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COURTYARD VENTURA SIMI VALLEY



B R E A K F A S T



BASIC CONTINENTAL

\$18/Person

FRESHLY BREWED STARBUCKS COFFEE & TAZO TEAS

ORANGE JUICE

BREAKFAST PASTRIES

Croissants + Banana Bread + Blueberry Muffins

BAGELS

Plain Cream Cheese + Everything Cream Cheese + Preserves

DELUXE CONTINENTAL

\$28/Person

FRESHLY BREWED STARBUCKS COFFEE & TAZO TEAS

ORANGE JUICE

BREAKFAST PASTRIES

Croissants + Banana Bread + Blueberry Muffins

BAGELS

Plain Cream Cheese + Everything Cream Cheese + Preserves

FRUIT + BERRY BOWL + FRESH MINT

ASSORTED CHOBANI GREEK YOGURT

HARD COOKED EGGS

FULL BUFFET

\$30/Person

FRESHLY BREWED STARBUCKS COFFEE & TAZO TEAS

ORANGE JUICE

BREAKFAST PASTRIES

Blueberry Muffins + Scones + Banana Bread

SLICED WHOLE GRAIN AND SOURDOUGH BREAD

Butter + Preserves

CAGE FREE SCRAMBLED EGGS

Cheddar Cheese

BREAKFAST MEATS | CHOOSE 2

Applewood Smoked Bacon, Pork Sausage, & Chicken Sausage

FRUIT + BERRY BOWL + FRESH MINT

SEASONED BREAKFAST POTATOES



ADDITIONAL



BASIC ENHANCEMENTS

\$5/Item/Person

ASSORTED COLD CEREALS

Cheerios + Granola

GREEK YOGURT

Fresh Berries + Granola + Honey

RICOTTA BLUEBERRY PARFAITS

Honey + Toasted Almonds

OATMEAL

Berries + Almonds + Maple Syrup

CAGE FREE SCRAMBLED EGGS

Cheddar Cheese

APPLEWOOD SMOKED BACON

PORK SAUSAGE

CHICKEN SAUSAGE

DELUXE ENHANCEMENTS

\$13/Item/Person

THINLY SLICED PROSCIUTTO

BREAKFAST BURRITO

Cage Free Scrambled Eggs + Applewood Smoked Bacon + Breakfast Potatoes + Jack Cheddar + Scallions + Tortilla + Tomato Salsa + Avocado Mash

BREAKFAST QUESADILLA

Cage Free Scrambled Eggs + Grilled Chicken + Jack Cheddar + Tomato Salsa

BALANCED BREAKFAST SANDWICH

Scrambled Cage Free Egg Whites + Turkey Breast + Arugula + Roasted Green Chili + Jack Cheddar + English Muffin

BANANA BREAD FRENCH TOAST

Vermont Maple Syrup

COFFEE & TEA

\$50/Gallon - A La Carte

STARBUCKS REGULAR / BLONDE / DECAF COFFEE

HOT WATER

Assorted Tazo Teas

CREAM & SUGAR

All prices are subject to 24% facilities charge. Current sales tax will apply. (Subject to Change)

BEVERAGES

\$10/Item/Person

SAN PELLEGRINO SPARKLING WATER
LIFEWATER
ONE COCONUT WATER
NAKED JUICE
Assorted Flavors
STARBUCKS DOUBLE SHOT
LIPTON PURE LEAF TEA

REFRESH

\$15/Person

WHOLE FRUIT
CHOCOLATE CHIP COOKIES
GRANOLA BARS
ASSORTED SOFT DRINKS
Pepsi Products
BOTTLED WATER
COFFEE & TEA SERVICE

RECHARGE

\$16/Person

TORTILLA CHIPS
GUACAMOLE / SALSA
VEGETABLE/FRUIT DISPLAY
Seasoned With Tajin
CHIPOTLE RANCH DRESSING
ASSORTED SOFT DRINKS
Pepsi Products

REVITALIZE

\$18/Person

VEGETABLE CRUDITÉ
With Ranch + Hummus
PRETZELS + PITA CHIPS
With Ranch + Hummus
SEASONAL/LOCAL FRUIT DISPLAY
ASSORTED KIND GRANOLA BARS
VARIETY OF NAKED JUICES
ASSORTED SOFT DRINKS
Pepsi Products



LUNCH-TIME



COLD DELI BUFFET

\$25/Person

LITTLE GEM CAESAR SALAD

Parmesan + Olive Oil Toasted Croutons + Creamy Caesar

TOMATO SOUP

Olive Oil Toasted Croutons

MEATS

Sliced Turkey, Sliced Grilled Chicken, or Sliced Prosciutto
*Grilled Eggplant (Vegetarian Option)

CHEESES

Sliced Gruyere + White Cheddar

BREADS

Sliced Sourdough + Whole Grain

CONDIMENTS

Romaine Lettuce, Sliced Tomatoes, Pickled Red Onions, Mayo, Dijon Mustard

POTATO CHIPS

DARK CHOCOLATE AND SEA SALT COOKIES

FRUIT + BERRY BOWL + FRESH MINT

SALAD BAR BUFFET

\$18/Person

TOMATO SOUP

Olive Oil Toasted Croutons

BASE

Arugula, Little Gems, Quinoa, Brown Rice Blend

TOPPINGS

Grape Tomatoes, Cucumbers, Hard Cooked Eggs, Grilled Chicken, Chopped Bacon, Roasted Broccolini, Parmesan Cheese, Gorgonzola and Goat Cheese Crumbles

DRESSINGS

Lemon Vinaigrette, Green Goddess Ranch, Creamy Caesar

FINISHING TOUCHES

Croutons, Almonds, Candied Walnuts

DARK CHOCOLATE & SEA SALT COOKIE

FRUIT + BERRY BOWL + FRESH MINT



SALADS & SANDWICHES

\$30/Person | Choice of 2 Salads & 3 Sandwiches

SALADS

LITTLE GEM CAESAR SALAD

Parmesan + Olive Oil Toasted Croutons + Creamy Caesar

BASIL PASTA SALAD

Penne + Tomatoes + Basil + Parmesan + Roasted Broccolini

MODERN COBB SALAD

Little Gems + Applewood Smoked Bacon + Hard Cooked Eggs + Grape Tomatoes + Pickled Red Onions + Gorgonzola Crumbles + Green Goddess Ranch

BABY KALE SALAD

Arugula + Apples + Candied Walnuts + Goat Cheese + Lemon Vinaigrette

SANDWICHES

TURKEY AND AVOCADO CROISSANT

Turkey Breast + Gruyere Cheese + Avocado Mash + Arugula + Tomato + Lemon Vinaigrette

PESTO PROSCIUTTO SANDWICH

Sliced Prosciutto + White Cheddar + Pesto Mayo + Basil Leaves + Roasted Tomatoes + Arugula + Brioche Roll

CHICKEN CAESAR WRAP

Little Gems + Grilled Chicken + Parmesan + Creamy Caesar

QUINOA VEGETABLE WRAP

Quinoa & Brown Rice + Roasted Broccolini + Roasted Peppers + Lemon Vinaigrette + Arugula + Goat Cheese

GREEN GODDESS CHICKEN BLT

Grilled Chicken + Applewood Smoked Bacon + Avocado Mash + Lettuce + Pickled Red Onions + Tomato + Green Goddess Ranch + Toasted Artisan Bread

SIDES

POTATO CHIPS

DARK CHOCOLATE & SEA SALT COOKIE

FRUIT + BERRY BOWL + FRESH MINT



HOT-LUNCH



HOT LUNCH BUFFET

Tier 1 - \$32/Person | 2 Salads, 1 Entrée, 1 Side, 1 Dessert

Tier 2 - \$40/Person | 2 Salads, 2 Entrées, 2 Sides, 2 Desserts

SALADS

LITTLE GEM CAESAR SALAD

Parmesan + Olive Oil Toasted Croutons + Creamy Caesar

BASIL PASTA SALAD

Penne + Tomatoes + Basil + Parmesan + Roasted Broccolini

MODERN COBB SALAD

Little Gems + Applewood Smoked Bacon + Hard Cooked Eggs + Grape Tomatoes + Pickled Red Onions + Gorgonzola Crumbles + Green Goddess Ranch

BABY KALE SALAD

Arugula + Apples + Candied Walnuts + Goat Cheese + Lemon Vinaigrette

ENTREÉS

ROASTED HERB CHICKEN BREAST

Caramelized Onions

GRILLED CHICKEN BREAST

Grape Tomatoes + Arugula + Lemon Vinaigrette

SKILLET MEATBALLS

Pomodoro Sauce + Ricotta + Parmesan

VEGETABLE PASTA

Penne Pasta + Roasted Peppers + Broccoli + Tomatoes + Pesto Cream Sauce

PENNE PASTA & MEATBALLS

Parmesan + Mozzarella Cheese

SIDES

QUINOA & BROWN RICE BLEND

ROASTED BROCCOLINI

BABY KALE

Roasted Garlic Puree + Roasted Tomatoes

CRISPY BRUSSELS SPROUTS

Fried + Parmesan + Lemon

DESSERTS

DARK CHOCOLATE & SEA SALT COOKIE

OLD FASHIONED CARROT CAKE

FRESH BERRIES + MINT + WHIPPED CREAM

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HOT-DINNER



HOT DINNER BUFFET

Tier 1 - \$40/Person | 2 Salads, 1 Entrée, 1 Side, 1 Dessert

Tier 2 - \$48/Person | 2 Salads, 2 Entrées, 2 Sides, 2 Desserts

SALADS

LITTLE GEM CAESAR SALAD

Parmesan, Olive Oil Toasted Croutons, Creamy Caesar

BASIL PASTA SALAD

Penne, Tomatoes, Basil, Parmesan, Roasted Broccolini

MODERN COBB SALAD

Little Gems, Applewood Smoked Bacon, Hard Cooked Eggs, Grape Tomatoes, Pickled Red Onions, Gorgonzola Crumbles & Green Goddess Ranch

BABY KALE SALAD

Arugula, Apples, Candied Walnuts, Goat Cheese, Lemon Vinaigrette

ENTREÉS

ROASTED HERB CHICKEN BREAST

Caramelized Onions

PAN SEARED SALMON

Lemon Slices & Lemon Vinaigrette

SKIRT STEAK

Chimichurri Sauce

MARINARA PASTA

Penne Pasta, Parmesan & Mozzarella Cheese

SIDES

BASMATI RICE BLEND

GARLIC MASHED POTATOES

ROASTED VEGETABLES

ROASTED GARLIC PUREE, ROASTED TOMATOES

CRISPY BRUSSELS SPROUTS

Fried Parmesan + Lemon

DESSERTS

DARK CHOCOLATE & SEA SALT COOKIE

OLD FASHIONED CARROT CAKE

FRESH BERRIES + MINT + WHIPPED CREAM