



FOUR SEASONS



2026

FOUR SEASONS HOTEL SILICON VALLEY AT EAST PALO ALTO- EVENTS MENU

BUFFET

Buffets are designed for a minimum of 10 attendees with a maximum of two hours of service.

Freshly Brewed Caffè Umbria Coffee, Decaffeinated Coffee, and Rishi Tea

CONTINENTAL | \$75 PER PERSON

Assorted Freshly Baked Pastries

Butter Croissant, Pain au Chocolat, Assorted Danishes, and Blueberry Muffin

Low-Fat Plain Yogurt Cup | Seasonal Fruit Compote

Seasonal Fruit Slices

Assorted Chilled Juices | Orange, Grapefruit, Apple

BAY BREAKFAST | \$95 PER PERSON

Assorted Freshly Baked Pastries

Butter Croissant, Pain au Chocolat, Assorted Danishes, or Blueberry Muffin

Assorted Artisan Breads | Served with Butter, Preserves, and Toaster for Guest Use

Yogurt Parfait | Granola, Seasonal Berry Compote, Fresh Mint (n)

Fresh Seasonal Fruit Salad

Cage-Free Scrambled Eggs

Applewood Smoked Bacon or **Willie Bird Turkey Bacon**

Seasoned Breakfast Potatoes

Buttermilk Pancakes | Organic Maple Syrup, Chantilly Cream

Lemon Loaf Cake

Assorted Chilled Juices | Orange, Grapefruit, Apple

(gf) Gluten-Free | (df) Dairy-Free | (n) Contains Nuts | (vg) Vegetarian | (v) Vegan

Pricing is subject to Service Charge of 16.75% and Administrative Fee of 10.25%, Taxable at 9.875%

A labor and preparation fee of \$350 applies to buffet with fewer than 25 attendees

BREAKFAST IN THE VALLEY | \$105 PER PERSON

Assorted Freshly Baked Pastries

Butter Croissant, Pain au Chocolat, Assorted Danishes, or Blueberry Muffin

Assorted Artisan Breads | Served with Butter, Preserves, and Toaster for Guest Use

Bircher Muesli | Overnight Oats, Yogurt, Fresh Berries, Cinnamon (n,gf)

La Fermière® Yogurts | Plain & Assorted Fruit Flavors (gf)

Point Reyes Cheese Selection | Chutney, Preserve and Crackers (n)

Selection of Cold Cuts | Bresola, Prosciutto, Salami served with Chutney, Preserve and Crackers (n)

Cage-Free Scrambled Eggs (gf)

Applewood Smoked Bacon or **Willie Bird Turkey Bacon** (gf)

Maple Pork Sausage or **Aidell's Chicken Apple Sausage**

Yukon Gold Hashbrowns (vg)

Brioche French Toast | Organic Maple Syrup, Mixed Berry Compote, Chantilly Cream

Assorted Chilled Juices | Orange, Grapefruit, Apple



ENHANCEMENTS

Live Stations: For an engaging culinary experience, one Chef will be assigned per 50 guests at a rate of \$400 each for up to two hours of service.

Based on full event count.

BREAKFAST STATIONS

Omelet Station | \$35 per person

Proteins: Turkey, Ham, Bacon

Toppings: Onion, Peppers, Mushrooms, Tomato, Spinach, Shredded Cheddar Cheese, Feta Cheese, Soft Herbs

Pancake Station | \$35 per person

Toppings: Fresh Berries, Caramelized Banana, Vanilla Chantilly Cream, Salted Butter

Fruit Compote Selections: Passion Fruit, Citrus Marmalade

Syrups: Orange Blossom Maple, Yuzu Maple

Waffle Station | \$35 per person

Toppings: Fresh Berries, Vanilla Chantilly Cream, Salted Butter

Fruit Compote Selections: Seasonal Berry, Passion Fruit, Citrus Marmalade

Syrups: Orange Blossom Maple, Yuzu Maple

Assorted Bagels Station | \$35 per person

Proteins: Salmon Gravlax and Rare Roast Beef

Toppings: Cream Cheese, Mustard, Red Onion, Tomato, Arugula

À LA CARTE SELECTIONS

La Fermière© Yogurts | Assorted Fruit Flavors \$12 each

Egg Whites Scramble (gf) \$10 each

Egg White Frittata | Ricotta, Baby Kale, Sun-Dried Tomato, Kalamata Olives (gf,v) \$12 each

Just© Eggs (Plant-Based)(gf, v) \$15 each

Vegetable Quiche | Asparagus, Tomato, Feta Cheese (vg) \$15 each

Classic Eggs Benedict | Poached Egg, Canadian Bacon, English Muffin, Hollandaise \$20 each

Field Eggs Benedict | Poached Egg, Young Spinach, Tomato, English Muffin, Hollandaise, Chives (vg, gf)

\$20 each

Avocado Toast | Sourdough, Pickled Onions, Tomato, Sesame Seeds (v) \$20 each

Mushroom on Toast | Sourdough, Butter-Cooked Mushrooms, Garlic, Parmesan (vg)

\$20 each

Lox and Bagels | Smoked Salmon, Capers, Cream Cheese, Lemon Zest \$25 each

Yukon Gold Hashbrowns (vg) \$12 each

Croissant Sandwich | Scrambled Eggs, Aged Cheddar, Grilled Zucchini (vg) \$22 each

Turkey Croissant Sandwich | Turkey Breast, Brie, Arugula, Cranberry Sauce \$25 each

Coconut Chia Seed Pudding | Seasonal Berry Compote, Toasted Almonds (vg, n) \$16 each

Just© Sausage (plant based) (v) \$10 each

Impossible© Patty (plant based) (v) \$10 each

Steel-Cut Oatmeal | Granny Smith Apple, Cinnamon, Honey (vg) \$10 each



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PLATED

PLATED BREAKFAST | \$95 PER PERSON

Please select one entrée and two sides from the following:

ENTRÉES

- Power Bowl** | Red Quinoa, Beans, Kale, Poached Eggs, Paprika, Chives (gf, v)
- Smoothie Bowl** | Yogurt, Seasonal Berries, Chia Seeds, Toasted Almonds, Yogurt (gf, vg, n)
- Breakfast Chopped Salad** | Boiled Egg, Quinoa, Corn Tomato Salsa (gf, vg)
- Mushroom on Toast** | Creamy Wild Mushrooms, Miso Butter, Gem Lettuce, Cherry Tomatoes, Sourdough (vg)
- Shakshuka** | Eggs in Stewed Tomato, Bell Peppers, Herbs, Goat Cheese (gf, vg)
- Rösti with Smoked Salmon** | Fried Capers, Red Onions, Chive Sour Cream
- Open-Faced Bagel** | Coppa Ham, Pickled Onions, Arugula, Mustard, Citrus Crème Fraiche
- Spanish Omelet** | Arugula Salad, Radish (vg)
- Leek and Potato Quiche** | Endive Salad (vg)
- Bacon, Cheese and Corn Quiche** | Endive Salad
- Egg White Frittata** | Spinach, Asparagus, Broccoli, Caramelized Onion, Feta Cheese (vg)
- Classic Benedict** | Canadian Bacon, Tomato, Hollandaise (additional \$10 to substitute for Salmon)
- Scrambled Eggs** | Chives, Cheddar Cheese (vg, gf)

SIDES

- Smoked Bacon**
- Pork Sausage** (gf)
- Chicken Apple Sausage** (gf)
- Willie Bird® Turkey Bacon** (gf)
- Turkey Sausage**
- Nitrate-Free Ham** (gf)
- Canadian Bacon** (gf)
- Creamer Potatoes, Chorizo, Jalapeño, Cilantro** (gf)
- Yukon Gold Hash Browns** (v, gf)
- Seasoned Breakfast Potatoes, Bell Peppers** (v, gf)

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ACCOMPANIMENTS

Served Family Style with all Plated Breakfasts

- Fruit Parfait
- Seasonal Sliced Melons and Berries
- House Baked Croissants, Danishes, Muffins
- Sourdough and Multigrain Toast
- Butter, Honey, Fruit Preserves

Beverages

- Orange Juice
- Grapefruit Juice
- Cranberry Juice
- Caffe Umbria Coffee
- Decaffeinated Coffee
- Rishi Tea

BITES & BAKERY

Based on full event count. Themed Coffee Breaks are designed for a minimum of 10 attendees.

THEMED COFFEE BREAKS

Citrus Boost | \$40 per person

Seasonal Citrus Salad | Candied Almonds (n, gf, v)
Key Lime Tartlet
Lemon Loaf Cake Slice
Brazilian Limeade Shots (gf)

Very Berry | \$45 per person

House-Made Granola Bars
Seasonal Berries Tartlet
Cranberry and Almond Cookies (n)
Mini Smoothie Shots | Seasonal Berries, Chia Seeds, Toasted Coconut Shavings (gf)

Journey to Wellness | \$45 per person

Premium Trail Mix
Almond & Coconut Granola Bar (n)
Seasonal Fruit Skewers | Earl Grey Syrup
Carrot Apple Bran Muffin

California Sunrise | \$60 per person

Roast Beef & Horseradish Tartine
Tomato Caprese on Toast
Smoked Salmon Pumpernickel | Chive Crème Fraiche
Seasonal Sliced Fruits and Berries
Cold-Pressed CA® Juices

Wine Country | \$45 per person

Point Reyes Farmstead Cheese Board | Preserves, Pickles, Crackers (n, vg)
Charcuterie Board | Chutneys, Pickles, Flatbread (n)
Red Wine Chocolate Macaron (n, gf)

Mediterranean Sea | \$50 per person

Vegetable Crudités | Hummus, Pickled Bell Pepper, Cream Cheese (gf, vg)
Mediterranean Vegetable Pumpernickel | Basil Pesto (vg, n)
Spinach Spanakopita
Babousa (n)

Flavors of Mexico | \$50 per person

Tortilla Chips | Guacamole, Pico De Gallo, Roasted Salsa
Tostadas | Soy Chorizo, Cotija Cheese, Cilantro
Mini Hibiscus Shrimp Tostada | Pickled Cucumber, Red Onions
Cinnamon Churros | Spiced Chocolate Sauce
Margarita Tres Leches

Chocolate Lover Break | \$40 per person

Dark Chocolate Brownies
White Chocolate Blondies
Chocolate Bouchon
Chocolate Raspberry Tartlets

À LA CARTE

Chef's Recommendation: Select Two Savory and Two Sweet Options

SAVORY SELECTIONS

Boards and Platters

Point Reyes Farmstead Cheese Board | Preserves, Pickles, Crackers (n, vg) \$25 per person
Charcuterie Board | Chutneys, Pickles, Flatbread \$25 per person
Vegetable Crudités | Hummus, Pickled Bell Peppers, Cream Cheese (gf, v) \$15 per person

Tortilla Wraps

Shrimp and Avocado \$15 per wrap
Mediterranean Vegetable and Basil Pesto (vg, n) \$15 per wrap
Honey Mustard Chicken \$15 per wrap
Thai Beef & Rocket \$15 per wrap

Sourdough Tartines

Roast Beef & Horseradish \$15 per piece
Mediterranean Vegetable and Basil Pesto (vg, n) \$15 per piece

Small Bites

Pear and Walnut Crostini (vg, n) \$10 per piece
Tomato Caprese on Toast (vg) \$10 per piece
Chicken Lollipop | Sticky Ginger Sauce \$12 per piece
Smoked Salmon Pumpernickel Crostini | Chive Crème Fraiche \$10 per piece

Assorted Snacks

Assorted Flavored Kettle Chips (df) \$8 per bag
Assorted Granola Bars \$8.50 per bag
Assorted Energy Bars \$7 per bar
Parmesan Crackers \$7 per bag
Butter Popcorn (gf) \$10 per bag
Siete Tortilla Chips | Sea Salt, Nacho, or Lime \$8 per bag
Dot's Pretzels | Homestyle \$8 per bag
Think! Bars | Brownie Crunch, White Chocolate, Peanut Butter, Lemon Delight \$8 per bag
Stacy's Pita Chips \$8 per bag

SWEET SELECTIONS

Assorted Pastries \$3.50 per piece

Double Chocolate Sea Salt Cookies

Cookie Jar | \$96 per dozen

Please select from the following:

Double Chocolate Sea Salt

Oatmeal Raisin

Chocolate Walnut (n, gf)

Cranberry and Almond (n)

Pistachio and White Chocolate (n)

Biscotti (n)

Vegan and gluten-free cookies available for an additional \$6 per dozen

Tartlet Selections | \$96 per dozen

Please select from the following:

S'mores | Chocolate Ganache, Torched Marshmello

Lemon Meringue

Key Lime

Seasonal Berry

Bars and Clusters | \$96 per dozen

Please select from the following:

Lemon Bar

Dark Chocolate Brownies

Banana Espresso Date Bites (n, gf)

House-Made Granola Bar

Almond and Coconut Granola Bar (v, gf, n)

Mini Doughnuts | \$65 per dozen

Please select from the following:

Cinnamon Sugar-Coated

Strawberry Compote

Lemon Curd

Dulce De Leche

Pistachio Cream (n)

Breads, Cakes & Muffins | \$80 per dozen

Please select from the following:

Classic Madeleine

Banana And Walnut Cake Slice (n)

Lemon Loaf Cake Slice

Vegan Citrus Roll (v)

Stout Brown Bread

Coffee Cardamom Pound Cake

Banana Nut Muffin (n, gf)

Blueberry Muffin

Morning Glory Muffin – Bran, Pineapple, Carrot

Fruit Forward

Seasonal Fruit Cups | Earl Grey Syrup \$10 per person

Fresh Berry Salad | Lime Zest, Agave Syrup (v, gf) \$15 per person

Assorted Seasonal Whole Fruits \$9 per person



Assorted Seasonal Fruits & Nuts \$8 per person

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REFRESHMENTS

COLD BEVERAGES

Fruit Juice

Orange, Cranberry, Grapefruit | \$80 per quart

Iced Tea

Classic or Peach or Green Tea |\$170 per gallon

Lemonade

Classic or Strawberry | \$170 per gallon

Infused Water

Cucumber Mint or Strawberry Basil | \$110 per gallon

Mineral Waters

Still or Sparkling |\$10 per bottle

Cold Pressed CA© Juice | \$12.00 per bottle

Assorted Soft Drinks | \$10 each

OLIPOP Prebiotic Sodas

in assorted feel-good flavors | \$12 each

HOT BEVERAGES

Caffe Umbria Coffee and Rishi Tea

Regular and Decaffeinated Coffee | **\$170 per gallon**

House-Made Hot Chocolate | **\$170 per gallon**

Barista Espresso Drinks | **\$14 per drink**

Private Barista Station with made-to-order drinks

Milk Options: Whole, Skim, Oat, Almond, Soy

Flavored Syrups: Vanilla, Sugar-Free Vanilla, Hazelnut

Toppings: Whipped Cream, Chocolate Shavings, Cinnamon

\$400 setup and barista fee required

Nespresso® Machine Create-your-own | **\$12 per serving**

Premium Coffee station with a Nespresso® machine

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PLATED

Create a custom-plated lunch menu tailored uniquely for your attendees!

All Plated Lunches Include Freshly Baked Bread and Freshly Brewed Caffè Umbria Coffee, Decaffeinated Coffee, and Rishi Tea

COURSE OPTIONS

Pre-Selected Choice of Entrées

Final entrée counts are required 5 days prior to the event. An additional \$25 per guest, per entrée option applies (limited to three entrée options). Place cards denoting the entrée selections are required and available for \$15 each.

Three-Course Plated Lunch | \$135 per guest

Please select:

One Soup or Starter or Salad
Two Entrées
Two Sides
One Dessert

Four-Course Plated Lunch | \$150 per guest

Please select:

One Soup
One Starter or Salad
Two Entrées
Two Sides
One Dessert

Tableside Choice of Entrées

An additional \$45 per guest, per entrée option applies (limited to three entrée options and a maximum of 50 guests).

Custom tableside menu cards are required and available for \$20 each.

SOUP

Cream of Cauliflower | Grilled Florets, Herb Oil, Crispy Baby Kale (gf)
Heirloom Tomato Bisque | Fried Basil, Mascarpone Crème, Chili Oil (gf)
Butternut Squash Velouté | White Bean, Sautéed Squash, Brown Butter, Crème Fraîche (gf)
Mushroom Velouté | Truffle Oil, Roasted Field Mushrooms, Truffle Ricotta Cheese (gf)
Carrot and Ginger Soup | Coconut Crème, Slow Cooked Carrot (gf, v)

STARTER

Tomato Mille-Feuille | Heirloom Tomatoes, Cream of Parmesan, Aged Balsamic Glaze, Feta Crumble (vg)
Mushroom Tartine | Brandy Sautéed Wild Mushrooms, Veal Jus, Butter Toasted Brioche (vg)
Gochujang Cauliflower | Yogurt Dressing, Honey-Cooked Walnuts, Orange Syrup (vg, n)
Salmon Tartar | Wild Atlantic Salmon, Lemon Emulsion Shallots, Fennel Salad (gf)
Beef Carpaccio | 24-Month Aged Parmesan, Black Garlic Aioli, Capers (gf)
Indonesian Chicken Satav | Lemongrass.

ENTRÉES

Red Meat

Skirt Steak | Sauce Vierge
New York Steak | Green Peppercorn Sauce (gf) *additional \$10 per person*
Denver Steak | Béarnaise Sauce (gf)
Angus Beef Tenderloin | Bordelaise Sauce (gf) *additional \$15 per person*
Braised Short Rib | Red Wine Jus (gf)
Braised Lamb Shank | Onion Wine Jus (gf)
Lamb Loin | Red Wine Jus (gf) *additional \$15 per person*
Lamb Rack | Green Peppercorn Sauce (gf) *additional \$15 per person*
Slow Cooked Porchetta | Mustard Velouté
Veal Scallopini | Mushroom Velouté

Poultry

Chicken Ballotine | Green Peppercorn Sauce (gf)
Roasted Chicken Breast | Mushroom Jus (gf)
Cornish Hen | Mustard Velouté
Honey-Spiced Duck Breast | Cherry Jus (gf)
Duck Leg Confit | Citrus Demi-Glace (gf)

Fish & Seafood

Black Cod | Miso Butter Sauce *additional \$10 per person*
Roasted Salmon | Beurre Blanc (gf)
Sea Bass | Beurre Blanc (gf)
Branzino | Lemon Cream Sauce (gf)
Arrabbiata Tiger Shrimp | Spicy Pomodoro Sauce (gf)

Vegetarian and Vegan Entrées

Tomato Tarte Tatin | Olive Sauce Vierge
Root Vegetable Tarte Tatin | Arugula Pesto Sauce (n)
Roasted Savoy Cabbage | Red Pepper Sauce (v)
Portobello Mushroom | Hazelnut Cream Sauce (n)
Smoked Celeriac Root | Fennel Bulb Velouté (v)
Beetroot Mille-Feuille | Soft Herb Feta Cream
Spring Onion Bhajis | Caraway Seed and Mustard Salsa

SIDES

Vegetables

Celery Root Gratin
Roasted Butterball Potatoes
Fresh Green Beans
Grilled Asparagus
Roasted Cluster Tomatoes
Glazed Rainbow Carrots
Grilled Broccolini

Starches

Potato Gratin (v)



Peanut Sauce, Grilled Baby Gem Lettuce (n)

Flame-Grilled Asparagus | Garlic Tahini Yogurt,
Pomegranate, Sunflower Seeds, Lime Vinaigrette (vg)

SALAD

Garden Salad | Mixed Organic Greens, Avocado,

Roasted Honeycrisp Apple, Truffle Vinaigrette (vg, gf)

Caesar Salad | Little Gem Lettuce, Caesar Dressing,
Parmesan Shavings, Croutons (vg)

Tomato and Mozzarella Salad | Heirloom Tomatoes, Watermelon,
Buffalo Mozzarella, Toasted Breadcrumbs, Basil Oil, Watermelon
Vinaigrette (vg)

Seared Tuna Niçoise | Egg, Cucumber, Tomato, Baby Gem, Haricot Vert,
Young Potatoes, Herb Vinaigrette (gf)

Roasted Beet Salad | Heirloom Roasted Beets, Goat Cheese, Arugula,
Pistachio Crumble, Date Vinaigrette (n, gf)

Fattoush Salad | Cucumber, Tomato, Pomegranate,
Radish, Lemon Vinaigrette, Pita Chip, Sumac (v)

Truffle Potato Crème (gf, vg)

Fregola Sofrito (v)

Forbidden Rice (v)

Jasmine Rice (v)

DESSERT

Honey Vanilla Panna Cotta | Almond Tuiles, Spiced Red Wine Cherry
Sauce (gf, n)

Chocolate Hazelnut Tart | Hazelnut Frangipane, Chocolate Cremeux,
Gianduja Chantilly, Raspberry Sauce (n)

Roasted Pineapple | Coconut Cream Mousse,
Oat Crumble, Lime & Passion Fruit Coulis (v, gf)

Tiramisu Choux | Mascarpone Mousse,
Coffee-Soaked Sponge, Chocolate Sauce, Coffee Ice Cream

Tropical Gateaux | Mango Mousse,
Mint & Basil Sponge, Coconut Sorbet, Passion Fruit Coulis

Vegan Lemon Mousse | Roasted Pistachios, Blueberry Compote, Vegan
Meringue (v)

Strawberry Bavarois | Vanilla Meringue, Macerated Strawberries (gf)

Chocolate Decadence | 70% Dark Chocolate Mousse,
White Chocolate Micro Sponge, Black Cocoa Sable (n)

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BUFFET

Buffets are designed for a minimum of 10 attendees with a maximum of two hours of service.

All Lunch Buffets Include Freshly Baked Bread and Freshly Brewed Caffè Umbria Coffee, Decaffeinated Coffee, and Rishi Tea

BUFFET OPTIONS

Network Lunch Buffet | \$145 per guest

Please select:

- One Soup or Pasta
- Two Salads
- Two Entrées
- Two Sides
- Two Desserts

In the Cloud Lunch Buffet | \$165 per guest

Please select:

- One Soup
- Two Salads
- One Pasta
- Three Entrées
- Two Sides
- Three Desserts

ENHANCEMENTS

An additional charge of \$15 per guest applies for each added soup, salad, side, or pasta selection.

An additional charge of \$25 per guest applies for each additional entrée selection.

SOUP

Strawberry Gazpacho | Strawberry Salad, Basil Oil (v)

Tomato Bisque | Fried Basil, Mascarpone Crème, Chili Oil (vg, gf)

Butternut Squash | White Bean, Sautéed Squash, Brown Butter, Crème Fraîche (vg, gf)

Carrot and Ginger Soup | Coconut Crème, Slow Cooked Carrot (v, gf)

SALAD

Garden Salad | Mixed Organic Greens, Avocado, Roasted Honeycrisp Apple, Truffle Vinaigrette (vg, gf)

Caesar Salad | Little Gem Lettuce, Caesar Dressing, Parmesan Shavings, Croutons (vg, gf)

Spinach Salad | Spinach, Cranberries, Candied Walnuts, Balsamic Vinaigrette (vg, n, gf)

Greek Salad | Tomato, Cucumber, Red Onions, Feta Cheese, Bell Pepper, Oregano (vg, gf)

Baby Kale and Frisée | Crispy Pancetta, Chopped Farm Egg, Pickled Onions, Cabernet Sauvignon Vinaigrette, Cherry Tomatoes

PASTA

Ballerina | Bianco Di Napoli Tomato Sauce (vg)

Gemelli Mushroom | White Wine Cream Sauce (vd)

ENTRÉES

Red Meat

Grilled Beef Flank Steak | Chimichurri Sauce, Fire Roasted Peppers (gf)

Korean Style Beef Short Rib | Crispy Maitake Mushroom, Soy Veal Jus

Lamb Loin Chops | Lamb Jus, Cippolini Onion, Artichoke Hearts (gf)

Beef Tenderloin | Mascarpone Polenta, Crispy Kale, Green Peppercorn Sauce (gf)

Mongolian Pork Belly | Chili, Sesame, Tempura Spring Onion (gf)

Poultry

Teriyaki Glazed Chicken Thigh | Bok Choy, Crispy Glass Noodles (gf)

Duck Leg À L'Orange | Asparagus, Orange Honey Sauce (gf)

Pesto Grilled Chicken | Portobello Mushroom, Bell Pepper Sofrito (n)

Butter Chicken Curry | Fresh Coriander, Basmati Rice Side, Paratha Bread (gf, n)

Ancho Rubbed Chicken Breast | Flame-Grilled, Green Tomato, Chicken Jus (gf)

Fish & Seafood

Seared Salmon | Citrus Sauce, White Wine Poached Mushrooms (gf)

Sea Bass | Meyer Lemon Beurre Blanc, Broccolini (gf)

Grilled Branzino | Basil Pesto, Blistered Tomato (gf, n)

Grilled Tiger Prawn | Tomato Butter Sauce, Crispy Chickpea (gf)

Vegan

Himalayan Vegetable Curry | Tofu, Heirloom Carrots, Potato, Green Beans (n)

Beyond Meatballs | Coconut Satay Sauce, Crushed Peanuts (n)

SIDES

Vegetables

Roasted Asparagus | Toasted Almond, Lemon Zest (n)

Caramelized Heirloom Carrots | Roasted Hazelnut (n)

Roasted Squash | Sweet Chili, Green Onion

Crispy Brussels Sprouts | Maple Agrodolce

Roasted Eggplant | Grated Tomato, Labneh, Basil Oil, Pomegranate Seeds

Gochujang Cauliflower | Pine Nuts, Parsley (n)

Roasted Green Beans | Olive Chutney

Steamed Bok Choy | Maple Soy Glaze

Starches

Roasted Butterball Potatoes | Garlic and Herb Dressing (v, gf)

Creamy Mashed Potatoes (vg, gf)

Fluffy Basmati Rice (gf)

Coconut Infused Steamed Jasmine Rice (v, gf)

Fingerling Potatoes | Vadouvan Spice (v, gf)

Creamy Mascarpone Polenta (vg, gf)

Moroccan Couscous | Dried Apricots, Almonds, Ras El Hanout (n, v)



Meyer Lemon Ricotta Ravioli |

Brown Butter and Sage (vg)

Portobello Mushroom Cheese Ravioli |

Truffle Butter Sauce (vg)

Chicken Mascarpone Ravioli | 24-Month Aged Parmesan Cheese Sauce**Rigatoni | Mushroom Bolognese, Basil, Calabrian Chili, Tomato Conserva (v)****Pilaf | Basmati, Aromatic Vegetables, Fried Onions (v)**

DESSERT

Chocolate Passion Fruit Verrine | Chocolate Mousse, Vanilla Wafers, Passion Fruit Curd (v)**Black Forest Choux |** Chocolate Choux, Vanilla Cream, Cherry**Espresso Crème Brûlée (gf)****Greek Yogurt Panna Cotta |** Blueberry Orange Compote (gf)**Chocolate Raspberry Tartlet |** Chocolate Frangipane, Chocolate Raspberry Ganache, Fresh Raspberries (n)**Hazelnut Crunch Cake |** Hazelnut Chocolate Cream, Hazelnut Feuilletine Crunch (n)**Strawberry Cheesecake |** Vanilla Chantilly, Fresh Strawberries**Pistachio Financier |** Orange whipped Ganache (n)**Red Velvet Entremet |** Red Velvet Sponge, Raspberry Crèmeux, Cream Cheese Mousse (Gelatin)**Pavlova Bites |** French Meringue, Vanilla Chantilly, Fresh Berries**Chocolate Bouchon |** Chocolate Mousse**Vegan Matcha Coconut Tart (v)**

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THE CRAFTED LUNCH EXPERIENCE

Luncheons are designed for a maximum of two hours of service. A surcharge may apply for extended services.

THE EXPERIENCE

Hand-Crafted Boxed Lunch | \$98 per guest

Includes a bottle of water and Chef's choice of seasonal whole fruit.

Please select:

- One** Salad
- One** Side
- Two** Mains
- One** Dessert

Artisan Lunch Bar | \$120 per guest

Please select:

- One** Salad
- One** Soup
- One** Side
- Two** Mains
- Two** Desserts

SALADS

Please select one:

Vibrant Pasta Salad | Colorful Spiral Fusilli, Cherry Tomatoes, Cucumbers, Black Olives, Feta Cheese, Italian Dressing (vg)

Classic American Potato Salad | Steamed Potato, Celery, Red Onion, Paprika Mayonnaise (vg)

Rainbow Quinoa Salad | Cooked Quinoa, Black Beans, Roasted Bell Peppers, Red Onions, Corn Kernels, Light Lime Vinaigrette (v, gf)

Greek Salad | Cucumbers, Feta Cheese, Cherry Tomatoes, Green Olives, Lemon Vinaigrette (vg, gf)

**The following salads are available for Artisan Sandwich Bar only:*

Caesar Salad | Little Gem Lettuce, Caesar Dressing, Parmesan Shavings, Croutons (vg)

Spinach Salad | Spinach, Cranberries, Strawberries, Candied Walnuts, Balsamic Vinaigrette (vg, n, gf)

Garden Salad | Mixed Organic Greens, Avocado, Roasted Honeycrisp Apple, Truffle Vinaigrette (vg, gf)

SOUP

Only available for Artisan Lunch Bar

Strawberry Gazpacho | Strawberry Salad, Basil Oil (v)

Tomato Bisque | Fried Basil, Mascarpone Crème, Chili Oil (vg, gf)

Butternut Squash Velouté | White Bean, Sautéed Squash, Brown Butter, Crème Fraiche (vg, gf)

Carrot and Ginger Soup | Coconut Crème, Slow Cooked Carrot (v, gf)

MAINS

Please select up to two sandwiches, wraps or bowls:

SANDWICHES

Gluten-free bread available upon request

Italian Sub Sandwich | Mortadella, Salami, Provolone, Butter Lettuce, Sundried Tomato Aioli on a Ciabatta Roll

Sliced Roast Beef Sandwich | Roast Beef, Provolone, Fresh Arugula, Caramelized Onions, Light Horseradish Mayonnaise on an Italian Roll

Lox & Onion Bagel | Caper Mayonnaise, Baby Kale on Sesame Seed Bagel

Caprese Panini | Heirloom Tomato, Buffalo Mozzarella, Basil Pesto (vg, n)

Vegetable Delight Sandwich | Portobello Mushroom, Arugula, Vegan Sundried Tomato Aioli, Roasted Carrots on a Pretzel Bun (vg)

Turkey Club Sandwich | Turkey, Bacon, Lettuce, White Cheddar, Sundried Tomato Pesto, Avocado Aioli on Toasted Dutch Crunch Roll

Chicken Schnitzel Sandwich | Breaded Chicken, Basil Pesto Aioli, Fresh Mozzarella, Pickled Onions, Sliced Cucumbers, Arugula on a Telera Roll (n)

Grilled Lemon Pepper Chicken Sandwich | Grilled Chicken Breast, Provolone Cheese, Sundried Tomato Aioli on Sour Dough

Tuna Salad Sandwich | Tuna Salad, Cucumber, Cilantro, Red Onions, Lemon, Mayonnaise, Spinach on a Ciabatta Bun

ARTISAN WRAPS

Buffalo BBQ Chicken Wrap | Spinach Tortilla, Romaine Lettuce, Parmesan Cheese, Creamy Ranch Dressing

Seasonal Harvest Wrap | Spinach Tortilla, Hummus, Roasted Vegetables, Mixed Greens (v)

Turkey Wrap | Sundried Tomato Tortilla, Turkey Breast, Swiss Cheese, Romaine Lettuce, Avocado Aioli

Chicken Tikka Wrap | Flour Tortilla, Tikka Chicken, Red Onions, Romaine Lettuce, Cherry Tomatoes, Pickled Cucumbers, Side of Spiced Yogurt

Tofu Wrap | Spinach Tortilla, Fried Tofu, Sweet Chili Sauce, Frisée Lettuce, Pickled Cucumbers, Shaved Red Onions, Carrots

MODERN FUSION BOWLS

Greek Power Bowl | Grilled Chicken, Quinoa, Feta Cheese, Romaine Lettuce, Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Lemon-Olive Oil Vinaigrette (gf)

Asian Crunch Bowl | Seared Tuna, Edamame, Brown Rice, Shredded Cabbage, Carrots,



SIDES*Please select one:***Veggie Straw Chips****Terra Original Vegetable Chips****Salted Potato Crisps****Harvest Snaps Baked Green Peas Crisps******The following sides are available for Artisan Lunch Bar only:***Truffle Fries****Sweet Potato Fries****DESSERTS***Please select one for Hand Crafted Boxed Lunch and two for Artisan Lunch Bar:***Fresh Berry Salad** | Lime Zest, Agave Syrup**Double Chocolate Sea Salt Cookie****Cranberry and Almond Cookie** (n)**Lemon Meringue Tartlet****Dark Chocolate Brownies****Pistachio Cherry Blondie** (n)

Cucumbers, Snap Peas, Toasted Almonds,

Sesame Soy Dressing (n, gf)

Southwest Fiesta Bowl | Grilled Flank Steak,

Tomatoes, Black Beans, Corn, Brown Rice,

Romaine Lettuce, Red Onion, Tortilla Crisps,

Avocado Ranch Dressing

High-Protein Vegan Bowl | Tofu, Lentils,

Chickpeas, Quinoa, Kale, Spinach, Cucumber,

Carrot Ribbons, Sprouts, Pumpkin Seeds,

Tahini-Balsamic Dressing (v, gf)

Broccoli & Farro Edamame Bowl | Farro,

Raw Broccoli Florets, Shelled Edamame, Bell Pepper, Cucumber, Bean

Sprouts, Sherry Vinaigrette (vg)

Mediterranean Couscous Bowl | Beef Kibbeh,

Ras-El Hanout Spice, Pomegranate, Mint Labneh,

Chickpeas, Brown Rice, Toasted Vermicelli,

Pomegranate Molasses Vinaigrette (n)

Udon Noodle Bowl | Baby Corn, Mizuna Leaves,

Spinach, Sesame Seeds, Kimchi, Cucumber Spiral,

Sesame Soy Vinaigrette

Kindly note that Modern Fusion Bowls are not accompanied by a side salad, as the bowl itself features comparable components.

(gf) Gluten-Free | (df) Dairy-Free | (n) Contains Nuts | (vg) Vegetarian | (v) Vegan

Pricing is subject to Service Charge of 16.75% and Administrative Fee of 10.25%, Taxable at 9.875%



HORS D'OEUVRES

Our hors d'oeuvres are available in two formats: elegantly crafted bite-size canapés, or individually plated small dishes for a more substantial, refined presentation.

Based on full event count.

CANAPÉS

FROM OUR SEA

COLD

Snow Crab Blini | Brown Butter \$18 per piece

Grilled Octopus | Charred Octopus, Smoked Chili Oil, Pickled Tomato, Herb Gremolata (gf) \$18 per piece

Lobster Roll | Lime Aioli, Brioche Bun \$18 per piece

RAW

Tuna Sashimi | Crispy Wonton Taco, Avocado Aioli, Fresh Jalapeño (gf by request) \$16 per piece

Cured Scallop Tiradito | Aji Amarillo Leche de Tigre \$18 per piece

Hamachi Sashimi | Cucumber, Yuzu Juice (gf) \$16 per piece

Spicy Tuna Tartare | Crispy Cone \$16 per piece

Osetra Caviar Blini | Citrus Crème Fraîche \$18 person

Kusshi Oyster | Hibiscus mignonette (gf) \$16 per person

HOT

Fried Lobster Wonton | \$16 per piece

Shrimp Tempura | Spicy Sriracha Vegan Mayo \$16 per piece

Grilled Shrimp Skewer | Mango Salsa, Crispy Shallots, Cilantro Oil \$16 per piece

Garden Pea Soup | Miso Scallop \$14 per piece

Salmon on Brioche | Whipped Cream Cheese, Green Chili, Dill \$16 per piece

FROM OUR LAND

COLD

Prosciutto and Melon | Thyme Honey Sauce (gf) \$15 per piece

Porcini and Truffle Crêpe Money Bag | Whipped Ricotta, Chives (gf) \$16 per piece

Beef Tartare | Melba Toast, Dijonnaise \$15 per piece

HOT

Grilled Lamb Chops | Lamb Jus (gf) \$18 per piece

Short Rib en Croûte | Slow Braised Short Rib, Puff Pastry, Jus \$16 per piece

Chorizo and Corn Fritter | Saffron Aioli \$15 per piece

Beef Satay | Peanut Chili Sauce (n) \$16 per piece

Chicken Satay | Peanut Chili Sauce (n) \$15 per piece

Mustard-Seed Chicken Skewer | Creamy Mustard-Seed Sauce (af) \$15 per piece

INDIVIDUAL SMALL PLATES

FROM OUR SEA

COLD

Snow Crab Salad | Mango Salsa, Endive (gf)

\$21 per piece

Grilled Octopus | Coriander Sauce, Heirloom Tomato Salad (gf) \$21 per piece

Lobster Mayonnaise | Baby Gem Lettuce, Passion Fruit Relish \$21 per piece

RAW

Tuna Sashimi | Ponzu, Jalapeño, Rice Noodle (gf)

\$20 per piece

Scallop Crudo | Cauliflower Mousseline, Cucumber Spaghetti (gf) \$21 per piece

Hamachi Sashimi | Apple & Cabbage Slaw, Green Vinaigrette (gf) \$20 per piece

HOT

Shrimp Wonton Soup | Coriander, Citrus Soy

\$18 per piece

Salmon Mi-Cuit | Crispy Brussels Sprouts, Citrus BBQ Sauce \$19 per piece

Flame Grilled Octopus | Shaved Fennel, Patatas Bravas, Saffron Aioli \$19 per piece

Butter-Poached Lobster | Green Pea Risotto, Parsley Crumbs (gf) \$21 per piece

FROM OUR LAND

HOT

Grilled Lamb Loin Medallions | Spiced Yogurt, Green Olive Salsa (gf) \$23 per piece

Beef Short Rib | Mascarpone Polenta, Gremolata \$20 per piece

Sujuk Pita Rolls | Garlic Labneh, Pine Nuts, Fresh Mint (n) \$18 per piece

Hoisin Pork Belly | Grilled Savoy Cabbage, Pineapple \$18 per piece

Beef Satay | Peanut Chili Sauce (n) \$18 per piece

Indonesian Chicken Skewer | Lemongrass, Sticky Rice (gf) \$18 per piece

Chicken Tikka | Paratha, Cumin Yoghurt \$18 per piece

Duck À L'Orange Confit | Creamy Potato Purée (gf) \$18 per piece

Lamb Kofta | Pita Bread. Mint Labneh. Pomegranate



VEGETARIAN AND PLANT-BASED

- Braised Lamb Shoulder Tartlet** | Preserved Lemon, Crispy Rosemary \$16 per piece
- Charred Eggplant Bruschetta** | Whipped Feta, Olive Dust \$15 per piece
- Chicken al Pastor Skewer** | Pineapple–Chipotle Glaze, Cilantro Flower (gf) \$16 per piece

VEGETARIAN & PLANT-BASED

COLD

- Red Wine Mascarpone** | Roasted Figs, Brioche \$15 per piece
- Feta and Mint Watermelon** | Frisée (gf) \$12 per piece
- Beet-Cured Tofu “Crudo”** | Citrus Gel | Dill Oil (v, gf) \$12 per piece

HOT

- Wild Mushroom Unagi** | Black Garlic Crispy Rice (vg, gf) \$15 per piece
- Roasted Cauliflower “Velouté” Shooter** | Smoked Almond Dukkah (v, gf) \$12 per piece
- Roasted achiote & Jalapeño Arancini** | Lime–Cashew Crema, Cilantro Dust (vg, n) \$12 per piece
- Vegetable Samosa** | Mint Yogurt (vg) \$12 per piece

VEGETARIAN AND PLANT-BASED

\$18 per piece

VEGETARIAN AND PLANT-BASED

COLD

- Whipped Ricotta Trofie Pasta** | Heirloom Tomatoes, Herb Oil \$16 per piece
- Watermelon and Strawberry Gazpacho** | Lemon Oil, Crispy Crumbs (vg) \$16 per piece

HOT

- Wild Mushroom Unagi** | Jasmine Rice, Black Garlic (vg) \$18 per piece
- Basil Pesto Cavatelli Pasta** | Burrata, Pine Nuts (n) \$16 per piece
- Celeriac and Hazelnut Cappuccino** (gf, n) \$16 per piece
- Mushroom Risotto** | Parmesan Espuma, Truffle Splash (gf) \$16 per piece
- Paneer Korma** | Poppadum Twirls, Coconut Cream (n) \$16 per piece

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STATIONS

Stations are designed for a minimum number of 12 attendees with a maximum number of two hours of service. Please order based on full event count.

Certain stations are subject to mandatory chef attendant fee to ensure proper preparation and service.

DIM SUM STATION | \$70 PER GUEST

Wonton Soup | Your choice of pork or chicken wontons

Chicken Siu Mai

Vegetable Steamed Buns (vg)

Pork Steamed Buns

Prawn Har Gow

Egg Steamed Buns (vg)

Pandan Steamed Buns (vg)

Please note that a \$400 Chef Attendant Fee will apply

SEAFOOD MARKET

All selections are served with mignonette sauce, fresh lemon, Tabasco, ponzu sauce, cucumber & jalapeño dressing

Dungeness Crab Two Ways | Butter-Poached, Salad (gf) **\$65 per guest**

Fresh Oysters (gf) | **\$25 per guest**

Shrimp Trio | Tempura, Poached, Salad **\$60 per guest**

Lobster Display | Butter-Poached, Salad,
Sandwich Lobster Thermidor **\$65 per guest**

SUSHI STATION | \$85 PER GUEST

Elevate your experience with a dedicated sushi chef attendant. A service fee of \$750 applies.

Salmon Nigiri (gf)

Tuna Nigiri (gf)

Mushroom Nigiri (gf)

Crab California Roll (gf)

Vegetable Maki Roll (vg)

Condiments | Wasabi, Ginger, Soy Sauce

POKE BAR | \$70 PER GUEST

Proteins | Raw Tuna, Raw Salmon, Prawns, Tofu,

Organic Chicken Breast, Denver Steak

Base | Sticky Sushi Rice, Brown Rice, Spring Mix

Toppings | Fresh Mango, Red Cabbage,

Edamame Beans, Carrots, Ginger, Wasabi

Sauces | Spicy Vegan Mayo (gf, v), Teriyaki Sauce, Soy Sauce, Chili Sauce, Ponzu Sauce

TASTE OF MEXICO | \$75 PER GUEST

PIZZA AL FRESCO STATION | \$60 PER GUEST

Available exclusively for outdoor events, this station features artisanal pizzas prepared on-site by a dedicated chef attendant. A \$400 chef attendant fee will apply.

If selected as the sole station, service is limited to a maximum of 60 guests.

Choose up to *three* (3) pizza varieties:

Margherita | Tomato Sauce, Mozzarella Fior Di Latte, Basil (vg)

Genovese | Basil Pesto, Mozzarella Fior Di Latte, Pine Nuts, Sun-Dried Tomatoes (vg, n)

Ortolana | Tomato Sauce, Mozzarella, Eggplant, Zucchini, Artichokes, Peppers (vg)

Diavola | Spicy Wagyu Beef Pepperoni, Tomato Sauce, Mozzarella

Fiori e Tartufo | Mozzarella, Béchamel Sauce, Black Truffle, Rocket (vg)

CRUDITÉ OF THE DAY | \$30 PER GUEST

Raw and Pickled Seasonal Vegetables

Assorted Olive Selections

Spreads | Mint Labneh, Hummus, Muhammara

Gourmet Crackers and Flatbread

CHEESE BOARD | \$45 PER GUEST

Point Reyes Artisan Cheese Selection | Collection of Hard and Soft Cheeses

Gourmet Accompaniments | Dried Fruits, Grapes, Honey

Crostini and Water Crackers

CHARCUTERIE BOARD | \$55 PER GUEST

Premium Cured Meats | Salami, Prosciutto, Bresaola

Cured Olive and Vegetable Medley

Crostini

Enhance Your Board

Whole Cured Leg of Jamón Ibérico *celebrated for its rich, nutty flavor and exceptional marbling*

\$1950 per Leg

A \$750 carving attendant fee will apply

SOUK MEDITERRANEAN MARKET | \$175 PER GUEST

Cold Mezzes

Muhammara (v, n)

Hummus (v)



Served with Tortilla Chips (gf) (v)

Taco Stand | Tequila lime Shrimp, Pollo Asado, Carne asada

Toppings | Pico de Gallo, Jalapeño, Purple Cabbage, Cilantro, Onions, Lime wedges, Sliced Cucumber, Shaved Radish, Grilled Cebollitas

Dips and Salsas | Pomegranate Cotija Guacamole, Salsa Verde, Salsa Roja, Chipotle lime crema,

Sides | Grilled Baby Corn, Chili Powder, Cotija Cheese, Fresh Cilantro, Lime crema

RUSTIC SLIDER BAR | \$70 PER GUEST

Wagyu Sliders | Cheddar and Tomato

Crispy Chicken Sliders | Hot Honey, Pickles, Cabbage Slaw

Plant-Based Patty Sliders | Spicy Vegan Mayo, Secret Sauce (v)

Grilled Cheese Sandwiches

French Fries (v)

Sweet Potato Fries (v)

Condiments | Mustard, Ketchup, Mayonnaise (v)

PARMESAN WHEEL MAC & CHEESE STATION | \$80 PER GUEST

Creamy macaroni and cheese elegantly tossed in a wheel of aged Parmesan by our Chef live. Chef attendant fee of \$400 is required.

Premium Toppings

Attendees may personalize their dish with the following gourmet accompaniments:

Crispy Lardons (gf)

Italian Sausage

Fried Onions

Shredded Beef Short Rib

Forest Mushroom Ragout (v)

Truffle Breadcrumbs

Everything Bagel Seasoning (vg)

CARVING STATIONS

A minimum of one dedicated carvery attendant is required at \$400 per attendant. Additional attendants are required per 45 guests.

From the Butchery

Diessel Farms Turkey Breast |

Cranberry-Grand Marnier Relish **\$32 per guest**

Niman Ranch Pork Loin |

Smoked Apple Mostarda **\$38 per guest**

Sustainable Salmon | Horseradish and Dill Crust,

White Wine Citrus Sauce **\$42 per guest**

Certified Angus New York Strip Loin |

Bourbon-Peppercorn Demi (gf) **\$44 per guest**

Certified Angus Beef Tenderloin |

Bordelaise Sauce (gf) **\$58 per guest**

Wagyu Beef Picanha |

Chimichurri Sauce, Salsa Rojo

Black Garlic Aioli (gf) **\$58 per guest**

Mint Labneh (vg)

Tabbouleh (v)

Fattoush Salad (v)

Warm Pita Bread (vg)

Hot Mezzes

Spinach Fatayer (vg)

Beef Kebbeh | Pine Nuts, Mint (n)

Sujuk Rolls | Garlic Yoghurt Sauce

Falafel (v)

Entrées

Served with Tahini, Pomegranate and Pickled Vegetables

Falafel Wrap

Beef Shawarma Plate

Eggplant Fattah (vg)

Sides

Batata Harra (vg)

Vegetable Machbous (vg)

Dakous Sauce

Dessert

Please select one

Blossom Berry Salad | Rose Water Syrup, Pomegranate, Pine Nuts (n, v)

Um Ali | Cream-Soaked Pastry, Almonds, Raisins, Rose, Nutmeg (n, vg)

Baklava | Phyllo Dough, Sweet Syrup, Crushed Pistachios (n)

SWEET STATIONS

DECADENT CHOCOLATE FONDUE | \$38 PER GUEST

Indulge in your choice of up to two premium chocolates:

Dark Chocolate (66%)

Milk Chocolate

White Chocolate

Dulcey Chocolate

Accompaniments

Fresh Fruit | Strawberry, Pineapple, Banana, Chef's choice seasonal Fruit

Sweet Treats | Passion Fruit Marshmallow, Ricotta-Filled Cannoli (n), Coconut Pound Cake

Baked Delights | Biscotti (n), Shortbread, Brownie Bites

FIRESIDE S'MORES STATION | \$35 PER GUEST

Available exclusively for outdoor events. A \$400 chef attendant fee will apply.

Marshmallows

Graham Crackers

Milk Chocolate

SWEET CRÊPE OR WAFFLE STATION | \$35 PER GUEST

Choose between an elegant sweet crêpe or a classic Belgian waffle station each accompanied by a curated array of premium toppings



Carving Station Enhancements

Elevate your carving station with additional sides:

One Enhancement **\$16 per guest**
 Two Enhancements **\$30 per guest**
 Three Enhancements **\$40 per guest**

Vegetables

Charred Broccolini | Preserved Lemon Vinaigrette (v)
Roasted Winter Squash | Almond Gremolata (vg, n)
Herb-Roasted Cauliflower | Labneh, Raisin Relish (vg)
Roasted Rainbow Carrots | Rojo Chimichurri

Starches

Roasted Fingerling Potatoes | Vadouvan Spice (v)
Yukon Potato Purée | (gf)
White Corn Grits | Smoked Cheddar (gf)
Toasted Couscous | Dried Apricot, Almonds, Feta,
 Ras El Hanout (n)

(gf) Gluten-Free | (n) Contains Nuts | (vg) Vegetarian | (v) Vegan

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A labor and preparation fee of \$350 applies to stations with fewer than 25 attendees

Enhance this station with a dedicated chef attendant. \$400 chef attendant fee will apply.

Topping Selections

Spreads & Sauces | Nutella (n), Caramel, Lemon Curd, Strawberry Coulis, Maple Syrup, Vanilla Anglaise

Fresh Fruit | Strawberries, Raspberries, Bananas

Nuts | Hazelnuts, Pistachio, and Pecans

Finishing Touches | Vanilla Ice Cream, Chantilly Cream

DESIGN YOUR OWN DOUGHNUT | \$35 PER GUEST

Guests can personalize their freshly baked doughnuts with an array of rich fillings, and toppings.

A \$400 Chef attendant fee will apply

Toppings include: Chocolate Sprinkles, Pistachio Crumbles, Chopped Peanuts, Toasted Coconut, Powdered Sugar, Cinnamon.

Please select two fillings and two Glazes. *Chef's Recommendation:*
 Choose one fruit compote and one crème.

Crèmes | Vanilla Cream, Nutella, Lemon Curd

Fruit Compote | Strawberry, Mixed Berry, Mango

Glazes | Maple, Vanilla, Strawberry and Chocolate Glaze



PLATED

Create a custom-plated dinner menu tailored uniquely for your attendees!

All Plated Dinner include Freshly Baked Bread and Freshly Brewed Caffè Umbria Coffee, Decaffeinated Coffee, and Rishi Tea

COURSE OPTIONS

Pre-Selected Choice of Entrées

Final entrée counts are required 5 days prior to the event. An additional \$25 per guest, per entrée option applies (limited to three entrée options). Place cards denoting the entrée selections are required and available for \$15 each.

Three-Course Plated Dinner | \$200 per guest

Please select:

- One Appetizer or Soup or Salad
- Two Entrées
- One Dessert

Four-Course Plated Dinner | \$220 per guest

Please select:

- One Appetizer
- One Soup or Salad
- Two Entrées
- One Dessert

Tablesides Choice of Entrées

Minimum Four-Course is required for this option to ensure timely service for your guests.

An additional \$45 per guest, per entrée option applies (limited to three entrée options and a maximum of 50 guests).

Custom tableside menu cards are required and available for \$20 each.

APPETIZER

Ossetra Caviar | Pomme De Terre Galette,

Soft Poached Egg, Beurre Blanc

Additional \$35 per person

Albacore Tuna Toro Roll | Nori, Rice,

Ponzu & Maple Soy, Crispy Leek

Salmon Gravlax | Ora-King Salmon,

Beets and Dill Marinade, Citrus Segments, Arugula (gf)

Wild Mushroom & Truffle Hummus | Aleppo Pepper, Lemon Roasted

Chanterelle Mushroom, Toasted Pine Nuts, Flat Bread (n, vg)

Tomato Mille-Feuille | Heirloom Tomatoes,

Feta Crumble, Cream of Parmesan, Aged Balsamic Glaze (vg)

Mushroom Tartine | Brandy Sautéed Wild Mushrooms,

Mushroom Jus, Butter Toasted Brioche (vg)

Gochujang Cauliflower | Yogurt Dressing,

Honey-Cooked Walnuts, Orange Syrup (vg, n)

Salmon Tartare | Wild Atlantic Salmon,

Lemon Emulsion, Shallots, Fennel Salad (gf)

Beef Carpaccio | 24-Month Aged Parmesan, Black Garlic Aioli, Capers (gf)

Indonesian Chicken Satay | Lemongrass,

Peanut Sauce, Grilled Baby Gem Lettuce (n)

Flame Grilled Asparagus | Garlic Tahini Yogurt. Pomegranate.

ENTRÉES

Red Meat

Braised Veal Osso Buco | Saffron and Peas Risotto, Baby Zucchini (gf)

Beef Filet Mignon | 6 oz Filet Mignon, Potato Cake,

Asparagus, Truffle Veal Jus

Lamb Loin | Herb Crust, Parsnip and Vanilla Purée,

Thyme Potato Gratin, Onion Jus

Braised Beef Short Rib | Pumpkin and Celeriac Purée, Wilted

Spinach, Sherry Vinegar Sauce (gf)

Beef Denver Steak | 8 oz Beef Flat Iron,

Mascarpone Polenta, Roasted Carrots,

Black Peppercorn Sauce *Additional \$20 per person*

26-Day Aged Ribeye Steak | 10 oz Ribeye, Pomme Anna, Haricot Vert,

Veal Jus (gf) *Additional \$25 per person*

26-Day Aged Beef Striploin | 10 oz Striploin, Mashed Potato,

Asparagus, Veal Jus (gf) *Additional \$25 per person*

Poultry

Guinea Fowl | Spring Salad, Snap Peas,

Cauliflower Florets, Burnt Butter Jus

Chicken Ballotine | Truffle, Turkey Bacon,

Spiced Yogurt, Roasted Carrots and Zucchini,

Lemon Chicken Jus (gf)

Mary's Chicken Breast | Ancho rubbed,

Grilled Asparagus, Creamy Mashed Potatoes, Salsa Verde

Duck Leg Confit | Roasted Beets and Red Endive,

Butternut Squash Purée, Duck Jus (gf)

Duck Breast | Peas and Coconut Purée, Asparagus,

Sour Cherry Sauce (gf)

Fish & Seafood

Miso Black Cod | Celery Root Purée,

Edamame and Potato Salad, Chives Oil

Pan-Seared Salmon | Spicy Mascarpone Tahini,

Oyster Mushrooms, Herb Oil, Ikura Caviar and Chives,

Beurre Blanc (gf)

Seared Halibut | Grilled Endive, Morel Mushroom,

Champagne Velouté

Branzino | Grilled Mediterranean Seabass, Warm Fregola and Fennel

Salad, Saffron Beurre Blanc

Octopus | Sauce Vierge (gf)

Vegetarian and Vegan

Roasted Savoy Cabbage | Maple Soy Glaze, Hummus, Basil Pesto,

Roasted Cashew, Fried Basil (n,v)

Celery Root Steak | Roasted Celery Root,

Sweet Potato Purée, Fattoush Salad (v)

Roasted Eggplant | Fire-Roasted Eggplant,

Tahini & Cashew Dip, Pomegranate Seeds,

Garlic Breadcrumbs (n,vg)

Roasted Koi Mushroom | Roasted Portobello Mushroom. Mushroom



Sunflower Seeds, Lime Vinaigrette (vg)

SOUP

Cream of Wild Mushroom Truffle |

Onion Mascarpone (vg, gf)

Tomato Velouté | Fresh Tomato,

Olive Oil, Thyme (vg, gf)

Cream of Chicken Velouté |

Cannellini Bean Sofrito

Seasonal Vegetable Soup |

Grilled Sour Dough Bread (v)

SALAD

Caesar Salad | Little Gem Lettuce, Caesar Dressing,

Parmesan Cheese

Burrata | Figs Purée, Radicchio Jam, Sourdough,

Beet Dust, Pistachio, Arugula (vg, n)

Tomato & Watermelon | Heirloom Tomato, Pressed Watermelon,

Mozzarella Cheese, Raspberry Vinaigrette (vg)

Beetroot & Goat Cheese | Caramelized Baked Goat Cheese, Roasted

Figs, White Balsamic Vinaigrette(vg)

Endive & Truffle Salad | Radicchio, Arugula, Pecorino Romano, Honey

Truffle Dressing (vg, gf)

PASTA

Mushroom Gemelli | Truffle, Green Peas,

Wild Mushrooms, White Wine Crema Sauce (vg)

Ballerina | Bianco Di Napoli Tomato Sauce, Eggplant,

Almonds (vg, n)

Ditali | Arugula Pesto, Charred Broccolini, Stracciatella (vg, n)

Meyer Lemon Ricotta Ravioli | Grilled Asparagus,

Brown Butter and Sage Sauce (vg)

Chicken & Spinach Ravioli | Wilted Spinach & Broccoli, 24-Month Aged

Cheese Sauce, Toasted Pistachio (n)

(gf) Gluten-Free | (df) Dairy-Free | (n) Contains Nuts | (vg) Vegetarian | (v) Vegan

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Oil, Coconut Cream, Basil Sauce (v)

Mushroom Risotto | Parmesan Espuma, Truffle Splash (gf, vg)

DESSERT

Honey Vanilla Panna Cotta | Almond Tuiles,

Spiced Red Wine Cherry Sauce (gf, n)

Chocolate Hazelnut Tart | Hazelnut Frangipane, Chocolate Cremeux,

Gianduja Chantilly, Raspberry Sauce (n)

Roasted Pineapple | Coconut Cream Mousse,

Oat Crumble, Lime and Passion Fruit Coulis (v, gf)

Tiramisu Choux | Mascarpone Mousse,

Chocolate Sauce, Coffee-Soaked Sponge, Coffee Ice Cream

Tropical Gateaux | Mango Mousse,

Mint and Basil Sponge, Coconut Sorbet,

Passion Fruit Coulis

Vegan Lemon Mousse | Roasted Pistachios, Blueberry Compote, Vegan

Meringue (v)

Strawberry Bavarois | Vanilla Meringue, Macerated Strawberries (gf)

Chocolate Decadence | 70% Dark Chocolate Mousse, Black Cocoa

Sable, White Chocolate Micro Sponge



BUFFET

Buffets are designed for a minimum of 10 attendees with a maximum of two hours of service.

All Dinner Buffets Include Freshly Baked Bread and Freshly Brewed Caffè Umbria Coffee, Decaffeinated Coffee, and Rishi Tea

BUFFET OPTIONS

University Ave Dinner Buffet | \$200 per guest

Please select:

One Soup or Pasta
Two Salads
Two Entrées
Two Sides
Two Desserts

Redwood Reserve Dinner Buffet | \$220 per guest

Please select:

One Soup
Two Salads
One Pasta
Three Entrées
Two Sides
Three Desserts

ENHANCEMENTS

An additional charge of \$20 per guest applies for each added soup, salad, side, or pasta selection.

An additional charge of \$30 per guest applies for each additional entrée selection.

SOUP

Heirloom Tomato Bisque | Fried Basil, Mascarpone Crème, Chili Oil

Butternut Squash Velouté |

White Bean and Sautéed Squash

Brown Butter Crème Fraîche (vg, gf)

Cream of Mushroom | Ricotta Crème, Truffle Oil (vg, gf)

SALAD

Garden Salad | Mixed Organic Greens, Avocado, Roasted Honeycrisp Apple, Truffle Vinaigrette (vg, gf)

Caesar Salad | Little Gem Lettuce, Caesar Dressing, Parmesan Shavings Croutons (vg, gf)

Spinach Salad | Spinach, Cranberries, Strawberries, Candied Walnuts, Balsamic Vinaigrette (vg, n, gf)

Greek Salad | Tomato, Cucumber, Red Onion, Feta Cheese, Bell Pepper, Oregano (vg, gf)

Baby Kale & Frisée | Crispy Pancetta, Chopped Farm Egg, Pickled Onions, Cabernet Sauvignon Vinaigrette, Cherry Tomatoes

ENTRÉES

Red Meat

Grilled Beef Flank Steak | Chimichurri Sauce, Fired Peppers (gf)

Korean Style Beef Short Rib | Crispy Maitake Mushroom, Soy Veal Jus

Leg of Lamb | Fresh Mint Jus, Roasted Pepper (gf)

Lamb Loin Chops | Lamb Jus, Cippolini Onion, Artichoke Hearts

Beef Tenderloin | Mascarpone Polenta, Crispy Kale, Green Peppercorn Sauce

Veal Polpettè | Pomodoro Sauce, Burrata, 24-Month Aged Parmesan Cheese

Mongolian Pork Belly | Chili, Sesame, Tempura Spring Onion

Poultry

Teriyaki Glazed Chicken Thigh | Bok Choy, Crispy Glass Noodle (gf)

Duck Leg À L'Orange | Asparagus, Orange Honey Sauce (gf)

Pesto Grilled Chicken | Brown Mushroom, Bell Pepper Sofrito (n, gf)

Butter Chicken Curry | Pickled Red Onion (gf)

Honey Garlic Chicken Schnitzel | Mustard Sauce, Potato, Gherkin Sauté

Fish & Seafood

Seared Salmon | Citrus Sauce, White Wine Poached Mushroom (gf)

Sea Bass | Meyer Lemon Beurre Blanc, Broccolini (gf)

Grilled Branzino | Basil Pesto, Blistered Tomato (gf, n)

Grilled Tiger Prawn | Tomato Butter Sauce, Chickpea Crunch (gf)

Vegan

Himalayan Vegetable Curry | Tofu, Heirloom Carrots, Potato, Green Beans

Beyond Meatballs | Satay Sauce, Coconut Milk, Crushed Peanuts (n)

SIDES

Vegetables

Roasted Asparagus | Toasted Almond, Lemon Zest (n)

Caramelized Heirloom Carrots | Roasted Hazelnut (n, gf)

Roasted Squash | Sweet Chili, Green Onion

Crispy Brussels Sprouts | Maple Agrodolce

Roasted Eggplant | Grated Tomato, Labneh, Basil Oil

Gochujang Cauliflower | Pine Nuts, Parsley (n)

Roasted Green Beans | Olive Chutney

Steamed Bok Choy | Maple Soy Glaze

Starches

Roasted Butterball Potatoes | Garlic & Herb Dressing (v, gf)

Creamy Mashed Potatoes (va, gf)



PASTA

Ballerina | Bianco Di Napoli Tomato Sauce (vg)
Gemelli Mushroom | White Wine Cream Sauce (vg)
Meyer Lemon Ricotta Ravioli | Brown Butter and Sage (vg)
Portobello Mushroom Cheese Ravioli |
 Truffle Butter Sauce (vg)
Chicken Mascarpone Ravioli | 24-Month Aged Parmesan Cheese
 Sauce
Rigatoni | Mushroom Bolognese, Basil,
 Calabrian Chili, Tomato Conserva (v)

Coconut Infused Steamed Jasmine Rice (v, gf)
Fingerling Potatoes | Vadouvan Spice (v, gf)
Creamy Mascarpone Polenta (vg, gf)
Moroccan Couscous | Dried Apricots, Almonds,
 Ras El Hanout (n, v)
Pilaf Rice | Basmati, Aromatic Vegetables, Fried Onions (v)

DESSERT

Chocolate Passion Fruit Verrine | Chocolate Mousse,
 Vanilla Wafers, Passion Fruit Curd (v)
Black Forest Choux | Chocolate Choux, Vanilla Cream, Cherry
 Espresso Crème Brûlée (gf)
Greek Yogurt Panna Cotta | Blueberry Orange Compote (gf)
Chocolate Raspberry Tartlet | Chocolate Frangipane, Chocolate
 Raspberry Ganache, Fresh Raspberries (n)
Hazelnut Crunch Cake | Hazelnut Chocolate Cream,
 Hazelnut Feuilletine Crunch (n)
Strawberry Cheesecake | Vanilla Chantilly,
 Fresh Strawberries
Pistachio Financier | Orange whipped Ganache (n)
Red Velvet Entremet | Red Velvet Sponge, Raspberry Crèmeux, Cream
 Cheese Mousse (Gelatin)
Pavlova Bites | French Meringue, Vanilla Chantilly,
 Fresh Berries
Chocolate Bouchon | Chocolate Mousse
Vegan Matcha Coconut Tart (v)

(gf) Gluten-Free | (df) Dairy-Free | (n) Contains Nuts | (vg) Vegetarian | (v) Vegan

Pricing is subject to Service Charge of 16.75% and Administrative Fee of 10.25%, Taxable at 9.875%



HOST

Elevate your celebration with a bespoke private bar experience, tailored exclusively for your event.

ULTIMATE WINES & SPIRITS

Ultimate Wines & Champagne:

Moët & Chandon, Brut Champagne

\$160 per bottle

Cakebread, Sauvignon Blanc, Napa Valley

\$90 per bottle

Flowers, Chardonnay, Sonoma Coast

\$115 per bottle

DuMOL Russian River Valley, Pinot Noir,

\$135 per bottle

Grgich Hills Estate, Cabernet Sauvignon, Napa Valley \$125 per bottle

Ultimate Cocktails

Made with Spirits listed below:

Belvedere Vodka, Zacapa Rum, DJ Repo Tequila, Roku Gin, Macallan 15 Scotch, WhistlePig Whiskey, Michter's Bourbon, Lost Explorer Mezcal

\$29 per drink

DELUXE WINES & SPIRITS

Deluxe Wines & Sparkling Wines

Laurent Perrier, "La Cuvée" Brut Champagne

\$125 per bottle

Wente Vineyards Eric's Unoaked, Chardonnay

\$115 per bottle

Angel's Ink, Pinot Noir, Central Coast California

\$90 per bottle

Ravel & Stitch, Cabernet Sauvignon, Central Coast California \$90 per bottle

Deluxe Cocktails

Made with Spirits listed below:

Ketel One Vodka, Diplomatico Reserve Rum, Siete Mezcal, Casa Noble Tequila, Hendrick's Gin, Makers Mark Whiskey, Johnnie Walker Black Scotch, Michter's Rye Whiskey,

\$26 per drink

PREMIUM WINES & SPIRITS

Premium Wines & Sparkling Wines

Zardetto, Brut Prosecco

\$80 per bottle

Hayes Ranch Chardonnay

\$80 per bottle

Hayes Ranch Cabernet Sauvignon

\$80 per bottle

Premium Cocktails

BAR PACKAGES

Elevate your event with our carefully curated Bar Package Experience.

Designed to delight every guest with expertly selected wines and handcrafted cocktails. Perfect for corporate and social celebrations, and upscale gatherings, these packages deliver a seamless, sophisticated bar experience your guests will remember long after the last toast.

PREMIUM BAR PACKAGE

\$65 per person | 2-hour service

Enjoy free-flowing pours of Premium wines and expertly mixed cocktails made with a refined selection of spirits listed in our Premium bar section.

DELUXE BAR PACKAGE

\$85 per person | 2-hour service

Enjoy free-flowing pours of Deluxe wines and expertly mixed cocktails made with a refined selection of spirits listed in our Deluxe bar section.

ALL AMERICAN BEERS

\$12.00 Each

Stella Artois

Bud Light

Coors Light

IMPORTED AND CRAFT BEERS

\$15.00 Each

Corona, Heineken, Amstel Light, Lagunitas IPA, Sierra Nevada, Modelo, Trumer Pilsner

NON- ALCOHOLIC

\$10 Each

Soft Drinks

Still & Sparkling Water

\$12.00 Each

Athletic Brewing non-alcoholic beer

Assorted Bottled Juices

OLIPOP Prebiotic Sodas | in assorted feel-good flavors

BUBBLE BAR

Add a little extra pop to your event with a Bubbles Bar, featuring your selection of sparkling wine from champagne to prosecco and everything in between.

CUSTOMIZED ICE CUBES

\$5.00 Each

Add some flair to your cocktails and keep your brand front and center with customized ice cubes. Using your company logo or icon of choice, we can create a one-of-a-kind ice cube that will make a lasting impression on your event attendees.



Made with Spirits listed below:

Wheatley Vodka, Myers Platinum White Rum,
Cazadores Blanco Tequila, Del Maguey Mezcal,
Ford's Gin, Dewar's White Label Scotch,
Jim Beam Whiskey, Rittenhouse Rye Whiskey
\$24 per drink

your event attendees.

A \$25 service fee applies to orders under 120 guests.

Please allow 7 business days from logo submission for customization and processing.

Pricing is subject to Service Charge of 16.75% and Administrative Fee of 10.25%, Taxable at 9.875%

A \$400 fee per bartender applies for every four (4) hours of service, required for all bar experiences.

Service is staffed at one bartender per 75 guests to ensure an elevated guest experience.



WINE LIST

To ensure an impeccable experience, we kindly request that all wine selections be finalized no less than five (5) business days prior to your event. Wine is billed based on actual consumption, allowing you the flexibility to curate without compromise.

SPARKLING

Zardetto, Prosecco- DOC, Italy **\$80 per bottle**
 JCB No. 21, Burgundy, France **\$90 per bottle**
 JCB No. 69 Rose, Burgundy, France **\$95 per bottle**
 Domaine Carneros by Taittinger, Napa Valley, California
\$125 per bottle
 Schramsberg, Blanc De Noirs -Napa Valley CA 2
\$145 per bottle

PINOT NOIR

Brewer Clifton, St. Rita Hills 3-D **\$80 per bottle**
 Angel's Ink, Central Coast, California **\$90 per bottle**
 Cristom, Willamette Valley, Oregon **\$110 per bottle**
 Emeritus Hallberg Ranch, Russian River, California
\$135 per bottle
 Flowers, Sonoma, California **\$135 per bottle**
 DuMOL, Russian River Valley, California **\$135 per bottle**
 Lingua Franca Avni, Willamette Valley, Oregon **\$170 per bottle**
 Twomey-Anderson Valley, CA **\$170 per bottle**
 Kistler Vineyards- Sonoma Coast, California **\$245 per bottle**

CABERNET SAUVIGNON

Hayes Ranch, California **\$80 per bottle**
 Ravel & Stitch, Central Coast, California **\$90 per bottle**
 Martin Ray, Napa Valley, California **\$90 per bottle**
 Routestock, Napa Valley, California **\$100 per bottle**
 Grgich Hills Estate Grown-Rutherford, CA **\$125 per bottle**
 Silver Oak, Alexander Valley, CA **\$295 per bottle**
 Nickel and Nickel, Quarry Single Vinyard **\$365 per bottle**

MERLOT

Duckhorn- Napa Valley, CA **\$100 per bottle**
 Keenan- Napa Valley, CA **\$150 per bottle**
 Chappellet-Napa Valley, CA **\$170 per bottle**

OTHER REDS

Paul Hobbs, "Felino" Malbec, Argentina **\$90 per bottle**
 Chappellet, Mountain Cuvee, Napa Valley, California
\$120 per bottle
 The Prisoner, Red Blend, California **\$125 per bottle**
 La Reserve de Malartic Bordeaux Blend **\$135 per bottle**
 Ridge, Lytton Springs, Zinfandel, Dry Creek Valley, California
\$170 per bottle

DESSERT WINES

Chatueau Laribotte Sauternes **\$80 per bottle**

CHAMPAGNE

Laurent Perrier, la Cuvée, Champagne, France **\$125 per bottle**
 Moet, Brut, France **\$200 per bottle**
 Veuve Clicquot, Ponsardin, Brut **\$255 per bottle**
 Ruinart-Rosé, Champagne, France **\$275 per bottle**
 Dom Perignon-Vintage-Champagne, France
\$500 per bottle

CHARDONNAY

Hayes Ranch, California **\$80 per bottle**
 Wente Central Coast, California **\$80 per bottle**
 Louis Latour, Mâcon-Lugny "Les Genièvres", France **\$85 per bottle**
 Jonata, The Hilt Estate, Sta. Rita Hills, California **\$110 per bottle**
 Wente Eric's Unoaked, Livermore Valley, California **\$115 per bottle**
 Grgich Hills Estate, California **\$115 per bottle**
 Flowers, Sonoma Coast, California **\$115 per bottle**
 Crossbarn, Sonoma, California **\$125 per bottle**
 Thomas Fogarty, Santa Cruz Mountains **\$150 per bottle**
 Jayson by Pahlmeyer, Napa Valley, California **\$180 per bottle**
 Far Niente, Napa Valley, California **\$185 per bottle**
 Chateau Montelena, Napa Valley, California **\$225 per bottle**

SAUVIGNON BLANC

Hayes Ranch, California **\$80 per bottle**
 Craggy Range, Te Muna, New Zealand **\$85 per bottle**
 Cakebread, Napa Valley, California **\$90 per bottle**
 Twomey, Napa and Sonoma, CA **\$120 per bottle**

OTHER WHITES

Zenato Veneto, Pinot Grigio, Italy **\$80 per bottle**
 August Kessler, Riesling, Germany **\$80 per bottle**
 Camaleao Alvarinho, Vinho Verde, Portugal **\$85 per bottle**
 Meursault "Les Vireuils Dessous" White Burgundy **\$256 per bottle**

ROSÉ

Chateau d'Esclans, Whispering Angel, France
\$85 per bottle
 Minuty Prestige Cotes de Provence **\$90 per bottle**



Far Niente, Dolce, Oakville, California **\$170 per bottle**

Pricing is subject to 27% service charge and 9.875% sales tax

SPECIALTY BARS AND COCKTAILS

Enhance your event with a bespoke bar experience featuring curated specialty bars and handcrafted cocktails. Choose your custom elements to create a standout, memorable experience tailored to your taste and style.

WHISKEY BAR

Our menu presents two refined whiskey paths—Scotch and Bourbon—each carefully curated to showcase heritage and character. We invite you to select one journey or curate your own, mixing from both collections.

Scotch: Journey through Scotland

Glenlivet \$22 per drink

Smooth, floral, with subtle orchard fruit and a hint of vanilla

Macallan \$24 per drink

Rich and full-bodied with notes of dried fruit, oak, and spice.

Oban \$24 per drink

Balanced coastal character with hints of citrus, heather, and sea salt.

Laphroaig \$22 per drink

Intensely smoky with maritime notes and a lingering earthiness

Lagavulin \$27 per drink

Deeply peated and elegantly layered, with notes of dried fig, seaweed, and rich oak

Bourbon: Journey through Kentucky

Buffalo Trace \$22 per drink

Smooth and full-bodied with notes of brown sugar, vanilla, and a hint of Spice.

Woodford Reserve \$22 per drink

Well-balanced with rich dried fruit, toasted oak, and a touch of cocoa.

Basil Hayden \$24 per drink

Light and approachable with hints of rye spice, honey, and soft pepper

MOJITO BAR

Our Mojitos will be crafted based on your choice of premium white rum.

Diplomatico Rum \$27 per drink

Bacardi Rum \$24 per drink

Myers's Platinum \$22 per drink

Classic Mojito

Mojito, Muddled Mint, Fresh Lime, Sparking Soda

Watermelon Mojito

Mojito, Frozen Watermelon Cubes, Muddled Mint, Fresh Lime, Sparkling Soda

Royal Mojito

Mojito, Muddled Mint, Fresh Lime, Champagne Floater

Spa Mojito

SIGNATURE COCKTAILS

Customize your event with a distinguished array of signature cocktails, thoughtfully composed to elevate every moment. For a seamless and focused experience, kindly select up to two (2) signature cocktails per event. Pricing will be based on your selected tier of the hosted bar.

VODKA

Vodka Thyme

Vodka, Thyme Infused Simple Syrup, Lemon, Fresh Lavender

Prickly Pear Martini

Vodka, Prickly Pear, Limeade

Pom

Vodka, Pomegranate Juice, Limoncello, Fresh Pomegranate Seeds

GIN

Sparkling Gimlet

Gin, Fresh Lime, St. Germain, Basil, Prosecco

Cranberry Gin Fizz

Gin, Cranberry, Orange, Simple Syrup, Ginger Beer, Mint Sprig

Blackberry Bramble

Gin, Lemon Juice, Fresh Blackberries, Sparkling Water

TEQUILA

Cucumber Cilantro Jalapeno Margarita

Tequila, Triple Sec, Lime, Cucumber, Jalapeño, Cilantro

La Paloma

Tequila, Fresh Grapefruit, Sparkling Grapefruit Soda

Watermelon Agua Fresca

Tequila, Mezcal, Fresh Watermelon Juice, Lime, Tajin Rim

RUM

Berry Mojito

Rum, Fresh Mint, Fresh Berries, Simple Syrup, Lime, Sparkling Soda

Strawberry Basil Cooler

Rum, Ginger Ale, Fresh Basil, Fresh Strawberry

Pineapple Mango Rum Punch

Light Rum, Mango Puree, Fresh Pineapple, Edible Flowers

WHISKEY/BOURBON



Mojito, Muddled Mint, Fresh Lime, Fresh Muddled Cucumber, Sparkling Water

MARGARITA BAR

Our Margaritas will be crafted based on your choice of premium tequila.

Patron Silver \$27 per drink

Casa Noble \$24 per drink

El Campo Blanco \$22 per drink

Classic Margarita

Magarita, Fresh Lime, Triple Sec, Salt Rim

Pomelo Margarita

Magarita, Fresh Lime Juice, Fresh Grapefruit Juice, Triple Sec, Lime Zested Salt Rim

Cucumber Cilantro Jalapeno Margarita

Magarita, Triple Sec, Lime Juice, Simple Syrup, Muddled Cucumber, Cilantro, and Jalapeno

Spicy Watermelon Margarita

Magarita, Triple Sec, Lime Juice, Fresh Watermelon, Cayenne Pepper, Simple Syrup, Tajin Rim

BLOODY MARY BAR

Our Bloody Marys will be crafted based on your choice of liquors based on the following premium vodka.

Grey Goose Vodka \$27 per drink

Tito's Vodka \$24 per drink

Wheatley Vodka \$22 per drink

Substitute vodka with Corona for a refreshing Michelada – \$22 per drink

Mixes

Spicy Bloody Mary Mix, Regular Bloody Mary Mix, Michelada Mix

Garnishes

*Horseradish, Celery, Basil, Pickled Vegetables
Olives, Onion, Limes, Lemons, Orange Wheels
Cucumber Slices, Pickle Spears, Hot Sauce*

Selection of Salts

Spicy Salt, Tajin, Lime Zested Salt

MIMOSA BAR

Our Mimosas will be crafted based on your choice of the following sparkling wines:

Laurent Perrier Brut \$27 per drink

Schramsberg, Blanc De Noirs \$27 per drink

JCB No. 21 \$25 per drink

Domaine Carneros Vintage Brut \$25 per drink

Zardetto Prosecco \$22 per drink

Tangerine Old Fashioned

Bourbon, Sugar Cube, Fresh Tangerine, Club Soda

Whiskey Gulch

Whisky, Mint, Ginger Beer, Fresh Blueberries

Maple Bourbon Smash

*Bourbon, Maple Syrup, Orange, Fresh Lemon
Dehydrated Blood Orange Wheel*

MOCKTAILS \$20 PER DRINK

Please select a maximum of (2) mocktails per event.

Spicy Mango

Mango Puree, Fresh Lemon Juice, Cayenne Pepper Syrup, Orange Wedge

Strawberry Ginger Cooler

Ginger Ale, Fresh Lemonade, Strawberries, Fresh Mint

Sparkling Pomegranate

Pomegranate Juice, Sparkling Water, Fresh Raspberry

Prickly Pear Limeade

Prickly Pear Puree, Freshly Made Limeade

Grapefruit Paloma

*Fresh Grapefruit Juice, Grapefruit Sparkling Soda
Lime, Tajin rim*



Additional Liqueurs \$22 per drink
St. Germaine, Aperol

Fresh Juices
*Freshly Squeezed Orange Juice, Freshly Squeezed Grapefruit Juice,
Pomegranate Juice, Peach Puree*

Toppings
Orange Wheels, Raspberries, Strawberries, Fresh Mint

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A \$400 fee per bartender applies for every four (4) hours of service, required for all bar experiences.

Service is staffed at one bartender per 75 guests to ensure an elevated guest experience.

A \$250 bar set up fee also applies.

Ingredients subject to change based on season and availability

THE MIXOLOGY ATELIER

From USD 150 per person with a Bartender fee of USD 400.

THE EXPERIENCE - POUR, STIR, CONNECT

Immerse yourself in the captivating world of artisanal cocktails during an elegant, hands-on experience. Under the expert guidance of our lead mixologist, your group will explore the sophisticated art of mixology, learning, crafting and savoring each bespoke creation. As cocktails are crafted, guests will enjoy a selection of appetizers to enhance the cocktail experience, elevating the evening with a touch of culinary indulgence.

