

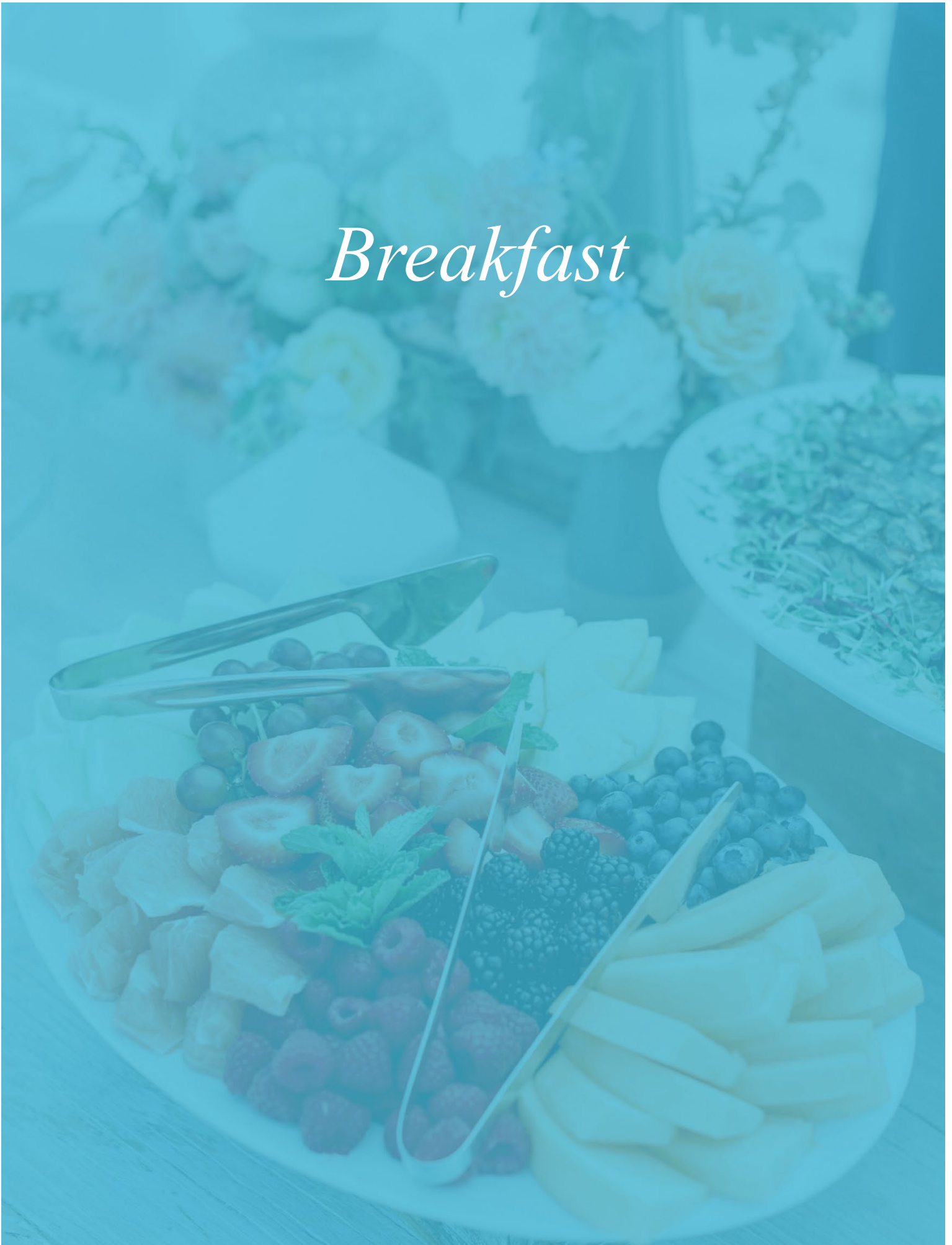


LA JOLLA
BEACH & TENNIS CLUB



Catering

Breakfast





Breakfast Buffets

SHORES CONTINENTAL

\$60 per person, minimum of 20 guests

BREAKFAST BREADS AND PASTRIES

Butter, Preserves

OVERNIGHT OATS WITH SLIVERED ALMONDS, BERRIES, AND COCONUT MILK

SEASONAL FRESH FRUIT

YOGURT PARFAIT WITH HONEY AND GRANOLA

ORANGE JUICE, FRESHLY BREWED COFFEE & TEA

POWER START

\$65 per person, minimum of 20 guests

CHEF'S BLEND GRANOLA

Individual Assorted Yogurt with Mixed Berries and Honey

OVERNIGHT OATS WITH SLIVERED ALMONDS, BERRIES, AND COCONUT MILK

QUINOA BOWL WITH KALE, CAULIFLOWER, TOMATOES, AVOCADO, AND PEPITA

MUSHROOM SPINACH SCRAMBLE WITH HERB GOAT CHEESE AND SWEET PEPPERS

ACAI BOWL WITH SEASONAL BERRIES, PECANS, AND MINT SYRUP

BEYOND BREAKFAST SAUSAGE

ORANGE JUICE, FRESHLY BREWED COFFEE & TEA

Continued on next page...



ALL AMERICAN

\$60 per person, minimum of 20 guests

BREAKFAST BREADS AND PASTRIES

Butter, Preserves

CLASSIC SCRAMBLED EGGS

Chives

COUNTRY POTATOES

Bell Peppers, Onions, Smoked Paprika

HICKORY SMOKED BACON & CHICKEN APPLE SAUSAGE

ASSORTED BAGELS

Plain Homemade Cream Cheese

ORANGE JUICE, FRESHLY BREWED COFFEE & TEA

BAJA

\$65 per person, minimum of 20 guests

TRES LECHE FRENCH TOAST

HUEVOS RANCHEROS

Eggs, Corn Tortillas, Ranchero Sauce

CHILAQUILES

Avocado, Tomatillo, Queso Fresco

SEASONAL FRESH FRUIT PLATTER

Tajin

ORANGE JUICE, FRESHLY BREWED COFFEE & TEA

ENHANCEMENTS

AVOCADO TOAST

\$15 per person

BUTTERMILK PANCAKES

\$12 per person

SMOKED SALMON

\$17 per person



Brunch Buffet

\$90 per person, minimum of 20 guests

FRESH ORANGE AND GRAPEFRUIT JUICE

MARKET SELECTION OF SEASONAL FRUITS AND BERRIES

ASSORTED DRIED CEREAL WITH MILK

Skim, Whole, Soy, Oat

VANILLA PARFAIT

Honey

LOCAL FIELD GREENS

Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Banyuls Vinaigrette, Champagne Vinaigrette

APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

HEIRLOOM BREAKFAST POTATO WITH CARAMELIZED ONIONS

TRES LECHES FRENCH TOAST

Sea Salted Butter, Maple Syrup

JIDORI ROASTED HALF CHICKEN

Hot Honey Glaze, Cider Onions

SMOKED SALMON

Fresh Bagels, Cream Cheese, Shaved Onions, Capers

OLD FASHIONED NEW YORK CHEESECAKE

LEMON MERINGUE

FRESHLY BREWED COFFEE OR TEA



Brunch Enhancements

OMELET STATION

\$32 per person, Chef attendant required at \$200 for every 75 guests.

ORGANIC CAGE FREE EGGS STATION

Black Forest Ham, Egg White, Cheese, Mushrooms, Bell Peppers, Onions, Spinach, Tomatoes

BAKERY

CHOCOLATE OR BUTTER CROISSANTS

\$48 per dozen

ASSORTED LARGE MUFFINS

\$48 per dozen

ASSORTED BAGELS

With Plain Homemade Cream Cheese, \$48 per dozen

TRADITIONAL FRUIT DANISH

\$50 per dozen

ASSORTED TEA BREADS

\$55 per dozen

ASSORTED COOKIES

\$48 per dozen

SIDES

WHOLE FRESH FRUIT

\$5 each

ASSORTED CANDY BARS

\$6 each

ASSORTED GRANOLA BARS

\$6 each

ASSORTED INDIVIDUAL YOGURT

\$7 each

FRESH FRUIT DISPLAY

\$16 per person

BEVERAGES

BOTTLED STILL AND SPARKLING WATER

\$7 each

INDIVIDUALLY BOTTLED JUICES

\$7 each

ICED TEA OR LEMONADE

\$35 per pitcher

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE

\$42 per pitcher

FRESH BREWED COFFEE OR TEA

\$110 per gallon



Meeting Breaks

All break packages are based on 30 minutes of continuous service.

REFRESH

\$35 per person

SEASONAL FRESH FRUIT

Honey Yogurt Dip

VEGETABLE CRUDITÉ

Basil Pesto

LEMON CURD BAR

Almond Crust

SWEET & SALTY

\$30 per person

ASSORTED FRESHLY BAKED COOKIES & BROWNIES

ASSORTED BAG OF CHIPS

KIND BARS

WHOLE FRUIT

SIESTA

\$55 per person

GOLDEN CRISP TORTILLA CHIPS

Salsa, Guacamole

ROASTED CHICKEN QUESADILLAS

Citrus Crema

CINNAMON CREAM FILLED

CHURROS

Sugar Dust

FARMERS MARKET

\$32 per person

FARMERS MARKET VEGETABLE DISPLAY

HUMMUS

CUCUMBER GREEK YOGURT

ARTISAN CHEESE

Pita, Crackers



Lunch Buffets

CALIFORNIAN

\$70 per person, minimum of 20 guests

AVOCADO CAESAR

Hearts of Romaine, Manchego, Brioche Croutons, Classic Dressing

GRILLED SEASONAL VEGETABLE WRAP

Spinach Tortilla

TURKEY CLUB

Bacon, Tomato, Provolone, Multigrain Bread

ITALIAN SUB

Salami, Prosciutto, Provolone Cheese with Italian Dressing

ASSORTED POTATO CHIPS

MARKET SELECTION OF SEASONAL FRUIT

BROWNIE BITES

THE COVE

\$75 per person, minimum of 20 guests

HUMMUS

Crudit , Pita, Blue Corn Chips

LOCAL FIELD GREENS

Artichoke Hearts, Citrus, Jicama, Shaved Parmesan

DRESSING

Champagne Vinaigrette, Avocado Buttermilk

QUINOA AND ROASTED SWEET POTATO KALE SALAD

HONEY ROASTED TURKEY

Lettuce, Tomato, Sprouts, Avocado, Mustard Seed Aioli, Multigrain

SUBMARINE ON BAGUETTE

Italian Meats, Provolone Cheese, Olive Tapenade

CUCUMBER SALAD

MARKET SELECTION OF SEASONAL FRUIT



OLD TOWN FIESTA

\$85 per person, minimum of 20 guests

SOUTHWESTERN CAESAR SALAD

Romaine Hearts, Shaved Manchego, Croutons, Ancho Caesar Dressing

CHARRED CORN SALAD

Cotija Cheese, Pickled Radish, Green Onion, Tomato Vinaigrette

CHIPOTLE BRAISED CHICKEN SOPE

Shredded Lettuce, Queso Fresco, Avocado Purée

BAJA FISH TACOS

Cabbage, Salsa Fresca

SKIRT STEAK FAJITAS

Salsa Roja, Cilantro Lime Crema

REFRIED BLACK BEANS, SPANISH RICE, TORTILLA CHIPS

CREAM FILLED CHURROS

Cinnamon Sugar Dust

FLOUR AND CORN TORTILLAS

LIGHT & ZESTY

Gluten Free Menu, \$75 per person

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, Balsamic Vinaigrette

ANCIENT GRAINS SALAD

Artichoke, Grilled Peppers, Heirloom Tomato, Asparagus (Warm Salad)

GLUTEN FREE CHOCOLATE BROWNIES



Three Course Plated Lunch

Pre-select one starter, up to three entree selections including Vegetarian, and one dessert option. Meal indicators required to be provided by client. Final guarantee and entree count due 5 business days in advance.

STARTERS

Select One

LOBSTER BISQUE

BUTTERNUT SQUASH

Sun Dried Cranberries, Pepitas, Nutmeg Cream

PORTOBELLO MUSHROOM

Mascarpone, Pancetta, Truffle Oil, Chives

VINE RIPENED TOMATO

Olive Oil, Basil Pistou, Crostini, Burrata

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

PACIFIC BLUE CRAB CAKE

Pickled Fennel, Watercress, Saffron Aioli, Orange Vanilla Reduction

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ENTRÉES

Highest price entree selection prevails for all guests

JIDORI CHICKEN

Okinawan Potato, Baby Bok Choy, Black Garlic Jus \$91

SEARED SALMON

Risotto, Garden Vegetables, Beurre Blanc \$68

LOCAL HALIBUT

Squash Risotto, Butternut Squash, Blistered Tomato, Beurre Blanc, Parsley Gremolata \$74

DIVER SCALLOPS

Risotto, Fennel Puree \$76

ANGUS PETIT FILET MIGNON

Garlic Herb Butter, Whipped Mash \$84

ROASTED CAULIFLOWER BOWL

Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy, \$62

DESSERTS

Select One

CAPPUCCINO MUDD PIE

Roasted Almonds, Butterscotch, Chocolate

AMARETTO TIRAMISU

Mascarpone Mousse, Espresso, Crème Brûlée Crumble

LEMON MERINGUE TART

Shortbread Cookie Dough, Vanilla Genoise, Lemon Curd, Meringue

RED VELVET CAKE (GF)

Cheesecake Mousse, Chocolate Glaze

CHOCOLATE MARQUISE (GF)



Box Lunch

All box lunches include bag of potato chips, whole fruit, cookie, and bottled water. Select three options from any category for entire party. \$48 per person, minimum of 20 guests.

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

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

CLASSIC TUNA SALAD

Wild Caught Albacore, Shredded Lettuce, Tomato, Swiss Cheese



Three Course Plated Dinner

Pre-select one starter, up to three entrée selections including vegetarian, and one dessert option. Meal indicators required to be provided by client. Final guarantee and entrée count due 5 business days in advance.

STARTERS

Select One

VINE RIPENED TOMATO SOUP

Olive Oil, Basil Pistou, Crostini

CLAM CHOWDER

Bacon, Potato, White Clams, Oyster Crackers

PORTOBELLO MUSHROOM SOUP

Mascarpone, Pancetta, Truffle Oil, Chives

BUTTERNUT SQUASH SOUP

Sun Dried Cranberries, Pepitas, Nutmeg, Cream

BABY SPINACH SALAD

Strawberries, Goat Cheese, Candied Walnuts, White Balsamic Vinaigrette

WILD ARUGULA SALAD

Petit Basque, Poached Pear, Pecan Brittle, Agave Sherry Dressing

SUPER GREENS SALAD

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

CLUB CAESAR SALAD

Romaine, Anchovy, Parmesan, Croutons, Caesar Dressing

ICEBERG WEDGE SALAD

Maple Bacon, Cherry Tomatoes, Chives, Blue Cheese, Buttermilk Dressing

Next, choose entrées...



ENTRÉES

Highest price entrée selection will prevail for all guests. Meal indicators required to be provided by client.

SEARED SNAPPER

Quinoa, Garden Vegetables, Lemon Caper Sauce, \$88

LOCAL HALIBUT

Risotto, Blister Tomato \$90

NATURAL SALMON

Risotto, Beurre Blanc, Oyster Mushroom \$92

WHITE SEA BASS

Roasted Heirloom Potatoes, Asparagus, Thyme Butter Sauce \$100

DIVER SCALLOPS

Yellow Corn Polenta, Swiss Chard, Baby Bella Mushrooms, Citrus Vinaigrette \$105

JIDORI CHICKEN

Risotto, Broccolini, Glazed Pearl Onion, Black Garlic Jus \$84

BRAISED BEEF SHORT RIB

Beemster Polenta, Wild Mushrooms, Cipollini Cabernet Jus \$88

ANGUS PRIME RIB

Asparagus, Creamy Horseradish, Natural Jus \$112

CENTER CUT FILET MIGNON

Truffle Mashed Potatoes, Confit Tomato, Asparagus, Peppercorn Demi Glaze \$100

VEGETARIAN

BUTTERNUT SQUASH RISOTTO

Field Peas, Citrus Gremolata, \$68

CREMINI MUSHROOM RAVIOLI

Kale, Truffle Oil, Basil, \$68

VEGAN

ROASTED CAULIFLOWER BOWL

Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy, \$70

VEGETABLE TAGLIATELLE

Yellow Squash, Zucchini, Carrots, Goat Cheese, Basil Pistou, \$70

Next, choose desserts...



DESSERTS

Select One

CAPPUCCINO MUDD PIE

Roasted Almonds, Butterscotch, Chocolate Sauce

AMARETTO TIRAMISU

Mascarpone, Espresso, Crème Brûlée Crumble

LEMON MERINGUE TART

Vanilla Genoise, Lemon Curd, Meringue

RED VELVET CAKE (GF)

Chocolate Glaze, Walnut Brittle, Mint

CHOCOLATE MARQUISE (GF)

Chocolate Mousse, Streusels, Berry Coulis

SMALL BITES

\$80 per dozen, 3 dozen minimum per selection

PETIT FOURS

Macarons, Opera Cake, Red Berry Opera, Lemon Bars, Dulce De Leche Squares, New York Cheesecake, Tiramisu, S'mores Bar



Dinner Buffets

FIESTA

\$100 per person

TORTILLA CHIPS

Salsa Fresca, Guacamole

BAJA TORTILLA SOUP

Smoked Chicken, Crispy Tortilla, Avocado

SOUTHWESTERN CAESAR SALAD

Romaine Hearts, Manchego, Crouton, Ancho Cream Dressing

ROASTED CORN SALAD

Epazote, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette

CLASSIC CEVICHE

Bay Scallops, Tomato, Cilantro, Lime, Cucumbers

CHILI VERDE SEABASS

Cilantro, Queso Fresco, Grilled Scallions, Almonds

CHICKEN ENCHILADA

Three Cheeses, Red Pepper Sauce

SKIRT STEAK CARNE ASADA

REFRIED BLACK BEANS, SPANISH RICE, FLOUR AND CORN TORTILLAS

TRES LECHES CAKE

Slivered Almonds, Shaved Chocolate

CARAMEL FLAN

CINNAMON CHURROS

Chocolate Sauce

PICO DE GALLO, GUACAMOLE, CILANTRO CREAM

ALL AMERICAN

\$105 per person

TOMATO BISQUE

Cheddar Cheese Crouton

GEM WEDGE

Cherry Tomato, Cucumber, Blue Cheese Dressing

LOBSTER MAC & CHEESE

Bacon, Chives

COLE SLAW

HERB MARINATED CHICKEN

Cider Braised, Rainbow Chard, Bacon

SMOKED BRISKET

MASHED YUKON POTATOES

Garlic Cream Cheese

SEASONAL FARMERS MARKET VEGETABLES

FRESH BAKED BUTTERMILK BISCUITS

Sweet Butter

APPLE BAR CRUMBLE, S'MORES, SALTED CARAMEL BROWNIES

Continued on next page...



LA JOLLAN

\$115 per person

ARTISAN CHEESE BOARD

Imported & Domestic Cheese, Walnuts, Sun Dried Fruits, Grapes, Crackers, Crusty Bread

LOCAL FIELD SALAD

Poached Pear, Pistachio, Cherry Tomatoes, Banyuls Vinaigrette

ORGANIC BEET SALAD

Mozzarella, Basil, Pecans, Balsamic Pomegranate Aralis

FARFALLE PASTA SALAD

Haricot Verts, Fennel, Scallions, Tomatoes, Citrus Dressing

SEA BASS

Braised Leeks, Endive, Champagne Saffron Sauce

HONEY SPICED CHICKEN BREAST

Root Vegetables, Cremini Mushrooms, Thyme Jus

BEEF TENDERLOIN TIPS

Tomatoes, Olives, Cremini Mushrooms

WILD RICE PILAF

Glazed Pecans, House Herbs

FARMERS MARKET VEGETABLES

Parsley Butter

DESSERTS

Flourless Chocolate Cake, Strawberry Cheesecake, Stone Berry Opera Cake

ITALIAN

\$115 per person

ARTISAN CHEESE & CHARCUTERIE BOARD

Local Fruits, Artisan Breads, Crackers

FARMERS MARKET MINISTRONE

Kidney Beans, Croutons, Pesto

WILD ARUGULA

Shaved Fennel, Apple, Pecorino, Almonds, Citrus Vinaigrette

CAVATAPPI

Fennel, Tomato, Snap Peas, Burrata Cheese

CAPRESE

Tomatoes, Mozzarella, Balsamic Reduction, Basil

SICILIAN STYLE SALMON

Tomatoes, Olives, Capers, Dill, Crème Fraiche

TUSCAN BRAISED SHORT RIBS

Onion Pearls, Mushrooms, Chianti Reduction

CHICKEN CAPONATA

Artichoke Hearts, Raisins, Extra Virgin Olive Oil

PENNE BOLOGNESE

Whipped Ricotta & Fresh Basil

PARMESAN RISOTTO

Mascarpone, White Wine, Red Pepper Flakes

SEASONAL VEGETABLES

Basil Pesto

DESSERTS

Amaretto Tiramisu, Pistachio Cheesecake Bar, Lemon Meringue Bar



Hors D'oeuvres

COOL TRAY-PASSED

\$16 per piece, 30-piece minimum per selection

BRUSCHETTA

Sugar Cured Tomato, Fresh Mozzarella

ANGUS BEEF TARTARE

Toast Point, Capers, Horseradish Aioli

HOUSE SMOKED SALMON

Brioche Toast, Whipped Cream Cheese, Dill

AHI POKE WAKAME

DEVEILED EGG

Candied Bacon, Mustard Lemon Cream

HOT TRAY-PASSED

\$16 per piece, 30-piece minimum per selection

MINI MARYLAND BLUE CRAB CAKE

VEGETABLE SPRING ROLL

Thai Sweet Chili Sauce

COCONUT SHRIMP SKEWER

Sriracha Mayo

CHICKEN SATAY

Pearl Onion, Mesquite Glaze

ANGUS BEEF SLIDER

Pickled Onions, Aged Cheddar, Tomato Jam

NEW YORK STEAK SKEWER

Chimichurri Sauce



Stationed Displays

BAJA CINCO

\$30 per person

GUACAMOLE, QUESO FUNDIDO, PICO DE GALLO, SALSA ROJA, YELLOW CORN TORTILLA CHIPS

VEGETABLE CRUDITE

\$30 per person

ASPARAGUS, CARROTS, PEPPERS, ZUCCHINI, CHERRY TOMATOES, CUCUMBER, MARINATED MUSHROOMS & OLIVES, CUCUMBER YOGURT DIP

HUMMUS TRIO

\$28 per person

TRADITIONAL, RED PEPPER, BABA GHANOUSH, CARROT, CUCUMBER, CELERY, SAVORY PITA

BAKED BRIE EN CROUTE

\$35 per person

WISCONSIN BRIE, SUN DRIED FRUIT, CANDIED PECANS, STONE FRUIT, CROSTINI & CRACKERS

ARTISAN CHEESE AND CHARCUTERIE

\$40 per person

LOCALLY SOURCED CHEESES, SALAMI, CHORIZO, SEASONAL DRIED FRUITS, ASSORTMENT OF RUSTIC BREADS AND CRACKERS

SEA CRUDO DISPLAY

\$60 per person, minimum of 20 guests

SASHIMI SALMON, YELLOWTAIL, DIVER SCALLOPS

Citrus Ponzu, Pickled Shallots, Cilantro Sprouts, Trout Roe, Wasabi, Ginger

Continued on next page...



POKE & CEVICHE DISPLAY

\$45 per person, minimum of 20 guests

PACIFIC AHI TUNA POKE, CEVICHE

Seaweed Salad, Cucumber, Ginger, Tobiko, Sesame, Radish Sprouts, Macadamia Nut, Taro Chips

RAW BAR

Minimum of 20 guests

PACIFIC OYSTERS ON THE HALF SHELL

\$96 per dozen

BAJA JUMBO SHRIMP

\$78 per dozen, served with Cocktail Sauce

COCKTAIL CRAB CLAWS

Market Price (per dozen)

PASTA STATION

\$45 per person, minimum of 20 guests

CHEESE RAVIOLI

Basil Pomodoro Sauce

ORECCHIETTE

Italian Sausage Ragout

TRUFFLE GNOCCHI

Asparagus, Mushrooms, Aged Parmesan, Olive Oil

TACO STATION

\$66 per person, minimum of 20 guests

BAJA STYLE SEABASS, CARNE ASADA, POLLO ASADA

Pico de Gallo, Guacamole, Grated Cotija Cheese, Crema Fresca, Corn and Flour Tortillas

SLIDER STATION

\$55 per person, minimum of 20 guests

CHEESEBURGER

Cheddar, Bacon, Candied Onion

BBQ PULLED PORK

Apple Coleslaw, Chipotle Mayo

SHIITAKE MUSHROOM

Horseradish, Havarti, Tomato, Roasted Bell Pepper, Arugula

HOUSE MADE CHIPS



Action Stations

CARVING STATIONS

Chef attendant required at \$175 each per 75 guests, minimum of 20 guests.

MAPLE ROASTED HAM

\$35 per person, Ginger Peach Marmalade, Thyme Mustard Sauce

HARD SPICE RUB NATURAL TURKEY BREAST

\$40 per person, Cranberry Sauce, Black Muscat, Giblet Gravy, Brioche Rolls

BLACK ANGUS PRIME RIB

\$55 per person, Shallot Confit, Cremini, Straight and Creamed Horseradish, Cabernet Sauce, Brioche Rolls

Beach Events





Beach Buffets

Prepared by our team in our club kitchen. For parties of 20 or more.

STARS & STRIPES

\$75 per person

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

Young Celery, Scallion, Maple Bacon

HOT DOGS & HAMBURGERS

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

FUDGE BROWNIES, CHOCOLATE CHIP COOKIES, CHEESECAKE SQUARES

SEASIDE FIESTA

\$85 per person

CHIPS AND SALSA

Pico de Gallo

CLASSIC CEVICHE

White Sea Bass, Tomato, Cilantro, Lime, Cucumbers

ROASTED CORN SALAD

Romaine, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette

SEABASS CHILI VERDE

Cilantro, Queso Fresco, Grilled Scallions, Almonds

BEEF FAJITAS

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

Continued on next page...



RIVIERA

\$80 per person

CLASSIC HUMMUS AND VEGETABLE CRUDITÉS

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

CHEF'S ARTISANAL SKEWERS

Chicken & Mahi Mahi

ARTISAN BREAD

Butter

CHOCOLATE COFFEE OPERA, ALMOND LEMON BARS, S'MORES SQUARES

TORREY PINES

\$100 per person

ARTISANAL CHEESE PLATTER

Crostini Bread, Sun-Dried Fruits

HEARTS OF PALM

Bibb Lettuce, Avocado, Pink Grapefruit, Fennel Mustard Dressing

SHAVED BRUSSELS SPROUTS SALAD

Wheat Berries, Marcona Almonds, Grapes, Pecorino, Cranberry Vinaigrette

SALMON

Beurre Blanc

FILET BEEF TIPS

ROASTED RED BLISS POTATOES

Savory Herbs

FARMERS MARKET VEGETABLES

Thyme Citrus Oil

ARTISAN BREAD

Butter

AMARETTO TIRAMISU, STRAWBERRY CHEESECAKE, CHOCOLATE TART

Continued on next page...



CLASSIC BBQ

\$100 per person

TOMATO AVOCADO SALAD

Cucumber, Red Onion, Red Wine Vinaigrette

CHIPOTLE COLESLAW

Cilantro, Carrots, Green and Red Cabbage,
Chipotle Dressing

MAC AND CHEESE

Cheddar Cheese, Parmesan Crust

BBQ SPARE RIBS

House Made BBQ Sauce

MESQUITE SMOKED CHICKEN

Citrus Brined, House Herbs, Apricot Glaze

SMOKED BRISKET SLIDERS

House Made BBQ Sauce, Tabasco Onions,
Brioche Buns

BAKED BEANS

Smoked Bacon, Brown Sugar, Caramelized
Onions

BUTTERED GREEN BEANS

Butter, Garlic Almonds

JALAPENO CORNBREAD

Honey Butter

BROWNIE BITES

Chocolate Ganache

BANANA PARFAITS

Vanilla Wafers, Banana Custard

STRAWBERRIES

Whipped Cream

GREEN FLASH

\$120 per person

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

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

HOUSE WHITE LINENS

8 FT TABLES

WHITE RESIN CHAIRS

BEACH BALL UMBRELLAS

ROLLED SILVERWARE





Hosted Bar

Charged on Consumption

HOUSE LIQUORS

\$16 each: Tito's Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

PREMIUM LIQUORS

\$18 each: Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky

LIQUEURS & CORDIALS

\$18-\$20 each: Frangelico, Amaretto Disaronno, Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Rémy Martin VSOP

DOMESTIC BOTTLED BEER

\$9 each: Budweiser, Bud Light, Coors Light, Miller

IMPORTED BOTTLED BEER

\$9 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



Bar Packages

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

PREMIUM

\$40 for the first hour per person / \$22 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

\$35 for the first hour per person / \$20 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

\$30 for the first hour per person / \$18 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

Prosecco, Italy \$58
Mumm's, Napa, California \$62
Domaine Carneros, Brut, Napa, California \$73
Roederer Estate, Brut, Anderson Valley,
California \$75

CHAMPAGNE

Nicolas Feuillatte, Brut, Epernay, France \$147
Taittinger, La Française, Brut, Epernay, France
\$125
Veuve Clicquot Ponsardin, Brut, Reims, France
\$150
Dom Perignon, Moët & Chandon, Brut,
Epernay, France \$375

SAUVIGNON BLANC

Ferrari-Carano, Sonoma County, California \$58
Matanzas Creek, Sonoma, California \$52
DAOU, Paso Robles, California \$52

PINOT GRIS / PINOT GRIGIO

Pinot Gris, "J," California \$52
Pinot Grigio, Kettmier, Italy \$50

CHARDONNAY

Estancia, Central Coast, California \$50
La Crema, Monterey, California \$58
Cambria, "Katherine's Vineyard," Santa Maria
Valley, California \$60
Sonoma-Cutrer, Russian River, Sonoma,
California \$64
Grgich Hills, Napa, California \$115

PINOT NOIR

Sean Minor, Carneros, Sonoma, California \$58
Anne Amie, Willamette, Oregon \$70
En Route, Russian River, California \$80
Merry Edwards, Sonoma Coast, California \$150

CABERNET SAUVIGNON

Estancia, Paso Robles, California \$50
Arrowood, Sonoma, California \$60
DAOU, Paso Robles, California \$64
Franciscan, Oakville Estate, Napa, California
\$70
Decoy, Sonoma, California \$64
Post & Beam, Napa, California \$85
Silver Oak, Alexander Valley, California \$210

OTHER REDS

Tapiz, Malbec, Mendoza, Argentina \$50
Matanzas Creek Merlot, Bennet Valley,
Sonoma, California \$70
Hill Family Estate Merlot, Napa, California \$115
Muga, Reserva, Tempranillo, Rioja, Spain \$84