



"Catalina"

-Champagne Brunch Menu-

\$165++ Per Guest

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

Buffet Style Menu-Includes Sparkling Wine with Package

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 \$18++

Seared Fish enhancement (Grouper, Seabass, Salmon) \$20++

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

Frittata -Pancetta, Spinach, Peppers, & Onions

Steak and Eggs-Oak Grilled Hanger Steak, Cheddar Cheese-Egg Scramble, Choron Sauce, Fine Herbs

Marble Breakfast Potato-Peppers, Caramelized Onions, and Herbs

Applewood-smoked Bacon

Sausage Links

Dessert Trio:

- **California Orange-** Orange Honey Mousse, Sweet Corn cake, Honeycomb crunch, chocolate garnish.
- **Dulcey Chocolate-Espresso Tart-** Vanilla tart, Brown butter ganache, dark Chocolate cake, Dulce Chocolate -Espresso Cremeux.
- **Chocolate Passion Mousse-**Valrhona Dark Chocolate Mousse, Passion fruit curd, vanilla chiffon cake, Vanilla Bean Panna cotta.

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 direction 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 an 26% Service Charge and 6.5% Sales Tax.



“Barstow”

Lunch Menu

\$170.00++ 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 or family 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- Mushroom Ragu, Crispy Maitake Mushrooms

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 Crouton

Entrées:

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

Shrimp Scampi... House-Made Pasta, Garlic Confit, Preserved Lemon Butter Sauce, Parsley

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

Dessert Trio:

- **California Orange**- Orange Honey Mousse, Sweet Corn cake, Honeycomb crunch, chocolate garnish.
- **Dulcey Chocolate-Espresso Tart**- Vanilla tart, Brown butter ganache, dark Chocolate cake, Dulce Chocolate -Espresso Cremeux.
- **Chocolate Passion Mousse**-Valrhona Dark Chocolate Mousse, Passion fruit curd, vanilla chiffon cake, Vanilla Bean Panna cotta.

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"Simi Valley"

\$155++ Per Guest

Dinner Menu: 5 course plated 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

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 Crouton

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

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... 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-Crème Fraiche Mashed Potatoes, Seasonal Vegetable, Caramelized Cipollini Onions, Cabernet Demi Glaze

Dessert:

Valrhona Chocolate Torte-Seasonal Garnishes

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"Pasadena"

\$190++ Per Guest

Dinner Menu: 6 course 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

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

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 Burrata Caprese... Heirloom Tomatoes, Marinated Burrata, Basil Oil, Everything Bagel Crouton

Market Salad... Seasonal Market Inspired

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

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

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-Roasted Potatoes, Garlic Confit, Meyer Lemon, Parsley

Seared Sustainable Fish - Risotto, Seasonal Vegetables, Gastrique

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

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

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

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

Grilled Beef Tenderloin- Crème Fraîche Mashed Potatoes, Seasonal Vegetables, Caramelized Cipollini Onions, Cabernet Demi Glaze

Dessert Trio:

- **Citrus Mousse Cake-** Olive oil -lemon Poppy seed cake, citrus mousse, citrus curd, vanilla Chantilly.
- **White chocolate Mousse with seasonal fruit-** White chocolate vanilla bean mousse, fruit coulis, streusel, seasonal fruit. **(plant based)**
- **Chocolate Hazelnut tart-** Chocolate hazelnut cremeux, chocolate sable, seasonal fruit sauce.

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Children's Dinner Banquet Selections

\$48.00++ per Guest 3-12 Years Old

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

Appetizer: Choose One For all Children to enjoy

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

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

Entrée: Choose One entrée, Please have selections completed 72hrs prior to event.

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 For all Children to enjoy

House-Made Cookies and Cream, Ice Cream Sandwich

Seasonal Fruit-Served with Strawberry Boba

Seasonal Sorbet and Fresh Fruit

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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

Scrambled Eggs... Plain, or with Choice of Cheese (Goat, Cheddar, American) \$18.00++ Per Guest

Steak and Eggs-Oak Grilled Hanger Steak, Cheddar Cheese-Egg Scramble, Choron Sauce, Fine Herbs \$30.00++ Per Guest

Mickey Waffle Station... Seasonal Fruit Topping, Maple Syrup, and Chantilly \$22.00++ Per Guest

Applewood Smoked Bacon- \$15++ Per Guest

Breakfast Pork Sausage Link \$15++ Per Guest

Reception Hors d'Oeuvres

Cold Hors d'Oeuvres Selections: Served Family Style

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

Meat and Cheese Charcuterie Display-Assorted Cheese, Artisanal Meats, Sea Salt Grissini, 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.

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.

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Banquet Sushi Menu

Pickled Ginger, Soy Sauce, and Wasabi 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

Vegetable Roll...Jicama, Cucumber, Red Pepper, Avocado, Vegetable Poke \$56++ Per Roll

Surf N Turf Roll-SRF Wagyu, Tempura Shrimp, Avocado, House-Made Hot Sauce, Soy Gel \$60++ Per Roll

Nigiri

\$56 PER DZ-Choose from the following: Tuna, Hamachi, Salmon

Sashimi

\$56 PER DZ-Choose from the following: Tuna, Hamachi, Salmon

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

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Bakery Enhancements

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

Seasonal Sorbet Course (Can be used as an Intermezzo)- \$12++ Per Guest

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

From the Below, the Host can select quantities of a specific dessert or a variety of mixed desserts.

- **Citrus Mousse Cake-** Olive oil -lemon Poppy seed cake, citrus mousse, citrus curd, vanilla Chantilly.
- **White chocolate Mousse with seasonal fruit-** White chocolate vanilla bean mousse, fruit coulis, streusel, seasonal fruit. **(plant based)**
- **Chocolate Hazelnut tart-** Chocolate hazelnut cremeux, chocolate sable, seasonal fruit sauce.
- **California Orange-** Orange Honey Mousse, Sweet Corn cake, Honeycomb crunch, chocolate garnish.
- **Dulcey Chocolate-Espresso Tart-** Vanilla tart, Brown butter ganache, dark Chocolate cake, Dulce Chocolate -Espresso Cremeux.
- **Chocolate Passion Mousse-**Valrhona Dark Chocolate Mousse, Passion fruit curd, vanilla chiffon cake, Vanilla Bean Panna cotta.
- **Seasonal Croissant Muffin-** Croissant muffin, tossed in cinnamon sugar, filled with a seasonal filling and topped seasonal décor.

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Disclaimer

Food and Beverage / Planned Function Policy: All prices are quoted per person unless otherwise indicated.

We must receive a final guarantee of attendance at least 72 hours in advance. If you do not do so, we will assume that the last figure received is the final guarantee. You will be billed for actual attendance or the final guarantee, whichever is higher (subject to any guaranteed minimum).

The Florida Beverage Law prohibits the consumption or possession of alcoholic beverages by any person under the age of 21. Upon your request at the conclusion of your food and beverage functions, wine that was purchased by the bottle and partially consumed may be removed by you in accordance with Florida law. If you elect not to remove partially consumed bottles, such bottles shall be deemed transferred to us for no additional consideration. This paragraph does not apply in the case of hosted bars (where wine is purchased on a "by the drink" basis) or packaged bars (where wine is provided on an hourly/per person basis).

Allergy-Friendly Requests: We are happy to discuss and attempt to accommodate any special dietary requests. It is ultimately up to each individual to make an informed choice based upon their individual dietary needs. Your guests with food allergies must speak to a Special Diets Trained Cast Member upon arrival.

While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Buffets may be susceptible to cross-contact due to their self-service approach. Our Allergy-Friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens. Nothing in this document will reduce or negate any food and beverage commitment in any agreement entered into between you and us or any of our affiliates.

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