



2016 Lunch Menu

Delicatessen Lunch Buffet

(15 Guest Minimum)

Deli Selections

Smoked Turkey, Roast Beef, Honey Cured Ham,
Salami, Marinated Grilled Vegetables
Provolone, Cheddar, Swiss cheese
Whole Wheat, White, Sourdough Breads
Tomatoes, Red Onion, Butter Lettuce
Antipasti Condiments

Salads

Please select two salads to compliment the delicatessen menu.

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmesan and Pickled Onion Salad
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad
Rigatoni Pasta Salad with Grilled Vegetables and Pinenut Pesto
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami and Olives
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini
Wood-Roasted Wild Mushrooms, Farro and Arugula Salad
Butter Lettuce and Chicory Salad with Gorgonzola, Pecans and Currants

Dessert

An assortment of Italian biscotti, cookies and brownies

\$39.00 per guest



Prices subject to 9% sales tax and a 5% booking fee. Gratuity of 16% recommended.

Updated 03.15.16



2016 Lunch Menu

Panini Sandwich Lunch Buffet

(15 Guest Minimum)

Salads

Please select two salads.

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmigiano and Pickled Onion Salad
Rigatoni Pasta Salad with Grilled Vegetables and Pinenut Pesto
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami and Olives
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini
Wood-Roasted Wild Mushrooms, Farro and Arugula Salad
Butter Lettuce and Chicory Salad with Gorgonzola, Pecans and Currants

Paninis

Please select two paninis. All paninis served on fresh baked bread.

Salami, Roasted Peppers, Provolone and Olive Tapenade
Prosciutto di Parma, Arugula and Fig Jam
Wood-Roasted Chicken, Celery and Apple Salad with Butter Lettuce and Red Onion
Spit-Roasted Pork with Roasted Peppers, Frisee and Romesco Sauce
Roasted Portobello Mushroom with Grilled Onions, Arugula and Aioli
Tuna Salad with Celery Root and Scallions

Dessert

An assortment of Italian biscotti, cookies and brownies

\$42.00 per guest



Prices subject to 9% sales tax and a 5% booking fee. Gratuity of 16% recommended.

Updated 03.15.16



2016 Lunch Menu

Hot Lunch Buffet

(20 Guest Minimum)

This menu is complimented by baskets of bread, coffee & tea service.

Salads

Please select two salads.

Mixed Lettuces with Ricotta Salata & Red Wine Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmesan & Pickled Onion Salad
Tuna, White Bean, Fennel & Preserved Tomato Salad
Rigatoni Pasta Salad with Grilled Vegetables & Walnut Pesto
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami & Olives
Classic Caesar Salad with Grilled Sweet Onions & Parmigiano Croutons
Wood-Roasted Wild Mushrooms, Farro & Arugula Salad
Butter Lettuce & Chicory Salad with Gorgonzola, Walnuts & Currants

Main Course

Choice of two entrees \$58/Choice of three entrees \$72

Grilled Half Chicken with Market Vegetables and Grilled Lemon
Grilled Local King Salmon with Asparagus, Leeks, Corn, Morel Mushrooms*
Gnudi: Spinach Ricotta "Pillows" with Beef Ragu and Parmigiano
Seared Alaskan Halibut, Sunchokes, Spring Vegetables, Lemon Butter*
Rigatoni in a Spicy Pancetta Tomato Sauce with Pecorino & Breadcrumbs
Roasted Seabass with Savoy Spinach and Roasted Fingerling Potatoes*
Pan Seared Sirloin with Savoy Spinach, Potato Puree & Red Wine Sauce
Pork Cutlet with Cider Braised Cabbage & Grain Mustard Sauce

Dessert

An assortment of Italian biscotti, cookies and brownies

**Seasonal items, subject to change.*



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Updated 03.15.16



2016 Lunch Menu

Plated Luncheon

This menu is complimented by baskets of bread, coffee & tea service.

First Course

Please select one.

Pink Lady Apples with Arugula, Pickled Rhubarb, Walnuts and Goat Cheese*
Mista: Mixed Baby Lettuces, Radish, Carrot, Cucumber, Zucchini, Haricot Verts
Gem Lettuce with Lemon Anchovy Vinaigrette with Garlic Rusks and Parmigiano
Zuppe del Giorno

Main Course

Spit Roasted Half Chicken with Brussel Sprouts, Pancetta, Mandarins, Almonds*
Gnudi: Spinach Ricotta "Pillows" with Beef Ragu and Parmigiano
Bucatini "alla Amatriciana" with Pancetta, Chile, Tomato, Onion and Fiore Sardo
Grilled Ribeye Steak with Yukon Gold Potato and Green Garlic Gratin* (+10.00)
Risotto with Mascarpone, Black Trumpet Mushrooms and Chives*
Seared Red Snapper with Clams, Pancetta, Potatoes, Baby Carrots and Beans*
Polpettone: Meatloaf Braised in a Savory Tomato Sauce with Potato Puree

Dessert

Tiramisu, the Classic Italian Dessert
Chocolate Budino: Warm Bittersweet Chocolate Cake with Gelato
Panna Cotta with Strawberries and Balsamico*
Lemon Mousse with Meringue and Toasted Pistachios
Chocolate Praline Hazelnut Cake
Seasonal Fruit Tart with Vanilla Gelato*

\$50.00 per guest

**Seasonal items, subject to change.*



Prices subject to 9% sales tax and a 5% booking fee. Gratuity of 16% recommended.

Updated 03.15.16