



BREAKFAST

CONTINENTAL BUFFET 25

Requires minimum of 50 guests.

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 35

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

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

JUICE SELECT TWO

Orange, cranberry, Grapefruit, Tomato



Priced per person unless otherwise noted. Current service charge, labor charge and state sales tax and all beverages are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site.

CLASSIC BUFFET 42

*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 fraîche

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

ENHANCEMENTS

Artisan granola, fresh berries, vanilla yogurt parfaits (7 pp)

Seasonal Fruit Platter (7 pp)



Priced per person unless otherwise noted. Current service charge, labor charge and state sales tax and all beverages are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site.

LUNCH

SEATED LUNCH

TWO COURSES 45

THREE COURSES 55

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

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, pickled shallots, fine herbs, Parmigiano-Riggiano, Sherry Vinaigrette

Yellow & red Endive wild arugula, radicchio, Riesling poached Pear, hazelnut, white balsamic vinaigrette

Chopped farmers Market Vegetables, Grated Parmesan, Balsamic Vinaigrette

ENTRÉE SELECT ONE

Pan Roasted Chicken creamy polenta, sautéed Swiss Chard, Rosemary Natural Jus

Herbed Grilled Chicken Sea Salt potatoes, Pea Puree, Roasted Wild mushrooms

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

Roasted Sea Bass purple Cauliflower, Celery Root Puree, Roasted Wild Mushrooms

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

Forest Mushroom Risotto Carnaroli rice, asparagus, chives, parmesan

DESSERT SELECT ONE

NY Cheesecake

Key Lime Tart

Chocolate Mousse Cake

Chocolate Lava Cake

Mix Fruit tart



Priced per person unless otherwise noted. Current service charge, labor charge and state sales tax and all beverages are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site.

BUFFET LUNCH 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

Little Gem Lettuce, croutons, shaved parmigiana-Riggiano, Radicchio, Caesar dressing

Butter Lettuce, pickled shallots, fine herbs, Parmigiano-Riggiano, sherry 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



Priced per person unless otherwise noted. Current service charge, labor charge and state sales tax and all beverages are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site.

RECEPTION

TRAY PASSED HORS D'OEUVRES

1 hour | Selection of 3 | \$20

1 hour | Selection of 4 | \$25

Mini grilled cheese sandwiches, fig jam, wild arugula, brie
Arancini Milanese, tomato marmalade, micro basil
Roasted Ratatouille vegetables with goat cheese and thyme
Garlic crostini with fava bean, Lemon oil, shaved Parmesan
Crispy Polenta Squares, caramelized Shallots and balsamico
Macaroni and cheese lollipops, crisp herbed bread crumbs
Mini vegetables empanadas, guacamole salsa
Toybox tomato, burrata, basil, tapenade, crisp brioche
Fontina Tramezzini, truffle emulsion
Shrimp cocktail lollipop, classic cocktail sauce, fresh horseradish
Gold potato blini, smoked salmon, vodka crème fraîche
Smoked salmon, brioche, shaved radish, cucumber, crème fraîche, capers
Ahi Tuna Poke Soy-sesame dressing, nori, wonton crisp
Ahi tuna tartare, pickled ginger, ponzu, tobiko wasabi
Marinated shrimp on crostini with avocado mousse
Bruschetta with basil marinated shrimp, olive oil poached tomato
Mini slider burgers, grilled red onions, aged cheddar
Mini Cuban sandwiches, slow roasted pork, emmenthal cheese, mustard, pickles
Lamb rosemary skewer, Dijon herb crust (+2)
Gorgonzola, endive, apple, candied walnut, walnut vinaigrette
Thai chicken satay, roasted peanut and coconut milk sauce
Free-range chicken skewers, Meyer lemon, rosemary
Bamboo spiked beef strip loin, Cipollini, citrus-scented mostarda
Flatbread, prosciutto, mozzarella, arugula, extra virgin olive oil, shaved parmesan
Beef tartar, Italian salsa verde, puff pastry (+2)
Spiced Laquered Duck confit, sauce ala orange, crostini
Wonton of gingered chicken with scallion ponzu
Crostini with grilled beef, caramelized onions, creamy horseradish
Mini tacos, braised chicken, roasted tomato salsa, micro cilantro
Watermelon cube, French feta, Tarragon balsamic
Crab Panzanella, brioche, tomato, cucumber, tomato fondue (+2)



Priced per person unless otherwise noted. Current service charge, labor charge and state sales tax and all beverages are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site.

RECEPTION STATIONS

1.5 HOUR OF SERVICE MINIMUM 50 GUESTS

MINIMUM 2 STATIONS

CROSTINI BAR

SLICED BAGUETTE, WHOLE WHEAT, PUMPERNICKLE

SELECT FOUR

Marinated Tomatoes,
Burrata, tomato, pesto
Goat cheese, caramelized onion
Chicken liver mousse
Mushroom Ragout
Smoked salmon, crème fraîche, lemon
Smashed Fava Beans

25. | PER PERSON

ANTIPASTI

Roasted Peppers, Roasted Eggplant and Goat Cheese, Marinated Artichoke Hearts, Grilled Fennel, Marinated bocconcini
Mozzarella, Marinated Tomatoes, Pickles vegetables

Thyme roasted ciabatta and fresh focaccia

25. | PER PERSON

CHARCUTERIE

Prosciutto, Salami, Mortadella, Serrano Ham, Cornichons, Mustards, Sliced Breads

CHARCUTERIE Prosciutto, Salami, Serrano Ham, Country Pate, Duck Rillettes, Saucisson Sec, Mortadella
Cornichons, Mustards, Sliced Breads

25. | PER PERSON

FLAT BREAD BAR SELECT FOUR

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

25. | PER PERSON



Priced per person unless otherwise noted. Current service charge, labor charge and state sales tax and all beverages are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site.

ARTISAN CHEESE SELECTION

Aged Parmigiano-Reggiano Chunks, Truffle Honey, Imported and Domestic Cow, Goat and Sheep Milk Cheeses, Dried Fruits, Nuts, Grapes, Jams, Marinated Olives, Breads, Crackers

20. | PER PERSON

RECEPTION OR DINNER STATIONS

ITALIAN

Italian Style Chopped salad, salami, Provolone, red wine Oregano Vinaigrette

Meatballs, Vine-Ripened Tomato sauce

Tomato and Basil Bruschetta, Toasted Crostini with Bean and Sage Dip, Grissini

Pesto Pasta salad, Shrimp, roasted Peppers

30. | PER PERSON

LATIN

Guacamole, Chips, Salsa Mexican style

Chopped Caesar, Black Beans, Cilantro Dressing, Crispy Tortillas

Mini Chicken Tostada cups

Green Chile Cheese Enchilada

Fish tacos, Crispy Tortillas, Cabbage Slaw, Limes

30. | PER PERSON

TACOS

Short Rib Carne Asada, Shredded Achiote Chicken, Grilled lime Marinated White Fish, shredded Cheese, sliced Jalapeno, Cilantro-onion chop, Lime wedges, Crema, Guacamole Salsa-Rioja Verde, Pico de Gallo, Mexican Rice, Black Beans, Cotija Cheese, warm corn and Flour Tortillas,

30. | PER PERSON

CEVICHE BAR

Tuna, shrimp, seabass

Ruby grapefruit juice, key lime juice, Meyer lemon juice, minced red onion, cilantro, cucumber, jicama, jalapeno, heirloom tomato

Crisp corn chips, salsa pico de gallo, handmade guacamole

35. | PER PERSON

STEAK HOUSE CARVING

Wedge Salad, Crumbled Blue Cheese, vine Ripened Tomato Bruschetta,

Porchetta Fennel, Rosemary

NY Steak, Charred Tomatoes, Steak House Fries, Sautee Spinach

45. | PER PERSON



Priced per person unless otherwise noted. Current service charge, labor charge and state sales tax and all beverages are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site.

DINNER

PLATED AND SERVED DINNER 70

Includes assorted rolls and butter, regular and decaffeinated coffee.

FIRST COURSE *select one*

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

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

Butter lettuce pickled shallots, fine herbs, Parmigiano-Riggiano, sherry vinaigrette

Yellow & red Endive wild arugula, radicchio, Riesling poached Pear, hazelnut, blue cheese, white balsamic vinaigrette

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

ENTREE *select one*

Mary's Organic Chicken, Anson mills polenta, broccoli de ciccio, chicory, roasted chicken jus

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

Red wine braised beef Short Rib wild mushrooms, tomato confit, sauce choron

Seared local seabass, 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

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

DESSERT *select one*

NY Cheesecake

Key Lime Tart

Chocolate Mousse Cake

Mixed fruit Tart

Chocolate Lava Cake

Apple Tart

Menu items subject to change based upon availability

Duet entrée (supplement \$7)

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



Priced per person unless otherwise noted. Current service charge, labor charge and state sales tax and all beverages are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site.

PLATED AND SERVED DINNER 80

Includes assorted rolls and butter, regular and decaffeinated coffee.

FIRST COURSE *select one*

Yellow & red Endive wild arugula, radicchio, Riesling poached Pear, hazelnut, blue cheese, white balsamic vinaigrette

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*

Wild California Black Cod Matsutake sugar snap peas, Carolina gold rice, dashi, Yuzu

Branzino saffron braised fennel, Valencia orange, nicoise and castelvetrano olive, fennel jus

Ribeye Steak baby rainbow carrots, celery root, baby spinach, black peppercorn sauce

Filet Mignon mousseline potatoes, asparagus, red wine sauce

Liberty Farms Duck seared breast, leg confit, Anson mills farro verde, Asian pear, duck jus

DESSERT *select one*

NY Cheesecake

Key Lime Tart

Chocolate Mousse Cake

Chocolate Lava Cake

Mixed fruit Tart

Menu items subject to change based upon availability

Duet entrée (supplement \$7)

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



Priced per person unless otherwise noted. Current service charge, labor charge and state sales tax and all beverages are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site.

BUFFET DINNER 75

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, and 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

Slow-Braised Prime Boneless Short Ribs red wine sauce, glazed pearl onion, thyme

Grilled Chicken caramelized garlic, lemon, light rosemary jus

Roasted Bass Pistou Nage

Roasted Salmon warm dressing of tomato, lemon, capers, olive oil

ACCOMPANIMENTS *select two*

Roasted fingerling potatoes, olive oil

Yukon gold potato puree

Jasmin scented Rice

Sautéed seasonal baby vegetables

Creamy Rosemary Polenta, Parmesan

Blasted broccoli, oven charred, lemon zest, evoo, garlic, chili flake

SWEETS

Assortment of Petit fours



Priced per person unless otherwise noted. Current service charge, labor charge and state sales tax and all beverages are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site.