

Cocktail Hour/Hors d'oeuvres Sample Menus

Below selections may be butler passed or displayed, unless otherwise noted. We can tailor any of the packages below to meet your desires.

“Afternoon Tea” (\$12/pp)

Freshly Baked Currant Scones with Homemade Raspberry Preserves and Clotted Cream

Assorted Finger Sandwiches, to include:

Roasted Red Pepper, Goat Cheese and Homegrown Basil

Fig Butter and Prosciutto

Cashew Chicken Salad

Deviled Egg Salad

Cucumber and Herbed Cream Cheese

Seasonal Fruit Display

“Mediterranean Mezze” (\$12/pp)

Seasonal Vegetable Crudités and warmed pita bread with assorted dips, to include:

Hummus

Baba Ghanoush (Eggplant Dip)

Tzatziki

Caprese Crostini, with Tomato, Basil and Mozzarella

Manchego Cheese Crostini, topped with Olive Tapenade

Mixed Marinated Olive Bar, with Feta Cheese and Grilled Bruschetta Bread

Cocktail Hour Add-ons:

Imported and Domestic Cheese Display (\$7/pp)

Served with fruit, nuts, and assorted crackers

Antipasto Display (\$9/pp)

Selection of four cured meats, two cheeses, and served with olives, marinated vegetables, assorted crackers and breads, and artichoke spread

Bacon Wrapped Dates (\$3/piece)

Deviled Eggs (\$2/piece)

Skewered Chicken Satay with Spicy Peanut Sauce (\$3/piece)

Crostini with a selection of toppings to include (\$3/piece):

Tomato, Basil and Mozzarella

Olive Tapenade and Manchego Cheese

Brie and Roasted Pear

Roasted Red Pepper, Pesto and Cream Cheese

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Buffet Dinner Sample Menus

“The Brunch” (\$46/pp)

Griddled Crumpets with Homemade Raspberry Preserves and Kerrygold butter

Salad (choice of two):

Fresh Seasonal Fruit | Served with whipped cream and honey

Mixed Greens | Cherry Tomatoes, Cucumbers, Black Olives, Creamy Balsamic

Classic Caesar | Garlic Croutons, Shaved Parmesan, Caesar Dressing

Mozzarella and Tomato | Basil, Extra Virgin Olive Oil, Balsamic Vinegar

Cobb Salad | Bacon, Chicken, Bleu Cheese, Avocado, Ranch Dressing (+\$2 pp)

Entrees (choice of three):

Garden Frittata | Served with Rosemary Roasted Potatoes and Salsa Fresca

Fresh Vegetable Quiche | Served with Rosemary Roasted Potatoes

The Prince’s Lost Bread (Stuffed French Toast) | Served with Bacon and Sausage

Hash Brown Quiche | Served with Rosemary Roasted Potatoes and Hollandaise

“The American” | Scrambled Eggs, Rosemary Roasted Potatoes, Bacon and Sausage

Sweet Maple Waffles | Served with Berries, Whipped Cream and Syrup

Iced tea, lemonade, coffee and tea service included

“Our Friends Down South” (\$44/pp)

Fresh tortilla chips, guacamole and a trio of salsas

Mixed Greens | Cherry Tomatoes, Cucumbers, Avocado, and Cilantro Lime Dressing

BYOT (Build Your Own Taco) Bar, to include:

Freshly made flour and corn tortillas

Grilled vegetables (onions, red and green peppers)

Pollo asado (chicken) and carne asada (steak)

Refried beans and Mexican rice

Crema, guacamole, cheeses and salsa

Choice of one (add'l selection is \$8/pp):

Red and Green Enchiladas (Chicken and Cheese)

Mesquite Grilled Chicken with Lime

Trio of Tamales (Chicken, Pork and Cheese)

Iced tea, lemonade, coffee and tea service included

“The Dinner” (\$56/pp)

Freshly Baked Dinner Rolls with Kerrygold butter

Salad (choice of two):

Spinach & Mushroom Salad | Crisp Bacon, Hard Cooked Egg, Warm Bacon Dressing

Mixed Greens | Cherry Tomatoes, Cucumbers, Black Olives, Creamy Balsamic

Classic Caesar | Garlic Croutons, Shaved Parmesan, Caesar Dressing

Mozzarella and Tomato | Basil, Extra Virgin Olive Oil, Balsamic Vinegar

Cobb Salad | Bacon, Chicken, Bleu Cheese, Avocado, Ranch Dressing (+\$2 pp)

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Entrees (choice of three):

Pan Seared Salmon, served with wild rice medley, roasted seasonal vegetables and dill sauce

Roasted Chicken Breast, served with smashed potatoes and roasted seasonal vegetables

Butternut Squash Ravioli with browned butter and sage sauce

Filet of Beef, with smashed potatoes, roasted seasonal vegetables and natural reduction (add \$6)

Braised Short Ribs, served with smashed potatoes and roasted seasonal vegetables

Heirloom Tomato and Goat Cheese Salas with Angel Hair Pasta

Iced tea, lemonade, coffee and tea service included

Live Action Stations:

Prime Rib | Natural Au Jus, Creamy Horseradish, Popovers (\$10/pp)

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Plated Dinner Sample Menus

“The Brunch” (\$55/pp)

Griddled Crumpets with Homemade Raspberry Preserves and Kerrygold butter
Garden Salad with Creamy Balsamic Vinaigrette
Selection of Three Entrees (all brunch dishes served with fresh seasonal fruit and rosemary roasted potatoes):

Garden Frittata
Hash Brown Quiche
The Prince’s Lost Bread (Stuffed French Toast)
Salmon Benedict
Fresh Vegetable Quiche
California Benedict

Iced tea, lemonade, coffee and tea service included

“The Dinner” (\$65/pp)

Freshly Baked Dinner Rolls with Kerrygold butter
Garden Salad with Creamy Balsamic Vinaigrette or Caesar Salad with Garlic Croutons
Selection of Three Entrees:

Pan Seared Salmon, served with wild rice medley, roasted seasonal vegetables and dill sauce
Roasted Chicken Breast, served with smashed potatoes and roasted seasonal vegetables
Butternut Squash Ravioli with browned butter and sage sauce
Filet of Beef, with smashed potatoes, roasted seasonal vegetables and natural reduction (add \$6)
Braised Short Ribs, served with smashed potatoes and roasted seasonal vegetables
Heirloom Tomato and Goat Cheese Salas with Angel Hair Pasta

Iced tea, lemonade, coffee and tea service included

Dessert Bar Selections

Displayed and served buffet style

Individual Selections (\$6/piece)

Lemon Tarts, with fresh lemon curd and whipped cream
Bread Pudding with Pecans and Brandy Sauce
Traditional English Trifle with strawberries and sherry
Cupcakes Display (assorted flavors and frostings)

Cakes (can be presented whole, then sliced when time for dessert, \$40/cake, serves 6):

Triple Layer Chocolate Ganache Cake
Coconut Cake with Cream Cheese Frosting and Shredded Coconut
Lemon Cake with Lemon Glaze and Icing

Wedding Cake Creations start at \$6/person, with a variety of designs, fillings and frostings to select from, and includes cake cutting and service to your guests

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Libations Packages

Please note that the beer, wine and champagne chosen below represent a sample of what can be selected. Your individual choices may vary, and pricing will be subject to change depending on choices

THE OPEN BAR

Pricing reflects the per person charge based on the total number of guests and number of consecutive hours, and is subject to tax and service charge. Pricing includes bartender for length of service.

Deluxe Bar, to include (per person, per hour \$15):

- Domestic and Imported Beer Selections (Coors Light, Michelob Ultra, Sierra Nevada, Heineken, etc.)
- House Red and White Wine Selections
- The Tea House on Los Rios Champagne
- Mimosas (including orange, pomegranate and cranberry)
- Bloody Mary's (made with Soju)
- Coca-Cola Products
- Fresh Juices

Premium Bar, to include (per person, per hour \$20):

- Domestic and Imported Beer Selections (Ballast Point, Fat Tire, Pacifico, Guinness, etc.)
- Premium Wine Selections (to include Ferrari-Carano, La Crema, etc.)
- The Tea House on Los Rios Champagne
- Mimosas (including orange, pomegranate and cranberry)
- Bloody Mary's (made with Soju)
- Coca-Cola Products
- Fresh Juices

THE HOSTED BAR (Based on consumption)

Pricing is based on consumption and subject to tax and service charge. Pricing includes bartender use for two hours with minimum tab of \$500, or four hours with \$1,000.

Deluxe Bar, to include:

- Domestic and Imported Beer Selections (Coors Light, Michelob Ultra, Sierra Nevada, Heineken, etc.) - \$6
- House Red and White Wine Selections - \$9, or \$36/bottle
- The Tea House on Los Rios Champagne - \$7, or \$28/bottle
- Mimosas (including orange, pomegranate and cranberry) - \$7
- Bloody Mary's (made with Soju) - \$8
- Coca-Cola Products \$3
- Fresh Juices \$4

Premium Bar, to include:

- Domestic and Imported Beer Selections (Ballast Point, Fat Tire, Pacifico, Guinness, etc.) - \$8
- Premium Wine Selections (to include Ferrari-Carano, La Crema, etc.) \$14, or \$42/bottle
- The Tea House on Los Rios Champagne - \$7, or \$28/bottle
- Mimosas (including orange, pomegranate and cranberry) - \$7
- Bloody Mary's (made with Soju) - \$8
- Coca-Cola Products \$3
- Fresh Juices \$4

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