



## Banquet Menu Selections

# { BANQUET POLICIES }

## **Covid 19**

Due to Covid 19, we have modified the banquet menu to offer contactless service through stationed buffets, plated meals, and boxed options. Common self-serve beverages by the gallon such as coffee and tea must be served by a Banquet Server. Individual assortments of bottled waters & bottled soft drinks are available and charged on consumption. All linen will be replaced after each meal period. Masks are required by all guests outside of meeting space and provided free upon request.

## **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 and subject to change.

### Additional Labor Fees

There will be a bartender fee 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.

For any breakfast and lunch event that is under 25 guaranteed guests, there is a charge per meal period. For any dinner event that is under 40 guaranteed guests, there is a charge per meal period.

## **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 and/or Conference Services 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}



# Continental Breakfast Buffets

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

*Station Attendants Required or available boxed individually.  
Number of Station Attendants needed will depend on actual selections & guest count.  
Please see your CS Manager for more details.*

## **Basic Continental**

Freshly Squeezed Orange, Grapefruit and Apple Juices  
Assorted Breakfast Pastries  
Assorted Jams, Whipped Butter, Honey  
Fresh Sliced Fruit

## **Continental**

Freshly Squeezed Orange, Grapefruit and Apple Juices  
Seasonal Fresh Fruits and Berries  
Hard Boiled Eggs  
Individual Yogurt and Granola Parfaits  
Steel Cut Irish Oatmeal, Cranberries, Brown Sugar, Two Percent Milk  
  
Assorted Breakfast Pastries  
Butter, Cream Cheese, and Jam

## **Deluxe Continental**

Freshly Squeezed Orange, Grapefruit and Apple Juices  
Seasonal Fresh Fruits and Berries  
Individual Yogurt and Granola Parfaits  
Selection of Breakfast Cereals, Whole and Skim Milk  
Steel Cut Irish Oatmeal, Cranberries, Brown Sugar, Two Percent Milk  
  
Assorted Breakfast Pastries  
Butter, Cream Cheese, and Jams

## **Well Being**

Freshly Squeezed Orange, Grapefruit and Apple Juices  
Berry Smoothies  
Carrot Juice, Green Juice  
Individual Yogurt and Granola Parfaits  
Assorted Breakfast Pastries  
Assorted Bagels with Smoked Salmon, Cream Cheese,  
Sliced Tomato, Capers and Shaved Red Onion

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

Assortment of Diet and Regular Soft Drinks  
Assortment of Still and Sparking Mineral Waters

# Buffet Breakfast

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

*Station Attendants Required or available boxed individually.  
Number of Station Attendants needed will depend on actual selections & guest count.  
Please see your CS Manager for more details.*

## 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

## Custom Buffet Breakfast

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  
Butter and Assorted Jams

### As Well as a Choice of Two:

Soft Scrambled Eggs with Chives  
Spinach, Artichoke, and Egg White Frittata  
Buttermilk Pancakes with Vermont Maple Syrup  
Brioche French Toast with Seasonal Fruit Compote and Warm Maple Syrup  
Seasonal Vegetable Frittata  
Breakfast Burritos with Scrambled Eggs, Cheddar Cheese, Herb Roasted Potatoes  
and Bacon

### And a Choice of Three:

Applewood Smoked Bacon  
Canadian Bacon  
Chicken Apple Sausages  
Pork Breakfast Sausages  
Herb Roasted Potatoes

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

Assortment of Diet and Regular Soft Drinks  
Assortment of Still and Sparking Mineral Waters

# Breakfast Menu Enhancements

Add an additional Breakfast Meat Option

Selection of Cold Cereals with Milk

Soft Scrambled Eggs with Cheddar Cheese and Chives

Individual Yogurt and Granola Parfaits

Seasonal Frittata

Fruit Smoothies

Spinach, Artichoke, and Egg White Frittata

Canadian Bacon Eggs Benedict, English Muffin, Hollandaise Sauce

Brioche French Toast, Blackberry Compôte and Whipped Cream, Vermont Maple Syrup

Buttermilk Pancakes, Fresh Berries, Whipped Butter, Vermont Maple Syrup

Waffles, Powdered Sugar, Fresh Berries, Whipped Butter, Vermont Maple Syrup

Breakfast Burritos with Scrambled Eggs, Cheddar Cheese, Herb Roasted Potatoes  
and Bacon



# **Breakfast Station Menu Enhancements**

*Station Attendants Required*

## **Oatmeal Station**

Steel Cut Irish Oatmeal with Cranberries  
Brown Sugar, Maple Syrup, Roasted Almonds, Fresh Berries  
Two Percent Milk

## **Waffles, French Toast, or Pancakes**

Fruit Compôte, Berries, Toasted Nuts  
Whipped Butter, Chantilly Cream, Warm Maple Syrup

Add Nutella

## **Salmon Station**

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

## **Omelet and Eggs\***

Fresh Eggs and Egg Whites, Any Style  
Ham, Bacon, Chorizo Sausage  
Bell Peppers, Onion, Spinach, Mushroom, Tomato, Avocado  
Swiss, Cheddar, Feta Cheese



# Plated Breakfast

*Served with Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas  
Freshly Squeezed Orange, Grapefruit and Apple Juices  
Basket of Assorted Mini Breakfast Pastries  
Sweet Butter and Assorted Jams*

*Select One Entrée*

## **Soft Scrambled Eggs with Cheddar Cheese and Chives**

Applewood Smoked Bacon or Breakfast Sausage, Herb Roasted Potatoes

## **Brioche French Toast**

Local Berry Compôte, Applewood Smoked Bacon, Soft Scrambled Eggs

## **Huevos Rancheros**

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

## **Buttermilk Pancakes**

Chicken Apple Sausage, Warm Maple Syrup, Scrambled Eggs

## **Breakfast Burrito**

Scrambled Eggs, Cheddar Cheese, Herb Roasted Potatoes, Bacon

## **Eggs Benedict**

Sliced Tomato, Fresh Avocado, Hollandaise, English Muffin, Herb Roasted Potatoes



# Brunch Buffet

*Station Attendants Required*

*Number of Station Attendants needed will depend on actual selections & guest count.*

*Please see your CS Manager for more details.*

*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

Smoked Salmon, Capers, Tomatoes, Onions, Cream Cheese

Assorted Bagels

Deviled Eggs

Assorted Tea Sandwiches

Market Salad, Candied Pecans, Pickled Red Onion, Cucumber, Seasonal Vinaigrette

Scrambled Eggs, Cheddar Cheese and Chives

Herb Roasted Potatoes

Applewood Smoked Bacon and Breakfast Sausage

Chef's Selection of Assorted Mini Desserts

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

Assortment of Diet and Regular Soft Drinks

Assortment of Still and Sparkling Mineral Waters

## **Add Waffles, French Toast, or Pancakes Station**

Fruit Compôte, Berries, Toasted Nuts

Whipped Butter, Chantilly Cream, Warm Maple Syrup

Add Nutella

# {Refreshment & Break Selections}



# Refreshment & Break Packages

*Station Attendants Required*

*Number of Station Attendants needed will depend on actual selections & guest count.*

*Please see your CS Manager for more details.*

## **Smoothies (Select Two)**

*Freshly Made Fruit Smoothies:*

Strawberry and Banana, Pomegranate and Blueberry, Raspberry and Mango  
Coconut and Pineapple, Orange and Blackberry

## **La Siesta**

Corn Tortilla Chips, Roasted Salsa, Pico de Gallo, Guacamole  
Cinnamon-Sugar Tortilla Crisps

## **Matinee**

Parmesan-Truffle Popcorn, Mini Pretzels, Kettle Chips  
Assorted Mini Desserts

## **Fresh Brewed and Iced Coffee Station\***

Italian Biscotti, Mini Chocolate Chip Cookies, Macarons  
Cinnamon Sugar, Vanilla Whipped Cream

Add Made-To-Order Espresso Drinks with One Barista per 50 Guests

## **Victorian Tea\***

Warm Scones, Tea Sandwiches  
Whipped Butter, Assorted Jams, Mini Desserts  
Assorted Hot Teas

## **Mediterranean**

Sundried Tomato and Olive Tapenade, Hummus, Tzatziki  
Vegetable Crudite, Pita Chips, Cracker Bread

## **Vitality**

Berry Skewers, Assorted Fruit Yogurts, Energy and Granola Bars  
Trail Mix, Sliced Fruit, Berry Smoothie  
Vegetable Juices and Fruit Juices

## **Cheese and Charcuterie Station**

Gourmet Cheeses and Cured Meats  
Selection of Olives & Spreads, House Made Pickles, Grilled Vegetables  
Artisanal Breads and Crackers

*Menus noted with an asterisk requires a minimum of 25 guests.*

# Refreshment & Break Packages

## Beverages

- Freshly Brewed Regular and Decaffeinated Coffee .....
- Assortment of Hot Tea .....
- Lemonade .....
- Mint Iced Tea .....
- Bottled Soft Drinks .....
- Bottled Still and Sparkling Mineral Waters .....
- Red Bull .....
- Gatorade .....
- Fruit Juices .....

## Non-Beverages

- Sliced Fresh Seasonal Fruit .....
- Whole Fresh Fruit .....
- Individual Bags of Pretzels, Kettle Chips and Trail Mix .....
- Power and Energy Bars .....
- Candy Bars.....
- Ice Cream Bars .....
- Fruit and Berry Skewers, Honey Yogurt Dip .....
- Italian Biscotti .....
- Oatmeal Raisin, Chocolate Chip, Peanut Butter Cookies.....
- Rice Crispy Treats.....
- Assorted Coffee Cakes.....
- New York Style Bagels with Assorted Cream Cheese .....
- Assorted Muffins or Danishes.....
- Butter and Chocolate Croissants .....
- Vanilla and Chocolate Cupcakes.....



# {Lunch Selections}



# Plated Lunch

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

## Three Course

## Four Course

## Starters

*Choose One Starter for Three Course*

*or*

*Choose Two Starters for Four Course*

Garden Fresh Bruschetta, Roma Tomatoes, Garlic Confit, Basil,  
Aged Parmesan, Balsamic Glaze, Griddled Baguette

Garden Herb & Lemon Grass Risotto, Seasonal Roasted Vegetables, Aged Parmesan, and Chive oil  
Beet Tartare, Lemon Whipped Goat Cheese, Toasted Pecans, Frisée, Balsamic Glaze

White Cheddar Mac & Cheese, Truffle Breadcrumbs, Herbs

Local Fisherman's Ceviche, Pico de Gallo, Lime, Spiced Tortilla Chips *\*Additional per guest*

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Carrot & Ginger Soup, Toasted Coconut, Cilantro

Tomato Bisque, Roasted Garlic Croutons, Aged Parmesan, Basil

Potato Leek Soup, Crispy Shallots, Chive Oil

Heirloom Tomato Gazpacho, Compressed Strawberries, Lemon Oil

Clam Chowder, Smoked Bacon, Corn Bread Croutons, Herbs *\*Additional per guest*

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Garden Mixed Greens Salad, Pickled Red Onion, Heirloom Tomatoes, Cucumbers, Goat Cheese, Sourdough  
Croutons, Lemon Vinaigrette

Wild Arugula Salad, Smoked Bacon, Baby Heirloom Tomato, Sourdough Croutons, Pickled Fresno Chilis,  
Scallions, Buttermilk Ranch

Baby Kale Salad, Quinoa, Dried Cherries, Spiced Pine Nuts, Sweet Potato, Sweet Peppers, Feta, Lemon  
Vinaigrette

Kale Caesar Salad, Black Tuscan Kale, Sourdough Croutons, Sun Dried Tomato, Aged Parmesan, Caesar  
Dressing

Blistered Heirloom Tomato Salad, Mozzarella, Basil Pesto, Pickled Shallot, Balsamic Glaze, Smoked Salt  
Butter Lettuce Wedge Salad, Applewood Smoked Bacon Bits, Baby Heirloom Tomato, Blue Cheese,  
Buttermilk Ranch, Balsamic Glaze, and Chives

Cucumber & Tomato Salad, Mixed Greens, Kalamata Olives, Feta Cheese, Hummus, Pita Croutons, Citrus  
Vinaigrette

# Plated Lunch Cont.

## Entrées

*(Choose One)*

Spiced Crusted Flat Iron, Aged White Cheddar Polenta, Honey Roasted Rainbow Carrots,  
Ancho Chili Red Wine Demi  
Pan Seared Ora King Salmon, Forbidden Rice, Heirloom Carrots, Peas, Coconut Curry  
Pan Seared Local Sea Bass, Garlic Confit Whipped Potatoes, Oven Roasted Tomato & Fennel, Sauce Vierge  
Espresso Rubbed Hanger Steak, Garlic Roasted Haricots Vert, Sweet Corn Purée, Chimichurri  
Rosemary Jidori Chicken Breast, Honey Roasted Rainbow Carrots, Fingerling Potatoes, Arugula Pesto  
Aged Parmesan Rissoto, Wild Mushroom Ragout, Balsamic Glaze, Humboldt Fog Goat Cheese, Basil  
Roasted Cauliflower Steak, Cauliflower Purée, Arugula Pesto, Slow Roasted Tomatoes, Lemon Oil

## Sweet Treats

*(Choose One)*

Strawberry Butter Cake, Honey Scented Chantilly Cream, Strawberry Jam, Mint  
Chocolate Pot De Crème, Cocoa Nibs, Sea Salt, Espresso Whipped Cream  
NY Cheesecake, Luxardo Cherries, Graham Cracker  
Cinnamon Apple Tart, Vanilla Bean Whipped Cream, Salted Caramel, Brown Sugar Streusel  
Seasonal Fruit Tart, Vanilla Crème, Raspberry Coulis  
Lemon Meringue Tart, Raspberry Coulis, Candied Orange  
Four Layered Carrot Cake, Candied Ginger, Toasted Walnuts, Salted Caramel

# Grab & Go Lunch

*Station Attendants Required or boxed individually.*

*Number of Station Attendants needed will depend on actual selections & guest count.*

*Please see your CS Manager for more details.*

## Salads

*(Select One)*

Garden Mixed Greens Salad, Pickled Red Onion, Heirloom Tomatoes, Cucumbers, Goat Cheese, Sourdough Croutons, Lemon Vinaigrette

Kale Caesar Salad, Black Tuscan Kale, Sourdough Croutons, Sun Dried Tomato, Aged Parmesan, Caesar Dressing

Marble Potato Salad, Caramelized Onions, Grain Mustard Dressing, Herbs  
Heirloom Tomato Salad, Mozzarella, Pesto, Pickled Shallots, Balsamic glaze and Basil  
Macaroni Salad, Cucumber, Tomato, Sweet Peppers, Roasted Garlic Dressing, Herbs

## Sandwiches

*(Select Two Sandwich Options for Group)*

*One Sandwich Per Box; Guests Provide Counts in Advance*

Hummus Sandwich, Crisp Apple, Pea Shoots, Tomato, Toasted Pepitas, Avocado, Lemon Vinaigrette, Honey Wheat Bread

Waldorf Chicken Salad, Grapes, Toasted Walnuts, Butter Lettuce, Honey Wheat Bread

Grilled Portobello Sandwich, Arugula, Tomato, Provolone, Roasted Garlic Aioli, Balsamic Glaze, Ciabatta Roll  
Italian Sandwich, Prosciutto, Sopresatta, Coppa, Lettuce, Tomato, Onion, Pepperoncini, Roasted Garlic Aioli, Provolone Cheese, Soft Roll

Roasted Turkey, Smoked Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Avocado Mash, Soft Roll

Roast Beef, Swiss Cheese, Roasted Red Peppers, Lettuce, Horseradish Sauce, Sourdough Bread

Black Forest Ham, Baby Arugula, Carmelized Onion, Gruyere Cheese, Honey Mustard, Soft Roll

Tuna Salad Sandwich, White Cheddar, Lettuce, Tomato, Pickles, Roasted Garlic Aioli, Sourdough Bread  
Grilled Chicken Wrap, Black Beans, Roasted Corn Salsa, Jack Cheese, Lettuce, Lime Crema, Spinach Tortilla

## Sides

*(Select One)*

Seasonal Fruit Salad

House Made Trail Mix

Kettle Potato Chips

## Sweets

*(Select One)*

Salted Caramel Chocolate Brownie with Pecans

Chocolate Chip Cookie

Snickerdoodle Cookie

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

Assortment of Diet and Regular Soft Drinks  
Assortment of Still and Sparking Mineral Waters

For any event under 25 guaranteed guests, there is an additional charge.



# Buffet Lunch

*Station Attendants Required*

*Number of Station Attendants needed will depend on actual selections & guest count.*

*Please see your CS Manager for more details.*

*Served with Freshly Ground Regular and Decaffeinated Coffee*

*Assorted Hot Teas and Iced Tea*

## **Deli Buffet**

Caesar Salad, Little Gems, Garlic Crostini, Parmesan  
Mesclun Greens, Candied Pecans, Pickled Red Onion, Cucumbers, Lemon-Herb Vinaigrette  
Penne Pasta Salad, Kalamata Olives, Sun Dried Tomatoes, Basil, Feta, Balsamic Vinaigrette

Assorted Deli Meats and Artisanal Breads

To Include: Roasted Turkey, Black Forest Ham, Smashed Avocado, Grilled Portobello Mushroom  
Butter Lettuce, Sliced Cheddar, Swiss Cheese, Provolone Cheese, Red Onion, Tomatoes,  
Honey Dijon Mustard, Siracha Aioli, Garlic & Herb Aioli, House Made Butter Pickles

Kettle Potato Chips

Turtle Cookie, Peanut Butter Chocolate Cookie, Flourless Chocolate Brownie

## **The Ranch Barbecue**

Fingerling Potato Salad, Caramelized Onion, Crème Fraiche, Grain Mustard, Chive  
Gem Lettuces, Buttermilk Cheddar Dressing, Cherry Tomato, Chopped Bacon

Gourmet Burger Blend, American Wagyu Hot Dog, BBQ Roasted Chicken Breast

Assorted Cheese, Butter Lettuce, Tomato, Onion

Ketchup, Mustard, Mayo, Relish, BBQ Sauce

Brioche Hamburger And Hot Dog Bun

Grilled Sweet Corn On The Cob

Cinnamon Apple Tart, Lemon Meringue Tart, Mini Cheesecakes

Add Soup du Jour

Add Gourmet Accoutrements

Including Cabernet Bacon Jam, Caramelized Onions, Honey Dijon Mustard, Siracha Aioli, Garlic & Herb Aioli,  
House Made Butter Pickles, Humboldt Fog Goat Cheese, Crumbled Blue Cheese, St. Andre Triple Cream Brie,  
Aged Cheddar, Crispy Bacon

Host "The Ranch Barbeque" in Outdoor Space with One Culinary Attendant per 50 Guests for Made To Order Entrées

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

Assortment of Diet and Regular Soft Drinks

Assortment of Still and Sparking Mineral Waters

# Buffet Lunch

*Station Attendants Required*

*Number of Station Attendants needed will depend on actual selections & guest count.*

*Please see your CS Manager for more details.*

*Served with Freshly Ground Regular and Decaffeinated Coffee*

*Assorted Hot Teas and Iced Tea*

## A Taste of Harvest

Mesclun Greens, Candied Pecans, Pickled Red Onion, Cucumbers, Lemon-Herb Vinaigrette

Caesar Salad, Little Gem, Garlic Crostini, Parmesan

3 Ans Fromage: Aged White Cheddar, St. André Brie, Parmesan, Crispy Prosciutto, Chives, Garlic Panko

Pan Seared New Zealand Salmon, Sautéed Garlic Spinach, Sun Dried Tomato, Beurre Blanc

Garlic Roasted Mary's Chicken, Wild Mushroom, Chicken Jus

Roasted Seasonal Vegetables

Chef's Selection Of Sweet Endings

Add Soup du Jour

## South of the Border

Tortilla Soup, Sour Cream, Tortilla Crisps

Chopped Baby Gem Lettuce, Black Beans, Roasted Corn, Tortilla Crisps, Queso Fresco, Chipotle Ranch

Make-Your-Own Taco Station

Skirt Steak, Shrimp, and Chicken

Sautéed Peppers and Onions, Pico de Gallo, Roasted Salsa, Guacamole, Sour Cream

Shredded Lettuce, Cheddar Cheese, Queso Fresco

Tortilla Chips, Warm Flour and Corn Tortillas

Spanish Rice and Beans

Tres Leches & Cinnamon Churros

Add Over The Top Items

Classic Local Ceviche, Cheese Enchiladas with Salsa Roja, Grilled Mexican Corn, Carnitas (*substitute chicken*)

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

Assortment of Diet and Regular Soft Drinks

Assortment of Still and Sparking Mineral Waters

For any event under 25 guaranteed guests, there is an additional charge.

# Buffet Lunch

*Station Attendants Required.*

*Number of Station Attendants needed will depend on actual selections & guest count.*

*Please see your CS Manager for more details.*

*Served with Freshly Ground Regular and Decaffeinated Coffee*

*Assorted Hot Teas and Iced Tea*

## Italian

Classic Caesar Salad, Shaved Parmesan, Brown Butter Brioche Croutons  
Sun Blistered Heirloom Tomato Salad, Mozzarella, Micro Basil, Basil Pesto, Balsamic Glaze

Creamy Polenta  
Seasonal Vegetable Medley  
Classic Italian Risotto

Chicken Marsala, Wild Mushrooms  
Halibut, Hazelnut Noisette, Parsley, Lemon Juice, Brown Butter Sauce  
Focaccia Bread & Butter, Garlic & Herbs

Chef's Selection of Italian Sweet Endings

## Mediterranean

Cucumber and Tomato Salad, Kalamata Olives, Feta Cheese, Hummus Purée, Pita Chips, Citrus Vinaigrette  
Mixed Green Salad, Feta Cheese, Mixed Berries, Pickled Onions, Garbanzo Beans,  
Cucumber, Lemon & Dill Vinaigrette

Seasonal Vegetable Saffron Risotto  
Red Pepper Israeli Cous Cous

Tandori Chicken Kabob, Chimichurri  
Steak Kabob, Harissa  
Vegan Tofu Skewer with Mixed Vegetables, Chermoula Sauce

*Served With*  
Sundried Tomato and Olive Tapenade, Hummus, Tzatziki, Pita Bread

Chef's Selection Of Sweet Endings

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

Assortment of Diet and Regular Soft Drinks  
Assortment of Still and Sparking Mineral Waters

For any event under 25 guaranteed guests, there is an additional charge.

# {Reception Selections}



# Stationed Hors D'Oeuvres

*\*Station Attendants Required. Number of Station Attendants needed will depend on actual selections & guest count. Please see your CS Manager for more details.*

## Cold

*(Minimum order of 25 pieces per selection)*

Heirloom Tomato Bruschetta, Aged Parmesan, Balsamic Glaze, Garlic Crostini

Vegetable Summer Roll, Sweet Chili Sauce, Cilantro

Caprese Skewers, Heirloom Tomato, Mozzarella, Basil, Balsamic Glaze

Beet Tartar, Whipped Goat Cheese, Lemon Oil

Mediterranean Skewer, Feta, Sun Dried Tomato, Kalamata Olive, Artichoke Heart

Deviled Egg, Crispy Shallot, Capers, Smoked Paprika

La Quercia Prosciutto, Fig Jam, Garlic & Herb Boursin Cheese, Brioche

Smoked Salmon, Herbed Cream Cheese, Everything Bagel Spice, Whole Grain, and Chive

Old Bay Poached Shrimp Cocktail, Chili Cocktail Sauce, Lemon Oil

Curry Chicken Salad, Toasted Coconut, Cilantro, Belgian Endive

Shrimp Summer Roll, Ginger Soy, Toasted Sesame Seeds

Ahi Tuna Lollipop, Blackening Spice, Toasted Sesame Seeds, Ponzu

Lobster Rolls, Roasted Garlic Aioli, Brioche

Scallop Crudo, Agua Chile, Strawberry, Candied Orange

Fisherman's Catch Ceviche, Pico De Gallo, Corn Tortilla Chip

Tuna Poke Cones, Avocado Mousse, Sesame, Scallion

# Stationed Hors D'Oeuvres

*\*Station Attendants Required. Number of Station Attendants needed will depend on actual selections & guest count. Please see your CS Manager for more details.*

## Hot

*(Minimum order of 25 pieces per selection)*

Chicken Satay, Thai Peanut Sauce, Cilantro  
Carnitas Slider, Salsa Verde, Pickle Red Onion, Queso Fresco, Brioche  
Eggplant Parmagiano, Tomato Jam, Micro Basil  
Three Cheese Arancini Bites, Sun Dried Tomato Aioli  
Spanakopita, Feta, Dill, Lemon Oil  
Vegetable Curry Samosa, Cilantro Yogurt Dip  
Wild Mushroom Duxelle in Puffed Pastry, Black Truffle, Parmesan, Basil  
Brie and Pear in a Phyllo Purse

Grassfed Beef Sliders, White Cheddar, Red Wine Onions, Truffle Aioli, Brioche Bun  
Brioche Grilled Cheese, Tomato Bisque Shooter  
Short Rib Slider, Horseradish Crema, Crispy Shallots, Pretzel Bun  
Spiced Hanger Steak Skewers, Chimichurri, Micro Cilantro  
Bacon Wrapped & Stuffed Dates, Boursin Cheese, Balsamic Glaze  
Fried Chicken Slider, Coleslaw, Sriracha Aioli  
Lamb Meatball, Harissa Tomato Sauce, Feta, Basil

Filet Mignon Skewers, Soy, Sesame, and Scallions  
Smoked Bacon Wrapped Scallop, Red Wine Demi  
Lobster Arancini, Aged Parmesan, Roasted Garlic and Truffle Aioli  
Coconut Shrimp Skewers, Sweet and Spicy Chili Sauce  
Jumbo Lump Crab Cake, Old Bay and Lemon Aioli  
Lobster Wonton, Miso Aioli, Sweet Soy, Scallion

# Reception Buffet Stations

*\*Station Attendants Required. Number of Station Attendants needed will depend on actual selections & guest count. Please see your CS Manager for more details.*

## **The Salad Bar**

Wild Rocket Arugula, Spring Garden Mix, Chopped Little Gem, Baby Kale Lettuces  
Shaved Purple Radish, Shaved Carrot, Shaved Fennel  
Assorted Dried Fruits and Nuts, Mixed Berries, Baby Heirloom Tomatoes, Cucumbers  
Crumbled Feta Cheese, Shredded Parmesan, Crumbled Goat Cheese, House Croutons  
Buttermilk Ranch Dressing, Caesar Dressing, Citrus-Herb Vinaigrette

## **Bruschetta Station**

Classic Bruschetta, Roma Tomatoes, Garlic, Onion, Micro Basil  
Eggplant Caponata, Kalamata Olives, Capers, Red Bell Pepper, Micro Basil  
Creamy Mushroom Duxelles, Herbs  
House Made Crostinis, Artisanal Crackers, Parmesan

## **Cheese and Charcuterie Station**

Selection Of Olives & Spreads  
Selection Of Gourmet Cheeses and Fine Cured Meats  
House Pickled Vegetables, Dried Fruits and Nuts, Seasonal Fresh Fruit  
Artisanal Breads and Crackers

## **Wing Station**

Buffalo-Honey Chicken Wings  
Chipotle BBQ Chicken Wings  
Buttermilk Brined Fried Chicken Wings  
Assorted Dipping Sauces

## **Slider Station**

Harvest Burger, Cabernet Bacon Jam, Aged Cheddar, Garlic Aioli, Brioche Bun  
Carnitas, Salsa Verde, Queso Fresco, Cilantro, Brioche Bun

# Reception Buffet Stations

*\*Station Attendants Required. Number of Station Attendants needed will depend on actual selections & guest count. Please see your CS Manager for more details.*

## **Pasta Station**

White Cheddar Mac & Cheese, Truffle Breadcrumbs, Herbs  
Linguine Pomodoro, Confit Garlic, Baby Heirloom Tomatoes, Micro Basil, Parmesan  
Penne, Rustic Marinara, Fresh Basil, Parmesan

Host "The Pasta Station" in Outdoor Space with One Culinary Attendant per 50 Guests for Made To Order Plates

## **Skewer Station**

*(Two of Each Type Prepared Per Person)*

Old Bay & Garlic Sautéed Shrimp  
Hanger Steak, Chimichurri  
Chicken, Gremolata

## **Flatbread Station**

Mozzarella, Extra Virgin Olive Oil, Basil, Tomato  
Sopressata, Pepperoni, Rustic Tomato Sauce, Mozzarella, Parmesan  
Wild Mushroom, Goat Cheese, Mozzarella, Garlic Confit, Fines Herbs  
Arugula, Mozzarella, Prosciutto, Poached Pear, Parmesan

## **Poke Station**

Fresh Tuna & Salmon Poke, Sesame Oil, Sesame Seeds  
Sliced Cucumber, Shredded Carrot, Ginger, Smashed Avocado, Wasabi  
Scallions, Seaweed Salad, Seasonal Diced Fruit  
Sriracha Mayo, Oyster Sauce, Citrus Ponzu, Crispy Shallots  
White Rice, Mixed Greens

## **Seafood Station**

*Served with Sweet Chili Cocktail Sauce, Horseradish, Lemon Wedges, Mignonette*  
Hamachi Crudo with Ponzu, Pickled Fresnos, Pears  
Chilled Shrimp Cocktail  
Lemon Marinated Crab Claws  
Mini Lobster Rolls  
Local Fish Ceviche with Seasonal Preparation and Corn Tortilla Chips

***Minimum 150 pieces***



# Dessert and Coffee Station

*\*Station Attendants Required. Number of Station Attendants needed will depend on actual selections & guest count. Please see your CS Manager for more details.*

*(Select Six)*

## **Cheesecake Flavors**

New York  
Triple Chocolate  
Oreo Cookie  
Crème Brûlée  
Mixed Berries  
Pumpkin

## **Tarts**

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

## **Miscellaneous**

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

## **Miniature Cupcakes**

Double Chocolate  
Red Velvet  
Vanilla Bean  
Cappucino

Freshly Ground Regular and Decaffeinated Coffees, Assorted Hot Teas

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

# { Dinner Selections }



# Plated Dinner

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

**Three Course**

**Four Course**

*Start your Meal with a selection from our Hors D'Oeuvres Menu  
Price Varies*



# Plated Dinner

## Starters

*(Please Select One for Three Course)*

*or*

*(Please Select Two for Four Course)*

Carrot & Ginger Soup, Toasted Coconut, Cilantro  
Tomato Bisque, Roasted Garlic Croutons, Aged Parmesan, Basil  
Potato Leek Soup, Crispy Shallots, Chive Oil  
Heirloom Tomato Gazpacho, Compressed Strawberries, Lemon Oil  
Clam Chowder, Smoked Bacon, Corn Bread Croutons, Herbs *\*Additional per guest*

Garden Mixed Greens Salad, Pickled Red Onion, Heirloom Tomatoes, Cucumbers, Goat Cheese,  
Sourdough Croutons, Lemon Vinaigrette  
Wild Arugula Salad, Smoked Bacon, Baby Heirloom Tomato, Sourdough Croutons, Pickled Fresno Chilis,  
Scallions, Buttermilk Ranch  
Baby Kale Salad, Quinoa, Dried Cherries, Spiced Pine Nuts, Sweet Potato, Sweet Peppers, Feta, Lemon  
Vinaigrette  
Kale Caesar Salad, Black Tuscan Kale, Sourdough Croutons, Sun Dried Tomato, Aged Parmesan, Caesar  
Dressing  
Blistered Heirloom Tomato Salad, Mozzarella, Basil Pesto, Pickled Shallot, Balsamic Glaze, Smoked Salt  
Butter Lettuce Wedge Salad, Applewood Smoked Bacon Bits, Baby Heirloom Tomato, Blue Cheese,  
Buttermilk Ranch, Balsamic Glaze, and Chives  
Cucumber & Tomato Salad, Mixed Greens, Kalamata Olives, Feta Cheese, Hummus, Pita Croutons, Citrus  
Vinaigrette

Garden Fresh Bruschetta, Roma Tomatoes, Garlic Confit, Basil, Aged Parmesan, Balsamic Glaze,  
Griddled Baguette  
Old Bay Poached Wild Shrimp Cocktail, Avocado Mousse, Chili Cocktail Sauce, Cucumber, and Scallion  
Garden Herb & Lemon Grass Risotto, Seasonal Roasted Vegetables, Aged Parmesan, and Chive Oil  
Beet Tartare, Lemon Whipped Goat Cheese, Toasted Pecans, Frisée, Balsamic Glaze  
White Cheddar & Boursin Mac and Cheese, Truffle Breadcrumbs, Herbs  
Tuna Tartare, Avocado Mash, Cucumber, Ginger Soy, Scallion, Wasbi Aioli and Toasted Sesame Seed,  
Wonton Crisps  
Smoked Salmon Rilette, Pickled Shallots, Cured Egg Yolk, Capers, Chives, Baguette  
Local Fisherman's Ceviche, Pico de Gallo, Lime, Spiced Tortilla Chips *\*Additional per guest*

# Plated Dinner Cont.

## Entrées

*(Please Select One)*

Garlic Roasted Jidori Chicken, Spiced Lentils, Herb Roasted Jumbo Asparagus, Tomato Concasse  
Espresso Crusted Prime Filet, Garlic Confit Whipped Potatoes, Honey Roasted Rainbow Carrots, Espresso  
Red Wine Reduction

Pan Seared Ora King Salmon, Saffron Risotto, Slow Roasted Tomatoes, Haricot Verts, Basil Oil  
Tomato Braised Short Ribs, Herb Roasted Jumbo Asparagus, Buttermilk and Chive Whipped Potatoes,  
Red Wine Demi-Glace, Crispy Shallots

Pan Seared Local Sea Bass, Crispy Risotto Cake, Sautéed Rainbow Chard, Marcona Almond & Lemon  
Brown Butter

Pan Seared Ora King Salmon, Forbidden Rice, Heirloom Carrots, Peas, Coconut Curry

Roasted Halibut, Garlic Confit Whipped Potatoes, Roasted Tomato & Fennel, Sauce Vierge  
Spiced Rubbed Prime Flat Iron Steak, Garlic Roasted Haricots Vert, Sweet Corn Purée, Fresno Chili  
Chimichurri

Herb Roasted Jidori Chicken, Honey Roasted Rainbow Carrots, Fingerling Potatoes, Arugula Pesto  
Aged Parmesan Risotto, Wild Mushroom Ragout, Balsamic Glaze, Humboldt Fog Goat Cheese, Basil  
Roasted Cauliflower Steak, Cauliflower Purée, Arugula Pesto, Slow Roasted Tomatoes, Lemon Oil  
Grilled Vegetable Napoleon, Bell Pepper, Squash, Zucchini, Portobello Mushroom, Smoked Romesco  
Sauce, Chive Oil

Zatar Spiced Lamb Loin, Pea Risotto, Roasted Carrots, Mint Pesto

## Duo Entrées

Spiced Rubbed Prime NY Steak, Wild Mushroom Peppercorn Sauce & Pan Seared Sea Bass, Sauce  
Vierge, Buttermilk and Chive Whipped Potatoes, Honey-Spiced Heirloom Baby Carrots

Preserved Lemon and Garlic Roasted Jidori Chicken, Basil-Arugula Pesto & Pan Seared Ora King  
Salmon, Caper Beurre Blanc, Aged Parmesan and Herb Risotto, Roasted Haricot Verts

Espresso Rubbed Prime Filet, Red Wine Demi & Jumbo Wild Prawns, Sauce Bernaise, Roasted Garlic and  
Rosemary Whipped Potatoes, Herb Roasted Jumbo Asparagus

# Plated Dinner Cont.

## Over the Top Selections

Snake River Farms American Wagyu Ribeye, Wild Mushroom and Truffle Risotto, Oven Roasted Brocollini, Red Wine Demi and Bone Marrow Butter  
Pistachio Crusted New Zealand Rack of Lamb, Kaffir Lime and Carrot Purée, Green Bean-Potato Hash, Whole Grain Mustard Jus  
Butter Poached Maine Lobster Tail, Saffron and Asparagus Risotto, Confit Tomatoes, Beurre Fondue  
Pan Roasted Mary's Duck Breast, Parsnip Purée, Smoked Bacon and Honey Glazed Heirloom Carrots, Blackberry-Pinot Noir Gastrique

## Desserts

*(Please Select One)*

Mango-Coconut and Passionfruit Mousse, Raspberry Glaze, Micro Mint  
Strawberry Butter Cake, Honey Scented Chantilly Cream, Strawberry Jam, Mint  
Chocolate Pot De Crème, Cocoa Nibs, Sea Salt, Espresso Whipped Cream  
NY Cheesecake, Luxardo Cherries, Graham Cracker  
Cinnamon Apple Tart, Vanilla Bean Whipped Cream, Salted Caramel, Brown Sugar Streusel  
Seasonal Fruit Tart, Vanilla Crème, Raspberry Coulis  
Flourless Chocolate Cake, Salted Caramel, Vanilla Chantilly Cream  
Lemon Meringue Tart, Raspberry Coulis, Candied Orange  
White Chocolate Café Latte, Espresso Whipped Cream, Shaved Dark Chocolate, Mint  
Four Layered Carrot Cake, Candied Ginger, Toasted Walnuts, Salted Caramel

*\*Station Attendants Required. Number of Station Attendants needed will depend on actual selections & guest count. Please see your CS Manager for more details.*

# Harvest BBQ Buffet Dinner

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

## Starters

Watermelon & Cucumber Salad, Mint, Feta Cheese  
Fingerling Potato Salad, Caramelized Onion, Crème Fraiche, Grain Mustard and Chive  
Gem Lettuces, Buttermilk Cheddar Dressing, Cherry Tomatoes, Applewood Smoked Bacon, Chive

## Sides

Sweet Corn on the Cob, Garlic Chili Lime Butter  
Grilled Pineapple & Mango Salad  
Garlic Roasted Carrots and Grilled Asparagus  
Green Chile Mac & Cheese, Pork Cracklings, Micro Cilantro

## Entrées

Roasted Chicken, Chipotle-Maple BBQ  
Smoked Santa Maria Grilled Tri Tip, Chimichurri  
Honey-Dijon Glazed Salmon

## Desserts

Mini Apple Tart, Key Lime Meringue Tart, Mini Cheesecake

# Harvest Garden Buffet Dinner

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

## Starters

Shrimp Corn & Charred Poblano Bisque  
Garden Salad Mixed Greens, Pickled Red Onion, Pecans, Feta Cheese, Lemon Vinaigrette  
Salade BLT, Bacon Lardons, St. André Brie, Large Heirloom Tomatoes, Arugula, Aged Balsamic and Basil Oil

## Sides

3 Ans Fromage: Aged White Cheddar, St. André Brie, Parmesan, Crispy Prosciutto, Chives, Garlic Panko  
Roasted Brussels Sprouts, Crispy Prosciutto, Candied Pecans, Maple Dijon Vinaigrette  
Grilled Seasonal Vegetable Medley

## Entrées

Grilled NY Strip, Sautéed Rainbow Chard, Bordelaise  
Crispy Salmon, Sautéed Spinach, Sun Dried Tomato Beurre Blanc  
Garlic Confit Airline Chicken, Pan-Seared Wild Mushrooms, White Wine Chicken Jus

## Desserts

Assorted Mini Cheesecakes, Mini Apple Pie and Cake Pops

*\*Station Attendants Required. Number of Station Attendants needed will depend on actual selections  
& guest count. Please see your CS Manager for more details.*

# Land and Sea Buffet Dinner

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

## **Starters**

Potato Leek Soup  
Salade Verte, Pickled Red Onion, Mixed Greens, Endive, Lemon Oil, Chicory Flowers  
Baby Heirloom Tomato & Avocado Salad, Corn, Cucumber, Jalapeno, Cilantro, Feta Cheese

## **Sides**

Roasted Garlic Mashed Potatoes, Butter, Chives  
Seasonal Fruit Salad  
Roasted Provençal Vegetables, Tomatoes, Eggplant, Squash, Leeks

## **Entrées**

Chicken Coq Au Vin, Bacon Lardons, Mushrooms, Red Wine Demi-Glace  
Fine Herb Crusted Flat Iron, Rainbow Swiss Chard, Espresso Balsamic Butter, Crispy Shallots  
Seared Sea Bass, Sautéed Mushrooms and Spinach, White Wine, Carmelized Onion, Marcona Almond Noisette

## **Desserts**

Mini Chocolate Eclairs, Mini Crème Brûlée, Chocolate Ganache

# Coastal Buffet Dinner

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

## **Starters**

Minestrone Soup, Parmesan, Orecchiette, Extra Virgin Olive Oil  
Italian Baby Gem, Pepperoncino, Kalamata Olives, Heirloom Tomato, Parmesan, Oregano Vinaigrette  
Sun Blistered Heirloom Tomato Salad, Mozzarella, Micro Basil, Basil Pesto, Balsamic Glaze

## **Sides**

Creamy Parmesan Polenta, Caramelized Shallots, Rosemary, Toasted Pine Nuts  
Roasted Haricot Vert, Crispy Prosciutto, Baby Heirloom Tomato, Garlic Breadcrumbs, Asiago Cheese  
Seasonal Vegetable Medley

## **Entrées**

Chicken Marsala, Organic Wild Mushrooms, Parmesan, Parsley Chiffonade  
Sea Bass Puttanesca, Capers, Olives, Rustic Tomato Sauce  
Hanger Steak, Rosemary-Balsamic Butter Sauce, Confit Marble Potatoes, Carmelized Onions

## **Desserts**

Mini Cannoli, Mini Tiramisu, Mini Chocolate Fantasy Cake

*\*Station Attendants Required. Number of Station Attendants needed will depend on actual selections  
& guest count. Please see your CS Manager for more details.*



# Laguna Beach Buffet Dinner

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

## **Starters**

Lobster Bisque

Baby Gem Lettuce, Parmesan Lattice, Baby Heirloom Tomato, Garlic Butter Crostini  
Butter Lettuce Wedges, Hard Boiled Egg, Kalamata Olive, Pickled Watermelon Radish, Baby Heirloom  
Tomatoes, Shoestring Potatoes, Market Fresh Ahi Tuna, Lemon-Herb Vinaigrette

## **Sides**

Grilled Asparagus, Parmesan Crispy Prosciutto, Sherry Vinaigrette  
Coastal Succotash, Corn, Tomatoes, Bell Pepper, Dill, Feta, Garlic  
Creamy Lemon & Herb Polenta

## **Entrées**

Roasted New York Strip, Pearl Onion, Wild Mushroom, Red Wine Demi-Glace  
Pan Seared Halibut, Roasted New Potatoes, Tarragon Beurre Blanc  
Garlic Confit Airline Chicken, Sauteed Spinach, Gremolata

## **Desserts**

Chocolate Pot De Crème, Mini Key Lime Tarts, Mini Apple Brown Butter Tarts



# Host Bar Selections

## Beverage Selections

### Liquor

#### Standard

Platinum 7X Vodka  
Spring 44 Gin  
Prarie Organic Gin  
Johnny Walker Red Scotch  
Bacardi Silver  
Jim Bean Black Bourbon  
El Jimador Silver Tequila

#### Premium

Ketel 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

Bottled Still and Sparkling Water  
Bottled Soft Drinks  
Standard Liquor  
Premium Liquor  
Domestic Beer  
Imported Beer  
Craft Beer  
Standard Martinis  
Premium Martinis  
Standard Wines  
Premium Wines