



# Lunch & Dinner Menu

*Like all of our menus, our lunch & dinner menu evolves with the seasons and is customized to our client's tastes.*

## SOUPS

*A soup course, as part of a multi course meal, starts at \$6.00 per person*

### Heirloom Tomato Gazpacho

*Local farm heirloom tomato and organic cucumber broth with fresh herbs, crisp veggies and avocado pearls*

### Split Pea & Parsnip Soup

*Rich and savory vegetable soup*

### Matzo Ball Soup

*Rich chicken broth with carrots and celery and a tender matzo ball.*

### California Garden Pasta Soup

*Local seasonal veggies and pasta in a light tomato broth*

### Autumn Soup

*a velvety blend of butternut squash & celery root with roasted beet accents*

### Tortilla Soup

*Chicken, veggies, and black beans in a rich tomato/chicken broth*

### Gumbo

*Chicken, shrimp, rice, and veggies*

### Chicken Noodle Soup

*White meat chicken and veggies with egg noodles in a rich chicken broth*

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## SALADS

*A salad course, as part of a multi course meal, starts at \$5.75 per person*

### Pacific NW Autumn Salad

*Batons of crisp Washington apples and pomegranate seeds tossed with arugula & spinach, Topped with lemon sented pumpkin seeds and an apple cider dressing*

### Iceberg Wedge Salad

*Crisp wedge of iceberg lettuce topped with creamy blue cheese dressing, fried shallots, and bacon and blue cheese crumbles*

### Pacific Rim Salad

*Napa cabbage, Asian greens. and sweet red peppers with a sesame/ginger vinaigrette  
— Vegetarian*

### Hearts of Palm Salad

*A mix of hearts of palm, and ripe tomatoes, tossed with arugula and a roasted tomato vinaigrette dressing*

### Spinach and Mandarin Orange Salad

*Baby spinach, mushrooms, and mandarin oranges in a mandarin orange vinaigrette dressing*

### Orzo and Veggie Salad

*Orzo pasta and garden veggies with ricotta salata cheese tossed in a lemon herb dressing*

### Arugula Beet Salad

*Baby arugula and roasted beets tossed with pine nuts and cranberries and drizzled with a balsamic dressing and sprinkles with goat cheese.*

### Spinach Salad

*Baby spinach, mushrooms, shallots, and a warm bacon dressing*

### Caesar Salad

*Romaine lettuce, parmesan cheese, garlic croutons, and our house-made caesar dressing*

### Sumonomo Salad with Sea Greens

*Marinated cucumber and sweet onion, with wakame and sea greens*

### Organic Mexican Chopped Salad

*A mix of organic romaine, tomatoes, sweet corn, jicama, sweet red pepper and radish  
— Served with a creamy cilantro dressing*

### Quinoa Salad

*Rainbow quinoa, baby arugula, Persian cucumber, cherry tomatoes, olives, and sweet onion with a champagne vinaigrette  
— Feta crumbles on the side for topping*

## Kale Salad

*Kale, carrot, and bell pepper in a light lemon vinaigrette*

## Salad of Baby Greens

*Salad of baby field greens and garden veggies and our house made lemon thyme vinaigrette*

## ENTRÉE SALADS

*An entrée salad course, as part of a multi course meal, starts at \$22.50 per person*

### Thai Grilled Chicken Salad

*Thai marinated chicken and Asian greens*

### Summer Peach & Burrata Salad

*Fresh peaches, burrata cheese, and heirloom tomatoes on a bed of baby spinach and arugula greens. Garnished of mint and basil chiffonade with a lemon vinaigrette.*

### Tuna Salad

*White meat tuna on a bed of mixed greens and arugula*

### Quinoa Salad w/ Curry Chicken

*Flavors of the Mediterranean with curry chicken salad topping a blend of quinoa with arugula, cucumber, red pepper, herbs and a champagne curry vinaigrette*

### Seared Ahi Salad

*Sashimi grade South Pacific Ahi tuna, grill seared, on a bed of baby spinach, napa cabbage, and lettuce. Dressed in an Asian ginger vinaigrette*

### Chinese Chicken Salad

*Grilled chicken breast, Asian greens, mixed veggies, and herbs, with a sesame/ginger dressing*

— In individual "to go" boxes w/chopsticks

### California Nicoise Salad

*Seared Ahi Tuna with baby gem lettuce, red potato, haricot verts, artichoke, cherry tomato, and kalamata olives. With our lemon/thyme vinaigrette.*

### Egg Salad

*On a bed of romaine lettuce*

### Curry Chicken Salad

*Chopped chicken with Indian spices*

### Grilled Salmon Spinach Salad

*Grilled salmon on baby spinach with mushrooms and tomatoes. Lemon thyme vinaigrette.*

### Chicken Caesar Salad

*Grilled chicken on top of romaine lettuce, parmesan cheese, garlic croutons, and our house-made caesar dressing*

## LUNCH & DINNER ENTRÉES

*Lunch entrées with 2 side dishes start at \$24.50 per person*

*Dinner entrées with 2 side dishes start at \$28.75 per person*

*Some entrées show examples of favorite side dishes. Your side dishes will be created based on the seasons and your tastes*

## Poultry

### French Roasted Chicken

*Our special pivoté presentation of chicken breast with drumette, roasted with herbs de Provence and a Pinot Grigio/mushroom jus.*

### Chicken Marsala

*Chicken breast, lightly pan fried and topped with a Marsala wine reduction with mushrooms and pancetta.*

### Lemon Thyme Chicken

*Olive oil and lemon thyme infused chicken breast. Roasted tender and juicy.*

— With a roasted red pepper sauce

### Herb Rubbed Oven Roasted Whole Turkey

*Served sliced with both light and dark meat*

### Teriyaki Chicken

*Grilled chicken, specially marinated and glazed with our house-made teriyaki sauce*

### Buttermilk Fried Chicken

*Buttermilk dipped and dusted with spiced flour*

### Chicken Asado Chimichurri

*Seasoned and grilled chicken breast topped with chimichurri sauce*

### Seared Duck Breast

*Blood orange/pomegranate gastrique. roasted beets, & wild rice*

### **Cornish Game Hen w/Kumquat Gastrique**

*Roasted hens, infused with aromatics and glazed with a kumquat gastrique*

— Served with a wild rice blend and wilted spinach

### **Shawarma spiced Chicken Kabobs**

*Shawarma spices flavor these white meat chicken kabobs grilled with veggies*

### **Souvlaki Spiced Beef Kabobs**

*A special blend of spices on tender beef, grilled with veggies*

### **Teriyaki Beef**

*Grilled and sliced beef, specially marinated and then glazed with our house-made teriyaki sauce*

### **Roasted Harissa rubbed Beef Filet**

*Harissa spiced tender beef with Israeli couscous and curried cauliflower*

### **Angus Steakhouse Burger**

*¼ lb of our specially seasoned Angus beef on a soft golden bun.*

— Cheddar and Swiss

### **Prime Ribeye Cap**

*Roasted shallots & potato-black truffle mille-feuille*

## *Beef*

### **Angus Ribeye Roast**

*Rosemary fingerling potatoes & Haricot verts in dill butter*

### **Herb Crusted Sirloin of Beef**

*Sliced sirloin with a pan sauce drizzle, caramelized brussel sprouts, and saffron barley*

### **Slow Roasted Beef Brisket**

*Rubbed with a special herb blend and slow roasted until tender*

— Served with pan gravy

### **Grill Roasted Whole Sirloin of Beef**

*Our special house cut of tender sirloin, spice rubbed and grilled whole. Sliced for service.*

— With our signature grill sauce

## *Lamb*

### **Lamb Skewers**

*Tender lamb and veggies infused with Middle Eastern spices and a pomegranate glaze*

### **Herb Marinated Lamb Chops**

*Roasted potato wedges and pearl onions in yogurt sauce. Marinated tomatoes*

### **Braised Lamb Shanks**

*Braised for hours in wine, rosemary, and garlic in a rendered pan sauce*

— Served with curried couscous, blistered heirloom cherry tomatoes and arugala

### **Grilled Sirloin of Lamb**

*A select cut from the sirloin with pistachio chimichurri & lavender fettuccine*

## *Pork*

### **Chili Verde**

*Tender pork slow simmered in a mild green chili sauce*

### **Grilled Spareribs**

*Meaty St. Louis pork ribs with a dry Memphis-style rub and lightly sauced*

— With additional sauce on the side

### **Mustard Glazed Loin of Pork**

*Roasted pork loin with a citrus gastrique*

### **Baby Back Ribs**

*Dry rubbed and smoke roasted. Served with our house BBQ sauce*

### **Braised Duroc Pork Cheek**

*Root veg/crispy herbs*

### **Harissa Rubbed Pork**

*Seasoned and rubbed with harissa and roasted until tender*



### **Stone Valley Farm Pork Chop**

*Citrus gastrique, sautéed spinach, savory bread pudding*

### **Carnitas de La Casa**

*Slow roasted pork shoulder, rubbed in our house spice blend and braised on a bed of onions, garlic, and poblano peppers.*

— Served with a pan sauce reduction

## *Seafood*

### **Grilled Shrimp Skewer**

*Grilled and basted in a lemon/garlic butter sauce*

### **Pan Seared Lupe de Mer**

*Cauliflower puree/roasted grape*

### **Sesame Crusted Halibut with Red Pepper Mango Salsa**

*Served with wilted bok choy & steamed jasmine rice*

### **Roasted Fresh Norwegian Salmon**

*Beautifully presented whole filet*

— Topped with crispy capers and served with our house tarter and hollandaise sauces

### **Bacon Wrapped Scallops**

*Seared sea scallops wrapped in applewood smoked bacon.*

### **Roasted Salmon**

*Oven roasted and topped with crispy capers.*

— Served with a mango salsa and green goddess tarter sauce

### **Grilled Filet of Salmon**

*Spice rubbed and grilled. Served with crispy shallots and green goddess tarter sauce*

— Lemon dill rice pillaf & Haricot verts w/tri-color carrots

### **Miso Glazed Salmon**

*Baked fresh salmon with a miso glaze with roasted Japanese eggplant*

### **Macadamia Crusted Mahi Mahi**

*A rich nut crust on tender mahi mahi*

