



“Castroville”

Breakfast

Pre-reception/From the Bakery:

Sliced Market Fruit and Berries

Cinnamon Rolls and Croissants, Seasonal Muffin and Danish... served with Plain and Seasonal Whipped Cream Cheese

Cocoa Quinoa Granola Bowl...Yogurt, Berries, Local Orange Blossom Honeycomb

Enhanced Food Station Breakfast:

Cheese Frittata...White Cheddar, Espelette Vinaigrette

Avocado Toast... Pickled Red Onion, Breakfast Radish, Cotija Cheese
Scotch-cured Smoked Salmon Enhancement \$5++

Flatiron Steak and Eggs... Huevos Rancheros, Salsa, Cilantro

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

Apple-smoked Bacon

Candied bacon enhancement \$3++

Sausage Links

Beverage Service:

Orange, Grapefruit, Cranberry and Apple Juice
Coffee, Decaffeinated Coffee, Selection of Teas
Whole and Skim Milk

\$106.00++ per Guest

CALIFORNIA GRILL

"Catalina"

Brunch

Pre-reception/From the Bakery:

Sliced Market Fruit and Berries

Cinnamon Roll, Croissant, Seasonal Muffin, Danish... served with Plain and Seasonal Whipped Cream Cheese

Cocoa Quinoa Granola Bowl...Yogurt, Berries, Local Orange Blossom Honeycomb

Brunch Entrée Enhanced Food Station Selection:

Romaine Salad... Avocado Dressing, Conserva Tomatoes, Point Reyes Blue Cheese, Egg, Radish, Yuzu Koshu-Sourdough Crumble

Grilled chicken enhancement \$8++

Seared Salmon enhancement \$8++

Tomato and Burrata Panzanella... Fresh Tomatoes, Burrata, Red Wine Vinaigrette, Extra Virgin Olive Oil, House-made Sourdough Croutons, Basil

Shrimp Scampi... Garlic Confit, Preserved Lemon Butter Sauce, Parsley

Chicken and Biscuits... Crispy Fried Chicken, Buttermilk Biscuits, Béchamel

Avocado Toast... Pickled Red Onion, Breakfast Radish, Cotija Cheese

Scotch-cured Smoked Salmon Enhancement \$5++

Grilled chicken enhancement \$8++

Seared Salmon enhancement \$8++

Cheese Frittata...White Cheddar, Espelette Vinaigrette

Flatiron Steak and Eggs... Huevos Rancheros, Salsa, Cilantro

Marble Breakfast Potato "Home Fries"... Peppers, Onions and Herbs

Applewood-smoked Bacon

Candied bacon enhancement \$3++

Sausage Links



"Catalina"

Champagne Brunch (Continued)

Dessert Trio:

Yogurt Panna Cotta... Blackberry Gel, Granola
Peanut Butter Banana Bread Pudding... Banana Caramel Sauce
Maple Nut Tart... Maple Sugar Candy, Brown Sugar Whipped Cream

Beverage Service:

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

\$161.00++ per Guest

Signature Champagne Upgrade

\$58.00++ per Guest Upcharge



Breakfast à la Carte Enhancements

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

Marble Breakfast Potato "Home Fries"... Peppers, Onions , House-made Bacon, Truffle Oil and Herbs
\$10++

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

Scrambled Eggs... Plain, or with Choice of Cheese (Goat, Cheddar, Gruyere)
\$10.00++ per Guest

Mickey Waffle Station... 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... Served with Fire-roasted Tomatoes

Appetizer:

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

Seasonal Soup... Market Inspired

Sonoma Goat Cheese Ravioli... Tomato-Fennel Ragu, Shiitake Mushrooms, Basil

Romaine Salad... Avocado Dressing, Conserva Tomatoes, Point Reyes Blue Cheese, Egg, Radish, Yuzu Koshu-Sourdough Crumble

Entrée:

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

Seared All Natural Organic Breast of Chicken... Smashed Potatoes, Green Beans, Aji Amarillo Crema

Oak-grilled Hanger Steak... Crème Fraiche Mash, Caramelized Onions, Calabrian Chili Butter
Butter-poached Lobster Tail Enhancement \$30++

Seared Salmon... Maple Glaze, Roasted Squash, Pumpkin Pepitas, Creamy Quinoa

Dessert Trio:

Chocolate Espresso Flan... Coffee Caramel Sauce, Milk Chocolate Whipped Panna Cotta, Toffee

Lemon Curd Tart... Lavender Macaroon, Blueberry Jam, Pickled Blueberries

Strawberry Cheesecake... Matcha Shortbread, Strawberry Gel

Beverage Service:

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

\$70.00++ per Guest

CALIFORNIA GRILL

"Barstow"

Formal Lunch

Warm Bread Service... Served with Fire-roasted Tomatoes

Appetizer:

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

Seasonal Soup... Market Inspired

Sonoma Goat Cheese Ravioli... Tomato-Fennel Ragu, Shiitake Mushrooms, Basil

Salad Selection:

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

Romaine Salad... Avocado Dressing, Conserva Tomatoes, Point Reyes Blue Cheese, Egg, Radish, Yuzu Koshu-Sourdough Crumble

Tomato and Burrata Panzanella... Fresh Tomatoes, Burrata, Red Wine Vinaigrette, Extra Virgin Olive Oil, House-made Sourdough Croutons, Basil

Entrées:

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

Oak-grilled Hanger Steak... Crème Fraiche Mash, Caramelized Onions, Calabrian Chili Butter
Butter-poached Lobster Tail Enhancement \$30++

Shrimp Scampi... Garlic Confit, Preserved Lemon Butter Sauce, Parsley

Seared All Natural Organic Breast of Chicken... Smashed Potatoes, Green Beans, Aji Amarillo Crema

Dessert Trio:

Chocolate Espresso Flan... Coffee Caramel Sauce, Milk Chocolate Whipped Panna Cotta, Toffee

Lemon Curd Tart... Lavender Macaroon, Blueberry Jam, Pickled Blueberries

Strawberry Cheesecake... Matcha Shortbread, Strawberry Gel

Beverage Service:

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

\$85.00++ per Guest



Reception Hors d'Oeuvres

Cold Hors d'Oeuvres Selections:

Petite Lobster Roll Sandwich... Avocado, Citrus Mayonnaise, Celery
\$85.00++ per Dozen

Smoked Salmon... Everything Bagel Crisp, Capers, Tomato, Egg, Pickled Red Onion
\$50.00++ per Dozen

Chilled Jumbo Shrimp... Lime-Cocktail Sauce, Extra Virgin Olive Oil, Celery
\$55.00++ per Dozen

Hot Hors d'Oeuvres Selections:

Grilled Chicken Satay... Vietnamese Peanut Sauce
\$48.00++ per Dozen

Carnitas Tacos... House-made Tortilla, Poblano Crema, Pickled Red Cabbage
\$60.00++ per Dozen

Lollipop Lamb Chops... Mint Chutney
\$48.00++ per Dozen

Vegetable Egg Roll... Voodoo Mustard Sauce
\$60.00++ per Dozen

Assorted Oven Baked Pizza
\$25.00++ per Each

(Available After 5:00PM Only)

(Each Pizza is approximately 6 pieces)

Assorted Mini Desserts:

Yogurt Panna Cotta... Blackberry Gel, Granola

Peanut Butter Banana Bread Pudding... Banana Caramel Sauce

Maple Nut Tart... Maple Sugar Candy, Brown Sugar Whipped Cream

Chocolate Espresso Flan... Coffee Caramel Sauce, Milk Chocolate Whipped Panna Cotta, Toffee

Lemon Curd Tart... Lavender Macaroon, Blueberry Jam, Pickled Blueberries

Strawberry Cheesecake... Matcha Shortbread, Strawberry Gel

\$48.00++ per Dozen



Banquet Sushi Menu

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

Maki (Rolled Sushi):

California Roll... Crab, Cucumber, Avocado

\$56.00++ per Roll

(Each Roll is approximately 8 pieces)

Shrimp Tempura Roll... Mango, Jicama, Orange Sauce

\$56.00++ per Roll

(Each Roll is approximately 8 pieces)

Spicy Kazan Roll... Crab, Shrimp, Scallops, Tuna, Fireball Sauce

\$56.00++ per Roll

Surf and Turf Roll... Poached Lobster Tail, Szechuan-crust Beef Tataki, Truffle Nikiri Sauce, Miso-Yuzu

Glaze, Crispy Shiso

\$48++ per Roll

Raw Fish Maki:

Salmon Roll... House-cured Salmon, Chive

\$56.00++ per Roll

(Each Roll is approximately 8 pieces)

Tuna Roll... Marinated Tuna, Cucumber

\$56.00++ per Roll

(Each Roll is approximately 8 pieces)

Hamachi Roll... Scallion

\$56.00++ per Roll

(Each Roll is approximately 8 pieces)

Hand Rolls:

Vegetarian... Avocado, Cucumber, Jicama, Marinated Mushroom

\$8++ each Roll

Spicy Tuna... Cucumber, Jicama, Sesame, Chive

\$8++ each Roll

Salmon... Avocado, Sesame, Miso-Soy Glaze

\$8++ each Roll

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

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 25% Service Charge and 6.5% Sales Tax. Effective October 1, 2020 to September 30, 2021. ©Disney

CALIFORNIA GRILL

"Simi Valley"

Dinner Menu

Appetizer:

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

Sonoma Goat Cheese Ravioli ... Tomato-Fennel Ragu, Shiitake Mushrooms, Basil

Seasonal Soup... Market Inspired

Salad:

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

Romaine Salad... Avocado Dressing, Conserva Tomatoes, Point Reyes Blue Cheese, Egg, Radish, Yuzu Koshu-Sourdough Crumble

Tomato and Burrata Panzanella... Fresh Tomatoes, Burrata, Red Wine Vinaigrette, Extra Virgin Olive Oil, House-made Sourdough Croutons, Basil

Sorbet:

Market-inspired House-made Seasonal Sorbet

Fish Course:

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

Shrimp Scampi... House-made Bucatini, Garlic Confit, Preserved Lemon

Seared Market Fish... Coconut Rice, Baby Shitakes, Bok Choy, Citrus Butter Emulsion

Entrée:

Choice of Multiple Entrée Premium

Pan-seared All-natural Organic Chicken Breast... Crème Fraiche Mashed Potatoes, Broccolini, Gremolata, Aji Amarillo Crema

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, Red Wine Reduction

Butter-poached Lobster Tail Enhancement \$30++



"Simi Valley"

Dinner Menu (Continued)

Dessert Selection:

Valhrona Soufflé... Hazelnut Crunch, Peanut Butter Hazelnut Ice Cream

Beverage Service:

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

\$140.00++ per Guest

CALIFORNIA GRILL

"Pasadena"

Formal Dinner Menu with à la carte Entrée Selections

Appetizer:

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

Seasonal Soup... Market Inspired

Empanadas... Beef, Pickled Red Onion, Cilantro Aioli

Romaine Salad... Avocado Dressing, Conserva Tomatoes, Point Reyes Blue Cheese, Egg, Radish, Yuzu Koshu-Sourdough Crumble

Market Salad... Market Inspired

Pasta Course:

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

Bucatini alle Carbonara... House-made Pasta, Pancetta, Pecorino Romano, Parsley

Lobster "Macaroni & Cheese"... Butter-poached Lobster, House-made Orecchiette Pasta, Gruyere Cream

Sorbet:

Seasonal Sorbet... Market Inspired

Fish Course:

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

Shrimp Scampi... House-made Bucatini, Garlic Confit, Preserved Lemon, Parsley

Pan-seared Ahi Tuna Fillet... Ginger Rice, Miso-Soy Glaze, Bok Choy, Pickled Veg

Entrée:

Pan-seared All-natural Organic Chicken Breast... Smashed Marble Potatoes, Broccolini, Gremolata, Aji Amarillo Crema

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

Grilled Beef Tenderloin Filet... Crème fraiche Mashed Potatoes, Charred Green Beans, Caramelized Onions, Red Wine Reduction

Butter-poached Lobster Tail Enhancement \$30++



"Pasadena"

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

Dessert Trio:

Chocolate Espresso Flan... Coffee Caramel Sauce, Milk Chocolate Whipped Panna Cotta, Toffee

Lemon Curd Tart... Lavender Macaroon, Blueberry Jam, Pickled Blueberries

Strawberry Cheesecake... Matcha Shortbread, Strawberry Gel

Beverage Service:

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

\$170.00++ 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 Cucumber, Baby Tomatoes, House-made Ranch Dressing

Chicken Noodle Soup... Grilled Chicken, House-made Pasta

Entrée:

Hand-formed Mozzarella Cheese Pizza

Macaroni & Cheese

Grilled Chicken Breast... Steamed Baby Carrots, Roasted 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