



PREPARED BY OUR TEAM IN OUR CLUB KITCHEN FOR PARTIES OF 20 OR MORE.

AN UPGRADED 'OFF THE GRILL' EXPERIENCE WITH CHEF ATTENDANT AND CATERING GRILL MAY BE AVAILABLE FOR \$250

STARS & STRIPES

Artisan Cheese Board Crostini Bread, Sun Dried Fruits

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

Coleslaw Green Apple, Raisin Cabbage, Carrot

Red Bliss Potato Salad Tomato, Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic

OFF THE GRILL

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

Fudge Brownies, Chocolate Chip Cookies, Cheesecake Squares

SEASIDE FIESTA

Chips and Salsa Pico de Gallo

Classic Ceviche White Sea Bass, Tomato, Cilantro, Lime, Pepitas

Roasted Corn Salad Romaine, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette

Sea: Snapper Chili Verde Cilantro, Queso Fresco, Grilled Scallions, Almonds

Land: Chicken Or Beef Fajitas (choice of one) Sautéed Sweet Peppers and Onions

Pisa's Carnitas Tomatillo Salsa, Cabbage Radish Salad

Refried Beans, Spanish Rice

Tortillas Corn and Flour

Dulce de Leche Cheesecake Squares, Cream Filled

Churros with Chocolate Sauce

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RIVIERA

Classic Hummus and Vegetable Crudite

Pita Crisp, Olive Oil

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

Organic Beet Salad Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette

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

OFF THE GRILL

Chef's Artisanal Skewers (choice of two) Beef, Chicken, Shrimp or Mahi Mahi

Seasoned with Herb de Provence, Garlic, Olive Oil

Artisan Bread Butter

Chocolate Coffee Opera, Almond Lemon Bar, Smores Squares

TORREY PINES

Artisanal Cheese Platter

Hearts of Palm Bibb Lettuce, Avocado, Pink Grapefruit, Fennel Mustard Dressing

Shaved Brussels Sprouts Salad Wheat Berries, Marcona Almonds, Grapes, Pecorino, Cranberry Vinaigrette

OFF THE GRILL

Surf (choice of one): Snapper or Salmon, Mango Relish

Turf (choice of one): Filet Beef Tips or Chicken Breast with Chipotle Barbeque Sauce

Roasted Red Bliss Potatoes Savory Herbs Farmers Market Vegetables Thyme Citrus Oil

Artisan Bread Butter

Amaretto Tiramisu, Strawberry Cheesecake, Chocolate Tart

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GREEN FLASH

Artisanal Charcuterie & Cheese Platter

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

Little Gem Lettuce Pears, Candied Walnuts, Bacon, Blue Cheese, Sherry Vinaigrette

Red Quinoa Salad Cucumber, Feta, Pink Grapefruit, Pepitas, Champagne Vinaigrette

Heirloom Tomato Salad Burrata, Croutons, Basil, Olive Oil, Balsamic

OFF THE GRILL

Angus Filet Mignon and Maine Lobster Tail

Grilled Asparagus & Mushrooms

Twice Baked Potatoes

Roasted Brussels Sprouts Pancetta, Parmesan

Artisan Bread Butter

Red Berry Opera, Dark Chocolate Cake, Apple Crumble

INCLUDED ITEMS

Included in Each Buffet Package

Beach Decor

White Resin Chairs

Beach Ball Umbrellas

8 Ft Tables

House White Linens

Rolled Silverware

AVAILABLE ADDITIONS

Available at an Additional Cost

Chef Attendant

Catering BBQ Grill

White Market Umbrellas

Fire Pit

Round Tables

Tiki Torches

Specialty Chairs

Specialty Linens

Floral Arrangements

Market Lighting

Valet Parking