



IF LESS THAN 20 GUESTS, A LABOR FEE WILL APPLY
INCLUDES ORANGE JUICE, FRESHLY BREWED COFFEE & 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

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

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 (vegan)

ADD ON: Avocado Toast

IF LESS THAN 20 GUESTS, A LABOR FEE WILL APPLY

BRUNCH BUFFET

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 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

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

IF LESS THAN 20 GUESTS, A LABOR FEE WILL APPLY

CARVING STATION

Maple Roasted Ham Ginger Peach Marmalade,
Thyme Mustard Sauce
Garlic Roasted New York Sirloin

OMELET STATION

Organic Cage Free Eggs Bay Shrimp, Crab
Meat, Black Forest Ham, Egg White, Soyriso, 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



ALL COMPOSED MEETING BREAKS INCLUDE FRESHLY BREWED COFFEE & 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



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

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

LIGHT & 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

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

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

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

Select One Option for Entire Party

ENTRÉE SALADS

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

ENTRÉE 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

ENTRÉE 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 Rock ish 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 Cauli lower Bowl Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy

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

DESSERTS

ALL BOX LUNCHES INCLUDE BAGS OF POTATO CHIPS, WHOLE FRUIT, COOKIE OR BROWNIE, BOTTLED WATER

MINIMUM 10 PEOPLE

SANDWICHES

Select Three Options from any Category for Entire Party

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 TORILLA WRAPS

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

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