

ON CUE \$38

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 ^g // certified angus ground shortrib & chuck, toppings bar

chicken ^g // organic marin sun farms grilled chicken breasts, seasoning station

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

mushroom ^{g(v)} // slow roasted portobello caps, goat cheese, arugula



potato ^{gv} // red baby potatoes, haricot verts, shallot confit, egg, herbs

spinach ^{g(v)} // organic spinach, balsamic, nuts & seeds, dried fruit

slaw ^v // cabbage, carrots, asian pear, seeds, kale, sesame yogurt dressing

chopped ^{gv} // romaine, beets, tomato, feta, herbs, walnuts, red wine vinaigrette



watermelon ^{g(v)} // grilled watermelon, lime, chili salt

crudite ^{g(v)} // organic seasonal raw vegetables, greek yogurt & hummus

corn ^{gv} // on the cob, spiced garlic butter, jalapeno salt, fines herbs

fries ^(v) // sweet potato waffle fries, ground almonds, lemon aioli



cookies ^v // assorted baked cookies

minis ^{gv} // assorted miniature dessert cups

brownies ^v // dulce de leche brownies

cheesecake ^v // miniature cheesecake bites



gluten free ^g
vegetarian ^v
vegan ^(v)
contains pork ^p

PRIME

• ETHICALLY CRAFTED FARE •

THE BOX \$30

All the energy you need inside The Box to think outside the box.

All boxes include one choice of sandwich wrap, one chocolate chip crunch cookie, one whole fruit, one gourmet snack bar, and one sparkling juice. All prices are per box.

Choose up to three different varieties per event.

- turkey** // oven roasted turkey, chipotle-avocado aioli, gruyere, lettuce, egg
- beef** // roast beef, potato, spinach, gochujang-yuzu aioli, scallions
- mushroom** ^v// portobello, tomato, arugula, garlic aioli, balsamic, goat cheese
- italian** ^p // salami, mortadella, lettuce, cheddar, jalapeno-oregano vinaigrette
- louie** // bay shrimp, “thousand island”, lettuce, tomato, egg, cucumber
- veggie** ^(v) // pepper hummus, confit carrots, sprouts, tomato, avocado



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AT NOON \$38

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** ^(v) // butterbeans, kale, tomato, baby carrots, vegetable dashi
- chowder** // clams, potato, sweet potato, mushroom, celery, creamy nori broth
- bisque** ^{gv} // seasonal bisque (i.e. asparagus, heirloom tomato, squash...)
- chicken** // chicken sausage, carrots, rice & grains, spinach, chicken broth
- ✕
- turkey** ^p // turkey sandwich, caesar dressing, bacon, lettuce, pecorino
- steakhouse** // roast beef sandwich, blue cheese, pickled onion, spinach, aioli
- cheese** ^v // paneer cheese, roasted tomato, peppers, yogurt, curried aioli
- eggplant** ^v // roasted eggplant, fresh mozzarella, pesto, garlic aioli, arugula
- ✕
- greens** ^{gv} // organic mixed greens, house dressing, blue cheese, fresh fruit
- chopped** ^{gv} // romaine, beets, tomato, feta, herbs, walnuts, red wine vinaigrette
- arugula** ^{gv} // shaved mushrooms, lemon, estero gold reserve, sherry
- spinach** ^{g(v)} // balsamic vinaigrette, dried fruit, nuts & seeds
- ✕
- cookies** ^v // assorted baked cookies
- minis** ^{gv} // assorted miniature dessert cups
- brownies** ^v // dulce de leche brownies
- cheesecake** ^v // miniature cheesecake bites

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BROWSE \$49

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 ^g // pastured marin sun farm's chicken breasts, brined and grilled

salmon ^g // grilled sustainable ora king salmon

risotto ^{vg} // mushroom risotto, white wine, creme fraiche, pecorino

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



greens ^{gv} // organic mixed greens, house dressing, blue cheese, fresh fruit

chopped ^{gv} // romaine, beets, tomato, feta, herbs, walnuts, red wine vinaigrette

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

bisque ^{gv} // seasonal bisque (i.e. asparagus, heirloom tomato, squash...)



fingerlings ^{g(v)} // roasted fingerling potatoes, sauce vert, lemon

rolls ^v // assorted dinner rolls, whipped european butter

veggies ^{g(v)} // seasonal roasted vegetables

rice ^{gv} // wild rice pilaf, sofrito, garlic and herbs



cookies ^v // assorted baked cookies

minis ^{gv} // assorted miniature dessert cups

brownies ^v // dulce de leche brownies

cheesecake ^v // 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.

assorted petite tea breads ^v

assorted petite scones ^v

kouign amann (caramelized pastries) ^v

pistachio infused sweetened milk ^{g^v}

seasonal whole fruit ^{g(v)}

homemade organic juice blends ^{g(v)}

yogurt parfaits w/ local organic granola ^v



AFTERNOON \$19

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

assorted artisan local cheeses ^{g^v}

assorted artisan local salamis ^g

freshly baked cookies ^v

miniature fruit tarts ^v

chef's garden crudite & dips ^{g(v)}

seasonal bruschetta station ^v

homemade all natural energy smoothie ^{g(v)}

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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

a la carte for \$6/per person per hour. minimum 10 people.

egg ^g // deviled egg, yuzu tobiko, house cured salmon, nori, rice chip

yam ^{gv} // sweet potato confit, pistachio, lemon, mint

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

profiterole // roast beef, blue cheese, pickled onion

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

mushroom ^v // mixed mushroom & mascarpone toast

bisque ^{g(v)} // chilled seasonal bisque

beignet ^v // sweet brioche beignets, cardamom sugar, cocoa nibs

B

a la carte for \$8/per person per hour. minimum 10 people.

maitake ^(v) // tempura maitake mushroom, jalapeno salt

tortellini ^v // bellwether farm's ricotta, fried mortadella, jezebel glaze

shrimp ^g // kauai shrimp cocktail, citrus cocktail sauce

slider // grassfed beef slider, pickle, burger sauce

C

a la carte for \$10/per person per hour. minimum 10 people.

oyster // raw oysters on the half shell, meyer ponzu gel

lobster // pie shell, "lobster roll" seasonings

caviar // tiny english muffins, soft scrambled egg, caviar

filet ^g // filet mignon bites, smoked hollandaise



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LET'S PARTY - STATIONS

a la carte for \$12/per person per hour. minimum 10 people.

Carving stations available upon request.

CHEESE & CHARCUTERIE

selection of cheeses and salamis from local, artisanal producers

D

- crudite** ^{g(v)} // chef's selection of organic garden vegetables and dips
- bruschetta** ^v // homemade breads, spreads, and toppings
- harvest** ^v // salad made with kale, seasonal fruits, nuts & seeds
- popcorn** ^{gv} // house popcorn with bonito, butterscotch and sliced almonds
- pretzels** ^v // pretzel rolls, nicasio locarno brie fondue
- meatball** ^p // beef and pork meatballs, spicy pomodoro
- loxamole** ^g // smoked salmon mousse, caper guacamole, yukon potato chips
- krinkle** ^v // skillet brownie & milk
- dessert** ^{gv} // assorted miniature dessert cups
- cookies** ^v // assorted baked cookies & milk



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