

Purple Dinner Buffet: Catered by Purple Café

PRICE

\$65 Per Person. Includes 3 starters, a salad or soup, 2 mains, 2 sides and an assortment of desserts.

SERVICE STYLE

Buffet/Family Style. All items are either stationed or served on larger plates and bowls and passed around the table for everyone to share.

STARTERS

choose 3 items

Housemade Spreads sheep's milk feta-walnut, housemade ricotta-black pepper, green garbanzo-avocado hummus, served with crackers and flatbread

Artisan Cheeses chef's selection, housemade crackers

Baked Brie apricot preserves, caramelized onions, candied walnuts, housemade crackers

Bruschetta pomodoraccio tomatoes, hand pulled mozzarella, torn basil, 10 year old balsamic

Burrata and Heirloom Tomato Crostini basil pesto, ligurian olive oil, sea salt

Heirloom Tomato Crostini burrata, kalamata spread, mizuna, olive oil, sea salt

Beef Skewers horseradish cream (gf)

Greek-Style Chicken Skewers cucumber-garlic tzatziki (gf)

Gorgonzola Stuffed Dates pine nuts, saba (gf)

Mini Crab Cakes piment d'espellete remoulade · add \$3 per person

BREAD SERVICE

add bread service to your buffet for \$4 per person

Proven Bread Basket assorted housemade breads, crackers, plugrá butter, sea salt

SALAD

choose 1 item

Mixed Greens cucumbers, tomatoes, house vinaigrette (v, gf)

Caesar* lacinato kale, romaine lettuce, multigrain croutons, grana padano, caesar dressing

Purple Chopped romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet italian vinaigrette (gf)

Grilled Panzanella heirloom tomatoes, arugula, pickled red onions, english cucumbers, red wine vinaigrette, grilled sourdough, buffalo mozzarella

MAIN DISHES

choose 1 pasta and 2 entrées

Basil Pesto Pasta tomatoes, pine nuts, lemon zest, parmigiano-reggiano

Wild Boar Bolognese Pasta cavatappi, shaved grana padano

Lobster Baked Mac and Cheese Pasta cavatappi, maine lobster, creamy gruyère sauce, truffled bread crumbs · add \$5 per person

MAIN DISHES

continued...

Pork Tenderloin seasonal sauce (gf)

Free Range Chicken Breast marsala-mushroom cream (gf)

Braised Short Ribs red wine reduction (gf)

Grilled Top Sirloin* tarragon demi glace (gf)

Fish of the Day seasonal selection (gf) add MP

Grilled Filet Mignon* syrah demi glace (gf) add MP

SIDES

choose 2 items

Sautéed Seasonal Vegetables (gf)

Brocolini herbs, butter, garlic, parmesan, red chile flake (gf)

Glazed Baby Carrots (gf)

Herb Risotto (gf)

Marble Potato Hash roasted brussels sprouts, wild mushrooms (gf)

Mashed Potatoes (gf)

ASSORTED DESSERT PLATTER

choose 2 items

Sea Salt Caramels (gf)

Salted Pretzel Caramels

Smoked Salt Caramels (gf)

Assorted Cookies

Brownies

Seasonal Tartlets

Mini Vanilla Cheesecake berries, whipped cream

Chocolate Dipped Strawberries (*seasonal*)

BEVERAGES

Sprite, Coke, Diet Coke, Lemonade, Iced Tea, Hot Tea and Coffee (regular & decaf) · add \$8 per person

Sprite, Coke, Diet Coke, Lemonade, Iced Tea · add \$4 per person

Hot Tea, Coffee · add \$5 per person

Sparkling Water · add \$3 per person

(gf) – Gluten Free (v) – Vegan

*The Health Department reminds you that raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Barrio Dinner Buffet: Catered by Barrio

PRICE

\$56 Per Person. Includes 3 starters, 1 salad, 2 mains, 2 sides and an assorted dessert platter.

SERVICE STYLE

Buffet/Family Style. All items are either stationed or served on larger plates and bowls and passed around the table for everyone to share.

STARTERS

choose 3 items

Guacamole Made to Order served with tortilla chips (v, gf*)

Housemade Salsas fresh tomato, salsa verde, habanero served with tortilla chips (v)

Braised Pork, Chicken OR Bean & Cheese Taquitos with crema

Cilantro-Lime Shrimp Ceviche* lime juice, fresno and serrano chiles, cucumber, red onion, radish, avocado, cilantro, tortilla chips . add \$5pp

Chicken or Pork Skewers chipotle marinated

Pork & Beef Albondigas spicy tomato salsa, cotija cheese

Masa Cakes sweet chile relish, cotija, avocado salsa

SALAD

choose 1 item

Barrio Chopped Salad romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija, toasted pumpkin seeds, buttermilk-cilantro dressing (gf)

Grilled Achiote Chicken romaine, avocado, chipotle, radish, red onion, cilantro tomatoes, tortilla strips, oregano mojo dressing, crema

MAIN DISHES

choose 2 items

Carne Asada* grass-fed beef, rubbed, grilled with roasted pepper and onion rajas (gf)

Chipotle Braised Chicken Enchiladas jack and oaxaca cheese, crema, red pepper-onion rajas, choice of red or green sauce (gf)

Seasonal Vegetables Enchiladas oaxaca and jack cheeses, roasted pepper and onion rajas, mole verde (gf)

Traditional Pork Shoulder Carnitas salsa verde, guacamole, diced onions, fresh tomato salsa, corn tortillas (gf)

MAIN DISHES

continued...

Taco Bar build your own tacos, select 2 choices:

Pork Al Pastor caramelized pineapple, shaved red onion, avocado salsa, cilantro

Spiced Cauliflower lime crema, pepitas, pickled raisins, cilantro, chipotle gastrique

Tinga de Pollo chipotle braised chicken, escabeche slaw, cilantro, cotija cheese

Spiced Steak* onion, cilantro, cascabel salsa, avocado

Chile-Braised Jackfruit radish, diced onion, salsa verde, cilantro

Vegan Chorizo cashew cheese, romaine, fresh tomato salsa, cilantro

Pan Seared Salmon garlic-lime aioli, cabbage, papaya salsa

SIDES

choose 2 items

Mexican Rice tomato-chipotle rice (gf) . 3

Spiced Beans pinto and black beans, cotija, cilantro (gf) . 3

Escabeche Slaw pickled vegetables, fresh cabbage (gf) . 3

Sliced Avocado (gf) . 3

Vegan Cheese (gf) . 3

DESSERT

Assorted Dessert Platter smoked salt caramels and housemade cookies

BEVERAGES

Sprite, Coke, Diet Coke, Lemonade, Iced Tea, Hot Tea and Coffee (regular & decaf) . add \$8 per person

Sprite, Coke, Diet Coke, Lemonade, Iced Tea . add \$4 per person

Hot Tea, Coffee . add \$5 per person

Sparkling Water . add \$3 per person

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Chef's Plated Dinner Menu: Catered by Purple Café & Lot No. 3

PRICE

\$80 PER PERSON. Includes starters, salad, entrées and dessert.

SERVICE STYLE

Plated. a selection of items for your guest to choose from upon arrival.

Groups of 60 or more will need to get guests entrée choices in advance and submit to our Event Planners along with final count 1 week before their event.

STARTERS

served cocktail or family style

Artisan Cheese Platter chef's selection of artisan cheeses, fig jam, housemade crackers

Bruschetta pomodoraccio tomatoes, hand-pulled mozzarella, torn basil, 10 year balsamic

Beef Tenderloin Skewers red wine-mushroom glaze (gf)

Sautéed Prawns spicy herbed-garlic sauce

SALAD

choose 1, each guest will receive the same salad

Grilled Panzanella heirloom tomatoes, arugula, pickled red onions, english cucumbers, red wine vinaigrette, grilled sourdough, buffalo mozzarella

Purple Chopped romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet italian vinaigrette (gf)

Mixed Greens cucumbers, tomatoes, house vinaigrette (v, gf)

Lot 3 Chopped romaine, kale, grape tomato, marinated garbanzo, peperoncini, red onion, molinari salami, provolone, oregano vinaigrette (gf)

Kale Caesar* lacinato kale, romaine lettuce, multigrain croutons, grana padano, caesar dressing

Quinoa & Mixed Greens avocado, corn, snap peas, radish, tomatoes, black beans, sheep's feta, pumpkin seeds, honey-cilantro vinaigrette (gf)

ENTRÉES

guests will have the choice of one of the following

Basil Pesto Pasta tomatoes, pine nuts, lemon zest, parmigiano-reggiano

Grilled Filet Mignon* seasonal vegetables, mashed potatoes, syrah demi-glace (gf)

Pan Roasted Free-Range Chicken Breast seasonal vegetables, mashed potatoes, marsala-mushroom sauce (gf)

**Vegan entrée available upon request*

DESSERT

choose 1, each guest will receive the same dessert

Vanilla or Espresso Crème Brûlée

Vanilla Bread Pudding maple caramel, pecans, whipped cream

Apple Crisp caramel apple filling, cheddar brown sugar oat streusel

Dark Chocolate Brownie chocolate ganache, milk chocolate, caramel cremeux, whipped cream

Caramel Trio sea salt caramel, salted pretzel caramel, smoked salt caramels

Spiced Cake cinnamon-pudding cake, maple glaze

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Custom Lunch & Dinner Buffet: Catered by Purple Café & Lot No. 3

PRICE

Inquire for pricing.

SERVICE STYLE

Buffet/Family Style. All items are either stationed or served on larger plates and bowls and passed around the table for everyone to share. Our Custom Menus showcase all of our offerings from Purple Café and Lot No. 3

STARTERS

we recommend choosing 3-5 items depending on party size

Housemade Sourdough with plugra butter

Housemade Spreads sheep's milk feta-walnut, housemade ricotta-black pepper, green garbanzo-avocado hummus, crackers, flatbread

Artisan Cheeses chef's selection, fig jam, housemade crackers

Baked Brie apricot preserves, caramelized onions, candied walnuts, housemade crackers

Bruschetta pomodoraccio tomatoes, hand pulled mozzarella, torn basil, 10 year old balsamic

Gorgonzola Stuffed Dates pine nuts, saba (gf)

Sautéed Prawns spicy herbed-garlic sauce

Porcini Crusted Beef Skewers* balsamic aioli (gf)

Greek-Style Chicken Skewers cucumber-garlic tzatziki (gf)

Garlic-Herb Shrimp Skewers with rouille (gf)

Caprese Skewers mozzarella, grape tomato, basil, balsamic vinegar (gf)

Mini Crab Cakes piment d'espellete remoulade

Burrata and Heirloom Tomato Crostini basil pesto, ligurian olive oil, sea salt

Heirloom Tomato Crostini burrata, kalamata spread, mizuna, olive oil, sea salt

Pretzel Bites chipotle cheese sauce, beer mustard

Sweet Onion Dip housemade kettle chips, veggies

BLT Slider bacon, lettuce, tomato, house aioli

PB&J&B Slider peanut butter, mixed berry jam, nueske's bacon

Painted Hills Cheeseburger Slider cheddar cheese, charred onion, lettuce, tomato, special sauce

Bacon Plate nueske's, candied

Fennel Crusted Pork Tenderloin shaved fennel-arugula salad, dijon mustard vinaigrette (gf)

Artisan Meat & Cheese Platter chefs choice of 2 artisan cheeses, 2 meats, mustard, housemade crackers

Meatballs choice of: **Pork & Beef** san marzano tomato sauce; **Lamb** with moroccan tomato sauce

Halibut Ceviche fresno peppers, pineapple, green onions, plantain chips

SALADS

we recommend choosing 1-2 items depending on party size

Mixed Greens cucumbers, tomatoes, house vinaigrette (v, gf)

Kale Caesar* lacinato kale, romaine lettuce, multigrain croutons, grana padano, caesar dressing

Pulled Chicken avocado, corn, cucumber, peas, candied bacon, scallions, tomatoes, cilantro, buttermilk ranch (gf)

Quinoa & Mixed Greens avocado, corn, snap peas, radish, tomatoes, black beans, sheep's feta, pumpkin seeds, honey-cilantro vinaigrette (gf)

Purple Chopped romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet italian vinaigrette (gf)

Lot 3 Chopped romaine, kale, grape tomato, marinated garbanzo, peperoncini, red onion, molinari salami, provolone, oregano vinaigrette (gf)

Grilled Panzanella heirloom tomatoes, arugula, pickled red onions, english cucumbers, red wine vinaigrette, grilled sourdough, buffalo mozzarella

BREAD SERVICE

add bread service to your buffet for \$4 per person

Proven Bread Basket assorted housemade breads, crackers, plugra butter, sea salt

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Custom Lunch & Dinner Buffet: Catered by Purple Café & Lot No. 3

PRICE

Inquire for pricing.

SERVICE STYLE

Buffet/Family Style. All items are either stationed or served on larger plates and bowls and passed around the table for everyone to share. Our Custom Menus showcase all of our offerings from Purple Café and Lot No. 3

MAIN DISHES

we recommend choosing 2-4 items depending on party size

PASTAS (*substitute gluten free penne \$4*)

Basil Pesto Pasta tomatoes, pine nuts, lemon zest, parmigiano-reggiano

Lobster Baked Mac & Cheese cavatappi pasta, maine lobster, creamy gruyere sauce, truffled breadcrumbs

Wild Boar Bolognese cavatappi pasta, shaved grana padano

Spicy Chicken and Sausage Bolognese cavatappi, nduja, grana padano, brown butter bread crumbs, basil

Risotto seasonal selection (gf)

Lot No. 3 Mac & Cheese daphne's snowy cheddar, smoked cheddar, herbed béchamel, brown butter bread crumbs

LUNCH ENTRÉES

Assorted Sandwiches (*choose 2-3*)

blta, turkey club, roast beef, veggie, grilled chicken, pb&j&b, or Italian

Chicken Marsala marsala-mushroom cream (gf)

Grilled Top Sirloin* tarragon demi glace (gf)

Risotto of the Day daily preparation (gf)

Fish of the Day daily preparation (gf)

Lentil Hash roasted cauliflower, sweet potatoes, brussels sprouts, winter greens, cauliflower puree (gf, v)

Coconut-Curry Chicken brown rice, pulled chicken, broccoli, cilantro, cashew (gf, df)

Beef Tenderloin & Broccoli shiitake mushroom, brown rice, pearl onion, soy-ginger sauce, scallion (gf, df)

vegan entrée available upon request

DINNER ENTRÉES

Lentil Hash roasted cauliflower, sweet potatoes, brussels sprouts, winter greens, cauliflower puree (gf, v)

Fish of the Day seasonal selection (gf)

Grilled Top Sirloin* tarragon demi glace (gf)

Grilled Filet Mignon* syrah demi glace (gf)

Braised Short Rib red wine reduction (gf)

Free Range Chicken Breast marsala-mushroom cream (gf)

Pork Tenderloin seasonal sauce (gf)

Surf & Turf new york steak, sautéed prawns with spicy herbed-garlic sauce, truffle aioli

vegan entrée available upon request

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SERVICE STYLE

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SIDES

choose 1 side for lunch and 2 sides for dinner, vegetables change seasonally – please inquire for availability

Sautéed Seasonal Vegetables (gf)

Broccoli herbs, butter, garlic, parmesan, red chile **flake (gf)**

Brussels Sprouts pancetta, marcona-almonds, fig balsamic (gf)

Brussels Sprouts marcona-almonds, fig balsamic (v, gf)

Glazed Baby Carrots (gf)

Grilled Asparagus (gf)

Fregola oil cured tomatoes, spanish chorizo, saffron

Herb Risotto (gf)

Marble Potato Hash roasted brussels sprouts, wild mushrooms (gf)

Mashed Potatoes (gf)

ASSORTED DESSERT PLATTER

we recommend choosing 2-3 items depending on party size

Salted Caramels (gf) from Purple

Salted Pretzel Caramels from Lot No. 3

Smoked Salt Caramels (gf) from Barrio

Espresso Caramels from the commons

Chocolate Dipped Shortbread Cookies

Shortbread Cookies

Mini Vanilla Cheesecake berries, whipped cream

Brownies

Chocolate Dipped Strawberries (seasonal) (gf)

Assorted Cookies

Lemon Meringue Tartlets

Chocolate Mousse Cups

Vegan Truffles

Mini Pecan Tartlets

BEVERAGES

Sprite, Coke, Diet Coke, Lemonade, Iced Tea · add \$4 per person

Hot Tea, Coffee · add \$5 per person

Sparkling Water · add \$3 per person

Sprite, Coke, Diet Coke, Lemonade, Iced Tea, Hot Tea, Coffee (regular & decaf) · add \$8 per person

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