THE RESORT AT PEDREGAL

LUNCH MENU – PLATED SERVICE

Includes one Soup or Salad, Entrée, Dessert and Coffee or Tea. Prices are per person.

SALADS AND CEVICHE

Baby Hearts of Romaine, Anchovies, Croutons and Caesar Dressing

Capresse Salad with Fresh Mozzarella

Tomatoes, Basil and EVOO with Balsamic Vinaigrette

Cucumber and Feta Cheese Salad, Red Onion, Romaine Lettuce and Champagne Vinaigrette

Local Pacific Sea Bass Ceviche with Passion Fruit Cocktail Sauce

Baja Style Shrimp Ceviche, Preserved Orange and Chipotle

SOUPS

Piquillo Pepper Gazpacho, Crab Salad, Preserved Lemon and Basil Oil

Chilled Avocado Soup with Shrimp, Red Radish, Mayer Lemon and Cilantro

Tortilla Soup, Avocado, Chile Guajillo and Panela Cheese

ENTREES

Roasted Chicken Breast, Grilled Asparagus, Braised Fennel, Spinach and Sauvignon Blanc Sauce	$65.00
Pan Roasted Sea Bass, Brussels Sprouts, Leeks and Roasted Garlic with Mojo	$70.00
Blackened Seared Tuna, Glazed Red Beet with Pistachio and Green Mole	$80.00
Caramelized Sea Scallops, Fresh Cauliflower Salad, Pickled Pearl Onions and Lemon Emulsion	$80.00
Braised Short Rib, Garlic Smashed Potatoes, Glazed Carrots, Green Beans and Red Wine Reduction	$85.00
Grilled Rib Eye Center, Green Peas Puree, Roasted Vegetables and Chimichurri Salsa	$90.00

DESSERTS

Vanilla Ice Milk, Vanilla Sponge and Vanilla Custard

Dark Chocolate Ganache, Piloncillo Streusel and Mexican Cinnamon Ice Cream

Mango Pana Cotta, Graham Crumble and Mint Syrup

White Chocolate Mousse, Fresh Berries and Yogurt Sorbet

All menus include: Regular and Decaffeinated Coffee and Selection of Teas. Excluding Break & Enhancement Menus.

LUNCH MENU – BUFFET SERVICE

**(1) Chef Fee at $100 USD each will be applied. Groups with more than 20 guests will have an additional Chef Fee applied.*

DELI LUNCH

$70.00 USD PER PERSON*

STARTERS

Fingerling Potato Salad, Green Onions, Applewood Smoked Bacon and Mustard
Local Organic Tomato and Tomatillo Salad with Hearts of Palm and Chipotle Dressing
Baby Hearts of Romaine, Anchovies, Croutons and Caesar Dressing

CHOOSE FROM OUR HOMEMADE ARTISANAL BREADS

Baguettes, Multi Grain, Ciabatta and Focaccia

MEATS AND CHEESES

Roast Beef, Black Forest Ham, Oven Roasted Turkey, Prosciutto and Salami
Cheddar, Swiss, Manchego, Panela and Goat Cheese

SIDES AND GARNISHES

Tomato Marmalade
Arugula and Pine Nuts Pesto
Lime and Garlic Aioli
Dijon Mustard, Mayonnaise
Homemade Pickles
Sweet Pickled Jalapeños
Homemade Potato Chips
Baby Romaine Lettuce
Local Organic Heirloom Tomato

DESSERTS

Popsicles
Valrhona Chocolate Brownie
Cookies
Pecan Blondies

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LUNCH MENU – GOURMET-TO-GO

Delivered in Insulated Box

$50.00 USD PER PERSON

Choose one from each Category

STARTERS

Tuna Nicoise Salad, Black Olives, Extra Virgin Olive Oil, Heirloom Tomatoes
Seasonal Fruit Mix Salad with Granola and Organic Honey
Fingerling Potato Salad, Green Onions, Applewood Smoked Bacon and Mustard
Penne Pasta Salad, Pepita Pesto, Sheeps Milk and Marinated Peppers

SANDWICHES

Whole Grain Mini Flat Bread, Ricotta Cheese, Escalivada Veggies, Arugula, Extra Virgin Olive Oil
Roast Beef with Baby Arugula, Parmesan and Truffle Mayo on Ciabatta Roll
Melted Cheese Sandwich with Toasted Brioche Bread
Traditional BLT, Applewood Smoked Bacon with Crisp Lettuce and Heirloom Tomato

DESSERTS

Assortment of Homemade Cookies

BEVERAGE

Still Water, Sparkling Water or Assorted Soft Drinks

ADD ON

RAW FISH AND SEA FOOD, *per person*

Hamachi “Tiradito”, Cucumber, Celery, Red Radish, Celery and Citrus	$24.00
Sea Bass Ceviche, Coconut, Serrano Chile, Apple and Mint	$20.00
Baja Style Shrimp Ceviche, Preserved Orange and Chipotle	$22.00

DESSERT, *per person*

Carrot Cake	$14.00
Lemon Pourd Cake with Braised Berries	$14.00
Arroz con Leche, Puffed Rice and Caramelized Meringue	$12.00

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