

2023 LUNCHEONS

plus a 25% service charge or billable per hour by position, and applicable sales tax
 Minimum 25 guests.
 Add gluten free bread, rolls or wraps to any luncheon for \$1.50 additional per person

DELICATESSEN LUNCHEONS

Chicken Breast “Slider”

\$34.50 per person

Fresh fruit salad
 Kahn’s vegetable pasta salad
 Herb marinated grilled chicken breast, herb aioli
 Five spiced seared chicken breast, wasabi honey mustard aioli
 Brioche slider buns, sliced tomatoes, onions, lettuce, pickles
 Assorted cookies, ghirardelli dark chocolate brownies, and bars
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted Petite Sandwiches

\$34.50 per person

Fresh fruit salad
 Kahn’s vegetable pasta salad
 Petite brioche sandwiches made with deli meats & cheeses
 Sliced tomatoes, onions, lettuce, yellow mustard, mayonnaise
 Assorted cookies, ghirardelli dark chocolate brownies, and bars
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Build-Your-Own Sandwich

\$34.50 per person

Fresh fruit salad
 Kahn’s vegetable pasta salad
 Oven roasted turkey breast, brown sugar ham, medium rare roast beef
 Sliced cheddar, swiss and monterey jack cheeses
 Sliced tomatoes, onions, lettuce, pickles, dijon mustard, mayonnaise
 Wheatberry, sourdough and gluten free breads, flour tortillas
 Assorted cookies, ghirardelli dark chocolate brownies, and bars
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Build-Your-Own Power Bowl

\$36.50 per person

Diced chicken, turkey breast, tiger shrimp, vegan sausage, chopped eggs
 Mixed greens, broccoli, blueberries, edamame, garbanzo beans, marinated cucumber salad, red quinoa, turmeric toasted hemp seeds, walnuts, pumpkin seeds, raw apple cider honey ginger vinaigrette, avocado lime yogurt dressing

Assorted cookies, ghirardelli dark chocolate brownies, and bars
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

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DELICATESSEN LUNCHEONS

Wraps

\$34.50 per person

Fresh fruit salad
 Emperor's vegetable pasta salad

An assortment of ready to eat wraps (*select 3*):

Roasted turkey breast, citrus basil crème de brie, cranberry chutney
 Turkey club wrap, applewood smoked bacon, swiss cheese, leaf lettuce, tomato, roasted garlic aioli
 Cherry, green apple, walnut chicken salad
 Jamaican jerk pineapple chicken salad
 Classic chicken salad
 Spanish saffron shrimp salad
 Medium rare roast beef, blue cheese horseradish cream sauce
 Grilled portabella mushrooms, bacon, lettuce and pesto
 Emperor's classic hummus, avocado, artichokes and cucumbers
 Roasted tomato, tofu, arugula and spinach

Assorted cookies, ghirardelli dark chocolate brownies, and bars
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Soup & Salad

\$36.50 per person

Consider adding Assorted Petite Sandwiches: \$4.25 additional per person

An assortment of quartered hearts of romaine, mixed field greens,
 Grilled chicken breast, applewood smoked bacon, diced turkey breast,
 grape tomatoes, diced bell peppers, julienne marble carrots, cauliflower florets, cucumbers,
 mandarin oranges, sliced strawberries, pecans, sunflower seeds,
 garlic herb crostini, smoked cheddar, shaved parmesan cheese,
 blue cheese crumbles, champagne raspberry vinaigrette, caesar, pink peppercorn ranch

Select 2 soups

Garden vegetable minestrone	Smoked chicken corn chowder
Yukon gold potato, peppered bacon and leek	Thai curry chicken and rice <i>shellfish</i>
Lentil cassoulet	Butternut apple bisque
Broccoli cheddar	Sante fe beef
New England clam chowder	Vegan black bean chili
Chipotle red pepper bisque	Soup du jour (<i>chef's choice</i>)
Tomato basil bisque	

Assorted rolls, french butter balls, sundried tomato butter
 Assorted mini cookies, ghirardelli dark chocolate brownies, and bars
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

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THEMED LUNCHEONS

Minimum 25 guests.

\$39.50 per person

Tacoria

Black bean gazpacho salad
 Cilantro lime chicken
 Seasoned ground beef
 Corn taco shells, flour tortillas
 Shredded lettuce, pico de gallo, guacamole, shredded cheese and sour cream
 Ranchero rice
 Tequila & lime curd tarts, fresh raspberries, whipped cream
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Trattoria

Caesar salad with romaine lettuce, grape tomatoes, roasted garlic croutons, parmesan, caesar dressing *Shellfish*
 Sautéed chicken, capers, artichokes, pinot grigio lemon cream sauce
 Tortellini with sautéed mushrooms, spinach, alfredo pesto cream
 Roasted vegetable ratatouille
 Tiramisu torte
 Assorted breads with french butter balls & sundried tomato butter
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

\$39.50 per person

Isle of Crete

Tabouli, hummus, tzatziki, pita, crispy pita chips
 Romaine, garbanzo beans, feta, kalamata olives, red onions, cucumber and basil vinaigrette
 Chicken stuffed with spinach & feta, lemon rosemary cream sauce
 Saffron orzo pilaf
 Roasted eggplant, fennel & artichokes
 Baklava
 Assorted breads with french butter balls & sundried tomato butter
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

\$41.50 per person

Cantonese

Mixed greens, napa cabbage, julienne peppers, carrots, snow peas, onion, wonton, peanut coconut dressing
 Chicken pot stickers, ginger dipping sauce
 Kung pao chicken, crushed peanuts, broccoli florets
 Stir fried baby corn, water chestnuts, carrots, peppers, onions
 Jasmine rice
 Coconut pastry cream tart, mango compote, candied ginger
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

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THEMED LUNCHEONS

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Game Time

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Rustic potato salad with applewood smoked bacon, chopped eggs
 Dip platter of artichoke parmesan dip, con queso dip, spinach dip, hummus with fresh-fried tortilla and pita chips
 Buffalo chicken wings, blue cheese dip, celery sticks
 Wagyu beef sliders
 Brioche slider buns, sliced cheese, lettuce, tomato, onion, pickle, ketchup and mustard
 Jalapeño bacon mac and cheese
 Assorted dessert bars
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

\$41.50 per person

Espana

Mixed field greens, roasted tomatoes, artichoke hearts, kalamata olives fennel, almonds, roasted shallot sherry vinaigrette
 Beef empanadas, chermoula
 Manchego & chorizo stuffed chicken, yellow pepper saffron coulis
 Paella with shrimp chicken, chorizo
 Caramel cheesecake, whipped cream and coco nibs
 Assorted rolls, french butter balls, sundried tomato butter
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

\$41.50 person

Pacific Coastline

Kale & arugula, candied almonds, strawberries, mandarin oranges, goat cheese, raspberry vinaigrette
 White balsamic marinated chicken, roasted tomatoes, fresh basil, smoked mozzarella mornay
 Beet pasta purse, sautéed beets, arugula, pumpkin seeds, garlic butter, parmesan cheese
 Asparagus, roasted garlic butter
 Berry trifle parfaits
 Assorted rolls, french butter balls, sundried tomato butter
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

2023 menu prices subject to change without notice – Luncheons

All items are prepared in a kitchen where milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present. We cannot guarantee any food to be completely free of allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Naturally occurring pits, shell pieces, husks or bones may be present.