



2020 Banquet Menu

featuring Executive Chef Jason Gethin



Sales & Catering 800.377.1177

2303 Shelter Island Drive, San Diego, CA 92106 • 619.224.3411 | halfmooninn.com

Plated Breakfast

American Breakfast | \$24 per person

Includes Orange Juice, Regular and Decaf Coffee, and Hot Tea

Scrambled Eggs | Breakfast Potatoes | Roasted Tomatoes

Choice of One: Bacon, Ham, Sausage or Chicken Sausage

Optional Enhancements to American Breakfast (add to above price):

Choice of One: Danish, Muffins, Croissants or Bagels | \$3 per person

Fruit Cup — Pineapple, Honeydew, Cantaloupe, and Watermelon (seasonal) | \$4 per person

French Toast — Raisin Brioche with Whipped Butter and Warm Syrup | \$5 per person

Acai Parfait — Acai, Banana, Granola, and Berries | \$5 per person

Pancakes with Whipped Butter and Warm Syrup | \$5 per person

Extra Meat — Either double the choice above, or an additional different meat | \$5 per person

Yogurt Parfait — Assorted Seasonal Berries, Granola, Greek Plain Yogurt | \$4 per person

Berries & Fresh Cream | \$4 per person

Breakfast Buffets

One hour of service. Minimum of 10 people. Include Orange Juice, Regular and Decaf Coffee, and Hot Tea.

Continental | \$22 per person

Danish, Muffins, Croissants, Butter, Jam and Jelly

Premium Continental | \$25 per person

Assorted bottled juice (Apple, Cranberry, or Orange Juice), Danish, Muffins, Croissants, Jam

Choice of one:

Acai Parfait with Acai, Banana, Granola, and Assorted Seasonal Berries

Yogurt Parfait with plain Greek Yogurt, Assorted Seasonal Berries, and Granola

Bagel Shop | \$25 per person

Plain, Poppy Seed, Jalapeno Cheddar, Whole Wheat Bagels

Tomatoes, Capers, Jam, Honey

Choice of one: Smoked Salmon, Black Forest Ham, Sliced Smoked Turkey

Choice of two: Orange Cream Cheese, Cream Cheese, Cipollini Onion Jam

Breakfast Burrito Bar | \$26 per person

Served with sliced fruit

Choice of two Pre-made burritos:

Eggs, Bacon, Smoked Cheddar, Potato, and Avocado

Eggs, Barbacoa, Cotija, Potato, and Roasted Tomato Salsa

Eggs, Carnitas, Potato, Cotija, and Salsa Verde

Eggs, Potato, Avocado, Pico de Gallo, Oaxaca Cheese

Executive Breakfast Buffet | \$33 per person

Assorted Danish, Blueberry and Grain Muffins, Sliced Fruit

Choice of one:

Scrambled Eggs, Cheddar and Sausage Strata, or Ham and Leek Quiche

Choice of two:

Bacon, Ham, Sausage, or Chicken Sausage

Choice of one:

Roast Herb Marble Potatoes, Hash Browns, Bacon Garlic Kale Potato Hash, or Country Potatoes

The Meeting Planner Package | \$33 per person

Early Morning-60min

Choice of one buffet:

Premium Continental, Bagel Shop, or Burrito Bar

Morning Break-15min

Regular and Decaf Coffee, Hot Tea, Soft Drinks, Assorted Seasonal Berries and Fresh Cream

Afternoon Break-15 min

Regular and Decaf Coffee, Iced Tea, and Soft Drinks

Choice of one:

Cookies, Kahlua Brownies, Mixed Nuts, Granola Bars, Protein Bars, Fruit Basket (Whole Fruit—Apples, Bananas, Oranges), or Sliced Fruit Display

À la carte

Regular and Decaf Coffee and Herbal Teas | \$65 per gallon, \$35 per silex

Iced Tea, Lemonade | \$45 per pitcher

Juice (Orange, Cranberry, Tomato, Pineapple, Grapefruit) | \$45 per pitcher

Regular Milk (2% or skim) | \$26 per pitcher

Almond Milk | \$36 per pitcher

Soft Drinks | \$4 each

Bottled Water (Still & Sparkling) | \$4 each

Assorted Danish, Muffins, or Croissants, Whipped Butter and Jam | \$48 per dozen

Bagels and Cream Cheese | \$48 per dozen

Whole Fruit (Apples, Bananas, Oranges) | \$4 each

Sliced Fruit Display | \$5 per person

Individual Fruit Yogurt | \$5.50 each

Hard Boiled Eggs | \$3 each

Individual Boxed Cereal | \$4 each

Individual Oatmeal Packets | \$4 each

Individual Chips or Pretzels | \$35 per dozen

Mini Berry Cups | \$4 each

Protein Bars or Granola Bars | \$48 per dozen

Mixed Nuts or Trail Mix | \$5.50 per person

Kahlua Brownies | \$45 per dozen

Cookies | \$45 per dozen

Choice of one per dozen:

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Peanut Butter

Humphreys Sunday Champagne Brunch

Eggs Benedict, Omelets Made-to-Order
Baked Goods, Bacon, Sausage, Potatoes Au Gratin
Variety of Cheeses, Fresh Fruit, and Smoked Salmon
Seafood Bar, Sushi Rolls
Carving Station, Variety of Pasta
Roast Pork Loin, Baby Back Ribs, Seafood Entrees, and Chicken Dishes
Ice Cream Sundae Bar, Cakes, Pie, Chef's Dessert Selections
and so much more...

Contact the Catering Department for current pricing.

Specialty Refreshment Packages

30 Minutes service. Minimum of 10 people.

When selected for afternoon break in the Meeting Planner Package, deduct \$5 per person.

Veggie Break | \$15 per person

Vegetable Crudit , Ranch Dip, Sliced Fruit, Yogurt Sauce, Iced Tea and Sparkling Water

Energy Break | \$15 per person

Granola Bars, Protein Bars, Trail Mix, Mixed Nuts, Iced Tea, and Soft Drinks

Cookies and Milk | \$15 per person

Macadamia Nut Cookies, Chocolate Chip Cookies, Peanut Butter Cookies, Brownies, Milk, Chocolate Milk, and Almond Milk

Happy Hour | \$18 per person

Imported and Domestic Cheeses, Figs, Apricots, Grapes, Apples, Strawberries, Fruit Display (Pineapple, Honeydew, Cantaloupe, Watermelon, Walnuts, Crackers, Iced Tea, and Soft Drinks

Chips & Dips | \$17 per person

Roasted Pepper Hummus, Eggplant Caviar, Avocado Dip, Pita Chips, Baguettes, Crackers, Iced Tea, and Soft Drinks

Antipasto Break | \$18 per person

Cured Meats, Italian Cheeses, Pickled Vegetables, Olives, Baguettes, Iced Tea, and Soft Drinks

Border Break | \$18 per person

Tortilla Chips, Salsa Verde, Salsa Roja, Pico de Gallo, Fruit & Tajin Skewers, Guacamole, Iced Tea, and Soft Drinks

Plated Lunch

Salads | \$22 per person

Includes Bread, Dessert, Iced Tea, and Regular and Decaf Coffee Service

Caesar Salad	Romaine, Shaved Pecorino, Lemon Caesar Dressing, and Garlic Croutons
SoCal Cobb Salad	Romaine, Grilled Jidori Chicken, Tomato, Applewood Smoked Bacon Egg, Gorgonzola, Avocado, and Ranch Dressing
Asian Salad	Napa Cabbage, Peanuts, Wontons, Scallion, Cilantro, and Sesame Vinaigrette
Spinach Salad	Pecans, Baby Beets, Local Apple, Blue Cheese, and Sherry Vinaigrette
Farro Salad	Arugula, Tomato, Feta, Sunflower Seeds, and Herb Vinaigrette

Protein | Add \$10 per person

Choose one per entrée selection:

Roasted Salmon, Grilled Chicken, Grilled Prawns, Sliced Skirt Steak

Sandwich and Wraps

Plated | \$28 per person

Buffet | \$30 per person

Includes Dessert, Choice of Side, Iced Tea and Coffee Service

Choose one side per entrée selection:

Potato Salad, Chips, Coleslaw, Fruit Cups

Gluten Free Wraps available at an additional \$2 per person

Roast Beef	Smoked Gouda, Caramelized Onion, Arugula, Roasted Tomato, Aioli, Hoagie Roll
Roasted Ham	White Cheddar, Tomato, Honey Mustard, Sliced Brioche
Turkey BLAT	Turkey, Bacon, Avocado, Tomato, Romaine, and Grain Mustard Aioli on a Hoagie Roll
Tuna Salad	Albacore Tuna, Croissant, Arugula, Provolone, Avocado, and Tarragon Oil
Club Sandwich	Turkey, Bacon, Lettuce, and Tomato on Multi Grain Bread
Veggie Sandwich	Grilled Eggplant, Sliced Tomato, Mozzarella, Basil Pesto and Kalamata Olive Spread on Ciabatta
Cheeseburger or Veggie Burger	White Cheddar, Caramelized Onion, Tomato, Butter Lettuce, and Truffle Aioli, on Brioche Bun
Chicken Panini	Grilled Chicken Breast, Provolone, Arugula, Tomato, and Romesco on Ciagatta
Grilled Vegetable Panini	Zucchini, Eggplant, Red Peppers, Squash, Tomato, and Mozzarella on Ciabatta

Boxed Lunch

Boxed Lunch includes individual bag of potato chips, whole fruit, cookie, and soft drink or bottled water
Select up to three cold sandwich or wrap options from above selections | \$32 per person

Lunch Entrées

Includes Rolls and Whipped Butter with Sea Salt, Dessert, Iced Tea, and Coffee Service

Choice of one salad

Mixed Greens	Goat Cheese, Cucumbers, Cherry Tomato, and Red Wine Vinaigrette
Little Gem	Watermelon Radish, Tomato, Smoked Almonds, Feta, and Meyer Lemon Vinaigrette
Caesar Salad	Romaine, Garlic Croutons, Pecorino, and Lemon Caesar Dressing
Arugula Salad	Ricotta Salata, Pecans, Pickled Red Onion, Berries, and Apple Cider Vinaigrette
Spinach Salad	Pecan, Asian Pear, Blue Cheese, and Balsamic Vinaigrette

Choice of Entrée

Select up to two entrées and one vegetarian — highest price will be charged for all selections
Entrée place cards need to be given to guests upon arrival for servicing multiple entrees

Seared Sea Bass | \$39 per person

Warm Farro Salad, Stewed Greens, Confit Tomatoes, and Lemon Butter

Roasted Salmon | \$39 per person

Bread Salad, Tomato Provencal, Grilled Asparagus, and Caper Relish

Short Rib | \$44 per person

Anson Mills Grits, White Cheddar, Baby Carrots, and Smoked Jus

Jidori Chicken Breast | \$35 per person

Potato Puree, Charred Carrots, Chipollini Onions, and Roasted Chicken Jus

Petite Filet | \$47 per person

Smoked Potato, Braised Kale, Crispy Onions, Garlic Confit, and Red Wine Demi

Chicken Picatta | \$37 per person

Parmesan Risotto, Garlic Spinach, Capers, and Lemon Jus

Pan Roasted Halibut | \$42 per person

Ratatouille, Confit Potatoes, Crispy Basil, and Olive Oil

Roasted Pork Loin | \$37 per person

Creamy Heirloom Polenta, Stewed Tomato, Wilted Greens, and Pork Reduction

Heirloom Faro | \$35 per person

Roasted Carrots, Fennel, Feta, Cherry Tomato, and Herb Vinaigrette

Cauliflower Steak [V, GF] | \$35 per person

Lemon Kale, Blistered Tomatoes, and Romesco

Orecchiette [Veg] | \$35 per person

Heirloom Tomato, Mini Mozzarella, Torn Basil, Pine Nuts, and Pesto

Dessert Selections

Chocolate Blackout Cake with Mango Coulis and Berries
Vanilla Crème Brulee with Lemon Cookies
Chocolate Cream Pie with Chantilly Cream
New York Style Cheesecake with Raspberry Coulis
Lemon Meringue Tart with Lemon Curd and Italian Meringue
Wild Berry Panna Cotta with Short Bread and Red Berry Compote
Chocolate Mousse Cake with Passion Fruit Sauce — V/GF
Fresh Seasonal Berries with Chantilly Cream

Lunch Buffets

One hour of service. Minimum of 25 people. Includes Ice Water, Iced Tea and Regular and Decaf Coffee Service.

Farm Fresh Salad Buffet | \$33 per person

Baby Spinach, Arugula, Mixed Greens, Cherry Tomatoes, Bean Sprouts, Shredded Carrots, Bell Peppers, Cucumber, Edamame, Black Beans, Red Onion, Feta, Baby Mozzarella, and Chopped Eggs

Choice of two proteins:

Grilled Chicken, Salmon, Marinated Tofu, Bacon Lardons, or Herb Marinated Baby Shrimp

Choice of two dressings:

Sherry Vinaigrette, Lemon Vinaigrette, Tahini Ranch, Sesame Vinaigrette, Buttermilk Ranch, or Balsamic Vinaigrette

Assorted Rolls

Berries with Fresh Cream

Bayside Lunch Buffet | \$44 per person

Arugula Salad, Goat Cheese, Cherry Tomatoes, Smoked Almonds and Sherry Vinaigrette

Caprese Salad, Fresh Mozzarella, Balsamic Reduction and Basil

Garden Herb Roasted Potatoes

Seasonal Vegetables

Rolls and Whipped Butter with Sea Salt

Berry Tarts with Chantilly Cream

Dulce de Leche Mini Cakes

Choice of two entrées:

Grilled Chicken Breas with Lemon Caper Sauce

Pan Roasted Sea Bass with Tomato Ragu

Oven Roasted Sirloin with Red Wine Balsamic Glaze

Roasted Salmon with Garlic Tomato Puree

South of the Border Lunch Buffet | \$37 per person

Caesar Salad — Romaine, Croutons, Cotija Cheese and Creamy Caesar Dressing

Tortilla Chips, Pico de Gallo, Salsa Roja, Salsa Verde, Crema, Limes

Corn or Flour Tortillas

Spanish Rice

Black Beans

Spiced Chocolate Cake

Churros

Choice of two entrées:

Carne Asada, Pollo Asada, Carnitas, Grilled Sea Bass, or Roasted Potato with Mole

BBQ Lunch Buffet | \$41 per person

Cole Slaw with Apple Cider Vinegar
Smoked Chicken Breast with a Tomato BBQ Sauce
Sliced Tri Tip
Macaroni and Cheese
BBQ Baked Beans
Cornbread Muffin and Whipped Honey Butter
Seasonal Cobbler

Italian Lunch Buffet | \$39 per person

Arugula Salad, Marcona Almonds, Heirloom Tomatoes, Grana Padano and Lemon Olive Oil Vinaigrette
Sea Bass with Lemon Caper Ragu and Marinated Artichoke Hearts
Chicken Parmesan, Tomato Ragu, Fresh Mozzarella, Basil
Ziti Pasta, Extra Virgin Olive Oil, Broccoli Rabe, Chili Flakes, Charred Tomatoes, Parmesan and Garlic Spinach
Herb Focaccia, Olive Oil and Balsamic
Tiramisu

Pizza Lover Buffet | \$33 per person

Caesar Salad, Parmesan, and Garlic Croutons
Cheese Pizza, Vegetarian Pizza, and Meat Lovers Pizza
Chocolate Chip Cookies

Executive Deli Buffet | \$35 per person

Caesar Salad, Pasta Salad, and Fruit Display
Sliced Ham, Smoked Turkey, Roast Beef, Salami, and Pastrami
Jack, Swiss, and Cheddar Cheese
Assorted Breads and Deli Rolls
Tomatoes, Lettuce, Pickles, Onions
New York Cheesecake

Polynesian Lunch Buffet | \$40 per person

Spinach Salad, Maui Onions, Tomato, Pancetta, Basil Vinaigrette
Mixed Greens, Carrots, Cucumbers, Toasted Macadamia Nuts and Lilikoi Vinaigrette
Kahlua Pork and Cabbage
Grilled Mahi Mahi with Curried Banana Sauce
Vegetable Fried Rice
Garlic Spinach
Grilled Asparagus, Papaya Relish
Hawaiian Rolls and Whipped Butter with Sea Salt
Exotic Fruit Panna Cotta
Chocolate Espresso Tarts

Plated Dinner

Includes Rolls and Whipped Butter with Sea Salt, Dessert, Iced Tea, and Regular and Decaf Coffee

Choice of one salad:

Mixed Greens	Goat Cheese, Cucumbers, Cherry Tomato and Red Wine Vinaigrette
Little Gem	Watermelon Radish, Tomato, Smoked Almonds, Feta and Meyer Lemon Vinaigrette
Caesar Salad	Romaine, Garlic Croutons, Pecorino, and Lemon Caesar Dressing
Arugula Salad	Ricotta Salata, Pecans, Pickled Red Onion, Berries and Apple Cider Vinaigrette
Spinach Salad	Pecan, Asian Pear, Blue Cheese and Balsamic Vinaigrette

Choice of Entrée

Add Shrimp to any entrée \$11 per person

Select up to two entrées and one vegetarian — highest price will be charged for all selections
Entrée place cards need to be given to guests upon arrival for servicing multiple entrées

Pan Roasted Verlasso Salmon | \$55 per person

Crispy Fingerling Potatoes, Maitake Mushrooms, Wilted Spinach and Romesco Sauce

Braised Short Ribs | \$58 per person

Smashed Yukon Gold Potatoes, Grilled Asparagus, Oyster Mushrooms, Gremolata and Natural Jus

New York | \$63 per person

White Cheddar Pommes Puree, Roasted Baby Carrots, Shallot Marmalade and Peppercorn Glaze

Filet Mignon | \$65 per person

Potato Gratian, Asparagus, Wild Mushrooms and Bordelaise

Jidori Chicken | \$49 per person

JHerb Polenta, Braised Kale, Heirloom Carrots, and Herb Lemon Jus

Chicken Milanese | \$49 from \$57 per person

Confit Garlic, Arugula, Roasted Potatoes, Cipollini Onion Puree and Pomodoro Sauce

Local Sea Bass | \$55 per person

Spiced Carrot Puree, Herb Quinoa, Cauliflower and Harissa

Combination Dinner Entrées

Includes Rolls and Whipped Butter with Sea Salt, Dessert, Iced Tea, and Regular and Decaf Coffee Service

Filet & Shrimp | \$72 per person

Anna Potatoes, Roasted Heirloom Tomatoes, Baby Carrots, Red Wine Glaze, and Herb Hollandaise

Jidori Chicken & Salmon | \$62 per person

Olive Oil Potatoes, Hericot Verts, Wilted Greens, Chimmichuri, Charred Tomato and Hollandaise

Vegan/Vegetarian Entrées

Cauliflower Steak [V, GF] | \$45 per person

Lemon Kale, Blistered Tomatoes, and Romesco

Vegetable Lasagna [Veg] | \$45 per person

Garlic Spinach, Mozzarella, Red Peppers, and Pomodoro Sauce

Mushroom Risotto [Veg, GF] | \$45 per person

Wild Mushrooms, Ricotta, Truffle Essence, and Chives

Eggplant Tikka Masala [Veg, GF] | \$45 per person

Herb Basmati, Coconut, Tomato, Whipped Coconut, and Scallions

Farrotto [V] | \$45 per person

Spinach, Golden Beets, Tomato, Smoked Almonds, and Gremolata

Orecchiette [Veg] | \$45 per person

Heirloom Tomato, Mini Mozzarella, Torn Basil, Pine Nuts, and Pesto

Dessert Selections

Chocolate Blackout Cake with Mango Coulis and Berries

Vanilla Crème Brulee with Lemon Cookies

Chocolate Cream Pie with Chantilly cream

New York Style Cheesecake with Raspberry Coulis

Lemon Meringue Tart with Lemon Curd and Italian Meringue

Wild Berry Panna Cotta with Short Bread and Red Berry Compote

Chocolate Mousse Cake with Passion Fruit Sauce — V/GF

Fresh Seasonal Berries with Chantilly cream

Dinner Buffets

One hour of service. Minimum of 40 people. Includes Iced Tea and Regular and Decaf Coffee Service.

Taste of Humphreys Dinner Buffet | \$72 per person

Arugula Salad, Goat Cheese, Cherry Tomatoes, Smoked Almonds and Sherry Vinaigrette
Caprese Salad, Fresh Mozzarella, Basil and Balsamic Reduction

Choice of two:

Roasted Whole Beef Tenderloin, Shallot Demi, and Chimmichurri
Pan Roasted Sea Bass, Tomato Ragu and Herb Butter
Seared Jidori Chicken, Lemon Herb Butter and Caramelized Lemon
Roasted Salmon, Tomato Olive Reduction and Herb Salad

Wilted Greens
Garden Herb Roasted Potatoes
Roasted Seasonal Vegetables
Rolls and Salted Butter
Berry Tarts, Chantilly Cream
Dulce de Leche Mini Cakes

South of the Border Dinner Buffet | \$75 per person

Caesar Salad with Romaine, Croutons, Cotija Cheese, and Creamy Caesar Dressing
Tortilla Chips, Roasted Tomato Salsa, and House Guacamole
Pico de Gallo, Salsa Roja, Salsa Verde, Crema, and Limes
Corn or Flour Tortillas
Queso Fresco

Choice of two:

Carne Asada, Pollo Asado, Chipotle Chicken, Carnitas, Grilled Sea Bass, Grilled Salmon with Fruit Salsa,
Roasted Potato with Mole
Three Cheese Enchiladas

Spanish Rice
Black Beans
Spiced Chocolate Chocolate Cake
Churros

Italian Dinner Buffet | \$70 per person

Arugula Salad, Marcona Almonds, Heirloom Tomatoes, Grana Padano and Lemon Olive Oil Vinaigrette
Chicken Florentine, Bloomsdale Spinach, Artichoke Hearts, Confit Garlic and Parmesan Cream
Pork Loin Porchetta, Rosemary, Chili Flakes and Lemon Jus
Ziti Pasta, Extra Virgin Olive Oil, Broccoli Rabe, Chili Flakes, Charred Tomatoes, and Parmesean

Pecorino Roasted Potatoes
Garlic Spinach
Herb Focaccia with Olive Oil and Balsamic
Tiramisu
Ricotta Canollis

BBQ Dinner Buffet | \$72 per person

Corn Salad
Coleslaw, Apple Cider Vinegar
Smoked Whole Chicken with Tomato BBQ Sauce
Sliced Tri Tip Steak
Spiced Pork Ribs
Macaroni and Cheese
BBQ Baked Beans
Cornbread Muffins and Whipped Honey Butter
Seasonal Cobbler
Assorted Cookies

Polynesian Dinner Buffet | \$70 per person

Spinach Salad, Maui Onions, Tomato, Pancetta, and Basil Vinaigrette
Mixed Greens, Carrots, Cucumbers, Toasted Macadamia Nuts, and Lilikoi Vinaigrette
Ahi Poke Salad, Seaweed, Mango, and Honey Soy Vinaigrette, Wonton Crisps
Miso Black Cod, Bok Choy and Miso Butter
Shoyu Braised Beef Short Ribs, Star Anise Glaze and Shitake Mushrooms
Vegetable Fried Rice
Garlic Spinach
Grilled Asparagus with Papaya Relish
Hawaiian Rolls with Salted Butter
Exotic Fruit Panna Cotta
Chocolate Espresso Tarts

Dinner Buffet Stations

Minimum of Three Stations or can be added individually to existing Buffet

Seafood Bar | \$33 per person

Shrimp, Crab, Oysters, Ceviche, Champagne Mignonette, Cocktail Sauce, Lemon, and Drawn Butter

Sushi | \$30 per person

Assorted Sushi and Sashimi, Smoked Salt Edamame, Soy, Wasabi, and Ginger

Potato Bar | \$23 per person

Mashed Yukon Gold Potatoes, Bacon, Smoked Cheddar, Chives, Sour Cream, Roasted Chicken Gravy, and Chorizo

Sliders | \$27 per person

Kobe Beef, Pulled Pork, Fried Chicken, Local Fish, and Portobello Mushroom

Street Tacos | \$26 per person

Chicken Tinga, Carne Asada, Carnitas, Tortilla Chips, Salsa, Jalapenos, and Lime

Mac & Cheese Bar | \$27 per person

Creamy White Cheddar Macaroni

Toppings: Ham, Peas, Bacon, Truffle Oil, Mushroom Ragu, Feta, Smoked Cheddar, Spinach, Roasted Garlic, Chorizo, and Bread Crumbs

Carving Station | \$32 per person

\$125 attendant fee

Choice of two:

Prime Rib, Roast Sirloin, Roasted Turkey Breast, Honey Glazed Ham, Silver Dollar Rolls, and Condiments

Sweet Endings | \$19 per person

Assorted Cookies

Lemon Ricotta Donut Holes with Trio of Sauces (Chocolate Fondue, Mixed Berry, Crème Anglaise)

Chocolate Dipped Strawberries

Carving Stations

\$125 fee applies for each station

Sea Salt Roasted Prime Rib | \$480

Horseradish, Au Jus, and Silver Dollar Rolls

Porchetta Style Pork Loin | \$375

Tomato Pesto, Lemon Jus, and Silver Dollar Rolls

Roasted Diestel Turkey | \$400

Cranberry Salsa, Pan Gravy, and Rolls

Glazed Bone in Ham | \$400

Assorted Mustards, Peach Chutney, and Potato Rolls

Smoked Beef Tenderloin | \$425

Chimmichurri, Roasted Garlic Au Jus, and Rolls

Children's Menu

12 years old and under

Includes milk & dessert

Chicken Ribbons with French Fries

Hamburger with French Fries

Pasta with Tomato Sauce

Cheese Quesadilla with French Fries

Lunch | \$15 per person

Dinner | \$20 per person

Hors d'Oeuvres

DISPLAYS

Serves up to 50 people

Antipasto Platter with Artichokes, Salami, Roasted Peppers, Prosciutto, Domestic Ham, Buffalo Mozzarella, Feta, Kalamata Olives, Basil, and Sliced Baguettes	\$250
Imported and Domestic Cheese with Figs, Apricots, Grapes, Apples, Strawberries, Walnuts, Crackers, and Sliced Baguettes	\$250
Roasted Red Pepper Hummus with Soft and Crisp Pita	\$150
Tri-colored Tortilla Chips with Tomato Salsa and Mango Salsa	\$175
Vegetable Crudité with Ranch Dressing	\$200
Sliced Fresh Fruit Display	\$200
Sea Bass and Bay Scallop Ceviche with Stone Ground Corn Tortilla Chips	\$275
Herb Grilled Vegetables with Eggplant, Portobellos, Tomatoes, Peppers, Squash, and Onions	\$175
Smoked Salmon with Toast Points, Capers, Onions, Cream Cheese, and Chopped Eggs	\$300
Warm Spinach Dip with Garlic Toasted Baguettes	\$175
Warm Artichoke Dip and Crab Dip with Garlic Toasted Baguettes	\$225
Guacamole (per person)	\$5

COLD

Herb Pancake with Wild Mushrooms, Goat Cheese and Chive	\$200
Mini Ceviche Cups with Corn Tortilla and Cilantro	\$225
White Bean Crostini with Red Pepper Coulis and Arugula	\$200
Avocado Toast on Sourdough with Feta and Tomato	\$200
Grilled Beef Crostini with Horseradish, Cheddar, Sour Cream, and Chives	\$225
Smoked Salmon on Rye Toast with Red Onion and Chopped Egg	\$225
Deviled Eggs Caviar with Chives	\$200
Steak Tartare on Potato Gaufrette, with Cured Egg and Truffle	\$225
Tuna Poke in Lettuce Cup with Honey Soy, Tomato, and Chili Flakes	\$250
Citrus Poached Chilled Shrimp, Horseradish, and Classic Cocktail Sauce	\$300
Lobster Summer Roll with Roasted Garlic Ponzu Emulsion, and Micro Cilantro	\$350
Zucchini Blossom with Burrata Mousse, Olive Pesto and Saba	\$225

HOT

Mini Crab cakes with Meyer Lemon Remoulade	\$300
Baby Lamb Chops with Herb Pesto	\$300
Chicken Satay with Thai Peanut Sauce	\$200
Grilled Prawns with Romesco Sauce	\$300
Meatballs Pomodoro with Whipped Ricotta	\$200
Goat Cheese Wontons with Roasted Garlic Ponzu	\$200
Fried Chicken Slider with Slaw and Jalapeno Vinaigrette	\$225
Mini Asiago Biscuit with Speck and Whipped Butter	\$225
Mini Mahi Taco with Pico, Crema, and Cilantro	\$250
Mini Vegetable Egg Rolls with Sweet and Sour Sauce	\$200
Falafel with Tzatziki and Dill	\$200
Veggie Spring Rolls with Mango Chutney	\$200
Arancini with Fontina and Tomato Gel	\$200
Beef Slider with White Cheddar, Onion and Truffle Aioli	\$250
Polenta Spoon with Mushroom Ragù, Charred Onion Vinaigrette and Parmesan Air	\$225
Mini Lump Crab Cake with Caper Remoulade, Herb Salad, and Crispy Speck	\$350

Beverage Information

SELECT BRANDS

Absolut Vodka
Bacardi White Rum
Beefeaters Gin
Cuervo Traditional Tequila
Dewars Scotch
Jack Daniels Bourbon

PREMIUM BRANDS

Bombay Sapphire
Captain Morgan
Crown Royal
Herradura Anejo
Johnny Walker Black
Ketel One

SUPER PREMIUM & CORDIALS

Amaretto
Baileys
Courvoisier
Gentleman Jack
Glenlivet
Grand Marnier
Grey Goose
Hendricks
Kahlua
Myers Dark
Patron Silver

BEER

Bottled beer is served at the bar in the banquet rooms

Choice of four:

Domestic	Budweiser, Coors Light, Miller Lite
Imported	Heineken, Corona, Pacifico
Craft	Karl Strauss Session IPA, Saint Archer Gold, Green Flash West Coast IPA

Draft beer is served at the bar on the concert lawn
Selections vary

INDIVIDUAL DRINKS

Select Brands	\$9
Premium Brands	\$10
Super Premium	\$12
House Wine	\$8
Domestic Bottled Beer	\$7
Imported & Craft Bottled Beer	\$8
14oz. Draft Beer*	\$8
20oz. Draft Beer*	\$11
Soft Drinks and La Croix	\$4
Bottled Water - Still and Sparkling	\$4
Juice	\$4

WHITE WINE

Vista Point, Chardonnay	\$31
Sean Minor, Chardonnay	\$35
Laird, Chardonnay	\$47
Nobilo, Sauvignon Blanc	\$31
Trincherio, Sauvignon Blanc	\$48

RED WINE

Vista Point, Cabernet Sauvignon	\$31
Angeline White Label, Cab Sauvignon	\$33
Bonanza by Caymus, Cab Sauvignon	\$39
Alder Ridge Six Prong, Cab Sauvignon	\$39
Ravenswood, Zinfandel	\$34

CHAMPAGNE/SPARKLING

Elysee, Brut	\$31
Piper Heidsieck, "Brut"	\$90
Ruffino Prosecco (Italy)	\$30
Chandon, "Brut"	\$48
Roederer Estate, "Brut"	\$50
Martinelli's, Sparkling Cider	\$10

Hospitality Bar Set-Up Package
Available in suites only

Ice
Mixers Coke, Diet Coke, Sprite, Soda, Tonic
Condiments Lime, Lemon, Olives
Plastic Cups 9oz, 12oz
Beverage Napkins

Set Up Fee \$200
Daily Refresh \$95

Host Sponsored Hourly Bar Package

House and Premium Brands
Domestic and Imported Beer
House Wine
Soft Drinks

1 hour	\$20 per person
2 hours	\$30 per person
3 hours	\$40 per person
4 hours	\$45 per person

Banquet Bar Options

The following guidelines are offered to assist you in your planning. Hosted beverage estimates available. Please contact the Catering Department.

Full Hosted Bar

You host the bar for the entire function. The bar is fully stocked with house brands or house and premium brand liquor, domestic beer and imported beer, house wine, champagne splits, soft drinks, juices and mineral water. A pre-determined dollar amount would be estimated and pre-collected prior to your event. If the pre-estimated dollar amount is not reached by the end of your event, the difference would be refunded. If you reach the pre-estimated dollar amount before the end of your event, you would be notified by the banquet manager and you would determine if you want to continue to host the bar.

Certain Items Hosted

You host certain items behind the bar, for example bottled beer, wine and soft drinks only, all other beverages would be paid for by your guests. A pre-determined dollar amount would be estimated and pre-collected. You would be notified if you reached the pre-collected dollar amount before the end of your event.

Full Hosted Bar for a Specified Amount of Time

You decide how long you want to host the bar (one hour, two hours, etc.) and then the bar becomes a cash bar where your guests would pay for their own drinks. A pre-determined dollar amount would be estimated based on the amount of time you want to host the bar. The pre-determined dollar amount is collected prior to your event. You would be notified if you reach the pre-collected dollar amount prior to the designated time you have decided on.

Full Hosted Bar to a Certain Dollar Amount

You decide on the dollar amount you want to host at the bar. When and if the bar reaches that dollar amount you can decide to stop hosting the bar or continue to host the bar to a higher limit. The banquet manager will let you know when you get close to reaching the designated amount.

Full Cash Bar (No Host Bar)

The bar is fully stocked with "select" and "premium" brands and your guests pay cash for their own drinks.

Additional Bar Information

- One bartender provided for up to 150 guests.
- Bar minimums will apply.
- Additional bartender available at a fee of \$150.00 for one hour, \$250.00 for two hours, \$350.00 for three hours.
- Client may select four bottled beer brands for the banquet bar.
- Concert lawn events will have a variety of draft beer at the bar.
- Complete Wine List available upon request. Availability and prices subject to change.
- Corkage Fee \$20.00 per 750ml or \$30.00 per magnum for wines not available through Humphreys.
- All food and beverages are subject to service charge and appropriate sales tax.
- California State law prohibits service of alcoholic beverages to all persons under 21 years of age.
- All persons appearing to be under the age of 30 will be required to show valid identification.
- Consumption of alcoholic beverages by minors will cause service for the event to cease.
- All alcoholic beverages must be consumed in the banquet room or event space.
- Humphreys promotes responsible alcohol beverage service. A guest may order a maximum of two drinks at a time.