

Banquet Menu



BREAKFAST

THE BASICS

Minimum of 15 people on buffets

Croissants, muffins, seasonal fruit, Greek yogurt, locally baked bread, jam & butter

\$14 per person - plated | \$16 per person - buffet

Coffee/Juice - Additional Cost

HOT BREAKFAST

Minimum of 15 people on buffets

Croissants & muffins, local baked bread, jam & butter

Scrambled eggs, bacon or sausage

House potatoes, onion, piquillo peppers, fresh herbs

\$22 per person - plated | \$24 per person - buffet

ADD - ONS

Per person

Pork Sausage - \$5

Chicken Sausage - \$6

Bacon - \$5

Bagel & Cream Cheese - \$7

Oatmeal & Raisins - \$5

Sticky Buns - \$5

Buttermilk Biscuits - \$4

Sausage Gravy - \$3

Lucky Charms & Milk - \$4

Mimosas/Bloody Mary's - \$9

All prices are subject to a taxable service charge of 20% and a 7.75% sales tax

BREAKFAST – *continued*

LET'S HAVE SOME FUN

Minimum of 15 people on buffets

Buttermilk Pancakes

Choice of:

Banana, chocolate chip, blueberry, or plain
\$9 per person - plated | \$14 per person - buffet

Farmer's Market Frittata

Seasonal local vegetables
\$11 per person - plated | \$16 per person - buffet
Add tofu - \$2 | Add sausage - \$5

The Benedict

Hollandaise, smoked ham, poached egg, English muffin (*plated only*)
\$15 per person - plated - Florentine available
Add crab - \$5

Grilled Shrimp & Grits

Piquillo pepper & onion, bacon crumble
\$14 per person - plated | \$18 per person - buffet

8oz Chicken-Fried Sirloin Steak

Sausage gravy, biscuits
\$14 per person - plated | \$18 per person - buffet

12oz Pork Chop & Eggs

Apple cider brined heritage pork chop, scrambled eggs
\$15 per person - plated | \$19 per person - buffet

8oz Prime NY Manhattan Steak & Eggs

\$18 per person - plated | \$21 per person - buffet

Fried Chicken & Waffles

Organic chicken & cornmeal waffles
\$18 per person - plated | \$21 per person - buffet

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A'LA CARTE

Gluten-Free Bread and Muffins Available - \$2.50/ person

Fresh Fruit - \$9/person

Assorted Cookies- \$36/dozen

Assorted Pastries - \$36/dozen

Croissants - \$36/dozen

BEVERAGES

Iced Tea - \$32/gallon

Juice (orange, cranberry) - \$32/gallon

Lemonade - \$32/gallon

Coffee/Hot Tea - \$45/gallon

Sodas - \$3/each

BANQUET DESSERTS - \$6/person

S'more Tart

Graham cracker streusel, salted caramel sauce

Double-Fudge Cake

Butterscotch pudding

Fire-Roasted Apples

Brown butter crumble, vanilla gelato

Vanilla Cheesecake

White chocolate cream, raspberry sauce

Carrot Cake

Orange confit

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LUNCH

PLATED

Please choose from the following:

One salad, sandwich, cookie or brownie, tea or lemonade

\$24 per person | \$24 per person - boxed lunch

BUFFET

Please choose from the following:

Two salads, two sandwiches, cookie or brownie, ice tea or lemonade

\$28 per person | 15-person minimum

SALADS

Farmers Mix Green Salad

Heirloom carrots, radish, champagne vinaigrette

Caesar

Little gem lettuce, caesar dressing, parmesan, herbed crouton, Spanish anchovies

Springtime

Salanova farm green mix, fresh shelled English peas, marinated goat cheese,

Herb de Provence, white balsamic vinaigrette (+\$3)

Crunch

Frisee & endive greens, crispy apples, candied walnut, pickled shallot, buttermilk herb dressing (+\$3)

Power Greens

Baby kale and spinach, pickled red onion, strawberries, roasted pepitas, lemon vinaigrette (+\$3)

GRAINS & PASTA SALAD

Cous Cous

Israeli cous cous, apricot, raisin, pistachio, olive, garlic, parsley, olive oil, sea salt (+\$2)

Quinoa

Red organic quinoa, butternut squash, pecans, fresh herbs, sherry vinaigrette (+\$2)

Thai Noodle

Rice noodle, cucumber, pickled vegetable, peanuts, lime & cilantro dressing (+\$2)

Farfalle & Pea

Farfalle pasta, prosciutto, English peas, basil pesto, fresh parmesan (+\$4)

Spanish Orzo

Orzo pasta, marinated olives, piquillo peppers, manchego cheese, lemon, parsley, olive oil (+\$4)

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LUNCH – *continued*

SALAD PROTEIN ADDS

Tofu	+\$5
Roasted Cauliflower	+\$5
Grilled Organic Chicken Breast	+\$6
Grilled Wild Shrimp	+\$8
Wild-Caught Salmon	+\$10

SANDWICHES

Turkey Club

Sliced diestel turkey, crispy bacon, farmer lettuce, aioli, toasted sourdough

Roast Beef

Hot or cold roast beef, provolone, caramelized onions, horseradish aioli, French roll

Corque Ruben

Hot pastrami, swiss cheese, sauerkraut, thousand island dressing, toasted rye

Chicken Caesar

Grilled organic chicken breast, little gem lettuce, parmesan, caesar dressing, toasted sourdough

Banh Mi

Grilled organic chicken, Vietnamese pickled vegetables, cilantro, mint (add jalapeno), French roll (+\$3)

California Grinder

California cured meats & cheeses, pepperoncini, shredded lettuce, oil & vinegar, French roll (+\$3)

Nawlin's Po Boy

Old bay poached shrimp, shredded lettuce, lemon, house pickle, remoulade, French roll (+\$3)

Pulled Pork

Pulled pork braised in cola, smoked over oak, fresh cabbage slaw, bacon aioli, sesame bun (+\$3)

Central Coast Tri Tip

Smoked tri- tip, pico de gallo, garlicky aioli, French roll (+\$4)

Fried Chicken

Buttermilk fried organic chicken, shredded lettuce, house dill pickle, siracha aioli, sesame bun (+\$4)

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ENTRÉE A'LA CARTE

SALADS

Caesar	\$14
Crunch	\$14
Power Greens	\$16
Springtime	\$16

GRAINS & PASTA SALAD

Couscous	\$14
Quinoa	\$14
Spanish Orzo	\$14
Thai Noodle	\$14
Farfalle & Pea	\$16

SANDWICHES

Chicken Caesar	\$14
Corque Ruben	\$14
Roast Beef	\$14
Turkey Club	\$14
California Grinder	\$16
Banh Mi	\$16
Pulled Pork	\$16
Central Coast Tri-Tip	\$18
Fried Chicken	\$18
Nawlin's Po Boy	\$18

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DINNER

Minimum of 15 people on buffets.

One entrée / one salad / one starch / one veggie - \$35 - Plated | \$45 Buffet

Two entrée / one salad / one starch / one veggie - \$40 - Plated | \$50 Buffet

Three entrée / one salad / one starch / one veggie - \$45 - Plated | \$55 Buffet

Additional starch \$3 per person

Additional vegetable side \$4 per person

Additional salad \$4 per person

Bread & Butter \$4.50 per person

ENTRÉES

Smoked Organic Chicken Breast

Herb & local honey glaze

Roasted Organic Chicken Breast

Bone in, citrus & rosemary

Bone-In Heritage Pork Chop

Apple cider glaze

Baja Shrimp Skewers

Garlic confit, butter, herbs

Buttermilk Fried Organic Chicken

House dill pickle (+\$2)

Roasted Heritage Pork Loin

Bacon wrapped, herbs (+\$2)

Locally Brewed IPA Braised Beef Short Ribs (+\$2)

Smoked Tri Tip

Pico de Gallo (+\$3)

Local Seasonal Fish

Lemon, olive, fresh herb (+\$5)

Wild Salmon Filet

Oak grilled, lemon, alleppo pepper (+\$5)

Prime New York Steak Manhattan Cut 6oz

Prime cut grilled over oak (+\$6)

Slow-Roasted American Lamb Leg

Pinot noir, peppercorn (+\$7)

Grilled American Lamb rack

Herb crusted (+\$8)

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DINNER – *continued*

GREEN SALADS

Farmers mix green salad

Caesar salad

Springtime (+\$3)

Crunch (+\$3)

Power greens (+\$3)

STARCHES

Brown butter yukon gold mashed potatoes

Red organic quinoa

Israeli cous cous

Herb roasted fingerling potatoes

Stone-ground polenta

Whipped sweet potato

California wild rice pilaf

VEGETABLE SIDES

Fall/Winter

Sautéed winter greens, garlic & lemon

Brussels sprouts, tamari, sesame

Roasted heirloom winter squash

Green beans, sea salt, almonds

Grilled heirloom carrots

Roasted beets, wilted arugula

Spring

Roasted broccoli with aleppo pepper and lemon

Sautéed heirloom spinach, spring onion

Grilled whole spring onions, green garlic, olive oil

Roasted rainbow beets, arugula, herbs

Spring pea mélange, pea tendrils (+\$4)

Grilled wild asparagus (+\$4)

Grilled artichokes (+\$5)

Summer

Grilled summer corn

Summer succotash (corn, red peppers, fava bean)

Grilled watermelon, feta, mint

Sautéed heirloom spinach with green garlic

Grilled eggplant, olive oil, sea salt, fresh herbs

Ratatouille, grilled summer squash, sherry vinegar, olive oil

Heirloom tomato, basil, mozzarella (+ \$4)

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APPETIZERS

Prices shown per person. Per person pricing includes two pieces per appetizer.

Choice of three

\$15 - with meal | \$20 - reception only

Choice of five

\$20 - with meal | \$25 - reception only

Bacon Wrapped Date

Stuffed with Spanish chorizo, chipotle honey drizzle

Local White Fish Ceviche

Cucumber, serrano, tequila

Vietnamese Grilled Chicken Skewer

Cilantro, mint, lime

Compressed Summer Melon

Feta, mint (*summer only*)

White Bean Hummus

Crostini, olive tapenade, lemon, parsley

Smoked Cheddar & Crispy Apple Grilled Cheese

Local bread

Sticky Thai Chicken Wings

Ground peanuts, fresh mint

Filipino Beef Lumpia

Tamarind sweet and sour

Pulled Pork Sliders

Fresh cabbage coleslaw, bacon aioli, brioche bun

Fried Chicken Slider

Shredded lettuce, siracha aioli, pickle, brioche bun

Wagyu Beef Sliders

Tillamook cheddar, Thousand island, pickle, brioche bun (+\$2)

Smoked Local Whitefish

Crostini, crème fraiche, pickled shallot, dill, salmon caviar (+\$2)

Ahi Tuna Poke

Tamari, scallion, sesame, crispy rice cake, nori (+\$2)

Grilled Shrimp

Piquillo pepper, manchego cheese, crispy prociutto (+\$2)

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STATIONS TO KNOCK YOUR SOCKS OFF

CALIFORNIA BOARD

Four California made cheeses, three artisanal California made cured meats,
house pickles, nuts, grilled local bread
\$16 per person - with meal | \$20 per person - a'la carte

LOCAL'S BOARD

Local & seasonal vegetables, raw – roasted – pickled
White bean hummus, kale & yogurt dip, caramelized onion dip
\$14 per person - with meal | \$18 per person - a'la carte

GRAZING BOARD

Both the California and local's board with all accoutrements
\$20 per person - with meal | \$25 per person - a'la carte

GRAVLAX PLATTER

House cured with gin & juniper
Caper berries, pickled onion, crème fraiche, cream cheese, everything bagels, house crackers
\$16 per person - with meal | \$20 per person - a'la carte

OYSTERS ON ICE

Oysters on 1/2 shell
Traditional mignonette, Tito's organic vodka cocktail sauce,
Traditional ginger beer & St. Germaine mignonette, lemons
Served over crushed ice
\$4 per oyster (*minimum order - 12 dozen oysters*). We recommend 3 oysters per guest.

RAW BAR

Sustainable seafood displays over crushed ice
Local crab, old bay poached peel and eat shrimp, ahi poke, lobster salad, local seaweed
Lemon, traditional mignonette, Tito's vodka cocktail sauce
\$55 per person (*15-person minimum*)

NAWLIN'S CRAWFISH BOIL

Traditional Louisiana crawfish boil
Steamed corn, potatoes, served over newsprint with bibs (spicy or mild)
\$40 per person (*15-person minimum*)

CUBAN PIG ROAST

70 lb. whole pig, roasted in a cajachina box, Cuban rice and beans, fried plantains, white bread
\$50 per person (*one pig serves 35 people*) + chef fee \$150

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SNACK STATIONS

Based on two- hour service.

JUST A BITE

Chips, pretzels, house made trail mix, whole fruit

\$14 per person

SWEET & SALTY

Candy bars, Cracker jacks, buttery popcorn, salted caramel brownies, potato chips.

Served with fresh lemonade and cans of cola.

\$18 per person

TAKE ME OUT TO THE BALLGAME

Chicago style hotdogs, roasted shell on peanuts, hot pretzels with IPA mustard sauce.

Served with root beers and Capri-Suns

\$21 per person

THE HOSTESS BAR

Twinkies, ho-hos, snowballs, zingers, assorted hand pies

Served with ice cold milk cartons (nut milk available upon request)

\$16 per person

SPA DAY

Fresh fruit bowl, rice crackers, house made granola, yogurt, power green & acai smoothies.

Served with fresh cucumber water and coconut waters

\$18 per person

FIESTA DAY

Fresh tortilla chips, 3 salsas (pico de gallo, tomatillo & avocado, roasted chipotle),

Chili mango lollipops, fresh fruit with lime, churros, served with Mexican cokes

\$18 per person

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HOSTED BAR SELECTIONS

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

WELL - \$9

Beefeater Gin, Skyy Vodka, Sauza Tequila, Jim Beam, Cruzon Rum, J&B Scotch

CALL - \$11

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

TOP SHELF - \$13

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

DOMESTIC BEER - \$6

Coors Light, Bud Light, Budweiser, Miller Lite

PREMIUM IMPORTED BEER - \$7

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.

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HOSTED BAR PACKAGES

*\$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	\$22 per person
Well Bar	\$25 per person
Call Bar	\$28 per person
Top Shelf	\$35 per person

TWO HOURS

Beer and Wine Only	\$26 per person
Well Bar	\$28 per person
Call Bar	\$33 per person
Top Shelf	\$45 per person

THREE HOURS

Beer and Wine Only	\$31 per person
Well Bar	\$33 per person
Call Bar	\$38 per person
Top Shelf	\$53 per person

FOUR HOURS

Beer and Wine Only	\$35 per person
Well Bar	\$38 per person
Call Bar	\$45 per person
Top Shelf	\$60 per person

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AUDIO/VISUAL

Easel	\$5
Extension cords	\$5
Power strip	\$5
A/V cart	\$10
Podium	\$10
Flip chart with paper and pens	\$35
Microphone-wired	\$35
Microphone-wireless	\$35
AV Tech (per hour)	\$75
80" Monitor	\$150
Polycom phone with phone line	\$150
Sound system (2 speakers) with iPod connect	\$250
16' by 16'dance floor	\$300

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SCHEMATICS

Room	Sq. Ft.	Height	Room Size	Conference	U-Shape	Theater	Classroom	Banquet	Reception
Harvest Ballroom	3,675	13.5	75 X 49	N/A	140	375	150	275	450
Harvest A, B or C	1,225	13.5	25 X 49	40	35	125	50	70	150
Harvest AB, or BC	2,450	13.5	50 X 49	N/A	70	250	100	180	300
Pre-Function	696	13.5	58 X 12						

Outdoor	Sq. Ft.	Banquet	Reception
Root 246 patio	1,224	50	85
Fountain Courtyard	3,151	200	270

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