

Please note: Pricing subject to increase



Winter Banquet Menus

(Selections offered October - March)

Menu at a Glance

| | |
|-------------------|----------------|
| Breakfast | Page 2 |
| Breaks | Page 8 |
| Lunches | Page 13 |
| Receptions | Page 19 |
| Stations | Page 23 |
| Dinners | Page 27 |



Breakfast Buffet Selections

Most food, from fruit to fish, has a season when it is abundant and at its best. Individual menu items may be subject to adjustment based on seasonal availability.

San Clemente

- ◆ Orange and Grapefruit Juices
 - ◆ Assortment of Croissants, Muffins, Cinnamon Sticky Buns and Danish Pastries Served with Butter, Jams and Jellies
 - ◆ Seasonal Sliced Fruit and Berries
 - ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon
Choose one:
 - ◆ Hot Oatmeal Served with Golden Raisins, Nuts, Brown Sugar and Milk
 - ◆ Assorted Individual Dry Cereals with Milk
Choose one:
 - ◆ Scrambled Eggs with Fresh Herbs and Cheddar Cheese
 - ◆ Breakfast Nacho Skillet, Layers of Fluffy Scrambled Eggs, Chorizo, Jalapeños, Sautéed Onions and Tortilla Chips with Cotija Jack Cheese and Fresh Cilantro
 - ◆ Southwest Burrito with Scrambled Eggs, Jack Cheese, Chorizo Sausage and House-Made Salsa
 - ◆ Denver Scrambled Eggs with Bell Peppers, Onions, Mushrooms and Smoked Cheddar Cheese
Choose one:
 - ◆ Banana Praline and Blueberry Pancakes served with Maple Syrup
 - ◆ Cinnamon French Toast with Wild Berry Compote and Tahitian Vanilla Bean Whipped Cream and Butter
Choose one:
 - ◆ Applewood Smoked Bacon
 - ◆ Grilled Virginia Ham Steak
 - ◆ Sausage Links, Chicken Apple Sausage and British Banger Sausage
 - ◆ Country Roasted Red Skinned Breakfast Potatoes
- 42.00 per guest

Morro Bay

- ◆ Orange and Grapefruit Juices
 - ◆ Seasonal Sliced Fruit and Berries
Choice of:
 - ◆ Cinnamon French Toast with Wild Berry Compote and Tahitian Vanilla Bean Whipped Cream & Butter
 - ◆ Breakfast Nacho Skillet, Layers of Fluffy Scrambled Eggs, Chorizo, Jalapeños, Sautéed Onions and Tortilla Chips with Cotija Jack Cheese and Fresh Cilantro
 - ◆ Scrambled Eggs with Fresh Herbs
Choice of:
 - ◆ Applewood Smoked Bacon, Pork Country Sage Sausage, or Grilled Virginia Ham
 - ◆ Country Roasted Red Skinned Breakfast Potatoes
 - ◆ Assorted Breakfast Pastries with Honey, Butter and Preserves
 - ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon
- 36.00 per guest

*An additional charge of \$75.00 will apply if there is an attendance of less than 25 persons.
Per guest pricing based on a one and a half-hour time frame.*

22% taxable service fee and applicable sales tax, currently 8.75% will be applied to all food and beverage.
Prices are valid until December 31, 2011 when they are subject to increase.



Continental Breakfast Selections

The Bayfront Continental

- ◆ Orange and Grapefruit Juices
- ◆ Seasonal Sliced Fruit and Berries
- ◆ Assorted Individual Dry Cereals and House-Made Granola with Milk and Golden Raisins
- ◆ Assorted Individual Yogurts
- ◆ Croissants, Fruit Danish, Assorted Muffins with Honey, Butter and Preserves
- ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

31.00 per guest

The Bagel Continental

- ◆ Orange and Grapefruit Juices
- ◆ Seasonal Sliced Fruit and Berries
- ◆ Assorted Bagels Served with Sun-Dried Tomato, Strawberry and Plain Cream Cheese
- ◆ Croissants, Fruit Danish, Assorted Muffins with Honey, Butter and Preserves
- ◆ Coffee, Decaffeinated Coffee, and an Assortment of Novus Teas Served with Milk, Honey and Lemon

29.00 per guest

The Fruity Continental

- ◆ Orange and Grapefruit Juices
- ◆ Seasonal Sliced Fruit and Berries
- ◆ Croissants, Fruit Danish, Assorted Muffins with Honey, Butter and Preserves
- ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

24.00 per guest

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Breakfast Buffet Stations

One uniformed chef is required per 50 guests for all stations at \$150.00 per chef per one and a half hours.

Prepared to order by a culinary chef

Bloody Mary Station

- ◆ Our Attendant will Personalize your Perfect Bloody Mary with an Assortment of Sea Salts, Cracked Pepper, Salsa Roja and Cocktail Shrimp
- 12.00 per person

Omelet Station

- ◆ Omelet Station and Eggs Made to Order with:
 - ◆ Bacon, Goat Cheese, Cheddar Cheese, Swiss Cheese, Wild Mushrooms, Green Onions, Peppers, Tomatoes, Ham and Salsa
- 14.00 per guest
Bay Shrimp, Crab or Smoked Salmon with Omelet Station – add 3.50 per guest

Oatmeal Brulee Station

Treat Yourself to the Aroma of Caramelized Sugar in the Morning: Creamy McCann's steel Cut Irish Oatmeal with Julian Apple Compote and a Torched Sugar Crust.

11.00 per guest

Pancake Station

- ◆ Buttermilk Pancakes Made to Order and Folded with Your Choice of:
- ◆ Wild Berry Compote, Whipped Sweet Vanilla Butter, Julien Apple Butter, Maple Syrup, Bananas, Granola or Toasted Pecans

11.00 per guest

Waffle Station

- ◆ Belgian Waffles Made to Order and Folded with Your Choice of:
- ◆ Strawberries, Blueberries, Berry Compote, Maple Syrup or Whipped Cream

11.00 per guest

Crépe Station

- ◆ Crêpes Made to Order and Folded with Your Choice of:
- ◆ Vanilla Cream Cheese, Nutella, Caramelized Bananas or Berry Compote

11.00 per guest

Freshly Squeezed Orange Juice Station

- ◆ Fill the Morning with the Aroma of Freshly Squeezed Florida Oranges and Grapefruits (Tangerines and Blood Oranges Available Seasonally)
- ◆ Served in Individual Glasses and Presented on a Crushed Ice Display

9.00 per guest

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Breakfast Buffet Enhancements

These items are designed to enhance your existing breakfast buffet menu. Minimum order for freshly baked goods is one dozen.

Hot Items

- ◆ Country Biscuits with Pork and Sage Sausage and Wisconsin White Cheddar Gravy - 62.00
- ◆ Southwest Burrito with Scrambled Eggs, Jack Cheese, Chorizo Sausage and House-Made Salsa - 68.00
- ◆ Prosciutto and Gruyere Cheese Croissants - 66.00
- ◆ House-Made Cinnamon Rolls - 52.00

Pricing based per dozen

Breakfast Nacho Skillet

- ◆ Layers of Fluffy Scrambled Eggs, Chorizo, Jalapeños, Sautéed Onions and Tortilla Shells with Cotija Jack Cheese and Fresh Cilantro
6.50 per guest

- ◆ Spanish Frittata with Spinach, Peppers, Onions, Potatoes, Ham and Manchego Cheese - 6.50
- ◆ Cheese Blintzes with Wild Berry Compote - 5.00
- ◆ Scrambled Eggs with Fresh Herbs and Cheese - 5.50
- ◆ Hot Oatmeal Served with Golden Raisins, Apple Butter, Blueberries, Nuts, Brown Sugar and Milk - 5.50
- ◆ Banana Nut Praline Pancakes, French Toast and Old-Time Classic Waffles - 6.50
- ◆ Pea Meal Crusted Canadian Bacon, Grilled Ham Steak and Sausage - 6.50
- ◆ Sausage Links, Chicken Apple Sausage and British Banger Sausage - 6.50
- ◆ Canadian Bacon - 5.00
- ◆ Roasted Red Skin Potato Skillet with Peppers, Onions and Chorizo - 4.50
- ◆ Country Roasted Breakfast Potatoes - 4.00
- ◆ Applewood Smoked Bacon - 5.00

Pricing based per guest

- ◆ Bagel with Pea Meal Crusted Canadian Bacon, Wisconsin Cheddar Cheese and Egg - 7.50 each

Cold Items

- ◆ Assorted Bagels Served with Sun-Dried Tomato, Strawberry and Plain Cream Cheese - 59.00
- ◆ House-Made Specialty Mini Muffins - 38.00
- ◆ Croissants and Fruit Danish - 52.00
- ◆ Scones and Palmiers - 49.00

Pricing based per dozen

- ◆ Cured Meat and Cheese Selection: Prosciutto, Bresaola, Salami, Coppa, Gruyere, Aged Gouda, Tete de Moine - 15.00
- ◆ Sliced Scottish Smoked Salmon with Traditional Accompaniments - 11.00
- ◆ "Graved Lax" Sugar and Dill Cured Salmon, Honey Mustard Dill Sauce and Shaved Vidalia Onion - 12.00
- ◆ Dried Fruit Bar, Choose Five: Strawberry, Cherry, Mango, Pineapple, Apricot, Papaya, Fig, Cranberry, Blueberry, Banana, Apple - 10.00
- ◆ Fresh Fruit Kebabs with Citrus Mint Yogurt and Dark Chocolate Fondue - 11.00
- ◆ Seasonal Sliced Fruit and Berries - 8.50
- ◆ House-Flavored Yogurts to Include Citrus-Mint, Maple-Blueberry and Apricot-Orange - 6.00

Pricing based per guest

- ◆ Smoked Salmon and Dill Cream Cheese with Shaved Red Onion on Plain Bagel - 8.50 each
- ◆ Assorted Individual Dry Cereals with Milk - 4.00 each
- ◆ Assorted Individual Yogurts - 5.50 each

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Plated Breakfast Selections

Del Rey

- ◆ Eggs Benedict and Smoked Canadian Bacon Topped with Tomato Hollandaise and Asparagus Tips
- ◆ Country Roasted Breakfast Potatoes
- ◆ Orange and Grapefruit Juices
- ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

32.00 per guest

Catalina

- ◆ Cinnamon French Toast, Wild Berry Compote, Maple Syrup and Tahitian Vanilla Bean Whipped Cream

Choice of:

- ◆ Applewood Smoked Bacon, Pork Country Sage Sausage or Grilled Virginia Ham
- ◆ Orange and Grapefruit Juices
- ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

29.00 per guest

Dana Point

- ◆ Scrambled Eggs, Sautéed Mushrooms, Tomatoes, Parsley-Dill-Chive, British Banger Sausage and Bacon
- ◆ Country Roasted Breakfast Potatoes
- ◆ Orange and Grapefruit Juices
- ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

28.00 per guest

Suggested Enhancements (Plated Breakfast)

- ◆ Seasonal Sliced Fruit and Berries - 6.00 per guest
- ◆ Yogurt, Berry and Granola Cocktail with Shaved Coconut - 7.00 per guest
- ◆ Tropical Fruit Cocktail with Passion Fruit Coulis, Mint and Sun Dried Citrus - 8.00 per guest
- ◆ Orange or Grapefruit Juice - 2.00 per carafe
- ◆ Freshly Squeezed Orange Juice - 2.00 per carafe

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Boxed Breakfast Selections

Deluxe Breakfast

- ◆ Whole Fruit
 - ◆ Sliced House-Smoked Salmon with Shaved Onion
 - ◆ Bagel with Dill Whipped Cream Cheese
 - ◆ Coffee, Decaffeinated Coffee, and an Assortment of Novus Teas Served with Milk, Honey and Lemon with "To Go" Cups & Lids
- 27.00 per guest

Fitness Breakfast

- ◆ Whole Fresh Fruit
 - ◆ Hard-Boiled Egg
 - ◆ Fruit Salad with Toasted Coconut
 - ◆ Your Choice of Muffin: Blueberry, Banana-Nut, Chocolate Chip, Lemon-Poppy Seed, Bran Raisin, Carrot
 - ◆ Granola Bar
 - ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon with "To Go" Cups & Lids
- 24.00 per guest

Continental Breakfast

- ◆ Whole Fruit
 - ◆ Jumbo Butter Croissant with Sweet Preserves
 - ◆ Banana-Nut Pound Cake
 - ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon with "To Go" Cups & Lids
- 21.00 per guest

Suggested Enhancements (Boxed Breakfast)

- ◆ Assorted Soft Drinks - 4.50 each on consumption
- ◆ "Dry Soda" Water: Rhubarb, Lemongrass, Kumquat or Lavender - 5.00 each on consumption
- ◆ Sparkling and Non-Sparkling Mineral Waters - 4.50 each on consumption
- ◆ Individual Bottled Fruit Juices - 5.00 each on consumption
- ◆ Individual Yogurts - 5.00 each on consumption

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Refreshment Breaks

Beverages

- ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon - 98.00 per gallon
- ◆ Dry Soda" Water: Rhubarb, Lemongrass, Kumquat or Lavender - 5.00 each on consumption
- ◆ Orange or Grapefruit Juice - 22.00 per carafe
- ◆ Freshly Squeezed Orange Juice - 28.00 per carafe
- ◆ Apple Juice, Cranberry Juice or Tomato Juice - 18.00 per carafe
- ◆ Fresh Squeezed Lemonade - 20.00 per carafe
- ◆ Hot Chocolate with Whipped Cream - 64.00 per gallon
- ◆ Hot Cider - 51.50 per gallon
- ◆ Red Bull Energy Drinks - 7.00 each on consumption
- ◆ Assorted Bottled Teas - 6.00 each on consumption
- ◆ Assorted Soft Drinks - 4.50 each on consumption
- ◆ Sparkling and Non-Sparkling Mineral Waters - 4.50 each on consumption
- ◆ Individual Bottled Fruit Juices - 6.00 each on consumption

Baked Goods

- ◆ Selection of Pastries to Include: Palmiers, Butter Tea Cookies and Scones with Devonshire Whipped Cream - 52.00 per dozen
- ◆ Assorted Jumbo Cookies to Include: Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut and Peanut Butter - 52.00 per dozen
- ◆ Chocolate Frosted Brownies and Blondies - 52.00 per dozen
- ◆ Miniature Petits Fours and Truffles - 46.00 per dozen
- ◆ New Orleans Café du Monde Beignets - 52.00 per dozen
- ◆ Sopaipillas and Churros - 52.00 per dozen
- ◆ Sliced Tea Breads to Include: Carrot, Zucchini, Banana Nut and Chocolate Chip - 48.00 per dozen
- ◆ Assorted Biscotti - 36.00 per dozen
- ◆ Assorted Coffee Cakes to Include: Coffee Cake Wedges, Apple Pecan Crumb, Caramel Swirl and California Berry - 54.00 per dozen
- ◆ Soft Pretzels with Purple and Whole Grain Ground Mustard - 5.50 each

Dry Snacks

- ◆ Gourmet Mixed Nuts - 22.00 per pound
- ◆ Trail Mix - 19.50 per pound
- ◆ Tri-Colored Tortilla Chips with Fresh Garden Pico de Gallo and Guacamole - 6.50 per guest
- ◆ Kettle Cooked Potato Chips with French Onion Dip - 6.50 per guest
- ◆ Snack Pretzels - 5.00 per pound
- ◆ Assorted Candy Bars - 3.50 each on consumption
- ◆ Assorted Individual Bags of Potato Chips, Pretzels and Sun Chips - 4.00 each on consumption
- ◆ Energy Bars - 3.50 each on consumption
- ◆ Granola Bars - 3.50 each on consumption
- ◆ House Made Jumbo Granola Bars - 5.50 each on consumption

Popcorn Cart

One uniformed attendant is recommended per 50 guests at \$65.00 per attendant per hour.

- ◆ Popcorn Cart with Freshly Popped Hot Buttered Popcorn - 5.00 per guest
(Minimum of 25 guests)

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Refreshment Breaks Continued

Assorted Sandwich Platter

(Serves 20 guests) Choose three:

- ◆ Tequila and Lime Marinated Chicken Breast with Roasted Peppers, Onions and Cilantro Aioli in a Sun-Dried Tomato Wrap
- ◆ Ancho Rubbed Sliced Pork Sandwich with Cilantro Aioli on Sourdough Bread
- ◆ Salami, Prosciutto, and Fresh Basil-Marinated Buffalo Mozzarella Cheese with Green Olive Salad served on Muffaletta Bread
- ◆ Shrimp Po'Boy, Crispy Shrimp, Shredded Lettuce, Tomatoes, Chervil Remoulade on a French Baguette
- ◆ Thai Beef Wrap with Marinated Flank Steak & Snow Pea Coconut Mint Salad
- ◆ Roast Beef, Cheddar, Heirloom Tomato and Pea Tendrils on a Kaiser Roll
- ◆ Grilled Balsamic Vegetables on House-Made Onion Focaccia Bread with Heirloom Tomatoes and Daikon Sprouts

300.00 per platter

Mediterranean Dips

- ◆ Tzatziki, Hummus and Baba Ghanoush Served in Bread Bowls
- ◆ Accompanied by Za'atar Spiced Pita Chips

9.00 per guest

Cheese Display

- ◆ Chef's Selection American Cheeses
- ◆ Served with Assorted Crackers, Crispy Lavash Flat Bread, Fruit Chutneys, Nuts and Whole Grapes

10.00 per guest

Artisanal Cheese Display

- ◆ Chef's Selection of Artisanal American-Made Cheeses
- ◆ Served with Assorted Crackers, Crispy Lavash Flat Bread, Fruit Chutneys, Nuts and Whole Grapes

14.00 per guest

California Vegetable Crudités

- ◆ Carrots, Celery, Cucumber, Daikon, Jicama, Cauliflower, Cherry Tomatoes, Broccoli, Radishes and Peppers
- ◆ Served with Blue Cheese Ranch, French Onion and Yogurt-Garlic-Mint Dips

9.00 per guest

Antipasti Platter

- ◆ Marinated Grilled Vegetables, Olives, Tapenade, Grilled Mushrooms, Artichokes, Cippolini Onion, Pecorino, Prosciutto, Coppa and Salami
- ◆ Served with Focaccia, Ciabatta, Crispy Lavash Flat Bread with Pesto and Aioli

18.00 per guest

Fruit

- ◆ Fruit Kebabs with Citrus-Mint Yogurt or Dark Chocolate Fondue - 11.00 per guest
- ◆ Individual Tropical Fruit Salad Martini, Passion Fruit Coulis, Shaved Coconut, Sun Dried Citrus - 9.50 per guest
- ◆ Seasonal Sliced Fruit and Berries - 8.50 per guest
- ◆ Chef's Choice of Seasonal Whole Fruit - 4.00 per piece
- ◆ Chocolate Covered Strawberries - 46.00 per dozen

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Themed Breaks

Morning Fitness Break

- ◆ Juice Smoothies to include:
Strawberry-Banana and Mango-Lassi
- ◆ Dried Fruits and Nuts
- ◆ Martini Glass of Fruit Parisienne with Berries and Passion Fruit Coulis
- ◆ Individual Assorted Yogurts
- ◆ House Made Granola Bars

16.00 per guest

Afternoon Fitness Break

- ◆ Granola and Energy Bars
- ◆ Seasonal Sliced Fruit and Berries
- ◆ Assorted Cheeses
- ◆ Vegetable Crudités with Poblano Ranch Dip
- ◆ Flavored Bottled Teas
- ◆ Red Bull Energy Drinks
- ◆ Freshly Squeezed Lemonade

16.00 per guest

Afternoon High "T"

- ◆ Assorted Tea Finger Sandwiches:
 - Grilled Chicken Salad on Whole Wheat with Egg and Watercress
 - Cucumber, Pesto and Boursin on Sourdough
 - Hot Smoked Salmon Rillettes on Mini Rolls with Micro Arugula
 - Smoked Turkey with Truffled Mayonnaise on Nine Grain Wheat
- ◆ Dried Cherry Scones with Devonshire Cream and Preserves
- ◆ Assorted Novus Teas Served with Milk, Honey, and Lemon

18.00 per guest

Espresso Cart

(Espresso Cart is required at \$500 per cart, first 50 drinks included)

Server-Attended Espresso Cart to include:

- ◆ Cappuccinos
- ◆ Lattes
- ◆ Flavored Lattes
- ◆ Cinnamon Sticks, Coco Nibs and Chocolate Shavings

5.00 per drink

Chocolate Dipped Banana Station

One uniformed attendant is required per 50 guests at \$65.00 per attendant per hour.

- ◆ Semi Frozen Sweet Ripe Bananas
- ◆ Dipped into Warm Chocolate

8.00 per guest

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Themed Breaks Continued

South of Here

- ◆ Cinnamon Churros with Sour Cream & Chocolate Dip
 - ◆ Sopaipillas with Powdered Sugar
 - ◆ Vanilla & Lime Cookies
 - ◆ Chilled Almond Horchata
 - ◆ Iced Pineapple-Jamaica Tea
- 15.00 per guest

Milkshake & Cookie Break

- ◆ Chocolate Milkshake
 - ◆ Vanilla Milkshake
 - ◆ Banana Maple Shake
 - ◆ Date Honey Shake
 - ◆ Pastry Chef's Selection of Gourmet Cookies
- 15.00 per guest

Chill Down

- ◆ Ben & Jerry's
 - ◆ Häagen-Dazs
 - ◆ Dove Ice Cream Bars
- 6.50 each

Petco Park

- ◆ Crunch-Time Popcorn
 - ◆ Jumbo Pretzels with Whole Grain Mustard
 - ◆ Mini Corn Dogs
 - ◆ Roasted Shell-On Peanuts
- 14.00 per guest

Chocolate Dream

- ◆ Double-Fudge Brownies
 - ◆ Chocolate Mousse Shooters
 - ◆ Jumbo Chocolate Chip Cookies
 - ◆ Chocolate Covered Strawberries
 - ◆ Chocolate-Caramel Truffles
- 15.00 per guest

The Mediterranean

- ◆ Crispy Spiced Chick Peas
 - ◆ Tzatziki, Hummus and Baba Ghanoush Served in a Bread Bowl
 - ◆ Orange – Mint Salad with Pine Nut Brittle
 - ◆ Virgin Bellini Shooters, Peach, Mango or Blood Orange Puree with Sparkling Apple Cider.
- 15.00 per guest

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Themed Breaks Continued

Fall Harvest Break

- ◆ Pumpkin Tea Bread
 - ◆ Pear-Almond Crisp
 - ◆ Mini Apple Tarte Tatin
 - ◆ Pumpkin Crème Brûlée
- 15.00 per guest

The Apple Break

- ◆ A choice of Spiced Hot Apple Cider or Chilled Organic Apple Juice
 - ◆ Baked Apple Tartlets
 - ◆ Apple Beignets
 - ◆ Caramel Baby Apples
- 15.00 per guest

The Pear Break

- ◆ Pear Juice Shots
 - ◆ Pear Crumble Tartlets
 - ◆ Pear Strudel with Ricotta
 - ◆ Chocolate soup with Saffron Poached Pear
- 15.00 per guest

S'Mores 'N Cider Break

- ◆ Recommended for Outdoors Breaks, this Fun Intermission Lets You Get a Breath of "Cool" California Winter Air, While Roasting Housemade Marshmallows Over a Charcoal Cauldron and Enjoying a Hot Cup of Spiced Julien Apple Cider
 - ◆ Hot Chocolate and Whipped Cream
 - ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon
- 12.00 per guest

*Minimum of 25 guests on all Specialty Breaks.
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Luncheon Buffet Selections

Most food, from fruit to fish, has a season when it is abundant and at its best. Individual menu items may be subject to adjustment based on seasonal availability.

Southwestern Lunch Buffet

- ◆ Spicy Tortilla Soup with Sour Cream and Tortilla Strips
- ◆ Tomato, Cucumber and Avocado Salad with Cilantro Vinaigrette
- ◆ Pinto Bean Salad with Shaved Jicama, Roasted Corn and Chipotle Vinaigrette
- ◆ Seafood Ceviche with Cucumber Lime Sauce
- ◆ Chicken and Beef Fajitas with Warm Flour Tortillas, Shredded Cheese, Diced Tomatoes, Sour Cream, Salsa and Guacamole
- ◆ Tri-Colored Tortilla Crusted Catfish with Poblano Cream Sauce
- ◆ Spanish Rice
- ◆ Braised Chayote Squash
- ◆ Tres Leches Cake, Flan, Kahlua Chocolate Mousse Cake and Sopaipillas
- ◆ Iced Tea, Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

54.00 per guest

Pan Pacific Lunch Buffet

- ◆ Lemongrass Scented Chicken Soup with Rice Noodles with Lime Leaves, Shiitake Mushroom & Chicken-Ginger-Garlic Dumplings
- ◆ Cucumber Salad with Lemon Ginger Cilantro Vinaigrette
- ◆ Duck and Carrot Rice Paper Roll with Chili Dip
- ◆ Dungeness Crab Maui Roll
- ◆ Spicy Pacific Yellow Fin Tuna Roll
- ◆ Hawaiian Barbeque Mahi Mahi with Soy Wasabi Marinade on Banana Leaves
- ◆ Soy & Sweet Chili Glazed Chicken Thighs on Pickled Cabbage with Orange Anise Sauce
- ◆ Sweet & Sour Wok Vegetables with Cashews
- ◆ Steamed Basmati Rice
- ◆ Lime Mango Crème Caramel, Individual Pineapple Salpicon and Passion Fruit Coconut Slice
- ◆ Iced Tea, Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

54.00 per guest

Mediterranean Lunch Buffet

- ◆ Seafood Bouillabaisse with Saffron and Roasted Garlic Aioli Croutons
- ◆ Tabbouleh with Crispy Lavash Flat Bread
- ◆ Hummus & Baba Ghanoush with Za'Tar Spiced Pita Bread
- ◆ Marinated Feta Cheese, Assorted Cured Olives, Grilled Artichokes and Cipollini Onions
- ◆ Baby Greens with Sun Dried Tomato Vinaigrette
- ◆ Moroccan Spiced Chicken Breast on Eggplant Caponata with Coriander Garlic Yogurt
- ◆ Grilled Lamb Kebabs on Olive Couscous with Sweet Onion Marmalade
- ◆ Falafel with Mint and Lemon Shallot Yogurt
- ◆ Cardamom-Scented Mousse au Chocolate, Biscotti's with Pistachio Ganache, Cinnamon Focaccia with Almond Mascarpone and Panna Cottas with Dried Apricot Compote
- ◆ Iced Tea, Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

54.00 per guest

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Luncheon Buffet Selections Continued

The Lower 48

- ◆ New England Clam Chowder
- ◆ Cast Iron-baked Corn Bread
- ◆ Nine-Year Old Cheddar and Macaroni Salad with Roasted Corn
- ◆ Southern Style Cole Slaw with Pineapple
- ◆ Wild Field Green Salad with Heirloom Tomatoes and Ranch Dressing
- ◆ Toasted Pecan and Chicken Salad with Navel Oranges and Scallions
- ◆ Buttermilk Fried Chicken
- ◆ Marinated Grilled Hanger Steak
- ◆ Barbeque Baby Back Ribs with Cilantro Honey Sauce
- ◆ Herb-Whipped Mashed Potatoes
- ◆ Green Bean Casserole with Crispy Onions
- ◆ Individual Apple and Cherry Pies, Pecan Tarts with Bourbon Cream, Chocolate Fudge Brownies and seasonal Cobbler with Vanilla Ice Cream
- ◆ Iced Tea, Coffee, Decaffeinated Coffee and an Assortment of Mighty Leaf Teas Served with Milk, Honey and Lemon

55.00 per guest

Caribbean Buffet

- ◆ Bermuda Fish Chowder with Gosling's Black Rum
- ◆ Mixed Greens with Shaved Jicama and Pineapple with Mango Dressing
- ◆ Chopped Beef and Calypso Bean Salad with Horseradish Essence
- ◆ Rock Shrimp and Crab Ceviche with Papaya and Mint
- ◆ Jerk Chicken Breast with Papaya Basmati Rice
- ◆ Mojo Marinated Pork Loin with Curried Artichokes, Oven-Dried Tomatoes and Roasted Potatoes
- ◆ Crispy Fried Grouper with Plantain Chips and Curry Emulsion
- ◆ Mango Mousse Tortes, Pineapple Financiers, Passion Fruit Gelées and Coffee Chocolate Crunch
- ◆ Iced Tea, Coffee, Decaffeinated Coffee and an Assortment of Mighty Leaf Teas Served with Milk, Honey and Lemon

57.00 per guest

Tuscan Country Café

- ◆ Tuscan Bread and Olive Tapenades to include Focaccia & Olive Caper Crispy Lavash Flat Bread
- ◆ Sweet & Smokey Tomato Basil Bisque
- ◆ Roasted Artichoke and Tomato Salad with White Beans and Micro Arugula
- ◆ Rustic Tomato and Shaved Red Onion Salad with Saba Vinaigrette and Maytag Shower
- ◆ Antipasto Platter of Grilled Vegetables, Capicola, Salami and Assorted Italian Hard Cheeses
- ◆ Grilled Breast of Chicken Oregano on Feta Crema Croutons with Minted Heirloom Tomato Salad
- ◆ Wild Mushroom Ravioli with Roasted Garlic Sauce, Warm Salad of Arugula, Spring Onions and Truffle Vinaigrette
- ◆ Lemon Garlic Roasted Salmon on Braised Fennel with Pesto
- ◆ Eggplant Parmigianino with Ricotta Cheese and Pomodoro Sauce
- ◆ Sauteed Baby Vegetables in a Lemon Herb Sun-Dried Tomato Marinade
- ◆ Assortment of Miniature Cannolis, Tiramisù and Zuppa Angelesas
- ◆ Iced Tea, Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

59.00 per guest

22% taxable service fee and applicable sales tax, currently 8.75% will be applied to all food and beverage.
Prices are valid until December 31, 2011 when they are subject to increase.



Soup, Salad & Wrap Buffet

- ◆ Poblano Corn Chowder
- ◆ English Cucumber and Heirloom Tomato Gazpacho Shooters
- ◆ Boston Bibb with Shaved White Onions, Balsamic Dressing and a Shower of Maytag Blue Cheese
- ◆ Orecchiette Pasta with Cracked Greek Olives, Crumbled Feta Cheese, Shaved Bermuda Onions and Oregano Vinaigrette
- ◆ Thyme and Shallot Roasted Vegetable Salad
- ◆ Tequila and Lime Marinated Chicken Breast with Roasted Peppers, Onions and Cilantro Aioli in a Sun-Dried Tomato Wrap
- ◆ Thai Beef Wrap with Marinated Flank Steak and Snow Pea Coconut Mint Salad
- ◆ Smoked Turkey Wrap with Farmhouse Brie and Cranberry Mayonnaise
- ◆ Chef's Selection of Petits Gourmands
- ◆ Iced Tea, Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

49.00 per guest

Salads & Sandwiches

- ◆ House-Tossed Salad with Cherry Tomatoes, Red Onions and Balsamic-Basil Vinaigrette
- ◆ Spinach and Frisée Salad with Crumbled Feta Cheese, Toasted Walnuts and Blueberry Vinaigrette
- ◆ Fingerling Potato Salad with Dijon Mayonnaise and Fine Herbs

Choose 4

- ◆ Cuban Style Roasted Pork Loin Sandwich on a French Baguette, Swiss Cheese, Pickles Mojito Mayonnaise
- ◆ Mesquite Smoked Breast of Turkey Sandwich on a Whole Grain Baguette, Cranberry Mayonnaise, Micro Sprouts
- ◆ Ancho Marinated Shaved Chicken Breast Sandwich on an Artisanal Bun, Cumin Cilantro Mayonnaise
- ◆ Chilled Slow Roasted Beef Sandwich on Sour Dough, Horseradish Cream, Cheddar Cheese
- ◆ Grilled Tomato, Basil and Mozzarella Sandwich on a Ciabatta Roll
- ◆ Chef's Selection of Appropriate Condiments
- ◆ Pickles, Homemade Kettle Chips
- ◆ Carrot Cake, Strawberry Cheesecake and Seasonal Fruit Tartlets
- ◆ Iced Tea, Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

48.00 per guest

Add Soup to your Sandwich Buffet:

Southwestern Tortilla Soup with Cheddar Cheese, Scallions and Tortilla Strips

or

Spicy Southwestern Heirloom Tomato Gazpacho

add 3.00 per guest

An additional charge of \$75.00 will apply if there is an attendance of less than 25 persons.

Per guest pricing based on a one and a half-hour time frame. Buffets to be served in one serving.

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"Create Your Own One Plate Meal"

Choice of (2) Starters:

- ◆ California Roll
- ◆ Wakame Seaweed Salad
- ◆ Udon Noodle Salad
- ◆ Caesar Salad
- ◆ Grilled Balsamic Vegetables
- ◆ Orzo Pasta with Pesto Sauce
- ◆ Marinated Balsamic Mushrooms and Cippolini Onions

Choice of (1) Entree:

- ◆ Sake Steamed Salmon with Miso Sauce
- ◆ Atomic Mussels, Chili-Ginger Broiled Greenlip Mussels
- ◆ Slow Cooked Beef Shortrib and Seared Scallop with Pesto Mashed Potatoes
- ◆ Grilled Chicken Breast, Fire Roasted Bell Peppers and Polenta Cake
- ◆ Roast Pork Loin, Apricot Chutney and Wild Rice Pilaf

Choice of (1) Dessert:

- ◆ Fruit Coconut Slice
- ◆ Lemon Ricotta Cheesecake
- ◆ Traditional Tiramisu
- ◆ Mousse au Chocolat

Iced Tea, Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon
\$8.00 per guest

Plated Lunch Selections

Entrée Pricing Includes:

- ◆ 3 Courses - First Course, Main Course and Dessert. Served within a One and a Half Hour Time Frame.
- ◆ French Rolls and Butter
- ◆ Iced Tea, Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

For additional courses, please add \$8.00 per course.

Soups

- ◆ Wild Mushroom Bisque with Garlic Croutons
- ◆ Castroville Cream of Artichoke Soup with Tarragon Aioli Croutons
- ◆ Oriental Chicken Soup with Lemongrass and Shiitake Mushrooms
- ◆ Southwestern Tortilla Soup with Cheddar Cheese, Scallions and Tortilla Strips
- ◆ Chilled, Spicy Southwestern Heirloom Tomato Gazpacho

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Salads

- ◆ Caesar Salad with Toasted Anchovy Brioche Croutons, Grilled Corn and Parmigiano-Reggiano
- ◆ Boston Bibb with Shaved White Onions, Balsamic Dressing and a Shower of Maytag Blue Cheese
- ◆ Greek Style Romaine with Tomatoes, Cucumbers, Black Olives and Feta Cheese
- ◆ Field Greens with Goat Cheese Crostini, Yellow Tomatoes and Champagne Vinaigrette
- ◆ Wedge of Gem Lettuce with Roasted Bell Peppers, Shaved Vidalia Onions, Hearts of Palm, Calamata Olives, Julienne Tomatoes and Red Wine Oregano Vinaigrette
- ◆ Heirloom Tomato and Mozzarella Salad with Toasted Pine Nuts and Sweet Basil Vinaigrette

Cold Mains

- ◆ Ahi Tuna Niçoise Salad with French Green Beans, Shaved Hard-Boiled Eggs, Fingerling Potatoes, Mixed Greens and Black Olive Vinaigrette
40.50
- ◆ Bayfront Chopped Cobb Salad with Ancho Grilled Chicken Breast, Crispy Pancetta, California Blue Cheese and Creamy Oregano Dressing
35.50

Pricing based per guest

Hot Mains

- ◆ Baja Style Crab Cake, Potato Straw, Garlicky Spinach and Roasted Chili-Cilantro Aioli
48.00
- ◆ Seared California Sea Bass, Cucumber and Tomato-Scented Couscous with Charred Tomato Relish
46.00
- ◆ Grilled Breast of Chicken Oregano, Feta Crème Croutons, Sweet Peas and Minted Heirloom Tomato Salad
43.00
- ◆ Tandoori Roasted Chicken Brochette, Cardamom-Cinnamon Basmati Rice, Fried Poppadom and Mango Chutney
41.00
- ◆ Vegetarian Lasagna with Spinach and Charred Tomato Sauce, Grilled Asparagus and Sautéed Mushrooms
36.00
- ◆ Mediterranean Lamb Kebab, Tomato-Cumin Rice Pilaf, Sun Dried Tomato Hummus, Baba Ghanoush and Tzatsiki
42.00
- ◆ Beef, Veal and Pork Bolognese with Penne Pasta and Sweet English Peas
37.00
- ◆ Open-Faced Honey Roasted Turkey Melt with Cranberry Marmalade, Country Gravy and Sweet Potato Crisps
34.00
- ◆ Stir-fried Beef Tenderloin Tips with Ginger, Scallions, Carrots and Sugar Snap Peas with Coconut Kefir Lime infused Jasmine Rice
44.00
- ◆ Fish and Chips, Tempura-Fried Black Cod, Sweet Potato Wedges, Asian Slaw and Chipotle Mayonnaise
41.00

Pricing based per guest

Desserts

- ◆ Key Lime Tart with Raspberry Coulis
- ◆ Traditional Tiramisù
- ◆ Tarte Tatin with House-Made Vanilla Ice Cream
- ◆ Caramel Swirled Cheesecake with Wild Berry Compote

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Boxed Lunches

All boxed lunches include a piece of whole fruit, a bag of Kettle Chips in addition to the selections below.

Soft drinks and waters will be based on consumption.

Select one Salad, one Dessert and your choice of Sandwich.

Salads – Choose One

- ◆ Penne Pasta Salad with Tomatoes, Basil, Feta Cheese and Roasted Garlic Vinaigrette
- ◆ Fresh Fruit Salad with Minted Yogurt and Toasted Coconut
- ◆ Wild Mixed Greens with Cherry Tomatoes and Lemon Vinaigrette
- ◆ Cranberry, Pecan and Scallion Couscous

Sandwiches – Choose One

- ◆ Tequila and Lime Marinated Chicken Breast with Roasted Peppers, Onions and Cilantro Aioli in a Sun-Dried Tomato Wrap
- ◆ Roast Beef, Cheddar, Heirloom Tomato and Pea Tendrils on a Kaiser Roll
- ◆ Grilled Balsamic Vegetables on House-Made Onion Focaccia Bread with Heirloom Tomatoes and Daikon Sprouts
- ◆ Salami, Prosciutto, and Fresh Basil-Marinated Buffalo Mozzarella Cheese with Green Olive Salad served on Muffaletta Bread
- ◆ Turkey BLT Sandwich Served on Ciabatta Bread
- ◆ Ancho Rubbed Sliced Pork Sandwich with Cilantro Aioli on Sourdough Bread

Desserts – Choose One

- ◆ Jumbo Cookie
- ◆ Double-Chocolate Fudge Brownie
- ◆ Trail Mix
- ◆ Blondies
- ◆ Apple Turnover with Cinnamon Sugar
- ◆ Chocolate Mousse Cups

38.00 per guest

Suggested Enhancements (Boxed Lunches)

- ◆ Assorted Soft Drinks - 4.50 each on consumption
- ◆ "Dry Soda" Water: Rhubarb, Lemongrass, Kumquat or Lavender - 5.00 each on consumption
- ◆ Sparkling and Non-Sparkling Waters - 4.50 Each on Consumption
- ◆ Red Bull Energy Drinks - 7.00 each on consumption
- ◆ Assorted Bottled Teas - 6.00 each on consumption
- ◆ Energy Bars - 3.50 each on consumption
- ◆ Granola Bars - 3.50 each on consumption
- ◆ Candy Bars - 3.50 each on consumption
- ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey, Lemon and "To Go" cups & lids - 105.00 per gallon

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Reception Selections

Butler Passed Cold Hors d'Oeuvres

Prices based on a 25-piece minimum per item.

Six to eight pieces per person recommended for a one-hour reception.

Ahi Tuna Tartare

Served on Cucumber with Wasabi Cream, Tobiko Caviar

5.50 each

Dungeness Crab Salad

Served on Wakame and Crispy Won Tons

5.50 each

Porcini Mushroom Mousse, Coppa, and Fried Sage

5.00 each

Spoon of Salmon Tartare, Wasabi Aioli, and Salmon Caviar

5.00 each

Spoon of Thai Yellow Chicken Curry Salad

with Grilled Pineapple

4.50 each

Virgin Mermaids Shooters, Oyster, Tomato Gazpacho,

and Tobiko

5.00 each

Crispy Bruschetta and Goat Cheese

with Black Olive Tapenade and Sun-Dried Tomatoes

4.00 each

Lobster Medallions

Served with Avocado and Papaya Relish

6.50 each

Smoked Salmon Rilette, Caperberry

Crispy Ciabatta Bread

5.00 each

Tete de Moine Cheese, Apricot Chutney and Crisp Phyllo

5.00 each

Spoon of Duck Confit on a Brandy Poached Per Chutney

5.50 each

Carne Cruda Tuscan Beef Tartar

Served with Parmigiano and Truffle on Crispy Polenta Cake and Feta Crema

5.50 each

Smoked Trout Mousse

Served on Pumpernickel Bread with Toasted Walnuts and Green Chili Aioli

5.00 each

Grilled Cold Shrimp

Served with Pico de Gallo on a Flour Tortilla Chip

5.00 each

Smoked Salmon Rosette

Served with Caper Mascarpone Cheese

6.00 each

Bruschetta with Goat Cheese, Walnuts and Chestnut Honey

4.00 each

Duck Prosciutto and Dried Fig Chutney

Crispy Ciabatta Bread

5.50 each

California Roll

Served with Avocado and Soy Dipping Sauce

5.50 each

Watermelon and Goat Cheese,

Sun-Dried Tomatoes

4.50 each

Spoon of Pumpkin Seed Salsa and Serrano Ham

5.50 each

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Reception Selections Continued

Butler Passed Hot Hors d'Oeuvres

Prices based on a 25-piece minimum per item.

Six to eight pieces per person recommended for a one-hour reception.

Baja Crab Cake

Served with Poblano Silk and Mango Salsa

5.90 each

Leek and Mushroom Quiche

4.50 each

Crab Quesadilla

Served with Queso Fresco, Black Beans, Mangos and Corn Salsa

5.50 each

Green Olive Tapenade and

Boursin Cheese-Stuffed Mushroom

4.50 each

Korean Beef and Kim Chee Roll,

Sriracha Aioli

5.00 each

Pork and Shrimp Dim Sum

Served with Dipping Sauce

4.50 each

Mini Lobster Corn Dogs,

Cognac-Tomato Mayonnaise

6.50 each

Corn and Polenta Fritter

with Tomato Jam

4.50 each

Monterey Clam Cake Sliders,

Napa Slaw and Chervil Remoulade

5.50 each

Baja Shrimp Spring Roll with Cilantro Cream Cheese and

Roasted Chili Salsa

5.00 each

Mini Sliders with Braised Short Ribs,

and Bleu Cheese Crema

6.00 each

Lamb and Goat Cheese Sliders,

Red Onion-Balsamic Jam

6.00 each

Lamb Gyro

Served on Crisp Flatbread with Cucumber Raita and Spicy Red Harissa

5.50 each

Crisp Coconut Shrimp

Served with Orange Glaze

5.50 each

Chop Stick Shrimp Tempura

Served with Sweet Chili Dipping Sauce

6.00 each

Petit Kobe Beef Meatloaf

Wasabi Mashed Potato Cake

7.00 Each

Garlic Chicken Sate

Served with Thai Peanut Sauce

4.50 each

Calamata Olive and Artichoke Tartlet

4.50 each

Chipotle-Seared Baby Lamb Chop

Served with Roquefort Crema

6.00 each

Duck Confit and Dried Cherry Mini Flatbread

with Arugula Almond Pesto

6.00 each

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Reception Selections Continued

Cheese

- ◆ Chef's Selection of American Cheeses
 - ◆ Assorted Crackers, Crispy Lavash Flat Bread, Nuts and Whole Grapes
- 10.00 per guest

Artisanal Cheese

- ◆ Chef's Selection of Artisanal American-Made Cheeses
 - ◆ Assorted Crackers, Crispy Lavash Flat Bread, Fruit Chutneys, Nuts and Whole Grapes
- 14.00 per guest

California Vegetable Crudités

- ◆ Carrots, Celery, Cucumber, Daikon, Jicama, Cauliflower, Cherry Tomatoes, Broccoli, Radishes and Peppers
 - ◆ Blue Cheese Ranch, French Onion and Yogurt-Garlic-Mint Dips
- 9.00 per guest

Antipasti

- ◆ Marinated Grilled Vegetables, Olives, Tapenade, Grilled Mushrooms, Artichokes, Cippolini Onion, Pecorino, Prosciutto, Coppa and Salami
 - ◆ Focaccia, Ciabatta, Crispy Lavash Flat Bread with Pesto and Aioli
- 18.00 per guest

Chef-Attended Sushi Station

One uniformed chef per 75 guests is required at \$250.00 per chef.

- ◆ Assortment of House-Made Sushi Rolls, Sashimi and Maki Rolls
 - ◆ Served with Ginger, Wasabi and Soy Sauce
- 70.00 per dozen

Chef-Attended Sustainable California Caviar Station

One uniformed chef per 75 guests is required at \$150.00 per chef.

- ◆ Caviar on Ice to Include:
California White Sturgeon Royale, Hackleback Sturgeon, Trout Caviar, and Salmon Roe
 - ◆ Chopped Eggs, Capers, Minced Red Onion, Buckwheat Blini, and Toast Points
- Market Price per Ounce*

Poached Jumbo Shrimp

- ◆ Served with Cocktail Sauce and Tartar Sauce
- 62.00 per dozen

Snow Crab Claws

- ◆ Served with New Orleans Remoulade
- 63.00 per dozen

Oysters on the Half Shell

- ◆ Served with Red Wine Mignonette, Cucumber and Cilantro
- 65.00 per dozen

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Reception Selections Continued

Smoked and Cured Fish

- ◆ Pacific Smoked Salmon with Horseradish Cream
- ◆ House Cured Salmon "Gravlax" with Honey-Mustard-Dill Sauce
- ◆ Hot Smoked Salmon with Tarragon-Anise Aioli
- ◆ Smoked Trout
- ◆ Brown Bread, Capers, Onions and Chopped Eggs

24.00 per guest

Paella Display

- ◆ Shrimp, Mussels, Clams and Spanish Chorizo Mixed with Flavors of Roasted Garlic, Stewed Tomatoes and Saffron

18.00 per guest

Tapas Display

- ◆ Serrano Ham with Melon Chutney
- ◆ Sautéed Garlic Shrimp
- ◆ Marinated White Anchovies Served on Crackers with Olive Salad
- ◆ Olive Oil and Sea Salt Roasted Fingerling Potatoes
- ◆ Marinated Squid Salad
- ◆ Watermelon, Goat Cheese and Tomato Skewers

21.00 per guest

There is a 50-person minimum for all reception stations. Per person pricing based on a one and a half-hour time frame.

Salad Shaker Station

Our salad bartenders mix it up for you in oversized shakers

Choose Two:

Lobster Cobb

Baby Romaine, Gem Lettuce, Avocado, Pancetta, Eggs,
Pear Tomato, Tarragon Buttermilk Dressing

Watercress Salad

Mozzarella-Bocconcini, Cherry Tomato, Basil and Oregano
Tarragon Buttermilk Dressing

Asian Steak Salad

Flank Steak Crispy Glass Noodles, Shiitake, Napa Cabbage,
Carrots, Scallions, Sugar Snaps, Mirin-Soy Dressing

California Strawberry Salad

Goat Cheese, Petit Basil, Lemon Oil Croutons,
Aged Balsamic, Cracked Pepper

18.00 per guest

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Live Cooking Stations

One uniformed chef per 75 guests is required for all stations at \$150.00 per chef.

There is a 50-guest minimum for all live cooking stations.

Per guest pricing based on a one and a half-hour time frame.

Pasta Station

Warm Focaccia and Assorted Italian Bread Sticks

Choice of Two.

- ◆ Romaine and Radicchio Salad with Garlic Focaccia Croutons and Reggiano Cheese
- ◆ Vine Ripe Tomatoes and Shaved Red Onion Salad with Balsamic Essence and Shower of Maytag Bleu Cheese
- ◆ Boston Bibb with Shaved White Onions, Balsamic Dressing and a Shower of Maytag Bleu Cheese
- ◆ Succotash with Roasted Corn and Green Bean Pico de Gallo, Sliced Cherry Tomatoes and Baby Carrots with Cilantro Vinaigrette

Choice of Two.

- ◆ Baby Rigatoni with Stewed Tomatoes, Basil and Roasted Garlic
- ◆ Ricotta Tortellini with Basil Pesto and Prosciutto Crema
- ◆ Penne with Shaved Garlic, Olives, Sun-Dried Tomatoes, Torn Basil and Shaved Reggiano
- ◆ Saffron-Anise Risotto with Rock Shrimp, Julienne Spinach, Shaved Manchego Cheese and Toasted Pine Nuts
- ◆ Shiitake and Oyster Mushroom Risotto, Saba Drizzle, Leek and Blue Cheese Fondue
- ◆ Udon Noodles with Thai Marinated Chicken, Oriental Vegetables and a Scallion Glaze
- ◆ Couscous Carbonara with Pancetta, Parmigiano and Spinach Cream
- ◆ Sweet Pea and Lobster Risotto with Pine Nut Crema and Sexy Scallions

Choose One Salad and One Pasta - 18.00 per guest

Choose Additional Salad - 4.00 per Guest

Choose Additional pasta - 8.00 per guest

"Noodles and Eggs"

Linguini Pasta Made Live on the Station, Tossed in Uni Carbonara, Topped with Crispy Prosciutto, poached Quail egg and Salmon Caviar.

14.00 per guest

S'mores station for outdoor event

Roast your marshmallows over a glowing coal fire in a cast iron cauldron then smother them over your choice of chocolate and Graham crackers, a campfire experience by the bay...

8.00 per guest

Mini S'mores station for indoor event

Our pastry chef will torch a miniature s'mores "sandwich" to order and fill the room with the aroma of caramelizing house made marshmallows and melting chocolate...

8.00 per guest plus station attendant

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Live Cooking Stations Continued

Robata Yakitori Grill station for outdoor event

For an authentic Japanese Experience our chef will grill your choice of marinated skewers over the extremely hot Bincho-tan coal in our original earthenware Robata grills and serve them on small plates:

Momoyaki, grilled chicken thigh meat skewer with sweet soy sauce

Yakitori, grilled chicken breast skewer with Miso-mustard sauce

Shiitake-vegetable skewer with ginger sauce over Edamame salad

Scallop skewer with Ponzu sauce over Wakame salad

Beef and Asparagus skewer with Miso-mustard sauce

2 items 13.00 per guest

3 items 16.00 per guest

Plus station attendant

Lamb "Sous Vide" Station

Marinated Rack of Lamb Slow Cooked under Vacuum, then Seared to Order and Served with Grilled Artichoke and Olive Foam

14.00 per guest

Sautéed Giant Diver Scallops

Served on Parsnip-Celery Silk with Shiitake Glaze and Parsnip Chips

14.00 per guest

Oxtail Ravioli

Served with Oxtail Reduction, Tomato Ginger Compote, Blue Cheese Crema and Crispy Shallots

14.00 per guest

Crispy Seared Red Snapper

Served with an Orange Ginger Grapefruit Reduction and Tarragon Basmati Rice

14.00 per guest

Dim Sum and Shu Mai Station

Shrimp and Pork Dumplings and Chicken and Vegetable Pot Stickers, Prepared and Steamed to Order

Served with Lemongrass, Sriracha Chili, and Sesame Dipping Sauce

12.00 per guest

Satay and Kebab Station

Choose From

- ◆ Thai Chicken Satay with Peanut Sauce
- ◆ Korean Beef Skewer with Kim Chee
- ◆ Mediterranean Lamb Kebabs with Carrot Raita
- ◆ Shrimp and Scallop Skewers with Chili Glaze and Asian Slaw
- ◆ Eggplant, Peppers, and Mushroom Skewers with Caponata

2 Items 12.00 per guest

3 Items 16.00 per guest

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Live Cooking Stations Continued

Chinese Water Dough Dumpling Station

Crispy Seared Water-Dough Dumplings cooked to order and Stuffed with your choice of:

- ◆ Five Spiced Chicken
- ◆ Chili-Ginger Beef
- ◆ Lemon Grass Pork
- ◆ Lime Leaf Shrimp

2 Items 10.00 per guest

3 Items 14.00 per guest

Tuna Tartare Station

Yellow Fin Tuna Tartare, Prepared to Order and Served in a Tasting Size with Spun Cucumber Salad, Scallion Cream and Your Choice of Tobiko Caviar

18.00 per guest

Ceviche Station

Red Snapper Ceviche with Lime, Jalapenos, Red Onions and Ginger
Clam, Mussel and Bay Scallop Ceviche with Tomatoes, Charred Ancho, Cilantro and Avocado
Served in Martini Glasses with Tortilla Chips and Sea Salt

18.00 per guest

Quesadilla Station

Tequila-Lime Grilled Chicken and Orange-Chipotle Marinated Flank Steak Quesadillas
Served with Cilantro, Ancho Chiles, Scallions, Red Onions and Cotija Cheese

15.00 per guest

Taco Central

Hand Pressed Corn Tortillas Cooked to Order

Choose Two:

Baja Fish Tacos, Crispy Pacific Catch of the Day, Cabbage, Cilantro, Chipotle Sauce and Pico de Gallo

Carne Asada Taco, Seasoned Char-Fired Beef Strips, Salsa Roja.

Ajillo Chicken Taco Marinated Grilled Chicken Ajillo Peppers, Salsa Verde.

14.00 per guest

The "Smokebox"

Cooked on the Smokebox Station a Hilton Bayfront Exclusive: Cured Hamachi Yellowtail is Smoked Live and Served on Sea Bean Salad, Chipotle-Peach Chutney and Crispy Prosciutto or Chile Cured Salmon is Smoked Live and Served with Tomato-Ginger Compote, Lime Crème Fraiche and Crispy Ciabatta

Choose One - 14.00 per guest

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Live Cooking Stations Continued

California Festival of Mashers

Red Potato Mashers, Yukon Gold Whipped Potatoes Served with Butter and Sour Cream

*Prepared to order with your **five** choices of the following items:*

- ◆ Oven Roasted Shiitakes
- ◆ Roquefort Crumbles
- ◆ Barbecue Chicken
- ◆ Sun Dried Tomatoes
- ◆ Fresh Basil
- ◆ Crumbled Bacon
- ◆ Broccoli Florets
- ◆ Rock Shrimp
- ◆ Julienne Vegetables
- ◆ Bay Scallops
- ◆ Wasabi Cream
- ◆ Goat Cheese Crumbles
- ◆ Spicy Italian Sausages
- ◆ Creamed Spinach
- ◆ Shredded Cheddar Cheese
- ◆ Diced Scallions

18.00 per guest

Live Carving Stations

All Carving Stations Served with Silver Dollar Rolls.

One uniformed chef per 75 guests is required for each carving station at \$150.00 per chef.

Roasted Leg of Lamb

Stuffed with Black Olive Tapenade
Minted Rosemary Demi Glaze
360.00 each (Serves 25 guests)

Sage Rubbed Roasted Double Breast of Turkey

Dried Apricot and Date Chutney
350.00 each (Serves 30 guests)

Roasted Whole Turkey

Cranberry Orange Marmalade and Sage Gravy
360.00 each (Serves 25 guests)

Roasted Pork Loin

Stuffed with Feta Cheese, Spinach and
Served with a Fig Glaze
380.00 each (Serves 25 guests)

Slow Roasted Prime Rib of Beef

Au Jus and Horseradish Cream
440.00 each (Serves 30 guests)

Roasted Rack of Colorado Lamb

Red Harissa Glaze and Cucumber Raita
170.00 each (Serves 8 guests)

Spit-Roasted Bone-In Virginia Ham

Pineapple Glaze and Rum-Raisin Chutney
320.00 each (Serves 30 guests)

Cracked Pepper and Fennel Seed Crusted Dry Aged New York Sirloin

Caramelized Garlic Demi Glaze
420.00 each (Serves 30 guests)

Garlic and Rosemary Spiked Baron of Beef

Roasted Sweet Shallot Demi and Horseradish Cream
790.00 each (Serves 120 guests)

Hot Smoked Side of Wild King Salmon

Ciabatta Crisps and Anise Crème Fraiche
340.00 each (Serves 25 guests)

72 Hour Slow Cooked Boneless Beef Shortrib

Red Onion Marmalade
190.00 each (Serves 20 guests)

Orange-Soy Marinated Chargrilled Flank Steak

Sweet and Smokey Papaya BBQ Sauce
190.00 each (serves 20 guests)

Whole Luau Pig

Spit Roasted Pineapple-Mango Chutney, Mojito Mayonnaise
720.00 (Serves 80 Guests)

Queso Fundido Station

The Mexican Version of Cheese Fondue is made Live in a Searing Hot volcanic Rock Molcajete with Peppers, Onions, Garlic and Chorizo, Served with Warm Tortillas
12.00 per guest

22% taxable service fee and applicable sales tax, currently 8.75% will be applied to all food and beverage.
Prices are valid until December 31, 2011 when they are subject to increase.



Live Carving Stations Continued

The SwissRaclette Station

This Delicious Cheese is Melting Right in Front of You From a Whole Wheel and is Served Over Marble Potatoes with Prosciutto and Bresaola and Pickled Vegetables
12.00 per guest

Dessert Stations

One Uniformed chef per 75 guests is required for all dessert stations at \$150.00 per chef.

There is a 50-person minimum for all dessert stations.

Per guest pricing based on a one and half-hour time frame.

Chocolate Fountain

Served with:

- ◆ Almond and Chocolate Biscotti's
- ◆ Freshly Baked Pound Cakes
- ◆ Strawberries
- ◆ Pineapples
- ◆ Honeydew
- ◆ Cantaloupe
- ◆ House-Made Marshmallows
- ◆ Pretzel Sticks

20.00 per guest

American Splendid Table

Choose 5 of your favorites:

- ◆ Summer Cobblers
- ◆ Vanilla Ice Cream
- ◆ Berry Upside-Down Cakes
- ◆ Fruit Tarts
- ◆ Lemon Meringue Tartlets
- ◆ Mini Apple Crisps
- ◆ Chocolate Mousse Cups
- ◆ Chocolate Chip Cookies
- ◆ Brownies
- ◆ Boston Cream Pies
- ◆ Pecan Bourbon Tarts
- ◆ Coconut Cream Pies
- ◆ Malted Milk Chocolate Carmel Banana Pops
- ◆ Tapioca Pudding Cups
- ◆ Rice Pudding Cups
- ◆ Roasted Palisade Peaches
- ◆ Truffles

19.00 per guest

Crêpe Station

Fresh Crepes made to order and folded with your choice of:

- ◆ Colorado Fruit Jams
- ◆ Nutella Spread
- ◆ Whipped Crème
- ◆ Carmel Bananas
- ◆ Warm Chocolate Ganache

Anti Griddle Mousse Station

Choose Two:

- ◆ Banana Mousse, Frozen Instantly on our Anti Griddle, then Dipped in Chocolate
- ◆ Kahlua White Russian Foam Frozen Instantly on a Lollipop with a Raspberry Coulis
- ◆ Piña Colada Lollipops Cinnamon Dulce de Leche Lollipops with Caramel Drizzle

14.50 per guest

Viennese Station

Choose 5 of your favorites:

- ◆ Coconut Passion Fruit Slices
- ◆ Sachertortes
- ◆ Mochas
- ◆ Italian Crema Shots
- ◆ Panna Cottas
- ◆ Filled Macaroons
- ◆ Operas
- ◆ Cappuccino Tartlets
- ◆ Financiers
- ◆ Mirlitons
- ◆ Cream Puffs
- ◆ Paris Brests
- ◆ Butter Tea Cookies
- ◆ Pistachio Apricot Bars
- ◆ Vanilla Pot De Crèmes with Seasonal Fruit

21.00 per guest

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Dessert Stations Continued

“Spaghetti” Ice Cream Station

- ◆ Mascarpone – Vanilla Ice Cream Made Live With Liquid Nitrogen, Pressed into Spaghetti Shape, with California Strawberry Coulis and White Chocolate Shavings

14.00 per guest

Torched Crème Brulee Station

Choose two:

- ◆ Pomegranate Brulee
- ◆ Chocolate Brulee
- ◆ Cinnamon Latte Brulee
- ◆ Vanilla-Almond Brulee

12.00 per guest

Pacojet Sorbet Station

Choose two:

- ◆ Tequila Marinated Mango Sorbet
- ◆ Vanilla-Rum Berry Sorbet
- ◆ “Brotapfel-Marzipan” Sorbet Rum-Raisin-Marzipan Stuffed Baked Apple Turned into Instant Sorbet with the Pacojet

14.00 per guest

Summer Seasonal

Choose 5 of your favorites:

- ◆ Strawberry Cream
- ◆ Honey Lemon Rhubarb Tea Cake
- ◆ Blueberry Financiers
- ◆ Raspberry Chocolate Princess Bites
- ◆ California Goat Cheese Cake
- ◆ Palisade Peach Fizz Coup
- ◆ Pistachio Stone Fruit Saverins
- ◆ Blackberry Dream
- ◆ Plum Balsamic Gourmands
- ◆ Cherry Chocolate Purse
- ◆ Melon Panna Cotta
- ◆ Veronese of Summer Special

19.00 per guest

Chocolate and Fruit Sushi Station

24.00 per guest

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Dinner Buffet Selections

Most food, from fruit to fish, has a season when it is abundant and at its best. Individual menu items may be subject to adjustment based on seasonal availability.

One uniformed chef per 75 guests is required for all buffets with carving stations at \$150.00 per chef.

An additional charge of \$75.00 per guest will apply if there is an attendance of less than 25 persons.

Per guest pricing based on a one and a half-hour time frame.

San Simeon

- ◆ Array of Specialty Breads
- ◆ Ahi Tuna Niçoise Salad
- ◆ Mediterranean Style Drecchiette Penne Pasta Salad with Crumbled Feta Cheese, Cracked Olives and Oregano Vinaigrette
- ◆ Assorted Roasted Balsamic Squashes, Red Bell Peppers and Rosemary Essence
- ◆ *Uniformed Chef Attended Carving Station:*
Marinated Ribeye Served with Sweet Shallot Glaze and Chive Horseradish Cream
- ◆ Herb-Crusted Salmon with Shaved Fennel and Artichoke Tomato Salad
- ◆ Grilled Chicken Breast with Creamy Polenta and Cilantro Cream
- ◆ Chef's Choice of Seasonal Vegetables
- ◆ Bistro Frites, Extra Virgin Olive Oil and Shredded Parmesan
- ◆ Assorted Display of Petits Fours and Miniature Desserts
- ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

84.00 per guest

Mediterranean

- ◆ Seafood Bouillabaisse with Saffron and Roasted Garlic Aioli Croutons
- ◆ Tabbouleh with Lavash Flat Bread
- ◆ Olive Tapenade and Goat Cheese Bruschetta and Sun-Dried Tomato, Garlic and White Anchovy Bruschetta
- ◆ Hummus and Baba Ghanoush with Za'Tar Spiced Pita Bread
- ◆ Marinated Feta Cheese, Assorted Cured Olives, Grilled Artichokes and Cipollini Onions
- ◆ Smoked Chicken and Roasted Bell Pepper Salad
- ◆ Baby Greens with Sun-Dried Tomato Vinaigrette
- ◆ Char-Grilled Asparagus with Provencal Herb, Lemon and Egg Vinaigrette
- ◆ Moroccan Spiced Chicken Kebabs on Eggplant Caponata with Coriander Garlic Yogurt
- ◆ Tagine of Harissa Roasted Leg of Lamb on Olive Couscous with Sweet Onion Marmalade
- ◆ Pesto-Pistachio Crusted California Seabass on Saffron Pink Pepper Beurre Blanc
- ◆ Falafel with Mint and Lemon Shallot Yogurt
- ◆ Cardamom Scented Mousse Au Chocolat, Biscotti with Pistachio Ganache, Zuppa Angelesas, and Panna Cottas with Dried Apricot Compote
- ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

80.00 per guest

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Dinner Buffet Selections Continued

Pan Pacific

- ◆ Curried Coconut Shrimp Soup Scented with Lemongrass and Lime Leaves
- ◆ Cucumber Salad with Lemon Ginger Cilantro Vinaigrette
- ◆ Duck and Carrot Rice Paper Roll with Chili Dip
- ◆ Dungeness Crab Maui Roll
- ◆ Spicy Pacific Yellow Fin Tuna Roll
- ◆ Tandoori Roasted Lamb Chops on Mango Chutney with Fried Poppadoms
- ◆ *Uniformed Chef Attended Carving Station:*
 - Red Curry Roasted Pork Loin with Garlic Pineapple Sage Chutney
- ◆ Seared Black Cod with Bok Choy, Black Bean Paste and Sweet Tomato-Ginger Compote
- ◆ Soy & Sweet Chili Glazed Chicken Thighs on Pickled Cabbage with Orange Anise Sauce
- ◆ Sweet & Sour Wok Vegetables with Cashew Nuts
- ◆ Steamed Basmati Rice
- ◆ Lime Mango Crème Caramel, Individual Pineapple Salpicons, Lychee-Passionfruit Pannacottas, and Coconut Slices
- ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

82.00 per guest

Del Sur

- ◆ Assorted Ciabatta Loaves
- ◆ Wild Mushroom Bisque with Garlic Croutons
- ◆ Char-Grilled Asparagus with Provencal Herb, Lemon and Egg Vinaigrette
- ◆ Roasted Potato and Garlic Salad with Pickled Red Onions, Capers, and Prosciutto Crisps
- ◆ Penne, Feta Cheese, Cippolini Onions, Kalamata Olives, Basil-Saba Vinaigrette, and Fried Shallots
- ◆ Black Olive Tapenade Crusted Breast of Chicken, Braised Fennel, Truffled Jus, and Pancetta Chips
- ◆ Chili Glazed Salmon, Wok-Fired Ginger Orange Carrots and Grilled Scallions
- ◆ Sweet Potato Fries, Pineapple-Curry Mayonnaise, Ginger Ketchup, Roasted Garlic and Rosemary Aioli
- ◆ Grilled Squashes, Peppers, Portobello Mushrooms and Onions with Pesto Drizzle
- ◆ California Berries, Burned Amaretto Sabayons
- ◆ Double Espresso Tiramisu
- ◆ Chocolate Mousse Cups with Candied Orange Zest

78.00 per guest

BBQ Menu

The BBQ Menu is recommended for outdoor events

- ◆ Fresh Array of Assorted Rolls and Specialty Breads
- ◆ Corn Bread with Sweet Butter
- ◆ New Orleans Boiled Cocktail Shrimp on Ice with Cajun Remoulade
- ◆ Marinated Onion, Tomato and Cucumber Salad with Dill Vinaigrette
- ◆ Southwest Caesar Salad with Rattlesnake Beans, Avocados, Grilled Corn, Tri-Color Tortilla Strips and Chipotle Dressing
- ◆ Southern Style Cole Slaw with Pineapple
- ◆ Wild Field Green Salad with Heirloom Tomatoes and Ranch Dressing
- ◆ Toasted Pecan and Chicken Salad with Navel Oranges and Scallions

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From the Grill Choose 3

- ◆ Tandoori-Marinated Wild King Salmon and Served with Pappadams
- ◆ Marinated Hanger Steak
- ◆ Mediterranean Lamb Kebabs with Tzatziki Sauce
- ◆ Barbeque Baby Back Ribs with Cilantro Honey Sauce
- ◆ Grilled Portobello and Vegetable Kebabs with Pesto and Saba Drizzle
- ◆ Jamaican Jerk Chicken with Pineapple-Sage Mojo and Roti Bread
- ◆ Assortment of San Diego-Made Gourmet Sausages with Caramelized Onions and Assorted Mustards and Chutneys
- ◆ Gourmet Burgers: All Natural Prime Sirloin Beef Burgers, Turkey Burgers, Pork-Chorizo Burgers and Lamb Burgers with Sliced Cheeses, House-Made Pickles, Relish, Kaiser Rolls, Ciabatta Rolls, and French Baguettes

Sides

- ◆ Herb-Whipped Mashed Potatoes
- ◆ Baked Potatoes with all the Toppings
- ◆ Green Bean Casserole with Crispy Onions
- ◆ Papaya-Mango Basmati Rice
- ◆ Chorizo-Crusted Mac and Cheese

Desserts

- ◆ Pecan Tarts with Bourbon Cream
- ◆ Peach Cobbler with Vanilla Ice Cream
- ◆ Dried Cherry Cheesecake
- ◆ Grilled Pineapple with Coconut Ice Cream
- ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey and Lemon

88.00 per guest

*One uniformed chef per 75 guests is required for this menu at \$150.00 per chef.
An additional charge of \$75.00 per guest will apply if there is an attendance of less than 25 persons.
Per guest pricing based on a one and a half-hour time frame.*

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Plated Dinner Selections

Entrée Pricing Includes:

- ◆ 3 Courses - First Course, Main Course and Dessert. Served within a One and a Half Hour Time Frame.
- ◆ French Rolls and Butter
- ◆ Coffee, Decaffeinated Coffee and an Assortment of Novus Teas Served with Milk, Honey & Lemon

For additional courses, please add \$12.00 per course.

Soups

Hot

- ◆ Tortilla Soup with Roasted Red Peppers, Sour Cream, Tortilla Strips and Avocado
- ◆ Cauliflower Cream Soup with Peppery Pancetta
- ◆ Curried Butternut Squash with Parsnip Crisps

Cold

- ◆ English Cucumber and Heirloom Tomato Gazpacho with Bay Scallops

Salads

- ◆ Mesclun Greens with Dried Cherries, Apricots, Sunflower Seeds, Toasted Almonds, Radicchio, Endive and Tarragon-Mustard Vinaigrette
- ◆ Tender Boston Bibb with Shaved White Onions, Balsamic Dressing and a Shower of Maytag Blue Cheese
- ◆ Grilled Romaine Wedge, White Anchovies, Roasted Corn, Ciabatta Croutons and Chipotle Caesar Dressing
- ◆ Greek Style Romaine with Tomatoes, Cucumbers, Black Olives and Feta Cheese
- ◆ Micro Arugula and Frisee Salad with Shaved Red Beets, Crumbled Gorgonzola Cheese and Creamy Buttermilk Dressing
- ◆ Baby Spinach in a Radicchio Cup with Blueberries, Shaved Goat Cheese and Balsamic Strawberry Peppercorn Vinaigrette
- ◆ Asian - Style Romaine with Vegetable Ribbons and Mirin - Soy Vinaigrette

Appetizers

- ◆ Spicy Yellowfin Tuna Tartare Spun Cucumber Salad with Shrimp, Sesame Oil and Scallion Cream
- ◆ Spicy Thai Beef with Soba Noodles and Sweet Soy Glaze
- ◆ Carne Cruda, Truffled Tuscan Beef Tartare, Blue Cheese Polenta, Baby Arugula and Balsamic Drizzle
- ◆ Tortelli of Butternut Squash with Brown Butter, Sage and Parmigiano-Reggiano
- ◆ Duck Confit and Grilled Asparagus Flatbread, Grilled Corn, Scallions and Sweet Mustard Drizzle
- ◆ Chili Spiced Prawn and Saffron Risotto with Pecorino Cheese
- ◆ Spicy Shrimp and Papaya Ceviche Martini
- ◆ Dungeness Crab Cake with Garlicky Spinach and Roasted Red Pepper Aioli
- ◆ Shiitake Mushroom and Roasted Vegetable Strudel with Goat Cheese Crema

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Plated Dinner Selections Continued

Duet Entrées

- ◆ Grilled Tenderloin of Beef with Bordelaise and Sweet Butter Poached Lobster with Artichoke, Potato and Manchego Cheese Gratin
98.00
- ◆ Orange-Soy Marinated Grilled Flank Steak and Skewered Chili Prawns with Creamy Spinach, Leek Compote and Madagascar Pepper Demi Glaze
82.00
- ◆ Seared Beef Sirloin Steak, Red Onion-Ginger Marmalade and Hot Smoked Medallion of Wild King Salmon on Parsnip Silk, Anise Glace, and Pea Shoot and Watercress Salad
86.00
- ◆ 72 Hour Braised Beef Shortrib, Dungeness Crab Cake, Saffron-Tarragon Aioli, Whipped Basil Mash, and Braised Endive
82.00
- ◆ Porcini-Dusted Flat Iron Steak, Mustard-Basil Crusted Breast of Chicken, Marsala Demi, and Ratatouille Pesto-Mashed Russet Potatoes
76.00

Pricing based per guest

Meat Entrées

- ◆ Reggiano-Lavender Crusted Rack of Lamb, Garlic-Marjoram French Beans, Goat Cheese Potato Gratin, Roasted Garlic and Thyme Demi Glace
74.00
- ◆ 12-Hour Braised Lamb Shank, Soft White Polenta, Merguez Lamb Sausage, Sauteed Mushrooms, Crispy Parsnip
64.00
- ◆ Maple Roasted Duck Breast, Sauteed Arugula, Toasted Cashews and Gingered-Glazed Baby Carrots
70.00
- ◆ Balsamic and Beet Braised Short Ribs of Beef with White Corn Polenta and Roquefort Cream, Pickled Red Onions and Watercress
69.00
- ◆ Grilled Beef Tenderloin, Green Beans, Baby Carrots, Crispy Polenta, Balsamic-Shiitake Demi Glaze
78.00
- ◆ Roasted Lemon and Garlic Basted Chicken, Mashed Potato Cake, Minted Heirloom Tomato Salad
64.00
- ◆ Tapenade Crusted Breast of Chicken with Pancetta, Butternut Squash Puree, Braised Fennel and Truffled Jus
64.00

Pricing based per guest

Fish and Seafood Entrées

- ◆ Skillet Seared Black Cod, Crispy Napa Cabbage Coleslaw and Warm Chorizo Sherry Vinaigrette
73.00
- ◆ Ancho Roasted Grouper, Grilled Pineapple, Smashed Plantains, Tamarind Sauce, and Fried Leeks
70.00
- ◆ Basil Crusted California Sea Bass, Truffled Almond Silk and Grilled Artichokes with a Saba Drizzle
72.00
- ◆ Chili Glazed Salmon Medallion, Crab Fried Rice, Grilled Scallions and Baby Peppers with a Sracha Aioli
70.00
- ◆ Crispy Skin Seared Snapper, Thai Chili-Ginger Chutney, Sesame Jasmine Rice, and Baby Bok Choy
72.00

Pricing based per guest

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Plated Dinner Selections Continued

Vegetarian Entrées

- ◆ Roasted Vegetable Strudel and Mushroom Purée, Garlicky Spinach and Greek Olive Crema
60.00
- ◆ Roasted Portobello, Crispy Saffron Polenta, Grilled Squashes, and Fontina Fondue
60.00
- ◆ Eggplant Bolognese with Shaved Fennel Julienne Heirloom Squashes Over Drecchiette Pasta
60.00
- ◆ Roasted Root Vegetable Risotto with Shaved Manchego Cheese, Wilted Frisée Salad and Shaved Asparagus
60.00

Pricing based per guest

Desserts

- ◆ Pomegranate Crème Brûlée
- ◆ Valrhona Chocolate Volcano Cake with Coffee Ice Cream (3.00 additional, per guest)
- ◆ Trilogy of Chocolate
- ◆ Macadamia Shortbread with Vanilla Ice Cream and Seasonal Fruit Compote
- ◆ Hazelnut Mousse Dome with Crème Brûlée Center
- ◆ Banana Hazelnut Cake with Caramelized Bananas and Caramel Sauce
- ◆ White Chocolate Citrus Mousse Pyramid with Mango Pineapple Salsa
- ◆ Mocha Panna Cotta with Raspberry Sauce
- ◆ Vanessa Cake with Roasted Banana Caramel

Additional Course Selections

Intermezzo Course

Select One Sorbet Flavor:

- ◆ Lemon and Basil
- ◆ Orange-Ginger-Rosemary
- ◆ Caipirinha-Lime
- ◆ Mojito
- ◆ Mango and Thyme
- ◆ Coconut and Passion Fruit Swirl
- ◆ White Peach
- ◆ Blueberry and Lychee Swirl
- ◆ Strawberry Mint

5.00 per guest

Up to three dinner entrées may be selected.

Entrée counts must be provided 72 business hours prior to function. Highest price entrée will apply.

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