



# 2017 Banquet Menu

*Featuring Executive Chef Reden Ramos*



Humphreys Half Moon Inn  
2303 Shelter Island Drive  
San Diego, CA 92106

Hotel 619-224-3411  
Sales & Catering 800-377-1177  
[www.halfmooninn.com](http://www.halfmooninn.com)





## BREAKFAST MENU

### PLATED BREAKFAST SELECTIONS

Includes orange juice, and coffee or hot tea

#### Humphreys American Breakfast

Two scrambled eggs, choice of apple wood smoked bacon or chicken apple sausage, breakfast potatoes, baked goods, and fresh fruit salad  
\$21

#### Wild Blueberry Pancakes

Fluffy pancakes with organic blueberries and blueberry compote, whipped butter, warm maple syrup, fresh fruit, and choice of apple wood bacon or chicken apple sausage  
\$20

#### Breakfast Burrito

A San Diego tradition, scrambled eggs, chorizo, potatoes, cheddar cheese & cilantro, served with roasted tomato salsa and fresh fruit salad  
\$19

#### Vegetarian Quiche

Fresh baked quiche with portobello mushrooms, gruyere, spinach, onions, breakfast potatoes & fruit  
[Add bacon, or ham - \$2 per person]  
\$19

### BREAKFAST BUFFETS

One hour service | Minimum of 10 people  
Includes orange juice, coffee and hot tea

#### Continental

Assorted Danish, muffins, and croissants, creamery butter, house made jam and jelly  
\$18

#### Premium Continental

Assortment of fresh baked pastries, Danish & breakfast breads, wild blueberry & banana nut muffins, almond biscotti, assorted bagels w/ strawberry cream cheese, sliced tropical fruit, flavored yogurts  
\$22

#### The Energizer

Sliced tropical fruits and berries, mango ginger smoothies, yogurt & house made granola parfaits, red quinoa "Oatmeal", organic brown sugar and local honey  
\$20

#### The Baja Breakfast

Sliced tropical fruit and berries, churros with Nutella, huevos rancheros, traditional chilaquiles, warm tortillas, chorizo and sweet potato hash, grilled peppers, onions, avocado and roasted tomato salsa, shredded cheddar, sour cream, pico de gallo and cilantro  
\$26

#### Humphreys Executive Breakfast Buffet

Fresh baked breakfast pastries, muffins & breads, assorted bagels with lox, cream cheese, sliced tropical fruit, assorted yogurts, scrambled eggs with chives, apple wood smoked bacon, chicken & apple sausage, rosemary breakfast potatoes  
\$28

#### Breakfast Burrito Bar

Machaca burritos with cheddar cheese, onions, tomatoes, sour cream, and salsa bar, breakfast potatoes, and fresh fruit salad  
\$24

#### Quiche Breakfast Buffet

Spinach and gruyere quiche, turkey bacon and cheddar quiche, breakfast potatoes, and fresh fruit salad  
\$24

#### Frittata Breakfast Buffet

Broccoli and ricotta frittata, chicken apple sausage and goat cheese frittata, breakfast potatoes and fresh fruit salad  
\$24



## The Meeting Planners Package

### Early Morning – 60 minutes

Choice of Premium Continental, Energizer, Burrito Bar, Frittata, or Quiche Buffet

### Morning Break- 15 minutes

Regular and decaffeinated coffee, assorted soft drinks

### Afternoon Break – 15 minutes

Regular and decaffeinated coffee, iced tea, and assorted soft drinks

Your choice of one of the following:

Cookies, brownies, candy bars, granola bars,  
or variety of whole fruit

\$29

## A la Carte

Freshly Brewed Regular or Decaffeinated Coffee,  
Variety of Hot Herbal Teas  
\$50 per gallon / \$25 per silex

Iced Tea, Orange, Cranberry, Tomato,  
Pineapple or Grapefruit Juice or Lemonade  
\$35 pitcher

Assorted Soft Drinks  
\$3.50 each

Bottled Still or Sparkling Water  
\$4 each

Assorted Danish Pastries, Specialty Muffins,  
Bagels with Cream Cheese, Flaky Croissants  
\$45 per dozen

Whole Fruit (Bananas, Oranges or Apples)  
\$3 each

Fruit Kabobs with honey yogurt dip  
\$50 per dozen

Low fat Cottage Cheese, Peanut Butter or Nutella  
\$2.50 per person

Individual Fruit Yogurt  
\$4.25 each

Boxed Kashi Cereal, or Steel Cut Oatmeal  
\$3.50 each

Hard Boiled Eggs  
\$2.50 each

Kahlua Brownies, Chocolate Chip, Oatmeal, White  
Chocolate Macadamia, or Peanut Butter Cookies  
\$40 per dozen

Assorted Candy Bars, Ice Cream Bars,  
Frozen Fruit Bars or Granola Bars  
\$45 per dozen

Individual Bags of Potato Chips and Pretzels  
\$35 per dozen

Mixed Nuts, Honey Roasted Peanuts, or Trail Mix  
\$14 per bowl



## Shelter Island Brunch

Orange, cranberry, and pineapple juices, assorted teas and coffee  
Sliced tropical fruit and berries  
Yogurt and granola parfaits with minted pineapple salsa  
Scrambled eggs with chives  
Apple wood smoked bacon and chicken apple sausage  
Rosemary breakfast potatoes

Santa Monica smokehouse salmon with traditional garnish & bagel chips  
Herb crusted pork loin with Julian apple sauce  
Duck Shepherd's pie with peas, carrots and secret spices  
Grilled vegetable lasagna with ricotta and San Marzano tomatoes  
Fricassee of local and seasonal vegetables

Chef's dessert table

\$48 per person

## Additional Enhancements

### Attended Stations

Omelet station | \$12 per person  
Pancakes or waffles | \$10 per person  
Carved prime rib | \$14 per person  
Carved leg of lamb | \$16 per person  
Roasted turkey breast | \$12 per person  
Herb crusted pork loin | \$12 per person

### Seafood

California rolls | \$12 per person  
Alaskan crab legs | \$18 per person  
Chilled poached shrimp | \$16 per person  
Split chilled Maine lobster | \$25 per person  
Tuna Poke with won tons | \$16 per person  
Steamed mussels and clams | \$14 per person

## Humphreys Sunday Champagne Brunch – only on Sunday

Enjoy a mouth-watering array of specialties from Eggs Benedict and Omelets made to order, to a variety of Freshly Baked Goods, Bacon and Sausage, Au Gratin Potatoes, variety of Cheese and Fresh Fruit, Salad Selections, Smoked Salmon Flatbread, Baby Back Ribs  
Carving station with Cedar River Prime Natural Beef, Roast Turkey Breast, and Honey Glazed Hormel Pit Ham, Variety of Pasta, Carnitas and Steak Rancheros, Snow Crab Legs, Oysters on the Half Shell, Steamed Mussels, Baked Fish, Assortment of Sushi, all topped off by an incredible Ice Cream Sundae Bar and Chef's Dessert Selections

Contact the Sales & Catering Department for current pricing information

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## SPECIALTY REFRESHMENT PACKAGES

One hour service | Minimum of 10 people

When selected for the afternoon break in the Meeting Planners Package, deduct \$5.00 per person

### **Veggie Break**

Vegetable crudite with ranch dip,  
sliced fresh fruit with yogurt dipping sauce  
iced tea and sparkling water  
\$12

### **Intermission**

Popcorn, peanuts, potato chips, pretzels,  
assorted candy bars, iced tea and soft drinks  
\$13

### **Cookie Cravings**

Chocolate chip, peanut butter, oatmeal,  
and white chocolate macadamia cookies,  
milk and soft drinks  
\$12

### **Mediterranean**

Roasted red pepper hummus, eggplant baba ghanoush,  
olive tapenade with pita bread, feta, Greek olives,  
iced tea and soft drinks  
\$14

### **Happy Hour**

Imported and domestic cheeses with figs, apricots, grapes,  
apples, strawberries, walnuts, a variety of crackers,  
iced tea and soft drinks  
\$14

### **Baja Break**

Make your own nachos with corn tortilla chips, Ortega  
cheese sauce, refried beans, diced tomatoes and onions,  
jalapenos, salsa fresca, guacamole and sour cream,  
iced tea and soft drinks  
\$15

### **Health Nut**

Assorted yogurt, granola bars, sliced fruit,  
bottled still and sparkling water  
\$12

### **The Ice Cream Sundae Break**

Vanilla and chocolate ice cream, hot caramel and chocolate  
syrup, strawberry and pineapple toppings mixed nuts,  
whipped cream, and candy bar sprinkles,  
iced tea and soft drinks  
\$15



## HUMPHREYS PLATED LUNCH MENU

### Salads

Includes rolls and butter, choice of dessert, iced tea and coffee service

#### Traditional TJ Caesar Salad

Chopped romaine hearts, house made Caesar dressing, herbed croutons and shaved parmesan.  
with grilled Jidori chicken \$24  
with grilled marinated shrimp \$26

#### Seared Tuna Nicoise

Pan seared rare Ahi, hand harvested lettuces, potatoes, olives, boiled eggs, green beans, caper berries and lemon vinaigrette  
\$26

#### Shrimp Caprese

Grilled marinated jumbo prawns, sliced heirloom tomatoes, fresh mozzarella, basil, olive tapenade, Temecula olive oil and aged balsamic  
\$25

#### South of the Border Chopped Salad

Crispy tortilla bowl, romaine hearts, grilled Jidori chicken, black beans, avocado, pepper jack cheese, and cilantro vinaigrette  
\$26

### Cold Sandwiches

Served with choice of fingerling potato salad with farm egg, smoked bacon and mustard dressing, cole slaw, or french fries, choice of dessert, iced tea and coffee service

#### Deli Sandwich

Choice of roast beef and smoked gouda, ham and cheddar cheese, turkey and provolone or submarine sandwich, served on a Kaiser roll  
\$23

#### Grilled Vegetable Sandwich

Zucchini, yellow squash, peppers and portobello mushrooms with fresh mozzarella and arugula on fresh sourdough  
\$23

#### The Sicilian

Sliced baguette, tomato, mozzarella, arugula, prosciutto and pesto  
\$25

#### Chicken Caesar Wrap

Chopped romaine, Caesar dressing, herbed croutons, grilled chicken and shaved parmesan in a tomato tortilla  
\$24

#### Classic Club Sandwich

Smoked turkey breast, apple wood smoked bacon, lettuce, tomato and provolone on twelve grain whole wheat bread  
\$24

#### Box Lunches

Choice of any cold sandwich accompanied by potato chips, whole fruit, brownie, and soda



## Hot Sandwiches

Served with your choice of Fingerling potato salad, pasta salad, cole slaw, or french fries, choice of dessert, iced tea and coffee service

### Cheeseburger or Veggie Burger

Half pound grilled patty, melted cheddar cheese, lettuce, tomato and onion on a brioche bun  
\$24

### Grilled Chicken Panini

Jidori chicken breast, roasted tomato and olive tapenade, spicy peppers, provolone and arugula on ciabatta  
\$26

### The Steakhouse

Grilled choice sirloin, caramelized onions, sautéed mushrooms and Jarlsberg cheese on a baguette  
\$28

### Shrimp Po' Boy

Breaded deep fried shrimp, shredded lettuce, and creole mustard sauce, on a soft hoagie bun  
\$25

## Plated Lunch Entrees

Entrees include Humphreys signature salad, fresh vegetables, rolls and butter, choice of dessert, Iced tea and coffee service

### Seared Local Sea Bass

Farro and kuri squash risotto, with green goddess sauce  
\$34

### Chef's Vegetable Curry

Panang style, local harvest, coconut milk and lemon grass, steamed basmati rice  
\$28

### Grilled Salmon Filet

Saffron orzo, green bean and corn succotash, San Marzano tomato sauce  
\$32

### Shepherd's Pie

Slow braised beef, English peas and carrots, secret spices, and yukon gold potatoes  
\$25

### Pan Roasted Jidori Chicken Breast

Confit potatoes, and broccolini parmesan  
\$28

### Baja Plate

Cheese enchiladas, pork tamale, black beans, Spanish rice and salsa fresca  
\$28

### Baseball Cut Sirloin

Char grilled steak, foraged mushrooms, asparagus fricassee, peppercorn brandy sauce  
\$38

### Baked Meat or Vegetable Lasagna

San Marzano tomato sauce, Italian cheeses, basil and garlic toast  
\$28



## **LUNCH BUFFETS**

One hour service | Minimum of 25 people

Includes iced tea and coffee service

### **All American Soup and Salad Bar**

Choice of two of the following:

Creamy tomato & basil, Roasted squash bisque, Vegetarian lentil chili,  
Potato and watercress, Chicken Noodle, or Minestrone

Variety of Mixed Field Greens and Baby Spinach

A variety of toppings to include sliced mushrooms, pear tomatoes, cucumbers,  
shaved red onions, shredded carrots, cheddar and Feta cheese, blue cheese crumbles,  
alfalfa sprouts, sliced almonds, raisins, and sunflower seeds

Selection of Ranch, Blue Cheese, and Balsamic Vinaigrette Dressing

Sourdough Rolls with Butter

Fresh Berries and Brownies

\$33

### **Bayside Lunch Buffet**

Green garden salad with Ranch & Balsamic Vinaigrette Dressings, Pasta salad

Choice of two of the following:

All natural chicken breast grilled, shiitake mushroom sauce, spinach and cheese ravioli,  
seared salmon filet with lemon butter sauce, sliced skirt steak with a demi glaze,  
sliced top sirloin with brandy peppercorn sauce, seared local sea bass

Rice Pilaf and Garlic Mashed Potatoes

Fresh vegetables

Sourdough Rolls and butter

Chocolate Crème Pie and Vanilla Crème Brulee

\$37



## LUNCH BUFFETS

One hour service | Minimum of 15 people  
Includes iced tea and coffee service

### Executive Deli Buffet

Caesar salad, pasta salad, and fresh fruit display  
Sliced ham, smoked turkey, roast beef, salami, and pastrami  
Jack, swiss, and cheddar cheese, assorted breads, croissants and deli rolls,  
tomatoes, lettuce, pickles, and sliced onions  
New York cheesecake and brownies  
\$32

### Deluxe Sandwich Bar

Fingerling potato salad, sliced fresh fruit display,  
sliced turkey and provolone on silver dollar rolls,  
chicken salad croissant sandwiches, cheddar and avocado  
on focaccia, assorted pickle display  
Key lime tarts and brownies  
\$30

### Pizza Lovers Buffet

Caesar salad with parmesan and  
garlic croutons, cheese pizza,  
vegetarian pizza, and meat lovers pizza  
Brownies and cookies  
\$28

### Italian Pasta Bar

Antipasto romaine salad with parmesan dressing  
penne pasta and cheese ravioli,  
marinara, pesto, and roasted garlic cream sauce,  
sautéed fresh vegetables, garlic bread sticks  
Fresh berries and tiramisu  
\$28

### Slider Sandwich Bar

Pulled pork sliders, beef and cheddar sliders,  
swordfish sliders, french fries, cole slaw, and  
assorted cookies  
\$32

### Baja Taco Bar

Carne asada and pollo asada tacos  
with shredded cheese and all the fixins,  
Spanish rice and beans, and cinnamon churros  
\$28

### Executive Deli Platter

Sliced turkey, ham, and roast beef,  
cheddar and swiss cheese,  
sour dough and twelve grain bread,  
tomatoes, lettuce, pickles, and sliced onions  
Individual bags of potato chips  
Chocolate chip cookies  
\$25

### It's a Wrap

Veggie wraps, turkey and cheddar wraps in tomato  
tortillas, sliced fruit, pasta salad, and brownies  
\$31



## PLATED DINNER SELECTIONS

Entrees include Humphreys signature salad, fresh vegetables, rolls and butter  
Choice of dessert, iced tea and coffee service | Add sautéed shrimp to any entrée for \$6.00 per person

Pre-select up to two entrees and one vegetarian option for your guests. When selecting more than one entree, the highest priced item will be charged for all entrees. Place cards indicating entrée choice will need to be given to guests upon arrival for servicing multiple selections.

### **Beef Short Rib**

Red wine braised all natural beef short rib, celery root - potato puree,  
asparagus and green bean fricassee, shiitake mushroom ragout  
\$52

### **Salmon**

Grilled Scottish salmon filet, artichoke ravioli, heirloom tomato emulsion and arugula  
\$47

### **Jidori Chicken**

Pan roasted Jidori chicken, white polenta, crispy Brussels sprouts, and natural jus  
\$44

### **Sea Bass**

Seared local sea bass, nicoise vegetables, saffron orzo and meyer lemon beurre blanc  
\$46

### **Filet Mignon**

Iron skillet filet mignon, wild mushrooms, creamed spinach, confit potatoes, Madeira pan sauce  
\$57

### **Scallops**

Sautéed giant sea scallops, asparagus risotto, caramelized onion marmalade, citrus butter sauce  
\$54

### **Grilled Chicken**

Grilled skinless chicken breast, whipped Yukon gold potatoes,  
green beans almondine, shiitake mushroom sauce  
\$44

### **New York Steak**

Grilled New York strip steak, potato and leek gratin, sautéed asparagus, green peppercorn sauce  
\$58



## COMBINATION DINNER ENTRÉE SELECTIONS

### **Filet and Shrimp**

Grilled petit filet mignon with peppercorn brandy sauce, sautéed shrimp, crispy fingerling potatoes, corn and pea succotash  
\$61

### **Chicken and Sea Bass**

Pan roasted Jidori chicken breast and seared local sea bass, garlic whipped potatoes, broccolini and grilled sweet peppers  
\$51

## VEGAN AND VEGETARIAN DINNER SELECTIONS

### **Mushroom Risotto**

Wild mushroom risotto, caramelized Cipollini onion marmalade and saba  
\$41

### **Vegetable Curry**

Chef's local vegetable curry, panang style with coconut milk and spiced basmati rice  
\$38

### **Butternut Squash**

Butternut squash "farotto", grilled Cipollini onions and crispy kale chips  
\$42

### **Meatless Loaf**

Lentil and wild mushroom meatless loaf, olive oil mashed potatoes, and green beans artichoke and risotto cakes, sweet corn succotash and Romesco sauce  
\$44



## **SWEET ENDINGS**

### **Chocolate Blackout Cake**

Mango coulis, and berries

### **Apple Cranberry Crumble**

Vanilla crust, diced apples and cranberries, salted caramel

### **Vanilla Crème Brulee**

Lemon cookies

### **Fresh Seasonal Berries**

Fresh berries topped with Chantilly cream

### **Chocolate Cream Pie**

Cocoa cookie dough, chocolate cream, Chantilly cream

### **New York Style Cheesecake**

Raspberry coulis

### **Lemon Meringue Tart**

Lemon curd, Italian meringue

### **White Chocolate & Apple Bread Pudding**

Vanilla crème anglaise

### **Wild Berry Panna Cotta**

Short bread crust, red berry compote

### **Sesame Praline Chocolate Mousse**

Valrhona chocolate sauce

### **Vegan/Gluten Free Chocolate Mousse Cake**

Passion fruit sauce



## THEME BUFFETS

One hour service | Minimum of 40 people  
Includes iced tea and coffee service  
Add additional entrée for \$6.00 per person

### Field to Fork

Honey roasted squash bisque  
Locally grown baby lettuces, red currants, Point Reyes blue cheese, candied almonds, and  
Champagne vinaigrette  
Herb crusted beef sirloin, forest mushroom and horseradish sauce  
Seared local sea bass, citrus butter sauce  
Jidori chicken  
Roasted fingerling potatoes with garlic and pearl onions  
Connelly gardens squash casserole  
Strawberry shortcake  
Vanilla crème brulee with lemon cookies  
Chocolate cake

Lunch \$52 | Dinner \$62

### Taste of Polynesia

Saimin Soup  
Hand harvested baby lettuces, shaved cucumber, Maui onions and mango-ginger vinaigrette  
Slow cooked all natural Kalua pig  
Roasted shoyu chicken, star anise and soy glaze  
Mahi Mahi cooked in banana leaf with grilled pineapple salsa  
Grilled beef Kalbi ribs with guava barbeque sauce  
Roasted sweet potatoes  
Coconut basmati rice  
Wok fried local vegetables, young ginger, scallions and ponzu sauce  
Hawaiian sweet rolls

Lunch \$50 | Dinner \$60



## Little Italy

Vegetable minestrone

Garlic bread

Caprese salad, fresh mozzarella, tomatoes & basil

Traditional Caesar salad, herb croutons, shaved parmesan

Simple green salad, mixed baby lettuces, shallot vinaigrette

Antipasto platter, sliced Italian meats, cheeses, marinated vegetables, olives & toasted ciabatta

\*

Choice of two of the following:

Grilled shrimp Fra Diavolo, Chicken Florentine, Sliced Tuscan flank steak with red wine sauce and white beans, Eggplant parmesan with spinach and San Marzano tomato sauce, Chicken cacciatore,

Baked ziti, mozzarella, Italian sausage and marinara

\*

Penne, olive oil and parmesan

Broccoli with garlic, lemon and olive oil

\*

Tiramisu, cannolis, and fresh fruit tarts

Lunch \$55 | Dinner \$65

## Baja Fiesta

Chicken tortilla soup, lime crema and cilantro

Chips with assorted salsas and guacamole

Sliced tomato, onion and avocado salad, coriander and lime dressing

Local white fish and shrimp ceviche, ginger ale and mango

Cheese quesadillas

Mexican cabbage salad with radishes and cilantro

\*

Choice of two of the following:

Roasted pork loin, mojo onions and salsa verde, Grilled salmon with fruit salsa

Pork or Chicken tamales, Carne Asada tacos

\*

Spanish rice, Refried or Black beans

\*

Traditional caramel flan, tres leches cake, and tropical fruit salad

Lunch \$45 | Dinner \$55



## STATION BUFFETS

Minimum of three stations and 40 people | One hour service | Set for two hours

### West Coast Salad Bar

Crisp mixed field greens, with a variety of toppings, Raspberry Vinaigrette, Sherry Mustard Vinaigrette, Ranch and Blue Cheese Dressings  
\$12 per person

### Pacific Seafood Station

Selection of chilled shrimp, crab claws, Green lip mussels, and oysters on the half shell served on ice with cocktail sauce, horseradish sauce, and sliced lemons  
\$26 per person

### Japanese Sushi Bar

Variety of sushi, sashimi, and rolls made to order, served with soy sauce, wasabi mustard, pickled ginger, and chopsticks  
\$26 per person

### Italian Pasta Bar

Penne Pasta and Cheese Tortellini  
Alfredo & Marinara Sauce, Garlic Bread  
\$16 per person

### Potato Bar

Garlic Mashed Potatoes, Apple Wood Bacon, Sweet Butter, Cheddar Cheese, Chives, Wild Mushroom demi-glaze, and Shrimp Diablo  
\$15 per person

### Paella Station

Traditional Spanish rice with saffron, chicken, shrimp, clams, mussels, chorizo, peas and peppers served from a giant Paella pan!  
\$17 per person

### Baja Taco Station

Chicken and Carne Asada with corn tortillas  
Cotija Cheese, lettuce, onions tomatoes and cilantro  
Spicy Black Beans and Spanish Rice, Tortilla Chips and Salsa  
\$17 per person

### Asian Fusion

Chopped Shrimp in a sesame garlic sauce, Lemon-grass Chicken with Thai Basil, Stir-fried Vegetables, Steamed Rice, Won Ton Strips and Chow Mein Noodles  
\$18 per person

### Risotto Bar

Asparagus Risotto, Wild Mushroom Risotto, chopped herbs, and parmesan  
\$15 per person

### Carving Station - \$100.00 attendant fee

*Choice of two:*  
Prime Rib of Beef, Roast Sirloin of Beef, Roast Fresh Turkey Breast, or Honey Glazed Ham served with Silver Dollar Rolls and condiments  
\$22 per person

### Gourmet Slider Station

Sliced prime rib sliders, beef and blue cheese sliders, portobello sliders, basil compote  
\$20 per person

### Sweet Endings

Chocolate dipped strawberries, assorted Petit fours, mini vanilla crème brûlée  
\$13



# Humphreys Children's Menu

Children 12 years and under  
Each selection is served with milk and dessert

Chicken Ribbons and French Fries

Hamburger and French Fries

Macaroni and Cheese with French Fries

Fish Sticks and French Fries

Cheese Quesadillas and French Fries

## **Lunch**

\$10 per child

## **Dinner**

\$15 per child



## Hors d'oeuvres

Displays serve up to 50 people

Roasted red pepper hummus dip with soft and crisp pita	\$110
Tri-colored tortilla chips with tomato and mango and salsa	\$110
Guacamole Dip	\$125
Caesar salad or Green garden salad with variety of dressings	\$110
Penne pasta salad with sundried tomatoes, red onions and roasted garlic dressing	\$185
Vegetable crudité with ranch dressing	\$160
Sliced fresh fruit display with a variety of melons and strawberries	\$195
Sea bass and bay scallop ceviche served with stone ground corn tortilla chips	\$275
Herb grilled marinated vegetables – eggplant, Portobello mushrooms, tomatoes, sweet peppers, Italian squash, red onions	\$175
Smoked salmon with toast points, capers, onions, cream cheese, and chopped eggs	\$275
Warm creamy spinach dip with garlic toasted baguettes	\$175
Warm creamy artichoke dip and crab dip served with garlic toasted baguettes	\$225
Antipasto platter - artichokes, salami, roasted peppers, prosciutto, domestic ham, buffalo mozzarella, Feta, kalamata olives, basil, sliced baguettes	\$225
Imported and domestic cheeses with figs, apricots, grapes, apples, strawberries, walnuts, crackers, sliced baguettes	\$250
Almond crusted baked brie tray	\$250

## Carving Stations

*\$100.00 carver fee applies for each item*

Roast Breast of Turkey	Sirloin of Beef
\$295	\$350
Honey Glazed Ham	Prime Rib of Beef
\$325	\$450



## Cold Hors d'oeuvres

50 pieces per order

Gorgonzola Crostini topped with a mandarin orange slice  
Finger Sandwiches (tuna, chicken, ham or egg salad, cucumber, smoked salmon, or herbed cheese)  
Cherry Tomatoes stuffed with goat cheese or curry chicken  
Fruit Brochettes  
Crudit  Cup with Hummus and Eggplant Puree  
Truffle Egg Salad Tartlet  
Mozzarella, Cherry Tomato, Basil, and Balsamic Vinegar  
**Each selection above \$175 per 50 pieces**

Prosciutto and Melon  
Mini Shrimp Tostadas with Avocado and Tomato  
Chocolate Dipped Strawberries  
Assorted Petit Fours  
**Each selection above \$195 per 50 pieces**

Smoked Salmon Pinwheels  
Deviled Eggs  
Curried Chicken in Bouchee  
Bay Shrimp Salad in Cucumber Cup  
Gorgonzola and Grape Canape  
**Each selection above \$250 per 50 pieces**

Cr me Brulee -Milk Chocolate or Vanilla Bean  
California Rolls or Spicy Tuna Rolls  
Oyster Shooters with horseradish cream  
Dungeness Crab and Avocado in Cucumber  
Silver Dollar Deli Sandwiches– choice of turkey & cheddar, ham & swiss, or beef & cheddar  
**Each selection above \$275 per 50 pieces**

Royal Red Shrimp Ceviche with Mango and Ginger Beer  
Ahi Tuna Poke Cones  
Chilled Shrimp Display with cocktail sauce  
**Each selection above \$295 per 50 pieces**



## Hot Hors d'oeuvres

50 pieces per order

Bruschetta with Eggplant and Curry  
Tomato, Lobster Bisque or Roasted Squash Soup Shooters  
Cheese and Pepper, or Chicken Quesadillas  
Vegetable, Crab, or Chicken Won Tons  
Mini Bean and Cheese, or Chicken Burritos  
Assorted Mini Quiche  
Spanakopita  
Vegetable Curry Samosa  
Chicken and Vegetable, or Kalua Pork Lumpia  
Black Bean Empanadas  
Portobello Sliders

***Each selection above \$195 per 50 pieces***

Breaded Sesame Chicken  
Mini Goat Cheese and Sundried Tomato Pizzas  
Chipotle glazed shrimp on taco triangle  
Brie and Apricot en Croute  
Mushrooms stuffed with Crab or Spinach and Feta  
Herb Breaded Artichoke Hearts with Goat Cheese  
Meat balls with a honey barbeque sauce  
Vegetable Brochette  
Thai Chicken Skewers  
Thai Shrimp, or Wild Mushroom & Goat Cheese Lumpia

***Each selection above \$250 per 50 pieces***

Mini Beef Wellingtons  
Buffalo Chicken Rangoon  
Grilled Mango Chicken on Polenta  
Smoked Salmon Rose on Pumpernickel with Red Onion and Capers  
Beef Tenderloin Crostini with Horseradish Cream  
Coconut-Macadamia Shrimp with Teriyaki Glaze  
Beef & Blue Cheese Sliders

***Each selection above \$275 per 50 pieces***

New England Lobster Salad on Crostini  
Beef, Onion and Bell Pepper Brochettes  
Shrimp & Scallop Brochettes  
Dungeness Crab Cakes with Roasted Red Pepper Sauce

***Each selection above \$295 per 50 pieces***



## BEVERAGE INFORMATION

### SELECT BRANDS

Jack Daniels Bourbon  
 Dewars Scotch  
 Absolut Vodka  
 Beefeaters Gin  
 Bacardi White Rum  
 Cuervo Traditional Tequila

### PREMIUM BRANDS

Crown Royal  
 Johnny Walker Black  
 Ketel One  
 Bombay Sapphire  
 Captain Morgan  
 Herradura Anejo

### SUPER PREMIUM & CORDIALS

Gentleman Jack  
 Glenlivet  
 Grey Goose  
 Hendricks  
 Myers Dark  
 Patron Silver  
 Courvoisier  
 Baileys  
 Kahlua  
 Amaretto  
 Grand Marnier

### INDIVIDUAL DRINK PRICES

Select Brands	\$8
Premium Brands	\$9.5
Super Premium	\$10.5
House Wine	\$7
Domestic Bottled Beer	\$7
Imported & Craft Bottled Beer	\$8
14oz. Draft Beer*	\$7
20oz. Draft Beer*	\$9
Soft Drinks	\$3
Bottled Water – Still and Sparkling	\$4
Juice	\$4

### WHITE WINE

	<b>Bottle</b>
Vista Point Chardonnay	\$28
Hess Select Chardonnay	\$30
Kendall Jackson Chardonnay	\$36
Chateau St. Jean Sauvignon Blanc	\$28
Ferrari Carrano Sauvignon Blanc	\$30
Kris Pinot Grigio	\$28

### RED WINE

	<b>Bottle</b>
Vista Point Cabernet Sauvignon	\$28
Columbia Crest Cabernet Sauvignon	\$30
Avalon Cabernet Sauvignon	\$40
Red Diamond Merlot	\$32
Ravenswood Zinfandel	\$34
Greg Norman Pinot Noir	\$34
Alamos Malbec	\$30

### CHAMPAGNE/SPARKLING WINE

	<b>Bottle</b>
Piper Heidsieck “Brut”(France)	\$90
Freixenet, Cordon Negro “Brut”(Spain)	\$30
La Marca Proseco (Italy)	\$28
Domaine Chandon, “Brut”(California)	\$42
Roederer Estate, “Brut” (California)	\$52
Martinelli’s Sparkling Cider	\$10

### BEER

**Bottled beer is served at the bar in the banquet rooms**

*Choice of four of the following:*

**Domestic:** Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

**Imported/Craft:** Heineken, Corona, Corona Light, Pacifico, Sierra Nevada, Stone IPA

**Draft Beer is served at the bar on the concert lawn**

*The following eight beers are on draft:*

Benchmark Table Beer  
 Fall Pilsner  
 Stone IPA  
 Rough Draft Amber Ale  
 Alesmith Nut Brown Ale  
 New England Brewing IPA  
 Pizza Port Blond  
 Coronado Brewing Orange Avenue Wit

### Hospitality Bar Set-Up Package

(Available for guest room suites only)

Ice  
 Mixers (Coke, Diet Coke, Sprite, Soda & Tonic Water)  
 Condiment Tray (limes, lemon twists, olives, & cherries)  
 Straws and Beverage Napkins  
 9 ounce and 12 ounce paper cups

Set up Fee	\$200
Daily Refresh	\$ 95

### Host Sponsored Hourly Bar Package

House and premium brands, domestic, craft and imported beer, house wine and soft drinks

One hour	\$20 per person
Two hours	\$35 per person
Three hours	\$45 per person



## BANQUET BAR OPTIONS

The following guidelines are offered to assist you in your planning.  
Hosted beverage estimates available. Please contact the Catering Department.

**FULL HOSTED BAR** – You host the bar for the entire function. The bar is fully stocked with select brands or both select and premium brand liquor, domestic, craft and imported beer, house wine, soft drinks, juices and mineral water. A predetermined dollar amount would be estimated and pre-collected prior to your event. If the pre-estimated dollar amount is not reached by the end of your event, the difference would be refunded. If you reach the pre-estimated dollar amount before the end of your event, you would be notified by the banquet manager and you would determine if you want to continue to host the bar.

**CERTAIN ITEMS HOSTED** – You host certain items behind the bar, for example bottled beer, wine and soft drinks only, all other beverages would be paid for by your guests. A pre-determined dollar amount would be estimated and pre-collected. You would be notified if you reached the pre-collected dollar amount before the end of your event.

**FULL HOSTED BAR FOR A SPECIFIED AMOUNT OF TIME** – You decide how long you want to host the bar (one hour, two hours, etc.) and then the bar becomes a cash bar where your guests would pay for their own drinks. A predetermined dollar amount would be estimated based on the amount of time you want to host the bar. The predetermined dollar amount is collected prior to your event. You would be notified if you reach the pre-collected dollar amount prior to the designated time you have decided on.

**FULL HOSTED BAR TO A CERTAIN DOLLAR AMOUNT** – You decide on the dollar amount you want to host at the bar. When and if the bar reaches that dollar amount you can decide to stop hosting the bar or continue to host the bar to a higher limit. The banquet manager will let you know when you get close to reaching the designated amount.

**FULL CASH BAR (NO HOST BAR)** - The bar is fully stocked with select and premium brands and your guests pay cash for their own drinks.

One bartender provided for up to 150 guests

An additional bartender available at a fee of \$150 for one hour, \$250 for two hours, \$350 for three hours

Client may select four bottled beer brands for the banquet bar

Concert lawn events will have a variety of draft beer at the bar

Complete Wine List available upon request, availability and prices subject to change

Corkage Fee \$15.00 per 750ml or \$30.00 per magnum for wines not available through Humphreys

All food and beverages are subject to service charge and appropriate sales tax

California State law prohibits service of alcoholic beverages to all persons under 21 years of age

All persons appearing to be under the age of 30 will be required to show valid identification

Consumption of alcoholic beverages by minors will cause service for the event to cease

All alcoholic beverages must be consumed in the banquet room

Humphreys promotes responsible alcohol beverage service

A guest may order a maximum of two drinks at a time