

“Catalina”

-Brunch Menu-

\$225++ Per Guest

Children 3-12 can eat from Buffet at \$56++

Buffet Style Menu

From the Bakery:

Assorted Breakfast Pastries-Mini Bagels, Cinnamon Roll, Croissant, Seasonal Muffin, Danish, served with Plain and Seasonal Whipped Cream Cheeses, Jam, and Butter.

From the Kitchen:

Sliced Market Fruit and Berries

Romaine Salad-Grilled Romaine, Roasted Garlic Dressing, Sourdough Croutons, Pickled Red Onion, Parmesan Cheese.

Grilled chicken enhancement \$15++

Seared Fish enhancement (Grouper, Seabass, Salmon) \$18++

Chicken and Biscuits... Crispy Fried Chicken, Buttermilk Biscuits, Hot Truffle Honey, House-Made Pickles

Quiche-Pancetta, Spinach, Peppers, & Onions

Steak and Eggs-Oak Grilled Hanger Steak, Monterey Pepper Jack Cheese-Egg Frittata, Choron Sauce, Fine Herbs

Marble Breakfast Potato-Peppers, Caramelized Onions, and Herbs

Applewood-smoked Bacon

Sausage Links

Dessert Trio:

Amaretto Latte-Amaretto Panna cotta, Coffee cremeux, almond cake financier cake, Dulcey chocolate glaze, Honey mascarpone whipped cream, coffee bean and almond brittle.

Seasonal Croissant Muffin- Croissant muffin, tossed in cinnamon sugar, filled with a seasonal filling and top decorated with parts of filling and chocolate décor.

Mimosa Mousse Dome- Blood orange mousse, Champagne gel, white chocolate cookie, St Germaine panna cotta.

“Barstow”

Lunch Menu

\$240.00++ per Guest

Children 3-12 can eat from Buffet at \$56++

Buffet-*Appetizer, Salad and Dessert Courses will be served individually tableside.

While Entrées are offered buffet style*

Warm Bread Service... Served with Fire-roasted Tomatoes and California Cold Pressed Olive Oil

Appetizer: Pre-Select One of the Below Options for all Guest to Enjoy

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

Sonoma Goat Cheese Ravioli... Tomato-Fennel broth, Mushroom Ragu

Seasonal Soup... Market Inspired

Salad: Pre-Select One of the Below Options for all Guest to Enjoy

Romaine Salad-Grilled Romaine, Roasted Garlic Dressing, Sourdough Croutons, Pickled Red Onion, Parmesan Cheese.

Tomato and Buratta Caprese... Heirloom Tomatoes, Marinated Buratta, Basil Oil, Everything Bagel Crisp

Entrées:

Oak-grilled Hanger Steak... Crème Fraiche Mash, Caramelized Onions, Haricot Verts, Herb-Garlic Butter

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:

Amaretto Latte-Amaretto Panna cotta, Coffee cremeux, almond cake financier cake, Dulcey chocolate glaze, Honey mascarpone whipped cream, coffee bean and almond brittle.

Seasonal Croissant Muffin- Croissant muffin, tossed in cinnamon sugar, filled with a seasonal filling and top decorated with parts of filling and chocolate décor.

Mimosa Mousse Dome- Blood orange mousse, Champagne gel, white chocolate cookie, St Germaine panna cotta.

“Simi Valley”

\$255++ Per Guest

Dinner Menu

Warm Bread Service... Served with Fire-roasted Tomatoes and California Cold Pressed Olive Oil

Appetizer: Pre-Select One of the Below Options for all Guest to Enjoy

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

Sonoma Goat Cheese Ravioli... Tomato-Fennel broth, Mushroom Ragu

Seasonal Soup... Market Inspired

Salad: Pre-Select One of the Below Options for all Guest to Enjoy

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

Romaine Salad-Grilled Romaine, Roasted Garlic Dressing, Sourdough Croutons, Pickled Red Onion, Parmesan Cheese.

Tomato and Buratta Caprese... Heirloom Tomatoes, Marinated Buratta, Basil Oil, Everything Bagel Crisp

Pasta Course: Pre-Select One of the Below Options for all Guest to Enjoy

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

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

Sonoma Goat Cheese Ravioli... Tomato-Fennel broth, Mushroom Ragu

Pasta Primavera-Seasonal Vegetables, California Olive Oil, Garlic, Chili Flakes

Entrée: Pre-select one premium entree for each guest 72 hours in advance:

Seared Market Fish... Creamy Red Quinoa Risotto, Seasonal Vegetables, Gastrique

Seared All-Natural Organic Breast of Chicken... Chateau Potatoes, Haricot verts, Madeira Jus

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

Grilled Beef Tenderloin-Pommes Puree, Seasonal Vegetable, Caramelized Sweet Vidalia Onions, Cabernet Demi Glaze

Dessert:

Valrhona Chocolate Torte-Seasonal Garnishes

“Pasadena”

\$280++ Per Guest

Formal Dinner Menu with à la carte Entrée Selections

Warm Bread Service... Served with Fire-roasted Tomatoes and California Cold Pressed Olive Oil

Appetizer: Pre-Select One of the Below Options for all Guest to Enjoy

Seasonal Soup... Seasonal Market Inspired

Crispy Short Rib Wontons... Miso-Onion-Cola Sauce, Pickled Lotus Root

Salad: Pre-Select One of the Below Options for all Guest to Enjoy

Romaine Salad-Grilled Romaine, Roasted Garlic Dressing, Sourdough Croutons, Pickled Red Onion, Parmesan Cheese.

Tomato and Buratta Caprese... Heirloom Tomatoes, Marinated Buratta, Basil Oil, Everything Bagel Crisp

Market Salad... Seasonal Market Inspired

Pasta Course: Pre-Select One of the Below Options for all Guest to Enjoy

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

Sonoma Goat Cheese Ravioli... Tomato-Fennel broth, Mushroom Ragu

Pasta Primavera-Seasonal Vegetables, California Olive Oil, Garlic, Chili Flakes

Fish Course: Pre-Select One of the Below Options for all Guest to Enjoy

Shrimp Scampi- Marble Potatoes, Garlic Confit, Meyer Lemon, Parsley

Seared Sustainable Fish - Creamy Quinoa Risotto, Seasonal Vegetables, Spinach Yogurt Puree

Ahi Tuna-Miso Soy Glaze, Ginger Rice, Bok Choy, Exotic Mushrooms, Green Curry Sauce

Entrée: Pre-Select One of the Below Options for all Guest to Enjoy 72 hours in advance:

Seared All-Natural Organic Breast of Chicken... Chateau Potatoes, Haricot verts, Madeira Jus

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

Grilled Beef Tenderloin- Pommes Puree, Seasonal Vegetables, Caramelized Sweet Vidalia Onions, Cabernet Demi Glaze

Dessert Trio: California Orange- Orange honey mousse, Sauvignon Blanc white wine (from California) cremeux, Sweet corn cake, honey almond crunch, Chocolate bee décor.

Whitney Mont Blanc- Sweet tart shell, Brown butter ganache, chestnut decquoise, ube mousse, dulcy espresso creameux, candied chestnut.

Chocolate passion mousse cake- Valhrona dark chocolate mousse, passion fruit curd, hazelnut chiffon cake, Vanilla bean panna cotta, chocolate wrap garnish.

Children's Banquet Selections

\$56.00++ per Guest 3-12 Years Old

Warm Bread Service... Served with Fire-roasted Tomatoes and California Cold Pressed Olive Oil

Appetizer: Choose One

Baby Romaine Salad... Served with Cucumber, Baby Tomatoes, House-made Ranch Dressing

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

Entrée: Choose One

Hand-formed Cheese Pizza-Seasonal Vegetable

Macaroni & Cheese- Seasonal Vegetable

Grilled Chicken Breast... Seasonal Vegetable, Roasted Yukon Gold Potatoes

Grilled Beef Tenderloin... Seasonal Vegetable, Yukon Gold Potatoes

Pork Tenderloin-Creamy Polenta, Seasonal Vegetables

Dessert Selection: Choose One

House-Made Cookies and Cream, Ice Cream Sandwich

Seasonal Fruit-Served with Strawberry Boba

Seasonal Sorbet and Fresh Fruit

All Enhancement Options

Breakfast à la Carte Enhancements

Seasonal Frittata-\$18.00++ Per Guest

Marble Breakfast Potato-Peppers, Caramelized Onions, and Herbs \$12++ Per Guest

Steel-cut Organic Oatmeal-Mixed Berries, Maple Sugar, Honeycomb \$11.00++ Per Guest

Scrambled Eggs... Plain, or with Choice of Cheese (Goat, Cheddar, American) \$16.00++ Per Guest

Steak and Eggs-Oak Grilled Hanger Steak, Monterey Pepper Jack Cheese-Egg Frittata, Choron Sauce, Fine Herbs \$30.00++ Per Guest

Mickey Waffle Station... Macerated Strawberries, Maple Syrup, and Chantilly \$20.00++ Per Guest

Applewood Smoked Bacon- \$12++ Per Guest

Breakfast Pork Sausage Link \$12++ Per Guest

Breakfast Chicken Sausage \$12++ Per Guest

Reception Hors d'Oeuvres

Cold Hors d'Oeuvres Selections: Served Family Style

Chilled Jumbo Tiger Prawn-Bloody Mary Cocktail Sauce, Lemon Aioli, Petite Red Mustard Greens \$85.00++ per Dozen

Meat and Cheese Charcuterie Display-Assorted Cheese, Artisanal Meats, Sea Salt Grissini, Sourdough Crostini and Traditional garnishes. \$30++ Per Guest

Crudit  and Dips-Seasonal Vegetables, Hummus, Buttermilk Ranch \$25++ Per Guest

Seasonal Sliced Fruit and Berries-\$25++ Per Guest

Hot Hors d'Oeuvres Selections: Served Family Style

Honey-Chipotle Glazed Chicken Skewers \$56.00++ per Dozen.

Seasonal Vegetable Quesadilla... House-made Tortilla, Tomatillo Salsa, Pickled Radish, Cotija \$60.00++ per Dozen

Lollipop Lamb Chops... Mint Chimichurri, Red Wine Demi, Crispy Garlic \$70.00++ per Dozen

Vegetable Egg Roll... Voodoo Mustard Sauce \$68++ per Dozen

Assorted Oven Baked Pizza (Seasonal, Cheese, Pepperoni, Vegetable) \$28++ Each.

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

Shrimp Tempura Roll... Mango, Jicama, Orange Sauce \$56.00++ per Roll

Spicy Kazan Roll... Crab, Shrimp, Scallops, Tuna, Fireball Sauce \$56.00++ per Roll

Nigiri

\$7 Each-Choose from the following: Tuna, Hamachi, Salmon

Sashimi

\$7 Each-Choose from the following: Tuna, Hamachi, Salmon

Family Style Sushi and Nigiri Sampler-a selection of assorted Sushi rolls and Nigiri \$50++Per Guest

Bakery Enhancements

Valrhona Chocolate Torte-Seasonal Garnishes \$22++ Per Guest

Seasonal Sorbet Course- \$12++ Per Guest

Assorted Mini Desserts: \$72++++ per Dozen.

Amaretto Latte-Amaretto Panna cotta, Coffee cremeux, almond cake financier cake, Dulcey chocolate glaze, Honey mascarpone whipped cream, coffee bean and almond brittle.

Seasonal Croissant Muffin- Croissant muffin, tossed in cinnamon sugar, filled with a seasonal filling and top decorated with parts of filling and chocolate décor.

Mimosa Mousse Dome- Blood orange mousse, Champagne gel, white chocolate cookie, St Germaine panna cotta.

California Orange- Orange honey mousse, Sauvignon Blanc white wine (from California) cremeux, Sweet corn cake, honey almond crunch, Chocolate bee décor.

Whitney Mont Blanc- Sweet tart shell, Brown butter ganache, chestnut decquoise, ube mousse, dulcey espresso creameux, candied chestnut.

Chocolate passion mousse cake- Valrhona dark chocolate mousse, passion fruit curd, hazelnut chiffon cake, Vanilla bean panna cotta, chocolate wrap garnish.