

# BREAKFAST BUFFETS

INCLUDES ORANGE JUICE, FRESHLY BREWED COFFEE AND TEA

## SHORES CONTINENTAL

**Breakfast Breads and Pastries** *Butter, Preserves*  
**Overnight Oats** *Slivered Almonds, Berries, Coconut Milk*  
**Selection of Healthy Cereals**  
**Seasonal Fresh Fruit**  
**Yogurt Parfait** *Honey, Granola*

## ALL - AMERICAN

**Breakfast Breads and Pastries** *Butter, Preserves*  
**Classic Scrambled Eggs** *Chives*  
**Country Potatoes** *Bell Peppers, Onions, Smoked Paprika*  
**Choice of 2:** *Hickory Smoked Bacon, Chicken Apple Sausage, Breakfast Pork Sausage*  
**Bagels** *(Plain, Everything or Cinnamon) and choice of Plain or Flavored Homemade Cream Cheese*  
minimum of 10 people

## BAJA

**Tres Leche French Toast**  
**Huevos Rancheros** *Eggs, Corn Tortillas, Ranchero Sauce*  
**Chilaquiles** *Avocado, Tomatillo, Queso Fresco*  
**Refried Beans and Spanish Rice**  
**Pico de Gallo** *Citrus Crema*  
**Seasonal Fresh Fruit Platter** *Tajin*  
minimum of 20 people

## POWER START

**Chef's Blend Granola**  
**Individual Assorted Yogurt** *Mixed Berries, Honey*  
**Overnight Oats** *Slivered Almonds, Berries, Coconut Milk*  
**Quinoa Bowl** *Kale, Cauliflower, Tomatoes, Avocado, Pepita*  
**Mushroom Spinach Scramble** *Herb Goat Cheese, Sweet Peppers*  
**Acai Bowl** *Seasonal Berries, Pecans, Mint Syrup*  
**Beyond Breakfast Sausage**  
minimum of 20 people  
**ADD ON:** Avocado Toast

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# A LA CARTE BREAKFAST

IF LESS THAN 20 GUESTS, A LABOR FEE WILL APPLY

Select One Option from Either Category for Entire Party

## PANTRY

**The Orchard** *Harvest Fruit, Berries, Cottage Cheese, Date Nut Bread*

**Lox and Bagel** *Cream Cheese, Red Onion, Capers, Lemon*

## HOT

**Breakfast Burrito** *Bacon, Potato, Queso Fresco, Avocado, Hot Salsa*

**Oatmeal** *Brown Sugar, Walnuts, Raisins*

**Quiche** *Spinach, Tomato, Leek, Thyme, Broccoli, Cheddar, Lorraine*

**Quinoa Bowl** *Two Poached Eggs, Carrots, Kale, Cherry Tomato, Avocado*

## BRUNCH

## BUFFET

(Minimum of 25 guests required)

**Fresh Orange and Grapefruit Juice**

**Market Selection of Seasonal Fruits and Berries**

**Assorted Dried Cereal with Milk** *Skim, Whole, Soy, Oat*

**Gourmet Greek Yogurt** *Honey*

**Local Field Greens** *Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sunflower Seeds, Banyuls Vinaigrette, Stone Ground Mustard Vinaigrette*

**Applewood Smoked Bacon**

**Chicken Apple Sausage**

**Heirloom Breakfast Potato with Caramelized Onion**

**Tres Leches French Toast** *Sea Salted Butter, Maple Syrup*

**Jidori Roasted Half Chicken** *Caramel Apple & Maple Chutney, Cider Glazed Onion*

**Smoked Salmon** *Fresh Bagels, Cream Cheese, Shaved Onions, Capers*

**Lemon Triple Chocolate Brownie**

**Old Fashioned New York Cheesecake**

**Cinnamon Churros**

**Gluten Free Lemon Meringue Tart**

**Freshly Brewed Coffee or Tea**

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# BRUNCH ENHANCEMENTS

IF LESS THAN 20 GUESTS, A LABOR FEE WILL APPLY

## CARVING STATIONS

**Maple Roasted Ham** *Ginger Peach Marmalade, Thyme Mustard Sauce*

**Garlic Roasted New York Sirloin**

## OMELET STATION

**Organic Cage Free Omelet Station** *Bay Shrimp, Crab Meat, Black Forest Ham, Egg White, Soyrizo, Cheese, Mushrooms, Bell Peppers, Onions, Spinach, Tomatoes*

## BAKERY

**Chocolate or Butter Croissants**

**Assorted Large Muffins**

**Bagels** *Plain, Everything or Cinnamon and Choice of Plain or Flavored Homemade Cream Cheese*

**Traditional Fruit Danish**

**Assorted Tea Breads**

## SIDES

**Whole Fresh Fruit**

**Assorted Candy Bars**

**Assorted Granola Bars** *Kind Bars, Lara Bars*

**Assorted Individual Yogurt**

**Yogurt Parfait**

**Fresh Fruit Display**

**Pretzels or Confetti Snack Mix**

**Mixed Cocktail Nuts**

## BEVERAGES

**Individually Bottled Soft Drinks**

**Bottled Still and Mineral Water**

**Individually Bottled Juices**

**Iced Tea or Lemonade**

**Fresh Squeezed Orange or Grapefruit Juice**

**Fresh Brewed Coffee or Tea**

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# COMPOSED MEETING BREAKS

ALL COMPOSED MEETING BREAKS INCLUDE  
FRESHLY BREWED COFFEE AND TEA.  
ALL BREAK PACKAGES ARE BASED ON  
30 MINUTES OF CONTINUOUS SERVICE

## TRAIL MIX BAR

**Almonds, Sunflower Seeds, Raisins, Banana Chips,  
Shredded Coconut, Cranberry, Dark Chocolate Chips,  
Flaxseed**

## REFRESH

**Seasonal Fresh Fruit** *Honey Yogurt Dip*  
**Vegetable Crudite** *Basil Pesto*  
**Lemon Curd Bar** *Almond Crust*

## SIESTA

**Golden Crisp Tortilla Chips** *Salsa, Guacamole*  
**Roasted Chicken Quesadillas** *Citrus Crema*  
**Cinnamon Cream Filled Churros** *Sugar Dust*

## SWEET & SALTY

**Assorted Freshly Baked Cookies & Brownies**  
**Assorted Bag of Chips**  
**Kind Bars**  
**Lara Bars**  
**Whole Fruit**

## FARMERS MARKET

**Farmers Market Vegetable Display**  
**White Bean Hummus**  
**Cucumber Greek Yogurt**  
**Artisan Cheese** *Savory Pita, Crackers*

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# LUNCH BUFFETS

## NOONTIME DELI

**Field Greens** *Cherry Tomatoes, Cucumbers, Carrots, Radish, Lemon Thyme Dressing*

**Bow Tie Pasta Salad** *Broccoli, Bell peppers, Feta, Black Olives, Pepperoni, Balsamic Vinaigrette*

**Deli Meats and Cheeses** *Roasted Turkey Breast, Roast Beef, Genoa Salami, Red Leaf Lettuce, Tomato, Red Onion, Sunflower Sprouts*

**Freshly Baked Breads and Rolls**

**Sea Salt Potato Chips**

**Seasonal Fruit Salad** *Vanilla Syrup*

**Freshly Baked Cookies and Brownies**

minimum 10 people

## CALIFORNIAN

**Avocado Caesar** *Hearts of Romaine, Manchego, Crostini, Classic Dressing*

**Grilled Vegetable Wrap** *Farro, Asparagus, Squash, Olive Spread, Spinach Tortilla*

**Turkey Club** *Bacon, Tomato, Provolone, Multigrain Bread*

**Blue Crab Roll** *Buttermilk Brioche, Spiced Boursin Aioli*

**Miss Vickie's Potato Chips**

**Market Selection of Seasonal Fruit**

**Brownie Bites**

minimum 15 people

## LIGHT AND ZESTY

Gluten Free Menu

**Daily Vegetarian Soup**

**Caprese** *Vine-Ripened Tomatoes, Burrata Cheese, Fresh Basil*

**Living Lettuce Salad Bar** *Local Greens, Hearts of Palm, Cucumber, Rainbow Carrot, Charred Corn*

**Dressings:** *Buttermilk Ranch, Blood Orange Balsamic Citronette, Poppy Seed Vinaigrette*

**Ancient Grains Salad:** *Artichoke, Grilled Peppers, Heirloom Tomato, Asparagus (Warm Salad)*

**Choice of One:** *Grilled Whiskey Chicken Breast, Garlic Prawns, Ti Leaf Roasted Salmon*

**Choice of One:** *Market Selection of Seasonal Fruit or Gluten Free Chocolate Brownies*

minimum 15 people

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# LUNCH BUFFETS

CONTINUED

## LIVE LIKE A LOCAL

**White Bean Hummus** *Crudite, Pita, Blue Corn Chips*

**Local Field greens** *Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sea Salted Sunflower Seeds*

**Dressing** *Stone Ground Mustard Vinaigrette, Avocado Buttermilk*

**Grilled Asparagus** *Tomato, Avocado, Marcona Almond, Meyer Lemon Vinaigrette*

**Quinoa and Bay Shrimp Salad**

**Choice of One Honey Roasted Turkey** *Lettuce, Tomato, Sprouts, Avocado, Mustard Seed Aioli, Pretzel Bun* **or** **Submarine on**

**Baguette** *Italian Meats, Provolone Cheese, Olive Tapenade, Cucumber Salad*

**Choice of One** *Market Selection of Seasonal Fruit* **or** *Soft Baked Cookies*

minimum 20 people

## OLD TOWN FIESTA

**Achiote Caesar Salad** *Romaine Hearts, Shaved Manchego, Croutons, Caesar Dressing*

**Roasted Corn Salad** *Epazote, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette*

**Shrimp Ceviche** *Cucumber, Jicama, Cilantro, Avocado, Shaved Cabbage, Lime*

**Chicken Chili Verde** *Cilantro, Queso Fresco, Grilled Scallions, Almonds*

**Skirt Steak Fajitas** *Sauteed Sweet Peppers and Onions*

**Grilled Mahi Mahi** *Shaved Cabbage, Salsa Roja, Green Onion, Lemon*

**Refried Black Beans, Spanish Rice**

**Guacamole, Salsa Fresca, Sour Cream**

**Corn and Flour Tortillas**

**Seasonal Fruits** *Tajin Spices*

**Tres Leches Cake**

**Cinnamon Cream Filled Churros** *Chocolate Sauce*

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# PLATED LUNCH

## SOUPS

### Select One Option from Either Category for Entire Party

**New England Clam Chowder** *Potato, Bacon, White Clams, Oyster Crackers*

**Butternut Squash** *Sun Dried Cranberries, Pepitas, Nutmeg Cream*

**Portobello Mushroom** *Mascarpone, Pancetta, Truffle Oil, Chives*

**Vine Ripened Tomato** *Olive Oil, Basil Pistou, Crostino*

## SALADS

**Iceberg Wedge** *Maple Bacon, Cherry Tomatoes, Chives, Buttermilk Blue Cheese Dressing*

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

**Baby Spinach** *Strawberries, Goat Cheese, Candied Walnut, White Balsamic Vinaigrette*

**Wild Arugula** *Petit Basque, Shaved Fennel, Pecan Brittle, Agave Sherry Dressing*

**Club Caesar** *Romaine, Anchovy, Parmesan, Croutons, Caesar Dressing*

## ADDITIONAL APPETIZERS

**Baja Shrimp Cocktail** *Persian Cucumbers, Vodka Cocktail Sauce, Lemon Wedges*

**Pacific Blue Crab Cake** *Pickled Fennel, Watercress, Saffron Aioli, Orange Vanilla Reduction*

**Ahi Tuna Two Ways** *Sesame Seared, Poke Style, Daikon Sprouts, Macadamia, Wasabi Soy*

**Burrata Prosciutto** *Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast*

## ENTREE SALADS

### Select One Option for Entire Party

**Seafood Louie Salad** *Blue Crab, Bay Shrimp, Butter Lettuce, Avocado, Egg, Russian Sauce*

**Chilled Chicken Salad** *Roasted Turkey, Romaine, Tomato, Avocado, Roquefort, Egg, Bacon, House Dressing*

**Stuffed Hass Avocado** *Field Greens, Celery Sprouts, Red Goddess Dressing*

Choice of Tuna Salad, Chicken Salad and Blue Crab

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# PLATED LUNCH

CONTINUED

## ENTREE SANDWICHES

### Select One Option for Entire Party

**Zen Wrap** Eggplant, Feta, Sweet Peppers, Sprouts, Hummus, Whole Wheat Tortilla

**Toasted Turkey Club** Bacon, Swiss, Lettuce, Tomato, Avocado

**Pacific Salmon Burger** Arugula, Avocado, Caramelized Onion, Ancho Aioli, Brioche Bun

**Signature Beach Burger** Half Pound Patty, Bacon, Cheddar, Brioche Bun

**Mediterranean Chicken** Prosciutto, Arugula, Fontana Cheese, Sun Dried Tomato Aioli, Brioche Bun

**Albacore Tuna Melt** Swiss Cheese, Tomato, Celery, Red Onion, Toasted Whole Wheat Bread

**Choice of One Side for Entire Party:** French Fries, Cole Slaw, or Fresh Fruit Salad

## ENTREE PLATES

### Select Up to Two Entrees and One Vegetarian for Entire Party

**Jidori Chicken** Okinawan Potato, Baby Bok Choy, Candied Kumquat, Black Garlic Jus

**Seared Rockfish** Quinoa, Garden Vegetables, Lemon Caper Sauce

**Local Halibut** Couscous, Butternut Squash, Blistered Tomato, Meyer Lemon Pistou

**Diver Scallops and Baja Prawns** Tabbouleh, Fennel Puree, Tangerine Reduction

**Angus Petit Filet Mignon** Garlic Herb Butter, French Fries, Petite Salad

**Roasted Cauliflower Bowl** Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy

## DESSERTS

### Select One Option for Entire Party

**Cappuccino Mudd Pie** Roasted Almonds, Butterscotch, Chocolate Sauce

**Amaretto Tiramisu** Mascarpone Mousse, Espresso, Creme Brulee Crumble

**Key Lime Cheesecake** Graham Crust, Key Lime Curd, Vanilla Chantilly

**Lemon Meringue Tart** Shortbread Cookie Dough, Vanilla Genoise, Lemon Curd, Meringue

**Red Velvet Cake (GF)** Cheesecake Mousse, Chocolate Glaze

**Chocolate Marquise (GF)** Chocolate Mousse, Streusels, Chocolate Glaze

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# BOX LUNCH

ALL BOX LUNCHES INCLUDE INDIVIDUAL BAGS OF POTATO CHIPS. WHOLE FRUIT, COOKIE OR BOWNIE, BOTTLED WATER.

MINIMUM 10 PEOPLE  
CHOICE OF UP TO 3 TO BE SELECTED IN ADVANCE

**Select Three Options from Either Category for Entire Party**

## SANDWICHES

**Roast Beef** *Aged Vermont Cheddar, Butter Lettuce, Tomato, Dijon Horseradish*

**Natural Turkey Breast** *Lettuce, Tomato, Orange Cranberry Compote, Basil Sprouts*

**Italian Mortadella** *Capicola, Salami, Provolone, Arugula, Pepperoncini, Ciabatta Bread*

**Black Forest Ham** *Swiss Cheese, Alfalfa Sprouts, Honey, Stone Ground Mustard, Brioche Bun*

**Classic Tuna Salad** *Wild Caught Albacore, Shredded Lettuce, Tomato, Swiss Cheese*

## WHOLE WHEAT TORTILLA WRAPS

**Asian Chicken** *Field Greens, Mandarin, Sprouts, Wontons, Cashews, Classic Ginger Dressing*

**Zen Gardener** *Grilled Eggplant, Feta, Sweet Peppers, Bean Sprouts, Hummus*

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