

# LUNCH



# THE CLIFT

ROYAL SONESTA HOTEL

## CREATE YOUR OWN LUNCH BUFFET

All following selections include fresh rolls, butter, coffee, hot and iced teas.

Based on 60 minutes of service and \$150 labor charge for under 20 guests.

### STARTERS

#### Soup du Jour

#### Spanish Potato & White Bean Salad

#### Little Gem Salad

Lemon Parmesan Dressing, Sourdough Croutons

#### Mesclun Greens Salad

Shallots, Fine Herbs, Cherry Tomatoes, Vinaigrette

#### Smoked Mozzarella & Penne Salad

Sun Dried Tomato, Basil Pesto

#### Tuscan Kale Salad

Red Onion, Sunflower Seeds, Creamy Lemon Vinaigrette

#### Hearts of Palm Salad

Cucumbers, Cherry Tomatoes, Fresh Mint

### ENTRÉES

#### Grilled Halibut

Vegetables, Pearl Onion, Heirloom Tomato Tapenade

#### Baked Salmon

Tuscan Kale, Quinoa, Tomato, Saffron Vinaigrette

#### Rosemary Lemon Roasted Chicken

Seasonal Mushroom, Heirloom Wild Rice

#### Seared Hanger Steak

Garlic Roasted Fingerling Potato, Chimichurri Sauce

#### Fresh Rigatoni Pasta

Seasonal Vegetables, San Marzano Tomato Sauce

#### Four Cheese Ravioli

Sun Dried Tomato Basil Sauce, Shaved Reggiano Cheese

### DESSERTS

#### S'mores Tart

Graham Cracker Crust, Chocolate Ganache, Marshmallow

#### Caramelia Mousse Cup

Whipped Cream, Pecan Shortbread, Candied Pecans

#### Brioche Bread Pudding

Banana, Chocolate Chunks, Caramel Sauce

#### Seasonal Fruit & Vanilla Tarts

#### Fresh Berries & Cream

Choice of Two Starters, One Entrée & Two Desserts

**\$68 per person**

Choice of Three Starters, Two Entrées & Two Desserts

**\$82 per person**

### LUNCH ADDITIONS

Additional starter **\$8 per person**

Additional entrée **\$12 per person**

Additional dessert **\$8 per person**

Menu items may change due to seasonal availability. Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may significantly increase your risk to foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform us if a person in your party has a food allergy. A 24% banquet gratuity and current sales tax percentage will be added to all food and beverage charges. Please note that the service charge is taxable and food and beverage prices are subject to change without notice. All prices quoted in this menu do not include applicable taxes and gratuity.

# LUNCH



# THE CLIFT

ROYAL SONESTA HOTEL

## GOURMET SANDWICH BUFFET

*All following selections include coffee, hot and iced teas.*

*Based on 60 minutes of service and \$150 labor charge for under 20 guests.*

### SALADS

#### Soup du Jour

#### Spanish Potato & White Bean Salad

#### Little Gem Salad

Lemon Parmesan Dressing, Sourdough Croutons

#### Mesclun Greens Salad

Shallots, Fine Herbs, Cherry Tomatoes, Vinaigrette

#### Smoked Mozzarella & Penne Salad

Sun Dried Tomato, Basil Pesto

#### Tuscan Kale Salad

Red Onion, Sunflower Seeds, Creamy Lemon Vinaigrette

#### Hearts of Palm Salad

Cucumbers, Cherry Tomatoes, Fresh Mint

### SANDWICHES

#### Grilled Chicken

Roasted Bell Pepper, Arugula, Chèvre, Dutch Crunch

#### Prosciutto

Mozzarella, Cucumber, Tomato, Basil Pesto, Ciabatta

#### Albacore Tuna

Red Onion, Capers, Aioli, Romaine Lettuce, French Croissant

#### Wild Mushroom

Bell Pepper, Watercress, Avocado Aioli, Multigrain Bun or Gluten Free Bread

### Roast Beef

Caramelized Onions, Horseradish Cream, Swiss, Lettuce, Hero Roll

### Vegetarian Wrap

Quinoa, Kale, Sprouts, Carrots, Tahini

### DESSERTS

#### House-Made Cookie

#### Fudge Brownie

#### Assorted House-Made Cupcake

#### Seasonal Fruit & Berries

#### Mini Fruit Vanilla Tarts

Choice of Two Starters, Two Sandwich Varieties and Two Desserts  
**\$58 per person**

Choice of Two Starters, Three Sandwich Variations and Two Desserts  
**\$65 per person**

Additional item in any area is **\$10 per person**

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