Breakfast Buffet

Assorted Bagels
whipped cream cheese, butter, preserves

Assorted Mini Cheese & Fruit Danishes

Seasonal Slice Fruit

Parliament Regular & Decaffeinated Coffee
Mighty Leaf Tea Selections

Orange & Cranberry Juice

$16 per person + 15% gratuity

Offered on the East Balcony
Based on availability Tuesday through Sunday
Plated Brunch

Yogurt Parfait
seasonal berries, low-fat vanilla yogurt, organic house-made granola

Entrée Choice
Please choose one option for the group

Goat Cheese & Spinach Frittata
Chevre, Oven Dried Tomatoes, Sautéed Spinach

Or

Quiche Forestier
Roasted Mixed Mushrooms, Aged White Cheddar

Served with
Skillet Potatoes

Assorted Pastry Basket
butter croissants, assorted muffins, pain au chocolate

Something Extra
Applewood Smoked Bacon $3 per person
Roasted Turkey & Sage Sausage Link $3 per person
Roasted Maple Pork Sausage Links $3 per person

Parliament Regular & Decaffeinated Coffee, Mighty Leaf Tea Selections, Iced Tea

$35 per person + 15% gratuity
Available Tuesday through Sunday by request.
Gallery Plate

Entrée Choice

Seared Tuna Tataki over Greens
Asian Greens, Pickled Cucumber, Avocado, Ginger Dressing

Or

Roasted Chimichurri Chicken over Greens
Charred Red Peppers, Roasted Summer Corn, Baby Spinach, Frisee, Herb Vinaigrette

Served with Warm Dinner Rolls
Sweet Cream Butter

Dessert

Assorted Cookies & Chef’s Choice of Miniature Desserts
Served Family Style

Parliament Regular & Decaffeinated Coffee
Mighty Leaf Tea Selections
Iced Tea

$25 per person+ 15% gratuity
Please give an entrée count along with a guaranteed guest count and any dietary restrictions or allergies 7 business days in advance.

Offered on the East Balcony at 11:45am or 1:30pm
Based on availability Tuesday through Sunday or Friday evening dinner.
Bistro Plate

Entrée
Herb Roasted Scottish Salmon and Grilled Breast of Chicken
Petite Green Salad, Charred Corn Relish, Potato-Green Bean Salad

Served with Warm Dinner Rolls
Sweet Cream Butter

Dessert
Assorted Cookies & Chef’s Choice of Miniature Desserts
Served Family Style

Parliament Regular & Decaffeinated Coffee
Mighty Leaf Tea Selections
Iced Tea

$35 per person + 15% gratuity
Please give a guaranteed guest count and any dietary restrictions or allergies 7 business days in advance.

Offered on the East Balcony at 11:45am or 1:30pm
Based on availability Tuesday through Sunday or Friday evening dinner.
Boxed Lunch

Includes a choice of sandwich, house-made kettle chips, whole fruit, a fresh baked chocolate chip cookie and bottle of water.

Artisanal Sandwich Options

Pesto Chicken Club
Applewood Smoked Bacon, Tomato, Bibb Lettuce, Basil Mayo

Honey Ham & Brie
Whole Grain Mustard, Arugula on a French Baguette

Curry Chicken Salad
Cucumber, Baby Arugula on a Croissant

Roasted Red Pepper Hummus Wrap
Carrot, Avocado, Quinoa, Red Peppers, Grilled Lavash

$20 per person

Please give entrée count along with guaranteed guest count 7 business days in advance.

Available for take away Tuesday through Sunday 10:00am - 4:30pm
Or
Offered on the East Balcony
Based on availability Tuesday through Sunday
Wine & Cheese Reception

Artisanal Cheese Station
Imported and domestic cheeses, fresh fruit and berries, assorted crackers, flatbread, baguette

Crudités
seasonal dips and tapenades

Open Bar
wine and beer

$35 per person for the first hour + 15% gratuity
$12 per person for each additional half hour + 15% gratuity
Combine Wine & Cheese with Bistro Dinner $73 per person
Tray Passed Hors D’Oeuvres
Available in addition to the Wine & Cheese Reception

Please select 4 of the following

Ahi Tuna Crudo
  ginger oil, watermelon radish kimchi

Thai Beef Tartare Crispy Rice
  green curry aioli

Mini Smoked Salmon Club
  avocado, tomato, smoked bacon

Tomato Bites (v)
  asparagus pesto

Prosciutto San Danielle
  wrapped House Made Grissini
  truffle butter

Smoked Salmon Mille-Feuille
  sour cream, cucumber-dill relish

Watermelon & Feta Crema (v)
  aged balsamic, micro basil, black lava salt

Persian Cucumber Cup (v)
  fava bean hummus
  parmesan, pine nuts

$18 per person for the first hour+ 15% gratuity
$6 per person for each additional half hour+ 15% gratuity