



BREAKFAST

Requires minimum of 50 guests.

CONTINENTAL BUFFET 27

Chef's selection of assorted pastries, muffins and croissants
Platters of fresh seasonal fruit, served with cottage cheese
House made preserves and jams
Freshly squeezed orange and grapefruit juices
Freshly brewed regular and decaffeinated coffee, and tea

SEATED 37

Includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee.

STARTER SELECT ONE

Mosaic of Fresh Fruit Passion fruit coulis
Granola Yogurt, and seasonal fruit parfaits
Belgian Endive and Citrus Salad Toasted almonds, honey

ENTRÉE SELECT ONE

Eggs Benedict Ham, asparagus, hollandaise, brioche, breakfast potatoes, onions, sweet peppers
Market Vegetable Frittata Goat cheese, Yukon potatoes, grilled bacon, gremolata, piquillo pepper purée
Challah French Toast Mango, pineapple, coconut cream, Macadamia nuts, toasted coconut, maple syrup, bacon
Avocado Toast Grilled rustic bread, smoked salmon, poached eggs, pickled onion, Béarnaise, capers



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CALIFORNIA BUFFET 45

*Includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee.
Requires minimum of 50 guests.*

ENTRÉE SELECT ONE

Scrambled eggs with chives

Mini quiches – Seasonal vegetarian and meat

Tillamook Cheddar omelette, tomatoes, onions, mushroom, spinach, bacon

Smoked salmon frittata, fresh asparagus, red onion, dill crème fraiche

Roasted vegetable frittata, marble potatoes, zucchini, peppers, mushrooms, Asiago cheese

Brioche French toast, macerated berries, Chantilly cream

Additional selection (\$7pp)

ACCOMPANIMENTS SELECT TWO

Applewood smoked bacon

Pork breakfast sausage

Chicken sausage with onions and pepper

Roasted breakfast potatoes, onions and sweet peppers, herbs

Hash brown potatoes, caramelized onions

Additional selection (\$5pp)

ENHANCEMENTS

Artisan granola, fresh berries, vanilla yogurt parfaits (5 pp)

Seasonal Fruit Platter (5 pp)



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BRUNCH BUFFET 55

Includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee. Requires minimum of 50 guests.

ENTRÉE SELECT ONE

Belgian endive and citrus salad with toasted almonds, honey

Niçoise salad with broiled tuna, new potatoes, hard cooked egg, tomato, fine green beans, roasted sweet peppers, niçoise olives, light balsamic dressing

Caesar salad with shaved Parmesan, croutons

Salmon cobb salad with bacon, avocado, chopped egg, tomato, blue cheese, chives, mustard dressing

Shaved asparagus salad with snow peas, English peas, young pecorino, Meyer lemon vinaigrette

Seared skirt steak salad with arugula, blue cheese, butter croutons, cherry tomato

BREAKFAST EGG COURSE SELECT ONE

Omelette with aged Wisconsin cheddar, hickory smoked ham

Quinoa omelette with artichoke, sweet peppers, feta, tomatoes, olives, tzatziki

Soft scrambled eggs with chives

Poached egg on an English muffin with applewood bacon, ham,
or smoked salmon, bearnaise

Multi-grain bread with poached egg, avocado, salsa pico de gallo

Poached eggs with Parmesan, smoked salmon toasts

MAIN COURSE SELECT ONE

Range chicken in dijon-grain mustard sauce

Roasted salmon, citrus vinaigrette

Garlic and rosemary roasted leg of lamb

Poached albacore tuna with melted heirloom tomato and sweet basil

Grilled mahi with salsa verde, barbeque onions

SIDES SELECT TWO

Applewood smoked bacon

Canadian-style bacon

Country ham

Pork breakfast sausage

Chicken breakfast sausage

Roasted red breakfast potatoes, onions, herbs

Chicken, apple, chile, sweet potato hash

Rosemary roasted red potatoes

Stone ground grits

Polenta strata, poblano, tomato,



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LUNCH

ENTRÉE SALAD 32

Includes assorted rolls and butter, iced tea, regular and decaffeinated coffee.

Seared Free Range Chicken Salad Green beans, almonds, sun-dried sour cherries

Nicose Salad Broiled albacore tuna, new potatoes, hard boiled eggs, tomatoes, fine green beans, roasted sweet peppers, nicoise olives, light balsamic dressing

Gem Lettuce Caesar Salad Roasted free range chicken, parmesan-lemon-anchovy dressing, grated egg, garlic croutons, Parmesan

Salmon Cobb Salad Apple wood smoked bacon, blue cheese, hardboiled eggs, green onions, tomato, avocado, cucumber, tarragon dressing

Flat Iron Steak Market greens, avocado, corn, roasted peppers, breakfast radish, fried onions, chimichurri vinaigrette

SEATED LUNCH

THREE COURSES 55

Includes assorted rolls and butter, iced tea, regular and decaffeinated coffee.

Requires minimum of 50 guests.

STARTER SELECT ONE

Baby Arugula Shaved Manchego, apple, toasted almonds, dried figs, apricots, balsamic

Caesar-style Kale Salad, herbed ciabatta croutons, shaved parmesan, toasted pumpkin seeds

Butter Lettuce, avocado, grapefruit, pickled red onions, citrus-honey vinaigrette

“Into the Vegetable Garden” The season’s best vegetables in various preparations, red quinoa, organic dried fruit, citrus dressing

Baby Mixed Greens Endive and cherry tomatoes, citrus virgin oil dressing

ENTRÉE SELECT ONE

Free-range Chicken Potato puree, leek cream, Szechuan green beans, peppercorn sauce

Fresh Atlantic Salmon Soft polenta, asparagus, mushroom, crushed plum tomatoes

Seared Mahi Filet Cherry tomatoes roasted on the vine, saffron jasmine rice, summer squash, basil

Grilled Hanger Steak Red wine sauce, fingerling potatoes with garlic, rainbow baby carrots

Forest Mushroom Risotto Carnaroli rice, asparagus, chives, parmesan

DESSERT SELECT ONE

Cheesecake NY style, crunchy graham cracker crust, finest cream cheese

Apple Empire Tart Brown Butter decadent display of vanilla cream, sliced apple, buttery tart shell

Opera cake Chantilly cream, berries

Chocolate Mousse cake

Classic Key lime whipped cream, berries

Pot Du Crème, Chantilly cream, berries



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CALIFORNIA BUFFET 55

Includes assorted rolls and butter, iced tea, OR regular and decaffeinated coffee. Requires minimum of 50 guests.

STARTER SELECT ONE

Baby Arugula Salad Shaved manchego, apple, toasted almonds, dried figs, apricots, balsamic

“Into the Vegetable Garden” The season’s best vegetables in various preparations, red quinoa, organic dried fruit, citrus dressing

Little Gem Lettuce Burrata mozzarella, candystripe beets with maple and sunflower

Butter Lettuce, avocado, grapefruit, pickled red onions, citrus-honey vinaigrette

Baby Mixed Greens Endive and cherry tomatoes, citrus virgin oil dressing

MAIN COURSE SELECT TWO

Seared Medallions of Beef Sirloin Caramelized cipolini, tomato confit in olive oil, pinot sauce

Fresh Atlantic Salmon Mustard and applewood smoked bacon crust

Grilled Hanger Steak Beef jus

Breast of Free Range Chicken Chimichurri

Roasted Sea Bass Provençal herbs, brown butter and lime

ACCOMPANIMENTS SELECT TWO

Olive oil smashed potatoes

Roasted fingerling potatoes

Creamy rosemary polenta

Assortment of spring farmers market vegetables

Rosemary grilled asparagus

SWEETS

Assortment of Petit fours



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RECEPTION

Requires minimum of 50 guests.

TRAY PASSED HORS D'OEUVRES

1 hour | Selection of 3 | \$20

1 hour | Selection of 4 | \$25

2 hours | Selection of 4 | \$35

EARTH

Mini grilled cheese sandwiches, fig jam, wild arugula, brie

Asparagus crostini, housemade ricotta, radish, chives, mint, shaved parmesan

Arancini di riso, fried risotto fritter filled with Italian fontina, rolled in parmesan, parsley

Walnut bread crostini, fig jam, Manchego cheese

French onion panini, caramelized onions, brandy, thyme, gruyere

Peperonata, fried polenta bite, shaved parmesan

Wild mushroom crostini, brie, truffle oil, chives

Poached heirloom apple, friséé, hazelnut, blue cheese

Caramelized onion and blue cheese toast

Mini grilled cheese sandwiches, Chevre, honey, brioche

Fried artichoke, black garlic aioli, Meyer lemon gremolata

Spring onion arancini with fontina, green garlic confit, maldon salt

Mini mushroom empanadas with caramelized onion, jack cheese, fire roasted salsa

Mushroom toast points, mushroom fondue, porcini-rubbed brioche, Gruyère, wild mushrooms

Salt-roasted marble potatoes fleur del sel, citrus salsa verde, chives

Cucumber Crudité herbed goat cheese, asparagus tips, basil blossoms, fried leeks, basil oil

SEA

Poke-style Loch Duart salmon, avocado, wonton chips, furikake

Pancetta wrapped prawns, Spanish romesco sauce

Crab parfait, avocado, cucumber, tarragon, citrus

Shrimp cocktail lollipop, chili-cocktail sauce

Latin shrimp, guacamole, tomatillo salsa, lime

Lemongrass crab cake, Thai basil, cilantro mint aioli

Potato pancakes crème fraiche, smoked trout roe, fresh chives

Smoked salmon, brioche, shaved radish, cucumber, crème fraiche, capers

Gougere sandwich, roasted shrimp, chorizo, arugula

Salmon Tartare Sesame seed tuille, red onion crème fraiche, lemon

Ahi Tuna Poke Soy-sesame dressing, nori, wonton crisp

Roast Shrimp Empanada Vine ripened tomato, smashed avocado

Bloody Mary Ceviche Shooters Candied bacon

Yellowtail "Crudo" Mini taco shell with key lime and micro cilantro



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LAND

Chicken and waffles, buttermilk fried chicken, mini waffle, Vermont maple
Mini slider burgers, caramelized onions, aged cheddar
Surf and turf skewer, beef, shrimp, béarnaise sauce
Tandori chicken skewers, cucumber-mint raita
Korean fried chicken bites, cucumber kimchi, sesame seeds
Pizzetta, prosciutto, mozzarella, arugula, extra virgin olive oil, shaved parmesan
Tomatillo braised chicken, plantain chips, smoked chipotle, crema
Braised meatball slider, provolone, oregano whipped ricotta
Braised beef sope, ancho chiles, cotija, avocado, red onion, cilantro
Smoked applewood bacon, caramelized onion, goat cheese, savory tart
Mini Cuban pork sandwiches
Lamb sliders, harissa aioli, pickled cucumbers and mint, soft rolls
Chili verde pork tostada, pickled jalapeno slaw, smashed avocado, cilantro
Mini fried chicken, biscuit, orange blossom honey, hot Sauce
Braised short rib quesadilla, chili crema, queso fresco, fried onions
Mini tacos, braised chicken, roasted tomato salsa
Prosciutto crisps, goat cheese, apple, wild arugula
Chicken and Calabrian chili mini meatballs, romesco sauce

RECEPTION STATIONS

Requires minimum of 50 guests

MINIMUM 2 STATIONS

CHOICE OF 1 | 1 HOUR | \$48

CHOICE OF 2 | 1 HOUR | \$68

CHOICE OF 3 | 1 HOUR | \$82

BRUSCHETTA BAR

SELECT THREE

Forest mushroom, truffle, artichoke
Manchego, fig, Marcona almond
Burrata, tomato, pesto
Goat cheese, caramelized onion
Beef tartar, spicy mustard aioli, pickled chiles, micro-herb salad
Chicken liver mousse
Marinated shrimp, Meyer lemon, micro cilantro
Smoked salmon, crème fraiche, lemon



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ARTISAN PASTA

Garganelli pasta, cherry tomatoes, olive oil, smoked mozzarella

Brentwood corn agnolotti, brown butter, mushrooms, hazelnuts

Lemon farfalle with spring pea ragù

Ravioli of wild mushrooms, asparagus, Parmesan

CALIFORNIA FLAT BREAD PIZZA SELECT THREE

Pizza margherita, fresh mozzarella, tomato and basil

Gruyere and Parmesan with prosciutto and white truffle oil

Zucca pizza, butternut squash, caramelized onion, prosciutto, fresh chevre

White pizza with fontina, mozzarella, ricotta, Parmesan, rosemary and garlic

Forest mushrooms with fontina and thyme

Heirloom tomatoes, squash blossoms, burrata mozzarella, sweet basil, king trumpet mushrooms, scallions, guanciale

Grilled chicken, sundried tomatoes, basil pesto

Portobello mushroom, roasted sweet peppers, fresh chèvre

BANGKOK STREET FAIR

Charred chile, rubbed beef satay, Thai basil sauce

Chicken satay, coconut milk peanut sauce

Caramelized pork satay, pickled radish

Mango salad, cherry tomato, long bean, tamarind

PICNIC FAVORITES

Fried chicken

Raw corn salad, avocado, red onion, baby tomatoes, cilantro, lime juice

Watermelon salad, feta, red onion

House made biscuits

SLIDERS

Angus beef slider burger with gruyere, Roquefort, apple-wood smoked bacon, caramelized onions

Nashville hot chicken sandwich, crispy fried buttermilk chicken breast, cayenne pepper, savory cabbage slaw, garlic aioli, sweet pickles

Falafel slider, tzatziki sauce, shredded cabbage

TACO BAR

Choose two: Carne asada, grilled chicken, carnitas, barbacoa beef, grilled Portobello mushroom, grilled shrimp

Corn and flour tortillas fresh off the plancha

Salsa roja, salsa verde, pico de gallo, shredded cabbage, shaved radish, onion-cilantro mix, cotija cheese, sour cream, fresh lime

Add guacamole for an additional \$2 per guest



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MINI CRAFT PAPER WRAPPED BAGUETTE SANDWICHES

Pain bagna, tuna, egg and olive, niçoise style

Caprese, fresh mozzarella, vine ripened tomato, virgin oil, fleur de sel

Jambon beurre, applewood smoked ham and butter

Belgian endive salad, Maytag blue cheese, caramelized walnuts

MEAT AND POTATOES

Oakwood grilled prime flat iron steak

Fresh tarragon sauce bernaise

Napa Valley red wine sauce

Himalayan pink salt

Rock salt roasted golden potato

Creamed bloomsdale spinach

ANTIPASTI

Fresh herb grissini, asiago crisps

Thyme roasted ciabatta and fresh focaccia with toppings

Vine-ripened tomato, basil, garlic, balsamic, virgin oil

Eggplant caponata

Tuscan white bean purée

Thinly sliced prosciutto and artisan salumi

Fresh bocconcini mozzarella

Rosemary grilled eggplant, marinated roast sweet peppers, grilled summer squash, heirloom tomatoes

Assorted olives marinated with lemon and herbs

Artisan cheese with honeycomb, figs, apricots, and fruit crisps

ARTISAN CHEESE SELECTION

Chefs selections of imported and domestic cheese

Honeycomb, marcona almonds, dried figs, and apricots

Membrillo quince paste, marcona almonds, sundried apricots, fruit bread crisps



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DINNER

SILVER 70

Requires minimum of 50 guests

Includes assorted rolls and butter, regular and decaffeinated coffee.

FIRST COURSE *select one*

Manchego salad wild arugula, Granny Smith Apple, toasted almond salad, figs, apricots, balsamic, pistachio oil

Baby Gem Lettuce, Oregon blue cheese, pickled red onions, brioche croutons, sherry vinaigrette

Caesar-style Kale and romaine Salad, herbed ciabatta croutons, shaved parmesan, toasted pumpkin seeds

Patina Wedge Baby iceberg, Maytag blue cheese, bacon, baby tomato, chive, pickled red onion

Baby Mixed Greens frisée, radish, toasted pepitas, dried cranberries, white balsamic-orange vinaigrette

ENTREE *select one*

Mary's chicken, roasted with preserved lemon and herbs, grilled asparagus, marble potatoes, natural jus and assorted chicories

Grilled Flat Iron Steak creamed Bloomsdale spinach, crisp fingerling potatoes, organic rainbow carrots, black peppered cabernet sauce

Braised Short Rib caramelized shallots, gold potato puree, glazed Rainbow carrots, Nasturtium

Seared striped Bass, Meyer lemon and garlic, king trumpet mushroom, crisp sunchoke, parsley jus

Scottish Salmon, on an assortment of organic baby vegetables, warm dreading of tomato, capers, lemon, olive oil

Arctic Char roasted with king trumpet mushroom, sunchoke, lemon-chive butter

Forest Mushroom Risotto Carnaroli rice, asparagus, chives, parmesan (vegetarian)

DESSERT *select one*

Cheesecake NY style, crunchy graham cracker crust, finest cream cheese

Apple Empire Tart Brown Butter decadent display of vanilla cream, sliced apple, buttery tart shell

Opera cake Chantilly cream, berries

Chocolate Mousse cake

Classic Key lime whipped cream, berries

Menu items subject to change based upon availability

Duet entrée (supplement \$5)

Selection of two entrees (supplement \$10) Entrée pre-counts required 7 days prior to event.



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GOLD 80

Includes assorted rolls and butter, regular and decaffeinated coffee.

FIRST COURSE *select one*

Field greens, kale, radicchio, endive, oranges, whipped buratta, almonds, honey emulsion dressing

Fuji Apple Salad crumbled blue cheese, arugula, shaved red onion, apple cider vinaigrette

Endive and spicy cress salad, lola rossa, avocado, Valencia orange, edamame, olive oil

Little Gem lettuce, buratta mozzarella, little beets, marinated tomatoes, virgin oil dressing

"Into the vegetable garden" too many vegetables to list, red quinoa and farro, citrus vinaigrette,

ENTREE *select one*

Roasted Beef Tenderloin herb scented potatoes terrine, king trumpet mushroom, crispy kale chip, roasted cherry tomatoes

Black Cod on an assortment of organic roasted baby vegetables, warm dressing of Meyer lemons, capers, vine ripened tomatoes, local olive oil

Branzino, buttered du puy lentils, braised fennel, yuzu, tarragon, tangerine

Arctic Char roasted with king trumpet mushroom, sunchoke, lemon-chive butter

Ribeye Steak Roasted rosemary fingerling potatoes, sautéed citrus spinach, grilled porcini mushroom

Filet Mignon, Yukon potatoes braised with golden Maui onions, asparagus, red wine sauce

Roasted Colorado Rack of Lamb feta, Nicoise olives, mint, soffrito crushed purple potato, rainbow carrots, cipollini onions

Ricotta Gnocchi, brown butter, English peas, morel mushrooms (vegetarian)

DESSERT *select one*

Cheesecake NY style, crunchy graham cracker crust, finest cream cheese

Apple Empire Tart Brown Butter decadent display of vanilla cream, sliced apple, buttery tart shell

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DINNER BUFFET 70

Includes assorted rolls and butter, regular and decaffeinated coffee. Requires minimum of 50 guests.

STARTER *select one*

Manchego wild arugula, Granny Smith Apple, toasted almond salad, figs, apricots

Roasted Baby Beet shaved French feta, pistachio emulsion, citrus

Baby Greens Roquefort cheese, brown sugar walnuts, Honeycrisp apples, pomegranate vinaigrette

Butter Lettuce Salad port wine poached pears, Sicilian pistachios, brie toast, white balsamic vinaigrette

Arugula and Watercress Salad endive, gorgonzola cheese, candied persimmons, tiny brioche croutons

Classic Caesar Salad tender hearts of romaine, shaved Parmesan, garlic focaccia croutons

ENTRÉE *select two*

Grilled Hanger Steak fresh herb chimichurri

Porcini-Rubbed Flat Iron Steak cipollini onions, sauce bordelaise

Grilled Chicken caramelized garlic, lemon, light rosemary jus

Roasted Sea Bass Provençal herbs, brown butter and lime

Roasted Salmon garlic spinach, rosemary cassis glaze, crispy yam chips

ACCOMPANIMENTS *select two*

Olive oil mashed potatoes

Braised carrots

Roast red potatoes with rosemary

Cous cous, gold raisin, almonds, mint

Lemon scented baby spinach

Grilled asparagus with rosemary

Green beans, lemon zest, shallots

Wild and Basmati rice pilaf, crispy onion, cilantro

SWEETS

Assortment of Petit fours



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