

# Event Menus

Unforgettable Meetings & Events



# Buffets

## VESPERA BREAKFAST | 45 PER PERSON

Scrambled Eggs  
Egg whites  
Bacon  
Chicken Sausage  
Crispy Potato Cubes  
Sliced Fruit Plate  
Toast  
Taste of Italy 50pp  
Penne Alfredo  
Baked Rigatoni  
Chicken Saltimboca  
Caesar Salad  
Roasted Broccolini  
Herb Garlic Focaccia  
Tiramisu

## TASTE OF MEXICO TACO BAR | 50 PER PERSON

Grilled Steak  
Pollo Asado  
Shredded Pork  
Salsa Bar  
Refried Beans  
Street Corn  
Tres Leches Cake

## PISMO PICNIC COOKOUT | 45 PER PERSON

Hot Dog  
Fried Chicken  
Hamburger  
Potato Salad  
Potato Chips  
Pickles  
Ambrosia

## VESPERA BBQ | 75 PER PERSON

Roasted Tri Tip  
Pulled Pork  
Grilled Chicken  
Coleslaw  
Macaroni Salad  
Potato Chips  
Pickles  
Apple Cobbler

## SOMERSET DINNER | 85 PER PERSON

Grilled Chicken Breast, Mustard Demi-Glace  
Roasted Beef Striploin, Au Jus  
Roasted Miso Salmon with Foraged Mushrooms  
Potato Purée  
Roasted Seasonal Vegetable  
Mixed Green Salad  
Clam Chowder  
Strawberry Shortcake

## VESPERA DELI | 50 PER PERSON

Cranberry Turkey Wraps  
Chicken Curry Wrap  
Tuna Salad Sandwich  
Ham and Cheese Pinwheel  
Antipasto Skewers  
Watermelon Feta Salad  
Macaroni Salad  
Fruit Platter  
Potato Chips  
Brownie



breakfast plated

breakfast a la carte



# Plated Breakfast

## ALL PLATED BREAKFASTS INCLUDE:

Freshly squeezed orange juice

Freshly brewed spearhead regular & decaffeinated coffee

Assortment of hot tea

### Buttermilk Pancakes | 24 PER PERSON

Whipped butter | Warm Syrup | Smoked Bacon

### EGG WHITE FRITATA | 28 PER PERSON

Sweet pepper | Onion | Tomato | Kale | Avocado | Micro Greens  
Mixed Green Salad

### AMERICAN BREAKFAST | 26 PER PERSON

Farm fresh scrambled eggs | Smoked Bacon | Crispy breakfast potatoes

### TRADITIONAL EGGS BENEDICT | 32 PER PERSON

Poached Egg | English Muffin | Grilled Nueske's Canadian Bacon  
Hollandaise | Mixed Green Salad

# Breakfast à la Carte

## BREAK ITEMS

Assorted Morning Pastries 48 per dozen

Assorted Bagels | Cream Cheese 40 per dozen

Assorted Donuts 40 per dozen

All prices are per person, unless otherwise noted, and are subject to a 24% service charge (taxable) and an applicable sales tax.  
Selections are required in advance for plated breakfast orders.

Plated

Sandwich Lunches

Express Lunch



## Plated Lunch

### WEDGE SALAD | 18

Baby Bibb Lettuce | Onion | Bacon | Tomato | Blue Cheese Dressing  
Egg | Smoked Almond

### BAJA CAESAR | 16

Cilantro Pepita Dressing | Shaved Onion | Tortilla Strips | Pepitas | Egg

### MARKET GREENS SALAD | 16

Mesclun Mix | Tomato | Onion | Cucumber | Carrot | Ranch Dressing

### ROASTED HALIBUT | 32

Coconut Jalapeño Cream sauce | Corn Esquites

### BURGER TORTA | 28

House Beef Patty Blend | LTO | Cheddar Cheese | Vespera Sauce | Tajin Fries

### ROASTED CHICKEN TACO | 20

Marinated Chicken | Salsa Verde | Cilantro | Onion | Tortilla Chips & Beans

### GRILLED STEAK TACO | 20

Marinated Beef | Orange Arbol Sauce | Onion | Cilantro | Tortilla Chips & Beans

### DESSERT

### STRAWBERRY SHORTCAKE | 14

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Plated

Sandwich Lunches

Express Lunch



# Sandwiches

## BOX LUNCH | 28 PER PERSON

sides: potato chips & fresh whole fruit

Bottled water

SANDWICHES choice of

### OVEN ROASTED TURKEY BREAST

Swiss Cheese | Lettuce | Tomato | Herb Aioli | Country Wheat

### GARDEN VEGETABLE

Traditional Hummus | Cucumbers | Sprouts | Tomatoes | Avocado  
Country wheat

### BLAT

Smashed avocado | Smoked Bacon | Lettuce | Tomato  
Roasted Garlic Mayo | Farmers Bread

### ITALIAN GRINDER

Soppresata | Mortadella | Pepperoni | Provolone | Pepperoncini  
Tomato | Onion | Lettuce | Oregano Vinaigrette | Ciabatta

**BUFFETS**

**BREAKFAST**

**LUNCH**

**DINNER**

**HORS D'OEUVRES**

**RECEPTION  
BOARDS**

**CARVING ACTION  
STATIONS**

**BEVERAGES**

Plated

Sandwich Lunches

**Express Lunch**

# Express Plated Lunch\*

**CHOOSE YOUR MEAL ON THE DAY | 40 PER PERSON**

ENTRÉES

**BAJA CAESAR**

Cilantro Pepita Dressing | Shaved Onion | Tortilla Strips | Pepitas | Egg

**MARKET GREENS SALAD**

Mesclun Mix | Tomato | Onion | Cucumber | Carrot | Ranch Dressing

**BURGER TORTA**

House Beef Patty Blend | LTO | Cheddar Cheese | Vespera Sauce | Tajin Fries

**ROASTED CHICKEN TACO**

Marinated Chicken | Salsa Verde | Cilantro | Onion | Tortilla Chips & Beans

**OVEN ROASTED TURKEY SANDWICH**

Swiss Cheese | Lettuce | Tomato | Herb Aioli | Country Wheat | Fries

DESSERT

**LEMON BAR**

Choice of: Sierra Mist, Pepsi, or Diet Pepsi

\*Available only to groups of 12 people or less. Orders taken 90 minutes prior to desired service time.

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Plated



## Plated Dinners

FIRST choice of  
**CHEFS GARDEN SALAD 12**  
**BAJA CAESAR 12**

### ENTRÉES

**ROASTED CITRUS HERB CHICKEN | 60**

Smashed Potatoes | Seasonal Vegetable | Mustard Jus

**HAND CARVED BEEF TENDERLOIN | 95**

Pommes Anna | Seasonal Vegetable | Demi-Glace

**ROASTED MISO SALMON | 70**

Forbidden Rice | Seasonal Vegetable | Foraged Mushroom

**BRAISED SHORT RIB | 75**

Potato Puree | Seasonal Vegetable | Pinot Noir Reduction

**CAVATELLI "BOLOGNESE" (V) | 58**

Mushroom "Bolognese" Shredded Parmesan | Herbs | Pistachios

**ROASTED SEABASS | 70**

Cauliflower Puree | Seasonal Vegetable

### DESSERT

**CRÈME BRULÉE | 18**

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# Hors d'oeuvres

Choice of Tray Passed or Stationed

## CHILLED HORS D'OEUVRES

Ahi Tuna Tostada, Truffle Aioli, Avocado, Shallot, Citrus Chili Oil 10

Pacific Oysters, Assorted Salsas, Lemon 5

Antipasto Skewer Roasted Tomato, Fresh Mozzarella, Olive 8

Shrimp Ceviche, Leche de Tigre, Serrano, Cilantro, Avocado 10

Burrata Crostini, Roasted Tomato, Fresh Burrata, Basil Oil 6

Classic Shrimp Cocktail Shooter, Tiger Shrimp, Baja Coctel Sauce, Lemon 10

Dragonfruit Ceviche (V\*), Lime, Cucumber, Cilantro, Serrano Chili, Popping candy 8

## HOT HORS D'OEUVRES

Arancini (V), Smoked Gouda, Caramelized Onion Cream 6

Crab Cakes, Pineapple Mustard, Micro Fennel 8

Beef Meatball, Chorizo Sauce, Feta 6

Lemongrass Chicken Satay, Guava sauce 8

Thai Beef Satay, Spicy Macha Ponzu 8

Rosemary Lamb Lollipops, Olive Aioli 10

Spanakopita (V), Tzatziki 6

Mushroom Filo Purse (V\*), Herb Pesto 6

Chicken Empanada, Sweet Morita salsa, 8

Beef Empanada, Caramelized Pineapple Salsa 8





# Reception Boards

## **OATMEAL BOARD | 80**

Steel Cut Oats | Fresh Berries | Brown Sugar | Sweet Cream | Pecans

## **SMOKED FISH AND LOX BOARD | 100**

Smoked Trout | Smoked Salmon | Capers | Creamy Dill | Onion | Tomato  
Assorted Bagels

## **PARFAIT BOARD | 75**

Assorted Yogurts | Berry Compote | Granola | Fresh Diced Fruit | Honey

## **PASTRY BOARD | 75**

Danishes | Croissants | Bagels | Muffins | Assorted Spreads

## **FRUIT BOARD | 75**

Sliced Fruit Display | Selection of Whole Fruit

## **SNACK TIME | 80**

Beef Jerky | Chocolate Espresso Beans | Cereal Snack Mix | Corn Nuts  
Mixed Nuts

## **VEGGIES, CHIPS & DIPS | 250**

Varied Selection of Snack Chips | Guacamole | Salsas | Vegetable Crudité  
Assorted Dips

## **MEDITERRANEAN MEZZE BOARD | 300**

Hummus | Falafel | Spanakopita | Tabbouleh | Tzatziki | Pita  
Marinated Olives and Feta

## **SEAFOOD DISPLAY | 350**

Oysters on the Half Shell | Shrimp Cocktail | Ceviche | Poached Lobster  
Salad Dip

## **CHARCUTERIE & CHEESE | 375**

Assorted Cured Meats | Chef's Selection of Artisan Cheese | Crackers  
Traditional Accoutrements

## **SIGNATURE SWEET STATION | 225**

Assorted Mini cupcakes | Assorted Mini French pastries  
Fresh Seasonal Berries | Chantilly Cream Frangelico Mascarpone



## Carving Action Tables

### **SLOW ROASTED PRIME RIB | 150**

Horseradish Cream | Au Jus | Artisan Rolls with Butter

### **WOOD ROASTED WHOLE SALMON | 125**

Whole Grain Mustard | Artisan Rolls with Butter

### **ROASTED TURKEY BREAST | 100**

Dijon Aioli | Cranberry Aioli | Artisan Rolls with Butter

Carving action stations require a uniform attendant at \$150 per hour, per attendant (1 attendant per 50 guests). Feeds up to 25 people. Items are designed to complement additional selections and should be purchased in conjunction with a dinner service or other hors d'œuvres selections. All prices are subject to a 24% service charge (taxable) and an applicable sales tax.



**BUFFETS**

**BREAKFAST**

**LUNCH**

**DINNER**

**HORS D'OEUVRES**

**RECEPTION  
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**BEVERAGES**

Al La Carte • By The Gallon • Beverage Services

Bar Packages

Hosted • Cash Bar



## Beverages

Bottled Water 6  
Sparkling Water 6  
Assorted Pepsi Products 4

### BY THE GALLON

Freshly Brewed Spearhead Regular & Decaffeinated Coffee 85  
Assorted Hot Teas 85  
Fresh Squeezed Orange Juice 40  
Fresh Fruit Infused Water Station 30  
Iced Tea 45  
Lemonade 45

### ALL DAY BEVERAGE SERVICES 35

Freshly Brewed Spearhead Regular & Decaffeinated Coffee  
Assorted Hot Teas | Pepsi Products | Water Station

### 1 HOUR BEVERAGE SERVICE 10

All prices are per person, unless otherwise noted, and are subject to a 24% service charge (taxable) and an applicable sales tax.

Al La Carte • By The Gallon • Beverage Services

Bar Packages

Hosted • Cash Bar



## Bar

Package pricing is based per person per hour.  
Packages are available for a maximum of four hours.

### BEER AND WINE PACKAGE\*

ONE HOUR	28/PERSON
TWO HOURS	44/PERSON
TWO HOURS	44/PERSON
FOUR HOURS	60/PERSON

### CALL BRANDS PACKAGE\*

ONE HOUR	42/PERSON
TWO HOURS	57/PERSON
THREE HOURS	67/PERSON
FOUR HOURS	76/PERSON

### PREMIUM BRAND PACKAGE\*

ONE HOUR	50/PERSON
TWO HOURS	61/PERSON
THREE HOURS	72/PERSON
FOUR HOURS	81/PERSON

Call brand cocktails, house wine, imported  
+ domestic beer, pepsi products +fiji bottled water

\*Bartender fee: 150 for four hours per bartender;  
one bartender per 50 guests



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# Hosted • Cash Bar

## **PREMIUM BRANDS 16**

Grey Goose Vodka  
Hendricks Gin  
Wray and Nephew Rum  
Patron Silver Tequila  
Angels Envy Bourbon

## **CALL BRANDS 14**

Ketal One Vodka  
Fords Gin  
Captain Morgan Rum  
Cazadores Blanco Tequila  
Makers Mark Bourbon

## **HOUSE BRANDS 12**

Absolut Vodka  
Beefeater Gin  
Bacardi Light Rum  
Altos Plata Silver Tequila  
Buffalo Trace Bourbon

## **HOUSE WINE 13**

Sparkling La Marca Prosecco  
Oxford Landing Estates Sauvignon Blanc  
Hahn Pino Noir  
Ancient Peaks Cabernet Sauvignon

## **CALL & PREMIUM WINES 17**

Honig Sauvignon Blanc  
Claiborne & Churchill Chardonnay  
Wolff Chardonnay  
Malene Rose  
Opolo Zinfandel  
Edna Valley Merlot  
Daou Cabernet Sauvignon  
Wolff Pino Noir

## **LOCAL CANNED BEER 10**

House Lager  
Wolfpup Session Ale  
Double Jack IPA  
Firestone Walker 805 Blonde Ale

## **IMPORTED BEER 8**

Heineken  
Modelo  
Dos XX

## **DOMESTIC BEER 7**

Michelob Ultra Light  
Firestone Walker 805 Blonde Ale  
Dos Topas Lager

## **PEPSI PRODUCTS 4**

## **FIJI BOTTLED WATER 6**

All prices are subject to a 24% service charge and a 7.75% sales tax.