



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

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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

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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

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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

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EXECUTIVE LUNCH - COLD

1 ½ hours includes compostable 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 Vegetable Display, Mushrooms, Toasted Pine Nuts, Lemon Oil
Hummus & Flatbread, Tapenade, Tzatziki
Haricots Verts Salad, Pearl Onion, Sundried Tomato Vinaigrette
Seasonal Fruit and Berries
Petite California Fruit Tartlets

Mountain View 36

Selection of Italian Charcuterie & Grilled Vegetable Sandwiches, Focaccia, Provolone, Arugula, Vine Ripened Tomato, Herb Oil
Raw Beet Salad, Scallions, Granny Smith Apples, White Balsamic, EVOO
Bocconcini Mozzarella Salad, Red Onion, Baby Pear Tomatoes, Pesto, Thai Basil
House Potato Chips, Truffle Salt
Blanched & Raw Vegetable Crudité, House Ranch, Onion, Artichoke Dip
Classic Tiramisu Torte
Pistachio Cannolis

Saratoga 36

Roasted Pork Loin Sandwich, Fig Balsamic Chutney, Crusty Baguette
Poached Baby Shrimp Salad, Bay Scallops, Baby Frisee, Cognac Louis Dressing
Beet & Apple Salad, Granny Smith Apples, Scallion Vinaigrette
European Cucumber Salad, Fresh Dill, Golden Balsamic, Sour Cream
German Potato Salad, Pee Wee Blend Potatoes, Bacon, Scallions, Mustard, Cider Vinaigrette
Mini Black Forest Cake
Apple Cobbler

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



BOXED LUNCH

1 ½ hours includes compostable service
25 guest minimum

Select up to 3 entrée salads or sandwiches. Includes whole fruit, one side & dessert. To accompany your Boxed Lunch, we suggest adding soft drinks, bottled water, lemonade or iced tea service. Boxed Lunch 34.

LUNCH

Entrée Salads

Grilled Chicken, Mixed Greens, Roasted Peppers, Grilled Pears, Caramelized Onions, Champagne Apple Dressing

Fiesta Chicken, Romaine, Roasted Corn, Grilled Peppers & Onions, Tortilla Confetti, Cilantro Lime Dressing

Grilled Flank Steak, Romaine, Red Onions, Mint, Cucumbers, Tomatoes, Feta, Herb Balsamic Vinaigrette

California Cobb, Chicken, Mixed Greens, Egg, Smoked Bacon, Blue Cheese, Tomatoes, Avocado Ranch Dressing

Salmon Nicoise, Mixed Greens, Pee Wee Potatoes, Green Beans, Egg, Pear Tomatoes, Citrus Champagne Dressing

Tofu Noodle Salad, Crisp Greens, Rice Noodles, Cashews, Bean Sprouts, Scallions, Carrots, Sesame Ginger Dressing

Sandwiches

Oven Roasted Turkey, Spinach & Artichoke Spread, Asiago, Roma Tomato, Caramelized Onion, Dutch Crunch Roll

Roasted New York Sirloin, Boursin Horseradish Spread, Red Onion, Ripe Tomato, Sprouts, Onion Roll

Italian Charcuterie, Shaved Ham, Mortadella, Capicola, Provolone, Pesto Aioli, Focaccia Bun

BLTA Wrap, Smoked Bacon, Butter Lettuce, Ripe Tomato, Avocado Spread, Citrus Aioli, Artisan Wrap

Caprese Panini, Fresh Mozzarella, Hot House Tomato, Basil, Arugula, Garlic Pesto Mayo, Ciabatta

ZLTA Wrap, Grilled Zucchini, Hummus, Avocado Spread, Romaine, Onion Sprouts, Tomato, Spinach Wrap

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LOUNCH

Sides

Select One:

- White Cabbage Cilantro Slaw, Apple Cider Vinaigrette
- Greek Salad, Feta, Tomato, Cucumber, Kalamata Olives, Lemon Oregano Dressing
- Pear Tomatoes, Fresh Basil, Baby Mozzarella, Pesto Oil
- German Potato Salad, Scallions, Dill, Grain Mustard, Cider Vinaigrette
- Orzo Salad, Grilled Italian Vegetables, Roasted Peppers, Kalamata Olives, Basil Vinaigrette
- Kettle Chips, Sea Salt or Jalapeno Flavor

Dessert

Select One:

- Lemon Fruit Bar
- Raspberry Fruit Bar
- Chocolate Chip Cookie
- Double Fudge Brownie

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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
Yukon Gold Potato Au Gratin, Gruyere, Herbs, Cream
Grilled Vegetable Display, EVOO, Balsamic Syrup
Watermelon Salad, Feta, Mint, Thai Basil, Lime Vinaigrette
Shrimp & Fennel Salad, Green Beans, Lemon Oil
Petite California Fruit Tarts
Chocolate Truffle Cake

Cupertino Lunch Buffet 44

Herb Grilled Chicken Salad, Crisp Romaine, Garlic Croutons, Pear Tomatoes, Classic Caesar Dressing
Cajun Salmon, Cilantro Lime Vinaigrette, Grilled Vegetables
Cilantro Rice Pilaf, Exotic 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
Artisanal Cheese Display, Stone Fruit Chutney, Rustic Breads
Chocolate Mocha Opera Torte

Los Gatos Lunch Buffet 44

Seared Pork Loin, Citrus Garlic Mojo Sauce, Wilted Spinach, Crimini Mushrooms
Cilantro Crusted Pacific Rockfish, Tropical Fruit Relish, Lemongrass Ginger Beurre Blanc
Short Grain 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
Warm Brie en Croute, Fruit Chutney, Sourdough Bread, Rustic Crackers
German Chocolate 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

Roma Lunch Buffet 49

Roasted Tomato Bisque, Freshly Baked Rolls & Butter

Grilled Artichoke Salad, Roasted Peppers, Wild Arugula, Parmigiana, Kalamata Olives, Lemon Oregano Dressing

Boconcini Mozzarella Salad, Pear Tomatoes, Thai Basil, EVOO

Classic Caesar Salad, Hearts of Romaine, Focaccia Croutons, Shaved Parmesan, Caesar Dressing

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, Basil Oil

Classic Italian Tiramisu

Almond Biscotti

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THEMED BUFFET LUNCH

1 ½ hours includes compostable service
25 guest minimum

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

LUNCH

Fiesta Lunch Buffet 46

Soup and Salad Included:

Chicken Pozole Soup

Jicama Salad, Roasted Corn, California Citrus, Cilantro Vinaigrette

Mexican Caesar Salad, Roasted Chili, Cherry Tomato, Tortilla Strips, Chipotle Caesar Dressing

Select Two:

Grilled Marinated Skirt Steak, Fajita Style, Chopped Cilantro

Grilled Free Range Chicken Breast, Fajita Style, Cilantro Garnish

Baked Rockfish, Cilantro Lime Vinaigrette

Achiote Marinated Shrimp, Charred Peppers, Cilantro Garnish

Green Chili & Cheese Tamales

Sides and Dessert Included:

Black Bean Cilantro Rice

Fiesta Condiments, Shredded Cheese, Cabbage, Onions, Cilantro, Pico de Gallo,

Sour Cream, Freshly Made Guacamole, Salsa Roja

Fresh Corn & Flour Tortillas

Cinnamon Churros

Tres Leches Cake

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THEMED BUFFET LUNCH

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25 guest minimum

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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
Napa Cabbage Salad, Glass Noodles, Asian Vegetables, Cashews, Ginger Chicken

Select Two:

Miso Glazed Skuna Bay Salmon, Asian Greens, Mirin Ginger Sauce

Thai Coconut Curry, Free Range Chicken, Holy Basil, Kaffir Lime, Asian 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, Soy Ginger Glaze

Jasmine Rice, Lemongrass, Ginger

Almond & Fortune Cookies

Green Tea Cheesecake

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