



CATERING BANQUET MENU

2023 FALL & WINTER



GENERAL INFORMATION & POLICIES

FOOD & BEVERAGE SELECTIONS

All food and beverage must be purchased through Balboa Bay Resort and be consumed on premises. Food may not be taken off the premises after it has been prepared and served.

When a choice of two plated entrées is requested, the higher entrée price will be the menu price. A meal indicator card for each guest is required for multiple entrees.

Plated parties of (24) guests or less may have the choice of one entrée, or subject to upcharge of \$10 per person. All prices are subject to change.

GUARANTEES OF ATTENDANCE

The final attendance for your function must be received by 12:00 PM, three business days before the date of your event. When a choice of two plated entrées is requested, the entrée counts must be received by 12:00 PM five business days before the date of your event.

The guarantee will be the number the Resort will prepare food for the function. If a guarantee is not given to the Resort by the specified time and date, the original estimated attendance would be considered the final guarantee.

In the event of increased costs of commodities or menu items, the Resort may, at its option, make reasonable substitutions in menu items.

The Resort cannot guarantee the same menu items for more than 3% over the guarantee for events. Events may not be overset by more than 3% of the guarantee. Additions made beyond 3% of your guarantee may be subject to a 25% pricing surcharge.

DIETARY INDICATORS

- **GF** – Gluten Free items are indicated with this symbol in our menus.
- **VG** – Vegetarian items are indicated with this symbol in our menus.
- **Ⓥ** – Vegan items are indicated with this symbol in our menus.
- Kosher meals are available upon request and require (7) days advanced notice for order.

BARS

Hosted bars may be inspected by the client immediately preceding and following the bar operation. If no inspection is made, the client waives the right to verify consumption and agrees to accept the Resort's final count.

- A \$250 Bar Relocation Fee will apply to each additional bar setup.
- A \$250 Bartender Fee will apply to any party that does not reach a minimum of \$500 in bar revenue.

GENERAL INFORMATION & POLICIES

LABOR FEES

- Events with guarantees which are fewer than 25 guests for Breakfast, Lunch, Reception, or Dinner functions will be assessed a labor fee of \$150.
- Coat Check Attendants are available at \$175 each. One attendant is recommended per 150 guests.
- Set-up changes made within 24 hours of a function are subject to a labor fee beginning at \$300.
- Events concluding later than the contracted event time are subject to an overtime charge of \$1,000 per hour.
- Package and pallet handling and storage are subject to a charge of \$5 per package and \$75 per pallet.

SERVICE, FACILITY AND ADMINISTRATIVE CHARGE AND TAX

- The 25% Service, Facility and Administrative Charge ("Service Charge") will be added to all food, beverage, and labor fees.
- Service, Facility and Administrative Charge is subject to change and taxable in the state of California. All state and local taxes are charges related to the services rendered by the Resort/Club for your function, in addition to the menu prices.

VALET PARKING

- Valet parking is required for all private functions.
- A fee of \$20 per car will apply per entry/exit.
- Hosted day valet parking does not apply to overnight parking, which is a fee of \$42 per vehicle per night.

BREAKFAST BUFFETS

Maximum 90 minute service.

Includes freshly squeezed orange juice, regular and decaffeinated coffee and an assortment of hot teas.

BALBOA BREAKFAST

25 Guest Minimum, \$62 Per Person

STARTERS

- Seasonal Fresh Fruit and Berries **V GF**
- Assorted Individual Greek Yogurts **GF**
- House-Made Granola **GF**
- Freshly Baked Scones
With Butter, Honey and Preserves

BREAKFAST POTATOES

Select One

- Roasted Fingerling Potatoes **GF**
Sauteed Mushrooms, Leeks
- Traditional Hash Browns **GF**
- Roasted Yukon Gold Wedges **GF**
Bell Peppers, Scallions

BREAKFAST MEATS

Select One

- Applewood Smoked Bacon **GF**
- Turkey Bacon **GF**
- Chicken Apple Sausage **GF**
- Pork Sausage **GF**
- Grilled Ham **GF**

EGG SELECTIONS

Select One

- Scrambled Eggs **GF**
Free Range Scrambled Eggs with Butter and Chives
- Southwest Scramble **GF**
Free Range Scrambled Eggs with Roasted Corn, Bell Peppers and Onion
- Farmer's Market Scramble **GF**
Free Range Scrambled Eggs with Mushrooms, Spinach, Tomatoes, Cheddar Cheese
- Egg White Frittata **GF**
Free Range Scrambled Egg Whites with Sun-Dried Tomato, Goat Cheese, Sea Salt
- Traditional Eggs Benedict
Poached Egg, Canadian Bacon, Hollandaise Sauce on an English Muffin
- Baja Breakfast Burrito
Free Range Scrambled Eggs, Mexican Chorizo, Monterey Jack Cheese, Bell Peppers, Crispy Potatoes, Roasted Tomato Salsa

SPECIALTY SELECTIONS

Select One

- Cinnamon French Toast
French Batard, Vanilla, Orange Zest, Maple Syrup, Berry Compote, Chantilly Cream
- Buttermilk Pancakes
Maple Syrup, Fresh Berries, Chantilly Cream
- Belgian Waffles
Maple Syrup, Wild Berries, Chantilly Cream
- Irish Steel Cut Oatmeal **V GF**
Brown Sugar, Honey, Sun-Dried Fruits
- Balboa Bay Yogurt Parfait **GF**
Vanilla Greek Yogurt, Wild Berry Compote, Organic Honey Granola
- Overnight Oats Parfait **V GF**
Traditional Oatmeal, Almond Milk, Chocolate Almond Granola, Wild Mixed Berries

BREAKFAST BUFFETS

Maximum 90 minute service.

Includes freshly squeezed orange juice, regular and decaffeinated coffee and an assortment of hot teas.

SOCAL BREAKFAST

25 Guest Minimum, \$58 Per Person

Tropical Fruit Salad **GF**

House Made Sliced Coffee Cake

Avena **GF**

Stewed Oatmeal, Milk, Spices and Sugar

Scrambled Huevos **GF**

Serrano Peppers, Onions, Tomato

Crispy Breakfast Potatoes **GF**

Chilaquiles **GF**

Blue Corn Tortilla, Salsa Verde, Refried Beans, Cotija Cheese

Baja Breakfast Burrito

Free Range Scrambled Eggs, Mexican Chorizo, Monterey Jack Cheese, Bell Peppers, Crispy Potatoes, Roasted Tomato Salsa

ALL AMERICAN

25 Guest Minimum, \$55 Per Person

Seasonal Fresh Fruit and Berries **GF**

Assorted Individual Greek Yogurts **GF**

Freshly Baked Assorted Petite Pastries and Muffins
With Butter, Honey and Preserves

Scrambled Eggs **GF**

Free Range Scrambled Eggs with Butter and Chives

Applewood Smoked Bacon **GF**

Roasted Breakfast Potatoes **GF**

RISE AND SHINE

10 Guest Minimum, \$45 Per Person

Seasonal Fresh Fruit and Berries **GF**

Assorted Individual Greek Yogurts **GF**

Freshly Baked Assorted Petite Pastries and Muffins
With Butter, Honey and Preserves

Irish Steel Cut Oatmeal **GF**

Brown Sugar, Honey, Sun-Dried Fruits

BREAKFAST BUFFET ENHANCEMENTS

Enhancements must accompany a breakfast buffet.

BURRITOS & SANDWICHES

Minimum 10 Per Selection, \$12 Each

Baja Breakfast Burrito

Free Range Scrambled Eggs, Mexican Chorizo, Monterey Jack Cheese, Bell Peppers, Crispy Potatoes, Roasted Tomato Salsa

Balboa Breakfast Burrito

Free Range Scrambled Eggs, Avocado, Farmhouse Cheddar Cheese, Roasted Potatoes, Tomatoes, Bell Peppers

Socal Breakfast Burrito

Free Range Scrambled Eggs, French Fries, Applewood Smoked Bacon, Avocado, Farmhouse Cheddar Cheese, Roasted Tomato Salsa

Ciabatta Breakfast Sandwich

Free Range Scrambled Eggs, Applewood Smoked Bacon, Chipotle Gouda, Lettuce, Tomato, Mayonnaise on a Ciabatta Roll

Avocado Toast

Smashed Avocado, Pomegranate Seeds, Cherry Tomatoes, Crispy Garlic, Pickled Red Onions, Pomegranate Molasses, Alfalfa Sprouts, on Sourdough

EGG-CELENT ADDITIONS & MORE

Minimum 10 Per Selection, Price Listed Per Person

Scrambled Eggs **GF** \$8

Free Range Scrambled Eggs with Butter and Chives

Plant Based Scrambled Eggs  **GF** \$8

Plant Based Scrambled Eggs with Vegan Butter and Chives

Breakfast Potatoes **VG GF** \$8

Seasonal Potatoes with Bell Peppers, Onions and Paprika

Applewood Smoked Bacon **GF** \$9

Turkey Bacon **GF** \$10

Pork Sausage **GF** \$9

SWEET ENHANCEMENTS

Minimum 10 Per Selection, \$12 Each

Irish Steel Cut Oatmeal **GF**

Brown Sugar, Honey, Sun-Dried Fruits

Balboa Bay Yogurt Parfait **GF**

Vanilla Greek Yogurt, Wild Berry Compote, Organic Honey Granola

Overnight Oat Parfait **GF**

Traditional Oatmeal, Chia Seeds, Almond Milk, Strawberries, Chocolate Almond Granola

PLATED BREAKFAST

\$52 Per Person

Includes freshly squeezed orange juice, regular and decaffeinated coffee and an assortment of hot teas.

Choice of entrée with maximum of two single entrées plus vegetarian. Plated parties of 24 guests or less, may have the choice of one entrée or subject to additional charge of \$10 Per Person.

Entrée counts must be provided 5 days in advance.

PRE-SET PER TABLE

Freshly Baked Assorted Petite Pastries and Muffins

With Butter, Honey and Preserves

Seasonal Sliced Fruit and Mixed Berries

ENTRÉE SELECTIONS

American Breakfast **GF**

Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon, Oven Roasted Tomato

Santa Barbara Smoked Salmon

Philadelphia Cream Cheese, Heirloom Tomato, Sliced Onion, Capers, Plain Bagel

Crab Cake Benedict

Jumbo Lump Crab Cakes, Poached Egg and Hollandaise, Served with Grilled Asparagus

Garden Frittata **GF**

Goat Cheese, Roasted Potatoes, Spinach, Sundried Tomato and Pesto, Served with a Baby Green Salad, White Balsamic Vinaigrette

Cinnamon French Toast **VG**

French Batard Bread, Vanilla and Orange Zest, Maple Syrup, Fresh Berries

Plant Based Egg Bowl **V GF**

Scrambled Vegan Eggs, Seasonal Vegetable Hash, Red Quinoa, Piquillo Pepper, and Cashew Romesco

CHAMPAGNE BRUNCH BUFFET

\$115 Per Person. 30 guest minimum, maximum 2 hour service.

Includes house selection of sparkling wine, freshly squeezed orange juice, regular and decaffeinated coffee and an assortment of hot teas.

STARTERS

Seasonal Fresh Fruit
and Berries **V GF**

Freshly Baked Assorted Petite
Pastries and Muffins
With Butter, Honey and Preserves

Petite Green Leaf Salad **V GF**
Cucumber, Radish, Seasonal Citrus,
Cherry Tomatoes, Pistachio-Apricot
Vinaigrette

Santa Barbara Smoked Salmon
Philadelphia Cream Cheese, Heirloom
Tomato, Sliced Onions, Capers, Bagel

SEAFOOD DISPLAY

Court Bouillon Jumbo Shrimp &
Seasonal Fresh Oysters
(2 Pieces per Person)
Served with Shallot Mignonette,
Brandied Cocktail Sauce, Lemon

Assorted Sushi Cut Rolls
(4 Pieces per Person)
Served with Wasabi, Pickled Ginger,
Soy Sauce

ENTRÉES

Free Range Scrambled Eggs **GF**
Butter and Chives

Traditional Eggs Benedict
Poached Egg, Canadian Bacon, Hollandaise
Sauce on an English Muffin

Belgian Waffles
Maple Syrup, Wild Berries, Chantilly Cream

Buttermilk Fried Chicken
Maple Butter Glaze

Wild Mushroom Ravioli
Sauteed Mushrooms, Truffle Cream Sauce

CARVING BOARD*

*Requires a Chef Attendant per 75 Guests
at \$250 each

Dijon Mustard and Rosemary
Crusted New York Striploin
Red Wine Reduction

ACCOMPANIMENTS

Applewood Smoked Bacon **GF**

Tater Tots
Ketchup and Ranch Dressing

DESSERT DISPLAY

Fresh Fruit Tarts

Chocolate Eclairs

French Macarons **GF**

Wild Berry Panna Cotta **GF**

SPECIALTY MEETING BREAKS

10 guest minimum, maximum 30 minute service.

JAVA CLUB

\$22 Per Person

- Petite Seasonal Muffins
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Selection of Hot Teas
- Assorted Flavored Coffee Syrups
- Individual Bottles of Cold Brew
- Individual Bottles of Café Latte, Non-Dairy Milk (V)

TEA TIME

\$25 Per Person

- Freshly Baked Petite Lemon Blueberry Scones
- Smoked Salmon Tea Sandwich
With Cream Cheese on Pumpernickel Toast
- Cucumber Tea Sandwich **VG**
With Mint, Swiss Cheese on Multigrain Bread
- Seasonal Pate de Fruit **GF**
- Iced Black Tea with Lemon and Mint

ENERGY BOOSTER

\$24 Per Person

House Made, Individually Bottled Smoothies

- Green Machine (V) **GF**
Spinach, Dates, Almond Butter, Coconut Yogurt
- Very Berry (V) **GF**
Mixed Wild Berries, Oat Milk, Ginger, Agave

TRAIL BLAZER

\$28 Per Person

- Create Your Own Trail Mix **GF**
Almonds, Cashews, Pistachios, Goji Berries, Dried Cranberries,
Raisins, Dried Pineapple, Toasted Coconut, M&M's,
Dark Chocolate Chips

FROM THE GARDEN

\$28 Per Person

- Seasonal Vegetable Crudites with Hummus **GF**
- Melon Skewers with Mascarpone and Mint Dip **GF**
- House Made Bruschetta **VG**
Tomato Compote, Basil, Lemon Oil on Crostini with Fig Balsamic
- Assorted Cold Pressed Juices

SEVENTH INNING STRETCH

\$22 Per Person

- Soft Pretzel Bites
Beer Cheese Dip
- Mini Corn Dogs
Ketchup and Honey Mustard Sauce
- Cinnamon Sugar Mini Churros
Caramel Dipping Sauce
- Assorted Soft Drinks

TASTE OF NAPA

\$30 Per Person

- Artisan Cheese and Charcuterie **GF**
- Marinated Olives & Toasted Marcona Almonds **GF**
- Grilled Baguette with Extra Virgin Olive Oil
- Assorted Fever-Tree Sparkling Beverages
Sicilian Lemonade, Lime & Yuzu, Pink Grapefruit

MILK & COOKIES

\$18 Per Person

- Chocolate Chunk Cookies, Cookie Royale,
Lemon Cooler Cookies
- Served with Whole Milk, Chocolate Milk,
Strawberry Milk

REFRESHMENTS A LA CARTE

All items are a minimum order of one dozen per selection.

MORNING OFFERINGS

Seasonal Sliced Fruit and Berries GF	\$12 Each
Whole Seasonal Fruit GF	\$60 Dozen
Balboa Bay Yogurt Parfait Vanilla Greek Yogurt, Wild Berry Compote, Organic Granola	\$12 Each
Overnight Oat Parfait V GF Traditional Oatmeal, Almond Milk, Chocolate Almond Granola, Wild Mixed Berries	\$12 Each
House Made Granola Bars	\$72 Dozen
Chocolate Banana Bread	\$72 Dozen
Petite Almond Croissants	\$72 Dozen
Assorted Bagels Served with Cream Cheese	\$72 Dozen
House Made Avocado Bread	\$66 Dozen
Freshly Baked Seasonal Scones	\$66 Dozen
Freshly Baked Pastries	\$66 Dozen
Assorted Donuts	\$66 Dozen
Assorted Muffins	\$66 Dozen

AFTERNOON OFFERINGS

Assorted Energy Bars CLIF Bars, Kind Bars, Luna Bars	\$6 Each
Individual Trail Mix	\$6 Each
Miss Vickie's Potato Chips	\$6 Each
Individual Pretzels	\$6 Each
Individual Roasted Nuts	\$7 Each
Assorted Candy Bars	\$6 Each
Vegetable Crudites & Hummus	\$12 Per Person
Ice Cream Bars Must be Ordered in Quantities of 12 Vanilla Almond, Vanilla Chocolate, Vanilla Dark Chocolate	\$120 Dozen
Chocolate Fudge Brownies and Blondies	\$72 Dozen
Freshly Baked Assorted Cookies Chocolate Chunk, White Chocolate Macadamia Nut, Lemon Cooler	\$66 Dozen
Freshly Baked Specialty Cookies Cookie Royale, Snicker Doodle, M&M	\$72 Dozen

BOTTLED BEVERAGES

Vitamin Water	\$8 Each
Vita Coconut Water	\$9 Each
Red Bull Energy Drinks	\$9 Each
Pure Leaf Iced Tea	\$8 Each
Starbucks Espresso & Cream	\$9 Each
Iced Espresso with Almond Milk	\$9 Each
Fever-Tree Sparkling Beverage Sicilian Lemonade, Lime & Yuzu, Pink Grapefruit, Elderflower Tonic	\$6 Each
Evian Bottled Water	\$6 Each
PATH Bottled Water	\$6 Each
Bottled Soft Drinks	\$6 Each

SPECIALTY BOTTLED BEVERAGES

Must be Ordered in Quantities of 6

Cold Pressed Juice	\$12 Each
Naked Fruit Smoothies	\$9 Each
Simply Bottled Juices	\$9 Each

BEVERAGES BY THE GALLON

Minimum Order 1 Gallon Per Selection
Coffee & Tea Stations Include Half & Half, Skim Milk,
Oat Milk and Almond Milk

Freshly Brewed Coffee	\$125 Gallon
Selection of Assorted Hot Teas	\$125 Gallon
Iced Black Tea with Lemon and Mint	\$125 Gallon
Freshly Squeezed Orange Juice	\$90 Gallon
Grapefruit Juice	\$90 Gallon
Cranberry Juice	\$90 Gallon
Fresh Squeezed Lemonade	\$90 Gallon

LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes regular and decaffeinated coffee, assortment of hot teas.

CASTAWAYS

\$70 Per Person

STARTERS

Roasted Pumpkin Soup **VG GF**

Crushed Maple Pecans, Chives

Baby Greens Salad **GF**

Mixed Lettuces, Baby Heirloom Tomatoes, Cucumber,
Candied Walnuts, Raspberry Vinaigrette

ACCOMPANIMENTS

Select One

Pasta and Grilled Vegetable Salad **VG**

Classic Potato Salad **GF**

Macaroni Salad **VG**

Individual Bags of Potato Chips

DESSERTS

Carrot Cake **GF**

Assorted French Macarons **GF**

Seasonal Fruit Tarts

SANDWICH SELECTIONS

Select Three

Roasted Beef

Provolone Cheese, Caramelized Onions, Boston Lettuce,
Horseradish Cream, Toasted Sourdough Bread

Chicken Caesar Wrap

Marinated Grilled Chicken Breast, Crispy Romaine, Shredded Parmesan,
in a Flour Tortilla

Turkey Club Sandwich

Roasted Turkey Breast, Smashed Avocado, Applewood Smoked Bacon,
Mixed Greens, Heirloom Tomato, Pickled Red Onions, Roasted Garlic
Aioli, Sourdough

Ham and Cheese

Sliced Heirloom Tomatoes, Lettuce, Red Onions, Mayonnaise,
Grilled Sourdough

BLT

Applewood Smoked Bacon, Lettuce, Tomato, Garlic Aioli,
Whole Wheat Bread

Burrata Caprese **VG**

Heirloom Tomatoes, Burrata Spread, Arugula, Pesto Aioli, Ciabatta Roll

Roasted Vegetable and Grain Wrap **GF**

Cauliflower, Chickpeas, Quinoa and Brown Rice, Kale Pesto,
Sauerkraut, Pepitas in a Gluten Free Tortilla

Vegan Vegetable Wrap **GF**

Avocado Mash, Marinated Red Cabbage, Olives, Edamame,
Roasted Tomato Hummus, Alfalfa Sprouts, Spinach Tortilla

LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes regular and decaffeinated coffee, assortment of hot teas.

MARINER'S MILE

\$65 Per Person

STARTERS

Roasted Butternut Squash Soup  **GF**

Coconut Milk, Toasted Pepitas

Classic Potato Salad **GF**

Hard Boiled Egg, Heart of Celery, Yellow Mustard, Onion, Dill, Mayonnaise, Paprika, Lemon Juice

Traditional Greens Salad  **GF**

Baby Leaf Lettuces, Shaved Heirloom Carrots, Diced Apple, Heirloom Cherry Tomatoes, Radish, Maple Vinaigrette

MEAT SELECTIONS

Sliced Roast Beef, Roasted Turkey, Rosemary Ham

BREADS

Country Ciabatta, Sunflower Multigrain,
Rustic Sourdough

TOPPINGS

Tillamook Cheddar, Swiss, Pepper Jack Cheeses

Leaf Lettuces, Seasonal Sliced Tomatoes, Sliced Red Onions, Dill Pickles

Dijon Mustard, Yellow Mustard, Chipotle Aioli,
Italian Dressing

ACCOMPANIMENTS

House Potato Chips

DESSERTS

Seasonal Berries & Chantilly Verrines **GF**

Chocolate Cake  **GF**

Freshly Baked Assorted Cookies

LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

LIDO ISLE

\$79 Per Person

STARTER

Miso Soup **VG GF**
Bok Choy, Togarashi

STARCH & VEGETABLES **V GF**

Select One

Brown Rice & Quinoa with Parsley
Roasted Beets with Balsamic Glaze

Forbidden Rice, Mushrooms, Edamame, Goji Berries
Grilled Asparagus and Carrots, Harissa

Wild & White Rice Pilaf
Tricolor Cauliflower, Sea Salt and Lemon Oil

PROTEIN SELECTIONS

Select Two

Salmon "Poke Style"
Spicy Soy Marinade

Sesame-Crusted Ahi Tuna **GF**
Tahini Vinaigrette

Southwest Marinated Chicken Breast **GF**
Creamy Guajillo

Marinated Grilled Tri-Tip Steak **GF**
Creamy Herb Dressing

Baja Style Grilled Shrimp **GF**
Herb Garlic Butter Sauce

BBQ Tofu **V**
Tamari Ginger Glaze

TOPPING BAR

Iceberg Lettuce

Edamame, Cucumber, Black Beans, Scallions,
Heirloom Cherry Tomatoes, Radishes, Avocado,
Bean Sprouts, Seaweed Salad, Pickled Ginger,
Wonton or Tortilla Crisps

DESSERTS

Key Lime and Coconut Panna Cotta **GF**

Chocolate Filled Churros

Candied Ginger and Mango Cheesecake

LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

THE WEDGE

\$76 Per Person

STARTERS

Broccoli Cheddar Soup **VG GF**

Crispy Brioche Crouton, Chive

Chopped Cobb Salad **GF**

Gem Hearts, Cucumber, Heirloom Tomato, Point Reyes Bleu Crumble, Applewood Smoked Bacon, Pink Peppercorn Ranch Dressing

Butternut Squash and Kale Salad **VG GF**

Dried Cranberries, Goat Cheese, Candied Walnut, Pomegranate Glaze

ENTRÉE SELECTIONS

Select Three

Angus Half Pound Burger

Lettuce, Tomato, Cheddar Cheese, 1000 Island Dressing, Brioche Bun

Grilled Jidori Chicken Breast **GF**

Garlic, Thyme, Mushroom Chicken Jus

Cajun Spiced Salmon **GF**

Black Bean and Corn Pico, Chimichurri

Impossible Patty **V**

Lettuce, Tomato, Cheddar Cheese, 1000 Island Dressing, Brioche Bun
(Accompaniments May Not Be Gluten Free or Dairy Free)

Grilled Tofu **VG GF**

Garlic Sesame Bok Choy, Gluten Free Soy Pineapple Glaze

ACCOMPANIMENT SELECTIONS

Select Two

Whipped Yukon Gold Potatoes **VG GF**

Elbow Macaroni and Cheese, Parmesan Panko Crust

Tater Tots with Ketchup **VG**

Corn Cobettes with Butter and Cotija **VG GF**

Brussels Sprouts, Balsamic Glaze **V GF**

Grilled Asparagus, Lemon Oil **V GF**

DESSERTS

Sea Salt Brownies

Strawberry Shortcake

Raspberry Panna Cotta **GF**

LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes regular and decaffeinated coffee, assortment of hot teas.

BALBOA ISLAND

\$72 Per Person for 2 Entrees

\$76 Per Person for 3 Entrees

STARTERS

Vegetable Tortilla Soup **VG GF**

Cotija Cheese, Cilantro, Tajin Spiced Corn Tortilla Strips

Tijuana Caesar Salad **VG**

Petite Gem Lettuce, Baby Tomatoes, Pickled Red Onions, Roasted Corn, Queso Fresco, Torn Crouton, Cotija Dressing

ENTRÉE SELECTIONS

Chili-Lime Carne Asada **GF**

Marinated Flank Steak

Braised Short Rib Fajitas **GF**

Bell Peppers, Onions, Cilantro

Shredded Pork Carnitas **GF**

Slow Braised Coca-Cola Marinated Pork, Onions and Cumin

Peruvian Chicken **GF**

Pasilla Pepper Marinated Jidori Chicken Breast, Cilantro

Guajillo Crusted Halibut **GF**

Veracruz Sauce with Caper, Green Olive, Tomato, Cilantro

Green Chili and Cheese Tamales **VG GF**

ACCOMPANIMENTS

Frijoles **VG GF**

Cilantro Lime Rice **VG GF**

Pico de Gallo, Lime, Guacamole, Sour Cream **VG GF**

Flour and Corn Tortillas

Queso Fresco

DESSERTS

Passionfruit Panna Cotta **GF**

Dulce de Leche Cake **GF**

Chocolate Coffee Tart

LUNCH BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

HARBOR VIEW

\$72 Per Person for 2 Entrees

\$76 Per Person for 3 Entrees

STARTERS

Roasted Beet and Citrus Salad **VG GF**

Bibb Lettuce, Goat Cheese, Candied Pecan, Agave Mint Vinaigrette

Italian Chopped Salad **VG GF**

Iceberg Lettuce, Heirloom Cherry Tomato, Mozzarella Ciliegine, Olives, Chickpeas, Peppercorn, Oregano Lemon Dressing

ENTRÉE SELECTIONS

Garlic and Lemon Chicken **GF**

Shaved Brussels Sprouts, Thyme Jus

Seared Striped Bass **GF**

Sauteed Haricot Vert, Saffron Emulsion

Grilled Salmon **GF**

Garlic Rainbow Chard, Brown Butter, Capers, Parsley

Mushroom Ravioli

Sauteed Spinach, Parmesan Cream Sauce

Spinach Tortellini **VG**

Pecorino and Ricotta Filled, Crushed Sun-Dried Tomato Sauce, Lemon Oil, Parmesan Cheese

ACCOMPANIMENTS

Select Two

Grilled Asparagus, Lemon Oil **GF**

Baby Fingerling Potatoes, Maldon Salt **GF**

Roasted Root Vegetables, Balsamic Glaze **GF**

Rice Pilaf with Golden Raisins **GF**

DESSERTS

Tiramisu **GF**

Citrus Olive Oil Cake

Raspberry Mascarpone Cannoli, Pistachio Sprinkle

PLATED LUNCH

Entrée price includes starter and dessert.

Choice of entrée: maximum of 2 single entrées plus vegetarian. Price based on highest priced entrée with entrée counts provided 5 days in advance.

Plated parties of 24 guests or less, may have the choice of one entrée or subject to additional charge of \$10 Per Person.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

SALADS

Select One

Garden Field Greens **VG GF**

Farm Gathered Leaf Lettuces, Gorgonzola Cheese, Poached Pear, Dried Cranberries, Candied Walnuts, Caramelized Shallot Vinaigrette

Caesar Salad **VG**

Petite Gem Lettuce and Treviso, Parmesan Cheese, Brioche Croutons, Heirloom Cherry Tomatoes, Caesar Dressing

Roasted Beet and Goat Cheese Salad **VG GF**

Green and Red Oak Lettuce, Spicy Pepitas, Radish, Sliced Dates, Apple-Cider Vinaigrette

Harvest Greens Salad **VG GF**

Harvest Leaf Lettuces, Shaved Root Vegetables, Persian Cucumber, Heirloom Cherry Tomatoes, Radish, Goji Berry Vinaigrette

Iceberg & Peppers Wedge

Iceberg Lettuce, Roasted Sweet Peppers, Paprika Croutons, Heirloom Tomato, Mild Cheddar Cubes, Toasted Pistachio, Tahini Ranch Dressing

Burrata Caprese **VG GF**

Heirloom Tomato, Burrata de Buffalo, Sliced Cucumber, Golden Raisins, Olive Caponata, Frisse, Petite Lettuce, Balsamic Glaze

Whole Grains Salad **VG**

Wheatberry and Red Quinoa, Pomegranate, Shaved Fennel, Sliced Almonds, Seasonal Citrus, Cassis Vinaigrette

Waldorf Salad **VG GF**

Baby Leaf Lettuces, Apple, Red Grapes, Shaved Heart of Celery, Candied Walnut, Creamy Agave-Yogurt Dressing

ENTREES

Select One

Seared Chilean Sea Bass **GF** \$80 Per Person

Sweet Potato Puree with Crème Fraiche, Caramelized Root Vegetables, Wilted Spigarello Kale, Chive Beurre Blanc

Grilled Atlantic Salmon **GF** \$73 Per Person

Quinoa and Cauliflower Pilaf, Sautéed Swiss Chard, Saffron Cream

Oven Roasted Striped Bass \$70 Per Person

Lemon Risotto, Grilled Asparagus, Roasted Tomato Butter Sauce

Petite Beef Tenderloin **GF** \$80 Per Person

Pommes Souffle with Chives, Grilled Broccolini, Port-Madeira Wine Reduction

Glazed Boneless Short Rib **GF** \$75 Per Person

Pumpkin Risotto, Haricot Vert, Parsnip Chips, Red Wine Braising Jus

Tuscan Stuffed Chicken Breast \$73 Per Person

Stuffed with Spinach and Sun-Dried Tomato Creamy Cheese, Warm Farro Salad with Green Peas, Heirloom Cherry Tomatoes, Seasonal Squash, Parsley and Thyme Vinaigrette

Grilled Chicken Breast **GF** \$70 Per Person

Potato and Parsnip Puree, Glazed Baby Carrots, Rosemary Scented Chicken Jus

Continued on next page...

VEGETARIAN & VEGAN ENTREES

Chef's Selection if Guarantee Count is Not Provided

Mushroom Ravioli **VG**

Foraged Mushrooms, Truffle Mushroom Cream, Chives

Spaghetti Squash **VG GF**

Quinoa Falafel, Cherry Tomato Confit, Pine Nut Tahini Sauce

Seared Jackfruit Cake **V GF**

Citrus and Bell Pepper Filled Cake, Black Bean and Corn Relish, Chipotle Cashew Romesco, Pickled Red Onion

Eggplant Parmigiana **VG**

Roasted Eggplant Stuffed with Grilled Artichoke and Olives, Parmesan Panko Crust, Marinara Sauce, Basil

DESSERTS

Select One

Alternating Desserts Available for Additional \$5 Per Person

Pineapple Coconut Cheesecake

Coconut Cheesecake Mousse, Graham Cracker Crust, Tropical Fruit Compote

Red Berry Mascarpone Torte **GF**

Vanilla Cake, Mascarpone Mousse, Vanilla Chantilly, Raspberry Coulis

Blackberry Cheesecake **V GF**

Cream Cheese, Blackberry Compote, Cookie Crust, Seasonal Flower

Madagascar Vanilla Panna Cotta

Orange Zest Pear Compote, Raspberry Jelly, Torched Meringue Crumble

Caramel Pot de Creme **GF**

Vanilla Bean Chantilly, Chocolate Pearls, Strawberries

Flourless Chocolate Cake **GF**

Chocolate Cake, Chocolate Ganache, Vanilla Bean Whipped Cream, Fresh Strawberries

Chocolate Trilogy **GF**

Flourless Chocolate Cake, Milk Chocolate Mousse, White Chocolate Mousse, Berry Coulis

Kahlua Chocolate Cake

Milk Chocolate Mousse, Maraschino Cherries

Chocolate Caramel Turtle Tart

Candied Pecans, Caramel, Chocolate Ganache, Sea Salt

PLATED LIGHT LUNCH

Entrée price includes dessert.

Choice of entrée: maximum of 2 single entrées plus vegetarian. Price based on highest priced entrée with entrée counts provided 5 days in advance.

Plated parties of 24 guest or less, may have the choice of one entrée or subject to additional charge of \$10 Per Person.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

ENTREE SALADS

Select One

Flat Iron Steak Garden Salad **GF** \$60 Per Person

Searched Flat Iron Steak, Farm Gathered Leaf Lettuces, Gorgonzola Cheese, Grilled Corn, Heirloom Cherry Tomatoes, Radish, Green Herb Vinaigrette

Grilled Atlantic Salmon \$60 Per Person

Warm Salad of Wheat Berries, Seasonal Citrus, Sliced Almonds, Bell Peppers, Sauteed Swiss Chard, Beurre Rouge

Grilled Chicken Wheatberry Salad \$58 Per Person

Herb Marinated Grilled Chicken, Wheat Berries and Heirloom Beets, Baby Arugula, Feta Cheese, California Citrus, Toasted Pine Nuts, Maple Vinaigrette

Grilled Chicken Spinach Salad **GF** \$58 Per Person

Herb Marinated Grilled Chicken, Baby Spinach, Wild Rice, Pomegranate Seeds, Crumbled Blue Cheese, Shaved Fennel, Candied Pecans, White Balsamic Vinaigrette

Grilled Chicken Garden Salad **GF** \$58 Per Person

Herb Marinated Grilled Free-Range Chicken, Farm Gathered Leaf Lettuces, Gorgonzola Cheese, Poached Pear, Dried Cranberries, Candied Walnuts, White Balsamic Vinaigrette

DESSERTS

Select One

Chocolate Marquis **GF**

Chocolate Cake, Chocolate Mousse, Chocolate Glaze, Blackberry Coulis

Dulce de Leche **GF**

Walnut Brownie, Dulce de Leche Chocolate Mousse, Vanilla Crème, Salted Caramel Sauce

Chocolate Caramel Turtle Tart

Candied Pecans, Caramel, Chocolate Ganache, Sea Salt

Madagascar Vanilla Panna Cotta

Orange Zest Pear Compote, Raspberry Jelly, Torched Meringue Crumble

Blackberry Cheesecake **GF**

Cream Cheese, Blackberry Compote, Cookie Crust, Seasonal Flower

BOXED LUNCH

\$58 Each

Each box includes a piece of whole fruit, potato chips, chocolate chip cookie and bottled water.

Prepared "to-go" for off-premises consumption and does not include dining table setup or service.

For on-premises consumption, additional charge of \$5 Per Person to apply.

Minimum 12 per selection, maximum of 2 selections plus vegetarian option.

SALADS

Chipotle Chicken Salad **GF**

Grilled Free-Range Chicken, Roasted Corn, Black Beans, Red Onions, Jicama, Roasted Bell Peppers, Shredded Cabbage, Shredded Carrots, Shredded Cheese, Romaine Lettuce, Crispy Tortilla Strips, Cilantro Lime Dressing

Greek Chicken Salad **GF**

Free Range Breast of Chicken, Petite Romaine, Feta Cheese, Persian Cucumbers, Heirloom Cherry Tomatoes, Red Onions, Kalamata Olives, Oregano Lemon Vinaigrette

Ahi Cobb Salad **GF**

Seared Ahi Tuna, Baby Romaine Lettuce, Applewood Smoked Bacon, Hard Boiled Egg, Heirloom Cherry Tomatoes, Bleu Cheese Crumble, Roasted Corn, Ranch Dressing

High Protein Salad **V GF**

Red Quinoa, Chickpeas, Dried Apricot, Goji Berries, Treviso Lettuce, Fresh Parsley, Edamame, Marcona Almonds, Mustard-Dill Dressing

SANDWICHES

Roast Beef Sandwich

Carved Roast Beef, Swiss Cheese, Caramelized Onions, Roasted Tomato, Horseradish Aioli on a French Roll

Chicken Caesar Wrap

Marinated Grilled Chicken Breast, Crispy Romaine, Shredded Parmesan, in a Flour Tortilla

Turkey Club Sandwich

Roasted Turkey Breast, Applewood Smoked Bacon, Smashed Avocado, Tomato, Pickled Red Onions, Mixed Greens, Roasted Garlic Aioli on Sourdough

Bacon Panini Sandwich

Applewood Smoked Bacon, Fontina Cheese, Smashed Avocado, Bibb Lettuce, Roasted Tomato Aioli on Ciabatta

Caprese Sandwich **VG**

Burrata de Buffalo, Marinated Roasted Red Peppers, Heirloom Tomato, Arugula, Basil Pesto and Balsamic Reduction on Focaccia

Grilled Portobello Mushroom Wrap **V GF**

Grilled Seasonal Vegetables, Sundried Tomato, Roasted Peppers, Spinach, Chickpea Hummus in a Gluten Free Wrap

TRAY PASSED HORS D'OEUVRES

Minimum 25 pieces per selection.

HOT SELECTIONS

SEA \$11 Per Piece

Blackened Salmon Skewer **GF**

Chimichurri Aioli

Grilled Scallop **GF**

Bacon Vinaigrette, Pickled Peppers, Chive Beurre Blanc

Coconut Shrimp

Butterflied Prawn, Coconut Batter, Sweet Thai Chili Sauce

Shrimp Tempura

Wasabi Aioli, Nori Seaweed, Pickled Peppers

Gourmet Crab Cake

Charred Tomato Aioli

LAND \$10 Per Piece

Mini Beef Wellington

Beef Tenderloin, Mushroom Duxelles, Truffle Hollandaise

Braised Short Rib Arancini

Risotto Rice, Parmesan Cheese, Spiced Pomodoro

Peking Duck Spring Roll

Hoisin Sesame Dipping Sauce

Tikka Spiced Chicken Satay **GF**

Mint Yogurt Dipping Sauce

Chicken-Vegetable Potstickers

Pan Seared, Soy and Ginger Dip

Pork Arepa

Achiote Marinated Pork, Cilantro Avocado Crema, Fresno Chili Sauce

VEGETARIAN \$9 Per Piece

Fried Macaroni and Cheese **VG**

Farmhouse Cheddar, Mozzarella, Guajillo Marinara

Vegetable Samosa **VG**

Mint Sauce, Peppadew Peppers

Raspberry and Brie Bite **VG**

Crispy Phyllo, Almond

Wild Mushroom Tartelette **VG**

Creamy Lemon Ricotta, Thyme Essence

Kale and Vegetable Potsticker **VG**

Sweet Soy-Garlic Glaze

COLD SELECTIONS

SEA \$11 Per Piece

Smoked Salmon Rilette

Scottish Salmon, Crème Fraiche, Dill, Caviar, Baguette Toast

Ahi Tuna

Mango Relish, Wasabi Mousse, Wakame, Nori

Spicy Tuna Taco

Sriracha, Avocado, Cilantro, Lime, Crispy Wonton Shell

Lobster House Roll **GF**

Boston Lobster, Lettuce, Mango, Rice Paper, Sweet Chili Sauce

LAND \$10 Per Piece

Seared Beef Tenderloin

Truffle Aioli, Arugula, Focaccia Crostini

Asian Chicken Salad

Pickled Carrot, Radish, Micro Cilantro Maple Mint Sauce on Toasted Baguette

Curry Chicken Salad

Pickled Red Onions, Red Grape in a Savory Tart Shell

Antipasto Skewer **GF**

Salami, Smoked Provolone, Roasted Tomato, Artichoke, Olive, Italian Dressing

Poached Pear and Prosciutto **GF**

Creamy Gorgonzola, Honey Mustard Aioli

Goat Cheese Donut

Goat Cheese, Red Onion Bacon Jam, Pumpernickel Toast

VEGETARIAN \$9 Per Piece

Beet Tart **VG GF**

Goat Cheese Mousse, Golden Raisin, Crushed Walnut, Micro Arugula

Caprese Skewer **VG GF**

Cherry Tomato, Mozzarella, Basil, Balsamic Glaze

Blue Cheese Stuffed Date **VG GF**

Gorgonzola Mousse, Pomegranate Molasses, Micro Basil

Cucumber Hummus Bite **GF**

Kalamata Olive Tapenade, Heirloom Cherry Tomato

Summer Corn Soup Shooter **GF**

Marinated Heirloom Cherry Tomato, Harissa, Lemon Oil

Menu selections and pricing are subject to change. All Prices are subject to a 25% Service, Facility and Administrative Charge and 7.75% California Sales Tax. A Labor Fee of \$150 plus tax will apply to groups of 24 or less guests.

RECEPTION STATIONS

Minimum 25 guests per station, maximum two hour service. A minimum of three stations are required when not accompanying a plated or buffet meal over a meal period.

FARM TO MARKET

THE GREENHOUSE

Select Two, \$22 Per Person

California Winter Salad **VG GF**

Winter Greens, Shaved Vegetables, Roasted Apple, Maple Almonds, Sherry Vinaigrette

Arugula and Poached Pear Salad **VG GF**

Frisse, Goat Cheese, Tarragon, Candied Pecans, Maple Vinaigrette

Butternut Squash and Kale Salad **VG GF**

Dried Cranberries, Goat Cheese, Candied Walnut, Pomegranate Glaze

Harvest Greens Salad **GF**

Harvest Leaf Lettuces, Shaved Root Vegetables, Persian Cucumber, Heirloom Cherry Tomatoes, Radish, Goji Berry Vinaigrette

Grilled Asparagus Salad **VG GF**

Sliced Cauliflower, Cherry Tomatoes, Toasted Pine Nuts, Shaved Parmesan, Truffle Vinaigrette

Grilled Artichoke Salad **VG GF**

Haricot Vert, Kalamata Olives, Feta Cheese, Semi-Dried Tomato, Caper Vinaigrette

Add Grilled Chicken

\$8 Per Person

Add Grilled Shrimp

\$8 Per Person

Add Grilled Flat Iron Steak

\$10 Per Person

CALIFORNIA FRUIT & VEGETABLE DISPLAY

\$20 Per Person

Seasonal Melons, Citrus and Berries **GF**

English Cucumbers, Asparagus, Endive, Celery, Heirloom Carrots, Radishes **GF**

Served with Hummus, Calabrian Chili Aioli, Dill Tzatziki, Pink Peppercorn Ranch Dressing

CHEESE & CHARCUTERIE BOARD

\$34 Per Person

Assorted Domestic and Imported Cheeses **GF**

Artisan Charcuterie and Salami **GF**

Served with Nuts, Sun-Dried Fruits, Preserves, Marinated Olives, Cornichons, Variety of Mustards, Crusty Breads and Crackers

ANTIPASTO DISPLAY

\$34 Per Person

Assorted Cured Meats **GF**

Marinated Mozzarella Ciliegine **GF**

Grilled Seasonal Vegetables **GF**

Marinated Artichokes and Olives **GF**

Served with Pickled Pepperoncini and Gherkin Pickles, Fresh Grapes, Seasonal Berries and Assorted Nuts

GUACAMOLE FRESCO

\$30 Per Person, Chef Attendant Required at \$250 for Two Hours per 75 Guests

Fresh Guacamole, Made to Order **GF**

Hass Avocado, Onions, Cilantro, Jalapeno, Tomato, Lime

Blue and White Corn Tortilla Chips **VG**

Toppings Bar

Crispy Bacon, Pomegranate Seeds, Mango, Fire Roasted Pineapple, Jicama, Toasted Pepitas, Tajin Salsa Roja and Salsa Verde

RECEPTION STATIONS

Minimum 25 guests per station, maximum two hour service. A minimum of three stations are required when not accompanying a plated or buffet meal over a meal period.

FROM THE SEA

POKE BOWL*

\$32 Per Person

*Chef Attendant Required at \$250 for Two Hours per 75 Guests

Made to Order Signature Bowl with Optional Add Ons:
Sweet Soy, Sambal, Pickled Ginger, Sriracha Aioli,
Teriyaki Ponzu Sauce

Salmon and Ahi Tuna **GF**

Edamame, Avocado, Cucumber, Jalapeno,
Pineapple, Radishes, Furikake, Toasted Sesame
Seeds **GF**

Brown Rice and White Rice **GF**

Seaweed Salad **GF**

CATCH OF THE DAY

Select Two, \$26 Per Person

Select Three, \$32 Per Person

Classic Shrimp Cocktail **GF**

Chilled Jumbo Prawns
Served with Cocktail Sauce and a Lemon Wedge

Ahi Tuna Poke **GF**

Ahi Tuna, Avocado, Chili Soy Dressing, Crispy Wontons

Seafood Aqua Chile **GF**

Serrano Chili Marinade, Avocado, Cucumber, Red Onion
Served with Tortilla Chips

Peruvian Style Ceviche **GF**

Flounder Fish, Sweet Potato, Mango, Roasted Corn, Leche de Tigre
Served with Tortilla Chips

SUSHI & SASHIMI

\$50 Per Person

(Four Pieces Per Person)

Includes Wasabi, Pickled Ginger, Soy Sauce

Nigiri and Sashimi **GF**

Salmon, Tuna, Hamachi

Cut Rolls

Spicy Tuna, Shrimp Tempura, California, Vegetable

FRUITS DE MER **GF**

\$60 Per Person

Served Over Crushed Iced with Shallot Mignonette,
Brandied Cocktail Sauce, Louis Sauce, Lemon

Court Bouillon Shrimp (2 pieces)

Pacific Oysters (2 pieces)

Seasonal Selection of Crab (2 pieces)

RECEPTION STATIONS

Minimum 25 guests per station, maximum two hour service. A minimum of three stations are required when not accompanying a plated or buffet meal over a meal period.

THE ALL AMERICAN

SLIDERS & SANDWICHES

Select Two, \$32 Per Person

Pub House Slider

Angus Beef, Cheddar Cheese, Caramelized Onions, Thousand Island

Asian Chicken Slider

Grilled Teriyaki Chicken, Jalapeno Coleslaw, Sriracha Aioli

Nashville Hot Chicken Slider

Marinated Chicken Thigh, House-Made Pickles, Blue Cheese Aioli

Croque Monsieur

French Grilled Ham, Gruyere and Parmesan Cheeses, Dijon Mustard, Bechamel Sauce

Blackened Salmon Slider

House-Made Coleslaw, Preserved Lemon Aioli

Crab Cake Slider

Balboa Bay Crab Cake, Pickled Red Onions, Cajun Remoulade Aioli

All American Grilled Cheese **VG**

American and Aged Sharp Cheddar Cheeses on Sourdough

Impossible Slider **VG**

Impossible Patty, Iceberg Lettuce, Chipotle Gouda, Ketchup

TATERS BAR

\$15 Per Person, Per Selection

Minimum 25 Per Selection

Served with Ketchup and Ranch Dressing

Garlic & Parmesan Fries **VG**

Black Pepper Tossed Waffle Cut Fries **VG**

Truffle Scented Crinkle Fries **VG**

Herb Tossed Tater Tots **VG**

TASTE OF AMERICANA

\$26 Per Person

California Dog

Bacon Wrapped and Topped with Bell Peppers, Onions, Avocado, in a Poppy Seed Bun

Spicy Buffalo Wings

Served with Ranch and Blue Cheese Dressings, Celery and Carrots

All American Grilled Cheese **VG**

American and Aged Sharp Cheddar Cheeses on Sourdough

Crinkle Cut French Fries **VG**

MACHO NACHOS BAR

\$29 Per Person

House-made Corn Tortilla Chips

Chipotle Gouda Cheese Sauce

Marinated Chicken Breast

Carne Asada

Seasoned Black Beans

Accompaniments to Include

Guacamole, Sour Cream, Pico de Gallo, Chopped Onion

RECEPTION STATIONS

Minimum 25 guests per station, maximum two hour service. A minimum of three stations are required when not accompanying a plated or buffet meal over a meal period.

AROUND THE WORLD

STREET TACO BAR

Select Two, \$34 Per Person

Select Three, \$42 Per Person

Carne Asada **GF**

Bell Peppers, Onions, Cilantro

"Taco Bell" Style Ground Beef **GF**

Secret Spice Seasoned Ground Beef, Cheddar Cheese, Onions, Tomato

Pollo Asado **GF**

Guajillo Chili Marinade, Onions, Cilantro

Slow Braised Pork Carnitas **GF**

Black Beans, Roasted Corn, Roasted Jalapenos, Tomato

Grilled Blackened Mahi Mahi **GF**

Mango Salsa

Taco Bar Accompaniments to Include

Pico de Gallo, Shredded Iceberg Lettuce, Salsa Roja, Sour Cream, Limes, Warm Corn and Flour Tortillas

QUESADILLA BAR

Select Two, \$26 Per Person

Grilled Chicken Quesadilla

Pepperjack Cheese, Corn, Diced Zucchini, Scallions

Beef Barbacoa Quesadilla

Monterey Jack Cheese, Bell Peppers, Caramelized Onions

Cajun Shrimp Quesadilla

Oaxaca Cheese, Roasted Poblano Pepper, Red Onion

Southwest Vegetable Quesadilla **VG**

Pepperjack Cheese, Roasted Bell Peppers, Red Onion, Corn, Tomato, Cilantro

Served with Guacamole and Sour Cream

ENHANCE YOUR STREET TACO OR TAQUITO BAR

\$8 Per Person

House Made Guacamole

Served with White and Blue Corn Tortilla Chips

LETTUCE WRAP

\$26 Per Person

Thai Chicken Satay

Sweet and Spicy Shrimp

Hydroponic Bibb Lettuce, Cucumber, Carrots, Radish, Cilantro, Bean Sprouts, Pickled Red Onion, Scallions, Rice Noodles
Mint Agave Sauce, Spicy Tamarind Sauce

ITALIAN PASTA STATION

Select Two, \$30 Per Person

Select Three, \$38 Per Person

Chicken Farfalle

Sauteed Spinach, Cream Sauce, Ricotta Salata

Short Rib Mac and Cheese

Slow Braised Short Rib, Gruyere and White Cheddar Cheese Sauce, Herbed Breadcrumbs

Lobster Mac and Cheese

Lobster Claw Meat, Lobster Mornay Sauce, Chives, Crispy Topping

Ziti Marinara **VG**

Tomato Basil, Lemon Oil, Grana Padano

Three Cheese Tortellini **VG**

Sun-dried Tomato Cream Sauce, Lemon Oil, Grana Padano, Basil

MINI FLATBREAD PIZZAS

Select Two, \$28 Per Person,

Select Three, \$36 Per Person

Caprese Flatbread **VG**

Fresh Mozzarella Cheese, Heirloom Tomato, Basil, Tomato Sauce

Pepperoni Flatbread

Pepperoni, Mozzarella Cheese, Tomato Sauce

BBQ Chicken Flatbread

Grilled Chicken, Red Onions, Cheddar Cheese Blend, House Made BBQ Sauce, Herb Cream Sauce

Mediterranean Flatbread **VG**

Feta Cheese, Kalamata Olives, Roasted Red Peppers, Artichoke, Basil Pesto

Roasted Mushroom Truffle Flatbread **VG**

Creamy Parmesan Sauce, House Mushroom Blend, Ricotta Cheese, Peppadew Pepper Puree

RECEPTION STATIONS

Minimum 25 guests per station, maximum two hour service. A minimum of three stations are required when not accompanying a plated or buffet meal over a meal period. All carving stations require a chef attendant at \$250 for two hours per 75 guests.

THE BUTCHERY

CARVED TO ORDER

Minimum 25 Per Selection

Searched Angus Beef Tenderloin **GF**

\$38 Per Person

Butternut Squash with Rosemary, Peppercorn Jus

Smoked Prime Rib of Beef

\$37 Per Person

Grilled Broccolini, Miso Mustard Glaze

Spice Crusted New York Strip **GF**

\$35 Per Person

Jumbo Asparagus, Grain Mustard Jus

Dijon and Herb Crusted Rack of Lamb

\$30 Per Person

Glazed Baby Carrots, Mint Jus

Herb Roasted Turkey Breast **GF**

\$25 Per Person

Brussels Sprouts, Homemade Gravy, Orange-Cranberry Sauce

Searched Pacific Salmon

\$24 Per Person

Haricot Vert, with Caramelized Shallots, Honey Citrus Butter

Searched Cajun Ahi Tuna (Rare)

\$27 Per Person

Fire-Roasted Eggplant Puree, Ginger Soy Sesame Sauce

LOADED POTATO BAR*

\$28 Per Person

*Chef Attendant Required at \$250 for two hours per 75 Guests

Made to Order Loaded Mashed Potatoes

Whipped Yukon Gold Mashed Potatoes **GF**

Whipped Sweet Potatoes Mashed Potatoes **GF**

Toppings Bar to Include

Shredded Cheddar Cheese, Scallions, Applewood Smoked Bacon, Sour Cream, Crispy Shallots, Sauteed Mushrooms

ENHANCEMENTS

Minimum 25 Per Selection

Whipped Yukon Gold Mashed Potatoes **GF**

\$8 Per Person

Roasted Fingerling Potatoes **GF**

\$8 Per Person

Fregola Pasta, Roasted Tomato, Lemon Oil

\$9 Per Person

Wild Mushroom Risotto

\$10 Per Person

Basmati Rice Pilaf, Raisins, Cashew, Saffron **GF**

\$10 Per Person

RECEPTION STATIONS

Minimum 25 guests per station, maximum two hour service. Minimum of three stations are required if served over a meal period in substitution of a plated or buffet meal.

BALBOA SWEET TREATS

DECADENT DESSERT DISPLAY

\$32 Per Person

Signature Selections Include

- Pumpkin Pecan Tarts
- Cocoa and Caramel Apple Verrines
- Blood Orange Cheesecake, Torched Meringue

Select Three Additions

- Assorted French Macarons **GF**
- Flourless Chocolate Torte **GF**
- Tiramisu **GF**
- Coffee Eclairs
- Pistachio Cream Horns
- Cranberry Cream Puff
- Wild Berry Panna Cotta **GF**
- Meyer Lemon Bars **GF**
- Chocolate Cake **GF**
- Red Berry Cake **GF**
- Mango Opera Cake **GF**
- Carrot Cake **GF**
- Lemon Meringue Tarts
- Mini Fruit Tarts

DONUTS & COFFEE

Minimum of 50 Guests, \$28 Per Person

- Assortment of Artisan Donuts
- Freshly Brewed Regular and Decaffeinated Coffee
- Selection of Assorted Hot Teas
- Individual Bottles of Cold Brew
- Individual Bottles of Café Latte with Non-Dairy Milk

CHURRO BAR

\$24 Per Person

Selection of Chocolate, Caramel, and Plain Churros

Toppings Bar

Dulce de Leche Sauce, Chocolate Sauce, Strawberry Compote, Vanilla Bean Chantilly

PROFITEROLE

\$24 Per Person

Chef Attendant required at \$250 for two hours per 75 guests. Made to order.

Vanilla Pastry Cream, Lemon Curd, Strawberry Cream, Chocolate Sauce, Caramel Sauce

Toasted Coconut, Sprinkles, Freeze Dried Seasonal Berries, Cocoa Nibs, Crushed Pistachio

ICE CREAM SANDWICHES

\$30 Per Person

Chef Attendant required at \$250 for two hours per 75 guests. Made to order.

Cookies – Select Two Flavors

Chocolate Chunk, Snickerdoodle, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut

Ice cream – Select Two Flavors

Vanilla, Chocolate, Strawberry, Mint Chocolate Chip

Toppings Bar

Sprinkles, Chocolate Shavings, Cookies n Cream Crumbles, Peanuts, Toasted Coconut

Continued on next page...

GUSTOSO GELATO*

\$14 Per Person, Minimum of 50 Guests

*Chef Attendant required at \$250 for 2-hours.

Select Four Flavors of Hand-Crafted Italian Gelato and Sorbet

Belgian Chocolate

Gianduia (Chocolate Hazelnut)

Vanilla Madagascar

Salted Caramel

Honey Lavender

Cookies & Cream

Double Chocolate Cherry (V)

Cookie Butter (V)

Raspberry Lemon Sorbet (V)

Strawberry Sorbet (V)

Hawaiian Pineapple Sorbet (V)

Italian Bergamot Sorbet (V)

Toppings Bar

Caramel Sauce, Chocolate Sauce, Sprinkles, Fresh Berries

MINI OVEN BROWNIES*

\$24 Per Person

*Chef Attendant Required at \$250 for Two Hours per 75 Guests

Fresh From the Oven, Warm Brownies and Blondies

Toppings Bar

Vanilla Ice Cream, Chocolate and Caramel Sauces, Whipped Cream, Sprinkles

CHOCOLATE FOUNTAIN*

\$20 Per Person, Minimum of 50 Guests

*Chef Attendant required at \$250 for 2-hours.

Valhrona Chocolate Glazed

Seasonal Melons

Strawberries

Marshmallows

Blondies

Brownies

Cookie Bites

Coconut Macaroons

DINNER BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

BON VOYAGE

\$135 Per Person

STARTERS

Grilled Asparagus Salad **VG GF**

Sliced Cauliflower, Cherry Tomatoes,
Toasted Pine Nuts, Shaved Parmesan,
Truffle Vinaigrette

California Winter Salad **VG GF**

Winter Greens, Shaved Vegetables,
Roasted Apple, Maple Almonds,
Sherry Vinaigrette

Heirloom Beets Salad **VG GF**

Arugula, California Goat Cheese,
Toasted Pistachios, Blood Orange
Vinaigrette

ENTRÉES

Select Three

Grilled Chophouse Filet **GF**

BBQ Spice Crusted, Mustard Jus

Seared Salmon **GF**

Ratatouille, Olive Beurre Blanc

Roasted Jidori Chicken Thigh **GF**

Lemon Brine, Herbs, Chicken Jus

Pumpkin Risotto **VG GF**

Candied Pecans, Sage Butter

Sazon Spiced Tofu

"Scallop" **VF GF**

Roasted Corn and Almond Milk Puree,
Pomegranate Seeds

ACCOMPANIMENTS

Roasted Garlic

Mashed Potatoes **VG GF**

Roasted Root

Vegetable Hash **VF GF**

Herbs and Garlic

Jumbo Asparagus **VF GF**

Herbs and Lemon Oil

DESSERTS

Chocolate Fudge Brownies

Red Berry Cake **GF**

Pear and Blackberry Panna

Cotta **GF**

SET SAIL

\$130 Per Person

STARTERS

Grilled Artichoke Salad **VG GF**

Haricot Vert, Kalamata Olives, Feta Cheese,
Semi-Dried Tomato, Caper Vinaigrette

Red Quinoa & Apple Salad **VF GF**

Baby Rocket, Endive, Mission Figs,
Marcona Almonds, Balsamic Glaze

ENTRÉES

Select Three

Grilled Flat Iron Steak **GF**

Grilled Asparagus, Herb Jus

Herb Crusted Chicken Breast

Basil Couscous, Tomato Butter Sauce

Pan Seared Branzino **GF**

Roasted Butternut Squash,
Thyme Vinaigrette

Parmesan Gnocchi **VG**

Blistered Tomato, Pesto Cream Sauce

ACCOMPANIMENTS

Fingerling Potato Confit **VF GF**

Fried Herbs

Caramelized Brussels Sprouts

VF GF

Toasted Shaved Almonds

DESSERTS

Meyer Lemon Bars **GF**

Strawberry Almond Tarts

Caramel Pot de Crème **GF**

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DINNER BUFFETS

25 guest minimum, maximum 90 minute service.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

ANCHORS UP

\$128 Per Person

STARTERS

Organic Baby Green Salad **V GF**

Baby Tomatoes, Strawberries,
Candied Walnuts, Caramelized Shallot
Vinaigrette

Lavender Poached Pear Salad

VG GF

Humboldt Fog Goat Cheese,
Dried Cranberry, Frisse, Candied Pecan,
White Wine Vinaigrette

ENTRÉES

Select Three

Braised Short Ribs **GF**

Gremolata, Red Wine Jus

Grilled Free-Range Breast of Chicken **GF**

Roasted Tri-Color Peppers,
Garlic-Bacon Jus

Shrimp Scampi **GF**

Limoncello, Thyme, Capers, Garlic

Cheese Ravioli **GF**

Blistered Heirloom Tomatoes,
Toasted Pine Nuts, Pesto Cream Sauce

ACCOMPANIMENTS

Herb & Parmesan Polenta **VG GF**

Glazed Heirloom Carrots **V GF**

Lemon Oil, Maldon Salt

DESSERTS

Strawberry Chocolate Cream Puffs

Blood Orange Meringue Tarts

Vanilla Bean Panna Cotta **GF**

ALL ABOARD

\$128 Per Person

STARTERS

Lobster Bisque

Chopped Lobster, Crème Fraiche, Chives

Butternut Squash and Cranberry Salad **GF**

Baby Kale, Garlic Boursin Cheese,
Toasted Cashews, Fennel and Dill
Vinaigrette

ENTRÉE SELECTIONS

Select Three

House Spice Rubbed New York Strip Steak **GF**

Confit Cipollini Onions, Bone Marrow Glaze

Herb Brined Chicken Breast **GF**

Charred Brussels Sprouts, Madeira
Reduction

Grilled Barramundi **GF**

Smoked Tomato Chutney, Pomegranate
Vinaigrette

Meyer Lemon Gnocchi **VG**

Garlic Chard, Parmesan Cheese Sauce

Seared Jackfruit Cake **V GF**

Black Bean and Corn Relish, Chipotle
Cashew Romesco

ACCOMPANIMENTS

Seasonal Roasted Squash

VG GF

Sage and Brown Butter

Haricot Vert **V GF**

Lemon Oil, Herbs

DESSERTS

Strawberry Hazelnut Tarts

Meyer Lemon Bars **GF**

Chocolate Eclairs

Menu selections and pricing are subject to change. All Prices are subject to a 25% Service, Facility and Administrative Charge and 7.75% California Sales Tax. A Labor Fee of \$150 plus tax will apply to groups of 24 or less guests.

PLATED DINNER

Entrée price includes starter and dessert.

Choice of entrée: maximum of 2 single entrées plus vegetarian. Price based on highest priced entrée with entrée counts provided 5 days in advance. Plated parties of 24 guest or less, may have the choice of one entrée or subject to additional charge of \$10 Per Person.

Service includes freshly baked rolls and butter, regular and decaffeinated coffee, assortment of hot teas.

STARTERS

Select One Soup or Salad

Roasted Sunchoke and Parsnip Soup **VG GF**
Toasted Walnut, Paprika Oil, Parsley

Red Kuri Squash and Lemongrass Soup **VG GF**
Coconut Milk, Toasted Cashew, Chopped Chives

Wild Mushroom Bisque **VG GF**
Truffle Essence, Chives

Harvest Greens Salad **V GF**
Harvest Leaf Lettuces, Shaved Root Vegetables, Persian Cucumber,
Heirloom Cherry Tomatoes, Radish, Goji Berry Vinaigrette

Garden Field Greens **VG GF**
Farm Gathered Leaf Lettuces, Gorgonzola Cheese, Poached Pear,
Dried Cranberries, Candied Walnuts, Caramelized Shallot Vinaigrette

Caesar Salad **VG**
Petite Gem Lettuce and Treviso, Parmesan Cheese,
Brioche Croutons, Heirloom Cherry Tomatoes, Caesar Dressing

Baby Wedge Salad **GF**
Gem Hearts, Heirloom Tomatoes, Point Reyes Bleu Cheese,
Applewood Smoked Bacon, Pink Peppercorn Ranch Dressing

Roasted Beet and Goat Cheese **VG GF**
Arugula, Dates, Almonds, Frisse, Tangerine Vinaigrette

Waldorf Salad **VG GF**
Baby Leaf Lettuces, Apple, Red Grapes, Shaved Heart of Celery,
Candied Walnut, Creamy Agave-Yogurt Dressing

Chicory & Apple Salad **VG GF**
Farm Gathered Leaf Lettuces, Endive, Apple, Fennel, Manchego
Cheese, Candied Pecans, Tarragon, Pomegranate Seeds,
Maple Vinaigrette

Burrata Caprese **VG GF**
Heirloom Tomato, Burrata de Buffalo, Sliced Cucumber,
Golden Raisins, Olive Caponata, Frisse, Petite Lettuce,
Balsamic Glaze

ENTREES

Select One

Seared Chilean Seabass **GF** \$125 Per Person
Crispy Gnocchi, Roasted Golden Beets, Shimeji Mushroom,
Porcini Beurre Blanc

Seared Mediterranean Sea Bass **GF** \$110 Per Person
Fregola Pasta, Sweet Corn and Roasted Red Pepper Succotash,
Rainbow Chard, Citrus Beurre Blanc, Crispy Corn

Seared Atlantic Salmon \$110 Per Person
Orzo Pasta with Semi-Dried Tomato and Fresh Basil, Heirloom Cherry
Tomatoes, Grilled Broccolini, Lemon Caper Sauce

Seared Halibut **GF** \$110 Per Person
Lemon Risotto, Asparagus, Roasted Tomato Butter Sauce,
Pomegranate Glaze

Seared Filet Mignon **GF** \$135 Per Person
Confit Garlic Mashed Potatoes, Grilled Broccolini,
Peppercorn Veal Jus

Prime New York Strip Steak **GF** \$130 Per Person
Boursin Cheese Risotto, Grilled Asparagus, Cabernet Reduction

Glazed Short Rib **GF** \$118 Per Person
Brown Butter Mashed Potatoes, Grilled Asparagus, Pumpkin Puree,
Red Wine Braising Jus

Stuffed Chicken Breast \$105 Per Person
Jidori Chicken Breast Stuffed with Goat Cheese, Spinach and
Semi-Dried Tomatoes, Warm Farro Salad, Kalamata Olives,
Roasted Red Pepper Cream Sauce

Herb Roasted Jidori Chicken Breast **GF** \$100 Per Person
Purple Cauliflower Puree, Heirloom Carrots, Roasted Shallot Jus

DUET ENTREES

Searched Filet Mignon & Lobster Tail **GF** \$160 Per Person
Whipped Chive Potatoes, Roasted Heirloom Carrots, Haricot Vert, Sauce Thermador

Searched Filet Mignon & Chilean Seabass **GF** \$145 Per Person
Whipped Yukon Gold Potatoes, Grilled Asparagus, Parsnip Chips, Bordelaise

Prime New York Strip Steak & Jumbo Prawns **GF** \$140 Per Person
Confit Garlic Mashed Potatoes, Grilled Broccolini, Peppercorn Veal Jus

Searched Filet Mignon & Alaskan Halibut **GF** \$140 Per Person
Whipped Yukon Gold Potatoes, Haricot Vert, Parsnip Chips, Bordelaise

Glazed Short Rib & Searched Atlantic Salmon **GF** \$125 Per Person
Brown Butter Mashed Potatoes, Grilled Asparagus, Pumpkin Puree, Red Wine Braising Jus

Roasted Jidori Chicken Breast & Jumbo Prawns **GF** \$120 Per Person
Creamy Cheddar Grits, Sweet Corn and Squash Succotash, Pickled Red Onions, Garlic Cajun Sauce

DESSERTS

Select One

Alternating Desserts Available for Additional \$5 Per Person

Valrhona Milk Chocolate Dome
Caramel Crème Brulee Center, Chocolate Cake, Fresh Strawberry, Viola Flower

Chocolate Trilogy **GF**
Flourless Chocolate Cake, Milk Chocolate Mousse, White Chocolate Mousse, Berry Coulis

Caramel Pot de Creme **GF**
Vanilla Bean Chantilly, Chocolate Pearls, Strawberries

Kahlua Chocolate Cake
Milk Chocolate Mousse, Maraschino Cherries

Chocolate Caramel Turtle Tart
Candied Pecans, Caramel, Chocolate Ganache, Sea Salt

VEGETARIAN & VEGAN ENTREES

Chef's Selection if Guarantee Count is Not Provided

Sazon Spiced Tofu "Scallop" **V GF**
Roasted Corn and Almond Milk Puree, Garlic Kailan, Pomegranate Seeds

Stuffed Zucchini Courgette **V GF**
Wild Rice Pilaf, Pomegranate, Shaved Fennel, Rainbow Chard, Almond Romesco

Searched Jackfruit Cake **V GF**
Citrus and Bell Pepper Filled Cake, Black Bean and Corn Relish, Chipotle Cashew Romesco, Pickled Red Onion

Eggplant Involtini **V GF**
Stuffed with Seasonal Squash, Mushrooms, Vegan Parmesan, Roasted Pine Nuts, Balsamic Glaze

Porcini Mushroom Ravioli **VG**
Foraged Mushrooms, Truffle Cream Sauce, Thyme

Portobello Mushroom **VG**
Piquillo Peppers, Onions, Wild Rice, Boursin Cheese, Herbed Breadcrumbs, Leek Soubise

Eggplant Parmigiana **VG**
Roasted Eggplant Stuffed with Grilled Artichoke and Olives, Parmesan Panko Crust, Marinara Sauce, Basil

Wild Berry Cheesecake **V**
Coconut Milk Cheesecake, Wild Berry Compote, Blackberry Coulis, Almond Tuille

Pineapple Coconut Cheesecake
Coconut Cheesecake Mousse, Graham Cracker Crust, Tropical Fruit Compote

Madagascar Vanilla Panna Cotta
Orange Zest Pear Compote, Raspberry Jelly, Torched Meringue Crumble

Ricotta & Pear
Ricotta Cream and Poached Pear in Hazelnut Cookies, Pear Compote, Hazelnut Tuille

Citrus Fruit Tart
Blood Orange Curd, Fresh Fruit, Berry Coulis, Torched Meringue

BAR AND WINE SELECTIONS

SPECIALTY BRANDS

\$18 Per Drink

- Titos Vodka
- Aviation Gin
- Buffalo Trace Bourbon
- Sazerac 6-Year-Old Rye Whiskey
- Monkey Shoulder Blended Scotch
- Maestro Dobel Diamante Tequila
- SelvaRey Silver Rum
- Martin Ray Chardonnay
- Martin Ray Cabernet Sauvignon
- Martin Ray Pinot Noir
- Piper Sonoma Brut Sparkling

\$16 Per Glass

\$16 Per Glass

\$16 Per Glass

\$18 Per Glass

PREMIUM BRANDS

\$20 Per Drink

- Grey Goose Vodka
- Belvedere Vodka
- No. 3 London Dry Gin
- Empress Indigo Gin
- Woodford Reserve Bourbon
- WhistlePig Rye Whiskey
- Glenmorangie 10 Year Scotch
- Casamigos Blanco Tequila
- Patron Anejo Tequila
- Bacardi Silver Rum
- Kahlua
- Bailey's Irish Cream
- Hennessy VS
- Landmark Vineyards Chardonnay
- Daou Sauvignon Blanc
- Daou Cabernet Sauvignon
- Chandon Brut Sparkling

\$18 Per Glass

\$18 Per Glass

\$20 Per Glass

\$20 Per Glass

Beer and soft drinks selections are included on all bars.

DOMESTIC BEERS

\$9 Per Bottle

- Budweiser
- Coors Light
- Samuel Adams

IMPORTED BEERS

\$10 Per Bottle

- Corona
- Heineken
- Stella Artois

CRAFT BEERS

\$11 Per Bottle

- Stone Brewery Varieties
- Ballast Point Varieties

SOFT BEVERAGES

\$6 Each

- Coca Cola, Diet Coke, Sprite
- Sparkling Mineral Water, Flavored Sparkling Water
- Still Mineral Water

ULTRA PREMIUM BRANDS

Only available as add-on to hosted bars and are charged on consumption. Not available for cash bars. Prices per drink. Served over crystal clear ice blocks or neat.

- Colonel E.H. Taylor Straight Rye Bourbon \$30
- Johnnie Walker Blue Label Blended Scotch \$70
- Macallan 12 Year Double Cask Scotch \$28
- Macallan 12 Year Sherry Cask Scotch \$30
- Macallan 15 Year Double Cask Scotch \$58
- Woodford Reserve Master's Collection \$30
- Clase Azul Reposado Tequila \$45
- Don Julio 1942 Tequila \$55

ULTRA RARE ULTRA LIMITED BOTTLES

Discounts do not apply. Prices per bottle. Served over crystal clear ice blocks or neat.

- Pappy Van Winkle 10 Year \$1,600
- Pappy Van Winkle 12 Year \$2,000
- Pappy Van Winkle Family Reserve 15 Year \$2,800

UNLIMITED BEVERAGE PACKAGES

Include Cocktails, Domestic, Craft and Imported Beers, Wine, Soft Drinks and Mineral Water

	Specialty	Premium
1 Hour	\$36	\$40
2 Hours	\$54	\$60
3 Hours	\$72	\$80
4 Hours	\$90	\$100
Additional Hours	\$18 Per Person Per Hour	\$20 Per Person Per Hour

Beverage Packages do not include tray passed beverages, tableside beverage service, champagne toast, or shots. Package charged per event guest.

UNLIMITED SOFT BEVERAGE PACKAGES

Includes Deluxe Wine Selections Only

	Beer & Wine	Soft Drinks
1 Hour	\$24	\$12
2 Hours	\$36	\$18
3 Hours	\$48	\$24
4 Hours	\$60	\$30
Additional Hours	\$12 Per Person Per Hour	\$6 Per Person Per Hour

Beverage Packages do not include tray passed beverages, tableside beverage service or champagne toast. Package charged per event guest.

BAR AND BEVERAGE INFORMATION

Hosted bars may be inspected by the client immediately preceding and following the bar operation. If no inspection is made, the client waives the right to verify the consumption and agrees to accept the Resort's final count.

- A \$250 Bartender Fee will apply to any party that does not reach a minimum of \$500 in bar revenue per bar.
- A \$250 Bar Relocation Fee will apply to each additional bar setup.

CASH BARS

Cash Bar selections are made custom for every party and require a two hour minimum. Pricing and availability is determined by the Event Manager, based on location and group size. Client is responsible for meeting a minimum of \$500 in bar sales per bar. All bars require a Bartender at a Labor Fee of \$250, the Bartender Labor Fee is waived with \$500 in bar sales per bar. A \$250 Bar Relocation Fee will apply to each additional bar setup.

Cash Bar prices are subject to service charge and sales tax.

SEASONAL COCKTAILS

Seasonal cocktails may be added to any hosted bar. A minimum order of 25% of the expected guest attendance must be ordered per drink.

PREMIUM COCKTAILS

\$20 Per Drink

Beach Buzzed

Grey Goose La Poire, Cointreau, Maraschino Liqueur, Lime, Grenadine, Mint

Nitro Espresso Martini*

Ketel One Vodka, Mr. Black Cold Brew Coffee Liqueur, Espresso, Simple Syrup

* Nitro Espresso Machine Must be Ordered in Quantities of 40 Drinks

Pomegranate Rosemary Sparkler

No. 3 Gin, Pomegranate Juice, Soda Water, Simple Syrup, Rosemary Sprig and Pomegranate Seeds

Sage Advice

Empress Indigo Gin, Amaretto Liqueur, Lemon Juice, Sage and Cranberry

Inspired

Woodford Reserve Bourbon, Lemonade, Cranberry Juice

Fall For You

WhistlePig Rye Whiskey, St. Germain, Ginger Beer, Lime Juice, Angostura Bitters

Golden Delicious

Glenmorangie, Lemon Juice, Sparkling Apple Cider

El Diablo

Casamigos Blanco Tequila, Lemon Juice, Agave, Black Berries, Basil, Jalapeno

The Passenger

Hennessy VS, Orange Liqueur, Lemon Juice

FEATURING THE MACALLAN

Whisky & Soda \$58 Per Drink

The Macallan Double Cask 15 Years old, Pear, Mint, Aloe, Seltzer

Typography \$30 Per Drink

The Macallan Sherry Cask 12 Years Old, Amaro, Solera Sherry, Orange Bitters

Hummingbird \$28 Per Drink

The Macallan Double Cask 12 Years Old, Apple Brandy, Honey, Lemon

Dragonfly \$28 Per Drink

The Macallan Double Cask 12 Years Old, Aperitif, Pineapple, Lime, Absinthe

WINE SELECTIONS

Priced per bottle, vintages and availability are subject to change. Premium wines by the bottle are available on the Resort wine list.

SPARKLING WINES

Domaine Ste Michelle Brut Sparkling, Washington	\$58
Piper Sonoma Brut Sparkling, Sonoma	\$64
Domaine Chandon Brut Sparkling, California	\$85
J. De Telmont Grande Reserve, Brut, Champagne, France	\$145
Taittinger La Francaise, Brut, Champagne, France	\$110
Domaine & Chandon Imperial, Brut, Epernay, France	\$216
Veuve Clicquot Yellow Label Brut Remis, France	\$175

WHITE WINES

CHARDONNAY

Angeline, California	\$48
Martin Ray, Sonoma Coast	\$58
Daou, Paso Robles	\$68
Landmark Vineyards, Sonoma Coast	\$70
Sonoma-Cutrer, Sonoma Coast	\$75
Patz & Hall, Russian River Valley	\$86
Frank Family, Carneros	\$98
Rombauer, Carneros	\$110
Far Niente, Napa Valley	\$165
Cakebread, Napa Valley	\$120

SAUVIGNON BLANC

Daou, Paso Robles	\$68
Kim Crawford, Marlborough	\$62
Cloudy Bay, Marlborough	\$95
Duckhorn, Napa	\$70

OTHER WHITES

Bianchi Pinot Grigio, Santa Barbara County	\$52
Santa Margherita Pinot Grigio, Italy	\$70
Whispering Angel, Provence France	\$70
Rumor Rose, Provence France	\$78

RED WINES

CABERNET SAUVIGNON

Angeline, California	\$48
Martin Ray, Napa Valley	\$58
Daou, Paso Robles	\$85
Justin, Paso Robles	\$85
Hess Allomi, Napa Valley	\$92
Frank Family, Carneros	\$116
Duckhorn, Napa Valley	\$145
Heitz, Napa Valley	\$160
Silver Oak, Alexander Valley	\$215

PINOT NOIR

Cakebread, Napa Valley	\$150
Martin Ray, Sonoma Coast	\$58
Meiomi, Coastal California	\$72
Joseph Phelps, Sonoma Coast	\$230
Patz and Hall, Sonoma County	\$98

OTHER REDS

Prisoner Red Blend, Napa Valley	\$115
Stags Leap Hands of Time Red Blend, Napa Valley	\$88
Duckhorn Merlot, Napa Valley	\$150

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