
BUFFET LUNCHEON MENUS

Menu I

Roasted Chicken Breast with Fresh Fruit Salsa
Soba Noodles & Vegetables in Light Soy Ginger Sauce
Caesar Salad with Garlic Croutons
Asian Slaw
Seasonal Fruit Salad
Steamed Jasmine Rice
House Baked Breads and Spreads
Green Tea Ice Cream
Panache Coffee & Fine Teas

\$18 per person

Menu III

Poached Wild Coho Salmon with Lemon-Mint Tzaziki Sauce
Chicken Pasta Primavera Salad
Mushroom Moussaka
Greek Salad
Caesar Salad
Roasted Sweet Potatoes
House Baked Breads and Spreads
Seasonal Fruit Shortcake with Whipped Cream
Panache Coffee & Fine Teas

\$20 per person

Menu II

Beef Stroganoff
Lasagna Napoleon
Roasted Vegetables with a Balsamic Reduction
Organic Greens with Apples and Candied Pecans
Butternut Squash Gnocchi
House Baked Breads and Spreads
Caramel Crème Brûlée
Panache Coffee and Fine Teas

\$19 per person

Menu IV

Bouillabaisse with Garlic Bread
Roasted Chicken on Herbed Orzo
Sweet Potato Mashed Potatoes
Assortment of Three Seasonal Salads
House Baked Breads and Spreads
Amaretto Cheesecake
Panache Coffee & Fine Teas

\$25 per person

These menus are designed for a minimum of 25 guests.

All prices are subject to 6% sales tax & 18% gratuity

SERVED LUNCHEON MENU

Please see dinner menus for additional choices

Please select one soup or one salad, one dessert and up to 2 pre-selected entrees for your guests.

Include both soup and salad, add \$3.

Lunches include house baked breads, Panache Coffee and Premium Teas.

STARTERS

Daily Homemade Soup

Our Famous Seafood Chowder

Organic Greens with Raspberry Vinaigrette

Spinach Salad with Apricot-Dijon Vinaigrette

Caesar Salad with Crispy Garlic Croutons

Caramelized Onion and Goat Cheese Tart

Crab Cake with Ginger Sauce

Caprese Salad – Fresh Basil, Tomatoes and Fresh Mozzarella drizzled with Balsamic Vinegar

ENTREES

Poached Wild Coho Salmon with Lemon-Mint Tzaziki Sauce 18.

Roasted Halibut with Corn Salsa 19.

Pasta Primavera with Bay Shrimp 18.

Grilled Chicken with Champagne Cream Sauce 17.

Broasted Crispy Chicken on Garlic Mashed Potatoes 17.

Jambalaya with Chicken, Prawns and Andouille Sausage 18.

Louisiana Braised Pork Shank, Cheesy Grits 18.

Grilled Sirloin Steak with Mushroom & Port Wine Sauce 18.

Roasted Beef Tenderloin with Sautéed Mushrooms and Peppercorn Sauce 30.

Caesar Salad with Shrimp, Salmon or Chicken 16.

Anaheim Peppers stuffed with ricotta cheese and butternut squash 16.

Mushroom Moussaka 16.

All entrees, except salads and pastas, are served with Chef's potatoes and seasonal vegetables.

DESSERTS

Decadent Black Magic Chocolate Cake

Seasonal Fresh Fruit Crisp with Ice Cream

Carrot Cake

Bartlett Pear Poached in Riesling served with Ice Cream

Bread Pudding with Crème Anglais

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