

BUFFET BREAKFASTS

All Breakfast Buffets include: Chilled Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Fine and Herbal Teas.

THE PCH CONTINENTAL

\$30.00 Per Person

- Fresh Squeezed Orange & Cranberry Juices
- Granola with Greek Yogurt
- Display of Sliced Seasonal Fresh Fruit
- Assortment of Muffins, Breakfast Pastries
- Assorted Breakfast Cereals
- Freshly Brewed Royal Cup Regular & Decaffeinated Coffee
- Variety of Roar Hot Teas
- Half & Half, Whole Milk & Fat Free Milk

THE BAGEL SHOP

\$36.00 Per Person

- Assorted Bagels
- Smoked Salmon, Sliced Tomatoes, Thin Red Onions, Capers, Shredded Hardboiled Egg
- Fresh Squeezed Orange & Cranberry Juices
- Display of Sliced Seasonal Fresh Fruit
- Freshly Brewed Royal Cup Regular & Decaffeinated Coffee
- Variety of Roar Hot Teas
- Half & Half, Whole Milk & Fat Free Milk

**Egg & Bacon Station Available for an additional \$ per person*

CREAM CHEESES

Choose up to 3 options.

- ~Regular
- ~Low Fat Vegetable
- ~Fresh Herb/Scallion
- ~Smoked Salmon
- ~Sundried Tomato

“LA PLAYA” BUFFET

\$40.00 Per Person

(Minimum of 20 people)

- Fresh Squeezed Orange & Cranberry Juices
- Assorted Breakfast Breads, Freshly Baked Croissants
- Fresh Sliced Seasonal Fruit & Berries
- Fluffy Scrambled Eggs with Chives and Aged Cheddar
- Applewood Smoked Bacon & Country Sausage
- Roasted Breakfast Potatoes
- Palate Cleansing Smoothies
- Freshly Brewed Royal Cup Regular & Decaffeinated Coffee
- Variety of Roar Hot Teas
- Half & Half, Whole Milk & Fat Free Milk

HEALTHY KICK

\$39.00 Per Person

(low-fat, low-cholesterol)

- Fresh Squeezed Orange & Cranberry Juices
- Low Fat Bran Muffins
- Plant Butter & Fruit Preserves
- Seasonal Sliced Fruit & Berries
- Granola, Honey and Yogurt Parfaits
- Chilled Strawberry Banana Smoothies
- Chicken & Apple Sausage
- Freshly Brewed Royal Cup Regular & Decaffeinated Coffee
- Variety of Roar Hot Teas
- Half & Half, Whole Milk & Fat Free Milk

**Hot Oatmeal, Brown Sugar & Dried Fruit and Nuts for an additional \$7 per person*

Choose 1 option.

~Tomato, Spinach & Egg Beater Scramble

~Egg White Frittata, Asparagus, Caramelized Onion

IT'S A WRAP

\$39.00 Per Person

(Minimum of 20 people, Maximum of 150 people)

- Fresh Squeezed Orange & Cranberry Juices
- Display of Sliced Seasonal Fresh Fruit
- Roasted Breakfast Potatoes
- Salsa Bar
- Freshly Brewed Royal Cup Regular & Decaffeinated Coffee
- Variety of Roar Hot Teas
- Half & Half, Whole Milk & Fat Free Milk

**Egg whites available for an additional \$3 per person*

Choose up to 2 options.

~Eggs, Bacon, Cheddar, Avocado & Black Bean in Tomato Wrap

~Eggs, Spinach, Tomato and Feta in Whole Wheat Wrap

~Eggs, Chorizo, Oaxaca Cheese, Roasted Vegetables and Salsa in Plain Wrap

~Eggs, Ham and Gruyere in Spinach Wrap

BELGIAN WAFFLE STATION

\$13.00 Per Person

(minimum of 20 people, \$200 chef fee required)

- Belgian Waffles with Seasonal Berry Compote

- Pan & Pan, Whole Milk & Fat Free Milk

- Whipped Cream, Sweet Butter, Vermont Maple Syrup

OMELETE STATION - PREPARED TO ORDER

\$13.00 Per Person

(minimum of 20 people, \$200 chef fee required)

- Art of Breakfast Salsa Station
- Choice of Fresh Eggs or Eggbeaters, Egg Whites

Requirement: Minimum of 20 People

NOTE: All cereals can be enhanced with Soy or Almond Milk

BREAKFAST ENHANCEMENTS

HOMEMADE SMOOTHIES

\$6.00 Per Person

Strawberry & Banana | Wildberry

MINI PUFF PASTRY QUICHE

\$8.00 Per Person

Smoked Turkey, Wild Mushrooms, Asparagus and Roasted Tomatoes

BREAKFAST SANDWICHES

\$10.00 Per Person

Two Eggs, Cheese and a Choice of Ham, Bacon or Sausage on a
Ciabatta Roll

BUTTERMILK PANCAKES

\$8.00 Per Person

Whipped Cream, Vermont Maple Syrup

**Add Fresh Fruit, Berries or Chocolate Chunks for \$*

BREAKFAST BURRITO

\$10.00 Per Person

Egg, Chorizo, Peppers, Onions and Salsa Fresca

BRIOCHE FRENCH TOAST

\$8.00 Per Person

Citrus Mascarpone Whip and Vermont Maple Syrup

Prices are exclusive of Service Charge and California State Sales Tax. Prices are subject to change.

BRUNCH / TO-GO

BRUNCH

THE METRO BRUNCH

\$59.00 Per Person

(minimum of 30 people)

- Freshly Orange, Grapefruit and Local Harvest Seasonal Juices
- Bread Baskets with Assorted Scones, Croissants and Sticky Rolls
- Fruit Preserves and Butter
- Display of Sliced Seasonal Fresh Fruit
- Assorted Miniature Bagels
- Plain, Vegetable and Low-Fat Cream Cheese
- Granola, Honey and Yogurt Parfaits
- Chilled Strawberry Banana Smoothies
- Fluffy Scrambled Eggs with Cheddar Cheese
- Poached Eggs with Smoked Salmon, Tomato and Hollandaise on an English Muffin
- Pancakes with Warm Vermont Maple Syrup and Butter
- Applewood Smoked Bacon & Country Sausage
- Assorted Miniature Pies, Tarts and Cookies
- Freshly Brewed Regular & Decaffeinated Coffee and Half & Half, Whole Milk & Fat Free Milk

**Spicy Hanson Vodka Bloody Mary, La Marcca Prosecco Mimosa or Custom Signature Cocktail for an additional \$13 per person (one per person)*

Prices are exclusive of Service Charge and California State Sales Tax. Prices are subject to change.

TO-GO

BREAKFAST "ON THE GO"

\$25.00 Per Person

- Whole Seasonal Fruit
- Individual Organic Plain & Flavored Yogurts
- Granola Bar

HOT BREAKFAST SANDWICH

Choose 1 option.

~Bacon, Egg & Cheese Croissant

~Egg, Pepper Jack, Potato Breakfast Burrito w/ guacamole, salsa

~Ham, Egg & Cheese, Whole Wheat English Muffin

BOTTLED BEVERAGE

Choose 1 option.

~Orange Juice

~Cranberry Juice

~Bottled Water

THEMED BREAKS

(includes coffee, tea and assorted beverages unless noted)

GOOD INTENTIONS

\$20.00 Per Person

(low-fat)

- Market Fresh Crudités with Buttermilk Jalapeno Ranch
- Strawberry & Pineapple Skewers
- Dips: Honey Lime & Mint Yogurt
- Assorted Power Bars
- 100% Natural Smoothies

CHIPS & DIPS

\$20.00 Per Person

Choose up to 3 options.

- ~Potato Chips with Caramelized Onion Dips
- ~Tortilla Chips, Guacamole & Fresh Salsa
- ~"Truffled" Kale Chips with Pecorino
- ~Taro, Beet, & Plantain Chips with Jalapeno Honey Mustard
- ~Pita Chips with Roast Red Pepper Hummus
- ~Mini Bagel Chips, Smoked Salmon Cream Cheese Dip

SWEET & SALTY

\$25.00 Per Person

SWEET

Choose up to 3 options.

- ~Assorted Cookies (Chocolate Chip/White Chocolate/M&M's)
- ~Mini Frosted Cupcakes
- ~Chocolate & Vanilla Biscotti
- ~Chocolate Dipped Strawberries

SALTY

Choose up to 2 options.

- ~Dark Chocolate Salted Almonds
- ~Chocolate Trail Mix
- ~Chocolate Dipped Waffle Chips
- ~Chocolate Dipped Pretzel Rods
- ~Caramel-Coated "Sea Salted" Popcorn

HIGH TEA

\$27.00 Per Person

(minimum of 25 people)

- Seasonal Sliced Fruit
- Fruit Scones with Devonshire Cream
- English Tea Cookies & Shortbread Cookies

Choose up to 2 options.

- ~Egg Salad on Pumpernickel
- ~Smoked Salmon on Rye
- ~Cucumber on White Bread
- ~Black Forest Ham and Fontina on 7 Grain

LATER THAT DAY

\$18.00 Per Person

- Freshly Baked Assorted Cookies
- Brownies, Blondies & Fruit Bars
- Assorted Sodas and Mineral Waters

HALFTIME

\$25.00 Per Person

- Warm Soft Pretzels Served with Yellow & Spicy Mustards
- Mini Pastry Wrapped Hot Dogs
- Dry Roasted Peanuts, Popcorn & Cracker Jacks
- Assorted Sodas and Mineral Waters

BAGEL CHIPS STATION

\$18.00 Per Person

(minimum of 25 people)

Choose up to 4 options.

- ~White Fish Salad
- ~Salmon Mousse
- ~Egg Salad
- ~Tuna Salad
- ~Mascarpone
- ~Assorted Honey
- ~Hummus
- ~Jalapeno Cream Cheese
- ~Baba Ghanoush

Prices are exclusive of Service Charge and California State Sales Tax. Prices are subject to change.

BREAK ENHANCEMENTS

CHOCOLATE AND VANILLA BISCOTTI'S

\$6.00 Per Person

CHOCOLATE COVERED STEMMED STRAWBERRIES

\$8.00 Per Person

SEASONAL FRUIT SKEWERS

\$7.00 Per Person

SOFT PRETZEL WITH BALLPARK MUSTARD

\$7.00 Per Person

WHOLE FRUIT BOWL

\$5.00 Per Person

SLICED FRUIT

\$7.00 Per Person

COOKIES/BROWNIES

\$7.00 Per Person

MINI CANDY BARS

\$5.00 Per Person

"HOMEMADE" NUTTY TRAIL MIX

\$6.00 Per Person

LOCAL POTATO CHIPS, SNYDER PRETZELS, SMART FOOD WHITE C...

\$5.00 Per Person

GRANOLA BARS

\$6.00 Per Person

POWER BAR HARVEST WHOLE GRAIN BAR

\$7.00 Per Person

HÄAGEN-DAZS AND BEN & JERRY'S ICE CREAM BARS

\$7.00 Per Person

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BEVERAGE STATION

\$20.00 Per Person

(two hours of service)

- Assorted Sodas, Bottled Iced Teas and Mineral Waters
- Freshly Brewed Regular & Decaffeinated Coffee
- Half & Half, Whole Milk & Fat Free Milk

ALL DAY BEVERAGE BREAK

\$30.00 Per Person

(maximum of eight hours, refreshed every two hours)

- Assorted Sodas, Bottled Iced Teas and Mineral Waters
- Freshly Brewed Regular & Decaffeinated Coffee
- Half & Half, Whole Milk & Fat Free Milk

LUNCH BUFFET

SIMPLY SALAD: CREATE YOUR OWN SALAD BAR

\$42.00 Per Person

(minimum of 20 people)

- Seasonal Sliced Fruit Plate
- Cookies and Brownies
- Freshly Brewed Regular & Decaffeinated Coffee and Teas
- Half & Half, Whole Milk & Fat Free Milk

SOUP

Choose 1 option.

- ~Tomato & Basil Soup
- ~Chef's Choice Seasonal Soup

GREENS

Choose up to 3 options.

- ~Endive
- ~Frisee
- ~Romaine
- ~Radicchio
- ~Baby Spinach
- ~Mixed Greens

GARNISHES

Choose up to 6 options.

- ~Baby Beets
- ~Hard Boiled Eggs
- ~Heirloom Cherry Tomatoes
- ~Cucumbers
- ~Carrot Sticks
- ~Broccoli
- ~Walnut
- ~Candied Pecans
- ~Peppers
- ~Grilled Chicken
- ~Poached Shrimp

DRESSINGS

Choose up to 3 options.

- ~Buttermilk Ranch
- ~French
- ~Italian Parmesan
- ~Blue Cheese
- ~Thousand Island
- ~Oil & Vinegar
- ~Balsamic Vinaigrette
- ~Citrus Vinaigrette

DELI LUNCH

\$48.00 Per Person

- Chef's Choice Seasonal Soup
- Pasta & Parmesan Pesto Salad
- Sliced All Natural Deli Meats: Turkey, Salami, Black Forest Ham, Roast Beef
- Sliced Cheddar, Swiss, Provolone
- Brioche Rolls, Kaiser & Seven Grain
- Lettuce, Sliced Tomatoes & Shaved Red Onions
- Mayonnaise, Horseradish Cream, Dijon Mustard
- Local/Regional Pickles
- Rusty's Potato Chips
- Black & White Cookies, Mini Cheesecake
- Freshly Brewed Regular & Decaffeinated Coffee and Teas
- Half & Half, Whole Milk & Fat Free Milk

**Build Your Own Hot Pastrami Sandwich: Sauerkraut, Sautéed Onions, Swiss Cheese & Russian Dressing, Grey Poupon, Yellow Mustard (add \$13 per person)*

For an additional \$5 per person Include Assorted Sodas and Nestle Waters

Choose 1 option.

- ~Cage Free Egg Salad
- ~Tuna Salad
- ~Free Range Chicken Salad

"TANAKA FARMS"

\$58.00 Per Person

(low-fat, low-cholesterol, carb-conscious)(minimum of 20 people)

- Carrot & Ginger Soup
- Individual Vegetable Crudit  Pepper Cups, Lite Ranch
- Deluxe Salad Bar:
- Spinach, Field Greens & Arugula
- Tomato, Carrots, Cucumbers, Onions, Peppers, Sprouts
- Raspberry Vinaigrette, Basil Balsamic Vinaigrette, Lemon Poppy Vinaigrette
- Red Bean & Rice Salad with Cilantro Chipotle Vinaigrette
- Quinoa, Wheat Berry & Brown Rice Pilaf
- Grilled Salmon, Shiitake Mushrooms & Asparagus Hash, fresh grilled lemon
- Grilled Chicken with Roasted Corn & Poblano Salsa
- Poached Seasonal Fruit and Berry Shooters with Granola Crumble
- Freshly Brewed Grown Regular & Decaffeinated Coffee and

50-50: SALAD & SANDWICH BUFFET

\$49.00 Per Person

- Orecchiette, Broccoli Rabe, Garlic, Olive Oil Salad
- Our Gardens Salad Always Locally Sourced when possible.
- Marinated Heirloom Cherry Tomatoes, Bucatini Mozzarella
- Brownies, Blondies, Assorted Cookies
- Seasonal Sliced Fruit Plate
- Freshly Brewed Regular & Decaffeinated Coffee and Teas
- Assorted Sodas and Mineral Waters
- Half & Half, Whole Milk & Fat Free Milk

Choose up to 2 options.

~All Natural Roasted Turkey Provolone Sandwiches

~Grilled Veggie Whole Wheat Wrap with Red Pepper Hummus

~Turkey Avocado Club on Whole Wheat Kaiser

~Roast Beef, Arugula, Tomato & Swiss on Croissant

~Turkey Reuben Panini, Served on Hot Griddle

SOCAL MARKET BUFFET

\$58.00 Per Person

- Bread Service, local artisan bakery
- Freshly Brewed Regular & Decaffeinated Coffee and Teas
- Half & Half, Whole Milk & Fat Free Milk

SOUP

Choose 1 option.

~Roasted chicken, white bean soup, lemon oil, fried parsley

~Creamy potato leek, crème fraiche, chives

HAND CRAFTED SALADS

Choose up to 3 options.

~Chilled Farro, baby kale, cranberry, asiago, sunflower seeds, lemon vinaigrette

~Jicama, mango, cucumber, tender greens, pumpkin seeds, tajin, cilantro vinaigrette

~Bibb lettuce, radicchio, asiago, Kalamata olives, sundried tomato, feta, white balsamic vinaigrette

HOT ENTREES

Choose up to 2 options.

~Braised chicken, Cipollini onion, compare tomato, fennel, charred lemon, fresh herbs

~Pesto baked salmon, buttered spaghetti squash, toasted herb parmesan panko crumbs

~Garlic achiote flank steak, mixed marble potatoes, chimichurri

SIDES

Choose up to 2 options.

~Lemon herb Israeli couscous

~Wild rice nilaf

Teas

- Half & Half, Whole Milk & Fat Free Milk

For an additional \$5 per person Include Assorted Sodas and Nestle Waters

EXECUTIVE SANDWICH BOARD

\$53.00 Per Person

(minimum of 20 people)

- Brownies, Blondies, Assorted Cookies
- Seasonal Sliced Fruit Plate
- Freshly Brewed Regular & Decaffeinated Coffee and Teas
- Half & Half, Whole Milk & Fat Free Milk

For an additional \$5 per person Include Assorted Sodas and Nestle Waters

SANDWICH AND WRAP CHOICES

Choose up to 3 options.

~Chicken Salad, Apple, Walnuts, Herb Mayonnaise

~Seasonal Chef Crafted Sandwich

~Beefsteak Tomato, Arugula, Fresh Mozzarella

~Roast Beef, Horseradish Crème Fraiche, Caramelized Onions

~Pesto Grilled Chicken, Arugula, Mozzarella

~Sliced Turkey, Swiss cheese, Tomato, Herb Mayonnaise

~Salami, Provolone, Mustard

~Ham and Emmental

~Grilled Chicken Caesar Wrap

~Turkey Club Wrap with Tomato, Lettuce, Avocado and Bacon

~Portobello Mushroom, Roasted Red Peppers, Arugula, Goat Cheese, Balsamic Wrap

~Southwest Chicken Club Wrap with Jack Cheese, Black Beans, Avocado, Corn

~Greek Salad Wrap

LEAFY SALAD

Choose 1 option.

~Garden Tossed Salad with Romaine or Mesclun

~Sweet Gem Caesar Salad

~Chopped Salad

~Tri-Color Salad - Endive, Arugula, Radicchio, Balsamic Vinaigrette

MARKET VEGETABLE SALAD

Choose 1 option.

~Marinated Cherry Tomatoes, Bucatini Mozzarella

~Seasonal Chef Crafted

~Mediterranean Couscous

~Gluten Free Tuscan Pasta Salad

~Orecchiette Broccoli Rabe, Garlic, Olive Oil Salad

~\$55.00 per person

- ~Roasted brussels sprouts
- ~Mixed baby zucchini, carrots, summer squash

DESSERT

Choose 1 option.

- ~Chocolate hazelnut torte, fresh raspberry, powdered sugar
- ~Lemon raspberry cake, vanilla cream, toasted granola

TUSCAN TAVERN

\$55.00 Per Person

(minimum of 20 people)

- Oregano & Cannellini Bean Soup
- Vine-Ripened Tomatoes & Buffalo Mozzarella, Basil Olive Oil, Cracked Pepper, Balsamic Modena Drizzle
- Sautéed Broccolini with Parmesan, Roasted Peppers & Olives
- Miniature Cannoli, Tiramisu
- Freshly Brewed Medium Blend Shade Grown Regular & Decaffeinated Coffee
- Variety of Tea Forte Teas
- Half & Half, Whole Milk & Fat Free Milk

~Cicchetti, Broccoli Rabe, Garlic, Olive Oil Salad

ISLAND BREEZE

(minimum of 20 people)

- Mini Jalapeno Crab Cake
- Fireside Lobster Rolls
- Arugula, Endive, and Radicchio with Papaya Seed Vinaigrette
- Plantain & Taro Chips with mojo sauce
- Pigeon Pea Rice
- Mango Panna Cotta with Sliced Pineapple
- Chocolate Mousse Cup with coconut
- Freshly Brewed Regular & Decaffeinated Coffee
- Variety of Teas
- Half & Half, Whole Milk & Fat Free Milk

Choose up to 2 options.

- ~Pulled Pork Cubano Bites
- ~Spiced Roast Chicken with Tomatillo Pico de Gallo
- ~Red Snapper with a Lemon Panko Crust and Asparagus

PLATED LUNCH

Selection of one salad, one entrée and one dessert and includes iced tea & coffee service

SALADS

Choose 1 option.

- ~Regional Chopped Salad
- ~Heirloom Jersey Tomatoes, Buffalo Mozzarella, Basil Olive Oil & Cracked Pepper, Balsamico Modena Drizzle
- ~Field Greens, Goat Cheese, Cashews & Poached Anjou Pears. Champagne Vinaigrette
- ~Arugula, Taleggio Cheese, Pignoli Nuts & Roasted Yellow Peppers, Balsamic Vinaigrette
- ~Hearts of Romaine Lettuce, Parmigiano-Reggiano & Focaccia Croutons, Caesar Dressing

DESSERTS

Choose 1 option.

- ~Chocolate Mousse Cake Trio
- ~Fireside Crème Brulee
- ~Creamy New York Cheesecake
- ~Fresh Fruit Tart, Crème Anglaise
- ~Apple Tarte Tatin, Cinnamon Ice Cream
- ~Fresh Berries in Chocolate Tulip, Homemade Whipped Cream

ENTRÉES

All entrées include chef's selection of starch & farm fresh seasonal vegetables

Choose 1 option.

- ~Oven Roasted Half Chicken with Roasted Garlic Pan Gravy
\$54.00
- ~Grilled Free Range Chicken Breast, Charred Pepper & Goat Cheese Puree
\$54.00
- ~Seared Salmon with Lemongrass Vinaigrette (low-fat, low-cholesterol) (seasonal fish available)
\$56.00
- ~Roasted Red Snapper \$56.00
- ~Grilled Teres Major Steak with Sautéed Vidalia Onions & Shiitake Mushrooms
\$60.00
- ~Arugula, Heirloom Tomato, Broccolini & Porcini Mushroom Ragu (vegetarian)
- ~Stuffed Quinoa Pepper on Arugula, Heirloom Tomato, Broccolini and Porcini Mushroom Ragu (vegetarian)

DINNER BUFFET

THE SEGERSTROM BUFFET

\$125.00 Per Person

(minimum of 20 people)

SALADS

Choose up to 2 options.

- ~Market Salad with Ricotta Salata, Baby Beets and Buttermilk Dressing
- ~Asparagus Salad with Red Cress, Celingini and Truffle Honey Vinaigrette
- ~Heirloom Tomatoes with Fresh Mozzarella, Basil and Aged Balsamico
- ~Baby Romaine Hearts with Garlic Focaccia Croutons Classic Caesar
- ~Hydro Spinach & Frisee Salad with Roasted Pears, Stilton Cheese and Cranberry Honey Vinaigrette
- ~Regional Chef Crafted Seasonal Salad
- ~Kale Cous-cous with Carrot, Mango, Radish and Mustard Dressing

APPETIZERS

Choose up to 2 options.

- ~Regional Chef Crafted Seasonal Appetizer Beef
- ~Shrimp and Crabmeat Cocktail with Avocado Puree, Frisee and Endive
- ~Braised Short Rib Ravioli with Sundried Tomato and Citrus Ricotta and Micro Basil
- ~Mediterranean Vegetable Napoleon with Almond Tuile and Mascarpone Grits

A \$100 labor charge will apply to groups of less than 25 guests for all plated and buffet functions.

Prices are exclusive of Service Charge and California State Sales Tax. Prices are subject to change.

ENTRÉES

Choose up to 3 options.

- ~Seared Sea Bass with Asian Vegetables, Shitake Mushrooms with Black Forbidden Rice and Soya Glaze
- ~Pan Roasted French Chicken Breast with Asiago Polenta, Tri Colored Carrots and Chicken Madeira Jus
- ~Grilled 10oz Fillet Mignon with Sweet Potato Smashed Brulee, Truffled Asparagus and Green Peppercorn Sauce
- ~Grilled Norwegian Salmon on Baby Brussels Sprouts, Purple Potatoes and Miso Butter Sauce
- ~NY Strip Steak 12oz with Morel Ragout, Braised Cipolini Onions and Double Stuffed Yukon Potatoes
- ~Regional Chef Crafted Seasonal Short Rib
- ~Vegetable Wellington with Roasted Bell pepper Coulis and Petit Basil
- ~Cremini and Portobello Ravioli with Tomato Confit, Fresh Grilled Asparagus and Madeira Cream Sauce

DESSERTS

Choose up to 2 options.

- ~Wild Berry Soup in Chocolate Tulip and Tahitian Vanilla Cream
- ~NY Style Cheesecake with Berry Coulis
- ~Warm Chocolate Fondue Cake Espresso Cream (gluten free)
- ~Vanilla Crème Brulee with Wafer Stick and Raspberries
- ~Chocolate Dipped Waffle with Fresh Strawberries and Mint
- ~Tiramisu with Hazelnut Sauce and Micro Mint
- ~Regional Chef Selection Seasonal

PLATED DINNER

SELECTION OF ONE APPETIZER, ONE ENTRÉE AND ONE DESSERT AND INCLUDES ICED TEA & COFFEE SERVICE

For an Additional \$5.00 per person Include Assorted Sodas and Mineral Waters

APPETIZERS

Choose 1 option.

- ~Boston Lettuce, Maple Bacon, Teardrop Tomatoes, Red Onions with Creamy Gorgonzola
- ~Romaine Caesar Salad, Parmesan Croutons
- ~Wild Mushroom, Spinach & Goat Cheese Tort, Charred Pepper Puree
- ~Prosciutto Di Parma & Sweet Melon, Balsamico Modena Drizzle
- ~Arugula, Taleggio Cheese, Pignoli Nuts & Roasted Yellow Peppers, Balsamic Vinaigrette
- ~Roasted Eggplant & Spinach in Lemon Basil Vinaigrette
- ~Grilled Vegetables & Burrata Cheese, Lemon, Olive Oil, Garlic & Oregano Dressing
- ~Citrus Shrimp with Micro Greens, Grilled Lemon & Horseradish Cocktail (add \$6)
- ~Jumbo Lump Crab Cake over Quinoa & Grilled Corn Succotash, Champagne Chive Sauce (add \$8)
- ~Crab, Lobster & Avocado Salad Served in a Martini Glass (add \$8)
- ~Mongolian Barbecued Glazed Shrimp Over Green Papaya Slaw (add \$6)
- ~Pan Seared Diver Scallops, Parmesan Risotto with Jerez Drizzle (add \$9)

DESSERTS

Choose 1 option.

- ~Crème Brulee
- ~Chocolate Mousse Cake Trio
- ~Creamy New York Cheesecake
- ~Fresh Fruit Tart, Crème Anglais
- ~Apple Tarte Tatin, Cinnamon Ice Cream
- ~Chocolate Tulip with Fresh Berries, Homemade Whipped Cream (gluten free)

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ENTRÉES

All entrées include chef's selection of starch & seasonal vegetables

Choose 1 option.

- ~New York Strip Steak with Sautéed Wild Mushrooms & Caramelized Onions
\$75.00
- ~Filet Mignon with Vintage Port Demi-Glace \$85.00
- ~Bronzed French Breast of Chicken with Roasted Garlic Pan-Gravy
\$65.00
- ~Grilled Salmon with Pinot Grigio Fennel Sauce (low-fat) \$68.00
- ~Pan-Seared Red Snapper with Ginger Kaffir Lime Broth (low-cholesterol)
\$68.00
- ~Hickory Smoked BBQ Glazed Chicken with Sautéed Jersey Peach, Chipotle Ragout
\$65.00
- ~Broccoli Rabe, Roasted Eggplant and Portobello Mushroom Rolled in Smoked Tomato and Grilled Scallion Purée

RECEPTION DISPLAY STATIONS

Based on two hours, optional attendant

THE BEAR FLAG CHARCUTERIE BOARD TABLE

\$32.00 Per Person

- Local Charcuterie, Salami, English Farmhouse Cheddar, Regional Blue Cheese , Regional Brie Basil Marinated Bocconcini, Herb Crusted Chevre
- Pickled Vegetables, Olives
- Grilled Baguettes & Lavosh Gourmet Crackers Toasted Baguette

FIRESIDE SLIDERS

\$30.00 Per Person

- Mini Burgers
- Portobello Burgers
- Seared Ahi Sandwich
- House-made Srirachi Ketchup
- Lemon Mint Vinaigrette
- Red Pepper Pesto

GARDEN VEGETABLE DISPLAY

\$14.00 Per Person

- Baby Carrots, Celery, Peppers, Asparagus & Broccoli
- House-Made Ranch Dressing

FROM THE OCEAN

(minimum of 20 people/ 7 pieces per person)

- Crab Legs
- Jumbo Iced Shrimp
- Snow Crab Claws
- Bloody Mary Crab Shooters
- Oysters & Clams Presented on Ice
- Cocktail Sauce, Horseradish & Lemon Wedges

ARTISANAL CHEESE DISPLAY

\$25.00 Per Person

- English Farmhouse Cheddar, Regional Blue, Regional Brie , Basil Marinated Bocconcini, Herb Crusted Chevre
- Grilled Baguettes & Lavosh Gourmet Crackers

BRUSCHETTA STATION

\$14.00 Per Person

- Toasted Baguette Croutons Brushed with Garlic Olive Oil
- Served with the Following: Prosciutto, Charred Pepper & Goat Cheese
- Walnut, Gorgonzola & Caramelized Onion
- Vine-Ripened Tomato, Basil, Onion & Roast Garlic

YUKON MASHED & SWEET POTATO BAR

\$25.00 Per Person

(minimum of 20 people)

- Warm Creamed Potatoes and Smashed Sweet Potatoes
- American Caviar, Bacon, Sour Cream, Cheddar, Roasted Peppers, Chopped Herbs, Caramelized Onions, Scallions
- Goat Cheese
- Bleu Cheese Roasted Garlic & Shallots
- Chipotle Butter, Brown Sugar & Maple Syrup
- Mini Marshmallows

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PASSED HORS D'OEUVRES

BASED ON ONE HOUR

3 Hot and 3 Cold Hors D'oeuvres \$38 per person

4 Hot and 4 Cold Hors D'oeuvres \$48 per person

\$20 per person for each additional hour

COLD

~Cherry Tomato Guacamole

~Mini Lobster Rolls

\$4.00

~Ham and Gruyere Pretzel Bites

~Smoked Salmon with Asparagus

~Duck Liver Mousse Brioche Blini with Sour Cream and Tobiko Fig

~Prosciutto, Mascarpone, Cranberry honey Crostini

~Mediterranean Vegetable Bites

~Polenta Grilled Vegetable Triangle

~Filet Mignon, Horseradish Cream

~Sesame Tuna Tataki Spoons

SHAREABLE'S

Substitute any 4 Shareables

~Philly Cheese Steak Rolls

~Beef or Turkey Sliders

~Boneless Chicken Wings

~Drunken Chicken Quesadilla

~Surf Tacos

~Mini Jalapeno Crab Cakes

~Truffle Pecorino Tater Tots

HOT

~Maryland Crabcakes Aioli

~Chorizo Sausage en Croute

~Buffalo Chicken Empanadas with Blue Cheese Dip

~Mushroom Tarts

~Parmesan Artichoke Bites

~Mini Sliders Turkey or Beef

~Philly Cheese Steak Rolls

~Mini Tacos (vegetarian, chicken or beef)

~Mini Lamb Chops

\$4.00

~Lobster Arancini

~Pork Belly bites

Prices are exclusive of Service Charge and California State Sales Tax. Prices are subject to change.

RECEPTION ENHANCEMENTS

The below stations may be added to your hors d'oeuvres selections to enhance your reception

Stand-alone stations are available, pricing will vary dependent upon final menu

*All stations are manned by a uniformed chef

(\$200 attendant fee*)

CARVED ROAST TENDERLOIN OF BEEF

\$25.00 Per Person

Served with Béarnaise Sauce, Creamed Horseradish Rolls

CARVED HERB CRUSTED TURKEY

\$22.00 Per Person

Homemade Giblet Gravy, Served with Cranberry Mayonnaise, Rolls

MEATBALL STATION / GRITS STATION

\$25.00 Per Person

- Buttermilk Grits
- Shredded Cheese
- Grilled Shrimp

MEATBALLS

Choose up to 3 options.

- ~Teriyaki Chicken Meatballs
- ~Buffalo Bleu Cheese Chicken Meatballs
- ~Cajun Style Beef Meatballs
- ~Parmigin & Basil Meatball

SUSHI

\$42.00

- Artistic Display of Sushi, Hand Rolls & Sashimi
- Made to Order
- Wasabi & Pickled Ginger

CARVED CEDAR PLANK SALMON

\$23.00 Per Person

Caramelized Shallot, Asparagus & Shiitake (Low-fat, carb-conscious)

CARVED LOCAL HEIRLOOM TOMATO TASTING (SEASONAL)

\$20.00 Per Person

Carved Heirloom Tomatoes, Fresh Buffalo Mozzarella Basil Olive Oil & 12 Year Old Balsamico Modena

(\$200 attendant fee)

PASTA

\$25.00 Per Person

Choose up to 2 options.

- ~Cavatappi Sautéed with Italian Sausage, Prosciutto, Arugula & Garlic
- ~Fire Roasted Tomato Basil Ragu, Rigatoni
- ~Garganelli in a Lobster Armagnac Sauce
- ~Tortellini with Broccoli & Portobello Mushroom
- ~Penne Parmigiano Reggiano & Artichoke Lemon Pesto

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BEVERAGE

PREMIUM (CALL) -TIER 1

- Vodka: Concierge
- Rum (light): Cruzan Aged Light
- Rum Spiced: Cruzan Spiced Rum
- Gin: Concierge
- Whiskey: Jim Beam White
- Tequila: Sauza Hacienda Silver
- Cognac: Remi Martin 1738 or Remy Martin VSOP
- Sweet Vermouth: Carpano Classico Sweet
- Dry Vermouth: Carpano Classico Dry
- Triple Sec: Dekyuper

SUPER PREMIUM- TIER 2

- Vodka: New Amsterdam
- Rum (light): Cruzan Aged Light
- Rum: Diplomatico Mantuano
- Gin: New Amsterdam
- Whiskey: Jim Beam White
- Scotch: Laphroaig 10 Year
- Bourbon: Makers Mark
- Tequila: Espolon Blanco
- Cognac: Remi Martin 1738 or Remy Martin VSOP
- Sweet Vermouth: Carpano Classico Sweet
- Dry Vermouth: Carpano Classico Dry
- Triple Sec: Dekyuper

ULTRA-PREMIUM- TIER 3

- Vodka: Hanson of Sonoma Organic Vodka
- Rum (light): Cruzan Aged Light
- Rum: Diplomatico Reserva Exclusiva 12
- Gin: Gray Whale
- Whiskey: Jim Beam White
- Scotch: Laphroaig 10 Year
- Bourbon: Knobs Creek
- Tequila: Casamigos Blanco
- Mezcal: Montelobos
- Cognac: Remi Martin 1738 or Remy Martin VSOP
- Sweet Vermouth: Carpano Antica Formula Sweet
- Dry Vermouth: Carpano Classico Dry

EVENT WINE

- Sparkling: One Hope Sparkling
- Rose: Fleur de Prairie Rose
- Pinot Grigio: Proverb or Canyon Road
- Sauvignon Blanc: Proverb or Canyon Road
- Chardonnay: Proverb or Canyon Road
- Pinot Noir: Proverb or Canyon Road
- Merlot: Proverb or Canyon Road
- Cabernet Sauvignon: Proverb or Canyon Road

EVENT BEER SELTZER

- Budweiser or Michelob Ultra (choose 1)
- Bud Light or Miller Lite or Coors Light or Corona Light (choose 1)
- Corona Extra or Stella Artois or Modelo Especial (choose 1)
- Sam Adams Boston Lager or Sam Adams Seasonal (choose 1)
- Local Regional/Craft (see chart for your regions mandate)
- Truly Hard Seltzer (Wild berry)
- High Noon (Pineapple)

EVENT NON ALCOHOLIC

- Red Bull or Red Bull Sugar Free
- Q Mixers/Sodas – Ginger Beer + 1 flavor of property choice (6.7oz cans)
- Q Mixers- Club Soda (Large)
- Q Mixers – Spectacular Tonic (Large)
- Bud Zero
- Pepsi or Coke , lemon lime soda , ginger ale, diet, dr pepper, diet dr pepper where able

BAR FEES

BARTENDER FEE PER PERSON

1 per 75 guests recommended

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BAR ENHANCEMENTS

BUBBLES BAR

\$16.00 Each

- One Hope Sparkling Wine
- La Marca Prosecco, Veneto, Italy
- French 75, Beverage Program Recipe
- Sparkling Cocktail, Seasonal Inspiration

BOURBON BAR

\$17.00 Each

- Makers Mark
- Knob Creek 100 proof , Nelson County, Kentucky
- Basil Hayden's
- Old Fashioned, Beverage Program Recipe mandate
- Manhattan, Beverage Program Recipe Mandate
- Large Ice Cubes

MINIS PROSECCO

\$17.00 Each

- Mini La Marca Prosecco
- Served with a La Marca Straw

TABLESIDE WINE SERVICE (HOUSE)

\$14.00 Per Person

- Maximum of 2 wine selections for Tableside wine service.
- We offer a per person fee, using our House Wines
- Per Includes 2 pours of House wine with dinner
- Custom Wine choices available for an additional fee

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NON-ALCOHOLIC BEVERAGE STATIONS

CHILLED BEVERAGE STATION ON CONSUMPTION

- Bottled Soft Drinks – Cola, Diet Cola, Lemon Lime Sod
- Q Ginger Ale, Q Club Soda
- Bottled Aqua Panna / San Pellegrino Still & Sparkling Water
- Red Bull Regular & Sugar Free

COFFEE, DECAFFEINATED COFFEE & TEA STATION

Non-Fat Milk, Half & Half, Sugars, Honey

COFFEE, DECAFFEINATED COFFEE & TEA STATION (8 HOURS)

Non-Fat Milk, Half & Half, Sugars, Honey

HOT COCOA STATION

Whipped Cream and Crushed Peppermint Candy

HOT SPICED CIDER STATION

Whipped Cream and Toffee Crunch

ESPRESSO STATION (2 HOURS)

\$1,300.00 Per Person

- Prepared to Order by One Barista, up to 100 Guests
- Espresso, Macchiato, Cappuccino, Americano and Latte
- Espresso or Coffee Cups with Demitasse Spoons and Sugars
- Espresso Station is meant to complement an existing Tableside Coffee and Tea Service or a Coffee & Tea Station

**30 days advance notice required.

*Additional Barista, over 100 guests 800

ICED COFFEE STATION

- Fresh Brewed Iced Coffee in Dispenser
- Non-fat milk, half & half, sugars, glasses and ice

LEMONADE STATION

Chilled Natural Lemonade in Swing Top Bottle, Glasses and Ice

ICED TEA STATION

Fresh Brewed Iced Tea in Swing Top Bottle, Lemon slices, sugars, glasses and ice

CHILLED INFUSED WATER STATION

Cranberry Water, Strawberry-Mint Water in Swing Top Bottle, Glasses and Ice

JUICE STATION

Orange, Apple and Grapefruit Juices in Swing Top Bottle, Glasses and Ice

WELCOME YOUR GUESTS WITH A PASSED BEVERAGE OR PRE-SET ...

- Chilled Lemonade
- Unsweetened Iced Tea
- Strawberry Lemonade
- Fresh Squeezed Orange Juice
- Glass of Infused Filtered Water - Choice of lemon/mint or strawberry/basil

TABLESIDE COFFEE & TEA SERVICE

Non-Fat Milk, Half & Half, Sugars, Honey

All bars are subject to a Bartender Labor Charge of \$100 per Bar/Bartender

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