



ARCADIA FARMS

PRIVATE DINING

MENUS

Our private dining menus are prepared by hand daily, from only the freshest, seasonal and locally-sourced ingredients; we assure exceptional quality and beautiful presentation, with care by our professional and courteous Arcadia Farms Private Dining Team.

BRUNCH

STARTER

please select one (1) of the following to serve all guests

SEASONAL FRESH FRUIT COMPOTE

with petite strawberry scone

HOMEMADE GRANOLA PARFAIT

with vanilla yogurt and seasonal fresh berries

ENTRÉE

guests will select one (1) of the following

PEACH FRENCH TOAST

with southern pecan caramel sauce

BERRY CREPES

with sweet mascarpone, orange zest and fresh blueberry sauce

CROQUE MONSIEUR CREPES

with rosemary ham, gruyere cheese, fresh thyme with herbed bechamel

HAM & CHEESE CHEESE QUICHE

with arugula salad and breakfast potatoes

POTATO FRITATA

with red peppers, onions and parmesan served with organic baby spinach and Provençal tomato

FAMILY-STYLE SIDES

served at all tables

FRESH BERRY SCONES

RUGELACH

MADELEINES

BRUNCH

BEVERAGE

Fresh Squeezed Orange Juice, Fresh Brewed Tea of the Day, French Roast Regular & Decaf Coffee with Cream & Sugar, and Hot Tea Selection

COCKTAILS

WELCOME CHAMPAGNE BUBBLE BAR *(optional)*
fresh nectars and juices with a glass of bubbly
9.00 per 187ml bottle

BEER AND WINE BY-THE-BOTTLE
available upon request
Market Price

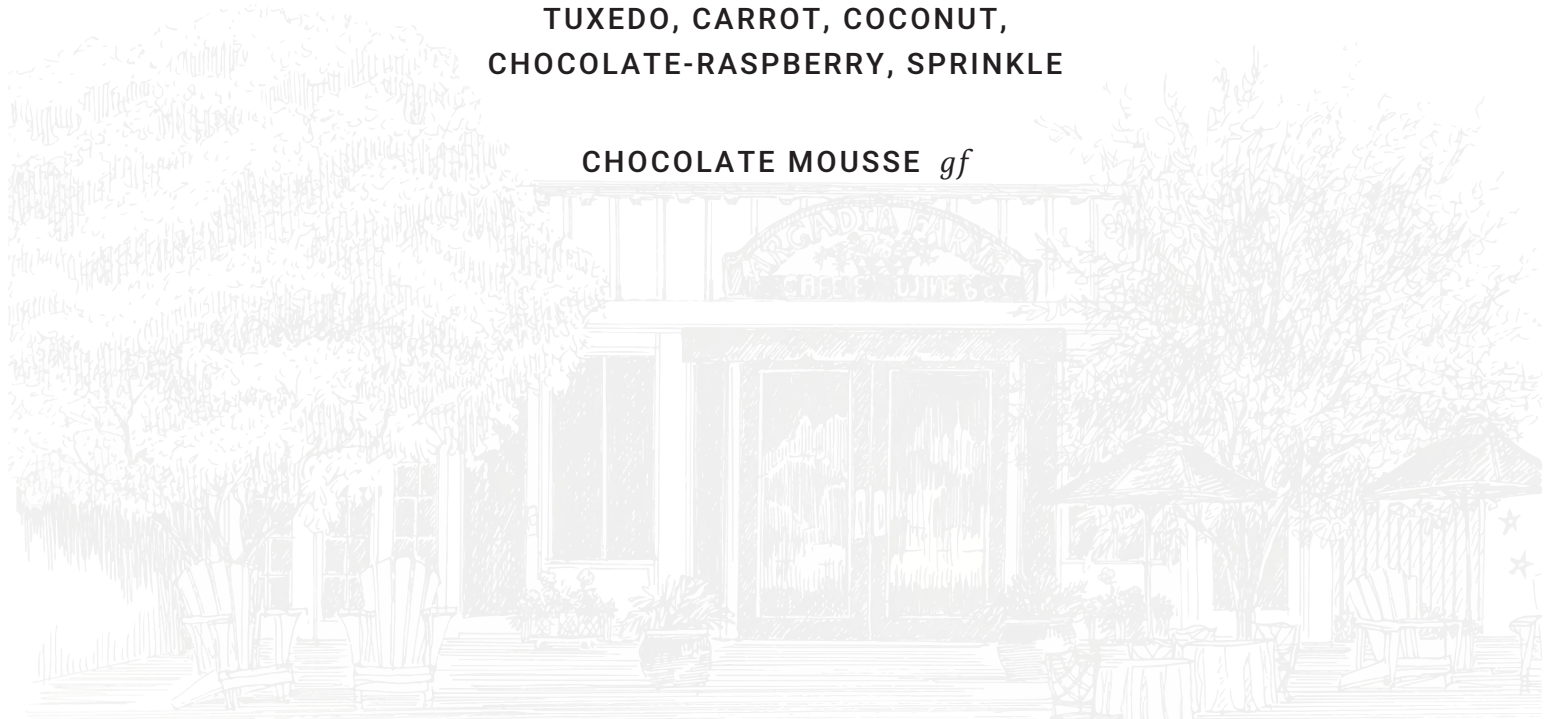
42.00 per person
(alcohol, tax and 22% service fee additional)

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SPECIALTY CAKES AND DESSERT
available at an additional charge (9.00 per person)

**TUXEDO, CARROT, COCONUT,
CHOCOLATE-RASPBERRY, SPRINKLE**

CHOCOLATE MOUSSE *gf*



LUNCHEON

STARTER

please select one (1) of the following to serve all guests

WARM BUTTERNUT SQUASH SOUP
with toasted pepitas and creme fraiche

FRESH FRUIT & BERRY COMPOTE
with miniature strawberry scone

HEIRLOOM TOMATO & FRESH MOZZARELLA
with pesto and balsamic glaze

ENTRÉE

guests will select one (1) of the following

STRAWBERRY CHICKEN SALAD
*organic field greens, grilled chicken, vine-ripened strawberries,
sliced almonds and our famous poppyseed dressing*

CHOPPED GRILLED VEGETABLE SALAD
*romaine lettuces, asparagus, roasted red peppers, zucchini, grilled corn,
diced avocado and lime vinaigrette topped with goat cheese*

SALMON NIÇOISE
warm seared salmon served on baby lettuces with tarragon-dijon dressing

WARM TURKEY & BRIE SANDWICH
*sliced turkey breast with Granny Smith apples, brie cheese and
fig jam on Noble walnut bread served with field greens*

CHICKEN, WILD MUSHROOM AND LEEK CREPES
*roasted chicken, wild mushrooms, sauteed leeks, spinach,
goat cheese and basil beurre blanc*

LUNCHEON

DESSERT

please select one (1) of the following to serve all guests

CHOCOLATE MOUSSE

*with Grand Marnier whipped cream in
martini glasses with seasonal berries (gf)*

ARCADIA FARMS SIGNATURE BABY CAKE

please make one (1) selection to serve all guests

*Carrot Cake, Celebration Sprinkle,
Chocolate Raspberry, Coconut Cream, Tuxedo*

BEVERAGE

*Fresh Brewed Tea of the Day, Lemonade,
French Roast Regular & Decaf Coffee with Cream & Sugar
and Hot Tea Selection*

COCKTAILS

WELCOME CHAMPAGNE BUBBLE BAR *(optional)*
fresh nectars and juices with a glass of bubbly
9.00 per 187ml bottle

BEER AND WINE BY-THE-BOTTLE
available upon request
Market Price

42.00 per person
(alcohol, tax and 22% service fee additional)

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CELEBRATION TEA

TEA

Enjoy a selection of fine teas

SWEET

Strawberries & Cream Scones filled with fresh made jam

Lemon Curd Tartlets with fresh berries

Chocolate Ganache Tartlets

Blueberry Tea Bread

Homemade Shortbread

Miniature Lemon Cake Cookies

SAVORY

Smoked Salmon & Cucumber Canapés

with cream cheese, capers and dill

Chicken Veronique on Petite Croissant

Egg Salad Tea Sandwiches

Miniature Wild Mushroom, Leek and Spinach Quiches

COCKTAILS

WELCOME CHAMPAGNE BUBBLE BAR *(optional)*

fresh nectars and juices with a glass of bubbly

9.00 per 187ml bottle

BEER AND WINE BY-THE-BOTTLE

available upon request

Market Price

42.00 per person

(alcohol, tax and 22% service fee additional)

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WINE & CHEESE PARTY

- MARIPOSA ROOM -

GRILLED VEGETABLE BOARD

*with grilled peppers, marinated mushrooms, roasted cauliflower,
grilled zucchini and housemade hummus*

ARTISANAL CHEESE & CHARCUTERIE BOARD

SPECIALTY SANDWICH BOARD

*with turkey, brie and apple on walnut bread; prosciutto and provolone;
tomato-basil; served open-faced*

MINI DESSERT SAMPLER

WINE FLIGHT

please make one (1) selection below

ROSÉ FLIGHT

MIMOSA FLIGHT

WINE FLIGHT

Pinot Grigio, Chardonnay and Pinot Noir

BEER AND WINE BY-THE-BOTTLE

available upon request

Market Price

65.00 per person

(tax and 22% service fee additional)

DINNER

APPETIZER

includes two (2) Chef's choice passed appetizers

STARTER

please make one (1) selection to serve all guests

PATE DE CAMPAGNE

frisée, cornichons, baguettes and mustard sauce

PETIT LOCAL GREENS

julienned jicama, carrots, goat cheese medallion, fresh berries, balsamic vinaigrette

ARIZONA SALAD

romaine, local oranges, jicama, red onions, toasted pepitas, cotija cheese with lime dressing

ROASTED CAULIFLOWER SOUP

white truffle oil and chives

HEARTS OF ROMAINE

parmesan crisps, brioche croutons and caesar vinaigrette

ARTISAN CHEESE PLATE

manchego, aged cheddar, California blue, fig jam, walnut bread and roasted nuts

ENTRÉE

please make two (2) selections for guests to PRE-SELECT from

SEARED SALMON

served with potato, fennel, leek and kale hash and tarragon emulsion 75

WILD MUSHROOM, LEEK AND SPINACH CREPE

with white wine sauce (v) 70

SEARED BEEF MEDALLIONS

served with farro "risotto" style with veal demi glaze 75

BRAISED SHORT RIBS

with bordelaise sauce, mashed potatoes, roasted tomatoes 75

HERB ROASTED SPATCHCOCK CHICKEN

with roasted baby potatoes & carrots, with au jus and chimichurri 75

MARINATED & GRILLED PORK TENDERLOIN

with apple-raisin compote and maple roasted butternut squash 80

DINNER

DESSERT

please make one (1) selection to serve all guests

KEY LIME TART *with raspberry coulis*

HOMEMADE FRESH STRAWBERRY SHORTCAKE *with whipped cream and strawberry sauce*

FRESH FRUIT CRISP *with vanilla bean ice cream*

CREME BRULEE *with mini cookie*

CHOCOLATE "SIN" BARS

with hazelnut chocolate mousse enrobed in chocolate ganache

ARCADIA FARMS SIGNATURE BABY CAKE

please make one (1) selection to serve all guests

Carrot Cake / Celebration Sprinkle / Chocolate Raspberry / Coconut Cream / Tuxedo

BEVERAGE SERVICE

*Fresh Brewed Iced Tea, Lemonade,
Locally Roasted Coffee, and Hot Tea Selection*

2.50 per person

COCKTAILS

CHAMPAGNE BUBBLE BAR *(optional)*
fresh nectars and juices with a glass of bubbly
9.00 per 18ml bottle

BEER AND WINE BY-THE-BOTTLE

available upon request
Market Price

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PER PERSON PRICE AS NOTED PER ENTRÉE SELECTION

(alcohol, tax and 22% service fee additional)