

Vacation  
MyrtleBeach

# BANQUET MENUS



These Suggestions Are Offered As Guidelines  
And Do Not Indicate The Extent Of Our Culinary Expertise.

Our Catering Professionals Will Be Delighted  
To Assist You In Your Choice Or To Create  
A Custom Selection Designed To Your Needs.



# BREAKFAST





## **OCEANFRONT CONTINENTAL BREAKFAST**

Freshly Squeezed Orange Juice  
Sliced Fresh Seasonal Fruit  
Assorted Breakfast Pastries, Butter, Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

## **CALIFORNIA CONTINENTAL**

Freshly Squeezed Orange, Grapefruit and Tomato Juices  
Fresh Seasonal Fruit, Assorted Breakfast Pastries, Bagels and Muffins  
A Variety of Individual Fruit Yogurts, Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## **THE MYRTLE BEACH CONTINENTAL**

### **Minimum 25 Guests**

Freshly Squeezed Orange and Grapefruit Juices and a Selection of Tropical Fruit Juices Assorted  
Breakfast Bakeries, Pastries and Muffins Butter, Fruit Preserves and Jams  
Seasonal Sliced Fruit with Berries, Honey-Yogurt Dipping Sauce  
Assorted Bagels and Flavored Croissants Cream Cheeses and Preserves  
Assorted Cheeses to include Camembert, Colby, Chevre, Longhorn and Tillamook  
Display of Slow Smoked Ham, Smoked Salmon  
Freshly Brewed Coffee, Decaffeinated Coffee, Flavored Coffees And Assorted Teas

## **EUROPEAN CONTINENTAL**

### **Minimum 25 Guests**

Freshly Squeezed Orange and Grapefruit Juices and a Selection of Seasonal Fruit Juices  
Assorted Breakfast Pastries, Flavored Croissants, Bagels and Sliced Gourmet Breakfast Bread Loaves  
Assorted Imported Cheeses May Include Brie, Gruyere, PortSalut  
Display of Fresh Seasonal Fruit and Berries  
Side of Smoked Salmon, Herring Bits, Sliced Pumpernickel and Capers Smoked Ham and Prosciutto  
Honey, Flavored Butter, Cream Cheese and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas - European Coffee Presentation

THE FOLLOWING SELECTIONS INCLUDE CHOICE OF STARTER, BREAKFAST POTATO, FRESHLY BAKED BREAKFAST PASTRY, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## STARTERS

### SELECT ONE:

Freshly Squeezed Orange Juice or Chilled Tomato Juice  
Seasonal Fruit Cup or Orange & Grapefruit Wedges with Mint

### THE ALL-AMERICAN

Freshly Scrambled Eggs with choice of one of the following: Ham, Bacon or Sausage

### TUSCAN SCRAMBLE

Freshly Scrambled Eggs with Sun Dried Tomatoes, Basil and Goat Cheese with choice of Breakfast Meats

### MADE TO ORDER OMELETTES

#### MAXIMUM 50 GUESTS

#### CHOICE OF TWO

Ham, Bacon, Sausage, Tomatoes, Onions, Peppers, Mushroom, Cheddar or Jack Cheese

## PLATED BREAKFAST SPECIALTIES

### LA PARISIENNE

Fluffy Scrambled Eggs, Piled High on a Fresh Bakery Croissant with Canadian Bacon and Swiss Cheese, accompanied by a Warm Fruit Compote

### COUNTRY SCRAMBLE

Freshly Scrambled Eggs with Cheddar Cheese and Fresh Herbs

### STEAK & SCRAMBLED EGGS

Choice Cut Filet of Beef Served with Freshly Scrambled Eggs

### BREAKFAST QUICHE

Choice of Quiche Lorraine with Onions and Ham or Quiche Florentine with Spinach

## HEALTHY ALTERNATIVES

### FRUIT CREPES

Three Fresh Crepes with Apple Walnut filling with a Fresh Fruit Garnish

### EGG BEATER MELT

Scrambled Egg Beaters with Diced Tomatoes and Green Onions on Whole Wheat English Muffin

### FRESH FRUIT PLATE

Sliced Seasonal Fresh Fruit Served with Cottage Cheese or Lowfat Yogurt





**MINIMUM 50 GUESTS  
FOR GROUPS LESS THAN 50 THERE WILL BE A SURCHARGE**

### **EAST COAST LIGHT**

Freshly Squeezed Orange Juice or Grapefruit Juice, Chilled Vegetable Juice  
Granola with Milk, Fresh Seasonal Fruit, Assorted Fruit Yogurts with Condiments, Scrambled Egg Beaters  
Grilled Turkey Sausage, Herb Roasted Potatoes, Warm Fruit Crepé, Bran Muffins and Nutbread  
Margarine and Low-Calorie Preserves, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### **RISE AND SHINE**

#### **MAXIMUM 200 GUESTS**

Orange Juice, Choice of Fresh Sliced Seasonal Fruit OR Individual Fruit Yogurts  
Freshly Scrambled Eggs, Sausage Links, Breakfast Potatoes  
Assorted Breakfast Pastries with Butter & Preserves, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas  
A Variety of Freshly Made-to-Order Omelettes Available

### **DAYBREAK BUFFET**

#### **MAXIMUM 50 GUESTS**

Freshly Squeezed Orange Juice or Fresh Seasonal Fruit, Selection of Cold Cereals with Milk

CHOICE OF THREE: Freshly Scrambled Eggs, French Toast with Syrup & Powdered Sugar,  
Western Scrambled Eggs, Apple or Peach Crepes, or Cheese Blintz with Cherry Sauce

SERVED WITH: Sausage Links and Bacon, Breakfast Potatoes, Assorted Breakfast Pastries  
Butter and Jellies, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
A Variety of Freshly Made-to-Order Omelettes Available

### **SOUTHERN BUFFET**

Scrambled Eggs with Chives, Smoked Bacon and Chicken Apple Sausage,  
Stone Ground Grits, Breakfast Potatoes, Buttermilk Biscuits with Country Gravy  
Homemade Granola, Assorted Dry Cereals with Skim and 2% Milk  
Individual Flavored Yogurts, Daily Variety of Breakfast Breads, Muffins, and Pastries with Butter and Fruit Preserves

## BAKERY

### MINIMUM ORDER: ONE DOZEN PER ITEM

Oven Fresh Breakfast Pastries: Danish Pastries, Assorted Muffins, Coffee Cakes, Cinnamon Rolls, Sliced Gourmet Deli Breads

Premium Breakfast Pastries: Croissants (Almond, Plain & Chocolate), Variety of Bagels with Cream Cheese, Jumbo Muffins, Gourmet Sliced Breakfast Bread Loaves, English Scones and Mexican Pastries

## SNACKS

### MINIMUM ORDER: ONE DOZEN PER ITEM

- Sliced Fresh Fruit
- Whole Fresh Fruit
- Individual Fruit Yogurts
- Granola Bars
- Assorted Cookies
- Large Chocolate Chip Cookies, Peanut Butter Cookies, Large Granola Cookies
- Blondies or Chocolate Brownies
- Ice Cream Bars or Fruit Juice Bars
- Deluxe Ice Cream Bars (Dove, Häagen Dazs, Ben & Jerry's)
- Giant Soft Pretzels, Plain with Mustard or Cinnamon
- Assorted Finger Sandwiches (24 pieces per order)
- Individual Cold Cereals served with Pitchers of Milk
- Ham, Egg and Cheese Breakfast Sandwich on choice of English Muffin, Flour Tortilla or Croissant

## BEVERAGES

Juices: Orange, Apple, Grapefruit, Tomato, Pineapple

Specialty Juices: Cranberry, Apple-Strawberry, Mango, Papaya

Freshly Brewed Coffee, Decaffeinated Coffee, Tea

Gourmet Coffee: Hazelnut, Vanilla Nut (Decaffeinated), Chocolate Macadamia, Emerald Cream

Iced Tea, Milk or Chocolate Milk

- Old-Fashioned Lemonade
- Hot Apple Cider with Cinnamon Sticks
- Assorted Soft Drinks
- Mineral Waters & Spring Waters
- Bottled Smoothies, Juices, and Teas

# BRUNCH





## MINIMUM 35 GUESTS

### GEORGIA BRUNCH BUFFET

Freshly Squeezed Orange and Grapefruit Juice, Chilled Tomato Juice, Fresh Seasonal Fruit, Green Salad with Choice of Dressing, Pasta Salad Primavera, Marinated Tomato and Cucumber Salad, Freshly Scrambled Eggs, Grilled Sausage and Bacon, Roast Beach Chicken with Rosemary, Quiche Florentine, Breakfast Potatoes, Fresh Seasonal Vegetables, Assorted Breakfast Pastries, Butter and Jellies, Chef's Sweet Table, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### BEACH BRUNCH BUFFET

Freshly Squeezed Orange Juice, Chilled Tomato Juice, Fresh Seasonal Fruit, Crudite of Vegetables with Ranch Dip, Bibb Lettuce and Spinach Salad, Choice of Dressings, India Street Pasta Salad, North County Mushroom Salad  
Ham and Egg Strada, Grilled Sausage and Bacon, Seafood San Diego  
Grilled Pork Medallions Lyonnaise, Chicken and Mushroom Crepés with Sherry  
Toasted Orzo Pasta with Fresh Herbs, Sautéed New Red Potatoes  
Assorted Breakfast Pastries, Butter and Jellies,  
Chef's Sweet Table & Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### COOKING STATIONS

#### Minimum of 35 guests

- Omelette Station
- Pasta Station

### CARVING STATIONS

- Roasted, Herb-Scented Round of Beef
- Maple-Mustard Glazed Ham
- Roast Breast of Turkey



# LUNCH





## SOUPS, SALADS & STARTERS

### FRESH FRUIT COUPÉ

A variety of the Season's Best Fresh Fruit

### GAZPACHO

Chilled Cucumbers, Peppers, Tomatoes finished in a Rich Tomato Broth

### MIXED GREEN SALAD

A selection of our grower's best, topped with Tomato, Cucumbers and Julienne Carrots

### ROMAINE HEARTS HELENA

Whole Romaine Leaves with Tomatoes & Feta Cheese

Served with a choice of Lemon-Pepper Ranch or Aged Balsamic Vinaigrette

### OCEANFRONT CAESAR

Crisp Romaine gently tossed with fresh Parmesan Cheese, Garlic Croutons & Creamy Caesar Dressing

### RESORT SOUP "EN CROÛTE"

House-Made Soups, served piping Hot with Bakery Fresh "en Croûte"

CHOOSE FROM SPECIALTY RECIPES: Summer Squash, Tomato Bisque, Pumpkin (Seasonal), Wild Mushroom, Fresh Seafood Chowder, Cream of Asparagus

### BRUSCHETTA RUSTICA

Slices of Grilled Italian Bread with Fresh Tomato Concasse and finished with a Drizzle of Virgin Olive Oil

### ENSALATA CAPRICE

Vine Ripened Tomatoes and Buffalo Mozzarella topped with Fresh Basil and an Herbed Vinaigrette Dressing

## LUNCHEON ENTREES INCLUDE FRESHLY BAKED ROLLS WITH BUTTER, DESSERT AND FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & ASSORTED TEAS

### **GRILLED CHICKEN SALAD ROMA**

Marinated Breast of Chicken grilled and served over Crisp Romaine Leaves. Caesar-Style Vinaigrette

### **CHICKEN SALAD MIKADO**

Broiled, Asian-Style, marinated Chicken Breast, served over Salad Greens, Complemented with Oriental Vegetables. Soy & Ginger Vinaigrette

### **DELICATESSEN PLATE**

Sliced Meats highlighted with a variety of two Cold Salads served with appropriate Condiments and Freshly Baked Sliced Deli Breads

### **GREEK CHICKEN SALAD**

Sliced, Grilled Breast of Chicken over Chopped Romaine Leaves with Feta Cheese, Fresh Oregano, Kalamata Olives, Cucumbers, Cherry Tomatoes & Italian Dressing

### **CHICKEN TOSTADA CASTELLANO**

Crisp Tortilla Bowl, with Chilled Herb Chicken, Pinto Beans, Lettuce, Cheddar Cheese, Sour Cream, Zesty Tomato Salsa and Ranch Dressing  
Served with Tortilla Chips and Salsa

### **CHEF'S DELI SALAD**

Julienne Ham, Turkey, Salami, Swiss and Cheddar cheeses on fresh Salad Greens.  
Choice of Dressings with appropriate garnish

### **SAN DIEGO CHICKEN**

Chicken Breast Sandwich Filled with Provolone, Tomatoes, Alfalfa Sprouts, and Basil,  
Served with Pasta Salad and Pickle, Choice of Whole Wheat or Country French Roll

### **CALIFORNIA SALAD**

A Selection of the Best from the Golden State, Artichoke Hearts, Asparagus, Cured Olives, Goat Cheese, Peppers and Tomatoes and Balsamic Vinaigrette

LUNCHEON ENTREES INCLUDE A SELECTION OF SOUP OR SALAD,  
FRESHLY BAKED ROLLS AND BUTTER, APPROPRIATE ACCOMPANIMENTS,  
DESSERT AND FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEA

### **LEMON-CAPER CHICKEN**

Seasoned Chicken Breast topped with a Lemon Caper Beurre Blanc Served with Orzo Parsley Pilaf

### **CHICKEN POMODORO**

Marinated Charbroiled Chicken Breast, Served on Penne Pasta with Sun Dried Tomatoes and Pesto Cream Sauce

### **ROAST PORK NORMANDE**

Slow Roasted Loin of Pork in an Apple Jack Cream Sauce

### **NEW YORK STRIP STEAK**

Served with a Mushroom and Red Wine Sauce

### **GRILLED FILET OF SALMON**

Finished with a Champagne Vin Blanc

### **FILET OF BEEF MIGNONNETTES BORDELAISE**

Tender, Broiled Filet Mignonettes, Served with Onions, Peppers and Mushroom Served on a Bed of Herb Seasoned Orzo Pasta with a Sauce Bordelaise

### **STUFFED PORTABELLA**

Marinated Portabella Stuffed with Arugula, Sun Dried Tomatoes, Roasted Garlic, Sliced Apricots and Aged Swiss

### **LUMACONI DI FORMAGGIO**

Large Stuffed Pasta Shells, Filled with a Combination of Ricotta, Parmesan, Romano and Mozzarella Cheeses served with our World-Famous Herb Marinara Sauce

### **MUSHROOM CHICKEN MARSALA**

Mushroom Stuffed Chicken Breast topped with a Rich Marsala Sauce

### **FISH MARKET**

In Season, a variety of Fresh Seafood is available



## DELUXE BOX LUNCH

SERVED WITH SUN CHIPS, CHOICE OF THREE-BEAN SALAD, PASTA SALAD OR POTATO SALAD  
FRESH WHOLE FRUIT, BROWNIE & BEVERAGE

## ROAST LEMON CHICKEN

Served Chilled and Sliced over Salad Greens, Served with Roll and Vegetable Sticks and Choice of Dressing

## CHEF'S DELI SANDWICH

(Choose One)

Tender Breast of Turkey, Sugar Cured Ham & Cheese or Roast Beef, Deli Sliced and Piled High  
on a Bakery Fresh French Roll

## CHILLED FRIED CHICKEN

Southern Style - Three Pieces

## THE CALIFORNIA VEGETARIAN

Tomato Slices, Cucumber, Swiss and American Cheese, Alfalfa Sprouts and Cream Cheese  
on a Bakery Fresh Whole Wheat Roll

## PREMIER BOX LUNCH

### CHICKEN CAESAR SALAD WRAP

Chopped, Grilled Chicken Breast Placed in a Spinach Wrap Overstuffed with Romaine Lettuce,  
Tomatoes, Parmesan Cheese, Homemade Croutons & Our freshly-made Caesar Dressing.  
Served with Whole Fresh Fruit, Brownie and Soft Drink

### HERBED GRILLED CHICKEN

With Mustard Sauce on a Focaccia Roll, Red Potato Salad, Garden Pasta Salad,  
Baby Bon Bell, Sun Chips, Whole Fresh Fruit, Large Chocolate Chunk Cookie and Soft Drink

### TANDOORI CHICKEN SALAD

Middle Eastern Spiced Chicken, with Mixed Baby Greens, Fresh Mint and Romaine Lettuce,  
Mango, Cucumber Relish, Herbed Oil & Vinegar Dressing,  
Served with a Freshly Baked Roll, Red Pear, Blondie & Soft Drink



**MINIMUM 50 GUESTS  
FOR GROUPS LESS THAN 50 THERE WILL BE A SURCHARGE**

### **THE EXECUTIVE EXPRESS**

Soup du Jour

Make-Your-Own Sandwich Buffet

Selection of Sliced Meats & Cheeses

Assorted Freshly Baked Deli Breads & Appropriate Condiments

to include Leaf Lettuce, Sliced Tomatoes, Onions, Mayonnaise and Mustards

Crisp Potato Chips, Red Potato Salad, Pasta Salad Primavera, Marinated Tomatoes & Cucumbers,

Variety of Seasonal Greens with choice of Dressings

Assorted Whole Fresh Fruits, Chef's Sweet Table, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### **PASTA BAR LUNCH**

Minestrone Soup

Variety of Salad Greens with Two Dressings,

Antipasto Romaine Salad with Salami and Provolone, Garlic Croutons & Parmesan Dressing

Fresh Seasonal Fruit

CHOICE OF THREE:

Vegan Ravioli with Garlic, Herbs and Olive Oil

Fettucine Alfredo

Penne Pesto Primavera

Chicken Parmesan

Farfalle Pasta with Italian Sausage and Marinara Sauce

Sauteed Fresh Seasonal Vegetables

Freshly Baked Garlic Bread Sticks and Focaccia Served with Butter

Chef's Sweet Table, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**MINIMUM 50 GUESTS  
FOR GROUPS LESS THAN 50 THERE WILL BE A SURCHARGE**

**MEXICAN FIESTA BAR**

Tortilla Chips with Salsa Fresca

Tijuana Caesar Salad with Fresh Parmesan and Garlic Croutons, Nopalito Salad or Tortilla Soup

**OCEANFRONT TOSTADA & TACO BAR**

Choice of Two:

Carne Asada

Spiced Chicken

Seasoned Ground Beef

Pork Carnitas

Crisp, Flat Tortilla Shells, Soft Corn & Flour Tortillas, Vegetarian Refried Beans, Arroz Tampiqueño, Shredded Lettuce, Diced Tomatoes, Red Onions, Sliced Black Olives, Mild and Hot Peppers, Shredded Jack & Cheddar Cheeses, Sliced Radishes, Cilantro Sprigs, Julienne of Red and Green Peppers, Sour Cream, with our famous "Media Docena" Salsa Bar  
Chef's Mexican Sweet Table, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**MISSION BUFFET**

Salad Greens Variety with Condiments Choice of Dressing

Pasta Salad Primavera

Marinated Tomato & Cucumber Salad

Asian Chicken Salad

California Vegetable Salad

Choice of Three:

Seasonal Fresh Fish

Herb Roasted Chicken with Sun dried Tomato Sauce

Sauté of Beef with Mushrooms

Roast Pork Loin in an Apple Cream Sauce

Rice Pilaf or Garlic Roasted Red Potatoes

Fresh Vegetable Sauté

Warm Rolls and Butter

Chef's Sweet Table, Freshly Brewed Coffee, Decaffeinated Coffee & Tea



**MINIMUM 50 GUESTS  
FOR GROUPS LESS THAN 50 THERE WILL BE A SURCHARGE**

## **CLASSIC SOUTHERN STATION**

### APPETIZER STATION

Includes all Three:

- Charleston Miniature Crab Cakes Served with Remoulade Sauce
- Pork Barbecue Served in mini Filo Cups
- Crispy Southern Fried Chicken Bites With Honey Mustard

### SOUTHERN VEGGIE STATION

Includes Both:

- Fried Green Tomatoes Served with Herbed Goat Cheese
- Grilled Vegetables Served with Roasted Red Pepper Vinaigrette

### GRITS STATION

Your Guests will be able to create their own Grits Dish:

- Three Cheese Grits
- Shrimp and Tasso Ham Grits
- Roasted Garlic Grits

Accompanied by Bacon Bites, Sautéed Onions, Tomato, Chives, and Cheddar Cheese served in Martini glasses

### CARVING STATION WITH A UNIFORMED CHEF

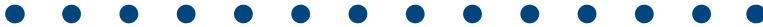
Please Choose One of the Following Meats:

- Herb Roasted Top Round of Beef
- Southern Fried Turkey Breast
- Smoked Ham

Served with Assorted Rolls, Biscuits, Horseradish Sauce, Grain Mustard, and Aioli



# BREAKS





## RISE & SHINE MORNING BREAKS

### **BUILD-YOUR-OWN GRANOLA PARFAIT**

Plain and Strawberry Yogurts, Almonds, Seasonal Berries, Coconut, Dried Fruit, Honey and Granola, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

### **YOGURT, LOAVES AND PARFAIT BAR**

Choice of: Iced Carrot, Banana-Marble, Lemon Poppy Seed and Orange Cranberry Loaves, Crunchy Granola and Fresh Berry & Yogurt Parfait, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

## RE-ENERGIZE AFTERNOON BREAKS

### **THE HARVEST BREAK**

Fresh Seasonal Vegetables with Ranch Dip, Assorted Cheeses and Fresh Seasonal Whole Fruit, Assorted Soft Drinks and Iced Tea

### **COOKIES AND MILK**

Assorted Freshly Baked Cookies, Brownies and Blondies with Milk and Chocolate Milk

### **HERSHEY BREAK**

Assorted Hershey Kisses and Candy Bars, White and Milk Chocolate Covered Pretzels, White and Milk Chocolate Covered Strawberries, Milk and Chocolate Milk, Assorted Soft Drinks

### **ENGLISH TEA BREAK**

Freshly Baked Scones, Honey Butter, Marmalade, Devonshire Cream, Powdered and Brown Sugar, Assorted Finger Sandwiches and Mini Pastries, Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas



## MINIMUM 35 GUESTS 30 MINUTE BREAKS

### ICE CREAM SOCIAL

Chocolate and Vanilla Ice Cream with all the Extras Includes Rich Hot Fudge, Gooey Warm Caramel and Luscious Strawberry Toppings, Chopped Nuts, Whipped Cream, M&M's, Maraschino Cherries and Rainbow Sprinkles  
Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

### LIGHT BREAK

Assorted Finger Sandwiches, Vegetable Crudite with Dip, or Domestic Cheese Display with Assorted Crackers  
Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

### SWEET SHOP BREAK

Mini-French Pastry Assortment to Include: Eclairs, Cream Puffs, Fruit Tartlets, Build-Your-Own Shortcake with Fresh Shortcake, Seasonal Berries, Whipped Cream, Homemade Fudge Brownies, Assorted Soft Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
ADD ON: Chocolate Fountain Fantastique - Decadent Melted Chocolate Fountain Served with Fresh Seasonal Fruits, Marshmallow & Dried Fruit Kabobs Sensational For Dipping

### CARNIVAL BREAK

Popcorn, Caramel Corn, Peanuts and Candied Apples  
Assorted Candy and Ice Cream Bars  
Root Beer or Cola Floats  
Assorted Soft Drinks

### BEER, WINE & CHEESE BREAK

Selection of Domestic Beers, Selection of House Wines in Carafes, Assorted Mineral Waters & Soft Drinks  
Variety of Domestic and Imported Cheeses With Sliced Fresh Fruit, Gourmet Crackers and Sliced Baguettes

## THE EXECUTIVE PACKAGE

### MORNING

Freshly Squeezed Orange & Grapefruit Juices  
Whole Fresh Fruit  
Assorted Breakfast Pastries, Butter & Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

### MID-MORNING

Assorted Granola & Cereal Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

### AFTERNOON

Assorted Freshly Baked Cookies  
Assorted Soft Drinks & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
(All Three Breaks)

## THE PRESIDENTIAL PACKAGE

### MORNING

Freshly Squeezed Orange, Grapefruit & Tomato Juices  
Sliced Fresh Seasonal Fruit  
Whole Fresh Fruit  
Assorted Freshly Baked Croissants, Pastries & Bagels, Butter & Preserves  
Individual Fruit Yogurts with Granola  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

### MID-MORNING

Individual Bottled Juices and Smoothies  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

### AFTERNOON

Freshly Baked Brownies & Rice Krispie Treats  
Assorted Soft Drinks & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
(All Three Breaks)

## **MORNING BREAK**

Select 2 beverages and 2 morning break items from lists below

## **AFTERNOON BREAK**

Select 2 beverages and 2 afternoon break items from lists below

### **BEVERAGE SELECTIONS**

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas
- Hot Chocolate
- Milk and Chocolate Milk
- Freshly Squeezed Orange Juice
- Assorted Soft Drinks
- Bottled Water
- Lemonade
- Iced Tea

### **MORNING BREAK ITEM SELECTIONS**

- Freshly Baked Scones
- Assorted Fruit Muffins
- Assorted Danish
- Croissants
- Bagels with Cream Cheese
- Individual Low Fat Yogurts
- Fresh Whole Fruit
- Dry Snack Mix
- Granola Bars

### **AFTERNOON BREAK ITEM SELECTIONS**

- Freshly Baked Cookies
- Freshly Baked Brownies & Blondies
- Assorted Domestic Cheeses
- Seasonal Vegetable Crudités with Ranch Dip
- Fresh Sliced Seasonal Fruit
- Assorted Candy Bars
- Warm Jumbo Soft Pretzels with Mustard
- Tortilla Chips with Salsa
- Potato Chips with Onion Dip
- Assorted Individual Bags of Chips
- Assorted Ice Cream and Frozen Juice Bars
- Chocolate Covered Pretzels
- Assorted Rice Krispie Treats
- Assorted 100 Calorie Packs
- Pita Bread with Roasted Garlic Hummus

# HORS D'OEUVRES







## MINIMUM 50 PIECES

### GRAND CHOICE OF 4 ITEMS

- Baby Red Potato with Caviar and Sour Cream
- Prosciutto and Melon
- Eggplant Tapenade
- Curried Chicken on a Baguette
- Mini Bouchees with Ham Mousse and Capers
- Country-Style Pâte with Stoneground Mustard Sauce
- Marinated Mushroom Caps with Feta Cheese
- Assorted Bruschettas

### DELUXE CHOICE OF 4 ITEMS

- Goat Cheese and Roasted Pepper on a Toasted Bread
- Rare Beef Tenderloin with Horseradish Cream
- Artichoke Bottoms with Salmon Mousse
- Endive with Shrimp Mousse
- Honey Bleu Cheese Bruschettas
- Cucumber Rondel with Shrimp Mousse
- Smoked Salmon Pinwheels
- Marinated Sun dried Tomato, Artichoke, and Soft Mozzarella Skewer

### GOURMET CHOICE OF 4 ITEMS

- Assorted Caviar Canapes
- Oysters on the Half Shell
- Jumbo Cocktail Shrimp on Ice
- Clams on the Half Shell
- Assorted Sushi, Wasabi and Ginger
- Cracked Crab Claws, Cognac Cocktail Sauce



## MINIMUM 25 GUESTS

### FROM THE SEA

Served on Ice with Cocktail Sauce, Salsa Golf, Florida Mustard Sauce and Lemon Wedges

- Spiced Gulf Shrimp Cocktail
- Jonah Crab Claws
- Atlantic King Crab Legs
- Blue-Point Oysters on the Half Shell
- Florida Stone Crab Claws
- Marinated Green Lip Mussels

### CEVICHE TIRADITO

Mango and local Grouper Ceviche with Lime and Cilantro 'Tiger's Milk'

### TUNA TIRADITO

Yellow-fin tuna, thinly sliced and dressed with Lime, Ginger, Aji Amarillo and Soy Garnished with Sweet Potato, Cilantro, shaved Onion and Peruvian Choclo Corn

### ARTISAN CHEESE SELECTION

Select Imported and Domestic Cheese, Cuban shrimp Ceviche in Roasted Tomato Gazpacho Created to Order, Served with Fresh Fruit, Roasted Nuts and Flatbread Crackers



## MINIMUM 25 GUESTS

### ASSORTED DOMESTIC CHEESES

With Gourmet Crackers, Bakery-Fresh Sliced French Baguettes Garnished with Fresh Fruit  
Add Imported Cheese Selection

### CHIPS AND SALSA

Corn Tortilla Chips with Freshly made Salsa Fresca  
Add Guacamole

### FRESH VEGETABLE CRUDITE

Assorted Garden Vegetables, Artistically Displayed, Served with Ranch Dressing and Gourmet Crackers

### SEASONAL FRUIT

Slices of Seasonal Fruit Artfully Arranged on a Platter, Accompanied by a Delectable Poppy Seed Dipping Dressing

### DELUXE PINEAPPLE TREE

Skewers of Fresh Fruit, Tropically Arranged on a "Tree" of Fresh Pineapple

### OCEANFRONT SNACK MIX

Pretzels, Trail Mix, Dry Snacks and Mixed Nuts

- Ridge Potato Chips and Onion Dip
- Popcorn
- Mixed Nuts
- Deluxe Mints
- Hard Candies



**MINIMUM 50 PIECES**  
**BRIE CHEESE IN PUFF PASTRY WITH DRIED FRUIT & NUTS**  
**SERVED WITH FRESHLY-BAKED SLICED BAGUETTES**

**GRAND**  
**CHOICE OF 4 ITEMS**

- Thai Chicken or Beef Satay with Peanut Sauce
- Chicken Skewers with Pasilla Chile Cream
- Fried Mozzarella with Marinara Sauce
- Buffalo-Style Chicken Wings, Bleu Cheese Dressing
- Fried Won Ton with Sweet and Sour Sauce
- Deep-Fried Lumpia with Sweet Chili Sauce
- Jalapeno Peppers Relleno
- Assorted Dim Sum with Plum Sauce
- Chevre Cheese-Stuffed Artichokes
- Phyllo Triangle with Sun dried Tomato and Feta
- Mushroom and Artichoke Phyllo Purses
- Spinach Spanakopitas

**DELUXE**  
**CHOICE OF 4 ITEMS**

- Mini Chicken Chimichanga
- Asian Spring Rolls with Ginger Soy
- Smoked Chicken Quesadillas
- Spicy Scallops wrapped with Bacon
- Crabmeat-Stuffed Mushrooms
- Mini Crabcakes with Pommery Cream
- Caribbean Chicken Skewers with Fruit Relish
- Carne Asada or Pollo Asado Wraps
- Caramel Apple & Goat Cheese Purses
- Phyllo Wrapped Asparagus & Asiago

**GOURMET**  
**CHOICE OF 4 ITEMS**

- Teriyaki Beef Skewers
- Rice Wrapped Shrimp with Thai Garlic Sauce
- Coconut Shrimp
- Assorted Gourmet Flatbread Pizzas
- Rosemary-Grilled Mini-Lamb Chops
- Hot Oyster with Salmon Caviar
- Butter-Pecan Shrimp Lollipops

**MINIMUM 35 GUESTS  
BASED ON 1 HOUR SERVICE**

**SEAFOOD BAR WITH SHUCKER**

Selection of Oysters, Clams and Shrimp with Cocktail Sauce,  
Lemon Wedges and Fresh Horseradish

**SAN FRANCISCO PASTA BAR**

Selection of Two Pastas and Sauces served with Italian Breads, Grated Parmesan Cheese  
and Red Pepper Flakes With Grilled Chicken With Sauteed Shrimp (Scampi or Baja Style)

**BAJA SOFT TACO BAR**

Choice of Two:

- Beef
- Chicken
- Fish

Served with Flour and Corn Tortillas, Lettuce, Tomatoes, Cilantro, Onions, Cheddar & Jack Cheese  
and our World Famous Salsa Bar

**POTATO SKIN BAR**

Sour Cream, Chives, Butter, Shredded Cheese, Salsa and Bacon Bits

**CHINA TOWN STIR FRY STATION**

Choice of Beef or Chicken with Vegetables With Shrimp

**CAESAR SALAD STATION**

With Chicken or With Shrimp

**ANTIPASTO STATION**

Marinated Vegetables, Pepperoncinis, Grilled Eggplant, Mozzarella Cheese, Marinated Artichokes, Prosciutto, Roasted  
Peppers & Genoa Salami, Olives, Wedged Tomatoes  
Served with Italian Bread Sticks & Fresh Baked Rolls

**DELUXE NACHO BAR CASTELLANO**

Blue and White Corn Tortilla Chips, Chili Beans, Nacho Cheese Sauce,  
Diced Jalapenos, Onions, Tomatoes, Cilantro  
with our complete "Media Docena" Fresh Salsa Bar



## MINIMUM 35 GUESTS BASED ON 1 HOUR SERVICE

### MAC & CHEESE STATION

White Cheddar Mac n' Cheese with Truffle Oil Served in a Martini Glass  
With Your Choice Of Four Of The Following Toppings:

- Lobster
- Rock Shrimp
- Wild Mushrooms,
- Asparagus
- Shredded Jack & White Cheddar Cheeses
- Buffalo Sauce
- Fried Chicken Strips
- Crumbled Bacon
- Scallions

Made to Order by our Chef

### The Mediterranean

Pita Bread, Roasted Garlic & Red Pepper Hummus, Feta Cheese, Greek Olives and Spanikopita

### Martini Mash Station with Attendant

Mascarpone Mashed and Roasted Garlic Mashed Served in a Martini Glass  
With Your Choice Of Four Of The Following Toppings:

- Marinated Beef
- Marinated Mushrooms
- Sauteed Shrimp
- Green Onions
- Tomato-Bacon Vinaigrette

Made to Order by our Chef

### Deli, Deli, Delicious

Selection of Sandwich Meats and Sliced Cheeses.

Served with Freshly Baked Deli Breads

Condiments include: Leaf Lettuce, Sliced Tomatoes, Onions, Mayonnaise and Mustards.

### Grits Station

Your Guests will be able to create their own Grits Dish

- Three Cheese Grits
- Shrimp and Tasso Ham Grits
- Roasted Garlic Grits

Accompanied by Bacon Bites, Sauteed Onions, Tomato, Chives, and Cheddar Cheese Served in Martini glasses

# CARVING STATIONS



ALL CARVING STATION ITEMS ARE SERVED WITH BAKERY FRESH, SILVER DOLLAR ROLLS, MAYONNAISE, DELI AND GOURMET MUSTARDS, AND APPROPRIATE GARNISHES

SERVINGS REFLECT THAT ADDITIONAL ITEMS ARE BEING SERVED IN CONJUNCTION WITH STATION

## **STEAMSHIP ROUND OF BEEF**

**SERVES 125 PEOPLE**

Entire Steamship Round of Beef Slow-Roasted to Perfection

## **ROAST TURKEY**

**SERVES 50 PEOPLE**

Entire Roast Turkey Presented with two additional Breast Portions; served with our Fruit and Almond Chutney and Cranberry Orange Relish

## **TENDERLOIN OF SLICED BEEF**

**SERVES 50 PEOPLE**

The Most Tender and Succulent of all Cuts of Beef.  
Herb Crusted and Slow-Roasted

## **NEW YORK STRIPLOIN**

**SERVES 50 PEOPLE**

The Flavorful Choice Roasted to Perfection

## **ROAST GLAZED HAM**

**SERVES 50 PEOPLE**

Honey Glazed and Citrus Coated

## **ROAST PORK LOIN**

**SERVES 50 PEOPLE**

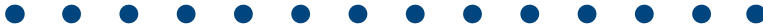
Served with Cider Sauce and our Fruit and Almond Chutney

## **ROAST LEG OF LAMB**

**SERVES 25 PEOPLE**

Rosemary Garlic Au Jus

# DINNER





## **STEAMED ASPARAGUS**

Topped with Succulent Crabmeat and Hollandaise

## **SMOKED SALMON**

Smoked Salmon Santa Barbara Style served on a bed of Local Field Petite Greens

## **LOBSTER ECLAIR**

Medallions of Lobster served with a lightly Spiced, Homemade Mayonnaise

## **SEAFOOD COCKTAIL**

Shrimp, Crab, Scallops & Mussels served with a Cognac Cocktail Sauce

## **GRILLED JUMBO SHRIMP**

Citrus Marinated on a bed of Farfalle Pasta

## **GRILLED VEGETABLE PLATE**

Grilled Seasonal Vegetables served with Focaccia and Ratatouille Relish

## **STRIPED MUSHROOM RAVIOLI**

Wild Mushroom Pasta Pockets served with Lemon Chive Sauce



## **VARIETY OF SALAD GREENS**

A selection of Our Grower's Best, Topped with Tomato, Cucumbers and Julienne Carrots  
Served with Choice of Dressings

## **ROMAINE HEARTS HELENA**

Whole Romaine Leaves with Tomatoes & Feta Cheese  
Served with Choice of Lemon-Pepper Ranch or Aged Balsamic Vinaigrette

## **OCEANFRONT CAESAR**

Crisp Romaine Gently Tossed with Fresh Parmesan Cheese, Garlic Croutons & Creamy Caesar Dressing

## **SPINACH SALAD**

Tender Leaves topped with Mushrooms, Tomato, Chopped Eggs & Honey Dijon Dressing

## **THE SOUTH TOMATO SALAD**

Ripe Red and Gold Tomatoes, Cucumbers and Shaved Bermuda Onions,  
Topped with Fresh Parmesan Cheese and Fine Herb Vinaigrette

## **RESORT SOUP "EN CROÛTE"**

Choose from Specialty House-Made Soups:

- Summer Squash
- Tomato Bisque
- Fresh Seafood Chowder

Served Piping Hot with Bakery Fresh Pastry Crust

## **WALNUT GORGONZOLA SALAD**

Mixed Greens Topped with Walnuts, Gorgonzola and Dried Cranberries  
Served with a Raspberry Vinaigrette

## **ENSALATA CAPRICE**

Vine-Ripened Tomatoes and Fresh Buffalo Mozzarella Topped with Fresh Basil and an aged Balsamic Vinaigrette

## **FRESH SPRING FIELD GREENS**

Grower's Mix of Baby Lettuces, Belgian Endive, Ripe Tomatoes and Toasted Breadstick  
Served with a Carrot-Walnut Vinaigrette Dressing

**DINNER ENTREES INCLUDE A CHOICE OF SALAD SERVED WITH  
FRESHLY BAKED ROLLS, APPROPRIATE ACCOMPANIMENTS,  
DESSERT & FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEA**

### **BREAST OF CHICKEN BRUSCHETTA**

Charbroiled Chicken Breast topped with Rustic Tomato-Basil and Red Wine Beurre Rouge

### **TURKEY BELLA TOSCA**

Tender Seared Turkey Medallion, Topped with Pearl Onion and Pear Tomato Demi Glaze

### **CHARBROILED CHICKEN LYNAY**

Charbroiled Chicken Breast with Lavender Beurre Blanc

### **GRILLED NEW YORK STRIP STEAK**

Sliced New York Sirloin, Slow Roasted to Perfection, Topped with a Caramelized Onion Jam, a Rich Bordelaise Sauce, Served with Bleu Cheese Mashed Potatoes

### **PETTI DI POLLO ARROSTO**

Fire-Roasted, Free-Range Chicken Breast Marinated in Fresh Herbs, Extra Virgin Olive Oil and Preserved Lemon Finished with a Cherry Tomato Vinaigrette

### **CHICKEN PENNE**

Sliced Grilled Breast of Chicken on Penne Pasta sauteed in Herbs and Olive Oil or with Marinara and Fresh Grated Parmesan

### **VEGETABLE WELLINGTON**

Grilled Vegetables, layered with Aged Swiss Cheese wrapped in Fresh Puff Pastry

**DINNER ENTREES INCLUDE A CHOICE OF SALAD SERVED WITH  
FRESHLY BAKED ROLLS, APPROPRIATE ACCOMPANIMENTS,  
DESSERT & FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEA**

### **ROAST LEG OF LAMB, ROSEMARY JUS**

Slowly Roasted, served with a Rosemary Jus

### **ROAST PRIME RIB**

A Half Pound of Delectable Slow-Roasted, Aged, Perfectly-Seasoned Prime Rib,  
Butcher-Shop Carved for Maximum Flavor  
Served with Horseradish Sauce

### **FILET MIGNON AU CHOIX**

The Most Tender Cut of All Aged and Broiled to Perfection.  
Served with a Port Demi-Glacé

### **GRILLED FILET OF SALMON**

Fresh Salmon, topped with a Champagne Beurre Blanc  
Garnished with Julienne Vegetables

### **BREAST OF CHICKEN ROULADE**

Baked Breast of Chicken, stuffed with Spinach, Cheese and Mushroom,  
Sliced and topped with a Demi-Glacé

### **MARIN MISO HALIBUT**

Marin and Miso Marinated Halibut served with a Saki-Ginger Beurre Blanc

### **THE FISH MARKET**

A variety of Fresh Seasonal Fish and Shellfish.  
Please consult your Catering Associate.

**DINNER ENTREES INCLUDE A CHOICE OF SALAD SERVED WITH  
FRESHLY BAKED ROLLS, SEASONAL ACCOMPANIMENTS,  
DESSERT & FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEA**

**PETIT FILET OF BEEF BORDELAISE & BREAST OF CHICKEN POMMERY**

Choice Tenderloin of Beef with a Bordelaise Sauce and Grilled Chicken Breast  
Served with a Pommery Cream Sauce

**FILET OF SALMON WITH CHAMPAGNE VIN BLANC & PETIT FILET OF BEEF WITH PEPPERCORN GLAZE**

Fresh Salmon delicately pan-roasted, Served with a Champagne Cream Sauce  
Accompanied by Broiled Tenderloin with a Peppercorn Glaze

**BREAST OF CHICKEN WITH BRUSCHETTA & BAKED HALIBUT DIJONNAISE**

A Tender, Broiled, Marinated Chicken Breast served with a Rustic Tomato-Basil Cream Sauce  
Accompanied by fresh Baked Halibut in an Herb Crust

**PETIT FILET OF BEEF BORDELAISE & SHRIMP SCAMPI**

Broiled Choice Tenderloin of Beef with Bordelaise Sauce and succulent Shrimp  
Sautéed in Shallots, Garlic, White Wine and Fresh Herbs

**PETIT FILET OF BEEF & LOBSTER**

Broiled, Tender Filet Mignon with a Madeira Sauce and a Cold Water Lobster Tail,  
Served Steamed or Broiled

Choose any of the above or create your own.  
Select any 2 to create a special culinary event.

- Petit Filet of Beef
- Breast of Chicken
- Filet of Salmon
- Broiled Lobster Tail
- Succulent Shrimp Scampi
- Roasted, Western Rack Lamb Chops
- Halibut Dijonnaise



**MINIMUM 50 GUESTS  
FOR GROUPS LESS THAN 50 THERE WILL BE A SURCHARGE**

### **OCEANFRONT BUFFET**

Assorted Vegetable Crudités served with Ranch Dip, Variety of Salad Greens with Two Dressings, Pasta Salad Primavera, Marinated Tomato and Cucumber Salad, Sliced Seasonal Fresh Fruit

CHOICE OF TWO:

- Herb Roasted Chicken with Sun dried Tomato Sauce
- Fresh Seasonal Fish with Fresh Herbs and Vegetables
- Sliced Roast New York Striploin au Jus

Oven Roasted Potatoes

Selection of Fresh Seasonal Vegetables, Freshly Baked Rolls and Butter  
Chef's Sweet Table, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### **CALIFORNIA BUFFET**

Grilled California Vegetable Platter, Eggplant Tapenade, Imperial Valley Salad Greens with Two Dressings, Marinated Mushrooms with Fine Herbs, Castroville Artichoke Salad, Monterey Seafood Salad, Mustard Dill Dressing, Sliced Seasonal Fresh Fruit

CHOICE OF THREE:

- Fresh Fish Filet with Lemon Beurre Blanc
- Medallions of Petaluma Turkey with Cranberry Peppercorn Sauce
- Braised BBQ Beef
- Grilled Portabello Mushroom Steak

Brown and Wild Rice Pilaf, Fresh Seasonal California Vegetables, Freshly Baked Rolls and Butter  
Chef's Sweet Table, Freshly Brewed Coffee, Decaffeinated Coffee & Tea





**MINIMUM 50 GUESTS  
FOR GROUPS LESS THAN 50 THERE WILL BE A SURCHARGE**

### **LA HACIENDA MEXICAN BUFFET**

Casimiro's Tortilla Soup with Crisp Tortilla Strips, Tijuana Caesar Salad with Garlic Croutons, Fresh Seafood Lime Ceviche, Marinated Aztec Corn Salad, Fiesta Fruit Platter

CHOICE OF THREE:

- Marinated and Grilled "Carne Asada"
- Citrus-Marinated Chicken Fajitas
- Beer-Battered Fish San Felipe
- Tender Pork Carnitas
- Seasoned Ground Beef

Served with Crisp, Flat Tostada Shells, Warm Soft Corn and Flour Tortillas, Shredded Lettuce, Jack and Cheddar Cheeses, Diced Tomatoes, Red Onions, Sliced Black Olives, Mild and Hot Peppers, Sliced Radishes, Sour Cream, and our Famous "Media Docena" Salsa Bar

Cheese Enchiladas with Red Chile Sauce Arroz Tampiqueño and Vegetarian Refried Beans  
Chef's Mexican Sweet Table, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### **BEACH BUFFET**

An Assorted Domestic Cheese Display with Gourmet Crudités and Sliced Baguettes, Central Valley Field Green Salad with Assorted Dressings, India Street Pasta Salad, Pacific Seafood Salad, Marinated Green Beans with Fresh Peas and Water Chestnuts, Sliced Seasonal Fresh Fruit

ENTREÈS:

- Grilled Breast of Chicken with a Light Mustard Sauce
- Broiled Salmon with a Champagne-Cilantro Sauce
- Sliced California Tri-Tip with Golden Barbeque Sauce

Toasted Orzo and Parsley Pilaf, Selection of Fresh Seasonal Vegetables Freshly Baked Rolls and Butter  
Chef's Deluxe Sweet Table, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

MINIMUM 50 GUESTS  
FOR GROUPS LESS THAN 50 THERE WILL BE A SURCHARGE

## ROAST NEW YORK STRIP

Served With Brandy-Peppercorn Glaze

## ROAST TENDERLOIN OF BEEF

Served With Madeira Sauce

## SLOW-ROASTED ROUND OF BEEF

Served With Au Jus

## HERB ROASTED LEG OF LAMB

Served With Rosemary Garlic Au Jus

## HONEY-GLAZED HAM

Served With Mango-Chutney Sauce

## RARE SESAME CRUSTED AHI

Served With Wasabi, Soy and Ginger

## ROAST BREAST OF TURKEY

Served With Orange-Cranberry Sauce

# THEME EVENTS



The following pages list but a sampling of our capabilities. Our in-house design and decor team have all the decorations and props available, as well as connections to entertainment, theme decor packages, balloons, games and event architecture to make your evening unforgettable.



## INTERNATIONAL RENDEZVOUS

### MINIMUM 35 GUESTS

Selection of Imported and Domestic Cheeses Served with Gourmet Crackers, Sliced Baguettes, and Garnished with Fresh Fruit

- Caesar Salad
- Mushrooms and Onions á La Grecque
- Grilled Zucchini Salad with Red Pepper
- Cilantro & Chick Peas Chicken Salad Mikado
- Tossed California Field Greens with Choice of Dressing

#### ENTREÈS

- Breast of Chicken Basilique
- Halibut Dijonnaise

#### CHOICE OF ONE:

- Petite New York Steak, Sauce Raifort
- Roasted Porkloin Normand with Apple Jack Cream Sauce
- Sliced Leg of Australian Lamb

Roasted Red Potatoes or Brown and Wild Rice Pilaf with Pecans,  
Fresh Seasonal Vegetables, Freshly Baked Rolls with Butter

#### INTERNATIONAL SWEET TABLE

- Assorted French Pastries
- English Trifle
- Profiteroles
- Amaretto and Kahlua Mousse in Chocolate Cups
- Chocolate Torte

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas



## FESTIVO ITALIANO

Minimum 35 Persons

Antipasto Display with a Selection of Italian Meats, Cheeses and Vegetables

- Romaine Lettuce Salad with Fennel and Italian Chicory Caesar-Style Vinaigrette
- Marinated Mushrooms with Roasted Red Peppers
- Tomato and Mozzarella Caprise

CHOICE OF THREE:

- Breast of Chicken Valdostana
- Baked Eggplant Parmesan
- Roast Loin of Pork Marsala
- Fettucine Alfredo

Sicilian Vegetable Stew

Rosemary Focaccia Bread

ITALIAN SWEET TABLE

- Cannoli
- Strawberry Florentina
- Profiteroles

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas





## **RANCHO SAMATAGUMA WESTERN HOEDOWN**

- Fresh Garden Greens Salad with choice of Dressing
- Marinated Tomato and Cucumber Salad with Basil Vinaigrette

### **HOME-STYLE COLESLAW**

Cabbages and Red Onion with a Sweet, Tangy Creamy Dressing

### **SLICED NEW YORK STRIP STEAK**

with Cowboy Onions and Mushrooms in a Red Wine Vinaigrette

### **BARBEQUED CHICKEN**

A Double Sauced, Spicy, 8-Cut Barbeque Chicken

### **BLEU CHEESE MASHED POTATOES**

with Hickory Smoked Bacon

### **BAKED WHITE BEANS**

in a Fresh Sage, Tomato, Garlic and Onion Sauce Succotash with Red Pimento

All Accompanied by Corn Muffins with Cumin and Cayenne Sourdough Rolls served with butter

### **DESSERTS**

- Pecan Tartlettes topped with Bourbon Whipped Cream Lattice topped Apple Pie
- Chocolate, Chocolate Chip Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas





## **SWEET CAROLINA BARBEQUE**

- Grilled, Chilled Vegetable Platter
- Home-style Coleslaw

## **CRISPY SOUTHERN FRIED CHICKEN**

with Honey Mustard

## **SLOW COOKED BABY BACK PORK RIBS**

in Barbeque Sauce, Apple Juice and Honey Glaze

## **SOUTHERN PULLED PORK**

Served with Carolina Barbeque Sauce

- Collard Greens
- Charleston Red Rice
- Zucchini, Squash and Corn Casserole
- Potato Salad

All Accompanied by Fluffy Home-style Biscuits served with Gravy and Corn Bread with Butter

## **DESSERTS**

- Red Velvet Cupcakes with Cream Cheese Frosting
- Southern Peach Cobbler with Nutmeg Whipped Cream
- Banana Bread Pudding with Caramel Sauce

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

## TIA VI'S FIESTA DE CARNE ASADA TAMPIQUEÑA

- Tijuana Caesar Salad
- The World-Famous Caesar, Tossed Fresh
- Black Bean and Corn Salad
- Napolito Salad

### ENTRÉES

- Freshly-Grilled Carne Asada Marinated in Classical Seasonings
- Classic Chicken Mole Served with Warm Tortillas, Onions, Cilantro, Tomatoes and Cheese  
Complete with Tia Vi's "Media Docena" Salsa Bar

- Frijoles Guadalajara (Beans)
- Arroz Tampiqueño (Rice)

- Caramelo Flan of Chapala

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

## TIA JUANITA'S FIESTA CLASICA DE CABO SAN LUCAS

- Tijuana Caesar Salad
- The World-Famous Caesar Salad, Tossed Fresh
- Ceviche San Felipe
- Tropical Fruit Cozumel

### ENTRÉES

- Freshly Grilled Carne Asada Marinated in Classical Seasonings Served with Warm Tortillas, Onions, Cilantro, Tomatoes and Cheese
- Chicken Enchiladas Poblanos Fish Tacos Don Diego  
Complete with Tia Vi's "Media Docena" Salsa Bar

- Frijoles Guadalajara (Beans)
- Arroz Tampiqueño (Rice)
- Seasoned, Steamed Vegetables Castellano

- Caramelo Flan of Chapala
- Strawberry Margarita Pie
- Kahlua Mousse Cake
- Kahlua Delight

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

## TIO PACO'S FIESTA MEXICANA

- Assortment of Spicy Pickled Vegetables
- Tortilla Chips and Salsa
- Tijuana Caesar Salad
- Mexican Corn and Pepper Salad
- Marinated Tomatoes, Onions and Cucumbers
- Nopalito and Bean Salad

### CHOICE OF TWO:

- Grilled Breast of Chicken Ranchero
- Roast Loin of Pork Tomatillo Sauce
- Sonoran-Style Braised Beef
- Pescado Veracruzano

All Served with Mexican Rice, Fiesta Vegetable Medley and Flour and Corn Tortillas

### MEXICAN SWEET TABLE

- Leche Flan
- Apple Burritos
- Mexican Bread Pudding

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

## ASIAN ADVENTURE

- Egg Flower Soup with Crispy Wontons
- Salad Greens with Ginger & Soy Vinaigrette
- Asian Chicken Salad

- Assorted Dim Sum
- Orange Chicken
- Sweet & Sour Pork

Aller Served with Beef & Broccoli, Steamed & Fried Rice and Asian Vegetables

### Chefs Sweet Table

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

## BEACH PARTY BINGO

- Western Chili with Condiments
- Green Salad with Two Dressings
- Potato Salad
- Cole Slaw
- Pasta Salad Primavera
  
- Hamburgers and Hot Dogs with Condiments
- Barbecued Chicken
- BBQ Baked Beans
- Corn Cobquettes
- Freshly Baked Rolls and butter

### BEACH PARTY SWEET TABLE

- Caramel Puffs
- Chocolate Fudge Cake
- Fruit Cobbler

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

## POLYNESIAN EXTRAVAGANZA

- Tropical Fruit Display
- Salad Greens with Ginger Lime Dressing
- Hawaiian Slaw
- Big Island Bean Salad
- Curried Chicken Salad with Pineapple

### ENTREÈS

- Grilled Breast of Chicken Hawaiian
- Roast Pork with Sweet and Sour Sauce

### CHOICE OF:

- Sliced Teriyaki Tri-Tip
- Mahi-Mahi with Coconut Orange Sauce
  
- Stir-Fry Vegetables
- Luau Fried Rice
- Baked Sweet Potatoes with Pineapple and Cane Sugar
- Hawaiian Sweet Bread and Butter

### POLYNESIAN SWEET TABLE

- Luau Cake
- Tropical Fruit Mousse in Chocolate Cup
- Coconut Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

# DESSERTS





### **CARAMEL CUSTARD**

A luscious rich Egg Custard surrounded with Caramel Sauce

### **RASPBERRY MOUSSE CAKE**

Grand Marnier flavored cake layered with Raspberry Mousse, topped with Whipped Cream.

### **STRAWBERRY MARGARITA PIE**

A flaky Pie Shell filled with Strawberry Bavarian, topped with Sponge Cake flavored with Tequila and finished with Whipped Cream and Strawberries.

### **CARROT CAKE**

Rich Carrot Cake with a Smooth Cream Cheese Filling.

### **FRUIT NAPOLEON**

Flaky Puff Pastry filled with Pastry Cream and topped with Fresh Seasonal Fruit.

### **CHOCOLATE CHIP CAKE**

Chocolate Cake studded with Chocolate Chips, Ganache Icing.

### **LEMON ROULADE WITH RASPBERRY SAUCE SPONGE CAKE**

Filled with tart Lemon Filling and finished with Powdered Sugar.

### **BLACK FOREST CAKE**

Rich Chocolate Cake with Chocolate Bavarian and tart Cherry filling, finished with Fresh Cream Topping.

### **FRUIT OR CREAM PIES**

Choice of Housemade Apple, Cherry, Banana Cream, Coconut Cream or other Seasonal Favorites.





**MINIMUM 50 GUESTS - 60 MINUTE BREAK  
FOR GROUPS LESS THAN 50 THERE WILL BE A SURCHARGE**

## **CHOICE OF 6 ITEMS**

- Seasonal Fresh Fruit with Chocolate Fondue
- Chocolate Mousse Cake
- Fresh Seasonal Berries with Sabayon Sauce
- Fresh Fruit Cheesecake
- Hazelnut Mousse
- Strawberry Florentina
- Apple Strudel with Vanilla Sauce Profiteroles
- English Trifle
- Raspberry Mousse Cake
- Creme Caramel Fruit Tart
- Kahlua Delight
- Chocolate Chip Cake
- Chocolate Hazelnut Torte (Decadence)

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

## ALSO AVAILABLE:

- A selection of Cordials
- Flavored International Coffees or Dessert Wines.

## **CREPE STATION**

Includes two fillings, sweetened whipped cream, roasted walnuts and powdered sugar.



## **CELEBRATION SHEET CAKE**

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

## **COBBLER STATION**

A delectable trio of Peach, Apple, and Berry Cobblers

Served with Whipped Cream

## **CUPCAKES**

CHOOSE FROM:

- Chocolate
- Vanilla
- Red Velvet
- Lemon

## **DESSERT SHOOTER STATION**

- Includes "Old fashioned" Banana Pudding
- Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry
- Classic Tiramisu
- Rich Dark Chocolate Mousse
- English Trifle

## **MINIATURE FRENCH PASTRIES**

May Include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

## **BEVERAGES**

PLEASE SELECT ONE:

- Sweetened and Unsweetened Iced Tea
- Lemonade
- Water Station

Gourmet Coffee Station With Whipped Cream and Chocolate Shavings



### **APPLE CRUMBLE PIE WITH RUM SAUCE**

Freshly Baked Apple Crumble Pie Topped with a Butter-Sweetened Cinnamon Sauce.

### **CARAMEL CAKE FLORENTINE**

Walnut Cake filled with Rum and Caramel Cream, Decorated with Almond Florentines.

### **CHOCOLATE HAZELNUT TORTE**

Decadent Chocolate Torte studded with Hazelnuts on Decorated plate.

### **FRUIT TART**

Sponge Cake Topped with Lemon Bavarian and Fruit.

### **NEW YORK STYLE MARBLE CHEESECAKE**

Accompanied by a Fresh Berry Sauce.

### **CHOCOLATE MOUSSE TORTE**

Rich Chocolate Torte Filled with Chocolate Mousse.

**CHOCOLATE FLORENTINE TULIP**

With Seasonal Berries, Grand Marnier Sabayon

**CHOCOLATE MACADAMIA NUT TERRINE**

Layers of Chocolate Ganache and Génoise studded with Roasted Macadamia Nuts.

**CHOCOLATE MOCHA PARFAIT**

Chocolate and Mocha Mousse layered in Chocolate Sauce, Whipped Cream and topped with Shaved Chocolate.

**CLASSIC TIRAMISU**

Rich Italian Dessert with Coffee-Soaked Lady Fingers, Sponge Cake and Mascarpone Cheese.

**OCEANFRONT CHOCOLATE FANTASY**

Our Chef's Special Dessert Creation featuring Signature Logos surrounded by Chocolate Ensemble.

**BAILEY'S CHEESECAKE**

Creamy Cheesecake flavored with Bailey's Irish Cream Liqueur topped with a Duét of Chocolate Caramel.

**BAKED ALASKA**

Vanilla, Chocolate and Strawberry Ice Cream covered with Sponge Cake and decorated with Meringue, baked to Perfection.

**HONEY PECAN ICE CREAM TRUFFLE**

Premium Honey Ice Cream rolled in Toasted Pecans and covered with Dark Chocolate. Served with Orange Sauce.

**FRENCH PASTRIES**

A selection of Mini Pastries to include Chocolate Eclairs, Caramel Puffs, Fruit Tartlets, Patricias, Cream Filled Chocolate Cups and Nut Ovals.

**WHITE CHOCOLATE ICE CREAM TRUFFLE**

Rich Vanilla Bean Ice Cream in Caramel Sauce.

**CHOCOLATE FOUNTAIN FANTASTIQUE**

Decadent Melted Chocolate Fountain, Served with Fresh Seasonal and Dried Fruits Sensational for Dipping