



**“Mount Shasta”
Continental Breakfast**

Displayed

Sliced Market Fruit and Berries

From the Bakery

Cinnamon Rolls and Croissants

Seasonal Muffin and Danish Selection

Served with Whipped Butter, Assorted Jams, and Marmalades

Assorted Bagels and Smoked Salmon

Served with Traditional Accompaniments:

Chopped Red Onion, Capers, Egg Whites, Egg Yolks, Plain and Flavored Cream Cheese

Yogurt and Granola with Local Orange Blossom Honeycomb

Cold Cereal Selection with Whole and Skim Milk

Beverage Service

Orange, Grapefruit, Cranberry and Apple Juice

Coffee, Decaffeinated Coffee, Selection of Teas

Milk and Low Fat Milk

\$44.75++ per Guest



**“Catalina”
Champagne Brunch**

Displayed

Sliced Market Fruit and Berries
Assorted Bagels and Smoked Salmon served with
Traditional Accompaniments:
*Chopped Red Onion, Capers, Egg Whites, Egg Yolks,
Plain and Flavored Cream Cheese*

From the Bakery

Cinnamon Rolls, Croissants, Seasonal Muffin and Danish Selection
Served with Whipped Butter, Assorted Jams and Marmalades,
Plain and Strawberry Whipped Cream Cheese

Breakfast Selection

California Grill Benedict “Hash”
141° Organic Egg, Oven-roasted Tomatoes, Charred Red Onion, Avocado,
and Yuzu Hollandaise

Mascarpone Cheese Blintz
Served with Seasonal Fruit Compote

Marble Potato “Home Fries”
Peppers, Onions and Herbs

Applewood-smoked Bacon and Sausage Links

Brunch Selection

Romaine Salad
Roasted Garlic Dressing, Marinated Tomatoes, House-made Croutons

Caprese Salad
Fresh Tomatoes, Fresh Mozzarella, Olive Oil, Balsamic Reduction, Basil

Shrimp and Grits
Roasted Jumbo Prawns, Tasso Grits, Espelette Pepper Vinaigrette

Chicken with Sausage Gravy
Roasted All-natural Organic Chicken Breast, Waffle Bread Pudding,
Sausage Gravy, Aged Cheddar



**“Catalina”
Champagne Brunch (continued)**

Dessert Selection

Selection of Miniature Desserts to include:

Chocolate Hazelnut Crunch
Chèvre Cheesecake with Vanilla Bean Panna Cotta
Butterscotch Croissant Bread Pudding
Mini Crème Brûlée – Vanilla Bean, Chocolate
and Pistachio
No Sugar Added Seasonal Selection

Beverage Service

Champagne and Mimosa Bar
Orange, Grapefruit, Cranberry, and Apple Juice
Coffee, Decaffeinated Coffee, Selection of Teas
Milk and Low-Fat Milk

\$130.00++ per Guest

Signature Champagne Upgrade
\$58.00++ per Guest Upcharge



Breakfast Enhancements

Omelet and Egg Station featuring Organic Local Eggs
Ham, Applewood-smoked Bacon, Chorizo Sausage, Peppers, Onions, Mushrooms,
Spinach, Tomatoes, Tillamook Cheddar and Manchego Cheeses
\$21.00++ per Guest

Mickey Waffle Station
Plain and Whole-Wheat Waffles,
Served with Strawberry Basil Compote, Bananas Foster Sauce,
Maple Syrup, and Whipped Cream
\$15.00++ per Guest

Sevruga Caviar on Ice
Potato Blinis, Traditional Accompaniments
\$170.00++ per Ounce

Champagne and Mimosa Call Bar
\$20.00++ per Guest

Champagne and Mimosa Premium Bar
\$25.00++ per Guest

Champagne and Mimosa Signature Bar
\$58.00++ per Guest



Breakfast à la Carte Enhancements

Potato, Onion, Spinach, and Goat Cheese Frittata
\$10.00++ per Guest

Applewood-smoked Bacon
\$10.00++ per Guest
(Serves approximately 2 pieces per Guest)

Handcrafted Sausage Links
\$10.00++ per Guest
(Serves approximately 2 pieces per Guest)

Marble Potato "Home Fries" with Peppers, Onions, and Herbs
\$8.00++ per Guest

Yogurt and Granola with Local Orange Blossom Honeycomb
\$6.00++ per Guest

Selection of Cold Cereals with Whole and Low Fat Milk
\$5.00++ per Guest

Steel-cut Organic Oatmeal with Turbinado Sugar
\$7.00++ per Guest

Assorted Bagels, Muffins, or Danish
\$53.00++ per Guest

Smoked Salmon
Served with Traditional Accompaniments
\$17.00++ per Guest



**“Cathedral City”
Deli Lunch**

Market Inspired Seasonal Soup

Salad Selection

Romaine Salad

Roasted Garlic Dressing, Marinated Tomatoes, Aged Parmesan, and Croutons

Panzanella Salad

Sourdough Croutons, Arugula, Tomatoes, Avocado, and Charred Red Onion served with Red Wine Vinaigrette

Sandwich Board

Pre-select in advance **three** of the following pre-made selections:

Muffaletta on House-made Focaccia

Black Forrest Ham, Sopressata Salami, Provolone Cheese, and Olive Tapenade

Pork Belly on Asian Sesame Roll

Served with Hoisin Barbecue Sauce, Cucumber Slaw, and Wasabi Cream

Grilled Chicken Breast on Crunchy Baguette

Served with Cheddar Cheese, Applewood-smoked Bacon, Arugula, and Red Onion Cranberry Chutney

Black Forrest Ham on Kaiser Roll

Served with Brie, Arugula, and Dijon Aioli

Vegetarian on House-made Focaccia

Grilled Portobello Mushrooms, Zucchini, Squash, and Red Onion
Served with Goat Cheese and Basil Pesto

All Sandwich Boards

Served with Pickle, Relish, Assorted Condiments,
and House-made Potato Chips

Dessert Selection

Selection of Miniature Desserts

Pre-Select in advance **three** of the following items:

Chocolate Hazelnut Crunch

Chèvre Cheesecake with Vanilla Bean Panna Cotta

Butterscotch Croissant Bread Pudding

Mini Crème Brûlée - Vanilla Bean, Chocolate,
and Pistachio

No Sugar Added Seasonal Selection



**“Cathedral City”
Deli Lunch (continued)**

Beverage Service

Fountain Soda Selection, Iced Tea, Coffee,
Decaffeinated Coffee, and Selection of Hot Teas

\$70.00++ per Guest



**“Redondo Beach”
Plated Lunch**

Appetizer

Pre-select in advance **one** of the following items:
(Note: Entire group must have same Appetizer.)

Market Inspired Seasonal Soup

Sonoma Goat Cheese Ravioli
Tomato-Fennel Broth, Shiitake Mushrooms, Basil

Romaine Salad
Roasted Garlic Dressing, Marinated Tomatoes, Aged Parmesan, Croutons

Entrée

Pre-select in advance **one** of the following items:
(Note: Entire group must have same Entrée.)

Seared All Natural Organic Breast of Chicken
Served with Marble Potato Hash, Bacon Lardons,
Wilted Greens, Whole Grain Mustard Vinaigrette
\$55.00++ per Guest

Oak-grilled Flat Iron Steak
Served with Chipotle Mash, Blistered Peppers, Onions,
Chimichurri, Lime Butter
\$67.00++ per Guest

Oak-grilled Grass Fed Filet (enhancement)
\$77.00++ per Guest

Roasted Salmon
Served with Arugula, Florida Tomatoes, Charred Red Onions,
Avocado, Sourdough Croutons, and Red Wine Vinaigrette
\$60.00++ per Guest

Dessert Selection

Pre-select in advance **one** of the following items:
(Note: Entire group must have same Dessert.)

Signature Chocolate Pudding Cake
White Chocolate Pistachio Crème Brûlée
No Sugar Added Seasonal Selection

Beverage Service

Fountain Soda Selection, Iced Tea, Coffee,
Decaffeinated Coffee, and Selection of Hot Teas

Additional Pre-Selected Plated Entrée \$20.00++ / Guest upcharge

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 21% Service Charge and 6.5% Sales Tax. Effective October 1, 2016 to September 30, 2017. ©Disney



**“Barstow”
Buffet Lunch**

Warm Bread Selection

Market Inspired Seasonal Soup

Salad Selection

Romaine Salad

Roasted Garlic Dressing, Marinated Tomatoes, Aged Parmesan, and Croutons

Panzanella Bread Salad

Sourdough Croutons, Arugula, Tomatoes, Avocado,
Charred Red Onion, and Red Wine Vinaigrette

Entrées

Oak-grilled Flat Iron Steak

Served with Chipotle Mash, Blistered Peppers, Onions,
Chimichurri, and Lime Butter

Roasted Jumbo Prawns

Served with Tasso Grits and Espelette Pepper Vinaigrette

Seared All Natural Organic Chicken Breast

Served with Marble Potato Hash, Bacon Lardons,
Wilted Greens, Whole Grain Mustard Vinaigrette

Mushroom Risotto

Served with Wild and Cultivated Mushrooms, Baby Spinach,
Laura Chanel Goat & Manchego Cheese

Dessert Selection

Selection of Miniature Desserts

Pre-Select in advance **three** of the following items:

Chocolate Hazelnut Crunch

Chèvre Cheesecake with Vanilla Bean Panna Cotta
Butterscotch Croissant Bread Pudding

Mini Crème Brûlée:

Vanilla Bean, Chocolate, and Pistachio
No Sugar Added Seasonal Selection

Beverage Service

Fountain Soda Selection, Iced Tea, Coffee,
Decaffeinated Coffee, and Selection of Hot Teas

\$72.00++ per Guest



Dinner Reception Selections

Reception Displays

Sevruga Caviar on Ice
Potato Blinis, Traditional Accompaniments
\$165.00++ per Ounce

Assorted Artisanal Cheeses
House-made Crackers, Sliced Breads, Fresh Honeycomb, Raisins on the Vine
\$20.00++ per Guest

Butcher's Charcuterie Selection
Assorted Sausages, Cured Meats, and Pâtés
Served with Assorted Mustards and Condiments
\$25.00++ per Guest

Chilled Seafood Display
Yuzu poached Jumbo Prawns, King Crab Legs, and Snow Crab Claws
Served with Yuzu Wasabi Cocktail Sauce and Florida Mustard Sauce
\$40.00++ per Guest

Add: Cold Water Lobster Tail
\$15.00++ per Guest

Assorted Mini Desserts:
Mini Chocolate Pudding Cakes
Chocolate Hazelnut Crunch
Chevre Cheesecakes with Vanilla Bean Panna Cotta
Butterscotch Croissant Bread Puddings
Mini Crème Brulees in assorted varieties – Vanilla Bean, Chocolate and Pistachio
No Sugar Added Seasonal Selections
\$48.00++ per Dozen



Reception Hors d'Oeuvres

Displayed or Butler Passed

Cold Hors d'Oeuvres Selections

Skewer of Grape Tomatoes, Bocconcini, Basil Pesto
\$65.00++ per Dozen

Prosciutto, Honeydew, Cantaloupe, and Sea Salt
Served with Lemon Vinaigrette on Herbed Bread Stick
\$65.00++ per Dozen

Bloody Mary and Crispy Rock Shrimp Shooter
\$89.00++ per Dozen

Petite Lobster Roll Sandwich
Served with Avocado and Micro Arugula
\$125.00++ per Dozen

Assorted Bruschetta
Served with Balsamic Reduction and Micro Basil
\$65.00++ per Dozen

Hot Hors d'Oeuvres Selections

Tandori Style Chicken Satay
Served with Vietnamese Peanut Sauce
\$77.00++ per Dozen

Jumbo Lump Crab Cakes
Served with Rémoulade Sauce
\$125.00++ per Dozen

Pork Belly Bao with Cucumber Slaw
Served with Hoisin Barbecue Sauce
\$101.00++ per Dozen

Grilled Beef Skewers
Served with Horseradish Cream
\$101.00++ per Dozen

Assorted Oven Baked Flatbreads
\$25.00++ per Each
(Must Be Passed, Available After 5:00PM)
(Each Flatbread is approximately 8 pieces)



Banquet Sushi Menu

Reception

Pickled Ginger, Soy Sauce, and Dipping Sauces are Included with all Sushi.

Maki (Rolled Sushi)

California Roll

\$43.00++ per Roll

(Each Roll is approximately 8 pieces)

Shrimp Tempura Roll

\$43.00++ per Roll

(Each Roll is approximately 8 pieces)

Raw Fish Maki

Salmon & Chive Roll

\$43.00++ per Roll

(Each Roll is approximately 8 pieces)

Tuna & Cucumber Roll

\$43.00++ per Roll

(Each Roll is approximately 8 pieces)

Hamachi & Chive Roll

\$43.00++ per Roll

(Each Roll is approximately 8 pieces)

Sushi Platters

“Okinawa Platter”

Vegetable Roll, Salmon and Chive Roll, Tuna and Cucumber Roll

\$120.00++ per Platter

(Each platter is approximately 24 pieces)

“Lotus Blossom Platter”

California Roll, Hamachi and Chive Roll, Shrimp Nigiri, and Salmon Nigiri

\$180.00++ per Platter

(Each platter is approximately 36 pieces)

“Mt. Fuji Platter”

Vegetable Roll, Shrimp Nigiri, California Roll, Shrimp Tempura Roll

\$200.00++ per Platter

(Each platter is approximately 40 pieces)

“Tsunami Platter”

Shrimp Tempura Roll, California Roll, Tuna Nigiri, Hamachi Nigiri, Salmon Nigiri

\$210.00++ per Platter

(Each platter is approximately 42 pieces)

*Sushi for any catered event available after 5:00 p.m.



**“Simi Valley”
Dinner Menu**

Appetizer

Sonoma Goat Cheese Ravioli
Tomato-Fennel Broth, Shiitake Mushrooms, and Basil

Salad

Pre-select in advance **one** of the following items:

Romaine Salad
Roasted Garlic Dressing, Marinated Tomatoes, Aged Parmesan, and Croutons

Farmer’s Salad
Crisp Greens, Season-peak Vegetables, Meyer Lemon Vinaigrette

Sorbet

Market-inspired House-made Seasonal Sorbet

Fish Course

Pre-select in advance **one** of the following items:

Jumbo Sea Scallops on Seasonal Risotto with Tomato Butter Sauce

Seared Market Fish
Celery Root Silk, Roasted Season-peak Vegetables, Citrus Butter Emulsion

Seared Ahi Tuna
Spicy Bamboo Rice Cake, Stir-fried Vegetables, Soy Glaze, and Wasabi Cream

Entrée

Choice of Multiple Entrée Premium (72 hour notice required)

***No Day of Choice available**

\$140.00++/Guest

Additional Pre-Selected Plated Entrée \$20.00++ / Guest upcharge

Pan-seared All-natural Organic Chicken Breast
Loaded Baked Potato Mash and Hoisin Barbecue Sauce

Grilled Pork Tenderloin
Goat Cheese Polenta, Braised Pork Belly, Mustard Butter, Zinfandel Glaze

Grilled Beef Tenderloin Filet
Truffle-laced Trofie “Macaroni & Cheese,” Wild and Cultivated Mushrooms, Red Wine Reduction

Dessert Selection

Signature Chocolate Pudding Cake

CALIFORNIA GRILL

Beverage Service

Fountain Soda Selection, Iced Tea, Coffee,
Decaffeinated Coffee, and Selection of Hot Teas

Simi Valley Enhancements

Appetizers

Jumbo Lump Crab Cake \$13.00++/Guest upcharge
Lobster Risotto with Meyer Lemon Butter \$18.00++/Guest upcharge

Dessert

Plated Trio Dessert \$10.00++/Guest upcharge



“Pasadena”

Formal Dinner Menu with à la carte Entrée Selections

Appetizer

Pre-select in advance **one** of the following items:

Market-inspired Seasonal Soup

Sonoma Goat Cheese Ravioli
Tomato-Fennel Broth, Shiitake Mushrooms, Basil

Jumbo Lump Crab Cake
Celery Root Slaw, Tarragon Rémoulade Sauce

Butcher’s Charcuterie Selection
Served with Assorted Mustards and Condiments

Salad

Pre-select in advance **one** of the following items:

Romaine Salad
Roasted Garlic Dressing, Marinated Tomatoes, Aged Parmesan, and Croutons

Asian Shrimp Salad
Citrus, Red Onions, Soy Reduction, and Wasabi Cream

Farmer’s Salad
Crisp Greens, Season-peak Vegetables, Meyer Lemon Vinaigrette

Pasta Course

Pre-select in advance **one** of the following items:

Cavatelli alla Puttanesca
House-made Pasta, Vine-ripe Tomatoes, Capers, Kalamata Olives, Boquerones

House-made Potato Gnocchi
Braised Pork Belly, Poached Organic Egg, Shaved Parmesan

Lobster “Macaroni & Cheese”
Butter-poached Lobster, Trofie Pasta, Gruyere Crème

Sorbet

Market-inspired House-made Seasonal Sorbet



“Pasadena”

Formal Dinner Menu with à la Carte Entrée Selections (Continued)

Entrée Selections

Pre-select in advance **two** of the following items:

Choice of Entrée Premium (72 hour notice required)

***No Day of Choice available**

Choosing from **three** Entrées \$190.00++/Guest

Pan-seared All-natural Organic Chicken Breast
Loaded Baked Potato Mash, Hoisin Barbecue Sauce

Grilled Pork Tenderloin
Goat Cheese Polenta, Braised Pork Belly, Mustard Butter, Zinfandel Glaze

Grilled Beef Tenderloin Filet
Truffle-laced Trofie “Macaroni & Cheese,” Wild and Cultivated Mushrooms, Red Wine Reduction

Seared Jumbo Scallops, Seasonal Risotto, Tomato Butter Sauce

Seared Ahi Tuna
Spicy Bamboo Rice Cake, Stir-fried Vegetables, Soy Glaze, and Wasabi Cream

Seared Market Fish
Celery Root Silk, Roasted Season-peak Vegetables, Citrus Butter Emulsion

Dessert Trio

Signature Chocolate Pudding Cake
Chèvre Cheesecake with Vanilla Bean Panna Cotta
Crème Brûlée

Beverage Service

Fountain Soda Selection, Iced Tea, Coffee,
Decaffeinated Coffee, and Selection of Hot Teas

\$160.00++ per Guest



Children's Banquet Selections

(please pre-select one item from each course for the entire group to enjoy)

Appetizer

Baby Iceberg Wedge Salad

Served with Curled Carrots, Baby Tomatoes, and Fat-free Ranch Dressing

Grilled Seasonal Vegetable Lettuce Wraps

Served with Hummus Dip

Entrée

Hand-formed Provolone Cheese Pizza

Macaroni & Cheese

Grilled Chicken Breast

Baby Steamed Carrots, Crushed Sweet Potatoes

Grilled Beef Tenderloin

Seasonal Vegetable, Crushed Sweet Potatoes

Dessert Selection

California Grill Signature Puffed Rice Sushi

Seasonal Fruit Kabobs

Served with Freshly Made Yogurt Dip

\$25.00++ per Guest