

CREATIVE CUISINE

For every group, every size, every meal



CATERING MENUS
FASHION ISLAND HOTEL

GENERAL INFORMATION

MENUS

Our culinary team offers extensive menu selections and we welcome the opportunity to create a custom-designed menu just for you. Printed menus for your guests can be arranged for an additional fee of \$3 each. *Ask your Catering Manager for details. Table side choice of entrée will increase higher priced entrée by \$30.00.*

SEATING

Rooms will be set according to your instructions. Round tables of 8, 10 or 12 guests are recommended unless otherwise requested.

MEETINGS

Your Catering Manager will be pleased to assist in determining your exact requirements for meeting room set ups.

AUDIO/VISUAL EQUIPMENT

The hotel has an exclusive audio/visual company offering state-of-the-art equipment available on a rental basis for your event or meeting and may be reached at ext. 4970. Please ask your Catering Manager for more information.

MENU TASTINGS

One complimentary tasting is provided for social events with a \$12,000 food and beverage minimum or more. Tastings are hosted for two guests, additional guests will be charged an additional cost per person. Menu selections are required 10 business days in advance of the tasting. Tastings are scheduled Tuesday through Thursday at 11:00 a.m. or 1:00 p.m. *For social events less than a \$12,000 food and beverage minimum, a tasting can be coordinated at a reduced fee.*

ADDITIONAL CHARGES

All prices are subject to a 25% service charge and 7.75% applicable sales tax. Events less than 20 guests are subject to a labor charge of \$175.

SPECIAL SERVICES

Should you require entertainment, floral arrangements or ice carvings, your Catering Manager will be happy to assist you.

SPECIAL OCCASION CAKES

Our Pastry Chef will be happy to design and prepare your wedding cake or other special occasion cake. Pricing begins at \$12 per person. Should you wish to provide your own cake, a \$6 per person cutting fee will apply.

LINEN

We offer floor-length damask linens and white overlays for your event. Custom-designed linens may be arranged for a rental charge.

CHINA

We offer Cielo Bone China and Schott Zwiesel Crystal Glassware to create a clean and contemporary look.

OFF-PREMISE EVENTS

Fashion Island Hotel is also pleased to offer outside event services. Allow Coastal Catering to bring our outstanding service and excellent food to your next home, office, boat or special event.

FINAL GUARANTEE

Final guarantees are due 72 business hours prior to your event date. Should your final guarantee increase more than 3% within 72 hours of your event date, there will be a 20% increase to the menu cost for those additional guests.

For more information, please contact us at 949.760.4926 or events@fashionislandhotel.com

BREAKFAST BUFFETS

Breakfast Includes Regular and Decaffeinated Coffee and a Selection of Hot Teas

CALIFORNIA CONTINENTAL

\$35 per person

Freshly Squeezed Orange & Cranberry Juice

Seasonal Sliced Fresh Fruit & Berries

Pastry Shop Selections of Muffins, Danishes & Croissants

Sweet Butter & Preserves

Yogurt & Assorted Toppings

Regular & Greek Yogurt, Housemade Granola, Fresh Fruit Compote

BUFFET BREAKFAST

\$46 per person for one entrée

\$48 per person for two entrées

Freshly Squeezed Orange & Cranberry Juice

Seasonal Sliced Fresh Fruit & Berries

Assorted Pastry Shop Selections & House-Baked Bagels

Cream Cheese, Sweet Butter & Preserves

ENTRÉE SELECTIONS

Classic Scrambled Eggs *GF*

Farmer's Market Scramble *GF*

Roasted Ratatouille Vegetables, Feta Cheese

Eggs Benedict

Smoked Pork Loin, Hollandaise

(Continued)

Chilaquiles *GF*

Fried Corn Tortillas with Scrambled Eggs, Chorizo, Cotija Cheese & Salsa Verde

House-Baked Cinnamon Raisin Roll French Toast

Fresh Berries & Cream Cheese Frosting

Tahitian Vanilla Blintz

Custard-Filled with Seasonal Fruit Compote

(Select Two)

Applewood-Smoked Bacon

Chicken Apple Sausage

Traditional Pork Sausage

Sliced Smoked Salmon

Tomatoes, Bermuda Onions, Capers

- add \$6 per person

(Select One)

Island Tri-Color Potatoes

Crispy Hash Browns

Corned Beef Hash

Sliced Vine-Ripened Tomatoes & Cottage Cheese

GF indicates gluten-free; VG indicates vegan

Automatic surcharge for groups under 20 guests of \$175. Prices are per person and subject to a 25% taxable service charge and 7.75% sales tax. All food & beverage prices are subject to change without notice.

TO COMPLEMENT YOUR BREAKFAST

BUFFET ENHANCEMENTS

\$108 per dozen | *Minimum One Dozen per Selection*

BREAKFAST SANDWICHES & WRAPS MADE WITH FARM-FRESH EGGS

Sage Biscuit Sandwich

Pork Sausage, White Cheddar, Gravy

Croissant Sandwich

Swiss Cheese, Oven-Roasted Tomato Compote

South-of-the-Border Wrap

Chorizo, Pepper Jack Cheese, Tomatillo Salsa

Farm House Wrap

Applewood-Smoked Bacon, Potato Hash,
Green Onions, Cheddar Cheese

House-Baked Bagels \$60 per dozen
Cream Cheese, Sweet Butter
& Preserves

Seasonal Fruit & Savory Scones \$60 per dozen

Mini Glazed Cinnamon Rolls \$60 per dozen

Blackberry Orange Muffins \$60 per dozen
Vegan, Gluten-Free

Churro Morning Buns \$60 per dozen

Assorted Cold Cereals \$5 per person
Non-Fat & Reduced Fat Milk

Fresh Fruit Smoothies \$6 each

Hot Oatmeal \$8 each
Raisins & Brown Sugar

Individual Yogurt Parfaits
Berry & Yogurt Parfaits \$10 each

ACTION STATIONS

PANCAKE STATION*

\$16 per person

Gluten-Free available for additional \$3 per person

Fluffy Buttermilk Pancakes

Sliced Bananas, Fresh Berries, Toasted Coconut,
Chocolate Chips, Nuts, Whipped Cream
& Maple Syrup

**Minimum 25 Guest Charge, Required Chef Attendant Fee \$175*

BISCUIT BAR

\$18 per person

House-Made Buttermilk Biscuits

Country-Style Sausage Gravy, Shrimp Etouffee,
Three Cheese Sauce

TOAST BAR

\$18 per person

Assorted Artisan Breads

Fresh Avocado, Bacon, Perlini Mozzarella, Tomatoes,
Onions, Arugula, Herbed Goat Cheese, Roasted Garlic
Cream Cheese, Balsamic

OMELET & SCRAMBLE STATION*

\$20 per person

Farm-Fresh Eggs, Ham, Chorizo, Smoked Bacon,
Mushrooms, Onions, Bell Peppers, Tomatoes, Spinach,
Asparagus, Cheddar Cheese,
Pepper Jack Cheese, Feta Cheese

(Select Three)

Herb Marinated Shrimp, Smoked Salmon,
Braised Short Rib, Maine Lobster,
Dungeness Crab Meat, Pancetta
- add \$8 per person

ENHANCEMENTS:

\$8 per person (choose 2)

Salmon Rilette, Tomato Pancetta Jam,
Crab Sofrito or Fig Agrodolce

*Add a Chef attendant to prepare poached eggs
and/or fried eggs over easy to order*

\$175 Chef Fee, \$2 per person

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PLATED BREAKFAST

Breakfast Includes Assorted Pastry Shop Selections, Freshly Squeezed Orange Juice,
Regular and Decaffeinated Coffee and a Selection of Hot Teas.

TO BEGIN *(Select One)*

Seasonal Sliced Fresh Fruit & Berries

Yogurt Parfaits with Granola & Fresh Fruit Layers

BREAKFAST ENTRÉES *(Select One)*

Eggs Benedict \$42 per person
(Choose One)

Smoked Pork Loin

Californian with Avocado & Tomato

Smoked Salmon

Warm Quiche \$40 per person
(Choose One)

Lorraine: Bacon & Cheese

Provençal: Spinach & Cheese

Wild Mushroom

Organic Baby Lettuces, Herb Vinaigrette
Whole Roasted Vine-Ripened Tomato

Loco Moco \$40 per person
(Choose One)

Classic Beef Patty with Brown Gravy

Lechon Asado with Mojo Criollo

Portabello Steak with Bearnaise

All served over Japanese Sticky Rice & Beans
with Over Easy Egg

Farmer's Market Scramble GF \$38 per person
Roasted Ratatouille Vegetables
Feta Cheese, Island Tri-Color Potatoes
Whole Roasted Vine-Ripened Tomatoes

Huevos Rancheros GF \$36 per person
Scrambled Eggs
Crispy Corn Tortilla, Tomato Salsa
Refried Beans
Avocado & Sour Cream

American Breakfast GF \$35 per person
Scrambled Eggs,
Applewood-Smoked Bacon,
Island Tri-Color Potatoes,
Whole Roasted Vine-Ripened Tomatoes

Tahitian Custard Blintz
with Seasonal Fruit Compote \$33 per person
Island Tri-Color Potatoes
Applewood-Smoked Bacon

House-Baked Cinnamon
Raisin Roll French Toast \$32 per person
Fresh Berries &
Cream Cheese Frosting

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ISLAND BRUNCH

Brunch Includes Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea and a Selection of Hot Teas. \$79 per person

STARTING WITH

Freshly Squeezed Orange & Cranberry Juice

Seasonal Sliced Fresh Fruit & Berries

Assorted Pastry Shop Selections
& House-Baked Bagels
Cream Cheese, Sweet Butter & Preserves

Sliced Smoked Salmon
Tomatoes, Bermuda Onions, Capers

Caprese Salad *GF/VG*
Fresh Mozzarella, Heirloom Tomatoes
Lemon Basil Vinaigrette

Organic Baby Lettuce Salad
Roasted Tomatoes, Farro, Cucumbers, Carrots
Herb Balsamic or Bleu Cheese Dressing

BREAKFAST ENTRÉES

(Select One)

Farmer's Market Scramble *GF*
Roasted Ratatouille Vegetables, Feta Cheese

Eggs Benedict
Smoked Pork Loin, Hollandaise

Chilaquiles *GF*
Fried Corn Tortillas with Scrambled Eggs
Chorizo, Cotija Cheese & Salsa Verde

House-Baked Cinnamon Raisin Roll French Toast
Fresh Berries & Cream Cheese Frosting

Classic Scrambled Eggs *GF*

BREAKFAST SIDES

(Select Two Each)

Applewood-Smoked Bacon | Turkey Bacon
Chicken Apple Sausage | Traditional Pork Sausage
Island Tri-Color Potatoes | Crispy Hash Browns
Corned Beef Hash
Sliced Vine-Ripened Tomatoes & Cottage Cheese

LUNCH ENTRÉES *(Select Two)*

Filet of Beef Medallions
Roasted Shallots, California Red Wine Sauce

Buttermilk Fried Chicken & Cheddar Waffle
Chipotle Syrup

Pork Loin with Maple Jus
Seasonal Fruit

Farmer's Market Seasonal Vegetable Medley

MINI DESSERT DISPLAY *(Select Two)*

Salted Caramel Torte, Mixed Berry Shooter,
Banana Nutella Cake, Lemon Parfait,
Coconut Chocolate Tart

ENHANCE YOUR BRUNCH

Assorted Sushi Rolls & Nigiri
\$7 per piece | *100 piece minimum*

Slow Roasted Prime Rib
Natural Jus, Horseradish Cream
House Baked Brioche Rolls
\$435 | *Each Serves 35 Guests*
Required Carving Chef Attendant Fee \$175

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charge and 7.75% sales tax. All food & beverage prices are
subject to change without notice.*

REFRESHMENTS & MORE

Minimum 10 Guests or 1 Dozen.

MORNINGS Á LA CARTE

Whole Fresh Fruit	\$3 each
Individual Assorted Yogurt	\$4 each
Individual Assorted Greek Yogurt	\$6 each
Fresh Fruit Smoothies	\$6 each
Sliced Seasonal Fresh Fruit & Berries	\$10 per person
Yogurt Parfaits with Granola & Fresh Fruit Layers	\$10 each
Hard Boiled Farm-Fresh Eggs	\$36 per dozen
Homemade Muffins, Danishes & Croissants	\$60 per dozen
House-Baked Bagels	\$60 per dozen
Seasonal Fruit & Savory Scones	\$60 per dozen
Mini Glazed Cinnamon Rolls	\$60 per dozen
Pecan Sticky Buns	\$60 per dozen
Churro Morning Buns	\$60 per dozen

AFTERNOONS Á LA CARTE

Assorted Candy Bars	\$4 each
Individual Bags of Chips, Pretzels & Peanuts	\$5 each
Assorted High Protein & Energy Bars	\$6 each
Deluxe Mixed Nuts	\$8 per person
Tortilla Chips, Guacamole, Salsa & Sour Cream <i>GF</i>	\$10 per person

California Vegetable Crudités with Assorted Dips <i>VG</i>	\$12 per person
Assorted Crisp Cereal & Marshmallow Treats	\$48 per dozen
Assortment of House-Baked Cookies	\$60 per dozen
Assortment of Fudge Brownies & Cream Cheese Blondies	\$60 per dozen
Hot Jumbo Pretzels with Assorted Mustards	\$60 per dozen
Gourmet Tea Sandwiches	\$72 per dozen

BEVERAGES CHARGED ON CONSUMPTION

Freshly Brewed Regular & Decaffeinated Coffee & a Selection of Hot Teas	\$85 per gallon
Freshly Squeezed Juices	\$30 per carafe \$55 per gallon
Lemonade	\$40 per gallon
Soft Drinks & Mineral Water	\$5 per drink
Antioxidant-Infused Water	\$6 per drink
Individual Bottles of Starbucks® Frappuccino, Cafe Latté & Espresso	\$7 per drink
Classic & Sugar-Free Red Bull®	\$7 per drink

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SPECIALTY BREAKS

Minimum Charge of 10 Guests per Break Will Apply.

THE COOKIE JAR

\$18 per person

Chocolate Chunk Chip
Oatmeal Raisin
Peanut Butter
Snicker Doodles
Regular & Chocolate Milk

All cookies are freshly baked and served warm.

GOURMET POPCORN BAR

\$18 per person

Chocolate Candies
Freshly Popped Popcorn
Honey-Roasted Peanut
Peanut Butter Candies
Sweet & Savory
Flavored Toppings

CUPCAKE BREAK

\$18 per person

(Select Three)

Banana & Nutella
Traditional Red Velvet
Chocolate Salted Caramel
Strawberry & Cream
Lemon-Blueberry
Carrot Cake & Cream Cheese

PERK-U-LATER

\$20 per person

Individual Bottles of Double Shot Espresso
Assorted Chilled Starbucks Frappuccinos
Assorted Chilled Tazo Teas
Chocolate-Dipped Graham Crackers
Freshly Baked Biscotti

ISLAND FITNESS

\$20 per person | VG

Fresh Fruit Smoothies
Seasonal Sliced Fresh Fruit & Berries
Housemade Trail Mix
Housemade Peanut Butter Granola Bars
Iced Fruit Tea Infusions

BUILD-YOUR-OWN TRAIL MIX

\$18 per person | VG

Banana Chips
Yogurt-Covered Raisins
Maple-Roasted Walnuts
Honey-Roasted Peanuts
Dried Cranberries
Dried Cherries
Chocolate Chips
Shredded Coconut

THE STADIUM BREAK

\$22 per person

Roasted Peanuts
Caramel Corn
Chips, Salsa, Nacho Cheese Sauce
Jumbo Hot Pretzels
Miniature Beef Franks

CHEESE BOARD

\$18 per person

Imported Artisanal Cheese
Assorted Dried Fruits
Freshly Baked Country Breads
Tuscan-Marinated Olives & Peppers
Fresh Hummus with Pita Chips

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ISLAND BUFFET LUNCH

Lunch Includes Freshly Baked Ciabatta Rolls and Pretzel Bread, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas. \$72 per person for two entrées | \$80 per person for three entrées

SOUPS & SALADS (Select Three)

Vine-Ripened Tomato Soup *GF/VG*
Herb Oil Emulsion

Potato & Leek Soup *GF*
Truffle Essence

New England Clam Chowder
Applewood-Smoked Bacon, Red Bliss Potatoes

Tortilla Soup *GF*
Roasted Corn, Chicken, Crispy Tortillas

Island Cobb Salad *GF*
Chicken, Crispy Prosciutto, Hard-Boiled Egg,
Bleu Cheese, Avocado, Herb Dressing

Classic Caesar Salad
Herb Croutons, Parmesan

Organic Baby Lettuce Salad *GF*
Roasted Tomatoes, Cucumbers, Carrots
Herb Balsamic or Bleu Cheese Dressing

Caprese Salad *GF*
Fresh Mozzarella, Heirloom Tomatoes,
Lemon Basil Vinaigrette

Wild Arugula & Frisée Salad *GF*
Mandarin Oranges, Dried Tart Cherries,
Candied Pecans, Jerez Sherry Vinaigrette

Farfalline Pasta Salad
Grilled Vegetables, Italian Dressing

ENTRÉE SELECTIONS

Filet of Beef Medallions *GF*
Roasted Shallots, California Red Wine Sauce

Red Wine Braised Short Ribs *GF*
Gremolata, Mirepoix, Natural Jus

Herb Roasted Flank Steak *GF*
Blistered Baby Heirloom Tomatoes, Chimichurri

Chicken Parmesan
Mozzarella Cheese, Puttanesca Sauce

Roasted Chicken Breast *GF*
Fried Parsley, Citrus Caper Sauce

Seared Salmon *GF*
Lemon Supremes, Lemon Beurre Blanc

Sea Bass *GF*
Roasted Mushroom, Truffle Cream

Roasted Mahi Mahi *GF*
Pickled Onion, Blood Orange Beurre Blanc

Seasonal Vegetarian Ravioli
Heirloom Tomato, Basil Sauce

SIDES (Select Two)

Farmer's Market Seasonal Vegetable Medley *GF*

Roasted Heirloom Cauliflower *GF*

Roasted Vegetable Ratatouille *GF*

Seasonal Rice Pilaf *GF* | Mashed Potatoes *GF*

MINI DESSERTS (Select Three)

Chocolate Tarts

Strawberry Cake

Apple Crisp Tarts

Vanilla Crème Brûlée *GF*

Mango Panna Cotta *GF*

Salted Caramel Torte

Seasonal Fruit Tarts

Espresso Pot de Crème *GF*

Banana Nutella Cake

Lemon Cream Puff

Caramel Pecan Cheesecake

Chocolate Raspberry Tart

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LUNCHEON BUFFETS

Lunch Includes Freshly Baked Ciabatta Rolls and Pretzel Bread, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas.

BACK BAY BBQ BUFFET

\$70 per person

Island-Style Coleslaw *GF*
Lemon & Pepper Spices

Organic Field Greens *GF*
Fresh Strawberries, Local Chevre, Toasted Almonds,
Red Wine Dressing

Cornbread & Buttermilk Biscuits

Slow-Cooked BBQ Beef Brisket *GF*

BBQ Grilled Chicken Breast *GF*

Roasted Hot Link with Carmelized Onion
& Peppers *GF*

Homemade Creamy Macaroni & Cheese
Topped with Toasted Bread Crumbs

Corn Cobettes with Smoked Butter *GF*

Banana Pudding with Vanilla Wafers

Double Chocolate Fudge Cupcakes

ON THE BORDER BUFFET

\$68 per person

Tortilla Soup *GF*
Roasted Corn, Chicken & Crispy Tortillas

Santa Fe Salad *GF*
Diced Tomatoes, Charred Corn, Red Onions,
Roasted Bell Peppers, Crispy Tortillas,
Cumin-Cilantro Dressing

House-Made Tortilla Chips *GF*
Salsa, Guacamole, Sour Cream

Beef and/or Chicken Fajitas *GF*
Grilled Peppers, Onions

Cilantro & Lime Marinated Mahi Mahi *GF*

Black Beans & Cilantro Cumin Rice *GF*

Warm Flour & Corn Tortillas,
Shredded Cheese, Cabbage, Onion,
Cilantro, Limes, Salsa Verde, Roja

Cinnamon Chocolate Tarts

Classic Flan *GF*

Tres Leches Cake

ENHANCE YOUR BUFFET

\$7 per person (choose one)

Shrimp Enchiladas with Salsa Verde

Pork Tamales with Mole

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SPECIALTY LUNCHEON BUFFETS

Lunch Includes Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas.

SANDWICHES, SOUP & SALAD

\$58 per person

Organic Baby Lettuce Salad *GF*

Roasted Tomatoes, Cucumbers, Carrots,
Herb Balsamic or Bleu Cheese Dressing

Island Pasta Salad

Rotini Pasta, Perlini Mozzarella, Torn Basils

Vine-Ripened Tomato Soup *GF*

Herb Oil Emulsion

Housemade Potato Chips

PRE-MADE SANDWICHES

(Select Three)

Roasted Beef

Cheddar Cheese, Lettuce,
Tomato Roasted Shallot Aioli

Grilled Chicken

Cheddar Cheese, Avocado, Arugula, Tomato

Smoked Turkey

Caramelized Onions, Swiss Cheese
Lettuce, Tomato

Ham & Swiss Cheese

Lettuce, Tomato

Grilled Vegetable

Selection of Cheeses, Bell Peppers, Eggplant,
Zucchini, Basil Aioli

Fudge Brownies

Sugar Cookies

Substitute Pre-Made Wraps - add \$3 per person

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PLATED LUNCH SELECTIONS

Three-Course Lunch Includes Choice of a Starter, Entrée and Dessert, Freshly Baked Ciabatta Rolls and Pretzel Bread, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas.

STARTERS

(Choice of Soup or Salad)

SOUPS

Vine-Ripened Tomato Soup *GF*

Herb Oil Emulsion

Spiced Corn Bisque

Huitlacoche Purée

Potato Leek Soup *GF*

Truffle Essence

Caramelized Onion & Forest Mushroom Bisque

Porcini Creme

SALADS

Compressed Watermelon Salad *GF*

Wild Arugula, Chèvre, Balsamic Reduction,

White Balsamic Dressing

Arugula & Mache Salad with Marcona Almonds *GF*

Dried Tart Cherries, Baby Heirloom Tomatoes,

Shaved Manchego, Sherry Orange Vinaigrette

Roasted Baby Beet Salad *GF*

Watermelon, California Chevre,

Citrus Vinaigrette, Aged Balsamic

Classic Caesar Salad

Herb Croutons, Parmesan

Organic Baby Lettuce Salad *GF*

Roasted Tomatoes, Cucumbers, Carrots,

Herb Balsamic Dressing

Little Gems Lettuce

Asparagus, Shaved Cheese, Croutons, Caesar Dressing

Heirloom Tomato Salad

Burrata Cheese, Petite Basil Salad, White Balsamic,

Balsamic Reduction

Baby Kale Salad with Dried Figs

Baby Tomatoes, Humboldt Fog Cheese,

Lemon Honey Vinaigrette

ENTRÉE SELECTIONS

Sage-Roasted Chicken Breast \$56 per person
on Garlic Risotto Cake

Aromatic Vegetables, Preserved Lemon Vinaigrette

Rosemary-Brined Chicken Breast \$56 per person
on Marble Potatoes *GF*

Root Vegetables, Haricot Verts,
Forest Mushroom Cream

Braised Short Ribs \$58 per person
on Horseradish Potato Purée *GF*

Sautéed Garlic Spinach, Mirepoix
Natural Braising Jus

Furikake Crusted Salmon \$58 per person

Togarashi Rice, Buckwheat Soba,
Braised Bok Choy, Citrus Dashi

Filet Mignon on Crushed \$70 per person
Fingerling Potato Cake *GF*

Roasted Market Vegetables, Red Wine Reduction

Sea Bass on Beluga Lentils *GF* \$70 per person

Ragout of Asparagus, Mushrooms

Truffle Vinaigrette

ENTRÉE SALAD SELECTIONS

Asian Chicken Salad \$44 per person

Grilled Marinated Chicken, Edamame,
Cashews, Wontons, Tamarind Dressing

Poached Salmon Salad *GF* \$46 per person

Cranberry Quinoa, Mâché, Orange Vinaigrette

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*Multiple entrée selections are limited to two entrées
and will be charged at the higher priced entrée.*

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charge and 7.75% sales tax. All food & beverage prices are
subject to change without notice.*

PLATED LUNCH SELECTIONS

Three-Course Lunch Includes Choice of a Starter, Entrée and Dessert, Freshly Baked Ciabatta Rolls and Pretzel Bread, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas.

VEGETARIAN ENTRÉE OPTIONS

Pricing Based on Main Entrée Selection

Miso Caramel Tofu *VG*

Ginger-Scented Jasmin Rice, Soy Bok Choy,
Spicy Ponzu Beurre Blanc

Butternut Squash Ravioli

Roasted Seasonal Vegetables, Toasted Walnuts,
Sage Cream

Smoked & Blackened Tofu *VG*

Citrus Quinoa, Braised Mustard Greens,
Garlic Seasonal Vegetables

Seasonal Vegetable Stack *GF/VG*

Quinoa, Herb Garlic Emulsion

Spaghetti Squash *GF/VG*

Roasted Red Pepper Emulsion, Blistered Tomatoes

Confit Cauliflower *GF/VG*

Saffron Rice, Sliced Almonds, Roasted Cherry
Tomatoes with Chimichurri

DESSERTS

Coconut Panna Cotta *GF*

Raspberry Compote

Raspberry Pistachio Cake *GF*

Fresh Berries

Apple & Almond Tart

Vanilla Ice Cream, Caramel Sauce

Strawberry Lemonade

Lemon Cake, Whipped Cream

Fresh Berries in a Dark Chocolate Cup *GF*

Whipped Cream, Raspberry Coulis

Dark Chocolate Crèmeux

Fresh Raspberries, Chocolate Crumb

White Chocolate Dome

Chocolate Buttermilk Cake, Strawberry Coulis

Vanilla Crème Brûlée Tart

Fresh Berries

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BOXED LUNCH SELECTIONS

Minimum Charge of 12 per Selection. Note: A Charge will be added to Deliver Boxed Lunches Off-Property.

SALAD SELECTIONS

Asian Chicken Salad \$39 per person

Soy-Marinated Chicken Breast,
Crispy Vegetable Salad,
Edamame, Fried Wontons,
Ginger Tamarind Dressing

Chicken Caesar Salad \$39 per person

Roasted Chicken, Caesar Dressing,
Shaved Reggiano, Herb Croutons

Island Chopped Salad *GF* \$39 per person

Crisp Romaine, Chicken,
Salami, Mozzarella, Tomatoes
Herb Dressing

Cajun Steak Salad *GF* \$39 per person

Medallions of Beef,
Shaved Romaine Lettuce, Wild Arugula,
Red Onions, Baby Tomatoes,
Chipotle-Cilantro Dressing

SANDWICH SELECTIONS

Grilled Chicken Sandwich \$39 per person

Cheddar Cheese, Avocado, Arugula,
Tomato on Herb Focaccia Bread

Grilled Vegetable Sandwich \$39 per person

Selection of Cheeses, Bell Peppers,
Eggplant, Zucchini & Basil Aioli
on Herb Focaccia Bread

Smoked Turkey Sandwich \$39 per person

Swiss Cheese, Caramelized Onions,
Lettuce, Tomato
on Herb Focaccia Bread

Peppered Prime-Roasted \$39 per person

Beef Sandwich

Cheddar Cheese, Lettuce & Tomato with
Roasted Shallot Aioli on Herb Focaccia Bread

INCLUDED WITH LUNCH

1 Bottle of Water, Choice of Chips and a Cookie

(Select One)

Terra Chips

Sun Chips

Salt & Black Pepper Kettle Chips

(Select One)

Chocolate Chip Cookie

Fudge Brownie

Chocolate Dipped Graham Cracker

Coconut Macaroon

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HORS D'OEUVRE SELECTIONS

Priced per Piece, Minimum Order of 25 Pieces per Item.

COLD SELECTIONS

MEATS

Carne Adovada Tenderloin, Housemade Guacamole, Tortilla Chip <i>GF</i>	\$7
Serrano Ham & Sweet Melon in a Cucumber Cup <i>GF</i>	\$7
Roast Beef with Herb Cheese Mouse & Asparagus on Toast Point	\$8
Peppered Beef Tenderloin on Rosemary Sourdough, Horseradish Aioli	\$8

SEAFOOD

Grilled Ginger Shrimp, Cucumbers & Wasabi	\$7
Pancake of Smoked Salmon, Crème Fraîche & Caviar	\$7
Smoked Salmon on a Savory Cheesecake	\$7
Ahi Tartare in a Sesame Cone with Wasabi Aioli	\$8
Maine Lobster Medallion, Lobster Tarragon Butter	\$9
Seared Hamachi, Watermelon Radishes, Shiso & Ponzu Sauce	\$9

POULTRY

Curry Chicken Salad, Baby Tomatoes on Herb Crostini	\$6
Grilled Chipotle Chicken, Spicy Avocado Mousse	\$6
Moroccan Chicken Stew with Baby Tomatoes, Hummus in a Filo Cup	\$7
Smoked Duck in Wonton Cup with Mango Chutney	\$7

VEGETARIAN

Brie Cheese & Strawberries on White Toast	\$6
Canapé of Stilton Cheese, Gala Apple & Roasted Pecan	\$6
Crostini with Olive Tapenade & Roma Tomatoes <i>VG</i>	\$6
Perlini Cheese & Heirloom Tomato Salad <i>GF/VG</i>	\$6
Heirloom Tomato Gazpacho <i>GF/VG</i>	\$7
Jicama & Mango Pico de Gallo, Chile Limon on Cucumber Cup <i>GF/VG</i>	\$7

HOT SELECTIONS

MEATS

Hawaiian Kalua Pork Lumpia with Pineapple BBQ Sauce	\$7
Herb-Marinated Beef Skewer, Red Wine Sauce <i>GF</i>	\$7
Mini Beef Slider with Cheddar Cheese & Grilled Onions	\$7
Miniature Beef Wellington, Red Wine Sauce	\$8
Lamb Albondigas, Mint Chimichurri	\$8
New Zealand Lamb Chop, Merlot Sauce <i>GF</i>	\$9

SEAFOOD

Shrimp & Vegetable Spring Roll with Ponzu Aioli	\$7
Coconut Shrimp & Spicy Mango Dipping Sauce	\$8
Panchetta Wrapped Shrimp, Spiced Maple <i>GF</i>	\$9
Maryland Crab Cakes with Cajun Remoulade	\$9
Salmon Tempura Roll	\$9

POULTRY

Asian Chicken Satay with Peanut Sauce	\$6
Chicken Spring Roll with Cilantro & Avocado Cream	\$7
Chicken Pot Sticker with Ginger Soy Sauce	\$8
Chicken & Pork Belly Meatball with Hoisin BBQ Sauce	\$8

VEGETARIAN

Baked Brie in Phyllo Topped with Walnuts	\$6
Potato Samosas with Cilantro-Mint Chimichurri	\$7
Steamed Vegetable Pot Sticker with Ginger Soy Sauce	\$7
Truffle Arancini with Mushrooms, Parmesan Cream Sauce <i>GF</i>	\$8
Cheese-Stuffed Squash Blossom with Saffron Aioli	\$10

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SPECIALTY STATIONS

Minimum Charge of 25 Guests per Station will Apply. Maximum Two-Hour Duration. Stations are Prepared for the Full Guarantee of Guests. Minimum Two Stations Required When not Accompanying a Dinner Service.

GOURMET FRY BAR

\$16 per person

Truffle Parmesan Fries, Traditional French Fries, Sweet Potato Fries *GF*
Ranch Dressing, Ketchup, Roasted Shallot Aioli
Dipping Sauces

STREET TACOS

\$25 per person

Optional Chef Attendant Fee \$175

Select Three Taco Meats: Chicken al Pastor, Fresh Seasonal Fish, Carne Asada or Carnitas

Corn & Flour Tortillas, Shredded Cheese

Cabbage, Onions, Cilantro, Limes, Salsa Verde & Roja

Tortilla Chips with Salsa, Guacamole, Sour Cream

MAC & CHEESE BAR

\$22 per person

*Optional Chef Attendant Fee \$175***

Elbow Macaroni Pasta

Choice of Two Sauces: Aged Sharp Cheddar White Cheddar & Truffle | Bleu Cheese

Smoked Mozzarella | Pepper Jack & Roasted Chiles

Personalized Mix-Ins: Grilled Chicken | Short Rib Bacon | Mushrooms, Italian Sausage, Caramelized Onions | Tomatoes | Sweet Peas

Topped with Herb Bread Crumbs

BURRATA BAR

\$23 per person

Locally Sourced Fresh Burrata Cheese

(Served Individually)

Toppings: Flavored Salts, California Olive Oil, Balsamic Vinegar, Marinated Tomatoes, Chutneys, Selection of Artisan Breads

ARTISAN PIZZA *(Select Three)*

\$25 per person

\$30 per person | Wood Fired Pizza*

Margherita with Fresh Basil & Tomatoes

Classic Pepperoni

Mexican with Chorizo, Roasted Bell Peppers, Onions, Cilantro

Truffle Mushroom Medley, Roasted Garlic, Chevre Cheese

Farmer's Market Vegetables, Chevre Cheese, Pesto Sauce

Hawaiian-Style with Pineapple & Pork

Northern Californian with Prosciutto

Truffle & Arugula

SLIDER STATION *(Select Three)*

\$30 per person | *Optional Chef Attendant Fee \$175*

House-Made Potato Chips

Angus Beef with Sharp Cheddar & Caramelized Onions

Chicken & Applewood-Smoked Bacon with Swiss & Avocado

BBQ Pulled Pork with Coleslaw

Mediterranean Lamb with Yogurt Dill

Meatball with Smoked Mozzarella & Marinara

Assorted Brioche Buns, Pickles, Dijon,

Grain Mustard, Ketchup

SMOTHERED BAR

\$26 per person

Tater Tots, French Fries, House-Made Chips

Sauces: Chili, Cheese Sauce, Brown Gravy

Toppings: Cheese Curds, Applewood Smoked Bacon, Scallions, Jalapeños, Crispy Shallots

**\$250 Equipment Fee and 50 Person Minimum*

***One Required Chef Attendant per 50 People*

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SPECIALTY STATIONS

Minimum Charge of 25 Guests per Station will Apply. Maximum 2-Hour Duration. Stations are Prepared for the Full Guarantee of Guests. Minimum Two Stations Required When not Accompanying a Dinner Service.

LET US WRAP

\$29 per person | *Optional Chef Attendant Fee \$175*

Stir-Fried Steak, Scallions & Garlic

Grilled Chicken, Mushrooms, Green Onions & Water Chestnuts

Marinated Tofu, Shiitake Mushrooms & Green Onions

Crisp Lettuce Cups

Assorted Dipping Sauces & Hot Mustard

MASH BAR

\$28 per person

Cauliflower, Yukon Gold Potatoes & Sweet Potatoes

Sauces: Turkey Gravy & Beef Bourguignon

Toppings: Duck Confit, Crumbled Blue Cheese, Fried Chicken Bites, Cheddar Cheese, Applewood Smoked Bacon, Tobiko Caviar, Bay Shrimp

POKE STATION

\$32 per person

Required Chef Attendant Fee \$175

Choose Two Proteins: Ahi Tuna, Salmon, Shrimp, Hamachi with Sticky Rice

Sauces: Classic, Spicy, Ponzu

Toppings: Scallions, Daikon, Pickled Ginger, Seaweed Salad, Masago, Mandarin Oranges, Furikake, Wasabi, Sesame Seeds

PEKING DUCK & DIM SUM

\$35 per person

*Required Chef Attendant Fee \$175 per 50 People
50 Person Minimum*

Carved-to-Order Peking Duck with Moo Shu's & Hoisin

Chicken Pot Stickers

Vegetarian Pot Stickers

Har Gow Shrimp & Pork Siu Mai Steamed Dumplings

Soy Sauce, Sweet Chili & Spicy Garlic Sauces

TAMALE STATION *(Select Two)*

\$26 per person | *Required Chef Attendant Fee \$175*

Pan-Griddled Tamales *GF*

Choice of Beef, Chicken, Pork or Cheese

Served with Mole Sauce & Assorted Salsa Bar

SUSHI DISPLAY

\$7 per piece

Optional Japanese Chef Attendant Fee \$250

*Minimum 3 Pieces per Person Recommended
100 Pieces Minimum Order*

Assorted Freshly Made Sushi Rolls & Nigiri

Pickled Ginger, Wasabi, Soy Sauce

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SPECIALTY STATIONS

Minimum Charge of 25 Guests per Station will Apply. Maximum Two-Hour Duration. Stations are Prepared for the Full Guarantee of Guests. Minimum Two Stations Required When not Accompanying a Dinner Service.

DISPLAYS

Crudités of
Garden Vegetables *GF* \$12 per person
Pepper Herb & Roquefort Dips

Grilled, Chilled Mediterranean
Vegetables *GF* \$12 per person
Balsamic, Herbs

Domestic & Imported Cheeses \$25 per person
French Brie, Spanish Manchego,
Maytag Bleu, Gruyere, Swiss,
Garlic Herb Boursin, Tillamook Cheddar,
Black Peppered Fresh Chevre,
Smoked Gouda, Grapes,
Walnuts, Dried Fruits,
Fresh Country Breads, Assorted Crackers

Charcuterie \$28 per person
Artisan Salami to Include Prosciutto,
Salami, Capicola, Bresaola, Mortadella,
Olives, Pepperoncini, Sliced Baguettes & Rolls

ICED SEAFOOD DISPLAY

Served with Cocktail Sauce, Lemon Wedges,
Horseradish and Mignonette

Jumbo Gulf Prawns *GF* \$18 per person
3 pieces per Person

Fruit de Mer *GF* \$45 per person
7 Pieces per Person

Jumbo Gulf Prawns,
Fresh-Shucked Oysters,
King Crab Legs,
Clams on the Half Shell

Lobster Tails *GF* Market Price

CARVING STATIONS

Required Carving Attendant Fee at \$175 per 100 people

Sesame Seared Ahi Tuna \$375
Serves Approximately 20

Fried Wonton Skins, Wasabi Aioli, Ponzu,
Pickled Ginger, Daikon Sprouts

Wellington-Style Salmon Filet \$425
Serves Approximately 30

Puff Pastry, Lemon Tarragon Sauce

Slow Roasted Prime Rib \$620
Serves Approximately 20 GF without Rolls

Natural Jus, Horseradish Cream,
House-Baked Brioche Rolls

Whole Roasted Tenderloin of Beef \$500
Serves Approximately 20 GF without Rolls

Sautéed Forest Mushrooms, Cracked Pepper,
House-Baked Brioche Rolls, Cabernet Sauce

Boneless Lamb Leg *GF* \$425
Serves Approximately 25

Stuffed with Herbs & Served with Mint Jus

Apple & Maple Roasted Pork Loin *GF* \$400
Serves Approximately 25

Bacon, Bourbon Jus

WHOLE ROASTED ANCHIOTE FILET OF BEEF "STREET TACO STYLE"

\$580 | *Serves Approximately 30*

With Corn Tortillas & Salsa Bar *GF*

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DESSERT STATIONS

Minimum Charge of 25 Guests per Station will Apply.

VIENNESE TABLE

Create Your Own Dessert Buffet

\$25 per person | 50 Guest Minimum

- Additional Selection \$5 per person

ISLAND SIGNATURE SWEETS

Salted Caramel S'mores Shooters

Oreo White Chocolate Cheesecake

TARTS & VERRINES (Select Two)

Tiramisu Verrines Apple Crisp Tarts

Strawberry Panna Cotta Chocolate Fudge Tarts

Salted Caramel Pot
de Crème Pecan Tarts

Mixed Berry Shooter Lemon Tarts
Fresh Berry Tarts

MINI CAKES & DESSERTS (Select Two)

Lemon Cupcakes Chocolate Cupcakes

Carrot Cake Pecan Bars

French Macaroons Lemon Bars

Mocha Opera Cake Strawberry Cheesecake

Almond Cake Milk Chocolate Mousse
Cake

Red Velvet Cake

Butterscotch Cheese
Bars

ACTION STATION

HOMEMADE MINI DONUTS (Select Two)

\$20 per person

Fresh Buttermilk Mini Donuts with Liqueured
Berry Toppings

Strawberry Grand Marnier Compote,
Black Cabernet, Mixed Berry Chambord,
Praline Frangelico, Chocolate Fudge Sauce,
Salted Caramel Sauce, Powdered Sugar

**Add a Specialty Coffee & Espresso Bar.
Ask for Pricing Details.*

**Add Chef Attendant and Fryer Rental
Ask for Pricing Details.*

HAND DIPPED ICE CREAM

(Select Two)

\$20 per person | Required Chef Attendant Fee \$175

Chocolate Chip Cookie with Vanilla Ice Cream

Sugar Cookie with Strawberry Ice Cream

Frozen Banana on a Stick

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DESSERT STATIONS

Minimum Charge of 25 Guests per Station will Apply.

CUPCAKE BAR *(Select Three)*

\$22 per person

Banana, Nutella Filled
Traditional Red Velvet
Chocolate Salted Caramel
Chocolate, Chocolate
Strawberry & Cream
Lemon Blueberry
Carrot Cake & Cream Cheese

FRENCH MACARON TABLE

\$21 per person | 50 minimum

Assorted Flavors: Chocolate, Raspberry, Lemon,
Coffee, Pistachio, Vanilla

CHIMNEY CAKE STATION

\$24 per person | 50 minimum
Required Chef Attendant Fee \$175

Organic Vanilla Bean Soft Serve Ice Cream
Assorted Toppings: Rainbow Sprinkles, M&Ms,
Chocolate Jimmies, Graham Cracker Crumbs,
Red Velvet Cookie, Oreo Cookie, Marshmallows
& More

DONUT BAR

\$15 per person | 50 minimum

Assorted Cake & Raised Donuts
Chocolate Glazed, Maple Glazed, Powder Sugar,
Plain, Cinnamon & More

CANDY TABLE

\$20 per person | 50 minimum

Assorted Candies, Cookies, Cake Pops,
Mini Cupcakes

LE CRÊPE STATION

\$24 per person
Required Chef Attendant Fee \$175

FILLINGS & COMPOTES *(Select Two)*

Strawberries
Bananas
Raspberries
Blueberries
Nutella

INCLUDED TOPPINGS

Whipped Cream
Chocolate Sauce
Caramel Sauce
Vanilla Sauce

*Automatic surcharge of \$175 for groups under 20 guests.
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ISLAND BUFFET DINNER

Dinner Includes Freshly Baked Ciabatta Rolls and Pretzel Bread, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas. \$98 per person for two entrées | \$110 per person for three entrées

SOUPS & SALADS (Select Three)

- Vine-Ripened Tomato Soup *GF/VG*
Herb Oil Emulsion
- Potato & Leek Soup
Truffle Essence
- Classic Caesar Salad
Herb Croutons & Parmesan
- Greek Salad
Cucumbers, Onions, Tomatoes, Olives, Feta Cheese
- Caprese Salad *GF*
Fresh Mozzarella, Heirloom Tomatoes,
Lemon Basil Vinaigrette
- Baby Kale Salad *GF/VG*
Fingerling Potatoes, Dried Cranberries,
Bleu Cheese, Orange Thyme Dressing
- Organic Baby Greens & Brussels Sprouts *GF*
Candied Almonds, Bacon, Herb Vinaigrette
- Broccoli & Red Quinoa Salad *GF*
Parmesan Cheese, Wild Rocket, Truffle Dressing
- Farfalline Pasta Salad
Grilled Vegetables & Italian Dressing

ENTRÉE SELECTIONS

- Filet of Beef *GF*
Roasted Shallots, California Red Wine Sauce
- Rib Eye Medallions *GF*
Horseradish Red Onions, Red Wine Demi-Glace
- Red Wine-Braised Short Ribs *GF*
Gremolata, Mirepoix, Natural Jus
- Slow-Roasted Pork Loin *GF*
Stone Fruit, Maple Bacon Jus
- Chicken Coq Au Vin
Mirepoix, Natural Jus

- Thyme-Infused Roasted Chicken
Lemon Oil
- Pan-Seared Chilean Sea Bass
Candied Citrus Zest, Lemon Vin Blanc
- Pan Seared Salmon *GF*
Oven-Roasted Tomato, Beurre Rouge *GF*
- Roasted Coconut Crusted Mahi Mahi
Lemongrass & Ginger Beurre Blanc, Pickled Onions
- Garden Vegetable Ravioli
Puttanesca
- Baked Vegetable Ratatouille
Shaved Parmesan Cheese

SIDES (Select Two)

- Farmer's Market Seasonal Vegetable Medley *GF*
- Charred Cauliflower & Broccoli *GF*
Brown Butter Sauce
- Mélange of Root Vegetables *GF*
- Roasted Heirloom Potatoes *GF*
- Rosemary Mashed Potatoes *GF*

DESSERTS (Select Three)

- Mocha Opera Cake
- Salted Caramel Torte
- Oreo White Chocolate Cheesecake
- Tiramisu Verrines
- Mini Carrot Cupcakes
- Pink Champagne Shooters
- Strawberry Panna Cotta *GF*
- Strawberry Shortcake
- Vanilla Bean Crème Brûlée *GF*
- Apple Crisp Tarts
- Chocolate Tarts
- Seasonal Berry Tarts
- Raspberry Chocolate Tarts
- Chocolate Eclairs

GF indicates gluten-free; VG indicates vegan.

50 guest minimum/\$10 per guest surcharge for fewer than 50 guests. Subject to a 25% taxable service charge and 7.75% sales tax. All food & beverage prices are subject to change without notice.

SPECIALTY DINNER BUFFETS

Dinner Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas.

TASTE OF ITALY

\$100 per person

Rosemary Focaccia Bread & Garlic Ciabatta Bread

Caprese Salad *GF*

Fresh Mozzarella, Heirloom Tomatoes,
Lemon Basil Vinaigrette

Baby Kale *GF*

Dried Figs, Prosciutto, Balsamic Vinaigrette

Classic Caesar Salad

Herb Croutons & Parmesan

Antipasto Salad

Grilled Vegetables, Cured Meats,
Artichokes, Herb Vinaigrette

Petite Filet Mignon in a Red Wine Reduction *GF*

Roasted Chicken Saltimbocca *GF*

Seared Salmon with Oven Roasted Tomatoes

Beurre Rouge *GF*

Charred Cauliflower & Broccolini *GF*

Orzo Pasta Risotto

Forest Mushrooms, Shallots

Tiramisu Verrines

Hazelnut Biscotti

Ricotta Cheese Cannoli

CALIFORNIA COASTAL BUFFET

\$110 per person

Sourdough, Ciabatta & Pretzel Bread

Local Bibb Lettuce Salad *GF*

Strawberries, Fresh Chevre, Almonds,
Herb Vinaigrette

California Cobb Salad *GF*

Turkey, Bacon, Tomatoes, Bleu Cheese, Avocado

Marinated Grilled, Chilled Vegetables *GF*

Balsamic Vinaigrette & California Olive Oil

California Artisan Cheese Display

Fiscalini White Cheddar, Humboldt Fog Goat,
Point Reyes Bleu, Vella Dry Jack

Fresh Country Breads & Assorted Crackers

Natural California Filet of Beef with Chimichurri
& California Red Wine Sauce *GF*

Roasted Whole Jidori Chicken in Thyme Pesto *GF*

Pacific Sea Bass Fennel Soubise & Escabeche *GF*

Roasted Heirloom Potatoes *GF*

Farmer's Market Seasonal Vegetable Medley *GF*

Chocolate Fudge Cake

Classic Cheesecake

Strawberry Tarts

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subject to change without notice.*

PLATED DINNER SELECTIONS

Dinner Includes Choice of a Soup or Salad, Entrée and Dessert, Freshly Baked Ciabatta Rolls and Pretzel Bread, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas.

APPETIZERS À LA CARTE

Asparagus Ravioli \$10 per person
Shaved Fennel, Fennel Purée,
Balsamic Reduction

Smoked Pork Belly *GF* \$12 per person
Frisée & Apple Salad,
Sherry Apple Reduction

Grilled Artichokes \$12 per person
Cucumber Tomato Salad,
Roasted Garlic Aioli

Smoked Salmon \$14 per person
Crème Fraîche, Capers, Chives,
Cucumbers, Petite Arugula

Spanish Serrano Ham \$14 per person
Seasonal Melon, Dried Fruit Marmalade,
Crostiti

Island Signature Crab Cake \$15 per person
Sesame Vinaigrette

Chilled Prawn *GF* \$16 per person
Fennel & Cucumber Salad,
Lemon Vinaigrette

Oven-Dried Tomato Tart \$16 per person
Warm Goat Cheese,
Caramelized Onion,
Balsamic Reduction

Charred Herb Shrimp \$17 per person
Anson Mills Purple Grits,
Etouffe Creme

Hamachi & Ahi Tuna Crudo \$18 per person
Olive Tapenade, Jalapeño, Ponzu

SOUPS

Spiced Corn Bisque
Huitlacoche Purée

Vine-Ripened Tomato Soup *GF/VG*
Herb Oil Emulsion

Potato & Leek Soup
Truffle Essence

Brandy Scented French Onion Soup
Gruyere Crouton

Caramelized Onions & Mushroom Bisque
Duxelle

SALADS

Arugula & Mâché Salad *GF*
Dried Tart Cherries, Baby Heirloom Tomatoes,
Shaved Manchego, Marcona Almonds,
Sherry Orange Vinaigrette

Baby Red Oak Lettuce Salad
with Roasted Pears *GF*

Cucumbers, Pecans, Bleu Cheese,
Balsamic Vinaigrette

Roasted Baby Beet Salad *GF*

Watermelon, California Chevre, Citrus Vinaigrette,
Aged Balsamic

Baby Iceberg Lettuce Salad *GF*

Crispy Bacon, Grilled Mushrooms, Hard-Boiled Egg,
Bleu Cheese Herb Dressing

Butter Leaf Lettuce

Sliced & Roasted Tomatoes, Crumbled Feta,
Creamy Tarragon Dressing

Little Gems Lettuce

Asparagus, Shaved Cheese, Croutons,
Caesar Dressing

Heirloom Tomato Salad

Burrata Cheese, Petite Basil Salad, White Balsamic,
Balsamic Reduction

Baby Kale Salad with Dried Figs

Baby Tomatoes, Humboldt Fog Cheese,
Lemon Honey Vinaigrette

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PLATED DINNER SELECTIONS

Dinner Includes Choice of a Soup or Salad, Entrée and Dessert, Freshly Baked Ciabatta Rolls and Pretzel Bread, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas.

ENTRÉE SELECTIONS

Pan-Seared Chicken Breast *GF* \$72 per person
Cranberry Quinoa, Broccoli, Baby Carrots, Rosemary Sauce

Herb-Stuffed Roulade of Chicken *GF* \$75 per person
Squash Risotto, Ratatouille, Tomato Fennel Cream

Chicken Cordon Bleu \$76 per person
Confit of Smashed Fingerling Potatoes, Roasted Root Vegetable Melange & Sage, Bordeaux Sauce

Miso-Caramel Salmon \$76 per person
Buckwheat Soba, Braised Bok Choy, Ponzu Beurre Blanc

Sage-Roasted Pork Chop *GF* \$76 per person
Cannelini Bean, Spring Vegetable Ragout

Coconut-Crusted Mahi Mahi \$78 per person
Butter Braised Bliss Potato, Asparagus, Lobster Cream Essence

Glazed & Herb-Crusted Duck Confit \$78 per person
Sweet Potato & Butternut Squash Purée, Braised Red Cabbage, Roasted Shallots, Blueberry Jus

Fennel-Dusted Swordfish *GF* \$80 per person
Papa Pomodoro, Provençal Vegetables, Giardiniera Emulsion

Red Wine-Braised Short Ribs \$85 per person
Barley Risotto, Pearl Onions, Baby Squash, Natural Jus, Asparagus, Sauce Périgueux

Chilean Sea Bass *GF* \$93 per person
Roasted Garlic Potato Purée, Truffled Sprouts, Mixed Baby Squash, Lemon Dijon Vin Blanc

Coffee-Dusted Filet *GF* \$95 per person
Pommes Anna, Tricolored Cauliflower, Masala Reduction

Filet Mignon \$95 per person
Potatoes Au Gratin, Broccoli, Baby Carrots, Red Wine Reduction

Blackened Filet *GF* \$95 per person
Sweet Potato Mash, Garlic Tossed Succotash, Brandy Onion Jam & Whiskey Reduction

Ras el Hanout Rack of Lamb \$95 per person
Smoked Chickpea Purée, Vegetable Tian, Pomegranate Reduction

Rib Eye Medallion *GF* \$97 per person
Truffle Risotto, Forest Mushrooms

VEGETARIAN ENTRÉE OPTIONS

Pricing Based on Main Entrée Selection

Miso Caramel Tofu
Ginger-Scented Jasmin Rice, Soy Bok Choy, Spicy Ponzu Beurre Blanc

Butternut Squash Ravioli
Roasted Seasonal Vegetables, Toasted Walnuts, Sage Cream

Smoked & Blackened Tofu *GF/VG*
Citrus Quinoa, Braised Mustard Greens, Garlic Seasonal Vegetables

Seasonal Vegetable Stack *GF/VG*
Quinoa, Herb Garlic Emulsion

Spaghetti Squash *GF/VG*
Roasted Red Pepper Emulsion, Blistered Tomatoes

Confit Cauliflower *GF/VG*
Saffron Rice, Sliced Almonds, Roasted Cherry Tomatoes with Chimichurri

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Multiple entrée selections are limited to two entrées and will be charged at the higher priced entrée.

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PLATED DINNER SELECTIONS

Dinner Includes Choice of a Soup or Salad, Entrée and Dessert, Freshly Baked Ciabatta Rolls and Pretzel Bread, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas.

DUET ENTRÉE SELECTIONS

Pan-Roasted Salmon
& Chicken Breast *GF* \$100 per person

Chive Mashed Potatoes
Market Vegetables
Thyme Chimichurri

Three Peppers Filet of Beef
& Seared Salmon *GF* \$105 per person

English Pea Risotto
Mushroom Ragout
Market Vegetables
Lemon Beurre Blanc

Red Wine-Braised, Short Ribs &
Herb-Roasted Jumbo Prawns *GF* \$107 per person

Potato Purée
Market Vegetables
Truffle Brown Butter

Petite Filet Mignon
& Chilean Sea Bass *GF* \$110 per person

Mushroom Risotto
Market Vegetables
Madeira Wine Sauce

DESSERTS

S'more Pudding Cake
& Salted Caramel Ice Cream
Housemade Marshmallow, Graham Cracker Crisp

Chocolate Salted Caramel Bombe
Berry Coulis

Oreo Cheesecake
White Chocolate Cream, Chocolate Sauce

Chocolate Chip Bread Pudding
Caramel Sauce, Vanilla Ice Cream

Almond Frangipane Cake
Roasted Apples, Whipped Cream

Warm Carrot Cake
Walnut Caramel, Cinnamon Ice Cream

Raspberry Brûlée Tart
Fresh Seasonal Berries

Strawberry Cheesecake
Graham Cracker Crumb, Whipped Cream

Mango Panna Cotta
Fresh Pineapple, Raspberry Coulis

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LATE NIGHT SNACK SELECTIONS

SAVORY (Select Three)

\$32 per person

Based on one of each selection per guest.

All Beef Sliders

Cheese, Bacon Tomato Jam

Mini Hot Dogs

Mac N' Cheese Bites

Mini Pepperoni Bagel Pizzas

Crispy Tater Tots Served in a Cone

Nacho Cheese Drizzle

Build Your Own Street Tacos

Carne Asada or Chicken al Pastor

Salsa Bar

Crispy Taquitos

Beef or Chicken

Chicken Quesadillas

Shrimp & Vegetable Crispy Spring Rolls

Chicken Tenders

Buffalo Sauce, Ranch, BBQ Sauce

Dim Sum

Choose One: Pork Sui Mai, Shrimp Har Gow

or Chicken Pot Stickers

SWEETS (Select Two)

\$6 per person

Chocolate Covered Strawberries

Mini House-Made Chocolate Chip Cookies

Chocolate Dipped Rice Crispy Bites

Almond Cake

Mini Cupcakes

Choose One: Red Velvet, Chocolate Oreo
or Classic Vanilla

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subject to change without notice.*

BAR & WINE SELECTIONS

BEVERAGES ON CONSUMPTION

	HOST	CASH
Specialty Brands	\$16 per drink	\$17 per drink
Premium Brands	\$14 per drink	\$15 per drink
Island Brands	\$12 per drink	\$13 per drink
Cordials & Cognacs	\$14 per drink	\$15 per drink
Domestic Beer	\$7 per drink	\$9 per drink
Imported Beer	\$8 per drink	\$10 per drink
Craft Beer	\$9-\$10 per drink	\$11-\$12 per drink
Soft Drinks	\$5 per drink	\$6.50 per drink
Mineral Water	\$5 per drink	\$6.50 per drink

UNLIMITED SOFT BAR & NON-ALCOHOLIC PACKAGES

	SOFT BAR BEER / WINE SODA	NON-ALCOHOLIC SODA / JUICE APPLE CIDER
1 hr.	\$18 per person	\$10 per person
2 hr.	\$27 per person	\$15 per person
3 hr.	\$36 per person	\$20 per person
4 hr.	\$40 per person	\$25 per person
5 hr.*	\$45 per person	\$30 per person

Package prices are per person per hour.
Disclaimer: *Offered Island Brand only.

Cash bar prices are inclusive of sales tax and service charge and will require a cashier at a labor charge of \$150 per cashier for three hours. The bartender labor fee of \$150 will be waived on all bars exceeding \$500 in liquor consumption within a two-hour period.

UNLIMITED BEVERAGE PACKAGES

SPECIALTY	PREMIUM	ISLAND
1 hr. \$32 per person	1 hr. \$28 per person	1 hr. \$24 per person
2 hr. \$48 per person	2 hr. \$40 per person	2 hr. \$34 per person
3 hr. \$64 per person	3 hr. \$52 per person	3 hr. \$44 per person
4 hr. \$80 per person	4 hr. \$64 per person	4 hr. \$54 per person
5 hr. \$96 per person	5 hr. \$76 per person	5 hr. \$64 per person

Package prices are per person per hour.

Prices are per person and subject to a 25% taxable service charge and 7.75% sales tax. All food & beverage prices are subject to change without notice.

BAR & WINE SELECTIONS

LIQUOR SELECTIONS

SPECIALTY BRANDS

Chopin Rye Vodka	Remy Martin VSOP
Hendrick's	Baileys
Knob Creek	Godiva Chocolate
Glenlivet 12 Year	Liqueur
Don Julio Anejo	Kahlua
Bacardi 8 Year	Grand Marnier
Crown Royal	

Wines

Sonoma-Cutrer Chardonnay
Justin Cabernet Sauvignon
Louis Roederer Estates Brut

PREMIUM BRANDS

Ketel One	Canadian Club
Tanqueray	Hennessy VS, Baileys
Bulleit Bourbon	Godiva Chocolate
Johnnie Walker Black	Liqueur
Don Julio Blanco	Kahlua
Captain Morgan	Grand Marnier

Wines

Robert Mondavi Chardonnay
Daou Cabernet Sauvignon
Domaine Chandon Brut Classic

ISLAND BRANDS

Smirnoff Vodka	Seagram's VO
Beefeater Gin	Christian Brothers Brandy
Johnnie Walker Red	El Jimador Blanco
Jack Daniels Bourbon	Bacardi Silver

Wines

Hawk Crest Chardonnay
14 Hands Cabernet Sauvignon
La Marca Prosecco

CRAFT BEERS

Stone IPA	\$9
Allagash White	\$9
Deschutes Mirror Pond Pale Ale	\$9
Firestone Union Jack	\$10

BEERS

Coors Light	\$7
Bud Light	\$7
Modelo Especial	\$8
Heineken	\$8
Stella Artois	\$8

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BAR & WINE SELECTIONS

SPARKLING WINES & CHAMPAGNES

	Per Bottle
La Marca Prosecco	\$36
Domaine Chandon, Brut Classic, N.V.	\$44
Roederer Estate, Brut Anderson Valley, N.V.	\$56
Roederer Estate L'Ermitage Brut, 2002	\$99
Louis Roederer, Brut Premier, N.V.	\$109
Laurent Perrier, Brut L.P., N.V.	\$109
Moët & Chandon, White Imperial, N.V.	\$120
Veuve Clicquot, Brut, Yellow Label, N.V.	\$120

WHITE WINES

Fume Blanc, Ferrari Carano	\$48
Sauvignon Blanc, Groth, Napa	\$47
Sauvignon Blanc, Cakebread, Napa	\$77
Pinot Grigio, Bianchi, Santa Barbara County	\$36
Pinot Grigio, Santa Margherita, Italy	\$58
Chardonnay, Hawk Crest, Napa	\$35
Chardonnay, Buehler Vineyards, Napa	\$39
Chardonnay, Robert Mondavi, Napa	\$40
Chardonnay, Orogeny, Sonoma	\$45
Chardonnay, Sonoma Cutrer, Russian River	\$46
Chardonnay, Cambria, Katherine's Vineyard, Santa Maria Valley	\$54
Chardonnay, Groth, Napa	\$65
Chardonnay, Pine Ridge Dijon Clones	\$72
Chardonnay, Rombauer, Carneros	\$72
Chardonnay, Jordan, Sonoma	\$82
Chardonnay, Cakebread Cellars, Napa	\$97
Chardonnay, Far Niente, Napa	\$105
Riesling, Chateau Ste Michelle Saint M, Columbia Valley	\$36
Pouilly-Fuisse, Louis Jadot, France	\$68

RED WINES

	Per Bottle
Cabernet Sauvignon, 14 Hands, Washington State	\$37
Cabernet Sauvignon, Martin Ray, Sonoma	\$45
Cabernet Sauvignon, Alexander Valley, Alexander Valley	\$47
Cabernet Sauvignon, Daou, Paso Robles	\$55
Cabernet Sauvignon, Justin, Paso Robles	\$55
Cabernet Sauvignon, Robert Mondavi, Napa	\$68
Cabernet Sauvignon, Beringer Knights Valley, Knights Valley	\$71
Cabernet Sauvignon, BV Rutherford, Napa	\$72
Cabernet Sauvignon, Chateau Montelena, Napa	\$97
Cabernet Sauvignon, Heitz Cellars, Napa	\$99
Cabernet Sauvignon, Jordan Alexander Valley	\$117
Merlot, De Loach, California	\$37
Merlot, Provenance, Napa	\$50
Merlot, Whitehall Lane, Napa	\$50
Merlot, Stags Leap Winery, Napa	\$68
Pinot Noir, Martin Ray, Sonoma	\$45
Pinot Noir, Acacia, Carneros	\$52
Pinot Noir, Cherry Tart, California	\$50
Pinot Noir, Emeritus Carneros	\$60
Pinot Noir, Foley, Santa Rita	\$79
Meritage, Niebaum Coppola, Claret	\$53

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