



# CATERING BANQUET MENU

2023 FALL & WINTER



# GENERAL INFORMATION & POLICIES

## FOOD & BEVERAGE SELECTIONS

All food and beverage must be purchased through Balboa Bay Resort and be consumed on premises. Food may not be taken off the premises after it has been prepared and served.

When a choice of two plated entrées is requested, the higher entrée price will be the menu price. A meal indicator card for each guest is required for multiple entrees.

Plated parties of (24) guests or less may have the choice of one entrée, or subject to upcharge of \$10 per person. All prices are subject to change.

## GUARANTEES OF ATTENDANCE

The final attendance for your function must be received by 12:00 PM, three business days before the date of your event. When a choice of two plated entrées is requested, the entrée counts must be received by 12:00 PM five business days before the date of your event.

The guarantee will be the number the Resort will prepare food for the function. If a guarantee is not given to the Resort by the specified time and date, the original estimated attendance would be considered the final guarantee.

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

The Resort cannot guarantee the same menu items for more than 3% over the guarantee for events. Events may not be overset by more than 3% of the guarantee. Additions made beyond 3% of your guarantee may be subject to a 25% pricing surcharge.

## DIETARY INDICATORS

- **GF** – Gluten Free items are indicated with this symbol in our menus.
- **VG** – Vegetarian items are indicated with this symbol in our menus.
- **Ⓥ** – Vegan items are indicated with this symbol in our menus.
- Kosher meals are available upon request and require (7) days advanced notice for order.

## BARS

Hosted bars may be inspected by the client immediately preceding and following the bar operation. If no inspection is made, the client waives the right to verify consumption and agrees to accept the Resort's final count.

- A \$250 Bar Relocation Fee will apply to each additional bar setup.
- A \$250 Bartender Fee will apply to any party that does not reach a minimum of \$1,000 in bar revenue.



# GENERAL INFORMATION & POLICIES

## LABOR FEES

- Events with guarantees which are fewer than 25 guests for Breakfast, Lunch, Reception, or Dinner functions will be assessed a labor fee of \$150.
- Coat Check Attendants are available at \$175 each. One attendant is recommended per 150 guests.
- Set-up changes made within 24 hours of a function are subject to a labor fee beginning at \$300.
- Events concluding later than the contracted event time are subject to an overtime charge of \$1,000 per hour.
- Package and pallet handling and storage are subject to a charge of \$5 per package and \$75 per pallet.

## SERVICE, FACILITY AND ADMINISTRATIVE CHARGE AND TAX

- The 25% Service, Facility and Administrative Charge ("Service Charge") will be added to all food, beverage, and labor fees.
- Service, Facility and Administrative Charge is subject to change and taxable in the state of California. All state and local taxes are charges related to the services rendered by the Resort/Club for your function, in addition to the menu prices.

## VALET PARKING

- Valet parking is required for all private functions.
- A fee of \$20 per car will apply per entry/exit.
- Hosted day valet parking does not apply to overnight parking, which is a fee of \$42 per vehicle per night.

# BREAKFAST BUFFETS

Maximum 90 minute service.

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

## BALBOA BREAKFAST

25 Guest Minimum, \$62 Per Person

### STARTERS

Seasonal Fresh Fruit and Berries **GF**

Assorted Individual Greek Yogurts **VG GF**

House-Made Granola **VG GF**

Freshly Baked Scones

With Butter, Honey and Preserves

### BREAKFAST POTATOES

Select One

Roasted Fingerling Potatoes **GF**

Sauteed Mushrooms, Leeks

Traditional Hash Browns **GF**

Roasted Yukon Gold Wedges **GF**

Bell Peppers, Scallions

### BREAKFAST MEATS

Select One

Applewood Smoked Bacon **GF**

Turkey Bacon **GF**

Chicken Apple Sausage **GF**

Pork Sausage **GF**

Grilled Ham **GF**

### EGG SELECTIONS

Select One

Scrambled Eggs **GF**

Free Range Scrambled Eggs with Butter and Chives

Southwest Scramble **GF**

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

Farmer's Market Scramble **GF**

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

Egg White Frittata **GF**

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

Traditional Eggs Benedict

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

Baja Breakfast Burrito

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

### SPECIALTY SELECTIONS

Select One

Cinnamon French Toast

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

Buttermilk Pancakes

Maple Syrup, Fresh Berries, Chantilly Cream

Belgian Waffles

Maple Syrup, Wild Berries, Chantilly Cream

Irish Steel Cut Oatmeal **GF**

Brown Sugar, Honey, Sun-Dried Fruits

Balboa Bay Yogurt Parfait **VG GF**

Vanilla Greek Yogurt, Wild Berry Compote, Organic Honey Granola

Overnight Oats Parfait **GF**

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

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

# BREAKFAST BUFFETS

Maximum 90 minute service.

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

## SOCAL BREAKFAST

25 Guest Minimum, \$58 Per Person

Tropical Fruit Salad **V GF**

House Made Sliced Coffee Cake

Avena **VG GF**

Stewed Oatmeal, Milk, Spices and Sugar

Scrambled Huevos **GF**

Serrano Peppers, Onions, Tomato

Crispy Breakfast Potatoes **V GF**

Chilaquiles **VG GF**

Corn Tortilla, Salsa Verde, Refried Beans, Cotija Cheese

Baja Breakfast Burrito

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

## ALL AMERICAN

25 Guest Minimum, \$55 Per Person

Seasonal Fresh Fruit and Berries **V GF**

Assorted Individual Greek Yogurts **VG GF**

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

Scrambled Eggs **GF**

Free Range Scrambled Eggs with Butter and Chives

Roasted Breakfast Potatoes **V GF**

Applewood Smoked Bacon **GF**

## RISE AND SHINE

10 Guest Minimum, \$45 Per Person

Seasonal Fresh Fruit and Berries **V GF**

Assorted Individual Greek Yogurts **VG GF**

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

Irish Steel Cut Oatmeal **V GF**

Brown Sugar, Honey, Sun-Dried Fruits

# BREAKFAST BUFFET ENHANCEMENTS

Enhancements must accompany a breakfast buffet.

## BURRITOS & SANDWICHES

Minimum 10 Per Selection, \$12 Each

### Baja Breakfast Burrito

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

### Balboa Breakfast Burrito

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

### Socal Breakfast Burrito

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

### Ciabatta Breakfast Sandwich

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

### Avocado Toast

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

## EGG-CELENT ADDITIONS & MORE

Minimum 10 Per Selection, Price Listed Per Person

Scrambled Eggs **GF** \$8

Free Range Scrambled Eggs with Butter and Chives

Plant Based Scrambled Eggs **GF** \$8

Plant Based Scrambled Eggs with Vegan Butter and Chives

Breakfast Potatoes **VG GF** \$8

Seasonal Potatoes with Bell Peppers, Onions and Paprika

Applewood Smoked Bacon **GF** \$9

Turkey Bacon **GF** \$10

Pork Sausage **GF** \$9

## SWEET ENHANCEMENTS

Minimum 10 Per Selection, \$12 Each

### Irish Steel Cut Oatmeal **GF**

Brown Sugar, Honey, Sun-Dried Fruits

### Balboa Bay Yogurt Parfait **VG GF**

Vanilla Greek Yogurt, Wild Berry Compote, Organic Honey Granola

### Overnight Oat Parfait **GF**

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

# PLATED BREAKFAST

\$52 Per Person

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

Choice of entrée with maximum of two single entrées plus vegetarian. Plated parties of 24 guests or less, may have the choice of one entrée or subject to additional charge of \$10 Per Person.

Entrée counts must be provided 5 days in advance.

## PRE-SET PER TABLE

Freshly Baked Assorted Petite Pastries and Muffins

With Butter, Honey and Preserves

Seasonal Sliced Fruit and Mixed Berries

## ENTRÉE SELECTIONS

American Breakfast **GF**

Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon, Oven Roasted Tomato

Santa Barbara Smoked Salmon

Philadelphia Cream Cheese, Heirloom Tomato, Sliced Onion, Capers, Plain Bagel

Crab Cake Benedict

Jumbo Lump Crab Cakes, Poached Egg and Hollandaise, Served with Grilled Asparagus

Garden Frittata **GF**

Goat Cheese, Roasted Potatoes, Spinach, Sundried Tomato and Pesto, Served with a Baby Green Salad, White Balsamic Vinaigrette

Cinnamon French Toast **VG**

French Batard Bread, Vanilla and Orange Zest, Maple Syrup, Fresh Berries

Plant Based Egg Bowl **V GF**

Scrambled Vegan Eggs, Seasonal Vegetable Hash, Red Quinoa, Piquillo Pepper, and Cashew Romesco

# CHAMPAGNE BRUNCH BUFFET

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

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

## STARTERS

Seasonal Fresh Fruit  
and Berries **V GF**

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

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

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

## SEAFOOD DISPLAY

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

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

## ENTRÉES

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

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

Belgian Waffles  
Maple Syrup, Wild Berries, Chantilly Cream

Buttermilk Fried Chicken  
Maple Butter Glaze

Wild Mushroom Ravioli  
Sauteed Mushrooms, Truffle Cream Sauce

## CARVING BOARD\*

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

Dijon Mustard and Rosemary  
Crusted New York Striploin  
Red Wine Reduction

## ACCOMPANIMENTS

Applewood Smoked Bacon **GF**

Tater Tots **GF**  
Ketchup and Ranch Dressing

## DESSERT DISPLAY

Fresh Fruit Tarts

Chocolate Eclairs

French Macarons **GF**

Wild Berry Panna Cotta **GF**



# SPECIALTY MEETING BREAKS

10 guest minimum, maximum 30 minute service.

## JAVA CLUB

\$22 Per Person

- Petite Seasonal Muffins
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Selection of Hot Teas
- Assorted Flavored Coffee Syrups
- Individual Bottles of Cold Brew
- Individual Bottles of Café Latte, Non-Dairy Milk (V)

## TEA TIME

\$25 Per Person

- Freshly Baked Petite Lemon Blueberry Scones
- Smoked Salmon Tea Sandwich  
With Cream Cheese on Pumpernickel Toast
- Cucumber Tea Sandwich **VG**  
With Mint, Swiss Cheese on Multigrain Bread
- Seasonal Pate de Fruit **GF**
- Iced Black Tea with Lemon and Mint

## ENERGY BOOSTER

\$24 Per Person

House Made, Individually Bottled Smoothies

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

## TRAIL BLAZER

\$28 Per Person

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

## FROM THE GARDEN

\$28 Per Person

- Seasonal Vegetable Crudites with Hummus **GF**
- Melon Skewers with Mascarpone and Mint Dip **GF**
- House Made Bruschetta **VG**  
Tomato Compote, Basil, Lemon Oil on Crostini with Fig Balsamic
- Assorted Cold Pressed Juices

## SEVENTH INNING STRETCH

\$22 Per Person

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

## TASTE OF NAPA

\$30 Per Person

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

## MILK & COOKIES

\$18 Per Person

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

# REFRESHMENTS A LA CARTE

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

## MORNING OFFERINGS

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

## AFTERNOON OFFERINGS

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

## BOTTLED BEVERAGES

Vitamin Water	\$8 Each
Vita Coconut Water	\$9 Each
Red Bull Energy Drinks	\$9 Each
Pure Leaf Iced Tea	\$8 Each
Starbucks Espresso & Cream	\$9 Each
Iced Espresso with Almond Milk	\$9 Each
Fever-Tree Sparkling Beverage	\$6 Each
Sicilian Lemonade, Lime & Yuzu, Pink Grapefruit, Elderflower Tonic	
Evian Bottled Water	\$6 Each
Pellegrino Bottled Water	\$6 Each
Bottled Soft Drinks	\$6 Each

## SPECIALTY BOTTLED BEVERAGES

Must be Ordered in Quantities of 6

Cold Pressed Juice	\$12 Each
Naked Fruit Smoothies	\$9 Each
Simply Bottled Juices	\$9 Each

## BEVERAGES BY THE GALLON

Minimum Order 1 Gallon Per Selection  
Coffee & Tea Stations Include Half & Half, Skim Milk, Oat Milk and Almond Milk

Freshly Brewed Coffee	\$125
Gallon	
Selection of Assorted Hot Teas	\$125
Gallon	
Iced Black Tea with Lemon and Mint	\$125 Gallon
Freshly Squeezed Orange Juice	\$90 Gallon
Grapefruit Juice	\$90 Gallon
Cranberry Juice	\$90 Gallon
Fresh Squeezed Lemonade	\$90 Gallon

# LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

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

## CASTAWAYS

\$70 Per Person

### STARTERS

Roasted Pumpkin Soup **VG GF**

Crushed Maple Pecans, Chives

Baby Greens Salad **V GF**

Mixed Lettuces, Baby Heirloom Tomatoes, Cucumber,  
Candied Walnuts, Raspberry Vinaigrette

### ACCOMPANIMENTS

Select One

Pasta and Grilled Vegetable Salad **VG**

Classic Potato Salad **GF**

Macaroni Salad **VG**

Individual Bags of Potato Chips

### DESSERTS

Carrot Cake **GF**

Assorted French Macarons **GF**

Seasonal Fruit Tarts

### SANDWICH SELECTIONS

Select Three

Roasted Beef

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

Chicken Caesar Wrap

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

Turkey Club Sandwich

Roasted Turkey Breast, Smashed Avocado, Applewood Smoked Bacon,  
Mixed Greens, Heirloom Tomato, Pickled Red Onions, Roasted Garlic  
Aioli, Sourdough

Ham and Cheese

Sliced Heirloom Tomatoes, Lettuce, Red Onions, Mayonnaise,  
Grilled Sourdough

BLT

Applewood Smoked Bacon, Lettuce, Tomato, Garlic Aioli,  
Whole Wheat Bread

Burrata Caprese **VG**

Heirloom Tomatoes, Burrata Spread, Arugula, Pesto Aioli, Ciabatta Roll

Roasted Vegetable and Grain Wrap **V GF**

Cauliflower, Chickpeas, Quinoa and Brown Rice, Kale Pesto,  
Sauerkraut, Pepitas in a Gluten Free Tortilla

Vegan Vegetable Wrap **V**

Avocado Mash, Marinated Red Cabbage, Olives, Edamame,  
Roasted Tomato Hummus, Alfalfa Sprouts, Spinach Tortilla

# LUNCH BUFFETS


25 guest minimum, maximum 90 minute service.

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

## MARINER'S MILE

\$65 Per Person

### STARTERS

Roasted Butternut Squash Soup  **GF**

Coconut Milk, Toasted Pepitas

Classic Potato Salad **GF**

Hard Boiled Egg, Heart of Celery, Yellow Mustard, Onion, Dill, Mayonnaise, Paprika, Lemon Juice

Traditional Greens Salad  **GF**

Baby Leaf Lettuces, Shaved Heirloom Carrots, Diced Apple, Heirloom Cherry Tomatoes, Radish, Maple Vinaigrette

### MEAT SELECTIONS

Sliced Roast Beef, Roasted Turkey, Rosemary Ham

### BREADS

Country Ciabatta, Sunflower Multigrain,  
Rustic Sourdough

### TOPPINGS

Tillamook Cheddar, Swiss, Pepper Jack Cheeses

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

Dijon Mustard, Yellow Mustard, Chipotle Aioli, Italian Dressing

### ACCOMPANIMENTS

House Potato Chips

### DESSERTS

Seasonal Berries & Chantilly Verrines **GF**

Chocolate Cake  **GF**

Freshly Baked Assorted Cookies

# LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

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

## LIDO ISLE

\$79 Per Person

### STARTER

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

### STARCH & VEGETABLES **V GF**

Select One

Brown Rice & Quinoa with Parsley  
Roasted Beets with Balsamic Glaze

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

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

### PROTEIN SELECTIONS

Select Two

Salmon "Poke Style"  
Spicy Soy Marinade

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

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

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

Southwest Marinated Chicken Breast **GF**  
Creamy Guajillo

BBQ Tofu **V GF**  
Tamari Ginger Glaze

### TOPPING BAR

Iceberg Lettuce

Edamame, Cucumber, Black Beans, Scallions,  
Heirloom Cherry Tomatoes, Radishes, Avocado,  
Bean Sprouts, Seaweed Salad, Pickled Ginger,  
Wonton or Tortilla Crisps

### DESSERTS

Key Lime and Coconut Panna Cotta **GF**

Chocolate Filled Churros

Candied Ginger and Mango Cheesecake

# LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

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

## THE WEDGE

\$76 Per Person

### STARTERS

**Broccoli Cheddar Soup VG**

Crispy Brioche Crouton, Chive

**Chopped Cobb Salad GF**

Gem Hearts, Cucumber, Heirloom Tomato, Point Reyes Bleu Crumble, Applewood Smoked Bacon, Pink Peppercorn Ranch Dressing

**Butternut Squash and Kale Salad VG GF**

Dried Cranberries, Goat Cheese, Candied Walnut, Pomegranate Glaze

### ENTRÉE SELECTIONS

Select Three

**Angus Half Pound Burger**

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

**Grilled Jidori Chicken Breast GF**

Garlic, Thyme, Mushroom Chicken Jus

**Cajun Spiced Salmon GF**

Black Bean and Corn Pico, Chimichurri

**Impossible Patty V GF**

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

**Grilled Tofu V GF**

Garlic Sesame Bok Choy, Gluten Free Soy Pineapple Glaze

### ACCOMPANIMENT SELECTIONS

Select Two

**Whipped Yukon Gold Potatoes VG GF**

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

**Tater Tots with Ketchup VG**

Corn Cobettes with Butter and Cotija **VG GF**

Brussels Sprouts, Balsamic Glaze **V GF**

Grilled Asparagus, Lemon Oil **V GF**

### DESSERTS

Sea Salt Brownies

Strawberry Shortcake

Raspberry Panna Cotta **GF**

# LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

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

## BALBOA ISLAND

\$72 Per Person for 2 Entrees

\$76 Per Person for 3 Entrees

### STARTERS

Vegetable Tortilla Soup **VG GF**

Cotija Cheese, Cilantro, Tajin Spiced Corn Tortilla Strips

Tijuana Caesar Salad **VG**

Petite Gem Lettuce, Baby Tomatoes, Pickled Red Onions, Roasted Corn, Queso Fresco, Torn Crouton, Cotija Dressing

### ENTRÉE SELECTIONS

Chili-Lime Carne Asada **GF**

Marinated Flank Steak

Braised Short Rib Fajitas **GF**

Bell Peppers, Onions, Cilantro

Shredded Pork Carnitas **GF**

Slow Braised Coca-Cola Marinated Pork, Onions and Cumin

Peruvian Chicken **GF**

Pasilla Pepper Marinated Jidori Chicken Breast, Cilantro

Guajillo Crusted Halibut **GF**

Veracruz Sauce with Caper, Green Olive, Tomato, Cilantro

Green Chili and Cheese Tamales **VG GF**

### ACCOMPANIMENTS

Frijoles **VG GF**

Cilantro Lime Rice **VG GF**

Salsa Roja, Pico de Gallo, Lime, Guacamole, Sour Cream, Queso Fresco

Flour and Corn Tortillas

### DESSERTS

Passionfruit Panna Cotta **GF**

Dulce de Leche Cake **GF**

Chocolate Coffee Tart

# LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

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

## HARBOR VIEW

\$72 Per Person for 2 Entrees

\$76 Per Person for 3 Entrees

### STARTERS

**Roasted Beet and Citrus Salad VG GF**

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

**Italian Chopped Salad VG GF**

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

### ENTRÉE SELECTIONS

**Garlic and Lemon Chicken GF**

Shaved Brussels Sprouts, Thyme Jus

**Seared Striped Bass GF**

Sauteed Haricot Vert, Saffron Emulsion

**Grilled Salmon GF**

Garlic Rainbow Chard, Brown Butter, Capers, Parsley

**Mushroom Ravioli VG**

Sauteed Spinach, Parmesan Cream Sauce

**Spinach Tortellini VG**

Pecorino and Ricotta Filled, Crushed Sun-Dried Tomato Sauce, Lemon Oil, Parmesan Cheese

### ACCOMPANIMENTS

Select Two

Grilled Asparagus, Lemon Oil **VG GF**

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

Roasted Root Vegetables, Balsamic Glaze **VG GF**

Rice Pilaf with Golden Raisins **VG GF**

### DESSERTS

Tiramisu **GF**

Citrus Olive Oil Cake

Raspberry Mascarpone Cannoli, Pistachio Sprinkle



# PLATED LUNCH

Entrée price includes starter and dessert.

Choice of entrée: maximum of 2 single entrées plus vegetarian. Price based on highest priced entrée with entrée counts provided 5 days in advance.

Plated parties of 24 guests or less, may have the choice of one entrée or subject to additional charge of \$10 Per Person.

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

## SALADS

Select One

### Garden Field Greens **VG GF**

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

### Caesar Salad **VG**

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

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

Green and Red Oak Lettuce, Spicy Pepitas, Radish, Sliced Dates, Apple-Cider Vinaigrette

### Harvest Greens Salad **VG GF**

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

### Iceberg & Peppers Wedge

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

### Burrata Caprese **VG GF**

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

### Whole Grains Salad **VG**

Wheatberry and Red Quinoa, Pomegranate, Shaved Fennel, Sliced Almonds, Seasonal Citrus, Cassis Vinaigrette

### Waldorf Salad **VG GF**

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

## ENTREES

Select One

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

Sweet Potato Puree with Crème Fraiche, Caramelized Root Vegetables, Wilted Spigarello Kale, Chive Beurre Blanc

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

Quinoa and Cauliflower Pilaf, Sautéed Swiss Chard, Saffron Cream

### Oven Roasted Striped Bass \$70 Per Person

Lemon Risotto, Grilled Asparagus, Roasted Tomato Butter Sauce

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

Pommes Souffle with Chives, Grilled Broccolini, Port-Madeira Wine Reduction

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

Pumpkin Risotto, Haricot Vert, Parsnip Chips, Red Wine Braising Jus

### Tuscan Stuffed Chicken Breast \$73 Per Person

Stuffed with Spinach and Sun-Dried Tomato Creamy Cheese, Warm Farro Salad with Green Peas, Heirloom Cherry Tomatoes, Seasonal Squash, Parsley and Thyme Vinaigrette

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

Potato and Parsnip Puree, Glazed Baby Carrots, Rosemary Scented Chicken Jus

Continued on next page...

## VEGETARIAN & VEGAN ENTREES

Chef's Selection if Guarantee Count is Not Provided

### Mushroom Ravioli **VG**

Foraged Mushrooms, Truffle Mushroom Cream, Chives

### Spaghetti Squash **VGGF**

Quinoa Falafel, Cherry Tomato Confit, Pine Nut Tahini Sauce

### Seared Jackfruit Cake **V GF**

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

### Eggplant Parmigiana **VG**

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

## DESSERTS

Select One

Alternating Desserts Available for Additional \$5 Per Person

### Pineapple Coconut Cheesecake **V**

Coconut Milk Cheesecake, Graham Cracker Crust, Tropical Fruit Compote

### Red Berry Mascarpone Torte **GF**

Vanilla Cake, Mascarpone Mousse, Vanilla Chantilly, Raspberry Coulis

### Wild Berry Cheesecake **V**

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

### Madagascar Vanilla Panna Cotta

Orange Zest Pear Compote, Raspberry Jelly, Torched Meringue Crumble

### Caramel Pot de Creme **GF**

Vanilla Bean Chantilly, Chocolate Pearls, Strawberries

### Flourless Chocolate Cake **GF**

Chocolate Cake, Chocolate Ganache, Vanilla Bean Whipped Cream, Fresh Strawberries

### Chocolate Trilogy **GF**

Flourless Chocolate Cake, Milk Chocolate Mousse, White Chocolate Mousse, Berry Coulis

### Kahlua Chocolate Cake

Milk Chocolate Mousse, Maraschino Cherries

### Chocolate Caramel Turtle Tart

Candied Pecans, Caramel, Chocolate Ganache, Sea Salt

# PLATED LIGHT LUNCH

Entrée price includes dessert.

Choice of entrée: maximum of 2 single entrées plus vegetarian. Price based on highest priced entrée with entrée counts provided 5 days in advance.

Plated parties of 24 guest or less, may have the choice of one entrée or subject to additional charge of \$10 Per Person.

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

## ENTREE SALADS

Select One

Flat Iron Steak Garden Salad **GF** \$60 Per Person

Searched Flat Iron Steak, Farm Gathered Leaf Lettuces, Gorgonzola Cheese, Grilled Corn, Heirloom Cherry Tomatoes, Radish, Green Herb Vinaigrette

Grilled Atlantic Salmon \$60 Per Person

Warm Salad of Wheat Berries, Seasonal Citrus, Sliced Almonds, Bell Peppers, Sauteed Swiss Chard, Beurre Rouge

Grilled Chicken Wheatberry Salad \$58 Per Person

Herb Marinated Grilled Chicken, Wheat Berries and Heirloom Beets, Baby Arugula, Feta Cheese, California Citrus, Toasted Pine Nuts, Maple Vinaigrette

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

Herb Marinated Grilled Chicken, Baby Spinach, Wild Rice, Pomegranate Seeds, Crumbled Blue Cheese, Shaved Fennel, Candied Pecans, White Balsamic Vinaigrette

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

Herb Marinated Grilled Free-Range Chicken, Farm Gathered Leaf Lettuces, Gorgonzola Cheese, Poached Pear, Dried Cranberries, Candied Walnuts, White Balsamic Vinaigrette

## DESSERTS

Select One

Chocolate Marquis **GF**

Chocolate Cake, Chocolate Mousse, Chocolate Glaze, Blackberry Coulis

Dulce de Leche **GF**

Walnut Brownie, Dulce de Leche Chocolate Mousse, Vanilla Crème, Salted Caramel Sauce

Chocolate Caramel Turtle Tart

Candied Pecans, Caramel, Chocolate Ganache, Sea Salt

Madagascar Vanilla Panna Cotta

Orange Zest Pear Compote, Raspberry Jelly, Torched Meringue Crumble

Wild Berry Cheesecake 

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

# BOXED LUNCH

\$58 Each

Each box includes a piece of whole fruit, potato chips, chocolate chip cookie and bottled water.

Prepared "to-go" for off-premises consumption and does not include dining table setup or service.

For on-premises consumption, additional charge of \$5 Per Person to apply.

Minimum 12 per selection, maximum of 2 selections plus vegetarian option.

## SALADS

### Chipotle Chicken Salad **GF**

Grilled Free-Range Chicken, Roasted Corn, Black Beans, Red Onions, Jicama, Roasted Bell Peppers, Shredded Cabbage, Shredded Carrots, Shredded Cheese, Romaine Lettuce, Crispy Tortilla Strips, Cilantro Lime Dressing

### Greek Chicken Salad **GF**

Free Range Breast of Chicken, Petite Romaine, Feta Cheese, Persian Cucumbers, Heirloom Cherry Tomatoes, Red Onions, Kalamata Olives, Oregano Lemon Vinaigrette

### Ahi Cobb Salad **GF**

Seared Ahi Tuna, Baby Romaine Lettuce, Applewood Smoked Bacon, Hard Boiled Egg, Heirloom Cherry Tomatoes, Bleu Cheese Crumble, Roasted Corn, Ranch Dressing

### High Protein Salad **V GF**

Red Quinoa, Chickpeas, Dried Apricot, Goji Berries, Treviso Lettuce, Fresh Parsley, Edamame, Marcona Almonds, Mustard-Dill Dressing

## SANDWICHES

### Roast Beef Sandwich

Carved Roast Beef, Swiss Cheese, Caramelized Onions, Roasted Tomato, Horseradish Aioli on a French Roll

### Chicken Caesar Wrap

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

### Turkey Club Sandwich

Roasted Turkey Breast, Applewood Smoked Bacon, Smashed Avocado, Tomato, Pickled Red Onions, Mixed Greens, Roasted Garlic Aioli on Sourdough

### Bacon Panini Sandwich

Applewood Smoked Bacon, Fontina Cheese, Smashed Avocado, Bibb Lettuce, Roasted Tomato Aioli on Ciabatta

### Caprese Sandwich **VG**

Burrata de Buffalo, Marinated Roasted Red Peppers, Heirloom Tomato, Arugula, Basil Pesto and Balsamic Reduction on Focaccia

### Grilled Portobello Mushroom Wrap **V GF**

Grilled Seasonal Vegetables, Sundried Tomato, Roasted Peppers, Spinach, Chickpea Hummus in a Gluten Free Wrap

# TRAY PASSED HORS D'OEUVRES

Minimum 25 pieces per selection.

## HOT SELECTIONS

### SEA \$11 Per Piece

**Blackened Salmon Skewer GF**

Chimichurri Aioli

**Grilled Scallop GF**

Bacon Vinaigrette, Pickled Peppers, Chive Beurre Blanc

**Coconut Shrimp**

Butterflied Prawn, Coconut Batter, Sweet Thai Chili Sauce

**Shrimp Tempura**

Wasabi Aioli, Nori Seaweed, Pickled Peppers

**Gourmet Crab Cake**

Charred Tomato Aioli

### LAND \$10 Per Piece

**Mini Beef Wellington**

Beef Tenderloin, Mushroom Duxelles, Truffle Hollandaise

**Braised Short Rib Arancini**

Risotto Rice, Parmesan Cheese, Spiced Pomodoro

**Peking Duck Spring Roll**

Hoisin Sesame Dipping Sauce

**Tikka Spiced Chicken Satay GF**

Mint Yogurt Dipping Sauce

**Chicken-Vegetable Potstickers**

Pan Seared, Soy and Ginger Dip

**Pork Arepa**

Achiote Marinated Pork, Cilantro Avocado Crema, Fresno Chili Sauce

### VEGETARIAN \$9 Per Piece

**Fried Macaroni and Cheese VG**

Farmhouse Cheddar, Mozzarella, Guajillo Marinara

**Vegetable Samosa VG**

Mint Sauce, Peppadew Peppers

**Raspberry and Brie Bite VG**

Crispy Phyllo, Almond

**Wild Mushroom Tartelette VG**

Creamy Lemon Ricotta, Thyme Essence

**Kale and Vegetable Potsticker VG**

Sweet Soy-Garlic Glaze

## COLD SELECTIONS

### SEA \$11 Per Piece

**Smoked Salmon Rilette**

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

**Ahi Tuna**

Mango Relish, Wasabi Mousse, Wakame, Nori

**Spicy Tuna Taco**

Sriracha, Avocado, Cilantro, Lime, Crispy Wonton Shell

**Lobster House Roll GF**

Boston Lobster, Lettuce, Mango, Rice Paper, Sweet Chili Sauce

### LAND \$10 Per Piece

**Seared Beef Tenderloin**

Truffle Aioli, Arugula, Focaccia Crostini

**Asian Chicken Salad**

Pickled Carrot, Radish, Micro Cilantro Maple Mint Sauce on Toasted Baguette

**Curry Chicken Salad**

Pickled Red Onions, Red Grape in a Savory Tart Shell

**Antipasto Skewer GF**

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

**Poached Pear and Prosciutto GF**

Creamy Gorgonzola, Honey Mustard Aioli

**Goat Cheese Donut**

Goat Cheese, Red Onion Bacon Jam, Pumpnickel Toast

### VEGETARIAN \$9 Per Piece

**Beet Tart VG GF**

Goat Cheese Mousse, Golden Raisin, Crushed Walnut, Micro Arugula

**Caprese Skewer VG GF**

Cherry Tomato, Mozzarella, Basil, Balsamic Glaze

**Blue Cheese Stuffed Date VG GF**

Gorgonzola Mousse, Pomegranate Molasses, Micro Basil

**Cucumber Hummus Bite VG GF**

Kalamata Olive Tapenade, Heirloom Cherry Tomato

**Summer Corn Soup Shooter VG GF**

Marinated Heirloom Cherry Tomato, Harissa, Lemon Oil

# RECEPTION STATIONS

Minimum 25 guests per station, maximum two hour service. A minimum of three stations are required when not accompanying a plated or buffet meal over a meal period.

## FARM TO MARKET

### THE GREENHOUSE

Select Two, \$22 Per Person

#### California Winter Salad **VG GF**

Winter Greens, Shaved Vegetables, Roasted Apple, Maple Almonds, Sherry Vinaigrette

#### Arugula and Poached Pear Salad **VG GF**

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

#### Butternut Squash and Kale Salad **VG GF**

Dried Cranberries, Goat Cheese, Candied Walnut, Pomegranate Glaze

#### Harvest Greens Salad **GF**

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

#### Grilled Asparagus Salad **VG GF**

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

#### Grilled Artichoke Salad **VG GF**

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

Add Grilled Chicken

\$8 Per Person

Add Grilled Shrimp

\$8 Per Person

Add Grilled Flat Iron Steak

\$10 Per Person

### CALIFORNIA FRUIT & VEGETABLE DISPLAY

\$20 Per Person

#### Seasonal Melons, Citrus and Berries **GF**

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

Served with Hummus, Calabrian Chili Aioli, Dill Tzatziki, Pink Peppercorn Ranch Dressing

### CHEESE & CHARCUTERIE BOARD

\$34 Per Person

Assorted Domestic and Imported Cheeses **GF**

Artisan Charcuterie and Salami **GF**

Served with Nuts, Sun-Dried Fruits, Preserves, Marinated Olives, Cornichons, Variety of Mustards, Crusty Breads and Crackers

### ANTIPASTO DISPLAY

\$34 Per Person

Assorted Cured Meats **GF**

Marinated Mozzarella Ciliegine **GF**

Grilled Seasonal Vegetables **GF**

Marinated Artichokes and Olives **GF**

Served with Pickled Pepperoncini and Gherkin Pickles, Fresh Grapes, Seasonal Berries and Assorted Nuts

### GUACAMOLE FRESCO

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

Fresh Guacamole, Made to Order **GF**

Hass Avocado, Onions, Cilantro, Jalapeno, Tomato, Lime

Blue and White Corn Tortilla Chips **VG**

Toppings Bar

Crispy Bacon, Pomegranate Seeds, Mango, Fire Roasted Pineapple, Jicama, Toasted Pepitas, Tajin Salsa Roja and Salsa Verde

# RECEPTION STATIONS

Minimum 25 guests per station, maximum two hour service. A minimum of three stations are required when not accompanying a plated or buffet meal over a meal period.

## FROM THE SEA

### POKE BOWL\*

\$32 Per Person

\*Chef Attendant Required at \$250 for Two Hours per 75 Guests

Made to Order Signature Bowl with Optional Add Ons:  
Sweet Soy, Sambal, Pickled Ginger, Sriracha Aioli,  
Teriyaki Ponzu Sauce

Salmon and Ahi Tuna **GF**

Edamame, Avocado, Cucumber, Jalapeno,  
Pineapple, Radishes, Furikake, Toasted Sesame  
Seeds **GF**

Brown Rice and White Rice **GF**

Seaweed Salad **GF**

### CATCH OF THE DAY SEAFOOD MARTINIS

Select Two, \$26 Per Person

Select Three, \$32 Per Person

Classic Shrimp Cocktail **GF**

Chilled Jumbo Prawns  
Served with Cocktail Sauce and a Lemon Wedge

Ahi Tuna Poke

Ahi Tuna, Avocado, Chili Soy Dressing, Crispy Wontons

Seafood Aqua Chile **GF**

Serrano Chili Marinade, Avocado, Cucumber, Red Onion  
Served with Tortilla Chips

Peruvian Style Ceviche **GF**

Flounder Fish, Sweet Potato, Mango, Roasted Corn, Leche de Tigre  
Served with Tortilla Chips

### SUSHI & SASHIMI

\$50 Per Person

(Four Pieces Per Person)

Includes Wasabi, Pickled Ginger, Soy Sauce

Nigiri and Sashimi **GF**

Salmon, Tuna, Hamachi

Cut Rolls

Spicy Tuna, Shrimp Tempura, California, Vegetable

### FRUITS DE MER **GF**

\$60 Per Person

Served Over Crushed Iced with Shallot Mignonette,  
Brandied Cocktail Sauce, Louis Sauce, Lemon

Court Bouillon Shrimp (2 pieces)

Pacific Oysters (2 pieces)

Seasonal Selection of Crab (2 pieces)

# RECEPTION STATIONS

Minimum 25 guests per station, maximum two hour service. A minimum of three stations are required when not accompanying a plated or buffet meal over a meal period.

## THE ALL AMERICAN

### SLIDERS & SANDWICHES

Select Two, \$32 Per Person

#### Pub House Slider

Angus Beef, Cheddar Cheese, Caramelized Onions, Thousand Island

#### Asian Chicken Slider

Grilled Teriyaki Chicken, Jalapeno Coleslaw, Sriracha Aioli

#### Nashville Hot Chicken Slider

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

#### Croque Monsieur

French Grilled Ham, Gruyere and Parmesan Cheeses, Dijon Mustard, Bechamel Sauce

#### Blackened Salmon Slider

House-Made Coleslaw, Preserved Lemon Aioli

#### Crab Cake Slider

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

#### All American Grilled Cheese **VG**

American and Aged Sharp Cheddar Cheeses on Sourdough

#### Impossible Slider **VG**

Impossible Patty, Iceberg Lettuce, Chipotle Gouda, Ketchup

### TATERS BAR

\$15 Per Person, Per Selection

Minimum 25 Per Selection

Served with Ketchup and Ranch Dressing

Garlic & Parmesan Fries **VG**

Black Pepper Tossed Waffle Cut Fries **VG**

Truffle Scented Crinkle Fries **VG**

Herb Tossed Tater Tots **VG**

### TASTE OF AMERICANA

\$26 Per Person

#### California Dog

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

#### Spicy Buffalo Wings

Served with Ranch and Blue Cheese Dressings, Celery and Carrots

#### All American Grilled Cheese **VG**

American and Aged Sharp Cheddar Cheeses on Sourdough

#### Crinkle Cut French Fries **VG**

### MACHO NACHOS BAR

\$29 Per Person

House-made Corn Tortilla Chips

Chipotle Gouda Cheese Sauce

Marinated Chicken Breast

Carne Asada

Seasoned Black Beans

Accompaniments to Include

Guacamole, Sour Cream, Pico de Gallo, Chopped Onion



# RECEPTION STATIONS

Minimum 25 guests per station, maximum two hour service. A minimum of three stations are required when not accompanying a plated or buffet meal over a meal period.

## AROUND THE WORLD

### STREET TACO BAR

Select Two, \$34 Per Person

Select Three, \$42 Per Person

#### Carne Asada **GF**

Bell Peppers, Onions, Cilantro

#### "Taco Bell" Style Ground Beef **GF**

Secret Spice Seasoned Ground Beef, Cheddar Cheese, Onions, Tomato

#### Pollo Asado **GF**

Guajillo Chili Marinade, Onions, Cilantro

#### Slow Braised Pork Carnitas **GF**

Black Beans, Roasted Corn, Roasted Jalapenos, Tomato

#### Grilled Blackened Mahi Mahi **GF**

Mango Salsa

#### Taco Bar Accompaniments to Include

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

### QUESADILLA BAR

Select Two, \$26 Per Person

#### Grilled Chicken Quesadilla

Pepperjack Cheese, Corn, Diced Zucchini, Scallions

#### Beef Barbacoa Quesadilla

Monterey Jack Cheese, Bell Peppers, Caramelized Onions

#### Cajun Shrimp Quesadilla

Oaxaca Cheese, Roasted Poblano Pepper, Red Onion

#### Southwest Vegetable Quesadilla **VG**

Pepperjack Cheese, Roasted Bell Peppers, Red Onion, Corn, Tomato, Cilantro

Served with Guacamole and Sour Cream

### ENHANCE YOUR STREET TACO OR TAQUITO BAR

\$8 Per Person

House Made Guacamole

Served with White and Blue Corn Tortilla Chips

### LETTUCE WRAP

\$26 Per Person

#### Thai Chicken Satay

#### Sweet and Spicy Shrimp

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

### ITALIAN PASTA STATION

Select Two, \$30 Per Person

Select Three, \$38 Per Person

#### Chicken Farfalle

Sauteed Spinach, Cream Sauce, Ricotta Salata

#### Short Rib Mac and Cheese

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

#### Lobster Mac and Cheese

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

#### Ziti Marinara **VG**

Tomato Basil, Lemon Oil, Grana Padano

#### Three Cheese Tortellini **VG**

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

### MINI FLATBREAD PIZZAS

Select Two, \$28 Per Person,

Select Three, \$36 Per Person

#### Caprese Flatbread **VG**

Fresh Mozzarella Cheese, Heirloom Tomato, Basil, Tomato Sauce

#### Pepperoni Flatbread

Pepperoni, Mozzarella Cheese, Tomato Sauce

#### BBQ Chicken Flatbread

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

#### Mediterranean Flatbread **VG**

Feta Cheese, Kalamata Olives, Roasted Red Peppers, Artichoke, Basil Pesto

#### Roasted Mushroom Truffle Flatbread **VG**

Creamy Parmesan Sauce, House Mushroom Blend, Ricotta Cheese, Peppadew Pepper Puree

# RECEPTION STATIONS

Minimum 25 guests per station, maximum two hour service. A minimum of three stations are required when not accompanying a plated or buffet meal over a meal period. All carving stations require a chef attendant at \$250 for two hours per 75 guests.

## THE BUTCHERY

### CARVED TO ORDER

Minimum 25 Per Selection

Searched Angus Beef Tenderloin **GF**

\$38 Per Person

Butternut Squash with Rosemary, Peppercorn Jus

Smoked Prime Rib of Beef **GF**

\$37 Per Person

Grilled Broccolini, Miso Mustard Glaze

Spice Crusted New York Strip **GF**

\$35 Per Person

Jumbo Asparagus, Grain Mustard Jus

Dijon and Herb Crusted Rack of Lamb

\$30 Per Person

Glazed Baby Carrots, Mint Jus

Herb Roasted Turkey Breast **GF**

\$25 Per Person

Brussels Sprouts, Homemade Gravy, Orange-Cranberry Sauce

Searched Pacific Salmon **GF**

\$24 Per Person

Haricot Vert, with Caramelized Shallots, Honey Citrus Butter

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

\$27 Per Person

Fire-Roasted Eggplant Puree, Ginger Soy Sesame Sauce

### LOADED POTATO BAR\*

\$28 Per Person

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

Made to Order Loaded Mashed Potatoes

Whipped Yukon Gold Mashed Potatoes **GF**

Whipped Sweet Potatoes Mashed Potatoes **GF**

Toppings Bar to Include

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

### ENHANCEMENTS

Minimum 25 Per Selection

Whipped Yukon Gold Mashed Potatoes **VG GF**

\$8 Per Person

Roasted Fingerling Potatoes **GF**

\$8 Per Person

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

\$9 Per Person

Wild Mushroom Risotto **GF**

\$10 Per Person

Basmati Rice Pilaf, Raisins, Cashew, Saffron **GF**

\$10 Per Person

# RECEPTION STATIONS

Minimum 25 guests per station, maximum two hour service. Minimum of three stations are required if served over a meal period in substitution of a plated or buffet meal.

## BALBOA SWEET TREATS

### DECADENT DESSERT DISPLAY

\$32 Per Person

Signature Selections Include

- Pumpkin Pecan Tarts
- Cocoa and Caramel Apple Verrines
- Blood Orange Cheesecake, Torched Meringue

Select Three Additions

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

### DONUTS & COFFEE

Minimum of 50 Guests, \$28 Per Person

- Assortment of Artisan Donuts
- Freshly Brewed Regular and Decaffeinated Coffee
- Selection of Assorted Hot Teas
- Individual Bottles of Cold Brew
- Individual Bottles of Café Latte with Non-Dairy Milk

### CHURRO BAR

\$24 Per Person

Selection of Chocolate, Caramel, and Plain Churros

Toppings Bar

Dulce de Leche Sauce, Chocolate Sauce, Strawberry Compote, Vanilla Bean Chantilly

### PROFITEROLE

\$24 Per Person

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

Vanilla Pastry Cream, Lemon Curd, Strawberry Cream, Chocolate Sauce, Caramel Sauce

Toasted Coconut, Sprinkles, Freeze Dried Seasonal Berries, Cocoa Nibs, Crushed Pistachio

### ICE CREAM SANDWICHES

\$30 Per Person

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

Cookies – Select Two Flavors

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

Ice cream – Select Two Flavors

Vanilla, Chocolate, Strawberry, Mint Chocolate Chip

Toppings Bar

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

Continued on next page...

## GUSTOSO GELATO\*

\$14 Per Person, Minimum of 50 Guests

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

Select Four Flavors of Hand-Crafted Italian Gelato and Sorbet

- Belgian Chocolate
- Gianduia (Chocolate Hazelnut)
- Vanilla Madagascar
- Salted Caramel
- Honey Lavender
- Cookies & Cream
- Double Chocolate Cherry (V)
- Cookie Butter (V)
- Raspberry Lemon Sorbet (V)
- Strawberry Sorbet (V)
- Hawaiian Pineapple Sorbet (V)
- Italian Bergamot Sorbet (V)

### Toppings Bar

Caramel Sauce, Chocolate Sauce, Sprinkles, Fresh Berries

## MINI OVEN BROWNIES\*

\$24 Per Person

\*Chef Attendant Required at \$250 for Two Hours per 75 Guests

Fresh From the Oven, Warm Brownies and Blondies

### Toppings Bar

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

## CHOCOLATE FOUNTAIN\*

\$20 Per Person, Minimum of 50 Guests

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

Valrhona Chocolate Glazed

- Seasonal Melons
- Strawberries
- Marshmallows
- Blondies
- Brownies
- Cookie Bites
- Coconut Macaroons

# DINNER BUFFETS

25 guest minimum, maximum 90 minute service.

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

## BON VOYAGE

\$135 Per Person

### STARTERS

#### Grilled Asparagus Salad **VG GF**

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

#### California Winter Salad **VG GF**

Winter Greens, Shaved Vegetables,  
Roasted Apple, Maple Almonds,  
Sherry Vinaigrette

#### Heirloom Beets Salad **VG GF**

Arugula, California Goat Cheese,  
Toasted Pistachios, Blood Orange  
Vinaigrette

### ENTRÉES

#### Select Three

#### Grilled Chophouse Filet **GF**

BBQ Spice Crusted, Mustard Jus

#### Seared Salmon **GF**

Ratatouille, Olive Beurre Blanc

#### Roasted Jidori Chicken Thigh **GF**

Lemon Brine, Herbs, Chicken Jus

#### Pumpkin Risotto **VG GF**

Candied Pecans, Sage Butter

#### Sazon Spiced Tofu

#### "Scallop" **GF**

Roasted Corn and Almond Milk Puree,  
Pomegranate Seeds

### ACCOMPANIMENTS

#### Roasted Garlic

#### Mashed Potatoes **VG GF**

#### Roasted Root

#### Vegetable Hash **GF**

Herbs and Garlic

#### Jumbo Asparagus **GF**

Herbs and Lemon Oil

### DESSERTS

#### Chocolate Fudge Brownies

#### Red Berry Cake **GF**

#### Pear and Blackberry Panna

#### Cotta **GF**

## SET SAIL

\$130 Per Person

### STARTERS

#### Grilled Artichoke Salad **VG GF**

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

#### Red Quinoa & Apple Salad **GF**

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

### ENTRÉES

#### Select Three

#### Grilled Flat Iron Steak **GF**

Grilled Asparagus, Herb Jus

#### Herb Crusted Chicken Breast

Basil Couscous, Tomato Butter Sauce

#### Pan Seared Branzino **GF**

Roasted Butternut Squash,  
Thyme Vinaigrette

#### Parmesan Gnocchi **VG**

Blistered Tomato, Pesto Cream Sauce

### ACCOMPANIMENTS

#### Fingerling Potato Confit **GF**

Fried Herbs

#### Caramelized Brussels Sprouts

**GF**

Toasted Shaved Almonds

### DESSERTS

#### Meyer Lemon Bars **GF**

#### Strawberry Almond Tarts

#### Caramel Pot de Crème **GF**

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

# DINNER BUFFETS

25 guest minimum, maximum 90 minute service.

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

## ANCHORS UP

\$128 Per Person

### STARTERS

#### Organic Baby Green Salad **V GF**

Baby Tomatoes, Strawberries,  
Candied Walnuts, Caramelized Shallot  
Vinaigrette

#### Lavender Poached Pear Salad

**VG GF**

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

### ENTRÉES

Select Three

#### Braised Short Ribs **GF**

Gremolata, Red Wine Jus

#### Grilled Free-Range Breast of Chicken **GF**

Roasted Tri-Color Peppers,  
Garlic-Bacon Jus

#### Shrimp Scampi **GF**

Limoncello, Thyme, Capers, Garlic

#### Cheese Ravioli **GF**

Blistered Heirloom Tomatoes,  
Toasted Pine Nuts, Pesto Cream Sauce

### ACCOMPANIMENTS

#### Herb & Parmesan Polenta **VG GF**

#### Glazed Heirloom Carrots **V GF**

Lemon Oil, Maldon Salt

### DESSERTS

#### Strawberry Chocolate Cream Puffs

#### Blood Orange Meringue Tarts

#### Vanilla Bean Panna Cotta **GF**

## ALL ABOARD

\$128 Per Person

### STARTERS

#### Lobster Bisque

Chopped Lobster, Crème Fraiche, Chives

#### Butternut Squash and Cranberry Salad **GF**

Baby Kale, Garlic Boursin Cheese,  
Toasted Cashews, Fennel and Dill  
Vinaigrette

### ENTRÉE SELECTIONS

Select Three

#### House Spice Rubbed New York Strip Steak **GF**

Confit Cipollini Onions, Bone Marrow Glaze

#### Herb Brined Chicken Breast **GF**

Charred Brussels Sprouts, Madeira  
Reduction

#### Grilled Barramundi **GF**

Smoked Tomato Chutney, Pomegranate  
Vinaigrette

#### Meyer Lemon Gnocchi **VG**

Garlic Chard, Parmesan Cheese Sauce

#### Seared Jackfruit Cake **V GF**

Black Bean and Corn Relish, Chipotle  
Cashew Romesco

### ACCOMPANIMENTS

#### Seasonal Roasted Squash **VG GF**

Sage and Brown Butter

#### Haricot Vert **V GF**

Lemon Oil, Herbs

### DESSERTS

#### Strawberry Hazelnut Tarts

#### Meyer Lemon Bars **GF**

#### Chocolate Eclairs

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

# PLATED DINNER

Entrée price includes starter and dessert.

Choice of entrée: maximum of 2 single entrées plus vegetarian. Price based on highest priced entrée with entrée counts provided 5 days in advance. Plated parties of 24 guest or less, may have the choice of one entrée or subject to additional charge of \$10 Per Person.

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

## STARTERS

Select One Soup or Salad

Roasted Sunchoke and Parsnip Soup **VG GF**  
Toasted Walnut, Paprika Oil, Parsley

Red Kuri Squash and Lemongrass Soup **VG GF**  
Coconut Milk, Toasted Cashew, Chopped Chives

Wild Mushroom Bisque **VG GF**  
Truffle Essence, Chives

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

Garden Field Greens **VG GF**  
Farm Gathered Leaf Lettuces, Gorgonzola Cheese, Poached Pear, Dried Cranberries, Candied Walnuts, Caramelized Shallot Vinaigrette

Caesar Salad **VG**  
Petite Gem Lettuce and Treviso, Parmesan Cheese, Brioche Croutons, Heirloom Cherry Tomatoes, Caesar Dressing

Baby Wedge Salad **GF**  
Gem Hearts, Heirloom Tomatoes, Point Reyes Bleu Cheese, Applewood Smoked Bacon, Pink Peppercorn Ranch Dressing

Roasted Beet and Goat Cheese **VG GF**  
Arugula, Dates, Almonds, Frisse, Tangerine Vinaigrette

Waldorf Salad **VG GF**  
Baby Leaf Lettuces, Apple, Red Grapes, Shaved Heart of Celery, Candied Walnut, Creamy Agave-Yogurt Dressing

Chicory & Apple Salad **VG GF**  
Farm Gathered Leaf Lettuces, Endive, Apple, Fennel, Manchego Cheese, Candied Pecans, Tarragon, Pomegranate Seeds, Maple Vinaigrette

Burrata Caprese **VG GF**  
Heirloom Tomato, Burrata de Buffalo, Sliced Cucumber, Golden Raisins, Olive Caponata, Frisse, Petite Lettuce, Balsamic Glaze

## ENTREES

Select One

Seared Chilean Sea Bass \$125 Per Person  
Crispy Gnocchi, Roasted Golden Beets, Shimeji Mushroom, Porcini Beurre Blanc

Seared Mediterranean Sea Bass \$110 Per Person  
Fregola Pasta, Sweet Corn and Roasted Red Pepper Succotash, Rainbow Chard, Citrus Beurre Blanc, Crispy Corn

Seared Atlantic Salmon \$110 Per Person  
Orzo Pasta with Semi-Dried Tomato and Fresh Basil, Heirloom Cherry Tomatoes, Grilled Broccolini, Lemon Caper Sauce

Seared Halibut **GF** \$110 Per Person  
Lemon Risotto, Asparagus, Roasted Tomato Butter Sauce, Pomegranate Glaze

Seared Filet Mignon **GF** \$135 Per Person  
Confit Garlic Mashed Potatoes, Grilled Broccolini, Peppercorn Veal Jus

Prime New York Strip Steak **GF** \$130 Per Person  
Boursin Cheese Risotto, Grilled Asparagus, Cabernet Reduction

Glazed Short Rib **GF** \$118 Per Person  
Brown Butter Mashed Potatoes, Grilled Asparagus, Pumpkin Puree, Red Wine Braising Jus

Stuffed Chicken Breast \$105 Per Person  
Jidori Chicken Breast Stuffed with Goat Cheese, Spinach and Semi-Dried Tomatoes, Warm Farro Salad, Kalamata Olives, Roasted Red Pepper Cream Sauce

Herb Roasted Jidori Chicken Breast **GF** \$100 Per Person  
Purple Cauliflower Puree, Heirloom Carrots, Roasted Shallot Jus

## DUET ENTREES

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

Searched Filet Mignon & Chilean Seabass **GF** \$145 Per Person  
Whipped Yukon Gold Potatoes, Grilled Asparagus, Parsnip Chips, Bordelaise

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

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

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

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

## DESSERTS

Select One

Alternating Desserts Available for Additional \$5 Per Person

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

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

Caramel Pot de Creme **GF**  
Vanilla Bean Chantilly, Chocolate Pearls, Strawberries

Kahlua Chocolate Cake  
Milk Chocolate Mousse, Maraschino Cherries

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

## VEGETARIAN & VEGAN ENTREES

Chef's Selection if Guarantee Count is Not Provided

Sazon Spiced Tofu "Scallop" **GF**  
Roasted Corn and Almond Milk Puree, Garlic Kailan, Pomegranate Seeds

Stuffed Zucchini Courgette **GF**  
Wild Rice Pilaf, Pomegranate, Shaved Fennel, Rainbow Chard, Almond Romesco

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

Eggplant Involtni **GF**  
Stuffed with Seasonal Squash, Mushrooms, Vegan Parmesan, Roasted Pine Nuts, Balsamic Glaze

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

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

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

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

Pineapple Coconut Cheesecake **GF**  
Coconut Milk Cheesecake, Graham Cracker Crust, Tropical Fruit Compote

Madagascar Vanilla Panna Cotta **GF**  
Orange Zest Pear Compote, Raspberry Jelly, Torched Meringue Crumble

Ricotta & Pear  
Ricotta Cream and Poached Pear in Hazelnut Cookies, Pear Compote, Hazelnut Tuille

Citrus Fruit Tart  
Blood Orange Curd, Fresh Fruit, Berry Coulis, Torched Meringue



# BAR AND WINE SELECTIONS

## SPECIALTY BRANDS

\$18 Per Drink

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

\$16 Per Glass

\$16 Per Glass

\$16 Per Glass

\$18 Per Glass

## PREMIUM BRANDS

\$20 Per Drink

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

\$18 Per Glass

\$18 Per Glass

\$20 Per Glass

\$20 Per Glass

Beer and soft drinks selections are included on all bars.

## DOMESTIC BEERS

\$9 Per Bottle

- Budweiser
- Coors Light
- Samuel Adams

## IMPORTED BEERS

\$10 Per Bottle

- Corona
- Heineken
- Stella Artois

## CRAFT BEERS

\$11 Per Bottle

- Stone Brewery Varieties
- Ballast Point Varieties

## SOFT BEVERAGES

\$6 Each

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

## ULTRA PREMIUM BRANDS

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

- Colonel E.H. Taylor Straight Rye Bourbon \$30
- Johnnie Walker Blue Label Blended Scotch \$70
- Macallan 12 Year Double Cask Scotch \$28
- Macallan 12 Year Sherry Cask Scotch \$30
- Macallan 15 Year Double Cask Scotch \$58
- Woodford Reserve Master's Collection \$30
- Clase Azul Reposado Tequila \$45
- Don Julio 1942 Tequila \$55

## ULTRA RARE ULTRA LIMITED BOTTLES

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

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

## UNLIMITED BEVERAGE PACKAGES

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

	Specialty	Premium
1 Hour	\$36	\$40
2 Hours	\$54	\$60
3 Hours	\$72	\$80
4 Hours	\$90	\$100
Additional Hours	\$18 Per Person Per Hour	\$20 Per Person Per Hour

Beverage Packages do not include tray passed beverages, tableside beverage service, champagne toast, or shots. Package charged per event guest.

## UNLIMITED SOFT BEVERAGE PACKAGES

Includes Deluxe Wine Selections Only

	Beer & Wine	Soft Drinks
1 Hour	\$24	\$12
2 Hours	\$36	\$18
3 Hours	\$48	\$24
4 Hours	\$60	\$30
Additional Hours	\$12 Per Person Per Hour	\$6 Per Person Per Hour

Beverage Packages do not include tray passed beverages, tableside beverage service or champagne toast. Package charged per event guest.

## BAR AND BEVERAGE INFORMATION

All Bars require a minimum of 2 hours of service time. Hosted bars may be inspected by the client immediately preceding and following the bar operation. If no inspection is made, the client waives the right to verify the consumption and agrees to accept the Resort's final count.

- A \$250 Bartender Fee will apply to any party that does not reach a minimum of \$1,000 in bar revenue per bar.
- A \$250 Bar Relocation Fee will apply to each additional bar setup.

## CASH BARS

Cash Bar selections are made custom for every party and require a two hour minimum. Pricing and availability is determined by the Event Manager, based on location and group size. Client is responsible for meeting a minimum of \$1,000 in bar sales per bar.

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

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

# SEASONAL COCKTAILS

Seasonal cocktails may be added to any hosted bar. A minimum order of 25% of the expected guest attendance must be ordered per drink.

## PREMIUM COCKTAILS

\$20 Per Drink

### White Stag

Belvedere Vodka, Coconut Cream, Coconut Water, Simple Syrup, Cinnamon

### Ketel One Vodka, Nitro Espresso Martini\*

Ketel One Vodka, Mr. Black Cold Brew Coffee Liqueur, Espresso, Simple Syrup

\* Nitro Espresso Machine Must be Ordered in Quantities of 40 Drinks

### Pomegranate Rosemary Sparkler

No. 3 Gin, Pomegranate Juice, Soda Water, Simple Syrup, Rosemary Sprig and Pomegranate Seeds

### Sage Advice

Empress Indigo Gin, Amaretto Liqueur, Lemon Juice, Sage and Cranberry

### Inspired

Woodford Reserve Bourbon, Lemonade, Cranberry Juice

### Fall For You

WhistlePig Rye Whiskey, St. Germain, Ginger Beer, Lime Juice, Angostura Bitters

### Golden Delicious

Glenmorangie, Lemon Juice, Sparkling Apple Cider

### El Diablo

Casamigos Blanco Tequila, Lemon Juice, Agave, Black Berries, Basil, Jalapeno

### The Passenger

Hennessy VS, Orange Liqueur, Lemon Juice

## FEATURING THE MACALLAN

### Whisky & Soda \$58 Per Drink

The Macallan Double Cask 15 Years old, Pear, Mint, Aloe, Seltzer

### Typography \$30 Per Drink

The Macallan Sherry Cask 12 Years Old, Amaro, Solera Sherry, Orange Bitters

### Hummingbird \$28 Per Drink

The Macallan Double Cask 12 Years Old, Apple Brandy, Honey, Lemon

### Dragonfly \$28 Per Drink

The Macallan Double Cask 12 Years Old, Aperitif, Pineapple, Lime, Absinthe

# WINE SELECTIONS

Priced per bottle, vintages and availability are subject to change. Premium wines by the bottle are available on the Resort wine list.

## SPARKLING WINES

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

## WHITE WINES

### CHARDONNAY

Martin Ray, Sonoma Coast	\$58
Daou, Paso Robles	\$68
Landmark Vineyards, Sonoma Coast	\$70
Sonoma-Cutrer, Sonoma Coast	\$75
Patz & Hall, Russian River Valley	\$86
Frank Family, Carneros	\$98
Rombauer, Carneros	\$110
Far Niente, Napa Valley	\$165
Cakebread, Napa Valley	\$120

### SAUVIGNON BLANC

Daou, Paso Robles	\$68
Kim Crawford, Marlborough	\$62
Cloudy Bay, Marlborough	\$95
Duckhorn, Napa	\$70

## OTHER WHITES

Bianchi Pinot Grigio, Santa Barbara County	\$52
Santa Margherita Pinot Grigio, Italy	\$70
Whispering Angel, Provence France	\$70
Rumor Rose, Provence France	\$78

## RED WINES

### CABERNET SAUVIGNON

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

### PINOT NOIR

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

## OTHER REDS

Prisoner Red Blend, Napa Valley	\$115
Stags Leap Hands of Time Red Blend, Napa Valley	\$88
Duckhorn Merlot, Napa Valley	\$150