



2017 Holiday Dinner Packages

Hors d'oeuvres

Artisan Cheese Board, Grapes + Organic Honeycomb, Crab + Boursin Mushrooms,
Seared Ahi on Polenta, Chicken Sate + Peanut Sauce

Choice of one salad

Humphreys arugula salad, baby lettuces + poached pears, prosciutto, candied walnuts
So Cal Caesar salad, baby gem + sliced avocado + tomatoes + parmesan crostini
Roasted local beets + green goddess puree + tangerines + goat cheese + living cress + pistachio crumbs

Dinner Selections

Includes Warm Rolls + Butter
Italian Roast Coffee + Flavored Teas offered complimentary for the entire function

Preselect two entrees and one vegetarian alternative

HALIBUT | \$62

Pan seared Alaskan halibut + braised apple and fennel + mascarpone polenta cakes + saffron vin blanc

SALMON | \$58

Grilled Salmon + butternut squash "farotto", + baby sunburst + crispy brussels sprouts

FILET MIGNON | \$70

Grilled filet mignon + farmers carrots + forest mushroom + dauphinoise potatoes + pinot noir reduction

ROASTED CHICKEN | \$55

Pan roasted all natural chicken breast + smashed marble potatoes + sautéed brussels sprouts

BAJA GROUPER | \$56

Sauteed local Baja grouper + asparagus risotto + braised leeks + caramelized onion marmalade

BEEF SHORT RIB | \$67

48 hour beef short rib + cauliflower puree + pomme dauphine, wild mushroom, fava beans +
housemade tomato jam

VEGETARIAN ALTERNATIVE

Butternut squash ravioli + herb cream + slow cooked tomato + goat milk feta

Choice of one of the following dessert selections

Chocolate marquise cake + raspberry puree + fresh berries, Chocolate Trilogy
Vanilla crème brûlée + lemon Madeleine + raspberries, Chocolate Caramel Pyramid
Apple cranberry crumble tart + spiced cider sauce, Key Lime Cheesecake + strawberries

20% service charge and 8% sales tax will be added to all food and beverage



2017 Holiday Dinner Packages

Hors d'oeuvres

Artisan Cheese Board + Grapes + Organic Honeycomb, Spinach + Feta Stuffed Mushrooms,
Shrimp Ceviche + Ginger Beer + Mango, Chicken Sate + Peanut Sauce

Choice of one salad

Humphreys arugula salad, baby lettuces + poached pears, prosciutto, candied walnuts
So Cal Caesar salad, baby gem + sliced avocado + tomatoes + parmesan crostini
Roasted local beets + green goddess puree + tangerines + goat cheese, living cress, pistachio crumbs

Choice of one of the following

Yukon Gold Whipped Potatoes, Roasted Chimichurri Marble Potatoes, Wild Rice + Walnuts + Cranberry
Saffron Orzo + Grilled Scallions, Potato Au Gratin + Sharp cheddar

Choice of one of the following

Grilled Asparagus Hollandaise, Roasted Baby Vegetables + Herbs + Balsamic Reduction, Ratatouille Provencal,
Cauliflower Confetti + Figs + Almonds, or Crispy Brussels Sprouts + Bacon

Choice of two of the following dessert selections

Chocolate marquise cake + raspberry puree + fresh berries, Chocolate Trilogy
Vanilla crème brulee + lemon Madeleine + raspberries, Chocolate Caramel Pyramid
Apple cranberry crumble tart + spiced cider sauce, Key Lime Cheesecake + strawberries

Buffet Selections

Includes Warm Rolls + Butter
Italian Roast Coffee + Flavored Teas offered complimentary for the entire function

HUMPHREYS CLASSIC BUFFET | \$76

Grilled Scottish salmon filet + citrus beurre blanc + piquillo pepper relish
Slow roasted prime rib au jus + horseradish cream, Carved roasted turkey + sage stuffing + cranberry sauce

THE ISLANDER BUFFET | \$74

Seared Baja grouper + mango relish + citrus butter sauce + crispy leeks
Braised Short Ribs "Kalbi Style" + fried plantains, Sugar + salt crusted Pork Loin + sweet chili peanut sauce

BAYFRONT BUFFET | \$76

Grilled local sea bass + sautéed rock shrimp + tangerine reduction, Seared Jidori chicken breast + wilted spinach + tomatoes + mushrooms, Slow cooked Angus sirloin + shiitake mushroom gravy + buttered leeks

CHEF'S CHOICE BUFFET | \$75

Pan seared California seabass + jicama relish + grilled Maui onions, Grilled "Dr. Pepper" skirt steak + guava barbecue sauce, Mustard + herb crusted duroc pork loin + spiced apple chutney

SHORELINE POINT BUFFET | \$74

Pepper crusted swordfish + braised Swiss chard, Pine nut crusted chicken + lemon + capers,
Grilled top sirloin + charred rapini + pinot noir reduction

20% service charge and sales tax will be added to all food and beverage