

Corporate Lunch & Dinner

ALOHA BUFFET

Papaya Green Salad spring mix greens with papaya, toasted cashews, toasted coconut and blood orange vinaigrette

CONTAIN NUTS, GLUTEN-FREE, VEGAN

Polynesian-Style Pork Spare Ribs with a tamari soy sauce based barbecue sauce

GLUTEN-FREE

Island BBQ Chicken boneless chicken breast grilled with Hawaiian BBQ sauce and grilled pineapple

GLUTEN-FREE

Tofu Stir-Fry sautéed with water chestnuts, roasted peanuts, whole baby corn, shaved celery, carrots, soft lo mein noodles and roasted garlic hoisen sauce

CONTAIN NUTS, VEGETARIAN

Mojito Rice jasmine blend rice with vegetable stock, orange juice, lime juice, coconut milk and pineapple

GLUTEN-FREE, VEGETARIAN

Pineapple Upside Down Cake

VEGETARIAN

BRAISED SHORT RIB BUFFET

Tossed Garden Salad greens, cucumber, tomato, red onion, carrots tossed in a basil white balsamic dressing

DAIRY-FREE, GLUTEN-FREE, VEGAN

Artisan Rolls with butter

VEGETARIAN

Lemon Basil Vegetable Medley with lemon zest, olive oil and fresh herbs

GLUTEN-FREE, VEGAN

Braised Short Ribs with red wine demi-glace

GLUTEN-FREE

Shallot Whipped Potatoes with butter and cream

GLUTEN-FREE, VEGETARIAN

Chocolate Truffle chocolate confectionery with a ganache center rolled in chocolate sprinkles

GLUTEN-FREE, VEGETARIAN



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CHICKEN PICATTA BUFFET

Caesar Salad hearts of romaine, shaved parmigiano, herb garlic croutons and caesar dressing
VEGETARIAN

Lemon Chicken Piccata pan seared chicken breast in a lemon-caper sauce
and garnished with fresh tomato
GLUTEN-FREE

Angel Hair with Fresh Tomato garlic, fresh basil chiffonade and extra virgin olive oil
VEGETARIAN

Lemon Basil Vegetable Medley with lemon zest, olive oil and fresh herbs
GLUTEN-FREE, VEGAN

House Made Mini Cannoli sweetened ricotta and chocolate chips
dusted with powdered sugar
VEGETARIAN

DUAL ENTREE BUFFET

Roasted Chickpea Salad zucchini, carrots, spiced chickpeas and fresh basil tossed with avocados,
garlic, parsley, cilantro, olive oil, jalapeño, lime juice, salt and pistachios
CONTAIN NUTS, GLUTEN-FREE, VEGAN

Chicken Beurre Blanc grilled chicken breast with artichoke hearts, fresh spinach with a
black pepper beurre blanc sauce

Herb-Crusted Tri Tip with au jus
GLUTEN-FREE

Lemon Basil Vegetable Medley with lemon zest, olive oil and fresh herbs
GLUTEN-FREE, VEGAN

Fingerling Potatoes roasted and seasoned with fresh herbs and garlic
GLUTEN-FREE, VEGAN

Salted Chocolate Chip Cookies
VEGETARIAN



Corporate Lunch & Dinner

MEDITERRANEAN

Mediterranean Chopped Salad romaine lettuce, black olives, white beans, tomatoes, red peppers, mozzarella cheese and basil balsamic dressing

GLUTEN-FREE, VEGETARIAN

Grilled Beef Kabobs filet Mignon seasoned with feast spices with house made tomato jam

GLUTEN-FREE

Chicken Vegetable Kabobs with red and green peppers and onions

GLUTEN-FREE

Vegetable Kabobs zucchini, yellow squash, onion, mushroom red and green bell peppers

GLUTEN-FREE, VEGAN

Spanakopita spinach, garlic and feta cheese wrapped in a phyllo dough

VEGETARIAN

Basmati Rice lemon and parsley

DAIRY-FREE, GLUTEN-FREE, VEGAN

Pistachio Baklava house made, light version of the traditional baklava with a feast twist

CONTAIN NUTS, VEGETARIAN

MEDITERRANEAN FEAST

Mediterranean Chopped Salad romaine lettuce, black olives, white beans, tomatoes, red peppers, mozzarella cheese and basil balsamic dressing

GLUTEN-FREE, VEGETARIAN

Hummus Display spinach artichoke, roasted garlic, traditional accompanied by: pita chips, bagel chips, cucumber, feta and lemon infused olive oil

VEGETARIAN

Mediterranean Chicken with artichoke hearts and sun-dried tomatoes and finished with olive oil and fresh squeezed citrus

GLUTEN-FREE

Spanakopita spinach, garlic and feta cheese wrapped in a phyllo dough

VEGETARIAN

Basmati Rice lemon and parsley

GLUTEN-FREE, VEGAN

Salted Chocolate Chip Cookies

VEGETARIAN



Corporate Lunch & Dinner

TACO BUFFET

Fiesta Chopped Salad lettuce, black olives, diced tomato, scallions, corn, jalapeno jack cheese and garlic cilantro vinaigrette

GLUTEN-FREE, VEGETARIAN

Feast Mexican Taco Bar Build-your-own taco bar with grilled chicken and/or steak and toppings including cheese, onion and cilantro mix, guacamole, salsa and limes with flour and corn tortillas (minimum of 20 for beef and chicken combo)

GLUTEN-FREE

Grilled Vegetable Enchiladas zucchini, yellow squash, tri-color bell pepper, onion, cotija cheese, grilled jalapeños and sour cream

GLUTEN-FREE, VEGETARIAN

Spanish Rice long grain rice sautéed with tomatoes, roasted garlic, onions, cumin and vegetable stock

GLUTEN-FREE, VEGAN

Peruvian Beans with peppers and onions

GLUTEN-FREE, VEGAN

Churros

VEGETARIAN

