



Town and Country  
SAN DIEGO



**BANQUET MENUS**  
**2022**

# FOOD AND BEVERAGE 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.

## PRICING, SERVICE CHARGE & STATE TAX

A 25% service charge is added to all food and beverage. California state sales tax is calculated on the total of all charges including service charge. Service charge and taxes are subject to increase without notice.

## GUARANTEES

All catering orders must be received with selections and a signature no later than 14 days prior to the start of the event. In order to provide seamless service for your guests, a final confirmation of attendance or "guarantee" is required by noon, three (3) business days prior to your event. Should guarantee fall below 90% of the contracted number, the master account will be billed based on 90% of the contractual commitment. If a guarantee is not received, the resort will charge for the expected number of guests as indicated in the original Letter of Agreement.

## PLATED MENU SELECTION

Chef will gladly accommodate a three-entrée selection, including a vegetarian option, for plated 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

## DISPLAYED FOOD

Food Displays 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. Food items will be displayed for a *maximum* of one to one and one half hours.

## BUFFET MINIMUMS

A minimum of 25 guests is required for all breakfast buffets and lunch buffets. With less than 25 guests a \$200.00 labor fee will apply. Dinner buffets for less than 50 guests at labor fee of \$300.00 will apply.

## BAR

The Town and Country 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 \$175.00. Any additional bartenders requested beyond these guidelines is subject to the \$175.00.

## SEASONALITY

Town and Country San Diego 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.

## QUALITY COMMITMENT

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.



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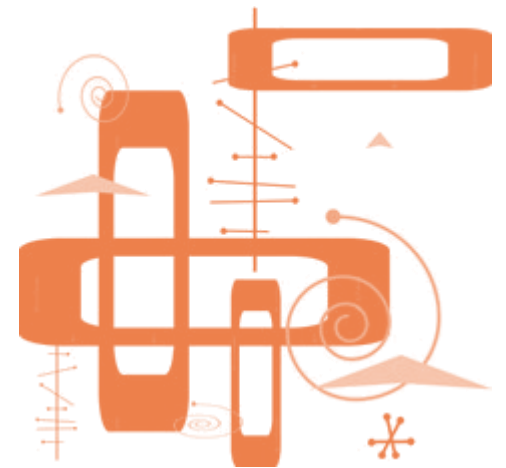
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# BREAKFASTS EXPERIENCE



# BREAKFAST EXPERIENCE

*Buffet Selections Require a Minimum of 25 Guests  
Maximum Service of One Hour*

## Town & Country Continental

Our Daily House Juice Blend  
Orange, Apple and Cranberry Juices  
Regular & Decaffeinated Coffee and Herbal Tea  
Seasonal Fruit Salads with Fresh Berries  
Daily Breakfast Bakery Selection, Jellies, Jams, Whipped Butter

## Enhancements

*Start with the Town & Country Continental and create your customized breakfast buffet from the following items. Select up to four **items** from seven categories below. Prices noted below are available only as an addition to the Town & Country Continental and are sold on a per guest basis for the entire guarantee, and not for a portion thereof.*

## Eggs

Scrambled Eggs  
Whole Egg Soufflé with Shrimp, Tomato and Cilantro  
Egg White Soufflé with Spinach, Goat Cheese, Herbs, Parmesan  
Classic Eggs Benedict with Smoked Paprika Hollandaise  
Poached Egg with Steamed Rice and Stir Fry Vegetables  
Organic Hard Boiled Eggs

## Potatoes & Rice

Town & Country Golden Tots  
Country Style Potatoes  
Potato Hash with Roasted Peppers and Onions  
Brown Rice  
Sticky Rice

## Meats

Thick Cut Smoked Applewood Bacon  
Pork Sausage Bangers, Fresh Sage  
Spicy Pork Kielbasa  
Country Style Pork Sausage Patty  
Carved Spiral Ham  
Smoked Turkey Bacon  
Turkey Apple Sausage

## Sandwiches, Burritos, Wraps

Whole Egg Breakfast Burrito, Chorizo and Cheese  
Breakfast Tacos with Scrambled Eggs, Cheese, Fresh Salsa  
Croissant Sandwich with Fried Egg, Cheddar and Smoked Ham  
Vegan Lavosh Wrap with Spinach, Tomato, Mushroom and Hummus

*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*



# BREAKFAST ENHANCEMENTS

*Buffet Selections Require a Minimum of 25 Guests  
Maximum Service of One Hour*

## Sweets

Pan Seared Cheese Blintzes with Raisin Basil Sauce  
Sliced Bread Pudding French Toast with Apple Butter  
Classic Buttermilk Pancakes  
Yeast Batter Waffles with Caramel Syrup

## Bowls

House Blend Organic Granola with Honey  
Acai Bowls with Berry Puree, Nut Milk, Bananas and Whole Berries  
Bircher Muesli  
Steel-Cut Oatmeal  
Chia Porridge, Kiwi and Cashew Cream

## Yogurts

Fage Greek Yogurt  
Coconut Yogurt  
Yogurt Parfaits

*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*



## BREAKFAST STATIONS

*Enhance your breakfast experience with the following stations.  
Prices noted below are available only as an addition to the Town & Country Continental and are sold on a per guest basis for the entire guarantee, and not for a portion thereof.*

*Attendant required per station at \$150 per attendant.*

### Dunk A Donut

Whole Donuts

Donut Holes

Cake and Raised

Single Origin Chocolate Fondues

Fruit Fillings

Toppings

### Omelets By Design

Smoked Bacon, Ham, White Cheddar, Green Onions

Poached Rock Shrimp, White Cheddar, Diced Tomatoes,

Red Onion, Avocado

Asparagus, Oven Roasted Tomatoes, Peppers, Spinach, Onion, Herb

Goat Cheese - Whole Eggs or Egg Whites

### First Taco of the Day

Fresh Scrambled Eggs

Grilled Tofu

Homemade Salsas

Chopped Avocado

Charro Beans

Flour or Corn Tortillas

### Stuff Your Croissant

Pastry Crème

Kirsch Syrup

Homemade Jam

Berries

*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*



## T&C PLATED BREAKFAST

### On table

- ❖ Orange, apple, and cranberry juice
- ❖ Regular, decaffeinated coffee, and herbal tea selections
- ❖ Seasonal fruit salads with fresh berries
- ❖ Daily breakfast bakeries basket

### Served (select one)

- ❖ Coastal egg soufflé – shrimp, tomato, cilantro, country style potatoes
- ❖ The American egg soufflé – white cheddar cheese, ham and green onions, country style potatoes
- ❖ The Garden egg soufflé – forest mushrooms, caramelized onion, spinach, goat cheese , sticky rice
- ❖ Classic All American – scramble egg bacon or sausage , country style potatoes (Substitute turkey bacon or chicken apple sausage)
- ❖ French toast – cinnamon sugar, maple syrup, bacon or sausage

*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*





## T&C BUFFET BREAKFASTS

### Option 1

- ❖ Orange and cranberry juice
- ❖ Regular, decaffeinated coffee and herbal tea selections
- ❖ Seasonal fruit salads with fresh berries
- ❖ Daily breakfast bakeries selections
- ❖ Scramble eggs
- ❖ Double Applewood smoked bacon or sage pork sausage

### Option 2

- ❖ Orange and cranberry juice
- ❖ Regular, decaffeinated coffee and herbal tea selections
- ❖ Seasonal fruit salads with fresh berries
- ❖ Daily breakfast bakeries selections
- ❖ Scramble eggs
- ❖ Double Applewood smoked bacon or sage pork sausage – substitute turkey bacon and chicken sausage
- ❖ Breakfast potato tots with curried catchup or country style potatoes
- ❖ Greek yogurt and granola parfaits



# BREAKS



# BREAKS

*Thirty Minutes of Service; Required Minimum of 25 Guests.*

## Coffee Break

Energize your attendees with freshly brewed coffees and teas served with a selection of cream, milk, skim milk, almond milk, soy milk and sweeteners.

Brewed Regular and Decaffeinated Coffee  
Selection of Hot Teas and Herbal Infusions

30 Minutes |

Half Day (4 Hours) |

All Day (8 Hour Max) |

## Beverages

Cold Pressed Juices |

Assorted Soft Drinks |

Coconut Waters |

Bottled Waters (still & sparkling) |

Assorted Frappuccino |

Red Bull Energy Drinks (Regular & Sugar-Free) |

Bottled Fruit Juices |

Flavored Bottled Honest Tea |

*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*

## Smoothie Bar (select one)

Acai Berry, Yogurt Smoothie topped with Organic Granola

Coconut Juice & Milk, Tapioca Boba, Cocoa Nibs topped with Dried Coconut

Almond Milk, Pistachios, Walnuts, Agave Syrup

Green Apple Pressed Juice, Sprouted Peas, Wheat Grass, Chia Seeds

## A La Carte Items

Coffee |

Orange Juice |

Iced Tea |

Lemonade |

Chef Seasonal Infused Water |

Pastries |

Cookies/Brownies |

Sliced Fresh Fruit |

Whole Fresh Fruit |

Ice Cream Bars |

Granola Bars (packaged) |

Chips/Pretzels/Popcorn (packaged) |

Nuts (packaged) |

# BUILD YOUR OWN BREAK

*Thirty Minutes of Service; Required Minimum of 25 Guests*

*Please refer to guidelines for details and additional fees.*

*Prices and selection subject to change.*

## Breads & Bakery

Assorted Freshly Baked Pastries

Fresh Butter Croissants

Assorted Bagels (Regular & Light Cream Cheese)

Assorted Freshly Baked Cookies

Blondies & Fudge Brownies:

Mint Chocolate, Peanut Butter Fudge, Chocolate Chip or Traditional

Rice Krispies Treats

Assorted Miniature Biscotti

Sweet Popover: Strawberry Rhubarb, Apple Custard, Very Berry

Chronic Cupcakes:

Chocolate Sea Salt, Crème Brûlée or Red Velvet

Warm Jumbo Pretzel Bites with Honey Mustard

Savory Popovers: Spinach, Mushroom and Goat Cheese, Nueske's Bacon and Gruyere

Atomic Popcorn & Punch

Truffle Butter & Parmesan, 3 Corn Toppings, Fresh Fruit Punch

## Sweet Treats

Chocolate Raspberry Bar

Chocolate Truffles

Peanut Butter Bars

Chocolate Chip Coconut Bar

Haagen-Dazs Ice Cream Bar

Dreyer's Strawberry Fruit Bar



*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*

# BUILD YOUR OWN BREAK

*Thirty Minutes of Service; Required Minimum of 25 Guests*

*Please refer to guidelines for details and additional fees.*

*Prices and selection subject to change.*

## Healthy Living Snacks

Assorted Luna and Kind Bars

Seasonal Whole Fresh Fruit

Single Serving Size: Chips, Pretzels, Trail Mix or Goldfish

Single Serving Size: Cashews or Almonds

## Tropical Paradise

Fingerling Bananas

Salty Bar Nut Mix: Cashews, Pistachios, Macadamias,  
Shaved Coconut, Sweet Chili Sauce

Mango Smoothies

Mini Pineapple Upside Down Cakes

## Root Vegetable Rock

Carrot and Pressed Apple Juice on the Rocks with Bee Pollen Top

Warm Spinach-Artichoke Dip

Hummus, Sliced Baguettes, Pita Bread

Seedless Grapes

Dried Figs, Apricots, Spiced Almonds



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# BREAK MEETING PACKAGES

*Meeting Packages Require a Minimum of 25 Guests  
Thirty Minutes of Service per Morning, Mid-Morning and Afternoon Breaks*

## San Diego Day Breaks

### MORNING

Orange, Cranberry and Apple Juice

Whole Fruit Selection

Bagels with Cream Cheese, Muffins and Breakfast Breads

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea

### MID-MORNING REFRESH

Assorted Granola and Cereal Bars

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea

### AFTERNOON

Assorted Freshly Baked Cookies

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea

## California Day Breaks

### MORNING

Orange, Cranberry and Apple Juice

Sliced Fruit Selection

Bagels with Cream Cheese, Muffins, Croissants and Breakfast Breads

Individual Yogurts

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea

### MID-MORNING REFRESH

Individual Bottle Juices and Smoothies

Assorted Granola and Cereal Bars

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea

### AFTERNOON

Assorted Freshly Baked Cookies, Brownies and Rice Krispy Treats

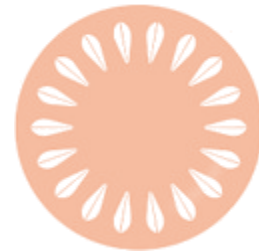
Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea

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# PLATED LUNCHEAS



## PLATED 2 COURSE LUNCHES

*Unique and customary selections served at your table with per person pricing. All Two Course Lunches include a choice of entrée and dessert and are served with a selection of artisanal breads, butter & flavored oils and freshly brewed coffee, decaffeinated coffee and assorted teas.*

### ENTRÉE SALADS

#### California Ten Ingredient Chop Salad

Creamy Tomato Dressing

#### Caesar Salad

Chicken, Shaved Parmesan, Croutons, Classic Dressing

#### Town & Country Chef's Salad

Poached Egg, Turkey, Ham, Blue Cheese, Olives, Tomatoes, Mixed Greens, Buttermilk Herb

#### Thai Ramen Salad

Three Cabbage Slaw, Cilantro, Water Chestnuts, Peppers, Spicy Sesame Soy Dressing

Choice of: Chicken, Steak or Tofu

*\*Served with choice of dessert.*

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# PLATED 3 COURSE LUNCHES

*Unique and customary selections served at your table with per person pricing. All 3 Course Lunches are served with Soup or Salad, Entrée, Dessert, Artisan Bread, Freshly Brewed Coffee and Decaffeinated Coffee and a Selection of Herbal Teas.*

## SOUPS & SALADS (select one)

### White Corn Bisque

Pulled Chicken, Parsley Gremolata

### Cream of Butternut Squash

Toasted Pepita

### Blended Lentil

Sweet Pea Pesto

### Vegan White Bean & Spinach

Sweet Chiles

### Organic Baby Field Lettuces

Petite Heirloom Tomatoes, Pickled Radishes, House Herb Vinaigrette

### Spinach Salad

Shaved Radish, Toasted Almonds, Creamy Oregano Dressing

### Romaine Wedge

Baked Tomatoes, Lemon Garlic Dressing

### Buffalo Mozzarella & Tomato Stack

Pesto, Red Onions

### Handpicked Baby Greens

Sliced Pear, Pistachio, Broken Goat Cheese Dressing

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# PLATED 3 COURSE LUNCHES

(Select one entrée for group)

## ENTRÉES MEATS

### Hanger Steak

Smashed Fingerling Potatoes, Green Beans, Sherry-Oregano Vinaigrette

### Smoked Pork Loin

Brown Butter Potato Gnocchi, Braised Collard Greens

### Salisbury Short Rib

Mushroom, Pearl Onion, Gravy

## ENTRÉES

## PASTA & VEGETARIAN

### Quiche

Spinach, Mushrooms, Goat Cheese

### Vegetarian Grilled Cauliflower Steak

Squash Caponata, Turmeric, Guava Mojo

### Ricotta Gnocchi

Toasted Cauliflower, Sweet Potato Sauce, Spiced Pecans

### Vegan Lentil Stir Fry

Organic Spinach, Shaved Nopalito, Rice Stir Fry

## ENTRÉES SEAFOOD

### Seared Salmon

Rosemary Scented Rice, Market Baby Vegetables, Garlic Butter

### Sea Bass

Charred Broccoli Rabe, White Corn Polenta

## ENTRÉES POULTRY

### Oven Baked Chicken

Saffron, Squash Hash, Parmesan Creamed Escarole

### Roasted Chicken Breast

Charred Tuscan Kale

### Chicken Rosti

Ligurian Olives, Braised Fennel



# PLATED 3 COURSE LUNCHES

## DESSERTS (select one)

Toasted Brown Butter Pound Cake

Huckleberry Sauce

Dark Chocolate & Mocha Bread Pudding

Mascarpone Cream

Lemon Lime Meringue Tart

Cinnamon Graham Crust

Chocolate Upside Down Bombe

Roasted Strawberries

Lemon Lavender Curd Tart

Fresh Raspberries

White Chocolate Crème Brûlée

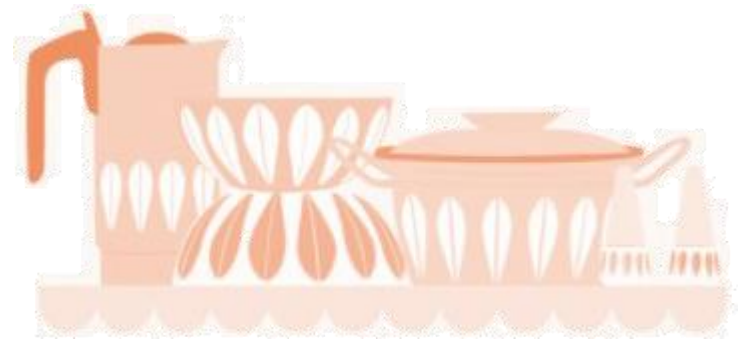
Fresh Berries

Butterscotch Profiteroles

Caramel Crunch



# LUNCH BUFFETS



# LUNCH BUFFETS

Unique and customized selections with per person pricing. All buffets include a selection of artisanal breads, butter & flavored oils and freshly brewed coffee, decaffeinated coffee and assorted teas.

**Select Two Entrées**

**Select Three Entrées**

## Soups (select one)

Organic Tomato Soup

Fennel Romesco

Frijoles Con Pollo Soup

Pulled Chicken, Black Beans, Shaved Radish, Cilantro

Vegan Cauliflower Coconut

Green Curry Oil

Shrimp Miso

Shiitake Mushrooms, Cilantro

White Corn Clam Chowder

Split Pea

Smoked Deviled Ham

Baked Potato Bisque

Bacon, Chives

## Salads (select two)

Baby Kale Salad

Chickpeas, Tangerine Gremolata, Shaved Parmesan, Ciabatta Croutons, Caper Honey Dressing

Baby Greens

Roasted Sugar Beets, Goat Cheese, Toasted Quinoa, Passionfruit Dressing

Caesar Salad

Shaved Parmesan, Toasted Croutons, Classic Dressing

Three Tomato Salad

Fresh, Sundried, Roasted, Petite Greens, Tarragon Aioli

Chopped Watermelon

Chile Lime Dressing

Santa Maria Salad

Butter Lettuce, Green Onion, Pico de Gallo, Avocado, Citrus

Garden Hearty Chopped Salad

Sweet Peppers, Onions, Buttermilk Bacon Dressing

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



# LUNCH BUFFETS

## ENTREES (select two or three)

### Sandwiches

#### Bocadillos

Smoked Turkey, Shaved Manchego Cheese, Green Pepper, Tomato Pesto and Leaf Lettuce on Spanish Roll

#### Roast Beef

Sliced Swiss Cheese, Crispy Onions and Garlic Mayonnaise on a French Roll

#### Grilled Tofu Bahn Mi

Chickpea Miso, Grilled Tofu, Shaved Radish Cucumber Slaw with Honey Sriracha Dressing on Baguette

#### Burger Bar

Select two varieties of Sirloin Beef, Buffalo, Turkey or Veggie Burgers served with Lettuce, Tomato, Onions, Pickles and an Assortment of Cheeses

### Hot Entrees

#### Baked Local Sea Bass

Fennel Roasted Pear Salad, Pickled Radishes

#### Smoked Central Coast Trout

Raisin and Sage, Garlic Lemon Oil

#### Roasted Salmon

Paprika and Lemon Sauce

#### Roasted Chicken Breast

Chicken Thigh Ragout, Pears, Olives, Oregano

#### Tender Grilled Rosemary Chicken

Mustard Braised Onions

#### Grilled Sirloin

Roasted Tomato Jus, Grilled Onions, Rapini

#### Sugar Brined Pork Loin

Sea Salt, Apricots



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# LUNCH BUFFETS

## Pasta & Vegetarian Entrees

### Shrimp Pasta

Macaroni, Sweet Peas, Mint Pesto

### Vegetarian Cauliflower Steak

Cilantro, Black Garlic Chimichurri

### Vegan Lentil Stir Fry

Organic Spinach, Shaved Nopalito, Rice

### Butter Noodles

Shaved Parmesan, Smoked Bacon, Parsley



## Sides (select two)

### Clay Pot Pequillo Beans

Smoked Tomato Broth

### Fingerling Salted Potatoes

Parsley Crunch Crust

### Root Vegetables

California Soy Ginger Dressing

### Smoked Cauliflower Confetti

Spiced Almonds, Figs

### New Potatoes

Coconut Green Curry, Artichokes

### Giant White Beans

Pea Tips, Pistachios, Lemon Vinaigrette

### Creamy Mushroom Polenta

Forest Mushrooms, Shaved Pecorino Cheese

### Garlic Baguettes

## LUNCH BUFFETS

### DESSERTS (Select One)

#### Lemon Lime Curd

Lavender Cream, Drunken Cherries

#### Whipped Mascarpone & Dark Chocolate Mousse

Sea Salt Cookie Crumb

#### Double Cream Cheesecake

Almond Streusel Crust, Berry Compote

#### Dulce de Leche Mousse Cake

#### Ricotta Bread Pudding

Lemon Jam, Roasted Berry Compote

#### Strawberries & Whipped Cream

Basil Syrup

#### Spiced Apple Cobbler

Bourbon Sauce, Cream Cheese Crumble





# LUNCHES TO GO



# LUNCHES TO GO

Choice of (2) Pre-Selected Sandwiches, Wraps, Signature Salads. Served with choice of (1) Composed Side Salad, and (1) Dessert with Whole Fruit and Chips. All Lunches will be served in a to-go container.

## Composed Side Salads (select one)

Wild Mushroom & Vegan Grain

Shaved Radish, Tomato & Cucumber  
Cumin Yogurt

Short Pasta  
Parmesan, Parsley Lemon Olive Oil

Baby "C" Potato Salad  
Fennel Mayonnaise, Smoked Salt

## DESSERTS (select one)

Chewy Fudge Cookie

Nutter Butter Stuffed Cookie

Rocky Road Sea Salt Wedge Brownie



## Signature Sandwiches

Roast Beef  
Horseradish Smoked Gouda, Sliced Tomato, Crisp Lettuce,  
Pretzel Bun

Honey Baked Ham  
New York Cheddar, Jalapeno Marmalade, Crisp Lettuce, Sliced  
Tomato, White Roll

Roasted Turkey  
Havarti, Rocket Lettuce, Vine Ripened Tomato, Avocado,  
Focaccia

## Signature Wraps

Vegetarian  
Grilled Portobello, Tomato, Cucumber, Avocado, Roasted Red  
Bell Pepper, Alfalfa Sprouts, Hummus, Whole Wheat Tortilla

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

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

Grilled Steak  
Roasted Peppers, Leaf Lettuce, Garlic Aioli, Crispy Shallots

# LUNCHES TO GO

## Signature Salad Entrée

### Sesame Chicken

Tat Soi, Shaved Cabbage, Pea Sprouts, Carrots, Wontons, Cilantro,  
Sesame Dressing

### Smoked Chicken Cobb

Baby Gem Lettuce, Point Reyes Blue Cheese, Bacon, Egg, Avocado,  
Tomato, Creamy Basil Vinaigrette

### Wheat Berry & Hazelnut Quinoa

Cucumber Beets, Miso Hummus, Tabbouleh



*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*

# CHEF JOHN'S FOOD "TRUCKS"

The Food Truck revolution started in Los Angeles and is synonymous with Southern California cuisine. Choose your number of stations to experience this cultural phenomenon.

**\$XX per person (3 Stations)**

**\$XX per person (4 Stations)**

## Truck 1: Baja Style Tacos

Warm Griddled Corn Tortillas

House Recipe Fire Roasted Salsa

Pacific White Fish Tacos (Grilled or Crispy)

Shaved Cabbage Pico de Gallo, Cilantro, Lime, Crema

Tropical Fruit Salad Bar

Dulce Chips and Dip

Cinnamon Sugar Churros

Dulce de Leche, Strawberry Salsa



## Truck 2: Tasty Thai

Chicken Coconut Soup

Lemon Grass, Ginger, Chiles

Thai Lettuce Cups

Shrimp Noodle Slaw, Thai Chicken Salad, Thai Basil Dressing

Fried Banana Fritters

Caramelized Coconut, Mango Sauce

## Truck 3: Vegan Van

Warm Sweet Pea Soup

Mild Green Curry, Dried Ginger, Carrot Crisps

Chickpea Fritter

Sweet & Sour Pickled Jardiniere, Hot Sauces

Avocado Chocolate Pudding

Seasonal Berries

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.

# CHEF JOHN'S FOOD "TRUCKS"

*The Food Truck revolution started in Los Angeles and is synonymous with Southern California cuisine. Choose your number of stations to experience this cultural phenomenon.*

**\$XX per person (3 Stations)**

**\$XX per person (4 Stations)**

## Truck 4: Chowder Head

### New England Clam Chowder

Little Neck Clams, Diced Potatoes, Cream, Crispy Bacon

### Beer Battered Pacific Cod Fillet

House Tartar Sauce, Horseradish Cocktail Sauce, Lemon, Malt Vinegar

### Shaved Cabbage and Parsley Coleslaw

### Bread Pudding Bites

## Truck 5: Mini Me

### Short Buttered Noodles

Shaved Parmesan, Parsley, Preserved Lemon Butter

### Chicken Fingers

Buttermilk Bacon Dressing

### Pickled Carrot Salad

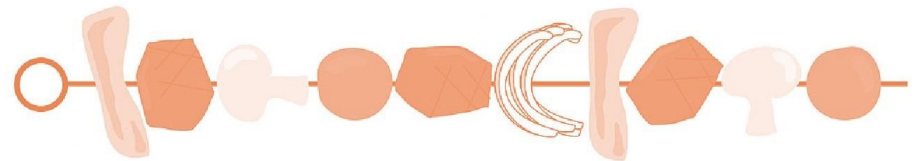
Curried Golden Raisin Dressing

### Chocolate Chip Cookies and Milk



*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*

# HORS D'OEUVRES



# HORS D'OEUVRES

Minimum 75 Pieces per Item

Cart or Tray Pass Attendant Fee at \$150.00, (1) per 75 guests

## COLD

Poke "Cones"

Dynamite Sauce

Smoked Tomato Mozzarella Bruschetta

Crab Crostini

Lemon Tarragon Sauce

Baja Ceviche

Fresh Lime Tortilla Crisp

Carnita Rilletes

Pickled Tomato

Grilled Vegetable Caponata

Fresh Herbs, Olive Oil

Gaspacho Shots



## HOT

Samosa

Sweet Plum Chili Sauce

Black Bean Quesadilla

Chipotle Salsa

Shrimp Nails

Mango Mojo Sauce

Thai Taquito

Tamarind Sauce

Scallops with Bacon Jam

Pork Pot Stickers

Orange BBQ Sauce

Chicken Sate

Cashew Brittle

Shrimp Dumplings

Citrus Chili Ponzu Sauce

Beef Yakitori

Hoisin Glaze

Char Siu Bao

Ponzu Sauce

Grilled Lamb Chop

Jerk Rub

All Prices are subject to a 25% taxable service charge and 7.75% sales tax

# HORS D'OEUVRES

Minimum 75 Pieces Per Item

Cart or Tray Pass Attendant Fee at \$150.00, (1) per 75 guests

## HOT

### Sliders

#### Butter Burger

Pub Sauce on Brioche Bun

#### Buffalo Chicken

Blue Cheese Slaw on White Roll

#### Shrimp Bahn Mi

#### Deviled Ham

Mango Chutney, Pickles

#### Banger Roll

Violet Mustard

#### Pulled Pork

Cilantro Jicama Slaw

## HOT

### Meatballs

#### Lamb Kafka

Mint, Date, Chimichurri

#### Short Rib

Tomato Jam

#### Salisbury Steak

Smoked Onion Mushroom Gravy

#### Falafel

Ginger Yogurt Dressing

#### Turkey

Gravy, Stuffing Crumble



All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



# RECEPTIONS



# SIGNATURE DISPLAYS

Prices are based on a one-hour reception with a minimum guarantee of 30 people. Please refer to guidelines for details and additional fees.

Prices and selection subject to change.

## California Artisan Cheese Guild

Selection of (6) Fine Cheeses from the World Famous Creameries of California's Central and Southern Coast

Chef's Selection of 2 Goat, 1 Aged White Cheddar, 1 Hard Ripened, 1 Blue and 1 Soft Ripened Cow's Milk

Paired with (3) of our Fresh Jams, Jellies and Chutneys  
Fresh Artisan Bread, Crackers, Spiced Nut Trio

## Creative Crudit 

Seasonal Array of Fresh Vegetables, Red Pepper Hummus,  
Grilled Onion Dip

## So Cal Sushi | Market Price

Price is per piece, 100 piece minimum  
Minimum of 3 pieces per person for a 30-minute reception  
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 \$250

## Standard Rolls

### California Roll

Avocado, Crab, Cucumber

### Yellow Fin Tuna

Dynamite Sauce

### Organic Veggie Roll

Brown Rice, Nori, Cucumber, Pickled Vegetables

## Special Rolls

Nigiri Combo: Assorted Fresh Slices of Fish on Hand  
Pressed Sushi Rice

Fresh Cut Sashimi: Chef's Choice of Assorted Fresh  
Slices of Fish

Ponzu Sauce, Wasabi

### Makizushi Roll

Pickled Ginger, Wasabi, Soy Sauce

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



# BUTCHER BLOCK

Pricing based on 90 minute service. Please refer to guidelines for details and additional fees. Prices and selection subject to change.  
Chef Attendant required per station at \$150 per attendant. One (1) attendant per 100 guests.

## Bacon Wrapped Meatloaf

BBQ Pineapple Sauce, Hawaiian Rolls

*(Serves 25 people)*

## Prime Rib of Beef

Cheddar Biscuits, Au Jus, Chimichurri Béarnaise

*(Serves 30 people)*

## Roasted Beef Tenderloin Rossini

Truffle Onion Marmalade, French Rolls

*(Serves 20 people)*

## Smoked Turkey Breast

Curried Green Apple Sauce, French Rolls

*(Serves 25 people)*

## Salt Cured Ham

Rosemary Crust, Violet Mustard, Hawaiian Rolls

*(Serves 30 people)*

## Flame Grilled Flank Steak

Grilled Garlic Bread, Pico de Gallo

*(Serves 20 people)*

## Steamship of Beef

Horseradish Crème, Béarnaise Aioli, Dinner Rolls

*(Serves 100 people)*

## Whole Tuna Loin | MP

Carved Crudo Style, Chile Oil, Roasted Pineapple Salsa, Cucumber Pico de Gallo, Crispy Tortilla Chips

*(Serves 25 people)*



# RECEPTION STATIONS

Attendant required at \$200.00 per attendant. One (1) attendant per 50 guests. Please refer to guidelines for details and additional fees.

Prices and selection subject to change.

## Cali Tapas

Olives in Olive Oil and Herbs, Spanish Almonds  
Salami Board: Sausages, Chorizo, Cured Ham  
Roasted Potato Salad, Brava Sauce  
Roasted Tomatoes, Garlic Crostini  
Empanadillas, Braised Chicken, Preserved Lemon Herbed Aioli

## Street Tacos

Fresh Corn Tortillas  
Grilled Carne Asada  
Smoked Chicken with Chile  
Pico de Gallo, Shaved Cabbage, Queso Fresco

## Nueva Latina Ensalada & Salsa Bar

Guacamole Cart: Fresh Hass Avocados, Lime, Jalapeno, 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

## Catalina on Ice

Poached Jumbo Shrimp, Pacific Oysters on the Half Shell,  
Green Lip Mussels, Snow Crab Claws  
Mignonette, Chile Lime Dip, Roasted Pepper Tartar Sauce  
Fresh Lemons  
Ice Luge

## Ultimate Mac N Cheese

Butter Poached Shrimp  
Beef Tenderloin Bourguignon  
Shiitake Mushrooms, Shaved Truffles  
Fresh and Aged Cheese Topping Bar, Micro and Chopped Herbs

## Flatbread Station

Blond Tartufo Fungi  
Heirloom Margarita  
Shrimp and Pesto



All Prices are subject to a 25% taxable service charge and 7.75% sales tax.

# PLATED DINNERS



## PLATED DINNERS

Three Course Plated Dinner includes Soup or Salad, Entrée, Dessert, Artisan Bread, Freshly Brewed Coffee and Decaffeinated Coffee and a Selection of Herbal Teas  
Four Course Plated Dinner includes Soup, Salad, Entrée, Dessert, Artisan Bread, Freshly Brewed Coffee and Decaffeinated Coffee and a Selection of Herbal Teas

Maximum Service of One and a Half Hours

## SOUPS

### White Corn Bisque

Pulled Chicken, Parsley Gremolata

### Cream of Butternut Squash

Toasted Pepita

### Blended Lentil

Sweet Pea Pesto

### Vegan White Bean & Spinach

Sweet Chiles

### Tortilla Soup

Roasted Tomatoes, Cilantro Pesto

## SALADS

### Organic Baby Field Lettuces

Petite Heirloom Tomatoes, Pickled Radishes, House Herb Vinaigrette

### Spinach Salad

Shaved Radish, Toasted Almonds, Creamy Oregano Dressing

### Romaine Wedge

Baked Tomato, Lemon Garlic Dressing

### Buffalo Mozzarella and Tomato Stack

Red Onions, Pesto

### Handpicked Baby Greens

Sliced Pear, Pistachio, Broken Goat Cheese Dressing

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.



## PLATED DINNERS

*Please refer to guidelines for details and additional fees.  
Prices and selection subject to change.*

**Pricing: 3 courses/4 courses**

## ENTREES

### Local Halibut

Potato Mousseline, Warmed Spinach Pecorino, Tomato Confit, Pickled Chiles

### Pan Roasted King Salmon

Fennel and Fig Confit, Saffron Risotto, Crème Fraiche, Glazed Baby Carrots

### Pan Seared Chicken Breast

Rosemary Butter Sauce, Roasted Brussel Sprouts, Herb Potato Fondue

### Grilled Beef Tenderloin

Aged White Cheddar Crushed Potatoes, Celeriac Brown Butter Puree, Garlic Chips

### Chicken Tagine

Tomato Citrus, Ligurian Olives, Charred Rapini, White Corn Soufflé

### Smoked Short Rib of Beef

Golden Raisins, Brie, Mushroom Polenta, Horseradish Gremolata

### Hanger Steak

Applewood Smoked Bacon, Mushrooms, Candied Walnuts, Crushed Fingerling Potatoes

### Roasted Pork Tenderloin

Thyme New Potatoes, Persimmon, Hazelnut Jam, Charred Rapini

### Roasted King Mushrooms & North Indian Stew

Kidney Beans, Roasted Cauliflower, Wilted Spinach, Crispy Rice



*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*

## PLATED DINNERS

*Please refer to guidelines for details and additional fees.  
Prices and selection subject to change.*

### COMBINATIONS

#### Beef Tenderloin + Tequila Shrimp

Glazed Baby Carrots, White Cheddar Grits, Mushrooms,  
Black Garlic Cream

#### Beef Tenderloin + Salmon

Pot Fondue Potatoes, Roasted Cauliflower, Wilted Spinach,  
Brandy Green Peppercorn Sauce

#### Chicken Breast + Grilled Garlic Chili Prawns

Roasted Garlic Mashed Potatoes, Wilted Escarole, Lemon

## VEGETARIAN OPTIONS

#### Gratin Provencal

Eggplant, Squash, Leek, Polenta, Roasted Vegetables

#### Grilled Cauliflower Steak

Creamy Polenta, Balsamic Onion Marmalade

#### Portobello Steak

Vegetable, Caponata, Smoked Tomato Sauce



*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*



## PLATED DINNERS

*Please refer to guidelines for details and additional fees.  
Prices and selection subject to change.*

### DESSERT

#### Cocoa Nib Brownie Cake

Butterscotch Pudding, Caramel Sauce, Chocolate Garnish

#### Tropical S'mores

Graham Crust, 58% Chocolate, Passion Fruit Curd,  
Marshmallow Fluff, Toasted Coconut

#### Salted Caramel Panna Cotta

Chocolate Cream, Candied Cocoa Nibs

#### Classic Carrot Cake (GF)

Cream Cheese Mousse, Salted Pecans, Mango Gastrique

#### Lemon Olive Oil Cake

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

#### Milk Chocolate Pudding (GF)

Port Braised Berries, Chantilly Cream

### Dueling Duos (Hot & Cold)

#### Warm Dark Chocolate Cake

Espresso Kulfi (GF)

#### Mixed Berry Cobbler

Cream Cheese Streusel, Saffron Kulfi

#### Caramel Banana Bread Pudding

Toasted Coconut Kulfi



*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*

# DINNER BUFFETS



# 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*

## Tailgater

Mixed Greens with Appropriate Accompaniments

Fingerling Potato Salad, Coleslaw

Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Pickles, Condiments

Charbroiled Angus Beef Patties

Hebrew National All Beef Franks

Grilled Bratwurst

Barbeque Breast of Chicken

Baked Beans

Buttered Corn on the Cobb

Buns and Rolls

Pecan Tart, White Chocolate Blondies, Devil's Food Cake

## Taste of Italy

Tuscan White Bean Soup, Pancetta, Sun Dried Tomatoes

Panzanella Salad- Roasted Red Peppers, Roma Tomatoes, Capers, Red Onions

Caprese Salad, Heirloom Tomatoes, Mozzarella, Basil, Balsamic

Tri Color Cheese Tortellini, Sun Dried Tomatoes, Garlic Alfredo

Osso Buco Milanese, Creamy Polenta, Braising Reduction

Venetian Filet of Sole, Tomato- Artichoke Ragout, Olive, Fennel

Garlic Bread Sticks, Herb Focaccia

Tiramisu, Mini Caramel Budino, Cannoli

## South of the Border

Chicken Tortilla Soup, Queso Cotija, Cilantro

Hearts of Romaine, Herb Croutons, Parmesan, Chipotle Dressing

Shrimp Ceviche Salad, Organic Greens, Onion, Tomato, Avocado

Pacific Snapper, Nopales, Vera Cruz Sauce

Pork Carnitas, Green Chiles, Scallions, Lime

Chile Rellenos, Mild Chiles, Jack Cheese

Spanish Rice, Refried Beans

Warm Corn & Flour Tortillas

Shredded Lettuce, Diced Tomatoes, Salsa Fresca, Guacamole

Churros, Orange Flan, Mexican Chocolate Cake

## Western Cookout

Chile Con Carne, Cheddar, Onions, Sour Cream

Wedge Salad, House Ranch, Shaved Onion, Smoked Blue Cheese

Spinach Salad, Strawberries, Almonds, Goat Cheese, Raspberry Vinaigrette

Baby Back Ribs

BBQ Chicken

Smoked Pacific Salmon

New York Sirloin

Baked Potatoes, Sour Cream, Bacon, Green Onion, Cheddar

Cowboy Beans

Green Chile Mac n' Cheese

Cheese Biscuits

Fried Apple Pies, S'mores Jars, Bacon Brownies

*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*



# 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*

## California Dreaming

### **Seafood on Ice**

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

California Seafood Chowder

Local Greens with Shaved Vegetables, Goat Cheese, Tear Drop  
Tomatoes

Grilled Asparagus Salad, Roasted Tomatoes and Hazelnut Vinaigrette

Sautéed Cod, California Jasmine Rice Charred Broccolini, Fennel-Black  
Olive Fondue

Grilled Beef Medallions, Roasted Mushrooms, Madeira

Chicken Breast Chasseur, Smoked Bacon, Pearl Onions, Whole Grain  
Mustard Sauce

Caramelized Onion-Goat Cheese Potato Gratin

Artisan Bread and Butter

Passionfruit Mousse Cake, Mango Cheesecake, Strawberry Cream Pie

## DINNER BUFFET CARVING STATIONS

Prices noted below are available only as an addition to the Town & Country Buffet Dinners and are sold on a per guest basis for the entire guarantee, and not for a portion thereof.

*All Carving Station items are served with Bakery Fresh Silver Dollar Rolls, Mayonnaise, Deli and Gourmet Mustards, Appropriate Garnishes  
Carving Attendant Fee to apply \$150.00*

### Roast New York Strip

Brandied Peppercorn Glaze

### Roast Tenderloin of Beef

Mushroom Bordelaise

### Herb Roasted Leg of Lamb

Rosemary Garlic Au Jus

### Slow Roasted Round of Beef

Au Jus

### Roast Breast of Turkey

Cranberry Orange Chutney

*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*



# BUFFET DINNERS

Please refer to guidelines for details and additional fees. Prices and selection subject to change. All buffets include freshly brewed coffee, decaffeinated coffee and assorted teas.

Chef Attendant required per station at \$150 per attendant. One (1) attendant per 100 guests.

## Clambake

(Chef Attendant Required)

Watermelon Salad, Golden Corn and White Bean Salsa,  
Basil-Cilantro Dressing  
Shaved Radish & Mixed Leaf Lettuce Salad, Smoked Cheddar,  
Marinated Tomatoes, Onions, Garlic Dressing  
Sweet Potato Coleslaw, Pecan Pesto

## Steamer Baskets

(Individual steamer baskets steamed to order)

Fresh Shrimp, Mussels, Clams

Corn on the Cob

Sausage

Potatoes, Aromatic Vegetables, Lemon Parsley

Hanger Steak, Chili Powder Rub, Smoked Onion Sauce  
Roasted Half Chicken, Herb Oil, Orange, Thyme Garlic, Cracked  
Pepper  
Cauliflower & Asparagus Tip Rosti, Creamy Herb Dressing  
Drop Biscuits, Corn Bread, Honey Butter

Homemade Marshmallows: Vanilla Bean, Chocolate, Peppermint  
Graham Crackers, Ginger Cookies  
Chocolate Squares: Milk Dark and White  
Strawberries, Caramelized Bananas and Raspberries  
Toasted Nuts and Toasted Coconut  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of  
Herbal Teas

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.

## SoCal BBQ

(Chef Attendant Required)

Garden Greens, Candied Pecans, Russian Dried Raspberries,  
Black Olives, Sherry Vinaigrette  
Spinach Salad, Roasted Beets, Mandarin Orange, Toasted  
Almonds, Balsamic Vinaigrette  
Grilled Asparagus Platter, Pancetta, Crumbled Goat Cheese,  
Lemon Olive Oil

Louisiana-style BBQ Jumbo Prawns, White Cheddar Grits  
Pecan Smoked Half Chicken, Roasted Onions, White BBQ Sauce  
Santa Maria-style Tri Tip, Red Eye BBQ Sauce

Potato and Green Onion Gratin

Grilled Corn on the Cob, Whipped Butter, Chili Powder, Sea Salt  
Braised Collard Greens, white Vinegar, Garlic and Chili Flakes  
Jalapeno Cheese Corn Bread, Buttermilk Biscuits, Honey Butter

Strawberry Shortcake, Whipped Cream

Peach Cobbler, Scoop of Vanilla Ice Cream

Chilled Chocolate Bread Pudding

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of  
Herbal Teas



# FROM THE BAR



# BAR

Bar Minimum is \$500.00 per event.

If minimum is not met, a labor fee of \$175.00 per hour will apply

All Prices are subject to a 25% taxable service charge and 7.75% sales tax.

## Well

Smirnoff

Gordons Gin

Bacardi Rum

Jose Cuervo Tequila

Tennessee Williams Whiskey

## Deluxe

Ketel 1 Vodka

Plymouth Gin

Captain Morgan Rum

El Jimador Reposado

Johnny Walker Black Scotch

Jack Daniels Whiskey

## Premium

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

Imported Beer

Micro Brew Beer

House Wine

Soft Drinks

Spring & Mineral Water

# BAR PACKAGES

Soft Bar

Well

Deluxe

Premium



# WHITE WINE SELECTION

## Champagne/Sparkling Wines

Arte Latino Brut Cava, Spain  
Caposaldo Prosecco, Italy  
Korbel Brut, California  
Piper Sonoma Brut Rose, Sonoma  
Piper Heidsieck Brut, France

## Chardonnay

Canyon Road, California  
William Hill, North Coast  
Hess Select Vineyards, Napa Valley

## Whites

Sauvignon Blanc, Canyon Road, California  
Sauvignon Blanc, Seaglass, Central Coast  
Sauvignon Blanc, J Lohr, Monterey  
Pinot Grigio, Caposaldo, Italy  
Riesling, Jekel Vineyards, Monterey

*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*





# RED WINE SELECTION

## Pinot Noir

Bogle Vineyards, Central California

Irony, Monterey

La Crema, Sonoma Coast

## Merlot

Canyon Road, California

William Hill, Central Coast

St. Francis Winery, Sonoma

Rutherford Hill, Napa Valley

## Reds

Zinfandel, Four Vines, Lodi

GSM Red Blend, Hahn Vineyards. St. Lucia

Shiraz, Peter Lehman, Australia

Malbec, Antigal "UNO", Argentina

## Cabernet Sauvignon

Canyon Road, California

William Hill, North Coast

Aquinas, North Coast

Seven Falls, Columbia Valley

Benzinger, Sonoma County

Stags Leap, Napa Valley

*All Prices are subject to a 25% taxable service charge and 7.75% sales tax.*

