



CATERING MENU

Breakfast Buffet

CONTINENTAL

Assorted Pastries
Seasonal Fruit Tray
Yogurt Parfait
Coffee, Hot Chocolate, Juice
\$10 per person

PANCAKE

*Scrambled Eggs
Hash Brown Potatoes
*Bacon or Sausage
Buttermilk Pancakes
Coffee, Hot Chocolate, Juice
\$15 per person

FRENCH TOAST

*Scrambled Eggs
Hash Brown Potatoes
*Bacon or Sausage
French Toast
Coffee, Hot Chocolate, Juice
\$15 per person

BISCUITS & GRAVY

*Scrambled Eggs
Hash Brown Potatoes
*Bacon or Sausage
French Toast
Coffee, Hot Chocolate, Juice
\$15 per person

PRICES DO NOT INCLUDE TAX AND 18% GRATUITY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER BUFFET

20 Person Minimum

STARTERS

Fresh dinner rolls with butter

Choice of salad: Caesar, seasonal, or house salad

SIDES

Choose Two:

Steamed Vegetable Medley, Seasonal Vegetable, Rice Blend, Roasted Red Potatoes, Au-Gratin Potatoes, Garlic Mashed Potatoes

ENTRÉE OPTIONS

Carved Meats: Prime Rib (\$3 extra per person), Maple Glazed Ham

Beef: Top Sirloin (add Crab Oscar for \$3 per person), Santa Maria Tri-Tip

Pork: Tuscany Pork Loin w/ sundried tomato basil beurre blanc

Poultry: Airline Chicken w/ smoked apple beurre blanc, Chicken Marsala, or Turkey w/ southern style dressing

Seafood: Baked Cod w/ creamy red onion and bacon topping, Grilled Pacific Salmon w/ citrus butter

Pasta: Pasta Primavera, Alfredo Fettuccini

DESSERT

New York Cheesecake, Crème Brulee, Seasonal Dessert

Add \$3 per person

PRICING

Buffet Style: \$25 for 1 entrée choice or \$28 for 2 entrée choices

Plated: \$26 for 1 entrée choice or \$29 for 2 entrée choices

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LUNCH BUFFET

Pricing is per person-Minimum of 20 people

SOUP & SALAD

Rolls: \$1

Soup Buffet (3 kinds of soup): \$3

House Salad: \$3 Seasonal Salad: \$5

ASIAN

Chicken or Beef Skewers:\$6 Shrimp:\$7

Vegetable Stir Fry:\$5 w/ Meat:\$7

White Rice:\$1 Fried Rice:\$3 Mixed Rice:\$2

Egg Rolls:\$3

DELI

Sandwiches or Pinwheels-Turkey, Roast
Beef, BLT, Club, or Tuna Salad:\$8

Potato Salad:\$3

Pasta Salad:\$3

OFF THE GRIDDLE

Grill Cheese Sandwiches:\$3

Beef Sliders:\$5

Quesadilla:\$3

TACO BAR

Choice of meat, chips & salsa, sour cream, hot sauces, guacamole, salsa Verde,
lettuce, cheese, onions, cilantro, and Pico de Gallo

Steak, Chicken, Fish, Bean:\$12 Shrimp: add \$3

Choice of corn or flour tortillas

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HOT APPETIZERS

each appetizer will feed approximately 25-30 people

SKEWER PAN

Teriyaki Chicken or Beef:\$85

Coconut Prawns:\$115

Vegetables:\$65

Beef & Veggie Kabob w/ Cajun aioli:\$90

BRUSCHETTA TRAY

Smoked Salmon:\$85

Medium Rare Steak:\$90

Seared Ahi Tuna:\$125

Tomato Basil and Mozzarella w/
Balsamic Glaze:\$65

PASTRY BITES

Brie & Fig Chutney:\$75

Spinach Artichoke:\$75

Rock Crab:\$95

Lox & Cream Cheese:\$85

MEAT BALLS

Swedish Style:\$75

Stout Steak Sauce:\$80

Smokey BBQ:\$75

Thai Sweet Chili:\$70

CRAB STUFFED MUSHROOMS:\$95

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COLD APPETIZERS

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PRAWN COCKTAIL

Tiger Prawns:\$110

Wild Patagonian Prawns:\$130

CALI SUSHI ROLLS:\$75

FRUIT TRAY:\$75

CHEESE TRAY:\$90

CHARCUTERIE TRAY:\$100

VEGETABLE PLATTER:\$60

PINWHEEL TRAY:\$70

LETTUCE CUPS

Ahi Poke:\$95

Shrimp Ceviche:\$90

Turkey or Beef Bahn Mi:\$75

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PLATED LUNCH

Add warm rolls:\$1 Add soup or salad:\$3

CHICKEN DISHES

Marsala

Airline w/ smoked apple beurre blanc

Roasted w/ citrus beurre blanc

\$13 per person

Served with seasonal vegetable and
potato choice

BEEF DISHES

6 oz. Top Sirloin:\$16

10 oz. Top Sirloin:\$20

Add Oscar Topping:\$3

Served with seasonal vegetable and
potato choice

FRESH CATCH

7 oz. Grilled Salmon w/ citrus
butter:\$17

10 oz. Baked Cod w/ creamy red onion
bacon topping:\$15

Served with seasonal vegetable and
potato choice

PASTA

Fettuccini Pasta with Marinara or
Alfredo:\$12

Add Chicken:\$2

Add Shrimp:\$4

SALADS

Caesar:\$12 Add Chicken:\$2

Seasonal Salad:\$13

Steak Salad:\$18

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BRUNCH BUFFET

Pricing is per person

QUICHE

Margarita-Sun dried tomatoes, fresh basil, mozzarella, eggs, crust

Northwest-smoked salmon, spinach, mushrooms, eggs, and a dill cream topping

Chorizo-Spanish chorizo, roasted bell peppers, onions, pine nuts, eggs and romesco sauce

Denver-ham, bell peppers, onions, cheddar cheese, eggs

\$6

BAGEL STATION

3 different topping options

\$3.5

Add gravlax

\$2

FLATBREADS

Lox-salmon gravlax, red onions, capers, dill, and cream cheese

Salami & Eggs-salami, red onions, sunny eggs, red chili flakes

\$6

DANISH PASTRIES

Choose from Savory or Sweet

\$3

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