

BELLEVUE PURPLE ~ GROUP DINING INFORMATION & MENUS

Purple Café and Wine Bar in Bellevue is a fabulous place to gather with friends, family and colleagues! All of our spaces offer distinct dining options that are perfect for a multitude of celebrations; from baby and bridal showers, to rehearsal dinners, birthday celebrations, business meetings, corporate gatherings, holiday parties, and everyday get-togethers with friends and family.

PRIVATE DINING ROOM:

- A large private room with two entryways, rectangular wooden tables and wooden chairs, built-in bars, coat rack, and standing wooden cocktail tables
 - The full room accommodates 60 guests maximum for a seated event, or 70 guests maximum for a standing cocktail style event
- The Private Dining Room can also be sub-divided with a sound-dampening curtain into a semi-private 1/3rd portion or semi-private 2/3rd portion:*

1/3rd SEMI-PRIVATE DINING ROOM:

- Accommodates 20 guests maximum for a seated or standing cocktail style event

2/3rds SEMI-PRIVATE DINING ROOM:

- Accommodates 36 guests maximum for a seated event, or 40 guests maximum for a standing cocktail style event

SEMI-PRIVATE SPIRAL:

- A circular room with large steel walls and an open entry to the main dining room
- Accommodates 14 guests maximum for a seated event, or 20 guests maximum for a standing cocktail style event

WINE WALL :

- A large rectangular table that is situated within two floor-to-ceiling walls of wine bottles; this table is not private nor semi-private, but rather secluded away from the main dining area
- Accommodates 12 guests maximum for a seated event, is not able to accommodate standing cocktail style events



SPACE INFORMATION

ROOM MINIMUM

- We do not have a room charge for our spaces, rather we have established food and beverage minimums that are based on the space and time-frame utilized. If the minimum is not met, a facility & room rental charge will be added to the final bill to meet the minimum. Additional arrangements, taxes, and service charges do not apply towards meeting the food and beverage minimum.

AUDIO/VISUAL EQUIPMENT

- The Private Dining Room in Purple Bellevue is the only location we offer A/V services, with rental of the full room required. Equipment is complimentary to utilize with your event booking: WiFi, Input for audio source and volume source control, & Microphone. We also have built-in projector and screen that with HDMI connection capability to a laptop provided by your group for any presentations. We cannot guarantee the compatibility of presentation equipment with existing equipment in the space, nor that noise from the connecting restaurant & event space will be conducive to formal presentations. We recommend A/V testing at least 24-hours in advance of the event date for all groups utilizing the equipment, to ensure any outside equipment provided has compatibility with the space, etc. Use of any A/V equipment requires booking the entire Private Dining Room space, regardless of group size.

DECOR

- Decorations which could damage our unique furniture and atmosphere are not allowed. Confetti, glitter, sparklers, and hanging décor that is permanently affixed / leaves residue from adhering materials are not allowed. All decorations must be approved by your Event Planner, please notify us during your planning of intended décor.

PARKING

- We offer free 4-hour validation for the adjoining Bellevue Towers guest parking garage. This garage's entrance is located in the alleyway behind the restaurant, across from the Bellevue Connection parking garage. Parking is limited and available spaces are not guaranteed.

GENERAL INFORMATION – MENUS & PLANNING

CUSTOMIZED MENU

All of our menus are created to provide you and your guests with the best possible experience for your event.

Our Event Planners will help you select the perfect menu to meet your guest's needs to ensure your event is a success! For any special requests or dietary/allergy needs we recommend notifying your Event Planner during the planning of your event to prepare and accommodate your guests needs in advance.

TAILORED MENU:

- Designed for guests to be able to choose their own entrée, dessert, and a side soup or salad option
- Appetizers and the entrée choice options are pre-selected by the Host
- Required for groups of 15 – 25 guests

CHEF'S PLATED DINNER:

- Designed for guests to enjoy our Chef's favorite dinner menu offerings for each course, and allows the guests to choose their own entrée with pre-selection of the remaining courses by the Host from our Chef's tailored selections
- Available for group of 10 – 20 guests

FAMILY STYLE MENU:

- Designed for guests to be able to pass and share a variety of items, all items are served on larger plates or bowls
- All courses are pre-selected by the Host
- Required for groups of 26 – 60 guests

COCKTAIL STYLE MENU:

- Host will select up to 10 items total (minimum of 5), all items are priced per person.
- Available for groups of 10 – 70 guests, required for cocktail-style events

IMPORTANT DETAILS

MENU SELECTIONS & FINAL GUEST COUNT

- Upon booking or approximately 3-4 weeks prior to the reservation, depending on when the reservation is made, your event planner will send an event details document for menu selections and event planning.
- We request that menu selections and planning details are sent to your Event Planner at least 2-weeks prior to the event date. Some items require special ordering and may not be available with short-notice.
- Final changes and updates to menu selections are due 5 – 7 business days prior to your event, depending on your group size and space use, with the confirmed final guest count.

DIETARY NEEDS

- We are happy to customize your menu offerings to accommodate guests with dietary needs and/or allergies! We request advance notice of your guests special requests, dietary needs, and/or allergies so that we can best accommodate the menu offerings with our Chef during the planning of your event.

FINAL BILLING

- Additional charges: 2.5% administration fee, 20% service charge, and sales tax (currently 10%). A portion of the administration fee will be allocated to the event planning staff with the remainder of the funds being distributed to our other valued employees in the form of wages and benefits.
- One check is presented to the Host of the event for payment at the conclusion of the event. Split checks are not able to be accommodated for group dining. We do not accept personal/company checks or Promotional Heavy Restaurant Group gift cards (ie. purchased at Costco) for payment of group dining events.

GENERAL INFORMATION – BEVERAGES & PLANNING

BEVERAGE ARRANGEMENTS

WINE:

- We require that the wine offerings for large party groups are pre-selected in advance, so that beverage service is timely upon guest arrival. Wine is charged per bottle for all opened bottles. For special requests, please contact your Event Planner at least 2-weeks prior to your event date.

LARGE PARTY WINE LIST – select 1 Sparkling, 2 White Wines, and 2 Red Wine (no more than 3 or from each category permitted)

Sparkling:

- CASTELL D'OR 'FLAMA D'OR': Cava, Spain NV • 36
- DOMAINE ROMAIN COLLET: Crémant de Bourgogne, France NV • 45
- ARGYLE BRUT: Willamette Valley, Oregon '14 • 60
- LIÉBART-RÉGNIER: Baslieu sous Chatillon, Vallée de la Marne, France NV • 80

White:

- CHÂTEAU HAUT MAURIN SAUVIGNON BLANC: Bordeaux, France '16 • 40
- MORRELL-LAWRENCE CHARDONNAY: Columbia Valley, Washington '14 • 40
- CRAGGY RANGE 'TE MUNA ROAD VINEYARD' SAUVIGNON BLANC: Martinborough, NZ '17 • 50
- ELK COVE 'ESTATE' PINOT BLANC: Willamette Valley, Oregon '17 • 50
- CHÂTEAU LA RABOTINE: Sancerre, France '15 • 60
- L'ECOLE NO. 41 CHARDONNAY: Columbia Valley, Washington '16 • 56
- ASHAN 'CONNER LEE VINEYARD' CHARDONNAY: Columbia Valley, Washington '14 • 70

Red:

- LORELLE PINOT NOIR: Willamette Valley, Oregon '15 • 40
- ALTOCEDRO 'AÑO CERO' MALBEC: La Consulta, Argentina '17 • 44
- STAG HOLLOW 'PURPLE CAFÉ SELECTION' PINOT NOIR: Yamhill-Carlton, Oregon '14 • 50
- EIDOLON WINERY 'ARTIST SERIES': Walla Walla Valley '16 • 52
- BROADLEY VINEYARDS 'ESTATE' PINOT NOIR: Willamette Valley, Oregon '16 • 60
- FIDÉLITAS 'PURPLE CAFÉ' CABERNET SAUVIGNON: Red Mountain, Washington '14 • 60
- KELLEY FOX WINES 'MIRABAI', PINOT NOIR: Willamette Valley, Oregon '16 • 75
- ANDREW WILL 'MAYS' DISCOVERY VINEYARD' CABERNET SAUVIGNON: Horse Heaven Hills, Washington '13 • 70

BEER:

- The full list of beers will be available for your guests to order from, if beer is hosted. Events in the Private Dining Room space will have a selection of bottled beers for service from the built-in bar within the room.

COCKTAILS:

- The full list of cocktails will be available for your guests to order from, if cocktails are hosted. To limit the maximum price per-drink for cocktails please contact your Event Planner (ie. \$12/drink maximum).

NON-ALCOHOLIC BEVERAGES:

- The full list of non-alcoholic beverages (sodas, teas, etc.) will be available for your guests to order from.



TAILORED - LUNCH

Tailored Menus are designed for your guests to be able to choose their own entrée, side soup/salad, and dessert. Appetizers will be preselected prior to arrival. Host will select up to 8 entrée choices and 3 dessert choices for groups up to 20 guests and up to 6 entrée choices and family-style desserts for groups of 21 – 25 guests. All of the options will be printed on a customized menu for guests to order from upon arrival.

PRESET STARTERS - to be served shortly after guest arrival:

all items priced per person

Pick 2 options \$12 per person

Pick 3 options \$16 per person

- **Chef's Cheese Flight** chef's selection of specialty cheeses, served with fig jam and housemade crackers
- **House-made Spreads & Flatbread** sheep's milk feta-walnut, ricotta-black pepper, green garbanzo-avocado hummus (V)
- **Gorgonzola Stuffed Dates** crispy prosciutto, crushed marcona almonds, saba
- **Gorgonzola Stuffed Dates** pine nuts, saba (GF)
- **Mini Dungeness Crab Cakes** piment d'espellete remoulade . *add \$2 per person*
- **Fried Calamari** smoked tomato aioli
- **Burrata & Heirloom Tomato Toast** basil pesto, olive oil, sea salt
- **Baked Brie** apricot preserves, caramelized onions, candied walnuts, grapes, housemade crackers
- **Bruschetta** tomato, mozzarella, basil, aged balsamic
- **Beef Skewers** *if choosing, select 1 type:* porcini-cruste with balsamic aioli (GF, DF); black pepper with horseradish cream (GF); or orange-thyme marinated with whole grain mustard aioli (GF, DF)
- **Chicken Skewers** *if choosing, select 1 type:* greek style with cucumber-garlic tzatziki (GF); curried with mango-mint chutney (GF, DF); italian-Style with balsamic vinaigrette (GF, DF); provencal-style with lavender-garlic aioli (GF, DF)
- **Halibut Ceviche** fresno pepper, pineapple, green onion, plantain chips

BREAD SERVICE:

Proven Bread's Sourdough with plugrá butter and sea salt **served with the preset starter course, for \$3 per person**
charged based on the final guest count

SIDE SALAD/SOUP:

Guests will have a choice of an optional cup of tomato soup, side kale caesar, or side mixed greens salad to start, for \$7 each
charged as ordered

ENTREES – guests to order from customized menu selections:

Groups up to 20 guests select up to 8 Entrees | Groups with 21-25 guests select up to 6 Entrees

Entrée Salads

salads include the option to add grilled chicken \$7, grilled flank steak \$8, grilled prawns \$9 to any salad

- **Grilled Panzanella Salad (half \$11/ full \$15)** heirloom tomato, arugula, pickled shallot, cucumber, grilled sourdough, buffalo mozzarella, red wine vinaigrette
- **Purple Chopped (half \$11/ full \$15)** romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet Italian vinaigrette (GF)
- **Kale Caesar (half \$11/ full \$15)** lacinato kale, romaine, multigrain croutons, grana padano, caesar dressing
- **Cranberry Chicken Salad (half \$13/ full \$17)** pulled draper valley chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano, cranberry-dijon vinaigrette

Entrée Pastas

- **Basil Pesto Pasta \$19** tomato, pine nuts, lemon zest, parmigiano-reggiano . *guests will have the option to substitute with gluten free pasta for \$3, add grilled chicken for \$7 or grilled prawns for \$9*
- **Wild Boar Bolognese \$25** grana padano, fresh arugula . *guests will have the option to substitute with gluten free pasta for \$3*
- **Maine Lobster Baked Mac and Cheese (Small \$20/ Large \$30)** creamy gruyère sauce, truffled breadcrumbs . *guests will have the option to substitute with gluten free pasta for \$3*

ENTRÉE options continue on following page...

**Menus offerings and prices are subject to change. The Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions. GF – gluten-free, DF – dairy-free, V - vegan*

TAILORED – LUNCH cont...

ENTREE options continued...

Entrée Pizzas

- **Heirloom Tomato \$16** basil pesto, burrata, olive oil, chili flake, pecorino romano
- **Gorgonzola and Fig \$16** caramelized onion, walnut, rosemary oil
- **Tunisian Lamb Sausage \$17** sundried tomato spread, italian olives, sheep's feta, cilantro, raita aioli

Entrée Sandwiches

all sandwiches are served with a choice of mixed green salad or fries, or guests can upgrade with sweet potato fries or cup of soup for \$2

- **BLTA \$14** bacon, lettuce, tomato, avocado, spicy aioli (DF)
- **Roasted Turkey Club \$15** bacon, provolone, tomato, lettuce, pickled red onion, basil aioli
- **Grilled Cheese and Tomato Soup \$14** jarlsberg, smoked gouda, truffle oil . *guests will have the option to add bacon for \$3 or prosciutto for \$4*
- **Grilled Chicken \$15** bacon, swiss, lettuce, red onion, tomato, shishito pepper-chimichurri aioli
- **Grilled Salmon Bahn Mi \$18** pickled carrots, daikon radish, jalapeno, cilantro, hoisin aioli
- **Kobe Roast Beef \$18** caramelized onion, emmentaler swiss cheese, horseradish mustard aioli, au jus
- **Veggie Burger \$16** impossible burger, green leaf lettuce, tomato, vegan remoulade (DF)
- **Classic Cheeseburger \$17** cheddar, lettuce, tomato, red onion, special aioli . *guests will have the option to add bacon for \$3*

Entrée Mains

- **Pan Roasted Free-Range Chicken Breast \$18** mashed potatoes, seasonal vegetables, marsala pan jus (GF)
- **Beer Battered True Cod \$17** fries, classic tartar sauce
- **Spicy Prawns Frites \$17** fries, garlic-herb butter sauce

Entrée Bowls

- **Quinoa and Veggie Bowl \$16** brown rice, black beans, mixed quinoa, grilled corn, lacinato kale, broccoli, salsa fresca, avocado crema, fried egg (GF) . *guests will have the option to add grilled chicken for \$7, or grilled prawns for \$9*
- **Beef Tenderloin and Broccoli Bowl \$17** brown rice, shiitake mushroom, pearl onion, soy-ginger sauce, scallion (GF, DF)
- **Coconut-Curry Chicken Bowl \$16** brown rice, pulled chicken, broccoli, cashews, cilantro (GF, DF)

DESSERT (OPTIONAL) – for groups of 20-or-less, guests to order from customized menu selections:

all items priced \$10 per person & charged based on the entire final guest count

Select up to 3 dessert options

- **Sea-Salt Caramels (GF)**
- **Vanilla Bean Crème Brûlée (GF)**
- **Seasonal Sorbet** shortbread cookie (GF, DF if ordered without cookie) **or Ice Cream** shortbread cookie (GF if ordered without cookie)
- **Brownie Sundae** vanilla ice cream, hot fudge, cocoa nibs
- **Vanilla Bread Pudding** maple caramel, pecans, whipped cream
- **Caramel Apple Crisp** cheddar-oat streusel, vanilla ice cream

FAMILY-STYLE DESSERT (OPTIONAL) – for groups of 21-or-more, served on platters to pass and share:

two selections for \$6 per person or three for \$9 per person

- **House-made Caramels** each selection counts as 1 dessert: Sea Salt Caramels (GF), Salted Pretzel Caramels, Espresso Caramels (GF), Ancho Chile Caramels
- **Mini Vanilla Cheesecakes**
- **Mini Seasonal Tartlets**
- **Assorted Cookies**
- **Mini Vanilla Crème Brûlée (GF)** . *add \$3 per person*
- **Chocolate Dipped Strawberries** (seasonal) (GF, V)
- **Mini Chocolate Brownies**
- **Lemon Meringue Tartlets**
- **Chocolate Mousse Cups (GF)**

TAILORED - DINNER

Tailored Menus are designed for your guests to be able to choose their own entrée, side soup/salad, and dessert. Appetizers will be preselected prior to arrival. Host will select up to 6 entrée choices and up to 3 dessert choices for groups up to 20 guests and up to 4 entrée choices and family-style desserts for groups of 21 – 25 guests. All of these options will be printed on a customized menu for guests to order from upon arrival.

PRESET STARTERS - to be served shortly after guest arrival:

all items priced per person

Pick 2 options \$14 per person

Pick 3 options \$18 per person

Pick 4 options \$22 per person

- **Chef's Cheese Flight** chef's selection of specialty cheeses, served with fig jam and housemade crackers
- **House-made Spreads & Grilled Flatbread** sheep's milk feta-walnut, ricotta-black pepper, green garbanzo-avocado hummus (V)
- **Gorgonzola Stuffed Dates** crispy prosciutto, marcona almonds, saba
- **Gorgonzola Stuffed Dates** pine nuts, saba (GF)
- **Mini Dungeness Crab Cakes** piment d'espellete remoulade . *add \$2 per person*
- **Fried Calamari** smoked tomato aioli
- **Sautéed Beef Tenderloin Bites** roasted mushrooms, red wine demi glace, grilled garlic toast (GF)
- **Roasted Brussels Sprouts** crispy prosciutto, marcona almonds, fig balsamic
- **Burrata & Heirloom Tomato Toast** basil pesto, olive oil, sea salt
- **Baked Brie** apricot preserves, caramelized onions, candied walnuts, grapes, housemade crackers
- **Bruschetta** tomato, mozzarella, basil, aged balsamic
- **Halibut Ceviche** fresno chilis, coconut-red curry sauce, crispy plantains, micro cilantro
- **Beef Skewers** *if choosing, select 1 type:* porcini-crustad with balsamic aioli (GF, DF); black pepper with horseradish cream (GF); or orange-thyme marinated with whole grain mustard aioli (GF, DF)
- **Chicken Skewers** *if choosing, select 1 type:* greek style with cucumber-garlic tzatziki (GF); curried with mango-mint chutney (GF, DF); italian-style with balsamic vinaigrette (GF, DF); provencal-style with lavender-garlic aioli (GF, DF)
- **Spicy Prawns** garlic-herb butter sauce . *add \$2 per person*
- **Heirloom Tomato Pizza** basil pesto, burrata, olive oil, chili flake, pecorino romano
- **Gorgonzola and Fig Pizza** caramelized onion, walnut, rosemary oil
- **Tunisian Lamb Sausage Pizza** sundried tomato spread, italian olives, sheep's feta, cilantro, raita aioli
- **Halibut Ceviche** fresno pepper, pineapple, green onion, plantain chips

BREAD SERVICE:

Proven Bread's Sourdough with plugrá butter and sea salt **served with the preset starter course, for \$3 per person**
charged based on the final guest count

SIDE SALAD/SOUP:

Guests will have a choice of an optional cup of tomato soup, side kale caesar, or side mixed greens salad to start, for \$7 each
charged as ordered

ENTREES – guests to order from customized menu selections:

Groups up to 20 guests select up to 6 Entrees | Groups with 21-25 guests select up to 4 Entrees

Choose up to two maximum from this category if 20-or-less, Choose up to one maximum from this category if 21-25:

- **Chef's Vegetarian Risotto \$19** mushroom, tomato, caramelized onion, grana padano cheese (GF) . *guests will have the option to substitute with gluten free pasta for \$3, add grilled chicken for \$7 or grilled prawns for \$9 * can be made vegan with advance notice*
- **Basil Pesto Pasta \$19** tomato, pine nuts, lemon zest, parmigiano-reggiano . *guests will have the option to substitute with gluten free pasta for \$3, add grilled chicken for \$7 or grilled prawns for \$9*
- **Wild Boar Bolognese \$25** grana padano, fresh arugula . *guests will have the option to substitute with gluten free pasta for \$3*
- **Maine Lobster Baked Mac and Cheese \$30** creamy gruyère sauce, truffled breadcrumbs. *guests will have the option to substitute with gluten free pasta for \$3*

ENTRÉE options continued on following page...

**Menus offerings and prices are subject to change. The Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions. GF – gluten-free, DF – dairy-free, V - vegan*

TAILORED – DINNER cont...

ENTREE options cont...

Choose up to four maximum from this category if 20-or-less, Choose up to three maximum from this category if 21-25:

- **Grilled New York Steak \$35** fries, wilted spinach, brandy-peppercorn demi (GF)
- **Kurobuta Pork Tenderloin \$28** pickled red onion, charred corn, fennel pollen, crispy polenta chorizo cake, romesco sauce, crumbled marcona almond
- **Pan Seared Halibut \$38** porcini mushroom, salsify, roasted corn, bacon lardon, mâche, carrot soubise
- **Pan Roasted Free-Range Chicken Marsala \$26** mashed potatoes, seasonal vegetables, marsala-mushroom sauce (GF)
- **Braised Short Rib \$32** chevre-potato puree, summer squash, rainbow carrot, cipollini onion, red wine reduction (GF, DF)

DESSERT (OPTIONAL) – for groups of 20-or-less, guests to order from customized menu selections:

all items priced \$10 per person & charged based on the entire final guest count

Select up to 3 dessert options

- **Sea-Salt Caramels (GF)**
- **Vanilla Bean Crème Brûlée (GF)**
- **Seasonal Sorbet** shortbread cookie (GF, DF if ordered without cookie) **or Ice Cream** shortbread cookie (GF if ordered without cookie)
- **Brownie Sundae** vanilla ice cream, hot fudge, cocoa nibs
- **Vanilla Bread Pudding** maple caramel, pecans, whipped cream
- **Caramel Apple Crisp** cheddar-oat streusel, vanilla ice cream

FAMILY-STYLE DESSERT (OPTIONAL) – for groups of 21-or-more, served on platters to pass and share:

two selections for \$6 per person or three for \$9 per person

- **House-made Caramels** each selection counts as 1 dessert: Sea Salt Caramels (GF), Salted Pretzel Caramels, Espresso Caramels (GF), Ancho Chile Caramels
- **Mini Vanilla Cheesecakes**
- **Mini Seasonal Tartlets**
- **Assorted Cookies**
- **Mini Vanilla Crème Brûlée (GF)** . add \$3 per person
- **Chocolate Dipped Strawberries** (seasonal) (GF, V)
- **Mini Chocolate Brownies**
- **Lemon Meringue Tartlets**
- **Chocolate Mousse Cups (GF)**

CHEF'S PLATED DINNER MENU

Chef's Plated Dinner Menu is designed for your guests to be able to choose their own entrée, with the Appetizers, Salad, and Dessert preselected prior to arrival. Host will select the salad and dessert to be served and the full menu will be printed on a customized menu for guests to order from upon arrival.

\$75 per person, includes a variety of starts, salad course, entrée options, and dessert course.

STARTERS

served family style for guests to share

- **Bruschetta** pomodoraccio tomatoes, fresh mozzarella, basil, aged balsamic
- **Baked Brie** apricot preserves, caramelized onions, candied walnuts, housemade crackers
- **Beef Tenderloin and Crimini Mushroom Skewers** red wine-mushroom glaze (GF)
- **Spicy Prawns** herb-garlic butter sauce

SALAD

choose 1, each guest will receive the same salad

- **Purple Chopped** romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet italian vinaigrette
- **Mixed Greens** tomatoes, cucumber, house vinaigrette (GF)
- **Kale Caesar** lacinato kale, romaine, multigrain croutons, grana padano, caesar dressing (*can be made GF*)

ENTREES

guests will have the choice of one of the following

- **Wild Boar Bolognese** shaved grana padano, fresh arugula (*can be made GF*)
- **Grilled New York Steak** fries, wilted spinach, brandy-peppercorn demi (GF)
- **Pan Roasted Free-Range Chicken Breast** seasonal vegetables, mashed potatoes, marsala-mushroom cream (GF)

**Vegetarian and vegan entrées available upon request*

DESSERT

choose 1, each guest will receive the same dessert

- **Sea-Salt Caramels**
- **Seasonal Sorbet or Ice Cream** (GF)
- **Brownie Sundae** vanilla ice cream, hot fudge, cocoa nibs
- **Vanilla Bread Pudding** maple caramel, pecans, whipped cream
- **Caramel Apple Crisp** cheddar-oat streusel, vanilla ice cream

FAMILY STYLE – LUNCH

Family-style Menus are designed for your guests to share a variety of items. Appetizers, entrees, sides, and desserts are served on platter or in bowls to pass and share at the table, salads are individually-plated.

\$40 PER PERSON MENU:

charged based on the final guest count

STARTERS - to be served at the tables shortly after guest arrival:

choose 2 items

- **Chef's Artisan Cheese Flight** chef's selection of specialty cheeses with fig jam and housemade crackers
- **Baked Brie** apricot preserves, caramelized onions, candied walnuts, grapes, served with housemade crackers
- **Bruschetta** tomato, mozzarella, basil, aged balsamic
- **Gorgonzola Stuffed Dates** crispy prosciutto, marcona almonds, saba
- **Gorgonzola Stuffed Dates** pine nuts, saba (GF)
- **Housemade Spreads & Flatbread** sheep's milk feta-walnut, ricotta-black pepper, green garbanzo-avocado hummus (V)
- **Fried Calamari** smoked tomato aioli
- **Burrata & Heirloom Tomato Toast** basil pesto, olive oil, sea salt
- **Beef Skewers** *select 1:* porcini-cruste with balsamic aioli (GF, DF); black pepper with horseradish cream (GF); or orange-thyme marinated with whole grain mustard aioli (GF, DF)
- **Chicken Skewers** *select 1:* greek style with cucumber-garlic tzatziki (GF); curried with mango-mint chutney (GF, DF); italian-Style with balsamic vinaigrette (GF, DF); provencal-style with lavender-garlic aioli (GF, DF)
- **Halibut Ceviche** fresno pepper, pineapple, green onion, plantain chips

BREAD SERVICE (OPTIONAL):

Proven Bread Basket assorted housemade breads and crackers served with plugrá butter and sea salt, **served with the preset starter course, for \$4 per person, charged based on the final guest count**

SALAD – each guest will receive their own side salad:

choose 1 item

- **Kale Caesar** lacinato kale, romaine, multigrain croutons, parmigiano-reggiano, caesar dressing
- **Purple Chopped** romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet italian vinaigrette (GF)
- **Grilled Panzanella Salad** heirloom tomato, arugula, pickled shallot, cucumber, grilled sourdough, buffalo mozzarella, red wine vinaigrette
- **Mixed Greens** tomato, cucumber, house vinaigrette (GF, DF)

ENTREES – to be served on platters or in large bowls to pass and share:

Choose 2 items:

- **Chef's Vegetarian Risotto** mushroom, tomato, caramelized onion, grana padano (GF)
- **Basil Pesto Pasta** tomato, pine nuts, lemon zest, parmigiano-reggiano
- **Maine Lobster Baked Mac and Cheese** creamy gruyère sauce, truffled breadcrumbs . **add \$5 per person**
- **Wild Boar Bolognese** grana padano, fresh arugula
- **Butter-basted Free-Range Chicken Breast** marsala pan jus (GF)
- **Mixed Quinoa and Veggie Bowl** brown rice, black beans, mixed quinoa, grilled corn, lacinato kale, broccoli, salsa fresca, avocado crema (GF)
- **Coconut-Curry Chicken Bowl** brown rice, pulled chicken, broccoli, cashews, cilantro (GF, DF)
- **Beef and Broccoli Bowl** brown rice, shiitake mushrooms, pearl onion, soy-ginger sauce, scallions (GF, DF)

SIDES

choose 2 items

- **Seasonal Vegetables** (GF)
- **Roasted Baby Carrots** (GF)
- **Broccolini** herbs, butter, garlic, parmesan, red chile flake (GF)
- **Brussels Sprouts** pancetta, marcona-almonds, maple balsamic (GF) . *possible to order without pancetta*
- **Marble Potato Hash** roasted brussels sprouts, wild mushrooms (GF)
- **Buttered Mashed Potatoes** (GF)
- **Herb Risotto** (GF)

DESSERT – to be served on platters to pass and share:

two selections for \$6 per person or three for \$9 per person

- **House-made Caramels** *each selection counts as 1 dessert:* Sea Salt Caramels (GF), Salted Pretzel Caramels, Espresso Caramels (GF), Ancho Chile Caramels
- **Mini Vanilla Cheesecakes**
- **Mini Seasonal Tartlets**
- **Assorted Cookies**
- **Mini Vanilla Crème Brûlée** (GF) . *add \$3 per person*
- **Chocolate Dipped Strawberries** (seasonal) (GF, V)
- **Mini Chocolate Brownies**
- **Lemon Meringue Tartlets**
- **Chocolate Mousse Cups** (GF)

FAMILY STYLE - DINNER

Family Style Menus are designed for guests to share a variety of items. All items are served on larger plates and bowls and passed around the table for everyone to share.

\$60 PER PERSON MENU:

charged based on the final guest count

APPETIZERS - served at the tables shortly after guest arrival:

choose 3 items, add \$4 per person for 4 items

- **Chef's Artisan Cheese Flight** chef's selection of specialty cheeses, served with fig jam and housemade crackers
- **Housemade Spreads** sheep's milk feta-walnut, ricotta-black pepper, green garbanzo-avocado hummus; served with flatbread
- **Gorgonzola Stuffed Dates** crispy prosciutto, crushed marcona almonds, chives, saba **OR** pine nuts, saba
- **Fried Calamari** smoked tomato aioli
- **Mini Dungeness Crab Cakes** piment d'espellete remoulade . **add \$2 per person**
- **Baked Brie** apricot preserves, caramelized onions, candied walnuts, grapes, housemade crackers
- **Bruschetta** tomato, mozzarella, basil, aged balsamic
- **Burrata & Heirloom Tomato Toast** basil pesto, olive oil, sea salt
- **Sautéed Beef Tenderloin Bites** roasted mushrooms, red wine demi glace (GF)
- **Beef Skewers select 1:** porcini-cruste with balsamic aioli (GF, DF); black pepper with horseradish cream (GF); or orange-thyme marinated with whole grain mustard aioli (GF, DF)
- **Chicken Skewers select 1:** greek style with cucumber-garlic tzatziki (GF); Curried with mango-mint chutney (GF, DF); Italian-style with balsamic vinaigrette (GF, DF); Provencal-style with lavender-garlic aioli (GF, DF)
- **Heirloom Tomato Pizza** basil pesto, burrata, olive oil, chili flake, pecorino romano
- **Gorgonzola and Fig Pizza** caramelized onion, walnut, rosemary oil
- **Tunisian Lamb Sausage Pizza** sundried tomato spread, italian olives, sheep's feta, cilantro, raita aioli
- **Halibut Ceviche** fresno pepper, pineapple, green onion, plantain chips

BREAD SERVICE (OPTIONAL):

Proven Bread Basket assorted housemade breads and crackers served with plugrá butter and sea salt, **served with the preset starters, for \$4 per person, charged based on the final guest count**

SALAD—each guest will receive their own side salad:

choose 1 item

- **Grilled Panzanella Salad** heirloom tomato, arugula, pickled shallot, cucumber, grilled sourdough, buffalo mozzarella, red wine vinaigrette
- **Purple Chopped Salad** romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet italian vinaigrette (GF)
- **Kale Caesar Salad** lacinato kale, romaine, multigrain croutons, grana padano, caesar dressing
- **Mixed Greens Salad** tomato, cucumber, house vinaigrette (GF, DF)

ENTREES:

choose 2 items from this category:

- **Pan Roasted Free-Range Chicken Breast** mushroom-marsala cream sauce (GF)
- **Braised Short Rib** red wine reduction (GF, DF)
- **Pan Seared Halibut** carrot soubise . **add \$5 per person requires 5 day notice**
- **Kurobuta Pork Tenderloin** romesco sauce
- **Grilled Filet Mignon** st. agur beurre composé (GF) (all cooked to medium) . **add \$8 per person requires 5 day notice**
- **Grilled Top Sirloin** brandy peppercorn demi-glace (GF) (all cooked to medium)

choose 1 item from this category:

- **Chef's Vegetarian Risotto** mushroom, tomato, caramelized onion, grana padano (GF) **can be made vegan with advance request*
- **Basil Pesto Pasta** tomato, pine nuts, lemon zest, parmigiano-reggiano
- **Wild Boar Bolognese** shaved grana padano, fresh arugula
- **Maine Lobster Baked Mac and Cheese** maine lobster, creamy gruyère sauce, truffled breadcrumbs . **add \$5 per person**

SIDES

choose 2 items

- **Seasonal Vegetables** (GF)
- **Roasted Baby Carrots** (GF)
- **Broccolini** herbs, butter, garlic, parmesan, red chile flake (GF)
- **Brussels Sprouts** pancetta, marcona-almonds, maple balsamic (GF) . *possible to order without pancetta*
- **Marble Potato Hash** roasted brussels sprouts, wild mushrooms (GF)
- **Buttered Mashed Potatoes** (GF)
- **Herb Risotto** (GF)

DESSERT (OPTIONAL):

two selections for \$6 per person or three for \$9 per person

- **House-made Caramels** each selection counts as 1 dessert: Sea Salt Caramels (GF), Salted Pretzel Caramels, Espresso Caramels (GF), Ancho Chile Caramels
- **Mini Vanilla Cheesecakes**
- **Mini Seasonal Tartlets**
- **Assorted Cookies**
- **Mini Vanilla Crème Brûlée** (GF) . **add \$3 per person**
- **Chocolate Dipped Strawberries** (seasonal) (GF, V)
- **Mini Chocolate Brownies**
- **Lemon Meringue Tartlets**
- **Chocolate Mousse Cups** (GF)

**Menus offerings and prices are subject to change. The Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions. GF – gluten-free, DF – dairy-free, V - vegan*

COCKTAIL STYLE – RECEPTION

This menu is available for all parties of 10 or more, however it is required for reception style events in our Private Dining Room (or the semi-private portions) and Semi-private Spirals. Enjoy a multitude of tastes by sampling a selection of our most popular appetizers. Appetizers are served family style on larger plates and platters, either stationed at buffet table or passed around the table. Host to select a 5 – 10 items. *Each item is priced per person and charged based on your final guest count.*

CHEESE, MEAT, AND ACCOMPANIMENTS

- **Chef's Artisan Cheese Platter \$7** chef's selection of specialty cheeses, fig jam, housemade crackers
- **Cured Meat Platter \$8** chef's selection of cured meats, served with whole grain mustard and housemade crackers
- **Artisan Cheese and Meat Platter \$10** chef's choice of 2 cheese and 2 meats, served with whole grain mustard and housemade crackers
- **Gorgonzola Stuffed Dates \$4** crispy prosciutto, marcona almonds, saba
- **Assorted Spreads with Grilled Flatbread \$6** sheep's milk feta and walnut, ricotta-black pepper, green garbanzo-avocado hummus
- **Sautéed Beef Tenderloin Bites \$9** roasted mushrooms, red wine demi glace (GF)
- **Fennel Crusted Pork Tenderloin \$6** shaved fennel-arugula salad, dijon mustard vinaigrette (GF)

VEGETARIAN OPTIONS

- **Eggplant Caponata \$5** eggplant, roasted red peppers, onion, green olives, capers, served on a belgium endive (GF, DF, V)
- **Bruschetta \$5** tomato, mozzarella, basil, aged balsamic
- **Baked Brie \$5** apricot preserves, caramelized onions, candied walnuts, grapes, served with housemade crackers
- **Fruit Platter \$6** chef's choice of seasonal fruit (GF, DF, V)
- **Gorgonzola Stuffed Dates \$4** pine nuts, saba
- **Crudité Platter \$5** chef's choice of assorted raw veggies served with buttermilk ranch (GF, V)

SEAFOOD

- **Mini Dungeness Crab Cakes \$10** piment d'espellete remoulade
- **Sautéed Prawns \$10** spicy herb-garlic sauce
- **Lobster Mac N Cheese \$10** maine lobster, gruyère cheese sauce, truffled bread crumbs

MEATBALLS

- **Pork & Beef Meatballs \$4.50** boar and painted hills beef with san marzano tomato sauce
- **Lamb Meatballs \$5.50** with moroccan tomato sauce

PIZZAS

- **Heirloom Tomato \$5** basil pesto, burrata, olive oil, chili flake, pecorino romano
- **Gorgonzola and Fig \$5** caramelized onions, walnut, rosemary oil
- **Tunisian Lamb Sausage \$5** sundried tomato spread, italian olives, sheep's feta, cilantro, raita aioli

SALADS

- **Grilled Panzanella Salad \$5** heirloom tomato, arugula, pickled shallot, cucumber, grilled sourdough, buffalo mozzarella, red wine vinaigrette
- **Purple Chopped Salad \$5** romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet italian vinaigrette (GF)
- **Kale Caesar \$5** lacinato kale, romaine, multigrain croutons, grana padano, caesar dressing

SLIDERS / MINI-SANDWICHES (LOT 3 Items)

if selected, a maximum of 4 items can be selected

- **Mini Grilled Cheese Sandwich \$4** beecher's flagship, caramelized onions
- **Mini Classic Reuben Sandwich \$5** corned beef, gruyere, sauerkraut, russian dressing, rye bread
- **BLTA Sliders \$5** nueske's bacon, iceberg lettuce, avocado, blackened onion aioli
- **BBQ Pork Sliders \$5.50** shredded pork, sweet and spicy bbq sauce, mustard slaw
- **Painted Hills Cheeseburger Sliders \$5.50** cheddar cheese, tomato, charred onion, lettuce, special sauce
- **Grilled Salmon Bahn Mi \$6** pickled carrots, daikon radish, jalapeno, cilantro, hoisin aioli (Purple Item)

CANAPES, CROSTINI, TOASTS

- **Gorgonzola and Fig Jam Crostini \$4** with marcona almonds
- **Gorgonzola and Fig Jam Crostini \$4** with toasted hazelnuts
- **Walnut Pesto Toast \$4** with fig, pecorino
- **Pulled Chicken Canapé \$4** with curried goat cheese, candied almond dust
- **Prosciutto Crostini \$4** with whipped triple cream and pepper cheese, lemon zest
- **Roasted Pear Toasts \$4** with st. agur cheese, toasted almonds
- **Burrata & Heirloom Tomato Toast \$4** basil pesto, olive oil, sea salt
- **Smoked Salmon Toasts \$6** citrus marscarpone, capers, lemon agrumato

COCKTAIL STYLE RECEPTION options continued on following page...

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COCKTAIL STYLE – RECEPTION

COCKTAIL STYLE RECEPTION options cont...

CHICKEN SKEWERS

- **Greek Style Chicken Skewers \$6** with cucumber-garlic tzatziki (GF)
- **Curried Chicken Skewers \$6** with mango-mint chutney (GF, DF)
- **Italian Style Chicken Skewers \$6** with balsamic vinaigrette (GF, DF)
- **Harissa Chicken Skewers \$6** with mango chutney (GF, DF)

PORK SKEWERS

- **Dried Apricot and Red Onion Pork Skewers \$6** with champagne-tarragon vinaigrette (GF, DF)
- **Dijon Marinated Pork Skewers \$6** with tarragon aioli (GF, DF)

BEEF SKEWERS

- **Porcini Crusted Beef Skewers \$8** with truffle aioli (GF, DF)
- **Black Pepper Beef Skewers \$8** with horseradish cream (GF)
- **Orange-Thyme Marinated Beef Skewers \$8** with whole grain mustard aioli (GF, DF)
- **Crimini Mushrooms & Beef Skewers \$8** with red wine-mushroom glaze (GF, DF)

SHRIMP SKEWERS

- **Harissa-Marinated Shrimp Skewers \$10** with chermoula sauce (GF, DF)
- **Tandoori Style Shrimp Skewers \$10** with mint chutney (GF, DF)
- **Garlic-Herb Shrimp Skewers \$10** with traditional rouille (GF)

VEGETARIAN SKEWERS

- **Caprese Skewers \$5** with fresh mozzarella, tomatoes, basil (GF) only available May -Sept
- **Grilled Vegetable Kebabs \$5** drizzled with balsamic and olive oil (GF, DF, V)

DESSERT – to be served on platters to pass and share:

two selections for \$6 per person or three for \$9 per person

- **House-made Caramels** each selection counts as 1 dessert: Sea Salt Caramels (GF), Salted Pretzel Caramels, Espresso Caramels (GF), Ancho Chile Caramels
- **Mini Vanilla Cheesecakes**
- **Mini Seasonal Tartlets**
- **Assorted Cookies**
- **Mini Vanilla Crème Brûlée (GF)** . add \$3 per person
- **Chocolate Dipped Strawberries** (seasonal) (GF, V)
- **Mini Chocolate Brownies**
- **Lemon Meringue Tartlets**
- **Chocolate Mousse Cups (GF)**