



2019 Private Dining Lunch Menu

Delicatessen Lunch Buffet

(12 Guest Minimum)

Deli Selections

Smoked Turkey, Roast Beef, Honey Cured Ham,
Salami, Marinated Grilled Vegetables
Provolone, Cheddar, Swiss cheese
Whole Wheat, White, Sourdough Breads
Tomatoes, Red Onion, Butter Lettuce
Antipasti Condiments

Salads

Please select two salads to compliment the delicatessen menu.

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmesan and Pickled Onion Salad
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad
Rigatoni Pasta Salad with Grilled Vegetables and Pinenut Pesto
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami and Olives
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini
Wood-Roasted Wild Mushrooms, Farro and Arugula Salad
Butter Lettuce and Chicory Salad with Gorgonzola, Pecans and Currants

Dessert

An assortment of Italian biscotti, cookies and brownies

\$45.00 per guest

Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.

Updated 05.01.19



2019 Private Dining Lunch Menu

Panini Sandwich Lunch Buffet

(12 Guest Minimum)

Salads

Please select two salads.

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmigiano and Pickled Onion Salad
Rigatoni Pasta Salad with Grilled Vegetables and Pinenut Pesto
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami and Olives
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini
Wood-Roasted Wild Mushrooms, Farro and Arugula Salad
Butter Lettuce and Chicory Salad with Gorgonzola, Pecans and Currants

Paninis

Please select two paninis. All paninis served on fresh baked bread.

Salami, Roasted Peppers, Provolone and Olive Tapenade
Prosciutto di Parma, Arugula and Fig Jam
Wood-Roasted Chicken, Celery and Apple Salad with Butter Lettuce and Red Onion
Spit-Roasted Pork with Roasted Peppers, Frisee and Romesco Sauce
Roasted Portobello Mushroom with Grilled Onions, Arugula and Aioli
Tuna Salad with Celery Root and Scallions

Dessert

An assortment of Italian biscotti, cookies and brownies

\$48.00 per guest

Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.

Updated 05.01.19



2019 Private Dining Lunch Menu

Hot Lunch Buffet

(20 Guest Minimum)

This menu is complimented by baskets of bread, coffee & tea service.

Salads

Please select two salads.

Mixed Lettuces with Ricotta Salata & Red Wine Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmesan & Pickled Onion Salad
Tuna, White Bean, Fennel & Preserved Tomato Salad
Mixed Baby Lettuces with Radish, Carrot, Cucumber, Zucchini, Green Beans
Rigatoni Pasta Salad with Grilled Vegetables & Walnut Pesto
Pink Lady Apples, Arugula, Pickled Onion, Goat Cheese, Pistachios
Roasted Beets, Gorgonzola Crema, Kale, Fried Shallots, Pumpkin Seeds
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami & Olives
Classic Caesar Salad with Grilled Sweet Onions & Parmigiano Croutons
Wood-Roasted Wild Mushrooms, Farro & Arugula Salad
Butter Lettuce & Chicory Salad with Gorgonzola, Walnuts & Currants

Main Course

Choice of two entrees \$60/Choice of three entrees \$72

Grilled Chicken with Market Vegetables and Grilled Lemon
Grilled Mt Lassen Trout, Beluga Lentils, Salsify, Haricot Verts, Salmoriglio*
Gnudi: Spinach Ricotta "Pillows" with Beef Ragu and Parmigiano
Seared Scallops, Baby Artichokes, Sunchokes, Spinach, Pine Nuts, Capers
Francobolli: Fonduta Filled Pasta, Delicata Squash, Brown Butter, Fried Sage
Roasted Seabass or Halibut with Savoy Spinach and Roasted Fingerling Potatoes*
Pan Seared Sirloin with Savoy Spinach, Potato Puree & Red Wine Sauce

Dessert

An assortment of Italian biscotti, cookies and brownies

**Seasonal items, subject to change.*

Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.

Updated 05.01.19



2019 Private Dining Lunch Menu

Plated Luncheon

This menu is complimented by baskets of bread, coffee & tea service.

First Course

Please select one.

Pink Lady Apples, Arugula, Pickled Onion, Candied Pecans and Goat Cheese
Mista: Mixed Baby Lettuces, Radish, Carrot, Cucumber, Zucchini, Green Beans
Pears, Baby Kale, Pomegranates, Ricotta Salata, Candied Pecans
Roasted Beets, Watercress, Dolce Gorgonzola, Fried Shallots, Pumpkin Seeds
Gem Lettuce with Lemon Anchovy Vinaigrette with Garlic Rusks and Parmigiano
Zuppe del Giorno

Main Course

Grilled Half Chicken with Yukon Gold Potatoes, Arugula, Pears, Medjool Dates
Gnudi: Spinach Ricotta “Pillows” with Beef Ragu (or Marinara Sauce), Parmigiano
Grilled Ribeye Steak with Potato Puree, Savoy Spinach, Red Wine Sauce (+10.00)
Francobolli: Fonduta Filled Pasta, Delicata Squash, Brown Butter, Fried Sage
Seared Scallops, Baby Artichokes, Sunchokes, Spinach, Pine Nuts, Capers
Grilled Mt. Lassen Trout, Beluga Lentils, Salsify, Haricot Verts, Salmoriglio

Dessert

Tiramisu, the Classic Italian Dessert
Chocolate Budino: Warm Bittersweet Chocolate Cake with Gelato
Panna Cotta with Strawberries
Lemon Mousse with Meringue and Toasted Pistachios
Sorbetto or Gelato del Giorno

\$55.00 per guest

**Seasonal items, subject to change.*

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Updated 05.01.19