



HOLIDAY 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

YULETIDE OFFERINGS

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

LUNCH BUFFET

\$85 per person

Hearts of Romaine & Kale
Apples, Pecans, Blue Cheese, Cider Vinaigrette

Farro & Brussels Sprouts Salad
Smoked Bacon, Tomatoes, Sherry Vinaigrette

Carrot & Ginger Soup
Vadouvan Spices

Medallions of Beef Filet
Maple & Thyme Jus

Roasted & Sliced Free Range Turkey Breast
Traditional Gravy, Cranberry Sauce

Pan Roasted Salmon
Sage Vin Blanc

Mashed Potatoes

Seasonal Vegetables

Apple Brioche Bread Pudding

Assortment of Mini Holiday Desserts

DINNER BUFFET

\$120 per person

Island Caesar Salad
Parmesan Cheese, Anchovy Dressing

Farro & Brussels Sprouts Salad
Smoked Bacon, Tomatoes, Sherry Vinaigrette

Organic Baby Greens Salad
Roasted Pears, Chevre, Candied Walnuts,
Honey Dressing

Butternut Squash Soup
Maple, Nutmeg

Apple & Maple Brined Pork Loin
Cranberry Jus

Chilean Sea Bass
Dill & Charred Lemon

Chicken Breast
Mushroom Cream Sauce

Red Wine Braised Short Ribs
Natural Jus

Roasted Red Bliss Potato
Rosemary Garlic Butter

Wild Rice Pilaf

Mélange of Vegetables

Assortment of Mini Holiday Desserts

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

PLATED LUNCH

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.

TO BEGIN

Carrot & Ginger Soup
Vadouvan Cream

Mexican Butternut Squash Soup
Ancho Chili, Crema Mexicana, Roasted Pepitas

Roasted Chestnut Soup
Maple & Chili Reduction, Bacon Lardon

Wild Arugula Salad
Blue Cheese, Dried Figs, Candied Pecans,
Honey Balsamic Dressing

Little Gem Salad
Asparagus, Dried Cranberries, Tomatoes, Radishes,
Citrus Vinaigrette

Organic Baby Lettuce Salad
Marcona Almonds, Brussels Sprouts,
Chevre & Pomegranate Vinaigrette

Watermelon & Goat Cheese Salad
Baby Beet, Strawberry, White Balsamic

ENTRÉES

Herb Roasted Chicken Breast \$58 per person
Yam Mash, Crispy Lollipop Kale,
Balsamic & Rosemary Maple Jus

Potato Crusted Salmon \$59 per person
Roasted Brussels Sprouts with Cranberries,
Herbed Spaetzle, Beurre Rouge

Apple & Maple Brined Pork Chop \$60 per person
Roasted Parsnips & Carrots,
Potato Gratin, Balsamic Sage Jus

Filet of Beef \$65 per person
Cauliflower Couscous, Pomme Anna,
Haricot Verts, Sauce Bordelaise

DESSERTS

Pumpkin Tart
Crème Anglaise, Whipped Spiced Cream

Dark Chocolate Peppermint Cake
Espresso Cream, Chocolate Sauce

Apple Pie Cheesecake
Salted Caramel Sauce

Winter Citrus Cake
Orange Sweet Cream Cheese, Blackberry Compote

Warm Gingerbread Pudding
Vanilla Ice Cream, Citrus Cranberry Compote

Old Fashioned Pecan Pie
Bourbon Whipped Cream, Chocolate Sauce

Eggnog Panna Cotta
Cranberry Compote, Spiced Streusel

Hazelnut Crunch Cake
Gianduja Cream, Orange Segments

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.

PLATED DINNER

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

TO BEGIN

Carrot & Ginger Soup
Vadouvan Cream

Butternut Squash Soup
Maple, Nutmeg

Cauliflower & Watercress Soup
Roasted Shrimp

Wild Arugula Salad
Blue Cheese, Dried Figs, Candied Pecans,
Honey Balsamic Dressing

Little Gem Salad
Asparagus, Dried Cranberries, Tomatoes, Radishes,
Citrus Vinaigrette

Organic Baby Lettuce Salad
Marcona Almonds, Brussels Sprouts,
Chevre & Pomegranate Vinaigrette

Watermelon & Goat Cheese Salad
Baby Beet, Strawberry, White Balsamic

Jumbo Shrimp & Snow Crab Cocktail
Cocktail Sauce, Lemon Wedge
- add \$12 per person

ENTRÉES

Potato Crusted Salmon \$78 per person
Roasted Brussels Sprouts with Cranberries,
Herbed Spaetzle, Beurre Rouge

Pork Chop \$79 per person
Creamy Polenta, Broccolini,
Prunes, Armagnac

Herb Roasted Chicken Breast \$80 per person
Apple Wood Smoked Bacon Risotto,
Crispy Kale Lollipops, Roasted Tomatoes,
Lemon Sauce

Red Wine Braised Short Rib \$84 per person
Creamy Cheese Polenta, Forest Mushrooms,
Mirepoix, Natural Jus

Prosciutto Wrapped
Chilean Sea Bass \$89 per person
Potato Purée, Lemon Oil Rapini,
Balsamic en Beurre

Coffee Crusted Filet of Beef \$90 per person
Asparagus, Red Wine, Yam Purée,
Green Peppercorn Sauce

DESSERTS

Pumpkin Tart
Crème Anglaise, Whipped Spiced Cream

Dark Chocolate Peppermint Cake
Espresso Cream, Chocolate Sauce

Apple Pie Cheesecake
Salted Caramel Sauce

Winter Citrus Cake
Orange Sweet Cream Cheese, Blackberry Compote

Warm Gingerbread Pudding
Vanilla Ice Cream, Citrus Cranberry Compote

Old Fashioned Pecan Pie
Bourbon Whipped Cream, Chocolate Sauce

Eggnog Panna Cotta
Cranberry Compote, Spiced Streusel

Hazelnut Crunch Cake
Gianduja Cream, Orange Segments

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.

ENHANCEMENTS

HORS D'OEUVRES

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

HOT SELECTIONS

Brie & Cranberry Tartlet	\$5
Mini Chicken Pot Pie with Sage	\$6
Mini Turkey Slider with Cranberry Sauce	\$6
Beef Wellingtons with Red Wine Sauce	\$7

COLD SELECTIONS

Deviled Eggs	\$5
Oysters on the Half Shell with Vodka Mignonette	\$6
Date Stuffed with Blue Cheese	\$6
Chicken & Truffle Pâté Canape	\$8

HOLIDAY STATIONS

Minimum 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.

CARVING STATION

Served with House-Baked Rolls

Turkey Breast	\$175
<i>Serves Approximately 20</i>	
Gravy, Cranberry Sauce	

Crown of Pork	\$375
<i>Serves Approximately 30</i>	
Manhattan Sauce	

Slow Roasted Prime Rib	\$450
<i>Serves Approximately 30</i>	
Natural Jus, Horseradish Cream	

VOL-AU-VENT STATION

\$22 per person

Beef Bourguignon & Seafood Thermidor

MASH BAR

\$28 per person

Peruvian Purple Potato Mash & Garnet Yam

Toppings: Fried Chicken, Bacon, Sour Cream, Scallions, Marshmallow, Brown Sugar, Gravy

DESSERT DISPLAY

\$25 per person

Assortment of Mini Holiday Desserts

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

BEVERAGES ON CONSUMPTION

	HOST	CASH
Specialty Brands	\$16 per drink	\$18 per drink
Premium Brands	\$12 per drink	\$14 per drink
Island Brands	\$10 per drink	\$12 per drink
Cordials & Cognacs	\$12 per drink	\$15 per drink
Domestic Beer	\$6 per drink	\$8 per drink
Imported Beer	\$7 per drink	\$9 per drink
Soft Drinks	\$5 per drink	\$6.50 per drink
Mineral Water	\$5 per drink	\$6.50 per drink

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 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.

UNLIMITED BEVERAGE PACKAGES

	SPECIALTY	PREMIUM	ISLAND
1 hr.	\$32 per person	\$24 per person	\$20 per person
2 hr.	\$48 per person	\$36 per person	\$30 per person
3 hr.	\$64 per person	\$48 per person	\$40 per person
4 hr.	\$80 per person	\$60 per person	\$50 per person
5 hr.	\$96 per person	\$72 per person	\$60 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

Belvedere	Crown Royal
Hendrick's	Remy Martin VSOP
Knob Creek	Baileys
Glenmorangie 10yr	Godiva Chocolate
Don Julio Anejo	Liqueur
Bacardi Silver	Kahlua
Captain Morgan	Grand Marnier

Wines

Sonoma-Cutrer Chardonnay
Justin Cabernet Sauvignon
Chandon Étoile

Beers

Allagash White	Deschutes Mirror Pond Pale Ale
Coors Light	Heineken
Bud Light	Firestone Union Jack
Corona	Stella Artois

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
Martin Ray Cabernet Sauvignon
Roederer Estate, Brut Anderson Valley, N.V.

Beers

Coors Light	Heineken
Bud Light	Stella Artois
Corona	

ISLAND BRANDS

Smirnoff Vodka	Seagram VO
Beefeater Gin	Christian Brothers Brandy
Johnnie Walker Red	Peligroso Silver
Jack Daniels Bourbon	Captain Morgan White

Wines

Hawk Crest Chardonnay
14 Hands Cabernet Sauvignon
Domaine Chandon Brut Classic

Beers

Coors Light	Heineken
Bud Light	Stella Artois
Corona	

MARTINI BARS

Classic and Signature Martinis, including your choice of Specialty Vodkas and Gins.

CRAFT BEERS

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

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

SPARKLING WINES & CHAMPAGNES

	Per Bottle
Domaine Chandon, Brut Classic, N.V.	\$44
Roederer Estate, Brut Anderson Valley, N.V.	\$56
Veuve Clicquot, Brut, Yellow Label, N.V.	\$95
Roederer Estate L'Ermitage Brut, 2002	\$99
Louis Roederer, Brut Premier, N.V.	\$109
Laurent Perrier, Brut L.P., N.V.	\$109
Moet & Chandon, White Imperial, 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	\$32
Chardonnay, Buehler Vineyards, Napa	\$36
Chardonnay, Robert Mondavi, Napa	\$38
Chardonnay, Orogeny, Sonoma	\$42
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	\$32
Cabernet Sauvignon, Martin Ray, Sonoma	\$40
Cabernet Sauvignon, Alexander Valley, Alexander Valley	\$47
Cabernet Sauvignon, Daou, Paso Robles	\$48
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	\$45
Merlot, Whitehall Lane, Napa	\$50
Merlot, Raymond Reserve, Napa	\$58
Merlot, Stags Leap Winery, Napa	\$68
Pinot Noir, Martin Ray, Sonoma	\$40
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

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.