

## BREAKFAST

\$30/guest, served family-style

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### STARTERS

*included*

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**PASTRY BASKET**  
croissant, chocolate  
croissant, muffin,  
cinnamon roll

**FIVE ACRE FARMS GREEK  
YOGURT AND GRANOLA**  
berries, coconut

**FRESH FRUIT AND BERRIES**  
mint, lime

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### MAIN COURSES

*choose 3 items*

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**EGGS BENEDICT**  
grainy mustard hollandaise

**SOFT SCRAMBLED EGGS**  
gruyere, fine herbs, mixed greens,  
grilled country bread

**SMOKED SALMON**  
orwasher's everything bagel, fixings

**GREEN MARKET FRITTATA**  
mushrooms, spinach, tomato,  
fontina cheese

**WAFFLE**  
blueberry, maple syrup

**BRIOCHE FRENCH TOAST**  
strawberries, mint, devonshire cream

**WEST COAST TOAST**  
avocado, poached eggs,  
anaheim chili salsa

**STEAK AND EGGS**  
roasted garlic vinaigrette,  
mixed greens

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### SIDES

*choose 2 items*

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**SMOKED BACON**  
**CHICKEN SAUSAGE**  
**SAUTEED GREENS, SHALLOT BUTTER**  
**CRISPY POTATOES, PARMESAN**

## BRUNCH

\$40/guest, served family-style

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### APPETIZERS

*choose 3 items*

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#### PASTRY BASKET

croissant, chocolate croissant,  
muffin, cinnamon roll

#### WHITE BEAN HUMMUS

za'atar, olive oil, whole wheat flatbread

#### CRUSHED AVOCADO

chimichurri, seeded corn cracker

#### MARKET SALAD

buttermilk dressing, puffed grains

#### RICOTTA

orange blossom honey, grilled bread

#### FRESH FRUIT AND BERRIES

mint, lime

#### FIVE ACRE FARMS GREEK YOGURT AND GRANOLA

berries, coconut

#### SMOKED SALMON

orwasher's everything bagel, fixings

#### PEEKYTOE CRAB TOAST

preserved lemon, jalapeno, basil

#### LIONI BURRATA

olives, preserved lemon, grilled bread

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### MAIN COURSES

*choose 3 items*

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#### ORGANIC GRAIN OATMEAL

brandy poached fruit, seeds

#### SOFT SCRAMBLED EGGS

gruyere, fine herbs, mixed greens,  
grilled country bread

#### WEST COAST TOAST

avocado, poached eggs,  
anaheim chili salsa

#### GREEN MARKET FRITTATA

mushrooms, tomato,  
spinach, fontina cheese

#### BRIOCHE FRENCH TOAST

strawberries, mint, devonshire cream

#### SHRIMP & GRITS

sunnyside eggs, andouille

#### ALBACORE TUNA SALAD

watercress, black radish,  
cucumber, poke vinaigrette

#### USQ MARKET GRAIN BOWL

egg, farro, quinoa, lentils, avocado,  
broccoli, mushrooms, sunflower

#### FRIED CHICKEN & WAFFLES

togarashi spiced maple syrup

#### STEAK & EGGS

bearnasise butter, mixed greens

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### SIDES

*choose 2 items*

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SMOKED BACON

CHICKEN SAUSAGE

SAUTEED GREENS, SHALLOT BUTTER

CRISPY POTATOES, PARMESAN

## LUNCH

\$40/guest, served family-style

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### APPETIZERS

*choose 3 items*

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#### WHITE BEAN HUMMUS

za'atar, olive oil, flatbread

#### CRUSHED AVOCADO

chimichurri, seeded  
corn cracker

#### RICOTTA

espelette, grilled  
country bread

#### LIONI BURRATA

olive, preserved lemon

#### MARINATED BEETS

citus, yogurt, spiced pistachios

#### BLOOMING MUSHROOM

togarashi, yuzu kosho aioli

#### MARKET SALAD

lemon vinaigrette,  
puffed grains

#### CAESAR WEDGE

parmesan, croutons

#### ROASTED CARROTS

almond cream,  
garlic-honey vinaigrette

#### PEEKYTOE CRAB TOAST

preserved lemon, jalapeño, basil

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### MAIN COURSES

*choose 3 items*

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#### BOWERY BURGER

aged cheddar, caramelized onion,  
special sauce, fries

#### GRILLED CHICKEN SALAD

shaved vegetables, olives,  
lemon-herb vinaigrette

#### CERTIFIED ANGUS BAVETTE CUT

bearnaise butter, watercress salad

#### USQ MARKET GRAIN BOWL

farro, quinoa, lentils, avocado, broccoli,  
mushrooms, sunflower

#### ROASTED TURKEY SANDWICH

gruyère, pickled pepper, herb aioli

#### ALBACORE TUNA SALAD

confit tuna, watercress, black radish,  
cucumber, sesame vinaigrette

#### RIGATONI

bolognese, parmesan

#### ROASTED SALMON

black barley, chorizo,  
lemon-saffron butter

#### HEARTH ROASTED CHICKEN

red rice, swiss chard, market  
carrots, anaheim chili

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### DESSERT

*included*

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CHOCOLATE CAKE

STICKY TOFFEE

TIRAMISU

## DINNER

\$65/guest, served family-style

### FIRST COURSE

*choose 3 items*

**WHITE BEAN HUMMUS**  
za'atar, olive oil, flatbread

**CRUSHED AVOCADO**  
chimichurri, seeded  
corn cracker

**RICOTTA**  
espelette, grilled  
country bread

**LIONI BURRATA**  
olives, preserved lemon

**MARINATED BEETS**  
citrus, yogurt, spiced pistachios

**MARKET SALAD**  
lemon vinaigrette, puffed grains

**CAESAR WEDGE**  
parmesan, croutons

**ROASTED CARROTS**  
almond cream,  
honey-chili vinaigrette

**PEEKYTOE CRAB TOAST**  
preserved lemon,  
jalapeño, basil

**GRILLED SQUID**  
sepia, black-eyed peas,  
black garlic aioli

**STEAK TARTARE**  
stout mustard, crispy  
sunchokes, pecorino

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### MAIN COURSE

*choose 3 items*

**WHOLE GRAIN TRUMPET PASTA**  
pesto genovese

**GRAIN BOWL**  
squash, broccoli, radish, mushroom

**RIGATONI**  
bolognese, parmesan

**ROASTED SALMON**  
black barley, chorizo, saffron butter

**GRILLED BRANZINO**  
crushed potatoes, salsa verde

**CERTIFIED ANGUS BAVETTE CUT**  
bearnaise butter, watercress salad

**HEARTH ROASTED CHICKEN**  
red rice, swiss chard, market  
carrots, anaheim chili

**NIMAN PORK ADOBO**  
mango, radish, onion, corn tortilla

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### SIDES

*choose 2 items*

**BRUSSELS SPROUTS**  
**CRISPY POTATOES**  
**GRAINS & GREENS**  
**ROASTED BABY CARROTS**  
**ROASTED CAULIFLOWER**

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### DESSERT

*choose 2 items*

**STICKY TOFFEE PUDDING**  
**CHOCOLATE CAKE**  
**TIRAMISU TRIFLE**

## LARGE FORMAT DINNER

### FRIED CHICKEN DINNER

\$40 PER GUEST

#### APPETIZER

radish, herb butter

burrata cheese

seasonal salad

#### ENTREE

southern style fried chicken

cole slaw

biscuits, sorgum butter

corn on the cob or greenmarket vegetable

#### DESSERT

seasonal pie/cake

### RIB ROAST DINNER

\$65 PER GUEST

#### APPETIZER

radish, herb butter

little gem wedge

seafood tower, blue point oysters, scallop  
crudo, lobster cocktail, shrimp cocktail

#### ENTREE

prime rib roast with 3 sauces

marble potatoes, garlic  
shallot butter, parmesan

sautéed greens/creamed greens

#### DESSERT

chocolate layer cake

### SHORT RIB ADOBO OR PORK ADOBO DINNER

\$45 PER GUEST

#### APPETIZER

crushed avocado, radish, corn cracker

scallop crudo, pineapple, pineapple  
gazpacho, mint, fresno chili

fire roasted eggplant, pomegranate,  
yogurt, guajillo chili, mint, sesame

#### ENTREE

short rib or pork adobo, fresh tortillas,  
radish, onions, cilantro

grilled mexican street corn, crema,  
queso fresco, chili, lime

#### DESSERT

pineapple-coconut sundae: coconut  
gelato, pineapple sorbet, passion fruit,  
tres leches cake, rum

**served family-style**

## COCKTAIL RECEPTION

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### MARKET BUFFET TABLE

*\$40 per guest*

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**SPICED NUTS**  
**MIXED OLIVES**  
**CRUDITE**  
green goddess  
**CAULIFLOWER SALAD**  
gooseberries, radish, crème blanc

**BEET SALAD**  
**CHARCUTERIE**  
prosciutto, soppressata, fennel salumi  
**CHEESE BOARD**  
brie, aged cheddar, parmigiano cheese,  
honeycomb, crackers

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### PASSED

*choose 5 items, \$35 per guest*

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**CRUSHED AVOCADO TOAST**  
radish, jalapeno  
**CRAB TOAST**  
preserved lemon aioli, basil  
**RICOTTA CROSTINI**  
espelette, thyme  
**SHRIMP COCKTAIL**  
new orleans remoulade  
**STEAK TARTARE**  
stout mustard, pecorino, sunchokes  
**SALMON POKE**  
sesame, crispy rice bowl  
**LOBSTER ROLL**  
yuzu aioli

**TRUFFLE ARANCINI**  
fontina cheese  
**JAPANESE FRIED  
CHICKEN SKEWER**  
bourbon glaze  
**BOWERY BURGER SLIDER**  
american cheese, pickles  
**GRILLED STEAK SKEWERS**  
salsa verde  
**FALAFEL**  
green tahini  
**LAMB MEATBALLS**  
**PORK ADOBO SLIDER**  
green mango slaw

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### DESSERT BITES

*all items included for an additional \$8 per guest.  
please note that we cannot cancel the dessert station within 48 hours of your event date*

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**ASSORTED COOKIES**  
**CHOCOLATE CAKE**  
**CHEESECAKE**  
**STICKY TOFFEE CAKE**  
**ICE CREAM SANDWICH**

## PRIVATE DINING BEVERAGE PACKAGES

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### **PREMIUM BAR**

\$70 PER GUEST/\$20 PER ADDITIONAL HOUR

Full premium open

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juices, soda, regular coffee & tea

Sparkling & still water service

### **OPEN BAR**

\$60 PER GUEST/\$20 PER ADDITIONAL HOUR

Choice of 3 signature cocktails

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & sparkling water service

### **LIMITED BAR**

\$45 PER GUEST/\$15 PER ADDITIONAL HOUR

Sommelier's selections red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & Sparkling water service

### **NOTES**

Open Bar pricing is charged per person for a minimum of 3 hours

Each additional hour is charged per person

Shots are not included in bar packages

Tax, gratuity, 4% administrative fee are additional