



PASÉA  
HOTEL & SPA™

# 2022 BANQUET DINING GUIDE

BREAKFAST



# BREAKFAST

## BUFFET

### CONTINENTAL

*\$42 per person*

Freshly Squeezed Orange & Grapefruit Juice  
Selection of Breakfast Pastries & Muffins  
Fresh Preserves & Honey  
Sliced Fruits & Berries  
Individual Seasonal Greek Yogurt

### THE AARNA SPA

*\$48 per person*

Assortment of Pressed Juices  
Freshly Squeezed Orange Juice  
Freshly Baked Whole Grain Muffins  
Sliced Fruits & Berries  
Low Fat Cottage Cheese  
Scrambled Egg Whites  
Chicken-Apple Sausage & Vegetable Shakshuka  
Multi-grain Toast

### RISE & SHINE

*\$50 per person*

Freshly Squeezed Orange & Grapefruit Juice  
Selection of Breakfast Pastries & Muffins  
Fruit Preserves & Honey  
Sliced Fruits & Berries  
Individual Seasonal Greek Yogurt  
Scrambled Eggs  
Applewood Smoked Bacon & Chicken-Apple Sausage  
Roasted Potatoes & Caramelized Onions

### ENGLISH BREAKFAST

*\$56 per person*

Freshly Squeezed Orange & Grapefruit Juice  
Sourdough & Multi-grain Toast  
Fruit Preserves & Butter  
Sliced Fruit & Berries  
Scrambled Eggs  
Country Ham & Bangers  
Roasted Mushrooms & Oven Roasted Tomatoes  
British Beans

### TANNER'S BREAKFAST

*\$60 per person*

Freshly Squeezed Orange & Grapefruit Juice  
Assortment of Mini Muffins  
Fruit Preserves & Honey  
Sliced Fruit & Berries  
Scrambled Eggs, Goat Cheese & Chives  
Corned Beef & Three Potato Hash  
Blackberry Mascarpone French Toast  
Whipped Butter & Maple Syrup

***Buffet Time: 90 Minutes***

***A \$100 labor fee applies to groups of 25 or less.***

***Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.***

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

# BREAKFAST

## BUFFET

### **BRUNCH**     *Minimum of 50 guests*     *\$90 per person*

Freshly Squeezed Orange & Grapefruit Juice

Selection of Breakfast Pastries

Fruit Preserves & Honey

Sliced Fruits & Berries

Individual Seasonal Greek Yogurt

### **CUSTOM FARMERS MARKET**

Mixed Greens, Golden Balsamic Vinaigrette

Grilled Asparagus, Citrus, Goat Cheese, Orange Vinaigrette

Heirloom Tomatoes, Buffalo Mozzarella, Basil Oil, Olive Oil

### **SANTA BARBARA SMOKED SALMON**

Atlantic Salmon Smoked with Sliced Red Onions, Vine Ripe Tomatoes, Capers, Dill Cream Cheese, Bagels

### **QUICHE LORRAINE**

“Classic” Bacon, Swiss Cheese, Onion

### **OMELET STATION**     *Chef attendant required at \$250*

Cage Free Eggs & Egg Whites

Natural Bacon, Chicken-Apple Sausage, Ham

Cheddar Cheese, Swiss Cheese, Goat Cheese

Mushrooms, Cured Tomatoes, Spinach, Bell Peppers, Onions

### **FRENCH TOAST**

Roasted Strawberries, Nutella, Vermont Maple Syrup

### **SIDES**

Roasted New Potatoes, Lemon Zest, Herbs, Sea Salt

Apple Smoked Chicken Sausage, Crispy Bacon

### **DESSERT**

Seasonal Fruit Tarts

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# BREAKFAST

## BUFFET ENHANCEMENTS

### BURRITOS

\$10 each

*Selection of one:*

Carne Asada, Scrambled Eggs, Pico de Gallo, Jack Cheese

Corned Beef Hash, Scrambled Eggs, Potatoes, Whole Grain Mustard Hollandaise

Vegan Chorizo, Lime Rice, Peppers, Black Beans, Jack Cheese

*Each Wrapped in a Soft Flour Tortilla*

### SANDWICHES

\$10 per person

*Selection of one:*

Shaved Ham, Scrambled Eggs, Fontina Cheese

Nueske's Canadian Bacon, Scrambled Eggs, Pepper Jack Cheese

Spinach, Egg Whites, Mushrooms, Goat Cheese

### FAVORITES

\$12 per person

*Selection of one:*

#### BRIOCHE FRENCH TOAST

Warm Vermont Maple Syrup, Cinnamon Butter

#### BELGIAN WAFFLE

Chantilly Cream, Warm Vermont Maple Syrup, Bourbon Honey Butter

#### BUTTERMILK PANCAKES

Lemon and Blueberry Preserves, Warm Vermont Maple Syrup

### STEEL-CUT OATS

\$10 per person

Brown Sugar, Fresh Berries

### COCONUT PARFAIT

\$12 per person

Coconut Milk Yogurt, House-Baked Granola, Mixed Berries, Dried Coconut Slivers

### SANTA BARBARA SMOKED SALMON

\$18 per person

Atlantic Salmon Smoked, Sliced Red Onions, Vine Ripe Tomatoes, Capers, Dill Cream Cheese, Assorted Bagels

### CHOICE OF EGGS

#### TRADITIONAL EGGS

\$8 per person

Hard Boiled or Scrambled

#### SCRAMBLED EGG WHITES

\$10 per person

#### GOAT CHEESE & CHIVE SCRAMBLE

\$12 per person

#### FRITTATA

\$14 per person

Tomato & Artichoke

#### QUICHE LORRAINE

\$14 per person

### BREAKFAST MEATS

\$8 per person

*Selection of one:*

Applewood Smoked Bacon, Chicken-Apple Sausage, Turkey Sausage, Turkey Bacon

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# BREAKFAST

## STATIONS

### EGGS BENEDICT / FLORENTINE STATION

*Selection of one:*

**EGGS BENEDICT** *\$16 per person*

Nueske's Canadian Bacon, Classic Hollandaise

**FLORENTINE BENEDICT** *\$16 per person*

Spinach, Tomato, Whole Grain Mustard Hollandaise

**OMELET STATION** *\$24 per person*

Cage Free Eggs and Egg Whites

Natural Bacon, Chicken-Apple Sausage, Ham

Cheddar Cheese, Swiss Cheese, Goat Cheese

Mushrooms, Cured Tomatoes, Spinach, Bell Peppers, Onions

### CARVING STATION

**HONEY GLAZED HAM** *\$30 per person*

Dijon, Mayonnaise, Hawaiian Rolls

**CEDAR PLANK-ROASTED SALMON  
"EN CROUTE"** *\$28 per person*

Lemon Dill Cream

***Station Time: 90 Minutes***

***One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.***

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BREAKS

# BREAKS

## THEMED BREAKS

### FARM TO TABLE

\$22 per person

Assorted Pressed Juices  
Individual Crudite with Hummus & Green Goddess  
Tangerines, Baby Apples, Strawberries, Bananas

### BUILD YOUR OWN TRAIL MIX

\$18 per person

Almonds, Cashews, Pistachios  
Sun-Dried Cranberries, Golden Raisins, Papaya, Mango  
House Granola, M&M's, Yogurt Covered Raisins

### CHIPS & DIP

\$20 per person

Warm Tortilla Chips, House Potato Chips  
Duo of Salsas & Guacamole, Clam Dip, Spinach  
Artichoke

### PASÉA CONFECTIONS

\$21 per person

Sea Salt Brownies, Chocolate Chip Cookies  
Blondies, Gluten Free Triple Chocolate Cookies

### ANTIOXIDANT

\$26 per person

Kind Bars®  
Mixed Berry & Greek Yogurt Parfaits  
Banana, Blueberry, Açai & Almond Milk Smoothies  
House Made Antioxidant Trail Mix

### FRESH DONUTS

\$26 per person

*Selection of three:*

Maple Bacon, Fruity Pebbles, S'mores, Oreo,  
Cinnamon Sugar, Paséa Blue Sprinkles

### WELLNESS BREAK

\$18 per person

Vitality Shots  
House Made Energy Bars & Protein Bites

### GIVE ME A CREPE

\$22 per person

Warm Crepes with Chantilly Cream  
Peanut Butter, Nutella, Chocolate, Caramel, Lemon  
Curd, Cream Cheese  
Strawberry, Blueberry, Raspberry, Banana  
Chocolate Chips, Coconut, Almond, Cookie Crumble

### POPCORN & PRETZELS

\$22 per person

Buttered, Bacon, & Nacho Cheese Popcorn  
Mini Soft Pretzels with House Beer Cheese  
Classic Pretzel Twists

### MID-DAY FIESTA

\$28 per person

Agua Fresca and Pineapple Citrus Cooler  
Warm Tortilla Chips, Poblano Queso & Salsa Roja  
Black Bean Empanadas

### PETITE CROISSANT SANDWICHES

\$22 per person

#### CHICKEN SALAD

Celery, Grape, Onion, Scallions, Dill, Bibb Lettuce

#### TUNA SALAD

Red Onion, Celery, Parsley, Lemon, Mayonnaise,  
Tomato, Bibb Lettuce

#### EGG SALAD

Whole Grain Mustard, Celery, Chive, Bibb Lettuce

### LEMONADE STAND

\$24 per person

Lemonade & Arnold Palmers  
Lemon Tarts, Assorted French Macaroons, Lemon &  
White Chocolate Cupcakes

***Breaks Replenished for: 30 Minutes***

***Beverages not included unless indicated in menu.***

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# BREAKS

## BREAK ENHANCEMENTS

### À LA CARTE BREAK ITEMS

<b>ASSORTED FRESH PASTRIES</b>	<i>\$65 per dozen</i>
Honey Butter and Jam	
<b>SEASONAL FRUITS &amp; BERRIES</b>	<i>\$11 per person</i>
<b>FRESHLY BAKED ASSORTED COOKIES</b>	<i>\$65 per dozen</i>
<b>FRESHLY BAKED BROWNIES &amp; BLONDIES</b>	<i>\$65 per dozen</i>
<b>ASSORTED GRANOLA &amp; POWER BARS</b>	<i>\$6 each</i>
<b>ASSORTED CANDY BARS</b>	<i>\$6 each</i>
<b>INDIVIDUAL CHIPS &amp; PRETZELS</b>	<i>\$6 each</i>
<b>ASSORTED SNACKS</b>	<i>\$6 each</i>
<b>INDIVIDUAL GREEK YOGURTS</b>	<i>\$7 each</i>

### CHARCUTERIE BOARD *\$30 per person*

Assorted Cured Meats  
Purple Mustard, House Made Jams  
Sesame Lavosh, Assorted Freshly Baked Breads

### CHEESE BOARD *\$28 per person*

Sliced Baguettes & Crackers  
Domestic & Foreign Cheeses  
Spreads & Home Made Jams  
Seasonal Fruit

### À LA CARTE BEVERAGE ITEMS

<b>COFFEE</b>	<i>\$120 per gallon</i>
Freshly Brewed PEERLESS Regular & Decaffeinated	
<b>HOT TEAS</b>	<i>\$120 per gallon</i>
Selection of Steven Smith Loose Teas	
<b>ICED TEA</b>	<i>\$85 per gallon</i>
Organic Tropical Black Iced Tea	
<b>JUICES</b>	<i>\$50 per carafe</i>
Orange, Cranberry, Grapefruit or Apple	
<b>SOFT DRINKS</b>	<i>\$7 each</i>
Assorted	
<b>BOTTLED WATER</b>	<i>\$6 each</i>
San Benedetto	
<b>MINERAL WATER</b>	<i>\$7 each</i>
<b>RED BULL</b>	<i>\$8 each</i>
Regular & Sugar Free	

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LUNCH

# LUNCH

## BUFFET

### **FARMERS MARKET DELI**      *\$70 per person*

#### **ROASTED FENNEL AND TOMATO SOUP**

#### **CREATE YOUR OWN SALAD**

Mixed Greens, Organic Kale, Romaine

Cucumber, Cherry Tomatoes, Candied Bacon, Hard Boiled Eggs, House Croutons, Roasted Almonds, Toasted Pepitas, Shaved Parmesan, Gorgonzola Crumbles

Ranch, Balsamic, Green Goddess Dressing

#### **CREATE YOUR OWN SANDWICH**

Carved Turkey, Ham, House Roast Beef, Salami, Tuna Salad

Aged Cheddar, Havarti, Swiss Cheese

Sourdough, Multi-grain, Asiago Batard

Butter Lettuce, Sliced Red Onions, Heirloom Tomatoes, Pickle Spears

Mayonnaise, Dijon Mustard, Tomato Aioli

#### **CHEF'S BBQ CHIPS**

#### **SLICED SEASONAL FRUIT**

#### **ASSORTED COOKIES**

### **BONFIRE BUFFET**      *\$68 per person*

#### **CAPRESE SALAD**

Heirloom Tomatoes, Bocconcini Mozzarella, Wild Rocket Arugula, Frisée, Basil Pesto, Balsamic Glaze

#### **PASTA SALAD**

Fusilli Pasta, Roasted Tomatoes, Artichokes, Persian Cucumber, Olives, Red Onion, Feta Cheese

#### **CREATE YOUR OWN BURGER & DOGS**

Angus Beef Burger, Turkey Burger, Impossible Burger  
Hebrew National Hot Dogs, Brioche and Gluten Free Buns

Aged Cheddar, American, Swiss, Provolone Cheese  
Red Onion Jam, Bacon, Butter Lettuce, Heirloom Tomato,

Pickle Spears, Diced Onion, Sweet Relish, Sauerkraut  
Ketchup, Mayonnaise, Mustard, BBQ Sauce, House Secret Sauce

#### **SEASONED WAFFLE FRIES**

#### **SEASONAL VEGETABLES**

#### **CHOCOLATE CUPCAKES, SLICED WATERMELON**

***Buffet Time: 90 Minutes***

***A \$100 labor fee applies to groups of 25 or less.***

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# LUNCH

## BUFFET

### **HUNTINGTON BEACH BBQ**     *\$76 per person*

#### **SPRING FARMERS SALAD**

Roasted Corn, Shaved Onion, Strawberry, Toasted Almonds, Parsley Vinaigrette

#### **POTATO SALAD**

Baby Yukons, Whole Grain Mustard, Crispy Pancetta, Fresh Herbs, Capers

#### **HOUSE SMOKED BRISKET**

Citrus BBQ Sauce

#### **GRILLED CHICKEN THIGHS**

Chipotle Lime Sauce

#### **CEDAR PLANK SALMON**

Ginger Garlic Glaze

#### **BAKED BEANS**

#### **ROASTED CORN COBBETS**

Chili Lime, Cilantro Cream, Cotija Cheese

#### **S'MORES BARS, LEMON BARS, RASPBERRY CHEESECAKE SHOOTERS**

### **AARNA SPA BUFFET**     *\$72 per person*

#### **QUINOA SALAD**

Arugula, Garbanzo Beans, Roasted Red Peppers, Kalamata Olives, Feta Cheese, Herb Vinaigrette

#### **ARTISAN CAESAR**

Red and Green Hearts of Romaine, Mixed Olive Tapenade, Torn Croutons, Shaved Parmesan, Caesar Dressing

#### **THAI SALAD**

Red Cabbage, Napa Cabbage, Carrot, Red Pepper, Green Onions, Bean Sprouts, Edamame, Cilantro, Peanut Dressing

#### **SAFFRON JIDORI CHICKEN**

Oven Roasted Tomatoes and Onion, Fresh Herbs

#### **MARINATED LOCAL SEA BASS**

Mediterranean Vegetable Salad

#### **FRAGRANT RICE**

Long Grain Basmati, Sliced Almonds, Golden Raisins

#### **MARINATED SEASONAL VEGETABLES**

#### **RASPBERRY & LIME CHIA SEED PUDDING, WHOLE GRAIN CARROT CAKE**

*Buffet Time: 90 Minutes*

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# LUNCH

## BUFFET

### CALIFORNIA BUFFET

*\$70 per person*

#### PANZANELLA

Romaine, Local Farm Vine Ripe Tomatoes, Cucumbers, Perlini Mozzarella Pickled Red Onions, Torn Croutons, Sweet Basil Vinaigrette

#### ORGANIC BABY KALE SALAD

Shaved Broccoli, Sliced Radishes, Avocado, Hard Boiled Egg, Greek Yogurt Dressing

#### GRILLED PEACH FLAT BREAD

Herb Ricotta, Pesto, Grilled Onion, Toasted Pine Nuts, Saba Vinegar

#### SHRIMP FAJITA FLATBREAD

Black Beans, Corn, Tomato, Cilantro, Crema

#### GRILLED FLAT IRON STEAK

Tomato Chimichurri, Avocado

#### GRILLED SWORDFISH

Mango Salsa

#### RED BERRY CAKE, MANGO CAKE, SEASONAL FRUIT WITH LOCAL CITRUS

### CERCA DE LA PLAYA

*\$68 per person*

#### TORTILLA SOUP

Pico De Gallo, Mexican Crema

#### TIJUANA CAESAR

Romaine, Roasted Pepitas, Cilantro, Tortilla Strips, Cotija, Green Caesar Dressing

#### PROTEINS

*Selection of two:*

Beef Barbacoa, Mojo Pork Carnitas, Achiote Chicken, Steak Fajita, Mahi-Mahi, Vegan Chorizo

#### CORN AND FLOUR TORTILLAS

#### FRIJOLES RANCHERO AND CILANTRO LIME RICE

#### TOPPINGS

Sour Cream, Fire Roasted Salsa, Tomatillo Salsa, Guacamole, Onion, Shredded Radish, Tomato, Shredded Lettuce, Cotija, Limes, Cilantro

#### BUNELOS, DULCE DE LECHE CAKE

***Buffet Time: 90 Minutes***

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# LUNCH

## BUFFET

### ITALIANO BUFFET

*\$72 per person*

#### HEIRLOOM TOMATO & BURRATA

Sundried Tomato Pesto, Arugula, Frisée, Balsamic Drizzle, Fresh Basil, Olive Oil

#### BIG ITALIAN

Romaine, Radicchio, Red Onions, Olives, Pepperoncinis, Parmesan, Garlic Croutons, Creamy Oregano Vinaigrette

#### PAN-SEARED BRANZINO

Tomato & Eggplant Caponata

#### BALSAMIC MARINATED NEW YORK STEAK

Crispy Garlic & Rosemary Saba

#### TUSCAN VEGETABLES

Mushrooms, Zucchini, Eggplant, Sweet Peppers, Mixed Onions, Asparagus

#### SPINACH RICOTTA GNOCCHI

Baby Spinach, Ricotta, Pine Nuts, Red Chili, Garlic Cream

#### CHOCOLATE CHIP CANNOLI, TIRAMISU

***Buffet Time: 90 Minutes***

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# LUNCH

## BOXED LUNCHES

### BOXED LUNCH *\$54 per person*

Includes a bag of chips, seasonal fruit & a chocolate chip.

#### SALADS

*Selection of one salad:*

##### MEDITERRANEAN QUINOA SALAD

Cucumber, Tomato, Garbanzo, Bell Peppers, Red Onions, Basil, Cilantro

##### SOUTHWEST ORZO PASTA SALAD

Black Beans, Mixed Peppers, Corn, Cilantro, Scallions

##### RED POTATO SALAD

Whole Grain Mustard, Capers, Garlic Dill

#### SANDWICHES

*Selection of two sandwiches:*

*Additional sandwich selections can be added for \$5 per selection per person.*

##### SMOKED TURKEY SANDWICH

White Cheddar, Local Tomato, Romaine, Garlic Aioli, Ciabatta

##### ROAST BEEF

Provolone Cheese, Shaved Onion, Tomato, Lettuce, Horseradish Cream, French Roll

##### GRILLED CHICKEN

Mozzarella, Arugula, Artichoke, Basil Pesto, Ciabatta

##### ITALIAN

Salami, Ham, Capicola, Lettuce, Tomato, Red Onion, Whole Grain Mustard, Ciabatta

##### ANTIPASTO

Prosciutto, Heirloom Tomato, Buffalo Mozzarella, Pesto, Arugula, Balsamic Reduction, French Roll

##### TUNA SALAD

Albacore Tuna, Red Onion, Celery, Parsley, Lemon, Mayonnaise, Romaine, Sourdough

##### CHICKEN SALAD

Celery, Grape, Onion, Scallions, Dill, Bibb Lettuce, Sourdough

##### VEGAN GREEK WRAP

Marinated Tomatoes, Roasted Onion, Kalamata Olives, Pepperoncini, Cucumbers, Lettuce, Oregano Vinaigrette, Flour Tortilla

***Minimum of 25 guests.***

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HORS D'OEUVRES





# HORS D' OEUVERES

## PASSED HORS D' OEUVERES

### COLD

\$10 per piece

#### CHICKEN MANGO SALAD SHOOTER

Mixed Peppers, Cilantro Cream <sup>GF</sup>

#### SOUTH WEST CHICKEN

Black Beans, Polenta Cake <sup>GF</sup>

#### SMOKED DUCK WITH ORANGE COMPOTE

Orange Compote, Pistachio

#### BEEF TENDERLOIN CROSTINI

Tomato Jam and Crème Fraîche

#### SMOKED SALMON WRAPPED ASPARAGUS

Lemon & Crème Fraîche

#### PEPPERED AHI CAVIAR

Wasabi Cream on a Wonton Crisp

#### AHI TUNA POKE SPOON

Ponzu Sauce, Togarashi, Wasabi Avocado Purée

#### CALIFORNIA ROLL TOSTADA

Imitation Crab, Avocado Purée, Cucumber, Wonton Chip

#### ANTIPASTO SKEWERS

Red Pepper Romesco, Balsamic Glaze <sup>GF</sup>

#### VEGETABLE SUMMER ROLL

Mint, Thai Peanut Sauce

#### SHRIMP COCKTAIL SHOOTER

Bloody Mary Sauce, Celery <sup>GF</sup>

#### SEA BASS CEVICHE

Tomato, Avocado, Cilantro

### HOT

\$10 per piece

#### HONEY LIME CHICKEN SKEWER

Cilantro, Chipotle Crema <sup>GF</sup>

#### COCONUT CHICKEN

Yellow Curry Aioli

#### MINI BEEF WELLINGTON

Peppercorn Bearnaise

#### BULGOGI BEEF SATAY

Sesame Seeds, Gochujang Aioli

#### BACON WRAPPED DATES

Manchego Spicy Honey Glaze <sup>GF</sup>

#### LOBSTER CORN DOG

Lemon Aioli and Chives

#### STEAKHOUSE CRAB CAKE

Rosemary Remoulade

#### BAJA SHRIMP LUMPIA

Cilantro Crema, Chile Lime

#### PARMESAN HERB & CHEESE TWISTS

Tomato Bisque

#### WILD MUSHROOM ARANCINI

Truffle and Parmesan Sauce

#### VEGETABLE LUMPIA

Cilantro Sweet Chili

#### IMPOSSIBLE MEATBALLS

Honey Garlic BBQ

#### SEARED SCALLOP

Corn Purée, Chorizo Oil

#### COCONUT SHRIMP

Mango Jalapeño Chutney

#### CAULIFLOWER FRITTER

Garlic Chili Sauce

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RECEPTIONS



# RECEPTION

## STATIONS

*A minimum of 3 stations are required if substituted for a meal.*

### **SALAD STATION** \$26 per person

Red Romaine Hearts, Chicory Blend, Baby Iceberg

Cherry Tomatoes, Persian Cucumbers, Marinated Red Cabbage, Seasoned Chickpeas, Marinated Artichoke, Seasonal Radish, Mixed Olives, Mixed Berries, Almonds, Pecans

Parmesan, Gorgonzola, Feta, Goat Cheese

Buttermilk Ranch, Green Goddess, Red Balsamic, Oil & Vinegar

### **DISPLAY OPTIONS**

#### **ARTISAN CHEESE BOARD** \$34 per person

International & American Artisanal Cheeses

Sliced Baguettes, Lavash, Marcona Almonds, Pickled Vegetables, Jam, Fruit Compote, Organic Honey Comb

#### **CHARCUTERIE BOARD** \$30 per person

Chef's Selection of Meats

Assorted Mustards, Pickled Vegetables, Artisanal Bread

#### **CRUDITÉ PLATTER** \$20 per person

Baby Heirloom Carrots, Broccoli, Sweet Mini Peppers, Celery, Cucumber, Heirloom Tomatoes

Buttermilk Ranch, Tzatziki, Chipotle Lime

#### **B.Y.O.B.** \$26 per person

Tomato Bruschetta, Mixed Olive Tapenade, Artichoke Tapenade, Strawberry Bruschetta

Rustic Crackers, Baguettes, Artisan Breads

Parmesan, Whipped Goat Cheese, Boursin Cheese

Balsamic Glaze, Honey, Roasted Garlic Oil

### **ANTIPASTO** \$26 per person

Marinated Mushrooms, Peppadew Peppers, Olives, Seasoned Mozzarella, Cornichons, Prosciutto, Mortadella, Finocchiona, Assorted Grissini

Cherry Tomatoes, Persian Cucumbers, Marinated Red

### **GAME DAY** \$32 per person

#### **TRIO OF BUFFALO WINGS**

Buffalo, Chipotle BBQ, Spicy Asian

Buttermilk Ranch & Blue Cheese

#### **HOUSE CHICHARRONS**

Guacamole & Spicy Guajillo Salsa

#### **CRISPY ONION RINGS**

Mango Habanero and Honey Mustard

### **MIDWEST MUST-HAVES** \$32 per person

#### **WISCONSIN'S CHEESE CURDS**

Comeback Sauce

#### **MISSOURI'S DEEP-FRIED RAVIOLIS**

Smoked Marinara

#### **MICHIGAN'S CONEY ISLAND DOGS**

#### **KANSAS' BURNT ENDS**

Sweet BBQ Sauce

**Station Time: 90 Minutes**

**One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.  
A \$100 labor fee applies for groups of 25 or less.**

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# RECEPTION

## STATIONS

*A minimum of 3 stations are required if substituted for a meal.*

### **MAC & CHEESE STATION**      \$26 per person

Cavatappi Pasta with Creamy Four Cheese Blend  
Chicken, Bacon, Shrimp, Lobster  
Cheddar, Parmesan, Gruyere Cheese, Tomato,  
Mushroom, Scallions, Fine Herbs, Toasted  
Breadcrumbs  
House Made Garlic Bread

*Gluten Free pasta available upon request*

### **PASTA STATION**      \$34 per person

*Selection of three:*

#### **SHRIMP ALFREDO**

Blackened Shrimp, Fettuccine, Parmesan, Fine Herbs

#### **BEEF BOLOGNESE**

Crushed Tomato, Penne, Ricotta, Basil

#### **CREAMY PESTO TORTELLINI**

Toasted Pine Nuts, Pecorino, Fine Herbs

#### **BAKED ZITI**

Marinara, Mozzarella, Ricotta, Parmesan, Pecorino,  
Fontina, Herbs

#### **CLAM VONGOLE**

Clam Sauce, Roasted Garlic, Linguine, Parmesan, Red  
Peppers

#### **MUSHROOM & SPINACH FARFALLE**

Parmesan Sauce, Parsley

#### **CREAMY LEMON CHICKEN PICCATA**

Garlic Sauce, Spaghetti, Capers, Parmesan

*Gluten Free pasta available upon request*

### **RISOTTO STATION**      \$28 per person

Chef Crafted Parmesan & Herb Risotto  
Pancetta, Lobster, Grilled Chicken  
Mushrooms, Marinated Tomatoes, Artichokes, Mixed  
Squash, Grilled Asparagus  
Parmesan, Goat Cheese, Pecorino, Ricotta, Trio of  
Infused Oils

### **POTATO BAR**      26 per person

Baked Yams & Russet Potatoes  
Mashed Garlic Potatoes & Sweet Potatoes  
Red Bean Chili & Broccoli Cheddar Sauce  
Bacon, Chicken, Shredded Pork  
Sour Cream, Chive, Cheddar, Red Onion, Marinated  
Tomato, Jalapeño  
Himalayan Salted Butter & Truffle Butter

### **CALIFORNIA COAST**      \$34 per person

#### **SHRIMP CEVICHE**

Cucumber, Tomato, Red Onion

#### **GRILLED FISH TACOS**

Fresh Cabbage, Chipotle Cream, Avocado

#### **LOBSTER ROLL**

Creamy Celery Dressing, Watercress

### **CALIFORNIA STREET TACOS**      \$28 per person

#### **BEEF BULGOGI TACOS**

Kimchi, Avocado, Sriracha Mayo

#### **TANDOORI CHICKEN TACOS**

Cucumber Yogurt, Marinated Tomato Salad

#### **VEGAN CHORIZO TACOS**

Corn, Scallions, Chipotle Sauce, Pickled Onions

**Station Time: 90 Minutes**

**One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.**

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

# RECEPTION

## STATIONS

*A minimum of 3 stations are required if substituted for a meal.*

### MEDITERRANEAN

*\$36 per person*

#### PASTA SALAD

Marinated Tomatoes, Olives, Artichoke Hearts, Cucumbers, Feta, Pepperoncini

#### PITA BREAD

Lavosh

#### ROASTED GARLIC HUMMUS, GREEN CHICKPEA HUMMUS, ARTICHOKE TAPENADE

#### TANDOORI CHICKEN SKEWER(S)

Mint Raita

#### BEEF KABOB(S)

Roasted Pepper Sauce

#### VEGETABLE KABOB(S)

Sun-Dried Tomato Pesto

### FLATBREAD STATION

*\$30 per person*

*Selection of three:*

Fennel Pork Sausage & Mozzarella

Caramelized Onion, Crispy Pancetta & Fresh Mozzarella

Balsamic Mushroom & Taleggio

Pear, Gorgonzola & Wild Arugula

Classic Margherita & Fresh Basil

BBQ Chicken, Mozzarella, Bacon, Red Onion, Pineapple & Micro Cilantro

Spinach and Feta, Sundried Tomato Pesto, Mozzarella, Red Onion & Roasted Garlic

Fig and Prosciutto, Fig Jam, Parmesan, Walnuts & Micro Thyme

Smoked Salmon, Boursin Caper Cream, Tomato, Onion, Everything Seasoning, Arugula & Fresh Lemon

### SLIDER STATION

*\$32 per person*

*Selection of three:*

#### ALL AMERICAN SLIDER

Caramelized Onions, Shredded Lettuce, Cheddar Cheese, Thousand Island

#### CRAB CAKE SLIDER

Fried Green Tomato, Arugula, Spicy Aioli

#### FRIED CHICKEN SLIDER

Cider Slaw, Pepper Jack Cheese, Pickles

#### PINEAPPLE PULLED PORK

Asian Style Pickled Slaw

#### TURKEY BACON SLIDER

White Cheddar, Tomato, Mixed Greens, Honey Mustard

#### CORNED BEEF RUBEN

Swiss Cheese, Sauerkraut, Russian Dressing

#### IMPOSSIBLE BURGER

Vegan Garlic Mayo, Lettuce, Vegan Bun

***Station Time: 90 Minutes***

***One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant. A \$100 labor fee applies for groups of 25 or less.***

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

# RECEPTION

## STATIONS

*A minimum of 3 stations are required if substituted for a meal.*

### HB CLAMBAKE

*\$42 per person*

Clams, Mussels, Prawns, Lobster, Sausage  
Corn and Yukon Gold Potatoes  
Red Onions, Garlic Gloves, Citrus, Fresh Herbs  
Sourdough Bread & Butter

### POKE BAR

*\$42 per person*

Ahi, Imitation Crab, Rock Shrimp  
Seasoned Rice, Brown Rice, Mixed Greens  
Wakame, Cucumber, Edamame, Scallions, Pickled  
Ginger, Avocado, Jalapeños, Carrots, Radish  
Wonton Crisps, Furikake, Shichimi Togarashi  
Sweet Soy Sauce, Ponzu, Sriracha, Sweet Chili Sauce,  
Spicy Aioli

### PHO STATION

*\$32 per person*

Beef Broth, Vegan Broth, Rice Noodles  
Flank Steak, Brisket, Shiitake Mushrooms, Marinated  
Tofu  
Thai Basil, Scallions, Mint, Cilantro, Bean Sprouts,  
Lime, Jalapeño  
Hoisin Sauce, Sriracha, Chili Garlic Sauce

### SPANISH PAELLA STATION

*\$36 per person*

Chicken, Spanish Chorizo, Mussels, Prawns  
Spanish Rice, Onions, Bell Peppers, Peas

### SEAFOOD DISPLAY

*5 piece minimum per person. Minimum of 25 guests.*

Cocktail Sauce, Old Bay Aioli, Red Wine Mignonette,  
Lemon Wedges

### CHILLED JUMBO PRAWNS

*\$9 per piece*

### MAINE SNOW CRAB CLAWS

*\$9 per piece*

### SEASONAL OYSTERS ON THE HALF SHELL

*\$9 per piece*

### SUSHI

Assorted Sushi, Chef Crafted Rolls, Nigiri Rolls &  
Sushi, Veggie Rolls  
California Rolls, Spicy Tuna Rolls, Smoked Salmon,  
Cucumber Rolls  
Ahi, Yellow Tail, Salmon, Shrimp & BBQ Eel  
Wasabi, Pickled Ginger, Soy Sauce

### 4 PIECES PER PERSON

*\$32 per person*

### 5 PIECES PER PERSON

*\$36 per person*

### 6 PIECES PER PERSON

*\$40 per person*

**Station Time: 90 Minutes**

**One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.  
A \$100 labor fee applies for groups of 25 or less.**

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

# RECEPTION

## STATIONS

*A minimum of 3 stations are required if substituted for a meal.*

### CARVING STATION

**GARLIC RUBBED TRI-TIP** \$225 per order  
Chimichurri & Chipotle BBQ Sauce  
*serves approximately 12 guests*

**CEDAR PLANK ROASTED SALMON  
"EN CROÛTE"** \$450 per order  
Lemon Dill Cream  
*serves approximately 20 guests*

**LEMON AND PARSLEY BRINED  
TURKEY BREAST** \$500 per order  
Traditional Giblet Gravy & Cranberry Sauce  
*serves approximately 30 guests*

**OVEN ROASTED LEG OF LAMB** \$575 per order  
Tzatziki Sauce & Cucumber Tomato Salad  
*serves approximately 20 guests*

**WHOLE ROASTED ANGUS  
BEEF TENDERLOIN** \$625 per order  
Béarnaise & Bordelaise Sauce  
*serves approximately 20 guests*

**SEA SALT, BLACK PEPPER AND  
GARLIC CRUSTED PRIME RIB EYE** \$675 per order  
Black Pepper, Au Jus, Horseradish Cream  
*serves approximately 30 guests*

### CARVING STATION ENHANCEMENTS

**ROASTED GARLIC MASHED  
POTATOES** \$10 per person

**3 CHEESE POTATO GRATIN** \$12 per person

**ROASTED SEASONAL VEGETABLES** \$12 per person

**Station Time: 90 Minutes**

**One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.  
A \$100 labor fee applies for groups of 25 or less.**

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DINNER



# DINNER

## BUFFET

### LUAU BUFFET

*\$125 per person*

#### ISLAND CHOPPED SALAD

Shredded Cabbage, Mixed Greens, Carrots, Mandarin Oranges, Sesame Seeds, Wonton Strips, Ponzu Dressing

#### CUCUMBER SALAD

Red Onion, Red Peppers, Thai Basil, Cilantro, Peanuts, Rice Wine Vinaigrette

#### MACARONI SALAD

Carrots, Scallions, Parsley

#### PROTEIN

*Selection of three:*

Huli-Huli Chicken

Teriyaki Beef

Lemon Grass Baked Salmon

Kalua Pork

#### WHITE RICE

#### HAWAIIAN ROASTED SWEET POTATOES

#### MIXED VEGETABLES

#### BREAD PUDDING, PINEAPPLE BARS

### ADD STUFFED SUCKLING PIG

*\$550 per pig*

*serves approximately 75 guests*

### PCH BUFFET

*\$135 per person*

#### LOBSTER BISQUE

Tarragon Crème Fraîche

#### ARTISAN CAESAR

Red & Green Hearts of Romaine, Mixed Olive Tapenade, Torn Croutons, Shaved Parmesan, Caesar Dressing

#### ORGANIC BABY KALE SALAD

California Citrus, Grilled Asparagus, Toasted Almonds, Goat Cheese, Champagne Vinaigrette

#### HERB ROASTED JIDORI CHICKEN

Lemon & Thyme Jus

#### PAN SEARED SALMON

Citrus Beurre Blanc

#### SALT CRUSTED NEW YORK STRIP

Port Wine Demi

#### TORTELLINI CARBONARA

Smoked Bacon, Green Peas, Parmesan Fresh Herbs

#### ROASTED GARLIC MASHED POTATOES

Crispy Shallots

#### GRILLED VEGETABLES

Zucchini, Squash, Asparagus, Tomatoes

#### CHOCOLATE LAYER CAKE, TRIPLE BRIE CHEESECAKE SHOOTERS

***Buffet Time: 90 Minutes***

***A \$100 labor fee applies to groups of 25 or less.***

***Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.***

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

# DINNER

## BUFFET

### GASTRO PUB

*\$120 per person*

#### RED BEAN CASSOULET SOUP

#### BACON APPLE SALAD

Organic Mix Greens, Local Heirloom Tomatoes, Gorgonzola Crumbles, Lemon Poppyseed Vinaigrette

#### ROASTED BEET SALAD

Baby Kale, Radicchio, Wild Rice, Pecorino Cheese, Shallot Vinaigrette

#### BEER BRINED CHICKEN

Fennel Slaw

#### BLACKENED SHRIMP

Roasted Bell Peppers, Onions

#### HOUSE SMOKED BABY BACK RIBS

Citrus BBQ Sauce

#### BRUSSELS SPROUTS & SHISHITO PEPPERS

Harissa Maple Glaze

#### ROASTED BABY YUKONS

Truffle Oil, Fresh Herbs, Parmesan

#### SALTED CARAMEL BROWNIE, LEMON MERINGUE TART

### FARM TO TABLE

*\$105 per person*

#### WHITE BEAN & KALE SOUP

#### HARVEST GREENS SALAD

Mixed Beet, Cherry Tomato, Cucumber, Radish, Mixed Herbs, Dijon Vinaigrette

#### GARDEN PASTA SALAD

Roasted Corn, Mixed Squash, Marinated Tomato, Hearts of Palm, Sweet Peppers, Parmesan Vinaigrette

#### SUNDRIED TOMATO CRUSTED JIDORI CHICKEN

Lemon Jus

#### GRILLED ATLANTIC SALMON

Avocado Salsa

#### ROASTED YAMS AND BRUSSELS SPROUTS

Caramelized Shallots, Candied Pecans, Cranberry Drizzle

#### MIXED VEGETABLES & PISTACHIO COUS COUS

Fresh Herb Blend & Lemon Vinaigrette

#### DOUBLE CREAM & SEASONAL FRUIT, CHOCOLATE AVOCADO TARTS

#### SEASONAL FRUIT AND BERRIES

*Buffet Time: 90 Minutes*

*A \$100 labor fee applies to groups of 25 or less.*

*Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.*

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# DINNER

## THREE-COURSE PLATED DINNER

*Includes a choice of soup or salad, single entrée and dessert.*

**Any additional soup, salad or dessert choices will be a supplement of \$10 per person. If you would like a choice of two entrées, the highest-price entrée will be charged for all meals and three options or more will accrue an additional \$20 per guest. Place cards are required to designate menu selections.**

### STARTERS

*Available at an additional cost.*

#### **EGGPLANT** *\$18 per person*

Breaded Eggplant, Ratatouille,  
Balsamic Reduction

#### **STUFFED SHELL** *\$18 per person*

Goat Cheese, Herb Ricotta, Marinara,  
Micro Basil

#### **SCALLOPS** *\$26 per person*

Sweet Corn and Parsnip Purée,  
Micro Basil

#### **GRILLED SHRIMP** *\$22 per person*

Hatch Pepper Coulis, Parmesan Polenta,  
Cotija, Micro Cilantro

#### **LAMB CHOP** *\$22 per person*

Saffron Cous Cous, Dried Fruit,  
Mint Chimichurri

### SOUPS & SALAD

*Selection of one soup or salad:*

#### SOUPS

##### **SMOKED TOMATO BISQUE**

Crème Fraîche, Basil Oil, Croutons

##### **CARAMELIZED ONION SOUP**

Gruyere Cheese, Herb Croutons

##### **CHILLED THAI SOUP**

Mango, Coconut, Thai Basil

##### **SWEET CORN & CRAB CHOWDER**

Parsley Oil

#### SALADS

##### **HEIRLOOM TOMATO & BURRATA**

Basil Pesto, Wild Arugula, Balsamic Glaze

##### **ARTISAN CAESAR**

Baby Red Romaine, Tomato Tapenade, Shredded  
Parmesan, Grilled Crostini, House Caesar Dressing

##### **WEDGE SALAD**

Heirloom Tomato, Candied Bacon, Red Onions,  
Radish, Crumbled Egg, Gorgonzola, Green Goddess  
Dressing

##### **STRAWBERRY BURRATA SALAD**

Mixed Greens, Red Onion, Sliced Almonds, Basil  
Vinaigrette

##### **WARM SPINACH SALAD**

Breaded Egg, Spinach, Frisée, Red Onions,  
Mushrooms, Bacon Dressing

##### **TRINITAS POACHED PEAR SALAD**

Mixed Greens, Point Reyes Blue, Spiced Walnuts,  
Poached Aspa

***A \$100 labor fee applies to groups of 25 or less.***

***Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.***

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# DINNER

## THREE-COURSE PLATED DINNER

*Includes a choice of soup or salad, single entrée and dessert.*

Any additional soup, salad or dessert choices will be a supplement of \$10 per person. If you would like a choice of two entrées, the highest-price entrée will be charged for all meals and three options or more will accrue an additional \$20 per guest. Place cards are required to designate menu selections.

### ENTRÉE

*Selection of one:*

**GRILLED FREE-RANGE CHICKEN** \$86 per person

Beurre Blanc

**HERB ROASTED JIDORI AIRLINE CHICKEN BREAST** \$90 per person

Thyme Jus

**PAN SEARED ALASKAN SALMON** \$92 per person

Tarragon Cream Sauce

**PANKO HERB CRUSTED CHILEAN SEA BASS** \$100 per person

Sundried Tomato and Caper Relish

**ROSEMARY BASTED FILET MIGNON** \$112 per person

Port Wine Demi

**GRILLED CENTER CUT NEW YORK** \$96 per person

Bone Marrow Jus

**COLORADO RACK OF LAMB** \$100 per person

Chimichurri

### ENTRÉE DUET

**HERB ROASTED JIDORI CHICKEN BREAST & JUMBO PRAWN** \$115 per person

Caponata, Beurre Blanc

**BRAISED SHORT RIB & CHILEAN SEA BASS** \$135 per person

Cabernet Demi Glaze, Lemon Thyme Vinaigrette

**PETITE FILET MIGNON & HALF LOBSTER TAIL** \$145 per person

Port Demi, Tomato Caper Relish

### VEGETARIAN OPTIONS

**VEGETABLE NAPOLEON** <sup>VEGAN</sup> \$86 per person

Roasted & Stacked Vegetables, Mixed Squash & Cous Cous, Red Pepper Coulis

**CREAMY POLENTA** <sup>VEGAN</sup> \$86 per person

Roasted Baby Mushrooms, Sautéed Spinach, Pine Nuts, Roasted Garlic

**TOASTED BUTTERNUT RAVIOLIS** \$86 per person

Brown Butter Cream Sauce, Sage, Walnuts

**STUFFED SHELLS** \$86 per person

Rustic Marinara, Shaved Parmesan, Micro Basil

**A \$100 labor fee applies to groups of 25 or less.**

**Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.**

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

# DINNER

## THREE-COURSE PLATED DINNER

*Includes a choice of soup or salad, single entrée and dessert.*

Any additional soup, salad or dessert choices will be a supplement of \$10 per person. If you would like a choice of two entrées, the highest-price entrée will be charged for all meals and three options or more will accrue an additional \$20 per guest. Place cards are required to designate menu selections.

### ACCOMPANIMENTS

*Selection of one starch and one vegetable:*

#### STARCHES

GARLIC MASHED POTATO

TRUFFLE MASHED POTATO

CRISPY FINGERLING POTATO

AU GRATIN POTATO

TWICE BAKED POTATO

LEMON THYME RISOTTO

PISTACHIO RICE PILAF

COCONUT FORBIDDEN RICE

#### VEGETABLES

BUNDLE OF SEASONAL VEGETABLES

SAUTÉED GARLIC ASPARAGUS

LOCAL HEIRLOOM CARROTS

SAUTÉED BABY BOK CHOY

CHARRED BROCCOLINI

ROASTED BRUSSELS SPROUTS &  
CREMINI MUSHROOMS

HERB ROASTED SQUASH

### DESSERT

*Selection of one:*

#### NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Cheesecake, Vanilla Chantilly Cream

#### CHOCOLATE TRILOGY <sup>GF</sup>

Chocolate Cake, Dark and White Chocolate Mousse

#### RED VELVET MARQUISE <sup>GF</sup>

Cheesecake Mousse, Red Chocolate Glaze

#### TIRAMISU <sup>GF</sup>

Mascarpone Mousse, Espresso Crème Brûlée, Crumble

#### BANANA BUTTERSCOTCH <sup>GF</sup>

Flourless Cake, Butterscotch Mousse, Banana Caramel

#### CHOCOLATE ESPRESSO TART <sup>GF</sup>

Short Bread Cookie Dough, Coffee Cake, Espresso Cream

#### LEMON MERINGUE TART <sup>GF</sup>

Lemon Curd, Italian Meringue, Fresh Berries

***A \$100 labor fee applies to groups of 25 or less.***

***Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.***

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# DINNER

## DESSERT STATIONS

### ASSORTED MINI DESSERTS *\$18 per person*

Mini Praline Cream Puff, Moelleux Chocolate, Moelleux Pistachio-Lemon, Moelleux Coco-Dulce, Red Berry Opera Cake, Mango Opera Cake, Tiramisu Cake, Opera Cake

### CHOCOLATE DESSERTS *\$20 per person*

S'mores Bars, Salted Chocolate Brownies, Fudge Brownies, Dulce De Leches, Red Velvet Cake

### CUPCAKES *\$62 per dozen*

Red Velvet, Chocolate, Vanilla

*Minimum order of 4 dozen*

### ASSORTED PETIT FOURS *\$60 per person*

Chef's Selection of Seasonal Flavors

### ICE CREAM SANDWICH STATION *\$25 per person*

Ice Cream Sandwiches Made-to-Order

Oreo, Chocolate Chip and Sugar Cookies

Vanilla & Chocolate Gelato

*Chef Attendant Required*

### S'MORES STATION *\$20 per person*

Chocolate, Peppermint, Traditional Marshmallows

Hershey Bars & Reese's Peanut Butter Cups

Chocolate Chip Cookies & Graham Crackers

### ICE CREAM SUNDAE STATION *\$27 per person*

Vanilla & Chocolate Gelato Station

Banana Caramel & Chocolate Sauce

Chantilly Cream, Sprinkles, M&Ms, Candied Pecans

Salted Caramel Brownies

**Station Time: 60 Minutes**

**One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.**

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LATE NIGHT

# LATE NIGHT

## LATE NIGHT RECEPTION

### TACO BAR

*\$25 per person*

Achiote Chicken, Steak Asada  
Corn & Flour Tortillas, Warm Tortilla Chips  
Salsa Roja, Salsa Verde, Pico de Gallo  
Cheddar Cheese, Cotija Cheese  
Cilantro, Limes, Guacamole, Jalapeño  
Black Beans, Spanish Rice

### CHICKEN & WAFFLES

*\$26 per person*

House-Breaded with Pecan Mascarpone & Blackberry  
Maple Nashville Hot Chicken  
Cider Slaw, Pickles  
Tender Chicken Bites  
Buttermilk Ranch, Honey Mustard BBQ, Buffalo

### SOFT PRETZEL BAR

*\$22 per dozen*

Assorted Savory & Sweet Pretzels  
Pretzel Bites Beer Cheese  
Whole Grain Mustard, Honey Mustard  
Brown Butter Maple Syrup

### CHICAGO DOG STATION

*\$20 per person*

All Beef Hot Dogs, Assorted Buns  
Sauerkraut, Diced Tomatoes, Onions  
Sweet Pickle Relish, Sport Peppers  
Ketchup, Mayonnaise, Mustards

### FRENCH FRY BAR

*\$16 per person*

Classic, Waffle, Sweet Potato Fries  
Fresh Herb Mix & Parmesan  
Trio of Infused Oils  
Ketchup, Buttermilk Ranch, House Sauce

**Station Time: 60 Minutes**

**One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.**

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*





BEVERAGES

# BEVERAGES

## HOSTED BARS

### PREMIUM BRANDS

*\$16 per drink*

Tito's Vodka  
Hendricks's Gin  
Maker's Mark Bourbon  
Captain Morgan Spiced Rum  
Monkey Shoulder Scotch  
Cazadores Tequila

### ULTIMATE BRANDS

*\$18 per drink*

Ketel One Vodka  
Nolet's Silver Gin  
Bulliet Bourbon  
Johnnie Walker Black  
Bacardi Rum  
Patron Silver Tequila

### PREMIUM WINES

*priced by bottle*

Seaglass Chardonnay  
Seaglass Cabernet Sauvignon  
Sterling Merlot

### ULTIMATE WINES

*priced by bottle*

Trinitas Cellars Chardonnay  
Whitehaven Sauvignon Blanc  
Roth Cabernet Sauvignon

### BEER SELECTIONS

*\$8 per drink*

Coors Light  
Sierra Nevada Pale Ale  
Pacifico  
Modelo

### CRAFT BEER SELECTIONS

*\$9 per drink*

Firestone 805 Ale  
Ballast Point Grapefruit Sculpin IPA

### BLOODY MARY BAR

*\$20 per drink*

Trio of Bloody Mary Mixes  
Bacon, Cheese, Olives, Celery, Pickles,  
Persian Cucumbers, Jalapeno, Onions  
Fresh Mint, Basil, Dill  
Salt, Sugar, Tajin Citrus  
*Upgrade to Ultimate Spirits +\$2*

### MIMOSA BAR

*\$18 per drink*

Fresh Orange, Pineapple, Watermelon,  
Strawberry, Mango Juices  
Strawberries, Blueberries, Raspberries,  
Orange, Pomegranate  
Fresh Mint, Basil, Citrus  
*Upgrade to Ultimate Spirits +\$2*

### ADD-ONS

#### LIQUEURS, CORDIALS

*\$19 per drink*

#### MINERAL WATER, SOFT DRINKS & JUICES

*\$7 per drink*

***\$250 per bartender.***

***Tablesides wine service available at an additional cost. Not included in bar packages.***

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# BEVERAGES

## HOURLY BAR PACKAGES

### PREMIUM

ONE HOUR	<i>\$28 per person</i>
TWO HOURS	<i>\$40 per person</i>
THREE HOURS	<i>\$55 per person</i>
FOUR HOURS	<i>\$68 per person</i>
FIVE HOURS	<i>\$79 per person</i>

### ULTIMATE

ONE HOUR	<i>\$32 per person</i>
TWO HOURS	<i>\$46 per person</i>
THREE HOURS	<i>\$60 per person</i>
FOUR HOURS	<i>\$75 per person</i>
FIVE HOURS	<i>\$89 per person</i>

***\$250 per bartender.***

***Tablesides wine service available at an additional cost. Not included in bar packages.***

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

# BEVERAGES

## WINE LIST

### CHARDONNAY

*per bottle*

<b>SEAGLASS CHARDONNAY</b>	\$50
<b>TRINITAS CELLARS CHARDONNAY</b> Napa Valley	\$55
<b>CHALONE CHARDONNAY</b> Monterey County	\$70
<b>CHALK HILL ESTATE</b> Russian River Valley	\$85
<b>CAKEBREAD CELLARS</b> Napa Valley	\$76

### SAUVIGNON BLANC

*per bottle*

<b>TRINITAS CELLARS SAUVIGNON BLANC</b> Napa Valley	\$52
<b>SAUVETAGE SAUVIGNON BLANC</b> Vin de France	\$55
<b>WHITEHAVEN SAUVIGNON BLANC</b> Marlborough	\$59

### SPARKLING WINE & CHAMPAGNES

*per bottle*

<b>CAMPO VIEJO CAVA</b> Spain	\$56
<b>SUMMER WATER ROSÉ</b> Central Coast, CA	\$59
<b>DOMAINE CHANDON</b> Napa	\$69
<b>DOMAINE CHANDON ROSÉ</b> Napa	\$79
<b>VEUVE CLICQUOT-YELLOW LABEL</b> Brut, France	\$250

### CABERNET SAUVIGNON

*per bottle*

<b>SEAGLASS CABERNET SAUVIGNON</b> Central Coast, CA	\$55
<b>VINA ROBLES CABERNET SAUVIGNON</b> California	\$60
<b>FOLEY CABERNET SAUVIGNON</b> Napa Valley	\$68
<b>TRINITAS CELLARS CABERNET SAUVIGNON</b> Napa Valley	\$95

### PINOT NOIR & OTHER REDS

*per bottle*

<b>TRINITAS CELLARS MYSTERIAMA RED BLEND</b> Napa Valley	\$56
<b>MARK WEST PINOT NOIR</b> California	\$62
<b>BELLE GLOS PINOT NOIR</b> Santa Barbara	\$75
<b>RICKSHAW PINOT NOIR</b> Central Coast, CA	\$72

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POLICIES

# POLICIES

## FOOD & BEVERAGE SERVICE

No food and/or beverage of any kind will be permitted to be brought into the Hotel, or any suites used as a hospitality suite, by the Group or any of the Group's guests. Unless otherwise arranged and contracted by Catering/Event Manager. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the State of California. As a licensee, this hotel is responsible for the administration of the regulations. The Hotel reserves the right to refuse to serve alcohol to any person without proof of age or to anyone based upon inappropriate behavior while on Hotel premises. All food and beverage prices quoted are subject to a 25% service charge and 7.75% sales tax. Service charge is taxable in the state of California.

## SERVICE CHARGE & STAFFING

All catering and banquet charges are subject to applicable 25% service charge and applicable tax, currently 7.75%. Your event will be staffed based on the following ratios, if you require additional staffing please contact your Event Manager for pricing. Buffet: 1 server per 20 guests; Plated: 1 server per 20 guests with no wine service; Plated 1 server per 15 with wine service; Reception 1 per 35; Wedding Plated 1 server per 15; Station 1 attendant per 100; Bars 1 attendant per 100. Bartender fee - \$200 for each bar. Action Station Chef - \$200 each.

## ENTRÉE SELECTIONS & ADDITIONAL CHARGES

### BUFFETS

For groups less than 25 guests, a \$100 labor fee will be added for buffet meal service. Buffet and stations are based on 90 minutes of service; late night and dessert stations are based on 60 minutes of service.

### PLATED EVENTS

In the event that your group requires a split menu, entrée selections are limited to a maximum of two selections, and the higher price applies to all entrées. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by the guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

### GUARANTEE

A firm guarantee of attendance is required for all private meal functions seventy-two (72) business hours prior to the function. In the event that a guarantee is not given, Hotel will automatically use the current house count on your group, or the last written estimate. If attendance falls below the guarantee in either case, the Group is responsible for the number guaranteed. Should additions be made within seventy-two (72) hours of arrival, those additions are subject to a 25% pricing surcharge. A minimum guarantee of twenty-five (25) guests is required for meal functions. If this minimum is not met, a \$150 labor charge is applied plus applicable sales taxes.

## OUTDOOR EVENT HOURS

Outdoor function located in the Ocean Lawn will begin no earlier than 6:00am. Pool function end no later than 10:00pm and all outdoor lawn functions end no later than 10:00pm. Amplification restrictions will be provided by Event Manager.

## COAT CHECK

If coat check is desired, it requires an attendant from beginning through end of your event at \$150 for the evening, one attendant recommended per 100 guests. Banquet and Catering Policies & Information(Continued)

# POLICIES

## ROOM SETUP & TIME CHANGES

If room setup changes are requested after your event has been set up as specified on the event banquet event order, a minimum \$150 labor charge will be posted to your account, per occurrence. On the day of your event, if the event start time is delayed more than 30 min past the scheduled start time, a minimum of \$150 labor charge will be posted to your account. For social events, a maximum of 6 hours is provided. If an additional hour (s) is requested and permitted by the hotel, a \$500 charge will apply per half hour.

## SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering/conference contact prior to the event (applicable fees may apply).

## DECORATIONS & SIGNAGE

Your catering/conference contact will be happy to provide you with a Vendor Guide for your flowers, centerpieces, themed décor, etc. Handwritten signage is not permitted and signage will not be allowed in the front lobby or entrance to hotel without prior approval. Signage may be provided by the hotel through your catering/conference manager. The hotel will not permit the affixing of anything to the walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. All displays must conform to applicable Building Code and Fire Ordinances, and should be freestanding without attachment to walls, ceilings, or floors. A service fee is assessed for the cleanup and removal of all materials. Any fees assessed will be the responsibility of the Group, and will be charged to Group Master Account.

## FIRE HAZARDS

No open flames are permitted inside function room. The use of flames, fireworks, sparklers and sky lanterns in outdoor venues are prohibited.

## DRONES

Use of drones on Hotel property is strictly prohibited.

## DELIVERIES

All deliveries must be pre-arranged with Event Manager. Delivery hours are between 8am - 4pm and are made to Hotel's receiving dock, checking in at the Security Office located adjacent to the receiving dock. The party making the delivery must provide any carts or hand trucks necessary for the delivery.

Vendors and delivery services not in compliance with Hotel's safety standards will be denied access.

## SHIPMENTS

Please plan for your boxes to arrive no more than 3 days in advance of your function. The initial 200lbs is complimentary, the group will be charged \$75 for every 45lbs (or fraction of) thereafter. Please refer to drayage and shipping information document for further details.



PASÉA  
HOTEL & SPA™

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