

ALL DAY AFFAIR

65 per person

▪ *note: per covid-19 guidelines, self-service coffee is not permitted. a complimentary coffee attendant will be provided for the first 30 minutes of your meeting. uninterrupted coffee service is available for up to four hours, for an additional attendant fee of \$100.*

EXECUTIVE CONTINENTAL BREAKFAST

bottled orange juice & water, granola, greek yogurt, fruit cup, kind bar, house-baked morning pastry
barista-attended deluxe coffee station, herbal tea, coffee syrups & creamers

▪ *please see note above regarding coffee service*

BARISTA-ATTENDED AM BREAK

deluxe coffee station, fruit-infused water, summer fruit smoothie

▪ *please see note above regarding coffee service*

WORKING LUNCH

each sealed box includes bottled water, bagged chips, house-baked cookie, and granola bar

PLEASE CHOOSE AN ASSORTMENT OF THREE (3) FOR YOUR GUESTS

5IVE LAKES GRILLED CHEESE (*gfo)

havarti, cheddar, gruyère, smoked gouda, sourdough, parmesan crust

TUNA POKE TACOS* (3) (*gf)

sashimi saku block tuna, soy-honey marinade, toasted sesame seeds,
cashew-cabbage slaw, green onion, pickled radish, corn tortilla, lime, wasabi aioli

CLUB ST. JOHN (*gfo)

hickory-smoked turkey, canadian bacon, applewood bacon, tomato,
baby greens, gruyère, tomato aioli, toasted multigrain

STEAKHOUSE CLUB (*gfo)

shaved ribeye, baby greens, heirloom tomato, caramelized onions,
house bacon, smoked gouda, horseradish aioli, toasted sourdough

5IVE STEAKHOUSE BURGER* (*gfo)

half-pound patty, smoked gouda, bibb lettuce, pickles, applewood bacon,
beefsteak tomato, sweet red onion, horseradish aioli, griddled 'everything' bun

COUNTRY FRIED CHICKEN SANDWICH

house bacon-pimento cheese, lettuce, tomato, crispy shallots,
cherry bbq sauce, peppercorn aioli, toasted sub bun

SERVER ATTENDED AFTERNOON BREAK

PLEASE CHOOSE ONE OF THE FOLLOWING:

SWEET & SALTY

famous amos cookies, bagged salted snacks, trail mix
iced coffee
strawberry lemonade

ENERGIZE BOX

charcuterie, cheese, crackers,
snack-size jelly belly, bite-size chocolates
iced coffee
perrier

(*gf) notes gluten-free items, (*gfo) notes items that can be prepared gluten-free.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All prices are subject to change without notice. 24% service charge and 6% sales tax will be applied to all food, beverage and rental pricing.

SINGLE-SERVE CONTINENTAL BREAKFAST

packaged and placed at each attendee's seat prior to their arrival

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EXECUTIVE 20

bottled orange juice & water, granola, greek yogurt, fruit cup, kind bar, house-baked pastries

BREAKFAST PASTRY BAGS 12

chef's assortment of freshly baked house-made pastries

CORPORATE GRAB & GO 20

bottled orange juice & water, wellness cereal & milk, hard-cooked eggs, whole fruit, kind bar

BARISTA-ATTENDED COFFEE STATION 37 per gal

freshly brewed coffee, herbal tea, accompaniments
▪ *please see note above regarding coffee service*

HOT PLATED BREAKFAST

all plated breakfasts include a pre-set FRESH FRUIT & YOGURT PARFAIT, as well as freshly brewed coffee, herbal tea, and orange juice offered table-side.

plated breakfasts are available in sealed packaging upon request – add 3

PLEASE CHOOSE ONE OF THE FOLLOWING:

THREE-EGG SCRAMBLE 19 (*gfo)

bacon, breakfast potato, house-baked pastry

STEEL-CUT OATMEAL 19

seasonal berries, breakfast sausage

COLORADO OMELET 20 (*gf)

ham, peppers, onion, cheddar, chicken-apple sausage, breakfast potatoes

BACON & EGG CROISSANT 19

melted cheddar cheese

BELGIAN WAFFLES 19

mixed berry compote, whipped cream, warm maple syrup, bacon

BREAKFAST BURRITO WRAP 19

scrambled eggs, breakfast sausage, peppers, onions, chipotle salsa, tortilla

"WAFFLED" BREAKFAST SANDWICH 20

applewood sausage, smoked cheddar eggs, maple-bacon waffle

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SANDWICH BOARD

PLATED SANDWICHES 20 per person

include house-made chips, as well as freshly brewed coffee, herbal tea offered table-side

PLEASE CHOOSE ONE FOR YOUR GUESTS, OR TWO HALF SANDWICHES FOR AN ADDITIONAL \$3 PER PERSON

LUNCH BOXES 23 per person

each sealed box includes bottled water, bagged chips, house-baked cookie, and granola bar

PLEASE CHOOSE AN ASSORTMENT OF THREE (3) FOR YOUR GUESTS

SERVER-ATTENDED SANDWICH STATION 26 per person[■]

include fattoush salad "cosmos" and house-made chips; as well as freshly brewed coffee, herbal tea offered table-side.

PLEASE CHOOSE AN ASSORTMENT OF THREE (3) FOR YOUR GUESTS

FIVE LAKES GRILLED CHEESE (♦gfo)

havarti, cheddar, gruyère, smoked gouda, sourdough, parmesan crust

THE BEST B-L-T AROUND (♦gfo)

griddled brioche, bacon p[^]te, farmhouse tomatoes, smoked bacon, baby greens, peppercorn aioli

TUNA POKE TACOS* (3) (♦gf)

sashimi saku block tuna, soy-honey marinade, lime, toasted sesame seeds, cashew-cabbage slaw, green onion, pickled radish, corn tortilla, wasabi aioli

CLUB ST. JOHN (♦gfo)

hickory-smoked turkey, canadian bacon, applewood bacon, tomato, baby greens, gruyère, tomato aioli, toasted multigrain

STEAKHOUSE CLUB (♦gfo)

shaved ribeye, baby greens, heirloom tomato, caramelized onions, house bacon, smoked gouda, horseradish aioli, toasted sourdough

BULGOGI "BAHN MI" (♦gfo)

korean marinated shaved ribeye, kimchi, chili paste, cucumber, kewpie mayonnaise, cilantro, toasted baguette

FIVE STEAKHOUSE BURGER* (♦gfo)

half-pound patty, smoked gouda, bibb lettuce, pickles, applewood bacon, beefsteak tomato, sweet red onion, horseradish aioli, griddled 'everything' bun

THE FRENCHIE* (♦gfo)

shaved ribeye, caramelized onions, havarti, creamy onion-herb spread, cuban style baguette

GRILLED EGGPLANT PITA (♦gfo)

oven-dried tomatoes, feta, garlic-fennel mousse, roasted red peppers, pickled red onion, mixed greens, olive-artichoke tapenade

COUNTRY FRIED CHICKEN SANDWICH

house bacon-pimento cheese, lettuce, tomato, shallots, cherry bbq sauce, peppercorn aioli, toasted sub bun

BEVERAGE ENHANCEMENTS

chilled individually packaged beverages on self-service station.

touch-free beverage service available upon request with \$100 attendant fee for up to four hours of service.

ASSORTED SOFT DRINKS 2 each

pepsi, diet pepsi, sierra mist, diet sierra mist, vernors

BOTTLED STILL & SPARKLING WATER 4 each

BAI ANTIOXIDANT INFUSIONS 5 each

NAKED FRUIT JUICE SMOOTHIE 6 each

BOTTLED JUICES 4 each

BARISTA-ATTENDED COFFEE STATION 37/gallon [■] requires one server attendant, up to 4 hours, at a fee of \$100

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PLATED MEALS

plated meals available in sealed packaging upon request – add 3

ENTRÉE SALADS

includes artisan rolls & butter; as well as freshly brewed coffee, herbal tea offered table-side

PLEASE CHOOSE ONE FOR YOUR GUESTS

FATTOUSH (♦gfo) 20

spinach, mixed greens, pita chips, feta, cucumber, heirloom tomatoes, red onion, roasted eggplant, chickpeas, herb-sumac vinaigrette

STEAKHOUSE “WEDGE” (♦gf) 20

bibb lettuce, bacon lardons, oven-dried tomatoes, smoked blue cheese crumbles, pickled red onions, cured egg yolk “snow”, mixed herbs, ranch

SALAD PROTEIN SUPPLEMENT – PLEASE CHOOSE ONE FOR YOUR GUESTS

herb-grilled chicken breast (♦gf) 5

roasted verlasso salmon fillet* (♦gf) 5

prime beef tenderloin tips* (♦gf) 5

tiger shrimp scampi (♦gf) 5

TWO-COURSE MEAL

includes artisan rolls & butter; as well as freshly brewed coffee, herbal tea offered table-side

FIRST COURSE – PLEASE CHOOSE ONE FOR YOUR GUESTS

PETITE FATTOUSH (♦gfo)

spinach, mixed greens, pita chips, feta, cucumber, heirloom tomatoes, red onion, roasted eggplant, chickpeas, herb-sumac vinaigrette

PETITE CRISPY BURRATA CAPRESE (♦gfo) – add 2

heirloom tomatoes, compressed watermelon, toasted pine nuts, arugula, torn mint, pesto, balsamic glaze

HAND-TOSSED CAESAR (♦gfo)

crisp romaine, garlic-herb crostini, parmesan, house-made caesar dressing

PETITE STEAKHOUSE “WEDGE” (♦gf) – add 2

bibb lettuce, bacon lardons, oven-dried tomatoes, smoked blue cheese crumbles, pickled red onions, cured egg yolk “snow”, mixed herbs, ranch

MAIN COURSE – PLEASE CHOOSE ONE FOR YOUR GUESTS

HARISSA GRILLED CAULIFLOWER (♦gf) 30

spicy chili paste, wilted spinach, chickpea mousse, carrot chips, squash & black bean noodles, kaffir lime vinaigrette

SEARED SCALLOPS* (♦gfo) 44

roasted corn pico, chive oil, cauliflower purée, bacon dust, spicy cornbread, micro-green salad, lemon vinaigrette

SUMAC & HERB SEARED SALMON* (♦gf) 38

tomato risotto, fennel-citrus salad, torn mint & dill, pink peppercorn-parsley vinaigrette

ANGUS RESERVE FILET MIGNON* (♦gf) 55

roasted asparagus, butter mashed potatoes, foie gras demi-glace

STEAK FRITES* 50

12 oz snake river farms american wagyu ribeye, beer-battered duck fat fries, ramp butter

NEW ORLEANS SEAFOOD BOIL (♦gfo) 52

shrimp, clams, mussels, lobster, crawfish, jonah crab claws, andouille sausage, marbled potatoes, corn on the cob, louisiana broth, toasted baguette

ROASTED CHICKEN (♦gfo) 38

citrus-hot honey glaze, roasted green beans, buttermilk hush puppies

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