

Berkeley
Events and
Conferences

CATERING MENU



A collage of breakfast items. The top section features a white cup of coffee with latte art, a white teapot, and a cup of tea. The bottom section shows a variety of pastries, including donuts and croissants, a glass of orange juice, a plate of salmon, and a basket of fresh fruit including strawberries, kiwi, blueberries, and grapes. The word "Breakfast" is centered in a white diamond shape.

Breakfast



BREAKFAST

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

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

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

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

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

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

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

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



Reception



RECEPTION

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

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

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

The image is a collage featuring food. The top portion shows two white trays filled with colorful macarons in shades of pink, yellow, blue, and green. A silver serving utensil is visible near the trays. The bottom portion shows two plates of food: on the left, a large plate of roasted vegetables including yellow bell peppers, red bell peppers, purple onions, and green zucchini, with a small white bowl of orange dressing; on the right, a plate of green salad with lettuce, tomatoes, and croutons.

Buffet



BUFFET

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

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

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

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

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

*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



Plated Meal





PLATED MEAL

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

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

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





BEVERAGE SERVICE

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

Please inquire with sales coordinator.

Resources

ICONS



Soybeans



Wheat



Milk



Tree nuts



Eggs



Sesame



Peanuts



Shrimp



Fish



Vegetarian



Vegan



Pork



Alcohol



Kosher



Halal



Gluten