

# BANQUET MENUS

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## BUFFET BREAKFAST

All buffet breakfasts are based on up to two hours of service, should additional time be requested, a fee of \$10 per person, per hour will apply.

A minimum of (10) guests per buffet / minimum of (25) guests for brunch.

### CONTINENTAL BREAKFAST

Fresh Squeezed Orange Juice  
Grapefruit and Cranberry Juice  
Assorted Breakfast Muffin, Pastries and Breads  
Sliced Seasonal Fruit  
Freshly Brewed *illy* Coffee  
Selection of Hot Tea  
\$30 PER GUEST

### SPA BREAKFAST

Seasonal Fresh Squeezed Fruit and  
Vegetable Juices ((2) offerings)  
Assorted Fruit Breads  
Chef's selection of Whole Grain Breads  
Sliced Seasonal Fruit and Berries  
House Made Granola, Yogurt, Dried Fruit  
Country Style Garden Vegetable Frittata  
Freshly Brewed *illy* Coffee  
Selection of Hot Tea  
\$42 PER GUEST

### THE LODGE BREAKFAST

Fresh Squeezed Orange Juice  
Grapefruit, and Cranberry Juice  
Assorted Breakfast Muffins, Pastries and Breads  
Sliced Seasonal Fruit and Berries  
Cereals, Yogurt, Granola and Dried Fruit  
Breakfast Potatoes, Country Sausage  
Applewood Smoked Bacon

#### CHOOSE (1) OF THE FOLLOWING ITEMS

- Fluffy Scrambled Eggs | *chives*
  - Tortilla Wrap | *scrambled eggs and fontina cheese*
    - Classic Eggs Benedict
    - Vegetable Quiche
  - Croissant Sandwich | *fresh farmed eggs, nueske, canadian bacon, cheddar cheese*
- Freshly Brewed *illy* Coffee  
Selection of Hot Tea  
\$48 PER GUEST

### DELUXE CONTINENTAL BREAKFAST

Fresh Squeezed Orange Juice  
Grapefruit and Cranberry Juice  
Assorted Breakfast Muffins, Pastries and Breads  
Sliced Seasonal Fruit  
Cereals, Yogurt, Granola and Dried Fruit  
Freshly Brewed *illy* Coffee  
Selection of Hot Tea  
\$35 per guest

### BRUNCH

*available after 10:00 am*

Fresh Squeezed Orange Juice  
Grapefruit and Cranberry Juice  
Assorted Breakfast Muffins, Pastries and Breads  
Sliced Seasonal Fruit and Berries  
Breakfast Potatoes, Country Sausage  
Applewood Smoked Bacon  
Classic Caesar Salad  
Artisan Green Salad  
Smoked Salmon | *toasted bagels*  
*cream* cheese, capers, onions, and tomato  
Prime Beef Sirloin | grilled over mesquite  
petite sourdough rolls, horseradish *crème fraîche*  
Traditional Eggs Benedict  
Seasonal Local Fish  
Freshly Brewed *illy* Coffee  
Selection of Hot Tea  
\$78 PER GUEST



**BERNARDUS**  
LODGE & SPA

**BREAKFAST ENHANCEMENTS**

**INDIVIDUAL ADDITIONS**

Breakfast Potatoes  
Country Sausage  
Fluffy Scrambled Eggs | *chives*  
Applewood Smoked Bacon  
\$8 PER GUEST, PER SELECTION

Hot Oatmeal | *brown sugar*  
*whipped butter, dried fruit*  
\$12 PER GUEST

Build Your Own Parfait  
*house made granola*  
*fresh fruit, chia seeds, greek yogurt*  
\$14 PER GUEST

Pancakes | *Buttermilk or Blueberry*  
*served with whipped butter*  
*pure vermont maple syrup*  
French Toast | *served with whipped butter*  
*pure vermont maple syrup*  
\$14 PER GUEST, PER SELECTION

Garden Vegetable Frittata  
Garden Vegetable Quiche  
Classic Eggs Benedict  
Castroville Artichoke Benedict  
Rosemary Chicken Hash  
\$16 PER GUEST, PER SELECTION

Seafood Benedict  
*crab or house smoked salmon, avocado, tomato*  
Bagels with House Smoked Salmon  
*cream cheese, capers, red onion*  
\$24 PER GUEST, PER SELECTION

**ADDITIONS BY THE DOZEN**

Breakfast Burritos  
Breakfast Paninis  
Croissant Sandwiches  
\$120 PER DOZEN

**OMELET STATION**

Organic Eggs, Egg Whites  
Prawns, Smoked Salmon  
Cheddar, Jack, and Havarti Cheese  
Ham, Bacon, Spinach, Mushrooms  
Crème Fraîche, Salsa, Guacamole, Chives  
\$22 PER GUEST

Add Lobster or Dungeness Crab  
\$30 PER GUEST  
Chef Required – fee of \$300 for two hours

**BLOODY MARY BAR**

Spicy Heirloom Tomato Bloody Mary Bar  
house made heirloom tomato bloody mary mix, vodka  
hot sauce, worcestershire sauce, salt  
pepper, celery garnish, lemon  
*additional accompaniments upon request.*  
\$14 per drink

Bartender Fee of \$175 for up to three hours

**MIMOSA AND BELLINI BAR**

fresh squeezed orange juice  
peach purée  
sparkling wine  
\$14 per drink  
Bartender Fee of \$175 for up to three hours

**TO-GO BOXED BREAKFAST**

*Designed to be consumed off property.*

*Add a touch of sophistication to your to-go breakfast with our Bernardus Lodge and Spa insulated picnic tote for an additional \$45-\$55 each. One-month advance notice required. Monogramming available for an additional charge.*

**CONTINENTAL BOXED BREAKFAST**

Freshly Baked Muffin  
Individual Yogurt  
Energy Bar  
Whole Fruit  
Bottled Juice  
\$26 PER GUEST

**WARM BOXED BREAKFAST**

Chef's selection of Breakfast Wrap  
Individual Yogurt  
Energy Bar  
Whole Fruit  
Bottled Juice  
\$32 PER GUEST

## BREAK REFRESHMENTS

### INDIVIDUAL REFRESHMENTS

*minimum of 10 orders required*

Licorice   <i>red and black</i>	\$ 4 PER GUEST
Organic Freshly Popped Popcorn	\$ 6 PER GUEST
Fancy Mixed Nuts	\$ 8 PER GUEST
Sliced Seasonal Fruit	\$12 PER GUEST
Chips with Salsa and Guacamole	\$12 PER GUEST
Hummus and Tapenade	\$12 PER GUEST
Warm Artichoke and Pancetta Dip	\$12 PER GUEST

### REFRESHMENTS BY THE DOZEN

Miniature Yogurt Parfaits	\$60 PER DOZEN
House Made Donuts or Beignets <i>(2 dozen minimum per flavor)</i>	\$72 PER DOZEN
House Made Scones or Biscuits   <i>house made preserves</i>	\$72 PER DOZEN
Assorted Whole Fruit	\$40 PER DOZEN
Assorted Individual Yogurts	\$42 PER DOZEN
Assorted Pastries	\$72 PER DOZEN
Blondies	\$72 PER DOZEN
Chocolate Walnut Brownies	\$72 PER DOZEN
French Macarons	\$72 PER DOZEN
Coconut Macaroons	\$72 PER DOZEN
Freshly Baked Cookies	\$72 PER DOZEN
Assorted Candy Bars	\$50 PER DOZEN
Assorted Bagels and Cream Cheese	\$52 PER DOZEN
Lemon Bars <i>(3 dozen minimum)</i>	\$72 PER DOZEN
Assorted Granola and Energy Bars	\$60 PER DOZEN
Assorted Cereals and Milk	\$60 PER DOZEN
Fruit Skewers and Yogurt Dip	\$66 PER DOZEN
Chocolate Dipped Strawberries <i>(or seasonal fruit)</i>	\$72 PER DOZEN

### BEVERAGE REFRESHMENTS

Freshly Brewed Coffee by <i>illy</i>	\$95 PER GALLON
Selection of Hot or Iced Tea	\$90 PER GALLON
Freshly Squeezed Juice	\$85 PER GALLON
Freshly Squeezed Lemonade	\$85 PER GALLON
Raspberry Lemonade	\$85 PER GALLON
Hot Chocolate or Hot Apple Cider	\$85 PER GALLON
Milk - Low-Fat, Non-Fat, Almond	\$45 PER GALLON
Assorted Soft Drinks	\$7 EACH
Bottled Sparkling and Still water	\$7 EACH
Assorted Bottled Juices	\$8 EACH
Iced Coffee and Energy Drinks	\$8 EACH

### POWER BREAK

*minimum of 10 guests*

Suja Juices
Energy Bars
Organic Strawberries   Brown Sugar and Crème Fraîche
Chocolate Covered Espresso Beans
\$25 PER GUEST

### SPA BREAK

*minimum of 10 guests*

Herbal Teas
Honey or Seasonal Lemonade
Parfait Bar   house made granola, fresh fruit, chia seeds, greek yogurt
Crudités with Creamy Avocado Dip
\$26 per guest

### HEALTH NUT BREAK

*minimum of 10 guests*

Coconut Water
Granola Bars
Assorted Nuts
Whole Fresh Fruit
Hummus and Crudités
Veggie Chips
\$30 per guest

### FOODIE BREAK

*minimum of 10 guests*

Cucumber-Mint Water
Herb and Sea Salt Popcorn
Charcuterie Plate
Hand Rolled Chocolate Truffles
\$32 per guest

### SWEET AND SAVORY BREAK

*minimum of 10 guests*

Iced Tea (sweetened and unsweetened)
Salami and Cheese Sandwich
Bernardus Blend Trail Mix
Pita Chips and Hummus
House Made Chocolate Chip Cookies
\$34 per guest

## TO-GO BOXED LUNCHES

*Designed to be consumed off-property.*

*Lunches include a wrap or sandwich, side salad, gourmet chips, whole fruit, and dessert.*

*Please select (1) side salad and (1) dessert, which are to be the same for each guest.*

*You may offer a choice of up to (3) sandwiches/wraps.*

*Add a touch of sophistication to your to-go lunch with our Bernardus Lodge and Spa insulated picnic tote for an additional \$45-\$55. One-month advanced notice required. Monogramming available for an additional charge.*

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### CHOOSE UP TO (3) FROM THE FOLLOWING:

Grilled Marinated Seasonal Vegetable Wrap | *fresh mozzarella, vine ripe tomatoes aged balsamic, extra virgin olive oil*

Pepper Crusted Seared Tuna Wrap | *mixed greens, niçoise dressing*

Fulton Valley Chicken Caesar Wrap | *hearts of romaine, parmesan crouton*

Fulton Valley Free Range Chicken Sandwich | *earthbound farm greens, vine ripe tomatoes avocado, applewood smoked bacon, house baked sweet roll*

East Coast Italian Grinder Sandwich | *coppa salami, nueske ham, provolone, grilled peppers extra virgin olive oil, red wine vinegar*

Rosemary Marinated Flat Iron Steak Sandwich | *caramelized onions, roquefort cheese, tomato*

### CHOOSE (1) OF THE FOLLOWING SALADS:

Mediterranean Couscous Salad | *fresh mint, parsley, tomato, extra virgin olive oil*

Yukon Gold Potato Salad | *dill, shaved red onion*

Grilled Sweet Corn and Roasted Pepper Salad | *green onions, cilantro vinaigrette*

Pasta Salad | *kalamata olives, feta cheese, seedless cucumber*

Kale Salad | *apple, pear, citrus vinaigrette*

### CHOOSE (1) OF THE FOLLOWING DESSERTS:

Freshly Baked Cookie

Brownie

Candy Bar

\$42 PER GUEST

## BUFFET LUNCHEONS

*All buffet luncheons are based on up to two hours of service.  
Should additional time be requested, a fee of \$15 per person per hour will apply.  
A fee of \$150 applies for groups less than (20) guests with a  
minimum of (10) guests per buffet.*

### DELI LUNCHEON

Soup du Jour

CHOOSE (2) OF THE FOLLOWING SALADS

- Yukon Gold Potato Salad | *whole grain mustard dressing*
- Avocado Spinach Salad | *blue cheese, radicchio, sherry-walnut vinaigrette*
- Pasta Salad | *olives, feta cheese, sundried tomatoes*
- Classic Caesar Salad | *garlic-parmesan croutons*

Sliced Roast Beef, Turkey Breast, Sonoma Ham, Italian Dry Salami

Roasted Peppers and Mushrooms

*Lettuce, Tomato, Red Onion, Sliced Jalapeños, Aioli, and Assorted Mustards*

Chef's Bread basket

Lemon Tart

Classic Cheesecake

Freshly Brewed *illy* Coffee and Selection of Hot Tea

\$54 PER GUEST

### CARMEL VALLEY BARBEQUE LUNCHEON

Classic Coleslaw

Red Bliss Potato Salad | *fennel, roasted shallots, whole grain mustard*

Mixed Earthbound Farms Organic Green Salad | *cherry tomato, cucumber, sherry-walnut vinaigrette*

Caggiano Family Sausages | *sautéed onions and bell peppers*

Angus Beef Burgers | *grilled over mesquite,*

*sliced cheddar, monterey jack, lettuce, tomato, red onion, sliced jalapeños*

*aioli, ketchup and assorted mustards*

*house made hamburger and sausage buns*

Assorted Cookies and Brownies

Sliced Seasonal Fruit

Freshly Brewed *illy* Coffee and Selection of Hot Tea

\$60 PER GUEST

*add a Grill Chef for \$300 (for up to two hours of service)*

### CAMPAGNA LUNCHEON

Chef's Bread basket

Italian Tomato Salad | *basil, cucumber, red onion, roasted garlic, red wine vinaigrette*

Classic Caesar Salad | *garlic-parmesan croutons*

Pasta Salad | *organic tomatoes, basil, garlic, local olive oil*

Antipasti Platter | *variety of olives, grilled vegetables, dried meats*

Fulton Valley Organic Chicken | *marinated in garlic and rosemary, grilled over mesquite*

Biscotti and Seasonal Pot de Crème

Freshly Brewed *illy* Coffee and Selection of Hot Tea

\$62 PER GUEST

## BUFFET LUNCHEONS

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A fee of \$150 applies for groups less than (20) guests / minimum of (10) guests per buffet.*

### SPA LUNCHEON

Soup du Jour  
 Chioggia Beet Salad | *haricots verts, feta, citrus vinaigrette*  
 Arugula and Endive Salad | *organic apples, toasted almonds*  
 Local Fresh Fish  
 Rosemary Roasted Chicken  
 Jasmine Rice  
 Roasted Seasonal Vegetables  
 Glazed Lemon Pound Cake | *seasonal fruit*  
 Freshly Brewed *illy* Coffee and Selection of Hot Tea  
 \$64 PER GUEST

### GOURMET SANDWICH LUNCHEON

Soup du Jour  
 Bernardus Butter Lettuce and Red Leaf Salad | *endive, garden herbs, citrus vinaigrette*  
 Pasta Salad | *seasonal vegetables, house vinaigrette*  
 International and Domestic Cheese Display | *dried and fresh fruit*  
 Grilled Marinated Seasonal Vegetable Wrap | *fresh mozzarella, vine ripe tomatoes aged balsamic, local olive oil*  
 Fulton Valley Free Range Chicken Sandwich | *earthbound farm greens, vine ripe tomatoes avocado, apple wood smoked bacon, house baked roll*  
 Rosemary Marinated Flat Iron Steak Sandwich | *caramelized onions roquefort cheese, garden greens, french baguette*  
 House Made Cookies and Brownies  
 Freshly Brewed *illy* Coffee and Selection of Hot Tea  
 \$68 PER GUEST

### BERNARDUS LUNCHEON

Soup du Jour  
 Chef's Bread Basket  
 Mixed Earthbound Farms Organic Green Salad | *sherry-walnut vinaigrette*  
 Vegetable Couscous Salad | *garden herbs, local olive oil*  
 International and Domestic Cheese Display | *dried and fresh fruit*  
 Fulton Valley Chicken Breast | *avocado and tomato relish*  
CHOOSE (1) OF THE FOLLOWING ITEMS  
 ■ Grilled Salmon | *crispy fennel slaw*  
 ■ Sliced Marinated Steak | *roasted garlic, balsamic reduction*  
 Accompaniments | *seasonal grilled vegetables, portobello mushrooms, red onions*  
 Flourless Chocolate Cake | *whipped cream*  
 Sticky Toffee Pudding | *toffee sauce*  
 Freshly Brewed *illy* Coffee and Selection of Hot Tea  
 \$72 PER GUEST



**BERNARDUS**  
LODGE & SPA

**PLATED LUNCHEONS**

*All plated luncheons are (3) courses.*

*Select (1) of each of the following – soup or salad, entrée and dessert.*

*Up to (3) entrée selections, with one being vegetarian, can be offered for an additional \$10 per guest.*

*Entrée count guarantees are due (7) business days prior to the event and the client must provide a place card to indicate each guest's entrée selection, if options are offered.*

*All lunches include house baked rolls and butter, freshly brewed coffee by illy and hot and iced tea.*

**SOUP**

White Bean and Pancetta  
Heirloom Tomato and Cucumber Gazpacho  
Dutch Oven Onion Au Gratin  
Artichoke and Crab  
Carrot Ginger  
Monterey Bay Seafood Chowder  
Late Harvest Tomato  
Sweet Corn

**SALAD**

Spinach and Bacon  
*grilled red onion, apple cider vinaigrette*

Boston Butter Lettuce  
*fennel, garden vegetables, truffle vinaigrette*

Caesar Salad  
*baby romaine, croutons, parmigiano-reggiano*

California Red Leaf  
*candied pecans, local apples, balsamic vinaigrette*

Traditional Goat Cheese Salad  
*mixed greens, pistachio, walnut-sherry vinaigrette*

Iceberg Wedge  
*applewood smoked bacon, chives, tomato danish bleu dressing*

**ENTRÉE**

Cheese and Spinach Ravioli  
*comte cheese bloomsdale spinach  
local olive oil, herb ragout*  
\$55 PER GUEST

Wild Salmon  
*slow baked, fennel, capers, local olive oil*  
\$60 PER GUEST

Sonoma Chicken Breast  
*pan roasted, garlic-thyme glaze, natural jus*  
\$60 PER GUEST

Bacon Wrapped Pork Tenderloin  
*cardamom, fennel seed, whole-grain mustard*  
\$60 PER GUEST

Lamb Sirloin  
*moroccan spice, currants, mint*  
\$60 PER GUEST

Bernardus Bouillabaisse  
*mussels, clams, prawns, fennel-garlic broth*  
\$65 PER GUEST

Prime Filet of Beef (4 ounces)  
*garlic-rosemary marinade, sherry, thyme jus*  
\$68 PER GUEST

**DESSERT**

Seasonal Fruit Galette | *vanilla bean ice cream*  
Seasonal Fruit Pavlova | *meringue, pastry cream, seasonal berries*  
Angel Food Cake | *seasonal fruit, whipped cream, mint*  
Chocolate Mousse Bomb | *raspberries, chocolate tuile*  
Sticky Toffee Pudding | *toffee sauce, espresso ice cream*  
Glazed Lemon Cake | *toasted meringue, blackberry sorbet*  
Pumpkin Cake | *mascarpone mousse, maple caramel, feuille de brick crisps*  
Flourless Chocolate Cake | *fresh raspberries, chocolate sauce, honey comb ice cream*



## RECEPTION DISPLAYS

*A minimum of (10) guests required, unless otherwise noted.*

House Made Tortilla Chips  
salsa fresca and guacamole  
\$12 PER GUEST

Crudit  of Garden Vegetables  
house made ranch, sun dried tomato aioli, lemon-garlic  
hummus, grilled ciabatta  
\$12 PER GUEST

Grilled Vegetable Display  
seasonal vegetables, portobello mushrooms, peppers  
\$16 PER GUEST

Brie en Croute  
Baguette, honey, house made fruit preserve, crackers  
\$18 PER GUEST

Antipasti Display  
marinated olives, san francisco molinari salami, prosciutto di  
parma, local olive oil, aged balsamic vinegar  
ciabatta bread  
\$28 PER GUEST

House Smoked Salmon  
tomato, capers, red onion, toasted ciabatta  
\$20 PER GUEST

Artisanal Cheese Display  
baguette, water crackers, dried fruit, candied nuts  
\$24 PER GUEST

Seafood Display  
jumbo gulf prawns, oysters, crab cocktail, ginger-lime  
mignonette, cocktail sauce, lemon wedges  
\$45 PER GUEST

Tapas Display  
marinated olives, white anchovies  
manchego cheese, roasted garlic  
hummus, ciabatta

CHOOSE (2) OF THE FOLLOWING ITEMS

- fritto misto
  - mini crab cakes
  - spanish style shrimp "tortilla"
  - shrimp quesadilla
  - jam n de serrano
  - seasonal gazpacho
- \$38 PER GUEST

California Osetra Caviar  
house made blinis, cr me fra che,  
chives, served on ice  
\$100 PER GUEST  
(different varieties available upon request)

##   LA CARTE CARVING STATIONS

*A minimum of (25) guests required, unless otherwise noted.*

*Chef fee of \$300 applies for up to two hours of service.*

Caggiano Pepper Ham  
*honey cured, smoked over sugar maple  
chef's selection of rolls*  
\$25 PER GUEST

Oven Roasted Turkey Breast  
*cranberry sauce, sage stuffing, homemade gravy*  
\$26 PER GUEST

Line Caught Wild Salmon  
*grilled whole, citrus, fennel*  
\$30 PER GUEST

Prime Rib  
*cooked over mesquite, petit sourdough rolls  
horseradish cr me fra che*  
\$34 PER GUEST

Roasted Leg of Lamb  
*pita bread, mint yogurt*  
\$36 PER GUEST

Prime Tenderloin of Beef  
*petit sourdough rolls, horseradish cr me fra che*  
\$38 PER GUEST

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## BUTLER PASSED HORS D'OEUVRES

*Priced per piece  
Minimum order of (25) pieces per selection*

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### SERVED COLD

\$8 PER PIECE

Mediterranean Hummus | *endive, olive*  
 Vegan Rolls | *cucumber, daikon radish, carrots*  
 Prosciutto Wrapped Asparagus | *balsamic reduction, pecorino romano*  
 Daily Market Oysters | *cocktail sauce, lemon and mignonette*  
 Gulf Prawns | *cocktail sauce, lemon*  
 Seared Peppered Tuna | *sweet onions, citrus soy drizzle, sesame cracker*  
 Rare Ahi Tuna Spring Rolls | *spicy soy dipping sauce*  
 Lobster Spring Rolls | *spicy soy dipping sauce*  
 Yellowfin Tuna Tartare | *chef's presentation*  
 House Smoked Salmon Tartare | *chef's presentation*  
 Wine Country Pâté | *ciabatta croutons, local olive oil, gherkins, dijon mustard*  
 Prosciutto di San Daniele | *crostini*  
 House Smoked Cured King Salmon | *hass avocado, brioche toast*  
 Classic Steak Tartare | *brioche crouton*  
 Baby Red Bliss Potatoes | *herbed crème fraîche, caviar*

### SERVED WARM

\$9 PER PIECE

Puff Pastries | *filled with spinach and comte cheese*  
 Wild Mushroom Ragout | *goat cheese, truffle oil, puff pastry*  
 Crisp Watsonville Artichoke Hearts | *gilroy garlic aioli*  
 Oven Roasted Tomato Tartlet | *aged goat cheese, pesto*  
 Arancini | *carnaroli rice, parmigiano-reggiano (seasonal flavors available upon request)*  
 Pan Fried Oysters | *curry mango chutney*  
 Asian Beef Skewers | *ginger, garlic, scallion*  
 Chicken Skewers | *ginger, garlic, scallion*  
 Seared Beef Tenderloin | *red wine onion jam*  
 Mini Ruebens | *corned beef or pastrami, sauerkraut, swiss cheese, rye*  
 Mini BLT's | *smoked bacon, arugula, tomato confit, baguette toast*  
 Maine Crab Cakes | *sauce rémoulade*  
 Truffle "Grilled Cheese" | *brioche toast, manchego cheese*



# BERNARDUS

LODGE & SPA

## BUFFET DINNERS

All buffet dinners are based on up to two hours of service, should additional time be requested, a fee of \$20 per person per hour will apply. Minimum of (20) guests per buffet / a fee of \$150 applies for groups less than (20) guests. Strolling dinner stations are available and customized for you upon request.

### BERNARDUS BUFFET

Chef's Selection of Rolls  
Soup du Jour  
Blend Mixed Greens | *balsamic-caper vinaigrette*  
Prosciutto di San Daniel | *arugula, shaved parmigiano-reggiano*  
Pacific Salmon | *local garden greens, sauce ravigote*  
Prime Short Rib of Beef | *whipped potatoes, roasted root vegetables, horseradish cream*  
Salted Caramel Tart | *chocolate ganache, salted caramel, candied hazelnuts*  
Classic Cheesecake  
Freshly Brewed *illy* Coffee and Selection of Hot Tea  
\$140 PER GUEST

### MEDITERRANEAN BUFFET

Rosemary Focaccia  
Citrus Cured Olives | *local olive oil, rosemary, thyme*  
Jumbo Artichokes | *grilled, garlic, balsamic, local olive oil, tomato and arugula aioli*  
Greek Salad | *hearts of romaine, feta, kalamata olives, rustic herbs*  
Seared Tuna Salad | *capers, haricots verts, tomato vinaigrette*  
Chicken Breast | *roasted peppers, feta cheese, lemon vinaigrette*  
Classic Paella | *clams, shrimp, spanish sausage, chicken, saffron rice*  
Herb Crusted Rack of Lamb | *rosemary roasted potatoes, tzatziki*  
Pistachio and Raspberry Linzer Tart | *fresh raspberries, whipped cream*  
Freshly Brewed *illy* Coffee and Selection of Hot Tea  
\$145 PER GUEST

### WINE COUNTRY BUFFET

Chef's Selection of Rolls  
Garden Vegetable Soup | *cranberry beans, parsnips, carrots, country-style baguette croutons*  
Mixed Greens, Apple, and Walnut Salad | *roquefort cheese, fig reduction*  
Vine Ripened Tomato and Cucumber Salad | *sciabica's lemon olive oil, fennel tops, red wine vinegar*  
Antipasti Platter | *variety of marinated olives, grilled vegetables, and dried meats*  
Assorted International and Domestic Cheeses | *dried fruit, candied nuts*  
Yukon Gold Potatoes Au Gratin | *baby leeks, wild mushrooms*  
Natural New York Steak | *chimichurri, grain mustard*  
Fulton Valley Organic Chicken | *marinated in garlic and rosemary, grilled over mesquite*  
Vanilla Bean Crème Brûlée  
Freshly Brewed *illy* Coffee and Selection of Hot Tea  
\$148 PER GUEST

### ENHANCEMENT OPTION

Local Fish of the Day  
Chef's selection of fresh fish  
\$12 PER GUEST



# BERNARDUS

LODGE & SPA

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## BUFFET DINNERS

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### BY THE SEA BUFFET

Chef's Selection of Rolls

Monterey Bay Seafood Chowder | *cockles, dungeness crab, mussels, fennel broth*

Tomato and Artichoke Salad | *feta, oven roasted tomato vinaigrette*

Classic Caesar Salad | *parmigiano-reggiano*

Seafood Cold Bar to Include: Prawns, Oysters on the Half Shell, Dungeness Crab Cocktail  
*lemon, cocktail sauce, ginger mignonette*

Seafood Skewers | *oak grilled, sweet peppers, citrus vinaigrette*

Steamed Mussels | *fennel, garlic crème fraîche broth, grilled ciabatta*

Garden Rosemary Potatoes

Prime Filet of Beef | *red wine jus, horseradish crème fraîche, dijon and whole grain mustard*

Buttermilk Chocolate Bundt Cake | *Chocolate glaze, toasted almonds*

Vanilla Cream Napoleon | *fresh raspberries, puff pastry*

Freshly Brewed *illy* Coffee and Selection of Hot Tea

\$172 PER GUEST

### ENHANCEMENT OPTION

Half Maine Lobster | *drawn butter*

\$18 PER GUEST

## PLATED DINNERS

*Plated dinners are typically four courses.*

*To add an additional course, please add \$15.00 per person.*

*All dinners include chef's selection of bread and rolls with butter, freshly brewed illy coffee and a selection of hot teas.*

### MEAL ENHANCEMENTS

Seasonal House Made Focaccia Bread | *local olive oil, aged balsamic vinegar*  
\$5 PER GUEST

Chef's Selected Amuse Bouche  
*see your catering manager for options*  
\$6 PER GUEST

Formal Water Service | *sparkling and still water, served with sliced lemon or lime*  
\$15 PER GUEST

### SALAD COURSE

Organic Field Greens  
*earthbound farm organic greens*  
*shaved parmesan, aged balsamic vinegar*

Bernardus Garden Salad  
*pole beans, carmel valley greens*  
*oven dried tomatoes*  
*sauce ravigote, parmesan crouton*

Butter Lettuce and Fennel Salad  
*citrus segments, shallot vinaigrette*

Wild Mushrooms and Asparagus Salad  
*pecorino romano, black pepper crisp*

Chioggia Beet Salad  
*feta, kalamata olive, citrus vinaigrette*

Classic Caesar Salad  
*romaine hearts, meyer lemon, anchovy*  
*parmesan croutons*

Butter Lettuce Salad  
*prosciutto di parma, candied pecans*  
*champagne vinaigrette*

Endive Salad  
*candied walnuts, asian pear*  
*aged balsamic, imported bleu cheese*

Heirloom Tomatoes and Mozzarella  
*basil, local olive oil, aged balsamic*

### SOUP COURSE

Tomato Gazpacho  
*cucumber, basil oil*  
(chilled, seasonal)

English Cucumber and Yogurt  
*lemon olive oil, chioggia beet*  
(chilled)

Roasted Cauliflower  
*toasted almonds*  
(seasonal)

Sweet Corn Bisque  
*basil-ginger croutons*  
(seasonal)

Portobello Mushroom Soup  
*goat cheese, white truffle oil*

Asparagus Soup  
*crème fraiche, asparagus tips*  
(chilled or warm, seasonal)

Parmesan Broth Minestrone  
*garden vegetables*

Butternut Squash  
*spiced crème fraiche, candied pecans*  
(seasonal)

Lobster Bisque  
*chives*  
ADD \$10 PER GUEST

## PLATED DINNERS

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### APPETIZER COURSE

Hand Rolled Pasta | *fava beans, wild mushrooms, buerre fondu*  
*(\*available for 20 guests or less)*

Prime Beef Tenderloin Carpaccio | *shaved parmesan, baby arugula*  
*(\*available for 40 guests or less)*

Tuna Tartare | *ginger-lime emulsion, brioche toast points*

Summer Melon and Prosciutto | *local olive oil, aged balsamic*

Asparagus | *pancetta, farm fresh egg, arugula*

Risotto | *seasonal vegetables*

New England Crab Cakes | *sauce remoulade*

ADD \$6 PER GUEST

Pancetta Wrapped Prawns (2) | *herb salad, balsamic reduction*  
*(\*available for 100 guests or less)*

ADD \$6 PER GUEST

Lump Crab Meat and Avocado Tower | *yuzu lime, basil olive oil*

ADD \$7 PER GUEST

Maine Diver Scallop | *white corn "polenta", garden mâche, black truffle vinaigrette*

ADD \$10 PER GUEST

Chilled Maine Lobster | *organic micro greens, avocado mousse, meyer lemon emulsion*

ADD \$18 PER GUEST

Black Truffle Risotto

MARKET PRICE PER GUEST

(seasonal)

### SEASONAL SORBET INTERMEZZO

*Add this course to your menu to rejuvenate your palate prior to your entree for an additional \$7 per guest.*

Blackberry Basil

Lemon Olive Oil

Passion Fruit

Raspberry

Coconut

*\*The chef recommends adding a splash of champagne to enhance your sorbet,  
champagne charged upon consumption.*



# BERNARDUS

LODGE & SPA

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### ENTRÉE COURSE

Groups may offer a choice of two different entrées with the following stipulations:

- *The highest priced entrée will become the prevailing menu price.*
- *Groups with 40 or fewer guests may have a choice of two entrées table-side. an additional charge of \$30 per person will apply. A minimum of two courses must be served prior to the entrée.*
- *Groups of more than 40 may offer a choice of two entrees in advance. Entrée count guarantees are due (10) business days prior to the event and the client must provide a place card indicating individual entrée selections.*

#### VEGETARIAN

Quinoa  
*roasted seasonal vegetables, wild mushrooms, pine nuts,  
 parmesan-garlic sauce*  
 \$105 PER GUEST

Seasonal Ravioli  
*bloomdsdale spinach, garlic, parmigiano reggiano  
 (seasonal flavors may be available)*  
 \$105 PER GUEST

Wild Mushroom Risotto | *black truffle vinaigrette,  
 parmigiano-reggiano*  
 \$105 PER GUEST

#### POULTRY

Sonoma Valley Natural Chicken  
*tomato-garlic confit, torpedo onion sauce*  
 \$120 PER GUEST

Liberty Duck Breast  
*almond wood smoked, grilled over oak  
 (50 guests or less)*  
 \$125 PER GUEST

Quail  
*couscous, local mushrooms*  
 \$125 PER GUEST

#### SEAFOOD

Pacific Salmon  
*slow baked, local olive oil,  
 garden herbs, citrus vinaigrette*  
 \$120 PER GUEST

Pacific Swordfish  
*bloomdsdale spinach, yuzu emulsion*  
 \$125 PER GUEST

Local Fish of the Day  
*Chef's selection of fresh fish*  
 \$125 PER GUEST

California Sea Bass  
*local olive oil, coarse sea salt*  
 \$125 PER GUEST

Seared Halibut  
*braised fennel, herb salad*  
 \$128 PER GUEST

Seared Day Boat Scallop  
*apple parsnip purée wild mushrooms*  
 \$128 PER GUEST

#### BEEF

Prime Filet of Beef  
*mesquite grilled, red wine jus*  
 \$140 PER GUEST

Rack of Veal  
*pan seared, thyme, "grandmere" style vegetables*  
 \$140 PER GUEST

Colorado Lamb  
*almond wood grilled, rosemary-garlic jus*  
 \$145 PER GUEST

Prime Short Rib of Beef  
*red wine braised, oven roasted root vegetables  
 horseradish crème fraîche*  
 \$142 PER GUEST

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### COMBINATION ENTRÉE OPTIONS

Grilled Chicken and Shrimp Skewers  
\$140 PER GUEST

Roasted Halibut and Scampi Style Shrimp  
\$150 PER GUEST

Grilled Filet of Beef and Seared Day Boat Scallops  
\$155 PER GUEST

New York Steak (or Filet of Beef) with Prawns  
\$155 PER GUEST

Seared Day Boat Scallops and Half Lobster  
\$160 PER GUEST

Maine Crab Cake and Prime Beef Tenderloin  
\$165 PER GUEST

Prime Beef Tenderloin and Half Maine Lobster  
\$170 PER GUEST

### DESSERT COURSE

Seasonal Fruit Tart  
*almond cream, vanilla bean ice cream*

Flourless Chocolate Cake  
*fresh raspberries, chocolate sauce, vanilla bean ice cream*

Strawberry Shortcake  
*mint, whipped cream*

French Opera Cake  
*chocolate ganache, espresso, sponge cake, buttercream*

Lemon Caramel Semifreddo  
*toasted meringue vanilla caramel, graham cracker*

Chocolate Mousse Bomb  
*Raspberry, chocolate tuile, chocolate sauce*  
Croissant Bread Pudding, *bourbon vanilla ice cream*

Sticky Toffee Pudding  
*toffee sauce, espresso ice cream*

Pumpkin Cake  
*mascarpone mousse, maple caramel, feuille de brick crisps*

### DESSERT ENHANCEMENTS

Assorted Biscotti  
\$60 PER DOZEN

Assorted Cookies  
\$50 PER DOZEN

Chocolate Dipped Strawberries  
*(or seasonal fruit)*  
\$70 PER DOZEN

Bowl of Mixed Berries or Seasonal Fruit  
*crème fraîche*  
\$60 PER BOWL, SERVES 10

### CHEF'S CHEESE PLATE

*for an enhanced meal experience, add this course prior to, or with dessert*

Three Artisanal Cheeses  
\$18 PER GUEST



## HOSTED BAR SELECTIONS

*All bars include a bartender fee of \$175 for up to three hours of service (\$50 each additional hour)*

### SIGNATURE COCKTAILS

\$18 per drink

Cucumber Lemonade

*vodka, fresh lemon juice, simple syrup, elderflower liquor, fresh cucumber, splash of sparkling wine, cucumber garnish*

Strawberry Fields

*vodka or gin, lime, simple syrup, fresh muddled strawberry, basil leaves, splash of soda water can be offered as a mocktail*

Kentucky Waffle

*kentucky bourbon, fresh lemon juice, maple syrup, vanilla, cinnamon stick garnish*

Italian Stallion

*prosecco, amaro nonino, carpano antica vermouth, orange bitters*

### BAR ENHANCEMENTS

\$16 per drink

Spicy Heirloom Tomato Bloody Mary Bar

*house made heirloom tomato bloody mary mix, vodka, hot sauce, worcestershire sauce salt, pepper, celery garnish, lemon additional accompaniments upon request.*

Mimosa and Bellini Bar

*fresh squeezed orange juice, peach purée, sparkling wine*

### HOUSE LIQUOR SELECTIONS

\$14 EACH

Tito's Vodka

Beefeater Gin

Dewar's White Label

Sauza Silver Tequila

Cruzan Silver Rum

Jim Beam Bourbon

### DELUXE LIQUOR SELECTIONS

\$15 EACH

Ketel One Vodka

Tanqueray Gin

Johnny Walker Red

Herradura Blanco Tequila

Captain Morgan Rum

Maker's Mark Whiskey

### PREMIUM LIQUOR SELECTIONS

\$17 EACH

Grey Goose Vodka

Hendrick's Gin

Johnnie Walker Black Label

Casamigos Blanco

Zacapa 23 Rum

Knob Creek Whiskey

Macallan 12 Single Malt Scotch

### ULTRA-PREMIUM LIQUOR SELECTIONS

\$20 EACH

Stolichnaya Elite Vodka

Bar Hill Gin

Fortaleza Anejo Tequila

Whistle Pig Piggyback Bourbon

Balvenie 12 Scotch



# BERNARDUS

LODGE & SPA

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### **CORDIALS**

\$18 EACH

Amaretto Di Saronno  
Bailey's Irish Cream  
Grand Marnier  
Frangelico  
Kahlua

### **COGNACS**

\$19 EACH

Courvoisier VSOP  
Osocalis XO  
Germain-Robin Craft VSOP  
Roger Groult Calvados

### **DOMESTIC BEER**

\$9 EACH

Coors Light  
Budweiser

### **PREMIUM BEER**

\$10 EACH

Stella Artois  
Corona  
Lagunitas IPA  
805

### **NON-ALCOHOLIC SELECTIONS**

Fresh Squeezed Lemonade

*seasonal flavors available*

\$85 PER GALLON

Fresh Brewed Tropical Iced Tea

\$85 PER GALLON

Assorted Soft Drinks

\$7 EACH

Assorted Bottled Juices

\$8 EACH

Sparkling and Still Mineral Waters

\$6 EACH

*23% service charge and 7.75% sales tax will be added to all menu items  
menu items are subject to change based on availability and seasonality*