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BANQUET & EVENT MENUS

Breakfast Buffets

60 minutes of serve time. All breakfast buffets served with freshly brewed Starbucks® coffee and an assortment of Teavana® teas with milk, lemon, and honey.

Groups of fewer than 24 people will be charged a \$200 set up fee.

Rise & Shine \$32

minimum guest count is waived

- Cranberry and Orange Juice
- Seasonal Fruit and Berries
- Assortment of Yogurts
- Granola with Agave
- Selection of Breakfast Breads and Pastries
- Whipped Butter and Assorted Preserves

The Deluxe Continental \$36

minimum guest count is waived

- Cranberry and Orange Juice
- Seasonal Fruit and Berries
- Assortment of Yogurts
- Granola with Agave
- Steel Cut Oats - brown sugar, and assorted dried fruits and nuts
- Smoked Salmon - bagels, sliced tomato, capers, sliced onion, and whipped cream cheese
- Selection of Breakfast Breads and Pastries
- Whipped Butter and Assorted Preserves

Working Breakfast \$38

- Cranberry and Orange juice
- Seasonal Fruit and Berries
- Assortment of Yogurts
- Granola with Agave
- Breakfast Sandwiches - select two:
 - Bacon and Egg - fried egg, applewood smoked bacon, monterey Jack, and fresh spinach, on a grilled sourdough roll
 - Sausage and Egg - scrambled egg, sausage, and American cheese on a toasted english muffin
 - Breakfast Burrito - scrambled eggs, cheddar cheese, potatoes, and Applewood smoked bacon
 - Spinach and Egg - scrambled egg white, spinach, and swiss cheese, on a toasted croissant

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Good Beginnings \$40

- Cranberry and Orange Juice
- Seasonal Fruit and Berries
- Assortment of Yogurts
- Granola with Agave
- Selection of Breakfast Breads and Pastries
- Whipped Butter and Assorted Preserves
- Scrambled Eggs
- Apple Chicken Sausage or Applewood Smoked Bacon
- Potatoes O'Brien

Baja Sunrise \$44

- Cranberry and Orange Juice
- Watermelon-Lime and Strawberry-Pineapple Aguas Frescas
- Seasonal Fruit with Mango Tajin Dipping Sauce and Agave Yogurt
- Selection of Pan Dulce
- Machaca Con Huevos - scrambled egg, peppers, onion, shredded beef
- Papas Con Chorizo - potatoes and chorizo in a spicy tomato sauce
- Breakfast Enchiladas - scrambled eggs and cheddar cheese in warm corn tortillas smothered in ranchero sauce
- Traditional Spanish Rice
- Refried Beans
- Guacamole, Pico de Gallo, Salsa Fresca, Sour Cream
- Warm Corn and Flour Tortillas

Breakfast Enhancements

Pricing per person. Attendant fee of \$150 required, additional fee required for every 100 guests

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Omelet Station \$16

For a maximum of 300 guests

Cheddar and jack cheese, sausage, ham, bacon, peppers, tomatoes, spinach, mushrooms, salsa, onion

Pancake or Waffle Station \$10

Fresh berries, whipped cream, artisan syrups, gourmet spreads, toasted nuts, slices bananas, ice cream

Mimosa Bar \$15

Champagne, orange juice, pomegranate juice, pineapple juice, assorted fruit garnish

Bloody Mary Bar \$15

Absolut® Peppar, bloody mary mix, assorted pickled vegetables, olives, peppered bacon strips, horseradish and assorted hot sauces

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That's a Wrap \$58

- Soups - select one:
 - Tomato Bisque – creamy, slow-simmered tomato soup with a hint of basil
 - Minestrone – a hearty blend of seasonal vegetables, beans, tubetti pasta in a savory tomato broth, topped with fresh parmesan and basil
 - Broccoli Cheddar – creamy broccoli and cheddar cheese cream soup, offering a smooth and comforting flavor
- Wraps - select two:
 - Turkey Wrap – shredded lettuce, vine-ripened tomato, swiss cheese, and cranberry mayonnaise on a whole-wheat tortilla
 - Baja Chicken Wrap – romaine, corn, black beans, avocado, cheddar, spicy ranch dressing on a wheat tortilla
 - Italian Wrap – salami, ham, provolone cheese, fresh spinach, roasted red peppers, and tomatoes, wrapped in a soft flour tortilla, drizzled with Italian dressing
 - Roast Beef – thin slices of roasted beef top sirloin, fresh roll, lettuce, tomato and garlic aioli
 - Roasted Eggplant Wrap – Cucumber, watercress, roasted red pepper hummus, and feta cheese on a spinach tortilla
- Served with Condiments - pickle spears, shaved onion, pepperoncini , preserved peppers, mayo, whole grain mustard, classic yellow mustard, horseradish sauce
- Seasonal Fresh Fruit & Berries
- California Pear Salad – mixed greens, sliced pears, strawberries, crumbled Mild blue cheese, and candied pecans tossed in balsamic vinaigrette
- Pesto Pasta Salad – artichokes, kalamata olives, Parmesan cheese, and sun-dried tomatoes
- Fresh Potato Chips – parmesan & herb, sea salt & black pepper
- Desserts
 - Lemon Bars – Buttery shortbread crust topped with tangy lemon curd
 - Cookies – chocolate chip & oatmeal raisin

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Almuerzo Del Sol \$60

- Corn and Black Bean Salad - sweet corn, black beans, cotija cheese, crispy tortilla, and spicy ranch
- SoCal Caesar Salad - hearts of romaine, cotija cheese, avocado, tortilla strips, and cilantro Caesar dressing
- Ajillo Chicken Enchiladas - garlic-braised pulled chicken wrapped in corn tortillas, baked in rojo sauce, and topped with melted habanero jack cheese
- Chile Verde - tender braised pork in a spicy tomatillo sauce
- Refried Black Beans
- Fideo Vegetable Rice Pilaf
 - Accompaniments
 - Guacamole
 - Pico de Gallo
 - Sour Cream
 - Corn and Flour Tortilla Chips
- Something Sweet
 - Caramel Queso Flan
 - Churros

Home Comfort \$65

- Tossed Cobb Salad - iceberg, bacon, roasted turkey, avocado, cherry tomatoes, egg, blue cheese crumbles, and herbed blue cheese dressing
- Roasted Brussels Sprout Salad - leeks, cauliflower, goat cheese, and sherry vinaigrette
- Crab and Lobster Bake - cavatappi pasta, tarragon, cream cheese mornay, and buttered breadcrumbs
- Turkey and Beef Meat Loaf - Shropshire, stilton, and a cranberry port demi glaze
- Three Onion Whipped Potatoes - caramelized shallot, scallion, and crispy onion strings
- Roasted Baby Carrots - honey thyme glaze
- Warm Cheddar Rolls and Butter
- Bread Pudding - bourbon crème anglaise
- Warm Apple Cobbler

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Taste of Italy \$68

- Tuscan White Bean Soup
- Vine-Ripened Tomato & Mozzarella Salad - basil, aged balsamic drizzle
- Chopped Italian Salad - romaine hearts, olives, grilled artichoke, shaved onion, salami, tomato, cucumber, and parmigiano reggiano
- Herbed Chicken Piccata - lemon caper sauce
- Shrimp Scampi - garlic butter sauce
- Capellini Pasta - stewed tomato, garlic, parmesan, crushed red pepper flakes
- Pesto Risotto - peppers, tomato, eggplant, summer squash, toasted pine nuts
- Espresso Tiramisu
- Panna Cotta

Smokehouse Grill \$70

- Seasonal Fruit Salad
- Roasted Corn Salad - green beans, cherry tomatoes, and cilantro vinaigrette
- Mixed Green Salad - red onion, black olives, cherry tomatoes, iceberg lettuce, and cucumber in a sweet tomato vinaigrette
- Creamy Potatoes Mousseline
- Baked Macaroni - cavatappi pasta in a three-cheese sauce, topped with buttered bread crumbs
- Smoked Brisket - served with bourbon BBQ sauce
- Bone-In BBQ Chicken Breast
- Selection of Pickles
- Jalapeno Cheddar Cornbread
- Warm Cheddar Rolls with Butter
- Cream Cheese-Frosted Preacher Cupcakes
- Bourbon Pecan Pie Tartlets

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Rising Sun \$70

- Baby Bok Choy Salad - toasted almond, red cabbage, shredded carrot, celery, crispy rice noodles, and miso ginger dressing
- Quinoa and Ahi Tuna Sashimi style Salad - ginger, jalapeño, cucumber, radish, quinoa and carrots
- Vegetable Egg Rolls - seasoned vegetables in a crispy egg roll wrapper, served with sweet chili sauce
- Sushi Bar +\$15 per person
- California Roll, Philadelphia Roll, Ahi Roll with pickled ginger, wasabi, and soy sauce
- Peppered Beef - sliced beef, bell peppers, and sautéed onions in a spicy hoisin sauce
- Soy and Orange Glazed Chicken
- Asian Fried Rice - egg, chinese sausage, shrimp, bell peppers, cashews and green onion
- Kung Pao Brussels Sprouts
- Coconut Rice Pudding - pineapple compote
- Ube Cheesecake Bites
- Fortune Cookies

Plated Lunch - part 1 of 3

All lunches served with freshly brewed Starbucks® coffee and an assortment of Teavana® teas with milk, lemon, and honey.

Groups of fewer than 24 people will be charged a \$200 set up fee.

Starters - select one:

- Tomato Basil Bisque - served with a goat cheese biscuit
- Minestrone - a hearty blend of seasonal vegetables, beans, tubetti pasta in a savory tomato broth, topped with fresh parmesan and basil
- Ale Cheddar Soup - potatoes, bacon, and crispy leeks
- Iceberg Wedge Salad - stilton blue cheese, cherry tomatoes, and chervil dressing
- Chef's Caesar Salad - baby gems, parmesan crisp, grape tomato, caesar dressing, sourdough croutons
- Gorgonzola and Grape Salad - arugula, walnuts, and tarragon dressing
- Mixed Green Salad - mesclun greens, cucumbers, baby tomatoes, shredded carrots, ranch and balsamic vinaigrette

Plated Lunch - part 2 of 3

All lunches served with freshly brewed Starbucks® coffee and an assortment of Teavana® teas with milk, lemon, and honey.

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Entrée - select two:

- Wild Mushroom Ravioli - \$45 - tarragon cream sauce, sautéed spinach, caramelized onions, and parmesan
- Truffle Mushroom Risotto \$45 - roasted portobello, lemon drizzle
- Miso Cod - \$50 - baby bok choy, carrots, and japanese rice
- Miso Tofu \$45 - rice noodle, baby bock choy, shitake, water chestnut
- Vegan Meatloaf - \$50 - olive oil mashed potatoes and seasonal vegetables (dairy, gluten, nut free)
- Salmon Veracruz Ana - \$50 - roasted lime-marinated salmon, vegetable rice pilaf, and salsa veracruz
- Grilled Herb Chicken Breast - \$50, country style roasted fingerling potatoes
- Lemon Butter Chicken Pasta - \$50 - pennette pasta with cherry tomatoes, preserved lemon, and spinach
- Chinese Braised Pork Belly - \$50 - served with shrimp fried rice and chinese broccoli
- 12 Hour Braised Short Rib - \$55 - served with creamy mashed potatoes, assorted wild mushrooms, baby carrots, spinach in a savory tart shell
- Adobo Braised Short Ribs - \$55 - grilled asparagus, baby carrots, and pressed potato au gratin
- Top Sirloin - \$60 - whipped garlic potatoes, charred broccolini, and balsamic tomato jam

Plated Lunch - part 3 of 3

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Dessert - select one:

- Cream Cheese-Frosted Carrot Cake
- Caramel Cheesecake
- Fresh Fruit Tartlet
- max 100 guests
- Double Chocolate Cake with Caramel
- Pineapple Coconut Cake
- Caramel Ganache Bar
- Tiramisu
- Ube Cheesecake
- NY-Style Cheesecake with Berries
- Dubai Chocolate +\$10
- Chef's Selection of Assorted Mini Desserts +\$10

Lunch On The Go

60 minutes of serve time.

All lunches include a Fruit Salad, Pasta Salad, Chips, Cookie, and a Bottle of Water.

Servers and service not included. Minimum order of 10 people.

\$35 per person

Select two:

- Turkey Wrap - shredded lettuce, tomato, swiss cheese, and cranberry mayonnaise on a whole-wheat tortilla
- Roasted Eggplant Wrap - cucumber, watercress, red pepper hummus, and feta cheese on a spinach tortilla
- Italian Sub - ham, salami, pepperoni, tomato, pepperoncini, shredded lettuce, shaved onion, provolone, and italian dressing
- Chicken Pesto Wrap - grilled sliced chicken breast, leaf lettuce, sliced tomato, mozzarella cheese, and pesto aioli on a french roll
- Ham and Swiss Sandwich - leaf lettuce, sliced tomato, and mayonnaise on whole wheat bread

Themed Breaks

30 minutes of serve time.

Groups of less than 24 people will be charged a \$200 set up fee.

Just Cookies Please \$13

Chocolate Chip, Heath Bar® Crunch, Oatmeal, White Chocolate Cranberry Chunk, and Peanut Butter Cookies

Blaze Your Own Trail \$15

An assortment of nuts, dried fruits, and candies to create your perfect trail mix

Farmers Market Display \$15

Selection of seasonal fruit and crudités

Mediterranean Break \$19

- Harissa Baba Ganoush and Garlic Hummus
- Tabouleh Salad and House Potato Chips
- Pita Chips and Tzatziki

Salsa Spread \$18

- Tortilla Chips
- Guacamole, Pico de Gallo, Salsa Roja, Salsa Verde, and Molcajete Salsa
- Sopapillas with Powdered Sugar and Honey
- Watermelon-Lime and Strawberry-Pineapple Aguas Frescas

Additional Snacks and Desserts

- Sliced Seasonal Fruit \$6 per person
- Whole Seasonal Fruit \$4 per piece
- Assorted Energy & Granola Bars \$4 each
- Assorted Quiche Bars: Quiche Lorraine, Tomato Basil \$5 per person
- Pita Chips served with Traditional Roasted Red Pepper Hummus \$12 per person
- Tortilla Chips served with Salsa Roja, Mango Pico de Gallo, and Guacamole \$12 per person
- Signature Cookies: Chocolate Chip, Oatmeal Raisin, Snickerdoodle, White Chocolate Macadamia \$36 per dozen
- Brownies & Cheesecake Bars: Double Chocolate Fudge Brownies, New York Cheesecake \$42 per dozen
- Sweet Spot: Lemon Bars, Apple Crumble, Chocolate Mousse Cake \$42 per dozen
- Assorted European Cookies: Almond Biscotti, Chocolate-Dipped Palmier, Italian Wedding Cookie \$36 per dozen
- Assorted Macarons \$42 per dozen
- Assorted Individually Bagged Snacks: Pretzels, Potato Chips, Gourmet Nuts, Flavored Popcorn \$4 each
- Haagen-Dazs Ice Cream Bars \$7 per person
- Hot Jumbo Pretzels served with Assorted Mustards \$7 per person

Beverages

- Cranberry, Apple, or Orange Juice \$5
- Coca Cola Soft Drinks \$4
- Smart Water \$3.50
- Evian Water \$5
- Sparkling Water \$5
- Powerade® \$5
- Red Bull or Red Bull Sugar Free \$5
- Freshly Brewed Coffee \$100 per gallon
- Assorted Teavana® Hot Teas \$100 per gallon
- Freshly Brewed Iced Tea \$80 per gallon

Passed Appetizers

60 minutes of serve time.

Chilled Hors D'oeuvres

- Tomato Bruschetta - \$6
 - Balsamic, basil chiffonade, toasted baguette
- Grilled Watermelon - \$6
 - Crispy speck, whipped goat cheese, pomegranate reduction
- Olive Toast - \$6
 - Olive tapenade, and fresh mozzarella on toasted baguette
- Tomato and Mozzarella Brochette - \$7
 - Basil and balsamic glaze
- Deviled Eggs - \$7
 - Bacon, avocado, and chive
- Curry Chicken Salad - \$8
- Miniature Ahi Poke Taco - \$10
 - Yuzu Aioli, scallion
- Spiced Shrimp - \$12
 - Chili rubbed shrimp skewers with cantaloupe
- Pork Belly Spoons - \$10
 - Chili marinated pork, scallion slaw, and sesame
- Seared Beef Medallion - \$12
 - Whipped horseradish, crispy potato, and chive
- Caviar and Potato - \$12
 - Caviar, roasted new potato, whipped crème fraîche, and chive
- Ahi Tartare, Sesame Cornette - \$12
- California Rolls, Sriracha™ Aioli - \$14

Hot Hors D'oeuvres

- Beef Meatball - \$6
 - Tomato soffrito
- Spanakopita Triangles - \$5
- Brie and Cranberry Triangles - \$5
- Chicken Sate - \$10
 - Thai peanut sauce and sesame seeds
- Saffron Arancini - \$8
 - Parmesan cream
- Boursin® Stuffed Mushroom - \$7
- Bacon Wrapped Date - \$8
 - Goat cheese and balsamic
- Beef Picadillo Shu Mai - \$8
 - Salsa roja
- Beef Brochette - \$10
 - Kogi BBQ sauce and chives
- Crab Quesadillas - \$10
 - Chipotle aioli and cilantro
- Coconut Shrimp - \$12
 - Sweet chili glaze
- Bacon Wrapped Scallop - \$10
 - Hazelnut vinaigrette
- Beef Wellington - \$12
 - Pastry wrapped tenderloin and horseradish aioli
- Lamb Lollipop - \$12
- Maryland Style Crab Cake - \$10
- Short Rib Slider - \$10
 - White cheddar cheese and smoked tomato jam
- Pork and Shrimp Lumpia - \$7
- Vegetarian Lumpia \$7

Action Stations

Sicilian Wood-Fired Flatbreads & Pizzas \$32

Our hand tossed dough is baked to golden perfection in a traditional wood-fire oven. Topped with a selection of artisan cheeses, seasonal vegetables, applewood-smoked bacon, Italian sausage, organic chicken, and premium cured meats. Finished with a drizzle of pesto and balsamic glaze.

This action station is only allowed in the Heritage Lawn and with a minimum of 100 people.

Seafood Scampi \$40

Tender Gulf Shrimp and bay scallops sauteed with fresh garlic, herbs, and juicy tomatoes, all finished in a luscious white wine and lemon reduction. Tossed with delicate capellini pasta and topped with freshly grated Parmesan for a delightful burst of flavor. Sliced rosemary-infused focaccia bread.

Spanish Paella Bar \$50

Experience the essence of Spain with our flavorful paella made with aromatic saffron-infused Bomba rice and seasonal vegetables, Paella Classico, a rich combination of a vibrant mix of shrimp, clams, mussels, calamari, chicken drumette, chorizo. (GF/DF) - Gluten Free/Dairy Free

Displayed Reception

A \$200 set-up fee applies for groups of fewer than 48 people.

Fresh Vegetable Display \$11

A selection of crisp carrots, celery, cherry tomatoes, broccoli, cauliflower, radishes, and cucumbers, served with green goddess dressing, creamy pesto, and roasted pepper romesco.

Cheese Platter \$20

A curated assortment of blue cheese, aged cheddar, and goat cheese, paired with olives, fig jam, hummus, mixed nuts, pita, and crackers.

Charcuterie & Cheese Board \$25

A refined selection of Imported & Domestic Cheese, complemented by bresaola, coppa, and soppressata. Served with olives, fig jam, hummus, grain mustard, pita, and crackers.

Cornucopia of Chips \$22

An assortment of salsa roja, salsa verde, pineapple pico de gallo, fresh guacamole, queso fundido, accompanied by corn, flour, and mazina tortilla chips, as well as sweet buñuelos.

Pacific Rim \$35

A delightful selection of sushi rolls, nigiri, spam musubi, spring rolls, beef skewers, chili, and salted edamame, complemented by crispy chicken bao, wasabi, ginger, soy sauce, and peanut dipping sauce.

Seafood Soirée \$55

A luxurious spread of shrimp, oysters, mussels, scallop ceviche shooters, crab claws, chili-glazed salmon, served with green goddess dressing, red garlic mojito sauce, harissa cocktail sauce, and classic mignonette.

Carving Stations

60 minutes of serve time. \$150 attendant fee per every 100 guests

Prime Rib - \$400

- Rosemary & Garlic-Crusted Prime Rib (GF/DF)
- Served with Horseradish Cream, Au Jus, and King's Hawaiian Rolls
- Serves 40

Herb Roasted Tenderloin (GF/DF) - \$350

- Accompanied by Wild Mushroom Reduction and Sourdough Rolls
- Serves 20

New York Strip Steak - \$400

- USDA Prime (GF/DF)
- Served with Horseradish Cream, Caramelized Shallot Jus, and Crispy Onions
- Serves 20

Salmon Wellington - \$200

- Puff Pastry with Lemon-Tarragon Beurre Blanc
- Serves 10

Deep Fried Whole Spot Bass (GF) - \$200

- Meyer Lemon Beurre Blanc, and Roasted Fingerling Potatoes (GF)
- Serves 20 (seasonal)

Signature Porchetta - \$225

- Asian Mignonette, Creamy-Tangy Pâté Sauce, Toasted Ciabatta, and Mushroom-Truffle Rice Pilaf
- Serves 20

Herb Roasted Lamb Legs - \$200

- Served with Natural Jus, Mint Mustard sauce, Potatoes au Gratin, and Roasted Seasonal Vegetables
- Serves 20

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Coastal Comfort \$70

- Spinach Salad - tender spinach leaves topped with candied walnuts, crumbled blue cheese, poached pear slices, and a red wine honey vinaigrette
- Crispy Skin Arctic Char Grenobloise - pan-seared arctic char with a crispy skin, served with a classic grenobloise sauce of brown butter, coutons, capers, and lemon
- Marinated Chicken Breast with Tarragon Demi - juicy marinated chicken breast, served with a rich tarragon demi-glace
- Artichoke Barigoule and Garbanzo Beans - slow-cooked artichokes in a fragrant broth with garbanzo beans, carrots, and herbs
- Roasted Fingerling Potatoes and Niçoise Olives
- Blueberry and Yuzu Cheesecake
- Double Chocolate Cake - with caramel topping

Avanti \$75

- Pancetta Baby Spinach Salad - crisp pancetta, grated parmesan, cherry tomatoes, and a sherry vinaigrette
- Baby Gem Salad - charred red onion, sundried tomatoes, and a lemon-anchovy vinaigrette
- Grilled Market Vegetables - an assortment of fresh grilled vegetables served with artichoke tapenade and feta aioli dipping sauces
- Bruschetta Chicken - heirloom tomatoes, fresh basil, mozzarella, and candied pine nuts on top of grilled chicken
- Pasta del Mare - conchiglie pasta paired with succulent shrimp and clams, tossed in tomato sauce
- Rustic Brown Butter Gnocchi - sautéed italian sausage, arugula, grated parmesan, and a rich brown butter sauce
- Grilled Asiago Polenta - topped with forest mushroom ragu and fresh herbs
- Warm Dinner Rolls and Butter
- Tiramisu Mousse - Espresso-soaked lady finger cake with mascarpone mousse
- Chocolate Cannoli with Espresso Cream - crispy cannoli shells filled with a smooth espresso cream, finished with a crunchy cookie garnish

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Urbane Class \$85

- Wedge Salad - point Reyes blue cheese, crisp baby iceberg lettuce, candied bacon crumbles, and chervil dressing
- Coastal Salad - baby gem greens, heirloom tomatoes, baby cucumber, pickled asparagus, goat cheese, and roasted tomato vinaigrette
- Roasted Beet Salad - pickled radish, cherry tomatoes, petite greens, and charred lemon-basil dressing
- Thyme Scented Fingerling Potatoes - served with warm onion rolls and butter
- Butter-Poached Green Beans
- Roasted Thyme Chicken
- Apple Brandy Braised Short Rib - braised short rib with white balsamic mushrooms and brandy sauce
- Cheesecake with Mixed Berries
- Double Chocolate Cake - with caramel topping

Casa Cocina \$80

- Corn and Black Bean Salad - sweet corn, black beans, cotija cheese, crispy tortilla, and pepper dressing
- Grilled Caesar Salad - hearts of romaine, shaved red onion, cotija cheese, and cilantro caesar dressing
- Sea Bass Ceviche
- New York Strip Fajitas - served over seared peppers, onions, and tomatoes
- Grilled Ahi Tuna - tangerine pico de gallo and micro cilantro
- Drunken Beans - bacon, poblano peppers, onion, tomatoes, simmered in Dos Equis® Amber
- Fideo Vegetable Rice Pilaf
- Guacamole, Pico de Gallo, Sour Cream
- Tortilla Chips
- Caramel Queso Flan
- Mini Churros

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Pacific Cove \$85

- Lemon Ginger Cucumber Salad - cucumber, heirloom tomatoes, shaved red onions, and yuzu ginger vinaigrette
- Baby Bok Choy Salad - toasted almonds, red cabbage, shredded carrots, celery, crispy rice noodles, and miso ginger dressing
- Seared Chilean Sea Bass - ginger soy lemon sauce
- Steamed Gyoza - pork dumplings with carrot, onion, and ginger-vinegar sauce
- Rolled Sushi Bar - california roll, philadelphia roll, ahi roll, with pickled ginger, wasabi, and soy sauce
- XO Kobe Beef - sliced kobe beef served with XO sauce, snow peas, and sautéed onions
- Lemongrass Chicken - grilled bone-in chicken thigh infused with lemongrass marinade
- Asian Fried Rice - chinese sausage, onion, bell pepper
- Kung Pao Brussels Sprouts
- Sticky Rice Pudding - pineapple compote
- Lychee Panna Cotta

Lasang Pinoy \$85

- Pandesal - fluffy, sweet filipino bread rolls
- Green Beans Adobo - green beans in a savory soy, garlic, onion, and vinegar marinade
- Veggie Chop Suey - bell peppers, chayote, carrots, onions, celery, and tofu in a light soy-based sauce
- Pork-Shrimp Lumpia - crispy egg rolls filled with ground pork, shredded shrimp, and sesame flavor
- Pansit Guisado - rice noodles with chicken, shrimp, carrots, celery, cabbage, and a flavorful soy-based sauce
- Beef Caldereta - bone-in short ribs stewed in tomato sauce, pâté, andouille sausage, carrots, and potatoes
- Chicken Inasal - grilled bone-in chicken thighs marinated in a sweet and tangy blend.
- Lechon Belly - stuffed pork belly with liver and soy-vinegar sauce
- White Rice
- Buko Pandan - coconut meat in pandan-flavored jelly, served with milk
- Ube Cheesecake Bites

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From the Seafood Market \$95

- House Special Clam Chowder
- Chopped Cobb Salad - lump crab, seared shrimp, hard-boiled egg, crispy bacon, tomato, blue cheese
- Chilled Grilled Asparagus Salad - wild baby arugula, tomato relish
- Seafood Cioppino - Littleneck Clams, Prince Edward Island Mussels, Prawns, Sea Bass, in a Fennel-Tomato Broth
- Lobster Rolls - connecticut-style lobster salad on a toasted brioche bun and served with slaw
- Char-Grilled Skirt Steak - roasted spring onion and garlic jus
- Roasted California Vegetables - squash, eggplant, bell peppers, red onion, cherry tomatoes, drizzled with california olive oil
- Wild Rice Pilaf - Infused with Lemon and Thyme
- Old-Fashioned Chocolate Cake
- Grand Marnier Cheesecake

Plated Dinner - part 1 of 3

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Starters - select one:

- Tomato Basil Bisque - served with a goat cheese biscuit
- Minestrone - a hearty blend of seasonal vegetables, beans, tubetti pasta in a savory tomato broth, topped with fresh parmesan and basil
- Ale Cheddar Soup - potatoes, bacon, and crispy leeks
- Iceberg Wedge Salad - stilton blue cheese, cherry tomatoes, and chervil dressing
- Chef's Caesar Salad - baby gems, parmesan crisp, grape tomato, caesar dressing, sourdough croutons
- Gorgonzola and Grape Salad - arugula, walnuts, and tarragon dressing
- Mixed Green Salad - mesclun greens, cucumbers, baby tomatoes, shredded carrots, ranch and balsamic vinaigrette

Plated Dinner - part 2 of 3

All dinners served with freshly brewed Starbucks® coffee and an assortment of Teavana® teas with milk, lemon, and honey.

Groups of fewer than 24 people will be charged a \$200 set up fee.

Entrée - select two:

- Wild Mushroom Ravioli - \$55
 - tarragon cream sauce, sautéed spinach, caramelized onions, and parmesan
- Vegan Meatloaf - \$60
 - olive oil mashed potatoes and chef's choice vegetables
- Miso Black Cod - \$65 or Miso Tofu \$60
 - shirataki noodles and pickled vegetables
- Scottish Salmon - \$65
 - lemon herb quinoa, broccolini, and sauce vierge
- Herb-Crusted Salmon - \$65
 - parsnip puree, seared broccolini, and lemon dill crème fraîche
- Chilean Sea Bass - \$70
 - lemon beurre blanc , assorted seasonal baby vegetables, rice pilaf, port wine reduction
- Pan-Seared Scallop - \$75
 - lobster risotto and summer squash
- Steamed Atlantic Lobster Tail - \$85
 - grilled asparagus, lemon-scented rice pilaf, drawn butter, and béarnaise sauce
- Peruvian Chicken - \$59
 - blistered shishito peppers, green rice , aji amarillo sauce
- Grilled Marinated Chicken Breast - \$59
 - country style roasted fingerling potatoes
- 12-Hour Braised Short Rib - \$65
 - creamy mashed potato, forest mushrooms, and swiss chard in savory tartlet
- Grilled 10oz Ribeye Steak - \$65
 - twice-baked cheddar potato, and grilled asparagus with creamed horseradish.
- Stilton Crusted Filet Mignon - \$72
 - crushed kennebec potatoes, grilled asparagus, and horseradish demi-glace
- Oven-Roasted New Zealand Rack of Lamb - \$62
 - grilled asparagus, baby carrots, pressed potato, mint yogurt, lamb jus
- Crispy Pork Porchetta - \$55
 - mushroom rice pilaf, haricot vert and baby carrots and herb infused gravy

Plated Dinner - part 3 of 3

All dinners served with freshly brewed Starbucks® coffee and an assortment of Teavana® teas with milk, lemon, and honey.

Groups of fewer than 24 people will be charged a \$200 set up fee.

Dessert - select one:

- Cream Cheese-Frosted Carrot Cake
- Caramel Cheesecake
- Fresh Fruit Tartlet
- max 100 guests
- Double Chocolate Cake with Caramel
- Pineapple Coconut Cake
- Caramel Ganache Bar
- Tiramisu
- Ube Cheesecake
- NY-Style Cheesecake with Berries
- Dubai Chocolate +\$10
- Chef's Selection of Assorted Mini Desserts +\$10

Bars On Consumption

pricing per drink

Cash Bar

Soft Drinks and Juices \$4

Specialty Waters \$5

Domestic Beer \$7

Premium/Craft Beers \$8

House Wine \$14

Premium Wine \$17

Deluxe Liquors \$14

Premium Liquors \$17

Cordials \$17

Hosted Bar (plus tax and gratuity)

Soft Drinks and Juices \$3

Specialty Waters \$4

Domestic Beer \$7

Premium/Craft Beers \$8

House Wine \$13

Premium Wine \$16

Deluxe Liquors \$13

Premium Liquors \$16

Cordials \$16

Bar Packages by the Hour

pricing per person, plus tax and gratuity

Premium Brands

1 hour - \$32

2 hour - \$48

3 hour - \$60

4 hour - \$72

Deluxe Brands

1 hour - \$26

2 hour - \$39

3 hour - \$49

4 hour - \$59

Premium Brands

Grey Goose® Vodka

Bombay Sapphire® Gin

Kuleana® Rum

Patron Silver® Tequila

Makers Mark® Whiskey

Johnnie Walked Black Label® Scotch

Deluxe Brands

Skyy® Vodka

Beefeater® Gin

Bacardi® Rum

818 Blanco® Tequila

Jim Beam® Whiskey

Dewars® Scotch