

Luminarias

Saturday Continental Lunch Buffet

A minimum of 50 guest is required for a Private Buffet

4 Cold Salads

Seasonal California Greens	Baby Red Potato Salad with Dill
Traditional Caesar Salad	Greek Salad
Baby Greens w/ Blue Cheese & Candied Walnuts	Mushroom Vinaigrette
Penne & Shrimp Salad	Asian Chicken Salad
Ambrosia Salad	Sliced Seasonal Fruit Tray
Jicama Cucumber Citrus Salad	Vegetable Crudite
Assorted Cold Cuts	

3 Hot Entrees

(For Additional Entrées Please add \$2.00 per person / per entrée)

Teriyaki Chicken Breast	Sliced Roast Stuffed Loin of Pork
Baked Salmon with dill Beurre Blanc	Roast Turkey Carved
Pork Chops & Glazed Onions	Honey Baked Ham Carved
Mozzarella Chicken	Roast Top Sirloin of Beef Carved
Shrimp & Scallop Fettucine	Collage of Seafood Newburg
Chicken Il Fornaio	Mediterranean Chicken

2 Accompaniments

Oven Brown Rosemary Potatoes	Green Beans Amandine
Scalloped Potatoes	Carrots Vichy
Parsley Potatoes	Medley of Fresh Vegetables
Rice Pilaf	Zucchini Provencal
White & Wild Rice	Melon Seed Pasta with Herbs
Tortellini w/ Tomato, Basil & Garlic	

Warm Rolls and Butter

Tropical Fruit Punch

Special Occasion Cake

Fresh Brewed Coffee, Decaffeinated Coffee, Ice Tea and Assorted Herbal Tea

Lunch Buffet\$ 27.50 per person

Please add 20% Service Charge and Current Sales Tax

One carving station per event. Additional Carvers will be charge @ \$35.00 per carver

You may substitute your special occasion cake for ONE plated dessert from the following:

Chocolate Cake, Chocolate Mousse Cake, Carrot Cake, Turn Over Pineapple Cake,
New York Cheese Cake, Cajeta Cheese Cake, Vanilla Ice Cream, Mango Sorbet, or Raspberry Sorbet

Package Available January Thru November