

SAVOR THE NEW 'SIDE OF CLASSIC CALIFORNIA

PLATED LUNCHES

Includes Coffee & Tea Service

SALADS ■ Your choice of one:

House Chop Chop with Cucumber & Tomatoes
Baby Spinach with Red Onion & Cherry Tomatoes
Classic Caesar

Your selection served with Seasonal Vegetables, Baked Rolls & *Dessert

ENTREES ■ Your choice of one:

MACADAMIA NUT-CRUSTED CHICKEN BREAST ■ 23.95
or **MAHI MAHI ■ 25.95**

with Sweet Island Rice & Tropical Fruit Relish

ROASTED AIRLINE CHICKEN BREAST ■ 22.95

Bone-in Chicken Breast on a Bed of Israeli Couscous with Tomato, Caper, Basil Chutney

MAPLE CHIPOTLE ROASTED PORK LOIN ■ 23.95

Medallions of Pork Loin, Sweet Potato Mash topped with Apple Onion Marmalade

HERB-SPICED TRI-TIP ■ 25.50

Sliced Tri-Tip with Creamy Garlic Chive Whipped Potatoes, Au Jus Sauce

LEMON-SEARED TILAPIA ■ 23.95

with Wild Rice Pilaf, Vera Cruz Salsa

CHEESE ENCHILADAS ■ 19.95

House-Made Enchiladas with Mexican Rice & Charro Beans

Add **CHICKEN, BEEF** or **SHRIMP ■ 2.75**

(Choice of Red or Green Sauce)

CHILI-LIME GRILLED CHICKEN BREAST ■ 24.95

Grilled Chicken Breast resting on Jasmine Rice

Drizzled with Chili-Lime Cream Sauce

LEMON HERB AIRLINE CHICKEN BREAST ■ 25.95

Bone-in Chicken Breast with Roasted Red Pepper Mashed Potato & Pesto Cream Sauce

CAJUN GRILLED MAHI ■ 26.95

with Yukon Garlic Mash with Mango Ginger Creme Sauce

BRAISED RED WINE BEEF TIPS ■ 22.95

with Goat Cheese Mashed Potato

CHICKEN MARSALA ■ 24.95

Grilled Chicken Breast resting on Rice Pilaf

Drizzled with a Mushroom Marsala Cream Sauce

**Ask your Catering Concierge for dessert selections.*

First menu selection includes 1 vegetarian option for dietary needs.

Each additional menu selection shall incur a \$2+/-per plate fee.



CATERING MENU

Our Raincross Hospitality Catering Team is pleased to prepare custom menus tailored to your specific wishes.

All selections shall be subject to current service charge & applicable sales tax.

Prices, service charges and taxes are all subject to adjustment without notice.

Updated August 2017

SAVOR THE NEW 'SIDE OF CLASSIC CALIFORNIA

PLATED LUNCH SALADS

Includes Coffee & Tea Service

Your selection served with Baked Rolls & *Dessert

ENTREES ■ Your choice of one:

GRILLED CHICKEN CAESAR SALAD ■ 21.95

Romaine Hearts, Parmesan Cheese, House-Dried Roma Tomatoes,
Herb Croutons with Creamy Caesar Dressing
Add **SHRIMP** ■ 2.75

ASIAN CHICKEN SALAD ■ 20.95

Bed of Mixed Greens, Shredded Carrots, Bean Sprouts, Mandarin Oranges,
Pickled Ginger, Crispy Wonton Strips with Sesame Ginger Dressing

POWERHOUSE CHICKEN SALAD ■ 22.95

Mix of Spinach, Kale, Shredded Carrots, House-Dried Roma Tomatoes,
Feta Cheese, Candied Walnuts with Pomegranate Vinaigrette

BBQ GRILLED CHICKEN SALAD ■ 21.95

Fresh Spring Mix, Green & Purple Cabbage,
Roasted Corn, Cucumber, Diced Tomato, Shredded Smoked Cheddar
Cheese, Corn Bread Croutons with Sweet Tangy BBQ Vinaigrette

THAI-GRILLED CHICKEN SALAD ■ 21.95

Asian Baby Mixed Greens, Shredded Carrots, Daikon Roots, Bell Peppers,
Green Onions, Rice Noodles, Cucumbers, Cashews with Sweet-Spicy Thai
Dressing Add **SHRIMP** ■ 2.75

CRANTASTIC SPINACH & CHICKEN SALAD ■ 22.95

Baby Spinach, Craisins, Gorgonzola Cheese, Cherry Tomatoes,
Cucumbers, Toasted Almonds with Raspberry Vinaigrette

STEAK HOUSE SALAD ■ 23.95

Baby Mixed Greens, Sliced Red-Skinned Potatoes, Caramelized Onions, Roma
Tomatoes, French Green Beans, Goat Cheese, Sliced Flat Iron Steak, topped
with Crispy Onions & Balsamic Vinaigrette

**Ask your Catering Concierge for dessert selections.*

*First menu selection includes 1 vegetarian option for dietary needs.
Each additional menu selection shall incur a \$2+/-per plate fee.*



CATERING MENU

Our Raincross Hospitality Catering Team is pleased to prepare custom menus tailored to your specific wishes.

All selections shall be subject to current service charge & applicable sales tax.

Prices, service charges and taxes are all subject to adjustment without notice.

Updated August 2017

SAVOR THE NEW 'SIDE OF CLASSIC CALIFORNIA

BOX LUNCHES

Served with Pasta Salad, Bag of Chips, Cookie & a Bottle of Water or Soda

WRAPS ■ 23.75

OVEN ROASTED TURKEY

Provolone, Lettuce, Tomato, Wrapped in a Whole Wheat Tortilla

BLACK FOREST HAM

Swiss, Lettuce, Tomato, Wrapped in a Whole Wheat Tortilla

THAI CHICKEN

Napa Cabbage, Chicken, Bean Sprouts, Cilantro,
Peanuts, Shredded Carrots with Thai Sweet & Spicy Dressing
Wrapped in a Cilantro Jalapeño Tortilla

SANDWICHES ■ 23.75

ROASTED BEEF

Smoked Cheddar, Arugula, Tomato, Sweet Onion Jam on a Pretzel Roll

ITALIAN

Provolone, Salami, Capicola, Mortadella, Lettuce, Tomato, Banana Pepper
on a French Roll

CAJUN CHICKEN

Pepper Jack, Bibb Lettuce, Tomato on a Ciabatta Loaf

OVEN ROAST TURKEY

Smoked Gouda, Arugula, Tomato on a Croissant

ASSORTED GRILLED VEGGIES

Sun-Dried Tomato Hummus on a Rosemary Focaccia Roll

CATERING MENU

Our Raincross Hospitality Catering Team is pleased to prepare custom menus tailored to your specific wishes.

All selections shall be subject to current service charge & applicable sales tax.

Prices, service charges and taxes are all subject to adjustment without notice.

Updated August 2017

