

**THE**  
**SAUCIER**

\$40 PER GUEST

Choose Two

**APPETIZERS**

Seasonal Hummus  
Wild Mushroom Flatbread  
Kielbasa Pizza

**FIRST COURSE**

Bibb Wedge  
Chef's Selection Seasonal Soup

**MAIN COURSE**

Choose Three

Prime Bistro Steak "A La Brasa"  
Chicken Adobo  
Wasabi Crusted Yellowfin Tuna  
5Church Lamb Burger  
Fresh Farfalle

Each entree selection will be paired with Chef's selection of sides and sauces

**DESSERT** [Choose Two]

S'mores Trifle  
Milk Chocolate Caramel Pretzel Bar  
Chef's Selection Sorbet  
Lemon Brulee Tart

**OPTIONAL FAMILY SIDES**

Whipped Yukon Potatoes \$7  
Sauteed Broccoli \$8  
Crushed Yukon Gold \$7  
Sauteed Corn & Leeks \$8  
Hand Cut French Fries \$7  
Gingered Bok Choy \$9



**5**

**FIVE**  
*Church*

**THE**

**SOUS CHEF**

\$54 PER GUEST

Choose Two

**APPETIZERS**

Seasonal Hummus  
Wild Mushroom Flatbread  
Kielbasa Pizza

Choose Two

**FIRST COURSE**

Autumn Salad  
Bibb Wedge  
Chef's Selection Seasonal Soup

**MAIN COURSE**

Choose Four

Prime Bistro Steak "A La Brasa"  
Chicken Adobo  
Wasabi Crusted Yellowfin Tuna  
Poached Cobia  
Fresh Farfalle

Each entree selection will be paired with Chef's selection of sides and sauces

**DESSERT** [Choose Three]

S'mores Trifle  
Milk Chocolate Caramel Pretzel Bar  
Coconut Lime Mousse  
Lemon Brulee Tart  
Chef's Selection Sorbet

**OPTIONAL FAMILY SIDES**

Whipped Yukon Potatoes \$7  
Sautéed Broccoli \$8  
Crushed Yukon Gold \$7  
Sautéed Corn & Leeks \$8  
Hand Cut French Fries \$7  
Gingered Bok Choy \$9



**5**

**FIVE**

*Church*

**THE**

**CHIEF DE CUISINE**

\$67 PER GUEST

Choose Three

**APPETIZERS**

- Seasonal Hummus
- Wild Mushroom Flatbread
- Kielbasa Pizza
- Ahi Tuna Poke

Choose Three

**FIRST COURSE**

- Autumn Salad
- Bibb Wedge
- Chef's Selection Seasonal Soup

**MAIN COURSE**

Choose Four

- |                            |                               |
|----------------------------|-------------------------------|
| "60 Second" NY Strip Steak | Wasabi Crusted Yellowfin Tuna |
| Filet Mignon               | Poached Cobia                 |
| Chicken Adobo              | Fresh Farfalle                |

Each entree selection will be paired with Chef's selection of sides and sauces

**DESSERT** [Choose Three]

- S'mores Trifle
- Milk Chocolate Caramel Pretzel Bar
- Coconut Lime Mousse
- Lemon Brulee Tart
- Chef's Selection Sorbet

**OPTIONAL FAMILY SIDES**

- Whipped Yukon Potatoes \$7
- Sauteed Broccoli \$8
- Crushed Yukon Gold \$7
- Sauteed Corn & Leeks \$8
- Hand Cut French Fries \$7
- Gingered Bok Choy \$9



**5**

**FIVE**  
*Church*

**THE**  
**EXECUTIVE CHEF**

\$75 PER GUEST

Choose Three

**APPETIZERS**

Seasonal Hummus  
Wild Mushroom Flatbread  
Kielbasa Pizza  
Ahi Tuna Poke

Choose Three

**FIRST COURSE**

Autumn Salad  
Bibb Wedge  
Chef's Selection Seasonal Soup

**MAIN COURSE**

Choose Four

"60 Second" NY Strip Steak	Chicken Adobo
Filet Mignon	Poached Cobia
Wasabi Crusted Yellowfin Tuna	Fresh Farfalle
	Roasted Pekin Duck

Each entree selection will be paired with Chef's selection of sides and sauces

**DESSERT** [Choose Three]

S'mores Trifle  
Milk Chocolate Caramel Pretzel Bar  
Coconut Lime Mousse  
Lemon Brulee Tart  
Chef's Selection Sorbet

**FAMILY SIDES** [Choose Two]

Whipped Yukon Potatoes  
Sauteed Broccoli  
Crushed Yukon Gold  
Sauteed Corn & Leeks  
Hand Cut French Fries  
Gingered Bok Choy



**5**

**FIVE**

*Church*

# HORS D'OEUVRES

## **PORK BELLY**

ginger cole slaw, soy chili glaze

**12 pieces**

\$24/platter

## **YAKITORE CHICKEN SKEWERS**

yuzu bbq, scallions

**12 pieces**

\$18/platter

## **5 CHURCH LAMB SLIDERS**

gorgonzola, arugula,  
red onion marmalade

**12 pieces**

\$84/platter

## **SEASONAL HUMMUS**

lavash, cold pressed olive oil

**serves 12**

\$20/bowl

## **ARTISAN CURED MEAT SELECTION**

chef's daily selection

**12 pieces**

\$24/platter

## **DEVILED DUCK EGGS**

smoked bacon, truffle oil

**12 pieces**

\$24/platter

## **DESSERT PLATTERS**

**12 pieces**

\$24/platter

## **SHRIMP AND OCTOPUS CEVICHE**

cactus, citrus, habanero sauce

**12 pieces**

\$32/platter

## **WILD MUSHROOM FLATBREAD**

caramelized onion, fontina

**8 slices**

\$10/each

## **KIELBASA PIZZA**

red pepper puree, onion, arugula

**8 slices**

\$10/each

## **HERB AND CHEESE FLATBREAD**

mozzarella, savory herbs

**8 slices**

\$9/each

## **ARTISAN CHEESE SELECTION**

chef's daily selection

**12 pieces**

\$24/platter

## **AHI TUNA POKE\***

avocado, chilies, pineapple, soy,

puffed rice

**12 pieces**

\$32/platter



# 5

**FIVE**

*Church*

# LUNCH

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# OPTION 1

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\$18 PER GUEST  
(EXCLUDES TAX AND GRATUITY)

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## APPETIZERS

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for the table

**Seasonal Hummus** cold pressed olive oil, baked flat bread

## MAIN COURSE

pre-select four, guests choose

**Chicken Salad Sandwich** greens, tomato, toasted hoagie roll

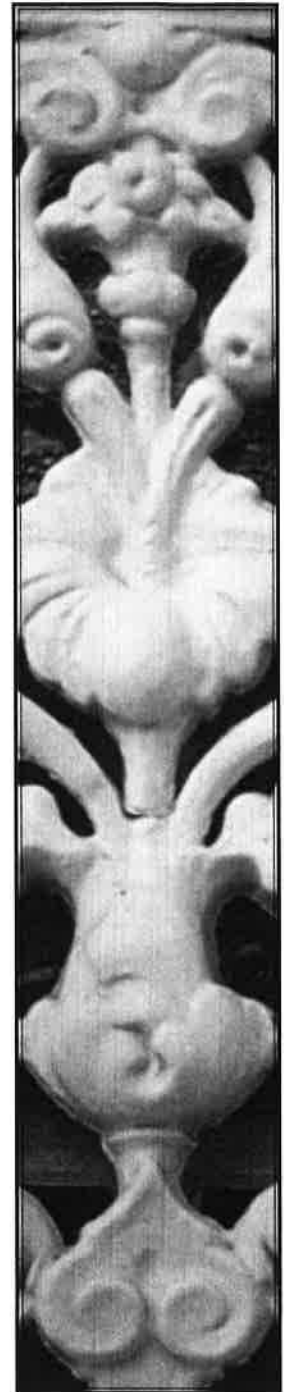
**Reuben** corned beef, sauerkraut, swiss, Russian dressing, toasted rye

**Fried Chicken Sandwich** basil aioli, pickled watermelon, shredded lettuce

**Ahi Tuna Poke\*** avocado, serrano chilies, pineapple, soy sherry, puffed rice

**Shrimp & Octopus Ceviche** fresh cactus, citrus, habanero sauce

**Curry Beef Tacos** flour tortillas, cilantro, crispy sweet potato, lime yogurt, pickled red onions



# 5

**FIVE**

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includes price of soft beverage (soda or iced tea)

# LUNCH

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## OPTION 2

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**\$24 PER GUEST**  
(EXCLUDES TAX AND GRATUITY)

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### APPETIZERS

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for the table

**Seasonal Hummus** cold pressed olive oil, baked flat bread

### MAIN COURSE

pre-select four, guests choose one

**Chicken Salad Sandwich** greens, tomato, toasted hoagie roll

**5Church Lamb Burger** red onion marmalade, gorgonzola fondue, arugula, secret sauce, house made sesame bun

**Prime Bistro Steak "A la Brasa"** mashed potatoes, green beans, shallot jus

**Fried Chicken Sandwich** basil aioli, pickled watermelon, shredded lettuce

**Ahi Tuna Poke\*** avocado, serrano chilies, pineapple, soy sherry, puffed rice

**Shrimp & Octopus Ceviche** fresh cactus, citrus, habanero sauce

**Curry Beef Tacos** flour tortillas, cilantro, crispy sweet potato, lime yogurt, pickled red onions

**DESSERT** [Family Style]

**Assorted Seasonal Dessert Platters**

includes price of soft beverage (soda or iced tea)



# 5

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# BRUNCH BUFFET

## **C.A.B. HANGER STEAK**

red wine sauce  
serves 15-20  
\$143

## **HERB AND CHEESE FLATBREAD**

mozzarella, savory herbs  
serves 4-6  
\$9

## **CHICKEN SALAD SLIDERS**

local greens, tomato  
\$48/platter of 12

## **WAFFLES WITH CHAI SYRUP**

fresh berries, whipped butter  
serves 10-15  
\$32

## **CRISPY BACON**

serves 15  
\$40

## **SCRAMBLED EGGS**

cheddar cheese  
serves 6-8  
\$24

## **AUTUMN SALAD**

arugula, pears, pistachios,  
honey, lemon vinaigrette  
\$5/person

## **5CHURCH LAMB BURGER SLIDERS**

gorgonzola, arugula,  
red onion marmalade  
\$7/each or \$84/platter of 12

## **SEASONAL HUMMUS**

lavash, cold pressed olive oil  
serves 5-7  
\$20

## **SHRIMP FLATBREAD**

red onion, arugula, boursin  
serves 2-4  
\$10

## **HAND CUT FRIES**

serves 4-6  
\$16

## **ANSON MILLS POLENTA**

serves 10-15  
\$40



# 5

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