

Crowne Plaza Cabana Banquet Menu

CONTINENTAL BREAKFAST SELECTION

Minimum guaranteed count of 30 guests for all buffet options. Labor fee of \$500.00 will be applied for groups of less than 30 guests. Prices are per guest.
All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

THE CABANA

Assortment of Bagels, Bread and pastries
Platter of Locally Sourced and Seasonal Fruit and Berries
Premium Jams, House Made Whipped Butter and Cream Cheese
Fresh Squeezed Grapefruit, Orange and Pineapple Juice
Freshly Brewed Regular and Decaf Coffee
Selection of Signature Teas
Still & Sparkling Water

40

GRAB N' GO SELECTIONS

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CONTINENTAL

Fresh Squeezed Orange Juice
Granola Bar
Freshly Baked Croissant
Stratus Greek Yogurt Parfait, Berries Honey and House-made Granola
Whole Seasonal Fruit

35

HEALTH NUT

House-made Green Juice
Chia Pudding, Coconut Milk, Blackberries, Honey
Cliff Bar
Whole Seasonal Fruit
Mountain Valley Spring Water

37

DELI BOX

*Please see page 13 for complete deli buffet options list
*Choice of any 2 Cold Sandwich Selections

Potato Salad
Protein Bar
Whole Seasonal Fruit
Mountain Valley Spring Water

44

BREAKFAST BUFFET SELECTIONS

Minimum guaranteed count of 30 Guests for all buffet options. Labor fee of \$500.00 will be applied for groups of less than 30 guests. Prices are per guest. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%. All Breakfast Buffet Selections are served with freshly squeezed orange juice, decaf and regular coffee and a premium selection of teas.

SILICON VALLEY | DF, GF

Glaum Ranch Scrambled Eggs, Hobbs' Heritage Bacon, Breakfast Sausage Confit Fingerling potatoes

50

PACIFIC HEIGHTS |

Glaum Ranch Scrambled Eggs, Breakfast Flatbread¹, Hobbs' Bacon, Breakfast Sausage, Roasted Marble Potatoes

50

FISHERMAN'S WHARF | GF

Dungeness Crab Scramble, Hobbs' Bacon, Breakfast Sausage, Crispy Yukon Gold Potatoes

55

PACIFIC BEACH | DF GF

Chilaquiles², Chorizo Scrambled Eggs, Hobbs' Bacon, Roasted Marble Potatoes

50

SANTA BARBARA

Glaum Ranch Scrambled Eggs, Grilled Tri Tip³, Buttermilk Pancakes, Crispy Yukon Gold Potatoes

50

¹ Prosciutto Cotto, Parmesan, Creme Fraiche

² Salsa Verde, Monterey Jack Cheese, Avocado, Crema

³ Mojo Verde, Roasted Sweet Peppers

STATIONS

Station additions are for Buffet and Continental Breakfast options only. Prices are per guest. Minimum guaranteed count of 30 guests for all buffet options. Labor fee of \$500.00 will be applied for groups of less than 30 guests. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%. Prices are per guest. All Plated Buffet Selections are served with freshly squeezed orange juice, decaf and regular coffee, and a premium selection of teas.

AVOCADO TOAST BAR VG, DF Pickled Shallots, Easter Radish, Pistachio Dukkah	15
LOX BAGEL BAR Capers, Pearl Onions, Whipped Cream Cheese	19
BUILD YOUR OWN PARFAIT BAR VG, GF	12
BREAKFAST BURRITO BAR VG Salsa Verde, Guacamole, Crema	14
STEEL CUT OATMEAL V, DF, GF Assorted Dried Fruit & Nut	10
CAVIAR BAR VG Buckwheat Blinis, Classic Accoutrement	MP
OMELET BAR Requires a Chef Attendant at \$250/ea for 2 hours	27

PLATED BREAKFAST SELECTIONS

Minimum guaranteed count of 30 guests for all buffet options. Labor fee of \$500.00 will be applied for groups of less than 30 guests. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%. Prices are per guest. All Plated Breakfast Selections are served with freshly squeezed orange juice, decaf and regular coffee, and a premium selection of teas.

SKYLINE Eggs Benedict, Country Gravy, Hobbs' Bacon, Biscuits	53
PIGEON POINT V, GF Seasonal Squash & Chevre Frittata, Crispy Potatoes	50
NASHUA VG, GF Creamy Polenta, Crispy Artichokes, Tomato Conserva	51
BERRYESSA DF, GF Lamb Shoulder Hash, Pasila Peppers, Glaum Ranch Eggs	52
SAND HILL DF, GF Prime New York, Glaum Ranch Eggs, Crispy Potatoes, Mojo Verde	55
BURGESS PARK DF, GF Grilled Beef Patty, Glaum Ranch Eggs, Steamed Rice	50
TRIESTE VG, DF, GF Glaum Ranch Eggs, Spicy Tomato Stew, Fresh Basil	50
LYON ST. VG Eggs Benedict Royale, Bearnaise	51

A LA CART BREAKFAST ADDITIONS AND BREAK SELECTIONS

All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

ASSORTED CROISSANTS Plain, Pan au Chocolat, Almond.....	45/dozen
ASSORTED MUFFINS.....	42/dozen
ASSORTED DANISHES.....	44/dozen
APPLE & CHERRY TURNOVERS.....	42/dozen
ASSORTED SCONES.....	42/dozen
SAVORY SCONES.....	42/dozen
COFFEE CAKE.....	40/dozen
STICKY BUNS.....	42/dozen
ASSORTED DONUTS.....	42/dozen
HOUSE-MADE COOKIES.....	40/dozen
ASSORTED BROWNIES.....	40/dozen
COOKIE BARS.....	40/dozen
ASSORTED BAGELS.....	41/dozen
GLUTEN FREE PASTRIES.....	45/dozen
ASSORTED PROTEIN BARS.....	58/dozen
SEASONAL WHOLE FRUIT.....	4/each
INDIVIDUAL STRAUS YOGURTS.....	6/each
ASSORTED CEREALS Low Fat Milk.....	6/each
PARFAIT Greek Yogurt, House-Made Granola.....	12/each
HARD BOILED EGGS.....	14/dozen

A LA CART BEVERAGE ADDITIONS

2 hours of service replenishment, priced on consumption. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

REGULAR AND DECAFFEINATED COFFEE | Dairy and Dairy Alternatives included.....120/Gallon

SELECTION OF PREMIUM TEAS | Dairy and Dairy Alternatives included.....110/Gallon

VALHRONA HOT CHOCOLATE | Dairy and Dairy Alternatives included.....115/Gallon

FRESHLY BREWED ICED TEA.....90/Gallon

MEYER LEMONADE.....98/Gallon

FRESHLY SQUEEZED JUICE | Orange, Grapefruit, Pineapple.....97/Gallon

ASSORTED SOFT DRINKS.....7/each

PREMIUM STILL AND MINERAL WATER.....9/each

SEASONAL FRUIT AND FLORAL SPA WATER STATION | 3 Gallons per Station.....60/each

LEMON CUCUMBER SPA WATER STATION | 3 Gallons per Station.....55/each

BREAKS

All breaks are designed for 30 minutes of service. Minimum Guaranteed count of 30 guests for all break options. Prices are per guest. All food and beverage changes are subject to a service charge of 24% and a tax of 9.125%. Labor fee of \$500.00 will be applied for groups less than 30 guests.

FARM STAND CRUDITE | V DF GF

Fresh Seasonal Produce sourced from local farms no more than 90 miles from the hotel, served with Ranch Dressing, Smoky Eggplant Dip, Hummus and Sumac Raita

31

MEDITERRANEAN DISPLAY | VG

Grilled Pita Bread, Radishes, Persian Cucumbers, Baby Carrots, Hummus, Smokey Eggplant Dip, Raita, Marinated Olives

35

SEASONAL FRUIT DISPLAY | V DF GF

Sliced Melon, Berries, and Seasonal Fruit; served with Local Honey and Togarashi

31

LETS GET JUICED | VG

Assorted Individual Juices, Assorted Cliff Bars, Whole Seasonal Fruit, Individual Cold Brew Coffee, Individual Straus Yogurts

37

TRAIL MIX BAR | GF

House-Made Granola, Toasted Coconut, Marcona Almonds, Dried Apricots, Dried Blueberries, Dried Strawberries, Crystalized Ginger, Wasabi Peas, M&Ms, Gummy Bears

27

CANDY BAR | GF

M&Ms, Gummy Bears, Peppermints, Skittles, Assorted Candy Bars, Red Vines, Assorted Jellybeans, Starburst

32

PLATED MENU

All plated lunch selections include freshly baked rolls, regular and decaffeinated coffee, iced tea and a selection of premium teas and water. Guests with allergies or dietary restrictions will be served chef's choice entrée. Minimum guaranteed count of 30 guests for all plated menu options. Labor fee of \$500.00 will be applied for groups of less than 30 guests. Prices are per guest. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

LUNCH PRICING

3 COURSE BUSINESS LUNCH

75 per guest Includes:

1 Cold Starter (preset)

2 Entrée Selections

1 Composed Dessert (preset)

3 COURSE

80 per guest Includes:

1 Starter (hot or cold)

3 Entrée Selections

1 Composed Dessert

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DINNER PRICING

3 COURSE BUSINESS DINNER

90 per guest Includes:

1 Cold Starter (preset)

2 Entrée Selections

1 Composed Dessert (preset)

3 COURSE

105 per guest

Includes:

1 Starter (hot or cold)

2 Entrée Selections

1 Composed Dessert

4 COURSE

125 per guest Includes:

1 Cold Starter

1 Warm Starter

3 Entrée Selections

1 Composed Desserts

5 COURSE TASTING MENU

275 per guest (maximum guest count of 50, must be booked 45 days in advance)

Work with Executive Chef Andrew Cohen to curate a once in a lifetime meal for you and your guests that includes:

1 Amuse Bouche (surprise from The Chef)

1 Seasonally Focused Starter (hot or cold)

1 Seasonally Focused Salad

1 Palate Cleanser

1 Seasonally Focused Entrée

1 Custom Dessert Experience for The Table

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COLD STARTERS

LITTLE GEM SALAD | VG | Sourdough Croutons, Parmesan Vinaigrette, Chives

FIELD GREENS | VG, GF | Pear, Candied Walnuts, Blue Cheese, Apple Cider Dressing

ANTIOXIDANT SALAD | VG, DF, GF | Spring Mix, Berries, Granola, Tahini Vinaigrette

GRAIN SALAD | VG, DF | Cous Cous, Arugula, Citrus Vinaigrette, Charred Broccolini

BUTTER LETTUCE SALAD | VG | Pomegranate Vinaigrette, Pecorino, Croutons

CHIOGGA BEET CARPACCIO | VG, GF | Chevre, Herb Salad, Rustic Lemon Vinaigrette

MELON GAZPACHO | Cantaloupe, Lobster, Crème Fraiche, Frisee | +6/guest

BURRATA | VG | Strawberry Gastrique, Pickled Mustard Seeds, Sourdough | +3/guest

WHIPPED BONE MARROW | Fennel & Radish Salad, Tarragon, Sourdough | +5/guest

HALIBUT CEVICHE | DF, GF | Coconut, Chili de Arbol, Cucumber, Lime

SEARED AHI TUNA | DF, GF | Nuoc Cham, Scallion, Daikon, Mint | +4/guest

PRAWN COCKTAIL | DF, GF | Yuzu Kosho, Organic Ketchup, Lemon

TUNA TARTARE | DF | Serrano, Apple, Marcona Almond, Sourdough | +6/guest

SALMON CRUDO | DF, GF | Mizuna, Cherry Tomato, Daikon, Miso Dressing | +5/guest

BEEF TARTARE | DF | Black Garlic Molasses, Pear, Shallot, Capers, Crostini | +4/guest

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WARM STARTERS

WILD MUSHROOM TART | VG | Black Truffle Mousse, Fromage Blanc, Arugula

CASSOULET | DF, GF | Lamb Merguez, Cannellini Beans, Seasonal Vegetables

WARM ARTICHOKE SALAD | V, DF, GF | Strawberry, Mizuna, Lemon Vinaigrette

BRAISED PORK BELLY | DF, GF | Forbidden Rice, Fresno Gremolata, Scallion

STUFFED BABY EGGPLANT | V, DF, GF | Apricot Caponata, Thai Basil, Olive Oil

TOMATO BISQUE | VG, DF | Garlic Confit, Tarragon, Sourdough Croutons

THAI COCONUT CURRY | DF, GF | Mary's Chicken, Ginger, Lemongrass

CRAB CAKE | Remoulade, Calabrian Chili, Arugula | +4/guest

POTATO LEEK SOUP | DF, GF | Dungeness Crab Salad, Tarragon Oil, Crispy Leek | +5/guest

CHICKEN POT PIE | Truffle, Seasonal Vegetables, Puff Pastry | +5/guest

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ENTREES

BUCATINI | Cacio e Pepe, Crab, Chive Blossom (Spring Only) | +4/guest

BUCATINI | Optionally V | Wild Boar Bolognese, Black Truffle (Winter Only) | +5/guest

ORECCHIETTE | Optionally V & OR DF | Arrabiata, Guanciale, Pecorino

ROASTED CAULIFLOWER | VG, GF | Sumac Raita, Pistachio Dukkah, Pomegranate Molasses

ROAST HALF CHICKEN | DF, GF | Barley, Preserved Lemon, Pickled Spring Onion

HALIBUT (7oz) | GF | Corn & Poblano Succotash, Strawberry Puree, Celery

HOKKAIDO DIVER SCALLOPS | GF | Piperade, Saffron Risotto, Olive Oil | +5/guest

PAN SEARED SALMON (7oz) | DF | Baby Fennel, Rainbow Carrot, Cous Cous

BISTRO FILET (8oz) | GF | Pommes Puree, Asparagus, Bearnaise

PRIME NY STRIP (12oz) | GF | French Fries, Asparagus, Au Poivre

PRIME RIBEYE (16oz) | GF, optionally DF | Crispy Potato, Baby Carrots, Zaahtar, Mojo Verde | +7/guest

THE BURGER (8oz) | DF | Ground Brisket Patty, Brioche Bun, LTOP, French Fries

KUROBUTA PORK CHOP (8oz) | GF | Parsnip Soubise, Crispy Cauliflower, Apple, Cabbage

LAMB CHOPS | DF, GF | Confit Potatoes, Broccolini, Mint Gremolata | +6/guest

VEAL MILANESE | DF | Cherry Tomato Salad, Seasonal Squash

ROAST PORK LOIN | GF | Farro, Golden Raisin, Pan Sauce

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DESSERTS

CHOCOLATE OPERA CAKE | VG | Cremieux, Ganache, Diplomat Cream

SEASONAL FRUIT TART | VG | Mascarpone, Shaved Dark Chocolate

SPANISH CHURROS | VG | Dulce de Leche

LEMON CAKE | VG | Macerated Berries, Chantilly

CHERRY CHOCOLATE DOME | VG | Cherry Jam, Raspberries | +4/guest

PASSION FRUIT DOME | VG | Caramelized Pineapple, Toasted Coconut | +4/guest

DARK CHOCOLATE MOUSSE | VG, GF | Candied Ginger, Cocoa Nibs

COCONUT RICE PUDDING | VG, DF, GF | Streusel, Blackberries, Honey

CHOCOLATE LAVA CAKE | VG | Macerated Berries, Chantilly | +3/guest

MATCHA CAKE | VG, GF | Thai Basil Chantilly, Chocolate Mousse | +2/guest

SEASONAL FRUIT PLATE | VG, DF, GF | Local Honey

NY CHEESECAKE | Apple Jam, Meyer Lemon

FAMILY STYLE DESSERTS

DESSERT BUFFET | Assorted Layered Cake Bites, Macarons, Mini Cheesecakes

DELI BUFFET (LUNCH ONLY)

All deli buffet selections include two salad selections, regular and decaffeinated coffee, iced tea and a selection of premium teas, water and family style desserts. Guests with allergies or dietary restrictions will be served chef's choice entrée. Minimum guaranteed count of 30 guests for all deli buffet options. Labor fee of \$500.00 will be applied for groups of less than 30 guests. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

PRICING

Choice of 2 Sandwiches	59
Choice of 3 Sandwiches	67

COLD SANDWICHES

CABANA CLUB | DF | Roast Turkey, Hobbs' Bacon, Butter Lettuce, Tomato, Pickled Red Onion, Dill Aioli, Ciabatta

CAPRESE | Buffalo Mozzarella, Tomato, Basil Aioli, Arugula, Lemon Vinaigrette, Focaccia

ROAST PORK SANDWICH | DF | Pork Loin, Romesco, Charred Broccoli Rabe, Arugula, Ciabatta

GRILLED CHICKEN WRAP | Romaine Lettuce, Croutons, Caesar Dressing, Parmesan, Wheat Wrap

ROAST VEGETABLE WRAP | VG, DF, GF | Spinach Wrap, Smoky Eggplant Spread, Sweet Peppers, Squash, Eggplant, Arugula, Spring Onion

THE GODFATHER | Hoagie Roll, Soppressata, Coppa, Finociona, Peppers, Shredded Lettuce, Tomato, Onion, Olive Oil, Balsamic

HOT SANDWICHES

CHICKEN | DF | House Made Kimchi, Gem Lettuce, Togarashi Aioli, Martin's Potato Roll

FRIED CHICKEN | Shredded Lettuce, Tomato, Pickled Red Onions, Pickle Chips, Hot Honey Aioli, Brioche Bun

CALI CUBANO | Pork Loin, Shredded Pork, Swiss Cheese, Dijonnaise, House Made Pickles, Ciabatta

LAMB WRAP | Watercress Gremolata, Arugula, Blistered Shishito Peppers, Sumac Raita, Pistachio Dukkah, Naan

BUILD YOUR OWN BUFFET

All buffet selections include freshly baked rolls, regular and decaffeinated coffee, iced tea and a selection of premium teas and water. Guests with allergies or dietary restrictions will be served chef's choice entrée. Minimum guaranteed count of 30 guests for all buffet options. Labor fee of \$500.00 will be applied for groups of less than 30 guests. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

PRICING

EXECUTIVE

Lunch 90 per guest / Dinner 105 per guest

Includes:

1 Salad

1 Hearty Salad

2 Mains

2 Sides

2 Desserts

PRESIDENTIAL

Lunch 95 per guest / Dinner 110 per guest

Includes:

1 Salad

1 Hearty Salad

3 Mains

2 Sides

2 Desserts

BUILD YOUR OWN BUFFET

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SALADS

LITTLE GEM | VG | Parmesan Vinaigrette, Sourdough Croutons, Chives

LACINATO KALE | V, DF, GF | Butternut Squash, Pomegranate Vinaigrette, Pistachio Crumble

CHICORIES | VG, GF | Kalamata Olives, Pecorino, Anchovy Vinaigrette, Cherry Tomatoes

ROMAINE | VG, GF | Black Beans, Sweet Peppers, Cotija, Guajillo Dressing

BUTTER LETTUCE | V, DF, GF | Breakfast Radish, Frisee, Dried Cranberries, Marcona Almonds

HEARTY SALADS

ORZO | VG, DF | Roasted Seasonal Vegetables, Basil Vinaigrette, Toasted Pine Nuts

POTATO SALAD | VG, GF | Hard Boiled Egg, Celery, Buttermilk Dressing

GLASS NOODLE | VG, DF | Roasted Squash, Bok Choy, Wild Mushrooms, Sesame Dressing

BARLEY | VG, DF | Grilled Spring Onion, Charred Broccolini, Sumac Dressing

ROASTED BEETS | VG, GF | Chevre, Mizuna, Poppy Seed, Hazelnut Vinaigrette

HEIRLOOM TOMATO | VG, GF | Burrata, Arugula, Lemon Vinaigrette (Summer Only)

BROCCOLI | V, DF, GF | Baby Kale, Toasted Almonds, Golden Raisins, Caper Vinaigrette

BUILD YOUR OWN BUFFET

All buffet selections include freshly baked rolls, regular and decaffeinated coffee, iced tea and a selection of premium teas and water. Guests with allergies or dietary restrictions will be served chef's choice entrée. Minimum guaranteed count of 30 guests for all buffet options. Labor fee of \$500.00 will be applied for groups of less than 30 guests. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

MAINS

PAN SEARED SALMON | DF, GF | Sautéed Kale, Dill Gremolata

ROASTED SALMON | GF | Lemon Caper Sauce

HERB CRUSTED SALMON | DF | Caramelized Shallots, Chimichurri

MISO COD | GF | Parsnip Soubise, Thai Basil

HALIBUT | DF, GF | Piquillo Pepper Puree, Grilled Corn

GRILLED TRI TIP | DF | Wild Mushrooms, Au Poivre

BEEF TENDERLOIN | DF, GF | Mojo Verde

GRILLED CHICKEN BREAST | DF, GF | Butternut Squash Caponata

BUTTERMILK POACHED CHICKEN BREAST | GF | Fine Herbs Cream Sauce

ROAST PORK LOIN | DF, GF | Romesco

ROAST PORK BELLY | DF, optionally GF | Scallion Gremolata, Fresno Peppers

VEGETARIAN MAINS

CAVATAPPI | VG | Tomatillo Marinara, Wild Mushrooms, Parmesan

RATATOUILLE | V, DF, GF | Roasted Seasonal Vegetables

CASARECCE | VG, DF | Broccolini, Sun Dried Tomato, Kalamata Olives

BUILD YOUR OWN BUFFET

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SIDES

POMMES PUREE | VG, GF | Garlic Confit, Chives

SAUTEED GREEN BEANS | V, DF, GF | Crispy Shallots

ROASTED MARBLE POTATOES | V, DF, GF | Tarragon

CRISPY YUKON POTATOES | V, DF, GF | Maldon

CHARRED BROCCOLINI | V, DF, GF | Golden Raisins, Capers

SEASONAL SQUASH | VG, GF | Chevre, Pomegranate Molasses

STEAMED JASMINE RICE | V, DF, GF

MAC N CHEESE | VG | Toasted Panko, Chives

BABY RAINBOW CARROTS | V, DF, GF | Zaahtar, Olive Oil

DESSERTS

DESSERT BUFFET | Assorted Layered Cake Bites, Macarons, Mini Cheesecakes

RECEPTION

PASSED APPETIZERS

Select any of the items below with a minimum order of 50 per selection. Limit of 4 selections. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

ALBONDIGAS DF Spanish Style Meatballs with Mojo Verde.....	9/Piece
SMOKIED EGGPLANT CROSTINI VG Caponata, Parmesan.....	9/Piece
SPANAKOPITA VG 	9/Piece
CRISPY FALAFEL VG, GF Sumac Raita.....	9/Piece
CHICKEN LIVER MOUSSE Rye Crostini, Pear Jam.....	9/Piece
GAZPACHO SHOOTER V, DF, GF Basil Oil.....	9/Piece
CHICKEN EMPANADA DF Chimichurri.....	9/Piece
BRUSCHETA VG, DF Crostini, Olive Oil.....	9/Piece
ARANCINI VG Parmesan Fonduta, Watercress.....	9/Piece
BRAISED PORK BELLY DF Sea Puff, Furikake, Fresno.....	9/Piece
MARINATED TOFU V, DF, optionally GF Thai Basil, Ginger, Pearl Onion.....	9/Piece
WILD MUSHROOM CROSTINI VG Duxelle, Truffle Honey, Chevre.....	10/Piece
BURRATTA CROSTINI VG Fig Jam, Arugula Pesto.....	10/Piece
CAPRESE SKEWER VG, GF Mozzarella, Basil Aioli, Cherry Tomato.....	10/Piece
COCONUT SHRIMP DF Spicy Chili Crunch, Scallion.....	10/Piece
CURRY CHICKEN CRISP DF Wonton Chip, Apple, Grape.....	10/Piece
TERIYAKI CHICKEN SKEWER DF, optionally GF Scallions, Sesame Seeds.....	10/Piece
PATE CROSTINI Pate de Campagne, Pickled Mustard Seeds.....	10/Piece

RECEPTION

PASSED APPETIZERS (CONT.)

Select any of the items below with a minimum order of 50 per selection. Limit of 4 selections. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

CRAB CAKES DF Confit Garlic Aioli.....	11/Piece
SMOKED SALMON MOUSSE Pita Chip, Crème Fraiche, Chive.....	11/Piece
SHAKING BEEF SKEWER DF, GF Pearl Onion, Cherry Tomato, Watercress Chimichurri.....	11/Piece
STEAMED MUSSEL DF, GF Piperade, Borage.....	11/Piece
OYSTER ON THE HALF SHELL DF, GF Cucumber Mignonette, Melon.....	11/Piece
KAMPACHI CRUDO DF Leche de Tigre, Masago.....	11/Piece
TUNA POKE DF, optionally GF Wakame Seaweed, Avocado Mousse.....	11/Piece
CHICKEN & WAFFLES Hot Honey.....	11/Piece
TUNA TARTARE DF, GF Puffed Rice Chip, Preserved Lemon, Saffron.....	12/Piece
DUCK RILLETTES DF, GF Endive, Cherry Jam.....	12/Piece
DUNGENESS CRAB AND SALAD TARTS Confit Garlic Aioli, Finger Lime.....	12/Piece
SCALLOP CEVICHE DF, GF Coconut, Arbol, Lime.....	12/Piece
BROILED OYSTER GF Whipped Bone Marrow, Chive.....	12/Piece

RECEPTION

DISPLAYS

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FARM STAND CRUDITE | V, DF, GF

Fresh Seasonal Produce sourced from Local Farms no farther than 90 miles from the hotel, served with Ranch Dressing

31

MEDITERRANEAN DISPLAY | VG

Grilled Pita Bread, Radishes, Persian Cucumbers, Baby Carrots, Hummus, Smokey Eggplant Dip, Raita, Marinated Olives

35

ROAST VEGETABLE DISPLAY | V, DF, GF

Rainbow Carrots seasoned with Zaahtar, Pearl Onions and Sweet Peppers, Broccolini, Spring Onions, Crispy Maitake Mushrooms. Served with Togarashi Honey, Furikake Aioli and Mojo Verde

25

SEASONAL FRUIT DISPLAY | V, GF, DF

Sliced Melon, Berries and Seasonal Fruits. Served with Local Honey and Togarashi

31

CHEESE & CHARCUTERIE

Chef's Selection of three local cheeses and three local cured meats or pate. Served with an assortment of breads, dijonaise, pickled mustard seeds, whipped butter and giardiniera pickles, fresh and dried fruit and nuts.

38

RAW BAR

Royal Miyagi and Atlantic Oysters served on the half shell, Chilled Prawns, Scallop 3Ceviche. Served with Kosho Cocktail, Lemon Wedges, Leche de Tigre and Tabasco Sauce. Served on a bed of crushed ice and decorated with fresh seaweed from Monterey Bay.

Requires a chef attendant at \$150 per 50 guests

Add Lobster Tails +12/Tail

62

TAPAS BAR

Patatas Bravas | Bottarga, Confit Garlic Aioli

Marinated Olives | Castelvetro, Citrus Peel, Charred Herbs

Spiced Marcona Almonds | Aleppo, Maldon

Roasted Sweet Peppers & Pearl Onions | Lemon, EVOO

Prawns & Chorizo | Crostini, Herb Salad

Grilled Octopus | Calabrian Peppers, Spring Onion

Spanish Flatbread | Manchego, Boquerones

78

RECEPTION

Minimum guaranteed count of 30 guests for all buffet options. Labor fee of \$500.00 will be applied for groups of less than 30 guests. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

CARVING STATIONS

All carving stations are served with freshly baked rolls. All carving stations require a Chef Attendant at \$150 per 50 guests. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

PRIME RIB

Served with Sauteed Wild Mushrooms, Broccolini, Fingerling Potatoes, Horseradish Aioli, Au Poivre and Bearnaise Sauces.

57

TRI TIP

Brown Sugar Rubbed and BBQ'd. Served with Charred Carrots, Corn on the Cob, Corn Bread, House-made BBQ Sauce and Hot Honey.

38

TURKEY BREAST

Herb and Garlic Brined. Served with Pommies Puree, Sauteed Haricots Vert, Cranberry Sauce and Gravy.

29

DESSERT STATIONS

Minimum guaranteed count of 30 guests for all buffet options. Labor fee of \$500.00 will be applied for groups of less than 30 guests. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

FLOAT BAR | requires an Attendant at \$150 per 50 guests

Assorted Soft Drinks from Dr Browns and Coca Cola, Assorted Gelato and Sorbet from Villa Dolce.

29

SUNDAE BAR | requires an Attendant at \$150/ea for 2 hours

Dark Chocolate, Vanilla Bean and Strawberry Gelato, M&Ms, Rainbow Sprinkles, Gummy Candies, Oreo Pieces.

33

PATISSERIE OVERLOAD

Assorted Mini Cake Bites, Petit Fours, Macarons, Chocolate Covered Fruit, Bon Bons, Mousse Cups, Freshly Baked Cookies+

58