



BREAKFAST — \$21 per person

CONTINENTAL

Assorted Pastries, Muffins, Scones + Croissants

Yogurt Parfaits, Fruit Puree + Granola

Fresh Ripe Fruit, Organic Hard-Boiled Eggs, Avocado Toast

HOT BREAKFAST SELECTIONS

Egg White, Turkey Bacon, White Cheddar, English Muffin

Scrambled Egg, Basil, Tomato, Fresh Mozzarella Cheese, Brioche

Peanut Butter, Nutella + Banana, Cinnamon Toast

Vegetable Frittata + Grilled 'Cheesier' Toast (Cheddar + Mozzarella)

*gf+vegan available on request

BEVERAGES

La Colombe Coffee, Assorted Tazo Teas + Milks

Selection of Natural Juices

*Barista service available



\$23 per person

BAGEL bar

MINI BAGEL BAR

Assorted Bagels (choice of 5)

Assorted Cream Cheese Flavors (choice of 3)

Eggs Salad, Tuna Salad, Lox, Red Onion, Tomato

BEVERAGES

Kobrick Coffee, Assorted Tazo Teas + Milks

Selection of Natural Juices

*Barista service available

BEVERAGE SERVICE

— \$21 per person —

ALL DAY BEVERAGE

Fresh Brewed La Colombe Coffee, Canned La Colombe Coffee, Assorted Tazo Teas + Milks

*Barista service available at a supplemental fee

Selection of Natural Juices + Locally Sourced Soft Beverages

Flat + Sparkling Waters



LUNCH sandwiches

\$40 per person — Select (2) Sandwiches + (2) Salads

SANDWICHES

GRILLED BALSAMIC CHICKEN

Pesto, Shaved Parmesan, Ciabatta Bread

SMOKED SALMON

Lavender Honey Sheep Cheese, Gem Lettuce, 7 Grain Bread

CHARRED VEGETABLE WRAP

Seasonal Vegetables, Spiced Hummus, Spinach Wrap *V + GF Upon Request

PROSCIUTTO, BASIL & HEIRLOOM TOMATO

Onion Jam Spread, Baguette

SLICED SIRLOIN STEAK

Radicchio, Porcini Mushrooms, Garlic Aioli, Herbed Focaccia



LUNCH sandwiches cont.

SALADS

CHOPPED ARUGULA + KALE

Pumpkin Seed, Tri-Color Cherry Tomato, Persian Cucumber, Avocado, French Vinaigrette

HERBED LEMON ORZO

Dill, Cucumber, Red Onion, Honey, Olive Oil

ROMAINE LETTUCE + CHICKPEA

Tri-Color Cherry Tomato, Rosemary Crouton

ORGANIC SPINACH

Hard Boiled Egg, Pancetta, Dried Cranberry, Dijon Vinaigrette

QUINOA + GREEN BEAN

Pea Shoot, Broccoli, Fresh Herbs, Mustard, White Wine Vinaigrette

SWISS CHARD + WHITE BEAN PASTA

Tri-Color Zucchini, Olive Oil, Caramelized Onion, Garlic, Lemon, Grated Parmigiana



LUNCH buffet

— \$48 per person — Select (2) Mains + (2) Salads + (1) Side

MAINS

GRILLED STRIP STEAK

Sweet Chili Sauce

GRILLED HERBED BREAST OF CHICKEN, LEMON & OLIVE OIL

Fresh Lemon + Olive Oil

THREE PEPPER CACIO-e PEPE

Bucatini Olive Oil , Pink Peppercorn, Tellicherry Pepper, Szechuan Pepper, Romano Cheese, Parmigiano Reggiano

ROASTED SALMON HONEY, ROSEMARY, GARLIC OLIVE OIL

Honey, Rosemary, Garlic Olive Oil

CHARRED VEGETABLE PLATTER

Spiced Hummus, Tahini, Pita (V)



LUNCH buffet cont.

SALADS

CHOPPED ARUGULA + KALE

Pumpkin Seed, Tri-Color Cherry Tomato, Persian Cucumber, Avocado, French Vinaigrette

HERBED LEMON ORZO

Dill, Cucumber, Red Onion, Honey, Olive Oil

ROMAINE LETTUCE + CHICKPEAS

Tri-Color Cherry Tomato, Rosemary Crouton

ORGANIC SPINACH

Hard Boiled Egg, Pancetta, Dried Cranberry, Dijon Vinaigrette

QUINOA + Green Beans

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SWISS CHARD + WHITE BEAN PASTA

Tri-Color Zucchini, Olive Oil, Caramelized Onion, Garlic, Lemon, Grated Parmigiana



LUNCH buffet cont.

SIDES

CIABATTA BREAD

Garlic, Rosemary, Olive Oil

PITA + NAAN

Freshly Grilled, Tri-Color Chili Olive Oil (V)

SMASHED CRISPY FINGERLING POTATOES

ROSEMARY, THYME, OLIVE OIL (GF+V)

BASMATI RICE

Tri-Color Zucchini, Eggplant, Cranberries, Lemon (GF+V)

SWEET POTATO WEDGES

Spiced Maple Syrup (GF+V)

DESSERTS

Assorted Sweets





AFTERNOON snacks

SAVORY

- Crudité + Hummus Cups (v+gf) - \$9
- Individual Grazing Plates of Meats, Cheeses + Veggies - \$16
- Hard-Boiled Eggs + Mixed Nuts (gf) - \$12
- Avocado Toast Topped With Crumbled Feta - \$10

SWEET

- Bliss-Bomb Handcrafted Mini Donuts - \$11
- A Selection of Assorted Protein Bars - \$9
- Assorted Local Fat Witch Brownies - \$11
- Dried Fruits + Nuts (v+gf) - \$12
- Assorted Pastries - \$12
- Bowls of Berries + Fresh Fruit *seasonal (v+gf) - \$14
- Yogurt Parfaits, Fruit Purée + Granola - \$13
- (non-alcoholic + vegan available) *pricing upon request

HAPPY hour

SEASONAL – FRESH – CREATIVE

Our menu blends timeless favorites with custom cocktails to elevate every gathering.

Each season brings new ingredients and inspiration letting our team craft drinks that feel familiar refreshing and completely unique to your event.

MODERN CLASSICS

CORPSE REVIVER #2

WHITE NEGRONI

NECROMANCER

TERRIBLE LOVE

DRIED MEADOW FLOWER

FRENCH GIMLET

SUNFLOWER

LE ROUE EIFFEL

CHURCHILL

FUMATA BIANCA

OPEN BAR + 1 SPECIALTY COCKTAIL

2-HOURS \$35 per person

3-HOURS \$45 per person



HAPPY hour cont.

SMALL BATCH – LOCAL – BIO-DYNAMIC

A selection of artisanal spirits created + crafted by like minded businesses.

Locally brewed beers + global wines from sustainable vineyards.

WINES

Red, White, Rosé, and Prosecco

BEERS

IPA, Pilsner, Lager

Hard Cider (Fall/Winter), Hard Seltzer (Spring/Summer)

MIXED DRINKS

Cocktails, Mocktails and More

BEER + WINE BAR

2-HOURS \$27 per person

3-HOURS \$37 per person

*Our beverage selections are continually evolving seasonally. Our selection is curated based on support of the social injustices that take place in our day to day lives.



PASSED apps — \$8 per person

Chicken + Spinach Meatball, Grated Pecorino

Roasted BBQ Chicken + Spinach Meatball, Aged White Cheddar

Chicken Tempura, Sweet + Spicy Sauce

Seared Chicken Slider, Cranberry Jam, Jalapeño, Challah Bun

Franks Wrapped with Phyllo Dough, Stuffed with Grain Mustard + Sauerkraut

Brie + Prosciutto, on Sweet Cookie

Goat Cheese + Sopressata Stuffed Dates, Crumbled Pistachio

Beef Burger Slider, Spicy Aioli, Tomato, Gherkin, Brioche Bun

Sliced Beef, Goat Cheese Crumble, Rosemary, Garlic, Crostini, Pickled Red Onion + Rosemary Oil

Smoked Brisket Slider Style *supplemental fee

Charred Teriyaki Steak, Cucumber Lollipop



PASSED apps

Tuna Tostada, Chipotle Chile, Avocado

Crab Cake, Spicy Rémooulade + Microgreens

Fish Tacos, Cilantro, Guacamole, Chipotle, Lime

Smoked Salmon, Jalapeño Sour Cream, Sushi Rice Crisp

Grilled Trout Bruschetta, Tomatillo Salsa Verde

Grilled Cheddar, Caramelized Onion, Bacon, Brioche Toast

3 Cheese Mac + Cheese, Panko Crusted

Grilled Vegetable Fall Roll, Truffle Garlic Tahini, Rice Paper (v+gf)

Shitake, Cremini + White Button Mushroom, Panko Crusted Meatball + Tomato Jam (v+gf)

Vegan Meatballs, au jus (v+gf)

Vegetable Summer Roll, Sweet Chili Dipping Sauce (v+gf)





EARLY EVENING stations

HARVEST TABLE - \$20 per person

Prosciutto, Hot Sopressata, Mortadella, (4) Cheeses, Fresh and Dried Fruits, Plant Based Accompaniments, Breads, Crackers, Spreads and Seasonal Dips

MEDITERRANEAN MEZZE BAR - \$20 per person

Gravlax, Smoked White Fish Salad, Olives, Capers, Charred Cherry Tomato, Hothouse Cucumber, Red Onion Tahini, Hummus, and Yogurt Dips - Pita, Naan, Crostini + Olive Oil

SLIDER BAR (SELECT 3) - \$23 per person

Basic Beef or Bacon Cheddar, Ketchup, Caramelized Onion, Romaine Lettuce
Vegan Burger, Pickle, Spicy Aioli, Grape Tomato
Ahi Tuna Burger, Wasabi Mayo + Ginger Slaw
Pulled Pork Slider, Smokey Sauce + Coleslaw
Spiced Potato Wedges



EARLY EVENING stations

TACO BAR (SELECT 3) - \$23 per person

* pre-made or do it yourself

Fish Taco - Flour Tortilla, Mild + Spicy Aioli, Pico De Gallo, Lime

Carne Asada Taco - Corn Tortilla, Cheese, Sour Cream, Guacamole

Fried Egg Taco - Flour Tortilla, Chilli Jam, Labneh, Chile Peppers, Scallion

Chicken Taco - Corn Tortilla, Romaine Lettuce, Pico De Gallo, Cotija Cheese

Salsa, Guacamole and Tortilla Chips

(3) BITER SANDWICH STATION (SELECT 2) - \$23 per person

GRILLED BALSAMIC CHICKEN, Kale Pesto, Shaved Parmesan,

on Focaccia with BBQ Potato Chips

CRISPY PAN FRIED WHITEFISH, Cucumber, Dill, Dijon, Capers,

on Parker House Bun with Corn Salad

KOREAN STYLE SHORT RIB, Miso, Sriracha, Sesame Oil, Ginger, Scallion,

on Hawaiian Roll with Kimchi Shredded Sweet Cabbage Slaw

THE WORLD



OUR SUSTAINABILITY EFFORTS

RECYCLE
COMPOST
CONSERVE ENERGY
SOURCE LOCALLY
SUPPORT SMALL
ECO FRIENDLY

⁴¹⁹
Lafayette

LOFT + ROOFTOP

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