

MEETING & LUNCH

BREAKFAST

Standard Breakfast Buffet

Exotic and Local Fruit Bowl (gf)(vg)
 Selection of Fresh Baked Breakfast Pastries
 Greek Yogurt, Fresh Berries, Housemade Granola (gf)
 Overnight Oats, Almonds, Chia Seeds, Fresh Berries (gf)
 Assorted Bagels with Cream Cheese, Smoked Salmon, Red Onion, Capers
 Chilled Orange, Grapefruit, Cranberry Juices
 \$40pp

American Breakfast Buffet

Exotic and Local Fruit Bowl (gf)(vg)
 Assorted Bagels with Cream Cheese, Smoked Salmon, Red Onion, Capers
 Brioche French Toast, Poached Fruit, Vanilla Mascarpone
 Free Range Scrambled Eggs (gf)
 Benton's Smoked Bacon (gf)(df)
 Chicken-Apple Sausage (gf)(df)
 Crispy Potatoes (vg)
 Chilled Orange, Grapefruit, Cranberry Juices
 \$60pp

(gf) - Gluten Free
 (df) - Dairy Free
 (vg) - Vegan



Healthy Start

Exotic and Local Fruit Bowl (gf)(vg)
 Greek Yogurt, Fresh Berries, Housemade Granola (gf)
 Date, Hempseed, and Local Honey Granola Bars (gf)(df)
 Overnight Oats, Almonds, Chia Seeds, Fresh Berries (gf)
 Ancient Grain Bowl with Avocado and Kale (gf)
Raw Juicery select one
 Tropic Thunder Pineapple, Apple, Kale, Romaine, Lemon, Mint
 Boss Tonic Ginger, Turmeric, Lemon, Tangerine Oil, Camu Camu, Coconut Nectar, Probiotics
 Mermaid Lemonade Blue Majik, Lemon, Aloe, Ginger, Peach Blossom, Coconut Nectar, Probiotics
 \$45pp



Add Ons:

Gluten Free Pastries \$5pp
 Caramel Pecan Cinnamon Buns \$5pp
 Assorted Bagels with Cream Cheese, Smoked Salmon, Red Onion, Capers \$5pp
 Tofu Scramble, Turmeric, Cilantro (gf)(vg) \$10pp

BREAKFAST STATIONS

Avocado Toast make your own

Avocado, Lime, Crushed Red Pepper (gf)(vg)
 Pickled Red Onion, Diced Tomato (gf)(df)(vg)
 Regular and Gluten Free Toast (vg)
 Jonah Crab Meat, Poached Shrimp, Hard Boiled Egg (gf)(df)
 Radishes, Toasted Seeds (gf)(vg)
 Cotija Cheese (gf)
 \$30pp

Parfait make your own

Greek Yogurt (gf)
 Chia Seed Pudding (gf)
 Mixed Berries, Banana, Pineapple, Pomegranate Seeds (gf)(vg)
 Granola, Coconut, Hemp Seed, Flaxseed (gf)(vg)
 \$25pp

Omelette

Free Range Eggs with Standard Accompaniments (gf)(df)
 Cheeses: Goat, Cheddar, Feta (gf)
 Vegetables: Mushroom, Tomato, Onion, Jalapeño, Spinach (gf)(df)
 Meat: Benton's Bacon, Smoked Salmon, Chorizo (gf)(df)
 \$35pp
 Requires Chef, \$150 Additional Charge
 1 Chef Required for Every 50 People

Mimosa Bar

Prosecco, Orange Juice, Peach Purée
 Fresh Fruit & Herb Garnishes
 \$20pp for first hour
 \$15pp each hour after

Bloody Mary Bar

Grey Goose, Kettle One, Tito's
 Housemade Bloody Mary Mix
 Horseradish, Celery, Pickled Vegetables, Olives
 Bacon, Poached Shrimp
 \$20pp for first hour
 \$15pp each hour after

Brunch Bites (Passed)

Coconut Chai Parfait (gf)
 Acai, Blueberry, Granola (gf)(vg)
 Mini Avocado Toast, Tomato Jam (vg)
 Frittata, Confit Tomato, Feta, Basil (gf)
 Lemon Poppy Seed Financier
 Smoked Salmon, Cream Cheese on Blini
 Mini Breakfast Slider, Chive Omelette, Bacon, Mrs. Quicke's Cheddar

\$25pp for choice of 4 for 1 hour

Menu prices are based on 2 hours of service

All pricing is subject to 24% administrative fee and 8.875 % sales tax.

BRUNCH BUFFET

Starters & Salads select two

Exotic and Local Fruit Bowl (gf)(vg)
 Selection of Fresh Baked Breakfast Pastries
 Caramel Pecan Cinnamon Buns
 Market Salad, Roasted Beets, Toasted Seeds, Meyer Lemon Vinaigrette (gf)(vg)
 Kale Caesar, Parmesan Aioli, Mint, Cilantro
 Little Gem Wedge, Fancy Ranch, Point Reyes Blue Cheese (gf)

Entrées select three

Buttermilk Pancakes, Macerated Blueberries, Whipped Butter
 Brioche French Toast, Seasonal Berries, Crème Fraîche
 Tofu Scramble, Turmeric, Cilantro (gf)(vg)
 Stone Ground Grits, Shrimp, Bacon, Parsley
 Smoked Salmon Frittata, Avocado, Crème Fraîche, Herbs
 Free Range Scrambled Eggs (gf)
 Carmelized Onion, Mushroom Quiche

Sides select two

Crispy Potatoes (vg)
 Grilled Mushrooms, Horseradish Chimichurri (gf)(vg)
 Roasted Seaside Tomatoes (gf)(vg)
 Kale and Sweet Potato Hash, Avocado, Harissa (gf)(vg)
 Benton's Smoked Bacon (gf)(df)
 Chicken-Apple Sausage (gf)(df)
 Gluten Free Pastries (Additional \$5pp)

\$85pp

\$15pp for additional entrée

Desserts select two

Blueberry Crumble Muffin
 Chocolate Mousse, Cocoa Tullie
 Tropical Fruit Pavlova (gf)
 Flourless Chocolate Cake
 Seasonal Fruit Tarte
 Petit Choux, Hazelnut Cream, Orange Jam
 Lemon Pound Cake
 Cookies: Pistachio Shortbread, Valrhona Chocolate Chip, Coconut Rocher

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LUNCH

Salad & Sandwich Buffet

Salads select two

Spring Lettuce, Roasted Seeds, Yogurt Dressing (gf)
 Chicory, Green Apple, Radish, Mint, Buttermilk Dressing (gf)
 Kale Caesar, Parmesan Dressing, Sourdough Crumbs
 Iceberg, Applewood Smoked Bacon, Point Reyes Blue Cheese, Buttermilk Dressing (gf)
 Pasta Salad, Basil Pesto, Charred Broccoli, Cherry Tomatoes, Pecorino

Sandwiches select three

Roasted Sweet Peppers, Fresh Mozzarella, Basil on Focaccia
 Portuguese Chicken, Cucumber, Lime Aioli, Mint (df)
 Honey Ham, Cucumber, Sprouts, Garlic Aioli on Sourdough Baguette (df)
 Slow Roasted Beef, Watercress, Horseradish on 7-Grain Roll (df)
 Grilled Eggplant, Tomato Conserve, Arugula on 7-Grain Roll
 Pulled Pork, Fermented Hot Sauce
 Pastrami, Rye Mustard, Cheddar

Desserts select two

Fresh Sliced Fruit (gf)(vg)
 Assorted Cookies: Chocolate Chip, Oatmeal
 Passionfruit Chocolate Tart
 Strawberry Shortcake
 Carrot Cupcake, Cream Cheese Frosting
 Valrhona Chocolate Brownies

\$55pp

Hot Lunch Buffet

Starters select two

Spring Lettuce, Roasted Seeds, Yogurt Dressing (gf)
 Market Salad, Roasted Beets, Toasted Seeds, Meyer Lemon Vinaigrette (gf)(vg)
 Little Gem Wedge, Fancy Ranch, Confit Tomatoes, Point Reyes Blue Cheese (gf)
 Heirloom Tomatoes, Melon, Burrata, Chili (gf)
 Pasta Salad, Basil Pesto, Charred Broccoli, Cherry Tomatoes, Pecorino
 Beet Salad, Romesco, Citrus, Mint Yogurt, Arugula (Additional \$5pp)

Entrées select two

Rigatoni, Plum Tomato, Whipped Ricotta, Pimentón
 Crunchy Tofu, Black Pepper Jam (vg)
 Spice Crusted Atlantic Salmon, Lemon Vinaigrette (gf)(df)
 Roasted Chicken, Glazed with Crème Fraîche, Aleppo Pepper, Preserved Lemon (gf)
 Marinated Sirloin Steak, Chimichurri (gf)(df)
 Bacon Wrapped Filet, Roasted Garlic Jus (Additional \$10pp)
 Grilled Tuna, Sweet and Sour Gremolata (Additional \$10pp)

Sides select two

Spice Roasted Carrots, Harissa, Yogurt (gf)
 Cucumber, Avocado, Pistachio Pesto (gf)
 Couscous, Mint, Feta, Pomegranate
 Grilled Mushrooms with Horseradish Gremolata (gf)(vg)
 Brussels Sprouts, Pumpkin Seeds, Smoked Chili

Desserts select two

Sliced Seasonal Fruit (gf)(vg)
 Meyer Lemon Tarte
 Passionfruit Chocolate Tart
 Strawberry Shortcake
 Chocolate Mousse, Honeycomb Sea Salt (gf)
 New York Cheesecake, Berry Compote
 Assorted Cookies

\$75pp

Menu prices are based on 2 hours of service

All pricing is subject to 24% administrative fee and 8.875 % sales tax.

SEATED LUNCH

Soup & Salads select one

Butternut Squash Soup, Lobster, Confit Tomato (gf)
 Butter Lettuce, Grilled Mango, Smoked Pecans, Red Onion, Meyer Lemon Vinaigrette (gf)(vg)
 Roasted Beets, Avocado, Sunflower (gf)(vg)
 Spring Lettuce, Roasted Seeds, Yogurt Dressing (gf)
 Heirloom Tomatoes, Buffalo Mozzarella, Melon (gf)
 Iceberg, Applewood Smoked Bacon, Point Reyes Blue Cheese (gf)
 Yellowtail Crudo, Jalapeño, Ponzu (df)
 Tuna Carpaccio, Celery, Fennel, Citrus Vinaigrette (df)
 Jumbo Lump Crab Cake, Spicy Aioli (df)

Entrées select two

Cauliflower Tajine, Raisins, Saffron, Cilantro (gf)(vg)
 Roasted Eggplant, Couscous, Pomegranate, Tahini, Mint (vg)
 Fresh Agnolotti Pasta, Sungold Tomatoes, Ricotta
 Atlantic Salmon, Fennel, Castelvetrano Olives, Citrus (gf)(df)
 Roasted Sea Bass, Za'atar Chimichurri, Lemon Potatoes (gf)(df)
 Roasted Chicken, Spicy Yogurt, Grape Tomatoes, Basil (gf)
 Soy Glazed Short Rib, Toasted Mushroom Salad (df)
 Beef Filet, Seaside Tomatoes, Spinach, Whipped Potatoes (gf)
 Slow Roasted Lamb Rack, Celery Root Purée, Celery Relish, Green Apple (gf)(df)

3 Course Lunch \$95pp
 Additional Entrée Selection \$15pp



Desserts select one

Toasted Coconut Pavlova, Passionfruit Curd, Tropical Fruit
 Grapefruit Upside Down Cake, White Chocolate Chantilly
 Banana Pudding, Speculoos, Soft Meringue
 Cheesecake, Citrus Compote, Honeycomb
 Dark Chocolate Tart, Hazelnut Ganache, Sea Salt
 Tiramisu, Cocoa Sponge, Milk Chocolate Curd
 Brownie, Hazelnut Ganache, Sea Salt



BREAK + SNACK

Morning Glory select three

- Tropical Fruit Skewer (gf)(vg)
 - Assorted Housemade Energy Bars (gf)(vg)
 - Lemon Meringue Tarts
 - Banana and Salted Caramel Bread
 - Oatmeal Raisin Cookies
 - Chewy Ginger-Molasses Cookies
 - Double Chocolate Brownies
 - Bacon and Cheddar Scone
- \$30pp

Pick Me Up select three

- Tropical Fruit Tartlets
 - Pistachio and Raspberry Tart
 - Seasonal Fruit Hand Pie
 - Chocolate Mousse, Salted Caramel
 - Carrot Cupcake, Cream Cheese Frosting
 - Rice Paper Rolls, Raw Vegetables (gf)(vg)
 - Salted Pretzels with Rye Mustard (df)
 - Portugeuse Chicken Skewers (gf) (Additional \$5pp)
 - Beef Sliders, Aged Cheddar, Tomato Jam (Additional \$5pp)
- \$35pp

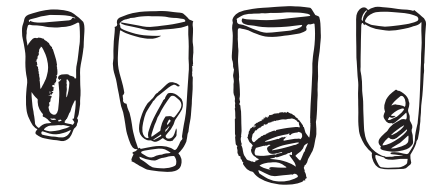


Beverages

Freshly Brewed La Colombe Coffee, Regular, and Decaffeinated
 Selection of Tea Leaves Teas, Coke, Diet Coke, Ginger Ale
 Acqua Panna and San Pellegrino Sparkling Water
 \$30pp for up to 8 hours

Juice Bar

Raw Juicery
 Tropic Thunder Pineapple, Apple, Kale, Romaine, Lemon, Mint
 Boss Tonic Ginger, Turmeric, Lemon, Tangerine Oil, Camu Camu, Coconut Nectar, Probiotics
 Mermaid Lemonade Blue Majik, Lemon, Aloe, Ginger, Peach Blossom, Coconut Nectar, Probiotics
 \$15pp, for up to 2 hours



Break prices are based on a 2 hour break and are priced per person, except for all day beverage package
 Minimum of 10 guests unless otherwise noted
 All pricing is subject to 24% administrative fee and 8.875 % sales tax.

BREAK + SNACK

Double Dip

Market Crudités (gf)(vg)

Housemade Chips: Taro Chip and Sweet Potato Chip (gf)(vg)

Dips select two

Chickpea, Chili Oil (gf)(vg)

Baba Ganoush (gf)(vg)

Avocado, Jalapeño (gf)(vg)

Labne, Pistachio, Sesame (gf)

\$30pp

Mediterranean Mezze

Vegetable Crudités (gf)(vg)

Whipped Feta Dip (gf)

Pistachio Dip (gf)

Charred Eggplant Dip (gf)(vg)

Halloumi Greek Salad, Cucumbers, Tomatoes, Olives, Mint, Sumac (gf)

Spice Roasted Cauliflower Salad, Raisins, Pine Nuts, Lemon Vinaigrette (gf)(vg)

Turkish Tabouli, Za'atar, Grilled Grapes, Parsley (vg)

Housemade Flatbread, Toasted Pita Points (vg)

\$45pp

Sweet Tooth

Assortment of Candy

Housemade Brownies

Homemade Cookies:

Pistachio Shortbread, Valrhona Chocolate Chip, Coconut Rocher

\$25 pp

Break prices are based on a 2 hour break and are priced per person, except for all day beverage package

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BAR

Top Shelf Liquor

Grey Goose, Belvedere, Ketel One, Tito's, Bombay Sapphire, Tanqueray, Hendricks, Bacardi Light, Bacardi 8, Patron Silver, Don Julio Blanco, Espolon, Del Maguey Vida Mezcal, Wild Turkey, Makers Mark, Bulleit Bourbon, Bulleit Rye, Jameson Johnnie Walker Black, Macallan 12yr

House Wines

Paul Louis, Blanc de Blancs, Cremant de Loir, NV
La Bernarde, Rosé Côtes de Provence, France 2020

select one white & one red

Skyside Chardonnay, Sonoma, California 2018

Skyside, Cabernet Sauvignon, North Coast, California 2019

Gravelly Ford, Pinot Noir California 2019

Via Alpina, Pinot Grigio, Colli Orientali, Friuli, IT 2022

Upgraded Wines

Moët & Chandon 'Impérial Brut Réserve', Champagne NV

Jean Paul Picard, Sancerre Rosé, France 2020

select one white & one red

Trefethen Family Vineyards, Double T Chardonnay, Napa Valley 2019

Regis Minet, Pouilly - Fume, Sauvignon Blanc, Loire Valley, FR 2022

Ancient Peaks Winery, Cabernet Sauvignon, Paso Robles, CA 2020

Seguin Manuel, Pinot Noir, Bourgogne, FR 2021

Additional \$20pp

Beers

select two

Standard Brauhaus (can)

Allagash White (can)

Sixpoint Stoooper IPA (can)

Downeast Apple Cider (can)

Bitburger Non-Alc (btl)



Standard Cocktails

select one

Fifty Fifty

Gin, Dill, Manzanilla Sherry, Citrus Oil

Penny Drop

Vodka, Ginger, Lime, Ginger Beer

By the Barrel

Ragtime Rye, Amontillado, Pineapple, Cacao, Lime

Private Jet

Gin, Violette, Grapefruit, Lemon

Winter Daisy

Tequila, Orange, Thyme, Cinnamon, Lime

Bad Driver

Vodka, Botanicals, Blood Orange, Lemon, Thai Basil

Doctor's Orders

Scotch, Ginger, Honey, Lemon, Peated Scotch, Rosemary

El Diablo

Tequila, Ginger, Blackberry, Plum, Lime

Gold Fashioned

Whiskey, Apple Jack, Demerara, Bitters, Orange Essence

Sweet Pea

Zero Proof Seedlip Garden, Lemongrass, Lime, Lavendar, Grapefruit, Soda

Bobbing

Apple Cider, Cinnamon, Allspice, Ginger, Lime, Soda



Hell Yeah!

Deluxe Top Shelf Bar

\$45 pp first hour, \$30 pp each additional hour

Limited Bar (Wine, Sparkling Wine, Beer, & One Specialty Cocktail)

\$35 pp first hour, \$25 pp each additional hour