



Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day.

AMERICAN BREAKFAST BUFFET

Seasonal & Tropical Fruit

Scrambled Local Farm Fresh Eggs

Pork Sausage Links -or- Chicken Apple Sausage

Peppered Bacon

Roasted Smashed Fingerling Potatoes

Assorted Danishes, Croissant, and Mini Pastries

Seasonal Fruit Preserves

Mighty Leaf Hot Teas

Freshly Brewed Rainforest Blend Dark Roast

Orange Juice

Cranberry Juice

\$45 *Per Person*

CLASSIC CONTINENTAL BUFFET

Seasonal & Tropical Fruit

Assorted Danishes, Croissant, and Mini Pastries

Greek Yogurt Parfait

Mighty Leaf Hot Teas

Freshly Brewed Rainforest Blend Dark Roast

Orange Juice

Cranberry Juice

\$32 *Per Person*

Heartier breakfast options will nourish your attendees as they begin their day.

Breakfast Enhancements

Additional specialty items are available to elevate your breakfast buffet. | minimum 12 orders per item

BREAKFAST ENHANCEMENTS

Avocado Toast | \$9 Per Person

Everything Bagel Bread, Crushed Seeds & Grains, Cilantro, Yuzu, Olive Oil

Classic Frittata | \$8 Per Person

Farm Fresh Eggs, Baby Spinach, Local Cheese, Cured Tomatoes, Chives

Steel Cut Oatmeal | \$7 Per Person

Dried Fruit, Honey, Brown Sugar

Quiche Lorraine | \$12 Per Person

Bacon, Onions, Gruyere Cheese

Quiche Florentine | \$ 12 Per Person

Spinach, Cured Tomatoes

Breakfast Burrito | \$14 Per Person

Sausage, Bacon, Local Farm Fresh Eggs, Green Onions, Potatoes, Cheddar, Flour Torilla

Veggie Breakfast Burrito | \$13 Per Person

Mushroom, Spinach, Peppers, Potatoes, Beans, Flour Torilla

French Toast | \$11 Per Person

Whipped Cream, Seasonal Fruit, Maple Syrup

Breakfast Sandwich | \$13 Per Person

Braised Greens, Cheesy Eggs, Harissa Aioli, Wheat Toast

Smoothies | \$12 Per Person

Mixed Berries, Greek Yogurt, Agave, Oat Milk

Belgian Waffle | \$11 Per Person

Whipped Cream, Seasonal Fruit, Maple Syrup

Additional specialty items are available to elevate your breakfast buffet. | minimum 12 orders per item

From the Bakery

Variety of goods available during morning and afternoon breaks.

FROM THE BAKERY

Assorted Artisanal Baked Pastries | \$ 48 18 Count

Assorted Danishes, Croissants, Pastries, Muffins

Assorted Bagels & Cream Cheese | \$48 Per Dozen

Daily Fresh Bagels, Classic Cream Cheese, Chive Cream Cheese, Strawberry Cream Cheese

Variety of goods available during morning and afternoon breaks.

Break Packages

Break packages designed to make planning your event easy. | Minimum 12 guests

BREAK PACKAGES

To Be a Kid Again | \$ 23 Per Person

Assorted Freshly Baked Cookies, Chef's Mac & Cheese Bites, Assorted Potato Chips, Seasonal Whole Fruit, Assorted Sodas

Matinee Movie | \$ 21 Per Person

Buttered Popcorn, Assorted Candy Bars, Assorted Sodas, Bottled Still & Sparkling Waters, Pretzel Bites with Honey Mustard

Game Day Break | \$ 25 Per Person

Spiced Mixed Nuts, Pretzel Bites with Honey Mustard, House Made Tortilla Chips & Salsa, Assorted Sodas, Bottled Still & Sparkling Waters

Back To Nature | \$ 23 Per Person

Vegetable Crudite, Hummus, Spiced Mixed Nuts, Fruit Platter, 7th Street Super Juice (Carrot, Ginger, Pineapple, Apple, Mint), Bottled Still & Sparkling Waters

Break packages designed to make planning your event easy. | Minimum 12 guests

A La Carte Break Items

Variety of goods available during morning and afternoon breaks. | Minimum 6 each

A LA CARTE BREAK ITEMS

Miss Vickie's Potato Chips | \$ 5 each

Fruit & Nut Mix | \$ 5 each

Candy Bars | \$ 4 each

Whole Fruit | \$ 4 each

Orange, Banana, Apple

Pretzel Bites with Honey Mustard | \$ 5 Per Person

Spiced Mixed Nuts | \$ 5 each

House Made Tortilla Chips & Salsa | \$ 9 Per Person

Mini Deserts | \$ 48 Per Dozen

Cookies, Cheesecake, Macarons

Assorted Individual Greek Yogurts | \$ 5 each

Greek Yogurt Parfait | \$ 9 each

Greek Yogurt, Homemade Granola & Fresh Fruit

Granola Bars | \$7 each

FLATBREADS (MINIMUM FOUR OF EACH)

Mushroom

Caramelized Onions, Truffled Ricotta, Chives

Broccoli Rabe & Garlic

Olive Oil, Chili Flake, Honey

Prosciutto & Fig

Ricotta, Balsamic, Arugula

Margherita

Marinara, Tomatoes, Mozzarella, Basil

Pepperoni

Mozzarella, Marinara

Chicken & Arugula

Creamy Parmesan, Jalapeño

\$20 *each*

Buttered Popcorn | \$7 Per Person

Assorted Cookies | \$48 Per Dozen

Snickerdoodle, Chocolate Chip, Oatmeal Raisin

Fruit Cups | \$8 each

Seasonal & Tropical Fruit

Fruit Platter | \$225 each

Seasonal and Local Fruit, Mint

Raw Crudite | \$225 each

Seasonal and Local Vegetables, Hummus, Ranch

Local Cheese & Charcuterie Board | \$350 each

Local Honey, Nuts, Dried Fruit, Seasonal Mostarda, Assorted Nuts,
Olives, Cornichon, Whole Grain Crackers

Variety of goods available during morning and afternoon breaks. | Minimum 6 each

Beverages

Variety of beverages available to keep your group hydrated.

BEVERAGES

Fruit Smoothies | \$ 9 each

Soft Drinks | \$ 5 each

Pepsi, Diet Pepsi, Sierra Mist

Hot Tea Service | \$ 85 Per Gallon

Assorted Mighty Leaf Tea Selection, Lemon, Honey, Sweeteners

Bottled Juice | \$ 6 each

Orange, Apple, Select Naked Juice

Insight Coffee Cold Brew | \$ 120 Per Gallon

Infused Water | \$ 20 Per Gallon

Citrus-Mint, Mixed Berries, or Cucumber

Chai Tea Service | \$ 100

Traditional Masala Chai. Serves approx. 20 guests

Lemonade | \$ 80

serves approx. 20 guests

Iced Tea | \$ 45

serves approx. 20 guests

Freshly Brewed Rainforest Blend Dark Roast Coffee | \$95 Per Gallon

Regular & Decaffeinated

Bottled Mountain Valley Spring Water | \$6 each

Still & Sparkling

Variety of beverages available to keep your group hydrated.

Sandwich Party

A little something for everyone. Select 2 sides and 3 sandwich options. | \$50 per person

SELECT 2

Mixed Greens Salad

Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing | vegan

Hearty Greens Ceasar

Baby Kale, Curly Kale, Sourdough Croutons, Parmesan, Caesar Dressing

Tomato Bisque

Basil, San Marzano Tomatoes, Olive Oil | vegan

Pasta Salad

Tomatoes, Arugula, Green Onions, Buttermilk Dressing

Potato Salad

Celery, Whole Grain Mustard, Red Wine Vinegar, Dill, Red Onions | vegan

SELECT 3

Turkey Avocado

Multigrain Whole Wheat, Mayo, Swiss, Tomato, Greens

Chicken Salad

Wheat Bread, Celery, Apples, Herbed Mayo, Green Onions, Arugula

Roast Beef

Acme Bread Torpedo Roll, Horseradish Mayo, Garlic Red Wine Dressing, Parsley, Arugula

Honey Roasted Ham

Brioche Bun, Mayo, Cheddar, Tomato, Greens

Roasted Vegetables

Acme Bread Torpedo Roll, Avocado Aioli, Baby Spinach | vegan

Mushroom Swiss Melt

Buttered Wheat Bread, Mayo, Caramelized Onions, Thyme

Braised Greens & Pesto Melt

Buttered Wheat Bread, Caramelized Onions, Crushed Chilis, Swiss

SERVED WITH

Tropical & Seasonal Fruit Salad

Miss Vickie's Potato Chips

Freshly Baked Cookies

Iced Tea

A little something for everyone. Select 2 sides and 3 sandwich options. | \$50 per person

Bounty of Central Valley Lunch Buffet

Feast on the bounty of California's Central Valley featuring items from many local farms.

BOUNTY OF CENTRAL VALLEY LUNCH BUFFET

Fall Squash Soup

Fromage Blanc, Chicory Greens, Cranberries, Tamarind Glaze, Toasted Pepitas

Roasted Vegetables Wraps

Seasonal Roasted Vegetables, Avocado Green Goddess Dressing, Lettuce, Tomatoes, Fromage Blanc

Roasted Fall Squash

Olive Oil Herbs

Grains Salad

Quinoa, Wild Rice, Curly Kale, Roasted Butternut Squash, Cauliflower, Pickled Fennel, Sunflower Seeds, Pepitas, Fried Sage, Sherry-Maple Vinaigrette | CHOICE OF PROTEIN - Chicken | Shrimp | Smoked Salmon | Tofu

Cast Iron Chicken Breast

Green Peppercorn Gravy

Roasted Salmon

Creamy Pesto

Seasonal Fruit Cobbler

Iced Tea

\$60 Per Person

Feast on the bounty of California's Central Valley featuring items from many local farms.

7th Street Standard Lunch Buffet

Help compose your group's lunch featuring Chef's seasonal specialties. | 2 Starters, 2 Mains, 3 Sides, 1 Dessert - \$62 per person | 2 Starters, 3 Mains, 3 Sides, 1 Dessert - \$67 per person

STARTERS

Seasonal Soup

Mixed Local Greens

Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing | vegan

Hearty Greens Caesar Salad

Baby Kale, Shaved Brussels, Sourdough Croutons, Parmesan, Caesar Dressing

Arugula & Strawberry Salad

Blue Cheese, Candied Nuts, Poppy Seed Dressing

Potato Salad

Celery, Whole Grain Mustard, Red Wine Vinegar, Dill | vegan

Grains Salad

Quinoa, Wild Rice, Curly Kale, Roasted Butternut Squash, Cauliflower, Pickled Fennel, Sunflower Seeds, Pepitas, Fried Sage, Sherry-Maple Vinaigrette

Local Cheese & Charcuterie Board

Honey, Nuts, Dried Fruit, Seasonal Fruit Preserves, Crackers

SIDES

Grilled & Roasted Seasonal Vegetables

Herbs, Olive Oil

Roasted Potatoes

Thyme, Rosemary, Sea Salt

MAINS

Chana Tikka Masala

Curried Chickpeas, Cilantro | vegetarian

Seared Salmon

Lemon Beurre Blanc, Tiny Greens

Herb Roasted Chicken

Chimichurri, Lemon, Tiny Greens

Braised Short Rib

Jus, Maldon, Cracked Pepper

Rosemary Roasted Pork Loin

Mustard Beurre Blanc, Chives

Angus Beef Tenderloin

Jus, Maldon, Cracked Pepper | +\$10 per person

Lamb Curry

Curry Leaves, Garam Masala | +\$10 per person

Chicken "Pot Pie"

Flakey Dough Crust, Roasted Chicken, Bechamel, Mushrooms, Onions, Carrots, Peas, Herbs, Mushroom Puree

7th Street Vegetable "Pot Pie"

Flakey Dough Crust, Bechamel, Mushrooms, Onions, Carrots, Peas, Herbs, Mushroom Puree | vegetarian

Three Cheese Lasagna

Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil | vegetarian

Beef Bolognese Lasagna

Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil

Cauliflower Steak

Harissa Rub | vegan

DESSERTS

Chocolate Lava Cake

Chantilly, Chocolate Pearls

Tiramisu

Cocoa Dust, Cookie Crumble

Mushroom Risotto
Wild and Cultivated Mushrooms, Grana, Butter, Herbs
.....

Creamy Polenta
Parmesan, Butter, Cracked Pepper
.....

Basmati Rice
Cilantro, Roasted Tomato Puree
.....

Roasted Summer Squash
Olive Oil, Herbs
.....

Wild Rice Risotto
Parmesan, Truffle Butter, Cracked Pepper
.....

NY Cheesecake
Strawberries, Chantilly
.....

Seasonal & Tropical Fruit
.....

Seasonal Fruit Cobbler
Oatmeal Streusel, Whipped Cream
.....

Help compose your group's lunch featuring Chef's seasonal specialties. | 2 Starters, 2 Mains, 3 Sides, 1 Dessert - \$62 per person | 2 Starters, 3 Mains, 3 Sides, 1 Dessert - \$67 per person

Grab & Go Lunch

Our Grab & Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. | served with Miss Vickie's Potato Chips, Freshly Baked Cookies, Bottled Water | to-go only | 24% service charge + \$8.75% tax | please advise of any allergies and dietary restrictions | \$47 Per Person

SELECT 2

Potato Salad
Celery, Whole Grain Mustard, Red Wine Vinegar, Dill, Red Onions | vegan
.....

Grain Salad
Quinoa, Wild Rice, Curly Kale, Roasted Butternut Squash, Cauliflower, Pickled Fennel, Sunflower Seeds, Pepitas, Fried Sage, Sherry-Maple Vinaigrette | vegan
.....

Fruit Salad
Grapes, Pineapple, Berries
.....

Mixed Greens Salad
Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing | vegan
.....

Pasta Salad
Tomatoes, Arugula, Green Onions, Buttermilk Dressing
.....

SELECT 3

Turkey Avocado
Wheat Bread, Mayo, Swiss, Tomato, Greens
.....

Chicken Salad
Wheat Bread, Celery, Apples, Herbed Mayo, Green Onions, Arugula
.....

Roast Beef
Torpedo Bread, Horseradish Mayo, Garlic Red Wine Dressing, Parsley, Arugula
.....

Roasted Vegetables
Wheat Bread, Avocado Aioli, Baby Spinach | vegan
.....

Mushroom Swiss Melt
Buttered Wheat Bread, May, Caramelized Onions, Thyme | vegetarian
.....

Braised Greens & Pesto Melt
Buttered Wheat Bread, Caramelized Onions, Crushed Chilis, Swiss
.....

Our Grab & Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. | to-go only | 24% service charge + \$8.75% tax | please advise of any allergies and dietary restrictions

Stationed Appetizers Displays

As delicious to the eye as they are to the pallet. | Serves approx. 18 people

STATIONED APPETIZERS DISPLAYS

Caviar Service | \$ MP MP

Mini Buckwheat Pancakes, Crème Fraiche, Diced Shallot, Sieved Eggs, Chive

Sashimi | \$ 650

Seasonal Fish, Pickled Wasabi, Pickled Ginger

Assorted Breads & Crackers | \$ 100

Whipped Butter, Olive Oil | vegetarian

Fruit Platter | \$225

Seasonal and Local Fruit, Mint | vegan

Raw Crudite | \$225

Seasonal and Local Vegetables, Hummus, Ranch | vegetarian

Local Cheese & Charcuterie Board | \$350

Local Honey, Nuts, Dried Fruit, Seasonal Mostarda, Assorted Nuts, Olives, Cornichon, Whole Grain Crackers

Cocktail Shrimp | \$200

Herbs, Lemon, Cocktail Sauce

Oysters on the Half Shell | \$216

Lemon, Cocktail Sauce, Mignonette

As delicious to the eye as they are to the pallet. | Serves approx. 18 people

Passed & Displayed Hors D'oeuvres

Our bite-size, mouth-watering appetizers elegantly passed or displayed. We offer a variety of cold and hot options for your attendees to enjoy. | minimum 24 pieces

SEAFOOD

Shrimp & Blood Mary Shooter | \$8 each

FLATBREADS

minimum 4 per type of flatbread

Pepperoni

Mozzarella, Marinara

Chicken & Arugula

Creamy Parmesan, Jalapeno

Mushroom

Caramelized Onions, Truffled Ricotta, Chives | vegetarian

Broccoli Rabe & Garlic

Olive Oil, Chili Flake, Honey | vegetarian

Prosciutto & Fig

Ricotta, Balsamic, Arugula

Margherita

Marinara, Tomatoes, Mozzarella, Basil | vegetarian

\$20 each

MEAT

Angus Beef Slider | \$8 each

Lemon , Pickled Veggies, Celery

Mini Brioche Lobster Roll | \$13 each

Buttered Brioche, Maine Lobster, House Dressing, Sweet Herbs
(min. 36)

Smoked Salmon | \$9 each

Dill Crème Fraiche, Cucumber

Hamachi & Salmon Poke | \$10 each

Cucumber, Radish, Ginger, Sesame, Jalapeno

Paella Croquette | \$9 each

Risotto, Clams, Shrimp, Saffron, Rouille

Shrimp & Grits Bite | \$9 each

Blackened Shrimp, Polenta, Pimento Cheese, Cilantro

Cheddar, Caramelized Onions, Harissa Aioli

Steak Tartare | \$8 each

Capers, Dijon, Shallots, Crostini

Steak Bruschetta | \$8 each

Grilled Tri-Tip, Horseradish Aioli, Arugula

Prosciutto Wrapped Melon | \$8 each

Balsamic Reduction

Chicken Lollipop | \$8 each

Tikka Masala Glaze, Cilantro Yogurt

Buttermilk Fried Chicken Slider | \$8 each

Spicy Seasoning, Aioli, Pickles

"Open Face Street Taco" | \$9 each

Achiote Chicken, Grilled Pineapple, Salsa, Cilantro, Corn Sopes

VEGETARIAN

Seasonal Soup Shooter | \$8 each

Inquire for Seasonal Feature

Grain Bowl | \$8 each

Quinoa, Wild Rice, Curly Kale, Roasted Butternut Squash, Cauliflower, Pickled Fennel, Sunflower Seeds, Pepitas, Fried Sage, Sherry-Maple Vinaigrette | vegan

Sourdough Panzanella Cup | \$8 each

Arugula, Tomatoes, Basil, Roasted Aliums, Red Wine Vinaigrette

Potato Salad | \$8 each

Celery, Whole Grain Mustard, Red Wine Vinegar, Dill | vegan

Deviled Farm Egg | \$8 each

Chive, Smoked Paprika

7th St. Standard Biscuit | \$8 each

Chef P's Pimento Cheese, Chives

Truffle Risotto Croquette | \$8 each

Mushrooms, Black Truffle Butter, Panko

Indian Pakora | \$8 each

Poblano Peppers, Onions, Chickpea Flour, Cilantro Yogurt

Tomato Bruschetta | \$8 each

Balsamic, Garlic, Olive Oil, Sea Salt, Parsley

Truffled Mushroom | \$8 each

Puff Pastry Cup, Ricotta, Chive, Truffle

Buttered Popcorn | \$7 each

Pretzel Bites with Honey Mustard | \$7 each

House Made Tortilla Chips & Salsa | \$7 each

vegan

Bar Snack Mix | \$8 each

vegan

Buttermilk Biscuit | \$8 each

Ginger & Strawberry Jam

Caprese Skewer | \$8 each

Tomato, Mozzarella, Basil, Aged Balsamic

Mini Waldorf Salad Cup | \$8 each

Pt. Reyes Blue Cheese, Walnuts, Honey Vinaigrette, Grapes, Chicories, Greens

"Open Face Veggie Street Taco" | \$8 each

Grilled Veggies, Salsa, Cilantro, Corn Sopes | vegan

Our bite-size, mouth-watering appetizers elegantly passed or displayed. We offer a variety of cold and hot options for your attendees to enjoy. | minimum 24 pieces

Stations

An ideal complement to your reception, our stations add a fun interactive twist to your guests' experience.

PASTA STATION (MINIMUM 24 PEOPLE)

Pasta (select 2)

CAVATAPPI | SPAGHETTI | CHEESE TORTELLINI | GLUTEN-FREE

PENNE

Sauces (select 2)

SAN MARZANO MARINARA | BOLOGNESE | ALFREDO | CHEESE

SAUCE

Accompaniments (select 6)

SCALLIONS | PARMESAN | ROASTED GARLIC | ROASTED PEPPERS |

SUNDRIED TOMATOES | OLIVES | SEARED CHICKEN | CRISPY

PANCETTA | SQUASH | CALABRIAN CHILIS | SHRIMP (supplement)

CARVING STATIONS (MINIMUM 24 PEOPLE)

Prime Rib | \$38

Horseradish Cream, Jus, Dinner Rolls

Roasted Turkey Breast | \$30

Cranberry Chutney, Gravy

Herb Crusted Pork Loin | \$25

Mustard Beurre Blanc

Mediterranean Leg of Lamb | \$35

Lamb Jus, Minted Yogurt

Cedar Plank Salmon | \$30

\$3 per person)

Dill Crème Fraiche, Lemon

\$30 per person

SWEETS

Sweet Tooth | \$180 36 pcs

Mini Brownies, Cookies, Macarons, Cheesecakes

Freshly Baked Cookies | \$ 45 per dozen

Snickerdoodle, Chocolate Chip, Oatmeal Raisin

Bake Shop | \$180 36 pcs

Mini Muffins, Danishes, Croissants

Chocolate Covered Strawberries | \$144 24 pcs

Dark Chocolate & White Chocolate

Assorted Trifles | \$200 24 pcs

Strawberry, Sponge Cake, Chantilly, White Chocolate & Chocolate Mousse, Chocolate Pearls

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. | 2 hour service | \$150 chef attendant fee

Bar Service

Whether you would like to host, or offer an option for your guests to pay, there is an opportunity for each event to have the exact beverage offerings of your choice. Inquire for additional seasonal signature cocktails specially offered at 7th Street Standard and Clayton Club. | \$125 Bartender Fee applied to all events with bar service | + \$1 per drink for cash bar

LIFESTYLE TIER

Tito's Handmade Vodka

Tanqueray London Dry Gin

Jameson Irish Whiskey

Bacardi Superior Rum

Dewar's White Label Scotch

Cazadores Blanco Tequila

Red, White, Sparkling & Rosé Wines

\$ 14 each

LUXURY TIER

Grey Goose Vodka

Patron Silver Tequila

Hendrick's Craft Gin

Four Roses Small Batch Bourbon

Santa Teresa 1796 Rum

Johnnie Walker Black Scotch

Red, White, Sparkling & Rosé Wines

\$ 16 each

DOMESTIC & IMPORTED BEER

Coors Banquet

Miller High Life

Modelo Especial Mexican Lager

Heineken Lager Beer

\$6*each*

LOCAL CRAFT BEER

Seasonal Selection

\$9*each*

CRAFT COCKTAILS

Seasonal Sangria

Red Wine, Brandy, Fruit of the Season

7th Street Spritz

Gin, Cointreau, Fresh Lemon Bubbles

Rosemary Maple Old Fashioned

Bourbon, Bitters, Maple, Fresh Rosemary

Spicy Margarita

Blanco Tequila, Cointreau, Fresh Lime, Jalapeno Syrup

\$16*each*

Whether you would like to host, or offer an option for your guests to pay, there is an opportunity for each event to have the exact beverage offerings of your choice. | \$125 Bartender Fee applied to all events with bar service | + \$1 per drink for cash bar

Plated Dinner

Chef has hand selected three and four-course delectable menu options for your attendees to dine on during your refined sit-down evening event. Each course features seasonal favorites. | \$75 per person

STARTER (SELECT 1)

Tomato Bisque

Basil, San Marzano Tomatoes, Olive Oil | vegan

Mixed Greens Salad

Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing | vegan

Hearty Greens Caesar Salad

Baby Kale, Shaved Brussels, Sourdough Croutons, Parmesan,

MAINS (SELECT 2)

Seared Salmon

Lemon Beurre Blanc, Tiny Greens

Seared Scallops | \$ +5 per person

Citrus Salsa Verde, Tiny Greens

Herb Roasted Chicken

Caesar Dressing

Arugula & Poached Pear Salad

Blue Cheese, Candied Nuts, Poppseed Dressing

Tuna & Salmon Poke | \$ +5 per person

Sesame Ponzu, Pickled Wasabi, Cucumber, Radish, Pickled

Ginger, Spicy Mayo, Greens

Local Cheese & Charcuterie Board | \$ +5 per person

Honey, Nuts, Dried Fruit, Seasonal Preserves, Torn Bread

Chimichurri, Lemon, Tiny Greens

Braised Short Rib

Jus, Maldon, Cracked Pepper

Rosemary Roasted Pork Loin

Mustard Buerre Blanc, Chives

Angus Beef Tenderloin | \$ +10 per person

Jus, Maldon, Cracked Pepper

Chicken "Pot Pie"

Flaky Dough Crust, Roasted Chicken, Bechamel, Mushrooms,

Onions, Carrots, Peas, Herbs, Mushroom Puree

7th Street Vegetable "Pot Pie"

Puffy Pastry, Bechamel, Mushrooms, Onions, Carrots, Peas,

Herbs, Mushroom Puree | vegetarian

Gnocchi

Roasted Mushroom, Pearl Onions, Truffle Puree, Parsley |

vegetarian

Cauliflower Steak

Harissa Rub | vegan

SIDES (SELECT 2)

Grilled & Roasted Seasonal Vegetables

Herbs, Olive Oil

Roasted Potatoes

Thyme, Rosemary, Sea Salt

Mushroom Risotto

Wild and Cultivated Mushrooms, Grana, Butter, Herbs

Creamy Polenta

Parmesan, Butter, Cracked Pepper

Basmati Rice

Cilantro, Roasted Tomato Puree

Wild Rice Risotto

Parmesan, Truffled Butter, Cracked Pepper

DESSERT (SELECT 1)

Chocolate Lava Cake

Chantilly, Chocolate Pearls

Tiramisu

Cocoa Dust, Cookie Crumble

NY Cheesecake

Strawberries, Chantilly

Seasonal & Tropicical Fruit

Seasonal Fruit Cobbler

Oatmeal Streusel, Whipped Cream

Chef has hand selected three and four-course delectable menu options for your attendees to dine on during your refined sit-down evening event. Each course features

seasonal favorites. | \$75 per person

Buffet Dinner

Treat your attendees to a variety of options with one of our Chef's inspired dinner buffets. A perfect choice for your evening event for your attendees to select their personal favorites. | 2 Starters, 2 Mains, 3 Sides, 1 Dessert - \$85 per person | 2 Starters, 3 Mains, 3 Sides, 1 Dessert - \$90 per person

STARTER

Tomato Bisque

Basil, San Marzano Tomatoes, Olive Oil | vegan

Mixed Greens Salad

Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing | vegan

Hearty Greens Caesar Salad

Baby Kale, Shaved Brussels, Sourdough Croutons, Parmesan, Caesar Dressing

Arugula & Poached Pear Salad

Blue Cheese, Candied Nuts, Poppyseed Dressing

Tuna & Salmon Poke | \$ +5 per person

Sesame Ponzu, Pickled Wasabi, Cucumber, Radish, Pickled Ginger, Spicy Mayo, Greens

Local Cheese & Charcuterie Board | \$ +5 per person

Honey, Nuts, Dried Fruit, Seasonal Preserves, Torn Bread

MAINS

Chana Tikka Masala

Curried Chickpeas, Cilantro | vegetarian

Seared Salmon

Lemon Beurre Blanc, Tiny Greens

Seared Scallops | \$ +5 per person

Citrus Salsa Verde, Tiny Greens

Herb Roasted Chicken

Chimichurri, Lemon, Tiny Greens

Braised Short Rib

Jus, Maldon, Cracked Pepper

Rosemary Roasted Pork Loin

Mustard Beurre Blanc, Chives

Angus Beef Tenderloin | \$ +10 per person

Jus, Maldon, Cracked Pepper

7th Street Vegetable "Wellington"

Puffy Pastry, Bechamel, Mushrooms, Onions, Carrots, Peas, Herbs, Mushroom Puree | vegetarian

Three Cheese Lasagna

Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil | Vegetarian

Beef Bolognese Lasagna

Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil

Cauliflower Steak

Harissa Rub | vegan

SIDES

Grilled & Roasted Season Vegetables

Herbs, Olive Oil

DESSERTS

Chocolate Lava Cake

Chantilly, Chocolate Pearls

Roasted Potatoes
Thyme, Rosemary, Sea Salt

Mushroom Risotto
Wild and Cultivated Mushrooms, Grana, Butter, Herbs

Creamy Polenta
Parmesan, Butter, Cracked Pepper

Basmati Rice
Cilantro, Roasted Tomato Puree

Wild Rice Risotto
Parmesan, Truffled Butter, Cracked Pepper

Tiramisu
Cocoa Dust, Cookie Crumble

NY Cheesecake
Strawberries, Chantilly

Seasonal & Tropical Fruit

Seasonal Fruit Cobbler
Oatmeal Streusel, Whipped Cream

Treat your attendees to a variety of options with one of our Chef's inspired dinner buffets. A perfect choice for your evening event for your attendees to select their personal favorites. | 2 Starters, 2 Mains, 3 Sides, 1 Dessert - \$85 per person | 2 Starters, 3 Mains, 3 Sides, 1 Dessert - \$90 per person

Specialty Dinner Buffet

Wow your attendees with one of our elevated themed buffet options and add some spice to the event. | Plated & Buffet Dinner Menus includes coffee & tea station

7TH ST STANDARD STEAKHOUSE

Wedge Salad
Bacon, Tomatoes, Green Onions, Cracked Pepper, Blue Cheese Dressing

Prime Rib
Horseradish Cream, Jus, Herbs

Creamed Spinach
Shallots, Butter, Cream, Baby Spinach, Nutmeg

Mashed Yukon Gold Potatoes
Butter, Cream, Sea Salt

Roasted Seasonal Vegetables
Best of the Season Vegetables, EVOO

Freshly Baked Bread Rolls & Whipped Butter

Classic NY Cheesecake
Seasonal Fruit Preserve

\$ 90 *per person*

TASTE OF INDIA

Chicken Tikka Masala
Grilled Tandoori-Style, Tomato & Creamy Curry

Lamb Curry
Goan-Style Lamb, Slow Cooked In Spices

Biryani Rice
Basmati Rice, Saffron, Spices

Naan
Grilled Yogurt Leavened Bread

Chutneys
Tamarind & Cilantro Yogurt

Papadum
Crispy Wafers Made from Lentils

Cucumber Salad
Persian Cucumbers, Red Onions, Cumin, Lemon, Sea Salt

Curried Cauliflower

LA FIESTA

Pork Carnitas
Slow Roasted Pork, Traditional Spices

Achiote Chicken
Grilled Chicken Marinated in Annatto Seeds, Lime, Cumin, Salt, Chilis

Grilled Veggies
Best of the Season Vegetables Grilled with EVOO

Ranchero Beans
Cooked in Tomatoes, Peppers, Spices

Soft Corn & Flour Tortillas

Corn Tortilla Chips
Sea Salt

Housemade Salsa
Roasted Tomato, Onions, Jalapeno, Cilantro, Lime

Tres Leches Cake
Soaked in Sweetened Milks & Cream, Whipped Cream, Fruit

\$ 83 *per person*

EAST MEETS WEST

Broccoli Beef
Ginger, Garlic, Honey, Tamari Sauce, Sesame

Mandarin Chicken
Sesame, Sweet Orange Sauce, Ginger

Steamed Jasmine Rice

Mixed Greens Salad
Sesame Dressing

Madras Curry Spice Mix, Olive Oil

Carrot Halwa
Condensed Milk & Cardamom Pudding, Grated Carrots

\$ 88 *per person*

MAMMA MIA

Antipasti
Salumi, Cheeses, Olives, Preserves

Mixed Greens Salad
Italian dressing

Three Cheese Lasagna
Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil

Beef Bolognese Lasagna
Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil

Meatballs
Beef and Pork Meatballs, Parmesan, Basil, San Marzano Tomatoes

Focaccia Bread
Rosemary, Olive Oil, Sea Salt

Tiramisu
Ladyfingers, Mascarpone, Cocoa, Espresso

\$ 85 *per person*

Pork Eggrolls

Cabbage, Carrots, Sweet Chillie Dipping Sauce

Veggie Chow Mein

Carrots, Onions, Cabbage, Garlic, Ginger, Green Onions

Yuzu Lemon Tart

Toasted Meringue, Yuzu Lemon Curd

\$83 *per person*

Wow your attendees with one of our elevated themed buffet options and add some spice to the event. | Plated & Buffet Dinner Menus includes coffee & tea station



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian