



# CATERING BANQUET MENU

2023 SUMMER



# GENERAL INFORMATION & POLICIES

## FOOD & BEVERAGE SELECTIONS

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

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

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

## GUARANTEES OF ATTENDANCE

The final attendance for your function must be received by 12:00 PM, three 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 five business days before the date of your event.

The guarantee 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 the guarantee for events. Events may not be overset by more than 3% of the guarantee. Additions made beyond 3% of your guarantee may be subject to a 25% pricing surcharge.

## DIETARY INDICATORS

- **GF** – Gluten Free items are indicated with this symbol in our menus.
- **VG** – Vegetarian items are individuated with this symbol in our menus.
- **Ⓥ** – Vegan items are individuated with this symbol in our menus.
- Kosher meals are available upon request and require (7) days advanced notice for order.

## BARS

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

- A \$250 Bar Relocation Fee will apply to each additional bar setup.
- A \$250 Bartender Fee will apply to any party that does not reach a minimum of \$500 in bar revenue.

# GENERAL INFORMATION & POLICIES

## LABOR FEES

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

## SERVICE, FACILITY AND ADMINISTRATIVE CHARGE AND TAX

- The 25% Service, Facility and Administrative Charge ("Service Charge") will be added to all food, beverage, and labor fees.
- Service, Facility and Administrative Charge is subject to change and taxable in the state of California. All state and local taxes are charges related to the services rendered by the Resort/Club for your function, in addition to the menu prices.

## VALET PARKING

- Valet parking is required for all private functions.
- A fee of \$20 per car will apply per entry/exit.
- Hosted day valet parking does not apply to overnight parking, which is a fee of \$42 per vehicle per night.

# BREAKFAST BUFFETS

Maximum 90 minute service.

## RISE AND SHINE

10 Guest Minimum, \$45 Per Person

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

## ALL AMERICAN

25 Guest Minimum, \$55 Per Person

Seasonal Fresh Fruit and Berries **V GF**

Assorted Individual Greek Yogurts **GF**

Freshly Baked Assorted Petite Pastries and Muffins  
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

## FRESH START

25 Guest Minimum, \$58 Per Person

Seasonal Fresh Fruit and Berries **V GF**

Assorted Individual Greek Yogurts **GF**

Freshly Baked Scones  
With Butter, Honey and Preserves

Overnight Oats Parfait **V GF**  
Traditional Oatmeal, Almond Milk, Chocolate Almond Granola,  
Wild Mixed Berries

Farmer's Market Scramble **GF**  
Mushrooms, Arugula, Cherry Tomatoes, Bell Peppers,  
Mozzarella

Turkey Link Sausage **GF**

Roasted Fingerling Potatoes **GF**  
Sauteed Mushrooms, Leeks

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee  
and Assortment of Hot Teas

## BAJA BREAKFAST

25 Guest Minimum, \$58 Per Person

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

# BREAKFAST BUFFET ENHANCEMENTS

Enhancements must accompany a breakfast buffet.

## BURRITOS & SANDWICHES

Minimum 10 Per Selection, \$12 Each

### 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

Minimum 10 Per Selection, \$12 Each

### 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 Per Selection, Price Listed Per Person

### Scrambled Eggs **GF** \$6

Free Range Scrambled Eggs with Butter and Chives

### Plant Based Scrambled Eggs **GF** \$8

Plant Based Scrambled Eggs with Vegan Butter and Chives

### Breakfast Potatoes **GF** \$8

Seasonal Potatoes with Bell Peppers, Onions and Paprika

### Applewood Smoked Bacon **GF** \$8

### Turkey Bacon **GF** \$10

### Turkey Link Sausage **GF** \$8

### Plant Based Egg Bowl **GF** \$12

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

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

\$52 Per Person. Includes freshly squeezed orange juice, regular and decaffeinated coffee and an assortment of hot teas. Choice of entrée with maximum of two single entrées plus vegetarian. Plated parties of 24 guests or less, may have the choice of one entrée or subject to additional charge of \$10 Per Person. Entrée counts must be provided 5 days in advance.

Includes freshly squeezed orange juice, regular and decaffeinated coffee and an assortment of hot teas.

## PRE-SET PER TABLE

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

Plant Based Egg Bowl **V GF**

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

# BRUNCH BUFFET

\$52 Per Person. 30 guest minimum, maximum 2 hour 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  
Sautéed 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**

## BRUNCH ENHANCEMENTS

Sushi & Sashimi Display  
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  
(Based on 4 Pieces 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  
Requires a Chef Attendant at \$250  
per 75 Guests

Smoked Prime Rib of Beef  
\$37 Per Person  
Grilled Broccolini, Miso Mustard Glaze

Dijon and Herb Crusted Rack  
of Lamb

\$30 Per Person  
Glazed Baby Carrots, Mint Jus

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 MEETING BREAKS

10 guest minimum, maximum 30 minute service.

## JAVA CLUB

\$22 Per Person

- 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, Non-Dairy Milk (V)
- Petite Seasonal Muffins

## TEA TIME

\$25 Per Person

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

## ENERGY BOOSTER

\$24 Per Person

House Made, Individually Bottled Smoothies

- Green Machine (V) **GF**  
Spinach, Dates, Almond Butter, Coconut Yogurt
- Very Berry (V) **GF**  
Mixed Wild Berries, Oat Milk, Ginger, Agave

## FROM THE GARDEN

\$28 Per Person

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

## TRAIL BLAZER

\$28 Per Person

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

## PURA VIDA

\$28 Per Person

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

## MOVIE MAGIC

\$22 Per Person

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

## TASTE OF NAPA

\$30 Per Person

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

## SWEET INDULGENCE

\$18 Per Person

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



# REFRESHMENTS A LA CARTE

All items are a minimum order of one dozen per selection.

## MORNING OFFERINGS

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

## AFTERNOON OFFERINGS

|  |                 |
|--|-----------------|
| CLIF bars  | \$6 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<br>with Hummus <b>GF</b>  | \$12 Per Person |
| Chocolate Fudge Brownies<br>and Blondies   | \$72 Dozen      |
| Freshly Baked Assorted Cookies<br>Chocolate Chunk, White Chocolate Macadamia Nut, Lemon Cooler | \$60 Dozen      |
| Freshly Baked Specialty Cookies<br>Cookie Royale, Snicker Doodle, M&M                          | \$72 Dozen      |

## BOTTLED BEVERAGES

|                                |          |
|--------------------------------|----------|
| Red Bull Energy Drinks         | \$9 Each |
| Pure Leaf Iced Tea             | \$8 Each |
| Vitamin Water                  | \$8 Each |
| Vita Coconut Water             | \$9 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 |

## SPECIALTY BOTTLED BEVERAGES

Must be Ordered in Quantities of 6

|                       |           |
|-----------------------|-----------|
| Cold Pressed Juice    | \$12 Each |
| Naked Fruit Smoothies | \$9 Each  |
| Simply Bottled Juices | \$9 Each  |

## BEVERAGES BY THE GALLON

Minimum Order 1 Gallon Per Selection  
Coffee & Tea Stations Include Half & Half, Skim Milk,  
Oat Milk and Almond Milk

|                                    |              |
|------------------------------------|--------------|
| Freshly Brewed Coffee              | \$125 Gallon |
| Selection of Assorted Hot Teas     | \$125 Gallon |
| Iced Black Tea with Lemon and Mint | \$125 Gallon |
| Freshly Squeezed Orange Juice      | \$90 Gallon  |
| Grapefruit Juice                   | \$90 Gallon  |
| Cranberry Juice                    | \$90 Gallon  |
| Fresh Squeezed Lemonade            | \$90 Gallon  |

# LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes regular and decaffeinated coffee, assortment of hot teas.

## THE GARDEN TABLE

\$70 Per Person

### STARTERS

Summer Squash Soup **VG GF**

Cilantro Cream, Toasted Pepitas

Baby Greens Salad **GF**

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

### ACCOMPANIMENTS

Select One

Pasta and Grilled Vegetable Salad **VG**

Classic Potato Salad **GF**

Macaroni Salad **VG**

Individual Bags of Potato Chips

### DESSERTS

Carrot Cake **GF**

Assorted French Macarons **GF**

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

Pear and Brie **VG**

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

Waldorf and Egg **VG**

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 **GF**

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

# LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes regular and decaffeinated coffee, assortment of hot teas.

## FROM THE DELI

\$65 Per Person

### 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

### BREADS

Country Ciabatta, Sunflower Multigrain,  
Rustic Sourdough

### 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

### ACCOMPANIMENTS

House Potato Chips

### DESSERTS

Seasonal Berries & Chantilly Verrines **GF**

Chocolate Cake **V GF**

Freshly Baked Assorted Cookies

# LUNCH BUFFETS

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

\$79 Per Person

### STARTER

Miso Soup **VG GF**  
Bok Choy, Togarashi

### STARCH & VEGETABLES **GF**

Select One

Brown Rice and Quinoa with Parsley and  
Roasted Beets with Balsamic Glaze

Forbidden Rice with Cinnamon, Cranberry,  
Mushrooms, Edamame, Goji Berries

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

### TOPPINGS BAR

Iceberg Lettuce, Cabbage

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

### DESSERTS

Yuzu Meringue Tarts

Dark Chocolate Pot de Crème **GF**

Sesame Ginger Cookies

### PROTEIN SELECTIONS

Select Two

Salmon "Poke Style"  
Spicy Soy Marinade

Sesame-Crusted Ahi Tuna **GF**  
Tahini Vinaigrette

Southwest Marinated Chicken Breast **GF**  
Creamy Guajillo

Marinated Grilled Tri-Tip Steak **GF**  
Creamy Herb Dressing

Baja Style Grilled Shrimp **GF**  
Herb Garlic Butter Sauce

BBQ Tofu **V**  
Tamari Ginger Glaze

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 freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

## FROM THE GRILL

\$76 Per Person

### STARTERS

Broccoli Cheddar Soup **VG GF**

Crispy Brioche Crouton, Chive

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 **VG 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**

Lettuce, Tomato, Cheddar Cheese, 1000 Island Dressing, Brioche Bun  
(Accompaniments May Not Be Gluten Free or Dairy Free)

Grilled Tofu **VG GF**

Gluten Free Soy Pineapple Glaze, Warm Sriracha Aioli

### ACCOMPANIMENT SELECTIONS

Select Two

Garlic Parmesan French Fries **VG**

Corn Cobettes with Butter and Cotija **VG GF**

Whipped Yukon Gold Potatoes **VG GF**

Roasted Root Vegetables **V GF**

### DESSERTS

S'Mores Bars

Vanilla Bean Cheesecake

Raspberry Panna Cotta **GF**

# LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes regular and decaffeinated coffee, assortment of hot teas.

## FROM THE CANTINA

\$72 Per Person for 2 Entrees

\$76 Per Person for 3 Entrees

## STARTERS

Roasted Corn Bisque **VG GF**

Cotija Cheese, Cilantro, Tajin Spiced Corn Tortilla Strips

Tijuana Caesar Salad **VG**

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

Green Chili and Cheese Tamales **VG GF**

## ACCOMPANIMENTS

Frijoles **VG GF**

Cilantro Lime Rice **VG GF**

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

Flour and Corn Tortillas

## DESSERTS

Guava Panna Cotta **GF**

Dulce de Leche Cake **GF**

Mango Chocolate Tart

# LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

## FROM THE CUCINA

\$72 Per Person for 2 Entrees

\$76 Per Person for 3 Entrees

### STARTERS

#### Greek Salad **VG GF**

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

#### Caprese Salad **VG 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 **VG**

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

#### Zucchini Parmesan **VG**

Roasted Red Pepper Marinara, House Herbs, Parmigiano

### ACCOMPANIMENTS

#### Select Two

Grilled Asparagus, Lemon Oil **VG GF**

Baby Fingerling Potatoes, Maldon Salt **VG GF**

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

Rice Pilaf with Golden Raisins **VG GF**

### DESSERTS

Tiramisu **GF**

Limoncello Meringue Tarts **GF**

Chocolate Mascarpone Cannoli

# PLATED LUNCH

Entrée price includes starter and dessert.

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 guests or less, may have the choice of one entrée or subject to additional charge of \$10 Per Person.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

## SALADS

Select One

### Garden Field Greens **VG GF**

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

### Caesar Salad **VG**

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

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

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

### Traditional Greens Salad **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 **VG GF**

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

### Farmer's Market Salad **GF**

Baby Leaf Lettuces, Strawberry, Blackberry, Candied Walnut, Sweet Peach Vinaigrette

### Waldorf Salad **GF**

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

## ENTREES

Select One

### Grilled Atlantic Salmon **GF** \$73 Per Person

Quinoa Pilaf, Sautéed Swiss Chard, Saffron Cream

### Oven Roasted Striped Bass **GF** \$70 Per Person

Sweet Potato Puree with Crème Fraiche, Caramelized Root Vegetables, Wilted Spigarello Kale, Chive Beurre Blanc

### Petite Beef Tenderloin **GF** \$80 Per Person

Pommes Souffle with Chives, Grilled Broccolini, Lemon Pepper Butter

### Glazed Boneless Short Rib **GF** \$75 Per Person

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

### Spinach and Ricotta \$73 Per Person

### Stuffed Chicken Breast

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

### Grilled Chicken Breast **GF** \$70 Per Person

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

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## VEGETARIAN & VEGAN ENTREES

Chef's Selection if Guarantee Count is Not Provided

### Mushroom Ravioli **VG**

Foraged Mushrooms, Truffle Mushroom Cream, Chives

### Stuffed Zucchini Courgette **VG GF**

Wild Rice Pilaf, Pomegranate, Shaved Fennel, Rainbow Chard, Almond Romesco

### Portobello Mushroom **VG**

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

### Eggplant Involtini **VG GF**

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

## DESSERTS

Select One

Alternating Desserts Available for Additional \$4 Per Person

### Pineapple Coconut Cheesecake

Coconut Cheesecake Mousse, Graham Cracker Crust, Tropical Fruit Compote

### Mango Cheesecake **GF**

Strawberry Compote, Gluten Free Vanilla Genoise, Chantilly Cream

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

Vanilla Cake, Mascarpone Mousse, Vanilla Chantilly, Raspberry Coulis

### Limoncello Mascarpone Cake

Layered Sponge Cake, Lemon Mascarpone Cream, Limoncello Drizzle

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

Vanilla Bean Chantilly, Chocolate Pearls, Strawberries

### 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

### Chocolate Religieuse

Traditional French Choux Pastry Filled with Chocolate Cream, Topped with Butter Cream and Chocolate Glaze

# PLATED LIGHT LUNCH

Entrée price includes dessert.

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.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

## ENTREE SALADS

Select One

### Flat Iron Steak Garden Salad **GF** \$60 Per Person

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

### Grilled Atlantic Salmon \$60 Per Person

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

### Grilled Chicken Wheatberry Salad \$58 Per Person

Herb Marinated Grilled Chicken, Wheat Berries and Heirloom Beets, Baby Arugula, Feta Cheese, California Citrus, Toasted Pine Nuts, Maple Vinaigrette

### Grilled Chicken Spinach Salad **GF** \$58 Per Person

Herb Marinated Grilled Chicken, Baby Spinach, Wild Rice, Pomegranate Seeds, Crumbled Blue Cheese, Shaved Fennel, Candied Pecans, White Balsamic Vinaigrette

### Grilled Chicken Garden Salad **GF** \$58 Per Person

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

## DESSERTS

Select One

### Chocolate Marquis **GF**

Chocolate Cake, Chocolate Mousse, Chocolate Glaze, Blackberry Coulis

### Dulce de Leche **GF**

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

### Espresso Tart **GF**

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

### Mango Cheesecake **GF**

Strawberry Compote, Gluten Free Vanilla Genoise, Chantilly Cream

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

Vanilla Cake, Mascarpone Mousse, Vanilla Chantilly, Raspberry Coulis

# BOXED LUNCH

\$58 Each

Each box includes a piece of whole fruit, potato chips, chocolate chip cookie and bottled water.

Prepared "to-go" for off-premises consumption and does not include dining table setup.

For on-premises consumption, additional charge of \$5 Per Person to apply.

Minimum 12 per selection, maximum of 2 selections plus vegetarian option.

## SALADS

### Chipotle Chicken Salad **GF**

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

### Greek Chicken Salad **GF**

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

### Ahi Cobb Salad **GF**

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

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

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

## SANDWICHES

### Roast Beef Sandwich

Carved Roast Beef, Swiss Cheese, Caramelized Onions, Roasted Tomato, Horseradish 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 **VG**

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

# TRAY PASSED HORS D'OEUVRES

Minimum 25 pieces per selection.

## HOT SELECTIONS

### SEA \$11 Per Piece

#### Blackened Salmon Skewer **GF**

Chimichurri Aioli

#### Grilled Scallop **GF**

Corn and Tarragon Puree

#### Coconut Shrimp

Butterflied Prawn, Coconut Batter, Sweet Thai Chili Sauce

#### Shrimp Tempura

Wasabi Aioli, Nori Seaweed, Pickled Peppers

#### Gourmet Crab Cake

Togarashi Aioli

### LAND \$10 Per Piece

#### Mini Beef Wellington

Beef Tenderloin, Mushroom Duxelles, Bearnaise Sauce

#### Braised Short Rib Arancini

Risotto Rice, Parmesan Cheese, Port Wine Reduction

#### Peking Duck Spring Roll

Hoisin Sesame Dipping Sauce

#### Tikka Spiced Chicken Satay **GF**

Mint Yogurt Dipping Sauce

#### Chicken-Vegetable Potstickers

Pan Seared, Soy and Ginger Dip

#### Pork Arepa

Achiote Marinated Pork, Cilantro Avocado Crema, Fresno Chili Sauce

### VEGETARIAN \$9 Per Piece

#### Fried Macaroni and Cheese **VG**

Farmhouse Cheddar, Mozzarella, Pomodoro Sauce

#### Vegetable Samosa **VG**

Mint Sauce, Peppadew Peppers

#### Raspberry and Brie Bite **VG**

Crispy Phyllo, Almond

#### Wild Mushroom Tartelette **VG**

Creamy Lemon Ricotta, Thyme Essence

#### Kale and Vegetable Potsticker **VG**

Sweet Soy-Garlic Glaze

## COLD SELECTIONS

### SEA \$11 Per Piece

#### Smoked Salmon Rilette

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

#### Ahi Tuna

Mango Relish, Wasabi Mousse, Wakame, Nori

#### Spicy Tuna Taco

Sriracha, Avocado, Cilantro, Lime, Crispy Wonton Shell

#### Lobster House Roll **GF**

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

### LAND \$10 Per Piece

#### Seared Beef Tenderloin

Truffle Aioli, Arugula, Focaccia Crostini

#### Asian Chicken Salad

Pickled Carrot, Radish, Micro Cilantro Maple Mint Sauce on Toasted Baguette

#### Curry Chicken Salad

Pickled Red Onions, Red Grape on Toasted Baguette

#### Antipasto Skewer **GF**

Salami, Smoked Provolone, 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

#### Beet Tart **VG GF**

Goat Cheese Mousse, Golden Raisin, Crushed Walnut, Micro Arugula

#### Caprese Skewer **VG GF**

Cherry Tomato, Mozzarella, Basil, Balsamic Glaze

#### Blue Cheese Stuffed Date **VG GF**

Gorgonzola Mousse, Pomegranate Molasses, Micro Basil

#### Cucumber Hummus Bite **GF**

Kalamata Olive Tapenade, Heirloom Cherry Tomato

#### Summer Corn Soup Shooter **GF**

Marinated Heirloom Cherry Tomato, Harissa, Lemon Oil

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

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.

## FARM TO MARKET

### GARDEN SALAD BAR **GF VG**

\$25 Per Person

#### 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

Add Grilled Chicken \$10 Per Person

Add Grilled Shrimp \$10 Per Person

Add Grilled Flat Iron \$12 Per Person

### CALIFORNIA FRUIT & VEGETABLE DISPLAY

**GF**

\$20 Per Person

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

### CHEESE & CHARCUTERIE BOARD

\$34 Per Person

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

### GUACAMOLE FRESCO

\$30 Per Person, Chef Attendant Required at \$250 for Two-Hours per 75 Guests

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

# RECEPTION STATIONS

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.

## FROM THE SEA

### POKE BOWL\*

\$32 Per Person

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

Made to Order Signature Bowl with Optional Add Ons:  
Sweet Soy, Sambal, Pickled Ginger, Sriracha Aioli,  
Teriyaki Ponzu Sauce

Salmon and Ahi Tuna GF

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

Brown Rice and Seaweed Salad GF

### SCALLOPS BY THE BAY\* GF

\$34 Per Person

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

Delicately Seared Diver Scallops, Prepared to Order

Celeriac Puree, Pomegranates, Saffron Cream

Frisse, Fine Herbs, Fennel Salad

### SUSHI & SASHIMI

\$50 Per Person

(Four Pieces Per Person)

Includes Wasabi, Pickled Ginger, Soy Sauce

#### Nigiri and Sashimi **GF**

Salmon, Tuna, Hamachi

#### Cut Rolls

Spicy Tuna, Shrimp Tempura, California, Vegetable

### FRUITS DE MER GF

\$60 Per Person

Served Over Crushed Iced with Shallot Mignonette,  
Brandied Cocktail Sauce, Louis Sauce, Lemon

Court Bouillon Shrimp (2 pieces)

Pacific Oysters (2 pieces)

Seasonal Selection of Crab (2 pieces)

# RECEPTION STATIONS

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.

## THE ALL AMERICAN

### SLIDERS & SANDWICHES

Select Two, \$32 Per Person

#### Pub House Slider

Angus Beef, Cheddar Cheese, Caramelized Onions, Thousand Island

#### Roast Beef Cubano Slider

Swiss Cheese, House-Made Pickles, Dijon Aioli

#### Asian Chicken Slider

Grilled Teriyaki Chicken, Jalapeno Coleslaw, Sriracha Aioli

#### Bahn Mi Slider

Marinated Chicken, Pickled Vegetables, Jalapeno Aioli

#### Nashville Hot Chicken Slider

Marinated Chicken Thigh, House-Made Pickles, Blue Cheese Aioli

#### Blackened Salmon Slider

House-Made Coleslaw, Preserved Lemon Aioli

#### Crab Cake Slider

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

#### Impossible Slider **VG**

Impossible Patty, Iceberg Lettuce, Chipotle Gouda, Ketchup

### TATERS BAR **VG**

\$15 Per Person, Per Selection

Minimum 25 Per Selection

Served with Ketchup and Ranch Dressing

Garlic & Parmesan Fries

Black Pepper Tossed Waffle Cut Fries

Truffle Scented Crinkle Fries

Herb Tossed Tater Tots

### AMERICA'S HOT DOGS

Select Two, \$26 Per Person

#### 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

### GRILLED CHEESE & SOUP

Select Two Sandwiches, \$28 Per Person

#### All American Grilled Cheese **VG**

American, Mozzarella and Aged Cheddar Cheeses on Sourdough

#### Roasted Poblano Grilled Cheese **VG**

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 **VG**

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

#### Served with

Roasted Tomato Bisque

# RECEPTION STATIONS

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.

## AROUND THE WORLD

### STREET TACO BAR

Select Two, \$34 Per Person

#### Carne Asada **GF**

Bell Peppers, Onions, Cilantro

#### "Taco Bell Style" Ground Beef **GF**

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

#### Pollo Asado **GF**

Guajillo Chili Marinade, Onions, Cilantro

#### Slow Braised Pork Carnitas **GF**

Black Beans, Roasted Corn, Roasted Jalapenos, Tomato

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

Mango Salsa

#### Taco Bar Accompaniments to Include

Pico de Gallo, Shredded Iceberg Lettuce, Salsa Roja, Sour Cream, Limes, Warm Corn and Flour Tortillas

### TAQUITO BAR

Select Two, \$24 Per Person

#### Barbacoa Beef

#### Chicken Tinga

Guajillo Tomato Marinade

#### Pork Carnitas

#### Potato & Cheese Flautas

Oaxana Cheese, Potato Filling, Cilantro

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

### ENHANCE YOUR STREET TACO OR TAQUITO BAR

\$8 Per Person

House Made Guacamole with White and Blue Corn  
Tortilla Chips

### ITALIAN PASTA STATION

Select Two, \$30 Per Person

#### 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

### MINI FLATBREAD PIZZAS

Select Two, \$28 Per Person

#### Margherita Flatbread

Mozzarella Cheese, Heirloom Tomato, Basil, Tomato Sauce

#### Pepperoni Flatbread

Pepperoni, Mozzarella Cheese, Tomato Sauce

#### Mediterranean Flatbread

Romesco, Feta Cheese, Kalamata Olives, Roasted Red Peppers, Artichoke

#### Roasted Mushroom Truffle Flatbread

Creamy Parmesan Sauce, House Mushroom Blend, Ricotta Cheese, Peppadew Pepper Puree

#### BBQ Chicken Flatbread

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

### DIM SUM SAMPLER

Select Two, \$30 Per Person

#### 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



# RECEPTION STATIONS

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.

## THE BUTCHERY

### CARVED TO ORDER

Minimum 25 Per Selection

Searched Angus Beef Tenderloin **GF**

\$38 Per Person

Vegetable Succotash, Cream of Mushroom

Smoked Prime Rib of Beef

\$37 Per Person

Grilled Broccolini, Miso Mustard Glaze

Spice Crusted New York Strip **GF**

\$35 Per Person

Jumbo Asparagus, Bearnaise Sauce

Dijon and Herb Crusted Rack of Lamb

\$30 Per Person

Glazed Baby Carrots, Mint Jus

Herb Roasted Turkey Breast **GF**

\$25 Per Person

Brussels Sprouts, Homemade Gravy, Orange-Cranberry Sauce

Pacific Salmon "En Croute"

\$24 Per Person

Haricot Vert, Sliced Almonds, Orange-Ginger

Searched Cajun Ahi Tuna (Rare)

\$27 Per Person

Fire-Roasted Eggplant Puree, Ginger Soy Sesame Sauce

### ENHANCEMENTS

Minimum 25 Per Selection

Whipped Yukon Gold Mashed Potatoes **GF**

\$8 Per Person

Roasted Fingerling Potatoes **GF**

\$8 Per Person

Fregola Pasta, 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

# RECEPTION STATIONS

Minimum 25 guests per station, maximum two-hour service. Minimum of three stations are required if served over a meal period in substitution of a plated or buffet meal.

## BALBOA SWEET TREATS

### SWEET SENSATIONS

\$32 Per Person

Select Six

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

### DONUTS & COFFEE

Minimum of 50 Guests, \$28 Per Person

- 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

### CHURRO BAR

\$24 Per Person

Selection of Chocolate, Caramel, and Plain Churros  
Dulce de Leche Sauce, Chocolate Sauce, Strawberry Compote,  
Vanilla Bean Chantilly

### PROFITEROLE

\$24 Per Person

Chef Attendant required at \$250 for 2-hours per 75 guests. Made to order.

Vanilla Pastry Cream, Lemon Curd, Strawberry Cream, Chocolate Sauce, Caramel Sauce  
Toasted Coconut, Sprinkles, Freeze Dried Seasonal Berries, Cocoa Nibs, Crushed Pistachio

### ICE CREAM SANDWICHES

\$30 Per Person

Chef Attendant required at \$250 for 2-hours per 75 guests. Made to order.

Cookies – Select Two Flavors  
Chocolate Chunk, 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

Continued on next page...

## GUSTOSO GELATO\*

\$14 Per Person, Minimum of 50 Guests

\*Chef Attendant required at \$250 for 2-hours.

Select Four Flavors of Hand Crafted Italian Gelato and Sorbet

Belgian Chocolate

Gianduia (Chocolate Hazelnut)

Vanilla Madagascar

Salted Caramel

Honey Lavender

Cookies & Cream

Double Chocolate Cherry (V)

Cookie Butter (V)

Raspberry Lemon Sorbet (V)

Strawberry Sorbet (V)

Hawaiian Pineapple Sorbet (V)

Italian Bergamot Sorbet (V)

## MINI OVEN BROWNIES\*

\$24 Per Person

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

Fresh From the Oven, Warm Brownies and Blondies

Served a La Mode with Vanilla Ice Cream, Topped with Chocolate and Caramel Sauces

# 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

\$135 Per Person

### STARTERS

#### Organic Baby Spinach **GF**

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

#### California Chopped Salad **VG GF**

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

#### Heirloom Beets Salad **VG 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 **VG 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

## SET SAIL

\$130 Per Person

### STARTERS

#### Baby Gem Salad **VG 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 **VG**

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**

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# DINNER BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

## ANCHORS UP

\$125 Per Person

### STARTERS

#### Organic Baby Green Salad **V GF**

Baby Tomatoes, Strawberries,  
Candied Walnuts, Raspberry Vinaigrette

#### Arugula and Poached Pear Salad **VG 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 **GF**

Blistered Heirloom Tomatoes,  
Toasted Pine Nuts, Pesto Cream Sauce

### ACCOMPANIMENTS

#### Herb & Parmesan Polenta **VG GF**

#### Glazed Heirloom Carrots **V GF**

Lemon Oil, Maldon Salt

### DESSERTS

#### Strawberry Chocolate Cream Puffs

#### Blood Orange Meringue Tarts

#### Vanilla Bean Panna Cotta **GF**

## ALL ABOARD

\$125 Per Person

### 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**

Carrot Apple Puree, Balsamic Glaze

#### Spinach Tortellini **VG**

Pecorino and Ricotta Filled, Spicy  
Puttanesca Sauce

#### Heirloom Cauliflower

#### Steak **V GF**

Vadouvan Spiced, Almond Cream

### ACCOMPANIMENTS

#### Seasonal Roasted Squash

**VG GF**

Sage and Brown Butter

#### Haricot Vert **V GF**

Lemon Oil, Herbs

### DESSERTS

#### Strawberry Hazelnut Tarts

#### Meyer Lemon Bars **GF**

#### Chocolate Eclairs

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. 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.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

## STARTERS

Select One

### Watermelon & Beet Gazpacho **VG GF**

Feta Cheese, Diced Tri-Color Bell Peppers, Lemon Zest, Cilantro

### Chilled Asparagus Soup **VG GF**

Watercress, Sautéed Leeks, Cream Drizzle

### Farmer's Market Salad **VG GF**

Baby Leaf Lettuces, Strawberry, Blackberry, Candied Walnut, Sweet Peach Vinaigrette

### Garden Field Greens **VG GF**

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

### Caesar Salad **VG**

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 **VG GF**

Arugula, Dates, Almonds, Frisse, Tangerine Vinaigrette

### Greek Salad **VG GF**

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

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

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

### Burrata Caprese **VG GF**

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

### Yellowtail Crudo **GF**

Add \$10 Per Person

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

## ENTREES

Select One

### Seared Chilean Seabass **GF** \$125 Per Person

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

### Seared Mediterranean Sea Bass **GF** \$110 Per Person

Creamy Pecorino Polenta, Sweet Corn and Squash Succotash, Rainbow Chard, Summer Citrus Beurre Blanc, Crispy Corn

### Wild Caught Jumbo Prawns **GF** \$110 Per Person

Creamy Jalapeno Grits, Haricot Vert, Pickled Red Onions, Garlic Cajun Sauce

### Seared Atlantic Salmon \$108 Per Person

Orzo Pasta with Semi-Dried Tomato and Fresh Basil, Heirloom Cherry Tomatoes, Lemon Caper Sauce

### Seared Barramundi **GF** \$108 Per Person

Lemon Risotto, Asparagus, Roasted Tomato Butter Sauce

### Seared Filet Mignon **GF** \$135 Per Person

Whipped Parmesan Yukon Gold Potato Puree, Grilled Broccolini, Pink Peppercorn Veal Jus

### Prime New York Strip Steak **GF** \$130 Per Person

Spring Onion Risotto, Grilled Asparagus, Cabernet Reduction

### Glazed Short Rib **GF** \$116 Per Person

Smashed Yukon Gold Potato, Grilled Asparagus, Carrot Puree, Red Wine Braising Jus

### Artichoke and Asiago Cheese \$102 Per Person

### Stuffed Chicken Breast

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

### Herb Roasted \$98 Per Person

### Jidori Chicken Breast **GF**

Wild Rice Vegetable Pilaf, Roasted Carrots, Herb Jus

## DUET ENTREES

Searched Filet Mignon & Lobster Tail **GF** \$160 Per Person  
Whipped Chive Potatoes, Roasted Heirloom Carrots, Haricot Vert, Sauce Thermador

Searched Filet Mignon & Chilean Seabass **GF** \$145 Per Person  
Whipped Yukon Gold Potatoes, Grilled Asparagus, Parsnip Chips, Bordelaise

Prime New York Strip Steak & Jumbo Prawns **GF** \$140 Per Person  
Saffron Risotto, Grilled Artichoke Hearts, Grain Mustard Soubise

Searched Filet Mignon & Alaskan Halibut **GF** \$140 Per Person  
Whipped Yukon Gold Potatoes, Haricot Vert, Parsnip Chips, Bordelaise

Glazed Short Rib & Seared Atlantic Salmon **GF** \$122 Per Person  
Whipped Yukon Gold Potatoes, Grilled Broccolini, Parsnip Chips, Red Wine Braising Jus

Roasted Jidori Chicken Breast & Jumbo Prawns **GF** \$115 Per Person  
Creamy Cheddar Grits, Sweet Corn and Squash Succotash, Pickled Red Onions, Garlic Cajun Sauce

## DESSERTS

Select One

Alternating Desserts Available for Additional \$4 Per Person

Chocolate Religieuse  
Traditional French Choux Pastry Filled with Chocolate Cream, Topped with Butter Cream and Chocolate Glaze

Chocolate Trilogy **GF**  
Flourless Chocolate Cake, Milk Chocolate Mousse, White Chocolate Mousse, Berry Coulis

Espresso Tart **GF**  
Chocolate Shortbread Cookie Dough, Coffee Cake, Espresso Cream, Chocolate Ganache

Caramel Pot de Creme **GF**  
Vanilla Bean Chantilly, Chocolate Pearls, Strawberries

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

## VEGETARIAN & VEGAN ENTREES

Chef's Selection if Guarantee Count is Not Provided

Sazon Spiced Tofu "Scallop" **V GF**  
Roasted Corn and Almond Milk Puree, Garlic Kailan, Pomegranate Seeds

Porcini Mushroom Ravioli **VG**  
Foraged Mushrooms, Truffle Cream Sauce, Thyme

Stuffed Zucchini Courgette **V GF**  
Wild Rice Pilaf, Pomegranate, Shaved Fennel, Rainbow Chard, Almond Romesco

Portobello Mushroom  
Piquillo Peppers, Onions, Wild Rice, Boursin Cheese, Herbed Breadcrumb, Leek Soubise

Eggplant Involtini **V GF**  
Stuffed with Seasonal Squash and Zucchini, Vegan Ricotta, Roasted Red Pepper Marinara Sauce, Micro Basil

Mango Cheesecake **GF**  
Strawberry Compote, Gluten Free Vanilla Genoise, Chantilly Cream

Pineapple Coconut Cheesecake  
Coconut Cheesecake Mousse, Graham Cracker Crust, Tropical Fruit Compote

Limoncello Mascarpone Cake  
Layered Sponge Cake, Lemon Mascarpone Cream, Limoncello Drizzle

Ricotta & Pear  
Ricotta Cream and Poached Pear in Hazelnut Cookies, Pear Compote, Hazelnut Tuille

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

# BAR AND WINE SELECTIONS

## SPECIALTY BRANDS

\$18 Per Drink

|                                       |                |
|---------------------------------------|----------------|
| 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 |                |
| Martin Ray Chardonnay                 | \$14 Per Glass |
| Martin Ray Cabernet Sauvignon         | \$16 Per Glass |
| Martin Ray Pinot Noir                 | \$16 Per Glass |
| Domaine Ste Michelle Brut Sparkling   | \$14 Per Glass |

## PREMIUM BRANDS

\$20 Per Drink

|                             |                |
|-----------------------------|----------------|
| Grey Goose Vodka            |                |
| No. 3 London Dry Gin        |                |
| Empress Indigo Gin          |                |
| Woodford Reserve Bourbon    |                |
| Glenmorangie 10 Year Scotch |                |
| WhistlePig Rye Whiskey      |                |
| Casamigos Blanco Tequila    |                |
| Patron Anejo Tequila        |                |
| SelvaRey Silver Rum         |                |
| Kahlua                      |                |
| Bailey's Irish Cream        |                |
| Daou Chardonnay             | \$17 Per Glass |
| Daou 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

|              |
|--------------|
| Budweiser    |
| Coors Light  |
| Samuel Adams |

## IMPORTED BEERS

\$10 Per Bottle

|               |
|---------------|
| Corona        |
| Heineken      |
| Stella Artois |

## CRAFT BEERS

\$11 Per Bottle

|                         |
|-------------------------|
| Stone Brewery Varieties |
| Ballast Point Varieties |

## SOFT BEVERAGES

\$6 Each

|   |
|---|
| Coca Cola, Diet Coke, Sprite                      |
| Sparkling Mineral Water, Flavored Sparkling Water |
| Still Mineral Water                               |

## ULTRA PREMIUM BRANDS

Only available as addon to hosted bars and are charged on consumption. Not available for cash bars. Prices per drink. Served over crystal clear ice blocks or neat.

|  |      |
|--|------|
| Colonel E.H. Taylor Straight Rye Bourbon | \$30 |
| Johnnie Walker Blue Label Blended Scotch | \$70 |
| Macallan 12 Year Single Malt Scotch      | \$30 |
| Woodford Reserve Master's Collection     | \$30 |
| Clase Azul Reposado Tequila              | \$45 |
| Don Julio 1942 Tequila                   | \$55 |

## ULTRA RARE ULTRA LIMITED BOTTLES

Not available for cash bars. Discounts do not apply. Prices per bottle. Served over crystal clear ice blocks or neat.

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



## UNLIMITED BEVERAGE PACKAGES

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

|                  | Specialty                      | Premium                        |
|------------------|--------------------------------|--------------------------------|
| 1 Hour           | \$36                           | \$40                           |
| 2 Hours          | \$54                           | \$60                           |
| 3 Hours          | \$72                           | \$80                           |
| 4 Hours          | \$90                           | \$100                          |
| Additional Hours | \$18<br>Per Person<br>Per Hour | \$20<br>Per Person<br>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<br>Per Person<br>Per Hour | \$6<br>Per Person<br>Per Hour |

Beverage Packages do not include tray passed beverages, tableside beverage service or champagne toast. Package charged per event guest.

## BAR AND BEVERAGE INFORMATION

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.

- A \$250 Bartender Fee will apply to any party that does not reach a minimum of \$500 in bar revenue per bar.
- A \$250 Bar Relocation Fee will apply to each additional bar setup.

## CASH BARS

Cash Bar selections are made custom for every party and require a two-hour minimum. Pricing and availability is determined by the Event Manager, based on location and group size. Client is responsible for meeting a minimum of \$500 in bar sales per bar. All bars require a Bartender at a Labor Fee of \$250, the Bartender Labor Fee is waived with \$500 in bar sales per bar. A \$250 Bar Relocation Fee will apply to each additional bar setup.

Cash Bar prices are subject to service charge and sales tax.

# SEASONAL COCKTAILS

Seasonal cocktails may be added to any hosted bar. A minimum order of 25% of the expected guest attendance must be ordered per drink.

## SPECIALTY COCKTAILS

\$20 Per Drink

### Antioxidant Lemonade

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

### The Icy Pear

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

### Blackberry Smash

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

### Nine to Five

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

### Spice & Ice

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

### The Ernesto

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

### Garden Bourbon Smash

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

### Strawberry Fields Forever

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

### The Sun Also Rises

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

## WINE & CHAMPAGNE

\$16 Per Drink

### White Sangria

Tropical Fruits & Citrus

### Red Sangria

Classic Fruits & Citrus

### The Marina

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

# WINE SELECTIONS

Priced per bottle, vintages and availability are subject to change. Premium wines by the bottle are available on the Resort wine list.

## 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      | \$175 |

## WHITE WINES

### CHARDONNAY

|                                   |       |
|-----------------------------------|-------|
| Angeline, California              | \$48  |
| Martin Ray, Sonoma Coast          | \$58  |
| Daou, Paso Robles                 | \$68  |
| Ferrari-Carano, Alexander Valley  | \$70  |
| Sonoma-Cutrer, Sonoma Coast       | \$75  |
| Patz & Hall, Russian River Valley | \$86  |
| Frank Family, Carneros            | \$98  |
| Rombauer, Carneros                | \$110 |
| Far Niente, Napa Valley           | \$165 |
| Cakebread, Napa Valley            | \$120 |

### SAUVIGNON BLANC

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

## OTHER WHITES

|  |      |
|--|------|
| Bianchi Pinot Grigio, Santa Barbara County | \$52 |
| Santa Margherita Pinot Grigio, Italy       | \$70 |
| RUMOR Rose, Provence France                | \$78 |
| Meiomi Rosé, California Coast              | \$60 |

## RED WINES

### CABERNET SAUVIGNON

|                              |       |
|------------------------------|-------|
| Angeline, California         | \$48  |
| Martin Ray, Napa Valley      | \$58  |
| Daou, Paso Robles            | \$85  |
| Justin, Paso Robles          | \$85  |
| Hess Allomi, Napa Valley     | \$92  |
| Frank Family, Carneros       | \$116 |
| Sinegal Estate, Napa Valley  | \$118 |
| Duckhorn, Napa Valley        | \$145 |
| Heitz, Napa Valley           | \$160 |
| Silver Oak, Alexander Valley | \$215 |

### PINOT NOIR

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

## OTHER REDS

|   |       |
|---|-------|
| The Barrell Blend by Hill Family, Napa Valley   | \$58  |
| Prisoner Red Blend, Napa Valley                 | \$115 |
| Stags Leap Hands of Time Red Blend, Napa Valley | \$88  |
| Duckhorn Merlot, Napa Valley                    | \$150 |

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