



Sample Lunch Menu Packages for Large Groups

2 courses (entrée/dessert OR appetizer/entrée) \$25 per person

3 courses (appetizer/entrée/dessert) \$33 per person

Add \$3 per person for unlimited sodas, tea and coffee

Parties up to 24 people (choice of 2 appetizers and 3 entrées OR 3 entrées and 2 desserts)

Parties of 24-40 people (choice of 2 appetizers and 2 entrées OR 2 entrées and 2 desserts)

Over 40 people (1 appetizer and 1 entrée OR 1 entrée and 1 dessert)

Note Preparations of dishes are subject to change due to seasonal produce availability.

Dishes will be finalized no later than 5 days before the scheduled event.

Pre-orders are required for parties larger than 24 guests.

to start

SEASONAL LOCAL SOUP (EX. chicken-coconut soup, ETC)

daily preparation

BABY GREENS SALAD

bocconcini mozzarella, peppadew peppers, chive oil, balsamic vinaigrette

WATERMELON & GIOIA BURRATA (or similar seasonal salad)

pistachio, tomato, balsamic

to dine

TRIO OF NIMAN RANCH BEEF SLIDERS

brioche buns, ketchup, mayonnaise, arugula, caramelized onion,

aged white cheddar, cherry tomatoes

HAM & CHEESE

black forest ham, vermont white cheddar, soft poached egg served on top

RISOTTO

wild mushrooms, rock shrimp, chive, soft poached egg (*CAN BE DONE VEGETARIAN*)

BIG EYE TUNA TATAKI

daikon, avocado, tomato-ginger dressing

to treat

CHOCOLATE BAR

caramel-crunch filling, coconut sorbet

BUTTERSCOTCH ITALIAN PUDDING

crème fraiche, caramel, maldon sea salt