



SPECIAL OCCASIONS & EVENTS MENU

All menus are priced per person. Minimums required for some menus.
There will be an additional charge (per person) for events with less than 100 guests.

Rentals packages are available upon request.
Please inquire with one of our sales coordinators for an estimate.

Tastings are available for events with 75 or more guests.



(714) 990-3315

HEALTHY BREAKFAST

Includes Fresh Orange Juice

Oatmeal...\$7

Raisins or Cranberries
Includes Fresh fruit, Whole Wheat Bagels,
Low-Fat Cottage Cheese

Low-Fat Yogurt...\$7

Granola Topping, Fresh Fruit,
Hard-Boiled Eggs

BREAKFAST CLASSICS

Executive Continental Breakfast.....\$9.95

Fresh Fruit Platter, Orange Juice, Assorted Danishes &
Muffins or Bagels & Cream Cheese

Full American Breakfast.....\$14.95

Cheddar Cheese Scrambled Eggs, Bacon, Sausage,
Potatoes, Assorted Pastries, Orange Juice
& Fresh Fruit Platter

Belgian Waffles.....\$11.95

Maple Syrup, Scrambled Eggs, Bacon or Sausage

French Toast.....\$11.95

Thick Texas Toast Dipped in Vanilla Egg Custard,
Cinnamon, Maple Syrup, Scrambled Eggs,
Bacon or Sausage

Egg Strata Casserole.....\$11.25

Includes Orange Juice & Fresh Fruit Platter
Choose from:

- Ham & Cheese
- Spinach, Mushroom & Mozzarella
- Sausage, Bacon & Cheddar Cheese

Quiche\$13.95

Includes Orange Juice & Fresh Fruit Platter
Choose from:

- Bacon, Broccoli, Onion, Swiss & Cheddar
- Ham, Mushroom, Green Onion, Swiss & Goat Cheese

Breakfast Enchiladas....\$11.95

Corn Tortillas, Eggs, Sausage or Bacon, Enchilada
Sauce & Cheese, Potatoes

MOUTHWATERING SCRAMBLERS.....\$11.75

All Scramblers Include Orange Juice, Fresh Fruit Platter, Tortillas or Muffins.

South of the Border

Eggs, Sausage, Potatoes, Roasted Poblano Peppers,
Cheddar Cheese, Salsa, Sour Cream

Classic Scrambler

Eggs, Bacon, Diced Ham, Mushrooms, Tomatoes & Cheddar Cheese

Vegetable Delight Scrambler

Eggs, Spinach, Potatoes, Grilled Vegetables & Jack Cheese

Savory Scramble

Eggs, Mushrooms, Fresh Leeks, Diced Tomatoes & Goat Cheese
Includes Fresh Croissants.

Light Scramble

Egg Whites, Turkey Sausage, Low-Fat Cottage Cheese

Eggless Scramble *Vegan

Fresh Avocados, Tomatoes, Black Beans, Sautéed Zucchini,
Turmeric Seasoned Tofu



MADE TO ORDER STATIONS

On-Site Chef Required

Buttermilk Pancake Bar.....\$12.95

Maple Syrup, Fresh Berries, Chocolate Chips, Whipped Cream, Powdered Sugar & Butter
Includes Orange Juice, Scrambled Eggs & Fresh Fruit Platter

Omelette Bar.....\$18.95

Bacon, Ham, Sausage, Mushrooms, Peppers, Tomatoes, Onions, Spinach, Cheddar Cheese & Fresh Salsa
Includes Orange Juice, Breakfast Potatoes, Assorted Pastries & Fresh Fruit Platter

Fresh Smoothie Bar.....\$7.00

Bananas, Strawberries, Blueberries, Mango, Spinach & Yogurt
Choice of Orange Juice or Pineapple Juice Base

Oatmeal Bar.....\$9.95

Fresh Bananas & Cinnamon Apples, Oatmeal, Granola, Roasted Almonds, Raisins, Brown Sugar, Milk
Includes Orange Juice, Assorted Pastries, Individual Yogurts & Fresh Fruit Platter

GRAB N' GO

All Grab n' Go's Include Orange Juice & Fresh Fruit Platter

Breakfast Sandwiches.....\$10.95

Scrambled Eggs, Cheddar Cheese, Bacon or Sausage
on Croissant or Ciabatta Bread

Breakfast Burritos.....\$10.95

Scrambled Eggs, Cheddar Cheese, Bacon, Sausage or Grilled Vegetables

Lox & Bagel Platter.....\$13.50

Smoked Salmon & Bagels, Cream Cheese, Butter, Red Onions, Tomatoes, Capers

BREAKFAST BEVERAGES

House Blend Coffee....\$30 per gallon

Regular & Decaffeinated

Starbucks French Roast Coffee....\$35 per gallon

Regular & Decaffeinated

Cranberry Juice....\$3.00 per person

Orange Juice....\$3.00 per person

Apple Juice....\$3.00 per person

À LA CARTE

Bacon.....\$2.50

Ham.....\$3.50

Sausage.....\$2.50

Turkey Sausage.....\$2.25

Hard-Boiled Eggs.....\$1.75

Bagels & Cream Cheese.....\$19.95 per dozen

Oatmeal & Cinnamon\$4.95

Greek Yogurt Parfait.....\$4.95 per person

Includes Granola & Seasonal Berries



SALADS

Choice of One:

Field of Greens Salad

Walnuts, Crumbled Feta Cheese, Raspberry Vinaigrette

Spicy Pear Salad

Candied Pecans, Shaved Gouda, Poppy Seed Dressing

Kale Salad

Sliced Apples, Dried Cranberries, Pecans, Goat Cheese
Apple Cider Vinaigrette

Fatoush Salad

Pumpkin Seeds, Fried Pita Strips, Meyer Lemon Vinaigrette

Spinach Salad

Pecans, Crumbled Bleu Cheese, Bermuda Onions
Creamy Balsamic Vinaigrette

Traditional Caesar Salad

Shaved Parmesan, Garlic Croutons, Caesar Dressing

Mixed Green Salad

Cucumber, Tomatoes, Carrots, Italian or Buttermilk Ranch Dressing

Greek Salad

Bermuda Onions, Kalamata Olives, Crumbled Feta Cheese
Balsamic Vinaigrette

Caprese Salad.....add \$2.00

Fresh Basil, Tomatoes, Buffalo Mozzarella & Balsamic Reduction

Arugula Salad

Walnuts, Sweet Beets, Crumbled Feta Cheese, Sherry Vinaigrette

Asian Chopped Salad

Mandarin Oranges, Sliced Scallions, Carrots, Crispy Wontons
Sesame Dressing

SIDES

Choice of Two:

Couscous

Rice Pilaf

Wild Rice

Jasmine Rice

Macadamia Rice

Parsley Baby Potatoes

Roasted Red Potatoes

Garlic Mashed Potatoes

Penne Pasta

Tomato Cream Sauce or Pesto Sauce

Vegetable Medley

Asparagus & Roasted Red Peppers

Green Beans & Caramelized Onions

Speared Broccoli

Glazed Carrots

Balsamic Roasted Brussels Sprouts.....add \$1.00

Mushroom & Spinach Quinoa.....add \$1.95



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CHICKEN ENTRÉES

Chicken Piccata.....\$21.95
Mushrooms, Lemon Herb Sauce

Chicken Mango.....\$21.95
Mango Relish

Chipotle Chicken.....\$21.95
Creamy Chipotle Sauce

Moroccan Chicken.....\$23.95
Preserved Lemons, Olives

Chicken Marsala.....\$21.95
Mushrooms, Shallots, Marsala Wine Sauce

Chicken Florentine.....\$23.95
Spinach, Prosciutto, Gourmet Cheese, Lemon Herb Sauce

Apricot Chicken.....\$23.95
Cornbread Stuffing, Currants, Orange Ginger Sauce

Artichoke Chicken.....\$23.95
Artichokes, Mushrooms, Creamy Champagne Sauce

DUO ENTRÉE

For Sit Down with Chicken Entrée

Braised Tri-Tip.....add \$11.00
Sherry Wine Sauce

Braised Shorts Ribs.....add \$14.00
Beef Au Jus

Filet Mignon.....add \$20.00
Port Wine Reduction

Prime Rib.....add \$20.00
Horseradish, Beef Au Jus

Salmon Piccata.....add \$14.00
Mushrooms, Lemon Herb Sauce

Mahi Mahi.....add \$15.00
Mango Relish or Basil Cream Sauce

BEEF ENTRÉES

Braised Tri-Tip.....\$22.95
Sherry Wine Sauce

Braised Short Ribs.....\$25.95
Beef Au Jus

Angus Flat Iron Steak.....\$24.92
Red Wine Demi-Glaze

Filet Mignon.....\$39.95
Port Wine Reduction

New York Steak Strip.....\$32.95
Garlic Butter Sauce

Prime Rib.....\$38.00
Horseradish, Beef Au Jus

Crushed Peppercorn Beef
Tenderloin.....\$38.00
Beefsteak Tomato, Goat Cheese, Fried Onion, Balsamic Glaze

Braised Lamb Shanks.....\$28.95

FISH ENTRÉES

Salmon Piccata.....\$23.95
Mushrooms, Lemon Herb Sauce

Panko Crusted Salmon.....\$24.95
Orange Ginger Sauce

Tilapia.....\$21.95
Lobster Sauce

Mahi Mahi.....\$24.95
Mango Relish or Basil Cream Sauce

Sea Bass.....Market Price
White Wine Sauce

VEGETARIAN & VEGAN

All Entrées.....\$21.95



GRAND BUFFET I

Field of Greens Salad

Walnuts, Crumbled Feta Cheese, Raspberry Vinaigrette

Tri-Tip

Sherry Wine Sauce

Chicken Picatta

Lemon Herb Sauce

Roasted Red Potatoes

Vegetable Medley

Rolls & Butter

\$30.95

MEDITERRANEAN

Greek or Fattoush Salad

Beef & Chicken Kabobs

Tomato-Braised Green Beans

Basmati Rice

Hummus

Pita Bread

\$24.95

ASIAN FUSION

Asian Chopped Salad

Mandarin Oranges, Sliced Scallions, Carrots, Crispy Wontons
Sesame Dressing

Salmon & Orange Ginger Sauce

Korean Short Ribs

Asian Vegetables

Jasmine Rice

Rolls & Butter

\$30.95

GRAND BUFFET II

Field of Greens Salad

Walnuts, Crumbled Feta Cheese, Raspberry Vinaigrette

Tri-Tip

Sherry Wine Sauce

Salmon Picatta

Lemon Herb Sauce

Roasted Red Potatoes

Vegetable Medley

Rolls & Butter

\$32.95

SPANISH

Spinach Salad

Pecans, Crumbled Bleu Cheese, Bermuda Onions,
Creamy Balsamic Vinaigrette

Beef or Chicken Empanadas

Traditional Paella

Prosciutto-Wrapped Asparagus

Chorizo-Stuffed Mushrooms

Rolls & Butter

\$26.95

MOROCCAN

An Array of Moroccan Salads: Eggplant, Carrot, Cucumber

Moroccan Chicken Tagine

Preserved Lemons & Olives

Braised Lamb Shanks

Bastilla

Couscous

Moroccan Bread

\$41.95



MEXICAN

Caesar Salad
Chicken & Beef Fajitas
Poblano Cheese Enchiladas
Rice & Beans
Flour Tortillas
Chips & Salsa
Fresh Guacamole
Cheddar Cheese
Sour Cream

Chile Rellenos.....\$3.00 per person

\$22.95

ITALIAN I

Antipasto Salad
Chicken Parmesan Penne
Tomato Cream Sauce
Vegetable Medley
Rolls & Butter

\$21.95

ITALIAN II

Caesar Salad
Lasagna
Penne
Tomato Cream Sauce or Pesto Sauce
Sausage & Peppers
Vegetable Medley
Rolls & Butter

\$23.95

TACO BAR

Caesar Salad
Chicken, Carne Asada or Carnitas
Rice & Beans
Flour Tortillas
Chips & Salsa
Fresh Guacamole
Cheddar Cheese
Sour Cream
Onions
Cilantro
Limes

\$18.95

JAMAICAN

Caribbean Salad
Mandarin Oranges, Avocado, Lemon Vinaigrette
Jerk Chicken
Black Beans
White Rice
Plantains
Rolls & Butter

\$21.95



A LITTLE SOUTHERN

Spinach Salad

Pecans, Crumbled Bleu Cheese, Bermuda Onions
Creamy Balsamic Vinaigrette

Fried Chicken & Waffles

Macaroni & Cheese

Mashed Potatoes

Green Beans

Almonds, Caramelized Onions

Biscuits & Butter

\$25.95

A LITTLE COUNTRY

Mixed Green Salad

Bacon Bits, Tomatoes, Cucumbers, Carrots
Buttermilk Ranch Dressing

Pork Loin & Apple Chutney

Mashed Potatoes

Green Beans & Caramelized Onion

Cornbread & Butter

\$21.95

HAWAIIAN

Asian Chopped Salad

Mandarin Oranges, Sliced Scallions, Carrots, Crispy Wontons
Sesame Dressing

Chicken Teriyaki

Macadamia Rice

Macaroni or Potato Salad

Fresh Fruit

Kalua Pork.....add \$5 per person

Salmon Teriyaki.....add \$9 per person

Shrimp Brochettes.....add \$9 per person

\$21.95

VEGAN & VEGETARIAN OPTIONS

Stuffed Eggplant.....\$21.95

Grilled Vegetables

Stuffed Portabella Mushrooms.....\$21.95

Quinoa, Grilled Vegetables, Spinach

Herb Stuffed Tomatoes.....\$21.95

Spinach, Goat Cheese, Bread Crumbs

Couscous.....\$21.95

Turnip, Rutabaga, Cipollini Onions, Chickpeas, Cabbage, Carrots

CARVING STATION

(Carver Required)

Baron of Beef.....\$12.95

Horseradish & Au Jus

Prime Rib.....\$16.95

Horseradish & Au Jus

Beef Tenderloin.....\$19.95

Pork Loin.....\$12.00

Whole Salmon.....\$15.00

Lemon & Capers

KIDS MEALS

Chicken Strips with Macaroni & Cheese

\$14.95 per person



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LATE NIGHT MUNCHIES

Street Tacos.....\$3.00 each

Choose two:

Beef, Chicken, or Carnitas
Includes Diced Onion, Cilantro
& Fresh Pico de Gallo

Sliders.....\$3.95 each

Grilled Onions, Brioche Bun

Mini Grilled Cheese.....\$3.00 each

Ham or Bacon

Macaroni & Cheese.....\$3.95 per person

Parmesan, Bread Crumbs

Chicken Strips.....\$3.00 each

Sesame Wings.....\$3.00 each

Chicken Quesadillas.....\$3.50 each

Corn Dogs.....\$3.00 each

Bacon-Wrapped Hot Dogs.....\$3.50 each

Nachos.....\$3.95 per person

Cookies & Milk.....\$3.50 per person



FOOD STATIONS

Small plate stations. Three stations minimum. Please inquire within.

Sushi Bar

Assorted Seafood & Vegetarian Sushi
Soy Sauce, Wasabi, Pickled Ginger

Slider Bar

Choose two:

- Angus Beef
- BBQ Pulled Pork
- Vegetarian
- Crab Cake
- Italian Meat Balls

Caramelized Onion, Mushrooms, Bleu Cheese
on Brioche Bun

Soup Bar

Choose two:

- Clam Chowder
- Lobster Bisque
- Split Pea
- Minestrone
- Tortilla Soup

Includes Rolls & Butter

Fisherman's Wharf

Lobster Cakes, Salmon Cakes
& Crab Cakes

Lemons, Capers,
Cocktail Sauce & Garlic Aioli

Viva Madrid

Traditional Paella: Rice, Chicken,
Chorizo, Andouille Sausage & Shrimp

Includes Artisan Bread

Salad Bar

Choose two:

- Caesar Salad
- Caprese Salad
- Spinach Salad
- Waldorf Salad
- Kale Salad
- Pear Salad



Kabob Station

Choose two:

Beef, Chicken, Lamb & Shrimp

Basmati Rice
Tzatziki Sauce
Pita

Raw Bar

Oysters, Snow Crab Claws, Shrimp,
Mussels, Clams & Ceviche

Seaweed Salad Garnish, Cocktail Sauce, Louisiana Hot Sauce,
Horseradish, Lemon Wedges & Oyster Crackers

Street Tacos

Choose two:

Carne Asada, Chicken, Carnitas,
or Potato

Short Ribs, Salsa, Queso, Cilantro, Onion, Sour Cream, Shredded Cheese, Tortilla Chips

Salsa, Sour Cream, Shredded Cheese, Onion,
Cilantro, Cabbage, Tortilla Chips

French Fry Bar

Made On-Site

Shredded Cheddar, Bacon, Onions,
Chili, Jalapeños, Mayo, Ketchup &
Mustard

Asian Station

Spring Rolls, Wontons,
Chicken & Beef Satay

Peanut Sauce, Teriyaki & Sweet Chili Sauce

Gourmet Chicken

Florentine

Prosciutto, Spinach & Fontina Cheese
Filling, Herbed Cream Sauce

Apricot

Apricot, Current & Corn Bread
Stuffing, Orange Ginger Sauce

Portofino

Grilled Artichokes, Mushrooms,
Tomatoes & Fresh Basil

Includes Rolls & Butter



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DESSERTS

FRESH BAKED GOODS

Two Dozen Minimum

Dessert Bars.....\$2.50

Lemon, Pecan Nut, Peach Cobbler, Apple or Raspberry Streusel

Cookies.....\$1.50

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar,
Fudge Nut Brownie, White Chocolate Macadamia

Brownies.....\$1.95

Double Chocolate, Fudge Nut, Peanut Butter,
Double Decadence, Salted Dulce De Leche

MACARONS... \$2.00

European Assortment

Raspberry, Chocolate, Pistachio, Sea Salt Caramel

Asian-Inspired Assortment

Green Tea, Black Sesame, Chai Tea Latte,
Pineapple Coconut

CUPCAKES

Mini Cupcake Assortment.....\$3.00 each

Double Chocolate, Red Velvet, Espresso,
Orange Chocolate & Vanilla Bean

Individual Cupcakes.....\$4.25 each

One Dozen Minimum

Double Chocolate

Red Velvet

Vanilla Bean

Orange Chocolate

Espresso

MINI PASTRIES...\$3.25

40 Minimum

Cream Puffs

Cream filled Pâte à Choux, Caramel, Chocolate or Nutella Ganache

Mini Pastry Pops Assortment

Fudge Nut, White Chocolate Pyramid Cheesecake, Chocolate Truffle,
Strawberry Champagne, S'mores

Mini Cup Dessert Assortment

Double Citrus Delight, Duo Chocolate Mousse, Four Berry
Cheesecake, Mango Pomegranate, Nutella Cappucino

Mini Elite Assortment

White Chocolate Passion, Chocolate Fantasy, White Chocolate
Espresso, New York Cheesecake, White Chocolate Raspberry

Mini French Assortment

Chocolate Ganache, Raspberry Chocolate Cone, White Chocolate
Cream Puff, White Chocolate Lemon Mousse, Opera

Mini Tart Assortment

Key Lime, Crème Brûlée, Chocolate Raspberry,
Macadamia Nut, Dark Chocolate

Mini Cupcake Assortment

Double Chocolate, Red Velvet, Espresso,
Orange Chocolate & Vanilla Bean

INDIVIDUAL DESSERTS...\$8.00

Triple Chocolate Mousse

White & Dark Chocolate Layers on Oreo Crust

Chocolate Molten Lava

Belgian Chocolate Liquor Filling

White Chocolate Cheesecake

White Chocolate Cream Cheese, Whipped Cream Frosting

Apple Caramel Cheesecake

Brown Sugar Apples, Cheesecake, Graham Cracker Crust

Dark Chocolate Fantasy

Decadent Dark Chocolate Cake & Filling
Iced with Semi-Sweet Chocolate

Additional Flavors Available