

LUNCH PLATED SPECIALS



Entrée includes Freshly Brewed Coffee, Decaf, & Iced Tea
All pricing is per person

SALADS

Includes Rolls & Butter & Choice Dessert

COBB *GF* | \$24

Oven Roasted Turkey, Avocado, Bacon, Cucumbers, Hard-Boiled Eggs, Tomatoes, Bleu Cheese, Romaine Lettuce & Choice of Dressing

CLASSIC CAESAR *V* | \$19

Romaine Lettuce with Garlic Croutons, Parmesan Cheese, & Caesar Salad Dressing

MEDITERRANEAN *GF, V* | \$19

Mixed Greens with Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, Tomatoes, Pepperoncini's, & Mediterranean Dressing

CALIFORNIA *V* | \$19

Mixed Greens with Avocado, Feta Cheese, Strawberries, Almonds & White Balsamic Dressing

+\$5 | Chicken

+\$7 | Shrimp

SANDWICHES | \$24

Includes Chips & Choice Dessert

DELI SANDWICH

Choice of: Roast Beef, Ham, or Turkey with Cheese on a Whole Wheat Kaiser Roll with Lettuce, Tomato, & Mayonnaise

FRIED CHICKEN WRAP

Breaded Chicken Tenders with Swiss, Romaine Lettuce, Tomato, & choice of dressing (Honey Mustard or Buffalo-Ranch), wrapped in a flour Tortilla

CHICKEN CAESAR WRAP

Grilled Chicken with Parmesan Cheese, Romaine Lettuce, Tomato, & Caesar Dressing wrapped in a flour Tortilla

VEGETARIAN SANDWICH *V*

Avocado, Sprouts, Cucumber, Tomato, & Provolone Cheese served on a Whole Wheat Kaiser Roll

+\$3 | Bacon

+\$2 | Avocado

DESSERT CHOICES

Red Velvet Cake | Carrot Cake | Chocolate Cake | Black Forest Cake | NY Style Cheesecake
Amaretto Cheesecake | Tres Leches Cake & Berries | Crème Brûlée | Chocolate Mousse *GF*
Fresh Berries & Whipped Cream *GF, V*

BOXED LUNCH | \$26

Deli Sandwich boxed with Chips, Fresh Fruit, Freshly Baked Cookie, and Soda.

GF Gluten Free | *V* Vegetarian | *V* Vegan

22% service charge & appropriate sales tax applicable to all charges. Prices subject to change.

PLATED LUNCH & DINNER



*Entrée includes: 1 Salad, Rolls & Butter, & 1 Dessert
Served with: Coffee, Decaf, & Iced or Hot Tea
All pricing is per person*

STARTER SALAD CHOICES

House | Caesar | Greek

ROSEMARY CHICKEN *GF* | \$32 lunch | \$37 dinner

Choice of ½ Chicken or Boneless Chicken Breast slowly roasted to perfection and marinated in Lemon, White Wine, & Fresh Rosemary
Served with Roasted Potatoes & Fresh Seasonal Vegetables

CHICKEN MARSALA *GF* | \$32 lunch | \$37 dinner

Tender Boneless Chicken Breast sautéed and served with a Marsala Wine Mushroom Sauce
Served with Garlic Mashed Potatoes & Green Beans-Carrot Medley

MACADAMIA NUT CHICKEN | \$32 lunch | \$37 dinner

Tender Boneless Chicken Breast breaded with crushed Macadamia Nuts, lightly sautéed and served with an Amaretto Cream Sauce
Served with Long Grain and Wild Rice & Fresh Seasonal Vegetables

CHICKEN PICCATA | \$33 lunch | \$38 dinner

Tender Boneless Chicken Breast sautéed in a Lemon, butter, Capers, & White Wine Sauce
Served on top of Pasta with a side of Seasoned Green Beans

TRI-TIP STEAK | \$35 lunch | \$40 dinner

Thick slices of Tri-Tip Beef marinated in Fresh Herbs, Citrus, & Garlic with a Wild Mushroom Glaze
Served with Garlic Mashed Potatoes & Green Beans-Carrot Medley

FRESH CATCH | \$35 lunch | \$40 dinner

Choose 1: Halibut | Seabass | Salmon | Mahi Mahi
Choose 1: Cilantro Lime Butter | Cucumber Dill | Lemon-Butter | Scampi
Mushroom | Tomato-Capers | Soy-Ginger | *All sauces GF upon request*
Served with Long Grain and Wild Rice & Fresh Seasonal Vegetables

DUAL ENTRÉE | \$36 lunch | \$41 dinner

Entrée's side by side on the same plate | All plates must be the same 2 items
Choose 2: Tri-Tip with Wild Mushroom Sherry Glaze | Grilled Chicken Breast with Garlic Cream Sauce | Salmon with Lemon Capers Sauce | Salmon with Cucumber Dill Sauce
Served with Roasted Potatoes & Fresh Seasonal Vegetables

Continued on next page....

GF Gluten Free | V Vegetarian | / Vegan

22% service charge & appropriate sales tax applicable to all charges. Prices subject to change.

PLATED LUNCH & DINNER



*Entrée includes: 1 Salad, Rolls & Butter, & 1 Dessert
Served with: Coffee, Decaf, & Iced or Hot Tea
All pricing is per person*

STARTER SALAD CHOICES

House | Caesar | Greek

PRIME RIB OF BEEF | \$46 *dinner*

10 oz. of Slow Roasted Choice Beef
Accompanied with Au Jus & Horseradish
Served with Garlic Mashed Potatoes & Julienned Vegetables

PETITE FILET & SHRIMP SCAMPI | \$49 *dinner*

5 oz. Charbroiled Petite Filet Mignon wrapped in Bacon
Tender Jumbo Shrimp Scampi
Served with Roasted Potatoes & Seasoned Asparagus

FILET MIGNON | \$52 *dinner*

8 oz, Charbroiled Filet Mignon wrapped in Bacon
Crowned with a Mushroom Cap
Served with Roasted Potatoes & Asparagus

DESSERT CHOICES

Red Velvet Cake | Carrot Cake | Chocolate Cake | Black Forest Cake | NY Style Cheesecake
Tres Leches Cake & Berries | Crème Brûlée | Chocolate Mousse *GF* Fresh Berries & Whipped
Cream *GF, V*

GF Gluten Free | *V* Vegetarian | *V* Vegan

22% service charge & appropriate sales tax applicable to all charges. Prices subject to change.

BUFFET LUNCH & DINNER



Minimum people: 25 lunch | 35 dinner
1 hour serve time | +\$5 per half hour, per person
Buffets includes: Rolls & Butter
Served with: Coffee, Decaf, & Iced or Hot Tea
All pricing is per person

SOUP & SALAD | \$29 lunch

SOUPS *choose 2*

Vegetable | Clam Chowder | Tomato Basil

Greens: Mixed Greens, Spinach, Romaine Lettuce

Protein: Chicken, Hard Boiled Eggs, Bacon Bits

Vegetables: Grape Tomatoes, Olives, Carrots, Cucumbers

Toppings: Cranberries, Candied Walnuts, Mozzarella, Pepperoncinis

DESSERT *choose 1*

Carrot Cake | Chocolate Cake | Cheesecake

BAYSIDE DELI | \$32 lunch

Tossed Green Salad & Pasta Salad

Deli Platter: Sliced Roast Beef, Turkey, Pastrami, & Ham

Assorted Rolls & Breads

Assorted Cheeses

Lettuce, Tomato, Onion, Pepperoncinis, Pickles, Mustard, Mayonnaise, Oil & Vinegar

Potato Chips

DESSERT *choose 1*

Carrot Cake | Chocolate Cake | Cheesecake

BAYSIDE BUFFET | \$38 lunch | \$46 dinner

SALADS *choose 2*

Tossed Green Salad | Caesar Salad | Pasta Salad | Potato Salad | Greek Salad | Fresh Fruit Salad

ENTREES *choose 2*

Chicken Marsala *GF* | Macadamia Nut Chicken | Fresh Fish of the Day | Tri Tip Beef | Roast Pork Loin | Roast Turkey

POTATO *GF choose 1*

Roasted Red Potatoes | Garlic Mashed Potatoes | Potatoes Au Gratin

RICE *GF choose 1*

Long Grain & Wild Rice | Rice Pilaf | Fried Rice | Black Pearl Rice Medley

VEGETABLE *GF choose 1*

Fresh Seasonal Medley | Asparagus | Green Beans & Carrots

DESSERTS *choose 2*

Red Velvet Cake | Carrot Cake | Chocolate Cake | Black Forest Cake | NY Style Cheesecake

Amaretto Cheesecake | Tres Leches Cake & Berries | Crème Brûlée | Chocolate Mousse *GF*

Fresh Berries & Whipped Cream *GF,V*

GF Gluten Free | *V* Vegetarian | *V* Vegan

22% service charge & appropriate sales tax applicable to all charges. Prices subject to change.

BUFFET THEMED



Minimum people: 35 lunch | 50 dinner
1 hour serve time | +\$5 per half hour, per person
Served with: Coffee, Decaf, & Iced or Hot Tea
All pricing is per person

WESTERN BBQ | \$41 lunch | \$49 dinner

Tossed Green Salad
Coleslaw
Texas Style Beans
Baked Potatoes
Corn on the Cob
Chicken
Baby Back Ribs
Fresh Watermelon | Apple Pie
Choose 1: Corn Bread **or** Buttermilk Biscuits

MEXICAN OLE | \$39 lunch | \$47 dinner

Caesar Salad with Jalapeno Caesar Dressing
Mexican Sweet Corn Salad
Chips & Fresh Salsa
Spanish Rice
Refried Beans
Warm Tortillas
Choose 2: Chicken Ranchero, Chicken or Cheese Enchiladas, Carnitas, Carne Asada, Chicken or Beef Fajitas
Cinnamon Churros | Flan

MEDITERRANEAN | \$42 lunch | \$50 dinner

Greek Salad
Cous Cous Salad
Cilantro Lime Chicken
Baked Mahi Mahi with Cherry Tomatoes & Artichokes
Roasted Tomatoes, Zucchini, & Eggplant
Roasted Red Potatoes
Rice Pilaf
Baklava | Lemon Bars

HAWAIIAN LUAU | \$44 lunch | \$52 dinner

Watermelon Boat with Fresh Tropical Fruit
Pineapple Coleslaw
Sliced Roast Pork Loin in Hawaiian Sweet and Sour Sauce
Stir Fried Chicken with Cashew Sauce or Teriyaki Sauce
Mahi Mahi with Toasted Coconut and Kiwi Sauce
Steamed White Rice | Fried Rice
Stir Fried Oriental Vegetables
Hawaiian Sweet Bread and Butter
Pineapple Upside Down Cake | Lemon Coconut Cake

 Gluten Free |  Vegetarian |  Vegan

22% service charge & appropriate sales tax applicable to all charges. Prices subject to change.

VEGETARIAN PLATED



*Entrée includes: 1 Salad, Rolls & Butter, & 1 Dessert
Served with: Coffee, Decaf, & Iced or Hot Tea
All pricing is per person*

CHILI RELLENO | **\$31 lunch** | **\$36 dinner**

Fire Roasted Poblano Peppers stuffed with Vegetable Relish & Oaxaca Cheese
Topped with Sour Cream & Toasted Tomato Salsa
Served with Cilantro Rice

GRILLED TOFU WITH STIR FRY *GF, V+* | **\$31 lunch** | **\$36 dinner**

Grilled Hawaiian Barbecue Tofu
With stir fried Asparagus, Shitake Mushrooms, Carrots, Celery, Broccoli, & Black Sesame Seeds
Served with Jasmine Rice

PASTA PRIMAVERA *V+* | **\$31 lunch** | **\$36 dinner**

Linguine Pasta Sautéed with:
Asparagus, Yellow & Red Tomatoes, Sun-Dried Tomatoes, Carrots, Yellow & Red Bell Peppers
With a Tomato Basil Sauce

GRILLED VEGETABLE TOWER *GF, V* | **\$31 lunch** | **\$36 dinner**

Grilled slices of Eggplant, Yellow Squash, Zucchini, Tomatoes, Red Bell Peppers, Portobello Mushrooms,
Fresh Basil & Goat Cheese
Served with a Parmesan Risotto Cake & Tomato Coulis
V+ option available upon request

DESSERT CHOICES

Red Velvet Cake | Carrot Cake | Chocolate Cake | Black Forest Cake | NY Style Cheesecake
Amaretto Cheesecake | Tres Leches Cake & Berries | Crème Brûlée | Chocolate Mousse *GF*
Fresh Berries & Whipped Cream *GF, V*

GF Gluten Free | *V* Vegetarian | *V+* Vegan

22% service charge & appropriate sales tax applicable to all charges. Prices subject to change.