

# LUNCH



## **BUFFETS** (25 GUESTS MINIMUM - if less than 25, additional cost)

*per guest pricing based on 1.5 hours of service*

*all buffets served with fresh brewed regular & decaffeinated coffee | organic teas*

### **deli board**

**mixed field greens:** organic cherry tomatoes | two dressings

**yukon gold potato salad:** honey dijon dressing

**creamy coleslaw**

**farmers market sliced fruit & berries**

**roasted turkey breast | smoked ham | genoa salami | roast beef | albacore tuna salad**

swiss | pepper jack | provolone | cheddar cheese

grilled & marinated zucchini | yellow squash | roasted peppers

sliced tomatoes | lettuce | grilled onions | pickles | mayonnaise | mustard

assorted artisanal bread

assorted petit cupcake display

### **olvera street**

**mixed baby greens:** roasted corn & pepper relish | tortilla strips | chipotle buttermilk dressing

**jicama-mango salad:** toasted pepitas | cilantro lime vinaigrette

*(choice of two entrees)*

**roasted achiote chicken**

**ancho marinated skirt steak**

**monterey jack & cheddar cheese enchiladas**

**pan seared salmon veracruz style**

shredded cheddar | peppers & onions | pico de gallo | sour cream | roasted tomatillo salsa

warm corn & flour tortillas

borracho beans & spanish rice

tres leches cake & cinnamon churros

### **taste of asia**

**organic lettuces:** mandarin oranges | carrot | cucumber | wonton crisp | sesame soy dressing

**japanese cucumber salad:** bean sprouts | cherry tomatoes | yuzu vinaigrette

*(choice of two entrees)*

**pineapple korean bbq chicken**

**mongolian new york strip**

**hoisin grilled mahi mahi**

**orange chicken**

baby bok choy | shiitake mushrooms | peppers

fried rice & chow mein

mango mousse cake & pineapple upside down cake

*All prices are subject to a taxable 22% service charge and 9.50% sales tax (subject to change without notice).*

*All menu items and prices are subject to change without notice. (5.24.18)*