

Paradise  Point

San Diego's Conference Destination

BANQUET MENUS

2017



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Meet the Team

The following menu selections have been carefully curated by our team of culinary professionals under the leadership of Chef Jessie Lee Williams. In his kitchen, a vast range of influences, techniques and flavors converge in a shared commitment to both quality and creativity. It is this commitment combined with Chef Jessie's use of local ingredients and principles of sustainability that has allowed him to elevate the banquet experience at Paradise Point. We look forward to the opportunity to provide your guests with the following menu creations immersed in local culture.

Jessie Lee Williams

Executive Chef Jessie Lee Williams is inspired by the science behind the marriage of ingredients, and influenced by a long line of family chefs and cooking enthusiasts. He brings a lifetime of passion, enthusiasm and ancestral knowledge into his culinary creations, which take form in contemporary continental American cuisine.

The Williams successfully owned and operated Silver Touch Catering in Garland, Texas, for seven years. He furthered his career to include fine dining in hospitality with Westin, Marriott and the world-renowned Hotel Del Coronado, where he joined many other great chefs as the Chef de Cuisine at the Prince of Wales fine dining restaurant.



With a childhood filled with family recipes and memories in the kitchen, education in the art of culinary mastery was a natural path. It is not surprising he has received special recognitions and awards for his skills and abilities for cooking, service and performance. Williams was honored to participate in the Dinner of the Decade in Dallas-Fort Worth, a James Beard Foundation fundraiser for the area's ballet.

After learning all aspects necessary to operate multiple kitchens, Williams has the experience, knowledge and innovation to now usher in a new culinary era at Paradise Point.

Try One of Chef Jessie's Favorite Family Recipes:

Braised Brisket with Bourbon-Peach Glaze

Smoked Beef Brisket is a tradition in Chef Jessie's family; they cook it slow and low all night over hickory and pecan wood. This recipe is by far the best brisket recipe without using a smoker and takes half the time to prepare and cook. Tender and juicy from end to end, the recipe comes from St Louise, MI; but Chef has added his family's favorite inspirations.

Braised Brisket with Bourbon-Peach Glaze

Ingredients:

Brisket

One 4lb Brisket trimmed and oven ready,
fat side scored with knife
4 tbsp. Grape seed oil, divided
½ Cup Shallots, medium chopped
8 Garlic cloves, smashed
6 Sprigs thyme, separate leaves
1 Cup Celery, medium chopped
1 Cup Carrots stalks, medium chopped
1 Cup Yellow onion, medium chopped
4 Roma tomatoes, cored, chopped
6 Cups Beef broth
2 - 12oz Bottles of stout beer
1 Cup Bourbon
¼ Cup Brown sugar, packed
½ Cup Soy sauce
4 Dried chipotle peppers
2/3 Cup Balsamic vinegar

Rub

6 tbsp. Smoked sea salt
3 tbsp. Freshly ground black pepper
4 tbsp. Smoked paprika
1 tsp. Ground cinnamon
1 tsp. Ground clove

Glaze

½ Cup Peach jams or preserves
2 Cups Brisket braising broth
Salt & Black Pepper, to taste

Preparation (makes 8-10 servings):

Rub: Mix all ingredients in a small bowl. Rub brisket all over with spice rub. Cover with plastic wrap and chill in refrigerator for at least 24 hours.

Brisket: Remove brisket from refrigerator and let stand at room temperature for 1 hour before continuing. Preheat oven to 300°. Heat 2 tablespoon grape seed oil in a large wide roasting pot over high heat. Add brisket, scored side down, and cook undisturbed until well browned, approximately 5–6 minutes. Turn brisket over and repeat. Using tongs, transfer brisket to a platter. Reduce heat to medium and add remaining 2 tablespoon grape seed oil, onion, shallot and garlic. Cook stirring occasionally, until mixture slightly starts to brown, approximately 5 minutes. Add the thyme leaves, carrots, celery and tomatoes and continue sautéing for another 5 minutes. Add beef broth, stout, bourbon, brown sugar, soy sauce, dried chipotle chiles and balsamic vinegar and bring liquid to a simmer. Return brisket to pot, cover and transfer to oven. Braise until brisket is very tender to the touch, but still holds its shape, approximately 5 hours. Transfer brisket to a large plate and strain braising liquid into a large bowl. Return braising liquid back into the pot; bring to a simmer and cook until reduced to about 2 cups, approximately 15 minutes.

Glaze: Transfer 2 cups of the braising liquid to a blender. Add jam and purée until smooth. Add salt and pepper to taste. Pour into small sauce pot and heat. Spoon over brisket and serve

Menu Guidelines

The following pages outline the food and beverage experience for your event designed by our catering and culinary professionals.

Food and Beverage Services: Paradise Point Resort and Spa is the only licensee permitted to service food, liquor, beer, wine and other beverages on the premises. All Food and Beverage must be supplied by the Resort; including, hospitality suites and guestrooms used as meeting or reception/meal space. Food and Beverage provided by the restaurants and outlets at Paradise Point are not applied to contracted banquet food and beverage minimums.

Taxes and Service Charges: The Resort will add a 25% taxable service charge and 8% state sales tax (both subject to change) on all food and beverage in addition to the prices listed in this guide. Room rental is a flat rate charge; unless food and beverage is ordered, then room rental is subject to sales tax.

Buffet and Package Minimums: The minimum attendance required for break and reception packages or buffet selections is 35 guests (not including continental breakfasts). For break and reception packages with a guarantee less than 35, \$4 per guest will be added to the menu price. For breakfast selections with a guarantee less than 35, \$5 per guest will be added to the menu price. For lunch selections with a guarantee less than 35, \$7 per guest will be added to the menu price. For dinner selections with a guarantee less than 35, \$10 per guest will be added to the menu price.

Guarantees: Paradise Point Resort and Spa requires a final guarantee to be submitted 3 business days prior to each event. Guarantees for Wednesday events must be submitted no later than 5:00pm on the previous Friday. Paradise Point Resort and Spa agrees to set and prepare 5% over for groups less than 150 people and 3% over for groups more than 151 people. Any increases over the final guarantee will be charged at the per person menu price. The menu will be chef's choice for any increases above the standard overages, as noted above. Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

Custom Menus and Modifications: Our Conference Services and Catering Managers are pleased to customize or modify existing menus to meet your needs. Contracted food and beverage discounts and concessions will not apply to custom or modified menus. For customized specialty menus, a \$250 labor fee will apply per menu. Re-plating requests will be subject to a \$150 labor fee per event.

Kosher Meals: Kosher meals may be ordered through your Conference Service or Catering Manager with a minimum notice of 3 business days. Kosher meal prices will default to the "standard" meal price selected for all guests (not including breaks or receptions). In addition, a \$50 delivery fee will apply per day.

Outdoor Events: All outdoor events on property that are not adjacent to the standard meeting spaces will be subject to a \$3 per person setup fee that will be added to your selected menu price.

Audio Visual: Paradise Point Resort and Spa has PSAV as the on-site, fully equipped audio visual/production company to handle of all your event's audio visual needs. PSAV exclusively handles all electrical, phone, internet and rigging services. Please contact PSAV at 858-263-1480 for more information.

DMC and Preferred Vendors: Paradise Point Resort and Spa has many long standing relationships with local vendors. The Event Team is Paradise Point Resort and Spa's preferred DMC. The Event Team can assist you with many of your event needs including transportation, team building, off-site events, décor, etc. Please see your Conference Service or Catering Manager for contact information.

Green Initiatives: Paradise Point Resort and Spa is proud to recycle and compost for every meeting. As part of our green initiative, we only provide reusable glass, cutlery and plate ware for our functions. To-go ware requests will be subject to additional charges. For a full list of our green initiatives, please see your Conference Services or Catering Manager.

Water Service: In an effort to conserve water, Paradise Point will provide water stations at all functions and meetings. Preset water service will be provided upon request only. Upgraded Fruit-Infused Spa Water may be purchased for \$15, per gallon. Please see your Conference Service Manager or Catering Manager for creative flavors and break packages.

Continental Breakfast

Prices are Based on a One and a Half Hour Serve Time

Alarm Clock

Seasonal Wedged Fruit

House-Made Granola, Greek Yogurt, Honey

Assorted Breakfast Pastries to Include Muffins, Danishes, Regular and Chocolate Croissants, Sweet Butter and Gourmet Seasonal Jams

Chilled Orange Juice and Daily Selection of Agua Fresca

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$30 per Guest

Rise and Shine

Seasonal Wedged Fruit, Honey-Lime Yogurt Dip

Assorted Bagels and Assorted Cream Cheese Spreads

Assorted Breakfast Breads (Zucchini, Banana Walnut, and Carrot)

Steel Cut Oats, Skim Milk, Brown Sugar and Assorted Dried Fruits and Nuts

Chilled Orange Juice and Daily Selection of Agua Fresca

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$33 per Guest

Morning Jog

Whole Seasonal Fruit

Chef-Attended Acai Station, House-Made Granola, Greek Yogurt, Honey, Agave Nectar, Shaved Coconut, Fresh Fruit, Berries, Assorted Nuts and Seeds

Regular and Whole Wheat English Muffins, Sweet Butter, Peanut Butter and Gourmet Seasonal Jams

Hard-Boiled Eggs

Chilled Ruby Red Grapefruit Juice and Tropical Green Juice

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$36 per Guest- \$175 Chef Fee Required, per 75 Guests

Eggs to Order

Eggs Prepared Your Way with a Choice of the Following Items:

Cheddar, Pepper Jack, Mozzarella, Feta, Sweet Peppers, Caramelized Onions, Spinach, Ham, Mushrooms, Applewood-Smoked Bacon, Marinated Tomatoes, Salsa, Jalapeños, Avocado, Chives, Green Onions

\$16.50 per Guest - \$175 Chef Fee Required, per 75 Guests

À La Carte Continental Breakfast Enhancements:

Individual Mixed Berry Parfaits, Greek Yogurt, Maple-Infused Granola, Crushed Pineapple Garnish - \$4.50 Each
Steel Cut Oats, Skim Milk, Brown Sugar and Assorted Dried Fruits and Nuts - \$4.50 per Serving
Chef Jessie's Famous Grits with Blood Orange Marmalade - \$5 per Serving
Hard-Boiled Eggs (Peeled) - \$44 per Dozen
Hard-Boiled Farm Fresh Organic Brown Eggs (Shell On) - \$48 per Dozen
Scrambled Eggs, Cheddar Cheese and Chives - \$6.50 per Serving
English Muffin or Croissant Sandwich Filled with Scrambled Eggs, Bacon, White Cheddar - \$81.50 per Dozen
Breakfast Burritos, Scrambled Eggs, Chorizo, Roasted Anaheim Chiles, Shredded Cheddar - \$81.50 per Dozen
Breakfast Burritos, Scrambled Eggs, Breakfast Potatoes, Bell Peppers, Shredded Cheddar - \$81.50 per Dozen
Quiche Lorraine or Quiche Florentine - \$81.50 Each (6 servings, each)
Lox and Bagels - Assorted Bagels, Smoked Salmon, Cream Cheese, Tomatoes, Red Onions, Capers - \$10 per Guest
Traditional, Blueberry or Chocolate Chip Buttermilk Pancakes, Warm Maple Syrup - \$7 per Guest
House-Made Buttermilk Biscuits, Sage Sausage Gravy - \$5.50 per Serving
Applewood Smoked Bacon or Sage Sausage Links - \$4.00 per Serving
Canadian Bacon, Chicken Apple Sausage or Turkey Bacon - \$6.00 per Serving

Plated Breakfast

\$36 per Guest

All Plated Breakfasts are Served with a Table Selection of Assorted Breakfast Pastries, Muffins, Sweet Butter, Gourmet Seasonal Jams, Fair Trade Coffee, Decaffeinated Coffee, Herbal Teas and Chilled Orange Juice

First Light (Choice of One)

Seasonal Wedged Fruit and Berries

Individual Mixed Berry Parfaits, Greek Yogurt, Maple-Infused Granola, Crushed Pineapple Garnish

Steel Cut Oats, Skim Milk, Brown Sugar and Assorted Dried Fruits and Nuts

Chef Jessie's Famous Grits with Blood Orange Marmalade

Smoked Salmon Mousse, English Cucumbers, Toast Points, Micro Watercress

Dawn (Choice of Two)

Applewood-Smoked Bacon

Turkey Bacon

Rosemary Potato Medley, Lemon Zest, Parmesan

Sage Sausage

Grilled Ham Steak

Cottage Potatoes, Garlic, Chile Flakes, Cilantro

Chicken Apple Sausage

Potato Latke

Traditional-Buttered Hash Browns

Sunrise (Choice of One)

California Eggs Benedict - Avocado, Tomato, Poached Egg, Hollandaise Sauce

Pesto Scramble - Spinach, Tomatoes, Feta Cheese, Basil Pesto

Egg White Scramble - Asparagus, Mushrooms, Swiss Cheese

Italian Baked Egg Whites, Marinated Tomatoes, Basil, Parmesan Cheese

Biscuits and Gravy - House-Made Buttermilk Biscuits, Country Sausage Gravy, Fried Egg

Chef's Breakfast - Bacon-Fried Rice, Fried Egg, Island Gravy

Island French Toast - Macadamia Crunch French Toast, Caramelized Pineapple Maple Syrup

Crepe Duo - Chocolate and Raspberry Filled Crepes, Vermont Maple Syrup

Lemon Blueberry Pancake - Blueberry Pancake, Maple Crème Anglaise, Meyer Lemon Curd

Pineapple Upside-Down Pancake - Buttermilk Pancake, Pineapple Ring, Maraschino Cherry, Pineapple Syrup

Paradise  Point

Prices Do Not Include Service Charge and Applicable Taxes

Buffet Breakfast

Prices are Based on a One and a Half Hour Serve Time

Good Morning

Seasonal Wedged Fruit

Assorted Breakfast Pastries to Include Muffins, Danishes, Regular and Chocolate Croissants, Sweet Butter and Gourmet Seasonal Jams

Individual Greek Yogurts, Maple-Infused Granola and Honey

Scrambled Eggs, Cheddar Cheese and Chives

Rosemary Potato Medley, Lemon Zest and Parmesan

Choice of Two:

Applewood-Smoked Bacon, Sage Sausage or Canadian Bacon

Chilled Orange Juice and Daily Selection of Agua Fresca

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$42 per Guest

Good Morning Enhancements:

Cinnamon Toast Crunch, Thick Brioche, Cinnamon Brown Sugar Butter, Warm Pecan Syrup - \$7.50 per Guest

Island French Toast - Macadamia Crunch French Toast, Caramelized Pineapple Maple Syrup - \$8 per Guest

Made-to-Order Flapjack Station:

Buttermilk Flapjacks, Whipped Cream, Assorted Syrups and Fruit Compotes, Chocolate Chips, Fresh Seasonal Berries, Sliced Bananas and Candied Pecans

\$11 per Guest - \$175 Chef Fee Required, per 75 Guests

Mimosa Bar - Champagne, Orange Juice, Pomegranate Juice, Peach Nectar, Pineapple Mint Juice, Seasonal Purées, Assorted Fruit Garnish - \$15 per Guest - \$75 Attendant Fee Required, per 75 Guests

Buenos Días

Papaya Pineapple Fruit Salad

Pan Dulce with Cinnamon Caramel Maple Syrup

Chilaquiles - Layered Tortilla Chips, Scrambled Eggs, Monterey Jack Cheese, Salsa Verde

Build Your Own Breakfast Burritos:

Flour Tortillas

Scrambled Eggs, Chorizo and Roasted Anaheim Chiles

Cottage Country Potatoes, Garlic, Chile Flakes and Cilantro

Condiments: Shredded Pepper Jack, Shredded Cheddar, House-Made Salsa, Sour Cream

Chilled Orange Juice and Daily Selection of Agua Fresca

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$44 per Guest

Buenos Días Enhancements:

Carnitas Hash - Slow-Roasted Pulled Pork, Poached Egg, Caramelized Onions, Potatoes, Green Chiles, Chipotle Hollandaise Sauce - \$81.50 per Dozen

Made-to-Order Huevos Rancheros:

House-Made Refried Beans, Smoked Pork Loin, Sunny Side Up Egg, Warm Corn Tortilla, Red Chile Picante, Salsa Tomatillo, Pico De Gallo, Green Scallion, Cilantro

\$13 per Guest - \$175 Chef Fee Required, per 75 Guests

Bloody Mary Bar - Absolut Peppar, Mild House-Made Bloody Mary Mix, Arrangement of Pickled Vegetables, Olives, Bacon Strips, Horseradish, Assorted Hot Sauces and Worcestershire Sauce - \$20 per Guest - \$75 Attendant Fee Required, per 75 Guests

Buffet Breakfast Continued

Prices are Based on a One and a Half Hour Serve Time

Red Rooster

Seasonal Wedged Fruit

Chef Jessie's Famous Grits with Blood Orange Marmalade

Warm Honey Buns

Scrambled Eggs and Cheddar Cheese

Home Fries, Caramelized Onions and Sweet Bell Peppers

Buttermilk-Fried Chicken Breast

House-Made Buttermilk Biscuits and Sausage Gravy

Chilled Orange Juice and Apple Juice

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$46 per Guest

Red Rooster Enhancements:

Hot Peaches and Baked Apples, Cinnamon Sugar Glaze - *\$5 per Guest*

Red Velvet Flapjacks, White Sugar Glaze - *\$7 per Guest*

Southern Style Ham Steaks - *\$5 per Guest*

Made-to-Order Waffle Station:

Buttermilk Waffle Batter, Whipped Cream, Assorted Syrups and Fruit Compotes, Fresh Seasonal Berries, Sliced Bananas and Candied Pecans

\$11 per Guest - \$175 Chef Fee Required, per 75 Guests

Moonshine-Mosa - Peach Moonshine, Orange Juice, Lemon Juice, Agave Nectar, Orange Bitters, Assorted Fruit Garnish- *\$15 per Guest - \$75 Attendant Fee Required, per 75 Guests*

Bonjour

Seasonal Wedged Fruit

Regular and Chocolate Croissants, Sweet Butter and Gourmet Seasonal Jams

Lox and Bagels - Assorted Bagels, Smoked Salmon, Cream Cheese, Tomatoes, Red Onions, Capers

Traditional Eggs Benedict - Canadian Bacon, Poached Egg, Hollandaise Sauce, English Muffin

Florentine Eggs Benedict - Spinach, Tomato, Poached Egg, Hollandaise Sauce, Whole Wheat English Muffin

Potato Latkes

Chilled Orange Juice and Melon Mint Agua Fresca

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$46 per Guest

Bonjour Enhancements:

Powdered Sugar-Dusted Beignets, Seasonal Berry Preserve - *\$49 per Dozen*

Raspberry, Blueberry and Chocolate Crepes with Berry Compote and Powdered Sugar - *\$68 per Dozen*

Paradise Eggs Benedict - Crab, Asparagus, Poached Egg, Chipotle Hollandaise Sauce - *\$90 per Dozen*

Sangria Bar - Selection of Red and White Sangria, Assorted Fruit Garnish - *\$15 per Guest - \$75 Attendant Fee Required, per 75 Guests*

À la Carte

Baker's Dozen

Einstein Bros Bagels with Assorted Cream Cheese Spreads	\$60 per Dozen
Jumbo Muffins - Blueberry, Bran, Banana Walnut or Chocolate Chip	\$60 per Dozen
Chocolate and Butter Croissants, Sweet Butter and Gourmet Seasonal Jams	\$60 per Dozen
Assorted Danishes - Hazelnut, Pecan, Raspberry, Cheese or Apple	\$60 per Dozen
Breakfast Breads - Zucchini, Carrot, Pumpkin or Banana	\$58 per Dozen
Healthy Start Bars - Cherry Date Oat or Blueberry Walnut Oatmeal	\$60 per Dozen
Warm Cinnamon Rolls	\$58 per Dozen
Crumbled Coffee Cake - Lemon Bundt, Wild Berry or Brown Sugar Walnut	\$58 per Dozen
Donut Shop - Chocolate, Vanilla Glazed, Cream and Jam Filled, Old Fashion or Gourmet	\$48 per Dozen
Mini Cookies - Chocolate Chip, Snickerdoodle, Chocolate Turtle or White Chocolate Macadamia	\$44 per Dozen
Jumbo Cookies - Chocolate Chip, Oatmeal Raisin or Peanut Butter	\$60 per Dozen
Chocolate Coconut Paradise Bars	\$58 per Dozen
Blondies - White Chocolate Macadamia Nut or Salted Caramel	\$58 per Dozen
Brownies - Double Chocolate Brownie with Nuts or Marble Swirl Brownie	\$58 per Dozen
Rice Crispy Treats - Traditional, White Chocolate Dipped or Milk Chocolate Dipped	\$42 per Dozen
Sea Salt or Everything Jumbo Soft Pretzels, Cheese Sauce, Honey Mustard, Grain Mustard	\$68 per Dozen
Garlic and Parmesan Knots with Marinara Sauce	\$60 per Dozen

Grab and Go

Hard-Boiled Eggs (Peeled)	\$44 per Dozen
Farm Fresh Organic Brown Eggs (Shell On)	\$48 per Dozen
Seasonal Whole Fresh Fruit	\$4 per Piece
Assorted Individual Greek Yogurts	\$4 Each
Individual Granola Bars (Nature Valley and Kind Bars)	\$6 Each
Energy Bars (Clif Bars and Power Bars)	\$7 Each
Chef's Trail Mix	\$6 Each
Individual Bags of Sun Chips	\$4 Each
Individual Bags of Pretzels	\$4 Each
Mixed Nuts	\$42 per Pound
Assorted Bags of Flavored Popcorn	\$5 Each
Freshly Popped Buttered Popcorn	\$5 per Serving
Candy Bars - 3 Musketeers, Milky Way, Twix, Reese's Cups or Hershey Bars	\$5 Each
Assorted Ice Cream Bars	\$5 Each
All Natural Frozen Fruit Bars	\$5 Each

À la Carte Continued

Coffee Station

Choice of Fair Trade Signature Blend, Dark Roast or Decaffeinated Coffee \$98 per Gallon
Served with Coffee Mugs, Stir Sticks, Half and Half, Skim Milk and Assorted Sugars

Enhancements:

Soy Milk Additional \$4 per Gallon
Almond Milk Additional \$4 per Gallon
Coconut Milk Additional \$4 per Gallon
To-Go Cups and Lids Additional \$4 per Gallon
Choice of Flavored Syrup - Vanilla, Sugar-Free Vanilla, Hazelnut or Caramel \$35 per Bottle

Refreshments

Mighty Leaf Hot Teas, Served with Assorted Sugars, Honey and Lemon \$98 per Gallon
Chai Tea Latte \$98 per Gallon
Tropical Iced Tea with Fresh Orange Wheels \$98 per Gallon
Whole Milk or Skim Milk \$75 per Gallon
Chilled Juice - Orange, Grapefruit, Apple, Tomato or Cranberry \$90 per Gallon
Agua Fresca - Pineapple Celery, Jamaica, Cucumber Mint or Strawberry Watermelon \$75 per Gallon
Horchata (Traditional Mexican Cinnamon Rice Beverage) \$75 per Gallon
Fruit-Infused Spa Water - Cucumber, Mint, Strawberry or Lime \$15 per Gallon
Paradise Lemonade \$90 per Gallon
Soft Drinks - Coke, Diet Coke or Sprite \$5.5 Each
Bai 5 Flavored Soft Drink- Coconut, Grapefruit or Pineapple \$5.5 Each
Bottled Water \$5.5 Each
Flavored Sparkling Waters \$5.5 Each
Bottled Minute-Maid Juices \$6 Each
Bottled Twin Peaks Iced Teas \$6 Each
Gatorade (Regular or G2) \$6 Each
VitaminWater - Power-C, Revive or Zero XXX \$6 Each
Steaz Tea- Peach Mango or Green Mint \$6 Each
Zico Coconut Water - Natural, Chocolate or Watermelon Raspberry \$7 Each
Chilled Bottled Illy Coffees - Cappuccino or Mochaccino \$7 Each
Red Bull - Regular or Sugar Free \$7 Each
Yerba Mate - Revel Berry or Lemon Elation \$8 Each

Morning Breaks

Prices are Based on a Half Hour Serve Time. Minimum of 35 People Required for All Break Packages

Coffee Lover

Assorted Coffee Cakes and Biscotti
Chilled Bottled Illy Coffee Beverages
Fair Trade Signature Blend Coffee and Decaffeinated Coffee
Flavored Syrups - Vanilla, Hazelnut or Caramel
\$15.50 per Guest

Apples and Cinnamon

Inside Out Caramel Apples
Warm Cinnamon Rolls
Cinnamon Banana Milk Shooters
\$16.50 per Guest

Make Your Own Trail

Build Your Own Trail Mix Bar - Peanuts, Almonds, Sunflower Seeds, Pepitas, M&Ms, Banana Chips, Pineapple Wheels, Yogurt-Covered Raisins, Dried Cranberries, Chocolate Chips and Pretzel Sticks
Chef Attended Smoothie Station - Mixed Berry and Citrus Breeze
\$17 per Guest - \$175 Chef Fee Required, per 75 Guests

Strawberry Dream

Pound Cake Squares and Strawberries with Whipped Cream and Warm Dark Chocolate Sauce
Rosemary Honey-Roasted Strawberries and Warm Brie, Warm Sourdough
Strawberry Watermelon Agua Fresca
\$18 per Guest

Makin Bacon

Bacon Pancake Strips with Maple Bacon Syrup
Cashew Bacon Popcorn
Maple Milkshake with Candied Bacon Crumble
\$18 per Guest - \$175 Chef Fee Required, per 75 Guests

Afternoon Breaks

Prices are Based on a Half Hour Serve Time. Minimum of 35 People Required for All Break Packages

Guilt-Free

Farm to Table Vegetables

Baked Pita Chips

Traditional Hummus - Breakfast Radish, Fresh Lemon, Fennel Fonds

Spanish Hummus - Fried Chickpeas, Hot-Smoked Spanish Paprika, Chopped Parsley

Greek Hummus - Tahini, Lemony Chermoula, Chickpeas, Chopped Parsley

Tropical Iced Tea with Fresh Orange Wheels

\$17 per Guest

Old Town

House-Made Tortilla Chips, Guacamole, Queso Blanco, Salsa Roja and Salsa Verde

Mini Quesadillas - Chile & Cheese and Chicken & Cheese

Mexican Sugar Cookies

Lime Agua Fresca

\$18 per Guest

Del Mar Fair

Sea Salt and Everything Jumbo Soft Pretzels with Cheese Sauce, Honey Mustard and Grain Mustard

Mini Corn Dogs with Ketchup

Assorted Ice Cream Bars

Paradise Lemonade

\$18 per Guest

Pop-n-Chips

House-Made Flavored Kettle Chips - Traditional Potato, BBQ and Salt & Vinegar

Assorted Dips - Sriracha Blue Cheese, Caramelized French Onion and Spicy Black Bean

Freshly-Popped Parmesan Popcorn

Freshly-Popped Caramel Corn

Root Beer and Cream Soda

\$18 per Guest

Afternoon Breaks Continued

Prices are Based on a Half Hour Serve Time. Minimum of 35 People Required for All Break Packages

Little Italy

Pepperoni Chips

Garlic Knots with House-Made Marinara

Mini Italian Cannoli

Italian Soda Bar - Sparkling Water, Assorted Flavored Syrups, Fruit Garnish

\$18 per Guest

Convoy Street

Chicken Yakitori with Soy Ginger Sauce

Garlic and Chile Sautéed Edamame Pods

Citrus Almond Cookies

Iced Citrus Green Tea

\$20 per Guest

Pineapple in Paradise

Pineapple Sugar Cookies

Chocolate Covered Pineapple Lollipops

Lavash Flatbread - Grilled Pineapple, Pulled Pork, Mozzarella, Black Beans, Asian BBQ Sauce, Carrot-Jicama Cilantro Slaw, Shaved Serrano Peppers

Pineapple Agua Fresca

\$20 per Guest

South Park

Pigs in a Blanket with Creole Honey Mustard Sauce

Mini Grilled Cheese - Fontina, Gruyère, Bacon, Apple Pepper Jam, Sourdough Bread

Salted Caramel Brownies and PB&J Blondies

Elderflower Lemonade

\$22 per Guest

3-Course Plated Lunch

All 3-Course Plated Lunches are Served with Assorted Rolls and Sweet Butter, a Choice of One Starter, One Dessert and Fair Trade Coffee, Decaffeinated Coffee and Tropical Iced Tea

Family Style Enhancements

Hummus Duo - Traditional and Olive with House-Made Pita Chips	\$5 per Guest
Traditional Bruschetta - Tomato, Basil, Garlic, Shredded Parmesan	\$5 per Guest
Lavash Flatbread - Pear, Fennel, Goat Cheese, Chipotle Raspberry	\$6 per Guest
Lavash Flatbread - Prosciutto, Salumi, Roasted Peppers, Fennel, Olives, Mozzarella, Arugula	\$6 per Guest
Chef's Whim Cheese Board, Honey, Jam, Dried Fruits, Crostinis	\$7 per Guest
Chef's Whim Charcuterie Board, Golden Raisin Mustard, Pickled Vegetables	\$7 per Guest

Starters

- Old-Fashioned Roasted Chicken Noodle Soup
- Blue Crab and Corn Chowder, Green Scallions
- Traditional Chicken Tortilla Soup, Tortilla Strips, Crema
- Rustic Tomato Basil Soup, Crème Fraîche, Opal Basil Croutons (Vegetarian)
- Butternut Squash Bisque with Crème Fraîche (Vegetarian)
- 5-Bean Chili, Shredded Cheddar, Scallions, Sour Cream (Vegetarian)
- Roasted Corn Bisque, Pepitas, Pumpkin Seed Oil (Vegetarian)
- Caesar - Romaine Spears, Parmigiano Reggiano Crisp, Grape Tomatoes, Roasted Herb Croutons, Caesar Dressing
- California - Field Greens, English Cucumber, Grape Tomatoes, Carrots, Shaved White Cheddar, Croutons, Buttermilk Dressing
- Super Kale - Baby Kale, Frisée, Rainbow Carrots, Seasonal Berries, Sweet and Salty Almonds, Ricotta Salata, Champagne Vinaigrette
- Crudités Salad - Arugula, Watercress, Farro, Toasted Pecans, Shaved Radish and Zucchini, Heirloom Cherry Tomato, Cauliflower, Fennel, Lemony Poppy Seed Vinaigrette
- Fruit and Citrus Salad - Spring Mix, Citrus Supremes, Melon, Berries, Fennel, Toasted Hazelnuts, Smoked Salt, White Balsamic Honey Reduction
- Spinach Caprese - Savoy Spinach, Fresh Cherry Mozzarella Balls, Vine Ripe Tomato, Basil Pesto, White Balsamic Vinaigrette

Desserts

- Chocolate S'mores Pie - Chocolate Custard, Toasted Marshmallow, Graham Cracker Crust
- Meyer Lemon Pudding Cake - Tangy Lemon Custard, Vanilla Bean Cake, Seasonal Berries
- Coco Tiramisu - Lady Fingers, Coffee, Marsala Wine, Vanilla-Scented Mascarpone Cheese, Dark Chocolate Shavings
- Blackout Chocolate Cake - Rich Chocolate Cake, Dark Chocolate Pudding Center, Milk Chocolate Butter Cream Frosting, Chocolate Coco Nibs
- Naked Cheesecake - No-Crust Mascarpone Cheesecake, Trio of Sauces- Lemon Curd, Raspberry Jelly, Chocolate Sauce, Seasonal Berries, Graham Cracker Dust
- Chocolate Crunch Log - Chocolate Mousse, Hazelnut Chocolate Crust, Raspberry Marmalade, Coffee-Whipped Cream
- Warm Seasonal Fruit Crumble - Seasonal Fruit and Warm Spices, Maple-Scented Crumble, Vanilla Bean Whipped Cream
- Hawaiian Hummingbird Cake - Vanilla Cake Layered with Passion Fruit Glaze, Crushed Pineapple, Whipped Cream and Crowned with Tropical Fresh Fruit and White Chocolate Shavings
- Blueberry Upside-Down Cake - Lemon Curd, Lavender-Scented Blueberry Compote, Crème Anglaise

3-Course Plated Lunch Continued

Entrées (Choice of One, Two or Three)

The Cost of the Highest Priced Entrée Selection will be Applied to All Guests. If Three Entrées are Selected, an Additional \$2 will be Charged Per Guest. Please Select One Vegetarian Option (See Page 15) in Addition to Your Main Course Selections to Accommodate Your Vegetarian Guests. Entrée Counts for Each Selection will be Required 3 Business Days Prior to the Event. When More than One Entrée is Selected, Meal Indicators will be Required

Lemongrass-Marinaded Chicken*

Grilled Chicken Breast, Mango Relish, Coconut Jasmine Rice, Firecracker Vegetables
\$48 per Guest

Rosemary Dijon Chicken*

Rosemary Dijon Oven-Roasted Chicken, Chive Mashed Potatoes, Seasonal Vegetables
\$48 per Guest

Chicken Saltimbocca*

Prosciutto, Sage and Smoked Mozzarella-Crusted Chicken Breast, Mushroom Marsala Sauce, Farro Pilaf, Seasonal Grilled Vegetables
\$48 per Guest

Apple Cider-Smoked Turkey Breast

Hand-Carved Turkey Breast, Maple Rosemary Gravy, Zucchini Lemon Thyme Mash, Sautéed Field Beans
\$48 per Guest

Sesame Chile-Glazed Salmon

Broiled Salmon, Sesame-Scallion Chile Glaze, Black Lentil Basmati Rice, Firecracker Vegetables
\$52 per Guest

Potato-Crusted Local Sea Bass

Pan-Seared Sea Bass, Confetti Pee Wee Potatoes, Harissa Maple-Roasted Carrots and Brussel Sprouts, Lemon Chive Beurre Blanc
\$54 per Guest

Short Rib Ravioli

Cabernet-Braised Short Ribs, Four-Cheese Ravioli, Rocket, Creamy Fig Demi, Goat Cheese Crumble
\$50 per Guest

Home-Style Pot Roast

Prime Beef Chuck Roast, Cipollini Onions, Baby Yukon Potatoes, Rainbow Carrots, Asparagus Tips, Roasted Garlic Demi
\$55 per Guest

Coffee-Dusted Pork Tenderloin

Coffee-Dusted Roasted Pork Tenderloin, Sour Cherry Demi, Gremolata, Goat Cheese and Black Bean Polenta Cakes, Parmesan-Roasted Cauliflower
\$54 per Guest

Spice Rubbed Steak with Citrus Chutney

Seared Top Sirloin, Citrus Chutney, Garlic and Lemon Fingerling Potatoes, Char-Grilled Vegetables
\$57 per Guest

**All Poultry is Free Range and Humanely Grown. Certified Organic Chicken - Additional \$4 per Guest*

3-Course Plated Lunch Continued

Vegetarian and Vegan Entrées (Choice of One)

Please Select One Vegetarian Option in Addition to Your Main Course Selections to Accommodate Your Vegetarian Guests. "V" Denotes Vegan Entrée

Roasted Poblano Sweet Corn Ravioli

Ricotta-Stuffed Ravioli, Roasted Poblano and Sweet Corn Relish, White Cheddar Sauce, Pumpkin Seed Oil, Toasted Pine Nuts

Lemon Thyme Gnocchi

Lemon Thyme Gnocchi, Chef's Whim of Seasonal Vegetables, Asiago Cream Sauce

Tomato Basil Pie

Flakey Pie Crust, Heirloom Tomato, Fresh Basil, Spinach, Fresh Mozzarella and Cheddar Cheese

Lasagna Stack

Spinach Pasta, Cremini Mushrooms, Bloomsdale Spinach, Ricotta, Hothouse Tomato Sauce

Seared Panela

Seared Panela Cheese, Farro and Field Bean Salad, Grape Tomato and Fire-Roasted Pepper Relish

Southwest Bowl

Chipotle Black Bean Patty, Ancho Chile Tomato Jam, Brown Rice, Pasilla-Stewed Pintos, Charred Corn, Avocado Salsa, Cilantro, Cotija Cheese

Portobello Mushroom Wellington

Puff Pastry, Portobello Mushroom, Artichoke, Swiss Chard, Goat Cheese, Asiago Cheese, Smoked Tomato Coulis

Roasted Cauliflower Steak (V)

Fennel Pollen-Roasted Cauliflower Steak, Red Quinoa, Currant and Spinach Pilaf, Coriander Vinaigrette

Spaghetti Squash Primavera (V)

Chive-Scented Spaghetti Squash, Grilled Vegetables, Heirloom Tomato Relish, Basil Pesto

Ratatouille à la Provençal (V)

Julienned Carrots, Zucchini and Gold Bar Squash, Roasted Mushroom, Garlic and Tomato Ragù

Soba Noodle with Green Chile Curry Pesto (V)

Wild Mushrooms, Asparagus, Baby Bok Choy, Vegetable Kimchi, Cilantro, Scallion

Buffet Lunch

Prices are Based on a One and a Half Hour Serve Time

That's a Wrap

Italian Tomato Lentil Soup

Farmer's Market Salad Bar - Mixed Greens, Cucumber Spears, Baby Tomatoes, Shredded Carrots, Sprouts, Black Olives, Sweet Peas, Pickled Beets, Sunflower Seeds, Sliced Egg, Garbanzo Beans, Crumbled Blue Cheese, Parmesan Cheese, Herb Croutons, Ranch and Balsamic Dressing

Kettle Chips

Wraps (Choice of Three):

ABC Wrap - Apple, Brie Butter, Cucumber, Watercress, Spinach, Candied Walnuts, Apple Cider Reduction, Spinach Tortilla

Grilled Artichoke Wrap - Arugula, Tomato, Roasted Mushroom, Grilled Artichoke, Traditional Hummus Spread, Sun-Dried Tomato Tortilla

TBLT Wrap - Field Greens, Crumbled Bacon, Roasted Turkey, Vine Ripe Tomato, Dijon Aioli, Whole Wheat Tortilla

Cobb Wrap - Butter Lettuce, Roasted Turkey, Crumbled Bacon, Blue Cheese, Tomato, Kalamata Olive, Chopped Egg, Avocado Aioli, Spinach Tortilla

Mediterranean Chicken Wrap - Baharat Roasted Chicken, Spinach, Tomato, Pickled Red Onion, Red Cabbage, Lettuce, Cucumber, Tzatziki Sauce, Spinach Tortilla

Roasted BBQ Chicken Wrap - BBQ Chicken, Crunchy Iceberg, Smoked Bacon, Roasted Corn, Pepper Jack Cheese, Cotija Cheese, Cheddar Cheese, BBQ Aioli, Grilled Chipotle Tortilla

Southwestern Wrap - Romaine, Peppered Roast Beef, Pico De Gallo, Pepper Jack Cheese, White Bean Cilantro Spread, Grilled Flour Tortilla

Desserts:

Lemon Curd Bars

Pineapple Coconut Fruit Salad

Tropical Iced Tea with Fresh Orange Wheels

\$52 per Guest

North Cove Deli

Red Quinoa and White Bean Vegetable Soup

Super Kale Salad - Black Kale, Red Cabbage, Dried Cranberries, Candied Walnuts, Rainbow Carrots, Lemon Vinaigrette

Orecchiette Pasta Salad - Char-Grilled Vegetables, Marinated Tomatoes, Cucumbers, Kalamata Olives, Shallot Vinaigrette

Kettle Chips

Sandwiches (Choice of Three):

SoCal-Grilled Vegetable Club - Broccoli Sprouts, Grilled Eggplant, Zucchini, Squash, Red Onion, Marinated Tomatoes, Olive Tapenade, Goat Cheese Spread, Multi-Grain Ciabatta Roll

Brie and Cranberry Turkey Club - Smoked Turkey, Brie Butter, Cranberry Jam, Arugula Greens, Granny Smith Apple, Multi-Crain Ciabatta Roll

California Club - Smoked Turkey, Bacon, White Cheddar, Petit Greens, Marinated Tomatoes, Avocado, Buttery Jumbo Croissant

Chicken Bruschetta - Marinated Grilled Chicken, Fresh Mozzarella Cheese, Spinach, Basil, Pickled Red Onion, Marinated Tomato, Parmesan Aioli, Herb Ciabatta Roll

Hawaiian Ham Roll - Double Smoked Ham and Crisp Bacon, Grilled Pineapple and Red Onion, Fontina Cheese, Butter Lettuce, Teriyaki Glaze, Soft Onion Kaiser Roll

Italian Press - Salami, Mortadella, Peppered Pastrami, Pepperoni, Provolone Cheese, Petit Greens, Roma Tomatoes, Purple Onion, Pickled Vegetable Relish, White Balsamic Vinaigrette, Rosemary and Garlic Focaccia Roll

Loaded Roast Beef - Shaved Roast Beef, Arugula, Roasted Red Bell Peppers, Grilled Red Onion, Balsamic Roasted Mushrooms, Boursin Cheese Spread, German Pretzel Hoagie Roll

Desserts:

Chocolate Coconut Paradise Bars

Agave Mint Melon Salad

Tropical Iced Tea with Fresh Orange Wheels

\$52 per Guest

Paradise  Point

Prices Do Not Include Service Charge and Applicable Taxes

Buffet Lunch Continued

Prices are Based on a One and a Half Hour Serve Time

Grilled & Pressed

Roasted Red Pepper and Gouda Bisque

Farmers Market Salad Bar - Baby Spinach, Arugula, Strawberries, Grape Tomatoes, Shredded Carrots, Sliced Radish, Cucumber, Broccoli Florets, Sweet Corn, Pickled Beets, Garbanzo Beans, Feta Cheese, White Cheddar, Herb Croutons, Sundried Cherry Vinaigrette and Green Goddess Dressing

Kettle Chips

Sandwiches (Choice of Three):

BAM! Grilled Cheese - Brie Cheese, Asparagus, Roasted Mushroom, Caramelized Onion, Artisan Sourdough

Caprese Press - Marinated Tomatoes, Fresh Mozzarella Cheese, Basil, Spinach, Artisan Sourdough

Grilled Vegetable Press - Grilled Zucchini, Gold Squash, Red and Yellow Bell Peppers, Marinated Eggplant, Goat and Monterey Jack Cheese, Artisan Sourdough Bread

Cuban Press - Slow Roasted Pork Loin, Black Forest Ham, Caramelized Onion Jam, Pickle Chips, Baby Swiss Cheese, Dijon Honey Mustard, Honey Wheat Baguette

Southern Patty Melt - Grilled Ground Chuck, Smoked Onions, Sautéed Cremini, Gorgonzola, 1000 Island Dressing, Marble Rye Bread

Buffalo Chicken Grilled Cheese - Deep Fried Chicken Breast, Celery and Carrot Relish, Buffalo Sauce, Blue Cheese, Thick Brioche

BBQ Brisket Grilled Cheese - Smoked Brisket, Caramelized Red Onion, Bacon Tomato Jam, Gouda Cheese, Gruyère, Chive Artisan Sourdough

Pepperoni Pizza Grilled Cheese - Pepperoni, Fresh Mozzarella and Parmesan, Marinated Tomatoes, Basil, Gruyere, Artisan Sourdough

Desserts:

Snickerdoodle Cheesecake Bars

Peach and Pineapple Fruit Salad

Tropical Iced Tea with Fresh Orange Wheels

\$55 per Guest

Bayside BBQ

Iceberg Wedge Salad, Chopped Bacon, Crumbled Blue Cheese, Sliced Red Onions, Cucumbers, Cherry Tomatoes, Buttermilk Ranch and Champagne Vinaigrette Dressing

Red Bliss Potato Salad, Dill, Celery, Scallions, Garlic Lemon Aioli

Entrées (Choice of Three):

Black Angus Beef Burgers with Applewood-Smoked Bacon

Chipotle Black Bean Burgers

Grilled Barbeque-Glazed Chicken

Southern Style Hot Links

German Bratwurst

Condiments:

Assorted Buns, Swiss, Cheddar and Pepper Jack Cheese, Kosher Pickle Spears, Pepperoncini Peppers, Tomatoes, Red Leaf Lettuce, Red Onions, Sweet Pickle Relish, Mayonnaise, Dijon, Ketchup, Whole Grain Mustard

Sides:

Side Winder Potatoes

Vegetarian Chili, Sour Cream, Cheddar Cheese

Desserts:

Mini Heirloom Apple Pie

PB&J Blondies

Traditional Iced Tea with Fresh Lemon Wheels and Strawberry Lemonade

\$57 per Guest

Paradise  Point

Prices Do Not Include Service Charge and Applicable Taxes

Buffet Lunch Continued

Prices are Based on a One and a Half Hour Serve Time

Chopsticks

Miso Soup, Shiitake Mushrooms, Green Onions, Tofu, Bean Sprouts, Nori Flakes

Hawaiian Chopped Salad, Napa Cabbage, Red Cabbage, Carrots, Bell Pepper, Red Onion, Bean Sprouts, Sugar Snap Peas, Pineapple, Toasted Macadamia Nuts, Wonton Chips, Sesame Ginger Vinaigrette

Sunomono Cucumber Salad, Glass Noodles, Green Onions, Bay Shrimp, Sesame Seeds

Entrées:

Citrus Orange Chicken, Green Scallion, Sesame, Dried Chiles

Teriyaki Beef, Grilled Pineapple Relish

Thai Vegetable Spring Rolls with Soy Ginger Sauce

Steamed Jasmine Rice

Chef's Whim of Stir-Fried Vegetables

Desserts:

Green Tea Sugar Cookie

Mini Coconut Panna Cotta

Iced Citrus Green Tea and Ginger Lemonade

\$57 per Guest

Avanti!

Kale and Cannellini Bean Soup

Iceberg Lettuce, Sliced Red Onions, Baby Cherry Tomatoes, Kalamata Olives, Pepperoncini, Garlic Croutons, Italian Dressing

Warm Cheesy Garlic Breadsticks

Entrées:

Chicken Parmesan, Smoked Mozzarella, Sauce Pomodoro

Italian Sausage Links, Fire-Roasted Peppers and Onions

Roasted Shrimp, Spinach Ricotta Ravioli, Zucchini, Tomatoes, Asparagus, Pesto Béchamel, Shaved Asiago Cheese

Brown Butter Farro and Wild Mushroom Pilaf

Fennel, Roma Tomato and Seasonal Vegetables, Balsamic Glaze

Desserts:

Spumoni Tiramisu

Day and Night Mousse Cups

Italian Soda Bar - Sparkling Soda Water, Lemonade, Assorted Fruit Syrups, Fruit Garnish

\$58 per Guest

Buffet Lunch Continued

Prices are Based on a One and a Half Hour Serve Time

Casa Cocina

Traditional Chicken Tortilla Soup with Tortilla Strips and Crema

Diced Green Salad, Cotija Cheese, Grape Tomatoes, Shaved Radish, Pepitas, Cilantro Vinaigrette Dressing

House-Made Tortilla Chips, Guacamole, Salsa Roja

Entrées:

Citrus Ancho Chile Chicken

Grilled Carne Asada Steak

Cheese Enchiladas

Grilled Fajita Vegetables

Spanish Rice and Pasilla-Braised Black Beans

Warm Flour and Corn Tortillas

Condiments:

Diced Lettuce, Shredded Cheese, Cotija Cheese, Sour Cream, Salsa Roja, Salsa Verde, Diced Onions, Diced Tomatoes, Cilantro

Desserts:

Tres Leches Cake

Mexican Sugar Cookies

Jamaica Agua Fresca and Lime Agua Fresca

\$58 per Guest

Southern Charm

Blue Cheese and Chive Biscuits and Sweet Butter Corn Bread

Romaine and Mixed Greens, Shaved Carrots, Cucumbers, Cherry Tomatoes, Buttermilk and Balsamic Dressing

Creamy Southwest Coleslaw

Entrées:

House-Fried, Double Dipped, Buttermilk Battered Chicken, Honey Cayenne Drizzle

Slow-Roasted, Smoked St. Louis Ribs, Island Barbeque Sauce, Grilled Scallions

Blackened Catfish with Jalapeño Tartar Sauce

White Cheddar Macaroni and Cheese, Herb Panko Crust

Wedged Potato Fries

Fire-Roasted Vegetables

Desserts:

Peach Cobbler

Mini Red Velvet Cupcakes

Sweet Tea and Traditional Iced Tea with Fresh Lemon Wheels

\$58 per Guest

Buffet Lunch Continued

Prices are Based on a One and a Half Hour Serve Time

Waterfall

Assorted Rolls and Sweet Butter

Blue Crab and Corn Chowder

Caprese Style Field Greens, Beef Steak Tomatoes, Buffalo Mozzarella, Basil Balsamic Vinaigrette

Entrées:

Pan-Seared Salmon, Sun-Dried Tomato Relish

Oven-Roasted Peppered Chicken, Lemon Thyme Sauce

Tortellini Cassolette, Wild Mushrooms, Baby Spinach, Parmesan Bread Crumb Crust

Mustard Seed Quinoa and Rice Pilaf

Grilled Seasonal Vegetables

Desserts:

Banana Rum Bread Pudding, Crème Anglaise

Mini Lemon Cream Pies

Tropical Iced Green Tea and Elderflower Lemonade

\$58 per Guest

Bird of Paradise

Assorted Rolls and Sweet Butter

Grilled and Roasted Vegetable Salad - Roma Tomatoes, Zucchini, Squash, Bell Peppers, Eggplant, Radish, Scallions, Baby Potatoes, Cherry Tomatoes, Romaine, Green Olive Tapenade

Marinated Red Quinoa and Lentil Cobb - Grilled Cherry Tomatoes, Scallions, Mint and Fresh Herbs, Avocado, Cucumbers, Pistachios, Feta Cheese, Kalamata Olives, Roasted Shallot Vinaigrette

Entrées:

Spice Marinated Beef Short Ribs, Caramelized Shallots, Pan Jus

Apple Cider-Roasted Pork Loin, Artichokes, Lime Beans, Capers, Herb Pan Jus

Crab-Stuffed Jumbo Shell Pasta, White Corn, Asiago Cream Sauce

Smoked New Baby Potatoes, Cipollini Onions, Charred Scallion Butter

Field Beans, Fennel and Grilled Roma Tomatoes

Dessert:

Mini Fruit Tarts

Strawberry Elderflower Cake

Tropical Iced Tea with Fresh Orange Wheels and Strawberry Mint Lemonade

\$60 per Guest

Buffet Lunch Continued

Prices are Based on a One and a Half Hour Serve Time

Coastal Baja

Spinach Salad, Tangerines, Grilled Red Onions, Cotija Cheese, Pepitas, Hibiscus Vinaigrette

Jicama Salad, Grilled Pineapple, Purple Onions, Sweet Bell Peppers, Cilantro, Chile Lime Vinaigrette

Ceviche, Belize Scallops, Laughing Bird Shrimp, Hake, Avocado, Tomato, Cucumber, Jalapeño, Cilantro, House-Made Tortilla Chips

Entrées:

Steamed Mussels, Spanish Chorizo, Tomato, Roasted Garlic, Butter Herb Broth, Chile Chimichurri

Mahi Veracruz, Blistered Cherry Tomatoes, Capers, Queen Olives, Marjoram Tomato Caldo

Pollo Verde, Mexican Onions, Garlic, Tomatillo Salsa, Swiss Cheese

Spanish Pilaf and Drunken Pinto Beans

Warm Flour and Corn Tortillas

Desserts:

Traditional Flan

Chocolate Kahlua Cream Puffs

Hibiscus Iced Tea and Cucumber Mint Agua Fresca

\$62 per Guest

Paradise Box Lunch

\$44 per Guest

Minimum Order of 10 Box Lunches

All Sandwiches are Served on Ciabatta Bread. Box Lunches Include Sides, Dessert and Choice of Sandwich or Salad

***Hotel Does Not Provide Any Overage for Box Lunches*

Sides

Pasta Salad

Kettle Chips

Desserts (Choice of One)

Chocolate Chip Cookie or Whole Fruit

Entrées (Up to Three Selections)

Sandwiches

Roasted Turkey and Dill Havarti Cheese with Lettuce, Tomato and Red Onion

Sliced Turkey and Brie Cheese with Roasted Tomatoes, Onion Chutney and Spring Mix

Sliced Turkey and Jarlsberg Cheese with Green Leaf Lettuce, Tomato, Red Onion and Tarragon Mayo

Grilled Chicken Breast and Fontina Cheese with Roasted Peppers, Spinach and Tarragon Aioli

Chicken Breast and Smoked Mozzarella with Roasted Red Onions, Peppers and Green Leaf Lettuce

Sliced Ham and Swiss Cheese with Lettuce, Tomato and Red Onion

Roast Beef and Cheddar Cheese with Lettuce, Tomato and Red Onion

Fresh Mozzarella, Roasted Tomatoes, Pesto Aioli, Spring Mix and Red Onion

Fresh Mozzarella, Tomato, Spinach, Red Onion, Pesto and Olive Tapenade

**Condiments Served on the Side*

Salads

Oriental Chicken Salad - Grilled Chicken Breast, Chopped Napa Cabbage, Shredded Carrots, Green Onions, Cilantro, Mandarin Oranges, Crunchy Noodles and Oriental Dressing

Southwest Salad with Chicken - Grilled Chicken Breast, Mixed Greens, Roasted Corn and Black Bean Relish, Jicama, Cotija Cheese, Crispy Tortilla Strips and Cilantro Ranch Dressing

**Salads May be Ordered without Chicken*

**Dressing Served on the Side*

Add Soft Drinks and Bottled Waters on Consumption - \$5.5 Each

Hors d'Oeuvres

Minimum Order of 30 Pieces of Each Item. Tapas Can Be Stationed or Tray Passed. One Tray Passer per 75 Guests. Included in Pricing. Additional Tray Passers May be Added for \$75 each

From the Field - \$6 per piece

Wild Mushroom, Tellegio Black Truffle Cream, Rye Crostini
Brie and Apricot Jam, Almond Brittle, Date and Cherry Crisp
Poached Pear, Gorgonzola, Fig Reduction, Crostini
Whipped Butter Ball Potato, Crème Fraîche, Micro Watercress, Caviar
Pee Wee Potatoes, Saffron Aioli, Crispy Capers
Sun-Dried Tomato Bruschetta, Young Mozzarella, Fresh Herbs on Baguette
Portobello Skewer, Horseradish Chive Aioli
Martini Skewer, Vodka Soaked Pimento-Stuffed Olive, Cornichon, Baby Mozzarella, Cherry Peppadew
Deep-Fried Thai Spring Roll, Sweet Chili Sauce, Cilantro, Mint
Quesadilla Pocket, Salsa Verde
Garlic and Chile Sautéed Edamame Pods

From the Land - \$7 per piece

Fried Chicken and Waffle Cup, Bacon Maple Drizzle
Sesame-Breaded Chicken Skewer, Fiery Sambal Ranch
Chicken Empanada, Salsa de Molcajete
Jerked Chicken Wing, Pickled Onion, Mango Habanero Glaze
Buffalo Chicken Wing, Blue Cheese Mash, Pickled Celery and Carrots
Smoked Duck, Cranberry Mousse, Mandarin Orange, Sourdough Baguette
Charcuterie Skewer, Pickled Vegetable, Point Reyes Blue Cheese Olive
Pork Belly, Plantain Crisp, Sweet Onion Chutney
Sambal Pork Brochette, Crushed Peanuts, Charred Pineapple and Red Pepper Chutney
Grilled Lamb Chop, Saffron Aioli, Potato Crisp
Goat Cheese-Stuffed Bacon-Wrapped Date
Hibachi Beef Skewer, Sweet Sake Sauce, Scallions, Lime
Seared Beef Tenderloin, Gorgonzola, Red Wine Glaze, Crostini
Basil Meat Ball, Chunky Pomodoro, Smoked Mozzarella, Parmesan Dust
Shredded Beef Short Rib, Waffle Fry, Blue Cheese Horseradish Aioli

From the Sea - \$8 per piece

Norwegian Salmon, Capers, Red Onion Confit, Buckwheat Blini
Shrimp Cocktail Shooter, House-Smoked Chipotle Sauce
Ahi Poke, Wonton Crisp, Wasabi Cream
Coconut Shrimp, Ginger Orange Chile Sauce
Shrimp Toast, Green Sriracha Aioli
Pacific Blue Crab Cake, Lemon Thyme Aioli
Belize Scallop Ceviche, Blood Orange Mojo, Avocado Cream
Crab Stuffed Deviled Egg, Wakame, Flying Fish Roe
Fried Kimono Shrimp, Screaming Rooster Aioli

Reception Displays

Prices are Based on a One Hour Serve Time. Minimum of 35 People Required for All Reception Packages

Fresh Fruit

Seasonal Wedged Fruit

Honey Yogurt Dressing

\$9 per Guest

Vegetable Crudité

Rainbow Carrots, Celery, Cherry Tomatoes, Broccoli, Cauliflower, Breakfast Radish, Cucumbers

Creamy White Balsamic Vinaigrette and Green Goddess Dressing

\$8 per Guest

Salsa Bar

Queso Blanco, Salsa Roja, Salsa Verde, Chunky Mango Salsa, Guacamole

House-Made Tortilla Chips

\$14 per Guest

Tuscan Flat Bread

Choice of Two of the Following:

Roasted Pear, Triple Crème Brie, Mozzarella, Walnut, Apricot Reduction, Micro Salad

Mushrooms, Spinach, Basil, Asparagus, White Truffle, Fontina

Basil, Tomato, Mozzarella

Pesto Chicken, Sliced Roma Tomatoes, Mozzarella

Duck Sausage, Grilled Fennel, Fontina Cheese, Truffle Cream

Pulled Pork, Pineapple, Red Onions, Pepper Jack, Cilantro, BBQ Sauce

\$17 per Guest

The Cheesier the Better

Goat Cheese Rolled in Pistachio and Fresh Herbs

Cheddar and Goat Cheese Rolled in Roasted Garlic, Poppy Seeds and Toasted Almonds

Feta and Goat Cheese Rolled in Fennel, Capers and Toasted Pine Nuts

Sourdough Bread, Crispy Pita Chips, Garlic Crostini

\$20 per Guest

Reception Displays Continued

Prices are Based on a One Hour Serve Time. Minimum of 35 People Required for All Reception Packages

Artisan Cheese

Cypress Grove, SeaHive, Big John's Cajun, Point Reyes Blue, Beemster, Barely Buzzed
Dried Fruit, Walnuts, Honeycomb, Fig Jam and Grapes
Hand-Crafted Breads and Wafers
\$22 per Guest

Warm Cheese Display

Roasted Brie, Blueberry Lavender Compote
Deep-Fried Goat Cheese, Black Olive, Basil and Sun-Dried Tomato Pesto
Fried Indian Bread and Garlic Crostinis
\$23 per Guest

You Dip, I Dip, We Dip

Roasted Hummus - Fried Chickpeas, Hot Smoked Paprika, Chopped Parsley
Sweet Potato Hummus - Tahini, Lemony Chermoula, Fennel Fronds
Grilled Eggplant Hummus - Beet-Pickled Egg, Israeli Mango, Fried Garlic, EVOO, Chive
Farmers Market Seasonal Raw Vegetables and Pita Crisps
\$24 per Guest

Crostini Canvas

Roasted Yellow and Red Tomato and Mozzarella Bruschetta
Smoked Salmon Mousse, Arugula, Shaved Egg, Pesto Drizzle
Sliced Prosciutto, Fig Jam and California Goat Cheese Spread
Toasted Baguette
\$24 per Guest

Salt 'n Sea

Bay Scallop Ceviche, Seasonal Fruit, Jicama, Cucumber, Thai Basil, Mint, Taro Chips
Shrimp Ceviche, Avocado, Tomato, Cucumber, Jalapeño, Cilantro, House-Made Tortilla Chips
\$24 per Guest

Reception Displays Continued

Prices are Based on a One Hour Serve Time. Minimum of 35 People Required for All Reception Packages

Charcuterie and Pickled Vegetable

Seasonal Farmers Market Pickled Vegetables, Roasted Peppers, Brined Olives, Goat Cheese-Stuffed Peppadews
Bianco D' Oro Italian Dry Salami, Mortadella with Pistachios, Chorizo Spanish Dry Cured, Prosciutto Cotto
Pub Style Grain Mustard, Honey Wine Mustard, Dried Fruit Mostarda
Toasted Baguette
\$26 per Guest

Polynesian Pupus

Garlic and Chile Sautéed Edamame
Chicken Yakitori, Sweet and Sour Tiki
Spam Musubi, Katsu Sauce
Ahi Poke with Crispy Wontons
\$26 per Guest

Dim Sum

Vegetable Spring Rolls
Chicken Pot Stickers
Shrimp Shu Mai
Pork Char Siu Bao
Condiments: Cilantro and Mint Chutney, Sweet Chili Thai Sauce, Yuzu Wasabi
\$26 per Guest

Reception Stations

Prices are Based on a One Hour Serve Time. Minimum of 35 People Required for All Reception Packages

Shaken Greens

Choice of Two of the Following:

Spinach and Strawberry Salad - Spinach, Strawberries, Feta, White Balsamic Basil Vinaigrette

Arugula Salad - Baby Arugula, Goat Cheese, Sunflower Seeds, Cranberries, Red Onions, Champagne Vinaigrette

Mediterranean Salad- Spring Greens, Grape Tomatoes, Kalamata Olives, English Cucumbers, Red Onions, Pepperoncini, Feta Cheese, Herb Vinaigrette

Cobb Salad - Romaine, Bacon, Hard-Boiled Egg, Crumbled Blue Cheese, Plum Tomatoes, Lemon Yogurt Vinaigrette

Berries and Goat Cheese Salad - Mixed Greens, Fresh Berries, Goat Cheese and Citrus Champagne Vinaigrette

\$18 per Guest - \$175 Chef Fee Required, per 75 Guests

Criss-Cross

CrissCut Fries

Slow-Smoked Pulled Pork, Pico De Gallo, Smoked Cheddar Queso, Pickled Jalapeños, BBQ Sauce

Grilled Chicken, Celery and Carrot Confetti, Blue Cheese Queso, Green Scallions, Frank's Buffalo Sauce

\$18 per Guest

Hand-Rolled Sushi

Paradise Roll - Spicy Tuna, Shaved Mango, Wasabi Tobiko

Island Roll - Spicy Rock Shrimp, Hamachi

Sunset Roll - Crab, Eel, Avocado, Eel Sauce

Chargers Roll - Cucumber, Crab, Seared Filet

California Roll - Crab, Avocado, Cucumber

Condiments: Wasabi, Ginger, Soy Sauce

\$72 per Dozen - (Minimum of 5 Dozen of Each)

\$250 Sushi Chef Fee Required, per 100 Guests

Hot Dog Stand

Choice of Two of the Following Served on Mini Buns:

TJ - Bacon, Diced Tomato, Mayo, Cilantro Onion Relish

Chicago - Pickle, Tomato, Onion, Sweet Relish, Sport Peppers

Ballpark - Ketchup, Mustard, Sweet Relish

Chili Cheese - Stag Chili, Nacho Cheese, Jalapeños

\$15 per Guest - \$175 Chef Fee Optional, per 100 Guests

Reception Stations Continued

Prices are Based on a One Hour Serve Time. Minimum of 35 People Required for All Reception Packages

Chicken and Waffles

Buttermilk Fried Chicken, Whiskey Maple Sauce

Buttermilk Fried Chicken, Cayenne Honey Sauce

\$18 per Guest - \$175 Chef Fee Required, per 100 Guests

Hot Wing Bar

Traditional Buffalo

Chipotle Raspberry

Spicy Ginger Shoyu

Condiments: Carrots, Celery, Jicama, Ranch and Blue Cheese Dressings

\$18 per Guest - \$175 Chef Fee Required, per 100 Guests

*Substitute Grilled Cauliflower for Any of the Above Flavors to Accommodate your Vegan and Vegetarian Guests

The Electric Sliders

Choice of Three of the Following:

Grilled Cheese - Fontina, Gruyere, Bacon, Apple Pepper Jam, Sourdough Bread

Buffalo - Fried Chicken Breast, Frank's Hot Sauce, Point Reyes Blue Cheese, Brioche

Burger - Beef Patty, Aged Vermont Cheddar, Fried Onion Ring, Sriracha Aioli, Potato Bun

Teriyaki Burger - Beef Patty, Grilled Pineapple, Mini Bun

Pulled Pork - Kalua Pork, Ginger Mayo, Shaved Cabbage, Mini Bun

Reuben - Pastrami, Thousand Island, Swiss Cheese, Smoked Bacon Sauerkraut, Rye Bread

Short Rib - Braised Short Rib, Smoked Gouda, Fried Onions, Roasted Garlic Aioli, Hoagie

Meatball - Italian Meatball, Provolone, House-Made Marinara, Hoagie

Muffaletta - Mortadella, Salami, Ham, Mozzarella, Provolone, Olive Relish, Focaccia

Lobster Salad Roll, Kettle Chip Crisp, Cracked Pepper Horseradish, Mini Bun

\$21 per Guest

Monsieur & Madame

Croque-Monsieur - Bavarian Smoked Ham, Gruyere Cheese, Dijon Mustard, Béchamel Sauce, Sourdough

Croque-Madame - Prosciutto, Gruyere Cheese, Dijon Mustard, Fried Egg, Sourdough

\$22 per Guest - \$175 Chef Fee Required, per 100 Guests

Reception Stations Continued

Prices are Based on a One Hour Serve Time. Minimum of 35 People Required for All Reception Packages

Fried Rice

Choice of Two of the Following:

Lemongrass Chicken

Mongolian Beef

Sesame Pork

Bay Shrimp

Accompaniments: Long Grain White Rice, Scallions, Cooked Egg, Assorted Dried and Fresh Chiles, Green Peas, Baby Corn, Red and Yellow Bell Peppers, Water Chestnuts, Bok Choy, Eggplant, Chinese Broccoli, Diced Carrots, Red Onion, Bean Sprouts, Ginger, Hoisin Sauce, Soy Sauce, Sambal Chile Paste

Steamed Rice Bun

\$26 per Guest

Taco Stand

Choice of Two of the Following:

Grilled Wahoo

Ancho Chile Lime Chicken

Smoked Carnitas

Arrachera Grilled Skirt Steak Marinated in Citrus and Beer

Condiments: Mini Flour and Corn Tortillas, Shredded Cabbage, Cotija Cheese, Cilantro and Onion Mix, Salsa Roja, Guacamole, Lemon Crema

Mexican Street Corn - Crema, Cotija Cheese, Chili Powder, Cilantro, Lime

\$27 per Guest - Optional \$175 Chef Fee, per 100 Guests

Street Eats

New York Style Cheese and Pepperoni Pizza

Chicago Dogs - Pickle, Tomato, Onion, Sweet Relish, Sport Peppers

Philly Cheesesteak - Grilled Onions, Wiz, Hoagie Roll

New Mexico Loaded CrissCut Fries, Melted Queso, Shredded Cheese, Grilled Vegetable Confetti, Pickled Jalapeños, Pico De Gallo

\$28 per Guest - Optional \$175 Chef Fee, per 100 Guests

Carver's Corner

Served with Assorted Rolls and Appropriate Condiments. \$175 Chef Fee Required, per 100 Guests for Each Station
Prices are Based on a One Hour Serve Time

Paradise Spice-Crusted Baron of Beef

Grain Mustard, Basil Pesto Mayo, Pub Style Horseradish Cream, Island BBQ Sauce

(Serves Approximately 85 Guests)

\$765 Each

Sea Salt-Crusted Prime Rib of Beef

Cabernet Jus, Horseradish Chive Crème Fraîche

(Serves Approximately 25 Guests)

\$425 Each

Maytag-Crusted Filet Mignon

Peppercorn Demi-Glace, Atomic Horseradish

(Serves Approximately 20 Guests)

\$530 Each

Coffee Brown Sugar-Rubbed Brisket

Island Barbeque Sauce

(Serves Approximately 25 Guests)

\$375 Each

Apple Cider-Brined Smoked Pork Loin

Roasted Heirloom Apple, Maple Rosemary Jus

(Serves Approximately 25 Guests)

\$350 Each

Cocoa-Smoked Pork Belly

Maple Bourbon Jus

(Serves Approximately 25 Guests)

\$300 Each

Herb-Crusted Turkey Breast

Chipotle, Cranberry Mango Chutney, Whole Grain Mustard, Mayonnaise

(Serves Approximately 25 Guests)

\$300 Each

Hot-Smoked Atlantic Salmon

Sauce Tomato Choron

(Serves Approximately 20 Guests)

\$325 Each

Sweet Treats

Prices are Based on a One Hour Serve Time. Minimum of 35 People Required for All Reception Packages

S'mores Factory

Traditional Graham Crackers, Cinnamon Graham Crackers, Marshmallows, Hershey Chocolate Bars, Fire Sticks
Hot Chocolate
\$15 per Guest

Craft Beer Floats

Root Beer, Cream Soda or Ballast Point Coffee and Vanilla Porter
Vanilla Bean Ice Cream
\$10 per Guest - \$175 Bartender Fee Required, per 75 Guests

Ice Scream, You Scream...

Choice of Cookies - Chocolate Chip, Snickerdoodle, Chocolate Turtle, Peanut Butter
Choice of Ice Cream Filling - Vanilla, Chocolate, Mint Chip, Cookies and Cream, Strawberry
\$10 per Guest - \$175 Chef Fee Required, per 75 Guests

Funnel of Love

Deep Fried Funnel Cake
Powdered Sugar, Whipped Cream, Sweet Cherries, Seasonal Berries, Chocolate Sauce, Raspberry Sauce
\$14 per Guest - \$175 Chef Fee Required, per 75 Guests

Mini Mousse Waffle Cones and Cups *(Minimum of 3 Dozen)*

\$36 per Dozen

Dark Chocolate Mousse, Mango Mousse, Raspberry Mousse, White Chocolate Mousse in Assorted Flavored
Cones and Cups

Mini Cheesecake Collection *(Minimum of 3 Dozen)*

\$56 per Dozen

Mixed Berry, Pumpkin, New York, Triple Chocolate and Crème Brûlée

Lolli Pop Cake Pops *(Minimum of 3 Dozen)*

\$48 per Dozen

Fudge Nut, White Chocolate Pyramid Cheese Cake, Chocolate Truffle, Strawberry Champagne, S'mores

Mini Decadence *(Minimum of 3 Dozen)*

\$64 per Dozen

Amaretto, Chocolate Hazelnut Praline, Chocolate Venetian Cherry, White Chocolate Covered Éclair,
Mango Raspberry Mousse

Hand-Crafted Mini French Macarons *(Minimum of 3 Dozen)*

\$48 per Dozen

Vanilla, Chocolate, Raspberry, Earl Grey, Coffee, Lemon, Salted Caramel, Orange, Passion Fruit

Whoopi Pies *(Minimum of 3 Dozen per Selection)*

\$60 per Dozen

Carrot Cake with Cream Cheese Frosting	Blueberry Cake with Lemon Dream Frosting
Banana Cake with Peanut Butter Frosting	Double Chocolate Cake with Tiramisu Mousse
Red Velvet Cake with Cream Cheese Frosting	Smashing Pumpkin Cake with Spiced Butter Cream Frosting

Plated Dinner

All 3-Course Plated Dinners are Served with Assorted Rolls and Sweet Butter, a Choice of One Starter, One Dessert and Fair Trade Coffee, Decaffeinated Coffee and Assorted Hot Teas. Create a Four Course Meal that Includes a Soup **and** Salad Selection for an Additional \$6 Per Guest

Family Style Enhancements

Caprese - Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Drizzle, Crostinis	\$5 per Guest
Panko-Crusted Fried Goat Cheese, Sun-Dried Tomato Pesto, Basil Pesto, Crostinis	\$6 per Guest
Lavash Flatbread - Asparagus, Beech Mushrooms, White Truffle, Arugula	\$6 per Guest
Chef's Whim Cheese Board, Honey, Jam, Dried Fruits, Crostinis	\$7 per Guest
Chef's Whim Charcuterie Board, Golden Raisin Mustard, Pickled Vegetables	\$7 per Guest
Shrimp Fondue, Smoked Paprika, Green Chile, Warm Sourdough	\$7 per Guest
Beef Carpaccio - Lemon, Capers, Shaved Parmesan, Arugula	\$8 per Guest

Starters

Lobster Bisque en Croûte (Up to 150 Guests Only)
French Onion Soup, Gruyère Crouton (Vegetarian)
Wild Mushroom and Farro Soup (Vegetarian)
Smoked Chicken Chowder, Cilantro Pesto
Cannellini Bean Soup, Smoked Ham Hocks, Sofrito
Leek and Potato Soup, Bacon Lardon, Chive Oil
Butternut Squash Soup, Parmesan Cream (Vegetarian)
Field Greens and Berries - Field Greens, Berries, Baby Tomatoes, Candied Walnuts, Crumbled Goat Cheese, Sun-Dried Cherry Vinaigrette
Caprese - Heirloom Tomatoes, Burratta Cheese, Micro Basil, Croutons, Picholine-Pistou, Balsamic Gelée, Petite Salad
Pear and Blue - Baby Arugula, Poached Pear, Endive, Candied Pecans, Point Reyes Blue Cheese, Roasted Shallot Vinaigrette
Bloomsdale Spinach - Bloomsdale Spinach, Radicchio, Berries, Sweet and Salty Almonds, Ricotta Salata, Champagne Vinaigrette
Rocket and Watercress - Rocket, Watercress, Melon, Citrus Supremes, Almond Brittle, Beemster Gouda, White Balsamic Vinaigrette
Truffled Corn and Asparagus - Hydroponic Bibb, Truffled Corn, Roasted Asparagus, Applewood-Smoked Bacon, Pickled Red Onion, Creamy Goat Cheese Dressing
Roasted Ruby Beets - Frisée, Arugula, Ruby Beets, Goat Cheese, Candied Filberts, Orange Supremes, White Balsamic Grain Mustard Vinaigrette

Desserts

Berries and Cream Mousse - Lush White Chocolate and Raspberry Mousse, Chocolate Brownie Crust, Raspberry Coulis, Berry-Basil Compote, Crème
Tres Leches Strawberry Cake - Three-Milk Cake, Vanilla Crème Filling, Carlsbad Strawberries, Strawberry-Rhubarb Jam
Crème Brûlée Cappuccino - Velvety Mocha Mousse, Coffee Brûlée, Brandy Scented Vanilla Cake, Chocolate Glacé, Almond Biscotti, Golden Chocolate Pearls
White Chocolate Café Latte - White Chocolate Mousse, Coffee-Infused Brownie Crust, Mocha Whip, Wild Berries, Cocoa Dust
Triple Chocolate Cheesecake - Dark and Milk Chocolate Layered Cheese Cake, Devil's Food Chocolate Cake Crust, Ganache Icing, Cocoa Crème
Chocolate Hazelnut Crunch - Creamy Bittersweet Chocolate Mousse, Hazelnut Milk Chocolate Flourless Cake, Nutella Crème, White Chocolate Sauce, Silver Chocolate Pearls
Cocoa Dulce De Leche Pyramid - Dark Chocolate Mousse, Caramel Center, Walnut-Chocolate Brownie Cust, Salted Caramel Sauce, Tart Berries, Praline Crumble

Plated Dinner Continued

Entrées (Choice of One, Two or Three)

The Cost of the Highest Priced Entrée Selection will be Applied to All Guests. If Three Entrées are Selected, an Additional \$2 will be Charged Per Guest. Please Select One Vegetarian Option (See Page 33) in Addition to Your Main Course Selections to Accommodate Your Vegetarian Guests. Entrée Counts for Each Selection will be Required 3 Business Days Prior to the Event. When More than One Entrée is Selected, Meal Indicators will be Required

Orange Balsamic Chicken*

Pan-Seared Chicken Breast, Rosemary Orange Balsamic Glaze, Boursin-Puréed Potatoes, Seasonal Vegetables
\$75 per Guest

Suggested Wine Pairing - Trione Vineyards and Winery Pinot Noir, Russian River Valley - \$62 per Bottle

Pineapple Amasu Chicken*

Grilled Chicken Breast, Caramelized Pineapple-Ginger Compote, Pan Jus, Furikake Rice, Aloha Vegetables
\$75 per Guest

Suggested Wine Pairing – Markham Vineyards Sauvignon Blanc, Napa Valley - \$60 per Bottle

Chicken Porcini*

Porcini Mushroom-Dusted Chicken Breast, Madeira Sauce, Wild Mushrooms, Lux Potatoes, Seasonal Vegetables
\$75 per Guest

Suggested Wine Pairing – Benzinger Family Winery Merlot, Sonoma County - \$60 per Bottle

Tortilla-Crusted Chicken*

Tortilla-Crusted Chicken Breast, Hominy and Bell Pepper Sauce, Broccolini Tips, Crispy Cotija Polenta Cake, Smoked Tomato Sauce
\$75 per Guest

Suggested Wine Pairing - J. Lohr Pinot Noir, Falcon's Perch, Monterey County- \$56 per Bottle

Tropical Lemongrass White Fish

Grilled White Fish, Mango Lillikoi Relish, Toasted Coconut Rice, Firecracker Vegetables, Coconut Curry Drizzle
\$77 per Guest

Suggested Wine Pairing - King Estate Pinot Grigio, Oregon - \$56 per Bottle

Local Albacore

Grilled Albacore, Sautéed Rainbow Swiss Chard, Pee Wee Potatoes, Charred Lemon, Vine Ripe Tomatoes and Olives
\$79 per Guest

Suggested Wine Pairing - Sonoma-Cutrer Pinot Noir, Sonoma Coast - \$60 per Bottle

Sustainable Salmon

Pan-Seared Salmon, Smoked Sauce Choron, Dijon Bacon Potato, Rainbow Chard
\$79 per Guest

Suggested Wine Pairing - Hill Family Estate Merlot, Beau Terre Vineyard, Napa Valley - \$68 per Bottle

** All Poultry is Free Range and Humanely Grown. Certified Organic Chicken - Additional \$4 per Guest*

Plated Dinner Continued

Fiery Butter Fish

Potato-Crusted Butter Fish, Chorizo and Sherry Chive Sauce, Pearl Pilaf, Garlic-Braised Long Beans

\$79 per Guest

Suggested Wine Pairing - Laird Red Hen Family Estate Chardonnay, Napa Valley - *\$62 per Bottle*

Local Sea Bass

Pan-Seared Local Sea Bass, Tomato and Wild Rice Salad, Parmesan Zucchini and Peas, Chimichurri Sauce

\$84 per Guest

Suggested Wine Pairing - Trimbach Réserve Pinot Grigio, Alsace, France - *\$62 per Bottle*

Seared Diver Scallops

Pan-Seared Sea Scallops, Roasted Corn and Bacon Relish, Cauliflower Potato Purée, Seasonal Vegetables, Chive Beurre Blanc

\$86 per Guest

Suggested Wine Pairing - J. Lohr "Riverstone" Chardonnay, Arroyo Seco, Monterey - *\$56 per Bottle*

Apple Ginger Pork Chop

Herb-Crusted Pork Chop, Brandy Apple Glaze, Rosemary Goat Cheese Lux Potato, Seasonal Vegetables

\$79 per Guest

Suggested Wine Pairing - Mignanello Pinot Noir, KW Vineyard, Santa Lucia Valley - *\$64 per Bottle*

Midnight-Braised Beef Short Rib

Smoked Tomato Jam, Pan Jus, Garlic Mustard Mash, Seasonal Vegetables

\$78 per Guest

Suggested Wine Pairing - William Hill Estate Cabernet Sauvignon, Central Coast - *\$54 per Bottle*

New York Steak

Grilled New York Steak, Port Wine Demi, Sauce Béarnaise, Double-Stuffed Russet Potato, Seasonal Vegetables

\$85 per Guest

Suggested Wine Pairing - Vinyard 29 Cabernet Sauvignon, Cru, Napa Valley - *\$74 per Bottle*

Big Blue Filet Mignon

Pan-Seared Filet Mignon, Maytag Blue Cheese-Crusted Bacon-Wrapped Filet of Beef, Garlic Demi and Horseradish Hollandaise, Crispy Fried Onions, Crushed Yukon Potatoes, Grilled Asparagus

\$90 per Guest

Suggested Wine Pairing - Hess Cabernet Sauvignon, Shirrtail Ranches North Coast - *\$58 per Bottle*

Plated Dinner Continued

Duo Entrées (Choice of One)

Limit One Duo Entrée Selection per Event. Please Select One Vegetarian Option (See Page 33) in Addition to Your Duo Selection to Accommodate Your Vegetarian Guests. Entrée Counts for Each Selection will be Required 3 Business Days Prior to the Event. Meal Indicators will be Required for Your Vegetarian Guests

Honey-Glazed Salmon and Boursin-Stuffed Chicken*

Citrus Honey-Glazed Salmon Filet and Chive Boursin-Stuffed Chicken Breast, Sage Pan Jus, Roasted Garlic Vegetable Risotto, Seasonal Vegetables

\$84 per Guest

Suggested Duo Wine Pairing -

Hidden Crush Chardonnay, Central Coast - *\$52 per Bottle*

J. Lohr Pinot Noir, Falcon's Perch, Monterey County - *\$56 per Bottle*

Midnight-Braised Beef Short Rib and Chicken Porcini*

Red Wine-Braised Beef Short Rib, Smoked Tomato Jam, Pan Jus, Porcini-Crusted Chicken Breast, Wild Mushrooms, Calvados Demi-Glace, Zucchini and Lemon Thyme Lux Potatoes, Seasonal Vegetables

\$84 per Guest

Suggested Duo Wine Pairing -

Sonoma-Cutrer Chardonnay, Russian River Ranches - *\$60 per Bottle*

Foxglove Cabernet Sauvignon, Paso Robles - *\$56 per Bottle*

Asian-Braised Beef Short Rib and Tropical Lemongrass White Fish

Anise-Braised Beef Short Ribs, Shoyu Demi, Grilled White Fish, Mango Lilikoil Relish, Wasabi Mash, Seasonal Vegetables

\$83 per Guest

Suggested Duo Wine Pairing -

Tora Bay Sauvignon Blanc, Martinborough, New Zealand - *\$56 per Bottle*

Kenwood Vineyards "Yulupa" Merlot, California - *\$56 per Bottle*

Petite Filet and Herb-Crusted Chicken*

Grilled Petite Filet, Pomegranate Port, Herb-Crusted Chicken, Rosemary Jus, Roasted Garlic Mashed Potatoes, Seasonal Vegetables

\$89 per Guest

Suggested Duo Wine Pairing -

Laird Red Hen Family Estate Chardonnay, Napa Valley - *\$62 per Bottle*

Seven Hills Merlot, Columbia Valley, Washington - *\$72 per Bottle*

** All Poultry is Free Range and Humanely Grown. Certified Organic Chicken - Additional \$4 per Guest*

Plated Dinner Continued

Petite Filet and Prawns

Pan-Seared Petite Filet, Port Wine Caramelized Red Onion Relish, White Wine-Roasted Prawns, Lemon Beurre Blanc, White Truffle Potato Purée, Oven-Roasted Vegetable Stack

\$92 per Guest

Suggested Duo Wine Pairing -

Loriella Pinot Grigio, Venezia, Italy - *\$50 per Bottle*

Gibbs Cabernet Sauvignon, Three Clones, Napa Valley - *\$64 per Bottle*

Petite Filet and Lobster Tail

Pan-Seared Petite Filet, Pomegranate Port, Broiled Lobster Tail, Vanilla Bean Beurre Blanc, Saffron Potato Purée, Charred Jumbo Asparagus

\$98 Price per Guest

Suggested Duo Wine Pairing -

Sonoma-Cutrer Chardonnay, Russian River Ranches - *\$60 per Bottle*

Vinyard 29 Cabernet Sauvignon, Cru, Napa Valley - *\$74 per Bottle*

Plated Dinner Continued

Vegetarian and Vegan Entrées (Choice of One)

Please Select One Vegetarian Option in Addition to Your Main Course Selections to Accommodate Your Vegetarian Guests. "V" Denotes Vegan Entrée

Roasted Poblano Sweet Corn Ravioli

Ricotta-Stuffed Ravioli, Roasted Poblano and Sweet Corn Relish, White Cheddar Sauce, Pumpkin Seed Oil, Toasted Pine Nuts

Lemon Thyme Gnocchi

Lemon Thyme Gnocchi, Chef's Whim of Seasonal Vegetables, Asiago Cream Sauce

Lasagna Stack

Spinach Pasta, Cremini Mushrooms, Bloomsdale Spinach, Ricotta, Hothouse Tomato Sauce

Seared Panela

Seared Panela Cheese, Farro and Field Bean Salad, Grape Tomato and Fire-Roasted Pepper Relish

Southwest Bowl

Chipotle Black Bean Patty, Ancho Chile Tomato Jam, Brown Rice, Pasilla-Stewed Pintos, Charred Corn, Avocado Salsa, Cilantro, Cotija Cheese

Grilled Mushroom Wellington

Puff Pastry, Mushroom Duxelle, Swiss Chard, Goat Cheese, Smoked Red Pepper Coulis

Roasted Cauliflower Steak (V)

Fennel-Roasted Cauliflower Steak, Red Quinoa, Currants, Spinach, Coriander Vinaigrette

Spaghetti Squash Primavera (V)

Chive-Scented Spaghetti Squash, Grilled Vegetables, Heirloom Tomato Relish, Basil Pesto

Ratatouille à la Provençal (V)

Julienned Carrots, Zucchini and Gold Bar Squash, Roasted Mushroom, Garlic and Tomato Ragù

Soba Noodle with Green Chile Curry Pesto (V)

Wild Mushrooms, Asparagus, Baby Bok Choy, Vegetable Kimchi, Cilantro, Scallion

Buffet Dinner

Prices are Based on a One and a Half Hour Serve Time

La Luna

Pozole Soup, Seasoned Pork, Hominy Corn, Green Chiles
Spears of Romaine, Cotija Cheese, Pepitas, Tomatoes with Creamy Cilantro Caesar
House-Made Tortilla Chips, Guacamole, Salsa and Queso Blanco Sauce

Entrées:

Chipotle Raspberry Chicken
Grilled Skirt Steak
Chile Cheese Rellenos
Grilled Fajita Vegetables
Spanish Rice Pilaf with Roasted Corn, Sweet Onions, Crispy Garlic and Pepitas
Braised Black Beans with Poblano Chiles, Garlic and Cilantro
Warm Flour and Corn Tortillas

Condiments:

Diced Lettuce, Shredded Cheese, Cotija Cheese, Sour Cream, House-Made Salsa, Onions, Tomatoes, Cilantro

Desserts:

Warm Mexican Chocolate Pecan and Cinnamon Cake
Traditional Flan
Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas
\$86 per Guest

Pub Grub

*Salad Shaker Station

Iceberg Boat - Roasted Tomatoes, Smoked Slab Bacon, Crumbled Blue Cheese, Jalapeño Croutons
Chop Salad - Shrimp, Sugar Peas, Sprouts, Scallions, Carrots, Bean Sprouts, Wontons, Pineapple Ginger Dressing

*Hot Wing Bar

Fried Chicken Hot Wings Tossed-to-Order - Traditional Buffalo, Spicy Ginger Shoyu or Chipotle Raspberry
Raw and Pickled Crudité Bar with Chef's Whim of Farmers Market Vegetables, Ranch and Blue Cheese Dressing

Flat Bread Pizza Station

Veggie Supreme - Red and Yellow Bell Peppers, Black Olives, Mushrooms, Artichokes, Tomato, Mozzarella, Pesto Sauce

Meat Lover's - Shredded Short Rib, Italian Sausage, Salami, Pepperoncini, Roasted Red Pepper, Fresh Oregano, Chili Flakes, Mozzarella, Chunky Tomato Basil Sauce

Sandwich Station

Cuban - Slow-Roasted Pork, Thin Slices of Ham, Swiss Cheese, Dill Pickle, French Bread
Rueben - Pastrami, Smoked Bacon Sauerkraut, Thousand Island, Swiss Cheese, Rye Bread

Mac and Cheese Bar

Panko-Crusted Mac and Cheese Bar Served with Truffled Black Forest Ham, Tomatoes, Jalapeños, Charred Corn, Roasted Artichokes, Sour Cream

Dessert and Coffee Station

Salted Caramel and Peanut Butter and Jelly Blondies
*Root Beer Float Station, Vanilla Bean Ice Cream, Root Beer, Cream Soda
Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas
\$90 per Guest - * \$175 Chef Fee Required, per 100 Guests

Buffet Dinner Continued

Prices are Based on a One and a Half Hour Serve Time

Mediterranean

Romaine and Spring Green Mix, Cucumbers, Baby Tomatoes, Red Onions, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette

Tabouleh Salad with Bulgar, Tomatoes, Cucumbers, Chopped Parsley, Mint, Onion, Garlic, Lemon Juice

Savory Pita Chips with Traditional Hummus, EVOO, Fresh Herbs

Warm Pita Bread

Entrées:

Za'atar Spice-Roasted Chicken Thighs, Cucumber and Feta Quinoa, Roasted Radishes, Field Beans, Persian Vinaigrette

Mint and Basil-Grilled Lamb Brochette, Tahini Yogurt Sauce

Deep-Fried Falafels, Red Onions, Cucumbers, Tomatoes, Tzatziki Sauce

Saffron Basmati Pilaf

Charred Roma Tomatoes and Grilled Vegetables, Mint Pesto

Desserts:

Lemon and Cherry Panna Cotta

Walnut and Honey Baklava

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$92 per Guest

Mahalo

Mixed Greens, Mandarins, Crispy Wontons, Goat Cheese, Miso Ginger Dressing

Roasted Corn and Edamame Salad

Udon Noodle Salad

Hawaiian Sweet Rolls and Sweet Butter

Entrées:

Kinuko-Smoked Pork Ribs, Grilled Pineapple Relish

Lau Lau Chicken Breast Roasted in Banana Leaves, Shoyu-Marinade, Spinach, Garlic

Lemongrass-Steamed White Fish, Ginger, Scallion, Miso Broth

Steamed Jasmine Rice

Grilled Vegetables Stir Fry with Sweet Chile Sauce

Desserts:

Coconut Panna Cotta

Pineapple Cupcakes with Lemon Dream Frosting

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$94 per Guest

Buffet Dinner Continued

Prices are Based on a One and a Half Hour Serve Time

IQ BBQ

Traditional Cole Slaw

Bacon and Apple Sweet Potato Salad

Texas Toast and Corn Bread

Entrées:

Whole-Smoked Chicken

Baby Back Ribs

Coffee and Brown Sugar-Rubbed Brisket

Assorted Mopping Sauces: Island Barbeque Sauce, Maple Bacon Barbeque Sauce, Mustard Barbeque Sauce

Chorizo and Jalapeño Mac and Cheese

Smokey Pork and Beans

Buttered Corn on the Cobb

Desserts:

*Peach Cobbler a la Mode

Banana Pudding

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$95 per Guest- * \$75 Attendant Fee Required, per 100 Guests

Buono Cena

Traditional Minestrone

Focaccia and Lavash Bread with EVOO and Aged Balsamic Vinegar

Spring Mix, Arugula, Shaved Fennel, Pine Nuts, Ricotta Salata, Currants, Lemon Truffle Vinaigrette

Antipasto Platter of Assorted Charcuterie, Fine Cheeses and Marinated Olives

Entrées:

Pesto-Baked Chicken Breast, Basil, Lemon, Garlic Parmesan, Pine Nuts, Savoy Spinach, White Wine Pan Jus

Herb-Crusted Pork Loin, Brined Black Olives, Blistered Tomatoes, Basil Sherry Cream Sauce

Venus Clams, White Wine, Garlic Herb Broth

Traditional Linguini, Herbs, EVOO, Parmesan

Seasonal Vegetables

Desserts:

Blueberry Tiramisu

Assorted Mini Macarons and Sweet Ricotta Cannolis

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$96 per Guest

Buffet Dinner Continued

Prices are Based on a One and a Half Hour Serve Time

High Tide

Bay Shrimp and Rice Soup, Ginger Miso Broth

Hawaiian Greens, Cucumbers, Green Onions, Red and Yellow Peppers, Bean Sprouts, Carrots, Crispy Wontons, Sesame-Candied Macadamia Nuts, Mango Vinaigrette Dressing

Traditional Macaroni Salad

Hawaiian Sweet Rolls and Sweet Butter

Entrées:

Kahlua Pork Brochettes, Sticky Soy Reduction

Luau Coconut Chicken Thighs, Scallions, Ginger, Cilantro, Coconut-Lime Broth

Salt and Pepper-Fried Sand Dabs, Scallions, Garlic, Chile Flakes, Salty Mango Serrano Sauce

Pineapple-Fried Rice

Grilled Vegetables, Sichuan Peppercorn

Desserts:

Coconut Cream Pie

Tahitian Vanilla Bean and Chocolate Whoopie Pie

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$96 per Guest

Sunset Kitchen

Soup and Salad Station

Lobster Bisque with Fresh Chives and Crème Fraîche

Iceberg Wedge Salad, Smoked Bacon, Grape Tomatoes, Balsamic Onions, Crumbled Blue Cheese Dressing

Tomato and Mozzarella, Field Greens with Drizzled Balsamic Vinaigrette

Assorted Rolls and Sweet Butter

Entrées and Sides Station

*Carved Hanger Steak with House-Made Steak Sauce

Chef's Secret Smokehouse Chicken, Charred Onions, BBQ Jus

Citrus Dill-Glazed Salmon

Buttered Corn on the Cobb

Farm to Table Vegetables

Masher Station

Whipped Mash

Condiments: Butter, Sour Cream, Chives, Bacon, Crumbled Blue Cheese, Shredded Cheddar, Diced Mushrooms

Dessert and Coffee Station

Strawberry Rhubarb Cobbler

Chocolate Raspberry Devil's Food Cake

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

\$98 per Guest - *\$175 Optional Carving Fee, per 100 Guests

Buffet Dinner Continued

Prices are Based on a One and a Half Hour Serve Time

Coastal

California Cioppino, Scallops, Shrimp, Clams, Chef's Catch of the Day, Tomatoes, Fennel, Garlic, Spanish Chorizo
Salad Bar - California Field Greens, Tomatoes, Cucumbers, Radishes, Baby Carrots, Sprouts, Vermont-Aged Cheddar, Roasted Mushrooms, Chick Peas, Sweet Peas, Crumbled Blue Cheese, Garlic Croutons, Crispy Pancetta, Red Onions, Chef's Selection of Dressings

Mini Sourdough Rolls, French Baguette, Sweet Butter

Entrées:

*Grilled Split Maine Lobster Tail served with Drawn Butter *(Two splits per person)*

Marinated Skirt Steak

Grilled Lemon Herb Chicken

Lucky Vegan Boil, Baby Bliss Potatoes, Corn on the Cobb, Cauliflower, Rappini

Desserts:

Paradise Chocolate Cake

Strawberry Shortcake

Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot Teas

*\$110 per Guest - *Optional \$175 Chef Fee, per 100 Guests*

Wine List

Sparklers

Arte Latino, Brut, Cava, Spain	\$48
Wilson Creek Winery and Vineyards, Almond Flavored Champagne, California	\$50
Kenwood Vineyards, "Yulupa" Cuvée Brut, California	\$52
Gérard Bertrand, Brut Rosé, Crémant de Limoux, France	\$58
Mumm Napa, Brut Prestige, Sparkling NV, Napa Valley	\$62
Veuve Clicquot, Brut, "Yellow Label", Ponsardin, France	\$88

Pinot Grigio

Available, Puglia, Italy	\$48
Loriella, Venezie, Italy	\$50
King Estate, Oregon	\$56
Trimbach, Réserve, Alsace, France	\$62

Sauvignon Blanc

Murphy Goode, California	\$48
Matanzas Creek Winery, Sonoma County	\$54
Tora Bay, Martinborough, New Zealand	\$56
Markham Vineyards, Napa Valley	\$60
Cakebread Cellars, Napa Valley	\$68

Chardonnay

Alias, California	\$48
Hidden Crush, Central Coast	\$52
J. Lohr, "Riverstone", Arroyo Seco, Monterey	\$56
Ferrari-Carano, Tre Terre, Russian River Valley	\$58
Sonoma-Cutrer, Russian River Ranches	\$60
Laird Red Hen Family Estate, Napa Valley	\$62

Wine List Continued

Pinot Noir

Alias, California	\$48
J. Lohr, Falcon's Perch, Monterey County	\$56
Sonoma-Cutrer, Sonoma Coast	\$60
Trione Vineyards and Winery, Appellation River Ranch, Russian River Valley	\$62
Mignanelli, KW Vineyard, Santa Lucia Highlands	\$64
Belle Glos, Las Alturas Vineyard, Santa Lucia Highlands	\$70
Paro, Russian River Valley	\$72

Merlot

Alias, California	\$48
Kenwood Vineyards, "Yulupa", California	\$56
Benzinger Family Winery, Sonoma County	\$60
Hill Family Estate, Beau Terre Vineyard, Napa Valley	\$68
Seven Hills, Columbia Valley, Washington	\$72

Cabernet Sauvignon

Alias, California	\$48
William Hill Estate, Central Coast	\$54
Foxglove, Paso Robles	\$56
Hess, Shirrtail Ranches, North Coast	\$58
Gibbs, Three Clones, Napa Valley	\$64
Vineyard 29, Cru, Napa Valley	\$74

Bar Packages

One Bar Required Per 75 Guests, \$175 Bartender Fee Applies to Each Bar

	Gold	Platinum	Cordials
Vodka	Absolut	Grey Goose	Cointreau L'unique
Tequila	El Jimador	Patron Silver	Kahlúa
Gin	Beefeater	Bombay Sapphire	Bailey's Irish Cream
Rum	Silver Bacardi	Flor de Cana	Disaronno Amaretto
Scotch	Dewar's	Macallan 12yr	Dow's 10yr Tawny Port
Whiskey	Jack Daniels	Maker's Mark	

Standard Wines

Canyon Road, Chardonnay
 Canyon Road, Pinot Grigio
 Canyon Road, Cabernet Sauvignon
 Canyon Road, Merlot

Premium Wines

Kenwood Vineyards, California, "Yulupa" Cuvée Brut
 Matanzas Creek Winery, Sonoma County, Sauvignon Blanc
 Hidden Crush, Central Coast, Chardonnay
 Sonoma-Cutrer, Sonoma Coast, Pinot Noir
 William Hill Estate, Central Coast, Cabernet Sauvignon

Hosted Bar Packages...

Package Bars are Priced per Guest, Based on Full Guarantee and Include Gold **or** Platinum Liquor, Cordials, Standard Wines, Local Micro Brews, Imported/Domestic Beers, Soft Drinks and Bottled Water.

****Upgrade the Below Packages to Include Premium Wines for an Additional \$3 per Guest, Per Hour**

Gold Liquor

One Hour	\$24.00
Two Hours	\$40.00
Three Hours	\$52.00
Four Hours	\$62.00
Additional...	\$8.00 per hour

Platinum Liquor

One Hour	\$28.00
Two Hours	\$47.00
Three Hours	\$61.00
Four Hours	\$72.00
Additional...	\$9.00 per hour

Hosted Beer & Wine Bar Packages...

Package Bars are Priced per Guest, Based on Full Guarantee and Include Standard **or** Premium Wines, Local Micro Brews, Imported/Domestic Beers, Soft Drinks and Bottled Water. O'Doul's is Available on Request.

Standard

One Hour	\$20.00
Two Hours	\$28.00
Three Hours	\$36.00
Four Hours	\$44.00
Additional...	\$6.00 per hour

Premium

One Hour	\$22.00
Two Hours	\$33.00
Three Hours	\$42.00
Four Hours	\$51.00
Additional...	\$7.00 per hour

Local Micro Brews

Stone Delicious IPA
 Ballast Point California Kölsch
 Coronado Orange Avenue Wit
 Duck Foot Blonde Ale (Gluten Reduced)
 Julian Hard Cider (Gluten Free)

Imported/Domestic Beer

Corona
 Coors Light
 Heineken
 Fat Tire Amber Ale

On Consumption...

Consumption Bars are Priced Per Drink and Include Your Choice of the Below Items

Hosted

Cordials	\$14.00
Platinum Liquor	\$14.00
Gold Liquor	\$12.00
House Wine	\$10.00
Premium Wine	\$11.00
Local Micro Brews	\$ 9.50
Imported/Domestic Beer	\$ 7.50
Soft Drinks	\$ 5.50
Mineral Waters	\$ 5.50

No-Host/Cash Bar

Cordials	\$15.00
Platinum Liquor	\$15.00
Gold Liquor	\$13.00
House Wine	\$11.00
Premium Wine	\$12.00
Local Micro Brews	\$10.00
Imported/Domestic Beer	\$ 8.00
Soft Drinks	\$ 6.00
Mineral Waters	\$ 6.00