

Bishop Ranch Lunch Menu

Fine Food and China - \$15.95

Enjoy fine dining for less – right in your office!



Valley Catering
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We deliver delicious food to your office for groups of 15 or more. Service includes: china, silverware, buffet table linens, set up and breakdown at no additional charge. We even do the dishes!

Pasta Entrée, Salad and Bread - \$15.95 (Select one item from each column.)

PASTA CHOICES

- **Pasta Melody** – Penne, fusilli and tortellini pastas tossed lightly with olive oil and garlic, with garden vegetables.
- **Baked Ziti with Quattro Cheese** – Olive oil, onions, garlic, oregano, fennel, tomato, parmesan and mozzarella cheese.
- **Lasagna Bolognese** – Rich flavor combination of blended beef, cheese, spices for traditional Italian lasagna.
- **Fusilli Mediterranean** – Tomato, basil, olives, capers, romano cheese.
- **Creamy Baked Penne** – Cauliflower, tomato, parmesan finished off with crème fraîche.
- **Spring Vegetables and Tofu Fusilli** – Fusilli, asparagus, beans, leeks, olive oil, tofu, grated parmesan cheese.
- **Pasta Provencale** – Olive oil, garlic, red peppers, basil, spiral pasta, tomato.

SALAD CHOICES

- **Classic Caesar** – Shaved parmesan cheese, herb croutons. Caesar dressing.
- **Bouquet of Field Greens** – Vine ripe tomatoes, cucumber, mushroom, buttered croutons. Balsamic dressing.
- **Fresh Spinach** – Shaved bermuda onion, mushroom, garlic croutons. Raspberry vinaigrette.
- **Spring Mint Mix Melody** – Cucumbers, tomatoes, radishes, celery, peppers, green onions. Lemon yogurt dressing.
- **Mango-Cucumber Salad** – Mixed greens, olive oil, lime juice, cucumbers, mango, toasted pepitas. Citrus dressing.

Chicken Entrée, Salad, Potato (or Rice) and Bread - \$15.95 (Select one item from each column.)

ENTREE CHOICES

- **White Wine Chicken Dijon** – Roasted chicken breast, dijon sauce artichoke hearts, sun dried tomato, mushroom herb parmesan cheese.
- **Roasted Chicken Tuscany** – Chicken breast, sautéed onion, spinach, fresh basil, oregano, ratatouille topped with feta cheese.
- **Grilled Chicken Breast** – Wild mushroom, roasted garlic and shallot ragout marsala reduction sauce.
- **Monterey Chicken Breast** – Herb marinara sauce, marinated mushrooms, artichoke hearts, parmesan cheese, pearl onions, and black olives.
- **Chicken Florentine Supreme** – Baby spinach, mushrooms, sautéed leeks in a rich and creamy spinach sauce.
- **Honeydew Salsa atop Grilled Chicken Breast** – Honeydew, cilantro, red onions, olive oil.
- **Zesty Braised Chicken** – Olive oil, garlic, thyme, capers and fresh lemon zest.
- **Chicken Marsala** – Sautéed mushroom, marsala wine, scallions, olive oil.

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POTATO / RICE CHOICES

- **Medley of Herb Roasted Yukon Potatoes** – Roasted with olivina olive oil, fresh herbs and sweet onion.
- **Buttery Parmesan Mashed Potatoes** – Yukon potatoes, butter, grated parmesan cheese.
- **Orzo Rice Primavera** – Seasonal vegetables, red onions, stewed tomatoes, sweet basil, glazed in a rich pesto pine nut sauce.
- **Anna Potatoes with Rosemary** – Olive oil, garlic, fresh rosemary.
- **Primavera Herb Wild Rice Pilaf** – Currants, sun dried cranberries, pepitas and parsley parmesan.

Beverage: Bottled Water 9oz. \$1.00 ea., Soda \$1.00 ea.
Dessert: Cookie \$ 1.25 and Brownie \$ 1.75
Special menu items available – call for more information.
Prices reflect 15% discount to Bishop Ranch Tenants

Service charge (\$29.95) and tax additional
Minimum Charge: 15 servings
Prices subject to change
Order: (925) 460-0200