



LUNCH SELECTIONS

For private events

Salads

Balsamic Chopped Salad

Mixed Greens, Jicama, Tomatoes, Cucumbers, Garbonzo Beans, Red Onions, Garlic Croutons and Diced Chicken tossed in our House Balsamic Vinaigrette

Oriental Ginger Chicken Salad

Chopped Greens, Wontons, Almonds, Mandarin Oranges, Green Onions and Soy Marinated Chicken with Sesame Ginger Dressing

Blackened Chicken Caesar Salad

Seared Chicken Breast served atop our tossed Caesar Salad

Nicoise Salad

Baby Leaf Lettuce, Poached French Beans, Red Potatoes, Boiled Eggs, Bermuda Onions, Heirloom Tomatoes, Seared Ahi Tuna and Kalamata Olives, served with Lemon Vinaigrette

Provence Cobb Salad

Seasonal Greens with Diced Turkey, Smoked Bacon, Avocado, Gorgonzola Cheese, Tomato, Diced Egg and Cucumber

Sandwiches - Served with Pasta Salad

California Chile Crusted Chicken Sandwich

Chile Crusted Chicken Breast Sandwich with Green Leaf Lettuce, Bermuda Onions, Roma Tomatoes, Chopped Olives and Provolone Cheese on Grilled Focaccia Bread

Westlake Club Sandwich

Oven-Roasted Turkey, Smoked Bacon, Avocado, Lettuce, Tomato and Mayonnaise on a Traditional or Toasted Whole Wheat Roll

Grilled Vegetable Sandwich

A Variety of Seasonal Grilled Vegetables, Fresh Sprouts, Lettuce, Tomato, Avocado and Melted Provolone Cheese with Italian Dressing on a Fresh Baked Herb Roll

Black Angus French Dip

Roasted and Shaved Roast Angus Beef Served with Fire-Roasted Onion Au Jus, and Seasoned Frites



Pastas

Chicken Tortellini

With Sundried Tomatoes, Fresh Basil, Garlic, Cream and Fresh Sage

Fettuccini with Chicken or Shrimp

Pea Pods, Carrots, Zucchini, Oregano and Grated Parmesan Cheese with White Wine, Cream, and Parsley, Topped with Grilled Chicken or Shrimp

Capellini Alio Olio ala Sundried

With Sundried Tomatoes, Fresh Basil, Pine nuts, Olive Oil and Roasted Garlic, topped with Fresh Greek Feta Cheese and Chopped Olives

Pizza

Three-Cheese Pizza

Thin Crust Pizaa with Spicy Tomato Sauce and Essence of Roasted Garlic, topped with Mozzarella, Provolone and Parmesan Cheese

Pollo Pizza Rostadoro

Smoked Mozzarella, Roasted Chicken Breast, Caramelized Onions, Oven-Dried Tomatoes and Fresh Basil

Chicken

Chicken Scaloppini

Garlic, Herbs, Capers, Mushrooms, Artichokes, Fresh Lemon and White Wine, Served with Parmesan Risotto

Chicken with Roasted Peppers

Sautéed Chicken Breast with Peppers, Shallots, Garlic, Paprika, Fennel and Fresh Cream, served with Roasted Garlic Mashed Potatoes

Beef

Char-Grilled Petit Filet

Sautéed Prawns, White Wine, Garlic, Lemon and Fresh Herb Butter, served with Roasted Potatoes

Pan-Seared Filet Mignon

Dusted with Cracked Pepper and served with Grilled Wild Mushrooms, Minced Smoked Bacon, Fresh Scallions and Garlic Whipped Potatoes

20% service fee and 8.25% sales tax added to all food and beverage. Subject to change .04/08



Seafood

Char-Grilled Atlantic Salmon

Served with Lemon Chile Aioli, Herb Risotto and Seasonal Vegetables

Seared Filet of Whitefish

Chardonnay, Shallots, Tomatoes, Lemon, Capers, Olives and Parsley Sauce, Served with Wild Mushroom Risotto

Sesame-Crusted Ahi Tuna

Served with Sesame Seaweed Salad and Wasabi infused Potatoes

*All Plated Lunches served with Mixed Green Salad or Tossed Caesar Salad,
Assorted Rolls, Creamy Butter, Freshly Brewed Coffee, Hot and Iced Tea*

2 Course Plated Lunch price \$26.95 per person
(Pre selection of two entrees)

3 Course Plated Lunch price \$32.95 per person
Pre selection of two entrees and chef's selection of dessert)