

SHOWPLACE DISPLAYS

Minimum of 20 people.

FARMERS MARKET CRUDITÉ	Lipstick Peppers, Eggplant, Baby Carrots, Zucchini, Cremini, Asparagus, Teardrop Tomatoes Herb Olives, Creamy Pesto Dressing, Espelette Maui Onion Dip \$16 per person
ARTISANAL CHEESE BOARD	Walnuts, Preserved Fruits, Grapes, Honey Comb, Basket of Crostini, Quince Paste \$18 per person
BAJA STYLE SEA BASS CEVICHE	Passion Fruit, Jicama, Cucumber, Avocado, Coconut, Pepitas, Coriander Sprouts, Green Tomato \$17 per person
BLUE CRAB PARFAIT	Tabbouleh, Tomato Marmalade, Fennel Sprouts, Citrus Crème Fraiche, Spanish Trout Cavia \$19 per person
CHARCUTERIE	Artisanal Pâté, Prosciutto, Saucisson Sec, Bresaola, Spanish Chorizo Tart Cherry Mustard, Cornichons, Herbs de Provence Olives, Crusty Bread \$18 per person
AHI TUNA POKE STATION	Kalbi, Seaweed Salad, Mango, Ginger, Macadamia, Taro Chips \$22 per person
SAGE APPLE SMOKED KING SALMON	Red Onion Tomato Relish, Chile Tobiko Pearls, Rye Toast, Lemon Crème Fraîche \$18 per person

A 20% service charge and applicable state sales tax (7.75%) will be added to all food and beverage charges.
Please note service charge is taxable by California state law. Menu prices are subject to market fluctuation.

CARVING STATIONS

Served with artisanal breads. Minimum of 20 guests; includes complimentary chef attendant.

Horseradish Crusted Prime Rib Smoked Onion Marmalade, Whole Grain Mustard Aioli, Herb Cabernet Jus

\$23 per person

Midwestern Angus Beef Filet Mignon Roasted Forest Mushrooms, Artichokes, 5 Peppercorn Sauce, Truffle Béarnaise

\$28 per person

Tangerine Kalbi BBQ Berkshire Pork Loin Boniato, Stone Fruit Compote, Plum Wine Reduction

\$22 per person

Julian Cider Brined Turkey Breast Kumquat Cranberry Relish, Candied Chestnuts, Black Muscat Sauce

\$20 per person

Pistachio Crusted Rack of Lamb Swiss Chard, Anise Shallots, Aged Gouda Polenta, Sage Jus

\$32 per person

ACTION STATIONS

Minimum of 20 guests; includes complimentary chef attendant.

Pacific Blue Crab Risotto Chorizo, Mushrooms, Sun Dried Tomatoes, Parmesan, Basil Sprouts, Truffle Oil

\$27 per person

Shetland Islands Salmon Fennel Pollen Brioche, Red Quinoa Salad, Watercress, Saffron Tangerine Sauce

\$24 per person

Surf on Turf Angus Beef Cheeks and Wild Prawns, Truffle Potatoes, Asparagus, Sriracha Béarnaise

\$32 per person

Dessert

Marine Room Signature Cappuccino Baked Alaska

Ladyfingers, Espresso Chocolate Chip and Vanilla Bean Ice Cream

Meringue, Flambéed Tableside with Grand Marnier

\$24 per person

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