



Balboa Bay
RESORT ™

2021 BANQUET MENU

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 meal price. The client will be required provide place cards with entrée indicators for each guest. Plated parties of (24) people or less may have the choice of 1 entree, 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 \$37 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

All Items Individually Packaged // 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

Warm Cinnamon Rolls

Assorted Bagels with Cream Cheese

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and

Assortment of Hot Teas

\$45 PER PERSON

BREAKFAST BUFFET ENHANCEMENTS

Must Accompany a Breakfast Buffet // All Items Individually Packaged

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

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

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ENHANCEMENTS CONTINUED

Must Accompany a Breakfast Buffet // All Items Individually Packaged

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

Poached Egg, Canadian Bacon, Hollandaise on an English Muffin

FIT ENHANCEMENTS

\$8 EACH

(Minimum 10 Per Selection)

BALBOA BAY YOGURT PARFAIT GF

Vanilla Greek Yogurt, Berry Compote, Organic Granola

OVERNIGHTS OAT PARFAIT GF

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

IRISH STEEL CUT OATMEAL GF

Brown Sugar, Honey, Sun-Dried Fruits

ASSORTED COLD PRESSED JUICES

\$10 EACH

ASSORTED FRUIT SMOOTHIES

\$ 8 EACH

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PLATED BREAKFAST

10 Guest Minimum

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 FRITATA **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

\$32 PER PERSON

CHILAQUILES **GF**

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

\$31 PER PERSON

CUSTARD FRENCH TOAST

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

\$32 PER PERSON

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SPECIALTY BREAKS

10 Guest Minimum // All Items Individually Packaged

THE COFFEE BAR

Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas

Assorted Bottles of Starbucks Iced Frappuccino

Individual Bottles of Starbucks Espresso & Cream

Individual Bottles of Iced Espresso with Almond Milk 

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 Walnut 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 Haute-Dogs

Petite Churros

Fresh Popped Popcorn Cart

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 Vignette Wine Sodas (Non-Alcoholic)

\$30 PER PERSON

THE SWEET SHOP

Chocolate Fudge Brownies

Chocolate Chip Cookies

French Macarons

Assorted Naked Fruit Smoothies

\$25 PER PERSON


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REFRESHMENTS A LA CARTE

All Items Individually Packaged // 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>	
OVERNIGHTS OAT PARFAIT  GF	\$8 EACH
<i>Traditional Oatmeal, Coconut Milk, Sun-Dried Fruits, Wild Mixed Berries</i>	
INDIVIDUAL GREEK YOGURTS	\$8 EACH
FRESHLY BAKED PASTRIES	\$56 PER DOZEN

AFTERNOON OFFERINGS

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

BOTTLED BEVERAGES

EVIAN BOTTLED WATER	\$6 EACH
S.PELLEGRINO SPARKLING WATER	\$6 EACH
VITA COCONUT WATER	\$9 EACH
VITAMIN WATER	\$8 EACH
COCA COLA SOFT DRINKS	\$6 EACH
RED BULL ENERGY DRINKS	\$6 EACH
PRESSED JUICERY COLD PRESSED JUICE	\$12 EACH
NAKED FRUIT SMOOTHIES	\$8 EACH
SIMPLY BOTTLED JUICES	\$9 EACH
STARBUCKS ICED FRAPUCCINO	\$6 EACH
STARBUCKS ESPRESSO & CREAM	\$6 EACH
ICED ESPRESSO WITH ALMOND MILK	\$6 EACH
VIGNETTE WINE SODAS (NON-ALCOHOL)	\$8 EACH
PURE LEAF ICED TEA	\$8 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

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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

GREEK SALAD GF

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

TRADITIONAL GREENS SALAD V 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 V GF

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

ENTREES

MEDITERRANEAN SEA BASS GF

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

\$60 PER PERSON

CEDAR PLANK 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

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

\$64 PER PERSON

GRILLED CHICKEN BREAST GF

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

\$55 PER PERSON

VEGETARIAN ENTREES

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

KAPOCHA SQUASH RAVIOLI

Sauteed Honeynut Squash, Toasted Pine Nuts, Sage Brown Butter

RAINBOW CAULIFLOWERS V GF

Kale, Toasted Almond, Butternut Squash Coulis, Almond Cream

SPAGHETTI SQUASH V GF

Roasted Tomatoes, Basil, Quinoa Falafel, Pomodoro

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 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)

FLOURLESS CHOCOLATE TORTE **GF**

Valrhona Chocolate, Blackberry Gelee

CHOCOLATE TURTLE TART

Candied Pecans, Caramel, Chocolate Ganache and Seas Salt

DARK CHOCOLATE POT DE CREAM

Spiced Shortbread, Vanilla Mousse, Candied Pecan, Dark Chocolate Pearl

CARROT CAKE

Pineapple Compote, Vanilla, Crunchy Praline

BLACKBERRY PANA COTTA **GF**

Berry Compote, White Chocolate Mousse, Fresh Berries

RASPBERRY PISTACHIO CAKE

White Chocolate Mousse, Mascarpone, Candied Pistachio, Raspberry Coulis

STRAWBERRY TORTE **GF**

Strawberry, Mascarpone Mousse, Almond Dacquoise, Meringue Crumble

GRANNY SMITH APPLE BOMBE **GF**

Apple Compote, Vanilla Mousse, Almond Dacquoise, Berry Coulis

Alternating Desserts Available for Additional \$2 Per Person

Duet Desserts Available for Additional \$2 Per Person

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PLATED LIGHT LUNCH

Entrée Price Includes Dessert

Service Includes Regular and Decaffeinated Coffee, Assortment of Hot Teas

ENTREES SALADS

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)

FLOURLESS CHOCOLATE TORTE **GF**

Valrhona Chocolate, Blackberry Gelee

CARROT CAKE

Pineapple Compote, Vanilla, Crunchy Praline

BLACKBERRY PANA COTTA **GF**

Berry Compote, White Chocolate Mousse, Fresh Berries

FRESH FRUIT TART

Seasonal Berries, Custard, Raspberry Coulis

ENTREES SANDWICHES

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, Cherry Heirloom 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.

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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

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

Each Box Includes

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

\$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, Peperoncini, 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 **V**

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

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COLD HORS D'OEUVRES

May be Packaged Individually and Stationed or Served Plated as an Appetizer Course
Minimum 15 Pieces per Selection if Stationed with a Maximum 90 Minute Service

SEA

SMOKED SALMON BLINI

Scottish Salmon, Crème Fraiche, Dill, Caviar

\$10 PER PIECE

AHI TUNA POKE **GF**

Fresh Ahi Tuna, Avocado, Seaweed Salad

\$10 PER PIECE

LOBSTER SALAD

Boston Lobster, Paprika Aioli, Endive

\$10 PER PIECE

SHRIMP COCKTAIL **GF**

Jumbo Prawn, Tajin, Cocktail Sauce Pipette

\$10 PER PIECE

CEVICHE **GF**

White Fish, Jalapeno, Avocado, Cilantro, Red Onion, Lime Juice

\$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, Honey Mustard Aioli, Butter
Lettuce

\$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 CHEESECAKE DOUNT

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

BEEF 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

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HOT HORS D'OEUVRES

May be Packaged Individually and Stationed or Served Plated as an Appetizer Course
Minimum 15 Pieces per Selection if Stationed with a Maximum 90 Minute Service

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

GRILLED OCTOPUS TACO **GF**

Jicama, Baby Cilantro, Smoked Tomato

\$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

SMOKED PORK BELLY **GF**

Maple Caramel, Tahini

\$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

STREET CORN **GF**

Whole Baby Corn, Cotjia Cheese, Mexican Crema, Lime, Tajin,

\$8 PER PIECE

CARROT AND APRICOT FRITTER

Pistachio, Citrus Yogurt

\$8 PER PIECE

FRIED ARTICHOKE

Braised Artichoke Heart, Parsley, Jalapeno Aioli

\$8 PER PIECE

FRIED CHEESE CROQUETTE

Farmhouse Cheddar, Mozzarella, Parsley, Pomodoro

\$8 PER PIECE

STUFFED MUSHROOM **GF**

Mushroom Cap, Briel and Boursin Cheese, Lemon Oil

\$8 PER PIECE

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RECEPTION STATIONS

Minimum 15 Pieces per Selection // Maximum 90 Minute Service // All Items Individually Packaged

OFF THE BOARD

CHEESE & CHARCUTERIE

Assorted Domestic and Imported Cheese, Charcuterie, Nuts, Sun-Dried Fruits, Preserves, Roasted Demi-sec Tomatoes, Marinated Olives, Pickles, Crusty Breads, Crackers

\$24 EACH

VEGETABLE CRUDITES **GF**

Assorted Seasonal Garden Vegetables with Hummus

\$15 EACH

SLIDERS & SANDWICHES

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

\$10 PER SELECTION

SOUTH OF THE BORDER

(Each Selection Includes Two Pieces per Serving)

STREET TACOS | CHOICE OF CARNE ASADA, CHICKEN, COCA COLA CARNITAS **GF**

Bell Peppers, Onion, Salsa, Queso Fresco

QUESADILLAS | CHOICE OF CARNE ASADA, CHICKEN, SHRIMP

Bell Peppers, Onion, Mexican Cheese, Salsa, Guacamole

BEEF EMPANADAS

Ground Beef, Roasted Tomato Tapenade

VEGETABLE EMPANADAS

Grilled Vegetables, Black Beans, Roasted Tomato Tapenade

\$12 PER SELECTION

TASTE OF THE EAST

ORANGE CHICKEN

Marinated Chicken, Toasted Sesame, Orange Sauce

KOREAN FRIED CHICKEN

Marinated Fried Chicken, Toasted Sesame, Scallion, Honey Gochujang Sauce

KOREAN BBQ RIB (2 PC) **GF**

Marinated Korean Short Rib, Toasted Sesame, Scallion, Sesame Oil

FRIED TOFU

Togarashi, Scallion, Soy Mirin Sauce

\$11 PER SELECTION

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RECEPTION STATIONS CONTINUED

Minimum 15 Pieces per Selection // Maximum 90 Minute Service // All Items Individually Packaged

MINI FLATBREAD PIZZAS

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

\$11 PER SELECTION

DIM SUM

(Each Selection Includes Two Pieces per Serving)

STEAMED SHRIMP SHUMAI

CHICKEN POT STICKERS

PORK 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

\$11 PER SELECTION

BALBOA SWEET SHOP

CHOCOLATE AND VANILLA FRENCH MACARONS

CHOCOLATE TRUFFLE TRIO **GF**

POT DE CRÈME

Spiced Shortbread, Bourbon Chantilly, Sea Salt

CHOCOLATE TURTLE TART

Candied Pecans, Caramel, Chocolate Ganache, Sea Salt

SALTED CARAMEL SMORE

Marshmallow, Valrhona Chocolate, Brown Butter Cookie

VANILLA CRÈME BRULEE **GF**

Marinated Strawberries, Vanilla Chantilly

CARROT CAKE

Pineapple Compote, Vanilla, Crunchy Praline

FRESH FRUIT TART

Seasonal Berries, Custard, Raspberry Coulis

RASPBERRY PANA COTTA **GF**

Berry Compote, Fresh Berries, White Chocolate Mousse

RASPBERRY PISTACHIO CAKE

White Chocolate Mousse, Mascarpone, Candied Pistachio, Raspberry Coulis

\$9 PER SELECTION

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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

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, Heirloom Cherry Tomatoes, Red Onions, Kalamata Olives, 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

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, Warm Lemon Vinaigrette

\$84 PER PERSON

PRIME NY STRIP **GF**

Roasted Baby Marble Potatoes, Grilled Maitake Mushroom, Romanesco, Black Garlic Butter

\$99 PER PERSON

FILET MIGNON **GF**

Potato Gratin, Grilled Asparagus, Carrot Puree, Grilled Endive, Bordelaise

\$95 PER PERSON

GLAZED BONE-IN SHORT RIB **GF**

Forest Mushroom Risotto, Piquillo Pepper, 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.

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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 AND CHILEAN SEA BASS **GF**

Whipped Yukon Gold Potatoes, Grilled Asparagus, Roasted Piquillo Peppers, Bordelaise

\$110 PER PERSON

GLAZED BONE-IN SHORT RIB & SCOTTISH SALMON **GF**

Forest Mushroom Risotto, Piquillo Pepper, 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

DESSERTS

(Select One)

FLOURLESS CHOCOLATE TORTE **GF**

Valrhona Chocolate, Blackberry Gelee

CHOCOLATE TURTLE TART

Candied Pecans, Caramel, Chocolate Ganache and Seas Salt

DARK CHOCOLATE POT DE CREAM

Spiced Shortbread, Vanilla Mousse, Candied Pecan, Dark Chocolate Pearl

CARROT CAKE

Pineapple Compote, Vanilla, Crunchy Praline

VEGETARIAN ENTREES

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

KAPOCHA SQUASH RAVIOLI

Sauteed Honeynut Squash, Toasted Pine Nuts, Sage Brown Butter

RAINBOW CAULIFLOWERS **GF**

Kale, Toasted Almond, Butternut Squash Coulis, Almond Cream

SPAGHETTI SQUASH **GF**

Roasted Tomatoes, Basil, Quinoa Falafel, Pomodoro

BLACKBERRY PANA COTTA **GF**

Berry Compote, White Chocolate Mousse, Fresh Berries

RASPBERRY PISTACHIO CAKE

White Chocolate Mousse, Mascarpone, Candied Pistachio, Raspberry Coulis

STRAWBERRY TORTE **GF**

Strawberry, Mascarpone Mousse, Almond Dacquoise, Meringue Crumble

GRANNY SMITH APPLE BOMBE **GF**

Apple Compote, Vanilla Mousse, Almond Dacquoise, Berry Coulis

Alternating Desserts Available for Additional \$2 Per Person

Duet Desserts Available for Additional \$2 Per Person

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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

Estancia Chardonnay & Cabernet Sauvignon
Domaine Ste Michelle Brut

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
S.Pellegrino Sparkling Mineral Water

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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.

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WINE SELECTIONS

Priced per Bottle, Vintages and Availability are Subject to Change

CHAMPAGNE

Moet & Chandon Imperial	\$145
Perrier Jouet Grand Brut, NV	\$115
Tattinger La Francaise Brut	\$105
Veuve Clicquot Yellow Label Brut, NV	\$125

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	\$55
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WHITE WINES

Angeline Chardonnay, California	\$40
Cakebread Chardonnay, Napa Valley	\$105
Daou Chardonnay, Paso Robles	\$58
Estancia Chardonnay, California	\$46
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

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

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

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

RED WINES

Angeline Cabernet Sauvignon, California	\$40
Daou Cabernet Sauvignon, Paso Robles	\$68
Estancia Cabernet Sauvignon, California	\$46
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
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