



## Breakfast Services

### CONTINENTAL BREAKFAST BUFFET *\$15.50 per guest*

- Mixed Berry Yogurt Parfaits
- Artisan Croissant, Danish Pastries and Muffins
- Miniature Bagels, Flavored Cream Cheeses, Butter, Preserves
- Seasonal Sliced Fruit
- Orange and Grapefruit Juice
- Coffee, Decaf Coffee, Tea

### MORNING EXECUTIVE BUFFET *\$19.75 per guest*

- Tropical Fruits and Berries
- Fresh-Baked Croissant, Scones and Grain Breads, Butter, Fruit Preserves, Honey
- **Charcuterie** - Sliced Chicken, Maple-Cured Ham, Aged Gouda, Manchego, Tomato, Chorizo
- Baked Egg Torta, Potato, Onion, Spinach
- Orange and Grapefruit Juice
- Coffee, Decaf Coffee, Tea

### HOT BREAKFAST BUFFET

*\$22.00 per guest*

- Fruit and Yogurt Parfaits
- Baked Frittata with Broccoli, Onion, Farmhouse Cheddar
- Egg White Frittata, Spinach and Mushroom
- Fingerling Potato and Mushroom Hash
- Smoked Bacon and Chicken Apple Sausage
- Parmesan Roasted Plum Tomato
- Fresh Fruit and Berries
- **Breakfast Basket** - Bagels, Artisan Bread, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter
- Orange Juice and Grapefruit Juice
- Coffee, Decaf Coffee, Tea

**PREMIUM BREAKFAST BUFFET** *\$27.00 per guest*

- Tropical Fruits and Berries, Lychee-Coconut Yogurt
- Fresh-Baked Croissant, Scones and Grain Breads, Butter, Fruit Preserves, Honey
- **Charcuterie** - Prosciutto, Cured Duck, Artisan American Cheeses
- Smoked Salmon, Tomato, Capers, Pickled Red Onion, Black Bread
- Mushroom, Gruyere, Truffle Butter Quiche
- Cucumber, Honeydew and Spinach Juice
- Beet, Carrot and Ginger Juice
- Coffee, Decaf Coffee and Tea

**A LA CARTE BREAKFAST SERVICE** *\$40.00 per guest**Menu selections updated weekly*

- Fresh-Baked Croissant, Scones and Grain Breads, Butter, Fruit Preserves, Honey
- Coffee, Decaffeinated Coffee, Cappuccino, Espresso, Selection of Premium Tea

**FRESH JUICE OR BLENDED SMOOTHIE:**

- **Green Refresh Smoothie** - Apple, Celery, Cucumber, Honeydew, Kale, Spinach
- **Berry Chia Seed Smoothie**
- **V-5 Juice** - Tomato, Spinach, Celery, Cucumber, Lemon, Oregano, Sea Salt
- **Pink Haven Juice** - Beet, Pineapple, Strawberry, Red Apple

**MAIN COURSES:**

- **Sliced Fruit and Berries**  
Low-Fat Cottage Cheese, Greek Yogurt or Lemon Honey Yogurt, House-Made Granola
- **Overnight Oats**  
Lemon Syrup, Blackberries, Medjool Dates, Almonds
- **House-Cured Gravlax Salmon**  
NY Bagel, Whipped Cream Cheese, Tomatoes, Capers
- **Steel-Cut Irish Oatmeal**  
Maple Syrup, Brown Sugar, Nectarine Almond Compote

- **Crepes**  
Caramelized Banana, Nutella Ganache, Hazelnut Crumble
- **Farm-Fresh Eggs**  
Smoked Bacon or House-Made Sausage, Roesti Potato
- **Omelet**  
Asparagus, Gruyere, Chives
- **Avocado Toast**  
Multigrain Bread, Sliced Egg, Radish, Nasturtium Greens

**MORNING BREAK SERVICE** *\$15.00 per guest*

- Coffee, Selection of Teas, Sparkling and Still Waters

**SELECT TWO OF THE FOLLOWING:**

- House-Made Granola Bars
- Fruit and Berries Skewers
- Bagel Chips, Smoked Salmon, Crème Fraîche
- Savoy Scones, Preserves
- Mini Cinnamon Buns
- Acai Berry, Mango and Yogurt Smoothie
- Cheddar Biscuit Sliders, Smoked Ham, Tomato Jam

**PM BREAK SERVICE** *\$15.00 per guest*

- Coffee, Selection of Teas
- Sparkling and Still Waters
- Lemonade and Iced Tea

**SELECT TWO OF THE FOLLOWING:**

- Assorted Dried Fruits and Nuts
- Peanut Butter and Apple Wedges
- French Macarons
- Cookies, Brownies and Blondies
- Individual Crudités, House-Made Hummus
- Domestic and Imported Cheese and Crackers
- Selection of Tumbador Chocolates



## Lunch Services

### EXECUTIVE SANDWICH BUFFET *\$20.00 per guest*

- Signature Chopped Salad, Red Wine Vinaigrette
- Selection of Seasonal Salad
- Selection of 3 sandwiches
- Potato Chips and Pretzels
- Cookies, Brownies, Blondies
- Tropical Fruit Salad
- Iced Tea, Water, Selection of Soft Drinks

### SANDWICHES

- **Smoked Trout Salad** - Dill, Frisée, Shaved Apple, Horseradish Aioli, Pumpernickel
- **Grilled Shrimp** - Celery and Cabbage Slaw, Pickled Mushrooms, Yuzu Mayo, Whole-Wheat Wrap
- **Lobster Salad** - Pickled Carrot and Cucumber, Chili Aioli, Cilantro, Soft Baguette
- **Grilled Chicken** - Basil, Crispy Shallots, Frisée, Chili Aioli, Spinach Wrap
- **Roasted Turkey** - Pecorino, Tomato, Watercress, 7-Grain
- **Prosciutto** - Arugula, Burrata Cheese, Tomato, Caper Berry Mayonnaise, Italian Baguette
- **Smoked Ham** - Crisp Chorizo Crumbles, Avocado, Cotija Cheese, Chimichurri, Sourdough
- **Avocado** - Spinach, Cucumber, Goat Cheese, Pistachio Pesto, Pumpernickel Toast

- **Roasted Za'atar Eggplant** - Harissa Roasted Onions, Chopped Chickpeas, Feta
- **Falafel Wrap** - Cucumber, Pickled Radish, Tahini Sauce
- **Ham** - Swiss, Grain Mustard, Lettuce, Tomato
- **Traditional Albacore Tuna Salad** - Lettuce, Tomato
- **Classic Chicken Salad** - Lettuce, Tomato

### SALADS

- **Watercress** - Salt Roasted Beets, Goat Cheese, Pistachios, Sherry Vinaigrette
- **Bulgur Wheat** - Almonds, Apricots, Parsley, Lemon Oil, Aleppo Pepper
- **Couscous Salad** - Feta, Olives, Tomato, Basil
- **Boston Bibb Lettuce** - Cucumber, Green Grapes, Herb Buttermilk Dressing
- **Spinach Salad** - Pecans, Pickled Shallots, Strawberries, Raspberry Vinaigrette
- **Grilled Asparagus Salad** - Parmesan, Pine Nuts, Radicchio, Lemon Vinaigrette
- **Escarole** - Frisée, Apple, Pecorino, Lemon-Black Pepper Vinaigrette
- **Kale Caesar Salad** - Herb Crouton, Semi-Dried Tomato



## LUNCH BUFFETS

- Green Salad, White Balsamic Vinaigrette
- Selection of Cookies and Brownies
- Sliced Fruit and Berries
- Iced Tea, Water, Selection of Soft Drinks

### AMERICAN TABLE

*\$35.00 per guest*

- Seared Skuna Bay Salmon, Shaved Fennel and Kohlrabi Slaw
- Roasted Chicken, Asparagus, Grilled Lemon
- Green Beans, Heirloom Carrots, Almonds, Pickled Shallots
- Gem Lettuce Wedges, Bacon, Chopped Egg, Vinaigrette
- Red Bliss Potatoes, Red Onion, Spinach, Whole-Grain Mustard
- Lemon Tart, Brûlée Meringue, Blackberries

### FRENCH BISTRO

*\$38.00 per guest*

- Branzino Filet, Roasted Sunchoke and Mushrooms, Sauce Verte
- Grilled Hanger Steak, Wilted Pea Tendrils, Green Peppercorn Jus
- Roasted Red Fingerling Potatoes, Spring Garlic Butter
- Lolla Rossa Lettuce, Fava Beans, Radish, Comte, Champagne Vinaigrette
- Cumin-Scented French Lentil Salad, Cucumber, Tomato, Tarragon
- Crepes, Strawberries, Cacao Nibs, Crème Anglaise

### ITALIAN

*\$37.00 per guest*

- Grilled Swordfish, Roasted Eggplant and Peppers, Olive Tapenade
- Herb-Roasted Pork Loin, Pine Nuts, Raisins, Lemon
- Farro and Spring Peas, Mint, Tuscan Kale
- Fried Artichokes, Frisée, Lemon Aioli
- Arugula, Radicchio, Endive, Pecorino, Walnut Dressing
- Chocolate Budino, Sea Salt, Olive Oil

### SOUTHEAST ASIAN

*\$35.00 per guest*

- Prawns, Green Coconut Curry, Snow Peas, Bamboo, Cashews, Thai Basil
- Stir-Fried Lemongrass Chicken and Broccoli, Ginger
- Sautéed Baby Bok Choy, Chili, Garlic
- Coconut Jasmine Rice
- Tatsoi, Cucumber, Green Papaya, Mango, Chili Lime Dressing
- Dragon Fruit Flan, Sesame Seeds

**SET LUNCH SERVICE***\$68.00 per guest*

Includes Artisan Breads and Rolls, Olive Tapenade, Ricotta Spread, Iced Tea, Selection of Soft Drinks, Coffee, Premium Tea

**I**

- Spring Mixed Greens, Shaved Asparagus and Carrot, Farmhouse Gouda, Lemon-Dill Vinaigrette
- Pan-Roasted Chicken Breast, Black Barley, Zucchini and Mint Puree, Hazelnut Gremolata
- Selection of House-Made Ice Cream and Sorbets, Mixed Berries

**II**

- Watercress Salad, Fava Beans, Marcona Almonds, Idiazabal Cheese, Sherry Vinaigrette
- Grilled Veal Loin, Baby Leeks and Red Fingerling Potatoes, Parmesan Puree, Morel Mushroom Jus
- Vanilla Panna Cotta, Rhubarb and Strawberry, Pistachio Tuile

**III**

- Smoked Trout Salad, Avocado, Cucumber, Frisée, Grapes, Herbed Yogurt Dressing
- Oil-Poached Kona Kampachi, King Oyster Mushrooms, Sea Beans, Asparagus Puree, Preserved Lemon Condiment
- Sliced Fruit and Mixed Berries

**IV**

- Marinated Green Asparagus, Crispy Serrano Ham and Herb Salad, Truffle Aioli
- Pan-Seared Red Snapper, Bok Choy, Kamut Wheat, Black Garlic, Soy Glaze
- Passion Fruit Tart, Almond Crumble, Whipped Cream, Graham Crust

**V**

- Chilled Pea Soup, Taleggio, Pumpernickel Crouton
- Fresh Orecchiette Pasta, Burst Tomatoes, Peas, Olive Oil Bread Crumbs, Pecorino
- Chocolate Semifreddo, Whipped Mascarpone, Chocolate Shavings, Espresso Caramel

**AFTERNOON TEA SERVICE***\$26.00 per guest*

- Selection of Finger Sandwiches
- Petit Fours, Macaroon, Cookies, Tarts
- Chocolate Covered Strawberries
- House-Made Scones with Jam and Clotted Cream
- **Beverages Include** - Selection of Premium Teas or Coffee, Espresso, Cappuccino



## Reception Services

### TABLETOP BITES

#### VEGETABLE CRUDITÉS

*\$8.00 per guest*

Seasonal Crudité Batons and Cherry Tomato Skewers, Basil Dressing, Ranch Dip

#### NUT AND FRUIT BAZAAR

*\$10.00 per guest*

Cashews, Almonds, Dried Fruit Selection

#### HUMMUS AND BABA GHANOUJ WITH PITA CHIPS AND OLIVES

*\$9.00 per guest*

#### CHEESE BOARD WITH CRACKERS, FLATBREADS AND GRAPES

*\$15.00 per guest*

#### SOUTH OF THE BORDER TEX-MEX 7-LAYER DIP, GUACAMOLE AND SALSA, TORTILLA CHIPS

*\$13.00 per guest*

#### PUB

*\$14.00 per guest*

- Memphis BBQ Chicken Wings
- Crisp Chicken Tenders, Spicy Ketchup
- Beef Burger Sliders, Jack Cheese, Grilled Onion

### COCKTAIL RECEPTIONS

#### I - 2-HOUR RECEPTION

*\$40.00 per guest*

- Beer, Wine and Soft Drinks
- Bar Snacks, Crudité and Dips
- Selection of 5 Canapés

#### II - 2-HOUR RECEPTION

*\$49.00 per guest*

- Full Bar
- Bar Snacks, Crudité and Dips
- Selection of 6 Canapés:

##### Canapés - Cold

- Poached Shrimp, Kaffir Lime Sauce, Cashew, Cilantro
- Hamachi Tartare, Caviar, Savory Cone
- Lobster Salad, Tarragon, Taro Chip
- Beef Carpaccio Crostini, Fried Capers, Parmesan Aioli
- Chevre Brulee Crostini, Nectarine Chutney, Crisp Prosciutto
- Poached Jumbo Asparagus, Crisp Mushroom "Bacon," Porcini Crema
- Fava Bean and Burrata Bruschetta
- Tarragon Chicken Salad, Endive, Caramelized Almond Brittle

##### Canapés - Hot

- Crispy Kataifi Shrimp, Saffron Aioli
- Pan Seared Scallop, Romesco, Crispy Ham
- Chicken Meatballs, Italian Herb Salsa Verde
- Szechuan Pork Pot Stickers, Black Bean Aioli
- Loin of Lamb, Pita Crisp, Lemon Hummus, Pickled Ramp Relish
- Rice Crusted Green Beans, Yuzu Aioli
- Three Cheese Pastry Puffs, Chive



## WINE TASTING RECEPTION \$52.00 per guest

A 2-hour reception including a selection of 4 wines, cheese pairings and passed canapes.

*Wine upgrades are available for an additional cost.  
Wine selection as sample only.*

### FRANCE

- Lucien Crochet Sancerre Croix du Roy, Loire Valley, France, 2015
- Faiveley Mercury Blanc Clos Rochette, Burgundy, France, 2015
- Chateau Gassier Cotes De Provence Sainte Victoire Le Pas du Moine, 2016
- Domaine Clos Des Pape Châteauneuf du Pape, Southern Rhone, 2011
- **Cheese** - Epoisses, Ossau Iraty, Fourme D'Ambert

### ITALY

- Michele Chiarlo Gavi Le Marne, Piedmont, Italy, 2016
- Feudi di San Gregorio Greco di Tufo 2015
- Domenico Clerico Barbera d'Alba Trevigne, Piedmont, Italy, 2015
- Castello Banfi Rosso di Montalcino, Tuscany, 2015
- **Cheese** - Taleggio, Pecorino Tartufo, Fontina D'Aosta

### USA

- Failla Jordan Chardonnay Sonoma Coast, California, 2015
- Duckhorn Sauvignon Blanc, Napa Valley, California, USA, 2015
- Robert Biale Zinfandel Black Chicken, California, 2015
- Morgan Pinot Noir Twelve Clones, Santa Lucia Highlands, California, 2015
- **Cheese** - Drunken Goat, Uplands Pleasant Ridge, Nettle Meadow Briar Summit

## Dinner Services

### SERVED DINNER

*\$85.00 per guest*

Includes a 30-minute reception with 3 passed canapes, wine and beer. Dinner includes red and white wine.

#### FIRST COURSE – SELECT ONE

- Kona Hamachi, Avocado Mousse, Ginger-Lime Vinaigrette, Pomelo, Opal Basil
- Chilled Carrot Soup, Lobster, Whipped Ginger Crème Fraîche
- Golden Beet, Strawberries, Queso Fresco, Pumpkin Seed, Micro Arugula
- White Asparagus, Black Truffle Puree, Ramp Gribiche
- Brûléed Bucheron Cheese, Rhubarb Puree, Micro Herbs, Fennel Raisin Toast

#### SALAD COURSE – SELECT ONE

- Watercress, Radicchio, Blue Cheese, Grapes, Pecans, Buttermilk Dressing
- Lolla Rossa Lettuce, Asparagus, Radish, Farmer's Cheese, Lemon Herb Vinaigrette
- Frisée, Bacon Lardon, Chives, Pea Tendrils, Peas, Quail Eggs, Red Wine Vinaigrette
- Red Butter Lettuce, Fava Beans, Shaved Baby Carrots, Sunflower Seeds, Cumin-Ginger Vinaigrette
- Mixed Greens, Cherry Tomatoes, Hazelnuts, Carrot Dressing, Ricotta Salata

#### MAIN COURSE – SELECT TWO

- **Fish/Seafood**
  - Grilled Swordfish, Spring Vegetable Ragout, Shiitake Mushroom Puree
  - Pan-Seared Salmon, Farro, Sugar Snap Peas, Spring Garlic Nage
  - Roasted Monkfish, Crushed Potatoes, Pea Greens, Chorizo Broth
  - Grilled Dorade, Panisse, Olive Tapenade, Charred Tomato Marmalade
  - Grilled Shrimp, Yellow Wax Beans, Freekeh, Romesco

#### • Meat/Poultry

- Roasted Chicken Breast, Fregula, Spinach, Artichoke Puree, Crispy Parmesan Condiment
- Pan-Seared Beef Tenderloin, Celery Root Puree, King Oyster Mushroom, Pea Leaves, Au Poivre Sauce
- Pan-Roasted Squab, Black Barley, Fava Bean, Candy Striped Beets, Vin Cotto
- Roasted Rack of Lamb, Minted Pea Mash, Époisses Puree, Lamb Jus
- Grilled Pork Tenderloin, Herbs de Provence, Asparagus Tips, Wheat Berries, Asparagus Jus
- Grilled Veal Loin, Roasted Cipollini Onions, Beluga Lentils, Spinach Puree, Veal Jus

#### • Vegetarian

- Trofie Pasta, Red Pepper Pesto, Broccoli Rabe, Fresh Ricotta
- Asparagus Risotto, Hen of the Woods, Truffle Butter
- Grilled Maitake Mushroom, Sautéed Swiss Chard, Black Garlic Puree

#### DESSERT COURSE – SELECT ONE

- Crispy Meringue, Elderflower Yuzu Broth, Rhubarb, Whipped Cream
- Chocolate Tart, Hazelnuts, Whipped Mascarpone, Berries
- Grapefruit Panna Cotta, Coconut Cashew Granola, Mint
- Angel Food Cake, Orange Icing, Chocolate Shavings, Berry Compote
- Artisanal Cheese Plate (selection made week of event)
- Sliced Fruit and Berries
- Selection of House-Made Ice Cream and Sorbet, Mixed Berries