BREAKFAST, BREAKS, AND LUNCH

BREAKFAST

CONTINENTAL BREAKFAST

Portioned for 90 minutes of service
Our Breakfast Buffet offerings include the following:

Freshly Squeezed Juices

La Colombe Regular and Decaffeinated Coffees

Assorted Luxury Teas by Tealeaves

CLASSIC CONTINENTAL | 56.00 per guest

Breakfast Pastries, House Made Baguette, Preserves, Jam, Butter

Local Honey and Best in Market Fruits and Berries

EUROPEAN | 62.00 per guest

Breakfast Pastries, House Made Baguette, Preserves, Jam, Butter

Local Honey, Best in Market Fruit and Berries

Charcuterie, Local and International Cheeses

THE ESTABLISHED | 62.00 per guest

Breakfast Pastries, House Made Baguette, Preserves, Jam, Butter

Local Honey, Best in Market Fruit and Berries

Overnight Oats, Yogurt Parfait, Berries, House Made Granola

Iced Latte Station

V = vegetarian | **VE** = vegan | **GF** = gluten free

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BREAKFAST BUFFETS

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Freshly Squeezed Juices

La Colombe Regular and Decaffeinated Coffees

Assorted Luxury Teas by Tealeaves

ROUTE 66 | 88.00 per guest

Toast Station: Sourdough, White, English Muffin

Preserves, Jam, Butter, Local Honey

Glazed Donuts and Donut Holes

Biscuits, Red Eye Gravy

Buttery Grits

Loaded Hash Browns with Cheddar, Bacon, Green Onion, Tomato

Stacked Pancakes

Scrambled Eggs

Breakfast Meats
Select Two:
Thick-Cut Bacon, Chicken Sausage, Pork Sausage, Ham Steak

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BREAKFAST BUFFETS

ABBOT KINNEY | 88.00 per guest

Toast Station, Ancient Grain, Sprouted, Whole Wheat

Preserves, Jam, Butter, Local Honey

Best of Market Fruits and Berries

Apple Cinnamon Overnight Oats (VE)

Chia Seed Coconut Pudding (VE)
Coconut Milk, Chia Seeds, Berry Compote, Toasted Coconut

Poached Eggs to Order Station

Mediterranean Frittata
Egg Whites, Spinach, Zucchini, Olive Oil

Breakfast Burrito (GF)
Tortilla, Egg Whites, Zucchini, Green Onions, Salsa Verde

AMERICAN | 85.00 per guest

Breakfast Pastries, Mini Muffins

Preserves, Jam, Butter, Local Honey

Toast Station, Artisan Breads

Best of Market Fruits and Berries

Yogurt Parfait, Berries, House Made Granola

Overnight Oats (GF)

Avocado Toast Bites

Weiser Farms Breakfast Potatoes, Onions, Peppers

Classic Eggs Benedict

Eggs Made to Order Station

Breakfast Proteins
Select Two:
Bacon, Chicken Sausage, Pork Sausage, Turkey Bacon, Vegan Sausage

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BREAKFAST BUFFETS

PROMENADE | 78.00 per guest

Breakfast Pastries, Mini Muffins

Preserves, Jam, Butter, Local Honey

Toast Station, Artisan Breads

Yogurt Parfait, Berries, House Made Granola

Oatmeal with Brown Sugar and Golden Raisins

House Made Granola

Weiser Farms Breakfast Potatoes, Onions, Peppers

Scrambled Eggs

Spinach and Feta Quiche

Breakfast Proteins
Select Two:
Bacon, Chicken Sausage, Pork Sausage, Turkey Bacon, Vegan Sausage

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BREAKFAST STATIONS

Priced for 90 minutes of service | Designed and portioned to enhance your menu selections
When creating a breakfast station menu a minimum of 3 stations is required
Requiring (1) dedicated Chef attendant at 275.00 each per 40 guests

BREAKFAST PIZZA STATION | 42.00 per guest

Breakfast Pizza with Bacon, Sausage, Mozzarella, White Sauce, Fried Egg

Vegetarian Pizza with Spinach and Cultivated Mushrooms (V)

Gluten-Free Vegan Pizza with Cauliflower Cream, Vegan Cheese, Kale, Sweet Potato (GF) (VE)

OMELET STATION | 40.00 per guest

Eggs, Egg Whites, Feta Cheese, Goat Cheese, Cheddar, Boursin, Crème Fraiche,
Bacon, Ham, Sausage, Shrimp, Mushroom, Spinach, Tomato, Bell Pepper, Onion,
Chive, Asparagus, Sun-Dried Tomato

BANANAS FOSTER FRENCH TOAST | 42.00 per guest

French Toast, Dark Rum, Vanilla Ice Cream

WAFFLE STATION | 42.00 per guest

Waffles, Strawberry Compote, Whipped Cream, Butter,
Maple Syrup, Powdered Sugar

ACAI STATION (V) | 48.00 per guest

Frozen Acai, Coconut, Crushed Pistachio, Mixed Berries, House Granola,
Flaxseed, Chia Seed, Goji Berries, Greek Yogurt, Hemp Seed

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BREAKFAST ENHANCEMENTS

Breakfast Sandwiches | 132.00 per dozen
Egg, New School American Cheese, Ham, Toasted English Muffin

Egg White Breakfast Sandwiches | 114.00 per dozen
Turkey Bacon, Reduced Fat Cheese, Toasted English Muffin

Breakfast Burritos | 132.00 per dozen
Eggs, Bacon, Hash Browns, Cheddar Cheese

Vegan Breakfast Burritos (VE) (GF) | 132.00 per dozen
Soyrizo, Hash Browns, Vegan Cheese

Quiche Lorraine | 168.00 per dozen
Eggs, Bacon, Onion, Gruyere Cheese

Frittata | 132.00 per dozen
Eggs, Goat Cheese, Spinach, Sun-Dried Tomatoes, Squash, Zucchini

ASSEMBLED TOASTS

Avocado Toast (VE) | 115.00 per dozen
Radish, Lime, Red Onion, Espelette Red Pepper Spice, Artisan Bread

Labneh Toast (V) | 115.00 per dozen
Greek Yogurt, Za'atar, Persian Cucumbers, Lemon, Olive Oil, Pita

Smoked Salmon Toast | 115.00 per dozen
Caper Dill Cream Cheese, Pickled Red Onion, Mustard Seed, Cucumber, Sourdough Olive Bread

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BREAKFAST ENHANCEMENTS

Bagels and Lox | 156.00 per dozen
Sesame, Plain, Everything
House-Made Lox, Pickled Red Onions, Capers, Dill, Cucumbers, Tomatoes, Cream Cheese

Chicken and Waffles, Hot Honey | 16.00 per guest

Congee Rice Porridge (VE) (GF) | 13.00 per guest

Chicken Congee (GF) | 16.00 per guest

Breakfast Noodle Station | 14.00 per guest

Loaded Hash Browns (GF) 10.00 per guest

Latkes, Sour Cream, Apple Sauce (V) | 15.00 per guest

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BREAK PACKAGES

Priced for 30 minutes of service

MEZZE (V) | 35.00 per guest

Market Vegetables

Pita Bread

Cucumber, Pickled Onion, and Cherry Tomato Skewers

Marinated Olives

Hummus, Labneh, Muhammara

Goat Cheese Stuffed Dates

PLANT BASED (GF) (VE) | 35.00 per guest

Vegetable Crudité with Beet Hummus

Hearts of Palm "Ceviche" with Tomato, Red Onion, Cilantro

Nori Chips, Herb Dip

Spicy and Smokey Nuts

WIRED | 35.00 per guest

Coffee Cake

Espresso Panna Cotta

Chocolate Covered Espresso Beans

Russian Tea Cookies

Oat Clusters, Dark Chocolate (GF)

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BREAK PACKAGES

ENERGY (GF) | 35.00 per guest

Super Foods Trail Mix

Chocolate Dipped Chia Flaxseed Bites

Local Honey Yogurt Dipped Dried Fruit

HONEY | 35.00 per guest

Honey Oat Clusters

Honey Mousse, Almond

Honey Ginger Snaps

Crisp Phyllo, Honey, Nuts

WELLNESS (GF) (VE) | 35.00 per guest

Avocado Gazpacho

Rice Stuffed Grape Leaves

Sun-Dried Tomato Cashew Dip, Market Vegetables

No Bake Chocolate Almond Butter Cookies

Best of Market Fruit Paletas

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BREAK PACKAGES

POPCORN (GF) | 35.00 per guest

Tarragon

Vadouvan

Chile con Limon

White Cheddar

Caramel Corn

SUGAR | 35.00 per guest

Apple Tart, Brown Sugar Crumble

Chocolate Bark, Dried Fruit, Nuts

Chocolate Espresso Biscotti

Dark and White Chocolate Madeleine

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BREAK ENHANCEMENTS

SAVORY | 96.00 per dozen

Individual Crudite (GF) (VE)
Best of Market Vegetables, Classic Hummus

Puff Pastry, Feta, Spinach

Bruschetta, Tomato, Garlic, Basil (VE)

Whipped Feta, Mint, Warm Pita Chips (V)

Individual House Made Chips: Old Bay, Togarashi, Sea Salt (GF) (VE)

Local Harvest Mushrooms, Tapenade, Crostini (VE)

Croque Monsieur

Medjool Date, Goat Cheese, Yuzu Marmalade (GF) (V)

Warm Ham and Cheese Stuffed Pretzels

SWEET | 96.00 per dozen

Chocolate Chia Seed Wellness Squares (GF) (VE)

House Made Cookies, Assorted Flavors

House Made Donut Holes - Cinnamon Sugar, Maple Glaze, Chocolate Fleur de Sel

Miniature Cupcakes - Carrot Cake, Red Velvet, Confetti Vanilla Bean

Chocolate Dipped Coconut Macaroons

French Macarons (GF)

Miniature Fruit Tarts

Yogurt Fruit Skewer

Lemon Whoopie Pies

House Made Cookies | Assorted Flavors

Lyon Bar with Chocolate, Rice Krispie, and Caramel

Chocolate Dipped Madeleines

Classic Madeleines

White Chocolate Dipped Madeleines

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BREAK BEVERAGES

NON-ALCOHOLIC BEVERAGE

La Colombe Coffee | 130.00 per gallon

La Colombe Canned Cold Brew | 10.00 each

Tealeaves Luxury Teas | 130.00 per gallon

Tealeaves Luxury Iced Teas | 120.00 per gallon

Black Tea Iced Tea

Herbal Blend Iced Tea

Regent Coastal Calm Iced Tea

Sweet Tea Iced Tea

House Made Lemonade | 110.00 per gallon

Farm Fresh Lemonade

Arnold Palmer Lemonade

Strawberry Lemonade

House Made Juice | 90.00 per gallon

Orange Pineapple Strawberry Juice

Tomato Water, Bell Pepper, Basil, Saline Juice

Carrot Ginger Turmeric Black Pepper Juice

Elevated Spa Waters | 85.00 per gallon

Cucumber Mint Spa Water

Lemon Lime Orange Spa Water

Strawberry Cucumber Spa Water

Pomelo Rosemary Spa Water

Agua Frescas | 90.00 per gallon

Horchata

Jamica

Pepino

6oz Smoothies | 110.00 per dozen

Oat Milk, Turmeric, Black Pepper, Ginger Smoothie

Acai Berry, Pomegranate Juice, Chia Seed Smoothie

Mixed Blackberry, Mint, Coconut Water Smoothie

Kale, Spinach, Pressed Green Apple Juice, Celery Smoothie

Green Tea, Honey, Blueberry, Banana, Oat Milk Smoothie

House Made Kombucha | 165.00 per gallon

Little West Organic Juices | 16.00 each

Coke, Diet Coke, Sprite, La Croix, Topo Chico | 9.00 each

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BREAK BEVERAGES

BESPOKE BAR CARTS | 75.00 per guest

Timed for one hour of service to enhance your meeting experience
10 person minimum, 25 person maximum per cart
Requiring a dedicated bartender fee of $275.00 per cart
Labels subject to change

Select Three per Cart:

MEXICO BAR CART

Margarita
Mexican Mule
Oaxacan Mule
Oaxacan Old Fashioned
Paloma
Carajillo

MEDITERRANEAN BAR CART

White Peach Sangria
Mediterranean Mule
Saint Tropez
Mediterranean Paloma
Metaxa Crusta

CUBA BAR CART

Mojito
Daiquiri
Hemingway Daiquiri
The Old Cuban
Canchanchara

UNITED KINGDOM BAR CART

John Collins
Bramble
Sloe Gin Fizz
Gibson
Pimm's Cup

JAPAN BAR CART

Matcha Mint Julep
Yuzu Cocktail
Japanese Highball
Lotus Blossom
Saketini

CAFÉ BAR CART

Espresso Martini
Irish Coffee
El Cafecito
Southern Limerick
Affogato Martini

MARTINI BAR CART

Classic Martini
Vesper Martini
Apple Martini
Manhattan
Cosmopolitan

LUNCH BUFFETS

Portioned for 90 minutes of service

EXECUTIVE LUNCH BUFFET | 89.00 per guest

SALADS

Select Two:

Power Grain Salad, Garbanzo Beans, Green Beans, Herbs, Citrus Vinaigrette

Little Gem Caesar

Organic Kale, Crisp Vegetables, Ginger Vinaigrette

Chilled Soba Noodles, Ponzu, Sesame

Mixed Organic Lettuces, Salted Pepitas, Oven Dried Tomatoes, Crouton, House Ranch

SANDWICHES

Select Three:

Caprese, Tomato, Arugula, Mozzarella, Pesto, Focaccia

Turkey, Bacon, Butter Lettuce, Tomato, Onion, Avocado, Dijonnaise, Baguette

Prosciutto, Salami, Mortadella, Iceberg, Tomato, Onion, Pepperoncini

Jamón and Gruyère on Baguette

Souvlaki, Tzatziki, Tomato, Onion, Pita

Avocado Wrap, Radish, Onion, Lime (GF) (VE)

Falafel, Hummus, Tahini, Onion, Tomato, Pita (VE)

SIDES

Select Two:

Fingerling Potatoes, Green Onion, Herbs, Whole Grain Mustard (GF)

House Chips

Cucumber, Dill, Onion, Yogurt, Black Pepper

Red Cabbage Slaw, Carrots, Onions, Celery, Apple Cider Vinaigrette

Roasted Beets, Red Onion, Basil, Extra Virgin Olive Oil

Bulgur Wheat, Chickpea, Parsley, Lemon

DESSERTS

Select Two:

Coconut Magic Bars

Key Lime Blueberry Tarts

Pistachio Financier

Chocolate Pot de Crème (GF)

Thin Mint Cookies

Milk Chocolate Madeleines

Aquafaba Pavlova (GF) (VE)

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LUNCH BUFFETS

LA STREET TACOS | 92.00 per guest

SALADS

Caesar Cardini
Little Gem, Parmesan, House-Made Croutons

Jicama Salad
Cilantro, Orange, Red Onion

Watermelon Salad
Cotija, Mint

ENTREES

Select Three:

Carne Asada
Steak Marinated in Citrus and Seasoning

Pollo Asado
Chicken, Mexican Spices, Citrus, Achiote

Carnitas
Braised Shredded Pork Shoulder

Machaca
Traditional Mexican Salted Dried Beef

Nopales (VE)
Prickly Pear Cactus Grilled with Corn

SIDES

Corn and Flour Tortillas

Spanish Rice

Charro Beans, Pinto Beans, Bacon, Tomato, Jalapeno

Corn Chips, Molcajete Salsa

Hand Mashed Guacamole

DESSERTS

Tres Leches

Flan (GF)

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LUNCH BUFFETS

MEDITERRANEAN | 98.00 per guest

SALADS

Israeli Salad (GF) (VE)
Cucumber, Tomatoes, Onion, Parsley, Lemon

Moroccan Carrot Salad (GF)
Heirloom Carrots, Cinnamon, Honey, Parsley, Lemon

ENTREES

Chicken Shawarma
Pita Wrap, Tomato, Tzatziki

Beef Kafka
Tomato, Pickled Vegetables, Tahini, Garlic Sauce

Falafel (VE)
Fava Bean, Chickpea

SIDES

Mezze Station (V)

Pita Bread, Market Vegetables, Hummus, Baba Ghanoush, Muhammara

Labneh, Tzatziki, Tahini

Rice Stuffed Grape Leaves (GF) (VE)

DESSERTS

Crisp Phyllo, Honey and Nuts

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LUNCH BUFFETS

SEAFOOD | 125.00 per guest

STARTERS

Lobster Bisque

Bay Shrimp Salad

Peruvian Ceviche

Oyster Shooters and Marinated Mussels
Lemon, Champagne Mignonette, Cocktail Sauce

ENTREES

Lobster Rolls

Crab Cakes

Steelhead Salmon
Capers, Lemon

Grilled Prawns
Cilantro, Lime

SIDES

Best of Market Vegetables

Saffron Rice

Cheddar Jalapeno Biscuit

DESSERT

Individual Seasonal Fruit Pies

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LUNCH BUFFETS

CUBAN | 110.00 per guest

SALADS

Cuban Salad
Heart of Palm, Tomato, Iceberg Lettuce

Black Eyed Pea and Potato Salad

ENTREES

Medianoche Sandwiches
Pork, Ham, Pickles, Swiss Cheese Mustard, Sweet Roll

Roasted Pork
Garlic, Citrus

Shredded Beef Brisket
Peppers, Onions, Sherry Wine

Chicken Fricassee
Slow Cooked Chicken, Tomatoes, Olives, Tomatoes, Peppers

SIDES

Blanched Yucca Root
Garlic, Onion, Citrus

White Rice

Fried Sweet Plantain

Garlic Mojo

DESSERTS

Tres Leches Cake

Flan (GF)

Cuban Coffee Station

Cafecito

Colada

Cortadito

Café con Leche

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PLATED LUNCH

110.00 per guest

Minimum attendance 20 guests | Pricing assumes three-course meal with pre-selection of one starter, no more than three entrees, and one dessert | Client to provide guarantee of each entrée to be served 3 business days prior to the event and menu card or table designation indicating menu selection

Served with La Colombe Freshly Brewed Coffees, Luxury Teas and Iced Teas by Tealeaves, and Parker House Rolls with Sweet Butter

STARTER

Butternut Squash Soup (GF) (VE)

English Pea Soup

Heirloom Tomato and Curry Soup (VE)

Lobster Bisque

Little Gem Caesar, Torn Croutons, Parmesan Cheese, Caesar Dressing

Organic Kale Salad, Crisp Vegetables, Ginger Vinaigrette

Chilled Soba Noodle Salad, Ponzu, Sesame

Mixed Organic Lettuces, Pepitas, Oven Dried Tomatoes, Crouton, House-Made Ranch

ENTREES

Chicken, Whole Grain Mustard, Jus, Broccolini, Potato Puree (GF)

Filet of Beef, Blistered Tomatoes, Heirloom Carrots, Tri-Colored Potatoes, Red Wine Vinaigrette (GF)

Miso Glazed Steelhead Salmon, Yukari Rice, Bok Choy (GF)

Colossal Shrimp, Olive Oil potatoes, Leeks, Shallots, White Wine

Roasted Eggplant Caponata, Basil, Pine nuts (GF) (VE)

Lentil Bolognese Rigatoni (VE)

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PLATED LUNCH

DESSERT

Tahitian Vanilla Crème Brulee, Seasonal Fresh Fruit (GF)

Milk Chocolate Hazelnut Napoleon, Praline Crunch, Chocolate Cremeux

Strawberries and Cream, Vanilla Pound Cake, Local Strawberries

Lemon Meringue Tart, Almond Pain de Genes, Berry Sauce

Caramelized Rice Krispie Chocolate Mousse, Cocoa Sponge Cake, Milk Chocolate Chantilly

Mascarpone Cheesecake, Fresh Fruit Salsa, Lime Coulis

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