

Sea Watch Resort

BANQUET MENUS



These suggestions are offered as guidelines
and do not indicate the Extent of our culinary expertise.

Our catering professionals will be delighted
to assist you in your choice or to create
a custom selection designed to your needs.

For additional questions, menu customizations or prices, please call the Events Services Coordinator at 843.918.7351.

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

CONTINENTAL BREAKFAST



OCEANFRONT CONTINENTAL BREAKFAST

Freshly Squeezed Orange Juice
Sliced Fresh Seasonal Fruit
Assorted Breakfast Pastries, Butter, Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

CALIFORNIA CONTINENTAL

Freshly Squeezed Orange, Grapefruit and Tomato Juices
Fresh Seasonal Fruit, Assorted Breakfast Pastries, Bagels and Muffins
A Variety of Individual Fruit Yogurts, Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

THE MYRTLE BEACH CONTINENTAL

(Minimum 25 Guests)

Freshly Squeezed Orange and Grapefruit Juices and a Selection of Tropical Fruit Juices Assorted
Breakfast Bakeries, Pastries and Muffins Butter, Fruit Preserves and Jams
Seasonal sliced Fruit with Berries
Honey-Yogurt Dipping Sauce
Assorted Bagels and Flavored Croissants Cream Cheeses and Preserves
Assorted Cheeses to include Camembert, Colby, Chevre, Longhorn and Tillamook
Display of Slow Smoked Ham
Smoked Salmon
Freshly Brewed Coffee, Decaffeinated Coffee, Flavored Coffees And Assorted Teas

EUROPEAN CONTINENTAL

(Minimum 25 Guests)

Freshly Squeezed Orange and Grapefruit Juices
and a Selection of Seasonal Fruit Juices
Assorted Breakfast Pastries, Flavored Croissants, Bagels and Sliced Gourmet Breakfast Bread Loaves
Assorted Imported Cheeses May Include Brie, Gruyere, PortSalut
Display of Fresh Seasonal Fruit and Berries
Side of Smoked Salmon, Herring Bits, Sliced Pumpernickel and Capers Smoked Ham and Prosciutto
Honey, Flavored Butter, Cream Cheese and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
European Coffee Presentation

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BREAKFAST SELECTIONS



The following selections include choice of Starter, Breakfast Potato, Freshly Baked Breakfast Pastry, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

STARTERS

Select One

Freshly Squeezed Orange Juice - Chilled Tomato Juice
Seasonal Fruit Cup - Orange & Grapefruit Wedges with Mint

The All-American

Freshly Scrambled Eggs with choice
of one of the following: Ham, Bacon or Sausage

Tuscan Scramble

Freshly Scrambled Eggs with
Sun dried Tomatoes, Basil & Goat Cheese
with choice of Breakfast Meats

Made to Order Omelettes

(Maximum 200 ppl.) Choice of Two

Ham, Bacon, Sausage, Tomatoes, Onions, Peppers, Mushroom, Cheddar or Jack Cheese

BREAKFAST SPECIALTIES

La Parisienne

Fluffy Scrambled Eggs, Piled High on a Fresh Bakery Croissant
with Canadian Bacon and Swiss Cheese, accompanied by a Warm Fruit Compote

Country Scramble

Freshly Scrambled Eggs with
Cheddar Cheese and Fresh Herbs

Steak & Scrambled Eggs

Choice Cut Filet of Beef
Served with Freshly Scrambled Eggs

Breakfast Quiche

Choice of Quiche Lorraine with Onions and
Ham or Quiche Florentine with Spinach

HEALTHY ALTERNATIVES

Fruit Crepes

Three Fresh Crepes with Apple Walnut filling
with a Fresh Fruit Garnish

Egg Beater Melt

Scrambled Egg Beaters with Diced Tomatoes and
Green Onions on Whole Wheat English Muffin

Fresh Fruit Plate

Sliced Seasonal Fresh Fruit Served with Cottage Cheese or Lowfat Yogurt

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BREAKFAST BUFFETS

Minimum 35 Persons



EAST COAST LIGHT

Freshly Squeezed Orange Juice - Grapefruit Juice

Chilled Vegetable Juice

Granola with Milk

Fresh Seasonal Fruit

Assorted Fruit Yogurts with Condiments

Scrambled Egg Beaters

Grilled Turkey Sausage

Herb Roasted Potatoes

Warm Fruit Crepé

Bran Muffins and Nutbread

Margarine and Low-Calorie Preserves

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

RISE AND SHINE

Orange Juice

Choice of Fresh Sliced Seasonal Fruit OR Individual Fruit Yogurts

Freshly Scrambled Eggs

Sausage Links

Breakfast Potatoes

Assorted Breakfast Pastries with Butter & Preserves

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

A Variety of freshly made-to-order Omelettes available (Maximum 200 ppl)

DAYBREAK BUFFET

Freshly Squeezed Orange Juice - Fresh Seasonal Fruit

Selection of Cold Cereals with Milk

Choice of Three:

Freshly Scrambled Eggs - French Toast with Syrup & Powdered Sugar

Western Scrambled Eggs - Apple or Peach Crepes - Cheese Blintz with Cherry Sauce

Served With:

Sausage Links and Bacon

Breakfast Potatoes

Assorted Breakfast Pastries

Butter and Jellies

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

A Variety of freshly made-to-order Omelettes available at (Maximum 200 ppl)

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A LA CARTE



BAKERY

(Minimum Order: One Dozen Per Item)

Oven Fresh Breakfast Pastries

Danish Pastries, Assorted Muffins, Coffee Cakes, Cinnamon Rolls, Sliced Gourmet Deli Breads

Premium Breakfast Pastries

Croissants (Almond, Plain & Chocolate), Variety of Bagels with Cream Cheese,
Jumbo Muffins, Gourmet Sliced Breakfast Bread Loaves, English Scones, Mexican Pastries

SNACKS

(Minimum Order: One Dozen Per Item)

Sliced Fresh Fruit

Whole Fresh Fruit

Individual Fruit Yogurts

Granola Bars

Assorted Cookies

Large Chocolate Chip Cookies, Peanut Butter Cookies, Large Granola Cookies,

Blondies or Chocolate Brownies

Ice Cream Bars or Fruit Juice Bars

Deluxe Ice Cream Bars (Dove, Häagen Dazs, Ben & Jerry's)

Giant Soft Pretzels, Plain with Mustard or Cinnamon

Assorted Finger Sandwiches (24 pieces per order)

Individual Cold Cereals served with Pitchers of Milk

Ham, Egg and Cheese Breakfast Sandwich on choice of English Muffin, Flour Tortilla or Croissant

BEVERAGES

Juices:

Orange, Apple, Grapefruit, Tomato, Pineapple

Specialty Juices:

Cranberry, Apple-Strawberry, Mango, Papaya

Freshly Brewed Coffee, Decaffeinated Coffee, Tea

Gourmet Coffee

Hazelnut, Vanilla Nut (Decaffeinated), Chocolate Macadamia, Emerald Cream

Iced Tea

Milk or Chocolate Milk

Old-Fashioned Lemonade

Hot Apple Cider with Cinnamon Sticks

Assorted Soft Drinks

Mineral Waters & Spring Waters

Bottled Smoothies, Juices, and Teas

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SPECIALTY BREAKS

Minimum 35 Persons

30 Minute Breaks



ICE CREAM SOCIAL

Chocolate and Vanilla Ice Cream with all the Extras Includes Rich Hot Fudge, Goey Warm Caramel and Luscious Strawberry Toppings, Chopped Nuts, Whipped Cream, M&M's, Maraschino Cherries and Rainbow Sprinkles

Assorted Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

LIGHT BREAK

Assorted Finger Sandwiches, Vegetable Crudite with Dip, or Domestic Cheese Display with Assorted Crackers

Assorted Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

SWEET SHOP BREAK

(Choice of Three)

Mini-French Pastry Assortment to Include: Eclairs, Cream Puffs, Fruit Tartlets, Build-Your-Own Shortcake with

Fresh Shortcake, Seasonal Berries, Whipped Cream

Homemade Fudge Brownies

Assorted Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Add on:

Chocolate Fountain Fantastique

Decadent Melted Chocolate Fountain Served with

Fresh Seasonal Fruits, Marshmallow & Dried Fruit Kabobs Sensational For Dipping

CARNIVAL BREAK

Popcorn, Caramel Corn, Peanuts and Candied Apples

Assorted Candy and Ice Cream Bars

Root Beer or Cola Floats

Assorted Soft Drinks

BEER, WINE & CHEESE BREAK

Selection of Domestic Beers

Selection of House Wines in Carafes

Assorted Mineral Waters & Soft Drinks

Variety of Domestic and Imported Cheeses

With Sliced Fresh Fruit, Gourmet Crackers and Sliced Baguettes

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SPECIALITY DESSERT BUFFET

Minimum 35 Persons • 60 Minute Break
(Choice of 6 Items)



Seasonal Fresh Fruit with Chocolate Fondue
Chocolate Mousse Cake
Fresh Seasonal Berries with Sabayon Sauce
Fresh Fruit Cheesecake
Hazelnut Mousse
Strawberry Florentina
Apple Strudel with Vanilla Sauce Profiteroles

English Trifle
Raspberry Mousse Cake
Creme Caramel Fruit Tart
Kahlua Delight
Chocolate Chip Cake
Chocolate Hazelnut Torte (Decadence)

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Also available:

A selection of Cordials.

Crepe Station to include two fillings, sweetened whipped cream,
roasted walnuts and powdered sugar.

Flavored International Coffees or Dessert Wines.

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MEETING FOOD & BEVERAGE PACKAGES



THE EXECUTIVE PACKAGE

Morning

Freshly Squeezed Orange & Grapefruit Juices
Whole Fresh Fruit
Assorted Breakfast Pastries, Butter & Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Mid-Morning

Assorted Granola & Cereal Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Afternoon

Assorted Freshly Baked Cookies
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas
(All Three Breaks)

THE PRESIDENTIAL PACKAGE

Morning

Freshly Squeezed Orange, Grapefruit & Tomato Juices
Sliced Fresh Seasonal Fruit
Whole Fresh Fruit
Assorted Freshly Baked Croissants, Pastries & Bagels, Butter & Preserves
Individual Fruit Yogurts with Granola
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Mid-Morning

Individual Bottled Juices and Smoothies
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Afternoon

Freshly Baked Brownies & Rice Krispie Treats
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas
(All Three Breaks)

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RISE & SHINE MORNING BREAKS



Build-Your-Own Granola Parfait

Plain and Strawberry Yogurts, Almonds, Seasonal Berries, Coconut, Dried Fruit,
Honey and Granola

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Yogurt, Loaves and Parfait Bar

Choice of:

Iced Carrot, Banana-Marble, Lemon Poppy Seed and Orange Cranberry Loaves

Crunchy Granola and Fresh Berry & Yogurt Parfait,

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

RE-ENERGIZE AFTERNOON BREAKS

The Harvest Break

Fresh Seasonal Vegetables with Ranch Dip, Assorted Cheeses and Fresh Seasonal Whole Fruit

Assorted Soft Drinks and Iced Tea

Cookies and Milk

Assorted Freshly Baked Cookies, Brownies and Blondies with Milk and Chocolate Milk

Hershey Break

Assorted Hershey Kisses and Candy Bars, White and Milk Chocolate Covered Pretzels

White and Milk Chocolate Covered Strawberries, Milk and Chocolate Milk

Assorted Soft Drinks

English Tea Break

Freshly Baked Scones, Honey Butter, Marmalade, Devonshire Cream, Powdered and Brown Sugar,

Assorted Finger Sandwiches and Mini Pastries Assorted Soft Drinks, Freshly Brewed Coffee,

Decaffeinated Coffee and Assorted Hot Teas

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BUILD-YOUR-OWN BREAK



MORNING BREAK

Select two beverages and two morning break items from lists below

AFTERNOON BREAK

Select two beverages and two afternoon break items from lists below

Beverage Selections

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Hot Chocolate

Milk and Chocolate Milk

Freshly Squeezed Orange Juice

Assorted Soft Drinks

Bottled Water

Lemonade

Iced Tea

Morning Break Item Selections

Freshly Baked Scones

Assorted Fruit Muffins

Assorted Danish

Croissants

Bagels with Cream Cheese

Individual Low Fat Yogurts

Fresh Whole Fruit

Dry Snack Mix

Granola Bars

Afternoon Break Item Selections

Freshly Baked Cookies

Freshly Baked Brownies & Blondies

Assorted Domestic Cheeses

Seasonal Vegetable Crudités with Ranch Dip

Fresh Sliced Seasonal Fruit

Assorted Candy Bars

Warm Jumbo Soft Pretzels with Mustard

Tortilla Chips with Salsa

Potato Chips with Onion Dip

Assorted Individual Bags of Chips

Assorted Ice Cream and Frozen Juice Bars

Chocolate Covered Pretzels

Assorted Rice Krispie Treats

Assorted 100 Calorie Packs

Pita Bread with Roasted Garlic Hummus

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

BRUNCH SELECTIONS

Minimum 35 Persons



GEORGIA BRUNCH BUFFET

Freshly Squeezed Orange and Grapefruit Juice

Chilled Tomato Juice

Fresh Seasonal Fruit

Green Salad with Choice of Dressing

Pasta Salad Primavera

Marinated Tomato and Cucumber Salad

Freshly Scrambled Eggs

Grilled Sausage and Bacon

Roast Beach Chicken with Rosemary

Quiche Florentine

Breakfast Potatoes

Fresh Seasonal Vegetables

Assorted Breakfast Pastries

Butter and Jellies

Chef's Sweet Table & Freshly Brewed Coffee, Decaffeinated Coffee & Tea

BEACH BRUNCH BUFFET

Freshly Squeezed Orange Juice - Chilled Tomato Juice

Fresh Seasonal Fruit

Crudite of Vegetables with Ranch Dip

Bibb Lettuce and Spinach Salad, Choice of Dressings

India Street Pasta Salad

North County Mushroom Salad

Ham and Egg Strada

Grilled Sausage and Bacon

Seafood San Diego

Grilled Pork Medallions Lyonnaise

Chicken and Mushroom Crepés with Sherry

Toasted Orzo Pasta with Fresh Herbs

Sautéed New Red Potatoes

Assorted Breakfast Pastries

Butter and Jellies

Chef's Sweet Table & Freshly Brewed Coffee, Decaffeinated Coffee & Tea

COOKING STATIONS

Minimum of 35 guests

Omelette Station

Pasta Station

CARVING STATIONS

Roasted, Herb-Scented Round of Beef

Maple-Mustard Glazed Ham

Roast Breast of Turkey

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LUNCHEON SELECTIONS

SOUPS, SALADS & STARTERS



Fresh Fruit Coupé

A variety of the Season's Best Fresh Fruit

Gazpacho

Chilled Cucumbers, Peppers, Tomatoes finished in a Rich Tomato Broth

Mixed Green Salad

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

Romaine Hearts Helena

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

Oceanfront Caesar

Crisp Romaine gently tossed with fresh Parmesan Cheese,
Garlic Croutons & Creamy Caesar Dressing

Resort Soup "en Croûte"

Choose from Specialty Recipes
House-Made Soups, served piping Hot with Bakery Fresh "en Croûte"
Includes Summer Squash, Tomato Bisque, Pumpkin (Seasonal),
Wild Mushroom, Fresh Seafood Chowder, Cream of Asparagus

Bruschetta Rustica

Slices of Grilled Italian Bread with Fresh Tomato Concasse and finished
with a Drizzle of Virgin Olive Oil

Ensalata Caprice

Vine Ripened Tomatoes and Buffalo Mozzarella topped
with Fresh Basil and an Herbed Vinaigrette Dressing

COLD LUNCHEON ENTREÈS

Luncheon entreès include Freshly Baked Rolls with Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas



Grilled Chicken Salad Roma

Marinated Breast of Chicken grilled and served over Crisp Romaine Leaves.
Caesar-Style Vinaigrette

Chicken Salad Mikado

Broiled, Asian-Style, marinated Chicken Breast, served over Salad Greens, Complemented with Oriental Vegetables. Soy & Ginger Vinaigrette

Delicatessen Plate

Sliced Meats highlighted with a variety of two Cold Salads served with appropriate Condiments and Freshly Baked Sliced Deli Breads

Greek Chicken Salad

Sliced, Grilled Breast of Chicken over Chopped Romaine Leaves with Feta Cheese, Fresh Oregano, Kalamata Olives, Cucumbers, Cherry Tomatoes & Italian Dressing

Chicken Tostada Castellano

Crisp Tortilla Bowl, with Chilled Herb Chicken, Pinto Beans, Lettuce, Cheddar Cheese, Sour Cream, Zesty Tomato Salsa and Ranch Dressing
Served with Tortilla Chips and Salsa

Chef's Deli Salad

Julienne Ham, Turkey, Salami, Swiss and Cheddar cheeses on fresh Salad Greens.
Choice of Dressings with appropriate garnish

San Diego Chicken

Chicken Breast Sandwich Filled with Provolone, Tomatoes, Alfalfa Sprouts, and Basil,
Served with Pasta Salad and Pickle.
Choice of Whole Wheat or Country French Roll

California Salad

A Selection of the Best from the Golden State.
Artichoke Hearts, Asparagus, Cured Olives, Goat Cheese, Peppers and Tomatoes
and Balsamic Vinaigrette

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BOX LUNCHES



DELUXE BOX LUNCH

Served with Sun Chips, Choice of Three-Bean Salad, Pasta Salad or Potato Salad
Fresh Whole Fruit, Brownie & Beverage

Roast Lemon Chicken

Served Chilled and Sliced over Salad Greens, Served with Roll and Vegetable Sticks and
Choice of Dressing

Chef's Deli Sandwich

(Choose One)

Tender Breast of Turkey, Sugar Cured Ham & Cheese or Roast Beef, Deli Sliced and Piled High
on a Bakery Fresh French Roll

Chilled Fried Chicken

Southern Style - 3 pieces

The California Vegetarian

Tomato Slices, Cucumber, Swiss and American Cheese, Alfalfa Sprouts and Cream Cheese on a
Bakery Fresh Whole Wheat Roll

PREMIER BOX LUNCH

Chicken Caesar Salad Wrap

Chopped, Grilled Chicken Breast Placed in a Spinach Wrap Overstuffed with Romaine Lettuce,
Tomatoes, Parmesan Cheese, Homemade Croutons & Our freshly-made Caesar Dressing.
Served with Whole Fresh Fruit, Brownie and Soft Drink

Herbed Grilled Chicken

with Mustard Sauce on a Focaccia Roll, Red Potato Salad, Garden Pasta Salad,
Baby Bon Bell, Sun Chips, Whole Fresh Fruit, Large Chocolate Chunk Cookie and Soft Drink

Tandoori Chicken Salad

Middle Eastern Spiced Chicken, with Mixed Baby Greens, Fresh Mint and Romaine Lettuce,
Mango, Cucumber Relish, Herbed Oil & Vinegar Dressing,
Served with a Freshly Baked Roll, Red Pear, Blondie & Soft Drink

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HOT LUNCHEON ENTREÈS

Luncheon entrèes include a selection of Soup or Salad,
Freshly Baked Rolls and Butter, Appropriate Accompaniments,
Dessert and Freshly Brewed Coffee, Decaffeinated Coffee & Tea



Lemon-Caper Chicken

Seasoned Chicken Breast

topped with a Lemon Caper Beurre Blanc Served with Orzo Parsley Pilaf

Chicken Pomodoro

Marinated Charbroiled Chicken Breast, Served on Penne Pasta with
Sun Dried Tomatoes and Pesto Cream Sauce

Roast Pork Normande

Slow Roasted Loin of Pork in an Apple Jack Cream Sauce

New York Strip Steak

Served with a Mushroom and Red Wine Sauce

Grilled Filet of Salmon

Finished with a Champagne Vin Blanc

Filet of Beef Mignonettes Bordelaise

Tender, Broiled Filet Mignonettes, Served with Onions, Peppers and Mushroom
Served on a Bed of Herb Seasoned Orzo Pasta with a Sauce Bordelaise

Stuffed Portabella

Marinated Portabella Stuffed with Arugula,
Sun Dried Tomatoes, Roasted Garlic, Sliced Apricots and Aged Swiss

Lumaconi Di Formaggio

Large Stuffed Pasta Shells, Filled with a Combination of Ricotta,
Parmesan, Romano and Mozzarella Cheeses served with our
World-Famous Herb Marinara Sauce

Mushroom Chicken Marsala

Mushroom Stuffed Chicken Breast topped with a Rich Marsala Sauce

Fish Market

In Season, a variety of Fresh Seafood is available
\$ Marketprice

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LUNCH BUFFETS

(Minimum 35 Persons)



THE EXECUTIVE EXPRESS

Soup du Jour
Make-Your-Own Sandwich Buffet
Selection of Sliced Meats & Cheeses
Assorted Freshly Baked Deli Breads & Appropriate Condiments
to include Leaf Lettuce, Sliced Tomatoes, Onions, Mayonnaise and Mustards
Crisp Potato Chips

Red Potato Salad, Pasta Salad Primavera,
Marinated Tomatoes & Cucumbers,
Variety of Seasonal Greens with choice of Dressings
Assorted Whole Fresh Fruits
Chef's Sweet Table
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

PASTA BAR LUNCH

Minestrone Soup
Variety of Salad Greens with Two Dressings
Antipasto Romaine Salad with Salami and Provolone, Garlic Croutons & Parmesan Dressing
Fresh Seasonal Fruit

Choice of Three:
Vegan Ravioli with Garlic, Herbs and Olive Oil
Fettucine Alfredo
Penne Pesto Primavera
Chicken Parmesan
Farfalle Pasta with Italian Sausage and Marinara Sauce

Sauteed Fresh Seasonal Vegetables
Freshly Baked Garlic Bread Sticks and Focaccia Served with Butter

Chef's Sweet Table
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

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LUNCH BUFFETS

(Minimum 35 Persons)



MEXICAN FIESTA BAR

Tortilla Chips with Salsa Fresca

Tijuana Caesar Salad
with Fresh Parmesan and Garlic Croutons

Nopalito Salad or Tortilla Soup

Oceanfront Tostada & Taco Bar

Choice of Two:

Carne Asada, Spiced Chicken, Seasoned Ground Beef or Pork Carnitas

Crisp, Flat Tortilla Shells, Soft Corn & Flour Tortillas, Vegetarian Refried Beans,
Arroz Tampiqueño, Shredded Lettuce, Diced Tomatoes, Red Onions, Sliced Black Olives,
Mild and Hot Peppers, Shredded Jack & Cheddar Cheeses, Sliced Radishes,
Cilantro Sprigs, Julienne of Red and Green Peppers, Sour Cream,
with our famous "Media Docena" Salsa Bar
Chef's Mexican Sweet Table
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

MISSION BUFFET

Salad Greens Variety with Condiments Choice of Dressing

Pasta Salad Primavera
Marinated Tomato & Cucumber Salad
Asian Chicken Salad
California Vegetable Salad

Choice of Three:

Seasonal Fresh Fish
Herb Roasted Chicken with Sun dried Tomato Sauce
Sauté of Beef with Mushrooms
Roast Pork Loin in an Apple Cream Sauce

Rice Pilaf or Garlic Roasted Red Potatoes
Fresh Vegetable Sauté
Warm Rolls and Butter
Chef's Sweet Table
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

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LUNCH BUFFETS

(Minimum 35 Persons)



CLASSIC SOUTHERN STATION

Appetizer Station

includes all three:

Charleston Miniature Crab Cakes
Served with Remoulade Sauce

Pork Barbecue
Served in mini Filo Cups

Crispy Southern Fried Chicken Bites
With Honey Mustard

Southern Veggie Station

includes both:

Fried Green Tomatoes Served
with Herbed Goat Cheese

Grilled Vegetables
Served with Roasted Red Pepper Vinaigrette

Grits Station

Your Guests will be able to create their own Grits Dish

Three Cheese Grits, Shrimp and Tasso Ham Grits, and Roasted Garlic Grits
Accompanied by Bacon Bites, Sautéed Onions, Tomato, Chives, and Cheddar Cheese
served in Martini glasses

Carving Station with a Uniformed Chef

Please choose one of the following meats:

Herb Roasted Top Round of Beef
Southern Fried Turkey Breast
Smoked Ham

Served with Assorted Rolls, Biscuits,
Horseradish Sauce, Grain Mustard, and Aioli

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CLASSIC SOUTHERN STATION



Desserts

Please select one of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing
Personalize the cake with your special design
or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers
served with Whipped Cream

Cupcakes

Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

Includes "Old fashioned" Banana Pudding,
Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry,
Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts,
Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

Beverages

Please select one:

Sweetened and Unsweetened Iced Tea

Lemonade

Water Station

Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings

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DINNER APPETIZERS



Steamed Asparagus
Topped with Succulent Crabmeat
and Hollandaise

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

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

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

Grilled Jumbo Shrimp
Citrus Marinated on a bed of Farfalle Pasta

Grilled Vegetable Plate
Grilled Seasonal Vegetables served with Focaccia
and Ratatouille Relish

Striped Mushroom Ravioli
Wild Mushroom Pasta Pockets served with Lemon Chive Sauce

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DINNER SELECTIONS

SOUPS, SALADS & STARTERS



Variety of Salad Greens

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

Romaine Hearts Helena

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

Oceanfront Caesar

Crisp Romaine gently tossed with fresh Parmesan Cheese,
Garlic Croutons & Creamy Caesar Dressing

Spinach Salad

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

The South Tomato Salad

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

Resort Soup "en Croûte"

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

Walnut Gorgonzola Salad

Mixed Greens topped with Walnuts,
Gorgonzola and Dried Cranberries
Served with a Raspberry Vinaigrette

Ensalata Caprice

Vine-Ripened Tomatoes and Fresh Buffalo Mozzarella topped
with Fresh Basil and an aged Balsamic Vinaigrette

Fresh Spring Field Greens

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

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DINNER ENTREÈS

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



Breast of Chicken Bruschetta

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

Turkey Bella Tosca

Tender Seared Turkey Medallion, Topped with Pearl Onion and Pear Tomato Demi Glaze

Charbroiled Chicken Lynay

Charbroiled Chicken Breast with Lavender Beurre Blanc

Grilled New York Strip Steak

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

Petti Di Pollo Arrosto

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

Chicken Penne

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

Vegetable Wellington

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

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Roast Leg of Lamb, Rosemary Jus

Slowly Roasted, served with a Rosemary Jus

Roast Prime Rib

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

Filet Mignon Au Choix

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

Grilled Filet of Salmon

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

Breast of Chicken Roulade

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

Marin Miso Halibut

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

The Fish Market

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

DINNER DUET ENTREÈS

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



Petit Filet of Beef Bordelaise and Breast of Chicken Pommery

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

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

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

Breast of Chicken with Bruschetta & Baked Halibut Dijonnaise

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

Petit Filet of Beef Bordelaise & Shrimp Scampi

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

Petit Filet of Beef & Lobster

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

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

Petit Filet of Beef
Breast of Chicken
Filet of Salmon
Broiled Lobster Tail
Succulent Shrimp Scampi
Roasted, Western Rack Lamb Chops
Halibut Dijonnaise

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

DINNER BUFFETS

(Minimum 35 Persons)



OCEANFRONT BUFFET

Assorted Vegetable Crudités served with Ranch Dip
Variety of Salad Greens with Two Dressings
Pasta Salad Primavera Marinated Tomato and Cucumber Salad
Sliced Seasonal Fresh Fruit

Choice of Two:

Herb Roasted Chicken with Sun dried Tomato Sauce
Fresh Seasonal Fish with Fresh Herbs and Vegetables
Sliced Roast New York Striploin au Jus

Oven Roasted Potatoes
Selection of Fresh Seasonal Vegetables
Freshly Baked Rolls and Butter
Chef's Sweet Table
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

CALIFORNIA BUFFET

Grilled California Vegetable Platter, Eggplant Tapenade
Imperial Valley Salad Greens with Two Dressings
Marinated Mushrooms with Fine Herbs
Castroville Artichoke Salad
Monterey Seafood Salad, Mustard Dill Dressing
Sliced Seasonal Fresh Fruit

Choice of Three:

Fresh Fish Filet with Lemon Beurre Blanc
Medallions of Petaluma Turkey with Cranberry Peppercorn Sauce
Braised BBQ Beef
Grilled Portabello Mushroom Steak

Brown and Wild Rice Pilaf
Fresh Seasonal California Vegetables
Freshly Baked Rolls and Butter
Chef's Sweet Table
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

DINNER BUFFETS

(Minimum 35 Persons)



LA HACIENDA MEXICAN BUFFET

Casimiro's Tortilla Soup with Crisp Tortilla Strips
Tijuana Caesar Salad with Garlic Croutons
Fresh Seafood Lime Ceviche, Marinated Aztec Corn Salad, Fiesta Fruit Platter

Choice of Three:

Marinated and Grilled "Carne Asada"
Citrus-Marinaded Chicken Fajitas
Beer-Battered Fish San Felipe
Tender Pork Carnitas
Seasoned Ground Beef

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

Cheese Enchiladas with Red Chile Sauce Arroz Tampiqueño and Vegetarian Refried Beans

Chef's Mexican Sweet Table
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

BEACH BUFFET

An Assorted Domestic Cheese Display with Gourmet Crudités and Sliced Baguettes
Central Valley Field Green Salad with Assorted Dressings
India Street Pasta Salad
Pacific Seafood Salad
Marinated Green Beans with Fresh Peas and Water Chestnuts
Sliced Seasonal Fresh Fruit

Entreès:

Grilled Breast of Chicken with a Light Mustard Sauce
Broiled Salmon with a Champagne-Cilantro Sauce
Sliced California Tri-Tip with Golden Barbeque Sauce

Toasted Orzo and Parsley Pilaf
Selection of Fresh Seasonal Vegetables Freshly Baked Rolls and Butter

Chef's Deluxe Sweet Table
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

DINNER BUFFETS

(Minimum 35 Persons)



DINNER BUFFET CARVING STATIONS

Roast New York Strip
Served With
Brandy-Peppercorn Glaze

Roast Tenderloin of Beef
Served With
Madeira Sauce

Slow-Roasted Round of Beef
Served With Au Jus

Herb Roasted Leg of Lamb
Served With
Rosemary Garlic Au Jus

Honey-Glazed Ham
Served With
Mango-Chutney Sauce

Rare Sesame Crusted Ahi
Served With
Wasabi, Soy and Ginger

Roast Breast of Turkey
Served With
Orange-Cranberry Sauce

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

LUNCHEON DESSERT SELECTIONS



Caramel Custard

A luscious rich Egg Custard surrounded with Caramel Sauce.

Raspberry Mousse Cake

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

Strawberry Margarita Pie

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

Carrot Cake

Rich Carrot Cake with a Smooth Cream Cheese Filling.

Fruit Napoleon

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

Chocolate Chip Cake

Chocolate Cake studded with Chocolate Chips, Ganache Icing.
Lemon Roulade with Raspberry Sauce Sponge Cake filled with tart Lemon Filling and finished with Powdered Sugar.

Black Forest Cake

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

Fruit or Cream Pies

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

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

DINNER DESSERT SELECTIONS



Apple Crumble Pie with Rum Sauce

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

Caramel Cake Florentine

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

Chocolate Hazelnut Torte

Decadent Chocolate Torte studded with
Hazelnuts on decorated plate.

Fruit Tart

Sponge Cake topped with Lemon Bavarian and Fruit.
New York Style Marble Cheesecake
Accompanied by a Fresh Berry Sauce.

Chocolate Mousse Torte

Rich Chocolate Torte filled with
Chocolate Mousse.

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

PREMIER DESSERT SELECTIONS



Chocolate Florentine Tulip

With Seasonal Berries, Grand Marnier Sabayon

Chocolate Macadamia Nut Terrine

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

Chocolate Mocha Parfait

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

Classic Tiramisu

Rich Italian Dessert with Coffee-Soaked Lady Fingers, Sponge Cake and Mascarpone Cheese.

Oceanfront Chocolate Fantasy

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

Bailey's Cheesecake

Creamy Cheesecake flavored with Bailey's Irish Cream Liqueur topped with a Duét of Chocolate Caramel.

Baked Alaska

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

Honey Pecan Ice Cream Truffle

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

French Pastries

A selection of Mini Pastries to include Chocolate Eclairs, Caramel Puffs, Fruit Tartlets, Patricias, Cream Filled Chocolate Cups and Nut Ovals.

White Chocolate Ice Cream Truffle

Rich Vanilla Bean Ice Cream in Caramel Sauce.

Chocolate Fountain Fantastique

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

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

RECEPTIONS

COLD HORS D'OEUVRES

Minimum 35 Pieces



GRAND

Baby Red Potato with Caviar and Sour Cream
Prosciutto and Melon
Eggplant Tapenade
Curried Chicken on a Baguette
Mini Bouchees with Ham Mousse and Capers
Country-Style Pâte with Stoneground Mustard Sauce
Marinated Mushroom Caps with Feta Cheese
Assorted Bruschettas

DELUXE

Goat Cheese and Roasted Pepper on a Toasted Bread
Rare Beef Tenderloin with Horseradish Cream
Artichoke Bottoms with Salmon Mousse
Endive with Shrimp Mousse
Honey Bleu Cheese Bruschettas
Cucumber Rondel with Shrimp Mousse
Smoked Salmon Pinwheels
Marinated Sun dried Tomato, Artichoke, and Soft Mozzarella Skewer

GOURMET

Assorted Caviar Canapes
Oysters on the Half Shell
Jumbo Cocktail Shrimp on Ice
Clams on the Half Shell
Assorted Sushi, Wasabi and Ginger
Cracked Crab Claws, Cognac Cocktail Sauce

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

COLD HORS D'OEUVRES

(Minimum 25 People)



From The Sea

Served on ice with Cocktail Sauce,
Salsa Golf, Florida Mustard Sauce and Lemon Wedges

Spiced gulf shrimp cocktail
Jonah Crab Claws
Atlantic King Crab legs
Blue-point oysters on the half shell
Florida stone Crab Claws
Marinated Green Lip Mussels

Ceviche Tiradito

Mango and local Grouper Ceviche with
Lime and Cilantro 'Tiger's Milk'

Tuna Tiradito

Yellow-fin tuna, thinly sliced and
dressed with Lime, Ginger, Aji Amarillo
and Soy Garnished with Sweet Potato,
Cilantro, shaved Onion and Peruvian
Choclo Corn

Artisan Cheese Selection

Select Imported and Domestic Cheese
Cuban shrimp Ceviche in roasted
tomato gazpacho
Created to order, Peruvian

Served with Fresh Fruit, Roasted Nuts
and Flatbread Crackers

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

COLD HORS D'OEUVRES

(Minimum 25 People)



Assorted Domestic Cheeses

With Gourmet Crackers, Bakery-Fresh Sliced French Baguettes
Garnished with Fresh Fruit
Add Imported Cheese Selection

Chips and Salsa

Corn Tortilla Chips with Freshly made Salsa Fresca
Add Guacamole

Fresh Vegetable Crudite

Assorted Garden Vegetables, Artistically Displayed,
Served with Ranch Dressing and Gourmet Crackers

Seasonal Fruit

Slices of Seasonal Fruit Artfully Arranged on a Platter,
Accompanied by a Delectable Poppy Seed Dipping Dressing

Deluxe Pineapple Tree

Skewers of Fresh Fruit, Tropically Arranged
on a "Tree" of Fresh Pineapple

Ridge Potato Chips and Onion Dip

Oceanfront Snack Mix

Pretzels, Trail Mix, Dry Snacks and Mixed Nuts

Popcorn

Mixed Nuts

Deluxe Mints

Hard Candies

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

RECEPTIONS

HOT HORS D'OEUVRES

Minimum 50 Pieces



Brie Cheese in Puff Pastry
With Dried Fruit & Nuts
Served with Freshly-Baked Sliced Baguettes

GRAND

Thai Chicken or Beef Satay with Peanut Sauce
Chicken Skewers with Pasilla Chile Cream
Fried Mozzarella with Marinara Sauce
Buffalo-Style Chicken Wings, Bleu Cheese Dressing
Fried Won Ton with Sweet and Sour Sauce
Deep-Fried Lumpia with Sweet Chili Sauce
Jalapeno Peppers Relleno
Assorted Dim Sum with Plum Sauce
Chevre Cheese-Stuffed Artichokes
Phyllo Triangle with Sun dried Tomato and Feta
Mushroom and Artichoke Phyllo Purses
Spinach Spanakopitas

DELUXE

Mini Chicken Chimichanga
Asian Spring Rolls with Ginger Soy
Smoked Chicken Quesadillas
Spicy Scallops wrapped with Bacon
Crabmeat-Stuffed Mushrooms
Mini Crabcakes with Pommery Cream
Caribbean Chicken Skewers with Fruit Relish
Carne Asada or Pollo Asado Wraps
Caramel Apple & Goat Cheese Purses
Phyllo Wrapped Asparagus & Asiago

GOURMET

Teriyaki Beef Skewers
Rice Wrapped Shrimp with Thai Garlic Sauce
Coconut Shrimp
Assorted Gourmet Flatbread Pizzas
Rosemary-Grilled Mini-Lamb Chops
Hot Oyster with Salmon Caviar
Butter-Pecan Shrimp Lollipops

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

HORS D'OEUVRES STATIONS

Minimum 35 People



Seafood Bar with Shucker

Selection of Oysters, Clams and Shrimp with
Cocktail Sauce, Lemon Wedges and Fresh Horseradish

San Francisco Pasta Bar

Selection of Two Pastas and Sauces served with Italian Breads,
Grated Parmesan Cheese and Red Pepper Flakes
With Grilled Chicken
With Sauteed Shrimp (Scampi or Baja Style)

Baja Soft Taco Bar

Choice of Two: Beef, Chicken, or Fish. Served with Flour and
Corn Tortillas Lettuce, Tomatoes, Cilantro, Onions,
Cheddar & Jack Cheese and our World Famous Salsa Bar

Potato Skin Bar

Sour Cream, Chives, Butter, Shredded Cheese, Salsa and
Bacon Bits

China Town Stir Fry Station

Choice of Beef or Chicken with Vegetables
With Shrimp

Caesar Salad Station

With Chicken or With Shrimp

Antipasto Station

Marinated Vegetables, Pepperoncinis, Grilled Eggplant, Mozzarella Cheese,
Marinated Artichokes, Prosciutto, Roasted Peppers & Genoa Salami, Olives,
Wedged Tomatoes served with Italian Bread Sticks
& Fresh Baked Rolls

Deluxe Nacho Bar Castellano

Blue and White Corn Tortilla Chips, Chili Beans, Nacho Cheese Sauce,
Diced Jalapenos, Onions, Tomatoes, Cilantro
with our complete "Media Docena" Fresh Salsa Bar

Prices Are Subject to 21% Service Charge and Applicable Sales Tax



Mac & Cheese Station

White Cheddar Mac n' Cheese with Truffle Oil

Served in a Martini Glass

with your choice of four of the following toppings:

Lobster, Rock Shrimp, Wild Mushrooms,
Asparagus, Shredded Jack & White Cheddar Cheeses,

Buffalo Sauce, Fried Chicken Strips,

Crumbled Bacon or Scallions

Made to Order by our Chef

The Mediterranean

Pita Bread, Roasted Garlic & Red Pepper Hummus,

Feta Cheese, Greek Olives and Spanikopita

Martini Mash Station with Attendant

A Selection of Gourmet Mashed Potatoes to include:

Mascarpone Mashed and Roasted Garlic Mashed

Served in a Martini Glass

with your choice of four of the following toppings to include:

Marinated Beef, Marinated Mushrooms

and Sauteed Shrimp, Green Onions, Tomato-Bacon Vinaigrette

Made to Order by our Chef

Deli, Deli, Delicious

Selection of Sandwich Meats and Sliced Cheeses.

Served with Freshly Baked Deli Breads

Condiments include: Leaf Lettuce, Sliced Tomatoes,

Onions, Mayonnaise and Mustards.

Grits Station

Your Guests will be able to create their own Grits Dish

Three Cheese Grits, Shrimp and Tasso Ham Grits, and Roasted Garlic Grits

Accompanied by Bacon Bites, Sauteed Onions, Tomato, Chives, and Cheddar Cheese

served in Martini glasses

THE CARVING STATION



Steamship Round of Beef

Entire Steamship Round of Beef Slow-Roasted to Perfection
(Serves 125 people)

Roast Turkey

Entire Roast Turkey
Presented with two additional Breast Portions; served with our
Fruit and Almond Chutney and Cranberry Orange Relish
(Serves 50 people)

Tenderloin of Sliced Beef

The Most Tender and Succulent of all Cuts of Beef.
Herb Crusted and Slow-Roasted
(Serves 50 people)

New York Striploin

The Flavorful Choice Roasted to Perfection
(Serves 50 people)

Roast Glazed Ham

Honey Glazed and Citrus Coated
(Serves 50 people)

Roast Pork Loin

Served with Cider Sauce
and our Fruit and Almond Chutney
(Serves 50 people)

Roast Leg of Lamb

Rosemary Garlic Au Jus
(Serves 25 people)

All Carving Station items are served with Bakery Fresh, Silver Dollar Rolls,
Mayonnaise, Deli and Gourmet Mustards and Appropriate Garnishes
Servings Reflect That Additional Items are Being Served in Conjunction with Station

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

THEME EVENTS

Minimum 35 Persons



The following pages list but a sampling of our capabilities. Our in-house design and decor team have all the decorations and props available, as well as connections to entertainment, theme decor packages, balloons, games and event architecture to make your evening unforgettable.

INTERNATIONAL RENDEZVOUS

Selection of Imported and Domestic Cheeses
served with Gourmet Crackers, Sliced Baguettes, and Garnished with Fresh Fruit

Caesar Salad

Mushrooms and Onions á La Grecque

Grilled Zucchini Salad with Red Pepper, Cilantro & Chick Peas Chicken Salad Mikado

Tossed California Field Greens with Choice of Dressing

ENTREES

Breast of Chicken Basilique

Halibut Dijonnaise

Choice of One:

Petite New York Steak, Sauce Raifort

Roasted Porkloin Normand with Apple Jack Cream Sauce

Sliced Leg of Australian Lamb

Roasted Red Potatoes or Brown and Wild Rice Pilaf with Pecans

Fresh Seasonal Vegetables

Freshly Baked Rolls with Butter

International Sweet Table

Assorted French Pastries, English Trifle, Profiteroles,

Amaretto and Kahlua Mousse in Chocolate Cups, Chocolate Torte

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Prices Are Subject to 21% Service Charge and Applicable Sales Tax



FESTIVO ITALIANO

Minimum 35 Persons

Antipasto Display

Selection of Italian Meats, Cheeses and Vegetables
Romaine Lettuce Salad with Fennel and Italian Chicory Caesar-Style Vinaigrette
Marinated Mushrooms with Roasted Red Peppers
Tomato and Mozzarella Caprise

Choice of Three:

Breast of Chicken Valdostana
Baked Eggplant Parmesan
Roast Loin of Pork Marsala
Fettucine Alfredo

Sicilian Vegetable Stew
Rosemary Focaccia Bread

Italian Sweet Table

Cannoli, Strawberry Florentina, Profiteroles
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

RANCHO SAMATAGUMA WESTERN HOEDOWN

Fresh Garden Greens Salad with choice of Dressing
Marinated Tomato and Cucumber Salad with Basil Vinaigrette

Home-style Coleslaw

Cabbages and Red Onion with a Sweet, Tangy Creamy Dressing

Sliced New York Strip Steak

with Cowboy Onions and Mushrooms in a Red Wine Vinaigrette

Barbequed Chicken

A Double Sauced, Spicy, 8-Cut Barbeque Chicken
Bleu Cheese Mashed Potatoes with Hickory Smoked Bacon

Baked White Beans

in a Fresh Sage, Tomato, Garlic and Onion Sauce Succotash with Red Pimento

Corn Muffins with Cumin and Cayenne Sourdough Rolls served with butter

Pecan Tartlettes topped with Bourbon Whipped Cream Lattice topped Apple Pie

Chocolate, Chocolate Chip Cake
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

Prices Are Subject to 21% Service Charge and Applicable Sales Tax



SWEET CAROLINA BARBEQUE

Grilled, Chilled Vegetable Platter
Home-style Coleslaw

Crispy Southern Fried Chicken
with Honey Mustard

Slow Cooked Baby Back Pork Ribs
in Barbeque Sauce, Apple Juice and Honey Glaze

Southern Pulled Pork
Served with Carolina Barbeque Sauce

Collard Greens
Charleston Red Rice
Zucchini, Squash and Corn Casserole
Potato Salad

Fluffy Home-style Biscuits served with Gravy
Corn Bread with with Butter

Red Velvet Cupcakes with Cream Cheese Frosting
Southern Peach Cobbler with Nutmeg Whipped Cream
Banana Bread Pudding with Caramel Sauce

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

VIVA MEXICO FIESTA OLÉ BUFFETS

Minimum 35 Persons



TIA VI'S FIESTA DE CARNE ASADA TAMPIQUEÑA

Tijuana Caesar Salad

The World-Famous Caesar, Tossed Fresh

Black Bean and Corn Salad

Napolito Salad

Entreès

Freshly-Grilled Carne Asada,

Marinated in Classical Seasonings

Classic Chicken Mole

Served with Warm Tortillas, Onions, Cilantro, Tomatoes and Cheese

Complete with Tia Vi's "Media Docena" Salsa Bar

Frijoles Guadalajara (Beans)

Arroz Tampiqueño (Rice)

Caramelo Flan of Chapala

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

TIA JUANITA'S FIESTA CLASICA DE CABO SAN LUCAS

Tijuana Caesar Salad

The World-Famous Caesar Salad, Tossed Fresh

Ceviche San Felipe

Tropical Fruit Cozumel

Entreès

Freshly Grilled Carne Asada

Marinated in Classical Seasonings

Served with Warm

Tortillas, Onions, Cilantro, Tomatoes and Cheese

Complete with Tia Vi's "Media Docena" Salsa Bar

Chicken Enchiladas Poblanos Fish Tacos Don Diego

Frijoles Guadalajara (Beans)

Arroz Tampiqueño (Rice)

Seasoned, Steamed Vegetables Castellano

Caramelo Flan of Chapala

Strawberry Margarita Pie, Kahlua Mousse Cake, Kahlua Delight

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Prices Are Subject to 21% Service Charge and Applicable Sales Tax



TIO PACO'S FIESTA MEXICANA

Minimum 35 Persons

Assortment of Spicy Pickled Vegetables
Tortilla Chips and Salsa
Tijuana Caesar Salad
Mexican Corn and Pepper Salad
Marinated Tomatoes, Onions and Cucumbers
Nopalito and Bean Salad

Choice of Two:

Grilled Breast of Chicken Ranchero
Roast Loin of Pork Tomatillo Sauce
Sonoran-Style Braised Beef
Pescado Veracruzano

Mexican Rice
Fiesta Vegetable Medley
Flour and Corn Tortillas

Mexican Sweet Table
Leche Flan, Apple Burritos, and Mexican Bread Pudding
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

ASIAN ADVENTURE

Egg Flower Soup with Crispy Wontons
Salad Greens with Ginger & Soy Vinaigrette
Asian Chicken Salad
Assorted Dim Sum
Orange Chicken
Sweet & Sour Pork
Beef & Broccoli
Steamed & Fried Rice
Asian Vegetables

Chefs Sweet Table
Freshly Brewed Coffee, Decaffeinated
Coffee & Assorted Hot Teas

Prices Are Subject to 21% Service Charge and Applicable Sales Tax



BEACH PARTY BINGO

Minimum 35 Persons

Western Chili with Condiments

Green Salad with Two Dressings

Potato Salad

Cole Slaw

Pasta Salad Primavera

Hamburgers and Hot Dogs with Condiments

Barbecued Chicken

Corn Cobettes

BBQ Baked Beans

Freshly Baked Rolls and butter

Beach Party Sweet Table

Caramel Puffs, Chocolate Fudge Cake, and Fruit Cobbler

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

POLYNESIAN EXTRAVAGANZA

Tropical Fruit Display

Salad Greens with Ginger Lime Dressing

Hawaiian Slaw

Big Island Bean Salad

Curried Chicken Salad with Pineapple

ENTREES

Grilled Breast of Chicken Hawaiian

Roast Pork with Sweet and Sour Sauce

Sliced Teriyaki Tri-Tip Or

Mahi-Mahi with Coconut Orange Sauce

Stir-Fry Vegetables

Luau Fried Rice

Baked Sweet Potatoes with Pineapple and Cane Sugar

Hawaiian Sweet Bread and Butter

Polynesian Sweet Table

Luau Cake, Tropical Fruit Mousse in Chocolate Cup, Coconut Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

BEVERAGE SERVICE



Hosted Bar

House Selections
Call Selections
Premium Selections
Super Premiums
Premium Beer
Select Beer
House Wine Selection (white - red)
Soft Drinks
Spring & Mineral Water

Cash Bar

House Selections
Call Selections
Premium Selections
Super Premiums
Premium Beer
Select Beer
House Wine Selection (white - red)
Soft Drinks
Spring & Mineral Water

Hosted Beverage Packages

First Hour:

House Selections
Call Selections
Premium Selections
Super Premiums

Each Additional Hour:

House Selections
Call Selections
Premium Selections
Super Premiums

Party Punches

Bloody Mary/Mimosa Station
Mai Tai
Margarita
California Rum Punch
Champagne Punch
Sangria
Fresh Fruit Punch
Citrus Punch

Prices Are Subject to 21% Service Charge and Applicable Sales Tax

WINE LIST



WHITES

Korbel Brut

Lively aromas of citrus and cinnamon roll leading to crisp flavors of orange, lime, vanilla and hint of strawberry

Piper Heidsieck Cuvee Brut

Juicy, fleshy pear and golden grape texture with a citrus and star fruit finish

Pacific Bay White Zin

A touch of sweetness forming into juicy flavors of strawberry

Stellina Di Notte Moscato

Fun, fruity and delicious with orange and honeysuckle notes draped over rich pear and ripe white fruit

Benvolio Pinot Grigio

Delicate nuances of wild flowers and rose water with apple and pear flavors give it a crisp finish

New Harbor Sauvignon Blanc

Reshreshing and bright with notes of gooseberry, tropical passion fruit, guava and citrus

Pacific Bay Chardonnay

Bright flavors of stone fruit and a full body that lingers on the palate

Sterling Chardonnay

White peach, fresh tropical fruits and fragrant orange blossoms are layered with spicy vanilla oak

WINE LIST



REDS

De Loch Pinot Nior

Mouthwatering flavors of cherry and cranberry accented beautifully with just a touch of spice

Pacific Bay Merlot

Soft, subtle, medium-bodied and fruit forward

Chalone Merlot

Vibrant black cherry, dark plum and cranberry give this wine a well rounded finish

Pacific Bay Cabernet Sauvignon

Lush, earthy, mature and mellow, it perfectly captures the complex personality of a great cabernet

Murphy-Goode Cabernet Sauvignon

Look forward to aromas and flavors of black berries and cherry with just a hint of chocolate and vanilla toast