



“Mount Shasta”

Continental Breakfast

Displayed

Sliced Market Fruit and Berries

From the Bakery

Cinnamon Rolls and Croissants

Seasonal Muffin and Danish Selection

Assorted Bagels and Scotch-cured Smoked Salmon

Served with Traditional Accompaniments:

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

Cocoa Quinoa Granola and Yogurt 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

\$49.75++ per Guest



“Castroville”

Continental Breakfast

Displayed

Sliced Market Fruit and Berries

From the Bakery

Cinnamon Rolls and Croissants

Seasonal Muffin and Danish Selection

Assorted Bagels and Scotch-cured Smoked Salmon

Served with Traditional Accompaniments:

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

Cocoa Quinoa Granola and Yogurt with Local Orange Blossom Honeycomb

Cold Cereal Selection with Whole and Skim Milk

Marble Breakfast Potato “Home Fries” Peppers, Onions and Herbs

Apple-smoked Bacon and Sausage Links

Goat Cheese Scrambled Eggs

Beverage Service

Orange, Grapefruit, Cranberry and Apple Juice

Coffee, Decaffeinated Coffee, Selection of Teas

Milk and Low Fat Milk

\$89.00++ per Guest



"Catalina"

Champagne Brunch

Displayed

Sliced Market Fruit and Berries

Assorted Bagels and Scotch-cured 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

Plain and Strawberry Whipped Cream Cheese

Breakfast Selection

Goat Cheese Scrambled Eggs

Sweet Cheese filled Crepes

With Seasonal Fruit Accompaniment's

Marble Breakfast Potato "Home Fries"

Peppers, Onions and Herbs

Applewood-smoked Bacon and Sausage Links

Brunch Selection

Romaine Salad

Roasted Garlic Dressing, Marinated Tomatoes, Papadum

Caprese Salad

Fresh Tomatoes, Fresh Mozzarella, Olive Oil, Aged Balsamic, Basil

Shrimp and Grits

Roasted Jumbo Prawns, Cheese Grits, Espelette Pepper Vinaigrette

Piquillo Pepper-Cornmeal Waffle with Chicken Gravy

Crispy Fried Chicken served with Blood Orange Syrup



"Catalina"

Champagne Brunch (continued)

Dessert Selection

Selection of Miniature Desserts to include:

Chocolate Hazelnut Crunch
Cereal Milk Panna Cotta with Cornflake Crunch
Cinnamon Toast Cream Puff

Beverage Service

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

\$135.00++ per Guest

Signature Champagne Upgrade

\$58.00++ per Guest Upcharge



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)

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

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

Cocoa Quinoa 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

Scrambled Plain, or with Goat Cheese or Cheddar Cheese
\$10.00++ per Guest

Mickey Waffle Station
Served with Macerated Strawberries, Bananas Foster Sauce,
Maple Syrup, and Whipped Cream
\$15.00++ per Guest

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



“Redondo Beach”

Plated Lunch

Warm Bread Service Selection

Served with Fire-roasted Tomatoes

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, Papadum

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,

Wilted Greens, Whole Grain Mustard Vinaigrette

\$55.00++ per Guest

Oak-grilled Hanger Steak

Served with Chipotle Mash, Blistered Peppers, Onions,

Chimichurri, Lime Butter

\$67.00++ 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.)

Warm Valrhona Chocolate Cake

Key Lime Cheesecake

No Sugar Added Seasonal Selection

Beverage Service

Fountain Soda Selection, Iced Tea, Coffee,

Decaffeinated Coffee, and Selection of Hot Teas



"Barstow"

Buffet Lunch

Warm Bread Service Selection

Served with Fire-roasted Tomatoes

Market Inspired Seasonal Soup

Salad Selection

Romaine Salad

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

Niçoise Salad

Confit New Potatoes, Roasted Olives, Haricots verts, Toasted Poppy Seed Vinaigrette

Entrées

Oak-grilled Hanger Steak

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

Roasted Jumbo Prawns

Served with Creamy Cheddar Grits and Espelette Pepper Vinaigrette

Seared All Natural Organic Chicken Breast

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

Seasonal 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

Churro Cheesecake

California Citrus Cream Puff

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

Assorted Artisanal Cheeses

House-made Crackers, Sliced Breads, Fresh Honeycomb, Seasonal Accoutrements

\$22.00++ per Guest

Butcher's Charcuterie Selection

Assorted Sausages, Cured Meats, and Pâtés
Served with Assorted Mustards and Condiments

\$25.00++ per Guest

Chilled Jumbo Shrimp

Served with Yuzu Wasabi Cocktail Sauce and Florida Mustard Sauce

\$40.00++ per Guest

Assorted Mini Desserts:

Caramel Brownie Tart
Chocolate Hazelnut Crunch
Miso Banana Pudding
Churro Cheesecake
Vanilla Bean Crème Brûlée
No Sugar Added Seasonal Selections

\$48.00++ per Dozen

Seasonal Crudité Garden Vegetables

with Hummus and crispy Garlic Oil

\$17.00++ per Guest



Reception Hors d'Oeuvres

Displayed or Butler Passed

Cold Hors d'Oeuvres Selections

Crab Avocado Tartlet

Remoulade and Citrus Rock Shrimp Ceviche

\$64.00++ per Dozen

Petite Lobster Roll Sandwich

Served with Avocado and Micro Celery

\$82.00++ per Dozen

Smoked Salmon and Tuna Tartare

served with Herb Lavash

\$52.00++ per Dozen

Seasonal Caponata Toast Points

\$36.00++ per Dozen

Hot Hors d'Oeuvres Selections

Grilled Chicken Satay

Served with Vietnamese Peanut Sauce

\$48.00++ per Dozen

Pork Belly Bao with Cucumber Slaw

Served with Hoisin Barbecue Sauce

\$60.00++ per Dozen

Lollipop Lamb Chops

Served with Mint Chutney

\$48.00++ per Dozen

Vegetable Egg Roll

Served with Voodoo Mustard Sauce

\$60.00++ per Dozen

Assorted Oven Baked Pizza

\$25.00++ per Each

(Available After 5:00PM Only)

(Each Pizza 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

\$56.00++ per Roll

(Each Roll is approximately 8 pieces)

Shrimp Tempura Roll

\$56.00++ per Roll

(Each Roll is approximately 8 pieces)

Raw Fish Maki

Salmon & Chive Roll

\$56.00++ per Roll

(Each Roll is approximately 8 pieces)

Tuna & Cucumber Roll

\$56.00++ per Roll

(Each Roll is approximately 8 pieces)

Hamachi & Chive Roll

\$56.00++ per Roll

(Each Roll is approximately 8 pieces)

Sushi Platters

“Okinawa Platter”

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

\$168.00++ per Platter

(Each platter is approximately 24 pieces)

“Lotus Blossom Platter”

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

\$252.00++ per Platter

(Each platter is approximately 36 pieces)

“Mt. Fuji Platter”

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

\$280.00++ per Platter

(Each platter is approximately 40 pieces)

“Tsunami Platter”

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

\$294.00++ 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 Papadum

Farmer’s Salad
Seasonal Offerings

Sorbet

Market-inspired House-made Seasonal Sorbet

Fish Course

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

Oven Roasted Jumbo Shrimp, Chorizo Risotto, Roasted Tomatoes, Chipollini Onions,
Meyer Lemon Butter Sauce

Seared Market Fish
Coconut Rice, Roasted Season Vegetables, Citrus Butter Emulsion

Entrée

Choice of Multiple Entrée Premium
(72 hour notice required on all entrée counts)

***No Day of Choice available**

\$150.00++/Guest

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

Pan-seared All-natural Organic Chicken Breast
Crème fraiche Mashed Potatoes, Gremolata dusted Broccolini with Aji Amarillo Jus

Grilled Pork Tenderloin
Goat Cheese Polenta, Roasted Mushrooms, Mustard Butter, Zinfandel Glaze

Grilled Beef Tenderloin Filet
House “Extruded” Macaroni and Cheese, Charred Green Beans and Caramelized Onions, Forest
Mushrooms, Red Wine Reduction

Dessert Selection

Warm Valrhona Chocolate Cake

Beverage Service

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



"Pasadena"

Formal Dinner Menu with à la carte Entrée Selections

Appetizer

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

Market-inspired Seasonal Soup

Crab Cake

Pickled Vegetable Slaw, Citrus Remoulade

Salad

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

Romaine Salad

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

Farmer's Salad

Seasonal Offerings

Pasta Course

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

House-made Ziti Rigate alla Puttanesca

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

Lobster "Macaroni & Cheese"

Butter-poached Lobster, House-made Fusilli 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
Crème fraiche Mashed Potatoes, Gremolata dusted Broccolini with Aji Amarillo Jus

Grilled Pork Tenderloin
Goat Cheese Polenta, Roasted Mushrooms, Mustard Butter, Zinfandel Glaze

Grilled Beef Tenderloin Filet
House “Extruded” Macaroni and Cheese, Charred Green Beans and Caramelized Onions,
Forest Mushrooms, Red Wine Reduction

Roasted Jumbo Prawns
Served with Creamy Cheddar Grits and Espelette Pepper Vinaigrette

Pan-seared Ahi Tuna Fillet
Pickled Vegetables, Bun style Rice Noodles, Nuoc Cham

Dessert Trio

Spiced Chocolate Cake
Miso Banana Pudding
Churro Cheesecake

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 Mozzarella Cheese Pizza

Macaroni & Cheese

Grilled Chicken Breast

Baby Steamed Carrots, Yukon Gold Potatoes

Grilled Beef Tenderloin

Seasonal Vegetable, Yukon Gold Potatoes

Dessert Selection

California Grill Signature Puffed Rice Sushi

Seasonal Fruit Kabobs

Served with Freshly Made Yogurt Dip

\$25.00++ per Guest



"Ferry Market"

Dinner Menu

Soup

Market-inspired Seasonal Soup

Salad

Market Inspired Salad

Sorbet

Market-inspired Seasonal Sorbet

Entrees

California Style Platters

Pan-seared Ahi Tuna Fillet with pickled Vegetables, Bun style Rice Noodles, Nuoc Cham

Oak-grilled Beef Tenderloin with Charred Beans, Caramelized Onions,
Risotto and Cabernet Sauce

Oak-fired Pork Tenderloin with Goat Cheese Polenta, Roasted Button Mushroom,
And Zinfandel Glaze

Dessert

Warm Valrhona Chocolate Cake

Beverage Service

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

\$125.00++ per Guest



"Haight Ashbury"

Dinner Menu

Appetizer

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

Salad

Hearts of Romaine with Roasted Garlic Dressing, Roasted Olives,
Aged Parmesan, and Papadum

Sorbet

Market-inspired Seasonal Sorbet

Entrees

California Style Platters

Choice of 3

Market Fish, Steamed Bok Choy, Coconut Rice and Thai Curry Nage
Oak-grilled Beef Tenderloin with Charred Beans, Caramelized Onions,
Risotto and Cabernet Sauce

Pan-seared All-natural Organic Chicken Breast
Crème Fresh Mashed Potatoes, Gremolata dusted Broccolini with Aji Amarillo Jus

Grilled Pork Tenderloin
Goat Cheese Polenta, Roasted Mushrooms, Mustard Butter,
Zinfandel Glaze

Roasted Jumbo Prawns
Served with Creamy Cheddar Grits and Espelette Pepper Vinaigrette

Dessert Trio

Chocolate Sea Salt Pot de Creme
Key Lime Sable Breton
California Citrus Cream Puff

Beverage Service

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

\$140.00++ per Guest