

CATERING EXPERIENCES

REDEFINING FOOD & EVENT PRODUCTION

BREAKFAST

THE FOLLOWING BREAKFAST MENUS ARE DESIGNED FOR MEETINGS, RETREATS, AND EARLY-MORNING EVENTS. MENUS MAY BE CUSTOMIZED TO ACCOMMODATE DIETARY NEEDS AND SEASONAL AVAILABILITY. INCLUDES REGULAR AND DECAFFEINATED COFFEE, SELECTION OF TEAS, AND FRESH JUICE

Continental Breakfast

- Fresh baked pastries
- Seasonal fruit
- Yogurt and granola

Enhanced Breakfast

- Scrambled eggs
- Breakfast potatoes
- Bacon or sausage

Bagel & Lox Display

- Assorted bagels
- Smoked salmon
- Whipped cream cheese and spreads
- Traditional accompaniments: capers, sliced red onion, tomato, lemon, fresh herbs

Brunch Buffet

- Eggs
- Breakfast potatoes
- Breakfast protein
- French toast or pancakes
- Seasonal salad

Grab and Go Sandwiches AND/OR Burittos

A Variety of pre-made breakfast sandwiches served with fresh fruit

Select Two

- Bacon, fried egg, cheese bagel
- Ham and cheese croissant
- Garden vegetable croissant
- Eggs benedict Burrito
- Potato and Sausage Gravy Buritto
- Egg, Cheese and Potato Veggie Buritto



Avocado Toast Bar

- Toasted country bread
- Spreads: mashed avocado, cultured butter, jelly
- **Protein toppings:** bacon, hard boiled egg, smoked salmon
- **Garnish:** sprouts, pickled onions, radishes, tomatoes, cucumbers, chimichurri, goat cheese,

PASSED HORS D'OEUVRE OPTIONS

From the Land

- Mini beef meatballs, house glaze
- Smoked brisket crostini, pickled onion
- Chicken skewers, herb marinade
- Pork belly bites, seasonal garnish

From the Sea

- Smoked salmon crostini, whipped cream cheese
- Shrimp skewers, citrus and herbs
 - Crab or seafood cakes, remoulade
- Tuna poke-style cups, sesame and scallion

From the Garden

- Deviled eggs, classic or seasonal garnish
- Roasted vegetable crostini, herb spread
- Stuffed mushrooms, breadcrumb and herbs
- Caprese skewers, tomato, mozzarella, basil

Savory Bites

- Slider-style sandwiches, chef's selection
- Mini grilled cheese, seasonal accompaniment
- Hand pies or turnovers, rotating fillings

THE FOLLOWING SELECTIONS ARE DESIGNED FOR COCKTAIL RECEPTIONS AND STANDING EVENTS. MENUS ARE PRESENTED IN A COMPONENT-DRIVEN FORMAT AND MAY BE CUSTOMIZED BASED ON SEASONALITY AND DIETARY NEEDS.





SANDWICH AND SALAD BUFFET

- Roasted chicken, mixed greens, herb aioli, hand made sandwich roll
- Smoked brisket, house BBQ sauce, slaw, hand made sandwich roll
- Turkey and cheese, seasonal accompaniments, hand made sandwich roll
- Smoked Ham, seasonal accompaniments, hand made sandwich roll
- Vegetable-forward sandwich, house bean patty, roasted vegetables, spread, hand made sandwich roll



BUILD A SALAD

- Base: mixed greens, warm jasmine rice, brown rice, mixed grains
- Protein: chicken, house smoked salmon, marinated steak, tofu
- Veggies: cucumbers, tomatoes, carrots, radishes, avocado, green beans, scallions, olives, peppers
- Dressings: green goddess, house ranch, ginger-sesame vinaigrette
- Sprinkles: sesame seeds, crispy onions, pickled carrots

SIGNATURE

TASTES

UNFORGETTABLE

MEMORIES

SIGNATURE DISHES

Certain dishes define us. These include chef's specials, house-made recipes, and unique flavor combinations that cannot be found anywhere else. These signature items showcase our culinary identity and are often the most cherished by our guests.



**20 HOUR SMOKED BRISKET
W/ CARLOINA BBQ SAUCE**



**KOREAN
PORK BELLY**



**SLOW BRAISED SHORT RIBS
SMOKED SWEET POTATOES**



**HERB CRUSTED
RACK OF ELK**



LUNCH

FLATBREAD BUFFET

- Margherita flatbread: tomato, mozzarella, basil
- Roasted vegetable flatbread: seasonal vegetables, herb spread
- Smoked brisket flatbread: house BBQ sauce, caramelized onion, cheese
- Hot sopressata: calabrian chili, honey, house ricotta
- Chicken pesto flatbread: roasted chicken, pesto, mozzarella
- Mushroom flatbread: roasted mushrooms, garlic, herbs, cheese

LUNCH BUFFET ENTREE OPTIONS

CHOOSE 2

- Margherita flatbread: tomato, mozzarella, basil
- Roasted vegetable flatbread: seasonal vegetables, herb spread
- Smoked brisket flatbread: house BBQ sauce, caramelized onion, cheese
- Hot sopressata: calabrian chili, honey, house ricotta
- Chicken pesto flatbread: roasted chicken, pesto, mozzarella
- Mushroom flatbread: roasted mushrooms, garlic, herbs, cheese

TWO-COURSE PLATED LUNCH

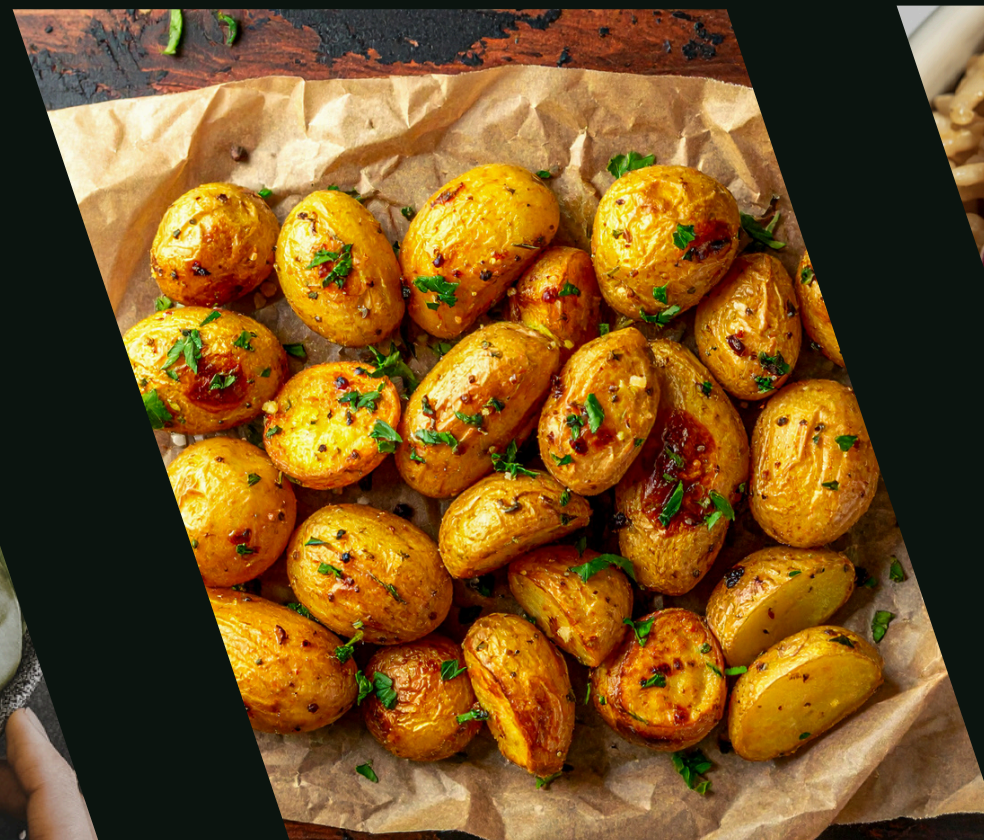
- Citrus-marinated chicken thigh, baby kale salad, toasted almonds, shaved pecorino, lemon vinaigrette (GF)
- Seared steelhead trout, farro and herb salad, roasted fennel, caper-lemon dressing
- Braised short rib, creamy polenta, roasted mushrooms, red wine jus (GF)
- Grilled flank steak, charred broccolini, roasted potatoes, salsa verde (GF)
- Ancho-rubbed pork tenderloin, sweet corn succotash, scallion crema (GF)
- Wild mushroom soup, arugula salad, shaved fennel, parmesan, rustic bread, cultured butter (V)
- Roasted butternut squash, lentils, baby spinach, tahini vinaigrette, toasted seeds (V, GF)



BUFFET SIDE DISH SELECTIONS

CHOOSE TWO:

- Seasonal roasted vegetables, olive oil, herbs (V, GF) • Garlic mashed potatoes, butter, cream (V, GF)
 - Roasted baby potatoes, herbs, sea salt (V, GF)
- Rice pilaf, aromatics, fresh herbs (V, GF) • Mascarpone polenta, parmesan, cracked pepper (V, GF)
- Macaroni and cheese, sharp cheddar, toasted crumbs (V) • Grilled seasonal vegetables, balsamic finish (V, GF)
 - Mixed grain salad, seasonal vegetables, vinaigrette (V, GF)



DINNER

MORE THAN A MEAL

SERVICE

GUEST MINIMUMS & ENHANCEMENTS

20 guest minimum applies to all dinner services. • Additional courses may be added at a per-guest rate. • Optional coffee and tea station available

BREAD SERVICE

- Artisan bread selection
- Cultured or herbed compound butter and accompaniments

BUFFET DINNER

- One starter
- Two entrées
- Two sides
- One dessert



FAMILY-STYLE DINNER

- One shared starter
- Two shared entrées
- Two shared sides
- One plated dessert



THREE-COURSE PLATED DINNER

- One starter
- Two protein entrée options
- One vegetarian entrée option
- One dessert



FOUR-COURSE PLATED DINNER

- One starter
- One middle course
- Two protein entrée options
- One vegetarian entrée option
- One dessert



STARTERS | SELECT ONE

- Little gem lettuce, shaved fennel, toasted walnuts, parmesan, champagne vinaigrette
- Grilled radicchio and pear salad, blue cheese, hazelnuts, honey-lemon dressing
 - Citrus-marinated beet salad, whipped ricotta, pistachio, fresh herbs
- Heirloom tomato carpaccio, basil oil, burrata, aged balsamic
 - Classic Caesar salad, romaine, garlic croutons, pecorino, lemon dressing
- Seared ahi tuna, cucumber salad, sesame, soy-lime reduction
 - Caramelized onion and goat cheese tart, frisée salad
- Roasted stone fruit and arugula, burrata, toasted almonds, citrus vinaigrette

ENTRÉES | SELECT TWO

- Pan-roasted salmon, cauliflower purée, brown butter vinaigrette
- Miso-glazed sablefish, baby bok choy, shiitake mushrooms, ginger broth
- Crispy chicken thigh, braised greens, roasted garlic jus
- Grilled pork loin, sweet potato purée, apple mostarda
 - Braised beef short rib, creamy polenta, natural jus
- Herb-crusted beef tenderloin, celery root purée, red wine sauce
 - Duck confit, lentils, wilted greens, thyme jus
- Charred cauliflower steak, carrot purée, sautéed kale, toasted seeds (VG)
 - Wild mushroom farro, parmesan, fresh herbs (V)
- Fresh pasta cacio e pepe, pecorino, cracked black pepper (V)



SIDES | SELECT TWO

- Roasted broccolini, chili flakes, lemon
- Seasonal root vegetables, balsamic reduction
 - Creamy mascarpone polenta
- Grilled asparagus, olive oil, sea salt
 - Potato gratin, thyme, gruyère
- Sautéed mushrooms, garlic, fresh herbs

DESSERT | SELECT ONE

- Ricotta cheesecake, w/ seasonal compote
 - Espresso tiramisu
- Vanilla bean panna cotta, seasonal fruit
- Spiced carrot cake, cream cheese frosting
- Flourless chocolate w/ Guinness Chocolate Mousse
 - Seasonal Bread Pudding

BUFFET OR FAMILY-STYLE DINNER MENU OPTIONS



PLATED DINNER MENU



STARTER & MID-COURSE

THREE-COURSE: SELECT ONE
FOUR-COURSE: SELECT TWO

- Baby gem lettuce, shaved pear, toasted walnuts, blue cheese, champagne vinaigrette
- Burrata and citrus salad, mixed lettuces, olive oil, cracked pepper
- Radicchio and endive salad, almonds, prosciutto, pecorino, lemon vinaigrette
- Roasted golden beet salad, whipped ricotta, pistachio, herbs
- Ricotta fettucini, slow-braised beef ragù, parmesan
- Cavatelli pasta, pecorino romano, cracked black pepper, olive oil

PROTEIN ENTRÉE

SELECT TWO

- Wild mushroom and barley risotto, kale, parmesan
- Pan-roasted salmon, carrot purée, broccolini, toasted sunflower seeds
- Miso-glazed sablefish, white beans, roasted mushrooms, scallion oil
- Seared scallops, cauliflower purée, apple-fennel slaw, citrus beurre blanc
- Herb-roasted chicken breast, mascarpone polenta, grilled asparagus, natural jus
- Braised beef short rib, creamy polenta, broccolini, crispy shallots
- Grilled beef tenderloin, parsnip purée, seasonal greens, red wine jus
- Duck breast, warm farro salad, snap peas, cherry gastrique
- Duck leg confit, lentils, roasted fennel, orange-thyme jus
- Fennel-rubbed pork tenderloin, braised cabbage, ricotta dumplings

VEGETARIAN ENTRÉE

SELECT ONE

- Eggplant involtini, tomato sugo, basil pesto
- Tuscan lentil stew, caramelized onions, fried herbs (VG)
- Rigatoni pasta, seasonal vegetables, roasted garlic tomato sauce
- Crispy tofu, miso-glazed mushrooms, baby bok choy, sesame (VG)
- Roasted cauliflower, carrot purée, golden raisins, pine nuts (VG)

DESSERT

SELECT ONE

- Ricotta cheesecake, cherry compote, balsamic reduction
- Classic tiramisu, espresso soak, mascarpone cream
- Vanilla panna cotta, spiced seasonal fruit, sesame crumble
- Carrot cake, candied walnuts, orange cream cheese frosting
- Seasonal almond tart, house preserves, crème fraîche
- Flourless chocolate torte, cocoa nib, whipped cream



YOUR VISION. OUR KITCHEN.