

The Key Room

FINE FOOD~EXCEPTIONAL EVENTS

Boxed Lunch - Salad and Sandwich Combo

\$25 per person

Includes salad of choice and house-made cookies

The Classics – Choose One

Grilled Chicken Breast Salad with Roasted Red Pepper, Garlic Aioli
and Butter Lettuce on Ciabatta

Albacore Tuna Salad with Celery, Red Onion
and Tarragon Mayo on Wheat Bread

Black Forest Ham and Gruyère with
Dijonnaise Schmear on a Sweet Baguette

Roasted Seasonal Vegetables with Hummus
and Mixed Greens in a Lavash Wrap

Roast Breast of Turkey with Cranberry Cream Cheese
and Organic Greens on Sliced Sourdough

Roast Beef and Havarti Cheese with Horseradish Mayo
on a Country Sour Roll

GF Bread Available Upon Request + \$3

Salads – Choose One

Classic Caesar Salad

Romaine, Shaved Parmesan and Black Pepper Croutons
and Eggless Caesar Dressing

Baby Arugula Salad

Kalamata Olives, English Cucumber, Tomatoes and Picked Red Onion
in Red Wine Vinaigrette - GF-V

Tortellini Salad

Tri-Color Tortellini Stuffed with Herbed Cheese
and Tossed in Italian Vinaigrette

House-made Cookies

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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Entrée Salads

Classic Cobb Salad

Assorted Mixed Greens, Roast Turkey and Ham, Crispy Bacon, Cherry Tomatoes, Avocado, Hard-Boiled Egg and Point Reyes Blue Cheese Dressing

\$20

Mediterranean Vegetable and Orzo Salad

Baby Spinach with Tomatoes, Roasted Red Pepper, Olives, Red Onion, Artichokes, Cucumber and Feta Cheese with a Creamy Herbed Tzatziki Dressing - GF

\$18

Chinese Salad

Napa Cabbage and Red Cabbage with Carrots, Green Onions and Sliced Red Pepper with Almonds, Crispy Rice Noodles and Sesame Seeds Tossed in a Soy and Sesame Vinaigrette - GF, V

\$16

Taco Salad Bowl

Crispy Tortilla Bowl with Spanish Rice, Black Beans, Avocado, Pico de Gallo, Queso Fresco and Lime Cilantro Vinaigrette

\$22

Optional Add-On Protein: Grilled Chicken Breast, Tri-Tip, Salmon,
Prawns or Tofu – A.Q.

Bread and Butter or Artisan Cheddar Cheese-scotti \$2.50

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Fajita Bar

Corn and Flour Tortillas
Beef and Shredded Chicken
House-Made Pico de Gallo and Guacamole
Roasted Tomatillo Salsa
Sour Cream
Assorted Cheeses

Includes

Green Rice
Black Beans and Refried Beans
Jicama Slaw
Mexican Wedding Cookies

\$35 per person

Selection of Seasonal Agua Frescas **\$5**

Iced Tea and Lemonade **\$3**

Assorted Soft Drinks **\$2**

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Buddha Bowl Bar

Tri-Colored Quinoa, Brown Rice and Puy Lentils

Black Beans and Chickpeas

Marinated Tofu

Selection of Seasonal Roasted Vegetables

Fresh Spinach, Kale, Shredded Cabbage

Julienned Carrots, Radishes, Cucumber and Shelled Edamame

Pumpkin Seeds, Sunflower Seeds, Assorted Chopped Nuts

Green Goddess Dressing and Tahini Dressing

\$22 per person

Optional Protein: Grilled Chicken Breast, Tri-Tip, Salmon, Prawns or Tofu - **A.Q.**

Bread & Butter or Artisan Cheddar Cheese-scotti **\$2.50**

Iced Tea and Lemonade **\$3**

Assorted Soft Drinks **\$2**

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