

AT NOON \$35

In the mood for gourmet sandwiches for lunch? At Noon is sure to satisfy.

Choose one from each category, \$4 per additional choice.

Fruit infused water & iced tea included. All prices are per person.

minestrone // butterbeans, kale, tomato, baby carrots, vegetable dashi

chowder // clams, potato, sweet potato, mushroom, celery, creamy nori broth

bisque // lemongrass carrot bisque, coconut milk

italian // wedding soup, pasta, spinach, carrots, meatball, chicken broth



turkey // turkey bacon sandwich, house caesar dressing, baby romaine, pecorino

steakhouse // roast beef sandwich, blue cheese, pickled onion, spinach

caprese // tomato & mozzarella sandwich, basil pesto, balsamic

californian // avocado sandwich, tomato, sprouts, cheddar, mushroom "ranch"



greens // organic mixed greens, roasted lemon dressing, sunflower seeds, fruit

caesar // baby romaine, house caesar, pecorino, croutons

arugula // shaved mushrooms, lemon, estero gold reserve, sherry

spinach // balsamic vinaigrette, dried fruit, nuts & seeds



cookies // assorted baked cookies

minis // assorted miniature dessert cups

brownies // dulce de leche brownies

cheesecake // miniature cheesecake bites



PRIME

• ETHICALLY CRAFTED FARE •

BROWSE \$45

For more substantial and savory offerings, Browse has everything you need.

Choose one from each category, \$4 per additional choice.

Fruit infused water & iced tea included. All prices are per person.

chicken // organic rocky jr. chicken breasts, rosemary & citrus brined

salmon // grilled or a king salmon, grilled lemon

risotto // mushroom risotto, white wine, creme fraiche, pecorino

short ribs // red wine braised boneless short ribs, demi-glace



greens // organic mixed greens, roasted lemon dressing, sunflower seeds, fruit

caesar // baby romaine, house caesar, pecorino, croutons

chowder // clams, potato, sweet potato, mushroom, celery, creamy nori broth

minestrone // butterbeans, kale, tomato, baby carrots, vegetable dashi



fingerlings // roasted fingerling potatoes, sauce vert, lemon

polenta // creamy polenta, pecorino, extra virgin olive oil

veggies // seasonal roasted vegetables

rice // wild rice pilaf, chicken broth, sofrito



cookies // assorted baked cookies

minis // assorted miniature dessert cups

brownies // dulce de leche brownies

cheesecake // miniature cheesecake bites



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PAUSE

Revitalize your meeting breaks with appetizing bites with Pause.

Fruit infused water & iced tea included. All prices are per person.

MORNING \$15

Choose two, \$3 per additional choice. Trail mix, water & iced tea included.

mini gourmet croissants

assorted petite scones

kouign amann (caramelized pastries)

seasonal whole fruit

yogurt parfaits

homemade organic juice blends

miniature quiche bites



AFTERNOON \$19

Choose two, \$3 per additional choice. Trail mix, water & iced tea included.

sweet and savory finger sandwiches

assorted artisan local cheeses

assorted artisan local salamis

freshly baked cookies

assorted miniature tarts

chef's garden crudite & dips

bruschetta station



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CHEERS TO YOU

Select from Cheers To You to receive a private bar that is tailored just for your event!

All prices are per person for one hour, each additional hour is \$4 off of first hour price.

SIMPLE \$22

both beers from section one included

both wines from section one included

Prime water and soft drinks included

SMART \$26

choose 3 beers from section two

choose 3 wines from section two

choose one house aged cocktail

Prime water and soft drinks included

SOPHISTICATED \$32

choose 4 beers from section three

choose 4 wines from section three

choose one house aged cocktail

choose one seasonal specialty cocktail

Prime water and soft drinks included



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CHEERS TO YOU

ONE

cabernet sauvignon // j lohr winery "7 oaks", paso robles, ca 2015

chardonnay // the federalist, santa barbara, ca 2015

hefeweizen // gordon biersch, san jose, ca

lager // bud light, st louis, mo

TWO

cabernet sauvignon // j lohr winery "7 oaks", paso robles, ca 2015

chardonnay // the federalist, santa barbara, ca 2015

pinot noir // prime private label, santa lucia highlands, ca 2015

sauvignon blanc // prime private label, arroyo seco, ca 2015

hefeweizen // gordon biersch, san jose, ca

lager // bud light, st louis, mo

dublin dry stout // north coast old no.38, fort bragg, ca

euro pale lager // heineken, netherlands



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CHEERS TO YOU

THREE

cabernet sauvignon // j lohr winery "7 oaks", paso robles, ca 2015

chardonnay // the federalist, santa barbara, ca 2015

pinot noir // prime private label, santa lucia highlands, ca 2015

sauvignon blanc // prime private label, arroyo seco, ca 2015

rose // moshin vineyards rose of pinot noir, russian river valley, ca 2016

merlot // keenan, carneros, ca 2013

sparkling // charles armand, brut blanc de blanc, france, nv

hefeweizen // gordon biersch, san jose, ca

lager // bud light, st louis, mo

dublin dry stout // north coast old no.38, fort bragg, ca

euro pale lager // heineken, netherlands

pale ale // sierra nevada, chico, ca

california lager // anchor, san francisco, ca

HOUSE AGED COCKTAILS

manhattan // bourbon, sweet vermouth, bitters

old fashioned // whiskey, sugar, bitters

negroni // gin, sweet vermouth, campari

rob roy // scotch, sweet & dry vermouth, bitters

SEASONAL SPECIALTY COCKTAILS

inquire to view our current seasonal menu



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LET'S PARTY

Let's Party and mingle! Eat, drink, and socialize with our private reception packages.

All prices are per person for one hour, each additional hour is +50% of price.

SIMPLE \$50

choose 4 hors d'oeuvres from A
chef's selection of 2 cheeses and 2 charcuteries
beer and wine package one

SMART \$65

choose 2 hors d'oeuvres from A
choose 2 hors d'oeuvres from A or B
chef's selection of 3 cheeses and 3 charcuteries
choose 1 station from D
beer and wine package two

SOPHISTICATED \$80

choose 2 hors d'oeuvres from A
choose 2 hors d'oeuvres from A or B
choose 1 hors d'oeuvres from A, B or C
chef's selection of 3 cheeses and 3 charcuteries
choose 2 stations from D
beer and wine package three



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LET'S PARTY - HORS D'OEUVRES

All hors d'oeuvres are tray passed appetizers.

A

poke // ora king salmon poke, avocado, cucumber, rice chip, shoyu

frites // torn crispy potato, horseradish oil, rosemary salt, citrus ketchup

arancini // red wine & mascarpone risotto, pecorino, garlic aioli

carpaccio // yuzu kosho, olive oil, capers, herbs, asiago toast

taco // smoked chicken, chipotle avocado, creme fraiche, lime

caponata // eggplant caponata, cocoa nib, pine nut, lavash

bisque // chilled seasonal bisque

B

maitake // tempura maitake mushroom, jalapeno salt

tartare // grassfed beef tartare, chili oil, sherry, sea salt, brioche toast

shrimp // shrimp cocktail, citrus cocktail sauce

slider // grassfed beef slider, pickle, burger sauce

C

oyster // raw oysters on the half shell, tobiko mignonette

lobster // puff pastry tart, "lobster roll" seasonings

uni // sea urchin roe flat bread, lemon, leeks, chili

filet // filet mignon bites, smoked hollandaise



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LET'S PARTY - STATIONS

Carving stations available upon request.

CHEESE & CHARCUTERIE

selection of cheeses and salamis from local, artisanal producers

D

crudite // chef's selection of organic garden vegetables and dips

bruschetta // homemade breads, spreads, and toppings

harvest // salad made with kale, seasonal fruits, nuts & seeds

popcorn // house popcorn with bonito, butterscotch and sliced almonds

hummus // root vegetable chips, roasted pepper hummus

meatball // beef and pork meatballs, creamy polenta, pomodoro

krinkle // skillet brownie, milk

dessert // assorted miniature dessert cups



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LET'S PARTY - BEER AND WINE

ONE

both wines and both beers included. water and soft drinks included.

cabernet sauvignon // j lohr winery "7 oaks", paso robles, ca 2015

chardonnay // the federalist, santa barbara, ca 2015

hefeweizen // gordon biersch, san jose, ca

lager // bud light, st louis, mo

TWO

choose two wines and two beers from below. water and soft drinks included.

cabernet sauvignon // j lohr winery "7 oaks", paso robles, ca 2015

chardonnay // the federalist, santa barbara, ca 2015

pinot noir // prime private label, santa lucia highlands, ca 2015

sauvignon blanc // prime private label, arroyo seco, ca 2015

hefeweizen // gordon biersch, san jose, ca

lager // bud light, st louis, mo

dublin dry stout // north coast old no.38, fort bragg, ca

euro pale lager // heineken, netherlands



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LET'S PARTY - BEER AND WINE

THREE

choose three wines and three beers from below. water and soft drinks included.

cabernet sauvignon // j lohr winery "7 oaks", paso robles, ca 2015

chardonnay // the federalist, santa barbara, ca 2015

pinot noir // prime private label, santa lucia highlands, ca 2015

sauvignon blanc // prime private label, arroyo seco, ca 2015

rose // moshin vineyards rose of pinot noir, russian river valley, ca 2016

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euro pale lager // heineken, netherlands

pale ale // sierra nevada, chico, ca

california lager // anchor, san francisco, ca



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ON CUE \$35

Consider On Cue for Chef's take on a classic, casual backyard get together.

Choose one from each category, \$4 per additional choice.

Fruit infused water & iced tea included. All prices are per person.

burger // certified angus ground shortrib & chuck, toppings bar

chicken // organic rocky jr. chicken breasts, rosemary & citrus brined

pork // tender boneless pork ribs, apple cider & shoyu glazed

mushroom // slow roasted portobello caps, goat cheese, arugula



potato // red baby potatoes, haricot verts, shallot confit, egg, herbs

greens // organic mixed greens, roasted lemon dressing, sunflower seeds, fruit

slaw // cabbage, carrots, asian pear, sesame seeds, ginger dressing

waldorf // apple, raisins, endive, walnuts, blue cheese dressing



watermelon // grilled watermelon, lime, chili salt

crudite // organic baby vegetables, greek yogurt dip

hummus // roasted pepper hummus, root vegetable chips

guacamole // caper guacamole, homemade potato chips



cookies // assorted baked cookies

minis // assorted miniature dessert cups

brownies // dulce de leche brownies

cheesecake // miniature cheesecake bites



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NON ALCOHOLICS

all prices are per consumption

COFFEE & TEA \$56/GALLON

decaf also available

BOTTLED SODA \$4.5/EACH

PRIME WATER \$3.5/EACH



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