



CONTINENTAL BREAKFASTS

Priced per Guest, Based on a 90 Minute Service, Requires No Minimum and Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

The Continental \$44.00 Per Guest

- Orange and Apple Juice
- Whole Seasonal Fruits and Bananas
- Locally Sourced Sliced Fresh Fruits and Berries
- Assorted Breakfast Pastries and Mini Muffins | Assorted Fruit Preserves, Whipped Butter

The Executive Continental \$51.00 Per Guest

- Orange and Apple Juice
- Whole Seasonal Fruits and Bananas
- Locally Sourced Sliced Fresh Fruits and Berries
- Assorted Breakfast Pastries and Mini Muffins | Assorted Fruit Preserves, Whipped Butter

Choice of Two:

- New York Style Bagels | Regular and Flavored Cream Cheese (with Toaster)
+ Sliced Smoked Salmon | Add 5
- Individual Fruit and Greek Yogurts
- Fruit Yogurt Parfait | Granola and Berries
- Assorted Granola, Fruit, and Nut Bars

Continental Breakfast Enhancements

Breakfast Sandwiches | 14 per Guest

- **Fresh Baked Croissant** | Scrambled Egg, Applewood Smoked Bacon, Cheddar
- **English Muffin Breakfast Sandwich** | Scrambled Egg, Ham, Cheddar
- **Breakfast Burrito** | Scrambled Egg, Sausage, Monterrey Cheese, Onion, Peppers, Salsa
- **Cage-Free Egg White Sandwich** | Spinach, Ricotta, Tomato on Ciabatta
- **Whole Wheat Breakfast Wrap (V)** | Brown Rice, Pinto Beans, Avocado, Peppers, Butternut Squash

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- **Cage-Free Scrambled Eggs** | 7
 - **Cage-Free Scrambled Eggs, Breakfast Potatoes and Choice of Hardwood Smoked Bacon or Country Sausage Links (GF)** | 12
 - **Cage-Free Egg White Frittatas** | Spinach, Tomato, Mushroom, Gruyere Cheese | 8
 - **Fruit Yogurt Parfait** | Granola, Berries | 6
 - **Steel Cut Oatmeal** | Bananas, Brown Sugar, Cinnamon, Butter | 9
 - **Chilled Cage-Free Hard-Boiled Eggs (GF, DF)** | 48/Dozen
 - **Banana Strawberry and Mixed Berry Smoothie Shooters** | 6
 - **Assorted Bakeshop Doughnuts** | 72/Dozen
 - **Charcuterie** | Capicola, Salami and Prosciutto, American and European Cheeses | 12

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

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PRICES ARE EXCLUSIVE OF 25% TAXABLE SERVICE CHARGE, 8% TAXABLE EVENT FEE ON FOOD AND BEVERAGE ONLY AND APPLICABLE STATE TAXES. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

BREAKFAST TABLES

Priced per Guest, Based on a 90 Minute Service, Requires a 20 Guest Minimum and Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

Breakfast Buffet

\$66.00 Per Guest

- Orange and Apple Juice
- Locally Sourced Sliced Fresh Fruits and Berries
- Assorted Breakfast Pastries and Mini Muffins | Assorted Fruit Preserves, Whipped Butter
- Individual Fruit Flavored Yogurts | Granola
- Cage Free Scrambled Eggs | Chives

Choice of Two:

- Crisp Applewood Smoked Bacon
- Country Sausage Links
- Turkey Sausage Patties
- Grilled Smokehouse Ham
- Chicken Apple Sausage | Add 3

Choice of One:

- Golden Breakfast Potatoes | Onions, Peppers
- Roasted Baby Potatoes
- Crispy Hash Browns

Choice of One:

Served with Warm Maple Syrup, Whipped Butter

- Brioche French Toast
- Buttermilk Pancakes
- Whole Grain Pancakes | Fresh Berry Compote, Stout Syrup using Local Beer | Add 2

On the Lighter Side

\$55.00 Per Guest

- Orange, Apple and Grapefruit Juice
- Strawberry, Banana and Flaxseed Smoothies
- Locally Sourced Sliced Fruit, Whole Fruit and Berries
- Organic Greek Yogurt
- Bran Muffins and Multigrain Toast | Whipped Butter, Fruit Preserves
- Steel Cut Oatmeal | Bananas, Brown Sugar, Cinnamon, Butter
- Scrambled Cage Free Egg Whites | Chives, Diced Tomato
- Chicken Apple Sausage and Veggie Sausage
- Oven Roasted Baby Potatoes | Olive Oil, Herbs, Sea Salt, Caramelized Fennel

Breakfast Table Enhancements

Available in Conjunction with Any Breakfast

*** Requires an Attendant | 175*

One Attendant per 50 Guests

Farm Fresh Egg Omelet Station** | 22

Eggs | Cage-Free Eggs, Egg Whites

Cheeses | Cheddar, Feta, Pepper Jack

Toppings | Red and Green Peppers, Mushrooms, Asparagus, Jalapenos, Tomatoes, Onions, Spinach, Ham, Sausage, Bacon, Carnitas, Soy Chorizo

Sliced Smoked Salmon Display | 14

Assorted Bagels, Regular and Flavored Cream Cheese, Capers, Red Onion, Sliced Tomatoes, Chopped Egg

Avocado Toast Bar | 14

Fresh Crushed Avocado and Assorted Toasts

Toppings | Smoked Salmon, Crumbled Goat Cheese, Cucumber, Grape Tomatoes, Sprouts, Ricotta, Roasted Red Pepper, Basil, Olive Oil, Fresh Cracked Black Pepper, Sea Salt Flakes

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Brunch It Up!

\$15.00 Per Guest

Only Available with the Purchase of Breakfast Buffet

Select Two Salads, One Entrée and Two Desserts:

Choice Of Two Salads:

- **California Caesar Salad** | Romaine, Baby Kale, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Mixed Local Baby Greens** | Heirloom Tomatoes, European Cucumber, Mint, Dill, Shaved Carrots, Balsamic Vinaigrette
- **Baby Arugula Salad** | Roasted Beets, White Beans, Mandarin Oranges, Feta, Poppy Seed and Dijon Dressing
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Vinaigrette
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- **Antipasto Display** | Salami, Ham, Capicola, Provolone, Smoked Mozzarella, Roasted Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives, Roasted Peppers, Red Onions
- **Grilled Broccolini Salad** (V, GF) | Almonds, Artichokes, Marinated Heirloom Tomatoes, Shaved Manchego, Lemon Vinaigrette

Choice Of One Entrée:

- **Grilled Salmon** | Herbed Garlic Butter, Garlic Parmesan Orzo
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Italian Meatballs** | Slow Cooked in Nana's Sunday Gravy
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- **Al Dente Linguini** (V) | Tossed Lightly in EVOO, Parsley, Cracked Pepper, Sea Salt
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shrimp, Shaved Parmesan
- **Cheese Ravioli** (V) | Grilled Vegetables, Roasted Garlic Cream Sauce

Choice Of Two Desserts:

- **New York Style Cheesecake** (V) | Chocolate Cookie Bits, Caramel Sauce
- **Raspberry Crumble** (V) | Vanilla Bean Crème Anglaise
- **Tiramisu Cake** (GF) | Mascarpone Mousse, Cocoa Crumble, Affogato Sauce
- **Chef's Signature Bread Pudding**
- **Flourless Chocolate Cake** (GF) | Whipped Cream

Brunch Enhancements

Bananas Fosters** | 12

Hawaiian Bread French Toast, Tequila Lime Flambé, Bananas, Brown Sugar Sauce

Oatmeal Brulee Station** | 8

Dried Fruits, Nuts, Fresh Local Berries, Bananas, Flaxseed, Cinnamon, Raw Sugar Brulee

MORNING BREAKS

Priced per Guest and Requires No Minimum, however, Final Counts will be Based on 100% Group Participation.

Hot Beverages | Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

Cold Beverages | Pepsi's® Collection of Soft Drinks, Pepsi Zero Sugar, Bubly Sparkling Water, and Bottled Water

Enhanced Beverages | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below

Beverage Service

90-Minute Beverage Service

- Hot Beverages | 15
- Cold Beverages | 6
- Enhanced Beverages | 8
- Hot and Cold Beverages | 21
- Hot and Enhanced Beverages | 23

Half-Day Beverage Service

Refreshed up to Four Hours

- Hot Beverages | 27
- Cold Beverages | 11
- Enhanced Beverages | 14
- Hot and Cold Beverages | 38
- Hot and Enhanced Beverages | 41

All-Day Beverage Service

Refreshed up to Eight Hours

- Hot Beverages | 42
- Cold Beverages | 17
- Enhanced Beverages | 22
- Hot and Cold Beverages | 59
- Hot and Enhanced Beverages | 64

Enhanced Beverage

Must Select Three

- Gatorade | G Zero
- CELSIUS® Energy Drinks
- Pure Leaf Iced Teas
- Starbucks Frappuccino
- Bottled Kombucha
- Red Bull
- Kickstart Energy Drink
- Naked Brand Fruit Smoothies
- Organic Coconut Water
- San Benedetto Still and Sparkling

Designer Infused Water Station

\$8.00 Per Guest

Select up to Three Flavors

Orange, Lemon, Lime, Green Apple, Strawberries, Watermelon, Cantaloupe, Honeydew, Cucumber, Basil, Cinnamon, Cilantro, Mint, Lavender

AM Boost

Based on up to 90 Minutes of Service

Price for up to 3 | 23

Price for up to 5 | 28

- Designer Trail Mix | Granola, Almonds, Sunflower Seeds, Yogurt Pretzels, Dried Fruit, Golden Raisins
- Assorted Granola, Fruit and Nut Bars
- Season's Picked Fresh Whole Fruit
- Locally Sourced Sliced Fresh Fruits and Berries
- Fruit Yogurt Parfait | Granola and Berries
- Coconut Chia Yogurt | Local Raspberries, Shaved Dark Chocolate
- Fluffy Coffee Cake
- Assorted Breakfast Pastries and Mini Muffins
- Warm Cinnamon Rolls | Cream Cheese Glaze
- Assorted Scones | Fresh Cream
- Assorted NY Style Bagels | Plain and Flavored Cream Cheeses
- Chef's Sustainable Juice Shooters
- Farm Fresh Mixed Berry Smoothie Shooters
- Fruit and Brie Skewers
- Chilled Cage-Free Hard-Boiled Eggs (GF, DF)
- Avocado Toast | Grilled Sourdough, Guacamole, Pickled Radish, Microgreens | Add 3

Procure Impact Breaks

\$31.00 Per Guest

****Must Be Ordered At Least Two Week In Advance****

Each approved vendor in the Procure Impact Marketplace employs individuals with barriers to work and each purchase creates meaningful jobs and supportive services that help vulnerable populations build a brighter future – including survivors of trafficking, refugees, individuals with disabilities, veterans and individuals who have experienced trauma, poverty, homelessness, and incarceration.

- **Pretzel Rods Tri Pack** by Cameron's Coffee and Chocolates
- **Dark Chocolate & Sea Salt Granola** by Out of the Blue
- **Cameron's Trail Mix** by Cameron's Coffee and Chocolates
- **Sugar and Cinnamon Almonds** by Cameron's Coffee and Chocolates
- **Assorted Breakfast Pastries and Mini Muffins** | Assorted Fruit Preserves, Whipped Butter

Iced Tea and Lemonade Stand

\$10.00 Per Guest

Fresh Brewed Unsweetened Iced Tea and Lemonade

Fresh Lemon Slices and Sweeteners

Syrups | Raspberry, Strawberry Mint, Orange Thyme

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AFTERNOON BREAKS

Priced per Guest and Requires No Minimum, however, Final Counts will be Based on 100% Group Participation.

Hot Beverages | Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

Cold Beverages | Pepsi's® Collection of Soft Drinks, Pepsi Zero Sugar, Bubly Sparkling Water, and Bottled Water

Enhanced Beverages | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below

Beverage Service

90-Minute Beverage Service

- Hot Beverages | 14
- Cold Beverages | 5
- Enhanced Beverages | 7
- Hot and Cold Beverages | 19
- Hot and Enhanced Beverages | 21

Half-Day Beverage Service

Refreshed up to Four Hours

- Hot Beverages | 25
- Cold Beverages | 9
- Enhanced Beverages | 13
- Hot and Cold Beverages | 34
- Hot and Enhanced Beverages | 38

All-Day Beverage Service

Refreshed up to Eight Hours

- Hot Beverages | 39
- Cold Beverages | 14
- Enhanced Beverages | 20
- Hot and Cold Beverages | 53
- Hot and Enhanced Beverages | 59

Enhanced Beverage

Must Select Three

- Gatorade | G Zero
- Pure Leaf Iced Teas
- Starbucks Frappuccino
- Bottled Kombucha
- Red Bull
- Kickstart Energy Drink
- Naked Brand Fruit Smoothies
- Organic Coconut Water
- San Benedetto Still and Sparkling

Designer Infused Water Station

\$8.00 Per Guest

Select up to Three Flavors

Orange, Lemon, Lime, Green Apple, Strawberries, Watermelon, Cantaloupe, Honeydew, Cucumber, Basil, Cinnamon, Cilantro, Mint, Lavender

PM Recharge

Based on up to 90 Minutes of Service

Price for up to 3 | 22

Price for up to 5 | 27

- Individual Bags of White Cheddar Popcorn and Cracker Jacks
- Assorted Bags of Potato Chip, Pretzels, Corn Chips
- Season's Picked Fresh Whole Fruit
- Locally Sourced Sliced Fresh Fruits and Berries
- Hummus Trio | Paprika-Dusted Grilled Pita Chips, Roasted Garlic, Red Pepper and Edamame Hummus
- Fresh Tortilla Chips | Mild and Spicy California Tomato Salsa, Guacamole
 - Warm Jalapeno Queso Dip | Add 3
- Theater Style Candy Bars and Treats
- Decadent Fudge Brownies and Chocolate Chunk Blondies
- Crudit  Display | Jalapeno Ranch and Blue Cheese Dip
- Warm Ballpark Pretzels | Spicy Stone Ground and Yellow Mustard
 - Warm Spicy Cheddar Dip | Add 2
- Assorted Home Baked Cookies
- Flourless Chocolate Chip Cookies (V, GF)
- Assorted Granola, Fruit and Nut Bars
- Designer Trail Mix | Mixed Nuts, Sunflower Seeds, M&M's, Mini Pretzel, Dried Fruit, Chex, Chef's Spicy Season Blend
- Cinnamon Custard Filled Churros
- Cravory Cookies | Add 3
- Assorted Domestic Cheeses | Mustard, Preserves, Crackers | Add 5
- Chef's Selection Charcuterie | Cured Meats, Imported Cheese, Marinated Olives and Vegetables, Crackers | Add 10

Procure Impact Break

\$30.00 Per Guest

****Must Be Ordered At Least Two Week In Advance****

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- **Chocolate Chip Oatmeal Cookies** by Women's Bean Project
- **Maple Walnut Ice Cream Popcorn** by Prospector Popcorn
- **Summer Harvest Gummies** by Women's Bean Project
- **Gochujang BBQ Cashews** by Cameron's Coffee and Chocolates
- **Seasonal Crudit ** | Hummus and Caramelized Onion Dip

Iced Tea and Lemonade Stand**\$10.00 Per Guest**

Fresh Brewed Unsweetened Iced Tea and Lemonade

Fresh Lemon Slices and Sweeteners

Syrups | Raspberry, Strawberry Mint, Orange Thyme

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PLATED LUNCHEON

Plated Luncheons Require a Minimum of 10 Guests, Include Three Courses, Artisanal Bread and Sweet Butter and Iced Tea.

Chilled Entrée Luncheons Include Entrée and Dessert

Hot Entrée Luncheons Include Starter, Entrée and Dessert

Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails

First Course

Please Select One Salad or Soup

Select Salad AND Soup | Add 4

- **California Caesar Salad** | Romaine, Baby Kale, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Mixed Local Baby Greens** | Heirloom Tomatoes, European Cucumber, Mint, Dill, Shaved Carrots, Balsamic Vinaigrette
- **Baby Arugula Salad** | Roasted Beets, White Beans, Mandarin Oranges, Feta, Poppy Seed and Dijon Dressing
- **Roasted Tomato Bisque** | Sweet Basil
- **Smokey Grilled Chicken Tortilla Soup** | Fresh Cilantro
- **Spiced Carrot Ginger Soup** | Toasted Pine Nuts, Mint

Main Course

Please Select One Hot or Chilled Entrée and One Vegetarian Entrée

Chilled Entrées

- **Wyndham Chef's Salad** (GF) | 52
Poached Egg, Turkey, Ham, Blue Cheese, Olives, Tomatoes, Mixed Greens, Buttermilk Herb Dressing
- **Grilled Sirloin Salad** (GF) | 54
Grilled Sirloin, Cilantro, Garlic, Mixed Baby Greens, Watercress, Pinto Beans, Pickled Corn, Shaved Onion, Cotija Cheese, Chipotle Honey Mustard Dressing
- **Grilled Chicken Caesar Salad** | 52
Herb Grilled Free-Range Chicken Breast, California Romaine, Local Baby Kale, Citrus and Garlic, Parmesan-Crusted Crostini, Fresh Grated Romano, Classic Caesar Dressing
+ Substitute Pan Seared Salmon | Add 6
+ Substitute Grilled Shrimp | Add 6
+ Substitute Grilled Flank Steak | Add 8

Soup Enhancement | Add 5

Main Course (Cont)

Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

- **Grilled Free Range Chicken Breast** | 58
Creamy Chevre and Chive Polenta, Smoked Tomato, Mushroom Ragout
- **Chile and Achiote-Rubbed Cage-Free Chicken Breast** | 59
Crispy Garlic and Olive Oil Crush Baby Potatoes, Gorgonzola Béchamel
- **6-Hour Grass-Fed Braised Beef Short Rib** | 66
Goat Cheese Potato Puree, Caramelized Onions, Fresh Cracked Black Pepper, Sherry Demi
- **Char Broiled Pacific Mahi** | 61
Butter Poached Daikon, Pea Puree, Tomato and Saffron Ragout

Vegetarian and Vegan Entrées

Please Select One

- **Stuffed Balsamic Grilled Portobello Mushroom** (VE, GF, V) |
Butternut Squash, Local Kale, Crushed White Beans, Lemon and Asparagus Risotto, Smoked Tomato Sauce
- **Seared Cauliflower Steak** (GF, V) | Creamy Goat Cheese Polenta, Lemon, Garlic, Thyme, Tomato, Saffron Ragout
- **Spinach and 3-Cheese Ravioli** (V) | Sun-dried Tomato Pesto Béchamel, Balsamic Roasted Heirloom Tomato, Grilled Corn

Final Course

Please Select One

- **New York Style Cheesecake** (V) | Chocolate Cookie Bits, Caramel Sauce
- **Raspberry Crumble** (V) | Vanilla Bean Crème Anglaise
- **Tiramisu Cake** (GF) | Mascarpone Mousse, Cocoa Crumble, Affogato Sauce
- **Flourless Chocolate Cake** (GF) | Whipped Cream
- **Triple Chocolate Mousse** (V) | Dark, White, and Milk Chocolate | Add 3
- **Platter of Assorted Mini Desserts for the Table** | Add 4

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CHILLED LUNCH TABLES

Buffet Luncheons are Based on 60 Minutes of Service, Require a Minimum of 20 Guest and Include Iced Tea.
Value Pricing is Available on the Indicated Day

Simply Sandwiches

\$71.00 Per Guest

Monday and Thursday Value Price | 66

- **Chef's Seasonally Inspired Soup**
- **California Caesar Salad (V)** | Romaine, Baby Kale, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Macaroni Pasta Salad (V, GF)** | Sliced Olives, Celery, Dill
- **Roasted Turkey and Cheddar on Baguette** | Lettuce, Tomato, Red Onion, Italian Dressing
- **Roast Beef on Sourdough Bread** | Provolone, Slow Roasted Tomatoes, Horseradish Cream
- **High Tide Sandwich** | Albacore Tuna Salad, Lettuce, Tomato on Deli Rye
- **Caprese Wrap (V)** | Fresh Mozzarella, Tomato, Basil, Arugula, Balsamic Reduction
- Housemade Potato Chips (V, GF), Pickles Spears

Desserts:

- Double Chocolate Brownies
- Assorted House Baked Cookies

From The Farmers Produce Stand

\$71.00 Per Guest

Tuesday and Friday Value Price | 66

- **Chef's Seasonally Inspired Soup**
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Greens** | Local Baby Greens, Organic Baby Kale, Chopped Romaine, Watercress
- **Toppings** | Grape Tomatoes, Cucumber, Mandarin Oranges, Olives, Fresh Corn, Peppers, Hearts of Palm, Flaxseed, Chopped Walnuts, Blue Cheese Crumbles, Eggs, Shaved Parmesan, Real Bacon Bits, Seasoned Croutons, Fried Tortilla Strips
- **Proteins | Please Select Three** | Roasted Chicken, Grilled Flank Steak, Seared Salmon, Grilled Portobello, Crispy Marinated Tofu, Grilled Shrimp
- **Dressings** | Creamy Caesar and Ranch Dressings
Orange-Cilantro and Balsamic Vinaigrettes
Red Wine Vinegar and EVOO (V, GF)
- Artisanal Rolls and Butter

Desserts:

- **Lemon Bars** | Fresh Berries
- **Carrot Cake** | Cream Cheese Frosting

Bayside Specialties**\$71.00 Per Guest***Wednesday Value Price | 66*

- **Chef's Seasonally Inspired Soup**
- **Tossed Garden Salad** | Cucumbers, Roma Tomatoes, Shredded Carrots, Red Onion, Shredded Cheddar, Balsamic Vinaigrette and Ranch Dressing
- **Fresh Cabbage Coleslaw** (V, GF) | Toasted Coconut, Mandarin Orange
- **Surf City Sandwich** | Turkey, Bacon, Avocado, Lettuce, Tomato on a French Roll
- **Midway Sandwich** | Ham and Swiss on Rye, Lettuce, Tomato, Hearty Yellow Mustard
- **Admiral Sandwich** | Premium Lean Roast Beef, Cheddar, Lettuce, Tomato on an Onion Roll
- **Harbor "Lites" Sandwich** (V) | Seasonal Roasted Veggies, Eggplant, Provolone
- House Made Chips, Pickle Spears

Desserts:

- Apple Cinnamon Crumble Bars
- Assorted Mini Cupcakes

Bayside Picnic**\$71.00 Per Guest***Maximum 50 Guests***Chef's Seasonally Inspired Soup****Choice of One Leaf Salad:**

- **California Caesar Salad** | Romaine, Baby Kale, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Mixed Local Baby Greens** | Heirloom Tomatoes, European Cucumber, Mint, Dill, Shaved Carrots, Balsamic Vinaigrette
- **Baby Arugula Salad** | Roasted Beets, White Beans, Mandarin Oranges, Feta, Poppy Seed and Dijon Dressing

Choice of One Composed Salad:

- **Fresh Local Seasonal Fruit Salad** (VE, GF, DF) | Melons, Berries, Grapes, Pomegranate Seeds
- **Home-style Potato Salad** (GF) | Cage Free Eggs, Apple Wood Smoked Bacon, Scallions, Paprika
- **Mediterranean Quinoa Salad** (V) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette

Includes:

- **Assortment of Artisan Breads**
- **Select Three Proteins** | Sliced Honey Cured Ham, Roast Beef, Smoked Turkey, Pastrami, Genoa Salami, Egg Salad, Tuna Salad, Chicken Salad
- **Sliced Cheese** (V, GF) | Cheddar, Smoked Provolone, Muenster
- **Toppings** (VE, GF, DF) | Farm Fresh Lettuce, Organic Tomatoes, Onions, Pepperoncini, Black Olives, Jalapeno, Butter Pickles
- **Condiments** | Double Egg Mayo (V, GF), Whole Grain Mustard, Sundried Tomato Pesto (V, GF), Olive Oil and Vinegar (VE, GF, DF)

Choice of Two Desserts:

- Double Chocolate Brownies
- Assorted House Baked Cookies
- Apple Cinnamon Crumble Bars
- Carrot Cake | Cream Cheese Frosting
- NY Style Cheesecake
- Assorted Mini Cupcakes
- Flourless Chocolate Cake (GF)

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HOT LUNCH TABLES

Buffet Luncheons Require a Minimum of 20 Guest and Includes Iced Tea
Value Pricing is Available on the Indicated Day

Taste of Italy \$81.00 Per Guest

Monday and Thursday Value Pricing | 76

- **Zuppa di Lenticchie** (VE, GF, DF) | Fire Roasted Red Peppers and Local Kale
- **Grilled Broccolini Salad** (V, GF) | Almonds, Artichokes, Marinated Heirloom Tomatoes, Shaved Manchego, Lemon Vinaigrette
- **Italian Meatballs** | Slow-Cooked in Nana's Sunday Gravy
- **Al Dente Linguini** (V) | Tossed Lightly in EVOO, Parsley, Cracked Pepper, Sea Salt
- **Broiled Local Whitefish** (GF) | Lemon Caper Sauce, Fresh Italian Parsley
- **Breaded Eggplant Cutlets** (V) | San Marzano Sauce, Ricotta, Basil
- **Grilled Mushrooms, Red Peppers and Fennel** | Mint And Rosemary
- Cheesy Garlic Bread (V)
- Pepper Mill, Olive Oil and Chili Flakes (VE, GF, DF), Fresh Grated Parmesan (V, GF)

Desserts:

- Tiramisu Bites
- Assorted Italian Petit Fours

Bonita Cocina \$81.00 Per Guest

Wednesday Value Price | 76

- **Yesterday's Pozole** (GF) | Oregano, Onions, Lime Wedges
- **Local Iceberg** (V) | Shaved Carrot, Sliced Radish, Tajin-Marinated Cucumber, Tomatoes, Crispy Tortilla Strips, Lime Vinaigrette
- **Elote Esquites** (V, GF) | Charred Corn, Mayo, Cotija, Chile Blend, Lime
- **Chicken Enchiladas** (GF) | Salsa Rojo, Queso Blanco, Cilantro, Sour Cream, Jack Cheese
- **Baja Fish Tacos** | Shredded Cabbage, Pico de Gallo, Limes, Baja Sauce
- **Smokey Frijoles Borrachos** (V) | Stewed Pinto Beans, Onions, Flame Grilled Pasilla, Mexican Lager
- Flour and Corn Tortillas (V)
- Mexican Salsa Picante (VE, GF)
- Mexican Rice (VE, GF)

Desserts:

- Custard Filled Cinnamon Sugar Churros (V)
- Mexican Caramel Flan (V, GF)

Flavors of the Mediterranean \$81.00 Per Guest

Tuesday and Friday Value Price | 76

- **Chef's Seasonally Inspired Soup**
- **Greek Salad** (VE, GF, DF) | Cucumbers, Kalamata Olives, Red Onions, Grape Tomato, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** (V) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Grilled Salmon** | Herbed Garlic Butter
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- **Cheese Tortellini** | Cherry Tomatoes, Garlic, Tomatoes Cream Sauce (V)
- Marinated and Grilled Vegetables
- Artisan Rolls and Butter

Desserts:

- **Lemon Bars** | Fresh Berries
- **Carrot Cake** | Cream Cheese Frosting

Waterfront Luau \$81.00 Per Guest

- **Hawaiian Fruit Salad** (V, GF, D) | Mandarin Oranges and Toasted Coconut
- **Farm Fresh Baby Greens** (V, GF) | Shaved Radish, Shaved Red Onion, Marinated Edamame, Peanuts, Asian Dressing
- **Island Macaroni Salad** (V) | Carrots, Celery, Almonds
- **Grilled Free Range Huli Huli Chicken** (GF) | Tamari Soy Sauce, Toasted Sesame Seeds, Cilantro
- **Slow Cooked Pulled Kalua Pork** (GF) | Bed of Cabbage, Grilled Onions, Pineapple
- **Market Blue Lake Beans** (VE, GF, DF) | Garlic, Ginger
- **Island Fried Rice** (GF) | Spam, Carrots, Onions, Chile Flakes and Scallions
- Soft Hawaiian Rolls | Butter (V)

Desserts:

- Hawaiian Coconut Cake
- Pineapple Upside Down Cake (V, D)

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GRAB AND GO LUNCH

Boxed Lunches are "Carry-Out" Lunches and are Not Supplied with Table Seating or Table Service

****NOTE:** Wraps can be presented as a premade Salad

Groups Up To 20 Guests Select Two Sandwiches

Groups of 20-100 Guests Select Three Sandwiches

Groups Over 100 Guests Select Four Sandwiches

Dine in Fee | Add 5

Boxed Lunch to Go

\$57.00 Per Guest

All Lunches Include the Following:

- Pasta Salad
- Individual Bag of Potato Chips
- Seasonal Hand Picked Whole Fruit
- Freshly Baked Chocolate Chip Cookie
- Bottled Water
- Utensils and Condiments

Sandwich, Wrap and Salad Selection:

- **Surf City** | Turkey, Bacon, Avocado, Lettuce and Tomato on a French Roll
- **Admiral** | Premium Lean Roast Beef, Cheddar Cheese, Lettuce and Tomato on an Onion Roll
- **Midway** | Ham on Rye with Swiss Cheese, Lettuce, Tomato and Hearty Yellow Mustard
- **High Tide** | Albacore Tuna Salad, Lettuce and Tomato on Deli Rye
- **Harbor "Lites"** (V) | All Veggies with Roasted Eggplant and Provolone
- **Italian Sub** | Mortadella, Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Italian Dressing on A French Roll
- **Chicken Caesar Wrap** | Chicken, Parmesan, Romaine, Caesar Dressing
- **Thai Chicken Wrap** | Chicken, Romaine, Tomatoes, Bean Sprouts, Green Onion, Cucumber, Rice Noodles, Sesame Ginger Dressing
- **Cobb Chicken Wrap** | Chicken, Bacon, Avocado, Romaine, Tomatoes, Cucumber, Bleu Cheese Crumbles, Egg, Bleu Cheese Dressing
- **Greek Chicken Wrap**** | Chicken, Feta Cheese, Olives, Romaine, Cucumbers, Tomato, Feta Dressing
- **Summertime Salad** | Romaine, Chicken, Pecans, Cranberries, Poppy Seed Dressing
- **Chef's Salad** | Romaine, Ham, Turkey, Cheese, Tomato, Cucumber, Egg, Croutons, Ranch Dressing
- **Market Salad** | Mixed Green, Fresh Market Vegetables, Croutons, Zesty Italian Dressing

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Enhancements

Upgraded Beverage Selections | Add 2

Please Select Two

- Pepsi's Collection of Soft Drinks
- Gatorade
- Pure Leaf Iced Tea
- Red Bull Energy Drink
- CELSIUS Energy Drink
- Naked Brand Fruit Smoothies
- Organic Coconut Water
- San Benedetto Still & Sparkling Water

Snack Enhancement | Add 2

Please Select One

- Granola Bar
- Energy Bar
- Fruit Trail Mix

SMALL GROUP LUNCH

Small Group Buffet Luncheons Require a Minimum of 10 Guest and Includes Iced Tea

Small Group Cold Buffet

\$82.00 Per Guest

Chef's Seasonally Inspired Soup

Choice of One Leaf Salad:

- Crisp Caesar Salad
- Mixed Greens Salad | Assorted Dressings

Choice of One Composed Salad:

- Whole Grain Mustard Potato Salad
- House Made Slaw
- Macaroni Pasta Salad

Choice of Two Sandwiches:

- Roasted Turkey and Cheddar on Baguette
- Roast Beef on Sourdough Bread
- Albacore Tuna Salad Deli Rye
- Turkey, Bacon, Avocado, Lettuce, Tomato on a French Roll
- Roast Beef and Provolone on Sourdough Bread
- Lean Roast Beef and Cheddar Cheese on an Onion Roll
- Ham and Swiss on Rye
- Chicken Caesar Wrap
- Cobb Chicken Wrap
- Greek Chicken
- Seasonal Veggie Wrap
- Caprese Wrap

Choice of Two Desserts:

- Double Chocolate Brownies
- Assorted House Baked Cookies
- Apple Cinnamon Crumble Bars
- Carrot Cake | Cream Cheese Frosting
- NY Style Cheesecake
- Assorted Mini Cupcakes
- Flourless Chocolate Cake (GF)

Small Group Hot Buffet

\$87.00 Per Guest

Assorted Artisanal Rolls and Sweet Creamery Butter
 Chef's Selection of Seasonal Vegetables and Starches
 Chef's Seasonally Inspired Soup

Choice of One Salad:

- Crisp Caesar Salad
- Tossed Garden Salad

Choice of Two Entrées:

- Pan Seared Chicken Breast
- Grilled Salmon
- Grilled Flank Steak
- Italian Meatballs
- Broiled Local Whitefish (GF)
- Chicken Enchiladas (GF)
- Baja Fish Tacos
- Breaded Eggplant Cutlets (V)
- Al Dente Linguini (V)
- Cheese Ravioli (V)

Choice of Two Desserts:

- Freshly Baked Cookies
- Apple Cinnamon Crumble Bars
- Brownies and Lemon Bars
- Carrot Cake | Cream Cheese Frosting
- Cheesecake
- Mini Cupcakes
- Flourless Chocolate Torte (GF)

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RECEPTION TABLES

Priced per Guest and Based on 60/Up to 120 Minutes of Service

Requires a Minimum of 20 Guests

Traditional Displays

Artisanal Cheese | 24/36

An Assortment of Domestic and Imported Cheeses
Dried Fruits, Nuts, Grapes, Mustard
Assorted Breads and Crackers (V, DF)

Farmer's Market Veggies | 16/24

Baby Sweet Peppers, Roasted Baby Carrots,
Celery, Local Broccoli and Rainbow Cauliflower
Balsamic Cremini Mushrooms, Marinated Farm Fresh Heirloom Tomatoes
Creamy Cucumber Feta Dip
Smoked Almond Romesco Sauce

Charcuterie Display | 29/43

Hand Crafted Cured Meats
Fresh Mozzarella, Aged Provolone, Gorgonzola
Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted Tomatoes,
Artichoke Hearts
Cornichons, Preserves
Grain Mustard, Assorted Breads, Crackers

Chips and Salsa | 14/21

House-Fried Corn Tortilla Chips (V, GF)
Loaded Guacamole | Soy Chorizo, Pickled Sweet Baby Peppers, Black
Beans, Tomato, Queso Fresco (V, GF)
Mild and Spicy Salsa (V, GF)

Seasonal Fruit Table | 17/25

Assorted Hand Cut Melons, Fruits and Berries
Honey Yogurt Dip and Nutella

Chef's Grazing Table | 52/78

Assorted Imported Meats
Selection of Domestic and European Cheeses
Crisp Garden Vegetables | Creamy Cucumber Feta Dip
Grilled Vegetable Display, Marinated Mushrooms, Olives, Roasted
Tomatoes, Artichoke Hearts
Tomato Garlic Tapenade
Grilled Crostini and Pita Breads
Dried Fruits and Grapes

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Signature Displays

California Cheese Board | 29/43

Local California Cheeses
Fresh Local Berries (V, GF)
California Honey, House Made Blackberry Puree
Grapes, Figs, Fresh Berries (V, GF)
Breads and Crackers (V)

Mezza Table | 27/40

Roasted Red Pepper Hummus (V, GF)
Curried Grilled Vegetables
Spinach and Feta Spanakopita (V)
Tomato and Parsley Tabbouleh
Cucumber Tzatziki
Citrus Peel and Herb Marinated Mediterranean Olives
Marinated Feta | Virgin Oil, Toasted Pine Nuts and Mint
Toasted Pita Chips (V)
Crunchy Lemon & Rosemary Oil Flat Bread

Trio of Sliders | 24

Please Select Three | One of each per Guest

All Served on Freshly Baked Slider Buns and Includes House Made Sea Salt and Vinegar Chips (V, GF)

- **Grass Fed Beef** | White Cheddar, Bacon Tomato Jam
- **Crispy Buffalo Chicken** | Gorgonzola Crumbles
- **Jamaican Spiced Pulled Pork** | Braised Cabbage, Pickled Apples
- **Jackfruit Carnitas** | Spicy Slaw on Sesame Roll
- **Falafel (V)** | Peppadew Hummus, Feta, Tzatziki
- **Tempura Fish** | Caper Aioli, Lemon Cabbage Slaw
- **Impossible Burger (V)** | Spinach, Tomato, Pickled Onion, Aioli
(NOTE: Aioli makes it not Vegan)
- **Maryland Crab Cake** | Remoulade, Brioche Bun | Add 6

INTERACTIVE STATIONS

Priced per Guest and Based 60/Up to 120 Minutes of Service

Requires a Minimum of 25 Guests

Requires an Attendant | 200

Custom Pasta Creations | 30/45

Pastas | Penne, Cavatappi, Cheese Tortellini

Sauces | Basil Marinara, Alfredo Sauce, Sun-dried Tomato Pesto

Proteins | Sweet Italian Sausage, Sliced Grilled Chicken, Rock Shrimp

Toppings | Roasted Peppers, Baby Spinach, Roasted Mushroom, Peas, Sun-dried Tomatoes, Artichokes, Garlic Confit, Pesto, Crushed Red Pepper Flakes, Parmesan

Focaccia

Gourmet Mac & Cheese | 29/43

Penne | New York Sharp Cheddar Sauce

Cavatappi | Parmesan Mornay Cheese Sauce

Toppings | Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red Pepper, Tomatoes, Fried Shallots, Roasted Mushrooms, Green Onions, Fresh Peas

Farm Stand "Chop Chop" Salad | 31/46

Greens | Romaine Hearts, Soft Baby Field Greens, Baby Spinach Leaves

Toppings | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan, Bleu Cheese, Smoked Bacon, Eggs, Focaccia Croutons

Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Balsamic and Citrus-Olive Oil Vinaigrettes

Mashed Potato and Tater Tots | 27/40

Garlic Mashed Potatoes and Mashed Sweet Potatoes

Toppings | Rosemary Brown Butter, Applewood Bacon Bits, White Cheddar, Crumbled Gorgonzola, Broccoli, Pesto, Green Onions, Crème Fraiche

Crispy Tater Tots | Chef's Season Blend Sriracha Ketchup, Chipotle Ranch, Honey Mustard

Ceviche Bar | 23/34

- **Sliced Fresh Local Mahi** (GF) | Scallion Oil, Lemon Juice, Radish, Shaved Onion, Shaved Jalapeno, Micro Cilantro
- **Tijuana Seafood Ceviche** (GF) | Fresh Cucumber, Onions, Jalapeno, Cilantro, Zesty Red Sauce
- **Summer Vegetable Ceviche** (V, GF) | Lima Bean, Heart of Palm, Chickpeas, Corn, Avocado, Mango and Citrus Juice

Tortilla and Plantain Chips (V, GF)

Mexican Hot Sauce (V, GF)

The Taco Stand | 32/48

Warm Flour and Corn Tortillas (V)

Proteins | *Select Two*

- Roast Tender Pork Carnitas (GF)
- Fried Cod
- King Oyster
- (Mushroom) Carnitas (VE, GF, DF)
- Smokey Grilled Carne Asada (GF)
- Chicken Tinga (GF)

Toppings | Shredded Cabbage, Cotija Cheese, House Made Guacamole, Pico de Gallo, Roasted Salsa, Salsa Verde, Baja Sauce, Tapatío, Lime Wedges, Jalapeno, Cilantro, Mexican Crema, Mexican Hot Sauce (VE, GF, DF)

- Spanish Rice and Borracho Beans | Add 4/6

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CARVING STATIONS

Priced per Item

Portion Size | 3-4 oz

Includes Artisan Rolls, Biscuits or Muffins

All Stations Require an Attendant | 175 Culinarian Fee

Tableside Carvery

Beer Roasted Turkey | 420

Local IPA and Red Dragon Sauce

~Serves 35 Guests

Smoked Chile and Achiote Rubbed Tri Tip (GF) | 430

Chipotle & Tequila Glaze

~Serves 15 Guests

NY Strip (GF) | 620

Peppercorn, Garlic and Thyme Coated Strip Loin with Duxelle Demi, Mild and Spicy Horseradish Cream

~ Serves 25 Guests

Slow Roasted Prime Rib of Beef | 980

Horseradish Sauce, Au Jus

~25 Guests

Root Beer-Glazed Smokehouse Ham | 420

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

~ Served 35 Guests

Citrus Glazed Atlantic Salmon | 420

Chorizo Beurre Blanc

~ Serves 15 Guests

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Tableside Carvery Enhancements

\$6.00 Per Guest

- Sweet Potato Chorizo Hash
- Braised Greens, Bacon (GF)
- Creamed Spinach and Artichoke (GF)
- Garlic Mashed Potatoes (GF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (VE, GF, DF)
- Herb Roasted Fingerling Potatoes | Shallots, Fennel (VE, GF, DF)
- Grilled Mixed Vegetable (VE, GF, DF)
- Steamed Seasonal Vegetables (VE, GF, DF)
- Roast Root Vegetables (VE, GF, DF)
- Long Grain Rice (VE, GF, DF)

PASSED HORS D'OEUVRES

Priced per Item | Minimum Order 50 Pieces per Item

Chilled Specialties

Priced Per Item | 9

- Antipasto Brochette | Basil, Olive Oil, Sea Salt (GF, D)
- Chilled White Gazpacho | Toasted Almond, Chive, EVOO (VE, GF)
- Smoked Blue Cheese | Blackberry and Honey (V, GF)
- Mini Avocado Toasts | Mexican Street Corn, Spices, Cotija Cheese (V, D)
- Cage Free Deviled Eggs | Crispy Bacon and Leeks (GF)
- Tomato Basil Bruschetta
- Caprese Skewer | Cherry Tomatoes, Bocconcini, Basil, Balsamic Reduction

Priced Per Item | 10

- Chilled Jumbo Shrimp | Spicy Cocktail Sauce (GF)
- Shrimp Shooter | Margarita Cocktail Sauce
- Seared Pepper Ahi Tuna | Crostini
- Truffle Deviled Eggs with Crab

Passed Hors d'oeuvres Reception Packages

Priced Per Guest | Minimum 25 Guests

Based on 60 Minutes of Service

Excludes Market Priced Items

- 4 Pieces Per Guest (Select 2 Hot and 2 Cold) | 40
- 6 Pieces Per Guest (Select 3 Hot and 3 Cold) | 58
- 8 Pieces Per Guest (Select 4 Hot and 4 Cold) | 76

Add a Display Table with Your Hors d'oeuvres Package:

Based on 60 Minutes of Service

- Artisanal Cheese Display | Add 20
- Crudités | 16

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Hot Specialties

Priced Per Item | 10

- Black Bean Empanada | Sofrito Sauce (V)
- Saucisson en Croute | Whole Grain Mustard Relish (D)
- Cage Free Chicken Satay | Thai Peanut Sauce, Cilantro (GF, D)
- Breaded Boursin Stuffed Mushroom (V, D)
- Pork Gyoza | Local Citrus Ponzu Sauce
- Buffalo Chicken Wonton | Blue Cheese Dipping Sauce (D)
- Vegetable Spring Roll | Sweet Chili Sauce (V)
- Spanakopita Triangles (V)
- Chicken and Cheese Empanada | Tomatillo Salsa
- Vegetable Samosas | Tzatziki Dipping Sauce (V)
- Chicken Taquitos | Salsa Verde

Priced Per Item | 11

- Beef Satay | Teriyaki
- Beef Wellingtons | Red Wine Demi Glaze (D)
- Golden Coconut Shrimp | Thai Chili Sauce
- Bacon Wrapped Scallop | Date and Turmeric Aioli (GF)

Market Price

- Petite Crab Cake | Spicy Creole Sauce
- Grilled Lamb Chop Lollipops | Mint Jus

RECEPTION PACKAGE

ROAMING Reception Package | 126

Priced Per Guest, Based Upon 90 Minutes of Continual Service, Requires a Minimum of 50 Guests, and Inclusive of (2) Chef Attendants

Select Two Displays

Artisanal Cheese

An Assortment of Domestic and Imported Cheeses
Dried Fruits, Nuts, Grapes, Mustard
Assorted Breads and Crackers (V, DF)

Farmer's Market Veggies

Baby Sweet Peppers, Roasted Baby Carrots,
Celery, Local Broccoli and Rainbow Cauliflower, Balsamic Cremini
Mushrooms, Marinated Farm Fresh Heirloom Tomatoes
Creamy Cucumber Feta Dip
Smoked Almond Romesco Sauce

Chips and Salsa

House-Fried Corn Tortilla Chips (V, GF)
Loaded Guacamole | Soy Chorizo, Pickled Sweet Baby Peppers, Black
Beans, Tomato
Mild and Spicy Salsa (V, GF), Queso Fresco (V, GF)

Mezza Table

Roasted Red Pepper Hummus (V, GF)
Curried Grilled Vegetables
Spinach and Feta Spanakopita (V)
Tomato and Parsley Tabbouleh
Cucumber Tzatziki
Citrus Peel and Herb Marinated Mediterranean Olives
Marinated Feta | Virgin Oil, Toasted Pine Nuts, Mint
Toasted Pita Chips (V)
Crunchy Lemon & Rosemary Oil Flat Bread

Charcuterie Display | Add 5

Hand Crafted Cured Meats
Fresh Mozzarella, Aged Provolone, Gorgonzola
Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted Tomatoes,
Artichoke Hearts, Cornichons, Preserves
Grain Mustard, Assorted Breads, Crackers

Trio of Sliders | Add 5

*Please Select Three | All Served on Freshly Baked Slider Buns and
Includes House Made Sea Salt and Vinegar Chips (V, GF)*

- **Grass Fed Beef** | White Cheddar, Bacon Tomato Jam
- **Crispy Buffalo Chicken** | Gorgonzola Crumbles
- **Jamaican Spiced Pulled Pork** | Braised Cabbage, Pickled Apples
- **Jackfruit Carnitas** | Spicy Slaw on Sesame Roll
- **Falafel (V)** | Peppadew Hummus, Feta, Tzatziki
- **Tempura Fish** | Caper Aioli, Lemon Cabbage Slaw
- **Impossible Burger (V)** | Spinach, Tomato, Pickled Onion, Aioli
- **Maryland Crab Cake** | Remoulade, Brioche Bun | Add 6

Select One Interactive Station

Custom Pasta Creations

Pastas | Penne, Cavatappi, Cheese Tortellini
Sauces | Basil Marinara, Alfredo Sauce, Sun-dried Tomato Pesto
Proteins | Sweet Italian Sausage, Sliced Grilled Chicken, Rock Shrimp
Toppings | Roasted Peppers, Baby Spinach, Roasted Mushroom, Peas,
Sun-dried Tomatoes, Artichokes, Garlic Confit, Pesto, Crushed Red Pepper
Flakes, Parmesan
Focaccia

Gourmet Mac & Cheese

Penne | New York Sharp Cheddar Sauce
Cavatappi | Parmesan Mornay Cheese Sauce
Toppings | Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red
Pepper, Tomatoes, Fried Shallots, Roasted Mushrooms, Green Onions,
Fresh Peas

Farm Stand "Chop Chop" Salad

Greens | Romaine Hearts, Soft Baby Field Greens, Baby Spinach Leaves
Toppings | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced
Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan, Bleu
Cheese, Smoked Bacon, Eggs, Focaccia Croutons
Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Balsamic
and Citrus-Olive Oil Vinaigrettes

Mashed Potato and Tater Tots

Garlic Mashed Potatoes and Mashed Sweet Potatoes
Toppings | Rosemary Brown Butter, Bacon Bits, White Cheddar, Crumbled
Gorgonzola, Broccoli, Pesto, Green Onions, Crème Fraiche
Crispy Tater Tots | Chef's Season Blend Sriracha Ketchup, Chipotle
Ranch, Honey Mustard

Ceviche Bar | Add 8

Sliced Fresh Local Mahi (GF) | Scallion Oil, Lemon Juice, Radish,
Shaved Onion, Shaved Jalapeno, Micro Cilantro
Tijuana Seafood Ceviche (GF) | Fresh Cucumber, Onions, Jalapeno,
Cilantro, Zesty Red Sauce
Summer Vegetable Ceviche (V, GF) | Lima Bean, Heart of Palm,
Chickpeas, Corn, Avocado, Mango and Citrus Juice
Tortilla and Plantain Chips (V, GF), Mexican Hot Sauce (V, GF)

The Taco Stand | Add 5

Warm Flour and Corn Tortillas (V)
Proteins | *Select Two* | Roast Tender Pork Carnitas (GF), Fried Cod, King
Oyster, (Mushroom) Carnitas (VE, GF, DF), Smokey Grilled Carne Asada
(GF), Chicken Tinga (GF)
Toppings | Shredded Cabbage, Cotija Cheese, House Made Guacamole,
Pico de Gallo, Roasted Salsa, Salsa Verde, Baja Sauce, Tapatio, Lime
Wedges, Jalapeno, Cilantro, Mexican

Select Four Passed Hors d'Oeuvres

Chilled Specialties

- Antipasto Brochette | Basil, Olive Oil, Sea Salt (GF, D)
- Chilled White Gazpacho | Toasted Almond, Chive, EVOO (VE, GF)
- Smoked Blue Cheese | Blackberry and Honey (V, GF)
- Mini Avocado Toasts | Mexican Street Corn, Spices, Cotija Cheese (V, D)
- Cage Free Deviled Eggs | Crispy Bacon and Leeks (GF)
- Tomato Basil Bruschetta
- Caprese Skewer | Cherry Tomatoes, Bocconcini, Basil, Balsamic Reduction
- Priced Per Item | 9
- Chilled Jumbo Shrimp | Spicy Cocktail Sauce (GF) | Add 2
- Shrimp Shooter | Margarita Cocktail Sauce | Add 2
- Seared Pepper Ahi Tuna | Crostini | Add 2
- Truffle Deviled Eggs with Crab | Add 2

Hot Specialties

- Black Bean Empanada | Sofrito Sauce (V)
- Saucisson en Croute | Whole Grain Mustard Relish (D)
- Cage Free Chicken Satay | Thai Peanut Sauce, Cilantro (GF, D)
- Breaded Boursin Stuffed Mushroom (V, D)
- Pork Gyoza | Local Citrus Ponzu Sauce
- Buffalo Chicken Wonton | Blue Cheese Dipping Sauce (D)
- Vegetable Spring Roll | Sweet Chili Sauce (V)
- Spanakopita Triangles (V)
- Chicken and Cheese Empanada | Tomatillo Salsa
- Vegetable Samosas | Tzatziki Dipping Sauce (V)
- Chicken Taquitos | Salsa Verde
- Beef Satay | Teriyaki
- Beef Wellingtons | Red Wine Demi Glaze (D) | Add 2
- Golden Coconut Shrimp | Thai Chili Sauce | Add 2
- Bacon Wrapped Scallop | Date and Turmeric Aioli (GF) | Add 3

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Select One Carving Station

- **Beer Roasted Turkey** | Local IPA and Red Dragon Sauce
- **Smoked Chile and Achiote Rubbed Tri Tip** (GF) | Chipotle & Tequila Glaze
- **Root Beer-Glazed Smokehouse Ham** | Grilled Pineapple Relish, Spicy Honey Mustard Sauce
- **Citrus Glazed Atlantic Salmon** | Chorizo Beurre Blanc
- **NY Strip** (GF) | Peppercorn, Garlic and Thyme Coated Strip Loin with Duxelle Demi, Mild and Spicy Horseradish Cream | Add 8
- **Slow Roasted Prime Rib of Beef** | Horseradish Sauce, Au Jus | Add 10

Select One Side Dish

- Sweet Potato Chorizo Hash
- Braised Greens, Bacon (GF)
- Creamed Spinach and Artichoke (GF)
- Garlic Mashed Potatoes (GF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (VE, GF, DF)
- Herb Roasted Fingerling Potatoes | Shallots, Fennel (VE, GF, DF)
- Grilled Mixed Vegetable (VE, GF, DF)
- Steamed Seasonal Vegetables (VE, GF, DF)
- Roast Root Vegetables (VE, GF, DF)
- Long Grain Rice (VE, GF, DF)

PLATED DINNER

Plated Dinners Require a Minimum of 10 Guests and Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails

First Course

Please Select One Salad or Soup

Select Salad AND Soup | Add 4

- **California Caesar Salad** | Romaine, Baby Kale, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Mixed Local Baby Greens** | Heirloom Tomatoes, European Cucumber, Mint, Dill, Shaved Carrots, Balsamic Vinaigrette
- **Baby Arugula Salad** | Roasted Beets, White Beans, Mandarin Oranges, Feta, Poppy Seed and Dijon Dressing
- **Mini Mexican Cobb Wedge** (V, GF) | White Corn, Tomato, Cucumber, Red Onion, Pinto Beans, Tortilla Crisps, Jalapeno, Blue Cheese Dressing
- **Ricotta and Roasted Squash Salad** (V, GF) | Pomegranate Arils, Frisse, Radicchio, Mint & Pomegranate Vinaigrette
- **Grilled Watermelon Salad** (VE, GF) | Cucumber, Avocado, Pickled Hominy, Cilantro, Local Citrus Vinaigrette (*Seasonal*)
- **Caprese** | Buffalo Mozzarella, Beefsteak Tomato, Arugula, Balsamic Drizzle, EVOO
- **Spiced Carrot Ginger Soup** | Toasted Pine Nuts, Mint
- **Cream of Asparagus Soup** (V, GF) | Caramelized Fennel, Dill
- **Butternut Squash and Spiked Cider Soup** (GF) | Pancetta

Main Course

Please Select One

Includes Chef's Choice of Seasonal Vegetables

- **Grilled Cage-Free Jerk Chicken** (GF) | 91
Fennel and Apple Slaw, Jasmine Rice with Ginger and Pigeon Peas, Orange-Infused Chicken Jus
- **Lemon Sage Chicken** | 93
Lyonnais Potatoes, Blueberry Mustard Glaze
- **6-Hr Braised Beef Short Rib** (GF) | 99
Goat Cheese and Caramelized Onion Potato Gratin, Grilled Baby Peppers, Sherry Demi
- **Bar Mixed Crusted NY Strip - Manhattan Cut** | 113
Butter Poached Daikon, Creamed Pea Puree, Guinness Reduction
- **Grilled Pacific Salmon** (GF) | 91
Yukon Potato Purée, Pickled Red Onion, Dill and Lemon Chimichurri
- **Pan Seared Mahi Mahi** (GF) | 102
Quinoa, Green Pineapple Romesco

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Duet Enhancement

Add to Any Entrée

- **Jumbo Grilled Seasoned Shrimp** (3) | Lemon Butter | 12
- **Seared Salmon** (GF) | Beurre Blanc | 12
- **Wild Shrimp Stuffed with Lump Crab** (2) | MP
- **Petite Filet** | Red Wine Demi | MP
- **Jumbo Lump Crab Cake** | Lemon Butter | MP

Vegetarian Entrée

Please Select One

- **Seared Cauliflower Steak** | Lemon, Garlic, Thyme, Creamy Goat Cheese Polenta, Tomato, Saffron Ragout (V, GF)
- **Balsamic Grilled Stuffed Portobello Mushroom** | Butternut Squash, Local Kale, Crushed White Bean, Lemon and Asparagus Risotto, Smoked Tomato Sauce (VE, GF)
- **Spinach and 3-Cheese Ravioli** | Sun-dried Tomato Pesto Béchamel, Balsamic Roasted Heirloom Tomato, Grilled Corn (V, D)

Final Course

Please Select One

- **New York Style Cheesecake** (V) | Chocolate Cookie Bits, Caramel Sauce
- **Raspberry Crumble** (V) | Vanilla Bean Crème Anglaise
- **Tiramisu Cake** (GF) | Mascarpone Mousse, Cocoa Crumble, Affogato Sauce
- **Chocolate Hazelnut Crunch** (V) | Caramel Sauce, Fresh Strawberry
- **Key Lime Tartlet** (V) | Fresh Raspberries, Raspberry Sauce
- **Triple Chocolate Mousse** (V) | Dark, White, Milk Chocolate | Add 3
- **Platter of Assorted Mini Desserts for the Table** | Add 4

DINNER TABLES

Buffet Dinners Require a Minimum of 20 Guests and Include Freshly Brewed Coffee including Decaffeinated and a Selection of Specialty Teas

Mesa de Noche

\$109.00 Per Guest

- **Smokey Roasted Red Pepper and Chipotle Soup** (V, GF) | Crème Fresh and Cilantro
- **Mixed Seafood Ceviche** (GF) | Fresh Cucumber, Onions, Jalapeno, Cilantro in a Zesty Red Sauce
- **Original TJ Caesar** | Gem Wedges, Cotija, Anchovies, Herbed Croutons, Caesar Dressing
- **Elote Salad** (V, GF) | Fresh White Corn, Grilled Poblano, Farmer's Cheese, Lime Aioli, Chili Dust
- **Costilla** (GF) | Mole Dry Rub, Grilled Onions, Chiles Toreados
- **Fresh Mussels** (GF) | Garlic, Chorizo, Local Tomatoes, Fresh Coriander
- **Braised Oyster Mushroom Carnitas** (VE, GF) | Mexican Oregano
- **Mini Chicken Quesadillas a La Plancha** (V) | Cilantro Cream Sauce
- **Forbidden Mexican Rice** (VE, GF, DF) | Grilled Red Pepper
- **Fresh Fried Tortilla Chips** (V, GF) | Pico de Gallo (VE, GF, DF)
- Mexican Crema and Hot Sauce (VE, GF, DF)

Desserts:

- Tres Leches Cake Shooters (V)
- Flourless Mexican Chocolate Cake (V, GF)

Vivo Italiano

\$99.00 Per Guest

- **Tuscan White Bean Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Herb Garlic Croutons, Caesar Dressing
- **Antipasto Display** | Grilled Tuscan Vegetables, Capicola, Salami, Prosciutto, Marinated Olives, Vegetables
- **Chicken Piccata** | Caper Berry Cream and Basil Oil
- **Chianti Wine Braised Beef Short Ribs** | Caramelized Cipollini Onions, Natural Jus
- **Potato Gnocchi** (V) | Young Spinach, Sun-Dried Tomato, White Truffle Cream, Parmesan
- Sautéed Tuscan Vegetables
- Italian Herb Roasted Fingerling Potatoes | Romano
- Warm Focaccia | EVOO and Pesto

Desserts:

- Classic Tiramisu Shooters
- Assorted Italian Pastries

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Chop House

\$119.00 Per Guest

- **French Onion Soup** | Shredded Gruyere, Parmesan Crostini
- **Steakhouse Wedge** | Iceberg, Tomato, Bacon, Red Onion, Blue Cheese Crumbles, Ranch Vinaigrette
- **Marinated Vegetable Display** | Wild Mushrooms, Roasted Peppers, Seasonal Squash, Eggplant, Artichoke, EVOO, Herb-Infused Vinegar
- **Fire-Grilled Sliced Sirloin** | Horseradish Cream, Beef Jus
- **Pan-Roasted Atlantic Salmon Filets** | Lemon Aioli
- **Grilled Marinated Bone-In Pork Chop** | Whole Grain Mustard
- **Baked Potato Bar** | Sour Cream, Smoked Bacon, Chives, Aged Cheddar, Soft Butter
- Oven Roasted Steakhouse Asparagus
- Artisanal Rolls | Butter

Desserts:

- **NY Style Cheesecake** | Fresh Fruit Compote
- **Triple Chocolate Cake** | Fresh Whipped Cream and Strawberries

Backyard Cookout

\$109.00 Per Guest

- **Fresh Cabbage Coleslaw** (V, GF) | Toasted Coconut and Mandarin Orange
- **Redskin Potato Salad** (GF) | Herbs, Scallion, Bacon, Spanish Onion, Egg, Dijonnaise
- **Fried Chicken** | House Made Hot Sauce
- **Carolina Style BBQ Pulled Pork** | Caramelized Onions, Chef Made Pickles, Soft Buns
- **Braised Grass-Fed Beef Brisket** (GF) | Caramelized Cipollini Onions, Mesquite Demi Sauce
- **Macaroni and Cheese** (V, D) | Local and Imported Cheeses, Panko Crust
- Grilled Sweet Corn on The Cob | Sea Salt (V, GF)
- Brown Sugar Baked Beans (V, GF)
- Corn Bread | Sweet Butter (V)

Desserts:

- Apple Cinnamon Crumble Bars (V)
- Red Velvet Cake (V)

TRADITIONAL BARS

Bartender Fee | Flat 175 per Bartender up to 2 Hours, 50 Each Additional Hour

Staffing | One Bar Required for Every 75 Guests

Traditional Brands

- **Spirits** | Svedka Vodka, New Amsterdam Stratusphere, Bacardi Superior, Lunazul Blanco Tequila, Jim Beam, Dewar's White Label, Bols Triple Sec, Martini & Rossi Dry & Sweet
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beer** | *Please Select Five* | Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Ballast Point Sculpin, Stone IPA

Traditional Bars

Package Bar | Priced per Guest

- First Hour | 26
- Additional Hours | 15

Hosted Bar | Priced Per Drink

- Mixed Drinks | 14
- Premium Drinks | 17
- Craft Beer | 10
- Imported Beer | 10
- Domestic Beer | 9
- Wine by the Glass | 13
- Soft Drinks and Water | 6

Cash Bar | Priced Per Drink

Inclusive of Tax | Cashier Fees May Apply

Minimum Sales | 400

- Mixed Drinks | 19
- Premium Drinks | 23
- Craft Beer | 13
- Imported Beer | 13
- Domestic Beer | 12
- Wine by the Glass | 18
- Soft Drinks and Water | 8

Beer, Wine, Soft Drinks Bar | Priced per Guest

- First Hour | 23
- Additional Hours | 10

Premium Spirit Upgrade

Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3 to the Cocktail Price or \$3 to Each Package Bar Hour

- **Vodka** | Tito's Handmade, Wheatley, Absolut, Grey Goose, Ketel One, Absolut Mandrin, Absolut Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka
- **Gin** | Tanqueray London Dry, Aviation, Bombay Sapphire, Fords, Gray Whale, Hendrick's
- **Rum** | Captain Morgan Spiced, Don Q Cristal, Malibu, Ten to One Caribbean White
- **Tequila and Mezcal** | Patrón Silver, Patrón Reposado, Patrón Añejo, Casamigos Blanco, Corazon Blanco, Don Julio Silver, Espolon Blanco, Herradura Reposado, Mijenta Blanco, Siete Leguas, Del Maguey Vida Mezcal, Ilegal Joven Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Crown Royal 12 Year, Garrison Brothers Small Batch, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Woodford Reserve, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Bulleit Rye, Rittenhouse Rye
- **Scotch and Cognac** | Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS Black
- **Cordials** | Campari, Bailey's Irish Cream, Chambord, Cointreau, Fireball, Grand Marnier, Disaronno, Grand Marnier, Kahlua, St. Germain

Wine Upgrade

Add \$4 to Package Price per Hour and by the Glass Price

Select One Red and One White

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

Add \$8 to Package Price per Hour and by the Glass Price

Select One Red and One White

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

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BAR SPECIALTIES

All Specialty Cocktails Sold by the Batch of 25 Cocktails | 400

Margarita Cocktails

- **Berry Berry Margarita** | Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer, Strawberry, Blood Orange Wedge
- **Raspberry Margarita** | Lunazul Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig
- **Peach Margarita** | Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, Raspberries, Peach Slices

Bourbon Cocktails

- **Bourbon Twist** | Jack Daniels, Brandy, White Grapefruit Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig
- **Spiked Fruit** | Maker's Mark Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Drinks Ginger Beer, Peach Slice, Mint Sprig
- **Apple of my Eye** | Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

Sparkling Cocktails

- **Sweet and Berrilicious** | Veuve du Vernay Brut, Hendricks, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig
- **Bubble Jito** | Veuve du Vernay Brut, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint
- **Sparkling Pear** | Veuve du Vernay Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

MIMOSAS

Select Two

Package Bars | Add 2 per Guest, per Hour

Host Bars | 14 per Drink

- **The Cure** | Blueberry, Lemon, Veuve du Vernay Brut
- **Pomelo** | Grapefruit Juice, Prosecco
- **Kir Royale** | Crème de Cassis, Veuve du Vernay Brut
- **Bellini** | Peach, Prosecco
- **French 75** | Gin, Lemon Juice, Veuve du Vernay Brut, Simple Syrup

Ultimate Bloody Mary Bar

Priced per Guest

First Hour | 17

Additional Hours | 13

Minimum Sales | 400

Bartender Required

Poisons | *Select Two* | Svedka, Absolut, Tito's Handmade

Garden | Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Blue Cheese Stuffed Olives, Pickled Jalapeños, Pepperoncini, Marinated Artichoke Hearts, Marinated Pearl Onions

Protein | Candied Bacon, Cheese Cubes, Cooked Shrimp, Beef Jerky

Flavor | Lemons, Limes, Tabasco, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce, Pickle Juice, Olive Brine

Season | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

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BUBBLES & WINES

Sparkling

- Veuve Clicquot Yellow Label **Brut**, Champagne, France | 209
- Moët & Chandon **Rosé** Imperial, Épernay, France | 230
- Villa Sandi NV Il Fresco **Prosecco**, Prosecco DOC | 46
- Decoy Brut Cuvée **Sparkling**, CA | 54
- Chandon **Garden Spritz***, CA | 68

Whites + Rosé

- Cakebread Cellars **Chardonnay**, Napa Valley, CA | 134
- Chateau Montelena **Chardonnay**, Napa Valley, CA | 239
- Simi **Chardonnay**, Sonoma County, CA | 49
- Talbott Kali Hart **Chardonnay**, Santa Lucia Highlands | 54
- Wente Vineyards Riva Ranch Single Vineyard **Chardonnay**, Arroyo Seco, Monterey, CA | 61
- Alto Vento **Pinot Grigio**, delle Venezie IGT, Italy | 34
- August Kessler "R" **Riesling**, Rheingau, Germany | 45
- AIX **Rosé**, Provence, France | 56
- Duckhorn Vineyards **Sauvignon Blanc**, North Coast, CA | 90
- JUSTIN **Sauvignon Blanc**, Central Coast, CA | 49
- The Crossings **Sauvignon Blanc**, Awatere Valley/Marlborough, New Zealand | 36
- Twomey Cellars **Sauvignon Blanc**, Napa Valley / Sonoma County, CA | 106

Reds

- Michael David Winery Inkblot **Cabernet Franc**, CA | 76
- Ferrari-Carano **Cabernet Sauvignon**, Sonoma County, CA | 82
- Greenwing **Cabernet Sauvignon**, Columbia Valley, Washington | 66
- Roth Estate **Cabernet Sauvignon**, Alexander Valley, CA | 62
- Silver Oak **Cabernet Sauvignon**, Alexander Valley, CA | 292
- Unshackled by The Prisoner Wine Company **Cabernet Sauvignon**, CA | 77
- Vina Cobos Felino **Malbec**, Mendoza, Argentina | 58
- Duckhorn **Merlot**, Napa Valley, CA | 214
- Robert Hall **Merlot**, Paso Robles, CA | 46
- Argyle **Pinot Noir**, Willamette Valley, Oregon | 66
- Calera **Pinot Noir**, Central Coast, CA | 58
- Craggy Range **Pinot Noir**, Martinborough, New Zealand | 82
- Joseph Faiveley Bourgogne **Pinot Noir**, Bourgogne, Burgundy, France | 114
- Sanford Estate **Pinot Noir**, Sta. Rita Hills, CA | 130
- The Prisoner **Pinot Noir**, Russian River, Carneros, CA | 158
- Trimbach Reserve **Pinot Noir**, Alsace, France | 98
- Orin Swift 8 Years in the Desert CA **Red**, CA | 125
- Intercept **Red Blend**, Paso Robles, CA | 58
- Marqués de Cáceres "Excellens" Rioja, **Rioja**, Spain | 53
- Albert Bichot Santenay 1er Cru "Clos Rousseau", **Burgundy**, Cote de Beaune | 173

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DAY MEETING PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage Meeting Space Technology and Meeting Support Services. **The items below are an example of the variety and quantity that can be expected.** Your Conference Planning Manager can provide menu details for the day of your meeting.

All Day Food and Beverage

Continuous Service

- Freshly Brewed Coffee and Decaffeinated Coffee, Hot Cocoa and a Selection Specialty Teas
- Assorted Pepsi Soft Drinks and Bottled Still and Water
- Seasonal Hand Picked Fruit

Continental Breakfast

- Assorted Iced Juices
- Sliced Melons Seasonal Fruits and Berries
- An Assortment of Breakfast Cereals | Bananas 2% and Skim Milk
- Individual Fruit and Plain Yogurts
- New York Style Bagels | Flavored and Regular Cream Cheese
- Freshly Baked Morning Pastries with Fruit Preserves and Butter

Mid-Morning Break

- Designer Trail Mix
- Assorted Granola, Fruit, and Nut Bars

Lunch | Menu Based on Group Size (See DMP Lunch Tab)

Afternoon Break

- Assorted Bite Sized Candies
- Assortment of House Made Cookies
- Crudité and Dips Display

Technology Support Services

- (1) LCD Projector with Appropriate Screen
- (1) Flip Chart Package | Easel, Post-It Pad, Assorted Markers
- (1) Wireless High Speed Internet Access Connection
- (3) Power Strips

Meeting Support Services

- Dedicated Executive Meeting Manager on Site
- General Session Meeting Room (Breakouts Subject to Rental Charges)
- Complimentary Storage of Materials up to 5 Standard Boxes
- Up To 150 B/W Complimentary Copies
- NO EVENT FEE

Breakfast Enhancements

Breakfast Sandwiches | 14 per Guest

- **Fresh Baked Croissant** | Scrambled Egg, Applewood Smoked Bacon, Cheddar
- **English Muffin Breakfast Sandwich** | Scrambled Egg, Ham, Cheddar
- **Breakfast Burrito** | Scrambled Egg, Sausage, Monterrey Cheese, Onion, Peppers, Salsa
- **Cage-Free Egg White Sandwich** | Spinach, Ricotta, Tomato on Ciabatta
- **Whole Wheat Breakfast Wrap (V)** | Brown Rice, Pinto Beans, Avocado, Peppers, Butternut Squash

Cage-Free Scrambled Eggs | 7

Cage-Free Scrambled Eggs, Breakfast Potatoes and Choice of Hardwood Smoked Bacon or Country Sausage Links (GF) | 12

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DMP LUNCH

Monday and Thursday Lunch

- **Chef's Seasonally Inspired Soup**
- **California Caesar Salad (V)** | Romaine, Baby Kale, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Macaroni Pasta Salad (V, GF)** | Sliced Olives, Celery, Dill
- **Roasted Turkey and Cheddar on Baguette** | Lettuce, Tomato, Red Onion, Italian Dressing
- **Roast Beef on Sourdough Bread** | Provolone, Slow Roasted Tomatoes, Horseradish Cream
- **High Tide Sandwich** | Albacore Tuna Salad, Lettuce, Tomato on Deli Rye
- **Caprese Wrap (V)** | Fresh Mozzarella, Tomato, Basil, Arugula, Balsamic Reduction
- Housemade Potato Chips (V, GF), Pickles Spears
- Double Chocolate Brownies
- Assorted House Baked Cookies

Wednesday Lunch

- **Chef's Seasonally Inspired Soup**
- **Tossed Garden Salad** | Cucumbers, Roma Tomatoes, Shredded Carrots, Red Onion, Shredded Cheddar, Balsamic Vinaigrette and Ranch Dressing
- **Surf City Sandwich** | Turkey, Bacon, Avocado, Lettuce, Tomato on a French Roll
- **Midway Sandwich** | Ham and Swiss on Rye, Lettuce, Tomato, Hearty Yellow Mustard
- **Admiral Sandwich** | Premium Lean Roast Beef, Cheddar, Lettuce, Tomato on an Onion Roll
- **Harbor "Lites" Sandwich (V)** | Seasonal Roasted Veggies, Eggplant, Provolone
- House Made Chips
- Creamy Coleslaw
- Apple Cinnamon Crumble Bars
- Assorted Mini Cupcakes

Tuesday and Friday Lunch

- **Chef's Seasonally Inspired Soup**
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Greens** | Local Baby Greens, Organic Baby Kale, Chopped Romaine, Watercress
- **Toppings** | Grape Tomatoes, Cucumber, Mandarin Oranges, Olives, Fresh Corn, Peppers, Hearts of Palm, Flaxseed, Chopped Walnuts, Blue Cheese Crumbles, Eggs, Shaved Parmesan, Real Bacon Bits, Seasoned Croutons, Fried Tortilla Strips
- **Proteins** | Please Select Three | Roasted Chicken, Grilled Flank Steak, Seared Salmon, Grilled Portobello, Crispy Marinated Tofu, Grilled Shrimp
- **Dressings** | Creamy Caesar and Ranch Dressings
- Orange-Cilantro and Balsamic Vinaigrettes, Red Wine Vinegar and EVOO (V, GF)
- Artisanal Rolls and Butter
- Lemon Bars | Fresh Berries
- Carrot Cake | Cream Cheese Frosting

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