

Luncheon Buffets at Chaminade

All American BBQ

(25-person minimum)

\$33.95

California Greens with Assorted Dressings; Two Seasonal Salads; Potato Salad; Fruit Tray; Condiments; Corn on the Cob; Vegetarian Black Bean Chili; Herb-Roasted Potatoes; Garlic Bread

From the Mesquite Grill

Select two

Hamburgers

Hot Dogs

BBQ Chicken

BBQ Baby Back Ribs

Ale-Marinated Pork Chops

Brownies and Strawberry Shortcake

Freshly Ground Coffee and Teas

Mexican Fiesta

(25 person minimum)

\$31.95

ENSALADAS

California Greens with Assorted Dressings

Marinated Sweet Peppers & Black Beans with Cumin Dressing

Chicken Salad with Cilantro & Lime

Tortilla Chips & Salsa

FAJITA BAR

Beef Fajitas, Chicken Fajitas, Enchilada Verde,

Diced Tomato, Shredded Lettuce, Diced Onion, Shredded Cheese, Sour Cream, Salsa

Fresca, Spanish Rice, Spanish Beans and Flour Tortillas

Tropical Fruit Mousse, Mexican Chocolate Cheesecake, Flan

Freshly Ground Coffee and Teas

Prices Subject to Applicable Sales Tax and 20% Service Charge

All prices subject to change without notice

Lighthouse Luncheon Buffet

(25-person minimum)

\$34.95

*California Greens with Assorted Dressings, Three Seasonal Salads,
Fruit Tray, Domestic & Imported Cheeses, Fresh Seasonal Vegetables
Herb-Roasted Potatoes or Rice Pilaf, Freshly Baked Breads & Butter*

ENTREES

Select two

SEARED SEA BASS *Citrus Beurre Blanc*

CHICKEN DIJON *Mustard Cream Sauce*

TURKEY ROULADE *with Shitaki and Cherry Tomato Relish*

GRILLED TRI TIP OF BEEF *Au Jus with Cremini Mushroom Sauté*

MOSAIC RAVIOLI *with Sauté Leeks and Cambozola Crème*

SPANIKOPITA: *Phyllo Puff Pastry filled with Spinach and Cheese*

Pastry Chef's Dessert Table

Freshly Ground Coffee and Select Teas

Bella Vista Buffet

(25-person minimum)

\$37.95 (\$41.95 with Carver)

SALAD BAR

*Fresh Condiments, One Seasonal Salad, Caesar Salad, Domestic and Imported Cheeses,
Seasonal Vegetables, Freshly Baked Breads & Butter*

ENTRÉES

GRILLED SALMON *with Orange Saffron Glaze*

SAUTÉED CHICKEN BREAST *with Prosciutto & Sage with Fresh Tomato-Basil Coulis*

Pasta Bar *(Prepared by Uniformed Chef)*

Choice of Three Fresh Pastas & Three Homemade Sauces:

Alfredo, Fresh Tomato & Pesto

Tossed with Scallops & Shrimp, Shiitake Mushrooms & Sun-Dried Tomatoes

Carving Station *(select one – optional)*

LEG OF LAMB *with Mint Jus*

PRIME RIB OF BEEF *with Horseradish Cream*

ROAST TURKEY BREAST *with Natural Jus*

Pastry Chef's Dessert Table

Freshly Ground Coffee and Select Teas

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A La Jardiniere

(50 person minimum)

\$42.95

Salad Bar

California Greens, Fresh Condiments, Seasonal Vegetables and Dressings

Caesar Salad

Baby Spinach Salad

with Cherry Tomatoes, Candied Nuts & Honey-Dijon Vinaigrette

Provençal Platter

Fresh Mozzarella, Prosciutto, Niçoise Olives, Roma Tomatoes Focaccia,

Fresh Basil & Olive Oil

Domestic & Imported Cheese Display

Niçoise Vegetable Salad

Seafood Pasta Salad

Seasonal Baby Vegetables or Pesto Vegetable Gratin

Whole Grain Rice Pilaf (Barley, Wild Rice, Golden Lentils) or Roasted New Potatoes

with Fresh Herbs, Focaccia, Rosemary Brioche

Freshly Baked Breads & Butter

ENTRÉES

***WHOLE POACHED & DECORATED SALMON** with Dill Aioli*

CARVING STATION

Select two

***ROAST TURKEY BREAST** with Cranberry-Orange Relish*

***PRIME RIB** au Jus*

***PANCETTA-WRAPPED PORK LOIN** with Rosemary Jus*

***LEG OF LAMB** with Mint Jus*

Pastry Chef's Dessert Table

Freshly Ground Coffee and Select Teas

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