

SIMONILA.



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AFTERNOON TEA

COOKED FRUIT (choice of one)

fresh vanilla bean roasted strawberries and cream
cinnamon baked apples | whipped cream

SANDWICHES (choice of four)

egg, tomato, avocado salad | cilantro on lemon brioche
oven roasted tomato | fennel pollen cream cheese on rye bread
charred vegetables | wheat bread with pesto spread
mini vegetable burgers
chicken salad | maracona almonds, tarragon
curry chicken salad | pita pocket
smoked salmon | cucumber and preserved lemon
open face seared ahi tuna | light wasabi flavor and radish salad

DESSERT (choice of one)

traditional plain and currant scones | devonshire cream and fruit preserves
petite pastries and fruit tartlets

offered with a selection of teas

\$32 dollars per person

all food, beverage, audio visual, room rental
prices are subject to 20% taxable service fee
and 9.75% sales tax.

BRUNCH

BREAKFAST

individual granola parfaits | vanilla yogurt, fresh berries, homemade granola

fruit plate | seasonal fresh fruit, fresh lime

mini french toast | brioche, fresh berries, vermont maple syrup

buttermilk pancakes | vermont maple syrup

belgian waffles | assorted berries, whipped cream

nutella french toast | mini marshmallows

breakfast sandwich | sausage patty, scrambled eggs, aged cheddar, on toasted sourdough

tortilla wrap | scrambled eggs, avocado, chorizo, bell peppers, jalapeno jack cheese, salsa

eggs benedict | shaved prosciutto, rosemary focaccia, hollandaise

protein breakfast | scrambled egg whites, grilled chicken, asparagus

classic scrambled eggs | farm fresh organic eggs

* plain or add your choice of: caramelized onion, mushrooms, bell peppers, aged cheddar, swiss, spinach, chicken sausage, bacon, ham

LUNCH

shrimp cocktail | jumbo shrimp, spicy tomato horseradish sauce

crispy stuffed squash blossoms | fava bean salad, radicchio, orange oil

crab cakes | young papaya asian slaw

west coast oysters | mignonette

margherita pizza | mozzarella, vine ripened tomatoes, fresh basil

italian sausage pizza | roasted tomatoes, olives, mozzarella

turkey chop chop | black bean, avocado, tortilla strips, pumpkin seeds, chipotle dressing, roasted corn, white cheddar

grilled chicken paillard salad | market tomatoes, watercress, frisee, basil vinaigrette

turkey club | organic roasted turkey, avocado, vine ripened tomatoes, smoked bacon

SIDES

canadian bacon | breakfast sausage | chicken sausage | applewood smoked bacon |

hash brown potatoes | cottage cheese | tuscan fries | yogurt

BRUNCH PRICING

SERVED FAMILY STYLE

30 | choice of two breakfast, one lunch and two sides

38 | choice of three breakfast, two lunch and three sides

42 | choice of three breakfast, three lunch and three sides

DELUXE BRUNCH

60 | three breakfast, four sides, three lunch
choice of lunch item served a la carte

INCLUDED IN ALL BRUNCHES:
toast and ficelle basket
coffee, harney and son's teas, fresh fruit juices

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LUNCH

APPETIZERS

lobster curry soup | coconut, bamboo, cilantro

yellowfin tuna tartare | lemongrass oil, chives

mini crabcake | young papaya asian slaw

crispy stuffed squash blossoms | fava bean salad, radicchio, manchego, orange oil

crispy cream rock shrimp | fuji apple salad, asian aioli

tuna crudo | french breakfast radish, lemon, micro herbs

SALADS

turkey chop chop | roasted corn, avocado, tortilla strips, pumpkin seeds, chipotle dressing

"classic" caesar | parmesan tuile

endive & organic watercress | candied walnuts, point Reyes blue cheese, fuji apple

grilled chicken paillard | market tomatoes, buratta cheese, basil vinaigrette, aged balsamic

WOOD ROASTED PIZZAS

margherita | mozzarella, vine ripened tomatoes, fresh basil

beef carpaccio | arugula, blue cheese and truffle oil

squash blossom pie | roasted tomatoes, homemade ricotta, white truffle oil

steak house | filet mignon, creamed spinach, artichokes, fried shallot rings

ENTREES

***steak frites** | ny strip, kennebec fries, buttermilk aioli

turkey sandwich | wild rocket, cranberry aioli, toasted sourdough

cumin spiced skirt steak | oven roasted tomatoes, wild rocket

wild pacific salmon | forbidden rice, roasted beet trio, kumquat confit

seared ahi tuna | wasabi mashed potatoes, shiitake mushrooms, soy caramel

brick roasted chicken | peas and carrots

LUNCH PRICING

SERVED FAMILY STYLE

32 | choice of one APPETIZER, SALAD, or PIZZA AND two ENTRÉES, DESSERT

38 | choice of one APPETIZERS, one SALADS, one PIZZA AND two ENTRÉES (includes one *prime meat selection), DESSERT

44 | choice of two APPETIZERS, two SALADS, one PIZZA AND two ENTRÉES (includes one *prime meat selection), DESSERT

INCLUDED IN ALL LUNCHESES:

simon junkfood platter | old favorites all grown up

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DINNER

APPETIZERS

charred or plain edamame

mini crab cakes | young papaya asian slaw

shrimp cocktail | jumbo shrimp, spicy tomato horseradish sauce

crispy stuffed squash blossoms | radicchio, grilled asparagus, manchego, orange oil

tuna dynamite | lump crab, red chili aioli

seared ahi tuna | fava bean puree, golden tomato-calamata olive panzanella

creamy crispy rock shrimp | micro herb salad, fuji apple and lime

SALADS

"classic" caesar | parmesan tuile

roasted young beets | laura chenel goat cheese

heirloom tomato salad | baby artichokes, organic olive oil, burrata cheese

california avocado and market tomatoes | watercress, pepitas, green goddess dressing

WOOD ROASTED PIZZAS

margherita | mozzarella, vine ripened tomatoes and fresh basil

beef carpaccio | arugula, blue cheese and truffle oil

squash blossom pie | roasted tomatoes, homemade ricotta, white truffle oil

roasted chicken flatbread | morel mushrooms, fontina cheese, wild rocket

ENTREES

"the meatloaf" | our special recipe with garlic mashed potatoes

braised prime beef shortribs | sweet potato pancakes

brick roasted organic chicken | peas and carrots, natural jus

ahi tuna | wasabi mashed potatoes, roasted shiitake, baby bok choy

roasted salmon | creamless creamed corn, oyster mushrooms, baby corn

grilled west coast halibut | scarlet quinoa, pistachio, orange reduction

spiced skirt steak | cipollini agro dolce, peas, pancetta

***roasted prime new york strip** | roasted exotic mushrooms, cipollini onions

***filet mignon** | creamed spinach

***cowboy ribeye** | cipollini onions, red wine sauce

SIDES

tuscan fries | lemon roasted potatoes | roasted tomatoes and wild rocket | truffled

macaroni & cheese gratin | lobster mac & cheese | black rice, farro and beet greens |

yukon gold potato puree: garlic, truffle, plain, or wasabi | peas & carrots | seasonal

steamed vegetables | creamed spinach

DINNER PRICING

66 served family style

Choice of | 3 appetizers, salads, or pizza

Choice of | 3 entrées (does not include prime meats)

Choice of | 3 sides

Junk food platter

77 served family style

Choice of | 3 appetizers, salads, or pizza

Choice of | 3 entrées (includes one *prime meat selection)

Choice of | 3 sides

Junk food platter

90 (Entrée choice of) appetizers, salads, pizzas, sides and dessert choices served family style.

Choice of | 3 appetizers, salads, or pizza

Choice of | 3 entrées (Guests will order 1 of 3 selections- served ala carte)

Choice of | 3 sides

Junk food platter

** Our executive chef and event coordinator will work with you to customize your menu to exactly what you and your guests need. **

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