



# Executive Luncheon Menu

Three Course Luncheon

## STARTERS

*For your guests, you may choose one:*

SMALL CAESAR SALAD  
freshly shaved Parmesan cheese and croutons

SEBASTOPOL SALAD  
tossed field greens with apples, golden raisins and walnuts, raspberry vinaigrette

WARM SPINACH SALAD  
baby spinach, warm honey mustard dressing with mushrooms and minced egg

## ENTREES

*Choose Three:*

GRILLED BEEF FILET  
chanterrelles cabernet reduction sauce

FRESH GRILLED SALMON  
white wine lemon caper sauce

SAFFRON RISOTTO  
finished with chanterrelles, green onions and Parmesan cheese

EMINCÈ DE VEAU ZÜRICHORSE  
slivers of veal in a creamy mushroom sauce served with homemade spaetzle

MEXICAN PRAWNS  
sauteéd in Chef Josef's garlic herb sauce

TARRAGON CHICKEN  
sauteéd breast of chicken filled with a mushroom duxelles and tarragon sauce

## DESSERTS

*Choose Two:*

BERRIES AND SEASONAL FRUIT with port wine sauce and vanilla ice cream  
APPLE STRUDEL with vanilla ice cream  
TRIPLE RICH CHOCOLATE TORTE, raspberry sauce  
AMARETTO CHEESE CAKE

COFFEE or TEA

\$29.50 per guest plus tax and 18% service charge





# League Luncheon Menu

T W O C O U R S E L U N C H E O N

## ENTREES

*For your guests, you may choose any three:*

GRILLED PORK TENDERLOIN  
red wine stone ground mustard demiglace

FRESH FISH OF THE DAY  
sautéed or grilled with a delicate sauce

MEDITERRANEAN CHICKEN  
chicken breast sautéed in white wine and lemon with artichokes, capers and parsley

SEAFOOD RISOTTO  
assorted seafood with saffron risotto, Parmesan cheese

ANGEL HAIR PASTA WITH SMOKED CHICKEN  
in a light tomato sauce with sugar snaps and fresh tomatoes

THE VEGETARIAN  
grilled Portobello mushroom, polenta with a fresh tomato sauce and seasonal vegetables

**For your guests, you may choose either a Salad OR a Dessert:**

## SALAD

*Choose one:*

SMALL CAESAR SALAD with freshly shaved Parmesan cheese and croutons  
SONOMA COUNTY FIELD GREENS tossed in an balsamic vinaigrette

## DESSERT

*Choose two:*

LEMON CUSTARD  
APPLE STRUDEL Vanilla ice cream  
TRIPLE RICH CHOCOLATE TORTE Raspberry sauce  
AMARETTO CHEESECAKE

COFFEE or TEA

\$24.00 per guest plus tax and 18% service charge





## The Quick Business Lunch

O n e C o u r s e L u n c h e o n

### ENTREES

*For your guests, you may choose any three:*

#### AVOCADO WITH BAY SHRIMP

lemon dill sauce, three assorted vegetable salads

#### SEAFOOD RISOTTO

assorted seafood with saffron risotto, Parmesan cheese

#### CHICKEN CORDON BLEU

chicken breast filled with ham and Swiss cheese, breaded and baked

#### ROASTED PORK TENDERLOIN

red wine stone ground mustard demiglace

#### GRILLED FILET OF SALMON

on a bed of tossed field greens, grilled seasonal vegetables, balsamic vinaigrette

#### LAMB BURGER

garlic mustard sauce, small Caesar

#### THE VEGETARIAN

grilled Portobello mushroom, polenta with a fresh tomato sauce and seasonal vegetables

COFFEE or TEA

\$16.00 per guest plus tax and 18% service charge