



Banquet Menu Selections

Prices are per person and subject to a 23% taxable service charge and 7.75% sales tax.
All food and beverage prices are subject to change without notice



{ BANQUET POLICIES }

Guarantee

A final confirmation or “guarantee” of your anticipated number of guests is required by 12:00 Noon three business days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 5% above your guarantee for events under 500.

Service Charge

A 23% service charge and applicable state tax will be added to all food and beverage charges. Please keep in mind that the service charge is taxable by California State Law.

Additional Labor Fees

There will be a bartender fee of \$100.00 per bartender per four-hour event.

Banquet Minimums

A minimum of (25) persons is required for breakfast, lunch and break events and a minimum of (40) guests is required for dinner events. The hotel reserves the right to charge a service fee for set-up of rooms with extraordinary requirements. Buffets and Station pricing is based on 1 hour of service.

Parking

Valet and Self-parking is available for overnight guests.

Special Services

The Ranch at Laguna Beach does require that all outside vendors be approved by The Ranch at Laguna Beach. Your Catering Manager will assist you to execute all facets of your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, and specialty linens. Food and beverage prices and product availability are subject to change without notice.



{Breakfast Selections}

Prices are per person and subject to a 23% taxable service charge and 7.75% sales tax.
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Continental Breakfast

Served with Freshly Ground Regular and Decaffeinated Coffee,
Assorted Hot Teas

Basic Continental

Freshly Squeezed Orange, Grapefruit and Apple Juices
Assorted Breakfast Pastries
Fresh Butter, Assorted Jams
\$25.00 per guest

Continental

Freshly Squeezed Orange, Grapefruit and Apple Juices
Seasonal Fresh Fruits and Berries
Hard Boiled Eggs
Fruit and yogurt parfaits
Steel Cut Irish Oatmeal, Brown Sugar, Raisins and Milk
Assorted Breakfast Pastries
Butter, Cream Cheese, and Jam
\$30.00 per guest

Deluxe Continental

Freshly Squeezed Orange, Grapefruit and Apple Juices
Seasonal Fresh Fruits and Berries
Individual Yogurts with Granola
Selection of Breakfast Cereals, Whole, Two Percent and Skim Milk
Steel Cut Irish Oatmeal, Brown Sugar, Raisins and Skim Milk
Assorted Breakfast Pastries
Assorted Bagels
Butter, Cream Cheese, and Jams
\$38.00 per guest

Well Being

Freshly Squeezed Orange and Grapefruit Juices
Berry Smoothies
Carrot Juice, Green Juice
Fruit and Yogurt Parfaits
Assorted Breakfast Pastries
Assorted Bagels with Smoked Salmon, Cream Cheese,
Sliced Tomato, Capers and Shaved Red Onion
\$32.00 per guest

For your convenience, we include the service of the following beverages for breakfast:

Assortment of Diet and Regular Soft Drinks \$5.00 each
Assortment of Still and Sparking Mineral Waters \$5.00 each

Buffet Breakfast

Served with Freshly Ground Regular and Decaffeinated Coffee
Assorted Hot Teas

Classic

Freshly Squeezed Orange, Grapefruit and Apple Juices
Seasonal Fresh Fruits and Berries
Assorted Breakfast Pastries
Assorted Bagels with Smoked Salmon, Capers, Red Onions, Chopped Egg
Butter, Cream Cheese, and Jams
Soft Scrambled Eggs and Chives
Brioche French Toast with Warm Maple Syrup
Smoked Bacon and Sausage Links
Breakfast Potatoes

\$40.00 per guest

Custom Buffet Breakfast to Include:

Freshly Squeezed Orange, Grapefruit and Apple Juices
Seasonal Fresh Fruits and Berries
Selection of Cold Cereals with Whole and Skim Milk
Yogurt and Granola Parfaits
Assorted Breakfast Pastries
Cream Cheese, Butter, and Jams

As Well as a Choice of Two:

Soft Scrambled Eggs with Chives
Bacon, Egg, and Cheese, on a Roll
Buttermilk Pancakes with Vermont Maple Syrup
Brioche French Toast with Seasonal Fruit Compote and Warm Maple Syrup
Seasonal Vegetable Frittata
Breakfast Burrito with Scrambled Eggs, Potatoes, Bacon, Pico De Gallo

And a Choice of Three:

Applewood Smoked Bacon
Canadian Bacon
Chicken Apple Sausages
Pork Breakfast Sausages
Hash Browns
Breakfast Potatoes with Onions and Peppers

\$47.00 per guest

For your convenience, we include the service of the following beverages for breakfast:

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Breakfast Menu Enhancements

Add an additional Breakfast Meat Option
\$4.00 per guest

Chive Scrambled Eggs
\$5 per guest

Breakfast Sandwich on a Roll
\$9.00 per guest

Spinach, Artichoke and Egg White Frittata
\$6.50 per guest

Breakfast Burritos
\$9.00 per guest

Brioche French Toast, Berry Compote and Whipped Cream
\$8.50 per guest

Buttermilk Pancakes, Warm Maple Syrup
\$8.50 per guest

Waffles, Powdered Sugar and Fruit Compote
\$8.50 per guest

Traditional Eggs Benedict
\$8.50 per guest

Assorted Low-Fat Yogurts
\$4.50 per guest

Individual Yogurt and Granola Parfaits
\$6.00 per guest

Fruit Smoothies
\$6.95 each

Selection of Cold Cereals with Milk
\$4.50 per guest



Breakfast Station Menu Enhancements

Oatmeal Station

Steel Cut Irish Oatmeal with Raisins, Brown Sugar, Maple Syrup, Fresh Berries and Two Percent Milk
\$6.00 per guest

Charcuterie Station

Dry Cured Meats and Cheeses, Dried Fruits and Toasted Nuts
Pickles, Mustards, Olives and Assorted Crostini
\$18.00 per guest

Salmon Station

Sliced Smoked Salmon, Assorted Bagels,
Cream Cheese, Capers, Red Onions, Sliced Tomatoes
\$12.00 per guest

Waffles, French Toast, or Pancakes

Fruit Compote, Berries, Toasted Nuts
Plain Butter, Orange Butter, Whipped Cream, and Warm Maple Syrup
\$10.00 per guest

Omelet and Eggs*

Fresh Eggs and Egg Whites, Any Style
Spinach, Ham, Bacon, Salsa, Mushrooms, Green Onions,
Chorizo Sausage, Sweet Peppers, Chives, Avocado, Tomatoes,
Herbs, Red Onions, Swiss, Cheddar and Goat Cheeses
\$18.00 per guest

** One Culinary Attendant required per 50 guests at \$150.00*

Plated Breakfast

\$32.00 per guest

Served with Freshly Squeezed Orange, Grapefruit and Apple Juices

Basket of Freshly Baked Breakfast Muffins and Croissants

Sweet Butter and Assorted Jams

Freshly Ground Regular and Decaffeinated Coffee

Assortment of Hot Teas

Select One Entrée

Farm Fresh Scrambled Eggs with Chives

Applewood Smoked Bacon or Breakfast Sausage, Herb Roasted Potatoes

Brioche French Toast

Local Berry Compote, Applewood Smoked Bacon, Soft Scrambled Eggs

Huevos Rancheros

Refried Beans, Cotija Cheese, Sour Cream,
Guacamole, Salsa, and Corn Tortillas

Buttermilk Pancakes

Chicken Apple Sausage, Warm Maple Syrup, Soft Scrambled Eggs

Bacon, Egg, and Cheese, On a Roll

Herb Roasted Potatoes, Blistered Heirloom Tomatoes

Eggs Benedict

Grilled Sliced Tomato, Fresh Avocado, Hollandaise, Herb Roasted Potatoes

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Brunch

*Served with Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas
Freshly Squeezed Orange, Grapefruit and Apple Juices*

Seasonal Fresh Fruits and Berries
Assorted Breakfast Pastries
Granola and Greek Yogurt, Assorted Croissants, Danish, and Muffins

Smoked Salmon, Capers, Tomatoes, Onions, Cream Cheese,
Assorted Bagels

Deviled Eggs
Tortilla Espanola, Avocado Mousse, Purple Potato Chips
Market Salad, Seasonal Vegetables, and Chef's Choice of Dressing

Scrambled Eggs
Herb Roasted Potatoes
Applewood Smoked Bacon and Sausage
Selection of Desserts from our Pastry Chef

\$65.00 per guest

For your convenience, we include the service of the following beverages for brunch

Assortment of Diet and Regular Soft Drinks \$5.00 each
Assortment of Still and Sparkling Mineral Waters \$5.00 each

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{Refreshment & Break Selections}



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Refreshment & Break Packages

Vitality

Berry Skewers, Fruits Yogurts, Vegetable Crudités,
Energy and Granola Bars, Trail Mix, Dried Fruit,
Vegetable Juices and Fruit Juices
\$19.00 per guest

Chocolate*

Chocolate Chip Cookies, Chocolate Pot de Crème, Flourless Chocolate Cake, Brownies, Hot Chocolate
\$19.00 per guest

Victorian Tea*

Scones with Orange Butter, Tea Sandwiches, House Made Crème Fraiche,
Lemon Curd, Jams, Assorted Hot Teas
\$19.00 per guest

Berry Good*

Mini Blueberry Muffins, Strawberry Shortcakes,
Mixed Berry Smoothies, Chocolate Dipped Strawberries
Blueberry Cobbler
\$18.00 per guest

Matinee

Fresh Popped Popcorn, Pretzels, Chips, Salsa and Guacamole,
Assorted Candies
\$17.00 per guest

**Above prices are based on a maximum of 30 minutes
Menus noted with an asterisk requires a minimum of 25 guests.*

Refreshment & Break Packages

Well Being

White Bean Dip, Red Pepper Muhammara,
Vegetable Chips
Crudités, Toasted Nuts, Dried Fruits, Vegetable and Fruit Juices
\$18.00 per guest

Cheese and Charcuterie Station

Selection of Olives & Spreads
Local Cheeses and Cured Meats
House Made Pickles, Grilled and Raw Vegetables, Mustards
Assorted Crostinis and Grilled Breads
\$25.00 Per Guest

Fresh Brewed and Iced Coffee Station*

Italian Biscotti, Coffee Cakes, Mini Pot De Crème, Espresso Whipped Cream
Cocoa Powder, Cinnamon and Whipped Cream
\$ 18.00 per guest

Smoothies (Select Two)

Freshly Made Fruit Smoothies:

Strawberry and Banana
Pomegranate and Blueberry
Raspberry and Mango
Coconut and Pineapple
Orange and Blackberry
\$14.00 per guest

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Refreshment & Break Packages

Beverages

Freshly Brewed Regular and Decaffeinated Coffee	\$78 per gal
Assortment of Hot Tea	\$78 per gal
Lemonade	\$65 per gal
Mint Iced Tea	\$65 per gal
Bottled Soft Drinks	\$5 each
Bottled Still and Sparkling Mineral Waters	\$5 each
Red Bull	\$5 each
Gatorade	\$6 each
Fruit Juices	\$40 per 1/2 gal

Non-Beverages

Sliced Fresh Seasonal Fruit	\$6 per person
Whole Fresh Fruit	\$5 per piece
Individual Bags of Pretzels, Kettle Chips and Trail Mix	\$4 per bag
Power and Energy Bars	\$5 per bar
Candy Bars	\$3 per bar
Ice Cream Bars	\$3 per bar
Fruit and Berry Skewers, Honey Yogurt Dip	\$7 per piece
Italian Biscotti	\$50 per dozen
Oatmeal Raisin, Chocolate Chip, Peanut Butter Cookies	\$50 per dozen
Rice Crispy Treats	\$50 per dozen
Assorted Coffee Cakes	\$50 per dozen
New York Style Bagels with Assorted Cream Cheese	\$50 per dozen
Assorted Muffins or Danishes	\$50 per dozen
Butter and Chocolate Croissants	\$50 per dozen
Vanilla and Chocolate Cupcakes	\$50 per dozen

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{Lunch Selections}

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Plated Lunch

Menu to include one selection from the below options for a three course meal, or two selections for a four course meal

Three Course \$49.00 per guest

Four Course \$58.00 per guest

Plated lunches are accompanied by Fresh Bread and Butter
Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

Starters, Soup & Salad

(Select one for three course experience)

(Select two for four course experience)

Hamachi Crudo, Pickled Pear and Fresno Chilies, Yuzu Kosho Vinaigrette, Micro Shiso
Curried Crab Cakes, Smokey Aioli, Arugula Salad
Pimento Mac and Cheese
Shrimp Cocktail, Avocado Mousse, Curried Almonds, Hearts on Fire

Local Baby Greens, Shaved Vegetables, Tear Drop Tomatoes, Herb Vinaigrette
Chopped Kale Salad, Pickled Shallots, Dried Cranberries, Asiago Cheese, Citrus Vinaigrette
Caesar Salad, Shaved Parmesan, Brown Butter Brioche Croutons
Gem Lettuces, Shaved Radish & Carrots, Crispy Shallots, Green Goddess

Butternut Squash Soup, Apple Cider Crème Fraiche, Curried Pumpkin Seeds
Potato and Leek Soup, Crispy Shallots
Tomato Soup, Brioche Croutons, Olive Oil
New England Style Seafood Chowder
Garden Tomato Gazpacho

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Plated Lunch

Entrees

(Choose one)

Orechiette Pasta, Spicy Harissa Tomato Sauce, Asiago Cheese

Pan Seared Baja Striped Bass, Cipollini Purée & Jicama, Cilantro, and Endive Salad

Grilled Salmon

Israeli Cous Cous, Piquillo Vinaigrette, Marcona Almonds & Dill Pickles

Spice Marinated Grilled Hanger Steak, Fingerling Potatoes, Arugula, Romesco

Grilled Swordfish

Roasted Corn and Chayote Salsa, Sweet Corn Purée

Oven Roasted Chicken Breast, Roasted Lemon Marinade

Spiced Lentils, Rainbow Chard, Chimichurri

Flatiron Steak, Red Bliss Mashed Potatoes, Roasted Carrots, Red Wine Jus

Pappardelle Pasta, Mustard Cream Sauce, Braised Red Cabbage, Caramelized Onions, Cheddar Kielbasa

Fennel Roasted Pork Loin, Sweet Potato Purée, Roasted Brussels Sprouts, Apple Cider Reduction

Sweet Treats

(Choose one)

Chocolate Pot De Crème, Cocoa Nibs, Sea Salt, Espresso Whipped Cream

Spiced Apple Cake, Ginger Whipped Cream, Raspberry Coulis

Seasonal Fruit Tart, Vanilla Crème, Berry Reduction

Tahitian Vanilla Cheesecake, Strawberry Compote, Balsamic Reduction

Vanilla Panna Cotta, Passionfruit Curd, Cherry Reduction, Coconut Flakes



Buffet Lunch

Served with Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

Par for the Course

Mixed Greens, Shaved Vegetables, Lemon Shallot Vinaigrette
Chopped Kale Salad, Pickled Shallots, Dried Cranberries, Asiago Cheese, Citrus Vinaigrette
Pimento Mac and Cheese
Blackened Salmon, Lemon Rounds and Thyme Sprigs
Roasted Lemon Marinated Grilled Chicken Breasts, Pan Jus
Quinoa Tabbouleh
Pastry Chefs Daily Selection of Sweet Endings

\$49.00 Per Guest

Back Nine Barbecue

Fingerling Potato Salad, Crème Fraiche & Grain Mustard
Coleslaw
Gem Lettuces, Buttermilk Cheddar Dressing, Cherry Tomatoes, Chives, Bacon
Seasonal Grilled Vegetables

Burgers, Grilled Chicken Breasts, Hot Dogs
Relish, Cheese, Mustards, Ketchup, Caramelized Onions,
Bacon, Blue Cheese, Lettuce and Tomato
Selection of Hamburger and Hot Dog Buns

Bread Pudding · Popcorn Panna Cotta · Strawberry Shortcake

\$55.00 Per Guest

Add a Baked Potato Station, with all the fixings

\$7 Per Guest

Add Soup

\$7 Per Guest

Add Pimento Mac and Cheese

\$7 Per Guest

All Lunch Buffets are based on a minimum order of 25 guests.

\$10.00 Per Person Surcharge for orders less than 25 guests.

Buffet Lunch

Served with Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

South of the Border

Tortilla Soup, Sour Cream, Tortilla Crisps
Fiesta Salad, Romaine Lettuce, Black Beans, Tortilla Crisps, Queso Fresco, Chipotle Dressing

Make-Your-Own Taco Station

Includes choice of 2 proteins; additional choice of protein for \$5.00 per guest

Beef, Shrimp, Chicken, and Sautéed Vegetables
Pico de Gallo, Shredded Lettuce, Soft Corn Tortillas
Guacamole, Sour Cream and Salsa
Tortilla Chips
Rice and Beans

Pastry Chefs Daily Selection of Sweet Endings

\$55.00 Per Guest

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Deli Buffet

Assorted Deli Meats with Artisan Breads
To Include Roasted Turkey, Ham, and Vegetarian Selections

Caesar Salad
Hearts of Romaine, Shaved Parmesan, Brioche Croutons

Mixed Greens, Shaved Vegetables, Lemon Shallot Vinaigrette

Orecchiette Pasta Salad, Shaved Snap Peas, Mint Leaves, Citrus Oil, Feta
Kettle Chips

Chocolate Chip, Peanut Butter, & Oatmeal Cookies

\$48.00 Per Guest

For your convenience, we include the service of the following beverages for brunch

Assortment of Diet and Regular Soft Drinks \$5.00 each
Assortment of Still and Sparking Mineral Waters \$5.00 each

*All lunch buffets are based on a minimum order of 25 guests based upon one hour.
\$10.00 per person surcharge for orders less than 25 guests*

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Boxed Lunch

Please select one item from each category

Salads (Select One)

Israeli Cous Cous, Roasted Red Peppers, Scallions, Piquillo Dressing

Quinoa Tabbouleh

Tomato, Cucumber, Red Onion, Feta, Oregano Vinaigrette

Fingerling Potato Salad, Caramelized Onions, Crème Fraiche, Chives, Grain Mustard

Tomato, Mozzarella, Basil, Balsamic Reduction

Sandwiches (Select Two)

Brie, Avocado, Tomato, Cucumber, Sesame Bagel

Moroccan Chicken Salad, Whole Grain Bread

Grilled Vegetables, Hummus, Sprouts, Ciabatta Bread

Prosciutto, Salami, Mortadella, Provolone Cheese, Ciabatta

Pastrami, Swiss Cheese, Cole Slaw, Dijon Mustard, Rye Bread

Turkey, Arugula, Quinoa, Tomato, Goat Cheese, Spinach Tortilla

Roast Beef, Swiss Cheese, Caramelized Onions, Blue Cheese & Horseradish Sauce, Rustic Sourdough

Ham, Granny Smith Apples, Arugula, Gruyere Cheese, Honey Mustard, Ciabatta

(Guest to provide count of each Box Lunch)

Sides (Select One)

Seasonal Roasted Veggies

Whole Seasonal Fruit

Trail Mix

Kettle Potato Chips

Protein Bar or Granola Bar

Sweets (Select One)

Dark Chocolate Energy Bars

Brownies

Spiced Apple Cakes

Chocolate Chip, Peanut Butter, or Oatmeal Raisin Cookie

\$38.00 Per Guest

For your convenience, we include the service of the following beverages

Assortment of Diet and Regular Soft Drinks 5.00 each

Assortment of Still and Sparking Mineral Waters 5.00 each

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{Reception Selections}

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Hors D'Oeuvres

Cold

(Minimum order of 25 pieces per selection)

\$7.00 per piece

Smoked Mozzarella Caprese, Marinated Cherry Tomatoes, Micro Basil, Balsamic Reduction
Curried Waldorf Salad, Endive Leaves, Chicken
Chicken Thigh Tostadas, Salsa Verde
Burrata, Tomato Jam, Micro Basil, Brioche
Deviled Egg, Crispy Shallot, Caperberries
Golden Beet Tartare, Cucumber Cups, Mascarpone
Green Papaya and Jicama Summer Rolls, Peanuts, Cilantro, Fish Sauce
Tortilla Española, Avocado Mousse, Purple Potato Chip
Citrus Ricotta, Grilled Fruit, Baguette
Mushroom Toasts, Scallion Pesto, Goat Cheese

\$9.00 per piece

Roast Beef, Rye, Blue Cheese Horseradish Sauce, Caramelized Onions, Chives
Cumin Seared Lamb Loin, Mint Pesto, Pita
Chicken Liver Toast, Pickled Mustard Seed, Seasonal Chutney
La Quercia Prosciutto, Fig Jam, Grain Mustard, Brioche
Smoked Salmon, Scallion Purée, Herbed Cream Cheese, Everything Bagel Spice
Shrimp Cocktail, Sundried Tomato, Smoked Almond, Horseradish, Hearts On Fire
Ahi Tuna Tartare, Cucumber, Sesame, Ponzu, Yuzu Kosho
Hamachi Crudo, Pickled Pear, Serrano, Corn Nuts
Smoked Salmon Tartare, House Made Crème Fraiche, Potato Crisp
Seared Hanger Steak Skewers, Caramelized Onions, Micro Watercress, Romesco

\$11.00 per piece

Curried Crab, Apple, Cilantro, Cucumber
Scallop Tartare, Shaved Carrot, Watercress, Daikon, Chive Oil
Lobster Rolls, Brioche, Lemon Dressing, Celery Leaves

Hors D'Oeuvres

Hot

(Minimum order of 25 pieces per selection)

\$7.00 per piece

Chicken Skewers, Preserved Lemon, Sumac, Chimichurri
Smoked Gouda Gougeres
Pulled Pork Sliders, Alabama White Sauce, Quick Dill Pickle, Brioche
Butternut Squash Soup, Cider Cream, Curried Pumpkin Seeds
Spinach Tarts, Parmagiano

\$9.00 per piece

Lamb Moussaka Tarts, Eggplant Custard
Beef Sliders, Tomato Jam, Beets, Horseradish, Crispy Shallot
Shrimp and Grits, Quail Egg
Sourdough Grilled Cheese & Cream of Tomato Soup
Braised Short Ribs, Creamy Polenta, Sunday Gravy
Apple Cider Glazed Pork Belly

\$11.00 per piece

Beef Wellington Tartlette
Duck Confit, Crème Fraiche, Mushrooms, Rye
Grilled Lamb Chops, Raita
Crab Cakes, Smokey Mayo
Lobster Arancini



Reception Buffet Stations

Pre-dinner reception station pricing is based on a minimum of three stations and served for a maximum of one hour. Heavy welcome and dinner reception pricing is based on a minimum of five stations and served for a maximum of two hours. Single selections will be subject to additional charge.

Wing Station *

Roasted Lemon Marinated Grilled Chicken Wings
Smoked BBQ Chicken Wings
Buttermilk Brined Fried Chicken Wings
Assorted Dipping Sauces
\$25.00 Per Guest

Pasta Station*

Pimento Mac and Cheese
Orechiette Pasta, Caramelized Onions, Braised Cabbage, and a Mustard Cream Sauce
Penne, Shredded Zucchini and Tarragon, Crumbled Goat Cheese
Spaghetti and Marinara
Buttered Roasted Garlic Bread
\$30.00 Per Guest

Skewer Station*

Citrus Marinated Shrimp
Beef with Teriyaki
Lamb with Tzatziki
Pork with Apple Cider Reduction
\$30.00 Per Guest

Slider Station*

Harvest Burger, Tomato Jam, Provolone Cheese, Horseradish-Beet Sauce
Pulled Pork, Quick Dill Pickled and White BBQ Sauce
Roasted Vegetable, Smokey Mayo
Lamb Sliders, Mint Pesto and Feta Cheese
\$27.00 Per Guest

Reception Buffet Stations

Seafood

Hamachi Crudo, Seasonal Accompaniments, Chilled Shrimp, Fresh Oysters, Crab Salad, Mini Lobster Rolls
Sundried-Tomato Cocktail Sauce, Classic Cocktail Sauce, Horseradish, Lemon Wedges, Mignonette

\$8.00 Per Piece

Minimum 150 pieces

Cheese and Charcuterie Station

Selection of Olives & Spreads
Local Cheeses and Cured Meats
House Made Pickles, Grilled and Raw Vegetables, Mustards
Assorted Crostinis and Grilled Breads

\$25.00 Per Guest

The Salad Bar

Wild Baby Rocket, Spring Mix, Chopped Romaine, and Baby Kale Lettuces
Seasonal Shaved Vegetables
Assorted Dried Fruits and Nuts
Assorted Cheeses
Chef's Selection of Dressings and Vinaigrettes

\$18.00 Per Guest

Dessert and Coffee Station

(Select Six)

Cheesecake Flavors

Apple Caramel
New York
White Chocolate
Oreo Cookie
Crème Brûlée
Mixed Berries
Pumpkin
Chocolate

Tarts

Key Lime
Lemon Meringue
Mixed Fruit
Apple Brown Butter
Lemon Blueberry
Crème Brûlée
Citrus
Apple Pecan

Miscellaneous

Cream Puffs
Popcorn Panna Cotta
Vanilla Panna Cotta
Dark Chocolate Pot de Crème
Coconut Macaroons
Assorted French Macarons
Triple Chocolate Brownies
Tiramisu
Chocolate Eclair
Assorted Cookies
(Chocolate Chip, Oatmeal, Peanut Butter)
Assorted Mini Cake Pops

Miniature Cupcakes

Double Chocolate
Red Velvet
White Chocolate
Vanilla Bean
Cappucino
Lemon Meringue

Freshly Ground Regular and Decaffeinated Coffees, Assorted Hot Teas

\$25.00 Per Guest

Prices are based on the reception stations being part of an hors d'oeuvre package. Single selections will be subject to additional surcharge.

** Above prices based on a maximum of two and a half hours.*



{ DINNER SUGGESTIONS }

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Plated Dinner

Menu to include one selection from the below three course experience or two selections for a four course

Plated Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, and Assorted Hot Teas

Three Course

\$94.00 per guest

Four Course

\$112.00 per guest

*Start your Meal with a selection from our Hors D'Oeuvres Menu
price varies*

For plated meals, offering your guests a choice of two entrée selections tableside is available for \$35 per guest.

Soup, Salad, Appetizer

(Please Select One)

Soups

Roasted Butternut Squash, Apple Cider Crème Fraiche, Curried Pumpkin Seeds
Tomato Bisque, Micro Basil, Extra Virgin Olive Oil
Potato Leek Soup, Tarragon Oil, Crispy Potatoes
Gazpacho, Banyuls Vinegar, Crab Salad (cold)
Carrot Soup, Pea Tendrils & Snap Pea Salad

Salads

Orange and Radicchio Salad, Banyuls Vinaigrette, Frosted Pecans, Bandage Wrapped Cheddar
Gem Lettuces, Green Goddess Dressing, Shaved Vegetables, Fines Herbs, Croutons
Chopped Kale Salad, Dried Cranberries, Pickled Shallots, Asiago Cheese, Citrus Vinaigrette
Caesar Salad, White Anchovies, Parmesan Lattice, Garlic Crostini
Roasted Beets, Young Goat Gouda, Citrus Supreme, Roasted Pumpkin Seeds, Champagne Vinegar

Appetizers

Risotto, Seasonal Accompaniments, Chive Oil
Orechiette, Mustard Cream Sauce, Caramelized Onions, Braised Red Cabbage
Pimento Mac and Cheese, Garlic Panko
Hamachi Crudo, Pickled Pear and Fresno Chili, Yuzu Vinaigrette, Spiced Corn Nuts, Micro Shiso

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Plated Dinner

Entrée

(Please Select One)

Roasted Lemon Chicken Breast, Spiced Lentils, Rainbow Chard, Chimmichurri
Grilled NY Strip, Red Bliss Mash, Roasted Carrots and Fennel, Red Wine Jus
Pork Tenderloin, Rutabaga Purée, Apple Butter, Crispy Brussels Sprouts, Pickled Cranberries
Crispy Salmon, Israeli Cous Cous, Piquillo Peppers, Arugula, Dill Pickles
Garlic Roasted Chicken, Wild Mushroom Farroto, Caramelized Pearl Onions, Jus
Seared Sea Bass, Cipollini Purée, Grilled Treviso, Crispy Shallots, Balsamic
Spice Marinated Flatiron, Romesco, Herb Roasted Potatoes, Dandelion Greens

OVER THE TOP SELECTIONS: \$15.00 Additional Per Person

Dry Aged Ribeye, Truffled Mashed Potatoes, Pan Roasted Mushrooms, Red Wine Jus
Fennel Roasted Kurobuta Pork Chops, Saffron Braised Fennel, Sunchoke Purée, Black Garlic Aioli
Rosemary Marinated NZ Lamb Racks, Grilled Asparagus, Harissa & Heirloom Cherry Tomato Sauce
Butter Poached Lobster Tails, Saffron Risotto, White Asparagus, Crispy Fingerling Potatoes, Micro Celery
Cumin Crusted Ahi Tuna, Dashi Poached Soba Noodles, Baby Bok Choy

Desserts

(Please Select One)

Chocolate Pot de Crème, Cocoa Nibs, Sea Salt, Espresso Whipped Cream
Tahitian Vanilla Cheesecake, Strawberry Compote, Balsamic Reduction
Spiced Apple Cake, Ginger Whipped Cream, Raspberry Coulis
Seasonal Fruit Tart, Vanilla Crème, Berry Reduction
Flourless Chocolate Cake, Salted Caramel, Vanilla Chantilly
Vanilla Panna Cotta, Passionfruit Curd, Cheery Glaze, Toasted Coconut



Buffet Dinner

Buffet Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas

Starters

Please select two

Roasted Butternut Squash
Tomato Bisque
Potato Leek Soup
Carrot-Ginger Soup
Orange and Radicchio Salad, Banyuls Vinaigrette, Frosted Pecans, Bandage Wrapped Cheddar
Gem Lettuces, Green Goddess Dressing, Shaved Vegetables, Fines Herbs, Croutons
Chopped Kale Salad, Dried Cranberries, Pickled Shallots, Asiago Cheese, Citrus Vinaigrette
Caesar Salad, White Anchovies, Parmesan Lattice, Garlic Crostini
Roasted Beets, Young Goat Gouda, Citrus Supreme, Roasted Pumpkin Seeds, Champagne Vinegar
Orechiette, Mustard Cream Sauce, Caramelized Onions, Braised Red Cabbage
Penne, Shredded Zucchini, Tarragon, Goat Cheese
Lamb Meatballs, Harissa Tomato Sauce, Rye Bread Crumbs, Opal Basil

Sides

Please select two

Three Bean Salad
Smoked Collards, Chili Vinegar
Grilled Broccolini
Roasted Baby Carrots, Chermoula
Fringeringling Potatoes, Grain Mustard, Crème Fraiche
Wild Mushroom Farroto
Quinoa Tabbouleh

Entrée

Please select three

Roasted Lemon Chicken Breast, Rainbow Chard, Chimmichurri
Grilled NY Strip, Roasted Carrots and Fennel, Red Wine Jus
Pork Tenderloin, Apple Butter, Pickled Cranberries
Crispy Salmon, Cauliflower Purée, Brown Butter, Cucumbers
Garlic Roasted Chicken, Caramelized Pearl Onions and Roasted Mushrooms, Jus
Seared Sea Bass, Cipollini Purée, Grilled Treviso, Crispy Shallots, Balsamic
Spice Marinated Flatiron, Romesco, Dandelion Greens
Blackened Salmon, Lemon Rounds, Thyme
Rosemary and Garlic Beef Brisket
Braised Short Rib, Sunday Gravy
Fennel Roasted Pork Shoulder
Cumin Crusted Ahi Tuna, Balsamic Aioli

Desserts

Assortment of Mini Sweet Treats

\$120 per person

Prices are per person and subject to a 23% taxable service charge and 7.75% sales tax.
All food and beverage prices are subject to change without notice



White Wine Selections

Sparkling Wine Selections

Ca'Di Rajo	◦	Prosecco Superiore, Extra Dry, Veneto, Italy 2013	\$45
Scarpetta	◦	Spumante Rosé, Secco, Friuli, Italy, NV	\$55
Schramsberg	◦	Blanc de Blancs, Brut, North Coast, California 2011	\$75
Fleury	◦	Blanc de Noirs, Brut, Côte de Bar, Champagne, France NV	\$105

Sauvignon Blanc

Foppiano	◦	Russian River Valley 2013	\$45
Emerson Brown	◦	Rutherford 2012	\$50
Matanzas Creek	◦	Sonoma County 2013	\$55
Atalon	◦	Napa Valley 2013	\$60
Domaine Vincent Gaudry	◦	Sancerre, Loire Valley, France 2012	\$75

Other Varietals

Saloman Undhof	◦	Grüner Veltliner, <i>Hochterrassen</i> , Kremstal, Austria 2012	\$40
Villa Locatelli	◦	Pinot Grigio, <i>Isonzo</i> , Friuli, Italy 2012	\$40
Matteo Correggia	◦	Roero Arneis, Piedmonte, Italy 2012	\$45
Tablas Creek	◦	Grenache Blanc/Viognier, <i>Pantelin Blanc</i> , Paso Robles	\$55

Chardonnay

Split Creek Farms	◦	Sonoma County 2012	\$40
Domaine Martin	◦	St-Véran, Mâconnais, Burgundy, France 2011	\$50
C. Donatiello Winery	◦	Russian River Valley 2011	\$55
Beauregard Vineyards	◦	<i>Bald Mountain</i> , Santa Cruz Mountains 2012	\$60
Matanzas Creek	◦	Sonoma County 2013	\$65
Hartford Court	◦	Russian River Valley	\$75
Deovlet Wines	◦	Sanford & Benedict Vineyards, Sta. Rita Hills 2011	\$85

Red Wine Selections

Pinot Noir

Les Vignerons de Mancey	°	Bourgogne, France 2011	\$45
Artisan Wines	°	Outlier, North Coast 2012	\$50
Cambria	°	Julias Vineyard, Santa Maria Valley 2013	\$60
Beauregard Vineyards	°	<i>Estate</i> , Santa Cruz Mountains 2012	\$65
Hocus Pocus	°	Sta. Rita Hills 2012	\$75
Porter Creek Vineyards	°	Russian River Valley 2012	\$85
Freeman Winery	°	Sonoma Coast 2012	\$95

Syrah

Eight Arms	°	<i>The Octopad</i> , Alexander Valley 2010	\$50
Hewitson	°	<i>Ned & Henry's</i> , Barossa Valley, Australia 2011	\$55
Holus Bolus	°	Santa Barbara County 2012	\$60

Zinfandel

Edmeades	°	Mendocino County 2012	\$50
Kunin Wines	°	Paso Robles 2008	\$55
Porter Creek	°	Old Vine, Sonoma County 2012	\$70

Merlot

Split Creek Farms	°	Monterey County 2010	\$40
Freemark Abbey	°	Napa Valley 2012	\$75
Hawkes Wines	°	<i>Red Winery Road</i> , Alexander Valley 2010	\$80

Cabernet Sauvignon

Split Creek Farms	°	California 2010	\$45
Arrowood	°	Sonoma County 2010	\$75
Atalon	°	Napa Valley 2012	\$80
Freemark Abbey	°	Napa Valley 2012	\$85
Stonestreet	°	<i>Monument Ridge</i> , Alexander Valley 2011	\$95

Red Wine Blends

Mouton Noir	°	<i>Horseshoes & Hand Grenades</i> , OR/WA, NV	\$50
Calluna Vineyards	°	CVC, Chalk Hill 2011	\$65
Lewis Cellars	°	<i>Alec's Blend</i> , Napa Valley 2011	\$85

***All wines and vintages are based on availability and subject to change.**

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Host Bar Selections

Beverage Selections

Bartender Fee of \$150.00 each (one bar per 75 people is standard)

Liquor

Standard

Absolute Vodka
Plymouth Gin
Johnny Walker Red Scotch Whiskey
Bacardi Silver
Jim Bean Black Bourbon Whiskey
Seagram's 7
Centenario

Premium

Kettle One Vodka
Bombay Sapphire Gin
Johnny Walker Black Scotch
Patron Silver Tequila
Meyer's Rum
Maker's Mark Bourbon Whiskey

Charged on Consumption by the Drink

	<i>Hosted Bar</i>	<i>No-Host Cash Bar</i>
Standard Liquor	\$10.00	\$12.00
Premium Liquor	\$12.50	\$14.50
Domestic Beer	\$6.50	\$8.00
Imported Beer	\$7.50	\$9.00
Craft Beer	\$8.50	\$10.00
Bottled Still and Sparkling Water	\$4.00	\$5.00
Bottled Soft Drinks	\$4.00	\$5.00
Standard Wines	\$9.50	\$11.50
Premium Wines	\$11.50	\$13.50
Standard Martinis	\$11.00	\$13.00
Premium Martinis	\$13.50	\$15.50

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