

CASUAL LUNCHEON MENU

All Buffet Luncheons Include: Coffee and Decaffeinated Coffee, Assorted Teas, Iced Tea

SOUP AND SALAD BAR

Chef's Choice of Two Soups
California Mixed Green Salad with Assorted Dressings
Petite Green Bean Salad with Proscuitto Vinaigrette
Penne Pasta Salad with Sundried Tomatoes
Steakhouse Salad, Bacon Crumbles, Vine Ripened Tomatoes and
Bleu Cheese Dressing
Fresh Fruit Salad
Rolls and Butter
Assorted Freshly Baked Cookies

THE HARBOR VIEW BAKED POTATO BAR

Mixed Green Salad, Roma Tomatoes, Hot House Cucumbers, with Choice of
Dressing
Fruit Salad
Idaho Baked Potatoes
Butter, Sour Cream, Cheddar Cheese, Scallions, Bacon Bits, Broccoli,
Chili Con Carne
Rolls and Butter
Assorted Cookies

BALBOA DELI BUFFET

Mixed Green Salad with Assorted Dressings
Wheat Penne and Confetti Vegetables
German Style Red Potato Salad
Sliced Fruit Display
Smoked Turkey, Maple Cured Ham and Peppered Roast Beef
Aged Cheddar Cheese, Swiss Cheese and Pepper Jack Cheese
Artisan Style Breads and Rolls
Kettle Chips
Condiments: Mayonnaise, Mustard and Horseradish,
Lettuce, Tomato, Onion, Pickles, Olives

All prices are subject to a 20% Service Charge and 8.75% State Sales Tax





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GOURMET SANDWICH SHOP

Assorted Field Greens, Roma Tomatoes, Crumbled Goat Cheese with Assorted Dressings

Penne Pasta, Sundried Tomatoes with Olive Vinaigrette

Caprese Salad with Vine Ripe Roma Tomatoes and Fresh Mozzarella

Roasted Tenderloin of Beef, Grilled Chicken Breast, Roasted Rosemary Lamb, Marinated Grilled Portobello Mushrooms and Squash

Aged Cheddar Cheese, Aged Swiss Cheese and Pepper Jack Cheese

Artisan Style Breads, Pitas and Rolls

Appropriate Condiments

Marinated Asparagus, Beefsteak Tomatoes, Olives, Assorted Pickles and Lettuce

Freshly Baked Cookies, Ganache Brownies and Cheesecake Squares

SOUTHWESTERN BUFFET

Gazpacho Soup or Tortilla Coriander Soup

Jicama, Red Onion, Roast Poblano And Citrus Salad

Roasted Corn and Tomatillos with Creamy Cilantro Dressing

Fajita Marinated Chicken Strips and Angus Beef Strips with Flour Tortillas

Shredded Lettuce, Diced Tomato, Grated Cheddar Cheese, Sour Cream, Salsa

Black Bean Refritos and Spanish Rice

Crème Caramel Churros with Meadow Foam Honey

Chocolate Piñon Bread Pudding with Mexican Cinnamon Chantilly

TASTE OF ITALY (ON THE BEACH)

Caesar Salad with Croutons, Shredded Parmesan and Traditional Caesar Dressing

Fresh Buffalo Mozzarella, Roma Tomatoes and Chiffonade Basil

Bowtie Pasta with Garlic, Crimini Mushrooms, Broccoli and Red Wine Vinaigrette

Sautéed Chicken Breast Picatta

Tortellini Asiago Cream Linguini Bolognese

Ratatouille

Baguettes and Focaccia

Cannoli Tiramisu Biscotti

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OC Fresh Catering and Event Planning
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