



# Starters

## TRAY-PASSED HORS D'OEUVRES

Select three hors d'oeuvres served to guests during the cocktail portion for either plated or buffet-style receptions.

### Cool Selections

**CITRUS POACHED PRAWN**

Bloody Mary Cocktail Sauce

**LEMON RICOTTA**

Pistachio & Prosciutto Canapé

**ENGLISH CUCUMBER**

Smoked Salmon, Caper Crème Fraîche

**SUGAR CURED TOMATO BRUSCHETTA**

Fresh Mozzarella

**SEASONAL MELON & PROSCIUTTO**

Merlot Sea Salt

**BEEF TARTARE**

Horseradish Crème Fraîche, Crostini, Micro Mizuna

### Hot Selections

**STUFFED BELLA MUSHROOM**

Quinoa, Aged Gouda

**FRENCH BRIE TARTLET**

Candied Apple, Pecan Praline

**LUMP CRAB CAKE**

Lemon Caper Aioli

**MESQUITE CHICKEN SKEWER**

Parsley Pesto

**BACON WRAPPED DATES**

Blue Cheese, Balsamic Reduction

**WILD MUSHROOM RISOTTO**

Truffle Oil

*Additional options on the next page...*



# *Starters Cont.*

## **PLATED DINNER STARTERS**

Choice of one salad or one soup for your entire party for plated-style receptions.

### **ROASTED TOMATO BISQUE**

Basil Oil

### **WILD MUSHROOM SOUP**

Parmesan Cream

### **CLUB CLAM CHOWDER**

Garlic Chive

### **BABY ICEBERG WEDGE**

Crisp Applewood Smoked Bacon, Cherry Tomatoes, Chives, Buttermilk Blue Cheese Dressing

### **GEM ROMAINE CAESAR**

Shaved Belgiosio Parmesan, House Crouton, Caesar Dressing

### **WILD ARUGULA**

Shaved Fennel, Hickory Smoked Almond, Sun-Dried Cranberry, Goat Cheese, Caramelized Shallot Vinaigrette

### **LOCAL FIELD GREENS**

Artichoke Heart, Feta, Golden Beets, White Balsamic Vinaigrette Top of Form



# Plated Main Course

Select up to two entrées from any tier and one vegetarian option for your entire party. The highest price will prevail for all selections.

## TIER 1 ENTRÉES

\$135 per person

### ORGANIC HALF CHICKEN

Heirloom Roasted Potatoes, Broccolini, Basil Pesto, Thyme Butter Sauce

### MUSTARD GLAZED SALMON

Whipped Buttermilk Yukon Potato, Cured Tomato, Pencil Asparagus, Beechwood

### BRAISED PRIME SHORT RIB

Yellow Corn & Mascarpone Polenta, Cider Glazed Carrots, Cippolini Onion, Parsley Gremolata

### PAN SEARED SEABASS

Wild Rice Pilaf, Sautéed Bloomsdale Spinach, Bella Mushroom, Mango Relish, Thyme Butter Sauce

## TIER 2 ENTRÉES

\$150 per person

### 100Z PRIME RIB

Bacon Scallion Yukon Potato Hash, Grilled Asparagus, Creamy Horseradish, Natural Au Jus

### GRILLED SWORDFISH

Beluga Lentil, Rainbow Swiss Chard, Blistered Heirloom Tomato, Lemon Butter Reduction

### PACIFIC SNAPPER

Citrus Risotto, Seasonal Farmers Market Vegetables, Charred Lemon, Tomato Relish

## TIER 3 ENTRÉES

\$160 per person

### PEPPERCORN CRUSTED BEEF TENDERLOIN

Roasted Yukon Garlic Mashed Potatoes, Bacon Wrapped Asparagus, Artichoke Mushroom Ragu, Bordelaise

### PETRA SOLE

Marble Potatoes, Swiss Chard, Butternut Squash, Kalamata Olive Relish, Lemon Caper Sauce

### MAINE LOBSTER TAIL

Lump Crab Risotto, Grilled Broccoli Rabe, Charred Lemon, Drawn Butter

### PORK OSSO BUCCO

Truffle Yukon Mash, Cider Glazed Pearl Onion, Baby Broccolini, Garden Herb Gremolata

## SURF & TURF DUO

\$175 per person

### CENTER CUT FILET & MAINE LOBSTER TAIL

Whipped Yukon Potatoes, Broccolini & Asparagus, Artichoke Tomato Ragu, Bordelaise Sauce

## VEGETARIAN ENTRÉES

All Vegetarian options are Gluten-Free

### YELLOW CORN & MASCARPONE POLENTA

Fennel, Cured Tomato, Eggplant, Asparagus, Basil Pistou

### ORGANIC ROASTED CAULIFLOWER

Rainbow Swiss Chard, Red Quinoa, Crispy Shallot, Pine Nuts, Gremolata

### WILD MUSHROOM RISOTTO

Field Peas, Cipollini, Truffle Gremolata, Parmesan



# Dinner Buffets

## MEDITERRANEAN FEAST

\$135 per person

### ARTISAN CHEESE & CHARCUTERIE BOARD

Local Fruits, Artisan Breads & Crackers

### PANZANELLA SALAD

Heirloom Tomato, Red Onion, Cucumber, Herb Focaccia Crouton, Fire Roasted Pepper, Dill, Red Wine Vinaigrette

### CAVATAPPI

Fennel, Tomato, Snap Pea, Burrata Cheese

### CRISP ARANCINI

Parmesan

### CHICKEN BREAST

Lemon Cured Tomatoes, Peppers, Mushrooms

### BRAISED BEEF SHORT RIB

Kalamata Olive, San Marzano Tomato, Parsley Gremolata

### ORZO RISOTTO

Blistered Tomato, Artichoke, Mascarpone

### BROCCOLI RABE & HEIRLOOM CARROT

Merlot Sea Salt

### ARTISAN BREAD, SWEET BUTTER

## CHEF'S TABLE

\$150 per person

### CLUB CLAM CHOWDER

Chive, Crisp Pancetta

### LOCAL GREENS

Fresh Garden Herbs, Shaved Rainbow Carrot, Charred Corn  
Dressing: Buttermilk Ranch, Caramelized Shallot Vinaigrette

### GRILLED COLEMAN FARMS ASPARAGUS

Lump Crab, Avocado & Citrus Salt

### APPLE CIDER GLAZED ORGANIC CHICKEN BREAST

Cider Glazed Pearl Onion, Gremolata

### TI LEAF ROASTED SALMON

Rainbow Swiss Chard, Tomato Fennel Marmalade

### ROASTED WEISER FARMS HEIRLOOM POTATO

Dijon Butter

### SEASONAL FARMERS MARKET VEGETABLES

California Olive Oil

### ARTISAN BREAD, SWEET BUTTER

## LAND & SEA

\$160 per person

### LOBSTER BISQUE

Toasted Garlic Croutons

### ARUGULA SALAD

Shaved Parmesan, Golden Beet, Crisp Pancetta, Pepita Seeds, White Balsamic Vinaigrette

### GRILLED ASPARAGUS

Lump Crab, Tomato, Meyer Lemon Vinaigrette

### SHAVED PRIME RIB

Grilled Haricot Verts, French Radish, Toasted Hazelnut, Crispy Shallot, Tarragon Aioli

### PRIME PETIT FILET & JUMBO PRAWN

Wild Mushroom Ragù, Natural Au Jus

### WHISKEY BRINED JIDORI CHICKEN

Fuji Apple Chutney

### YUKON POTATO HASH

Bacon, Aged White Cheddar

### SEASONAL ROASTED ROOT VEGETABLES

### WHOLE GRAIN ARTISAN BREAD

Aged Balsamic & Olive Oil



## *Desserts*

### **ACTION STATIONS**

A minimum of 20 guests is required per station. A Chef Attendant is necessary at a rate of \$175 per 75 guests.

### **PETIT FOURS**

Each petit four is priced at \$5, with a minimum order of 30 pieces. Available options include Macarons, Opera Cake, Red Berry Opera, Lemon Bars, Dulce de Leche Squares, New York Cheesecake, Tiramisu, and S'mores Bar.

## *Children's Menu*

The cost is \$35 per child for those aged 10 and under. Please choose one entrée and one side for all children.

### **ENTRÉE OPTIONS**

Two-Cheese Quesadilla, Golden Fried Chicken Fingers, Kid's Hamburger, Individual Cheese Pizza, Macaroni & Cheese

### **SIDE OPTIONS**

French Fries, Seasonal Fresh Fruit, Mashed Potatoes, Steamed Vegetables, Sliced Apples



# *Hosted Bar*

## **HOUSE LIQUORS**

\$15 each: Tito's Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

## **PREMIUM LIQUORS**

\$17 each: Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky

## **LIQUEURS & CORDIALS**

\$13–\$18 each: Frangelico, Amaretto Disaronno, Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Rémy Martin VSOP

## **DOMESTIC BOTTLED BEER**

\$7 each: Budweiser, Bud Light, Coors Light, Miller

## **IMPORTED BOTTLED BEER**

\$8 each: Corona, Heineken, Amstel Light, Pacifico, Guinness, Stella Artois

## **CRAFT BOTTLED BEER**

\$10 each: Mission Brewery Blonde Ale, Fat Tire, Ballast Point Sculpin, Green Flash Brewing West Coast IPA

## **NON-ALCOHOLIC**

\$7 each: Individually Bottled Juices

\$5 each: Soft Drinks

\$7 each: Bottled Still and Sparkling Water

*Charged based on consumption.*



# *Bar Packages*

All beverage packages include soft drinks, juice, sparkling, and still water.

## **PREMIUM**

\$28 for the first hour per person / \$17 for each additional hour per person

### **LIQUEURS & CORDIALS**

Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Kahlua, Bailey's Irish Cream

### **WINE**

Cambria Chardonnay "Katherine's Vineyard", Santa Maria Valley, California  
Cabernet Sauvignon: Franciscan, Oakville Estate, Napa, CA

### **BEER**

Budweiser, Heineken, Amstel Light, Fat Tire

## **STANDARD**

\$23 for the first hour per person / \$15 for each additional hour per person

### **LIQUEURS & CORDIALS**

Tito's Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

### **WINE**

Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA

## **BEER & WINE**

\$20 for the first hour per person / \$12 for each additional hour per person

### **BEER**

Bud Light, Corona, Stella Artois, Fat Tire, Mission Brewery Blonde Ale, Green Flash Brewing Company West Coast IPA

### **WINE**

Ferrari-Carano Sauvignon Blanc, Sonoma, CA; Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA



# Wine Cellar

Vintages & pricing are subject to change based on availability.

Pricing is per bottle. Corkage fee is \$35 per bottle.

## **SPARKLING WINE**

Avissi, Prosecco, Italy \$45

Mumm's, Napa, California \$56

Domaine Carneros, Brut, Napa, California \$60

Roederer Estate, Brut, Anderson Valley, California \$70

## **CHAMPAGNE**

Nicolas Feuillatte, Brut, Epernay, France \$78

Taittinger, La Française, Brut, Epernay, France \$95

Veuve Clicquot Ponsardin, Brut, Reims, France \$120

Dom Perignon, Moët & Chandon, Brut, Epernay, France \$295

## **SAUVIGNON BLANC**

Ferrari-Carano, Sonoma County, California \$50

Matanzas Creek, Sonoma, California \$48

DAOU, Paso Robles, California \$48

Grgich Hills, Napa, California \$56

Malk, Russian River, Sonoma, California \$68

## **PINOT GRIS / PINOT GRIGIO**

Pinot Gris, "J," California \$46

Pinot Grigio, Scarpetta, Friuli-Venezia Giulia, Italy \$48

## **CHARDONNAY**

Estancia, Central Coast, California \$40

La Crema, Monterey, California \$50

Cambria, "Katherine's Vineyard," Santa Maria Valley, California \$52

Sonoma-Cutrer, Russian River, Sonoma, California \$58

Grgich Hills, Napa, California \$85

## **PINOT NOIR**

Sean Minor, Carneros, Sonoma, California \$50

Cambria, Julia's Vineyard, Santa Maria Valley, California \$64

Anne Amie, Willamette, Oregon \$62

En Route, Russian River, California \$75

Merry Edwards, Sonoma Coast, California \$80

## **CABERNET SAUVIGNON**

Estancia, Paso Robles, California \$40

Arrowood, Sonoma, California \$54

DAOU, Paso Robles, California \$58

Franciscan, Oakville Estate, Napa, California \$60

Decoy, Sonoma, California \$56

Post & Beam, Napa, California \$78

Silver Oak, Alexander Valley, California \$125

## **OTHER REDS**

Tapiz, Malbec, Mendoza, Argentina \$48

Matanzas Creek Merlot, Bennet Valley, Sonoma, California \$55

Hill Family Estate Merlot, Napa, California \$62

Muga, Reserva, Tempranillo, Rioja, Spain \$79