

# Breakfast Menus

## CONTINENTAL BREAKFAST BUFFETS

### **Diamond Buffet**

Fresh Orange Juice and Apple Juice  
Sliced Seasonal Fruits and Berries  
Assorted Muffins, Banana Bread, Croissants and Danish  
Butter and Preserves  
Granola, Assorted Cereals  
Dried Apricots, Raisins and Nuts  
Low-Fat Milk  
Assorted Fruit Yogurts  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*\$18.00 per person*

### **Continental Buffet**

Fresh Orange Juice and Apple Juice  
Sliced Seasonal Fruits  
Assorted Breakfast Pastries  
Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*\$12.00 per person*

## BREAKFAST BUFFETS

*(50 Guest Minimum)*

### **Chairman's Breakfast Buffet**

Fresh Orange Juice and Apple Juice  
Sliced Seasonal Fresh Fruits and Berries  
Assorted Breakfast Pastries, Butter and Preserves  
Scrambled Eggs with Chives  
Breakfast Sausage Links and Bacon  
Buttermilk Pancakes with Warm Maple Syrup  
Sauteed Potatoes with Peppers and Onions  
Pinto Beans, Shredded Jack Cheese, Tomato Salsa, Warm Flour Tortillas  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*\$24.00 per person*

### **Breakfast Buffet**

Fresh Orange Juice and Apple Juice  
Sliced Seasonal Fruits  
Assorted Breakfast Pastries  
Butter and Preserves  
Scrambled Eggs  
Breakfast Sausage Links and Bacon  
Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*\$19.00 per person*

## PLATED BREAKFASTS

### All American

Choice of Fresh Orange Juice or Apple Juice  
Scrambled Eggs with Choice of Link Sausage or Bacon  
Served with Breakfast Potatoes  
Assorted Breakfast Pastries, Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Assorted Teas  
**\$17.00 per person**

### Breakfast Pizza

Choice of Fresh Orange Juice or Apple Juice  
Pizza Topped with Ham, Scrambled Eggs,  
Ranchero Sauce and Mozzarella Cheese  
Assorted Breakfast Pastries, Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Assorted Teas  
**\$15.00 per person**

### Eggs Benedict

Choice of Fresh Orange Juice or Apple Juice  
Two Poached Eggs, Canadian Bacon on English Muffin  
with Hollandaise Sauce, Fruit Garnish  
Assorted Breakfast Pastries, Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Assorted Teas  
**\$17.00 per person**

### Rincon Breakfast

Choice of Fresh Orange Juice or Apple Juice  
Smoked Sausage, Potato Hash Topped with Eggs,  
Bacon and Roasted Tomato Drizzle  
Assorted Breakfast Pastries, Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Assorted Teas  
**\$16.00 per person**

### Steak & Eggs Breakfast

Choice of Fresh Orange Juice or Apple Juice  
New York Steak with Scrambled Eggs, Breakfast Potatoes and Grilled Tomato  
Assorted Breakfast Pastries, Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
**\$22.00 per person**

## BRUNCH BUFFET

*(50 Guest Minimum)*

Assortment of Breakfast Pastries  
Selection of Bread Rolls  
Butter and Preserves  
Pink Grapefruit and Orange sections  
Sliced Fresh Fruit and Berries  
Papaya Quarters with Lime Wedge  
Mixed California Greens with Tomato  
Pasta Salad with Julienne Vegetables  
and Bay Shrimp  
Ranch Dressing, Basil Vinaigrette,  
Honey Mustard Dressing  
Smoked Salmon Rosettes, Cream Cheese  
Eggs Benedict  
Ham Quiche with Spinach and Mushrooms

Potato and Sausage Hash with  
Peppers and Onion  
Pesto Crusted Grilled Salmon with  
Lemon Aioli and Crispy Bacon  
Petit Filet Mignon of Beef with  
Port Wine Reduction and Crimini Mushrooms  
Romano Crusted Chicken Breast with  
Tomato and Basil  
Seasonal Vegetables  
Waffles, Whipped Cream, Strawberries  
White Chocolate Mousse with Seasonal Berries  
Fruit Tartlettes, Assorted Cheesecakes  
Black Forest Cake  
Chocolate Covered Strawberries

**\$38.00 per person**

## COFFEE BREAKS

### **"Get Me Through That Meeting"**

Freshly Squeezed Orange Juice, Carrot Juice,  
Red Bull Energy Drink, Mineral Water  
Power Bars, Nutri-Grain Bars, Bran Muffins

**\$11.00 per person**

### **"Covered All Over with Chocolate"**

Chocolate Fondue with Fruit and Strawberries  
Marshmallows, Chocolate Chip Cookies  
Ice Cold Chocolate Milk, Low Fat Milk,  
Hot Chocolate

**\$13.00 per person**

### **"Snack Attack"**

Assorted Candies and Candy Bars  
Potato Chips with Ranch Dip  
Snack Mix, Pretzels and Peanuts  
Assorted Cookies

**\$9.00 per person**

### **"South of San Diego"**

Tortilla and Blue Corn Chips, Tomato Salsa,  
Nacho Cheese Dip, Guacamole, Churros  
Assorted Sodas, Waters and Iced Tea

**\$8.00 per person**

### **"Californian"**

Fresh Sliced Seasonal Fruit and Berries  
Honey Yogurt Dip  
Assorted Fruit Smoothies, Granola Bars  
Assorted Sodas and Waters

**\$10.00 per person**

### **"Sundae Bar"**

Vanilla and Chocolate Ice Cream,  
Chopped Nuts, Bananas Foster, Whipped Cream,  
Strawberry Sauce, Caramel Sauce and  
Shaved Chocolate

**\$12.00 per person**

### **"High Tea"**

Assorted Tea Sandwiches, Mini Pastries and Chocolate Dipped Strawberries  
Assorted Sodas and Waters, Assorted Teas, Honey and Milk

**\$13.00 per person**

## BREAKFAST AND BRUNCH ENHANCEMENTS

*(Created to accompany any Breakfast Menu)*

### **Omelette Station**

With Ham, Bacon, Tomato, Onions, Mushrooms,  
Green Peppers and Cheddar Cheese  
Prepared To Order by Chef

**\$8.50 per person**

**\$80.00 Chef Attendant Fee**

### **Ranchera Station**

Scrambled Eggs with Tomato,  
Sautéed Potatoes with Chorizo,  
Onion and Peppers, Pinto Beans,  
Warm Flour Tortillas, Ranchera Sauce, Salsa,  
Sour Cream and Shredded Cheese

**\$9.00 per person**

Waffles with Warm  
Apple-Raisin Compote and Maple Syrup  
**\$5.00 per person**

Buttermilk Pancakes with Warm Maple Syrup  
**\$5.00 per person**

Breakfast Burrito with Scrambled Eggs, Bacon,  
Refried Beans and Jack Cheese  
**\$5.00 per person**

Breakfast Quiche with Mushrooms, Spinach and Ham  
**\$6.00 per person**

# All Day Meeting Packages

## "IT'S A LONG DAY"

*\$23.00 per person*

### Pre-Meeting

Fresh Orange Juice and Apple Juice  
Assorted Breakfast Pastries  
Butter and Preserves  
Freshly Brewed Coffee,  
Decaffeinated Coffee and  
Assorted Teas

### Mid-Morning

Fresh Sliced Seasonal Fruit and  
Berries, Honey Yogurt Dip,  
Danish Pastries, Granola Bars,  
Assorted Sodas and Waters  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Teas

### Afternoon

Assorted Candies and Candy Bars,  
Potato Chips with Ranch Dip  
Pretzels, Peanuts, Assorted Cookies  
Assorted Sodas and Waters, Freshly  
Brewed Coffee, Decaffeinated Coffee  
and Assorted Teas

## "I CAN MAKE IT IF I CAN BREAK IT"

*\$26.50 per person*

### Pre-Meeting

Fresh Orange Juice and Apple Juice  
Assorted Breakfast Pastries,  
Butter and Preserves  
Freshly Brewed Coffee,  
Decaffeinated Coffee and  
Assorted Teas

### Mid-Morning

Power Bars, Nutri-Grain Bars,  
Bran Muffins  
Red Bull Energy,  
Assorted Sodas and Waters  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Teas

### Afternoon

Chocolate Fondue with Fruit  
and Strawberries  
Chocolate Chip Cookies  
Ice Cold Chocolate Milk,  
Low Fat Milk, Hot Chocolate  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Teas

## "GET ME OUT OF THAT MEETING"

*\$18.50 per person*

### Pre-Meeting

Fresh Orange Juice and Apple Juice  
Assorted Breakfast Pastries,  
Butter and Preserves  
Freshly Brewed Coffee,  
Decaffeinated Coffee and  
Assorted Teas

### Mid-Morning

Power Bars, Nutri-Grain Bars,  
Bran Muffins  
Red Bull Energy,  
Assorted Sodas and Waters  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Teas

### Afternoon

Chocolate Fondue with Fruit  
and Strawberries  
Chocolate Chip Cookies  
Ice Cold Chocolate Milk,  
Low Fat Milk, Hot Chocolate  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Teas

## "I'LL BE THERE TIL THE END"

*\$32.00 per person*

### Pre-Meeting

Fresh Sliced Seasonal Fruit and  
Berries, Honey Yogurt Dip,  
Assorted Breakfast Pastries  
Fresh Orange Juice and Apple Juice  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Teas

### Mid-Morning

Fruit Smoothies, Granola Bars,  
Power Bars  
Mineral Waters  
Freshly Brewed Coffee,  
Decaffeinated Coffee  
and Assorted Teas

### Afternoon

### Mini-Reception

Sweet Finish  
Assorted Ice Cream Bars,  
Chocolate Dipped Strawberries  
Fruit Tartlettes, Chocolate Chip  
and Oatmeal Raisin Cookies  
Assorted Sodas and Waters  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Teas

*or*

Petite Open Faced Danish Sandwiches of:  
Smoked Salmon, Dill Mustard and Egg,  
Turkey with Onion-Cranberry Marmalade,  
Shrimp and Marinated Cucumber  
Garden Fresh Vegetable Crudite with Herbal Dip  
Assortment of Cheese, Fresh Fruit,  
Assorted Crackers and Sliced Baguettes

## A LA CARTE ITEMS AND MENU ENHANCEMENTS

<p>Sliced Seasonal Fresh Fruits and Berries <b>\$4.50 per person</b></p> <p>Sliced Seasonal Fruits and Berries with Honey Yogurt Dip <b>\$5.00 per person</b></p> <p>Basket of Whole Seasonal Fruits <b>\$1.50 each</b></p> <p>Chocolate Dipped Strawberries <b>\$2.50 each</b></p> <p>Assorted Bagels with Cream Cheese, Butter and Preserves <b>\$35.00 per dozen</b></p> <p>Danish Pastries, Croissants or Muffins <b>\$29.00 per dozen</b></p> <p>Assorted Mini French Pastries <b>\$35.00 per dozen</b></p> <p>Fruit Tartlettes <b>\$32.00 per dozen</b></p> <p>Waffles, Whipped Cream and Strawberries <b>\$5.50 per person</b></p> <p>Churros <b>\$22.00 per dozen</b></p> <p>Assorted Cereals, Low-Fat Milk <b>\$3.00 each</b></p> <p>Assorted Fruit Yogurts <b>\$3.50 each</b></p>	<p>Assortment of Domestic and Imported Cheeses, Fresh Fruit, Crackers and Sliced Baguettes <b>\$6.00 per person</b></p> <p>Garden Fresh Vegetable Crudités with Ranch Dip <b>\$4.00 per person</b></p> <p>Assorted Tea Sandwiches of Chicken Salad, Gouda Cheese and Cucumber <b>\$28.00 per dozen</b></p> <p>Petite Open Faced Danish Sandwiches: Smoked Salmon, Dill Mustard and Egg or, Turkey with Onion-Cranberry Marmalade or, Shrimp and Marinated Cucumber or, Buffalo Mozzarella with Olive Relish, Roasted Plum Tomato and Basil or, Roast Beef with Asparagus, Pickle and Honey Mustard Aioli <b>\$5.50 per person</b></p> <p>Cheesecake, Strawberry Compote <b>\$4.50 per person</b></p> <p>Chocolate Fondue with Fresh Fruit and Strawberries <b>\$8.00 per person</b></p> <p>Chocolate Chip, Oatmeal Raisin or Sugar Cookies <b>\$28.00 per dozen</b></p> <p>Assorted Ice Cream Bars <b>\$4.00 each</b></p>	<p>Chocolate Brownies, Apple Strudel or Cinnamon Twists <b>\$28.00 per dozen</b></p> <p>Granola Bars or Power Bars <b>\$2.00 each</b></p> <p>Tortilla and Blue Corn Chips with Salsa <b>\$4.00 per person</b></p> <p>Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas <b>\$40.00 per gallon</b></p> <p>Freshly Squeezed Orange Juice <b>\$42.00 per gallon</b></p> <p>Apple, Cranberry, Grapefruit or Tomato Juice <b>\$36.00 per gallon</b></p> <p>China Black or Raspberry Iced Tea <b>\$30.00 per gallon</b></p> <p>Assorted Sodas and Waters <b>\$2.00 each</b></p> <p>Mineral Waters <b>\$2.50 each</b></p> <p>Fruit Smoothies or Red Bull Energy Drink <b>\$4.00 each</b></p>
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### PARTY SNACKS

*(Per Person)*

Mixed Nuts .....	3.50
Potato Chips with Ranch Dip .....	3.50
Popcorn Cart .....	4.50
Soft Pretzels with Mustard .....	4.00
Assorted Dry Snacks.....	3.50

# Luncheon Menus

## PLATED LUNCHEONS

*3-Course Luncheon includes Starter, Entrée and Dessert,  
Rolls and Butter, Coffee and Tea.*

### STARTERS

*Select one of the following:*

- |  |  |
|--|--|
| <b>New England Clam Chowder</b>  | <b>Chopped Green Salad, Crisp Vegetables and Iceberg Salad with Lemon Vinaigrette</b>  |
| <b>Corn Bisque with Shrimp and Basil</b>   | <b>California Greens with Tomato and Asparagus and Choice of Honey Mustard or Ranch Dressing</b>   |
| <b>Oriental Chicken Dumpling Soup</b>  | <b>Mixed Baby Greens with Grilled Vegetables, Cherry Tomatoes, Herb Cheese, Croutons and Balsamic Vinaigrette</b><br><i>\$2.50 additional charge</i> |
| <b>Minestrone Soup</b>   |  |
| <b>Caesar Salad with Garlic Croutons and Parmesan Cheese, Caesar Dressing</b>                                      |  |
| <b>Marinated Roma Tomato-Cucumber Salad with Hearts of Palm on Field Greens</b><br><i>\$2.00 additional charge</i> |  |

### ENTRÉES

- |  |   |  |
|--|---|--|
| <b>Pan Roasted Salmon</b><br>With Pesto Mashed Potatoes, Baby Carrots and Roasted Corn Salsa<br><i>\$29.00 per person</i>    | <b>Roasted Tenderloin of Pork</b><br>With Garlic Mashed Potatoes, Caramelized Apples and Seasonal Vegetables<br><i>\$29.50 per person</i> | <b>Shrimp and Chicken Stir Fry</b><br>With Gingered Vegetables, Green Onions and Rice<br><i>\$28.00 per person</i>                         |
| <b>Grilled Swordfish</b><br>With Orzo Pasta Tossed with Asparagus, Mushrooms, Tomatoes and Peas<br><i>\$35.00 per person</i> | <b>Grilled Beef</b><br>Sliced Grilled Beef with Thyme-Red Wine Glaze and Roasted Potatoes<br><i>\$32.50 per person</i>                    | <b>BBQ Beef and Chicken</b><br>With Pineapple BBQ Sauce, Roasted Potatoes and Thinly Sliced Fried Onion Rings<br><i>\$31.00 per person</i> |
| <b>Teriyaki Chicken Breast</b><br>Grilled Chicken Breast with Rice and Stir-Fried Vegetables<br><i>\$28.00 per person</i>    | <b>Romano Crusted Chicken Breast</b><br>With Fettucine Pasta and Roasted Tomato Sauce<br><i>\$27.00 per person</i>                        | <b>Roast Half Chicken</b><br>With Mushroom Gravy, Seasonal Vegetables and Garlic Mashed Potatoes<br><i>\$27.50 per person</i>              |

### Grilled Rib Eye Steak

10 oz. Steak with Horseradish Butter and Rosemary Roasted Potatoes  
*\$37.00 per person*

### DESSERTS

- |   |  |
|---|--|
| <b>Carrot Cake with Cinnamon Anglaise</b>                                     | <b>Key Lime Tart with Fresh Coulis and Sweet Cream</b>                         |
| <b>Fresh Lemon Curd Tart with Sweet Cream and Seasonal Fruits</b>             | <b>Apple Pie with Sweet Cream</b>  |
| <b>Chocolate Peanut Butter Mousse with Raspberry Coulis</b>                   | <b>Tiramisu with Espresso Brulee Sauce</b><br><i>\$1.00 additional charge</i>  |
| <b>Fresh Fruit Tarts with Berry Coulis</b><br><i>\$1.00 additional charge</i> | <b>Pecan Pie with Vanilla Bourbon Sauce</b><br><i>\$1.50 additional charge</i> |

## QUICK LUNCHEONS

2-Course Lunch with Choice of Starter OR Dessert, served with Rolls and Butter, Coffee and Tea.

### 2-COURSE STARTER SELECTION

Choice of:

#### Soup of the Day

**Tossed Caesar Salad with Garlic Croutons  
and Parmesan Cheese**

**Tossed California Greens with Tomato  
and Honey Mustard Dressing**

### 2-COURSE DESSERT SELECTION

Choice of:

#### Carrot Cake with Cinnamon Anglaise

**Key Lime Tart with Fresh Coulis  
and Sweet Cream**

**Chocolate Peanut Butter Mousse  
with Raspberry Coulis**

## ENTRÉES

### Deli Plate

Roast Beef, Smoked Turkey and Ham  
with Swiss and Cheddar Cheese, Pickle,  
Lettuce, Tomato and Potato Salad, Fresh  
Sliced Bread and Condiments  
**\$17.00 per person**

### Curried Chicken Salad in Papaya

With Mango Chutney Finger  
Sandwiches  
**\$19.50 per person**

### Grilled Chicken Caesar Salad

Tossed Romaine Lettuce,  
Parmesan Cheese and  
Garlic Croutons  
**\$17.50 per person**

### Roasted Salmon Salad

With Grilled Vegetables,  
Field Greens, Shaved Fennel,  
Citrus Fruits and  
Balsamic Vinaigrette  
**\$19.00 per person**

### Savory Steak Salad

Sliced Grilled Beef with Roasted Pepper,  
Red and Yellow Tomatoes,  
Crumbled Blue Cheese,  
Mixed Greens and Basil Aioli  
**\$21.50 per person**

## LUNCH BUFFETS

(50 Guest Minimum)

### Rincon Deli Buffet

Medley of Fresh Sliced Fruit, Potato Salad, Pineapple Cole Slaw, Mixed Greens  
1000 Island, Italian and Ranch Dressings  
Sliced Deli Meats of Roast Beef, Smoked Turkey, Ham and Salami  
Sliced Swiss and Cheddar Cheese  
Mayonnaise, Mustard, Sliced Pickles, Sliced Onions, Tomatoes and Lettuce  
Pastry Chef's Choice of Assorted Pies and Cakes  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
**\$23.00 per person**

### Mediterranean Buffet

Greek Salad with Feta Cheese, Roma Tomatoes with Mozzarella and Basil,  
Cous Cous Salad with Chick Peas, Roasted Pepper and Asparagus  
Seafood Paella with Chicken and Andouille Sausage  
Romano Crusted Chicken Breast with Roasted Tomato Sauce  
Vegetarian Linguini Primavera  
Honey Glazed Carrots with Pistachio Nuts  
Focaccia and Pita Bread  
Butter, Olive Oil, Balsamic Vinegar  
Flan, Tiramisu, Baklava  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
**\$35.00 per person**

## LUNCH BUFFETS

*(continued)*

### **Baja California Buffet**

Market Greens, Assorted Dressings, Marinated Tomato Salad with Cilantro,  
Cucumber and Onion, Roasted Corn Salad with Peppers  
Chicken Fajitas and Beef Enchiladas  
Refried Beans  
Shredded Cheese, Sour Cream, Diced Onions  
Pico de Gallo, Tortilla Chips and Warm Flour Tortillas

**\$29.00 per person**

### **Pacific Rim Buffet**

Seasonal Greens, Peanuts, Fried Shallots, Won Ton Crisps, Pickled Red Onions and  
Marinated Bean Sprouts, Cucumber Namasu, Oriental Dressing, Vinaigrette  
Siu Mai steamed Dumplings with Ginger Soy Dip  
Sweet & Sour Pork  
Kung Pao Chicken  
Steamed Rice and Stir-Fried Vegetables  
Almond and Fortune Cookies  
Fruit Salad with Ginger, Lychees and Coconut Jelly  
Pineapple Upside Down Cake

**\$32.00 per person**

### **Sandwich Board Buffet**

Fresh Greens with Tomato, Cucumber and Julienne Carrots, Ranch and Italian Dressings  
Giant Focaccia with Olive Spread, Salami, Ham, Provolone Cheese and Lettuce  
Tuna Salad in a Jumbo Loaf of Rye Bread  
3 ft. French Baguette with Smoked Turkey, Shredded Lettuce, Tomato and Avocado  
Grilled Flat Bread with Herbed Garlic Cheese Spread, Roasted Peppers, Grilled Vegetables,  
Alfalfa Sprouts, Pepperoncinis and Balsamic Vinegar Drizzle  
Potato Chips, Tortilla Chips, Vegetable Crudités, Pickles, Mustard, Mayonnaise  
Assorted Cookies and Brownies  
Coffee and Tea

**\$25.00 per person**

## BOX LUNCHESES

### **Sandwich Box**

Pasta Salad  
Choice of one of the following sandwiches:  
Turkey, Ham & Cheese or Tuna Salad  
Potato Chips  
Chocolate Chip Cookies  
Apple  
Bottled Water

**\$20.00 per person**

### **Chicken in the Box**

Cabbage Slaw  
Fried Chicken  
Carrot & Celery Sticks  
Banana  
Raspberry Almond Bar

**\$19.00 per person**

# Dinner Menus

## PLATED DINNERS

*Dinner includes your choice of Starter, Entrée and Dessert,  
Rolls and Butter, Coffee and Tea.*

## **STARTERS**

*Select one of the following:*

**New England Clam Chowder**

**French Onion Soup**

**Oriental Chicken Dumpling Soup  
with Shrimp**

**Mixed Baby Greens with  
Grilled Vegetables, Cherry Tomatoes,  
Herb Cheese, Croutons and  
Balsamic Vinaigrette**  
*\$2.00 additional charge*

**Marinated Roma Tomato-Cucumber Salad  
with Hearts of Palm on Field Greens**  
*\$2.00 additional charge*

**Frisée and Mesculin Mix Salad with Pears,  
Candied Pecans and Blue Cheese, Red  
Wine Vinaigrette**  
*\$3.00 additional charge*

**Buffalo Mozzarella with Vine Ripened  
Tomato and Pancetta Crisp**  
*\$3.00 additional charge*

**Marinated Cucumber Salad with Bay  
Shrimp and Radicchio, Mustard Dressing**  
*\$3.00 additional charge*

**Roasted Portobello Mushroom with  
Pepper Confetti, Butter Lettuce, Asparagus,  
Herb Croutons and Balsamic Syrup**  
*\$4.00 additional charge*

**Lobster Bisque**

**Caesar Salad with Garlic Croutons and  
Parmesan Cheese, Caesar Dressing**

**California Greens with Tomato and  
Asparagus and Choice of Honey Mustard  
or Ranch Dressing**

**Oriental Ginger Chicken Salad with  
Shredded Lettuce, Bean Sprouts, Orange  
and Sesame Dressing**  
*\$4.00 additional charge*

**Four Tomato Salad with Cucumber, Red  
Onions, Olives and Goat Cheese Crostini**  
*\$4.00 additional charge*

**Grilled Smoked Salmon Flat Bread with  
Horseradish, Capers and Savory Mixed Salad**  
*\$5.00 additional charge*

**Sliced Crusted Chicken Breast with  
California Roll and Sweet Corn Chutney**  
*\$5.00 additional charge*

**Crab Cakes with Corn Relish and Red  
Pepper Sauce**  
*\$6.00 additional charge*

**Jumbo Shrimp Cocktail with Cocktail  
Sauce and Lemon**  
*\$7.00 additional charge*

## **DINNER ENHANCEMENTS**

**Champagne Sorbet**  
*\$4.00 additional charge*

**Raspberry Sorbet**  
*\$4.00 additional charge*

**Lemon-Thyme Sorbet**  
*\$4.00 additional charge*

**Petite Side Salad**  
*\$4.00 additional charge*

**Small Cheese Plate with Olive Bread**  
*\$6.00 additional charge*

## **PLATED DINNERS**

*(continued)*

### **DINNER ENTRÉES**

#### **Pan Roasted Salmon**

With Potato-Vegetable Hash and  
Dill Hollandaise Sauce

**\$35.00 per person**

#### **Seared Halibut**

On Israeli Cous Cous Tossed with  
Spinach and Brunoise Vegetables,  
Orange-Miso Glaze

**\$39.00 per person**

#### **Grilled Tropical Chicken**

With Annatto Spice Rub,  
Mango-Melon Salsa, Sofrito Rice  
and Black Bean Sauce

**\$31.00 per person**

#### **Chicken Schnitzel**

Duo of Focaccia Crusted Chicken  
Breasts with Lemon, Capers,  
Browned Butter, Garlic  
Mashed Potatoes and Baby Carrots

**\$32.00 per person**

#### **Roast Chicken Breast**

With Sautéed Rock Shrimp,  
Zucchini Ratatouille, Étouffée Sauce  
and Chive Polenta

**\$35.00 per person**

#### **Tenderloin of Pork**

Cinnamon Rubbed Roasted Pork  
Tenderloin with Sweet Potato Infused  
Mashed Potatoes, Sautéed Spinach  
and Caramelized Apples

**\$35.00 per person**

#### **Prime Rib of Beef**

With Baked Potato,  
Au Jus Seasonal Vegetables  
and Horseradish Cream

**\$36.00 per person**

#### **New York Steak**

With Roasted Potatoes, Pepper Corn  
Glaze, Seasonal Vegetables and Red  
Onion Marmalade

**\$40.00 per person**

#### **Herb Crusted Tenderloin**

##### **Medallions of Beef**

With Mushroom and Artichoke  
Ragout, Red Pepper Coulis and  
Roasted Potatoes

**\$44.00 per person**

#### **Jumbo Shrimps and Roasted Tenderloin of Beef**

Sliced Tenderloin with Two Jumbo  
Shrimps, Garlic Mashed Potatoes,  
Tarragon Red Wine Reduction  
and Baby Carrots

**\$43.00 per person**

#### **Trio of Beef,**

##### **Chicken and Shrimp**

With Mango Infused Coconut  
Sauce, Oriental Vegetables,  
Lychee-Pimiento Salsa  
and Jasmine Rice

**\$43.00 per person**

#### **Duet of Sea Bass and Beef**

With Pomeroy Mustard Sauce,  
Creamed Lobster Infused Potatoes,  
Spinach, Asparagus and Carrots

**\$48.00 per person**

#### **Vegetarian**

Stir-Fried Wild Mushrooms with  
Orzo Pasta, Fried Zucchini and  
Thinly Sliced Crispy Onion Rings

**\$32.00 per person**

### **DESSERTS**

#### **Chocolate Peanut Butter Mousse with Raspberry Coulis**

#### **Fresh Lemon Curd Tart with Sweet Cream and Seasonal Berries**

#### **Apple Frangipane Tart**

#### **Chocolate Raspberry Mousse Bombs**

*\$1.00 additional charge*

#### **Turtle Cheesecake "Cocktail" with Toasted Pecans and Caramel Creme Brulee**

*\$1.00 additional charge*

#### **White Chocolate Napoleon with Berry Salad**

*\$1.00 additional charge*

#### **Key Lime Tart with Fresh Coulis and Sweet Cream**

#### **Tiramisu with Espresso Brulee Sauce**

#### **Fresh Fruit Tarts with Berry Coulis**

#### **Ricotta Cheesecake with Sweet Cream Coulis and Seasonal Berries**

*\$1.00 additional charge*

#### **"Grand Dessert"**

#### **Trio of Chocolate, Fruit Tartlette and Mousse on Painted Plate**

*\$3.00 additional charge*

## DINNER BUFFETS

(50 Guest Minimum)

### Fiesta Grande Buffet

Corn Salad with Turkey and Roasted Peppers  
Baja Pasta Salad with Shrimp  
Caesar Salad  
Caesar Dressing, Shredded Parmesan Cheese  
Flour Tortillas, Sour Cream, Shredded Lettuce  
Chicken Fajitas  
Red Snapper with Shrimp Mojo de Ajo  
Roast Pork  
Beef Taquitos  
Spanish Rice  
Refried Beans, Tortilla Chips with Tomato Salsa and  
Guacamole  
Pastry Chef's Selection of Desserts

**\$36.00 per person**

### Island Style Buffet

Marinated Tomato Salad with Hearts of Palm  
Assorted Greens  
1000 Island, Ranch, Italian Dressings  
Hawaiian Macaroni Salad  
Cole Slaw with Pineapple  
Auntie Ollie's Banana Fish Dish  
Rum, Lime and Honey Glazed Chicken  
Roast Teriyaki Beef  
Roasted Potatoes  
Sticky Rice  
Assortment of Vegetables  
Assorted Rolls and Butter  
Pastry Chef's Selection of Desserts

**\$39.00 per person**

### Tuscany Style Buffet

Yellow and Red Tomato with Buffalo Mozzarella  
Traditional Caesar Salad  
Marinated Green Beans with Citrus Fruits and  
Balsamic Vinaigrette  
Farfalle Pasta Salad Primavera  
Assorted Bread Rolls and Focaccia  
Butter, Olive Oil, Balsamic  
Fried Calamari with Marinara Sauce  
Wild Mushroom Ravioli  
Herb Crusted Chicken with Capers and Lemon  
Roasted Tenderloin of Beef with Pancetta,  
Sun Dried Tomatoes and Chianti Sauce  
Soft Chive Polenta  
Rosemary Roasted Potatoes  
Seasonal Vegetables  
Pastry Chef's Selection of Desserts

**\$49.00 per person**

### East Meets West Buffet

Cucumber Salad with Crabmeat  
And Bean Sprouts  
Glass Noodle Salad with Char Siu Pork  
Mixed Greens with Won Ton Crisps, Oranges,  
Oriental Dressing  
California Rolls with Wasabi-soy  
Pot Stickers in Ginger Broth  
Halibut Medallions with Orange Miso Glaze  
Chicken Curry  
Steamed Rice  
Korean Style BBQ Beef  
Stir-Fried Noodles with Oriental Vegetables  
Pickled Pineapples, Pickled Red Onions  
Mango Chutney  
Prawn Crackers, Flatbread  
Pastry Chef's Selection of Desserts

**\$44.00 per person**

### The Works Buffet

Smoked Salmon with Onions and Capers  
Peel and Eat Shrimp on Ice, Cocktail Sauce, Lemons  
Oysters on Half Shell on Ice  
Sushi Boat, Assortment of Sushi with Wasabi, Pickled Ginger and Soy  
Orzo Pasta Salad with Asparagus Tips  
California Field Greens  
Vinaigrette, 1000 Island and Ranch Dressings  
Marinated Tomato and Onion Salad  
Assortment of Crudités  
Pesto Crusted Salmon, Tomato Broth  
Breast of Chicken on Creamed Leeks and Shitake Mushrooms  
California Seafood Paella  
Roasted Sliced Sirloin of Beef, Red Wine Glaze  
Twice Baked Potatoes with Parmesan  
Seasonal Vegetables  
Selection of Bread, Rolls, Butter  
Pastry Chef's Selection of Cakes, Pies and Desserts

**\$55.00 per person**

# Receptions

## COLD HORS D'OEUVRES

(Minimum Order of 30 Pieces of Each Selection)

Caesar Chicken on Cucumber . . . . .	2.75	Crab Salad and Guacamole in Cherry Tomato . . . . .	3.75
Smoked Salmon Mousse . . . . .	2.75	Ceviche Lime Shot . . . . .	3.75
Hearts of Artichoke with Herb Cheese . . .	2.75	Individual Shrimp Cocktail . . . . .	3.75
California Roll with Wasabi and Pickled Ginger . . . . .	2.75	Prosciutto Sail on Melon . . . . .	3.75
Smoked Turkey with Sun Dried Cranberry Relish . . . . .	2.75	Medallions of Lamb on Minted Cous Cous . . . . .	3.75
Roast Beef Roulade . . . . .	3.25	Salmon Tartar with Osetra Caviar on New Potato . . . . .	4.25
Ham with Cheese and Olive . . . . .	3.25	Main Lobster with Egg Canapé . . . . .	4.25
Salami Coronet . . . . .	3.25	Spicy Ahi Tuna with Seaweed Salad . . . .	4.25
Goat Cheese Crostini with Tomato and Basil . . . . .	3.25	Roast Duck with Mango Salsa . . . . .	4.25
Smoked Salmon Rosette with Capers . . .	3.25	Jumbo Shrimp in Roma Tomato with Dill Cucumber Relish . . . . .	4.25
Seared Ahi Tuna . . . . .	3.75		

## HOT HORS D'OEUVRES

(Minimum Order of 30 Pieces of Each Selection)

Miniature Quiche Lorraine . . . . .	2.50	Fried Calamari with Marinara Sauce . . . .	3.50
Oriental Pork Pot Stickers with Ginger Soy Dip . . . . .	2.50	Coconut Shrimp with Sweet & Sour Sauce . . . . .	3.50
Sausage Calzones . . . . .	2.50	Pork Tenderloin Medallions on Polenta Cake with Mango Relish . . . .	3.50
Buffalo Chicken Wings, Ranch Dip . . . .	2.50	Mini Crab Cakes with Roasted Tomato Sauce . . . . .	4.00
Pepperoni Pizzetta . . . . .	2.50	Oysters Rockefeller . . . . .	4.00
Teriyaki Meatballs . . . . .	2.50	Duck Confit on Polenta Cake with Tomato, Olives and Feta Cheese . . . . .	4.00
Spanakopita . . . . .	2.50	Scallops Wrapped in Bacon . . . . .	4.00
Spring Rolls with Sweet & Sour Sauce . . .	3.00	Shrimp Tempura . . . . .	4.00
Chicken Taquitos, Tomato Salsa . . . . .	3.00	Lobster and Cheese Tartlette . . . . .	4.75
Beef Taquitos, Tomato Salsa . . . . .	3.00	Lollipop Lamb Chops with Port Wine Glaze . . . . .	4.75
Vegetable Samosa, Mango Chutney . . . .	3.00	Mignonette of Tender Beef on Potato Parmesan Cake . . . . .	4.75
Steamed Oriental Pork Buns . . . . .	3.00	Miniature Rock Shrimp and Pesto Flat Breads with Tear Drop Tomatoes . . . . .	4.75
Crispy Wild Mushroom and Goat Cheese Roll . . . . .	3.00	Fire Cracker Prawn Wrapped in Lumpia with Chinese Sausage and Basil with Sweet Chili Mango Sauce . . . . .	4.75
Mini Beef Wellington . . . . .	3.00		
Chicken Satay, Peanut Sauce . . . . .	3.00		
Beef Enchiladas . . . . .	3.50		
Teriyaki Beef Brochette . . . . .	3.50		
Chicken Skewered on Sugarcane . . . . .	3.50		

## RECEPTION DISPLAYS

*(Minimum of 20 Guests)*

### **Cheese Platter**

Selection of Imported and Domestic Cheeses with Crackers, Sliced Baguettes and Fruit Garnish

**\$6.00 per person**

### **Garden Fresh Vegetable Crudités**

With Ranch Dip

**\$4.00 per person**

### **Antipasto Display**

Selection of Meats, Cold Cuts, Provolone Cheese and Buffalo Mozzarella with Grilled Vegetables, Olives, Pepperoncinis and Rustic Breads

**\$10.00 per person**

### **Fresh Fruit**

Sliced Seasonal Fruits, Melons and Fresh Berries with Honey Yogurt Dip

**\$5.00 per person**

### **Mexican**

Tortilla Chips with Guacamole and Tomato Salsa

**\$4.00 per person**

### **Dip It**

Hummus Dip and Baba Ghanoush with Toasted Pita Bread and Sliced Baguettes

**\$5.00 per person**

## FROM THE RAW BAR

*(Minimum of 20 pieces)*

### **Jumbo Shrimp on Ice**

With Cocktail Sauce and Lemon

**\$3.50 each**

### **Crab Claws on Ice**

With Cocktail Sauce and Lemon

**\$3.50 each**

### **Oysters on the Half Shell**

With Cocktail Sauce and Lemon

**\$3.00 each**

### **Ceviche of Scallops and Shrimp on Ice**

**\$5.00 each**

### **Hawaiian Ahi Tuna Poke on Ice**

With Won Ton Chips

**\$4.50 each**

### **Oyster Shooters**

**\$4.50 each**

# Specialty Stations

(50 Guest Minimum)

(Chef Attendant Fee of \$120 per Station if Requested)

## Summer Roll and Caesar Salad

Hand Rolled Crispy Vegetables and Oriental Noodles in Rice Paper with Sweet Chili-Mango Dipping Sauce, Caesar Salad Tossed to order with Parmesan Cheese, Caesar Dressing and Garlic Croutons

**\$10.00 per person**

## Mediterranean

Pasta Salad with Olives, Artichokes, Tomatoes and Feta Cheese  
Cous Cous Salad with Roasted Peppers and Grilled Zucchini  
Hummus with Pita Bread and Sliced Baguettes

**\$9.50 per person**

## World Kitchen

Bush Greens tossed in Lime Vinaigrette with Fried Calamari, Walnuts and Banana  
Mango Salad with Peppers, Greens and Tandoori Chicken  
Braised Brisket with Pineapple BBQ sauce and Sweet Potato Crisps

**\$19.50 per person**

## Little Italy

Tomato Salad with Buffalo Mozzarella and Balsamic Drizzle  
Farfalle Pasta with Italian Sausages and Peppers  
Shredded Parmesan and Garlic Bread

**\$12.00 per person**

## Caribbean

Soused Cucumber Salad with Christophenes and Red Onion  
Jerk Chicken  
Da Rum and Honey-lime Glazed Pork

**\$14.00 per person**

## Tropicalcalissimo

Corn Salad with Frisée, Beans, Cucumber and Guava Glazed Pork  
Red Snapper with Shrimp "Mojo de Ajo"  
Brazilian Style Churrasco Beef Carved on a "Sword" by the Chef  
Chimichurri Sauce, Mustard and Jalapeno Bread

**\$23.00 per person**

## Oriental

Assorted Dim Sum of Siu Mai, Cha Su Bao and Gyoza with Ginger Shoyu  
Egg Rolls with Hot Mustard and Sweet & Sour Sauce  
Glass Noodle Salad with Cilantro, Bean Sprouts and Sesame

**\$13.00 per person**

## Old Town

Taquitos, Grilled Beef Carne Asada and Chicken Fajitas served with Guacamole  
Corn and Flour Tortillas, Shredded Cheese, Tomato Salsa and Sour Cream

**\$12.00 per person**

## Asian

Sautéed Shrimp with Mango-Coconut Curry with Lychee-Pimiento Chutney  
Carved Chinese BBQ Pork with Steamed Buns and Plum Sauce

**\$24.00 per person**

## Sushi Action

Assortment of Sushi and Hand Rolls  
Served with Wasabi, Pickled Ginger, Soy Sauce and Wasabi Shoyu

**\$16.00 per person**

## Pasta

Cheese Ravioli with Pancetta and Marinara Sauce and Penne Pasta with Chicken, Mushrooms, Peas and Parmesan Cheese in Pesto Cream Sauce

**\$11.00 per person**

## Pizza Board

Pepperoni Pizza, Cheese Pizza, Tomato and Basil Pizza with Mushrooms and Onions

**\$9.00 per person**

## Idaho Potato Bar

Baked, Mashed and Potato Skins with Sour Cream, Shredded Cheese, Chives, Chili, Bacon, Sautéed Mushrooms and Spicy Shredded Pork

**\$15.00 per person**

## Chocolate Fondue

Chocolate Fondue with Strawberries, Pineapples, Apples, Banana Bread, Cookies, Chopped Nuts and Brownies

**\$12.00 per person**

## Dessert

Pastry Chef's Assortment of Petite French Pastries, Crème Brulee, Chocolate Mousse, Lemon Squares and Pecan Tart

**\$12.00 per person**

# Carvery

*(Chef Attendant Fee of \$120 per Station)*

## **Pit Roasted Suckling Pig**

Fuji Apple-Cinnamon Relish and  
Piccalilli Sauce, Mustard,  
Mayonnaise and Assorted Breads

**\$400**

*(serves 50-75 people)*

## **Prime Rib of Beef**

Horseradish Cream and Herb Au Jus, Mustard,  
Mayonnaise and Assorted Breads

**\$350**

*(serves 30-40 people)*

## **Baron of Beef**

Horseradish Cream, Mustard, Mayonnaise  
and Assorted Breads

**\$600**

*(serves 120-150 people)*

## **Roasted Tenderloin of Beef**

Basil Aioli, Mustard and Assorted Breads

**\$225**

*(serves 15-20 people)*

## **Whole Roasted Tom Turkey**

Cranberry Sauce, Mustard, Mayonnaise  
and Assorted Breads

**\$190**

*(serves 25-30 people)*

## **Glow Fried Salmon**

Whole Salmon Filets Slow Roasted  
on an Alder Tree Plank

Dill-Mustard Sauce and Tartar Sauce  
and Assorted Breads

**\$140**

*(serves 15-20 people)*

# Beverage Stations

(A \$150 bartender fee will apply to each bar with less than \$350 in sales.)

## HOSTED BAR

House . . . . .	\$4.50
Call . . . . .	\$5.25
Premium . . . . .	\$5.75
Super-Premium . . . . .	\$7.50
Domestic Beers . . . . .	\$3.75
Imported Beers . . . . .	\$4.25
House Wine . . . . .	\$4.25
Premium Wine . . . . .	\$6.25
Soft Drinks . . . . .	\$2.50
Bottled Water . . . . .	\$1.75
Mineral Water . . . . .	\$3.50

## CASH BAR

House . . . . .	\$5.00
Call . . . . .	\$5.75
Premium . . . . .	\$6.25
Super-Premium . . . . .	\$8.00
Domestic Beers . . . . .	\$4.25
Imported Beers . . . . .	\$4.75
House Wine . . . . .	\$4.75
Premium Wine . . . . .	\$6.75
Soft Drinks . . . . .	\$3.00
Bottled Water . . . . .	\$2.25
Mineral Water . . . . .	\$4.00

## WINE & CHAMPAGNE

Sutter Home Chardonnay, Cabernet Sauvignon, Merlot <b>\$15.00 per bottle</b>	Bogle Chardonnay, Merlot, Sauvignon Blanc <b>\$25.00 per bottle</b>	L.A. Cetto Chardonnay, Trefethen, Cabernet Sauvignon <b>\$30.00 per bottle</b>	Champagne: Domaine St. Michelle, Bele Casel "Prosecco" <b>\$38.00 per bottle</b>
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## KEG BEER

Domestic Beer . . . . .	\$275.00
Imported/Specialty Beer . . . . .	\$350.00

## NON-ALCOHOLIC BEVERAGES

Tropical Sunshine Punch . . .	\$55.00 per gallon
Sparkling Apple Cider . . . . .	\$15.00 per bottle

## BRANDS

(Brands are subject to change. If you have a specific request, please let us know.)

### House Brands

Castillo Rum, Taaka Vodka,  
Taaka Gin, Christian Brothers Brandy,  
Ancient Age Whiskey,  
Montezuma Tequila

### Call Brands

Bacardi Rum,  
Jack Daniels Whiskey, Skyy Vodka,  
Tanqueray Gin,  
Christian Brothers Brandy,  
Jose Cuervo Tequila

### Premium Brands

Jose Cuervo 1800 Tequila,  
Absolut Vodka,  
Bombay Gin

### Super Premium Brands

Grey Goose Vodka,  
Makers Mark Whiskey,  
Bombay Sapphire Gin,  
Tres Generations Tequila,  
Hennessy VSOP

### Domestic Bottled Beers

Budweiser, Bud Light, MGD,  
Miller Lite, Coors, Coors Light

### Imported Bottled Beers

Guinness, Molson, Heineken,  
Amstel Light

### Domestic Keg Beers

Bud, Bud Light, Coors

### Imported/Specialty Keg Beers

Stone Pale Ale, Karl Strauss,  
Molson Golden Ale

### House Wine

Sutter Home: Chardonnay,  
Cabernet Sauvignon, Merlot, and  
White Zinfandel

### Premium Wine

Maddalena Vineyards Chardonnay,  
Hawk's Crest Cabernet Sauvignon,  
Chateau Ste. Michelle  
Johannesberg Riesling

### Soft Drinks, Bottled and Mineral Water

Coke, Diet Coke, Sprite, Harrah's  
Bottled Water & Pellegrino



Price does not include 20% service charge or applicable 7.75% tax. Prices are subject to change.