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# DINNER APPETIZERS

Steamed Asparagus  
Topped with Succulent Crabmeat  
and Hollandaise  
\$6.50

Smoked Salmon  
Smoked Salmon Santa Barbara Style served on a  
bed of Local Field Petite Greens  
\$7.95

Lobster Eclair  
Medallions of Lobster served with a lightly Spiced,  
Homemade Mayonnaise  
\$14.50

Seafood Cocktail  
Shrimp, Crab, Scallops & Mussels served with  
a Cognac Cocktail Sauce  
\$15.50

Grilled Jumbo Shrimp  
Citrus Marinated on a bed of Farfalle Pasta  
\$12.95

Grilled Vegetable Plate  
Grilled Seasonal Vegetables served with Focaccia  
and Ratatouille Relish  
\$7.50

Striped Mushroom Ravioli  
Wild Mushroom Pasta Pockets  
served with Lemon Chive Sauce  
\$7.50



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# DINNER SELECTIONS

## SOUPS, SALADS & STARTERS

### Variety of Salad Greens

A selection of our grower's best, topped with  
Tomato, Cucumbers and Julienne Carrots  
Served with choice of Dressings

### Romaine Hearts Helena

Whole Romaine Leaves with Tomatoes & Feta Cheese  
Served with choice of Lemon-Pepper Ranch  
or Aged Balsamic Vinaigrette

### Town & Country Caesar

Crisp Romaine gently tossed with fresh Parmesan Cheese,  
Garlic Croutons & Creamy Caesar Dressing  
(Tossed tableside, add \$3.50 per person)

### Spinach Salad

Tender Leaves topped with Mushrooms,  
Tomato, Chopped Eggs & Honey Dijon Dressing

### California Tomato Salad

Ripe Red and Gold Tomatoes,  
Cucumbers and Shaved Bermuda Onions,  
Topped with Fresh Parmesan Cheese  
and Fine Herb Vinaigrette  
Add \$4.50

### Resort Soup "en Croûte"

Choose from decades of Specialty Recipes  
House-Made Soups, served piping Hot with  
Bakery Fresh Pastry Crust  
Includes Summer Squash, Tomato Bisque  
or Fresh Seafood Chowder  
Add \$4.50

### Walnut Gorgonzola Salad

Mixed Greens topped with Walnuts,  
Gorgonzola and Dried Cranberries  
Served with a Raspberry Vinaigrette  
Add \$4.50

### Ensalata Caprice

Vine-Ripened Tomatoes and Fresh Buffalo Mozzarella topped  
with Fresh Basil and an aged Balsamic Vinaigrette  
Add \$5.50

### Fresh Spring Field Greens

Grower's Mix of Baby Lettuces  
Belgian Endive, Ripe Tomatoes and Toasted  
Breadstick. Served with a Carrot-Walnut  
Vinaigrette Dressing  
Add \$3.95



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# DINNER ENTREES

Dinner Entrees include a choice of Salad served with Freshly Baked Rolls, Appropriate Accompaniments, Dessert & Freshly Brewed Coffee, Decaffeinated Coffee & Tea

## Breast of Chicken Bruschetta

Charbroiled Chicken Breast topped with  
Rustic Tomato-Basil and Red Wine Beurre Rouge  
\$38.75

## Turkey Bella Tosca

Tender Seared Turkey Medallion, Topped with  
Cannellini Bean and Artichoke Ragout  
Served with Garlic and Rosemary Red Potatoes  
\$36.95

## Chicken Penne

Sliced Grilled Breast of Chicken  
on Penne Pasta sauteed in Herbs and Olive Oil  
or with Marinara and Fresh Grated Parmesan  
\$38.50

## Charbroiled Chicken Lynay

Charbroiled Airline Chicken Breast  
served with a Tomato-Bacon Vinaigrette  
\$40.95

## Roasted New York Strip

Sliced New York Sirloin, Slow Roasted to Perfection,  
served with a Carmelized Onion Jam and  
a Rich Bordelaise Sauce  
Served with Bleu Cheese Mashed Potatoes  
\$48.25

## Petti Di Pollo Arrosto

Fire-Roasted, Free-Range Chicken Breast Marinated in  
Fresh Herbs, Extra Virgin Olive Oil and Preserved Lemon  
Finished with a Cherry Tomato Vinaigrette  
\$41.50

## Grilled California Tri-Tip

Unique to the Golden State, Marinated and Sliced  
Served with our Freshly-Made, Creamy, Garlic Mashed Potatoes  
Served with an Herb au Jus  
\$41.50

## New York Steak Au Poivre

“The Steak Lover’s Choice” Tender, Aged and Broiled  
to Perfection. Served with Green Peppercorn  
and Brandy Demi-Glacé  
\$52.45

## Royal Wellington

Tender Breast of Chicken, wrapped around  
Mushroom and Foie Gras, enveloped  
in Fresh Puff Pastry, baked and served on  
a bed of Black Truffle Demi-Glacé  
\$49.95

## Vegetable Wellington

Grilled Vegetables, layered with  
Aged Swiss Cheese wrapped in Fresh Puff Pastry  
\$39.50

## Roast Leg of Lamb, Rosemary Jus

Slowly Roasted, served with a Rosemary Jus  
\$48.95

## Roast Prime Rib

A Half Pound of Delectable Slow-Roasted,  
Aged, Perfectly-Seasoned Prime Rib,  
Butcher-Shop Carved for Maximum Flavor  
Served with Horseradish Sauce  
\$50.25

## Filet Mignon Au Choix

The Most Tender Cut of All Aged and Broiled to  
Perfection. Served with a Port Demi-Glacé  
\$57.75

## Grilled Filet of Salmon

Fresh Salmon, topped with a Champagne Beurre Blanc  
Garnished with Julienne Vegetables  
\$45.50

## Breast of Chicken Roulade

Baked Breast of Chicken, stuffed with Spinach, Cheese  
and Mushroom, sliced and topped with a Demi-Glacé  
\$40.50

## Marin Miso Halibut

Marin and Miso Marinated Halibut  
served with a Saki-Ginger Beurre Blanc  
\$43.95



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### The Fish Market

A variety of Fresh Seasonal Fish  
and Shellfish. Please consult your  
Catering Associate.

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# DINNER COMBINATIONS

Dinner Entrees include a choice of Salad served with Freshly Baked Rolls, Seasonal Accompaniments, Dessert & Freshly Brewed Coffee, Decaffeinated Coffee & Tea

## Petit Filet of Beef Bordelaise and Breast of Chicken Pommery

Choice Tenderloin of Beef with a Bordelaise Sauce  
and Grilled Chicken Breast with a Pommery Cream Sauce

\$58.95

## Filet of Salmon with Champagne Vin Blanc & Petit Filet of Beef with Peppercorn Glaze

Fresh Salmon delicately pan-roasted, served with a Champagne Cream Sauce  
Accompanied by Broiled Tenderloin with a Peppercorn Glaze

\$62.95

## Breast of Chicken with Bruschetta & Baked Halibut Dijonnaise

A Tender, Broiled, Marinated Chicken Breast served with a Rustic Tomato-Basil Cream Sauce  
Accompanied by fresh Baked Halibut in an Herb Crust

\$59.95

## Petit Filet of Beef Bordelaise & Shrimp Scampi

Broiled Choice Tenderloin of Beef with Bordelaise Sauce and  
succulent Shrimp Sautéed in Shallots, Garlic, White Wine and Fresh Herbs

\$62.95

## Petit Filet of Beef & Lobster

Broiled, Tender Filet Mignon with a Madeira Sauce and a  
Cold Water Lobster Tail, Served Steamed or Broiled

\$68.95

Choose any of the above or create your own.  
Select any two to create a special culinary event.

Petit Filet of Beef	\$30.50
Breast of Chicken	\$28.45
Filet of Salmon	\$32.45
Broiled Lobster Tail	\$38.45
Succulent Shrimp Scampi	\$32.45
Roasted, Western Rack Lamb Chops	\$31.45
Halibut Dijonnaise	\$32.45



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# DINNER BUFFETS

Minimum 50 Persons

## TOWN & COUNTRY BUFFET

Assorted Vegetable Crudités served with Ranch Dip

Variety of Salad Greens with Two Dressings

Pasta Salad Primavera

Marinated Tomato and Cucumber Salad

Sliced Seasonal Fresh Fruit

Choice of Two:

Herb Roasted Chicken with Sundried Tomato Sauce

Fresh Seasonal Fish with Fresh Herbs and Vegetables

Roast Pork Loin with Cider Sauce

Vegetable Lasagne

Sliced Roast New York Striploin au Jus

Rice Pilaf

Oven Roasted Potatoes

Selection of Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

Chef's Sweet Table

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$49.95

## CALIFORNIA BUFFET

Grilled California Vegetable Platter, Eggplant Tapenade

Imperial Valley Salad Greens with Two Dressings

Marinated Mushrooms with Fine Herbs

Castroville Artichoke Salad

Monterey Seafood Salad, Mustard Dill Dressing

Sliced Seasonal Fresh Fruit

Choice of Three:

Grilled Breast of Chicken, Mendocino Mustard Sauce

Fresh Fish Filet with Pico de Gallo Beurre Blanc

Medallions of Petaluma Turkey with

Cranberry Peppercorn Sauce

Sliced Santa Maria BBQ Beef

Monterey Bay Seafood Stew

Grilled Portabello Mushroom Steak

Brown and Wild Rice, Oven Roasted Potatoes

Fresh Seasonal California Vegetables

Freshly Baked Rolls and Butter

Chef's Sweet Table

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$58.75

## LA HACIENDA MEXICAN BUFFET

Casimiro's Tortilla Soup with Crisp Tortilla Strips

Tijuana Caesar Salad with Garlic Croutons

Fresh Seafood Lime Ceviche

Marinated Aztec Corn Salad

Fiesta Fruit Platter

Choice of Two:

Marinated and Grilled "Carne Asada"

Citrus-Marinated Chicken Fajitas

Beer-Battered Fish San Felipe

Tender Pork Carnitas

Served with Crisp, Flat Tostada Shells, Warm Soft Corn and Flour Tortillas, Shredded Lettuce, Jack and Cheddar Cheeses, Diced Tomatoes, Red Onions, Sliced Black Olives, Mild and Hot Peppers, Sliced Radishes, Sour Cream, and our Famous "Media Docena" Salsa Bar

Cheese Enchiladas with Red Chile Sauce

Arroz Tampiqueño and Vegetarian Refried Beans

Chef's Mexican Sweet Table

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$40.95



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# DINNER BUFFETS

Minimum 50 Persons

## SAN DIEGO BUFFET

An Assorted Domestic Cheese Display with Gourmet Crudités  
and Sliced Baguettes

Central Valley Field Green Salad

Assorted Dressings

India Street Pasta Salad

Pacific Seafood Salad

Marinated Green Beans with Fresh Peas and Water Chestnuts

Sliced Seasonal Fresh Fruit

Choice of Three:

Grilled Breast of Chicken with a Light Mustard Sauce

Broiled Salmon with a Champagne-Cilantro Sauce

Roast Pork Medallions with a Green Peppercorn Sauce

Sliced California Tri-Tip with Golden Barbeque Sauce

Roasted Rosemary Leg of Lamb with a Rosemary Jus

Toasted Orzo and Parsley Pilaf

Farfalle Pasta tossed with Fresh Herbs, Olive Oil & Tomato Concassé

Selection of Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

Chef's Deluxe Sweet Table

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$65.25

## DINNER BUFFET CARVING STATIONS

Per Person

Roast New York Strip  
Brandy-Peppercorn Glaze  
\$15.25

Roast Tenderloin of Beef  
Madeira Sauce  
\$17.95

Slow-Roasted Round of Beef  
Au Jus  
\$12.75

Herb Roasted Leg of Lamb  
Rosemary Garlic Au Jus  
\$13.25

Honey-Glazed Ham  
Mango-Chutney Sauce  
\$12.75

Rare Sesame Crusted Ahi  
Wasabe, Soy and Ginger  
\$15.25

Roast Breast of Turkey  
Orange-Cranberry Sauce  
\$11.50

Labor Charge \$85.00 - 1 Hour



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## LUNCHEON DESSERT SELECTIONS

### Caramel Custard

A luscious rich Egg Custard surrounded with Caramel Sauce.

### Raspberry Mousse Cake

Grand Marnier flavored cake layered with Raspberry Mousse, topped with Whipped Cream.

### Strawberry Margarita Pie

A flaky Pie Shell filled with Strawberry Bavarian, topped with Sponge Cake flavored with Tequila and finished with Whipped Cream and Strawberries.

### Carrot Cake

Rich Carrot Cake with a Smooth Cream Cheese Filling.

Fruit or Cream Pies - Choice of Housemade Apple, Cherry, Banana Cream, Coconut Cream or other Seasonal Favorites.

### Fruit Napoleon

Flaky Puff Pastry filled with Pastry Cream and topped with Fresh Seasonal Fruit.

### Chocolate Chip Cake

Chocolate Cake studded with Chocolate Chips, Ganache Icing.

### Lemon Roulade with Raspberry Sauce

Sponge Cake filled with tart Lemon Filling and finished with Powdered Sugar.

### Black Forest Cake

Rich Chocolate Cake with Chocolate Bavarian and tart Cherry filling, finished with Fresh Cream Topping.

## DINNER DESSERT SELECTIONS

### Apple Crumble Pie with Rum Sauce

Freshly Baked Apple Crumble Pie Topped with a Butter-Sweetened Cinnamon Sauce.

### Caramel Cake Florentine

Walnut Cake filled with Rum and Caramel Cream, Decorated with Almond Florentines.

### Chocolate Hazelnut Torte

Decadent Chocolate Torte studded with Hazelnuts on decorated plate.

### Fruit Tart

Sponge Cake topped with Lemon Bavarian and Fruit.

### New York Style Marble Cheesecake

Accompanied by a Fresh Berry Sauce.

Chocolate Mousse Torte - Rich Chocolate Torte filled with Chocolate Mousse.

## PREMIER DESSERT SELECTIONS

Chocolate Florentine Tulip \$6.25

With Seasonal Berries, Grand Marnier Sabayon

Chocolate Macadamia Nut Terrine \$5.95

Layers of Chocolate Ganache and Génoise studded with Roasted Macadamia Nuts.

Chocolate Mocha Parfait \$4.75

Chocolate and Mocha Mousse layered in Chocolate Sauce, Whipped Cream and topped with Shaved Chocolate.

Classic Tiramisu \$6.95

Rich Italian Dessert with Coffee-Soaked

Lady Fingers, Sponge Cake and Mascarpone Cheese.

Town & Country Chocolate Fantasy \$12.25

Our Chef's Special Dessert Creation featuring Signature Logos surrounded by Chocolate Ensemble.

Bailey's Cheesecake \$3.75

Creamy Cheesecake flavored with Bailey's Irish

Cream Liqueur topped with a Duét of Chocolate Caramel.

Baked Alaska \$6.95

Vanilla, Chocolate and Strawberry Ice Cream covered with Sponge Cake and decorated with Meringue, baked to Perfection.

Honey Pecan Ice Cream Truffle \$6.25

Premium Honey Ice Cream rolled in Toasted Pecans and covered with Dark Chocolate. Served with Orange Sauce.

French Pastries \$5.95

A selection of Mini Pastries to include

Chocolate Eclairs, Caramel Puffs, Fruit Tartlets, Patricias, Cream Filled Chocolate Cups and Nut Ovals.

(Selections may vary based on number of guests)

Minimum 50 People

White Chocolate Ice Cream Truffle \$3.95

Rich Vanilla Bean Ice Cream in Caramel Sauce.

Chocolate Fountain Fantastique \$13.50

Decadent Melted Chocolate Fountain, Served with Fresh Seasonal and Dried Fruits Sensational for Dipping

Premium Cake Presentation Market Price



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