

CALIFORNIA COOL

Minimum of 25 guests.

Each lunch is served with freshly baked breads and iced tea, plus freshly brewed coffee, decaffeinated coffee and hot teas.

Herb-Baked Salmon Fillet Nicoise **\$28.95 per guest**

- Grainy mustard potato salad, olives, green beans, tomatoes and sliced egg topped with a grilled Pacific salmon fillet with honey-herb vinaigrette dressing
- Chocolate tango tort with ricotta cheese

Pacific Rim Seafood Platter **\$29.95 per guest**

- Lemony couscous and tabbouleh salad topped with jumbo prawns, green lip mussels, scallops and lemon grass-poached fennel with herb buttermilk dressing
- Triple chocolate mousse torte

Szechwan-Style Pork Loin **\$27.95 per guest**

- On a buckwheat noodle salad with a trio of bell peppers, cilantro, fresh soya beans and a five-spice tofu with young ginger and sesame seed vinaigrette
- Fresh mango mousse cake with raspberry coulis

A West Coast Cobb Salad **\$27.95 per guest**

- Herb-roasted chicken presented on a bed of lettuce with pancetta bacon, blue cheese crumble, baby shrimp, sliced egg and guacamole with ranch dressing
- East Coast-style cheesecake

NOTE: A 22% service charge and current sales tax will be added to all food, beverage and labor fees.