DREAM®

Banquet Menus



DREAM®

Breakfast Station

1.5HRS OF SERVICE – MINIMUM OF 15 GUESTS

CONTINENTAL BREAKFAST
$35 / GUEST

REGULAR and DECAF COFFEE
ASSORTED BREAKFAST PASTRIES
ASSORTED SELECTION of TEAS
MARKET FRUIT Seasonal Selection of Fruit

CONTINENTAL BREAKFAST PLUS
$45 / GUEST

REGULAR and DECAF COFFEE
ORANGE and GRAPEFRUIT JUICE
ASSORTED BREAKFAST PASTRIES
GREEK YOGURT with GRANOLA and BERRIES
ASSORTED SELECTION of TEAS
MARKET FRUIT Seasonal Selection of Fruit
BAGELS Cream Cheese, Butter & Jam

HOT BREAKFAST STATION
$65 / GUEST

REGULAR and DECAF COFFEE
ORANGE and GRAPEFRUIT JUICE
GREEK YOGURT with GRANOLA and BERRIES
SCRAMBLED EGGS with FINE HERBS
ASSORTED BAGELS Cream Cheese, Butter and Jam
APPLEWOOD SMOKED BACON or TURKEY SAUSAGE
ASSORTED SELECTION of TEAS
MARKET FRUIT Seasonal Selection of Fruit
ASSORTED BREAKFAST PASTRIES
BREAKFAST POTATOES

ADD-ONS
PRICED PER GUEST

$7 TOAST, WHITE, WHEAT, SOURDOUGH, BUTTER and PRESERVES
$10 ASSORTED BAGELS, CREAM CHEESE, BUTTER and PRESERVES
$15 **BREAKFAST BURRITOS** Chorizo, Scrambled Egg, Potato, Cheese

DREAM®

Lunch Station

1.5HRS OF SERVICE – MINIMUM OF 25 GUESTS

COLD LUNCH
$45 / GUEST

STARTER

Select One Item

MIXED TENDER GREENS (GF) (VG)
Cherry Tomato and Cucumber,
Sherry Vinaigrette

CLASSIC CAESAR
Romaine, Focaccia Croutons,
Parmesan Cheese

SANDWICH

Select Two Items, Served with House Potato Chips

GRILLED VEGGIE WRAP (V)
Hummus, Avocado, Mixed Greens, Lemon Vinaigrette, Caprese, Roma Tomato, Fresh Mozzarella, Basil Aioli

THAI CHICKEN WRAP (DF) (N) (V)
Cilantro, Mint, Napa Cabbage,
Peanut Sauce, Cucumber

TUNA CONSERVA (DF)
Tomato, Red Onion, Jalapeno, Iceberg,
Sour Cream, Cilantro

TURKEY CLUB
Smashed Avocado, Tomato, Butter
Lettuce, Bacon, White Cheddar

PROSCIUTTO
Young Manchego, Olive Tapenade,
Arugula, Lemon

VEGGIE CLUB (V)
Feta Cheese, Cucumber, Onion Sprouts,
Tomato, Avocado, Garlic Aioli

SWEET

Select One Item

CHOCOLATE CHIP COOKIES

DARK CHOCOLATE BROWNIES

BLONDIES

SANDWICH ADD-ONS

Additional Side $10 / Guest to Substitute One Sandwich to the Left

ROASTED PORCHETTA
Pesto Di Modena, Arugula,
Cajun Spice, Lemon

SWEET AND SOUR SHORT RIB
Pickled Onions, White Cheddar, Garlic Aioli

CRISPY MOZZARELLA (V)
Marinara, Pickled Chili, Basil

HOT FRIED CHICKEN SANDWICH
Hot Pickles, Wildflower Honey, Chili Mayo

(DF) DAIRY-FREE
(GF) GLUTEN-FREE
(N) NUT ALLERGY
(VG) VEGAN
(V) VEGETARIAN

DREAM®

Lunch Station

1.5HRS OF SERVICE – MINIMUM OF 25 GUESTS

HOT LUNCH
$65 / GUEST

SALAD

Select One Item
Additional Salad $10 / Guest

BABY KALE CAESAR
Croutons, Shaved Pecorino Romano

SIMPLE SALAD (GF) (VG)
Mixed Greens, Cherry Tomato, Cucumber, Lemon Vinaigrette

HEIRLOOM TOMATO and FRESH MOZZARELLA
Basil, Olive Oil (GF) (VG)

LITTLE GEM (GF) (N) (V)
Granny Smith Apple, Golden Raisins, Pecans, Honey Mustard Vinaigrette

SHAVED RAINBOW CARROTS (GF) (N) (VG)
Romaine Hearts, Pistachios, Fine Herbs, Goddess Dressing

WALDORF (GF) (N) (V)
Endive, Arugula, Pears, Candied Walnuts, Blue Cheese, Honey Dressing Golden

BEET AND FENNEL (GF) (N) (V)
Celery, Red Onion, Dill, Spinach, Hazelnut, Champagne Vinaigrette

ENTRÉE

Select Two Items
Additional Entrée $20 / Guest

SALMON with SPINACH CAPRESE (DF) (GF)
Atlantic Salmon, Wilted Spinach, Shaved Garlic, Cherry Tomatoes, Olive Oil, Maldon Salt

JIDORI CHICKEN (GF)
Marsala Sauce, Mushrooms

CHICKEN PICCATA SOFRITO (DF)

GRILLED TRI TIP (GF)
Bordelaise Sauce

BRAISED SHORT RIB
Garlic, Ginger, Scallions

ROASTED CAULIFLOWER and ROMANESCO

SIDES

Select Two Items
Additional Side $10 / Guest

MACARONI and CHEESE (V)

OVEN ROASTED VEGETABLES (GF) (VG)

ROASTED POTATOES (GF) (VG)

CREAMY POLENTA (V)

BRAISED HEARTY GREENS (GF) (V)

DREAM®

Dinner Station

$85 / GUEST – 1.5HRS OF SERVICE – MINIMUM OF 40 GUESTS

SALAD

Select Two Items
Additional Salad $10 / Guest

BABY KALE CAESAR (V)
Croutons, Shaved Pecorino Romano

SIMPLE SALAD (GF) (V)
Mixed Greens, Cherry Tomato, Cucumber, Lemon Vinaigrette, Heirloom Tomato and Fresh Mozzarella, Basil, Olive Oil

LITTLE GEM (GF) (N) (V)
Granny Smith Apple, Golden Raisins, Pecans, Honey Mustard Vinaigrette

FARMERS MARKET LETTUCES (GF) (V)
Mustard Vinaigrette, Pickled Shallot, Parsley

FATTOUSH (V)
Cucumber, Tomato, Feta, Oregano, Arugula, Toasted Pita

BEETS and FARRO (DF) (GF) (V)
Wild Arugula, Radish, Cherry Tomato, Red Wine Vinaigrette

SOUTHWEST QUINOA (DF) (GF) (VG)
Corn, Black Bean, Red Bell Pepper, Cilantro, Chili Lime Vinaigrette

ENTRÉE

Select Two Items
Additional Entrée $20 / Guest

BAKED SALMON with CITRUS BEURRE BLANC (GF)

MISO and LEMON ROASTED WHITE FISH (DF) (GF)
Brown Sugar, Mustard Grain Glazed Turkey

MEDITERRANEAN STYLE GRILLED JIDORI CHICKEN BREAST with PESTO GENOVESE (GF)

TRI TIP with PEPPERCORN SAUCE (GF)

CHOCOLATE STOUT BRAISED BEEF SHORT RIBS (GF)

BUTTERNUT SQUASH RISOTTO with GOAT CHEESE (GF) (V)

CAULIFLOWER ROMANESCO (DF) (GF) (VG)

BAKED ZITI with POMODORO SAUCE (V)

LASAGNA BOLOGNESE

GRILLED CHICKEN with CHIPOTLE LIME (DF) (GF)

SIDES

Select Two Items
Additional Side $10 / Guest

GRILLED MARKET VEGGIES

POTATO TRUFFLE PURÉE

YUKON GOLD POTATO GRATIN

CREAMY PARMESAN POLENTA

PANKO CRUSTED SEVEN CHEESE MAC

JASMIN TEA SCENTED FORBIDDEN RICE

BLOOMSDALE SPINACH SAUTÉED with GARLIC (GF) (V)

DREAM®

Specialty Stations

1HR OF SERVICE – MINIMUM OF 40 GUESTS

TACO BAR

$45 / GUEST

WARM FLOUR and CORN TORTILLAS

PICO DE GALLO, SALSA ROJA, SALSA VERDE

PICKLED RED ONION

CHICKEN, BEEF, SOFRITO (VG)

SHREDDED CHEESE

SLIDERS & FRIES

$45 / GUEST

BEEF SLIDERS, CRISPY CHICKEN SLIDERS, VEGAN SLIDERS

SWEET POTATO FRIES, SEASONED FRIES

KETCHUP, RANCH, GARLIC AIOLI

DREAM®

Snack Break

$15 / GUEST – PRE-PACKAGED – MINIMUM OF 15 GUESTS

WHOLE APPLES and BANANAS

GRANOLA BARS MIXED NUTS

POPCORN CHIPS

Stationary Platter

PRICED / PLATTER – EACH PLATTER SERVES 10–12 GUESTS

CHEESE BOARD
Assorted Domestic Cheese, Crackers,
Dried Fruit and Nuts
$60

CHARCUTERIE BOARD
Variety of Cured Meats, Crackers,
Whole Grain Mustard, and Pickles
$80

CRUDITE with GREEN GODDESS DIP
Assorted Market Veggies
$35

FIESTA PLATTER
Guacamole, Pico De Gallo, Tortilla Chips
$45

HUMMUS and PITA PLATTER
$35

DREAM®

Savory Tray Pass

1.5HRS OF SERVICE – MINIMUM OF 40 GUESTS

SELECTION OF 4 ITEMS – $45 / GUEST
SELECTION OF 5 ITEMS – $55 / GUEST
SELECTION OF 6 ITEMS – $65 / GUEST

MAXIMUM 8 ITEMS – $10 / ADDITIONAL ITEM

FROM THE LAND

ARANCINI with PARMIGIANO REGGIANO (V)

SMOKED EGGPLANT CAVIAR CROSTINI (DF) (V)
Coriander, Basil, Cherry Tomato

SWEET POTATO CROQUETTE (V)
Coconut Chili

CURED BEETS, FARRO (GF) (VG)
Fine Herbs, Lemon Vinaigrette

MINI CONES of TRUFFLE FRIES (V)
with Parmesan

GRILLED CHEESE WEDGES (V)

HEIRLOOM TOMATO BRUSCHETTA (V)
with Mozzarella and Basil

CRISPY SPRING ROLLS (DF) (V)
with Sweet Chili Sauce

FROM THE FARM

MINI BEEF BURGER
American Cheese, Pickles, Garlic Aioli

NEW YORK STRIP STEAK SKEWERS (GF)
Cipollini Onion, Horseradish Cream

BONELESS BUFFALO FRIED CHICKEN BITES
with Blue Cheese Sauce

CRISPY CHICKEN SLIDER
Napa Cabbage Slaw, Pickles, Garlic Aioli

SPICY CHICKEN MEATBALLS, TZATZIKI

LEMON HERB CHICKEN SATAY (DF) (GF)

FRIED CHICKEN & WAFFLE
with Honey Butter and Maple Drizzle

FROM THE SEA

PRAWN SKEWER (GF)
Salsa Verde, Romesco

LOBSTER ROLL
Brioche Bun, Fine Herbs

COCONUT SHRIMP SKEWER
with Sweet Chili Sauce

MINI CRAB CAKE
Saffron Remoulade, Romaine,
Sundried Tomato Pesto

AHI TUNA (GF)
Wonton Chip, Avocado Cream

DREAM®

Dessert Tray Pass

SELECTION OF TWO ITEMS – $20 / GUEST
SELECTION OF THREE ITEMS – $25 / GUEST

TIRAMISU
Mascarpone Cream, Marsala, Espresso

TORTA DI GIANDUJA
Chocolate Hazelnut Tart, Maldon Sea Salt

CROSTATA DI MELE (SEASONAL)
Open Face Apple Tart, Almonds

TORTA DI OLIO D'OLIVA
Candied Citrus and Fennel

CHOCOLATE CHIP COOKIES
with SEA SALT