

# BUFFET LUNCH

*Includes Iced Tea Beverage*

## EMC2 \$45 per person

### **Soup**

*Seasonal*

### **Salad**

*Watercress Salad*

### **Deli Meats**

*Smoked Ham, Egg Salad, Applewood Smoked Turkey*

### **Deli Cheese**

*Provolone, Sharp Cheddar, Pepper Jack*

### **Bread Selection**

*Rye, Wheat, Sourdough*

### **To Accompany**

*Classic Yellow Mustard, Spicy Brown Mustard, Garlic Aioli, Bread & Butter Pickles, Seasonal Lettuce*

### **Dessert**

*(Choice of 3)*

*Pistachio Choux, Madelines, Brown Butter Financiers, Double Chocolate Chip with Maldon, Oatmeal-Golden Raisin, Chewy Speculoos Cookie, Citrus Meringue Tartlets, Coconut Macaroons, Fudge Brownies*

*\*Prices based on 60-minute period*

## Fresh & Easy \$55 per person

### **Soup**

*Seasonal*

### **Garden Salad**

*Romaine Lettuce, Arugula, Baby Spinach, English Cucumber  
Tomato, Sunflower Seeds, Golden Rasins, Croutons, Shredded Cheese*

*Catering events will include a 19% service fee and a 5% admin fee plus any applicable taxes. All products and pricing are subject to change without notice. Other terms and conditions may apply.*

**Meat**

*Ham, Smoked Turkey, Smoked Salmon*

**Dressing**

*Peppercorn Ranch, Lemon Emulsion, Red Wine Vinaigrette*

**Dessert**

*(Choice of 3)*

*Pistachio Choux, Madelines, Brown Butter Financiers, Double Chocolate Chip with Maldon, Oatmeal-Golden Raisin, Chewy Speculoos Cookie, Citrus Meringue Tartlets, Coconut Macaroons, Fudge Brownies*

*\*Prices based on 60-minute period*

**Brain Power \$58 per person**

*All entrees served with seasonal vegetables*

**Soup or Salad**

*Seasonal Soup or Red Quinoa Salad*

**Entree**

*(Choice of 2)*

*Roasted Salmon, Glazed Chicken, Grilled Miatake Mushrooms*

**Dessert**

*(Choice of 3)*

*Pistachio Choux, Madelines, Brown Butter Financiers, Double Chocolate Chip with Maldon, Oatmeal-Golden Raisin, Chewy Speculoos Cookie, Citrus Meringue Tartlets, Coconut Macaroons, Fudge Brownies*

## PLATED LUNCH

*Includes Iced Tea Beverage*

Choice of Seasonal Soup, Watercress Salad, or Appetizer

A substitute for soup or salad **\$8 per person**

*Country Pork Pate, the Albert Pasta, Yellowfin Tuna*

### **Entrees**

*(Choice of 2)*

*All entrees served with seasonal vegetables*

Market Steak **\$52**

Roasted Chicken **\$41**

Parisian Gnocchi **\$40**

King Salmon **\$41**

### **Desserts**

*(Choice of 2)*

*Dark Chocolate Flourless Cake with Vanilla & Almonds*

*Coconut Flan with Pineapple and Mango, Seasonal Sorbets and Ice Cream*

## STATIONARY CANAPE ENHANCEMENTS

*(priced per station, each serves up to 6)*

**Anti-Pasto \$60 per platter**

*Seasonal assortment of Charcuterie Versicolor Olives, Local Artisanal Cheeses, Spreads, Dips, Breads & Crackers*

**Charcuterie Francaises \$70 per platter**

*Pate de Campagne, Foie Gras and Saucisson Sec, Versicolor Olives, Local Artisanal Cheeses, Spreads, Dips, Breads & Crackers*

**Seafood Tiers \$175 per tower**

*Poached Prawns with Cocktail Sauce, Oysters with Tarragon Mignonette  
Mussels, King Crab with Meyer Lemon Butter, Clams, Lobster*

**Seasonal Crudite \$90 per platter**

*Vegetables, Fruits and Greens with assorted spreads and relish*

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