



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 ZÜRICHCHOISE
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

\$31.00 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