



LUNCH BUFFETS

The Oriental minimum 15 guests

Miso Soup, Wakame, Tofu, Green Onions

Mixed Greens, Sprouts, Ginger Dressing

Vietnamese Shrimp Cucumber Salad

Napa Cabbage, Carrots, Red Onions, Thai Basil, Chili, Ginger, Soy Sauce

choose two

Char Siu Pork with Bok Choy

Spicy Beef and Broccoli Stir Fry

Grilled Soy Glazed Skuna Bay Salmon, Wok Fried Vegetables, Ginger Soy Sauce

choose two

Steamed Jasmine Rice

Stir Fry Vegetables, Oyster Sauce

Sesame Balls

Mini Egg Custard

Coconut Pudding Balls

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tea

Menus priced from \$65 per guest.



LUNCH BUFFETS

Wine Country
minimum 15 guests

Seasonal Soup

Spring

Purée of English Pea

Summer

California Sweet Corn Chowder

Fall

Butternut Squash, Thyme

Winter

Roasted Root Vegetables, Chives, Crème Fraîche

Grilled Hearts of Romaine, Della Fattoria Croutons, Caesar

Fingerling Potato Salad, Black Pig Bacon, Whole Grain Mustard Vinaigrette

Sonoma Mixed Lettuce, Baby Tomatoes, Humboldt Fog Goat Cheese, Champagne Vinaigrette

choose two

Braised Beef Short Ribs, Cipollini Onions, Gremolata

Cheese Ravioli, Sherry Thyme Wild Mushroom Sauce

Grilled Skuna Bay or California Salmon, Braised Lacinato Kale, Roasted Leek Vinaigrette

choose two

Whipped Potatoes

Rosemary Roasted Fingerling Potatoes

Steamed or Roasted Seasonal Market Vegetables

choose two

Fresh Baked Assorted Breads

Seasonal Fruit Tart, Vanilla Sauce

Mixed Berries, Chantilly Cream

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tea

Menus priced from \$65 per guest.



LUNCH BUFFETS

Fajita Station minimum 12 guests

Tortilla Soup or Chicken Pozole

Jicama Mango Salad with Jalapeño Vinaigrette
Black Bean Salad, Roasted Corn, Cilantro, Tomato, Red Onion,
Green Onion, Serrano Chili, Cumin
Fiesta Mixed Salad, Queso Fresco, Cucumber, Black Olive,
Tortilla Strips, Cilantro-Lime Vinaigrette

choose two

Marinated Chicken and Beef, Bell Pepper, Onion
Pico de Gallo, Guacamole, Shredded Lettuce, Shredded Cheese, Sour Cream
Warm Flour Tortillas
Refried Beans
Spanish Rice

Churros, Cinnamon Sugar
Dulce de Leche Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tea

Menus priced from \$65 per guest.



LUNCH BUFFETS

Working Lunch minimum 15 guests

Seasonal Soup

Spring

Purée of English Pea

Summer

California Sweet Corn Chowder

Fall

Butternut Squash, Thyme

Winter

Roasted Root Vegetables, Chives, Crème Fraîche

Salad of Grilled Vegetables, Salsa Verde

Sliced Hearts of Romaine, Parmesan, Della Fattoria Croutons, Caesar

Fingerling Potato Salad, Black Pig Bacon, Whole Grain Mustard Dressing

Chilled Salad of Grilled Skuna Bay Salmon, Haricot Verts, Mustard Vinaigrette

choose two

Pastrami and Dill Pickle

Humboldt Fog Goat Cheese, Caramelized Onion and Basil

Roasted Red Bell Peppers, Seasonal Mushrooms and Baby Spinach

House Roasted Diestel Turkey Club, Applewood-Smoked Bacon, Duroc Ham, Swiss, Avocado

choose three

Assorted Pies and Fruit Tartlets

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tea

Menus priced from \$65 per guest.



LUNCH BUFFETS

Deli

minimum 6 guests

Seasonal Soup

Spring

Purée of English Pea

Summer

California Sweet Corn Chowder

Fall

Butternut Squash, Thyme

Winter

Roasted Root Vegetables, Chives, Crème Fraîche

Fusilli Pasta Salad, Niçoise Olive, Sun Dried Tomato, Basil Pesto

Fingerling Potato Salad, Black Pig Bacon and Whole Grain Mustard Dressing

Sonoma Salad of Baby Mixed Lettuce, Baby Tomato, Cucumber, Aged Balsamic Vinaigrette

Sliced Hearts of Romaine, Parmesan, Della Fattoria Croutons, Caesar

choose two

Sliced Smoked Turkey, Duroc Ham, Sliced Chicken Breast, Pastrami

Assorted Sliced Cheeses, Seasonal Tomatoes, Assorted Mustards, Mayonnaise, Artisan Breads

Seasonal Fruit and Berries

Assorted Fresh Baked Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tea

Menus priced from \$65 per guest.



BOXED LUNCH

please select one

House Roasted Diestel Turkey Sandwich

Hobbs Bacon, Butter Lettuce, Tomato, Grilled Onion, Avocado Aioli

Pastrami Sandwich

House Made Pickles, Cole Slaw, Horseradish Mustard

House Cured Duroc Ham Sandwich

Organic White Cheddar, Butter Lettuce, Tomato, Red Onion, Dijonaise

Marinated Portobello Mushroom

Mozzarella, Roasted Peppers, Balsamic Red Onion, Basil Pesto Aioli

Mixed Green Salad

Potato Chips

Whole Fruit

Cookie

Bottled Water

Menus priced from \$49 per guest.



PLATED LUNCH

Salad

Wild Arugula Salad

Shaved Fennel, Blood Orange, Banyuls Vinaigrette

Roasted Organic Baby Beets

Frisée, Shaved Pepato, Balsamic Vinaigrette

Hearts of Romaine

Parmesan, Della Fattoria Croutons, Caesar

Grilled Seasonal Assorted Baby Vegetables

Herbed Mustard Vinaigrette

Butter Lettuce

Radish, Celery, Cherry Tomato, Louis Dressing

Seasonal Soup

Spring

Purée of English Pea

Summer

California Sweet Corn Chowder

Fall

Butternut Squash, Thyme

Winter

Roasted Root Vegetables, Chives, Crème Fraîche

Menus priced from \$75 per guest.



PLATED LUNCH

Entrées

Grilled Local Tombo Tuna

Lentils, Roasted Fennel, Salsa Verde

Pan Roasted Skuna Bay Salmon

Braised Lacinato Kale, Roasted Purple Potato, Roasted Leek Vinaigrette

Caramelized Onion Risotto

Parmigiano Reggiano, Zucchini, Chives

Roasted Mary's Chicken Breast

Sweet Potato Purée, Cipollini Onion, Petite Spinach

Pan Roasted Liberty Duck Breast

Parsnip Purée, Broccoli Rabe, Balsamic Cherry Reduction

Grilled 28 Day Aged Ribeye

Roasted Fingerling Potatoes, Sautéed Wild Mushrooms, Marrow Butter

Sweet

Strawberry Bagatelle

Chocolate Molten Cake

Espresso Sauce

Chocolate Raspberry Dome

Raspberry Coulis

Lemon Tart

Frosted Raspberries

Mango Soleil

Pineapple-Mint Compote

Menus priced from \$75 per guest.



MANDARIN ORIENTAL
SAN FRANCISCO

Citrus Crème Brûlée Tart
Seasonal Berries

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tea

Menus priced from \$75 per guest.