



CATERING MENU

2023 WINTER & SPRING



GENERAL INFORMATION & POLICIES

FOOD & BEVERAGE SELECTIONS

All food and beverage must be purchased through Balboa Bay Resort and be consumed on premises. Food may not be taken off the premises after it has been prepared and served.

When a choice of two plated entrées is requested, the higher entrée price will be the menu price. A meal indicator card for each guest is required for multiple entrees.

Plated parties of (24) guests or less may have the choice of one entree, or subject to upcharge of \$10. All prices are subject to change.

GUARANTEES OF ATTENDANCE

The final attendance for your function must be received by 12:00 PM, (3) business days before the date of your event. When a choice of two plated entrées is requested, the entrée counts must be received by 12:00 PM (5) business days before the date of your event.

This will be the number the Resort will prepare food for the function. If a guarantee is not given to the Resort by the specified time and date, the original estimated attendance would be considered the final guarantee.

In the event of increased costs of commodities or menu items, the Resort may, at its option, make reasonable substitutions in menu items. The Resort cannot guarantee the same menu items for more than 3% over guarantee for events. Additions made beyond 3% of your guarantee may be subject to a 25% pricing surcharge.

DIETARY INDICATORS

Gluten Free items are indicated with a **GF** symbol in our menus.

Vegan items are individuated with a **V** symbol in our menus.

Kosher meals are available upon request and require (7) day advanced notice for order.

BARS

Hosted bars may be inspected by the client immediately preceding and following the bar operation. If no inspection is made, the client waives the right to verify consumption and agrees to accept the Resort's final count.

A \$250 Bar Relocation Fee will apply to each additional bar setup.

A \$250 Bartender Fee will apply to any party that does not reach a minimum of \$500 in bar revenue.

LABOR FEES

- Events with guarantees which are fewer than 25 guests for Breakfast, Lunch, Reception, or Dinner functions will be assessed a labor fee of \$150
- Coat Check Attendants are available at \$175 each. One attendant is recommended per 150 guests
- Set-up changes made within 24 hours of a function are subject to a labor fee beginning at \$300
- Events concluding later than the contracted event time are subject to an overtime charge of \$1,000 per hour
- Package and pallet handling and storage are subject to a charge of \$5 per package and \$75 per pallet

SERVICE, FACILITY AND ADMINISTRATIVE CHARGE AND TAX

The 25% Service, Facility and Administrative Charge ("Service Charge") will be added to all food, beverage, and labor fees.

Service, Facility and Administrative Charge is subject to change and taxable in the state of California. All state and local taxes are charges related to the services rendered by the Resort/Club for your function, in addition to the menu prices.

VALET PARKING

Valet parking is required for all private functions.

A fee of \$20 per car will apply per entry/exit.

Hosted day valet parking does not apply to overnight parking, which is a fee of \$42 per vehicle per night.

BREAKFAST BUFFETS

Maximum 90 Minute Service

RISE AND SHINE

(10 Guest Minimum)

Seasonal Fresh Fruit and Berries **V GF**

Assorted Individual Greek Yogurts **GF**

Freshly Baked Assorted Petite Pastries and Muffins
With Butter, Honey and Preserves

Irish Steel Cut Oatmeal **V GF**

Brown Sugar, Honey, Sun-Dried Fruits

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and
Assortment of Hot Teas

\$45 PER PERSON

FRESH START

(25 Guest Minimum)

Seasonal Fresh Fruit and Berries **V GF**

Assorted Individual Greek Yogurts **GF**

Avocado Bread

With Butter, Honey and Preserves

Overnight Oats Parfait **V GF**

Traditional Oatmeal, Almond Milk, Chocolate Almond Granola,
Wild Mixed Berries

Egg White Frittata **GF**

Mushrooms, Arugula, Cherry Tomatoes, Bell Peppers,
Skim Milk Mozzarella

Chicken Apple Sausage **GF**

Roasted Fingerling Potatoes **GF**

Sauteed Mushrooms, Leeks

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and
Assortment of Hot Teas

\$58 PER PERSON

ALL AMERICAN

(25 Guest Minimum)

Seasonal Fresh Fruit and Berries **V GF**

Assorted Individual Greek Yogurts **GF**

Freshly Baked Scones

With Butter, Honey and Preserves

Scrambled Eggs **GF**

Free Range Scrambled Eggs with Butter and Chives

Applewood Smoked Bacon **GF**

Selection of Assorted Bagels and Toast

With Cream Cheese, Butter, Honey and Preserves

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and
Assortment of Hot Teas

\$55 PER PERSON

BAJA BREAKFAST

(25 Guest Minimum)

Tropical Fruit Salad **V GF**

House Made Sliced Coffee Cake

Avena **GF**

Stewed Oatmeal, Milk, Spices and Sugar

Scrambled Huevos **GF**

Serrano Peppers, Onions, Tomato, Cumin

Papas Con Jamon **GF**

Chilaquiles **GF**

Blue Corn Tortilla, Salsa Verde, Refried Beans, Cotija Cheese

Baja Breakfast Burrito

Free Range Scrambled Eggs, Mexican Chorizo, Monterey Jack Cheese,
Bell Peppers, Crispy Potatoes, Roasted Tomato Salsa

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and
Assortment of Hot Teas

\$58 PER PERSON

Menu Selections and Pricing are Subject to Change // All Prices are Subject to a 25% Service, Facility and Administrative Charge and 7.75% California Sales Tax
A Labor Fee of \$150 Plus Tax will Apply to Groups of 24 or Less Guests

BREAKFAST BUFFET ENHANCEMENTS

Enhancements Must Accompany a Breakfast Buffet

BURRITOS & SANDWICHES

\$12 EACH

(Minimum 10 Per Selection)

Baja Breakfast Burrito

Free Range Scrambled Eggs, Mexican Chorizo, Monterey Jack Cheese, Bell Peppers, Crispy Potatoes, Roasted Tomato Salsa

Catalina Breakfast Burrito

Free Range Scrambled Egg Whites, Roasted Potatoes, Tomatoes, Spinach, Mushrooms, Avocado, Romesco Sauce

Cali Breakfast Sandwich

Whole Eggs, Prosciutto, Farmhouse Cheddar, Spinach, on an English Muffin

Brioche Breakfast Sandwich

Free Range Scrambled Eggs, Applewood Smoked Bacon, Chipotle Gouda, Lettuce, Tomato, Mayonnaise on a Brioche Bun

Avocado Toast

Smashed Avocado, Pomegranate Seeds, Cherry Tomatoes, Crispy Garlic, Pickled Red Onions, Pomegranate Molasses, Alfalfa Sprouts, on Sourdough

SWEET ENHANCEMENTS

\$12 EACH

(Minimum 10 Per Selection)

Belgian Waffles

Maple Syrup, Wild Berries, Chantilly Cream

Cinnamon French Toast

French Batard, Vanilla, Orange Zest, Maple Syrup, Fresh Berries

Irish Steel Cut Oatmeal **GF**

Brown Sugar, Honey, Sun-Dried Fruits

Balboa Bay Yogurt Parfait **GF**

Vanilla Greek Yogurt, Wild Berry Compote, Organic Honey Granola

Overnight Oat Parfait **GF**

Traditional Oatmeal, Chia Seeds, Almond Milk, Strawberries, Chocolate Almond Granola

EGG-CELENT ADDITIONS & MORE

(Minimum 10 Guests Per Selection)

Scrambled Eggs **GF** \$6 Per Person

Free Range Scrambled Eggs with Butter and Chives

Plant Based Scrambled Eggs  **GF** \$8 Per Person

Plant Based Scrambled Eggs with Vegan Butter and Chives

Breakfast Potatoes **GF** \$8 Per Person

Seasonal Potatoes with Bell Peppers, Onions and Paprika

Applewood Smoked Bacon **GF** \$8 Per Person

Chicken Apple Sausage **GF** \$8 Per Person

Pork Sausage **GF** \$8 Per Person

Plant Based Egg Bowl  **GF** \$12 Per Person

Plant Based Scrambled Eggs, Seasonal Vegetable Hash, Red Quinoa, Piquillo Pepper and Cashew Romesco

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PLATED BREAKFAST

Service Includes Freshly Squeezed Orange Juice, Regular and Decaffeinated Coffee and an Assortment of Hot Teas

Choice of Entrée: Maximum of 2 Single Entrées Plus Vegetarian. Entrée Counts Must be Provided 5 Days in Advance.

Plated Parties of 24 Guest or Less, May Have the Choice of One Entrée or Subject to Additional Charge of \$10 Per Person.

TO BEGIN

Freshly Baked Assorted Petite Pastries and Muffins

With Butter, Honey and Preserves

Seasonal Sliced Fruit and Mixed Berries

ENTRÉE SELECTIONS

American Breakfast **GF**

Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon, Oven Roasted Tomato

Santa Barbara Smoked Salmon

Philadelphia Cream Cheese, Heirloom Tomato, Sliced Onion, Capers, Plain Bagel

Crab Cake Benedict

Jumbo Lump Crab Cakes, Poached Egg and Hollandaise, Served with Grilled Asparagus

Garden Frittata **GF**

Goat Cheese, Roasted Potatoes, Spinach, Sundried Tomato and Pesto, Served with a Baby Green Salad, White Balsamic Vinaigrette

Cinnamon French Toast

French Batard Bread, Vanilla and Orange Zest, Maple Syrup, Fresh Berries

Plated Based Egg Bowl **V GF**

Scrambled Vegan Eggs, Seasonal Vegetable Hash, Red Quinoa, Piquillo Pepper, and Cashew Romesco

\$52 PER PERSON

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BRUNCH BUFFET

30 Guest Minimum // Maximum 2 Hour Service

Service Includes Freshly Squeezed Orange Juice, Regular and Decaffeinated Coffee and an Assortment of Hot Teas

STARTERS

Seasonal Fresh Fruit and Berries **V** **GF**

Freshly Baked Assorted Petite Pastries and Muffins

With Butter, Honey and Preserves

ANTIPASTO DISPLAY

Artisan Cheese Board

Domestic and Imported Cheeses, Dried Fruits and Nuts, Olives, Honeycomb and Artisan Breads

Santa Barbara Smoked Salmon

Philadelphia Cream Cheese, Heirloom Tomato, Sliced Onions, Capers, Bagel

SALADS

Petite Green Leaf Salad **V** **GF**

Cucumber, Radish, Seasonal Citrus, Cherry Tomatoes, Pistachio-Apricot Vinaigrette

Beet Carpaccio **GF**

Watercress, Goat Cheese Mousse, Candied Pecans, Fig Balsamic Vinaigrette

ENTRÉE SELECTIONS

(Select Three)

Free Range Scrambled Eggs **GF**

Butter and Chives

Eggs Florentine

Sauteed Spinach, Poached Egg, Hollandaise Sauce, English Muffin

Egg White Frittata **GF**

Mushrooms, Arugula, Cherry Tomatoes, Bell Peppers, Skim Milk Mozzarella

BLT-E Sandwich

Free Range Fried Egg, Lettuce, Tomato, Applewood Smoked Bacon, Mayonnaise on a Brioche Bun

Belgian Waffles

Maple Syrup, Wild Berries, Chantilly Cream

Protein Pancakes

Whole Wheat Pancake, Fresh Berries, Maple Syrup

Parma Ham Flat Bread

Tomato, Feta Cheese, Roasted Sweet Peppers, Arugula, Basil

Vegetable Pasta

Bowtie Pasta, Sautéed Peas, Parmesan Cheese, Creamy Sundried Tomato Pesto

ACCOMPANIMENTS

(Select Three)

Fingerling Potato Hash **GF**

Onions, Bell Peppers, Paprika

Parmesan French Fries

Garlic and Herbs

Seasonal Vegetables **V** **GF**

Lemon Oil and Maldon Salts

Grilled Asparagus **GF**

Drizzled with Truffle Cream, Chives

Applewood Smoked Bacon **GF**

Chicken Apple Sausage **GF**

DESSERT DISPLAY

Assorted Petite Fours

Fresh Fruit Tarts

French Macarons **GF**

Dark Chocolate Pot de Crème **GF**

\$95 PER PERSON

BRUNCH ENHANCEMENTS

SUSHI & SASHIMI DISPLAY **GF**

Salmon, Tuna, Hamachi Sashimi and Nigiri

Selection of Cut Rolls to Include Spicy

Tuna, Shrimp Tempura, California,

Vegetable

Served with Wasabi, Pickled Ginger, Soy Sauce

\$50 PER PERSON

SEAFOOD ON ICE **GF**

Court Bouillon Shrimp (2 Pieces)

Pacific Oysters (2 Pieces)

Seasonal Selection of Crab (2 Pieces)

Shallot Mignonette, Brandied Cocktail Sauce,

Louis Sauce, Lemon

\$60 PER PERSON

CARVING STATIONS*

Smoked Prime Rib of Beef

Grilled Broccolini, Miso Mustard Glaze

\$37 PER PERSON

Dijon and Herb Crusted Rack of Lamb

Glazed Baby Carrots, Mint Jus

\$30 PER PERSON


*Requires a Chef Attendant at \$250 per 75 Guests

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SPECIALTY MEETING BREAKS

10 Guest Minimum // Maximum 30 Minute Service

JAVA CLUB

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Selection of Hot Teas
Assorted Flavored Coffee Syrups
Individual Bottles of Cold Brew
Individual Bottles of Café Latte with Non-Dairy Milk 
Petite Seasonal Muffins

\$22 PER PERSON

TEA-TIME

Smoked Salmon Tea Sandwich with Cream Cheese on
Pumpnickel Toast
Cucumber Tea Sandwich with Mint, Swiss Cheese on
Multigrain Bread
Freshly Baked Petite Lemon Blueberry Scones
Seasonal Pate de Fruit **GF**
Seasonal Selection of Iced Tea

\$25 PER PERSON

ENERGY BOOSTER

House Made, Individually Bottled Smoothies
Green Machine **GF**
Spinach, Dates, Almond Butter, Coconut Yogurt
Very Berry  **GF**
Mixed Wild Berries, Oat Milk, Ginger, Agave

\$24 PER PERSON

TRAIL BLAZER **GF**

Create Your Own Trail Mix
Almonds, Cashews, Pistachios
Goji Berries, Dried Cranberries, Raisins, Dried Pineapple
Toasted Coconut, Dark Chocolate Chips, M&M's

\$28 PER PERSON

FROM THE GARDEN

Seasonal Vegetable Crudites with Hummus **GF**
Melon Skewers with Mascarpone and Mint Dip **GF**
House Made Bruschetta
Tomato Compote, Basil, Lemon Oil on Crostini with Fig Balsamic
Assorted Cold Pressed Juices

\$28 PER PERSON

PURA VIDA

Chicken Taquitos
Warm Tortilla Chips
House Made Guacamole, Salsa Roja and Salsa Verde **GF**
Agua Fresca

\$28 PER PERSON

MOVIE MAGIC

Mini Hot Dogs
Popcorn Cart with Fresh Popcorn **GF**
Variety of Classic Candy
Assorted Soft Drinks and Bottled Water

\$22 PER PERSON

TASTE OF NAPA

Artisan Cheese and Charcuterie **GF**
Marinated Olives and Toasted Marcona Almonds **GF**
Grilled Baguette with Extra Virgin Olive Oil
Selection of Flavored Sparkling Waters

\$30 PER PERSON

SWEET INDULGENCE

Meyer Lemon Bars **GF**
Chocolate Caramel Turtle Tarts
Berries & Cream Verrines **GF**

\$18 PER PERSON

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REFRESHMENTS A LA CARTE

All Items are a Minimum Order of 1 Dozen per Selection

MORNING OFFERINGS

Seasonal Sliced Fruit and Berries GF	\$12 Each
Whole Seasonal Fruit GF	\$60 Per Dozen
Balboa Bay Yogurt Parfait Vanilla Greek Yogurt, Wild Berry Compote, Organic Granola	\$12 Each
Overnight Oat Parfait GF Traditional Oatmeal, Almond Milk, Chocolate Almond Granola, Wild Mixed Berries	\$12 Each
Individual Greek Yogurts GF	\$8 Each
House Made Granola Bars	\$72 Per Dozen
Chocolate Banana Bread	\$72 Per Dozen
Petite Almond Croissants	\$72 Per Dozen
Apple Cranberry Crumble Bars GF	\$72 Per Dozen
Assorted Bagels Served with Cream Cheese	\$72 Per Dozen
House Made Avocado Bread	\$66 Per Dozen
Freshly Baked Seasonal Scones	\$66 Per Dozen
Freshly Baked Pastries	\$66 Per Dozen
Assorted Muffins	\$66 Per Dozen

AFTERNOON OFFERINGS

CLIF bars	\$7 Each
Kind Bars	\$6 Each
Trail Mix	\$6 Each
Potato Chips	\$6 Each
Pretzels	\$6 Each
Roasted Nuts	\$7 Each
Assorted Candy Bars	\$6 Each
Vegetable Crudites with Hummus GF	\$12 Per Person
Chocolate Fudge Brownies and Blondies	\$72 Per Dozen
Freshly Baked Assorted Cookies Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin	\$60 Per Dozen
Freshly Baked Specialty Cookies Red Velvet, Snicker Doodle, M&M	\$72 Per Dozen

BOTTLED BEVERAGES

Cold Pressed Juice	\$12 Each
Naked Fruit Smoothies	\$9 Each
Simply Bottled Juices	\$9 Each
Vita Coconut Water	\$9 Each
Red Bull Energy Drinks	\$9 Each
Pure Leaf Iced Tea	\$8 Each
Vitamin Water	\$8 Each
Starbucks Espresso & Cream	\$9 Each
Iced Espresso with Almond Milk	\$9 Each
Evian Bottled Water	\$6 Each
PATH Bottled Water	\$6 Each
Bottled Soft Drinks	\$6 Each

BEVERAGES BY THE GALLON

Minimum Order 1 Gallon Per Selection

Freshly Brewed Coffee	\$125 Per Gallon
Selection of Assorted Hot Teas	\$125 Per Gallon
Coffee & Tea Stations Include Half & Half, Skim Milk, Oat Milk and Almond Milk	
Iced Black Tea with Lemon and Mint	\$125 Per Gallon
Freshly Squeezed Orange Juice	\$90 Per Gallon
Grapefruit Juice	\$90 Per Gallon
Cranberry Juice	\$90 Per Gallon
Fresh Squeezed Lemonade	\$90 Per Gallon

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LUNCH BUFFETS

25 Guest Minimum // Maximum 90 Minute Service

Service Includes Regular and Decaffeinated Coffee, Assortment of Hot Teas

THE GARDEN TABLE

STARTERS

Winter Squash Soup **GF**

Chili Oil, Toasted Pepitas

Baby Greens Salad **V GF**

Mixed Lettuces, Baby Heirloom Tomatoes,
Cucumber, Candied Walnuts, Raspberry
Vinaigrette

ACCOMPANIMENTS

(Select One)

Pasta and Grilled Vegetable Salad

Classic Potato Salad **GF**

Macaroni Salad

Individual Bags of Potato Chips

DESSERTS

Carrot Cake **GF**

Assorted French Macarons

Seasonal Fruit Tarts

SANDWICH SELECTIONS

(Select Three)

Roasted Beef

Provolone Cheese, Caramelized Onions,
Boston Lettuce, Horseradish Cream, Rye Bread

Chicken and Chimichurri

Manchego Cheese, Baby Kale, Tomato,
Chimichurri Aioli, Brioche Bun

Turkey Club Sandwich

Roasted Turkey Breast, Smashed Avocado,
Applewood Smoked Bacon, Mixed Greens,
Heirloom Tomato, Pickled Red Onions,
Roasted Garlic Aioli, Sourdough

Ham and Cheese

Sliced Heirloom Tomatoes, Lettuce, Red Onions,
Mayonnaise, Grilled Sourdough

BLT

Applewood Smoked Bacon, Lettuce, Tomato,
Garlic Aioli, Whole Wheat Bread

SELECTIONS CONTINUED

Pear and Brie

Arugula, Fresh Pear, Brie Cheese,
Agave Mustard Dressing, Ciabatta Roll

Waldorf and Egg

Curried Egg Mimosa, Celery, Raisins, Apple,
Crushed Walnut, Romaine, Multigrain Bread

Roasted Vegetable and Grain Wrap **GF**

Cauliflower, Chickpeas, Quinoa and Brown Rice,
Kale Pesto, Sauerkraut, Pepitas in a Gluten Free
Tortilla

Vegan Vegetable Wrap **V**

Avocado Mash, Marinated Red Cabbage, Olives,
Edamame, Roasted Tomato Hummus,
Alfalfa Sprouts, Spinach Tortilla

\$70 PER PERSON

FROM THE DELI

STARTERS

Clam Chowder

Herb Crouton, Pancetta

Marble Potato Salad **GF**

Heart of Celery, Applewood Smoked Bacon,
Whole Grain Mustard, Scallions, Mayonnaise,
Apple-Cider Vinaigrette

Traditional Greens Salad **V GF**

Baby Leaf Lettuces, Shaved Root Vegetables,
Persian Cucumber, Heirloom Cherry Tomatoes,
Radish, Champagne Vinaigrette

MEAT SELECTIONS

Sliced Roast Beef, Roasted Turkey,

Rosemary Ham

TOPPINGS

Tillamook Cheddar, Swiss, Pepper Jack
Cheeses

Leaf Lettuces, Seasonal Sliced Tomatoes,

Sliced Red Onions, Dill Pickles

Dijon Mustard, Yellow Mustard,

Chipotle Aioli, Italian Dressing

BREADS

Country Ciabatta, Sunflower Multigrain,

Rustic Sourdough

ACCOMPANIMENTS

House Potato Chips

DESSERTS

Seasonal Berries & Chantilly Verrines **GF**

Chocolate Cake **V GF**

Freshly Baked Assorted Cookies

\$65 PER PERSON

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LUNCH BUFFETS CONTINUED

25 Guest Minimum // Maximum 90 Minute Service

Service Includes Freshly Baked Rolls and Butter, Regular and Decaffeinated Coffee, Assortment of Hot Teas

BUILD A BOWL

STARTER

Wild Mushroom Soup **GF**
Truffle Essence, Chive

STARCH & VEGETABLE SELECTIONS **GF**

(Select One)

Brown Rice and Quinoa with Parsley,
Roasted Beet with Balsamic Glaze

Forbidden Rice, Cinnamon, Cranberry
Grilled Asparagus and Carrots, Harissa

Wild and White Rice Pilaf
Tricolor Cauliflower, Sea Salt, Lemon Oil

PROTEIN SELECTIONS

(Select Two)

Salmon "Poke Style" **GF**

Sesame Crusted Ahi Tuna **GF**

Southwest Marinated Chicken Breast **GF**

Marinated Grilled Tri-Tip Steak **GF**

Baja Style Grilled Shrimp **GF**

BBQ Tofu **V**

TOPPING BAR

Iceberg Lettuce, Cabbage
Edamame, Cucumber, Black Beans,
Heirloom Cherry Tomatoes, Radishes,
Avocado, Scallions, Bean Sprouts,
Seaweed Salad, Sriracha, Sambal,
Pickled Ginger, Wonton Crisp

DRESSINGS

Poke Sauce **V**

Tahini Vinaigrette **V GF**

Herb and Mustard Dressing **V GF**

Green Herb Aioli **GF**

DESSERTS

Yuzu Meringue Tarts

Dark Chocolate Pot de Crème **GF**

Sesame Ginger Cookies

\$79 PER PERSON

FROM THE GRILL

STARTERS

Roasted Tomato Soup **GF**
Crispy Garlic, Micro Basil

Chopped Cobb Salad **GF**
Gem Hearts, Cucumber, Heirloom Tomato,
Point Reyes Bleu Crumble, Applewood Smoked
Bacon, Pink Peppercorn Ranch Dressing

Seasonal Melon and Kale Salad **GF**
Jicama, Feta Cheese, Candied Walnut, Tajin,
Mint, Balsamic Glaze

ENTRÉE SELECTIONS

(Select Three)

Angus Half Pound Burger
Lettuce, Tomato, Cheddar Cheese,
1000 Island Dressing, Brioche Bun

Grilled Jidori Chicken Breast **GF**
BBQ Glaze, Garlic and Thyme

Blackened Salmon **GF**
Chimichurri

Black Bean and Brown Rice Patties **V**
Onions, Bell Peppers, Chipotle Romesco Sauce

Grilled Tofu and Bok Choy
Sesame Soy Glaze, Warm Sriracha Aioli

ACCOMPANIMENT SELECTIONS

(Select Two)

Garlic Parmesan French Fries

Corn Cobettes with Butter and Cotija **GF**

Whipped Yukon Gold Potatoes **GF**

Roasted Root Vegetables **V GF**

DESSERTS

S'Mores Bars

Vanilla Bean Cheesecake

Raspberry Panna Cotta **GF**

\$76 PER PERSON

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LUNCH BUFFETS CONTINUED

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Service Includes Freshly Baked Rolls and Butter, Regular and Decaffeinated Coffee, Assortment of Hot Teas

FROM THE CANTINA

STARTERS

Tortilla Soup **GF**

Guajillo, Cotija Cheese, Mexican Cream,
Corn Tortilla Strips

Tijuana Caesar Salad

Petite Gem Lettuce, Baby Tomatoes,
Pickled Red Onions, Roasted Corn, Queso
Fresco, Torn Crouton, Cotija Dressing

ENTRÉE SELECTIONS

Chili-Lime Carne Asada **GF**

Marinated Flank Steak

Braised Short Rib Fajitas **GF**

Bell Peppers, Onions, Cilantro

Shredded Pork Carnitas **GF**

Slow Braised Coca-Cola Marinated Pork,
Onions and Cumin

Peruvian Chicken **GF**

Pasilla Pepper Marinated Jidori Chicken Breast,
Black Pepper and Cumin

Blackened Mahi Mahi **GF**

Mango and Corn Salsa

Cheddar & Monterey Jack Enchiladas **GF**

Roasted Corn, Scallions, Guajillo Chile Sauce,
Cotija Cheese

ACCOMPANIMENTS

Frijoles **GF**

Cilantro Lime Rice **GF**

Pico de Gallo, Lime, Cilantro, Guacamole,
Sour Cream **GF**

Flour and Corn Tortillas

DESSERTS

Guava Panna Cotta **GF**

Dulce de Leche Cake **GF**

Mango Chocolate Tart

\$72 PER PERSON FOR 2 ENTREES

\$76 PER PERSON FOR 3 ENTREES

FROM THE CUCINA

STARTERS

Greek Salad **GF**

Petite Romaine Lettuce, Feta Cheese,
Persian Cucumbers, Kalamata Olives,
Red Onions, Oregano Lemon Vinaigrette

Caprese Salad **GF**

Arugula, Frisse, Heirloom Cherry Tomato,
Mozzarella Bocconcini, Apricot-Pistachio
Dressing

ENTRÉE SELECTIONS

Garlic and Lemon Chicken **GF**

Forest Mushroom, Thyme Jus

Seared Striped Bass **GF**

Swiss Chard, Beurre Rouge

Grilled Salmon **GF**

Garlic Spinach, Brown Butter, Capers, Parsley

Italian Sausage Casserole **GF**

Garbanzo Beans, Bell Peppers, Roasted Tomato,
Chicken Broth, Fresh Herbs

Mushroom Ravioli

Sauteed Mushrooms, Pancetta, Scallion

Spinach Tortellini

Pecorino and Ricotta Filled, Roasted Heirloom
Tomatoes, Parmesan Cheese, Pesto Cream

Baked Vegetable Lasagna

Layers of Pasta with Seasonal Squash,
Bell Peppers, Eggplant, Portobello Mushroom,
Mozzarella Cheese, Basil Marinara, Parmesan

Zucchini Parmesan **GF**

Roasted Red Pepper Marinara, House Herbs,
Parmigiano

ACCOMPANIMENTS

(Select Two)

Grilled Asparagus, Lemon Oil **GF**

Baby Fingerling Potatoes, Maldon Salt
GF

Roasted Beets, Turnips, Balsamic Glaze
GF

Rice Pilaf with Golden Raisins **GF**

DESSERTS

Tiramisu **GF**

Limocello Meringue Tarts **GF**

Chocolate Mascarpone Cannoli

\$72 PER PERSON FOR 2 ENTREES

\$76 PER PERSON FOR 3 ENTREES

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PLATED LUNCH

Entrée Price Includes Starter and Dessert

Service Includes Freshly Baked Rolls and Butter, Regular and Decaffeinated Coffee, Assortment of Hot Teas

SALADS

(Select One)

Garden Field Greens **GF**

Farm Gathered Leaf Lettuces, Gorgonzola Cheese, Poached Pear, Dried Cranberries, Candied Walnuts, White Balsamic Vinaigrette

Caesar Salad

Petite Gem Lettuce and Treviso, Parmesan Cheese, Brioche Croutons, Heirloom Cherry Tomatoes, Caesar Dressing

Roasted Beet and Goat Cheese Salad **GF**

Green and Red Oak Lettuce, Candied Pecan, Radish, Seasonal Citrus Vinaigrette

Traditional Greens Salad **V GF**

Baby Leaf Lettuces, Shaved Root Vegetables, Persian Cucumber, Heirloom Cherry Tomatoes, Radish, Champagne Vinaigrette

Baby Wedge Salad **GF**

Gem Hearts, Heirloom Tomatoes, Point Reyes Bleu Cheese, Applewood Smoked Bacon, Pink Peppercorn Ranch Dressing

Burrata Caprese **GF**

Heirloom Tomato, Burrata de Buffalo, Sliced Cucumber, Golden Raisins, Olive Caponata, Frisse, Petite Lettuce, Balsamic Glaze

Harvest Salad **V GF**

Baby Leaf Lettuces, Roasted Squash, Apple, Heart of Celery, Candied Walnut, Cranberry Vinaigrette

Waldorf Salad **V GF**

Baby Leaf Lettuces, Apple, Green Grapes, Heart of Celery, Candied Walnut, Lemon-Cider Vinaigrette

ENTREES

(Select One)

Grilled Atlantic Salmon **GF**

Creamy Polenta, Sautéed Swiss Chard, Saffron Cream

\$73 PER PERSON

Oven Roasted Striped Bass **GF**

Sweet Potato Gratin, Caramelized Root Vegetables, Wilted Spigarello Kale, Chive Beurre Blanc

\$70 PER PERSON

Petite Beef Tenderloin **GF**

Pommes Souffle with Chives, Grilled Broccolini, Lemon Pepper Butter

\$80 PER PERSON

Glazed Boneless Short Rib **GF**

Seasonal Squash Risotto, Haricot Vert, Parsnip Chips, Red Wine Braising Jus

\$75 PER PERSON

Spinach and Ricotta Stuffed Chicken Breast

Warm Farro Salad with Green Peas, Heirloom Cherry Tomatoes, Seasonal Squash, Parsley and Thyme Vinaigrette

\$73 PER PERSON

Grilled Chicken Breast **GF**

Whipped Potato and Parsnip Puree, Glazed Baby Carrots, Madeira Chicken Jus

\$70 PER PERSON

VEGETARIAN ENTREES

(Chef's Selection if Guarantee Count is Not Provided)

Mushroom Ravioli

Foraged Mushrooms, Truffle Mushroom Cream, Chives

Tandoori Spiced Rainbow Cauliflowers **GF**

Zucchini Ribbons, Mint and Greek Yogurt Raita, Tomato Chutney

Stuffed Portobello Mushroom

Piquillo Peppers, Onions, Wild Rice, Boursin Cheese, Herbed Breadcrumbs, Leek Soubise

Eggplant Involtini **V GF**

Stuffed with Seasonal Squash and Zucchini, Roasted Red Pepper Marinara, Vegan Ricotta, Micro Basil

Choice of Entrée: Maximum of 2 Single Entrées Plus Vegetarian.

Price Based on Highest Priced Entrée with Entrée Counts Provided 5 Days in Advance.

Plated Parties of 24 Guest or Less, May Have the Choice of One Entrée or Subject to Additional Charge of \$10 Per Person

Menu Selections and Pricing are Subject to Change // All Prices are Subject to a 25% Service, Facility and Administrative Charge and 7.75% California Sales Tax
A Labor Fee of \$150 Plus Tax will Apply to Groups of 24 or Less Guests

PLATED LUNCH CONTINUED

Entrée Price Includes Starter and Dessert

Service Includes Freshly Baked Rolls and Butter, Regular and Decaffeinated Coffee, Assortment of Hot Teas

DESSERTS

(Select One)

Pina Colada Panna Cotta  **GF**

Coconut Panna Cotta, Pineapple Compote, Crispy Pearls

Red Berry Mascarpone Torte **GF**

Vanilla Cake, Mascarpone Mousse, Vanilla Chantilly, Raspberry Coulis

Raspberry Meringue Tart

Raspberry Curd, Fresh Fruit, Wild Berry Coulis, Torched Meringue

Meyer Lemon Tart

Shortbread, Torched Meringue, Meyer Lemon Curd, Blueberry Coulis

Caramel Pot de Creme **GF**

Vanilla Bean Chantilly, Chocolate Pearls, Strawberries

Opera Cake **GF**

Coffee Cake, Espresso Buttercream, Chocolate Ganache

Flourless Chocolate Cake **GF**

Chocolate Cake, Chocolate Ganache, Vanilla Bean Whipped Cream, Fresh Strawberries

Chocolate Trilogy **GF**

Flourless Chocolate Cake, Milk Chocolate Mousse, White Chocolate Mousse, Berry Coulis

Sorbet and Berries  **GF**

Mango and Raspberry Sorbet, Fresh Seasonal Berries, Almond Florentine

Alternating Desserts Available for Additional \$4 Per Person

Menu Selections and Pricing are Subject to Change // All Prices are Subject to a 25% Service, Facility and Administrative Charge and 7.75% California Sales Tax

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PLATED LIGHT LUNCH

Entrée Price Includes Dessert

Service Includes Freshly Baked Rolls and Butter, Regular and Decaffeinated Coffee, Assortment of Hot Teas

ENTREE SALADS

(Select One)

Grilled Atlantic Salmon

Warm Salad of Wheat Berries, Seasonal Citrus, Sliced Almonds, Bell Peppers, Sauteed Swiss Chard, Beurre Rouge

\$60 PER PERSON

Flat Iron Steak Garden Salad **GF**

Seared Flat Iron Steak, Farm Gathered Leaf Lettuces, Gorgonzola Cheese, Grilled Corn, Heirloom Cherry Tomatoes, Radish, Green Herb Vinaigrette

\$60 PER PERSON

Grilled Chicken Bowl

Herb Marinated Grilled Chicken, Fried Oyster Mushrooms, Forbidden Rice, Edamame, Teriyaki Glaze

\$58 PER PERSON

Grilled Chicken Garden Salad **GF**

Herb Marinated Grilled Free-Range Chicken, Farm Gathered Leaf Lettuces, Gorgonzola Cheese, Poached Pear, Dried Cranberries, Candied Walnuts, White Balsamic Vinaigrette

\$58 PER PERSON

Grilled Chicken Waldorf Salad **GF**

Grilled Free-Range Chicken, Baby Leaf Lettuces, Apple, Green Grapes, Heart of Celery, Candied Walnut, Lemon-Cider Vinaigrette

\$55 PER PERSON

DESSERTS

(Select One)

Vanilla Bean Cheesecake

Berry Coulis, Brown Butter Graham Cracker, Fresh Berries, Chantilly

Chocolate Cake **V GF**

Cocoa Cake, Chocolate Mousse, Fresh Berries

Fresh Fruit Tart

Lemon Curd, Fresh Fruit, Berry Coulis, Vanilla Bean Chantilly

Strawberry Panna Cotta **GF**

Vanilla Bean Chantilly, Fresh Berries, White Chocolate Pearls

Sorbet and Berries **V GF**

Mango and Raspberry Sorbet, Fresh Seasonal Berries, Almond Florentine

Choice of Entrée: Maximum of 2 Single Entrées Plus Vegetarian.

Price Based on Highest Priced Entrée with Entrée Counts
Provided 5 Days in Advance.

Plated Parties of 24 Guest or Less, May Have the Choice of One
Entrée or Subject to Additional Charge of \$10 Per Person.

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BOXED LUNCH

Prepared "To-Go" for Off-Premises Consumption and Does Not Include Dining Table Setup
For On-Premises Consumption, Additional Charge of \$5 Per Person to Apply

Each Box Includes

A Piece of Whole Fruit, Potato Chips, Chocolate Chip Cookie and Bottled Water

Minimum 12 per Selection // Maximum of 2 Selections Plus Vegetarian Option

\$58 EACH

SALADS

Chipotle Chicken Salad **GF**

Grilled Free-Range Chicken, Roasted Corn, Black Beans, Red Onions, Jicama, Roasted Bell Peppers, Shredded Cabbage, Shredded Carrots, Shredded Cheese, Romaine Lettuce, Crispy Tortilla Strips, Cilantro Lime Dressing

Greek Chicken Salad **GF**

Free Range Breast of Chicken, Petite Romaine, Feta Cheese, Persian Cucumbers, Heirloom Cherry Tomatoes, Red Onions, Kalamata Olives, Oregano Lemon Vinaigrette

Ahi Cobb Salad **GF**

Seared Ahi Tuna, Baby Romaine Lettuce, Applewood Smoked Bacon, Hard Boiled Egg, Heirloom Cherry Tomatoes, Bleu Cheese Crumble, Roasted Corn, Ranch Dressing

High Protein Salad **V GF**

Red Quinoa, Chickpeas, Dried Apricot, Goji Berries, Treviso Lettuce, Fresh Parsley, Edamame, Marcona Almonds, Mustard-Dill Dressing

SANDWICHES

Roast Beef Sandwich

Carved Roast Beef, Swiss Cheese, Caramelized Onions, Roasted Tomato, Arugula, Dijon Mustard Aioli on a French Roll

Chicken and Chimichurri Sandwich

Manchego Cheese, Baby Kale, Tomato, Chimichurri Aioli, Brioche Bun

Turkey Club Sandwich

Roasted Turkey Breast, Applewood Smoked Bacon, Smashed Avocado, Tomato, Pickled Red Onions, Mixed Greens, Roasted Garlic Aioli on Sourdough

Bacon Panini Sandwich

Applewood Smoked Bacon, Fontina Cheese, Smashed Avocado, Bibb Lettuce, Roasted Tomato Aioli on Ciabatta

Caprese Sandwich

Burrata de Buffalo, Marinated Roasted Red Peppers, Heirloom Tomato, Arugula, Basil Pesto and Balsamic Reduction on Focaccia

Grilled Portobello Mushroom Wrap **V GF**

Grilled Seasonal Vegetables, Sundried Tomato, Roasted Peppers, Spinach, Chickpea Hummus in a Gluten Free Wrap

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TRAY PASSED HORS D'OEUVRES

Minimum 25 Pieces per Selection

COLD SELECTIONS

SEA \$11 PER PIECE

Smoked Salmon Rilette
Scottish Salmon, Crème Fraiche, Dill, Caviar, Baguette Toast

Ahi Tuna
Mango Relish, Wasabi Mousse, Wakame, Nori

Lobster House Roll **GF**
Boston Lobster, Lettuce, Mango, Rice Paper, Sweet Chili Sauce

Peruvian Ceviche Spoon **GF**
Leche de Tigre, Mango, Pomegranate, Plantain Crisp

Spicy Salmon Taco
Sriracha, Avocado, Cilantro, Lime, Crispy Wonton Shell

LAND \$10 PER PIECE

Seared Beef Tenderloin
Truffle Aioli, Arugula, Focaccia Crostini

Curry Chicken Salad
Grilled Chicken, Pickled Red Onions, Red Grape on Toasted Baguette

Antipasto Skewer **GF**
Salami, Gruyere Cheese, Roasted Tomato, Artichoke, Olive, Italian Dressing

Poached Pear and Prosciutto **GF**
Creamy Gorgonzola, Honey Mustard Aioli

Goat Cheese Donut
Goat Cheese, Red Onion Bacon Jam, Pumpernickel Toast

VEGETARIAN \$9 PER PIECE

Pistachio Crusted Grape **GF**
Red Grape, Toasted Pistachio, Goat Cheese

Beet Panzanella **GF**
Golden Raisin, Crushed Walnut, Goat Cheese Mousse, Micro Arugula

Caprese Skewer **GF**
Cherry Tomato, Mozzarella, Basil, Balsamic Glaze

Blue Cheese Stuffed Date **GF**
Gorgonzola Mousse, Pomegranate Molasses, Micro Basil

Cucumber Hummus Bite **V GF**
Kalamata Olive Tapenade, Heirloom Cherry Tomato

HOT SELECTIONS

SEA \$11 PER PIECE

Blackened Salmon Skewer **GF**
Chimichurri Aioli

Grilled Scallop **GF**
Corn and Tarragon Puree

Coconut Shrimp
Butterflied Prawn, Coconut Batter, Sweet Thai Chili Sauce

Maui Shrimp Spring Roll
Sambal Aioli

Gourmet Crab Cake
Caper Remoulade Sauce

LAND \$10 PER PIECE

Mini Beef Wellington
Beef Tenderloin, Mushroom Duxelles, Bearnaise Sauce

Braised Short Rib Arancini
Risotto Rice, Parmesan Cheese, Port Wine Reduction

Barbacoa Beef Taquito
Avocado Cilantro Puree

Tikka Spiced Chicken Satay **GF**
Mint Yogurt Dipping Sauce

Chicken-Vegetable Potstickers
Pan Seared, Soy and Ginger Dip

Asian Chicken Meatball **GF**
Spicy Black Bean and Garlic Sauce, Sesame

VEGETARIAN \$9 PER PIECE

Fried Macaroni and Cheese
Farmhouse Cheddar, Mozzarella, Pomodoro Sauce

Quinoa Fritter **V**
Zucchini and Red Pepper, Pine Nuts, Tahini Dipping Sauce

Vegetable Samosa
Mint Sauce

Raspberry and Brie Bite
Crispy Phyllo, Almond

Stuffed Artichoke Heart
Boursin Cheese, Lemon Aioli

Kale and Vegetable Potsticker
Sweet Soy-Garlic Glaze

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A Labor Fee of \$150 Plus Tax will Apply to Groups of 24 or Less Guests

RECEPTION STATIONS

FARM TO MARKET

Minimum 25 Guests Per Station // Maximum Two-Hour Service

A Minimum of Three Stations are Required When Not Accompanying a Plated or Buffet Meal Over a Meal Period

GARDEN SALAD BAR GF

LETTUCE SELECTIONS

Baby Kale, Arugula, Red Cabbage

TOPPINGS BAR

Edamame, Chickpeas, Radishes, Avocado, Artichoke Hearts, Asparagus, Heirloom Tomato, Roasted Beets

Blueberries, Goji Berries, Pecans, Pistachios

Alfalfa Sprouts, Hemp Seeds

DRESSINGS

Balsamic Vinaigrette, Classic Caesar, Green Herb Dressing, Seasonal Citrus Emulsion

\$25 PER PERSON

Add Grilled Chicken \$10 Per Person Additional

Add Grilled Shrimp \$10 Per Person Additional

Add Grilled Flat Iron \$12 Per Person Additional

CALIFORNIA FRUIT & VEGETABLE DISPLAY

GF

Seasonal Melons, Citrus and Berries

English Cucumbers, Asparagus, Endive, Celery, Heirloom Carrots, Radishes

Served with Hummus, Calabrian Chili Aioli, Dill Tzatziki, Pink Peppercorn Ranch Dressing

\$20 PER PERSON

CHEESE & CHARCUTERIE BOARD

Assorted Domestic and Imported Cheeses **GF**

Artisan Charcuterie and Salami **GF**

Served with Nuts, Sun-Dried Fruits, Preserves, Marinated Olives, Cornichons, Variety of Mustards, Crusty Breads and Crackers

\$34 PER PERSON

GOURMET CROSTINI BAR*

Made to Order Cheese Crostini's Curated by our Cheese Monger

Selection of Gourmet Artisan Cheese to Include Brie, Smoked Gouda, Gorgonzola

Rosemary Olive Oil Flatbread, French Baguette Toast, Cherry Cacao Nibs & Almond Crisps

Fig Spread, Mango & Jalapeno Jam, Pear Mostrada

Honeycomb, Olive, Micro Herbs

\$34 PER PERSON

*Chef Attendant Required at \$250 for Two-Hours per 75 Guests

GUACAMOLE FRESCO*

Fresh Guacamole, Made to Order **GF**

Hass Avocado, Onions, Cilantro, Jalapeno, Tomato, Lime

TOPPINGS BAR

Crispy Bacon, Pomegranate Seeds, Mango, Fire Roasted Pineapple, Jicama, Toasted Pepitas, Tajin

Salsa Roja and Salsa Verde

Blue and White Corn Tortilla Chips

\$30 PER PERSON

*Chef Attendant Required at \$250 for Two-Hours per 75 Guests

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RECEPTION STATIONS

FROM THE SEA

Minimum 25 Guests Per Station // Maximum Two-Hour Service

A Minimum of Three Stations are Required When Not Accompanying a Plated or Buffet Meal Over a Meal Period

POKE BOWL*

Your own Signature Bowl, Made to Order

Salmon and Ahi Tuna **GF**

Edamame, Avocado, Cucumber, Jalapeno, Bean Sprouts, Radishes,
Toasted Sesame Seeds **GF**

Brown Rice and Seaweed Salad **GF**

Sweet Soy, Sambal, Pickled Ginger

Sriracha Aioli, Teriyaki Ponzu Sauce

\$32 PER PERSON

*Chef Attendant Required at \$250 for Two-Hours per 75 Guests

SCALLOPS BY THE BAY* **GF**

Delicately Seared Diver Scallops, Prepared to Order

Celeriac Puree, Pomegranates, Saffron Cream

Frisse, Fine Herbs, Fennel Salad

\$34 PER PERSON

*Chef Attendant Required at \$250 for Two-Hours per 75 Guests

SUSHI & SASHIMI

Nigiri and Sashimi **GF**

Salmon, Tuna, Hamachi

Cut Rolls **GF**

Spicy Tuna, Shrimp Tempura, California, Vegetable

Wasabi, Pickled Ginger, Soy Sauce

\$50 PER PERSON

FRUITS DE MER **GF**

Served Over Crushed Iced

Court Bouillon Shrimp (2 pieces)

Pacific Oysters (2 pieces)

Seasonal Selection of Crab (2 pieces)

Shallot Mignonette, Brandied Cocktail Sauce, Louis Sauce, Lemon

\$60 PER PERSON

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RECEPTION STATIONS

THE ALL AMERICAN

Minimum 25 Guests Per Station // Maximum Two-Hour Service

A Minimum of Three Stations are Required When Not Accompanying a Plated or Buffet Meal Over a Meal Period

SLIDERS & SANDWICHES

(Select Two)

Pub House Slider

Angus Beef, Cheddar Cheese, Caramelized Onions, Thousand Island

Asian Chicken Slider

Grilled Teriyaki Chicken, Jalapeno Coleslaw, Sriracha Aioli

French Dip Slider

Braised Short Rib, Provolone Cheese, Au Jus Reduction

Kalua Pork Slider

Fresh Coleslaw, Pineapple Relish

Shrimp Po-Boy Slider

Iceberg Lettuce, Tomato, Fresno Pepper Aioli

Crab Cake Slider

Balboa Bay Crab Cake, Pickled Red Onions, Cajun Remoulade Aioli

Impossible Slider

Impossible Patty, Iceberg Lettuce, Chipotle Gouda, Ketchup

Lobster Roll (Additional \$3 per Person)

Citrus Aioli, Brioche Roll

\$32 PER PERSON

TATERS BAR

(Minimum 25 per Selection)

Garlic & Parmesan Fries

Black Pepper Tossed Waffle Cut Fries

Truffle Scented Crinkle Fries

Herb Tossed Tater Tots

Served with Ketchup and Ranch Dressing

\$15 PER PERSON, PER SELECTION

AMERICA'S HOT DOGS

(Select Two)

California Dog

Bacon Wrapped and Topped with Bell Peppers, Onions, Avocado in a Poppy Seed Bun

Chicago Dog

Tomatoes, Onions, Savory Relish, Pickle Spear, Sport Peppers, Celery Salt, Poppy Seed Bun

Seattle Dog

Roasted Jalapeno, Grilled Sweet Onions, Whipped Cream Cheese

New York Dog

Steamed Onion, Sauerkraut, Whole Grain Mustard

\$26 PER PERSON

GRILLED CHEESE & SOUP

(Select Two Sandwiches)

All American Grilled Cheese

American, Mozzarella and Aged Cheddar Cheeses on Sourdough

Roasted Poblano Grilled Cheese

Oaxaca Cheese, Chipotle Gouda, Roasted Poblanos, Pickled Sweet Peppers on a Parker House Roll

Bacon and Arugula Grilled Cheese

Applewood Smoked Bacon, Arugula, Sharp White Cheddar Cheese, Pickled Onion, on Focaccia Bread

Pear and Brie Grilled Cheese

Pear, Brie and Gruyere Cheeses, Caramelized Onion on Walnut Cranberry Bread

SERVED WITH

Roasted Tomato Bisque

\$28 PER PERSON

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A Labor Fee of \$150 Plus Tax will Apply to Groups of 24 or Less Guests

RECEPTION STATIONS

AROUND THE WORLD

Minimum 25 Guests Per Station // Maximum Two-Hour Service

A Minimum of Three Stations are Required When Not Accompanying a Plated or Buffet Meal Over a Meal Period

STREET TACO BAR

(Select Two)

Carne Asada **GF**

Bell Peppers, Onions, Cilantro

“Taco Bell Style” Ground Beef **GF**

Secret Spiced Seasoned Ground Beef, Cheddar Cheese, Onions, Tomato

Chicken Tinga **GF**

Bell Peppers, Onions, Cilantro

Slow Braised Pork Carnitas **GF**

Black Beans, Roasted Corn, Roasted Jalapenos, Tomato

Grilled Blackened Salmon **GF**

Corn Salsa

TACO BAR ACCOMPANIMENTS TO INCLUDE

Pico de Gallo, Shredded Iceberg Lettuce, Salsa Roja, Sour Cream, Limes

Warm Corn and Flour Tortillas

\$34 PER PERSON

TAQUITO BAR

(Select Two)

Barbacoa Beef

Cilantro Lime Chicken

Pork Carnitas

Cheese and Roasted Corn

Served with Salsa Verde, Salsa Roja, Chipotle Crema, Cilantro Crema, Lime Wedges

\$24 PER PERSON

ENHANCE YOUR STREET TACO OR TAQUITO BAR

House Made Guacamole with White and Blue Corn Tortilla Chips

\$8 PER PERSON

ITALIAN PASTA STATION

(Select Two)

Chicken Farfalle

Sauteed Spinach, Cream Sauce, Ricotta Salata

Penne Carbonara

Lardon, Pecorino Romano, Egg Yolk and Cream Emulsion

Ziti Marinara

Tomato Basil, Lemon Oil, Grana Padano

Potato Gnocchi

Heirloom Tomato, Pesto Cream, Pine Nuts and Parmigiano

\$30 PER PERSON

MINI FLATBREAD PIZZAS

(Select Two)

Margherita Flatbread

Mozzarella Cheese, Heirloom Tomato, Basil, Tomato Sauce

Pepperoni Flatbread

Pepperoni, Mozzarella Cheese, Tomato Sauce

Mediterranean Flatbread

Romesco, Cheese Blend, Kalamata Olives, Roasted Red Peppers, Artichoke, Fennel

Roasted Mushroom Truffle Flatbread

Truffle Duxelle, House Mushroom Blend, Ricotta Cheese

BBQ Chicken Flatbread

Grilled Chicken, Red Onions, Cheddar Cheese Blend, House Made BBQ Sauce, Herb Cream Sauce

\$28 PER PERSON

DIM SUM SAMPLER

(Select Two)

Shrimp Shu Mai

Chicken Potsticker

Pork Bao

Peking Duck Spring Roll

Vegetable Spring Roll

SERVED WITH

Garlic Chili Sauce, Black Vinegar, Hot and Sour Sauce, Scallions

\$30 PER PERSON

Menu Selections and Pricing are Subject to Change // All Prices are Subject to a 25% Service, Facility and Administrative Charge and 7.75% California Sales Tax
A Labor Fee of \$150 Plus Tax will Apply to Groups of 24 or Less Guests

RECEPTION STATIONS

THE BUTCHERY

Minimum 25 Guests Per Station // Maximum Two-Hour Service

A Minimum of Three Stations are Required When Not Accompanying a Plated or Buffet Meal Over a Meal Period

*All Carving Stations Require a Chef Attendant at \$250 for Two-Hours per 75 Guests

CARVED TO ORDER*

Minimum 25 Per Selection

Searched Angus Beef Tenderloin **GF**

Vegetable Succotash, Cream of Mushroom

\$38 PER PERSON

Smoked Prime Rib of Beef

Grilled Broccolini, Miso Mustard Glaze

\$37 PER PERSON

Spice Crusted New York Strip **GF**

Jumbo Asparagus, Bearnaise Sauce

\$35 PER PERSON

Dijon and Herb Crusted Rack of Lamb

Glazed Baby Carrots, Mint Jus

\$30 PER PERSON

Herb Roasted Turkey Breast **GF**

Brussels Sprouts, Homemade Gravy, Orange-Cranberry Sauce

\$25 PER PERSON

Pacific Salmon "En Croute"

Haricot Vert, Sliced Almonds, Orange-Ginger

\$24 PER PERSON

Searched Cajun Ahi Tuna (Rare)

Fire-Roasted Eggplant Puree, Ginger Soy Sesame Sauce

\$27 PER PERSON

ENHANCEMENTS*

Minimum 25 Per Selection

Whipped Yukon Gold Mashed Potatoes **GF**

\$8 PER PERSON

Roasted Fingerling Potatoes **GF**

\$8 PER PERSON

Fregola Sarda, Roasted Tomato, Lemon Oil

\$9 PER PERSON

Forbidden Rice, Fried Oyster Mushrooms, Edamame **GF**

\$10 PER PERSON

Basmati Rice Pilaf, Raisins, Cashew, Saffron **GF**

\$10 PER PERSON

Menu Selections and Pricing are Subject to Change // All Prices are Subject to a 25% Service, Facility and Administrative Charge and 7.75% California Sales Tax

A Labor Fee of \$150 Plus Tax will Apply to Groups of 24 or Less Guests

RECEPTION STATIONS

BALBOA SWEET TREATS

Minimum 25 Guests Per Station // Maximum Two-Hour Service

A Minimum of Three Stations are Required if Served Over a Meal Period in Substitution of a Plated or Buffet Meal

SWEET SENSATIONS

(Select Six)

Assorted French Macarons **GF** Meyer Lemon Bars **GF**
Chocolate Caramel Turtle Tart Strawberry Shortcake
Chocolate Raspberry Tulips **GF** Chocolate Cake **GF**
Flourless Chocolate Torte **GF** Red Berry Cake **GF**
Petite Cupcake Assortment Mango Opera Cake **GF**
Vanilla Bean Cheesecake Carrot Cake **GF**
Wild Berry Panna Cotta **GF** Key Lime Meringue Tart

\$32 PER PERSON

DONUTS & COFFEE

(Minimum of 50 Guests)

Assortment of Artisan Donuts
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Assorted Hot Teas
Individual Bottles of Cold Brew
Individual Bottles of Café Latte with Non-Dairy Milk

\$28 PER PERSON

CHURRO BAR

Selection of Chocolate, Caramel, and Plain Churros

Dulce de Leche Sauce, Chocolate Sauce, Strawberry Compote,
Vanilla Bean Chantilly

\$24 PER PERSON

PROFITEROLE*

Made to Order with a Pastry Chef

Vanilla Pastry Cream, Lemon Curd, Strawberry Cream
Chocolate Sauce, Caramel Sauce

Toasted Coconut, Sprinkles, Freeze Dried Seasonal Berries, Cocoa Nibs,
Crushed Pistachio

\$24 PER PERSON

*Chef Attendant Required at \$250 for Two-Hours per 75 Guests

ICE CREAM SANDWICHES*

Ice Cream Sandwiches Made to Order, Served with Toppings Bar

COOKIES – SELECT TWO FLAVORS

Chocolate Chip, Snickerdoodle, Sugar, Oatmeal Raisin,
White Chocolate Macadamia Nut

ICE CREAM – SELECT TWO FLAVORS

Vanilla, Chocolate, Strawberry, Mint Chocolate Chip

TOPPINGS BAR

Sprinkles, Chocolate Shavings, Cookies n Cream Crumbles,
Peanuts, Toasted Coconut

\$30 PER PERSON

*Chef Attendant Required at \$250 for Two-Hours per 75 Guests

GUSTOSO GELATO*

(Minimum of 50 Guests)

Hand Crafted Italian Gelato and Sorbet

SELECT FOUR FLAVORS

Belgian Chocolate Double Chocolate Cherry **GF**
Giandua (Chocolate Hazelnut) Cookie Butter **GF**
Vanilla Madagascar Raspberry Lemon Sorbet
Salted Caramel Strawberry Sorbet
Honey Lavender Hawaiian Pineapple Sorbet
Cookies & Cream Italian Bergamot Sorbet

\$14 PER PERSON

*Chef Attendant Required at \$250 for Two-Hours

MINI OVEN BROWNIES*

Fresh From the Oven, Warm Brownies and Blondies
Served a La Mode with Vanilla Ice Cream

Topped with Chocolate and Caramel Sauces

\$24 PER PERSON

*Chef Attendant Required at \$250 for Two-Hours per 75 Guests

Menu Selections and Pricing are Subject to Change // All Prices are Subject to a 25% Service, Facility and Administrative Charge and 7.75% California Sales Tax
A Labor Fee of \$150 Plus Tax will Apply to Groups of 24 or Less Guests

DINNER BUFFETS

25 Guest Minimum // Maximum 90 Minute Service

Service Includes Freshly Baked Rolls and Butter, Regular and Decaffeinated Coffee, Assortment of Hot Teas

BON VOYAGE

STARTERS

Bloomdale Savoy Spinach
Sun-Dried Fruits, Shaved Parmesan,
Watermelon Radish, Croutons,
Red Ver Jus Emulsion

California Chopped Salad **GF**

Roasted Vegetables, Point Reyes Bleu Crumble,
Candied Walnut, Cucumber,
Champagne Dressing

Heirloom Beets Salad **GF**

Goat Cheese, Dates, Frisse,
Port Wine Vinaigrette

ENTRÉES

(Select Three)

Grilled Chophouse Filet **GF**

House Made Spice Rub, Green Peppercorn
Bordelaise

Seared Salmon **GF**

Carrot Coconut Puree, Beurre Rouge

Roasted Jidori Chicken Thigh **GF**

Lemon Brine, Herbs, Chicken Jus

Mushroom Risotto **GF**

Wild Mushrooms, Parmesan Cream

Sazon Spiced Tofu "Scallop" **V GF**

Roasted Corn and Almond Milk Puree,
Pomegranate Seeds

ACCOMPANIMENTS

Roasted Root Vegetable Hash **V GF**

Herbs and Garlic

Jumbo Asparagus **V GF**

Herbs and Lemon Oil

DESSERTS

Chocolate Fudge Brownies

Red Berry Cake **GF**

Coconut Macarons

\$135 PER PERSON

SET SAIL

STARTERS

Baby Gem Salad **GF**

Smoked Bleu Cheese, Crispy Serrano Jamon,
Basil Vinaigrette

Red Quinoa & Apple Salad **V GF**

Baby Rocket, Endive, Mission Figs, Marcona
Almonds, Citrus Vinaigrette

ENTRÉES

(Select Three)

Grilled Flat Iron Steak **GF**

Roasted Mushrooms, Herb Jus

Herb Crusted Chicken Breast

Pomegranate and Rosemary Emulsion

Pan Seared Icelandic Cod **GF**

Puttanesca, White Wine Butter Sauce

Parmesan Gnocchi

Blistered Tomato, Pesto Cream Sauce

ACCOMPANIMENTS

Fingerling Potato Confit **GF**

Fried Herbs

Caramelized Brussels Sprouts **V GF**

Toasted Shaved Almonds

DESSERTS

Meyer Lemon Bars **GF**

Strawberry Almond Tarts

Caramel Pot de Crème **GF**

\$130 PER PERSON

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DINNER BUFFETS CONTINUED

25 Guest Minimum // Maximum 90 Minute Service

Service Includes Freshly Baked Rolls and Butter, Regular and Decaffeinated Coffee, Assortment of Hot Teas

ANCHORS UP

STARTERS

Organic Baby Green Salad **V GF**

Baby Tomatoes, Strawberries,
Candied Walnuts, Raspberry Vinaigrette

Arugula and Poached Pear Salad **GF**

Frisse, Goat Cheese, Tarragon,
Candied Pecans, Maple Vinaigrette

ENTRÉES

(Select Three)

Braised Short Ribs **GF**

Gremolata, Red Wine Jus

Grilled Free-Range Breast of Chicken **GF**

Roasted Cauliflower, Capers, Herb and Garlic
Jus

Shrimp Scampi **GF**

Limoncello, Thyme, Capers, Garlic

Cheese Ravioli

Blistered Heirloom Tomatoes,
Toasted Pine Nuts, Pesto Cream Sauce

ACCOMPANIMENTS

Herb and Parmesan Polenta **GF**

Glazed Heirloom Carrots **V GF**

Lemon Oil, Maldon Salt

DESSERTS

Strawberry Chocolate Cream Puffs

Blood Orange Meringue Tarts

Vanilla Bean Panna Cotta **GF**

\$125 PER PERSON

ALL ABOARD

STARTERS

Lobster Bisque

Chopped Lobster, Crème Fraiche, Chives

Organic Baby Kale Salad **GF**

Pickled Beets, Bocconcini, Avocado, Apricot,
California Pistachios, Agave-Golden Balsamic
Emulsion

ENTRÉE SELECTIONS

(Select Three)

House Spice Rubbed New York Strip Steak

GF

Pearl Onions, Bone Marrow Glaze

Herb Brined Chicken Breast **GF**

Creamy Mushroom Emulsion

Grilled Barramundi **GF**

Saffron and Parsnip Puree, Pomegranate Seeds

Spinach Tortellini

Pecorino and Ricotta Filled, Spicy Puttanesca
Sauce

Heirloom Cauliflower Steak **V GF**

Vadouvan Spiced, Almond Cream

ACCOMPANIMENTS

Seasonal Roasted Squash **GF**

Sage and Brown Butter

Haricot Vert **GF**

Lemon Oil, Herbs

DESSERTS

Strawberry Hazelnut Tarts

Meyer Lemon Bars **GF**

Chocolate Eclairs

\$125 PER PERSON

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PLATED DINNER

Entrée Price Includes Starter and Dessert

Service Includes Freshly Baked Rolls and Butter, Regular and Decaffeinated Coffee, Assortment of Hot Teas

STARTERS

(Select One)

Garden Field Greens **GF**

Farm Gathered Leaf Lettuces, Poached Pear, Gorgonzola Cheese, Dried Cranberries, Candied Walnuts, White Balsamic Vinaigrette

Caesar Salad

Petite Gem Lettuce and Treviso, Parmesan Cheese, Brioche Croutons, Heirloom Cherry Tomatoes, Caesar Dressing

Baby Wedge Salad **GF**

Gem Hearts, Heirloom Tomatoes, Point Reyes Bleu Cheese, Applewood Smoked Bacon, Pink Peppercorn Ranch Dressing

Roasted Beet and Goat Cheese **GF**

Arugula, Dates, Almonds, Frisee, Tangerine Vinaigrette

Greek Salad **GF**

Petite Romaine, Feta Cheese, Kalamata Olives, Persian Cucumbers, Heirloom Cherry Tomatoes, Red Onions, Oregano Lemon

Chicory & Apple Salad **GF**

Farm Gathered Leaf Lettuces, Endive, Apple, Fennel, Manchego Cheese, Candied Pecans, Tarragon, Pomegranate Seeds, Maple Vinaigrette

Burrata Caprese **GF**

Heirloom Tomato, Burrata de Buffalo, Sliced Cucumber, Golden Raisins, Frisee, Olive Caponata, Petite Lettuce, Balsamic Glaze

Winter Greens Salad **GF**

Mixed Baby Lettuces, Herb Crusted Goat Cheese, Pomegranate Seeds, Shaved Root Vegetables, Heirloom Cherry Tomatoes, Maple Vinaigrette

Cream of Foraged Mushrooms Soup **GF**

Cognac Cream, Sautéed Mushroom, Truffle Oil

Roasted Tomato Bisque **GF**

Crab and Apple Salad, Spiced Oil

Yellowtail Crudo (Add \$10 per Person) **GF**

Hearts of Palm, Seasonal Citrus, Espelette Pepper Dust, Yuzu Puree

ENTREES

(Select One)

Searched Chilean Seabass **GF**

Beluga Lentils, Crispy Broccolini, Marcona Almonds, Cassis-Cranberry Beurre Blanc

\$125 PER PERSON

Searched Icelandic Cod

Forbidden Rice, Maitake Mushroom, Sweet Soy Glaze, Hajikami Ginger

\$110 PER PERSON

Blackened Mediterranean Sea Bass **GF**

Crispy Polenta, Sweet Corn and Squash Succotash, Rainbow Chard, Citrus Vierge Sauce

\$110 PER PERSON

Wild Caught Jumbo Prawns **GF**

Creamy Cheddar Grits, Roasted Sweet Corn, Pickled Red Onions, Garlic Cajun Sauce

\$110 PER PERSON

Searched Atlantic Salmon

Orzo Pasta, Semi-Dried Tomato, Fresh Basil, Lemon Caper Sauce

\$108 PER PERSON

Searched Barramundi **GF**

Lemon Risotto, Asparagus, Roasted Tomato Butter Sauce

\$108 PER PERSON

Searched Filet Mignon **GF**

Whipped Yukon Gold Potato Puree, Grilled Broccolini, Thyme Veal Jus

\$135 PER PERSON

Grilled Prime New York Strip Steak **GF**

Butternut Squash Risotto, Grilled Asparagus, Bordelaise

\$130 PER PERSON

Glazed Short Rib **GF**

Butternut Squash Risotto, Grilled Asparagus, Red Wine Braising Jus

\$116 PER PERSON

Artichoke and Asiago Cheese Stuffed Chicken Breast

Warm Farro Salad, Kalamata Olives, Roasted Red Peppers, Arugula Pesto

\$102 PER PERSON

Herb Roasted Jidori Chicken Breast **GF**

Confit Fingerling Potato, Glazed Carrots, Thyme Jus

\$98 PER PERSON

Choice of Entrée: Maximum of 2 Single Entrées Plus Vegetarian.

Price Based on Highest Priced Entrée with Entrée Counts Provided 5 Days in Advance.

Plated Parties of 24 Guest or Less, May Have the Choice of One Entrée or Subject to Additional Charge of \$10 Per Person.

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PLATED DINNER CONTINUED

Entrée Price Includes Starter and Dessert

Service Includes Freshly Baked Rolls and Butter, Regular and Decaffeinated Coffee, Assortment of Hot Teas

DUET ENTREES

Seared Filet Mignon & Lobster Tail **GF**

Whipped Chive Potatoes, Roasted Heirloom Carrots, Haricot Vert, Sauce Thermador

\$160 PER PERSON

Seared Filet Mignon & Chilean Seabass **GF**

Whipped Yukon Gold Potatoes, Grilled Asparagus, Parsnip Chips, Bordelaise

\$145 PER PERSON

Grilled Prime New York Strip Steak & Jumbo Prawns **GF**

Butternut Squash Risotto, Grilled Artichoke Hearts, Grain Mustard Soubise

\$140 PER PERSON

Seared Filet Mignon & Icelandic Cod **GF**

Whipped Yukon Gold Potatoes, Glazed Carrots, Parsnip Chips, Bordelaise

\$140 PER PERSON

Glazed Short Rib & Seared Atlantic Salmon **GF**

Whipped Yukon Gold Potatoes, Grilled Broccolini, Parsnip Chips, Red Wine Braising Jus

\$122 PER PERSON

Roasted Jidori Chicken Breast & Jumbo Prawns **GF**

Creamy Cheddar Grits, Sweet Corn and Squash Succotash, Pickled Red Onions, Garlic Cajun Sauce

\$115 PER PERSON

DESSERTS

(Select One)

Chocolate Marquise **GF**

Chocolate Cake, Chocolate Mousse, Chocolate Glaze, Blackberry Coulis

Espresso Tart **GF**

Chocolate Shortbread Cookie Dough, Coffee Cake, Espresso Cream, Chocolate Ganache

Tiramisu **GF**

Lady Fingers, Mascarpone Mousse, Espresso Crème Brûlée, Strawberries

Carrot Cake **GF**

Traditional Carrot Cake, Vanilla Cream Cheese Mousse, Strawberries

VEGETARIAN ENTREES

(Chef's Selection if Guarantee Count is Not Provided)

Sazon Spiced Tofu "Scallop" **V GF**

Roasted Corn and Almond Milk Puree, Garlic Kailan, Pomegranate Seeds

Porcini Mushroom Ravioli

Foraged Mushrooms, Truffle Cream Sauce, Thyme

Tandoori Spiced Rainbow Cauliflowers **GF**

Zucchini Ribbons, Mint and Greek Yogurt Raita, Tomato Chutney

Stuffed Portobello Mushroom

Piquillo Peppers, Onions, Wild Rice, Boursin Cheese, Herbed Breadcrumbs, Leek Soubise

Eggplant Involtini **V GF**

Stuffed with Seasonal Squash and Zucchini, Vegan Ricotta, Roasted Red Pepper Marinara Sauce, Micro Basil

Red Velvet Cake **GF**

Red Velvet Cake, White Chocolate Mousse, Chocolate Sauce

Caramel Pot de Creme **GF**

Vanilla Bean Chantilly, Chocolate Pearls, Strawberries

Citrus Fruit Tart

Blood Orange Curd, Fresh Fruit, Berry Coulis, Torched Meringue

Dulce de Leche **GF**

Walnut Brownie, Dulce de Leche Chocolate Mousse, Vanilla Crème, Salted Caramel Sauce

Alternating Desserts Available for Additional \$4 Per Person

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BAR AND WINE SELECTIONS

DELUXE BRANDS \$16 PER DRINK HOSTED

New Amsterdam Vodka
 New Amsterdam Gin
 Evan Williams Bourbon
 El Jimador Silver Tequila
 Cruzan Aged Rum

Angeline Chardonnay & Cabernet Sauvignon \$12 Per Glass
 Bouvet-Ladubay Brut Sparkling \$12 Per Glass

SPECIALTY BRANDS \$18 PER DRINK HOSTED

Titos Vodka
 Aviation Gin
 Buffalo Trace Bourbon
 Sazerac 6-Year-Old Rye Whiskey
 Johnnie Walker Red Scotch
 Herradura Silver Tequila
 Plantation 3 Star Artisanal White Rum

Bonterra Chardonnay & Cabernet Sauvignon \$14 Per Glass
 Domaine Ste Michelle Brut Sparkling \$14 Per Glass

PREMIUM BRANDS \$20 PER DRINK HOSTED

Grey Goose Vodka
 Bombay Sapphire Gin
 Empress Indigo Gin
 Woodford Reserve Bourbon
 Johnny Walker Black Scotch
 Whistle Pig Rye Whiskey
 Casamigos Blanco Tequila
 Xicaru Silver Mezcal
 SelvaRey Silver Rum
 Kahlua
 Bailey's Irish Cream

Daou Chardonnay and Sauvignon Blanc \$16 Per Glass
 Daou Cabernet Sauvignon \$18 Per Glass
 Piper Sonoma Brut Sparkling \$16 Per Glass

BEER AND SOFT DRINKS SELECTIONS ARE INCLUDED ON ALL BARS

DOMESTIC BEERS \$9 PER BOTTLE HOSTED

Budweiser
 Coors Light
 Samuel Adams

IMPORTED BEERS \$10 PER BOTTLE HOSTED

Corona
 Heineken
 Stella Artois

CRAFT BEERS \$11 PER BOTTLE HOSTED

Stone Brewery Varieties
 Ballast Point Varieties

SOFT BEVERAGES \$6 EACH HOSTED

Coca Cola, Diet Coke, Sprite
 Sparkling Mineral Water and Flavored Sparkling Water
 Still Mineral Water

ULTRA PREMIUM BRANDS

Selections are Only Available to be Added to Hosted Bars and are
 Charged on Consumption. Not Available for Cash Bars.
 Served over Crystal Clear Ice Blocks or Neat.

Colonel E.H. Taylor Straight Rye Bourbon	\$30 per Drink
Glenmorangie 10 Year Single Malt Scotch	\$24 per Drink
Johnnie Walker Blue Label Blended Scotch	\$70 per Drink
Macallan 12 Year Single Malt Scotch	\$28 per Drink
Oban 14 Year Single Malt Scotch	\$28 per Drink
WhistlePig 18 Year Double Malt Rye	\$99 per Drink
Clase Azul Reposado Tequila	\$45 per Drink
Don Julio 1942 Tequila	\$48 per Drink

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BAR AND WINE SELECTIONS

BEVERAGES ON CONSUMPTION

	HOSTED	CASH
DELUXE COCKTAILS	\$16 PER DRINK	\$18 PER DRINK
DELUXE WINE	\$12 PER GLASS	\$14 PER GLASS
DELUXE SPARKLING WINE	\$12 PER GLASS	\$14 PER GLASS
SPECIALTY COCKTAILS	\$18 PER DRINK	\$20 PER DRINK
SPECIALTY WINE	\$14 PER GLASS	\$16 PER GLASS
SPECIALTY SPARKLING WINE	\$14 PER GLASS	\$16 PER GLASS
PREMIUM COCKTAILS	\$20 PER DRINK	\$22 PER DRINK
PREMIUM WHITE WINE	\$16 PER GLASS	\$18 PER GLASS
PREMIUM RED WINE	\$18 PER GLASS	\$20 PER GLASS
PREMIUM SPARKLING WINE	\$16 PER GLASS	\$18 PER GLASS
DOMESTIC BEER	\$9 PER BOTTLE	\$11 PER BOTTLE
IMPORTED BEER	\$10 PER BOTTLE	\$12 PER BOTTLE
CRAFT & REGIONAL BEER	\$11 PER BOTTLE	\$13 PER BOTTLE
SOFT DRINKS	\$6 PER DRINK	\$6 PER DRINK
MINERAL WATER	\$6 PER DRINK	\$6 PER DRINK

Cash Bar prices are inclusive of sales tax and service charge. All bars require a Bartender at a Labor Fee of \$250, the Bartender Labor Fee is waived with \$500 in bar sales. A \$250 Bar Relocation Fee will apply to each additional bar setup.

Hosted bars may be inspected by the client immediately preceding and following the bar operation. If no inspection is made, the client waives the right to verify the consumption and agrees to accept the Resort's final count.

UNLIMITED BEVERAGE PACKAGES

Include Cocktails, Domestic, Craft and Imported Beers, Wine, Soft Drinks and Mineral Water

	DELUXE	SPECIALTY	PREMIUM
1 Hour	\$32	\$36	\$40
2 Hours	\$48	\$54	\$60
3 Hours	\$64	\$72	\$80
4 Hours	\$80	\$90	\$100
Additional Hours	\$16	\$18	\$20
	Per Person Per Hour	Per Person Per Hour	Per Person Per Hour

Beverage Packages do not include tray passed beverages, tableside beverage service, champagne toast, or shots.

Package charged per event guest.

UNLIMITED SOFT BEVERAGE PACKAGES

*Includes Deluxe Wine Selections Only

	BEER & WINE*	SOFT DRINKS
1 Hour	\$24	\$12
2 Hours	\$36	\$18
3 Hours	\$48	\$24
4 Hours	\$60	\$30
Additional Hours	\$12	\$6
	Per Person Per Hour	Per Person Per Hour

Beverage Packages do not include tray passed beverages, tableside beverage service or champagne toast.

Package charged per event guest.

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SEASONAL COCKTAILS

Seasonal Cocktails May be Added to Any Hosted by Consumption Bar or Premium Package Bar

SPECIALTY COCKTAILS

ANTIOXIDANT LEMONADE

Titos Vodka, Freshly Squeezed Lemonade, Muddled Blueberries,
Simple Syrup, Fresh Mint

\$20 PER DRINK

THE ICY PEAR

Grey Goose Poire Vodka, Elderflower Liqueur, Lime Juice,
Simple Syrup

\$20 PER DRINK

BLACKBERRY SMASH

Empress Indigo Gin, Muddled Blackberries, Lime Juice, Simple Syrup,
Club Soda

\$20 PER DRINK

THE LAST WORD

Bombay Sapphire Gin, Basil, Cucumber, Lime Juice, Simple Syrup

\$20 PER DRINK

SPICE & ICE

Casamigos Blanco Tequila, Lime Juice, Cointreau, Simple Syrup,
Jalapenos

\$20 PER DRINK

THE ERNESTO

Casamigos Blanco Tequila, Kahlua, Espresso, Brown Crème de Cacao

\$20 PER DRINK

GARDEN BOURBON SMASH

Buffalo Trace Bourbon, Muddled Cherries, Basil, Thyme, Lemon Juice,
Simple Syrup, Cointreau, Ginger Beer

\$20 PER DRINK

STRAWBERRY FIELDS FOREVER

SelvaRey Silver Rum, Freshly Squeezed Lemonade, Pureed Strawberry,
Ginger Beer

\$20 PER DRINK

THE SUN ALSO RISES

SelvaRey Silver Rum, Maraschino Liqueur, Grapefruit Juice, Lime Juice

\$20 PER DRINK

WINE & CHAMPAGNE

WHITE SANGRIA

Tropical Fruits & Citrus

\$16 PER DRINK

RED SANGRIA

Classic Fruits & Citrus

\$16 PER DRINK

THE MARINA

Prosecco, Pureed Peaches, Lemon Juice, Simple Syrup,
Fresh Raspberry

\$16 PER DRINK

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WINE SELECTIONS

Priced per Bottle, Vintages and Availability are Subject to Change

CHAMPAGNE

Taittinger La Francaise Brut	\$110
J. De Telmont Grand Reserve Brut	\$145
Veuve Clicquot Yellow Label Brut, NV	\$160

SPARKLING WINES

Bouvet-Ladubay Brut Sparkling	\$48
Domaine Chandon Brut Classic NV	\$75
Domaine Ste Michelle Brut NV	\$58
Piper Sonoma Brut, Sonoma	\$64
Meiomi Rosé, California Coast	\$60
Schramsberg Blanc de Blancs Brut, Napa	\$120
Domaine Ste Michelle Brut Rose, Washington	\$50

WHITE WINES

Angeline Chardonnay, California	\$48
Bonterra Chardonnay, California	\$56
Cakebread Chardonnay, Napa Valley	\$120
Daou Chardonnay, Paso Robles	\$64
Far Niente Chardonnay, Napa Valley	\$165
Ferrari-Carano Chardonnay, Alexander Valley	\$70
Frank Family Chardonnay, Carneros	\$110
Patz & Hall Chardonnay, Russian River Valley	\$86
Rombauer Chardonnay, Carneros	\$110
Sonoma-Cutrer Chardonnay, Sonoma County	\$75
Cloudy Bay Sauvignon Blanc, Marlborough	\$95
Daou Sauvignon Blanc, Paso Robles	\$64
Duckhorn Sauvignon Blanc, Napa	\$70
Justin Sauvignon Blanc, Paso Robles	\$56
Kim Crawford Sauvignon Blanc, Marlborough	\$62
Bianchi Pinot Grigio, Santa Barbara County	\$52
Santa Margherita Pinot Grigio, Italy	\$68
Daou Rosé, Paso Robles	\$68
Justin Rosé, Paso Robles	\$50

RED WINES

Angeline Cabernet Sauvignon, California	\$48
Bonterra Cabernet Sauvignon, California	\$56
Daou Cabernet Sauvignon, Paso Robles	\$70
Hall Cabernet Sauvignon, Napa Valley	\$180
Heitz Cabernet Sauvignon, Napa Valley	\$160
Hess Allomi Cabernet Sauvignon, Napa Valley	\$92
Jordan Cabernet Sauvignon, Alexander Valley	\$165
Justin Cabernet Sauvignon, Paso Robles	\$80
Penfolds Max's Cabernet Sauvignon, South Australia	\$70
Silver Oak Cabernet Sauvignon, Alexander Valley	\$200
Stags Leap Hands of Time Cabernet Sauvignon, Napa	\$88
Duckhorn Merlot, Napa Valley	\$150
Freemark Abbey Merlot, Napa Valley	\$90
Cakebread Pinot Noir, Napa Valley	\$150
Cherry Tart Tri County Pinot Noir, California	\$80
Martin Ray Pinot Noir, Sonoma Coast	\$58
Meiomi Pinot Noir, Coastal California	\$72
Patz and Hall Pinot Noir, Sonoma County	\$98
Pessimist by Daou Red Blend, Paso Robles	\$62
Prisoner Red Blend, Napa Valley	\$105

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