

A 20% service charge and state tax, currently 7.75%, will be added to the prices indicated below.

BREAKFAST

Breakfast Plated Options: Includes your choice of chilled orange juice, freshly brewed coffee (regular or decaf) and a selection of teas

BREAKFAST PLATE | \$22 per person

Two eggs scrambled, breakfast potatoes and crisp bacon or sausage. Served with a basket of freshly baked pastries.

BREAKFAST BURRITO PLATE | \$22 per person

Scrambled eggs, sausage, cheese and breakfast potatoes wrapped in a warm flour tortilla. Served with a side of fresh fruit.

Breakfast Buffet Options: Minimum of 15 people

CLASSIC BREAKFAST BUFFET | \$25 per person

Chilled juices and freshly brewed coffee & a selection of teas

Assortment of breakfast pastries

Seasonal sliced fruit tray

Fluffy scrambled eggs with cheese

Bacon, sausage and breakfast potatoes

Choice of pancakes or French toast. Served with warm maple syrup.

MEXICAN BREAKFAST BUFFET | \$28 per person

Chilled juices and freshly brewed coffee & a selection of teas

Sliced fruit

Fluffy scrambled eggs with cheddar cheese

Chilaquiles

Chorizo, potatoes and black beans with cotija cheese

Warm flour & corn tortillas

Continental Breakfast Options:

CLASSIC CONTINENTAL BREAKFAST | \$14 per person

Assorted muffins, danishes and croissants

Chilled juices and freshly brewed coffee & a selection of teas

EXECUTIVE CONTINENTAL BREAKFAST | \$19 per person

Assorted muffins, danishes and croissants

Sliced seasonal fruit

Bagels and cream cheese

Mini parfaits

Chilled juices and freshly brewed coffee & a selection of teas

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BREAKFAST

Breakfast Enhancements: Must be purchased with main course

OMELET STATION +\$75 attendant fee | \$10 per person

Made-to-order with all your favorite omelet fillings and assorted toppings

OATMEAL served with cream, brown sugar, seasonal berries and candied pecans | \$5 per person

MINI GREEK YOGURT PARFAIT | \$5 per person

BREAKFAST BURRITO with eggs, cheese & sausage wrapped in a warm tortilla. Served with salsa fresca. | \$6 per person

BREAKFAST ENGLISH MUFFIN with eggs, American cheese and sausage or ham | \$6 per person

PLATTER OF SLICED SEASONAL FRUIT | \$5 per person

SCONES, MUFFINS, COOKIES OR BROWNIES | \$25 per dozen

SPECIALTY BREAKS

FITNESS BREAK

Assorted juices, fresh sliced fruit and berries, Greek yogurt, granola bars | \$17 per person

TEA TIME

Assorted hot teas, classic finger sandwiches, muffins and scones with a mix of jams | \$15 per person

SLIDER TIME

A mix of mini sliders and condiments, Yucca chips and assorted sodas | \$18 per person

TOO SWEET BREAK

Assorted cookies, brownies, candy bars, sodas and bottled water | \$14 per person

SNACK ITEMS

Assorted candy bars | \$2.75 each

Tortilla chips and salsa | \$3.50 per person

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LUNCH

Plated Options

SANDWICHES Includes Yucca chips, choice of one dessert and iced tea service | \$18 per person

ROASTED TURKEY CLUB SANDWICH

Turkey, bacon, lettuce, tomato, avocado, mayonnaise and Swiss cheese

PRIME RIB SANDWICH

Sliced roasted USDA prime rib, lettuce, tomato, grilled onions and creamy horseradish mayo

GRILLED ROSEMARY CHICKEN SANDWICH

Baby spinach, pickled shallots, tomatoes, garlic aioli and gruyere cheese on a toasted ciabatta bread

"On The Lighter Side" Plated Lunch Include one dessert and iced tea service

LEMON PEPPER SALMON SALAD | \$20 per person

Mixed greens, champagne vinaigrette, tomatoes, marinated mushrooms, cucumber and fried carrots

BBQ CHICKEN SALAD | \$18 per person

Romaine lettuce, BBQ chicken, pasilla peppers, tomato, grilled corn, chipotle ranch, cotija cheese, tortilla strips and cilantro

Lunch Buffet Options Iced tea service included

BAJA BUFFET | \$28 per person

Basket of tortilla chips and salsa fresca

Mixed Greens Salad with avocado ranch dressing and tortilla strips

Baja Bean Salad with roasted corn

Select Two Entrées

Chicken and Beef Fajitas with flour tortillas, guacamole, salsa, sour cream, shredded cheese and tomatoes

Cheese Enchiladas with ancho chili sauce

Slow Cooked Pork in a tomatillo salsa verde sauce

Sides Black Beans with cotija cheese | Spanish Rice

Chef's selected dessert

THE CALIFORNIAN | \$29 per person

Mixed greens, tomato, fried carrots, cucumbers tossed in a champagne vinaigrette

Sliced Seasonal Fruit Tray

Select Two Entrées

Baked Salmon with a garlic cream sauce

Lemon Pepper Chicken

Grilled Tri-Tip with mushroom demi glaze

Sides Mixed Seasonal Vegetables | Grilled Herbed Rice

Chef's selected dessert

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DINNER

Plated Options

SALADS | add \$6 per person

CLASSIC CAESAR Crisp romaine lettuce, parmesan, creamy Caesar dressing and housemade croutons

SOUTHWESTERN RANCH Chopped butter lettuce, tomatoes, roasted corn, pasilla peppers, black beans, cotija cheese, cilantro, crisp tortilla strips and chipotle ranch dressing

BISTRO WEDGE Butterleaf wedge, tomatoes, cucumber, bacon, blue cheese crumbles and peppered blue cheese dressing

BABY SPINACH Baby spinach, shaved red onion, pecans, marinated portabella mushrooms in a mixed berry balsamic vinaigrette.

ENTRÉES Includes Bistro salad and dinner rolls

BISTRO CHICKEN DINNER

Lemon peppered chicken, grilled asparagus, garlic herb rice and lemon rosemary sauce | \$25 per person

FILET & SHRIMP

Roasted fingerling potatoes, pan seared filet with garlic shallot compound butter, baby carrots and rosemary skewered shrimp | \$35 per person

SIRLOIN AND CRAB STUFFED MUSHROOM

Grilled top sirloin, sweet potato mash, grilled asparagus, crab stuffed mushroom | \$32 per person

SALMON

Garlic herb rice, pan seared salmon, balsamic glazed carrots and a garlic lemon cream sauce | \$28 per person

LOBSTER SALMON

Pan seared salmon covered in lobster meat, served with grilled asparagus, garlic herb rice and a creamy shrimp bisque sauce | \$38 per person

FILET AND CHICKEN

Grilled filet and chicken served with roasted garlic mash, sautéed broccoli and lemon rosemary sauce | \$42 per person

CHICKEN FRICASSEE

Slow-cooked chicken thighs topped with rich mushroom gravy, roasted garlic mash and sautéed baby carrots | \$29 per person

SMOTHERED PORK CHOP

Bone-in pork chop smothered with caramelized onions and apple glaze. Served with garlic herb rice and roasted Brussels sprouts | \$32 per person

VEGETARIAN

Grilled marinated portobello mushrooms, seasonal sautéed vegetables on a bed of herbed rice | \$23 per person

DESSERTS | add \$8 per person

Chocolate Ganache Cake | Assorted Cheesecakes | Lemon Ricotta Cake
Seasonal Cobblers | Caramel Apple Bread Pudding

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DINNER

Dinner Buffet Options: Includes salad, one protein, vegetable, starch, dinner rolls and dessert option & iced tea service

PROTEIN OPTIONS:

Pan Seared Salmon with lemon garlic cream sauce | \$29 per person

Lemon Pepper Chicken with garlic rosemary sauce | \$26 per person

Grilled Prime Top Sirloin topped with garlic and shallot compound butter | \$36 per person

Slow-Cooked Chicken Fricasse covered in French-style creamy gravy | \$28 per person

Braised Short Rib in a red wine gravy | \$38 per person

VEGETABLE OPTIONS:

Grilled Asparagus

Roasted Brussels Sprouts topped with parmesan and balsamic reduction

Grilled Brocolini

Roasted Baby Carrots

Worcestershire Glazed Green Beans

Seasonal Veggie Trio

STARCH OPTIONS:

Roasted Garlic Mash Potatoes

Garlic Herb Rice

Roasted Fingerling Potatoes

Sweet Potato Mash

SALAD OPTIONS:

Bistro Salad

Caesar Salad

DESSERTS:

Assorted Cheesecakes

Chocolate Fudge Cake

Mixed Berry Crème Brulee

Lemon Ricotta Cake with mascarpone icing

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RECEPTIONS

TRAY PASS | Price per 25 pieces

Strawberry Bruschetta | \$75

Crispy Cordon Bleu Bites | \$85

Sausage Stuffed Mushrooms | \$85

Filet Flatbread | \$65

Southwest Flatbread | \$65

Shrimp and Crab Cocktail | \$100

Charcuterie & Cheese Display

A selection of cured meats, imported & domestic cheeses, crackers, dried fruits and nuts

Small: \$100 | Medium: \$200 | Large: \$300

Fruit Platter (25 per person) | \$140

A variety of fresh seasonal fruits

BEVERAGES

COLD

Assorted Sodas (Coke, Diet, Sprite) | \$3 each

Bottled Water | \$3 each

Red Bull | \$4 each

Iced Tea | \$25 per gallon

Juice (Apple or Orange) | \$25 per gallon

Lemonade | \$25 per gallon

HOT

Freshly Brewed Coffee (Regular or Decaf) | \$45 per gallon

Hot Teas | \$45 per gallon

Hot Cocoa | \$40 per gallon

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BAR SERVICES

Add a full craft cocktail bar to your next event featuring the following quality brands:
(Select one of each category)

VODKA

Tito's, Ketel One, Grey Goose and Belvedere

RUM

Bacardi, Captain Morgan, Malibu and Kracken

GIN

Hendricks and Bombay

TEQUILA

Cazadores, Patron, Don Julio and Silencio

WHISKEY/SCOTCH

Jack Daniels, Markers Mark, Jameson, Johnny Walker and Macallan 12

BRANDY/COGNAC

Remy Martin and Hennessy

WHITE WINE

Hess Chardonnay and Ruffino Pinot Grigio

RED WINE

Rutherford Merlot and Angeline Pinot Noir

DOMESTIC BEER

Bud Light, Michelob Ultra and Coors Light

IMPORT BEER

Corona, Modelo Especial and Stella Artois

CHAMPAGNE

Korbel and Avissi Treviso Prosecco

Upon request, we can create custom signature cocktails for your event.