SELECT A FIRST COURSE

HOT HOMEMADE SOUP SELECTIONS

potato-leek soup with finely chopped parsley

tomato basil soup with crème fraîche

chicken noodle soup with market vegetables

CHILLED HOMEMADE SOUP SELECTIONS

zesty gazpacho

SELECT AN ENTRÉE SALAD

ASIAN CHICKEN SALAD

40

organic asian greens, with toasted peanuts, crispy wontons tangerine segments and toasted sesame seeds garnished with rice stick noodles

LONG BEACH DERBY COBB

40

crisp iceberg and romaine topped with avocado, diced grilled chicken, diced tomato, chopped hard cooked eggs, blue cheese green onion, bacon and served with our champagne vinaigrette (service for a maximum of 100 guests)

AHI TUNA NICOISE (SEARED RARE)

40

tomatoes, fingerling potatoes, french beans, sweet peppers, nicoise olives, hard boiled eggs, red wine vinaigrette

GRILLED SHRIMP CAESAR

40

crisp torn romaine, heirloom tomatoes, jumbo ciabatta croutons shaved grana padano cheese and creamy caesar dressing

SELECT A DESSERT

FRESH FRUIT TART

TRIPLE CHOCOLATE MOUSSE

LEMON TART



COLD PLATED

Create your own 3 course

from each category.

lunch by selecting one item

Includes assorted artisanal

breads and butter, freshly brewed Starbucks® coffee,

decaf, Tazo® teas and iced

tea. Minimum purchase of

(20) guests is required.*

Maximum of 2 Entrée

Choices

LUNCH