

Plated Meal Accompaniments

We Proudly Present All Salads With Your Choice Of Dressing.
Choose One Salad And One Dessert To Be Served With Your Entrée Selections.

Salad Choices

Just Greens

A California Selection Of The Best Greens Available
With Julienne Vegetable Toppings

Classic Caesar Salad

Hearts Of Romaine, Grated Parmesan, And A Creamy
Caesar Dressing And Garlic Croutons

Thai-Peanut Noodle Salad

Rice Noodles Tossed With Spicy Peanut Sauce
On A Bed Of Mixed Greens With Julienne Of Fresh
Vegetables

Spinach Salad

Young Spinach, Chopped Eggs, Mushrooms, Red
Onions And Creamy Dijon Dressing

Continental Salad

Sliced Beefsteak Tomatoes With Mozzarella, Sliced
Cucumbers And Fresh Basil

Starch

Jasmine Steamed Rice
Rice Pilaf
Autumn Blend Rice Pilaf
Saffron Scented Orzo Pasta
Herb Roasted Garlic Potatoes
Garlic Roasted Mashed Potatoes
Potato Savoyarde
Bleu Cheese Mashed Potatoes
Potato Gratin

Salad Choices Deluxe

Crowne Ribbon

Add \$3.00 Per Person
California Field Greens Tucked In A Cucumber
Ribbon Served On A Carrot Nest With Roasted
Peppers, Roma Tomatoes And Kalamata Olives
Pomegranate Vinaigrette

Sonoma Greens With Edible Flowers

Add \$2.00 Per Person
Variety Of Locally Grown Greens Garnished With
Edible Wild Flowers

Butter Leaf Salad

Add \$2.00 Per Person
Served With Hickory Smoked Chicken Sliced
Mandarin Oranges And Toasted Pecans
With A Light Mustard Vinaigrette

Dessert Selections....

Individual Mixed Fruit Tartlettes
Carrot Cake
Fresh Seasonal Berries With Sauce
Lemon Mousse Torte
Southern Pecan Pie
Strawberry Shortcake (Seasonal)
European Hazelnut Torte
Chocolate Fudge Cake
New York Cheesecake
Bittersweet Chocolate Mousse Cake

....And More Desserts

White Passion Pistachio Genoise **Add \$2.50**
White Chocolate Patisserie **Add \$2.50**
Fresh Strawberry Bagatelle (Seasonal) **Add \$2.50**
Cappuccino Chocolate Bombe **Add \$2.50**
Bittersweet Chocolate Royale **Add \$2.50**
Chocolate Pyramid **Add \$2.50**
Tiramisu **Add \$2.50**
New York Cheesecake Dipped In Chocolate Lollipop **Add \$3.50**

All Food & Beverage Prices Are Per Person, Subject To A Taxable Service Charge And Current Sales Tax

1177 Airport Blvd Burlingame, CA 94010
650-342-9200

Plated Luncheon Selections

Hot Luncheon Selections Include Your Choice Of Salad With Dressing Of Your Choice, Your Selection Of Starch, Fresh Seasonal Vegetables, Fresh Bakery Rolls, Dessert, And Coffee Service

Chicken Dijon

Baked Chicken Breast Breaded With Panko, Dijon, And Parmesan Cheese; With A Light Mustard Cream Sauce
\$28.00

Chicken Piccata

Pan Seared Chicken Breast And Served With A Sauce Of Butter, Lemon, Capers, And White Wine
\$26.00

Coconut Sesame Chicken

Seared Chicken Breast With Basil, Coconut Milk Sauce
\$27.00

Citrus Lemon Turkey

Medallions Of Fresh Turkey Breast With Lemon Zest, Capers And Boursin Cheese
\$25.00

Pan Seared Salmon

Choice Of: Tropical Mango Salsa Or Lemon And Caper Dill Sauce
\$29.00

Baked Tilapia

With Soy Cilantro Citrus Ginger Sauce
\$28.00

Prawn And Scallop Brochette

With Lemon Buerre Blanc
\$34.00

Louisiana Rock Shrimp Pasta

Sautéed Rock Shrimp, Peppers, Onions, Celery, Cajun Spices And Andouille Sausage Served Over Linguini
\$26.00

Grilled Petit Filet Mignon

With Crimini Mushroom Cabernet Sauce
\$32.00

Grilled Sliced Tri Tip Of Beef

With Roasted Garlic Cream Sauce And Crispy Vidalia Onions
\$30.00

Grilled New York Steak

Brushed And Finished With Molasses Mint Barbeque Glaze
\$31.00

Grilled Rib Eye Steak

Herb Crusted And Fire Grilled With A Cabernet And Mushroom Sauce
\$31.00

Pork Medallions

With Caramelized Onion & Port Wine Sauce
\$29.00

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