



Banquet Menu Selections

{ BANQUET POLICIES }

Guarantee

A final confirmation or “guarantee” of your anticipated number of guests is required by 12:00 Noon three business days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 5% above your guarantee for events under 500.

Service Charge

A 23% service charge and applicable state tax will be added to all food and beverage charges. Please keep in mind that the service charge is taxable by California State Law and subject to change.

Additional Labor Fees

There will be a bartender fee of \$150.00 per bartender per four-hour event.

Banquet Minimums

A minimum of (25) persons is required for breakfast, lunch and break events and a minimum of (40) guests is required for dinner events. The hotel reserves the right to charge a service fee for set-up of rooms with extraordinary requirements.

For any breakfast and lunch event that is under 25 guaranteed guests, there is a \$75.00 charge per meal period. For any dinner event that is under 40 guaranteed guests, there is a \$150.00 charge per meal period.

Parking

Valet and Self-parking is available for overnight guests.

Special Services

The Ranch at Laguna Beach does require that all outside vendors be approved by The Ranch at Laguna Beach. Your Catering Manager and/or Conference Services Manager will assist you to execute all facets of your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, and specialty linens. Food and beverage prices and product availability are subject to change without notice.

{Breakfast Selections}



Continental Breakfast

*Served with Freshly Ground Regular and Decaffeinated Coffee,
Assorted Hot Teas*

Basic Continental

Freshly Squeezed Orange, Grapefruit and Apple Juices
Assorted Breakfast Pastries
Assorted Jams, Whipped Butter, Honey
Fresh Sliced Fruit
\$25.00 per guest

Continental

Freshly Squeezed Orange, Grapefruit and Apple Juices
Seasonal Fresh Fruits and Berries
Hard Boiled Eggs
Individual Yogurt and Granola Parfaits
Steel Cut Irish Oatmeal, Cranberries, Brown Sugar, Two Percent Milk

Assorted Breakfast Pastries
Butter, Cream Cheese, and Jam
\$30.00 per guest

Deluxe Continental

Freshly Squeezed Orange, Grapefruit and Apple Juices
Seasonal Fresh Fruits and Berries
Individual Yogurt and Granola Parfaits
Selection of Breakfast Cereals, Whole and Skim Milk
Steel Cut Irish Oatmeal, Cranberries, Brown Sugar, Two Percent Milk

Assorted Breakfast Pastries
Butter, Cream Cheese, and Jams
\$38.00 per guest

Well Being

Freshly Squeezed Orange, Grapefruit and Apple Juices
Berry Smoothies
Carrot Juice, Green Juice
Individual Yogurt and Granola Parfaits
Assorted Breakfast Pastries
Assorted Bagels with Smoked Salmon, Cream Cheese,
Sliced Tomato, Capers and Shaved Red Onion
\$45.00 per guest

For your convenience, we include the service of the following beverages for breakfast:

Assortment of Diet and Regular Soft Drinks \$5.00 each
Assortment of Still and Sparking Mineral Waters \$5.00 each

Buffet Breakfast

*Served with Freshly Ground Regular and Decaffeinated Coffee
Assorted Hot Teas*

Classic

Freshly Squeezed Orange, Grapefruit and Apple Juices
Seasonal Fresh Fruits and Berries
Assorted Breakfast Pastries
Assorted Bagels with Smoked Salmon, Capers, Red Onions, Chopped Egg
Butter, Cream Cheese, and Jams
Soft Scrambled Eggs and Chives
Brioche French Toast with Warm Maple Syrup
Smoked Bacon and Sausage Links
Breakfast Potatoes

\$42.00 per guest

Custom Buffet Breakfast

Freshly Squeezed Orange, Grapefruit and Apple Juices
Seasonal Fresh Fruits and Berries
Selection of Cold Cereals with Whole and Skim Milk
Yogurt and Granola Parfaits
Assorted Breakfast Pastries
Butter and Assorted Jams

As Well as a Choice of Two:

Soft Scrambled Eggs with Chives
Spinach, Artichoke, and Egg White Frittata
Buttermilk Pancakes with Vermont Maple Syrup
Brioche French Toast with Seasonal Fruit Compote and Warm Maple Syrup
Seasonal Vegetable Frittata
Breakfast Burritos with Scrambled Eggs, Cheddar Cheese, Herb Roasted Potatoes
and Bacon

And a Choice of Three:

Applewood Smoked Bacon
Canadian Bacon
Chicken Apple Sausages
Pork Breakfast Sausages
Herb Roasted Potatoes

\$47.00 per guest

For your convenience, we include the service of the following beverages for breakfast:

Assortment of Diet and Regular Soft Drinks \$5.00 each
Assortment of Still and Sparking Mineral Waters \$5.00 each

Breakfast Menu Enhancements

Add an additional Breakfast Meat Option
\$4.00 per guest

Selection of Cold Cereals with Milk
\$4.50 per guest

Soft Scrambled Eggs with Cheddar Cheese and Chives
\$5.00 per guest

Individual Yogurt and Granola Parfaits
\$6.00 per guest

Seasonal Frittata
\$6.50 per guest

Fruit Smoothies
\$6.95 each

Spinach, Artichoke, and Egg White Frittata
\$7.00 per guest

Canadian Bacon Eggs Benedict, English Muffin, Hollandaise Sauce
\$8.50 per guest

Brioche French Toast, Blackberry Compôte and Whipped Cream, Vermont Maple Syrup
\$8.50 per guest

Buttermilk Pancakes, Fresh Berries, Whipped Butter, Vermont Maple Syrup
\$8.50 per guest

Waffles, Powdered Sugar, Fresh Berries, Whipped Butter, Vermont Maple Syrup
\$8.50 per guest

Breakfast Burritos with Scrambled Eggs, Cheddar Cheese, Herb Roasted Potatoes
and Bacon
\$9.00 per guest

Breakfast Station Menu Enhancements

Oatmeal Station

Steel Cut Irish Oatmeal with Cranberries
Brown Sugar, Maple Syrup, Roasted Almonds, Fresh Berries
Two Percent Milk
\$6.00 per guest

Waffles, French Toast, or Pancakes

Fruit Compôte, Berries, Toasted Nuts
Whipped Butter, Chantilly Cream, Warm Maple Syrup
\$10.00 per guest

Add Nutella
\$3.00 Per Guest

Salmon Station

Sliced Smoked Salmon, Assorted Bagels
Cream Cheese, Capers, Red Onions, Sliced Tomatoes
\$14.00 per guest

Omelet and Eggs*

Fresh Eggs and Egg Whites, Any Style
Ham, Bacon, Chorizo Sausage
Bell Peppers, Onion, Spinach, Mushroom, Tomato, Avocado
Swiss, Cheddar, Feta Cheese
\$18.00 per guest

** One Culinary Attendant required per 50 guests at \$150.00*

Plated Breakfast

*Served with Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas
Freshly Squeezed Orange, Grapefruit and Apple Juices
Basket of Assorted Mini Breakfast Pastries
Sweet Butter and Assorted Jams*

Select One Entrée

Soft Scrambled Eggs with Cheddar Cheese and Chives

Applewood Smoked Bacon or Breakfast Sausage, Herb Roasted Potatoes

Brioche French Toast

Local Berry Compôte, Applewood Smoked Bacon, Soft Scrambled Eggs

Huevos Rancheros

Black Beans, Cotija Cheese, Sour Cream
Guacamole, Salsa, and Corn Tortillas

Buttermilk Pancakes

Chicken Apple Sausage, Warm Maple Syrup, Scrambled Eggs

Breakfast Burrito

Scrambled Eggs, Cheddar Cheese, Herb Roasted Potatoes, Bacon

Eggs Benedict

Sliced Tomato, Fresh Avocado, Hollandaise, English Muffin, Herb Roasted Potatoes

\$35.00 per guest

Brunch

*Served with Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas
Freshly Squeezed Orange, Grapefruit and Apple Juices*

Seasonal Fresh Fruits and Berries
Assorted Breakfast Pastries
Granola and Greek Yogurt

Smoked Salmon, Capers, Tomatoes, Onions, Cream Cheese
Assorted Bagels

Deviled Eggs
Assorted Tea Sandwiches

Market Salad, Candied Pecans, Pickled Red Onion, Cucumber, Seasonal Vinaigrette

Scrambled Eggs, Cheddar Cheese and Chives
Herb Roasted Potatoes
Applewood Smoked Bacon and Breakfast Sausage
Chef's Selection of Assorted Mini Desserts

\$65.00 per guest

For your convenience, we include the service of the following beverages for brunch:

Assortment of Diet and Regular Soft Drinks \$5.00 each
Assortment of Still and Sparkling Mineral Waters \$5.00 each

Add Waffles, French Toast, or Pancakes Station

Fruit Compôte, Berries, Toasted Nuts
Whipped Butter, Chantilly Cream, Warm Maple Syrup
\$10.00 per guest

Add Nutella
\$3.00 Per Guest



{Refreshment & Break Selections}



Refreshment & Break Packages

Smoothies (Select Two)

Freshly Made Fruit Smoothies:

Strawberry and Banana, Pomegranate and Blueberry, Raspberry and Mango
Coconut and Pineapple, Orange and Blackberry

\$14.00 per guest

La Siesta

Corn Tortilla Chips, Roasted Salsa, Pico de Gallo, Guacamole
Cinnamon-Sugar Tortilla Crisps

\$16.00 per guest

Matinee

Parmesan-Truffle Popcorn, Mini Pretzels, Kettle Chips
Assorted Mini Desserts

\$18.00 per guest

Fresh Brewed and Iced Coffee Station*

Italian Biscotti, Mini Chocolate Chip Cookies, Macarons
Cinnamon Sugar, Vanilla Whipped Cream

\$ 18.00 per guest

Add Made-To-Order Espresso Drinks with One Barista per 50 Guests

\$450.00 per event

Victorian Tea*

Warm Scones, Tea Sandwiches
Whipped Butter, Assorted Jams, Mini Desserts

Assorted Hot Teas

\$19.00 per guest

Mediterranean

Sundried Tomato and Olive Tapenade, Hummus, Tzatziki
Vegetable Crudite, Pita Chips, Cracker Bread

\$19.00 per guest

Vitality

Berry Skewers, Assorted Fruit Yogurts, Energy and Granola Bars
Trail Mix, Sliced Fruit, Berry Smoothie

Vegetable Juices and Fruit Juices

\$21.00 per guest

Cheese and Charcuterie Station

Gourmet Cheeses and Cured Meats
Selection of Olives & Spreads, House Made Pickles, Grilled Vegetables
Artisanal Breads and Crackers

\$25.00 Per Guest

**Above prices are based on a maximum of 30 minutes
Menus noted with an asterisk requires a minimum of 25 guests.*

Refreshment & Break Packages

Beverages

Freshly Brewed Regular and Decaffeinated Coffee	\$90 per gal
Assortment of Hot Tea	\$90 per gal
Lemonade	\$65 per gal
Mint Iced Tea	\$65 per gal
Bottled Soft Drinks	\$5 each
Bottled Still and Sparkling Mineral Waters	\$5 each
Red Bull	\$5 each
Gatorade	\$6 each
Fruit Juices	\$40 per 1/2 gal

Non-Beverages

Sliced Fresh Seasonal Fruit	\$6 per person
Whole Fresh Fruit	\$5 per piece
Individual Bags of Pretzels, Kettle Chips and Trail Mix	\$4 per bag
Power and Energy Bars	\$5 per bar
Candy Bars	\$3 per bar
Ice Cream Bars	\$3 per bar
Fruit and Berry Skewers, Honey Yogurt Dip	\$7 per piece
Italian Biscotti	\$50 per dozen
Oatmeal Raisin, Chocolate Chip, Peanut Butter Cookies	\$50 per dozen
Rice Crispy Treats	\$50 per dozen
Assorted Coffee Cakes	\$50 per dozen
New York Style Bagels with Assorted Cream Cheese	\$50 per dozen
Assorted Muffins or Danishes	\$50 per dozen
Butter and Chocolate Croissants	\$50 per dozen
Vanilla and Chocolate Cupcakes	\$50 per dozen

{Lunch Selections}



Plated Lunch

*Plated Lunches are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, and Assorted Hot Teas*

Three Course

\$49.00 per guest

Four Course

\$58.00 per guest

Starters, Soups & Salads

(Please Select One for Three Course Lunch or Two for Four Course Lunch)

Garden Fresh Bruschetta Roma Tomatoes, Garlic, Micro Basil, Parmesan
Creamy Herb & Lemon Grass Risotto, Seasonal Vegetables, Micro Basil
Beet Tartare, Whipped Goat Cheese, Toasted Pecans, Balsamic Glaze
Green Chile Mac & Cheese, Pork Cracklings, Micro Cilantro
Local Ceviche, Pico de Gallo, Lime Juice, Tortilla Chips

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Carrot & Ginger Soup, Chives

Tomato Bisque, Micro Basil, Extra Virgin Olive Oil

Potato Leek Soup, Tarragon Oil, Crispy Potatoes

Heirloom Tomato Gazpacho, Cucumber Granita, Agrumato

Roasted Butternut Squash Bisque, Chives, Port Gastrique

Corn & Poblano Bisque, Micro Cilantro

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Garden Mixed Greens, Pickled Red Onion, Heirloom Tomatoes, Cucumbers, Brioche Crouton, Lemon Vinaigrette

Rocket Arugula BLT, Bacon Lardons, St. André Brie, Heirloom Tomato, Balsamic Glaze, Basil Oil

Baby Kale Salad, Quinoa, Dried Cherries, Toasted Sunflower Seeds, Feta, Lemon-Thyme Vinaigrette

Caesar Salad, Little Gem, White Anchovies, Garlic Crostini, Parmesan Crisp

Sun Blistered Heirloom Tomato Salad, Mozzarella, Basil Pesto, Balsamic Glaze

Butter Lettuce Wedge Salad, Applewood Smoked Bacon Bits, Baby Heirloom Tomato, Blue Cheese, Buttermilk Ranch

Cucumber & Tomato Salad, Kalamata Olives, Feta Cheese, Hummus Purée, Pita Chips, Citrus Vinaigrette

Plated Lunch

Entrées

(Choose One)

“Finespresso” Crusted Flat Iron, Creamy Polenta, Roasted Rainbow Carrots, Espresso Balsamic Butter
Pan Seared King Salmon, Broccolini, Honey Soy Butter Sauce, Soba Noodles, Scallions
Pan Seared Local Sea Bass, Garlic Whipped Potatoes, Roasted Tomato & Fennel Sauce Vierge
Spiced Grilled Hanger Steak, Haricots Vert, Sweet Corn Purée, Chimichurri
Rosemary Marinated Chicken, Baby Heirloom Carrots, Smashed Fingerling Potatoes, Gremolata
Pappardelle Pasta, Wild Mushroom Ragout, Balsamic Glaze, Humboldt Fog Goat Cheese
Roasted Cauliflower Steak, Cauliflower Purée, Basil Pesto, Oven Roasted Tomatoes, Lemon Oil

Sweet Treats

(Choose One)

“The Butter Necessities”, Butter Cake, Honey Chantilly, Micro Mint
Chocolate Pot De Crème, Cocoa Nibs, Sea Salt, Espresso Whipped Cream
Oreo Cheesecake, Caramel, Chocolate Pearls
Cinnamon Apple Tart, Brandy Whipped Cream, Salted Caramel, Brown Sugar Streusel
Mango Coconut Passionfruit Mousse, Raspberry Glaze, Micro Mint
Seasonal Fruit Tart, Vanilla Crème, Mixed Berry Coulis
Lemon Meringue Tart, Raspberry Coulis, Citrus Salt
Crème Brûlée Cheesecake, Raspberry, Micro Mint
Four Layered Carrot Cake, Walnuts, Salted Caramel



Grab & Go Lunch

Salads (Select One)

Mesclun Greens, Candied Pecans, Pickled Red Onion, Cucumbers, Lemon-Herb Vinaigrette
Kale Caesar Salad, Garlic Crostini, Sun Dried Tomato
Fingerling Potato Salad, Caramelized Onions, Crème Fraiche, Chives, Grain Mustard
Heirloom Tomato, Mozzarella, Pesto, Balsamic Reduction
Quinoa Tabbouleh

Sandwiches (Select Two)

Avocado, Sprouts, Shredded Carrot, Rocket Arugula, Lemon- Herb Vinaigrette, Peasant Bread
Waldorf Chicken Salad, Grapes, Walnut, Whole Wheat Bread
Grilled Portobello, Hummus, Rocket Arugula, Multigrain Bread
Prosciutto, Salami, Capicola, Provolone Cheese, Italian Roll
Pastrami, Swiss Cheese, Cole Slaw, Dijon Mustard, Rye Bread
Roasted Turkey, Baby Gem, Bacon, Tomato, Boursin Cheese, French Roll
Roast Beef, Swiss Cheese, Caramelized Onions, Horseradish Sauce, Sourdough
Black Forest Ham, Rocket Arugula, Triple Crème Brie, Honey Mustard, French Roll
Grilled Chicken Wrap, Bacon, Baby Gem, Tomato, Jack Cheese, Buttermilk Ranch, Flour Tortilla
(Guest to provide count of each Sandwich Selection)

Sides (Select One)

Seasonal Fruit Salad
House Made Trail Mix
Kettle Potato Chips
House Granola Bar

Sweets (Select One)

Double Chocolate Brownie
Turtle Cookie*
**Made with Chocolate Chips, Caramel, Pecans*
Peanut Butter Chocolate Cookie

\$42.00 Per Guest

For your convenience, we include the service of the following beverages:

Assortment of Diet and Regular Soft Drinks \$5.00 each
Assortment of Still and Sparking Mineral Waters \$5.00 each

For any event under 25 guaranteed guests, there is an additional \$75.00 charge.

Buffet Lunch

*Served with Freshly Ground Regular and Decaffeinated Coffee
Assorted Hot Teas and Iced Tea*

Deli Buffet

Caesar Salad, Little Gems, Garlic Crostini, Parmesan
Mesclun Greens, Candied Pecans, Pickled Red Onion, Cucumbers, Lemon-Herb Vinaigrette
Penne Pasta Salad, Kalamata Olives, Sun Dried Tomatoes, Basil, Feta, Balsamic Vinaigrette

Assorted Deli Meats and Artisanal Breads

To Include: Roasted Turkey, Black Forest Ham, Smashed Avocado, Grilled Portobello Mushroom
Butter Lettuce, Sliced Cheddar, Swiss Cheese, Provolone Cheese, Red Onion, Tomatoes,
Honey Dijon Mustard, Siracha Aioli, Garlic & Herb Aioli, House Made Butter Pickles

Kettle Potato Chips

Turtle Cookie, Peanut Butter Chocolate Cookie, Flourless Chocolate Brownie
\$45.00 Per Guest

The Ranch Barbecue

Fingerling Potato Salad, Caramelized Onion, Crème Fraiche, Grain Mustard, Chive
Gem Lettuces, Buttermilk Cheddar Dressing, Cherry Tomato, Chopped Bacon

Gourmet Burger Blend, American Wagyu Hot Dog, BBQ Roasted Chicken Breast
Assorted Cheese, Butter Lettuce, Tomato, Onion
Ketchup, Mustard, Mayo, Relish, BBQ Sauce
Brioche Hamburger And Hot Dog Bun

Grilled Sweet Corn On The Cob

Cinnamon Apple Tart, Lemon Meringue Tart, Mini Cheesecakes
\$50.00 Per Guest

Add Soup du Jour
\$7.00 Per Guest

Add Gourmet Accoutrements

Including Cabernet Bacon Jam, Caramelized Onions, Honey Dijon Mustard, Siracha Aioli, Garlic & Herb Aioli,
House Made Butter Pickles, Humboldt Fog Goat Cheese, Crumbled Blue Cheese, St. Andre Triple Cream Brie,
Aged Cheddar, Crispy Bacon
\$10.00 Per Guest

Host "The Ranch Barbeque" in Outdoor Space with One Culinary Attendant per 50 Guests for Made To Order Entrées
\$450.00 Per Event

For your convenience, we include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks \$5.00 each
Assortment of Still and Sparking Mineral Waters \$5.00 each

For any event under 25 guaranteed guests, there is an additional \$75.00 charge.

Buffet Lunch

*Served with Freshly Ground Regular and Decaffeinated Coffee
Assorted Hot Teas and Iced Tea*

A Taste of Harvest

Mesclun Greens, Candied Pecans, Pickled Red Onion, Cucumbers, Lemon-Herb Vinaigrette
Caesar Salad, Little Gem, Garlic Crostini, Parmesan

3 Ans Fromage: Aged White Cheddar, St. André Brie, Parmesan, Crispy Prosciutto, Chives, Garlic Panko
Pan Seared New Zealand Salmon, Sautéed Garlic Spinach, Sun Dried Tomato, Beurre Blanc
Garlic Roasted Mary's Chicken, Wild Mushroom, Chicken Jus
Roasted Seasonal Vegetables

Chef's Selection Of Sweet Endings
\$55.00 Per Guest

Add Soup du Jour
\$7.00 Per Guest

South of the Border

Tortilla Soup, Sour Cream, Tortilla Crisps
Chopped Baby Gem Lettuce, Black Beans, Roasted Corn, Tortilla Crisps, Queso Fresco, Chipotle Ranch

Make-Your-Own Taco Station
Skirt Steak, Shrimp, and Chicken

Sautéed Peppers and Onions, Pico de Gallo, Roasted Salsa, Guacamole, Sour Cream
Shredded Lettuce, Cheddar Cheese, Queso Fresco
Tortilla Chips, Warm Flour and Corn Tortillas
Spanish Rice and Beans

Tres Leches & Cinnamon Churros
\$55.00 Per Guest

Add Over The Top Items
Classic Local Ceviche, Cheese Enchiladas with Salsa Roja, Grilled Mexican Corn, Carnitas (*substitute chicken*)
\$20.00 Per Guest

For your convenience, we include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks \$5.00 each
Assortment of Still and Sparking Mineral Waters \$5.00 each

For any event under 25 guaranteed guests, there is an additional \$75.00 charge.

Buffet Lunch

*Served with Freshly Ground Regular and Decaffeinated Coffee
Assorted Hot Teas and Iced Tea*

Italian

Classic Caesar Salad, Shaved Parmesan, Brown Butter Brioche Croutons
Sun Blistered Heirloom Tomato Salad, Mozzarella, Micro Basil, Basil Pesto, Balsamic Glaze

Creamy Polenta
Seasonal Vegetable Medley
Classic Italian Risotto

Chicken Marsala, Wild Mushrooms
Halibut, Hazelnut Noisette, Parsley, Lemon Juice, Brown Butter Sauce
Focaccia Bread & Butter, Garlic & Herbs

Chef's Selection of Italian Sweet Endings
\$55.00 Per Guest

Mediterranean

Cucumber and Tomato Salad, Kalamata Olives, Feta Cheese, Hummus Purée, Pita Chips, Citrus Vinaigrette
Mixed Green Salad, Feta Cheese, Mixed Berries, Pickled Onions, Garbanzo Beans,
Cucumber, Lemon & Dill Vinaigrette

Seasonal Vegetable Saffron Risotto
Red Pepper Israeli Cous Cous

Tandori Chicken Kabob, Chimichurri
Steak Kabob, Harissa
Vegan Tofu Skewer with Mixed Vegetables, Chermoula Sauce

Served With
Sundried Tomato and Olive Tapenade, Hummus, Tzatziki, Pita Bread

Chef's Selection Of Sweet Endings
\$60.00 Per Guest

For your convenience, we include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks \$5.00 each
Assortment of Still and Sparking Mineral Waters \$5.00 each

For any event under 25 guaranteed guests, there is an additional \$75.00 charge.

{Reception Selections}



Hors D'Oeuvres

Cold

(Minimum order of 25 pieces per selection)

\$7.00 per piece

Chicken Thigh Tostadas, Salsa Verde
Burrata, Tomato Jam, Micro Basil, Brioche
Deviled Egg, Crispy Shallot, Caperberries
Tortilla Española, Avocado Mousse, Purple Potato Chip
Citrus Ricotta, Grilled Fruit, Baguette
Seasonal Grilled Fruit Skewer
Mushroom Toasts, Scallion, Garlic & Herb Boursin Cheese, Crostini

\$9.00 per piece

La Quercia Prosciutto, Fig Jam, Garlic & Herb Boursin Cheese, Brioche
Smoked Salmon, Herbed Cream Cheese, Everything Bagel Spice, Crostini
Shrimp Cocktail, Sweet Chili Cocktail Sauce, Smoked Almond, Hearts On Fire
Ahi Tuna Lollipop, Blackening Spice, Ponzu
Smoked Salmon Tartare, House Made Crème Fraiche, Potato Crisp
Hummus Bites, Pita Chips, Chives
Bruschetta, Tomato, Garlic, Micro Basil, Ficelle Crostini

\$11.00 per piece

Lobster Rolls, Brioche, Lemon Dressing, Celery Leaves
Old Fashioned Hamachi Crudo, Pickled Fresno, Fried Orange Peel, Wonton Chip
Fisherman's Fresh Catch Ceviche, Tortilla Chips, Micro Cilantro



Hors D'Oeuvres

Hot

(Minimum order of 25 pieces per selection)

\$7.00 per piece

Chicken Tandoori Skewers, Gremolata
Carnitas Slider, Salsa Verde, Pickle Red Onion, Brioche
Eggplant Parmagiano, Tomato Jam, Micro Basil
Wild Mushroom Eggroll, Goat Cheese, Sweet Chili Aioli, Chives
Assorted Quiche, Cheese, Lorraine, Florentine, Mushroom
Jumbo Asparagus Tempura, Soy Glaze, Scallions

\$9.00 per piece

Harvest Burger, Cabernet Bacon Jam, Aged Cheddar, Garlic Aioli, Brioche Bun
Sourdough Grilled Cheese, Tomato Bisque
Short Rib Slider, Garlic Aioli, Red Wine Demi, Crispy Shallots, Pretzel Bun
Chicken Taquitos, Jalapeño Avocado Crema, Micro Cilantro
Apple Cider Glazed Pork Belly Bite
Seared Hanger Steak Skewers, Chimichurri, Micro Cilantro
Black Bean Empanada, Chipotle Aioli, Chives
Bacon Wrapped & Stuffed Dates, Blue Cheese, Balsamic Gastrique
Chicken & Vegetable Pot Stickers, Soy Aioli, Chives

\$11.00 per piece

Filet Mignon Skewers, Harissa Chimichurri
Jumbo Coconut Shrimp Skewers, Plum & Chili Aioli, Chives
Beef Empanada, Chipotle Aioli, Micro Cilantro
Crab Cake, Roasted Garlic Aioli, Chives
Duck Eggroll, Pomegranate Glaze, Chives



Reception Buffet Stations

Pre-dinner reception station pricing is based on a minimum of three stations served for a maximum of one hour and in conjunction with dinner service. Heavy welcome and dinner reception pricing is based on a minimum of five stations and served for a maximum of two hours. Single selections will be subject to additional charge.

The Salad Bar

Wild Rocket Arugula, Spring Garden Mix, Chopped Little Gem, Baby Kale Lettuces
Shaved Purple Radish, Shaved Carrot, Shaved Fennel
Assorted Dried Fruits and Nuts, Mixed Berries, Baby Heirloom Tomatoes, Cucumbers
Crumbled Feta Cheese, Shredded Parmesan, Crumbled Goat Cheese, House Croutons
Buttermilk Ranch Dressing, Caesar Dressing, Citrus-Herb Vinaigrette
\$18.00 Per Guest

Bruschetta Station

Classic Bruschetta, Roma Tomatoes, Garlic, Onion, Micro Basil
Eggplant Caponata, Kalamata Olives, Capers, Red Bell Pepper, Micro Basil
Creamy Mushroom Duxelles, Herbs
House Made Crostinis, Artisanal Crackers, Parmesan
\$20.00 Per Guest

Cheese and Charcuterie Station

Selection Of Olives & Spreads
Selection Of Gourmet Cheeses and Fine Cured Meats
House Pickled Vegetables, Dried Fruits and Nuts, Seasonal Fresh Fruit
Artisanal Breads and Crackers
\$25.00 Per Guest

Wing Station

Buffalo-Honey Chicken Wings
Chipotle BBQ Chicken Wings
Buttermilk Brined Fried Chicken Wings
Assorted Dipping Sauces
\$25.00 Per Guest

Slider Station

Harvest Burger, Cabernet Bacon Jam, Aged Cheddar, Garlic Aioli, Brioche Bun
Carnitas, Salsa Verde, Queso Fresco, Cilantro, Brioche Bun
Mediterranean Veggie Burger, Hummus, Chermoula Sauce, Feta Cheese, Pretzel Bun
\$27.00 Per Guest

Reception Buffet Stations

Pasta Station

Green Chile Mac & Cheese, Pork Cracklings, Micro Cilantro
Linguine Pomodoro, Confit Garlic, Baby Heirloom Tomatoes, Micro Basil, Parmesan
Penne, Rustic Marinara, Fresh Basil, Parmesan
\$30.00 Per Guest

Host "The Pasta Station" in Outdoor Space with One Culinary Attendant per 50 Guests for Made To Order Plates
\$450.00 Per Event

Skewer Station

(Two of Each Type Prepared Per Person)

Old Bay & Garlic Sautéed Shrimp
Hanger Steak, Chimichurri
Chicken, Gremolata
\$30.00 Per Guest

Flatbread Station

Mozzarella, Extra Virgin Olive Oil, Basil, Tomato
Sopressata, Pepperoni, Rustic Tomato Sauce, Mozzarella, Parmesan
Wild Mushroom, Goat Cheese, Mozzarella, Garlic Confit, Fines Herbs
Arugula, Mozzarella, Prosciutto, Poached Pear, Parmesan
\$30.00 Per Guest

Poke Station

Fresh Tuna & Salmon Poke, Sesame Oil, Sesame Seeds
Sliced Cucumber, Shredded Carrot, Ginger, Smashed Avocado, Wasabi
Scallions, Seaweed Salad, Seasonal Diced Fruit
Sriracha Mayo, Oyster Sauce, Citrus Ponzu, Crispy Shallots
White Rice, Mixed Greens
\$45.00 Per Guest

Seafood Station

Served with Sweet Chili Cocktail Sauce, Horseradish, Lemon Wedges, Mignonette
Hamachi Crudo with Ponzu, Pickled Fresnos, Pears
Chilled Shrimp Cocktail
Lemon Marinated Crab Claws
Mini Lobster Rolls
Local Fish Ceviche with Seasonal Preparation and Corn Tortilla Chips
\$11.00 Per Piece

Minimum 150 pieces

Dessert and Coffee Station

(Select Six)

Cheesecake Flavors

New York
Triple Chocolate
Oreo Cookie
Crème Brûlée
Mixed Berries
Pumpkin

Tarts

Key Lime Meringue
Mixed Fruit
Citrus Lemon
Apple Brown Butter
Lemon Blueberry
Crème Brûlée

Miscellaneous

Cream Puffs
Vanilla Panna Cotta
Dark Chocolate Pot de Crème
Assorted French Macarons
Triple Chocolate Brownies
Tiramisu
Chocolate Eclair
Assorted Cookies
(Chocolate Chip, Oatmeal, Peanut Butter)
Assorted Mini Cake Pops
Mini Cannoli
Assorted Petit Four

Miniature Cupcakes

Double Chocolate
Red Velvet
Vanilla Bean
Cappucino

Freshly Ground Regular and Decaffeinated Coffees, Assorted Hot Teas

\$25.00 Per Guest

Prices are based on the reception stations being part of an hors d'oeuvre package. Single selections will be subject to additional surcharge.

** Above prices based on a maximum of two and a half hours.*

{ DINNER SUGGESTIONS }



Plated Dinner

*Plated Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, and Assorted Hot Teas*

Three Course

\$94.00 per guest

Four Course

\$124.00 per guest

*Start your Meal with a selection from our Hors D'Oeuvres Menu
price varies*

Soup, Salad, Appetizer

(Please Select One for Three Course Dinner or Two for Four Course Dinner)

Soups

Carrot & Ginger Soup, Chives
Tomato Bisque, Micro Basil, Extra Virgin Olive Oil
Potato Leek Soup, Tarragon Oil, Crispy Potatoes
Heirloom Tomato Gazpacho, Cucumber Granita, Agrumato
Roasted Butternut Squash Bisque, Chives, Port Gastrique
Corn & Poblano Bisque, Micro Cilantro

Salads

Mesclun Greens, Pickled Red Onion, Heirloom Tomatoes, Cucumbers, Brioche Crouton, Lemon Vinaigrette
Rocket Arugula BLT, Bacon Lardons, St. André Brie, Heirloom Tomato, Balsamic Glaze, Basil Oil
Baby Kale Salad, Quinoa, Dried Cherries, Toasted Sunflower Seeds, Feta, Lemon-Thyme Vinaigrette
Caesar Salad, Little Gem, White Anchovies, Garlic Crostini, Parmesan Crisp
Sun Blistered Heirloom Tomato Salad, Mozzarella, Micro Basil, Basil Pesto, Balsamic Glaze
Butter Lettuce Wedge Salad, Applewood Smoked Bacon Bits, Baby Heirloom Tomato, Blue Cheese, Buttermilk Ranch
Cucumber Tomato Salad, Kalamata Olives, Feta Cheese, Hummus Purée, Pita Chips, Citrus Vinaigrette

Appetizers

Creamy Herb & Lemon Grass Risotto, Seasonal Vegetables, Micro Basil
Green Chile Mac & Cheese, Pork Cracklings, Micro Cilantro
3Ans Fromage: White Cheddar, St. André Brie, Parmesan Cheese, Cavatappi Pasta, Garlic Panko, Chives
Duck Confit Toast Points, Epicé Pomegranate Glaze, Pomegranate Seeds, Frisée
Garden Fresh Bruschetta, Roma Tomatoes, Garlic, Micro Basil, Parmesan
Tuna Tartare, Avocado, Caramelized Orange Peel, Chive Oil, Old Fashioned Gastrique, Fresnos, Cracker Bread
Wild Shrimp Cocktail, Avocado Mousse, Sweet Chili Cocktail Sauce, Cucumber, Scallion, Micro Cilantro
Local Ceviche, Pico de Gallo, Lime Juice, Tortilla Chips
Beet Tartare, Whipped Goat Cheese, Toasted Pecans, Aged Balsamic
Pork Belly, Grilled Seasonal Fruit, Citrus Glaze, Micro Mint

Plated Dinner

Entrées

(Please Select One)

Garlic Confit Airline Chicken, Spiced Lentils, Roasted Asparagus, Harissa Chimichurri
“Finespresso” Crusted Prime Filet, Garlic Mashed Potatoes, Roasted Rainbow Carrots, Espresso Balsamic Butter
Beef Bourguignon, House Made Fettuccine, Heirloom Carrots, Aged Parmesan, Micro Basil
Crispy Salmon, Saffron & Vegetable Risotto, Gremolata, Chive Oil
Red Wine Braised Short Ribs, Jumbo Asparagus, Garlic Rosemary Mashed Potatoes, Red Wine Demi-Glace, Crispy Shallots
Pan Seared Local Sea Bass, Fried Risotto Cake, Seasonal Purée, Marcona Almond & Lemon Brown Butter
Pan Seared King Salmon, Broccolini, Honey Soy Butter Sauce, Soba Noodles, Scallions
Roasted Halibut, Garlic Whipped Potatoes, Roasted Tomato & Fennel Sauce Vierge
Spiced Prime Flat Iron, Corn Succotash, Black Bean Purée, Red Molé Demi-Glace, Micro Cilantro
Rosemary Marinated Chicken, Smashed Fingerling Potatoes, Seasonal Chimichurri, Baby Rainbow Carrots
Pappardelle Pasta, Wild Mushroom Ragout, Balsamic Glaze, Humboldt Fog Goat Cheese, Micro Basil
Roasted Cauliflower Steak, Cauliflower Purée, Basil Pesto, Oven Roasted Tomatoes, Lemon Oil
Grilled Seasonal Vegetable Napoleon, Red Bell Pepper, Yellow Squash, Zucchini, Portobello Mushroom, Romesco Sauce
Roasted Chicken, Humboldt Fog Cream Sauce, Bacon Bits, Sweet Potato Bourbon Mash, Sautéed Spinach
Prime Ribeye, Pomme Purée, Grilled Asparagus, Demi-Glace, Crispy Shallots

Duo Entrées

(\$10.00 Additional Per Person)

Fines Herb and Espresso Crusted Prime Flat Iron, Wild Mushroom Demi-Glace & Pan Seared Sea Bass, Sauce Vierge
Smashed Marble Potatoes, Honey Glazed Heirloom Baby Carrots
Rosemary Garlic Chicken, White Wine Chicken Jus & Pan Seared King Salmon, Lemon Caper Beurre Blanc
Parmesan and Herb Risotto, Seasonal Garden Vegetables
Grilled Petite Prime Filet, Red Wine Peppercorn Sauce & Jumbo Wild Prawns
Garlic Rosemary Whipped Potatoes, Roasted Asparagus

Over the Top Selections

(\$15.00 Additional Per Person)

Pan Seared Black Cod, Creamy Sesame Risotto, Spicy Ponzu Sauce, Grilled Broccolini, Scallions
American Wagyu Striploin, Red Wine Risotto, Pan Roasted Wild Mushrooms, Fines Herbs, Red Molé Demi-Glace
Rosemary Marinated NZ Lamb Racks, Grilled Asparagus, Harissa Sauce
Butter Poached Maine Lobster Tail, Lemon Grass Risotto, Jumbo Asparagus, Lemon, Tarragon
Pan Seared Duck Breast, Sweet Potato Mash, Pomegranate Seeds, Pomegranate Glaze, Honey Roasted Baby Carrots

Desserts

(Please Select One)

“The Butter Necessities”, Butter Cake, Honey Chantilly, Micro Mint
Chocolate Pot De Crème, Cocoa Nibs, Sea Salt, Espresso Whipped Cream
Oreo Cheesecake, Caramel, Chocolate Pearls
Cinnamon Apple Tart, Brandy Whipped Cream, Salted Caramel, Brown Sugar Streusel
Seasonal Fruit Tart, Vanilla Crème, Mixed Berry Coulis
Flourless Chocolate Cake, Salted Caramel, Vanilla Chantilly Cream
Key Lime Meringue Tart, Raspberry Coulis, Citrus Salt
Dark Chocolate Dream Cake, Semi-Sweet Chocolate Icing, Raspberry Glaze
Mango Coconut Passionfruit Mousse, Raspberry Glaze, Micro Mint
Crème Brûlée Cheesecake, Raspberry, Micro Mint

Harvest BBQ Buffet Dinner

*Buffet Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas*

Starters

Watermelon & Cucumber Salad, Mint, Feta Cheese
Fingerling Potato Salad, Caramelized Onion, Crème Fraiche, Grain Mustard and Chive
Gem Lettuces, Buttermilk Cheddar Dressing, Cherry Tomatoes, Applewood Smoked Bacon, Chive

Sides

Sweet Corn on the Cob, Garlic Chili Lime Butter
Grilled Pineapple & Mango Salad
Garlic Roasted Carrots and Grilled Asparagus
Green Chile Mac & Cheese, Pork Cracklings, Micro Cilantro

Entrées

Roasted Chicken, Chipotle-Maple BBQ
Smoked Santa Maria Grilled Tri Tip, Chimichurri
Honey-Dijon Glazed Salmon

Desserts

Mini Apple Tart, Key Lime Meringue Tart, Mini Cheesecake

\$82.00 per person

Harvest Garden Buffet Dinner

*Buffet Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas*

Starters

Shrimp Corn & Charred Poblano Bisque
Garden Salad Mixed Greens, Pickled Red Onion, Pecans, Feta Cheese, Lemon Vinaigrette
Salade BLT, Bacon Lardons, St. André Brie, Large Heirloom Tomatoes, Arugula, Aged Balsamic and Basil Oil

Sides

3 Ans Fromage: Aged White Cheddar, St. André Brie, Parmesan, Crispy Prosciutto, Chives, Garlic Panko
Roasted Brussels Sprouts, Crispy Prosciutto, Candied Pecans, Maple Dijon Vinaigrette
Grilled Seasonal Vegetable Medley

Entrées

Grilled NY Strip, Sautéed Rainbow Chard, Bordelaise
Crispy Salmon, Sautéed Spinach, Sun Dried Tomato Beurre Blanc
Garlic Confit Airline Chicken, Pan-Seared Wild Mushrooms, White Wine Chicken Jus

Desserts

Assorted Mini Cheesecakes, Mini Apple Pie and Cake Pops

\$85.00 per person

Land and Sea Buffet Dinner

*Buffet Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas*

Starters

Potato Leek Soup
Salade Verte, Pickled Red Onion, Mixed Greens, Endive, Lemon Oil, Chicory Flowers
Baby Heirloom Tomato & Avocado Salad, Corn, Cucumber, Jalapeno, Cilantro, Feta Cheese

Sides

Roasted Garlic Mashed Potatoes, Butter, Chives
Seasonal Fruit Salad
Roasted Provençal Vegetables, Tomatoes, Eggplant, Squash, Leeks

Entrées

Chicken Coq Au Vin, Bacon Lardons, Mushrooms, Red Wine Demi-Glace
Fine Herb Crusted Flat Iron, Rainbow Swiss Chard, Espresso Balsamic Butter, Crispy Shallots
Seared Sea Bass, Sautéed Mushrooms and Spinach, White Wine, Carmelized Onion, Marcona Almond Noisette

Desserts

Mini Chocolate Eclairs, Mini Crème Brûlée, Chocolate Ganache
\$88.00 per person

Coastal Buffet Dinner

*Buffet Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas*

Starters

Minestrone Soup, Parmesan, Orecchiette, Extra Virgin Olive Oil
Italian Baby Gem, Pepperoncino, Kalamata Olives, Heirloom Tomato, Parmesan, Oregano Vinaigrette
Sun Blistered Heirloom Tomato Salad, Mozzarella, Micro Basil, Basil Pesto, Balsamic Glaze

Sides

Creamy Parmesan Polenta, Caramelized Shallots, Rosemary, Toasted Pine Nuts
Roasted Haricot Vert, Crispy Prosciutto, Baby Heirloom Tomato, Garlic Breadcrumbs, Asiago Cheese
Seasonal Vegetable Medley

Entrées

Chicken Marsala, Organic Wild Mushrooms, Parmesan, Parsley Chiffonade
Sea Bass Puttanesca, Capers, Olives, Rustic Tomato Sauce
Hanger Steak, Rosemary-Balsamic Butter Sauce, Confit Marble Potatoes, Carmelized Onions

Desserts

Mini Cannoli, Mini Tiramisu, Mini Chocolate Fantasy Cake
\$90.00 per person

Laguna Beach Buffet Dinner

*Buffet Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas*

Starters

Lobster Bisque

Baby Gem Lettuce, Parmesan Lattice, Baby Heirloom Tomato, Garlic Butter Crostini
Butter Lettuce Wedges, Hard Boiled Egg, Kalamata Olive, Pickled Watermelon Radish, Baby Heirloom
Tomatoes, Shoestring Potatoes, Market Fresh Ahi Tuna, Lemon-Herb Vinaigrette

Sides

Grilled Asparagus, Parmesan Crispy Prosciutto, Sherry Vinaigrette
Coastal Succotash, Corn, Tomatoes, Bell Pepper, Dill, Feta, Garlic
Creamy Lemon & Herb Polenta

Entrées

Roasted New York Strip, Pearl Onion, Wild Mushroom, Red Wine Demi-Glace
Pan Seared Halibut, Roasted New Potatoes, Tarragon Beurre Blanc
Garlic Confit Airline Chicken, Sauteed Spinach, Gremolata

Desserts

Chocolate Pot De Crème, Mini Key Lime Tarts, Mini Apple Brown Butter Tarts

\$92.00 per person

Host Bar Selections

Beverage Selections

Bartender Fee of \$150.00 each (one bar per 75 people is standard)

Liquor

Standard

Blue Ice Vodka
Spring 44 Gin
Prarie Organic Gin
Johnny Walker Red Scotch
Bacardi Silver
Jim Bean Black Bourbon
Millagro Silver Tequila

Premium

Ketel One Vodka
Bombay Sapphire Gin
Johnny Walker Black Scotch
Patron Silver Tequila
Meyer's Rum
Maker's Mark Bourbon Whiskey

Charged on Consumption by the Drink

	<i>Hosted Bar</i>	<i>No-Host Cash Bar</i>
Standard Liquor	\$10.00	\$12.00
Premium Liquor	\$12.50	\$14.50
Domestic Beer	\$6.50	\$8.00
Imported Beer	\$7.50	\$9.00
Craft Beer	\$8.50	\$10.00
Bottled Still and Sparkling Water	\$4.00	\$5.00
Bottled Soft Drinks	\$4.00	\$5.00
Standard Martinis	\$11.00	\$13.00
Premium Martinis	\$13.50	\$15.50
Standard Wines	\$11.00	\$13.00
Premium Wines	<i>Charged Per Bottle. Wine List sent separately.</i>	