

The background of the entire page is a photograph of an outdoor dining area on a balcony. The balcony has a white railing and is surrounded by white columns and arches. In the foreground, there are several round tables covered with white patterned tablecloths. Each table is set with white plates, glasses, and silverware. The tables are decorated with centerpieces of red and orange flowers in glass vases and white pillar candles. Dark wood Chiavari chairs with white cushions and white bows on the backs are arranged around the tables. In the background, a body of water and a boat are visible through the balcony railing.

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 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 \$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*

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**

## A HEALTHY START

(25 Guest Minimum)

### STARTERS

SEASONAL FRESH FRUIT AND BERRIES  
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  
APPLEWOOD SMOKED BACON  
BREAKFAST POTATOES

### 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 **V**

*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 LORAIN

*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, 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  
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 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 <b>V GF</b>	\$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
TERRA 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 ICED FRAPUCCINO	\$6 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

GRILLED VEGETABLE MEDLEY 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

#### BEYOND MEAT CHILI GF

Red Beans, Cannellini Beans, Roasted Tomatoes and 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

#### TRES LECHES CAKE

#### 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

#### AMARETTI COOKIES

### ENTRÉE SELECTIONS

#### FREE RANGE CHICKEN **GF**

*Swiss Chard, Forest Mushrooms, Pancetta*

#### ITALIAN SAUSAGE

*Cavatelli Pasta, Heirloom Tomato, Fresco Pomodoro*

#### SUSTAINABLE SALMON **GF**

*Fennel Puree, Pomegranate*

#### ORECHIETTE PASTA **V**

*Tomatoes, Spinach, Fennel, Baby Basil*

**\$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 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 **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

### SPAGHETTI SQUASH **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.

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 PISTACHIO TORTE

*Pistachio Cake, White Chocolate Mousse, Raspberry Gelee, Candied Pistachio*

### 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*

### DARK CHOCOLATE POT DE CREAM

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

### 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*

*Duet 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.

### STRAWBERRY ALMOND TORTE **GF**

White Chocolate Mousse, Strawberry Gelee, Almond Dacquoise, Meringue Crumble

### 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 **V**

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

### 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, 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

### 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

### COLORADO LAMB CHOP

*Reduced Port and Mint Essence*

\$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

---

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 **GF**

### WAFFLE CUT **GF**

### GARLIC PARMESAN TATER TOTS **GF**

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)

---

### CLASSIC BUFFALO WINGS **GF**

Herb Ranch

### CAROLINA BBQ WINGS **GF**

Buttermilk Bleu Cheese Dressing

### MINI CORN DOGS

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 | 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*

**\$28 PER PERSON**

## DIM SUM

**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 LEG 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  
MINI CHEESECAKES  
FLOURLESS CHOCOLATE TORTE **GF**  
STRAWBERRY SHORTCAKE  
SALTED CARAMEL S'MORES  
CHOCOLATE & CARAMEL TURTLE TARTS  
STRAWBERRY ALMOND TARTS  
KEY LIME TARTS  
BERRY & CHANTILLY TRIFLE **GF**  
BERRY PANNA COTTA **GF**  
PATE DE FRUIT **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**

## MILKSHAKE BAR\*

MADE TO ORDER

CHOCOLATE, VANILLA AND STRAWBERRY SHAKES

TOPPINGS BAR

*Sprinkles, Chocolate Shavings, Peanuts, Cookies n Cream Crumbles,  
Whipped Cream, Maraschino Cherries*

**\$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 HANGER STEAK **GF**

Secret Spices, Red Wine Butter

#### 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

#### ASSORTED FRENCH MACARONS

#### CHANTILLY CREAM PUFFS

### ENTRÉES

(Select Three)

#### GRASS-FED FLAT IRON STEAK **GF**

Natural Jus

#### HERB CRUSTED NEW ZEALAND LAMB

Pomegranate, Rosemary

#### PAN SEARED SEA BASS **GF**

Tomato, Olive, Fennel Relish

#### GRILLED CAULIFLOWER STEAKS **GF**

Romesco, Herb Oil

**\$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

#### OPERA CAKE

#### LIMONCELLO PANNA COTTA

### 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

*Forest Mushrooms, Fennel Cream, Parmesan*

**\$100 PER PERSON**

## SAFFRON & SPICE

---

### STARTERS

#### FATSHOUSH 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

#### GREEK HONEY CAKE

#### 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 BONE-IN SHORT RIB **GF**

Forest Mushroom Risotto, 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 BONE-IN SHORT RIB & SCOTTISH SALMON **GF**

*Forest Mushroom Risotto, 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**

## DESSERTS

---

*(Select One)*

### CHOCOLATE TRIO BOMBE

*Chocolate Sponge, Valrhona Chocolate Mousse, White Chocolate Anglaise, Candied Hazelnuts, Fresh Berries*

### 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 PINEAPPLE CAKE

*Carrot Cake, Mascarpone Mousse, Pineapple Compote, Crispy Pearls*

## 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*

### SPAGHETTI SQUASH **V GF**

*Roasted Tomatoes, Basil, Quinoa Falafel, Pomodoro*

### DATE PUMPKIN TORTE

*Date Cake, Pumpkin Mousse, Candied Pepitas*

### 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*

*Duet 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	\$145
Perrier Jouet Grand Brut, NV	\$115
Tattinger 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

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
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