



618

# Lunch Packages

## Lunch Buffet

### Choice of Salad (1):

*Served with Balthazar Bread*

Caesar Salad, Romaine, Garlic Croutons, Reggiano, Creamy Caesar  
Baby Greens Salad, Goat Cheese, Maple Pecans, Cranberries, White Balsamic Vinaigrette  
618 Salad, Mixed Greens, Hearts of Palm, Tomatoes, Feta, White Balsamic Vinaigrette

### Choice of Pasta (1):

Penne Vodka, San Marzano Sauce, Cream, Parmesan  
Penne with San Marzano Tomato Sauce  
Farfalle with Broccoli Rabe, Sausage, Chili Flake, Garlic, Parmesan  
\*Rigatoni Bolognese, Pork, Veal, Pancetta, Thyme, Pecorino  
\*\*Truffle Ricotta Pasta Purses with Kale and Sunflower Seed Pesto  
\*Additional \$4 per person | \*\*Additional \$8 per person

### Choice of Entrees (3)

Eggplant Rollatini, Stuffed with 3 Cheeses, San Marzano Sauce  
Vegan Tacos with Quinoa, Sweet Potatoes, Portobello, Tamarind Chutney, Chimichurri, Guacamole  
Chicken Scaloppini, Artichokes, Chardonnay Sauce  
Chicken Marsala with Marsala Shallot Mushroom Sauce  
Chicken Milanese, Arugula, Heirloom Tomatoes, Reggiano, Pickled Shallots, Fried Capers, Radish  
Adobe Roast Pork Loin, Charred Pineapple Salsa  
Roasted Cod with Lemon Thyme Breadcrumbs, White Wine Caper Sauce  
Herb Seared Salmon, Citrus Dill Butter  
Almond Crusted Mahi Mahi, Mango Ginger Relish  
Sirloin Steak, Chimichurri Sauce  
\*Cabernet Braised Boneless Short Ribs  
\*Skirt Steak, Chimichurri Sauce  
\*\*Filet Mignon, Shallot Cabernet Sauce  
\*Additional \$10 per person | \*\*Additional \$15 per person

### Choice of Side Dishes:

#### Choice of Starch (1)

Butter Whipped Potatoes  
Parmesan Risotto  
Roasted Baby Potatoes  
Jasmine Rice

#### Choice of Vegetable (1)

Baby Carrots  
Haricot Vert  
Asparagus



# Plated Luncheon

## Choice of Salad (1):

*Served with Balthazar Bread*

Caesar Salad, Romaine, Garlic Croutons, Reggiano, Creamy Caesar  
Baby Greens Salad, Goat Cheese, Maple Pecans, Cranberries, White Balsamic Vinaigrette  
618 Salad, Mixed Greens, Hearts of Palm, Tomatoes, Feta, White Balsamic Vinaigrette

## Choice of Entrees (3)

*Custom Printed Menu & Ordering Done Tableside*

Eggplant Rollatini, Stuffed with 3 Cheeses, San Marzano Sauce  
Vegan Tacos with Quinoa, Sweet Potatoes, Portobello, Tamarind Chutney, Chimichurri, Guacamole  
Chicken Scaloppini, Artichokes, Chardonnay Sauce  
Chicken Marsala with Marsala Shallot Mushroom Sauce  
Chicken Milanese, Arugula, Heirloom Tomatoes, Reggiano, Pickled Shallots, Fried Capers, Radish  
Adobe Roast Pork Loin, Charred Pineapple Salsa  
Roasted Cod with Lemon Thyme Breadcrumbs, White Wine Caper Sauce  
Herb Seared Salmon, Citrus Dill Butter  
Almond Crusted Mahi Mahi, Mango Ginger Relish  
Sirloin Steak, Chimichurri Sauce  
\*Cabernet Braised Boneless Short Ribs  
\*Skirt Steak, Chimichurri Sauce  
\*\*Filet Mignon, Shallot Cabernet Sauce  
\*Additional \$10 per person | \*\*Additional \$15 per person

## Choice of Side Dishes:

### Choice of Starch (1)

Butter Whipped Potatoes  
Parmesan Risotto  
Roasted Baby Potatoes  
Jasmine Rice

### Choice of Vegetable (1)

Baby Carrots  
Haricot Vert  
Asparagus

## Add a Pasta Course for \$9.95 Per Person

### Choice of 1 Pasta:

Penne Vodka, San Marzano Sauce, Cream, Parmesan  
Penne with San Marzano Tomato Sauce  
Farfalle with Broccoli Rabe, Sausage, Chili Flake, Garlic, Parmesan  
\*Rigatoni Bolognese, Pork, Veal, Pancetta, Thyme, Pecorino  
\*\*Truffle Ricotta Pasta Purses with Kale and Sunflower Seed Pesto  
\*Additional \$4 per person | \*\*Additional \$8 per person

# Buffet Dessert

Assorted Mini Mousse Cups, Pastries & Tarts, Mini Cannoli's, Pound Cake,  
Chocolate Covered Strawberries, Cookies & Macaroons,  
Mini Cheesecake Bites & Fresh Seasonal Fruit

# Optional Lunch Enhancements

## Cold Display \$14 per person

Fresh Garden Vegetables, Caesar & Ranch Dressing  
Roma Tomato & Fresh Mozzarella Bruschetta  
Cheeses From Around the World, Dried Fruits, Nuts & Assorted Crackers  
Antipasto, Cured Meats, Olives, Roasted Peppers, Artichokes, Fresh Mozzarella  
Mediterranean with Hummus, Feta, Olives, Pita Chips

## Passed Hors D'oeuvres (5) \$14 per person

*Please see Popular Enhancements Package for selections*

## Dessert Stations Available (Prices Vary)

*A variety of dessert stations from Ice Cream to S'Mores!*

## Based on a 3-Hour Room Rental

Beverage Packages Available for Purchase  
Coffee, Tea & Soft Drinks \$2.95 per person without Bar Package  
\$150 Bartender Fee (Per) Required for Bar Package

## Room Requirements

Oak Room \$2,500 Food/Beverage Minimum (Before Tax/Service)  
All Seasons Room 50 Adult Minimum  
Banquet Room 50 Adult Minimum