



Balboa Bay  
RESORT™

# CATERING MENU

## 2023 WINTER & SPRING

# GENERAL INFORMATION & POLICIES

## FOOD & BEVERAGE SELECTIONS

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

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

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

## GUARANTEES OF ATTENDANCE

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

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

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

## DIETARY INDICATORS

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

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

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

## BARS

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

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

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

## LABOR FEES

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

## SERVICE, FACILITY AND ADMINISTRATIVE CHARGE AND TAX

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

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

## VALET PARKING

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Valet parking is required for all private functions.

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

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

# BREAKFAST BUFFETS

Maximum 90 Minute Service

## RISE AND SHINE

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(10 Guest Minimum)

Seasonal Fresh Fruit and Berries **V GF**

Assorted Individual Greek Yogurts **GF**

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

Irish Steel Cut Oatmeal **V GF**

Brown Sugar, Honey, Sun-Dried Fruits

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and  
Assortment of Hot Teas

**\$45 PER PERSON**

## FRESH START

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(25 Guest Minimum)

Seasonal Fresh Fruit and Berries **V GF**

Assorted Individual Greek Yogurts **GF**

Avocado Bread

With Butter, Honey and Preserves

Overnight Oats Parfait **V GF**

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

Egg White Frittata **GF**

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

Chicken Apple Sausage **GF**

Roasted Fingerling Potatoes **GF**

Sauteed Mushrooms, Leeks

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and  
Assortment of Hot Teas

**\$58 PER PERSON**

## ALL AMERICAN

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(25 Guest Minimum)

Seasonal Fresh Fruit and Berries **V GF**

Assorted Individual Greek Yogurts **GF**

Freshly Baked Scones

With Butter, Honey and Preserves

Scrambled Eggs **GF**

Free Range Scrambled Eggs with Butter and Chives

Applewood Smoked Bacon **GF**

Selection of Assorted Bagels and Toast

With Cream Cheese, Butter, Honey and Preserves

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and  
Assortment of Hot Teas

**\$55 PER PERSON**

## BAJA BREAKFAST

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(25 Guest Minimum)

Tropical Fruit Salad **V GF**

House Made Sliced Coffee Cake

Avena **GF**

Stewed Oatmeal, Milk, Spices and Sugar

Scrambled Huevos **GF**

Serrano Peppers, Onions, Tomato, Cumin

Papas Con Jamon **GF**

Chilaquiles **GF**

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

Baja Breakfast Burrito

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

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and  
Assortment of Hot Teas

**\$58 PER PERSON**

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

# BREAKFAST BUFFET ENHANCEMENTS

Enhancements Must Accompany a Breakfast Buffet

## BURRITOS & SANDWICHES

\$12 EACH

(Minimum 10 Per Selection)

### Baja Breakfast Burrito

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

### Catalina Breakfast Burrito

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

### Cali Breakfast Sandwich

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

### Brioche Breakfast Sandwich

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

### Avocado Toast

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

## SWEET ENHANCEMENTS

\$12 EACH

(Minimum 10 Per Selection)

### Belgian Waffles

Maple Syrup, Wild Berries, Chantilly Cream

### Cinnamon French Toast

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

### Irish Steel Cut Oatmeal **GF**

Brown Sugar, Honey, Sun-Dried Fruits

### Balboa Bay Yogurt Parfait **GF**

Vanilla Greek Yogurt, Wild Berry Compote, Organic Honey Granola

### Overnight Oat Parfait **GF**

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

## EGG-CELENT ADDITIONS & MORE

(Minimum 10 Guests Per Selection)

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

Free Range Scrambled Eggs with Butter and Chives

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

Plant Based Scrambled Eggs with Vegan Butter and Chives

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

Seasonal Potatoes with Bell Peppers, Onions and Paprika

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

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

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

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

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

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# PLATED BREAKFAST

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

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

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

## TO BEGIN

Freshly Baked Assorted Petite Pastries and Muffins

With Butter, Honey and Preserves

Seasonal Sliced Fruit and Mixed Berries

## ENTRÉE SELECTIONS

American Breakfast **GF**

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

Santa Barbara Smoked Salmon

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

Crab Cake Benedict

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

Garden Frittata **GF**

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

Cinnamon French Toast

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

Plated Based Egg Bowl **V GF**

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

**\$52 PER PERSON**

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# BRUNCH BUFFET

30 Guest Minimum // Maximum 2 Hour Service

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

## STARTERS

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

Freshly Baked Assorted Petite Pastries and Muffins

With Butter, Honey and Preserves

## ANTIPASTO DISPLAY

Artisan Cheese Board

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

Santa Barbara Smoked Salmon

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

## SALADS

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

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

Beet Carpaccio **GF**

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

## ENTRÉE SELECTIONS

(Select Three)

Free Range Scrambled Eggs **GF**

Butter and Chives

Eggs Florentine

Sauteed Spinach, Poached Egg, Hollandaise Sauce, English Muffin

Egg White Frittata **GF**

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

BLT-E Sandwich

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

Belgian Waffles

Maple Syrup, Wild Berries, Chantilly Cream

Protein Pancakes

Whole Wheat Pancake, Fresh Berries, Maple Syrup

Parma Ham Flat Bread

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

Vegetable Pasta

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

## ACCOMPANIMENTS

(Select Three)

Fingerling Potato Hash **GF**

Onions, Bell Peppers, Paprika

Parmesan French Fries

Garlic and Herbs

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

Lemon Oil and Maldon Salts

Grilled Asparagus **GF**

Drizzled with Truffle Cream, Chives

Applewood Smoked Bacon **GF**

Chicken Apple Sausage **GF**

## DESSERT DISPLAY

Assorted Petite Fours

Fresh Fruit Tarts

French Macarons **GF**

Dark Chocolate Pot de Crème **GF**

**\$95 PER PERSON**

## BRUNCH ENHANCEMENTS

### SUSHI & SASHIMI DISPLAY **GF**

Salmon, Tuna, Hamachi Sashimi and Nigiri

Selection of Cut Rolls to Include Spicy

Tuna, Shrimp Tempura, California,

Vegetable

Served with Wasabi, Pickled Ginger, Soy Sauce

**\$50 PER PERSON**

### SEAFOOD ON ICE **GF**

Court Bouillon Shrimp (2 Pieces)

Pacific Oysters (2 Pieces)

Seasonal Selection of Crab (2 Pieces)

Shallot Mignonette, Brandied Cocktail Sauce,

Louis Sauce, Lemon

**\$60 PER PERSON**

### CARVING STATIONS\*

Smoked Prime Rib of Beef

Grilled Broccolini, Miso Mustard Glaze

**\$37 PER PERSON**

Dijon and Herb Crusted Rack of Lamb

Glazed Baby Carrots, Mint Jus

**\$30 PER PERSON**

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

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# SPECIALTY MEETING BREAKS

10 Guest Minimum // Maximum 30 Minute Service

## JAVA CLUB

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

**\$22 PER PERSON**

## TEA-TIME

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

**\$25 PER PERSON**

## ENERGY BOOSTER

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

**\$24 PER PERSON**

## TRAIL BLAZER **GF**

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

**\$28 PER PERSON**

## FROM THE GARDEN

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

**\$28 PER PERSON**

## PURA VIDA

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

**\$28 PER PERSON**

## MOVIE MAGIC

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

**\$22 PER PERSON**

## TASTE OF NAPA

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

**\$30 PER PERSON**

## SWEET INDULGENCE

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

**\$18 PER PERSON**

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# REFRESHMENTS A LA CARTE

All Items are a Minimum Order of 1 Dozen per Selection

## MORNING OFFERINGS

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

## AFTERNOON OFFERINGS

CLIF bars	\$7 Each
Kind Bars	\$6 Each
Trail Mix	\$6 Each
Potato Chips	\$6 Each
Pretzels	\$6 Each
Roasted Nuts	\$7 Each
Assorted Candy Bars	\$6 Each
Vegetable Crudites with Hummus <b>GF</b>	\$12 Per Person
Chocolate Fudge Brownies and Blondies	\$72 Per Dozen
Freshly Baked Assorted Cookies Chocolate Chunk, White Chocolate Macadamia Nut, Lemon Cooler	\$60 Per Dozen
Freshly Baked Specialty Cookies Cookie Royale, Snicker Doodle, M&M	\$72 Per Dozen

## BOTTLED BEVERAGES

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

## BEVERAGES BY THE GALLON

Minimum Order 1 Gallon Per Selection

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

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# LUNCH BUFFETS

25 Guest Minimum // Maximum 90 Minute Service

Service Includes Regular and Decaffeinated Coffee, Assortment of Hot Teas

## THE GARDEN TABLE

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### STARTERS

Winter Squash Soup **GF**

Chili Oil, Toasted Pepitas

Baby Greens Salad **V GF**

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

### ACCOMPANIMENTS

(Select One)

Pasta and Grilled Vegetable Salad

Classic Potato Salad **GF**

Macaroni Salad

Individual Bags of Potato Chips

### DESSERTS

Carrot Cake **GF**

Assorted French Macarons

Seasonal Fruit Tarts

### SANDWICH SELECTIONS

(Select Three)

Roasted Beef

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

Chicken and Chimichurri

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

Turkey Club Sandwich

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

Ham and Cheese

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

BLT

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

### SELECTIONS CONTINUED

Pear and Brie

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

Waldorf and Egg

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

Roasted Vegetable and Grain Wrap **GF**

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

Vegan Vegetable Wrap **V**

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

**\$70 PER PERSON**

## FROM THE DELI

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### STARTERS

Clam Chowder

Herb Crouton, Pancetta

Marble Potato Salad **GF**

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

Traditional Greens Salad **V GF**

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

### MEAT SELECTIONS

Sliced Roast Beef, Roasted Turkey,

Rosemary Ham

### TOPPINGS

Tillamook Cheddar, Swiss, Pepper Jack  
Cheeses

Leaf Lettuces, Seasonal Sliced Tomatoes,

Sliced Red Onions, Dill Pickles

Dijon Mustard, Yellow Mustard,

Chipotle Aioli, Italian Dressing

### BREADS

Country Ciabatta, Sunflower Multigrain,

Rustic Sourdough

### ACCOMPANIMENTS

House Potato Chips

### DESSERTS

Seasonal Berries & Chantilly Verrines **GF**

Chocolate Cake **V GF**

Freshly Baked Assorted Cookies

**\$65 PER PERSON**

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# LUNCH BUFFETS CONTINUED

25 Guest Minimum // Maximum 90 Minute Service

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

## BUILD A BOWL

### STARTER

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

### STARCH & VEGETABLE SELECTIONS **GF**

(Select One)

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

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

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

### PROTEIN SELECTIONS

(Select Two)

Salmon "Poke Style" **GF**

Sesame Crusted Ahi Tuna **GF**

Southwest Marinated Chicken Breast **GF**

Marinated Grilled Tri-Tip Steak **GF**

Baja Style Grilled Shrimp **GF**

BBQ Tofu **V**

### TOPPING BAR

Iceberg Lettuce, Cabbage

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

### DRESSINGS

Poke Sauce **V**

Tahini Vinaigrette **V GF**

Herb and Mustard Dressing **V GF**

Green Herb Aioli **GF**

### DESSERTS

Yuzu Meringue Tarts

Dark Chocolate Pot de Crème **GF**

Sesame Ginger Cookies

**\$79 PER PERSON**

## FROM THE GRILL

### STARTERS

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

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

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

### ENTRÉE SELECTIONS

(Select Three)

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

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

Blackened Salmon **GF**  
Chimichurri

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

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

### ACCOMPANIMENT SELECTIONS

(Select Two)

Garlic Parmesan French Fries

Corn Cobettes with Butter and Cotija **GF**

Whipped Yukon Gold Potatoes **GF**

Roasted Root Vegetables **V GF**

### DESSERTS

S'Mores Bars

Vanilla Bean Cheesecake

Raspberry Panna Cotta **GF**

**\$76 PER PERSON**

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# LUNCH BUFFETS CONTINUED

25 Guest Minimum // Maximum 90 Minute Service

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

## FROM THE CANTINA

### STARTERS

#### Tortilla Soup **GF**

Guajillo, Cotija Cheese, Mexican Cream,  
Corn Tortilla Strips

#### Tijuana Caesar Salad

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

### ENTRÉE SELECTIONS

#### Chili-Lime Carne Asada **GF**

Marinated Flank Steak

#### Braised Short Rib Fajitas **GF**

Bell Peppers, Onions, Cilantro

#### Shredded Pork Carnitas **GF**

Slow Braised Coca-Cola Marinated Pork,  
Onions and Cumin

#### Peruvian Chicken **GF**

Pasilla Pepper Marinated Jidori Chicken Breast,  
Black Pepper and Cumin

#### Blackened Mahi Mahi **GF**

Mango and Corn Salsa

#### Cheddar & Monterey Jack Enchiladas **GF**

Roasted Corn, Scallions, Guajillo Chile Sauce,  
Cotija Cheese

### ACCOMPANIMENTS

#### Frijoles **GF**

#### Cilantro Lime Rice **GF**

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

Flour and Corn Tortillas

### DESSERTS

#### Guava Panna Cotta **GF**

#### Dulce de Leche Cake **GF**

Mango Chocolate Tart

**\$72 PER PERSON FOR 2 ENTREES**

**\$76 PER PERSON FOR 3 ENTREES**

## FROM THE CUCINA

### STARTERS

#### Greek Salad **GF**

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

#### Caprese Salad **GF**

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

### ENTRÉE SELECTIONS

#### Garlic and Lemon Chicken **GF**

Forest Mushroom, Thyme Jus

#### Seared Striped Bass **GF**

Swiss Chard, Beurre Rouge

#### Grilled Salmon **GF**

Garlic Spinach, Brown Butter, Capers, Parsley

#### Italian Sausage Casserole **GF**

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

#### Mushroom Ravioli

Sauteed Mushrooms, Pancetta, Scallion

#### Spinach Tortellini

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

#### Baked Vegetable Lasagna

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

#### Zucchini Parmesan **GF**

Roasted Red Pepper Marinara, House Herbs,  
Parmigiano

### ACCOMPANIMENTS

(Select Two)

Grilled Asparagus, Lemon Oil **GF**

Baby Fingerling Potatoes, Maldon Salt  
**GF**

Roasted Beets, Turnips, Balsamic Glaze  
**GF**

Rice Pilaf with Golden Raisins **GF**

### DESSERTS

#### Tiramisu **GF**

Limoncello Meringue Tarts **GF**

Chocolate Mascarpone Cannoli

**\$72 PER PERSON FOR 2 ENTREES**

**\$76 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

### Roasted Beet and Goat Cheese Salad **GF**

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

### Traditional Greens Salad **V GF**

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

### Baby Wedge Salad **GF**

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

### Burrata Caprese **GF**

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

### Harvest Salad **V GF**

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

### Waldorf Salad **V GF**

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

## ENTREES

(Select One)

### Grilled Atlantic Salmon **GF**

Creamy Polenta, Sautéed Swiss Chard, Saffron Cream

**\$73 PER PERSON**

### Oven Roasted Striped Bass **GF**

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

**\$70 PER PERSON**

### Petite Beef Tenderloin **GF**

Pommes Souffle with Chives, Grilled Broccolini, Lemon Pepper Butter

**\$80 PER PERSON**

### Glazed Boneless Short Rib **GF**

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

**\$75 PER PERSON**

### Spinach and Ricotta Stuffed Chicken Breast

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

**\$73 PER PERSON**

### Grilled Chicken Breast **GF**

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

**\$70 PER PERSON**

## VEGETARIAN ENTREES

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

### Mushroom Ravioli

Foraged Mushrooms, Truffle Mushroom Cream, Chives

### Tandoori Spiced Rainbow Cauliflowers **GF**

Zucchini Ribbons, Mint and Greek Yogurt Raita, Tomato Chutney

### Stuffed Portobello Mushroom

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

### Eggplant Involtini **V GF**

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

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

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

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

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

# PLATED LUNCH CONTINUED

Entrée Price Includes Starter and Dessert

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

## DESSERTS

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(Select One)

### Pina Colada Panna Cotta **V** **GF**

Coconut Panna Cotta, Pineapple Compote, Crispy Pearls

### Red Berry Mascarpone Torte **GF**

Vanilla Cake, Mascarpone Mousse, Vanilla Chantilly, Raspberry Coulis

### Raspberry Meringue Tart

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

### Meyer Lemon Tart

Shortbread, Torched Meringue, Meyer Lemon Curd, Blueberry Coulis

### Caramel Pot de Creme **GF**

Vanilla Bean Chantilly, Chocolate Pearls, Strawberries

### Opera Cake **GF**

Coffee Cake, Espresso Buttercream, Chocolate Ganache

### Flourless Chocolate Cake **GF**

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

### Chocolate Trilogy **GF**

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

### Sorbet and Berries **V** **GF**

Mango and Raspberry Sorbet, Fresh Seasonal Berries, Almond Florentine

Alternating Desserts Available for Additional \$4 Per Person

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

## ENTREE SALADS

(Select One)

### Grilled Atlantic Salmon

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

**\$60 PER PERSON**

### Flat Iron Steak Garden Salad **GF**

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

**\$60 PER PERSON**

### Grilled Chicken Bowl

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

**\$58 PER PERSON**

### Grilled Chicken Garden Salad **GF**

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

**\$58 PER PERSON**

### Grilled Chicken Waldorf Salad **GF**

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

**\$55 PER PERSON**

## DESSERTS

(Select One)

### Vanilla Bean Cheesecake

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

### Chocolate Cake **V GF**

Cocoa Cake, Chocolate Mousse, Fresh Berries

### Fresh Fruit Tart

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

### Strawberry Panna Cotta **GF**

Vanilla Bean Chantilly, Fresh Berries, White Chocolate Pearls

### Sorbet and Berries **V GF**

Mango and Raspberry Sorbet, Fresh Seasonal Berries, Almond Florentine

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

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

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

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# BOXED LUNCH

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

Each Box Includes

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

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

**\$58 EACH**

## SALADS

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### Chipotle Chicken Salad **GF**

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

### Greek Chicken Salad **GF**

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

### Ahi Cobb Salad **GF**

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

### High Protein Salad **V GF**

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

## SANDWICHES

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### Roast Beef Sandwich

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

### Chicken and Chimichurri Sandwich

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

### Turkey Club Sandwich

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

### Bacon Panini Sandwich

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

### Caprese Sandwich

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

### Grilled Portobello Mushroom Wrap **V GF**

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

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# TRAY PASSED HORS D'OEUVRES

Minimum 25 Pieces per Selection

## COLD SELECTIONS

### SEA \$11 PER PIECE

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

Ahi Tuna  
Mango Relish, Wasabi Mousse, Wakame, Nori

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

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

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

### LAND \$10 PER PIECE

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Seared Beef Tenderloin  
Truffle Aioli, Arugula, Focaccia Crostini

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

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

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

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

### VEGETARIAN \$9 PER PIECE

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

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

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

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

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

## HOT SELECTIONS

### SEA \$11 PER PIECE

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Blackened Salmon Skewer **GF**  
Chimichurri Aioli

Grilled Scallop **GF**  
Corn and Tarragon Puree

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

Maui Shrimp Spring Roll  
Sambal Aioli

Gourmet Crab Cake  
Caper Remoulade Sauce

### LAND \$10 PER PIECE

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Mini Beef Wellington  
Beef Tenderloin, Mushroom Duxelles, Bearnaise Sauce

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

Barbacoa Beef Taquito  
Avocado Cilantro Puree

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

Chicken-Vegetable Potstickers  
Pan Seared, Soy and Ginger Dip

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

### VEGETARIAN \$9 PER PIECE

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Fried Macaroni and Cheese  
Farmhouse Cheddar, Mozzarella, Pomodoro Sauce

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

Vegetable Samosa  
Mint Sauce

Raspberry and Brie Bite  
Crispy Phyllo, Almond

Stuffed Artichoke Heart  
Boursin Cheese, Lemon Aioli

Kale and Vegetable Potsticker  
Sweet Soy-Garlic Glaze

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



# RECEPTION STATIONS

## FARM TO MARKET

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

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

### GARDEN SALAD BAR GF

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#### LETTUCE SELECTIONS

Baby Kale, Arugula, Red Cabbage

#### TOPPINGS BAR

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

Blueberries, Goji Berries, Pecans, Pistachios

Alfalfa Sprouts, Hemp Seeds

#### DRESSINGS

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

#### \$25 PER PERSON

Add Grilled Chicken \$10 Per Person Additional

Add Grilled Shrimp \$10 Per Person Additional

Add Grilled Flat Iron \$12 Per Person Additional

### CALIFORNIA FRUIT & VEGETABLE DISPLAY GF

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Seasonal Melons, Citrus and Berries

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

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

#### \$20 PER PERSON

### CHEESE & CHARCUTERIE BOARD

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Assorted Domestic and Imported Cheeses **GF**

Artisan Charcuterie and Salami **GF**

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

#### \$34 PER PERSON

### GOURMET CROSTINI BAR\*

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

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

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

Fig Spread, Mango & Jalapeno Jam, Pear Mostrada

Honeycomb, Olive, Micro Herbs

#### \$34 PER PERSON

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

### GUACAMOLE FRESCO\*

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Fresh Guacamole, Made to Order **GF**

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

#### TOPPINGS BAR

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

Salsa Roja and Salsa Verde

Blue and White Corn Tortilla Chips

#### \$30 PER PERSON

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

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# RECEPTION STATIONS

## FROM THE SEA

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

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

### POKE BOWL\*

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Your own Signature Bowl, Made to Order

Salmon and Ahi Tuna **GF**

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

Brown Rice and Seaweed Salad **GF**

Sweet Soy, Sambal, Pickled Ginger

Sriracha Aioli, Teriyaki Ponzu Sauce

**\$32 PER PERSON**

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

### SCALLOPS BY THE BAY\* **GF**

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Delicately Seared Diver Scallops, Prepared to Order

Celeriac Puree, Pomegranates, Saffron Cream

Frisse, Fine Herbs, Fennel Salad

**\$34 PER PERSON**

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

### SUSHI & SASHIMI

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Nigiri and Sashimi **GF**

Salmon, Tuna, Hamachi

Cut Rolls **GF**

Spicy Tuna, Shrimp Tempura, California, Vegetable

Wasabi, Pickled Ginger, Soy Sauce

**\$50 PER PERSON**

### FRUITS DE MER **GF**

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Served Over Crushed Iced

Court Bouillon Shrimp (2 pieces)

Pacific Oysters (2 pieces)

Seasonal Selection of Crab (2 pieces)

Shallot Mignonette, Brandied Cocktail Sauce, Louis Sauce, Lemon

**\$60 PER PERSON**

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# RECEPTION STATIONS

## THE ALL AMERICAN

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

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

### SLIDERS & SANDWICHES

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(Select Two)

#### Pub House Slider

Angus Beef, Cheddar Cheese, Caramelized Onions, Thousand Island

#### Asian Chicken Slider

Grilled Teriyaki Chicken, Jalapeno Coleslaw, Sriracha Aioli

#### French Dip Slider

Braised Short Rib, Provolone Cheese, Au Jus Reduction

#### Kalua Pork Slider

Fresh Coleslaw, Pineapple Relish

#### Shrimp Po-Boy Slider

Iceberg Lettuce, Tomato, Fresno Pepper Aioli

#### Crab Cake Slider

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

#### Impossible Slider

Impossible Patty, Iceberg Lettuce, Chipotle Gouda, Ketchup

#### Lobster Roll (Additional \$3 per Person)

Citrus Aioli, Brioche Roll

**\$32 PER PERSON**

### TATERS BAR

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(Minimum 25 per Selection)

#### Garlic & Parmesan Fries

#### Black Pepper Tossed Waffle Cut Fries

#### Truffle Scented Crinkle Fries

#### Herb Tossed Tater Tots

Served with Ketchup and Ranch Dressing

**\$15 PER PERSON, PER SELECTION**

### AMERICA'S HOT DOGS

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(Select Two)

#### California Dog

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

#### Chicago Dog

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

#### Seattle Dog

Roasted Jalapeno, Grilled Sweet Onions, Whipped Cream Cheese

#### New York Dog

Steamed Onion, Sauerkraut, Whole Grain Mustard

**\$26 PER PERSON**

### GRILLED CHEESE & SOUP

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(Select Two Sandwiches)

#### All American Grilled Cheese

American, Mozzarella and Aged Cheddar Cheeses on Sourdough

#### Roasted Poblano Grilled Cheese

Oaxaca Cheese, Chipotle Gouda, Roasted Poblanos,

Pickled Sweet Peppers on a Parker House Roll

#### Bacon and Arugula Grilled Cheese

Applewood Smoked Bacon, Arugula, Sharp White Cheddar Cheese,

Pickled Onion, on Focaccia Bread

#### Pear and Brie Grilled Cheese

Pear, Brie and Gruyere Cheeses, Caramelized Onion on

Walnut Cranberry Bread

#### SERVED WITH

Roasted Tomato Bisque

**\$28 PER PERSON**

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

# RECEPTION STATIONS

## AROUND THE WORLD

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

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

### STREET TACO BAR

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(Select Two)

Carne Asada **GF**

Bell Peppers, Onions, Cilantro

“Taco Bell Style” Ground Beef **GF**

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

Chicken Tinga **GF**

Bell Peppers, Onions, Cilantro

Slow Braised Pork Carnitas **GF**

Black Beans, Roasted Corn, Roasted Jalapenos, Tomato

Grilled Blackened Salmon **GF**

Corn Salsa

### TACO BAR ACCOMPANIMENTS TO INCLUDE

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

Warm Corn and Flour Tortillas

**\$34 PER PERSON**

### TAQUITO BAR

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(Select Two)

Barbacoa Beef

Cilantro Lime Chicken

Pork Carnitas

Cheese and Roasted Corn

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

**\$24 PER PERSON**

### ENHANCE YOUR STREET TACO OR TAQUITO BAR

House Made Guacamole with White and Blue Corn Tortilla Chips

**\$8 PER PERSON**

### ITALIAN PASTA STATION

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(Select Two)

Chicken Farfalle

Sauteed Spinach, Cream Sauce, Ricotta Salata

Penne Carbonara

Lardon, Pecorino Romano, Egg Yolk and Cream Emulsion

Ziti Marinara

Tomato Basil, Lemon Oil, Grana Padano

Potato Gnocchi

Heirloom Tomato, Pesto Cream, Pine Nuts and Parmigiano

**\$30 PER PERSON**

### MINI FLATBREAD PIZZAS

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(Select Two)

Margherita Flatbread

Mozzarella Cheese, Heirloom Tomato, Basil, Tomato Sauce

Pepperoni Flatbread

Pepperoni, Mozzarella Cheese, Tomato Sauce

Mediterranean Flatbread

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

Roasted Mushroom Truffle Flatbread

Truffle Duxelle, House Mushroom Blend, Ricotta Cheese

BBQ Chicken Flatbread

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

**\$28 PER PERSON**

### DIM SUM SAMPLER

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(Select Two)

Shrimp Shu Mai

Chicken Potsticker

Pork Bao

Peking Duck Spring Roll

Vegetable Spring Roll

**SERVED WITH**

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

**\$30 PER PERSON**

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

# RECEPTION STATIONS

## THE BUTCHERY

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

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

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

### CARVED TO ORDER\*

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Minimum 25 Per Selection

Searched Angus Beef Tenderloin **GF**

Vegetable Succotash, Cream of Mushroom

**\$38 PER PERSON**

Smoked Prime Rib of Beef

Grilled Broccolini, Miso Mustard Glaze

**\$37 PER PERSON**

Spice Crusted New York Strip **GF**

Jumbo Asparagus, Bearnaise Sauce

**\$35 PER PERSON**

Dijon and Herb Crusted Rack of Lamb

Glazed Baby Carrots, Mint Jus

**\$30 PER PERSON**

Herb Roasted Turkey Breast **GF**

Brussels Sprouts, Homemade Gravy, Orange-Cranberry Sauce

**\$25 PER PERSON**

Pacific Salmon "En Croute"

Haricot Vert, Sliced Almonds, Orange-Ginger

**\$24 PER PERSON**

Searched Cajun Ahi Tuna (Rare)

Fire-Roasted Eggplant Puree, Ginger Soy Sesame Sauce

**\$27 PER PERSON**

### ENHANCEMENTS\*

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Minimum 25 Per Selection

Whipped Yukon Gold Mashed Potatoes **GF**

**\$8 PER PERSON**

Roasted Fingerling Potatoes **GF**

**\$8 PER PERSON**

Fregola Sarda, Roasted Tomato, Lemon Oil

**\$9 PER PERSON**

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

**\$10 PER PERSON**

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

**\$10 PER PERSON**

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

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

# RECEPTION STATIONS

## BALBOA SWEET TREATS

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

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

### SWEET SENSATIONS

(Select Six)

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

**\$32 PER PERSON**

### DONUTS & COFFEE

(Minimum of 50 Guests)

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

**\$28 PER PERSON**

### CHURRO BAR

Selection of Chocolate, Caramel, and Plain Churros

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

**\$24 PER PERSON**

### PROFITEROLE\*

Made to Order with a Pastry Chef

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

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

**\$24 PER PERSON**

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

### ICE CREAM SANDWICHES\*

Ice Cream Sandwiches Made to Order, Served with Toppings Bar

#### COOKIES – SELECT TWO FLAVORS

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

#### ICE CREAM – SELECT TWO FLAVORS

Vanilla, Chocolate, Strawberry, Mint Chocolate Chip

#### TOPPINGS BAR

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

**\$30 PER PERSON**

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

### GUSTOSO GELATO\*

(Minimum of 50 Guests)

Hand Crafted Italian Gelato and Sorbet

#### SELECT FOUR FLAVORS

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

**\$14 PER PERSON**

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

### MINI OVEN BROWNIES\*

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

Topped with Chocolate and Caramel Sauces

**\$24 PER PERSON**

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

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

# DINNER BUFFETS

25 Guest Minimum // Maximum 90 Minute Service

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

## BON VOYAGE

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### STARTERS

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

### California Chopped Salad **GF**

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

### Heirloom Beets Salad **GF**

Goat Cheese, Dates, Frisse,  
Port Wine Vinaigrette

### ENTRÉES

(Select Three)

### Grilled Chophouse Filet **GF**

House Made Spice Rub, Green Peppercorn  
Bordelaise

### Seared Salmon **GF**

Carrot Coconut Puree, Beurre Rouge

### Roasted Jidori Chicken Thigh **GF**

Lemon Brine, Herbs, Chicken Jus

### Mushroom Risotto **GF**

Wild Mushrooms, Parmesan Cream

### Sazon Spiced Tofu "Scallop" **GF**

Roasted Corn and Almond Milk Puree,  
Pomegranate Seeds

### ACCOMPANIMENTS

Roasted Root Vegetable Hash **GF**  
Herbs and Garlic

Jumbo Asparagus **GF**  
Herbs and Lemon Oil

### DESSERTS

Chocolate Fudge Brownies  
Red Berry Cake **GF**  
Coconut Macarons

**\$135 PER PERSON**

## SET SAIL

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### STARTERS

### Baby Gem Salad **GF**

Smoked Bleu Cheese, Crispy Serrano Jamon,  
Basil Vinaigrette

### Red Quinoa & Apple Salad **GF**

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

### ENTRÉES

(Select Three)

### Grilled Flat Iron Steak **GF**

Roasted Mushrooms, Herb Jus

### Herb Crusted Chicken Breast

Pomegranate and Rosemary Emulsion

### Pan Seared Icelandic Cod **GF**

Puttanesca, White Wine Butter Sauce

### Parmesan Gnocchi

Blistered Tomato, Pesto Cream Sauce

### ACCOMPANIMENTS

Fingerling Potato Confit **GF**  
Fried Herbs

Caramelized Brussels Sprouts **GF**  
Toasted Shaved Almonds

### DESSERTS

Meyer Lemon Bars **GF**  
Strawberry Almond Tarts  
Caramel Pot de Crème **GF**

**\$130 PER PERSON**

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# DINNER BUFFETS CONTINUED

25 Guest Minimum // Maximum 90 Minute Service

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

## ANCHORS UP

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### STARTERS

Organic Baby Green Salad **V GF**

Baby Tomatoes, Strawberries,  
Candied Walnuts, Raspberry Vinaigrette

Arugula and Poached Pear Salad **GF**

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

### ENTRÉES

(Select Three)

Braised Short Ribs **GF**

Gremolata, Red Wine Jus

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

Roasted Cauliflower, Capers, Herb and Garlic  
Jus

Shrimp Scampi **GF**

Limoncello, Thyme, Capers, Garlic

Cheese Ravioli

Blistered Heirloom Tomatoes,  
Toasted Pine Nuts, Pesto Cream Sauce

### ACCOMPANIMENTS

Herb and Parmesan Polenta **GF**

Glazed Heirloom Carrots **V GF**

Lemon Oil, Maldon Salt

### DESSERTS

Strawberry Chocolate Cream Puffs

Blood Orange Meringue Tarts

Vanilla Bean Panna Cotta **GF**

**\$125 PER PERSON**

## ALL ABOARD

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### STARTERS

Lobster Bisque

Chopped Lobster, Crème Fraiche, Chives

Organic Baby Kale Salad **GF**

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

### ENTRÉE SELECTIONS

(Select Three)

House Spice Rubbed New York Strip Steak

**GF**

Pearl Onions, Bone Marrow Glaze

Herb Brined Chicken Breast **GF**

Creamy Mushroom Emulsion

Grilled Barramundi **GF**

Saffron and Parsnip Puree, Pomegranate Seeds

Spinach Tortellini

Pecorino and Ricotta Filled, Spicy Puttanesca  
Sauce

Heirloom Cauliflower Steak **V GF**

Vadouvan Spiced, Almond Cream

### ACCOMPANIMENTS

Seasonal Roasted Squash **GF**

Sage and Brown Butter

Haricot Vert **GF**

Lemon Oil, Herbs

### DESSERTS

Strawberry Hazelnut Tarts

Meyer Lemon Bars **GF**

Chocolate Eclairs

**\$125 PER PERSON**

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# PLATED DINNER

Entrée Price Includes Starter and Dessert

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

## STARTERS

(Select One)

### Garden Field Greens **GF**

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

### Caesar Salad

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

### Baby Wedge Salad **GF**

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

### Roasted Beet and Goat Cheese **GF**

Arugula, Dates, Almonds, Frisée, Tangerine Vinaigrette

### Greek Salad **GF**

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

### Chicory & Apple Salad **GF**

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

### Burrata Caprese **GF**

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

### Winter Greens Salad **GF**

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

### Cream of Foraged Mushrooms Soup **GF**

Cognac Cream, Sautéed Mushroom, Truffle Oil

### Roasted Tomato Bisque **GF**

Crab and Apple Salad, Spiced Oil

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

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

## ENTREES

(Select One)

### Searched Chilean Seabass **GF**

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

**\$125 PER PERSON**

### Searched Icelandic Cod

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

**\$110 PER PERSON**

### Blackened Mediterranean Sea Bass **GF**

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

**\$110 PER PERSON**

### Wild Caught Jumbo Prawns **GF**

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

**\$110 PER PERSON**

### Searched Atlantic Salmon

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

**\$108 PER PERSON**

### Searched Barramundi **GF**

Lemon Risotto, Asparagus, Roasted Tomato Butter Sauce

**\$108 PER PERSON**

### Searched Filet Mignon **GF**

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

**\$135 PER PERSON**

### Grilled Prime New York Strip Steak **GF**

Butternut Squash Risotto, Grilled Asparagus, Bordelaise

**\$130 PER PERSON**

### Glazed Short Rib **GF**

Butternut Squash Risotto, Grilled Asparagus, Red Wine Braising Jus

**\$116 PER PERSON**

### Artichoke and Asiago Cheese Stuffed Chicken Breast

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

**\$102 PER PERSON**

### Herb Roasted Jidori Chicken Breast **GF**

Confit Fingerling Potato, Glazed Carrots, Thyme Jus

**\$98 PER PERSON**

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

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

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

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# PLATED DINNER CONTINUED

Entrée Price Includes Starter and Dessert

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

## DUET ENTREES

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### Seared Filet Mignon & Lobster Tail **GF**

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

**\$160 PER PERSON**

### Seared Filet Mignon & Chilean Seabass **GF**

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

**\$145 PER PERSON**

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

Butternut Squash Risotto, Grilled Artichoke Hearts, Grain Mustard Soubise

**\$140 PER PERSON**

### Seared Filet Mignon & Icelandic Cod **GF**

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

**\$140 PER PERSON**

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

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

**\$122 PER PERSON**

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

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

**\$115 PER PERSON**

## DESSERTS

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(Select One)

### Chocolate Marquise **GF**

Chocolate Cake, Chocolate Mousse, Chocolate Glaze, Blackberry Coulis

### Espresso Tart **GF**

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

### Tiramisu **GF**

Lady Fingers, Mascarpone Mousse, Espresso Crème Brûlée, Strawberries

### Carrot Cake **GF**

Traditional Carrot Cake, Vanilla Cream Cheese Mousse, Strawberries

## VEGETARIAN ENTREES

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

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

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

### Porcini Mushroom Ravioli

Foraged Mushrooms, Truffle Cream Sauce, Thyme

### Tandoori Spiced Rainbow Cauliflowers **GF**

Zucchini Ribbons, Mint and Greek Yogurt Raita, Tomato Chutney

### Stuffed Portobello Mushroom

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

### Eggplant Involtini **V GF**

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

### Red Velvet Cake **GF**

Red Velvet Cake, White Chocolate Mousse, Chocolate Sauce

### Caramel Pot de Creme **GF**

Vanilla Bean Chantilly, Chocolate Pearls, Strawberries

### Citrus Fruit Tart

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

### Dulce de Leche **GF**

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

Alternating Desserts Available for Additional \$4 Per Person

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# BAR AND WINE SELECTIONS

## DELUXE BRANDS \$16 PER DRINK HOSTED

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

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

## SPECIALTY BRANDS \$18 PER DRINK HOSTED

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

Bonterra Chardonnay \$14 Per Glass  
 Bonterra Cabernet Sauvignon \$16 Per Glass  
 Domaine Ste Michelle Brut Sparkling \$14 Per Glass

## PREMIUM BRANDS \$20 PER DRINK HOSTED

Grey Goose Vodka  
 Bombay Sapphire Gin  
 Empress Indigo Gin  
 Woodford Reserve Bourbon  
 Glenmorangie 10 Year Scotch  
 WhistlePig Rye Whiskey  
 Casamigos Blanco Tequila  
 Xicaru Silver Mezcal  
 SelvaRey Silver Rum

Kahlua  
 Bailey's Irish Cream  
 Daou Chardonnay and Sauvignon Blanc \$17 Per Glass  
 Daou Cabernet Sauvignon \$20 Per Glass  
 Piper Sonoma Brut Sparkling \$16 Per Glass

## BEER AND SOFT DRINKS SELECTIONS ARE INCLUDED ON ALL BARS

### DOMESTIC BEERS \$9 PER BOTTLE HOSTED

Budweiser  
 Coors Light  
 Samuel Adams

### IMPORTED BEERS \$10 PER BOTTLE HOSTED

Corona  
 Heineken  
 Stella Artois

### CRAFT BEERS \$11 PER BOTTLE HOSTED

Stone Brewery Varieties  
 Ballast Point Varieties

### SOFT BEVERAGES \$6 EACH HOSTED

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

### ULTRA PREMIUM BRANDS

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

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

### ULTRA RARE ULTRA LIMITED BOTTLES

Not Available for Cash Bars. Discounts Do Not Apply.  
 Served over Crystal Clear Ice Blocks or Neat.

Old Rip Van Winkle 10 Year \$1,600 Per Bottle  
 Van Winkle Special Reserve 12 Year \$2,000 Per Bottle  
 Pappy Van Winkle Family Reserve 15 Year \$2,800 Per Bottle

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# BAR AND WINE SELECTIONS

## BEVERAGES ON CONSUMPTION

	HOSTED	CASH
DELUXE COCKTAILS	\$16 PER DRINK	\$18 PER DRINK
DELUXE WINE	\$12 PER GLASS	\$14 PER GLASS
DELUXE SPARKLING WINE	\$12 PER GLASS	\$14 PER GLASS
SPECIALTY COCKTAILS	\$18 PER DRINK	\$20 PER DRINK
SPECIALTY WHITE WINE	\$14 PER GLASS	\$18 PER GLASS
SPECIALTY RED WINE	\$14 PER GLASS	\$20 PER GLASS
SPECIALTY SPARKLING WINE	\$14 PER GLASS	\$16 PER GLASS
PREMIUM COCKTAILS	\$20 PER DRINK	\$22 PER DRINK
PREMIUM WHITE WINE	\$17 PER GLASS	\$19 PER GLASS
PREMIUM RED WINE	\$20 PER GLASS	\$22 PER GLASS
PREMIUM SPARKLING WINE	\$16 PER GLASS	\$18 PER GLASS
DOMESTIC BEER	\$9 PER BOTTLE	\$11 PER BOTTLE
IMPORTED BEER	\$10 PER BOTTLE	\$12 PER BOTTLE
CRAFT & REGIONAL BEER	\$11 PER BOTTLE	\$13 PER BOTTLE
SOFT DRINKS	\$6 PER DRINK	\$6 PER DRINK
MINERAL WATER	\$6 PER DRINK	\$6 PER DRINK

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

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

## UNLIMITED BEVERAGE PACKAGES

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

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

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

Package charged per event guest.

## UNLIMITED SOFT BEVERAGE PACKAGES

\*Includes Deluxe Wine Selections Only

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

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

Package charged per event guest.

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# SEASONAL COCKTAILS

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

## SPECIALTY COCKTAILS

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### ANTIOXIDANT LEMONADE

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

**\$20 PER DRINK**

### THE ICY PEAR

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

**\$20 PER DRINK**

### BLACKBERRY SMASH

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

**\$20 PER DRINK**

### THE LAST WORD

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

**\$20 PER DRINK**

### SPICE & ICE

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

**\$20 PER DRINK**

### THE ERNESTO

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

**\$20 PER DRINK**

### GARDEN BOURBON SMASH

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

**\$20 PER DRINK**

### STRAWBERRY FIELDS FOREVER

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

**\$20 PER DRINK**

### THE SUN ALSO RISES

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

**\$20 PER DRINK**

## WINE & CHAMPAGNE

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### WHITE SANGRIA

Tropical Fruits & Citrus

**\$16 PER DRINK**

### RED SANGRIA

Classic Fruits & Citrus

**\$16 PER DRINK**

### THE MARINA

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

**\$16 PER DRINK**

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# WINE SELECTIONS

Priced per Bottle, Vintages and Availability are Subject to Change

## SPARKLING WINES

Bouvet-Ladubay Brut Sparkling, France	\$48
Domaine Ste Michelle Brut Sparkling, Washington	\$58
Piper Sonoma Brut Sparkling, Sonoma	\$64
Schramsberg Blanc de Blancs Brut Sparkling, North Coast	\$120
J. De Telmont Grande Reserve, Brut, Champagne, France	\$145
Taittinger La Francaise, Brut, Champagne, France	\$110
Veuve Clicquot Yellow Label Brut Champagne, France	\$160

## WHITE WINES

### CHARDONNAY

Angeline Chardonnay, California	\$48
Daou Chardonnay, Paso Robles	\$68
Ferrari-Carano Chardonnay, Alexander Valley	\$70
Sonoma-Cutrer Chardonnay, Sonoma Coast	\$75
Patz & Hall Chardonnay, Russian River Valley	\$86
Frank Family Chardonnay, Carneros	\$98
Rombauer Chardonnay, Carneros	\$110
Far Niente Chardonnay, Napa Valley	\$165
Cakebread Chardonnay, Napa Valley	\$120

### SAUVIGNON BLANC

Daou Sauvignon Blanc, Paso Robles	\$68
Kim Crawford Sauvignon Blanc, Marlborough	\$62
Cloudy Bay Sauvignon Blanc, Marlborough	\$95
Duckhorn Sauvignon Blanc, Napa	\$70

### OTHER WHITES

Bianchi Pinot Grigio, Santa Barbara County	\$52
Santa Margherita Pinot Grigio, Italy	\$68
Justin Rosé, Paso Robles	\$55
Meiomi Rosé, California Coast	\$60

## RED WINES

### CABERNET SAUVIGNON

Angeline Cabernet Sauvignon, California	\$48
Daou Cabernet Sauvignon, Paso Robles	\$80
Justin Cabernet Sauvignon, Paso Robles	\$80
Decoy by Duckhorn Cabernet Sauvignon, California	\$72
Hess Allomi Cabernet Sauvignon, Napa Valley	\$92
Frank Family Cabernet Sauvignon, Carneros	\$116
Duckhorn Cabernet Sauvignon, Napa Valley	\$145
Heitz Cabernet Sauvignon, Napa Valley	\$160
Silver Oak Cabernet Sauvignon, Alexander Valley	\$190

### PINOT NOIR

Cakebread Pinot Noir, Napa Valley	\$150
Martin Ray Pinot Noir, Sonoma Coast	\$58
Meiomi Pinot Noir, Coastal California	\$72
Patz and Hall Pinot Noir, Sonoma County	\$98

### OTHER REDS

Prisoner Red Blend, Napa Valley	\$105
Stags Leap Hands of Time Red Blend, Napa Valley	\$88
Duckhorn Merlot, Napa Valley	\$150

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