



Brunch Sample Menu

Mains (choose 2):

Wild Mushroom Herb and Goat Cheese Frittata
Linguica, Potato, Feta and Red Pepper Frittata
Smoked Salmon, Dill and Guyere Frittata
Scrambled Eggs with Herbs and Goat Cheese
Scrambled Eggs with Meat of Choice and Cheese
Croissant French Toast Casserole with Berry Compote
Housemade Granola with Fresh Organic Berries and
Greek Yogurt
Southwestern Breakfast Burrito with Scrambled Egg,
Potatoes, Meat of Choice, and Green Chiles
Biscuits and Gravy

Sides (choose 2):

Country Potatoes
Fruit Salad
Fruit Platters
Pork Sausage
Chicken Apple Sausage
Bacon
Ham

Baked Goods Baked Fresh Morning Of Event (choose 1):

Lemon Lavender Scones
Classic Blueberry Muffins
Biscuits
Toast, Butter and Jam
Croissants/Assorted Baked Goods

Beverages:

Orange Juice
Infused Water
Coffee and Tea Bar



Contemporary Back Yard BBQ Menu

Entree (choose 2 or more):

- 12 hr Pulled Pork, can be serviced with slaw and buns
- Pulled Chicken, can be served with slaw and buns
- BBQ Chicken Legs and Thighs
- Tri-tip in housemade coffee rub with bbq sauce or chimichurri
- Grilled Flank Steak with chimichurri
- Grilled Salmon with Mango Salsa
- Marinated Grilled Boneless Skinless Chicken Thighs in Garlic Yogurt Sauce
- Beef Cut of Your Choice with Herb Butter or Horseradish Cream

Sides (choose 2):

- German Potato Salad with Bacon
- Classic Potato Salad
- White Truffle Mac n Cheese
- Macaroni Salad
- Blistered Green Beans with Garlic Butter
- Grilled Lemon Asparagus
- Mexican Street Corn Salad
- Seasonal Vegetables in Balsamic Glaze

Salads (Choose 1):

- Jalapeno Pineapple Slaw
- Cherry tomato, cucumber, red onions, olives in red wine vinaigrette with feta
- Arugula, Pine Nuts, Parmesan in a Lemon Vinaigrette
- Spinach, Strawberry, Red Onion, Candied Walnuts, Feta in Balsamic Vinaigrette
- Garden Salad with red onion, cherry tomato, carrot, feta in a red wine vinaigrette

Breads (choose 1):

- Fresh Local Artisan Bread and Butter, Buttermilk Biscuits, Buttermilk Cornbread with Honey Butter, Garlic Bread or Homemade Rosemary Fleur De Sal Focaccia



Vegetarian/Vegan Menu



Entree (choose 2):

Pan Seared Cauliflower "Steaks" with Walnut Caper Salsa

Stuffed Portobello Mushroom with Mushroom and Feta served with Housemade Marinara

Mushroom and Spinach Lasagna

Eggplant Parmesan

Pasta Primavera with Seasonal Vegetables

Roasted Vegetable Ratatouille

Sides (choose 2):

Vegetables with Balsamic Reductions

Maple Tarragon Carrots

Sweet Potatoes with Miso Ginger Sauce

Sour Cream and Chive Mashed Potatoes

Savory Sweet Potato Mash

Salads (choose 1):

Kale Salad with Pickled Red Onion, Carrot, Pepitas in a Avocado Dressing

Vegan Kale Cesar with Crispy Chickpea Croutons

Arugula, Pine Nuts, Parmesan in a Lemon Vinaigrette

Spinach, Strawberry, Red Onion, Candied Walnuts, Feta in Balsamic Vinaigrette

Garden Salad with red onion, cherry tomato, carrot in a cilantro lime Dressing

Breads (choose 1):

Fresh Local Artisan Bread and Butter, Buttermilk

Biscuits, Buttermilk Cornbread with Honey Butter, Garlic

Bread or Homemade Rosemary Fleur De Sal Focaccia



Contemporary Mexican Menu

Entree (choose 2):

Marinated Grilled Skirt or Flank Steak Carne Asada
Chipotle Garlic Grilled Chicken
Grilled Salmon with Mango Salsa
Lime Cilantro Shrimp
Adobo Rubbed Pork Tenderloin
Pork Verde

Sides (choose 2):

Mexican Street Corn Salad
Cilantro Lime Rice
Traditional Mexican Rice
Jalapeno Black Beans
Roasted Chile Seasonal Vegetables
Cumin Lime Coleslaw

Salads (choose 1):

Kale Salad with Pickled Red Onion, Carrot, Pepitas in a
Avocado Dressing
Garden Salad with red onion, cherry tomato, carrot in a
cilantro lime Dressing
Cumin Lime Coleslaw

Toppings:

Tortillas, assorted salsa, crema, cotija cheese, Mixed
Cheese Blend, cilantro, onion and lime



Contemporary Californian Menu

Entree (choose 2):

Tuscan Chicken or Salmon (or other fish) with cream based sauce,
sun dried tomato, herbs, and spinach
Roasted Chicken Thighs with Lemon, Rosemary, Caper Marinade
Bacon Wrapped Pork Tenderloin
Beef Tenderloin with Herb Butter
Tri tip in spice rub served with Chimichurri Sauce
Pan Seared or Grilled Salmon with Lemon Dill Greek Yogurt Sauce
Grilled Flank, Rib-eye or Skirt Steak with Garlic Compound Butter
House Meatballs with Marinara
Vegetarian/Vegan Option: Roasted Vegetable Ratatouille

Sides (choose 2):

Seasonal Vegetables with Balsamic Reductions
Truffle White Mac n Cheese
Roasted Cauliflower Salad with Capers and Herbs
Maple Thyme Carrots
Sweet Potatoes with Miso Ginger Sauce
Sour Cream and Chive Mashed Potatoes
Scalloped Potatoes
Savory Sweet Potato Mash
Garlic Pasta of Choice

Salads (choose 1):

Kale Salad with Pickled Red Onion, Carrot, Pepitas in a Avocado
Dressing
Vegan
Arugula, Blackberries, Pine Nuts, in a Lemon Vinaigrette
Arugula, Fennel, Peach Salad with Lemon Vinaigrette (seasonal)
Spinach, Strawberry, Red Onion, Candied Walnuts, Feta in Balsamic
Vinaigrette
Garden Salad with red onion, cherry tomato, carrot in a cilantro
lime Dressing

Breads (choose 1):

Fresh Local Artisan Bread and Butter, Buttermilk Biscuits, Buttermilk
Cornbread, Garlic Bread or Homemade Rosemary Fleur De Sal
Focaccia



Contemporary Italian Menu

Entree (choose 2):

Tuscan Chicken or Salmon (or other fish) with a cream based sauce, sun dried tomato, herbs, and spinach
Italian Fennel Meatballs with Pork and Beef in House Marinara
Chicken Puttanesca- pan fried chicken in a caper, lemon, butter sauce

Baked Chicken Parmesan with Fresh Mozzarella

Roasted Pork Loin with Rosemary and Garlic

Classic Lasagna

Vegetarian Mushroom and Spinach Lasagna

Vegan Tofu Ricotta and Beyond Meat Lasagna

Eggplant Parmesan

Fettuccine Alfredo (can add chicken, shrimp or fish)

Grilled Lemon Chicken

Pasta Primavera

Sides (choose 2):

Spaghetti or Other pasta

Pasta with Vodka Sauce

Sour Cream and Chive Mashed Potatoes

Grilled Lemon Parmesan Asparagus

Charred Zucchini and Red Peppers with Balsamic Reductions

Roasted Cauliflower Salad with Capers and Herbs

Pan Seared Broccolini

Salads (choose 1):

Italian Chopped Salad

Caprese Salad

Arugula, Roasted Butternut Squash, Pine Nuts, Parmesan in a
Lemon Vinaigrette

Spinach, Strawberry, Red Onion, Candied Walnuts, Feta in
Balsamic Vinaigrette

Garden Salad with red onion, cherry tomato, carrot, feta in a
Red wine vinaigrette

Breads (choose 1):

Fresh Local Artisan Bread and Butter, Buttermilk Biscuits,
Buttermilk Cornbread, Garlic Bread or Homemade Rosemary
Fleur De Sal Focaccia