



MARINA DEL REY HOTEL

CATERING MENUS

2023

BREAKFAST

CATAMARAN CONTINENTAL

Organic Juices: Orange, Grapefruit, Cranberry, Apple **VG**

Assorted Pastries, Croissants & Muffins **V**

Selection Of Freshly Baked Bagels With Whipped Cream Cheese **V**

Fresh Sliced Seasonal Fruits & Berries **VG**

Greek Yogurt, Blueberry Compote, Granola **V GF**

\$38 per person

Minimum of 10 ppl

FULL BOAT BREAKFAST

Organic Juices: Orange, Grapefruit, Cranberry, Apple **VG**

Assorted Pastries **V**

Selection Of Freshly Baked Bagels With Whipped Cream Cheese **V**

Sliced Seasonal Fruits & Berries **VG GF**

Greek Yogurt, Blueberry Compote, Granola **V GF**

Organic Soft Scrambled Eggs & Roasted Potatoes **V GF**

Applewood Smoked Bacon And Chicken Apple Sausage **GF**

\$52 per person

Minimum of 10 ppl



Fruits & Berries



Greek Yogurt & Granola



Assorted Pastries

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

Buffet breakfast to include freshly brewed premium coffee, decaffeinated coffee & a selection of premium teas.

All prices are subject to 15% service charge, 9% administrative fee, and 9.5% Marina Del Rey sales tax.

Prices are subject to change based on market availability.

ENHANCEMENTS

EGGS TO ORDER

CUSTOM MADE TO ORDER

Sunshine Yolk Whole Eggs, Egg Whites, Scrambled Eggs ^v

Applewood Smoked Bacon, Smoked Ham ^{GF}

Sweet Bell Peppers, Sweet Onions, Jalapenos, Asparagus, Tomatoes ^{VG GF}

Wild Mushrooms, Baby Spinach, Cheddar Cheese, Feta Cheese ^{GF}

\$28 per person

\$250 per chef attendant for the first 2 hours, \$100 per hour thereafter

***1 attendant per 30 people required**

ENHANCEMENTS

TO BE ADDED TO THE BUFFET MENU OF YOUR CHOICE

Applewood Smoked Bacon ^{GF}

Roasted Potatoes ^{VG}

Scrambled Sunshine Yolk Eggs ^v

Smoked Ham ^{GF}

Grilled Asparagus ^{VG GF}

Old Fashioned Oatmeal ^{GF}

Greek Yogurt, Blueberry Compote, Granola ^{V GF}

Chicken Apple Sausage ^{GF}

Beyond Vegan Sausage Patties ^{VG GF}

Fresh Fruit ^{VG GF}

\$9 each, per person

Tsar Nicoulai Caviar Mkt Price ^{GF}

Smoked Salmon ^{GF}

24 Month Aged Prosciutto ^{GF}

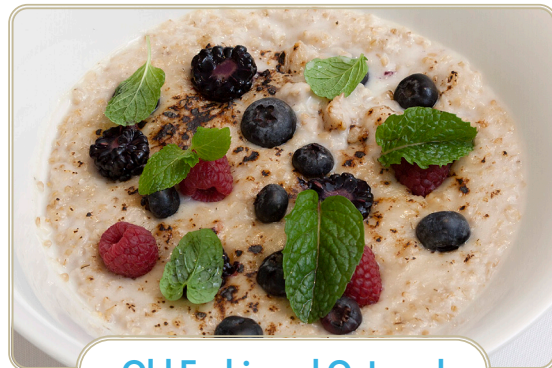
Maine Lobster ^{GF}

Shrimp ^{GF}

Blue Crab ^{GF}

\$26 each, per person

Minimum of 10 ppl



Old Fashioned Oatmeal



Tsar Nicoulai Caviar

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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BRUNCH

BY THE DOCK

Organic Juices: Orange, Grapefruit, Cranberry, Apple **VG**

Assorted Pastries, Croissants & Muffins **V**

Sliced Seasonal Fruits & Berries **VG GF**

Greek Yogurt, Blueberry Compote, Granola **V**

Organic Soft Scrambled Eggs **V GF**

Roasted Potatoes With Herbs **V GF**

Classic Brioche French Toast, Vermont Maple Syrup, Powdered Sugar **V**

Smoked Salmon, Shaved Red Onion, Tomatoes, Cucumber, Dill **GF**

Assorted Bagels With Whipped Cream Cheese



Assorted Bagels

Choice of Salad:

Field Green Salad With Tomato, Radish, And Lemon Vinaigrette **VG GF**

Classic Caesar Salad With Parmigiano-Reggiano, Croutons, Caesar Dressing

\$65 per person

Minimum of 10 ppl

ADDITIONS

SNACKS

Fresh Seasonal Whole Fruits **VG GF** - **\$6 per person**

Surf Side Trail Mix **V** - **\$8 per person**

Assorted Greek Yogurt **V** - **\$8 per person**

Chips And Salsa **VG GF** - **\$10 per person**

Guacamole **VG GF** - **\$5 per person**

Nutrition Bars **V** - **\$8 each**

Variety of Candy Bars - **\$6 each**

Chocolate Chip Cookies **V** - **\$75 per dozen**

Assorted Individual Bags Of Chips **VG** - **\$6 each**

DRINKS

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted

Herbal Teas - **\$100.00 per gallon**

Still Or Sparkling Water - **\$8.00 each**

Organic Juices - **\$80.00 per gallon**

House Made Iced Black Tea - **\$100.00 per gallon**

House Made Lemonade - **\$80.00 per gallon**

Red Bull (Regular Or Sugar Free) - **\$8.00 each**

Coconut Water - **\$9.00 each**

Assorted Soft Drinks - **\$6.00 each**

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BREAKS

BREAKS ARE SERVED FOR
UP TO 30 MINUTES

MORNING BOOSTER

Organic Juices VG GF
Sliced Fresh Fruit VG GF
Assorted Pastries V
Assorted Greek Yogurt V
Coffee, Hot Tea

\$22 per person

TASTE OF BAJA

Crispy Corn Chips VG GF
Chunky Guacamole V GF
Salsa Roja V GF
Cheese Quesadillas V
Fresh Ceviche GF
Coke & Sprite

\$28 per person

KEEPING IT HEALTHY

Seasonal Market Whole Fruit VG GF
Homemade Trail Mix V
Granola Bars, Dried Fruits V
Assorted Greek Yogurt V
Kombucha

\$29 per person

FRUIT "CART" BREAK

Sliced Watermelon, Pineapple, Mango, Jicama
Cucumber, Strawberries, Tajin Spice
Topo Chico Water

\$25 per person

ENERGIZE

Cliff Bars V
Red Bulls - Regular & Sugar Free
Chocolate Chip Cookies V
Coffee, Hot Teas

\$20 per person

SUGAR RUCH

Variety Bags Of Chips V
Candy And More Candy V
Truffle Pop Corn V GF
Fudge Brownies, Cookies V
Raspberry Lemonade

\$25 per person

ALL DAY BEVERAGE STATION

Coffee Regular And Decaf
Assorted Herbal Teas
Fruit Infused Water

\$36 per person



Fruit Infused Water

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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LUNCH

LUNCH BUFFET

Marina Italiano

Garlic Bread, Sicilian Olive Oil, Parsley [v](#)

Chopped Italian Salad, Salami, Tomato, Ceci, Pepperoncini, Red Wine Vinaigrette [GF](#)

Heirloom Tomatoes, Burrata, Basil, Pine Nuts [v](#) [GF](#)

Cavatappi Pasta Bolognese or Orecchiette, Marinara, Mushrooms, Asparagus (no butter, no egg, no cheese)

Chicken Piccata, Lemon, Capers, White Wine

Tiramisu [v](#)

\$62 per person

Baja Surf

Guacamole, Salsa Roja, Corn Tortilla Chips [VG](#) [GF](#)

Red Spanish Rice & Pinto Beans [VG](#) [GF](#)

Carne Asada Of Skirt Steak [GF](#)

Pollo Asada Of Jidori Chicken Thighs [GF](#)

Warm Corn Tortillas [VG](#) [GF](#)

Green Cabbage, Lime Wedge, Onion And Radish [VG](#) [GF](#)

Cinnamon Churros [v](#)

\$69 Per Person**

Taste of The Islands

Ahi Tuna Poke, Green Onion, Seaweed Salad, Avocado, Sesame, Daikon Sprouts [GF](#)

Chinese Salad, Wonton, Edamame, Sesame Dressing [v](#)

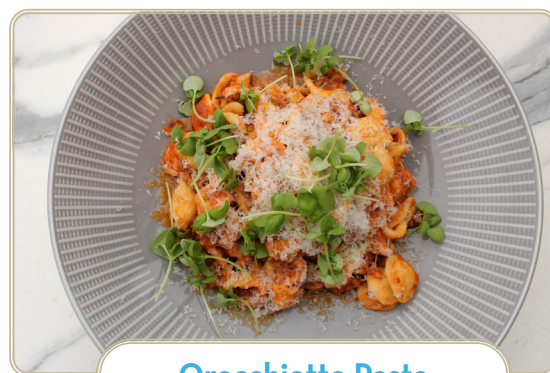
Kalbi Marinated Short Ribs, Steamed Rice, Green Onion, Sesame Seed [GF](#)

Miso Glazed Salmon With Baby Bok Choy

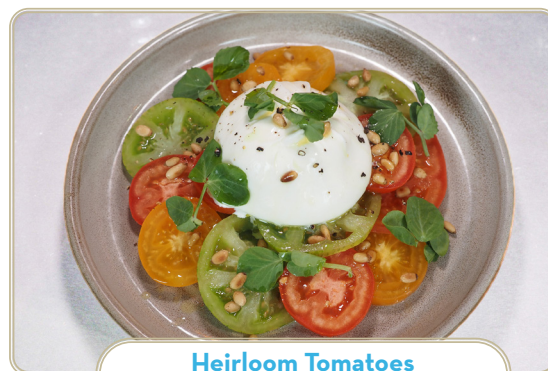
Blueberry Compote Cheesecake [v](#)

\$71 per person

Minimum of 10 ppl



Orecchiette Pasta



**Heirloom Tomatoes
& Burrata**

**** Vegan option:** Soyriso and bell peppers (no egg, no butter, no cheese)

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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LUNCH

DEL REY SPA LUNCH BUFFET

Salads

Organic Mixed Field Green Salad VG GF

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad V GF

Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Greek Dressing

Proteins (Select Two)

Herbed Grilled Chicken Breast GF

Simply Grilled New York Strip GF

Pan Roasted Atlantic Salmon GF

Miso Marinated Tofu VG

Herb Grilled Vegetables VG GF

Desserts (Select One)

Fresh Fruit and Berries VG GF

Greek Yogurt Parfaits V

\$65 per person

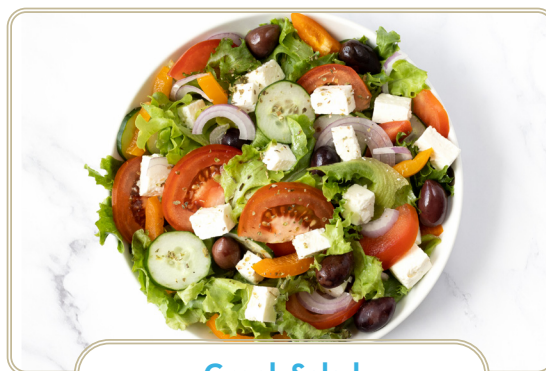
Minimum of 10 ppl



Greek Yogurt Parfait



Grilled New York Strip



Greek Salad

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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MOTHER'S BEACH BUFFET

Salads (Select Two)

Heirloom Tomatoes V GF

Burrata, Basil, Pine Nuts

Organic Mixed Field Green Salad VG GF

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad V GF

Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Herbed Greek Dressing

Chopped Italian Salad GF

Salami, Tomato, Ceci, Pepperoncini, Red Wine Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

Organic Baby Wedge Salad GF

Blue Cheese, Eggs, Bacon, Tomato, Red Onion, Ranch Dressing

Prepared Sandwiches (Select Two)

Turkey Club

Lettuce, Tomato, Swiss Cheese, Bacon, Herb Aioli, Sourdough Bread

Jidori Chicken Caesar Salad Wrap

Shredded Romaine Lettuce, Parmigiano-Reggiano, Caesar Dressing

Roast Prime Beef

Caramelized Onions, Emmentaler Cheese, Horseradish Aioli, Wheat Bread

Grilled Vegan Vegetable Sandwich VG

Herb Aioli, Wheat Bread

Prosciutto di Parma Sandwich

Sourdough Bread, Shaved Lettuce, Red Onion, Tomato, Olive Oil, Red Vinegar

Desserts (Select One)

N.Y. Cheesecake with Blueberry Compote V

Italian Tiramisu V

Dark Chocolate Cake V

\$62 per hipster

Minimum of 10 ppl

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

Buffet lunches to include freshly brewed premium coffee, decaffeinated coffee & a selection of premium teas.

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LUNCH

PICNIC AT THE MARINA

Salads (Select One)

Heirloom Tomatoes V GF

Burrata, Basil, Pine Nuts

Organic Mixed Field Green Salad VG GF

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad V GF

Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Greek Dressing

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

Mains (Select Two)

Buttermilk Fried Jidori Chicken

Honey & Hot Sauce

Braised Beef Brisket GF

Blackberry BBQ Sauce

Prime Beef Burgers (Turkey or Plant Based Available upon request)

Brioche Buns, Hook's Cheddar, Lettuce, Tomato, Onion, Herb Aioli

Sides (Select Two)

Coleslaw V GF

Cabbage, Carrot, Mustard Dressing

Baby Yukon Potato Salad GF

Bacon, Green Onion, Whole Grain Mustard Vinaigrette

Mac and Cheese V

Cheddar, Monterey Jack, Breadcrumbs

Roasted Corn V GF

Chile, Lime, Butter

Desserts (Select One)

N.Y. Cheesecake with Blueberry Compote V

Italian Tiramisu V

Dark Chocolate Cake V

\$62 per person

Minimum of 10 ppl



Prime Beef Burger

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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LUNCH

PADDLEBOARD BUFFET

Beginnings (Select One)

Maine Lobster Bisque [GF](#)

Chives

Heirloom Tomatoes [V GF](#)

Burrata, Basil, Pine Nuts

Organic Mixed Field Green Salad [VG GF](#)

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad [V GF](#)

Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Herbed Greek Dressing

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

Mains (Select Two)

Grilled Atlantic Salmon [GF](#)

Asparagus & Lemon Beurre Blanc Sauce

Kalbi Marinated Short Ribs [GF](#)

Bok Choy, Green Onion, Sesame Seed

Herb Roasted Jidori Chicken [GF](#)

Roasted Carrots, Roasted Baby Yukon Potatoes, Chicken Jus

Vegetable Cavatappi Pasta [VG](#)

Pomodoro Sauce, Tomato, Basil

Desserts (Select One)

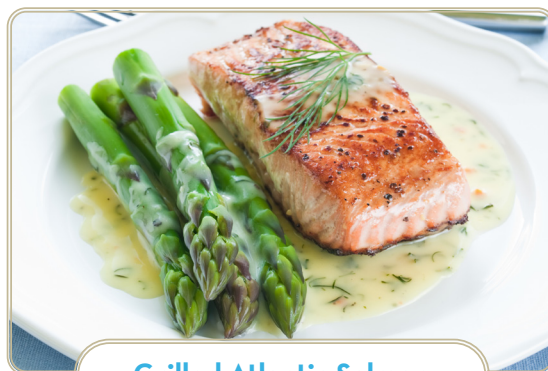
N.Y. Cheesecake with Passion Fruit Puree [V](#)

Italian Tiramisu [V](#)

Dark Chocolate Cake [V](#)

\$69 per person

Minimum of 10 ppl



Grilled Atlantic Salmon

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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LUNCH

POWERBOAT LUNCH

First (Select Two)

Heirloom Tomatoes V GF

Burrata, Basil, Pine Nuts

Organic Mixed Field Green Salad VG GF

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad V GF

Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Herbed Greek Dressing

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

Entrée (Select Two)

Grilled Atlantic Salmon GF

Asparagus & Lemon Beurre Blanc Sauce

Kalbi Marinated Short Ribs GF

Jasmine Rice, Bok Choy, Green Onion, Sesame Seed

Herb Roasted Jidori Chicken GF

Roasted Carrots, Roasted Baby Yukon Potatoes, Chicken Jus

Vegetable Cavatappi Pasta VG

Pomodoro Sauce, Tomato, Basil

Dessert (Select One)

N.Y. Cheesecake with Blueberry Compote V

Italian Tiramisu V

Dark Chocolate Cake V

\$78 per person

+\$6 for plated service

Minimum of 10 ppl



Classic Caesar Salad

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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LUNCH

SAIL AWAY

One Sandwich, One Piece Of Fruit, Bag Of Chips,
Freshly Baked Chocolate Chip Cookie, Bottled Water

Select One Sandwich From The Following:

Hobb's Turkey Club

Lettuce, Tomato, Swiss Cheese, Bacon, Herb Aioli, Sourdough Bread

Jidori Chicken Caesar Salad Wrap

Shredded Gem Lettuce, Parmigiano-Reggiano, Caesar Dressing

Roast Prime Beef

Caramelized Onions, Emmentaler Cheese, Horseradish Aioli, Wheat Bread

Grilled Vegan Vegetable Sandwich [vg](#)

Herb Aioli, Wheat Bread

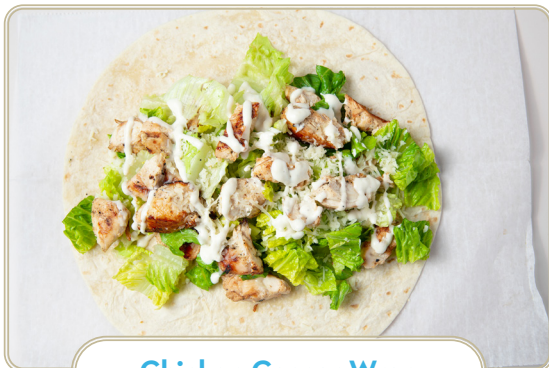
Prosciutto Di Parma Sandwich

Sourdough Bread, Shaved Lettuce, Red Onion, Tomato, Olive Oil, Red Vinegar

\$37 per boxed lunch

+\$6 for each additional sandwich

Minimum of 10 ppl



Chicken Caesar Wrap



Chocolate Chip Cookies

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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DINNER BUFFET

DEL REY BUFFET

Classic Caesar Salad, Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

Jumbo Shrimp Cocktail With Classic Cocktail Sauce, Lemon [GF](#)

Braised Short Rib With Whipped Potatoes, Root Vegetables and Jus [GF](#)

Dark Chocolate Cake [v](#)

\$99 per person

SURF AND TURF BUFFET

Grilled Broccolini With Garlic, Chili Flakes And Lemon [VG](#) [GF](#)

Shrimp Louise Salad With Iceberg, Tomato, Hard Boiled Eggs, Russian Dressing [GF](#)

Prime Filet With Onion And Bacon Jam, Red Wine Jus [GF](#)

Dark Chocolate Cake [v](#)

\$109 per person

CAPTAIN'S TABLE BUFFET

Jumbo Shrimp Cocktail With Classic Cocktail Sauce, Lemon [GF](#)

Organic Baby Wedge Salad With Blue Cheese, Eggs, Bacon, Tomato, Red Onion [v](#) [GF](#)

Grilled Prime Filet With Steak Sauce [GF](#)

Grilled Atlantic Salmon With Asparagus & Lemon Beurre Blanc Sauce [GF](#)

Grilled Broccolini With Garlic, Chili Flakes And Lemon [VG](#) [GF](#)

Roasted Yukon Creamer Potatoes With Fresh Herbs [VG](#) [GF](#)

Seasonal Cheesecake [v](#)

\$142 per person

Minimum of 10 ppl



Prime Filet

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

Buffet dinner to include freshly brewed premium coffee, decaffeinated coffee & a selection of premium teas.

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WELCOME ABOARD PLATED

First (Select One)

Maine Lobster Bisque GF

Chives

Heirloom Tomatoes V GF

Burrata, Basil, Pine Nuts

Organic Mixed Field Green Salad VG GF

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad V GF

Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Herbed Greek Dressing

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

Entrée (Select One)

8oz Filet Mignon GF

Whipped Potatoes, Asparagus, Wild Mushroom And Sauce Bordelaise **\$99**

Braised Beef Short Rib GF

Whipped Potatoes, Root Vegetables And Jus **\$79**

Roasted Airline Jidori Chicken GF

Roasted Carrots, Roasted Baby Yukon Potatoes And Chicken Jus **\$75**

Roasted Chilean Sea Bass

Baby Bok Choy, Cilantro, Chinese Black Bean Sauce **\$99**

Vegetable Cavatappi Pasta VG

Pomodoro Sauce, Tomato, Basil **\$70**

Grilled Atlantic Salmon GF

Asparagus & Lemon Beurre Blanc Sauce **\$79**

Dessert (Select One)

N.Y. Cheesecake with Blueberry Compote V

Italian Tiramisu V

Dark Chocolate Cake V

Minimum of 10 ppl



Lobster Bisque

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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DINNER

DINNER AND A VIEW BUFFET

First (Select One)

- Organic Mixed Field Green Salad [VG GF](#)
Radish, Tomato, Herbs, Lemon Vinaigrette
- Greek Salad [V GF](#)
Red Onion, Olives, Cucumber, Tomatoes,
Feta Cheese, Herbed Greek Dressing
- Classic Caesar Salad
Romaine Lettuce, Croutons,
Parmigiano-Reggiano, Caesar Dressing
- Organic Baby Wedge Salad [GF](#)
Blue Cheese, Eggs, Bacon, Tomato, Red Onion

Second (Select One)

- Maine Lobster Bisque [GF](#)
Chives
- Ahi Tuna Tartare (can be made vegan Avocado Tartare) [GF](#)
Poke Sauce, Avocado, Cilantro
- New Zealand Lollipop Lamb Chops [GF](#)
Tzatziki, Mint, Cilantro
- Blue Crab Cake
Old Bay Aioli

Entrée (Select Two)

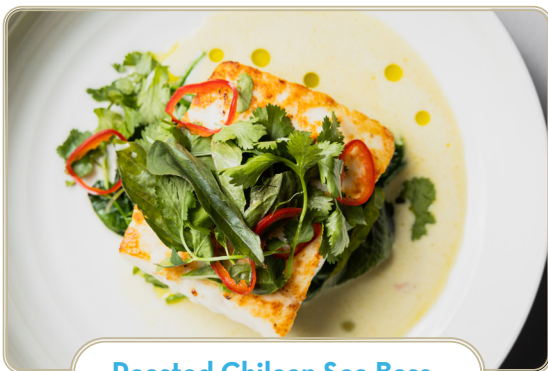
- 8oz Filet Mignon [GF](#)
Whipped Potatoes, Asparagus,
Wild Mushroom and Sauce Bordelaise
- Braised Short Rib [GF](#)
Whipped Potatoes, Root Vegetables and Jus
- Roasted Airline Chicken [GF](#)
Roasted Carrots, Roasted Baby Yukon Potatoes
and Chicken Jus
- Roasted Chilean Sea Bass
Baby Bok Choy, Cilantro,
Chinese Black Bean Sauce
- Vegetable Cavatappi Pasta [VG](#)
Pomodoro Sauce, Tomato, Basil
- Grilled Atlantic Salmon [GF](#)
Asparagus & Lemon Beurre Blanc Sauce

Dessert (Select One)

- N.Y. Cheesecake with Blueberry Compote [V](#)
- Italian Tiramisu [V](#)
- Dark Chocolate Cake [V](#)

\$132 per person

Minimum of 10 ppl



Roasted Chilean Sea Bass



Braised Short Rib

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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THE COMMODORE'S DINNER BUFFET

Beginnings (Select Two)

Maine Lobster Bisque [GF](#)

Chives

Heirloom Tomatoes [V GF](#)

Burrata, Basil, Pine Nuts

Organic Mixed Field Green Salad [VG GF](#)

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad [V GF](#)

Red Onion, Olives, Cucumber, Tomatoes,
Feta Cheese, Herbed Greek Dressing

Gem Caesar Salad

Croutons, Parmigiano-Reggiano, Caesar Dressing

Organic Baby Wedge Salad [GF](#)

Blue Cheese, Eggs, Bacon, Tomato, Red Onion

Mains (Select Two)

Prime Beef Tenderloin [GF](#)

Creamy Horseradish, Steak Sauce

Braised Short Rib [GF](#)

Whipped Potatoes, Root Vegetables and Jus

Roasted Airline Chicken [GF](#)

Roasted Carrots, Roasted Baby Yukon Potatoes
and Chicken Jus

Roasted Chilean Sea Bass

Baby Bok Choy, Cilantro,
Chinese Black Bean Sauce

Vegetable Cavatappi Pasta [VG](#)

Pomodoro Sauce, Tomato, Basil

Grilled Atlantic Salmon [GF](#)

Asparagus & Lemon Beurre Blanc Sauce

Sides (Select Two)

Roasted Baby Carrots with Cumin Yogurt [V GF](#)

Buttered Jumbo Asparagus with Hollandaise [V GF](#)

Baked Mac 'n' Cheese [V](#)

Crispy Brussels Sprouts, Sweet Thai Chile Sauce, Thai
Basil [GF](#)

Roasted Baby Yukon Potatoes [V GF](#)

Whipped Potatoes, Olive Oil, Black Pepper [V GF](#)

Desserts (Select Two)

N.Y. Cheesecake with Blueberry Compote [V](#)

Italian Tiramisu [V](#)

Dark Chocolate Cake [V](#)

\$175 per person

Minimum of 20 ppl



Roasted Airline Chicken

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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DISPLAYED STATIONS

HUMMUS BAR

Classic Hummus VG GF
Vegetable Crudité VG GF
Marinated Mediterranean Olives VG GF
Baba Ganoush
Warm Pita v

\$32 per person for 2 hours

RAW BAR SEAFOOD DISPLAY

Poached Jumbo Shrimp GF
Pacific Gold Oysters GF
Alaskan King Crab Legs GF
Poached Maine Lobster GF
Classic Cocktail Sauce, Yuzu Mignonette, Dijonnaise & Horseradish V GF
Lemon, Mini Tabasco VG GF

Market Price per person for 90 minutes

TSAR NICOULAI CAVIAR DISPLAY

MDRH Chef Selected Malossol Reserve Caviar GF
Potato Chips, Brioche Toast v
Crème Fraiche, Capers, Red Onion, Egg Yolks, Egg-Whites, Chives V GF

\$2,500 per 500 grams



Cheese & Charcuterie Display

CHEESE DISPLAY

Chefs' Selection Of Imported And Domestic Cheeses GF
Dried Fruit VG GF
Roasted Nuts VG GF
Fruit Bread & Honey v

\$32 per person for 2 hours

CHARCUTERIE DISPLAY

Chefs' Selection Of Imported And Domestic Meats GF
Dried Fruit VG GF
Roasted Nuts VG GF
Grilled Bread, Cornichons & Mustards v

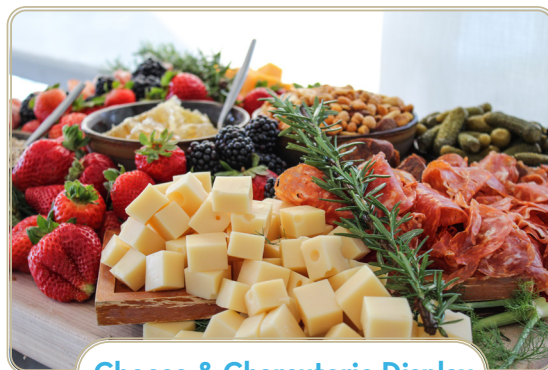
\$32 per person for 2 hours

CHEESE & CHARCUTERIE DISPLAY

Chefs' Selection Of Imported And Domestic Cheese & Meats GF
Dried Fruit VG GF
Roasted Nuts VG GF
Fruit Bread & Honey V GF
Grilled Bread, Cornichons & Mustards v

\$49 per person for 2 hours

Minimum of 10 ppl



Cheese & Charcuterie Display

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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DISPLAYED STATIONS

RISOTTO STATION

Chef Attendant Required At **\$200 per attendant**

Carnaroli Risotto **VG GF**

Butter, Crème Fraiche, Parmigiano-Reggiano **V GF**

Wild Mushrooms, Asparagus, Peas, Lobster,

Seasonal Vegetables

\$42 per person for 2 hours

Shaved Fresh Black Truffle

MP Per Ounce

(When Available October - April) **VG GF**

Shaved Fresh White Alba Truffle

MP Per Ounce

(When Available September - December) **VG GF**

SALAD BAR

Garden Lettuce, Arugula, Romaine, Baby Spinach

Radish, Green Onion, Kalamata Olive, Cherry Tomatoes,

Red Onion, Cucumber, Green Bell Pepper,

Pepperoncini, Ceci, Toasted Walnuts, Feta Cheese,

Cheddar Cheese, Blue Cheese

Lemon Vinaigrette, Caesar Dressing, Balsamic Vinaigrette,

Ranch

\$26 per person for 2 hours

CARVING STATION

Prime Filet Tenderloin **\$80 per person for 2 hours GF**

Creamy Horseradish, Steak Sauce, Bearnaise

Roasted Atlantic Salmon **\$48 per person for 2 hours GF**

Tzatziki, Hollandaise, Beurre Blanc

Roasted Jidori Chicken **\$46 per person for 2 hours GF**

Chimmichurri Sauce, Lemons, Jus

Maple Ham **\$48 per person for 2 hours GF**

Turkey Breast **\$46 per person for 2 hours GF**

Chimmichurri Sauce, Lemons, Jus

DESSERT BAR

Chocolate Chip Cookies **V**

Cheesecake, Seasonal Mousse Cake, Brownies, Tiramisu,

Chocolate Crunch Bars **V**

\$32 per person for 90 minutes - pick two

\$50 per person for 90 minutes - pick three

Minimum of 10 ppl



Carnaroli Risotto

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PASSED HORS D'OEUVRES

BY THE PIECE

OFFERED FOR LATE NIGHT ALSO

Cold

- Tuna Poke On Crispy Wonton \$9
- Steak Tartare On Baguette \$9
- Tomato Bruschetta, Aged Balsamic \$8 VG
- Togarashi Tuna Tataki, Ponzu, Yuzu Kosho \$8 GF
- Avocado Guacamole, Sesame Seed Cone \$8 VG
- Deviled Eggs \$8 V GF
- Jumbo Shrimp Cocktail \$10 GF
- Prosciutto Wrapped Mozzarella \$9 GF
- Maine Lobster Rolls, Lemon Herb Aioli \$12
- Deviled Eggs With Caviar \$12 GF

Hot

- Truffle Arancini, Parmigiano-Reggiano \$8 V
- Pork Or Vegetable Pot Stickers, Ponzu Sauce, Green Onion \$9
- Thai Chicken Satay, Peanut Sauce \$8 GF
- Spanakopita, Tzatziki \$8 V
- Warm Bacon Wrapped Dates \$8 GF
- Truffled Wild Mushroom Vol-Au-Vent \$9 V
- Blue Crab Cake, Old Bay Aioli \$12
- Coconut Shrimp, Sweet Thai Chili Sauce \$11
- Prime Beef Slider, Cheddar, B&B Pickle, Dijonnaise \$12
- Empanadas (Choice of Beef or Black Bean), Salsa Roja \$10 V
- Steak Yakitori, Teriyaki Sauce \$11 GF
- Crispy Chicken Fingers, Ranch, Ketchup \$11

Desserts

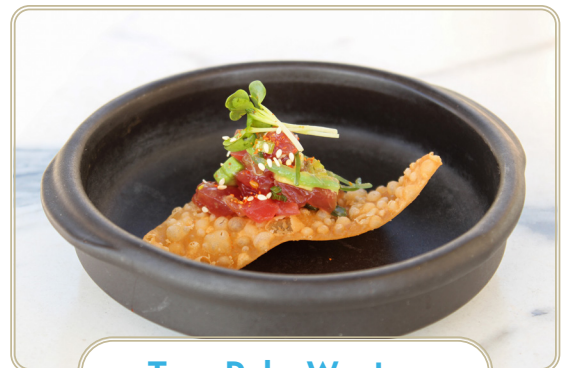
- Assorted French Macaroons \$8 V
- Dark Chocolate Brownie Bites \$8 V
- Churros, Dolce De Leche \$8 V



Avocado Guacamole Cone



Blue Crab Cake



Tuna Poke Wonton

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DESSERTS & PASTRIES

INDIVIDUAL SIZED DESSERTS

Tiramisu | lady fingers, mascarpone mousse, coffee [v](#)

Opera Cake | almond biscuit, chocolate ganache, coffee butter cream [v](#)

N.Y. Cheesecake | graham cracker crust, blueberry compote [v](#)

Sea Salt Caramel Chocolate Tart | butter tart shell, dark chocolate ganache, caramel [v](#)

Lemon Meringue Tart | lemon curd, butter tart shell, swiss meringue [v](#)

\$18 per piece

DUO DESSERT PLATES

Tiramisu | lady fingers, mascarpone mousse, coffee [v](#)

Opera Cake | almond biscuit, chocolate ganache, coffee butter cream [v](#)

N.Y. Cheesecake | graham cracker crust, blueberry compote [v](#)

Sea Salt Caramel Chocolate Tart | butter tart shell, dark chocolate ganache, caramel [v](#)

Lemon Meringue Tart | lemon curd, butter tart shell, swiss meringue [v](#)

\$26 per plate (choice of two)

COOKIES

Chocolate Chip Cookie [v](#)

Oatmeal Raisin [v](#)

Peanut Butter Cookie [v](#)

\$8 per piece

MORNING PASTRIES

Croissant, Chocolate Croissant [v](#)

Blueberry Muffin, Bran Muffin, Banana Nut Muffin [v](#)

Blueberry Danish, Raspberry Danish, Apricot Danish [v](#)

\$8 per piece

Minimum of 10 ppl



Desserts

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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BEVERAGES

CAPTAIN'S BAR

Unlimited House Wine, House Champagne, Domestic Beer, Soft Beverages

House: Chardonnay | Sauvignon Blanc | Cabernet | Merlot | Pinot Noir

Bud Light, Corona, Samuel Adams, Big Wave, Michelob Ultra, Kona Hanalei Island IPA

Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$20 per person for the first hour, \$15 per person each additional hour

CAPTAIN'S FULL BAR

Unlimited Well Cocktails, House Wine, Domestic Beer, House Champagne, Soft Beverages

Vodka, Gordon's Gin, Cihuta Silver Rum, Captain Morgan Rum, El Jimador Tequila

Jameson Whiskey, Jack Daniels, Grand Marnier, Frangelico, Baileys Irish Cream, Kahlua

House: Chardonnay | Sauvignon Blanc | Cabernet | Merlot | Pinot Noir

Bud Light, Corona, Samuel Adams, Big Wave, Michelob Ultra, Kona Hanalei Island IPA

Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$28 per person for the first hour, \$18 per person each additional hour

1 Bartender required per 50 guests.

Bartender fee - \$250 per bartender (exclusive of 9% tax)



Private Barrel Whiskeys



Del Rey Spritz

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BEVERAGES

ADMIRAL'S BAR

Unlimited Upgraded Wine, Upgraded Champagne,
Domestic & Imported Beer, Soft Beverages
Calera Pinot Noir, Robert Hall Merlot,
Decoy Cabernet Sauvignon
Ferrari-Carano Chardonnay, Mohua Sauvignon Blanc
Bud Light, Corona, Samuel Adams, Big Wave,
Michelob Ultra, Kona Hanalei Island IPA
Ste Michelle Brut
Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$34 per person for the first hour,

\$24 per person each additional hour

PRICE PER DRINK

Charged on Consumption

Soft Beverage = **\$8**
Domestic Beer = **\$10**
Import/Craft Beer = **\$12**
Upgraded Champagne = **\$18**
House Champagne = **\$15**
Upgraded Wine = **\$17**
House Wine = **\$14**
Premium Cocktail = **\$19**
Well Cocktail = **\$15**

ADMIRAL'S FULL BAR

Unlimited Premium Cocktails, Upgraded Wine,
Upgraded Champagne, Imported & Domestic Beer,
Soft Beverages
Grey Goose Vodka, Bombay Sapphire Gin,
Captain Morgans Rum, Siete Leguas Blanco Tequila
Jameson Whiskey, Maker's 46 Bourbon, Jack Daniels,
Johnny Walker Black Label Scotch
Grand Marnier, Baileys Irish Cream, Kahlua
Calera Pinot Noir, Robert Hall Merlot,
Decoy Cabernet Sauvignon
Ferrari-Carano Chardonnay, Mohua Sauvignon Blanc
Bud Light, Corona, Samuel Adams, Big Wave,
Michelob Ultra, Kona Hanalei Island IPA
Chloe Prosecco
Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$41 per person for the first hour,

\$28 per person each additional hour

PRICE PER DRINK

Cash Bar on Consumption

Soft Beverage = **\$8**
Domestic Beer = **\$10**
Import/Craft Beer = **\$12**
Upgraded Champagne = **\$18**
House Champagne = **\$15**
Upgraded Wine = **\$17**
House Wine = **\$14**
Premium Cocktail = **\$19**
Well Cocktail = **\$15**

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BEVERAGE STATIONS

BLOODY MARY STATION

House Vodka, House Made Bloody Mary Mix
Applewood Smoked Bacon
Assorted Vegetables
Tabasco, Horseradish, Black Pepper

Bottomless bloody marys for up to 2 hours

\$35 per person

MIMOSA STATION

Sparkling Wine
Organic Orange Juice
Fresh Seasonal Berries

Bottomless mimosas for up to 2 hours

\$35 per person

SOFT BEVERAGE STATION

Organic Juices: Apple, Cranberry, Orange, Grapefruit
Iced Black Tea, Lemonade
Assorted Soda
Still and Sparkling Water

\$32 per person/ hour



Beverage Stations



Mimosa Station



Bloody Mary Station

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