



Modified Banquet Menu  
Due to Covid 19

# { BANQUET POLICIES }

## **Covid 19**

Due to Covid 19, we have modified the banquet menu to offer contactless service through Grab & Go Boxed and Plated options. Common self-serve beverages by the gallon such as coffee and tea must be served by a Banquet Server. Individual assortments of bottled waters & bottled soft drinks are available and charged on consumption. All linen will be replaced after each meal period. Masks are required by all guests outside of meeting space and provided free upon request.

## **Guarantee**

A final confirmation or “guarantee” of your anticipated number of guests is required by 12:00 Noon three business days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 5% above your guarantee for events under 500.

## **Service Charge**

A 23% service charge and applicable state tax will be added to all food and beverage charges. Please keep in mind that the service charge is taxable by California State Law and subject to change.

### Additional Labor Fees

There will be a bartender fee of \$150.00 per bartender per four-hour event.

## **Banquet Minimums**

A minimum of (25) persons is required for breakfast, lunch and break events and a minimum of (40) guests is required for dinner events. The hotel reserves the right to charge a service fee for set-up of rooms with extraordinary requirements.

For any breakfast and lunch event that is under 25 guaranteed guests, there is a \$75.00 charge per meal period. For any dinner event that is under 40 guaranteed guests, there is a \$150.00 charge per meal period.

## **Parking**

Valet and Self-parking is available for overnight guests.

## **Special Services**

The Ranch at Laguna Beach does require that all outside vendors be approved by The Ranch at Laguna Beach. Your Catering Manager and/or Conference Services Manager will assist you to execute all facets of your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, and specialty linens. Food and beverage prices and product availability are subject to change without notice.



{Breakfast Selections}

# Boxed Breakfasts

Covid 19 Note:

*Breakfasts Boxes provided in Individual Containers  
Banquet Attendant Required to Serve the following Beverages  
Includes Freshly Ground Regular and Decaffeinated Coffee,  
Assorted Hot Teas, Freshly Squeezed Orange, Grapefruit and Apple Juices*

## Basic Continental Box

Breakfast Pastry  
Seasonal Jam, Whipped Butter, Honey  
Seasonal Fresh Fruits and Berries  
**\$25.00 per guest**

## Deluxe Continental Box

Seasonal Fresh Fruits and Berries  
Breakfast Pastry  
Butter and Seasonal Jam

**Select One:**

Individual Whipped Yogurt and Granola Parfaits

*or*

Steel Cut Irish Oatmeal, Dried Cherries, Brown Sugar, Two Percent Milk

**\$30.00 per guest**

## Bagel Box

Fresh Carrot or Green Juice  
Hard Boiled Egg  
Seasonal Fresh Fruits and Berries  
Toasted Everything Bagel with Cream Cheese,  
Sliced Tomato, Avocado, Smoked Salmon, Capers and Pickled Shallots  
**\$45.00 per guest**

## Classic Breakfast Box

**Select Two Options for Group:**

*(One Entrée Per Box)*

Soft Scrambled Eggs with Chives  
Mushroom, Leek, and Egg White Frittata  
Buttermilk Pancakes with Real Maple Syrup  
Brioche French Toast with Seasonal Fruit Jam and Warm Maple Syrup  
Spinach and White Cheddar Quiche  
Breakfast Burrito with Scrambled Eggs, Oaxaca Cheese, Pico de Gallo, Hash Browns, and Smoked Bacon in a Flour Tortilla

**Served With:**

Applewood Smoked Bacon or Pork Sausage  
Seasonal Fresh Fruits and Berries  
Herb Roasted Breakfast Potatoes  
**\$47.00 per guest**

# Breakfast Menu Enhancements

Add an additional Breakfast Meat Option  
**\$4.00 per guest**

Soft Scrambled Eggs with White Cheddar and Chives  
**\$5.00 per guest**

Individual Whipped Yogurt and Granola Parfaits  
**\$6.00 per guest**

Spinach and White Cheddar Quiche  
**\$6.50 per guest**

Fruit Smoothies  
**\$6.95 each**

Wild Mushroom, Leek, and Egg White Frittata  
**\$7.00 per guest**

Brioche French Toast, Seasonal Jam, Whipped Cream, and Real Maple Syrup  
**\$8.50 per guest**

Buttermilk Pancakes, Fresh Berries, Whipped Butter, and Real Maple Syrup  
**\$8.50 per guest**

Belgium Waffle, Powdered Sugar, Fresh Berries, Whipped Butter, and Real Maple Syrup  
**\$8.50 per guest**

Breakfast Burrito with Scrambled Eggs, Oaxaca Cheese, Pico de Gallo, Hash Browns, and Smoked Bacon  
**\$9.00 per guest**



# Plated Breakfast

## Covid 19 Note:

*Plated Breakfasts serviced by Banquet Staff Tableside  
Banquet Attendant to Pour the following Beverages Tableside  
Assorted Breakfast Pastries Served Individually*

*Served with Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas  
Freshly Squeezed Orange, Grapefruit and Apple Juices  
Assorted Mini Breakfast Pastries  
Sweet Butter and Assorted Jams*

## **Select One:**

### **Soft Scrambled Eggs with White Cheddar and Chives**

Applewood Smoked Bacon or Breakfast Sausage, and Herb Roasted Potatoes

### **Brioche French Toast**

Seasonal Berry Jam, Applewood Smoked Bacon or Breakfast Sausage, and Seasonal Fresh Fruit and Berries

### **Breakfast Croissant Sandwich**

Scrambled Eggs, White Cheddar, Roasted Garlic Aioli, Smoked Bacon, and Herb Roasted Potatoes

### **Buttermilk Pancakes**

Applewood Smoked Bacon or Breakfast Sausage, Real Maple Syrup, and Seasonal Fresh Fruit and Berries

### **Breakfast Burrito**

Scrambled Eggs, Oaxaca Cheese, Hash Browns, Smoked Bacon, Pico de Gallo, and Herb Roasted Potatoes

### **Wild Mushroom Quiche**

Leeks, White Cheddar, Chives, and Herb Roasted Potatoes

**\$35.00 per guest**

# {Refreshment & Break Selections}



# Refreshment & Break Items

## Beverages

Freshly Brewed Regular and Decaffeinated Coffee .....	\$90 per gal
Assortment of Hot Tea .....	\$90 per gal
Lemonade .....	\$65 per gal
Mint Iced Tea .....	\$65 per gal
Bottled Soft Drinks .....	\$5 each
Bottled Still and Sparkling Mineral Waters .....	\$5 each
Red Bull .....	\$5 each
Gatorade .....	\$6 each
Fruit Juices .....	\$40 per 1/2 gal

## Food

Sliced Fresh Seasonal Fruit .....	\$6 per person
Whole Fresh Fruit .....	\$5 per piece
Individual Bags of Pretzels, Kettle Chips and Trail Mix .....	\$4 per bag
Power and Energy Bars .....	\$5 per bar
Candy Bars.....	\$3 per bar
Ice Cream Bars .....	\$3 per bar
Fruit and Berry Skewers, Honey Yogurt Dip .....	\$7 per piece
Vegetable Skewers Roasted Garlic Hummus Dip.....	\$7 per piece
Italian Biscotti .....	\$50 per dozen
Chocolate Chip and Peanut Butter Cookies.....	\$50 per dozen
Rice Crispy Treats.....	\$50 per dozen
Coffee Cake.....	\$50 per dozen
New York Style Bagels with Assorted Cream Cheese .....	\$50 per dozen
Assorted Muffins or Danishes.....	\$50 per dozen
Assorted Scones.....	\$50 per dozen
Assorted Tea Breads.....	\$50 per dozen
Butter and Chocolate Croissants .....	\$50 per dozen
Assorted Cupcakes.....	\$50 per dozen





# {Lunch Selections}



# Plated Lunch

## Covid 19 Note:

*Plated Lunches serviced by Banquet Staff Tableside  
Banquet Attendant to Pour the following Beverages Tableside  
Bread & Butter Served Individually*

*Plated Lunches are accompanied with Fresh Breads and Butter,  
Freshly Ground Regular and Decaffeinated Coffee, and Assorted Hot Teas*

## **Three Course**

\$49.00 per guest

## **Four Course**

\$58.00 per guest

## **Starters**

*Choose One Starter for Three Course*

*or*

*Choose Two Starters for Four Course*

## **Appetizers**

Garden Fresh Bruschetta, Roma Tomatoes, Garlic Confit, Basil,  
Aged Parmesan, Balsamic Glaze, Griddled Baguette  
Garden Herb & Lemon Grass Risotto, Seasonal Roasted Vegetables, Aged Parmesan, and Chive oil  
Beet Tartare, Lemon Whipped Goat Cheese, Toasted Pecans, Frisée, Balsamic Glaze  
White Cheddar Mac & Cheese, Truffle Breadcrumbs, Herbs  
Local Fisherman's Ceviche, Pico de Gallo, Lime, Spiced Tortilla Chips *\*Additional +\$2 per guest*

## **Soups**

Carrot & Ginger Soup, Toasted Coconut, Cilantro  
Tomato Bisque, Roasted Garlic Croutons, Aged Parmesan, Basil  
Potato Leek Soup, Crispy Shallots, Chive Oil  
Heirloom Tomato Gazpacho, Compressed Strawberries, Lemon Oil  
Clam Chowder, Smoked Bacon, Corn Bread Croutons, Herbs *\*Additional +\$2 per guest*

## **Salads**

Garden Mixed Greens Salad, Pickled Red Onion, Heirloom Tomatoes, Cucumbers, Goat Cheese, Sourdough  
Croutons, Lemon Vinaigrette  
Wild Arugula Salad, Smoked Bacon, Baby Heirloom Tomato, Sourdough Croutons, Pickled Fresno Chilis,  
Scallions, Buttermilk Ranch  
Baby Kale Salad, Quinoa, Dried Cherries, Spiced Pine Nuts, Sweet Potato, Sweet Peppers, Feta, Lemon  
Vinaigrette  
Kale Caesar Salad, Black Tuscan Kale, Sourdough Croutons, Sun Dried Tomato, Aged Parmesan, Caesar  
Dressing  
Blistered Heirloom Tomato Salad, Mozzarella, Basil Pesto, Pickled Shallot, Balsamic Glaze, Smoked Salt  
Butter Lettuce Wedge Salad, Applewood Smoked Bacon Bits, Baby Heirloom Tomato, Blue Cheese,  
Buttermilk Ranch, Balsamic Glaze, and Chives  
Cucumber & Tomato Salad, Mixed Greens, Kalamata Olives, Feta Cheese, Hummus, Pita Croutons, Citrus  
Vinaigrette

# Plated Lunch Cont.

## Entrées

*(Choose One)*

Spiced Crusted Flat Iron, Aged White Cheddar Polenta, Honey Roasted Rainbow Carrots,  
Ancho Chili Red Wine Demi  
Pan Seared Ora King Salmon, Forbidden Rice, Heirloom Carrots, Peas, Coconut Curry  
Pan Seared Local Sea Bass, Garlic Confit Whipped Potatoes, Oven Roasted Tomato & Fennel, Sauce Vierge  
Espresso Rubbed Hanger Steak, Garlic Roasted Haricots Vert, Sweet Corn Purée, Chimichurri  
Rosemary Jidori Chicken Breast, Honey Roasted Rainbow Carrots, Fingerling Potatoes, Arugula Pesto  
Aged Parmesan Rissoto, Wild Mushroom Ragout, Balsamic Glaze, Humboldt Fog Goat Cheese, Basil  
Roasted Cauliflower Steak, Cauliflower Purée, Arugula Pesto, Slow Roasted Tomatoes, Lemon Oil

## Sweet Treats

*(Choose One)*

Strawberry Butter Cake, Honey Scented Chantilly Cream, Strawberry Jam, Mint  
Chocolate Pot De Crème, Cocoa Nibs, Sea Salt, Espresso Whipped Cream  
NY Cheesecake, Luxardo Cherries, Graham Cracker  
Cinnamon Apple Tart, Vanilla Bean Whipped Cream, Salted Caramel, Brown Sugar Streusel  
Seasonal Fruit Tart, Vanilla Crème, Raspberry Coulis  
Lemon Meringue Tart, Raspberry Coulis, Candied Orange  
Four Layered Carrot Cake, Candied Ginger, Toasted Walnuts, Salted Caramel

# Grab & Go Lunches

## Covid 19 Note:

*Lunch Boxes provided in Individual Containers*

### **Salads**

*(Select One)*

Garden Mixed Greens Salad, Pickled Red Onion, Heirloom Tomatoes, Cucumbers, Goat Cheese, Sourdough Croutons, Lemon Vinaigrette  
Kale Caesar Salad, Black Tuscan Kale, Sourdough Croutons, Sun Dried Tomato, Aged Parmesan, Caesar Dressing  
Marble Potato Salad, Caramelized Onions, Grain Mustard Dressing, Herbs  
Heirloom Tomato Salad, Mozzarella, Pesto, Pickled Shallots, Balsamic glaze and Basil  
Macaroni Salad, Cucumber, Tomato, Sweet Peppers, Roasted Garlic Dressing, Herbs

### **Sandwiches**

*(Select Two Sandwich Options for Group)*

*One Sandwich Per Box; Guests Provide Counts in Advance*

Hummus Sandwich, Crisp Apple, Pea Shoots, Tomato, Toasted Pepitas, Avocado, Lemon Vinaigrette, Honey Wheat Bread  
Waldorf Chicken Salad, Grapes, Toasted Walnuts, Butter Lettuce, Honey Wheat Bread  
Grilled Portobello Sandwich, Arugula, Tomato, Provolone, Roasted Garlic Aioli, Balsamic Glaze, Ciabatta Roll  
Italian Sandwich, Prosciutto, Sopresatta, Coppa, Lettuce, Tomato, Onion, Pepperoncini, Roasted Garlic Aioli, Provolone Cheese, Soft Roll  
Roasted Turkey, Smoked Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Avocado Mash, Soft Roll  
Roast Beef, Swiss Cheese, Roasted Red Peppers, Lettuce, Horseradish Sauce, Sourdough Bread  
Black Forest Ham, Baby Arugula, Caramelized Onion, Gruyere Cheese, Honey Mustard, Soft Roll  
Tuna Salad Sandwich, White Cheddar, Lettuce, Tomato, Pickles, Roasted Garlic Aioli, Sourdough Bread  
Grilled Chicken Wrap, Black Beans, Roasted Corn Salsa, Jack Cheese, Lettuce, Lime Crema, Spinach Tortilla

### **Sides**

*(Select One)*

Seasonal Fruit Salad  
House Made Trail Mix  
Kettle Potato Chips

### **Sweets**

*(Select One)*

Salted Caramel Chocolate Brownie with Pecans  
Chocolate Chip Cookie  
Snickerdoodle Cookie

**\$42.00 Per Guest**

For your convenience, we include the service of the following beverages:

Assortment of Diet and Regular Soft Drinks \$5.00 each  
Assortment of Still and Sparking Mineral Waters \$5.00 each

For any event under 25 guaranteed guests, there is an additional \$75.00 charge.

# Boxed Lunches

**Covid 19 Note:**

*Lunch Boxes provided in Individual Containers  
Banquet Attendant Required to Serve the following Beverages  
Served with Freshly Ground Regular and Decaffeinated Coffee  
Assorted Hot Teas and Iced Tea*

## The Ranch Barbecue Box

**Choice Of:**

Gourmet Burger Blend, Aged Cheddar, Carmelized Onion, Black Pepper- Truffle Aioli, Lettuce, Tomato, Brioche Bun

*or*

Grilled Chicken Sandwich, Smoked Bacon, Jack Cheese, Avocado Mash, Lettuce, Tomato, Brioche Bun

*or*

BBQ Pulled Pork Sandwich, House BBQ Sauce, Coleslaw, Crispy Shallots, Brioche Bun

**Served With:**

Gem Lettuce Salad, Cucumber, Cherry Tomato, Blue Cheese, Sourdough Croutons, Buttermilk Ranch Dressing

Kettle Chips

Chocolate-Caramel and Pecan Brownie

**\$50.00 Per Guest**

## South of the Border Box

**Entrée:**

Came Asada Taco and Grilled Chicken Taco, Lettuce, Onion, Queso Fresco, Cilantro, Corn Tortilla

**Served With:**

Gem Lettuce Salad, Black Beans, Roasted Corn, Tomato, Onion, Tortilla Crisps, Queso Fresco, Chipotle Ranch

Tortilla Chips, Roasted Salsa, and Avocado Mash

Snickerdoodle Cookie

**\$55.00 Per Guest**

# Boxed Lunches Cont.

**Covid 19 Note:**

*Lunch Boxes provided in Individual Containers  
Banquet Attendant Required to Serve the following Beverages  
Served with Freshly Ground Regular and Decaffeinated Coffee  
Assorted Hot Teas and Iced Tea*

## **Mediterranean Box**

**Choice Of:**

Lemon Marinated Grilled Chicken and Vegetable Kabob

*or*

Harissa Spiced Steak and Vegetable Kabob

**Served With:**

Cucumber and Tomato Salad, Mixed Greens, Kalamata Olives, Feta Cheese, Citrus Vinaigrette  
Tzatziki & Pita Bread  
Individual Fruit Tart

**\$60.00 Per Guest**



# {Reception Selections}



# Hors D'Oeuvres

## Cold

*(Minimum order of 25 pieces per selection)*

### **\$7.00 per piece**

Heirloom Tomato Bruschetta, Aged Parmesan, Balsamic Glaze, Garlic Crostini  
Vegetable Summer Roll, Sweet Chili Sauce, Cilantro  
Caprese Skewers, Heirloom Tomato, Mozzarella, Basil, Balsamic Glaze  
Beet Tartar, Whipped Goat Cheese, Lemon Oil  
Mediterranean Skewer, Feta, Sun Dried Tomato, Kalamata Olive, Artichoke Heart  
Deviled Egg, Crispy Shallot, Caperberry, Smoked Paprika

### **\$9.00 per piece**

La Quercia Prosciutto, Fig Jam, Garlic & Herb Boursin Cheese, Brioche  
Smoked Salmon, Herbed Cream Cheese, Everything Bagel Spice, Whole Grain, and Chive  
Old Bay Poached Shrimp Cocktail, Chili Cocktail Sauce, Lemon Oil  
Curry Chicken Salad, Toasted Coconut, Cilantro, Belgian Endive  
Shrimp Summer Roll, Ginger Soy, Toasted Sesame Seeds  
Ahi Tuna Lollipop, Blackening Spice, Toasted Sesame Seeds, Ponzu

### **\$11.00 per piece**

Lobster Rolls, Roasted Garlic Aioli, Brioche  
Scallop Crudo, Agua Chile, Strawberry, Candied Orange  
Fisherman's Catch Ceviche, Pico De Gallo, Corn Tortilla Chip  
Tuna Poke Cones, Avocado Mousse, Sesame, Scallion





# Hors D'Oeuvres

## Hot

*(Minimum order of 25 pieces per selection)*

### **\$7.00 per piece**

Chicken Satay, Thai Peanut Sauce, Cilantro  
Carnitas Slider, Salsa Verde, Pickle Red Onion, Queso Fresco, Brioche  
Eggplant Parmagiano, Tomato Jam, Micro Basil  
Three Cheese Arancini Bites, Sun Dried Tomato Aioli  
Spanakopita, Feta, Dill, Lemon Oil  
Vegetable Curry Samosa, Cilantro Yogurt Dip  
Wild Mushroom Duxelle in Puffed Pastry, Black Truffle, Parmesan, Basil  
Brie and Pear in a Phylo Purse

### **\$9.00 per piece**

Grassfed Beef Sliders, White Cheddar, Red Wine Onions, Truffle Aioli, Brioche Bun  
Brioche Grilled Cheese, Tomato Bisque Shooter  
Short Rib Slider, Horseradish Crema, Crispy Shallots, Pretzel Bun  
Spiced Hanger Steak Skewers, Chimichurri, Micro Cilantro  
Bacon Wrapped & Stuffed Dates, Boursin Cheese, Balsamic Glaze  
Fried Chicken Slider, Coleslaw, Sriracha Aioli  
Lamb Meatball, Harissa Tomato Sauce, Feta, Basil

### **\$11.00 per piece**

Filet Mignon Skewers, Soy, Sesame, and Scallions  
Smoked Bacon Wrapped Scallop, Red Wine Demi  
Lobster Arancini, Aged Parmesan, Roasted Garlic and Truffle Aioli  
Coconut Shrimp Skewers, Sweet and Spicy Chili Sauce  
Jumbo Lump Crab Cake, Old Bay and Lemon Aioli  
Lobster Wonton, Miso Aioli, Sweet Soy, Scallion





{ DINNER SUGGESTIONS }



# Plated Dinner

**Covid 19 Note:**

*Plated Dinners serviced by Banquet Staff Tableside  
Banquet Attendant to Pour the following Beverages Tableside  
Bread & Butter Served Individually*

*Plated Dinners are accompanied by Fresh Breads and Butter,  
Freshly Ground Regular and Decaffeinated Coffee, and Assorted Hot Teas*

## **Three Course**

\$94.00 per guest

## **Four Course**

\$124.00 per guest

*Start your Meal with a selection from our Hors D'Oeuvres Menu  
Price Varies*



# Plated Dinner

## Starters

*Choose One Starter for Three Course*

*or*

*Choose Two Starters for Four Course*

## Soups

Carrot & Ginger Soup, Toasted Coconut, Cilantro

Tomato Bisque, Roasted Garlic Croutons, Aged Parmesan, Basil

Potato Leek Soup, Crispy Shallots, Chive Oil

Heirloom Tomato Gazpacho, Compressed Strawberries, Lemon Oil

Clam Chowder, Smoked Bacon, Corn Bread Croutons, Herbs *\*Additional +\$2 per guest*

## Salads

Garden Mixed Greens Salad, Pickled Red Onion, Heirloom Tomatoes, Cucumbers, Goat Cheese,  
Sourdough Croutons, Lemon Vinaigrette

Wild Arugula Salad, Smoked Bacon, Baby Heirloom Tomato, Sourdough Croutons, Pickled Fresno Chilis,  
Scallions, Buttermilk Ranch

Baby Kale Salad, Quinoa, Dried Cherries, Spiced Pine Nuts, Sweet Potato, Sweet Peppers, Feta, Lemon  
Vinaigrette

Kale Caesar Salad, Black Tuscan Kale, Sourdough Croutons, Sun Dried Tomato, Aged Parmesan, Caesar  
Dressing

Blistered Heirloom Tomato Salad, Mozzarella, Basil Pesto, Pickled Shallot, Balsamic Glaze, Smoked Salt  
Butter Lettuce Wedge Salad, Applewood Smoked Bacon Bits, Baby Heirloom Tomato, Blue Cheese,  
Buttermilk Ranch, Balsamic Glaze, and Chives

Cucumber & Tomato Salad, Mixed Greens, Kalamata Olives, Feta Cheese, Hummus, Pita Croutons, Citrus  
Vinaigrette

## Appetizers

Garden Fresh Bruschetta, Roma Tomatoes, Garlic Confit, Basil, Aged Parmesan, Balsamic Glaze,  
Griddled Baguette

Old Bay Poached Wild Shrimp Cocktail, Avocado Mousse, Chili Cocktail Sauce, Cucumber, and Scallion

Garden Herb & Lemon Grass Risotto, Seasonal Roasted Vegetables, Aged Parmesan, and Chive Oil

Beet Tartare, Lemon Whipped Goat Cheese, Toasted Pecans, Frisée, Balsamic Glaze

White Cheddar & Boursin Mac and Cheese, Truffle Breadcrumbs, Herbs

Tuna Tartare, Avocado Mash, Cucumber, Ginger Soy, Scallion, Wasbi Aioli and Toasted Sesame Seed,  
Wonton Crisps

Smoked Salmon Rilette, Pickled Shallots, Cured Egg Yolk, Capers, Chives, Baguette

Local Fisherman's Ceviche, Pico de Gallo, Lime, Spiced Tortilla Chips *\*Additional +\$2 per guest*

# Plated Dinner Cont.

## Entrées

*(Please Select One)*

Garlic Roasted Jidori Chicken, Spiced Lentils, Herb Roasted Jumbo Asparagus, Tomato Concasse  
Espresso Crusted Prime Filet, Garlic Confit Whipped Potatoes, Honey Roasted Rainbow Carrots, Espresso  
Red Wine Reduction

Pan Seared Ora King Salmon, Saffron Risotto, Slow Roasted Tomatoes, Haricot Verts, Basil Oil  
Tomato Braised Short Ribs, Herb Roasted Jumbo Asparagus, Buttermilk and Chive Whipped Potatoes,  
Red Wine Demi-Glace, Crispy Shallots

Pan Seared Local Sea Bass, Crispy Risotto Cake, Sautéed Rainbow Chard, Marcona Almond & Lemon  
Brown Butter

Pan Seared Ora King Salmon, Forbidden Rice, Heirloom Carrots, Peas, Coconut Curry

Roasted Halibut, Garlic Confit Whipped Potatoes, Roasted Tomato & Fennel, Sauce Vierge  
Spiced Rubbed Prime Flat Iron Steak, Garlic Roasted Haricots Vert, Sweet Corn Purée, Fresno Chili  
Chimichurri

Herb Roasted Jidori Chicken, Honey Roasted Rainbow Carrots, Fingerling Potatoes, Arugula Pesto  
Aged Parmesan Risotto, Wild Mushroom Ragout, Balsamic Glaze, Humboldt Fog Goat Cheese, Basil  
Roasted Cauliflower Steak, Cauliflower Purée, Arugula Pesto, Slow Roasted Tomatoes, Lemon Oil  
Grilled Vegetable Napoleon, Bell Pepper, Squash, Zucchini, Portobello Mushroom, Smoked Romesco  
Sauce, Chive Oil

Zatar Spiced Lamb Loin, Pea Risotto, Roasted Carrots, Mint Pesto

## Duo Entrées

*(\$10.00 Additional Per Person)*

Spiced Rubbed Prime NY Steak, Wild Mushroom Peppercorn Sauce & Pan Seared Sea Bass, Sauce  
Vierge, Buttermilk and Chive Whipped Potatoes, Honey-Spiced Heirloom Baby Carrots

Preserved Lemon and Garlic Roasted Jidori Chicken, Basil-Arugula Pesto & Pan Seared Ora King  
Salmon, Caper Beurre Blanc, Aged Parmesan and Herb Risotto, Roasted Haricot Verts

Espresso Rubbed Prime Filet, Red Wine Demi & Jumbo Wild Prawns, Sauce Bernaise, Roasted Garlic and  
Rosemary Whipped Potatoes, Herb Roasted Jumbo Asparagus

# Plated Dinner Cont.

## Over the Top Selections

*(\$15.00 Additional Per Person)*

Snake River Farms American Wagyu Ribeye, Wild Mushroom and Truffle Risotto, Oven Roasted Broccoli, Red Wine Demi and Bone Marrow Butter

Pistachio Crusted New Zealand Rack of Lamb, Kaffir Lime and Carrot Purée, Green Bean-Potato Hash, Whole Grain Mustard Jus

Butter Poached Maine Lobster Tail, Saffron and Asparagus Risotto, Confit Tomatoes, Beurre Fondue Pan Roasted Mary's Duck Breast, Parsnip Purée, Smoked Bacon and Honey Glazed Heirloom Carrots, Blackberry-Pinot Noir Gastrique

## Desserts

*(Please Select One)*

Mango-Coconut and Passionfruit Mousse, Raspberry Glaze, Micro Mint

Strawberry Butter Cake, Honey Scented Chantilly Cream, Strawberry Jam, Mint

Chocolate Pot De Crème, Cocoa Nibs, Sea Salt, Espresso Whipped Cream

NY Cheesecake, Luxardo Cherries, Graham Cracker

Cinnamon Apple Tart, Vanilla Bean Whipped Cream, Salted Caramel, Brown Sugar Streusel

Seasonal Fruit Tart, Vanilla Crème, Raspberry Coulis

Flourless Chocolate Cake, Salted Caramel, Vanilla Chantilly Cream

Lemon Meringue Tart, Raspberry Coulis, Candied Orange

White Chocolate Café Latte, Espresso Whipped Cream, Shaved Dark Chocolate, Mint

Four Layered Carrot Cake, Candied Ginger, Toasted Walnuts, Salted Caramel



# Host Bar Selections

## Beverage Selections

*Bartender Fee of \$150.00 each (one bar per 75 people is standard)*

### Liquor

#### Standard

Blue Ice Vodka  
Spring 44 Gin  
Prarie Organic Gin  
Johnny Walker Red Scotch  
Bacardi Silver  
Jim Bean Black Bourbon  
Millagro Silver Tequila

#### Premium

Ketel One Vodka  
Bombay Sapphire Gin  
Johnny Walker Black Scotch  
Patron Silver Tequila  
Meyer's Rum  
Maker's Mark Bourbon Whiskey

### Charged on Consumption by the Drink

	<i>Hosted Bar</i>	<i>No-Host Cash Bar</i>
Bottled Still and Sparkling Water	\$4.00	\$5.00
Bottled Soft Drinks	\$4.00	\$5.00
Standard Liquor	\$10.00	\$12.00
Premium Liquor	\$12.50	\$14.50
Domestic Beer	\$6.50	\$8.00
Imported Beer	\$7.50	\$9.00
Craft Beer	\$8.50	\$10.00
Standard Martinis	\$11.00	\$13.00
Premium Martinis	\$13.50	\$15.50
Standard Wines	\$11.00	\$13.00
Premium Wines	<i>Charged Per Bottle. Wine List sent separately.</i>	