

# Package Menu

## *Luncheon Selection*

Includes One Starter, Entrée, Cake, Rolls & Butter and Coffee or Tea

### *Salads*

Please select two (2) from the following Salad Dressings:  
Blue Cheese, Thousand Island, Italian, Oriental Sesame, Caesar,  
Fat Free Honey Dijon, Fat Free Red Pepper Vinaigrette, Ranch,  
Lemon Walnut, Honey Raspberry

#### *Morgan Salad*

Baby Greens with Fresh Sliced Papaya, Mango, Coastal Berries and Roasted Almonds

#### *Kristine Salad*

Boston Lettuce with Thinly Sliced Prosciutto, Tuscan Melon, Sweet Peas and Seasonal Garnish

#### *Orange Crepe Salad*

Fresh Spinach Leaves, Sweet Red Onion, California Oranges, Baby Tomatoes and Crispy Strands of French Crepe

#### *Classic Caesar Salad*

Crisp Romaine Hearts with Creamy Caesar Dressing, Parmesan Cheese and Croutons

#### *Weller Court Salad*

Bright and Colorful Assortment of Baby Lettuces, Edible Flowers, and Red Amaranth, Ripe Yellow Cluster Tomatoes, Japanese Cucumber, Shredded Green Onion and Seasonal Garnish.

#### *Soup Du Jour*

## *Vegetarian Entrees*

We use Extra Virgin Olive Oil and/or whole butter or Ghee for all vegetarian cuisine.  
Dairy is always listed if used in cooking and meat bases are never used.

#### *Eggplant Parmesan*

Traditionally inspired layered dish of Young Eggplant Coated in Bread Crumbs, Parmesan Cheese, House Made Marinara Sauce, Ricotta and Mozzarella.

#### *Cultivated Wild Mushroom Linguini*

French and Japanese Seasonal Mushrooms with White Truffle Oil, Cream and Parmesan Cheese

#### *Vegetable Ratatouille*

French inspired Vegetable Stew from Provence of locally grown Farmer's Market Squashes, Portobello Mushrooms, Bell Peppers and Eggplant simmered in Olive Oil, Tomato, Garlic & Herbs.

## *Package Menu*

### *Luncheon Entrees*

All Entrees are Served with Fresh Seasonal Vegetables and Appropriate Starch for your Meal

#### *Breast of Chicken with New Otani Sesame Teriyaki Sauce*

Double Breast of Chicken served with The New Otani's Famous Teriyaki Sauce

#### *Roasted Shelton Chicken Breast*

Super Premium Chicken filled with Sautéed Spinach and Boursin Cheese  
Served with Sauce Supreme

#### *Fresh Alaskan Halibut (Subject to Availability)*

Fresh Halibut sautéed with Chardonnay Wine, Fresh Tarragon and Chive Sauce

#### *Prime Rib of Kurobuta Pork*

We are proud to offer the most highly prized Pork in all of Japan  
Slow Roasted and served with a Special Ginger Dipping Sauce

#### *Certified Angus Ribeye Steak, California Zinfandel Sauce*

Grilled Ribeye Steak served with a Zinfandel Wine Sauce and Crispy Onions

#### *Choice New York Steak*

Charbroiled to perfection served with The Otani Ginger Sauce

#### *Bacon Wrapped Filet Mignon*

Tender Choice Cut of Tenderloin of Beef, sautéed and served with Glace de Viande Sauce

#### *Chicken Breast and Jumbo Shrimp*

Breast of Chicken with Ginger Teriyaki and Rich, Citrus, Buttery Shrimp

#### *Chicken Breast and Filet Mignon*

Breast of Chicken with Tomato Béarnaise Sauce and Petit Filet with French Blue Cheese

#### *Filet Mignon and Jumbo Shrimp Tempura*

Tender Filet with Crisp Jumbo "Ebi" Shrimp Tempura and Dipping Sauces

#### *Salmon and Filet Mignon*

Grilled Atlantic Salmon with sautéed Pea Tendrils & Pinot Noir Butter and Filet Mignon Broiled with Demi Glace

#### *Mini Kaiseki Bento*

A Traditional Japanese Meal that is truly a unique dining experience,  
consisting of an array of different courses, flavors, and textures

## *Package Menu*

### *Luncheon Buffet*

(Minimum of 50 Guests)

Three Salads, Two Entrees

Five Salads, Two Entrees

#### *Buffet Salads*

Mixed Greens with Choice of Dressing  
 Oriental Chicken Salad  
 Marinated Mushroom Caps  
 Ligurian Pasta Salad with Pesto  
 Sliced Fresh Fruit Tray or Vegetable Crudités  
 Hearts of Palm with Lemon and Extra Virgin Olive Oil  
 Roasted Baby Beet Salad with Montrachet Goats Cheese  
 Shaved Fennel, Watercress, Orange and Local Herbs, Apple Balsamic  
 Genoa Salami, Baby Tomatoes, Artichoke Hearts, Mozzarella,  
 Olive Oil and Red Vinegar

#### *Buffet Entrees*

**Roast Chicken**, with Sauce Bourguignonne  
**Salmon Wellington**, with Mushrooms En Croute and Tarragon Cream Sauce  
**Sautéed Shrimp Provencal**  
**Slow Roasted Casino Beef**, thinly sliced with Teriyaki Sauce

All Buffets are accompanied by:  
 Fresh Seasonal Vegetables and a starch that best compliments your meal  
 Rolls and Butter, Special Cake, Coffee and Tea

#### *\*Carved Entrees (With Chef Carver)*

For the following selections, will add additional charge per person for each item selected

**Roasted New York Sirloin**, with Shiitake Mushroom Sauce  
**Certified Angus Prime Rib of Beef**, Au Jus, thin cut  
**Roasted Sonoma Lamb Leg**, with Sauce Robert  
**Whole Seasonal Fresh Fish**, Lemon and Watercress

**\*Note:** Labor fee of \$150.00 plus applicable sales tax to be charged if less than (100) guests.