

Ultra Dinner Package

**SPRING 2026
MARCH - MAY**

FOR GROUPS OF 30 OR MORE.

89 PER PERSON

WE REQUIRE A GUARANTEED FINAL COUNT OF EACH ITEM SEVEN (7) CALENDAR DAYS PRIOR TO EVENT.

PASSED HORS D'OEUVRES

ROASTED RED PEPPER HUMMUS 
SHAVED SHALLOTS, FRIED PARSLEY, PITA CHIP



TOMATO & ARTICHOKE BRUSCHETTA
BLISTERED TOMATOES, CARAMELIZED ONIONS, ROASTED GARLIC PURÉE

PONZU CHICKEN SKEWERS
PANKO-ENCRUSTED CHICKEN BREAST
SESAME-CITRUS-SWEET SOY GLAZE

MINI BEEF WELLINGTONS
WILD MUSHROOM DUXELLES, TENDER FILET MIGNON
ROLLED IN LIGHT AND FLAKY PUFF PASTRY

SALADS


SELECT ONE SALAD FOR ENTIRE GROUP

MIXED GREENS  
PICKLED ONION, POINT REYES FARMSTEAD BLUE CHEESE
SPICED ALMONDS, ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE



CAESAR SALAD
CHOPPED ROMAINE, HOUSE-MADE DRESSING, FOCACCIA CROUTONS
CHERRY TOMATOES

ENTRÉES

BAKED ORGANIC CHICKEN
ARUGULA BASIL PESTO

GRILLED SALMON 
ARRABIATA

GRILLED PORK LOIN 
DEMI-GLACE, WILD MUSHROOMS

SEASONAL VEGETARIAN POLENTA  
ARUGULA BASIL PESTO, TOPPED WITH SUMMER SQUASH
AND ROASTED CHIPPOLINI ONION

DESSERTS

SELECT ONE DESSERT FOR ENTIRE GROUP

CHOCOLATE MOUSSE CAKE
CHOCOLATE CAKE, MOUSSE, GANACHE
HAZELNUT ROYALTINE

CITRUS CHEESECAKE
GRAHAM CRACKER, LEMON CURD
SHORTBREAD CRUMBLE, WHIPPED CREAM

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.
A TAXABLE 22% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

à La Carte Dinner Enhancements

SPRING 2026 MARCH - MAY

MINIMUM 30 GUESTS.

BBQ PORK BELLY SLIDERS

PICKLED RED ONION, DEL RIO ARUGULA, PEPPER JACK CHEESE
12 PER PERSON

"LATE NIGHT" MAC & CHEESE

SMOKED FONTINA, GRUYÈRE, BACON, PORK BELLY, HERBED GREMOLATA
12 PER PERSON

PRIME RIB SLIDERS

SLOW-ROASTED PRIME RIB SHAVED THIN, CARAMELIZED ONIONS, HORSERADISH CREAM
12 PER PERSON

AHI TUNA SLIDERS*

SMOKED VEGETABLE SLAW, SPICY RÉMOULADE, MISO-SESAME VINAIGRETTE
13 PER PERSON

SEAFOOD CEVICHE*

SHRIMP, SEASONAL FISH, SCALLOPS, AVOCADO CREMA, TOMATILLO PICO
13 PER PERSON

GRAND PLATEAU*

COURT-BOUILLON POACHED PRAWNS, FRESHLY SHUCKED OYSTERS
CRAB LEGS, COCKTAIL SAUCE, LEMON, SAUCE MIGNONETTE
21 PER PERSON

BAKED BRIE EN CROÛTE

DOUBLE-CREAM BRIE BAKED IN PUFF PASTRY, CROSTINI, DRIED FRUIT, CANDIED NUTS
85 PER HALF WHEEL

ARTISANAL CHEESES

ASSORTED ARTISANAL CHEESES, CROSTINI, DRIED FRUIT, CANDIED NUTS
13 PER PERSON

MINI CHICKEN POT PIE

VOL-AU-VENT, MIREPOIX, CREAM, ENGLISH PEAS
11 PER PERSON

FRESH FRUIT

SEASONAL DISPLAY, DEVONSHIRE CREAM
11 PER PERSON

ARANCINI

ARBORIO RICE, BASIL PESTO, TENDER ONION, SMOKED MOZZARELLA
12 PER PERSON

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.
A TAXABLE 22% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.