



## CATERING MENUS

*Canary*  
HOTEL



## BREAKFAST

### BUSINESS

Selection of Chilled Fresh Fruit Juices  
 Sliced Seasonal Fruit and Berries  
 Assorted Muffins, Croissants and Breakfast Pastries  
 Freshly Brewed Coffee, Decaffeinated Coffee and  
 Specialty Teas

\$25.00 per person

### CONTINENTAL

Selection of Chilled Fresh Fruit Juices  
 Sliced Seasonal Fruit and Berries  
 Assorted Muffins, Croissants and Breakfast Pastries  
 Bagels with Cream Cheese  
 Granola with Vanilla and Blueberry Yogurt  
 Freshly Brewed Coffee, Decaffeinated Coffee and  
 Specialty Teas

\$28.00 per person

### SPA BREAKFAST

Selection of Chilled Fresh Fruit Juices  
 Seasonal Fruits and Berries  
 Power Bars and Granola Bars  
 Organic Oats with Bananas and Raisins  
 Egg Whites with Asparagus, Tomatoes, Mushrooms  
 Turkey Sausage  
 Freshly Brewed Coffee, Decaffeinated Coffee and  
 Specialty Teas

\$25.00 per person

### BUSINESS

Selection of Chilled Fresh Fruit Juices  
 Sliced Seasonal Fruit and Berries  
 Assorted Muffins, Croissants and Breakfast Pastries  
 Freshly Brewed Coffee, Decaffeinated Coffee and  
 Specialty Teas

\$25.00 per person

## BREAKFAST ENHANCEMENTS

Huevos Ranchero Breakfast Burritos - \$7.00 per person  
 Croissant Egg and Bacon Sandwich - \$7.00 per person  
 Muffin Sandwiches with Eggs and Cheese - \$7.00 per person  
 Power Egg White Omelet with Market Vegetables - \$6.00 per person  
 Applewood Smoked Bacon or Chicken Apple Sausage - \$4.00 per person  
 Carafes of Smoothies (Blueberry, Melon, and Strawberry) - \$4.00 per person

### PLATED BREAKFAST - THE MESA

Freshly Squeezed Orange Juice  
 Scrambled Eggs with Herbs  
 Choice of one: Applewood Smoked Bacon,  
 Chicken Apple Sausage or Ham  
 Yukon Gold Breakfast Potatoes  
 Assorted Muffins, Croissants and Breakfast Pastries  
 Freshly Brewed Coffee, Decaffeinated Coffee and  
 Specialty Teas

\$25.00 per person

### PLATED BREAKFAST - THE RIVIERA

Freshly Squeezed Orange Juice  
 Raisin French Toast Brioche with Maple Syrup and  
 Homemade Whipped Cream  
 Choice of one: Applewood Smoked Bacon,  
 Chicken Apple Sausage or Ham  
 Assorted Muffins, Croissants and Breakfast Pastries  
 Freshly Brewed Coffee, Decaffeinated Coffee and  
 Specialty Teas

\$28.00 per person



## BRUNCH BUFFETS

Served for 40 guests or more

Let us help you design your own Brunch Buffet. Choose from the Station selections to create your culinary idea of a perfect Brunch. A minimum of three(3) stations is needed for a full buffet

## BREAKFAST STATIONS

Chef Attendant \$125 per attendant

### OMELET STATION

With Ham, Bacon, Sweet Onions, Bell Peppers, Mushrooms, Scallions, Spinach, Salsa, Herbs and Cheese

\$13.00 per person  
Add Shrimp \$1.25  
(chef attendant required)

### BELGIAN WAFFLE STATION

With Caramelized Bananas, Strawberry Compote, Orange Cream, Chocolate Chips and Whipped Cream

\$10.00 per person  
(chef attendant optional)

### SMOKED SALMON STATION

With Assorted Bagels, Cream Cheese, Sliced Tomatoes, Bermuda Onions and Capers

\$14.00 per person

### SANTA BARBARA STATION

Poached Shrimp and Crab in Citrus  
Oysters Shucked to order with Traditional Condiments  
Roasted Sea Bass with Fennel, Oranges, and Arugula  
Olive oil Poached Halibut with Yukon Gold Potatoes and Celery

\$28.00 per person  
(chef attendant required)

### SOUTHERN MORNING

Seasonal Fruit Salad  
Biscuits and Sausage Gravy  
Herb Roasted Country Potatoes  
Corned Beef Hash with Poached Eggs

\$15.00 per person

### CALIFORNIA

Pear and Apple Salad with Raisins and Brandy  
Eggs Florentine  
Baked Ham and Eggs  
Assorted House made Quiche

\$17.00 per person

### SURFERS PARADISE

Herb Roasted Country Potatoes  
Asparagus, Cauliflower and Mushrooms  
Grilled Chicken with Olives, Herbs and Citrus  
Grilled Rib Eye Medallions with Onions and Tomatoes

\$24.00 per person

### SHORELINE

Strawberries with Cream  
Sautéed Market Vegetables  
Roasted Salmon with Seven Grain Wild Rice and Herbs  
Shrimp Skewers with Zucchini and Peppers

\$24.00 per person



## ADDITIONAL REFRESHMENTS

### BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas (\$7.00 per person for groups under 10 people)	\$50.00 per gallon
Assorted Sodas	\$4.25 each
Bottled and Mineral Waters	\$4.25 each
Natural Fruit Coolers	\$4.75 each
Chilled Fresh Fruit Juices	\$35.00 per pitcher
Fresh Squeezed Lemonade	\$30.00 per pitcher
Tropical Iced Tea	\$30.00 per pitcher

### A LA CARTE BREAKFAST

Assorted Dry Cereal	\$3.25 per person
Toasted Brioche	\$3.00 per person
Irish Oats, Brown Sugar and Dried Blueberries	\$4.00 per person
Bagels and Cream Cheese	\$4.00 per person
Sliced Seasonal Fruit and Berries	\$8.75 per person
Assorted Pastries	\$38.00 per dozen

### A LA CARTE AFTERNOON BREAK

Assorted Freshly Baked Cookies and Brownies	\$36.00 per dozen
Whole Seasonal Fruit and Mixed Nuts	\$9.00 per person
Vegetable Crudités with Dip	\$8.00 per person
Dove Ice Cream Bars	\$5.25 per person
Assorted Candy Bars (on consumption)	\$3.50 each
Homemade Tortilla Chips with Guacamole and Pico de Gallo	\$9.50 per person
Fresh Popped Popcorn, Soft Pretzels and Kettle Chips	\$8.00 per person



## LUNCH BUFFETS

Served for 20 guests or more

All Buffets Include Iced Tea, Freshly Brewed Coffee,  
Decaffeinated Coffee, Specialty Teas, Rolls and Butter

### “BUILD YOUR OWN” BUFFETS

#### Soup and Salad Bar

Soup d' Jour  
Traditional Chicken Noodle  
Romaine Lettuce  
Mixed Greens  
Assorted Dressings  
Chicken, Ham, Turkey, Tomatoes, Cucumbers,  
Radishes,  
Avocado, Carrots, Raisins, Croutons.  
Chefs Specialty Desserts

\$30.00 per person

### SANTA BARBARA BUFFET

#### Salads

Caesar Salad with Shaved Parmesan  
Baby Arugula, Roma Tomato, Shaved Parmesan with  
Balsamic Vinaigrette  
Spinach Salad with Goat Cheese and Tomatoes

#### Assorted Sandwiches

Chicken Club with Avocado  
Smoked Turkey and Gouda on Croissant with Herbed  
Aioli  
Roast Beef, Red Onion, Tarragon and Beefsteak  
Tomato

Kettle Potato Chips

#### Dessert

Brownies, Triple Berry Crumble, Macaroon Bars and  
Assorted Gourmet Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Specialty Teas

\$40.00 per person

### DELI BUFFET

Soup D'Jour  
Caesar Salad with Shaved Parmesan  
Baked Ham, Roasted Breast of Turkey, Roast Beef,  
Pastrami  
Swiss, Cheddar and Jack Cheese  
Assorted Condiments  
Wheat, Sourdough, White and Rye Bread  
Chef's Specialty Desserts

\$34.00 per person

### COBB SALAD BAR & BAKED POTATO BAR

Baked Potatoes, Romaine Lettuce,  
Sliced Chicken Breast, Bacon, Cucumber,  
Tomatoes, Fresh Asparagus, Scallions, Avocado, Sour  
Cream, Salsa, Shredded Cheddar Cheese,  
Blue Cheese and Red Wine Vinaigrette  
Chef's Specialty Desserts

\$28.00 per person



## TWO-COURSE LUNCHEON ENTREES

Served for 20 guests or more

All Selections Include Gourmet Rolls and Butter, Iced Tea,  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### CLASSIC CAESAR

Grilled Chicken or Shrimp, Hearts of Romaine, Caesar  
Dressing and Herbed Croutons

\$23.00 per person

### THAI STEAK SALAD

Grilled Kobe Steak with Shaved Carrots, Cucumber,  
Romaine, Cilantro, Peppers, and a Lime-Paprika  
Vinaigrette

\$25.00 per person

### MARKET FRESH

Grilled Salmon, Mixed Greens, Oven Dried Tomatoes, Green Beans and a Lemon Caper Vinaigrette

\$25.00 per person

### ROAST BEEF SANDWICH

With Chipotle Mayonnaise, Peppers,  
Onions and Cheddar Cheese

\$22.00 per person

### ITALIAN BLT

Crispy Pancetta, Tomatoes, and Romaine Lettuce  
served on a Ciabatta Roll

\$23.00 per person

### DESSERT OPTIONS:

(select one)

Tiramisu with Valrhona Cocoa  
Chocolate Bombe  
Granny Smith Apple Tartlet  
Strawberry and Rhubarb Mousse Cake  
Berry Tartlet  
Lemon Tartlet



## LUNCH BUFFETS

Served to 20 guests or more

### HOPE RANCH BUFFET

Baby Arugula, Roma Tomato, Shaved Parmesan with Balsamic Vinaigrette  
Orzo Salad with Market Vegetables and Sherry Vinaigrette  
Chicken Breast with Spinach, Corn, Leek and Bacon Ragout  
Roasted Halibut with Melted Fennel  
Market Fresh Vegetables  
Wild Rice with Carrots, Onions, and Herbs  
Gourmet Rolls and Butter

**Dessert:**

Chocolate Mouse Cake  
Lemon Meringue Pie  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$46.00 per person

### MONTECITO BUFFET

Caesar Salad with Shaved Parmesan  
Baby Spinach, Toasted Hazelnuts, Goat Cheese with Red Wine Vinaigrette  
Baked River Salmon with Leeks, Potatoes, Olives  
Roast Prime Rib of Beef with Mushroom-Brandy Sauce  
Haricot Vert with Garlic  
Potato Gratin with Parmesan Cheese  
Gourmet Rolls and Butter

**Dessert:**

Chocolate Cake  
Granny Smith Apple Pie  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$48.00 per person



## THREE COURSE PLATED LUNCHEON

All Selections Include Gourmet Rolls and Butter, Iced Tea,  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### FIRST COURSE

(select one)

Caesar Salad with Shaved Parmesan  
Baby Arugula, Roma Tomato, Shaved Parmesan with Balsamic Vinaigrette  
Asparagus Salad with Oranges, Asiago, and Thinly Sliced Red onions  
Cauliflower Soup with Chive Oil and Parmesan Garlic Crouton  
Spanish Gazpacho with Rock Shrimp

### LUNCHEON ENTREES

#### GRILLED SALMON

With Mimosa Sauce, Dill Potatoes  
and Market Vegetables

\$38.00 per person

#### GRILLED BREAST OF CHICKEN

Honey infused Polenta, Wild Mushrooms, Tuscan Kale,  
and Natural Jus

\$38.00 per person

#### SIX CHEESE RAVIOLI

With Spicy Tomato-Basil Sauce  
and Market Vegetables

\$34.00 per person

#### PORK TENDERLOIN MEDALLIONS

With Syrah Reduction, Garlic Mashed Potatoes  
and Market Vegetables

\$45.00 per person

### CHEF'S SIGNATURE ENTREE

Grilled New York Steak with Truffled Smashed Yukon Gold potatoes, Asparagus, and TawnyPort Reduction

\$57.00 per person

### THIRD COURSE

(select one)

Tiramisu with Valrhona Cocoa  
Chocolate Bombe  
Granny Smith Apple Tartlet  
Strawberry and Rhubarb Mousse  
Fresh Berry Tartlet  
Lemon Tartlet  
Cheesecake Trio (\$10 Additional)

All split entree menus require entree counts 3 days prior to event and place cards provided by guest  
The higher priced entree will be charged for the final guarantee



## SPECIALTY BREAKS

### **Mexico Sunsets**

Chicken Quesadillas  
Cheese and Chile Quesadillas  
Tortilla Chips, Fresh Salsa, Guacamole, Nacho Cheese Sauce  
Churros  
Assorted Soft Drinks  
\$14.00 per person  
Pitchers of Margaritas and Buckets of Coronas  
\$10.00 per person

### **Simply California**

V8, Naked Juices, Flavored Waters  
Whole Fresh Fruit  
Individual Fruit Yogurts  
Assorted Multi Grain Bars  
Berry Smoothies  
Crudités Display with Ranch Dressing  
\$17.50 per person  
Pitchers of Assorted Smoothies  
\$5.00 per person

### **The Seventh Day**

Vanilla and Chocolate Ice Cream Sandwiches  
Frozen Chocolate Covered Bananas  
White and Dark Chocolate Chip Cookies  
Fudge Brownies  
Chocolate Covered Raisins, Strawberries, Marshmallows  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
\$15.00

### **The Munchies**

Warm Soft Pretzels with Mustard  
Freshly Popped Popcorn  
Assorted Candies  
Assorted Soft Drinks and Flavored Waters  
\$15.00

### **The Party**

Hummus, Baba Ghanoush, Cucumber Yogurt Sauce  
Harissa Pita Chips  
Grilled Bread, Aged Feta and Ricotta Salad  
Assorted Olives, Dates, and Fruits  
\$16.00



## ALL DAY MEETING PACKAGES

Served for 25 guests or more

### CALIFORNIA DREAM MEETING PACKAGE

#### Continental

Selection of Chilled Fresh Fruit Juices  
Sliced Seasonal Fruit and Berries  
Assorted Muffins, Croissants and Breakfast Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

#### Mid-Morning Replenishment

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
Assorted Soft Drinks and Mineral Waters

#### Lunch Buffet

Shaved Vegetable Salad  
Chef's Salad with Chopped Romaine, Provolone Cheese, Ham, Salami, Tomatoes and Olives  
"Build Your Own" Tuna Salad and Chicken Salad with Vegetables and Aioli  
Swiss, Cheddar and Jack Cheese  
Lettuce, Sliced Tomatoes and Red Onions  
Selections of Gourmet Breads and Rolls

#### Dessert:

Lemon Bars  
Berry Tartlets  
Fresh Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

#### Afternoon Break

Whole Fresh Fruit  
Granola Bars  
Crudités with Dip  
Vitamin Water and Mineral Water

\$72.00 per person



## FLAVOR OF BAJA MEETING PACKAGE

### **Continental**

Selection of Chilled Fresh Fruit Juices  
Sliced Seasonal Fruit and Berries  
Assorted Muffins, Croissants and Breakfast Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### **Mid-Morning Replenishment**

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
Assorted Soft Drinks and Mineral Waters

### **Lunch Buffet**

Jicama and Watermelon Salad with Mint, Paprika, and Lime  
Cheese Enchiladas with Tomatilla-Cilantro Salsa  
Grilled Snapper with Pinto Beans, Scallions, and Chiles  
Sauteed Corn and Zucchini with Peppers  
Spanish Rice with Saffron, Onions, and Tomatoes  
Cumin and Corriander Roasted Potatoes

### **Dessert:**

Chef's Choice Specialty Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### **Afternoon Break**

Mexican Wedding Cookies, Churros, and Cinnamon Crisps  
Assorted Soft Drinks and Mineral Waters

\$78.00 per person



## MEDITERRANEAN MEETING PACKAGE

### **Continental**

Selection of Chilled Fresh Fruit Juices  
Sliced Seasonal Fruit and Berries  
Assorted Muffins, Croissants and Breakfast Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### **Mid-Morning Replenishment**

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
Assorted Soft Drinks and Mineral Waters

### **Lunch Buffet**

Panzenella Salad with Feta Cheese  
Roasted Salmon with Wild Mushroom Risotto, Herbs and Parmesan Cheese  
Grilled Chicken with Penne Pasta with Sauce Puntanesca and Basil  
Cheese Ravioli with Sun-Dried Tomatoes, Pine Nuts and Pesto Cream Sauce  
Market Vegetables  
Gourmet Rolls and Butter

### **Dessert:**

Tiramisu  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### **Afternoon Break**

Italian Cookies and Biscotti  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
Assorted Soft Drinks and Mineral Waters

\$80.00 per person



## DINNER BUFFETS

Served to 20 guests or more

### MISSION DINNER BUFFET

Mixed Green Salad with Balsamic Vinaigrette  
Caesar Salad with Shaved Parmesan  
Grilled Eggplant, Zucchini, Peppers, Roasted Garlic with Balsamic Vinaigrette  
Orecchiette with Rock Shrimp and Tarragon  
Fusilli Pasta with Seasonal Vegetables, Marjoram and Oregano  
Roasted Chicken Breast with Provençal Vegetables and Tomato Sauce  
Gourmet Rolls and Butter  
Tiramisu with Valrhona Cocoa  
Granny Smith Apple Tartlet  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$65.00 per person

### EL PRESIDIO DINNER BUFFET

Roasted Vegetables with Balsamic Glazed Onions  
Field Greens with Red Wine Vinaigrette  
Dungeness Crab Cake with Herb Tomato Sauce  
Skewered Sirloin with Marinated Vegetables  
Salmon with Lightly Creamed Spinach  
Melted Onion and Basil Mashed Potatoes  
Gourmet Rolls and Butter  
Tiramisu with Valrhona Cocoa  
Peach Hazelnut  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$68.00 per person

### CARILLO DINNER BUFFET

Trio of Endive Salad with Pine nuts, Raisins, and Aged Feta  
Shrimp and Fennel Salad with Grape Tomatoes, Chives and a Grilled Orange Vinaigrette  
Assorted Baby Vegetables sautéed with Butter, Rosemary, and Oregano  
Roasted Leg of Lamb with Artichokes, Peppers, and Pearl Onions  
Stuffed Vegetables with Beef, Pinenuts, and Herbs  
Grilled Sea Bass with Cous Cous, Leeks and Pepitas  
Mashed Potatoes with Olive oil, Scallions, and Parsley  
Lemon Yogurt Tarts  
Dulce De Leche Pyramid  
Assorted Flat Breads and Rolls  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$75.00 per person



## SANTA BARBARA CLAM BAKE BUFFET

### **Soups & Salads**

New England Clam Chowder  
Fusilli Pasta Salad with Balsamic Roasted Vegetables  
Field Greens with Sherry Vinaigrette

### **Seafood Buffet**

Assorted Pacific Northwest Oysters on the Half Shell  
Jumbo Shrimp Cocktail  
King Crab Legs  
Steamed Little Neck Clams  
Steamed Maine Lobster

Served with Drawn Butter, Cocktail Sauce, Mignonette Sauce, Papaya Relish

### **Accompaniments**

Steamed Corn on the Cob  
Traditional Coleslaw  
Dill and Butter Red Rose Potatoes  
Gourmet Rolls and Butter

### **Dessert**

Berry and Custard Tart  
Chocolate Cake  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$80.00 per person

Add Grilled Chicken Breast \$5.50 per person

Add Grilled Tri Tip \$7.50



## RECEPTION TRAY-PASSED HORS D'OEUVRES

Hors D'Oeuvres Sold Per Piece  
Minimum of 25 Pieces Per Item

### HOT HORS D'OEUVRES

Cheese Fondue with Assorted Breads	\$4.75
Smoked Salmon, Sour Cream and Potato Cake	\$5.00
Vegetarian Spring Rolls with Plum Dipping Sauce	\$4.00
Stuffed and Roasted Manzanilla Olives with Oranges and Garlic	\$4.25
Yakitori Beef Skewers with Soy and Ginger	4.50
Wild Mushroom Tarts with Crème Fraiche and Chives	\$4.50
Mini Cheeseburgers with Sun-Dried Tomato Aioli	\$4.50
Dungeness Crab Cakes with Aioli	\$5.25
Grilled Chicken, Fontina and Green Chili Quesadillas	\$4.25
Manchego Cheese and Risotto Croquettes	\$4.00
Fennel Crusted Lamb "Lollipop"	\$4.50
Brie en Croute with Raspberries	\$4.75
Tempura Baby Vegetable	\$4.75
Manilla Clams Casino	\$5.00
Coconut Fried Shrimp with Peanut Dipping Sauce	\$5.25
Spinach and Feta Wrapped in Phyllo	\$4.50
Ground Lamb and Feta Pizza	\$4.50

### COLD HORS D'OEUVRES

Spicy Tuna Tartar on a Wonton	\$5.25
Bruschetta with Avocado and Opal Basil	\$4.00
Pita Crisp with Hummus and Olive Oil Tapanade	\$4.50
Roasted Tomato, White Bean and Pesto Crostini	\$4.00
Mascarpone, Garlic, and Chive Mouse in Tomato Coronet	\$4.00
Fingerling Potatoes with Crème Fraiche and Caviar	\$5.25
Chilled Sweet and Spicy Shrimp with Avocado Cream	\$5.25
Mozzarella and Tomato Skewer with Basil Oil	\$5.00
Peppered Beef Tenderloin with Blue Cheese on a Cracker	\$5.00

### DESSERT HORS D'OEUVRES

Butterscotch Pudding in Chocolate Shells	\$4.25
Mini Ice Cream Sundaes in Waffle Cups	\$3.75
Mini Banana Fosters	\$4.50
Tuille Cookies and Cream	\$4.25
Vanilla Cheesecake with Strawberries	\$4.75
Strawberry Shortcakes	\$5.50
Chocolate Fondue with Seasonal Fruits	\$5.50



## THREE-COURSE PLATED DINNER

### First Course

(select one)

Caesar Salad with Shaved Parmesan  
Baby Spinach, Toasted Hazelnut, Goat Cheese with Red Wine Vinaigrette  
Baby Arugula, Roma Tomato, Shaved Parmesan with Balsamic Vinaigrette  
Harvest Salad with Butter Lettuce, Orchard Fruit and Candied Pecans

### Dinner Entrees

#### Grilled Atlantic Salmon

Mashed Potatoes, Roasted Eggplant,  
Zucchini and Tomatoes, Lemon Beurre Blanc  
\$59.00 per person

#### Seared Rare Ahi Tuna

Thai Style Green Beans with Peppers, Edamame,  
Orange, Onion, and Cilantro Salad  
\$64.00 per person

#### Grilled Filet of Beef

Balsamic Portobello, Creamed Spinach, Grilled  
Fingerling Potatoes, Red Wine Demi Sauce  
\$72.00 per person

#### Spiced Pork Chop

Butter Beans, Tomatoes, and Broccolini  
\$68.00 per person

#### Red Wine Braised Beef Short Ribs

Mashed Potatoes, Pot Roasted Vegetables  
\$67.00 per person

#### Roasted Halibut

Olive Oil Braised Potatoes and Fennel,  
Tomato Saffron Cream  
\$62.00 per person

#### Grilled Chicken Breast

Honey Infused Polenta, Wild Mushrooms and  
Thyme Jus  
\$57.00 per person

#### Grilled Rib Eye Center Cut Filet

Herb Roasted White Creamer Potatoes,  
Asparagus, Worcestershire Onion Sauce  
\$71.00 per person

#### Herb Crusted Colorado Rack of Lamb

Potato Gratin, Haricot Vert  
\$72.00 per person

#### Chef's Signature Entrée

Grilled New York Steak with Truffled Smashed Yukon  
Gold potatoes, Asparagus, and Sauce Vin Rouge  
\$75.00 per person

### Combination Entrees

#### Chicken Breast and Dungeness Crab Cake

Roasted Tomato Risotto,  
Balsamic-Demi Glaze Reduction  
\$71.00 per person

#### Seared "Rare" Ahi Tuna and

Roasted Beef Tenderloin  
Horseradish Mashed Potatoes, Wilted Tatsoi,  
Marinated Mushrooms  
\$77.00 per person

#### Rib Eye and Grilled Prawns

Gruyere Cheese Gratin, Asparagus,  
Cabernet Reduction  
\$78.00 per person

#### Filet Mignon and Maine Lobster

Fork Smashed Yellow Fin Potatoes, Seasonal  
Vegetables, Roasted Portobello Sauce  
\$89.00 per person



**Dessert**

(select one)

- Tiramisu with Valrhona Cocoa
- Chocolate Bombe
- Apple Tartin with Crème Anglaise
- Raspberry Mousse Pyramid
- Berry Tartlet
- Lemon Tartlet
- Cheesecake Trio (\$10 additional)

**Additional Course**

(select one)

- Dungeness Crab Cake with Lemon Aioli and Field Greens
- Spinach Risotto with Mushroom Sauce
- Cauliflower Soup with Chive oil
- Lobster Bisque

\$15 per person

Dinner is served with Gourmet Rolls and Butter,

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

All split entree menus require entree counts 3 days prior to event and place cards provided by guest

The higher priced entree will be charged for the final guarantee



## BUFFET HORS D'OEUVRES

Served to 15 guests or more

### CHEESE DISPLAY

Farmstead Cheeses of California and Abroad  
Served with Assorted Breads, Crackers and Fruit

**\$14.00 per person**

### CRUDITÉS DISPLAY

Hand Cut Fresh Market Vegetables  
with Herbed Dipping Sauce and Hummus

**\$10.00 per person**

### CAVIAR STATION

Osetra Caviar, Servrug and Beluga  
Egg Whites, Egg Yolk, Capers, Onions, Sour Cream  
Served with Brioche, Fingerling Potatoes and  
Homemade Potato Chips

**\$Market Price**

### ANTIPASTO DISPLAY

Marinated Artichokes, Genoa, Salami, Prosciutto,  
Bresola, Olives, Roasted Red Peppers, Radicchio,  
Eggplant, Mushrooms, Peppercini, Endive and  
Provolone

**\$16.00 per person**

### BAKED BRIE DISPLAY

Baked Raspberry Almond Brie en Croute  
Served with Sliced Pears, Apples, Red Grapes, Bagel  
Chips, Honey Comb and Candied Pecans

**\$15.00 per person**

### FRUIT DISPLAY

Honeydew, Cantaloupe, Watermelon, Pineapple,  
Strawberries, Blackberries and Blueberries

**\$10.00 person**

### SHRIMP DISPLAY

Shrimp on Ice with  
Fresh Lemons and Cocktail Sauce

**\$18.00 per person**

5 pieces per person

**\$4.50 per additional shrimp**

Oysters on the half shell and Crab Legs with Traditional Sides

**\$Market Price**

### CARVING STATIONS

(chef attendant required)

Oven-Roasted Turkey - \$275 (serves 30 people)

Honey-Glazed Ham - \$275 (serves 30 people)

Tenderloin of Beef - \$350 (serves 25 people)

Served with Traditional Accompaniments and Petit Gourmet Rolls

Chef Attendant \$125 per attendant



## SPECIALTY STATIONS

Three Station Minimum.  
Served for 20 guests or more

### **Kebob Station**

Beef with Garlic, Parsley and Olive Oil Sauce  
Lamb with Cucumber Yogurt and Mint Sauce  
Chicken with Lemon, Cilantro, Poblano Pepper Sauce  
Shrimp with Mango Chutney  
\$22.00 per person  
6 pieces per person  
\$5.00 per additional kebobs

### **Pasta Station**

Penne with Grilled Chicken, Vegetables,  
Spicy Tomato Sauce  
Orecchiette with Rock Shrimp and Lobster Sauce  
Spinach and Cheese Tortellini with Alfredo Sauce  
Fresh Parmesan Cheese and Bread  
\$17.00 per person

### **Fajita Bar**

Warm Corn and Flour Tortillas  
Tequila and Lime Marinated Beef and Chicken  
Sliced Bell Peppers, Onions and Jalapenos  
Shredded Lettuce, Diced Onions and Tomatoes  
Mexican Rice and Refried Beans  
Pico de Gallo and Guacamole  
\$20.00 per person

### **Mashed Potato Martini Station**

Yukon Gold and Truffle Mashed Potatoes  
Thinly Sliced Rib Eye, Shrimp Scampi,  
Crème Fraiche, Chopped Chives, Bacon Bits,  
Scallions, Poblano Chili, Sweet Corn Succotash,  
Parmesan Cheese, Vermont Cheddar Cheese, Point  
Reyes Bleu Cheese,  
Wild Mushroom Ragout and Sautéed Garlic Spinach  
\$21.00 per person

### **Cuban Nights**

Fried Plantains with Caramelized Onion  
Fried Yucca with Garlic and Lemon  
Coconut Rice with Black Beans  
Carne Asada with Chimichurri Sauce  
Cuban Pork Loin with Pineapple Mojo  
\$22.00 per person

### **Afternoon Picnic**

Grilled Chicken with Garlic and Herbs  
Homemade Chili with Sour Cream, Chives and  
Shredded Cheese  
Penne Pasta Salad with Grilled Vegetables  
Cole Slaw  
Corn on the Cob  
\$21.00 per person

### **Shoreline BBQ**

Sliced Seasonal Fruit and Berries  
Field Greens with Balsamic Vinaigrette  
Seasoned Steak Fry Potatoes  
BBQ Chicken Breast  
Grilled Bratwurst with Onion and Peppers  
\$22.00 per person



## SPECIALTY STATIONS

Three Station Minimum.  
Served for 20 guests or more

### Asian Station

Chilled Noodles with Tofu, Scallions, Bok Choy  
And Ginger Soy Dressing  
Veggie and Chicken Pot Stickers  
Chicken and Beef Satay with Peanut Sauce  
Vegetable Spring Rolls with Spicy Plum Sauce  
Shrimp Yakatori with Chili Peppers

\$17.00 per person

### Sushi and Sashimi Station

Yellowtail  
Salmon  
California Roll  
Spicy Tuna Roll  
Tuna Cucumber Roll  
Avocado Roll

Served with Wasabi, Soy Sauce and Pickled Ginger  
(4 pieces per person)

18.00 per person

### California Fresh Station

Caesar Salad with Parmesan Shaved  
Baby Arugula, Roma Tomato, Shaved Parmesan with  
Balsamic Vinaigrette  
Harvest Salad with Butter Lettuce, Orchard Fruit and  
Candied Pecans

\$12.00 per person

### California BBQ

Watermelon Salad with Mint and Lemon  
Barbeque Chicken  
Barbeque Baby Back Ribs  
Roasted Corn  
Peanut Cole Slaw

\$18.00 per person

## DESSERT STATIONS

### Chocolate Fondue

Fresh Strawberries, Pineapple, Bananas, Pretzels,  
Churros, Marshmallow, Brownies,  
Rice Crispy Treats ,and Cookies

\$12.00 per person

### Viennese Station

Lemon Tart, Chocolate Truffle Cake,  
Sliced Fresh Fruit and Berries,  
Chocolate Dipped Strawberries,  
Assorted Cookies and Brownies,  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Specialty Teas

\$18.00 per person



## BANQUET EVENT BAR ARRANGEMENTS

### HOST BAR SELECTIONS

Host Bar prices are charged per drink and are subject to service charge and state sales tax  
One bartender per (75) guests at \$150.00 bartender fee per bartender

#### PREMIUM BAR

Smirnoff Vodka, Beefeater Gin, Myers Platinum Rum,  
Hacienda Vieja Tequila, 4 Roses Bourbon, Scots Royal

Premium Liquor - \$8.00  
Cordials and Liqueurs - \$12.00

#### SUPERIOR BAR

Absolut, Tanqueray No. Ten, Captain Morgan, Jack Daniels,  
Jose Cuervo, Makers Mark, Johnnie Walker Red

Superior Liquor - \$10.00  
Cordials and Liqueurs - \$12.00

#### TOP SHELF BAR

Belvedere, Ketel One, Patron Silver, Knob Creek, Crown Royal,  
Mount Gay, Hendrick's, Johnnie Walker Black

Top Shelf Liquor - \$12.00  
Cordials and Liqueurs - \$12.00

#### Cordials and Liqueurs

Amaretto di Saronno, Bailey's, Grand Marnier, Kahlua, Sambuca, Midori

#### Domestic Beer

Budweiser, Samuel Adams, Firestone Double Barrel Ale

#### Imported Beer

Heineken, Amstel Light, Corona, Bitburger Non-Alcoholic

#### Included in all Bars

House Red Wine - \$8.00  
House White - \$8.00  
Sparkling Wine - \$8.00  
Domestic Beer - \$6.00  
Imported Beer - \$7.00  
Soft Drinks - \$5.00  
Juices and Mineral Water - \$5.00  
Red Bull - \$5.00



## HOST BAR PACKAGES

One bartender per (75) guests, with a \$150.00 bartender fee per bartender.

Pricing subject to service charge and state sales tax

<b>Duration</b>	<b>Premium Brands</b>	<b>Superior Brands</b>	<b>Top Shelf Brands</b>	<b>Beer, Wine &amp; Soda</b>
One Hour	\$22.00	\$26.00	\$34.00	\$20.00
Two Hours	\$26.00	\$33.00	\$40.00	\$24.00
Three Hours	\$30.00	\$34.00	\$46.00	\$28.00
Four Hours	\$34.00	\$38.00	\$52.00	\$32.00
Five Hours	\$38.00	\$42.00	\$58.00	\$36.00
Six Hours	\$42.00	\$46.00	\$62.00	\$40.00

### Cash Bar Selections

Cash Bar prices are charged per drink and include state sales tax  
One bartender per (75) guests with a \$175.00 bartender fee per bartender

#### Premium Liquor Bar

Premium Liquor - \$9.00  
Cordials and Liqueurs - \$13.00

#### Superior Bar

Superior Liquor - \$11.00  
Cordials and Liqueurs - \$13.00

#### Top Shelf Bar

Top Shelf Liquor- \$13.00  
Cordials and Liqueurs - \$13.00

#### Included in all Bars

House Red Wine - \$9.00  
House White - \$9.00  
Sparkling Wine - \$9.00  
Domestic Beer- \$6.00  
Imported Beer - \$7.00  
Soft Drinks - \$5.00  
Juices and Mineral Water - \$5.00  
Red Bull - \$5.00



## WINE SELECTIONS

<b>Wycliff Sparkling Wine</b>	<b>California</b>	<b>\$32</b>
J Cuvee 20	California	\$51
Veuve Cliquot Yellow Label	Reims, France	\$105

### Whites

<b>Canyon Road Chardonnay</b>	<b>California</b>	<b>\$32</b>
Laetitia Chardonnay	Arroyo Grande	\$48
Brander Sauvignon Blanc	Santa Barbara	\$32
White Oak Sauvignon Blanc	Napa	\$45
Per Bacco Pinot Grigio	Santa Barbara	\$44

### Rose

Epiphany, Grenache Rose	Santa Barbara	\$40
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### Reds

<b>Canyon Road Cabernet Sauvignon</b>	<b>California</b>	<b>\$32</b>
Edge Cabernet Sauvignon	Napa	\$52
Canyon Road Merlot	California	\$32
Laetitia Estate Pinot Noir	California	\$49
Brander Syrah	Santa Barbara	\$40

Prices are exclusive of 20% Service Charge and Sales Tax

All prices are subject to change

Guarantee 7 days prior to event