Landmark 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 Catering Administrator at 843.448.9441 ext. 7218.
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 Hamand Prosciutto
Honey, Flavored Butter, Cream Cheese and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
European Coffee Presentation

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

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

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

Prices Are Subject to 21% Service Charge and Applicable Sales Tax
SPECIALTY BREAKS
Minimum 35 Persons
30 Minute Breaks

ICE CREAM SOCIAL
Chocolate and Vanilla Ice Cream with all the Extras Includes Rich Hot Fudge, Gooey 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
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.
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 Yoghurts 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)

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

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

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

Prices Are Subject to 21% Service Charge and Applicable Sales Tax
COLD LUNCHEON ENTREÈS
Luncheon entrées 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

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

Prices Are Subject to 21% Service Charge and Applicable Sales Tax
HOT LUNCHEON ENTREES
Luncheon entrees 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
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

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

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

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

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

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

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

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

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

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

File 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 Portobello 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-Marinated 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

Entrées:
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.
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
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
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
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

Prices Are Subject to 21% Service Charge and Applicable Sales Tax
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 à La Grecque
Grilled Zucchini Salad with Red Pepper, Cilantro & Chick Peas Chicken Salad Mikado
Tossed California Field Greens with Choice of Dressing

ENTREÉS

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 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

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

Entrees
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

Entrees
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 Cobbettes
  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 or 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
Refreshing 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

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

REDS

**De Loch Pinot Noir**
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