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
**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)
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,
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 sauc
Fresh Atlantic Salmon Soft polenta, asparagus, mushroom, crushed plum tomatoes
Seared Mahi Fillet 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 cippolini, 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  Provencal 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
**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, frisée, 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 fraîche, smoked trout roe, fresh chives
Smoked salmon, brioche, shaved radish, cucumber, crème fraîche, capers
Gougere sandwich, roasted shrimp, chorizo, arugula
Salmon Tartare Sesame seed tuille, red onion crème fraîche, 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 soup, 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
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.
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, sopprito 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
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.
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 shaven 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 Provencal 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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