FOOD IS SERIOUS BUSINESS

THINK OUTSIDE THE BOX WITH WOLFGANG PUCK CATERING
NOT A MORNING PERSON? YOU WILL BE.

**POWER BREAKFAST**
Minimum of 10 guests
Includes Coffee and Tea
Add All Day Coffee and Tea additional $4.00 per person
Add China Service additional $3.00 per person

**CONTINENTAL BREAKFAST**
Assorted Seasonal Muffins, Bagels & Breakfast Breads
Jams, Butter, Cream Cheese
Assorted Fresh Seasonal Fruit & Berries (v)
Greek Yogurt and Granola
$11.00 per person
Sub Vegan Coconut Yogurt additional $2.00 per order
(10 order minimum)

**HEALTHY START**
Hard Boiled Eggs
Greek Yogurt and Granola
Assorted Fresh Seasonal Fruit & Berries
$10.50 per person
Sub Vegan Coconut Yogurt additional $2.00 per order
(10 order minimum)

**TRADITIONAL FAVORITES**
Add Second Entrée additional $5.00 per person
Soft Scrambled Eggs with Herbs OR
Tofu Scramble with Vegetables (v)
Applewood Smoked Bacon, Chicken Apple Sausage,
OR Vegan Sausage
Home Fries, Sweet Peppers, Onions, Parsley (v)
Assorted Fresh Seasonal Fruit & Berries
$14.00 per person

**HASH SCRAMBLES** Choose One
Add Second Scramble additional $5.00 per person
Country Hash Scrambled Eggs, Pork Sausage,
Cheddar Cheese, Potato, Bell Pepper, Onion
Tex-Mex Hash Scrambled Eggs, Chorizo, Cotija Cheese,
Potato, Poblano Pepper, Red Onion, Cilantro
Egg White Hash Scrambled Egg Whites, Goat Cheese,
Potato, Zucchini, Cherry Tomato
Vegan Hash Soyrizo, Vegan Mozzarella, Potato,
Mushrooms, Onion, Kale (v)
Assorted Fresh Seasonal Fruit & Berries
$12.00 per person

**FRENCH TOAST | PANCAKES** Choose One
Old Style Buttermilk Pancakes
Lemon Ricotta Pancakes
Vanilla Infused French Toast
Vegan Banana Pancakes (v)
$3.00 per person

**BREAKFAST HANDHELDs**
Minimum of 10 guests
Includes Coffee and Tea
Add All Day Coffee and Tea additional $4.00 per person
Add China Service additional $3.00 per person

**BREAKFAST BURRITOS** Choose Two
Scrambled Eggs, Bacon, Cheddar Cheese, Potatoes, Salsa
Scrambled Eggs, Chicken Apple Sausage, Cheddar Cheese,
Potatoes, Salsa
Scrambled Eggs, Roasted Vegetables, Cheddar Cheese,
Potatoes, Salsa
Tofu Scramble, Roasted Vegetables, Vegan Mozzarella,
Potatoes, Salsa (v)
$9.00 each
Choose 3 | Additional $1.00 per person
Sub Roasted Vegetables for Potatoes additional $1.00 per order

**BREAKFAST SANDWICHES** Choose Two
Egg, Bacon, Cheddar Cheese, English Muffin
Egg, Cheddar Cheese, English Muffin
Vegan Sausage, Vegan Mozzarella, Tomato, Basil Aioli,
English Muffin (v)
$8.00 each
Choose 3 | Additional $1.00 per person

**A LA CARTE BREAKFAST**
Minimum of 10 guests

**BAKERY**
Assorted Bagels and Cream Cheese $3.50 per person
Assorted Muffins $2.00 per person
Assorted Croissants and Danish $2.50 per person

**SNACKS**
Whole Fruit $2.00 each
Chobani Greek Yogurt $3.00 each
Granola Bar $3.50 each
Mixed Nuts $5.00 per person
Fruit Salad $5.00 per person
Seasonal Sliced Fruit $6.00 per person
Yogurt Parfaits $6.50 per person

**BEVERAGES**
All Day Coffee and Tea $6.50 per person
Juice | Choice of Orange or Cranberry $2.50 per person
All Day Juice | Choice of Orange or Cranberry $5.50 per person
NOT A MORNING PERSON? YOU WILL BE.

BUILD YOUR OWN BREAKFAST BAR
Minimum of 10 guests
Includes Coffee and Tea
Add All Day Coffee and Tea additional $4.00 per person
Add China Service additional $3.00 per person

RICOTTA TOAST BAR
Bellweather Farms Ricotta
Sourdough Bread
Multigrain Bread
Za’atar Tomato
Basil
Honey
Fruit Compote
Jams
Butter
$8.00 per person
Sub Vegan Ricotta additional $2.00 per order

STEEL-CUT OATMEAL BAR (v)
Fresh Berries
Bananas
Dried Fruits
Slivered Almonds
Brown Sugar
$6.50 per person

YOGURT PARFAIT BAR
Fresh Berries
Bananas
Honey
Dried Fruits
Slivered Almonds
Shaved Coconut
$7.00 per person
Sub Vegan Coconut Yogurt additional $2.00 per order
(10 order minimum)
**POWER BREAK**

Minimum of 10 guests  
Add China Service additional $3.00 per person

**THE FITNESS BREAK**
- Assorted Granola Bars
- Individual Greek Yogurts
- Whole Fresh Fruit
  - $8.00 per person

**SWEET AND SAVORY BREAK**
- Spiced Nut Mix  
- Savory Popcorn  
- Assorted Cookies  
  - $6.00 per person

**TRAIL MIX BAR**
- Dried Fruits and Raw Nuts, Sweet and Savory  
  - $7.00 per person

**CHIPS AND DIPS**
- Hummus, Fresh Veggies, Pita Chips  
  - $6.00 per person
- Guacamole, Salsa, Tortilla Chips  
  - $6.00 per person
- Cool Herb Dip, Fresh Veggies  
  - $5.00 per person

**CHEESE BOARD**
- Assorted Domestic and Imported Cheese  
  Served with Dried Fruits, Nuts, and Crackers  
  - $8.00 per person

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**A LA CARTE BREAK**

**BEVERAGES**
- Brewed Regular Coffee, Brewed Decaffeinated Coffee,  
  Tea Selection  
  - $5.00 per person
- All Day Brewed Regular Coffee, Brewed Decaffeinated Coffee,  
  Tea Selection  
  - $6.50 per person
- Iced Tea Pitchers  
  - $2.00 per person
- All Day Iced Tea  
  - $4.50 per person
- Juice | Choice of Orange or Cranberry  
  - $2.50 per person
- All Day Juice | Choice of Orange or Cranberry  
  - $5.50 per person
- Bottled Juices (Orange, Grapefruit, Lemonade, Strawberry Lemonade)  
  - $4.00 each
- Seasonal Agua Fresca  
  - $3.50 per person
- Bottled Waters  
  - $3.50 each
- Soft Drinks (Coke, Diet Coke, and Sprite)  
  - $3.50 each
- All Day Soft Drinks (Coke, Diet Coke, and Sprite)  
  - $6.50 per person

**BAKERY**
- Assorted Cookies  
  - $3.50 per person
- Brownies & Blondies  
  - $3.50 per person
- Jumbo Soft Pretzels, Assorted Mustards  
  - $3.50 per person

**SNACKS**
- Whole Fruit  
  - $2.00 each
- Chobani Greek Yogurt  
  - $3.00 each
- Granola Bar  
  - $3.50 each
- Individual Chips, Hard Pretzels  
  - $3.50 each
- Mixed Nuts  
  - $5.00 per person
- Popcorn Trio, Ranch, White Cheddar, Caramel  
  - $5.00 per person
- Fruit Salad and Berries  
  - $5.00 per person
- Seasonal Sliced Fruit  
  - $6.00 per person
- Yogurt Parfaits  
  - $6.50 per person

**SHEET CAKES**
- Cake Flavors: Strawberry Tres Leches, Tiramisu, Chocolate Mouse,  
  Strawberry Shortcake, Lemon Raspberry
- Half Sheet Cake (serves 50)  
  - $105.00
- Half Sheet Decoration Fee upon request  
  - $18.00
- Half Sheet Edible Image Fee upon request  
  - $30.00
- Full Sheet Cake (serves 100)  
  - $190.00
- Full Sheet Decoration Fee upon request  
  - $25.00
- Full Sheet Edible Image Fee upon request  
  - $40.00

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**WOLFGANG PUCK CATERING**

The California Endowment Internal Menu
WE’LL TAKE CARE OF LUNCH.
YOU TAKE CARE OF BUSINESS.

POWER LUNCH
Minimum of 10 guests
Includes Iced Tea and Water Pitchers
Sub Gluten-Free Bread additional $1.00 per order
Add China Service additional $3.00 per person

CONFERENCE LUNCH
$18.00 per person
Salad and Sides (choose 1):
- Fresh Mixed Greens Salad Carrots, Tomatoes, Cucumbers, Shallot Vinaigrette (v)
- Kale Caesar Salad Tuscan Kale, Romaine Heart, Fried Kale, Rustic Crouton, Shredded Parmesan, Caesar Dressing
- Red Bliss Potato Salad Whole Grain Mustard (v)
- Pasta Salad Spinach, Artichoke, Piquillo Peppers, Pepperoncini, Red Onion, Basil, Feta Cheese, Red Wine Vinaigrette
- Chopped Chino Farms Vegetable Salad Balsamic Vinaigrette (v)
- White Bean Hummus with Freshly Made Pita Chips (v)

Wraps and Sandwiches (choose 3):
- Slow Roasted Turkey Sandwich Avocado Mash, Bacon, Heirloom Tomato, Multigrain Roll
- Ham and Swiss Sandwich served on Baguette
- Roast Beef Sandwich Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll
- Chicken Pesto Sandwich Provolone Cheese, Arugula, Ciabatta
- Chipotle Chicken Wrap Bacon, Red Onion, Romaine Lettuce, Chipotle Ranch, Tortilla
- Tomato Mozzarella Sandwich Arugula, Piquillo Peppers, Basil Aioli, Ciabatta
- Roast Vegetable Sandwich Pesto, Mixed Greens, Ciabatta (v)
- Smashed Avocado Sandwich Cucumbers, Tomato, Arugula, Ciabatta (v)
- Turkey and Avocado Wrap Tomato, Cheese, Herbed Aioli

COMPOSED SALAD LUNCH
$20.00 per person
Served with Parker House Rolls and Whipped Herb Butter

Composed Salads (choose 2 if 10-24 guests. Choose 3 if 25+ guests):
- Chinois Salad Chicken, Mixed Greens, Radicchio, Napa Cabbage, Pickled Ginger, Shredded Carrot, Candied Cashew, Won ton Chip, Green Onion, House Chinois Dressing
- Little Gem Green Goddess Salad Little Gem Lettuce, Spinach, Watermelon Radish, Butter Toasted Panko, Parsley, Tarragon, Chervil, Chives, Green Goddess Dressing
- Kale Caesar Salad Chicken, Tuscan Kale, Romaine Heart, Fried Kale, Rustic Crouton, Shredded Parmesan, Caesar Dressing
- Chopped Greek Salad Chicken, Romaine Heart, Cherry Tomato, Cucumber, Kalamata Olive, Marinated Artichoke, Feta Cheese, Oregano, Red Wine Vinaigrette
- Caprese Salad Vine Ripened Tomato, Fresh Mozzarella, Torn Basil, Mixed Greens, Olive Oil, Aged Balsamic
- Waldorf Salad Romaine Heart, Endive, Grape, Granny Smith Apple, Glazed Walnut, Lemon-Tarragon Vinaigrette (v)
- Latin Chopped Salad Chicken, Cotija Cheese, Romaine Heart, Crispy Tortilla, Roasted Corn, Black Beans, Jicama, Green Apple, Cilantro Lime Vinaigrette
- Salmon Niçoise Salad Salmon, Mixed Greens, Green & White Beans, Egg, Tomato, Cucumber, Olives, Lemon-Dijon Vinaigrette
- Spinach & Artichoke Pasta Salad Fusilli Pasta, Spinach, Marinated Artichoke, Piquillo Pepper, Pepperoncini, Red Onion, Basil, Feta Cheese, Red Wine Vinaigrette

DESSERTS
Assorted Seasonal Sliced Fruit
House made Cookies additional $3.00 per person
House made Brownies additional $3.00 per person
House made Blondies additional $3.00 per person
**POWER LUNCH**
Continued

**Minimum of 10 guests**
**Includes Iced Tea and Water Pitchers**
$23.00 per person
**Add Third Salad or Side** additional $4.00 per person
**Add Second Entrée** additional $6.00 per person
**Add China Service** additional $3.00 per person

**LATIN LUNCH**
Salad and Sides (Choose 2):
- Latin Style Caesar, Crispy Tortilla Strips, Cotija Cheese, Black Beans, Chili Lime Dressing
- Guacamole (v)
- Spanish Rice (v)
- Black Beans (v)

Entrees (choose 1):
- Chipotle Chicken, Corn Tortillas
- Slow Cooked Pork Carnitas, Corn Tortillas
- Tacos al Carbon, Charred Flank Steak, Corn Tortillas
- Wild Mushrooms al Pastor, Pineapple Pico, Corn Tortillas (v)
- Chicken Enchilada Suiza, Salsa Verde
- Corn Tamales, Roasted Green Chile, Cheddar Cheese

Includes Tortilla Chips, Chopped Red Onions, Pico de Gallo, Cotija Cheese, Jalapeños, Chipotle Salsa

**PAN-ASIAN LUNCH**
Salad and Sides (choose 2):
- Asian Slaw, Napa Cabbage, Carrots, Snow Peas, Miso Vinaigrette
- Stir Fried Vegetables (v)
- Chilled Noodle Salad, Julienned Cucumber, Spicy Szechuan Peanut Sauce (v)
- Green Bean Salad, Red Peppers, Sesame-Soy Vinaigrette (v)
- Vegetable Spring Rolls, Sweet Chili Sauce

Entrees (choose 1):
- Orange Chicken
- Beef & Broccoli
- Spicy Basil Turkey, Ground Turkey, Thai Chili, Thai Basil
- Miso Glazed Salmon, Carrot Ginger Puree (additional $2.00 per person)
- Spicy Mapo Tofu (v)

Includes Vegetable Fried Rice

**MEDITERRANEAN LUNCH**
Salad and Sides (choose 2):
- Greek Salad, Romaine Heart, Tomato, Cucumber, Red Onion, Feta Cheese, Dill Red Wine Vinaigrette
- Roasted Fingerling Potatoes (v)
- Sauteed Seasonal Vegetables (v)
- Hummus, Baba Ghanoush, Tzatziki with Pita Chips

Entrees (choose 1):
- Herb Marinated Chicken
- Beef Moussaka, Ground Beef, Eggplant, Bechemel
- Shawarma Spiced Beef and Lamb
- Za’atar Eggplant, Baharat Spiced Stewed Tomato (v)

Includes Mediterranean Rice

**ITALIAN LUNCH**
Salad and Sides (Choose 2):
- Vine Ripened Tomato and Mozzarella Caprese Salad, Torn Basil, Olive Oil, Aged Balsamic
- Arugula Salad, Shaved Fennel, Orange, Red Onion, Sliced Almond, Calabrian Chili Vinaigrette (v)
- Sauteed Broccolini, Candied Garlic (v)

Entrees (choose 1):
- Chicken Piccata, White Wine, Lemon, Capers
- Chicken Marsala, Mushrooms
- Penne Pasta, Wild Mushrooms, Cream Sauce
- Baked Fusilli, Vegan Mozzarella, Seasonal Vegetables, Spicy Tomato Sauce (v)

Includes Herb Focaccia (v)
POWER LUNCH
Continued

Minimum of 10 guests
Includes Iced Tea and Water Pitchers
$23.00 per person
Add Third Salad or Side additional $4.00 per person
Add Second Entrée additional $6.00 per person
Add China Service additional $3.00 per person

AMERICAN CLASSICS LUNCH
Salad and Sides (choose 2):
Waldorf Salad, Romaine Heart, Endive, Grapes, Celery, Granny Smith Apples, Glazed Walnuts, Lemon-Tarragon Vinaigrette (v)
Creamy Coleslaw (v)
Collard Greens (v)
Mac N’ Cheese
Rustic Mashed Potatoes

Entrees (choose 1):
Classic Meatloaf
Bone-in BBQ Chicken Leg & Thigh
Smothered Chicken, Bacon Gravy
Citrus Roasted Salmon (additional $2.00 per person)
White Grits, Roasted Wild Mushrooms (v)

Includes Parker House Rolls, Whipped Herb Butter

FRENCH CLASSICS LUNCH
Salad and Sides (Choose 2):
Little Gem Salad, Radishes, Green Goddess Dressing
Veggie Niçoise Salad, Mixed Greens, Green & White Beans, Egg, Tomato, Cucumber, Olives, Lemon-Dijon Vinaigrette
Roasted Brussels Sprouts, Honey, Balsamic
Vadouvan Roasted Cauliflower, Cilantro (v)

Entrees (choose 1):
Chicken Fricassée, Mushroom Cream Sauce
Coq au Vin, Braised Chicken Thigh, Mushrooms, Carrots, Red Wine Sauce
Beef Bourguignon, Red Wine Stew, Bacon, Mushrooms
Ratatouille, Zucchini, Eggplant, Tomato Sauce (v)

Includes Rice Pilaf

DESSERTS
Assorted Seasonal Sliced Fruit
House made Cookies additional $3.00 per person
House made Brownies additional $3.00 per person
House made Blondies additional $3.00 per person
BAGGED LUNCH

Minimum of 10 guests
Choose 3 | Additional $2.00 per person
Sub Gluten-Free Bread additional $1.00 per order

Sandwich / Entrée Salad (choose 2)

Smoked Turkey BLT Applewood Bacon, Arugula, Red Onion, Sundried Tomato Aioli, Whole Wheat Roll
Roast Beef Sandwich Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll
Traditional Tuna Salad Sandwich Celery, Citrus Zest, Fresh Herbs With Lettuce, Tomato, & Red Onion, Whole Wheat Roll
Chicken Pesto Sandwich Provolone Cheese, Arugula, Ciabatta
Chipotle Chicken Wrap Bacon, Red Onion, Romaine Lettuce, Chipotle Ranch, Tortilla
Roasted Buffalo Chicken Wrap Roasted Buffalo Chicken, Blue Cheese, Celery & Carrot Slaw, Romaine Lettuce, Tortilla
Chicken Caesar Wrap Sundried Tomato, Celery, Capers, Garlic Dressing, Spinach Wrap
Greek Salad Wrap Peppers, Marinated Chickpeas, Romaine Lettuce, Tomato, Kalamata Olives, Cucumber, Spinach Wrap (v)
Market Wrap Avocado, Cucumber, Hummus, Za’atar Roasted Tomato, Sunflower Seeds, Spinach (v)
Grilled Vegetable Sandwich Goat Cheese, Mixed Greens, Basil Aioli, Ciabatta (can be made vegan)
Grilled Portobello Sandwich Roasted Peppers, Arugula, Ciabatta (v)
Waldorf Salad Romaine Heart, Endive, Grape, Granny Smith Apple, Glazed Walnut, Lemon-Tarragon Vinaigrette (v)
Grilled Chicken Caesar Salad Shaved Parmesan, Croutons
Chinese Chicken Salad Crispy Wontons, Candied Cashews, Mustard Ginger Vinaigrette

Each Bag Includes

Whole Fruit
Chips OR Cookie
Bottled Water

$16.00 per person
RECEPTION PACKAGES

TRAY PASSED HORS D’OEUVRES

1 hour (choose 4) $18.00 per person, Minimum 25pp
1.5 - 3 hours of service (choose 5) $30.00 per person, Minimum 25pp

Wolfgang Puck Signature Pizzas
Miniature Cheeseburger, Brioche Bun, Tiny Tomatoes, Remoulade
Spicy Tuna Tartare, Sesame Miso Cones
Tiny Wagyu Pastrami Reuben, Marble Rye
Chinois Chicken Salad, Tiny Wonton Cup
Baby Chicken and Leek “Pot Pies”
Mini Grilled Cheese, Tomato Soup
Salmon Cake, Dill Gremolata
Grilled Porcini Mushrooms, Parmesan, Cracked Pepper Shortbread
Stuffed Baby Artichoke, Shrimp, Brioche, Herbs, Lemon Aioli
Slender Tuille Cone, Basil-Goat Cheese Mousse, Tomato Tartare
Roasted Eggplant Tart, Olive Oil, Chickpea Popcorn (can be made vegan)
Miniature Tortilla Cups, Chipotle Glazed Shrimp, Sweet corn, Red Peppers
Polenta Bruschetta, Wild Mushrooms, Locatelli Cheese
Wild Mushroom Tart, Mascarpone
Warm White Bean and Sage Tart
Caramelized Onion and Black Olive Tart
Tomato Tart Tatin, Lemon Aioli (can be made vegan)
Watermelon Cube, French Feta, Tarragon Balsamic
Sweet Corn Sopes, Avocado (v)
Knish, Potato, Caramelized Onion Grain Mustard
Vegan White Bean and Quinoa Cake, Red Pepper Romesco (v)
Parmesan Stuffed Bacon Wrapped Dates
Crostini, Prime New York Steak, Yuzu Butter, Shiitake Mushrooms
Smoked Salmon, Lemon Herb Blini, Chive
Vegan Taro Root and Avocado Taco (v)
Pork Potstickers, Ponzu
Mini Bao Buns, Roasted Pork Belly, Hoisin Sauce
Crispy Duck Crostini, Candied Kumquat
Roasted Lamb Loin, Olive Bread Crostini, Oven Dried Tomatoes
Bolognese Stuffed Arancini
### HORS D’OEUVRES RECEPTION STATIONS

Minimum 25 Guests - Pricing is per hour of service

<table>
<thead>
<tr>
<th><strong>LATIN</strong></th>
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<th><strong>MEDITERRANEAN</strong></th>
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<tbody>
<tr>
<td>Mini Chicken Tostada Cups</td>
<td>Grilled Vegetable Skewers (v)</td>
<td>Marinated Chicken Skewers</td>
<td>Fresh Warm Pita</td>
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<tr>
<td>Mini Cheese Quesadillas</td>
<td>Tzatziki, Sliced Tomatoes, Sliced Cucumbers, Red Onion</td>
<td>$18.00 per person</td>
<td>$20.00 per person</td>
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<tr>
<td>Tortilla Chips, Guacamole, Salsa (v)</td>
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<tr>
<td><strong>ITALIAN</strong></td>
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<td><strong>SPANISH</strong></td>
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<tr>
<td>Meatballs, Vine-Ripened Tomato Sauce</td>
<td>Tomato Gazpacho (v)</td>
<td>Tomato de Patatas, Romesco Sauce (v)</td>
<td>Vegetable Empanadas</td>
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<tr>
<td>Tomato and Basil Bruschetta, Toasted Crostini (v)</td>
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<td>Tortilla de Patatas, Romesco Sauce (v)</td>
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<tr>
<td>Penne Pasta, Wild Mushrooms, Garlic EVOO (v)</td>
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<td>Vegetable Empanadas</td>
<td>Paella with Chicken, Sausage, Peas</td>
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<td>$19.00 per person</td>
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<tr>
<th><strong>SLIDERS</strong></th>
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<th><strong>SOUTHERN</strong></th>
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<tbody>
<tr>
<td>Beef Sliders, Shredded Lettuce, Pickle, Special Sauce, Brioche Bun</td>
<td>Southern Style Baked Mac and Cheese Cups</td>
<td>BBQ Jackfruit with Coleslaw Slider (v)</td>
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<tr>
<td>Fried Green Tomato Slider</td>
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<td>Nashville Hot Fried Chicken Sliders</td>
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<tr>
<td>Chicken Tender Sliders, Honey Buttermilk Biscuit</td>
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<td>Homemade Cheesy Jalapeño Biscuits</td>
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<tr>
<td>Sweet Potato Tater Tots and Ketchup</td>
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<td>$20.00 per person</td>
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<tr>
<th><strong>BUILD YOUR OWN GRAINS AND GREENS</strong></th>
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<th><strong>GRILLED CHEESE</strong></th>
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<tbody>
<tr>
<td>Includes: Quinoa, Farro, and Wheat Berries (v)</td>
<td>Creamy Tomato Soup</td>
<td>Classic Grilled Cheese</td>
<td>Short Rib, Onion Jam, Horseradish Grilled Cheese</td>
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<tr>
<td>Grilled Chicken</td>
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<td>Brie, Fig Jam, Cinnamon Raisin Bread Grilled Cheese</td>
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<tr>
<td>Grilled Marinated Tofu (v)</td>
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<td>$19.00 per person</td>
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<td>Tomatoes, Pine Nuts, Almonds, Dried Cherries, Watercress, Grapes (v)</td>
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<tr>
<td>Aged Balsamic Vinaigrette (v)</td>
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<tr>
<td>Green Goddess Dressing</td>
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<td>$20.00 per person</td>
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<tr>
<th><strong>TACO BAR</strong></th>
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<tr>
<td>Choose 2: Chipotle Chicken, Crispy Pork Carnitas, Soyrizo (v)</td>
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<tr>
<td>Chopped Onions, Cilantro, Limes, Sliced Radish, Cotija Cheese, Jalapeños</td>
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<tr>
<td>Tortilla Chips, Guacamole, Pico de Gallo (v)</td>
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<td>$20.00 per person</td>
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HORS D’OEUVRES

RECEPTION STATIONS

CONTINUED

INDIAN CURRY
Chicken Vindaloo
Makhani Paneer (Tofu) (v)
Phool Gobi - Curried Cauliflower (v)
Saffron Rice (v)
Naan Bread
$22.00 per person

CRUDITE
Farmers Market Vegetable Crudité with Creamy Herb Dip
$8.00 per person

CHEESE
Assorted Domestic and Imported Cheeses, Breads, Crackers, Dried Fruits, Nuts
$16.00 per person

CHARCUTERIE, CHEESE, & CRUDITE STATION
Charcuterie and Assorted Cheeses
Salami, Serrano Ham, Soppressata
Selection of Imported and Domestic Cheeses
Dried Fruits, Nuts, Cornichons, Mustards, Jams, Honey
Sliced Rustic Breads, Lavosh, Artisanal Crackers
Farmers Market Vegetable Crudité with Creamy Herb Dip and Red Pepper Romesco
$20.00 per person

DESSERT STATIONS

CLASSIC SWEETS Choose Three
Chocolate Fudge Brownies
Chocolate Chip Cookies (vegan option available)
Peanut Butter Cookies
White Chocolate Cranberry Cookies
Blondies
Rice Crispy Treats (vegan option available)
Lemon Bars
Pecan Bars
Fresh Seasonal Fruit Platter (v)
$9.00 per person

SIGNATURE SWEETS Choose Three
Valrhona Chocolate Truffle Cakes, Whipped Cream
Buttermilk Cake, Strawberries, Crème Fraiche
Caramelized Meyer Lemon Tart
Freshly Baked Cookies (vegan option available)
Bitter Chocolate Mousse Cake, Malted Crispy Pearls
Blueberry Cheesecake Bites
Dark Chocolate Ganache Tarts
Coconut Macaroons
Tiramisu Parfait
Cinnamon Dusted Churros
Fresh Seasonal Fruit Platter (v)
$12.00 per person

RETRO SWEETS Choose Three
Housemade Twinkies & Yodels
Peanut Butter Ring Dings
Black Forest Parfaits
Coconut Cake Snowballs
$14.00 per person

THIRSTY?

BEVERAGE PACKAGES - Minimum 25pp

BEER & WINE BAR
Includes Sparkling Water, Still Water, Coke, Diet Coke, and Sprite

Beer Selections (all items included):
Amstel Light, Stella Artois, Angel City IPA, Firestone Walker 805 Blonde Ale

Wine Selections (all items included):
Ryder Estate Sauvignon Blanc; Wolfgang Puck Chardonnay, Cabernet Sauvignon and Pinot Noir;
Piper Sonoma Sparkling Wine

One Hour of Service
Two Hours of Service
$14.00 per person
$18.00 per person

NON-ALCOHOLIC BEVERAGE BAR
Includes Spa Water, 2 Seasonal Agua Fresca, Fresh Brewed Iced Tea, Coke, Diet Coke, and Sprite

One Hour of Service
Two Hours of Service
$12.00 per person
$14.00 per person
Still Hungry? NOT WITH US.

PLATED-CHINA SERVED
Minimum of 25 guests, $5.00++ additional per guest less than minimum

SALADS (Choose One)
Asparagus, Young Greens, Local Watercress, Citrus-Miso Vinaigrette (v)
Organic Field Greens, Shaved Market Vegetables, Smoked Almonds, Sherry Shallot Vinaigrette (v)
Kale and Crispy Farro, Beets, Goat Cheese, Grilled Radicchio, Hazelnuts, Orange, Olive Oil
Butter Lettuce Wedge, Cherry Tomatoes, Smoked Bacon, Blue Cheese Vinaigrette
Tuscan Kale Caesar, Rustic Croutons, Shaved Parmesan
Marinated Haricot Vert, Crumbled Goat Cheese, Toasted Pine Nuts, Basil Vinaigrette
Couscous, Cherry Tomato Confit, Cucumber, Radishes, Olives, Yogurt Sauce

ENTREE (Choose Two)
Pan Roasted Chicken, Rosemary Jus
Roasted Bass, Pistou Nage (add $5.00 per person)
Grilled Salmon, Tomato Fondue (add $3.00 per person)
Seasonal Hand Formed Tortelloni
Wild Mushroom Risotto (can be made vegan)
Slow Braised Short Rib, Caramelized Shallot-Mustard Glaze
Grilled Cauliflower Steak, Chimichurri (v)
Hong Kong Style King Trumpet Mushrooms (v)
Sliced New York Steak, Gremolata (add $10.00 per person)

ACCOMPANIMENTS (Choose Two)
Creme Fraiche Crushed Fingerling Potatoes
Jasmine Scented Rice (v)
Sautéd Broccolini (v)
Potato Puree
Roasted Root Vegetable (v)
Sautéd Seasonal Baby Vegetables (v)

SWEETS (Choose One)
Valrhona Chocolate Truffle Cakes, Whipped Cream (add $2.00 per person)
Chocolate Tart, Salted Caramel
Caramelized Meyer Lemon Tart
Blueberry Cheesecake Bites

Coffee, Decaffeinated Coffee, Iced Tea, Hot Tea

$65.00 per person