

FOR THE TABLE

*Signature Parker House Rolls* **VG**

Turkish Chili-Lime Butter, European Salted Butter

STARTERS

*Salmon & Lettuces* **GF VE**

Grilled Campbell River Salmon, Little Gems, Candied Kumquats, Sunflower Seeds, Tahini-Herb Dressing

*Avocado Toast* **VG DF**

Seeded Grain Bread, Smashed & Sliced Avocado, Tomato Jam, Arugula, Radish, Soft Poached Eggs

*Smoked Salmon Flatbread*

Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Egg, Tomato-Caper Salad

*Miso Baby Wedge* **GF**

Bacon Lardons, Crunchy Croutons, Pickled Shallots, Blue Cheese, Miso-Sesame Dressing

*Balinese Salad* **VE**

Tuscan Kale, Toasted Farro, Avocado, Sweet Potato, Medjool Dates, Marcona Almonds, Heirloom Carrots, Fresno Chiles, Edamame, Citrus Drizzle

MAINS

*Grilled Market Fish Tacos* **GF**

Crisp Cabbage, Avocado Salsa, Lime Crema, Salsa Quemada, Tortilla Chips

*Wagyu Burger*

8oz Patty, Caramelized Onion, Tomato, Lettuce, Cheddar, Truffle-Horseradish Aioli, Brioche Bun, Rosemary Fries

*Fresh Orecchiette Pasta* **VE**

Heirloom Tomatoes, Micro Basil, Micro Oregano, Cashew Ricotta, Green Tomato Tea

*Hanger Steak & Fries* **GF DF**

8oz Prime Hanger Steak, Chimichurri, Rosemary Fries

*Piri Piri Chicken Salad*

Bird's Eye Chili Pepper Sauce, Heirloom Tomatoes, Red Onion, Persian Cucumbers, Fregola, Shaved Fennel, Baby Kale, Valbreso Feta

*Olive-Crusted Tuna Niçoise* **GF DF**

Fingerling Potatoes, Haricots Verts, Arugula, Heirloom Tomatoes, Hard Boiled Egg, Lemon Vinaigrette

SWEETS

*Strawberry Shortcake*

Ginger Biscuit, Marinated Strawberries, Candied Fennel, Whipped Cream

*Carrot Cake*

Cream Cheese Icing, Glazed Walnuts

*S'mores Torte*

Chocolate Torte, Toasted Marshmallow, Graham Cracker Crust

*Burnt Cheesecake*

Strawberry, Rhubarb

PLATED LUNCH PACKAGES

Serves 12-24 people. Includes signature bread service, PEERLESS regular & decaf coffee, and a selection of NUMI organic teas.

	TWO-COURSE PLATED	THREE-COURSE PLATED
ONE DISH FROM EACH COURSE _____	\$45 PER PERSON	\$55 PER PERSON
TWO DISHES FROM EACH COURSE _____	\$50 PER PERSON	\$65 PER PERSON
THREE DISHES FROM EACH COURSE _____	\$60 PER PERSON	\$75 PER PERSON

Prices are per guest. All banquet services are subject to a 25% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Lörea.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**GF**—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free

FOR THE TABLE

*Signature Parker House Rolls* **VG**

Turkish Chili-Lime Butter, European Salted Butter

STARTERS *Served Family Style*

*Salmon & Lettuces* **GF VE**

Grilled Campbell River Salmon, Little Gems, Candied Kumquats, Sunflower Seeds, Tahini-Herb Dressing

*Avocado Toast* **VG DF**

Seeded Grain Bread, Smashed & Sliced Avocado, Tomato Jam, Arugula, Radish, Soft Poached Eggs

*Smoked Salmon Flatbread*

Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Egg, Tomato-Caper Salad

*Miso Baby Wedge* **GF**

Bacon Lardons, Crunchy Croutons, Pickled Shallots, Blue Cheese, Miso-Sesame Dressing

*Balinese Salad* **VE**

Tuscan Kale, Toasted Farro, Avocado, Sweet Potato, Medjool Dates, Marcona Almonds, Heirloom Carrots, Fresno Chiles, Edamame, Citrus Drizzle

MAINS *Served Family Style*

*Grilled Market Fish Tacos* **GF**

Crisp Cabbage, Avocado Salsa, Lime Crema, Salsa Quemada, Tortilla Chips

*Wagyu Burger*

8oz Patty, Caramelized Onion, Tomato, Lettuce, Cheddar, Truffle-Horseradish Aioli, Brioche Bun, Rosemary Fries

*Fresh Orecchiette Pasta* **VE**

Heirloom Tomatoes, Micro Basil, Micro Oregano, Cashew Ricotta, Green Tomato Tea

*Hanger Steak & Fries* **GF DF**

8oz Prime Hanger Steak, Chimichurri, Rosemary Fries

*Piri Piri Chicken Salad*

Bird's Eye Chili Pepper Sauce, Heirloom Tomatoes, Red Onion, Persian Cucumbers, Fregola, Shaved Fennel, Baby Kale, Valbreso Feta

*Olive-Crusted Tuna Niçoise* **GF DF**

Fingerling Potatoes, Haricots Verts, Arugula, Heirloom Tomatoes, Hard Boiled Egg, Lemon Vinaigrette

SWEETS *Served Family Style*

*Strawberry Shortcake*

Ginger Biscuit, Marinated Strawberries, Candied Fennel, Whipped Cream

*Carrot Cake*

Cream Cheese Icing, Glazed Walnuts

*S'mores Torte*

Chocolate Torte, Toasted Marshmallow, Graham Cracker Crust

*Burnt Cheesecake*

Strawberry, Rhubarb

FAMILY STYLE LUNCH PACKAGES

Required for parties of 25 or more. Includes signature bread service, PEERLESS regular & decaf coffee, and a selection of NUMI organic teas.

	TWO-COURSE FAMILY STYLE	THREE-COURSE FAMILY STYLE
<b>TWO DISH FROM EACH COURSE</b> _____	<b>\$55 PER PERSON</b>	<b>\$75 PER PERSON</b>
<b>THREE DISHES FROM EACH COURSE</b> _____	<b>\$65 PER PERSON</b>	<b>\$85 PER PERSON</b>
<b>FOUR DISHES FROM EACH COURSE</b> _____	<b>\$70 PER PERSON</b>	<b>\$90 PER PERSON</b>

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STARTERS *Served Family Style*

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*Avocado Toast* **VG DF**

Seeded Grain Bread, Smashed & Sliced Avocado, Tomato Jam, Arugula, Radish, Soft Poached Eggs

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Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Egg, Tomato-Caper Salad

*Miso Baby Wedge* **GF**

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*Balinese Salad* **VE**

Tuscan Kale, Toasted Farro, Avocado, Sweet Potato, Medjool Dates, Marcona Almonds, Heirloom Carrots, Fresno Chiles, Edamame, Citrus Drizzle

MAINS *Served Plated*

*Grilled Market Fish Tacos* **GF**

Crisp Cabbage, Avocado Salsa, Lime Crema, Salsa Quemada, Tortilla Chips

*Wagyu Burger*

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*Fresh Orecchiette Pasta* **VE**

Heirloom Tomatoes, Micro Basil, Micro Oregano, Cashew Ricotta, Green Tomato Tea

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*Olive-Crusted Tuna Niçoise* **GF DF**

Fingerling Potatoes, Haricots Verts, Arugula, Heirloom Tomatoes, Hard Boiled Egg, Lemon Vinaigrette

SWEETS *Served Family Style*

*Strawberry Shortcake*

Ginger Biscuit, Marinated Strawberries, Candied Fennel, Whipped Cream

*Carrot Cake*

Cream Cheese Icing, Glazed Walnuts

*S'mores Torte*

Chocolate Torte, Toasted Marshmallow, Graham Cracker Crust

*Burnt Cheesecake*

Strawberry, Rhubarb

FAMILY STYLE & PLATED HYBRID LUNCH PACKAGES

*Serves 12-24 people. Includes signature bread service, PEERLESS regular & decaf coffee, and a selection of NUMI organic teas.*

**TWO DISH FROM EACH COURSE** \_\_\_\_\_

**TWO-COURSE  
HYBRID STYLE**

**\$55 PER PERSON**

**THREE-COURSE  
HYBRID STYLE**

**\$75 PER PERSON**

**THREE DISHES FROM EACH COURSE** \_\_\_\_\_

**\$65 PER PERSON**

**\$85 PER PERSON**

**FOUR DISHES FROM EACH COURSE** \_\_\_\_\_

**\$70 PER PERSON**

**\$90 PER PERSON**

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