

Berkeley  
Events and  
Conferences

# CATERING MENU

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A collage of breakfast items. At the top, a white cup of coffee with latte art sits on a saucer next to a white teapot and a cup of tea. Below, a basket of pastries and donuts is shown. In the foreground, a glass of orange juice, a blue plate with a pastry, and a bowl of fruit (strawberries, kiwi, grapes, and tomatoes) are visible. The word "Breakfast" is written in a blue serif font across the center.

# *Breakfast*



# BREAKFAST

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Minimum 25 guests. Priced per person unless otherwise specified.

## Buffet

### Continental Breakfast 🌾 🥛 🍳 V

**Assorted Breakfast Pastries (scones, danishes, croissants, muffins)**

**Orange Juice**

**Peet's Fair Trade Coffee (Regular and Decaf) and Assortment of Mighty Leaf Tea**

### Classic Hot Breakfast

Organic Scrambled Eggs or Seasonal Vegetable Frittata (*select one*) 🥛 🍳

Bacon, Country Ham, Pork Sausage Links, or Chicken Apple Sausage Links (*select one*)

Biscuits with Butter & Jam 🌾 🥛

Home Fries

Peet's Fair Trade Coffee (Regular and Decaf) and Assortment of Mighty Leaf Tea

### Breakfast Burrito

House made burritos filled with:

Chorizo sausage, organic scrambled eggs & cheddar cheese 🌾 🥛 🍳 P

Potatoes, organic scrambled egg & cheddar cheese

Berkeley home fries

Orange Juice

Peet's Fair Trade Coffee (Regular and Decaf) and Assortment of Mighty Leaf Tea

### Breakfast Sandwich

Upgraded classic breakfast sandwich on toasted English muffins:

Pork sausage patty, organic scrambled eggs & cheddar cheese 🌾 🥛

Sautéed baby spinach, organic scrambled eggs & cheddar cheese

Hash brown patties

Orange Juice

Peet's Fair Trade Coffee (Regular and Decaf) and Assortment of Mighty Leaf Tea



# BREAKFAST

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## The Lodge Breakfast 🌾 🥛 🍳

Organic red mill oatmeal, brown sugar, coconut, toasted California walnuts, dried fruit, milk, and natural maple syrup

Served with chicken apple sausage

Seasonal fresh sliced fruit

Peet's Fair Trade Coffee (Regular and Decaf) and Assortment of Mighty Leaf Tea

## Make your Event Extra Special with the:

### Made to Order Omelette Station \*Chef Fees apply 🥛 🍳

Local organic eggs

Toppings may include: mushrooms, crisp Applewood smoked bacon, country ham, cheddar, Swiss, chives, sautéed onions, roasted chilies, artichokes, tomatoes, and baby spinach

### Crepe Station \*Chef Fees apply

Built to Order Crepe Station Includes Your Choice of Two Types of Filled Crepes Ricotta with Spinach, Bacon, & Mushroom Cinnamon Roasted Apple Herb Goat Cheese Scrambled Eggs Nutella & Fresh Berries Smoked Salmon & Whipped Cream Cheese

## A La Carte Snacks

Our pastries are baked fresh for your event in partnership with local bakeries. They make a wonderful addition to your event. If you are ordering a la carte only, a service fee of \$175 applies.

## Breakfast Pastries 🍷

Priced by dozen. Minimum 1 dozen.

### Assorted Bagels & Cream Cheese 🌾 🥛 🍳

### Gluten Free Pastries 🍷

### Assorted Scones 🌾 🥛 🍳

### Assorted Croissants 🌾 🥛 🍳

### Assorted Danishes 🌾 🥛 🍳





# BREAKFAST

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## A La Carte

Priced per person unless otherwise specified. Minimum 25 guests.

**Assorted Granola Bars** 🌱🌾 🥛 **V**

**Seasonal Fresh Sliced Fruit** **VG**

**Seasonal Whole Fruit (by dozen)** **VG**

**Individual Chobani Yogurts** 🥛 **V**

**Hard-Boiled Eggs (by dozen)** 🥚 **V**

**Seasonal Vegetable Frittata** 🥛🥚 **V**

**Mini Frittatas (kale & sundried tomato; ham & gruyere)** 🥛🥚 **PV**

**Smoked Salmon w/ capers & onions**



# *Breaks*





# BREAKS

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## Packages

Packages include either Coffee, Decaf, Hot Tea station, or assorted individual beverages. Minimum 25 guests. Priced per person unless otherwise specified.

## Fruits & Nut

*Select one:* Roasted Spiced Nuts, Super Snack Mix, House-made trail mix

*Select one:* Seasonal Fresh Sliced Fruit, Seasonal Whole Fruit

## Chips & Dips

*Select two:* House-made Pico De Gallo & Guacamole with Corn Tortilla Chips, House-made Potato Chips (choice of BBQ, Black Pepper, or Sea Salt & Vinegar), Onion-Yogurt Dip, or Roasted Red Pepper Hummus with Pita Chips

## Wellness

*Select two:* Seasonal fresh Sliced Fruit, Seasonal Crudité with Lemon Aioli, Roasted Red Pepper Hummus with Pita Chips, Whole Fruit

## Build Your Own Parfaits

Local vanilla yogurt with hemp seed granola, fresh berries, toasted California Walnuts, and honey

Assembled parfaits: all of the flavor and one of the work

## Chocolate & Berries

Assorted Ghirardelli Chocolate Square, fresh local strawberries, triple chocolate trail mix, house-made dark chocolate brownies

## Afternoon Buzz

Chocolate French Macaron 🍪, mini heath toffee bar, chocolate covered espresso



# BREAKS

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## **Build Your Own Trail Mix**

House-made California Spiced Nuts, dried cherries and apricots, toasted sunflower seeds, yogurt pretzels, blue & gold M&Ms

## **Tea Party**

Assorted tea sandwiches: grilled chicken salad with green apple, roasted tomato & feta with olive tapenade, ham & cheese with dijonaise, served with orange and currant scones and sliced fresh fruit

## **Blue & Gold Sweets**

Blue and gold candies including M&Ms, Reese's Peanut Butter Cups, Hershey's Kisses, & Lemon Heads

## **Cookies & Milk**

Chef's house-made assorted cookies and individual local milk

## **Cupcakes Mania**

Assorted craftsman-made cupcakes

## **Popcorn Bar**

Customize your own bag of freshly popped popcorn with various spices, herbs, and shakers including Herbed Ranch, Tagaroshi, Parmesan Garlic, and Cheddar Cheese





# BREAKS

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## A La Carte Snacks

These make a wonderful addition to your event. If you are ordering a la carte only, a service fee of \$175 applies.

## Snacks

Minimum 25 guests. Priced per person unless otherwise specified.

**California Spiced Nuts** 🥜

**Parmesan Truffle Popcorn**

**Chex Mix** 🌾🥜

**House-made Trail Mix** 🥜

**Assorted Nature Valley Granola Bars** 🥜🥣🌾

**House-made Potato Chips**

**Miss Vickie's Kettle Chips**

**House-made Pico de Gallo & Guacamole w/ Corn Tortilla Chips**

**Onion Yogurt Dip w/ House-made Potato Chips** 🥣

**Roasted Red Pepper Hummus w/ Pita Chips**

**Seasonal Fresh Sliced Fruit**

**Seasonal Whole Fruit**



# BREAKS

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## Stationed Platters

Minimum 25 guests. Priced per person unless otherwise specified.

### Seasonal Crudité 🥗

Fresh local produce served with buttermilk herb dip

### Smoked Salmon Platter

Capers, shaved onion, crispy flatbread

### Local Charcuterie

Sliced Cured Meats, Whole Grain Mustard, Cornichon, Crostini

### Chef's Cheese Platter 🧀 🍪 🌾

3 local cheeses, dried fruit, spiced nuts, crackers

### Mediterranean Platter 🥗 🌾

Seasonal Roasted Vegetables, Roasted Red Pepper Hummus, Dolmades, Feta Cheese, Cured Olives and Pita Chips

## Sweets

Priced by dozen. Minimum 1 dozen.

### Chocolate dipped coconut macaroons

### Assorted mini cupcakes 🌾 🍪 🧁

### Assorted cupcakes 🌾 🍪 🧁

### Assorted cookies 🌾 🍪 🧁

### Assorted dessert bars 🌾 🍪 🧁 🍷

### Assorted mini macarons 🍪 🍪

### Assorted grandiose macarons 🍪 🍪

### Assorted petit fours

### Assorted Ben & Jerry's Ice Cream Cups 🧁



# BREAKS

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**Magnum Bars** 🍫

## Sushi

### **Assorted Sushi Platter**

56 pieces: California roll, vegetarian roll, avocado roll, cucumber roll, salmon avocado roll, spicy tuna avocado roll, spicy shrimp avocado roll

### **Assorted Sushi Rolls and Nigiri**

56 pieces: avocado roll, cucumber roll, salmon avocado roll, spicy tuna avocado roll, assorted nigiri



The image is a collage of food-related photographs. The top-left corner shows a close-up of salmon topped with jalapeños and herbs. The bottom-left corner features two tacos in paper bowls, filled with meat, rice, and cilantro. The bottom-right corner shows a hand holding a round wooden board with several appetizers, including deviled eggs, crostini with toppings, and a small fried item. The word "Reception" is centered in a white, slanted banner.

# *Reception*



# RECEPTION

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Minimum 25 guests. Priced per person unless otherwise specified.

## Passed Hors d' Oeuvres

3 Selections

4 Selections

5 Selections (Minimum 100 people)

Roasted Mushroom Arancini, Saffron Aioli 🌾 🥛 🍷

Fig and peppered goat cheese puffs 🌾 🥛 🍷

Curried potato and pea samosa cilantro chutney 🌾 VG

Mini crab cakes with sriracha remoulade 🌾 🍷 🌶️

Mary's chicken meatball with shitake mushroom and tagaroshi 🌿

Chive Potato Croquettes, Chipotle Aioli 🌾 🥛 🍷

Crimini Mushroom Caps, Braised Leeks & Ricotta 🥛 🍷

Baby Roasted Potatoes, Brie, & Leeks 🥛 🍷

Smoked Beef Tenderloin, Point Reyes blue cheese, dijon crostini 🍷

Harissa-Spiced Chicken Satay, Cucumber Yogurt 🥛

Bacon-Wrapped Date & Apricot Brochette P

Lime-Grilled Shrimp, Avocado Mousse, Cilantro on a Corn Chip 🌶️ 🌿

Tuna Poke, Cucumber, Pickled Ginger, Spicy Aioli 🌿 🐟

Deviled Eggs, Crispy Potatoes, & Bacon 🍷 P

Smoked Salmon Tartelette, Lemon Aioli, Chervil 🐟 🌾 🥛 🍷

Thai Basil & Bacon-Wrapped Shrimp, Honey Miso Glaze 🌶️ 🌿



# RECEPTION

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## Stationed

Minimum 25 guests. Priced per person unless otherwise specified.

**2 selections**

**3 selections**

**Seasonal Crudité Buttermilk Herb Dip** 🍷 🌿

**Smoked Salmon Platter Capers, Shaved Onion, Crispy Flatbread**

**Chef's Selection of Local Charcuterie**

Sliced Cured Meats, Whole Grain Mustard, Cornichon, Crostini

**Mediterranean Platter** 🍷 🥗 🌿 🌱

Seasonal Roasted Vegetables, Roasted Red Pepper Hummus, Dolmades, Feta Cheese, Cured Olives

**Chef's Cheese Platter Local Cheeses, Dried Fruits, Nuts, Crackers** 🍷 🌿

## Small Bite Displays

Minimum 50 guests. Priced per person unless otherwise specified. 2 hours minimum.

### Slider Display

Charred Chicken, Cilantro Slaw, Spicy Aioli Crispy Sunflower 🌿 🍷

Slider with Arugula, Pesto and Heirloom Tomato 🌿 🍷

Griddled Beef, Sharp Cheddar, Caramelized Onions, Thousand Island Dressing 🍷 🍷 🌿





# RECEPTION

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## Pan-Asian Display 🌱🌾P

Select One: Crispy Sesame & Chili Chicken, Thai Style Beef Curry Steamed Jasmine Rice, Traditional Pork Potstickers (3 each), Hodo Soy & Rice Noodle Salad with Crunchy Vegetables & Sweet Chili Lime Vinaigrette  
All Seared with Sweet Thai Chili Sauce, Sriracha, Spicy Thai Garlic Sauce, Kimchee, Furikake

## Southern Style Display 🌾🥛

Carolina-Style Whole Roasted Pork Shoulder, Pickled Red Onion, Sweet Roll Three Cheese Mac & Cheese, Truffled Breadcrumbs Seasonal Vegetable Chopped Salad, Smoked Tomato Vinaigrette

## Action Stations

### Street Taco Station

A Variety of Made to Order Street Style Tacos, with Guest Choice of Meat Served on a Griddled Warm Corn Tortilla Barbacoa Beef Braised with Jalapeno & Cumin Slow Cooked Carnitas Roasted Fingerling & New Potato with Poblanos & Sweet Onions All Served with Diced Onion, Cilantro, Fresh Salsas, Radish, Limes, Jalapenos en Escabeche

### Chips & Guacamole v

### Carving Station

Applewood Smoked Atlantic Salmon Whole Roasted Ribeye, Fresh Herbs, Garlic, Acme Bread Roll, Au Jus, Horseradish Cream



# *Buffet*

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# BUFFET

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Minimum 25 guests. Priced per person unless otherwise specified.

## Themed Buffets

Includes iced water, choice of lemonade or iced tea, Peet's regular/decaf, and hot tea.

### Tutto Bene

Classic Caesar Salad 🥗🥑🐟, Tuscan White Bean Salad

Choose one: Chicken Marsala or Chicken Piccata 🍗🍷

Choose one: Fettucine Alfredo, Penne Marinara 🍝🍷, Pesto Tortellini 🍝🥑🍷

Garlic Bread 🍞🍷

Italian Wedding Cookies

### Enhancement Options

Assorted petit fours

*Grilled squash and peppers, marinated artichokes, cured olives, sliced salamis, and pesto-tossed bocconcini*

Tiramisu 🍰🍷

Add Eggplant Parmesan 🍷

Substitute Pasta for Vegetable Lasagna 🍷

Biscotti 🍪

Substitute White Bean Salad with Panzanella 🍷

### Nuevo Latino

Corn and black bean salad

*Roasted corn with red onion, cilantro, black beans, and jalapeño with chipotle dressing*

Refried beans

Spanish Rice

Choose one: Chicken or Beef Fajitas

Served with cheddar cheese, pickled jalapeños, cilantro, sour cream, pico de gallo  
guacamole, corn & flour tortillas

Mexican wedding cookies





# BUFFET

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## Enhancement Options

Add Cheese or Chicken Tamales 🌾

Add Cheese Enchiladas

Add Shrimp Fajitas 🐟

Substitute Cookies for Tres Leches 🌾 🥞

Substitute Refried Beans for Hearty Black Beans **VG**

## All American Buffet

**Creamy Jalapeño Cilantro Slaw** ●

*Shredded cabbage with shaved jalapeños, chopped cilantro, and creamy lime dressing*

**Homemade Potato Salad** ●

*Smashed red potatoes with celery, shredded carrots, and creole mustard*

**Off the grill**

*Evergood All Beef Hot Dogs with Soft Rolls*

*Grilled Niman Ranch Hamburgers (Grilled Veggie burgers available upon request)*

**Lettuce, Sliced Tomatoes, Onion, Cheese**

**Assorted House-baked Cookies**

## Enhancement Options

Add Roasted Corn on the Cob (when in season)

Chicken Wings (Buffalo or BBQ)

## Berkeley BBQ Buffet

**Cucumber salad**

*Chopped English cucumber with tomatoes, red onion, dill, and red wine vinaigrette*

**“Wedge Salad”** 🥞

*Iceberg lettuce with creamy buttermilk dressing, bacon, and croutons*

**Pulled pork**

*Slow roasted pork shoulder, shredded and tossed with barbecue sauce*

**Mary’s chicken**

*Roasted chili lime chicken thighs*

**BBQ Baked Beans**



# BUFFET

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**Homestyle Mac n' Cheese** 🌾 🥛

**Double Fudge Brownies**

## **Enhancement Options**

**Slow cooked beef brisket**

**Substitute Mac n' Cheese with Truffle Mac n' Cheese with toasted breadcrumbs**

## **Mediterranean**

**Fatoosh salad** 🌾 **VG**

*Finely chopped romaine lettuce, cucumber, bell pepper and red onion mixed with baked pita chips and a fresh lemon mint vinaigrette*

**Tabouli** 🌾 **VG**

*Cracked wheat blended together with olive oil, chopped parsley, tomato, onion, fresh mint, and lemon juice*

**Grilled Atlantic Salmon with Stewed Tomatoes and Peppers**

**Pomegranate Chicken**

*Grilled free range bone in chicken dressed with pomegranate molasses*

**Moroccan Kefta Kebab**

*Ground lamb and beef, parsley and onion with our homemade seasoning on a skewer served with grilled tomatoes and onion*

**Hummus**

*Homemade hummus with garbanzo beans, lemon juice, garlic, tahini, and olive oil*

**Dolmas** **VG**

*Cooked grape leaves stuffed with a savory mix of rice, fresh mint, sweet onions, and olive oil*

**Yogurt and cucumber** 🥛

*Diced cucumbers, garlic and fresh mint mixed with plain yogurt*

**Steamed basmati rice**

**Baklavah** 🍯 **V**

*Filo dough layers with honey and ground pistachios*



# BUFFET

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## Wine Country

Asparagus Salad (Spring) 🍷, Watermelon Salad (Summer) 🍷, Shaved Butternut Squash (Fall) 🍷🌾, Apple & Radicchio Salad (Winter) 🍷🌾

Flat Iron steak rubbed with coffee cocoa nib and spices

Roasted Pork with peppers, kale, and romesco 🍷🌾

Wild Mushroom ravioli with creamy chardonnay sauce and herbs

Creamy Potatoes 🍷

Brussel Sprouts with parmesan and bacon 🍷

Salted Caramel Vanilla Crunch Cake

## Enhancement Options

Substitute Flat Iron for Braised Lamb Shank

## Eastbay Deli Platter

Build your own sandwiches with the following:

Apricot glazed roasted turkey, ham, and roast beef

Swiss, provolone, and cheddar cheese

Lettuce, tomato, onion, and cucumber; mustard mayonnaise and pesto aioli

Assorted roles and sliced bread

Mixed greens salad with balsamic dressing OR pasta salad

Chocolate brownies

## Asian

Chopped Thai Salad with sesame ginger vinaigrette, edamame, baby kale, shredded carrots, sliced peppers, cilantro, green onions, and cashews

Chilled sesame broccoli salad with soy and honey dressing

Sesame Ginger Tofu and Veggie Stir Fry 🌱VG

*Braised local tofu with mushrooms, shredded cabbage, snow peas, and ginger*

California Fried Rice

*Brown rice and smoky tempeh with edamame, peas, and carrots*

Orange flavored chicken

*Tempura chicken thighs with orange and hoisin glaze*

Fortune Cookies

## Enhancement Options

Substitute Thai Coconut Curry Tofu with Braised Duck 🌱





# BUFFET

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## Create-You-Own Buffets

Minimum 25 guests. Priced per person unless otherwise specified.

### Sather

(1) Salad, (2) entrees, (2) sides, (1) dessert, water & lemonade OR iced tea, coffee, decaf, hot tea, rolls & butter

### Campanile\*

(1) Salad, (2) entrees, (2) sides, (1) dessert, water & lemonade OR iced tea, coffee, decaf, hot tea, rolls & butter

### Salads

Mixed Greens with Shallots, Almonds, & Sherry Vinaigrette 🥗VG

Chopped Romaine Garlic – Parmesan Croutons, Creamy Caesar Dressing 🥗🥚🌾🐟V

Little Gem Lettuce with Shaved Radish, Pulled Croutons, Fine Herbs, Green Goddess Dressing 🥗🥚🌾

\*Baby Arugula Salad with Roasted Seasonal Beets, Fresh Goat Cheese, Toasted California Pecans, Lemon Vinaigrette 🥗🥑V

\*California Spinach Salad with Applewood Bacon, Red Onions, Hard Boiled Egg, La Brea Croutons and Red Wine Vinaigrette 🌾🥚

\*Panzanella Salad – Tuscan Style Bread Salad, Marinated Toasted Croutons, Onions, Tomatoes, Cucumbers, Basil, and Red Wine Vinaigrette

### Entrees

\*Grilled Flank Steak Chimichurri, pastor raised beef

Classic Chicken Marsala – Roasted Mary's Chicken Breast Topped with Mushroom Marsala Wine Sauce

Chicken Piccata – Lemon Parsley, White Wine, Capers, & Sun-Dried Tomatoes 🥗

Harissa-Spiced Chicken – Grilled Mary's Chicken Thigh with Cucumber Yogurt, Lemon, Garlic, Mint, and Parsley 🥗

\*Honey-miso Glazed Salmon with fresh scallions, black sesame seeds



# BUFFET

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\*Grilled polenta with chef's wild mushrooms, fontina, & marsala **VG**

Pan Seared Salmon with Creamy Tomato and Dill Sauce 🐟

Garlic Roasted Pork Shoulder with Honey Mustard Glaze

Seasonal Vegetable Lasagna – Roasted Tomatoes, Local Ricotta 🌿 **V**

Chickpea Ratatouille with Goat Cheese

\*Cannelloni with Mushroom Spinach and Goat Cheese & Dill Cream 🥛🍄🌿

Butternut Squash Ravioli with braised Kale 🥛🍅🌿

Gluten-Free grilled Vegetable Ravioli with Roasted Tomato Sauce 🥛🍅

## Sides

\*Creamy Parmesan Polenta 🥛 **V**

Yukon Gold Whipped Potatoes – Chives, Cream, Butter 🥛 **V**

Herb-Roasted Fingerling Potatoes – Chili Flakes, Olive Oil **VG**

Wild Rice Pilaf – Garden Herbs **VG**

Sautéed Haricot Verts with Crispy Shallots 🌿 **VG**

Seasonal Vegetables

*Spring: Roasted Asparagus*

*Summer: Grilled Summer Squash, Eggplant, Fresh Tomatoes*

*Fall: Garlic-Roasted Brussels Sprouts*

*Winter: Roasted Root Vegetables, Salsa Verde*

\*Caramelized Brussels Sprouts with Crispy Bacon in a Hazelnut Vinaigrette

## Desserts

Lemon & Cream Shortcake **V**

Buttermilk Carrot Cake with Pineapple, California Walnuts, and Cream Cheese Frosting **V**

Raspberry and Almond Tart **V**

Chocolate and Coffee Opera Cake with Espresso Buttercream and Ganache **V**

\*Flourless Chocolate Torte – Whipped Cream, Maldon Sea Salt 🥛🍫 **V**



# BUFFET

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# *Plated Meal*





# PLATED MEAL

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Minimum 25 guests. Priced per person unless otherwise specified.

## PLATED MEAL

Rolls & butter, salad, entrée, 2 sides, dessert, water and coffee

## First Course

Select one from the following:

### Whole Leaf Caesar Salad 🥗🥙🌿🐟V

Shaved Parmesan, Pulled Croutons, Herbs

### Roasted Baby Beets 🥕🥗V

Frisée, Walnuts, Goat Cheese, Citrus

### Little Gem Salad 🥕🥙P

Crispy Bacon, Pulled Crouton, Fine Herbs, Green Goddess Dressing

### Asparagus Salads 🥒

Prosciutto, Parmesan, Micro Arugula, Sherry Vinaigrette (Available During Spring/Summer)

### Heirloom Tomato Salad 🥗V

Garden Herbs, Bocconcini Mozzarella, Banyuls Vinaigrette (Available During Summer/Fall)

### Apple & Radicchio Salad 🥕🥗V

Hazelnuts, Point Reyes Blue Cheese, Pomegranate Vinaigrette (Available During Fall/Winter)

## Second Course

Select one from the following.

### Roasted Double Cut Pork Chop P

### Pan Roasted Bone in Chicken Breast 🥒

with Green Peppercorn Sauce

### Braised Chicken 🥒



# PLATED MEAL

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with Port Wine and Figs

## Grilled Flat Iron Steak

with Salsa Verde

## Zinfandel Braised Boneless Beef Short Rib

## Miso Glazed Salmon 🐟🍷

## Seared Salmon or Halibut 🐟

with Creamy Tomato and Dill Sauce

## Grilled Filet Mignon

with Green Peppercorn Sauce

## Pomegranate Chicken

## Rack of Lamb

with Merlot Rosemary Reduction

## Mushroom, Spinach and Goat Cheese Cannelloni 🍝🍄🌿

with Sautéed Wild Mushrooms and Sweet Potato with Broken Basil Sauce

This is a complete dish that does not require a choice of starch or vegetables.

## Short Rib Tortellaci 🍝🍄🌿

with Braised Kale, Sliced Fingerling Potato, Roasted Wild Mushrooms and Red Wine Demi

This is a complete dish that does not require a choice of starch or vegetables.

## Seasonal Vegetarian Risotto 🍝🌿

with Shaved Parmesan, Reggiano, Asparagus (Spring/Summer), Tomato (Summer/Fall), Sunchoke (Fall/Winter)

This is a complete dish that does not require a choice of starch or vegetables.

## *Choice of Sides (select two)*

### Starches

Whipped Potato with Garlic Cream

Roasted Fingerling Potato with Rosemary, Malden Salt, & EVOO 🍟

Parmesan & Thyme Polenta 🍝



# PLATED MEAL

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Wild Rice Pilaf with Garden Herbs

Lemon Quinoa with Pine Nuts and Goat Cheese

## Vegetables

Sautéed Haricot Verts with Crispy Shallots 🌿

Brown Sugar Roasted Baby Carrots 🥕

Sautéed Kale with Garlic & Lemon

Pan Roasted Artichokes

Chef's Selection of Seasonal & Market Vegetables

Cream of Spinach

## Third Course

Select one from the following.

### Flourless Chocolate Torte 🍰 🌿 V

with Cocoa Nibs and Whipped Cream

### Meyer Lemon Tart 🍰 🌿 🥚 V

with Folded Cream and Fresh Berries

### Salted Caramel Tart 🍰 🌿 🥚 V

with Bittersweet Ganache

### Gianduja Shortbread 🍰 🌿 🥚 🥜 V

with Pistachio, Almond, and Candied Orange

### Apple Butter Tart 🍰 🌿 🥚 V

with Vanilla Crème and Sliced Apple

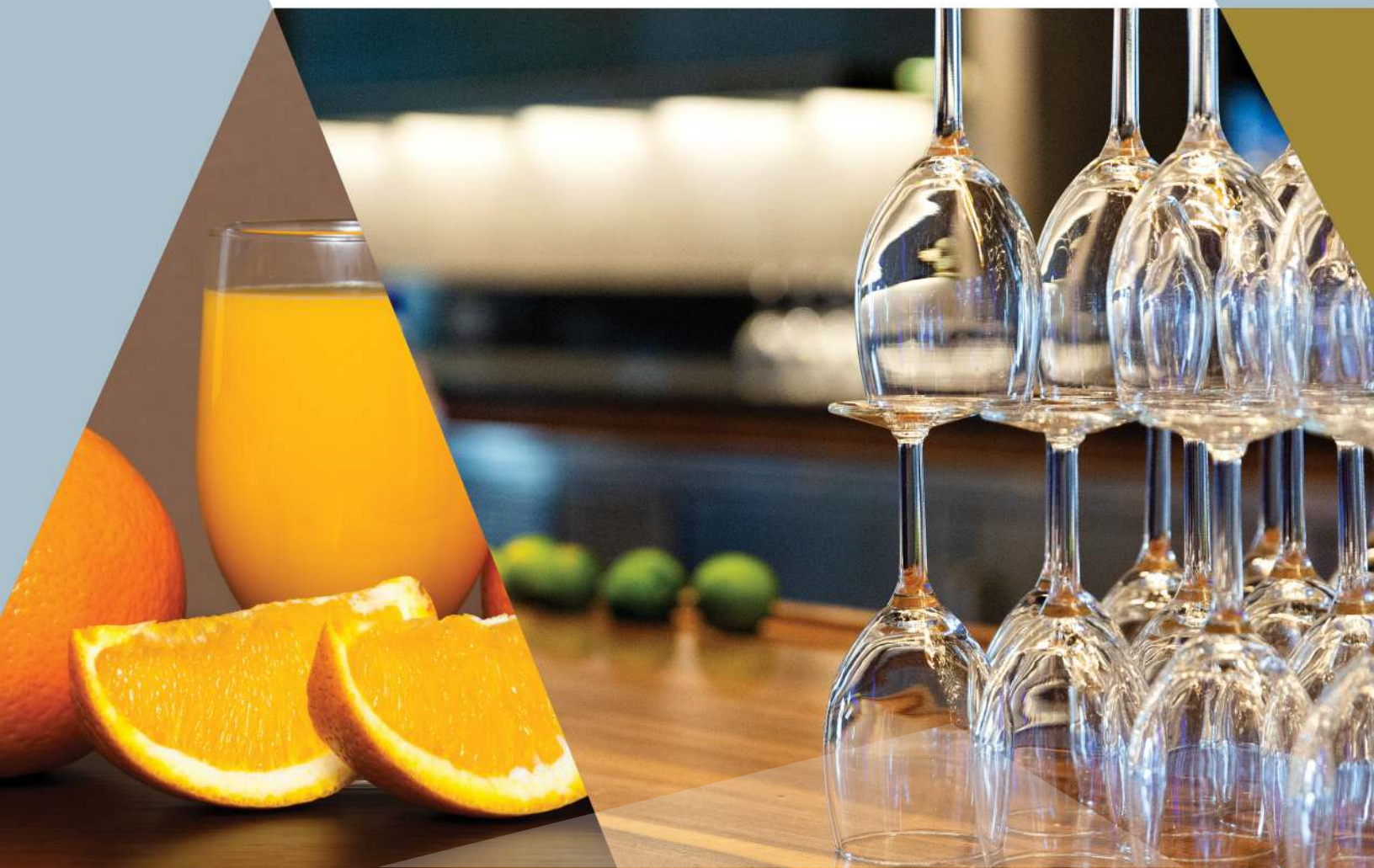
### Vegan Belgian Chocolate Cheesecake 🍰 🌿 VG





# ***Beverage Service***

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# BEVERAGE SERVICE

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## Individual

Bottled water

Assorted soft drinks

Assorted Izze sparkling juices

San Pellegrino sparkling water

## Beverages in dispensers

Peet's Regular Coffee

Peet's Decaf Coffee

Assortment of Mighty Leaf Teas

Unsweetened Iced Tea

Lemonade

Seasonally-infused spa water





# *Bar Service*



# BAR SERVICE

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Please inquire with sales coordinator.



# Resources

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## ICONS



Soybeans



Wheat



Milk



Tree nuts



Eggs



Sesame



Peanuts



Shrimp



Fish



Vegetarian



Vegan



Pork



Alcohol



Kosher



Halal



Gluten