



BLACKENED AHI TUNA TOSTADA

CHICKEN SATAY W/SPICY PEANUT SAUCE

SWEET AND SPICY FILET BITES

SEAFOOD STATION

CHILLED SEAFOOD TOWER

STARTER: CHOICE OF 1

CHOPPED SEAFOOD LOUIE SALAD

CHOPPED WEDGE SALAD

BUTTERNUT SQUASH SOUP

ENTREE: CHOICE OF 2

FILET MIGNON & LOBSTER TAIL SCAMPI
PRIME BONE IN NEW YORK STRIP STEAK
DOUBLE ROASTED CHICKEN BREAST
ROASTED PORTOBELLO & CAULIFLOWER STEAK

SIDES: CHOICE OF 2

LOBSTER MAC N CHEESE

WHITE CHEDDAR AU GRATIN POTATOES

ROASTED SEASONAL VEGETABLES

GARLIC AND HERB FLAT BREAD

DESSERT: CHOICE OF 1

STICKY TOFFEE BREAD PUDDING

DARK CHOCOLATE TART

RED VELVET CAKE



BOOZY MACARONS TREAT FOR YOUR GUEST

\$150 PP INCLUDES COFFEE, TEA, SOFT DRINKS



QUESTIONS CALL US AT 209.614.8148



MINI CRISPY FISH TACOS

BOURBON & APRICOT GLAZED MEATBALL

GRAZING STATION ARTISAN CHEESE. MEAT. CRUDITES

STARTER: CHOICE OF 1

CHEFS SEASONAL SALAD
TOMATO BASIL SOUP

ENTREE: CHOICE OF 1

PETITE FILET MIGNON & SHRIMP SCAMPI
BONE IN RIB EYE WITH JUMBO LUMP CRAB
DOUBLE ROASTED CHICKEN BREAST
ROASTED PORTOBELLO & CAULIFLOWER STEAK

SIDES TO SHARE

LOBSTER MAC N CHEESE
WHITE CHEDDAR AU GRATIN POTATOES
ROASTED SEASONAL VEGETABLES

DESSERT: CHOICE OF 1

STICKY TOFFEE BREAD PUDDING CARROT CAKE



BOOZY MACARONS TREAT FOR YOUR GUESTS

\$125 PP INCLUDES COFFEE, TEA, SOFT DRINKS



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CALIFORNIA SHRIMP COCKTAIL

LEMON PARMESAN STUFFED ARTICHOKE

GRAZING STATION

MONTEREY COUNTY ARTISAN MEATS & CHEESES

STARTER: CHOICE OF 1

LOCAL 'GEM' FARMERS SALAD
CLAM CHOWDER

ENTREE: CHOICE OF 2

WOOD FIRED BIANCA PIZZA WITH MONTEREY BAKERS BACON

GRILLED SIRLOIN STEAK WITH LOBSTER

FRESH CATCH OF THE DAY: WOOD GRILLED

ROASTED PORTOBELLO & CAULIFLOWER STEAK

SIDES: CHOICE OF 2

LOBSTER MAC N CHEESE
WHITE CHEDDAR AU GRATIN POTATOES
ROASTED SEASONAL VEGETABLES

DESSERT: CHOICE OF 1

STICKY TOFFEE BREAD PUDDING CARROT CAKE



BOOZY MACARONS TREAT FOR YOUR GUESTS

\$100 PP INCLUDES COFFEE, TEA, SOFT DRINKS



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PRICE DOESN'T INCLUDE TAX, SERVICE FEE, OR APPLICABLE PRIVATE DINNING FEES. MENU VALID FOR PRIVATE EVENTS ONLY.



SNAPPER CEVICHE SHOT
ROASTED BEEF SIRLOIN SKEWER

GRAZING STATION

ARTISAN CHEESE, MEAT, CRUDITES

STARTER: CHOICE OF 1

CHOPPED WEDGE SALAD
TOMATO BASIL SOUP

ENTREE: CHOICE OF 1

PETITE FILET MIGNON & DIABLO SHRIMP
BONE IN RIB EYE WITH JUMBO LUMP CRAB
CITRUS MARINATED GRILLED SALMON
DOUBLE ROASTED CHICKEN BREAST
ROASTED PORTOBELLO & CAULIFLOWER STEAK

SIDES TO SHARE

LOBSTER MAC N CHEESE
WHITE CHEDDAR AU GRATIN POTATOES
ROASTED SEASONAL VEGETABLES

DESSERT: CHOICE OF 1

STICKY TOFFEE BREAD PUDDING CARROT CAKE



BOOZY MACARONS TREAT FOR YOUR GUESTS

\$85 PP INCLUDES COFFEE, TEA, SOFT DRINKS



Take Your Holiday Event To the next level

THREE HOUR BAR PACKAGE

WELCOME YOUR GUESTS WITH A GLASS OF WINE, CRAFT BEER, HARD SELTZER, OR SPECIALITY SELTZER BASED COCKTAIL FROM ONE OF OUR BAR PACKAGES TO ROUND OUT YOUR EVENT.



PARTING GIFTS FOR YOUR GUESTS

SURPRISE YOUR GUESTS WITH A PARTING GIFT TO REMEMBER YOUR EVENT. FROM A GIFT BOX OF HOUSE MADE BOOZY MACARONS TO GIFT CARDS. YOU CAN THANK YOUR GUESTS IN MANY WAS FOR ATTENDING.



ALLOW US TO COME TO YOU FOR YOUR UPCOMING HOLIDAY LUNCH OR DINNER. OUR NEW CATERING MENU ACCOMMODATES PARTIES OF ANY SIZE AND INCLUDES A SELECTION OF APPETIZERS, ENTREES, SIDES, DESSERTS, AND MORE.





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