



2016 CATERING MENU PACKET



CATERING POLICIES

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 \$150 bartender fee will apply to any party that does not reach a minimum of \$500 in bar sales.

FOOD AND BEVERAGE

All food and beverage must be purchased through Balboa Bay Resort and consumed on premises. A service charge of 24% and applicable sales tax will be added to all food and beverage items. The service charge is subject to the current state sales tax (CA State Board of Equalization Regulation Code No. 1603). All prices are subject to change. When a choice of two entrées is requested, the higher entrée price will be the meal price. Client to provide place cards with entrée indicators.

SIGNS AND DECORATIONS

Balboa Bay Resort will not permit the affixing of anything to the walls, floors or ceilings of the rooms with nails, staples, tape or any other substance unless the Catering Department has given prior approval and is coordinated through the Engineering Department. An additional fee may apply. Moving of furniture not permitted.

PACKAGES

If you need to send packages to Balboa Bay Resort, please advise your Catering or Conference Service Manager of the arrival date no more than three business days prior to group arrival. Please be sure to include your group name, date of function and number of boxes shipped on all labels.

VALET

Valet parking is required for all private functions. A fee of \$15 per car will apply per entry/exit. Hosted day valet parking does not apply to overnight parking, which is a fee of \$30 per vehicle per night.

TASTINGS

One complimentary tasting is provided for social events of 100 or more guests. Menu selections must be given seven (7) business days in advance of the tasting. Tastings are in our Waterline Newport Beach Restaurant and are provided Tuesday through Thursday at 11:00am or 1:00pm. Menu tastings are hosted for two guests. Requests for additional persons will be charged at an additional cost per person. For social events less than 100 guests, a tasting can be coordinated at a discounted fee.

BALBOA BAY RESORT PROVIDES THE FOLLOWING:

- 66" round tables to accommodate 8 to 10 guests
- Floor length champagne damask table skirt with white or ivory overlays
- Colored linens may be provided at a nominal rental fee
- Votive candles to complement client-provided centerpieces (additional decorative candles may require permit)
- Wood parquet dance floor in 3' x 3' sections (additional fee may apply for non-standard size)
- Black carpeted staging in 6' x 8' sections (limited supply)
- Draped 8' tables for registration, gift or silent auction usage
- High or low cocktail rounds (limited supply)

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| Custom Printed Menus | Additional charge to be advised |
| White Glove Service | \$2 per person, 24 hour advance notice required |
| Coat Check Attendant | \$150 for the evening, one attendant recommended per 100 guests |
| Outdoor Heaters | \$125 per heater, plus delivery and permit fee |

PLATED BREAKFAST

Includes Freshly Baked Breakfast Pastries, Fresh-Squeezed Citrus Juices Gourmet Coffee, Decaffeinated Coffee and Assortment of Hot Teas

CALIFORNIA ORGANIC EGGS SCRAMBLED WITH CHIVES

Choice of Applewood Smoked Bacon, Chicken Apple Sausage or Grilled Ham
Tomato Confit, Asparagus, Breakfast Potatoes, House-Made Ketchup

\$33 per person

NUTELLA AND BANANA FRENCH TOAST

Brioche French Toast, Caramelized Bananas, Nutella, Warm Maple Syrup and Seasonal Fruit

\$33 per person

HAM AND GRUYÈRE CHEESE QUICHE

Applewood Smoked Ham, Gruyère Cheese, Caramelized Onion
Sun Dried Tomato Pesto and California Fruit

\$35 per person

GARDEN FRITTATA

Egg Whites, Feta Cheese, Spinach, Mushroom, Onion, Tomato, Pesto and Seasonal Fruit

\$35 per person

EGGS BENEDICT

Two Toasted English Muffins Topped with Canadian Bacon, Poached Eggs
Hollandaise Sauce with Grilled Asparagus, Roasted Potatoes

\$39 per person

Crab Cake Benedict (additional \$8 per person)

CONTINENTAL BREAKFAST BUFFETS

10 Guest Minimum

BBR CONTINENTAL BREAKFAST

Seasonal Sliced Fruit, Melon and Berries with Organic Cottage Cheese
 Freshly Baked Breakfast Pastries with Butter, Honey and Preserves
 Assorted Bagels and Cream Cheese
 Fresh-Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice
 Gourmet Coffee, Decaffeinated Coffee and Assortment of Hot Teas
\$32 per person

DELUXE CONTINENTAL

Seasonal Sliced Fruit, Melon and Berries
 Individual Stonyfield Yogurts with Organic Granola
 Freshly Baked Breakfast Pastries with Butter, Honey and Preserves
 Assorted Bagels and Cream Cheese
 Smoked Salmon, Sliced Tomatoes, Capers, Lemon Slices
 Fresh-Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice
 Gourmet Coffee, Decaffeinated Coffee and Assortment of Hot Teas
\$39 per person

ENHANCEMENTS

10 Guest Minimum

Scrambled Eggs with Chives **\$7 per person**
 Bacon or Chicken Apple Sausage **\$9 per person**
 Warm Organic Steel Cut Oatmeal **\$9 per person**
 with Raisins, Brown Sugar and Milk
 Vegetarian Quiche **\$11 per person**
 with Roasted Tomato and Spinach
 Berry Parfait **\$11 each**
 Greek Yogurt, Berry Compote, Organic Granola
 House Blended Fruit Smoothie **\$50 per half gallon**
 Strawberry, Banana, Protein Powder, Almond Milk
 House Blended Antioxidant Smoothie **\$50 per half gallon**
 Kale, Pineapple, Blueberries, Celery
 Freshly Baked Raisin Cinnamon Rolls **\$65 per dozen**
 Glazed with Icing

Breakfast Sandwiches and Burritos
 (Minimum 1 Dozen per Selection)

Ham and Cheese Croissant Sandwich
 Scrambled Eggs, Ham and Gruyère Cheese

English Muffin Sandwich
 Scrambled Eggs, Canadian Bacon, White Vermont Cheddar

Baja Breakfast Burritos
 Scrambled Eggs, Chorizo, Queso Fresco, Avocado, Fire Roasted Tomato Salsa

Vegetarian Breakfast Burritos
 Scrambled Eggs, Cheddar Cheese, Roasted Potatoes, Pico de Gallo

\$11 per person / per item

ACTION STATIONS

25 Guest Minimum / Maximum Two-Hour Service

OMELET STATION*

Eggs, Egg Whites, Ham, Bacon, Chorizo, Bacon, Bell Peppers, Mushrooms, Onions, Spinach
Diced Tomatoes, Asparagus, Shredded Cheddar Cheese, Queso Fresco Cheese, Fresh Salsa

\$18 per person

Shrimp, Crab, Lobster (additional **\$9 per person**)

GRIDDLED PANCAKE STATION*

Fluffy Griddled Pancakes, Berry Compote, Fresh Strawberries, Whipped Cream
Chocolate Chips, Chocolate Sauce, Dulce de Leche, Nutella, Warm Maple Syrup

\$14 per person

BELGIAN WAFFLE STATION*

Belgian Waffles, Berry Compote, Fresh Strawberries, Whipped Cream, Toasted Almonds
Chocolate Chips, Chocolate Sauce, Meyer Lemon Vanilla Butter, Nutella, Warm Maple Syrup

\$16 per person

EGGS BENEDICT STATION*

English Muffin, Poached Eggs, Canadian Bacon, Smoked Salmon, Pork Belly
Asparagus, Sautéed Spinach, Roasted Roma Tomatoes

\$20 per person

BREAKFAST BUFFETS

25 Guest Minimum / Maximum Two-Hour Service

BALBOA BREAKFAST BUFFET

Seasonal Sliced Fruit and Berries

Freshly Baked Pastries, Muffins and Croissants with Butter, Honey and Preserves

Scrambled Farm Fresh Eggs with Chives

Brioche French Toast, Caramelized Bananas, Nutella Sauce, Warm Maple Syrup

Breakfast Potatoes with Roasted Peppers and Onions

Applewood Smoked Bacon

Greek Yogurt with Organic House-Made Granola

Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice

Gourmet Coffee, Decaffeinated Coffee and Assortment of Hot Teas

\$46 per person

HARBOR SIDE BREAKFAST BUFFET

Seasonal Sliced Fruit and Berries

House Baked Avocado Bread with Butter, Honey and Preserves

Assorted Bagels and Cream Cheese

Warm Organic Steel Cut Oatmeal with Raisins, Brown Sugar and Milk

Egg White Fitness Frittata with Local Vegetables

Chicken Apple Sausage

Cottage Cheese with Sliced Tomatoes and Arugula

House Blended Green Antioxidant Smoothie, Kale, Pineapple, Blueberries, Celery

Freshly Squeezed Orange Juice, Grapefruit Juice and Tomato Juice

Gourmet Coffee, Decaffeinated Coffee and Assortment of Hot Teas

\$46 per person

*All Action Stations Require a Chef Attendant at \$200 for 2 hours / per 50 guests

EXECUTIVE MEETING PACKAGE

10 Guest Minimum

Continental Breakfast, Mid-Morning Break, Two-Course Lunch and Afternoon Break

CONTINENTAL BREAKFAST

Seasonal Sliced Fruit, Melon and Berries with Organic Cottage Cheese

Freshly Baked Breakfast Pastries with Butter, Honey and Preserves, Assorted Bagels
and Cream Cheese

Fresh-Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice
Gourmet Coffee, Decaffeinated Coffee and Assortment of Hot Teas

MID-MORNING BREAK

Assorted Soft Drinks, Still and Sparkling Bottled Waters

Gourmet Coffee, Decaffeinated Coffee and Assortment of Hot Teas

(Based on one beverage per person)

MID AFTERNOON BREAK

Chef's Selection of Homemade Cookies

Assorted Soft Drinks, Still and Sparkling Bottled Waters
Iced Tea with Fresh Mint

(Based on one beverage per person)

PLATED LUNCH OPTIONS

(Select One)

GRILLED CHICKEN CAESAR SALAD

Grilled Free Range Breast of Chicken, Spears of Hearts of Romaine, Vine Ripened Tomato
Focaccia Croutons, Creamy Caesar Dressing

CLASSIC CALIFORNIA COBB

Grilled Free Range Breast of Chicken,
Mixed Greens, Heirloom Cherry Tomatoes, Avocado, Bacon, Maytag Blue Cheese
Blue Cheese Dressing

GRILLED CHICKEN SANDWICH

Grilled Free Range Breast of Chicken, Prosciutto, Provolone Cheese, Arugula
Sun-Dried Tomato Aioli on Ciabatta Bread, California Fruit

ASIAN SALMON SALAD

Grilled Salmon, Organic Greens, Shaved Cabbage and Carrots Daikon Radish
Enoki Mushroom, Vine Ripened Tomato, Crispy Wonton, Toasted Sesame Vinaigrette

DESSERT

(Select One)

Fresh Strawberry Tiramisu

Banana Panna Cotta with Peanuts and Chocolate

Lemon Meringue Torte with Fresh Berry Compote

Seasonal Fresh Fruit Tart with Raspberry Coulis

All Lunch Entrées are Served with Freshly Baked Rolls and Include Coffee and Tea Service

\$95 per person

BBR BRUNCH BUFFET

50 Guest Minimum / Maximum Two-Hour Service

MORNING STARTERS

Seasonal Sliced Fruit, Melon and Berries
Assorted Bagels and Cream Cheese
Smoked Salmon, Cream Cheese, Sliced Tomatoes, Capers, Lemon Slices
Freshly Baked Breakfast Pastries with Butter, Honey and Preserves
Assortment of Fresh-Squeezed Citrus and Fruit Juices
Royal Cup Coffee, Decaffeinated Coffee and Assortment of Mighty Leaf Teas

SALADS

Baby Gem Lettuce, Grilled Chicken, Toasted Almonds, California Citrus, Basil Vinaigrette
Sliced Heirloom Tomatoes, Burrata Cheese, Quinoa, Kale, White Balsamic Vinaigrette

ENTRÉE SELECTIONS

Traditional Eggs Benedict
Scrambled Farm Fresh Eggs with Chive Crème Fraîche
Brioche French Toast, Caramelized Bananas, Nutella
Free Range Breast of Chicken Saltimbocca, Prosciutto, Sage
Fontina Cheese, Pesto Beurre Blanc
Cheese Blintz, Warm Crêpe Filled with Mascarpone, California Berry Ragout
Vegetarian Quiche with Oven Roasted Tomatoes and Feta Cheese
Norwegian Black Cod, Corn Succotash
Flat Iron Steak, Mushrooms, Sautéed Spinach, Red Wine Demi-Glace

SIDES

(Select Two)
Applewood Smoked Bacon
Pork Breakfast Sausage
Chicken Apple Sausage
Roasted Potatoes with Sautéed Onions and Peppers
Sliced Heirloom Tomatoes and Cottage Cheese
Greek Yogurt with House-Made Granola

DESSERTS

Seasonal Fruit Tarts
White Chocolate Mousse and Berries
Strawberry Panna Cotta Verrine
Chocolate Cake
Assorted Mini Cupcakes

\$75 per person for 2 Entrées and 2 Sides

\$79 per person for 3 Entrées and 3 Sides

BRUNCH ENHANCEMENTS

OMELET STATION*

(25 Guest Minimum)

Eggs, Egg Whites, Ham, Bacon, Chorizo, Bacon, Bell Peppers, Mushrooms, Onions, Spinach
Diced Tomatoes, Asparagus, Shredded Cheddar Cheese, Queso Fresco Cheese, Fresh Salsa

\$18 per person

Shrimp, Crab, Lobster (additional **\$9 per person**)

CHILLED SEAFOOD ON ICE

Display of Fresh Oysters (1 Piece per Person)

Jumbo Shrimp (3 Pieces per Person)

Crab Claws (2 Pieces per Person)

Lemons, Cocktail and Louis Sauce, Mignonette

\$41 per person

FRESH SUSHI DISPLAY

(5 Pieces per Person, 25 Guest Minimum)

Shrimp, Yellow Tail, Ahi Tuna, Salmon Sushi, Assorted Sushi Rolls

Pickled Ginger, Wasabi and Soy Sauce

\$37 per person

Sushi Chef Available Upon Request for \$250

CARVING STATIONS

Station requires a Chef Attendant at \$200 for 2 hours

Served with Freshly Baked Rolls and Butter

Prime Rib of Beef with Au Jus and Creamy Horseradish

\$500 per order (serves 30 guests)

Whole Side of Roasted Chilean Sea Bass with Yuzu Slaw, Lemongrass Beurre Blanc

\$500 per order (serves 30 guests)

*Action stations require a chef attendant at \$200 for 2 hours / per 50 guests

BREAKS

A LA CARTE ITEMS

Minimum 10 Guests or 1 Dozen

MORNING BREAKS

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| Assortment of Whole Fruit | \$3.50 per piece |
| Seasonal Sliced Fruit | \$10 per person |
| Individual Stonyfield Yogurts with Organic Granola | \$9 each |
| Assorted House-Made Scones | \$55 per dozen |
| Gluten Free Tea Cakes | \$60 per dozen |
| Vegan Muffins | \$60 per dozen |
| House-made Zucchini and Banana Breads | \$50 per dozen |
| Assorted Freshly Baked Breakfast Pastries | \$50 per dozen |
| Assorted Bagels with Cream Cheese | \$52 per dozen |

AFTERNOON BREAKS

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| Assortment of Tea Sandwiches | \$75 per dozen |
| Assortment of Freshly Baked Cookies and Biscotti | \$50 per dozen |
| Dark Chocolate Dipped Strawberries | \$55 per dozen |
| Fresh Baked Brownies and Blondies | \$50 per dozen |
| Mixed Nuts | \$45 per pound |
| Individual Trail Mix | \$7.50 each |
| Crudités with Hummus and Ranch | \$11 per person |
| Tri-Color Tortilla Chips with Guacamole and Salsa | \$11 per person |
| Jumbo Hot Pretzels with Sweet Grain Mustard | \$60 per dozen |
| Assortment of Individual Domestic Candy Bars | \$5 each |
| Assortment of Individual European Candies | \$6 each |
| Assortment of House-made Granola Bars | \$7 each |
| Assortment of Protein and Energy Bars | \$6 each |
| Cupcakes (Caramel, Chocolate and Vanilla, Strawberry) | \$68 per dozen |

BEVERAGES

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| Seasonal Fresh-Squeezed Citrus Juices | \$36 per half gallon |
| Lemonade and Iced Tea with Lemon, Mint | \$32 per half gallon |
| Coffee, Decaffeinated Coffee and Assortment of Hot Teas | \$70 per gallon |
| Milk: Whole, 2%, Nonfat and Soy | \$33 per half gallon |
| Assortment of Soft Drinks | \$5 each |
| Mineral and Sparkling Waters | \$5 each |
| Suja Assorted Fruit and Vegetable Juices | \$13 each |
| Tazo Teas (Bottled) | \$6 each |
| Red Bull (Regular and Sugar Free) | \$7.50 each |
| Coconut Waters/Sugarless Green Teas | \$7.50 each |
| Agua Fresca (Market Special) | \$75 per gallon |
| House Blended Strawberry Banana Smoothie | \$50 per half gallon |
| Protein Powder, Almond Milk | |
| House Blended Green Antioxidant Smoothie | \$50 per half gallon |
| Kale, Pineapple, Blueberries, Celery | |

SPECIALTY BREAKS

10 Guest Minimum

GOURMET COFFEE BAR

Royal Cup Gourmet Coffee, Decaffeinated Coffee, Assortment of Mighty Leaf Teas
Hazelnut, Irish Cream and French Vanilla Flavored Coffee Syrups
Shaved Chocolate and Freshly Whipped Cream, Assorted Biscotti and Tea Cookies

\$15 per person

CRISPS AND SWEETS* *

Beet and Goat Cheese Dip, Kale Dip
Plantain Chips, Taro Root Chips, House-Made Potato Chips
Peanut Butter Verrine Layered with Berry Compote and Caramel Popcorn

\$22 per person

SEVENTH INNING STRETCH

Jumbo Soft Pretzels with Sweet Grain Mustard Sauce
Chocolate Drizzled Caramel Corn, Mixed Nuts

\$19 per person

DIM SUM BREAK

Steamed Assortment of Dim Sum in Bamboo Baskets
Pork Shu Mai, Char Siu Bao Pork Bun, Edamame Pot Stickers, Duck Spring Rolls
Served with Soy Scallion Ginger Sauce, Sweet Chili and Chinese Mustard
Served with Iced Tea and Assortment of Hot Teas

\$28 per person

SWEET TEMPTATIONS

Miniature Chocolate Chip and Oatmeal Raisin Cookies
Fudge Brownies, Chocolate Dipped Coconut Macaroons

\$20 per person

ENERGY BREAK

Yogurt Parfaits with Pineapple Compote, Toasted Coconut and Organic Granola
House-Made Granola Bars, Fleur de Sel and Rosemary Almonds

\$20 per person

SOUTH OF THE BORDER

Churros with Chocolate and Dulce de Leche Sauces, Mexican Wedding Cake Cookies
Tri-Color Tortilla Chips with Salsa Roja and Fresh Guacamole

\$20 per person

OC CITRUS

Lemon Cupcakes, Orange Delights and Candied Lime Sugar Cookies
Fresh Citrus and Mint Agua Fresca

\$20 per person

PLATED LUNCH

Includes Freshly Baked Rolls and Butter, Iced Tea and Coffee Service
Entrée Price Includes Choice of First Course and Dessert

FIRST COURSE

(Select One Soup or Salad)

Seasonal Soup

Spring: Purée of English Pea with Crème Fraîche and Lemon Oil

Summer: Heirloom Tomato Bisque with Basil Oil

Or

Heirloom Tomato Gazpacho with Basil Oil

Autumn: Butternut Squash with Fried Sage

Winter: Porcini Mushroom Bisque with Truffle Whipped Cream

Salad

Arugula, Wedges of Heirloom Tomato, Burrata Cheese, Cucumber Ribbons

Kalamata Olive Powder, Balsamic Vinaigrette

Classic Caesar with Hearts of Romaine, Focaccia Croutons

Freshly Shaved Parmigiano-Reggiano, Classic Caesar Dressing

Roasted Beets and Watermelon, Arugula, Drake Farms Goat Cheese

Radish, White Balsamic Vinaigrette

Butter Lettuce, Watercress, Shaved Marcona Almonds, Citrus Segments

Radish, Humboldt Fog Cheese, Basil Vinaigrette

Wedges of Iceberg, Vine Ripened Tomato, Bermuda Onion, Applewood Smoked Bacon

Maytag Blue Cheese, Blue Cheese Vinaigrette

ENTRÉE OPTIONS

Land

Oven Roasted Breast of Free Range Chicken, Stuffed with Boursin Cheese and Wrapped in Crispy Prosciutto, Sautéed Farro with Tomatoes, Capers and Herbs
Lollipop Kale, Herb Chicken Jus

\$51 per person

Grilled Wagyu Flat Iron Steak with Olive Oil Crushed Fingerling Potatoes
Farmer's Market Seasonal Vegetables, Crispy Shallots, Chimichurri Sauce

\$60 per person

Petite Filet Mignon with Truffle Mashed Potatoes
Glazed Baby Carrots, Roasted Shallot Red Wine Reduction

\$70 per person

PLATED LUNCH (CONTINUED)

Includes Freshly Baked Rolls and Butter, Iced Tea and Coffee Service
Entrée Price Includes Choice of First Course and Dessert

ENTRÉE OPTIONS

Sea

Seared Halibut with Meyer Lemon Bulgur Wheat
English Peas, Pea Shoots, Morel Mushrooms, Meyer Lemon Beurre Blanc

\$60 per person

Scottish Salmon with Orzo Pasta Risotto
Asparagus Cream, Asparagus Tips, Frisée and Fine Herb Salad, Truffle Vinaigrette

\$55 per person

Sweet Chili Glazed Norwegian Black Cod with Edamame Pot Sticker
Bok Choy, Mushrooms, Ponzu

\$53 per person

VEGETARIAN ENTRÉE OPTIONS

Vegan Upon Request

Chef's Selection When 10% or Less of Guests Select Vegetarian Option

"Eggplant Cannelloni"

Sautéed Spinach, Squash, Ricotta and Marinara Sauce

Five Cheese Ravioli

Market Vegetables, Pesto Cream Sauce

Maximum of 2 Choice Entrée Selections with Counts Provided 72 Business Hours in Advance
Price Based on the Higher Priced Entrée

DESSERTS

(Select One)

Fresh Strawberry Tiramisu

Exotic Panna Cotta with Mango and Pineapple Compote

Tahitian Vanilla Cheesecake with Mandarin Orange

Flourless Chocolate Torte with Milk Chocolate Mousse

Raspberry and Mango Sorbet with Seasonal Berries

Seasonal Fruit Torte with Ganache, Fruit Mousse

Pistachio and Strawberry Mousse Bomb

Fresh Seasonal Fruit Tart with Raspberry Coulis

PLATED LIGHT LUNCH

Includes Freshly Baked Rolls and Butter, Iced Tea and Coffee Service
Entrée Price Includes Choice of Dessert

CALIFORNIA CHICKEN SALAD

Herb Stuffed Breast of Free Range Chicken, Organic Greens, Heirloom Cherry Tomatoes
Strawberries, Toasted Almonds, Drake Family Goat Cheese, White Balsamic Vinaigrette

\$42 per person

ASIAN SALMON SALAD

Grilled Salmon, Organic Baby Greens, Shaved Cabbage, Carrots, Daikon Radish, Cilantro
Enoki Mushrooms, Toasted Cashews, Crispy Wontons, Toasted Sesame Vinaigrette

\$44 per person

CLASSIC CALIFORNIA COBB

Grilled Free Range Breast of Chicken, Mixed Greens, Heirloom Cherry Tomatoes, Avocado
Applewood Smoked Bacon, Chopped Egg, Maytag Blue Cheese, Blue Cheese Dressing

\$40 per person

ROMAINE GRILLED WAGYU FLAT IRON STEAK

Wagyu Beef Flat Iron Steak, Romaine Lettuce, Heirloom Cherry Tomatoes, Bermuda Onion
Applewood Smoked Bacon, Focaccia Croutons, Maytag Blue Cheese, Blue Cheese Vinaigrette

\$46 per person

DESSERTS

(Select One)

Fresh Strawberry Tiramisu

Exotic Panna Cotta with Mango and Pineapple Compote

Tahitian Vanilla Cheesecake with Mandarin Orange

Flourless Chocolate Torte with Milk Chocolate Mousse

Raspberry and Mango Sorbet with Seasonal Berries

Seasonal Fruit Torte with Ganache, Fruit Mousse

Pistachio and Strawberry Mousse Bomb

Fresh Seasonal Fruit Tart with Raspberry Coulis

Maximum of 2 Choice Entrée Selections with Counts Provided 72 Business Hours in Advance
Price Based on the Higher Priced Entrée

LUNCH BUFFETS

25 Guest Minimum / Maximum Two-Hour Service
Includes Freshly Baked Rolls and Butter, Iced Tea and Coffee Service

FRESH AND LIGHT BUFFET

Barley Soup with Market Vegetables
Quinoa Salad with Kale, Cherry Tomatoes and Burrata, Lemon and Olive Oil
Crudités with Ranch and Hummus
Alaskan Baked Cod with Fennel, Frisée, Olive Tapenade and Lemon Beurre Blanc
Grilled Free Range Breast of Chicken with Chimichurri
Farro with Tomatoes, Capers and Herbs
Ratatouille Vegetables
Orange Panna Cotta with Meringue
Berries with Chantilly
Orange Delights
\$60 per person

BUILD YOUR OWN CALIFORNIA COBB

Seasonal Soup

Spring: Purée of English Pea with Crème Fraîche and Lemon Oil

Summer: Heirloom Tomato Bisque with Basil Oil

Or

Heirloom Tomato Gazpacho with Basil Oil

Autumn: Butternut Squash with Fried Sage

Winter: Porcini Mushroom Bisque with Truffle Whipped Cream

Assorted Lettuces, Mesclun Mix, Romaine, Spinach

Salad Bar Mix-Ins to Include: Blue Cheese Crumbles, Cucumber, Hard Boiled Egg
Diced Onion, Heirloom Cherry Tomatoes, Avocado, Focaccia Croutons
Applewood Smoked Bacon, Diced Turkey, Diced Grilled Chicken

Served With:

Flourless Chocolate Cake, Chantilly

Meyer Lemon Bars

French Macarons

\$57 per person

ENHANCEMENTS:

Pan Seared Scottish Salmon

\$13 per person

Herb Marinated Flat Iron Steak

\$13 per person

LUNCH BUFFETS (CONTINUED)

25 Guest Minimum / Maximum Two-Hour Service
Includes Freshly Baked Rolls and Butter, Iced Tea and Coffee Service

ITALIAN LUNCH BUFFET

Roasted Heirloom Tomato Bisque
Grilled Artichokes, Roasted Peppers, Wild Arugula, Parmigiano, Kalamata Olives
Oregano Vinaigrette
Bocconcini Mozzarella, Heirloom Cherry Tomatoes, Basil, Extra Virgin Olive Oil
Classic Caesar Salad with Focaccia Croutons
Free Range Breast of Chicken Saltimbocca, Prosciutto, Sage, Fontina Cheese, Pesto Beurre Blanc
Mediterranean Snapper, Olive Tapenade, Aromatic Clam Broth
Quattro Formaggi Ravioli with Garlic Confit, Wild Rocket, Lemon Oil
Sautéed Italian Vegetables

Served With:

Strawberry Tiramisu
Chocolate Biscotti
Meyer Lemon Panna Cotta Verrine with Pistachio

\$60 per person

BAJA BUFFET

Chicken Posole
Marinated Shrimp and Mahi Mahi Ceviche with Tomatoes, Cilantro, Lime
Jalapeño and Tortilla Chips
Mexican Caesar Salad with Pepitas, Cotija Cheese with Chipotle Caesar Dressing
Jicama, Corn and California Citrus with Cilantro Vinaigrette

ENTRÉE SELECTIONS:

Grilled Marinated Skirt Steak with Bell Peppers and Onions
Grilled Marinated Free Range Breast of Chicken with Bell Peppers and Onions
Grilled Achiote Marinated Rockfish with Cilantro Lime Vinaigrette
Vegetarian Enchiladas, Corn Succotash, Red Sauce
Refried Black Beans with Roasted Jalapeños
Cilantro Rice

Taco Bar Accompaniments: Shredded Cabbage, Onions, Cilantro, Cheddar Cheese
Queso Fresco Cheese, Sour Cream, Lime, Fresh Guacamole, Pico de Gallo, Salsa Roja
Fresh Corn and Flour Tortillas

Served With:

Tres Leches Cake
Mexican Wedding Cake Cookies
Churros with Dulce de Leche Sauce

\$60 per person for 2 Entrees

\$68 per person for 3 Entrees

LUNCH BUFFETS (CONTINUED)

25 Guest Minimum / Maximum Two-Hour Service
Includes Freshly Baked Rolls and Butter, Iced Tea and Coffee Service

ASIAN PACIFIC LUNCH BUFFET

Miso Soup, Wakame, Shiitake Mushrooms, Organic Tofu and Scallions

Cold Whole Wheat Udon Noodle Salad, Cilantro, Peanut Chili Sauce

Chicken Salad, Napa Cabbage, Shredded Carrots, Oranges, Cashews, Shredded Green
Papaya, Thai Basil and Mint with Ginger Chicken

Entrée Selections:

Select Two:

Grilled Miso Glazed Scottish Bay Salmon with Bok Choy, Enoki Mushrooms
and Mirin Ginger Sauce

Korean BBQ Flat Iron Steak, Shiitake Mushrooms and Soy Sesame Glaze

“Wok Fried” Garlic Prawns with Stir Fried Peppers, Onions and Pineapple

Teriyaki Glazed Chicken with Chinese Broccoli, Garlic and Chili

Chow Mein with Stir Fried Vegetables and Cashews

Served With:

Steamed Jasmine Rice or Brown Rice

Mango Panna Cotta

Yuzu Citrus Tart

Japanese Cheesecake

\$62 per person

DELI-STYLE BUFFET

Seasonal Soup

Spring: Purée of English Pea with Crème Fraîche and Lemon Oil

Summer: Heirloom Tomato Bisque with Basil Oil

Or

Heirloom Tomato Gazpacho with Basil Oil

Autumn: Butternut Squash with Fried Sage

Winter: Porcini Mushroom Bisque with Truffle Whipped Cream

Asian Cilantro Slaw, White Rose Potato Salad

Sliced Turkey Breast, Roasted New York Sirloin, Applewood Smoked Ham

Grilled Chicken Breast

Premium Assorted Sliced Cheeses, Butter Lettuce, Sliced Vine-Ripened Tomatoes

Kosher Dill Pickles, Bermuda Onions, Freshly Baked Breads, Classic Condiments

House-Made Sea Salt Potato Chips

Served With:

White Chocolate Blondies

Assorted Cookies

Chocolate Brownies with Chocolate Ganache

\$50 per person

WORKING LUNCH BUFFET

15 Guest Minimum / Maximum Two-Hour Service
Includes Freshly Baked Rolls and Butter, Iced Tea and Coffee Service

SEASONAL SOUP

Spring: Purée of English Pea with Crème Fraîche and Lemon Oil

Summer: Heirloom Tomato Bisque with Basil Oil

Or

Heirloom Tomato Gazpacho with Basil Oil

Autumn: Butternut Squash with Fried Sage

Winter: Porcini Mushroom Bisque with Truffle Whipped Cream

SALAD

(Select Two)

Organic Baby Greens, Vine-Ripened Tomatoes, English Cucumbers, Focaccia Croutons
Feta Cheese, White Balsamic Vinaigrette

Assorted Vegetable Crudités with Hummus and Ranch Dips

Little Gem Potato Salad, Cucumber, Scallions, Capers, Olive Oil, White Balsamic Vinegar

Bocconcini Mozzarella, Vine Ripened Tomato and Basil Vinaigrette

SANDWICHES

(Select Three)

Grilled Free Range Breast of Chicken, Provolone, Arugula
Sun-Dried Tomato Aioli on Ciabatta Bread

Applewood Smoked Bacon, Avocado, Vine-Ripened Tomato
Butter Lettuce Wrapped in Whole Wheat Tortilla

Roasted New York Sirloin with Bermuda Onions, Watercress
Horseradish Spread on an Artisan Onion Roll

Mortadella, Soppressata and Genoa Salami, Provolone Cheese, Butter Lettuce
Vine-Ripened Tomato, Pesto Aioli on Focaccia Bread

Mediterranean Vegetable Wrap with Spiced Hummus, Avocado and Organic Sprouts

DESSERTS

(Select One)

Citrus Meringue Torte
Chocolate Flourless Cake
Fresh Seasonal Fruit Tart

\$55 per person

SMALL GROUP BUFFETS

10 Guest Minimum / 25 Guest Maximum / Maximum Two-Hour Service
Includes Freshly Baked Rolls and Butter, Iced Tea and Coffee Service

AMERICAN BUFFET

Iceberg Wedge Salad, Crispy Applewood Smoked Bacon, Vine-Ripened Tomato
Bermuda Onions, Maytag Blue Cheese, Blue Cheese Vinaigrette
Organic Baby Greens, Hot House Cucumber, Tomato Wedges, Croutons
Shaved Carrot, Choice of Balsamic Vinaigrette and Ranch Dressing
Herb Roasted Free Range Breast of Chicken, Bacon Roasted Brussels Sprouts
BBQ Spiced Demi-Glace
Baked Four Cheese Macaroni and Cheese with Parmesan Crust

Served With:

Meyer Lemon Bars
Assorted Mini Cupcakes
\$55 per person

ITALIAN BUFFET

Classic Caesar Salad with Focaccia Croutons
Bocconcini Mozzarella, Heirloom Cherry Tomatoes, Basil, Extra Virgin Olive Oil
Free Range Breast of Chicken Piccata, Lemon Herb Orzo, Caper Butter Sauce
Pasta Primavera, Garden Vegetables, Pesto Alfredo Sauce

Served With:

Strawberry Tiramisu
Chocolate Dipped Biscotti
\$55 per person

BOXED LUNCHES

Includes a Piece of Whole Fruit, Bag of Chips and One Soft Drink or Bottled Water

Intended for Off-Site Consumption Only

All Boxed Lunches are Prepared "To-Go"

No Table Set Up, China, Glassware or Flatware is Included

SALADS

(Select One)

White Cabbage Slaw, Creamy Apple Cider Vinaigrette

Greek Salad with Tomatoes, Feta and Red Onion, Olive Oil, Lemon

Heirloom Cherry Tomatoes, Fresh Basil, Baby Mozzarella

White Rose Potato Salad, Scallions, Cucumber, Capers, Olive Oil, White Balsamic Vinegar

Orzo Salad with Herbs, Feta, Kalamata Olives, Artichokes and White Balsamic Vinaigrette

SANDWICHES

(Select One)

Smoked Turkey, Brie and Dijon Aioli on Rustic Bread

Roast Beef Sirloin and Horseradish Mayonnaise, Butter Lettuce on Artisan Roll

Shaved Ham, Mortadella, Soppressata, Provolone and Pesto on Ciabatta

Whole Wheat Wrap with Grilled Chicken, Butter Lettuce, Cheddar, Avocado, Tomato

Mediterranean Vegetable Wrap with Spiced Hummus, Avocado and Organic Sprouts

DESSERT

(Select One)

Chocolate Chip Cookie

Double Fudge Brownie

\$37 per person

AFTERNOON TEA

Plated 3-Course Service

Minimum 10 people / Maximum 50 people

Service Times Only Between 1:00 pm and 3:00 pm

SCONES

(Two per Person)

Fresh Scones, Devonshire Cream

Fresh Strawberry, Butter and Preserves

TEA SANDWICHES

(Select Four)

Smoked Salmon and Lemon Herb Crème Cheese with Caviar and Dill

Applewood Smoked Ham, Boursin Cheese, Cornichon

Egg Salad with Capers

Truffle Cheese and Fig Chutney

English Cucumber and Chive Cream Cheese, Red Pepper

Smoked Turkey, Radishes, Mustard

DESSERTS

(Select Three)

Seasonal Fruit Tart

Raspberry Bavarian Eclair

Chocolate Dipped Strawberry

Chocolate Truffle

French Macaron

Assortment of Mighty Leaf Teas

\$68 per person

BUTLER PASSED HORS D'OEUVRES

Minimum 25 Pieces per

COLD

Brie Cheese on Walnut Baguette with Fig Chutney
Humboldt Fog Goat Cheese with Stone Fruit Chutney on Walnut Crostini

\$6.50 per piece

Aged Prosciutto di Parma, Ripe Melon and Port Wine
Prime Beef Tataki, Horseradish Cream, Crisp Lavosh
Vadouvan Spiced Chicken Salad, Mango Chutney, Savory Tart Shell

\$7 per piece

Beet Tartar, Truffle Goat Cheese, Savory Tart Shell
Seared Ahi Tuna with Wasabi Aioli on Crispy Wonton
Smoked Salmon and Chives, Crème Fraîche, Savory Tart Shell
Marinated Shrimp, Hass Avocado, Tortilla Chip
Maine Lobster Salad with Remoulade, Cucumber

\$7.50 per piece

Ahi Tuna Tartar, Avocado, Sesame Cone

\$8 per piece

HOT

Kalamata Olive, Cheese Tartlet
Edamame Pot Sticker Ginger Soy Sauce
Spinach and Feta Spanakopita, Sun-Dried Tomato Tapenade
Bacon Wrapped Stuffed California Date with Port-Infused Stilton Cheese

\$6.50 per piece

Harissa Marinated Beef Skewer, Tzatziki
Moroccan Spiced Chicken Skewer with Cucumber Mint Raita
Baked Brie en Croûte and Raspberry Jam
Fig and Mascarpone in Crispy Phyllo

\$7 per piece

Coconut Shrimp with Sweet Chili Sauce
Peking Duck Spring Roll with Apricot Sauce
Shrimp Spring Roll with Sweet and Sour Star Anise Sauce
Petite Crab Cakes with Louis Sauce
Miniature Beef Wellington

\$7.50 per piece

Petite Lamb Chops with Rosemary Demi-Glace

\$8 per piece

DISPLAYS AND STATIONS

25 Guest Minimum

ARTISANAL CHEESE DISPLAY

Variety of Imported and Artisanal Domestic Cheeses
Seasonal Stone Fruit Chutney, Grapes, Organic Artisanal Crackers
Assorted Rustic Breads

\$23 per person

CHARCUTERIE

Assorted Artisanal Salamis, Bresaola, Mortadella, Capicola, Prosciutto
Served with Olives, Cornichons, Stone Ground Mustard and Fresh Baguettes

\$23 per person

CALIFORNIA FARMERS MARKET VEGETABLES DISPLAY

Assorted Organic and Baby Vegetables Served with
Beet and Goat Cheese Dip, Ranch, Spiced Hummus

\$12 per person

ITALIAN ANTIPASTO

Prosciutto, Soppressata, Salami, Mortadella and Finocchio Salami
Marinated Artichokes, Olives, Roasted Peppers, Roasted Forest Mushrooms
Buffalo Mozzarella, Balsamic Cured Cipollini Onion, Marinated Vegetables
Grilled Focaccia and Grissini

\$26 per person

JUMBO PRAWN COCKTAIL

(3 Pieces per Person)

Served with Lemons, Cocktail and Louis Sauce

\$19 per person

Additional Shrimp at **\$7 per piece**

CHILLED SEAFOOD ON ICE

Display of Fresh Oysters (1 Piece per Person)

Jumbo Shrimp (3 Pieces per Person)

Crab Claws (2 Pieces per Person)

Lemons, Cocktail and Louis Sauce, Mignonette

\$41 per person

DISPLAYS AND STATIONS (CONTINUED)

25 Guest Minimum

FRESH SUSHI DISPLAY

(5 Pieces per Person)

Shrimp, Yellow Tail, Ahi Tuna, Salmon Sushi, Assorted Sushi Rolls
Pickled Ginger, Wasabi and Soy Sauce

\$37 per person

Sushi Chef Available Upon Request for \$250

DIM SUM DISPLAY

Steamed Assortment of Dim Sum Displayed in Bamboo Baskets

Pork Shu Mai, Cha Siu Bao Pork Bun

Edamame Pot Sticker, Duck Spring Roll, Crab Rangoon

Served with Soy Scallion Ginger Sauce, Sweet Chili and Chinese Mustard

\$28 per person

STREET TACOS*

(Select Two)

Achiote Marinated Chicken with Bell Peppers and Onions

Mahi Mahi with Cilantro Lime Vinaigrette

Grilled Marinated Flank Steak with Charred Peppers and Onions

Pork Al Pastor with Poblano Pineapple Salsa

Taco Bar Accompaniments: Shredded Cabbage, Onions, Cilantro, Cheddar Cheese

Queso Fresco Cheese, Sour Cream, Fresh Guacamole, Pico de Gallo, Salsa Roja

Fresh Corn and Flour Tortillas

\$27 per person

MARTINI STATION*

(Select Two)

HOT

Classic Beef Bourguignon with Horseradish Mashed Potatoes

“Shellfish Cioppino” with Fregola Pasta

Chicken “Pot Pie”, Chicken, Peas and Carrots, Puff Pastry

Hoisin Glazed Pork Belly with Kimchi, Jasmine Rice

COLD

Citrus Marinated Ceviche, Vine Ripened Tomato, Jalapeño and Cilantro, Crispy Tortilla

Ahi Tartar, Avocado, Japanese Yuzu Soy Dressing, Crispy Wontons

Jumbo Lump Crab and Shrimp Cocktail with Louis Sauce

\$27 per person for 2 selections

\$33 per person for 3 selections

*Optional Chef Attendant at \$200 for 2 hours / per 50 guests

DISPLAYS AND STATIONS (CONTINUED)

GOURMET MINI SANDWICH STATION*

(Select Two)

Mini Wagyu Beef Hot Dog, House-Made Ketchup, Dijon and Chopped Onion

Caprese Panini, Mozzarella Cheese, Heirloom Tomato and Arugula

Prosciutto Panini, Truffled Cheese, Prosciutto, Arugula, Ciabatta

Braised Pork Sliders with Tomatillo and Cilantro Cabbage Slaw, Chipotle Aioli

Grilled Kobe Burger, Cheddar Cheese, Grilled Onions, Pickle

Ahi Tuna Sliders, Sesame Seed Crusted, Cabbage Salad, Japanese Dressing, Sriracha Aioli

\$27 per person

ENHANCEMENTS

Truffle French Fries

Parmesan Cheese and Sea Salt

\$11 per person

Loaded Beer Batter French Fries

Cheese Sauce, Bacon, Sour Cream, Scallions, 1000 Island

\$15 per person

MAC N CHEESE STATION*

Garlic Bread, Focaccia and Shaved Parmigiano-Reggiano

(Select Two)

Classic Macaroni, Yellow Cheddar Cheese Sauce

Lobster Macaroni with Classic Alfredo, Lobster, Sweet Peas and Pancetta

Shrimp Macaroni, Spicy "Arrabiata" Sauce, Shrimp Scampi and Artichokes

Italian Macaroni, Italian Sausage, Charred Peppers and Onions in Tomato Fondue

\$25 per person

CARVING STATIONS

(Require a Chef Attendant at \$200 for Two-Hours)

Served with Freshly Baked Rolls and Butter

Whole Roasted Turkey and Cranberry Relish with Classic Pan Gravy

\$375 per Order serves 30 guests

Grilled Teriyaki Glazed Salmon, Toasted Sesame Seeds, Scallions and Daikon Sprouts

\$375 per Order serves 20 guests

Harissa Marinated Lamb Rack, Rosemary Jus

\$75 per Rack serves 3 guests

Mustard Herb Crusted Prime Rib, Whipped Creamy Horseradish, Au Jus

\$550 per Order serves 30

Roasted Beef Tenderloin with Béarnaise and Cabernet Jus

\$450 per Order serves 20

*Optional Chef Attendant at \$200 for 2 hours / per 50 guests

PLATED DINNER

Includes Freshly Baked Rolls and Butter, Coffee and Tea Service
Entrée Price Includes Choice of Soup or Salad and Dessert

FIRST COURSE

(Select One Soup or Salad)

SOUP

Seasonal Soup

Spring: Purée of English Pea with Crème Fraîche and Lemon Oil

Summer: Heirloom Tomato Bisque with Basil Oil

Or

Heirloom Tomato Gazpacho with Basil Oil

Autumn: Butternut Squash with Fried Sage

Winter: Porcini Mushroom Bisque with Truffle Whipped Cream

SALAD

Arugula, Spinach, Poached Pear, Candied Walnuts

Gorgonzola Cheese, White Balsamic Vinaigrette

Hearts of Romaine, Herbed Croutons

Shaved Parmigiano-Reggiano, Poached Garlic Vinaigrette

Heirloom Tomato Carpaccio, Arugula, Cucumber Ribbons, Kalamata Olive Powder

Burrata Cheese, Balsamic Vinaigrette

Arugula, Roasted Beets, Radish

Drake Farms Goat Cheese, Truffle Vinaigrette

Butter Lettuce, Watercress, Radish, Shaved Marcona Almonds, Citrus Segments

Humboldt Fog Cheese, Basil Vinaigrette

Wedges of Iceberg, Vine Ripened Tomato, Bermuda Onions, Applewood Smoked Bacon

Maytag Blue Cheese, Blue Cheese Vinaigrette

\$12 per person for additional soup or salad course

DINNER ENHANCEMENTS

(Additional to Entrée Price)

STARTERS (COLD)

Seared Ahi Tuna

Furikaki, Yuzu Shiso Crème, Daikon, Lotus Chip

\$17 per person

Dungeness Crab Salad

Avocado, Local Citrus Segments, Sriracha Caviar, Mâche

\$18 per person

Jumbo Asparagus and Poached Quail Egg

Burrata Cheese, Mâche, Confit Lemon, Parmesan Crisp, Truffle Oil

\$17 per person

STARTERS (HOT)

Potato Gnocchi

Sautéed Assorted Mushrooms, Truffle Crème Sauce

\$15 per person

Seared Jumbo Lump Crab Cake

Chipotle Crème, Jicama, Radish, Cilantro Salad

\$18 per person

Crab and Lobster Risotto

Carrot, Chive, Lobster Velouté

\$18 per person

Pan Seared Diver Scallops

Ponzu, Matsutake Mushroom, Daikon, Scallion

\$18 per person

PLATED DINNER (CONTINUED)

Includes Freshly Baked Rolls and Butter, Coffee and Tea Service
Entrée Price Includes Choice of Soup or Salad and Dessert

ENTRÉE OPTIONS

Land

Free Range Organic Breast of Chicken Marinated in Herbs with Potato Mousseline
Seasonal Vegetables, Whole Grain Mustard Sauce

\$68 per person

Organic Breast of Chicken Stuffed with Boursin Cheese, Wrapped in Crispy Prosciutto
Farro Risotto with Tomatoes, Capers and Herbs, Jumbo Asparagus, Lemon Beurre Blanc

\$75 per person

Braised Short Ribs with Creamy Polenta
Baby Carrots, Mushroom Ragout, Braising Jus, Crisp Onion

\$85 per person

Seared Filet Mignon Baked with Mushroom Duxelles and Dauphinoise
Porcini Mushroom Crème, Potato Baby Carrots, Truffle Perigourdine Sauce

\$95 per person

Pan Seared Filet Mignon with Potato Mousseline
Green Asparagus, Roasted Cipollini Onion, Sweet Carrot Purée
Cabernet Demi-Glace and Maître d' Butter

\$95 per person

Harissa and Herb Marinated Rack of Lamb with Olive Oil Crushed Fingerling Potatoes
Baby Zucchini, Ratatouille and Moroccan Spiced Jus

\$97 per person

Sea

Dijon Parsley Crusted Seared Filet of Atlantic Salmon with Meyer Lemon Bulgar Wheat
Pea Shoots, Sweet Pea Purée, Morel Mushrooms, Lemon Beurre Blanc

\$77 per person

Miso Glazed Black Norwegian Cod with Shiitake Scallion Rice
Mushroom Broth, Bok Choy, Lotus Chip

\$77 per person

Seared Chilean Sea Bass with Pomme Purée
Ratatouille, Squash Blossom, Pesto, Meyer Lemon Beurre Blanc

\$94 per person

PLATED DINNER (CONTINUED)

Includes Freshly Baked Rolls and Butter, Coffee and Tea Service
Entrée Price Includes Choice of Soup or Salad and Dessert

DUET ENTRÉES

Free Range Breast of Chicken and Herb Crusted Salmon with Potato Mousseline
Sweet Pea Purée, Sautéed California Vegetables, Beurre Blanc and Mustard Demi

\$95 per person

Pan Seared Filet Mignon and Roasted Chilean Sea Bass with Mascarpone Whipped Potatoes
Sweet Pea Purée, Sautéed California Vegetables
Cabernet Red Wine Sauce and Meyer Lemon Beurre Blanc

\$105 per person

VEGETARIAN ENTRÉE OPTIONS

Vegan Upon Request

Chef's Selection When 10% or Less of Guests Select Vegetarian Option

"Eggplant Cannelloni"

Sautéed Spinach, Squash, Ricotta and Marinara Sauce

Five Cheese Ravioli

Market Vegetables, Pesto Cream Sauce

DESSERT

(Select One)

Blueberry Mascarpone Torte, Lemon Crème Anglaise

Exotic Panna Cotta, Mango and Pineapple Compote

Red Velvet Marquis, Red Velvet Cake with White Chocolate Mousse

Seasonal Fruit Tart, Chantilly, Raspberry Coulis

Flourless Chocolate Torte with Chantilly and Blackberry

Raspberry and Mango Sorbet with Almond Florentine

DUET DESSERTS

Lemon Chiffon Cake and Tahitian Vanilla Cheesecake with Strawberry

Kahlua Mousse Bomb with Vanilla Anglaise Center, Hazelnut Crunch and Blueberry
Mascarpone Torte

\$2 Additional Per Person for Duet Dessert

Maximum of 2 Choice Entrée Selections with Counts Provided 72 Business Hours in Advance
Price Based on the Higher Priced Entrée

BBR DINNER BUFFET

50 Guest Minimum / Maximum Two-Hour Service
Freshly Baked Rolls and Butter

SEASONAL SOUP

Spring: Purée of English Pea with Crème Fraîche and Lemon Oil

Summer: Heirloom Tomato Bisque with Basil Oil

Or

Heirloom Tomato Gazpacho with Basil Oil

Autumn: Butternut Squash with Fried Sage

Winter: Porcini Mushroom Bisque with Truffle Whipped Cream

SALADS

(Select Three)

Heirloom Tomatoes, Arugula, Burrata Cheese, Pesto Drizzle

Petite Iceberg Wedge, Applewood Smoked Bacon, Bermuda Onions

Maytag Blue Cheese, Blue Cheese Vinaigrette

Hearts of Romaine, Garlic Croutons, Shaved Parmigiano-Reggiano, Caesar Dressing

Quinoa Salad with Kale, Cherry Tomatoes, Burrata Cheese, Kalamata Olive Dust

Lemon and Olive Oil

Watermelon and Feta Salad, Fresh Mint and Basil

ENTRÉES

Braised Short Ribs, Mushrooms, Braising Jus

Grilled Free Range Breast of Chicken, Artichokes, Kalamata Olive Tapenade
and Pomodoro Sauce

Grilled Local Swordfish, Corn Succotash, Chipotle Beurre Blanc

Portabella Mushroom Ravioli, Arugula Pesto Cream Sauce

Teriyaki Glazed Salmon, Sesame Seeds, Bok Choy, Ponzu Sauce

(Select One)

Sautéed Organic Farmers Market Vegetables

Mascarpone Whipped Potatoes

Creamy Polenta with Gorgonzola Cheese

DESSERT DISPLAY

Orange Panna Cotta with Meringue

Fresh Seasonal Fruit Tartlets

Flourless Chocolate Cake

Tres Leches Torte

Berries with Chantilly

\$93 per person for 2 Entrées

\$100 per person for 3 Entrées

BEACH BBQ BUFFET

25 Guest Minimum / Maximum Two-Hour Service

Corn Chowder

Petite Iceberg Wedge, Applewood Smoked Bacon, Bermuda Onions

Maytag Blue Cheese, Blue Cheese Dressing

Watermelon Wedges, with Lime and Basil Drizzle

Coleslaw, Creamy Apple Cider Vinaigrette

Grilled Free Range Breast of Chicken with Black Bean and Corn Relish

Baby Back Ribs, Barbeque Sauce, Green Onion

Mini Wagyu Hot Dogs

Kobe Beef Sliders, Cheddar Cheese, 1000 Island Dressing

Served with Dijon Mustard, Ketchup, Relish, Diced Maui Onions

Baked Four Cheese Macaroni and Cheese

Corn on the Cob, Queso and Tajin Seasoning

Jalapeño Corn Bread, Buttermilk Biscuits

S'mores Bar, Mini Apple Pies

Chocolate Chip Brownie Cheesecake, Snickerdoodle Cookies

Coffee and Tea Service

\$97 per person

TASTE OF CALIFORNIA BUFFET

25 Guest Minimum / Maximum Two-Hour Service

Freshly Baked Rolls and Butter

Heirloom Beets, Wild Watercress, Drake Farms Goat Cheese, White Balsamic Vinaigrette
Butter Lettuce, Hearts of Palm, Citrus, California Shaved Almonds, Radish, Basil Vinaigrette

Wild Arugula, Heirloom Tomatoes, Fresh Basil, Pine Nuts, Burrata
Olive Oil, Reduced Balsamic

Flat Iron Steak with Chimichurri Sauce and Queso Stuffed Squash Blossoms

Seared Breast of Free Range Chicken, Grilled Corn Succotash, Pesto Drizzle

Pan Seared Local Halibut, Romesco Sauce, Lollipop Kale

Red Quinoa with Tomatoes and Basil

Broiled Cauliflower with Brown Butter, Capers and Lemon

Frangipane and Orange Curd Gâteau
Avocado Mousse Tart, White Chocolate

Strawberry and Almond Tart

Meyer Lemon Bars

Coffee and Tea Service

\$100 per person

CALIFORNIA LUAU BUFFET

25 Guest Minimum / Maximum Two-Hour Service

Freshly Baked Rolls and Butter

Soba Noodle Salad, Carrots, Sugar Snap Peas, Cilantro, Ginger Peanut Sauce

Jicama Salad, Green Papaya, Mango, Slaw with Shoyu and Cilantro

Ahi Tuna Poke, Sesame Seeds, Wakame

Edamame Pot Stickers, Soya Ginger Sauce

Hoisin Pork Belly, Pineapple, Peppers and Onions

Teriyaki Mahi Mahi, Baked with Ti Leaves

Huli Huli Chicken, Bok Choy

Spam Fried Rice, Egg, Scallion, Green Peas

Kona Coffee Custard with Macadamia Nuts

Mango and Guava Torte

Piña Colada Verrine

Coffee and Tea Service

\$100 per person

SWEET TEMPTATIONS

ICE CREAM SUNDAE BAR

25 Guest Minimum

Select Two Ice Creams: Vanilla, Chocolate, Strawberry Ice Cream

Warm Chocolate Sauce, Strawberry Sauce, Salted Caramel Sauce

Fresh Berries, Caramelized Pineapple, Toasted Peanuts, Rainbow Sprinkles

Fresh Chantilly, Chocolate Shavings and Waffle Cup

\$22 per person

For 50 people or more, Mandatory Chef Attendant for \$200

SWEET SENSATIONS

25 Guest Minimum

Orange Panna Cotta with Meringue, Fresh Seasonal Fruit Tartlets, Flourless Chocolate Cake

Tres Leches Torte, Berries with Chantilly

\$23 per person

SWEETNESS TO-GO

50 Guest Minimum

Assorted Classic Sweets and Candies Displayed in Variety of Apothecary Jars

Take-Home Cellophane Bags

\$23 per person

LIQUID NITROGEN ICE CREAM CREATION BAR

65 Guest Minimum

Select Four Flavors Prepared Live at Your Event

Vanilla, Chocolate, Cookies and Cream, Coffee

Salted Caramel, Mint Chocolate Chip, Nutella

Fresh Strawberry, Mango Sorbet, Lemon Sorbet, Berry Sorbet

\$25 per person

\$250 Attendant Fee Required for Each 100 Guests

BANQUET BAR PRICING

DELUXE BAR

Full Bar to Include the Following Spirits

Sky and Svedka Vodka
Beefeater Gin
Jim Beam
Dewar's Scotch
Canadian Club Whiskey
Sauza Blue Agave
Cruzan Rum

Hosted \$11.00 per cocktail / Cash \$13.00 per cocktail

Deluxe Martini – \$14.00 per cocktail

PREMIUM BAR

Full Bar to Include the Following Spirits

Ketel One and Grey Goose Vodka
Bombay Sapphire Gin
Jack Daniels
Johnny Walker Red Label Scotch
Jameson Irish Whiskey
Herradura Reposado and Petron Silver
Captain Morgan and Malibu Rum

Hosted \$14.00 per cocktail / Cash \$16.00 per cocktail

Premium Martini – \$17.00 per cocktail

All Bars to Include the Following Beer and Wine

Coors Light, Budweiser, Samuel Adams

Hosted \$8.00 per bottle / Cash \$9.00 per bottle

Corona, Heineken, Stella Artois

Hosted \$9.00 per bottle / Cash \$10.00 per bottle

House Wines to Include: Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon

Hosted \$38.00 per bottle / Cash \$9.00 per glass

Sodas and Mineral Waters

Hosted \$5.00 each / Cash \$5.00 each

Bartender Fee of \$150.00 to bars of under \$500.00

HOSTED BAR PACKAGE BY THE HOUR

Bar Packages Do Not Include Shots, Wine Service with Dinner, or Champagne Toast

BEER AND WINE BAR

Includes Domestic and Imported Beers, Hidden Crush Selection of Wines
Sodas and Mineral Waters

\$16.00 per person One Hour

\$25.00 per person Two Hours

\$35.00 per person Three Hours

\$40.00 per person Four Hours

DELUXE BRANDS

Includes Deluxe Cocktail Brands, Domestic and Imported Beers
Hidden Crush Selection of Wines, Sodas and Mineral Waters

\$24.00 per person One Hour

\$34.00 per person Two Hours

\$44.00 per person Three Hours

\$50.00 per person Four Hours

PREMIUM BRANDS

Includes Premium Cocktail Brands, Domestic and Imported Beers
Hidden Crush Selection of Wines, Sodas and Mineral Waters

\$28.00 per person One Hour

\$38.00 per person Two Hours

\$48.00 per person Three Hours

\$54.00 per person Four Hours

BANQUET WINE LIST 2016

CHAMPAGNE

| | | |
|-----|---|-------|
| 112 | Taittinger, Brut "La Francaise", Reims, N/V | \$110 |
| 133 | Perrier Jouet, Grand Brut, N/V | \$93 |
| 126 | Nicolas Feuillate, Brut Rosé, Epernay, N/V | \$110 |
| 147 | Duetz, Brut Classic, Ay, N/V | \$99 |
| 140 | Veuve Clicquot "Yellow Label", Brut, Reims | \$121 |

SPARKLING WINES

| | | |
|-----|--|------|
| 164 | Valdo Prosecco, Brut, Friuli-Venezia-Guilia, Italy N/V | \$40 |
| 107 | Schramsberg Blanc de Blanc, Brut 2008 | \$65 |
| 125 | Sofia "Blanc de Blanc", California N/V | \$45 |
| 101 | Piper Sonoma, Brut, Sonoma, N/V | \$37 |

WHITE WINES

| | | |
|-----|---|------|
| 226 | Rodney Strong Chardonnay , "Chalk Hill Estate", Sonoma County 2013 | \$45 |
| 309 | Louis Latour Pouilly-Fuisse , Burgundy 2012 | \$52 |
| 292 | Frank Family Chardonnay , Carneros 2012 | \$69 |
| 282 | Sonoma-Cutrer Chardonnay "Russian River Ranches", Sonoma 2013 | \$57 |
| 293 | Haywood Chardonnay , Sonoma Valley 2011 | \$62 |
| 275 | Antica Chardonnay , Napa Valley 2009 | \$69 |
| 889 | Trinitas Cellars Chardonnay , Carneros 2012 | \$68 |
| 230 | Jordan Chardonnay , Russian River Valley 2012 | \$87 |
| 240 | Ferrari-Carano Chardonnay , Alexander valley 2012 | \$57 |
| 265 | Nickel & Nickel Chardonnay , "Medina ", Russian River Valley 2013 | \$95 |
| 254 | Z.D. Chardonnay , California 2013 | \$74 |
| 243 | St. Francis Chardonnay , Sonoma County 2012 | \$40 |
| | Hidden Crush Chardonnay , Central Coast 2014 | \$38 |
| 198 | Drylands Sauvignon Blanc , Marlborough, New Zealand 2014 | \$48 |

WHITE WINES CONTINUED

| | | |
|-----|--|------|
| 224 | Stag's Leap Winery "Aveta" Sauvignon Blanc , Napa Valley 2013 | \$56 |
| 191 | Ferrari-Carano Sauvignon Blanc , Sonoma County 2012 | \$44 |
| 216 | Trinitas Cellars Sauvignon Blanc , Napa Valley 2010 | \$53 |
| 366 | Pighin, Pinot Grigio , Grave, Friuli 2012 | \$50 |
| 334 | Chateau Montelena Riesling , Potter Valley 2011 | \$62 |

RED WINES

| | | |
|------|--|-------|
| 699 | Ferrari-Carano Cabernet Sauvignon , Alexander Valley 2011 | \$61 |
| 675 | Freemark Abbey Cabernet Sauvignon , Napa Valley 2010 | \$70 |
| 613 | Sequoia Grove Cabernet Sauvignon , Napa Valley 2012 | \$88 |
| 625 | Trefethen Cabernet Sauvignon , Napa Valley 2011 | \$108 |
| 674 | Heitz Cabernet Sauvignon , Napa Valley 2010 | \$97 |
| 661 | Rodney Strong Cabernet Sauvignon , Sonoma County 2011 | \$64 |
| 605 | St. Francis Cabernet Sauvignon , Sonoma County 2012 | \$46 |
| | Hidden Crush Cabernet Sauvignon , Central Coast 2013 | \$38 |
| 512 | Chateau St. Jean Merlot , Sonoma 2008 | \$58 |
| 513 | Ferrari-Carano Merlot , Sonoma 2010 | \$69 |
| 509 | Swanson Vineyards Merlot , Napa Valley 2010 | \$64 |
| 505 | St. Francis Merlot , Sonoma County 2012 | \$42 |
| 929 | Trinitas Cellars "Mysterium", Mendocino 2010 | \$49 |
| 911 | Trinitas Cellars "Old Vine" Zinfandel , Mendocino 2007 | \$55 |
| 1124 | Levendi Syrah "Stagecoach Vineyard", Napa Valley 2006 | \$80 |
| 488 | Kessler-Haak Pinot Noir , Santa Rita Hills 2011 | \$69 |
| 489 | Roth Estate Pinot Noir , Sonoma Coast 2011 | \$67 |
| 400 | Fritz Pinot Noir , Russian River Valley 2011 | \$58 |
| | Hidden Crush Pinot Noir , Central Coast 2014 | \$38 |



We look forward to hosting your event!



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