



20% SERVICE CHARGE ADDED TO ALL ITEMS

## LUNCH BUFFETS

25-person minimum for all lunch buffets.  
All items are priced per person based on final guest count.

### SFYC Deli Buffet

#### **Assortment of Bread**

roasted turkey breast  
black forrest ham  
genoa salami  
angus roasted beef  
mild cheddar, swiss & pepperjack cheeses

#### **Choice of 2 salads:**

Pasta Salad with sundried tomatoes, pesto, kalamata olives  
Red Bliss Potato Salad  
Coleslaw  
Mixed Green Salad with balsamic vinaigrette & ranch dressing

#### **Dessert**

fresh baked cookies, lemon bars, brownies

\$38/ person

# SFYC



# LUNCH

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## RACCOON STRAIT

### **Della Fattoria Bread**

### **SFYC Signature Salad (GF)**

*mixed baby greens, cherry tomatoes, watermelon radishes, crumbled goat cheese, cucumber, champagne vinaigrette*

### **Chicken Breast Marsala**

*wild mushrooms and marsala wine reduction*

### **Spinach and Wild Mushroom Ravioli (Veg)**

**Sautéed Green Beans and Haricot, Roasted Tomato, Baby Carrots,  
and Almonds (V, GF)**

### **Dessert**

*brownies, cookies, lemon bars*

### **Coffee/Decaf and Hot Tea Station**

\$54 per person

All prices are subject to 8.25% Marin Sales Tax  
V = Vegan Veg = Vegetarian GF = Gluten Free DF = Dairy Free



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## REGATTA FIESTA

**Chips and Salsa** (V, GF)

**Classic Caesar**

*romaine hearts, parmigiano reggiano , herbed croutons,  
caesar dressing*

**Mango, Jicama and Corn Salad** (V, GF)

*lime vinaigrette*

**Steak Fajita**

**Chicken Fajita** (GF)

*sautéed bell peppers, onions (V, GF)*

**Black Beans and Spanish Rice** (V, GF)

**Corn and Flour Tortillas**

**Tomatoes, Shredded Lettuce, Sour Cream, Grated Cheese, Salsa,  
and Guacamole**

**Cinnamon Churros**

**Coffee/Decaf and Hot Tea Station**

\$60 per person



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## GRAND BANKS

### **Della Fattoria Bread**

### **Tomato Bisque**

### **SFYC Signature Salad (V, GF)**

*mixed baby greens, cherry tomatoes, watermelon radishes, crumbled goat cheese, cucumber, champagne vinaigrette*

### **Pan Seared Salmon (GF)**

*roasted corn salsa*

### **Chicken Romesco**

*roasted pimientos, sundried tomato sauce*

*(almond in sauce \*nut allergy\*)*

### **Herb Roasted Potatoes (V, GF)**

### **Basmati Rice**

### **Sautéed Seasonal Vegetables (V, GF)**

### **Desserts**

*chocolate torte, cheesecake, assorted petite fours*

### **Coffee/Decaf and Hot Tea Station**

\$72 per person



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**Pre-selected Entrée counts are required for groups of 14 or more  
5 days prior to the event. Maximum of three (3) choices.**

## **PLATED LUNCH**

### **SALADS \$28**

#### **Curry Chicken Salad (GF)**

*seasonal fresh fruit, chutney, mixed greens, shaved coconut  
(April- October)*

#### **Niçoise Salad**

*butter lettuce, ahi tuna, haricots verts, egg, fingerling potatoes, cherry  
tomatoes,  
niçoise olives, dijon vinaigrette*

#### **Blackened Salmon Bowl**

*kale, quinoa, cauliflower, pear, pumpkin seeds, maple vinaigrette*

### **SANDWICHES \$25**

#### **Triple Decker Club**

*turkey, bacon, swiss cheese, lettuce, tomato, mayonnaise, sourdough*

#### **Reuben**

*pastrami, sauerkraut, swiss cheese, marble rye, russian dressing*

#### **Vegetarian's Delight (Veg)**

*grilled vegetables, mozzarella cheese, pesto aioli, ciabatta bread*



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## **CHICKEN \$34**

### **Chicken Paillard**

*breaded chicken breast scaloppine, lemon butter white wine reduction, fingerling potatoes, limestone lettuce, champagne vinaigrette*

### **Chicken Piccata**

*lemon butter, white wine sauce with capers, mashed potatoes, seasonal vegetables*

## **SEAFOOD \$40**

### **Halibut (GF) (Seasonal April- October)**

*lemon caper butter sauce, basmati rice, seasonal vegetables*

### **Sautéed Petrale Sole**

*veronique white grape beurre blanc, basmati rice, green beans*

### **Pan Seared Salmon (GF)**

*chardonnay tarragon reduction, fingerling potatoes, sautéed vegetables*

### **Sable Fish**

*miso sake reduction, basmati rice, snap peas, shitake mushrooms*

## **BEEF/PORK \$48**

### **6 oz Filet Mignon (GF)**

*herb butter, demi glaze, scalloped potatoes, sautéed spinach*

### **Roasted Berkshire Pork Tenderloin**

*dijon mustard sauce, sage polenta, sautéed vegetables*