

CASA LOMA



ASHLEY SHAW

CULINARY EXPERIENCE



LAGUNA BEACH'S PREMIER EVENT VENUE

We would love to welcome you to Casa Loma Laguna Beach Hotel. Our picturesque, ocean-front gem provides a breathtaking backdrop to create memories that will last a lifetime. Centrally located in the heart of Laguna Beach, overlooking Main Beach, adjacent to Heisler Park and just blocks from Laguna Village, Casa Loma is an ideal location for your intimate coastal event.

Our Executive Chef, Azmin Ghahreman is a notable local Southern California chef with worldwide experience in the culinary industry. Born in the Middle East, raised in Europe, with culinary degrees from top European and Californian academies, Chef Azmin has lived and worked all over the globe, immersing himself in the food and culture of every continent. Chef's philosophy on food is simply this: not all food is created equal; fresh and seasonal foods have more flavor; global foods are inspirational; feeding the senses complements the experience; reputable and sustainable food sources matter.



AZMIN GHahreman, EXECUTIVE CHEF

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GUEST DESIGNED PACKAGES



GUEST DESIGNED EMERALD PACKAGE

Package Includes Choice of Two Tray-Passed Hors D'oeuvres,
One Entrée Selection Below, One Salad, Two Accompaniments, and Dinner Rolls With Butter
Includes Choice of Chocolate Strawberries or Italian Coconut Macarons
35 Guests Minimum

ENTREE SELECTIONS

BAKED CHICKEN BREAST PICATTA

Lemon Caper Cream

HERB DE PROVENCE ROAST CHICKEN BREAST

Lemon Jus

PAN ROASTED BARRAMUNDI

Tomato-Olive Relish

BAKED SALMON FILET

Citrus Butter

GRAM MASALA DUSTED SALMON

Preserved Lemon Butter

CHIANTI BRAISED SHORT RIBS

Mirepoix Garnish

ENTREE UPGRADE REPLACEMENTS

Upcharge Per Person

SLOW ROASTED TRI-TIP STEAK

Red Wine Jus

GRILLED HANGER STEAK

Shallot Demi

Our guest designed menus are available plated or as a buffet.

GUEST DESIGNED SAPPHIRE PACKAGE

Package Includes Choice Of Three Tray-Passed Hors D'oeuvres,
Two Entrée Selections Below, One Salad, Two Accompaniments, and Dinner Rolls With Butter
Includes Choice of Chocolate Strawberries or Italian Coconut Macaroons
35 Guests Minimum

ENTREE SELECTIONS

BAKED CHICKEN BREAST PICATTA
Lemon Caper Cream

HERB DE PROVENCE ROAST CHICKEN BREAST
Lemon Jus

PAN ROASTED BARRAMUNDI
Tomato-Olive Relish

BAKED SALMON FILET
Citrus Butter

GRAM MASALA DUSTED SALMON
Preserved Lemon Butter

CHIANTI BRAISED SHORT RIBS
Mirepoix Garnish

ENTREE UPGRADE REPLACEMENTS

Market Price Upcharge Per Person

CERTIFIED ANGUS BEEF NEW YORK STRIP

Our guest designed menus are available plated or as a buffet.

GUEST DESIGNED DIAMOND PACKAGE

Package Includes Choice Of Four Tray-Passed Hors D'oeuvres,
Two Entrée Selections Below, One Salad, Two Accompaniments, and Dinner Rolls With Butter
Includes Choice of Chocolate Strawberries or Italian Coconut Macaroons
35 Guests Minimum

ENTREE SELECTIONS

PAN SEARED CHICKEN BREAST & JUMBO SHRIMP

Pesto Jus

HERB CRUSTED SALMON FILET

Tomato Basil Cream

OVEN ROASTED CHILEAN SEABASS

Chardonnay Herb Butter

ENTREE UPGRADE REPLACEMENTS

Upcharge Per Person

GRILLED BEEF TENDERLOIN

Peppercorn Sauce

KALBI MARINATED BEEF TENDERLOIN

Ginger Jus

GRILLED MARINATED JUMBO SHRIMP

Can be Added to any Meal

BUTTER POACHED MAINE LOBSTER TAIL

Cilantro – Citrus Relish

+ At Market Price

Our guest designed menus are available plated or as a buffet.

CHEF DESIGNED PACKAGES



CHEF DESIGNED EMERALD PACKAGE

Package Includes Choice Of Two Tray-Passed Hors D'oeuvres,
One Entrée Selection Below, One Salad, and Dinner Rolls With Butter
Includes Choice of Chocolate Strawberries or Italian Coconut Macarons
35 Guests Minimum

ENTREE SELECTIONS

BAKED CHICKEN BREAST PICATTA

Chardonnay Risotto, Kale-Mushroom Ragout, Lemon Caper Cream

HERB DE PROVENCE ROAST CHICKEN BREAST

Green Bean, Roast Potato, Lemon Jus

PAN ROASTED BARRAMUNDI

Crispy Cauliflower, Garlic Orzo, Tomato-Olive Relish

BAKED SALMON FILET

Crispy Parmesan Polenta, Ratatouille, Tomato-Tarragon Butter

GRAM MASALA DUSTED SALMON

Eggplant, Zucchini, Tomato, Cinnamon Couscous, Preserved Lemon Butter

CHIANTI BRAISED SHORT RIBS

Crushed Olive Oil Potatoes, Mirepoix Garnish

ORECCHIETTE PASTA

Chicken Breast, Crimini Mushrooms, Green Peas, Parmesan Cream

ENTREE UPGRADE REPLACEMENTS

Upcharge Per Person

SLOW ROASTED TRI-TIP STEAK

Creamed Spinach, Roast Potato, Mushroom Ragu

GRILLED HANGER STEAK

Wild Arugula, Blistered Tomato, Fingerling Potato, Chimichurri Butter

Our chef designed entrees have been created with specific flavor profiles in mind.
Limited modifications may be accommodated. Chef designed menus are only available plated.

CHEF DESIGNED SAPPHIRE PACKAGE

Package Includes Choice Of Three Tray-Passed Hors D'oeuvres,
Two Entrée Selections Below, One Salad, and Dinner Rolls With Butter
Includes Choice of Chocolate Strawberries or Italian Coconut Macaroons
35 Guests Minimum

ENTREE SELECTIONS

BAKED CHICKEN BREAST PICATTA

Chardonnay Risotto, Kale-Mushroom Ragout, Lemon Caper Cream

BAKED CHICKEN BREAST

Wild Mushroom Ravioli, Braised Spinach, Porcini Cream

HERB DE PROVENCE ROAST CHICKEN BREAST

Green Bean, Roast Potato, Lemon Jus

PAN ROASTED BARRAMUNDI

Crispy Cauliflower, Garlic Orzo, Tomato-Olive Relish

BAKED SALMON FILET

Crispy Parmesan Polenta, Ratatouille, Tomato-Tarragon Butter

GRAM MASALA DUSTED SALMON

Eggplant, Zucchini, Tomato, Cinnamon Couscous, Preserved Lemon Butter

HONEY-SOY GLAZED SALMON

Confetti Fried Rice, Bok Choy, Ginger-Sake Butter

CHIANTI BRAISED SHORT RIBS

Crushed Olive Oil Potatoes, Mirepoix Garnish

ORECCHIETTE PASTA

Chicken Breast, Crimini Mushrooms, Green Peas, Parmesan Cream

ENTREE UPGRADE REPLACEMENTS

Upcharge At Market Price Per Person

8 OZ CERTIFIED ANGUS BEEF NEW YORK STRIP

Haricot Vert, Parisian Mashed Potato, Marchant de Vin

Our chef designed entrees have been created with specific flavor profiles in mind.
Limited modifications may be accommodated. Chef designed menus are only available plated.

CHEF DESIGNED DIAMOND PACKAGE

Package Includes Choice Of Four Tray-Passed Hors D'oeuvres,
Two Entrée Selections Below, One Salad, and Dinner Rolls With Butter
Includes Choice of Chocolate Strawberries or Italian Coconut Macaroons
35 Guests Minimum

ENTREE SELECTIONS

PAN SEARED CHICKEN BREAST & JUMBO SHRIMP

Garlic Mashed Potato, Sauteed Wild Greens, Pesto Jus

HERB CRUSTED SALMON FILET

Shrimp Risotto, Broccoli Rabe, Tomato Basil Cream

OVEN ROASTED CHILEAN SEABASS

Artichoke Risotto, Squash Medley, Chardonnay Herb Butter

ENTREE UPGRADE REPLACEMENTS

Upcharge Per Person

GRILLED BEEF TENDERLOIN

Celery Root Potato Puree, Green Beans, Peppercorn Sauce

KALBI MARINATED BEEF TENDERLOIN

Wasabi Mashed Potato, Mixed Asian Greens, Ginger Jus

GRILLED MARINATED JUMBO SHRIMP

Can be Added to any Meal

BUTTER POACHED MAINE LOBSTER TAIL

Vadouvan Carrot Puree, Puffed, Basmati Rice, Cilantro-Citrus Relish
+ Upcharge At Market Price

Our chef designed entrees have been created with specific flavor profiles in mind.
Limited modifications may be accommodated. Chef designed menus are only available plated.

THEMED BUFFETS



EL MERCADITO BUFFET

Includes Choice Of Two Tray-Passed Hors D'oeuvres, Two Entrées, Two Salads, Two Sides
Housemade Tortilla Chips, Pico De Gallo, Salsa Roja, Sour Cream, and Warm Flour & Corn Tortillas
Choice of Chocolate Strawberries or Italian Coconut Macaroons
30 Guests Minimum

TRAY PASSED HORS D'OEUVRES

ANCHO CHICKEN SKEWER Salsa Roja, Crema	STREET SANDIA SKEWER Watermelon, Chili, Mint, Queso Fresco
MINI CHILI LIME SHRIMP TOSTADA Radish, Guacamole	WHITE FISH CIVICHE IN VERRINE Upcharge Per Person

SALAD SELECTIONS

SOUTHWEST CHOPPED Iceberg, Black Bean, Tomato, Roast Corn, Queso Fresco, Avocado-Tomatillo Dressing
BABY GEM BAJA CAESAR Grilled Corn, Cotija, Pumpkin Seed, Tortilla Strips, Cilantro-Lime Dressing
NOPALES SALAD Roast Cactus Paddle, Pickled Carrot, Tomato, Onion, Cotija, Cilantro, Leaf Lettuce, Jalapeno-Lime Dressing

ENTREE SELECTIONS

ACHIOTE ROAST CHICKEN BREAST Annatto Seed & Spices
GRILLED SALMON Tequila-Lime Glaze
BRAISED PORK CHILI VERDE Poblano Peppers, Tomatillo Broth
ROAST CHICKEN & CHEESE ENCHILADAS Guajillo Chili Sauce
ROAST CORN & MUSHROOM ENCHILADAS Zucchini, Cheese, Tomatillo Sauce

SIDE SELECTIONS

TOMATO RICE	STEWED PINTO OR BLACK BEANS
HOUSEMADE GUACAMOLE Upcharge Per Person	REFRIED PINTO OR BLACK BEANS
CILANTRO-LIME RICE	

PICNIC IN ITALY BUFFET

Includes Choice Of Two Tray-Passed Hors D'oeuvres, Two Entrées, Two Salads, Two Sides
Parmesan Cheese, Chili Flakes, and Garlic Bread
Choice of Chocolate Strawberries or Italian Coconut Macaroons
30 Guests Minimum

TRAY PASSED HORS D'OEUVRES

WILD MUSHROOM ARANCINI

Truffle Oil, Shaved Parmesan Cheese

FRESH MOZZARELLA

Olive Tapenade, Tomato, Basil, Baguette

PROSCIUTTO WRAPPED MELON

GRILLED ITALIAN SAUSAGE

Salsa Verde

SALAD SELECTIONS

CAPRESE SALAD

Fresh Mozzarella, Tomato, Basil,
Balsamic, Olive Oil

CLASSIC CAESAR

Romaine, Herbed Crouton,
Black Pepper-Parmesan Dressing

CHOP SALAD

Tomato, Olive, Red Onion, Garbanzo Bean, Pepperoncini, Herb Crouton, Parmesan,
Romaine, Creamy Herb Dressing

ENTREE SELECTIONS

CHICKEN PICATTA

Lemon-Caper

CHICKEN SALTIMBOCCA

Prosciutto, Sage

BRAISED BEEF

Tomato Ragu

PAN ROASTED BARRAMUNDI

Olives, Capers, Tomato

TRADITIONAL LASAGNA

Beef Bolognese or Vegetarian

FIVE CHEESE TORTELLINI

Squash Medley, Pesto Cream

SIDE SELECTIONS

HERB ROAST POTATOES

MIXED SEASONAL VEGETABLES

PARMESAN CHEESE RISOTTO

Olives, Capers, Tomato

CREAMY ROSEMARY POLENTA

TASTE OF ASIA BUFFET

Includes Choice Of Two Tray-Passed Hors D'oeuvres, Two Entrées, Two Salads, Two Sides
Soy Sauce and Hawaiian Rolls
Choice of Chocolate Strawberries or Italian Coconut Macaroons
30 Guests Minimum

TRAY PASSED HORS D'OEUVRES

VIETNAMESE AUTUM ROLL
Sprouts, Carrots, Lettuce, Cucumber,
Peanut Sauce

MALAYSIAN BLACK PEPPER SHRIMP
Garlic Chips

THAI CHICKEN SATAY
Cucumber-Peanut Sauce

ASIAN BEEF TACO
Green Onion, Jalapeno, Cilantro, Steam Bun,
Sriracaha-Ginger Mayo

SALAD SELECTIONS

MIXED GREEN
Cucumber, Carrot, Snow Peas,
Napa Cabbage, Orange Segment, Wonton,
Sesame-Ginger Dressing

SESAME COLD NOODLE
Carrot, Cabbage, Bell Pepper,
Green Onion, Cilantro,
Creamy Sesame Dressing

GREEN PAPAYA SALAD
Long Beans, Grape Tomato, Crushed Peanut, Fried Garlic, Thai Chili-Lime Vinaigrette

ENTREE SELECTIONS

JIDORI CHICKEN DRUMSTICK ADOBO
Hard Boiled Egg, Bay Leaf

GRILLED TERIYAKI CHICKEN THIGH
Green Onion

MISO GLAZED SALMON
Sesame Seed

GRILLED KALBI SHORT RIBS
Sesame Seeds, Green Onion

GREEN THAI PORK CURRY
Eggplant, Peas

**YELLOW THAI COCONUT
CHICKEN CURRY**
Cilantro

SIDE SELECTIONS

GARLIC GREEN BEANS

STEAMED JASMINE RICE

VEGETABLE FRIED RICE

**STIR FRIED OR
STEAMED VEGETABLES**

MEDITERRANEAN BUFFET

Includes Choice Of Two Tray-Passed Hors D'oeuvres, Two Entrées, Two Salads, Two Sides
Housemade Hummus and Warm Pita Bread
Choice of Chocolate Strawberries or Italian Coconut Macaroons
30 Guests Minimum

TRAY PASSED HORS D'OEUVRES

ROAST ARTICHOKE HEARTS

Whipped Feta Cream, Lemon Zest

TURKISH CHICKEN SKEWER

Lemon Pomegranate Drizzle

FALAFEL

Lemon-Tahini

HERBED SPINACH &

FETA PHYLLO CUP

Tarragon

SALAD SELECTIONS

MIXED GREEN

Cucumber, Grape Tomato, Shaved Radish, Salted Walnut, Creamy Tarragon Dressing

AEGEAN

Cucumber, Tomato, Red Onion, Olives, Feta, Lemon-Oregano Dressing

BULGUR TABBOULEH

Parsley, Cucumber, Tomato, Toasted Cumin, Lemon-Olive Oil

ST. TOPEZ ENTREE SELECTIONS

PAPRIKA ROASTED CHICKEN

Olives, Pimentos

BEEF BOURGUIGNON

Mushroom, Onion

BAKED SALMON

Tomato- Tarragon Relish

SIDE SELECTIONS

RATATOUILLE

RICE PILAF

CASABLANCA ENTREE SELECTIONS

CHICKEN TAGINE

Green Olive, Preserved Lemon

MOROCCAN BEEF STEW

Carrot, Dry Apricot, Garbanzo Bean

CHRAIME FISH STEW

Bell Pepper, Paprika Tomato Broth

SIDE SELECTIONS

GRILLED VEGETABLES

Tomato, Eggplant, Zucchini,
Onion, Bell Pepper

TOASTED ALMOND COUSCOUS

SANTORINI ENTREE SELECTIONS

GRILLED CHICKEN SOUVLAKI

Lemon-Oregano

BRAISED BEEF STIFADO

Potato, Cinnamon, Bay Leaf

ROAST BARRAMUNDI

Fennel, Blistered Tomato, Olives

SIDE SELECTIONS

GRILLED VEGETABLES

Tomato, Eggplant, Zucchini,
Onion, Belle Pepper

LEMON-ROSEMARY POTATO

TASTE OF INDIA BUFFET

Includes Choice Of Two Tray-Passed Hors D'oeuvres, Two Entrées, Two Salads, Two Sides
Cilantro-Mint Chutney, Tamarind Chutney, Dried Fruit & Coconut Chutney, Cucumber Raita, and Naan
Choice of Chocolate Strawberries or Italian Coconut Macaroons
30 Guests Minimum

TRAY PASSED HORS D'OEUVRES

POTATO PAKORA

Garlic Yogurt

POTATO & PEA SAMOSA

CHICKEN TIKKA MASALA KEBAB

Cilantro-Mint Chutney

SALAD SELECTIONS

GARDEN VEGETABLE

Cucumber, Tomato, Radish, Red Onion,
Mint, Chaat Masala Vinaigrette

ROAST CAULIFLOWER & POTATO

Green Peas, Red Onion, Cilantro,
Curry-Mustard Seed Dressing

CHOP SALAD

Lentil, Garbanzo Bean, Cucumber, Tomato, Carrot, Mint, Lemon-Yogurt Dressing

ENTREE SELECTIONS

TANDOORI CHICKEN KEBAB

Roast Onion

SAAG PANNER

Spinach

VEGETABLE KORMA

Cashew Cream

BUTTERED CHICKEN

Tomato Cream

SPICY PRAWN MASALA

Crispy Okra

SIDE SELECTIONS

ROAST VEGETABLES

Tomato, Eggplant, Zucchini, Onion, Bell Pepper

BUTTERED BASMATI RICE

CUMIN SCENTED BASMATI RICE

HORS D'OEUVRES



HORS D'OEUVRES

Mixture of Selections From All Three Categories.

*Cocktail Events may incur additional service fees based on selections and guest count.

GARDEN

BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter

VERRINE OF CRUDITE

Toasted Cumin Hummus

BURRATA

Olive Tapenade, Tomato, Basil, Baguette

HERBED SPINACH & FETA PHYLLO CUP

Tarragon

MINI HERBED GOAT CHEESE TART

Roasted Tomato, Pesto Drizzle

SPANAKOPITA

Tatziki

STREET SANDIA SKEWER

Watermelon, Chili, Mint, Queso Fresco

WILD MUSHROOM ARANCINI

Truffle Oil, Shaved Parmesan

BAKED BABY ARTICHOKE HEARTS

Preserved Lemon Aioli

FALAFEL

Lemon-Tahini

VIETNAMESE AUTUMN ROLL

Sprouts, Carrots, Lettuce, Cucumber,
Peanut Sauce

CAPRESE SKEWER

Grape Tomato, Basil, Arugula-Pesto,
Balsamic Drizzle

LAND

PROSCUITTO WRAPPED MELON

Sage Brown Butter

ANCHO CHICKEN SKEWERS

Salsa Roja, Crema

ASIAN BEEF TACOS

Green Onion, Jalapeno, Cilantro, Steam Bun,
Sriracha-Ginger Mayo

CHIMICHURRI BEEF SKEWERS

Lemon Parsley

TANDOORI CHICKEN SKEWERS

Cucumber Raita

CHICKEN TIKKA MASALA KEBAB

Cilantro-Mint Chutney

SAPPHIRE KOBE BEEF SLIDERS

Havarti, Caramelized Onion, Dijonnaise,
Hawaiian Roll

RUSSIAN LAMB CHOP SHASHLIK

Garlic Yogurt
Upcharge Per Person

ANCHO CHICKEN TACOS

Cabbage Slaw, Cotija, Salsa

HAWAIIAN CHICKEN KATSU SLIDERS

Ginger Soy Aioli

SINGAPORE FRIED PORK NOODLES "TO-GO"

Cabbage, Carrot, Green Onion
Upcharge Per Person

CAROLINA BBQ PULLED PORK SLIDERS

Cabbage Slaw, Soft Rolls

HORS D'OEUVRES

Mixture of Selections From All Three Categories.

*Cocktail Events may incur additional service fees based on selections and guest count.

SEA

ALBACORE TUNA LOLIPOP

Shiso Leaf, Jalapeño Puree

SPANISH GARLIC PRAWNS

Paprika Lemon Butter

MALAYSIAN BLACK PEPPER SHRIMP

Fried Garlic

MIXED SEAFOOD CEVICHE

Avocado, Mini Tostada

SMOKED SALMON POTATO CAKES

Lemon-Chive Creme Fraiche

BLACKENED FISH TACO

Cabbage, Lime

MINI CHILI LIME SHRIMP TOSTADA

Radish, Guacamole

SEARED HAMACHI

Cucumber-Yuzu, Avocado Nori Puree

SHRIMP GHALIEH MAHI

Herb, Tamarind

TUNISIAN CRAB WARKA

Lemon-Harassa Aioli

Upcharge Per Person

MARYLAND STYLE CRAB CAKE

Old Bay Tartar Sauce, Lettuce Cup

Upcharge Per Person

MINI NEW ENGLAND LOBSTER ROLL

Taragon, Chives

Upcharge Per Person

SALADS



SALADS

CLASSIC GARDEN

Mixed Greens, Cherry Tomato, Cucumber, Carrot, Roast Corn, Beet
Choice of Buttermilk Ranch, Balsamic Vinaigrette, Citronade

TRADITIONAL CAESAR

Romaine, Herbed Crouton, Black Pepper-Parmesan Dressing

GREEK

Romaine, Tomato, Cucumber, Red Onion, Feta, Kalamata Olives, Lemon-Oregano Dressing

ROASTED BEET

Watercress, Endive, Ricotta Salata, Pumpkin Seed, Red Wine Vinaigrette

GARDEN VEGETABLE

Frisee, Spinach, Yellow Wax Bean, Watermelon Radish, Crispy Quinoa, Herb-Yogurt Dressing

BURRATA CHEESE

Wild Arugula, Heirloom Tomato, Basil, Vinegar, Olive Oil
Upcharge Per Person

RED WINE POACHED PEAR

Frisee, Salted Walnut, Point Reyes Blue Cheese, Banyuls Vinaigrette

CITRUS MEDLEY

Belgium Red Endive, Shaved Fennel, Hearts Of Palm, Mint, Herb-Citronade Dressing

ITALIAN CHOP SALAD

Iceberg, Radicchio, Tomato, Cucumber, Red Onion, Garbanzo Bean, Olive, Pepperoncini,
Parmesan, Herb Crouton, Creamy Italian Dressing

ROCKET & HEIRLOOM TOMATO

Sweet Onion, Avocado, Manchego Cheese, Citronade Dressing

APPLE & POMEGRANATE

Frisee, Kale, Goat Cheese, Toasted Almond, Honey Sherry Vinaigrette

BABY SPINACH

Toasted Almond, Apple, Roast Carrot, Sunflower Seed, Red Wine Vinaigrette

GREEN GODDESS

Romaine, Hard Boiled Egg, Cherry Tomato, Radish, Garbanzo Bean, Cucumber, Avocado, Tarragon Dressing
Upcharge Per Person

LAGUNA BEACH KALE

Roast Corn, Sweet Potato, Quinoa, Dried Cranberry, Toasted Pecan, Citronade Dressing

BOSTON LETTUCE

Vine Ripened Tomato, Sweet Onion, Avocado, Candied Pecan, Creamy Tarragon Dressing

APPLE ENDIVE

Watercress, Frisee, Candied Pecan, Honey-Sherry Dressing

ACCOMPANIMENTS



ACCOMPANIMENTS

VEGETABLES

ASPARAGUS*	GREEN BEANS RATATOUILLE
BABY CARROT	ROAST CAULIFLOWER
BRAISED FENNEL	ROAST SEASONAL
BRAISED GREENS	VEGETABLES ROOT
BROCCOLI RABE*	VEGETABLE MEDLEY
CHARRED BRUSSELS SPROUTS	TRI COLOR BABY CARROT
CREAMED CORN	YELLOW WAX BEANS
GARLIC SPINACH*	ZUCCHINI & YELLOW SQUASH

*Available for Plated Menus Only

STARCHES

BUTTERED BASMATI RICE	PARISIAN MASHED POTATO
CHARDONNAY RISOTTO	POMMES ANNA
CREAMY MASHED POTATO	POTATO DAUPHINOISE
DRIED FRUIT COUS COUS	POTATO PAVE
HERB & DUCK FAT CRISPY POTATO	RICE PILAF
HERB SPAETZLE	ROAST BABY POTATO
MUSHROOM RISOTTO	STEAMED JASMINE RICE

STATIONS



STATIONS

Some stations may require additional staffing and equipment.
This is not included in station price.

FLATBREAD STATION

Interactive Chef Required

CHOICE OF TWO

BBQ CHICKEN

Sausage, Pepperoni, Ham, Basil,
Tomato, Mozzarella

THREE MEAT

Sausage, Pepperoni, Ham, Basil,
Tomato, Mozzarella

WHITE

Roasted Garlic, Arugula,
Parmesan Cheese

SMOKED SALMON

Chives, Red Onion, Caper,
Lemon Creme Fraiche

MARGARITA

Basil, Tomato, Mozzarella

ROAST VEGETABLE TIKKA MASALA

Cilantro, Paneer, Cucumber Raita

SALAD STATION

INCLUDES

ROMAINE
WATERCRESS
SPINACH
ARUGULA
TOMATO
CUCUMBER
CARROT
GRILLED PORTOBELLO

HEARTS OF PALM
ROASTED CAULIFLOWER
BROCCOLI
GRILLED CORN
ROAST BEET
HERBED CROUTONS
SUNFLOWER SEED
CANDIED PECAN

GRATED PARMESAN
BLUE CHEESE
GOAT CHEESE
CAESAR DRESSING
RED WINE VINAIGRETTE
BUTTERMILK RANCH

PASTA STATION

Iterative Chef Required

Includes Parmesan, Chili Flakes, Extra Virgin Olive Oil, Chopped Basil Leaves, Melted Butter

CHOICE OF TWO

PENNE
FARFALLE
RIGATONI
TORTELLINI

CHOICE OF TWO

GRILLED CHICKEN
BREAST
ITALIAN SAUSAGE
ROASTED VEGETABLES
GARLIC SHRIMP
Upcharge Per Person

CHOICE OF TWO

BEEF BOLOGNESE
PARMESAN ALFREDO
TOMATO FONDUE
PESTO CREAM

STATIONS

Some stations may require additional staffing and equipment.
This is not included in station price.

SIGNATURE GRILL STATION

Interactive Chef Required

CHOICE OF THREE

TURKISH LAMB KEBOB

Lavash, Sumac Yogurt

CHICKEN SOUVLAKI

Tzatziki

CHICKEN YAKITORI

Green Onion, Yuzu BBQ Sauce

INDONESIAN PORK SATAY

Peanut Sauce

MISO EGGPLANT

Toasted Sesame

YEMMANI BEEF KEBOB

Spicy Zhug Sauce

PREMIUM GRILL STATION

Interactive Chef Required

CHOICE OF THREE

INDIAN TANDOORI SHRIMP

Stone Fruit Chutney

RUSSIAN LAMB CHOP SHASHLIK

Garlic Yogurt

VEGETABLE KEBOB

Lemon Olive Oil

SALMON YAKITORI

Green Onion, Eggplant

SPANISH GARLIC PRAWNS

Paprika- Lemon Butter

SWORDFISH KUSHIYAKI

Soy, Green Onion

SLIDER STATION

CHOICE OF THREE

CLASSIC AMERICAN

Cheddar, Caramelized Onion,
Dijonnaise

SAPPHIRE VEGGIE

Lentil, Mushroom,
Mozzarella, Soft Roll

SHREDDED BBQ PORK

Fried Onion, Hawaiian Role

LAMB

Goat Cheese, Pomegranate Onion
Marmalade, Brioche

HAWAIIAN

Teriyaki Chicken,
Grilled Pineapple, Coleslaw,
Hawaiian Roll

GRILLED PORTOBELLO

Blue Cheese, Balsamic,
Onion, Parker House Roll

PLATTERS



PLATTERS

MIXED SEASONAL FRUIT

Selection Varies Per Season

SMALL | SERVES 10

LARGE | SERVES 15

ASSORTED MUFFINS

Wild Blueberry, Banana Walnut, Apple Pecan, Lemon Poppy Seed, Rocky Road

MINI MUFFINS

LARGE MUFFINS

ASSORTED PASTRIES

Butter Croissant, Pain Au Chocolate, Cinnamon Roll, Almond Bear Claw, Blueberry, Lemon

MINI PASTRIES

LARGE PASTRIES

CHEESE PLATTER

Variety of Soft & Hard Cheeses | Blue, Sheep, Goat, Cow

Includes Variety of Jams, Preserves, Honey, Almonds, Dried Fruit, Gourmet Crackers

SMALL | SERVES 10

LARGE | SERVES 15

DELUXE CHARCUTERIE & CHEESE PLATTER

Variety of Soft & Hard Cheeses | Blue, Sheep, Goat, Cow

Includes Jamon Serrano, Prosciutto di Parma, Assortment of Housemade Salami,

Variety of Jams, Preserves, Honey, Almonds, Dried Fruit, Gourmet Crackers

SERVES 20

MEDITERRANEAN PITA PLATTER

Tzatziki, Charred Eggplant & Garlic Dip,
Roast Beet & Walnut Dip, Housemade Pita Chips

SERVES 10

PLATTERS

FARMHOUSE CRUDITE PLATTER

Variety of Carrot, Celery, Jicama, Peppers
Includes Buttermilk Ranch and Garlic Hummus

SMALL | SERVES 10

LARGE | SERVES 15

THE WORKS CRUDITE PLATTER

Variety of Carrot, Celery, Jicama, Peppers, Endive, Cauliflower, Tomato, Cucumber
Includes Buttermilk Ranch, Cumin Hummus, and French Onion Dip

SMALL | SERVES 10

LARGE | SERVES 15

B A R



B A R

DELUXE BAR PACKAGE

Classic Cocktails, Wine, Beer and Soft Drinks
Titos, Sauza Silver Tequila, Bacardi Rum, Beefeater Gin,
Jack Daniels Whiskey, Johnnie Walker Red Scotch, Grand Marnier Brandy

FOUR HOUR DURATION
Per Person

PREMIUM BAR PACKAGE

Premium Cocktails, Wine, Beer and Soft Drinks
Kettle One Vodka, Patron Silver Tequila, Captain Morgan Spiced Rum, Bombay Sapphire Gin,
Johnnie Walker Black Scotch, Make'rs Mark 46 Whisky Bourbon, Grand Marnier Brandy

FOUR HOUR DURATION
Per Person

PLATINUM BAR PACKAGE

Premium Cocktails, Wine, Beer and Soft Drinks
Grey Goose Vodka, Casa Amigos Tequila, Mount Gay Rum, 209 Gin,
Woodford Reserve Kentucky Bourbon, Johnnie Walker Gold Scotch, Hennessy Cognac

FOUR HOUR DURATION
Per Person

BEER & WINE PACKAGE | TIER 1

Include Two White Wine Selections, Two Red Wine Selctions, Three Beer Selctions, and Soft Drinks

WHITE: Cupcake Prosecco, Robert Mondavi Chardonnay, Chateau St Michele Riesling,
Ferrari Fume Sauvignon Blanc, CK Mondavi Pinot Grigio

RED: Coppola Diamond Cabernet, Coppola Diamond Merlot, Robert Mondavi Pinot Noir

BEERS: Seltzers, Domestic, Import, Craft

FOUR HOUR DURATION
Per Person

B A R

BEER & WINE PACKAGE | TIER 2

Include Two White Wine Selections, Two Red Wine Selections, Three Beer Selections, and Soft Drinks

WHITE: Ruffino Prosecco, La Crema Chardonnay, Gerrard Bertrand Rosé,
Kim Crawford Sauvignon Blanc, Coppola Diamond Pinot Grigio

RED: Justin Cabernet, Sebastiani Merlot, Meomi Pinot Noir

BEERS: Seltzers, Domestic, Import, Craft

FOUR HOUR DURATION

Per Person

BEER & WINE PACKAGE | TIER 3

Include Two White Wine Selections, Two Red Wine Selections, Three Beer Selections, and Soft Drinks

WHITE: Mumm Napa Prosecco, Sanoma Curter Chardonnay, Chateau D'esclans Rosé,
Cloudy Bat Sauvignon Blanc, Santa Margherita Pinot Grigio

RED: Ferrari Carano Cabernet, Ferrari Carano Merlot, Tolosa Pinot Noir

BEERS: Seltzers, Domestic, Import, Craft

FOUR HOUR DURATION

Per Person

SIGNATURE COCKTAILS

Please inquire options and pricing with your sales manager.

NON-ALCOHOLIC BAR PACKAGE

Assorted Soft Drinks and Sparkling Waters

FOUR HOUR DURATION

Per Person

B A R

WINE BY THE BOTTLE

SPARKLING WINE / CHAMPAGNE

Cupcake Prosecco, Italy
Ruffino Prosecco, Italy
Chandon Brut, California
Mumm Napa Brut, Napa Valley
Moet & Chandon Brut, Imperial, France
Veuve Clicquot Brut, France

CHARDONNAY

Robert Mondavi Private Selection, California
Sonoma Cutrer, Sonoma Coast
Meomi, California
La Crema, Sonoma Coast
Ferrari Carano, Sonoma
Jordan, Sonoma
Patz & Hall, Sonoma Coast
CakeBread Cellars, Napa Valley
Far Niente, Napa

SAUVIGNON BLANC

Ferrari Fume, Sonoma
Kim Crawford, New Zealand
Cloudy Bay, New Zealand
CakeBread Cellars, Napa Valley
Kenzo Estate, Napa Valley

PINOT GRIGIO

Coppola Diamond, California
Santa Margherita, Italy
Livio Felluga, Italy

RIESLING/ROSE

Chateau Ste Michele, Columbia Valley
Gerrard Bertrand Rose, France
Chateau D'esclans Rose, France
Moet & Chandon Brut Rose, Imperial, France
Veuve Clicquot Brut Rose, France

B A R

CABERNET

Coppola Diamond, California
Justin, Paso Robles.....
Ferrari Carano, Sonoma
Jordan 2017, Alexandra Valley
Steven Kent, California.....
Daou, Paso Robles
Silver Oak, Alexander Valley.....
CakeBread Cellars, Napa Valley.....
Silver Oak, Napa Valley

MERLOT

Coppola Diamond, California
Sebastiani, Sonoma Valley
Ferrari Carano, Sonoma
Emmolo, Napa Valley
CakeBread Cellars, Napa Valley.....

PINOT NOIR

Meomi, California
Tolosa, Enda Valley.....
Hess Panthera, Sonoma.....
Patz & Hall, Sonoma Coast
Belle Glos, Santa Maria Valley
CakeBread, Napa Valley