

BREAKFAST SELECTIONS

BREAKFAST BUFFETS

Continental Breakfast \$32 per person

- Freshly Pressed Orange, Ruby Red Grapefruit, & Unfiltered Apple Juices
- Farmed Fruit & Berries
- Greek Yogurt
- Pasteles – Fruit Filled & Cheese Stuffed Pastries, Croissants, Country Muffins, Biscotti
- Panem – Brick Oven Bialys, Ciabatta, Ficelle
- Sweet Butter, Whipped Burrata Cheese, Homemade Fruit Marmalades
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

American Breakfast \$45 per person

- Freshly Pressed Orange, Ruby Red Grapefruit, & Unfiltered Apple Juices
- Farmed Fruit & Berries
- Greek Yogurt
- Pasteles – Fruit Filled & Cheese Stuffed Pastries, Croissants, Country Muffins, Biscotti
- Panem – Brick Oven Bialys, Ciabatta, Ficelle
- Sweet Butter, Whipped Burrata Cheese, Homemade Fruit Marmalades
- Cage-Free Scrambled Eggs with Cheddar Cheese & Chives
- Applewood Smoked Bacon & Sage Pork Sausage Link
- Shallot & Thyme Roasted Fingerling Potatoes
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

PLATED BREAKFASTS

American \$32 per person

- Cage-Free Scrambled Eggs, Applewood Smoked Bacon, Shallot & Thyme Roasted Fingerling Potatoes,
- Overnight Tomatoes
- Breakfast Pastries served with Sweet Butter & Fruit Preserves
- Freshly Pressed Orange Juice
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Eggs Florentine \$36 per person

- Organic Spinach, Shaved Serrano Ham, Heirloom Tomato Confit, Sous Vide Egg, Green Chili Hollandaise
- Breakfast Pastries served with Sweet Butter & Fruit Preserves
- Freshly Pressed Orange Juice
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Steak & Eggs \$40 per person

- Compressed Pineapple Carpaccio, Pomegranate Seeds, Organic Honey, Fresh Mint
- Cumin Spiced Flat Iron Steak, Shallot & Spanish Potato Frittata, Overnight Tomatoes, Basil Butter Reduction
- Panem – Brick Oven Bialys, Ciabatta, Ficelle
- Sweet Butter, Whipped Burrata Cheese, Homemade Fruit Marmalades
- Freshly Pressed Orange Juice
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas



BREAKFAST SELECTIONS

BREAKFAST ENHANCEMENTS

Frittata Station \$12 per person *(Chef Attendant Required at \$185 per 60 guests, minimum 25 guests)*

- Cage-Free Whole Eggs, Egg Whites, & Egg Beaters
- Chorizo Pork Sausage, Country Ham, Chicken Apple Sausage, Rock Shrimp, Farmers Mushrooms, Spinach,
- Red Peppers, Shallots, Local Ripe Tomatoes, Aged Cheddar, Manchego, Goat Cheese

Protein Additions Each additional item \$6 per person

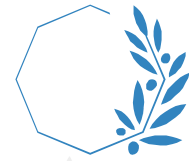
- Chicken Apple Sausage
- Applewood Smoked Bacon
- Sage Pork Sausage Link
- Cage-Free Scrambled Eggs
- Cage-Free Egg Whites

Sweet & Savory Additions Each additional item \$7 per person

- Panem -- Brick Oven Bialys, Sweet Butter, Whipped Burrata Cheese, Fruit Marmalades
- Lemon-Ricotta Pancakes, Vanilla Maple Syrup
- Rustic French Toast, Cinnamon, Maple Syrup
- Croissant Sandwich, Cage-Free Eggs, Cheddar, Country Ham
- Ciabatta, Slow & Low Pork Belly, Egg, Manchego Cheese
- Spanish Potato Frittata -- Choice of One: Country Ham, Spinach, or Shallot & Manchego Cheese
- Breakfast Wraps -- Choice of One: Country Ham, or Veggie *(Cheese Available Upon Request)*
- Steel Cut Oatmeal, Dried Fruit, Toasted Nuts

Batidos *(Yogurt- based Smoothies)* \$8 per person

- Flavors to include a Variety of Wild Strawberry, Fresh Banana, & White Chocolate



COFFEE BREAKS & REFRESHMENTS

REFRESHMENTS

| | |
|--------------------------------------------------------------------------------------------------|-----------------|
| · Fresh Brewed Organic Fair Trade Coffee & Decaffeinated Coffee | \$59 per gallon |
| · Assorted Hot Teas | \$59 per gallon |
| · Iced Tea | \$39 per gallon |
| · Fresh Lemonade | \$39 per gallon |
| · Drink to Your Health (By-the-Gallon Infused Water) | \$32 per gallon |
| · Watermelon & Strawberry, Pomegranate & Mango, Honeysuckle & Honeydew, Pineapple & Lavender | |
| · Evian, Pellegrino | \$6 each |
| · Assorted Soft Drinks | \$4 each |
| · Red Bull (Regular & Sugar Free) | \$6 each |
| · Kevita Master Brew Kombucha (Ginger, Citrus, Tart Cherry) | \$8 each |
| · illy Issimo Cappuccino or Latte | \$6 each |
| · Cold-Pressed Juices (Displayed with Chilled Old-Fashioned Juice Bottles, minimum 25 guests) | \$9 per person |
| · Choice of Two: Kale & Fresh Ginger, Orange & Carrot, Beet & Green Apple, Mango & Coconut Water | |

SNACKS

| | |
|------------------------------------------------------------|----------------|
| · Whole Fresh Local Fruit | \$3 per piece |
| · Individual Bags of Kettle Chips | \$5 each |
| · Individual Bags of Pop Chips | \$5 each |
| · Assorted Natural Granola Bars (Clif, Kind, & Kashi Bars) | \$5 each |
| · Fresh Baked Cookies & Chewy Brownies | \$36 per dozen |
| · Assorted Coconut Macarons | \$24 per dozen |



COFFEE BREAKS & REFRESHMENTS

THEMED BREAKS

Jolt \$20 per person

- Cold-Pressed Nitrogen Coffee
- Red Bull (Regular & Sugar Free), Monster Energy, & Powerade Drinks
- Candied Chocolate Beans, Baked Brownie Crisp, Caramel Crackle

Dip It, Dust It, Do It \$22 per person

- Fresh Baked Blondies
- Assorted Dried Fruit & Nut Granola Bars Served with Toppings: Cinnamon Sugar, Toasted Nuts, Cocoa Nibs,
- Salted Caramel & Chocolate Sauces
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Coffee Clutch \$26 per person

- Provençal Macarons, French Baked Madeleines, Fruit Tartelettes
- Chili Spiced Ganache Cake
- Fresh Picked Strawberries & Cream
- Pistachio Panna Cotta
- Ice Blended Coffee, Cappuccinos
- Fresh Brewed Organic Fair Trade Regular and Decaffeinated Coffee, Assorted Hot Teas

Eating Naturally \$24 per person

- Whole Fresh Local Fruit, Apples, Fruit of the Season, Valencia Oranges, Bananas
- Zucchini, Chocolate, Lemon-Poppy Seed Breads
- Toasted Mixed Nuts
- Batidos (Yogurt-based Smoothies)
 - Flavors to Include a Variety of: Wild Strawberry, Fresh Banana, or White Chocolate

Grains, Seeds, & More \$24 per person

- Whole Fresh Local Fruit, Apples, Fruit of the Season, Valencia Oranges, Bananas
- Toasted Nuts to include Salted Peanuts, Cashews, Pistachios, Pumpkin Seeds
- Assorted Dried Fruits
- Granola & Kind Bars
- Fruit Infused Waters (Choice of Two)
 - Watermelon & Strawberry, Pomegranate & Mango, Honeysuckle & Honeydew, Pineapple & Lavender



LUNCH BUFFETS

LUNCH BUFFETS

Menus include:

- Bread & Butter
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Flatbread Buffet \$44 per person

- Grilled Vegetables, Olive Oil, Fresh Herbs, Sea Salt
- Hearts of Romaine, Heirloom Cherry Tomatoes, Olives, Sherry Vinaigrette
- Blistered Asparagus, Marinated Peppers, Local Feta Cheese, Aged Balsamic Vinegar
- Pickled Prawn Salad, Green Mango Papaya Relish
- Flat Breads (Choice of Two):
 - Honey Roasted Breast of Turkey & Arugula
 - Grilled Vegetable, Hummus, Albacore Tuna with Olive Oil & Sun Soaked Cranberries
 - Country Style Smoked Pork with Sweet Potato & Grilled Spring Onions
- Cubed Melon, Pineapples, Grapes, Strawberries
- Chocolate Ganache Cake
- Hazelnut Caramel Panna Cotta Layers, Vanilla Custard Brûlée

Burger Bar \$46 per person

- Compressed Watermelon & Blue Crab Salad, Arugula, Lime, Mint
- Wilted Kale Salad, Fresh Cut Strawberries, Candied Pecans, Goat Cheese, Aged Balsamic Vinegar
- Tuna Niçoise, Green Beans, Cage-Free Egg, Kalamata Olives, Lemon Oregano Vinaigrette
- Burger Bar:
 - Beef Burger, Aged Provolone & Pickled Onion-Tomato Marmalade
 - Crispy Eggplant & Goat Cheese
 - Pork Bistecca with Olive Oil, Oregano & Lemon
 - Heirloom Tomatoes & Fresh Mozzarella
- Specialty Sauces: Chipotle Ketchup, Basil Aioli, Olive Oil Cured Tomatoes, Preserved Orange Aioli
- Olive Oil Roasted Sweet Potatoes
- Shallot & Thyme Roasted Fingerling Potatoes
- Lemon Meringue Tart
- Mango Mousse Parfait
- Strawberry Pate De Fruit

Bistro Buffet \$48 per person

- Vegetable Soup
- Heirloom Tomatoes, Shaved Fennel, Red Onion Salad, Oak Barrel Sherry Dressing
- Roasted Beet & Endive Salad, Toasted Almonds, Oranges, Lavender Vinaigrette
- Olive Oil Roasted Fingerling Potatoes, Shallots, Thyme & Cracked Pepper
- White Albacore Tuna, Olive Oil, Sun Soaked Cranberries, Lemon Zest
- Homemade Porchetta Panini, Olive Oil Rapini, Fontina Cheese, Stone Ground Mustard
- Open-Faced "Grilled Chicken", Avocado, Arugula, Heirloom Tomato-Olive Tapenade
- Chocolate Ricotta Cheesecake Pops
- Coconut Rice Pudding
- Fruit Tartelettes

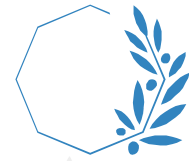


LUNCH BUFFETS

MORE LUNCH BUFFETS

Giratoria (Lazy Susan) Lunch \$48 per person

- Artisanal Breads & California Olive Oil
- Cured Meats
- Roasted Mixed Olives
- Baba Ganoush
- Hummus
- Roasted Heirloom Tomatoes
- Vegetables Fattoush, Roasted Root Vegetables
- Greek Salad, Aged Feta, Oregano, Lemon & Olive Oil
- Shaved Baby Fennel, Ruby Red Grapefruit, Torn Basil Salad
- Lamb Gyro, Cucumber Tzatziki
- Moroccan Style Lamb Meatballs
- Paella Valencia, Chicken, Shrimp, Mussels, Clams, Chorizo & Bomba Rice
- Panna cotta de Pistachio, Salted Caramel
- Chocolate Ganache Cake, Fresh Berries



PLATED LUNCH

THREE-COURSE PLATED LUNCH *Refer to Entrées for pricing*

Plated - Choose one Beginning, Entrée & Dessert

Menus include:

- Bread & Butter
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Beginnings

- Bibb Lettuce Wedge, Lime Marinated Jicama, Hearts of Palm, Red Papaya Vinaigrette
- Watermelon & Cracked Crab, Spiced Arugula, White Frisée, Lemon Vinaigrette
- Farm to Fork Greens, Candied Pancetta, Goat Cheese Croutons, Red Wine-Basil Vinaigrette
- Arugula Salad & Prosciutto Melon Shooter, Limon Vinaigrette
- Pinot Poached Pears, Compressed Ginger, Bleu Cheese & Toasted Almonds
- Roasted Beet & Green Apple Salad, Peppered Goat Cheese, Balsamic Vinegar, Toasted Hazelnuts
- Cauliflower Panna Cotta, Parmigiano-Reggiano Cheese, Olive Oil Poached Tomatoes

Entrées

- Butternut Squash Ravioli, Acorn Squash Puree, Spaghetti Squash, White Currants, Sage Brown Butter & Pecans \$42 per person
- Lamb Cassoulet, Braised Lamb Shank, Garlic Stewed White Bean & Escarole \$46 per person
- Mojo Grilled Breast of Chicken, Cumin Stewed Black Beans, Saffron Rice, Smashed Plantains \$46 per person
- Grilled Salmon Salad, Baby Farmed Greens, Heirloom Tomatoes, Fresh Orange & Radish Sprouts \$48 per person
- Charred Flat Iron Steak, Smashed Bonito, Fresh Cilantro, Piquillo Pepper, Fresh Lime \$48 per person
- Pacific Grilled Prawns, Sweet Pea Pistou, Red Papaya Slaw, Fresh Snipped Chives \$50 per person
- Open-Faced Lump Crab Cake, Olive Oil Roasted Prawns, Applewood Smoked Bacon Tomatoes, Basil-Lemon Emulsion \$52 per person

Desserts

- Lemon Meringue Tart, Fresh Picked Strawberry Preserves
- Crème de Caramel, Candied Pistachios, Salted Caramel
- Tres Leches, Condensed Milk, Country Baked Cake, Turbino Sugar
- Chocolate Ganache, Plum Wine Gelée, Thyme & Port Wine Reduction
- Rice Pudding Brûlée, Plumped Raisins, Sugar Crust
- Strawberries, Vanilla Soften Cream, Country Baked Cake, Pearl Sugar
- Chocolate Ganache Tart, Chocolate Nibs, Salted Caramel, Candied Sugar Sticks
- Dark Chocolate Molten Cake, Balsamic Vinegar Marinated Strawberries, Vanilla Bean Crema, Toasted Short Bread Cookies
- Sabayon, California Berries, Egg Custard Froth, Minted Syrup



RECEPTIONS

SMALL PASSED BITES

\$7 per piece (36 piece minimum)

Cold

- B-L-C, Bacon, Lettuce & Crab Meat in Profiterole
- Raspberry Duck Confit, Honey Pecan Praline
- Vegetable Spiedini Skewer, Fresh Mozzarella, Roasted Pepper, Tortellini, Basil
- Smoked Duck Pastrami, Crispy Rye, Pickled Red Cabbage, Coriander, Pear-Fig Mustard
- Tuna or Beef Tenderloin Tartare, Pickled Shallots, Cracked Pepper, Crispy Fried Capers
- Citrus Poached Shrimp, Chipotle Ketchup, Local Lemon
- Heirloom Cherry Tomato, Lobster Salad Stuffed with Fresh Fennel

Warm

- Salt Cod Fritters, Truffle, Fresh Peas, Lemon Preserves Aioli
- Porchetta Panini, Roasted Pork, Fontina, Rapini, Whole Mustard
- Cheddar Potato Croquettes, Tomato & Basil Marmalade
- Chorizo & Manchego Empanadas, Cumin Crème Fraîche
- Crispy Crab Saltimbocca, Parma Ham, Parmesan Crumb, Fines Herbes
- Lamb Choplettes, Mint, Blackberry Reduction
- Charred Shrimp, Olive Oil, Lemon, Rosemary
- Grilled Salmon, Pickled Coriander Seeds on Wooden Picks

Plateia Specialties

- Lamb Gyro, Pickled Onions, Sprouts, Tzatziki
- Deviled Eggs, Smoked Duck Confit, Chili Powder
- Bacon Wrapped Dates, Brown Sugar, Sea Salt
- Paella Croquettes, Smoked Salt, Cumin, Saffron Aioli
- Pork Rilletes, Toasted Country Bread, Whole Grain Mustard, Sea Salt

Tagines

- North African Spiced Pork Meatballs, Pine Nuts, Charred Tomatoes, Fire Roasted Olives
- Curry Chicken Meatballs, Zante Currants, Almonds, Orange Peel
- Arak Spiced Lamb Meatballs, Garlic Escarole, White Beans
- Duck Kefta, Blackberry, Pickled Coriander Glaze
- Spicy Moroccan Shrimp, Curry, Basil, Hot Chilies



RECEPTIONS

ENHANCED RECEPTION IDEAS

Tapas \$42 per person (75 guest minimum)

- Charred Chorizo, Honey, Toasted Almonds
- Speck Prosciutto, Grilled Asparagus, Roasted Peppers & Thyme-Fused Olive Oil
- Cracked Crab Cocktail, Valencia Orange, Arugula, Lavender Oil
- Grilled Pacific Shrimp, Ruby Red Grapefruit, Fennel Salad
- Marinated Artichokes, Peppered Goat Cheese, Basil, Aged Balsamic Vinegar
- Wood-Roasted Olives, Lemon Peel, Roasted Garlic
- Heirloom Tomato Bruschetta, Virgin Olive Oil, Fresh Oregano
- Deviled Eggs:
 - Chipotle Powder, Chives
 - Marinated White Anchovy
 - Duck Confit, Blackberry & Pickled Jalapeno
- Caprese Martini, Mozzarella, Tomatoes, Fresh Basil, Balsamic Vinegar

Gnudi Bar \$25 per person (Chef Attendant required at \$185)

- Hand-made Doughless Ricotta Raviolis
- Choice of Two:
 - Sweet Pea Nage, Pork Lardons
 - Brown Butter, Toasted Pine Nuts, White Currents, Sage
 - Basil Shrimp, Smoked Garlic, Tomato, Olive Oil
 - Charred Chorizo, Toasted Almonds, Roasted Peppers, Almonds
 - Octopus Fra Diablo
- Parmigiano-Reggiano, Chili Pepper Flakes, & Crostini

Pasta \$18 per person (Chef Attendant Required at \$185)

- Pennetta Pasta
- Choice of Two:
 - Shrimp, Sweet Peas, Fennel
 - Short Ribs, Wild Mushroom, Truffle, White Cheddar
 - Cumin Barbequed Chicken, Mascarpone, Sweet Corn, Thyme
 - Wild Mushroom, Goat Cheese, Basil, Overnight Tomatoes
- Parmigiano-Reggiano, Chili Pepper Flakes, & Crostini



RECEPTIONS

MORE ENHANCED RECEPTION IDEAS

Risotto \$18 per person (Chef Attendant Required at \$185)

- Choice of Two:
 - Chorizo, Spanish Onion, Sweet Peppers
 - Rock Shrimp, Lemon Preserves, Fresh Spinach
 - Roasted Beets, Peppered Goat Cheese, Thyme
 - Grilled Chicken, Wild Mushrooms, Oregano, Cream
 - Four Cheeses, Reggiano, Parma, Manchego, Fontina
 - Porchetta, Pancetta, Fresh Peas
- Parmigiano-Reggiano, Chili Pepper Flakes, & Crostini

Cured Meats & Cheeses \$28 per person

- Speck Prosciutto, Hot Spiced Copa, Hard Chorizo, Peppered Salami
- Cheese Display of Camboles, Chevre, Manchego, Parmigiano-Reggiano, Stracapa
- Assorted Dried Fruit
- Spiced Nuts
- House Made Pickled Gardenia
- Stone Ground Mustard
- Roasted Olives
- Country Baguette & Olive Bread Crostini

Carved (Chef Attendant required at \$185, per carving station)

- Spiced Tenderloin of Beef
Country Rolls, Béarnaise, Port Wine Pickled Onions, Garlic Aioli
- Orange Scented Roast Turkey
Sun-flower Rolls, Mango-Cranberry Relish, Basil Aioli
- Salt Crusted Prime Rib of Beef
Chimichurri Sauce, Roasted Peppers, Garlic Aioli, Stone-ground Mustard
- Porchetta – Roasted Pork Tenderloin
Black Lentil Salad, Orange Mojo, Minted-Basil Romesco

\$225 (serves 20)

\$175 (serves 40)

\$250 (serves 30)

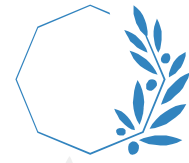
\$175 (serves 30)

DESSERTS

Stationary Sweets \$8 per person

Choice of One:

- “PoPs”
Vanilla Poached Pineapple, Brownies, Cheesecake
- Brûlée’s
Strawberry Cheesecake, White Chocolate Pistachio, Dark Chocolate, Caramel
- Shooters
Orange Creamsicle, Salted Caramel, White & Dark Chocolate



DINNER BUFFETS

DINNER BUFFETS

Menus are designed for a maximum of 2 hours service. A minimum of 30 guests is required.

Menus include:

- Bread & Butter
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Mediterranean Barbeque \$86 per person

Starters

- Cocktail Shrimp, Smoked Serrano Ketchup, California Lemon, Grated Horseradish
- Baby Butter Lettuce, English Cucumbers, Maytag Bleu Cheese, Crisp Bacon, Red Onion, Basil Buttermilk Dressing
- Beef Steak Tomatoes, Shaved Red Onion, Bleu Cheese, Herbs & Red Wine Vinaigrette

Entrées

- Grilled Garlic-Cracked Pepper New York Strip Steaks, Spring Onions
- Olive Oil Roasted Chicken, Lemon Thyme Olive Oil
- Grilled Pacific Salmon, Lime Butter Reduction
- Corn on the Cob, Grilled in Husk, Cilantro, Aioli, Oaxaca Cheese, Lime
- Mini Baked Russet & Sweet Potatoes
- Butter, Sour Cream, Chives, Sharp Cheddar
- Jalapeno Cornbread, Creamery Butter

Desserts

- Blueberry Pie Martini
- Hand Cut Watermelon
- Chocolate Chili Cupcakes

California Flats \$88 per person

Starters

- Yellow & Red Tomato Gazpacho, Pickled Rock Shrimp, Micro Basil Sprouts
- Cucumber, Baby Greens, Heirloom Tomatoes, Peppered Goat Cheese, Sherry Wine Vinaigrette
- Artichoke, Vegetable Fattoush, Fresh Mint, Salted Cucumbers, Sumac Vinaigrette
- Shaved Hearts of Palm Salad, Teardrop Tomatoes, Orange, Basil, Sherry Vinaigrette

On Flat Breads

- Prosciutto, Fig, Arugula, Toasted Pine Nuts, Olive Oil Drizzle
- Lobster, Oregano, Sherry Tarragon Vinaigrette, Rasted Garlic Puree
- Smoked Chicken, Blistered Corn, Cilantro, Pablano Peppers, Oaxaca cheese, Pablano Pesto

Carved Items

- Orange Spiced Tom Turkey, Sweet Potato, Caramelized Petite Carrots, Bacon Roasted Green Beans
- New York Strip, Garlic & Port Wine Reduction, Parker House Rolls
- Herb Roasted Baby Vegetables, Sea Salt

Desserts

- Brûlée's, Strawberry, Pistachio
- Shooters, Orange Creamsicle, Salted Carmel, White & Dark Chocolate



DINNER BUFFETS

MORE DINNER BUFFETS

Menus are designed for a maximum of 2 hours service. A minimum of 30 guests is required.

Menus include:

- Bread & Butter
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Bring the Chefs to You! \$120 per person (75 guest minimum)

Stationary Tapas

- Charred Chorizo, Honey, Toasted Almonds
- Speck Prosciutto, Grilled Asparagus, Roasted Peppers & Thyme-Fused Olive Oil
- Cracked Crab Cocktail, Valencia Orange, Arugula, Lavender Oil
- Grilled Pacific Shrimp, Ruby Red Grapefruit, Fennel Salad
- Marinated Artichokes, Peppered Goat Cheese, Basil, Aged Balsamic Vinegar
- Wood-Roasted Olives, Lemon Peel, Roasted Garlic
- Heirloom Tomato Bruschetta, Virgin Olive Oil, Fresh Oregano
- Caprese Martini, Mozzarella, Tomatoes, Fresh Basil, Balsamic Vinegar

Cured Meats & Cheeses

- Speck Prosciutto, Hot Spiced Copa, Hard Chorizo, Peppered Salami
- Cheese Display of Camboles, Chevre, Manchego, Parmigiano-Reggiano, Stracapa
- Spiced Nuts
- Giardiniera
- Stone Ground Mustard
- Roasted Olives
- Artisinal Breads

Chef's Creations (Chef Attendant required at \$185, per station)

- Station 1: Butter Roasted Diver Scallop, "PoP" Corn Cheddar Cheese Grits, Truffle Oil
- Station 2: Pan Seared Filet of Beef, Garlic Wilted Spinach, Crispy Shallots
- Station 3: "Gnudi" Ricotta Stuffed Dough-less Ravioli, Spaghetti Squash, Sage Brown Butter
- Station 4: Pork Loin, Ancho Cinnamon Spiced. Sweet Potato, Pecans, Thyme Jus

Desserts

Choice of One:

- "PoPs"
 - Vanilla Poached Pineapple, Brownies, Cheesecake
- Brûlée's
 - Strawberry Cheesecake, White Chocolate Pistachio, Dark Chocolate, Caramel
- Shooters
 - Orange Creamsicle, Salted Caramel, White & Dark Chocolate



DINNER BUFFETS

MORE DINNER BUFFET

Menus are designed for a maximum of 2 hours service. A minimum of 30 guests is required.

Menus include:

- Bread & Butter
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

From the Farm \$75 per person

Starters

- Farmed Greens
- Assorted Toppings, Dressings, Croutons
- Marinated Wood Fired Olives, Rosemary, Extra Virgin Olive Oil
- Cured Manchego Cheese, Lemon Peel, Black Pepper & Peppadews
- Grilled Olive Bread, Confit of Red Peppers, Imported White Anchovies
- Roasted Baby Beets, Craisins, Almond, Apple
- Olive Oil Poached Fingerling Potatoes, Toasted Garlic, Sea Salt, Fresh Thyme Sprigs
- Chilled Vegetable Salad, Summer Tomatoes, Basil, First Pressed Grape Seed Oil

Entrées

- Honeysuckle, Pommery Mustard Brushed Organic-Chicken, Pickled Corn, Black Bean Fresca
- Grass-Fed Beef Burger, Heirloom Tomatoes, Onion Cured Pickles, Crisp Lettuce
- Specialty Sauces: Chipotle Ketchup, Basil Aioli, Stone Ground Mustard

Desserts

- Whole Fresh Local Fruit
- Agave Poached Fruit
- Fruit Tarts
- Petite Pies



PLATED DINNER

PLATED DINNER SERVICE *(Minimum of three courses)*

Menus include:

- Bread & Butter
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Savory Beginnings \$15 per person

- Kale & Strawberry Salad, White Balsamic Dressing, Dehydrated Quinoa, Feta Crumbles
- Grilled Brussel Sprout Salad, Pecorino, Candied Pancetta, Toasted Garlic
- Beef Carpaccio, Wild Arugula, White Bean Salad, Shaved Parmigiano-Reggiano, Truffle Oil Drizzle
- Bibb Lettuce Wedge, Lime Marinated Jicama, Hearts of Palm, Red Papaya Vinaigrette
- Watermelon & Local Feta, Spiced Arugula, White Frisee, Lemon Vinaigrette
- Farm to Fork Greens, Candied Pancetta, Goat Cheese Croutons, Red Wine-Basil Vinaigrette
- Arugula Salad & Prosciutto Melon Shooter, Limon Vinaigrette
- Roasted Beet & Green Apple Salad, Peppered Goat Cheese, Balsamic Vinegar, Toasted Hazelnuts
- Cauliflower Panna Cotta, Parmigiano-Reggiano, Olive Oil Poached Tomatoes

Soups \$12 per person

- Pacific Lobster Bisque "En Croute", Cognac, Crème Fraîche
- Duck Broth, Duck Kefta Meatballs, Forest Mushrooms, Thyme, Shallots, Fermented Garlic
- Chilled Avocado & Watercress, Crab, Watermelon, Opal Basil
- Sweet Corn, Cracked Crab, Spicy Poached Figs, Cilantro
- Butternut Squash "En Croute", Lobster, Sweet Cream, Tarragon

Hot Appetizers \$22 per person

- Braised Pork Belly, Sweet Potato Risotto, Thyme, Madeira, Manchego Cheese
- Sweet Corn Risotto, Shaved Parmigiano-Reggiano, Local Herbs, Chive Oil
- Ropa Veija Beef Cheek, Braised with Peppers, Creamed Smoked Cheddar Potatoes, Crispy Onion Rings
- Kofta Meatballs, Pomegranate, Tahini
- Paella Cake, Grilled Prawns, Saffron Rouille, Smoked Salt

Flight Entrées \$36 per person

- "Brasserie" Spring Chicken, Potato Purée, Haricot Verts, Garlic Thyme Jus
- Fried Poussin, Garlic Fried Bomba Rice, Roasted Cauliflower, Green Beans, Thyme Jus Reduction
- Duck l'Orange, Orange Scented Olive Oil Potato Purée, Candied Baby Beets, Citrus Gastrique
- Olive Oil Crisp Breast of Chicken, Asiago Softened Polenta, Grilled Asparagus, Artichoke, Vegetable Fattoush
- Lemon Pressed Boneless Chicken "Bistecca Style," Garlic Wilted Spinach, Crispy Pancetta, Duck Fat Poached Fingerling Potatoes

Water Entrées \$45 per person

- Charcoal Salmon, Quinoa Tabouleh, Harissa Eggplant Puree, Lemon Crema
- Braised Black Cod, Rainbow Chard, Parsnip Lemon Puree, Country Ham Cracklings
- Roasted Snapper, Basil Pesto Essence, Heirloom Carrot Confit, Tomato-Verbena Fume
- Pine Nut Crusted Mahi Mahi, Truffle White Cheddar Cheese Creamed Farina, Roasted Olives, Thin Beans

PLATED DINNER

Land Entrées \$60 per person

- Braised Short Rib, Green Pea Risotto, Sweet Onion & Rosemary Port Wine Nage, Candied Baby Carrots
- Grilled Filet, Duck Fat Fried Fingerling Potatoes, Crispy Garlic, Charcoal Cipollini Onions, Piquillo Pepper Glace
- Bone-In Pork Chop, Green Apple Purée, Wilted Kale, Pancetta Cracklings, Madeira Wine Reduction
- New York Strip, Rosemary Balsamic Vinegar, Chargrilled Spring Onions, Blistered Beans, Roasted Garlic Cloves
- Provençal Style Braised Veal Cheeks, Tomatoes, Garlic, Basil, Fresh Peas, Pearl Onions on Pecorino Risotto

Surf & Turf Entrées \$70 per person

- Filet & Giant Shrimp, Succotash Potatoes, Blistered Asparagus, Caramelized Portabella, Rosemary-Porcini Jus
- Charcoaled Filet & Citrus Grilled Prawns, Apricot-Almond Farro, Pickled Hearts of Palm, Green Chili Romesco
- Braised Short Rib & Salmon, Butter Smashed Rutabagas, Shallots, Spinach, Heirloom Tomatoes, Thyme Reduction
- Pan Roasted Spring Chicken & Lobster, Stewed Root Vegetables, Cipollini Onions, Tarragon, Roasted Chicken Broth

Sweet Endings \$9 per person

- Vanilla, Caramel Panna Cotta, Shortbread Cookies, Ruby Berry Compote
- Chilled Soufflé Cheesecake, Avocado Purée, Strawberry Red Wine Sorbet
- Milk Chocolate Tart, Dark Chocolate Sorbet, Sea Salt
- Zéphyr De Rose, Mascarpone Cream, Strawberry, Hibiscus Flower Jus
- Green Apple Tartan, Salted Caramel Gelato, Candied Sugar Sticks
- Caramelized Seasonal Fruits, August Roasted Peach, Goat Cheese, Pistachios
- Olive Oil Cake, Preserved Oranges, Orange Blossom Crema, Fresh Mint



BEVERAGE SELECTIONS

BAR PACKAGES *Per person (One hour minimum)*

| Premium | | Deluxe | | Craft | | Soft Bar | |
|-----------------|------|-----------------|------|-----------------|------|-----------------|------|
| First Hour | \$22 | First Hour | \$26 | First Hour | \$27 | First Hour | \$15 |
| Additional Hour | \$12 | Additional Hour | \$16 | Additional Hour | \$17 | Additional Hour | \$8 |

HOSTED BAR PACKAGES *(Per consumption)*

| Premium | | Deluxe | | Craft | |
|---------------------------|------|---------------------------|------|---------------------------|------|
| Liquors | \$9 | Liquors | \$12 | Liquors | \$13 |
| Domestic Beer | \$8 | Domestic Beers | \$8 | Domestic Beer | \$8 |
| Imported / Specialty Beer | \$9 | Imported / Specialty Beer | \$9 | Imported / Specialty Beer | \$9 |
| House Wine | \$10 | House Wine | \$10 | House Wine | \$10 |
| Sparkling Wine | \$10 | Sparkling Wine | \$10 | Sparkling Wine | \$10 |
| Soft Drinks | \$4 | Soft Drinks | \$4 | Soft Drinks | \$4 |
| Juices / Mineral Waters | \$4 | Juices / Mineral Waters | \$4 | Juices / Mineral Waters | \$4 |

CREDIT BAR PACKAGES *(Cashier Required)*

| Premium | | Deluxe | | Craft | |
|---------------------------|------|---------------------------|------|---------------------------|------|
| Liquors | \$10 | Liquors | \$13 | Liquors | \$14 |
| Domestic Beer | \$9 | Domestic Beers | \$9 | Domestic Beer | \$9 |
| Imported / Specialty Beer | \$10 | Imported / Specialty Beer | \$10 | Imported / Specialty Beer | \$10 |
| House Wine | \$11 | House Wine | \$11 | House Wine | \$11 |
| Sparkling Wine | \$11 | Sparkling Wine | \$11 | Sparkling Wine | \$11 |
| Soft Drinks | \$4 | Soft Drinks | \$4 | Soft Drinks | \$4 |
| Juices / Mineral Waters | \$4 | Juices / Mineral Waters | \$4 | Juices / Mineral Waters | \$4 |

| Liquors | Premium | Deluxe | Craft |
|----------------------------|---------------------------------------------|---------------------------------------------|---------------------------------------------|
| Vodka | Skyv Vodka | Ketel One Vodka | Crystal Skull Vodka |
| Gin | Beefeater Gin | Bombay Sapphire Gin | Botanist Gin |
| Rum | Flor De Cana Rum | Bacardi Rum | Zaya Rum |
| Tequila/Mezcal | Zapopan Reposado Tequila | Patron Silver Tequila | Alipus Joven Mezcal |
| Bourbon | Evan Williams Bourbon | Makers Mark Bourbon | Blanton's Bourbon |
| Scotch | Dewars White Label | Johnnie Walker Black | Suntori Toki Japanese Whiskey |
| Domestic Beer | House Beer, Blue Moon, Stone IPA | House Beer, Blue Moon, Stone IPA | House Beer, Blue Moon, Stone IPA |
| Imported / Specialty Beers | Anthem Cider, Estrella Damme, Birra Moretti | Anthem Cider, Estrella Damme, Birra Moretti | Anthem Cider, Estrella Damme, Birra Moretti |

WINE LIST

Sparkling Wines & Champagne

| | |
|----------------------------|------|
| ·Ruggeri Prosecco | \$41 |
| ·Mumm Napa Brut Prestige | \$60 |
| ·Bailly Lapierre Brut Rosé | \$55 |

White Wines

| | |
|---------------------------------------------------------|------|
| ·Coppola Rosso & Bianco Pinot Grigio, California | \$41 |
| ·Coppola Rosso & Bianco Chardonnay, California | \$41 |
| ·Domaine Millet Sancerre, France | \$50 |
| ·Ferrari-Carrano Fume Blanc, Sonoma County | \$50 |
| ·Vermeil Frediani Vineyard Sauvignon Blanc, Napa Valley | \$70 |
| ·Clos Cibonne Rosé, Provence | \$60 |
| ·Jekel Vineyard Riesling, Monterey | \$52 |
| ·Sonoma-Cutrer Chardonnay, Sonoma County | \$55 |

Red Wines

| | |
|--------------------------------------------|------|
| ·Coppola Rosso & Bianco Shiraz, California | \$41 |
| ·Coppola Rosso & Bianco Rosso, California | \$41 |
| ·Lyric by Etude Pinot Noir, Santa Barbara | \$56 |
| ·Domaine de Cristia Côtes du Rhône, France | \$63 |
| ·Pio Cesare Barolo, Italy | \$99 |
| ·Constanti Brunello di Montalcino, Italy | \$99 |
| ·Marques de Riscal Rioja Reserva, Spain | \$73 |
| ·Aquinas Cabernet Sauvignon, Napa Valley | \$55 |

Additional Fees

| | |
|------------------------------------------------|-------|
| ·Bartenders (1 per 75 guests) | \$125 |
| ·Cashier Fee for Credit Bars (1 per 75 guests) | \$55 |