



CATERING BANQUET MENU 2024

GENERAL INFORMATION & GUIDELINES

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. No outside food or beverage will be allowed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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 and entrée counts are due to the resort (5) business days in advance of the event. 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, (3) five business days before the date of your event. The final guarantee for plated entrée events must be received by 12:00 PM (5) five business days before the date of your event.

The guarantee will be the number the Resort will prepare food for the function. You will be charged for your guarantee or your actual guest attendance, whichever is greater. If a guarantee is not given to the Resort by the specified time and date, the original estimated attendance will be considered the final guarantee.

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.

In the event of increased costs of commodities or menu items, the Resort may, at its option, make reasonable substitutions in menu items.

DIETARY INDICATORS

- **GF** – Gluten Free items are indicated with this symbol in our menus.
- **VG** – Vegetarian items are indicated with this symbol in our menus.
- **Ⓥ** – Vegan items are indicated 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 \$1,000 in bar revenue.



GENERAL INFORMATION & GUIDELINES

LABOR FEES

- Events with guarantees which are fewer than 24 or less guests for Breakfast, Lunch, Reception, or Dinner functions will be assessed a labor fee of \$150.
- Coat Check Attendants are available at \$250 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.
- Clean-up fees for materials and trash left in event spaces are subject to a labor fee of \$350 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.

VENDORS, VENDOR MATERIALS & RENTAL ITEMS

All outside vendors contracted by the client must review and sign the resort's established vendor guidelines prior to the event and must conform to the rules and regulations of the resort, the Newport Beach building code and fire ordinances.

All outside vendors are subject to the approval of the resort.

Clients and vendors are fully responsible for leaving the resort premises in the same condition as existed prior to the event including, without limitation, disposing and removing from the resort premises all trash, props, décor, meeting materials, rentals or other items brought into the resort by the client, guests or vendors.

Based on time and labor, additional charges for the removal of materials at the rate of \$350 per hour will apply to the final bill.

SIGNAGE

Signage is limited to your event space or immediately outside your event space. Signs are not permitted in the lobby or public spaces of the resort. All equipment, signage and décor should be freestanding without attachment to walls, ceilings, floors, windows, artwork, mirrors, or furniture.

VALET PARKING

Valet parking is required for all private functions.

A fee of \$25 per car will apply per entry/exit.

Hosted day valet parking does not apply to overnight parking, which is a fee of \$50 per vehicle per night.



BREAKFAST BUFFETS

Maximum 90-minute service.

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

BALBOA BREAKFAST

25 Guest Minimum, \$62 Per Person

STARTERS

Seasonal Fresh Fruit and Berries **V GF**

Assorted Individual Greek Yogurts **VG GF**

House-Made Granola **VG GF**

Freshly Baked Scones

With Butter, Honey and Preserves

BREAKFAST POTATOES

Select One

Roasted Fingerling Potatoes **V GF**

Sauteed Mushrooms, Leeks

Traditional Hash Browns **V GF**

Roasted Yukon Gold Wedges **V GF**

Bell Peppers, Scallions

BREAKFAST MEATS

Select One

Applewood Smoked Bacon **GF**

Turkey Bacon **GF**

Chicken Apple Sausage **GF**

Pork Sausage **GF**

Grilled Ham **GF**

EGG SELECTIONS

Select One

Scrambled Eggs **GF**

Free-Range Scrambled Eggs with Butter and Chives

Southwest Scramble **GF**

Free-Range Scrambled Eggs with Roasted Corn, Bell Peppers and Onion

Farmer's Market Scramble **GF**

Free-Range Scrambled Eggs with Mushrooms, Spinach, Tomatoes, Cheddar Cheese

Egg White Frittata **GF**

Free-Range Scrambled Egg Whites with Sun-Dried Tomato, Goat Cheese, Sea Salt

Traditional Eggs Benedict

Poached Egg, Canadian Bacon, Hollandaise Sauce on an English Muffin

Baja Breakfast Burrito

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

SPECIALTY SELECTIONS

Select One

Cinnamon French Toast

French Batard, Vanilla, Orange Zest, Maple Syrup, Berry Compote, Chantilly Cream

Buttermilk Pancakes

Maple Syrup, Fresh Berries, Chantilly Cream

Belgian Waffles

Maple Syrup, Wild Berries, Chantilly Cream

Irish Steel Cut Oatmeal **V GF**

Brown Sugar, Honey, Sun-Dried Fruits

Balboa Bay Yogurt Parfait **VG GF**

Vanilla Greek Yogurt, Wild Berry Compote, Organic Honey Granola

Overnight Oats Parfait **V GF**

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

Acai Bowl **V GF**

Mixed Berries, Coconut Crumble

Menu selections and pricing are subject to change. All Prices are subject to a 25% Service, Facility and Administrative Charge and 7.75% California Sales Tax. A Labor Fee of \$150 plus tax will apply to groups of 24 or less guests.

BREAKFAST BUFFETS

Maximum 90-minute service.

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

SOCAL BREAKFAST

25 Guest Minimum, \$58 Per Person

Tropical Fruit Salad **VG GF**

House Made Sliced Coffee Cake

Avena **VG GF**

Stewed Oatmeal, Milk, Spices and Sugar

Scrambled Huevos **GF**

Serrano Peppers, Onions, Tomato

Crispy Breakfast Potatoes **VG GF**

Chilaquiles **VG GF**

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

ALL AMERICAN

25 Guest Minimum, \$55 Per Person

Seasonal Fresh Fruit and Berries **VG GF**

Assorted Individual Greek Yogurts **VG GF**

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

Scrambled Eggs **GF**

Free Range Scrambled Eggs with Butter and Chives

Roasted Breakfast Potatoes **VG GF**

Applewood Smoked Bacon **GF**

RISE AND SHINE

10 Guest Minimum, \$45 Per Person

Seasonal Fresh Fruit and Berries **VG GF**

Assorted Individual Greek Yogurts **VG GF**

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

Irish Steel Cut Oatmeal **VG GF**

Brown Sugar, Honey, Sun-Dried Fruits

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

Balboa Breakfast Burrito

Free-Range Scrambled Eggs, Avocado, Farmhouse Cheddar Cheese, Roasted Potatoes, Tomatoes, Bell Peppers

Socal Breakfast Burrito

Free-Range Scrambled Eggs, French Fries, Applewood Smoked Bacon, Avocado, Farmhouse Cheddar Cheese, Roasted Tomato Salsa

Ciabatta Breakfast Sandwich

Free-Range Scrambled Eggs, Applewood Smoked Bacon, Chipotle Gouda, Lettuce, Tomato, Mayonnaise on a Ciabatta Roll

Avocado Toast

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

EGG-CELENT ADDITIONS & MORE

Minimum 10 Per Selection, Price Listed Per Person

Scrambled Eggs GF	\$8
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 VG GF	\$8
Seasonal Potatoes with Bell Peppers, Onions and Paprika	
Applewood Smoked Bacon GF	\$9
Turkey Bacon GF	\$10
Pork Sausage GF	\$9

SWEET ENHANCEMENTS

Minimum 10 Per Selection, \$12 Each

Irish Steel Cut Oatmeal **GF**

Brown Sugar, Honey, Sun-Dried Fruits

Balboa Bay Yogurt Parfait **VG GF**

Vanilla Greek Yogurt, Wild Berry Compote, Organic Honey Granola

Overnight Oat Parfait **GF**

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

Tahini Overnight Oat Parfait **GF**

Chia Seeds, Maple Syrup, Tahini, Oat Milk/ Almond Milk, Toasted Pecans, Fresh Fruits

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.

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 **VG**

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

CHAMPAGNE BRUNCH BUFFET

\$115 Per Person. 30 guest minimum, maximum 2-hour service.

Includes house selection of sparkling wine, 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

Petite Green Leaf Salad **V GF**
Cucumber, Radish, Seasonal Citrus,
Cherry Tomatoes, Pistachio-Apricot
Vinaigrette

Santa Barbara Smoked Salmon
Philadelphia Cream Cheese, Heirloom
Tomato, Sliced Onions, Capers, Bagel

SEAFOOD DISPLAY

Court Bouillon Jumbo Shrimp &
Seasonal Fresh Oysters **GF**
(2 Pieces per Person)
Served with Shallot Mignonette,
Brandied Cocktail Sauce, Lemon

Assorted Sushi Cut Rolls
(4 Pieces per Person)
Served with Wasabi, Pickled Ginger,
Soy Sauce

ENTRÉES

Free Range Scrambled Eggs **GF**
Butter and Chives

Traditional Eggs Benedict
Poached Egg, Canadian Bacon, Hollandaise
Sauce on an English Muffin

Belgian Waffles **VG**
Maple Syrup, Wild Berries, Chantilly Cream

Buttermilk Fried Chicken
Maple Butter Glaze

Wild Mushroom Ravioli **VG**
Sautéed Mushrooms, Truffle Cream Sauce

CARVING BOARD*

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

Dijon Mustard and Rosemary
Crusted New York Striploin
Red Wine Reduction

ACCOMPANIMENTS

Applewood Smoked Bacon **GF**

Tater Tots **GF**
Ketchup and Ranch Dressing

DESSERT DISPLAY

Fresh Fruit Tarts

Chocolate Eclairs

French Macarons **GF**

Wild Berry Panna Cotta **GF**


Blueberry Brie Cheesecake **GF**

SPECIALTY MEETING BREAKS

10 guest minimum, maximum 30-minute service.

PICK ME UP

\$25 Per Person

- Freshly Baked Petite Cinnamon Rolls
- Freshly Baked Petite Almond Croissants
- Starbucks Iced Frappuccino Bottles
- Iced Café Latte with Non-Dairy Milk 

TEA TIME

\$25 Per Person

- Freshly Baked Petite Strawberry Scones
- Seasonal Fruit Tart with Pastry Cream and Fresh Berries
- Smoked Salmon Tea Sandwich
With Cream Cheese on Pumpernickel Toast
- Cucumber Tea Sandwich **VG**
With Mint, Swiss Cheese on Multigrain Bread
- Iced Black Tea with Lemon and Mint

ENERGY BOOSTER

\$25 Per Person

House Made, Individually Bottled Smoothies

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

TRAIL BLAZER

\$28 Per Person

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

FROM THE GARDEN

\$28 Per Person

- Seasonal Vegetable Crudité 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

SEVENTH INNING STRETCH

\$25 Per Person

- Soft Pretzel Bites
Beer Cheese Dip
- Mini Corn Dogs
Ketchup and Honey Mustard Sauce
- Cinnamon Sugar Mini Churros
Caramel Dipping Sauce
- Assorted Soft Drinks

TASTE OF NAPA

\$30 Per Person

- Artisan Cheese and Charcuterie **GF**
- Marinated Olives & Toasted Marcona Almonds **GF**
- Grilled Baguette with Extra Virgin Olive Oil
- Assorted Fever-Tree Sparkling Beverages
Sicilian Lemonade, Lime & Yuzu, Pink Grapefruit

MILK & COOKIES

\$20 Per Person

- Chocolate Chunk Cookies, Cookie Royale,
Lemon Cooler Cookies
- Served with Whole Milk, Chocolate Milk,
Strawberry Milk

REFRESHMENTS A LA CARTE

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

MORNING OFFERINGS

Seasonal Sliced Fruit & Berries V GF	\$12 Per Person
Whole Seasonal Fruit V GF	\$60 Dozen
Balboa Bay Yogurt Parfait VG GF Vanilla Greek Yogurt, Wild Berry Compote, Organic Granola	\$12 Each
Overnight Oat Parfait V GF Traditional Oatmeal, Almond Milk, Chocolate Almond Granola, Wild Mixed Berries	\$12 Each
House Made Granola Bars VG GF	\$72 Dozen
Chocolate Banana Bread	\$72 Dozen
Petite Almond Croissants	\$72 Dozen
Assorted Bagels Served with Cream Cheese	\$72 Dozen
House Made Avocado Bread	\$66 Dozen
Freshly Baked Seasonal Scones	\$66 Dozen
Freshly Baked Petite Pastries	\$66 Dozen
Assorted Mini Donuts	\$52 Dozen
Madeleine Cookies	\$66 Dozen

Assorted Muffins \$66 Dozen

AFTERNOON OFFERINGS

Assorted Energy Bars CLIF Bars and Kind Bars	\$6 Each
Individual Trail Mix	\$6 Each
Miss Vickie's Potato Chips	\$6 Each
Individual Pretzels	\$6 Each
Individual Roasted Nuts	\$7 Each
Assorted Candy Bars	\$6 Each
Vegetable Crudité & Hummus V GF	\$12 Per Person
Ice Cream Bars Must be Ordered in Quantities of 12 Vanilla Almond, Vanilla Chocolate, Vanilla Dark Chocolate	\$120 Dozen
Chocolate Fudge Brownies and Blondies	\$72 Dozen
Freshly Baked Assorted Cookies Chocolate Chunk, White Chocolate Macadamia Nut, Lemon Cooler	\$66 Dozen
Freshly Baked Specialty Cookies Cookie Royale, Snickerdoodle, M&M	\$72 Dozen

REFRESHMENTS A LA CARTE

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

BEVERAGES BY THE GALLON

Minimum Order 1 Gallon Per Selection

Coffee & Tea Stations Include Half & Half, Skim Milk, Oat Milk and Soy Milk

Freshly Brewed Coffee	\$130 Gallon
Selection of Assorted Hot Teas	\$130 Gallon
Iced Black Tea with Lemon and Mint	\$130 Gallon
Freshly Squeezed Orange Juice	\$100 Gallon
Grapefruit Juice	\$100 Gallon
Cranberry Juice	\$100 Gallon
Fresh Squeezed Lemonade	\$100 Gallon

BOTTLED BEVERAGES

Vitamin Water	\$10 Each
Vita Coconut Water	\$10 Each
Pure Leaf Iced Tea	\$10 Each
La Colombe Draft Latte	\$10 Each
Starbucks Iced Vanilla Frappuccino	\$12 Each
Starbucks Iced Mocha Frappuccino	\$12 Each
Red Bull Energy Drinks	\$10 Each
Celsius Energy Drinks	\$11 Each
Fever-Tree Sparkling Beverage	\$8 Each
Sicilian Lemonade, Lime & Yuzu, Pink Grapefruit, Elderflower Tonic	
Evian Bottled Water	\$8 Each
Pellegrino Bottled Water	\$8 Each
Bottled Soft Drinks	\$8 Each

SPECIALTY BOTTLED BEVERAGES

Must be Ordered in Quantities of 6

Cold Pressed Juice	\$14 Each
Naked Fruit Smoothies	\$10 Each
Simply Bottled Juices	\$10 Each

BEVERAGE BREAK PACKAGES

Coffee & Tea Stations Include Half & Half, Skim Milk, Oat Milk and Soy Milk

- Freshly Brewed Regular and Decaffeinated Coffee
- Assortment of Hot Teas
- Bottled Still and Sparkling Water
- Assorted Soft Drinks

\$28 Per Person Half Day Service (Up to 4 Hours)

\$45 Per Person Full Day Service (Up to 8 Hours)

LUNCH BUFFETS

25 guest minimum, maximum 90-minute service.

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

CASTAWAYS

\$70 Per Person

STARTERS

Carrot Ginger Soup **VG GF**

Coconut Milk, Pecans, Chives

Baby Spinach and Quinoa Salad **VG GF**

Celery, Roasted Red Peppers, Fresh Blueberries, Hazelnuts, Chevre, Roasted Shallot-Sherry Vinaigrette

ACCOMPANIMENTS

Select One

Orzo Pasta Salad **VG**

Basil Pesto, Sun Dried Tomatoes, Olives, Pine Nuts, Lemon Oil Dressing

Fingerling Potato Salad

Pancetta, Green Onions, Roasted Peppers, Whole Grain Mustard Dressing

Macaroni Salad **VG**

Roasted Peppers, Celery, Carrots, Chives, Mayonnaise

Individual Bags of Potato Chips

DESSERTS

Lemon Cake **GF**

Assorted French Macarons **GF**

Seasonal Fruit Tarts

SANDWICH SELECTIONS

Select Three

Roasted Beef

Provolone Cheese, Caramelized Onions, Boston Lettuce, Horseradish Cream, Toasted Sourdough Bread

Chicken Caesar Wrap

Marinated Grilled Chicken Breast, Crispy Romaine, Shredded Parmesan, in a Flour Tortilla

Turkey Club Sandwich

Shaved Turkey Breast, Smashed Avocado, Applewood Smoked Bacon, Mixed Greens, Beefsteak Tomato, Roasted Garlic Aioli, Sourdough

Porchetta Sandwich

Pork Roast, Provolone, Boston Bibb Lettuce, Fig-Pear Spread, Vienna Roll

BLT

Applewood Smoked Bacon, Romaine Lettuce, Tomato, Basil Aioli, Country White Bread

Artisan Meats

Prosciutto, Mortadella, Salami, Pepperoncini - Tomato Relish, Hoagie Roll

Grilled Vegetable Wrap **V**

Herb Marinated Zucchini, Summer Squash, Carrots, Asparagus, Farmer Greens, Hummus, Spinach Tortilla

Grilled Portobello **VG**

Roasted Peppers, Red Onions, Boursin Cheese, Pretzel Roll

LUNCH BUFFETS

25 guest minimum, maximum 90-minute service.

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

MARINER'S MILE

\$65 Per Person

STARTERS

Baby Greens Salad  **GF**

Mixed Lettuces, Baby Tomatoes, Shaved Heirloom Carrots, Cucumber, Radishes, Blue Cheese, Strawberry Vinaigrette

Roasted Tomato Soup **VG**

Olive Oil, Ciabatta Croutons

Potato Salad **GF**

Yukon Gold Potatoes, Hard Boiled Egg, Heart of Celery, Chives, Capers, Lemon, Mayonnaise

SLICED MEAT & CHEESES

Sliced Roast Beef, Roasted Turkey, Rosemary Ham
Tillamook Cheddar, Swiss, Provolone

BREADS

Country Ciabatta, Sunflower Multigrain,
Rustic Sourdough

TOPPINGS

Leaf Lettuces, Seasonal Sliced Tomatoes, Sliced Red
Onions, Dill Pickles

Yellow Mustard, Honey Whole Grain Mustard Aioli,
Basil Aioli

ACCOMPANIMENTS

House Potato Chips

DESSERTS

Strawberry Shortcake

Chocolate Cake  **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.

LIDO ISLE

\$72 Per Person

STARTERS

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

Southwest Salad **VG GF**
Romaine, Cucumbers, Radish Corn, Black Beans,
Creamy Jalapeno Dressing

STARCH & VEGETABLES **VG GF**

Select One

Brown Rice & Quinoa with Parsley
Roasted Beets with Balsamic Glaze

Forbidden Rice, Mushrooms, Edamame, Goji Berries
Grilled Asparagus and Carrots, Harissa

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

PROTEIN SELECTIONS

Select Two

Teriyaki Salmon
Sesame Seed Soy Glaze

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

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

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

Southwest Marinated Chicken Breast **GF**
Creamy Guajillo

BBQ Tofu **VG GF**
Tamari Ginger Glaze

DESSERTS

Key Lime and Coconut Panna Cotta **GF**

Chocolate Filled Churros

Candied Ginger and Mango Cheesecake

LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

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

THE WEDGE

\$76 Per Person

STARTERS

Corn Chowder VG

Grilled Corn and Chives

Chopped Cobb Salad GF

Gem Hearts, Cucumber, Beefsteak Tomato, Point Reyes Blue Cheese Crumble, Applewood Smoked Bacon, Pink Peppercorn Ranch Dressing

Baby Spinach and Quinoa Salad VG GF

Fresh Strawberries, Goat Cheese, Almonds, Radish, Fig Balsamic Dressing

ENTRÉE SELECTIONS

Select Three

Angus Half-Pound Burger

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

Grilled Jidori Chicken Breast GF

Garlic, Thyme, Glazed Baby Carrots, Chicken Jus

Cajun Spiced Salmon GF

Black Bean and Corn Pico, Chimichurri

Korean Short Ribs GF

Garlic Sesame Bok Choy, Gluten-Free Soy Pineapple Glaze

Jack Fruit & Bell Pepper Cake V GF

Roasted Baby Peppers, Sriracha Aioli

ACCOMPANIMENT SELECTIONS

Select Two

Whipped Yukon Gold Potatoes **VG GF**

Macaroni and Cheese, Parmesan Panko Crust **VG**

Tater Tots with Ketchup and Ranch Dressing **VG**

Grilled Corn on the Cob with Herb Garlic Butter **VG GF**

Fried Brussels Sprouts, Bacon, Wildflower Honey Glaze **GF**

Grilled Asparagus, Shaved Parmesan, Lemon Oil **GF**

DESSERTS

Sea Salt Brownies

Strawberry Shortcake

Raspberry Panna Cotta **GF**

LUNCH BUFFETS

25 guest minimum, maximum 90-minute service.

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

BALBOA ISLAND

\$72 Per Person for 2 Entrees

\$76 Per Person for 3 Entrees

STARTERS

Vegetable Tortilla Soup **VG GF**

Tajin Spiced Corn Tortilla Strips, Avocado Crema

Tijuana Caesar Salad **VG**

Petite Gem Lettuce, Baby Tomatoes, Pickled Red Onions, Roasted Corn, Poblano Pepper, Torn Crouton, Caesar Dressing

ENTRÉE SELECTIONS

Carne Asada **GF**

Chili-Lime Marinated Butcher's Steak

Braised Short Rib Fajitas **GF**

Bell Peppers, Onions, Cilantro

Shredded Pork Carnitas **GF**

Slow Braised Coca-Cola Marinated Pork

Peruvian Chicken **GF**

Pasilla Pepper Marinated Jidori Chicken Breast, Cilantro

Guajillo Crusted Halibut **GF**

Veracruz Sauce with Caper, Green Olive, Tomato, Cilantro

Green Chili and Cheese Tamales **VG GF**

ACCOMPANIMENTS

Frijoles **VG GF**

Cilantro Lime Rice **VG GF**

Salsa Roja, Pico de Gallo, Lime, Guacamole, Sour Cream, Queso Fresco, Tajin Spiced Blue Corn Tortilla Strips

Flour and Corn Tortillas

DESSERTS

Passionfruit Panna Cotta **GF**

Dulce de Leche Cake **GF**

Chocolate Coffee 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.

HARBOR VIEW

\$72 Per Person for 2 Entrees

\$76 Per Person for 3 Entrees

STARTERS

Roasted Beet and Citrus Salad VG GF

Bibb Lettuce, Goat Cheese, Candied Pecan, Agave Mint Vinaigrette

Italian Chopped Salad VG GF

Iceberg Lettuce, Heirloom Cherry Tomato, Mozzarella Ciliegine, Olives, Chickpeas, Pepperoncini, Oregano Lemon Dressing

ENTRÉE SELECTIONS

Garlic and Lemon Chicken GF

Caramelized Brussels Sprouts, Thyme Jus

Seared Striped Bass GF

Sauteed Haricot Vert, Roasted Red Pepper Emulsion

Grilled Salmon GF

Garlic Rainbow Chard, Meyer Lemon Butter, Capers, Parsley

Sweet Pea Ravioli VG

Lemon Oil, Shaved Parmesan, Peas

Artichoke, Olive and Goat Cheese Flatbread VG

Basil Pesto, Tahini Aioli

ACCOMPANIMENTS

Select Two

Grilled Asparagus, Lemon Oil **VF GF**

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

Heirloom Baby Carrots, Shaved Almonds, Wildflower Honey **GF**

Rice Pilaf with Golden Raisins **VF GF**

DESSERTS

Tiramisu **GF**

Citrus Olive Oil Cake

Raspberry Mascarpone Cannoli, Pistachio Sprinkle

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, Apricots, Candied Almonds, Caramelized Shallot Vinaigrette

Caesar Salad **VG**

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

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

Green and Red Oak Lettuce, Candied Walnuts, Radish, Butter Beans, Citrus Vinaigrette

Farmers Lettuces Salad **VG GF**

Baby Lettuces, Shaved Heirloom Carrots, Pea Shoots, Cherry Tomatoes, Radish, Sliced California Oranges, Italian Vinaigrette

Iceberg & Peppers Wedge **VG GF**

Iceberg Lettuce, Roasted Sweet Peppers, Paprika Croutons, Heirloom Tomato, Mild Cheddar Cubes, Toasted Pistachio, Tahini Ranch Dressing

Burrata Caprese **VG GF**

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

Wheatberry Salad **VG**

Dried Apricots, Celery, Sliced Almonds, Cassis Vinaigrette

Waldorf Salad **VG GF**

Baby Leaf Lettuces, Apple, Red Grapes, Shaved Heart of Celery, Candied Walnut, Creamy Agave - Yogurt Dressing

ENTREES

Select One

Seared Chilean Sea Bass **GF** \$80 Per Person

Carrot Puree, Garlic Confit Mashed Potatoes, Asparagus, Lemon-Butter Sauce

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

Roasted Marble Potatoes, Sautéed Swiss Chard, Saffron Cream

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

Lemon Risotto, Haricot Verts, Tomato - Tarragon Butter Sauce

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

Yukon Gold Potatoes with Chives, Asparagus, Black Garlic Demi Glace

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

Horseradish Mashed Potato, Haricot Vert, Crispy Shallots, Red Wine Braising Jus

Tuscan-Stuffed Chicken Breast \$73 Per Person

Stuffed with Spinach and Sun-Dried Tomato Creamy Cheese, Warm Farro Salad with Green Peas, Grilled Corn, Roasted Red Peppers, Meyer Lemon Parsley Dressing

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

Crème Fraîche Mashed Potato, Glazed Baby Carrots, Rosemary Scented Chicken Jus

Continued on the next page...

VEGETARIAN & VEGAN ENTREES

Chef's Selection if Guarantee Count is Not Provided

Corn Ravioli **VG**

Grilled Corn, Blistered Cherry Tomatoes, Basil Cream

Stuffed Zucchini **VG GF**

Wild Rice Pilaf, Dried Tomatoes, Herbs, Pecans,
Roasted Heirloom Carrots, Red Pepper Emulsion Sauce

Seared Jackfruit Cake **VG GF**

Citrus and Bell Pepper Filled Cake, Black Bean and Corn Relish,
Romesco, Pickled Red Onion

Eggplant Parmigiana **VG**

Roasted Eggplant Stuffed with Grilled Artichoke and Olives,
Parmesan Panko Crust, Marinara Sauce, Basil

DESSERTS

Select One

Alternating Desserts Available for Additional \$5 Per Person

Pineapple Coconut Cheesecake **VG**

Coconut Milk Cheesecake, Graham Cracker Crust, Tropical Fruit
Compote

Red Berry Mascarpone Torte **GF**

Vanilla Cake, Mascarpone Mousse, Vanilla Chantilly, Raspberry Coulis

Wild Berry Cheesecake **VG**

Vanilla Coconut Milk Cheesecake, Wild Berry Compote,
Cookie Crumble Crust, Blackberry Coulis, Almond Tuille

Madagascar Vanilla Panna Cotta

Orange Zest Pear Compote, Raspberry Jelly, Torched Meringue
Crumble

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

Kahlua Chocolate Cake

Milk Chocolate Mousse, Maraschino Cherries

Chocolate Caramel Turtle Tart

Candied Pecans, Caramel, Chocolate Ganache, Sea Salt

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 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.

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 Goddess Dressing

Grilled Atlantic Salmon \$60 Per Person

Warm Salad of Wheat Berries, Dried Apricots, Sliced Almonds, Zucchini, Sautéed Swiss Chard, Beurre Rouge

Chicken and Warm Farro Salad \$58 Per Person

Dried Tomato, Goat Cheese, Peas, Toasted Hazelnut, Citrus Tarragon Dressing

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

Herb Marinated Grilled Chicken, Baby Spinach, Wild Rice, Pancetta, Crumbled Blue Cheese, Shaved Fennel, Candied Pecans, Meyer Lemon 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, Meyer Lemon 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

Chocolate Caramel Turtle Tart

Candied Pecans, Caramel, Chocolate Ganache, Sea Salt

Madagascar Vanilla Panna Cotta **GF**

Orange Zest Pear Compote, Raspberry Jelly, Torched Meringue Crumble

Wild Berry Cheesecake 

Vanilla Coconut Milk Cheesecake, Wild Berry Compote, Cookie Crumble Crust, Blackberry Coulis, Almond Tuile

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 or service.

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, Blue 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 Caesar Wrap

Marinated Grilled Chicken Breast, Crispy Romaine, Shredded Parmesan, in a Flour Tortilla

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**

Pineapple Relish, Plum Wasabi Sauce

Coconut Shrimp

Butterflied Prawn, Coconut Batter, Orange-Chili Sauce

Shrimp Tempura

Wasabi Aioli, Nori Seaweed, Pickled Peppers

Gourmet Crab Cake

Tomato-Tarragon Aioli

LAND

\$10 Per Piece

Mini Beef Wellington

Beef Tenderloin, Mushroom Duxelles, Truffle Hollandaise

Braised Short Rib Arancini

Risotto Rice, Parmesan Cheese, Spiced Pomodoro

Thai Spiced Chicken Satay **GF**

Peanut Dipping Sauce

Chicken-Vegetable Potstickers

Pan Seared, Soy and Ginger Dip

Short Rib Taquitos **GF**

Cilantro Jalapeno Aioli

Bourbon Meatballs

Beef Meatballs, Bourbon Glaze, Chives

VEGETARIAN

\$9 Per Piece

Fried Macaroni and Cheese **VG**

Farmhouse Cheddar, Mozzarella, Romesco

Vegetable Samosa **VG**

Mint Sauce, Peppadew Peppers

Raspberry and Brie Bite **VG**

Crispy Phyllo, Almond

Kale and Vegetable Potsticker **VG**

Sweet Thai Chili Sauce

COLD SELECTIONS

SEA

\$11 Per Piece

Smoked Salmon Rilette

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

Ahi Tuna Poke Cone

Wasabi Aioli

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

Curry Chicken Salad Cone

Green Onion, Golden Raisin

Antipasto Skewer **GF**

Salami, Smoked Provolone, Roasted Tomato, Artichoke, Olive, Italian Dressing

Poached Pear and Prosciutto **GF**

Creamy Gorgonzola, Honey Mustard Aioli

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

Sweet 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

THE GREENHOUSE

Select Two, \$22 Per Person

California Garden Salad **VG GF**

Farmer Greens, Shaved Vegetables, Pink Radish, Cherry Tomatoes, Candied Almonds, Sherry Vinaigrette

Arugula and Poached Pear Salad **VG GF**

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

Soba Noodle Salad **VG**

Red Cabbage, Julienne Carrots, Scallions, Radish, Sesame Ginger Dressing

Harvest Greens Salad **GF**

Harvest Leaf Lettuces, Shaved Root Vegetables, Persian Cucumber, Heirloom Cherry Tomatoes, Radish, Goji Berry Vinaigrette

Grilled Asparagus Salad **VG GF**

Sliced Cauliflower, Cherry Tomatoes, Toasted Pine Nuts, Shaved Parmesan, Truffle Vinaigrette

Grilled Artichoke Salad **VG GF**

Haricot Vert, Kalamata Olives, Feta Cheese, Semi-Dried Tomato, Caper Vinaigrette

Add Grilled Chicken

\$8 Per Person

Add Grilled Shrimp

\$8 Per Person

Add Grilled Flat Iron Steak

\$10 Per Person

CALIFORNIA FRUIT & VEGETABLE DISPLAY

\$20 Per Person

Seasonal Melons, Citrus and Berries **GF**

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

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

ANTIPASTO DISPLAY

\$34 Per Person

Assorted Cured Meats **GF**

Marinated Mozzarella Ciliegine **GF**

Grilled Seasonal Vegetables **GF**

Marinated Artichokes and Olives **GF**

Served with Pickled Pepperoncini and Gherkin Pickles, Assorted Nuts

GUACAMOLE FRESCO

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

Fresh Guacamole, Made to Order **GF**

Hass Avocado, Olive Oil, Cilantro, Lime

Blue and White Corn Tortilla Chips **VG**

Toppings Bar

Crispy Bacon, Tomatoes, Roasted Peppers, Grilled Corn, Black Beans, Red Onions, Tajin Jicama, Roasted Jalapenos Hemp Seeds, Salsa Roja and Salsa Verde

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, Sriracha Aioli, Teriyaki Ponzu Sauce

Salmon and Ahi Tuna **GF**

Edamame, Avocado, Pickled Cucumber, Seasonal Julianne Radish, Cilantro, Pineapple, Spicy Crab Salad, Crispy Onions

Jasmine Rice **GF**

Seaweed Salad **GF**

CATCH OF THE DAY SEAFOOD MARTINIS

Select Two, \$26 Per Person

Select Three, \$32 Per Person

Classic Shrimp Cocktail **GF**

Chilled Jumbo Prawns

Served with Cocktail Sauce and a Lemon Wedge

Ahi Tuna Poke

Ahi Tuna, Avocado, Chili Soy Dressing, Crispy Wontons

Seafood Aqua Chile **GF**

Serrano Chili Marinade, Avocado, Cucumber, Red Onion

Served with Tortilla Chips

Peruvian Style Ceviche **GF**

Flounder Fish, Sweet Potato, Mango, Roasted Corn, Leche de Tigre

Served with Tortilla Chips

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

Grilled Chicken Slider

Marinated Chicken Thigh, Roasted Red Peppers, Arugula, Lemon Aioli

Nashville Hot Chicken Slider

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

Tri-Tip Slider

Santa Maria Tri-tip, Caramelized Shallots, Charred Garlic Aioli

Sesame Glazed Salmon Slider

House-Made Coleslaw, Yuzu Aioli

Crab Cake Slider

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

All American Grilled Cheese **VG**

American and Aged Sharp Cheddar Cheeses on Sourdough

PB & J Impossible Slider **VG**

Impossible Patty, Farmhouse Cheddar Cheese, Jalapeño Jam, Peanut Butter Sauce

TATERS BAR

\$15 Per Person, Per Selection

Minimum 25 Per Selection

Served with Ketchup and Ranch Dressing

Garlic & Parmesan Fries **VG**

Black Pepper Tossed Waffle Cut Fries **VG**

Truffle Scented Crinkle Fries **VG**

Herb Tossed Tater Tots **VG**

TASTE OF AMERICANA

\$26 Per Person

California Dog

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

Spicy Buffalo Wings

Served with Ranch and Blue Cheese Dressings, Celery and Carrots

All American Grilled Cheese **VG**

American and Aged Sharp Cheddar Cheeses on Sourdough

Crinkle Cut French Fries **VG**

MACHO NACHO BAR

\$29 Per Person

House-made Corn Tortilla Chips

Chipotle Gouda Cheese Sauce

Marinated Chicken Breast

Carne Asada

Seasoned Black Beans

Accompaniments to Include

Guacamole, Sour Cream, Pico de Gallo, Chopped Onion

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

Select Three, \$42 Per Person

Chile Lime 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

Al Pastor Pork **GF**

Chipotle-Marinaded Pork, Sweet Onions, Grilled Pineapple

Mowie Wowie Mahi Mahi **GF**

Grilled Stone Fruit Salsa

Taco Bar Accompaniments to Include

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

FUSION QUESADILLA BAR

Select Two, \$26 Per Person

Hoisin Chicken Quesadilla

Mozzarella Cheese, Zucchini, Red Bell Peppers

Bulgogi Beef Quesadilla

White American Cheese, Korean Marinated Beef, Pickled Red Onions

Bang Bang Shrimp Quesadilla

Pepperjack Cheese, Scallions, Spicy Shrimp

Asian Veggie Quesadilla

Oaxaca Cheese, Red Bell Peppers, Carrots, Edamame, Cilantro

Served with Guacamole and Sour Cream

ENHANCE YOUR STREET TACO OR TAQUITO BAR

\$8 Per Person

House Made Guacamole

Served with White and Blue Corn Tortilla Chips

LETTUCE WRAP

\$26 Per Person

Thai Chicken Satay

Sweet and Spicy Shrimp

Hydroponic Bibb Lettuce, Cucumber, Carrots, Radish, Cilantro, Bean Sprouts, Pickled Red Onion, Scallions, Rice Noodles
Mint Agave Sauce, Spicy Tamarind Sauce

ITALIAN PASTA STATION

Select Two, \$30 Per Person

Select Three, \$38 Per Person

Chicken Farfalle

Sauteed Spinach, Cream Sauce, Ricotta Salata

Short Rib Mac and Cheese

Slow Braised Short Rib, Gruyere and White Cheddar Cheese Sauce, Herbed Breadcrumbs

Lobster Mac and Cheese

Lobster Claw Meat, Lobster Mornay Sauce, Chives, Crispy Topping

Ziti Marinara **VG**

Tomato Basil, Lemon Oil, Grana Padano

Three Cheese Tortellini **VG**

Sun-dried Tomato Cream Sauce, Lemon Oil, Grana Padano, Basil

MINI FLATBREAD PIZZAS

Select Two, \$28 Per Person,

Select Three, \$36 Per Person

Caprese Flatbread **VG**

Fresh Mozzarella Cheese, Heirloom Tomato, Basil, Tomato Sauce

Pepperoni Flatbread

Pepperoni, Mozzarella Cheese, Tomato Sauce

BBQ Chicken Flatbread

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

Hot Honey Salami Flatbread

Mozzarella Cheese, Porchetta, Salami, Grilled Red Onions, Tomato, Hot Honey Drizzle

Exotic Mushroom Fricassee Flatbread **VG**

Dried Tomato Pesto, Asparagus, Blue Cheese

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

Haricot Verts with Caramelized Shallots, Black Garlic Demi Gaze

Smoked Prime Rib of Beef **GF**

\$37 Per Person

Asparagus, and Roasted Peppers, Horseradish Cream, Red Wine Jus

Spice Crusted New York Strip **GF**

\$35 Per Person

Brussel Sprouts and Bacon, Grain Mustard Jus

Dijon and Herb Crusted Rack of Lamb

\$30 Per Person

Glazed Baby Carrots, Mint Jus

Herb Roasted Turkey Breast **GF**

\$25 Per Person

Roasted Garlic Mashed Potatoes, Homemade Gravy, Orange-Cranberry Sauce

Searched Pacific Salmon **GF**

\$24 Per Person

Saffron Rice with Peas, Meyer Lemon Butter

Searched Cajun Ahi Tuna (Rare) **GF**

\$27 Per Person

Fire-Roasted Eggplant Puree, Ginger Soy Sesame Sauce

LOADED POTATO BAR*

\$28 Per Person

*Chef Attendant Required at \$250 for two hours per 75 Guests

Made to Order Loaded Mashed Potatoes

Whipped Yukon Gold Mashed Potatoes **GF**

Roasted Marble Potatoes **GF**

Toppings Bar to Include

Shredded Cheddar Cheese, Scallions, Applewood Smoked Bacon, Sour Cream, Crispy Shallots, Sauteed Mushrooms

ENHANCEMENTS

Minimum 25 Per Selection

Whipped Yukon Gold Mashed Potatoes **VG GF**

\$8 Per Person

Roasted Fingerling Potatoes **GF**

\$8 Per Person

Fregola Pasta, Roasted Tomato, Lemon Oil **VG**

\$9 Per Person

Wild Mushroom Risotto **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. A minimum of three stations are required if served over a meal period in substitution of a plated or buffet meal.

BALBOA SWEET TREATS

DECADENT DESSERT DISPLAY

\$32 Per Person

Signature Selections Include

- Cardamom Rice Pudding with Madagascar Vanilla
- Cocoa and Caramel Apple Verrines
- Blood Orange Cheesecake, Torched Meringue

Select Three Additions

- Assorted French Macarons **GF**
- Flourless Chocolate Torte **GF**
- Tiramisu **GF**
- Coffee Eclairs
- Pistachio Cream Horns
- Cranberry Cream Puff
- Wild Berry Panna Cotta **GF**
- Meyer Lemon Bars **GF**
- Chocolate Cake **GF**
- Red Berry Cake **GF**
- Mango Opera Cake **GF**
- Carrot Cake **GF**
- Lemon Meringue Tarts
- Mini Fruit Tarts

DONUTS & COFFEE

Minimum of 50 Guests, \$28 Per Person

- Assortment of Mini 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

Toppings Bar

Chocolate Sauce, Strawberry Compote, Vanilla Bean Chantilly, Fresh Berries

PROFITEROLE

\$24 Per Person

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

Cookies – Select Two Flavors

Chocolate Chunk, Snickerdoodle, Sugar, Lemon Cooler, White Chocolate Macadamia Nut

Ice cream – Select Two Flavors

Vanilla, Chocolate, Strawberry, Rocky Road

Toppings Bar

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

Continued on the 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)

Toppings Bar

Caramel Sauce, Chocolate Sauce, Sprinkles, Fresh Berries

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

Toppings Bar

Vanilla Ice Cream, Chocolate and Caramel Sauces, Whipped Cream, Sprinkles

CHOCOLATE FOUNTAIN*

\$20 Per Person, Minimum of 50 Guests

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

Valrhona Chocolate Glazed

Seasonal Melons

Strawberries

Marshmallows

Blondies

Brownies

Cookie Bites

Coconut Macarons

BEVERAGE ENHANCEMENTS

Enhancements must accompany a dessert station.

Freshly Brewed Coffee & Hot Teas \$12 Per Person
Coffee & Tea Stations include Half & Half, Skim Milk, Oat Milk and Soy Milk

Minimum Order 1 Gallon Per Selection

Hot Chocolate \$120 Per Gallon
Whipped Cream, Mini Marshmallows, Chocolate Shavings

Peppermint Hot Chocolate \$120 Per Gallon
Whipped Cream, Mini Marshmallows, Chocolate Shavings, Candy Cane Crumble

House Made Apple Cider \$120 Per Gallon

A LA CARTE ENHANCEMENTS

Ice Cream Bars \$120 Dozen
Must be Ordered in Quantities of 12
Vanilla Almond, Vanilla Chocolate, Vanilla Dark Chocolate

Chocolate Fudge Brownies \$72 Dozen
and Blondies

Freshly Baked Assorted Cookies \$66 Dozen
Chocolate Chunk, White Chocolate Macadamia Nut, Lemon Cooler

Freshly Baked Specialty Cookies \$72 Dozen
Select 3 Flavors:
Cookie Royale, Snickerdoodle, M&M, Banana Splits,
Raspberry White Chocolate, Peanut Butter

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

Grilled Asparagus Salad **VG GF**

Sliced Cauliflower, Cherry Tomatoes,
Toasted Pine Nuts, Shaved Parmesan,
Truffle Vinaigrette

California Garden Salad **VG GF**

Farmer Greens, Shaved Vegetables,
Watermelon Radishes, Honey Almonds
Red Wine Vinaigrette

Heirloom Beets Salad **VG GF**

Arugula, California Goat Cheese,
Toasted Pistachios, Orange Vinaigrette

ENTRÉES

Select Three

Grilled Chophouse Filet **GF**

BBQ Spice Crusted, Mustard Jus

Seared Salmon **GF**

Ratatouille, Lemon Caper Beurre Blanc

Roasted Jidori Chicken Thigh **GF**

Lemon Brine, Herbs, Chicken Jus

Beets Risotto **VG GF**

Gorgonzola, Chives

Sazon Spiced Tofu

"Scallop" **GF**

Roasted Corn and Black Bean Relish, Red
Pepper Emulsion, Crispy Shallots

ACCOMPANIMENTS

Roasted Garlic

Mashed Potatoes **VG GF**

Grilled Corn Succotash **GF**

Zucchini, Peppers, Olive Oil

Jumbo Asparagus **GF**

Herbs and Lemon Oil

DESSERTS

Chocolate Fudge Brownies

Red Berry Cake **GF**

Pear and Blackberry Panna

Cotta **GF**

SET SAIL

\$130 Per Person

STARTERS

Grilled Artichoke Salad **VG GF**

Haricot Vert, Kalamata Olives, Feta Cheese,
Semi-Dried Tomato, Caper Vinaigrette

Red Quinoa & Apple Salad **GF**

Baby Rocket, Endive, Mission Figs,
Marcona Almonds, Balsamic Glaze

ENTRÉES

Select Three

Grilled Flat Iron Steak **GF**

Grilled Asparagus, Herb Jus

Herb Crusted Chicken Breast

Basil Israeli Couscous, Tomato-Butter
Sauce

Pan Seared Branzino **GF**

Garlic, Swiss Chard, Romesco Sauce

Parmesan Gnocchi **VG**

Blistered Tomato, Pesto Cream Sauce

ACCOMPANIMENTS

Fingerling Potato Confit **GF**

Garlic and Rosemary

Caramelized Brussels Sprouts

GF

Toasted Shaved Almonds, Balsamic Glaze

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

\$128 Per Person

STARTERS

Organic Baby Green Salad **V GF**

Baby Tomatoes, Strawberries,
Candied Walnuts, Caramelized Shallot
Vinaigrette

Lavender Poached Pear Salad

VG GF

Humboldt Fog Goat Cheese,
Dried Cherries, Frisse, Candied Pecan,
White Wine Vinaigrette

ENTRÉES

Select Three

Braised Short Ribs **GF**

Gremolata, Red Wine Jus

Grilled Jidori Chicken Breast **GF**

Exotic Mushroom Fricassee, Herbs

Shrimp Scampi **GF**

Limoncello, Thyme, Capers, Garlic

Cheese Ravioli **VG**

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

\$128 Per Person

STARTERS

Lobster Bisque

Chopped Lobster, Crème Fraiche, Chives

Bibb Lettuce Salad **GF**

Point Reyes Blue, Shaved Heirloom Carrots,
Candied Walnuts, Italian Vinaigrette

ENTRÉE SELECTIONS

Select Three

House Spice Rubbed New York

Strip Steak **GF**

Confit Cipollini Onions, Bone Marrow Glaze

Lemon Thyme Marinaded

Chicken Breast **GF**

Sweet Pea Spaetzle, Grain Mustard Jus

Grilled Barramundi **GF**

Smoked Tomato Chutney, Basil Vinaigrette

Meyer Lemon Gnocchi **VG**

Garlic Chard, Parmesan Cheese Sauce

Seared Jackfruit Cake **V GF**

Black Bean and Corn Relish, Romesco

ACCOMPANIMENTS

Baby Zucchini and Heirloom Carrots **VG GF**

Orange Glaze and Garlic Butter

Haricot Vert **V GF**

Lemon Oil, Herbs

DESSERTS

Strawberry Hazelnut Tarts

Meyer Lemon Bars **GF**

Chocolate Eclairs

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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 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.

STARTERS

Select One Soup or Salad

Roasted Tomato Soup **VG GF**

Crème Fraîche, Ciabatta Croutons

Asparagus and Spinach Bisque **VG GF**

Asparagus Tips, Crème Fraîche

Sweet Corn Bisque **VG GF**

Grilled Corn, Scallions, Red Pepper Emulsion

Harvest Greens Salad **GF**

Harvest Leaf Lettuces, Shaved Carrots, Persian Cucumber, Heirloom Cherry Tomatoes, Radish, Goji Berry Vinaigrette

Garden Field Greens **VG GF**

Farm Gathered Leaf Lettuces, Gorgonzola Cheese, Poached Pear, Dried Cranberries, Candied Walnuts, Caramelized Shallot 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, Dried Apricots, Almonds, Fricassee, Champagne Vinaigrette

Waldorf Salad **VG GF**

Baby Leaf Lettuces, Apple, Red Grapes, Shaved Heart of Celery, Candied Walnut, Creamy Agave-Yogurt Dressing

Baby Lettuces Salad **VG GF**

Olives, Artichokes, Roasted Peppers, Manchego Cheese, Sherry Vinaigrette

Burrata Caprese **VG GF**

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

ENTREES

Select One

Seared Chilean Sea Bass \$125 Per Person

Crispy Gnocchi, Roasted Golden Beets, Shimeji Mushroom, Porcini Beurre Blanc

Seared Mediterranean Sea Bass \$110 Per Person

Fregola Pasta, Sweet Corn and Roasted Red Pepper Succotash, Rainbow Chard, Citrus Beurre Blanc, Chard Corn

Seared Atlantic Salmon \$110 Per Person

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

Seared Halibut **GF** \$110 Per Person

Lemon Risotto, Haricot Verts, Roasted Tomato Butter Sauce

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

Confit Garlic Mashed Potatoes, Heirloom Carrots, Mushroom Ragout

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

Boursin Cheese Risotto, Grilled Asparagus, Cabernet Reduction

Glazed Short Rib **GF** \$118 Per Person

Horseradish Mashed Potatoes, Grilled Asparagus, Red Wine Braising Jus

Stuffed Chicken Breast \$105 Per Person

Jidori Chicken Breast Stuffed with Goat Cheese, Spinach and Semi-Dried Tomatoes, Warm Farro Salad, Kalamata Olives, Roasted Red Pepper Cream Sauce

Herb Roasted Jidori Chicken Breast **GF** \$100 Per Person

Heirloom Carrots, Garlic Confit, Mushroom Ragout

DUET ENTREES

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

Seared Filet Mignon & Chilean Sea Bass **GF** \$145 Per Person
Whipped Yukon Gold Potatoes, Grilled Asparagus, Bordelaise

Prime New York Strip Steak & Jumbo Prawns **GF** \$140 Per Person
Confit Garlic Mashed Potatoes, Grilled Broccolini, Peppercorn Veal Jus

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

Glazed Short Rib & Seared Atlantic Salmon **GF** \$125 Per Person
Brown Butter Mashed Potatoes, Grilled Asparagus, Red Wine Braising Jus

Roasted Jidori Chicken Breast & Jumbo Prawns **GF** \$120 Per Person
Creamy Cheddar Grits, Sweet Corn and Squash Succotash, Pickled Red Onions, Garlic Cajun Sauce

DESSERTS

Select One

Alternating Desserts Available for Additional \$5 Per Person

Valrhona Milk Chocolate Dome
Caramel Crème Brulée Center, Chocolate Cake, Fresh Strawberry, Viola Flower

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

S'mores
Cookie Crust, Dark Chocolate, Torched Marshmallow

Kahlua Chocolate Cake
Milk Chocolate Mousse, Maraschino Cherries

Chocolate Caramel Turtle Tart
Candied Pecans, Caramel, Chocolate Ganache, Sea Salt

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

Stuffed Zucchini Courgette **V GF**
Wild Rice Pilaf, Dried Tomatoes, Herbs, Pecans, Roasted Heirloom Carrots, Red Pepper Emulsion Sauce

Seared Jackfruit Cake **V GF**
Citrus and Bell Pepper Filled Cake, Black Bean and Corn Relish, Chipotle Cashew Romesco, Pickled Red Onion

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

Portobello Mushroom **VG**
Piquillo Peppers, Onions, Wild Rice, Boursin Cheese, Herbed Breadcrumbs, Leek Soubise

Eggplant Parmigiana **VG**
Roasted Eggplant Stuffed with Grilled Artichoke and Olives, Parmesan Panko Crust, Marinara Sauce, Basil

BAR AND WINE SELECTIONS

SPECIALTY BRANDS

\$18 Per Drink

- Tito's Vodka
- Aviation Gin
- Bulleit Bourbon
- Bulleit Rye Whiskey
- Monkey Shoulder Blended Scotch
- Maestro Dobel Diamante Tequila
- SelvaRey Silver Rum
- Martin Ray Chardonnay
- AIX Rose
- Martin Ray Cabernet Sauvignon
- Martin Ray Pinot Noir
- Piper Sonoma Brut Sparkling

PREMIUM BRANDS

\$20 Per Drink

- Ketel One Vodka
- Belvedere Vodka
- No. 3 London Dry Gin
- Empress Indigo Gin
- Woodford Reserve Bourbon
- WhistlePig Rye Whiskey
- Glenmorangie 10 Year Scotch
- Casamigos Blanco Tequila
- Bacardi Silver Rum
- Kahlua
- Bailey's Irish Cream
- Hennessy VS
- Inception Chardonnay
- Daou Sauvignon Blanc
- Whispering Angel Rose
- Inception Pinot Noir
- Daou Cabernet Sauvignon
- Chandon Brut Sparkling

\$18 Per Glass
 \$18 Per Glass
 \$18 Per Glass
 \$18 Per Glass
 \$20 Per Glass
 \$20 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

\$8 Each

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

ULTRA PREMIUM BRANDS

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

- Belvedere B10 Vodka \$30
- Johnnie Walker Blue Label Blended Scotch \$70
- Macallan 12 Year Double Cask Scotch \$28
- Macallan 12 Year Sherry Cask Scotch \$30
- Macallan 15 Year Double Cask Scotch \$58
- Woodford Reserve Master's Collection \$30
- Clase Azul Reposado Tequila \$45
- Don Julio 1942 Tequila \$55

ULTRA RARE ULTRA LIMITED BOTTLES

Discounts do not apply. Prices per bottle. Served over crystal clear ice blocks or neat.

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

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UNLIMITED BEVERAGE PACKAGES

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

	Specialty	Premium
2 Hours	\$54	\$60
3 Hours	\$72	\$80
4 Hours	\$90	\$100
5 Hours	\$108	\$120
Additional Hours	\$18 Per Person Per Hour	\$20 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 House Selections of White, Red, Sparkling Wines

	Beer & Wine	Soft Drinks
2 Hours	\$40	\$25
3 Hours	\$56	\$35
4 Hours	\$72	\$45
5 Hours	\$88	\$55
Additional Hours	\$16 Per Person Per Hour	\$10 Per Person 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

All Bars require a minimum of 2 hours of service time. 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 \$1,000 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 \$1,000 in bar sales per bar.

All bars require a Bartender at a Labor Fee of \$250, the Bartender Labor Fee is waived with \$1,000 in bar sales per bar.

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

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

Domaine Ste Michelle Brut Sparkling, Washington	\$58
Piper Sonoma Brut Sparkling, Sonoma	\$64
Domaine Chandon Brut Sparkling, California	\$85
J. De Telmont Grande Reserve, Brut, Champagne, France	\$145
Taittinger La Francaise, Brut, Champagne, France	\$110
Moet & Chandon Imperial, Brut, Epernay, France	\$216
Veuve Clicquot Yellow Label Brut Remis, France	\$175

WHITE WINES

CHARDONNAY

Martin Ray, Sonoma Coast	\$58
Daou, Paso Robles	\$70
Inception, Santa Barbara County	\$68
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
AIX Rose, Provence France	\$60
Whispering Angel, Provence France	\$70
Rumor Rose, Provence France	\$78

RED WINES

CABERNET SAUVIGNON

Martin Ray, Napa Valley	\$58
Daou, Paso Robles	\$85
Justin, Paso Robles	\$85
Hess Allomi, Napa Valley	\$92
Frank Family, Carneros	\$116
Duckhorn, Napa Valley	\$145
Heitz, Napa Valley	\$160
Silver Oak, Alexander Valley	\$215

PINOT NOIR

Cakebread, Napa Valley	\$150
Martin Ray, Sonoma Coast	\$58
Inception, Central Coast	\$68
Meiomi, Coastal California	\$72
Joseph Phelps, Sonoma Coast	\$230
Patz and Hall, Sonoma County	\$98

OTHER REDS

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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