

Lunch Menu

Gourmet Sandwich Platter

Choose Two (2) Sandwiches (all sandwiches are cut in half to allow better selection)

Served with Choice of Two (2) Sides, Gourmet Dessert Tray & Beverage.

Pinnacle Turkey Sandwich – A soft buttery croissant spread with our exclusive garlic herb aoli, filled with sliced turkey breast, Dill Havarti cheese, sprouts, fresh lettuce, ripe tomatoes and sliced Avocado.

Roman Roast Beef – Sliced roast beef piled high on a fresh baked French roll spread with unique lemon pepper mayo with Provolone cheese, sweet sliced onion, roast red peppers and lettuce.

Apple Horseradish Roast Beef – A soft French Roll spread with Apple Horseradish Aoli, layered with sliced Roast Beef, Swiss cheese, sweet sliced onion and lettuce.

Pesto Parmesan Ham – Soft Cibatta roll spread with our exclusive pesto parmesan aoli and layered with Italian Ham, provolone cheese, caramelized onion and lettuce.

Mango Chicken Salad – Buttery croissant filled with our signature Mango Chicken Salad studded with crisp Water Chestnuts, fresh cilantro and toasted almonds.

Southwestern Veggie Wrap – A whole wheat tortilla stuffed with spiced black beans, Pepper Jack cheese, fajita spiced veggies, ripe tomato, fresh lettuce and a bold salsa spread.

Asian Chicken Wraps – Marinated Grilled Chicken breast (vegetarian portions can be made available), carrots, sugar snap peas, bell pepper, scallions, cilantro, water chestnuts and crisp lettuce stuffed into a soft flat bread and drizzled with a flavorful Thai Peanut Sauce

Zesty Tuna Salad – A zesty tuna salad with chopped dill pickles, fresh lemon, red onion and celery seasoned with a special blend of spices and served on Multi-Grain Bread with sliced avocado and sprouts.

Sides:

Mediterranean Orzo Pasta Salad

Fresh Garden Salad with Choice of Two Dressings

Truffle Lemon Orzo Pasta

Southern Sweet Potato Salad with crisp Bacon and Scallions

Lemon Herb Potato Salad

California Style Fruit Salad with fresh mint

Crisp Asian Slaw

Signature Salads

All Salads served with Grilled Pesto Bread, Gourmet Dessert Tray & Beverage

Roast Chicken, Black Mission Figs, Pumpkin Seeds, Julienne Red Onion and Roast Sweet Corn with Goddess Dressing.

Perfect Pear Salad with Candied Pecans, Crumbled Gorgonzola Cheese and a sweet and tangy Honey Balsamic Vinaigrette with marinated Chicken. *Add Grilled Shrimp or Espresso Rubbed Steak \$2*

Lemon Herb Grilled Chicken Cesar Salad with toasted Pine Nuts and Parmesan Crisps.

Bistro Spinach Salad with Mandarin Oranges, Toasted Almonds, Dried Cranberries, Crumbled Bleu Cheese and Blush Wine Vinaigrette. Topped with Marinated Grilled Chicken. *Add Grilled Shrimp or Espresso Rubbed Steak \$2*

Oriental Salad with Mandarin Oranges, Toasted Almonds, Red Pepper, Carrots, Sprouts and Scallions with a Lite Sesame Ginger dressing. Topped with Teriyaki Grilled Chicken. *Add Shrimp or Steak \$2*

Espresso Grilled Steak Salad with Julienne Red Onions, Sweet Grape Tomatoes, Creamy Baby Belle Cheese, Focaccia Croutons and Blue Cheese Vinaigrette.

Spanish Style Chopped Salad with Roast Turkey Breast, Honey Ham, Swiss Cheese, Spanish Olives, Grape Tomatoes, Grated Parmesan Cheese, Focaccia Croutons tossed with a house made Lemon Garlic Vinaigrette – a real crowd pleaser!



Hot Lunch

All Hot Lunch Buffets are served with Grilled Pesto Bread, Gourmet Dessert Tray & Beverage

Hot Lunch Buffets:

Traditional Lunch Buffet.....	\$12.95pp
Choose One (1) Entrée and One (1) Accompaniment	
Hearty Lunch Buffet.....	\$14.95pp
Choose One (1) Entree and Two (2) Accompaniments	
Grand Lunch Buffet.....	\$19.95pp
Choose Two (2) Entrees and Two (2) Accompaniments	

Entrees:

Oven Roast Salmon with a cool Cucumber Dill Sauce

Mediterranean White Fish sautéed with Tomato, Capers, Olives, Garlic, Turmeric scented Potatoes and garnished with Fresh Basil

Pasta Carbonara with sweet peas, crispy bacon & mushrooms tossed in a light Alfredo sauce

Pasta Primavera with Scampi Style Shrimp in a light basil cream sauce

Slow Roast Vegetable Pasta with Mild Goat Cheese Medallions and fresh Chopped Basil

Spinach Florentine Pasta Rolls simmered in a light Tomato Cream Sauce

Chicken Cordon Bleu with a Creamy Apricot Honey Mustard Sauce

Stuffed Chicken Breast Roulade with sautéed Spinach, toasted Pine Nuts, Sun-dried Cherries and Provolone Cheese

Grilled Chicken Marsala

Roast Chicken and Wild Rice Stuffed Peppers with Mozzarella cheese

Caribbean Pork Roulade with fresh Mango and sun-dried Cranberries brushed with a salty sweet Ginger Hoisen Glaze

Beef Burgundy with a rich Wild Mushroom Herb Pan Sauce

Accompaniments:

Caramelized Winter Vegetables
Herb Roast Potatoes
Creamy Roast Garlic Mashers
Cashew Wild Rice Pilaf
Smoked Gouda Mac & Cheese

Almond Butter Green Beans
Bacon Balsamic Green Beans
Truffle Lemon Orzo Pasta
Sautéed Vegetable Medley
Cranberry Pine Nut Couscous

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