



PRIVATE LUNCHEON MENU

Two Course Menu:

Host to Select (3) Entrées, & (1) Dessert for Group to Enjoy

\$42.00++

Three Course Menu:

*Host to Select (2) Starters, Choice of (3) Entrées, & (1) Dessert
for Group to Enjoy*

\$63.00++

Additional selections per course
are welcomed at \$10.00 per additional selection.

The Loft offers fresh and innovative American cuisine with inspiring ocean views. Chef de Cuisine Casey Overton respects and embraces the value of sustainability and its effect on the environment. By working closely with local farmers and purveyors, he offers a tastefully designed menu that promotes personal health and well-being. Our sommelier team is available to offer wine pairings by the course or suggest selections for the entire menu. It would also be our pleasure to assist by personalizing the event with special touches such as floral arrangements, decorative adornments, live entertainment, or signature gifts to fit your vision.

++ Subject to 24% service fee and applicable tax

~ Private Event Specialists can be reached by calling (949) 715-6128 ~

STARTERS

(Pre-Select Two)

CHOPPED WEDGE

Red Onion and Pancetta, Point Reyes Blue Cheese

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SHRIMP COCKTAIL

Tomato and Horseradish, Lemon

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VR GREEN FARMS HEIRLOOM TOMATOES

Italian Burrata and Aged Balsamic, Garden Basil

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BIBB LETTUCE SALAD

Marinated Spring Beans and Marcona Almonds
Tarragon Sherry Vinaigrette

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BLOOMSDALE SPINACH

Sunflower Seeds, Pickled Fennel and Goat Cheese
Dried Apricot Vinaigrette

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THE LOFT CAESAR

Baby Hearts of Romaine and White Anchovy, Aged Parmesan

ENTRÉES

(Pre-Select Three)

DRY AGED BURGER

Housemade Pickles and Cheddar Cheese, 1000 Island, Steak Fries

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GRILLED CHEESE AND HEIRLOOM TOMATO BISQUE

Emmentaler and Gruyère Cheeses, Petit Basil

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WILD PACIFIC MAHI MAHI SANDWICH

Cabbage Salad and Hass Avocado, Spiced Cream

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GRILLED CHICKEN TORTA

Smashed Avocado and Red Pepper Crema
Shredded Lettuce, Pickled Onions

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PAN-SEARED WILD PACIFIC MAHI MAHI

Baby Brussels Sprouts and Sweet Corn, Spanish Chorizo

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MARY'S FARM CHICKEN PICCATA

Sylvetta Arugula and Aged Parmesan, Lemon Caper Vinaigrette

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GRILLED SALMON

Watercress and Olive Oil-Crushed Fingerlings, Sauce Gribiche
(additional \$10.00 to menu price)

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GRILLED PORTOBELLO

Romaine Lettuce, Onion, Tomato and Basil, Parmesan Spread, French Fries

DESSERTS

(Pre-Select One)

WARM MANJARI CHOCOLATE FONDANT CAKE
Pure Pistachio Ice Cream

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DARK CARAIBE CHOCOLATE POT DE CRÈME
Sea Salt Caramel Ice Cream

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STRAWBERRY ELDERFLOWER TART
Candied Rhubarb

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TUSCAN APPLE PIE
Olive Oil, Pine Nuts, Crème Fraîche