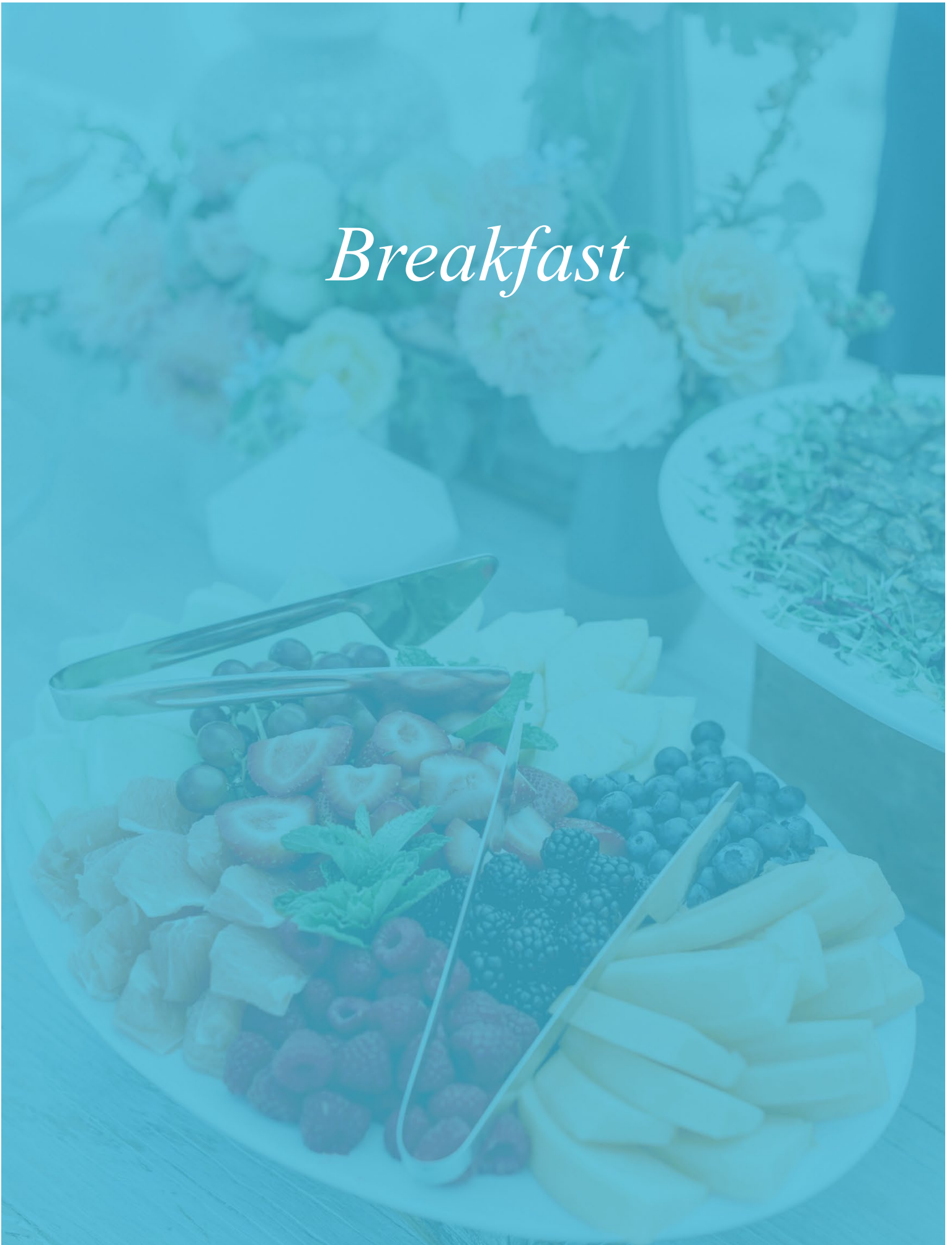


# *Breakfast*





# Breakfast Buffets

## SHORES CONTINENTAL

\$38 per person, minimum of 12 guests

### **BREAKFAST BREADS AND PASTRIES**

Butter, Preserves

**OVERNIGHT OATS WITH SLIVERED ALMONDS, BERRIES, AND COCONUT MILK**

**SELECTION OF HEALTHY CEREALS**

**SEASONAL FRESH FRUIT**

**YOGURT PARFAIT WITH HONEY AND GRANOLA**

**ORANGE JUICE, FRESHLY BREWED COFFEE & TEA**

## POWER START

\$45 per person, minimum of 12 guests

### **CHEF'S BLEND GRANOLA**

Individual Assorted Yogurt with Mixed Berries and Honey

**OVERNIGHT OATS WITH SLIVERED ALMONDS, BERRIES, AND COCONUT MILK**

**QUINOA BOWL WITH KALE, CAULIFLOWER, TOMATOES, AVOCADO, AND PEPITA**

**MUSHROOM SPINACH SCRAMBLE WITH HERB GOAT CHEESE AND SWEET PEPPERS**

**ACAI BOWL WITH SEASONAL BERRIES, PECANS, AND MINT SYRUP**

**BEYOND BREAKFAST SAUSAGE**

**ORANGE JUICE, FRESHLY BREWED COFFEE & TEA**

*Continued on next page...*



## ALL AMERICAN

\$44 per person, minimum of 12 guests

### **BREAKFAST BREADS AND PASTRIES**

Butter, Preserves

### **CLASSIC SCRAMBLED EGGS**

Chives

### **COUNTRY POTATOES**

Bell Peppers, Onions, Smoked Paprika

### **HICKORY SMOKED BACON & CHICKEN APPLE SAUSAGE**

### **ASSORTED BAGELS**

Plain Homemade Cream Cheese

### **ORANGE JUICE, FRESHLY BREWED COFFEE & TEA**

## BAJA

\$48 per person, minimum of 12 guests

### **TRES LECHE FRENCH TOAST**

### **HUEVOS RANCHEROS**

Eggs, Corn Tortillas, Ranchero Sauce

### **CHILAQUILES**

Avocado, Tomatillo, Queso Fresco

### **SEASONAL FRESH FRUIT PLATTER**

Tajin

### **ORANGE JUICE, FRESHLY BREWED COFFEE & TEA**

## ENHANCEMENTS

### **AVOCADO TOAST**

\$10 per person

### **BUTTERMILK PANCAKES**

\$9 per person

### **SMOKED SALMON**

\$14 per person



# *Brunch Buffet*

\$65 per person, minimum of 20 guests

**FRESH ORANGE AND GRAPEFRUIT JUICE**

**MARKET SELECTION OF SEASONAL FRUITS AND BERRIES**

**ASSORTED DRIED CEREAL WITH MILK**

Skim, Whole, Soy, Oat

**GOURMET GREEK YOGURT**

Honey

**LOCAL FIELD GREENS**

Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sunflower Seeds, Banyuls Vinaigrette, Stone Ground Mustard Vinaigrette

**APPLEWOOD SMOKED BACON**

**CHICKEN APPLE SAUSAGE**

**HEIRLOOM BREAKFAST POTATO WITH CARAMELIZED ONIONS**

**TRES LECHES FRENCH TOAST**

Sea Salted Butter, Maple Syrup

**JIDORI ROASTED HALF CHICKEN**

Caramel Apple & Maple Chutney, Cider Glazed Onion

**SMOKED SALMON**

Fresh Bagels, Cream Cheese, Shaved Onions, Capers

**OLD FASHIONED NEW YORK CHEESECAKE**

**GLUTEN FREE LEMON MERINGUE TART**

**FRESHLY BREWED COFFEE OR TEA**



# *Brunch Enhancements*

## OMELET STATION

\$29 per person, Chef attendant required  
at \$175 for every 75 guests.

### **ORGANIC CAGE FREE EGGS STATION**

Bay Shrimp, Crab Meat, Black Forest Ham, Egg  
White, Soyrizo, Cheese, Mushrooms, Bell  
Peppers, Onions, Spinach, Tomatoes

## BAKERY

### **CHOCOLATE OR BUTTER CROISSANTS**

\$48 per dozen

### **ASSORTED LARGE MUFFINS**

\$48 per dozen

### **ASSORTED BAGELS**

With Plain Homemade Cream Cheese, \$48 per  
dozen

### **TRADITIONAL FRUIT DANISH**

\$50 per dozen

### **ASSORTED TEA BREADS**

\$55 per dozen

### **ASSORTED COOKIES**

\$48 per dozen

## SIDES

### **WHOLE FRESH FRUIT**

\$5 each

### **ASSORTED CANDY BARS**

\$4 each

### **ASSORTED GRANOLA BARS**

\$4 each

### **ASSORTED INDIVIDUAL YOGURT**

\$5 each

### **YOGURT PARFAIT**

\$8 each

### **FRESH FRUIT DISPLAY**

\$14 per person

## BEVERAGES

### **BOTTLED STILL AND SPARKLING WATER**

\$7 each

### **INDIVIDUALLY BOTTLED JUICES**

\$7 each

### **ICED TEA OR LEMONADE**

\$35 per pitcher

### **FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE**

\$42 per pitcher

### **FRESH BREWED COFFEE OR TEA**

\$110 per gallon



# Meeting Breaks

*All break packages are based on 30 minutes of continuous service.*

## TRAIL MIX BAR

\$20 per person

**ALMONDS, SUNFLOWER SEEDS,  
RAISINS, BANANA CHIPS,  
SHREDDED COCONUT, CRANBERRY,  
DARK CHOCOLATE CHIPS,  
FLAXSEED**

## REFRESH

\$25 per person

### **SEASONAL FRESH FRUIT**

Honey Yogurt Dip

### **VEGETABLE CRUDITÉ**

Basil Pesto

### **LEMON CURD BAR**

Almond Crust

## SIESTA

\$25 per person

### **GOLDEN CRISP TORTILLA CHIPS**

Salsa, Guacamole

### **ROASTED CHICKEN QUESADILLAS**

Citrus Crema

### **CINNAMON CREAM FILLED**

### **CHURROS**

Sugar Dust

## SWEET & SALTY

\$27 per person

**ASSORTED FRESHLY BAKED  
COOKIES & BROWNIES**

**ASSORTED BAG OF CHIPS**

**KIND BARS**

**TRUFFLE POPCORN**

**WHOLE FRUIT**

## FARMERS MARKET

\$28 per person

**FARMERS MARKET VEGETABLE  
DISPLAY**

**WHITE BEAN HUMMUS**

**CUCUMBER GREEK YOGURT**

**ARTISAN CHEESE**

Pita, Crackers



# *Lunch Buffets*

## CALIFORNIAN

\$52 per person, minimum of 12 guests

### **AVOCADO CAESAR**

Hearts of Romaine, Manchego, Crostini, Classic Dressing

### **GRILLED SEASONAL VEGETABLE WRAP**

Spinach Tortilla

### **TURKEY CLUB**

Bacon, Tomato, Provolone, Multigrain Bread

### **ITALIAN SUB**

Salami, Prosciutto, Provolone Cheese with Italian Dressing

### **ASSORTED POTATO CHIPS**

### **MARKET SELECTION OF SEASONAL FRUIT**

### **BROWNIE BITES**

## THE COVE

\$60 per person, minimum of 12 guests

### **WHITE BEAN HUMMUS**

Crudit , Pita, Blue Corn Chips

### **LOCAL FIELD GREENS**

Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sea Salted Sunflower Seeds

### **DRESSING**

Stone Ground Mustard Vinaigrette, Avocado Buttermilk

### **QUINOA AND BAY SHRIMP SALAD**

### **HONEY ROASTED TURKEY**

Lettuce, Tomato, Sprouts, Avocado, Mustard Seed Aioli, Pretzel Bun

### **SUBMARINE ON BAGUETTE**

Italian Meats, Provolone Cheese, Olive Tapenade

### **CUCUMBER SALAD**

### **MARKET SELECTION OF SEASONAL FRUIT**



## OLD TOWN FIESTA

\$65 per person, minimum of 12 guests

### **SOUTHWESTERN CAESAR SALAD**

Romaine Hearts, Shaved Manchego, Croutons, Ancho Caesar Dressing

### **CHARRED CORN SALAD**

Cotija Cheese, Pickled Radish, Green Onion, Tomato Vinaigrette

### **CHIPOTLE BRAISED CHICKEN SOPE**

Shredded Lettuce, Queso Fresco, Avocado Purée

### **BAJA FISH TACOS**

Cabbage, Corn Tortillas, Salsa Fresca

### **CHILI-LIME CURED SKIRT STEAK FAJITAS**

Homemade Salsa Roja, Flour Tortillas, Cilantro Lime Crema

### **REFRIED BLACK BEANS, SPANISH RICE, TORTILLA CHIPS**

### **CREAM FILLED CHURROS**

Cinnamon Sugar Dust

## LIGHT & ZESTY

Gluten Free Menu, \$54 per person

### **DAILY VEGETARIAN SOUP**

#### **CAPRESE**

Vine-Ripened Tomatoes, Burrata Cheese, Fresh Basil

#### **LIVING LETTUCE SALAD BAR**

Local Greens, Hearts of Palm, Cucumber, Rainbow Carrot, Charred Corn

#### **DRESSINGS**

Buttermilk Ranch, Blood Orange Balsamic Citronette, Poppy Seed Vinaigrette

#### **ANCIENT GRAINS SALAD**

Artichoke, Grilled Peppers, Heirloom Tomato, Asparagus (Warm Salad)

#### **TI LEAF ROASTED SALMON**

#### **GLUTEN FREE CHOCOLATE BROWNIES**





# Three Course Plated Lunch

*Pre-select one starter, up to three entree selections including Vegetarian, and one dessert option. Meal indicators required to be provided by client. Final guarantee and entree count due 5 business days in advance.*

## STARTERS

Select One

### **NEW ENGLAND CLAM CHOWDER**

Potato, Bacon, White Clams, Oyster Crackers

### **BUTTERNUT SQUASH**

Sun Dried Cranberries, Pepitas, Nutmeg Cream

### **PORTOBELLO MUSHROOM**

Mascarpone, Pancetta, Truffle Oil, Chives

### **VINE RIPENED TOMATO**

Olive Oil, Basil Pistou, Crostini

### **ICEBERG WEDGE**

Maple Bacon, Cherry Tomatoes, Chives, Buttermilk Blue Cheese Dressing

### **MEDITERRANEAN**

Baby Gem, Olives, Tomatoes, Cucumbers, Feta, Herb Dressing

### **BABY SPINACH**

Strawberries, Goat Cheese, Candied Walnut, White Balsamic Vinaigrette

### **WILD ARUGULA**

Petit Basque, Shaved Fennel, Pecan Brittle, Agave Sherry Dressing

### **CLUB CAESAR**

Romaine, Anchovy, Parmesan, Croutons, Caesar Dressing

### **BAJA SHRIMP COCKTAIL**

Persian Cucumbers, Vodka Cocktail Sauce, Lemon Wedges

### **PACIFIC BLUE CRAB CAKE**

Pickled Fennel, Watercress, Saffron Aioli, Orange Vanilla Reduction

### **AHI TUNA TWO WAYS**

Sesame Seared, Poke Style, Daikon Sprouts, Macadamia, Wasabi Soy

### **BURRATA PROSCIUTTO**

Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast

*Continued on next page...*



## ENTRÉES

Highest price entree selection prevails for all guests

### **JIDORI CHICKEN**

Okinawan Potato, Baby Bok Choy, Candied Kumquat, Black Garlic Jus, \$62

### **SEARED ROCKFISH**

Quinoa, Garden Vegetables, Lemon Caper Sauce, \$64

### **LOCAL HALIBUT**

Couscous, Butternut Squash, Blistered Tomato, Meyer Lemon Pistou, \$69

### **DIVER SCALLOPS AND BAJA PRAWNS**

Tabbouleh, Fennel Puree, Tangerine Reduction, \$72

### **ANGUS PETIT FILET MIGNON**

Garlic Herb Butter, French Fries, Petite Salad, \$75

### **ROASTED CAULIFLOWER BOWL**

Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy, \$62

## DESSERTS

Select One

### **CAPPUCCINO MUDD PIE**

Roasted Almonds, Butterscotch, Chocolate

### **AMARETTO TIRAMISU**

Mascarpone Mousse, Espresso, Crème Brûlée Crumble

### **KEY LIME CHEESECAKE**

Graham Crust, Key Lime Curd, Vanilla Chantilly

### **LEMON MERINGUE TART**

Shortbread Cookie Dough, Vanilla Genoise, Lemon Curd, Meringue

### **RED VELVET CAKE (GF)**

Cheesecake Mousse, Chocolate Glaze

### **CHOCOLATE MARQUISE (GF)**



# Box Lunch

*All box lunches include bag of potato chips, whole fruit, cookie, and bottled water. Select three options from any category for entire party. \$48 per person, minimum of 12 guests.*

## SANDWICHES

### **ROAST BEEF**

Aged Vermont Cheddar, Butter Lettuce, Tomato, Dijon Horseradish

### **NATURAL TURKEY BREAST**

Lettuce, Tomato, Orange Cranberry Compote, Basil Sprouts

### **ITALIAN MORTADELLA**

Capicola, Salami, Provolone, Arugula, Pepperoncini, Ciabatta Bread

### **BLACK FOREST HAM**

Swiss Cheese, Alfalfa Sprouts, Honey, Stone Ground Mustard, Brioche Bun

### **WHOLE WHEAT TORTILLA WRAPS**

### **ASIAN CHICKEN**

Field Greens, Mandarin, Sprouts, Wontons, Cashews, Classic Ginger Dressing

### **ZEN GARDENER**

Grilled Eggplant, Feta, Sweet Peppers, Bean Sprouts, Hummus

### **CLASSIC TUNA SALAD**

Wild Caught Albacore, Shredded Lettuce, Tomato, Swiss Cheese



# Three Course Plated Dinner

*Pre-select one starter, up to three entrée selections including vegetarian, and one dessert option. Meal indicators required to be provided by client. Final guarantee and entrée count due 5 business days in advance.*

## STARTERS

Select One

### **VINE RIPENED TOMATO SOUP**

Olive Oil, Basil Pistou, Crostini

### **CLAM CHOWDER**

Bacon, Potato, White Clams, Oyster Crackers

### **PORTOBELLO MUSHROOM SOUP**

Mascarpone, Pancetta, Truffle Oil, Chives

### **BUTTERNUT SQUASH SOUP**

Sun Dried Cranberries, Pepitas, Nutmeg, Cream

### **BABY SPINACH SALAD**

Strawberries, Goat Cheese, Candied Walnuts, White Balsamic Vinaigrette

### **WILD ARUGULA SALAD**

Petit Basque, Poached Pear, Pecan Brittle, Agave Sherry Dressing

### **SUPER GREENS SALAD**

Arugula, Watercress, Spinach, Kale, Manchego, Almonds, Orange Dressing

### **CLUB CAESAR SALAD**

Romaine, Anchovy, Parmesan, Croutons, Caesar Dressing

### **ICEBERG WEDGE SALAD**

Maple Bacon, Cherry Tomatoes, Chives, Blue Cheese, Buttermilk Dressing

### **BAJA SHRIMP COCKTAIL**

Persian Cucumbers, Vodka Cocktail Sauce, Lemon Wedges

### **PACIFIC BLUE CRAB CAKE**

Pickled Fennel, Watercress, Saffron Aioli, Orange Vanilla Reduction

### **ROASTED MAITAKE MUSHROOM**

Mustard Greens, Herb Crostini, Truffle Balsamic, Pistachio Oil, Macadamia Soy

### **BURRATA PROSCIUTTO**

Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast

*Next, choose entrées...*



## ENTRÉES

Highest price entrée selection will prevail for all guests. Meal indicators required to be provided by client.

### **SEARED SNAPPER**

Quinoa, Garden Vegetables, Lemon Caper Sauce, \$82

### **LOCAL HALIBUT**

3 Citrus Risotto, Broccoli, Blister Tomato, Meyer Lemon Pistou, \$84

### **NATURAL SALMON**

Rainbow Quinoa, Oyster Mushroom, Tomato Fennel Marmalade, \$88

### **WHITE SEA BASS**

Roasted Heirloom Potatoes, Pencil Asparagus, Tangerine Relish, Thyme Butter Sauce, \$95

### **DIVER SCALLOPS AND BAJA PRAWNS**

Yellow Corn Polenta, Sautéed Heirloom Mustard Greens, Baby Bella Mushrooms, Citrus Vinaigrette, \$98

### **DOUBLE PORK CHOP**

Whipped Potato, Broccoli Rabe, Apple Chutney, Rum Sauce, \$86

### **JIDORI CHICKEN**

3 Citrus Risotto, Broccoli, Cider Glazed Pearl Onion, Candied Kumquat, Black Garlic Jus, \$78

### **BRAISED BEEF SHORT RIB**

Beemster Polenta, Wild Mushrooms, Cipollini Cabernet Jus, \$82

### **ANGUS PRIME RIB**

Twice Baked Potato, Asparagus, Creamy Horseradish, Natural Jus, \$95

### **CENTER CUT FILET MIGNON**

Black Truffle Yukon Mashed Potatoes, Confit Tomato, Asparagus, Cabernet Reduction, \$100

## VEGETARIAN

### **BUTTERNUT SQUASH RISOTTO**

Mascarpone, Field Peas, Citrus Gremolata, \$68

### **CREMINI MUSHROOM RAVIOLI**

Kale, Parmesan, Truffle Oil, Basil, \$68

## VEGAN

### **ROASTED CAULIFLOWER BOWL**

Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy, \$68

### **VEGETABLE TAGLIATELLE**

Yellow Squash, Zucchini, Carrots, Goat Cheese, Basil Pistou, \$68

*Next, choose desserts...*



## DESSERTS

Select One

### **CAPPUCCINO MUDD PIE**

Roasted Almonds, Butterscotch, Chocolate Sauce

### **AMARETTO TIRAMISU**

Mascarpone, Espresso, Crème Brûlée Crumble

### **KEY LIME CHEESECAKE**

Graham Crust, Vanilla Chantilly, Key Lime Curd

### **LEMON MERINGUE TART**

Vanilla Genoise, Lemon Curd, Meringue

### **RED VELVET CAKE (GF)**

Chocolate Glaze, Walnut Brittle, Mint

### **CHOCOLATE MARQUISE (GF)**

Chocolate Mousse, Streusels, Berry Coulis

## SMALL BITES

\$60 per dozen, 3 dozen minimum per selection

### **PETIT FOURS**

Macarons, Opera Cake, Red Berry Opera, Lemon Bars, Dulce De Leche Squares, New York Cheesecake, Tiramisu, S'mores Bar



# Dinner Buffets

## FIESTA

\$78 per person

### **TORTILLA CHIPS**

Salsa Fresca, Guacamole

### **BAJA TORTILLA SOUP**

Smoked Chicken, Crispy Tortilla, Avocado

### **SOUTHWESTERN CAESAR SALAD**

Romaine Hearts, Manchego, Crouton, Ancho Cream Dressing

### **ROASTED CORN SALAD**

Epazote, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette

### **CLASSIC CEVICHE**

White Sea Bass, Tomato, Cilantro, Lime, Pepitas

### **SNAPPER CHILI VERDE**

Cilantro, Queso Fresco, Grilled Scallions, Almonds

### **CHICKEN ENCHILADA**

Charred Corn, Three Cheeses, Yellow Bell Pepper Sauce

### **CHIPOTLE SKIRT STEAK CARNE ASADA**

Salsa Roja

### **REFRIED BLACK BEANS, SPANISH RICE, FLOUR TORTILLAS**

### **TRES LECHES CAKE**

Slivered Almonds, Shaved Chocolate

### **CARAMEL FLAN**

### **CINNAMON CHURROS**

Chocolate Sauce

## ALL AMERICAN

\$90 per person

### **HEIRLOOM TOMATO BISQUE**

Cheddar Cheese Crouton

### **GEM ROMAINE WEDGE**

Cherry Tomato, Cucumber, Pancetta, Blue Cheese Dressing

### **THREE CHEESE MAC & CHEESE**

Lobster, Bacon

### **RED APPLE POPPY SEED COLE SLAW**

### **OLD FASHION PORK CHOPS**

Caramelized Onion, Apple Sauce

### **HERB MARINATED SHELTON FARM CHICKEN**

Cider Braised, Rainbow Chard, Bacon

### **HOMESTYLE MEATLOAF**

Country Gravy

### **MASHED YUKON POTATOES**

Garlic Cream Cheese

### **SEASONAL FARMERS MARKET VEGETABLES**

### **FRESH BAKED BUTTERMILK BISCUITS**

Sweet Butter

### **APPLE BAR CRUMBLE, S'MORES, SALTED CARAMEL BROWNIES**

*Continued on next page...*



## LA JOLLAN

\$88 per person

### **ARTISAN CHEESE BOARD**

Imported & Domestic Cheese, Walnuts, Sun Dried Fruits, Grapes, Honeycomb, Crackers, Crusty Bread

### **LOCAL FIELD SALAD**

Poached Pear, Chèvre, Cranberry Preserve, Pistachio, Banyuls Vinaigrette

### **ORGANIC BEET SALAD**

Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette

### **SEAFOOD FARFALLE PASTA SALAD**

Haricot Verts, Fennel, Scallions, Tomatoes, Citrus Dressing

### **ALMOND CRUSTED SEA BASS**

Braised Leeks, Endive, Champagne Saffron Sauce

### **HONEY SPICED CHICKEN BREAST**

Root Vegetables, Cremini Mushrooms, Thyme Jus

### **BEEF TENDERLOIN TIPS**

Marengo, Tomatoes, Olives, Cremini Mushrooms

### **WILD RICE PILAF**

Glazed Pecans, House Herbs

### **FARMERS MARKET VEGETABLES**

Parsley Butter

### **DESSERTS**

Flourless Chocolate Cake, Strawberry Cheesecake, Stone Berry Opera Cake

## ITALIAN

\$90 per person

### **ARTISAN CHEESE & CHARCUTERIE BOARD**

Local Fruits, Artisan Breads, Crackers

### **FARMERS MARKET MINISTRONE**

Kidney Beans, Croutons, Pesto

### **WILD ARUGULA**

Shaved Fennel, Apple, Pecorino, Almonds, Citrus Vinaigrette

### **CAVATAPPI**

Fennel, Tomato, Snap Peas, Burrata Cheese

### **CAPRESE**

Hot House Tomatoes, Mozzarella, Balsamic Reduction, Basil

### **SICILIAN STYLE SALMON**

Eggplant, Tomatoes, Olives, Capers, Anchovies, Mint

### **TUSCAN BRAISED SHORT RIBS**

Pancetta, Onion Pearls, Mushrooms, Chianti Reduction

### **CHICKEN CAPONATA**

Artichoke Hearts, Raisins, Extra Virgin Olive Oil

### **PENNE BOLOGNESE**

Whipped Ricotta & Fresh Basil

### **PARMESAN RISOTTO**

Mascarpone, White Wine, Red Pepper Flakes

### **SEASONAL VEGETABLES**

Pine Nut Basil Pesto

### **DESSERTS**

Amaretto Tiramisu, Pistachio Cheesecake Bar, Lemon Meringue Bar





# *Hors D'oeuvres*

## COOL TRAY-PASSED

\$10 per piece, 30 piece minimum per selection

### **BRUSCHETTA**

Sugar Cured Tomato, Fresh Mozzarella

### **PROSCIUTTO CANAPÉ**

Lemon Ricotta, Pistachio Whipped Gorgonzola, Cured Grape, Endive, Smoked Almond

### **ANGUS BEEF TARTARE**

Toast Point, Capers, Horseradish Aioli

### **HOUSE SMOKED SALMON**

Cucumber, Creme Fraiche, Salmon Roe

### **AHI POKE QUINOA SPOON**

### **LOBSTER SALAD TARTLET**

Lemon Caper Aioli, Chives

### **DEVILED EGG**

Candied Bacon, Mustard Lemon Cream

## HOT TRAY-PASSED

\$10 per piece, 30 piece minimum per selection

### **MINI MARYLAND BLUE CRAB CAKE**

Old Bay Aioli

### **STUFFED BELLA MUSHROOM**

Quinoa, Aged Gouda

### **VEGETABLE SPRING ROLL**

Thai Sweet Chili Sauce

### **COCONUT SHRIMP SKEWER**

Sriracha Mayo

### **BRIE RASPBERRY PURSE**

Puff Pastry

### **CHICKEN SKEWER**

Pearl Onion, Mesquite Glaze

### **ANGUS BEEF SLIDER**

Pickled Onions, Aged Cheddar, Tomato Jam

### **NEW YORK STEAK SKEWER**

Chimichurri Sauce



# *Stationed Displays*

## **BAJA CINCO**

\$18 per person

**GUACAMOLE, QUESO FUNDIDO, PICO DE GALLO, SALSA BRAVA, YELLOW CORN TORTILLA CHIPS**

## **VEGETABLE CRUDITE**

\$20 per person

**ASPARAGUS, CARROTS, PEPPERS, ZUCCHINI, CHERRY TOMATOES, CUCUMBER, MARINATED MUSHROOMS & OLIVES, SPINACH ARTICHOKE DIP, CUCUMBER YOGURT DIP**

## **HUMMUS TRIO**

\$17 per person

**TRADITIONAL, RED PEPPER, BABA GHANOUSH, CARROT, CUCUMBER, CELERY, JICAMA, SAVORY PITA**

## **BAKED BRIE EN CROUTE**

\$25 per person

**WISCONSIN BRIE, SUN DRIED FRUIT, CANDIED PECANS, STONE FRUIT, CROSTINI & CRACKERS**

## **ARTISAN CHEESE AND CHARCUTERIE**

\$29 per person

**LOCALLY SOURCED CHEESES, VARZI SALAMI, GRILLED CHORIZO, BLACKBERRY MUSTARD, SEASONAL DRIED FRUITS, ASSORTMENT OF RUSTIC BREADS AND CRACKERS**

## **SEA CRUDO DISPLAY**

\$32 per person, minimum of 20 guests

## **SASHIMI SALMON, YELLOWTAIL, DIVER SCALLOPS**

Citrus Ponzu, Pickled Shallots, Cilantro Sprouts, Tobiko Caviar, Wasabi Dressing, Ginger Cucumber Relish

*Continued on next page...*



## POKE & CEVICHE DISPLAY

\$30 per person, minimum of 20 guests

### **PACIFIC AHI TUNA POKE, CEVICHE**

Seaweed Salad, Cucumber, Ginger, Tobiko, Sesame, Radish Sprouts, Macadamia Nut, Taro Chips

## RAW BAR

Minimum of 20 guests

### **PACIFIC OYSTERS ON THE HALF SHELL**

\$88 per dozen

### **BAJA JUMBO SHRIMP**

\$72 per dozen, served with Cocktail Sauce

### **COCKTAIL STONE CRAB CLAWS**

Market Price (per dozen)

## PASTA STATION

\$32 per person, minimum of 20 guests

### **CHEESE RAVIOLI**

Basil Pomodoro Sauce

### **ORECCHIETTE**

Italian Sausage Ragout

### **TRUFFLE GNOCCHI**

Asparagus, Mushrooms, Aged Parmesan, Olive Oil

## TACO STATION

\$40 per person, minimum of 20 guests

### **BAJA STYLE MAHI, CARNE ASADA, POLLO ASADA**

Pico de Gallo, Guacamole, Grated Cotija Cheese, Crema Fresca, Corn and Flour Tortillas

## SLIDER STATION

\$28 per person, minimum of 20 guests

### **CHEESEBURGER**

Cheddar, Bacon, Candied Onion

### **BBQ PULLED PORK**

Apple Coleslaw, Chipotle Mayo

### **SHIITAKE MUSHROOM**

Horseradish, Havarti, Tomato, Roasted Bell Pepper, Arugula

### **HOUSE MADE CHIPS**



# *Action Stations*

## CARVING STATIONS

Chef attendant required at \$175 each per 75 guests, minimum of 20 guests.

### **MAPLE ROASTED HAM**

\$25 per person, Ginger Peach Marmalade, Thyme Mustard Sauce

### **HARD SPICE RUB NATURAL TURKEY BREAST**

\$27 per person, Cranberry Sauce, Black Muscat, Giblet Gravy, Brioche Rolls

### **CUBAN ROAST PORK LOIN**

\$30 per person, Papaya Habanero Chutney, Spiced Rum Sauce, Brioche Rolls

### **BLACK ANGUS PRIME RIB**

\$35 per person, Shallot Confit, Cremini, Straight and Creamed Horseradish, Cabernet Sauce, Brioche Rolls

# *Beach Events*





# Beach Buffets

*Prepared by our team in our club kitchen. For parties of 20 or more, an upgraded off-the-grill experience with a chef attendant and catering grill may be available for \$250++.*

## STARS & STRIPES

\$52 per person

### ARTISAN CHEESE BOARD

Crostini Bread, Sun-Dried Fruits

### SUPER GREENS

Arugula, Watercress, Spinach, Kale, Manchego, Almonds, Orange Dressing

### COLESLAW

Green Apple, Raisin, Cabbage, Carrot

### RED BLISS POTATO SALAD

Young Celery, Scallion, Maple Bacon

### HOT DOGS & HAMBURGERS

Beef & Vegetarian Burgers, Cheese, Lettuce, Tomato, Onions, Pickles, Classic Condiments

### FUDGE BROWNIES, CHOCOLATE CHIP COOKIES, CHEESECAKE SQUARES

## SEASIDE FIESTA

\$60 per person

### CHIPS AND SALSA

Pico de Gallo

### CLASSIC CEVICHE

White Sea Bass, Tomato, Cilantro, Lime, Pepitas

### ROASTED CORN SALAD

Romaine, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette

### SNAPPER CHILI VERDE

Cilantro, Queso Fresco, Grilled Scallions, Almonds

### BEEF FAJITAS

Sautéed Sweet Peppers and Onions

### PISA'S CARNITAS

Tomatillo Salsa, Cabbage Radish Salad

### REFRIED BEANS, SPANISH RICE

### TORTILLAS

Corn and Flour

### DULCE DE LECHE CHEESECAKE

### SQUARES, CREAM-FILLED CHURROS WITH CHOCOLATE SAUCE

*Continued on next page...*



## RIVIERA

\$65 per person

### **CLASSIC HUMMUS AND VEGETABLE CRUDITÉS**

Pita Crisp, Olive Oil

### **WILD ARUGULA**

Spinach, Fennel, Apple, Pecorino, Tart Cherries, Almonds, Citrus Vinaigrette

### **ORGANIC BEET SALAD**

Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette

### **NICOISE SALAD**

Haricot Verts, Fingerling Potato, Egg, Olive, Preserved Tomatoes, Citrus Vinaigrette

### **CHEF'S ARTISANAL SKEWERS**

Chicken & Mahi Mahi

### **ARTISAN BREAD**

Butter

### **CHOCOLATE COFFEE OPERA, ALMOND LEMON BARS, S'MORES SQUARES**

## TORREY PINES

\$80 per person

### **ARTISANAL CHEESE PLATTER**

Crostini Bread, Sun-Dried Fruits

### **HEARTS OF PALM**

Bibb Lettuce, Avocado, Pink Grapefruit, Fennel Mustard Dressing

### **SHAVED BRUSSELS SPROUTS SALAD**

Wheat Berries, Marcona Almonds, Grapes, Pecorino, Cranberry Vinaigrette

### **SALMON**

Mango Relish

### **FILET BEEF TIPS**

### **ROASTED RED BLISS POTATOES**

Savory Herbs

### **FARMERS MARKET VEGETABLES**

Thyme Citrus Oil

### **ARTISAN BREAD**

Butter

### **AMARETTO TIRAMISU, STRAWBERRY CHEESECAKE, CHOCOLATE TART**

*Continued on next page...*



## CLASSIC BBQ

\$100 per person

### **TOMATO AVOCADO SALAD**

Cucumber, Red Onion, Red Wine Vinaigrette

### **CHIPOTLE COLESLAW**

Cilantro, Carrots, Green and Red Cabbage,  
Chipotle Dressing

### **MAC AND CHEESE**

Cheddar Cheese, Parmesan Crust

### **BBQ SPARE RIBS**

House Made BBQ Sauce

### **MESQUITE SMOKED CHICKEN**

Citrus Brined, House Herbs, Apricot Glaze

### **SMOKED BRISKET SLIDERS**

House Made BBQ Sauce, Tabasco Onions,  
Brioche Buns

### **BAKED BEANS**

Smoked Bacon, Brown Sugar, Caramelized  
Onions

### **BUTTERED GREEN BEANS**

Butter, Garlic Almonds

### **JALAPENO CORNBREAD**

Honey Butter

### **BROWNIE BITES**

Chocolate Ganache

### **BANANA PARFAITS**

Vanilla Wafers, Banana Custard

### **STRAWBERRIES**

Whipped Cream

## GREEN FLASH

\$120 per person

### **ARTISANAL CHARCUTERIE & CHEESE PLATTER**

Pickled Vegetables, Preserved Fruit Jam, Spicy  
Mustard, Country Bread

### **LITTLE GEM LETTUCE**

Pears, Candied Walnuts, Bacon, Blue Cheese,  
Sherry Vinaigrette

### **RED QUINOA SALAD**

Cucumber, Feta, Pink Grapefruit, Pepitas,  
Champagne Vinaigrette

### **HEIRLOOM TOMATO SALAD**

Burrata, Croutons, Basil, Olive Oil, Balsamic

### **ANGUS FILET MIGNON AND MAINE LOBSTER TAIL**

### **GRILLED ASPARAGUS & MUSHROOMS**

### **TWICE BAKED POTATOES**

### **ROASTED BRUSSELS SPROUTS**

Pancetta, Parmesan

### **ARTISAN BREAD**

Butter

### **RED BERRY OPERA, DARK CHOCOLATE CAKE, APPLE CRUMBLE**

## INCLUDED ITEMS

Included in each buffet package

### **BEACH DECOR**

### **HOUSE WHITE LINENS**

### **8 FT TABLES**

### **WHITE RESIN CHAIRS**

### **BEACH BALL UMBRELLAS**

### **ROLLED SILVERWARE**







# *Hosted Bar*

## *Charged on Consumption*

### **HOUSE LIQUORS**

\$15 each: Tito's Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

### **PREMIUM LIQUORS**

\$17 each: Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky

### **LIQUEURS & CORDIALS**

\$13-\$18 each: Frangelico, Amaretto Disaronno, Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Rémy Martin VSOP

### **DOMESTIC BOTTLED BEER**

\$7 each: Budweiser, Bud Light, Coors Light, Miller

### **IMPORTED BOTTLED BEER**

\$8 each: Corona, Heineken, Amstel Light, Pacifico, Guinness, Stella Artois

### **CRAFT BOTTLED BEER**

\$10 each: Mission Brewery Blonde Ale, Fat Tire, Ballast Point Sculpin, Green Flash Brewing West Coast IPA

### **NON-ALCOHOLIC**

\$7 each: Individually Bottled Juices

\$5 each: Soft Drinks

\$7 each: Bottled Still and Sparkling Water



# Bar Packages

*All beverage packages include soft drinks, juice, sparkling, and still water.*

## PREMIUM

\$40 for the first hour per person / \$22 for each additional hour per person

### LIQUEURS & CORDIALS

Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Kahlua, Bailey's Irish Cream

### WINE

Cambria Chardonnay "Katherine's Vineyard", Santa Maria Valley, California  
Cabernet Sauvignon: Franciscan, Oakville Estate, Napa, CA

### BEER

Budweiser, Heineken, Amstel Light, Fat Tire

## STANDARD

\$35 for the first hour per person / \$20 for each additional hour per person

### LIQUEURS & CORDIALS

Tito's Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

### WINE

Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA

## BEER & WINE

\$30 for the first hour per person / \$18 for each additional hour per person

### BEER

Bud Light, Corona, Stella Artois, Fat Tire, Mission Brewery Blonde Ale, Green Flash Brewing Company West Coast IPA

### WINE

Ferrari-Carano Sauvignon Blanc, Sonoma, CA; Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA



# Wine Cellar

*Vintages & pricing are subject to change based on availability. Pricing is per bottle. Corkage fee is \$35 per bottle.*

## **SPARKLING WINE**

Avissi, Prosecco, Italy \$45  
Mumm's, Napa, California \$56  
Domaine Carneros, Brut, Napa, California \$60  
Roederer Estate, Brut, Anderson Valley, California \$70

## **CHAMPAGNE**

Nicolas Feuillatte, Brut, Epernay, France \$78  
Taittinger, La Française, Brut, Epernay, France \$95  
Veuve Clicquot Ponsardin, Brut, Reims, France \$120  
Dom Perignon, Moët & Chandon, Brut, Epernay, France \$295

## **SAUVIGNON BLANC**

Ferrari-Carano, Sonoma County, California \$50  
Matanzas Creek, Sonoma, California \$48  
DAOU, Paso Robles, California \$48  
Grgich Hills, Napa, California \$56  
Malk, Russian River, Sonoma, California \$68

## **PINOT GRIS / PINOT GRIGIO**

Pinot Gris, "J," California \$46  
Pinot Grigio, Scarpetta, Friuli-Venezia Giulia, Italy \$48

## **CHARDONNAY**

Estancia, Central Coast, California \$40  
La Crema, Monterey, California \$50  
Cambria, "Katherine's Vineyard," Santa Maria Valley, California \$52  
Sonoma-Cutrer, Russian River, Sonoma, California \$58

Grgich Hills, Napa, California \$85

## **PINOT NOIR**

Sean Minor, Carneros, Sonoma, California \$50  
Cambria, Julia's Vineyard, Santa Maria Valley, California \$64  
Anne Amie, Willamette, Oregon \$62  
En Route, Russian River, California \$75  
Merry Edwards, Sonoma Coast, California \$80

## **CABERNET SAUVIGNON**

Estancia, Paso Robles, California \$40  
Arrowood, Sonoma, California \$54  
DAOU, Paso Robles, California \$58  
Franciscan, Oakville Estate, Napa, California \$60  
Decoy, Sonoma, California \$56  
Post & Beam, Napa, California \$78  
Silver Oak, Alexander Valley, California \$125

## **OTHER REDS**

Tapiz, Malbec, Mendoza, Argentina \$48  
Matanzas Creek Merlot, Bennet Valley, Sonoma, California \$55  
Hill Family Estate Merlot, Napa, California \$62  
Muga, Reserva, Tempranillo, Rioja, Spain \$79