



# CONTINENTAL BREAKFAST

Priced per Guest, Based on a 90 Minute Service, Requires No Minimum and Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

## The Continental \$40.00 Per Guest

- Orange and Apple Juice
- Whole Seasonal Fruits and Bananas
- Locally Sourced Sliced Fresh Fruits and Berries
- Assorted Breakfast Pastries and Mini Muffins | Assorted Fruit Preserves, Whipped Butter

## The Executive Continental \$45.00 Per Guest

- Orange and Apple Juice
- Whole Seasonal Fruits and Bananas
- Locally Sourced Sliced Fresh Fruits and Berries
- Assorted Breakfast Pastries and Mini Muffins | Assorted Fruit Preserves, Whipped Butter

### Choice of Two:

- New York Style Bagels | Regular and Flavored Cream Cheese (with Toaster)
- Individual Fruit and Greek Yogurts
- Fruit Yogurt Parfait | Granola and Berries
- Assorted Granola, Fruit, and Nut Bars

## Continental Breakfast Enhancements

### Breakfast Sandwiches | 11 per Guest

*Can be Purchased by the Dozen (\$144/Dozen)*

- **Fresh Baked Croissant** | Scrambled Egg, Applewood Smoked Bacon, Cheddar
- **English Muffin Breakfast Sandwich** | Scrambled Egg, Ham, Cheddar
- **Breakfast Burrito** | Scrambled Egg, Sausage, Monterrey Cheese, Onion, Peppers, Salsa
- **Cage-Free Egg White Sandwich** | Spinach, Ricotta, Tomato on Ciabatta
- **Whole Wheat Breakfast Wrap (V)** | Brown Rice, Pinto Beans, Avocado, Peppers, Butternut Squash

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- **Cage-Free Scrambled Eggs** | 7
  - **Cage-Free Scrambled Eggs, Breakfast Potatoes and Choice of Hardwood Smoked Bacon or Country Sausage Links (GF)** | 12
  - **Cage-Free Egg White Frittatas** | Spinach, Tomato, Mushroom, Gruyere Cheese | 8
  - **Fruit Yogurt Parfait** | Granola, Berries | 6
  - **Steel Cut Oatmeal** | Bananas, Brown Sugar, Cinnamon, Butter | 6
  - **Chilled Cage-Free Hard-Boiled Eggs (GF, DF)** | 48/Dozen
  - **Banana Strawberry and Mixed Berry Smoothie Shooters** | 6
  - **Assorted Bakeshop Doughnuts** | 72/Dozen
  - **Charcuterie** | Capicola, Salami and Prosciutto, American and European Cheeses | 12

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

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# BREAKFAST TABLE

Priced per Guest, Based on a 90 Minute Service, Requires a 20 Guest Minimum and Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

## Breakfast Buffet \$53.00 Per Guest

- Orange and Apple Juice
- Locally Sourced Sliced Fresh Fruits and Berries
- Assorted Breakfast Pastries and Mini Muffins | Assorted Fruit Preserves, Whipped Butter
- Individual Fruit Flavored Yogurts | Granola
- Cage Free Scrambled Eggs | Chives

### Choice of Two:

- Crisp Applewood Smoked Bacon
- Country Sausage Links
- Turkey Sausage Patties
- Grilled Smokehouse Ham
- Chicken Apple Sausage | Add 3

### Choice of One:

- Golden Breakfast Potatoes | Onions, Peppers
- Crispy Hash Browns

### Choice of One:

*Served with Warm Maple Syrup, Whipped Butter*

- Brioche French Toast
- Buttermilk Pancakes
- Whole Grain Pancakes | Fresh Berry Compote, Stout Syrup using Local Beer | Add 2

## On the Lighter Side \$55.00 Per Guest

- Orange, Apple and Grapefruit Juice
- Strawberry, Banana and Flaxseed Smoothies
- Locally Sourced Sliced Fruit, Whole Fruit and Berries
- Organic Greek Yogurt
- Bran Muffins and Multigrain Toast | Whipped Butter, Fruit Preserves
- Steel Cut Oatmeal | Bananas, Brown Sugar, Cinnamon, Butter
- Scrambled Cage Free Egg Whites | Chives, Diced Tomato
- Chicken Apple Sausage and Veggie Sausage
- Oven Roasted Baby Potatoes | Olive Oil, Herbs, Sea Salt, Caramelized Fennel

## Breakfast Table Enhancements

*Available in Conjunction with Any Breakfast*

*\*\* Requires an Attendant | 175, 50 Guests per Station*

### Farm Fresh Egg Omelet Station\*\* | 14

**Eggs** | Cage-Free Eggs, Egg Whites

**Cheeses** | Cheddar, Feta, Pepper Jack

**Toppings** | Red and Green Peppers, Mushrooms, Asparagus, Jalapenos, Tomatoes, Onions, Spinach, Ham, Sausage, Bacon

### Sliced Smoked Salmon Display | 14

Assorted Bagels, Regular and Flavored Cream Cheese, Capers, Red Onion, Sliced Tomatoes, Chopped Egg

### Avocado Toast Bar | 14

Fresh Crushed Avocado and Assorted Toasts

**Toppings** | Smoked Salmon, Crumbled Goat Cheese, Cucumber, Grape Tomatoes, Sprouts, Ricotta, Roasted Red Pepper, Basil, Olive Oil, Fresh Cracked Black Pepper, Sea Salt Flakes

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### Brunch It Up! \$20.00 Per Guest

Only Available with the Purchase of Breakfast Buffet | Select Two Salads, One Entrée and Two Desserts

#### Choice Of Two Salads:

- **California Caesar Salad** | Romaine, Baby Kale, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Mixed Local Baby Greens** | Heirloom Tomatoes, European Cucumber, Mint, Dill, Shaved Carrots, Balsamic Vinaigrette
- **Baby Arugula Salad** | Roasted Beets, White Beans, Mandarin Oranges, Feta, Poppy Seed and Dijon Dressing
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Vinaigrette
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- **Antipasto Display** | Salami, Ham, Capicola, Provolone, Smoked Mozzarella, Roasted Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives, Roasted Peppers, Red Onions
- **Grilled Broccolini Salad** (V, GF) | Almonds, Artichokes, Marinated Heirloom Tomatoes, Shaved Manchego, Lemon Vinaigrette

#### Choice Of One Entrée:

- **Grilled Salmon** | Herbed Garlic Butter, Garlic Parmesan Orzo
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Italian Meatballs** | Slow Cooked in Nana's Sunday Gravy
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- **Al Dente Linguini** (V) | Tossed Lightly in EVOO, Parsley, Cracked Pepper, Sea Salt
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shrimp, Shaved Parmesan
- **Cheese Ravioli** (V) | Grilled Vegetables, Roasted Garlic Cream Sauce

#### Choice Of Two Desserts:

- **New York Style Cheesecake** (V) | Chocolate Cookie Bits, Caramel Sauce
- **Raspberry Crumble** (V) | Vanilla Bean Crème Anglaise
- **Tiramisu Cake** (GF) | Mascarpone Mousse, Cocoa Crumble, Affogato Sauce
- **Chef's Signature Bread Pudding**
- **Flourless Chocolate Cake** (GF) | Whipped Cream

### Brunch Enhancements

#### Bananas Fosters\*\* | 12

Hawaiian Bread French Toast, Tequila Lime Flambé, Bananas, Brown Sugar Sauce

#### Oatmeal Brulee Station\*\* | 8

Dried Fruits, Nuts, Fresh Local Berries, Bananas, Flaxseed, Cinnamon, Raw Sugar Brulee



# MORNING BREAKS

Priced per Guest and Requires No Minimum

**Hot Beverages** | Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

**Cold Beverages** | Pepsi's Collection of Soft Drinks, Bubly Sparkling Water and Bottled Still Water

## Beverage Service

### 90-Minute Beverage Service

- Hot Beverages | 14
- Cold Beverages | 5
- Enhanced Beverages | 7
- Hot and Cold Beverages | 19
- Hot and Enhanced Beverages | 21

### Half-Day Beverage Service

*Refreshed up to Four Hours*

- Hot Beverages | 25
- Cold Beverages | 9
- Enhanced Beverages | 13
- Hot and Cold Beverages | 34
- Hot and Enhanced Beverages | 38

### All-Day Beverage Service

*Refreshed up to Eight Hours*

- Hot Beverages | 39
- Cold Beverages | 14
- Enhanced Beverages | 20
- Hot and Cold Beverages | 53
- Hot and Enhanced Beverages | 59

### Enhanced Beverage

*Please Select Four*

- Pepsi's Collection of Soft Drinks, Bubly, Bottled Water
- Gatorade | G2
- Pure Leaf Iced Teas
- Starbucks Frappuccino
- Bottled Kombucha
- Red Bull
- Kickstart Energy Drink
- Naked Brand Fruit Smoothies
- Organic Coconut Water
- Icelandic Still and Sparkling Water
- VOSS Still and Sparkling Water

## AM Boost

*Based on 90 Minutes of Service*

Price for up to 3 | 19

Price for up to 5 | 25

- Designer Trail Mix | Granola, Almonds, Sunflower Seeds, Yogurt Pretzels, Dried Fruit, Golden Raisins
- Assorted Granola, Fruit, and Nut Bars
- Season's Picked Fresh Whole Fruit
- Locally Sourced Sliced Fresh Fruits and Berries
- Fruit Yogurt Parfait | Granola and Berries
- Coconut Chia Yogurt | Local Raspberries, Shaved Dark Chocolate
- Fluffy Coffee Cake
- Assorted Breakfast Pastries and Mini Muffins
- Warm Cinnamon Rolls | Cream Cheese Glaze
- Assorted Scones | Fresh Cream
- Assorted NY Style Bagels | Plain and Flavored Cream Cheeses
- Chef's Sustainable Juice Shooters
- Farm Fresh Mixed Berry Smoothie Shooters
- Fruit and Brie Skewers
- Chilled Cage-Free Hard-Boiled Eggs (GF, DF)
- Avocado Toast | Grilled Sourdough, Guacamole, Pickled Radish, Microgreens | Add 3

## Designer Infused Water Station

**\$8.00 Per Guest**

*Select up to Three Flavors*

Turmeric, Ginger, Passion Fruit, Hibiscus, Lavender, Orange, Green Apple, Basil, Strawberries, Cinnamon, Lemon Peel, Lime, Pineapple, Cilantro, Cucumber, Mint

## Iced Tea and Lemonade Stand

**\$10.00 Per Guest**

Fresh Brewed Unsweetened Iced Tea and Lemonade

Fresh Lemon Slices and Sweeteners

**Syrups** | Raspberry, Strawberry Mint, Orange Thyme

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# AFTERNOON BREAKS

Priced per Guest and Requires No Minimum

**Hot Beverages** | Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

**Cold Beverages** | Pepsi's Collection of Soft Drinks, Bubly Sparkling Water and Bottled Still Water

## Beverage Service

### 90-Minute Beverage Service

- Hot Beverages | 14
- Cold Beverages | 5
- Enhanced Beverages | 7
- Hot and Cold Beverages | 19
- Hot and Enhanced Beverages | 21

### Half-Day Beverage Service

*Refreshed up to Four Hours*

- Hot Beverages | 25
- Cold Beverages | 9
- Enhanced Beverages | 13
- Hot and Cold Beverages | 34
- Hot and Enhanced Beverages | 38

### All-Day Beverage Service

*Refreshed up to Eight Hours*

- Hot Beverages | 39
- Cold Beverages | 14
- Enhanced Beverages | 20
- Hot and Cold Beverages | 53
- Hot and Enhanced Beverages | 59

### Enhanced Beverage

*Please Select Four*

- Pepsi's Collection of Soft Drinks, Bubly, Bottled Water
- Gatorade | G2
- Pure Leaf Iced Teas
- Starbucks Frappuccino
- Bottled Kombucha
- Red Bull
- Kickstart Energy Drink
- Naked Brand Fruit Smoothies
- Organic Coconut Water
- Icelandic Still and Sparkling Water
- VOSS Still and Sparkling Water

## PM Recharge

*Based on 90 Minutes of Service*

Price for up to 3 | 19

Price for up to 5 | 25

- Individual Bags of White Cheddar Popcorn and Cracker Jacks
- Assorted Bags of Potato Chip, Pretzels, Corn Chips
- Season's Picked Fresh Whole Fruit
- Locally Sourced Sliced Fresh Fruits and Berries
- Hummus Trio | Paprika-Dusted Grilled Pita Chips, Roasted Garlic, Red Pepper and Edamame Hummus
- Fresh Tortilla Chips | Mild and Spicy California Tomato Salsa, Guacamole  
+ Warm Jalapeno Queso Dip | Add 3
- Theater Style Candy Bars and Treats
- Decadent Fudge Brownies and Chocolate Chunk Blondies
- Crudité Display | Jalapeno Ranch and Blue Cheese Dips
- Warm Ballpark Pretzels | Spicy Stone Ground and Yellow Mustard  
+ Warm Spicy Cheddar Dip | Add 2
- Assorted Home Baked Cookies
- Flourless Chocolate Chip Cookies (V, GF)
- Assorted Granola, Fruit, and Nut Bars
- Designer Trail Mix | Mixed Nuts, Sunflower Seeds, M&M's, Mini Pretzel, Dried Fruit, Chex, Chef's Spicy Season Blend
- Cinnamon Custard Filled Churros
- Assorted Domestic Cheeses | Mustard, Preserves, Crackers | Add 5
- Chef's Selection Charcuterie | Cured Meats, Imported Cheese, Marinated Olives and Vegetables, Crackers | Add 10

## Designer Infused Water Station \$8.00 Per Guest

*Select up to Three Flavors*

Turmeric, Ginger, Passion Fruit, Hibiscus, Lavender, Orange, Green Apple, Basil, Strawberries, Cinnamon, Lemon Peel, Lime, Pineapple, Cilantro, Cucumber, Mint

## Iced Tea and Lemonade Stand \$10.00 Per Guest

Fresh Brewed Unsweetened Iced Tea and Lemonade

Fresh Lemon Slices and Sweeteners

**Syrups** | Raspberry, Strawberry Mint, Orange Thyme

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# PLATED LUNCH

Plated Luncheons Require a Minimum of 10 Guests, Include Three Courses, Artisanal Bread and Sweet Butter and Iced Tea.

Chilled Entrée Luncheons Include Entrée and Dessert

Hot Entrée Luncheons Include Starter, Entrée and Dessert

Split Menu | Highest Price Prevails

## First Course

*Please Select One*

- **California Caesar Salad** | Romaine, Baby Kale, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Mixed Local Baby Greens** | Heirloom Tomatoes, European Cucumber, Mint, Dill, Shaved Carrots, Balsamic Vinaigrette
- **Baby Arugula Salad** | Roasted Beets, White Beans, Mandarin Oranges, Feta, Poppy Seed and Dijon Dressing
- **Roasted Tomato Bisque** | Sweet Basil
- **Smokey Grilled Chicken Tortilla Soup** | Fresh Cilantro
- **Spiced Carrot Ginger Soup** | Toasted Pine Nuts, Mint

## Main Course

*Please Select One Hot or Chilled Entrée and One Vegetarian Entrée*

### Chilled Entrées

- **Wyndham Chef's Salad** (GF) | 50  
Poached Egg, Turkey, Ham, Blue Cheese, Olives, Tomatoes, Mixed Greens, Buttermilk Herb Dressing
- **Grilled Sirloin Salad** (GF) | 52  
Grilled Sirloin, Cilantro, Garlic, Mixed Baby Greens, Watercress, Pinto Beans, Pickled Corn, Shaved Onion, Cotija Cheese, Chipotle Honey Mustard Dressing
- **Grilled Chicken Caesar Salad** | 50  
Herb Grilled Free-Range Chicken Breast, California Romaine, Local Baby Kale, Citrus and Garlic, Parmesan-Crusted Crostini, Fresh Grated Romano, Classic Caesar Dressing  
+ Substitute Pan Seared Salmon | Add 6  
+ Substitute Grilled Shrimp | Add 6  
+ Substitute Grilled Flank Steak | Add 8

Soup Enhancement | Add 5

## Main Course (Cont)

### Hot Entrées

*Includes Chef's Choice of Seasonal Vegetable*

- **Grilled Free Range Chicken Breast** | 57  
Creamy Chevre and Chive Polenta, Smoked Tomato, Mushroom Ragout
- **Chile and Achiote-Rubbed Cage-Free Chicken Breast** | 58  
Crispy Garlic and Olive Oil Crush Baby Potatoes, Gorgonzola Béchamel
- **6-Hour Grass-Fed Braised Beef Short Rib** | 62  
Goat Cheese Potato Puree, Caramelized Onions, Fresh Cracked Black Pepper, Sherry Demi
- **Char Broiled Pacific Mahi** | 59  
Butter Poached Daikon, Pea Puree, Tomato and Saffron Ragout

## Vegetarian and Vegan Entrées

*Please Select One*

- **Stuffed Balsamic Grilled Portobello Mushroom** | Butternut Squash, Local Kale, Crushed White Beans, Lemon and Asparagus Risotto, Smoked Tomato Sauce (VE, GF, V)
- **Seared Cauliflower Steak** | Creamy Goat Cheese Polenta, Lemon, Garlic, Thyme, Tomato, Saffron Ragout (GF, V)
- **Spinach and 3-Cheese Ravioli** | Sun-dried Tomato Pesto Béchamel, Balsamic Roasted Heirloom Tomato, Grilled Corn (V)

## Final Course

*Please Select One*

- **New York Style Cheesecake** (V) | Chocolate Cookie Bits, Caramel Sauce
- **Raspberry Crumble** (V) | Vanilla Bean Crème Anglaise
- **Tiramisu Cake** (GF) | Mascarpone Mousse, Cocoa Crumble, Affogato Sauce
- **Flourless Chocolate Cake** (GF) | Whipped Cream
- **Triple Chocolate Mousse** (V) | Dark, White, and Milk Chocolate | Add 3
- **Platter of Assorted Mini Pastries** | *Replaces Plated Dessert per Guest* | Add 4

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# COLD LUNCH TABLE

Buffet Luncheons Require a Minimum of 20 Guest and Include Iced Tea.  
Preferred Pricing is Available on the Indicated Day

## Simply Sandwiches \$64.00 Per Guest

Monday and Thursday Preferred Price | 59

- **Chef's Seasonally Inspired Soup**
- **California Caesar Salad (V)** | Romaine, Baby Kale, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Macaroni Pasta Salad (V, GF)** | Sliced Olives, Celery, Dill
- **Roasted Turkey and Cheddar on Baguette** | Lettuce, Tomato, Red Onion, Italian Dressing
- **Roast Beef on Sourdough Bread** | Provolone, Slow Roasted Tomatoes, Horseradish Cream
- **High Tide Sandwich** | Albacore Tuna Salad, Lettuce, Tomato on Deli Rye
- **Caprese Wrap (V)** | Fresh Mozzarella, Tomato, Basil, Arugula, Balsamic Reduction
- Housemade Potato Chips (V, GF), Pickles Spears

### Dessert

- Double Chocolate Brownies
- Assorted House Baked Cookies

## From The Farmers Produce Stand \$64.00 Per Guest

Tuesday and Friday Preferred Price | 59

- **Chef's Seasonally Inspired Soup**
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Greens** | Local Baby Greens, Organic Baby Kale, Chopped Romaine, Watercress
- **Toppings** | Grape Tomatoes, Cucumber, Mandarin Oranges, Olives, Fresh Corn, Peppers, Hearts of Palm, Flaxseed, Chopped Walnuts, Blue Cheese Crumbles, Eggs, Shaved Parmesan, Real Bacon Bits, Seasoned Croutons, Fried Tortilla Strips
- **Proteins** | *Please Select Three* | Roasted Chicken, Grilled Flank Steak, Seared Salmon, Grilled Portobello, Crispy Marinated Tofu, Grilled Shrimp
- **Dressings** | Creamy Caesar and Ranch Dressings  
Orange-Cilantro and Balsamic Vinaigrettes  
Red Wine Vinegar and EVOO (V, GF)
- Artisanal Rolls and Butter

### Desserts

- **Lemon Bars** | Fresh Berries
- **Carrot Cake** | Cream Cheese Frosting



## Bayside Specialties

### \$64.00 Per Guest

Wednesday Preferred Price | 59

- **Chef's Seasonally Inspired Soup**
- **Tossed Garden Salad** | Cucumbers, Roma Tomatoes, Shredded Carrots, Red Onion, Shredded Cheddar, Balsamic Vinaigrette and Ranch Dressing
- **Fresh Cabbage Coleslaw** | Toasted Coconut, Mandarin Orange (V, GF)
- **Surf City Sandwich** | Turkey, Bacon, Avocado, Lettuce, Tomato on a French Roll
- **Midway Sandwich** | Ham and Swiss on Rye, Lettuce, Tomato, Hearty Yellow Mustard
- **Admiral Sandwich** | Premium Lean Roast Beef, Cheddar, Lettuce, Tomato on an Onion Roll
- **Harbor "Lites" Sandwich (V)** | Seasonal Roasted Veggies, Eggplant, Provolone
- House Made Chips, Pickle Spears

## Dessert

- **Apple Cinnamon Crumble Bars**
- **Assorted Mini Cupcakes**

## Bayside Picnic

### \$64.00 Per Guest

Maximum 50 Guests

## Chef's Seasonally Inspired Soup

### Choice of One Leaf Salad

- **California Caesar Salad** | Romaine, Baby Kale, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Mixed Local Baby Greens** | Heirloom Tomatoes, European Cucumber, Mint, Dill, Shaved Carrots, Balsamic Vinaigrette
- **Baby Arugula Salad** | Roasted Beets, White Beans, Mandarin Oranges, Feta, Poppy Seed and Dijon Dressing

### Choice of One Composed Salad

- **Fresh Local Seasonal Fruit Salad (VE, GF, DF)** | Melons, Berries, Grapes, Pomegranate Seeds
- **Home-style Potato Salad (GF)** | Cage Free Eggs, Apple Wood Smoked Bacon, Scallions, Paprika
- **Mediterranean Quinoa Salad (V)** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette

### Includes:

- **Assortment of Artisan Breads**
- **Select Three Proteins** | Sliced Honey Cured Ham, Roast Beef, Smoked Turkey, Pastrami, Genoa Salami, Egg Salad, Tuna Salad, Chicken Salad
- **Sliced Cheese (V, GF)** | Cheddar, Smoked Provolone, Muenster
- **Toppings (VE, GF, DF)** | Farm Fresh Lettuce, Organic Tomatoes, Onions, Pepperoncini, Black Olives, Jalapeno, Butter Pickles
- **Condiments** | Double Egg Mayo (V, GF), Whole Grain Mustard, Sundried Tomato Pesto (V, GF), Olive Oil and Vinegar (VE, GF, DF)

### Choice of Two Desserts

- Double Chocolate Brownies
- Assorted House Baked Cookies
- Apple Cinnamon Crumble Bars
- Carrot Cake | Cream Cheese Frosting
- NY Style Cheesecake
- Assorted Mini Cupcakes
- Flourless Chocolate Cake (GF)

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# HOT LUNCH TABLE

Buffet Luncheons Require a Minimum of 20 Guest and Includes Iced Tea

Preferred Pricing is Available on the Indicated Day

## Taste of Italy \$69.00 Per Guest

*Monday and Thursday Preferred Pricing | 64*

- **Zuppa di Lenticchie** (VE, GF, DF) | Fire Roasted Red Peppers and Local Kale
- **Grilled Broccolini Salad** (V, GF) | Almonds, Artichokes, Marinated Heirloom Tomatoes, Shaved Manchego, Lemon Vinaigrette
- **Italian Meatballs** | Slow-Cooked in Nana's Sunday Gravy
- **Al Dente Linguini** (V) | Tossed Lightly in EVOO, Parsley, Cracked Pepper, Sea Salt
- **Broiled Local Whitefish** (GF) | Lemon Caper Sauce, Fresh Italian Parsley
- **Breaded Eggplant Cutlets** (V) | San Marzano Sauce, Ricotta, Basil
- **White Wine Braised Endive and Leek** (VE, GF, DF) | Toasted Pine Nuts
- Cheesy Garlic Bread (V)
- Pepper Mill, Olive Oil and Chili Flakes (VE, GF, DF), Fresh Grated Parmesan (V, GF)

### Dessert

- **Tiramisu Bites**
- **Assorted Italian Petit Fours**

## Bonita Cocina \$69.00 Per Guest

*Monday and Thursday Preferred Price | 64*

- **Yesterday's Pozole** (GF) | Oregano, Onions, Lime Wedges
- **Local Iceberg** (V) | Shaved Carrot, Sliced Radish, Tajin-Marinated Cucumber, Tomatoes, Crispy Tortilla Strips, Lime Vinaigrette
- **Elote Esquites** (V, GF) | Charred Corn, Mayo, Cotija, Chile Blend, Lime
- **Chicken Enchiladas** (GF) | Salsa Verde, Queso Blanco, Cilantro, Sour Cream, Jack Cheese
- **Baja Fish Tacos** | Shredded Cabbage, Pico de Gallo, Limes, Baja Sauce
- **Smokey Frijoles Borrachos** (V) | Stewed Pinto Beans, Onions, Flame Grilled Pasilla, Mexican Lager
- Flour and Corn Tortillas (V)
- Mexican Salsa Picante (VE, GF)
- Mexican Rice (VE, GF)

### Dessert

- **Custard Filled Cinnamon Sugar Churros** (V)
- **Mexican Caramel Flan** (V, GF)

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## Flavors of the Mediterranean \$69.00 Per Guest

*Tuesday and Friday Preferred Price | 64*

- **Chef's Seasonally Inspired Soup**
- **Greek Salad** (VE, GF, DF) | Cucumbers, Kalamata Olives, Red Onions, Grape Tomato, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** (V) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Grilled Salmon** | Herbed Garlic Butter
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- **Cheese Tortellini** | Cherry Tomatoes, Garlic, Tomatoes Cream Sauce (V)
- Marinated and Grilled Vegetables
- Artisan Rolls and Butter

### Dessert

- **Lemon Bars** | Fresh Berries
- **Carrot Cake** | Cream Cheese Frosting

## Waterfront Luau \$69.00 Per Guest

- **Hawaiian Fruit Salad** (V, GF, D) | Mandarin Oranges and Toasted Coconut
- **Farm Fresh Baby Greens** (V, GF) | Shaved Radish, Shaved Red Onion, Marinated Edamame, Peanuts, Asian Dressing
- **Island Macaroni Salad** (V) | Carrots, Celery, Almonds
- **Grilled Free Range Huli Huli Chicken** (GF) | Tamari Soy Sauce, Toasted Sesame Seeds, Scallions
- **Slow Cooked Pulled Kalua Pork** (GF) | Bed of Cabbage, Grilled Onions, Pineapple
- **Market Blue Lake Beans** (VE, GF, DF) | Garlic, Ginger
- **Island Fried Rice** (GF) | Spam, Carrots, Onions, Chile Flakes and Scallions
- Soft Hawaiian Rolls | Butter (V)

### Dessert

- **Hawaiian Coconut Cake**
- **Pineapple Upside Down Cake** (V, D)

# GRAB-N-GO

Boxed Lunches are "Carry-Out" Lunches and are Not Supplied with Table Seating or Table Service

**\*\*NOTE:** Wraps can be presented as a premade Salad

Groups Up To 20 Guests Select Two Sandwiches

Groups of 20-100 Guests Select Three Sandwiches

Groups Over 100 Guests Select Four Sandwiches

Dine in Fee | Add 5

## Boxed Lunch to Go \$48.00 Per Guest

### All Lunches Include the Following:

- Pasta Salad
- Individual Bag of Potato Chips
- Seasonal Hand Picked Whole Fruit
- Freshly Baked Chocolate Chip Cookie
- Bottled Water
- Utensils and Condiments

Assorted Soft Drinks | Add 3

## Sandwich, Wrap and Salad Selection:

- **Surf City** | Turkey, Bacon, Avocado, Lettuce and Tomato on a French Roll
- **Admiral** | Premium Lean Roast Beef, Cheddar Cheese, Lettuce and Tomato on an Onion Roll
- **Midway** | Ham on Rye with Swiss Cheese, Lettuce, Tomato and Hearty Yellow Mustard
- **High Tide** | Albacore Tuna Salad, Lettuce and Tomato on Deli Rye
- **Harbor "Lites"** | All Veggies with Roasted Eggplant and Provolone (V)
- **Italian Sub** | Mortadella, Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Italian Dressing on A French Roll
- **Chicken Caesar Wrap** | Chicken, Parmesan, Romaine, Caesar Dressing
- **Thai Chicken Wrap** | Chicken, Romaine, Tomatoes, Bean Sprouts, Green Onion, Cucumber, Rice Noodles, Sesame Ginger Dressing
- **Cobb Chicken Wrap** | Chicken, Bacon, Avocado, Romaine, Tomatoes, Cucumber, Bleu Cheese Crumbles, Egg, Bleu Cheese Dressing
- **Greek Chicken Wrap\*\*** | Chicken, Feta Cheese, Olives, Romaine, Cucumbers, Tomato, Feta Dressing
- **Summertime Salad** | Romaine, Chicken, Pecans, Cranberries, Poppy Seed Dressing
- **Chef's Salad** | Romaine, Ham, Turkey, Cheese, Tomato, Cucumber, Egg, Croutons, Ranch Dressing
- **Market Salad** | Mixed Green, Fresh Market Vegetables, Croutons, Zesty Italian Dressing

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# SMALL GROUP LUNCH

Small Group Buffet Luncheons Require a Minimum of 10 Guest and Includes Iced Tea

## Small Group Cold Buffet \$69.00 Per Guest

### Chef's Seasonally Inspired Soup

#### Choice of One Leaf Salad

- Crisp Caesar Salad
- Mixed Greens Salad | Assorted Dressings

#### Choice of One Composed Salad

- Whole Grain Mustard Potato Salad
- House Made Slaw
- Macaroni Pasta Salad

#### Choice of Two Sandwiches

- Roasted Turkey and Cheddar on Baguette
- Roast Beef on Sourdough Bread
- Albacore Tuna Salad Deli Rye
- Turkey, Bacon, Avocado, Lettuce, Tomato on a French Roll
- Roast Beef and Provolone on Sourdough Bread
- Lean Roast Beef and Cheddar Cheese on an Onion Roll
- Ham and Swiss on Rye
- Chicken Caesar Wrap
- Cobb Chicken Wrap
- Greek Chicken
- Seasonal Veggie Wrap
- Caprese Wrap

#### Choice of Two Desserts

- Double Chocolate Brownies
- Assorted House Baked Cookies
- Apple Cinnamon Crumble Bars
- Carrot Cake | Cream Cheese Frosting
- NY Style Cheesecake
- Assorted Mini Cupcakes
- Flourless Chocolate Cake (GF)

## Small Group Hot Buffet \$74.00 Per Guest

### Assorted Artisanal Rolls and Sweet Creamery Butter Chef's Selection of Seasonal Vegetables and Starches Chef's Seasonally Inspired Soup

#### Choice of One Salad

- Crisp Caesar Salad
- Tossed Garden Salad

#### Choice of Two Entrées

- Pan Seared Chicken Breast
- Grilled Salmon
- Grilled Flank Steak
- Italian Meatballs
- Broiled Local Whitefish (GF)
- Chicken Enchiladas (GF)
- Baja Fish Tacos
- Breaded Eggplant Cutlets (V)
- Al Dente Linguini (V)
- Cheese Ravioli (V)

#### Choice of Two Desserts

- Freshly Baked Cookies
- Apple Cinnamon Crumble Bars
- Brownies and Lemon Bars
- Carrot Cake | Cream Cheese Frosting
- Cheesecake
- Mini Cupcakes
- Flourless Chocolate Torte (GF)

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# DISPLAYS

Priced per Guest and Based on 60/120 Minutes of Service  
Requires a Minimum of 20 Guests

## Traditional Displays

### Artisanal Cheese | 22/33

An Assortment of Domestic and Imported Cheeses  
Dried Fruits, Nuts, Grapes, Mustard  
Assorted Breads and Crackers (V, DF)

### Farmer's Market Veggies | 18/24

Baby Sweet Peppers, Roasted Baby Carrots,  
Celery, Local Broccoli and Rainbow Cauliflower  
Balsamic Cremini Mushrooms, Marinated Farm Fresh Heirloom Tomatoes  
Creamy Cucumber Feta Dip  
Smoked Almond Romesco Sauce

### Charcuterie Display | 26/39

Hand Crafted Cured Meats  
Fresh Mozzarella, Aged Provolone, Gorgonzola  
Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted Tomatoes,  
Artichoke Hearts  
Cornichons, Preserves  
Grain Mustard, Assorted Breads, Crackers

### Chips and Salsa | 16/24

House-Fried Corn Tortilla Chips (V, GF)  
Loaded Guacamole | Soy Chorizo, Pickled Sweet Baby Peppers, Black  
Beans, Tomato  
Mild and Spicy Salsa (V, GF)  
Queso Fresco (V, GF)

### Seasonal Fruit Table | 20/30

Assorted Hand Cut Melons, Fruits and Berries  
Honey Yogurt Dip and Nutella

### Chef's Grazing Table | 46/69

Assorted Imported Meats  
Selection of Domestic and European Cheeses  
Crisp Garden Vegetables | Creamy Cucumber Feta Dip  
Grilled Vegetable Display, Marinated Mushrooms, Olives, Roasted  
Tomatoes, Artichoke Hearts  
Tomato Garlic Tapenade  
Grilled Crostini and Pita Breads  
Dried Fruits and Grapes

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## Signature Displays

### California Cheese Board | 24/36

Local California Cheeses  
Fresh Local Berries (V, GF)  
California Honey, House Made Blackberry Puree  
Grapes, Figs (V, GF)  
Breads and Crackers (V)

### Mezza Table | 26/39

Roasted Red Pepper Hummus (V, GF)  
Curried Grilled Vegetables  
Spinach and Feta Spanakopita (V)  
Tomato and Parsley Tabbouleh  
Cucumber Tzatziki  
Citrus Peel and Herb Marinated Mediterranean Olives  
Marinated Feta | Virgin Oil, Toasted Pine Nuts and Mint  
Toasted Pita Chips (V)  
Crunchy Lemon & Rosemary Oil Flat Bread

### Trio of Sliders | 24

*Please Select Three | One of each per Guest*  
*All Served on Freshly Baked Slider Buns and Includes House Made Sea Salt and Vinegar Chips (V, GF)*

- **Grass Fed Beef** | White Cheddar, Bacon Tomato Jam
- **Crispy Buffalo Chicken** | Gorgonzola Crumbles
- **Jamaican Spiced Pulled Pork** | Braised Cabbage, Pickled Apples
- **Jackfruit Carnitas** | Spicy Slaw on Sesame Roll
- **Falafel (V)** | Peppadew Hummus, Feta, Tzatziki
- **Tempura Fish** | Caper Aioli, Lemon Cabbage Slaw
- **Impossible Burger (V)** | Spinach, Tomato, Pickled Onion, Aioli  
(NOTE: Aioli makes it not Vegan)
- **Maryland Crab Cake** | Remoulade, Brioche Bun | Add 6



## ACTION STATION

Priced per Guest and Based 60/120 minutes of Service

Requires a Minimum of 25 Guests

Requires an Attendant | 200

**Custom Pasta Creations | 28/42****Pastas** | Penne, Cavatappi, Cheese Tortellini**Sauces** | Basil Marinara, Alfredo Sauce, Sun-dried Tomato Pesto**Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken, Rock Shrimp**Toppings** | Roasted Peppers, Baby Spinach, Roasted Mushroom, Peas, Sun-dried Tomatoes, Artichokes, Garlic Confit, Pesto, Crushed Red Pepper Flakes, Parmesan  
Focaccia**Gourmet Mac & Cheese | 26/39****Penne** | New York Sharp Cheddar Sauce**Cavatappi** | Parmesan Mornay Cheese Sauce**Toppings** | Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red Pepper, Tomatoes, Fried Shallots, Roasted Mushrooms, Green Onions, Fresh Peas**Farm Stand “Chop Chop” Salad | 26/39****Greens** | Romaine Hearts, Soft Baby Field Greens, Baby Spinach Leaves**Toppings** | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan, Bleu Cheese, Smoked Bacon, Eggs, Focaccia Croutons**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Balsamic and Citrus-Olive Oil Vinaigrettes**Mashed Potato and Tater Tots | 22/33**

Garlic Mashed Potatoes and Mashed Sweet Potatoes

**Toppings** | Rosemary Brown Butter, Applewood Bacon Bits, White Cheddar, Crumbled Gorgonzola, Broccoli, Pesto, Green Onions, Crème Fraiche**Crispy Tater Tots** | Chef's Season Blend Sriracha Ketchup, Chipotle Ranch, Honey Mustard**Ceviche Bar | 28/42**

- **Sliced Fresh Local Mahi** (GF) | Scallion Oil, Lemon Juice, Radish, Shaved Onion, Shaved Jalapeno, Micro Cilantro
- **Tijuana Seafood Ceviche** (GF) | Fresh Cucumber, Onions, Jalapeno, Cilantro, Zesty Red Sauce
- **Summer Vegetable Ceviche** (V, GF) | Lima Bean, Heart of Palm, Chickpeas, Corn, Avocado, Mango and Citrus Juice

Tortilla and Plantain Chips (V, GF)

Mexican Hot Sauce (V, GF)

**The Taco Stand | 27/40**

Warm Flour and Corn Tortillas (V)

**Proteins | Select Two**

- Roast Tender Pork Carnitas (GF)
- Fried Cod
- King Oyster
- (Mushroom) Carnitas (VE, GF, DF)
- Smokey Grilled Carne Asada (GF)
- Chicken Tinga (GF)

**Toppings** | Shredded Cabbage, Cotija Cheese, House Made Guacamole, Pico de Gallo, Roasted Salsa, Salsa Verde, Baja Sauce, Tapatio, Lime Wedges, Jalapeno, Cilantro, Mexican Crema, Mexican Hot Sauce (VE, GF, DF)

- Spanish Rice and Borracho Beans | Add 4/6

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# SPECIALTIES

Priced per Item | Minimum Order 50 Pieces per Item

## Chilled Specialties

### Priced Per Item | 7

- Antipasto Brochette | Basil, Olive Oil, Sea Salt (GF, D)
- Chilled White Gazpacho | Toasted Almond, Chive, EVOO (VE, GF)
- Smoked Blue Cheese | Blackberry and Honey (V, GF)
- Mini Avocado Toasts | Mexican Street Corn, Spices, Cotija Cheese (V, D)
- Cage Free Deviled Eggs | Crispy Bacon and Leeks (GF)
- Tomato Basil Bruschetta
- Caprese Skewer | Cherry Tomatoes, Bocconcini, Basil, Balsamic Reduction

### Priced Per Item | 9

- Chilled Jumbo Shrimp | Spicy Cocktail Sauce (GF)
- Shrimp Shooter | Margarita Cocktail Sauce
- Seared Pepper Ahi Tuna | Crostini
- Truffle Deviled Eggs with Crab

## Pass Hors d'oeuvres Reception Packages

Priced Per Guest | Minimum 25 Guests

Based on 60 Minutes of Service

Excludes Market Priced Items

- 4 Pieces Per Guest (Select 2 Hot and 2 Cold) | 32
- 6 Pieces Per Guest (Select 3 Hot and 3 Cold) | 46
- 8 Pieces Per Guest (Select 4 Hot and 4 Cold) | 60

### Add a Display Table with Your Hors d'oeuvres Package:

Based on 60 Minutes of Service

- Artisanal Cheese Display | Add 20
- Crudités | 16

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## Hot Specialties

### Priced Per Item | 7

- Black Bean Empanada | Sofrito Sauce (V)
- Saucisson en Croute | Whole Grain Mustard Relish (D)
- Cage Free Chicken Satay | Thai Peanut Sauce, Cilantro (GF, D)
- Breaded Boursin Stuffed Mushroom (V, D)
- Pork Gyoza | Local Citrus Ponzu Sauce
- Buffalo Chicken Wonton | Blue Cheese Dipping Sauce (D)
- Vegetable Spring Roll | Sweet Chili Sauce (V)
- Spanakopita Triangles (V)
- Chicken and Cheese Empanada | Tomatillo Salsa
- Vegetable Samosas | Tzatziki Dipping Sauce (V)
- Chicken Taquitos | Salsa Verde

### Priced Per Item | 9

- Beef Satay | Teriyaki
- Beef Wellingtons | Red Wine Demi Glaze (D)
- Golden Coconut Shrimp | Thai Chili Sauce
- Bacon Wrapped Scallop | Date and Turmeric Aioli (GF)

### Market Price

- Petite Crab Cake | Spicy Creole Sauce
- Grilled Lamb Chop Lollipops | Mint Jus

# CARVERY

Priced per Item

Portion Size | 3-4 oz

Includes Artisan Rolls, Biscuits or Muffins

All Stations Require an Attendant | 175 Culinarian Fee

## Tablesides Carvery

### Beer Roasted Turkey | 290

Local IPA and Red Dragon Sauce

~Serves 35 Guests

### Smoked Chile and Achiote Rubbed Tri Tip (GF) | 300

Chipotle & Tequila Glaze

~Serves 15 Guests

### NY Strip (GF) | 490

Peppercorn, Garlic and Thyme Coated Strip Loin with Duxelle Demi, Mild and Spicy Horseradish Cream

~ Serves 25 Guests

### Slow Roasted Prime Rib of Beef | 850

Horseradish Sauce, Au Jus

~25 Guests

### Root Beer-Glazed Smokehouse Ham | 290

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

~ Served 35 Guests

### Citrus Glazed Atlantic Salmon | 310

Chorizo Beurre Blanc

~ Serves 15 Guests

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## Tablesides Carvery Enhancements \$6.00 Per Guest

- Sweet Potato Chorizo Hash
- Braised Greens, Bacon (GF)
- Creamed Spinach and Artichoke (GF)
- Garlic Mashed Potatoes (GF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (VE, GF, DF)
- Herb Roasted Fingerling Potatoes | Shallots, Fennel (VE, GF, DF)
- Grilled Mixed Vegetable (VE, GF, DF)
- Steamed Seasonal Vegetables (VE, GF, DF)
- Roast Root Vegetables (VE, GF, DF)
- Long Grain Rice (VE, GF, DF)

# RECEPTION PACKAGE

## ROAMING Reception Package | 107

Priced Per Guest, Based Upon 90 Minutes of Continual Service, Requires a Minimum of 50 Guests, and Inclusive of (2) Chef Attendants

### Select Two Displays

#### Artisanal Cheese

An Assortment of Domestic and Imported Cheeses  
Dried Fruits, Nuts, Grapes, Mustard  
Assorted Breads and Crackers (V, DF)

#### Farmer's Market Veggies

Baby Sweet Peppers, Roasted Baby Carrots,  
Celery, Local Broccoli and Rainbow Cauliflower, Balsamic Cremini  
Mushrooms, Marinated Farm Fresh Heirloom Tomatoes  
Creamy Cucumber Feta Dip  
Smoked Almond Romesco Sauce

#### Chips and Salsa

House-Fried Corn Tortilla Chips (V, GF)  
Loaded Guacamole | Soy Chorizo, Pickled Sweet Baby Peppers, Black  
Beans, Tomato  
Mild and Spicy Salsa (V, GF), Queso Fresco (V, GF)

#### Mezza Table

Roasted Red Pepper Hummus (V, GF)  
Curried Grilled Vegetables  
Spinach and Feta Spanakopita (V)  
Tomato and Parsley Tabbouleh  
Cucumber Tzatziki  
Citrus Peel and Herb Marinated Mediterranean Olives  
Marinated Feta | Virgin Oil, Toasted Pine Nuts, Mint  
Toasted Pita Chips (V)  
Crunchy Lemon & Rosemary Oil Flat Bread

#### Charcuterie Display | Add 5

Hand Crafted Cured Meats  
Fresh Mozzarella, Aged Provolone, Gorgonzola  
Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted Tomatoes,  
Artichoke Hearts, Cornichons, Preserves  
Grain Mustard, Assorted Breads, Crackers

#### Trio of Sliders | Add 5

*Please Select Three | All Served on Freshly Baked Slider Buns and  
Includes House Made Sea Salt and Vinegar Chips (V, GF)*

- **Grass Fed Beef** | White Cheddar, Bacon Tomato Jam
- **Crispy Buffalo Chicken** | Gorgonzola Crumbles
- **Jamaican Spiced Pulled Pork** | Braised Cabbage, Pickled Apples
- **Jackfruit Carnitas** | Spicy Slaw on Sesame Roll
- **Falafel** (V) | Peppadew Hummus, Feta, Tzatziki
- **Tempura Fish** | Caper Aioli, Lemon Cabbage Slaw
- **Impossible Burger** (V) | Spinach, Tomato, Pickled Onion, Aioli
- **Maryland Crab Cake** | Remoulade, Brioche Bun | Add 6

### Select One Action Station

#### Custom Pasta Creations

**Pastas** | Penne, Cavatappi, Cheese Tortellini  
**Sauces** | Basil Marinara, Alfredo Sauce, Sun-dried Tomato Pesto  
**Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken, Rock Shrimp  
**Toppings** | Roasted Peppers, Baby Spinach, Roasted Mushroom, Peas,  
Sun-dried Tomatoes, Artichokes, Garlic Confit, Pesto, Crushed Red Pepper  
Flakes, Parmesan  
Focaccia

#### Gourmet Mac & Cheese

**Penne** | New York Sharp Cheddar Sauce  
**Cavatappi** | Parmesan Mornay Cheese Sauce  
**Toppings** | Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red  
Pepper, Tomatoes, Fried Shallots, Roasted Mushrooms, Green Onions,  
Fresh Peas

#### Farm Stand "Chop Chop" Salad

**Greens** | Romaine Hearts, Soft Baby Field Greens, Baby Spinach Leaves  
**Toppings** | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced  
Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan, Bleu  
Cheese, Smoked Bacon, Eggs, Focaccia Croutons  
**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Balsamic  
and Citrus-Olive Oil Vinaigrettes

#### Mashed Potato and Tater Tots

Garlic Mashed Potatoes and Mashed Sweet Potatoes  
**Toppings** | Rosemary Brown Butter, Bacon Bits, White Cheddar, Crumbled  
Gorgonzola, Broccoli, Pesto, Green Onions, Crème Fraiche  
**Crispy Tater Tots** | Chef's Season Blend Sriracha Ketchup, Chipotle  
Ranch, Honey Mustard

#### Ceviche Bar | Add 8

**Sliced Fresh Local Mahi** (GF) | Scallion Oil, Lemon Juice, Radish,  
Shaved Onion, Shaved Jalapeno, Micro Cilantro  
**Tijuana Seafood Ceviche** (GF) | Fresh Cucumber, Onions, Jalapeno,  
Cilantro, Zesty Red Sauce  
**Summer Vegetable Ceviche** (V, GF) | Lima Bean, Heart of Palm,  
Chickpeas, Corn, Avocado, Mango and Citrus Juice  
Tortilla and Plantain Chips (V, GF), Mexican Hot Sauce (V, GF)

#### The Taco Stand | Add 5

Warm Flour and Corn Tortillas (V)  
**Proteins** | *Select Two* | Roast Tender Pork Carnitas (GF), Fried Cod, King  
Oyster, (Mushroom) Carnitas (VE, GF, DF), Smokey Grilled Carne Asada  
(GF), Chicken Tinga (GF)  
**Toppings** | Shredded Cabbage, Cotija Cheese, House Made Guacamole,  
Pico de Gallo, Roasted Salsa, Salsa Verde, Baja Sauce, Tapatio, Lime  
Wedges, Jalapeno, Cilantro, Mexican

## Select Four Passed Hors d'Oeuvres

### Chilled Specialties

- Antipasto Brochette | Basil, Olive Oil, Sea Salt (GF, D)
- Chilled White Gazpacho | Toasted Almond, Chive, EVOO (VE, GF)
- Smoked Blue Cheese | Blackberry and Honey (V, GF)
- Mini Avocado Toasts | Mexican Street Corn, Spices, Cotija Cheese (V, D)
- Cage Free Deviled Eggs | Crispy Bacon and Leeks (GF)
- Tomato Basil Bruschetta
- Caprese Skewer | Cherry Tomatoes, Bocconcini, Basil, Balsamic Reduction
- Priced Per Item | 9
- Chilled Jumbo Shrimp | Spicy Cocktail Sauce (GF) | Add 2
- Shrimp Shooter | Margarita Cocktail Sauce | Add 2
- Seared Pepper Ahi Tuna | Crostini | Add 2
- Truffle Deviled Eggs with Crab | Add 2

### Hot Specialties

- Black Bean Empanada | Sofrito Sauce (V)
- Saucisson en Croute | Whole Grain Mustard Relish (D)
- Cage Free Chicken Satay | Thai Peanut Sauce, Cilantro (GF, D)
- Breaded Boursin Stuffed Mushroom (V, D)
- Pork Gyoza | Local Citrus Ponzu Sauce
- Buffalo Chicken Wonton | Blue Cheese Dipping Sauce (D)
- Vegetable Spring Roll | Sweet Chili Sauce (V)
- Spanakopita Triangles (V)
- Chicken and Cheese Empanada | Tomatillo Salsa
- Vegetable Samosas | Tzatziki Dipping Sauce (V)
- Chicken Taquitos | Salsa Verde
- Beef Satay | Teriyaki
- Beef Wellingtons | Red Wine Demi Glaze (D) | Add 2
- Golden Coconut Shrimp | Thai Chili Sauce | Add 2
- Bacon Wrapped Scallop | Date and Turmeric Aioli (GF) | Add 3

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## Select One Carving Station

- **Beer Roasted Turkey** | Local IPA and Red Dragon Sauce
- **Smoked Chile and Achiote Rubbed Tri Tip** (GF) | Chipotle & Tequila Glaze
- **Root Beer-Glazed Smokehouse Ham** | Grilled Pineapple Relish, Spicy Honey Mustard Sauce
- **Citrus Glazed Atlantic Salmon** | Chorizo Beurre Blanc
- **NY Strip** (GF) | Peppercorn, Garlic and Thyme Coated Strip Loin with Duxelle Demi, Mild and Spicy Horseradish Cream | Add 8
- **Slow Roasted Prime Rib of Beef** | Horseradish Sauce, Au Jus | Add 10

### Select One Side Dish

- Sweet Potato Chorizo Hash
- Braised Greens, Bacon (GF)
- Creamed Spinach and Artichoke (GF)
- Garlic Mashed Potatoes (GF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (VE, GF, DF)
- Herb Roasted Fingerling Potatoes | Shallots, Fennel (VE, GF, DF)
- Grilled Mixed Vegetable (VE, GF, DF)
- Steamed Seasonal Vegetables (VE, GF, DF)
- Roast Root Vegetables (VE, GF, DF)
- Long Grain Rice (VE, GF, DF)



# PLATED DINNER

Plated Dinners Require a Minimum of 10 Guests and Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas  
Split Menu | Highest Price Prevails

## First Course

Please Select One

- **California Caesar Salad** | Romaine, Baby Kale, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Mixed Local Baby Greens** | Heirloom Tomatoes, European Cucumber, Mint, Dill, Shaved Carrots, Balsamic Vinaigrette
- **Baby Arugula Salad** | Roasted Beets, White Beans, Mandarin Oranges, Feta, Poppy Seed and Dijon Dressing
- **Mini Mexican Cobb Wedge** (V, GF) | White Corn, Tomato, Cucumber, Red Onion, Pinto Beans, Tortilla Crisps, Jalapeno, Blue Cheese Dressing
- **Ricotta and Roasted Squash Salad** (V, GF) | Pomegranate Arils, Frisse, Radicchio, Mint & Pomegranate Vinaigrette
- **Grilled Watermelon Salad** (VE, GF) | Cucumber, Avocado, Pickled Hominy, Cilantro, Local Citrus Vinaigrette (*Seasonal*)
- **Caprese** | Buffalo Mozzarella, Beefsteak Tomato, Arugula, Balsamic Drizzle, EVOO
- **Spiced Carrot Ginger Soup** | Toasted Pine Nuts, Mint
- **Cream of Asparagus Soup** (V, GF) | Caramelized Fennel, Dill
- **Butternut Squash and Spiked Cider Soup** (GF) | Pancetta

## Main Course

Please Select One

Includes Chef's Choice of Seasonal Vegetables

- **Grilled Cage-Free Jerk Chicken** (GF) | 80  
Fennel and Apple Slaw, Jasmine Rice with Ginger and Pigeon Peas, Orange-Infused Chicken Jus
- **Lemon Sage Chicken** | 82  
Lyonnais Potatoes, Blueberry Mustard Glaze
- **6-Hr Braised Beef Short Rib** (GF) | 88  
Goat Cheese and Caramelized Onion Potato Gratin, Sherry Demi
- **Bar Mixed Crusted NY Strip - Manhattan Cut** | 93  
Butter Poached Daikon, Creamed Pea Puree, Guinness Reduction
- **Grilled Pacific Salmon** (GF) | 84  
Yukon Potato Purée, Pickled Red Onion, Dill and Lemon Chimichurri
- **Pan Seared Mahi Mahi** (GF) | 88  
Quinoa, Green Pineapple Romesco

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## Duet Enhancement

Add to Any Entrée

- **Jumbo Grilled Seasoned Shrimp (3)** | Lemon Butter | 12
- **Seared Salmon** (GF) | Beurre Blanc | 10
- **Wild Shrimp Stuffed with Lump Crab** ( 2 ) | MP
- **Petite Filet** | Red Wine Demi | MP
- **Jumbo Lump Crab Cake** | Lemon Butter | MP

## Vegetarian Entrée

Please Select One

- **Seared Cauliflower Steak** | Lemon, Garlic, Thyme, Creamy Goat Cheese Polenta, Tomato, Saffron Ragout (V, GF)
- **Balsamic Grilled Stuffed Portobello Mushroom** | Butternut Squash, Local Kale, Crushed White Bean, Lemon and Asparagus Risotto, Smoked Tomato Sauce (VE, GF)
- **Spinach and 3-Cheese Ravioli** | Sun-dried Tomato Pesto Béchamel, Balsamic Roasted Heirloom Tomato, Grilled Corn (V, D)

## Final Course

Please Select One

- **New York Style Cheesecake** (V) | Chocolate Cookie Bits, Caramel Sauce
- **Raspberry Crumble** (V) | Vanilla Bean Crème Anglaise
- **Tiramisu Cake** (GF) | Mascarpone Mousse, Cocoa Crumble, Affogato Sauce
- **Chocolate Hazelnut Crunch** (V) | Caramel Sauce, Fresh Strawberry
- **Key Lime Tartlet** (V) | Fresh Raspberries, Raspberry Sauce
- **Triple Chocolate Mousse** (V) | Dark, White, Milk Chocolate | Add 3
- **Platter of Assorted Mini Pastries** | *Replaces Plated Dessert per Guest* | Add 4

# DINNER TABLE

Buffet Dinners Require a Minimum of 20 Guests and Include Freshly Brewed Coffee including Decaffeinated and a Selection of Specialty Teas

## Mesa de Noche \$94.00 Per Guest

- **Smokey Roasted Red Pepper and Chipotle Soup** (V, GF) | Crème Fresh and Cilantro
- **Mixed Seafood Ceviche** (GF) | Fresh Cucumber, Onions, Jalapeno, Cilantro in a Zesty Red Sauce
- **Original TJ Caesar** | Gem Wedges, Cotija, Anchovies, Herbed Croutons, Caesar Dressing
- **Elote Salad** (V, GF) | Fresh White Corn, Grilled Poblano, Farmer's Cheese, Lime Aioli, Chili Dust
- **Costilla** (GF) | Mole Dry Rub, Grilled Onions, Jalapenos
- **Fresh Mussels** (GF) | Garlic, Chorizo, Local Tomatoes, Fresh Coriander
- **Braised Oyster Mushroom Carnitas** (VE, GF) | Mexican Oregano
- **Mini Chicken Quesadillas a La Plancha** (V) | Cilantro Cream Sauce
- **Forbidden Mexican Rice** | Grilled Red Pepper (VE, GF, DF)
- **Fresh Fried Tortilla Chips** (V, GF) | Pico de Gallo (VE, GF, DF)
- Mexican Crema and Hot Sauce (VE, GF, DF)

### Dessert

- **Tres Leches Cake Shooters** (V)
- **Flourless Mexican Chocolate Cake** (V, GF)

## Vivo Italiano \$84.00 Per Guest

- **Tuscan White Bean Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Herb Garlic Croutons, Caesar Dressing
- **Antipasto Display** | Grilled Tuscan Vegetables, Capicola, Salami, Prosciutto, Marinated Olives, Vegetables
- **Chicken Piccata** | Caper Berry Cream and Basil Oil
- **Chianti Wine Braised Beef Short Ribs** | Caramelized Cipollini Onions, Natural Jus
- **Potato Gnocchi** (V) | Young Spinach, Sun-Dried Tomato, White Truffle Cream, Parmesan
- Sautéed Tuscan Vegetables
- Italian Herb Roasted Fingerling Potatoes | Romano
- Warm Focaccia | EVOO and Pesto

### Dessert

- **Classic Tiramisu Shooters**
- **Assorted Italian Pastries**

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## Chop House \$104.00 Per Guest

- **French Onion Soup** | Shredded Gruyere, Parmesan Crostini
- **Steakhouse Wedge** | Iceberg, Tomato, Bacon, Red Onion, Blue Cheese Crumbles, Ranch Vinaigrette
- **Marinated Vegetable Display** | Wild Mushrooms, Roasted Peppers, Seasonal Squash, Eggplant, Artichoke, EVOO, Herb-Infused Vinegar
- **Fire-Grilled Sliced Sirloin** | Horseradish Cream
- **Pan-Roasted Atlantic Salmon Filets** | Lemon Aioli
- **Grilled Marinated Bone-In Pork Chop** | Whole Grain Mustard
- **Baked Potato Bar** | Sour Cream, Smoked Bacon, Chives, Aged Cheddar, Soft Butter
- Oven Roasted Steakhouse Asparagus
- Artisanal Rolls | Butter

### Dessert

- **NY Style Cheesecake** | Fresh Fruit Compote
- **Triple Chocolate Cake** | Fresh Whipped Cream and Strawberries

## Backyard Cookout \$94.00 Per Guest

- **Fresh Cabbage Coleslaw** (V, GF) | Toasted Coconut and Mandarin Orange
- **Redskin Potato Salad** (GF) | Herbs, Scallion, Bacon, Spanish Onion, Egg, Dijonnaise
- **Fried Chicken** | House Made Hot Sauce
- **Carolina Style BBQ Pulled Pork** | Caramelized Onions, Chef Made Pickles, Soft Buns
- **Braised Grass-Fed Beef Brisket** (GF) | Caramelized Cipollini Onions, Mesquite Demi Sauce
- **Macaroni and Cheese** (V, D) | Local and Imported Cheeses, Panko Crust
- Grilled Sweet Corn on The Cob | Sea Salt (V, GF)
- Brown Sugar Baked Beans (V, GF)
- Corn Bread | Sweet Butter (V)

### Desserts

- **Apple Cinnamon Crumble Bars** (V)
- **Red Velvet Cake** (V)

# TRADITIONAL BARS

Bartender Fee | Flat 175 per Bartender up to 2 Hours, 50 Each Additional Hour

Staffing | One Bar Required for Every 75 Guests

Cashier Fee | XXX

## Traditional Brands

**Spirits** | Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

**Wine** | Proverb Chardonnay and Cabernet Sauvignon, La Marca Prosecco

**Beer** | *Please Select Five* | Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Ballast Point Sculpin, Stone IPA

## Traditional Bars

### Package Bar | Priced per Guest

- First Hour | 26
- Additional Hours | 12

### Hosted Bar | Priced Per Drink

- Mixed Drinks | 12
- Craft Beer | 9
- Imported Beer | 9
- Domestic Beer | 8
- Wine by the Glass | 12
- Cordials | 14
- Soft Drinks and Water | 6

### Cash Bar | Priced Per Drink

*Inclusive of Taxes and Fees*

- Mixed Drinks | 16
- Craft Beer | 12
- Imported Beer | 12
- Domestic Beer | 11
- Wine by the Glass | 16
- Cordials | 18
- Soft Drinks and Water | 8

### Beer, Wine, Soda Bar | Priced per Guest

- First Hour | 21
- Additional Hours | 9

## Premium Spirit Upgrade

*Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to the Cocktail Price | Add \$3.00 to Each Package Bar Hour*

**Vodka** | ABSOLUT, Ketel One, Wheatley, Tito's Handmade, Belvedere, Grey Goose, Absolut Citron

**Gin** | Tanqueray, The Botanist, Hendricks's, Bombay Sapphire, Aviation, St. George Terroir, Slipsmith

**Rum** | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Santa Theresa 1796, Rumhaven

**Bourbon, Whiskey and Rye** | Buffalo Trace, Jack Daniel's, Knob Creek 9 Year, Maker's Mark, Basil Hayden's, Woodford Reserve, Michter's, Bulleit, Crown Royal 12 Year, High West, Angel's Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish

**Scotch & Cognac** | Johnny Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS

**Tequila** | Herradura Resposado, Patron Silver and Reposado, Casa Del Sol, Casa Nobles Resposado, Don Julio Silver, Casamigos, Sieta Leguas Blanco

## Wine Upgrade

### Add \$4.00 to Package Prices and by the Glass Price

- Story Point Cabernet or Chardonnay
- William Hill Central Coast Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet
- MacMurray Estate Central Coast Pinot Noir

### Add \$8.00 to Package Prices and by the Glass Price

- Talbott Kali Hart Chardonnay
- Saint Claire Sauvignon Blanc
- Louis Martini Cabernet
- J Vineyards "Black" Pinot Noir
- Fleur Du Mer Rose

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# SIGNATURE COCKTAILS

## Margarita Cocktails

*Priced Per Cocktail | 13*

*Priced Per Batch (25 Cocktails) | 300*

*Upgrade Your Traditional Package Bar | Add 3 per Hour*

### Berry Berry Margarita

Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer, Strawberry, Blood Orange Wedge

### Raspberry Margarita

El Jimador Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig

### Peach Margarita

Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, Raspberries, Peach Slices

## Bourbon Cocktails

*Priced Per Cocktail | 13*

*Priced Per Batch (25 Cocktails) | 300*

*Upgrade Your Traditional Package Bar | Add 3 per Hour*

### Bourbon Twist

Jack Daniels, Brandy, White Grapefruit Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig

### Spiked Fruit

Knob Creek, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Drinks Ginger Beer, Peach Slice, Mint Sprig

### Apple of my Eye

Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

## Sparkling Cocktails

*Priced Per Cocktail | 13*

*Priced Per Batch (25 Cocktails) | 300*

*Upgrade Your Traditional Package Bar | Add 3 per Hour*

### Sweet and Berrilicious

LaMarca Prosecco, Hendricks, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, 1 Thyme Sprig

### Bubble Jito

LaMarca Prosecco, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint

### Sparkling Pear

Veuve Cliquot Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

## Mimosa Bars

*Select Either Mimosa Bar or Build Your Own Mimosa*

*Priced Per Person Per Hour*

*First Hour | 12*

*Additional Hours | 7*

*Minimum Sales | 250*

### Mimosa Bar

*Please Select Three*

- The Cure | Blueberry, Lemon, Prosecco
- Pomelo | Grapefruit Juice, Prosecco
- Original | Orange Juice, Prosecco
- Kir Royale | Crème de Cassis, Prosecco
- Bellini | Peach, Prosecco
- French 75 | Gin, Lemon Juice, Prosecco, Simple Syrup

### Build Your Own Mimosa

*Includes La Marca Prosecco and Your Choice of Three of the Following Juices*

- Peach
- Watermelon
- Strawberry
- Pineapple
- Grapefruit
- Orange
- Mango
- Cranberry

## Ultimate Bloody Mary Bar

*Priced Per Person Per Hour*

*First Hour | 13*

*Additional Hours | 8*

*Minimum Sales | 300*

**Select Two Poisons** | Absolut, Tito's Handmade, Ketel One, New Amsterdam

**Garden** | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Blue Cheese Stuffed Olives, Pickled Jalapeños, Pepperoncini, Marinated Artichoke Hearts, Marinated Pearl Onions

**Protein** | Candied Bacon, Cheese Cubes, Cooked Shrimp, Beef Jerky

**Season** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Pickle Juice, Olive Brine

**Savor** | Tabasco, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

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# WINES

## Sparkling

- Caposaldo, **Prosecco**, Veneto DOC | 44
- Veuve Clicquot, **Brut**, Champagne, France | 110
- Moët & Chandon, **Rosé**, Champagne, France | 125
- Mumm Napa, **Brut Prestige**, Napa Valley, CA | 62
- Chandon, **Brut Rose**, CA | 68

## Whites + Rosé

- Crossbarn, **Chardonnay**, Sonoma Coast, CA | 62
- Cakebread, **Chardonnay**, Napa Valley, CA | 126
- Wente Vineyards, Riva Ranch, **Chardonnay**, Monterey, CA | 64
- Simi, **Chardonnay**, Sonoma, CA | 49
- Famille Hugel, **Riesling**, Alsace, France | 78
- AIX, **Rose**, Provence, France | 62
- Le Rime, **Pinot Grigio**, Tuscany, Italy | 36
- Matua, **Sauvignon Blanc**, Marlborough, NZ | 40
- St Francis, **Sauvignon Blanc**, Sonoma, CA | 45
- Duckhorn, **Sauvignon Blanc**, Napa Valley, CA | 90

## Reds

- Michael David Winery Inkblot, **Cabernet Franc**, Lodi, CA | 74
- Unshackled by The Prisoner, **Cabernet Sauvignon**, California | 74
- Ferrari-Carano Vineyards, **Cabernet**, Sonoma County, CA | 77
- Greenwing, **Cabernet Sauvignon**, WA | 69
- Alamos Seleccion, **Malbec**, Mendoza, Argentina | 55
- Duckhorn, **Merlot**, Napa Valley, CA | 82
- Robert Hall, **Merlot**, Paso Robles, CA | 49
- Lincourt, **Pinot Noir**, Sta. Rita Hills, CA | 54
- Calera, **Pinot Noir**, CA | 62
- Battle Creek Reserve, **Pinot Noir**, Sonoma, CA | 72
- Craggy Range, **Pinot Noir**, Martinborough, New Zealand | 66
- Domaine Faiveley Bourgogne Rouge, **Pinot Noir**, Burgundy, France | 82
- The Prisoner, **Pinot Noir**, Sonoma, CA | 114
- Orin Swift, 8 Years in The Desert, **Red Blend**, California | 134

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# DAY MEETING PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage Meeting Space Technology and Meeting Support Services. **The items below are an example of the variety and quantity that can be expected.** Your Conference Planning Manager can provide menu details for the day of your meeting.

## All Day Food and Beverage

### Continuous Service

- Freshly Brewed Coffee and Decaffeinated Coffee, Hot Cocoa and a Selection Specialty Teas
- Assorted Pepsi Soft Drinks and Bottled Still and Water
- Seasonal Hand Picked Fruit

### Continental Breakfast

- Assorted Iced Juices
- Sliced Melons Seasonal Fruits and Berries
- An Assortment of Breakfast Cereals | Bananas 2% and Skim Milk
- Individual Fruit and Plain Yogurts
- New York Style Bagels | Flavored and Regular Cream Cheese
- Freshly Baked Morning Pastries with Fruit Preserves and Butter

### Mid-Morning Break

- Designer Trail Mix
- Assorted Granola, Fruit, and Nut Bars

**Lunch** | Menu Driven or Buffet Based on Group Size (Dee DMP Lunch Page)

### Afternoon Break

- Assorted Bite Sized Candies
- Assortment of House Made Cookies
- Crudité and Dips Display

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## Technology Support Services

- (1) LCD Projector with Appropriate Screen
- (1) Easel Flipcharts Assorted Markers and Pads
- (1) Wireless High Speed Internet Access Connection
- (3) Power Strips

## Meeting Support Services

Dedicated Executive Meeting Manager on Site

Meeting Room

Complimentary Storage of Materials up to 5 Standard Boxes

Up To 150 B/W Complimentary Copies

NO EVENT FEE

# DMP LUNCH

## Monday and Thursday Lunch

- **Chef's Seasonally Inspired Soup**
- **California Caesar Salad (V)** | Romaine, Baby Kale, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Macaroni Pasta Salad (V, GF)** | Sliced Olives, Celery, Dill
- **Roasted Turkey and Cheddar on Baguette** | Lettuce, Tomato, Red Onion, Italian Dressing
- **Roast Beef on Sourdough Bread** | Provolone, Slow Roasted Tomatoes, Horseradish Cream
- **High Tide Sandwich** | Albacore Tuna Salad, Lettuce, Tomato on Deli Rye
- **Caprese Wrap (V)** | Fresh Mozzarella, Tomato, Basil, Arugula, Balsamic Reduction
- Housemade Potato Chips (V, GF), Pickles Spears
- Double Chocolate Brownies
- Assorted House Baked Cookies

## Wednesday Lunch

- **Chef's Seasonally Inspired Soup**
- **Tossed Garden Salad** | Cucumbers, Roma Tomatoes, Shredded Carrots, Red Onion, Shredded Cheddar, Balsamic Vinaigrette and Ranch Dressing
- **Surf City Sandwich** | Turkey, Bacon, Avocado, Lettuce, Tomato on a French Roll
- **Midway Sandwich** | Ham and Swiss on Rye, Lettuce, Tomato, Hearty Yellow Mustard
- **Admiral Sandwich** | Premium Lean Roast Beef, Cheddar, Lettuce, Tomato on an Onion Roll
- **Harbor "Lites" Sandwich (V)** | Seasonal Roasted Veggies, Eggplant, Provolone
- House Made Chips
- Creamy Coleslaw
- Apple Cinnamon Crumble Bars
- Assorted Mini Cupcakes

## Tuesday and Friday Lunch

- **Chef's Seasonally Inspired Soup**
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Greens** | Local Baby Greens, Organic Baby Kale, Chopped Romaine, Watercress
- **Toppings** | Grape Tomatoes, Cucumber, Mandarin Oranges, Olives, Fresh Corn, Peppers, Hearts of Palm, Flaxseed, Chopped Walnuts, Blue Cheese Crumbles, Eggs, Shaved Parmesan, Real Bacon Bits, Seasoned Croutons, Fried Tortilla Strips
- **Proteins** | Please Select Three | Roasted Chicken, Grilled Flank Steak, Seared Salmon, Grilled Portobello, Crispy Marinated Tofu, Grilled Shrimp
- **Dressings** | Creamy Caesar and Ranch Dressings
- Orange-Cilantro and Balsamic Vinaigrettes, Red Wine Vinegar and EVOO (V, GF)
- Artisanal Rolls and Butter
- Lemon Bars | Fresh Berries
- Carrot Cake | Cream Cheese Frosting

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