

## **DELICATESSEN BOXED LUNCHES**

*Boxed Lunches are Priced Per Person*

*All Selections Include pasta salad OR bag of chips, freshly baked cookie, fruit*

*Condiments, napkin and utensils*

*Minimum of 25 Guests*

### **California Club Croissant**

Slices of smoked Turkey breast, applewood bacon

Smoked Gouda, Sprouts, lettuce, tomato

Cranberry mayo, Butter Croissant

\$13.50

### **Roast Beef Ciabatta**

Lean slices of roast beef, sharp cheddar cheese, mild garlic horseradish Aioli

Lettuce, tomato, onion roasted red peppers

, fresh baked ciabatta roll

\$13.85

### **Italian Hoagie Sandwich**

Sliced ham, capicola, Genoa salami, provolone cheese, lettuce, tomato

Red onion, oil & vinegar dressing

Italian Roll

\$13.95

## **Gourmet Salad Box lunches**

**All salads served with a fresh baked roll**

*Dressing, napkin and utensils*

### **Grilled Chicken Caesar salad**

Crisp romaine lettuce, grilled marinated sliced chicken breast

Diced tomatoes, garlic croutons, parmesan cheese

Creamy Caesar dressing

\$10.75

### **Chef's salad**

Julienne, turkey, ham, Swiss cheese, tomatoes

Slice hard boiled eggs, black olives, and crisp iceberg lettuce

Buttermilk ranch

\$12.25

### **Albacore Salad Nicoise**

White albacore tuna, French green beans, roasted red peppers

Hard cooked eggs Nicoise olives, red onion, lettuces

Balsamic vinaigrette

\$12.50

*Prices do not include 18% service charge and applicable sales tax.*

## PLATED LUNCHEON ENTREE SALADS

*Luncheon Salads are priced Per Person  
All Selections are accompanied by Roll & Butter  
Minimum of 25 Guests*

<b>Grilled Chicken Caesar</b>	\$11.75
Crisp Romaine Lettuce and Grilled Herb Marinated Chicken with Seasoned Croutons, Parmesan Cheese and Tuscan Caesar Dressing.	
<b>California Chop Salad</b>	\$13.50
Romaine and Iceberg Lettuce, Chopped chicken diced tomatoes, julienne carrots, English cucumber, radish Sprouts, sunflower seeds, feta cheese, lemon oregano, vinaigrette	
<b>Palette of Fresh Fruit</b>	\$13.75
Slices of Honeydew, Cantaloupe, Watermelon, Pineapple, Oranges Seasonal Berries, Red seedless grapes, honey vanilla yogurt adding the Finishing Touch.	
<b>Chef's Salad</b>	\$14.00
Julienne Smoked Turkey, Smoked Ham, Imported Swiss and Cheddar Cheeses, Crisp Greens, Hard Cooked Eggs, Tomato Wedges, Ripe Olives and Your Choice of Dressing.	
<b>Antipasti Salad</b>	\$14.95
Organic Mesclun, mortadella, mild salami, coppa, mozzarella cheese, calamata olives Artichokes, roasted red peppers, pepperoncinis, creamy Italian dressing	

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## PLATED LUNCHEON ENTREES

Entrees are priced Per Person

All Selections are accompanied by Roll & Butter, Caesar salad, CHOICE of potato Or Rice Pilaf  
garlic mash, butter parsley new potatoes, California Rice pilaf and Seasonal Vegetables  
Minimum of 25 Guests

<b>Grilled Free-Range Breast of Chicken</b>	\$16.00
Roasted sweet corn, poblano chile, cilantro, relish	
<b>Proscuitto Wrap Stuffed Chicken</b>	\$17.75
Shallot baby spinach, roasted red peppers, ricotta, pine nuts Sun-dried tomato cream sauce.	
<b>Burgundy Wine Marinated Grilled Flank Steak</b>	\$18.25
Roma tomato, garlic, capers, calamata olive, fresh basil relish	
<b>Grilled N.Y Strip Steak</b>	\$18.75
Caramelized onion, crimini mushroom ragout	
<b>Citrus Crusted Atlantic Salmon</b>	\$18.00
Season bread crumbs, dill cucumber cream sauce	
<b>Asian Honey Barbeque Salmon</b>	\$18.00
Japanese barbeque salmon filets, lemongrass ginger scented jasmine rice	
<b>Pan Dressed Trout</b>	\$17.75
Lightly sautéed in lemon, caper beurre blanc	

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## **LUNCHEON BUFFETS**

Luncheon Buffets are priced per Person  
Minimum of 25 Guests

### **Soup and Salad Bar**

Soup du jour  
Garden green salad, two dressing  
\$6.50

### **Baked Potato Bar**

“Build your own potato to your liking”  
Whipped butter, sour cream, chives, broccoli & cheese  
Bacon bits, Pico de Gallo, chili beans  
\$8.25  
Add soup du jour or garden salad \$1.25

### **Medley of salads**

Classic Caesar salad  
House made chicken salad  
House made tuna salad  
Antipasto relish tray  
Bowl of fresh fruit salad  
Chips and dip  
Assorted Breads and crackers  
\$13.75

### **The Delta Delicatessen**

“Build your own deli sandwich platter”  
Sliced Cold Cuts Including:  
*Roast Beef, Turkey, smoked Ham and Genoa Salami,*  
*Swiss, Cheddar and Provolone Cheese*  
Lettuce, Tomatoes, Pickles and onions  
Appropriate Condiments and Assorted Breads  
Chips and buttermilk ranch dip  
Athenian Penne pasta salad  
Sliced Fresh seasonal fruit  
Assorted gourmet Cookie platter  
\$18.75

**Weber Point Picnic**

Garden green salad  
Creamy Cole slaw  
Picnic potato Salad  
Alpine All beef Hot Dogs, and  
Cheeseburgers or grilled chicken breast  
Lettuce, tomato, onions, pickles,  
Slice Swiss and cheddar cheeses  
Chips and buttermilk ranch dip  
Assorted Gourmet cookies and pies  
\$12.50

**Asian Star Buffet**

Mandarin Chopped salad  
Thai peanut Slaw  
Pacific Rim noodles  
Sliced Kahlua pork  
Orange glazed Chicken  
Jasmine steamed rice  
Stir fry vegetables  
Pineapple cheesecake  
\$15.00

**Mission Taco Bar Buffet**

Freshly made Corn tortilla chips  
Charred tomato & Tomatillo salsa  
Tijuana Caesar Salad  
Poblano Chile, roasted corn salad  
Season ground beef and pollo asada  
Charro beans  
Spanish rice  
Flour & hard shell cron tortillas  
Sour cream, Guacamole, jalapeños, shredded lettuce, cheese  
Crème Carmel (Flan), strawberry crème cake  
\$16.25

**Backyard Buffet**

Tossed Garden salad  
Marinated green bean & walnut salad  
Baked potato salad with chives  
Sliced barbeque beef  
Lemon Rosemary baked chicken  
Sweet Italian sausages and peppers  
Grilled Corn on Cobb  
Sweet baked Beans  
Freshly baked rolls & whipped Butter  
Assorted Pies and cakes  
\$18.00

**Summer in the Park**

Organic field Greens herb goat cheese dried cranberries  
Grilled Asparagus spears citrus vinaigrette  
Bow-tie pasta pescadero  
Apricot glazed grilled Pork chops  
Crispy southern fried chicken  
Mash potatoes & gravy  
Fresh Sliced watermelon  
Freshly baked rolls & whipped Butter  
Assorted cheesecakes and pies  
\$21.50

**Tuscany Sunset Buffet**

Chopped Italian salad  
Cannelloni bean pancetta arugula salad  
Orzo pasta salad mint, peas, feta cheese  
Three cheese manicotti basil tomato, chardonnay cream  
Sweet Italian sausage & peppers  
Chicken Breast piccata lemon caper wine sauce  
Baby carrots & asparagus  
Roasted red potatoes shallot butter  
Rosemary Focaccia bread  
Brulee Cheesecake  
Pound cake with banana cream and berries  
\$24.00

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**PASTA LUNCHEON ENTRESS**

All pasta luncheons are served with choice of garden salad or  
Caesar salad, Roll & butter and Pound cake with banana cream and berries

**Chicken Alfredo fettuccine**

Ribbons of pasta, sliced herb chicken, spring peas & carrots  
Garlic cream, parmesan shavings  
\$13.00

**Ziti Con Salciccia**

Mild Italian sausage, tri-color peppers, mushrooms, onion  
Plum tomato marinara sauce, mozzarella and parmesan cheese  
\$13.00

**Spaghetti with Meat Balls**

House made meat balls buttered spaghetti noodles  
Slow simmered marinara  
\$13.50

**Shrimp Capelli d' Angelo**

Delicate strands of angel hair pasta, shrimp, roma tomatoes, fresh basil  
Extra virgin olive oil, hint of White balsamic vinegar  
\$14.00

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