



Town and Country
SAN DIEGO



BANQUET MENUS
2020

FOOD AND BEVERAGE 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.

PRICING, SERVICE CHARGE & STATE TAX

A 25% service charge is added to all food and beverage. California state sales tax is calculated on the total of all charges including service charge. Service charge and taxes are subject to increase without notice.

GUARANTEES

All catering orders must be received with selections and a signature no later than 14 days prior to the start of the event. In order to provide seamless service for your guests, a final confirmation of attendance or "guarantee" is required by noon, three (3) business days prior to your event. Should guarantee fall below 90% of the contracted number, the master account will be billed based on 90% of the contractual commitment. If a guarantee is not received, the resort will charge for the expected number of guests as indicated in the original Letter of Agreement.

PLATED MENU SELECTION

Chef will gladly accommodate a three-entrée selection, including a vegetarian option, for plated 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) days 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

DISPLAYED FOOD

Food Displays 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. Food items will be displayed for a *maximum* of one to one and one half hours.

BUFFET MINIMUMS

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

BAR

The Town and Country 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 \$175.00 per hour. Any additional bartenders requested beyond these guidelines is subject to the \$175.00 per hour.

SEASONALITY

Town and Country San Diego 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.

QUALITY COMMITMENT

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.

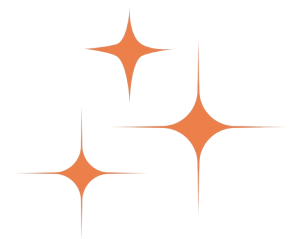


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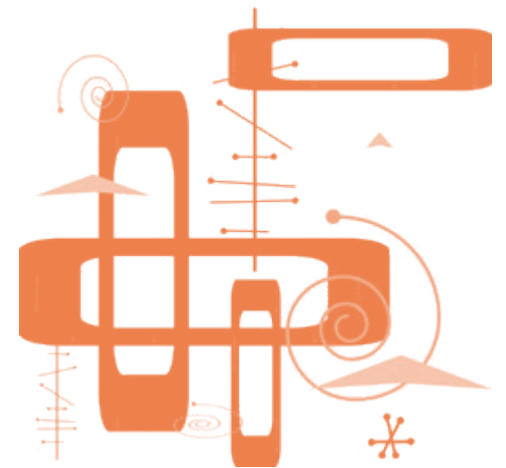
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FROM THE BAR



BREAKFASTS EXPERIENCE



BREAKFAST EXPERIENCE

*Buffet Selections Require a Minimum of 25 Guests
Maximum Service of One Hour*

Town & Country Continental

Our Daily House Juice Blend

Orange, Apple and Cranberry Juices

Regular & Decaffeinated Coffee and Herbal Tea

Seasonal Fruit Salads with Fresh Berries

Daily Breakfast Bakery Selection: Toast, Jellies, Jams, Whipped Butter

Enhancements

Start with the Town & Country Continental and create your customized breakfast buffet from the following items. Select any **four items** from seven choices below. Prices noted below are available only as an addition to the Town & Country Continental and are sold on a per guest basis for the entire guarantee, and not for a portion thereof.

Eggs

Scrambled Eggs

Whole Egg Soufflé with Shrimp, Tomato and Cilantro

Egg White Soufflé with Spinach, Goat Cheese, Herbs, Parmesan

Classic Eggs Benedict with Smoked Paprika Hollandaise

Poached Egg with Steamed Rice and Stir Fry Vegetables

Organic Hard Boiled Eggs

Potatoes & Rice

Town & Country Golden Tots

Country Style Potatoes

Potato Hash with Roasted Peppers and Onions

Brown Rice

Sticky Rice

Meats

Thick Cut Smoked Applewood Bacon

Pork Sausage Bangers, Fresh Sage

Spicy Pork Kielbasa

Country Style Pork Sausage Patty

Carved Spiral Ham

Smoked Turkey Bacon

Turkey Apple Sausage

Sandwiches, Burritos, Wraps

Whole Egg Breakfast Burrito, Chorizo and Cheese

Breakfast Tacos with Scrambled Eggs, Cheese, Fresh Salsa

Croissant Sandwich with Fried Egg, Cheddar and Smoked Ham

Vegan Lavosh Wrap with Spinach, Tomato, Mushroom and Hummus

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



BREAKFAST ENHANCEMENTS

*Buffet Selections Require a Minimum of 25 Guests
Maximum Service of One Hour*

Sweets

Pan Seared Cheese Blintzes with Raisin Basil Sauce
Sliced Bread Pudding French Toast with Apple Butter
Classic Buttermilk Pancakes
Yeast Batter Waffles with Caramel Syrup

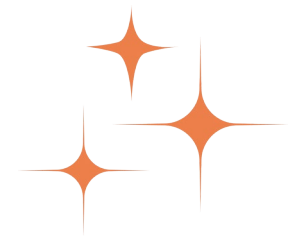
Bowls

House Blend Organic Granola with Honey
Acai Bowls with Berry Puree, Nut Milk, Bananas and Whole Berries
Bircher Muesli
Steel-Cut Oatmeal
Chia Porridge, Kiwi and Cashew Cream

Yogurts

Fage Greek Yogurt
Coconut Yogurt
Yogurt Parfaits

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



BREAKFAST ENHANCEMENTS

Enhance your breakfast experience with the following stations. Prices noted below are available only as an addition to the Town & Country Continental and are sold on a per guest basis for the entire guarantee, and not for a portion thereof. Attendant required per station.

Dunk A Donut

Whole Donuts

Donut Holes

Cake and Raised

Single Origin Chocolate Fondues

Nut and Fruit Fillings

Toppings

Omelets By Design

Poached Rock Shrimp, White Cheddar, Diced Tomatoes,

Red Onion and Avocado

Vegetarian, Asparagus, Oven Roasted Tomatoes, Peppers, Spinach,

Onion, Herb Goat Cheese, Whole Eggs or Egg Whites

Smoked Bacon, Ham, White Cheddar and Green Onions

First Taco of the Day

Fresh Scrambled Eggs

Grilled Tofu

Homemade Salsas

Chopped Avocado

Charro Beans

Flour or Corn Tortillas

Stuff Your Croissant

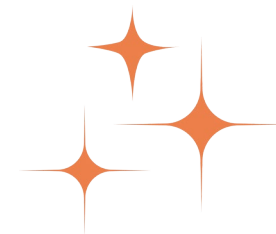
Pastry Crème

Kirchas Syrup

Homemade Jam

Berries

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



BREAKS



BREAKS

Thirty Minutes of Service; Required Minimum of 25 Guests.

Coffee Break

Energize your attendees with freshly brewed coffees and teas served with a selection of cream, milk, skim milk, almond milk and soy and sugars.

Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas and Herbal Infusions

30 Minutes

Half Day (4 Hours)

All Day (8 Hour Max)

Beverages

Cold Pressed Juices

Assorted Soft Drinks

Coconut Waters

Bottled Waters (still & sparkling)

Assorted Frappuccino

Red Bull Energy Drinks (Regular & Sugar-Free)

Bottled Fruit Juices

Flavored Bottled Honest Tea

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Smoothie Bar

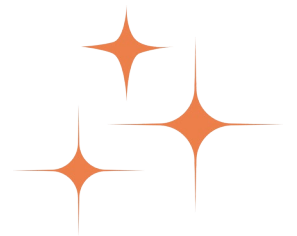
Acai Berry and Yogurt Smoothie topped with Organic Granola

Coconut Juice and Milk, Tapioca Boba and Cocoa Nibs with

Dried Coconut

Almond Milk, Pistachios, Walnuts and Agave Syrup

Green Apple Pressed Juice, Sprouted Peas, Wheat Grass and Chia Seeds



BUILD YOUR OWN BREAK

Thirty Minutes of Service; Required Minimum of 25 Guests

Please refer to guidelines for details and additional fees.

Prices and selection subject to change.

Breads & Bakery

Assorted Freshly Baked Pastries

Fresh Butter Croissants

Assorted Bagels (Regular & Light Cream Cheese)

Assorted Freshly Baked Cookies

Blondies & Fudge Brownies:

Mint Chocolate, Peanut Butter Fudge, Chocolate Chip or Traditional

Rice Krispies Treats

Assorted Miniature Biscotti

Strawberry Rhubarb Popover, Apple Custard, Very Berry

Chronic Cupcakes

Chocolate Sea Salt, Crème Brulee or Red Velvet

Sweet Treats

Chocolate Raspberry Bar

Chocolate Truffles

Peanut Butter Bars

Chocolate Chip Coconut Bar

Haagen-Dazs Ice Cream Bar

Dreyer's Strawberry Fruit Bar

Savory Bites

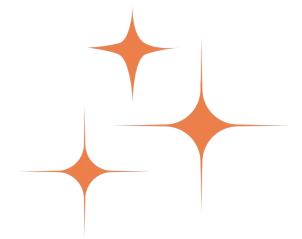
Warm Jumbo Pretzel Bites with Honey Mustard

Savory Popovers: Spinach, Mushroom and Goat Cheese, Nueske's Bacon and Gruyere

Atomic Popcorn and Punch

Truffle Butter & Parmesan, 3 Corn Topping and Fresh Fruit Punches

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



BUILD YOUR OWN BREAK

Thirty Minutes of Service; Required Minimum of 25 Guests

Please refer to guidelines for details and additional fees.

Prices and selection subject to change.

Healthy Living Snacks

Assorted Luna and Kind Bars

Seasonal Whole Fresh Fruit (per piece)

Single Serving-Size Chips, Pretzels, Trail Mix or Goldfish

Single Service-Size Cashews and Almonds

Tropical Paradise

Fingerling Bananas

Salty Bar Nut Mix: Cashews, Pistachios, Macadamias,
Shaved Coconut, Sweet Chili Sauce

Mango Smoothies

Mini Pineapple Upside-Down Cakes

Ice Cream Ala “Good” Mood

Crush Your Own Stone Ice Cream Blends

Brandied Cherries, Strawberries, Blueberries, Pistachios, Gummy Worms,
Crushed Oreos, Mini M&M's, Reese's Pieces, Butter Brownies Sprinkles

Root Vegetable Rock

Carrot and Pressed Apple Juice on the Rocks with Bee Pollen Top Warm
Spinach-Artichoke Dip

Hummus with Sliced Baguettes and Pita Bread

Seedless Grapes, Dried Figs, Apricots and Spiced Almonds



All Prices are subject to a 25% taxable service charge and 7.75% sales tax.

BREAK MEETING PACKAGES

Meeting Packages Require a Minimum of 25 Guests

Thirty Minutes of Service per Morning, Mid-Morning and Afternoon Breaks

San Diego Day Breaks

MORNING

Orange, Cranberry and Apple Juice

Whole Fruit Selection

Bagels with Cream Cheese, Muffins and Breakfast Breads

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea

MID-MORNING REFRESH

Assorted Granola and Cereal Bars

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea

AFTERNOON

Assorted Freshly Baked Cookies

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea

California Day Breaks

MORNING

Orange, Cranberry and Apple Juice

Sliced Fruit Selection

Bagels with Cream Cheese, Muffins, Croissants and Breakfast Breads

Individual Yogurts

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea

MID-MORNING REFRESH

Individual Bottle Juices and Smoothies

Assorted Granola and Cereal Bars

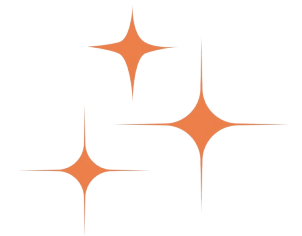
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea

AFTERNOON

Assorted Freshly Baked Cookies, Brownies and Rice Krispy Treats

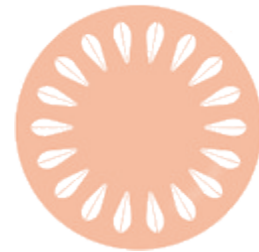
Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea



All Prices are subject to a 25% taxable service charge and 7.75% sales tax.

PLATED LUNCHESES



PLATED 2 COURSE LUNCHES

*Unique and customary selections served at your table with per person pricing.
All entrees include a choice of soup or salad, entrée and dessert and are served
with a selection of artisanal breads, butter & flavored oils and freshly brewed
coffee, decaffeinated coffee and assorted teas.*

ENTRÉE, SALADS

California Ten Ingredient Chop Salad

Creamy Tomato Dressing

Caesar Salad

Chicken, Shaved Parmesan, Croutons, Caesar Dressing

Town & Country Chef's Salad

Poached Egg, Turkey, Ham, Blue Cheese, Olives, Tomatoes, Mixed Greens

Thai Ramen Salad

3 Cabbage Slaw, Cilantro, Water Chestnuts, Peppers

Choice of: Chicken or Steak

**Served with choice of dessert.*

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



PLATED 3 COURSE LUNCHES

*Unique and customary selections served at your table with per person pricing.
All entrees include a choice of soup or salad, entrée and dessert and are served
with a selection of artisanal breads, butter & flavored oils and freshly brewed
coffee, decaffeinated coffee and assorted teas.*

SOUPS & SALADS

White Corn Bisque

Pulled Chicken and Parsley Gremolata

Cream of Butternut Squash

Toasted Pepito

Blended Lentil

Sweet Pea Pesto

Vegan White Bean & Spinach

Sweet Chiles

Organic Baby Field Lettuces

Petite Heirloom Tomatoes, Pickled Radishes,
House Herb Vinaigrette

Spinach Salad

Shaved Radish, Toasted Almonds, Creamy Oregano Dressing

Romaine Wedge

Baked Tomatoes, Lemon Garlic Dressing

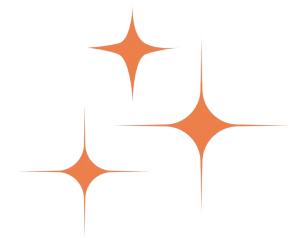
Buffalo Mozzarella & Tomato Stack

Pesto and Red Onions

Handpicked Baby Greens

Sliced Pear, Pistachio, Broken Goat Cheese Dressing

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



PLATED 3 COURSE LUNCHES

ENTRÉE, MEATS

Hanger Steak

Smashed Fingerling Potatoes, Green beans, Sherry and Oregano Vinaigrette

Smoked Pork Loin

Brown Butter Potato Gnocchi, Braised Collard Greens

Salisbury Short Rib

Mushroom Pearl, Onion Gravy

ENTRÉE, PASTA & VEGETARIAN

Quiche

Spinach, Mushrooms, Goat Cheese

Vegetarian Grilled Cauliflower Steak

Squash Caponata, Turmeric, Guava Mojo

Ricotta Gnocchi

Toasted Cauliflower, Sweet Potato Sauce, Spiced Pecans

Vegan Lentil Stir Fry

Organic Spinach, Shaved Napalito, Rice Stir Fry

ENTREES, SEAFOOD

Seared Salmon

Rosemary Scented Rice, Market Baby Vegetables with Garlic Butter

Sea Bass

Charred Broccoli Rabe, White Corn Polenta

ENTREES, POULTRY

Oven Baked Chicken

Saffron and Squash Hash, Parmesan Creamed Escarole

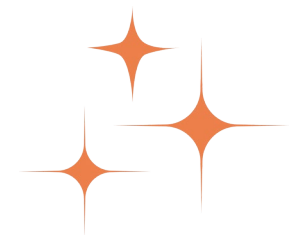
Roasted Chicken Breast

Charred Tuscan Kale

Chicken Rosti

Ligurian Olives and Braised Fennel

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



PLATED 3 COURSE LUNCHES

DESSERTS

Toasted Brown Butter Pound Cake

Huckleberry Sauce

Dark Chocolate & Mocha Bread Pudding

Mascarpone Cream

Lemon Lime Meringue Tart

Cinnamon Graham Crust

Chocolate Upside-Down Bombe

Roasted Strawberries

Lemon Lavender Curd Tart

Fresh Raspberries

White Chocolate Crème Brulee

Fresh Berries

Butterscotch Profiteroles

Caramel Crunch

Melting Dome

Warm Ibarra Chocolate Cream over a Chocolate Dome Unveiling Salted Caramel Ice Cream, Berries, Passion Fruit Curd, Almond Streusel

Baked Alaska

Meringue Toasted over Vanilla Ice Cream with Burgundy Poached Tart Cherries

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



LUNCH BUFFETS



LUNCH BUFFETS

Unique and customary selections served at your table with per person pricing. All entrees include a choice of soup or salad, entrée and dessert and are served with a selection of artisanal breads, butter & flavored oils and freshly brewed coffee, decaffeinated coffee and assorted teas.

Soups (select one)

Organic Tomato Soup

Fennel Romesco

Frijole Con Pollo Soup

Pulled Chicken, Black Beans, Shaved Radish, Cilantro

Vegan Cauliflower Coconut

Green Curry Oil

Shrimp Miso

Shitake Mushrooms, Cilantro

White Corn Clam Chowder

Split Pea

Smoked Devil Ham

Baked Potato Bisque

Bacon, Chives

Salads (select two)

Baby Kale Salad

Chickpea Tangerine Gremolata, Shaved Parmesan and Ciabatta Croutons, Caper Honey Dressing

Baby Greens

Roasted Sugar Beets, Goat Cheese, Toasted Quinoa, Passionfruit Dressing

Caesar Salad

Shaved Parmesan, Roasted Croutons

Three Tomato Salad

Fresh, Sundried and Roasted with Petite Greens, Tarragon Aioli

Chopped Watermelon

Chile Lime Dressing

Santa Maria Salad

Butter Lettuce, Green Onion, Pico de Gallo, Avocado and Citrus

Garden Hardy Chopped Salad

Sweet Peppers, Onions, Buttermilk Bacon Dressing

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



LUNCH BUFFETS

Select 2 or 3.

ENTREES

Sandwiches

Bocadillos

Smoked Turkey, Shaved Manchego Cheese, Green Pepper, Tomato Pesto and Leaf Lettuce on Spanish Roll

Churritos Locos

Savory Baja Churros, Cucumber Jicama, Salsa de Botella, Chamoy Lime, Chaca Chaca, Peanuts, Port Cueritos, Clamato

Roast Beef

Sliced Swiss Cheese, Crispy Onions and Garlic Mayonnaise on a French Roll

Grilled Tofu Bahn Mi

Chickpea Miso, Grilled Tofu, Shaved Radish Cucumber Slaw with Honey Sriracha Dressing on Baguette

Burger Bar

Select two varieties of Sirloin Beef, Buffalo, Turkey or Veggie Burgers served with Lettuce, Tomato, Onions, Pickles and an Assortment of Cheeses

Baked Local Sea Bass

Fennel Roasted Pear Salad, Pickled Radishes

Smoked Central Coast Trout

Raisin and Sage, Garlic Lemon Oil

Roasted Salmon

Paprika and Lemon Sauce

Roasted Chicken Breast

Chicken Thigh Ragout, Pears, Olives, Oregano

Tender Grilled Rosemary Chicken

Mustard Braised Onions

Grilled Sirloin

Roasted Tomato Jus, Grilled Onions, Rappini

Sugar Brined Pork Loin

Sea Salt and Apricots

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



LUNCH BUFFETS

Pasta & Vegetarian

Shrimp Pasta

Sweet Peas, Mint Pesto, Macaroni

Vegetarian Cauliflower Steak

Cilantro, Black Garlic Chimichurri

Vegan Lentil Stir Fry

Organic Spinach, Shaved Nopalito, Rice

Butter Noodles

Shaved Parmesan, Smoked Bacon, Parsley

Sides (select two)

Clay Pot Pequillo Beans

Smoked Tomato Broth

Fingerling Salted Potatoes

Parsley Crunch C

Root Vegetables

California Soy Ginger Dressing

Smoked Cauliflower Confetti

Spiced Almonds, Figs

New Potatoes

Coconut Green Curry, Artichokes

Giant White Beans

Pea Tips, Pistachios in Lemon Vinaigrette

Creamy Mushroom Polenta

Forest Mushrooms, Shaved Pecorino Cheese

Garlic Baguettes

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



LUNCH BUFFETS

DESSERTS

Lemon Lime Curd

Lavender Cream, Drunken Cherries

Whipped Mascarpone & Dark Chocolate Mousse

Sea Salt Cookie Crumb

Double Cream Cheesecake

Almond Streusel Crust, Berry Compote

Dulce de Leche Mousse Cake

Ricotta Bread Pudding

Lemon Jam, Roasted Berry Compote

Strawberries & Whipped White Cream

Basil Syrup

Spiced Apple Cobbler

Bourbon Sauce, Cream Cheese Crumble

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



LUNCHES TO GO



LUNCHES TO GO

One (1) Side Composed Salad
One (1) Dessert
Choice OF One of Three (3) Pre-Selected Entrees



Composed Side Salads

Wild Mushroom & Vegan Grain

Shaved Radish, Tomato & Cucumber
Cumin Yogurt

Short Pasta
Parmesan, Parsley Lemon Olive Oil

Baby "C" Potato Salad
Fennel Mayonnaise, Smoked Salt

Signature Salad Entrée

Sesame Chicken
Tat Soi, Shaved Cabbage, Pea Sprouts, Carrots, Wontons, Cilantro,
Sesame Dressing

Smoked Chicken Cobb
Baby Gem Lettuce, Point Reyes Blue Cheese, Bacon, Egg, Avocado,
Toamto, Creamy Basil Vinaigrette

Wheat Berry & Hazelnut Quinoa
Cucumber Beets, Miso Hummus, Tabbouleh

Signature Sandwiches

Roast Beef
Horseradish Smoked Gouda, Sliced Tomato and Crisp
Lettuce on a Pretzel Bun

Honey Baked Ham
New York Cheddar, Jalapeno Marmalade, Lettice and Sliced
Tomato on a White Roll

Roasted Turkey
Rocket Lettuce, Havarti, Vine Ripened Tomato and
Avocado on Focaccia

Signature Wraps

Vegetarian Wrap
Sliced Tomato, Cucumber, Avocado, Roasted Red Bell Pepper, Grilled
Portobello Mushroom, Alfalfa Sprouts, Hummus, Whole Wheat Tortilla

Chicken Caesar Salad Wrap
Grilled Chicken Breast, Crisp Romaine, Shaved Parmesan, Garlic Aioli,
Spinach Tortilla

Turkey Club Wrap
Smoked Turkey Breast, Applewood Bacon, Heirloom
Tomato, Red Leaf Lettuce, Basil Mayonnaise

Grilled Steak Wrap
Roasted Peppers, Garlic Aioli, Lettuce, Crispy Shallots

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.

LUNCHES TO GO

DESSERTS

Chewy Fudge Cookie

Nutter Butter Stuffed Cookie

Rocky Road Sea Salt Wedge

Sesame Crisp

Citrus Gummies

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



CHEF JOHN'S FOOD "TRUCKS"

The Food Truck revolution started in Los Angeles and is a synonymous with Southern California cuisine. Choose your number of stations to experience this cultural phenomenon.

Truck 1: Baja Style Tacos

Warm Griddled Corn Tortillas

House Recipe Fire Roasted Salsa

Pacific White Fish Tacos

(Grilled or Crispy)

Shaved Cabbage Pico de Gallo, Cilantro, Lime, Crema

Tropical Fruit Salad Bar

Dulce Chips and Dip

Cinnamon Sugar Churros

Dulce de Leche, Strawberry Salsa

Truck 2: Tasty Thai

Chicken Coconut Soup

Lemon Grass, Ginger, Chiles

Thai Lettuce Cups

Shrimp Noodle Slaw, Thai Chicken Salad, Thai Basil Dressing

Fried Banana Fritters

Coconut Caramelized Mango Sauce

Truck 3: Vegan Van

Warm Sweet Pea Soup

Mild Green Curry, Dried Ginger, Carrot Crisps

Chickpea Fritter

Sweet & Sour Pickled Jardiniere, Hot Sauces

Avocado Chocolate Pudding

Seasonal Berries

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



CHEF JOHN'S FOOD "TRUCKS"

The Food Truck revolution started in Los Angeles and is a synonymous with Southern California cuisine. Choose your number of stations to experience this cultural phenomenon.

Truck 4: Chowder Head

New England Clam Chowder

Little Neck Clams, Diced Potatoes, Cream and Crispy Chopped Bacon

Beer Battered Pacific Cod Fillet

House Tartar Sauce, Horseradish Cocktail Sauce, Lemon, Malt Vinegar

Shaved Cabbage and Parsley

Coleslaw

Bread Pudding Bites

Truck 5: Mini Me

Short Buttered Noodles

Shaved Parmesan, Parsley, Preserved Lemon Butter

Chicken Fingers

Buttermilk Bacon Dressing

Pickled Carrot Salad

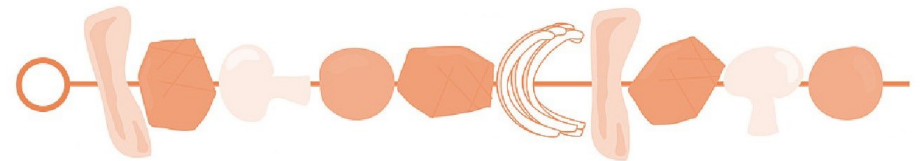
Curried Golden Raisin Dressing

Thick Chocolate Chip Cookies and Milk | 7

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



HORS D'OEUVRES



HORS D'OEUVRES

Minimum 75 Pieces per Item

Tray Pass Attendant Fee at \$150.00, (1) per 75 guests

SERVED COLD

Poke "Cones"

Dynamite Sauce

Smoked Tomato Mozzarella Bruschetta

Crab Crostini

Lemon Tarragon Sauce

Baja Ceviche

Fresh Lime Tortilla Crisp

Carnita Rillettes

Pickled Tomato

Grilled Vegetable Capanata

Fresh Herbs, Olive Oil

Gaspacho Shots

SERVED HOT

Meatballs

Lamb-Katka

Mint Date Chimichurri Sauce

Short Rib

Tomato Jam

Salisbury Steak

Smoked Onion Mushroom Gravy

Falafel

Ginger Yogurt Dressing

Turkey

Gravy and Stuffing Crumble

Scallops with Bacon Jam

Sliders

Butter Burger

Pub Sauce on Brioche Bun

Buffalo Chicken

Blue Cheese Slaw on White Roll

Bahn Mi Shrimp

Deviled Ham

Mango Chutney, Pickles

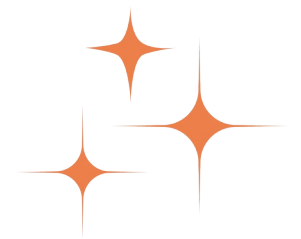
Banger Roll

Violette Mustard

Pulled Pork

Cilantro Jicama Slaw

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



HORS D'OEUVRES

Minimum 75 Pieces Per Item

Tray Pass Attendant Fee at \$150.00, (1) per 75 guests

SERVED HOT

Sliders

Pork Potstickers

Orange BBQ Sauce

Chicken Sate

Cashew Brittle

Shrimp Dumplings

Citrus Chilli Ponzu Sauce

Beef Yakatori

Hoison Glaze

Chau Su Bau

Ponzu Sauce

Samosa

Sweet Plum Chili Sauce

Black Bean Quesadilla

Chipotle Salsa

Shrimp Nails

Mango Mojo Sauce

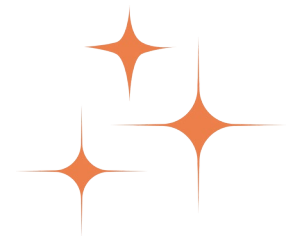
Thai Taquito

Tamarind Sauce

Grilled Lamb Chop | 11

Jerk Rub

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



RECEPTIONS



SIGNATURE DISPLAYS

*Prices are based on a one-hour reception with a minimum guarantee of 30 people.
Please refer to guidelines for details and additional fees.
Prices and selection subject to change.*

California Artisan Cheese Guild

Selection of Six Fine Cheese from the World Famous Creameries of California's Central and Southern Coast

Selection of 2 Goat, 1 Aged White Cheddar, 1 Hard Ripened, 1 Blue and 1 Soft Ripened Cow's Milk

Three of our Fresh Jams, Jellies and Chutneys

Fresh Artisan Bread, Crackers, Spiced Nut Trio

Creative Crudit 

Selection of Six Fine Cheese from the World Famous Creameries of California's Central and Southern Coast

Selection of 2 Goat, 1 Aged White Cheddar, 1 Hard Ripened, 1 Blue and 1 Soft Ripened Cow's Milk

Three of our Fresh Jams, Jellies and Chutneys

Fresh Artisan Bread, Crackers, Spiced Nut Trio

So Cal Sushi | Market Price

Price is per piece, 100 piece minimum

Minimum of 3 pieces per person for a 1/2 hour reception

Minimum of 5 pieces per person for a 1/2 hour reception

Add a Sushi Chef to create maki, nigiri, hands rolls and sashimi selections.

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.

Standard Rolls

California Roll

Avocado, Crab, Cucumber

Yellow Fin Tuna

Dynamite Sauce

Organic Veggie Roll

Brown Rice, Nori, Cucumber, Pickled Vegetables

Special Rolls

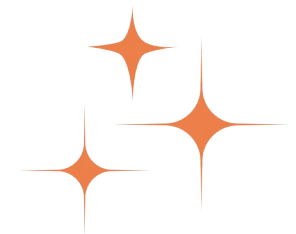
Nigiri Combo: Assorted Fresh Slices of Fish on Hand Pressed Sushi Rice

Fresh Cut Sashimi: Chef's Choice of Assorted Fresh Slices of Fish

Ponzu Sauce, Wasabi

Makizushi Roll

Pickled Ginger, Wasabi, Soy Sauce



BUTCHER BLOCK

Pricing based on 90 minutes service.

Please refer to guidelines for details and additional fees.

Prices and selection subject to change.

Bacon Wrapped Meatloaf

BBQ Pineapple Sauce, Hawaiian Rolls

(Serves 25 people)

Prime Rib of Beef

Cheddar Biscuits, Au Jus, Béarnaise Chimichurri

(Serves 30 people)

Roasted Beef Tenderloin Rossini

Truffle Onion Marmalade, French Rolls

(Serves 20 people)

Smoked Turkey Breast

Curried Green Apple Sauce, French Rolls

(Serves 25 people)

Salt Cured Ham

Rosemary Crust, Violette Mustard, Hawaiian Rolls

(Serves 30 people)

Flame Grilled Flank Steak

Grilled Garlic Bread, Pico de Gallo

(Serves 20 people)

Steamship of Beef

Horseradish Crème, Béarnaise Aioli, Dinner Rolls

(Serves 100 people)

Whole Tuna Loin

Carved Crudo Style with Chile Oil and Roasted Pineapple Salsa, Cucumber Pico de Gallo and Crispy Tortilla Chips

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



RECEPTION STATIONS

Attendant required at \$200.00 per attendant.

One (1) attendant per 50 guests. Minimum selection of four (4) trucks.

Please refer to guidelines for details and additional fees.

Prices and selection subject to change.

Cali Tapas

Olives in Olive Oil and Herbs, Spanish Almonds

Salami Board with Sausage, Chorizo, Cured Ham

Roasted Potato Salad, Brava Sauce

Roasted Tomatoes, Garlic Crostini

Empanadillas, Braised Chicken, Preserved Lemon Herbed Aioli

Street Tacos

Fresh Corn Tortillas

Grilled Carne Asada

Smoked Chicken with Chile

Pico de Gallo, Shaved Cabbage, Queso Fresco

Nuevo Latino Ensalada & Salsa Bar

Guacamole Cart: Fresh Hass Avocados, Lime, Jalapeno, 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

Catalina on Ice

Ice Luge

Poached Jumbo Shrimp, Pacific Oysters on the Half Shell,

Green Lip Mussels

Snow Crab Claws

Mignonette, Chile Lime Dipping, Roasted Pepper Tartar,

Fresh Lemons

Ultimate Mac N Cheese

Butter Poached Shrimp

Beef Tenderloin Bourignon

Shitaki Mushrooms, Shaved Truffles

Fresh and Aged Cheese Topping Bar, Micro and Chopped Herbs

Flatbread Station

Blond Tartufo Fungi

Heirloom Margarita

Shrimp and Pesto

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



PLATED DINNERS



PLATED DINNERS

Three course plated dinner includes Soup or Salad, Entrée, Dessert, Artisan Bread, Freshly Brewed Coffee and Decaffeinated Coffee and a Selection of Herbal Teas

Maximum Service of One and a Half Hours

Select One Soup or Salad and Select One Entree

SOUPS

White Corn Bisque

Pulled Chicken, Parsley Gremolata

Cream of Butternut Squash

Toasted Pepito

Blended Lentil

Sweet Pea Pesto

Vegan White Bean & Spinach

Sweet Chiles

Tortilla Soup

Roasted Tomatoes, Cilantro Pesto

SALADS

Organic Baby Field Lettuces

Petite Heirloom Tomatoes, Pickled Radishes, House Herb Vinaigrette

Spinach Salad

Shaved Radish, Toasted Almonds, Creamy Oregano Dressing

Romaine Wedge

Baked Tomato, Lemon Garlic Dressing

Buffalo Mozzarella and Tomato Stack

Red Onions, Pesto

Handpicked Baby Greens

Sliced Pear, Pistachio, Broken Goat Cheese Dressing



All Prices are subject to a 25% taxable service charge and 7.75% sales tax.

PLATED DINNERS

*Please refer to guidelines for details and additional fees.
Prices and selection subject to change.*

ENTREES

Local Halibut

Potato Mousseline, Warmed Spinach Pecorino, Tomato Confit, Pickled Chiles

Pan Roasted King Salmon

Fennel and Fig Confit, Saffron Risotto, Crème Fraiche, Glazed Baby Carrots

Pan Seared Chicken Breast

Rosemary Butter Sauce, Roasted Brussel Sprouts, Herb Potato Fondue

Grilled Beef Tenderloin

Aged White Cheddar Crushed Potatoes, Celeriac Brown Butter Puree, Garlic Chips

Chicken Tangine

Tomato Citrus, Ligurian Olives, Charred Rapini, White Corn Soufflé

Smoked Short Rib of Beef

Golden Raisins, Brie, Mushroom Polenta, Horseradish Gremolata

Hanger Steak

Applewood Smoked Bacon, Mushrooms, Candied Walnuts, Crushed Fingerling Potatoes

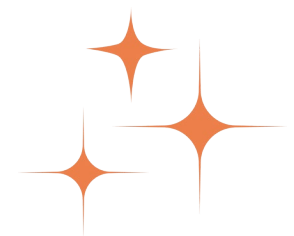
Roasted Pork Tenderloin

Thyme New Potatoes, Persimmon, Hazelnut Jam, Charred Rapini

Roasted King Mushrooms & North Indian Stew

Kidney Beans, Roasted Cauliflower, Wilted Spinach, Crispy Rice

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



PLATED DINNERS

*Please refer to guidelines for details and additional fees.
Prices and selection subject to change.*

COMBINATIONS

Beef Tenderloin + Tequila Shrimp

Glazed Baby Carrots, White Cheddar Grits, Mushrooms,
Black Garlic Cream

Beef Tenderloin + Salmon

Pot Fondue Potatoes, Roasted Cauliflower, Wilted Spinach,
Brandy Green Peppercorn Sauce

Chicken Breast + Grilled Garlic Chili Prawns

Roasted Garlic Mashed Potatoes, Wilted Escarole, Lemon

VEGETARIAN OPTIONS

(Will be charged at regular main entrée pricing)

Gratin Provencal

Eggplant, Squash, Leek, Polenta, Roasted Vegetables

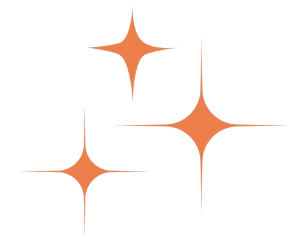
Grilled Cauliflower Steak

Creamy Polenta, Balsamic Onion Marmalade

Portobello Steak Vegetable Caponata

Smoked Tomato Sauce

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PLATED DINNERS

*Please refer to guidelines for details and additional fees.
Prices and selection subject to change.*

DESSERT

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 (GF)

Cream Cheese Mousse, Salted Pecans, Mango Gastrique

Lemon Olive Oil Cake

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

Milk Chocolate Pudding (GF)

Port Braised Berries, Chantilly Cream

Dueling Duo's (Hot and Cold)

Warm Dark Chocolate Cake

Espresso Kulfi (GF)

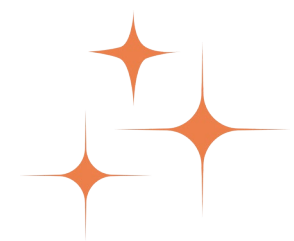
Mixed Berry Cobbler

Cream Cheese Streusel, Saffron Kulfi

Caramel Banana Bread Pudding

Toasted Coconut Kulfi

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



DINNER BUFFETS



BUFFET DINNERS

*Buffet Selections Require a Minimum of 50 Guests
Maximum Service of One and a Half Hours*

Tailgater

Mixed Greens with Appropriate Accompaniments
Fingerling Potato Salad, Coleslaw
Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Pickles
Char-Broiled Angus Beef Patties
Hebrew National All Beef Franks
Grilled Bratwurst
Barbeque Breast of Chicken
Baked Beans
Buttered Corn Cobb
Pecan Tart, White Chocolate Blondies, Devil's Food Cake
Bakery Fresh Dinner Rolls with Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

Taste of Italy

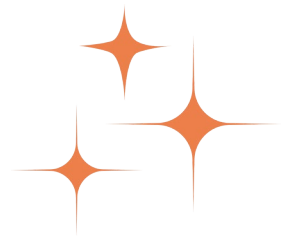
Tuscan White Bean Soup with Pancetta and sun dried tomatoes
Panzanella Salad- Roasted Red Peppers, Roma Tomatoes, Capers, Red Onions
Caprese Salad, Heirloom Tomatoes, Mozzarella, Basil, Balsamic
Tri Color Cheese Tortellini, Sun Dried Tomatoes, Garlic Alfredo
Osso Bucco Milanese, Creamy Polents, Braising Reduction
Venetian Filet of Sole, Tomato- Artichoke Ragout, Olive, Fennel
Garlic Bread Sticks, Herb Focaccia
Tiramisu, Mini Caramel Budino, Cannoli's
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

South of the Border

Chicken Tortilla Soup, Queso Cotija, Cilantro
Crisp Hearts of Romaine, Herb Croutons, Grated Parmesan, Chipotle Dressing
Ceviche Salad, Organic Greens, Onion, Tomato, Avocado, Shrimp Ceviche
Pacific Snapper, Nopales, Vera Cruz Sauce
Pork Carnitas, Green Chiles, Scallions, Lime
Chile Rellenos, Mild Chiles filled with Jack cheese
Spanish Rice, Refried Beans, Warm Corn and Flour Tortillas
Shredded Lettuce, Diced Tomatoes, Salsa Fresca, Guacamole
Churros, Orange Flan, Mexican Chocolate Cake
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

Western Cookout

Chile Con Carne, Cheddar, Onions, Sour Cream
Wedge Salad, House Ranch, Shaved Onion, Smoked Blue Cheese
Spinach Salad, Strawberries, Almonds, Goat Cheese, Raspberry Vinaigrette
Baby Back Ribs, BBQ Chicken, Smoked Pacific Salmon, New York Sirloin
Baked Potatoes, Sour Cream, Bacon, Green Onion, Cheddar Cheese
Cowboy Beans
Green Chile Mac n' Cheese
Cheese Biscuits
Dessert Fried Apple Pie, S'mores Jar, Bacon Brownies
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas



BUFFET DINNERS

*Buffet Selections Require a Minimum of 50 Guests
Maximum Service of One and a Half Hours*

California Dreaming

Seafood on Ice

Jumbo Prawns, Snow Crab Claws and Oysters on the Half Shell

California Seafood Chowder

Local Greens with Shaved Vegetables, Goat Cheese, Tear Drop Tomatoes

Grilled Asparagus Salad, Roasted Tomatoes and Hazelnut Vinaigrette

Sautéed Cod, California Jasmine Rice Charred Broccolini, Fennel-Black Olive Fondue

Grilled Beef Medallions, Roasted Mushrooms, Madeira

Chicken Breast Chasseur, Smoked Bacon, Pearl Onions, Whole Grain Mustard Sauce

Caramelized Onion-Goat Cheese Potato Gratin

Artisan Bread and Butter

Passionfruit Mousse Cake, Mango Cheesecake, Strawberry Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

DINNER BUFFET CARVING STATIONS

Added to Buffet, Pricing Per Person

All Carving Station items are served with Bakery Fresh Silver Dollar Rolls, Mayonnaise

Deli and Gourmet Mustards and Appropriate Garnishes

Carving Attendant Fee to apply \$150.00 recommended (1) carver for every 75 guests

Roast New York Strip

Brandied Peppercorn Glaze

Roast Tenderloin of Beef

Mushroom Bordelaise

Herb Roasted Leg of Lamb

Rosemary Garlic Au Jus

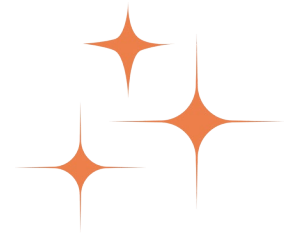
Slow Roasted Round of Beef

Au Jus

Roast Breast of Turkey

Cranberry Orange Chutney

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BUFFET DINNERS

*Please refer to guidelines for details and additional fees.
Prices and selection subject to change.*

Clambake

Watermelon Salad, Golden Corn and White Bean Salsa,
Basil and Cilantro Dressing

Shaved Radish and Mixed Leaf Lettuce Salad, Grated Smoked
Cheddar Cheese, Marinated Tomatoes, Onions, Garlic Dressing

Sweet Potato Coleslaw, Pecan Pesto

Steamer Baskets

(Individual steamer baskets steamed to order)

Fresh Shrimp, Mussels, Clams

Corn on the Cob

Sausage

Potatoes, Aromatic Vegetables, Lemon Parsley

Additional Entrees

Chili Powder Rubbed Hanger Steak, Smoked Onion Sauce

Roasted Half Chicken, Herb Oil, Orange, Thyme Garlic, Cracked Pepper

Cauliflower and Asparagus Tip Rosti, Creamy Herb Dressing

Drop Biscuits, Corn Bread, Honey Butter

Sweet Treats

Homemade Marshmallows: Vanilla Bean, Chocolate, Peppermint

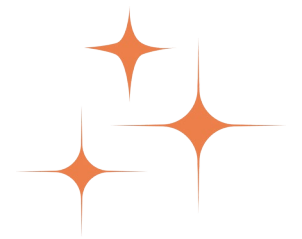
Graham Crackers, Ginger Cookies

Chocolate Squares: Milk Dark and White

Strawberries, Caramelized Bananas and Raspberries

Toasted Nuts and Toasted Coconut

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



BUFFET DINNERS

*Please refer to guidelines for details and additional fees.
Prices and selection subject to change.*

SoCal BBQ

(Chef Attendant Required)

Garden Greens, Candied Pecans, Russian Dried Raspberries,
Black Olives, Sherry Vinaigrette

Spinach Salad, Roasted Beets, Mandarin Orange, Toasted
Almonds, Balsamic Vinaigrette

Grilled Asparagus Platter, Pancetta, Crumbled Goat Cheese,
Lemon Olive Oil

Louisiana-style BBQ Jumbo Prawns, White Cheddar Grits

Pecan Smoked Half Chicken, Roasted Onions, White BBQ Sauce

Santa Maria-style Tri Tip, Red Eye BBQ Sauce

Potato and Green Onion Gratin

Grilled Corn on the Cob, Whipped Butter, Chili Powder, Sea Salt

Braised Collard Greens, white Vinegar, Garlic and Chili Flakes

Jalapeno Cheese Corn Bread, Buttermilk Biscuits, Honey Butter

Strawberry Shortcake, Whipped Cream

Peach Cobbler, Scoop of Vanilla Ice Cream

Chilled Chocolate Bread Pudding

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BUFFET DINNERS

*Please refer to guidelines for details and additional fees.
Prices and selection subject to change.*

DESSERT

Lemon Lime Meringue Cake

Thai Style Rice Pudding

Chocolate Layer Cake

Sugar Dusted Pecan Cookie Balls

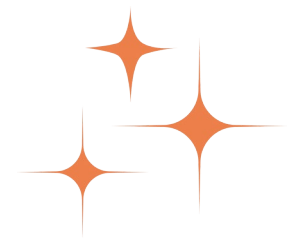
72% Dark Chocolate Custard & Passion Fruit Parfait

Banana & Sweet & Sour Raisin Brioche Bread Pudding

Lemon Pound Cake

Lavender Strawberries and Pistachios

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FROM THE BAR



BAR

Bar Minimum is \$500.00 per event.

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

Deluxe

Ketel 1 Vodka
Plymouth Gin
Captain Morgan Rum
El Jimador Reposado Tequila
Johnny Walker Black Scotch
Jack Daniels Whiskey

Premium

Grey Goose Vodka
Hendricks Gin
Patron Silver Tequila
The Glenmorangie Scotch
Crown Royal
Redbreast 12 year Irish Whiskey
Hennessy Cognac
Remy Martin Cognac

Beer, Wine, Non-Alcoholic Beverages

Domestic Beer

Imported Beer

Micro Brew Beer

House Wine

Soft Drinks

Spring & Mineral Water

BAR PACKAGES

Deluxe

First Hour

\$20

Additional Hours

\$10

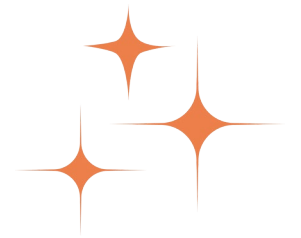
Premium

First Hour

\$30

Additional Hours

\$15



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WHITE WINE SELECTION

Champagne/Sparkling Wines

Arte Latino Brut Cava, Spain
Caposaldo Prosecco, Italy
Korbel Brut, California
Piper Sonoma Brut Rose, Sonoma
Piper Heidsieck Brut, France

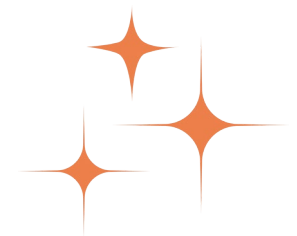
Chardonnay

Canyon Road, California
William Hill, North Coast
Hess Select Vineyards, Napa Valley

Whites

Sauvignon Blanc, Canyon Road, California
Sauvignon Blanc, Seaglass, Central Coast
Sauvignon Blanc, J Lohr, Monterey
Pinot Grigio, Caposaldo, Italy
Riesling, Jekel Vineyards, Monterey

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



RED WINE SELECTION

Pinot Noir

Bogle Vineyards, Central California

Irony, Monterey

La Crema, Sonoma Coast

Merlot

Canyon Road, California

William Hill, Central Coast

St. Francis Winery, Sonoma

Rutherford Hill, Napa Valley

Reds

Zinfandel, Four Vines, Lodi

GSM Red Blend, Hahn Vineyards. St. Lucia

Shiraz, Peter Lehman, Australia

Malbec, Antigal "UNO", Argentina

Cabernet Sauvignon

Canyon Road, California

William Hill, North Coast

Aquinas, North Coast

Seven Falls, Columbia Valley

Benzinger, Sonoma County

Stags Leap, Napa Valley

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.

