### Breakfast Buffet

all breakfast buffets include: Choice of juices, coffee, decaffeinated coffee, assorted teas, half & half, 2% milk

#### Continental Breakfast - \$25.00 per person

assorted breakfast pastries, seasonal fruit & berries, sweet butter & fruit preserves

#### Sunrise Breakfast - \$32.00 per person

assorted breakfast pastries, seasonal fruit & berries, fresh scrambled eggs, apple wood smoked bacon, breakfast potatoes, sweet butter & fruit preserves.

#### Despiertame "Wake me up" - \$32.00 per person

seasonal fruit & berries, fresh scrambled eggs, chamberquiles (crispy tortilla chips served with red sauce), queso fresco, red onions, guacamole, sour cream, chicken chorizo, apple wood smoked bacon, breakfast potatoes

#### So Healthy - \$35.00 per person

assorted breakfast pastries, honey Greek parfaits, seasonal fruit & berries, fresh white scrambled eggs with basil, tomato and asparagus, spring salad with mango lime dressing

#### Brooklyn Factory - \$38.00 per person

bagel bar, seasonal fruit & berries, domestic cheeses and charcuterie board, smoked cured salmon, fresh tomatoes, pickled onions, capers, peanut butter & Nutella and fruit preserves

### **Breakfast Plated**

#### Farmed Scrambled Eggs with Fresh Herbs \$18 per person

crispy potatoes with fresh herbs, smoked bacon or apple chicken sauce, wheat or white bread, fresh fruit

**Eggs Benny** *\$18 per person* poach eggs, rosemary ham, English muffin, classic hollandaise sauce, crispy potatoes

#### Breakfast Burrito \$16 per person

Scrambled eggs, ham, potatoes, mozzarella cheese, romaine lettuce, sundried tomato tortilla, fresh fruit

#### Breakfast sandwich \$16 per person

Scrambled eggs, smoked bacon, cheddar cheese, fresh tomato, avocado mashed, kale on ciabatta bread, fresh fruit.

### Breakfast Buffet Enhancements

Pancakes, Waffles or French Toast *\$8 per person* Scrambled Eggs *\$10 per person* Apple Wood Smoked Bacon & Sausage *\$10 per person* Assorted Bagels with Cream Cheese *\$8 per person* Lox with Tomatoes, Onions & Capers *\$10 per person* Honey Greek Parfait *\$8 per person* Steel Cut Irish oatmeal *\$5 per person* Assorted Cereal *\$5 per person* Yogurt granola parfait *\$8.00 each* Fruit kabobs with honey Greek yogurt *\$7.00 each* Seasonal whole fresh fruit *\$5.00 per piece* Seasonal sliced fruit *\$6.00 per person* 

#### **Beverage Packages**

Slow roasted coffee & assorted teas \$6.00 per person half day or \$12.00 per person full day Assorted soft drinks service \$8.00 per person half day or \$12.00 full day

Bottle Water (Still and Sparkling) \$5 small each or \$8 large each

Energy Drinks \$6 each

### Breaks

At the Border \$15.00 per person corn tortilla chips, fresh guacamole, pico de gallo, agua fresca

**Chips and Dip** \$15.00 per person homemade potato chips, spinach cream dip, chipotle ranch dip, roasted tom dip, lemonade

**Farmer's Garden \$** 16.00 per person vegetables chips, seasonal cut veggies, artichoke spread, blue cheese dip, farmers whole fruit, infusion fruit water

**The WeHo Spa** \$16.00 per person smoked salmon caper sandwich, cucumber dill sandwich, fresh berries, lemon bars, iced tea

Mediterranean \$ 16.00 per person roasted garlic hummus, baba ganoush, crispy falafel, warm pita, infusion citrus water

Artisan Cheese Board \$20.00 per person assorted domestic and international cheeses, fresh fruit, dried fruit, nuts, crackers, virgin sangria

**Got Junk?** \$16.00 per person chocolate cake pops, trail mix, assorted candies, caramel baked popcorn, assorted sodas

**Chocolate Lounge** \$18.00 per person fresh baked brownies, chocolate dipped strawberries, chocolate chip cookies, cold brew coffee

Break enhancements

Cake pops \$26.00 per dozen Assorted bagels with cream cheese \$30.00 per dozen Warm cinnamon rolls \$30.00 per dozen Freshly baked cookies \$36.00 per dozen Brownies and Blondie's \$36.00 per dozen Blueberry scones with Clotted cream \$36.00 per dozen Assorted muffins, Danish and croissant \$38.00 per dozen

### Beverage enhancements

Fresh Orange and Grapefruit Juice \$5.00 per person half day or \$10.00 per person full day

> Lemonade \$30 per gallon

Fresh Fruit Smoothie\$8.00 per personBlueberry banana or strawberry mango

Ice Tea \$30 per gallon

Mimosas \$45 per pitcher

**Bloody Mary** \$45 per pitcher

### Lunch

Cold Lunch Buffet 1 Soup / 2 Salads, 3 Sandwiches / 1 Dessert \$50.00 per person

Hot Lunch Buffet 1 Soup / 2 Salads, 3 Entrees / 1 Dessert \$60.00 per person

Plated Lunch 1 Soup / 1 Salad, 1 Entrée or Sandwich / 1 Dessert \$40.00 per person

Soups: Corn Bisque truffle cream, herb oil, croutons Cauliflower roasted cauliflower, herb oil Tomato Bisque

basil, croutons

Salads: Baby Greens cucumber, strawberry, fennel, citrus mustard vinaigrette Caesar parmesan cheese, lace crouton, homemade dressing Baby Spinach red onions, cherry tomatoes, goat cheese, balsamic dressing

Sandwiches: Pull Pork braised pork, bbq sauce, roasted apples, potato chips on brioche bun Country Fried Chicken Buttermilk paprika chicken, honey mustard dressing, bacon carrot slaw on hero roll B.L.T.A dijonnaise aioli, apple wood bacon, lettuce, tomato, avocado on ciabatta bread.

Entrees: Chicken fettucine roasted garlic sauce, peas, bread crumbles and parmesan cheese Baked Scottish Salmon fennel puree, seasonal vegetables Pan Seared Chicken Breast rapine, creamy polenta and jus Grilled Skirt Steak garlic parmesan fries, chimichurri Sauce

Desserts: Chocolate Brownie marshmallow cream, brulee bananas Strawberry Panna Cotta seasonal berries, caramel tulle Italian Tiramisu lady fingers, cocoa powder

### Lunch Buffet Packages

Deli \$35.00 per person market soup, garden salad with strawberry vinaigrette sliced roasted turkey breast, roast beef and ham jack and cheddar cheese tomatoes, lettuce, red onions, home-made pickles country potato salad creamy coleslaw dijon mustard, mayonnaise home-style cookies

#### Southern Comfort \$38.00 per person?

garden salad with buttermilk dressing country fried chicken pulled pork sliders sweet potato fries braised yellow corn cabbage slaw jalapeno cheddar biscuits key lime pie

#### The Border \$40.00 per person

romaine salad with red onions, cherry tomatoes, cucumbers, chipotle ranch pineapple jicama cabbage slaw marinated skirt steak paprika cumin chicken breast lime cilantro fish warm corn tortillas, sour cream, guacamole, Pico de Gallo tortilla chips black beans and Mexican rice rum caramel flan

### Hors d'Ouerves

Per Guest: Choice of four \$35.00, six \$42.00, eight \$52.00

#### **Cold Selections**

fresh tomato, basil and mozzarella bruschetta crispy pita with hummus and feta cheese salmon tartar on taro chips deviled eggs quinoa salad on cucumber cup strawberry gazpacho shooters mexican ceviche serves in crispy tortilla black olive tapenade on toasted baguette ahi tuna poke on crispy rice paper

#### Hot Selections

chicken and waffles with remoulade sauce and maple caviar grill cheese with tomato bisque shooters mini crab cakes with chipotle aioli lamb lollipops with chimichurri sauce falafel with harissa aioli cheese philly steak sliders braise short rib crostini with whole mustard crème potato croquette with pecorino Romano shrimp corndogs with chipotle ketchup sweet corn arancini with roasted pepper relish

### Reception display platters

**Charcuterie** \$240.00 (serving for 15 people) cured Italian meats and sausages fresh and dry fruit whole grain mustard pickled veggies olives and artisanal breads

**California Cheese Platter** \$220.00 (serving for 15 people) chef selection of cheeses Served with fresh, dry fruit, honey compote artisan breads and assorted crackers

Skewers Board \$200.00 (serving for 15 people) lemon herb chicken seasonal vegetables peruvian steak ranch, hot sauce, barbeque sauce

#### Antipasti Board \$180.00 (serving for 15 people)

roasted pepper salad with artichoke hearts, grilled mushrooms, tomatoes, balsamic red onions pickled veggies provolone and burrata cheese marinated olives cure Italian meats

**Mediterranean \$180.00** (serving for 15 people) roasted garlic hummus with feta cheese tapenade, carrot pure and baba ghanoush pita bread

**Seasonal Crudité \$160.00** (serving 15 people) fresh raw vegetables, buttermilk ranch dressing, roasted tomato dip

**Bruschetta Platter \$**160.00 (serving for 15 people) burrata cheese, cherry tomatoes, micro basil, balsamic reduction

**Reception stations** 

Pasta Station \$24 per person penne pasta, orecchiette pasta pink vodka sauce, alfredo sauce mushrooms, black olives, broccolini, roasted peppers italian sausages, chicken, parmesan cheese, garlic bread *Made to Order / Chef Attended* 

**Risotto Station** \$24 per person alborio rice cooked in vegetable stock cherry tomato, chicken chorizo, italian sausage, peas, rapini, black olives, mushrooms, seasonal vegetables, parmesan cheese *Made to Order / Chef Attended* 

#### Fajita Station \$26 per person

marinated beef and chicken, sautéed pepper and onions mexican rice, refried beans, pico de gallo, guacamole, sour cream, warm corn tortillas, queso fresco

**Slider Station** \$28 per person beef sliders with bacon, tomato jam, dijonnaise, French fries, buttermilk ranch, ketchup

**Oven Roasted Scottish Salmon** \$30 per person served with green bean casserole, sweet potato puree, dill yogurt sauce

**Slow Roasted Prime Rib** \$32 per person served with roasted roots vegetables, mashed potatoes, fresh horseradish *Cut to order / chef attended* 

Dessert station \$25 per person mini panna cotta mini chocolate cakes mini Assorted fruit tarts and pies mini lemon cheesecake mini tiramisu freshly brewed coffee and mighty teas

reception dinner display requires a minimum of 15 guests Service is schedule for one and a half hour.

#### Plated Dinner

Choice of Soup or Salad, Entrée and Dessert

Soup or Salad

Corn Bisque truffle cream, herb oil, croutons Cauliflower Soup

roasted cauliflower, herb oil

Capresse

fresh burrata cheese, heirloom cherry tomato, micro basil, balsamic reduction

#### **Baby Beets**

frisse, citrus vinaigrette, honey goat cheese, crumbled pistachio

#### Cobb

cherry tomato, black currant, egg, bacon, apple, romaine lettuce, blue cheese dressing

#### Entree:

Cauliflower Steak \$48 per person carrot puree, brussels sprouts, baby squash, caramelized cipollini onions Roasted Half Mary Chicken \$52 per person cauliflower puree, seasonal vegetables, mushrooms jus Grilled Scottish Salmon \$60 per person saffron vegetable risotto, tarragon beurre blanc 12 oz Grilled New York Steak \$65 per person grilled asparagus, roasted herb fingerling potato, cabernet sauce

Dessert:

Lovely Chocolate Cake Dark Chocolate Mousse Italian Tiramisu Blueberry Scone

Bar packages

### Hourly Packages

bar packages are price per person, per hour, for unlimited consumption. \$125 each bartender fee will apply for each attendant.

all packages include soft drinks, selection juice and bottled of water.

Beer and Wine \$18.00/1 hour

Premium Brands \$19.00/1 hour

Deluxe Brands \$23.00/1 hour

Second Hour-All Packages \$15.00/Hour Third Hour -All Packages \$13.00/Hour

**Beer and Wine:** House Red and White Wine, Domestic Beer (A \$10.00 up charge per person will apply to include imported beers)

#### Premium Brands:

Absolut, Titos (vodka), Tanquery, Bombay(gin), Jameson, Jim Beam(whiskey), Goslings, Myer's dark(rum), Cazadores, Casa Noble (tequila), Baileys, Kahlua(cordials)

#### Deluxe Brands:

Grey goose, Belvedere (vodka), Bombay Sapphire, Hendricks (gin), Jack Daniels, Maker's Mark (whiskey), Bacardi Silver, Malibu (rum), Patron silver, Don Julio Silver(tequila), Baileys, Chambord (cordials), Remy Martin (cognac)

#### Enhancements

House Champagne \$8.00 per glass Energy Drink \$ 6.00 Signature Cocktail \$14.00 per drink