



PLATED LIGHT LUNCH

Includes china service
25 guest minimum

All selections served with rolls, butter & choice of Starbucks® iced tea or lemonade. Our chef can create custom Plated Light Lunch menus starting at 38.

LUNCH

Mediterranean Greek Salad 33

Hearts of Romaine, Cucumbers, Tomatoes, Kalamata Olives, Feta, Grilled Free Range Breast of Chicken, Garlic Aioli, Citrus Vinaigrette

Asian Salmon Salad 36

Organic Baby Greens, Daikon Radish, Enoki Mushroom, Vine Ripened Tomato, Crispy Wonton, Toasted Sesame Seed Vinaigrette, Wasabi Aioli

Seared Ahi Tuna Salad Nicoise 38

Organic Baby Lettuce, Arugula, Little Gem Potatoes, Nicoise Olives, Haricots Verts, Farm Egg, Freshly Seared Ahi Tuna, Lemon Vinaigrette, Kalamata Aioli

Classic Cobb Salad 34

Grilled Free Range Breast of Chicken, Mixed Greens, Tomatoes, Avocado, Bacon, Chopped Egg, Maytag Bleu Cheese, Bleu Cheese Dressing

Iceberg Wedge Salad & Grilled Flat Iron Steak 40

Prime Flat Iron Steak, Iceberg Wedge, Vine Ripened Tomato, Bermuda Onion, Applewood Smoked Bacon, Maytag Bleu Cheese, Bleu Cheese Dressing, Sriracha Aioli

Grilled Shrimp & Arugula Salad 40

Grilled Shrimp, Butter Lettuce, Wild Arugula, Avocado, Vine Ripened Tomato, Sweet Basil Vinaigrette, Tzatziki

Desserts

Select One:

Passion Fruit Mousse Torte

Classic Tiramisu

California Fruit Tart

Pear Caramel Torte

A 22% service charge and current sales tax will be added to all food, beverage and labor fees.



PLATED LUNCH

Includes china service
25 guest minimum

All selections served with rolls, butter & choice of Starbucks® iced tea or lemonade. Includes choice of soup or salad & dessert. Our chef can create custom Plated Lunch menus starting at 47.

LUNCH

Seasonal Soups

Spring: Purée of English Pea

Summer: Heirloom Tomato Bisque

Autumn: Roasted Butternut Squash

Winter: Hearty Lentil Soup

Salads

Hearts of Romaine

Focaccia Croutons, Baby Pear Tomatoes, Shaved Parmesan, Classic Caesar Dressing

Organic Greens

Arugula, Baby Artichokes, Goat Cheese Crostini, Balsamic Vinaigrette

Limestone Lettuce

Wild Watercress, Roasted Pecans, California Citrus, White Balsamic Vinaigrette

Sea

Sesame Cilantro Crusted Mahi Mahi 45

Mango Papaya Ginger Lime Salsa, Asian Vegetables, Shitake Scallion Rice, Lemongrass Beurre Blanc

Grilled Skuna Bay Salmon 42

Meyer Lemon Risotto, Sautéed Rainbow Chard, Market Vegetables, Pinot Noir Sauce

Herb Roasted Local Halibut 47

Lemon Thyme Rice, Organic Vegetables, Chardonnay Citrus Sauce

A 22% service charge and current sales tax will be added to all food, beverage and labor fees.



PLATED LUNCH

Includes china service
25 guest minimum

All selections served with rolls, butter & choice of Starbucks® iced tea or lemonade. Includes choice of soup or salad & dessert. Our chef can create custom Plated Lunch menus starting at 47.

LOUNCH

Land

Seared Organic Free Range Breast of Chicken 39
Apple Scallion Salad, Crème Fraiche Whipped Potatoes, Market Vegetables, Madeira Jus

Roasted Free Range Breast of Chicken 42
Boursin Stuffing, Crispy Prosciutto, Mascarpone Whipped Potatoes, Seasonal Vegetables, Herb Chicken Jus

Grilled Prime Flat Iron Steak 51
Roasted Corn & Scallion Quinoa, Grilled Vegetables, Chimichurri Sauce

Petite Filet Mignon 57
Porcini Mushroom Risotto, Sautéed Vegetables, Roasted Shallot Red Wine Reduction

Duets

Roasted Breast of Free Range Chicken & Seared Jumbo Prawns 56
Pesto Risotto, Fresh Seasonal Vegetables, Herb Chicken Jus, Lemongrass Beurre Blanc

Pan Seared Petit Filet & Crab Crusted Salmon 63
Mascarpone Whipped Potatoes, Sautéed Vegetables, Cabernet Jus, Saffron Beurre Blanc

Vegetarian

Herb Crusted Tofu 43
Royal Trumpet Mushrooms, Aromatic Quinoa Pilaf, Tomato Confit, Heirloom Carrots, Sun-Dried Tomato Tapenade

Pan-Fried Zucchini Cakes 43
Warm Asparagus Salad, Confit Tomato, Dill Yogurt Sauce

Thai Vegetable Curry 43
Holy Basil, Kaffir Lime Leaf, Mild Coconut Curry Sauce, Steamed Jasmine Rice

A 22% service charge and current sales tax will be added to all food, beverage and labor fees.



PLATED LUNCH

Includes china service
25 guest minimum

All selections served with rolls, butter & choice of Starbucks® iced tea or lemonade. Includes choice of soup or salad & dessert. Our chef can create custom Plated Lunch menus starting at 47.

LO
N
G
H

Desserts

Mascarpone Cheesecake

Graham Cracker Crust, Berry Compote

Chocolate Raspberry Marquis

Chocolate Raspberry Mousse, Chocolate Cake, California Berries

Mango Mousse Torte

Chiffon Cake, Mango Mousse, Passion Fruit Coulis

Fruit Florentine

Almond Lace Cookie, Vanilla Cream, Fresh Seasonal Fruit

A 22% service charge and current sales tax will be added to all food, beverage and labor fees.



OUTSIDE THE BOX

1 ½ hours includes composable service
25 guest minimum

To accompany your Outside the Box lunch, we suggest adding soft drinks, bottled water, lemonade or iced tea service.

LUNCH

Sandwiches

Select Two:

Smoked Turkey Sandwich

Wheat Bread, Bacon, Lettuce, Tomato, Herb Aioli

Roast New York Sirloin Sandwich

Focaccia, Sweet Onion Jam, Tomato, Boursin Cheese

Grilled Chicken Sandwich

Focaccia, Arugula, Sun-Dried Tomato Pesto, Provolone

Ham Sandwich

Swiss, Pretzel Bun, Lettuce, Tomato, Stoneground Mustard

Caprese Ciabatta Sandwich

Heirloom Tomato, Fresh Mozzarella, Basil Pesto, Balsamic Syrup, Rocket

"ZLAT" Sandwich

Artisan Wrap, Grilled Zucchini, Lettuce, Avocado, Tomato, Hummus

Salads

Select One:

Greek Salad

Romaine, Feta, Tomato, Cucumber, Herb Vinaigrette

Chopped Italian Salad

Red Cabbage, Shredded Carrots, Croutons, Tomato, Balsamic Dressing

A 22% service charge and current sales tax will be added to all food, beverage and labor fees.



OUTSIDE THE BOX

1 ½ hours includes compostable service
25 guest minimum

To accompany your Outside the Box lunch, we suggest adding soft drinks, bottled water, lemonade or iced tea service.

LUNCH

Salads (continued)

Baby Pear Tomato Salad

Buffalo Mozzarella, Pesto, Sweet Basil Vinaigrette

Crisp Napa Cabbage Salad

Tangerine, Wonton Confetti, Cilantro, Sesame Ginger Dressing

On the Side

Select One:

Pasta Salad, Grilled Italian Vegetables,

Pesto Dressing

Kettle Style Potato Chips

German Style Potato Salad

Dill Potato Salad

Cilantro Coleslaw, Cider Vinaigrette

Artichoke & Tomato Salad

Marinated Olives

Fruits

Select One:

Fresh California Fruit Salad

Fresh Whole Fruit

Desserts

Select One:

Fresh Baked Chocolate Chip Cookie

Double Fudge Brownie

Chocolate Dipped Strawberries

Served Buffet Style 31

Available Boxed at 35

A 22% service charge and current sales tax will be added to all food, beverage and labor fees.



EXECUTIVE LUNCH - COLD

1 ½ hours includes composable service

25 guest minimum

All selections served with rolls, butter & choice of Starbucks® iced tea or lemonade. Custom buffets 48.

LUNCH

Santa Cruz 36

Cobb Salad, Grilled Chicken, Romaine, Bacon, Beets, Bleu Cheese Dressing, Croutons
Grilled Vegetables, Mushrooms, Toasted Pine Nuts, Lemon Oil
Hummus & Flatbread, Tapenade, Tzatziki
Haricots Verts, Pearl Onion, Sundried Tomato Vinaigrette
Sliced California Fruit & Berries
Fruit Tartlets

Mountain View 36

Selection of Italian Charcuterie & Grilled Vegetable Sandwiches, Focaccia, Provolone, Arugula, Vine
Ripened Tomato, Herb Oil
Raw Beets Salad, Scallions, Granny Smith Apples, White Balsamic, EVOO
Boconcini Mozzarella Salad, Red Onion, Baby Pear Tomatoes, Pesto, Thai Basil
House, Made Potato Chips, Truffle Salt
Blanched & Raw Vegetable Crudit , House Ranch, Onion, Artichoke Dip
Chef's Selection of Petite Desserts

Saratoga 36

Roasted Pork Loin, Fig Balsamic Chutney, Crusty Baguette
Poached Baby Shrimp Salad, Bay Scallops, Cognac Louis Dressing, Frisee
European Salad Trio, Celery Root Salad, Beet, Scallion & Apple Salad, Cucumber & Dill Salad
German Potato Salad, Pee Wee Blend Potatoes, Bacon, Scallions, Mustard, Cider Vinaigrette
Mini Black Forest Cake
Apple Frangipane Tartlets

A 22% service charge and current sales tax will be added to all food, beverage and labor fees.



EXECUTIVE LUNCH - HOT

1 ½ hours includes compostable service
25 guest minimum

All selections served with rolls, butter & choice of Starbucks® iced tea or lemonade.

LUNCH

Milpitas 44

Thyme Roasted Chicken, Morel Cognac Sauce, Wild Mushroom Ragout
Roasted Angus Beef, Spoon Leaf Spinach, Artichokes, Roasted Shallots, Red Wine Jus
Grilled Vegetable Display, EVOO, Balsamic Syrup
Watermelon Salad, Feta, Mint, Thai Basil, Lime Vinaigrette
Shrimp & Fennel Salad, Green Beans, Lemon Oil
Goat Cheese Fondue, Lavender Honey, Truffle Essence, Grilled Bread
Chef's Selection of Petite Desserts

Cupertino Lunch Buffet 44

Herb Grilled Chicken Salad, Crisp Romaine, Garlic Croutons, Pear Tomatoes, Classic Caesar Dressing
Cajun Salmon Salad, Cilantro Lime Vinaigrette, Grilled Vegetables
Cilantro Rice, Vadouvan Spiced Tofu, Ratatouille
Orzo Pasta Salad, Sweet Peppers, Olives, Spoon Leaf Spinach, Caper Vinaigrette
Green Bean & Fennel Salad, Yukon Gold Potatoes, EVOO
Grilled Vegetable Display, EVOO, Balsamic Syrup
Assorted Cheese Display, Stone Fruit Chutney, Rustic Breads
Chef's Selection of Petite Desserts

Los Gatos Lunch Buffet 44

Seared Pork Loin, Citrus Garlic Mojo Sauce, Wilted Spinach, Cremini Mushrooms
Cilantro Crusted Pacific Rockfish, Tropical Fruit Relish, Lemongrass Ginger Beurre Blanc
Brown Rice, Stewed Black Beans, Crisp Plantains
Four Cheese Ravioli, Tomato, Olive, Basil, Artichoke Ragout
Heirloom Tomato Salad, Sweet Onion, Avocado, Oregano Pesto, Red Wine Vinaigrette
Grilled Vegetable Display, EVOO, Balsamic Syrup
Truffle Brie, Fruit Chutney, Sourdough Crostini
Chef's Selection of Petite Desserts & Tartlet

A 22% service charge and current sales tax will be added to all food, beverage and labor fees.



THEMED BUFFET LUNCH

1 ½ hours includes compostable service
25 guest minimum

All selections served with choice of Starbucks® iced tea or lemonade.

LUNCH

Roma Lunch Buffet 49

Freshly Baked Rolls & Butter
Roasted Tomato Bisque
Grilled Artichokes Salad, Roasted Peppers, Wild Arugula, Parmigiana, Kalamata Olives, Lemon Oregano Dressing
Boconcini Mozzarella Salad, Pear Tomatoes, Thai Basil, EVOO
Classic Caesar Salad
Free Range Breast of Chicken Saltimbocca, Prosciutto, Sage, Fontina, Sage Chicken Jus
Mediterranean Snapper, Olive Tapenade, Aromatic Saffron Clam Broth
Four Cheese Ravioli, Garlic Confit, Lemon Oil, Wild Rocket, Porcini Cream
Sautéed Italian Vegetables
Tiramisu
Almond Biscotti

Fiesta Lunch Buffet 46

Soup and Salad Included:
Chicken Pozole Soup
Jicama Salad, Roasted Corn, California Citrus, Cilantro Vinaigrette
Mexican Caesar Salad, Tri-Color Tortilla Strips, Chipotle Caesar Dressing

Select Two:
Grilled Marinated Skirt Steak, Fajita Style Cilantro Chili Grilled Free Range Chicken Breast
Fajita Style Baked Rockfish, Cilantro Lime Vinaigrette Achiote Marinated Shrimp,
Charred Peppers, Cilantro Green Chili & Cheese Tamales

Sides and Dessert Included:
Black Bean Cilantro Rice, Shredded Cheese, Cabbage, Onions, Cilantro, Pico de Galo,
Sour Cream, Freshly Made Guacamole, Salsa Roja Fresh Corn & Flour Tortillas
Cinnamon Churros Tres Leches Cake

A 22% service charge and current sales tax will be added to all food, beverage and labor fees.



THEMED BUFFET LUNCH

1 ½ hours includes compostable service
25 guest minimum

All selections served with choice of Starbucks® iced tea or lemonade.

LUNCH

Asian Pacific Lunch Buffet 48

Soup and Salad Included:

Miso Soup, Wakame, Shitake Mushrooms, Organic Tofu, Scallions
Crisp Green Salad, Organic Sprouts, English Cucumber, Crispy Wontons, Toasted Sesame Vinaigrette
Baby Shrimp Salad, Green Papaya, Thai Basil, Ripe Tomato, Bean Sprouts, Chili Lime Dressing Napa
Cabbage Salad, Glass Noodles, Asian Vegetables, Cashews, Ginger Chicken

Select Two:

Roasted Miso Glazed Skuna Bay Salmon, Asian Greens, Mirin Ginger Sauce Mildly Spiced Thai
Coconut Curry, Free Range Chicken, Holy Basil, Kaffir Lime, Vegetables Korean BBQ Flat Iron Steak,
Shiitake Mushrooms, Kimchi, Soy Sesame Gochujang Glaze Roast BBQ Pork Loin,
Szechuan Peppercorn, Young Bok Choy, Sansho Pepper Sauce

Sides and Dessert Included:

Stir Fry Vegetables, Steamed Brown or Jasmine Rice, Green Tea Cheesecake, Almond & Fortune Cookies

A 22% service charge and current sales tax will be added to all food, beverage and labor fees.