

# Morning Menu

## LIGHT MORNING KICKSTART

Sliced fruit platter  
Bagel broker bagels  
BreadBar assorted pastries  
House Yogurt served with granola  
Local and House pressed juice  
Housemade jam and whipped butter  
Morning ancient grain salad

*\$32 Per Person*

## BUSINESS MEETING BREAKFAST

House made hashbrowns  
Chino Valley scrambled eggs  
Chia Seed pudding cups  
Bagel broker egg and cheese sandwich  
Choice of applewood smoked bacon or  
chicken applewood sausage  
Caramelized seasonal vegetables  
Local sourdough served with whipped  
butter  
Local and house pressed juice

*\$38 Per Person*

## THE WOW FACTOR

Seasonal vegetable hash with New York  
strip  
Breakfast wheel(s) of triple cream brie  
and honey comb  
Chocolate and butter croissant  
House made jam and whipped butter  
House made biscuits and eggs  
Ancient grain and local vegetable salad  
Local and house pressed juices  
Local fruit and nut platter  
Local "Country" Sourdough

*\$45 Per Person*

*\*All options include Groundworks Coffee and water pitchers*

*\*20% gratuity is added to each check total*

*\*\$120 labor fee is added to parties under 15 guests*

# Afternoon Menu

## THE BUSINESS TRAVELER

Turkey club bites  
Rooftop Sliders  
Local vegetable salad with  
meyer lemon vinaigrette  
Canned soda

*\$30 Per Person*

## WILSHIRE CLASSICS

Rooftop Sliders  
Watermelon and Chicory  
Salad  
Spanish Octopus  
Eggplant and Buratta  
Charred Broccolini

*\$40 Per Person*

## CHEF'S PICK

Petaluma Farms Chicken  
Roasted Hen of the Woods  
Shaved Local Vegetable and  
Chicory Salad  
Charred Broccolini

*\$55 Per Person*

*\*\$2 upcharge per person for canned soda or Groundworks Coffee*

*\*20% gratuity is added to each check total*

*\*\$120 labor fee is added to parties under 15 guests*

# Beverage Break

## TAKE 5

—  
Canned sodas  
Cold brew coffee  
Sparkling water  
Local juices

\$12 Per Person

## JUICE IS LOOSE

—  
Canned sodas  
Groundworks cold brew  
Sparkling water  
House pressed juices  
Local juices

*\$18 Per Person*

## GIVE ME A BREAK

—  
House pressed juices  
Yogurt parfait w/house  
made granola  
Chia Seed Pudding  
Local juices  
Sparkling water  
Groundworks cold brew

*\$25 Per Person*

*\*20% gratuity is added to each check total*

# Snack Break

## CEREAL BAR

—  
Sliced banana and fruit  
Magic Spoon cereal cups  
Local juices

*\$12 Per Person*

## FRUIT & JUICE

—  
Local sliced fruit and whole  
fruit  
House pressed juices

*\$12 Per Person*

## PASTRIES

—  
Local Pastries from BreadBar  
Bagel Broker bagels  
House pressed juices  
Local sliced and whole fruit

*\$16 Per Person*

*\*\$2 per person upcharge for hot Rooftop Groundworks Coffee and tea service*

*\*20% gratuity is added to each check total*

# Bar Snacks

HOUSE MADE

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Mixed nut and seed mix  
Preserved fruit  
Pretzels

*\$3 Per Person Extra or \$10 Per Person*

*\*20% gratuity is added to each check total*

# Evening Break

## BUSINESS CHARCUTERIE

—

Pickled local fruit and citrus  
Curated domestic meats  
Hand shaped domestic  
cheese  
Salt and vinegar nut crumb  
Mustard and Crostini

*\$20 Per Person*

## SWEET & SAVORY

—

Chocolate espresso cakes  
Thai chili cookies  
Bread pudding bites  
Hand shaped domestic  
cheeses  
Crostini

*\$20 Per Person*

## SEAFOOD

—

Local prawn tostada  
Japanese style crudo  
Seasonal oysters  
w/mignonette and fresh  
horseradish

*\$35 Per Person*

*\*\$2 per person upcharge for hot Rooftop Groundworks Coffee and tea service*

*\*20% gratuity is added to each check total*

*\*\$120 labor fee is added to parties under 15 guests*