



# OFF SITE MEETING

sample menu | 10 person minimum

## BREAKFAST

\$21 per person

### SCONES, PASTRIES AND BREADS

#### NEW ORLEANS STYLE BEIGNETS

Candied Mokulele Macadamias, Mocha Dipping Sauce

#### YOGURT, GRANOLA

with seasonal fruit platter

#### DRINKS

Unlimited Coffee, Hot/Iced Tea, Sparkling Water, Orange and Grapefruit Juice

## LUNCH

\$29 per person

### MIXED ORGANIC LETTUCES

Strawberries, Smoked Pistachio, Goat Cheese, Stone Fruit Vinaigrette

### GRILLED CHICKEN

Fermented Potato, Bacon & Leek Has, Squash Blossom Chimichurri, Little Jems

### TRUFFLED EGGPLANT PARM

Summer Squash, Polenta

### SABIO BURGER

Rancho Alena Beef, Fontina, bacon, Tomato Jam, Onion, Green Tomato Pickle

## DESSERT

\$9 per person

### VALHRONA CHOCOLATE CREMEUX

Butterscotch Creme Fraiche, Cocoa Nibs

### DULCE DE LECHE DONUTS

Blueberry Jam

Ditch dull, uninspiring conference rooms for the energy of stunning Sabio on Main, in the heart of historic downtown Pleasanton.

Your team will get creative in the Castile Room, enjoy booth break outs and recharge on two patios - while enjoying sublime Sabio food!

Built by techies for techies - Hi Speed WiFi, Hi Def video & sound.

Francis X. Hogan  
Executive Chef & Partner