



**“Redondo Beach”
Plated Lunch**

Appetizer

Pre-select in advance **one** of the following items:
(Note: Entire group must have same Appetizer.)

Market Inspired Seasonal Soup

Sonoma Goat Cheese Ravioli
Tomato-Fennel Broth, Shiitake Mushrooms, Basil

Romaine Salad

Roasted Garlic Dressing, Marinated Tomatoes, Aged Parmesan, Croutons

Entrée

Pre-select in advance **one** of the following items:
(Note: Entire group must have same Entrée.)

Seared All Natural Organic Breast of Chicken
Served with Marble Potato Hash,
Wilted Greens, Whole Grain Mustard Vinaigrette
\$55.00++ per Guest

Oak-grilled Flat Iron Steak
Served with Chipotle Mash, Blistered Peppers, Onions,
Chimichurri, Lime Butter
\$67.00++ per Guest

Oak-grilled Grass Fed Filet (enhancement)
\$77.00++ per Guest

Roasted Salmon

Served with Arugula, Florida Tomatoes, Charred Red Onions,
Avocado, Sourdough Croutons, and Red Wine Vinaigrette
\$60.00++ per Guest

Dessert Selection

Pre-select in advance **one** of the following items:
(Note: Entire group must have same Dessert.)

Warm Valrhona Chocolate Cake, Vanilla Bean Ice Cream, Cashew Clusters
Pistachio Crème Brûlée
No Sugar Added Seasonal Selection

Beverage Service

Fountain Soda Selection, Iced Tea, Coffee,
Decaffeinated Coffee, and Selection of Hot Teas



**"Barstow"
Buffet Lunch**

Warm Bread Selection

Market Inspired Seasonal Soup

Salad Selection

Romaine Salad

Roasted Garlic Dressing, Marinated Tomatoes, Aged Parmesan, and Croutons

Panzanella Bread Salad

Sourdough Croutons, Arugula, Tomatoes, Avocado,
Charred Red Onion, and Red Wine Vinaigrette

Entrées

Oak-grilled Flat Iron Steak

Served with Chipotle Mash, Blistered Peppers, Onions,
Chimichurri, and Lime Butter

Roasted Jumbo Prawns

Served with Creamy Cheddar Grits and Espelette Pepper Vinaigrette

Seared All Natural Organic Chicken Breast

Served with Marble Potato Hash,
Wilted Greens, Whole Grain Mustard Vinaigrette

Mushroom Risotto

Served with Wild and Cultivated Mushrooms, Baby Spinach,
Laura Chanel Goat & Manchego Cheese

Dessert Selection

Selection of Miniature Desserts

Pre-Select in advance **three** of the following items:

Chocolate Hazelnut Crunch

Chèvre Cheesecake with Vanilla Bean Panna Cotta

Butterscotch Croissant Bread Pudding

No Sugar Added Seasonal Selection

Beverage Service

Fountain Soda Selection, Iced Tea, Coffee,
Decaffeinated Coffee, and Selection of Hot Teas

\$72.00++ per Guest