

BREAKFAST

\$30/guest, served family-style

STARTERS

included

PASTRY BASKET

croissant, chocolate croissant,
muffin, cinnamon roll

GREEK YOGURT AND GRANOLA

berries, coconut

FRESH FRUIT AND BERRIES

mint

MAIN COURSES

choose 3 items

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

english peas, broccoli, 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

romesco sauce,
mixed greens

SIDES

choose 2 items

SMOKED BACON

CHICKEN SAUSAGE

SAUTEED GREENS, SHALLOT BUTTER

CRISPY POTATOES, PARMESAN

BRUNCH

\$40/guest, served family-style

APPETIZERS

choose 3 items

PASTRY BASKET

croissant, chocolate croissant,
blueberry muffin, coffee cake

WHITE BEAN HUMMUS

za'atar, olive oil, whole wheat flatbread

CRUSHED AVOCADO

chimichurri, seeded corn cracker

MARKET SALAD

green goddess, puffed grains

RICOTTA

orange blossom honey, grilled bread

FRESH FRUIT AND BERRIES

mint

GREEK YOGURT AND GRANOLA

berries, coconut

SMOKED SALMON

orwasher's everything bagel, fixings

PEEKYTOE CRAB TOAST

chipotle aioli, jalapeño, basil

LIONI BURRATA

snap peas, gooseberries, tomato vinaigrette

MAIN COURSES

choose 3 items

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

english peas, broccoli, onion, spinach,
fontina cheese

EGGS BENEDICT

grainy mustard hollandaise

BRIOCHE FRENCH TOAST

strawberries, mint, devonshire cream

SEARED TUNA SALAD

watercress, black radish,
cucumber, poke vinaigrette

USQ MARKET GRAIN BOWL

wild rice, quinoa, lentils, avocado,
broccoli, mushrooms, sunflower

FRIED CHICKEN & WAFFLES

togarashi spiced maple syrup

STEAK & EGGS

romesco sauce, mixed greens

SIDES

choose 2 items

SMOKED BACON

CHICKEN SAUSAGE

SAUTEED GREENS, SHALLOT BUTTER

CRISPY POTATOES, PARMESAN

LUNCH

\$40/guest, served family-style

APPETIZERS

choose 3 items

WHITE BEAN HUMMUS

za'atar, olive oil,
flatbread

CRUSHED AVOCADO

chimichurri, seeded corn cracker

RICOTTA

orange blossom, grilled country bread

LIONI BURRATA

sugar snap peas, gooseberries,
tomato vinaigrette

MARINATED BEETS

citrus, yogurt, spiced pistachios

LAMB MEATBALLS

tomato, grits

MARKET SALAD

green goddess, puffed grains

CAESAR WEDGE

parmesan, croutons

PEEKYTOE CRAB TOAST

jalapeño, basil, chipotle aioli

MAIN COURSES

choose 3 items

BOWERY BURGER

aged cheddar, caramelized onion,
special sauce, fries

GRILLED CHICKEN SALAD

shaved vegetables, olives,
lemon-herb vinaigrette

CERTIFIED ANGUS BAVETTE CUT

romesco, watercress salad

USQ MARKET GRAIN BOWL

wild rice, quinoa, lentils, avocado, broccoli,
mushrooms, sunflower

ROASTED TURKEY SANDWICH

gruyère, pickled pepper, herb aioli

ALBACORE TUNA SALAD

confit tuna, watercress, radish,
cucumber, sesame vinaigrette

WHOLE GRAIN TRUMPET PASTA

pesto genovese

RIGATONI

bolognese, parmesan

ROASTED SALMON

black barley, chorizo,
lemon-saffron butter

HEARTH ROASTED CHICKEN

red rice, swiss chard,
market carrots, anaheim chili

DESSERT

included

STRAWBERRY CHEESECAKE TIRAMISU

CHOCOLATE CAKE

ASSORTED COOKIES

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

orange blossom, grilled
country bread

LIONI BURRATA

sugar snap peas, gooseberries,
tomato vinaigrette

MARINATED BEETS

citrus, yogurt, spiced pistachio

LAMB MEATBALLS

creamy grits, tomato

MARKET SALAD

lemon vinaigrette

CAESAR WEDGE

parmesan, croutons

PEEKYTOE CRAB TOAST

lemon, jalapeño, basil, chipotle aioli

WARM ASPARAGUS

herb hollandaise, chorizo, frisée

STEAK TARTARE

stout mustard, crispy
sunchokes, pecorino

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

CERTIFIED ANGUS BAVETTE CUT

romesco, watercress salad

HEARTH ROASTED CHICKEN

red rice, swiss chard,
market carrots, anaheim chili

SIDES

choose 2 items

BRUSSELS SPROUTS

CRISPY POTATOES

FRENCH FRIES

SAUTEED BROCCOLINI

ROASTED CAULIFLOWER

DESSERT

included

STRAWBERRY CHEESECAKE TIRAMISU

CHOCOLATE CAKE

ASSORTED COOKIES

COCKTAIL RECEPTION

MARKET BUFFET TABLE

\$40 per guest

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

PASSED

choose 5 items, \$35 per guest

CRUSHED AVOCADO TOAST

radish, jalapeno

CRAB TOAST

lemon aioli, basil, chipotle aioli

RICOTTA CROSTINI

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

tomato, parmesan

TOMATO AND MOZZARELLA

saba vinegar

DESSERT BITES

choose 3 items, \$8 per guest

please note that we cannot cancel the dessert station within 48 hours of your event date

ASSORTED COOKIES

CHOCOLATE CAKE

CHEESECAKE

PRIVATE DINING BEVERAGE PACKAGES

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