

FLAMINGO

Santa **RESORT** *Rosa*

BANQUET

DINNER + RECEPTION MENUS

HORS D'OEUVRES

Minimum order of two dozen per item
Tray Passed or Stationary

COLD

TUNA TARTAR / \$95 dz

wonton chip, sweet soy

HOG ISLAND SHUCKED OYSTER / \$72 dz

smoked pineapple mignonette (gf)

4 dozen minimum

STEAK & POTATO / \$84 dz

soy lime sauce, watercress

crispy potato coin (gf)

PACIFIC SKEWER / \$60 dz

beet, radish, cherry tomato, pistachio relish

(vegan, gf)

TOMATO PANCAKE / \$50 dz

roasted heirloom tomato, miso glaze,

scallion pancake (v)

CARROT JICAMA CUP / \$60 dz

avocado edamame (vegan, gf)

ALMOND MACAROON / \$50 dz

(v, gf)

MINI MOCHI CAKES / \$60 dz

Passionfruit anglaise, tropical chantilly (v)

MINI CHOCOLATE MOUSSE CUPS / \$55 dz

chocolate ganache (v)

ICE CREAM CUPS / \$65 dz

chocolate or vanilla (v)

HOT

SWEET & SOUR PORK BELLY / \$65 dz

MAC & CHEESE / \$55 dz

parmesan cup (v)

SMASH BURGER SLIDER / \$72 dz

american cheese, pineapple ketchup, pickle

WILD BIRD SLIDER / \$65 dz

yuzu aioli, cabbage slaw, pink peppercorn pickles, hawaiian roll

stationary preferred

TAMARIND CHICKEN SATAY / \$60 dz

(gf)

CHICKEN NUGGIES / \$60 dz

pineapple ketchup

CRAB CAKES / \$84 dz

avocado serrano

4 dozen minimum

GRILLED SHRIMP SKEWER / \$72 dz

ginger sweet pepper sauce (gf)

MISO GARLIC MUSHROOM / \$45 dz

(vegan, gf)

BUFFALO CAULIFLOWER WINGS / \$55 dz

buffalo sauce (vegan, gf)

UMAMI FRY CONE / \$60 dz

potato fries, mushroom salt, roasted pineapple ketchup (vegan)

SWEET POTATO FRY CONE / \$60 dz

habanero salt, roasted pineapple ketchup (vegan)

HARVEST BURGER SLIDER / \$65 dz

carrot-cashew burger, korean BBQ sauce, agave mustard,

pickles, cashew cheese, toasted milk bun (vegan)

SCALLION PANCAKE BITE / \$60 dz

avocado sesame (v)

DISPLAYED RECEPTION PLATTERS

(Minimum 20 guests)

VEGETABLE HARVEST / \$15 per person

seasonal market vegetable crudité, avocado
edamame dip, tahini herb dip, hummus, warm pita

CHEESE PRESENTATION / \$22 per person

chef's selection of regional and california cheeses,
fresh and dried fruit garnish, seasoned crackers, nut
crackers and artisanal breads

CHARCUTERIE BOARD / \$25 per person

assorted charcuteries, house pickles, olives
assorted grilled breads & nut crackers

CHILLED SEAFOOD DISPLAY / \$45 per person

east and west coast oysters on the half shell
cracked king crab legs, wild prawns,
champagne-ginger mignonette,
cocktail sauce, lemons

pricing based on 4 pieces per person

TROPICAL FRUIT PLATTER / \$15 per person

sliced seasonal fruit, berries & melon, tropical yogurt dipping sauce,
chocolate dipping sauce

CHOICE OF FRY PLATTER / \$7 per person

Choice of One

Unami Fries potato fries, mushroom salt
Sweet Potato Fries habanero salt
Classic Fries

MINI DESSERT PLATTER / \$12 per person

assortment of mini desserts and macaroons

RECEPTION STATIONS

(Minimum 20 guests)

All stations are set for 60 minutes for optimal food presentation and quality

STREET TACO RECEPTION STATION / \$30 per person

carnitas, marinated chicken, tofu & assorted vegetables
pico de gallo, avocado tomatillo, cotija cheese
lime, cilantro, onions, corn & flour tortillas

ADD SHRIMP / \$4 per person

FRENCH FRY BAR / \$15 per person

UMAMI FRIES potato fries, mushroom salt

SWEET POTATO FRIES habanero salt

CLASSIC FRIES

regular ketchup, roasted pineapple ketchup

SLIDER BAR / \$30 per person

WILD BIRD SLIDER

yuzu aioli, cabbage slaw, pink peppercorn pickles, hawaiian roll
stationary preferred

SMASH BURGER SLIDER

american cheese, pineapple ketchup, pickle

HARVEST BURGER SLIDER

carrot-cashew burger, korean BBQ sauce, agave mustard, pickles,
cashew cheese, toasted milk bun (vegan)

classic french fries additional \$5 per person

SATAY STATION / \$26 per person

tamarind chicken, soy lime beef, grilled eggplant
assorted dips

citrus ponzo shrimp additional \$4 per person

Reception stations must be ordered in quantities to feed a minimum of 75% of the expected attendance.

A 22% Service Charge and 9.25% Sales Tax will be added to all menu prices.

Menu Items are subject to change based on seasonality and availability.

PLATED DINNER

\$75 per person

FIRST COURSE*

(CHOOSE ONE)

ADDITIONAL SELECTION \$10 PER PERSON

MIXED GREEN SALAD

seasonal greens, shaved radish, cherry tomatoes, goat cheese, citrus vinaigrette (v, gf)

CHOPPED SALAD

romaine, kale, shaved vegetables, roasted golden beets, cherry tomatoes, house made cashew cheese, farro, macadamia nuts, goat cheese, lilikoi vinaigrette (vegan)

CAESAR SALAD

romaine, shaved parmesan, croutons, caesar dressing (v)

BUDDHA SALAD

curried carrot, quinoa, pickles, korean chili broccoli, miso radish, grapes, pepitas, togarashi tofu aioli (v)

ADD ON—FAMILY STYLE SIDES

One for \$6 per person

Two for \$9 per person

Three for \$12 per person

Mac & Cheese

Twice Fried Potatoes

Whipped Potatoes

Crispy Brussels Sprouts

Grilled Ginger Green Beans

Coconut Rice

Miso Garlic Mushrooms

Unami Fries

Roasted Broccolini

MAIN COURSE*

(CHOOSE TWO)

ADDITIONAL SELECTION \$10 PER PERSON

TAMARIND GLAZED ROASTED CHICKEN

grilled broccoli rabe, chicken jus, peppery greens

SHAKING TRI TIP STEAK

twice baked steak fries, watercress, soy lime sauce (gf)

New York Steak additional \$8 per person

Filet Mignon additional \$10 per person

CITRUS PONZU SALMON

cucumber, jalapeno, sesame, english peas, coconut rice (gf)

ROASTED CHICKEN

grilled pole beans, arugula (gf)

COCONUT GREEN CURRY (mild or spicy)

crispy tofu, seasonal vegetables, thai chili bird peppers, makrut lime leaf, coconut milk, lemongrass, rice (v, can be vegan)

MUSHROOM RISOTTO (v)

SEARED AHI TUNA *additional \$10 per person*

whipped okinawan sweet potato, ginger braised bok choy, mandarin-green peppercorn sauce

DESSERT COURSE*

(CHOOSE ONE)

ADDITIONAL SELECTION \$8 PER PERSON

MOCHI CAKE

passionfruit anglaise, tropical chantilly

PINEAPPLE PAPAYA CRISP

5-spice seeded crumble & ice cream

CHOCOLATE BOUDINO

Final Guest Count and entrée count due (7) business days prior to event. Split entrees require place cards with meal denotation per person.

A 22% Service Charge and 9.25% Sales Tax will be added to all menu prices.

Menu Items are subject to change based on seasonality and availability.

DINNER BUFFETS

Buffets are set for 90 minutes for optimal food presentation and quality

Minimum of 25 guests

Menu Includes: Coffee & Hot Tea Service

LAZEAWAY BUFFET / \$75 per person

Chopped Salad

romaine, kale, shaved vegetables, roasted golden beets, cherry tomatoes, house made cashew cheese, farro, macadamia nuts, goat cheese, lilikoi vinaigrette (vegan)

Citrus Ponzu Salmon

jalapeno, sesame, english peas (gf)

Tamarind Glazed Roasted Chicken

chicken jus, peppery greens

Crispy Tofu & Roasted Vegetables (vegan, gf)

Coconut Rice (vegan, gf)

Ginger Roasted Green Beans (vegan, gf)

Chef's Selection of Desserts

Artisanal Rolls & Whipped Butter

FLAMINGO BUFFET / \$75 per person

Mixed Green Salad

seasonal greens, shaved radish, cherry tomatoes, goat cheese, citrus vinaigrette (v, gf)

Lemon Roasted Chicken (gf)

Tri Tip Steak (gf)

Mushroom Risotto (v)

Crispy Brussels Sprouts (vegan)

Whipped Potatoes (v, gf)

Seasonal Roasted Vegetables (vegan, gf)

Chef's Selection of Desserts

Artisanal Rolls & Whipped Butter