

## *PACKAGE MENU LUNCH ROTATION*

### *I*

*Spicy Chicken with Egg Noodles*

*Chop House Salad*

*Farmers Market of Fresh Sliced Meats and Cheese  
Maple Ham, Roast Turkey, Roast Beef, Cheddar Cheese, Swiss, Jalapeño Jack*

*Seared Chicken Cutlets with Warm Chili Vinaigrette*

*Grilled Hanger Steak "Napa Style" with Roasted Onion Compote, Violet Mustard Jus*

*Steamed Wild Salmon in Coconut-Yellow Curry Broth*

*Veggie Stir Fry*

*Sauteed Swiss Chard with Marinated Tofu and Eggplant*

*Olive Oil and Basil Poached Fingerling Potatoes*

*Passion Fruit Mousse Cake*

*Seasonal Fruit*

*II*

*Tortilla Soup with Spanish Sausage and Cilantro*

*Caesar Salad*

*Crispy Hearts of Romaine, Parmesan Dressing, and Focaccia Croutons*

*Farmers Market of Fresh Sliced Meats and Cheese*

*Maple Ham, Roast Turkey, Roast Beef, Cheddar Cheese, Swiss, Jalapeño Jack*

*Lemon Grilled Chicken Breast with Ratatouille Crust*

*Char Crusted Skirt Steak, Roasted Garlic, Grilled Portobello Mushroom Jus*

*Sauteed Dorado with Cilantro Mojito and Roasted Peppers*

*Steamed Cous-Cous*

*Roasted Tomatoes and Squash*

*Four Cheese Tortellini with Spinach, Roasted Garlic and Poblano Chili Cream*

*Exotic Fruit Tarts and Pies*

*Seasonal Fruit*

*III*

*Garden Vegetable Minestrone with Ribbon Noodles, Tuscan Beans and Parma Ham*

*Grilled Vegetable and Penne Pasta Salad, Toasted Pine nuts, Feta Cheese and Red Pepper Vinaigrette*

*Farmers Market of Fresh Sliced Meats and Cheese  
Maple Ham, Roast Turkey, Roast Beef, Cheddar Cheese, Swiss, Jalapeño Jack*

*Rotisserie Roasted Half Chicken with Smoked Paprika, Whole Garlic and Romesco Sauce*

*Grilled Italian Sausage with Peppers and Onions*

*Pacific Seafood Paella*

*Indian Harvest Succotash*

*Sautéed Baby Carrots with Shallots and Prosciutto Ham*

*Rosemary and Manchego Cheese Polenta*

*Italian Confections*

*Seasonal Fruit*

*IV*

*Estancia Black Bean Soup with Avocado Crème Fraiche and Crispy Tortilla*

*California Green Goddess Salad with Bib Lettuce, Cucumbers, Vine Ripe Tomatoes  
Avocado-Tarragon Dressing*

*Farmers Market of Fresh Sliced Meats and Cheese  
Maple Ham, Roast Turkey, Roast Beef, Cheddar Cheese, Swiss, Jalapeño Jack*

*Honey Stung Southern Fried Chicken*

*Pull Pork with House Made Chipotle BBQ*

*Blackened White Fish Soft Tacos*

*Chayote Vegetable Melange*

*Sautéed Baby Broccoli with Lemon and Roasted Garlic*

*Creamed Russet Potatoes with Crème Fraiche and Roasted Garlic*

*Sloppy Sunday Ice Cream Bar*

*Seasonal Fruit*

V

*Curried Lentil Soup*

*Grilled Asparagus and Radicchio Salad with Quinoa Tabbouleh*

*Farmers Market of Fresh Sliced Meats and Cheese  
Maple Ham, Roast Turkey, Roast Beef, Cheddar Cheese, Swiss, Jalapeño Jack*

*Parmesan Crusted Free Range Chicken Cutlet, Caper Berries,  
Parsley-Lemon Butter Sauce*

*Tender Braised Beef Stew with Red Wine and Baby Potatoes*

*Grilled Halibut Florentine with Warm Tequila and Tomato Vinaigrette*

*Grilled Vegetables with Red Pepper Hummus*

*Spinach and Cotija Cheese Casserole*

*Steamed Basmati Rice with Parsley and Lemon*

*Trio of Sorbet with Fresh Berries*

*Seasonal Fruit*

VI

*Pappa Al Pomodoro*

*Panzanella Salad*

*Farmers Market of Fresh Sliced Meats and Cheese  
Maple Ham, Roast Turkey, Roast Beef, Cheddar Cheese, Swiss, Jalapeño Jack*

*Roast Chicken, Mushroom Ragout, Marchind De Vin Sauce*

*Spicy Braised Beef and Broccoli*

*Baked Sea Bass Braised Leeks, Roasted Tomato*

*BBQ Summer Veggies*

*Cauliflower Gratin*

*Herb De Provence Potatoes*

*Three Chocolate Mousse Cake*

*Seasonal Fruit*

VII

*Chicken and Rice*

*Butter Lettuce with Goat Cheese, Hazelnut and Sherry Dijon Dressing*

*Farmers Market of Fresh Sliced Meats and Cheese  
Maple Ham, Roast Turkey, Roast Beef, Cheddar Cheese, Swiss, Jalapeño Jack*

*Blackened Chicken, Pancetta, Arugula, Creole Sauce*

*Beef Stroganoff*

*Sauteed Shrimp Americana, Creamy Risotto, Caper Sauce*

*Broad Beans, Roasted Tomato and Shallots*

*Oven Roasted Ratatouille*

*Olive Oil Crushed Red Bliss Potatoes*

*Blueberry Crumble*

*Seasonal Fruit*