



## BANQUET LUNCH MENU

### *Lunch Menu A (One Entree Menu)*

#### **Carmel Valley Organic Local Greens**

*House specialty dressing*

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#### **Chicken Piccata**

*Sautéed in a lemon, butter, caper sauce,  
served with potato & vegetable*

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#### **Profiteroles au Chocolat**

*Cream puffs filled with cappuccino ice cream,  
served with hot chocolate sauce & whipped cream*

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#### **Coffee & Tea Service**

*\$19.75 + tax and gratuity*



## BANQUET LUNCH MENU

### *Lunch Menu B (Two Entree Menu)*

**Carmel Valley Organic Local Greens**  
*House specialty dressing*

Or

**Soup of the Day**

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**Tortellini**  
*Fresh pasta filled with three cheeses  
& served with a light cream & basil sauce*

Or

**Salad Nicoise**  
*with **Chicken or Salmon***  
*Assorted greens, vegetables and eggs.*

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**Profiteroles au Chocolat**  
Cream puffs filled with cappuccino ice cream,  
served with hot chocolate sauce & whipped cream

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**Coffee & Tea Service**

*\$21.75 + tax and gratuity*



## BANQUET LUNCH MENU

### *Lunch Menu C (Three Entree Menu)*

#### **Carmel Valley Organic Local Greens**

*House specialty dressing*

Or

#### **Soup of the Day**

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#### **Pasta Puttanesca**

*Diced tomato, capers, garlic, basil, olives, olive oil*

Or

#### **Basque Salad**

*With Salmon or Chicken*

*Organic baby spinach, walnuts, blue cheese  
orange sections & raspberry vinaigrette*

Or

#### **Roast Sirloin**

*Served with mashed potatoes & vegetable*

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#### **Profiteroles au Chocolat**

*Cream puffs filled with cappuccino ice cream,  
served with hot chocolate sauce & whipped cream*

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#### **Coffee & Tea Service**

*\$23.75 + tax and gratuity*

