

BOX LUNCH MENU
Packaged in a High-Gloss White Box With Handle

SANDWICHES

Ranch Chicken Club Sandwich with Avocado and Applewood Smoked Bacon

California Turkey Sandwich Wrap with Avocado, Tomato, Herb Aioli and Sprouts

Roast Beef Sandwich with Grilled Scallions and Garlic Horseradish Aioli

Grilled Hoisin Marinated Chicken with Wasabi Aioli, Avocado, Soya Onions, Mitzuna and Sprouts

Tuna Niçoise Salad; Tuna Tapenade, Red Pepper, Tomato and Hard Boiled Egg On Brioche Roll

Smoked Turkey With Herb Pesto Aioli, Fresh Basil and Gruyere Cheese On A French Baguette

Albacore Tuna Salad with House Made Pickles On Toasted Dutch Crunch Roll

Roasted Chicken Club with Smoked Bacon, Tomato and Avocado Mayonnaise On Toasted Pugliese

Herb Roast Beef with Gruyere and Horseradish Cream On a Panini Roll

Smoked Turkey with Herb Pesto Aioli, Fresh Basil And Gruyere Cheese On a French Baguette

Roasted Chicken Breast with Heirloom Tomato and Avocado Mayonnaise On Grilled Pugliese

Black Forest Ham with Brie and Whole Grain Honey Mustard On Panini Roll

Vegetarian Sandwiches

Italian Flatbread with Caramelized Butternut Squash, Brie, Baby Arugula and White Truffle Oil

Avocado, Cucumber, Sprouts, Carrots, Black Olives and Feta Cheese On Onion Focaccia

Roasted Vegetables On Onion Focaccia with Arugula and Goat Cheese

Grilled Portobello with Gorgonzola Butter, Roasted Red Pepper and Baby Arugula

with

Fresh Fruit Salad

and

Patina Double Fudge Brownie or Patina Homemade Cookie

napkin, fork, salt & pepper included

Summer Picnic Buffet Lunch

Patina Assorted Meats & Cheese Platter

Includes Chef's Selection of Deli Meats and Cheese Slices
smoked turkey, roast beef, ham, cheddar, swiss, fontina
served with sandwich condiments; lettuce, tomatoes, mayo, dijon mustard,
assorted sliced breads

with
choice of two salads

Romaine a la Caesar with Garlic Croutons and Parmesan

Local Mixed Greens with a Simple Vinaigrette

Roasted Yukon Gold Potato Salad with Mustard Dressing

Pasta Salad with Roasted Garlic

Seasonal Sliced Fruit

and

Select your sweet

Patina Double Fudge Brownie

Patina Blondies

Patina Cookie

BUFFET LUNCH MENUS
Served Room Temperature

MEDITERRANEAN INFLUENCES

Salad of Manchego Cheese and Baby Arugula with Red Apples, Dates,
Walnuts and Pistachio Vinaigrette

Grilled Salmon with Oven Dried Tomatoes, Preserved Lemons
and Kalamata Olives on Shaved Fennel

Roasted Lamb with Spinach and Feta Puff Pastry

Mediterranean Cous Cous Salad with Cool Mint Yogurt Sauce

Dessert

Palmiers

Assorted Fruit Tartlettes

TASTE OF MOROCCO

Curried Chicken Breast in Bib Lettuce Leaf

Moroccan Rice Salad with Apricots, Raisins, Almonds

Local Field Greens with Cinnamon Cumin Vinaigrette

Roasted Pumpkin Wedges with Cranberry Fennel Syrup

Dessert

Mini Caramel Apple Tarts
Assorted Homemade Cookies

NATIVE CALIFORNIA

Traditional Caesar Salad with Homemade Croutons

Roasted Mexican Sea Bass with Grilled Mangoes, Lime and Cumin Plantain Chips

Blue Corn Fried Chicken With A Cayenne Buttermilk Dressing Served on a Bed of Greens

Fresh Baja Tomatoes with Cotija Cheese and a Cilantro Vinaigrette

Dessert

Raspberry Shortcake Cookies
Chocolate Chip Brownies

“VIVA ITALIA”

“Misto Di Vegetali Macerati”
beautifully arranged roasted vegetable antipasti

“Spinaci Con Pera E Gorgonzola”
baby spinach salad with pears and gorgonzola

“Torte Di Zucchini E Ricotta All Puttanesca”
zucchini onion tart with ricotta cheese and an olive vinaigrette

“Insalata Pomerana Con Carne”
marinated flank steak with mushrooms vinaigrette, spiced mixed greens, sherry vinegar, shaved grana and shaved red onions

Dessert

Italian Meringue Cookies
Pistachio Bars

TASTE OF THAI

Chicken “Larb”
(Ground Chicken, Lime Juice, Thai Spices, Cilantro, Red Onions & Lime Leaves)
On a Bed of Iceberg Lettuce

Thin Sliced Beef with Thai Flavors and a Lime Vinaigrette

Mixed Greens with Marinated Green Papaya

Thai Rice Noodles Salad with Lime and Cilantro

Dessert

Fried Bananas with Honey
Blondies with White Chocolate

AMERICAN FAVORITES

Iceberg Lettuce with Blue Cheese Vinaigrette and Grilled Scallions

Vine-ripened Tomatoes, Shaved Red Onions and Wild Watercress
with a Broken Vinaigrette

Filet Mignon with Caramelized Onions, Wild Mushrooms and Horseradish on a Puff Pastry

Mustard Roasted Chicken Breast on a Bed of Baby Spinach

Dessert

Homemade Chocolate Kisses
Assorted Homemade Cookies

FALL HARVEST

Harvest Salad with Roasted Red Kuri Squash, Walnuts and Pomegranates

Caramelized Onion Tart with Blue Cheese and Fall Apple Salad

Basket of Fall Vegetable Chips; Taro Root, Butternut Squash, Beets

Roast Turkey and Spinach Napoleons with a Spiced Cranberry Orange Sauce

Dessert

Mini Pumpkin Pies

Assorted Homemade Cookies

WINTER MEDLEYS

Roasted Beet and Goat Cheese Towers with Apple Vinaigrette

Balsamic Marinated Portobello Mushrooms with Toasted Walnuts

Mixed Winter Greens with Maple Roasted Chestnuts and a Cider Vinaigrette

Confit Chicken Breast with Avocado Glaze

Dessert

Ginger Bread Men

Assorted Homemade Cookies