



SURF & SAND
RESORT

BANQUET MENUS

IN-MEETING BREAKFAST BUFFETS

Minimum guarantee of 15 guests

CONTINENTAL

Freshly Baked Muffins
Croissants and Orange Raisin Scones
Seasonal Sliced Fruit
Brewed Regular and Decaffeinated Coffee
Assorted Teas

\$22

SEASIDE BAGEL CONTINENTAL

Freshly Squeezed Orange and Cranberry Juices
Assorted Baked Muffins
Assorted Bagels
Whipped Butter, Chive Cream Cheese and
Cinnamon Raisin Cream Cheese
Seasonal Fresh Fruit
Brewed Regular and Decaffeinated Coffee
Assorted Teas

\$25

SWEET TREATS CONTINENTAL

Freshly Squeezed Orange and Apple Juices
Freshly Baked Muffins, Coffee Cake and Filled Croissants
Seasonal Sliced Fruit
Brewed Regular and Decaffeinated Coffee
Fresh Whipped Cream, Chocolate Shavings and Cinnamon
Assorted Teas

\$25

SURF & SAND CONTINENTAL

Freshly Squeezed Orange, Grapefruit and Apple Juices
Freshly Baked Muffins and Breakfast Breads
Honey Nut Granola and Breakfast Cereals
Fruit Yogurts
Seasonal Sliced Fruit
Brewed Regular and Decaffeinated Coffee
Assorted Teas

\$25

Additional Breakfast Items

Mini Croissants Filled with Fluffy Scrambled Eggs, Bacon and Swiss Cheese *\$5 each*
Breakfast Burritos Filled with Fluffy Scrambled Eggs, Chorizo Sausage and Pepper Jack Cheese *\$5 each*
Buttermilk Biscuits Filled with Fluffy Scrambled Eggs, Ham and Cheddar Cheese *\$5 each*
Roasted Pepper, Yukon Gold Potato and Brie Cheese Frittata *\$6 each*
Applewood Smoked Bacon, Spinach and Feta Cheese Quiche *\$6 each*
Smoked Norwegian Salmon Display with Tomatoes, Onion, Lemons, and Capers *\$6 per person*
Fruit Yogurts *\$4 each*
Granola and Assorted Breakfast Cereals *\$5 each*
Hard Boiled Eggs *\$2.50 each*

SURF & SAND BREAKFAST BUFFET

Minimum guarantee of 30 guests

Juices

Selection of three

Freshly Squeezed Orange, Grapefruit, Apple, Cranberry or Tomato Juice

Starters

Seasonal Sliced Fruit

Honey Oat Granola and Assorted Cereals

Irish Steel Cut Oatmeal with Raisins, Apples and Dried Fruit

Fruit Yogurts

Entrées

Selection of one

For an additional selection, add \$4

Brioche French Toast with Caramelized Bananas \$52

Belgian Style Waffle with Fruit Compote and Maple Syrup \$52*

Cheese Blintzes with Blueberry Nectarine Compote and Toasted Almonds \$52

Scrambled Eggs *with choice of:*

Garden Herbs \$33

Andouille Sausage and Potato \$33

Asparagus Tips and White Cheddar \$33

Wild Mushroom Shallot and Gruyere Cheese \$33

Traditional Eggs Benedict \$34

Crab Cake Benedict with Tomato Hollandaise Sauce \$35

Eggs and Omelets Prepared to Order \$36*

Huevos Rancheros Cooked to Order \$36*

Norwegian Smoked Salmon with Tomatoes, Onions, Lemons and Capers \$36

Accompaniments

Selection of two:

Grilled Ham

Applewood Smoked Bacon

Chicken Apple Sausage

Link Pork Sausage

Homemade Turkey and Sage Sausage

Corned Beef and Potato Hash

Grilled Tomatoes and Asparagus

Selection of one:

Sautéed Herb Potatoes

Crispy Hash Brown Potatoes

Gruyere Cheese Potato Casserole

Roasted Red Potatoes with Caramelized Onions

Freshly Baked Muffins, Buttermilk Biscuits, and Orange Raisin Scones

**Cooked to order - chef fee of \$80 applies*

A \$4 per guest charge will apply for groups of 20 to 29 guests

SURF & SAND BRUNCH BUFFET

Minimum guarantee of 30 guests

Juices

Freshly Squeezed Orange, Grapefruit, Cranberry and Tomato Juices

Appetizers

Presentation of Imported and Domestic Cheeses with Water Crackers

Seasonal Sliced Fruit

Smoked Salmon with Bagels and Cream Cheese

Mixed Green Salad of Cucumbers, Tomatoes, Mushrooms, Peppers, Croutons and Creamy Herb and Basil Vinaigrette Dressings

Entrées

Selection of two

For an additional selection, add \$4

Brioche French Toast with Caramelized Bananas

Eggs Florentine on Artichoke Bottom

Traditional Eggs Benedict

Sautéed Crab Cakes with Poached Eggs Tomato Hollandaise

Cheese Tortellini with Basil Asiago Sauce

Scallopini of Chicken Breast with Capers and Lemon and Cherry Tomatoes

Salmon and Wild Mushroom Wellington in Butter Sauce

Carved Roasted Tenderloin of Beef with Bernaise Sauce*

Accompaniments

Seasonal Vegetables

Roasted Red Bliss Potatoes

Breads and Pastries

Freshly Baked Scones and Muffins

Fresh Berry Cheesecake and Mini Pastry Selection

\$49

**A carver is optional ~ carver fee of \$80 carver fee applies
A \$4 per guest charge will apply for groups of 20 to 29 guests*

MEETING BREAKS

Minimum guarantee of 15 guests

ON THE TRAIL BREAK

Make Your Own Trail Mix
Honey Granola, Raisins, Dried Fruits,
Toasted Almonds, Peanuts,
M&M's and Yogurt Chips

\$12

7TH INNING STRETCH

Philadelphia Soft Pretzels
Grain and Yellow Mustard
Roasted Peanuts and Cracker Jacks
Mini Corn Dogs

\$14

BAJA CALIFORNIA BREAK

Fresh Tortilla Chips
Mini Beef Empanadas
Mini Chicken Flautas
Guacamole and Salsa Fresca
Cinnamon Churros

\$14

LEMON BREAK

Lemon Tart
Lemon Meringue Drops
Lemon Focaccia with Goat Cheese and Olives
Lemon Sorbet
Lemonade

\$15

WEST COAST BREAK

Grilled San Francisco Sourdough Bread
Spinach Artichoke Dip
Washington Apple Kabobs, Napa Grapes
California Cheeses
Chocolate Covered Strawberries

\$15

TEA TIME

Fine Selection of Assorted Teas
Scones with Fresh Devonshire Cream
Fruit Preserves and Lemon Curd
Finger Sandwiches
Fruit Tartlets and Petit Fours

\$15

CHOCOLATE FANTASY

Chocolate Dipped Pretzels
Frozen Milkyways and Snickers Bars
Freshly Baked Chocolate Chip Cookies
Fun Dipped Chocolate Strawberries

\$16

EXECUTIVE BREAK

Vegetable Crudités with Avocado Dip
Toasted Pita Chips with Tapenade
Fresh Fruit Skewers with Yogurt Dip
Imported and Domestic Cheeses with Water Crackers

\$18

BEACH ESCAPE

Watermelon
Grapes
Hoagie Finger Sandwiches
Frozen Lemon Ice
Frozen Chocolate Dipped Bananas
Laguna Lemonade and Iced Tea

\$20

SUPER FOOD BREAK

"Naked" Super Food Juices
Hot Green Tea
Pumpkin and Walnut Squares
Dark Chocolate and Dried Fruit Bars
Carrot and Broccoli Crudités, Spinach Soy Dip

\$21

BEVERAGES

Brewed Regular and Decaffeinated Coffee and Teas, Iced Tea (<i>minimum 1 gallon of each</i>)	\$55 per gallon
Flavored Regular and Decaffeinated Coffee with chocolate shavings, whipped cream and cinnamon (<i>minimum 1 gallon of each</i>)	\$60 per gallon
Freshly Squeezed Orange, Grapefruit, Apple, Cranberry, or Tomato Juice	\$55 per gallon
Freshly Squeezed Lemonade	\$50 per gallon
Warm Apple Cider	\$50 per gallon
Super Food Anti Oxidant Juices	\$7 each
Red Bull	\$5 each
Starbucks Coffee Frappuccinos	\$4.75 each
Assorted Mineral and Fruit Flavored Waters	\$4.50 each
Assorted Soft Drinks	\$4.00 each

MORNING SNACKS

Freshly Baked Muffins, Breakfast Breads, Croissants or Orange Raisin Scones	\$42 per dozen
Filled Croissants, Coffee Cake or Cinnamon Buns	\$42 per dozen
Freshly Baked Bagels with Whipped Butter, Cream Cheeses and Lemon Curd	\$42 per dozen
Seasonal Sliced Fruit	\$8 per person
Nutri Grain Bars and Power Bars	\$3 each
Fruit Yogurts	\$4 each
Yogurt, Granola and Berry Parfait	\$5 each

AFTERNOON SNACKS

Freshly Baked Cookies (<i>oatmeal raisin, chocolate chip, white chocolate macadamia nut and peanut butter</i>)	\$36 per dozen
Double Fudge and Blonde Brownies	\$36 per dozen
Italian Biscotti	\$38 per dozen
White and Milk Chocolate Dipped Strawberries	\$38 per dozen
Crispy Baked Lemon and Fruit Bars	\$38 per dozen
Hot Soft Pretzels with Honey Mustard Dip and Chipotle Sour Cream Dip	\$38 per dozen
Fresh Fruit Skewers with Lime Honey Yogurt Dip	\$42 per dozen
Popcorn and Pretzels (Serves 10)	\$28 each
Dry Snacks and Goldfish (Serves 10)	\$28 each
Terra Blues with Green Goddess Dip (Serves 10)	\$30 each
Vegetable Chips with Parmesan Aioli (Serves 10)	\$30 each
Bowl of Mixed Nuts (Serves 10)	\$30 each
Tortilla Chips, Guacamole and Salsa Fresca (Serves 10)	\$47 each
Assorted Candy Bars	\$3 each
Dry Snack Bags	\$3 each
Frozen Fruit Juice Bars	\$4 each
Ice Cream Bars, Drum Sticks, or Ice Cream Sandwiches	\$5 each

LUNCH MENU

*Three-course lunch menus include an appetizer, entrée and dessert
Selection of one entrée
For an additional selection, add \$4 (limit two entrées)*

APPETIZERS

Soup of the Day
Seasonal Baby Greens, Basil Vinaigrette
Caesar Salad, Parmesan Croutons
Greek Salad of Romaine, Cucumbers, Feta Cheese and Lemon Thyme Vinaigrette

SEAFOOD ENTRÉES

Sauteed Filet of Salmon with Saffron Potatoes, Basil Sauce \$40
Macadamia Nut Crusted Mahi Mahi with Jasmine Rice Pilaf, Ginger Buerre Blanc Sauce \$41
Roasted Seabass with Rosemary Potatoes and Mediterranean Vegetable Crust \$42

MEAT ENTRÉES

Sauteed Chicken with Roasted Vegetable Ravioli, Sundried Tomato Sauce \$39
Herb and Parmesan Crusted Chicken with Roasted Fingerling Potatoes, Lemon Vinaigrette \$40
Stuffed Roasted Chicken with Goat Cheese, Spinach, Pine Nuts and Basil Chicken Jus \$41
Grilled Lamb Chops with Garlic Mashed Potatoes and Rosemary Jus \$44
Roasted Tenderloin of Beef with Russet Potato Gratin, Red Wine and Herb Sauce \$46

PASTA ENTRÉES

Penne Pasta and Grilled Vegetables, Tomato Basil Sauce \$32
Wild Mushroom and Cheese Ravioli, Creamy Asiago Sauce \$32

SALAD ENTRÉES

Cobb Salad of Chicken, Tomato, Bacon, Avocado, Gorgonzola Cheese, Ranch Dressing \$34
Greek Marinated Chicken Salad, Black Olives, Feta Cheese, Lemon Thyme Vinaigrette \$34
Caesar Salad with Grilled Breast of Chicken, Sauteed Shrimp, or Grilled Salmon \$34
Grilled Chicken and Chopped Vegetable Salad with Shaved Parmesan, Basil Mustard Dressing \$34

DESSERTS

Ginger Crème Brulee Tart
Lemon Mousse Cake
Trio of Sorbets with Biscotti
Lemon Meringue Tart with Raspberry Coulis
California Cheesecake with Seasonal Berry Compote
Coffee Parfait with Coffee Meringue and Bitter Chocolate Sauce
Dark Chocolate Mousse Cake with Vanilla Bean Sauce

LUNCH SPECIALS

THE RIVIERA

Mixed Italian Greens with Balsamic Dressing and Sun Dried Pears

(Family Style)

Chicken Picatta

Grilled Salmon with Stuffed Olives

Grilled Eggplant

Sweet Garlic Sauteed Rappini

(Served)

Tiramisu

Vanilla Panna Cotta with Wild Berry Coulis

(Family Style)

\$45

THE BORDER

Caesar Salad with Parmesan Croutons

(Family Style)

Carne Asada with Roasted Peppers and Onions

Cumin Roasted Sea Bass with Tomatillo Sauce

Mexican Rice

Roasted Corn and Squash with Pumpkin Seeds

(Served)

Tres Leche Cake

Caramel Flan

(Family Style)

\$45

THE SEA

Mixed Greens with Cherry Tomatoes, Peppercorn Ranch Dressing

(Family Style)

Shrimp and Crab Lasagna

Grilled Salmon, Chive Lemon Sauce

Sauteed Almond Green Beans

Honey Glazed Carrots

(Served)

Sour Cream Chocolate Cake

Fresh Fruit and Berry Tart, Crème Anglaise

(Family Style)

\$45

LUNCHEON BUFFETS

BEACHSIDE GRILL

Minimum guarantee of 30 guests

Salads

Seasonal Baby Greens, Balsamic Vinaigrette
American Style Potato Salad
Chicken Salad with Romaine Lettuce and Creamy Peppercorn Dressing

Entrées

Selection of three

Grilled Hamburgers
Marinated Chicken Breasts
Chicken and Roasted Garlic Sausage
Jumbo Shrimp and Vegetable Brochette
Barbecued Beef Brisket
Grilled Vegetables

Sesame Seed, Kaiser and Ciabatta Buns

Desserts

Chocolate Raspberry Almond Squares
Apple Tart

\$44

CAESAR SALAD BAR

Minimum guarantee of 30 guests

Garden Vegetable Soup

Build Your Own Caesar Salad

Grilled Garlic Chicken Breast, Baja Rock Shrimp, Carne Asada
Tender Romaine Hearts, Asparagus, and Zucchini
Corn Salsa, Parmesan Cheese, Garlic Croutons
Chipotle, Pesto and Traditional Caesar Dressings

Breads

Country Style Tuscan Bread
Olive Oil and Balsamic Vinaigrette

Desserts

Mini Lemon Merinque Tarts
Dark Chocolate Mousse Cake

\$38

A \$4 per guest charge will apply for groups of 20 to 29 guests

LUNCHEON BUFFETS

FIESTA FAJITA BUFFET

Minimum guarantee of 30 guests

Soup

Chicken Tortilla Soup

Salads

Cucumber and Tomato Salad with Cilantro Vinaigrette
Tortilla Chips with Guacamole and Salsa Fresca
Roasted Corn and Romaine Salad, Cilantro Sour Cream Dressing

Entrées

Sizzling Beef and Chicken Fajitas
with Sautéed Onions, Red and Green Peppers

Accompaniments

Shredded Lettuce, Grated Cheeses, Sour Cream, Sliced Radishes, Chilies and Limes,
Flour and Corn Tortillas
Mexican Rice and Pinto Beans

Desserts

Tres Leche Cake
Mexican Chocolate Pot de Crème
\$42

NAPOLI PIZZA BUFFET

Minimum guarantee of 30 guests

Salads

Antipasto Salad of Italian Greens and Tomatoes, Grilled Vegetables, Provolone and
Black Olives, Pepperocini, Artichokes, Salami, Parmesan Cheese,
Basil Vinaigrette and Italian Dressing

Tri Color Rotelle Salad with Pine Nuts, Raisins and Sundried Tomatoes

Pizzas

Pepperoni Pizza
Roasted Potato and Grilled Chicken Pizza
Caramelized Pear and Gorgonzola Pizza

Pasta

Three Cheese Ravioli with Alfredo Sauce

Desserts

Tiramisu
Chocolate Frangelico Cake
\$41

A \$4 per guest charge will apply for groups of 20 to 29 guests

LUNCHEON BUFFETS

LAGUNA BEACH DELI BUFFET

Minimum guarantee of 30 guests

Salads

Mixed Greens, Balsamic Vinaigrette
Buffalo Mozzarella with Vine Ripened Tomatoes and Basil Leaves
Penne Pasta Salad with Roasted Peppers, Sundried Tomatoes and Pesto Mayonnaise
Assorted Terra Blue Chips with Green Goddess Dip

Meats and Cheeses

Sliced Roasted Turkey Breast, Slow Roasted Beef and Grilled Chicken Breast
Grilled Garden Vegetables, Alfalfa Sprouts, and Tomatoes
Herb Boursin, White Cheddar and Provolone Cheeses

Breads

Sliced Honey Oat Bread, Pita and Ciabatta Rolls

Desserts

Meyer Lemon Bars
Mixed Berry Merinques

\$40

NEW YORK DELI BUFFET

Minimum guarantee of 30 guests

Soup

Chicken Noodle Soup

Salads

Mixed Greens with Cucumber, Tomatoes, Red Onions, Peppers,
Croutons, Creamy Herb and Basil Vinaigrette Dressings
Roasted Potato Salad
Meyer Lemon Albacore Tuna Salad

Meats and Cheeses

Shaved Ham, Roasted Breast of Turkey, Oven Roasted Beef
Genoa Salami and Peppered Pastrami
Lettuce, Tomatoes, Pickles and Bermuda Onions
Swiss, American, and Cheddar Cheeses

Breads

Baguettes, Kaiser Rolls, Onion Rosemary and Marble Rye Breads

Desserts

New York Style Cheesecake
German Chocolate Cake

\$58

A \$4 per guest charge will apply for groups of 20 to 29 guests

LUNCHEON BUFFETS

CALIFORNIA DELI BUFFET

Minimum guarantee of 30 guests

Appetizers

Market Vegetable Salad with Shaved Parmesan
Tri Color Fussili Salad with Grilled Vegetables, Tapenade Vinaigrette

Open Faced Sandwiches

Slow Roasted Beef with Horseradish Cream and Crispy Onions on French Baguette
Shaved Smoked Turkey Breast and Cranberry Apple Relish on Honey Oat Bread
Marinated Portobello Mushrooms with Crumbled Maytag Blue Cheese on a Ciabatta Bun

Accompaniments

Vegetable Chips with Parmesan Aioli

Desserts

Lemon Mousse Cake
Berry Cobbler with Crème Anglaise

\$39

BEACH PAIL LUNCHESES

Minimum guarantee of 15 guests

Selection of one:

Balsamic Marinated Grilled Vegetables, Smoked Mozzarella on Ciabatta Roll
Honey Baked Ham, Gruyere Cheese, Grilled Red Onions and Romaine on Croissant
Oven Roasted Turkey, White Cheddar Cheese, Vine Ripened Tomatoes and Arugula on Rosemary Roll
Prosciutto, Cappacola, Salami, Pesto, Roasted Peppers and Manchego Cheese on Baguette

Mediterranean Vegetable Pasta Salad

Gourmet Chips

Seasonal Whole Fruit

Freshly Baked Chocolate Cookie

Soft Drink or Bottled Water

\$30

A \$4 per guest charge will apply for groups of 20 to 29 guests

LUNCHEON BUFFETS

ITALIAN BUFFET

Minimum guarantee of 30 guests

Soup

Mediterranean Minestrone Soup

Salads

Caesar Salad with Parmesan Croutons,
Tomato, Fresh Mozzarella, Sweet Peppers, Basil and Extra Virgin Olive Oil
Bow Tie Pasta Salad with Nicoise Olives and Pinenuts

Entrées

Selection of two

For an additional selection, add \$6

Baked Parmesan Chicken, Wilted Spinach, Tomato Basil Sauce
Roasted Breast of Chicken with Artichokes, Lemon Garlic Sauce
Grilled Sea Bass, Tarragon Pernod Sauce
Cheese Tortellini, Basil Asiago Sauce
Penne Pasta with Mediterranean Vegetables, Alfredo Sauce

Accompaniments

Roasted Tuscany Style Potatoes
Grilled Eggplant and Tomatoes

Breads

Italian Country Style Breads
Roasted Rosemary and Garlic Focaccia

Desserts

Dark Chocolate Frangelico Cake
Orange Almond Cake

\$52

A \$4 per guest charge will apply for groups of 20 to 29 guests

LUNCHEON BUFFETS

SURF & SAND LUNCH BUFFET

Minimum guarantee of 30 guests

Salads

Organic Mixed Greens, Balsamic Vinaigrette
French Green Beans, Walnut Vinaigrette
Seafood Salad with Lemon and Basil

Entrées

Selection of two

For an additional selection, add \$6

Roasted Pork Loin with Parsnip, Green Peppercorn and Apricot Sauce
Baked Chicken Rosemary and Baby Carrots, Port Sauce
Sautéed Breast of Chicken, Wild Mushrooms, Madeira Sauce
Baked Salmon with Leeks, Champagne Sauce
Roasted Tenderloin of Beef, Spinach Polenta, Gorgonzola and Pinot Noir Sauce
Veal Scaloppini with Orzo Pasta and Lemon Caper Cherry Tomato Sauce, *add \$5*
Lamb Chop and Sautéed Spinach with Rosemary Garlic Sauce, *add \$5*

Accompaniments

Roasted Rosemary Fingerling Potatoes
Rice Pilaf
Sautéed Seasonal Vegetables

Breads

Country Style Tuscan Breads
French Rolls and Sweet Butter

Desserts

Open Face Fruit Tart with Cherry Vanilla Sauce
Lemon and Orange Rice Pudding with Fresh Berries
White Chocolate Crunch Cake with Amaretto Sauce

\$55

A \$4 per guest charge will apply for groups of 20 to 29 guests

COCKTAIL RECEPTION

Minimum of 25 pieces per item

HOT HORS D' OEUVRES

Wild Mushroom Purse in Filo Crust
Chicken Pot Sticker with Ginger Soy Sauce
Spanikopita
Sweet Onion and Fontina Cheese Tart
Oriental Spring Roll with Orange Plum Sauce
\$5 per piece

Cream Cheese Stuffed Mushroom Cap in Won Ton
Rock Shrimp Potato Cake
Sesame Chicken Sate with Peanut Sauce
Applewood Bacon and Artichoke Quiche
Sundried Tomato and Goat Cheese Calzone
Coconut Prawn with Thai Sauce
\$5.50 per piece

Mini Beef Wellington with Bordelaise Sauce
Oriental Marinated Jumbo Prawn with Coriander
Miniature Crab Cakes with Rémoulade
Grilled Lamb Chops with Rosemary and Sea Salt
\$6 per piece

COLD HORS D' OEUVRES

Goat Cheese Crostini with Black Olive Tapenade
Bruschetta with Vine Ripened Tomatoes and Basil
Smoked Chicken on Walnut Bread with Fig Jam
Cucumber Stuffed with Vegetables and Cream Cheese
Grilled Vegetable and Mozzarella Tart
\$5 per piece

Dungeness Crab and Avocado Salad on Potato Crisp
Smoked Salmon and Lemon Mascarpone Crepe Stack
Ahi Tuna Tartare and Wasabi Aioli
Jumbo Prawn with Fresh Horseradish Tomato Sauce
Asparagus Tips Wrapped in Prosciutto
Brie Cheese Canapé with Caramelized Pear
\$5.50 per piece

SIGNATURE HORS D' OEUVRES

Seared Foie Gras with Fig Jam on Toasted Focaccia
Roasted Fingerling Potato with American Caviar
and Crème Fraîche
Wild Mushroom and White Truffle Oil
Risotto Cake with Chives
Petite Filet Mignon with Horseradish Aioli
on a Garlic Crouton
\$7 per piece

RECEPTION STATIONS

Minimum of 20 guests per station

AMERICAN AND DOMESTIC CAVIAR STATION

Beluga, Osetra, Sevruga Caviar
Buckwheat, Blinis and
Roasted Nugget Potatoes
Crème Fraîche
Market Price

SEAFOOD STATION

Jumbo Prawns, Smoked Mussels,
Snow Crab Claws and Alaskan King Crab Legs
Fresh Tomato and Horseradish Sauces
and Lemon Wedges
\$30 per person
(5 pieces per person)

SALAD GARDEN

Caesar Salad with Parmesan Croutons
Mediterranean Cobb Salad
French Baguettes
*\$15 per person**

PIZZA AND ANTIPASTO

Pepperoni Pizza
Roasted Potato and Grilled Chicken Pizza
Caramelized Pear and Gorgonzola Pizza Vegetable
Antipasto Platter
\$19 per person

PASTA STATION

Penne Pasta, Spinach Cheese Tortellini
and Fusilli Pasta
Tomato Basil Sauce, Wild Mushroom Pesto Sauce
and Asiago Cheese Sauce
Toasted Rosemary and Garlic Focaccia
*\$19 per person**

POTATO PANCAKE BAR

Sour Cream, Chives, Bacon Bits, Grilled
Mushrooms, Roasted Cherry Tomatoes,
Brandy Sour Cream Sauce
\$16 per person

ASIAN STATION

Vegetable Spring Rolls
Shi Mi Chicken and Mushrooms
Pork Steamed Buns
Beef Stir Fry with Lo Mein Noodles,
Black Pepper Sauce
\$20 per person

TAPAS STATION

Tapenade Crusted Ahi Tuna, Gazpacho Vinaigrette
Chicken and Ham Croquettes, Saffron Dip
Crab Stuffed Pica Peppers, Sherry Shallot Dressing
Prosciutto Ham Wrapped Asparagus
Caper and Olive Oil Drizzle
\$22 per person

A Chef or Carver is highly recommended for the above marked () food stations.
A Labor Fee of \$80 applies for each chef. A minimum of 4 stations is required for dinner.*

RECEPTION STATIONS

Minimum of 20 guests per station

ARTISINAL CHEESE

Imported and Domestic Cheeses, Dried and Fresh Fruits
Country Style Tuscan Breads and Water Crackers

\$14 per person

FRENCH MARKET

Imported and Domestic Cheeses
Country Pâtés, Mustard and Cornichons
French Baguettes, Water Crackers and Flat Bread

\$16 per person

VEGETABLE HARVEST

Display of Seasonal Baby and Garden Vegetables
Choice of Herb, Green Goddess and Curry Dips

\$12 per person

CALIFORNIA FRUIT DISPLAY

An Array of Seasonal Melon and Berries, Pineapple and Strawberries
Clusters of Grapes, Honey Yogurt Dressing, Caramel Dip and Chocolate Sauce

\$13 per person

ICE CREAM PARLOR

Haagen-Dazs Vanilla Ice Cream
Chocolate Brownies, M&M's, Chopped Nuts, Crushed Oreo Cookies,
Bananas, Strawberries, Cherries, Whipped Cream,
Berry Sauce and Chocolate Sauce

\$13 per person

SWEETS

Petit Fours, Pastries and Fruit Tartlets
Chocolate Covered Strawberries
Stuffed Crepes with Chocolate Coconut,
Banana Praline and Strawberry Lavender Fillings

\$16 per person

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A Labor Fee of \$80 applies for each chef. A minimum of 4 stations is required for dinner.*

RECEPTION STATIONS

Minimum of 20 guests per station

RISOTTO SPECIALTY STATION

Cooked to Order Risotto Station with Italian Carnaroli Rice

Condiments to include

Shrimp, Vine Ripened Tomatoes, Garlic, Fresh and Roasted, Wild Mushrooms, Grilled Vegetables, Asparagus Tips, Garden Herbs, Goat Cheese, Reggiano Parmesan

Served with Toasted Focaccia Bread

\$24 per person*

FOREST MUSHROOM SPECIALTY STATION

Sauteed to Order Shiitake, Chanterelle, Cremini, Tree Oyster and Morel Mushrooms

Condiments to include

White Truffle Oil, Extra Virgin Olive Oil, Sweet Butter, Chopped Shallots, Chopped Garlic, Mixed Herbs, Chives, Sweet Curry, Reggiano Parmesan

Served with Toasted Focaccia Bread

\$26 per person*

THE CARVING BOARD

Served with French Rolls and Appropriate Condiments

Roasted Tenderloin of Beef with Shallot Sauce **\$18 per person**

Prime Rib of Beef with Merlot Sauce (serves 20-30) **\$280**

Greek Seasoned Leg of Lamb (serves 20-30) **\$270**

Panchetta Wrapped Turkey Breast (serves 20-30) **\$225**

Mustard Crusted Pork Loin with Green Peppercorn Sauce (serves 20-30) **\$225**

Honey Baked Ham with Honey Mustard Sauce (serves 20-30) **\$225**

Oatmeal Crusted Salmon, Lemon Lime Sauce (serves 10-15) **\$100**

Mashed Potato Puree and Fresh Seasonal Vegetable Accompaniment **\$8 per person**

A Chef or Carver is highly recommended for the above marked () food stations.
A Labor Fee of \$80 applies for each chef. A minimum of 4 stations is required for dinner.*

DINNER MENU

Four-course dinner menus include a choice of appetizer or soup, salad, entrée and dessert.

APPETIZERS

Wild Mushroom Casserole in Puff Pastry, Thyme Oil
Grilled Mediterranean Vegetables and Mozzarella with Roasted Garlic
Lobster and Prawn Ravioli with Champagne-Chive Beurre Blanc Sauce
Risotto with Pancetta, Buffalo Mozzarella and Arugula

SOUPS

Potato Leek with Chives
Tomato Basil with Basil Cream
Wild Mushroom with Port Drizzle
Tuscan Minestrone with White Beans
Lobster Bisque with Armagnac

SALADS

Organic Mixed Greens with Tear Drop Tomatoes, Basil Vinaigrette
Classic Caesar Salad with Parmesan Croutons
Three Lettuce Salad with Potato Crisp and Goat Cheese Crumble, Roasted Shallot Dressing
Chilled Asparagus Salad with Tomatoes, Orange Miso Dressing
Hearts of Romaine with Tomato Bruschetta and Shaved Parmesan, Kalamata Olive Vinaigrette
Belgian Endive Salad with Caramelized Walnuts and Roquefort Cheese, Balsamic Vinaigrette

ENTRÉES

Selection of one entrée

For an additional selection, add \$4 (limit two entrées)

Roasted Chicken Breast with Vegetable Ravioli, Citrus Thyme Jus \$65
Roasted Chicken Breast with Goat Cheese and Spinach, Almond Apple Sauce \$68
Sautéed Chicken Breast Saltimbocca, Prosciutto, Fontina and Sage, Lemon Caper Sauce \$69
Pan Roasted Salmon with Braised Swiss Chard, Chardonnay Sauce \$70
Sautéed Breast of Chicken with Prawns, Mustard Tarragon Jus \$75
Baked Sea Bass with Mediterranean Vegetable Crust and Saffron Potatoes, Sage Sauce \$76
Steamed Halibut Filet with Ratatouille, Orange Sauce \$77
Grilled Filet Mignon with Gorgonzola Cheese, Pinot Noir Sauce \$78
Roasted Rack of Lamb with Wild Mushroom Risotto, Rosemary Sauce \$80
Pan Roasted Veal Chop with Mascarpone Polenta, Morel Mushroom Sauce \$84
Roasted Filet Mignon and Salmon Filet, Green Peppercorn Sauce and Tomato Caper Salsa \$85
Roasted Filet Mignon with Grilled Prawns, Port Wine Sauce and Lemon Butter Sauce \$86

DESSERTS

Tahitian Vanilla Crème Brûlée with Berries
Warm Rustic Apple Tart with Pecan Streusel
Citrus Cheesecake with Seasonal Berries
Chocolate Chambord Cake with Raspberries
Pistachio Chocolate Pave with Crème Anglaise
Trio of Housemade Sorbets with Biscotti
Coconut and Chocolate Mousse Cake
Flourless Chocolate Cake with Raspberry Sauce
Walnut Crunch Cake with Mocha Sauce

DINNER BUFFETS

MEXICAN BUFFET

Minimum guarantee of 30 guests

Soup

Black Bean Soup with Chipolte Sour Cream

Salads

Classic Caesar with Parmesan Croutons

Jicama and Lime Salad

Baja Ceviche

Tortilla Chips, Guacamole and Salsa Fresca

Entrées

Selection of two

For an additional selection, add \$8

Sizzling Chili Pepper Marinated Beef Fajitas with Sautéed Onions and Roasted Peppers

Roasted Pork Loin, Salsa Verde

Sautéed Shrimp and Chicken al Mojo de Ajo

Braised Chicken Breast, Achiote Sauce

Sea Bass Vera Cruz, Ranchero Sauce

Three Cheese and Vegetable Enchiladas, Tomatillo Cilantro Sauce

Accompaniments

Warm Flour and Corn Tortillas

Mexican Rice

Pinto Beans

Sautéed Zucchini and Corn with Cilantro and Lime

Desserts

Tequila Lime Tart

Chocolate Kahlua Cake

Tres Leche Cake

\$72

A \$6 per guest charge will apply for groups of 20 to 29 guests

DINNER BUFFETS

LUAU BUFFET

Minimum guarantee of 30 guests

Salads

Mixed Greens with Papaya Seed Vinaigrette

Hawaiian Potato Salad

Lomi Lomi Salmon

Ahi Poke (Hawaiian Tuna Tartare)

Entrées

Selection of two

For an additional selection, add \$8

Kalua Pork

Huli Huli BBQ Chicken

Teriyaki Beef Kabobs

Grilled Mahi Mahi

Macadamia Nut Crusted Chicken Skewers

Beef Sate with Ginger Pineapple Glaze

Seared Tuna with Papaya Lime Salsa

Accompaniments

Steamed Rice

Roasted Sweet Potatoes

Stir Fried Crisp Vegetables

Bread

Hawaiian Sweet Bread

Desserts

Coconut Cake

Macadamia Nut Pie

Fresh Pineapple Spears and Papaya with Limes

\$71

DINNER BUFFETS

ITALIAN BUFFET

Minimum guarantee of 30 guests

Salads

Seasonal Baby Mixed Greens, Balsamic Vinaigrette
Marinated Baby Artichokes and Mushrooms
Buffalo Mozzarella and Vine Ripened Tomatoes with Basil
Grilled Vegetable and Cured Meat Antipasto Platter
Marinated Olives

Pastas

Selection of one

Cheese Tortellini, Basil Asiago Sauce
Lobster and Shrimp Ravioli, Wilted Spinach, Chive Butter Sauce
Penne Pasta, Tomato Basil Pomodoro Sauce

Entrées

Selection of two

For an additional selection, add \$8

Baked Chicken Mozzarella, Sundried Tomato Sauce
Chicken Saltimbocca with Prosciutto and Fontina Cheese, Lemon Caper Sauce
Mahi Mahi with Tapenade, Orange Sauce
Shrimp and Mediterranean Seafood, Lemon Garlic Sauce
Roasted Tenderloin of Beef, Marsala Peppercorn Sauce, add \$3

Accompaniments

Lemon Olive Sauteed Broccolini
Grilled Eggplant with Oregano and Tomatoes

Breads

Country Style Tuscan Breads

Desserts

Tiramisu
Vanilla Panna Cotta with Burnt Orange Vanilla Sauce
White Chocolate Crunch Cake with Amaretto Sauce

\$76

A \$6 per guest charge will apply for groups of 20 to 29 guests

DINNER BUFFETS

SURFSIDE GRILL

Minimum guarantee of 30 guests

Salads

Seasonal Baby Greens with Cucumbers, Tomatoes,
Peppers, Croutons, Herb Vinaigrette
Orzo and Mixed West Coast Seafood Salad
Grilled Chicken and Chopped Vegetable Salad with Shaved Parmesan, Basil Mustard Dressing

Entrées

Selection of two

For an additional selection, add \$8

Southwestern Barbecued Chicken
Grilled Dry Rubbed New York Steak
Shallot and Citrus Marinated Swordfish Steak
New Zealand Lamb Chops
Grilled Jumbo Prawns and Vegetables Skewers
Baby Back Ribs

Accompaniments

Steamed Red Potatoes with Herbs and Shallots
Grilled Seasonal Vegetables

Bread

Jalapeno and Cheddar Cheese Corn Bread

Desserts

Grilled Bananas with Honey Rum Glaze
Fresh Strawberries and Lavender Whipped Cream
Bread Pudding with Roasted Pecans, Crème Anglaise

\$76

A \$6 per guest charge will apply for groups of 20 to 29 guests

DINNER BUFFETS

MARDI GRAS

Minimum guarantee of 30 guests

Soup

Arcadian Chicken and Okra Gumbo

Salads

Mixed Greens with Creole Croutons, Herb Vinaigrette
Spinach, Strawberry and Walnut Salad, Balsamic Dressing
Louisiana Sunburst Salad

Entrées

Selection of two

For an additional selection, add \$8

Gulf Shrimp and Crawfish Etouffe

Traditional Cajun Jambalaya

Corn Meal Crusted Malpeque Oysters, Gulf Shrimp,

Southern Grouper and Wild Salmon Fish Fry

Cajun Rémolade Sauce and Louisiana Mustard

Accompaniments

Tangipahoa County Fried Okra and Corn

Southern Hushpuppies

Dirty Rice and Red Beans

Breads

French Rolls

Desserts

Bourbon Pecan Pie

French Quarter's Bananas Foster

Café du Monde Beignets

\$79

A \$6 per guest charge will apply for groups of 20 to 29 guests

DINNER BUFFETS

MEDITERRANEAN BUFFET

Minimum guarantee of 30 guests

Soup

Tomato Fennel Seafood Bouillabaisse

Salads

Marinated Olives with Lemon

Seasonal Baby Greens with Two Vinaigrettes

Marinated and Grilled Vegetables with Aged Balsamic Vinegar

Calamari Salad with Lemon, Herbs and Tomato

Greek Salad with Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese

Asparagus Tips with Parma Prosciutto

Entrées

Roasted Jumbo Prawns with Orzo and Spanish Chorizo "Paella Style," Saffron Basil Butter

Roasted Chicken with Picholine Olives, Dates, Almonds and Citrus Couscous

Accompaniments

Roasted Fingerling Potatoes with Rosemary

Garlic Braised Swiss Chard with Cannellini Beans

Breads

Focaccia

Ciabatta

Bread Sticks

Desserts

Lemon Tarts with Italian Meringue

Chocolate Hazelnut Torte

Tiramisu

\$85

A \$6 per guest charge will apply for groups of 20 to 29 guests

DINNER BUFFETS

EPICUREAN BUFFET

Minimum guarantee of 30 guests

Salads

Grilled Mediterranean Vegetable Salad with Feta Cheese, Basil Pesto
Mixed Country Greens with Raspberry Vinaigrette
Haricot Vert Salad with Toasted Hazelnuts, Roasted Shallot Vinaigrette

Entrées

Selection of two

For an additional selection, add \$8

Pan Seared Salmon Filet with Chanterelles and Cream
Grilled Pacific Swordfish with Grilled Vegetables, Niçoise Olive Relish
Almond Crusted Northern Halibut, Lime Ginger Sauce
Roasted Breast of Chicken with Artichokes, Lemon Garlic Sauce
Roasted Tenderloin of Beef, Black Truffle Au Jus
Sautéed Veal Tenderloin, Roasted Garlic Madeira Sauce

Accompaniments

Farmers Market Vegetables
Potato Pave
Roasted Rosemary Fingerling Potatoes

Breads

Country Style Tuscan Breads
French Rolls

Desserts

Apple and Almond Tart with Grand Marnier Crème Anglaise
Pavlova with Seasonal Fruit
Chocolate Truffles, Biscotti and French Pastries

\$85

A \$6 per guest charge will apply for groups of 20 to 29 guests

DINNER BUFFETS

LAGUNA BEACH SEASIDE CLAM BAKE

Minimum guarantee of 30 guests

Appetizers

Clam Chowder with Oyster Crackers
Pacific Oysters on the Half Shell with Lemon Mignonette Sauce

Salads

Sliced Vine Ripened Tomatoes with Bermuda Onions
Cole Slaw
Seasonal Baby Greens with Citrus Dressing

Entrées

Steamed Cherry Stone Clams and Mediterranean Mussels
Steamed 1-1/4 lb. Live Maine Lobster over Seaweed (local if available)
Grilled Free Range Chicken with Citrus Barbecue Glaze
Grilled Chorizo Sausages

Accompaniments

Sweet Corn on the Cobb
Roasted Red Bliss Potatoes with Rosemary
Grilled Summer Squashes with Tomato, Cumin and Olive Vinaigrette

Breads

Rustic Breads
Jalapeño and Cheddar Cheese Corn Bread

Desserts

Chocolate Buttermilk Cake
Homemade Ice Cream
Blueberry and Peach Cobbler

\$95

A \$10 per guest charge will apply for groups of 20 to 29 guests

BEVERAGES AND BAR

Deluxe Bar	Premium Bar
Absolut Vodka	Ketel One Vodka
Tanqueray Gin	Bombay Sapphire Gin
Seagram's Crown Royal	Chivas Regal
Cuervo Gold Tequila	Cuervo 1800
Johnny Walker Red Scotch	Johnny Walker Black Scotch
Jack Daniel's Bourbon	Gentleman Jack Bourbon
\$8.00 per drink	\$10.50 per drink
Champagne by the glass	\$8.00 each
Wine by the glass	\$7.50 each
Imported Beers	\$7.00 each
Domestic Beers	\$6.00 each
Mineral and Flavored Waters	\$4.50 each
Soft Drinks	\$4.00 each

A bartender fee of \$100 will be waived upon \$400 in consumption at bar.

Cash Bar prices are an additional \$.50 per drink.

Special wines, champagnes, cordials and after dinner cocktails may be served at the bar upon your request.

A corkage fee of \$20 per bottle applies to wine and champagne provided by the client.

750ml wine and champagne bottles only. No magnums allowed.

Specialty Beverages

Priced per gallon, one gallon serves 20 guests

Seaside Punch	\$50
Squeezed Lemonade & Fresh Mint	\$60
Champagne Punch	\$80
Mimosas	\$80
Margaritas	\$100
Mai Tais	\$100
Planters Punch	\$100
Mojitos	\$110
Laguna Lemonade	\$110
Blue Lagunas	\$110

Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk and, during pregnancy, can cause birth defects.

WINE LIST

A more extensive selection of wines is available to you from our Splashes wine list.

CHAMPAGNE

Perrier-Jouet, Brut, France	75.
Moët & Chandon, White Star, France	80.
Veuve Clicquot Yellow Label, France	88.

SPARKLING WINES

Gloria Ferrer, Blanc de Noir, Sonoma	40.
Roederer Estate, Brut, Alexander Valley	44.
"J" Brut, Sonoma	55.

CHARDONNAY

Kendall-Jackson, Vintner's Reserve	36.
La Crema, Sonoma Coast	40.
Sonoma-Cutrer, Russian River	46.
Château Ste.Michelle, Canoe Ridge, Washington	50.
ZD, Napa	62.
Grgich Hills, Napa	80.

SAUVIGNON BLANC & PINOT GRIGIO

Morgan, Sauvignon Blanc, Monterey	34.
Oyster Bay, Sauvignon Blanc, New Zealand	36.
Tiefenbrunner, Pinot Grigio, Italy	36.
Ferrari-Carano, Fume Blanc, Sonoma	40.

CABERNET SAUVIGNON

B.V. Beaulieu, Coastal	34.
Robert Mondavi, Private Selection	34.
Kendall-Jackson, Vintners Reserve	40.
Geysler Peak, Alexander Valley	45.
Stonestreet, Alexander Valley	50.

PINOT NOIR

Mark West, Central Coast	36.
La Crema, Sonoma Coast	40.
Summerland, Santa Barbara	44.
"J", Russian River Valley	50.

MERLOT

Kendall-Jackson, Vintner's Reserve	40.
Château Ste.Michelle, Indian Wells, Washington	44.
Ferrari-Carano, Sonoma	50.
Matanzas Creek, Sonoma	60.

ZINFANDEL

Rancho Zabaco, Dancing Bull, California	34.
Frog's Leap, Napa	40.
Rosenblum, California	45.

HOUSE WINES

California Chardonnay,	
Merlot and Cabernet Sauvignon	32.
House Sparkling Wine	34.

GENERAL INFORMATION

FOOD & BEVERAGE REQUIREMENTS

No food or beverage may be brought to, or taken from the banquet facilities. The Surf & Sand Resort will add a 21% service charge and applicable sales tax to all food and beverage items. The 21% service charge is subject to the applicable sales tax (California State Board of Equalization Regulation Code No. 1603).
All prices are subject to change.

GUARANTEES

A guaranteed number is required for the number of persons attending your function by noon, three working days prior to the function date. This number will be considered a guaranteed number of guests, not subject to reduction. If no guarantee is received, the expected number of guests will be considered the guarantee. You will be charged for the guaranteed number, or the number of guests in attendance, which ever is larger.
Should the guarantee be less than 30 persons, a labor fee and/or special menus may apply.

BILLING

Complete pre-payment is required prior to your event.
Corporate accounts may be billed for all banquet charges with prior approval from our credit department.

MENUS

We welcome the opportunity to create menus especially for your needs.

ROOM ASSIGNMENTS

Function rooms are assigned according to anticipated number of guests, set up requirements and available space at the time of the booking. Should these factors change, the resort reserves the right to transfer the function to a more appropriate room. A set-up fee applies to all outdoor facilities.

DAMAGE

The Surf & Sand Resort is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located in the resort, during or subsequent to any function. The host is responsible for any damages incurred to the resort, including those involving the use of any independent contractor arranged by the host or their representative.

SIGNS AND DECORATIONS

The Surf & Sand Resort does not permit the affixing of anything to the walls, floors or ceilings of the function rooms with nails, staples, tape or any other substance. All signs and decorations must be professional quality and have management approval for their placement.

AUDIO-VISUAL

A complete inventory of audio-visual aids and equipment is available for your event.
Arrangements may be made through your catering representative.

PARKING

Valet parking is available to all of our guests at prevailing rates.

GUESTS ACCOMMODATIONS

Overnight accommodations are available to your guests at a special discounted rate. Subject to season and availability.

