

THE MENU



OUR TEAM



OUR TEAM OF EVENT PROS ARE READY TO GUIDE YOU!

With decades of experience in venue, food, and beverage services combined, we are ready to guide you down your planning journey from Day 1 all the way to "I DO!" with our full service team to help you every step of the way with

**VENUE + FOOD + BAR + PLANNING
+ DECOR + FLORALS + MORE!**



OUR TEAM



EXECUTIVE CHEF ROBERT ROOT

You will enjoy a Fresh California American Menu prepared with local ingredients in our onsite kitchen by our Executive Chef Robert Root and his Culinary Team! Chef Root brings over 30 years of talent to the culinary profession.

A graduate from the California Culinary Academy, Chef Root has lived and worked in many exciting locations including Napa Valley, Yosemite Valley, San Francisco and the Central Coast. He is passionate about customizing the dining experience for guests at The Century, and he has experience in a multitude of cuisines and dietary specialties.



LUNCH MENU

Please make one item selection for your entire party
 All lunch items will be served in a to-go box.
FOOD & BEVERAGE MINIMUM SPEND REQUIREMENT - \$1,000

SALADS & BOWLS

All salads and bowls are served with your choice of potato salad, green salad, or a variety of chips.

SPRING FLING SALAD

\$16 PP

Cucumber, Arugula, Pecans, Feta Cheese, Croutons, Honey Mustard Grilled Chicken, and Creamy Poppy Seed Dressing

TORTELLINI PASTA SALAD

\$16 PP

Lemon Pesto Pasta Salad with English Peas, Cherry Tomatoes, Arugula, Cucumber, Onion, Bell Pepper, Parmesan, Smoked Sausage, Artichoke Hearts, Olives, Tossed in an Italian Basil Pesto

MAKE ANY SALAD OR BOWL INTO A WRAP!

CALIFORNIA CAESAR SALAD

\$16 PP

Crisp Hearts of Romaine, Bacon, Avocado, Red Onion, Grilled Chicken Breast, Caesar Dressing, Croutons, Parmesan Cheese, and Tomatoes



PROTEIN BOWL

\$17 PP

Cilantro Lime Rice with a choice of pulled Chipotle Birria-style Beef or Chicken, Shredded Cabbage, Roasted Corn, Black Beans, Grilled Pineapple, Bell Pepper, Onion, Cilantro, Tomato, and Avocado Crema.

POKE BOWL

\$18 PP

Quinoa and Rice Blend with Ginger and Lemongrass, Spicy Ahi Tuna, Shrimp, Avocado, Edamame, Green Onion, Radish, Cucumber, Carrots, Wakame Seaweed Salad, Mango Dressing, Shoyu Sauce

GLUTEN FREE:



VEGETARIAN:



VEGAN



LUNCH MENU



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SANDWICH PLATTERS

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BUFFALO CHICKEN

\$13 PP

Grilled Chicken Tossed in Buffalo Sauce with Bacon and Blue Cheese, Served with Lettuce, Tomato, and Onion.

CLASSIC HAM AND CHEESE

\$13 PP

Black Forest Ham, Smoked Cheddar Cheese, Lettuce, Tomato, Pickles, Herb Cream Cheese Spread, Whole Grain Mustard, and Pepperoncini.

TURKEY CRANBERRY

\$13 PP

Roasted Turkey, Cranberry Chutney, Havarti Cheese, Lettuce, Tomato, Onion, and Herbed Cream Cheese Spread.

ROAST BEEF

\$13 PP

Slow-Cooked Roast Beef, Creamy Horseradish Mayo, Sautéed Mushrooms and Onion, Jack Cheese, Lettuce, and Tomato



VEGAN TUNA

\$13 PP

Chickpeas, Vegan Mayo, Pickles, Capers, Onions, Dill, Cucumber, Whole Grain Mustard, and Tomato.

VEGAN FAJITA

\$13 PP

Bell Pepper, Onion, Mushroom, Black Beans, Corn, Cabbage, and Avocado Crema

GLUTEN FREE:



VEGETARIAN:



VEGAN

