

CLIFT
A MORGANS ORIGINAL

CATERING MENUS
SPRING
APRIL THRU JUNE

GENERAL EVENT INFORMATION

CLIFT IS DELIGHTED TO PRESENT THE FOLLOWING MENU SELECTIONS. WE HOPE THAT THESE CAREFULLY PREPARED MENUS AND BEVERAGE SUGGESTIONS ARE HELPFUL TO YOU IN PLANNING YOUR UPCOMING EVENT. AS ALWAYS, HOWEVER, OUR INTERNATIONAL TEAM OF CULINARY PROFESSIONALS IS HAPPY TO PREPARE A CUSTOM MENU IF YOU SO DESIRE.

THE FOLLOWING INFORMATION WILL HELP YOU TO PLAN A SUCCESSFUL EVENT.

MENU SELECTION

WE ARE PLEASED TO ANSWER QUESTIONS ABOUT PRICING AND CAN HELP YOU SELECT AND CREATE APPROPRIATE MENUS. MENU SELECTIONS ARE TO BE SUBMITTED AT LEAST TWO WEEKS PRIOR TO THE EVENT DATE. ALL MENU PRICES ARE SUBJECT TO CHANGE, WITH APPROPRIATE NOTIFICATION.

FOOD AND BEVERAGE

ALL FOOD AND BEVERAGE MUST BE PURCHASED THROUGH THE HOTEL. IT IS HOTEL POLICY THAT FOOD AND LIQUOR CANNOT BE BROUGHT INTO THE HOTEL FROM OUTSIDE SOURCES WITH THE EXCEPTION OF THE FOLLOWING:
WINE CAN BE BROUGHT IN FOR A CORKAGE FEE OF \$25.00 PER BOTTLE.
CAKE FROM AN OUTSIDE VENDOR CAN BE BROUGHT FOR A CAKE CUTTING FEE OF \$5.00 PER PERSON.
THE HOTEL ALSO PROHIBITS THE REMOVAL OF FOOD FROM THE HOTEL PREMISES.

LABOR AND BARTENDER CHARGES

A LABOR CHARGE OF \$100.00 PER MEAL OR BREAK PERIOD WILL APPLY FOR ALL FOOD FUNCTIONS OF FEWER THAN 25 GUESTS. ALL EVENTS WITH ALCOHOLIC BEVERAGE SERVICE REQUIRE A BARTENDER. WE RECOMMEND ONE BARTENDER PER 75 GUESTS. THERE IS A BARTENDER LABOR CHARGE OF \$270.00 FOR A MINIMUM OF THREE HOURS. THERE IS A \$75.00 OVERTIME CHARGE PER BARTENDER PER HOUR AFTER THREE HOURS.

COATROOM

TO ENSURE SECURITY OF YOUR GUESTS' BELONGINGS, WE RECOMMEND A COATROOM ATTENDANT. COATROOM ATTENDANTS ARE CHARGED AT \$200.00 PER ATTENDANT.

CHEFS AND CARVERS

CHEFS AND CARVERS ARE REQUIRED FOR CERTAIN MENU ITEMS AND ARE CHARGED AT \$225.00 PER CHEF.

SECURITY

THE HOTEL CAN ARRANGE SECURITY FOR YOUR FUNCTION, IF NEEDED. CURRENT RATES WILL APPLY.

DECOR

WHITE LINEN IS PROVIDED AT NO CHARGE FOR YOUR CATERED EVENT. SPECIALTY LINENS, FLORAL ARRANGEMENTS, ICE SCULPTURES, CHAIR COVERS, SOFT FURNITURE, ETC. CAN BE PROVIDED AT AN ADDITIONAL CHARGE WITH ADVANCE NOTICE. PLEASE LET US KNOW IN ADVANCE SHOULD YOU PREFER TO MAKE THESE ARRANGEMENTS YOURSELF. ONCE WE HAVE APPROVED YOUR OUTSIDE VENDORS, KINDLY SUPPLY US WITH A LIST OF VENDOR CONTACT INFORMATION SO THAT WE MAY ASSIST THEM IN SERVICING YOUR NEEDS.

AUDIO VISUAL REQUESTS

THE HOTEL CAN PROVIDE YOU WITH A HIGHLY TRAINED AUDIO/VISUAL STAFF WITH THE LATEST IN TECHNICAL EQUIPMENT. RATES AND INFORMATION ARE AVAILABLE UNDER SEPARATE COVER. PLEASE INQUIRE WITH YOUR EVENTS MANAGER FOR ADDITIONAL INFORMATION.

MUSIC AND ENTERTAINMENT

OUR EVENTS DEPARTMENT WILL BE PLEASED TO RECOMMEND OR MAKE ARRANGEMENTS FOR A VARIETY OF MUSICAL OR ENTERTAINMENT OPTIONS. ALL ENTERTAINMENT/MUSIC MUST BE PRE-APPROVED BY THE EVENTS DEPARTMENT.

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CONDUCT AND LIABILITY

EVENTS MUST BE CONFINED TO ROOM RENTED AND SCHEDULED. THE HOTEL RESERVES THE RIGHT TO EXCLUDE OR EJECT ANY AND ALL OBJECTIONABLE PERSONS FROM THE FUNCTION, OR HOTEL PREMISES WITHOUT LIABILITY. CLIENT AGREES THAT ALL GUESTS OF THE EVENT WILL VACATE THE FUNCTION SPACE AT THE CLOSING HOUR AS INDICATED AND AGREES TO REIMBURSE THE HOTEL FOR ANY WAGE PAYMENTS OR COSTS INCURRED DUE TO A FAILURE TO COMPLY. THE HOTEL WILL NOT ASSUME ANY RESPONSIBILITY FOR THE DAMAGE OR LOSS OF ANY MERCHANDISE OR ARTICLES LEFT IN THE HOTEL BEFORE OR AFTER YOUR FUNCTION UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE.

SIGNS AND DISPLAYS

NO SIGNS, BANNERS, OR DISPLAYS SHALL BE ERECTED OR DISPLAYED IN ANY PART OF THE HOTEL. THE HOTEL WILL NOT PERMIT THE AFFIXING OF ANYTHING TO THE WALLS, FLOORS, WINDOWS, OR CEILINGS THROUGHOUT THE PROPERTY.

COVER COUNT ATTRITION / MEAL GUARANTEE

CONFIRMATION ON ALL MEAL FUNCTIONS AS TO NUMBER OF GUESTS TO BE SERVED IS THE SOLE RESPONSIBILITY OF THE COORDINATOR. THE GUARANTEE MUST BE RECEIVED PRIOR TO 11:00 A.M. 72 BUSINESS HOURS IN ADVANCE OR THE ORIGINAL NUMBER OF PERSONS SPECIFIED ON THE EVENT ORDER WILL BE CHARGED. IF THE NUMBER FALLS BELOW THE MEAL GUARANTEE, THE HOST IS RESPONSIBLE FOR THE NUMBER GUARANTEED. UPON REQUEST, THE HOTEL WILL SET FOR UP TO 5% ABOVE THE GUARANTEE FOR PLATED MEALS.

CONFIRMATION OF SETUP

PRELIMINARY ARRANGEMENTS ARE DUE TWO WEEKS PRIOR TO YOUR EVENT DATE. CONFIRMATION OF FINAL ROOM SETUP IS DUE AT THE TIME OF YOUR FINAL NUMBER GUARANTEE, AND NOT LATER THAN 72 HOURS PRIOR TO THE START OF YOUR FUNCTION FOR MEETINGS.

SHIPMENTS

SHIPMENTS MAY BE DELIVERED A MAXIMUM OF THREE BUSINESS DAYS PRIOR TO THE DATE OF THE EVENT. PLEASE CONTACT YOUR EVENT MANAGER FOR DETAILS AND INFORMATION ON PORTERAGE CHARGES.

PAYMENT SCHEDULE

AN INITIAL NON-REFUNDABLE DEPOSIT OF 50% OF THE ESTIMATED TOTAL COST OF THE FUNCTION WILL BE REQUIRED TO HOLD THE BANQUET SPACE AND WILL BE DUE AND PAYABLE AS STIPULATED IN YOUR EVENT CONTRACT. AN ESTIMATED PREPAYMENT OF THE BALANCE OF THE FUNCTION WILL BE DUE AND PAYABLE, 14 DAYS PRIOR TO THE DATE OF THE FUNCTION, BY CHECK OR CREDIT CARD.

SERVICE CHARGE AND SALES TAX

A 20% SERVICE CHARGE AND PRESENT RATE OF SALES TAX OF 9.5% ARE ADDED TO ALL FOOD AND BEVERAGE CHARGES. PLEASE NOTE THAT THE SERVICE CHARGE IS TAXABLE AND FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

ALL PRICES QUOTED IN THIS MENU DO NOT INCLUDE APPLICABLE TAXES AND GRATUITY.

WE APPRECIATE YOUR CONSIDERATION OF CLIFT AND LOOK FORWARD TO PROVIDING YOU WITH A MOST MEMORABLE EVENT.

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BREAKFAST BUFFET SELECTIONS

MARKET BREAKFAST BUFFET

SELECTION OF BREAKFAST BREADS AND PASTRIES, BUTTER, PRESERVES
SEASONAL FRUITS AND BERRIES
STORNETTA FARMS ORGANIC YOGURTS
SELECTION OF BREAKFAST CEREALS AND HOUSE MADE GRANOLA
\$30 PER PERSON

CLIFT BREAKFAST BUFFET

SELECTION OF BREAKFAST BREADS AND PASTRIES, BUTTER, PRESERVES
ASSORTED BAGELS, CREAM CHEESE
SEASONAL FRUITS AND BERRIES
STORNETTA FARMS ORGANIC YOGURTS AND HOUSE MADE GRANOLA
SCRAMBLED EGGS, BACON, SAUSAGE, TOMATOES, BREAKFAST POTATOES
\$40 PER PERSON

REDWOOD BREAKFAST BUFFET

FROG HOLLOW FARMS ORANGE SCONES
SELECTION OF BREAKFAST BREADS, BUTTER, PRESERVES
FRENCH BAGUETTE, RUSTIC BREADS
SEASONAL FRUITS AND BERRIES
SHAVED PROSCIUTTO, SALAMI, CALIFORNIAN CHEESE
EGGS BENEDICT, ENGLISH MUFFIN, HONEY HAM, POACHED EGG, HOLLANDAISE SAUCE
HOUSE MADE BUTTERMILK PANCAKES, MAPLE SYRUP
\$45 PER PERSON

VELVET BREAKFAST BUFFET

FROG HOLLOW FARMS FRUIT SCUFFINS
SELECTION OF BREAKFAST BREADS, BUTTER, PRESERVES
SEASONAL FRUITS AND BERRIES
SLOW COOKED STEEL CUT OATMEAL
GRILLED ASPARAGUS EGG WHITE FRITTATA, SMOKED SCOTTISH SALMON
TURKEY BACON, CHICKEN SAUSAGE
\$45 PER PERSON

BOXED BREAKFAST TO-GO

FOR YOUR OFF-SITE MEETING NEEDS

BACON AND EGG SANDWICH
FROG HOLLOW FARMS SCONE, STORNETTA FARMS ORGANIC YOGURT
WHOLE FRUIT
\$35 PER PERSON

*ALL OF THE ABOVE SELECTIONS INCLUDE
CHILLED ORANGE OR GRAPEFRUIT JUICE, FRESHLY BREWED COFFEE, MIGHTY LEAF TEAS
BASED ON 60 MINUTES OF SERVICE*

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PLATED BREAKFAST SELECTIONS

PLEASE SELECT UP TO TWO ENTRÉES. IF TWO ENTRÉES ARE SELECTED, ENTRÉE COUNTS MUST BE PROVIDED TO THE EVENT MANAGER 72 BUSINESS HOURS PRIOR TO THE FUNCTION. ON SITE ENTRÉE CHOICE IS AVAILABLE UPON REQUEST FOR AN ADDITIONAL COST.

BREAKFAST FRUIT PLATE

SEASONAL FRUITS AND BERRIES, LOCAL CRÈME FRAÎCHE
HOUSE BANANA BREAD
\$25 PER PERSON

BRIOCHE FRENCH TOAST

SEASONAL BERRIES, VERMONT MAPLE SYRUP
\$35 PER PERSON

EGGS BENEDICT

POACHED EGGS, BLACK FOREST HAM, ENGLISH MUFFIN, HOLLANDAISE SAUCE
\$30 PER PERSON

PANCAKES

OLD-FASHIONED BUTTERMILK, VERMONT MAPLE SYRUP
\$35 PER PERSON

SCOTTISH SMOKED SALMON

TOASTED BAGEL, CREAM CHEESE, ONION, TOMATO, CAPERS
\$40 PER PERSON

STEAK AND EGGS

GRILLED SKIRT STEAK, TWO EGGS OVER MEDIUM, HASH BROWNS
\$40 PER PERSON

CLIFT FULL BREAKFAST

SCRAMBLED EGGS, BACON, SAUSAGE, TOMATO, HASH BROWNS, TOAST
\$40 PER PERSON

*ALL OF THE ABOVE SELECTIONS INCLUDE
CHILLED ORANGE OR GRAPEFRUIT JUICE, FRESHLY BREWED COFFEE, MIGHTY LEAF TEAS
BASED ON 60 MINUTES OF SERVICE*

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BREAK SELECTIONS
-BASED ON 30 MINUTES OF SERVICE-

COFFEE BREAK
FRESHLY BREWED COFFEE AND MIGHTY LEAF TEAS
\$8 PER PERSON

MORNING BREAKS

AVA – AM

ORANGE – APPLE OR GRAPEFRUIT JUICE
HOUSE MADE BANANA BREAD
ORGANIC DRIED STONE FRUIT
\$18 PER PERSON

RITA – AM

ORANGE – APPLE OR GRAPEFRUIT JUICE
OATMEAL COOKIES
LEMON MUFFINS
SEASONAL WHOLE FRUITS
\$22 PER PERSON

SOPHIA - AM

ORANGE – APPLE OR GRAPEFRUIT JUICE
HOUSE MADE ZUCCHINI BREAD
FROG HALLOW FARMS FRUIT SCUFFINS
SEASONAL FRUITS & BERRIES
\$26 PER PERSON

SPANISH – AM

ORANGE – APPLE OR GRAPEFRUIT JUICE
FROG HOLLOW FARMS SCONES
HOUSE MADE BLUEBERRY MUFFINS
SEASONAL FRUITS & BERRIES
\$28 PER PERSON

AFTERNOON BREAKS

AVA - PM

VANILLA CUPCAKES, CHOCOLATE FROSTING
LEMON COOKIES
SLICED SEASONAL FRUITS
\$16 PER PERSON

RITA - PM

RED VELVET CUPCAKES, CREAM CHEESE FROSTING
CHOCOLATE CHIP COOKIES
ORGANIC VEGETABLE CRUDITÉS, HUMMUS, BREAD
ROASTED MIXED NUTS
\$18 PER PERSON

SOPHIA - PM

SUGARED SCONES, VANILLA CREAM, BERRY JAM
CHOCOLATE BISCOTTI
RUSTIC GRILLED BRUSCHETTA BASKET WITH DIPS
CHERRY TURNOVERS
\$20 PER PERSON

SPANISH - PM

SPICED CARROT WALNUT LOAF
CHOCOLATE RICE CRISPY TREATS
SELECTION OF FARM HOUSE CHEESES, BREADS
SLICED SEASONAL FRUITS AND BERRIES
\$24 PER PERSON

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A LA CARTE SELECTIONS

BEVERAGES

FRESHLY BREWED COFFEE AND MIGHTY LEAF TEAS
\$96.00 PER GALLON
BILLED ON CONSUMPTION

ASSORTED SOFT DRINKS, VITAMIN WATERS,
STILL AND SPARKLING BOTTLED WATER
\$6 EACH
BILLED ON CONSUMPTION

MIGHTY LEAF ICED TEA
\$6.00 PER PERSON

LEMONADE
\$6.00 PER PERSON

SNACKS

SEASONAL FRESH FRUIT AND BERRIES
\$10.00 PER PERSON

SELECTION OF WHOLE SEASONAL FRUIT
\$6.00 PER PERSON

ASSORTED GRANOLA BARS
\$50.00 PER DOZEN

HOUSE MADE CHIPS
\$20.00 PER BOWL

MIXED NUTS
\$20.00 PER POUND

SWEETS

ASSORTED HOUSE MADE COOKIES
\$60.00 PER DOZEN

ASSORTED HOUSE MADE CUPCAKES
\$84.00 PER DOZEN

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LUNCH BUFFET SELECTIONS

MARKET DELI LUNCH BUFFET

SELECTION OF ARTISANAL DELI MEATS & CHEESES
RUSTIC EGG SALAD , TUNA SALAD
RUSTIC BREADS, SLICED SANDWICH BREADS, BUTTER, FARMHOUSE MUSTARDS, AIOLI, OLIVE OIL
SEASONAL VEGETABLE CRUDITÉS, ORGANIC LEAVES, HONEY MUSTARD DRESSING
FARMERS MARKET CHOPPED SALAD, HOUSE DRESSING
TOMATO SALAD, MINT, PARSLEY, LEMON
SEASONAL FRUITS AND BERRIES
HOUSE MADE POTATO CHIPS
FRESH BAKED COOKIES
\$45 PER PERSON

CLIFT LUNCH BUFFET

TOMATO, FRESH MOZZARELLA, BASIL, SEA SALT, OLIVE OIL
ORGANIC BABY GREENS, DRIED CHERRIES, HUMBOLDT FOG, BALSAMIC VINAIGRETTE
BLACK FOREST HAM EMPANADA, GRUYERE CHEESE, TOMATO CHUTNEY
CHAR-GRILLED ORGANIC CHICKEN BREAST, GREEN BEANS, MUSTARD JUS
MEDLEY OF MARKET VEGETABLES
WARM HERBED POTATO SALAD, HOUSE PICKLES
SEASONAL SLICED FRUITS AND BERRIES
LEMON MERINGUE PIE, CHOCOLATE ALMOND BRITTLE
\$50 PER PERSON

REDWOOD LUNCH BUFFET

TRI COLOR SALAD, SHAVED PARMESAN, SNAP PEAS, BUTTERMILK RANCH DRESSING
GREEK SALAD, FIGS, FETA CHEESE, CUCUMBER, RED ONION, OLIVES, LEMON VINAIGRETTE
CHILLED SEAFOOD CEVICHE , JALAPENO, CILANTRO, AVOCADO
WHOLE LEMON ROASTED FULTON VALLEY CHICKEN, ARUGULA, HONEY MUSTARD VINAIGRETTE
OLIVE OIL GRIDDLED BROCCOLINI
CREAMED CORN, PARMESAN BREADCRUMBS
CHOCOLATE CHEESECAKE, COCONUT OREO CRUST
FARMHOUSE HEIRLOOM FRUIT GALETTE, CINNAMON ANGLAISE
\$55 PER PERSON

VELVET LUNCH BUFFET

ANTIPASTI, CURED OLIVES, ARTICHOKE, ANCHOVIES, TOMATOES, CHEESE, HUMMUS, BALSAMIC VINEGAR
HEARTS OF ROMAINE, CRISP BOCCOLONE PANCETTA, VELLA DRY JACK CHEESE, GARLIC PARMESAN DRESSING
PAN SEARED SALMON, SHAVED FENNEL, CARA CARA ORANGE, UPLAND CRESS, EXTRA VIRGIN OLIVE OIL
CHAR-GRILLED SKIRT STEAK, GRIDDLED BROCCOLINI, NATURAL JUS
OVEN ROASTED MALAYSIAN SPICED CHICKEN, TOASTED CASHEW NUTS
BAKED ORECHETTI PASTA, GREEN PEAS, WOODLAND MUSHROOMS, SPRING GREENS
BUTTER CRUSHED PEEWEE POTATOES
SALTED CARAMEL CHOCOLATE TART
SEASONAL FRUIT SHORTCAKE, VANILLA CREAM
\$55 PER PERSON

*ALL OF THE ABOVE SELECTIONS INCLUDE
FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, MIGHTY LEAF TEAS
BASED ON 60 MINUTES OF SERVICE*

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LUNCH BUFFET SELECTIONS

BOARDROOM LUNCH BUFFET

*PLEASE SELECT THREE SANDWICHES AND TWO SALADS.
FRUIT, CHIPS AND COOKIES ARE INCLUDED IN MENU PRICE.*

SANDWICHES

SHAVED ITALIAN PASTRAMI OR HONEY CURED HAM, AGED WHITE CHEDDAR, MUSTARD, LETTUCE, BAGUETTE
OVEN ROASTED BEEF OR TURKEY, HORSERADISH, LETTUCE, TOMATO, SOFT BRIOCHE ROLL
EGG OR TUNA SALAD, LETTUCE, TOMATO, AIOLI, BUTTER CROISSANT
SHAVED VEGETABLE SALAD, AVOCADO, TOMATO CHUTNEY, SOFT BRIOCHE ROLL

SALADS

HEARTS OF ROMAINE, AGED DRY VELLA JACK CHEESE, HOUSE CROUTONS, GARLIC PARMESAN DRESSING
ORGANIC SPRING MESCLUN GREENS, CUCUMBER, RADISH, BALSAMIC VINAIGRETTE
WARM HERBED POTATO SALAD
TOMATO SALAD, MINT, PARSLEY, LEMON

SEASONAL FRUITS AND BERRIES
HOUSE MADE POTATO CHIPS
FRESH BAKED COOKIES
\$40 PER PERSON

*FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, MIGHTY LEAF TEAS
BASED ON 60 MINUTES OF SERVICE*

BOXED LUNCH TO-GO

FOR YOUR OFF-SITE MEETING NEEDS

EGG, TUNA OR VEGETABLE SANDWICH, LETTUCE, TOMATO, AIOLI, BUTTER CROISSANT
ORGANIC SPRING MESCLUN GREENS, HOUSE VINAIGRETTE
WHOLE SEASONAL FRUIT, HOUSE COOKIE, KETTLE CHIPS
\$35 PER PERSON

SHAVED HAM, TURKEY OR BEEF SANDWICH, LETTUCE, TOMATO, SOFT BRIOCHE ROLL
RUSTIC TOMATO SALAD, BASIL, EXTRA VIRGIN OLIVE OIL
WHOLE SEASONAL FRUIT, LEMON BISCOTTI, KETTLE CHIPS
\$40 PER PERSON

TURKEY CLUB SANDWICH, BACON, LETTUCE, TOMATO, WHOLE WHEAT BREAD
GREEK SALAD, OLIVES, FIG, TOMATO, FETA CHEESE
WHOLE SEASONAL FRUIT, RED VELVET CUPCAKE, KETTLE CHIPS
\$45 PER PERSON

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PLATED LUNCH SELECTIONS

PLEASE SELECT ONE STARTER, CHOICE OF TWO ENTRÉES AND ONE DESSERT. IF TWO ENTRÉES ARE SELECTED, ENTRÉE COUNTS MUST BE PROVIDED TO THE EVENT MANAGER 72 BUSINESS HOURS PRIOR TO THE FUNCTION. ON SITE ENTRÉE CHOICE IS AVAILABLE UPON REQUEST FOR AN ADDITIONAL COST.

STARTERS

CREAM OF SPRING VEGETABLE SOUP, CRÈME FRAÎCHE
CAULIFLOWER POTATO BISQUE, SOURDOUGH CROUTONS
HEARTS OF ROMAINE, CRISP PANCETTA, VELLA DRY JACK CHEESE, GARLIC PARMESAN DRESSING
BUTTER LETTUCE SALAD, CRUSHED AVOCADO, AGED GOATS CHEESE, LEMON LIME VINAIGRETTE
TRADITIONAL SMOKED SCOTTISH SALMON, SHAVED RED ONION, CAPERS, CRÈME FRAÎCHE
DUNGENESS CRAB SALAD, ENGLISH CUCUMBER, GREEN GODDESS DRESSING
PROSCIUTTO DI PARMA, CHIOGGA BEETS, SABA SYRUP

ENTRÉES

WARM ROASTED ASPARAGUS SALAD, HUMBOLDT FOG, POACHED EGG, HONEY COMB
GRILLED AHI TUNA, NIÇOISE VEGETABLES, HOUSE VIERGE DRESSING
THYME BAKED BLACK COD, TOMATO ARUGULA SALAD
PAN SEARED SALMON, SHAVED FENNEL, CARA CARA ORANGE, UPLAND CRESS, LEMON OIL
OVEN ROASTED ORGANIC CHICKEN, CRUSHED SUNCHOKES, ASPARAGUS, NATURAL JUS
CHAR-GRILLED SKIRT STEAK, SEASONAL GREENS, PEEWEE POTATOES, CHIMICHURI SAUCE
KUROBUTA PORK CHOP, CREAMED LEEKS, GRILLED HARICOT VERT, MUSTARD JUS
HOUSE MADE PASTA, BELLWETHER FARMS RICOTTA, LAMB MEATBALLS, SHAVED PECORINO
HOUSE MADE PASTA, BELLWETHER FARMS RICOTTA, TOMATO, ARUGULA, GREEN PEAS, CRÈME FRAÎCHE

DESSERTS

SEASONAL FRUITS AND BERRIES, COTTAGE CHEESE CREAM
MACERATED APPLE SHORTCAKE, VANILLA CRÈME FRAICHE
DARK CHOCOLATE POT DE CRÈME, GINGER SHORTBREAD

DESSERT COURSE INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND MIGHTY LEAF TEAS

\$55 PER PERSON

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BREAKFAST SUPPLEMENTS

LUNCH SUPPLEMENTS

PRICING REFLECTS ONE PLATTER

BREAKFAST CROISSANTS	55	TOMATO MOZZARELLA, BASIL, SEA SALT, OLIVE OIL	100
BREAKFAST PASTRIES – ASSORTED	60	GREEK SALAD, FIGS, FETA, CUCUMBER, OLIVES, ONION	100
FROG HOLLOW FARMS PASTRIES	70	HEARTS OF ROMAINE, VELLA JACK, GARLIC DRESSING	100
BREAKFAST BREADS & PRESERVES	40	SEASONAL MIXED GREENS, BALSAMIC VINAIGRETTE	90
HOUSE BANANA BREAD / ZUCCHINI BREAD	65	---	
ASSORTED BAGELS & CREAM CHEESE	70	SEASONAL VEGETABLE CRUDITÉS, HUMMUS DIP	90
BREAKFAST CEREALS	50	SEARED SALMON, SHAVED FENNEL, WATERCRESS	110
HOUSE MADE GRANOLA	60	ARTISANAL DELI MEATS AND CHEESES	110
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SCRAMBLED EGGS / BOILED EGGS	60	HONEY HAM AGED WHITE CHEDDAR BAGUETTE	140
EGGS BENEDICT	75	SHAVED TURKEY BRIOCHE ROLL, LETTUCE, TOMATO	130
SMOKED BACON / TURKEY BACON	70	EGG SALAD CROISSANT, AIOLI, LETTUCE, TOMATO	120
PORK SAUSAGE / CHICKEN SAUSAGE	70	---	
BREAKFAST POTATOES	40	CREAM OF SPRING VEGETABLE SOUP	90
BUTTERMILK PANCAKES	55	CAULIFLOWER POTATO SOUP, RUSTIC CROUTONS	90
FRENCH TOAST	55	CHAR-GRILLED CHICKEN BREAST, MUSTARD JUS	120
STEEL-CUT OATMEAL	50	WHOLE LEMON ROAST FULTON VALLEY CHICKEN	130
---		CHAR-GRILLED SKIRT STEAK, NATURAL JUS	150
SMOKED SCOTTISH SALMON	85	BAKED ORECCHETTI PASTA, GREEN PEAS, MUSHROOMS	100
PROSCIUTTO DI PARMA	80	WARM CRUSHED PEEWEE POTATOES	60
ASSORTED CHEESES	80	CREAMED CORN, PARMESAN BREADCRUMBS	60
---		ROAST BROCCOLINI	60
WHOLE FRUIT	50	SEASONAL FRUITS & BERRIES	100
SEASONAL FRUITS	80	WHOLE FRUIT	50
STORNETTA FARMS YOGURTS	70	ASSORTED FRESH BAKED COOKIES	50
HOUSE GRANOLA PARFAIT, SEASONAL BERRIES	90	SEASONAL FRUIT SHORTCAKE, VANILLA CREAM	60
SEASONAL FRUITS & BERRIES	100	CHOCOLATE POT DE CRÈME	60

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BEVERAGE SELECTIONS

**ALL BARS REQUIRE A BARTENDER LABOR CHARGE OF \$270.00 FOR A MINIMUM THREE HOUR PERIOD.
THERE IS A \$75.00 OVERTIME CHARGE PER BARTENDER PER HOUR AFTER THREE HOURS.**

HOSTED BAR PACKAGES

PREMIUM BRANDS

VODKA: SKYY
SCOTCH: DEWAR'S
GIN: BOMBAY DRY
BOURBON: JACK DANIELS
RUM: CRUZAN
TEQUILA: SAUZA BLANCO
WHISKEY: SEAGRAM'S VO

SUPER PREMIUM BRANDS

VODKA: KETEL ONE
SCOTCH: JW BLACK
GIN: BOMBAY SAPPHIRE
BOURBON: MAKERS MARK
RUM: BACARDI
TEQUILA: CAZADORES
WHISKEY: CROWN ROYAL

PREMIUM SOFT BAR

HOUSE SPARKLING WINE
HOUSE RED WINE
HOUSE WHITE WINE
IMPORTED BEERS
SOFT DRINKS
BOTTLED WATER

ONE HOUR	\$30.00
TWO HOURS	\$40.00
THREE HOURS	\$49.00
FOUR HOURS	\$58.00
FIVE HOURS	\$66.00
SIX HOURS	\$73.00

ONE HOUR	\$35.00
TWO HOURS	\$45.00
THREE HOURS	\$54.00
FOUR HOURS	\$63.00
FIVE HOURS	\$71.00
SIX HOURS	\$78.00

ONE HOUR	\$25.00
TWO HOURS	\$34.00
THREE HOURS	\$43.00
FOUR HOURS	\$52.00
FIVE HOURS	\$60.00
SIX HOURS	\$67.00

BAR PACKAGES INCLUDE HOUSE RED AND WHITE WINE, HOUSE SPARKLING WINE, IMPORTED BEERS, SOFT DRINKS AND STILL AND SPARKLING BOTTLED WATER. ALL CHARGES ARE PER PERSON AND BASED ON THE FINAL GUARANTEE.

SHOTS WILL NOT BE PERMITTED DURING THE EVENT UNDER ANY CIRCUMSTANCES.

BAR CHARGED ON CONSUMPTION

SELECTIONS

PREMIUM LIQUOR
SUPER PREMIUM LIQUOR
HOUSE SPARKLING WINE
HOUSE RED AND WHITE WINE
IMPORTED BEER
SOFT DRINKS
BOTTLED WATERS

HOSTED BAR

\$13.00 EACH
\$14.00 EACH
\$50.00 PER BOTTLE
\$50.00 PER BOTTLE
\$8.00 EACH
\$6.00 EACH
\$6.00 EACH

CASH BAR

\$14.00 EACH
\$15.00 EACH
\$12.00 PER GLASS
\$12.00 PER GLASS
\$9.00 EACH
\$6.00 EACH
\$6.00 EACH

*SIGNATURE COCKTAILS AND UPGRADES FROM OUR HOUSE WINE SELECTIONS ARE AVAILABLE FOR AT AN ADDITIONAL COST.
PLEASE INQUIRE WITH YOUR EVENT MANAGER FOR MORE INFORMATION.*

CLIFT
A MORGANS ORIGINAL

CATERING MENUS
SPRING
APRIL THRU JUNE

RECEPTION CANAPÉ SELECTIONS

*MINIMUM 25 PIECES PER ITEM
ALL ITEMS ARE PRICED PER PIECE*

HOT CANAPÉS

MINI BEEF SHORT RIB SLIDER, HORSERADISH CRÈME FRAÎCHE
\$7

SEARED WAGYU BEEF, POLENTA CROUTON, EGGPLANT CHUTNEY
\$7

MINI BEEF SAUSAGE ROLLS, HOUSE FRUIT KETCHUP
\$6

GRILLED CHICKEN SATAY, PEANUT SAUCE
\$6

TANDOORI CHICKEN WINGS, MINTED YOGURT DIPPING SAUCE
\$6

DUNGENESS CRAB CAKE, HOUSE RÉMOULADE
\$6

BBQ SHRIMP SKEWERS, MUSTARD DIPPING SAUCE
\$7

OYSTER ROCKEFELLER CROSTINI, SPINACH, PANCETTA, ANISE
\$7

MINI SCRAMBLED EGG CROQUE MONSIEUR, TRUFFLE, FETA CHEESE, BRIOCHE
\$6

3 CHEESE ARUGULA ARANCINI, RUSTIC TOMATO SAUCE
\$5

CRISPY VEGETABLE SPRING ROLL, SOY DIPPING SAUCE
\$5

CURRIED VEGETABLE SAMOSA, MINT CHUTNEY
\$5

WARM SPRING GREENS SOUP, HERB PESTO
\$5

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RECEPTION CANAPÉ SELECTIONS

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ALL ITEMS ARE PRICED PER PIECE*

COLD CANAPÉS

SMOKED SCOTTISH SALMON, NEW POTATO, CHIVE CREAM
\$6

JUMBO POACHED SHRIMP, COCKTAIL SAUCE
\$6

SPICY AHI TUNA TARTARE, SESAME CROUTON
\$7

CRAB BRUSCHETTA, TRUFFLE EMULSION
\$7

HOUSE PATE CROSTINI, GRAPE MARMALADE, FLEUR DE SEL
\$7

PEKING DUCK PANCAKE, SCALLIONS, HOISIN SAUCE
\$6

MISSION FIG, BLUE CHEESE, SHAVED PROSCIUTTO DI PARMA (SEASONAL)
\$6

SPRING PEA TOAST, RED ONION, GOATS FETA
\$5

SPICY WALNUT STUFFED DATES, TRUFFLE HONEY DIPPING SAUCE
\$6

MINI LEEK MUSHROOM QUICHE, PICKLED VEGETABLES, MICRO FENNEL
\$6

MINI SWEETS

SIGNATURE RED VELVET CUPCAKE, CREAM CHEESE FROSTING
COCOA TARTLET, MILK CHOCOLATE GANACHE
CARAMEL CHOUX, COFFEE MOUSSE
ALMOND BRITTLE BLUEBERRY SHORTCAKE
RASPBERRY MACARON
LEMON TART, CANDIED PEEL
PISTACHIO RICE CRISPY LOLLIPOP
CHOCOLATE DIPPED STRAWBERRY
\$6

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RECEPTION STATION SELECTIONS

CHILLED SEAFOOD

CHILLED ALASKAN KING CRAB LEGS, LOUIE SAUCE
\$70 PER DOZEN

CHILLED SEASONAL OYSTERS, HOUSE MIGNONETTE, LEMONS, WAKAME SALAD
\$65 PER DOZEN

JUMBO POACHED SHRIMP, COCKTAIL SAUCE, LEMON, GRATED HORSERADISH
\$60 PER DOZEN

MAINE LOBSTER COCKTAIL, WATERMELON PICO DE GALLO
\$70 PER DOZEN

FARMER'S MARKET TABLE

RAW SEASONAL VEGETABLES, GREENS, SELECTION OF DIPS & DRESSINGS
\$10 PER PERSON

ARTISAN CALIFORNIAN CHEESE

SELECTION OF LOCAL CHEESES, DRIED FRUIT, GRAPE CHUTNEY, COUNTRY BREADS
\$18 PER PERSON

ARTISAN LOCAL CHARCUTERIE

SELECTION OF CURED MEATS, PICKLED VEGETABLES, COUNTRY BREADS
\$22 PER PERSON

ANTIPASTI

PLEASE SELECT FIVE ITEMS FROM THE OPTIONS BELOW.

MARINATED WHITE ANCHOVIES, TOMATO, OLIVES
PROSCIUTTO DI PARMA, SEASONAL MELON
GRILLED BABY SQUID, BEANS, TOMATO, LEMON
BLACK MUSSELS, GRILLED PEPPERS, ENGLISH CUCUMBER, LEMON, EXTRA VIRGIN OLIVE OIL
BRUSCHETTA BASKET, EGGPLANT, PESTO, TOMATO BASIL
TOMATO BREAD SALAD, FRESH BASIL, LEMON, OLIVE OIL
GRILLED VEGETABLES, BALSAMIC BRAISED CHIPOLINI ONIONS, WILD ARUGULA
MARINATED OLIVES, ORANGE, FENNEL POLLEN, EXTRA VIRGIN OLIVE OIL
FATOUSH SALAD, TOMATO, SUMAC, PITA CROUTONS
TABBOULEH, MINT, TOMATO, PARSLEY
HUMMUS, GRILLED FLATBREAD
SEASONAL PICKLED VEGETABLES
SEAFOOD SALAD, GARLIC, WHITE BEANS, PARSLEY, LEMON (*\$2 SUPPLEMENT*)

\$25 PER PERSON

ADDITIONAL SELECTIONS - \$5 PER PERSON PER SELECTION

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RECEPTION STATION SELECTIONS

SALAD STATIONS

REQUIRE A CHEF ATTENDANT FEE OF \$225.00 PER CHEF

TRADITIONAL CAESAR
ROMAINE, ANCHOVIES, GARLIC CROUTONS, PARMESAN
\$10 PER PERSON

NIÇOISE
AHI TUNA, GREEN BEANS, EGG, POTATOES, TOMATOES, OLIVES, RED WINE VINAIGRETTE
\$14 PER PERSON

TUSCAN BREAD
TOMATOES, GARLIC, BREAD, FRESH MOZZARELLA, ONION, BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL
\$10 PER PERSON

ROASTED GREEN ASPARAGUS
PARMESAN TRUFFLE DRESSING, SHAVED PECORINO ROMANO
\$14 PER PERSON

CARVING STATIONS

REQUIRE A CHEF ATTENDANT FEE OF \$225.00 PER CHEF

HOUSE CURED FILET OF SALMON, FENNEL PEA SALAD, MUSTARD DRESSING
\$300.00
SERVES 25 GUESTS

BBQ SPICED PORK RIBS, BAKED RICOTTA CHEESE, HOUSE CHUTNEY
\$275.00
SERVES 25 GUESTS

WHOLE ROASTED TURKEY, CRANBERRY RELISH, DIJON MUSTARD, GIBLET GRAVY
\$300.00
SERVES 40 GUESTS

OVEN ROASTED RACK OF LOCAL LAMB, SPICY SPRING KIMCHEE, RED WINE JUS
\$450.00
SERVES 30 GUESTS

ROAST PRIME RIB OF BEEF, GARLIC MASH, GRATED HORSERADISH, AU JUS
\$450.00
SERVES 30 GUESTS

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RECEPTION STATION SELECTIONS

PASTA STATION

REQUIRES A CHEF ATTENDANT FEE OF \$225.00 PER CHEF

*PLEASE SELECT TWO PASTAS AND TWO SAUCES FROM THE OPTIONS BELOW.
SERVED WITH FRESH HERBS, SHAVED PARMESAN, RED PEPPER FLAKES AND GARLIC BREAD*

PASTAS

ORECHETTI
FETTUCINI
PENNE
THREE CHEESE RAVIOLI
TRI COLOR TORTELLINI

SAUCES

PESTO
MARINARA
CARBONARA
ALFREDO
BOLOGNESE

\$22 PER PERSON

SUGGESTED SUPPLEMENTS

MEATS

\$5 EACH PER PERSON
GRILLED CHICKEN
PROSCIUTTO DI PARMA
SPICY SAUSAGE
SWEET SAUSAGE

SHELLFISH

\$7 EACH PER PERSON
TIGER SHRIMP
DUNGENESS CRABMEAT
MAINE LOBSTER
MANILA CLAMS

VEGETABLES

\$4 EACH PER PERSON
WOODLAND MUSHROOMS
GARDEN PEAS
CHERRY TOMATOES
ASPARAGUS

**OTHER SUGGESTED SEASONAL ACTIONS STATIONS
CAN BE DISCUSSED, CUSTOMIZED AND DESIGNED TO FIT YOUR NEEDS**

MINI SLIDER STATION
MINI TACO STATION
MINI GRILLED CHEESE STATION
TARTAR STATION
CEVICHE STATION
CROSTINI STATION

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PLATED DINNER SELECTIONS

*PLEASE SELECT ONE STARTER, CHOICE OF TWO ENTRÉES AND ONE DESSERT.
BASE COST STARTS AT **\$70** PER PERSON
WITH ADDITIONAL SUPPLEMENTS BASED ON MENU SELECTION*

*BASE MENU PRICE INCLUDES THE FOLLOWING
BREAD & BUTTER
FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, MIGHTY LEAF TEAS*

*IF TWO ENTRÉES ARE SELECTED,
ENTRÉE COUNTS MUST BE PROVIDED TO THE EVENT MANAGER 72 BUSINESS HOURS PRIOR TO THE FUNCTION.
ON SITE ENTRÉE CHOICE IS AVAILABLE UPON REQUEST FOR AN ADDITIONAL COST.*

STARTERS

SWEET PEA SOUP, CRÈME FRAÎCHE
CAULIFLOWER POTATO BISQUE, GARLIC PARMESAN BREAD
ORGANIC SPRING GREENS, CUCUMBER, RADISH, BALSAMIC VINAIGRETTE
ORGANIC BABY GEM LEAVES, FAVA BEANS, PISTACHIO, GREEN OLIVE VINAIGRETTE
HEARTS OF ROMAINE, CRISP PANCETTA, VELLA DRY JACK CHEESE, GREEN GARLIC DRESSING

\$ 3 SUPPLEMENT

CREAM OF KING TRUMPET MUSHROOM SOUP, TRUFFLED CORN
SALAD OF CRUSHED AVOCADO, BUTTER LETTUCE, SNAP PEAS, CITRUS VINAIGRETTE
ROASTED ORGANIC BEETS, AGED GOAT CHEESE, RUBY RED GRAPEFRUIT, ARUGULA
WARM ROASTED GREEN ASPARAGUS SALAD, HUMBOLDT FOG, POACHED EGG, HONEY COMB
HOUSE PATE, GRILLED CHIABATTA, PICKLES
BACON WRAPPED STUFFED DATES, QUAILS EGG, BEETS, MUSTARD GREENS

\$ 6 SUPPLEMENT

SWEET PEA SOUP, DUNGENESS CRAB MEAT, CRÈME FRAÎCHE
LOBSTER NOODLE SOUP, ESPELETTE CREME FRAICHE
JUMBO SHRIMP COCKTAIL, MEYER LEMON, COCKTAIL SAUCE
TIGER SHRIMP CEVICHE, WATERMELON, HEIRLOOM VEGETABLES
DUNGENESS CRAB MEAT, BABY GEM, GREEN GODDESS DRESSING
WAGYU BEEF CARPACCIO, PICKLED VEGETABLES, WILD ARUGULA
HOUSE CURED SALMON, TRUFFLE EMULSION, SEA ASPARAGUS
SPICED TUNA TARTAR, CUCUMBER, PINENUTS, GREEN APPLE

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PLATED DINNER SELECTIONS

ENTRÉES

PAN SEARED SALMON, SHAVED FENNEL, CARA CARA ORANGE, UPLAND CRESS, LEMON OIL
OVEN ROASTED ORGANIC CHICKEN, CRUSHED SUNCHOKES, ASPARAGUS, NATURAL JUS
KUROBUTA PORK CHOP, CREAMED LEEKS, GRILLED BROCCOLINI, MUSTARD JUS
TOMATO BRAISED BEANS, SPRING VEGETABLE, GOATS CHEESE, MUSTARD GREENS
HOUSE MADE PASTA, SPRING PEAS, WOODLAND MUSHROOMS, AGED PECORINO
WARM ROASTED ASPARAGUS SALAD, SPRING VEGETABLE SUGO, MUSTARD GREENS, AGED BALSAMIC

\$ 5 SUPPLEMENT

GRILLED AHI TUNA, NIÇOISE VEGETABLES, HOUSE VIERGE DRESSING
BUTTER ROASTED ARCTIC CHAR, WILTED SPINACH, WARM CHANTERELLE SALAD
SOUTHERN CALIFORNIAN SWORDFISH, GRILLED ZUCCHINI, GREEN ALMOND GREMOLATA
OVEN ROASTED ORGANIC CHICKEN, CREAMED CORN, PEA SPROUTS, BACON AIOLI
CHAR-GRILLED SKIRT STEAK, SEASONAL GREENS, PEEWEE POTATOES, CHIMICHURI SAUCE
BUTTER ROASTED VEAL CHOP, PARSLEY ROOT, SPRING GREENS, RED WINE JUS
SWEET PEA AND LEEK RISOTTO, POACHED EGG, SHAVED PECORINO
HOUSE CAVATELLI PASTA, STINGING NETTLE, BABY ARTICHOKE, BLUE CHEESE CREAM
WARM ROASTED PURPLE ASPARAGUS, SPRING VEGETABLE SUGO, POACHED EGG, AGED BALSAMIC

\$ 8 SUPPLEMENT

PAN SEARED SCALLOPS, CHARRED BABY GEM, CITRUS VIERGE
OLIVE OIL POACHED MEDITERRANEAN SEA BASS, PURPLE ARTICHOKE, CAULIFLOWER CREAM
MONTEREY BLACK COD, BABY ARTICHOKE, HOUSE PESTO
PAN RENDERED LIBERTY DUCK BREAST, ENGLISH PEAS, MUSHROOM JUS
CHAR-GRILLED PRIME NY STEAK, ROAST GARLIC, SPICED MUSTARD BUTTER
CHAR-GRILLED BEEF TENDERLOIN, CRUSHED PEEWEE POTATOES, SPRING BEANS
OVEN ROAST SPRING LAMB RIB-EYE, MAITAKI MUSHROOMS, GRILLED SHALLOT SAUCE

DESSERTS

SEASONAL PEAR TART, ALMOND STREUSEL, VANILLA ICE CREAM
WARM CROISSANT BREAD PUDDING, BRAISED APPLE COMPOTE
FARMHOUSE BOHO BEL CHEESECAKE, APPLE CARPACCIO, SAUTERNE SYRUP

\$ 2 SUPPLEMENT

DARK CHOCOLATE POT DE CRÈME, GINGER SHORTBREAD
CHOCOLATE MASCARPONE CRÈME BRÛLÉE
SALTED CARAMEL CHOCOLATE TART, BRAISED BLACKBERRIES

\$ 6 SUPPLEMENT

SPRING FRUITS AND BERRIES, COTTAGE CHEESE CREAM
MACERATED STRAWBERRY SHORTCAKE, VANILLA CRÈME FRAICHE
CITRUS RHUBARB JELLY, CARAMEL ICE-CREAM

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BUFFET DINNER SELECTIONS

CLIFT DINNER BUFFET
\$75 PER PERSON

ANTIPASTI, CURED OLIVES, ARTICHOKEs, ANCHOVIES, TOMATOES, CHEESE, HUMMUS, BALSAMIC VINEGAR
HEARTS OF ROMAINE, CRISP BOCCOLONE PANCETTA, VELLA DRY JACK CHEESE, GARLIC PARMESAN DRESSING
TRI COLOR SALAD, SHAVED PARMESAN, SNAP PEAS, BUTTERMILK RANCH DRESSING

BUTTERNUT SQUASH BISQUE, GARLIC PARMESAN BREAD

CREAMY BAKED PENNE WITH THREE CHEESES
CHAR-GRILLED SKIRT STEAK, GRIDDLED BROCCOLINI, NATURAL JUS
WHOLE LEMON ROASTED FULTON VALLEY CHICKEN, ARUGULA, HONEY MUSTARD VINAIGRETTE
PAN SEARED SALMON, SHAVED FENNEL, CARA CARA ORANGE, UPLAND CRESS, EXTRA VIRGIN OLIVE OIL
MEDLEY OF MARKET VEGETABLES
ROAST JERUSALEM & PURPLE ARTICHOKEs
CRUSHED PEEWEE POTATOES

ESPRESSO CRÈME BRULEE, SUGAR COOKIES
CITRUS MERINGUE PIE, CHOCOLATE ALMOND BRITTLE
SEASONAL FRUITS AND BERRIES

REDWOOD DINNER BUFFET
\$85 PER PERSON

SELECTION OF CURED MEATS & CHEESES, PICKLED VEGETABLES, COUNTRY BREADS
JUMBO POACHED SHRIMP, COCKTAIL SAUCE, LEMON, GRATED HORSERADISH
TUSCAN BREAD SALAD, TOMATOES, GREEN GARLIC, RUSTIC BREAD, MOZZARELLA, BALSAMIC, EXTRA VIRGIN OLIVE OIL
ROASTED ORGANIC BEETS, AGED GOAT CHEESE, RUBY RED GRAPEFRUIT, ARUGULA

CREAM OF KING TRUMPET MUSHROOM, GARLIC CROSTINI

GRILLED AHI TUNA, NIÇOISE VEGETABLES, HOUSE VIERGE DRESSING
BRAISED MEATBALL FLATBREAD, TOMATO SAUCE, RICOTTA CHEESE, ARUGULA
TANDOORI SPICED PETALUMA CHICKEN, CUCUMBER YOGURT SAUCE
CREAMED ORECHETTI PASTA, GREEN PEAS, WOODLAND MUSHROOMS, SPRING GREENS

SPICED BUTTER BRAISED ORGANIC ZUCCHINI
CREAMED CORN, PARMESAN BREADCRUMBS
PAN ROASTED SPRING ASPARAGUS

ORGANIC FRUIT TART, COTTAGE CHEESE CRÈME FRAÎCHE
SALTED CARAMEL CHOCOLATE TART
WARN CROISSANT BREAD PUDDING, ALMOND ANGLAISE
RASPBERRY MACAROONS

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VELVET DINNER BUFFET
\$95 PER PERSON

SHAVED PROSCIUTTO DI PARMA, SEASONAL MELON, WATERCRESS
GRILLED GREEN ASPARAGUS, EVOO, AGED BALSAMIC, PECORINO CHEESE
ALASKAN KING CRAB LEGS, SAUCE LOUIE, COCKTAIL SAUCE, DRAWN BUTTER
GREEK SALAD, FIGS, FETA CHEESE, CUCUMBER, RED ONION, OLIVES, LEMON VINAIGRETTE
SPRING MESCLUN GREENS, FAVA BEANS, PISTACHIO, GREEN OLIVE VINAIGRETTE

SWEET PEA SOUP, CRÈME FRAÎCHE

WHOLE LEMON ROASTED FULTON VALLEY CHICKEN, ARUGULA, HONEY MUSTARD VINAIGRETTE
CHAR-GRILLED NEW YORK STRIP STEAK, GRILLED SHALLOTS, BABY ZUCCHINI
WARM SPICE CRUSTED WHOLE FILET OF CHINOOK SALMON, PEPPERONATA RELISH
WILD SPRING GREENS RISOTTO, DUCK LEG CONFIT, SUGAR SNAP PEA, SHAVED PARMESAN
TRUFFLE BAKED ORECHETTI & CHEESE, PICKLED BEETS

GRIDDLED BROCCOLINI
BUTTER BRAISED CHANTANAY CARROTS
CRISPY FRIED KENNEBECK POTATOES, GARLIC AIOLI

MINI CHOCOLATE MASCARPONE CRÈME BRÛLÉE
MINI CITRUS RHUBARB JELLY
MACERATED STRAWBERRY SHORTCAKE, VANILLA CRÈME FRAICHE
SELECTION OF FARMHOUSE CHEESES, BREAD, CONDIMENTS

*ALL OF THE ABOVE SELECTIONS INCLUDE
FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, MIGHTY LEAF TEAS
BASED ON 60 MINUTES OF SERVICE*