

THE ART OF CATERING

PRESENTED BY: EXECUTIVE CHEF ZEFERINO LAGUNA



Event Planning

We have shared in some amazing events. Experience shows that those events don't just happen by accident – it's all in the planning. The more time you invest up front, the more you will be able to relax and let the experience unfurl before you. There are incredible resources available to help you plan. From our experiences, here are a few starters, tools and tips to make your event remarkable.

Getting Started

Key Questions

- How can you set your event apart from other experiences?
- What would you like your guests to remember the most after they leave?
- How do the event activities fit into your budget?

Establish Timeline

- Organize every detail as early as possible.
- Have a soft timeline for your events to keep yourself on track. We say soft timeline to allow room for modification of the timeline; be prepared for the unexpected.

Get YOUR Priorities Right

- Build a team. It is a monumental task to plan an event, get people involved and review the good and bad from previous experiences. Go over some of the items in the checklists, then decide who will take care of which items
- Make a list of the details you can't live without. Everyone has an idea of what their event is going to look or be like in their head. Make a short list of "must haves" for your event. If you budget these things in first, they will have a better chance of actually making it into your final plans

Event and Online Resources = Planning Made Simple

Embassy's online tools and resources make it easy to coordinate your event - no matter what size. Plan your event, book room blocks and manage your event from anywhere in the world, any time of day, at your convenience. Confirmations are e-mailed directly to you and no phone calls are necessary - though event planners are always ready should you wish to speak with someone directly.



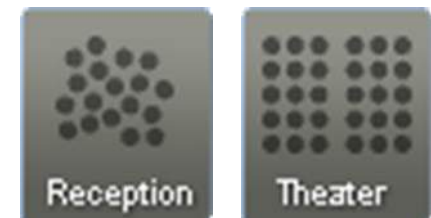
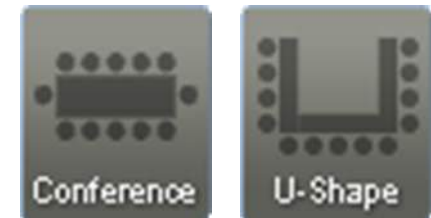
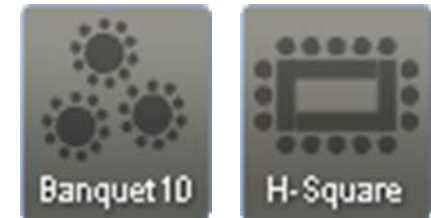
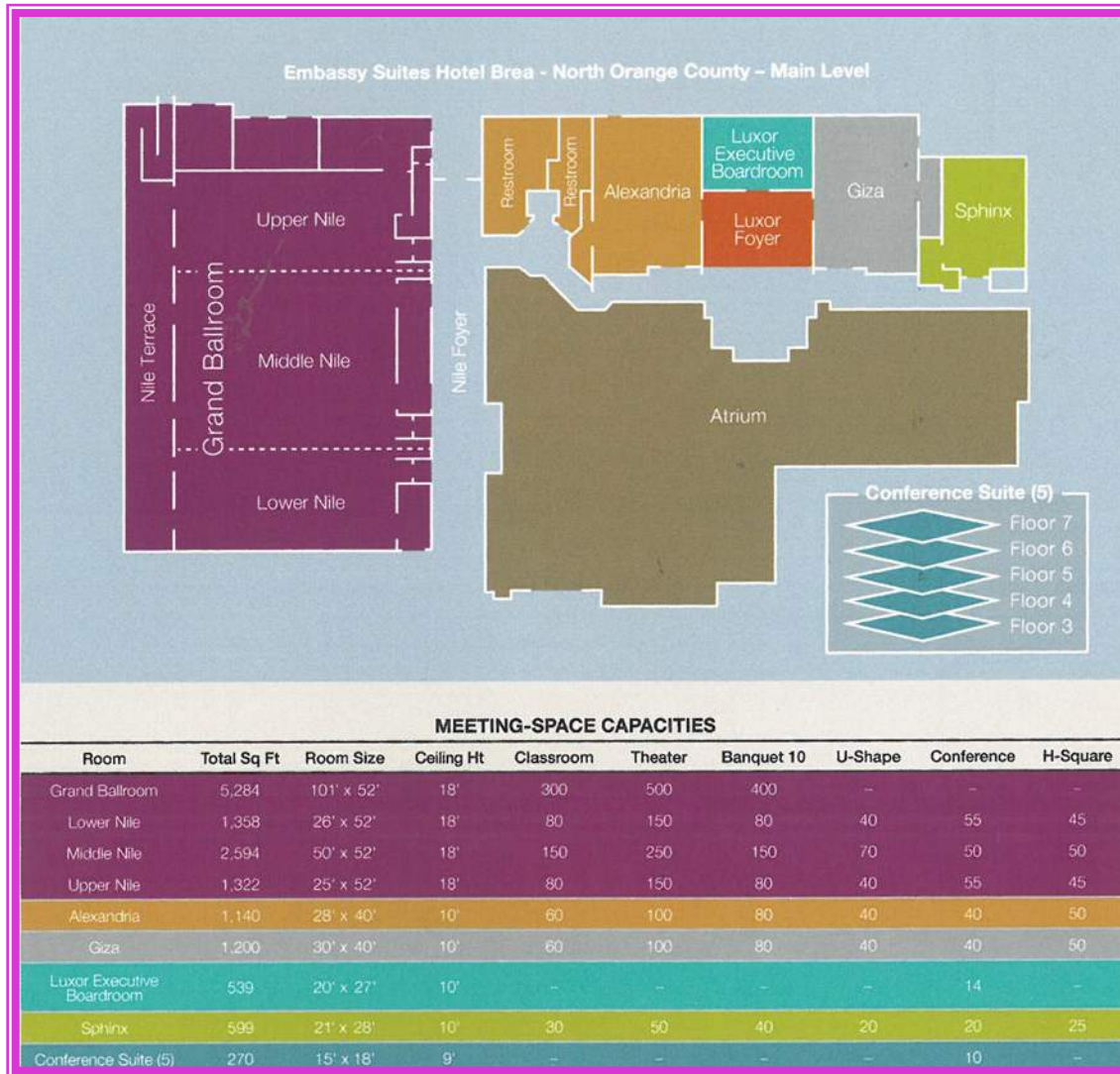
Manage Your Event

Guest List Manager - This tool provides instant access to your online group reservation details and guest room information. Book rooms directly for your guests or view room count by room type

Personalized Group Web Page - Create a private and customizable web page dedicated to your event. Personalize it with event details and photographs. Your guests can book reservations directly online from this web page which also interfaces with your guest list manager and provides 24/7 access to your room block

Space Planning Software - Create the perfect seating style setup for your event using complimentary downloadable software. Customize room layout and email your designs directly to the hotel to help avoid any confusion on arrangements. Capacity charts are also available to ensure you are providing enough room for your guests

Meeting Rooms



RISE AND SHINE



CONTINENTAL BREAKFASTS

Bake Shop

ASSORTED BREAKFAST BREADS, BAGELS, SCONES & DONUTS

CARAFES OF JUICE:

Orange, Apple & Cranberry

FRESHLY BREWED COFFEE (REGULAR & DECAF) AND TEA WITH FLAVORED CREAMS, SHAVED CHOCOLATE, CINNAMON, NUTMEG, WHIPPED CREAM

Healthy Choice

100% JUICE SMOOTHIES:

Strawberry Banana & The Green Machine

ASSORTED BREAKFAST BREADS

BAGELS WITH FLAVORED LIGHT CREAM CHEESE

GRANOLA BARS

SLICED FRESH FRUIT

CARAFES OF JUICE:

Orange, Apple & Cranberry

FRESHLY BREWED COFFEE (REGULAR & DECAF) AND TEA WITH FLAVORED CREAMS, SHAVED CHOCOLATE, CINNAMON, NUTMEG, WHIPPED CREAM

Parfait Bar

BUILD YOUR OWN PARFAIT WITH YOGURT, GRANOLA, FRESH BERRIES AND HONEY

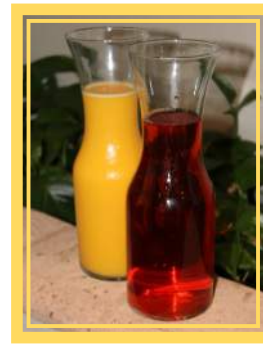
SLICED BAGELS WITH LIGHT CREAM CHEESE

SLICED FRESH FRUIT

CARAFES OF JUICE:

Orange, Apple & Cranberry

FRESHLY BREWED COFFEE (REGULAR & DECAF) AND TEA WITH FLAVORED CREAMS, SHAVED CHOCOLATE, CINNAMON, NUTMEG, WHIPPED CREAM



A 22% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change.

PLATED BREAKFASTS

Plated Entrées include:

FRESHLY SQUEEZED ORANGE JUICE, INDIVIDUAL FRUIT CUP AND ASSORTED BREAKFAST BREADS SERVED IN BASKETS ON THE TABLES
FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

Traditional American Breakfast

- SCRAMBLED EGGS
- BACON
- SAUSAGE
- BREAKFAST POTATOES



Classic Eggs Benedict

TWO POACHED EGGS AND CANADIAN BACON SERVED ON A TOASTED ENGLISH MUFFIN,
TOPPED WITH HOLLANDAISE SAUCE AND ACCOMPANIED WITH SLICED POTATO ROUNDS AND HALF ROASTED TOMATO

Breakfast Quiche

- QUICHE LORRAINE
- bacon, swiss cheese and scallions
- WARM SPINACH AND TOMATO POMODORO



Toast or Cakes?

Choice of:

- STUFFED FRENCH TOAST
- filled with orange marmalade and cream cheese
- or
- BLUEBERRY PANCAKES
-
- BACON OR SAUSAGE
- SCRAMBLED EGGS

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RISE AND SHINE

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BREAKFAST BUFFETS*

All buffets include:

CARAFES OF ORANGE, APPLE & CRANBERRY JUICES
FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

Fullerton

Choice of:
FRENCH TOAST
PANCAKES
WAFFLES

All choices served with fruit compote topping

-
SCRAMBLED EGGS WITH FRESH HERBS
SMOKED BACON OR CHICKEN APPLE SAUSAGE
O'BRIEN BREAKFAST POTATOES

Yorba Linda

EGGS BENEDICT
YOGURT & GRANOLA PARFAITS
FRESH BERRIES
BACON
THINLY SLICED POTATO ROUNDS WITH OLIVE OIL AND HERBS
CHEESE BLINTZES WITH BLUEBERRY TOPPING

Diamond Bar

ASSORTED BREAKFAST BREADS WITH BUTTER & FRUIT PRESERVES
SLICED FRESH FRUIT
BREAKFAST POTATOES
SCRAMBLED EGGS FLORENTINE
BACON & SAUSAGE

Brea

SCRAMBLED EGGS WITH MUSHROOMS AND SWISS CHEESE
HICKORY SMOKED BACON & SAUSAGE
BREAKFAST POTATOES
ASSORTED BREAKFAST BREADS WITH BUTTER & FRUIT PRESERVES

Choice of:
STUFFED FRENCH TOAST
Or
BLUEBERRY PANCAKES

-
SLICED FRESH FRUIT
OATMEAL
PLAIN YOGURT & GRANOLA
ASSORTED LOW-FAT FLAVORED YOGURTS



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BRUNCHES*

All brunch buffets include:

- CARAFES OF ORANGE, APPLE & CRANBERRY JUICES
- FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS



Gold Brunch

- EGGS BENEDICT
- SCRAMBLED EGGS WITH CHEESE AND HERBS
- BACON & SAUSAGE
- THINLY SLICED POTATO ROUNDS WITH OLIVE OIL AND HERBS
- SLICED FRESH FRUIT

- Choice of:
- FRENCH TOAST
- or
- PANCAKES

-
- CAESAR SALAD
- FETTUCINI WALNUT PASTA SALAD
- CHICKEN FLORENTINE
- TOP ROUND OF ROAST BEEF
- SAUTEED VEGETABLES
- HARVEST RICE
- DINNER ROLLS
- ASSORTED MINI DESSERTS

Diamond Brunch

- COLD SEAFOOD BAR:
- Crab Legs & Peel and Eat Shrimp
- EGGS BENEDICT
- OMELET STATION WITH PERSONAL CHEF
- BACON & SAUSAGE
- THINLY SLICED POTATO ROUNDS WITH OLIVE OIL AND HERBS
- SLICED FRESH FRUIT

- Choice of:
- FRENCH TOAST
- or
- PANCAKES

-
- CAESAR SALAD
- FETTUCINI WALNUT PASTA SALAD
- CHICKEN FLORENTINE
- NEW YORK STEAK
- SAUTEED VEGETABLES
- HARVEST RICE
- DINNER ROLLS
- ASSORTED MINI DESSERTS



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ALL DAY BREAK PACKAGES*



Huntington

Continental Breakfast

ASSORTED CHILLED JUICES
FRESHLY BAKED MUFFINS, PASTRIES & CROISSANTS
FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

Mid-Morning Refreshments

REPLENISHMENT OF FRESHLY BREWED COFFEES
ASSORTED SODAS & BOTTLED WATER

Afternoon Break

ASSORTED COOKIES AND BROWNIES
ASSORTED SOFT DRINKS AND BOTTLED WATER

Newport

Continental Breakfast

ASSORTED CHILLED JUICES & SLICED FRESH FRUIT
BISCOTTI & ALMOND BUTTER CROISSANTS
ASSORTED BREAKFAST BREADS WITH FRUIT PRESERVES AND BUTTER
FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

Mid-Morning Refreshments

REPLENISHMENT OF FRESHLY BREWED COFFEES
ASSORTED SOFT DRINKS & BOTTLED WATER

Afternoon Break

ENERGY BARS, GRANOLA BARS, TRAIL MIX
STARBUCKS BOTTLED FRAPPUCCINOS, ASSORTED CHILLED JUICES & BOTTLED WATER

ALL DAY BREAK PACKAGES WITH LUNCH

Balboa

Continental Breakfast

CHILLED FRUIT JUICES
FRESHLY BAKED MUFFINS, PASTRIES & CROISSANTS
FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

Mid-Morning Refreshments

REPLENISHMENT OF FRESHLY BREWED COFFEES
ASSORTED SOFT DRINKS AND BOTTLED WATER

Lunch

CHOICE OF "DELI"CIUS OR A TOUCH OF SICILY BUFFETS
(see Lunch Buffet section)

Afternoon Break

ASSORTED COOKIES & BROWNIES
ASSORTED SOFT DRINKS AND BOTTLED WATER



Laguna

Continental Breakfast

CHILLED FRUIT JUICES & SLICED FRESH FRUIT
ASSORTED BREAKFAST BREADS
FRUIT PRESERVES & BUTTER
SLICED BAGELS WITH CREAM CHEESE
FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

Mid-Morning Refreshments

REPLENISHMENT OF FRESHLY BREWED COFFEES
ASSORTED SOFT DRINKS AND BOTTLED WATER

Lunch

CHOICE OF SOUTH OF THE BORDER OR CAIRO BUFFETS
(see Lunch Buffet section)

Afternoon Break

HUMMUS
WARM PITA BREAD
GRANOLA BARS & TRAIL MIX
ASSORTED SOFT DRINKS AND BOTTLED WATER



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TAKE A BREAK



TAKE A BREAK

THEME BREAKS

All breaks include:
AN ASSORTMENT OF WATER, VITAMIN WATER, SOFT DRINKS AND BOTTLED TEA

Sweet & Spicy

SLICED GREEN APPLES WITH CARAMEL SAUCE
CHOCOLATE DIPPED STRAWBERRIES & BANANAS (HALF AND FULL DIPPED)
PEANUT BUTTER (FOR THE APPLES)
-
TORTILLA CHIPS
ROASTED MOLCAJETE SALSA

Take Me Out to The Ballgame

FRESHLY POPPED POPCORN
CRACKER JACKS
ASSORTED CANDY BARS
ENERGY BARS & GRANOLA BARS



Pretzel Bar

WARM, SOFT PRETZELS
CHEESE SAUCE
MUSTARD
MARINARA SAUCE
ASSORTED FRESHLY BAKED COOKIES:
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut & Sugar



Nacho Bar

TORTILLA CHIPS
CHEESE SAUCE
SEASONED GROUND BEEF OR CHICKEN
BLACK BEANS
JALAPENOS
SOUR CREAM AND GUACAMOLE

Mediterranean Getaway

HUMMUS
Plain & Roasted Red Pepper
WARM PITA BREAD
CHEESE BOARD GARNISHED WITH:
Kalamata olives & dried fruit

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TAKE A BREAK

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BUFFET ENHANCEMENTS

Bagels and Cream Cheese	Per dozen
Assorted Fruit Flavored Yogurts	Each
Assorted Breakfast Sandwiches	Per dozen
Assorted Breakfast Breads	Per dozen
Oatmeal	Per person
Breakfast Soufflé Cups	Per dozen
Breakfast Burrito (eggs, cheese and salsa)	Per dozen
Breakfast Burrito (eggs, cheese, salsa and choice of bacon or sausage)	Per dozen
Assorted Large Cookies	Per dozen
Brownies	Per dozen
Hot Soft Pretzels with Mustard Dipping Sauce	Per dozen
Selection of Finger Sandwiches	Per dozen
Sliced Fresh Fruit	Each
DOVE Ice Cream Bars	Each
Whole Fresh Fruit	Each

TAKE A BREAK

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BEVERAGE CART

Regular and Decaffeinated Coffee	Per gallon
Iced Tea or Hot Tea	Per gallon
Fruit Punch or Lemonade	Per gallon
Assorted Juices <i>(Orange, Apple, Cranberry)</i>	Per carafe
Assorted Soft Drinks or Bottled Water	Each
Assorted Bottled Fruit Juices	Each
Mineral Water	Each
Energy Drinks	Each
Starbucks Frappuccino	Each
Espresso Shot by Starbucks	Each
Gatorade	Each
Mimosas	Per gallon
Champagne Punch <i>Champagne, Orange Juice Concentrate, Limeade, Lemonade & Ginger Ale</i>	Per gallon

WHAT'S FOR LUNCH



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LUNCHEON BUFFETS*

All Lunch Buffets include:
ICED TEA OR LEMONADE, FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS



A Touch of Sicily

CHOPPED HEARTS OF ROMAINE,
SHAVED PARMESAN CHEESE AND
BALSAMIC VINAIGRETTE

ANTIPASTO PLATTER

Tomatoes, basil, mozzarella bocconcini,
marinated mushrooms & artichoke
hearts, country olives, pepperoncinis,

provolone cheese, smoked gouda, salami and pepperoni

GRILLED CHICKEN BREAST

Served with a picatta sauce

OVEN ROASTED SALMON

Served with a sun-dried tomato beurre blanc

PENNE PASTA

With marinara sauce

HERBED FOCACCIA BREAD

BUTTERED SAUTEED VEGETABLES

-

ASSORTED DESSERT DISPLAY



"Deli"icious

SLICED FRESH FRUIT

GARDEN GREENS SALAD
RANCH & ITALIAN DRESSINGS

MEDITERRANEAN PASTA SALAD
RED POTATO SALAD

Selection of:
SMOKED HAM
ROAST BEEF
SMOKED TURKEY

AMERICAN CHEESE
CHEDDAR CHEESE
SWISS CHEESE

-

LETTUCE, SLICED TOMATOES, DILL PICKLES & SWEET ONIONS

ASSORTED DELI BREADS

-

ASSORTED DESSERT DISPLAY

WHAT'S FOR LUNCH

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LUNCHEON BUFFETS*

All Lunch Buffets include:

ICED TEA OR LEMONADE, FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

South of the Border

CAESAR SALAD
ROASTED CORN RELISH SALSA

Choice of:

CHICKEN & STEAK FAJITAS
or
CARNITAS & CARNE ASADA

GRILLED RED AND YELLOW BELL PEPPERS
ONIONS

PINTO or BLACK BEANS
SPANISH or CILANTRO RICE
WARM FLOUR TORTILLAS

TORTILLA CHIPS

FRESH PICO DE GALLO

SHREDDED CHEESE, JALAPENOS, GUACAMOLE, SOUR CREAM, OLIVES

-
ASSORTED DESSERT DISPLAY



The "OC"

MIXED FIELD GREENS TOSSED IN BALSAMIC VINAIGRETTE

PASTA SALAD

Gorgonzola cheese, kalamata olives, garlic-roasted tomatoes
and sun-dried tomato pesto

SLICED FRESH FRUIT

SLICED ROAST SIRLOIN

Served with caramelized shallots and a
thyme & three-peppercorn dem glaze

GRILLED BREAST OF CHICKEN

Served with roasted garlic tarragon cream sauce with mushrooms

FRESH SEASONAL VEGETABLES

ROASTED GARLIC & ROSEMARY RED POTATOES

ASSORTED ROLLS AND BUTTER

-
ASSORTED DESSERT DISPLAY

Cuisine of the Orient

VEGETABLE EGG ROLLS

With a Thai chili dipping sauce

SESAME CUCUMBER & CARROT SLAW

COLD, SPICY ASIAN NOODLES

ORANGE CHICKEN

BEEF BROCCOLI

STEAMED RICE

STIR FRY VEGETABLES

-
ASSORTED ASIAN DESSERT DISPLAY



WHAT'S FOR LUNCH

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LUNCHEON BUFFETS*

All Lunch Buffets include:

ICED TEA OR LEMONADE, FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

Cowboy Corral

GARDEN GREENS SALAD WITH CHOICE OF RANCH OR ITALIAN DRESSINGS

Choice of:

BARBEQUE OR MESQUITE CHICKEN

&

BARBEQUE BEEF OR PULLED PORK

-

POTATO SALAD

BAKED BEANS

CORN COBBETTS

CORN BREAD WITH HONEY BUTTER

-

APPLE & CHERRY PIES

\$25

Tri-Salad Bar

Choice of Soup:

TOMATO FLORENTINE

TORTILLA

Served with assorted breads, crackers and tortilla strips

CAESAR SALAD, SPRING MIX SALAD, SPINACH SALAD

ASSORTED DRESSINGS

CHICKEN, HAM, TURKEY

Condiments:

CHERRY TOMATOES, CUCUMBERS, GARBANZO BEANS, MUSHROOMS, ONIONS,

ROASTED CORN, HARD BOILED EGG, CARROTS, FETA CHEESE CRUMBLES

AND SLICED FRESH FRUIT

-

MINI FRUIT TARTS

Pizza & Panini

CAESAR SALAD

FETTUCINI SALAD

Roasted walnuts, garlic, asiago cheese and olive oil,
garnished with sun-dried tomatoes

FRESH FRUIT KABOBS WITH YOGURT DIPPING SAUCE

Pre-made Panini Sandwiches:

GRILLED SOUTHWESTERN TURKEY

GRILLED ROAST BEEF WITH SUN-DRIED TOMATO MAYONNAISE AND PICKLED

PEPPERS & ONIONS

GRILLED CAPRESE WITH EGGPLANT

Individually sliced pizza:

CHEESE, PEPPERONI & SAUSAGE, ROASTED TOMATO & ARTICHOKE

-

ASSORTED DESSERT DISPLAY



Little Italy

SUMMER CAESAR SALAD AND TOMATO MOZZARELLA SALAD

BAKED RIGATONI WITH ITALIAN SAUSAGE AND MOZZARELLA CHEESE

CHICKEN SALTIMBOCCA

VEGETABLE RATATOUILLE

GARLIC BREAD

-

ASSORTED ITALIAN DESSERT DISPLAY

WHAT'S FOR LUNCH

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SALADS & SANDWICHES

All options include:

A CUP OF SOUP, ICED TEA OR LEMONADE, FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS & DESSERT

SALADS

Apple Chicken Salad

FRESH GREENS TOSSED WITH TOASTED PECANS, PUMPKIN SEEDS, JULIENNED APPLES & GORGONZOLA CHEESE TOPPED WITH MARINATED GRILLED CHICKEN BREAST AND BALSAMIC VINAIGRETTE

BBQ Ranch Spring Salad

FRESH GREENS, ROASTED CORN, DICED TOMATOES, AVOCADO, SLICED RED ONIONS, GARBANZO BEANS & GRILLED MARINATED CHICKEN WITH BBQ RANCH VINAIGRETTE

Grilled Rib-Eye Ginger Salad

RIB-EYE STEAK MARINATED IN GARLIC AND SHERRY WINE, SNOW PEAS & JULIENNED RED BELL PEPPERS SERVED OVER MIXED GREENS WITH A SESAME GINGER VINAIGRETTE

Cobb Salad

ICEBERG LETTUCE, TURKEY, BLEU CHEESE, BLACK OLIVES, HARD BOILED EGG, BACON, TOMATOES & AVOCADO WITH A LEMON SHALLOTS VINAIGRETTE

Chinese Chicken Salad

MARINATED GRILLED CHICKEN BREAST, SNOW PEAS, BEAN SPROUTS, TOASTED ALMONDS, MANDARIN ORANGES, GREEN ONIONS, SESAME SEEDS, FRIED WONTONS AND RICE NOODLES TOSSED IN A THAI PEANUT VINAIGRETTE

Salmon Spinach Salad

OVEN ROASTED ALMOND CRUSTED SALMON SERVED OVER A BED OF SPINACH, SHITAKE MUSHROOMS & RED ONIONS WITH A DIJON VINAIGRETTE

SANDWICHES

Chicken Club

MARINATED GRILLED CHICKEN BREAST WITH CITRUS JUICES, FRESH GARLIC, OLIVE OIL & CILANTRO, TOPPED WITH SWISS CHEESE, BACON, LETTUCE & TOMATO SERVED ON A SESAME SEED ROLL

Turkey Wrap

SPINACH TORTILLA STUFFED WITH FRESH TURKEY, RED ONIONS, AVOCADO, SMOKED GOUDA, LETTUCE, TOMATO & PESTO MAYONNAISE

Cashew Chicken Salad Sandwich

FRESHLY DICED CHICKEN MIXED WITH CASHEWS, CELERY, ONION AND MAYONNAISE TOPPED WITH LETTUCE AND SERVED ON A SESAME SEED ROLL

Pulled Pork Sandwich

TENDER BBQ PORK TOPPED WITH GRILLED ONIONS, COLE SLAW AND CILANTRO PILED ON TOP OF A BUTTER TOASTED BRIOCHE BUN



WHAT'S FOR LUNCH

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LUNCH ENTRÉES

All Lunch Entrées include:

(1) VEGETABLE, (1) STARCH & (1) SALAD FROM ACCOMPANIMENTS SECTION AND DESSERT
ICED TEA OR LEMONADE, FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

CHICKEN

Corsican Chicken

GRILLED CHICKEN BREAST TOPPED WITH CAPICOLA AND
SMOKED PORTABELLA MUSHROOMS SERVED WITH MARSALA SAUCE

Mediterranean Chicken

SAUTEED BREAST OF CHICKEN WITH ROASTED TOMATOES, ARTICHOKE
HEARTS, FRESH BASIL, GARLIC, SHALLOTS AND A TOUCH OF WHITE WINE
CREAM SAUCE

Chicken Saltimbocca

SAUTEED CHICKEN, PROSCIUTTO, BASIL AND MOZZARELLA CHEESE IN
A LIGHT SHERRY WINE DEMI GLACE

Apricot Chicken

OVEN ROASTED CHICKEN IN AN APRICOT, GARLIC SOY GLAZE
GARNISHED WITH DRIED APRICOTS

Chicken Florentine

CHICKEN BREAST STUFFED WITH SPINACH AND FETA CHEESE
IN A ROASTED GARLIC BEURRE BLANC

Lemon Yogurt Glazed Chicken

MARINATED BONELESS CHICKEN BREAST WITH LOW FAT YOGURT,
LEMON JUICE, GARLIC, AND CILANTRO

SEAFOOD

Seared Ahi

TOPPED WITH CHOICE OF GINGER BEURRE BLANC OR A SOY GINGER GLAZE
ACCOMPANIED BY PICKLED GINGER AND WASABI PASTE

Blackened Tilapia

WITH A CILANTRO LIME SOUR CREAM DRIZZLE

Pan Seared Salmon

WITH CHOICE OF ROASTED GARLIC, LEMON & CHIVE PAN BUTTER OR
ROASTED RED PEPPER BEURRE BLANC

PASTA

*Does not include an additional starch

Trattoria Carbonara

SPAGHETTI PASTA, GLAZED ONIONS, CRISP PANCETTA, CRACKED PEPPER,
CREAMY EGG & ITALIAN CHEESE SAUCE

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LUNCH ENTRÉES

All Lunch Entrées include:

(1) VEGETABLE, (1) STARCH & (1) SALAD FROM ACCOMPANIMENTS SECTION AND DESSERT ICED TEA OR LEMONADE, FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

PORK

Pork Loin

TENDER PORK SLOW OVEN ROASTED AND TOPPED WITH MANGO SALSA



DUET PLATE

Petite Filet & Grilled Chicken Breast

TOPPED WITH MARSALA CREAM SAUCE AND MUSHROOMS

BEEF

Fire & Spice Skirt Steak

OLIVE OIL, SOY SAUCE, GARLIC, CILANTRO, AND LEMON JUICE MARINATED OVERNIGHT AND FINISHED WITH CARAMELIZED ONIONS IN CHIMICHURRI SAUCE

Beef Bourguignon

TENDERLOIN OF BEEF TIPS SLOW SIMMERED WITH ONIONS, MUSHROOMS AND RED WINE REDUCTION SERVED WITH RICE

Sliced Tri-Tip

MARINATED WITH RED WINE, FRESH BLACK PEPPER, OLIVE OIL AND GARLIC SLICED ON THE BIAS AND SERVED WITH BORDELAISE SAUCE



WHAT'S FOR LUNCH

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LUNCH ACCOMPANIMENTS

PLEASE SELECT:

(1) SALAD, (1) VEGETABLE, (1) STARCH, (1) DESSERT

Salads

CAPRESE SALAD

Mozzarella cheese, sliced tomato, fresh basil, olive oil and balsamic drizzle

SPRING GARDEN GREENS

Gorgonzola cheese & caramelized walnuts
Lemon shallots vinaigrette or Raspberry vinaigrette

CLASSIC CAESAR SALAD

Crisp romaine leaves, shaved parmesan tossed with homemade croutons
Classic Caesar dressing

SPINACH SALAD

Baby spinach with feta cheese, red onions, & mushrooms
Honey mustard dressing

WEDGE SALAD

Iceberg lettuce with bacon bits, sliced red onions & chopped tomatoes
Bleu cheese dressing

BEEF AND GOAT CHEESE SALAD

Spring greens, freshly sliced red and golden beets, crumbled goat cheese
Champagne vinaigrette

Starches

THREE CHEESE MACARONI

SCALLOPED POTATOES

GARLIC MASHED POTATOES

CRANBERRY GLAZED SWEET POTATOES

ROSEMARY ROASTED RED POTATOES

ROASTED GARLIC BROWN RICE

JASMINE RICE

Available at an additional charge per person

WILD MUSHROOM RISOTTO

TWICE BAKED POTATO



Vegetables

GLAZED CARROTS

STEAMED BROCCOLINI SPEARS WITH BUTTER

VEGETABLE MEDLEY

FRESH GREEN BEANS SAUTEED IN CITRUS BUTTER AND OLIVE OIL

Available at an additional charge per person

BRUSSEL SPROUTS ROASTED WITH BACON

ROASTED ASPARAGUS



Desserts

RASPBERRY CHEESECAKE

NEW YORK STYLE CHEESECAKE

CHOCOLATE FLOURLESS CAKE

CARROT CAKE

STRAWBERRY SHORTCAKE

RASPBERRY MOUSSE

MOCHA CRUNCH CAKE

CHOCOLATE DECADENCE CAKE

DARK CHOCOLATE PYRAMID

PINA COLADA CAKE

CRÈME BRÛLÉE CHEESECAKE

FRUIT TART FLORENTINE

Available at an additional charge per person

TIRAMISU

Layers of mascarpone cheese, ladyfinger biscuits and espresso

SABAYON WITH FRESH BERRIES AND WHIPPED CREAM

Sweet Italian dessert made of whipped and heated egg yolks, sugar and vanilla topped with seasonal fresh berries and whipped cream

CRÈME BRÛLÉE

Vanilla bean custard topped with caramelized sugar and garnished with berries

RECEPTION EVENTS



RECEPTION EVENTS

A 22% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change.

COLD HORS D'OEUVRES

Per 50 pieces

Available tray passed or buffet style

Prawns on Ice

SERVED WITH LEMON WEDGES AND COCKTAIL SAUCE

Belgian Endive Mousse

WITH CANDIED WALNUTS & GORGONZOLA MOUSSE

Smoked Salmon

SERVED ON TOAST POINTS



Prosciutto Wrapped Asparagus

ASPARAGUS WRAPPED WITH PROSCIUTTO

Bruschetta

BRUSCHETTE OF TOMATO, BASIL, GARLIC AND OLIVE OIL

Poke

AHI POKE SALAD

Fruit Kabobs

PINEAPPLE, STRAWBERRY, HONEYDEW AND CANTALOUPE WITH YOGURT DIPPING SAUCE

Pinwheel Sandwiches

HAM, TURKEY AND SWISS CHEESE ROLLED IN A TORTILLA

RECEPTION EVENTS

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HOT HORS D'OEUVRES

Per 50 pieces

Available tray passed or buffet style

Crab Cakes

MINI CRAB CAKES WITH BUTTERMILK REMOULADE

Mini Grilled Cheese Sandwiches

CHOICE OF PLAIN, BACON OR TOMATO GRILLED CHEESE

Pot Stickers

SERVED WITH SCALLION SOY SAUCE

Beef Satays

SERVED WITH CHERRY CHIPOTLE BARBEQUE SAUCE

Chicken Satays

SERVED WITH PEANUT DIPPING SAUCE

Spanakopita

FILLED WITH A BLEND OF SPINACH & FETA CHEESE

Sesame Chicken

CHICKEN SKEWERS WITH ORANGE MARMALADE DIPPING SAUCE

Grilled Prawns

SERVED WITH THAI CHILI GLAZE

Spring Rolls

SOUTHWEST SPRING ROLLS WITH AVOCADO RANCH DRESSING



Flatbreads

Choice of:

SAUSAGE AND RICOTTA

PEAR AND BLEU CHEESE

Mac & Cheese Balls

ROUNDS OF MACARONI & CHEESE COATED IN BREADCRUMBS AND DEEP FRIED

Roast Beef Crostini

SLICED ROAST BEEF WITH A DOLLOP OF HORSERADISH SERVED ON A CROSTINI

Coconut Shrimp

JUMBO SHRIMP CRUSTED IN COCONUT FLAKES AND FRIED SERVED WITH ORANGE MARMALADE DIPPING SAUCE

Mini Wellington

MINI BEEF TENDERLOIN AND MUSHROOM DUXELLE WRAPPED IN PUFF PASTRY

Mushroom Tartlet

SHITAKE, OYSTER AND PORTABELLA MUSHROOMS FINELY DICED AND MIXED WITH FRESH HERBS AND SWISS CHEESE BAKED IN A CHIVE TART SHELL

Mini Cuban Sandwiches

HAM, PORK, SWISS CHEESE, PICKLES AND MUSTARD SERVED IN A HOT PRESSED SANDWICH

RECEPTION EVENTS

A 22% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change.

RECEPTION STATIONS

The Cheese Board

IMPORTED & DOMESTIC CHEESES
GARNISHED WITH APPLES, GRAPES, NUTS, ASSORTED CRACKERS,
SLICED FRENCH BAGUETTES AND KALAMATA OLIVES



California Fruit Harvest

WITH SEASONAL FRESH FRUITS & BERRIES



Crudités Platter

PREMIUM FRESH CRUDITES OF CARROTS, CELERY, SCALLIONS,
SNOW PEAS, CUCUMBERS, BROCCOLI & CAULIFLOWER FLORETS
WITH HOUSEMADE DIPS

Antipasto Platter

TOMATOES, BASIL, MOZZARELLA BOCCONCINI, MARINATED MUSHROOMS,
ARTICHOKE HEARTS, COUNTRY OLIVES, PEPPERONCINIS, PROVOLONE,
PROSCIUTTO, MORTADELLA, COPPA SALAMI
AND HERBED FOCACCIA BREAD

Baked Whole Salmon Platter

SERVED WITH HERB CREAM CHEESE AND GARNISHED WITH CAPERS, CHOPPED ONIONS,
ASSORTED CRACKERS & TOAST POINTS
\$300– serves 50 people

RECEPTION EVENTS

RECEPTION CARVING STATIONS

Per 50 people

Served with Silver Dollar Rolls

These items require a carver at \$150.00 for two hours

Blackened Sirloin of Beef

MERLOT DEMI GLACE

Boneless Smoked Ham

PINEAPPLE MUSTARD GLAZE

Tenderloin of Beef

BEARNAISE SAUCE

Roasted Turkey Breast

BRANDY PEAR DEMI GLACE & CRANBERRY RELISH

Roast Prime Rib of Beef

NATURAL JUICES AND CREAMED HORSERADISH



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FLOATING HORS D'OEUVRES STATIONS

Minimum 50 guests

Choose 6 stations

Mac & Cheese Station

CREAMY MACARONI AND CHEESE
SAUTEED MUSHROOMS, BACON BITS, DICED TOMATOES,
DICED JALAPENOS, SCALLIONS & SHREDDED CHEESE

Salad Bar Station

HEARTS OF ROMAINE, BABY SPINACH & MIXED GARDEN GREENS
DICED TURKEY AND HAM
JULIENNED BEETS, GARBANZO BEANS, SHREDDED CARROTS, SLICED
CUCUMBERS, CHERRY TOMATOES, PEPPERONCINIS, SHREDDED CHEESE &
HOMEMADE CROUTONS
BLUSH WINE VINAIGRETTE, RANCH & ITALIAN DRESSINGS

Sliders Station

MINI CHEESEBURGERS AND PULLED PORK SLIDERS
ONION RINGS & FRENCH FRIES
KETCHUP AND RANCH DRESSING

Pasta Station

RAVIOLI, TORTELLINI & PENNE PASTAS
MINI MEATBALLS & SAUSAGE
PESTO, ALFREDO & MARINARA SAUCES
HOMEMADE FOCACCIA BREAD, BUTTER

Mashed Potato Station

HOMEMADE MASHED POTATOES
PICO DE GALLO, SOUR CREAM, SAUTEED MUSHROOMS, BACON BITS,
SCALLIONS, BUTTER & SHREDDED CHEESE

Nacho Station

SEASONED GROUND BEEF OR CHICKEN
HOMEMADE TORTILLA CHIPS
BLACK BEANS, SOUR CREAM, GUACAMOLE, CHILE CON QUESO, JALAPENOS,
PICO DE GALLO, SHREDDED LETTUCE, CHOPPED TOMATOES AND BLACK OLIVES

Asian Station

ORANGE CHICKEN
FRIED RICE
EGG ROLLS & POTSTICKERS
Served with scallion soy dipping sauce

Imported and Domestic Cheese Display

ASSORTED CHEESES INCLUDING SMOKED GOUDA, BRIE, PEPPER JACK,
CHEDDAR & SWISS, SERVED WITH ASSORTED CRACKERS, SLICED BAGUETTES,
MIXED NUTS AND KALAMATA OLIVES

Dessert Station

ASSORTED MINI DESSERTS, BROWNIES, LEMON BARS & PECAN BARS
FRESHLY BAKED CHOCOLATE CHIP, SUGAR AND OATMEAL RAISIN COOKIES



WHAT'S FOR DINNER



Embassy Suites Brea—North Orange County | 900 East Birch Street | Brea, CA 92821 | 714-990-6000 | www.embassysuitesbrea.com

WHAT'S FOR DINNER

A 22% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change.

*Service fee to apply for groups of 25 guests or less

DINNER BUFFETS*

All Dinner Buffets include:
ICED TEA OR LEMONADE, FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

So-Cal Comfort

SPRING GARDEN GREENS
Mixed spring greens
Lemon shallots vinaigrette
or
Raspberry vinaigrette
CREAMY POTATO SALAD
SLICED FRESH FRUIT

THREE CHEESE MACARONI
CHOOSE 1 OF THE FOLLOWING TOPPINGS:
Shrimp, bacon, blackened chicken, pulled pork

CHOOSE 2 or CHOOSE 3

BABY BACK RIBS
LEMON HERB CHICKEN
PORK TENDERLOIN
FLAT IRON STEAK

BARBEQUE BAKED BEANS
RUSTIC BREADS

-
ASSORTED MINI TARTS DISPLAY



The Catalina Isle

PAPAYA AND PINEAPPLE SALAD
SESAME CUCUMBER AND CARROT SLAW
MACARONI SALAD

CHOOSE 2 or CHOOSE 3

MAUI PORK
TERIYAKI FLAT IRON STEAK
MACADAMIA NUT CRUSTED MAHI MAHI WITH MANGO RELISH
LEMON YOGURT CHICKEN

POTATOES AND STIR FRY VEGETABLES
FRIED RICE OR STEAMED RICE
HAWAIIAN ROLLS AND CORN BREAD

-
COCONUT CREAM CAKE
PINEAPPLE UPSIDE DOWN
PAPAYA MOUSSE



WHAT'S FOR DINNER

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DINNER BUFFETS*

All Dinner Buffets include:
ICED TEA OR LEMONADE, FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

Brea's Best

SPRING GARDEN GREENS

Mixed spring greens
Lemon shallots vinaigrette
or
Raspberry vinaigrette

FETTUCCINI SALAD

Roasted walnuts, garlic, asiago cheese and olive oil,
garnished with sun dried tomatoes

SLICED FRESH FRUIT

GRILLED CHICKEN BREAST

With roasted artichoke tomato sauce

OVEN ROASTED NEW YORK STRIP

With port demi-glace and garnished with roquefort cheese

GLAZED CARROTS

GARLIC MASHED POTATOES

ASSORTED ROLLS AND BUTTER

-

ASSORTED DESSERT DISPLAY



The Presidential

SPRING GARDEN GREENS

Mixed spring greens, gorgonzola cheese & caramelized walnuts
Lemon shallots vinaigrette
or
Raspberry vinaigrette

SEAFOOD PASTA SALAD

Crabmeat, sea scallops & shrimp,
seashell pasta, basil, roasted garlic, tomatoes & artichoke hearts

FILET OF SALMON

Chardonnay sauce garnished with bay shrimp

GRILLED CHICKEN BREAST

Served with champagne sauce

ROASTED SIRLOIN OF BEEF

Cabernet demi glace with shitake mushrooms

SEASONAL FRESH VEGETABLES

ROASTED RED POTATOES WITH ROSEMARY AND GARLIC
RICE PILAF

-

ASSORTED DESSERT DISPLAY



WHAT'S FOR DINNER

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DINNER BUFFETS*

All Dinner Buffets include:
ICED TEA OR LEMONADE, FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS



Viva Italia

CAESAR SALAD

Crisp romaine lettuce, shaved parmesan cheese and homemade croutons tossed with Caesar dressing

SLICED FRESH FRUIT

TUSCAN SHRIMP OVER ROTELLI PASTA

Sautéed shrimp, fresh asparagus, sweet bell peppers & mushrooms served in a sun-dried tomato cream sauce over pasta

PENNE PASTA WITH ITALIAN SAUSAGE

Topped with zesty marinara sauce, Italian sausage, sautéed mushrooms & bell peppers with a touch of mozzarella and parmesan cheese

EGGPLANT PARMESAN

ITALIAN STYLE SAUTÉED VEGETABLES

GARLIC BREAD

ASSORTED DESSERT DISPLAY

The Baja Coast

TEQUILA LIME SPRING SALAD

Roasted corn, diced tomatoes, avocado, sliced red onions, garbanzo beans and tortilla strips in a lime vinaigrette

PAPAYA SALAD WITH PINEAPPLE VINAIGRETTE

RED SNAPPER VERACRUZ

CHARGRILLED SKIRT STEAK

In chimichurri sauce

STEAMED CILANTRO RICE

BLACK BEANS

WARM TORTILLAS

-

ASSORTED DESSERT DISPLAY



WHAT'S FOR DINNER

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DINNER ENTRÉES

All Dinner Entrées include:

(1) VEGETABLE, (1) STARCH & (1) SALAD FROM ACCOMPANIMENTS SECTION AND DESSERT
ICED TEA OR LEMONADE, FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

CHICKEN

Grilled Breast of Chicken

SAUTEED WITH LEMON, GARLIC AND WHITE WINE SAUCE
OR CREAMY DIJONAISE SAUCE

Chicken Florentine

SPINACH AND FETA CHEESE STUFFED CHICKEN BREAST IN
ROASTED GARLIC BEURRE BLANC

PASTA

*Does not include an additional starch

Lobster Ravioli

IN WHITE WINE CREAM SAUCE

SEAFOOD

Swordfish

ROASTED RED PEPPER BEURRE BLANC SAUCE

Baked Salmon or Blackened Salmon

Choice of:

ROASTED RED PEPPER BEURRE BLANC
SALMON WITH CAJUN BEURRE BLANC
BALSAMIC GLAZED

Blackened Tilapia

WITH A CILANTRO LIME SOUR CREAM DRIZZLE



WHAT'S FOR DINNER

A 22% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change.

DINNER ENTRÉES

All Dinner Entrées include:

(1) VEGETABLE, (1) STARCH & (1) SALAD FROM ACCOMPANIMENTS SECTION AND DESSERT
ICED TEA OR LEMONADE, FRESHLY BREWED COFFEE (REGULAR & DECAF) AND PREMIUM TEAS

PORK

Pork Loin

SLOW OVEN ROASTED WITH AN APPLE DEMI GLACE

DUET PLATES

Petite Filet and Chicken

MERLOT DEMI GLAZED PETITE FILET
OVEN ROASTED CHICKEN BREAST

With choice of:

VERONIQUE

ROASTED GARLIC BEURRE BLANC

Petite Filet and Shrimp Scampi

PETITE FILET IN BORDELAISE SAUCE
SHRIMP SCAMPI IN ROASTED GARLIC BEURRE BLANC

Petite Filet and Salmon

MERLOT DEMI GLAZED PETITE FILET
OVEN ROASTED SALMON

With choice of:

BALSAMIC GLAZED

ROASTED RED PEPPER BEURRE BLANC
LEMON CHIVE BUTTER

BEEF

Beef Wellington

PETITE FILET AND SAVORY MUSHROOM DUXELLE WRAPPED IN A PUFF PASTRY AND TOPPED WITH BORDELAISE AND BEARNAISE SAUCES

New York Steak

Choice of:

COGNAC PEPPERCORN DEMI GLACE

MERLOT DEMI GLACE

BORDELAISE SAUCE

Slow Roasted Prime Rib

SERVED WITH AU JUS AND HORSERADISH

Filet Mignon

Choice of:

SAUTEED WITH MADEIRA DEMI GLACE

SAUTEED MUSHROOMS AND BEARNAISE SAUCE

Braised Short Ribs

SLOW COOKED WITH ONIONS, CELERY, GARLIC AND RED WINE GLAZE

Flank Steak

MARINATED WITH FRESH GARLIC, ONIONS AND RED WINE GLAZE

WHAT'S FOR DINNER

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DINNER ACCOMPANIMENTS

PLEASE SELECT:

(1) SALAD, (1) VEGETABLE, (1) STARCH, (1) DESSERT

Salads

CAPRESE SALAD

Mozzarella cheese, sliced tomato, fresh basil, olive oil and balsamic drizzle

SPRING GARDEN GREENS

Gorgonzola cheese & caramelized walnuts
Lemon shallots vinaigrette or Raspberry vinaigrette

CLASSIC CAESAR SALAD

Crisp romaine leaves, shaved parmesan tossed with homemade croutons
Classic Caesar dressing

SPINACH SALAD

Baby spinach with feta cheese, red onions, & mushrooms
Honey mustard dressing

WEDGE SALAD

Iceberg lettuce with bacon bits, sliced red onions & chopped tomatoes
Bleu cheese dressing

BEET AND GOAT CHEESE SALAD

Spring greens, freshly sliced red and golden beets, crumbled goat cheese
Champagne vinaigrette

Starches

THREE CHEESE MACARONI

SCALLOPED POTATOES

GARLIC MASHED POTATOES

CRANBERRY GLAZED SWEET POTATOES

ROSEMARY ROASTED RED POTATOES

ROASTED GARLIC BROWN RICE

JASMINE RICE

Available at an additional charge per person

WILD MUSHROOM RISOTTO

TWICE BAKED POTATO



Vegetables

GLAZED CARROTS

STEAMED BROCCOLINI SPEARS WITH BUTTER

VEGETABLE MEDLEY

FRESH GREEN BEANS SAUTEED IN CITRUS BUTTER AND OLIVE OIL

Available at an additional charge per person

BRUSSEL SPROUTS ROASTED WITH BACON

ROASTED ASPARAGUS

Desserts

RASPBERRY CHEESECAKE

NEW YORK STYLE CHEESECAKE

CHOCOLATE FLOURLESS CAKE

CARROT CAKE

STRAWBERRY SHORTCAKE

RASPBERRY MOUSSE

MOCHA CRUNCH CAKE

CHOCOLATE DECADENCE CAKE

DARK CHOCOLATE PYRAMID

PINA COLADA CAKE

CRÈME BRÛLÉE CHEESECAKE

FRUIT TART FLORENTINE



Available at an additional charge per person

TIRAMISU

Layers of mascarpone cheese, ladyfinger biscuits and espresso

SABAYON WITH FRESH BERRIES AND WHIPPED CREAM

Sweet Italian dessert made of whipped and heated egg yolks, sugar and vanilla topped with seasonal fresh berries and whipped cream

CRÈME BRÛLÉE

Vanilla bean custard topped with caramelized sugar and garnished with berries

WINE AND SPIRITS



WINE AND SPIRITS

A 22% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change.

Wine List

Reds

House Cabernet, Vista Point, California
Robert Mondavi Cabernet, Private
Sterling Cabernet, Central Coast California
Estancia, Cabernet, Paso Robles
Robert Hall, Cabernet Sauvignon, Napa
House Merlot, Vista Point, California
Robert Mondavi Merlot, Private
Estancia Merlot, Paso Robles
Robert Hall, Merlot, Napa
House Zin, Vista Point California
Coppola Shiraz, Russian River Valley
Estancia Pinot Noir, Monterey

Whites

House Chardonnay, Vista Point, California
Robert Mondavi Chardonnay, Private
Estancia Chardonnay, Monterey
Clos du Bois Chardonnay, Sonoma
Robert Hall Chardonnay, Napa
Chateau St. Michelle Riesling, Sonoma
Woodbridge Sauvignon Blanc, Santa Barbara
Beringer White Zin, California
Woodbridge Pinot Grigio, Santa Barbara



Sparkling

J Roget Brut, Santa Barbara
Gloria Ferrer Blanc De Blancs, Sonoma
Mumm Cuvee Brut, Napa
Laurent Perrier Brut



WINE AND SPIRITS

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Beer List

Bottled

DOMESTIC

BUD LIGHT

BUDWEISER

COORS LIGHT

MILLER LITE

IMPORT & PREMIUM

BLUE MOON BELGIAN WHITE ALE

CORONA EXTRA

DOS EQUIS LAGER

GUINNESS DRAUGHT

HEINEKEN

NEWCASTLE BROWN ALE

SAM ADAMS BOSTON LAGER

SIERRA NEVADA PALE ALE



WINE AND SPIRITS

A 22% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change.

Host & Cash Bars

Well

CRYSTAL PALACE
JIM BEAM
GORDON'S GIN
RONRICO RUM
SAUZA GOLD
JACQUES BONET
STUART SCOTCH

Call

SMIRNOFF
SEAGRAM'S 7
BEEFEATER
BACARDI SILVER
CUERVO GOLD
CHRISTIAN BROTHERS
J&B
MALIBU

Premium

ABSOLUT
STOLI
JACK DANIELS
TANQUERAY
CAPTAIN MORGAN
SAUZA HORNITOS
COUROISIER VS
CHIVAS REGAL RED LABEL
FIREBALL
JAMESON

Ultra

GREY GOOSE
CROWN ROYAL
BOMBAY SAPPHIRE
PATRON
HENNESSY
CHIVAS REGAL BLACK LABEL



**\$150.00 bar set up fee waived
with \$350.00 bar sales**

WINE AND SPIRITS

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Mocktails

A non-alcoholic twist on traditional cocktails

Cran-Apple Cider

CRANBERRY JUICE AND APPLE CIDER MIXED AND POURED INTO A SUGAR RIMMED GLASS

Mai Tai

PINEAPPLE JUICE, CLUB SODA, ORANGE JUICE AND GRENADINE

Margarita

LIMEADE, ORANGE JUICE, LIME AND KOSHER SALT ON THE ROCKS

Faux Champagne

GINGER ALE, WHITE GRAPE, PINEAPPLE AND ORANGE JUICES



Build Your Own Bar

Bloody Marys

TRADITIONAL BLOODY MARYS WITH A DO IT YOURSELF TOPPING BAR:

OLIVES, BACON, LIMES, PICKLES, CELERY, CILANTRO, JALAPENOS, RADDISHES , HOT SAUCE

Mimosas

HOUSE CHAMPAGNE:

ORANGE, GRAPEFRUIT & CRANBERRY JUICES

SEASONAL FRESH FRUIT

