



“Catalina”

-Champagne Brunch Menu-

\$180++ Per Guest

Children 3-12 can eat from Buffet at \$58++

Buffet Style Menu-Includes Sparkling Wine with Package

From the Bakery: Assorted Breakfast Pastries

Cheddar Biscuits, Cinnamon Roll, Croissant, Seasonal Muffin, Danish, served with Jam and Butter.

From the Kitchen:

Sliced Market Fruit and Berries

Yogurt Parfait... Greek Yogurt, Seasonal Fruit Jam, Oat Granola

Wedge Salad... Roasted Garlic Dressing, Parmesan Sourdough Crisps, Confit Tomatoes, Radish, Crispy Bacon

Grilled Chicken Enhancement \$18.00++

Seared Fish Enhancement (Grouper, Seabass, Salmon) \$20.00++

Churro Bread Pudding... Croissant and Brioche Breads, Egg Custard, Cinnamon Sugar, Vanilla Icing

Seasonal Quiche... Lump Crab Meat, Seasonal Vegetables, Gruyere Cheese

Chicken and Waffles... Crispy Fried Chicken, Savory Cornbread Waffle, Sweet Gochujang Sauce, House-Made Pickles

Hanger Steak... Oak Grilled Hanger Steak, Wilted Greens, Avocado Chimichurri

Breakfast Potatoes... Crispy Yukon Potatoes, Peppers, Caramelized Onions, 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 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 an 19% Service Charge and 6.5% Sales Tax.



“Barstow”

Lunch Menu

\$185.00++ 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- Fire-roasted Tomatoes and California Cold Pressed Olive Oil

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

Sonoma Goat Cheese Ravioli... Tomato-Fennel Broth, Mushroom Ragu, Basil

Seasonal Soup... Market Inspired

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

Wedge Salad... Roasted Garlic Dressing, Parmesan Sourdough Crisps, Confit Tomatoes, Radish, Crispy Bacon

California Panzanella... Sourdough Bread, Heirloom Tomatoes, Red Onion, Seasonal Vegetables, California Cold Pressed Olive Oil, Red Wine Vinaigrette

Entrées: Served Buffet Style

Oak Grilled Hanger Steak ... Herb Roasted Potato Medley, Seasonal Vegetables, Cabernet Demi Glaze

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

Chicken and Waffles... Crispy Fried Chicken, Savory Cornbread Waffle, Sweet Gochujang Sauce, House-Made Pickles

Quiche Lorraine... Bacon, Caramelized Onion Gruyere Cheese

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"

\$140++ Per Guest

Dinner Menu: 3 course Dinner Menu with Family Style 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

Sonoma Goat Cheese Raviolo... Tomato-Fennel Broth, Mushroom Ragu, Basil

Wedge Salad... Roasted Garlic Dressing, Parmesan Sourdough Crisps, Confit Tomatoes, Radish, Crispy Bacon

Seasonal Creamy Risotto... Seasonal Vegetables, Wine Sauce, Herbs

Entrée: Select 2 entrees to be served Family Style 96 hours in advance:

All entrées are accompanied by sides of Herb Roasted Potato Medley and Seasonal Vegetables

Seared Market Fish... Citrus Beurre Blanc

Seared All-Natural Organic Breast of Chicken... Madeira Jus

Grilled Pork Tenderloin... Zinfandel Glaze

Grilled Beef Tenderloin... Cabernet Demi Glaze

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

Valrhona Chocolate Torte... Seasonal Garnishes

Blueberry-Goat Cheese Cheesecake... Blueberry Meringue, Raspberry Coulis, Yuzu Curd

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"Pasadena"

\$175++ Per Guest

Dinner Menu: 5 course Dinner Menu with Family Style 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

Sonoma Goat Cheese Raviolo... Tomato-Fennel Broth, Mushroom Ragu, Basil

Seasonal Creamy Risotto... Seasonal Vegetables, Wine Sauce, Herbs

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

Wedge Salad... Roasted Garlic Dressing, Parmesan Sourdough Crisps, Confit Tomatoes, Radish, Crispy Bacon

Market Salad... Seasonal Market Inspired

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

Roasted Shrimp... Crispy Rice Cake, Corn-Avocado Salsa, Aji Amarillo Coconut Broth

Ahi Tuna... Miso Soy Glaze, Soba Noodle, Marinated Vegetable Slaw, Asian Vinaigrette

Entrée: Select 2 entrées to be served Family Style 96 hours in advance:

All entrées are accompanied by sides of Herb Roasted Potato Medley and Seasonal Vegetables

Seared Organic Breast of Chicken... Madeira Jus

Grilled Pork Tenderloin... Zinfandel Glaze

Grilled Beef Tenderloin... 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

\$52.00++ 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

Chopped 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

Macaroni & Cheese... House-made Pasta, White Cheddar Cheese Sauce, Seasonal Vegetable

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

House-made Chicken Fritters... Seasonal Vegetable, Yukon Gold Potatoes

Dessert Selection: Choose One For all Children to enjoy

House-Made Mickey Mouse Chocolate Chip Cookies

Seasonal Fruit-Served with Strawberry Boba

Seasonal Sorbet, Mixed Berries

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All Enhancement Options

Breakfast à la Carte Enhancements

Seasonal Frittata \$20.00++ Per Guest

Scrambled Eggs... Plain, or with Choice of Cheese (Goat, Cheddar, American) \$20.00++ Per Guest

Seasonal Creamy Risotto... Seasonal Vegetables, Wine Sauce, Herbs \$24.00++ Per Guest

Mickey Waffle Station... Seasonal Fruit Topping, Maple Syrup, and Chantilly \$24.00++ Per Guest

Assorted Bagels and Lox Station... Smoked Salmon, Chive Cream Cheese, Red Onions, Capers \$28.00++ Per Guest

Charcuterie Display... Assorted Cheese, Artisanal Meats, Assorted Breadsticks and Lavash, Fresh Fruits, Traditional Garnishes \$33.00++ Per Guest

Candied Applewood Smoked Bacon \$21.00++ Per Dozen

Smoked Andouille Sausage, Peppers, Onions \$18.00++ Per Guest

Reception Hors d'Oeuvres

Chilled Jumbo Tiger Prawn... House Made Cocktail Sauce, Lemon Aioli, Celery \$92.00++ Per Dozen

Tuna Poke Cones... Spicy Soy Tuna Poke, Avocado, Scallion, Sesame Cone \$58.00++ Per Dozen

Charcuterie Display... Assorted Cheese, Artisanal Meats, Assorted Breadsticks and Lavash, Fresh Fruits, Traditional Garnishes \$33.00++ Per Guest

Crudit  and Dips... Seasonal Vegetables, Hummus, House-made Buttermilk Ranch \$27.00++ Per Guest

Seasonal Sliced Fruit and Berries \$27.00++ Per Guest

Hot Hors d'Oeuvres Selections: Served Family Style

Chicken Skewers... Marinated Chicken Thighs, Honey-Chipotle Glaze \$59.00++ Per Dozen.

Lollipop Lamb Chops... Mint Chimichurri, Crispy Garlic \$74.00++ Per Dozen

Crispy Short Rib Wontons... Braised Beef Short Rib, Miso-Cola-Onion Sauce, Crispy Garlic-Chili Oil, Pickled Lotus Root \$72.00++ Per Dozen

Vegetable Egg Roll... Voodoo Mustard Sauce \$72.00++ Per Dozen

Citrus Crab Cakes... Florida Mustard Sauce \$74.00++ Per Dozen

Sonoma Goat Cheese Ravioli... Tomato-Mushroom Ragu, Aged Parmesan, Basil \$28.00++ Per Guest

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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 \$59.00++ Per Roll

Shrimp Tempura Roll... Mango, Jicama, Avocado, Dragon Sauce \$59.00++ Per Roll

Spicy Kazan Roll... Crab, Shrimp, Scallops, Tuna, Fireball Sauce \$59.00++ Per Roll

Vegetable Roll... Jicama, Cucumber, Red Pepper, Avocado, Carrots, Marinated Tofu \$59.00++ Per Roll

Surf N Turf Roll... SRF Wagyu, Tempura Shrimp, Avocado, House-Made Hot Sauce, Soy Gel \$64.00++ Per Roll

Nigiri- \$59.00++ Per Dozen

Choose from the following:

Tuna, Hiramasa, Salmon, Poached Ebi Shrimp

Sashimi- \$59.00++ Per Dozen

Choose from the following:

Tuna, Hiramasa, Salmon, Poached Ebi Shrimp

Family Style Sushi and Nigiri Sampler-a selection of assorted Sushi rolls and Nigiri \$53.00++Per Guest

Firework Snack Enhancements

Popcorn... Traditional Buttery Popcorn or Truffle Popcorn \$22.00++ Per Guest

Fried Chicharrón... Sweet and Spicy \$18.00++ Per Guest

Traditional Churro... Fried Pastry Dough, Cinnamon Sugar, with Chocolate Sauce and Vanilla Icing to Dip \$52.00++ Per Dozen

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Bakery Enhancements

Valrhona Chocolate Torte-Seasonal Garnishes \$23.00++ Per Guest

Seasonal Sorbet Course (Can be used as an Intermezzo) \$13.00++ Per Guest

Assorted Mini Desserts: \$74.00++ 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.

Assorted Mickey and Minnie Cookies \$74.00++ Per Dozen

Mickey Premium Ice Cream Bars or Sandwiches \$7.00++ Each

Ice Cream Sundae Bar... House-Made Assortment of Ice Creams, Traditional Toppings and Sauces \$34.00++ Per Guest

Takeaway Box of Sweets... Assorted Chocolate Truffles, Macarons, Pate de Fruit \$16.00++ Per Guest

Premium Sculpted Chocolate Center Piece... *Priced upon consultation with Pastry Chef*

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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 96 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.