



CALAMIGOS RANCH
MALIBU CONFERENCE CENTER



BANQUETS

327 Latigo Canyon Rd. Malibu, CA 90265-2708
Tel: (818) 889-6280 | Fax: (818) 879-8130 | calamigos.com

ROOM RENTALS

& Set-up Fees



Includes All Tables, Chairs & Linens, Glassware, Silverware & China

The Pavilion at North Forty	\$5,000
Ferris Wheel Lawn (Cocktail Hour)	\$1,500
The Redwood Room	\$4,000
The Lakeside Patio (Cocktail Hour)	\$1,500
The Oak Room	\$4,000
The Birchwood Room	\$2,500
Valet Parking (per 85 guests)	\$425
Mitzvah Fee	\$2,500

Location Minimums

Each location requires a minimum dollar amount to be spent depending on the day and location that is chosen. All prices are à la carte and may be spent in any way to meet the required minimum. All minimums are exclusive of tax and service charge.



Location	Capacity	Friday	Saturday	Sunday
The Birchwood Room	150 guests	\$13,500	\$15,000	\$13,500
The Oak Room	175 guests	\$20,000	\$23,000	\$20,000
The Pavilion at North Forty	500 guests	\$28,000	\$35,000	\$28,000
The Redwood Room	400 guests	\$22,000	\$25,000	\$22,000



BREAKFAST BUFFET

Calamigos Continental

\$45 per person

Farmers Market Fruit & Berries **V GF**
 Baker's Basket (Assortment of Breakfast Pastries) **VEG**
 Sweet Cream Butter **GF VEG**
 Preserves **V**
 Assortment of Bagels & Cream Cheese **VEG**
 Make Your Own Yogurt Bar
 Assortment of Berries **V GF DF**
 Greek Yogurt **GF VEG**
 House Made Granola **VEG**
 Wild Flower Honey **GF**
 Orange Juice
 Grapefruit Juice
 Fresh Brewed Regular & Decaf Coffee
 Selection of Hot Teas



Cowboy Breakfast

\$65 per person

Farmers Market Fruit & Berries **V GF**
 Baker's Basket (Assortment of Breakfast Pastries) **VEG**
 Sweet Cream Butter **GF VEG**
 Assortment of Bagels & Cream Cheese **VEG**
 Make Your Own Yogurt Bar
 Assortment of Berries **V GF DF**
 Greek Yogurt **GF VEG**
 House Made Granola **VEG**
 Wild Flower Honey **VEG**
 Assortment of Cold Pressed Organic Juices
 Fresh Brewed Regular & Decaf Coffee
 Selection of Hot Teas
 Scrambled Eggs with White Cheddar & Herbs **GF VEG**
or
 Egg White Scramble with Spinach **GF VEG DF**

Choice of One

• Hashbrowns or
 Breakfast Potatoes
GF VEG

Choice of One

• Applewood Smoked Bacon, Turkey
 Bacon, Pork Sausage or Turkey Sausage

GF • Gluten Free VEG • Vegetarian V • Vegan DF • Dairy/Lactose Free



BREAKFAST ENHANCEMENTS

These Stations are Live with a Chef Attending and Serving Guests for 1 Hour of Service

- \$150 per hour



Eggs n' Things

Make Your Own Eggs or Omelets

25 people minimum | \$10 per person | **GF**

- Organic Farm Eggs
- Crispy Chopped Bacon
- Smoked Turkey Bacon
- Breakfast Sausage
- Spinach
- Tomatoes
- Scallions
- Roasted Jalapeño
- Roasted Red Peppers
- Grilled Broccolini
- Mushrooms
- Caramelized Onions
- Cheddar Cheese
- Mozzarella Cheese
- Feta Cheese
- Goat Cheese

Buttermilk Pancakes

25 people minimum | \$8.50 per person | **VEG**

Served with Pure Maple Syrup and Bourbon Maple Syrup

Toppings

- Blueberry Compote
- Farmers Market Strawberries
- Valrhona Chocolate Shavings
- Brûlée Bananas
- Caramelized Apples
- Whipped Chantilly Cream
- French Butter

Belgium Waffles

25 people minimum | \$8.50 per person | **VEG**

Served with Pure Maple Syrup and Bourbon Maple Syrup

Toppings

- Blueberry Compote
- Farmers Market Strawberries
- Valrhona Chocolate Shavings
- Brûlée Bananas
- Caramelized Apples
- Whipped Chantilly Cream
- French Butter

Avocado Toast

25 people minimum | \$12 per person | **VEG**

- Shaved Breakfast Radish
- Heirloom Tomatoes
- Onion Sprouts
- Crispy Bacon
- Feta Cheese
- Goat Cheese
- Roasted Red Peppers
- Cucumbers
- Cilantro
- Eggs
- Mushrooms

GF • Gluten Free **VEG** • Vegetarian **V** • Vegan **DF** • Dairy/Lactose Free

BRUNCH BUFFET

\$85 per person

INCLUDED

- Orange Juice & Grapefruit Juice
- Coffee, Regular and Decaffeinated
- Selection of Assorted Teas

CHOOSE ONE OF THE STARTERS

Seared Ahi Tuna Salad – Rare Ahi Tuna, Togarashi Crust, Mizuna Greens, Heirloom Tomatoes, Avocado, Easter Radish, Toasted Sesame, Feta Cheese, Japanese Miso Dressing

Lolla Rosa – Frise and Lolla Rosa lettuce, Harissa Hung yogurt, Tomato Pulp, Pomegranate Molasses Vinaigrette, Bay Leaf Pickled Meyer Lemons, Crispy Chick Peas **GF VEG**

Super Green Salad – Baby Kale, Bloomsdale Spinach, Asparagus, Chinese Long Beans, Snap Peas, White Soy Vinaigrette **V DF**

Avocado Toast – Seven Grain Bread, Avocado, Cured Gravlox, Watermelon Radish, Cherry Tomatoes, Herbed Crème Fraîche **VEG**

CHOOSE ONE OF THE FOLLOWING ENTRÉES

Crab Louie Eggs Benedict – Maryland Jumbo Lump Crab, English Muffins, Smoked Ham, Poached Eggs, Old Bay Hollandaise

BLTA & E – Apple Smoked Bacon, Fried Egg, Butter Lettuce, Heirloom Tomato, Avocado, Croissant

Strawberries n' Cream French Toast – Brioche Bread, Strawberries, Candied Walnuts, Black Walnut Syrup **VEG**

Steak & Eggs – Grilled Skirt Steak, Roasted Potatoes, Poached Eggs, Red Charmoula **GF** (Additional \$7 per person)

Vegetable Frittata – Organic Free Ranch Eggs, Farmers Market Vegetables, Laura Chenel Goat Cheese, Snipped Spring Herbs **GF VEG**

CHOOSE THREE SIDES OPTIONS

- Herb Roasted Potatoes **GF**
- Farmers Market Fruit & Berries **V GF**
- Applewood Smoked Bacon **GF DF**
- Assorted Mini Breakfast Pastries **VEG**
- Pork Sausage with Maple Glaze & Fresh Sage **GF DF**
- Greek Yogurt with Berries & House Made Granola **VEG**
- Toast & English Muffins **VEG**

GF • Gluten Free **VEG** • Vegetarian **V** • Vegan **DF** • Dairy/Lactose Free



LUNCH

\$55 per person

INCLUDED

- **Root Vegetable Chips** V GF DF
- **Farmers Market Fruit** V GF

CHOOSE ONE OF THE SALADS

Baby Green Salad – with Shaved Raw Vegetable Balsamic Dressing V GF

Modern Caesar – Romaine Spears Tossed with Our House-Made Croutons, Shaved Parmesan Cheese, Preserved Lemon Parmesan Garlic Dressing VEG

Prosciutto Sandwich – Heirloom Tomatoes, Prosciutto, Arugula, Garlic, Manchego Cheese on Ciabatta Bread

Roast Chicken Sandwich – Herb Roasted Chicken, Avocado, Turkey Bacon, Baby Spinach, Cranberry Aioli

Veggie Sandwich – Grilled Zucchini, Grilled Squash, Roasted Tomatoes, Roasted Bell Peppers, Sundried Tomato Pesto V

GF • Gluten Free VEG • Vegetarian V • Vegan DF • Dairy/Lactose Free



LUNCH & DINNER BUFFET

Tier 1

\$65 per person

1 Salad, 1 Protein, 2 Sides

Tier 2

\$85 per person

2 Salad, 2 Protein, 2 Sides

Tier 3

\$105 per person

3 Salad, 3 Protein, 3 Sides



CHOICE OF SALADS

Wedge 2.0 – Baby Iceberg Lettuce, Crumbled Roquefort Cheese, Oven Dried Heirloom Baby Tomatoes, Crispy Bacon, House Buttermilk Dressing **GF**

Modern Caesar – Romaine Spears Tossed with Our House-Made Croutons, Shaved Parmesan Cheese, Preserved Lemon Parmesan Garlic Dressing **VEG**

Sort-of-Waldorf – Shaved Red Cabbage, Granny Smith Apples, Toasted Hazelnuts, Dried Cherries, Tossed with a House-Made Maple Aioli **GF VEG**

Super Green Salad – Baby Kale, Bloomsdale Spinach, Asparagus, Chinese Long Beans, Snap Peas, White Soy Vinaigrette **GF VEG V**

Simple Mixed Greens – English Cucumbers, Cherry Tomatoes, Julienne Red Onion, Garlic Crouton, Balsamic Parmesan Vinaigrette **GF VEG V**

Greek Salad – Chopped Romaine, Kalamata Olives, Persian Cucumbers, Tomato, Parsley, Pita Chips, Crumbled Feta, Oregano Red Wine Vinaigrette **VEG**

Chopped Kale Caesar – Garlic Croutons, Chives, Shaved Parmesan, House Caesar Dressing, Accoutrements **VEG**

CHOICE OF PROTEINS

All Proteins Cooked Medium Rare

Grilled New York Strip Steak **GF**

Filet Mignon with Truffled Cognac Demi **GF** (Additional \$5.00)

Harissa & Garlic Marinated Grilled Hanger Steak **GF DF**

Braised Short Rib with Jus **GF**

Citrus & Herb Mary's Organic Chicken Breast **GF DF**

Pacific Roasted King Salmon with Lemon Caper Beurre Blanc Sauce **GF**

Northern Halibut Lemon Roasted Tomatoes **GF** (Additional \$5.00)

Trout with Charred Scallion Oil **GF DF**

GF • Gluten Free **VEG • Vegetarian** **V • Vegan** **DF • Dairy/Lactose Free**

LUNCH & DINNER BUFFET

(Continued)

CHOICE OF SIDES

Vegetables

Asparagus with Parmesan Bread Crumbs VEG

Charred Broccolini – Chili Flakes, Olive Oil, Lemon GF VEG V DF

Roasted Brussel Sprouts with Crispy Pancetta GF

Roasted Baby Vegetables – Chopped Herbs, Chili Flakes GF VEG V DF

Haricot Vert – Butter, Shallots, Parsley GF VEG

Haricot Vert and Yellow Wax Beans with Spanish Chorizo GF

Stir-Fried Chinese Long Beans – Garlic, Chili Flakes GF VEG

Sautéed Baby Spinach – Garlic, Pine Nuts GF VEG

Honey-Butter Roasted Baby Carrots GF VEG

Roasted Root Vegetable – Thyme, Sage GF VEG

Roasted Forest Mushrooms – Butter Shallots, Thyme GF VEG

Roasted Cauliflower – Garlic, Parmesan, Parsley GF VEG

Starches

Whipped Potatoes GF VEG

Mac n' Cheese – Bread Crumbs VEG

Wild Rice Pilaf – Lemon and Thyme GF VEG V DF

Roasted Baby Potatoes – Garlic Oil, Herbs GF VEG DF

Hasselback Potatoes – Horseradish Crème Fraîche, Bacon GF

Wild Mushroom Risotto – GF VEG

Creamy Parmesan Polenta – GF VEG

Roasted Yams with Brown Sugar Butter GF VEG

CHOICE OF THREE MINI DESSERTS

\$9.25 per person | Min. 50 people

Chocolate Whoopie Pie with Marshmallow

Seasonal Market Cheesecake

Assorted Cookies – Salted Chocolate Chip, Peanut Butter, Oatmeal, Brownies Crinkle, Citrus, Snickerdoodle

Tiramisu

Mini Tarts – S'mores, Mango Passion

Brownies – Classic Fudge, Salted Caramel

Cupcakes – Birthday Cake, Chocolate, Lemon

Green Tea Panna Cotta

Lemon Lavender Bars

All dessert options can be made GF or V

GF • Gluten Free VEG • Vegetarian V • Vegan DF • Dairy/Lactose Free



BUFFET ENHANCEMENTS

- Interactive Chef Required
- Chef Attendant Fee to Apply:
1 Hour \$150.00
- Each serves up to 15 people



The Carvery

served with

House Baked Parker Rolls and Aleppo Butter **VEG**

Calamigos Prime Rib \$225 – Worcestershire Horseradish Jus **GF**

- \$16 per person (after 15 people)

Brown Sugar Baked Ham \$180 – Stone Ground Mustard Sauce **GF**

- \$9.50 per person (after 15 people)

Roast Whole Tenderloin \$320 – Peppercorn Armagnac Sauce **GF**

- \$14 per person (after 15 people)

Herb Butter Whole Roasted Turkey \$180 – Orange Cranberry Relish **GF**

- \$7.50 per person (after 15 people)

Roasted Whole Leg of Lamb \$320 – Garlic Rosemary Rub and Natural Jus **GF**

- \$14 per person (after 15 people)

Ginger Soy Marinated Tri Tip \$225 – Light Sweet Soy Glaze **DF**

- \$8 per person (after 15 people)

Grilled Skirt Steak \$220 – Chimichurri (Serves 8 people) **DF**

- \$8 per person (after 15 people)

GF • Gluten Free **VEG • Vegetarian** **V • Vegan** **DF • Dairy/Lactose Free**



KID'S BUFFET

\$36.95 per person

CHOOSE ONE OF THE SALAD OPTIONS

Baby Green Salad – Tomatoes, Cucumbers, Carrots, Cheddar Cheese, served with Ranch Dressing or Balsamic Vinaigrette

Caesar Salad – Romaine Lettuce, Garlic Croutons, Caesar Dressing served on the side for dipping

CHOOSE TWO OF THE FOLLOWING ENTRÉES

Mini Burgers – with or without Cheddar Cheese, Tomatoes, Lettuce, Ketchup served on the side

Gluten Free Popcorn Chicken – served with Dipping Sauces, Cheddar Cheese Sauce, Ranch, Ketchup **GF**

Grilled Chicken Strips or **Fried Chicken Strips**

Popcorn Shrimp – with Dipping Sauces, Cheddar Cheese, Ranch, Ketchup **VEG**

Mini Nathan's Hot Dogs

Mini Corn Dogs – served with Ketchup and Mustard

CHOOSE ONE OF THE FOLLOWING SIDES

Baked Mac n' Cheese

Spaghetti & Meatballs – with Marinara Sauce * Beef or Turkey

Seasonal Grilled Veggies

Homemade Buttered Noodles

Cheesy Tater Tots – with Dipping Sauces

French Fries or **Sweet Potato Fries**

CHOOSE ONE OF THE DESSERT OPTIONS

S'mores Bread Pudding **VEG**

Lemon Tart – with Berries **VEG**

Churros – with Chocolate Sauce and Caramel **VEG**

Ice Cream Sundae – Choice of Strawberry, Chocolate or Vanilla Ice Cream. Whipped Cream, Cherries, Chocolate Sauce **GF VEG**

Ice Cream Sandwich – Choice of Strawberry, Chocolate or Vanilla Ice Cream. Chocolate Chip Cookies **VEG**

Milk Shake – Choice of Strawberry, Chocolate, or Vanilla Ice Cream. Whipped Cream, Cherries, Chocolate Fudge, Candy Toppings **GF VEG**

Berry Bowl – Assorted Berries with Whipped Cream **GF VEG**



MENU

Calamigos
Sit-Down Service

INCLUDED WITH ENTRÉE

Scarborough Farms Baby Greens – with Adams Ranch Marinated Tomatoes, Honey Lemon Vinaigrette **VEG**

Caesar Salad – Grilled Romaine, Pecorino Romano, Preserved Lemon Dressing, Hand Torn Pink Peppercorn Sourdough Croutons

ADDITIONAL SALAD CHOICES \$6

Baby Red Oak Salad – Baby Red Oak Lettuce, Freeze Dried Blueberries, Pickled Blueberry Grand Marnier Vinaigrette, Citrus Supremes, Mint **GF V DF**

Baby Kale Salad – Purple Kale, Baby Kale, Shaved Apples, Candied Alepo Pepitas, Avocado Dressing **GF V**

Gem Salad – Pomegranate, Cilantro Tahini Dressing, Heirloom Tomatoes, Spiced Bread Crisp **V DF**

CHOICE OF ENTRÉES

Chicken

Seared Chicken Breast – Purple Potato Crisp, Romanesco Cauliflower, Hibiscus Gastrique, Aji Amarillo Sauce **GF** \$41.95

Fenugreek Roasted Chicken – Brown Butter Haricots Vert, Creamed Wheat Berry, Chicken Jus, Preserved Lemon **GF** \$41.95

Five Spice Roasted Chicken Breast – Sautéed Long Beans with Pink Peppercorn Salt, Galangal Lemon Grass Reduction, Crispy Rice, Bonito Glass \$41.95

Steak

Marinated Prime Rib – Garlic Mashed Potatoes, Charred Broccolini, Worcestershire Horseradish Jus, Crispy Mustard Greens \$45.95

Grilled Hanger Steak – Chimichurri, Charred Carrot Purée, Fresh Fennel Salad, Hominy Crisp **GF** \$46.95

Porcini & Truffle Encrusted New York Steak – Foraged Mushroom & Pea Risotto, Chive Oil, Mustard Frill **GF** \$47.95

Fish

Porcini Rubbed Fillet – Creamy Fregola with Parmesan Reggiano, Parsley Pure, Roasted Baby Turnips, Nasturtium **GF** \$53.95

Seared Atlantic Salmon – Crispy Brussel Sprouts, Cauliflower Two Ways, Shiso **GF** \$41.95

GF • Gluten Free **VEG • Vegetarian** **V • Vegan** **DF • Dairy/Lactose Free**



MENU

Calamigos
Sit-Down Service
(Continued)

CHOICE OF ENTRÉES

Fish (continued)

Roasted Rainbow Trout – Confit Sweet Potatoes, Braised Leeks, Grilled Trumpet Mushroom, Calabrian Chili Beurre Blanc, Charred Scallion **GF** \$41.95

Seared Arctic Char – Red Chermoula, Fava Beans, Wilted Kale, Pickled Mustard Seeds **GF** \$45.95

Yuzu & Vanilla Chilean Seabass – Jade Rice, Crispy Garlic, Sea Beans, Blistered Tomatoes, Micro Chives \$53.95

Vegetarian/Vegan

Ancient Grain Fried “Rice” – Peas, Pearl Onions, Edamame, Scallions, Chinese Broccoli, Carrot Nest, Black Garlic Oil **V DF** \$38.95

Carrot Curry Heirloom Roasted Carrots – Coconut Lime Crema, Curry Sauce, Kaffir Lime & Ginger Basmati Rice, Cilantro **GF V DF** \$36.95

Bucatini Pasta with Squash Variations – Lemon Tempura with Bread Crumb Gremolata **VEG** \$38.95

Braised Fennel – Romesco Sauce, Ribbons of Asparagus, Agrumato Lemon Oil, Micro Lemon Thyme **GF V DF** \$36.95

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PLATED DESSERTS

\$15 per person

Black Sesame Tea Cake – Buttermilk Mousse, Cassis Gelee, Vanilla Bean Sable Crumble, White and Black Sesame Meringue Kisses

Passion Fruit Curd Tart – Passion Fruit Curd, Fresh Passion Fruit, Kiwi Coulis, Toasted Coconut Meringue

Deconstructed Mille Feuille – Miso Butterscotch Sauce, Crème Fraîche Mousse, Caramelized Puff Pastry Shards, Torn Hazelnut Microwave Cake

Pistachio Raspberry Opera Cake – Pistachio Joconde, Raspberry Jam, Chocolate Ganache, Salted, Mascarpone Mousse, Raspberry Pate de Fruit

Mexican Spiced Dark Chocolate Budino Tart – Horchata Mousse, Dulce de Leche, Strawberries, Sweet and Spicy Nut Brittle

Greek Yogurt Panna Cotta – White Chocolate Pistachio Bark, Local Honey, Phyllo Shards, Orange Crème Anglaise

Lemon “Tart” – Layered Sugar Dough, Vanilla Sponge, Creamy Lemon Filling, Topped with Whipped Yuzu Ganache, Lemon Pepper Tuile

Strawberry “Shortcake” – Elderflower and Meyer Lemon Macerated Strawberries, Angel Food Cake, Super Thin Brioche Crostini, Basil Ganache, Sugared Rose Petals

Hazelnut Paris-Brest – Frangelico Mousseline, Milk Chocolate Hazelnut Ganache, Hazelnut Pastry, Cream, Choux Dough, Hazelnut Wafer, Hazelnut Feuillantine

Candied Ginger Parfait – Saffron Citrus Sauce, Orange Supremes, Ginger Cookie Crumble, Ginger Chantilly Cream, Vanilla Genoise Sponge

Citrus Trio – Key Lime Tart, Lemon Meringue Éclair, Grapefruit Posset

Peanut Butter Ice Box Pie – Salted Pretzel Crust, Peanut Butter Ice Box Filling, Capicola Bourbon Peanut Brittle

Vegan Desserts

Salted Caramel Brownie – Avocado Brownie, Date Caramel, Coconut Milk Dark Chocolate Ganache, Caramel Corn

Cashew Cheesecake

Chocolate Hazelnut / Vanilla & Berries / Green Tea / Pineapple & Coconut

GF • Gluten Free VEG • Vegetarian V • Vegan DF • Dairy/Lactose Free



DESSERT STATIONS

- Stationary
- \$500

Cookie “Charcuterie”

A unique take on a traditional charcuterie board with an assortment of cookies, chocolates, candies and sauces served beautifully on a platter to share.

- Unlimited for 1 Hour
- \$12 per person (100 ppl min.)
- Interactive Chef Required
- Chef Attendant Fee to Apply:
1 Hour \$150

Live Liquid Nitrogen Floats Station

- Jarritos Mandarin Soda with Mexican Vanilla Bean Ice cream
- Cherry Coke with Chocolate Ice-cream
- Sprite with Raspberry Sorbet
- The Classic Root beer with Vanilla Ice-cream

- Unlimited for 1 Hour
- \$12 per person (100 ppl min.)
- Interactive Chef Required
- Chef Attendant Fee to Apply:
1 Hour \$150

Live Flambé Station

Cherry Jubilee - Bing Cherries flambéed with Brandy served with Vanilla Gelato

Bananas Foster - Caramelized Bananas flambéed with Dark Rum served with Butter Pecan Gelato

Piña Colada - Fresh Pineapples, Dried Coconut Shavings, flambéed with Rum served Coconut Gelato



Stationary

HORS D'OEUVRES

No Chef Attendant
Required

Local California Cheese Display

\$345 | Serves up to 45 people

Assorted Cheeses from Cypress Grove, Jasper Hills, Bellweather Farms, Cowgirl Creamery, Laura Chenel Farms, Dried Fruits, Nuts, Artisan Bread, Crackers **VEG**

European Cheese Display

\$385 | Serves up to 45 people

Selections from France, Italy and Spain, Roasted Grapes, Membrillo Quince, Fresh Honey Comb, Dried Fruits, Roasted Marcona Almonds, Fruit Nut Bread, Artisan Crackers **VEG**

Seafood Bar

MKT

Selection of Raw Oysters, Raw Clams, Green New Zealand Mussels, Jumbo Poached Shrimp, Snow Crab Claws, Served with Lemon Wedges, Cocktail Sauce, Red Wine Mignonette, Mini Tobasco Bottles, Prepared Horseradish **GF DF**

Salsa Bar

\$325 | Serves up to 50-60 people

Guacamole, Salsa Roja, Salsa Verde, Pineapple Pico de Gallo, Roasted Corn and Mango Salsa, Served with Non-GMO Fried Organic Corn Tortilla Chips **GF VEG V DF**

Charcuterie Display

\$395

Assorted Cured Meats from Spain, Italy, France, Assorted Marinated Olives, Cornichons, Pickled Baby Vegetables, Caper Berries, Maille Whole Grain Dijon Mustard, Cherry Peppers, Artisan Breads and Crackers **DF**

Organic Farmers Market Fruit Display

\$345 | Serves up to 45 people

GF VEG V DF

GF • Gluten Free **VEG • Vegetarian** **V • Vegan** **DF • Dairy/Lactose Free**



Smoked Salmon Display

\$415 | Serves up to 25 people

Norwegian Smoked Salmon Fried Capers, Thinly Shaved Red Onions, Kendall's Farms Crème Fraîche, Lemon Wedges, Blinis, Brioche Toast Points, Lemon Zest, Chives

Mediterranean Bazaar

\$385

Hummus, Babaganoush, Tabouleh, Fattoush, Pepperonata, Eggplant Caponata, Roasted Zucchini Babaganoush, Served with Flat Bread Lavash and Toasted Pita **VEG****Grilled & Raw Vegetable Display**

\$325

Seasonal Assorted Vegetable with Assorted Dipping Accoutrements **GF VEG V DF****Sushi Nigiri Station**

\$4 per piece | 150 piece min.

Wasabi, Pickled Ginger, Soy Sauce **DF**

STATIONARY APPETIZERS PER PIECE (50 piece min.)

Octopus Carpaccio – with Yuzu Mojo **DF** \$8**Agua Chile** – with Blue Prawns **GF DF** \$10**Causa Croquettes** – with Aji Amarillo Aioli **VEG** \$9**Foie Croquette** – with Citrus Marmalade and Kawicha **DF** \$10**Grilled Scallop** – with Tabouleh Salsa **GF DF** \$10**Kabocha Squash** – with Red Pear, Pumpkin Seed **GF VEG** \$9**Paella Rice** – Paprika Roasted Chicken, Micro Parsley, Spanish Olive Oil **GF** \$8**Chinese Chicken Lettuce Cups** **DF** \$9**Mini Dutch Oven Rock Shrimp & Grits** **GF VEG** \$9**GF • Gluten Free** **VEG • Vegetarian** **V • Vegan** **DF • Dairy/Lactose Free**

Passed

HORS D'OEUVRES

- Pricing subject to change without notice
- *Seasonal **MKT
- \$13.75 per person for 3 Hors d'Oeuvres
- \$4.25 per option after original 3 Hors d'Oeuvres



Late Night

- Pricing subject to change without notice
- \$8.25 per person for 45 mins.

Vegetarian

Gruyere Mac n' Cheese Balls VEG

Fried Potato Croquette, Poblano Sofrito Aioli VEG

Tomato Burrata Crostini, Basil, Olive Oil VEG

Truffle Fries, Parmesan Reggiano, Malt Vinegar Aioli VEG

Skewered Tempura Avocado, Tomato Jam VEG DF

Coconut Ceviche, Crispy Corn Tortilla GF V DF

Cream of Cauliflower, Truffle Popcorn GF VEG

Impossible Cigars, Almond Yogurt V DF VEG

Pimento Cheese Hush Puppies VEG

Meat

Grilled Cheese, Black Forest Ham, Provolone, Truffle Butter

Manchego Stuffed Mejdool Dates, Wrapped with Applewood Smoked Bacon, Apple Mustard Sauce GF

Braised Pork Belly Sliders, Sriracha Lime Aioli, Pickled Onions, Cilantro

Fried Potato with Spanish Chorizo, Smoked Paprika Aioli GF

Mini Angus Burgers, Grilled Onions, Charred Lemon Aioli, Mild Cheddar

Birria Empanadas, Chile de Arbol Salsa

Thai Chicken Satay, Peanut Dipping Sauce DF

Mini Chicken n' Waffles, Maple Butter

Spanish Eggrolls, Filled with Spanish Chorizo Iberico, Potato, Mahon Cheese, with Mustard Aioli

Seafood

Mini Blue Crab Tostada, Lime Pickled Onions, Cilantro GF DF

Mini Crab Cakes, Old Bay and Garlic Lemon Aioli DF

Hamachi Crudo, Crispy Rice, Coffee Salt, Yuzu Pearls, Petite Citrus GF DF

Shrimp Skewer, Thai Red Coconut Curry Dipping Sauce with Scallions DF

Chickpea Blini, Calabrian Chili, Tuna Tartar, Fennel Pollen

Sambal Dashi Poached Shrimp Summer Spring Rolls DF

Hokkaido Scallop Crudo with Apples, Chili Oil GF DF

Tuna Ceviche, Ahi Tuna with a Soy Dressing, Avocado, Cilantro, Red Onion, Fresno Chiles, Topped with Crispy Amaranth DF

CHOOSE TWO OF THE FOLLOWING

Open Face S'mores – Warm Milk Chocolate, Marshmallow, Graham Crackers VEG

The Philly – Shaved Rib Eye, Peppers, Onions, Provolone Cheese

Reuben – Corned Beef, Sauerkraut, Gruyere, Russian Emulsion

Bleu Burger – Roasted Garlic Aioli, Onion Confit, Maytag Bleu Cheese

Cubano – Moho Pulled Pork, Shaved Ham, Pickle, Gruyere, Mustard

Tomato Soup Shots – Mini Grilled Cheese VEG

ENHANCEMENTS

- Unlimited for 1 Hour
- \$15 per person
- 75 people min.
- Chef Attendant Fee to Apply:
1 Hour \$150



Toscana-Style Pasta Bar

includes

Assorted Grissini, Seeded Flatbread Lavash, House-Baked Parker Dinner Rolls served with Aleppo Butter

CHOOSE ONE PASTA

- **Casarecci Pasta** – Tomato Fennel and Garlic Sauce, Grated Reggiano, Calabrian Chili, Garden Snipped Basil **VEG**
- **Tagliatelle Pasta** – Basil Pesto, Crispy Garlic, Charred Broccolini, Grana Padano Cheese, Cracked Black Pepper, Oven Roasted Cherry Tomato **VEG**
- **Squid Ink Spaghetti** – Preserved Lemon, Taggiasca Olives, Crispy Pancetta and Basil, Parmesan Reggiano, White Wine and Garlic Sauce
- **Garganelli Pasta with Ragu Bolognese**
- **Orecchiette Pasta with Fennel Sausage and Swiss Chard**
- **Penne Pasta** – Basil Pesto, Crispy Garlic, Charred Broccolini, Grana Padano Cheese, Cracked Black Pepper, Oven Roasted Cherry Tomatoes **VEG**

- Unlimited for 1 Hour
- \$18 per person
- 75 people min.
- Chef Attendant Fee to Apply:
1 Hour \$150



Ramen Bar

includes

Thin Ramen Noodles **VEG V DF** | Thick Ramen Noodles **VEG V DF** |
Gluten-Free Ramen Noodles **GF VEG V DF**

CHOOSE ONE BROTH

Additional Broth \$2.00

- **Pork Broth** **DF**
- **Chicken Broth** **DF**
- **Vegetable Broth** **VEG V DF**

INCLUDED ACCOUTREMENTS

Scallions, Corn, Steamed Spinach,
Nori, Garlic, Chili Oil, Sprouts, Sesame
Seeds, Pickled Ginger, Togorashi

Add-on \$1/person for Seasoned Egg **VEG**

CHOOSE ONE PROTEIN

Additional Protein \$5.00

- **Pork Chashu** **GF DF**
- **Chicken Chashu** **GF DF**
- **Seasoned Seared Tofu** **GF VEG V DF**
- **Grilled Shrimp** **GF DF**

GF • Gluten Free **VEG** • Vegetarian **V** • Vegan **DF** • Dairy/Lactose Free

ENHANCEMENTS

(Continued)

- Unlimited for 1 Hour
- \$20 per person
- 75 people min.
- Interactive Chef Required
- Chef Attendant Fee to Apply:
1 Hour \$150



Korean BBQ Bowl

includes

White Rice, Brown Rice, Greens **GF VEG V DF**

CHOOSE ONE PROTEIN

Additional Protein \$5.00

- Beef Bulgogi **DF**
- Marinated Shortribs **DF**
- Spicy Pork Belly **DF**
- Marinated Chicken **DF**
- Seasoned Shrimp **DF**

INCLUDED ACCOUTREMENTS

Scallions, Kimchi, Seasoned Mung Bean Sprouts, Spicy Cucumbers, Pickled Radish, Garlic in Oil, Jalapeños, Cilantro, Toasted Sesame seeds

INCLUDED SAUCES

- Gochuchang Paste **VEG V DF**
- Samjan **VEG V DF**
- Soy Sauce **VEG V DF**
- Sesame Oil **GF VEG V DF**
- Chili Oil **GF VEG V DF**

- Unlimited for 1 Hour
- \$15 per person
- 75 people min.
- Interactive Chef Required
- Chef Attendant Fee to Apply:
1 Hour \$150



Street Taco Station

all included

Carne Asada **GF DF**

Al Pastor **GF DF**

Grilled Chicken **GF DF**

Pastor Cauliflower **GF VEG V DF**

Add Shrimp \$4.00 per person **GF DF**

INCLUDED ACCOUTREMENTS

Salsa Roja, Salsa Verde, Pico De Gallo, Onions, Cilantro, Limes, Roasted Serrano Peppers, Shaved Radish, Spicy Pickled Vegetables **GF VEG V DF**

GF • Gluten Free **VEG • Vegetarian** **V • Vegan** **DF • Dairy/Lactose Free**

Basic Bar Package

\$15.50 per person
 Beer, Wine, Champagne, Soft Drinks
 3 Hour Bar Service | Additional Hours \$5 per person
 \$500 Bar Set-up Fee

Wine/Beer Upgrades Available

Please Check with your Sales Representative

Available Upgrades to the Basic Bar Package

\$375 Bartender Fee for Cash Bar Option
 Available for Beer and Wine Only

Premium Liquor Upgrade Full Open Bar

Upgrade the Basic Bar Package to include Top-shelf
 Premium Spirits, Liqueurs, Cordials, Juices, Mixers,
 and all the Garnishes

\$25 per person for 2 Hours
 \$30 per person for 3 Hours
 Additional Hours \$9 per person

Premium Liquor Signature Cocktail

Add a Margarita, Mojito or Martini bar to the Basic
 Bar Package

\$18 per person for 3 Hours
 Additional Hours \$4 per person

Additional Cocktail Bar Set-up

\$675 / \$1,025 (all night)

Non-Alcoholic Beverage Service

\$10 per person (4 Hours)

Champagne Toast

\$3.25 per person

Chiavari Chairs \$4 per chair

Outdoor Heat Lamps \$75 each

Fabric Draping & Tent Swagging

The Pavilion Tent \$950
 Redwood Room \$550 / Both Rooms \$950

Ferris Wheel Lights \$675

Ferris Wheel Rental \$2,500 (3 hours)

Merry-Go-Round \$725 (3 hours)

Dancefloor Removal \$375

**Winter Special Rate**

\$10 Discount Per Person
 January and February

Flexible Minimums and Event Hours
 may be considered.

Additional Event Hours

Only Available on Specific Dates
 November through April

\$1,250 Per Hour
 Must be pre-approved.