



All buffets must have a minimum of 20 people.

All breakfast groups smaller than 20 people will be charged a labor fee.

# BREAKFAST



## **Back Nine Signature Continental**

Selection of Chilled Juices, Seasonal Fruit  
Bakery Selections  
Coffee and Tea Selections  
\$23.00 per guest

## **Pasatiempo Sunrise Buffet**

Selection of Chilled Juices  
Bakery Selections and Specialties  
Fresh Seasonal Fruit  
Breakfast Potatoes, Scrambled Eggs  
Applewood Bacon or Chicken Apple Sausage  
Coffee and Tea Selection  
\$27.00 per guest

## **Enhancements**

Fresh Whole Fruit \$2.75 per piece  
Yogurt Parfaits with Fresh Fruit and Granola \$5.00 each  
Assortment of Bagels with Cream Cheese \$45.00 per dozen  
Fresh Baked Danish and Muffins \$45.00 per dozen  
Assortment of Fresh Baked Breakfast Breads \$45.00 per dozen  
Oatmeal, Brown Sugar, Almonds and Raisins \$6.00 per person  
(20 person minimum)  
Breakfast Croissant – Maple Glazed Smoked Ham, Scrambled Eggs, White Cheddar, Caramelized Onions and Sweet & Spicy Mustard on Fresh Baked Croissant \$9.25 per person  
Santa Cruz Breakfast Wrap – Scrambled Eggs with Spinach, Potatoes, Onions, and Cheddar. Served with Salsa Fresca \$8.75 each  
Omelet Station – Create your Own Omelet from Local Fresh Farm Eggs with your Choice of Ham, Bacon, Sausage, Roma Tomatoes, Peppers, Mushrooms, Onion, Swiss, Cheddar or Jack Cheeses \$12.00 (20 people minimum) Attendant Fee \$75  
Crepe Station \$11.00, Attendant Fee \$75  
Eggs Benedict \$17.00  
Huevos Rancheros \$14.00

All above Food & Beverage is subject to a 22% service charge + 9% tax



All entrees come with starter, dessert, Fresh baked roll, butter and a selection of coffee, iced tea and water.

All entrees come with Chef's choice of starch and seasonal vegetables.

Soup of the Day for Groups Less Than 20 People

# Lunch Plated



## Starters

*(select one item)*

Roasted Tomato Soup  
French Onion Soup  
Cream of Mushroom  
Clam Chowder  
Spinach Salad  
Tossed Green Salad  
Caesar Salad

## Dessert

*(select one item)*

Homemade Cheese Cake  
Lemon Meringue Tart  
Chocolate Mousse  
Berry Cobbler  
Tiramisu

## Entrees

*(select one item)*

Apple Feta Salad – Mixed Greens, Apples, Feta Cheese, Red Onions, Candied Walnuts, Balsamic Vinaigrette \$24.00  
Asian Chicken Salad – Napa Cabbage, Shredded Red Cabbage, Carrots, Edamame, Slivered Almonds, Chow Mein Noodles, Sesame Vinaigrette \$24.00  
Cobb Salad \$26.00  
Portobello Sandwich – Grilled Portobello, Onion, Bell Pepper, Arugula and Provolone \$25.00  
Spicy Pulled Pork Sandwich – Smoked Pork Shoulder Mixed with a Mild BBQ Sauce on a Soft Roll \$26.00  
Herb Rubbed Chicken Breast – Lemon Thyme White Wine Sauce \$28.00 per person  
Back Nine Pork Ribs \$31.00  
Fresh Catch with Tropical Fruit Salsa \$34.00

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All buffets come with a beverage station of coffee, iced tea and water pitchers on the table.

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# Lunch Buffet



## Deli Buffet

Roasted Tomato Soup  
Tossed Green Salad - Mixed Greens, Seasonal Vegetables, and a Balsamic Vinaigrette  
Pasta Salad with Grilled Vegetables  
Artisan Bread to Include – Ciabatta, Wheat, and Sourdough Rolls  
A Selection of Deli Meats – Roasted Turkey Breast, Shaved Ham, Salami, and Rare Roast Beef  
A Selection of Cheeses – Cheddar, Jack, Provolone, and Fresh Mozzarella  
Traditional Sandwich Accompaniments  
Sweet Treat – Chocolate Cookies and Brownies  
\$38.00 per person

## The Sandwich Shop

Pasta Salad  
Classic Caesar Salad  
Selection of Pre-Made Sandwiches (*select two sandwiches*)  
B.L.T. – Bacon, Crisp Iceberg Lettuce, Hot House Tomato, Roasted Red Pepper Aioli on a Ciabatta Roll  
Roasted Chicken Breast – Roasted Chicken Breast, Arugula, and Tomato with a Herb Spread on a Sourdough Roll  
Smoked Tri-Tip – Smoked Tri-Tip and Spinach with a Garlic Spread on a Brioche Bun  
Berry Cobbler or Brownies or Cookies  
\$35.00 per person

## Back Nine BBQ Lunch Buffet

Macaroni Salad and Coleslaw  
Potato Salad  
*Please Select Two*  
BBQ Smoked Chicken  
Back Nine Ribs  
Grilled Tri-Tip with Back Nine BBQ Sauce  
Berry Cobbler  
\$40.00 per person

## Taco Bar Buffet

Fiesta Salad: Mixed greens, jicama, tomatoes, cheddar cheese, black beans, tortilla strips, cucumber, chipotle ranch dressing  
Homemade Cheese Enchiladas  
Make Your Own Tacos: Chicken, sour cream, salsa, cilantro, rice, beans, sautéed onions  
Caramel Flan or Churros  
\$27.00

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# Lunch Buffet



## Thyme for Lunch

Thyme Roasted Vegetable Soup

Salad Bar

*(Please Select 2 from Greens Listed Below)*

Spinach, Kale, Romaine, Mixed Greens

Salad Proteins – Chicken Breast, Steak, Shrimp

Salad Toppings – Shredded Carrots, Cucumbers,

Red Onion, Peppers, Dried Cranberries, Chopped

Egg, Candied Pecans, Feta, Parmesan Cheese,

Blue Cheese Crumbles, and Croutons

Dressings – Balsamic Vinaigrette, Raspberry

Vinaigrette, Ranch and Blue Cheese

Rolls and Butter

Assorted Mini Mason Jar Desserts

\$33.00 per person

## A Taste of Italy

Homemade Minestrone Soup

Classic Caesar Salad

Mixed Green Salad

Assorted Flat Bread *(please select two)*

Vegetable, Margarita, Arugula, and Caramelized

Onion, Cheese, Pepperoni, Sausage and BBQ Chorizo

with Red Onions & Cilantro

Mini Cannoli's

\$31.00 per person

## On the Go...

Boxed Lunches Include – Macaroni Salad, Potato Salad or Coleslaw, Fresh Whole Fruit, Chocolate Brownie, or Cookie. Chips and Bottled Soda or Water.

Sandwiches *(please select 3 types of sandwiches for your guests to select from)*

Ultimate Ham and Cheese – Ham, Gruyere Cheese, Caramelized Onion Jam, Tomato and Green Leaf Lettuce, Dijon Aioli on Focaccia Bread

Chicken Salad Croissant – Diced Chicken Breast, Green Onion, Celery, Water Chestnuts, Dried Cranberries, Slivered Almonds on a Fresh Croissant

Roasted Turkey – Roasted Turkey Breast, Brie Cheese, Fuji Apple with Cranberry Aioli on Fresh Baked Walnut Bread

Roast Beef – Rare Roast Beef, Red Onion, Roma Tomato, Spinach and Herb Tomato Jam on a Crunchy Baguette

\$25.00 per person

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# Hors d'oeuvres



## Cold Hors d'oeuvres

- Tomato, Fresh Basil and Parmesan Bruschetta with Balsamic Reduction \$4.00 per piece
- Endive Bites with Garlic Bits, Blue Cheese Spread and Topped Walnuts \$4.25 per piece
- Asparagus Wrapped in Prosciutto \$4.75 per piece *(seasonal)*
- Shrimp on top a Cucumber Cup with Lemon Dill Cream \$5.75 per piece
- Homemade Chips and Crab Dip \$6.25

## Hot Hors d'oeuvres

- Pesto Tortellini Bites \$4.00 per piece
- Caramelized Onion Tartlets \$4.00 per piece
- Dried Fruit and Brie Crostini \$4.00 per piece
- Ginger Chicken Satay with Peanut Sauce \$4.25 per piece
- Stuffed Mushrooms (Pesto & Cheese or Sausage) \$4.25 per piece
- Salmon Poppers with Chipotle Aioli \$4.75 per piece
- Mini Tri-Tip Sandwich with Horseradish Cream \$5.25 per piece
- Coconut Prawns with Peach Chili Sauce \$5.25 per piece

## Displays and Craving

- Artichoke Soufflé with Bread & Crostini \$125 serves 40 people
- Baked Brie (Savory or Sweet) \$3.75 per person with Carrots, Red Peppers, Snow Peas, and Cucumber.
- Crudit  – Jicama, Red Radish, Broccoli, Celery, Our Homemade Ranch Dip and Hummus, Whole Grain Crackers \$4.75 per person
- Cheese Board – Artisanal Cheese Selections with Crackers and Baguettes, Dried Fruit, and Nuts \$7.00 per person
- Antipasto – Artisan Cheese and Cured Meats, Grilled and Roasted Marinated Vegetables, Sourdough Baguettes, Lavish and Artisan Bread, Mustard, and Fig Jam \$8.00 per person

- Craving Stations Include – Fresh Baked Silver Dollar Rolls  
*(Carver Fee of \$75.00)*
- Roasted Turkey Breast – Garlic Sage Jus \$14.00 per person
- Roasted Tenderloin of Beef – Horseradish Cream, Jus \$19.00 per person
- Plank Roasted Salmon – Lemon, Garlic and Herb Butter \$18.00 per person

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All entrees come with starter, dessert, rolls and butter and a selection of coffee, iced tea and water.

All entrees come with Chef's choice of starch and seasonal vegetables.

# Plated Dinner



## Starters

*(select one item)*

- Roasted Tomato Soup with Parmesan Cheese
- French Onion Soup with Gruyere Cheese
- Clam Chowder
- Spinach Salad
- Tossed Green Salad
- Caesar Salad

## Dessert

*(select one item)*

- Homemade Cheese Cake with Berry Compote
- Lemon Meringue Tart
- Chocolate Mousse
- Tiramisu
- Carmel Apple Tart
- Berry Cobbler

## Entrees

*(select one item)*

- Butternut Squash with Goat Cheese Napoleon \$29.00 per person *(seasonal)*
- Baked Cod with Garlic Thyme Wine Sauce \$38.00pp
- Miso Glazed Salmon \$39.00 per person
- Chicken Cordon Bleu \$37.00 per person
- Fresh Catch with Tropical Fruit Salsa \$39.00 per person
- Pepper Rubbed Grilled Sirloin with Blue Cheese Butter \$44.00 per person
- Grilled Filet Mignon Topped with Shrimp Scampi \$50.00 per person
- Herb Rubbed Chicken Breast – Lemon Thyme White Wine Sauce \$28.00 per person
- Mushroom Risotto \$29.00 per person
- Grilled Tri Tip with Red Wine Demi Glaze \$40.00 per person

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# Dinner Buffets



## **Pasatiempo Dinner Buffet**

Clam Chowder  
Spinach Salad  
Caesar Salad  
Sundried Tomatoes, French Green  
Beans and Cipollini Onion  
Scalloped Potatoes  
Mushroom Risotto  
Merlot Braised Beef Short Ribs  
Thyme Rubbed Chicken  
Chocolate Mousse  
Dinner Rolls  
\$62.00 per person

## **Back Nine BBQ Dinner Buffet**

Wedge Salad  
Coleslaw  
Grilled Seasonal Vegetables  
Macaroni and Cheese  
Brown Sugar Baked Beans  
Homemade Cornbread  
(Choose Two) Smoked Ribs, Smoked Chicken, or  
Grilled Tri-Tip  
BBQ Sauce  
Berry Cobbler  
\$58.00 per person

## **The Special Back Nine Buffet**

Spinach Salad – Spinach, Feta Cheese, Dried Cranberries, Candied Walnuts, Raspberry Vinaigrette  
Caesar Salad – Crisp Romaine, Grated Parmesan and Herb Croutons, Classic Caesar Dressing  
Rolls and Butter  
Grilled Seasonal Vegetables  
Cheese Ravioli in a Pesto Cream Sauce  
Thyme Rubbed Chicken in a White Garlic Sauce  
Grilled Tri-Tip in a Red Wine Demi  
Dessert Station – Homemade Tiramisu and Nona's Cannoli's  
\$48.00 per person

## **Build Your Own Burger Buffet**

Homemade Potato Chips  
Chef's Macaroni Salad  
Le Boulanger Bun  
Burger Toppings: Applewood Smoked Bacon, Cheddar Cheese, Sautéed Onions, Mushrooms, Lettuce, Tomato, Pickles, Onions, Ketchup, Mustard, Mayonnaise  
Bourbon Whiskey Glaze or BBQ Sauce  
\$32.00

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# Beverage



## Hosted Package Bar Per Person

These packages include full bar setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

First Hour - \$26.00  
Second Hour - \$11.00  
Each Additional Hour - \$8.00

## Consumption Bar Per Drink

Full bar setups are included in the package and charges are based on the actual number of drinks consumed.

Cocktails: Well \$7.00, Premium \$8.00  
Bottled Beer: \$5.00  
Wine: House \$8.00, Premium \$10.00  
Mineral Water/Juices/Soft Drinks: \$3.00  
Champagne (By the Glass): \$8.00  
Signature Cocktail (Margarita, Martinis, Moscow mule, Mimosas, Bellini's): \$10.00

## Cash Bar Per Drink

Full bar setups are included in the package and charges are based on the actual number of drinks consumed.

Cocktails: Well \$8.00, Premium \$9.00  
Bottled Beer: \$6.00  
Wine: House \$9.00, Premium \$11.00  
Mineral Water/Juices/Soft Drinks: \$4.00  
Cordials: \$10.00  
Champagne (By the Glass): \$9.00  
Signature Cocktail (Margarita, Martinis, Moscow mule, Mimosas, Bellini's): \$11.00

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# Breaks



## **Morning Coffee Break**

Cat and Cloud Coffee & Assorted Decaffeinated Tea's  
Sodas and Bottled Water  
\$14.00 per person

## **Milk and Cookies**

Milk  
Pacific Cookie Co. Cookies – Peanut Butter,  
Sugar, and Chocolate Chip  
Ghirardelli Triple Chocolate Brownies  
\$16.00 per person

## **Energy Boast**

Assorted Nuts  
Dried Fruits  
Raw Energy Bars  
Crudité and Cheese Board  
Sparkling and Bottle Water  
\$17.00 per person

## **South of the Border**

House Made Chips and Salsa  
Churros  
Lemonade and Iced Tea  
\$15.00 per person  
Add Guacamole for \$5 per person

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