
BREAKFAST BUFFETS

SHORES CONTINENTAL

\$38 per person, minimum of 12 guests

BREAKFAST BREADS AND PASTRIES

Butter, Preserves

OVERNIGHT OATS

Slivered Almonds, Berries, Coconut Milk

SELECTION OF HEALTHY CEREALS

SEASONAL FRESH FRUIT

YOGURT PARFAIT

Honey, Granola

**ORANGE JUICE, FRESHLY BREWED
COFFEE & TEA**

POWER START

\$45 per person, minimum of 12 guests

CHEF'S BLEND GRANOLA

INDIVIDUAL ASSORTED YOGURT

Mixed Berries, Honey

OVERNIGHT OATS

Slivered Almonds, Berries, Coconut Milk

QUINOA BOWL

Kale, Cauliflower, Tomatoes, Avocado,
Pepita

MUSHROOM SPINACH SCRAMBLE

Herb Goat Cheese, Sweet Peppers

ACAI BOWL

Seasonal Berries, Pecans, Mint Syrup

BEYOND BREAKFAST SAUSAGE

**ORANGE JUICE, FRESHLY BREWED
COFFEE & TEA**

ALL AMERICAN

\$44 per person, minimum of 12 guests

BREAKFAST BREADS AND PASTRIES

Butter, Preserves

CLASSIC SCRAMBLED EGGS

Chives

COUNTRY POTATOES

Bell Peppers, Onions, Smoked Paprika

**HICKORY SMOKED BACON &
CHICKEN APPLE SAUSAGE**

ASSORTED BAGELS

Plain Homemade Cream Cheese

**ORANGE JUICE, FRESHLY BREWED
COFFEE & TEA**

BAJA

\$48 per person, minimum of 12 guests

TRES LECHE FRENCH TOAST

HUEVOS RANCHEROS

Eggs, Corn Tortillas, Ranchero Sauce

CHILAQUILES

Avocado, Tomatillo, Queso Fresco

SEASONAL FRESH FRUIT PLATTER

Tajin

**ORANGE JUICE, FRESHLY BREWED
COFFEE & TEA**

ENHANCEMENTS

AVOCADO TOAST

\$10 per person

BUTTERMILK PANCAKES

\$9 per person

SMOKED SALMON

\$14 per person

BRUNCH BUFFET

\$65 per person, minimum of 20 guests

FRESH ORANGE AND GRAPEFRUIT JUICE

MARKET SELECTION OF SEASONAL FRUITS AND BERRIES

ASSORTED DRIED CEREAL WITH MILK

Skim, Whole, Soy, Oat

GOURMET GREEK YOGURT

Honey

LOCAL FIELD GREENS

Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sunflower Seeds, Banyuls Vinaigrette, Stone Ground Mustard Vinaigrette

APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

HEIRLOOM BREAKFAST POTATO WITH CARAMELIZED ONIONS

TRES LECHES FRENCH TOAST

Sea Salted Butter, Maple Syrup

JIDORI ROASTED HALF CHICKEN

Caramel Apple & Maple Chutney, Cider Glazed Onion

SMOKED SALMON

Fresh Bagels, Cream Cheese, Shaved Onions, Capers

OLD FASHIONED NEW YORK CHEESECAKE

GLUTEN FREE LEMON MERINGUE TART

FRESHLY BREWED COFFEE OR TEA

BRUNCH ENHANCEMENTS

OMELET STATION

\$29 per person, Chef attendant required
at \$175 per every 75 guests

ORGANIC CAGE FREE EGGS STATION

Bay Shrimp, Crab Meat, Black Forest Ham,
Egg White, Soyrizo, Cheese, Mushrooms,
Bell Peppers, Onions, Spinach, Tomatoes

BAKERY

CHOCOLATE OR BUTER CROISSANTS

\$48 per dozen

ASSORTED LARGE MUFFINS

\$48 per dozen

ASSORTED BAGELS

with Plain Homemade Cream Cheese \$48
per dozen

TRADITIONAL FRUIT DANISH

\$50 per dozen

ASSORTED TEA BREADS

\$55 per dozen

ASSORTED COOKIES

\$48 per dozen

SIDES

WHOLE FRESH FRUIT

\$5 each

ASSORTED CANDY BARS

\$4 each

ASSORTED GRANOLA BARS

\$4 each

ASSORTED INDIVIDUAL YOGURT

\$5 each

YOGURT PARFAIT

\$8 each

FRESH FRUIT DISPLAY

\$14 per person

BEVERAGES

BOTTLED STILL AND SPARKLING WATER

\$7 each

INDIVIDUALLY BOTTLED JUICES

\$7 each

ICED TEA OR LEMONADE

\$35 per pitcher

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE

\$42 per pitcher

FRESH BREWED COFFEE OR TEA

\$110 per gallon

MEETING BREAKS

All break packages are based on 30 minutes of continuous service

TRAIL MIX BAR

\$20 per person

**ALMONDS, SUNFLOWER SEEDS,
RAISINS, BANANA CHIPS,
SHREDDED COCONUT, CRANBERRY,
DARK CHOCOLATE CHIPS,
FLAXSEED**

REFRESH

\$25 per person

SEASONAL FRESH FRUIT

Honey Yogurt Dip

VEGETABLE CRUDITE

Basil Pesto

LEMON CURD BAR

Almond Crust

SIESTA

\$25 per person

GOLDEN CRISP TORTILLA CHIPS

Salsa, Guacamole

ROASTED CHICKEN QUESADILLAS

Citrus Crema

CINNAMON CREAM FILLED

CHURROS

Sugar Dust

SWEET & SALTY

\$27 per person

**ASSORTED FRESHLY BAKED
COOKIES & BROWNIES**

ASSORTED BAG OF CHIPS

KIND BARS

TRUFFLE POPCORN

WHOLE FRUIT

FARMERS MARKET

\$28 per person

**FARMERS MARKET VEGETABLE
DISPLAY**

WHITE BEAN HUMMUS

CUCUMBER GREEK YOGURT

ARTISAN CHEESE

Pita, Crackers

BREAK LUNCH BUFFETS

CALIFORNIAN

\$52 per person, minimum of 12 guests

AVOCADO CAESAR

Hearts of Romaine, Manchego, Crostini, Classic Dressing

GRILLED SEASONAL VEGETABLE WRAP

Spinach Tortilla

TURKEY CLUB

Bacon, Tomato, Provolone, Multigrain Bread

ITALIAN SUB

Salami, Prosciutto, Provolone Cheese with Italian Dressing

ASSORTED POTATO CHIPS

MARKET SELECTION OF SEASONAL FRUIT

BROWNIE BITES

THE COVE

\$60 per person, minimum of 12 guests

WHITE BEAN HUMMUS

Crudite, Pita, Blue Corn Chips

LOCAL FIELD GREENS

Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sea Salted Sunflower Seeds

DRESSING

Stone Ground Mustard Vinaigrette, Avocado Buttermilk

QUINOA AND BAY SHRIMP SALAD

HONEY ROASTED TURKEY

Lettuce, Tomato, Sprouts, Avocado, Mustard Seed Aioli, Pretzel Bun

SUBMARINE ON BAGUETTE

Italian Meats, Provolone Cheese, Olive Tapenade

CUCUMBER SALAD

MARKET SELECTION OF SEASONAL FRUIT

OLD TOWN FIESTA

\$65 per person, minimum of 12 guests

SOUTHWESTERN CAESAR SALAD

Romaine Hearts, Shaved Manchego, Croutons, Ancho Caesar Dressing

CHARRED CORN SALAD

Cotija Cheese, Pickled Radish, Green Onion, Tomato Vinaigrette

CHIPOTLE BRAISED CHICKEN SOPE

Shredded Lettuce, Queso Fresco, Avocado Purée

BAJA FISH TACOS

Cabbage, Corn Tortillas, Salsa Fresca

CHILI-LIME CURED SKIRT STEAK FAJITAS

Homemade Salsa Roja, Flour Tortillas, Cilantro Lime Crema

REFRIED BLACK BEANS, SPANISH RICE, TORTILLA CHIPS

CREAM FILLED CHURROS

Cinnamon Sugar Dust

THE SHORES

\$58 per person, minimum of 12 guests

ARTISAN LETTUCE

Bacon, Apple, Pecan, Blue Cheese, Buttermilk Dressing

WILD MUSHROOM BISQUE

Goat Cheese, Crouton, Truffle Oil

ANGUS TOP SIRLOIN

Crème Fraîche, Whipped Potato, Kale, Shallot Red Wine Sauce

ALMOND BUTTERFISH

Pee Wee Potatoes, Aged Balsamic, Lobster Cream

SMOKED GOUDA MAC & CHEESE

Gratin Orecchiette, Garlic Herb Crumb

ROASTED SEASONAL VEGETABLES

Lemon, Olive Oil

PASSION FRUIT CHEESECAKE

Caramel Sauce

LEMON MERINGUE TART

3 COURSE PLATED LUNCH

Pre-select one starter, up to three entree selections including Vegetarian, and one dessert option. Meal indicators required to be provided by client. Final guarantee and entree counts due 5 business days in advance.

STARTERS

Select One

BABY KALE

Arugula, Tart Cherries, Feta, Pepitas, Lemon Vincotto

ARTISAN LETTUCE

Papaya, Flora Nelles, Macadamia, Passion Fruit Dressing

SHORES CAESAR

Romaine, Anchovy, Parmesan, Croutons

CLAM CHOWDER

Bacon, Potato, Oyster Crackers, Paprika Oil

BLUE CRAB JADE \$72

Pesto Risotto, Rainbow Chard, Aged Cheddar, King Trumpet, Pine Nuts, Curry Oil

JIDORI CHICKEN BREAST \$62

Brown Rice, Plum Chutney, Broccoli Rabe, Black Muscat

BRAISED BEEF SHORT RIBS \$65

Bandage Cheddar Mashed Potatoes, Glazed Carrots, Celery Root, Mushroom Jus

PRIME TOP SIRLOIN \$73

Herb Steak Fries, Asparagus, Smoked Onion Compote, Chimichurri

ENTRÉES

Highest price entree selection prevails for all guests. Meal indicators required to be provided by client.

ALMOND BUTTERFISH \$64

Roasted Gem Potatoes, Broccoli, Lobster Cream

LEMON PEPPER SALMON \$66

Polenta, Rainbow Chard, Tomato, Coriander, Avocado, Butter

LOCAL SWORDFISH \$69

Roasted Tomato Fennel Couscous, Lemon Butter

HERB SEARED SEA BASS \$72

Fingerlings, Wilted Greens, Saffron Corn Sauce

DESSERTS

Select One

CAPPUCCINO MUDD PIE

Roasted Almonds, Butterscotch, Chocolate

AMARETTO TIRAMISU

Mascarpone Mousse, Espresso, Crème Brûlée Crumble

KEY LIME CHEESECAKE

Graham Crust, Key Lime Curd, Vanilla Chantilly

LEMON MERINGUE TART

Shortbread Cookie Dough, Vanilla Genoise, Lemon Curd, Meringue

RED VELVET CAKE (GF)

Cheesecake Mousse, Chocolate Glaze

CHOCOLATE MARQUISE (GF)

Chocolate Mousse, Streusels, Chocolate Glaze

BOX LUNCH

All box lunches include bag of potato chips, whole fruit, cookie, and bottled water. Select three options from any category for entire party. \$48 per person, minimum of 12 guests

SANDWICHES

ROAST BEEF

Aged Vermont Cheddar, Butter Lettuce, Tomato, Dijon Horseradish

NATURAL TURKEY BREAST

Lettuce, Tomato, Orange Cranberry Compote, Basil Sprouts

ITALIAN MORTADELLA

Capicola, Salami, Provolone, Arugula, Pepperoncini, Ciabatta Brea

BLACK FOREST HAM

Swiss Cheese, Alfalfa Sprouts, Honey, Stone Ground Mustard, Brioche Bun

WHOLE WHEAT TORTILLA WRAPS

ASIAN CHICKEN

Field Greens, Mandarin, Sprouts, Wontons, Cashews, Classic Ginger Dressing

ZEN GARDENER

Grilled Eggplant, Feta, Sweet Peppers, Bean Sprouts, Hummus

CLASSIC TUNA SALAD

Wild Caught Albacore, Shredded Lettuce, Tomato, Swiss Cheese

3 COURSE PLATED DINNER

Pre-select one starter, up to three entree selections including Vegetarian, and one dessert option. Meal indicators required to be provided by client. Final guarantee and entree counts due 5 business days in advance.

STARTERS

Select One

BAJA TORTILLA SOUP

Roasted Corn, Crispy Tortilla, Avocado

CLAM CHOWDER

Bacon, Potato, Oyster Crackers, Paprika

WILD MUSHROOM BISQUE

Saint Andre, Crouton, Truffle Oil

BUTTERNUT SQUASH

Sun Dried Cranberries, Pepitas, Nutmeg Cream

BABY KALE

Arugula, Tart Cherries, Feta, Pecans, Carob Vincotto

ARTISAN LETTUCE

Papaya, Flora Nelles, Macadamia, Passion Fruit Dressing

SHORES CAESAR

Romaine, Anchovy, Parmesan, Crostini

ICEBERG WEDGE

Maple Bacon, Cherry Tomatoes, Chives, Blue Cheese, Buttermilk Dressing

BAJA SHRIMP COCKTAIL

Persian Cucumbers, Vodka Cocktail Sauce, Lemon Wedges

PACIFIC BLUE CRAB CAKE

Pickled Fennel, Watercress, Saffron Aioli, Orange Vanilla Reduction

AHI TUNA POKE

Avocado, Seaweed, Tobiko, Taro Chips, Macadamia Soy

BURRATA PROSCIUTTO

Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast

3 COURSE PLATED DINNER

ENTRÉES

Highest price entree selection will prevail for all guests. Meal indicators required to be provided by client.

LEMON PEPPER SALMON \$88

Polenta, Rainbow Chard, Tomato, Coriander Avocado Butter

LOCAL SWORDFISH \$90

Roasted Tomato Risotto, Chimichurri, Lemon Butter

HERB SEARED SEA BASS \$95

Fingerlings, Wilted Greens, Pinot Gris Saffron Sauce

MAINE LOBSTER TAIL \$110

Corn Succotash, Rainbow Chard, Lemon Wedge, Drawn Butter

JIDORI CHICKEN BREAST \$78

Brown Rice, Plum Chutney, Broccoli, Black Muscat

BRAISED BEEF SHORT RIBS \$82

Bandage Cheddar Mashed Potatoes, Glazed Carrots, Celery Root, Mushroom Jus

DOUBLE PORK CHOP \$86

Whipped Potato, Broccoli Rabe, Apple Chutney, Rum Sauce

HERB DE PROVENCE RACK OF LAMB \$95

Sweet Potato, Haricot Verts, Blistered Tomato, Madeira Reduction

ANGUS FILET MIGNON \$100

Truffle Mashed Potatoes, Asparagus, Smoked Onion Compote, Port Wine Sauce

SURF & TURF \$135

Angus Filet Mignon & Maine Lobster Tail, Truffle Mashed Potato, Smoked Onion Compote

VEGETARIAN

BUTTERNUT SQUASH RISOTTO \$68

Mascarpone, Field Peas, Citrus Gremolata

CREMINI MUSHROOM RAVIOLI \$68

Kale, Parmesan, Truffle Oil, Basil

VEGAN

ROASTED CAULIFLOWER BOWL \$68

Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy

VEGETABLE TAGLIATELLE (VEGAN) \$68

Yellow Squash, Zucchini, Carrots, Goat Cheese, Basil Pistou

3 COURSE PLATED DINNER

DESSERTS

Select One

CAPPUCCINO MUDD PIE

Roasted Almonds, Butterscotch, Chocolate Sauce

AMARETTO TIRAMISU

Mascarpone, Espresso, Creme Brulee Crumble

KEY LIME CHEESECAKE

Graham Crust, Vanilla Chantilly, Key Lime Curd

LEMON MERINGUE TART

Vanilla Genoise, Lemon Curd, Meringue

RED VELVET CAKE (GF)

Chocolate Glaze, Walnut Brittle, Mint

CHOCOLATE MARQUISE (GF)

Chocolate Mousse, Streusels, Berry Coulis

SMALL BITES

\$60 per dozen, 3 dozen minimum per selection

PETIT FOURS

Macarons, Opera Cake, Red Berry Opera, Lemon Bars, Dulce De Leche Squares, New York Cheesecake, Tiramisu, S'mores Bar

DINNER BUFFETS

FIESTA

\$78 per person

TORTILLA CHIPS

Salsa Fresca, Guacamole

BAJA TORTILLA SOUP

Smoked Chicken, Crispy Tortilla, Avocado

SOUTHWESTERN CAESAR SALAD

Romaine Hearts, Manchego, Crouton, Ancho Cream Dressing

CHARRED CORN SALAD

Epazote, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette

CLASSIC CEVICHE

White Sea Bass, Tomato, Cilantro, Lime, Pepitas

CHIPOTLE BRAISED CHICKEN SOPE

Shredded Lettuce, Queso Fresco, Avocado Puree

BAJA FISH TACOS

Cabbage, Corn Tortillas, Salsa Fresca

CHILI-LIME CURED SKIRT STEAK FAJITAS

Salsa Roja, Flour Tortillas, Cilantro Lime Crema

REFRIED BLACK BEANS, SPANISH RICE

TRES LECHES CAKE

Slivered Almonds, Shaved Chocolate

CINNAMON CHURROS

Chocolate Sauce

ITALIAN

\$90 per person

ANTIPASTI

Salami, Capicola, Mortadella, Blue Cheese, Provolone, Fontina, Pepperoncini, Grilled Vegetables, Olives, Crostini

TOMATO SOUP

Garlic Croutons, Creme Fraiche, Herb Oil

WILD ARUGULA

Shaved Fennel, Apple, Pecorino, Almonds, Citrus Vinaigrette

CAPRESE

Hot House Tomatoes, Mozzarella, Basil, Balsamic Reduction

SICILIAN STYLE SALMON

Eggplant, Tomatoes, Olives, Capers, Anchovies, Mint

TUSCAN BRAISED SHORT RIBS

Pancetta, Pearl Onions, Mushrooms, Chianti Reduction

CHICKEN CAPONATA

Artichoke Hearts, Aromatics, Raisins, Extra Virgin Olive Oil

PENNE BOLOGNESE

Whipped Ricotta & Fresh Basil

SHRIMP SCAMPI

Grana Padano, Lemon, Garlic

SEASONAL VEGETABLES

Pine Nut Basil Pesto

AMARETTO TIRAMISU

Lady Fingers, Lemon Mascarpone

PISTACHIO CHEESECAKE

Continued on the next page...

LA JOLLAN

\$88 per person

ARTISAN CHEESE BOARD

Imported & Domestic Cheese, Walnuts, Sun Dried Fruits, Grapes, Honeycomb, Crackers, Crusty Bread

ORGANIC BEET SALAD

Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette

SEAFOOD FARFALLE PASTA SALAD

Haricot Vert, Fennel, Scallion, Tomatoes, Citrus Dressing

BABY SPINACH SALAD

Spicy-Sweet Pecans, Tiny Croutons, Banyuls Vinaigrette

SEABASS

Braised Leeks, Endive, Champagne Saffron Sauce

HONEY SPICED CHICKEN BREAST

Root Vegetables, Cremini, Thyme Jus

GRILLED ANGUS TOP SIRLOIN

Chive Mashed Potatoes, Kale, Shallot Red Wine Sauce

WILD RICE PILAF

Glazed Pecans, House Herbs

FARMERS MARKET VEGETABLES

Parsley Butter

FLOURLESS CHOCOLATE CAKE

Raspberry Preserves

RED BERRY OPERA

Candied Orange

HORS D'OEUVRES

COOL TRAY-PASSED

\$10 per piece, 20 piece minimum

SHRIMP CEVICHE

Spoon Mango, Cilantro, Onion, Lime

HOUSE SMOKED SALMON

Cucumber, Creme Fraiche, Salmon Roe

FURIKAKE AHI TUNA POKE

Wasabi, Avocado, Sesame Seed

BLUE CRAB SALAD

Endive, Ricotta, Tobiko

**PROSCIUTTO TOMATO &
MOZZARELLA SKEWER**

Basil Pesto

DEILED EGG

Candied Bacon, Mustard, Lemon Cream

BRUSCHETTA

Tomato, Garlic, Sea Salt, Balsamic

STREET CORN

Chipotle, Lime, Cotija Cheese in Crispy Cup

HOT TRAY-PASSED

\$10 per piece, 20 piece minimum

MINI MARYLAND BLUE CRAB CAKE

Old Bay Aioli

COCONUT SHRIMP

Plum Sauce

CHICKEN POTSTICKER

Firecracker Sauce

BACON WRAPPED SEA SCALLOP

Balsamic Drizzle

VEGETABLE SPRING ROLL

Sweet Hot Chili Sauce

BRIE RASPBERRY PURSE

Puff Pastry

STEAK SKEWER

Chimichurri Sauce

HORS D'OEUVRES

BAJA CINCO

\$18 per person

**GUACAMOLE, QUESO FUNDIDO,
PICO DE GALLO, SALSA BRAVA,
YELLOW CORN TORTILLA CHIPS**

VEGETABLE CRUDITE

\$20 per person

**ASPARAGUS, CARROTS, PEPPERS,
ZUCCHINI, CHERRY TOMATOES,
CUCUMBER, MARINATED
MUSHROOMS & OLIVES, SPINACH
ARTICHOKE DIP, CUCUMBER
YOGURT DIP**

ARTISAN CHEESE AND CHARCUTERIE

\$29 per person

**LOCALLY SOURCED CHEESES,
VARZI SALAMI, GRILLED CHORIZO,
BLACKBERRY MUSTARD, SEASONAL
DRIED FRUITS, ASSORTMENT OF
RUSTIC BREADS AND CRACKERS**

SEA CRUDO DISPLAY

\$32 per person, minimum of 20 guests

**SASHIMI SALMON, YELLOWTAIL,
DIVER SCALLOPS**

Citrus Ponzu, Pickled Shallots, Cilantro
Sprouts, Tobiko Caviar, Wasabi Dressing,
Ginger Cucumber Relish

POKE & CEVICHE DISPLAY

\$30 per person, minimum of 20 guests

PACIFIC AHI TUNA POKE, CEVICHE

Seaweed Salad, Cucumber, Ginger, Tobiko,
Sesame, Radish Sprouts, Macadamia Nut,
Taro Chips

RAW BAR

Minimum of 20 guests

**PACIFIC OYSTERS ON THE HALF
SHELL**

\$88 per dozen

BAJA JUMBO SHRIMP

\$72 per dozen, served with Cocktail Sauce

COCKTAIL STONE CRAB CLAWS

Market Price (per dozen)

STATIONS

PASTA STATION

\$32 per person, minimum of 20 guests

CHEESE RAVIOLI

Basil Pomodoro Sauce

ORECCHIETTE

Italian Sausage Ragout

TRUFFLE GNOCCHI

Asparagus, Mushrooms, Aged Parmesan,
Olive Oil

TACO STATION

\$40 per person, minimum of 20 guests

BAJA STYLE MAHI, CARNE ASADA, POLLO ASADA

Pico De Gallo, Guacamole, Grated Cotija
Cheese, Crema Fresca, Corn and Flour
Tortillas

SLIDER STATION

\$28 per person, minimum of 20 guests

CHEESEBURGER

Cheddar, Bacon, Candied Onion

BBQ PULLED PORK

Apple Coleslaw, Chipotle Mayo

SHIITAKE MUSHROOM

Horseradish, Havarti, Tomato, Roasted Bell
Pepper, Arugula

HOUSEMADE CHIPS

CARVING ACTION STATION

Chef attendant required at \$175 each
per 75 guests, minimum of 20 guests

MAPLE ROASTED HAM

\$25 per person, Ginger Peach Marmalade,
Thyme Mustard Sauce

HARD SPICE RUB NATURAL TURKEY BREAST

\$27 per person, Cranberry Sauce, Black
Muscat, Giblet Gravy, Brioche Rolls

CUBAN ROAST PORK LOIN

\$30 per person, Papaya Habanero Chutney,
Spiced Rum Sauce, Brioche Rolls

BLACK ANGUS PRIME RIB

\$35 per person, Shallot Confit, Cremini,
Straight and Creamed Horseradish,
Cabernet Sauce, Brioche Rolls

ANGUS BEEF TENDERLOIN

\$42 per person, Seasonal Mushrooms, Red
Onion Compote, Demi-Glace, Brioche Rolls

PAELLA

PAELLA A LA VALENCIA

\$54 per person, Saffron Rice, Mussels,
Clams, Shrimp, Roasted Peppers, Peas,
Sundried Tomatoes, Spanish Chorizo

HOSTED BAR

HOUSE LIQUORS

\$15 each – Titos Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

PREMIUM LIQUORS

\$17 each – Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Marker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky

LIQUERS & CORDIALS

\$13-18 each – Frangelico, Amaretto Disaronno, Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier Vs, Remy Martin Vsop

DOMESTIC BOTTLED BEER

\$7 each – Budweiser, BUD LIGHT, COORS LIGHT, MILLER

IMPORTED BOTTLED BEER

\$8 each – Corona, Heineken, Amstel Light, Pacifico, Guinness, Stella Artois

CRAFT BOTTLED BEER

\$10 each – Mission Brewery Blonde Ale, Fat Tire, Ballast Point Sculpin, Green Flash Brewing West Coast IPA

NON-ALCOHOLIC

\$5-7 each – Individually Bottled Juices, Soft Drinks, Bottled Still and Sparkling Water

BAR PACKAGES

All beverage packages include soft drinks, juice, sparkling & still water.

PREMIUM

\$40 first hour per person / \$22 each additional hour per person

LIQUERS & CORDIALS

Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Marker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Kahlua Bailey's Irish Cream

CAMBRIA CHARDONNAY

"Katherine's Vineyard", Santa Maria Valley, California

CABERNET SAUVIGNON

Franciscan, Oakville Estate, Napa, CA

BEER

Budweiser, Heineken, Amstel Light, Fat Tire

STANDARD

\$35 first hour per person / \$20 each additional hour per person

LIQUERS & CORDIALS

Titos Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

CHARDONNAY AND CABERNET SAUVIGNON

Estancia, Central Coast, CA

BEER & WINE

\$30 first hour per person / \$18 each additional hour per person

BEER

Bud Light, Corona, Stella, Fat Tire, Mission Brewery, Blonde Ale, San Diego, CA, Green Flash Brewing Company West Coast IPA, San Diego, CA

FERRARI-CARANO

Sauvignon Blanc, Sonoma, CA

CHARDONNAY AND CABERNET SAUVIGNON

Estancia, Central Coast, C

WINE CELLAR

SPARKLING WINE

AVISSI, PROSECCO ITALY \$45
MUMM'S NAPA, CALIFORNIA \$56
DOMAINE CARNEROS, BRUT NAPA,
CALIFORNIA \$60
ROEDERER ESTATE, BRUT ANDERSON
VALLEY, CALIFORNIA \$70

CHAMPAGNE

NICOLAS FEUILLATTE, BRUT EPERNAY,
FRANCE \$78
TIATTINGER, LA FRANCAISE, BRUT
EPERNAY, FRANCE \$95
VEUVE CLICQUOT PONSARDIN, BRUT
REIMS, FRANCE \$120
DOM PERIGNON, MOET & CHANDON,
BRUT EPERNAY, FRANCE \$295

CHARDONNAY

ESTANCIA CENTRAL COAST,
CALIFORNIA \$40
LA CREMA MONTEREY, CALIFORNIA \$50
CAMBRIA "KATHERINE'S VINEYARD,"
SANTA MARIA VALLEY, CALIFORNIA \$52
SONOMA CUTRER RUSSIAN RIVER,
SONOMA, CALIFORNIA \$58
GRGICH HILLS NAPA, CALIFORNIA \$85

SAUVIGNON BLANC

FERRARI-CARANO SONOMA COUNTY,
CALIFORNIA \$50
MATANZAS CREEK SONOMA,
CALIFORNIA \$48
DAOU PASO ROBLES, CALIFORNIA \$48
GRGICH HILLS NAPA, CALIFORNIA \$56
MALK, RUSSIAN RIVER SONOMA,
CALIFORNIA \$68

PINOT GRIS / PINOT GRIGIO

PINOT GRIS, "J" CALIFORNIA \$46
PINOT GRIGIO, SCARPETTA FRIULI-
VENEZIA GIULIA, ITALY \$48

PINOT NOIR

SEAN MINOR, CARNEROS SONOMA,
CALIFORNIA \$50
CAMBRIA, JULIA'S VINEYARD SANTA
MARIA VALLEY, CALIFORNIA \$64
ANNE AMIE WILLAMETTE, OREGON \$62
EN ROUTE RUSSIAN RIVER,
CALIFORNIA \$75
MERRY EDWARDS SONOMA COAST,
CALIFORNIA \$80

CABERNET SAUVIGNON

ESTANCIA PASO ROBLES, CALIFORNIA
\$40
ARROWOOD SONOMA, CALIFORNIA \$54
DAOU PASO ROBLES, CALIFORNIA \$58
FRANCISCAN, OAKVILLE ESTATE NAPA,
CALIFORNIA \$60
DECOY SONOMA, CALIFORNIA \$56
POST & BEAM NAPA, CALIFORNIA \$78
SILVER OAK ALEXANDER VALLEY,
CALIFORNIA \$125

OTHER REDS

TAPIZ, MALBEC MENDOZA, ARGENTINA
\$48
MATANZAS CREEK MERLOT BENNET
VALLEY, SONOMA, CALIFORNIA \$55
HILL FAMILY ESTATE MERLOT NAPA,
CALIFORNIA \$62
MUGA, RESERVA, TEMPRANILLO SPAIN
RIOGA, SPAIN \$79