



# *Catering Menu*

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IN THE REALM OF CULINARY MASTERY, CHEF  
CALEB BAKER STANDS AS AN ARCHITECT OF  
TASTE, BLENDING TRADITION WITH INNOVATION  
TO CREATE A SYMPHONY FOR THE SENSES. WITH  
AN UNWAVERING DEDICATION TO SOURCING THE  
FINEST INGREDIENTS AND A PASSION FOR  
ELEVATING THE DINING EXPERIENCE, CHEF  
CALEB INVITES YOU TO EMBARK ON A  
GASTRONOMIC EXPERIENCE UNLIKE ANY OTHER.

*Caleb Baker*

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# *Receptions*

## Stationed Hors d'Oeuvres

### **Artisanal Cheese Board**

Humboldt Fog, San Joaquin Gold, Manchego, Smoked Cheddar, Aged  
Provolone  
\$400 per Board

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### **Vegetable Crudités Platter**

Assorted Grilled & Fresh Vegetables, Olives, Roasted Peppers, Pickles  
and Herbed Buttermilk Ranch  
\$250 per Board

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### **Artisanal Charcuterie Board**

14 Month Prosciutto, Calabrese Salame, Pistachio Mortadella,  
Finnochiona Salame  
\$450 per Board

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### **Italian Antipasti Board**

Prosciutto, Salami, Olives, Artichokes, Provolone, Roasted Peppers,  
Tomatoes, Crostini bread  
\$450 per Board

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### **Seafood Station**

Monterey Bay Shrimp, Crab, Oysters and Mussels  
Fresh Lemon, Cocktail Sauce & Horseradish  
\$600 per Board

**EACH BOARD/STATION SERVES APPROXIMATELY 45 GUESTS**

ALL FOOD & BEVERAGE PRICES DISPLAYED ARE SUBJECT TO 22% SERVICE CHARGE AND 9.25% SALES TAX.



# *Receptions*

Passed Hors d'Oeuvres

## Cold Appetizers

Shaved Ribeye Crostini

Shafts Farm Bleu Cheese, Pickled Red Onion, Horseradish Aioli

Apple Beet Crostini

Fuji Apple, Smoked Red Beet, Whipped Goat Cheese

Shaved Prime Rib Slider

Brioche Bun, Horseradish Aioli, Pickled Onion, Shafts Farm Blue  
Cheese

Seared Ahi Wonton

Chili Ginger Ponzu, Shaved Radish, Wonton Crisp

Smoked Trout Roe Blini

Buckwheat Blini, Herb Crema, Chive, Microgreens

Selection of Three Items (3) for one hour  
reception \$22PP

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# *Receptions*

Passed Hors d'Oeuvres

## Hot Appetizers

Grilled Miyagi Oysters

Black Currant-Citrus Butter, Rye Mollica, Chive Batons

Crispy Polenta Cake

Grilled Marinated Shrimp, Garlic Herb Aioli

Calamari Fritto Misto

Calamari, Shrimp, Lemon, Shishito Peppers Calabrian Chili  
Aioli, San Marzano Cocktail Sauce

Mini Beef Wellington

Sauce Bearnaise, Mushroom Duxelles, Puff Pastry

Crispy Chicken Empanada

Avocado Salsa, Shaved Radish, Cilantro

Market Vegetable Spring Roll

Rice Paper, Shaved Veggies, Sprouts, Chili Ginger Ponzu

Cacio e Pepe Arancini

Romesco Sauce, Aged Parm, Spring Herbs, Mollica Lemon

Crab Wonton Crisp

with Whipped Cream Cheese, Sweet Chili, Green Onion



# *Plated Selections*

## Select One of First Course

### Oceanview Caesar

Artisanal Romain, Grated Romano, Mollica, Grilled Lemon Tempura Anchovies, Oyster Caesar

### Market Greens

Mixed Greens, Shaved Carrot, Radish, and Cucumber, Candied Pecan, Crumbled Goat Cheese Sherry

### Date Vinaigrette

### Asparagus & Fresh Spring Muzz

Fresh Buffalo Mozzarella, Seasonal Market Asparagus Other Brother Basil EVOO, Balsamic Pearls

### Reggiano Crisp

## Select One of Second Course

### Land

24 Hour Braised Beef Short Rib, Sauce Bordelaise, Pearl Onions & Foraged Local Mushrooms | \$55 PP

Seared Ribeye Sauce Bearnaise, Bordelaise Pearl Onions & Foraged Mushrooms Fresh Chive | \$65 PP

California Coastal Sage-Brush Smoked Chicken, Grilled Lemon, Fresh Cilantro, Charred Market Broccolini Torpedo Onion | \$45 PP

Roasted Pistachio Porchetta, Shaved Fennel, Preserved Lemon, Calabrian Chili | \$48 PP

### Sea

Butter Poached Rock Cod, Mollica, Miso-Garlic Grilled Purple Cabbage Pickled Fresno Chili | \$50 PP

Seafood Boil with Littleneck Clams, Snow Crab Legs, Shrimp, Cod, Potatoes, Corn | \$50 PP

Grilled Pacific Salmon, Lemon Beurre Blanc, Pickled Fresno Chili Shaved Radish | \$50 PP

Seafood Risotto, Shrimp & Scallop, Assorted Market Baby Peas, Fava Beans, Albatross Ridge Chardonnay, Pea Shoots | \$50 PP

## Vegetarian

Roasted Vegetable Lasagna with Basil Pesto Cream | \$45 PP

"Oxtail" Style Portobello & Turnip, Vegan Demi, Thyme, Scotch Bonnet Butter Beans | \$45 PP

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# *Buffet Selections*

Two Mains | \$65 per Person

Three Mains | \$85 Per Person

## Choice of one Salad:

Oceanview Caesar Artisanal Romain, Grated Romano, Mollica, Grilled Lemon Tempura  
Anchovies, Oyster Caesar

Market Greens Mixed Baby Greens, Shaved Market Carrot, Radish, and Cucumber,  
Candied Pecan, Crumbled Goat Cheese Sherry Date Vinaigrette

Asparagus & Fresh Spring Muzz Fresh Buffalo Mozzarella, Seasonal Market Asparagus  
Other Brother Basil EVOO, Balsamic Pearls Reggiano Crisp

## Choice of Two or Three Mains:

Seared Ribeye Sauce Bearnaise, Bordelaise Pearl Onions & Foraged Mushrooms Fresh Chive

Butter Poached Rock Cod Mollica, Miso-Garlic Grilled Purple Cabbage Pickled Fresno Chili

Grilled Pacific Salmon Lemon Beurre Blanc, Pickled Fresno Chili Shaved Radish

California Coastal-SageBrush Smoked Chicken Grilled Lemon, Fresh Cilantro, Charred Market

Broccolini Torpedo Onion

24 Hour Braised Beef Shortrib Sauce Bordelaise, Pearl Onions & Foraged Local Mushrooms

"OxTail" Style Portobello & Turnip Vegan Demi, Thyme, Scotch Bonnet Butter Beans

Roasted Pistachio Porchetta Shaved Fennel, Preserved Lemon, Calabrian Chili

## Choice of one Side:

Citrus Cilantro Rice Pilaf Grilled Lime, Shaved

Radish, Blistered Serrano, Baby Broccolini

Roasted Fingerling Potatoes Aged Parmesan,

Lemon & Chili Flake, Fresh Summer Herbs, Spring

Allium Potato Mash Indigenous Allium Bulb &

Blossom, Torpedo Onion, Boursin Cheese Cheese

& Truffle Infused Polenta Schoch Farms Cream,

Parmesan, Boursain, Romano, Black Summer

Truffle

## Choice of one Dessert:

Raspberry Beignets and Strawberries

Pineapple Upside-Down Cake

24k Chocolate Lava Cake

Villa Dolce Vita Gelato Display

Bourbon and Bananas



# *Buffet Selections*

## Chef Attended Carving Stations

This Stations May Be Added to Any buffet  
(30 People Minimum)

Pineapple Glazed Ham | \$20 PP

Fajita Station | \$20 PP

Roasted Breast of Turkey | \$20 PP

Beef Tenderloin | \$25 PP

Grilled Tri-Tip of Beef | \$30 PP

Prime Rib of Beef | \$35 PP

Pasta Station | \$20 PP

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# *Bar Selections per Consumption*

Staff will Keep Track of Drinks Ordered and Be  
Placed on Your Final Bill

Domestic Beer

Imported/Premium Beer

House Wine

Well Brands

Call Brands

Premium Brands

Soft Drinks

NA Beverage Station | \$5 Per Person  
Includes Lemonade, Iced Tea, Coffee, Water

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# *Bar Selections Packages*

Bar Service Includes (4) Hours of Unlimited  
Consumption of Selected Brands,  
Domestic/Imported Beer, House Wine, Soft Drinks &  
Juices

Beer & Wine Package | \$55 PP

Well Brands Bar Package | \$65 PP

Call Brands Package | \$75 PP

Premium Brands | \$90 PP

Upgraded Wine & Spirits are Available at an  
Additional Charge TBD

Wine with Dinner Service is a Common Practice and  
Will be Charged per Consumption

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# *Breakfast and Brunch*

## Continental Breakfast

**\$14 per Person**

Fresh melons & berries

Assorted muffins, croissants and danish

Bagel with cream cheese and house made  
preserves

Freshly brewed regular and decaffeinated coffee

Fresh orange and Cranberry juice

## Bayonet Breakfast Buffet

**\$28 per Person**

Fresh Melons & Berries

Assorted Muffins, Croissants and Danish

Country Potatoes

Scrambled Eggs

French Toast

Applewood Bacon and Country Sausage

Freshly brewed regular and decaffeinated coffee

Fresh orange & Cranberry juice

**Bloody Mary Bar \$11/each**



# *Lunch Meetings*

## Limited Lunch Menu \$25PP

Choose From:

### SMASH BURGER

double smash patty, american cheese,  
caramalized onions, butter lettuce, pickles,  
tomato, smokey thousand island, brioche bun

### CHICKEN SALAD SANDWICH

Chicken, red grapes, toasted almonds, green  
onions, fruit salad

### WEDGE SALAD

Long Romaine, Bleu Cheese Crumbles, Cherry  
Tomato, Bacon Crumble, Mollica, Pickled Red  
Onion, Cucumber Bleu Cheese Dressing,  
Shaved Radish

### YELLOW SQUASH RICOTTA

Roasted Yellow Squash, Herb Lemon Ricotta,  
Set Truffle Polenta Bar, House Marinara,  
Mollica, Herb Garnish

## Unlimited Non-Alcoholic Beverages

\$5PP



## *Golf and Meetings*

### Grab and Go Breakfast

**\$8/each**

Pick up in the Restaurant

Choose:

Seaside Breakfast Burrito  
Ham, Bacon, or Sausage

Breakfast Sandwich  
Ham, Bacon, or Sausage

### Bayonet Box Lunches

**\$22/each**

Served on course

Choose:

Black forest ham, Smoked turkey,  
Roast beef, or Grilled vegetable

Potato chips  
Chocolate chip cookie

## *Casual Buffets*

### HAMBURGER COOKOUT

**\$29/person**

Hamburgers and  
Hotdogs  
Assorted Sides

Add Grilled Chicken  
Breast Sandwiches  
**\$35/person**

### TACO BAR

**\$40/person**

Chicken and  
Tri-Tip  
Corn and Flour  
Tortillas  
Toppings

### BUILD YOUR OWN

### DELI SANDWICHES

**\$25/person**

Turkey, Roast Beef,  
Ham

Toppings  
Assorted Sides

**Bloody Mary Bar \$11/each**

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