

## **Breakfast Selections**

### **Continental Breakfast Buffet**

*Fresh Pastries & Muffins  
Chilled Orange Juice  
Coffee and Assorted Herbal Teas*

### **Deluxe Continental Buffet**

*Bagels with Cream Cheese  
Fresh Pastries & Muffins  
Assorted Individual Yogurts  
Fresh Fruit Platter  
Chilled Fruit Juices  
Coffee and Assorted Herbal Teas*

### **Deluxe Breakfast Buffet**

*Seasonal Fresh Fruit Platter  
Fresh Muffins and Pastries  
Chilled Fruit Juices  
Scrambled Eggs  
Home Style Potatoes  
Sausage Links and Bacon  
Coffee and Assorted Herbal Teas*

### **A La Carte Breakfast Selections**

*Seasonal Fresh Fruit Platter with Berries  
Assorted Whole Fruit  
Assorted Individual Yogurt Cups  
Assorted Muffins and Danish with Butter & Preserves  
Bagels with Cream Cheese  
Hot & Cold Cereals  
Variety of Chilled Fruit Juices  
Coffee & Tea Service  
Soft Drinks & Bottled Waters*

## **Luncheon Selections**

### **Luncheon Buffets**

*Minimum of 25 Guests*

*All Buffets Include Warm Rolls With Butter, Chef's Choice Desserts, Coffee, Iced Tea & Lemonade*

### **Deluxe Style Buffet**

*Tossed Green Salad with Assorted Dressings,  
Pasta Primavera Salad, Roasted Red Potato Salad and Fruit Salad  
Deli Sliced Smoked Turkey, Sliced Ham & Roast Beef  
American, Swiss and Monterey Jack Cheese Slices  
Lettuce, Onion, Tomato & Pickles  
Variety of Breads and Assorted Condiments*

***All Food And Beverage Are Subject To A 20% Service Charge And A 7.75% Sales Tax  
Prices Subject To Change***

## **Soup, Salad & Sandwich Bar**

### Salads

*Caesar Salad, Antipasto Pasta Salad, Mixed Greens with Assorted Dressings, Assorted Seasonal Fruit Display*

### Homemade Soup

*(Select Two)*

*Chicken Tortilla*

*Vegetable Beef*

*Minestrone*

*Split Pea*

*Tomato Basil*

*Cream of Chicken & Mushroom*

*Carrot Ginger*

### Sandwich Bar

*Smoked Turkey, Sliced Ham, Roast Beef  
American, Swiss & Monterrey Jack Cheeses  
Variety of Breads and Assorted Condiments*

## **Western BBQ Buffet**

### Salads

*Caesar Salad, Garden Green Salad, Fresh Fruit Salad, Potato Salad*

### Entrees

*(Select Two)*

*Pulled Pork Sandwiches*

*Rosemary and Garlic Roasted Chicken*

*BBQ Beef Sandwiches*

*Grilled Tri Tip*

*BBQ Baby Back Ribs*

### Sides

*(Select Three)*

*Old Fashioned Macaroni and Cheese*

*Garlic Mashed Potatoes*

*BBQ Baked Beans*

*Scalloped Potatoes*

*Grilled Zucchini and Yellow Squash*

*Corn on the Cob*

*Sautéed Green Beans*

## **Santa Barbara Lunch Buffet**

### Salads

*(Select Four)*

*Mixed Green Salad*

*Sesame Salad with Spring Greens, Tomatoes, Garlic, Ginger & Sherry Lemon Dressing*

*Fresh Fruit Salad*

*Caesar Salad*

*Greek Salad*

*Garbanzo Bean & Cherry Tomato Salad*

*Spinach Salad with Dried Cranberries & Walnuts*

*Antipasto Pasta Salad*

### Entrees

*(Select Two)*

*Chicken Marsala*

*Grilled Salmon with fresh dill & lemon Wheels*

*Chicken en Croute*

*Grilled Tri Tip*

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*Baked Halibut with Pineapple-Orange Glaze*

*Roast Beef in Mushroom-Wine Sauce*

*Spice Rubbed Flank Steak*

*Chicken or Eggplant Parmigiana*

*Salmon Florentine*

*Homemade Vegetarian or Meat Lasagna*

Sides

(Select Three)

*Scalloped Potatoes*

*Herbed Rice Pilaf*

*Steamed Broccoli*

*Grilled Zucchini & Yellow Squash*

*Roasted Red Potatoes with Garlic & Rosemary*

*Steamed Carrots with Butter & Fresh Parsley*

*Baked Tomatoes with Bread Crumbs & Parmesan Cheese*

*Garlic or Regular Mashed Potatoes*

*Sautéed Green Beans with Sun-Dried Tomatoes*

*Creamy Fettuccini Alfredo*

*Green Peas with Pearl Onions*

**Plated Luncheons**

All Plated Lunches Include Warm Rolls With Butter, Chef's Choice Desserts, Coffee & Iced Tea

Spinach Fettuccini

*Spinach Fettuccini with Tequila Lime Chicken in an Alfredo Sauce with Sautéed Red & Yellow*

*Peppers & Sun Dried Tomatoes*

*Served with Garlic Bread*

*& Side Mixed Green Salad*

Chicken or Shrimp Penne Pasta

*Penne Pasta with Grilled Chicken or Shrimp with a Parma Rosa Sauce*

*Served with Fresh Seasonal Vegetables,*

*A Side Caesar Salad*

*And Garlic Bread*

Roasted Rosemary Chicken

*Roasted Chicken infused with Garlic, Rosemary & Olive Oil*

*Served with a side of Fresh Sautéed Zucchini & Yellow Squash,*

*Creamy Mashed Potatoes*

*Side Mixed Green Salad*

Teriyaki Chicken

*Grilled Chicken Marinated in Teriyaki Glaze*

*Served with Sautéed Green Beans with Mushrooms,*

*Steamed Rice &*

*Side Asian Salad*

Tropical Fish

*Fresh Grilled Fish with Mango Salsa*

*Served with Rice Pilaf,*

*Fresh Steamed Broccoli*

*Mixed Green Side Salad*

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Roast Sirloin of Beef  
*Grilled Tri-tip complimented with Cabernet Wine Sauce  
Served with Potato Au Gratin,  
Garden Salad &  
Side of Steamed Seasonal Vegetables*

Beef Bourguignon  
*Classic Beef Bourguignon with Onions,  
Carrots, Red Skinned Potatoes and  
Mushrooms in a Red Wine & Brandy Sauce  
Served with a Mixed Green Salad*

Grilled Salmon Vera Cruz  
*Grilled Salmon with Lemon Wheels  
& Mildly Spicy Vera Cruz Sauce  
Served with Spanish Rice  
Assorted Grilled Vegetables*

### **Light Luncheon Entrees**

All Selections Include Warm Rolls With Butter, Chef's Choice Desserts, Coffee & Iced Tea

Classic Cobb Salad  
*Fresh Crisp Romaine, Turkey Breast, Blue Cheese, Crumbled Bacon,  
Hard Boiled Egg, Avocado and Diced Tomatoes  
Served with your choice of dressing*

Chinese Chicken Salad  
*Shredded Chicken, Mandarin Oranges, Scallions, Wonton Crisps  
And Sliced Almonds served atop a bed of Chopped Romaine  
Served with a Sesame Ginger Dressing*

Southwest Chicken Salad  
*Mixed Field Greens with Grilled Chicken  
Diced Tomatoes, Black Beans, Roasted Red & Yellow Peppers and Shredded Jack Cheese  
Served with Cilantro Vinaigrette*

Chicken Caesar Wrap  
*Tossed Caesar Salad with Grilled Chicken  
And Shaved Parmesan Cheese  
Wrapped in choice of Flour, Sun-dried Tomato, or Spinach Tortilla  
Served with Seasonal Fruit Cup*

Soup & Sandwich  
*Choice of Homemade Split Pea, Carrot ginger, or Tomato Basil Soup  
Turkey Club Sandwich  
And Seasonal Fruit Cup*

Quiche  
*Quiche Lorraine or Vegetable Quiche  
Served with a Side Garden Salad and Choice of Dressing*

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## **Coffee Breaks**

Add Coffee, Hot Tea Or Herbal Teas To Your Break Menu For An Additional \$1.00 Per Person

### **Healthy Break**

*Seasonal Fruit Platter  
Fresh Vegetable Crudités with Garlic Ranch Dip or Yogurt Dill Dip  
Iced Tea and Lemonade*

### **Energy Break**

*Granola Bars & Power Bars  
Whole Fresh Fruit  
Assorted Energy Drinks, Sports Drinks & Sodas*

### **Half-Time**

*Colossal Pretzels with Salt and Mustard  
Roasted Peanuts and Fresh Popped Popcorn  
Tortilla Chips with Salsa  
Assorted Sodas and Water*

### **Afternoon Sugar Rush**

*Assorted Miniature Candy Bars  
M&M's and Skittles  
Assorted Sodas*

### **A La Carte Selections**

*Jumbo Cookies or Brownies  
Tortilla Chips & Homemade Salsa  
Bag of Chips or Cracker Jacks  
Granola Bars  
Vegetable Crudités with Dip  
Seasonal Fruit Display  
Cheese Display with crackers  
Assorted Tortilla Roll ups  
Ice Cream Bars  
Coffee and Tea Service  
Iced Tea/Lemonade  
Sodas/Bottled Water  
Whole Fresh Fruit*

## **Dinner Selections**

All Dinner Selections Include Warm Rolls With Butter, Chef's Choice Desserts, Coffee, Iced Tea & Water Service

### **Dinner Buffets**

Minimum of 25 Guests  
All Buffets Include Warm Rolls With Butter, Chef's Choice Desserts, Coffee, Iced Tea & Water Service

### **Italian Dinner Buffet**

Salads  
*Antipasto Salad  
Caesar Salad  
Italian Pasta Salad*

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Entrees (Select Two)

*Pasta Primavera*  
*Spaghetti & Meatballs*  
*Meat Ravioli with Marinara Sauce*  
*Cheese Tortellini with Peas & Pancetta in a Parmesan Cream Sauce*  
*Eggplant Parmigiana*  
*Sweet Italian Sausage & Peppers*  
*Chicken Parmigiana*  
*Meat Lasagna*

Accompanying Sides (Select Three)

*Spaghetti al Pesto*  
*Sautéed Seasonal Vegetables*  
*Zucchini Gratin*  
*Fettuccini Alfredo*  
*Garlic Bread*

**California Dinner Buffet**

Salads (Select Four)

*Creamy Mushroom Soup*  
*Fresh Tomato Basil Soup*  
*Caesar Salad with Shaved Parmesan Cheese and Garlic Croutons*  
*Mixed Green Salad with Choice of Dressings*  
*Grilled Vegetable Salad w/ Zucchini, Red Onions, Bell Peppers, Carrots in Herb Vinaigrette*  
*Spinach Salad with Dried Cranberries, Walnuts and Sherry Vinaigrette*  
*Zesty Asparagus Salad with Parmesan and Balsamic Vinaigrette*

*Antipasto Pasta Salad*

Entrees (Select Two)

*Chicken Piccata with Lemon Caper Sauce*  
*Rosemary Garlic Roasted Chicken*  
*Sesame Chicken with Mango Chutney*  
*Broiled Swordfish with Lime Salsa*  
*Baked Salmon with Orange-Herb Sauce*  
*Baked Salmon Filet with Dill Sauce, Parsley & Lemon Wheels*  
*Grilled Pork Chop with Bone In served with Baked Apple Slices*  
*Tenderloin of Beef En Brochette with Onion, Peppers & Tomato*  
*Sliced Roast Beef with Garlic & Thyme*  
*Beef Stroganoff with Buttered Noodles*

Sides (Select Three)

*Roasted Potatoes with Shallots & Parsley*  
*Baked Tomatoes with Seasoned Bread Crumbs & Parmesan Cheese*  
*Creamy Fettuccini*  
*Scalloped Potatoes*  
*Fresh Steamed Broccoli*  
*Sautéed Green Beans with Slivered Almonds*  
*Garlic or Regular Mashed Potatoes*  
*Steamed Carrots with Butter & Parsley*  
*Zucchini Gratin*  
*Long Grain & Wild Rice Medley*  
*Homemade Macaroni & Cheese*  
*Sautéed Zucchini & Yellow Squash with Onions*

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## **Plated Dinners**

### Roasted Chicken

*Roasted Chicken Breast with Pan Jus  
Accompanied by Roasted Garlic Mashed Potatoes  
And Sautéed Seasonal Vegetables  
Served With Mixed Field Greens with Julienne Vegetables, Croutons & Balsamic Vinaigrette*

### Stuffed Chicken Breast

*Chicken Breast Stuffed with Fresh Spinach and Prosciutto Served with a Béchamel Wine-Sauce  
With Roasted Red Potatoes  
Broccoli with Crispy Garlic  
Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese*

### Tropical Halibut

*Blackened Halibut Served with Tropical Fruit Salsa  
Served with Steamed White Rice with Topped Green Onions and Cashews  
Stir-fried Broccoli with Garlic, Ginger Soy Sauce  
Salad with Romaine, Celery, Mandarin Oranges and Honey Mustard Dressing*

### New York Steak

*Grilled New York Steak  
Served with Potatoes Au Gratin  
Green Beans with Bacon, Shallots and Butter  
And Spinach Salad with Tomatoes and Warm Bacon Vinaigrette*

### Prime Rib

*Roasted Prime Rib of Beef with Au Jus and Horseradish  
Served with a Baked Potato  
Seasonal Vegetables  
And Caesar Salad with Garlic Croutons and Parmesan Cheese*

### Surf & Turf

*Grilled Shrimp and New York Steak  
Served with a Twice Baked Potato  
Seasonal Vegetables  
Mixed Green Salad with Candied Walnuts, Crumbled Bleu Cheese and Raspberry Vinaigrette*

### Filet Mignon

*Filet Mignon  
Served with Duchesse Potatoes  
Sautéed Asparagus (in season)  
And Spinach Salad with Dried Cranberries, Candied Walnuts and Sherry Vinaigrette*

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