

CALIFORNIA FUSION BUFFET LUNCH

Proteins

Grilled tri-tip served over sautéed onions & bell peppers with a garlic, parsley and olive oil dressing

Grilled chicken breast served with oven roasted tomatoes, fennel and capers

Slowly braised beef served over blanched green cabbage

Shredded slow-braised pork shoulder served over blanched red cabbage

Fresh Pasta Salads

Orzo pasta with sundried tomatoes, black olives, parsley, pine nuts and feta cheese

Mezze penne pasta with shredded carrots, black olives, artichoke hearts, hearts of palm and green pesto

Bow tie pasta salad with chopped bell peppers, grilled asparagus, cherry tomatoes, parsley and olive oil

Baked Pasta

Classic lasagna with mozzarella and a tomato basil Bolognese

Pesto lasagna with shredded carrot, zucchini, goat cheese and parmesan

Tomato basil lasagna with caramelized onions, mushrooms, capers, feta cheese and parmesan

Grilled Vegetable Platters

Grilled asparagus, white bean and sundried tomato salad

Grilled eggplant layered with grilled red bell peppers and goat cheese served with a balsamic reduction

Grilled zucchini with gorgonzola, toasted walnuts dressed in honey-chive crème fresh

Salads

Blanched green beans, red onion, baby potatoes and crispy bacon dressed in a light creamy vinaigrette

Succotash salad:- sweet corn, lima beans, zucchini, garlic, onion, red bell peppers and fresh parsley

Roasted mushrooms with fresh hearts of palm, jicama, pickled red onion and blue cheese

Cherry tomatoes, baby fresh mozzarella cheese and fresh basil with a light balsamic dressing

Blanched broccoli with currants, shredded carrot, red onion, walnuts and a light creamy aioli dressing

Roasted Brussels sprouts with red onion finished with parmesan cheese and Italian truffle oil