

## PLATED LUNCHES – FALL & WINTER

INCLUDED WITH ENTRÉE:  
STARTER, FRESH BREAD AND BUTTER  
STARBUCKS REGULAR AND DECAFFEINATED COFFEE AND TAZO HOT TEAS

ONE STARTER AND UP TO THREE ENTREES MAY BE CHOSEN  
IF MULTIPLE ENTREES ARE SELECTED, THE HIGHER PRICE OF THE ENTREES WILL BE CHARGED FOR ALL  
THE EXACT NUMBER OF EACH ENTRÉE WILL BE DUE FOUR WORKING DAYS PRIOR TO YOUR FUNCTION  
PLACE CARDS WILL NEED TO BE SUPPLIED TO DENOTE MENU CHOICES

### STARTERS

MIXED GREENS, TOASTED HAZELNUTS, CHEVRE, AND MUSTARD VINAIGRETTE  
\*HEARTS OF ROMAINE, CROUTONS, SHAVED PARMESAN CHEESE AND CAESAR DRESSING  
TOASTED ANSON MILLS FARRO WITH AGED BALSAMIC AND WINTER VEGETABLES  
BUTTER LETTUCE WITH CREAMY FINES HERBS DRESSING AND TOASTED ALMONDS

### ENTREES

INCLUDES CHEF'S SEASONAL VEGETABLES & SIDE DISH

\*ROASTED WILD KING SALMON WITH SAUCE CHORON \$36  
\*PAN SEARED ALASKAN COD WITH HORSERADISH & CELARIAC REMOULADE \$34  
SAUTEED PRAWNS WITH GARLIC, ORANGE ZEST, THYME AND CHILLIS SERVED WITH BLACK THAI COCONUT RICE \$34  
\*ROASTED FLAT IRON WITH CARAMELIZED GARLIC AND RED WINE JUS \$41  
\*GRILLED NY STEAKS WITH OREGONZOLA BLEU CHEESE BUTTER \$44  
ROASTED CHICKEN BREAST WITH CHARMOULA AND PRESERVED LEMON \$33  
"COBB SALAD", GRILLED CHICKEN, MIXED GREENS, EGG, AVOCADO, TOMATO, BACON, GRILLED ONIONS, BLUE CHEESE AND SHERRY VINAIGRETTE \$32  
SEASONAL VEGETARIAN PASTA \$31

### DESSERTS

VANILLA CRÈME BRULÉE \$8  
APPLE TART TATIN WITH CRÈME FRAICHE \$8  
PECAN TART WITH BOURBON CARAMEL SAUCE \$8  
CHOCOLATE BANANA PEANUT BUTTER TART \$8

4/27/2009  
APPLICABLE SERVICE CHARGES AND SALES TAXES WILL APPLY  
PRICES ARE SUBJECT TO CHANGE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, EGGS OR UNPASTEURIZED JUICE MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS

## PLATED LUNCHESES – SPRING & SUMMER

INCLUDED WITH ENTRÉE:  
CHOICE OF STARTER SOUP OR SALAD, FRESH BREAD AND BUTTER  
STARBUCKS REGULAR AND DECAFFEINATED COFFEE AND TAZO HOT TEAS

ONE STARTER AND UP TO THREE ENTREES MAY BE CHOSEN  
IF MULTIPLE ENTREES ARE SELECTED, THE HIGHER PRICE OF THE ENTREES WILL BE CHARGED FOR ALL  
THE EXACT NUMBER OF EACH ENTRÉE WILL BE DUE FOUR WORKING DAYS PRIOR TO YOUR FUNCTION  
PLACE CARDS WILL NEED TO BE SUPPLIED TO DENOTE MENU CHOICES

### STARTERS

MIXED GREENS, TOASTED HAZELNUTS, CHEVRE, AND MUSTARD VINAIGRETTE

\*HEARTS OF ROMAINE, CROUTONS, SHAVED PARMESAN CHEESE AND CAESAR DRESSING

TOASTED ANSON MILLS FARRO WITH AGED BALSAMIC AND SUMMER VEGETABLES

BUTTER LETTUCE WITH CREAMY FINES HERBS DRESSING AND TOASTED ALMONDS

CHOP SALAD, CUCUMBER, TOMATO, FETA, SUMAC VINAIGRETTE

### ENTREES

INCLUDES CHEF'S CHOICE OF SEASONAL VEGETABLES & SIDE DISH

\*ROASTED WILD KING SALMON WITH SAUCE CHORON \$36

\*PAN SEARED PACIFIC BASS WITH LEMON CAPER BEURRE BLANC \$34

\* SAUTEED PRAWNS WITH GARLIC, ORANGE ZEST, BASIL AND CHILLIS SERVED WITH BLACK THAI COCONUT RICE \$34

\*ROASTED FLAT IRON WITH CARAMELIZED GARLIC AND RED WINE JUS \$41

\*GRILLED NY STEAKS WITH OREGONZOLA BLEU CHEESE BUTTER \$44

\*ROASTED CHICKEN BREAST WITH CHARMOULA AND PRESERVED LEMON \$33

"COBB SALAD", GRILLED CHICKEN, MIXED GREENS, EGG, AVOCADO, TOMATO, BACON, GRILLED ONIONS, BLUE CHEESE AND SHERRY VINAIGRETTE \$32

SEASONAL VEGETARIAN PASTA \$31

### DESSERTS

VANILLA BEAN CRÈME BRULÉE \$8

PINEAPPLE UPSIDE DOWN CAKE WITH LIME SYRUP \$8

BAKED MERINGUE WITH ROASTED BERRIES AND FRESH CREAM \$8

STRAWBERRY LAVENDER SHORTCAKE \$8

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## APPETIZERS AND HORS D'OEUVRES

MINIMUM ORDER OF 2 DOZEN EACH

### ASSORTED CROSTINIS

- MARINATED TUNA CONFIT ON CROSTINI \$42 PER DOZEN
- TRUFFLED BEET "TARTARE" ON CROSTINI \$40 PER DOZEN
- CAPRESE BRUSCHETTA \$38 PER DOZEN (SPRING)
- ROASTED ASPARAGUS BRUSCHETTA \$40 PER DOZEN (SUMMER)
- SEASONAL FRUIT AND ROGUE RIVER BLUE CHEESE TARTINE \$39 PER DOZEN
- WILD MUSHROOM CROSTINI \$39.00 PER DOZEN
- FRESH RICOTTA AND PIMENTO TARTINE \$38.00 PER DOZEN

### CHILLED

- \*SMOKED SALMON BLINTZE WITH DILL CRÈME \$44 PER DOZEN
- DUNGENESS CRAB AND GREEN APPLE SALAD ON BRIOCHE \$48 PER DOZEN
- POTATO CAKES WITH CAVIAR AND CRÈME FRAICHE \$45 PER DOZEN
- COLD SMOKED MUSSELS WITH CHIMICHURI SAUCE \$40 PER DOZEN
- SCALLOP CEVICHE SHOOTERS \$44 PER DOZEN
- AHI POKE ON A WON TON CRACKER \$44 PER DOZEN
- \*POACHED JUMBO SHRIMP WITH VODKA COCKTAIL SAUCE \$48 PER DOZEN
- \*PAINTED HILLS BEEF TARTARE WITH TRUFFLE OIL & HARD COOKED EGG YOLK \$45

### HOT

- \*CHILI GLAZED PRAWN SKEWERS WITH CURRIED DIPPING SAUCE \$49 PER DOZEN
- MINI TWICE BAKED POTATOES WITH GREEN ONIONS AND BACON \$40 PER DOZEN
- BLUE CHEESE STUFFED DATES WITH BALSAMIC AND OLIVE OIL \$44 PER DOZEN
- GINGER AND SOY MARINATED BEEF SKEWERS \$44 PER DOZEN
- MINI PAINTED HILLS BURGERS ON BRIOCHE BUNS \$46 PER DOZEN
- HOUSE-MADE VEGGIE BURGERS WITH SPROUTS & AVOCADOS \$44 PER DOZEN
- CHICKEN CONFIT DRUMETTES WITH BLUE CHEESE AND HOT SAUCE \$46 PER DOZEN
- CHICKEN SATAY WITH SWEET CHILI DIPPING SAUCE \$44 PER DOZEN
- CURRIED VEGETABLE & TOFU SKEWERS \$42 PER DOZEN
- FIVE SPICE PORK BELLY SLIDERS WITH HOISIN CHILI GLAZE \$43 PER DOZEN
- BALSAMIC LAMB & GOAT CHEESE DUMPLINGS \$45 PER DOZEN
- BAKED BRIE IN PUFF PASTRY WITH SEASONAL FRUIT \$42 PER DOZEN
- COCONUT & SPICED LAMB PAPPADAMS \$44 PER DOZEN
- HOT SMOKED SALMON ON POTATO CAKES WITH SCALLION \$42 PER DOZEN
- SPICY BLACK BEAN TORTAS \$40 PER DOZEN
- SESAME GINGER SALMON CAKES \$41 PER DOZEN

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