

Luncheon Entrees

All Entrees are Served with Bakery Rolls, Butter, Chef's Choice of Seasonal Vegetable, Potato or Rice, Selection of Freshly Brewed Coffee, Decaffeinated Coffee, Iced Herbal Teas and your Selection of Salad and Dessert

Pan Seared Breast of Chicken

*with Garlic Mushrooms,
Tomatoes, and Fresh Thyme*

\$35.75

Dijon Chicken

*with Roasted Garlic, Rosemary
and Country Grain Mustard*

\$35.75

Roasted Vegetable Ravioli

*Fresh Made Ravioli with Eggplant, Bell
Pepper, Ricotta Cheese, Fresh Herbs with
a Tomato Cream Sauce*

\$34.50

Roasted Pork Loin

*Served with a Confit of Shallots and
Green Apples*

\$36.75

Honey Roasted Turkey

*Sliced and Served with Cornbread
Dressing and Pan Gravy*

\$35.75

Fresh Salmon

*In a Spicy Scampi Sauce
With Tomato, White Wine and
Parsley*

\$37.75

Sautéed Gulf Prawns

*with White Wine, Basil, Sun-dried Tomatoes,
Light Cream and Orange Zest*

\$40.95

Black Angus New York Sirloin

*with Crisp Onion Strings,
and Shallot Butter*

\$44.00

Roasted Fillet of Sea Bass

*Served with Tomatoes,
Lemon, White Wine,
and Roast Garlic*

Market Price (Chef to quote)

*A choice of (2) entrees may be offered with an advance count.
The Higher priced entrée will be charged for the entire meal.*



Marriott's 'Fit For You' program delivers diverse dietary needs for our guest. Our Chef will be happy to meet with you if needed.

All prices are subject to a 21% service charge and 9.75% California State Sales Tax.

4/1/2009

Lunch Salad Selections

California Greens

*A Selection of the Best Greens
With a Garnish of Fresh Vegetables*

Thai Noodle Salad

*Rice Noodles Tossed with a Spicy
Peanut Sauce on a Bed of Mixed Greens,
Mint, and Cilantro*

Classic Caesar Salad

*Hearts of Romaine, Grated Parmesan
Creamy Caesar Dressing and Garlic Croutons*

Spinach Salad

*Baby Spinach, Chopped Eggs, Fresh Mushrooms,
and a Creamy Dijon Dressing*

Butter Leaf Salad

*Butter Leaf with Mandarin Orange
Segments and Toasted Walnuts*

Mediterranean Salad

*Radicchio, Frisée, Fennel, and Mixed Greens,
Cumin Carrot Salad, Olives, Roast Peppers, and
Vegetables*

Lunch Dessert Selections

New York Cheesecake

Cream Cheese Carrot Cake

Strawberry Shortcake (seasonal)

Coconut Laced German Chocolate Cake

Lemon Zest Brulée Tart

Bittersweet Chocolate Mousse

Bittersweet Double Fudge Cake

European Hazelnut Torte

Southern Pecan Pie

Lemon in Cream Torte



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