

Act Two

~ Lunch Buffets ~

All Lunch Buffets include Freshly Brewed Iced Tea

Deli Buffet Selections

The Stage Deli

Market Place Soup of the Day
House Salad of Market Lettuces, Champagne and Meyer
Lemon Vinaigrette, Golden Raisins, and Sunflower Seeds
Platters of Sliced Oven Roasted Turkey Breast, Smoked
Ham and Tender Roast Beef Assorted Sliced Cheeses and
Artisan Rolls
Tomatoes, Lettuce, Red Onion, Peppers and Pickles
Potato & Pasta Salad
Dijon Mustard and Traditional Mayonnaise Fresh Baked
Cookies and Brownies
35

Pre-Made Sandwich Buffet

Pre-Made Gourmet Deli Sandwiches
Roast-beef w Pickled Onion & Horseradish on
House-Made Bun
Smoked Turkey Club with Avocado on Parmesan Baguette
Curry Chicken Salad w Watercress on Buttery Croissant
Fancy Grilled Cheese with Sliced Heirloom Tomatoes on
Sourdough
Classic Albacore on Focaccia
Seasonal Fruit Salad & Pasta Salad
Gourmet Potato Chips
Selection of Miniature Desserts
39

Boxed Lunch

Can be Served in an Eco-Friendly box for On-The-Go Meetings - or as Display
Pre-made sandwiches prepared on Assorted Rolls
Lettuce, Tomato, Thinly Sliced Red Onion, Served with House-Made Aioli & Dijon Mustard
Select Two:
Ham & Swiss, Roast Beef & Jack, or Turkey & Jack
Includes Fresh Whole Fresh Fruit, Gourmet Potato Chips and Freshly Baked Cookies
One assorted Soda per person
25.50

Add

Sliced Avocado for \$3 per person

Bacon for \$2.75 per person

**Vegetarian Sandwich Options Available upon Request*

~ Lunch Buffets Continued ~

My Big Fat Greek Wedding

Classic Greek Salad with Cucumbers, Feta Cheese, Red Onions and Tomatoes
Chickpeas Salad with Fresh Herb Tomatoes
Fresh Veggies and Pita with Tapenade, Babaganoush and Hummus
Sumac Grilled Shrimp on Lemony Orzo Salad

Choice of

Lamb *OR* Chicken Kabob
with baby squash & olive oil
Lemon Poppy Seed Cheesecake with Fresh Berries

44

Field of Dreams

Mixed Greens with Fresh Herbs, Dried Cranberries, and Sherry Vinaigrette
Herb Marinated Beef Tenderloin with Mushroom Ragout
Grilled Salmon with Dilled Cucumbers and Dijon Mustard
Roasted Fingerling Potato's with Asparagus and Crispy Bacon
Seasonal Fruit Salad

45

Walk the Line

Iceberg Salad with Tomatoes, Fresh Cucumbers, House Made Croutons and Cilantro Ranch Dressing
Chipotle BBQ Brisket
Backyard BBQ Chicken
Country Fair Potato Salad
Baked Beans, Kitchen Green Beans
Jalapeno Corn Bread
Miniature Blueberry Tarts and Pecan Pies

39

The Last Samurai

Cucumbers, Tomatoes, Ginger, Red Onion and Carrot
Chinese Chicken Salad with Sesame Soy Vinaigrette, & Wonton Crisps
Steamed Rice & Seasonal Vegetables

Select Two

Thai Chicken with Sweet Pepper Chili Lime Sauce
Asian Style Ginger Vegetable Udon Noodles
Ginger-Pear Marinated Flat Iron Steak
Chef's Selection of House Made Dessert

46

Under the Tuscan Sun

Arugula & Raddichio Salad with Pine Nuts, Shaved Parmesan, Cherry Tomatoes and Red Vinaigrette
Tomato, Basil & Mozzarella Salad
Roasted Organic Chicken Breast on Sundried Tomato, Black Olive and Artichoke Ragout
Pesto Pasta and Potato Salad
Garlic Bread Sticks
Vanilla Pana Cotta with Strawberries and Basil

44

Animal House

Focaccia Pizza - Sausage, Pepperoni and Cheese
Traditional Spaghetti and Meatballs
Creamy Mac n' Cheese
Beef Sliders
Fried Chicken Corn on the Cobb
Gourmet Cup Cakes

39

The Three Amigos

Southwestern Caesar Salad with Chipotle Dressing
Jicama and Cilantro Slaw

Choice of Two Soft Taco Selections:

Shrimp, Fish *OR* Carne Asada
Cilantro Marinated Chicken with Poblano Chile Sauce
Cilantro Marinated Grilled Vegetables
Black Beans and Mexican Rice
Churros with Cinnamon and Brown Sugar Topping
Dulce de Leche Cheesecake

46

Add on

Add Guacamole, and House Made Red and Green Salsa
8 per person

Add on

Ceviche
9 per person

- Plated Lunches -

Choice of Soup or Salad

Select One

Mixed Green Salad with Raspberry Vinaigrette and Sunflower Seeds
Classic Caesar Salad with Parmesan Croutons
Bibb Wedge Salad with Blue Cheese Vinaigrette, Bacon, Cherry Tomatoes and Croutons
Bitter Green Salad with Citrus Vinaigrette and Goat Cheese

OR

Select One

Market Inspired Soup of the Day
Chicken and Corn Chowder
Potato Leek Vichyssoise with Smoked Trout
Creamy Celery Root and Ginger Soup

Select One Entrée

Pan Roasted Salmon

with Saffron Lima Beans and Seared Broccolini
36

Grilled Chicken

with Roasted Potatoes with Caper and Lemon Sauce and French Green Beans
34

Slow Cooked Filet of Beef

with Olive Oil Mashed Potatoes and Wild Mushroom Sauce
39

Orchiette Pasta

with Roasted Mushroom and Wild Oregano
29

Select One Dessert

Vanilla Panna Cotta with Fresh Strawberries
Molten Chocolate Cake with Vanilla Ice Cream
Crème Brulee with Candied Orange and Short Bread Cookies
Lupes Fresh Baked Cookies

*** Select Soup and Salad for \$8 more per person*

*All Pated Lunches Include Fresh Baked Rolls & Sweet Butter
Freshly Brewed Iced Tea
Regular, Decaf, Hot Water and Selection of Teas*