



BANQUET MENU SELECTIONS

2025

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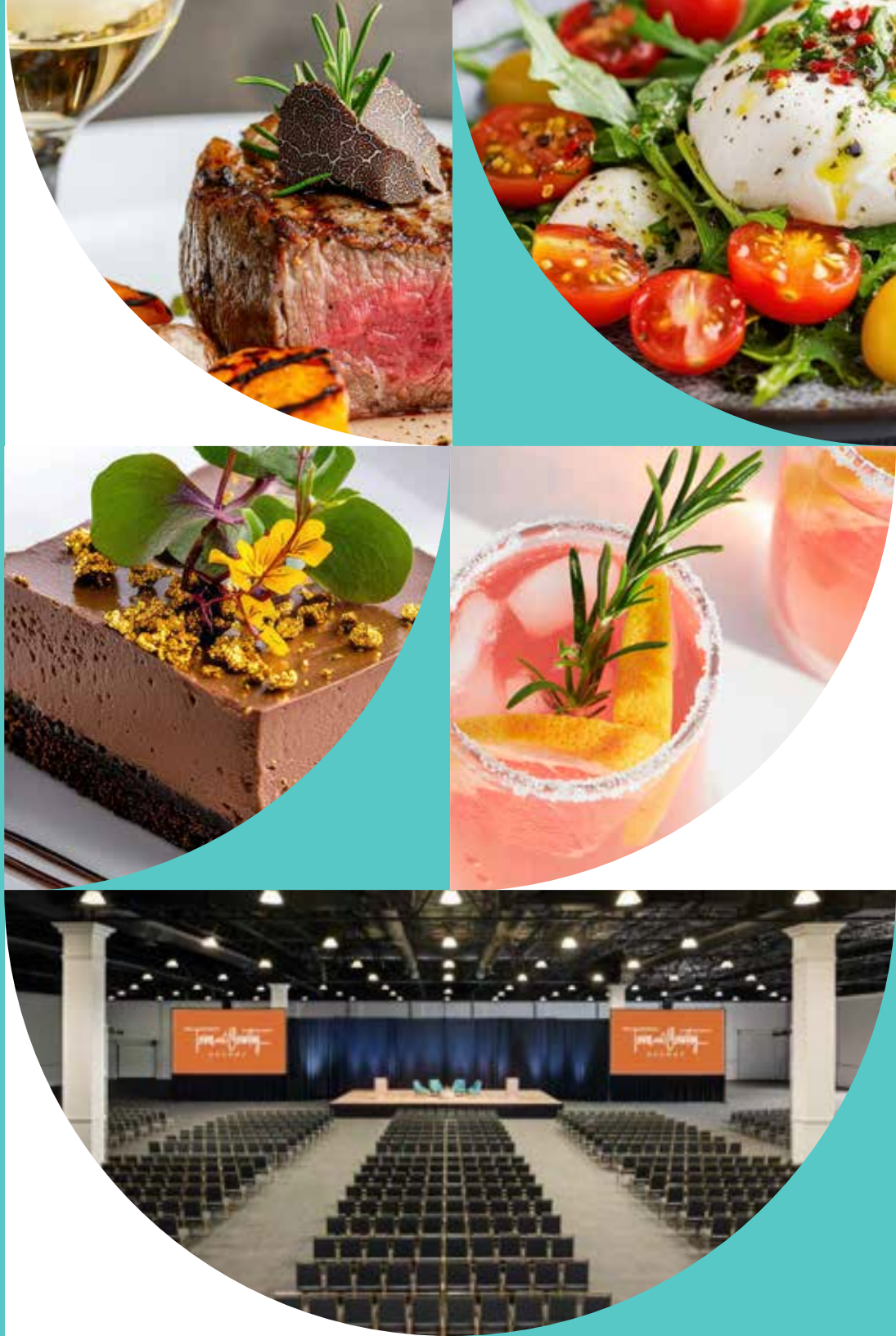


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BREAKFAST

T&C PLATED BREAKFAST

Plated breakfast includes basket of daily breakfast breads, fruit cup, Lavazza coffee, tea and orange juice service.

SERVED

(Select One)

CLASSIC ALL AMERICAN \$55

Cage Free Scrambled Eggs, Applewood Smoked Bacon, O'Brien Potatoes

THE GOLDEN TOAST \$55

Cinnamon and Vanilla Brioche French Toast, Apple Chutney, Applewood Smoked Bacon

CRISPY PORK CARNITAS \$60

Boracho Beans, Oaxaca Cheese, Caramelized Onion, Breakfast Potatoes, Ranchero Sauce

BRAISED SHORT RIB HASH \$60

Mushrooms, Peppers, Roasted Tomatoes, Marbled Potatoes, Scrambled Eggs

HAM, BACON, LEEKS BREAKFAST STRATA \$60

Herb Stuffed Tomatoes, Roasted Potatoes with Fresh Herbs

CHIMICHURRI SKIRT STEAK AND EGGS \$65

Fluffy Scrambled Eggs, Crisp Potatoes, Roasted Tomatoes

We are pleased to offer a variety of alternative breakfast meats to suit your dietary preferences.





T&C **CONTINENTAL BREAKFASTS** **SUNNY STATE OF MIND**

\$52 per person

ORANGE JUICE

LAVAZZA REGULAR, DECAFFEINATED COFFEE & ASSORTED HERBAL TEAS

FRESH SEASONAL SLICED FRUIT & BERRIES

OUR SELECTION OF BREAKFAST PASTRIES

Including Danish, Croissant and Muffins

Served with Butter and Assorted Fruit Preserves

STAY CLASSY!

\$60 per person

ORANGE JUICE

LAVAZZA REGULAR, DECAFFEINATED COFFEE & ASSORTED HERBAL TEAS

OUR SELECTION OF BREAKFAST PASTRIES

Including Danish, Croissant and Muffins

Served with Butter and Assorted Fruit Preserves

SEASONAL FRUIT DISPLAY

with Orange Honey Glaze

BAGELS

with Cream Cheese

YOGURT PARFAIT

Granola, Assorted Berries

T&C BUFFET BREAKFASTS

SUNRISE SURPRISE

\$65 per person

ORANGE JUICE

LAVAZZA REGULAR, DECAFFEINATED COFFEE AND ASSORTED HERBAL TEAS

FRESH SEASONAL SLICED FRUIT & BERRIES

OUR SELECTION OF BREAKFAST PASTRIES

Including Danish, Croissant and Muffins
Served with Butter and Assorted Fruit Preserves

CAGE FREE SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

O'BRIEN POTATOES

Pepper & Onion Medley

MACK DADDY-O

\$80 per person

ORANGE JUICE

LAVAZZA REGULAR, DECAFFEINATED COFFEE
AND ASSORTED HERBAL TEAS

OUR SELECTION OF BREAKFAST PASTRIES

Including Danish, Croissant and Muffins
Served with Butter and Assorted Fruit Preserves

SEASONAL FRUIT DISPLAY

with Orange Honey Glaze

Select one from each category

Choice Of Egg

(Select one)

Scramble Florentine

Fontina Cheese, Spinach,
Marinated Tomato and Crème Fraiche

Spanish Scrambled Eggs

Bacon, Peppers, Mushrooms,
Green Onions, Manchego Cheese,
Paprika

South of the Border Scramble

with Chorizo, Bacon and Cheddar

Choice of Meat

(Select one)

Chicken Apple Sausage

Applewood Smoked Bacon

Black Forrest Ham

Pork Sausage

Turkey Sausage

Canadian Bacon

Choice of Potato

(Select one)

Crispy Red B Potatoes

with Caramelized Onion
and Fresh Herb

Potato Hash

with Mushroom and Black Kale

Ranch Potato

with Peppers and Onion

Roasted Fingerling Potato

with Garlic Confit and Rosemary

Choice of Sweet

(Select one)

Steel Cut Oatmeal

Brown Sugar, Raisins, Honey, Almonds,
Dried Fruit

Cinnamon & Vanilla

Brioche French Toast

Apple Chutney, Whipped Butter,
Warm Syrup

Classic Buttermilk Pancakes

Vanilla Crème Chantilly, Whipped
Butter, Warm Syrup

Belgian Waffles

Berry Compote

Greek Yogurt Parfait

Granola, Assorted Berries



BREAKFAST ENHANCEMENTS

OMELETS BY DESIGN

\$22 per person

Smoked Bacon, Ham, Chicken Apple Sausage, Jack & Cheddar, Green Onions, Diced Tomatoes, Red Onion, Pickled Jalapenos, Asparagus, Fire-Roasted Peppers, Spinach, Mushrooms

Whole Eggs or Egg Whites

Requires 1 Chef Attendant per 50 guests | \$150

PAPPALECCO ACAI BOWLS

\$18 per person

Local Acai Sorbet, Peanut Butter, Bananas, Toasted Coconut, White & Dark Chocolate Chips, Fresh Berries, T&C Granola, Almonds

Requires 1 Attendant per 50 guests | \$150

BREAKFAST SANDWICHES

\$155 per doz

Breakfast Wagyu Beef Slider

Brioche Slider Bun, Wagyu burger, Shaved Ham, Fried Egg, Sharp Cheddar, Dijonaise

Triple Pork Sandwich

English Muffin, Pulled Pork, Shaved Ham, Bacon, Fried Egg, Provolone

Turkey Melt Croissant

Turkey Sausage, Spinach Egg White Frittata, Swiss Cheese

Muffin to See Here

English Muffin, Egg, Canadian Bacon and American Cheese

BREAKFAST BURRITOS

\$160 per doz

The Anchorman

Scrambled Eggs, Smoked Bacon, Crispy Potatoes, Cheddar Cheese
Wrapped in a Flour Tortilla

The Dizzy Chorizy

Scrambled Eggs, Roasted Potatoes, Chorizo, Onions, Jack Cheese
Wrapped in a Flour Tortilla

The Machaca Mama

Scrambled Eggs, Machaca, Tater Tots, Pepper Jack Cheese
Wrapped in a Flour Tortilla

The Braise of Glory

Scrambled Eggs, Potato Hash, Braised Short Ribs, Salsa, Oaxaca Cheese
Wrapped in a Flour Tortilla

The Beyond Burgandy

Egg Whites, Plant-based Crumbles, Sundried Tomatoes, Spinach
Wrapped in a Spinach Wrap



MORNING MEAT AND CHEESE BOARD

\$22 per person

A selection of cheese and meats to include:

Boursin, Brie and Sharp Cheddar, Black Forrest Ham, Salami Tartufo, Prosciutto and Capicola

Served with Fig Jam, Stone Mustard, Herb Mayonnaise and Honey

LOCAL BAGEL & LOX

\$20 per person

Tomatoes, Cucumbers, Sliced Red Onions, Cream Cheese with Capers and a Plain Bagel

STEEL CUT OATS

\$13 per person

Brown Sugar, Raisins, Honey, Almonds, Dried Fruit

HOUSE-MADE GRANOLA & GREEK YOGURT PARFAITS

\$120 per doz

EGG BITES

\$92 per dozen

Bacon and Cheddar or Spinach, Tomato and Cheese





À LA CARTE

SEASONAL WHOLE FRUIT \$6 per piece

INDIVIDUAL ASSORTED FRUIT YOGURTS \$6 each

GRANOLA BARS \$8 each

MARKET FRESH SEASONAL FRUIT & BERRIES \$15 per guest

WHOLE GRAIN GRANOLA & YOGURT PARFAIT \$12 each

TRAIL MIX (Packaged) \$10 each

ASSORTED CANDY BARS \$8 each

ICE CREAM BARS (Packaged) \$10

CHIPS/PRETZELS/POPCORN (Packaged) \$7 each

NUTS (Packaged) \$10 each

HEALTHY ENERGY BOOST SHOT \$8 

COTTAGE CHEESE & PINEAPPLE \$7 
Toasted Coconut, Agave

SELECTION OF BOXED COLD CEREALS \$8 each
Milk, Non-Dairy Milk

HARD BOILED EGGS \$60 per doz

BAKERY SELECTIONS

\$92 per dozen

CINNAMON BUNS

ASSORTED BAKED PASTRIES

Danish

Muffins

Croissants

BAGELS WITH CREAM CHEESE

ASSORTED FRESHLY BAKED COOKIES

ASSORTED BARS

S'mores Bar

Fruit Oatmeal Bar

Lemon Bar

Pecan Bar

Magic Bar

BREAKFAST BREADS

Zucchini Bread

Banana Nut Bread

Lemon Poppyseed Bread

Coffee Cake

ASSORTED BLONDIES & FUDGE BROWNIES





BEVERAGES

COFFEE \$155 per gallon
Lavazza Regular, Decaffeinated Coffee & Assorted Teas

JUICES \$105 per gallon
Orange, Cranberry, V-8®, Apple, Pineapple, Grapefruit

SOFT DRINKS \$8 each

BOTTLED WATERS \$8 each

BOTTLED MANANALU WATER \$10 each
Sustainable Aluminum Can

BOTTLED TEAS \$8 each

SPORTS DRINKS \$12 each

ENERGY DRINKS \$12 each

BREWED ICED TEA \$110 per gallon

LEMONADE \$90 per gallon

CHEF'S SEASONAL INFUSED WATER \$40 per gallon

STARBUCKS® BOTTLED FRAPPUCCINO® \$12 each

MORNING BREAKS

Pricing based on 30 minute service. 25 guest minimum required.

PASTRY SHOP

\$28 per person

COFFEE CAKE 

CINNAMON BUNS 

BLUEBERRY SCONES 

SEASONAL FRUIT SALAD  

Agave Drizzle

SUNRISE

\$28 per person

WHOLE FRESH FRUIT  

MINI GREEK YOGURT PARFAIT 

House-made Whole Grain Granola, Assorted Berries

MINI BRAN MUFFINS 

MINI BANANA NUT MUFFINS 

THE MRKT

\$31 per person

ASSORTED BISCOTTI

MADELEINES

SCONES

BOTTLED FRAPPUCCINOS®, LAVAZZA COFFEE,
DECAFFEINATED COFFEE, HERBAL TEAS

Flavored Syrups, Cinnamon

T&C BREAK

\$32 per person

MALASADA 

Cinnamon Sugar

BACON AND CHEDDAR EGG BITES 

INDIVIDUAL BAGS OF SMOKED ALMONDS  

ELIXIR INFUSION SHOTS 

Bee Pollen

MORNING BOOST

\$31 per person

KASHI GRANOLA

PROTEIN BARS

CANDY BARS

BEEF JERKY

ASSORTED ENERGY DRINKS

STARBUCKS FRAPPUCINNO

PACIFIC TRAIL

\$30 per person

BUILD YOUR OWN TRAIL MIX

Deluxe Mixed Nuts, Mini Pretzels, M&Ms,
Spicy Bar Mix, Dried Cranberries, Banana Chips,
Coconut Shavings, Chocolate Chips, Goldfish Crackers,
Yogurt-Covered Raisins



AFTERNOON BREAKS

Pricing based on 30 minute service. 25 guest minimum required.

SWEET & SAVORY

\$31 per person

BAVARIAN SOFT PRETZELS, HOUSE-MADE CHIPS

ONION DIP, COUNTRY MUSTARD, BEER CHEESE

MINI CUP CAKES, COOKIES

DIPS & CHIPS

\$34 per person

BABA GANOUSH, ROASTED RED PEPPER HUMMUS,
SALSA, GUACAMOLE

WARM SPINACH & ARTICHOKE DIP

PITA CHIPS, NAAN, TORTILLA CHIPS

GRILLED CHEESE BITES

\$33 per person

SMOKED PORK LOIN AND SWISS SESAME

HAM AND BRIE

AMERICAN CHEESE AND TOMATO

TOMATO BISQUE SHOOTER

7TH INNING STRETCH

\$36 per person

MINI CORN DOGS

Honey Mustard

SAN DIEGO PRETZEL BITES

Nacho Cheese

ROASTED SEA SALT PEANUTS, CRACKER JACKS CARAMEL POPCORN

ROOT BEER

FARMER'S MARKET

\$27 per person

LOCALLY SOURCED VEGETABLE CRUDITES  

White Bean Hummus, Ranch

SKEWERED BABY CAPRESE BITES 

HOUSE MADE POTATO CHIPS 

Sea Salt, Truffle-Parmesan, Barbecue



AFTERNOON BREAKS (CONT.)

Pricing based on 30 minute service. 25 guest minimum required.

BARRIO BREAK

\$31 per person

CUSTARD FILLED CINNAMON CHURROS

Dulce de Leche

CREAM CHEESE FLAN 🥄

Orange Glaze

CHAMOY FRUIT CUPS 🍷🥄

HOUSE MADE LIME TORTILLA CHIPS, SALSA 🍷🥄

CIAO BELLA

\$36 per person

CHARCUTERIE AND CHEESE BOARD

Olive Tapenade, Assorted Crackers, Crostini

FRIED RAVIOLIS

San Marzano Sauce

MINI CANNOLI, CHOCOLATE TRUFFLES

TRIXIE ICE CREAM

\$29 per person

ASSORTED NOVELTY ICE CREAM BARS, POPCICLES, PALETAS,
ICE CREAM SANDWICHES

FRESH BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS

COOKIE SANDWICH BREAK

\$30 per person

CHOCOLATE COOKIE SANDWICH WITH CHOCOLATE GANACHE

PEANUT BUTTER COOKIE WITH BERRY JAM

MOON PIES

COLD MILK AND ICED COFFEE





LUNCH



PLATED LUNCHES

All lunches are served with soup or salad, entrée, dessert, artisan bread and iced tea.

SOUPS & SALADS

(Select one)


TOMATO BISQUE  
Goat Cheese Crouton, Basil Oil

BROCCOLI CHEDDAR  
Broccoli Fritter, Chives

POTATO LEEK 
Pesto, Truffle Oil, Crispy Leeks

NEW ENGLAND CLAM CHOWDER 
Bacon Relish

SPINACH SALAD  
Shaved Radish, Almonds, Sweet Onion,
Honey Mustard Dressing

BABY ROMAINE WEDGE  
Roasted Tomatoes, Parmesan Crisp,
Bermuda Onions, Lemon Garlic Dressing

TOMATO CAPRESE  
Bocconcini Mozzarella, Seasonal Tomatoes, Micro Basil,
Red Onions, Balsamic Lacquer, White Balsamic Vinaigrette


ORGANIC BABY FIELD LETTUCES  
Petite Heirloom Tomatoes, Pickled Radishes, Shredded Carrots,
Fresh House Herb Vinaigrette


ENTRÉES

(Select 1 entrée for group)


USDA PRIME NEW YORK STEAK \$72 
Melted Leeks, Mashed Potatoes, Charred Broccolini,
Thyme Roasted Carrots, Sauce Au Poivre

PAN SEARED SALMON \$66 
Saffron Scented Rice, Romanesco, King Mushroom,
Yuzu Butter Sauce, Tarragon Oil

APPLE BRINED BONE IN PORK CHOP \$62 
Roasted Smashed Potatoes, Lacquered Carrots,
Petite Green Beans, Brown Butter Almonds,
Calvados Reduction

LEMON & ROSEMARY CHICKEN PAILLARD \$64 
Mushroom Risotto, Asparagus, Roasted Vine Ripe Tomato,
Lemon and Dijon Butter Sauce

12 HOUR BRAISED SHORT RIB \$66 
Sour Cream and Chive Whipped Potatoes,
Crispy Brussel Sprouts, Roasted Tomatoes,
Bordelaise Sauce

SEARED SALMON VERA CRUZ \$72 
Arroz Verde, Cilantro Oil Asparagus,
Charred Sweet Peppers and Corn,
Salsa Vera Cruz Puree

**CHICKEN MARGHERITA
WITH BUFFALO MOZZARELLA** \$64 
Crispy Sundried Tomato Polenta, Asparagus,
Fried Braised Swiss Chard, Lemon Capers Cream

BAKED EGGPLANT ROLLATINI \$62  
Orzo Risotto, Broccoli, Tomato Coulis, Olive Oil, Herbs

GRILLED CAULIFLOWER STEAK \$62  
Red Quinoa, Roasted Tomatoes, Brussel Sprouts,
Turmeric Vinaigrette

DESSERTS

(Select one)


TOASTED BROWN BUTTER POUND CAKE 
Berry Compote, Basil Syrup

MANGO, COCONUT & PASSION FRUIT MOUSSE 
Fresh Berries, Mango Coulis

CARAMEL FLAN 
Caramel Custard, Blackberries

FRESH LEMON TART 
Lemon Curd, Raspberry, Crème Chantilly

TRADITIONAL CHEESECAKE 
Graham Crumble, Blueberry, Caramel

CHOCOLATE DECADENCE 
Rich Chocolate Cake, Dark Chocolate Cream,
Chocolate Shavings, Strawberry

SEASONAL FRUIT TART 
Assorted Fruit, Pastry Cream, Apricot Glaze





LUNCH BUFFETS

All buffets are served with iced tea. 60 min service duration.

ARTISINAL DELI

\$74 per person

CREAMY CHICKEN AND VEGETABLE SOUP  

CAVATAPPI SALAD  

Red Kidney Beans, Olives, Artichoke Hearts, Sundried Tomatoes, Shaved Red Onions, Fresh Herb Vinaigrette

GARDEN SALAD  

Cucumbers, Tomatoes, Herbs, Champagne Vinaigrette

DELI MEATS 

Sliced Roast Turkey, Honey Ham, Salami, Roast Beef

DELI CHEESES 

Muenster, Cheddar, Swiss

ACCOMPANIMENTS 

Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Dill Pickles, Pepperoncinis, Mayonnaise, Dijon Mustard

FRESH BAKED ASSORTMENT OF WHOLE GRAIN, SOURDOUGH, RYE BREADS

KETTLE CHIPS

DESSERTS

ASSORTED COOKIES 

BROWNIES 

TASTE OF PROVENCE

\$84 per person

ARTICHOKE SALAD  

Roasted Tomatoes, Watercress, Hothouse Cucumbers

QUINOA SALAD  

Radicchio, Roasted Fennel, Bell Pepper, Lemon Dressing

ENTRÉES

(Choice of two)

HERB CHICKEN PAILLARD 

Picholine Olives, Tomatoes, Capers, Dijon Cream

CREAMY TUSCAN SALMON 

Shaved Fennel Slaw, Melted Leeks, Tomatoes, Preserved Lemon Butter Sauce

CHIANTI BRAISED SHORT RIB 

Roasted Mushrooms, Pearl Onion, Chianti Wine Reduction

ROASTED EGGPLANT ROLLATINI  

Heirloom Tomatoes, Swiss Chard, San Marzano Tomatoes

ACCOMPANIMENTS

CREAMY CAVATAPPI  

Asparagus, Mushrooms, Sundried Tomato, Tomato Basil Cream

ROASTED SEASONAL VEGETABLES 

Balsamic Reduction

CIABATTA DINNER ROLLS 

DESSERTS

CANNOLIS 

TIRAMISU 

TAILGATE BBQ

\$85 per person

BBQ CHOPPED SALAD  

Romaine, Charred Corn, Cucumbers, Feta, Red Onions, Tomatoes, Avocado Ranch

NICOISE POTATO SALAD  

Artichokes, Hard Boiled Eggs, Roasted Tomatoes, Green Beans, Olives, Herb Vinaigrette

ENTRÉES

(Choice of two)

ROSEMARY MARINATED CHICKEN BREAST 

Charred Peppers, Fried Jalapenos, Bacon, Cajun Cream Sauce

BBQ TRI TIP 

Bourbon BBQ Sauce, Grilled Scallions, Crisp Potato Wedge

SMOKED BABY BACK RIBS 

Marinated Cabbage, White BBQ Aioli Drizzle

VEGAN CHILI  

Ground Beyond "Meat", Pinto Beans, Stewed Tomatoes, Green Chile

ACCOMPANIMENTS

CREAMED CORN  

BROWN SUGAR & BACON BAKED BEANS 

CORN MUFFINS 

DESSERTS

BANANA PUDDING  

Nutella

APPLE PIE 

LUNCH BUFFETS (CONT.)

All buffets are served with iced tea. 60 min service duration.

RIKI TIKI

\$85 per person

ISLAND-STYLE MAC SALAD

Macaroni, Shredded Carrots, Scallions, Kewpie Mayo

BIBB LETTUCE & LYCHEE

Boston Lettuce, Lychee Fruit, Roasted Pineapple, Daikon Sprouts, Passion Fruit Vinaigrette

ENTRÉES

(Select two)

CRISPY ORANGE CHICKEN

Roasted Peppers, Pearl Onions, White Sesame Seeds

ASIAN BBQ PORK ROAST

Fermented Napa Cabbage, Edamame, Plum BBQ Sauce, Wonton Strips

SHOYU GLAZED SALMON

Charred Broccolini Salad, Mango Relish, Sweet Yakitori Sauce

CURRY TOFU

Green Curry, Coconut Milk, Opal Basil, Lemon Grass

ACCOMPANIMENTS

STEAMED JASMINE RICE

KING'S HAWAIIAN ROLLS

FURIKAKE

WOK CHARRED JULIENNE VEGETABLES

DESSERTS

BUTTER MOCHI

MANGO COCONUT TAPIOCA

TIME FOR SOME BAJA

\$84 per person

CILANTRO LIME COLESLAW

Toasted Pepitas

MIXED GREEN SALAD

Hearts of Palm, Heirloom Tomatoes, Avocado, Queso Fresco, Cilantro Dressing

TORTILLA CHIPS & MOLCAJETE SALSA

ENTRÉES

(Select two)

ACHIOTE ROASTED CHICKEN

Sautéed Tomatoes, Cilantro, Charred Jalapenos

SEARED BEEF FAJITAS

Sautéed Bell Peppers and Onion

CILANTRO MOJO PORK CARNITAS

MUSHROOM AND CHEESE EMPANADA

Salsa and Chipotle Aioli

ACCOMPANIMENTS

WARM CORN & FLOUR TORTILLAS

CILANTRO RICE

BORACHO BEANS

Bacon, Pico De Gallo

CONDIMENTS

Shredded Cabbage, Diced Tomatoes, Onions, Shredded Cheese, Shaved Radish, Pickled Jalapenos, Guacamole, Sour Cream

DESSERTS

CINNAMON CHURROS

Dulce De Leche

KAHLUA FLAN

IT'S A WRAP!

\$80 per person

POTATO LEEK SOUP

Crispy Onion, Chives

SPINACH & FRISEE SALAD

Walnuts, Cranberries, Braeburn Apples, White Balsamic Dressing

ROASTED CAULIFLOWER SALAD

Chickpeas, Black Kale, Onion, Parsley, Lemon Dressing

CAVATAPPI PASTA SALAD

Roasted Tomatoes, Carrots, Fresh Herbs, Italian Dressing

GREEK CHICKEN WRAP

Cucumbers, Feta, Tomatoes, Shredded Lettuce, Hummus

STEAK WRAP

Roasted Peppers, Onions, White Cheddar, Dijonnaise

TURKEY WRAP

Sweet Chili Aioli, Provolone, Lettuce, Roasted Tomatoes

ACCOMPANIMENTS

Dijon Mustard, Yellow Mustard, Chive Mayo

Sea Salt Potato Chips

Cookies, Brownies, Blondies

GRAB & GO

Lunches are “walking” lunches and are served in “to go” packaging.

BOXED LUNCHES

\$70 per person

Includes whole fruit, chef's choice of individual salad, potato chips, choice of sandwich or wrap, chef's choice dessert, choice of soft drink or bottled water.

SANDWICHES

(Choice of up to 2 sandwiches or wraps)

ROAST BEEF

Chipotle Aioli, Smoked Gouda, Tomato, Crisp Lettuce, Pretzel Bun

HONEY BAKED HAM

New York Cheddar, Goat Cheese Tomato Jam, Crisp Lettuce, Tomato, Brioche Bun

ROASTED TURKEY

Havarti, Arugula, Tomato, Avocado, Focaccia, Dijonnaise

WRAPS

CHICKEN CAESAR

Grilled Chicken Breast, Romaine, Shaved Parmesan, Garlic Aioli, Spinach Tortilla

TURKEY CLUB

Smoked Turkey Breast, Applewood Bacon, Tomato, Red Leaf Lettuce, Basil Mayonnaise, Tortilla

GRILLED STEAK

Roasted Peppers, Leaf Lettuce, Garlic Aioli, Crispy Shallots, Tortilla

ROASTED VEGETABLE*

Grilled Portabella, Roasted Red Peppers, Spinach, Sun Dried Tomatoes, Herb Goat Cheese, Spinach Tortilla

MEDITERRANEAN*

Romaine, Tomato, Cucumber, Kalamata, Feta, Hummus, Oregano Dressing





RECEPTIONS

HORS D'OEUVRES

Minimum 75 pieces per item.

Butler passed attendant fee at \$150, one attendant per 75 guests.

COLD

\$12 per piece

AHI POKE 🌱

Dynamite Sauce

BAJA SHRIMP CEVICHE 🌱

Fresh Lime Tortilla Crisp

CURRY CHICKEN SALAD 🌱

Phyllo Cup

DEVEILED EGGS 🌱

Caviar

BABY RED POTATO 🌱

Boursin Cheese, Crisp Bacon

TOMATO BRUSCHETTA 🌱

Heirloom Tomatoes, Mozzarella, Micro Basil

ANTIPASTO SKEWER 🌱 🌱

Olives, Artichoke, Roasted Tomatoes, Bocconcini

BRIE CHEESE AND WALNUTS 🌱

Fig Jam, Toasted Crostini

BUFFALO MOZZARELLA 🌱

Cherry Tomato, Pesto, Toasted Focaccia

CRAB CROSTINI

Lemon Taragon Aioli



HORS D'OEUVRES

Minimum 75 pieces per item.

Butler passed attendant fee at \$150, one attendant per 75 guests.

HOT

\$12 per piece

VEGETABLE SPRING ROLLS

Thai Sweet Chili

MINI BEAN BURRITOS

Molcajete Salsa

CHICKEN SAMOSA

Mango Chutney

LOBSTER CORN DOGS

Cajun Caper Aioli

BACON WRAPPED SHRIMP

Pineapple BBQ Sauce

CHICKEN SATAY

Mole

CRAB CAKE

Remolade

SPICY SAUSAGE CALZONE

San Marzano Tomato Sauce, Basil

QUINOA FALAFEL

Lemon Tahini

LAMB MEATBALLS

Tzatziki, Micro Herbs

COCONUT SHRIMP

Mango Chili Sauce

CLASSIC BEEF WELLINGTON

Tarragon Chimichurri

BEEF YAKITORI

Hoisin Glaze

PORK POTSTICKER

Sweet Chili Sauce





SIGNATURE DISPLAYS

Prices are based on a 60 minute reception with a minimum guarantee of 30 people.
Prices and selection subject to change.

CALIFORNIA ARTISAN CHEESE GUILD

\$42 per person

Selection of Fine Cheeses from the World-Famous Creameries of California's Coast

Point Reyes Blue Cheese, Red Hawk Triple Cream, Point Reyes Gouda, Toma Cheese, Cowgirl Creamery Brie

Fig Jam, Local Honey

Crostini, Assorted Crackers, Baguette

CALIFORNIA FARMERS MARKET CRUDITÉ

\$28 per person

Heirloom Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccolini, Radishes, Peppers

Red Pepper Hummus, Grilled Onion Dip

ANTIPASTO DISPLAY

\$38 per person

Roasted Peppers, Balsamic Cipollini Onions, Artichoke Hearts, Cornichons, Cherry Peppers, Olives

Smoked Gouda, Feta Cheese, Bocconcini

Prosciutto, Mortadella, Bresaola

Whole Grain Mustard, Crostini, Assorted Crackers

"SWEET"-CUTERIE

\$35 per person

Assorted Fruit, Red Vines, Chocolate Covered Pretzels, Yogurt Raisins

Hazelnut Wafers, Moon Pies, Skewered Marshmallows, Oreos, Coconut Macaroons, Wedding Cookies

Dulce de Leche Dip, Nutella Dip



SIGNATURE DISPLAYS (CONT.)

Prices are based on a 60 minute reception with a minimum guarantee of 30 people.
Prices and selection subject to change.

SO. CAL SUSHI

Market Price

Minimum of 3 pieces per person for a 30-minute reception. 100 piece minimum.

Minimum of 5 pieces per person for a 1-hour reception

Add a Sushi Chef to create maki, nigiri, hands rolls and sashimi selections for \$375 per Sushi Chef

ROLLS 🍣

\$10 per piece

California Roll

Yellow Fin Tuna

Organic Veggie Roll

SPECIAL SUSHI 🍣

\$11 per piece

Nigiri Combo

Assorted Fresh Slices of Fish on Hand

Fresh Cut Sashimi

Chef's Choice of Assorted Fresh Slices of Fish

Makizushi Roll

ALL SERVED WITH:

Pickled Ginger, Wasabi, Soy Sauce

BRIE EN CROUTE

\$16 per person

Local Honey, Fig Jam

Sliced Baguette

BUTCHER BLOCK

Pricing based on 60 minute service. Prices and selection subject to change. Chef attendant required per station at \$275 per attendant. One attendant per 100 guests.

PRIME RIB OF BEEF 🍖

\$1100 (Serves 30 people)

Au Jus, Creamed Horseradish, Potato Puree, Buttery Asparagus, French Rolls

ROAST BEEF TENDERLOIN 🍖

\$900 (Serves 20 people)

Bearnaise, Roasted Fingerling Potatoes, Seasonal Vegetables, Sourdough Rolls

BFF

\$700 (Serves 40 people)

Whole Asian Style Fried Local Sea Bass, Cucumber Namasu, Dynamite Sauce, Bao Buns

BLACK PEPPER CRUSTED NEW YORK STRIP LOIN 🍖

\$900 (Serves 30 people)

Roasted Fingerling Potatoes, Roasted Petite Carrots, Red Wine Demi, Brioche Rolls

SMOKED BEEF BRISKET 🍖

\$860 (Serves 25 people)

Barbecue Sauce, Creamy Coleslaw, Baked Beans, Cornbread

ROSEMARY CRUSTED TURKEY

\$800 (Serves 25 people)

White Cheddar Scallop Potatoes, Green Bean Casserole, Turkey Gravy, Cranberry Chutney



RECEPTION STATIONS

Stations are designed for 90 minutes and to be used as enhancement for receptions or in combination of three or more.

STREET TACOS 🌮

\$38 per person (Select 2)

GRILLED CARNE ASADA

CHILI SMOKED CHICKEN

THELMA BEER BATTERED COD

CHIPOTLE PORTOBELLO MUSHROOMS

FRESH CORN TORTILLAS

CONDIMENTS

Pico de Gallo, Roasted Tomato Salsa, Shaved Cabbage, Queso Fresco

CRAFT PUB SLIDERS

\$140 per dozen

Minimum 3 doz per item | Served on slider buns

WAGYU

Onion Jam, Dijonnaise, Pickle Chip, Cheddar Cheese

GOCHUJANG FRIED CHICKEN

Savoy Slaw, Pickle, Gochujang Aioli, Jack Cheese

BBQ PULLED PORK

Cilantro Jicama

QUINOA BLACK BEAN 🌱

Roasted Tomatoes, Onion Jam, Balsamic Reduction

CHICKEN PARMESAN

Roasted Romas, Buffalo Mozzarella

SNAP-O-RAZZO DAWG

Chiptole Crema, Pico de Gallo

RED WINE BRAISED SHORT RIB

Creamed Horseradish, Pickled Onions

CONDIMENTS

Shredded Lettuce, Tomato, Pickles, Sriracha Mayo, BBQ Sauce, Dijon Mustard, Cheddar Cheese, Pepper Jack Cheese

CHICKEN COUP

\$32 per person

ZESTY BUFFALO WINGS 🌮

Charred Citrus, Red Hot Butter Sauce

CHIPOTLE BBQ WINGS 🌮

Green Onions, Crispy Onions

SWEET THAI CHILI WINGS 🌮

Sesame Seeds, Crushed Peanuts, Cilantro

GOCHUJANG CHICKEN WINGS

Tonkatsu Yogurt Dipping Sauce

CONDIMENTS

Carrots, Celery Sticks, Chunky Blue Cheese Dressing, Buttermilk Ranch

TIMES SQUARED PIZZA

\$32 per person

Rustic 1/2 Sheet Pizzas (Choose 3)

MARGHERITA 🍷

BBQ CHICKEN

PEPPERONI

PESTO SHRIMP

TARTUFO FUNGI

CONDIMENTS

Grated Parmesan, Chili Flakes

CATALINA ON ICE 🌮

\$60 per person

AGRUMATO SCENTED JUMBO SHRIMP

PACIFIC OYSTERS ON THE HALF SHELL

HERB MARINATED GREEN LIP MUSSELS

SNOW CRAB CLAWS

CONDIMENTS

Mignonette, Horseradish Cocktail, Riki Tiki Hot Sauce, Roasted Pepper Tartar Sauce, Fresh Lemon



RECEPTION STATIONS (CONT.)

Stations are designed for 90 minutes and to be used as enhancement for receptions or in combination of three or more.

BYO ULTIMATE MAC N CHEESE

\$45 per person

CRISPY SHREDDED PORK BELLY

BONE MARROW BRAISED SHORT RIB

TOPPINGS

Onion Straws, Shitake Mushrooms, Heirloom Cherry Tomatoes, Cherry Peppers, Scallions, Shaved Parmesan, Buttered Herbed Bread Crumbs

PASTA BAR

\$46 per person

CAVATAPPI

Spicy Sausage, Braised Fennel, Roasted Pepper, Tomato Basil

CHEESE TORTELLINI

Herb Roasted Chicken, Baby Spinach, Wild & Domestic Mushroom, Almond Cream Sauce

PENNE PASTA

Lemon Garlic Rock Shrimp, Capers, Caramelized Onion, Romesco Sauce

QUINOA BLACK BEAN

Roasted Tomatoes, Onion Jam, Balsamic Reduction

ACCOMPANIMENTS TO INCLUDE

Breadsticks, Parmesan, Olive Oil, Red Pepper Flakes, Black Pepper

JUST “POKÉ” AROUND

\$40 per person

AHI TUNA

LOMI LOMI SALMON

Roasted Red Beets with Rice Wine

Sushi Rice, Brown Rice

Masago, Scallions, Cucumbers, Nori Strips, Wakame Salad, Edamame, Pickled Ginger, Wasabi, Gluten Free Poke Sauce, Sriracha Mayo, Furikake

NUEVA LATINA ENSALADA & SALSA BAR

\$39 per person

GUACAMOLE CART

Fresh Hass Avocados, Lime, Jalapeño, Onion, Sea Salt, Cilantro

Fire Roasted Tomato Salsa, Salsa Verde, Guajillo Salsa

White Corn Salad

Tajin, Cilantro, Queso Fresco

Watermelon Salad

Sliced Onion

Hecho en Casa Tortilla Chips





DINNER



PLATED DINNERS

Three course plated dinner includes a choice of soup or salad, entrée, dessert, artisan bread, Lavazza coffee, decaffeinated coffee and a selection of assorted teas.

Selection for first course must be identical for every guest. Alternating dessert include a \$5.00 per person surcharge. Split menus priced at the highest entrée selection prices and selection subject to change.

SOUPS

ASPARAGUS

Asparagus Fritters, Chives

ROASTED BUTTERNUT SQUASH

Toasted Pepitas, Crème Fraiche, Sautéed Apple

LOBSTER BISQUE

Fleuron, Chive Cream

VEGAN WHITE BEAN & SPINACH

Sweet Chiles

TORTILLA SOUP

Street Corn Relish, Cilantro Oil

SALADS

ORGANIC BABY FIELD LETTUCES

Petite Heirloom Tomatoes, Breakfast Radishes,
Pickled Sweet Chilies, House Herb Vinaigrette

SPINACH SALAD

Chopped Bacon, Diced Egg, Sliced Almonds,
Shaved Red Onions, Sherry Vinaigrette

SWEET GEM WEDGE

Cherry Tomatoes, English Cucumber,
Fire Roasted Peppers, Goat Cheese,
Lemon Garlic Dressing

CAPRESE

Vine Ripened Tomatoes, Bocconcini, Micro Basil Pesto,
Balsamic Glaze, Temecula Olive Oil

LOCAL GREENS

Wild Arugula, Baby Kale, Golden Raisins,
Marcona Almonds, Curried Vinaigrette

ENTRÉES

(Select 1)

FILET MIGNON

\$133 per person

Truffle and Parmesan Dauphinoise Potatoes,
Carrot Wrapped Asparagus, Herb Crusted Tomatoes,
Red Wine Reduction

PEPPER CRUSTED NEW YORK SIRLOIN

\$119 per person

Potato Puree, Thyme and Sea Salt Rainbow Carrots,
Buttery Asparagus, Cognac Morel Sauce

PAN SEARED LOCAL CHILEAN SEABASS

\$110 per person

Creamy Mascarpone Polenta, Wilted Spinach,
Charred Broccolini, Tamarind Butter Sauce

PAN ROASTED SALMON

\$105 per person

Asparagus Risotto, Orange and Honey Petite Carrots,
Haricot Verts, Tarragon Beurre Blanc

BRASIED SHORT RIB

\$108 per person

Buttery Potato Mousseline, Baby Turnips, Romanesco,
Red Wine Reduction

ALL NATURAL CHICKEN BREAST

\$99 per person

Garlic Smashed Potatoes, Braised Rainbow Chard,
Wild Mushroom Sauce

COMBINATIONS

CHIANTI BRAISED SHORT RIB & PROVENCALE SHRIMP

\$130 per person

Truffle Butter Broccoli, Buttery Whipped Potato,
Balsamic Pickled Cipollini Onions, Chianti Demi,
San Marzano Tomatoes

BEEF TENDERLOIN & DAY BOAT SCALLOPS

\$165 per person

Truffle Dauphinoise Potatoes, Carrot Wrapped Asparagus,
Spinach with Tomatoes, Green Peppercorn Sauce,
Roasted Shallot Butter

SEARED AIRLINE CHICKEN AND SALMON

\$135 per person

Roasted Garlic Mashed Potatoes, Braised Chard,
Heirloom Carrots, Whole Grain Mustard Cream,
Red Wine Demi

VEGETARIAN OPTIONS

EGGPLANT ROLLATINI

\$90 per person

Roasted Garlic, Zucchini, Yellow Squash,
San Marzano Sauce, Coconut Cream Polenta

VEGETABLE NEAPOLITAN

\$90 per person

Tomato Coulis, Mushroom Risotto, Basil Oil





DESSERTS

COCOA NIB BROWNIE CAKE

Butterscotch Pudding, Caramel Sauce, Chocolate Garnish

TROPICAL S'MORES

Graham Crust, 58% Chocolate, Passion Fruit Curd, Marshmallow Fluff, Toasted Coconut

SALTED CARAMEL PANNA COTTA

Chocolate Cream, Candied Cocoa Nibs

CLASSIC CARROT CAKE

Cream Cheese Mousse, Salted Pecans, Mango Gastrique

LEMON OLIVE OIL CAKE

White Chocolate Cream, Lemon-Lime Curd, Blackberries, Pistachio Brittle

MILK CHOCOLATE PUDDING

Port Braised Berries, Chantilly Cream

WARM DARK CHOCOLATE CAKE

Espresso Kulfi

MIXED BERRY COBBLER

Cream Cheese Streusel, Saffron Kulfi

CARAMEL BANANA BREAD PUDDING

Toasted Coconut Kulfi

BUFFETS DINNERS

Buffet selections require a minimum of 50 guests. All buffets include Lavazza coffee, decaffeinated coffee and assorted teas. Maximum service of one and a half hours. \$12.00 Additional per guest for buffets under 50 people.

TASTE OF ITALY

\$140 per person

SALADS

ARUGULA AND KALE SALAD

Roasted Tomatoes, Crisp Prosciutto, Roasted Beets, White Balsamic

PANZANELLA SALAD

Roasted Red Peppers, Roma Tomatoes, Capers, Red Onions

ANTIPASTO SALAD

Artichokes, Cherry Peppers, Salami, Pepperoncini, Kalamata Olives, Provolone, Oven Roasted Tomatoes, Herb Vinaigrette

ENTRÉES

(Select 3)

TUSCAN VEGAN RIGATONI

Heirloom Teardrop Tomatoes, Torn Basil, Baby Spinach, Pesto Mushroom Sauce

GRILLED FLAT IRON STEAK

Mascarpone Polenta, Cippolini Onions, Cremini Mushrooms, Herb Jus

SALMON PUTTANESCA

Tomato, Artichoke, Caper Berry, Charred Lemon, Basil Oil

PAN SEARED NATURAL CHICKEN BREAST

Pancetta Orzo Pilaf, Preserved Lemon and Caper Sauce

ACCOMPANIMENTS

FOUR CHEESE RISOTTO

Parmesan, Mascarpone, Gruyere, Swiss, Truffle Oil

ROASTED ROOT VEGETABLES

Pesto, Garlic Confit

CIABATTA ROLLS

DESSERTS

ESPRESSO CHOCOLATE TORTE

AMARETTI BUDINO

PISTACHIO CANNOLI

SOUTH OF THE BORDER

\$151 per person

SALADS

TJ CAESAR SALAD

Hearts of Romaine, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Classic Dressing

SHRIMP CEVICHE

Onion, Tomato, Avocado, Cucumber, Heirloom Tomato, Jicama, Lime Tajin Vinaigrette

ENTRÉES

(Select 3)

CUMIN AND CHILI CRUSTED MAHI MAHI

Modelo Cerveza Veracruz, Roasted Tomato Pico De Gallo

CHIMICHURRI CRUSTED SIRLOIN

Roasted Jalapenos, Pearl Onions, Arbol Demi

MOJO PORK CARNITAS

Pickled Vegetables, Cilantro, Ancho Chile Sauce

ASADO CHICKEN BREAST

Mexican Street Corn Relish, Tequila Lime Crema

CHILE RELLENOS

Mild Chiles, Jack Cheesee

ACCOMPANIMENTS

WARM CORN & FLOUR TORTILLAS

CILANTRO RICE

BORRACHO BEANS

CONDIMENTS

Shredded Lettuce, Diced Tomatoes, Salsa Fresca, Roasted Salsa, Guacamole, Crema

DESSERTS

ARROZ CON LECHE

ABUELITA POT DE CRÈME

CHOCOFLAN



BUFFETS DINNERS (CONT.)

Buffet selections require a minimum of 50 guests. All buffets include Lavazza coffee, decaffeinated coffee and assorted teas. Maximum service of one and a half hours. \$12.00 Additional per guest for buffets under 50 people.

CALIFORNIA DREAMING

\$160 per person

STARTERS

SEAFOOD ON ICE 🍤

Jumbo Prawns, Snow Crab Claws, Oysters on the Half Shell, Mignonette, Cocktail Sauce, Lemons

NEW ENGLAND CLAM CHOWDER

Water Crackers, Chives, Tabasco

CALIFORNIA SALAD 🥗 🍷

Shaved Vegetables, Goat Cheese, Tear Drop Tomatoes, Herb Vinaigrette

GRILLED ASPARAGUS SALAD 🥗 🍷

Roasted Tomatoes, Hazelnut Vinaigrette

ENTRÉES

PORCINI DUSTED SEARED ATLANTIC SALMON 🍷

Roasted Tomato Relish, Saffron Butter Sauce

GRILLED BEEF MEDALLIONS 🍷

Roasted Mushrooms, Potatoes with Wilted Greens, Peppercorn Sauce

PAN SEARED CHICKEN DIANE 🍷

Bacon, Pearl Onions, Classic Diane Sauce

ACCOMPANIMENTS

THREE CHEESE POTATO DAUPHINOISE 🍷

CHARRED BROCCOLINI 🥗 🍷

Balsamic Tomato Relish

ARTISAN BREAD & BUTTER

DESSERTS

PASSION FRUIT MOUSSE CAKE

MANGO CHEESECAKE

STRAWBERRY CREAM PIE

SO CAL BBQ

\$173 per person | Chef Attendant Required

SALADS

ALL AMERICAN CHEF SALAD 🍷

Ham, Cheddar Cheese, Hard boiled Eggs, Olives, 1,000 Island Dressing

CLASSIC WEDGE SALAD 🍷

Bacon, Tomatoes, Blue Cheese, Ranch Dressing

GRILLED ASPARAGUS PLATTER 🍷

Pancetta, Crumbled Goat Cheese, Lemon Olive Oil

ENTRÉES

CAJUN DUSTED BBQ JUMBO PRAWNS 🍷

White Cheddar Grits, Cognac Cajun Butter Sauce

SAGE ROASTED MARY'S CHICKEN

Crispy Onions, Roasted Brussels Sprouts, Creamy Chicken Gravy

SANTA MARIA-STYLE TRI TIP 🍷

Tillamook Cheddar Polenta, Red Eye BBQ Sauce

ACCOMPANIMENTS

CHEDDAR & LEEK POTATO GRATIN 🍷

BUTTERY CORN ON THE COB 🍷

Whipped Butter, Chili Powder, Sea Salt

HOGS HEAD CHEESE COLLARD GREENS 🍷

Bacon, Mushroom, Garlic, Chili Flakes

JALAPENO CHEESE CORN BREAD

BUTTERMILK BISCUITS

Honey Butter

DESSERTS

STRAWBERRY SHORTCAKE

Whipped Cream

PEACH COBBLER

Vanilla Ice Cream

CHILLED CHOCOLATE BREAD PUDDING



BAR

Bar minimum is \$500.00 per event.

If minimum is not met, a labor fee of \$175.00 per hour will apply.

WELL

\$15

WHEATLEY VODKA

FARMER'S ORGANIC GIN

MILAGRO SILVER TEQUILA

PELTON DE LA MUERTA MEZCAL

MOUNT GAY ECLIPSE RUM

BULLEIT BOURBON

DEWAR'S WHITE LABEL SCOTCH

DELUXE

\$17

WHEATLEY VODKA

GRAY WHALE GIN

LALO TEQUILA

DOS HOMBRES MEZCAL

MOUNT GAY RUM

BUFFALO TRACE BOURBON

GLENFIDDICH 12 YEAR SCOTCH

REDEMPTION RYE WHISKEY

PREMIUM

\$19

TITO'S HANDMADE VODKA

HENDRICKS GIN

DON JULIO BLANCO TEQUILA

DOS HOMBRES MEZCAL

APPLETON SIGNATURE RUM

1792 SMALL BATCH BOURBON

BRUICHLADDICH CLASSIC SCOTCH

WHISTLEPIG PIGGYBACK WHISKEY

BEER, WINE, NON-ALCOHOLIC BEVERAGES

DOMESTIC BEER \$10

IMPORTED BEER \$12

MICRO BREW BEER \$12

HOUSE WINE \$15

SOFT DRINKS \$8

SPRING & MINERAL WATER \$8



BAR PACKAGES

Bar minimum is \$500.00 per event.

If minimum is not met, a labor fee of \$200.00 per hour will apply.

BEER/WINE (SOFT BAR)

FIRST HOUR \$26 | EACH ADDITIONAL HOUR \$14

WELL

FIRST HOUR \$31 | EACH ADDITIONAL HOUR \$19

DELUXE

FIRST HOUR \$37 | EACH ADDITIONAL HOUR \$20

PREMIUM

FIRST HOUR \$41 | EACH ADDITIONAL HOUR \$25





WINE

REDS

Cabernet Sauvignon

JOSH CELLARS \$60

WILSON DANIELS ROUTESTOCK \$80

Pinot Noir

JOSH CELLARS \$60

DUCKHORN GOLDENEYE \$75

Merlot

JOSH CELLARS \$60

PROVENANCE \$75

WHITES

Chardonnay

JOSH CELLARS \$60

LA CREMA RUSSIAN RIVER \$80

Sauvignon Blanc

JOSH CELLARS \$60

LOVEBLOCK TERLATO \$75

Pinot Grigio

JOSH CELLARS \$60

Sparkling

VILLA SANDI PROSECCO \$60

MOET HENNESSY VEUVE CLICQUOT \$110

EVENT GUIDELINES

FOOD & BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through the Town and Country San Diego. We do not allow outside food or beverage to be provided in our event and banquet spaces by either clients or attendees with the exception of prearranged specialty cakes with a plating fee and wine/champagne with a corkage fee.

PRICING, SERVICE CHARGE & STATE TAX

All menu pricing listed will be subject to 27% service charge. California state sales tax, currently 7.75%, is calculated on the total of all charges including service charge. Service charge and taxes are subject to increase without notice. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax.

EXPECTED NUMBER/GUARANTEES

To ensure proper and seamless execution of your events, all catering orders must be received with selections no later than 30 days prior to the start of the events. Signed Banquet Event orders must be received with signature 14 days, two weeks, prior to the start of the event with a reasonable expected number. A final confirmation of attendance or "guarantee" is required by noon, three (3) business days prior to the start of the first program function. If a guarantee is not received, the Resort will charge for the expected number of guests as indicated in the original Letter of Agreement. The number you guarantee is not subject to reduction. Final billing will be based on the greater number, guarantee or actual attendance. We will set for 3% over upon request.

CHOICE MENU SELECTION

Chef will gladly accommodate up to a three-entrée selection, that would include the vegetarian option, for plated/choice meals.

THE FOLLOWING WILL APPLY SHOULD YOU CHOOSE THIS OPTION:

- An exact count of each entrée must be provided by noon a minimum of (7) business days prior to your event date.
- If there is a price difference between entrées, the highest priced entrée will prevail for all entrées.
- Contact must provide one place card per guest indicating each selection.

Our printed menu selections are recommended suggestions; however, our team is happy to customize or modify existing banquet menus to meet your needs. Contracted food and beverage/menu discounts and concessions do not apply to custom or modified menus.

DISPLAYED FOOD/BUFFETS

Buffet and display items will be presented for a maximum of one hour (60 min) to one-and-one-half hours (90 min) – unless otherwise noted. Food Displays and/or Buffets offer specific quantities of food. Food Preparation is based on one serving per person and should be guaranteed for the total attendees. Additional servings may be purchased at appropriate prices.

BUFFET MINIMUMS

A minimum of 25 guests is required for all buffet breakfast, break packages and lunches. With less than 25 guests a \$200.00 labor fee will apply. Dinner buffets for less than 50 guests, a labor fee of \$300.00 will apply.

BAR

The Town and Country Resort will supply one bartender per 100 guests. Each bar is required to make \$500.00 in revenue in order to waive the bartender fee of \$200.00 per bar per event. Any additional bartenders requested beyond these guidelines is subject to the \$200.00 fee. It is our policy, in accordance with our liquor license, that beverages only be dispensed by certified Resort bartenders/employees. The Town and Country Resort reserves the right to request proper identification from any guests ordering alcoholic beverages. Alcoholic Beverage service may be denied to any guests who appear intoxicated or are underage. No outside alcoholic beverages/containers may be brought into an event by guests.

SUSTAINABILITY & QUALITY COMMITMENT

The Town and Country Resort is proud to present the finest in local, seasonal products and sustainable proteins. Our menus have been created to include fresh, locally sourced and healthy choices. To ensure your event is executed to the highest level of perfection, we will use careful judgement on minimum quantities of food requested in accordance with guaranteed number of guests.

DECORATIONS

All decorations must meet with the approval of the Resort and the San Diego Fire Marshal. Smoke or fog machines require dedicated fire watch secured through the Resort Security Department. The Resort will not permit the affixing of any items to the walls or ceiling of the rooms unless written approval is given by the event department.

TIMING AND ROOM RESETS

The Resort schedules staff based on the agreed Event Orders submitted. If a room set is changed within 24 hours of the start of the function there will be a \$500 labor fee assessed. Changes to timing can incur extended shifts, any function time moved more than 30 mins prior to the agreed start or extended past the agreed end will incur a fee of \$300 per hour or fraction thereof.

OUTDOOR FUNCTIONS, WEATHER, NOISE ORDINANCE

All outdoor functions and amplified music must conclude no later than 10:00 p.m. In accordance with the local city ordinances and the respect for other Resort guests, volume of events must be limited to 80db.

WEATHER CALLS WILL BE MADE BY THE CLIENT UPON RECOMMENDATION OF THE EVENT MANAGER AND BANQUET MANAGER.

- Breakfast Functions: evening before by 8 p.m.
- Lunch Functions: by 8 a.m.
- Dinner Functions: by 2 p.m.

If the client is unavailable the decision will be made on the client's behalf in favor of moving indoors at a threshold of 40% chance of showers. Use of pool area for event space will incur a per event fee that includes the removal and reset of existing furniture, set up and teardown of banquet furniture and cleaning. No glass décor or service ware may be used in the pool area.

NUTRITION SYMBOLS



VEGETARIAN



VEGAN



GLUTEN FREE