



BREAKFAST MENU

PLATED BREAKFAST

THE AMERICAN BREAKFAST

\$26 Per Person | Minimum 25 People

ASSORTED PASTRIES, CROISSANTS & DANISH
SCRAMBLED EGGS
CHOICE OF: APPLEWOOD SMOKED BACON OR
BREAKFAST PORK LINKS
HOUSE POTATOES
CHOICE OF TOAST: SOURDOUGH OR WHEAT

GRILLED FEAST BREAKFAST

\$32 Per Person | Minimum 25 People

ASSORTED PASTRIES, CROISSANTS & DANISH
6oz FLAP GRILLED STEAK & HOLLANDAISE SAUCE
SCRAMBLED EGGS, SCRAMBLED EGG WHITES OR
POACHED EGGS
HOUSE POTATOES
CHOICE OF TOAST: SOURDOUGH OR WHEAT

BEVERAGE PACKAGES

Priced Per Person and Based on
Three Hours of Service

COFFEE & SELECT TEAS \$5
FRESHLY SQUEEZED ORANGE JUICE, APPLE &
GRAPEFRUIT JUICES \$6
MIMOSA BAR \$20
BLOODY MARY BAR \$25
MIMOSA & BLOODY MARY BAR \$27

UPGRADES & ADD-ONS

Priced Per Person

PLAIN OR BERRIES YOGURT & HOMEMADE GRANOLA \$7
CHOICE OF SAUSAGE: SPICY LINGUISA, JALAPENO
BACON CHEDDAR, OR CHICKEN ASIAGO FENNEL \$6
TURKEY BACON \$3
PLANT-BASED EGGS \$6
SMOKED SALMON, CAPERS & RED ONION \$8
EGGS & OMELET STATION \$12
PANCAKE & FRENCH TOAST STATION \$12
BAGEL & CREAM CHEESE \$3
ASSORTED PASTRIES, CROISSANTS & DANISH \$24



MORNING BUFFETS

all buffets are priced per person and based on
three hours of service

CORONADO CONTINENTAL

\$23 Per Person | Minimum 25 People

ASSORTMENT OF TOAST WHIPPED BUTTER &
HOMEMADE FRUIT JAMS
HOMEMADE GRANOLA
PLAIN & BERRIES YOGURT
SLICED SEASONAL FRUIT
ASSORTED PASTRIES, CROISSANTS & DANISH

CLASSIC AMERICAN

\$25 Per Person | Minimum 25 People

ASSORTMENT OF TOAST WHIPPED BUTTER &
HOMEMADE FRUIT JAMS
SCRAMBLED EGGS
APPLEWOOD SMOKED BACON
BREAKFAST PORK LINKS
HOUSE POTATOES

FAREWAY BREAKFAST

\$30 Per Person | Minimum 25 People

ASSORTMENT OF TOAST WHIPPED BUTTER &
HOMEMADE FRUIT JAMS
SCRAMBLED EGGS
APPLEWOOD SMOKED BACON
BREAKFAST PORK LINKS & JALAPENO BACON CHEDDAR
SAUSAGE
HOUSE POTATOES
OMELET BAR (MADE TO ORDER)
HAM, BELL PEPPERS, ONIONS, JALAPENO, MUSHROOMS,
TOMATO, BACON, SPINACH & CHEESE

BAY BRUNCH

\$35 Per Person | Minimum 25 People

HOMEMADE GRANOLA
PLAIN & BERRIES YOGURT
SLICED SEASONAL FRUIT
ASSORTMENT OF BAGELS
SMOKED SALMON, CREAM CHEESE, CAPERS & RED ONION
SCRAMBLED EGGS & EGG WHITES
APPLEWOOD SMOKED BACON & ASIAGO FENNEL
SAUSAGE
ASSORTED PASTRIES, CROISSANTS & DANISH

All food and beverage is subject to 4% Service Fee and 7.75% CA Sales Tax.



LUNCH BUFFET MENU

ALL BUFFETS ARE PRICED PER PERSON

ASSORTED CHEF'S CHOICE DESSERTS CAN BE ADDED TO ANY BUFFET FOR AN ADDITIONAL \$4 PER PERSON



HOLE IN ONE

\$23 Per Person | Minimum 25 People

HOT DOG AND BURGER STATION

SERVED WITH FRIES

LETTUCE

TOMATO

PICKLES

ONION

APPLEWOOD SMOKED BACON

CHEDDAR CHEESE

BBQ BUFFET

\$32 Per Person | Minimum 25 People

PROTEIN

GRILLED BBQ CHICKEN

BBQ PORK RIBS

SIDES

CORN BREAD

BAKED BEANS

CORN ON THE COB

CHOICE OF: POTATO SALAD OR

COLESLAW

OFF THE GRILL

\$36 Per Person | Minimum 25 People

INCLUDES BREAD & CHOICE OF TWO PREPARED DELI SALADS

PROTEIN (CHOOSE TWO)

CHICKEN BREAST

WITH TERIYAKI SAUCE

CATCH OF THE DAY

WITH CHIMICHURRI

FLAP MEAT

WITH BALSAMIC REDUCTION

SIDES

ROASTED POTATOES

STEAMED RICE

SEASONAL VEGETABLES

DELI BUFFET

\$25 Per Person | Minimum 25 People

SELECT 3 SALADS & 3 SANDWICHES

SALADS

ORIGINAL TJ CAESAR SALAD

ROMAINE LETTUCE, HOMEMADE DRESSING, CROUTONS, PARMESAN

GREEK SALAD

TOMATO, RED ONION, CUCUMBER, BLACK OLIVES, BELL PEPPER, FETA CHEESE, HERB VINAIGRETTE

ARUGULA SALAD

GRILLED PEAR, FENNEL, GOAT CHEESE, CHERRY TOMATO, LEMON VINAIGRETTE

WEDGE SALAD

TOMATO, BACON, BLUE CHEESE DRESSING
RIGATONI PESTO SALAD
SUNDRIED TOMATO, FRESH MOZZARELLA, BASIL, ROASTED BELL PEPPER

POTATO SALAD

MIXED POTATO, ONION, CELERY, SPICY MAYO

SANDWICHES

BLT

SOURDOUGH, APPLEWOOD SMOKED BACON, HEIRLOOM TOMATO, ICEBERG LETTUCE

SMOKED TURKEY

BRIOCHE HERB SPREAD, SLICED TURKEY, MOZZARELLA AND CHEDDAR CHEESE, APPLEWOOD SMOKED BACON, TOMATO, AVOCADO

CUBANO

FRENCH HOAGIE, ROASTED GARLIC AIOLI, DIJON MUSTARD, PICKLES, GRILLED TOMATO, SWISS CHEESE, SLICED PORK TENDERLOIN

TUNA SALAD

CARAMELIZED ONION TOAST, AVOCADO, TOMATO, SPRING MIX

PRIME RIB (+\$2.00)

FRENCH BAGUETTE, SWISS CHEESE, CARAMELIZED ONION, HORSERADISH, AU JUS

CAPRESE WRAP

SPINACH WRAP, HEIRLOOM TOMATO, FRESH MOZZARELLA, BASIL, PESTO

CHICKEN AVOCADO WRAP

CHIPOTLE WRAP, AVOCADO SPREAD, GRILLED CHICKEN, ROASTED BELL PEPPER, SPRING MIX

GARDEN

\$25 Per Person | Minimum 25 People

INCLUDES BREAD & SEASONAL FRUIT SALAD

PROTEIN

GRILLED CHICKEN

GRILLED SALMON

SALAD BAR

ROMAINE LETTUCE

SPRING MIX

CHERRY TOMATO

CUCUMBER

BELL PEPPER

RED ONION

OLIVES

PICKLES

BLANCHED BROCCOLI

RIGATONI PASTA

CHEDDAR & PARMESAN CHEESES

TOASTED ALMONDS

CROUTONS

BLUE CHEESE DRESSING

HOUSEMADE RANCH

CAESAR DRESSING

FIG & BALSAMIC VINAIGRETTE

MEXICAN BUFFET

\$32 Per Person | Minimum 25 People

PROTEIN

GRILLED CHICKEN

CARNE ASADA

TOPPINGS

SAUTEED GARLIC MUSHROOMS

GRILLED BELL PEPPERS & ONIONS

GUACAMOLE

PICO DE GALLO

SOUR CREAM

SIDES

REFRIED BEANS

MEXICAN RICE

CORN TORTILLA CHIPS

WARM CORN & FLOUR TORTILLAS

ORIGINAL TJ CAESAR SALAD

All food and beverage is subject to 4% Service Fee and 7.75% CA Sales Tax.



PLATED LUNCH MENU

INCLUDES THREE COURSES & BREAD ROLLS

MENU PRICED PER PERSON BASED ON SECOND COURSE SELECTIONS

FIRST COURSE

choose one

ORIGINAL TJ CAESAR SALAD

ROMAINE LETTUCE, HOMEMADE DRESSING, CROUTONS, PARMESAN

GREEK SALAD

TOMATO, RED ONION, CUCUMBER, BLACK OLIVES, BELL PEPPER, FETA CHEESE, HERB VINAIGRETTE

ARUGULA SALAD

GRILLED PEAR, FENNEL, GOAT CHEESE, CHERRY TOMATO, LEMON VINAIGRETTE

WEDGE SALAD

TOMATO, BACON, BLUE CHEESE DRESSING

ROASTED BEET SALAD

GOLD & RED BEETS, BURRATA, BASIL, LEMON VINAIGRETTE

TOMATO-BASIL BISQUE

CLAM CHOWDER

BUTTERNUT SQUASH SOUP

TORTILLA SOUP

DUO OF SOUP & SALAD CAN BE ADDED FOR AN ADDITIONAL \$5 PER PERSON

SECOND COURSE

choose two

SEARED SALMON \$38

WITH SWEET POTATO PUREE, BEURRE BLANC & GRILLED ASPARAGUS

GARLIC & HERB AIRLINE CHICKEN BREAST \$35

WITH ROASTED BABY VEGETABLES & POTATOES

MACADAMIA NUT CRUSTED CATCH OF THE DAY \$38

WITH PINEAPPLE SALSA, WILD RICE & BABY VEGETABLES

MUSHROOM RAVIOLI \$33

WITH AGLIO OLIO, BASIL & NUTS

PETIT FILET MIGNON \$40

WITH GORGONZOLA SAUCE, LYONNAISE POTATOES & BRUSSEL SPROUTS

BLACK TRUFFLE RISOTTO \$34

WITH SPINACH, ASPARAGUS & ROASTED TOMATOES

RATATOUILLE LASAGNA \$30

EGGPLANT, ZUCCHINI, TOMATO, BELL PEPPER & MOZZARELLA

THIRD COURSE

choose one

NEW YORK CHEESECAKE WITH RASPBERRIES

PASSION FRUIT PANNA COTTA

CREME BRULEE WITH SEASONAL BERRIES

MOLTEN LAVA CAKE

TRES LECHES CAKE

WHITE CHOCOLATE BLONDIE

All food and beverage is subject to 4% Service Fee and 7.75% CA Sales Tax.





DINNER BUFFET MENU

ALL BUFFETS ARE PRICED PER PERSON

ASSORTED CHEF'S CHOICE DESSERTS CAN BE ADDED TO ANY BUFFET FOR AN ADDITIONAL \$4 PER PERSON

MEXICAN BUFFET

\$32 Per Person | Minimum 25 People

PROTEIN

GRILLED CHICKEN
CARNE ASADA

TOPPINGS

SAUTEED GARLIC MUSHROOMS
GRILLED BELL PEPPERS & ONIONS
GUACAMOLE
PICO DE GALLO
SOUR CREAM

SIDES

REFRIED BEANS
MEXICAN RICE
CORN TORTILLA CHIPS
WARM CORN & FLOUR TORTILLAS
ORIGINAL TJ CAESAR SALAD

OFF THE GRILL BUFFET

\$38 Per Person | Minimum 25 People

INCLUDES BREAD & CHOICE OF
TWO PREPARED DELI SALADS

PROTEIN (CHOOSE TWO)

CHICKEN BREAST
WITH TERIYAKI SAUCE
CATCH OF THE DAY
WITH CHIMICHURRI
FLAP MEAT
WITH BALSAMIC REDUCTION

SIDES

ROASTED POTATOES
STEAMED RICE
SEASONAL VEGETABLES

PRIME RIB BUFFET

\$42 Per Person | Minimum 25 People

INCLUDES ASSORTED BREAD
ROLLS

SALADS

ARUGULA SALAD
GRILLED PEAR, FENNEL, GOAT
CHEESE, CHERRY TOMATO, LEMON
VINAIGRETTE
FARM SALAD
SPINACH, BLOOD ORANGE,
WALNUTS, FETA CHEESE, HONEY
VINAIGRETTE

ENTREE

SLOW ROASTED PRIME RIB

SIDES

POTATOES AU GRATIN
SEASONAL VEGETABLES

BBQ BUFFET

\$36 Per Person | Minimum 25 People

PROTEIN

GRILLED BBQ CHICKEN
BBQ PORK RIBS

SIDES

CORN BREAD
BAKED BEANS
CORN ON THE COB
CHOICE OF: POTATO SALAD OR
COLESLAW

ITALIAN BUFFET

\$36 Per Person | Minimum 25 People

SALADS

ORIGINAL TJ CAESAR SALAD
ANTIPASTO SALAD

ENTREES

CHICKEN PARMESAN
ZITI PASTA CARBONARA
FARFALLE PESTO PASTA
RATATOUILLE LASAGNA

SIDES

CHEESE GARLIC BREAD

SURF & TURF BUFFET

\$45 Per Person | Minimum 25 People

INCLUDES ASSORTED BREAD
ROLLS

SALADS

ARUGULA SALAD
SMOKED PEACHES, FENNEL, GOAT
CHEESE, CHERRY TOMATO, LEMON
VINAIGRETTE
FARM SALAD
SPINACH, TANGERINE, WALNUTS,
FETA CHEESE, HONEY VINAIGRETTE

ENTREE

CATCH OF THE DAY
SLOW ROASTED PRIME RIB

SIDES

POTATOES AU GRATIN
SEASONAL VEGETABLES



PLATED DINNER MENU

INCLUDES THREE COURSES & BREAD ROLLS

MENU PRICED PER PERSON BASED ON SECOND COURSE SELECTIONS

FIRST COURSE

choose one

ORIGINAL TJ CAESAR SALAD

ROMAINE LETTUCE, HOMEMADE DRESSING, CROUTONS, PARMESAN

GREEK SALAD

TOMATO, RED ONION, CUCUMBER, BLACK OLIVES, BELL PEPPER, FETA CHEESE, HERB VINAIGRETTE

ARUGULA SALAD

GRILLED PEAR, FENNEL, GOAT CHEESE, CHERRY TOMATO, LEMON VINAIGRETTE

TOMATO-BASIL BISQUE

SHRIMP BISQUE

BUTTERNUT SQUASH SOUP

MINISTRONE SOUP

ROASTED BEET SALAD

GOLD & RED BEETS, BURRATA, BASIL, LEMON VINAIGRETTE

SWEET SPINACH SALAD

APPLE, GOAT CHEESE, ONION, HONEY VINAIGRETTE

WEDGE SALAD

TOMATO, BACON, BLUE CHEESE DRESSING

DUO OF SOUP & SALAD CAN BE ADDED FOR AN ADDITIONAL \$5 PER PERSON

SECOND COURSE

choose two

LAMB CHOP \$45

WITH MINT JELLY & VEGETABLE COUS COUS

PRIME RIB \$48

WITH HORSERADISH, AU JUS, POTATOES AU GRATIN

PORK CHOP \$42

WITH WHITE WINE-THYME BRAISED REDUCTION, CREAMY POLENTA & SEASONAL VEGETABLES

CREAMY PESTO GNOCCHI \$36

WITH PARMESAN CRUST

PETIT FILET MIGNON AU POIVRE \$55

WITH CARAMELIZED VEGETABLES & LYONNAISE POTATOES

BONE-IN SLOW BRAISED SHORT RIB \$50

WITH WHITE CHEDDAR MASHED POTATOES & SEASONAL VEGETABLES

COLD WATER LOBSTER TAIL \$62

WITH COMPOUND BUTTER, GARLIC WILD RICE & ASPARAGUS

SEARED AHI TUNA \$48

WITH GINGER SOY GLAZE, WASABI CREAM & CAULIFLOWER PUREE

AIRLINE CHICKEN BREAST \$40

RED WINE DEMI, MUSHROOMS & CREAMY POLENTA

THIRD COURSE

choose one

NEW YORK CHEESECAKE WITH RASPBERRIES

PASSION FRUIT PANNA COTTA

MOLTEN LAVA CAKE

TRES LECHE CAKE

CREME BRULEE WITH SEASONAL BERRIES

WHITE CHOCOLATE BLONDIE



All food and beverage is subject to 4% Service Fee and 7.75% CA Sales Tax.



PACKET ENHANCEMENTS

HORS D'OEUVRES // TRAY PASS

PRICED PER PERSON

HOT

- GOAT CHEESE CROQUETTES \$2.5
- TERIYAKI GLAZED MEATBALLS \$2.5
- CRISPY FRIED RAVIOLI \$3
WITH MARINARA SAUCE
- FRIED CHICKEN KARAAGE \$3
- FRIED COCONUT SHRIMP BITES \$3
- RISOTTO BITES \$3
- BEEF SLIDERS \$3.5
WITH CARAMELIZED ONIONS & PICKLES
- CHICKEN SATAY \$3.5
- PROSCIUTTO WRAPPED ASPARAGUS \$3.5
- SHRIMP & GRITS \$3.5
- LOBSTER & TRUFFLE MAC 'N' CHEESE BITES \$4
- PETITE CRAB CAKES \$4
WITH ARUGULA & PESTO

COLD

- SEASONAL BRUSCHETTA \$2.5
- CAPRESE SKEWER \$3
- DEVEILED EGGS \$3
- GOAT CHEESE, HONEY & LAVENDER CROSTINI \$3
- BLOODY MARY SHRIMP COCKTAIL SHOOTER \$3.5
- CEVICHE MINI TOSTADA \$3.5
- CHICKEN LIVER PATE \$3.5
WITH BALSAMIC ONIONS
- SMOKED SALMON CROSTINI \$3.5
WITH HERB CREAM CHEESE, ONION & CAPERS
- SPICY CUCUMBER & SHRIMP \$3.5
- YELLOWTAIL & AVOCADO MINI TOSTADA \$3.5
- ASSORTED NIGIRI \$5
- MINI LOBSTER ROLL \$4
- MINI POKE TACOS \$4
- SMOKED SALMON BLINI \$4
WITH CREME FRAICHE & CAVIAR
- STEAK TARTARE CROSTINI \$4
WITH QUAIL EGG
- CURED MEAT & CHEESE SKEWER \$3.5
SELECT MEATS & CHEESES

DISPLAY PLATTERS

PLATTERS SERVE UP TO 50 GUESTS

- SEASONAL VEGETABLE CRUDITE \$180
ASSORTED SEASONAL VEGGIES WITH HOUSEMADE RANCH & GREEN GODDESS
- MEDITERRANEAN \$200
MARINATED GRILLED SEASONAL VEGETABLES, PITA BREAD, HUMMUS & TAPENADE
- SOUTH OF THE BORDER \$300
CORN TORTILLA CHIPS, GUACAMOLE, SALSA, PICO DE GALLO & HOUSEMADE QUESO
- INTERNATIONAL CHEESE BOARD \$300
IMPORTED AND DOMESTIC CHEESE, PICKLED MUSTARD SEEDS, ASSORTED DRIED FRUIT, FIGS & BERRY COMPOTE
- BUTCHER BLOCK \$450
IMPORTED AND DOMESTIC CURED MEATS, OLIVES, WHOLE GRAIN MUSTARD & PICKLED VEGETABLES
- MEAT & CHEESE BOARD \$500
IMPORTED AND DOMESTIC CURED MEATS & CHEESES, OLIVES, WHOLE GRAIN MUSTARD, PICKLED VEGETABLES, ASSORTED DRIED FRUIT, FIGS & BERRY COMPOTE
- SUSHI, NIGIRI & SASHIMI \$600
SEASONAL LOCAL FISH ACCOMPANIED BY WASABI, GINGER & SOY SAUCE
- RAW SEAFOOD BAR \$800
LIVE UNI, OYSTERS, SHRIMP, CRAB, MUSSELS, ASSORTED SASHIMI & NIGIRI SUSHI

All food and beverage is subject to 4% Service Fee and 7.75% CA Sales Tax.



HOSTED BAR PACKAGES & VENUE RENTAL RATES

HOSTED BAR PACKAGES

BEER & WINE

Fallbrook Winery Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc & Rosé, Domestic, Craft & Imported Beer, Sodas, Juices

- 1 HOUR: \$23 PER GUEST
- 2 HOURS: \$28 PER GUEST
- 3 HOURS: \$32 PER GUEST

STANDARD BAR

Seagram's Vodka, Seagram's Gin, El Jimador Tequila, Cane Rum, Evan Williams Bourbon, Famous Grouse Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

- 1 HOUR: \$25 PER GUEST
- 2 HOURS: \$34 PER GUEST
- 3 HOURS: \$41 PER GUEST

CALL BAR

Tito's Vodka, Bombay Gin, Milagro Tequila, Captain Morgan Rum, Bacardi Rum, Jameson Whiskey, Jack Daniels Bourbon, Johnny Walker Red Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

- 1 HOUR: \$28 PER GUEST
- 2 HOURS: \$37 PER GUEST
- 3 HOURS: \$44 PER GUEST

PREMIUM BAR

Grey Goose Vodka, Tito's Vodka, Bombay Sapphire Gin, Casamigos Tequila, Mt. Gay Rum, Makers Mark Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch, Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

- 1 HOUR: \$30 PER GUEST
- 2 HOURS: \$39 PER GUEST
- 3 HOURS: \$46 PER GUEST



VENUE RENTAL

CLUBHOUSE PATIO

FRIDAY - SUNDAY \$750.00
MONDAY - THURSDAY \$500.00

CLUBHOUSE ROOM & PATIO

FRIDAY - SUNDAY \$1,500.00
MONDAY - THURSDAY \$750.00

CLUBHOUSE ROOM & PATIO + FAREWAY ROOM & PATIO

PLEASE CONTACT events@feastandfarewaycoronado.com for all potential side buyout pricings.

VENUE RENTAL INCLUDES 3 HOURS OF EVENT TIME

FAREWAY PATIO

FRIDAY - SUNDAY \$1,000.00
MONDAY - THURSDAY \$500.00

FAREWAY ROOM & PATIO

FRIDAY - SUNDAY \$1,500.00
MONDAY - THURSDAY \$1,000.00