



# WELCOME TO

## Town and Country

### RESORT

## *A note from our chef.*

**REDEN RAMOS | EXECUTIVE CHEF**  
San Diego, Ca

Town and Country Resort's culinary team is second to none. Combining excellent culinary skills and techniques, original and creative recipes and the freshest ingredients in Southern California, Town and Country's cuisine offers a wide selection for tastes of all kind. From award-winning dishes in ARLO, to mouth-watering comfort food and south of the border favorites in Lapper Sports Bar + Kitchen, to delicious pastries in the MRKT and tasty bites at Monkey Bar, to exciting offerings for banquets and special events, the team delivers. Bon appetit!

# Event Guidelines

## FOOD & BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through the Town and Country San Diego. We do not allow outside food or beverage to be provided in our event and banquet spaces by either clients or attendees with the exception of prearranged specialty cakes with a plating fee and wine/champagne with a corkage fee.

## PRICING, SERVICE CHARGE & STATE TAX

All menu pricing listed will be subject to 27% service charge. California state sales tax, currently 7.75%, is calculated on the total of all charges including service charge. Service charge and taxes are subject to increase without notice. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax.

## EXPECTED NUMBER/GUARANTEES

To ensure proper and seamless execution of your events, all catering orders must be received with selections no later than 30 days prior to the start of the events. Signed Banquet Event Orders must be received with signature 14 days, two weeks, prior to the start of the event with a reasonable expected number. A final confirmation of attendance or "guarantee" is required by noon, three (3) business days prior to the start of the first program function. If a guarantee is not received, the Resort will charge for the expected number of guests as indicated in the original Letter of Agreement. The number you guarantee is not subject to reduction. Final billing will be based on the greater number, guarantee or actual attendance. We will set for 3% over upon request.

## CHOICE MENU SELECTION

Chef will gladly accommodate up to a three-entrée selection, that would include the vegetarian option, for plated/choice meals.

### THE FOLLOWING WILL APPLY SHOULD YOU CHOOSE THIS OPTION:

- An exact count of each entrée must be provided by noon a minimum of (7) days business days prior to your event date.
- If there is a price difference between entrées, the highest priced entrée will prevail for all entrées.
- Contact must provide one place card per guest indicating each selection.

Our printed menu selections are recommended suggestions; however, our team is happy to customize or modify existing banquet menus to meet your needs. Contracted food and beverage/menu discounts and concessions do not apply to custom or modified menus.

## DISPLAYED FOOD/BUFFETS

Buffet and display items will be presented for a maximum of one hour (60 min) to one-and-one-half hours (90 min) – unless otherwise noted. Food Displays and/or Buffets offer specific quantities of food. Food Preparation is based on one serving per person and should be guaranteed for the total attendees. Additional servings may be purchased at appropriate prices.

## BUFFET MINIMUMS

A minimum of 25 guests is required for all buffet breakfast, break packages and lunches. With less than 25 guests a \$200.00 labor fee will apply. Dinner buffets for less than 50 guests, a labor fee of \$300.00 will apply.

## BAR

The Town and Country Resort will supply one bartender per 100 guests. Each bar is required to make \$500.00 in revenue in order to waive the bartender fee of \$200.00 per bar per event. Any additional bartenders requested beyond these guidelines is subject to the \$200.00 fee. It is our policy, in accordance with our liquor license, that beverages only be dispensed by certified Resort bartenders/employees. The Town and Country Resort reserves the right to request proper identification from any guests ordering alcoholic beverages. Alcoholic Beverage service may be denied to any guests who appear intoxicated or are underage. No outside alcoholic beverages/containers may be brought into an event by guests.

## SUSTAINABILITY & QUALITY COMMITMENT

The Town and Country Resort is proud to present the finest in local, seasonal products and sustainable proteins. Our menus have been created to include fresh, locally sourced and healthy choices. To ensure your event is executed to the highest level of perfection, we will use careful judgement on minimum quantities of food requested in accordance with guaranteed number of guests.

## DECORATIONS

All decorations must meet with the approval of the Resort and the San Diego Fire Marshal. Smoke or fog machines require dedicated fire watch secured through the Resort Security Department. The Resort will not permit the affixing of any items to the walls or ceiling of the rooms unless written approval is given by the event department.

## TIMING AND ROOM RESETS

The Resort schedules staff based on the agreed Event Orders submitted. If a room set is changed within 24 hours of the start of the function there will be a \$500 labor fee assessed. Changes to timing can incur extended shifts, any function time moved more than 30 mins prior to the agreed start or extended past the agreed end will incur a fee of \$300 per hour or fraction thereof.

## OUTDOOR FUNCTIONS, WEATHER, NOISE ORDINANCE

All outdoor functions and amplified music must conclude no later than 10:00 p.m. In accordance with the local city ordinances and the respect for other Resort guests, volume of events must be limited to 80db.

### WEATHER CALLS WILL BE MADE BY THE CLIENT UPON RECOMMENDATION OF THE EVENT MANAGER AND BANQUET MANAGER.

- Breakfast Functions: evening before by 8 p.m.
- Lunch Functions: by 8 a.m.
- Dinner Functions: by 2 p.m.

If the client is unavailable the decision will be made on the client's behalf in favor of moving indoors at a threshold of 40% chance of showers. Use of pool area for event space will incur a per event fee that includes the removal and reset of existing furniture, set up and teardown of banquet furniture and cleaning. No glass décor or service ware may be used in the pool area.

## NUTRITION SYMBOLS



VEGETARIAN



VEGAN



GLUTEN FREE

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# BREAKFAST



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RESORT

## T&C Plated Breakfast \$48/person

Plated breakfast includes basket of daily breakfast breads, coffee, tea and orange juice service.

**Served** {Select One}

**QUICHE LORRAINE** 🍷

Caramelized Onions, Smoked Bacon, Roasted Red Potatoes

**CLASSIC ALL AMERICAN** 🍷

Scrambled Eggs, Link Pork Sausage, O'Brien Potatoes

**VANILLA LACED FRENCH TOAST** 🍷

Thick-cut Brioche, Smoked Bacon, Maple Syrup, Whipped Butter

**HAM, BACON, LEEKS BREAKFAST STRATA** 🍷

Herb Stuffed Tomatoes, Roasted Potatoes with Fresh Herbs

**CHIMICHURRI SKIRT STEAK AND EGGS** 🍷

Fluffy Scrambled Eggs, Crisp Potatoes, Roasted Tomatoes

## T&C Continental Breakfasts

**Sunny State Of Mind** \$44/person

ORANGE JUICE

REGULAR, DECAFFEINATED COFFEE & HERBAL TEA

FRESH SEASONAL SLICED FRUIT & BERRIES

OUR SELECTION OF ARTISINAL BREAKFAST PASTRIES

Including Danish, Croissant and Muffins Served with Butter and Assorted Fruit Preserves

**Hotel Circle Continental** \$52/person

ORANGE, APPLE & CRANBERRY JUICES

REGULAR COFFEE, DECAFFEINATED COFFEE & HERBAL TEA

OUR SELECTION OF ARTISINAL BREAKFAST PASTRIES

Including Danish, Croissant and Muffins Served with Butter and Assorted Fruit Preserves

SEASONAL FRUIT DISPLAY

with Orange Honey Glaze

BAGELS

With Whipped Cream Cheese

ASSORTED YOGURTS



# T&C Buffet Breakfasts

## Sunrise Surprise \$54/person

ORANGE AND APPLE JUICE  
 REGULAR, DECAFFEINATED COFFEE AND HERBAL TEA SELECTIONS  
 SEASONAL SLICED FRUIT & BERRIES  
 DAILY BREAKFAST BAKERY SELECTION  
 SCRAMBLED EGGS  
 DOUBLE APPLEWOOD SMOKED BACON OR CHICKEN APPLE SAUSAGE LINKS  
 O'BRIEN POTATOES  
 Pepper & Onion Medley

## Mack Daddy-O Breakfast Buffet \$66/person

ORANGE AND APPLE JUICE  
 REGULAR, DECAFFEINATED COFFEE AND HERBAL TEA SELECTIONS  
 OUR SELECTION OF ARTISANAL BREAKFAST PASTRIES  
 Including Danish, Croissant and Muffins Served with Butter and Assorted Fruit Preserves  
 SEASONAL FRUIT DISPLAY WITH ORANGE HONEY GLAZE

### DAILY BREAKFAST BAKERIES SELECTIONS

#### CHOICE OF EGGS {Select one}

Scrambled Eggs 🍳  
 With Chives

Mediterranean Scramble 🍳  
 With Italian Sausage, Spinach,  
 Marinated Tomato and Crème  
 Fraiche

Egg Strata 2 Way  
 Sausage with Cheddar Strata  
 and Spinach, Roasted Pepper,  
 Mushroom and Feta Strata

South of the  
 Border Scramble 🍳  
 With Chorizo, Bacon  
 and Cheddar

#### MEATS {Select one}

Chicken Apple Sausage

Black Forrest Ham

Turkey Sausage

Applewood Smoked Bacon

Pork Sausage

Canadian Bacon

#### POTATOES {Select one}

Crispy Red B Potatoes  
 With Caramelized Onion and Fresh Herb

Potato Hash  
 With Mushroom and Black Kale  
 Ranch Potato with Peppers and Onion

Roasted Fingerling Potato  
 With Garlic Confit and Rosemary

#### SWEETS {Select one}

Steel Cut Oatmeal 🍌🍌🍌  
 Brown Sugar, Raisins, Almonds, Dried Fruit

Classic Buttermilk Pancakes 🍌  
 Vanilla Crème Chantilly, Whipped Butter,  
 Warm Syrup

Greek Yogurt Parfait 🍌  
 Granola, Assorted Berries

Cinnamon & Vanilla  
 Brioche French Toast 🍌  
 Apple Chutney, Whipped Butter,  
 Warm Syrup

Belgian Waffles 🍌  
 Berry Compote



# Breakfast Enhancements

## EGGS {Select one} \$14

**Scrambled Eggs with Chives** 🍳

### Mediterranean Scramble

With Italian Sausage, Spinach, Marinated Tomato and Crème Fraiche

### Egg Strata 2 Way,

Sausage with Cheddar Strata and Spinach, Roasted Pepper, Mushroom and Feta Strata

### South of the Border Scramble

With Chorizo, Bacon and Cheddar

## THE MEATS {Select two} \$15

**Chicken Apple Sausage**

**Applewood Smoked Bacon** 🍳

**Black Forrest Ham** 🍳

**Pork Sausage**

**Turkey Sausage**

**Canadian Bacon** 🍳

## STARCHES {Select one} \$11

**Crispy Red B Potatoes** 🍳

With Caramelized Onion and Fresh Herb

**Potato Hash** 🍳

With Mushroom and Black Kale

**Ranch Potato**

With Peppers and Onion

**Roasted Fingerling Potato** 🍳

With Garlic Confit and Rosemary

## OMELETS BY DESIGN \$22/person

Smoked Bacon, Ham, Chicken Apple Sausage, White & Yellow Cheddar, Green Onions, Diced Tomatoes, Red Onion, Pickled Jalapenos, Asparagus, Fire-Roasted Peppers, Spinach, Mushrooms

Whole Eggs or Egg Whites

*Requires 1 Chef Attendant per 50 guests / \$150*

## PAPPALECCO ACAI BOWLS \$18/person

Local Acai Sorbet, Peanut Butter, Bananas, Toasted Coconut, White & Dark Chocolate Chips, Fresh Berries, T&C Granola, Almonds

*Requires 1 Attendant per 50 guests / \$150*

## BREAKFAST SANDWICH SELECTION \$150/doz

### Breakfast Wagyu Beef Slider

Brioche Slider Bun, Wagyu burger, Shaved Ham, Fried Egg, Sharp Cheddar, Dijonaise

### Triple Pork Sandwich

English Muffin, Pulled Pork, Shaved Ham, Bacon, Fried Egg Over Hard, Provolone

### Turkey Melt

English Muffin, Turkey Sausage, Spinach Egg White Fritata, Swiss Cheese

## BREAKFAST BURRITO \$130/doz

Scrambled Eggs, Pork Machaca, Tater Tots, Pepper Jack Cheese

Scrambled Eggs, Roasted Potato, Chorizo, Onions, Jack Cheese

Scrambled Eggs, Smoked Bacon, Crispy Potato, Cheddar Cheese

Scrambled Eggs, Potato Hash, Braised Short Ribs, Mushroom

Scrambled Egg Whites, Beyond Burger, Sun Dried Tomato, Spinach, Spinach Wrap

## SEASONAL FRESH FRUIT & BERRIES \$8 🍷

## HEALTHY ENERGY BOOST SHOT \$5 🍷

## HONEY GREEK YOGURT & BERRIES \$8 🍷

## COTTAGE CHEESE & PINEAPPLE \$7 🍷

Toasted Coconut, Agave

## MORNING MEAT AND CHEESE BOARD \$22/person

**A selection of cheese and meats to include:**

Boursin, Brie and Sharp Cheddar, Black Forrest Ham, Salami Tartufo, Prosciutto and Capicola

Served with Fig Jam, Stone Mustard, Herb Mayonnaise, Stone Mustard and Honey

## BEET ROOT MARINATED SMOKED SALMON \$15/person

Tomatoes, Cucumbers, Sliced Red Onions, Cream Cheese with Capers, and a Plain Bagel

## SELECTION OF BOXED COLD CEREALS \$6 each

Milk, Non-Dairy Milk

## HARD BOILED EGGS \$60/doz

## STEEL CUT OATS \$11/person

Brown Sugar, Raisins, Honey, Almonds, Dried Fruit

## HOUSE-MADE GRANOLA & GREEK YOGURT PARFAITS \$120/doz

## BAGELS WITH WHIPPED CREAM CHEESE \$86/doz

# Morning Breaks

Pricing based on 30 minute service. 25 guest minimum required.

## Pastry Shop \$24/person

Coffee Cake

Cinnamon Buns

Blueberry Scones

Seasonal Fruit Salad  
Agave Drizzle

## Sunrise \$24/person

Whole Fresh Fruit

Mini Greek Yogurt Parfait  
House-made Whole Grain Granola,  
Assorted Berries

Mini Bran Muffins

Mini Banana Nut Muffins

## The Mrkt \$27/person

Assorted Biscotti

Madeleines

Scones

Bottled Frappuccinos, Fresh Brewed Coffee,  
Decaffeinated Coffee, Herbal Teas  
Flavored Syrups, Cinnamon, Cocoa,  
CrèmeChantilly

## T&C Break \$28/person

Malasada  
Raspberry, Vanilla, Cinnamon Sugar

Bacon And Cheddar Egg Bites

Individual Bags Of Smoked Almonds

Elixir Infusion Shots  
Bee Pollen

## Morning Boost \$27/person

Edamame

Bran Muffins

Make Your Own Mini Pappalecco Acai or  
Chia Pudding Bowl  
Coconut, Banana, Blueberries, House Granola,  
Dark Chocolate Flakes, Peanut Butter, Honey  
With Chef Attendant / \$150/station

## Pacific Trail \$26/person

Build Your Own Trail Mix  
Deluxe Mixed Nuts, Mini Pretzels, M&Ms, Spicy  
Bar Mix, Dried Cranberries, Banana Chips,  
Coconut Shavings, Chocolate Chips, Goldfish  
Crackers, Yogurt-Covered Raisins



# Afternoon Breaks

Pricing based on 30 minute service. 25 guest minimum required.

## Sweet & Savory \$27/person

Bavarian Soft Pretzels, House-Made Chips  
Onion Dip, Country Mustard, Beer Cheese  
Mini Cup Cakes, Cookies

## Dips & Chips \$30/person

Onion Dip, Baba Ganoush, Roasted Red Pepper Hummus, Salsa, Guacamole  
Warm Spinach & Artichoke Dip  
Pita Chips, Naan, Potato Chips, Tortilla Chips

## Grilled Cheese Bites \$29/person

Smoked Pork Loin and Swiss Sesame  
Ham and Brie  
American Cheese and Tomato  
Tomato Bisque Shooter

## 7th Inning Stretch \$32/person

Mini Corn Dogs  
Honey Mustard

San Diego Pretzel Bites  
Nacho Cheese

Roasted Sea Salt Peanuts, Cracker Jacks Caramel Popcorn  
Root Beer

## Farmer's Market \$23/person

Locally Sourced Vegetable Crudites 🌱  
White Bean Hummus, Ranch

Skewered Baby Caprese Bites

House Made Potato Chips: 🌱  
Sea Salt, Truffle and Parmesan, Barbecue

## Barrio Break \$27/person

Custard Filled Cinnamon Churros  
Dulce de Leche  
Tres Leches  
Cream Cheese Flan  
Orange Glaze  
Chamoy Fruit Cups  
House Made Lime Tortilla Chips, Salsa

## Ciao Bella \$36/person

Charcuterie and Cheese Board  
Olive Tapenade, Assorted Crackers, Crostini  
Fried Raviolis  
San Marzano Sauce  
Mini Cannoli, Chocolate Truffles

## Trixie Ice Cream \$27/person

Assorted Novelty Ice Cream Bars, Popsicles, Paletas,  
Ice Cream Sandwiches

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas

## The Lemon Grove \$28/person

Lemon Bars, Limoncello Cookies  
Lemon Meringue Tarts, Lemon Poppyseed Loaf  
Lemonheads, San Pellegrino Lemonata

## Cookie Sandwich Break 27/person

Chocolate Cookie Sandwich with Chocolate Ganache  
Peanut Butter Cookie with Berry Jam  
Buttercream  
Madelaine Sandwich with Caramel Mousse  
Cold Milk and Iced Coffee



## À la Carte

SEASONAL WHOLE FRUIT \$5/piece  
 INDIVIDUAL ASSORTED FRUIT YOGURTS \$6 each  
 GRANOLA BAR, NUTRI GRAIN® BAR \$6 each  
 MARKET FRESH SEASONAL FRUIT & BERRIES \$12/guest  
 WHOLE GRAIN GRANOLA & YOGURT PARFAIT \$12 each  
 TRAIL MIX {Packaged} \$9 each

EGG BITES \$80/dozen  
 Bacon and Cheddar or Spinach, Tomato and Cheese  
 ICE CREAM BARS {Packaged} \$9  
 GRANOLA BARS {Packaged} \$8  
 CHIPS/PRETZELS/POPCORN {Packaged} \$5 each  
 NUTS {Packaged} \$9 each

## Bakery Selection \$88/dozen

CINNAMON BUNS  
 ASSORTED BAKED PASTRIES  
 Danish, Muffins, Croissants  
 ASSORTED FRESHLY BAKED COOKIES  
 ASSORTED BARS  
 S'MORES BAR

FRUIT OATMEAL BARS  
 LEMON BAR  
 PECAN BAR  
 MAGIC BAR  
 BREAKFAST BREADS  
 ZUCCHINI BREAD

BANANA NUT BREAD  
 CORN BREAD MUFFINS  
 LEMON POPPYSEED BREAD  
 COFFEE CAKE  
 ASSORTED BLONDIES  
 & FUDGE BROWNIES

## Beverages

COFFEE \$143/gallon  
 Regular, Decaffeinated Coffee & Assorted Tea  
 JUICES \$105/gallon  
 Orange, Cranberry, Tomato, V-8®, Apple,  
 Pineapple, Grapefruit  
 SOFT DRINKS \$7 each  
 BOTTLED WATERS \$7 each  
 BOTTLED TEAS \$8 each

SPORTS DRINKS \$12 each  
 ENERGY DRINKS \$12 each  
 BREWED ICED TEA \$100/gallon  
 LEMONADE \$80/gallon  
 CHEF'S SEASONAL INFUSED WATER \$40/gallon  
 STARBUCKS® BOTTLED FRAPPUCCINO® \$10 each



# LUNCH



*Town and Country*  
RESORT

# Plated Lunches

All lunches are served with soup or salad, entrée, dessert, artisan bread and iced tea.

## Soups & Salads {Select one}

### TOMATO BISQUE

Goat Cheese Crouton, Basil Oil

### BROCCOLI CHEDDAR

Broccoli Fritter, Chives

### LITTLE ITALY MINISTRONE

Pesto

### NEW ENGLAND CLAM CHOWDER

Bacon Relish

### SPINACH SALAD

Shaved Radish, Almonds, Sweet Onion, Honey Mustard Dressing

### BABY ROMAINE WEDGE

Roasted Tomatoes, Parmesan Crisp, Bermuda Onions, Lemon Garlic Dressing

### TOMATO CAPRESE

Bocconcini Mozzarella, Seasonal Tomatoes, Micro Basil, Red Onions, Balsamic Lacquer, White Balsamic Vinaigrette

### ORGANIC BABY FIELD LETTUCES

Petite Heirloom Tomatoes, Pickled Radishes, Shredded Carrots, House Herb Vinaigrette

## Entrées {Select 1 entrée for group}

### USDA PRIME FLAT IRON \$68

Roasted Garlic Mashed Potato, Caramelized Onions, Thyme Roasted Farm Carrots, Red Wine Jus

### PAN SEARED SALMON \$66

Saffron Scented Rice, Garlic Caulini, King Mushroom, Yuzu Butter Sauce, Tarragon Oil

### APPLE AND HERB BRINED DUROC PORK LOIN \$62

Roasted Smashed Potatoes, Lacquered Carrots, Petite Green Beans, Brown Butter Almonds, Calvados Reduction

### LEMON AND ROSEMARY CHICKEN PAILLARD \$64

Mushroom Risotto, Asparagus, Wilted Bloomsdale Spinach, Oven Roasted Tomatoes, Lemon and Caper Jus

### T&C WAGYU MEATLOAF \$66

Sour Cream & Chive Whipped Potato, Crispy Brussel Sprouts, Roasted Tomatoes, Mushroom Gravy

### LOCAL HALIBUT VERA CRUZ \$66

Arroz Verde, Cilantro Oil Asparagus, Charred Sweet Peppers and Corn, Salsa Vera Cruz Puree

### CHICKEN MARGHERITA WITH BUFFALO MOZZARELLA \$64

Crispy Sundried Tomato Polenta, Asparagus, Fried Braised Swiss Chard, Lemon Caper Cream

### BAKED EGGPLANT ROLLATINI \$62

Orzo Risotto, Broccoli, Tomato Coulis, Olive Oil, Herbs

### GRILLED CAULIFLOWER STEAK \$62

Red Quinoa, Roasted Tomatoes, Brussel Sprouts, Turmeric Vinaigrette

## Desserts {Select one}

### TOASTED BROWN BUTTER POUND CAKE

Berry Compote, Basil Syrup

### MANGO, COCONUT, PASSION FRUIT MOUSSE

Fresh Berries, Mango Coulis

### CARAMEL FLAN

Caramel Custard, Blackberries

### FRESH LEMON TART

Lemon Curd, Raspberry, Crème Chantilly

### TRADITIONAL CHEESECAKE

Graham Crumble, Blueberry, Caramel

### CHOCOLATE DECADENCE

Rich Chocolate Cake, Dark Chocolate Cream, Chocolate Shavings, Strawberry

### SEASONAL FRUIT TART

Assorted Fruits, Pastry Cream, Apricot Glaze



# Lunch Buffets

All buffets are served with iced tea. 60 min service duration.

## Artisanal Deli \$70/person

CREAMY CHICKEN AND VEGETABLE SOUP  

CAVATAPPI SALAD 

Red Kidney Beans, Olives, Artichoke Hearts, Sundried Tomatoes, Shaved Red Onions, Fresh Herb Vinaigrette

GARDEN SALAD 

Cucumbers, Tomatoes, Herbs, Champagne Vinaigrette

DELI MEATS 

Sliced Roast Turkey, Honey Ham, Salami, Roast Beef

DELI CHEESES 

Muenster, Cheddar, Swiss

ACCOMPANIMENTS 

Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Dill Pickles, Pepperoncinis, Mayonnaise, Dijon Mustard

FRESH BAKED ASSORTMENT OF WHOLE GRAIN, SOURDOUGH, RYE BREADS

KETTLE CHIPS

DESSERTS 

ASSORTED COOKIES

BROWNIES

## Taste of Provence \$78/person

ARTICHOKE SALAD 

Roasted Tomatoes, Watercress, Hothouse Cucumbers

QUINOA SALAD 

Radicchio, Roasted Fennel, Bell Pepper, Lemon Dressing

ENTRÉES {Choice of two}

CHICKEN CACCIATORE 

Olives, Tomatoes, Artichoke Ragout

CREAMY TUSCAN SALMON 

Braised Fennel, Capers, Tomatoes, Basil

CHIANTI BRAISED SHORT RIB 

Heirloom Carrots, Pan Jus

ROASTED EGGPLANT ROLLATINI 

Heirloom Tomatoes, Swiss Chard, San Marzano Tomatoes

ACCOMPANIMENTS

CREAMY CAVATAPPI  

Asparagus, Mushrooms, Sundried Tomato, Tomato Basil Cream

ROASTED SEASONAL VEGETABLES 

CIABATTA DINNER ROLLS 

DESSERTS

CANNOLIS 

TIRAMISÙ

## Tailgate BBQ \$81/person

BBQ CHOPPED SALAD  

Romaine, Charred Corn, Diced Egg, Cucumbers, Feta, Red Onions, Tomatoes, Avocado Ranch

BABY RED POTATO SALAD 

Red Onion, Celery, Herb Mayonnaise

ENTRÉES {Choice of two}

HONEY MARINATED CHICKEN BREAST 

Mustard BBQ Sauce, Charred Peppers, Fried Jalapenos

BBQ TRI TIP 

Bourbon BBQ Sauce, Grilled Scallions, Crisp Onion Rings

SMOKED BABY BACK RIBS 

Marinated Cabbage, White BBQ Aioli Drizzle

VEGAN CHILI 

Ground Beyond "Meat", Pinto Beans, Stewed Tomatoes, Green Chile

ACCOMPANIMENTS

CORN ON THE COB  

BROWN SUGAR & BACON BAKED BEANS 

CORN MUFFINS 

DESSERTS

BANANA PUDDING  

Nutella

APPLE PIE 

## Lunch Buffets (cont.)

### Riki Tiki \$83/person

#### ISLAND-STYLE MAC SALAD 🌱

Macaroni, Shredded Carrots, Scallions, Kewpie Mayo

#### BIBB LETTUCE & LYCHEE 🌱🌱

Boston Lettuce, Lychee Fruit, Roasted Pineapple, Daikon Sprouts, Passion Fruit Vinaigrette

#### ENTRÉES {Select two}

##### HULI HULI CHICKEN BREAST

Gai Lan, Roasted Pearl Onions, Black & White Sesame Seeds

##### CHAR SIU PORK ROAST 🌱

Sautéed Napa Cabbage, Edamame, Asian BBQ, Wonton Strips

##### SHOYU MAHI MAHI 🌱

Baby Shanghai Bok Choy, Pineapple & Mago Salsa, Thai Chili Butter

##### CRISPY SWEET & SOUR TOFU 🌱🌱

Wok'd Red Peppers & Onions, Mandarin Oranges

#### ACCOMPANIMENTS

##### STEAMED JASMINE RICE 🌱🌱

King's Hawaiian Rolls, Furikake

##### WOK CHARRED JULIENNE VEGETABLES 🌱🌱

#### DESSERTS

##### BUTTER MOCHI 🌱

##### MANGO COCONUT TAPIOCA 🌱🌱

### Time For Some Baja \$84/person

#### CILANTRO LIME COLESLAW 🌱🌱

Toasted Pepitas

#### MIXED GREEN SALAD 🌱🌱

Hearts of Palm, Heirloom Tomatoes, Avocado, Queso Fresco, Cilantro Dressing

#### TORTILLA CHIPS & MOLCAJETE SALSA

#### ENTRÉE {Select two}

##### ACHIOTE ROASTED CHICKEN 🌱

Sautéed Bell Peppers & Onion

##### SEARED BEEF FAJITAS 🌱

Sautéed Bell Peppers & Onion

##### CILANTRO MARINATED MAHI MAHI STRIPS 🌱

##### GREEN CHILE & SMOKED GOUDA TAMALES 🌱🌱

#### ACCOMPANIMENTS

##### WARM CORN & FLOUR TORTILLAS 🌱

##### MEXICAN RICE 🌱🌱

##### REFRIED BEANS 🌱🌱

Pico De Gallo

#### CONDIMENTS

Shredded Cabbage, Diced Tomatoes, Onions, Shredded Cheese, Shaved Radish, Pickled Jalapenos, Guacamole, Sour Cream

#### DESSERTS

##### CINNAMON CHURROS 🌱

Dulce De Leche

##### KAHLUA FLAN 🌱🌱



# Grab & Go

Lunches are “walking” lunches and are served in “to go” packaging.

## Boxed Lunches \$60/person

Includes whole fruit, chef's choice of individual salad, potato chips, choice of sandwich or wrap, chef's choice dessert, choice of soft drinks or bottled waters.

### SANDWICHES {Choice of up to 2 sandwiches or wraps}

#### ROAST BEEF

Horseradish, Smoked Gouda, Tomato, Crisp Lettuce, Pretzel Bun

#### HONEY BAKED HAM

New York Cheddar, Jalapeno Marmalade, Crisp Lettuce, Tomato, Brioche Bun

#### ROASTED TURKEY

Havarti, Arugula, Tomato, Avocado, Focaccia

### WRAPS

#### CHICKEN CAESAR

Grilled Chicken Breast, Romaine, Shaved Parmesan, Garlic Aioli, Spinach Tortilla

#### TURKEY CLUB

Smoked Turkey Breast, Applewood Bacon, Tomato, Red Leaf Lettuce, Basil Mayonnaise, Tortilla

#### GRILLED STEAK

Roasted Peppers, Leaf Lettuce, Garlic Aioli, Crispy Shallots, Tortilla

#### ROASTED VEGETABLE\*

Grilled Portabella, Roasted Red Peppers, Spinach, Sun Dried Tomatoes, Herb Goat Cheese, Spinach Tortilla

#### MEDITERRANEAN\*

Romaine, Tomato, Cucumber, Kalamata, Feta, Hummus, Oregano Dressing



# RECEPTIONS



Town and Country  
RESORT

# Hors D' Oeuvres

Minimum 75 pieces per item. Butler passed attendant fee at \$150, one attendant/75 guests

## Cold {10/piece}

**AHI POKE** 🍴  
Dynamite Sauce

**BAJA SHRIMP CEVICHE** 🍴  
Fresh Lime Tortilla Crisp

**CURRY CHICKEN SALAD** 🍴  
Phyllo Cup

**DEVEILED EGGS** 🍴  
Caviar

**BABY RED POTATO**  
Boursin Cheese, Crisp Bacon

**TOMATO BRUSCHETTA** 🍴  
Heirloom Tomatoes, Mozzarella, Micro Basil

**ANTIPASTO SKEWER** 🍴  
Olives, Artichoke, Roasted Tomatoes, Bocconcini

**BRIE CHEESE AND WALNUTS** 🍴  
Fig Jam, Toasted Crostini

**BUFFALO MOZZARELLA** 🍴  
Cherry Tomato, Pesto, Toasted Focaccia

**CRAB CROSTINI**  
Lemon Tarragon Aioli

## Hot {10/piece}

**VEGETABLE SPRING ROLLS** 🍴  
Thai Sweet Chili

**MINI BEAN BURRITOS** 🍴  
Molcajete Salsa

**CHICKEN SAMOSA**  
Mango Chutney

**LOBSTER CORN DOGS**  
Cajun Caper Aioli

**BACON WRAPPED SHRIMP** 🍴  
Pineapple BBQ Sauce

**CHICKEN SATAY** 🍴  
Mole

**CRAB CAKE**  
Remolade

**SPICY SAUSAGE CALZONE**  
San Marzano Tomato Sauce, Basil

**QUINOA FALAFEL** 🍴  
Lemon Tahini

**LAMB MEATBALLS**  
Tzatziki, Micro Herbs

**COCONUT SHRIMP**  
Mango Chili Sauce

**CLASSIC BEEF WELLINGTON**  
Tarragon Chimichurri

**BEEF YAKITORI**  
Hoisin Glaze

**PORK POTSTICKER**  
Sweet Chili Sauce



# Signature Displays

Prices are based on a 60 minute reception with a minimum guarantee of 30 people. Prices and selection subject to change.

## California Artisan Cheese Guild \$33/person

Selection of Fine Cheeses from the World-Famous Creameries of California's Coast

Point Reyes Blue Cheese, Red Hawk Triple Cream, Point Reyes Gouda, Toma Cheese, Cowgirl Creamery Brie

Fig Jam, Local Honey

Crostini, Assorted Crackers, Baguette

## California Farmers Market Crudité \$25/person

Heirloom Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccolini, Radishes, Peppers

Red Pepper Hummus, Grilled Onion Dip

## Antipasto Display \$34/person

Roasted peppers, Balsamic Cipollini Onions, Artichoke Hearts, Cornichons, Cherry Peppers, Olives

Smoked Gouda, Feta Cheese, Bocconcini

Prosciutto, Mortadella, Bresaola

Whole Grain Mustard, Crostini, Assorted Crackers

## "Sweet"-cutorie \$35/person

Assorted Fruit, Red Vines, Chocolate Covered Pretzels, Yogurt Raisins

Hazelnut Wafers, Moon Pies, Skewered Marshmallow, Oreos, Coconut Macaroon, Wedding Cookies

Dulce de Leche Dip, Nutella Dip

## So. Cal Sushi Market Price

Minimum of 3 pieces per person for a 30-minute reception. 100 piece minimum.

Minimum of 5 pieces per person for a 1-hour reception

Add a Sushi Chef to create maki, nigiri, hands rolls and sashimi selections for \$375 per Sushi Chef

## Rolls \$10/piece

California Roll

Yellow Fin Tuna

Organic Veggie Roll

## Special Sushi \$11/piece

Nigiri Combo

Assorted Fresh Slices of Fish on Hand

Fresh Cut Sashimi

Chef's Choice of Assorted Fresh Slices of Fish

Makizushi Roll

All served with:

Pickled Ginger, Wasabi, Soy Sauce

## Brie En Croute \$16

Local Honey, Sour Cherry Jam

Sliced Baguette



## Butcher Block

Pricing based on 60 minute service. Prices and selection subject to change.  
Chef attendant required per station at \$275 per attendant. One attendant/100 guests.

**Prime Rib Of Beef** {Serves 30 people} \$960  
Au Jus, Creamed Horseradish, Potato Puree, Buttery Asparagus, French Rolls

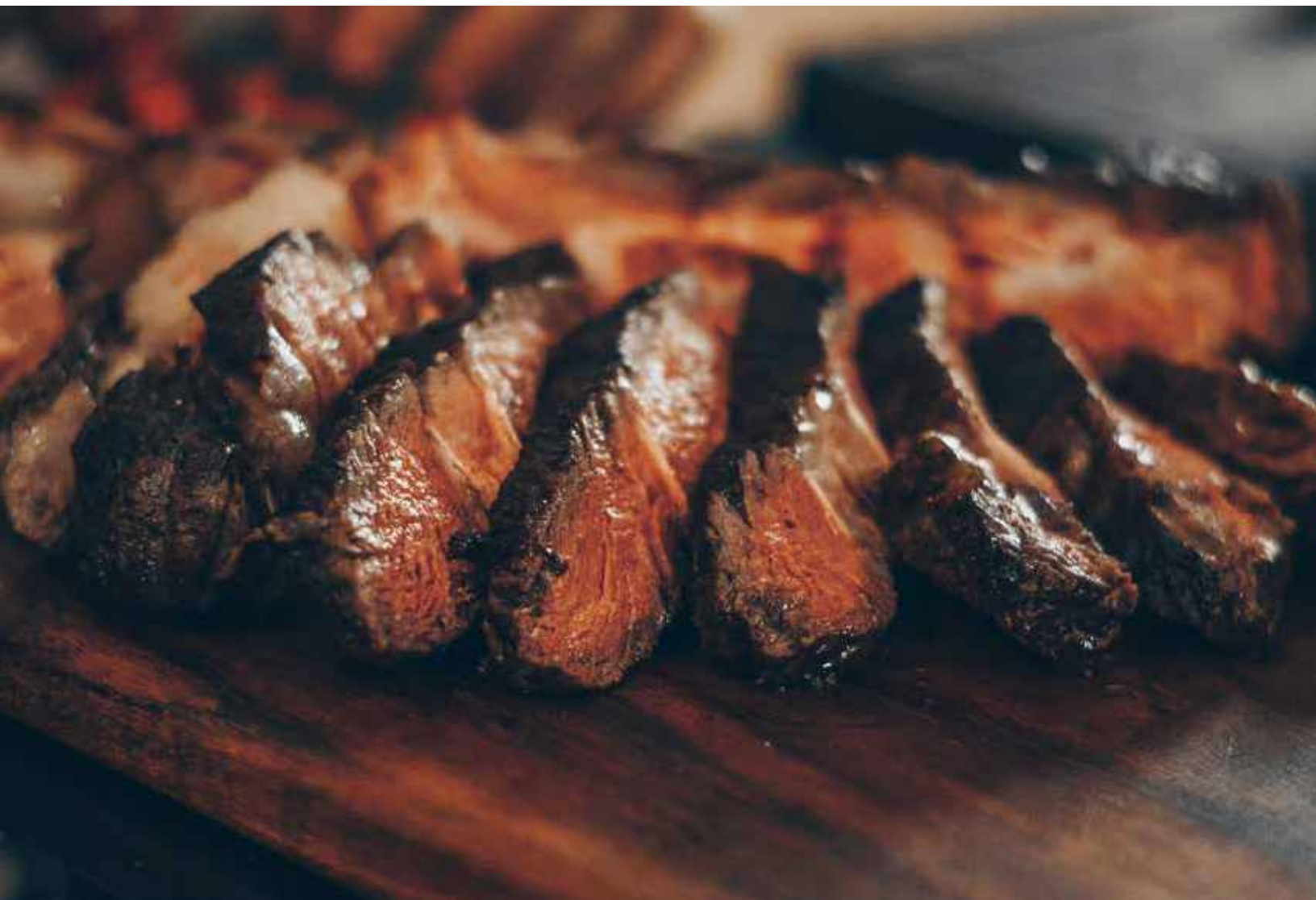
**Roast Beef Tenderloin** {Serves 20 people} \$900  
Bearnaise, Roasted Fingerling Potatoes, Seasonal Vegetables, Sourdough Rolls

**BFF** {Serves 40 people} \$700  
Whole Asian Style Fried Local Sea Bass, Cucumber Namasu, Dynamite Sauce, Bao Buns

**Black Pepper Crusted New York Strip Loin** {Serves 30 people} \$900  
Roasted Fingerling Potatoes, Roasted Medley Petite Carrots, Red Wine Demi, Brioche Rolls

**Smoked Beef Brisket** {Serves 25 people} \$860  
Barbecue Sauce, Creamy Coleslaw, Baked Beans, Cornbread

**Rosemary Crusted Turkey** {Serves 25 people} \$800  
White Cheddar Scallop Potatoes, Green Bean Casserole, Turkey Gravy, Cranberry Chutney



# Reception Stations

Stations are designed for 90 minutes and to be used as enhancement for receptions or in combination of three or more.

## Street Tacos {Select 2} \$36/person 🍳

FRESH CORN TORTILLAS

GRILLED CARNE ASADA

CHILI SMOKED CHICKEN

THELMA BEER BATTERED COD

CHIPOTLE PORTOBELLO MUSHROOMS 🌱

### CONDIMENTS

Pico de Gallo, Roasted Tomato Salsa, Shaved Cabbage, Queso Fresco

## Craft Pub Sliders \$120/dozen

Minimum 3 doz per item

Served on slider buns

WAGYU

Onion Jam

GOCHUJANG FRIED CHICKEN

Savoy Slaw

BBQ PULLED PORK

Cilantro Jicama

QUINOA BLACK BEAN 🌱

Roasted Tomatoes

CHICKEN PARMESAN

Roasted Romas, Buffalo Mozzarella

SNAP-O-RAZZO DAWG

Chiptole Crema, Pico de Gallo

RED WINE BRAISED SHORT RIB

Creamed Horseradish, Pickled Onions

### CONDIMENTS

Shredded Lettuce, Tomato, Pickles, Sriracha Mayo, BBQ Sauce, Dijon Mustard, Cheddar Cheese, Pepper Jack Cheese

## Chicken Coup \$28/person

ZESTY BUFFALO WINGS 🍳

Charred Citrus

CHIPOTLE BBQ WINGS 🍳

Green Onions

SWEET THAI CHILI WINGS 🍳

Sesame Seeds

CAJUN DRY RUB WINGS

Fried Okra

CARROT & CELERY STICKS

Chunky Blue Cheese Dressing, Buttermilk Ranch

## Times Squared Pizza \$32/person

RUSTIC 1/2 SHEET PIZZAS {Choose 3}

MARGHERITA 🌱

BBQ CHICKEN

PEPPERONI

PESTO SHRIMP

TARTUFO FUNGI

### CONDIMENTS

Grated Parm, Chili Flakes

## Catalina On Ice \$60/person 🍳

POACHED JUMBO SHRIMP

PACIFIC OYSTERS ON THE HALF SHELL

GREEN LIP MUSSELS

SNOW CRAB CLAWS

### CONDIMENTS

Mignonette, Horseradish Cocktail, Riki Tiki Hot Sauce, Roasted Pepper Tartar Sauce, Fresh Lemon

## BYO Ultimate Mac N Cheese \$45/person

CRISPY PORK BELLY, RED WINE BRAISED SHORT RIB

Onion Straws, Shiitake Mushrooms, Heirloom Cherry Tomatoes, Cherry Peppers, Scallions, Shaved Parmesan, Buttered Herbed Breadcrumbs

## SoCal Poutine Bar \$30/person

TRADITIONAL AND SWEET POTATO TOTS

Cheese Curds, Scallions, Shredded Beef Gravy, Roasted Corn, Shimeji Mushrooms, Pickled Jalapenos

## Just “Poké” Around \$40/person

Tuna, Salmon, Roasted Red Beets

Sushi Rice, Brown Rice

Masago, Scallions, Cucumbers, Nori Strips, Wakame Salad, Edamame, Pickled Ginger

Wasabi, Gluten Free Poke Sauce, Sriracha Mayo, Furikake

## Nueva Latina Ensalada & Salsa Bar \$39/person

Guacamole Cart: Fresh Hass Avocados, Lime, Jalapeño, Onion, Sea Salt, Cilantro

Fire Roasted Tomato Salsa, Salsa Verde, Guajillo Salsa

White Corn Salad, Tajin, Cilantro, Queso Fresco

Watermelon Salad, Sliced Onion

Hecho en Casa Tortilla Chips

# DINNER



*Town and Country*  
RESORT

# Plated Dinners

Three course plated dinner includes a choice of soup or salad, entrée, dessert, artisan bread, freshly brewed coffee, decaffeinated coffee and a selection of herbal teas. Selection for first course must be identical for every guest. Alternating dessert include a \$5.00/Person surcharge. Split menus priced at the highest entrée selection prices and selection subject to change.

## Soups

### ASPARAGUS

Asparagus Fritters, Chives

### ROASTED BUTTERNUT SQUASH

Toasted Pepitas, Crème Fraiche, Sautéed Apple

### LOBSTER BISQUE

Fleur de Lys, Chive Cream

### VEGAN WHITE BEAN & SPINACH

Sweet Chiles

### TORTILLA SOUP

Street Corn Relish, Cilantro Oil

## Salads

### ORGANIC BABY FIELD LETTUCES

Petite Heirloom Tomatoes, Breakfast Radishes, Pickled Sweet Chiles, House Herb Vinaigrette

### SPINACH SALAD

Chopped Bacon, Diced Egg, Sliced Almonds, Shaved Red Onions, Sherry Vinaigrette

### SWEET GEM WEDGE

Cherry Tomatoes, English Cucumber, Fire Roasted Peppers, Goat Cheese, Lemon Garlic Dressing

### CAPRESE

Vine Ripened Tomatoes, Bocconcini, Micro Basil Pesto, Balsamic Glaze, Temecula Olive Oil

### LOCAL GREENS

Wild Arugula, Baby Kale, Golden Raisins, Marcona Almonds, Curried Vinaigrette

## Entrées {Select one}

### FILET MIGNON \$133/person

Truffle and Parmesan Dauphinoise Potatoes, Carrot Wrapped Asparagus, Herb Crusted Tomatoes, Red Wine Reduction

### PEPPER CRUSTED NEW YORK SIRLOIN \$119/person

Potato Puree, Thyme and Sea salt Rainbow Carrots, Buttery Asparagus, Cognac Morel Sauce

### PAN SEARED LOCAL CHILEAN SEABASS \$110/person

Creamy Mascarpone Polenta, Wilted Spinach, Charred Broccolini, Tamarind Butter Sauce

### PAN ROASTED SALMON \$105/person

Asparagus Risotto, Orange and Honey, Petite Carrots, Haricot Verts, Tarragon Beurre Blanc

### BRASIED SHORT RIB \$108/person

Buttery Potato Mouseline, Baby Turnips, Romanesco, Red Wine Reduction

### ALL NATURAL CHICKEN BREAST \$99/person

Garlic Smashed Potatoes, Braised Rainbow Chard, Wild Mushroom Sauce

## Combinations

### CHIANTI BRAISED SHORT RIB

### & PROVENCALE SHRIMP \$130/person

Truffle Butter Broccoli, Buttery Whipped Potato, Balsamic Pickled Cipollini Onions, Chianti Demi, San Marzano Tomatoes

### BEEF TENDERLOIN & DAY BOAT SCALLOPS \$165/person

Truffle Dauphinoise Potatoes, Carrot Wrapped Asparagus, Spinach with Tomatoes, Green Peppercorn Sauce, Roasted Shallot Butter

### SEARED AIRLINE CHICKEN AND SALMON \$135/person

Roasted Garlic Mashed Potatoes, Braised Chard, Heirloom Carrots, Whole Grain Mustard Cream, Red Wine Demi

### VEGETARIAN OPTIONS

### EGGPLANT ROLLATINI \$90/person

Roasted Garlic, Zucchini, Yellow Squash, San Marzano Sauce, Coconut Cream Polenta

### VEGETABLE NEAPOLITAN \$90/person

Tomato Coulis, Mushroom Risotto, Basil Oil



## Dessert

### Cocoa Nib Brownie Cake

Butterscotch Pudding, Caramel Sauce, Chocolate Garnish

### Tropical S'mores

Graham Crust, 58% Chocolate, Passionfruit Curd, Marshmallow Fluff, Toasted Coconut

### Salted Caramel Panna Cotta

Chocolate Cream, Candied Cocoa Nibs

### Classic Carrot Cake

Cream Cheese Mousse, Salted Pecans, Mango Gastrique

### Lemon Olive Oil Cake

White Chocolate Cream, Lemon-Lime Curd, Blackberries, Pistachio Brittle

### Milk Chocolate Pudding

Port Braised Berries, Chantilly Cream

### Warm Dark Chocolate Cake

Espresso Kulfi

### Mixed Berry Cobbler

Cream Cheese Streusel, Saffron Kulfi

### Caramel Banana Bread Pudding

Toasted Coconut Kulfi



# Buffet Dinners

Buffet selections require a minimum of 50 guests. All buffets include freshly brewed coffee, decaffeinated coffee and assorted teas. Maximum service of one and a half hours. \$12.00 Additional per guest for buffets under 50 people.

## Taste Of Italy \$140/person

### SALADS

#### ARUGULA AND KALE SALAD

Roasted Tomatoes, Crisp Prosciutto, Roasted Beets, White Balsamic

#### PANZANELLA SALAD

Roasted Red Peppers, Roma Tomatoes, Capers, Red Onions

#### ANTIPASTO SALAD

Artichokes, Cherry Peppers, Salami, Pepperoncini, Kalamata Olives, Provolone, Oven Roasted Tomatoes, Herb Vinaigrette

### ENTRÉES {Select three}

#### TUSCAN VEGAN RIGATONI

Heirloom Teardrop Tomatoes, Torn Basil, Tuscan Kale, Tomato Mushroom Sauce

#### GRILLED FLAT IRON STEAK

Mascarpone Polenta, Cippolini Onions, Cremini Mushrooms, Herb Jus

#### SALMON CASSEROLE

Tomato, Artichoke, Caper Berry Ragout, Charred Lemon, Chervil Basil Oil

#### PAN SEARED NATURAL CHICKEN BREAST

Orzo Pilaf, Preserved Lemon and Capers Sauce

### ACCOMPANIMENTS

#### FOUR CHEESE RISOTTO

Roasted Parmesan, Scented Broccolini, Garlic Grissini

#### CIABATTA ROLLS

### DESSERTS

#### ESPRESSO CHOCOLATE TORTE

#### AMARETTI BOUDINO

#### PISTACHIO CANNOLI

## South of the Border \$151/person

### SALADS

#### TJ CAESAR SALAD

Hearts of Romaine, Herb Croutons, Toasted Pepitas, Classic Dressing

#### SHRIMP CEVICHE

Onion, Tomato, Avocado, Cucumber, Heirloom Tomato, Jicama, Lime Tajin Vinaigrette

### ENTRÉES {Select three}

#### PLANCHA MAHI MAHI

Charred Green Onions, Mojo de Ajo

#### GRILLED SIRLOIN

Roasted Jalapenos, Pearl Onions, Arbol Demi

#### ADOBO MARINATED PORK LOIN

Hominy, Chicharones, Ancho Chile Sauce

#### CITRUS MARINATED CHICKEN BREAST

Roasted Peppers, Onions, Ranchero Sauce

#### CHILE RELLENOS

Mild Chiles, Jack Cheese

### ACCOMPANIMENTS

#### WARM CORN & FLOUR TORTILLAS

#### CILANTRO RICE

#### BORRACHO BEANS

### CONDIMENTS

Shredded Lettuce, Diced Tomatoes, Salsa Fresca, Roasted Salsa Guacamole, Crema

### DESSERTS

#### ARROZ CON LECHE

#### ABUELITA POT DE CRÈME

#### CHOCOFLAN



# Buffet Dinners (Cont.)

## California Dreaming \$160/person

### STARTERS

#### SEAFOOD ON ICE

Jumbo Prawns, Snow Crab Claws, Oysters on the Half Shell, Mignonette, Cocktail Sauce, Lemons

#### CALIFORNIA SEAFOOD CHOWDER

#### SALAD

Shaved Vegetables, Goat Cheese, Tear Drop Tomatoes, Herb Vinaigrette

#### GRILLED ASPARAGUS SALAD

Roasted Tomatoes, Hazelnut Vinaigrette

### ENTRÉES

#### SAUTÉED COD

Fennel-Black Olive Fondue

#### GRILLED BEEF MEDALLIONS

Roasted Mushrooms, Madeira

#### CHICKEN BREAST CHASSEUR

Smoked Bacon, Pearl Onions, Whole Grain Mustard Sauce

### ACCOMPANIMENTS

#### CARAMELIZED ONION & GOAT CHEESE POTATO GRATIN

#### CHARRED BROCCOLINI

#### ARTISAN BREAD & BUTTER

### DESSERTS

#### PASSION FRUIT MOUSSE CAKE

#### MANGO CHEESECAKE

#### STRAWBERRY CREAM PIE

## So Cal BBQ \$173/person

Chef Attendant Required

### SALADS

#### GARDEN GREENS

Candied Pecans, Russian Dried Raspberries, Black Olives, Sherry Vinaigrette

#### CLASSIC WEDGE SALAD

Bacon, Tomatoes, Blue Cheese, Ranch Dressing

#### GRILLED ASPARAGUS PLATTER

Pancetta, Crumbled Goat Cheese, Lemon Olive Oil

### ENTRÉES

#### CAJUN DUSTED BBQ JUMBO PRAWNS

White Cheddar Grits

#### ROSEMARY ROASTED MARY'S CHICKEN

Crispy Onions, Roasted Brussel Sprouts, Honey BBQ Sauce

#### SANTA MARIA-STYLE TRI TIP

Polenta Croutons, Red Eye BBQ Sauce

### ACCOMPANIMENTS

#### POTATO & LEEKS GRATIN

#### BUTTERY CORN ON THE COB

Whipped Butter, Chili Powder, Sea Salt

#### BRAISED SWISS CHARD

Bacon, Mushroom, Garlic, Chili Flakes

#### JALAPENO CHEESE CORN BREAD

#### BUTTERMILK BISCUITS

Honey Butter

### DESSERTS

#### STRAWBERRY SHORTCAKE

Whipped Cream

#### PEACH COBBLER

Vanilla Ice Cream

#### CHILLED CHOCOLATE BREAD PUDDING



## Bar

Bar minimum is \$500.00 Per event. If minimum is not met, a labor fee of \$175.00 Per hour will apply

### Well \$12

SMIRNOFF VODKA

GORDON'S GIN

BACARDI RUM

JOSE CUERVO TEQUILA

TENNESSEE WILLIAMS WHISKY

### Deluxe \$14

KETEL ONE VODKA

PLYMOUTH GIN

CAPTAIN MORGAN'S RUM

EL JIMADOR REPOSADO TEQUILA

JOHNNY WALKER BLACK SCOTCH

JACK DANIELS WHISKEY

### Premium \$17

GREY GOOSE VODKA

HENDRICKS GIN

PATRON SILVER TEQUILA

THE GLENMORANGIE SCOTCH

CROWN ROYAL

REDBREAST 12 YEAR IRISH WHISKEY

HENNESSY COGNAC

REMY MARTIN COGNAC

### Beer, Wine, Non-Alcoholic Beverages

DOMESTIC BEER 9

IMPORTED BEER 10

MICRO BREW BEER 10

HOUSE WINE 14

SOFT DRINKS 7

SPRING & MINERAL WATER 7

## Bar Packages

### Beer/Wine {Soft Bar}

1<sup>ST</sup> HOUR \$20 | EACH ADDITIONAL HOUR \$12

### Well

1<sup>ST</sup> HOUR \$25 | EACH ADDITIONAL HOUR \$15

### Deluxe

1<sup>ST</sup> HOUR \$30 | EACH ADDITIONAL HOUR \$20

### Premium

1<sup>ST</sup> HOUR \$36 | EACH ADDITIONAL HOUR \$25



# Wine

## Reds

### CABERNET SAUVIGNON

BIANCHI \$80

BODEGA NORTON 1895 \$60

## Whites

### CHARDONNAY

STERLING \$56

DELOACH \$75

### PINOT NOIR

ANGELINE MENDOCINO RESERVE \$75

STERLING \$60

### SAUVIGNON BLANC

KIM CRAWFORD \$80

OYSTER BAY \$56

### PINOT GRIGIO

STERLING \$56

### MERLOT

STERLING \$60

PROVENANCE \$75

### SPARKLING

VILLA SANDI PROSECCO \$65

