

a la carte breakfast

10 person minimum required for all a la carte selections

pastries \$ 3.50

assortment of 3 locally baked pasties

crepes \$ 4

2 per person

SWEET: nutella

OR

SAVORY: ham & cheese

can substitute ham for turkey breast

mini croissants sandwich \$4

egg, ham, swiss cheese, dijonaise

OR

chandlery garden pesto, fresh mozzarella, tomato

mini frittata \$3

2 per person

glaum ranch eggs, seasonal vegetables

mini egg white frittata \$4

2 per person

cage free egg whites, seasonal vegetables

smoked salmon toast \$7

avocado cream cheese, capers, onions,
tomato, chandlery garden dill

breakfast burrito \$7

scrambled glaum ranch eggs, black beans,
salsa, mozzarella

choice of: bacon **OR** chicken apple sausage

assorted hand fruit \$1.50

straus yogurt & berry parfait \$4

juice \$4 per person

orange **OR** grapefruit

all day coffee & tea service

fair trade equator blend, assorted numi tea sachets

\$12 per person



the executive brunch

assortment of locally baked breakfast pastries

individual fruit & yogurt parfaits

includes equator coffee & assorted tea sachets

choice of 2 main breakfast sections - \$30 per person

choice of 3 main breakfast selections - \$35 per person

choice of 4 main breakfast selections - \$40 per person

breakfast mains

mini croissant sandwich

egg, ham, swiss cheese, dijonaise

can substitute ham for turkey breast

crepes

savory: ham & swiss

can substitute ham for turkey breast

OR

sweet: nutella

breakfast burrito

scrambled glaum ranch eggs, black beans,

mozzarella, salsa

choice of: bacon **OR** chicken apple sausage

mini frittata

glaum ranch eggs, spinach, bell peppers, provolone

2 per person

mini egg white frittata

2 per person

cage free egg whites seasonal vegetables

smoked salmon toast

avocado cream cheese, capers, onions, tomato,
chandlery garden dill

breakfast packages

minimum of 15 people

all packages include equator coffee & assorted tea sachets

the petit breakfast—\$15 per person

assorted locally baked breakfast pastries

sliced fruit & seasonal berries

NO MINIMUM REQUIRED

business breakfast - \$25 per person

glaum ranch cage free scrambled eggs

OR

vegan tofu 'scramble

country fried potatoes

seasonal sliced fruit & berries

straus yogurt with cinnamon almond granola

choice of: bacon **OR** chicken apple sausage (2 pieces per person)

chandlery breakfast - \$27 per person

country fried potatoes

seasonal sliced fruit & berries,

straus yogurt with cinnamon almond granola

choice of: bacon **OR** chicken apple sausage (2 pieces per person)

choice of: vegan tofu 'scramble' **OR** scrambled eggs

OR

mini frittata of seasonal vegetables

OR

egg white frittata, seasonal vegetables

(+\$1 per person)

the bay trail breakfast - \$27 per person

egg white frittata of cage free egg whites, seasonal vegetables

seasonal sliced fruit & berries

straus family creamery yogurt with cinnamon almond granola

choice of: bacon **OR** chicken apple sausage (2 pieces per person)



salad & sandwiches packages

minimum order of 20

served with assorted mc vickies chips, chocolate chip cookies

\$20 per person

Salads

choice of 2

garden greens

pickled red onion, cucumber, rainbow carrot, balsamic vinaigrette

classic caesar

romaine lettuce, parmesan cheese, house-made croutons, creamy caesar dressing

chandlery cobb salad

romaine lettuce, spinach, bacon, hard boiled egg, cherry tomato,
pt. reyes blue cheese, red onion, champagne vinaigrette

garden greens

pickled red onion, cucumber, rainbow carrot, balsamic vinaigrette

fruit salad

sliced seasonal fruit, berries

sandwiches

choice of 3

roast beef

horseradish aioli, arugula, pickled red onion, provolone, on hoagie roll

turkey club

bacon, avocado, tomato, lettuce, cheddar, on focaccia

mediterranean vegetable wrap

grilled bell peppers, squash, onions, & eggplant, tatziki,
white bean hummus, spinach, flour tortilla

tuna salad

romaine, tomato, onion, mustard on ciabatta

deviled egg salad

egg yolk mousse, romaine, tomato, fried shallots

La Costa Wrap

romaine, mixed greens, corn, crispy quinoa, black beans, radish, queso fresco, avocado vinaigrette

choice of: tofu **or** chicken

Beverage Packages

assorted bottled/canned non-alcoholic beverages

assorted la croix flavors, coke, diet coke, sprite, segrams ginger ale

\$7 per person

coffee & tea

equator blend coffee, decaf, assorted tea sachets

\$12 per person

CHANDLERY

family style

to be shared around the table or served buffet style

1 selection per course—\$40 per person

minimum order 10 people

2 selections per course—\$45 per person

minimum order 15 people

salads

roasted beets & garden greens
radish, pickled red onion, walnuts, goat cheese, balsamic vinaigrette

wedge salad

iceberg lettuce, bacon, pt. reyes bleu cheese, cherry tomatoes

kale caesar salad

shaved parmesan, house made croutons, creamy caesar dressing

mains

roasted chicken

mary's organic chicken, lemon-herb brine

amatriciana pasta

crushed tomato, red pepper flakes, cured pork, parmesan cheese

wild mushroom risotto

global roasted mushrooms, parmesan, chandlery garden herbs

grilled tofu with chermoula

chandlery garden herbs

vegetarian lasagna

seasonal garden vegetables and herbs, mozzarella, ricotta, tomato sauce
+\$6 per person, minimum order 15 people

prime rib

USDA prime beef, choice of béarnaise sauce **OR** demi glace
+ \$7 per person

roasted salmon

monterey bay seafood watch approved, cooked medium, lemon
+\$10 per person

sides

seasonal roasted vegetables

grilled sweet potatoes

heirloom bean ragu

fork crushed potatoes



boards to share

minimum order per board 20 people
all items priced per person

red pepper hummus

red chili oil, endive spears, celery

\$3 per person

mezze platter

marinated olives, piquillo pepper,
artichoke, seasonal spreads, seeded crackers,
grilled bread, assorted cheeses

\$12 per person

cheese & charcuterie

chef's selections of local & artisanal
cured meats & cheese with cornichon,
toasted baguette, quince membrillo, seasonal fruit

\$16

reception menu

items are stationed and replenished as needed until the quantities ordered have been met

signature items

minimum order per selection 20 pieces
all items priced per piece

bites

deviled egg

sriracha egg yolk mousse, crispy rice noodles, sesame togarashi

\$2

avocado crostini

whipped ricotta, micro greens dijon, extra virgin, olive oil

\$3

chandlery flatbread style pizzets

seasonal rotating selection

\$2

spicy buffalo cauliflower bites

spicy buffalo sauce, pt reyes blue cheese dressing

\$2.5

crispy buffalo chicken wings

spicy buffalo sauce, pt reyes blue cheese dressing

\$3.5

sliders

fried chicken slider

mary's organic chicken thigh, jalapeno slaw

\$5

wagyu sliders

brioche bun, provolone, tomato, lettuce, caramelized onion, aioli

\$8

bbq 'pulled' mushroom sliders

brioche bun, global cremini mushrooms, creamy jalapeno slaw

\$4.5

seafood bites

minimum order per selection 20 pieces
all items priced per piece

smoked salmon toast

Avocado cream cheese, capers, onions, cucumber
tomato, chandlery garden dill

\$5

ceviche

aguachile, jalapeno, red onion, cilantro, cucumber

\$5.5 per serving

crispy shrimp tostadita

corn tostada, cabbage, crispy shrimp, roasted salsa

\$6

oysters by the dozen

served with migonoette,
spicy cocktail sauce, lemon

MP