

# banquet menus

## 2017



All prices are subject to a taxable service charge of 20% and 8% state tax.

# continental breakfast

## rise and shine

Blueberry muffins and butter croissants  
Fruit preserves and butter  
House brewed and decaffeinated coffees  
Variety of hot teas

\$14

## central coast morning

Blueberry and cranberry orange muffins  
Assorted Danish and butter croissants  
Fruit preserves and butter  
Seasonal fruit  
Orange, grapefruit and cranberry juices  
House brewed and decaffeinated coffees  
Variety of hot teas

\$18

# breakfast buffet

*Minimum of 10 people or a \$75 surcharge will apply.*

## central coast goodness

Blueberry muffins and butter croissants  
Fruit preserves and butter  
Scrambled eggs  
Smoked bacon strips and savory sausage links  
Choice of oven roasted garlic rosemary potatoes or hash browns  
Seasonal sliced fresh fruit  
Orange, grapefruit and cranberry juices  
House brewed and decaffeinated coffees  
Variety of hot teas

\$25 per person

# breakfast enhancements

*Pricing in conjunction with buffet meal.*

*Prices are per person unless otherwise noted.*

*Minimum of 10 people or a \$75 surcharge will apply.*

*\$75 Chef fee will apply for up to 2 hours. Each additional hour \$25.*

Oatmeal with brown sugar and cinnamon \$3  
Country style biscuits and sausage gravy \$4  
Mini bagels and cream cheese \$4  
Smoked salmon platter \$7  
English muffin or croissant breakfast sandwich with egg, Cheddar cheese and smoked bacon \$6  
Cinnamon swirls \$38 a dozen  
Whole fruit mixed variety of apples, bananas and oranges \$2 per person  
Individual yogurt \$3  
Brioche French toast with strawberry preserves \$6  
Pancakes with warm maple syrup \$5  
Omelet station \$8

# brunch

Minimum of 40 guests or a \$75 surcharge will apply.

Fruit compote  
French toast  
Scrambled eggs  
Savory pork sausage links and smoked bacon  
Artisanal cheese platter  
Seasonal sliced fresh fruit platter  
Vanilla yogurt with crunchy granola on the side  
Carving station choice of ham or tri-tip  
Farm greens with tomatoes, shaved vegetables, slivered almonds and Sherry Vinaigrette  
Pasta salad with grilled vegetables, basil pesto and toasted pine nuts  
New York Cheesecake with seasonal toppings  
Orange, grapefruit and cranberry juices  
House brewed and decaffeinated coffees  
Tropical iced tea  
Variety of hot teas

\$45

## express plated cold lunch

All plated lunches include coffee and iced tea.

Any of the below can be made as wraps.

(Up to 3 selections per group)

### california turkey club

Roasted turkey, smoked bacon, lettuce, tomato, herb mayo  
Served with kettle chips and fruit

\$14

### hamburger and fries

On a bun with lettuce, tomato, pickles

\$16

### ahi nicoise salad

Pepper crusted ahi tuna, potatoes, olives, tomatoes,  
green beans, hard-boiled egg and baby greens  
Served with Dijon Vinaigrette

\$17

### chicken caesar wrap

Roasted chicken, roasted red peppers, Parmesan cheese,  
romaine lettuce and creamy Caesar dressing  
Served with onion straws

\$15

### roasted vegetable wrap

Herb marinated vegetables, olives, mixed greens, roasted garlic hummus  
Served with pita chips and seasonal fruit

\$13

# lunch buffet

*Minimum 10 people or a \$75 surcharge will apply.*

## deli delight

Mixed greens with Balsamic Vinaigrette and Ranch dressing  
Cold penne pasta with arugula, prosciutto and lemon zest  
Select deli cuts: oven roasted turkey, honey ham, genoa salami, roast beef  
Pepper jack, Cheddar and Swiss cheese  
Kaiser rolls  
Mustard, mayo, lettuce, tomatoes, onion, pickles  
Kettle chips  
Assorted cookies and brownies  
Iced tea

**\$24**

## hot dog & burger buffet

Mixed greens with Balsamic Vinaigrette and Ranch dressing  
Cold penne pasta with pesto  
Served with all the fixings: Pepper jack, Cheddar and Swiss cheese  
Buns, mustard, mayo, relish, lettuce, tomato, onion, pickles  
French fries  
Assorted cookies and brownies  
Iced Tea

**\$26**

## build your own lunch

One entrée \$28 / Two entrées \$34

*Choice of one salad, entrée, vegetable, starch and dessert*

### salad

Spring mix greens, shaved carrot, tomato,  
radish with buttermilk herb dressing  
Caesar, parmesan, herb focaccia croutons  
Baby spinach, red onion, tomato, Goat cheese,  
dried cranberries, Balsamic Vinaigrette

### vegetable

Braised greens  
Grilled asparagus  
Roasted root vegetables  
Grilled broccolini with lemon ginger butter

### entrée

Grilled chicken breast  
Herb marinated tri-tip/ or sandwich  
Seasonal fish (market price)  
Vegetarian option upon request

### starch

Brown butter potatoes with  
caramelized onions  
Citrus herb pearl couscous  
Penne pasta with pesto  
Parmesan truffle fries

### dessert

Cookies  
Fudge brownies  
Cupcakes  
Lemon bars

## boxed lunch

*Minimum of 10 lunches or a \$75 surcharge will apply.*

Choice of one sandwich and one salad.  
All sandwiches may be ordered as a wrap.  
Each order includes a piece of seasonal fruit, chips,  
homemade cookie and a mini bottle of water.  
Limited to 3 sandwiches/2 salads per group.

\$22

## sandwiches

### california turkey club

Roasted turkey, smoked bacon, lettuce, tomato and herb mayo

### tuna salad

Whole wheat Ciabatta bread, mayo, lettuce, tomato and onion

### roast beef

Sliced roast beef on a Kaiser roll, Swiss cheese,  
horseradish, mayo, pickles and tomato

### veggie delight

Lettuce, tomato, cucumber, onion, sprouts and  
scallion cream cheese served in a pita pocket

## salads

Citrus coleslaw, penne pasta salad or potato salad

## all day meeting packages

*Minimum of 20 people or a \$75 surcharge will apply.*

### essential

#### “Rise and Shine”

Mid-morning coffee and water

Deli delight lunch buffet

Afternoon break:

Granola bars

Beverage refresh

\$44

### premier

#### “Central Coast Morning”

Mid-morning coffee and water

Mixed variety of whole fruit

Choice of: deli delight lunch buffet or one entrée lunch buffet or hot dog & burger buffet

Afternoon break: candy bars, power bars, & granola bars

\$54

# breaks

*Minimum of 10 people or \$75 surcharge will apply. All prices are per person..*

## “spa refresher”

Sliced fresh fruit  
Strawberry banana smoothie  
Mini bottled water

\$9

## “garden bliss”

Vegetable crudité with Ranch dip  
Pita crisps and roasted garlic hummus  
Mini bottled water

\$10

## “sweet & salty”

Assorted Cookies  
Brownies  
Pretzels/mixed nuts  
Mixed sodas  
Mini bottled water

\$12

## “fiesta”

Chips and salsa served with  
homemade guacamole and fresh black bean dip  
Assorted Jarritos or sodas

\$13

## “trail head”

Dried bananas  
Peanuts  
Almonds  
Chocolate drops  
Dried cranberries  
Raisins  
Mini bottled water

\$9

# a la carte

House brewed or decaffeinated coffees,  
variety of hot teas \$45 per gallon  
Bottled water \$3  
Mini bottled water \$1.50  
Sodas \$3  
Flaky croissants \$28 doz  
Assorted danishes \$32 doz  
Freshly baked brownies \$32 doz  
Homemade cookies \$32 doz  
Whole fruit \$2 each  
Seasonal fruit platter \$30 (serves 10-15)

# mini bites

*Priced per dozen*

## cold passed

Bacon wrapped dates \$36  
Tomato bruschetta \$42  
Shrimp with compressed watermelon and horseradish cream \$36  
Smoked salmon on a potato crisp with crème fraîche \$36  
Deviled eggs with fried capers \$36  
Candied bacon-wrapped grilled pineapple \$36  
White fish ceviche, creamy avocado and tortilla crisp \$42

## hot passed

Mini crab cakes with lemon aioli \$48  
Lamb lolly-pops with mint chimichurri \$38  
Parmesan herb arancini \$36  
Mozarella croquettes \$36  
Beef skewers with teriyaki sauce and scallions \$42

## sliders

Angus beef with Cheddar and garlic aioli \$56  
Pulled pork with fennel slaw \$56  
Meatball with fresh mozzarella \$56  
Short rib with caramelized onions \$56

# reception platters and stations

*Minimum of 20 people or a \$75 surcharge will apply.  
All prices per person.*

## cheese

Selection of Grana, semi-soft Blue, Brie, crumbled Goat cheeses,  
dried fruit, sesame biscuits, fruit compote, honey

Essential \$10 Premium \$14

## antipasti

Marinated herb zucchini squash and olives, blistered tomatoes,  
sautéed asparagus, hard salami, chorizo and Feta  
Served with baguettes

\$12

## flatbreads

Vegetarian, meat lovers, margarita  
(Serves 2 people)

\$14

# reception action stations

*\$75 Chef fee will apply for up to 2 hours. \$25 each additional hour.  
Minimum 20 people or a \$75 surcharge will apply. All prices per person.*

## carving station

Tri-tip with artisan rolls

\$18

Roasted prime rib with Au jus, horseradish cream and artisan rolls

\$22

Beef tenderloin, pepper-crusted, brown butter bordelaise and artisan rolls

\$25

# children's plates

*All meals include fries and a fruit cup.*

## choice of one entrée:

Spaghetti with garlic bread

Grilled cheese

Chicken strips

Cheeseburger

Cheese flatbread

\$15

# plated dinners

*Choose one salad, one vegetable, one starch and one dessert.  
Each meal includes bread, butter, coffee and iced tea.*

root wedge  
spinach salad  
root caesar  
  
harvest salad

**salads**  
Iceberg, bacon, tomato, red onion, creamy Bleu Cheese dressing  
Spinach, shaved red onion, candied walnuts, egg, bacon vinaigrette  
Crisp romaine, salad, Parmesan, garlic croutons, Caesar dressing,  
fried capers, white anchovy  
Frisée, apples, candied walnuts, grapes, apple cider vinaigrette

fish  
chicken  
steak  
short ribs  
pork  
vegetarian

**entrées**  
Pan seared Salmon \$40 or Halibut \$market price  
Oven roasted chicken breast \$40  
Grilled Wagyu Sirloin \$45 or Pepper-crusting petite filet \$56  
Braised beef short ribs \$45  
Honey-sage roasted Pork Loin \$40  
(Options available upon request)

greens  
root 246 vegetables  
broccolini  
rice  
couscous  
polenta  
mashed potatoes

**sides**  
Seasonal greens braised with garlic and chili  
Herb roasted root vegetables  
Grilled with lemon ginger butter  
Vegetable wild rice  
Citrus herb pearl couscous  
Creamy polenta, finished with olive oil and fresh herbs  
Choice of bacon, truffle, roasted garlic or plain

cheesecake  
crème brûlée  
cake

**desserts**  
New York Cheesecake with seasonal fruit  
Classic vanilla bean or chocolate custard  
Homemade chocolate cake

# buffet dinners

*\$50 per person. Choose two salads, two sides, two entrées and two desserts. Add a third entrée for \$58.  
Each meal includes bread and butter, coffee and iced tea.*

## salads

root wedge	Iceberg, bacon, tomato, red onion, creamy Bleu Cheese dressing
spinach salad	Spinach, shaved red onion, candied walnuts, egg, bacon vinaigrette
baby greens	Greens, cucumber, radish, shallot vinaigrette
harvest salad	Frisée, apples, candied walnuts, grapes, apple cider vinaigrette
root caesar	Crisp romaine, salad, parmesan, garlic croutons, caesar dressing, fried capers, white anchovy

## sides

greens	Seasonal greens braised with garlic and chili
asparagus	Grilled with extra virgin olive oil and sea salt
root 246 vegetables	Herb roasted root vegetables
broccolini	Grilled with lemon ginger butter
rice	Vegetable wild rice
couscous	Citrus herb pearl couscous
polenta	Creamy polenta, finished with olive oil and fresh herbs
mashed potatoes	Choice of bacon, truffle, roasted garlic or plain

## entrées

fish	Pan seared salmon
chicken	Oven roasted chicken breast
short ribs	Braised beef short ribs
pork	Honey-sage roasted Pork Loin
vegetarian	(Options available upon request)

## desserts

cheesecake	New York Cheesecake with seasonal fruit
crème brûlée	Classic vanilla bean or chocolate custard
cake	Homemade chocolate cake

# family style or buffet

*All prices per person. Minimum of 20 people or a \$75 surcharge will apply.*

## *italian style*

### salad

Caesar salad and Farmer's green

### entrées

Penne pasta-tomato sauce and ricotta cheese

Chicken marsala

### sides

Creamy polenta and green beans

### dessert

Tiramisu

\$45

## *mexican*

*Add an additional entree for \$10 per person.*

### soup

Tortilla soup with chicken, Pork posole or

Abondagus soup

### salad

Choice of: Caesar with croutons and shaved Parmesan,

Fruit salad with cucumbers or Tortilla salad with cheese

### entrées

Choice of Two: beef fajitas, chicken mole, carne asada,

pork carnitas or pork chile colorado

### sides

Choice of Two: potato salad, Mexican rice and beans or

warm macaroni with queso fresco

### dessert

Choice of One: Buñuelos with cinnamon dust or Flan

\$50

# family style or buffet

*All prices per person. Minimum of 20 people or a \$75 surcharge will apply.*

## *santa maria style*

*Add roasted chicken for \$10 per person*

### salad

Iceberg lettuce and shaved vegetables

Choose of two dressings: Ranch, Italian, Bleu Cheese, Balsamic

### entrées

Tri-tip served with ranch beans, salsa fresca,  
corn on the cob and garlic bread

### dessert

Peach cobbler (seasonal cobbler)

\$55

## *classic family style*

### salad

Harvest salad: frisée, shaved apples, candied walnuts and apple cider Vinaigrette

Root Wedge: baby iceberg, hardboiled eggs, shaved onions and Bleu Cheese

### entrées

Herb roasted NY Strip

Chicken Marbella

### sides

Baked potato

Grilled broccolini

### dessert

Chocolate cake

\$65

## *surf 'n' turf family style*

### salad

Harvest salad: frisée, shaved apples, candied walnuts, apple vinegar Vinaigrette

Spinach salad: shaved red onion, candied walnuts, egg, bacon, Vinaigrette

### entrées

Macadamia encrusted Halibut with mango-papaya relish served with an orange beurre blanc sauce

Beef tenderloin with bordelaise sauce

### sides

Coconut rice

Grilled asparagus

Roasted fingerling potatoes

### dessert

Crème brûlée

\$70

# cake selections

*Cake selections can be substituted for dessert for \$3 more per person.  
Wedding cakes and prices may vary. Please inquire about pricing.*

8" Round (Serves 10-12 people)

**\$75**

10" Round (Serves 14-16 people)

**\$100**

## triple chocolate cake

Devils food chocolate cake, chocolate mousse, dark chocolate ganache

## irish car bomb

Guinness chocolate cake, Jameson whiskey glaze, Bailey's Irish buttercream

## white rabbit

Spice cake with parsnips, cream cheese frosting

## banoffee

Banana cake, banana liqueur, milk chocolate, caramel, English butter toffee

## german chocolate

Chocolate cake with coconut pecan frosting

## red velvet

With cream cheese frosting

## pumpkin spice

With butterscotch frosting

## white chocolate

With raspberry buttercream

## coconut layered cake

With coconut pastry cream and coconut shavings

## chocolate cabernet

Soaked in a cabernet sugar reduction with chocolate ganache sauce

## 24 karat

Carrot cake with cream cheese frosting with flakes of gold

# hosted bar packages

*Bartender required for all bars.*

*\$150 bartender fee - 1 bartender per 75 guests.*

*\$150 charge per bartender.*

*All packages include sodas, juices and water. Hours must be consecutive.*

*Guests ages 5 - 20 will be charged half price.*

*Guarantee for all guests in attendance.*

## one hour

beer and wine only.....	\$20 per person
well bar.....	\$22 per person
call bar .....	\$25 per person
top shelf.....	\$32 per person

## two hours

beer and wine only.....	\$24 per person
well bar.....	\$25 per person
call bar .....	\$30 per person
top shelf.....	\$40 per person

## three hours

beer and wine only.....	\$28 per person
well bar.....	\$30 per person
call bar .....	\$35 per person
top shelf.....	\$48 per person

## four hours

beer and wine only.....	\$32 per person
well bar.....	\$34 per person
call bar .....	\$41 per person
top shelf.....	\$52 per person

# cash bar selections

*Cash bars are charged per drink. Bartender required for all bars. \$150 bartender fee - 1 bartender per 75 guests.  
\$150 charge per bartender.*

## *well*

\$8

Beefeater Gin, Pinnacle Vodka, Rancho Alegre Blanco Tequila,  
Benchmark Old No. 8 Whiskey, Cruzan Aged Rum, J&B Scotch

## *call*

\$10

Bombay Sapphire Gin, Absolut Vodka, Sauza Tequila,  
Pendleton Whiskey, Bacardi Silver Rum, Dewar's White Scotch

## *top shelf*

\$12

Nolet Gin, Grey Goose Vodka, Patron Reposado Tequila,  
Knob Creek Whiskey, Captain Morgan Rum, Johnnie Walker Black Scotch

## *domestic beer*

\$5

Coors Light, Bud Light, Budweiser, Miller Lite

## *imported beer*

\$6

Heineken, Firestone 805, Corona, Blue Moon, Stella Artois, Becks NA

## *house wine*

*by the glass*

white/rosé - \$9

red - \$12

*All alcoholic beverages on this list are subject to availability.  
Please ask about specific labels to ensure items are in stock. Special labels must be requested at least 6 weeks in advance.*



## audio/visual

A/V cart.....	\$10
16' by 16' dance floor .....	\$300
Easel.....	\$5
Extension cords .....	\$5
Flip chart with paper and pens .....	\$35
Microphone-wired.....	\$35
Microphone-wireless.....	\$35
Podium.....	\$10
Polycom phone with phone line.....	\$150
Power strip.....	\$5
80" Monitor .....	\$150
Outdoor heater .....	\$100
Sound system (2 speakers) with iPod connect .....	\$250

All prices are subject to a taxable 20% service charge and 8% state tax.