



Palace Cafe & Catering

— EXECUTIVE LUNCH —

OPTION ONE

\$24.00

Wild Arugula Salad with Hazelnuts, Goat Cheese and Sherry Vinaigrette
Fresh Acme Bread
White Cheddar and Thyme Creamy Polenta
Sautéed Broccolini with Gingered Rainbow Carrots
Niman Ranch Pork Loin with Dried Apricot Chutney
Vanilla and Honey Panna Cotta

OPTION TWO

\$26.00

Crisp Green Salad of Persian Cucumbers, Red Onion and Tomato with Curried Dijon Vinaigrette
Mograbli Couscous with Golden Raisins, Saffron and Almonds
Garlic and Herb Flatbreads
Orange and Honey Roasted Vegetable Tagine
North African Spiced Chicken with Harrisa
Sweet Almond Cookies and Baklava

OPTION THREE

\$28.00

Minimum 10 People
Whole-Leaf Caesar Salad with Focaccia Crouton and Shaved Romano Cheese
Roasted Garlic and Lemon Risotto
Blue Lake Beans with Shallot and Crimini Mushrooms
Guinness Braised Lamb Shank with Herb and Tomato Broth
Fresh Seasonal Fruit Platter
Salted Caramel and Chocolate Tart

OPTION FOUR

\$30.00

Butterleaf with Di Anjou Pears, Spiced Pecans and Gorgonzola
Creamy Parsnip and Gold Potato Puree
Brussels Sprouts with Grain Mustard and Pancetta
Pan Roasted Salmon with Brown Sugar and Sea Salt
Petaluma Chicken Breast with Goat Cheese, Sun-Dried Tomatoes and Pine Nuts
Housemade Assorted Fruit Tartlets and Chocolate Truffles

OPTION FIVE

\$36.00

Minimum 10 People
Organic Spring Greens, Chioggia Beets, Point Reyes Blue Cheese, Toasted Walnuts and Herb Vinaigrette
Fontina and Red Bliss Potato Gratin
Grilled Asparagus with Lemon
Artisan Acme Breads and Sweet Cream Butter
Herb Roasted Angus Beef Tenderloin with Natural Jus
Seasonal Berry Crostata and Crème Fraîche

All pricing is per person. We deliver these lunches on platters and chafing dishes. Tax and delivery and set-up fee not included. Minimum \$300.00 order.