



The Rectory Café is proud to serve your group! Please choose from the following options:

Group menus (20-40 people)

- Fridays and weekend groups are a maximum of 25 people
- Weekdays (Monday –Thursday) are a maximum of 40 people
- Cancellation fee of \$100 for every 20 people if group is cancelled with less than 24 hours notice
- Timed arrival: Lunches: 11am – 12 noon and Dinners: 5pm – 6pm

Menu 1

Costs: Drinks, dessert, taxes and gratuity not included.

Two platters and two salads (no add-ons) \$25/person.

Two platters and two salads with two add-ons \$35/person.

Two platters and two salads with four add-ons \$45/person.

Appetizers

Choice of two platters

- **Labneh:** Creamy Mediterranean cheese, citrus olive oil, roasted garlic with zahtar spice served with flat bread
- **Artisanal Cheese & Salumi Plate:** Featuring Chef's choice of 2 hand selected cheeses & 1 artisanal salumi roll with pear cardamom jam, fresh grapes, olives, gherkins, julienned apple & crostinis
- **Pico de Gallo & Avocado Black Bean Chipotle Crema:** Avocado sour cream topped with black beans tomato cilantro relish and corn chips

Mains

Choice of two salads (served family style)

- **Rectory House Salad:** Butter lettuce, frisee blonde, pomegranate seeds, chevre & honey hazelnut vinaigrette
- **Calabrese Salad:** Buffalo Mozzarella, hothouse tomatoes, lemon field greens, basil oil & balsamic glaze
- **Compressed Watermelon Salad:** Watermelon, red quinoa, mandarins, jicama, red onion, field greens and an orange miso vinaigrette and black sesame seeds

Choice of Add-ons

- Grilled Salmon
- Shrimp
- Grilled Chicken
- Tofu



Menu 2

Costs: Drinks, dessert, taxes and gratuity not included.

\$50/person

Choice of two salads (served family style)

- **Rectory House Salad:** Butter lettuce, frisee blonde, pomegranate seeds, chevre & honey hazelnut vinaigrette
- **Calabrese Salad:** Buffalo Mozzarella, hothouse tomatoes, lemon field greens, basil oil & balsamic glaze
- **Compressed Watermelon Salad:** Watermelon, red quinoa, jicama, red onion, field greens and an orange miso vinaigrette

Mains: (ordered by each guest the day of and served individually plated)

Choice of

- **Baked Cilantro Coconut Salmon:** Cilantro coconut rubbed salmon with citrus cucumber ribbons, seasonal vegetables and coconut rice
- **Butter Chicken:** Tandoori chicken in a tomato coriander cream sauce with Jeera rice & a Pappadum
- **Chickpea Lentil Chile Verde:** Lentils & chickpeas stewed with tomatillos, poblano & corn topped with sour cream and served with rice and a corn tostada
- **Sous Vide Chuck Steak:** 6 oz. steak marinated in balsamic roasted garlic and sous vide until medium rare and finished on the grill, topped with a lemon beet goat cheese butter and served with seasonal vegetables and garlic mashed potatoes

Dessert Menu:

Cost: Taxes and gratuity not included

Dessert platters \$45/platter

(Include 1-2 pieces of each dessert and feed 5 people)

Apple Berry Crumb Cake

Toffee Blondie

S'more Brownie

Flourless Cherry Chocolate Torte