

BREAKFAST & BRUNCH

BEVERAGE SERVICE

- Mimosa Bar** 3 Bottles of Prosecco w/ Assorted Juices - \$125
- Bloody Mary** - \$84 per carafe
- Freshly Brewed Coffee & Herbal Tea Selections** - \$55 per gallon
- Iced Tea w/ Lemon Wedges** - \$51 per gallon
- Freshly Squeezed Orange Or Grapefruit Juice** - \$51 per gallon
- Freshly Squeezed Lemonade** - \$51 per gallon
- Milk & Skim Milk** - \$24 per gallon
- Assorted Mineral Waters, Sparkling, Still & Assorted Soft Drinks** - \$4 each

BREAKFAST

(Available 8am-12pm)

The Deck Continental

\$19 per person

Seasonal sliced fruit display, assorted breakfast breads, bagels & cream cheese, berry preserves, freshly brewed Lavazza regular & decaffeinated coffee, selection of herbal teas, freshly squeezed fruit juices

The Driftwood Breakfast

\$29 per person

Organic scrambled eggs, applewood bacon, country breakfast sausage, skillet potatoes with peppers & onions, freshly brewed Lavazza regular & decaffeinated coffee, selection of herbal teas, freshly squeezed fruit juices

Omelet Station Addition

\$17 per person / *Minimum of 25 people / \$50 chef's fee*

Honey cured ham, applewood bacon, smoked salmon, seasonal mushrooms, California sweet onions, avocado, salsa, rock shrimp, cheddar & swiss cheeses

BREAKFAST ADDITIONS

(Priced Per Person)

- Breakfast Burrito Halves** with scrambled eggs, chorizo, potatoes, cheese, salsa, guacamole - \$8
- Almond Crusted French Toast** with honey pecan butter, Vermont maple syrup - \$7
- Scottish Smoked Salmon** with shaved red onion, capers, dill - \$9
- Thick Applewood Smoked Bacon** - \$6
- Country Breakfast Sausage** - \$6
- Organic Granola** with yogurt parfait - \$5
- Steal Cut Irish Oatmeal** with milk, dried fruit, apple - \$5
- Skillet Potatoes** with peppers & onions - \$5
- Scrambled Organic Eggs** - \$4
- Assortment of Whole Fruit** - \$3
- Sliced Fresh Seasonal Fruit & Berry Platter** - \$47
- Assorted Breakfast Pastry Platter** - \$47

PLATTER STYLE

APPETIZER PLATTERS

(Each platter serves up to 8 guests)

- Guacamole** stoned ground blue corn tortilla chips, queso fresco - \$53
Hawaiian Big Eye Tuna Tartare mango, scallions, ginger, wonton chips - \$79
Charcuterie & Cheese Board artisanal cured meats & cheeses w/ accompaniments - \$85
House Made Hummus Dip sesame tahini, extra virgin lemon oil, chickpeas, warm pita flatbread - \$45
Baja Shrimp Cocktail poached jumbo shrimp & cocktail sauce - \$69
Crudités an array of seasonal fresh vegetables, blue cheese & arugula dipping sauce - \$42
Grilled Vegetables grilled marinated zucchini, eggplant, peppers served w/ pesto & aioli dips - \$42

SOUP & SALAD PLATTERS

(Each platter serves up to 8 guests)

- New England Clam Chowder** venus clams, celery, potato, bacon - \$48
Little Gem Salad shaved radish, avocado, point Reyes blue cheese, tomato, bacon, sherry vinaigrette - \$48
Crisp Baby Romaine Caesar Salad white anchovies, 18mo. reggiano cheese, toasted croutons - \$42
add grilled chicken +\$16 / add grilled salmon + \$22 / add grilled jumbo shrimp + \$26
Mozzarella Caprese Salad tomato & watermelon, fresh basil, di Stefano mozzarella, balsamic - \$89

ENTRÉE PLATTERS

(Each platter serves up to 12 guests)

- Fish Taco Board** grilled catch of the day, flour tortillas, limes, cabbage, avocado salsa verde - \$68
Beach Burger Sliders potato brioche bun, chipotle, arugula, Vermont cheddar, bacon, tomato, kettle chips - \$78
Vegetarian Wrap grilled seasonal vegetables, goat cheese, sprouts, arugula pesto - \$42
Chicken Tenders & French Fries ranch dressing & bbq aioli - \$65
Chicken Quesadilla oaxaca cheese, chipotle aioli & pico de gallo - \$65
Grilled Cheese Board Vermont cheddar, applewood bacon, caramelized onions, sourdough, chips - \$69
Grilled Jumbo Asparagus fregola risotto, English pea coulis, braised vegetables - \$99
Roasted Organic Chicken rainbow carrots, pee wee potatoes, cipollini onions, chardonnay chicken jus - \$125
New York Steak parmesan potato au gratin, asparagus, blue cheese, shallot red wine sauce - \$175
Capellini Pasta w/ Mexican Shrimp seasonal vegetables, parmesan, garlic white wine sauce - \$150
Ora King Salmon roasted cauliflower, pine nuts, sweet drop peppers, fried caper & olive vinaigrette - \$150
Northern Halibut fresh peas, fennel, pee wee potatoes, sweet corn sauce - \$160

SWEET PLATTERS

(Each platter serves up to 8 guests)

New York Cheese Cake - \$44 / Warm Chocolate Cake - \$44 / Fresh Baked Variety of Cookies - \$44 / Sticky Toffee Cake - \$44

APPETIZERS

TRAY PASSED APPETIZERS

(Minimum Order of 25 Pieces - Priced Per Piece)

Cold

- Watermelon Skewer** buffalo mozzarella, balsamic reduction - \$3
- Organic Goat Cheese on Grilled Ciabatta** marinated cherry tomato - \$3
- Tomato Basil Bruschetta** aged balsamic & fleur de sel - \$3
- Lobster Medallion** avocado mousse & chives - \$4
- Ahi Tuna Poke** wonton chips - \$4
- Chilled Gazpacho Shots** shrimp & scallop ceviche - \$4
- Scottish Smoked Salmon** lavash bread, basil cream cheese - \$4

Hot

- Wild Mushroom & Leek Tart** shaved manchego - \$4
- Grilled Cheese** aged vermont cheddar, applewood bacon, caramelized onions, french sourdough - \$4
- Cauliflower Soup** lemon confit - \$4
- Petite Crab Cake** chipotle aioli - \$4
- Grilled Shrimp Skewer** spiced chimichurri - \$4
- Grilled Spring Lamb Chop** smoked tomato cabernet sauce - \$5
- Grilled Prime Rib Eye Skewer** watermelon - \$5
- Beach Burger Sliders** silver dollar rolls, vermont cheddar, arugula, bacon - \$6

APPETIZER PLATTERS

(Minimum Order of 25 Pieces - Priced Per Piece)

- Chilled Shrimp Cocktail** cocktail sauce, lemon - \$5
- Crab Claws on Ice** cocktail sauce, lemon - \$6
- Oysters on the Half Shell** - from West & East Coast, cocktail sauce, mignonette, lemon, tabasco - \$4
- Sashimi - Grade A Tuna, Hamachi, Shrimp** wasabi, pickled ginger, soy sauce - \$5

CARVING STATIONS

(25 Guests Minimum - Each Order Serves 12 Guests - Minimum Order of 2)

- Whole Roasted Tenderloin of Beef** (6-7 lbs) brandy peppercorn sauce, artisan rolls, grain mustard - \$250
- Whole Roasted Leg of Lamb** – petite rolls, tzatziki sauce \$200
- Roast Prime Rib of Beef** (10-12 lbs) petite rolls, natural jus, creamed horseradish - \$275
- Roasted Porchetta** petite rolls, arugula, piquillo peppers, shaved parmesan - \$175

EVO GRILL STATIONS

(25 Guests Minimum - Each Order Serves 12 Guests - Minimum Order of 2)

- Seared Diver Scallops** corn and leek succotash, shaved fennel and arugula, saffron vinaigrette - \$195
- Ora King Salmon Filet** garden herb risotto, piquillo pepper coulis - \$155
- Seared New York Steak** wild mushroom ragout, crispy shallots, salsa verde - \$165
- King Crab Legs** drawn butter, saffron rice, lemon verbena beurre blanc - \$225

BUFFET OPTIONS

Cold Lunch Buffet

\$34 per person

Chef's Soup du Jour

Seasonal Fresh Fruits Display

Tuscan Kale Caesar Salad parmesan cheese, garlic croutons, caesar dressing

Vine Ripe Tomato and Watermelon Salad watercress, bellwether farms ricotta, basil vinaigrette

Sliced Artisan Meats mortadella, prosciutto, chorizo, bresaola, smoked salami, grilled chicken breast

Sliced Cheese aged vermont cheddar, swiss, provolone cheeses

Condiments sliced tomatoes, red onions, dill pickles, gem leaf lettuce, dijonaise, whole grain mustard

Deluxe Breads, Rolls, Croissants & Vegetable Chips

Assorted Desserts

Southwest Lunch Buffet

\$47 per person

Grilled Marinated Chicken Breast ancho chile glaze

Red Snapper Filet tequila lime salsa

Quesadillas w/ grilled corn and chorizo

Vegetable Tamales mild green chili and cheese

Mexican Taco Salad ground beef, shredded lettuce, avocado, tomato, tortilla chips, cheddar cheese

Marinated Jicama, Cucumber & Orange Salad paprika lime oil

Cheddar Jalapeno Corn Bread

Assorted Desserts

Taco Bar Buffet

\$50 per person - 20 Guests Minimum

Grilled Catch of the Day, Steak, Mary's Farm Chicken, Fajita Vegetables peppers, onions

Taco Accompaniments sour cream, guacamole, red salsa, green salsa, cilantro, limes

Grilled Corn & Black Bean Salad sweet peppers, fresh coriander

Caesar Salad garlic herb crouton, shaved grana padano cheese, caesar dressing

Mexican Rice, Beans & Tortillas

Dessert sticky toffee cake, molten chocolate cake, brulee cheesecake

Beverages freshly brewed regular & decaffeinated coffee, specialty & herbal teas

TACO BAR ADDITIONS (priced per guest)

Vegetable Tamales - \$4

Chorizo quesadilla - \$4

Jicama Salad - \$2

California Beach Party Buffet

\$65 per person - 20 Guests Minimum

Grilled Ahi pineapple-mango salsa
Breast of Chicken roasted garlic, herbs and lemon
Grilled Petit Tender roasted organic mushrooms, veal jus
Grilled Vegetable Pasta fresh basil, parmesan cheese, roasted tomato sauce
Grilled Corn & Black Bean Salad sweet peppers, fresh coriander
Little Gem Lettuce vine ripe tomato, shaved radishes, bacon, blue cheese, avocado, sherry vinaigrette
Guacamole & Salsa blue corn tortilla chips
Corn on the Cobb red pepper butter
Roasted Red Potatoes herbs & horseradish cream
Desserts sticky toffee cake, molten chocolate cake, brulee cheesecake
Beverages freshly brewed regular & decaffeinated coffee, specialty & herbal teas

Sleepy Hollow Beach Buffet

\$80 per person - 20 Guests Minimum

Maine Lobster Bisque sherry cream, chives, focaccia croutons
Fresh Mozzarella tomato chutney, walnut pesto, grilled country bread
Hamachi Crudo ponzu, fresno chilies, black smoked sea salt, ruby red grapefruit
Mesclun Green Salad vine ripe tomato, pecans, goat cheese, avocado, balsamic vinaigrette
Grilled Swordfish Filet red pepper coulis, corn & papaya relish
Whole Roasted Double R Ranch Beef Tenderloin roasted organic mushrooms, bordelaise sauce
Baked Potato Station Wisconsin cheddar, apple smoked bacon, scallions, sour cream
California Grilled Vegetables, sea salt, extra virgin olive oil
Assorted Dinner Rolls w/ butter
Desserts sticky toffee cake, molten chocolate cake, brulee cheesecake
Beverages freshly brewed Lavazza regular & decaffeinated coffee, specialty & herbal teas

Laguna Beach Lobster Broil Buffet

\$99 per person - 20 Guests Minimum

Jumbo Shrimp, Crab Claws & Freshly Shucked Oysters appropriate condiments (5 pieces per person)
Grilled Fresh Maine Lobster drawn butter
Steamed Venus Clams & Mussels fennel saffron broth, Portuguese sausage, lemon, herbs
Grilled Chicken piquillo pepper coulis
Grilled Petite New York Steak roasted organic mushrooms, veal demi glace
New England Clam Chowder venus clams, celery, potato, bacon, oyster crackers
Little Gem Salad vine ripe tomato, shaved radishes, bacon, blue cheese, avocado, sherry vinaigrette
Assorted Rolls vermont creamery butter
Roasted Corn on the Cob red pepper butter
Roasted Red Potatoes rosemary & garlic
Dessert sticky toffee cake, molten chocolate cake, brulee cheesecake
Beverages freshly brewed Lavazza regular & decaffeinated coffee, specialty & herbal teas

PLATED MENU

SOUPS & SALADS

- New England Chowder** venus clams, celery, potato, bacon, oyster crackers (9)
Mozzarella Caprese Salad tomatoes & watermelon, di stefano mozzarella, fresh basil, balsamic (9)
Little Gem Salad shaved radish, avocado, blue cheese, bacon, sherry vinaigrette (9)
Crispy Baby Romaine Caesar Salad white anchovies, 18 month reggiano, focaccia croutons (9)

ENTREES

(Choice of Two)

Salads & Sandwiches

- Cobb Salad** bacon, mary's chicken, avocado, cherry tomatoes, gorgonzola, garlic croutons, sherry vinaigrette (17)
Dungeness Crab Louie asparagus, tomato, avocado, egg, louie dressing (22)
Beach Burger Vermont cheddar, applewood bacon, arugula, vine tomato, chipotle, onions, pickle, brioche bun (18)
Grilled Cheese vermont cheddar, danish fontina, applewood bacon, caramelized onions, french bread, tomato soup (17)

Land & Sea

- Laguna Cioppino** mussels, clams, shrimp, scallops, daily fish, tomato-saffron broth (26)
Capellini Pasta w/ Jumbo Scallops & Mexican Shrimp vegetables, parmesan, garlic white wine sauce (26)
Northern Halibut fresh peas, fennel, pee wee potatoes, sweet corn sauce (29)
Ora King Salmon roasted cauliflower, pine nuts, sweetie drop peppers, fried caper & olive vinaigrette (28)
Double R Ranch Petit Tender parmesan potato au gratin, asparagus, blue cheese shallot red wine sauce (32)
Roasted Organic Chicken rainbow carrots, pee wee potatoes, cipollini onions, chardonnay chicken jus (25)
Grilled Jumbo Asparagus fregola risotto, English pea coulis, braised vegetables (22)

DUO ENTREES

Chicken & Pasta - \$35 | **Steak & Chicken** - \$45 | **Steak & Salmon** - \$50 | **Steak & Lobster** - \$60

Select Two Sides: Whipped Yukon Gold Potatoes, Mushroom Risotto, Roasted Root Vegetables, Vegetable Medley, Grilled Asparagus, Roasted Potatoes

DESSERTS

- New York Cheese Cake** mixed berries - \$6
Sticky English Toffee Cake caramel sauce - \$7
Flourless Molten Chocolate Cake chantilly cream, a la mode - \$7
Warm Fresh Baked Cookies - \$6

KID OPTIONS 8 years & under - \$11

- Grilled Cheese Sandwich**
Peanut Butter and Jelly Sandwich
Grilled Chicken Fingers
Macaroni & Cheese

BAR & BEVERAGE SERVICES

DELUXE BAR

(\$13 per cocktail - \$13 per glass of wine - \$8 per bottled beer - Minimum of 25 guests)

Spirits: Smirnoff Vodka | Seagram's Gin | Larceny Whiskey | Cazadores Tequila | Captain Morgan White Rum

Wines by the Glass: Benvolio Pinot Grigio | Byron Chardonnay | Murphy Goode Sauvignon Blanc | Deloach Pinot Noir | Merf Cabernet | Benvolio Prosecco | Champs de Provence Rose

Bottled Beers: Corona | Dos Equis Lager | Sculpin IPA | Tecate Light

HOSTED BY THE HOUR

(Priced per person)

One Hour - \$29 / Two Hours - \$50 / Three Hours - \$62 / Four Hours - \$83 / Five Hours - \$94

PREMIUM BAR

(\$14 per cocktail - \$14 per glass of wine - \$8 per bottled beer - Minimum of 25 guests)

Spirits: Reyka Vodka | Bombay Gin | Bacardi Rum | Bulleit Rye Whiskey | Milagro Silver Tequila

Wines by the Glass: Benvolio Pinot Grigio | Laguna "Russian River" Chardonnay | Pomelo Sauvignon Blanc | Melville Pinot Noir | Merf Cabernet | Piper Sonoma Brut | Champs de Provence Rose

Bottled Beers: Corona | Dos Equis Lager | Sculpin IPA | Tecate Light | One craft draft beer (+1)

Add on: One Specialty Cocktail of your choice | Martinis (+3)

HOSTED BY THE HOUR

Priced per person

One Hour - \$31 / Two Hours - \$53 / Three Hours - \$65 / Four Hours - \$86 / Five Hours - \$97

PLATINUM BAR

(\$15 per cocktail - \$15 per glass of wine - \$8 per bottled beer - Minimum of 25 guests)

Spirits: Titos & Ketel One Vodka | Hendricks & Botanist Gin | Templeton Rye Whiskey | Patron Silver Tequila | Bacardi & Sailor Jerry Rum

Wines by the Glass: Benvolio Pinot Grigio | Antica Chardonnay | Clos Henri Sauvignon Blanc | Patz & Hall Pinot Noir | Justin Cabernet | Taittinger Dry Champagne | Champs de Provence Rose

Beer: Corona | Dos Equis Lager | Sculpin IPA | Tecate Light | Two craft draft beers (+1)

Add on: Two Specialty Cocktails of your choice | Martini service @ 15 each

HOSTED BY THE HOUR

Priced per person

One Hour - \$38 / Two Hours - \$59 / Three Hours - \$71 / Four Hours - \$92 / Five Hours - \$100

CRAFT COCKTAILS

- So-Cal Mule** svedka clementine vodka, ginger beer, lime sour (12)
California Cooler hendrick's gin, cucumber, jalapeno - lime sour, ginger beer, mint (13)
Silver Surfer milagro silver tequila, agave-lime sour, ginger, cilantro (13)
Seaworthy sailor jerry's rum, strawberries, lemon sour, basil, soda water (12)
Red Tide Reyka vodka, lime sour, cranberry, watermelon, mint (13)
Upside Down Cadillac Cointreau, fresh lime juice, float of don julio 1942 (15)

BOTTLE SERVICE

- Mixers** (choose up to three) - Cranberry, Grapefruit, Pineapple, Orange Juice, Tonic, Coke, Diet Coke, Sprite
Premium Mixers (+\$10) - Red Bull, Fever Tree Ginger Beer, Bloody Mary Mix

VODKA

Reyka - \$200 / **Titos** - \$225 / **Ketel One** - \$250 / **Grey Goose** - \$250

GIN

Hendrick's - \$250 / **Bombay Sapphire** - \$225

WHISKEY

Bulleit Rye - \$225 / **Templeton** - \$225 / **Larceny** - \$200 / **Woodford Reserve** - \$250
Whistle Pig - \$250 / **Tullamore Dew** - \$200 / **Buffalo Trace** - \$225 / **Makers Mark** - \$225

SCOTCH

McCallan 12 - \$350 / **Johnny Walker Black** - \$250 / **Johnny Walker Blue** - \$500

TEQUILLA

Patron - \$250 / **Don Julio Silver** - \$225 / **Milagro Silver** - \$200 / **Casamigos Reposado** - \$275
Casamigos Silver - \$250 / **Don Julio** - \$500

BOTTLED BEERS

\$7 each / \$12 Bucket

Corona, Dos Equis, Tecate Light, Sculpin IPA, Founders All day IPA

DRAFT BEERS

\$8 Per Pint

Longfin Lager 805 Honey Blonde Laguna Greeter Pale Ale, Big Eye IPA, Bartenders Tap



WINE & BEER OFFERINGS

BUBBLY

(9 / 30) Prosecco / Italy
(9 / 30) Rose De' Salici / Italy
(12 -) Domaine Chandon / Napa (Split)
(10 / 38) Piper Sonoma Brut / Nv
(- 55) Nicolas Feuillatte Brut / Nv / France
(- 65) Nicolas Feuillatte Rose / Nv / France
(- 90) Veuve Yellow Label / Nv / France
(- 90) Veuve Rose / Nv / France
(16 / 75) Taittinger / Nv / France

ROSE

(13 / 45) Champs De Provence / Rose / France
(16 / 55) Salt Vine / Rose / Sonoma

WHITE

(- 42) Eroica / Riesling / Washington
(9 / 30) Benvolio / Pinot Grigio / Friuli Italy
(9 / 30) Acrobat / Pinot Gris / Oregon (On Tap)
(9 / 30) The Girls In The Vineyard / Sauv. Blanc
(10 / 32) Pomelo / Sauv. Blanc / California
(- 34) Murphy Goode / Sauv. Blanc / North Coast Ca
(13 / 45) Clos Henri / Sauv. Blanc. / New Zealand
(- 55) Cloudy Bay / Sauv. Blanc / New Zealand
(- 55) Duckhorn / Sauv. Blanc / Napa
(12 / 42) Nielson by Byron / Chardonnay / Santa Barbara
(14 / 49) Laguna / Chardonnay / Russian River Valley
(19 / 75) Cakebread / Chardonnay / Napa
(- / 78) Flowers / Chardonnay Sonoma Coast

RED

(9 / 30) De Loach / Pinot Noir / Monterey
(14 / 49) Melville / Pinot Noir / Sta Rita Hills
(16 / 55) Patz And Hall / Pinot Noir / Sonoma
(- 66) Hartford Court / Pinot Noir / Russian River
(22 / 77) The Prisoner / Red Blend / Napa
(12 / 42) Terrazas Reserve Malbec / Argentina
(- 140) Justin / Isoceles / Paso Robles
(10 / 32) Merf / Cabernet Sauvignon / Columbia Valley
(14 / 49) Bear Flag / Cabernet / California
(16 / 55) Justin Cabernet / Paso Robles
(- 62) Freemark Abbey / Cabernet / Napa
(- 75) Daou / Cabernet / Paso Robles
(- 135) Caymus / Cabernet / Napa
(- 165) Nickel & Nickel / Cabernet / Napa
(- 169) Silver Oak / Cabernet / Napa

BEER

Bottle & Can / (7) - Bucket of 12 (76)
Corona / Dos Equis / Tecate Light (6) / Sculpin Ipa /
Founder's All Day Ipa (19oz Can)

Craft Draft (8)

Longfin Lager / 805 Honey Blonde / Laguna Greeter Pale
Ale / Big Eye Ipa / Fathom Ipa / Bartender's Tap

**Prices subject to 24% service charge and 7.75% sales tax. Due to the seasonality of our fresh products, prices are subject to change*