



LUNCH

PLATED SELECTIONS

All entrées include dinner rolls, one first course, one dessert, and coffee & tea

FIRST COURSES *(Select One)*

- Tomato Bisque with Basil Pistou & Croutons 🌿
- Carrot & Ginger Soup with Crème Fraiche & Croutons 🌿
- Cauliflower Soup with Truffle Croutons & Chives 🌿
- Cannellini Bean Bruschetta with Prosciutto, Sage & Arugula 🥛
- Organic Mixed Greens with Goat Cheese, Candied Pecans & Balsamic Vinaigrette 🌿🌾
- Butter Lettuce with Gala Apples, Candied Walnuts, Tarragon & Champagne Vinaigrette 🌿🌾
- Romaine Hearts, Caesar Dressing, Croutons & Parmigiano Reggiano Cheese

ENTRÉES *(Select Up To Three)*

- Three Cheese Ravioli 🌿 29
Roasted Zucchini, Pesto Cream Sauce & Parmigiano Reggiano Cheese
- Ratatouille Provençal 🌿🌿🥛🌾 29
Stewed Eggplant, Squash, Peppers, Tomatoes & Basil
Served over Grilled Polenta
- Greek Vegetable Wrap 🌿 30
Grilled Eggplant and Zucchini, Romaine Lettuce, Red Onion,
Tzatziki & Feta Cheese in Soft Lavosh Bread
Served with Pita Chips and Hummus

🌿 Vegetarian 🌿 Vegan 🥛 Dairy Free 🌾 Gluten Free

All food & beverage is subject to a 22% service charge and the current tax | Prices subject to change
Orders must be placed at least 14 days in advance | Food subject to seasonal availability





LUNCH

PLATED SELECTIONS (CONT'D)

Chicken Caesar Salad	30
Grilled Chicken Breast, Little Gem Lettuce, Caesar Dressing, Parmigiano Reggiano Cheese & Sourdough Croutons	
Greek Chicken Wrap	31
Lemon Oregano Marinated Chicken, Romaine Lettuce, Red Onion, Tzatziki & Feta Cheese in Soft Lavosh Bread Served with Pita Chips and Hummus	
Vegetable Lasagna 🌿	31
Eggplant, Zucchini, Sweet Peppers, San Marzano Tomatoes, Fresh Pasta Sheets & Mozzarella Cheese Served with Garlic Bread	
Roasted Chicken Breast	35
Mushroom Risotto, Seasonal Vegetables & Sherry Jus	
Roasted Atlantic Salmon 🌿	41
Potato Mousseline, Seasonal Vegetables & Buerre Blanc Sauce	
Grilled Tombo Tuna 🌿🥚	45
Artisan Polenta, Seasonal Vegetables & Salsa Verde	
Grilled Flat Iron Steak 🌿	45
Olive Oil Mashed Yukon Potatoes, Seasonal Vegetables & Chimichurri Sauce	
Grilled New York Steak 🌿	48
Roasted Fingerling Potatoes, Seasonal Vegetables & Sauce Bordelaise	

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BERKELEY CITY CLUB

LUNCH

PLATED SELECTIONS (CONT'D)

DESSERTS *(Select One)* 🌿

Chocolate Cake with Caramel & Lavender Chantilly

Lemon Bar with Raspberry Coulis & Italian Meringue

Carrot Cake with Caramel Sauce & Chantilly Cream

New York Cheesecake with Fresh Strawberry Sauce

Raspberry Mousse Cake with Vanilla Custard Sauce

Tiramisu with Espresso Custard Sauce

Coconut & Passion Fruit Cake with Pineapple Compote

Chocolate, Hazelnut & Caramel Pyramid with Raspberry Coulis

Classic Apple Pie with Cinnamon Whipped Cream

Flourless Chocolate Torte with Crème Anglaise 🌾

Forrest Fruits Pie with Whipped Crème Fraiche

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LUNCH

BUFFET SELECTIONS

All items listed are included unless otherwise stated

DELI (15 Person Minimum)

35

Salads

Organic Mixed Greens

Balsamic Vinaigrette or Ranch Dressing (Select One)

Roasted Vegetable Pasta Salad

Deli Potato Salad

Sliced Meats

Shaved Black Forest Ham

Shaved Roasted Turkey Breast

Shaved Roast Beef

Sides

Marinated & Grilled Eggplant & Zucchini

Sliced Cheddar & Swiss Cheeses

Assorted Sliced Breads & Rolls

Lettuce, Tomatoes, Red Onion & Cornichons

Whole Grain Mustard & Mayonnaise

Desserts

Assorted Fresh Baked Cookies & Brownies

Fresh Seasonal Fruit

Gourmet Regular and Decaffeinated Coffee & Select Teas

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LUNCH

BUFFET SELECTIONS (CONT'D)

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VEGETARIAN 🌿 (20 Person Minimum)

43

Soups & Salads

Organic Baby Lettuces with Cranberries, Pecans & Champagne Vinaigrette 🌿 🥛 🌾

Cous Cous Salad with Cucumber, Peppers & Mint 🌿 🥛

Tomato Bisque with Basil Pistou

Entrées 🌾

Ratatouille Provençal 🌿 🥛

Roasted Cauliflower with Capers, Chilies & Mint 🌿 🥛

Braised Kale with Pine Nuts & Currants 🌿 🥛

Fusilli Pasta with Zucchini, Goat Cheese & Pesto

Braised Cannellini Beans with Sage & Olive Oil 🌿 🥛

Artisan Polenta

Desserts

Lemon Bar with Raspberry Coulis & Italian Meringue

Chocolate Cake with Caramel & Lavender Cream

Fresh Seasonal Fruit Salad 🌿 🥛 🌾

Gourmet Regular & Decaffeinated Coffee & Select Teas

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BUFFET SELECTIONS (CONT'D)

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SOUTH OF THE BORDER (20 Person Minimum)

45

Appetizers & Salads

Chicken Tortilla Soup with Traditional Accompaniments

Corn Tortilla Chips with Guacamole, Salsa Verde & Salsa Fresca 🌿 🥛

Caesar Salad with Chipotle Spiced Dressing 🌿

Entrées (Select Two) 🥛 🌾

Beef Tri Tip Fajitas with Onions and Peppers

Braised Pork Carnitas

Yucatan Spiced Grilled Chicken Breast

Veracruz Style Grilled Yellowtail Jack

Sides

Corn & Flour Tortillas 🌿

Vegetable Tamales with Red Mole 🌿 🌱 🥛 🌾

Frijoles a la Olla (Braised Pinto Beans) 🥛 🌾

Mexican Rice with Corn & Peppers 🥛 🌾

Desserts 🌿

Key Lime Mousse Cups

Arroz de Leche (Rice Pudding) 🌾

Fresh Seasonal Fruit Salad 🌱 🥛 🌾

Gourmet Regular & Decaffeinated Coffee & Select Teas

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BUFFET SELECTIONS (CONT'D)

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ITALIAN RIVIERA (20 Person Minimum)

47

Soups & Salads

Antipasto Platter: Prosciutto, Genoa Salami, Mortadella, Grilled Peppers, Marinated Artichokes & Assorted Olives

Frisee, Arugula and Radicchio Salad with Parmesan & Balsamic Vinaigrette 🌿🍷

White Bean Soup with Rosemary & Olive Oil 🌿🍷🥛🍷

Entrées (Select Two) 🥛🍷

Grilled Tri Tip with Chianti Jus

Slow Roasted Pork Loim with Sage Salsa Verde

Grilled Lemon & Oregano Marinated Chicken Breast

Grilled Pacific Yellowtail with Putanesca Sauce

Sides 🌿

Fusilli Pasta with Roasted Zucchini, Goat Cheese & Pesto

Eggplant Caponata (Sicilian Sweet & Sour Eggplant) 🌿🥛🍷

Artisan Polenta 🍷

Desserts 🌿

Almond Biscotti

Tiramisu with Espresso Custard Sauce

Fresh Seasonal Fruit Salad 🌿🥛🍷

Gourmet Regular & Decaffeinated Coffee & Select Teas

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EPICUREAN (20 Person Minimum)

49

Soups & Salads

Tomato Bisque with Basil Pistou & Croutons

Organic Mixed Baby Lettuces with Candied Pecans, Golden Raisins & Dijon Vinaigrette

Cous Cous Salad with Cucumber, Peppers & Mint

Entrées (Select Two)

Roasted Beef Tri Tip with Red Wine Sauce

Grilled Chicken Breast with Mushrooms & Sherry Jus

Honey Mustard Glazed Atlantic Salmon with Tarragon Beurre Blanc

Grilled Pacific Yellowtail with Sauce Verte

Sides

Fusilli Pasta with Roasted Eggplant, Artichoke Hearts, San Marzano Tomatoes & Olives

Fresh Seasonal Vegetables

Creamy Mashed Potatoes

Assorted Bread Rolls

Desserts

Lemon Bar with Raspberry Coulis & Italian Meringue

Chocolate Cake with Caramel & Lavender Cream

Fresh Seasonal Fruit Salad

Gourmet Regular & Decaffeinated Coffee & Select Teas

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