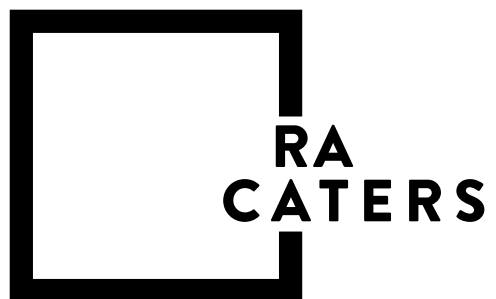


# CATERING MENU

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# OUR SUSTAINABILITY & WELLNESS COMMITMENT

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We are proud to provide our guests and clients with superior food and hospitality.

Our commitment to delicious – using fresh, seasonal and responsibly sourced products in scratch cooking, with wellness at the foundation – improves our communities and our planet.

We strive to source foods that are sustainably and locally raised such as:

- All-Natural Poultry
- Cage-Free Eggs
- RBGH Free Dairy Products
- Sustainable Seafood
- Locally sourced, Seasonal, Fruits & Vegetables
- Diverse, Fair Trade & Inclusive Purveyors & Suppliers

We also take pride in House Made and Hand-Crafted foods and our direct relationships with our farmers and producers.



Cultivating wellbeing practices for life

As our overarching wellness and sustainability platform, ForLife represents R/A's approach to wellbeing. ForLife was designed by our team of Registered Dietitians (RDs) to provide our clients, guests and associates with education to make informed decisions in our cafes for personal and environmental health, and with encouragement to cultivate maintainable wellbeing practices for life.

Look for the ForLife logo on meals that support our wellness mission.





# BREAKFAST SERVICE

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As the most important meal of the day, breakfast gives you, our guest, the opportunity to bring inspiration to your day with each bite.





# ESSENTIAL BREAKFAST

10 Guest Minimum

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## CONTINENTAL 16.50

Petit Croissants, Muffins, Scones,  
Bagels

Butter & Fruit Preserves

Coffee & Tea Service

+ Fresh Fruit Salad

6.95

+ Smoked Salmon, Tomato, Caper  
12.95

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## CAGE-FREE EGGWICHES choice of three 18.00

Egg & Cheddar Cheese

Egg, Bacon & American Cheese

Egg Whites, Spinach & Feta Wrap

Egg Whites, Turkey & Swiss Wrap

Egg, Cheddar & Salsa Burrito

Southwestern Omelet Burrito

Seasonal Fruit Salad

Ketchup & Hot Sauce

Coffee & Tea Service

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## CLASSIC BREAKFAST 26.00

Scrambled Cage-Free Eggs

Applewood Smoked Bacon

Fingerling Potato Home Fries

Petit Bagels & Croissant

Butter & Fruit Preserves

Ketchup & Hot Sauce

Seasonal Fruit Salad

Coffee & Tea Service

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## SPECIALTY BASKETS

Bakery Basket: Petit Croissant,  
Muffin, Butter, Fruit Preserves

9.00 per person

Bagel & Smoked Salmon: Petit Bagel,  
Smoked Salmon, Tomato, Caper,  
Butter, Cream Cheese

22.00 per person

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# INSPIRED BREAKFAST

10 Guest Minimum | Served with Coffee & Tea

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**FORLIFE**  
**BETTER FOR  
YOU BUFFET**  
25.00

Mediterranean Baked Cage-Free  
Eggs, Pepper, Chickpea, Tomato, Pita  
Oatmeal Flax Square, Orange  
Compote, Berries, Greek Yogurt  
Avocado Toast

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**TOAST BAR**  
19.00

Grilled Sourdough, Pita, Seeded Roll,  
Petit Bagels  
Avocado Mash, Tomato, Cilantro,  
Jalapeño  
Smoked Salmon Spread, Cucumber,  
Capers  
Hummus, Tahini, Roasted Chickpeas  
Almond Butter, Fresh Berries

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**CAGE-FREE  
EGG BITES**  
13.00

Black Forest Ham & Caramelized  
Onion  
Sharp Cheddar & Chive  
Egg White, Spinach & Fontina  
Fingerling Potato Home Fries  
Ketchup & Hot Sauce

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**BREAKFAST  
SANDWICHES**  
choice of three  
23.25

Cage-Free Egg Salad, Tomato &  
Arugula Croissant  
Ham, Gruyere & Spinach Brioche  
Bacon, Lettuce & Tomato on 7-Grain  
Chipotle Black Bean, Potato &  
Avocado Wrap  
Smoked Salmon Petit Bagel, Cream  
Cheese, Cucumber, Caper  
Seasonal Fruit Salad

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# PAIR WITH BREAKFAST

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## ADD ON

### PER GUEST

Coffee & Tea Service	6.00
Fresh-Squeezed Orange Juice	3.15
Fresh-Squeezed Grapefruit Juice	3.35
Fresh Fruit Salad	6.95
Fruit & Nut Bazaar	4.50
Hard Boiled Cage-Free Egg (2)	3.00

### PER GUEST - SERVED HOT

Steel-Cut Oatmeal	8.00
Brown Sugar, Raisins	
Warm Cinnamon Bun	4.00
Whole Wheat Pancakes	8.00
Warm Maple Syrup	
French Toast, Warm Maple Syrup	8.00

### EACH

Individual Cereal & Milk	4.00
Seasonal Whole Fruit	1.55
Fresh Pressed Juice	9.25
Blended Smoothie	6.00
Greek Yogurt	3.00
Yogurt Granola Parfait	4.75
Coconut Chia Pudding	3.75

## BARISTA BAR

Espresso-based beverages crafted to order by a barista

Biscotti & Dark Chocolate

Advanced notice & additional charges may apply

## YOGURT PARFAIT BAR 14.00

Fresh Fruit Salad

Seasonal Berries

Greek Yogurt & Granola

Chia Seeds & Honey



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# MID MORNING SNACKS

10 Guest Minimum

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## HYDRATION STATION 17.00

Fruit & Herb Infused Water  
Iced Tea  
Lemonade  
Living Juice Shots: Carrot Kick, Red  
Radiance, Green Vitality  
Blended Smoothies: Green Refresh,  
Berry Chia

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## FRUIT & NUT BAZAAR 13.00

Smoked Almonds  
Roasted Cashews  
Toasted Walnuts  
Dried Apricots  
Sultana Raisins  
Dried Cranberries  
Additional selections of nuts &  
dried fruit

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## FRUIT STAND 22.00

Bananas, Apples, Oranges  
Seasonal Fruit Salad  
Seasonal Berries  
Fruit & Herb Infused Water  
Iced Tea  
Lemonade

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## BOARDS 17.00

Artisanal Cheese Board 28.00  
Selection of Local & International  
Cheeses, Dried & Fresh Fruit,  
Crackers, Baguette  
Charcuterie Board 32.00  
Selection of Cured Meats, Grain  
Mustard, Pickles, Olives, Breads  
Crudités Board 12.00  
Selection of Fresh Vegetables,  
Hummus, Green Goddess Ranch

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## LOCAL & W/MBE SNACKS Market Price

A selection of packaged snacks from  
local & women or minority-owned  
businesses.

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## MORNING TEA 17.00

Scones, Fruit Preserves  
Pound Cake & Yogurt Loaf  
Hot & Iced Tea

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## SNACKS MARKET PRICE

Chips, Pretzels, or Popcorn  
Classic Candy Bar  
Fruit & Nut Bar  
Fresh Baked Cookies  
Mini Cupcakes  
Rx Bar, Kind Bar, That's It Bar

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# LUNCH SERVICE

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For lunch we offer everything from simple sandwiches to market salads, to themed room-temperature & hot lunch selections. Available in complete packages, customizable lunches & add-ons to elevate your mid-day event.







# SANDWICH LUNCHEON

10 Guest Minimum | All Sandwiches are served on petite artisanal rolls, with Baby Lettuces Salad, Kettle Potato Chips, Fresh Baked Cookies, & Beverage Service

Selection of 4 Sandwiches from the below. 24.00 per guest.

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## CLASSICS

Smoked Turkey Club, Brioche  
Ham & Swiss, Parker House  
Classic Tuna Salad, Whole Wheat  
Roasted Turkey & Cheddar, Multi-Grain  
Grilled Chicken Caesar Wrap  
Charred Broccoli, Hummus, House  
Pickles & Tahini Wrap

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## INSPIRED

Soppressata, Prosciutto, Provolone,  
Pepper Relish, Olives, Semolina Hero  
Chicken Milanese, Tomato Tapenade,  
Semolina  
Avocado Egg Salad, Asiago, Butter  
Lettuce, Brioche  
Eggplant Báhn Mi, Napa Cabbage,  
Carrot Slaw, Baguette  
Mediterranean Tuna Salad Wrap, Olive,  
Caper, Lemon  
Herb Roasted Chicken, Fresh  
Mozzarella, Grilled Tomato, Focaccia

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## ADD ONS

Seasonal Pasta Salads	3.00
Multi-Grain Salads	3.00
Fresh Fruit Salad	6.95
Chicken Noodle or Vegetable Soup	3.00

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# MARKET SALADS

## FARMER'S MARKET BAR

10 Guest Minimum | 29.00

### GREENS & GRAINS

Arugula  
Baby Lettuces

### PROTEINS

All-Natural Herb Grilled Chicken  
Sustainably Raised Shrimp

### COMPOSED SALADS

3 Seasonal Composed Salads

### DRESSINGS

Lemon Shallot Vinaigrette  
White Balsamic Vinaigrette  
Oil & Vinegar

## GREENS & GRAINS BAR

34.00

### GREENS & GRAINS

Arugula  
Baby Lettuces  
Quinoa

### PROTEINS

All-Natural Herb Grilled Chicken  
Sustainably Raised Shrimp

### TOPPINGS

Chef's Choice of 6 Vegetables & Cheeses  
Croutons, Parmesan, Olives, Sunflower Seeds, Dried Cranberries

### DRESSINGS

Ranch  
Caesar  
Oregano Vinaigrette  
Sherry Vinaigrette

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# PIZZA PARTY

10 Guest Minimum | 21.00 per Guest

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## 16" PIZZAS

choice of 2

Traditional Cheese

Pepperoni

Garden Vegetable

Wild Mushroom

Broccoli Ricotta

Prosciutto & Hot Honey

+8.00 per pie

Italian Sausage & Caramelized Onions

+8.00 per pie

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## SERVED WITH

Classic Caesar Salad

Arugula, Fresh Mozzarella & Tomato Salad

Cold Beverage Service

# SUSHI

10 Guest Minimum | 31.00 per Guest

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## SUSHI BAR

Maki Rolls, Nigiri Sushi, & Sashimi

Vegetable Maki Rolls

Seaweed Salad

Seasonal Mixed Greens, Avocado,  
Carrot Ginger Dressing

Steamed Edamame

Miso Soup

Cold Beverage Service

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# GLOBAL FLAVORS

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# GLOBAL FLAVORS

10 Guest Minimum | Served with Rolls & Artisan Breads, Fresh Baked Cookies, Fresh Fruit, Beverage Service

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## MEDITERRANEAN

41.00

Lemon Herb-Roasted All-Natural  
Chicken Breast, Green Beans, Fennel

Seared Salmon, Artichokes, Tomato,  
Olives, Herb Vinaigrette

Roasted Plum Tomato & Goat Cheese  
Tart, Thyme, Parmesan

Grilled Asparagus, Pickled Red Onion,  
Orange Sherry Dressing

Pearl Couscous, Chopped Kale,  
Chickpeas, Red Bell Pepper, Preserved  
Lemon

Watercress, Arugula, Cucumber,  
Tomato, Mint, Lemon Oil

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## LITTLE ITALY

31.00

Chicken Milanese, Arugula, Tomato,  
Lemon, Shaved Parmesan

Eggplant Parmesan, Fresh Ricotta

Penne Pasta Pomodoro, Basil

Balsamic Roasted Mushrooms

Marinated Artichokes, Sweet Onion,  
Capers

Arugula, Radicchio & Endive Salad,  
Ricotta Salata

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**FORLIFE**

**BETTER FOR  
YOU BUFFET**

35.00

Grilled Arctic Char, Shishito Pepper  
& Cucumber Salad, Bibb Lettuce,  
Gazpacho Vinaigrette

Za'atar Grilled Chicken

Grilled Eggplant Rounds, Tomato, Feta

Buffalo Cauliflower Quinoa Salad,  
Yogurt Ranch Dressing

Heirloom Tomato & Avocado Salad,  
Lemon Vinaigrette

Gem Lettuce, Shaved Carrots, Radish,  
Cucumber, Celery, Basil Vinaigrette

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## TAQUERIA

30.00

Chipotle Chicken

Beef Machaca

Black Beans

Cilantro Rice

Seasonal Greens & Shredded Cabbage,  
Lime Dressing

Corn & Flour Tortillas, Corn Chips

Pico de Gallo, Salsa Verde, Guacamole,  
Crema

Cheddar & Cotija Cheese

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# GLOBAL FLAVORS

10 Guest Minimum | Served with Rolls & Artisan Breads, Fresh Baked Cookies, Fresh Fruit, Beverage Service

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## KOREATOWN

38.00

Bulgogi Grilled Beef Tenderloin  
Crispy Chicken Sliders, Ssam Jang Sauce, Spicy Slaw, Pickle  
Seared Tofu, Mushroom, Carrot, Sesame Dressing  
Shrimp & Kimchi Salad  
Steamed Bok Choy, Scallion, Sesame Seeds  
Marinated Cucumber Salad, Watercress, Red Chilies  
Steamed Rice

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## NEW AMERICAN

41.00

Butcher Pepper Flank Steak, Chimichurri Sauce  
Seared Gulf Shrimp, Jicama & Cucumber Salad, Mango-Red Pepper Salsa, Peppercress  
Charred Cauliflower Steak, Smoked Paprika Vinaigrette  
Signature Chopped Salad: Roasted Beets, Avocado, Crispy Chickpeas, Roasted Red Pepper, Blue Cheese, Toasted Walnuts, Romaine, House Ranch  
Broccoli Slaw, Wheat Berry, Dried Cranberries, Sunflower Seeds, Apple Cider Dressing  
Gem Lettuce Caesar Salad, Shaved Parmesan

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## FRENCH BISTRO

38.00

Grilled Skirt Steak au Poivre  
Herb Chicken Paillard, Fennel Radish Slaw  
Mushroom Bourguignon  
Marinated Tuna Salad Niçoise, Hard Boiled Egg, Red Wine Shallot Vinaigrette  
French Lentil & Green Bean  
Frisée aux Lardons, Sourdough Croutons, Champagne Vinaigrette

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## TASTE OF TOKYO

33.00

Teriyaki Pork Tenderloin, Shiitake Mushroom, Charred Scallion  
Honey Miso-Glazed Salmon, Steamed Carrot  
Tofu & Green Bean Salad, Sweet Soy Sesame Dressing  
Grilled Teppanyaki Eggplant  
Soba Noodle Salad, Bok Choy, Peppers, Edamame, Yuzu Dressing  
Spinach & Mizuna Greens, Carrot Ginger Dressing

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# BETWEEN & AFTER

10 Guest Minimum

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## FRUIT & CHOCOLATE

11.00

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House Cookies & Brownies  
Fresh Fruit Salad

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## BREADS & SPREADS

19.00

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Chickpea Hummus, Olive Oil  
Roasted Eggplant Baba Ghanouj  
Cucumber Yogurt Dip  
Marinated Feta  
Olive Pepper Tapenade  
Grilled Pita, Toasted Baguette, Focaccia

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## GRAZE

24.00

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Spicy Roasted Cashew Cones  
Mini Cheese & Charcuterie  
Individual Vegetable Crudites, Green Goddess  
Gourmet Flavored Popcorn  
Fresh Fruit, Housemade Coconut Granola  
Chocolate Dipped Strawberries

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## SNACKS

Market Price

Chips, Pretzels, or Popcorn  
Classic Candy Bar  
Fruit & Nut Bar  
Fresh Baked Cookies  
Mini Cupcakes  
Rx Bar, Kind Bar, That's It Bar

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## CHIPS & DIPS

15.00

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Guacamole, Pico de Gallo  
Cilantro Roasted Corn Salsa, Tomatillo Salsa Verde  
Tortilla Chips  
Plantain Chips

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## AFTERNOON TEA

28.00

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Tea Sandwiches:  
- Smoked Salmon & Cream Cheese  
- Cucumber & Goat Cheese  
- Egg Salad & Watercress  
- Smoked Ham & Mustard Butter  
Scones, Fruit Preserves  
Mini Cakes & Fruit Tarts  
Hot & Iced Tea

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## BOARDS

Artisanal Cheese Board	28.00
Selection of Local & International Cheeses, Dried & Fresh Fruit, Crackers, Baguette	
Charcuterie Board	32.00
Selection of Cured Meats, Grain Mustard, Pickles, Olives, Breads	
Crudités Board	12.00
Selection of Fresh Vegetables, Hummus, Green Goddess Ranch	
Sweet Symphony Board	19.00
Milk & Dark Chocolate Truffles, Mini Cupcakes, Fresh Baked Cookies, Macarons, Dried Fruit	

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# BEVERAGES

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## PER PERSON

10 Guest Minimum

Coffee & Tea Service	6.00
Nitro & Classic Cold Brew	6.00
Fresh-Squeezed Orange Juice	3.15
Fresh-Squeezed Grapefruit Juice	3.35
Pressed Juice	2.95
Blended Smoothie	6.00
Cold Beverage Service	6.00
Water, Soda, & Iced Tea	
Juice Bar	11.00
Water, Cold Pressed Juice, & Smoothies	
Still Water Bottle	MP
Sparkling Water Bottle	MP
Iced Tea Bottle	MP
Soft Drink Can	MP
Energy Drink Can	MP
Cascara	MP
Kombucha	MP

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## BARISTA BAR

12.00 per guest

Espresso-based beverages crafted to order by a barista  
Biscotti & Dark Chocolate



# BOXED

Individual breakfast, lunch & snack box

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## CONTINENTAL

14.00

Petit Croissant & Bagel  
Butter, Cream Cheese & Fruit Preserves  
Fruit & Berries

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## FRITTATA

14.00

Broccoli & Cheddar Frittata  
Petit Croissant  
Butter & Fruit Preserves  
Fruit & Berries

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## CLASSIC LUNCH SANDWICH

25.00

Choice of Sandwich, Kettle Cooked  
Potato Chips, Fruit & Berries, Fresh  
Baked Cookie, Water Bottle

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## GRAIN BOWL LUNCH

28.00

Chef's Choice Plant-Based Grain Bowl,  
Herb Roasted Chicken or Crispy Tofu,  
Fruit & Berries, Fresh Baked Cookie,  
Water Bottle

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## SNACK

14.00

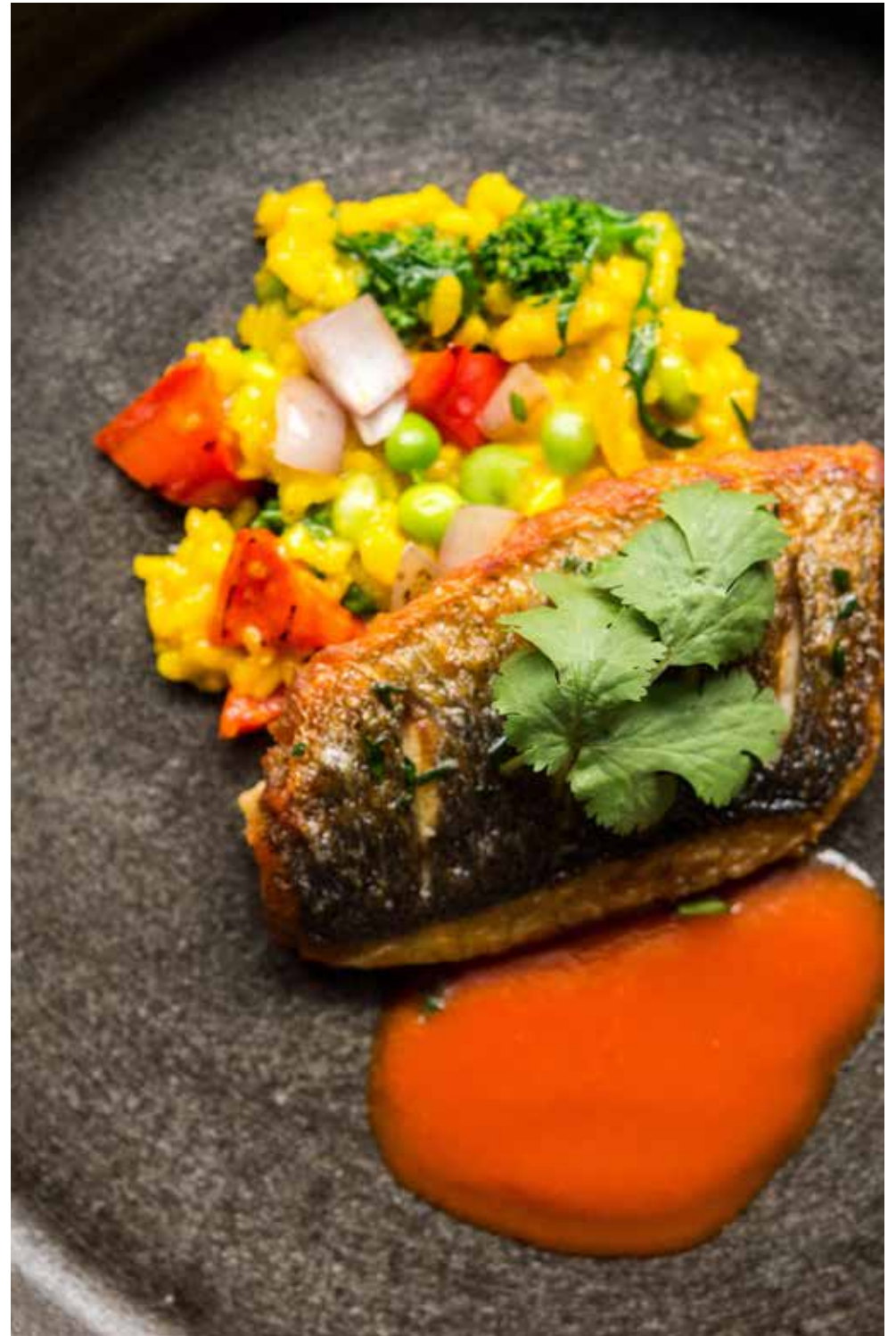
Fresh Baked Cookie, Fruit & Berries,  
Fruit & Nut Bar, Water Bottle

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# RECEPTIONS

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# PASSED HORS D'OEUVRES

15 Guest Minimum | 32.00 Per Guest, 8.00 Each Additional

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## TWO HOURS PASSED, CHOICE OF 4

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### SEA

California Sushi Rolls, Soy Dipping Sauce  
Jumbo Lump Crab Cakes, Lemon Chili Remoulade  
Shrimp Cocktail, Lime Cocktail Sauce  
Miso Shrimp Toast, White & Black Sesame  
Lobster & Roasted Corn Cake, Romesco Sauce  
Mini New England Lobster Roll  
Smoked Trout, Everything Bagel Chip, Crème Fraîche

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### PLANT FORWARD

Potato Samosa, Mango Chutney (VG)  
Vegetable Spring Rolls, Mustard Chili Sauce (VG)  
Black Bean Slider, Avocado Crema (VG)  
Heirloom Tomato & Pecorino Bruschetta, Basil (V)  
Eggplant Caponata, Goat Cheese, Crisp (V)  
Wild Mushroom Tartlets (V)  
Avocado Taco, Sweet Corn, Pinto Bean (VG)  
Crispy Mac & Cheese Bite (V)  
Curried Deviled Egg (V)

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### MEAT & POULTRY

Beef Carpaccio Crostini, Caramelized Onions, Red Pepper Jam  
Barbecued Pulled Pork Roll, Sweet Onion Relish  
Pepper Crusted Beef Tenderloin Crostini, Tomato Marmalade  
Classic Pork Meatball Slider, Spicy Tomato Sauce  
Sesame Crusted Chicken, Sweet Soy  
Hoisin Glazed Duck & Scallion Pancake  
Buffalo Chicken Wonton, Stilton Cheese  
Almond Chicken Salad, Ruby Grapefruit, Endive  
Chipotle Beef Empanada, Avocado Relish  
Chicken Satay, Chili Peanut Sauce  
Pistachio Crusted Lamb Chops, Pomegranate Molasses

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### SWEETS

Individual Tiramisu  
Honeyed Baklava  
Cheesecake Square  
Chocolate Petit-Four  
French Macaron  
Chocolate Dipped Strawberry  
Pecan Tartlet  
S'mores Mini Cupcake  
Fudge Brownie Bite  
Chocolate Chip Cookie & Milk

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# RECEPTION TABLES

All Prices Are Per Guest for 2 Hours | 25 Guest Minimum

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## TAPAS 38.00

Chicken Pinchos  
Garlic Shrimp, Toasted Bread  
Meatballs in Spicy Tomato Sauce  
Piquillo Pepper Torta Española (V)  
Grilled Octopus, Potato & Chickpeas  
Spanish Cheeses & Chorizo Selection (V)  
Roasted Chickpea Salad, Smoked Paprika (VG)  
Grilled Tomato Bread (VG)  
Roasted Almonds & Marinated Olives (VG)

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## GRAZE 28.00

Spiced Nuts (VG)  
Marinated Olives (VG)  
Seasonal Hummus, Pita Chips (VG)  
Seasonal Crudité's, Green Goddess (V)  
Ricotta & Prosciutto Crostini  
Mushroom Thyme Crostini (V)  
Artisanal Cheeses (V)  
Quince Jam & Fig Almond Cake (VG)  
Crackers & Breadsticks

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## DIM SUM TABLE 32.00

Vegetable Spring Rolls (VG)  
Crispy Chicken Wings, Honey Garlic  
Eggplant & Mushroom Steamed Bun (VG)  
General Tso Chicken Steamed Bun  
Edamame Dumplings, Dipping Sauce (VG)  
Shrimp Shumai, Dipping Sauce  
Bánh Mì Crudité's, Carrot, Daikon Radish, Nuoc Cham (VG)  
Spicy Tuna & Cucumber-Avocado Maki Rolls

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## ITALIAN ANTIPASTI 35.00

Fresh Mozzarella, Roasted Tomato & Basil (V)  
Marinated Calamari & Shrimp Salad, Fennel, Zucchini  
Rosemary Roasted Peppers (VG)  
Balsamic Marinated Mushrooms (VG)  
Eggplant Caponata (VG)  
Parmesan Chunks, Balsamic Glaze (V)  
Prosciutto, Salami, Soppressata  
Italian Breads, Grilled Herb Focaccia, Crostini

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# RECEPTION TABLES

All Prices Are Per Guest for 2 Hours | 25 Guest Minimum

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## **PUB FARE** 25.00

Pat LaFrieda Beef Sliders, Caramelized Onions, Secret Sauce  
BBQ Wings  
Buffalo Cauliflower Nuggets, Blue Cheese Dip (V)  
Tomato Mozzarella Flatbread (V)  
French Onion Dip, Potato Chips (V)  
Soft Pretzel Stick, Honey Mustard Dipping Sauce (VG)  
Roasted Red Pepper Hummus, Carrot & Celery Sticks (VG)  
Mixed Nuts (VG)  
Cheesy Popcorn (V)

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## **GOODBYE Goodies** 6.00 each

Warm Cookie and Milk  
Warm Soft Pretzel and Movie Pop-Corn  
Make Your Own Candy Bag  
Hot Chocolate and Macarons  
Apple Cider and Apple Cider Donuts  
Churros with Spiced Chocolate Dip  
House-made Granola To Go

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## **EAST MEDITERRANEAN** 32.00

Smokey Baba Ghanouj, Pomegranate Molasses (VG)  
Labneh Dip with Mint & Olive Oil (V)  
Hummus Tahini, Crispy Chickpeas (VG)  
Olive & Caper Tapenade (VG)  
Marinated Feta Bites, Fennel Seeds, Oregano (V)  
Seasonal Crudité's Cups, Tzatziki (V)  
Citrus Marinated Olives (VG)  
Flatbreads, Seeded Crackers, Fresh & Toasted Pita Points (VG)

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## **SWEET NOTE** 20.00

House-Baked Mini Cookies  
Brownie & Blondie Bites  
Petit-Fours & Macarons  
Seasonal Cheesecake Squares  
Pecan Tartlets  
Chocolate Dipped Strawberries  
Seasonal Berries, Chantilly Cream

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# PLATED DINNERS


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An inspired three-course menu with a first course, selection of 2 entrees, & 1 seasonal dessert, including all soft beverages, coffee & tea.

Please share your preferences & any dietary restrictions.

110.00 per person





# FIRST COURSE SPRING/SUMMER

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## SEASONAL SOUPS

Asparagus Bisque, Black Pepper Cream,  
Mushroom Chips (V)  
Spicy Cashew Spring Greens Soup (VG)  
Gazpacho Blanco, Gulf Poached  
Shrimp, Hominy, Smoked Paprika

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## SALADS


Little Gem Lettuce, Asparagus, Radish,  
Marinated Feta, Lemon-Herb Vinaigrette (V)  
Arugula, Heirloom Tomatoes, Persian  
Cucumber, Ricotta Salata, Aged Balsamic (V)  
Radicchio & Chicory, Shaved Rainbow  
Carrots & Radishes, Puffed Quinoa (VG)

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## COMPOSED

Ahi Tuna Tartare, Pickled Radish, Sesame  
Togarashi  
Lump Crab, Avocado, Piquillo, Chive  
Caper Aioli  
Heart of Palm Cake, Citrus Fennel Slaw,  
Grain Mustard (VG)





# ENTREE & DESSERT SPRING/SUMMER

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## MEAT & POULTRY

Seared Organic Chicken, Fregola,  
Spinach, Artichokes, Parmesan Crisp

Magret Duck Breast, Roasted Baby  
Carrots, Fingerling Potatoes, Black  
Currant Jus

Churrasco Steak, Yucca Batons, Purple  
Cauliflower, Chimichurri

Grilled Filet Mignon, Potato Parsnip  
Puree, King Oyster Mushroom,  
Broccolini, Sauce au Poivre

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## FISH & SEAFOOD

Olive Oil Poached Albacore Tuna Niçoise  
Salad, Peewee Potato, Sweet 100  
Tomato, Haricots Verts, Quail Egg

Seared Icelandic Salmon, Horseradish  
Pea Puree, Pearl Onion, Dill Radishes,  
Crème Fraîche

Pan Roasted Diver Scallops, Black  
Trumpet Mushrooms, Potato Cauliflower  
Puree, Lemon Brown Butter

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## PLANT FORWARD

Mafaldine Pasta, Fresh Peas, Pea Shoot  
Meyer Lemon Pesto (V)

Asparagus Risotto, Parmesan, Black  
Truffle Butter Chervil (V)

Grilled Maitake Mushroom, Roasted  
Heirloom Carrots, Beluga Lentils,  
Caramelized Cippolini Onion (VG)

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## DESSERT

Classic Opera Cake

Coconut Panna Cotta, Toasted Cashew  
Brittle, Passion Fruit

Raw Honey Greek Yogurt, Black Mission  
Figs, Candied Pistachios, Kataifi Filo

Seasonally Inspired Cheesecake



# FIRST COURSE FALL/WINTER

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## SEASONAL SOUPS

Lobster Bisque, Tarragon Oil, House-made Oyster Crackers

Honeynut Squash Soup, Rye Crouton, Crème Fraîche, Toasted Pepitas, Pumpkin Seed Oil (V)

Lemony Lentil & Potato Soup, Rainbow Chard, Walnut Oil, Crispy Leeks (VG)

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## SALADS

Baby Red Watercress, Roasted Pear, Old Chatham Ewe's Blue, Candied Walnut, Buttermilk Dressing (V)

Frisée, Lardon Crisp, Six Minute Egg, Shaved Gruyere, Champagne Vinaigrette

Arugula, Blood Orange, Satsuma Mandarin, Oro Blanco & Ruby Red Grapefruit, Pink Peppercorn Vinaigrette (VG)

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## COMPOSED

Burrata Mozzarella, Prosciutto Di Parma, Focaccia Tuscan Tomato, Roasted Red Pepper Pesto (V)

Golden Beet, Upland Cress, Queso Fresco, Toasted Pistachio, Aged Sherry Vinaigrette (V)

House-Cured Salmon Gravlax, Persian Cucumber, Black Bread, Horseradish Butter



# ENTREE & DESSERT FALL/WINTER

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## MEAT & POULTRY

Warm-Spice Roasted Chicken Breast,  
Jeweled Saffron Rice, Braised Winter  
Greens

Roasted Lamb Loin, Seared Potato  
Chive Cake, Smoked White Bean Ragu

Citrus Brined Pork Mignon, Cider  
Pickled Cabbage, Hudson Valley Apples,  
Sweet Whole Grain Mustard

Short Ribs, Potato Parsnip Puree, King  
Oyster Mushroom, Broccolini, Sauce  
Au Poivre

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## PLANT FORWARD

Trofie Pasta, Arugula Walnut Pesto,  
Broccoli Rabe, Fresh Ricotta (V)

Red Kabocha Squash Risotto, Tuscan  
Kale, Grilled Radicchio, Walnut Oil (V)

Grilled Maitake Mushroom, Roasted  
Heirloom Carrots, Beluga Lentils,  
Caramelized Cippolini Onion (VG)

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## FISH & SEAFOOD

Chili Roasted Shrimp Salad, Kale, Puffed  
Quinoa, Grilled Avocado, Red Sweet  
Drop Peppers, Lime Cilantro Vinaigrette

Roasted Branzino, Farro-Edamame  
Risotto, Koginut Squash, Tomato Fennel  
Broth

Pan Roasted Diver Scallops, Black  
Trumpet Mushrooms, Potato Cauliflower  
Puree, Lemon Brown Butter

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## DESSERT

Chocolate Ganache Tart, Hazelnuts,  
Cocoa Mascarpone, Raspberry

Apple Tarte Tatin, Salted Caramel Gelato

Vanilla Genoise, Poached Stone Fruit,  
Citrus Syrup, Almond Cremieux

Seasonally Inspired Cheesecake





# DRINK & CELEBRATE

	FIRST HOUR	ADDITIONAL HOUR(S)
<b>CLASSIC BAR</b>		
Beer & Wine	20	15
Premium Liquor	30	15
<b>BUBBLES</b>		
Sparkling Wine Toast	10	MP
Champagne Toast	25	MP
<b>ELEVATE</b>		
Signature Cocktail	MP	MP
Cellar Selections Upgrade	MP	MP
<b>NON-ALCOHOLIC</b>		
Berry Spritzer	MP	MP
Tropical Fizz	MP	MP
Peach Bellini Mocktail	MP	MP
Blue Lagoon Mocktail		
Pineapple Ginger Beer		

## FOOD & WINE FIVE STAR EXPERIENCE

Custom food & wine pairing designed by our Executive Chef & Sommelier. Inquire with your coordinator for details.



# LAST MINUTE POP UP BREAKFAST

We understand how last-minute meetings can come up – we've created our Chef's Choice menus as catering packages that are always available with a two-hour lead time.

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## **CLASSIC BREAKFAST**

27.95

Cage-Free Eggs  
Breakfast Protein  
Potato Side  
Fresh Fruit  
Coffee & Tea Service  
Water

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## **SANDWICHES & WRAPS**

21.50

Chef's Choice of 3 Breakfast Sandwiches  
Potato Side  
Coffee & Tea Service  
Water

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## **GREEK YOGURT BAR**

16.50

Greek Yogurt  
Granola  
Fresh and Dried Fruit  
Coffee & Tea Service  
Water

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## **BAKERY BASKET**

11.50

Today's Bakery Selection, Butter, Fruit  
Preserves

While we take steps to minimize the risk of cross contact, this facility handles and serves all allergens, and ingredient cross-contact may occur.  
If you have a food allergy, please contact us in advance.



# LAST MINUTE POP UP LUNCH

We understand how last-minute meetings can come up – we've created our Chef's Choice menus as catering packages that are always available with a two-hour lead time.

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## SANDWICHES

Chef's Choice of 4 Sandwiches  
Baby Lettuces Salad  
Kettle Cooked Potato Chips  
Fresh Baked Cookies  
Cold Beverage Service

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## GREEN & GRAINS

Chef's Choice of Greens and Grains  
2 Proteins  
6 Seasonal Toppings  
Dressings  
Artisan Breads, Fresh Baked Cookies,  
Fresh Fruit  
Cold Beverage Service

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## KITCHEN TABLE

Served at room temperature with  
Chef's Choice of 2 Proteins  
Vegetable Side  
Grain Side  
Leafy Green Salad  
Artisan Breads, Fresh Baked Cookies,  
Fresh Fruit  
Cold Beverage Service

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