

# Banquet Menu



# BREAKFAST

## THE BASICS

*Minimum of 15 people on buffets*

Croissants, muffins, seasonal fruit, Greek yogurt, locally baked bread, jam & butter

\$14 per person - plated | \$16 per person - buffet

*Coffee/Juice - Additional Cost*

## HOT BREAKFAST

*Minimum of 15 people on buffets*

Croissants & muffins, local baked bread, jam & butter

Scrambled eggs, bacon or sausage

House potatoes, onion, piquillo peppers, fresh herbs

\$22 per person - plated | \$24 per person - buffet

## ADD - ONS

*Per person*

**Pork Sausage - \$5**

**Chicken Sausage - \$6**

**Bacon - \$5**

**Bagel & Cream Cheese - \$7**

**Oatmeal & Raisins - \$5**

**Sticky Buns - \$5**

**Buttermilk Biscuits - \$4**

**Sausage Gravy - \$3**

**Lucky Charms & Milk - \$4**

**Mimosas/Bloody Mary's - \$9**

*All prices are subject to a taxable service charge of 20% and a 7.75% sales tax*

# BREAKFAST – *continued*

## LET'S HAVE SOME FUN

*Minimum of 15 people on buffets*

### **Buttermilk Pancakes**

*Choice of:*

Banana, chocolate chip, blueberry, or plain  
\$9 per person - plated | \$14 per person - buffet

### **Farmer's Market Frittata**

Seasonal local vegetables  
\$11 per person - plated | \$16 per person - buffet  
Add tofu - \$2 | Add sausage - \$5

### **The Benedict**

Hollandaise, smoked ham, poached egg, English muffin (*plated only*)  
\$15 per person - plated - Florentine available  
Add crab - \$5

### **Grilled Shrimp & Grits**

Piquillo pepper & onion, bacon crumble  
\$14 per person - plated | \$18 per person - buffet

### **8oz Chicken-Fried Sirloin Steak**

Sausage gravy, biscuits  
\$14 per person - plated | \$18 per person - buffet

### **12oz Pork Chop & Eggs**

Apple cider brined heritage pork chop, scrambled eggs  
\$15 per person - plated | \$19 per person - buffet

### **8oz Prime NY Manhattan Steak & Eggs**

\$18 per person - plated | \$21 per person - buffet

### **Fried Chicken & Waffles**

Organic chicken & cornmeal waffles  
\$18 per person - plated | \$21 per person - buffet

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## A'LA CARTE

**Gluten-Free Bread and Muffins Available** - \$2.50/ person

**Fresh Fruit** - \$9/person

**Assorted Cookies**- \$36/dozen

**Assorted Pastries** - \$36/dozen

**Croissants** - \$36/dozen

## BEVERAGES

**Iced Tea** - \$32/gallon

**Juice (orange, cranberry)** - \$32/gallon

**Lemonade** - \$32/gallon

**Coffee/Hot Tea** - \$45/gallon

**Sodas** - \$3/each

**BANQUET DESSERTS** - \$6/person

### **S'more Tart**

Graham cracker streusel, salted caramel sauce

### **Double-Fudge Cake**

Butterscotch pudding

### **Fire-Roasted Apples**

Brown butter crumble, vanilla gelato

### **Vanilla Cheesecake**

White chocolate cream, raspberry sauce

### **Carrot Cake**

Orange confit

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# LUNCH

## PLATED

Please choose from the following:

One salad, sandwich, cookie or brownie, tea or lemonade

\$24 per person | \$24 per person - boxed lunch

## BUFFET

Please choose from the following:

Two salads, two sandwiches, cookie or brownie, ice tea or lemonade

\$28 per person | 15-person minimum

## SALADS

### Farmers Mix Green Salad

Heirloom carrots, radish, champagne vinaigrette

### Caesar

Little gem lettuce, caesar dressing, parmesan, herbed crouton, Spanish anchovies

### Springtime

Salanova farm green mix, fresh shelled English peas, marinated goat cheese,

Herb de Provence, white balsamic vinaigrette (+\$3)

### Crunch

Frisee & endive greens, crispy apples, candied walnut, pickled shallot, buttermilk herb dressing (+\$3)

### Power Greens

Baby kale and spinach, pickled red onion, strawberries, roasted pepitas, lemon vinaigrette (+\$3)

## GRAINS & PASTA SALAD

### Cous Cous

Israeli cous cous, apricot, raisin, pistachio, olive, garlic, parsley, olive oil, sea salt (+\$2)

### Quinoa

Red organic quinoa, butternut squash, pecans, fresh herbs, sherry vinaigrette (+\$2)

### Thai Noodle

Rice noodle, cucumber, pickled vegetable, peanuts, lime & cilantro dressing (+\$2)

### Farfalle & Pea

Farfalle pasta, prosciutto, English peas, basil pesto, fresh parmesan (+\$4)

### Spanish Orzo

Orzo pasta, marinated olives, piquillo peppers, manchego cheese, lemon, parsley, olive oil (+\$4)

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## LUNCH – *continued*

### SALAD PROTEIN ADDS

<b>Tofu</b> .....	+\$5
<b>Roasted Cauliflower</b> .....	+\$5
<b>Grilled Organic Chicken Breast</b> .....	+\$6
<b>Grilled Wild Shrimp</b> .....	+\$8
<b>Wild-Caught Salmon</b> .....	+\$10

### SANDWICHES

#### **Turkey Club**

Sliced diestel turkey, crispy bacon, farmer lettuce, aioli, toasted sourdough

#### **Roast Beef**

Hot or cold roast beef, provolone, caramelized onions, horseradish aioli, French roll

#### **Corque Ruben**

Hot pastrami, swiss cheese, sauerkraut, thousand island dressing, toasted rye

#### **Chicken Caesar**

Grilled organic chicken breast, little gem lettuce, parmesan, caesar dressing, toasted sourdough

#### **Banh Mi**

Grilled organic chicken, Vietnamese pickled vegetables, cilantro, mint (add jalapeno), French roll (+\$3)

#### **California Grinder**

California cured meats & cheeses, pepperoncini, shredded lettuce, oil & vinegar, French roll (+\$3)

#### **Nawlin's Po Boy**

Old bay poached shrimp, shredded lettuce, lemon, house pickle, remoulade, French roll (+\$3)

#### **Pulled Pork**

Pulled pork braised in cola, smoked over oak, fresh cabbage slaw, bacon aioli, sesame bun (+\$3)

#### **Central Coast Tri Tip**

Smoked tri- tip, pico de gallo, garlicky aioli, French roll (+\$4)

#### **Fried Chicken**

Buttermilk fried organic chicken, shredded lettuce, house dill pickle, siracha aioli, sesame bun (+\$4)

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# ENTRÉE A'LA CARTE

## SALADS

<b>Caesar</b> .....	\$14
<b>Crunch</b> .....	\$14
<b>Power Greens</b> .....	\$16
<b>Springtime</b> .....	\$16

## GRAINS & PASTA SALAD

<b>Couscous</b> .....	\$14
<b>Quinoa</b> .....	\$14
<b>Spanish Orzo</b> .....	\$14
<b>Thai Noodle</b> .....	\$14
<b>Farfalle &amp; Pea</b> .....	\$16

## SANDWICHES

<b>Chicken Caesar</b> .....	\$14
<b>Corque Ruben</b> .....	\$14
<b>Roast Beef</b> .....	\$14
<b>Turkey Club</b> .....	\$14
<b>California Grinder</b> .....	\$16
<b>Banh Mi</b> .....	\$16
<b>Pulled Pork</b> .....	\$16
<b>Central Coast Tri-Tip</b> .....	\$18
<b>Fried Chicken</b> .....	\$18
<b>Nawlin's Po Boy</b> .....	\$18

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# DINNER

*Minimum of 15 people on buffets.*

One entrée / one salad / one starch / one veggie - \$35 - Plated | \$45 Buffet

Two entrée / one salad / one starch / one veggie - \$40 - Plated | \$50 Buffet

Three entrée / one salad / one starch / one veggie - \$45 - Plated | \$55 Buffet

*Additional starch \$3 per person*

*Additional vegetable side \$4 per person*

*Additional salad \$4 per person*

*Bread & Butter \$4.50 per person*

## ENTRÉES

### **Smoked Organic Chicken Breast**

Herb & local honey glaze

### **Roasted Organic Chicken Breast**

Bone in, citrus & rosemary

### **Bone-In Heritage Pork Chop**

Apple cider glaze

### **Baja Shrimp Skewers**

Garlic confit, butter, herbs

### **Buttermilk Fried Organic Chicken**

House dill pickle (+\$2)

### **Roasted Heritage Pork Loin**

Bacon wrapped, herbs (+\$2)

### **Locally Brewed IPA Braised Beef Short Ribs (+\$2)**

### **Smoked Tri Tip**

Pico de Gallo (+\$3)

### **Local Seasonal Fish**

Lemon, olive, fresh herb (+\$5)

### **Wild Salmon Filet**

Oak grilled, lemon, alleppo pepper (+\$5)

### **Prime New York Steak Manhattan Cut 6oz**

Prime cut grilled over oak (+\$6)

### **Slow-Roasted American Lamb Leg**

Pinot noir, peppercorn (+\$7)

### **Grilled American Lamb rack**

Herb crusted (+\$8)

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## DINNER – *continued*

### GREEN SALADS

Farmers mix green salad

Caesar salad

Springtime (+\$3)

Crunch (+\$3)

Power greens (+\$3)

### STARCHES

Brown butter yukon gold mashed potatoes

Red organic quinoa

Israeli cous cous

Herb roasted fingerling potatoes

Stone-ground polenta

Whipped sweet potato

California wild rice pilaf

### VEGETABLE SIDES

#### Fall/Winter

Sautéed winter greens, garlic & lemon

Brussels sprouts, tamari, sesame

Roasted heirloom winter squash

Green beans, sea salt, almonds

Grilled heirloom carrots

Roasted beets, wilted arugula

#### Spring

Roasted broccoli with aleppo pepper and lemon

Sautéed heirloom spinach, spring onion

Grilled whole spring onions, green garlic, olive oil

Roasted rainbow beets, arugula, herbs

Spring pea mélange, pea tendrils (+\$4)

Grilled wild asparagus (+\$4)

Grilled artichokes (+\$5)

#### Summer

Grilled summer corn

Summer succotash (corn, red peppers, fava bean)

Grilled watermelon, feta, mint

Sautéed heirloom spinach with green garlic

Grilled eggplant, olive oil, sea salt, fresh herbs

Ratatouille, grilled summer squash, sherry vinegar, olive oil

Heirloom tomato, basil, mozzarella (+ \$4)

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# APPETIZERS

*Prices shown per person. Per person pricing includes two pieces per appetizer.*

Choice of three

\$15- with meal | \$20 - reception only

Choice of five

\$20 - with meal | \$25 - reception only

## **Bacon Wrapped Date**

Stuffed with Spanish chorizo, chipotle honey drizzle

## **Local White Fish Ceviche**

Cucumber, serrano, tequila

## **Vietnamese Grilled Chicken Skewer**

Cilantro, mint, lime

## **Compressed Summer Melon**

Feta, mint (*summer only*)

## **White Bean Hummus**

Crostini, olive tapenade, lemon, parsley

## **Smoked Cheddar & Crispy Apple Grilled Cheese**

Local bread

## **Sticky Thai Chicken Wings**

Ground peanuts, fresh mint

## **Filipino Beef Lumpia**

Tamarind sweet and sour

## **Pulled Pork Sliders**

Fresh cabbage coleslaw, bacon aioli, brioche bun

## **Fried Chicken Slider**

Shredded lettuce, siracha aioli, pickle, brioche bun

## **Wagyu Beef Sliders**

Tillamook cheddar, Thousand island, pickle, brioche bun (+\$2)

## **Smoked Local Whitefish**

Crostini, crème fraiche, pickled shallot, dill, salmon caviar (+\$2)

## **Ahi Tuna Poke**

Tamari, scallion, sesame, crispy rice cake, nori (+\$2)

## **Grilled Shrimp**

Piquillo pepper, manchego cheese, crispy prociutto (+\$2)

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# STATIONS TO KNOCK YOUR SOCKS OFF

## CALIFORNIA BOARD

Four California made cheeses, three artisanal California made cured meats,  
house pickles, nuts, grilled local bread  
\$16 per person - with meal | \$20 per person - a'la carte

## LOCAL'S BOARD

Local & seasonal vegetables, raw – roasted – pickled  
White bean hummus, kale & yogurt dip, caramelized onion dip  
\$14 per person - with meal | \$18 per person - a'la carte

## GRAZING BOARD

Both the California and local's board with all accoutrements  
\$20 per person - with meal | \$25 per person - a'la carte

## GRAVLAX PLATTER

House cured with gin & juniper  
Caper berries, pickled onion, crème fraiche, cream cheese, everything bagels, house crackers  
\$16 per person - with meal | \$20 per person - a'la carte

## OYSTERS ON ICE

Oysters on 1/2 shell  
Traditional mignonette, Tito's organic vodka cocktail sauce,  
Traditional ginger beer & St. Germaine mignonette, lemons  
Served over crushed ice  
\$4 per oyster (*minimum order - 12 dozen oysters*). We recommend 3 oysters per guest.

## RAW BAR

Sustainable seafood displays over crushed ice  
Local crab, old bay poached peel and eat shrimp, ahi poke, lobster salad, local seaweed  
Lemon, traditional mignonette, Tito's vodka cocktail sauce  
\$55 per person (*15-person minimum*)

## NAWLIN'S CRAWFISH BOIL

Traditional Louisiana crawfish boil  
Steamed corn, potatoes, served over newsprint with bibs (spicy or mild)  
\$40 per person (*15-person minimum*)

## CUBAN PIG ROAST

70 lb. whole pig, roasted in a cajachina box, Cuban rice and beans, fried plantains, white bread  
\$50 per person (*one pig serves 35 people*) + chef fee \$150

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# SNACK STATIONS

*Based on two- hour service.*

## JUST A BITE

Chips, pretzels, house made trail mix, whole fruit

\$14 per person

## SWEET & SALTY

Candy bars, Cracker jacks, buttery popcorn, salted caramel brownies, potato chips.

Served with fresh lemonade and cans of cola.

\$18 per person

## TAKE ME OUT TO THE BALLGAME

Chicago style hotdogs, roasted shell on peanuts, hot pretzels with IPA mustard sauce.

Served with root beers and Capri-Suns

\$21 per person

## THE HOSTESS BAR

Twinkies, ho-hos, snowballs, zingers, assorted hand pies

Served with ice cold milk cartons (nut milk available upon request)

\$16 per person

## SPA DAY

Fresh fruit bowl, rice crackers, house made granola, yogurt, power green & acai smoothies.

Served with fresh cucumber water and coconut waters

\$18 per person

## FIESTA DAY

Fresh tortilla chips, 3 salsas (pico de gallo, tomatillo & avocado, roasted chipotle),

Chili mango lollipops, fresh fruit with lime, churros, served with Mexican cokes

\$18 per person

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## HOSTED BAR SELECTIONS

*Cash bars are charged per drink. Bartender required for all bars.  
\$150 bartender fee - 1 bartender per 75 guests. Cash bar available.*

### WELL - \$9

Beefeater Gin, Skyy Vodka, Sauza Tequila, Jim Beam, Cruzon Rum, J&B Scotch

### CALL - \$11

Bombay Sapphire Gin, Absolut Vodka, Sauza Tequila,  
Pendleton Whiskey, Bacardi Silver Rum, Dewar's White Scotch

### TOP SHELF - \$13

Bombay Sapphire Gin, Grey Goose Vodka, Patron Reposado Tequila,  
Knob Creek Whiskey, Captain Morgan Rum, Johnnie Walker Black Scotch

### DOMESTIC BEER- \$6

Coors Light, Bud Light, Budweiser, Miller Lite

### PREMIUM IMPORTED BEER- \$7

Heineken, Firestone 805, Corona, Blue Moon, Stella Artois, Becks NA

### HOUSE WINE

*By the glass*

White/Rosé - \$9

Red - \$12

*All alcoholic beverages on this list are subject to availability.*

*Please ask about specific labels to ensure items are in stock. Special labels must be requested at least 6 weeks in advance.*

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# HOSTED BAR PACKAGES

*\$150 bartender fee - 1 bartender per 75 guests. \$150 charge per bartender.  
All packages include sodas, juices and water. Hours must be consecutive.  
Guests ages 5 - 20 will be charged half price. Guarantee for all guests in attendance.*

## ONE HOUR

<b>Beer and Wine Only</b> .....	\$22 per person
<b>Well Bar</b> .....	\$25 per person
<b>Call Bar</b> .....	\$28 per person
<b>Top Shelf</b> .....	\$35 per person

## TWO HOURS

<b>Beer and Wine Only</b> .....	\$26 per person
<b>Well Bar</b> .....	\$28 per person
<b>Call Bar</b> .....	\$33 per person
<b>Top Shelf</b> .....	\$45 per person

## THREE HOURS

<b>Beer and Wine Only</b> .....	\$31 per person
<b>Well Bar</b> .....	\$33 per person
<b>Call Bar</b> .....	\$38 per person
<b>Top Shelf</b> .....	\$53 per person

## FOUR HOURS

<b>Beer and Wine Only</b> .....	\$35 per person
<b>Well Bar</b> .....	\$38 per person
<b>Call Bar</b> .....	\$45 per person
<b>Top Shelf</b> .....	\$60 per person

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## AUDIO/VISUAL

<b>Easel</b> .....	\$5
<b>Extension cords</b> .....	\$5
<b>Power strip</b> .....	\$5
<b>A/V cart</b> .....	\$10
<b>Podium</b> .....	\$10
<b>Flip chart with paper and pens</b> .....	\$35
<b>Microphone-wired</b> .....	\$35
<b>Microphone-wireless</b> .....	\$35
<b>AV Tech (per hour)</b> .....	\$75
<b>80" Monitor</b> .....	\$150
<b>Polycom phone with phone line</b> .....	\$150
<b>Sound system (2 speakers) with iPod connect</b> .....	\$250
<b>16' by 16'dance floor</b> .....	\$300

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## SCHEMATICS

Room	Sq. Ft.	Height	Room Size	Conference	U-Shape	Theater	Classroom	Banquet	Reception
Harvest Ballroom	3,675	13.5	75 X 49	N/A	140	375	150	275	450
Harvest A, B or C	1,225	13.5	25 X 49	40	35	125	50	70	150
Harvest AB, or BC	2,450	13.5	50 X 49	N/A	70	250	100	180	300
Pre-Function	696	13.5	58 X 12						

Outdoor	Sq. Ft.	Banquet	Reception
Root 246 patio	1,224	50	85
Fountain Courtyard	3,151	200	270

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