

BREAKFAST



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BURRITOS

All burritos are served in a flour tortilla with fire-roasted salsa on the side.

ALL IN: Applewood smoked bacon, sausage, scrambled eggs, potatoes, and cheddar cheese

HEART HEALTHY: Turkey sausage, egg whites, potatoes, and provolone cheese

TRADITIONAL: Applewood smoked bacon, scrambled eggs, potatoes, and cheddar cheese

VEGGIE: Roasted peppers, onions, spinach, egg whites, and potatoes

\$10 EACH

SANDWICHES

CALIFORNIA: Turkey sausage, avocado, egg whites, tomato on an English muffin

VICENZA: Applewood smoked bacon, scrambled eggs, extra sharp cheddar cheese on a brioche roll

LA FONTAINE: Black Forest ham, Jarlsberg cheese, scrambled eggs on a croissant

SOUTH BAY: Grilled tomato, spinach, egg whites, jalapeño Jack cheese on an English muffin

CLASSIC: Applewood smoked bacon, sausage, scrambled eggs, extra sharp cheddar cheese on a brioche roll

\$9 EACH

FRUIT PLATTER

Melons, pineapple, strawberries, berries, and grapes

\$70 Serves 8–10

\$120 Serves 15–20

CONTINENTAL

Large pastries, muffins, bagels, jams, cream cheese, and butter

\$10 EACH 2 Pieces Per Order

NEW YORK BAGEL PLATTER

Nova lox, sliced tomato, cucumbers, red onions, cream cheese, and your choice of plain, everything or wheat bagels

\$13 PER PERSON

BEVERAGES

FRESH SQUEEZED ORANGE JUICE

\$15 Half-gallon

COFFEE CARAFE

\$35 Serves 8-10

COFFEE CAMBRO

\$100 Serves 50-80

HOT TEA CARAFE

\$32 Serves 8-10

BOTTLED WATER \$2.50



LUNCH



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TRADITIONAL SANDWICHES

Includes lettuce, tomato, mayonnaise, and mustard

YOUR CHOICE OF PROTEIN: Turkey breast, roast beef, ham, vegetarian, or tuna salad

YOUR CHOICE OF BREAD: Whole wheat, country white, hoagie roll, or croissant

\$12 EACH

TRADITIONAL SANDWICH PLATTER

\$110 20 Halves

SPECIALTY SANDWICHES

All served on house baguette

- Hand-carved turkey breast, spinach, tomato, fig jam
- Grilled tri-tip, roasted peppers, horseradish aioli
- Chicken breast, Applewood smoked bacon, avocado, arugula, tomato, basil aioli
- Grilled vegetables, tomato, baby greens, hummus

\$14 EACH

SPECIALTY SANDWICH PLATTER

\$130 20 Halves

WRAPS

Made with a flour tortilla

- Chicken, avocado, arugula, tomato, herb aioli
- Turkey, Havarti cheese, roasted tomato, spinach, fig jam
- Grilled vegetables, spinach, tomato, hummus
- Turkey, ham, provolone cheese, arugula, tomato, Dijon aioli

\$12 EACH

WRAP PLATTER

\$110 20 Halves

LUNCH BOXES

CONFERENCE: Sandwich or wrap, kettle chips, chocolate chip cookie, water
\$15

BOARDROOM: Sandwich or wrap, kettle chips, fruit salad, chocolate chip cookie, water
\$18

SUIT & TIE: Specialty sandwich, kettle chips, fruit salad, chocolate chip cookie, water
\$20

TEA SANDWICHES

Small English-style crustless sandwiches served on white or whole wheat bread

- Smoked salmon, capers, and herbed cream cheese
- Roast beef, extra sharp cheddar cheese, tomato
- Chicken salad, chopped cashews
- Egg salad and arugula
- Cucumbers and herb cream cheese
- Brie and chopped candied walnuts

\$8.50 EACH

SIDES

Kettle Chips **\$3**

Fruit Salad **\$4**

Potato Salad **\$4**

Spinach Pasta Salad **\$4**

Mixed Greens **\$6**

Coleslaw **\$4**

Cookies **\$2.50**

BEVERAGES

Bottled Water **\$2.50**

Canned Soda **\$2**

PLATTERS



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CHARCUTERIE

Salami, prosciutto, ham, marinated country olives, brie, Jarlsberg cheese, fontina cheese, grapes, strawberries, berries, jam, crackers, and crostini

\$160 Serves 10–12

JUMBO SHRIMP COCKTAIL

Jumbo wild caught poached shrimp, cocktail sauce, and lemons

\$140 Serves 10 • 30 pieces

CHEESE LOVERS

Brie, domestic cheddar cheese, Manchego cheese, bleu cheese, goat cheese, candied walnuts, strawberries, fig jam, berries, grapes, and assorted crackers

\$135 Serves 10–12

BURRATA

Bristol Farms burrata cheese, olive tapenade, garlic roasted tomato, and lightly toasted crostini

\$100 Serves 10–12

MEDITERRANEAN HUMMUS

Hummus, grilled pita, grilled tofu, long-stemmed artichoke hearts, grilled vegetable skewers, tabbouleh, couscous, and stuffed grape leaves

\$110 Serves 10–12

VEGETABLE CRUDITÉ

Carrots, broccoli, squash, cauliflower, zucchini, jicama, peppers, tomatoes, and celery. Includes ranch and hummus.

\$70 Serves 10

\$120 Serves 15–20

FRESH FRUIT

Melons, pineapple, strawberries, berries, and grapes

\$70 Serves 8–10

\$120 Serves 15–20

GUACAMOLE & SALSA

Guacamole, fire-roasted salsa, sour cream, Bristol Farms tortilla chips

\$70 Serves 10



APPETIZERS



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Per Dozen

BACON-WRAPPED SHRIMP

Wild-caught jumbo shrimp wrapped with Applewood smoked bacon

\$55

TEQUILA LIME SHRIMP

Fire-roasted shrimp marinated with tequila and agave served with chipotle aioli

\$55

BEEF WELLINGTONS

Mini beef tenderloin served with horseradish sauce

\$50

IMPOSSIBLE STUFFED MUSHROOMS

Fresh basil, garlic oregano seasoned Impossible meat, vegan parmesan cheese, mushrooms

\$45

CHICKEN SATAY

Lemon, rosemary marinated chicken served with red pepper hummus

\$45

TERIYAKI BEEF SATAY

Tender grilled beef marinated with teriyaki glaze

\$45

CEVICHE SHOOTER

White fish ceviche served in shooter cups with Bristol Farms tortilla chips on the side

\$45

BACON-WRAPPED DATES

Almond-stuffed dates wrapped with Applewood smoked bacon served with fig jam

\$42

SPANAKOPITA

Feta cheese, spinach, folded in a flakey filo triangle. Served with tzatziki dip.

\$40

FONTINA PROSCIUTTO CROSTINI

Fontina cheese, imported Italian prosciutto, fig jam on top of lightly toasted crostini

\$35

VEGAN RICOTTA BASIL CROSTINI

Vegan ricotta cheese, basil, roasted garlic tomato on top of a lightly toasted crostini

\$35

BRANDIED PEAR & BLEU CHEESE CROSTINI

Brandy-spiked pears, caramelized onions, bleu cheese, candied walnut, mascarpone cheese on top of lightly toasted crostini

\$35

PROSCIUTTO-WRAPPED ASPARAGUS

Thinly sliced imported Italian prosciutto wrapped around tender asparagus

\$35

ENTRÉES



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Per Person

CALIFORNIA TRI-TIP

Grilled tri-tip marinated in Bristol Farms Santa Maria seasoning, fresh herbs, and red wine

\$20

SALMON

Fresh, wild-caught grilled salmon fillet served with Bristol Farms garlic butter

\$30

CHICKEN PICCATA

Free-range chicken breast sautéed in lemon, butter, white wine caper sauce, and tomato, served with thin spaghetti

\$20

LEMON ROSEMARY CHICKEN BREAST

Grilled chicken breast marinated in fresh rosemary and lemon juice

\$18

VEGAN RICOTTA STUFFED PORTOBELLO

Spinach, white wine, garlic, herb vegan ricotta, mushroom, roasted tomato

\$18

ROASTED TENDERLOIN

Seasoned with fresh herbs, served with creamy horseradish and rustic rolls

\$45

LASAGNA PANS

Baked layers of meat, cheese, pasta, and herbs in Bristol Farms Bolognese Sauce

\$100 Serves 8

\$180 Serves 16

SALADS

MIX BABY GREEN SALAD: Mixed baby greens, gorgonzola, candied pecan, raspberry, with raspberry vinaigrette

CLASSIC CAESAR: Romaine heart, crouton, tomato, shredded Parmesan, with Caesar dressing

FARMER SALAD: Baby kale, romaine, cherry tomato, cucumber, carrot, crouton, with balsamic vinaigrette

HOUSE SALAD: Arugula, baby heirloom tomato, red onion, cucumber, with herb vinaigrette dressing

\$6 EACH

SIDES

Grilled Asparagus

Roasted Cauliflower

Roasted Brussels Sprouts

Grilled Vegetables

Mashed Potatoes & Gravy

Thyme Roasted Fingerling Potatoes

Rice Pilaf

Parmesan and Mushroom Risotto

\$5 EACH

DESSERTS



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DESSERT PLATTER

French pastries, cookies, bars, brownies, and European macarons

\$80 Serves 10

CAKES

- Banana Caramel
- Texas Chocolate
- Carrot

\$50 Serves 18–20

\$65 Serves 40–50

BROWNIES & BARS

Double chocolate and fudge nut brownies, peanut butter bars, lemon bars, s'mores bars, and raspberry streusel

\$36.50 PER DOZEN \$3.75 Each

COOKIES

Chocolate chip, white chocolate macadamia, sugar, oatmeal raisin, and peanut butter cookies

\$30 PER DOZEN \$3 Each



DISPLAYS



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CHARCUTERIE

Chef-selected cured meats, soft and hard cheeses, seasonal fresh and dried fruit, country olives, mixed nuts, assorted crackers, crostini, sliced baguette, mustards, honey and jams

Six-inch plates and Bristol Farms cocktail napkins included

\$800 4-Foot · Serves 40–50

\$900 6-Foot · Serves 50–70

\$1,000 8-Foot · Serves 70–100

CHEESE & FRUIT

Chef-selected seasonal fruit and a curated assortment of cheeses, Marcona almonds, mixed nuts, sliced baguette, crostini, assorted crackers, honey, and fig jam

Six-inch plates and Bristol Farms cocktail napkins included

\$750 4-Foot · Serves 40–50

\$850 6-Foot · Serves 50–70

\$950 8-Foot · Serves 70–100

FRESH FRUIT

Red and green grapes, pineapple, honeydew, cantaloupe, papaya, kiwi, mango, blueberries, raspberries, strawberries, and blackberries

Six-inch plates and Bristol Farms cocktail napkins included

\$500 4-Foot · Serves 40–50

\$550 6-Foot · Serves 50–70

\$650 8-Foot · Serves 70–100

DESSERT

Cupcakes, lemon bars, brownies, assorted cookies, chocolate-covered strawberries, European macarons, and mini-French pastries

Six-inch plates and Bristol Farms cocktail napkins included

\$500 4-Foot · Serves 40–50

