



CATERING MENU 2025



BREAKFAST BUFFETS

10 PERSONS ORDER MINIMUM REQUIRED

THE CONTINENTAL

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas & Condiments
Orange Juice
Assorted Morning Pastries
Market Fruit Salad

SIGNATURE CONTINENTAL

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas & Condiments
Orange & Cranberry Juices
Assorted Morning Pastries, Mini Bagels, Market Fruit Salad
Hard Boiled Eggs, Straus Farms Yogurt, Smoked Salmon Lox

SO DELICIOUS CLASSIC

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas & Condiments
Orange & Cranberry Juices
Assorted Morning Pastries, Mini Bagels, Sliced Market Fruit
Straus Farms Yogurt, Steel Cut Oats
Scrambled Eggs, Applewood Smoked Bacon, Country Potatoes

BREAKFAST BUFFETS

10 PERSONS ORDER MINIMUM REQUIRED

SO DELICIOUS DELUXE

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas & Condiments
Orange & Cranberry Juice
Assorted Pastries, Mini Bagels, Farmer's Market Berry Salad
Straus Farms Yogurt, Mini Chia Pudding Parfait, Steel Cut Oats
Smoked Salmon Lox
Market Vegetable Frittata, Chicken Apple Sausage, Avocado Toast

MADE-TO-ORDER OMELETS STATION

Egg Whites Available

Black Forest Ham, Applewood Smoked Bacon, Roasted
Wild Mushrooms, Scallions, Organic Roma Tomato, Tri-
Colored Bell Peppers, Organic Baby Spinach, Cheese Blend

Minimum of 20 guests & station requires chef attendant at \$200



BREAKFAST BUFFET ENHANCEMENTS

Straus Farms Yogurt Bar

*Strawberries, Blueberries, Blackberries
Granola & House Made Marmalade*

Steel Cut Oats

*Golden Raisins, Sun-Dried Cranberries, Walnuts,
Almonds & Brown Sugar*

Chia Pudding Parfait

Almond Milk, Citrus & Market Berries

Organic Mixed Berry Salad

Strawberries, Blueberries, Blackberries & Mint

Market Fruit Salad

Chef's Seasonal Selection

Sliced Market Fruit

Chef's Seasonal Selection

Smoked Salmon Display

*Mini Bagels, Whipped Cream Cheese, Lemon,
Tomatoes, Cucumber, Red Onion & Capers*

Avocado Toast Display

*Gluten Free Multigrain Bread, Cucumber,
Organic Radish, Arugula & Lemon Vinaigrette*

Brioche French Toast

Whipped Cream, Maple Syrup

Buttermilk Pancakes

Whipped Cream, Maple Syrup

Blueberry Pancakes

Whipped Cream, Maple Syrup

Warm Crêpes

Nutella, Fruit Preserve





BREAKS

SUNRISE BREAK

Market Fruit Cups
Market Berry Salad Cups
Assorted Morning Pastries
Lox & Bagels, Whipped Cream Cheese
Housemade Granola Bars
Straus Farms Yogurt Parfait Chia
Pudding Parfait
Smoothie Shots Trio: Mango, Strawberry-Banana, Power Green

AFTERNOON BREAK

Gourmet Trail Mix
Popcorn Duo, Sweet & Salty
Pita Bread, Roasted Garlic Hummus Charcuterie Cups,
Spanish Chorizo, Genoa Salami,
Purplemoon & Manchego Cheese
Chips & Salsa, Corn Tortilla, Pico de Gallo, Guacamole
Pretzels Two Ways, Sweet & Salty
Assorted Kettle Chips

BREAKS

SWEET TREATS

Housemade Mini Cookies
Petite Fours & French Macaroons
Fresh Fruit Tarts
Chocolate Covered Strawberries, Sea Salt Caramel Ganache
Gourmet Cupcakes
Cream Puffs, Eclairs & Cannolis
Assorted Candy Bars

ALL DAY BEVERAGE STATION

Coffee, Decaf, Assorted Teas, Water and Assorted Sodas

À LA CARTE BEVERAGE STATION

Coffee, Decaf, Assorted Teas, Water and Assorted Sodas





CREATE YOUR OWN BUFFET

TWO STARTERS
+
TWO MAIN COURSES
+
TWO SIDES
+
ONE SWEET

See following pages for a sampling of available options

CREATE YOUR OWN BUFFET

CHOOSE TWO STARTERS

SALADS

Spinach Strawberry Salad

Baby Spinach, Sweet Strawberries, Asian Pears, Sun-Dried Cranberries, Candied Pecans, Aged Blue Cheese Crumbles and Balsamic Vinaigrette

Spinach Blueberry Salad

Organic Baby Spinach, Spring Mix, Fresh Blueberries, Sweet Strawberries, Black Mission Figs, Sun-Dried Cherries, Toasted Almonds, Crumbled Aged Feta Cheese and Balsamic Vinaigrette

Arugula Frisée Salad

Organic Wild Arugula, Local Mache, Baby Frisée, Tri-Colored Baby Beets, Salted Walnuts, Laura Chenel Goat Cheese and Walnut Vinaigrette

Kale & Brussels Sprouts Salad

Local Baby Kale, Charred Brussels Sprouts, Roasted Butternut Squash, Organic Broccolini, Toasted Sun Flower Seeds, Dried Apricots, Fuji Apples and Poppy Seed Dressing

Kale & Spinach Salad

Organic Baby Kale, Heirloom Spinach, Red Endive, Sweet Persimmons, Pomegranate Seeds, Sun-Dried Cranberries, Crisp Fuji Apples, Toasted Almonds, Laura Chenel Goat Cheese and Balsamic Vinaigrette

Radicchio Salad

Wild Arugula, Radicchio, Tri-Colored Organic Quinoa, Toybox Tomatoes, Roasted Corn, Black Beans, Avocado and Lemon Vinaigrette

Spring Mix Salad

Arcadian Spring Mix, Organic Toy Box Tomatoes, Shredded Carrots, Edamame Beans, English Cucumbers and Champagne Vinaigrette

Caesar Salad

Petite Hearts of Romaine, Rosemary Focaccia Croutons, Shaved Parmesan Cheese

Arugula Spinach Salad

Wild Arugula, Baby Spinach, Cherry Tomatoes, Shaved Red Onions, Rosemary Focaccia Croutons and Country Dressing

SOUPS

Vegan Tomato-Basil Soup

Potato-Leek Soup

Vegetable Minestrone

Artichoke Lemon Chicken & Orzo Soup

Homestyle Chicken Noodle

Chicken Shiitake Mushrooms

Tomato Bisque

CREATE YOUR OWN BUFFET
CHOOSE TWO MAINS

Braised Beef Short Ribs

Market Vegetables, Napa Cabernet Sauce

Grilled Grass Fed Skirt Steak

Roasted Pearl Onions, Chimichurri Sauce

Grilled Pacific Salmon

Fennel & Asparagus Salad, Sun-Dried Tomato Pesto

Grilled Blackened Salmon

Pineapple-Mango Salsa & Roasted Red Pepper Coulis

Oven-Poached Cod

Artichoke-Tomato Relish, Red Wine Vinaigrette

Roasted Free-Range Chicken Breast

Wild Arugula, Herb Gravy

Grilled Chicken Pesto

Heirloom Tomatoes & Marinated Mozzarella

Roasted Lean Pork Loin

Herb Gravy

Roasted Lean Pork Loin

Whole Grain Mustard Crème

Grilled Tofu

Herb Vinaigrette

Eggplant Pomodoro

Crispy Eggplant, Tomato-Basil Sauce

Portobello Mushroom Marsala

Chef's Seasonal Inspiration



CREATE YOUR OWN BUFFET

CHOOSE TWO SIDES + ONE SWEET

Market Vegetable Risotto
Shaved Parmesan Cheese

Pasta Orecchiette
*Broccoli Rab & Laura Chanel
Goat Cheese*

Roasted Yukon Gold
Potatoes
Rosemary Salt

Brown Rice
Organic Short Grain

Red Smashed Potatoes
Parsley Butter

Three Grain Wild Rice

Grilled Market Vegetables

Roasted Vegetable Melange

Grilled Asparagus
Organic Broccolini

French Green Beans
Salted Almonds

Roasted Organic Cauliflower
Organic Kale

Tri-Colored Baby Carrots
Sautéed Spinach

Steamed Organic Broccoli

Slow Cooked Vegetable Ratatouille

House Made Mini Cookies

Assorted Petite Fours &
French Macaroons

French Apple Tarts &
Chocolate Sea Salt
Ganache Bites

Cheesecake Swirls

Mini Fresh Fruit

Tarts Market Fruit
Salad



DINNER BUFFET
PROVENCAL ELEGANCE

Organic Baby Spinach Salad
Spring Mix, Fresh Blueberries, Sweet Strawberries, Black Mission Figs, Sun-Dried Cherries, Toasted Almonds, Crumbled Aged Feta Cheese and Balsamic Vinaigrette

Petite Pain
Whipped Butter

Roasted Free-Range Chicken Breast
Glazed Shallots, Rosemary Brown Butter, Balsamic Reduction

Pan Seared Cod
Marinated Heirloom Tomatoes, Sauce Vierge

Risotto Florentine
Heirloom Baby Spinach, Wild Arugula, Organic Asparagus, Broccolini, Shaved Parmesan Cheese, Pressed Olive Oil

Haricot Vert
Organic Baby Spinach, Toasted Almonds

Assorted Cheesecake Bites

French Apple Tart



DINNER BUFFET
LOCAL HARVEST

Wild Arugula Salad

*Radicchio, Tri-Colored Organic Quinoa, Toybox Tomatoes,
Roasted Corn, Black Beans, Lemon Vinaigrette*

Petite Pain

Whipped Butter

Roasted Free-Range Chicken Breast

Caramelized Pearl Onions, Wilted Arugula, Charred Lemons

Grilled Pacific Salmon

Shaved Fennel, Organic Asparagus, Roasted Red Pepper Coulis

Pasta Orecchiette

*Organic Rapini, Laura Chenel Goat Cheese, Toasted Chili Flakes
and Extra Virgin Olive Oil*

Roasted Cauliflower

Heirloom Baby Carrots

Chocolate Ganache Bites

Fresh Fruit Tart



PLATED DINNER

Red Endive Salad

*Baby Spinach, Red Endive, Strawberries, Sun-Dried Cranberries,
Asian Pears, Candied Pecans, Laura Chanel Goat Cheese,
Balsamic Vinaigrette*

Surf & Turf

*Sous Vide Beef Tenderloin, Red Wine Jus
Butter-Poached Shrimp, Chive Beurre Blanc*

Herb Potato Purée

Market Vegetables, Tomato Confit

- or -

Market Vegetable Risotto

Shaved Parmesan Cheese

Triple Chocolate Tarte

Pecan Crumble, Strawberry Coulis





WINTER SEASONAL BUFFET

Vegan Butternut Squash Soup

Kale & Brussels Sprouts Salad

Local Baby Kale, Charred Brussels Sprouts, Roasted Butternut Squash, Organic Broccolini, Toasted Sun Flower Seeds, Dried Apricots, Fuji Apples and Poppy Seed Dressing

Braised Beef Short Ribs

Roasted Shallots, Wild Mushrooms and Rosemary Jus

Grilled Pacific Salmon

Shaved Fennel Salad and Parsley Beurre Blanc

Potato & Herb Gnocchi

Wild Mushrooms, Organic Kale, Extra Virgin Olive Oil and Shaved Parmesan Cheese

Roasted Yukon Gold Potatoes

Rosemary Salt

Organic Vegetable Mélange

Assorted Petite Fours

French Macaroons

Winter Fruit Salad

SUMMER SEASONAL BUFFET

Spinach & Fig Salad

*Heirloom Baby Spinach, Organic Pluots, Black Mission Figs,
Sun-Dried Cherries, Salted Almonds, Laura Chane! Goat Cheese
and Honey-Balsamic Vinaigrette*

Zucchini and Basil Soup

Roasted Lemon Chicken

Pearl Onions, Charred Lemons, Wild Arugula, Citrus Vinaigrette

Grilled Pacific Salmon

Local Green Asparagus, Shaved Fennel, Meyer Lemon Beurre Blanc

Spinach-Ricotta Ravioli

*Marinated Artichoke Hearts, Baby Spinach, Cherry Tomato
Confit, Shaved Parmesan Cheese and Organic Basil Pesto*

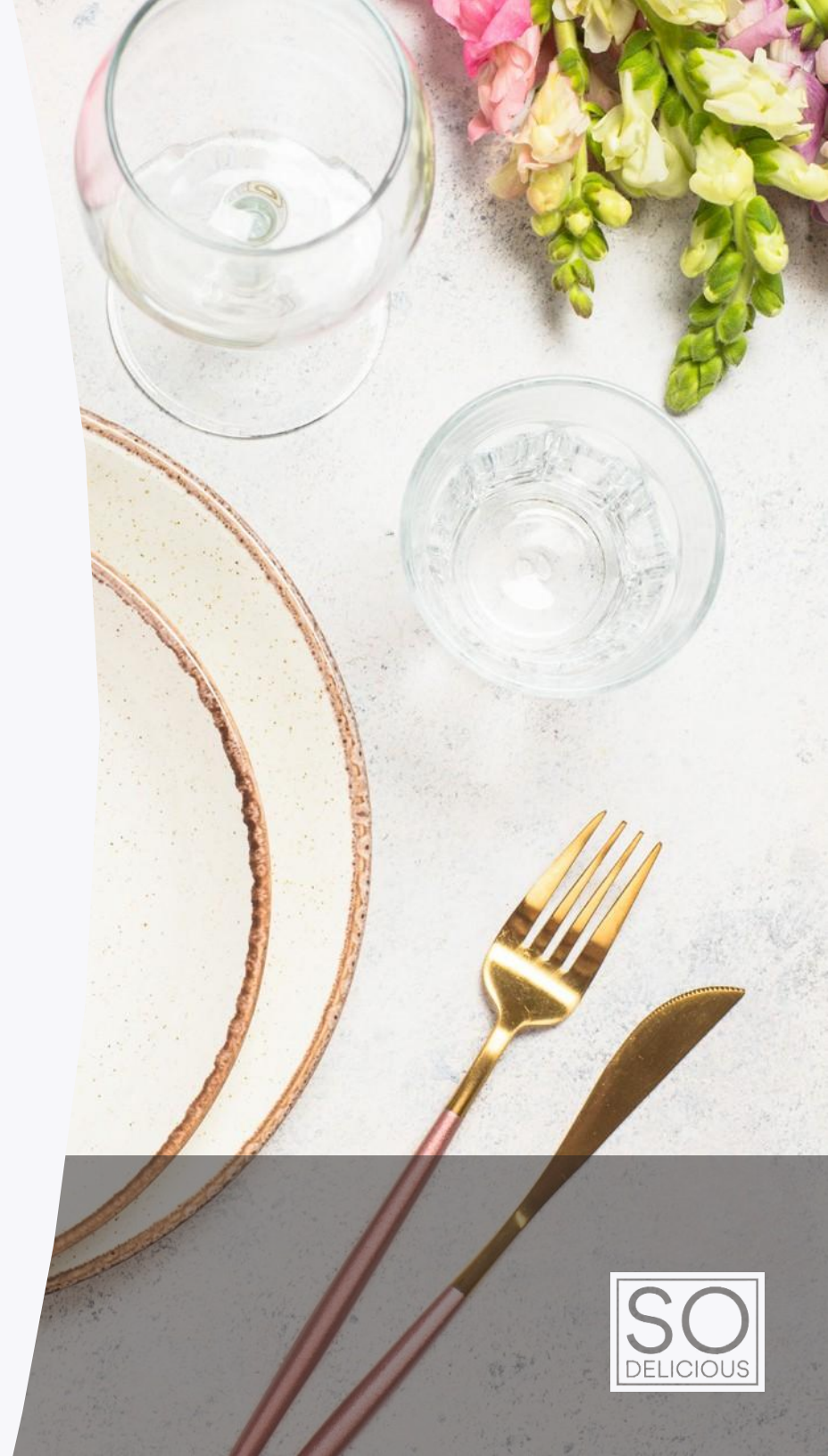
Roasted Yukon Gold Potatoes

Rosemary Salt

Grilled Summer Vegetables

Mango Panna Cotta

Mixed Organic Berries





THEMED MEALS

SOUTH OF THE BORDER

Tostada Salad

Petite Hearts of Romaine, Cherry Tomatoes, Cumin-Scented Black Beans, Roasted Corn, Red Radish, Cilantro, Queso Fresco, and Chipotle Ranch

Fajita Bar

*Carne Asada (Marinated Skirt Steak)
Ancho Chicken (Marinated Free Range Chicken Breast)
Charred Peppers & Caramelized Onions*

Spanish Rice

Tomatoes, Smoked Paprika

Refried Pinto Beans

Queso Fresco

Pico de Gallo

Guacamole, Salsa Roja, Sour Cream

Housemade Tortilla Chips

Flour / Corn Tortillas

Churro Doughnuts

THEMED MEALS
GREEK ISLAND

Greek Salad

Petite Hearts of Romaine, Cherry Tomatoes, English Cucumbers, Kalamata Olives, Shaved Red Onions, Yellow Bell Pepper, Crumbled Aged Feta Cheese, Rosemary Focaccia Croutons, and Red Wine Vinaigrette

Lemon Marinated Chicken

Charred Lemons, Cilantro

Beef & Lamb Gyro

Julienned Red Onions, Citrus Marinade

Greek Stuffed Eggplant

Tomatoes, Basil, Capers & Olives

Housemade Falafels

Ground Chickpea, Herbs

Greek Potatoes

Roasted Fingerlings, Oregano, Dill

Hummus Platter

Tzatziki, Hummus, Marinated Artichoke Hearts, Kalamata Olives. Grilled Pita Bread

Baklava

Puff Pastry, Mixed Nuts & Honey





THEMED MEALS TASTE OF INDIA

Kachumber Salad

*English Cucumbers, Organic Toy Box Tomatoes,
Red Onion, Paprika and Lemon*

Chicken Makhani

Indian Butter Chicken

Paneer Tikka Masala

Garlic-Ginger Tomato Curry

Aloo Gobi

Roasted Cauliflower, Yukon Gold Potatoes

Vegetable Samosas

Green Peas, Yukon Potatoes

Biryani Rice

Seasoned Basmati Rice, Cucumber Raita

Grilled Naan Bread

Mini Mango Lassi

Sweet Yogurt Drink

SO
DELICIOUS

THEMED MEALS
PACIFIC RIM

Thai Crunch Salad

*Petite Hearts of Romaine, Napa Cabbage, Red Cabbage,
Edamame, Julienned Carrots, Cilantro, Crispy Wontons,
and Soy-Ginger Dressing*

Grilled Chicken Teriyaki

Marinated Chicken Breast, Lemongrass

Citrus Glazed Salmon

Marinated Salmon, Ginger & Soy

Vegetarian Spring Rolls

Sweet & Sour Sauce

Chow Mein Noodles

Scallions, Carrots and Soy Sauce

Vegetable Stir-Fry

Soy Sauce, Sesame Oil

Matcha Cheesecake

Green Tea, Berries



THEMED MEALS
LITTLE ITALY

Italian Salad

Arcadian Spring Mix, Radicchio, Shaved Fennel, Green Athos Olives, Housemade Focaccia Croutons, Shaved Parmesan and Lemon Dressing

Free-Range Chicken Breast

Marsala, Cremini Mushrooms

Grilled Pacific Salmon

Artichoke-Tomato Relish

Pasta Orecchiette

Organic Rapini, Laura Chenel Goat Cheese, Toasted Chili Flakes and Extra Virgin Olive Oil

Roasted Vegetable Melange

Market Vegetables

Mini Tiramisu

Espresso Ladyfingers, Whipped Cream

THEMED MEALS
À PARIS

Laitue

Organic Butter Lettuce, Fine Herbs & Dijon vinaigrette

Pot au Feu

Red Wine Braised Beef Short Ribs, Market Vegetables

Poisson Aux Herbes

Grilled Pacific Salmon, Herbs & Mustard Creme Fraiche

Gnocchi a la Parisienne

Potato Gnocchi, Wild Mushrooms, Green Peas, Organic Asparagus and Brown Butter

Les Legumes

Organic Haricot Vert, Roasted Pearl Onions, Toasted Almonds

Patisserie

Assorted Petite Fours, French Macaroons



SALAD BAR

BASES

Organic Spring Mix
Heirloom Baby Spinach
Petite Hearts of Romaine
Market Fruit Salad

DRESSINGS

Buttermilk Ranch
Balsamic Vinaigrette
Champagne Vinaigrette
Lemon Dressing

PROTEINS

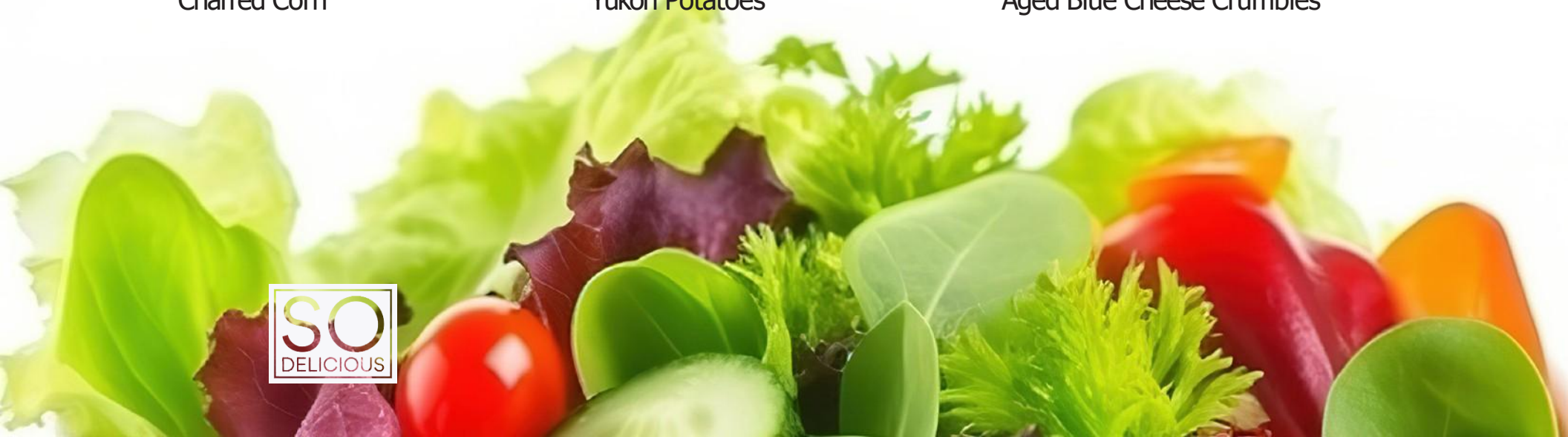
Grilled Pacific Salmon
Roasted Free-Range Chicken
Breast
Grass Fed Flank Steak
Grilled Marinated Tofu

TOPPINGS

Avocado
Cherry Tomatoes
French Green Beans
Edamame Beans
Shredded Carrots
Marinated Artichoke Hearts
Wild Mushrooms
Charred Corn

Black Beans
Roasted Brussel Sprouts
Roasted Cauliflower
Organic Green Asparagus
Steamed Broccoli
English Cucumbers
Kalamata Olives
Yukon Potatoes

Rosemary Focaccia Croutons
Candied Pecans
Salted Almonds
Tri-Colored Quinoa
Sun-Dried Cranberries
Applewood Smoked Bacon
Shaved Parmesan Cheese
Aged Blue Cheese Crumbles



DELI BAR

Caesar Salad

*Petite Hearts of Romaine, Rosemary Focaccia
Croutons, Shaved Parmesan Cheese*

Artisan Breads

Tuna Salad

Egg Salad

Smoked Turkey Breast

Black Forest Ham

Grass Fed Roast Beef

Genoa Salami

Free-Range Chicken Breast

Aged Prosciutto

Grilled Market Vegetables

White Cheddar

Pepper Jack

Aged Swiss

Red Leaf Lettuce

Organic Roma Tomatoes

Shaved Red Onions

Dill Pickles

Avocado

Mustard

Mayo

Pesto Aioli

Chipotle Aioli

Housemade Mini Cookies





PHO BAR

Vietnamese Salad

Petite Hearts of Romaine, Napa Cabbage, Red Cabbage, Edamame, Julienned Carrots, Cilantro, Crispy Wontons and Soy-Ginger Dressing

Beef Pho Broth + Vegetable Pho Broth

Rice Noodles

Grass Fed Marinated Rib-Eye Steak

Marinated Tofu

Baby Boy Choy | Shiitake Mushrooms | Zucchini Noodles
Bean Sprouts | Scallions | Lime Wedges | Jalapeños
Thai Basil | Mint | Cilantro | Hoisin Sauce | Sriracha

Che Chi

Banana Tapioca

DELUXE SANDWICH BAR

Spring Mix Salad

Arcadian Spring Mix, Organic Toy Box Tomatoes, Shredded Carrots, Edamame Beans, English Cucumbers, Champagne Vinaigrette

Grilled Market Vegetables

Avocado, Baby Greens, Chipotle Aioli

Smoked Turkey Breast

Buffalo Mozzarella, Red Leaf Lettuce, Roma Tomato, Pesto Aioli

Free-Range Chicken Breast

Triple Creme Brie Cheese & Organic Preserve

Grass Fed Roast Beef

Pickled Red Onions, Wild Arugula, Horseradish Creme

Black Forest Ham

Aged Swiss Cheese, Red Leaf Lettuce, Roma Tomato, Dijon Mustard

Genoa Salami

Pepper Jack Cheese, Pepperoncinis, Red Leaf Lettuce, Roma Tomato, Deli Mustard

Housemade Mini Cookies



GRAB & GO BOXED LUNCH

Arcadian Spring Mix
Champagne Vinaigrette

Grilled Market Vegetables
Avocado, Baby Greens, Chipotle Aioli

Smoked Turkey Breast
Buffalo Mozzarella, Red Leaf Lettuce, Roma Tomato, Pesto Aioli

Black Forest Ham
*Aged Swiss cheese, Red Leaf Lettuce, Roma Tomato,
Dijon Mustard*

Genoa Salami
*Pepper Jack Cheese, Pepperoncinis, Red Leaf Lettuce, Roma
Tomato, Deli Mustard*

Fuji Apple

Kettle Chips

Chocolate Chip Cookie



EXPRESS ALL DAY MEETING PACKAGE

ARRIVAL

Assorted Fresh Baked Pastries
Seasonally Sliced Fruit

MID-MORNING BREAK

Trail Mix
Fresh Whole Fruit

LUNCH BUFFET

Mixed Green Salad
Champagne Vinaigrette

Classic Caesar Salad

Sliced Deli Meats & Cheeses
*Assorted Breads, Garnishes
and Condiments*

Assorted Bags of Chips

House Made Fresh Baked Cookies

AFTERNOON BREAK

Assorted Popcorn
Assorted Afternoon Sweets
Whole Fruits

*Includes all day beverages, coffee,
tea, assorted drinks and water*



RECEPTION WOOD BOARDS

Market Fruit

Sliced Market Fruit, Strawberries, Blueberries

Local & Domestic Cheese Display

Artisan Breads & Crackers

Smoked & Aged Charcuterie Display

Traditional Garnish & Spreads

Sushi Display

California, Spicy Tuna, Vegetable, Soy Sauce, Wasabi & Ginger

Fishermans Wharf

Jumbo Prawns, Crab Claws, Clams & Mussels

Antipasti

*Grilled Market Vegetables, Pickled Vegetables,
Mozzarella and Prosciutto*

Vegetable Crudités

*Fresh Market Vegetables, Buttermilk Ranch,
Basil Pesto, Garlic Hummus*





RECEPTION CARVING STATION

Sous Vide Filet Mignon
Au Jus & Horseradish Crème

Whole Roasted Prime Rib
Au Jus & Horseradish Crème

Turkey Breast
Cranberry & Gravy

Whole Roasted Pork Loin
Mustards & Crème Fraîche

Served with Petit Pain & Butter

CHILLED HORS D'OEUVRES

Chilled Gazpacho Shooter
Cucumber, Yellow Peppers

Shrimp Cocktail
Lemon, Herbs

Smoked Salmon Canapé
Lemon Cream Cheese, Chives

Sun-Dried Tomato & Goat Cheese Mousse
Red Pesto, Phyllo

Shrimp Ceviche
Cucumber, Citrus

Ahi Tuna Tartar
Soy Ginger Marinade, Toasted Sesame

Mini Avocado Toast
Whole Grain, Cucumber, Radish

Deviled Eggs
Citrus Mayo, Paprika

Tomato-Basil Bruschetta
Roasted Garlic, Rosemary Focaccia

Strawberry Prosciutto Bite
Organic Preserve, French Baguette

Grass Fed Roast Beef Canapé
Horseradish Creme, Chives



HOT HORS D'OEUVRES

Seasonal Shooter
Chef's Seasonal Soup Selection

Coconut Shrimp
Sea Salt, Sweet Chili

Vegetarian Pot Sticker
*Scallions, Ginger Soy dipping
sauce*

Free-Range Chicken Meatballs
Teriyaki, Sesame Seeds

Caramelized Onion & Kale Canapé
Point Reyes Blue Cheese, Balsamic

Baked Brie
Sun-Dried Cranberries, Almonds, Local Honey

Vegetable Samosa
Green Peas, Potatoes, Cilantro Chutney

Shrimp Scampi Skewer
Marinated Jumbo Shrimp, Roasted Garlic, White Wine

Grilled Teriyaki Chicken Skewer
Soy, Toasted Sesame



Disclaimer: Chef's substitutions for
seasonal ingredients may apply.