



BREAKFAST BUFFET

Heartier breakfast options will nourish your attendees as they begin their day. Includes orange juice, regular and decaffeinated coffee & hot tea selections. \$10 per person additional for groups under 25 guests.

SUNRISE CONTINENTAL

- Seasonal Fruit Display (GF, DF, VGN)
- Individual Greek Yogurt (GF, V)
- House Granola (V)
- Pastries (V)
- Individual Overnight Oats & Chia Seeds (V, DF)
- Sourdough & Multigrain (V)
- Local Preserves / Cultured Butter

\$46 Per Guest

PALM SPRINGS LIFESTYLE

- Frittata (GF)
- Serrano Ham / Spigarello / Gruyere / Melted Leeks / Hollandaise
- Hot Smoked Salmon Hash (GF, CN)
- Herb Roasted Potatoes / Sweet Teardrop Peppers / Rapini / Hazelnut Romesco
- Belgian Waffle (V)
- Whipped Mascarpone / Seasonal Berries
- Lola Rose Parfait (V)
- House Granola / Seasonal Fruit
- Sourdough & Multi-Grain Bread (V)
- Local Preserves / Cultured Butter
- Bloody Mary Shooters (GF, DF)
- Assorted Hot Sauces (GF, DF, VGN, V)

\$65 Per Guest

THOMPSON CLASSIC

- Seasonal Fruit (GF, DF, VGN)
- Cage Free Scrambled Eggs (GF, V)
- Papas Bravas (GF, DF, VGN)
- Nueske's Bacon (GF, DF)
- Steel Cut Oatmeal (V)
- Cinnamon / Dried Fruit / Nuts / Brown Sugar
- Sourdough & Multigrain Bread (V)
- Local Preserves / Cultured Butter
- Coffee Cake (V)

\$55 Per Guest

MEXICAN BREAKFAST

- Chilaquiles (V, GF)
- House-Made Tortilla Chips / Tomatillo Salsa Verde / Red Onion Escabeche / Oaxaca Cheese
- Mexican Gazpacho (VGN, GF, DF)
- Jicama / Mango / Watermelon / Orange / Tajin / Lime Dressing
- Molletes (V)
- Grilled Bolillo / Bajo Beans / Queso Fresco
- Huevos a la Mexicana (GF)
- Scrambled Eggs / Chorizo / Bacon / Roasted Tomatoes / Jalapenos Corn Tortillas
- Papas (GF, DF, VGN)
- Roasted Breakfast Potatoes / Onions / Peppers / Heirloom Corn Tortillas

\$57 Per Guest

Prices are subject to taxable 25% service charge and current California sales tax of 9.25%. Menu pricing may be changed based on availability and market conditions.

BREAKFAST ADD-ONS

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

ADD-ONS

- Omelet Station (GF, V) | \$15 Per Guest
Freshly Prepared to Order Eggs & Omelets. Selection of Seasonally Inspired Ingredients.
.....
- Breakfast Burrito | \$13 Per Guest
Choice of Sausage or Bacon / Scrambled Eggs / Cheddar Cheese / Tomatoes / Onions / Wrapped in a Flour Tortilla.
.....
- Individual Assorted Greek Yogurt (GF, V) | \$7 Per Guest
.....
- Assorted Savory Pastries (V) | \$10 Per Guest
.....
- Assorted Pastries (V) | \$8 Per Guest
.....
- Cheddar Biscuits (V) | \$7 Per Guest
Honey Butter / Fruit Preserves
.....
- Seasonal Fruit (GF, DF, VGN) | \$8 Per Guest
.....
- Additional Side of Protein (GF, DF) | \$10 Per Guest
Bacon / Chicken Sausage / Pork Sausage / Soyrito / Fried Tempeh
.....

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BREAKS

Keep your guests engaged! Breaks will feed the mind and body for more attentive listening. Minimum of 25 guests required for break packages, add \$5.00 per guest for groups under this amount. Available for up to 30 minutes of service, additional time may result in price increase.

WELLNESS

- Seasonal Vegetable Crudit  (GF, DF, VGN)
.....
- Sliced Fruit & Seasonal Berries (GF, DF, VGN)
.....
- Lola Rose Hummus / Pita Chips / Muhammara (VGN)
.....
- Cold Pressed Juices (GF, DF, VGN)
.....

COFFEE SHOP

- Cold Brew Coffee (GF, DF, VGN)
La Colombe Cold Brew Coffee
.....
- Seasonal Biscotti (V)
.....
- Coffee Cake (V)
.....
- \$20** Per Guest

Infused Water Station

\$28*Per Guest*

LOVE & SALT

Individual Assorted Popcorn (VGN, GF)

Pretzel Bites (V)

Warm Jalapeno Fundido (V)

Individual Assorted Kettle Chips (VGN, GF)

Bottled Sparkling Water (GF, DF, VGN)

Hibiscus Tea (GF, DF, VGN)

\$30*Per Guest*

TRAIL MIX BAR

Yogurt-Covered Raisins (V)

Pretzels (V)

Mixed Nuts (CN, GF, VGN)

Dried Fruit (GF, DF, VGN, V)

M&M's (GF, V)

\$21

PICNIC

California Artisanal Cheeses (GF, V)

Charcuterie Assorted Nuts & Olives (CN, GF, DF)

Dried Fruit / Seasonal Fresh Fruit / Berries Heirloom Crisps (VGN, DF)

Crostini Seasonal Chutney (V, DF)

Golden Honeycomb (GF, DF, V)

\$39*Per Guest*

TREATS & SWEETS

Fresh Baked Cookies (V)

Chocolate Brownies (V)

Rice Cereal Treats (GF, V)

Choice of Two: Whole / 2% / Oat / Chocolate

\$22

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HALF OR FULL DAY BEVERAGE PACKAGE

Please Enjoy Our 2 Beverage Packages on Half or Full Days

BEVERAGE PACKAGE

Half or Full-Day Beverage Packages: Half Day | \$40 Full Day | \$72

House Blend Coffee / Decaf Coffee / Assorted Hot Tea / Soft Drinks / Infused Water Station / Agua Fresca / Lemons / 2% Milk / Half + Half / Oat Milk / Sweeteners

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BEVERAGES ON CONSUMPTION

A variety of non-alcoholic refreshments available throughout the day.

BEVERAGES ON CONSUMPTION

- Iced and Hot Coffee | \$120 Gallon
- Iced and Hot Tea | \$100 Gallon
- Bottled Water / Pellegrino | \$8
- Proud Source Aluminum Branded Water | \$10
- Soft Drinks: Coke / Diet Coke / Sprite | \$8
- Complimentary Infused Water Stations

SPECIALTY BEVERAGES ON CONSUMPTION

- Cold Brew Bottles | \$8
- Mexican Coke Bottles / Sprite | \$8
- Regular Red Bull & Sugar Free | \$8
- Cold Pressed Juices | \$12
- Coconut Water | \$8
- San Pellegrino Italian Soda | \$8
- Kombucha | \$8

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SNACKS A LA CARTE

Variety of goods available during morning and afternoon breaks.

SNACKS A LA CARTE

- Assorted Pastries (V) | \$96 Per Dozen
- Assorted Fresh Cookies (V) | \$72 Per Dozen
- House-Made Brownies (V) | \$76 Per Dozen
- Seasonal Biscotti (V) | \$72 Per Dozen
- Seasonal Fruit Platter (V, VGN, GF, DF) | \$144
Serves 12
- Assortment of Potato Chips / Pretzels / Popcorn (DF, VGN) | \$7
- Assorted Kind Bars (V) | \$7
- Assorted Candy Bars (V) | \$7

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BUFFET LUNCH

A heartier option for larger groups, featuring selections able to accommodate varying tastes. All lunch buffets include regular and decaffeinated coffees and hot tea selection. \$10 per person additional for Groups less than 25 guests. 10 person minimum for all lunch buffets.

SANDWICH STOP

- Thompson Cobb Salad (GF)
Bibb Lettuce / Nueske’s Bacon / Grated Egg / Red Onion /
Buttermilk Poppyseed Dressing
.....
- Strawberry Springs Salad (GF, CN, V)
Bloomsdale Spinach / Candied Walnut / Goat Cheese / Lemon
Honey Vinaigrette
.....
- Turkey Pesto Sandwich
Ancho Marinade / Basil Pesto / Marinated Tomato / Red Pepper
Jam
.....
- Roast Beef Sandwich
Shredded Lettuce / Horseradish Cream / Caramelized Onion /
Heirloom Tomato
.....
- California Sandwich (V)
Chickpea Hummus / Pickled Vegetables / Marinated Cucumbers /
Piquillo Goat Cheese / Buttermilk Dressing
.....
- House Potato Chips (GF, VGN)
.....
- Freshly Baked Assorted Cookies (CN)
.....

\$62 *Per Guest*

FARMHOUSE

- Tri Color Radicchio (V)
Sunflower Seeds / Brioche Croutons / Cherry Tomatoes /
Cucumber / Red Onion / Feta / Dried Cranberries / Citrus
Vinaigrette
.....
- Select Two Protein Options (GF, DF)
Herb Roasted Chicken / Grilled Salmon / Mustard Roasted Pork
Loin
.....
- Aleppo Grilled Carrots (VGN, DF, GF)
.....

DESERT GREENS

- Select Two Proteins: Pan Seared Cod Filet / Roasted Half Chicken
/ Grilled Steak (GF, DF)

.....
- Tuscan Kale & Grilled Peach (GF, V, CN)
Shaved Kale / Grilled Peaches / Toasted Hazelnuts /
Pomegranate Seeds / Honey-Lime Vinaigrette
.....
- Harvest Green & Grain (V, GF)
Mixed Greens / Quinoa / Roasted Acorn Squash / Smoked Goat
Cheese / Maple Balsamic Vinaigrette
.....
- Pan Seared Cod Filet (GF, DF)
.....
- Roasted Half Chicken (GF, DF)
.....
- Grilled Steak (GF, DF)
.....
- Orange Coconut Chia Seed Pudding (V)
Seasonal Fruit / House Made Granola / Maple Syrup
.....

\$78 *Per Guest*

GRILL MASTERS FEAST

- Southwest Salad (VGN, GF)
Little Gem / Cilantro / Black Bean / Cherry Tomato / Chipotle
Ranch Dressing
.....
- Rack of Ribs (GF, DF)
BBQ sauce / Achiote Aleppo Marinade
.....
- Citrus-Marinated Chicken (GF, DF)
Burnt Lemon / Herb Salsa
.....

Sumac / Honey (GF, DF)
.....
Mashed Potatoes (GF, V)
Roasted Garlic
.....
Bread Rolls (V)
.....
Bourbon Glazed Apple Tart (V)
.....

\$62 *Per Guest*

OCHISOU

Persian Cucumber Salad (GF, DF, VGN)
Watermelon / Yuzu Dressing
.....
Chilled Soba Noodle Salad (DF, VGN)
Ginger / Sesame Marinade / Scallion / Spring Onion / Red Peppers
.....
Tender Lettuces (DF, VGN)
Shaved Daikon / Edamame / Miso Dressing
.....
Seared Vegetable & Chicken Potstickers (DF)
Ponzu Dipping Sauce
.....
Miso-Glazed Salmon and Teriyaki Glazed Chicken (DF)
Scallion Salad / Sesame Seeds
.....
Stir Fry Choy Sum (GF, DF, VGN)
Ginger / Sesame
.....
Steamed Rice (DF, VGN)
.....
Strawberry Matcha Verrine (GF, NF, V)
Matcha Panna Cotta / Fresh Strawberry Puree
.....

\$80 *Per Guest*

ITALIAN

Select Two: Chicken Piccata / Pappardelle / Cavatelli / Puttanesca

Tri Colori (DF)

Loaded Baked Potato (GF)
Cheddar / Scallion / Thick-Cut Bacon
.....
Smoked Cheddar Mac & Cheese (V)
.....
Seasonal Vegetable Kabob (VGN, GF, DF)
Shatta Marinade / Sumac
.....
Grilled Corn On (Or Off) The Cobb (VGN, GF, DF)
.....
Chili Butter Corn Bread (V)
.....
Peach Cobbler (V)
.....

\$78 *Per Guest*

TACO FIESTA

Caesar Salad
Baby Gems / Brioche Croutons / Burnt Lemon / Boquerones /
Classic Caesar Dressing
.....
Select Two Protein Options (DF, GF)
Pork Carnitas / Carne Asada / Pollo / Blackened Cod / Wild
Mushroom Chorizo
.....
House-Made Chips & Fire-Roasted Tomato Salsa (DF, GF, VGN)
.....
Black Beans (DF, GF, VGN)
.....
Mexican Rice (DF, VGN)
.....
Corn Tortillas (DF, GF, VGN)
.....
Esquites (DF, GF, VGN)
Chile Lime Aioli / Cilantro / Grilled Corn / Pickled Onion / Queso
Fresco
.....
Churritos (V)
Chefs' selection of filled churros tossed in cinnamon sugar
.....

\$78 *Per Guest*

Sunflower Seeds / Citrus Segments / Italian Herbs / Brioche Croutons

Caprese (GF, V)
Mozzarella / Marinated Tomatoes / Aged Balsamic Syrup / Basil / White Balsamic

Chicken Piccata (GF)
Caper Butter / Olives / Burnt Lemon / Shaved Pecorino / Dill Fronds

Pappardelle
Calabrian Pork Sausage / Tomato Ragu / Pecorino

Cavatelli (V)
Wild Mushrooms / Truffle Cream / Sage Brown Butter

Puttanesca (SF)
Cod / Olives / Tomato / Caper / Anchovy

Grilled Broccolini & Lemon Zest (GF, DF, VGN)

Pepper Parmesan Green Beans (GF, V)

Focaccia (V)

\$78

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PLATED LUNCH

Ideal for a lunch meeting, our 3-course plated lunches feature Chef’s seasonal specialties including a starter, entrée, and dessert. Plated lunches include bread presentation, regular and decaffeinated coffees, hot tea selection. \$75 per person. \$10 additional per person for groups under 25.

STARTERS

Select One

Truffled Celery Root Soup
Black Truffle / Brioche Croutons / Crispy Serrano / Parmesan Crisp

Caesar Salad
Baby Gems / Brioche Croutons / Reggiano / Boquerones / Classic Caesar Dressing

Heirloom Beet Salad (GF, CN, V)
Honey Goat Cheese / Candied Pistachio / Blood Orange Vinaigrette / Wild Arugula

Greek Salad (GF, V)

ENTREES

Select One

Pan-Seared Chicken Breast
Farro Risotto / Blistered Tomatoes / Roasted Romanesco / Poultry Jus

Citrus Salmon (GF)
Shaved Fennel Salad / Citrus Supremes / Sesame Bok Choi / Blood Orange Beurre Rouge / Coconut Forbidden Rice

Top Sirloin (GF)
Seasonal Harvest Vegetables / Mashed Yukon Potatoes / Bordelaise

Vegan Paella (DF, VGN)

Red Gem Lettuce / Shaved Radish / Persian Cucumber /
Marinated Feta / Sumac Pomegranate Vinaigrette

Thompson Wedge (GF, V)
Petite Iceberg / Nueske’s Bacon Lardons / Rosemary Poached
Cherry Tomatoes / Roquefort Blue Cheese / Buttermilk
Poppyseed Dressing

Spanish Saffron Rice / Trinity Vegetables / Roasted King Trumpet
Mushrooms

DESSERTS

Select One

Le Tart Au Citrone (NF)
Citrus Curd / Toasted Meringue / Sour Lemon Powder / Wild Blueberry Compote

Flourless Chocolate Cake (GF, NF)
White Chocolate Ganache / Salted Caramel Deluxe / Berry Coulis

TPS Seasonal Cheesecake (NF)
White Chocolate Chantilly / Seasonal Fresh Fruit / Cream Cheese Custard

Tahitian Vanilla Creme Brulee (GF)
Vanilla Bean Custard / Biscotti / Market Fruit

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GRAB 'N GO LUNCH

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Includes a bag of chips, a piece of whole fruit, and an individually wrapped dessert bar or cookie. Environmentally friendly boxes. Select 2 options for Groups under 30 guests or 3 selections for Groups of 30 and greater.

SANDWICHES & WRAPS

Grilled Tri-Tip
Achiote Marinade / Crispy Onions / Blue Cheese / Marinated Red Onion

Caprese (V, VGN Option Available Upon Request)
Fresh Mozzarella (substitute with grilled tofu for vegan option) / Aged Balsamic / Marinated Heirloom Tomatoes / Basil / Baguette

Turkey
Turkey / Red Pepper Jam / Avocado / Arugula / Roasted Sweet Pepper / Marinated Tomato

Caesar Wrap
Little Gem / Roasted Chicken Reggiano / Caesar Dressing / Marinated Tomatoes / Spinach Tortilla

Gyro Wrap

Lamb Bacon / Persian Yogurt / Marinated Tomatoes / Mixed Greens / Pita

\$62 Per Guest

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STATIONS

Priced Per Person.

SLIDERS

Select Two Protein Options

Wagyu Beef
Caramelized Onion / Agen Cheddar / Truffle Aioli

Buttermilk Fried Chicken
Blue Cheese Slaw / Cilantro Jalapeno Aioli

Pulled Pork
BBQ Sauce / Red Cabbage Slaw

Plant-Based (VGN)
Vegan Cheese / Caramelized Onion / Dijon Aioli

Waffle Fries (GF, DF)

Crumbled Bacon & Crispy Onion (GF, DF)

Spicy Ketchup / Garlic Aioli / Nashville BBQ Sauce (GF, DF, V)

\$35 Per Guest

BUILD YOUR OWN NACHOS

Pulled Pork (GF, DF)

Ancho-Spiced Carne Asada (GF, DF)

Chipotle Chicken (GF, DF)

Fresh Corn Tortilla Chips (GF, VGN)

House-Made Nacho Cheese

STREET TACOS

Pork Carnitas (GF, DF)

Carne Asada (GF, DF)

Chicken Tinga (GF, DF)

Mini Corn and Flour Tortillas (GF Corn, DF)

Pico De Gallo / Roasted Corn Salsa / Guacamole / Cotija Cheese /
Pickled Red Onion / Jalapeno / Lime / Cilantro Crema (GF)

\$38 Per Guest

BUILD YOUR OWN LOADED FRENCH FRIES

French Fries (GF, VGN)

Black Bean Chilli (GF)

Crumbled Bacon / Scallions / Jalapeno / Pico de Gallo / Pickled
Chillies (GF)

Green Chili Queso / Shredded Jack Cheese / Cotija (GF)

Ketchup / Chipotle Aioli / Garlic Aioli / Hot Sauce / Honey /

Tomatillo Salsa / Pico De Gallo (GF, DF, VGN)

Guacamole / Pickled Red Onion / Jalapeno / Lime / Cilantro Crema (GF, V)

\$28 *Per Guest*

SUSHI

A Variety of Fresh Nigiri & Rolls

Maki Sushi (SF)

California Roll / Vegetable Roll / Unagi Roll / Spicy Tuna Roll

Nigiri Sushi (DF, SF)

Ebi Shrimp / Tuna / Hamachi / Salmon

Gluten Free Soy Sauce / Pickled Ginger / Wasabi (GF)

\$65 *Per Guest*

PAELLA

Minimum 50 People (Outdoor only)

Seafood (SF) | \$45 Per Guest

Saffron Bomba Rice / Grilled Octopus / Prawns / Calamari / Mussels / Spanish Chorizo / Roasted Garlic Aioli

Meat | \$38 Per Guest

Saffron Bomba Rice / Beef Cheek / Duck Confit / Pork Belly / Nduja Sausage / Garlic Aioli

Vegan (VGN) | \$25 Per Guest

Saffron Bomba Rice / Harvest Mushrooms / Pole Beans / Piquillos / Crispy Leeks / Espelette Aioli

Mustard / Ranch (VGN, GF)

\$28 *Per Guest*

MEZZE

Muhamara (GF, CN, VGN)

Walnuts / Red Peppers / Pomegranate

Fried and Roasted Eggplant (GF, V)

Garlic Yogurt / Crispy Shallot

Seasonal Crudit  (GF, DF, VGN)

Lavash (DF, VGN)

Tzatziki (GF, V)

Labneh / Cucumber

Hummus (GF, DF, VGN)

Zhough / Sundried Tomato / Crispy Chickpea

\$25 *Per Guest*

UNDER THE KNIFE

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. All carving stations include an artisan bread and rolls presentation. Station Attendant required, \$200 per attendant for up to two hours. One attendant required for every 50 guests per selection.

Peppercorn-Roasted Beef Tenderloin | \$840

Horseradish Cream / Bordeaux Demi / Brioche Rolls SERVES 20

Chimichurri Roasted Swordfish (SF, GF) | \$600

Burnt Lemon Bearnaise / Charred Mango Citrus Salsa SERVES 20

Oven-Roasted Turkey (GF) | \$525

Cranberry Sauce Gastrique / Portuguese Sweet Bread SERVES 20

Herb-Crusted Prime Rib (GF) | \$800

Horseradish Cream / Mustards / Parker Rolls SERVES 30

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DISPLAYS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. Available for up to 2 hours of service. A minimum of 4 stations required for a complete reception package. Priced Person.

LUXE SEAFOOD

- Oysters on the Half Shell (GF, DF, SF)
- Olive Oil Poached Prawn (GF, DF, SF)
- Crab Claws (GF, DF, SF)
- Lemon Wedges / Cocktail Sauce / Assorted Hot Sauce / Mignonette (GF, DF, VGN)

\$80 Per Person

GRAND SEAFOOD

- Oysters on the Half Shell (GF, DF, SF)
- Olive Oil Poached Prawn (GF, DF, SF)
- Yellowtail Crudo with Seaweed Salad (GF, DF, SF)
- Scallop Ceviche (GF, DF, SF)
- King Crab Legs (GF, DF, SF)
- Lemon Wedges / Cocktail Sauce / Assorted Hot Sauce / Mignonette (GF, DF, VGN)

\$125 Per Person

ANTIPASTI

- Cured Meats / Fresh Mozzarella (GF)
- Marinated Artichokes / Assorted Olives / Sundried Tomatoes / Roasted Red Peppers (GF, VGN)
- Seasonal Hummus (GF, VGN, DF)
- Roasted Garlic (GF, VGN, DF)
- Pita (DF, VGN)

\$32 Per Person

CRUDITE

- Asparagus / Baby Carrots / Cauliflower / Broccoli / Sweet Peppers / Cucumbers / Celery / Cherry Tomatoes (GF, VGN, DF)
- Multigrain Crackers (DF, VGN)
- White Bean Hummus (GF, DF, VGN)
- Poblano Ranch (GF, V)
- Nut Butter (GF, VGN, CN)

\$27 Per Person

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HORS D’OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. PRICED PER PIECE. MINIMUM TWO DOZEN.

COLD SELECTIONS

- Deviled Eggs (GF) | \$7 Per Piece
Citrus / Tobiko / Serrano
- Ahi Tuna (GF, DF) | \$9 Per Piece
Avocado Mousse / Thai Relish
- Gulf Shrimp Ceviche (GF, DF, SF) | \$8 Per Piece
Citrus / Avocado / Micro Cilantro
- Poached Shrimp (GF, DF, SF) | \$7 Per Piece
Smoky Cocktail Sauce / Lemon
- Mini Lobster Roll | \$10 Per Piece
Toasted Brioche / Basil Aioli / Lobster Salad / Celery Branch
- Bay Scallop Ceviche (GF, DF, SF) | \$9 Per Piece
Jalapeno / Lime / Cilantro
- Beef Tataki (GF, DF) | \$8 Per Piece
Ponzu / Sesame
- Mushroom & Truffle Crostini (VGN) | \$8 Per Piece
Seasonal Harvest
- Heirloom Tomato Bruschetta (DF, VGN) | \$6 Per Piece
Sherry Vinegar / Basil
- Chilled Melon (DF, GF, VGN) | \$8 Per Piece
Bliss Sherry / Serrano / Sumac / Basil

HOT SELECTIONS

- Wild Mushroom Arancini (V) | \$9 Per Piece
Seasonal Harvest
- Shortrib Mac & Cheese Croquette | \$9 Per Piece
Truffle Aioli
- Buffalo Chicken Spring Roll | \$9 Per Piece
Pickled Carrot / Blue Cheese Dip
- Korean Fried Chicken | \$9 Per Piece
Lettuce Cup / Black Sesame
- Duck Tostada (GF, DF, CN) | \$9 Per Piece
Avocado / Salsa Matcha / Pickled Onions
- Pork Belly Skewer (DF) | \$9 Per Piece
Roasted Pineapple / Kimchi Pickles
- Pimento Crab Tart (SF) | \$10 Per Piece
Sweet Chili
- Golden Coconut Shrimp (SF, DF) | \$10 Per Piece
Pineapple Pomegranate Salsa
- Mini Crab Cake (SF, DF) | \$10 Per Piece
Avocado Mousse / Pepper Jam

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PLATED DINNER

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. Dinner includes fresh bread and butter presentation and coffee service upon request.

SOUP

Select One

- Potato Leek Soup (V)
Crispy Leeks / Cotija Cheese

SALAD

Select One

- Caesar
Baby Gems / Brioche Croutons / Burnt Lemon / Boquerones /
Classic Caesar Dressing

Creamy Cauliflower (GF, V)
Truffle Oil / Crispy Local Mushrooms
.....
Sweet Corn Chowder (GF, V)
Scallion / Charred Pepper Relish
.....
Smoked Tomato Soup (V, GF)
Fire Roasted Tomatoes / Charred Onion / Herbs / Smoked Creme
Fraiche
.....
Truffled Celery Root Soup (V)
Black Truffle / Brioche Croutons / Serrano Chutney / Parmesan
Crisp
.....

ENTREES

Select One If more than one entree is selected, the guarantee
for each is due 7 business days prior, menu cost is based on
higher priced selection.

Braised Beef Short Rib | \$140
.....
Jidori Bone-In Chicken Breast | \$125
Corn Puree / Poblano Rice / Adobo Maitake Mushroom / Aji
Verde
.....
Herb-Roasted Pork Loin (DF) | \$135
Cider-Glazed Harvest Mushrooms / Miso Caramel Pork Jus
.....
Filet Mignon (GF) | \$160
Potato Mille-Feuille / Cipollini / Onion / Peppercorn Sauce
.....
New York (GF) | \$150
Garlic Pomme Puree / Confit Shallots / Black Garlic Bordelaise
.....
Seared Striped Bass (GF) | \$145
Heirloom Tomato Broth / Fondant Potatoes / Grilled Cipollini /
Wilted Rapini / Burnt Lemon
.....
Ora King Salmon | \$135
Carolina Gold Rice / Jumbo Asparagus / Sesame Bok Choy /
Trout Roe / Yuzo Kosho Beurre Blanc
.....
Cavatelli (GF, VGN) | \$125
Broccoli Rabe / Sundried Tomatoes / Aleppo Oil Garlic Emulsion
.....
Vegan Paella | \$110

Strawberry Springs (CN, GF, V)
Bloomsdale Spinach / Candied Walnut / Goat Cheese / Lemon
Honey Vinaigrette
.....
Tri Colori (DF, V)
Sunflower Seeds / Citrus Segments / Italian Herbs / Brioche
Croutons
.....
Thompson Cobb (GF)
Bibb Lettuce / Nueske’s Bacon / Grated Egg / Red Onion /
Buttermilk Poppyseed Dressing
.....
Little Gem (GF, DF, VGN)
Shaved Radishes / Heirloom Carrot / Cherry Tomato / Citrus
Segments / Apple Basil Vinaigrette
.....

DESSERT

Select One

Vegan Coconut Sticky Rice (V, GF, DF, NF)
Fresh Mango / Coconut Salty Sauce / Sesame Crunch
.....
Chocolate Hazelnut Flower Pot
Dark Chocolate Mousse / Praline Crunch / Candied Hazelnuts
.....
Ristretto
Salted Caramel Deluxe / Espresso Dolce Mousse / Bran Flake
Crunch
.....
Strawberry Carnival (GF)
Strawberry Bavarois Mousse / Almond Sponge / Cotton Candy
.....

Aromatic Spanish Saffron Rice / Trinity Vegetables / Roasted Wild Mushroom

.....

Prices are subject to taxable 25% service charge and current California sales tax of 9.25%. Menu pricing may be changed based on availability and market conditions.

BUFFET DINNER

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your attendees to select their personal favorites. \$150 per person. \$15 additional per person for groups under 25 guests.

SOUP

Select One

Tomato Basil
Basil Oil / Parmesan Focaccia Croutons

.....

Truffled Celery Root Soup
Black Truffle / Brioche Croutons / Serrano Chutney / Parmesan Crisp

.....

Creamy Cauliflower (GF)
Truffle Oil / Crispy Local Mushrooms

.....

Ajoblanco (White Gazpacho) (DF, GF, VGN)
Vegetable Consommé with Truffle

.....

SALAD

Tri Colori
Sunflower Seeds / Citrus Segments / Italian Herbs / Brioche Croutons

.....

Caesar
Baby Gems / Brioche Croutons / Burnt Lemon / Boquerones / Classic Caesar Dressing

.....

Thompson Cobb (GF)
Bibb Lettuce / Nueske’s Bacon / Grated Egg / Red Onion / Buttermilk Poppyseed Dressing

.....

Strawberry Springs (GF, CN, V)
Bloomsdale Spinach / Candied Walnut / Goat Cheese / Lemon Honey Vinaigrette

.....

Little Gem (GF, DF, VGN)
Shaved Radishes / Heirloom Carrot / Cherry Tomato / Citrus Segments / Apple Basil Vinaigrette

.....

ENTREES

Select Three

Striped Bass (GF)
Brown Butter Emulsion / Capers

.....

Hanger Steak (GF)
Peppercorn Demi

.....

Herb-Crusted Pork Loin (GF)
Fig Gastrique / Mustard Cranberry Chutney

.....

Pan Seared Half Chicken (GF, DF)

DESSERT

Select Two

Mango Saago
Tapioca Pearls / Mango Coulis

.....

Fresh Fruit Tarts
Seasonal Grenache / Seasonal Coulis

.....

Berry Shortcake Verrine
Berry and Red Wine Compote / Chantilly Cream / White Chocolate Crema

.....

Petite Chocolate Flourless Cake

Fingerling Potatoes / Poultry Jus
.....
Braised Shortrib (GF, DF)
Red Wine Reduction
.....
Cavatappi
Pesto Cream Sauce / Grilled Harvest Mushrooms
.....

SIDES

Select Two

Golden Pheasant Polenta with Truffle & Reggiano (V)
.....
Polenta (V)
Truffle / Reggiano
.....
Mashed Potatoes (GF, VGN)
.....
Mac 'N' Cheese (V)
.....
Charred Broccolini with Lemon (GF, DF, VGN)
.....
Maple-Glazed Brussel Sprouts (GF, DF, VGN)
.....

Milk Chocolate Montee
.....
Cheescake
Seasonal Compote
.....

ADD-ONS

Seafood Paella (SF, DF) | \$20 Per Person
Calamari / Octopus / Shrimp / Saffron Bomba Rice / Garlic Aioli
.....

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

STANDARD BAR - BEER & WINE

Wine: La Vieille Ferme Blanc / La Vieille Ferme Rouge / Poema
Cava Brut Beer: Budweiser / Miller Light / Heineken / Modelo /
Corona / Dos Equis / Goose Island / Local Rotating Beer

One Hour | \$25 Per person
.....
Two Hour | \$35 Per person
.....
Three Hour | \$45 Per person
.....
Four Hour | \$55 Per person
.....

PREMIUM BAR - BEER & WINE

Wine: Magery Cabernet Sauvignon / Imagery Savignon Blanc /
Poema Cava Brut Beer: Budweiser / Miller Light / Heineken /
Modelo /Corona / Dos Equis / Goose Island / Local Rotating Beer

One Hour | \$30 Per person
.....
Two Hour | \$40 Per person
.....
Three Hour | \$50 Per person
.....
Four Hour | \$60 Per person
.....

Five Hour | \$65 Per person

STANDARD BAR - BEER, WINE & SPIRITS

Wine: La Vieille Ferme Blanc / La Vieille Ferme Rouge / Poema
Cava Brut Spirits: Titos Vodka / Bombay Sapphire Gin / Maker’s
Mark / Lot 40 Rye / Johnnie Walker Black / Tequila Cazadores
Blanco Beer: Budweiser / Miller Light / Heineken / Modelo /
Corona / Dos Equis / Goose Island / Local Rotating Beer

One Hour | \$30 Per Person

Two Hour | \$45 Per Person

Three Hour | \$60 Per Person

Four Hour | \$70 Per Person

Five Hour | \$85 Per Person

GUEST PAY PER DRINK

Standard Cocktails | \$16

Premium Cocktails | \$18

Standard Beer | \$10

Premium and Imported Beer | \$10

Standard Wine | \$14

Premium Wine | \$16

Five Hour | \$70 Per person

PREMIUM BAR - BEER, WINE & SPIRITS

Wine: Imagery Cabernet Sauvignon / Imagery Sauvignon Blanc /
Poema Cava Brut Beer: Budweiser / Miller Light / Heineken /
Modelo / Corona / Dos Equis / Goose Island / Local Rotating Beer
Spirits: Grey Goose Vodka / Hendrick’s Gin / Maker’s Mark / Basil
Hayden Rye / The Macallan 12 Double Cask / Tequila Ocho

One Hour | \$45 Per person

Two Hour | \$60 Per person

Three Hour | \$75 Per person

Four Hour | \$85 Per person

Five Hour | \$95 Per person

LABOR CHARGES

Bartender
\$150 for 3 hours and \$50 every additional hour (this does not
include service charge or gratuity)

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian