

~ HORS D'OEUVRES ~

Hot Items - 25 pieces per selection

Seasonal Soup Shooter	\$36
Melted Brie with Apricot & Honey on a Crostini	\$36
Arancini with Smoked Cheese & Pancetta	\$36
Tempura Artichoke Hearts	\$36
Santa Maria Tri Tip on a Crostini with Chipotle Cream Sauce	\$44
Spinach and Feta Cheese Spanakopita	\$44
Seared Duck Breast on Sweet Potato Tempura with Hoisin Sauce	\$44
Grilled Beef or Chicken Satay with Peanut Sauce	\$44
Garlic Prawns with Banana Curry Sauce*	\$65
Firecracker Prawns*	\$65
Petite Crab Cakes *	\$70
Pancetta wrapped Sirloin Skewer *	\$80
Lamb Satay with Jalapeño Mint Sauce *	\$80

Cold Items- 25 pieces per selection

Brie with Apple & Honey on a Crostini	\$36
Endive with Danish Bleu Cheese & Toasted Pecans	\$36
Green Olive Tapenade on Herbed Crostini	\$36
Antipasto Skewer with Pesto Marinated Mozzarella, Basil & Red Bell Pepper	\$36
Bruschetta topped with Chopped Tomatoes, Fresh Basil, and Garlic	\$44
Braised Shiitake Mushrooms & Goat Cheese on a Truffled Polenta Round	\$44
Smoked Salmon with Herbed Cream Cheese & Chives on a Crostini	\$44
Prawn Cocktail Shooter	\$55
Ahi Tuna Carpaccio with Lemon Caper Aioli *	\$70
Ahi Tuna Poke with Carrot, Cilantro & Daikon Sprouts *	\$70

All menu items subject to 20% service charge and 9% sales tax

~ **DISPLAYS** ~

All displays serve 75 people

Prawn Cocktail Display

\$370

Imported and Domestic Cheese Display

Assorted Fruit & Crackers

\$290

Antipasto Display

Assorted Cured Meats, Marinated Artichokes, Green Olives, Pepperoncinis, Goat Cheese Flatbread

\$290

Vegetarian Antipasto Display

Grilled Vegetables, Marinated Artichokes, Assorted Olives, Hummus, Flatbread

\$265

Fresh Fruit Display

\$265

Crudité Display

Carrots, Cucumbers, Celery, Cauliflower, Cherry Tomato, Broccoli

\$230

All menu items subject to 20% service charge and 9% sales tax

~ BREAKFAST ~

Continental Breakfast

Assorted Danishes, Croissants & Muffins
Seasonal Fruit Salad
Coffee, Tea and Orange Juice
\$13 per person

Omelette Station

25 person minimum

Made to Order

Mix-ins: Tomato, Mushroom, Spinach, Onion, Cheese, Bell Pepper, Bacon, Sausage
Assorted Toasted Bread with Jams
Seasonal Fruit Salad
Coffee, Tea and Orange Juice
\$26 per person

Breakfast Burrito Buffet

25 person minimum

Scrambled Eggs, Cajun Sausage, O'Brien Potatoes, Sour Cream, Salsa, Cheese, Flour Tortillas
Seasonal Fruit Salad
Coffee, Tea and Orange Juice
\$23 per person

Bacon & Eggs Buffet

25 person minimum

Scrambled Eggs, Applewood Smoked Bacon, Hash Browns
Assorted Sliced Bread with Jams
Coffee, Tea and Orange Juice
\$20 per person

Breakfast Add-ons

Oatmeal

Individual Packets, Assorted Flavors
\$4 per person

Smoked Salmon Platter

With Capers, Red Onion, Tomato
\$9 per person

Assorted Bagels

With Cream Cheese
\$6 per person

Assorted Yogurt

\$4 per person

Seasonal Fruit Salad

\$5 per person

All menu items subject to 20% service charge and 9% sales tax

~ LUNCHEON MENU ~

Three Courses - \$35 per person

Two Courses - \$30 per person

Entrée Only - \$24 per person

Lunch pricing includes bread, coffee, tea, iced tea & lemonade. All entrees include Chef's choice of vegetable and starch.

First Course (Soup or Salad)

Soups

French Onion
Clam Chowder
Roasted Tomato

Shrimp Bisque
Vegetable Lentil
Cream of Wild Mushroom

Cauliflower Soup with Curry Oil
Seasonal Butternut Squash Soup with Caramelized Apples

Salads

Endive & Greens Salad
Classic Caesar Salad

Mixed Greens Salad
Baby Spinach Salad

Second Course (Select Two Entrée Choices)

Caesar Salad Romaine Hearts, Cucumbers, Parmesan Cheese & Creamy Caesar Dressing with choice of Chicken, Shrimp or Salmon

Mixed Greens Salad Mixed Greens, Bleu Cheese, Pears, Candied Pecans, Citrus Honey Vinaigrette, choice of Chicken, Shrimp or Salmon

Baby Spinach Salad Baby Spinach, Red Onion, Apples, Candied Walnuts & Poppy Seed Dressing with choice of Chicken, Shrimp or Salmon

Asian Salad Mixed Greens, Carrots, Napa Cabbage, Green Onion, Cilantro, Won Ton Strips, and Asian Sesame Vinaigrette with choice of Chicken, Shrimp or Salmon

Penne Pasta Tossed with Sausage & Spinach in a Spicy Marinara Sauce

Farfalle Pasta Tossed with Wild Mushroom & Sundried Tomatoes in a Pesto Cream Sauce

Chicken Piccata Pan Fried, Floured Chicken Breast Served with a Lemon and Capers Butter Sauce

Stuffed Chicken Parmesan Panko Crusted Chicken Breast Stuffed with Spinach, Sundried Tomato and Pancetta Served with Marinara over Spaghetti

Herb Roasted Chicken Supreme Chicken Breast Marinated in Thyme, Lemon, Garlic, and White Wine, Served with Chicken Jus

Grilled Skirt Steak & Fries Served with a Green Peppercorn Cream Sauce

Grilled Hanger Steak Served with a Salsa Verde

Beef Medallions Sautéed with Wild Mushroom & Onion then Deglazed with Cognac

Loch Duart Salmon Oven Roasted with a Dijon & Dill Crust

Local Halibut Pan Roasted & Topped with Lemon Cream Sauce

Third Course (Select One Dessert)

Chocolate Mousse
Trio of Sorbet

Vanilla Crème Brulee
Berries & Cream

Seasonal Fruit Cobbler

All menu items subject to 20% service charge and 9% sales tax

~ LUNCH BUFFET OPTIONS ~

Deli Tray Buffet

Iced Tea, Water & Coffee
Mixed Greens Salad
Caesar Salad
Pasta Salad
Roast Beef
Smoked Ham
Smoked Turkey
Tuna Salad
Assorted Cheeses
Assorted Sliced Breads
Lettuce, Tomatoes, Red Onions
Condiments
\$20 per person

Sandwich Buffet

Caesar Salad
Mixed Greens Salad
Pasta Salad
Iced Tea, Water & Coffee
Choice of Four Sandwiches:

Rosemary Chicken
Lettuce, Tomato, Onion, Swiss Cheese & Mayo on Focaccia Bread

Roasted Vegetarian
Balsamic Marinated Squash, Mushroom, Bell Pepper, Mozzarella, Marinara on French Roll

Ham
Smoked Ham, Cheddar, Tomato, Onion, Mustard & Mayo Spread on Ciabatta Bread

Grilled Chicken
Grilled Herb Chicken, Tomato, Onion, Lettuce, Bleu Cheese, Buffalo Sauce on Soft Roll

Turkey Pesto
Smoked Turkey, Havarti, Pesto Aioli, Tomato, Onion on Ciabatta Bread

Pastrami
Pastrami, Swiss, Red Onion, Tomato, Shredded Lettuce, Whole Grain Mustard, Mayo Spread on Soft Roll

Roast Beef
Roast Beef, Roasted Pepper, Onion, Lettuce, Pepper Jack, Wasabi Mayo on Soft Roll
\$24 per person

All menu items subject to 20% service charge and 9% sales tax

~ **PLATED DINNER FIRST COURSES** ~

\$ 8

~ **SOUPS** ~

French Onion
Shrimp Bisque
Clam Chowder
Cauliflower Soup with Curry Oil
Roasted Tomato
Vegetable Lentil
Cream of Wild Mushroom
Seasonal Butternut Squash Soup with Caramelized Apples

~ **SALADS** ~

Endive & Greens Salad

Roasted Beets, Crumbled Bleu Cheese, Candied Walnuts, Orange Slices, Honey Tarragon Vinaigrette

Mixed Greens

Pears, Crumbled Bleu Cheese, Spiced Pecans, Apple Cider & Honey Vinaigrette

Classic Caesar Salad

Romaine Hearts, Cucumber, Shaved Parmesan Cheese, Homemade Croutons, Caesar Dressing

Baby Spinach Salad

Mozzarella, Crimini Mushroom, Cherry Tomato, Balsamic Vinaigrette

All menu items subject to 20% service charge and 9% sales tax

~ PLATED DINNER ENTREES ~

Includes choice of 2 entrees + 1 vegetarian option with Chef's choice of vegetable & starch. For each additional entree choice, add \$2 per person

Chicken Rosemary Pesto

Rosemary & Pesto Marinated Supreme Chicken Breast with Sundried Tomato Cream Sauce
\$25

Herb Roasted Chicken

Oven Roasted & Topped with Chicken Jus
\$25

Hanger Steak

Grilled & Topped with Salsa Verde
\$33

Grilled Strip Loin

Grilled & Topped with Sautéed Mushrooms & Crumbled Bleu Cheese
\$34

Loch Duart Salmon

Topped with a Warm Relish of Bacon, Corn, Bell Pepper, Onion & Cilantro
\$30

Loch Duart Salmon

Whole Grain Mustard & Tarragon Cream Sauce
\$30

Local Halibut

Dusted with Coriander & Fennel & Topped with a Lemon Beurre Blanc
AQ

Seasonal Market Fish

Chef's Choice of Sauce
AQ

*** Beef Tenderloin**

Grilled & Topped with Truffle Butter
\$40

*** Rack of Lamb**

Herb Crusted & Topped with Cabernet Sauce
\$37

*** Chilean Sea Bass**

Tomato & Caper Cream Sauce
\$38

*** Filet of Beef & Salmon Duo**

Petite Filet with Cabernet Demi-Glace & Grilled Salmon Filet with Lemon Beurre Blanc
\$42

*** Filet of Beef & Shrimp Duo**

Petite Filet with Cabernet Demi-Glace & Grilled Shrimp Skewer with Lemon Beurre Blanc
\$42

Vegetarian Pasta

Seasonal Vegetables & Choice of Cream or Tomato Base Sauce
\$23

Seasonal Vegetarian Entree

Chef's Choice
\$23

All menu items subject to 20% service charge and 9% sales tax

~ **BUFFET MENU** ~

Includes two choices from each category: Salads, Starches, Vegetables & Entrées
25 person minimum
\$42 per person

SALADS

Mixed Greens with Candied Pecans, Bleu Cheese, Cherry Tomatoes & Whole Grain Mustard Vinaigrette

Caesar Salad with Romaine Lettuce, Herbed Croutons, Parmesan Cheese & Caesar Dressing

Pear Salad with Mixed Greens, Candied Walnuts, Crumbled Bleu Cheese & Pear Vinaigrette

Spinach Salad with Bacon, Red Onions, Chopped Egg, Sliced Mushrooms & Balsamic Vinaigrette

Cobb Salad with Iceberg Lettuce, Tomato, Smoked Bacon, Chopped Egg & Bleu Cheese Dressing

Roasted Beet Salad with Mixed Greens, Red Onions, Roasted Mushrooms, Roasted Beets & Raspberry Vinaigrette

STARCHES

Wild Rice Pilaf

Rice Pilaf

Mashed Potatoes – Plain or Garlic

Roasted Red Potatoes with Garlic, Herbs & Shallots

Buttered Penne Pasta with Parmesan Cheese

Penne with Sundried Tomatoes and Pesto Cream Sauce

Orzo Pasta with Aromatic Vegetables & Mushrooms

All menu items subject to 20% service charge and 9% sales tax

~ **BUFFET MENU** ~

VEGETABLES

Mixed Medley with Zucchini, Yellow Squash & Carrots

Baby Carrots & Asparagus

Green Beans Sautéed with Garlic, Smoked Bacon & Cherry Tomatoes

Roasted Balsamic Cauliflower

Broccoli Au Gratin

Eggplant Parmesan with Marinara Sauce

Steamed Broccolini

ENTREES

Chicken Piccata with Lemon Caper Sauce

Chicken Chasseur with Shallots, Mushrooms, Tomato & Demi-Glace

Chicken Marsala with Mushrooms & Marsala Sauce

Herb Roasted Chicken with Whole Grain Mustard & Honey Cream Sauce

Garlic & Red Wine Marinated Tri Tip with Mushroom Demi-Glace

Santa Maria Tri Tip with Chipotle Cream Sauce

Whole Grain Mustard Crusted Salmon with Lemon Cream Sauce

Baked Salmon Filet with Saffron Chive Butter & Mango Salsa

All menu items subject to 20% service charge and 9% sales tax

~ PACKAGES ~

PLATED MEAL

Package #1: First Course & Entrée

\$42 per person

Package #2: First Course, Entrée & Dessert

\$47 per person

Package #3: Passed Appetizers (3), First Course, Entrée

\$63 per person

Package #4: Passed Appetizers (3), First Course, Entrée, Dessert

\$68 per person

~ Add \$10 per person for entrées marked with asterisk (*) ~

~ Add \$3 per person for hors d'oeuvres marked with asterisk (*) ~

BUFFET

Package #1: Buffet & Dessert

\$47 per person

Package #2: Passed Appetizers (3), Buffet

\$57 per person

Package #3: Passed Appetizers (3), Buffet, Dessert

\$63 per person

~ Add \$3 per person for hors d'oeuvres marked with asterisk (*) ~

~ DESSERTS ~

PLATED DESSERTS

Warm Chocolate Cake

With Vanilla Ice Cream

\$8

Vanilla Crème Brulee

\$8

Cheesecake

Choice of Toppings: Oreo, Strawberry, Raspberry, or Peppermint Bark

\$8

Vanilla Ice Cream Sundae

With Brownie, Tahitian Vanilla Ice Cream, Chocolate Sauce & Whipped Cream

\$7

Strawberry Shortcake

Vanilla Sponge Cake & Fresh Strawberries with Strawberry Sauce & Whipped Cream

\$8

Seasonal Berries

With Crème Anglaise

As Quoted

Seasonal Fruit Cobbler

Topped with Brown Sugar & Oat Crust, Served with Vanilla Ice Cream

\$9

BUFFET-STYLE DESSERTS

Assorted Mini Dessert Display

Chef's choice of assortment or customizable with up to 4 choices from:

Chocolate Covered Strawberries, Lemon Bars, Brownie Bars, Mini Crème Brulee, Fruit Tarts, Petit Fours, Chocolate Mousse Tarts, Mini Cheesecakes, Cake Pops, Mini Cupcakes

\$8 per person

Assorted Cookies

\$5 per person

Ice Cream Sundae Bar

Choice of 2 Ice Cream Flavors with Assorted Toppings

\$7 per person

Ice Cream Sandwich Bar

Choice of 2 Ice Cream & 2 Cookie Flavors

\$7 per person

All menu items subject to 20% service charge and 9% sales tax

~ DESSERTS ~

Chocolate Fountain

Fountain Rental Fee includes Chocolate

Rental Fees

1-100 people / \$205

101-200 people / \$260

201+ people / \$336

Choice of: Milk, Dark or White Chocolate

Dipping Items

Selection of 3 dipping items / \$5 per person

Selection of 6 dipping items / \$7 per person

Selection of 9 dipping items / \$9 per person

Strawberries

Bananas

Pineapples

Apples

Grapes

Marshmallows

Pound Cake

Cheesecake Balls

Rice Krispies

Pretzels

Snickers Bar

Peanut Butter Balls

Brownie Bites

Pirouette Cookies

All menu items subject to 20% service charge and 9% sales tax

~ **KIDS BUFFET MENU** ~

25 person minimum \$21 per person

Choice of Garlic Bread or Rolls
Fruit Salad Included

Choose 2 from each category:

Salads / Vegetables

Caesar Salad
Green Salad with Choice of Dressing
Pasta Salad
Macaroni Salad
Small Crudite Platter with Dip
Green Beans
Broccoli Au Gratin
Mixed Vegetables

Starches

Pasta with Butter & Parmesan Cheese with choice of sauce: Marinara, Alfredo or Pesto
French Fries
Sweet Potato Fries
Rice Pilaf
Mashed Potatoes
Macaroni & Cheese
Cheese Ravioli or Tortellini with Choice of Sauce

Entrees

Mini-Pizzas
Chicken Tenders
Hot Dogs
Mini-burgers
Teriyaki Chicken or Beef Skewers
Grilled Chicken Sandwiches
Corn Dogs
Spaghetti & Meatballs

All menu items subject to 20% service charge and 9% sales tax

~ **KIDS APPETIZERS** ~

Pigs in a Blanket
Grilled Cheese
Chicken Wontons
Pizzettas
Mini Peanut Butter & Jelly Sandwiches
Mini- Quesadillas
Fruit Skewers
Mini Corn Dogs

Choice of 3 ~ \$11 per person

Choice of 4 ~ \$13 per person

~ CARVINGS ~

Pricing includes carver

Prime Rib

\$9 per person
60 person minimum

Roast Beef Carving

\$8 per person
60 person minimum

Roasted Turkey

\$7 per person
30 person minimum

Pork Loin with Mango Chutney

\$7 per person
45 person minimum

Boneless Leg of Lamb

\$9 per person
25 person minimum

~ ACTION STATIONS ~

25 person minimum
Includes Labor

Pasta Station

Choice of 2 Types of Pasta: Penne, Linguini, Cheese Tortellini, Farfalle
Choice of 2 sauces: Alfredo, Marinara, Pesto Cream
Add-ins: Mushrooms, Squash, Sundried Tomatoes, Basil, Bell Peppers, Red Pepper Flakes, Parmesan
\$16 per person
Add Chicken & Sausage - \$4 per person

Scampi Station

Sautéed Prawns Made to Order
Mix-ins: Garlic, Shallots, White Wine, Butter, Mixed Herbs, Red Pepper Flakes, Linguine
\$17 per person

Stir Fry Station

Jasmine Rice
Add-ins: Red & Green Bell Peppers, Onions, Carrots, Peas, Broccoli, Water Chestnuts
\$13 per person
Add Chicken or Beef - \$4 per person
Add Shrimp - \$5 per person

Risotto Station

Roasted Pepper, Butternut Squash & Lemon Cream
Assorted Add-ins: Mushrooms, Asparagus, Parmesan Cheese, Artichokes, Peas
\$16 per person
Add Chicken & Shrimp - \$5 per person

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~ THEMED STATIONS ~

25 person minimum

Mexican

\$32 per person

Rice

Beans

Tortillas

Cheese Enchiladas

Choice of 2 Meats: Carne Asada, Chicken Fajitas, Ground Beef or Grilled Chicken

Assorted Condiments: Sour Cream, Guacamole, Salsa, Cheese

Asian

\$32 per person

Mandarin Orange Chicken

Chicken or Beef Stir-fry with Snap Peas & Assorted Vegetables

Asian Salad

Assorted Pot Stickers

Chow Mein

Fried or White Rice

Salad Bar

\$15 per person

Mixed Greens, Romaine & Iceberg Lettuce Blend, Baby Spinach

Assorted Dressings: Ranch, 1000 Island, Italian, Balsamic Vinaigrette, Bleu Cheese

Assorted Toppings: Croutons, Cucumbers, Carrots, Peppers, Tomatoes, Onions, Assorted Cheeses, Red Onions, Beets, Egg, Olives, Pepperoncinis

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~ **BAR PACKAGES** ~

Pricing valid for up to 4 hours. Please ask Events Manager about extended pricing.

Unlimited Non-Alcoholic Beverages

Includes Sodas, Juices, Milk

\$3 per person

Bar Package 1

Non-Alcoholic Beverages, Beer, House Red & White Wine, House Sparkling Wine

\$23 per person

Bar Package 2

Non-Alcoholic Beverages, Beer, House Red & White Wine, House Sparkling Wine, Well Drinks

Well brands include: Blue Ice Vodka, Bacardi, Sauza Tequila, Jim Beam, Beefeaters, Seagrams

\$27 per person

Bar Package 3

Non-Alcoholic Beverages, Beer, House Red & White Wine, House Sparkling Wine, Well & Call Drinks

Call brands include: Absolut, Bushmills, Tanqueray, Cazadores, Meyers, Jack Daniels

\$32 per person

Bar Package 4

Non-Alcoholic Beverages, Beer, House Red & White Wine, House Sparkling Wine & Well, Call & Premium Drinks

Premium brands include: Grey Goose, Don Julio Añejo, Glenmorangie, Johnnie Walker Black, Belvedere

\$37 per person

Bar Package 5

Non-Alcoholic Beverages, Beer, House Red & White Wine, House Sparkling Wine & Well, Call, Premium & Super Premium Drinks

Super Premium brands include: Booker's, Chivas 18

\$42 per person

Champagne Toast not included in Bar Packages

Please ask Events Manager for pricing

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