CREATIVE CUISINE
For every group, every size, every meal

CATERING MENUS
FASHION ISLAND HOTEL
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
**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

(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

(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

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.
CATERING MENU

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 Rillette, 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
Provencal: 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

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**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

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**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**

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**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

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**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

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**MINI DESSERT DISPLAY**  **(Select Two)**
- Salted Caramel Torte, Mixed Berry Shooter,
  - Banana Nutella Cake, Lemon Parfait,
  - Coconut Chocolate Tart

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**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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Automatic surcharge of $175 for groups under 20 guests.
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# REFRESHMENTS & MORE

Minimum 10 Guests or 1 Dozen.

## MORNINGS Á LA CARTE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fresh Fruit</td>
<td>$3 each</td>
</tr>
<tr>
<td>Individual Assorted Yogurt</td>
<td>$4 each</td>
</tr>
<tr>
<td>Individual Assorted Greek Yogurt</td>
<td>$6 each</td>
</tr>
<tr>
<td>Fresh Fruit Smoothies</td>
<td>$6 each</td>
</tr>
<tr>
<td>Sliced Seasonal Fresh Fruit &amp; Berries</td>
<td>$10 per person</td>
</tr>
<tr>
<td>Yogurt Parfaits with Granola &amp; Fresh Fruit Layers</td>
<td>$10 each</td>
</tr>
<tr>
<td>Hard Boiled Farm-Fresh Eggs</td>
<td>$36 per dozen</td>
</tr>
<tr>
<td>Homemade Muffins, Danishes &amp; Croissants</td>
<td>$60 per dozen</td>
</tr>
<tr>
<td>House-Baked Bagels</td>
<td>$60 per dozen</td>
</tr>
<tr>
<td>Seasonal Fruit &amp; Savory Scones</td>
<td>$60 per dozen</td>
</tr>
<tr>
<td>Mini Glazed Cinnamon Rolls</td>
<td>$60 per dozen</td>
</tr>
<tr>
<td>Pecan Sticky Buns</td>
<td>$60 per dozen</td>
</tr>
<tr>
<td>Churro Morning Buns</td>
<td>$60 per dozen</td>
</tr>
</tbody>
</table>

## AFTERNOONS Á LA CARTE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Candy Bars</td>
<td>$4 each</td>
</tr>
<tr>
<td>Individual Bags of Chips, Pretzels &amp; Peanuts</td>
<td>$5 each</td>
</tr>
<tr>
<td>Assorted High Protein &amp; Energy Bars</td>
<td>$6 each</td>
</tr>
<tr>
<td>Deluxe Mixed Nuts</td>
<td>$8 per person</td>
</tr>
<tr>
<td>Tortilla Chips, Guacamole, Salsa &amp; Sour Cream GF</td>
<td>$10 per person</td>
</tr>
</tbody>
</table>

California Vegetable Crudités with Assorted Dips VG | $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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Regular &amp; Decaffeinated Coffee &amp; a Selection of Hot Teas</td>
<td>$85 per gallon</td>
</tr>
<tr>
<td>Freshly Squeezed Juices</td>
<td>$30 per carafe</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$40 per gallon</td>
</tr>
<tr>
<td>Soft Drinks &amp; Mineral Water</td>
<td>$5 per drink</td>
</tr>
<tr>
<td>Antioxidant-Infused Water</td>
<td>$6 per drink</td>
</tr>
<tr>
<td>Individual Bottles of Starbucks® Frappuccino, Cafe Latté &amp; Espresso</td>
<td>$7 per drink</td>
</tr>
<tr>
<td>Classic &amp; Sugar-Free Red Bull®</td>
<td>$7 per drink</td>
</tr>
</tbody>
</table>

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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.
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

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**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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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.
**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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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

Carmelized 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.

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 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.

<table>
<thead>
<tr>
<th>Salad Selections</th>
<th>Included with Lunch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asian Chicken Salad $39 per person</td>
<td>1 Bottle of Water, Choice of Chips and a Cookie</td>
</tr>
<tr>
<td>Soy-Marinated Chicken Breast, Crispy Vegetable Salad, Edamame, Fried Wontons, Ginger Tamarind Dressing</td>
<td>(Select One)</td>
</tr>
<tr>
<td>Chicken Caesar Salad $39 per person</td>
<td>Terra Chips</td>
</tr>
<tr>
<td>Roasted Chicken, Caesar Dressing, Shaved Reggiano, Herb Croutons</td>
<td>Sun Chips</td>
</tr>
<tr>
<td>Island Chopped Salad $39 per person</td>
<td>Salt &amp; Black Pepper Kettle Chips</td>
</tr>
<tr>
<td>GF Crisp Romaine, Chicken, Salami, Mozzarella, Tomatoes Herb Dressing</td>
<td>(Select One)</td>
</tr>
<tr>
<td>Cajun Steak Salad $39 per person</td>
<td>Chocolate Chip Cookie</td>
</tr>
<tr>
<td>GF Medallions of Beef, Shaved Romaine Lettuce, Wild Arugula, Red Onions, Baby Tomatoes, Chipotle-Cilantro Dressing</td>
<td>Fudge Brownie</td>
</tr>
<tr>
<td>Island Chopped Salad GF $39 per person</td>
<td>Chocolate Dipped Graham Cracker</td>
</tr>
<tr>
<td>Cajun Steak Salad GF $39 per person</td>
<td>Coconut Macaroon</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich Selections</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Sandwich $39 per person</td>
</tr>
<tr>
<td>Cheddar Cheese, Avocado, Arugula, Tomato on Herb Focaccia Bread</td>
</tr>
<tr>
<td>Grilled Vegetable Sandwich $39 per person</td>
</tr>
<tr>
<td>Selection of Cheeses, Bell Peppers, Eggplant, Zucchini &amp; Basil Aioli on Herb Focaccia Bread</td>
</tr>
<tr>
<td>Smoked Turkey Sandwich $39 per person</td>
</tr>
<tr>
<td>Swiss Cheese, Caramelized Onions, Lettuce, Tomato on Herb Focaccia Bread</td>
</tr>
<tr>
<td>Peppered Prime-Roasted Beef Sandwich $39 per person</td>
</tr>
<tr>
<td>Cheddar Cheese, Lettuce &amp; Tomato with Roasted Shallot Aioli on Herb Focaccia Bread</td>
</tr>
</tbody>
</table>

*GF indicates gluten-free; VG indicates vegan.*

*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.*
**COLD SELECTIONS**

<table>
<thead>
<tr>
<th>MEATS</th>
<th>Hot Selections</th>
<th>MEATS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carne Adovada Tenderloin,</td>
<td></td>
<td>Hawaiian Kalua Pork Lumpia</td>
</tr>
<tr>
<td>Housemade Guacamole, Tortilla</td>
<td></td>
<td>with Pineapple BBQ Sauce</td>
</tr>
<tr>
<td>Chip GF</td>
<td>$7</td>
<td>$7</td>
</tr>
<tr>
<td>Serrano Ham &amp; Sweet Melon</td>
<td></td>
<td>Herb-Marinated Beef Skewer,</td>
</tr>
<tr>
<td>in a Cucumber Cup GF</td>
<td>$7</td>
<td>Red Wine Sauce GF</td>
</tr>
<tr>
<td>Roast Beef with Herb Cheese</td>
<td></td>
<td>Mini Beef Slider with</td>
</tr>
<tr>
<td>Mouse &amp; Asparagus on Toast</td>
<td>$8</td>
<td>Cheddar Cheese &amp; Grilled</td>
</tr>
<tr>
<td>Point</td>
<td></td>
<td>Onions GF</td>
</tr>
<tr>
<td>Peppered Beef Tenderloin</td>
<td>$8</td>
<td></td>
</tr>
<tr>
<td>on Rosemary Sourdough,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Horseradish Aioli</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SEAFOOD</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grilled Ginger Shrimp,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cucumbers &amp; Wasabi</td>
<td>$7</td>
<td></td>
</tr>
<tr>
<td>Pancake of Smoked Salmon,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crème Fraîche &amp; Caviar</td>
<td>$7</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon on a Savory</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheesecake</td>
<td>$7</td>
<td></td>
</tr>
<tr>
<td>Ahi Tartare in a Sesame Cone</td>
<td></td>
<td></td>
</tr>
<tr>
<td>with Wasabi Aioli</td>
<td>$8</td>
<td></td>
</tr>
<tr>
<td>Maine Lobster Medallion,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lobster Tarragon Butter</td>
<td>$9</td>
<td></td>
</tr>
<tr>
<td>Seared Hamachi, Watermelon</td>
<td>$9</td>
<td></td>
</tr>
<tr>
<td>Radishes, Shiso &amp; Ponzu Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>POULTRY</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Curry Chicken Salad, Baby</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomatoes on Herb Crostini</td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Grilled Chipotle Chicken,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spicy Avocado Mousse</td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Moroccan Chicken Stew with</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baby Tomatoes, Hummus in a</td>
<td>$7</td>
<td></td>
</tr>
<tr>
<td>Filo Cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Smoked Duck in Wonton Cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>with Mango Chutney</td>
<td>$7</td>
<td></td>
</tr>
<tr>
<td>VEGETARIAN</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brie Cheese &amp; Strawberries</td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>on White Toast</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Canapé of Stilton Cheese,</td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Gala Apple &amp; Roasted Pecan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crostini with Olive Tapenade</td>
<td></td>
<td></td>
</tr>
<tr>
<td>&amp; Roma Tomatoes VG</td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Perlini Cheese &amp; Heirloom</td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Tomato Salad GF/VG</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heirloom Tomato Gazpacho</td>
<td>$7</td>
<td></td>
</tr>
<tr>
<td>GF/VG</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jicama &amp; Mango Pico de Gallo,</td>
<td>$7</td>
<td></td>
</tr>
<tr>
<td>Chile Limon on Cucumber Cup</td>
<td>$7</td>
<td></td>
</tr>
<tr>
<td>GF/VG</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

GF indicates gluten-free; VG indicates vegan.

**HORS D’OEUVRE SELECTIONS**

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

**HOT SELECTIONS**

<table>
<thead>
<tr>
<th>MEATS</th>
<th>SEAFROD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hawaiian Kalua Pork Lumpia</td>
<td>Shrimp &amp; Vegetable Spring</td>
</tr>
<tr>
<td>with Pineapple BBQ Sauce</td>
<td>Roll with Ponzu Aioli</td>
</tr>
<tr>
<td>Herb-Marinated Beef Skewer,</td>
<td>$7</td>
</tr>
<tr>
<td>Red Wine Sauce GF</td>
<td>Coconut Shrimp &amp; Spicy Mango</td>
</tr>
<tr>
<td>Mini Beef Slider with</td>
<td>Dipping Sauce</td>
</tr>
<tr>
<td>Cheddar Cheese &amp; Grilled</td>
<td>$8</td>
</tr>
<tr>
<td>Onions GF</td>
<td>Panchetta Wrapped Shrimp,</td>
</tr>
<tr>
<td></td>
<td>Spiced Maple GF</td>
</tr>
<tr>
<td>Miniature Beef Wellington,</td>
<td>$8</td>
</tr>
<tr>
<td>Red Wine Sauce</td>
<td>Maryland Crab Cakes with</td>
</tr>
<tr>
<td></td>
<td>Cajun Remoulade</td>
</tr>
<tr>
<td>Lamb Albondigas, Mint</td>
<td>$9</td>
</tr>
<tr>
<td>Chimichurri</td>
<td>Salmon Tempura Roll</td>
</tr>
<tr>
<td>New Zealand Lamb Chop, Merlot</td>
<td>$9</td>
</tr>
<tr>
<td>POULTRY</td>
<td></td>
</tr>
<tr>
<td>Asian Chicken Satay with</td>
<td></td>
</tr>
<tr>
<td>Peanut Sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Spring Roll with</td>
<td></td>
</tr>
<tr>
<td>Cilantro &amp; Avocado Cream</td>
<td></td>
</tr>
<tr>
<td>Chicken Pot Sticker with</td>
<td></td>
</tr>
<tr>
<td>Ginger Soy Sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken &amp; Pork Belly Meatball</td>
<td></td>
</tr>
<tr>
<td>with Hoisin BBQ Sauce</td>
<td></td>
</tr>
<tr>
<td>VEGETARIAN</td>
<td></td>
</tr>
<tr>
<td>Baked Brie in Phyllo Topped</td>
<td></td>
</tr>
<tr>
<td>with Walnuts</td>
<td></td>
</tr>
<tr>
<td>Potato Samosas with</td>
<td></td>
</tr>
<tr>
<td>Cilantro-Mint Chimichurri</td>
<td></td>
</tr>
<tr>
<td>Steamed Vegetable Pot Sticker</td>
<td></td>
</tr>
<tr>
<td>with Ginger Soy Sauce</td>
<td></td>
</tr>
<tr>
<td>Truffle Arancini with</td>
<td></td>
</tr>
<tr>
<td>Mushrooms, Parmesan Cream</td>
<td></td>
</tr>
<tr>
<td>Sauce GF</td>
<td></td>
</tr>
<tr>
<td>Cheese-Stuffed Squash Blossom</td>
<td></td>
</tr>
<tr>
<td>with Saffron Aoili</td>
<td>$10</td>
</tr>
</tbody>
</table>

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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
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

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crudité of</td>
<td></td>
</tr>
<tr>
<td>Garden Vegetables <strong>GF</strong></td>
<td><strong>$12</strong></td>
</tr>
<tr>
<td>Pepper Herb &amp; Roquefort Dips</td>
<td></td>
</tr>
<tr>
<td>Grilled, Chilled Mediterranean Vegetables <strong>GF</strong></td>
<td><strong>$12</strong></td>
</tr>
<tr>
<td>Balsamic, Herbs</td>
<td></td>
</tr>
<tr>
<td>Domestic &amp; Imported Cheeses</td>
<td><strong>$25</strong></td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td>Charcuterie</td>
<td><strong>$28</strong></td>
</tr>
<tr>
<td>Artisan Salami to Include Prosciutto, Salami, Capicola, Bresaola, Mortadella, Olives, Pepperoncini, Sliced Baguettes &amp; Rolls</td>
<td></td>
</tr>
</tbody>
</table>

### Carving Stations

Required Carving Attendant Fee at $175 per 100 people

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sesame Seared Ahi Tuna</td>
<td>$375</td>
</tr>
<tr>
<td>Serves Approximately 20</td>
<td></td>
</tr>
<tr>
<td>Fried Wonton Skins, Wasabi Aioli, Ponzu, Pickled Ginger, Daikon Sprouts</td>
<td></td>
</tr>
<tr>
<td>Wellington-Style Salmon Filet</td>
<td>$425</td>
</tr>
<tr>
<td>Serves Approximately 30</td>
<td></td>
</tr>
<tr>
<td>Puff Pastry, Lemon Tarragon Sauce</td>
<td></td>
</tr>
<tr>
<td>Slow Roasted Prime Rib</td>
<td>$620</td>
</tr>
<tr>
<td>Serves Approximately 20 <strong>GF without Rolls</strong></td>
<td></td>
</tr>
<tr>
<td>Natural Jus, Horseradish Cream, House-Baked Brioche Rolls</td>
<td></td>
</tr>
<tr>
<td>Whole Roasted Tenderloin of Beef</td>
<td>$500</td>
</tr>
<tr>
<td>Serves Approximately 20 <strong>GF without Rolls</strong></td>
<td></td>
</tr>
<tr>
<td>Sautéed Forest Mushrooms, Cracked Pepper, House-Baked Brioche Rolls, Cabernet Sauce</td>
<td></td>
</tr>
<tr>
<td>Boneless Lamb Leg <strong>GF</strong></td>
<td>$425</td>
</tr>
<tr>
<td>Serves Approximately 25</td>
<td></td>
</tr>
<tr>
<td>Stuffed with Herbs &amp; Served with Mint Jus</td>
<td></td>
</tr>
<tr>
<td>Apple &amp; Maple Roasted Pork Loin <strong>GF</strong></td>
<td>$400</td>
</tr>
<tr>
<td>Serves Approximately 25</td>
<td></td>
</tr>
<tr>
<td>Bacon, Bourbon Jus</td>
<td></td>
</tr>
</tbody>
</table>

### Iced Seafood Display

Served with Cocktail Sauce, Lemon Wedges, Horseradish and Mignonette

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo Gulf Prawns <strong>GF</strong></td>
<td><strong>$18</strong></td>
</tr>
<tr>
<td>3 pieces per Person</td>
<td></td>
</tr>
<tr>
<td>Fruit de Mer <strong>GF</strong></td>
<td><strong>$45</strong></td>
</tr>
<tr>
<td>7 Pieces per Person</td>
<td></td>
</tr>
<tr>
<td>Jumbo Gulf Prawns, Fresh-Shucked Oysters, King Crab Legs, Clams on the Half Shell</td>
<td></td>
</tr>
<tr>
<td>Lobster Tails <strong>GF</strong></td>
<td>Market Price</td>
</tr>
</tbody>
</table>

### 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
Strawberry Panna Cotta
Salted Caramel Pot de Crème
Mixed Berry Shooter
Apple Crisp Tarts
Chocolate Fudge Tarts
Pecan Tarts
Lemon Tarts
Fresh Berry Tarts

MINI CAKES & DESSERTS (Select Two)
Lemon Cupcakes
Carrot Cake
French Macaroons
Mocha Opera Cake
Almond Cake
Red Velvet Cake
Butterscotch Cheese Bars
Chocolate Cupcakes
Pecan Bars
Lemon Bars
Strawberry Cheesecake
Milk Chocolate Mousse Cake

ACTION STATION
HOMEMADE MINI DONUTS (Select Two)
$20 per person
Fresh Buttermilk Mini Donuts with Liquored 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

**DONUT BAR**

$15 per person  |  50 minimum

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

---

**FRENCH MACARON TABLE**

$21 per person  |  50 minimum

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

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**CHIMNEY CAKE STATION**

$24 per person  |  50 minimum

- 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

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**CANDY TABLE**

$20 per person  |  50 minimum

- Assorted Candies, Cookies, Cake Pops, Mini Cupcakes

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**LE CRÊPE STATION**

$24 per person  
*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

---

**FILLINGS & COMPOTES**  (Select Two)

- Strawberries
- Bananas
- Raspberries
- Blueberries
- Nutella

*INCLUDED TOPPINGS*

- Whipped Cream
- Chocolate Sauce
- Caramel Sauce
- Vanilla Sauce

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*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.*
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 entrees | $110 per person for three entrees

**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
- Puttenesca
- 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
- Chocolate Eclairs
- Strawberry Shortcake
- Vanilla Bean Crème Brûlée  GF
- Apple Crisp Tarts
- Chocolate Tarts
- Seasonal Berry Tarts
- Raspberry Chocolate Tarts

*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

GF indicates gluten-free; VG indicates vegan.
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.
## APPETIZERS À LA CARTE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus Ravioli</td>
<td>$10</td>
</tr>
<tr>
<td>Shaved Fennel, Fennel Purée, Balsamic Reduction</td>
<td></td>
</tr>
<tr>
<td>Smoked Pork Belly  <strong>GF</strong></td>
<td>$12</td>
</tr>
<tr>
<td>Frisée &amp; Apple Salad, Sherry Apple Reduction</td>
<td></td>
</tr>
<tr>
<td>Grilled Artichokes</td>
<td>$12</td>
</tr>
<tr>
<td>Cucumber Tomato Salad, Roasted Garlic Aioli</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>$14</td>
</tr>
<tr>
<td>Crème Fraîche, Capers, Chives, Cucumbers, Petite Arugula</td>
<td></td>
</tr>
<tr>
<td>Spanish Serrano Ham</td>
<td>$14</td>
</tr>
<tr>
<td>Seasonal Melon, Dried Fruit Marmalade, Crostini</td>
<td></td>
</tr>
<tr>
<td>Island Signature Crab Cake</td>
<td>$15</td>
</tr>
<tr>
<td>Sesame Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Chilled Prawn  <strong>GF</strong></td>
<td>$16</td>
</tr>
<tr>
<td>Fennel &amp; Cucumber Salad, Lemon Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Oven-Dried Tomato Tart</td>
<td>$16</td>
</tr>
<tr>
<td>Warm Goat Cheese, Caramelized Onion, Balsamic Reduction</td>
<td></td>
</tr>
<tr>
<td>Charred Herb Shrimp</td>
<td>$17</td>
</tr>
<tr>
<td>Anson Mills Purple Grits, Etouffe Creme</td>
<td></td>
</tr>
<tr>
<td>Hamachi &amp; Ahi Tuna Crudo</td>
<td>$18</td>
</tr>
<tr>
<td>Olive Tapénade, Jalapeño, Ponzu</td>
<td></td>
</tr>
</tbody>
</table>

## SALADS

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arugula &amp; Mâché Salad  <strong>GF</strong></td>
<td></td>
</tr>
<tr>
<td>Dried Tart Cherries, Baby Heirloom Tomatoes, Shaved Manchego, Marcona Almonds, Sherry Orange Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Baby Red Oak Lettuce Salad with Roasted Pears  <strong>GF</strong></td>
<td></td>
</tr>
<tr>
<td>Cucumbers, Pecans, Bleu Cheese, Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Roasted Baby Beet Salad  <strong>GF</strong></td>
<td></td>
</tr>
<tr>
<td>Watermelon, California Chevre, Citrus Vinaigrette, Aged Balsamic</td>
<td></td>
</tr>
<tr>
<td>Baby Iceberg Lettuce Salad</td>
<td></td>
</tr>
<tr>
<td>Crispy Bacon, Grilled Mushrooms, Hard-Boiled Egg, Bleu Cheese Herb Dressing</td>
<td></td>
</tr>
<tr>
<td>Butter Leaf Lettuce</td>
<td></td>
</tr>
<tr>
<td>Sliced &amp; Roasted Tomatoes, Crumbled Feta, Creamy Tarragon Dressing</td>
<td></td>
</tr>
<tr>
<td>Little Gems Lettuce</td>
<td></td>
</tr>
<tr>
<td>Asparagus, Shaved Cheese, Croutons, Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>Heirloom Tomato Salad</td>
<td></td>
</tr>
<tr>
<td>Burrata Cheese, Petite Basil Salad, White Balsamic, Balsamic Reduction</td>
<td></td>
</tr>
<tr>
<td>Baby Kale Salad with Dried Figs</td>
<td></td>
</tr>
<tr>
<td>Baby Tomatoes, Humboldt Fog Cheese, Lemon Honey Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

## SOUPS

<table>
<thead>
<tr>
<th>Soup</th>
<th>GF/VG</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spiced Corn Bisque</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Huitlacoche Purée</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vine-Ripened Tomato Soup  <strong>GF/VG</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Herb Oil Emulsion</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potato &amp; Leek Soup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Truffle Essence</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**GF** indicates gluten-free; **VG** indicates vegan.

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.
ENTRÉE SELECTIONS

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

Filet Mignon  $95 per person
Potatoes Au Gratin, Broccolini, 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, 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.
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 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, Broccolini, 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, Broccolini, 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
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.

**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

**DEUET ENTRÉE SELECTIONS**
- Pan-Roasted Salmon
  & Chicken Breast **GF**
  - Chive Mashed Potatoes
  - Market Vegetables
  - Thyme Chimichurri
  - $100 per person
- Three Peppers Filet of Beef
  & Seared Salmon **GF**
  - English Pea Risotto
  - Mushroom Ragout
  - Market Vegetables
  - Lemon Beurre Blanc
  - $105 per person
- Three Peppers Filet of Beef
  & Seared Salmon **GF**
  - English Pea Risotto
  - Mushroom Ragout
  - Market Vegetables
  - Lemon Beurre Blanc
  - $107 per person
- Red Wine-Braised, Short Ribs &
  Herb-Roasted Jumbo Prawns **GF**
  - Potato Purée
  - Market Vegetables
  - Truffle Brown Butter
  - $110 per person
- Petite Filet Mignon
  & Chilean Sea Bass **GF**
  - Mushroom Risotto
  - Market Vegetables
  - Madeira Wine Sauce

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

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.
CATERING MENU

UNLIMITED SOFT BAR & NON-ALCOHOLIC PACKAGES

**SOFT BAR BEER / WINE SODA**

<table>
<thead>
<tr>
<th>Duration</th>
<th>Host Price</th>
<th>Cash Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hr.</td>
<td>$18</td>
<td>$10</td>
</tr>
<tr>
<td>2 hr.</td>
<td>$27</td>
<td>$15</td>
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<tr>
<td>3 hr.</td>
<td>$36</td>
<td>$20</td>
</tr>
<tr>
<td>4 hr.</td>
<td>$40</td>
<td>$25</td>
</tr>
<tr>
<td>5 hr.*</td>
<td>$45</td>
<td>$30</td>
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</table>

**NON-ALCOHOLIC SODA / JUICE APPLE CIDER**

<table>
<thead>
<tr>
<th>Duration</th>
<th>Host Price</th>
<th>Cash Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hr.</td>
<td>$10</td>
<td></td>
</tr>
<tr>
<td>2 hr.</td>
<td>$15</td>
<td></td>
</tr>
<tr>
<td>3 hr.</td>
<td>$20</td>
<td></td>
</tr>
<tr>
<td>4 hr.</td>
<td>$25</td>
<td></td>
</tr>
<tr>
<td>5 hr.</td>
<td>$30</td>
<td></td>
</tr>
</tbody>
</table>

Package prices are per person per hour.

Disclaimer: *Offered Island Brand only.*

BEVERAGES ON CONSUMPTION

<table>
<thead>
<tr>
<th>Category</th>
<th>Host Price</th>
<th>Cash Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Specialty Brands</td>
<td>$16</td>
<td>$17</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$14</td>
<td>$15</td>
</tr>
<tr>
<td>Island Brands</td>
<td>$12</td>
<td>$13</td>
</tr>
<tr>
<td>Cordials &amp; Cognacs</td>
<td>$14</td>
<td>$15</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$7</td>
<td>$9</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$8</td>
<td>$10</td>
</tr>
<tr>
<td>Craft Beer</td>
<td>$9-$10</td>
<td>$11-$12</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$5</td>
<td>$6.50</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>$5</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Category</th>
<th>Specialty</th>
<th>Premium</th>
<th>Island</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hr.</td>
<td>$32 per person</td>
<td>$28 per person</td>
<td>$24 per person</td>
</tr>
<tr>
<td>2 hr.</td>
<td>$48 per person</td>
<td>$40 per person</td>
<td>$34 per person</td>
</tr>
<tr>
<td>3 hr.</td>
<td>$64 per person</td>
<td>$52 per person</td>
<td>$44 per person</td>
</tr>
<tr>
<td>4 hr.</td>
<td>$80 per person</td>
<td>$64 per person</td>
<td>$54 per person</td>
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<tr>
<td>5 hr.</td>
<td>$96 per person</td>
<td>$76 per person</td>
<td>$64 per person</td>
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</tbody>
</table>

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
Ketel One
Hendrick’s
Woodford
Glenlivet 12 Year
Don Julio Anejo
Flora Cana
Crown Royal
Remy Martin VSOP
Baileys
Godiva Chocolate
Liqueur
Kahlua
Grand Marnier

Wines
Sonoma-Cutrer Chardonnay
Justin Cabernet Sauvignon
Roederer Estate Brut

PREMIUM BRANDS
Tito’s
Tanqueray
Buffalo Trace
Johnnie Walker Black
Herradura
Captain Morgan
Canadian Club
Remy Martin 1738
Merrigold
Godiva Chocolate
Liqueur
Kahlua
Cointreau

Wines
Raymond R. Collection
Daou Cabernet Sauvignon
Domaine Chandon Brut Classic

ISLAND BRANDS
Smirnoff Vodka
Brokers
Cutty Sark
Jack Daniels Bourbon
Seagram’s VO
Christian Brothers Brandy
El Jimador Blanco
Bacardi Silver

Wines
Hess Chardonnay
Bogle 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

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

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Marca Prosecco</td>
<td>$36</td>
</tr>
<tr>
<td>Domaine Chandon, Brut Classic, N.V.</td>
<td>$46</td>
</tr>
<tr>
<td>Roederer Estate, Brut Anderson Valley, N.V.</td>
<td>$56</td>
</tr>
<tr>
<td>Roederer Estate L’Ermitage Brut, 2002</td>
<td>$99</td>
</tr>
<tr>
<td>Louis Roederer, Brut Premier, N.V.</td>
<td>$109</td>
</tr>
<tr>
<td>Laurent Perrier, Brut L.P., N.V.</td>
<td>$109</td>
</tr>
<tr>
<td>Moet &amp; Chandon, White Imperial, N.V.</td>
<td>$120</td>
</tr>
<tr>
<td>Veuve Clicquot, Brut, Yellow Label, N.V.</td>
<td>$123</td>
</tr>
</tbody>
</table>

## WHITE WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fume Blanc, Ferrari Carano</td>
<td>$42</td>
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<tr>
<td>Sauvignon Blanc, Groth, Napa</td>
<td>$53</td>
</tr>
<tr>
<td>Sauvignon Blanc, Cakebread, Napa</td>
<td>$62</td>
</tr>
<tr>
<td>Pinot Grigio, Bianchi, Santa Barbara County</td>
<td>$53</td>
</tr>
<tr>
<td>Pinot Grigio, Santa Margherita, Italy</td>
<td>$58</td>
</tr>
<tr>
<td>Chardonnay, Robert Mondavi, Napa</td>
<td>$40</td>
</tr>
<tr>
<td>Chardonnay, Buehler Vineyards, Napa</td>
<td>$48</td>
</tr>
<tr>
<td>Chardonnay, Orogeny, Sonoma</td>
<td>$55</td>
</tr>
<tr>
<td>Chardonnay, Pine Ridge Dijon Clones</td>
<td>$62</td>
</tr>
<tr>
<td>Chardonnay, Sonoma Cutrer, Russian River</td>
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</tr>
<tr>
<td>Chardonnay, Groth, Napa</td>
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<tr>
<td>Chardonnay, Jordan, Sonoma</td>
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<tr>
<td>Chardonnay, Rombauer, Carneros</td>
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<tr>
<td>Chardonnay, Cakebread Cellars, Napa</td>
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<tr>
<td>Chardonnay, Far Niente, Napa</td>
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<tr>
<td>Riesling, Trefethen Family Vineyards</td>
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<tr>
<td>Pouilly-Fuisse, Louis Jadot, France</td>
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## RED WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Cabernet Sauvignon, Alexander Valley, Alexander Valley</td>
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<tr>
<td>Cabernet Sauvignon, Martin Ray, Sonoma</td>
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<tr>
<td>Cabernet Sauvignon, Daou, Paso Robles</td>
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<td>Cabernet Sauvignon, Robert Mondavi, Napa</td>
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<td>Cabernet Sauvignon, Justin, Paso Robles</td>
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<td>Cabernet Sauvignon, BV Rutherford, Napa</td>
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<td>Cabernet Sauvignon, Beringer Knights Valley, Knights Valley</td>
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<tr>
<td>Cabernet Sauvignon, Chateau Montelena, Napa</td>
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<tr>
<td>Cabernet Sauvignon, Heitz Cellars, Napa</td>
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<tr>
<td>Cabernet Sauvignon, Jordan Alexander Valley</td>
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<tr>
<td>Merlot, Charles Krug</td>
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<tr>
<td>Merlot, Provenance, Napa</td>
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<td>Merlot, Stags Leap Winery, Napa</td>
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<td>Pinot Noir, Cherry Pie 3 Vineyards</td>
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<td>Pinot Noir, Davis Bynum Jane’s Vineyard</td>
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<tr>
<td>Pinot Noir, Emeritus Carneros</td>
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<td>Pinot Noir, Foley, Santa Rita</td>
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<tr>
<td>Meritage, Niebaum Coppola, Claret</td>
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*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.*