

Stationed Hors d'oeuvres

Pricing per piece

Petit Crab Cakes with Chipotle Aioli	3.50
Scottish Smoked Salmon with Cucumber on Pumpnickel	3.50
Ahi Tuna Tartar in Crisp Wonton Cups	3.75
Blackened Swordfish Mini Tacos	3.75
Cocktail Prawns with Tomato Horseradish Sauce	3.75
Maine Lobster and Lemon Aioli Tarts	3.75
Pepper Crusted Tuna Tataki Cubes with Cucumber and Pickled Ginger	3.75
Grilled Rack of Lamb "Lollipops" with Mustard Sauce	4.75
Grilled Chipotle Chicken Mini Tacos	3.50
Grilled Sirloin Steak Mini Tacos	3.75
Crostini with French Brie and Prosciutto	3.75
Roasted Mushroom "Tapenade" in Filo Cups with Truffle Essence and Parmesan	3.75
Crostini with Fresh Goat Cheese, Mini Peppers and Olive	3.50
Crostini with Fresh Mozzarella, Tomato and Basil	3.50
Prosciutto Wrapped Asparagus Spears	3.75
Angus Beef Meat Balls with House Steak Sauce	3.50
Spicy Tuna Sushi Rolls with Soy, Ginger and Wasabi**	3.75
California Crab Sushi Rolls with Soy, Ginger and Wasabi**	3.75

Minimum order of 10 pieces per item

**Sushi Rolls are a minimum order of 50 or more

All Menu Preparations are Subject to Change

Stationed Platters

Imported & Domestic Cheese Platter with Rustic Bread **\$8.75 per person**

Seasonal, Exotic Fruit & Berry Platter **\$7.25 per person**

***5% banquet service charge will be added to all food and beverage sales as well as Orange County sales tax. Suggested gratuities will be calculated at conclusion of event for your convenience.**

Heavy Hors D'oeuvres Buffet Set Up

Cheese Assortment, Import and Domestic

Toasted Nuts, House Made Savory Jams
Organic Grapes and Seasonal Berries
Rustic Breads and Crackers

Charcuterie, Import and Domestic

Artisan Salami, Air Dried Bresaola, Speck Prosciutto
Cornichons, Whole Grain Dijon Mustard, Petit Greens
Rustic Breads and Crackers

Seafood

Scottish Smoked Salmon with Traditional Garnishes
Seasons Ceviche, Citrus, Peppers, Coriander, Tomato
Sashimi Yellowfin Tuna, Wasabi, Ginger Soy Sauce

Meats

Angus Beef Meat Balls, San Marzano Meat Balls, Parmesan, Mashed Potatoes
Chicken Breast Brochettes, Lemon Couscous, Piquillo Peppers, Parsley
Ragu of Italian Sausage, Roasted Peppers and Onions over Polenta

Garden

Green Asparagus with White Balsamic Vinaigrette
Vine Ripe Tomato Medley and Sliced Onions with Basil Vinaigrette
Marinated Mediterranean Olive Medley
Roasted Ruby Beets with Toasted Walnuts and Petit Greens

\$39.00 per person*

All Menu Preparations are Subject to Change

All beverages are based on consumption, including non-alcoholic beverages

Dessert Trio

Additional \$5.75 per person

Fresh Seasonal Fruit Tartlet

Profiterole

Filled with Pastry Cream

Chocolate Ganache Tartlet

Fresh Raspberries

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DINNER THREE-COURSE MENU 1

For Groups *larger* than 65 guests please select 1 (one) first course item & 1 (one) dessert

First Course Selections

Please select 2 (two) items

Chopped Heart of Romaine Salad Parmesan Dressing and Focaccia Croutons

Simple Green Salad Maytag Blue Cheese Crumbles, Pistachios and Balsamic Vinaigrette

Soup of the Day Chef's Daily Creation

Roasted Beet & California Goat Cheese Belgian Endive, Honey Roasted Walnuts & Balsamic

Caprese Salad Vine Ripe Tomato, Di Stefano Burrata Mozzarella, Basil Pesto

Main Course

Oven Roasted Chicken Breast Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes

Sautéed Tiger Prawns Seasonal Risotto and Parmesan

Fusilli Sausage Pasta Cork Screw Pasta, Spicy Italian Sausage, Charred Peppers and Parmesan

Penne Pasta Tomato, Artichoke Hearts, Basil and Parmesan

Dessert

Please select 2 (two) desserts

House Made Tahitian Vanilla Bean Ice Cream Macerated Berries

Warm Chocolate Soufflé Cake House Made Hazelnut Ice Cream and Chocolate Sauce

Chocolate Praline Feuilletine Fresh Raspberries and Chocolate Sauce

Lemon Napoleon Fresh Raspberries, Crème Anglaise and Fruit Coulis

\$42.50 per person*

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DINNER THREE-COURSE MENU 2

For Groups *larger* than 65 guests please select 1 (one) first course item
& 1 (one) dessert

First Course Selections

Please select 2 (two) items

Chopped Heart of Romaine Salad Parmesan Dressing and Focaccia Croutons

Simple Green Salad Maytag Blue Cheese Crumbles, Pistachios and Balsamic Vinaigrette

Soup of the Day Chef's Daily Creation

Roasted Beet & California Goat Cheese Belgian Endive, Honey Roasted Walnuts & Balsamic

Caprese Salad Vine Ripe Tomato, Di Stefano Burrata Mozzarella, Basil Pesto

Main Course

Oven Roasted Chicken Breast Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes

"Cast Iron" Seared Salmon Riesling Sauce, Asparagus and Potato Puree

Pacific Wild Swordfish Lemon Risotto and Mango-Pineapple Salsa

Grilled Culotte Steak Potato Puree, Red Wine Reduction and Season Vegetables

Vegetarian Risotto Exotic Mushroom Medley, Tomato, Asparagus and White Truffle Essence

Dessert

Please select 2 (two) desserts

House Made Tahitian Vanilla Bean Ice Cream Macerated Berries

Warm Chocolate Soufflé Cake House Made Hazelnut Ice Cream and Chocolate Sauce

Chocolate Praline Feuilletine Fresh Raspberries and Chocolate Sauce

Lemon Napoleon Fresh Raspberries, Crème Anglaise and Fruit Coulis

\$50.50 per person*

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DINNER THREE-COURSE MENU 3

For Groups *larger* than 65 guests please select 1 (one) first course item
& 1 (one) dessert

First Course Selections

Please select 2 (two) items

Chopped Heart of Romaine Salad Parmesan Dressing and Focaccia Croutons

Simple Green Salad Maytag Blue Cheese Crumbles, Pistachios and Balsamic Vinaigrette

Soup of the Day Chef's Daily Creation

Roasted Beet & California Goat Cheese Salad Belgian Endive, Honey Roasted Walnuts & Balsamic

Caprese Salad Vine Ripe Tomato, Di Stefano Burrata Mozzarella, Basil Pesto

Sashimi Grade Ahi Tuna Tartare Soy, Chili, Ginger, Crushed Avocado and Wonton

Griddle Crab Cake Avocado and Chipotle Aioli

Main Course

Filet Mignon Green Peppercorn Sauce, Season Vegetables and Potato Trio

Oven Roasted Chicken Breast Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes

Oven Roasted Halibut or Sea Bass (Seasonal) Riesling Sauce, Green Asparagus and Potato Puree

Pacific Wild Swordfish Lemon Risotto and Mango-Pineapple Salsa

Vegetarian Risotto Seasonal Vegetables and Parmesan

Dessert

Please select 2 (two) desserts

House Made Tahitian Vanilla Bean Ice Cream Macerated Berries

Warm Chocolate Soufflé Cake House Made Hazelnut Ice Cream and Chocolate Sauce

Chocolate Praline Feuilletine Fresh Raspberries and Chocolate Sauce

Lemon Napoleon Fresh Raspberries, Crème Anglaise and Fruit Coulis

Starting price \$57.50 per person*

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FOUR COURSE DINNER MENU

1st Course and 2nd Course Selections

Please select 1 (one) item for first course and 1 (one) item for the second course

Chopped Heart of Romaine Salad Parmesan Dressing and Focaccia Croutons
Simple Green Salad Maytag Blue Cheese Crumbles, Pistachios and Balsamic Vinaigrette
Soup of the Day Chef's Daily Creation
Roasted Beet & California Goat Cheese Belgian Endive, Honey Roasted Walnuts & Balsamic Reduction
Caprese Salad Vine Ripe Tomato, Di Stefano Burrata Mozzarella, Basil Pesto
Sashimi Grade Ahi Tuna Tartare Soy, Chili, Ginger, Crushed Avocado and Wonton
Griddle Crab Cake Chipotle Aioli
Compressed Lobster Salad Maine Lobster, Lemon Aioli, Crushed Avocado

Main Course

Please select up to 4 (four) items

Filet Mignon Green Peppercorn Sauce, Season Vegetables and Potato Trio
Oven Roasted Rack of Lamb Grain Mustard Port Wine Sauce, Seasonal Vegetables and Yukon Gold Mashed Potatoes
Filet of Salmon Cast Iron or Soy Glazed
Pacific Wild Swordfish Lemon Risotto and Mango-Pineapple Salsa
Oven Roasted Chicken Breast Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes
Fusilli Pasta "Scampi" Butterflied Tiger Prawns, Tomato and Basil

Vegetarian Option Available Upon Request (will be noted on each menu)

Dessert

Please select 2 (two) items

House Made Tahitian Vanilla Bean Ice Cream Macerated Berries
Warm Chocolate Soufflé Cake House Made Hazelnut Ice Cream and Chocolate Sauce
Chocolate Praline Feuilletine Fresh Raspberries and Chocolate Sauce
Lemon Napoleon Fresh Raspberries, Crème Anglaise and Fruit Coulis

\$72.50 per person

All Menu Preparations are Subject to Change

All beverages are based on consumption, including non-alcoholic beverages

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WINE SELECTIONS

WHITE WINE SELECTIONS

CHARDONNAY

- Hess "Select", Monterey – 37.00
- Sanford, Flor de Campo, Santa Barbara – 42.00
- Louis Jadot, Burgundy – 47.00
- Sonoma Cutrer, Russian River – 56.00

SAUVIGNON BLANC

- Brancott, New Zealand – 40.00
- Roth Estate, Alexander Valley – 47.00

OTHER VARIETALS

- Pinot Grigio, Primaterra, Italy – 37.00
- Riesling, Chat. Ste.Michelle, Wash. – 42.00
- Sparkling, Mumm Napa – 59.00
- Champagne, GH Mumm, Fr. – 85.00

Corkage

- Standard Bottle (750 mL) – 15.00
- Magnum – 30.00

RED WINE SELECTIONS

CABERNET SAUVIGNON

- Smith & Hook, Central Coast – 40.00
- Chateau St. Jean, Sonoma – 45.00
- Beaulieu "BV", Napa Valley – 57.00
- Justin, Paso Robles – 68.00

MERITAGE

- Lyeth Estate, Sonoma Cty. – 54.00
- Primus "The Blend", Chile - 48.00

MERLOT

- The Monterey by Chalone, California – 41.00
- Alexander Valley, Sonoma – 48.00

PINOT NOIR

- Hahn Winery, California – 39.00
- Acacia, Napa/Carneros – 54.00
- Belle Glos, "Meomi", Central Coast – 61.00

SYRAH

- Bianchi, Paso Robles – 42.00

MALBEC

- Graffigna, Argentina – 43.00

Please note that all wine prices are subject to slight changes

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CHILDREN'S MENU

(children 12 and under)

1st Course

Chopped Heart of Romaine Salad Parmesan Dressing and Focaccia
Croutons

Or

Soup of the Day Chef's Daily Creation

Main Course

Grilled Chicken Breast Seasonal Vegetables and Yukon Gold Mashed
Potatoes

can be served with French Fries Upon request

Or

Penne Pasta Alfredo Sauce, Butter or Red Sauce

Or

Penne Chicken Pasta With an Alfredo Sauce

Or

5oz Seared Salmon Seasonal Vegetables and Potato Puree

Dessert

House Made Vanilla Ice Cream with Chocolate Sauce

\$16.95 per child - for 3 Course

\$14.95 per child - for 2 Course

kids can order item a la carte - prices will vary

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