



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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MARINATED BEET SALAD

Whipped Ricotta, Watercress and Savory Granola, Cider Vinaigrette

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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)

SMOKED TURKEY CIABATTA
Bacon, Sprouts and Swiss Cheese, Honey Mustard

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GRILLED CHEESE AND HEIRLOOM TOMATO BISQUE
Emmentaler and Gruyère Cheeses, Petit Basil

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ALBACORE SANDWICH
Crispy Onion and Avocado Aïoli

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GRILLED CHICKEN SANDWICH
Smashed Avocado and Shredded Lettuce, Onions

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PAN-SEARED SEA BASS
Sardinian Couscous And Brussels Sprouts, Preserved Lemon

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MARY'S FARM CHICKEN PICCATA
Sylvetta Arugula and Aged Parmesan, Lemon Caper Vinaigrette

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GRILLED SALMON
Farro, Almonds and Dates, Arugula, Vadouvan Vinaigrette
(additional \$10.00 to menu price)

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GRILLED PORTOBELLO PANINI
Gruyère and Parmesan Pesto, Pickled Zucchini

DESSERTS

(Pre-Select One)

PUMPKIN TART
Vanilla Foam, Candied Pepitas

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STICKY TOFFEE PUDDING
Crème Fraîche Ice Cream

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WARM MOLTEN MANJARI CHOCOLATE CAKE
Pure Pistachio Ice Cream

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VANILLA PANNA COTTA
Maple Poached Bosc Pears