



## Executive Luncheon Buffets

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\$29.95 per person

### California Delicatessen Buffet

Cole Slaw

Pasta Salad with Sun-dried Tomato, Olives, and Basil

Roma Tomato and Cucumber Salad

California Greens with Cucumber Ranch and Italian Vinaigrette Dressings

Cheddar, Swiss, and Pepper-Jack Cheeses

Honey-cured Ham, Roast Beef, Turkey, and Salami

Lettuce, Tomato, Onion, Olives, Peppers, and Pickles

Mayonnaise, Mustard, and Thousand Island Dressing

Fresh Baked Bread & Rolls

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

### French Connection Buffet

Tossed Spinach Salad with French Green Beans, Imported Olives, Teardrop Tomatoes,  
Red Onion & Parmesan Dressing

French Brie Cheese with Sliced Baguettes

Assorted Croissant Sandwiches on Fresh Baked Croissants

Chicken Champignon with Lemon Risotto

Poached Vegetables

Fresh Baked Quiche with Ham & Cheese

Caramel Napoleans

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

### Westlake Lunch Buffet

Tossed Caesar Salad

Seared Breast of Chicken with Sun-dried Tomato and Fresh Herb Sauce

Broiled Salmon with Champagne Shrimp Sauce

Scalloped Potatoes

Steamed Green Beans

Fresh Baked Garlic Cheese Rolls

Imported Cheese Board with Sliced Baguettes

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas



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### Gourmet Lunch Buffet

Tossed Chopped Salad with Olives, Tomatoes, Cucumber, Jicama & Garbanzos tossed in Balsamic Dressing  
Shrimp Cocktail with Fresh Lemon & Horseradish Cocktail Sauce  
Five Herb-crusted Roasted Chicken  
Baked Whitefish with Garlic, Lemon, Capers, Olives, and Tomato  
Roasted Potatoes with Rosemary  
Steamed Vegetable du Jour  
Fresh Baked Rolls  
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

### Italian Lunch Buffet

Warm Bruschetta Crostinis  
Tossed Caesar Salad with Chopped Kalamata Olives & Feta  
Homemade Rosemary Focaccia  
Cheese Tortellini with Roasted Eggplant Tomato Sauce  
Buffalo Mozzarella with Grilled Red Pepper & Marinated Tomatoes  
Linguini with Baby Clam Sauce, White Wine, Lemon, Oregano, Garlic & Chopped Clams  
Chicken Scallopini with Artichokes, Capers & Parsley  
Dolce: Tiramisu

### California Cuisine Lunch Buffet

Organic Mixed Greens with Heirloom Tomatoes, Japanese Cucumber, Pinenuts and Balsamic Vinaigrette  
Char-Grilled Pacific Salmon with Chile Lime Hollandaise Sauce  
Parmesan Risotto with Fresh Spinach  
Steamed Asparagus Tossed with Lemon Truffle Butter  
Breast of Chicken Stuffed with Sundried Tomato, Fresh Basil & Feta Cheese  
Fettucini with Julienned Vegetables, Roasted Garlic, Peas & Fresh Herbs  
Sliced Fresh Fruit Platter

\*Buffets require a minimum of 20 guests. Buffet prices are per person unless indicated otherwise. A \$5.00 per person charge will apply for fewer than 20 guests.