



Balboa Bay
RESORT™

CATERING MENU

2021 SUMMER & FALL



GENERAL INFORMATION & POLICIES

FOOD & BEVERAGE SELECTIONS

All food and beverage must be purchased through Balboa Bay Resort and be consumed on premises. When a choice of two plated entrées is requested, the higher entrée price will be the menu price. The client will be required to provide place cards with entrée indicators for each guest. Plated parties of (24) guests or less may have the choice of 1 entrée, or subject to upcharge of \$10. All prices are subject to change.

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. The Service Charge is distributed to service staff (15%) and the remaining 10% is used to offset facility usage, maintenance, capital expenditure costs, and administrative expenses ("Facility and Administrative Charge"). On hosted bars the Service Charge is distributed to bartenders and barbacks (16.00%) and the remaining 9.00% is used to offset facility usage, maintenance, capital expenditure costs, and administrative expenses ("Facility and Administrative Charge"). 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.

LABOR FEES

- Events with guarantees which are fewer than 25 guests for Full 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 of \$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 \$50 per pallet

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 \$150 bartender fee will apply to any party that does not reach a minimum of \$500 in bar revenue.

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. This will be the number for whom the Resort will prepare food for the function. 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.

VALET

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 \$38 per vehicle per night.

EVENT SETUPS

66" round tables

72" round tables (limited supply)

30" round cocktail tables (high and low)

Draped 8' tables for registration, gift tables and displays

Linen-less 8' tables for schoolroom style seating (limited supply)

Upholstered banquet chairs

White garden chairs for ceremonies and outdoor events

Floor length linens with coordinating overlays in your choice of white or ivory for dining tables

Votive candles (up to 4 per table)

Wood dance floor in 4'x4' sections

Black carpeted staging in 6'x8' sections

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 BUFFETS

Maximum 90 Minute Service

ON THE LIGHTER SIDE

(10 Guest Minimum)

SEASONAL FRESH FRUIT AND BERRIES **GF**
FRESHLY BAKED ASSORTED BREAKFAST PASTRIES

With Butter, Honey and Preserves

ASSORTED BAGELS WITH CREAM CHEESE
FRESHLY SQUEEZED ORANGE JUICE
FRESHLY BREWED REGULAR AND DECAFFEINATED
COFFEE AND ASSORTMENT OF HOT TEAS

\$38 PER PERSON

BALBOA BAY CONTINENTAL

(10 Guest Minimum)

SEASONAL FRESH FRUIT AND BERRIES **GF**
BALBOA BAY YOGURT PARFAIT **GF**

Vanilla Greek Yogurt, Berry Compote, Organic Granola

ASSORTED MINI SCONES
ASSORTED BAGELS WITH CREAM CHEESE
FRESHLY SQUEEZED ORANGE JUICE
FRESHLY BREWED REGULAR AND DECAFFEINATED
COFFEE AND ASSORTMENT OF HOT TEAS

\$45 PER PERSON

A HEALTHY START

(25 Guest Minimum)

STARTERS

SEASONAL FRESH FRUIT AND BERRIES **GF**
SELECTION OF INDIVIDUAL GREEK YOGURTS
FRESHLY BAKED ASSORTED BREAKFAST PASTRIES
SELECTION OF SLICED BREADS

With Butter, Honey and Preserves

ACCOMPANIMENTS

CAGE-FREE SCRAMBLED EGGS WITH CHIVES **GF**
APPLEWOOD SMOKED BACON **GF**
BREAKFAST POTATOES **GF**

REFRESHMENTS

FRESHLY SQUEEZED ORANGE JUICE
FRESHLY BREWED REGULAR AND DECAFFEINATED
COFFEE AND ASSORTMENT OF HOT TEAS

ENTRÉE SELECTIONS*

SPINACH & TOMATO QUICHE

Sauteed Spinach, Oven Roasted Tomato, Feta Cheese, Swiss Cheese

QUICHE LORRAINE

Sauteed Spinach, Pancetta, Gruyere Cheese

SPANISH FRITTATA **GF**

*Chorizo, Cheddar Cheese, Roasted Bell Peppers, Green Onion,
Roasted Tomato Salsa*

BELGIAN WAFFLES

Maple Syrup, Wild Berries, Whipped Butter

FRENCH TOAST

Brioche Bread, Egg Custard, Maple Syrup, Fresh Berries

IRISH STEEL CUT OATMEAL **GF**

Brown Sugar, Honey, Sun-Dried Fruits

\$50 PER PERSON FOR ONE ENTRÉE

\$55 PER PERSON FOR TWO ENTRÉES

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

Must Accompany a Breakfast Buffet

BREAKFAST SANDWICHES

\$10 EACH

(Minimum 10 Per Selection)

CALIFORNIA BREAKFAST SANDWICH

Whole Eggs, Prosciutto, Farmhouse Cheddar, Spinach, on a Croissant

FARMHOUSE SANDWICH

Free Range Egg Whites, Gruyere Cheese, Wilted Spinach, on Toasted Rye Bread

BLT-E SANDWICH

Free Range Fried Egg, Applewood Smoked Bacon, Smoked Ham, Lettuce, Tomato, Mayonnaise, on Toasted Brioche

ENGLISH MUFFIN

Free Range Fried Egg, Smoked Ham, American Cheese on an English Muffin

AVOCADO TOAST

Smashed Avocado, Pomegranate Seeds, Cherry Tomatoes, Balsamic Glaze, Micro Basil on Sourdough

EGG-CELENT ADDITIONS

\$9 EACH

(Minimum 10 Per Selection)

EGGS & BACON **GF**

Free Range Scrambled Eggs with Chives and Applewood Smoked Bacon

SPANISH FRITTATA **GF**

Chorizo, Cheddar Cheese, Roasted Bell Peppers, Green Onion, Roasted Tomato Salsa

EGG WHITE FRITTATA **GF**

Roasted Potato, Cherry Tomatoes, Scallions, Feta Cheese

TRADITIONAL EGGS BENEDICT

Free Range Poached Egg, Canadian Bacon, Hollandaise on an English Muffin

BREAKFAST BURRITOS

\$8 EACH

(Minimum 10 Per Selection)

BALBOA BURRITO

Free Range Scrambled Eggs, Bacon, Farmhouse Cheddar, Roasted Potatoes, Tomatoes, Scallions, Roasted Tomato Salsa

BAJA BURRITO

Free Range Scrambled Eggs, Chorizo, Cheddar Cheese, Bell Peppers, Roasted Tomato Salsa

GARDEN BURRITO

Free Range Scrambled Eggs, Feta Cheese, Roasted Potatoes, Tomatoes, Mushrooms, Onions, Pesto

HARVEST BURRITO

Free Range Scrambled Egg Whites, Roasted Potatoes, Tomatoes, Wilted Kale, Romesco Sauce

KETO BURRITO **GF**

(Additional \$2 each)

Free Range Scrambled Eggs, Sausage, Bacon and Cheddar Cheese in a Gluten Free Tortilla

FIT ENHANCEMENTS

(Minimum 10 Per Selection)

BALBOA BAY YOGURT PARFAIT **GF**

Vanilla Greek Yogurt, Berry Compote, Organic Granola

\$8 EACH

OVERNIGHT OAT PARFAIT **GF**

Traditional Oatmeal, Oat Milk, Sun-Dried Fruits, Wild Mixed Berries

\$8 EACH

IRISH STEEL CUT OATMEAL **GF**

Brown Sugar, Honey, Sun-Dried Fruits

\$8 EACH

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 BREAKFAST

*Service Includes Seasonal Fresh Fruit and Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas*

SOMETHING TRADITIONAL

FRESH & LIGHT

Balboa Bay Yogurt Parfait with Vanilla Greek Yogurt, Berry Compote and Organic Granola, Served with a Warm Croissant

\$31 PER PERSON

AMERICAN BREAKFAST **GF**

Scrambled Eggs, Applewood Smoked Bacon, Oven Roasted Tomato, Hash Brown

\$31 PER PERSON

QUICHE LORRAINE

Pancetta, Gruyere Cheese, Roasted Potatoes and Green Onion Served with a Baby Green Salad, White Balsamic Vinaigrette

\$34 PER PERSON

GARDEN FRITATTA **GF**

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

\$34 PER PERSON

TRADITIONAL EGGS BENEDICT

Poached Egg, Canadian Bacon and Hollandaise Served with Grilled Asparagus

\$35 PER PERSON

BUTTERMILK PANCAKES

Fresh Seasonal Berries, Maple Syrup and Chantilly Cream

\$31 PER PERSON

A TASTE OF SO-CAL

CRAB CAKE BENEDICT

Balboa Bay Crab Cakes, Poached Egg and Spicy Hollandaise Served with Grilled Asparagus

\$39 PER PERSON

AVOCADO TOAST **V**

Smashed Avocado, Pomegranate Seeds, Cherry Tomatoes, Radish, Balsamic Glaze, Micro Basil on Sourdough, Served with Root Vegetable Hash

\$32 PER PERSON

CHILAQUILES **GF**

Salsa de Arbol, Crema, Cotija Cheese, Red Onion, Cilantro, Over Easy Sunny Side-Up Egg, Corn Tortillas, Lime Wedge

\$31 PER PERSON

CUSTARD FRENCH TOAST

Brioche Bread, Egg Custard, Maple Syrup, Powdered Sugar, Fresh Strawberries and Chantilly Cream

\$32 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

SPECIALTY BREAKS

10 Guest Minimum

THE COFFEE BAR

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTMENT OF HOT TEAS

INDIVIDUAL BOTTLES OF COLD BREW AND LATTES

INDIVIDUAL BOTTLES OF COLD BREW WITH NON-DAIRY MILK (V)

INDIVIDUAL BOTTLES OF STARBUCKS ESPRESSO & CREAM

HOUSE BAKED BISCOTTI

\$21 PER PERSON

THE GREAT OUTDOORS

ASSORTED KIND BARS

SEASONAL FRUIT CUP

TRAIL MIX

ASSORTED COLD PRESSED JUICES

\$28 PER PERSON

THE ANTIOXIDANT

MIXED BERRIES CUP

MIXED WHOLE ROASTED NUTS

HOUSE BAKED CHOCOLATE BANANA BREAD

ASSORTED NAKED FRUIT SMOOTHIES

\$19 PER PERSON

THE DONUT BAR

(20 Guest Minimum)

SELECTION OF LOCALLY BAKED ARTISAN DONUTS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTMENT OF HOT TEAS

\$24 PER PERSON

THE FARMER'S MARKET

INDIVIDUAL VEGETABLE CRUDITES WITH HUMMUS AND TZATZIKI

FRESH SEASONAL WHOLE AND CUT FRUIT

OPEN FACED HEIRLOOM TOMATO AND BURRATA SANDWICHES

ASSORTED COLD PRESSED JUICES

\$27 PER PERSON

THE CARNIVAL

MINI CORN DOGS

POPCORN CART WITH FRESH POPCORN

PETITE CANDY APPLES

VARIETY OF CARNIVAL CANDY

ASSORTED SOFT DRINKS AND BOTTLED WATER

\$23 PER PERSON

THE NAPA VALLEY

ARTISAN CALIFORNIA AND IMPORTED CHEESE AND CHARCUTERIE

MARINATED OLIVES AND TOASTED MARCONA ALMONDS

GRILLED BAGUETTE WITH EXTRA VIRGIN OLIVE OIL

SELECTION OF FLAVORED SPARKLING WATERS

\$30 PER PERSON

THE SWEET SHOP

CHOCOLATE FUDGE BROWNIES & BLONDIES

CHOCOLATE CHIP COOKIES

FRENCH MACARONS

ASSORTED NAKED FRUIT SMOOTHIES

\$25 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

REFRESHMENTS A LA CARTE

Minimum of 10 or 1 Dozen per Selection

MORNING OFFERINGS

SEASONAL FRUIT & BERRY CUP	\$12 EACH
BALBOA BAY YOGURT PARFAIT	\$8 EACH
<i>Vanilla Greek Yogurt, Berry Compote, Organic Granola</i>	
OVERNIGHT OAT PARFAIT  GF	\$8 EACH
<i>Traditional Oatmeal, Coconut Milk, Sun-Dried Fruits, Wild Mixed Berries</i>	
INDIVIDUAL GREEK YOGURTS	\$8 EACH
HOUSE MADE GRANOLA BARS	\$72 PER DOZEN
HOUSE MADE AVOCADO BREAD	\$60 PER DOZEN
FRESHLY BAKED SCONES	\$60 PER DOZEN
FRESHLY BAKED PASTRIES	\$56 PER DOZEN

AFTERNOON OFFERINGS

CLIF BARS	\$6 EACH
KIND BARS	\$5 EACH
TRAIL MIX	\$6 EACH
POTATO CHIPS	\$6 EACH
ROASTED NUTS	\$6 EACH
CHOCOLATE FUDGE BROWNIES	\$54 PER DOZEN
CHOCOLATE CHIP COOKIES	\$54 PER DOZEN

BOTTLED BEVERAGES

PRESSED JUICERY COLD PRESSED JUICE	\$12 EACH
NAKED FRUIT SMOOTHIES	\$8 EACH
SIMPLY BOTTLED JUICES	\$9 EACH
STARBUCKS ESPRESSO & CREAM	\$6 EACH
ICED ESPRESSO WITH ALMOND MILK	\$6 EACH
PURE LEAF ICED TEA	\$8 EACH
VITA COCONUT WATER	\$9 EACH
VITAMIN WATER	\$8 EACH
EVIAN BOTTLED WATER	\$6 EACH
SOFT DRINKS	\$6 EACH
RED BULL ENERGY DRINKS	\$6 EACH

SELF-SERVE BEVERAGES **\$90 PER GALLON**

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ICED TEA WITH LEMON AND MINT
FRESH SQUEEZED ORANGE JUICE
GRAPEFRUIT JUICE
CRANBERRY JUICE
FRESH SQUEEZED LEMONADE

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

LUNCH BUFFETS

25 Guest Minimum // Maximum 90 Minute Service
Service Includes Regular and Decaffeinated Coffee, Assortment of Hot Teas

THE GARDEN TABLE

STARTERS

BABY GREENS SALAD GF

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

CAPRESE SALAD GF

Heirloom Cherry Tomatoes, Mozzarella Ciliegine, Basil, Olive Oil, Balsamic Vinegar

SERVED WITH

INDIVIDUAL BAGS OF POTATO CHIPS

DESSERTS

MINI FRUIT TARTS

MEYER LEMON BARS

SANDWICH SELECTIONS

(Select Three)

GRILLED STEAK SANDWICH

Brie Cheese, Caramelized Onion, Horseradish Aioli

SPICY FRIED CHICKEN SANDWICH

Apple Cider Vinegar Slaw, Pickles, Aioli

GRILLED CHICKEN SANDWICH

Queso Fresco, Chipotle Spread

HAM AND SWISS SANDWICH

Sliced Tomatoes, Spicy Mustard

BLT SANDWICH

Applewood Smoked Bacon, Lettuce, Tomato, Aioli

CAPRESE SANDWICH

Mozzarella and Heirloom Tomato with Pesto

GRILLED VEGETABLE WRAP

Summer Squash, Baby Carrots, Zucchini, Tomatoes, Spinach, Green Goddess Dressing

\$62 PER PERSON

IN THE BACKYARD

STARTERS

ROASTED PINEAPPLE COLESLAW GF

BABY WEDGE SALAD GF

Radish, Pickled Red Onion

ACCOMPANIMENTS

FRESHLY BAKED ROLLS & BUTTER

WHIPPED YUKON GOLD POTATOES GF

ROASTED CARROTS, TURNIPS AND MARBLE POTATOES WITH FENNEL GF

DESSERTS

MINI APPLE PIES

S'MORES BARS

ENTRÉE SELECTIONS

GRILLED TRI-TIP STEAK GF

Cider Jus

ROTISSERIE CHICKEN GF

IPA Marinade, Rosemary and Thyme

BLACKENED SALMON GF

Creole Mustard, White Wine

GRILLED VEGETABLE SKEWERS GF

Mushroom, Squash, Bell Peppers

\$64 PER PERSON FOR 2 ENTREES

\$68 PER PERSON FOR 3 ENTREES

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

LUNCH BUFFETS CONTINUED

25 Guest Minimum // Maximum 90 Minute Service
Service Includes Regular and Decaffeinated Coffee, Assortment of Hot Teas

CHILE & LIME

STARTERS

TIJUANA CAESAR SALAD

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

GARDEN SALAD **GF**

Corn, Tomato, Red Onion, Cucumber, Cabbage, Queso Fresco, Pepitas, Cilantro Dressing

ACCOMPANIMENTS*

FRIJOLES **GF**

SPANISH RICE **GF**

CLASSIC TACO BAR ACCOMPANIMENTS **GF**

FLOUR AND CORN TORTILLAS

DESSERTS

DULCE DE LECHE CHOCOLATE TORTE **GF**

MEXICAN WEDDING COOKIES

STRAWBERRY LIME TARTLETS

ENTRÉE SELECTIONS*

CARNE ASADA **GF**

CHIPOTLE CHICKEN **GF**

CARNITAS **GF**

GREEN CHILI AND CHEESE TAMALES

\$64 PER PERSON FOR 2 ENTREES

\$68 PER PERSON FOR 3 ENTREES

OLIVES & VINES

STARTERS

WATERMELON & TOMATO SALAD **GF**

Feta Cheese, Pistachio, Sherry, Balsamic

CAESAR SALAD

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

ACCOMPANIMENTS*

FRESHLY BAKED ROLLS & BUTTER

BABY FINGERLING POTATOES **GF**

ROSEMARY ROASTED BABY CARROTS, BALSAMIC **GF**

DESSERTS

OPERA CAKE

LIMONCELLO PANNA COTTA **GF**

AMARETTI COOKIES

ENTRÉE SELECTIONS

FREE RANGE CHICKEN **GF**

Swiss Chard, Forest Mushrooms, Pancetta

ITALIAN SAUSAGE

Cavatelli Pasta, Heirloom Tomato, Alfredo Sauce

SUSTAINABLE SALMON **GF**

Fennel Puree, Pomegranate

ORECHIETTE PASTA **VF**

Tomatoes, Spinach, Fennel, Baby Basil, Fresco Pomodoro

\$64 PER PERSON FOR 2 ENTREES

\$68 PER PERSON FOR 3 ENTREES

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

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

GREEK SALAD **GF**

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

TRADITIONAL GREENS SALAD **GF**

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

CAPRESE SALAD **GF**

Heirloom Cherry Tomatoes, Mozzarella Ciliegine, Basil, Olive Oil, Balsamic Vinegar

ENDIVE & APPLE SALAD **GF**

Endive, Apple, Fennel, Tarragon, Pomegranate Seeds, Manchego Cheese, Candied Pecan, Sherry Vinaigrette

WALDORF SALAD **GF**

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

ENTREES

(Select One)

MEDITERRANEAN SEA BASS **GF**

Crispy Sweet Potato, Roasted Corn, Carrots, Bell Peppers, Scallion, Lemon Capers Cream

\$60 PER PERSON

CEDAR WOOD SMOKED SALMON **GF**

New Potatoes, Jumbo Asparagus, Grilled Lemon, Chimi Churri

\$58 PER PERSON

GRILLED FLAT IRON **GF**

Sweet Potato Gratin, Roasted Baby Root Vegetables, Parsnip, Balsamic Sauce

\$65 PER PERSON

GLAZED BONELESS SHORT RIB **GF**

Butternut Squash Risotto, Caramelized Onion, Piquillo Pepper, Red Wine Braising Jus

\$64 PER PERSON

GRILLED CHICKEN BREAST **GF**

Roasted Baby Marble Potatoes, Heirloom Baby Carrots, English Pea Puree, Natural Jus

\$55 PER PERSON

VEGETARIAN ENTREES

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

KABOCHA SQUASH RAVIOLI

Sauteed Honeynut Squash, Toasted Pine Nuts, Sage Brown Butter

RAINBOW CAULIFLOWERS **GF**

Kale, Toasted Almond, Butternut Squash Coulis, Almond Cream

STUFFED ZUCCHINI **GF**

Roasted Zucchini Stuffed with Jasmin Rice, Pine Nuts and Feta Cheese, Spaghetti Squash, Tom Yum Sauce

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)

BLACKBERRY PANNA COTTA **GF**

Vanilla Panna Cotta, White Chocolate Mousse, Berry Compote, Fresh Berries

RASPBERRY MASCARPONE TORTE **GF**

Vanilla Cake, Mascarpone Mousse, Vanilla Chantilly, Strawberry Coulis

CITRUS FRUIT TART

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

LEMON BLUEBERRY TORTE

Vanilla Sponge, Mascarpone Mousse, Lemon Curd, Blueberry Gelee

VANILLA BEAN CHEESECAKE

Berry Coulis, Brown Butter Graham, Fresh Berries, Chantilly

CHOCOLATE MARQUISE **GF**

Chocolate Cake, Chocolate Mousse, Chocolate Glaze, Blackberry Coulis

FLOURLESS CHOCOLATE TORTE **GF**

Valrhona Chocolate, Blackberry Gelee

CHOCOLATE TRILOGY **GF**

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

Alternating Desserts Available for Additional \$2 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 LIGHT LUNCH

Entrée Price Includes Dessert

Service Includes Regular and Decaffeinated Coffee, Assortment of Hot Teas

ENTREES SALADS

(Select One)

Served with Freshly Baked Rolls and Butter

SEARED AHI CHOPPED SALAD **GF**

Searched Ahi Tuna, Romaine and Cabbage, Avocado, Cucumber, Carrot, Edamame, Red Peppers, Crispy Wonton, Toasted Sesame, Asian Vinaigrette

\$54 PER PERSON

GRILLED SALMON QUINOA BOWL **GF**

Teriyaki Glazed Scottish Salmon, Brown Rice and Quinoa, Roasted Rainbow Carrots, Mushroom, Bok Choy, Green Onions, Toasted Sesame

\$52 PER PERSON

FLAT IRON STEAK GARDEN SALAD **GF**

Searched Flat Iron Steak, Farm Gathered Leaf Lettuces, Endive, Gorgonzola Cheese, Grilled Corn, Heirloom Cherry Tomatoes, Radish, Balsamic Vinaigrette

\$53 PER PERSON

GRILLED CHICKEN SPINACH SALAD **GF**

Herb Marinated Breast of Chicken, Spinach, Feta Cheese, Granny Smith Apples, Candied Pecans, Heirloom Cherry Tomatoes, White Wine Vinaigrette

\$48 PER PERSON

GRILLED CHICKEN COBB SALAD **GF**

Free Range Breast of Chicken, Baby Romaine Lettuce, Applewood Smoked Bacon, Hard Boiled Egg, Blue Cheese Crumble, Roasted Corn, Heirloom Cherry Tomatoes, Ranch Dressing

\$48 PER PERSON

DESSERTS

(Select One)

FRESH FRUIT TART

Vanilla Custard, Berry Coulis, Fresh Fruit, Whipped Cream

PINA COLADA PANNA COTTA **GF**

Coconut Panna Cotta, Pineapple Compote, Crispy Pearls

SORBET & BERRIES **GF**

Mango and Raspberry Sorbets, Fresh Seasonal Berries, Almond Florentine

ENTREES SANDWICHES

(Select One)

Served with a Field Greens Salad

LOBSTER ROLL

Citrus Tarragon, Baby Celery, Chives on a Brioche Roll
\$50 PER PERSON

CUBANO SANDWICH

Smoked Ham, Roasted Pork Shoulder, Swiss Cheese, Pickles, Mayonnaise and Mustard
\$47 PER PERSON

GRILLED CHICKEN AVOCADO TOAST

Applewood Smoked Bacon, Smashed Avocado, Heirloom Cherry Tomatoes, Pickled Red Onion, Crème Fraiche
\$48 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.

RED BERRY OPERA CAKE **GF**

Vanilla Cake, Vanilla Buttercream, Red Berry Compote

FLOURLESS CHOCOLATE TORTE **GF**

Flourless Chocolate Cake, Valrhona Chocolate Mousse, Blackberry Gelee, Whipped Cream

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

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

\$45 EACH

SALADS

GRILLED CHICKEN COBB SALAD **GF**

Free Range Breast of Chicken, Baby Romaine Lettuce,
Applewood Smoked Bacon, Hard Boiled Egg, Blue Cheese Crumble,
Roasted Corn, Heirloom Cherry Tomatoes, Ranch Dressing

GRILLED CHICKEN SPINACH SALAD **GF**

Herb Marinated Breast of Chicken, Spinach, Feta Cheese,
Granny Smith Apples, Candied Pecans, Heirloom Cherry Tomatoes,
White Wine Vinaigrette

GRILLED CHICKEN GREEK SALAD **GF**

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

ITALIAN CHOPPED SALAD **GF**

Salami, Romaine Lettuce, Provolone, Olives, Red Cabbage,
Pepperoncini, Heirloom Cherry Tomatoes, Red Wine Vinaigrette

SANDWICHES

ROAST BEEF SANDWICH

Carved Roast Beef, Caramelized Onions, Roasted Tomato, Arugula,
Roasted Garlic Aioli on a French Roll

GRILLED CHICKEN SANDWICH

Herb Marinated Chicken Breast, Gouda, Spinach, Heirloom Tomato,
Caramelized Onion, Mayonnaise and Dijon Mustard on Ciabatta

TURKEY CLUB SANDWICH

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

ITALIAN SANDWICH

Salami and Prosciutto, Provolone, Pickled Red Onions, Tomato,
Mixed Greens, Pesto Aioli on Olive Ciabatta

BLAT SANDWICH

Applewood Smoked Bacon, Smashed Avocado, Bibb Lettuce,
Heirloom Tomato, Roasted Garlic Aioli on Brioche

CAPRESE SANDWICH

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

GRILLED VEGETABLE WRAP **ⓧ**

Avocado, Balsamic Grilled Vegetables, Portobello Mushroom,
Sun-Dried Tomatoes, Roasted Red Pepper Hummus in a Spinach
Tortilla

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

COLD HORS D'OEUVRES

Minimum 25 Pieces per Selection

SEA

SMOKED SALMON BLINI

Scottish Salmon, Crème Fraiche, Dill, Caviar

\$10 PER PIECE

SESAME CRUSTED AHI TUNA **GF**

Mango Relish, Wasabi Aioli

\$10 PER PIECE

LOBSTER HOUSE ROLL

Boston Lobster, Lettuce, Mango, Rice Paper, Sweet Chili Sauce

\$10 PER PIECE

SHRIMP COCKTAIL **GF**

Jumbo Prawn, Tajin, Cocktail Sauce Pipette

\$10 PER PIECE

SHRIMP CEVICHE TACO **GF**

Marinated Shrimp, Avocado, Cilantro, Lime, Watermelon Radish

\$10 PER PIECE

LAND

BEEF TARTARE

Capers, Crème Fraiche, Black Garlic, Focaccia

\$9 PER PIECE

VADOUVAN CHICKEN SALAD WRAP **GF**

Grilled Chicken, Pickled Red Onion, Butter Lettuce, Honey Mustard

Aioli

\$9 PER PIECE

ANTIPASTO SKEWER **GF**

Soppressata, Mozzarella, Roasted Tomato, Basil, Vincotto Glaze

\$9 PER PIECE

AVOCADO TOAST

Smashed Avocado, Pomegranate Seeds, Bacon Crumble, Balsamic

Glaze

\$9 PER PIECE

GOAT CHEESE DONUT

Goat Cheese, Red Onion Bacon Jam, Pumpernickel Toast

\$9 PER PIECE

VEGETARIAN

PIQUILLO PEPPER TOAST

Sweet Piquillo Peppers, Garlic Boursin, Brioche Toast

\$8 PER PIECE

PISTACHIO CRUSTED GRAPE **GF**

Red Grape, Toasted Pistachio, Goat Cheese

\$8 PER PIECE

BEET TARTARE **GF**

Roasted Heirloom Beets, Ricotta Salata, Orange, Chive, Endive

\$8 PER PIECE

CAPRESE SKEWER **GF**

Cherry Tomato, Mozzarella, Basil, Balsamic Glaze

\$8 PER PIECE

COMPRESSED WATERMELON **GF**

Mascarpone Cheese, Basil, Balsamic Glaze

\$8 PER PIECE

VEGETABLE CRUDITES **GF**

Farmer's Market Vegetables, Pink Peppercorn Ranch

\$8 PER PIECE

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

HOT HORS D'OEUVRES

Minimum 25 Pieces per Selection

SEA

BACON WRAPPED SCALLOP **GF**

U-10 Jumbo Scallop, Smoked Bacon, Romesco

\$10 PER PIECE

GARLIC BAJA SHRIMP **GF**

Cajun Spiced Tiger Shrimp, Toasted Garlic, Citrus Dressing

\$10 PER PIECE

COCONUT SHRIMP

Jumbo Prawn, Coconut Batter, Sweet Chili Sauce

\$10 PER PIECE

CRAB CAKE

Balboa Bay Crab Cake, Mango Salsa, Coconut Cream

\$10 PER PIECE

SALMON SKEWER

Teriyaki Glazed, Sliced Scallions

\$10 PER PIECE

LAND

MINI BEEF WELLINGTON

Beef Tenderloin, Mushroom Duxelles, Bearnaise Sauce

\$9 PER PIECE

VEAL MEATBALL **GF**

Marinated Veal, Shallot, Garlic, Parsley, Marinara Sauce

\$9 PER PIECE

COLORADO LAMB CHOP

Reduced Port and Mint Essence

\$9 PER PIECE

SMOKED PORK BELLY **GF**

Maple Gastrique

\$9 PER PIECE

POPCORN CHICKEN

Tempura Battered and Fried, Thai Basil

\$9 PER PIECE

THAI CHICKEN SATAY **GF**

Sweet Thai Chili, Red Curry

\$9 PER PIECE

VEGETARIAN

CARROT AND APRICOT FRITTER

Pistachio, Citrus Yogurt

\$8 PER PIECE

VEGETABLE SAMOSA

Mint Sauce

\$8 PER PIECE

FRIED ARTICHOKE

Braised Artichoke Heart, Parsley, Jalapeno Aioli

\$8 PER PIECE

FRIED MACARONI AND CHEESE

Farmhouse Cheddar, Mozzarella, Pomodoro

\$8 PER PIECE

STUFFED MUSHROOM **GF**

Mushroom Cap, Falafel, Vegan Cheese

\$8 PER PIECE

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

FARM TO MARKET

*Minimum 25 Guests Per Station // Maximum Two-Hour Service
A Minimum of Three Stations are Required if Substituted for a Meal*

BALBOA GARDEN

(Select Two)

BABY WEDGE SALAD GF

*Gem Hearts, Heirloom Tomato, Point Reyes Bleu Crumble,
Applewood Smoked Bacon, Pink Peppercorn Ranch Dressing*

CAESAR SALAD

*Petite Hearts of Romaine, Treviso, Olive Oil Ciabatta Croutons,
Parmesan, Caesar Dressing*

TRADITIONAL GREENS V GF

*Mixed Baby Lettuces, Seasonal Shaved Vegetables, Persian Cucumber,
Heirloom Cherry Tomatoes, Champagne Vinaigrette*

GARDEN FIELD GREENS GF

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

BEETS & GOAT CHEESE GF

Baked Chevre, Young Garden Lettuce, Crispy Shallots, Vincotto

\$20 PER PERSON

CHEESE & CHARCUTERIE

ASSORTED DOMESTIC AND IMPORTED CHEESES ARTISAN CHARCUTERIE AND SALAMI

*Served with Nuts, Sun-Dried Fruits, Preserves, Marinated Olives,
Roasted Demi-Sec Tomatoes, Pickles, Crusty Breads and Crackers*

\$24 PER PERSON

VEGETABLE CRUDITES

ASSORTED SEASONAL GARDEN VEGETABLES

Served with Hummus and Ranch Dressing

\$15 PER PERSON

ROASTED VEGETABLES

BABY SQUASHES, ROASTED EGGPLANT, TOMATOES, ROMAN ARTICHOKE, ASPARAGUS, FENNEL, BABY CARROTS, PORTOBELLO MUSHROOM

Served with Garlic Hummus and Herb Whipped Ricotta

\$16 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 OFF THE COAST

*Minimum 25 Guests Per Station // Maximum Two-Hour Service
A Minimum of Three Stations are Required if Substituted for a Meal*

COASTAL CEVICHE

(Select Two)

CEVICHE CAMPECHE **GF**

*Bay Shrimp, Bay Scallops and Mussels Marinated in Lime Juice,
Red Onion and Spicy Tomato Broth*

BAJA HALIBUT CEVICHE **GF**

Citrus, Vinegar, Peppers and Onions

ENSANADA SHRIMP SALAD **GF**

Marinated in Lime Juice, Green Onion, Tomatoes

Topped with Tortilla Strips

\$28 PER PERSON

SUSHI & SASHIMI

NIGIRI OR SASHIMI **GF**

Salmon, Tuna, Hamachi

CUT ROLLS **GF**

Spicy Tuna, Shrimp Tempura, California, Vegetable

Wasabi, Pickled Ginger, Soy Sauce

\$42 PER PERSON

RAW BAR **GF**

COURT BOUILLON SHRIMP (2 PIECES)

PACIFIC OYSTERS (2 PIECES)

ALASKAN KING CRAB LEGS 3"-5" SECTIONS (2 PIECES)

Drawn Butter, Shallot Mignonette, Brandied Cocktail Sauce, Lemon

\$48 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

TRADITIONAL TAKE

Minimum 25 Guests Per Station // Maximum Two-Hour Service
A Minimum of Three Stations are Required if Substituted for a Meal

SLIDERS & SANDWICHES

(Select Two)

ANGUS BEEF SLIDER

Cheddar Cheese, Caramelized Onion, Ketchup

GRILLED CHICKEN SLIDER

Free Range Chicken, Coleslaw, Pickle, Tabasco Aioli

PULLED PORK SLIDER

Coleslaw, Jalapeno Aioli

PROSCIUTTO PANINI

Prosciutto, Fontal, Tomato Jam, Basil Pesto Aioli

CRAB CAKE SLIDER

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

LOBSTER ROLL

Citrus Aioli, Brioche Roll

CLASSIC GRILLED CHEESE

Cheddar and Mozzarella Cheese, Tomato Sauce, Toasted Brioche

UMAMI MUSHROOM SLIDER

Herb Marinated Portobello Mushroom, Leaf Lettuce, Tomato

BEYOND MEAT SLIDER

Beyond Meat Patty, Lettuce, Tomato, Chipotle Ketchup

\$28 PER PERSON

FRENCH FRY BAR

STEAK CUT FRIES

WAFFLE CUT

GARLIC PARMESAN TATER TOTS

YUCCA FRIES

Served with Ketchup and Ranch Dressing

\$10 PER PERSON PER SELECTION

Minimum 25 per Selection

MAC & CHEESE

(Select Two)

CLASSIC MAC

Creamy Cheddar Cheese Sauce, Toasted Breadcrumbs

TRUFFLE MAC

Wild Mushrooms, Truffle Cream Sauce

LOBSTER MAC

Lobster Tail, Smoked Gouda Cheese

SHORT RIB MAC

Short Rib, Gruyere and White Cheddar Cheese

\$24 PER PERSON

GAME DAY BITES

(Select Two)

LOBSTER MAC AND CHEESE BITES

Green Chilies, Creamy Cheddar

CLASSIC BUFFALO WINGS **GF**

Herb Ranch

CAROLINA BBQ WINGS **GF**

Buttermilk Bleu Cheese Dressing

MINI CORN DOGS

Ketchup and Whole Grain Mustard

PIGS IN A BLANKET

Ketchup and Whole Grain Mustard

\$18 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 A TASTE ABOARD

Minimum 25 Guests Per Station // Maximum Two-Hour Service
A Minimum of Three Stations are Required if Substituted for a Meal

SOUTH OF THE BORDER

(Select Two)

STREET TACOS (ONE SELECTION) GF
CARNE ASADA, CHICKEN OR COCA COLA CARNITAS

Bell Peppers and Onion, Salsa, Crema

QUESADILLAS (ONE SELECTION)
CARNE ASADA, CHICKEN OR SHRIMP

Bell Peppers, Onion, Mexican Cheese, Salsa, Guacamole

BEEF EMPANADAS
Ground Beef, Roasted Tomato Tapenade

VEGETABLE EMPANADAS
Grilled Vegetables, Black Beans, Roasted Tomato Tapenade

\$28 PER PERSON

DIM SUM

(Select Three)

SHRIMP & PORK SHUMAI
CHICKEN POT STICKERS
VEGETABLE POT STICKERS
SHRIMP SPRING ROLLS
PECKING DUCK SPRING ROLLS
VEGETABLE SPRING ROLLS

Served with Sweet Chili Sauce, Ginger Soy Sauce, Hoisin Sauce

\$29 PER PERSON

MINI FLATBREAD PIZZAS

(Select Two)

MARGHERITA
Mozzarella Cheese, Basil, Tomato Sauce

PEPPERONI
Salami, Mozzarella Cheese, Tomato Sauce

PROSCIUTTO
Thin Sliced Prosciutto, Fig, Ricotta Cheese, Arugula

GRILLED VEGETABLE
Buffalo Mozzarella and Parmesan Cheeses, Tomato Sauce

\$22 PER PERSON

AQUARELLO RISOTTO*

(Select One)

**AQUARELLO RISOTTO SLOWLY COOKED AND SERVED
FROM A PARMESAN CHEESE WHEEL**

FOREST GF
Wild Mushroom, Caramelized Leeks, Marsala

LEMON SHRIMP GF
Prawns, Asparagus, Lemon Oil

HERB CHICKEN GF
Roasted Herb Marinated Chicken, Chive, Tarragon, Mascarpone

\$26 PER PERSON

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

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 if Substituted for a Meal*

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

CARVED TO ORDER* GF

Minimum 25 Per Selection

SEARED BEEF TENDERLOIN

Wild Mushroom Ragout, Bordelaise Sauce

\$37 PER PERSON

SMOKED PRIME RIB OF BEEF

Roasted Jumbo Asparagus, Au Jus, Horseradish Cream

\$34 PER PERSON

SLOW SMOKED BEEF BRISKET

Cider Coleslaw, Tobacco Fried Onions, Homemade BBQ Sauce

\$25 PER PERSON

HERB CRUSTED RACK OF LAMB

Honey Glazed Baby Carrots, Minted Lamb Jus

\$27 PER PERSON

HERB ROASTED TURKEY BREAST

Roasted Sweet Potatoes, Homemade Gravy, Orange-Cranberry Sauce

\$25 PER PERSON

PACIFIC NORTHWESTERN CEDAR PLANK SALMON

Sauteed Broccolini, Chimi Churri

\$21 PER PERSON

ENHANCEMENTS GF

Minimum 25 Per Selection

WHIPPED YUKON GOLD MASHED POTATOES

\$7 PER PERSON

ROASTED MARBLE POTATOES

\$7 PER PERSON

POTATO AU GRATIN

\$8 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 SHOP

*Minimum 25 Guests Per Station // Maximum Two-Hour Service
A Minimum of Three Stations are Required if Substituted for a Meal*

SWEET SENSATIONS

(Select Six)

FRENCH MACARONS
HOUSEMADE TRUFFLE ASSORTMENT **GF**
CHOCOLATE RASPBERRY TULIPS **GF**
MINI CUPCAKE ASSORTMENT
VANILLA CHEESECAKE BARS
FLOURLESS CHOCOLATE TORTE **GF**
STRAWBERRY SHORTCAKE
S'MORES BARS
CHOCOLATE & CARAMEL TURTLE TARTS
STRAWBERRY ALMOND TARTS
KEY LIME TARTS
LEMON MERINGUE CAKE **GF**
BERRY & CHANTILLY TRIFLE **GF**
BERRY PANNA COTTA **GF**
CHOCOLATE CAKE  **GF**
\$28 PER PERSON

ICE CREAM SANDWICHES*

MADE TO ORDER

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*

\$28 PER PERSON

S'MORES BAR

CREATE YOUR OWN S'MORES WITH A PERSONAL
TABLETOP FIREPLACE

GRAHAM CRACKERS, MARSHMALLOWS,
MILK CHOCOLATE BARS, REESE'S PEANUT BUTTER
CUPS

Station Must Be Placed Outdoors

\$26 PER PERSON

MINI OVEN BROWNIES*

FRESH FROM THE OVEN BROWNIES AND BLONDIES

SERVED A LA MODE WITH VANILLA ICE CREAM

Topped with Chocolate and Caramel Sauces

\$24 PER PERSON

**All Action Stations Require a Chef Attendant at \$250
for Two-Hours
One Attendant Recommended 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

OAK & ASH

STARTERS

BLOOMSDALE SAVOY SPINACH **GF**

Sun-Dried Fruits, Crumbled Chevre, Red Ver Jus Emulsion

CALIFORNIA CHOPPED SALAD **GF**

Roasted Vegetables, Point Reyes Bleu Crumble, Chickpeas, Cucumber, Champagne Dressing

WHITE BEAN SALAD **GF**

Lemon-Parsley Vinaigrette

ACCOMPANIMENTS

ROASTED ROOT VEGETABLE HASH **GF**

STEAMED CAULILINI **GF**

Herbs and Lemon Oil

DESSERTS

COCONUT MACARONS

MINI FRUIT TARTS

DARK CHOCOLATE FLOURLESS TORTE **GF**

ENTRÉES

(Select Three)

GRILLED STRIP LOIN **GF**

House made Spice Rub, Green Peppercorn Bordelaise

SEARED ALASKAN HALIBUT **GF**

Sauce Romesco, Demi-Sec Tomato

ROASTED JIDORI CHICKEN **GF**

Lemon Brine, Herbs, Chicken Jus

MUSHROOM RISOTTO **GF**

Wild Mushrooms, Parmesan Cream

\$110 PER PERSON

MARBLE & PLANK

STARTERS

BABY GEM SALAD **GF**

Smoked Bleu Cheese, Crispy Serrano Jamon, Green Goddess

RED QUINOA & APPLE SALAD **GF**

Baby Rocket, Endive, Mission Figs, Marcona Almonds, Sesame

ACCOMPANIMENTS

FINGERLING POTATO CONFIT **GF**

Fried Herbs

CARAMELIZED BRUSSELS SPROUTS **GF**

Toasted Shaved Almonds

DESSERTS

DARK CHOCOLATE POT DE CREME **GF**

ASSORTED FRENCH MACARONS

CHANTILLY CREAM PUFFS

ENTRÉES

(Select Three)

GRILLED FLAT IRON STEAK **GF**

Chimichurri

HERB CRUSTED COLORADO LAMB

Pomegranate, Rosemary

PAN SEARED BRANZINO **GF**

Tomato, Olive, Fennel Relish

TRUFFLE GNOCCHI

Mushrooms, Truffle Cream Sauce

\$105 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

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

SALT & ROSEMARY

STARTERS

ORGANIC BABY GREEN SALAD **GF**

Baby Tomatoes, Strawberries, Candied Walnuts, Raspberry Vinaigrette

HEIRLOOM BEET SALAD **GF**

Frisee, Goat Cheese, Tarragon, Candied Pecans, Sherry

ACCOMPANIMENTS

ROASTED BABY POTATOES **GF**

BROILED BROCCOLINI **GF**

Ricotta and Preserved Lemon

DESSERTS

CANNOLIS

TIRAMISU CAKE **GF**

LIMONCELLO PANNA COTTA **GF**

ENTRÉES

(Select Three)

BRAISED SHORT RIBS **GF**

Gremolata, Red Wine Jus

GRILLED FREE-RANGE BREAST OF CHICKEN **GF**

Sun-dried Tomato, Parmesan, Natural Jus

SHRIMP SCAMPI **GF**

Limoncello, Thyme, Capers, Garlic

CHEESE RAVIOLI

Blistered Heirloom Tomatoes, Toasted Pinenuts, Pesto Cream Sauce

\$100 PER PERSON

SAFFRON & SPICE

STARTERS

FATTOUSH SALAD **GF**

Market Vegetables, Feta Cheese, Persian Cucumber, Sumac

HEIRLOOM TOMATO SALAD **GF**

Onion, Cider Vinegar, Basil, Olive Oil

ACCOMPANIMENTS

SAFFRON AND BASMATI RICE **GF**

HARISSA ROASTED VEGETABLES, PARMESAN **GF**

DESSERTS

GINGER SESAME COOKIES

MANGO OPERA CAKE **GF**

BAKLAVA

ENTRÉE SELECTIONS

(Select Three)

BEEF KABOBS **GF**

Roasted Baby Onions

GRILLED FREE-RANGE CHICKEN **GF**

Ras El Hanout, Citrus Yogurt

ROASTED BRANZINO **GF**

Piquillo, Warm Lemon Vinaigrette

FALAFEL

Lemon Tahini

\$95 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 DINNER

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

GREEK SALAD **GF**

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

TRADITIONAL GREENS SALAD **GF**

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

CAPRESE SALAD **GF**

Heirloom Cherry Tomatoes, Mozzarella Ciliegine, Basil, Olive Oil, Balsamic Vinegar

ENDIVE & APPLE SALAD **GF**

Endive, Apple, Fennel, Tarragon, Pomegranate Seeds, Manchego Cheese, Candied Pecan, Sherry Vinaigrette

WALDORF SALAD **GF**

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

ENTREES

(Select One)

SEARED CHILEAN SEABASS

Fregola, Sun-Dried Tomato, Fennel, Tomato Basil Garlic Sauce

\$95 PER PERSON

WILD CAUGHT JUMBO PRAWNS **GF**

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

\$86 PER PERSON

ROASTED SCOTTISH SALMON **GF**

Roasted Cauliflower and Quinoa Couscous, Caramelized Pearl Onion, Crispy Chickpeas, Lemon Caper Cream

\$84 PER PERSON

PRIME NY STRIP **GF**

Russian Banana Potatoes, King Oyster Mushroom, Romanesco, Black Garlic Butter

\$99 PER PERSON

FILET MIGNON **GF**

Potato Gratin, Grilled Asparagus, Carrot Puree, King Oyster Mushroom, Bordelaise

\$95 PER PERSON

GLAZED SHORT RIB **GF**

Forest Mushroom Risotto, Toybox Squash, Parsnip Chips, Red Wine Braising Jus

\$86 PER PERSON

ROASTED JIDORI CHICKEN BREAST **GF**

Whipped Potato and Parsnip Puree, Roasted Heirloom Carrots, Broccolini, Natural Jus

\$76 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.

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 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 AND CHILEAN SEA BASS **GF**

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

\$110 PER PERSON

GLAZED SHORT RIB & SCOTTISH SALMON **GF**

Forest Mushroom Risotto, Toybox Squash, Parsnip Chips, Red Wine Braising Jus

\$95 PER PERSON

ROASTED JIDORI CHICKEN BREAST & JUMBO PRAWNS

GF

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

\$90 PER PERSON

VEGETARIAN ENTREES

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

KABOCHA SQUASH RAVIOLI

Sauteed Honeynut Squash, Toasted Pine Nuts, Sage Brown Butter

RAINBOW CAULIFLOWERS **V GF**

Kale, Toasted Almond, Butternut Squash Coulis, Almond Cream

STUFFED ZUCCHINI **GF**

Roasted Zucchini Stuffed with Jasmin Rice, Pine Nuts and Feta Cheese, Spaghetti Squash, Tom Yum Sauce

DESSERTS

(Select One)

CHOCOLATE BOMBE

Crunchy Praline, Chocolate Mousse, Vanilla Crème, Brandied Cherries, Blackberry Coulis

WHISKEY CARAMEL TORTE

Whiskey Sponge, Milk Chocolate Mousse, Currant Gelee, Caramel Sauce

BLACKBERRY LEMON TORTE

Olive Oil Cake, Lemon Curd, Mascarpone Mousse, Blackberry Gelee

CARROT CAKE

Traditional Carrot Cake, Vanilla Cream Cheese Mousse

RED VELVET MARQUISE

Red Velvet Cake, White Chocolate Mousse, Chocolate

DULCE DE LECHE **GF**

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

STRAWBERRY TORTE **GF**

Strawberry, Mascarpone Mousse, Almond Dacquoise, Meringue Crumble

MEYER LEMON MERINGUE TART

Lemon Curd, Torched Meringue, Berry Coulis

GRANNY SMITH APPLE BOMBE **GF**

Apple Compote, Vanilla Mousse, Almond Dacquoise, Berry Coulis

Alternating Desserts Available for Additional \$2 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

BAR AND WINE SELECTIONS

DELUXE SPIRITS

Seagrams Extra Smooth Vodka
Burnett's London Dry Gin
Evan Williams Bourbon
Rancho Alegre Blanco Tequila
Cruzan Aged Rum

DELUXE WINES

Angeline Chardonnay & Cabernet Sauvignon
Bouvet-Ladubay Brut Sparkling

SPECIALTY SPIRITS

Titos Vodka
Tanqueray Gin
High West Bourbon
Johnny Walker Red Scotch
Herradura Silver Tequila
Bacardi Superior Rum

SPECIALTY WINES

Bonterra Chardonnay & Cabernet Sauvignon
Domaine Ste Michelle Brut Sparkling

PREMIUM SPIRITS

Grey Goose Vodka
Ketel One Vodka
Bombay Sapphire Gin
Hendricks Gin
Woodford Reserve Bourbon
Johnny Walker Black Scotch
Bulleit American Rye Whiskey
Casamigos Blanco Tequila
Casa Noble Anejo Tequila
Mount Gay Rum

PREMIUM WINES

St. Francis Chardonnay & Cabernet Sauvignon
Mumm Napa Brut Prestige Sparkling

BEER AND SOFT DRINKS SELECTIONS ARE INCLUDED ON ALL BARS

DOMESTIC BEERS

Budweiser
Coors Light
Samuel Adams

CRAFT BEERS

Stone Brewery Varieties
Ballast Point Varieties

IMPORTED BEERS

Corona
Heineken
Stella Artois

SOFT BEVERAGES

Coca Cola, Diet Coke, Sprite
Sparkling Flavored Mineral Water

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

BAR AND WINE SELECTIONS

BEVERAGES ON CONSUMPTION

	HOSTED	CASH
DELUXE COCKTAILS	\$13 PER DRINK	\$14 PER DRINK
DELUXE MARTINIS / ON THE ROCKS	\$15 PER DRINK	\$16 PER DRINK
DELUXE WINE	\$40 PER BOTTLE	\$11 PER GLASS
DELUXE SPARKLING WINE	\$45 PER BOTTLE	\$11 PER GLASS
SPECIALTY COCKTAILS	\$15 PER DRINK	\$16 PER DRINK
SPECIALTY MARTINI / ON THE ROCKS	\$17 PER DRINK	\$18 PER DRINK
SPECIALTY WINE	\$46 PER BOTTLE	\$13 PER GLASS
SPECIALTY SPARKLING WINE	\$55 PER BOTTLE	\$13 PER GLASS
PREMIUM COCKTAILS	\$17 PER DRINK	\$18 PER DRINK
PREMIUM MARTINI / ON THE ROCKS	\$19 PER DRINK	\$20 PER DRINK
PREMIUM WINE	\$52 PER BOTTLE	\$15 PER GLASS
PREMIUM SPARKLING WINE	\$65 PER BOTTLE	\$15 PER GLASS
DOMESTIC BEER	\$8 PER BOTTLE	\$9 PER BOTTLE
CRAFT BEER	\$9 PER BOTTLE	\$10 PER BOTTLE
IMPORTED BEER	\$9 PER BOTTLE	\$10 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 Charge of \$150, the Bartender Labor Fee is waived with \$500 in bar sales.

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	\$26	\$30	\$34
2 HOURS	\$39	\$45	\$51
3 HOURS	\$52	\$60	\$68
4 HOURS	\$65	\$75	\$85
ADDITIONAL HOURS	\$13	\$15	\$17
	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	\$18	\$12
2 HOURS	\$27	\$18
3 HOURS	\$36	\$24
4 HOURS	\$45	\$30
ADDITIONAL HOURS	\$9	\$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.

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

WINE SELECTIONS

Priced per Bottle, Vintages and Availability are Subject to Change

CHAMPAGNE

Moet & Chandon Imperial	\$160
Perrier Jouet Grand Brut, NV	\$120
Taittinger La Francaise Brut	\$105
Veuve Clicquot Yellow Label Brut, NV	\$150

SPARKLING WINES

Bouvet-Ladubay Brut Sparkling	\$45
Domaine Chandon Brut Classic NV	\$70
Domaine Ste Michelle Brut NV	\$55
Piper Sonoma Brut, Sonoma	\$60
Mumm Napa Brut Prestige, Napa	\$65
Schramsberg Blanc de Blancs Brut, Napa	\$95

Domaine Ste Michelle Brut Rose, Washington	\$50
--	------

WHITE WINES

Angeline Chardonnay, California	\$40
Bonterra Chardonnay, California	\$46
Cakebread Chardonnay, Napa Valley	\$105
Daou Chardonnay, Paso Robles	\$58
Far Niente Chardonnay, Napa Valley	\$165
Ferrari-Carano Chardonnay, Alexander Valley	\$65
Frank Family Chardonnay, Carneros	\$80
Patz & Hall Chardonnay, Russian River Valley	\$70
Rombauer Chardonnay, Carneros	\$100
St. Francis Chardonnay, Sonoma County	\$52
Sonoma-Cutrer Chardonnay, Sonoma County	\$67

Duckhorn Sauvignon Blanc, Napa	\$64
Justin Sauvignon Blanc, Paso Robles	\$46
Oyster Bay Sauvignon Blanc, Marlborough	\$55
Stags Leap Sauvignon Blanc, Napa	\$75

Bianchi Pinot Grigio, Santa Barbara County	\$50
Terlato Pinot Grigio, Friuli Italy	\$55

Daou Rosé, Paso Robles	\$58
Justin Rosé, Paso Robles	\$46
Meiomi Rosé, California Coast	\$64

RED WINES

Angeline Cabernet Sauvignon, California	\$40
Bonterra Cabernet Sauvignon, California	\$46
Daou Cabernet Sauvignon, Paso Robles	\$68
Hall Cabernet Sauvignon, Napa Valley	\$100
Heitz Cabernet Sauvignon, Napa Valley	\$140
Hess Allomi Cabernet Sauvignon, Napa Valley	\$90
Jordan Cabernet Sauvignon, Alexander Valley	\$135
Justin Cabernet Sauvignon, Paso Robles	\$70
Rodney Strong Cabernet Sauvignon, Sonoma County	\$66
St. Francis Cabernet Sauvignon, Sonoma County	\$52
Silver Oak Cabernet Sauvignon, Alexander Valley	\$165
Stags Leap Hands of Time Cabernet Sauvignon, Napa	\$86

Duckhorn Merlot, Napa Valley	\$138
Freemark Abbey Merlot, Napa Valley	\$90
St. Francis Merlot, Sonoma County	\$56

Cakebread Pinot Noir, Napa Valley	\$130
Cherry Tart Tri County Pinot Noir, California	\$80
Martin Ray Pinot Noir, Sonoma Coast	\$58
Meiomi Pinot Noir, Coastal California	\$90
Patz and Hall Pinot Noir, Sonoma County	\$75

Prisoner Red Blend, Napa Valley	\$105
---------------------------------	-------

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