



THE
PIER SIXTY
COLLECTION

PIER SIXTY | THE LIGHTHOUSE | CURRENT

| Conference Menu |

[IMAGES AVAILABLE](#)



BREAKFAST BAR

FARM EGG FRITTATAS

mushroom, leek & asparagus egg white frittata gf
 &
 tomato, spinach, zucchini & gruyere whole egg frittata gf

HOUSE MADE BREAKFAST BREADS

ham & cheese rugelach
 chocolate pecan coffee cake
 raspberry almond frangipane bars
 pistachio apricot pastry twist
 cranberry crumble muffin gf + v

MINI BAGEL DOWELS

duo of cream cheeses, butter, almond butter, house made preserves

FRUIT ARRANGEMENT

strawberries, pineapple, blackberries & blueberries gf + v

BUTLERED BREAKFAST BITES

chocolate babka bread pudding

BREAKFAST BEVERAGE STATION

regular & decaffeinated coffee, assorted teas
 coke, diet coke, sprite
 water, la croix sparkling water: pure + 2 flavored selections
 orange, grapefruit & cranberry juices
 house brewed iced coffee

INFUSED WATER BAR

spigot jars of still water
 garnishes: lemons, limes, grapefruit, oranges
 infusions: cucumber-mint, ginger-lemongrass,
 passion pineapple



THE MORNING BREAK

BREAKFAST BREADS REFRESH

ham & cheese rugelach
chocolate pecan coffee cake
raspberry almond frangipane bars
pistachio apricot pastry twist
cranberry crumble muffin gf + v

TROPICAL FRUIT PARFAIT gf + v

coconut yogurt, coconut chia granola, spirulina crunch

INDIVIDUAL PACKAGED SNACKS

awake healthy chocolate bars gf
made good granola bites gf + v
crispy freeze-dried fruit gf + v
nature's bakery fig bars

BUTLERED PHYLLO CRISPS

pumpkin seeds, sunflower seeds, oats, cranberries

SEASONAL WHOLE FRUIT gf + v

BEVERAGES

signature blend regular & decaffeinated coffee, assorted teas
individual bottles of soft drinks & water

LUNCHEON MENU

Please Choose either Artisanal Sandwich Buffet, Signature Lunch Buffet or Grab and Go Lunch

ARTISANAL SANDWICH BUFFET

SANDWICHES

| SELECT THREE |

SOUTHWESTERN TURKEY WRAP

monterey jack, red peppers, spinach, black bean hummus

MEDITERRANEAN CHICKEN SALAD

peppered pecorino, arugula, roasted peppers, basil aioli

BLACK FOREST HAM

jarlsberg swiss, leaf lettuce, cranberry chutney, grain mustard aioli

STEAKHOUSE ROAST BEEF

white cheddar, arugula, onion jam, horseradish

TUSCAN CAPRESE

fresh mozzarella, arugula, basil roasted tomatoes, pesto

TURKEY CLUB

apple-smoked bacon, lettuce, tomato, avocado aioli

GRILLED VEGGIE WRAP gf + v

eggplant, zucchini, caramelized onions, olive hummus, gluten free wrap

ARTISANAL SANDWICH BUFFET CONT.

SIDES & SALADS

| SELECT THREE |

SOUTHWESTERN ORZO SALAD

black beans, roasted corn, mango
peppers, monterey jack

LEMON DIJON HARICOTS VERTS gf + v

confetti of peppers, capers, kalamata olives, dill

ROASTED BRUSSELS SPROUTS & QUINOA gf + v

smoked shiitake mushrooms, caramelized shallots

GREENMARKET SLAW gf + v

cabbage, kohlrabi, jicama, granny smith apple lime zest

TUSCAN CAULIFLOWER SALAD gf + v

capers, golden raisins, roasted fennel
whole grain mustard dijonaise

FARMSTEAD MOZZARELLA SALAD

fennel, artichokes, sundried tomatoes
olives croutons

TRI COLORE CAESAR SALAD

parmigiano, focaccia herbed croutons

INCLUDED WITH ALL SELECTIONS

ASSORTED CHIPS gf + v

FRESH STRAWBERRIES gf + v

ASSORTED COOKIES & BROWNIES



GRAB-N-GO LUNCH

ideal for networking lunches

Please make (2) Choices: Choose (1) Artisanal Sandwich and choose (1) Salad Bowl; a Vegan Bowl will also be included in this menu

served in compostable containers

ARTISANAL SANDWICHES

| SELECT ONE |

SOUTHWESTERN TURKEY WRAP

monterey jack, red peppers, spinach, black bean hummus

MEDITERRANEAN CHICKEN SALAD

peppered pecorino, arugula, roasted peppers, basil aioli

BLACK FOREST HAM

jarlsberg swiss, leaf lettuce, cranberry chutney, grain mustard aioli

STEAKHOUSE ROAST BEEF

white cheddar, arugula, onion jam, horseradish

TUSCAN CAPRESE

fresh mozzarella, arugula, basil roasted tomatoes, pesto

TURKEY CLUB

apple-smoked bacon, lettuce, tomato, avocado aioli

GRILLED VEGGIE WRAP gf + v

eggplant, zucchini, caramelized onions, olive hummus, gluten free wrap

Sandwich Selection accompanied by Seasonal Grain Salads as follows:

FALL/WINTER OPTION:

ROASTED BRUSSELS SPROUTS f/w gf + v

quinoa, smoked shiitake mushrooms
caramelized shallots

plus:

TRI COLORE SALAD gf + v

lemon vinaigrette

SPRING/SUMMER OPTION:

SOUTHWESTERN QUINOA SALAD s/s gf + v

black beans, roasted corn, mango
peppers, cilantro vinaigrette

plus:

TRI COLORE SALAD gf + v

lemon vinaigrette

s/s – spring summer

f/w – fall winter



v – vegan

gf – gluten free



SALAD BOWLS

all salad dressings served on the side
| SELECT ONE |

TEX MEX FLANK STEAK SALAD BOWL

local greens, mango, corn, peppers, jicama
black beans, chipotle orzo & quinoa, monterey jack

SESAME SEARED TUNA SALAD BOWL gf

tatsoi, mizuna, kale, pickled vegetables
brown rice, black quinoa, papaya mint relish

MEDITERRANEAN CHICKEN SALAD BOWL

tri color greens, lemon glaze broccolini
couscous, tomato artichoke salsa, goat cheese

GREEK TAPAS SALAD BOWL gf

field greens, falafel, eggplant caonata, grape leaves
pickled cucumbers tomatoes, feta cheese, gluten free spiced crisps

INCLUDED:

VEGAN BOWL

GREENMARKET TAPAS gf + v

portobello mushrooms, heirloom tomatoes, corn, quinoa & red rice salad
crudité vegetables, edamame hummus, gluten-free pita chips

ASSORTED CHIPS gf + v

FRESH STRAWBERRIES gf + v

ASSORTED COOKIES & BROWNIES



SIGNATURE LUNCH BUFFET

create your own buffet menu, showcasing seasonal local ingredients

| SELECT TWO MAINS |

LEMON GRILLED FARM RAISED CHICKEN

couscous & black lentil pilaf, edamame, dried fruit

GRILLED FARM RAISED CHICKEN COBB gf

apple smoked bacon, avocado, blue cheese dressing

PEPPERCORN TRI TIP BEEF SIRLOIN gf

pommery horseradish sauce

BRANZINO VERDE gf

cilantro ancho marinade, salsa verde

PORCINI DUSTED SALMON gf

wilted spinach & leeks, truffled lemon beurre blanc

| SELECT ONE SALAD |

MEZZE GREEK VEGETABLE SALAD gf

smoked almonds, crispy chickpeas, feta

ARUGULA SALAD gf

shaved fennel, toasted pine nuts, dijon lemon vinaigrette

TRI COLORE CAESAR SALAD

romaine, radicchio, arugula, croutons, shaved parm

GORGONZOLA SALAD gf

mesclun greens, candied walnuts, blistered grapes

| SELECT THREE SIDES |

MEZZO RIGATONI MEDITERRANEAN

grape tomatoes, eggplant, ricotta salata, pesto

TORTELLINI VERDE

asparagus, tomatoes, smoked mozzarella, pesto

BUFFALO STYLE POTATO WEDGES gf

frank's red hot gastrique, blue cheese fondue

ROASTED BRUSSELS SPROUTS & QUINOA gf + v

smoked shiitake mushrooms, caramelized shallots

LEMON DIJON HARICOTS VERTS gf + v

confetti of peppers, capers, kalamata olives, dill

TUSCAN CAULIFLOWER SALAD gf + v

capers, golden raisins, roasted fennel, mustard dijonaise

FARMSTEAD MOZZARELLA SALAD

fennel, artichokes, sundried tomatoes, olives croutons

INCLUDED WITH ALL SELECTIONS

ARTISANAL BREADBASKET

FRESH STRAWBERRIES gf + v

ASSORTED COOKIES & BROWNIES

s/s – spring summer

f/w – fall winter



v – vegan

gf – gluten free



THE AFTERNOON BREAK

SEASONAL WHOLE FRUIT gf + v

INDIVIDUAL PACKAGED SNACKS

SAVORY

love corn crisps, assorted flavors gf
 salt & vinegar chips gf + v
 harvest valley orchard cran nut mix gf + v
 terra chips original gf + v
 popcorners sweet & salty gf

SWEET

tate's chocolate chippers
 walker's shortbread
 assorted fun-size candies

HOUSE MADE SNACKS

| SELECT TWO |

CRUDITÉ VEGGIES CUP

gf + v
 assorted green-market vegetables
 red pepper hummus

CHARCUTERIE CONES

prosciutto, peppered salumi, artisan cheeses
 blue cheese olive, pickled asparagus, figs, grissini

HEALTHY SNACKS

gf + v
 cherry oat & nut bites & trail mix bars

WARM PRETZEL NUGGETS

saucers: honey mustard, cheddar chipotle
 chocolate caramel

TRIO OF POPCORN

gf
 bbq cheddar, truffled parmesan, caramel crunch

IN ADDITION

BUTLERED MOCHA-TINI MOCKTAIL

mini brownie bite, gold flecked fresh raspberry

s/s – spring summer

f/w – fall winter



v – vegan

gf – gluten free