

Stationed Hors d'oeuvres

Pricing per piece

Petit Crab Cakes with Chipotle Aioli	3.50
Scottish Smoked Salmon with Cucumber on Pumernickel	3.50
Ahi Tuna Tartar in Crisp Wonton Cups	3.75
Blackened Swordfish Mini Tacos	3.75
Cocktail Prawns with Tomato Horseradish Sauce	3.75
Maine Lobster and Lemon Aioli Tarts	3.75
Pepper Crusted Tuna Tataki Cubes with Cucumber and Pickled Ginger	3.75
Grilled Rack of Lamb "Lollipops" with Mustard Sauce	4.75
Grilled Chipotle Chicken Mini Tacos	3.50
Grilled Sirloin Steak Mini Tacos	3.75
Crostini with French Brie and Prosciutto	3.75
Roasted Mushroom "Tapenade" in Filo Cups with Truffle Essence and Parmesan	3.75
Crostini with Fresh Goat Cheese, Mini Peppers and Olive	3.50
Crostini with Fresh Mozzarella, Tomato and Basil	3.50
Prosciutto Wrapped Asparagus Spears	3.75
Angus Beef Meat Balls with House Steak Sauce	3.50
Spicy Tuna Sushi Rolls with Soy, Ginger and Wasabi**	3.75
California Crab Sushi Rolls with Soy, Ginger and Wasabi**	3.75

Minimum order of 10 pieces per item

**Sushi Rolls are a minimum order of 50 or more

All Menu Preparations are Subject to Change

Stationed Platters

Imported & Domestic Cheese Platter with Rustic Bread **\$8.75 per person**

Seasonal, Exotic Fruit & Berry Platter **\$7.25 per person**

CHAMPAGNE BRUNCH

Groups larger than 65 guests please select 1 first course item and 4 Entrée items

Offered on Sundays *only*

Champagne and Mimosas are a complementary item

all other beverages, including non-alcoholic, are based on consumption and added to the final check

1st Course

Soup of the Day Chef's Daily Creation

Or

Simple Green Salad Maytag Blue Cheese and Balsamic Vinaigrette

Or

House Made Fruit Yogurt Chef's Daily Creation

Main Course

Bayside Steak Sandwich Artisan Bread, Bacon, Tomato, Avocado, Arugula Pesto and Pan Fried Egg

Or

Open Face Lobster Salad Sandwich Artisan Bread, Aioli, Avocado and Petit Greens

Or

Frittata Italian Omelet - Chef's Creation

Or

Sautéed Tiger Prawns On Seasonal Risotto, Reggiano Parmesan

Or

Italian Sausage Hash House Made Potato Gnocchi, Sweet Peppers and Fried Hen Egg

Or

Oven Roasted Chicken Breast Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes

Or

Seared Rare Pepper Crusted Tuna Cous Cous with Cucumber, Tomato, Peruvian "Sweety Drop" Peppers, Arugula, Olives and White Balsamic Vinaigrette

Or

"Cast Iron" Seared Filet of Scottish Salmon

Riesling Sauce, Seasonal Vegetables and Yukon Gold Mashed Potatoes

Dessert

Warm Chocolate Soufflé Cake With Hazelnut Ice Cream

\$30.75 per person

All Menu Preparations are Subject to Change

5% banquet service charge will be added to all food and beverage sales as well as Orange County sales tax. Suggested gratuities will be calculated at conclusion of event for your convenience.

PREMIUM CHAMPAGNE BRUNCH

Groups larger than 65 guests please select 1 first course item and 4 Entrée items

Offered on Sundays *only*

Champagne and Mimosas are a complementary item

all other beverages, including non-alcoholic, are based on consumption and added to the final check

1st Course

Soup of the Day Chef's Daily Creation

Or

Simple Green Salad Maytag Blue Cheese and Balsamic Vinaigrette

Or

House Made Fruit Yogurt Chef's Daily Creation

Main Course

Open Face Lobster Salad Sandwich Artisan Bread, Aioli, Avocado and Petit Greens

Or

Steak and Egg Culotte Steak, Fried Egg, Wilted Spinach and Yukon Gold Potatoes

Or

Benedict Black Forest Ham, House Brioche, Citrus Hollandaise, Asparagus and Poached Egg

Or

Smoked Salmon Frittata Sour Cream, Red Onion, Petit Arugula

Or

Grilled Swordfish Lemon Risotto, Mango-Pineapple Salsa and Petit Greens

Or

Grilled Lamb Chops House Garlic Mashed Potatoes, Seasons Vegetables, Port Wine Mustard Sauce

Or

Oven Roasted Chicken Breast Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes

Or

Seared Rare Pepper Crusted Tuna Cous Cous with Cucumber, Tomato, Peruvian "Sweet Drop" Peppers, Arugula, Olives and White Balsamic Vinaigrette

Dessert

Warm Chocolate Soufflé Cake With Hazelnut Ice Cream

\$36.75 per person

All Menu Preparations are Subject to Change

WINE SELECTIONS

WHITE WINE SELECTIONS

CHARDONNAY

- Hess "Select", Monterey – 37.00
- Sanford, Flor de Campo, Santa Barbara – 42.00
- Louis Jadot, Burgundy – 47.00
- Sonoma Cutrer, Russian River – 56.00

SAUVIGNON BLANC

- Brancott, New Zealand – 40.00
- Roth Estate, Alexander Valley – 47.00

OTHER VARIETALS

- Pinot Grigio, Primaterra, Italy – 37.00
- Riesling, Chat. Ste.Michelle, Wash. – 42.00
- Sparkling, Mumm Napa – 59.00
- Champagne, GH Mumm, Fr. – 85.00

Corkage

- Standard Bottle (750 mL) – 15.00
- Magnum – 30.00

RED WINE SELECTIONS

CABERNET SAUVIGNON

- Smith & Hook, Central Coast – 40.00
- Chateau St. Jean, Sonoma – 45.00
- Beaulieu "BV", Napa Valley – 57.00
- Justin, Paso Robles – 68.00

MERITAGE

- Lyeth Estate, Sonoma Cty. – 54.00
- Primus "The Blend", Chile - 48.00

MERLOT

- The Monterey by Chalone, California – 41.00
- Alexander Valley, Sonoma – 48.00

PINOT NOIR

- Hahn Winery, California – 39.00
- Acacia, Napa/Carneros – 54.00
- Belle Glos, "Meomi", Central Coast – 61.00

SYRAH

- Bianchi, Paso Robles – 42.00

MALBEC

- Graffigna, Argentina – 43.00

Please note that all wine prices are subject to slight changes

5% banquet service charge will be added to all food and beverage sales as well as Orange County sales tax. Suggested gratuities will be calculated at conclusion of event for your convenience.

CHILDREN'S MENU

(children 12 and under)

1st Course

Chopped Heart of Romaine Salad Parmesan Dressing and Focaccia
Croutons

Or

Soup of the Day Chef's Daily Creation

Main Course

Grilled Chicken Breast Seasonal Vegetables and Yukon Gold Mashed
Potatoes

can be served with French Fries Upon request

Or

Penne Pasta Alfredo Sauce, Butter or Red Sauce

Or

Penne Chicken Pasta With an Alfredo Sauce

Or

5oz Seared Salmon Seasonal Vegetables and Potato Puree

Dessert

House Made Vanilla Ice Cream with Chocolate Sauce

\$16.95 per child - for 3 Course

\$14.95 per child - for 2 Course

or kids can order item a la carte - prices will
vary

All Menu Preparations are Subject to Change

All beverages are based on consumption, including non-alcoholic beverages