

FAMILY STYLE BRUNCH PACKAGE

CUSTOM MENU WITH ONE STARTER & THREE ENTRÉES

\$52 per guest, exclusive of 20% gratuity, 10.75% tax, and 3% admin fee

STARTERS

PARFAIT

GREEK YOGURT,
HOUSEMADE GRANOLA,
SEASONAL BERRIES

POTATO CHIPS + DIP

HOUSEMADE POTATO
CHIPS, SHALLOT DIP

GUACAMOLE + CHIPS

HOUSE MADE TORTILLA
CHIPS, FRESH GUACAMOLE,
ROASTED TOMATILLO SALSA,
FRESH PICO DE GALLO

POACHED ROCK SHRIMP CEVICHE

AVOCADO, HEIRLOOM TOMATO,
CUCUMBER, PICO DE GALLO,
MARKET APPLE, JALAPEÑO VINEGAR,
CILANTRO FLOWER, CASSAVA CHIPS
(+7PP)

ENTRÉES

GRILLED CHOPPED SALAD

SEASONAL FARMERS MARKET GREENS, GRILLED ASPARAGUS, RED
ONION, ZUCCHINI, ROASTED WHITE CORN, TOMATOES,
AVOCADO, LEMON-BASIL VINAIGRETTE (GF + V)

GARDEN OF LITTLE GEM CAESAR

PLUM TOMATOES, ENDIVE, TORN CROUTONS, REGGIANO, WHITE
ANCHOVY DRESSING

NICOISE SALAD

HAWAIIAN AHI TUNA, SOFT-BOILED EGG, ROASTED POTATOES,
LEMON ZEST HARICOT VERT, KALAMATA OLIVES, CONFIT
TOMATOES, RED WINE MUSTARD VINAIGRETTE (GF)

FRITATTA

EGG, SPINACH, TOMATO, GOAT CHEESE (VR)

BURGER SLIDERS

SNAKE RIVER FARMS GRASS FED BEEF, NEW SCHOOL
CHEDDAR, PICKLES, BEEFSTEAK TOMATO, LETTUCE,
MUSTARD AIOLI

MASCARPONE FRENCH TOAST

BRIOCHE, FARMER'S MARKET BERRIES, STRAWBERRY
JAM, MAPLE SYRUP

O.G. BREAKFAST SANDWICH

SCRAMBLED EGG, AGED WHITE CHEDDAR, BEEFSTEAK
TOMATOES, THINLY SLICED HAM, CILANTRO AIOLI,

MINI CHICKEN & PANCAKES

CRISPY JIDORI CHICKEN, MARINATED PEPPERS, MAPLE
SYRUP, CLARIFIED BUTTER

FRIED CHICKEN SANDWICH SLIDERS

BEEFSTEAK TOMATO, RANCH SLAW, PRESERVED MEYER
LEMON AIOLI CUT IN QUARTERS

RIGATONI ALLA CHECCA

VALDIVIA FARMS HEIRLOOM TOMATO, HOUSEMADE
MARINARA, FRESH BASIL (V)

N.Y. STEAK & EGGS

SCRAMBLED EGGS, BREAKFAST POTATOES, GRILLED
ASPARAGUS, TOMATO & OLIVE PANZANELLA, PINOT
NOIR SAUCE

ADD-ONS

EGGS BENEDICT HAM \$99

SHAVED WHITE HAM, CHIVE HOLLANDAISE, ARUGULA,
BREAKFAST POTATOES
SERVED BY THE DOZEN

MINI QUICHES \$84

ASPARAGUS AND WHITE CHEDDAR
SERVED BY THE DOZEN

SEASONAL FRUIT \$12

CHEF'S SELECTION OF FARMERS' MARKET FRUIT
SERVES 2-4 GUESTS

FRESH CUT KENNEBEC FRIES \$10

NIMAN RANCH BACON \$10

SERVES 2-4 GUESTS

PEEWEE ROASTED POTATOES \$12

PARMESAN, FRESH HERBS
SERVES 2-4 GUESTS

CUSTOM CAKES \$60+

CHOCOLATE, VANILLA, CARROT, LEMON, RED VELVET, AND
AND SEASONAL OPTIONS

MINI COOKIE & BROWNIE PLATTER \$60

ASSORTED COOKIES, BROWNIES, BLONDIES, SERVES 10-12
GUESTS

NON-ALCOHOLIC BEVERAGES | INCLUDED

HOT BREW, ICE TEA, HOT CHOCOLATE, MINT LEMONADE, ORANGE JUICE, GRAPEFRUIT JUICE

LUNETTA

BUFFET OR FAMILY STYLE BRUNCH PACKAGE

CUSTOM MENU WITH ONE STARTER & THREE ENTRÉES

\$62 per guest, exclusive of 20% gratuity, 10.75% tax, and 3% admin fee

STARTERS

CONTINENTAL

GRANOLA, GREEK YOGURT, BERRIES, FRESH FRUIT,
BUTTER CROISSANT, CHOCOLATE TWIST, BLUEBERRY
BUTTER, HONEY

OR

CHIPS + DIP

FRESH GUACAMOLE, PICO DE GALLO, TOMATILLO SALSA,
LIME TORTILLA CHIPS, SHALLOT DIP, HOUSE CUT POTATO
CHIPS

ENTRÉES

MINI CHICKEN & PANCAKES

CRISPY JIDORI CHICKEN, MARINATED PEPPERS, MAPLE
SYRUP, CLARIFIED BUTTER

MASCARPONE FRENCH TOAST

FRESH BERRIES, STRAWBERRY JAM, MASCARPONE
CREAM, PURE MAPLE SYRUP

FRITATTA

EGG, SPINACH, TOMATO, GOAT CHEESE

PICO BREAKFAST

SCRAMBLED EGGS, NIMAN RANCH BACON, PARMESAN
FINGERLING POTATOES, GRILLED BREAD, STRAWBERRY
JAM

O.G. BREAKFAST SANDWICH

SCRAMBLED EGG, AGED WHITE CHEDDAR, BEEFSTEAK
TOMATOES, THINLY SLICED HAM, CILANTRO AIOLI,
CHOICE OF GREEN SALAD OR FRESH-CUT FRIES

GRILLED CHOPPED SALAD

SEASONAL FARMERS MARKET GREENS, GRILLED ASPARAGUS, RED
ONION, ZUCCHINI, ROASTED WHITE CORN, TOMATOES,
AVOCADO, LEMON-BASIL VINAIGRETTE (GF + V)
CHOICE OF GRILLED JIDORI CHICKEN OR GRILLED SALMON

GARDEN OF LITTLE GEM CAESAR

PLUM TOMATOES, TORN CROUTONS, REGGIANO, WHITE
ANCHOVY DRESSING
CHOICE OF GRILLED JIDORI CHICKEN OR GRILLED SALMON

NICOISE SALAD

WHITE ALBACORE TUNA, SOFT-BOILED EGG, ROASTED POTATOES,
LEMON ZEST HARICOT VERT, KALAMATA OLIVES, CONFIT
TOMATOES, RED WINE MUSTARD VINAIGRETTE (GF)

N.Y. STEAK & EGGS

SCRAMBLED EGGS, BREAKFAST POTATOES, GRILLED ASPARAGUS,
TOMATO & OLIVE PANZANELLA, PINOT NOIR SAUCE

ADD-ONS

EGGS BENEDICT HAM \$99

SHAVED WHITE HAM, CHIVE HOLLANDAISE, ARUGULA,
BREAKFAST POTATOES
SERVED BY THE DOZEN

MINI QUICHES \$84

ASPARAGUS AND WHITE CHEDDAR
SERVED BY THE DOZEN

SEASONAL FRUIT \$12

CHEF'S SELECTION OF FARMERS' MARKET FRUIT
SERVES 2-4 GUESTS

ROCK SHRIMP CEVICHE \$120

AVOCADO, HEIRLOOM TOMATO, CUCUMBER, PICO DE
GALLO, MARKET APPLE, JALAPEÑO VINEGAR, CILANTRO
FLOWER, CASSAVA
(SERVES 10-12)

GUACAMOLE + CHIPS \$95

(SERVES 10-12)

NIMAN RANCH BACON \$10

SERVES 2-4 GUESTS

PEEWEE ROASTED POTATOES \$12

PARMESAN, FRESH HERBS
SERVES 2-4 GUESTS

POTATO CHIPS AND DIP \$65

(SERVES 10-12)

CUSTOM CAKES \$60+

CHOCOLATE, VANILLA, CARROT, LEMON, RED VELVET, AND
AND SEASONAL OPTIONS

MINI COOKIE & BROWNIE PLATTER \$90

ASSORTED COOKIES, BROWNIES, BLONDIES, SERVES 10-12
GUESTS

NON-ALCOHOLIC BEVERAGES | INCLUDED

HOT BREW, ICE TEA, MINT LEMONADE, ARNOLD PALMER, ORANGE JUICE, GRAPEFRUIT JUICE, APPLE GINGER JUICE

LUNETTA