



PLATED LUNCH SELECTIONS

(Minimum 20 people)

Included with the served lunch entrée: Basket of Assorted Lunch Rolls, Iced Tea

A la Carte Entrée Selections

Oriental Chicken Salad

A crisp blend of Romaine lettuce, Napa cabbage, snow peas and scallions, tossed with sweet-tangy ginger vinaigrette, topped with cilantro, toasted almonds, sesame seeds, chicken breast and crispy wonton strips

Cobb Salad

Assorted Nalo greens, tossed with a blue cheese-red wine vinaigrette, topped with bacon, candied macadamia nuts, avocado, shredded parmesan cheese, vine ripened grape tomatoes and citrus marinated hearts of palm
Add grilled prawns

Classic Caesar Salad

A twisted look to a same classic taste! Topped with garlic spiked croutons and shredded parmesan.
Add seared or grilled Ahi, Prawns or Chicken Breast

Mushroom Ahi

Fresh tuna fillet crusted with dried wild mushrooms, fire-grilled to medium-rare, served over garlic mashed potatoes and grilled asparagus, laced with a savory, slightly spicy, sage butter sauce

Prawns Linguini

Al dente linguine noodles, tossed with tomato, basil and fried capers in a light Citrus-white wine butter sauce, topped with pepper crusted fire-grilled tiger prawns

Chicken Dijon

Crusted with panko and parmesan cheese, pan fried then oven roasted, served with a side dish of Dijon mustard-mayonnaise sauce and garlic-bread crumb mashed potatoes

Miso Salmon

Marinated in red miso, white wine and ginger, pan seared then oven roasted to medium rare, served crispy skin side up with wilted Asian vegetables

Vegetarian entrees are available upon request.