



**“Castroville”**

Breakfast – Enhanced Food Stations

***Entrée Enhanced Food Station 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**



**“Catalina”**

Brunch – Enhanced Food Stations

***Entrée Enhanced Food Station 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"**

Brunch – Enhanced Bread Stations (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

Enhanced Food Stations

**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"**

Enhanced Food Station - 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

***Enhanced Food Station Entrée:***

**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

**\$135.00++ per Guest**



**“Barstow”**

Enhanced Food Station - 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:***

**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

**\$155.00++ per Guest**



## **Reception Hors d'Oeuvres**

Enhanced Food Stations

### ***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**

Enhanced Food Stations

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-crusting 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, 2021 to September 30, 2022. ©Disney





**"Simi Valley"**  
Dinner Menu

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

***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**



**"Pasadena"**

Formal Dinner Menu with à la carte Entrée Selections

**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

**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***