

Luncheon Buffet I

Entrées

Please select One \$26 Please select Two \$28

Roasted Tri Tip

Roasted Tri Tip, Mushroom Cabernet demi glace

Parmesan Crusted Tilapia

Parmesan Crusted Tilapia, Fresh Caprese Salsa

Artichoke Chicken

Oven Roasted Chicken Breast, Garden Artichoke Cream Sauce

Lemon Pepper Chicken Breast

Oven Roasted Chicken Breast, Lemon Beurre Blanc Sauce

Chicken Marsala

Oven Roasted Chicken Breast, Mushrooms & Marsala demi glace

Vegetarian Options Also Available

Accompaniments

Please select three

Classic Spinach Salad

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden Salad

Mix of Field Greens & Spring Mix, Tomatoes, Cucumbers Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Herb Roasted New Potatoes

Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables

Jasmine Rice

Wild Rice Pilaf

Penne with Sundried Tomato Pesto

All lunches served with fresh rolls & butter, freshly brewed coffee & iced tea

Add one dessert selection \$2 per person & 3 dessert selections for \$5 per person

Each of the above selections are subject to service charge and sales tax

Luncheon Buffet II

Entrées

Please select One \$30 Please select Two \$32

Sonoma Free Range Chicken Picatta

Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

Santa Maria Tri Tip

Slow Roasted Marinated Tri Tip Santa Maria Jus

Scampi

Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

Roasted Salmon

Oven Roasted Salmon Creamy Dijon Dill

Roast Prime Rib of Beef

Roast Prime Rib of Beef Au jus, Creamy Horseradish

Vegetarian Options Also Available

Accompaniments

Please select three

Bennett Valley Salad

Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles Champagne Vinaigrette

Fuji Apple Salad

Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Herb Roasted New Potatoes

Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables

Jasmine Rice

Penne with Sundried Tomato Pesto

**Any Items on Luncheon Buffet I can be used on Luncheon Buffet II*

All lunches served with fresh rolls & butter, freshly brewed coffee & iced tea

Add one dessert selection \$2 per person & 3 dessert selections for \$5 per person

Each of the above selections are subject to service charge and sales tax

LUNCHEON SPECIALTY BUFFET

Served until 2:00 p.m.

Italian Buffet

\$28 per person

Please Choose One

Chicken Piccata

with imported capers & Chardonnay cream sauce

Chicken Parmesan

lightly breaded chicken breast in marinara with melted mozzarella

Please Choose One

Penne Pasta

with sun-dried tomato & pesto cream sauce

Lasagna

with Italian sausage & herb tomato sauce

Three-Cheese Tortellini

sun dried tomato pesto

Includes

Caesar Salad - Anti pasta Salad

Grilled Eggplant - Garlic Bread

Add Tiramisu \$2 per person

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Tri Tip Barbeque Buffet

\$27 per person

Marinated Tri Tip

in Burgundy mushroom sauce

BBQ Chicken

Garlic Bread

BBQ Baked Beans

Caesar Salad

Penne Pasta

with sun-dried tomato pesto sauce

Home Style Potato Salad

Marinated Pasta Salad

Corn on the Cob

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water