

# SURF & SAND RESORT



## Menus for Small Groups

Menus specially designed  
for groups of fewer than 20 guests

# In-Meeting Breakfast Buffets

*(For groups of 6 to 19 guests)*

## Continental Breakfast

Freshly Squeezed Orange Juice  
Freshly Baked Muffins and Breakfast Breads  
Seasonal Sliced Fruit  
Brewed Regular and Decaffeinated Coffee  
Assorted Teas

\$26

## Splashes Continental Breakfast

Freshly Squeezed Orange Juice  
Freshly Baked Muffins and Breakfast Breads  
Honey Nut Granola and Breakfast Cereals  
Fresh Fruit Salad with Toasted Coconut  
Brewed Regular and Decaffeinated Coffee  
Assorted Teas

\$28

## Breakfast Enhancements

Mini Croissants Filled with Eggs, Bacon and Swiss Cheese \$7 each  
Breakfast Burritos Filled with Eggs, Chorizo Sausage and Pepper Jack Cheese \$7 each  
Buttermilk Biscuits Filled with Eggs, Ham and Cheddar Cheese \$7 each  
Fruit Yogurts \$4 each  
Low-Fat Cottage Cheese \$4 each  
Assorted Whole Fruit \$3 each  
Hard Boiled Eggs \$2.50 each

# Working Lunch Buffets

*(For groups of 10 to 19 guests)*

## Every Day Options

### Executive Lunch Buffet

Pasta Salad

Organic Mixed Greens with Balsamic Vinaigrette

*Make your own Sandwich:*

Honey-Cured Baked Ham

Roasted Breast of Turkey

Oven-Roasted Beef

American Cheddar and Provolone Cheeses, Lettuce,

Tomatoes, and Bermuda Onions

Croissants, French Rolls and Whole Grain Bread

California Cheesecake

\$40

## Beach Pail Lunches

*(Minimum Guarantee of 6 Guests)*

*(Labor Fee Waived)*

*Selection of One:*

Balsamic Basil Grilled Vegetables and Smoked Mozzarella on Ciabatta Roll

Tavern Ham, Gruyere Cheese, Grilled Red Onions and Romaine on Croissant

Oven-Roasted Turkey, White Cheddar Cheese, Plum Tomatoes and Arugula on Herb Roll

Prosciutto, Cappelletti, Salami, Pesto, Roasted Peppers and Manchego Cheese on Baguette

Mediterranean Vegetable Pasta Salad

Gourmet Potato Chips

Red Delicious Apple

Freshly Baked Chocolate Chip Cookie

Soft Drink/Bottled Water

\$50

*A \$75 Small Group Fee applies for groups under 20 guests.*

# Working Lunch Buffets

*(For groups of 10 to 19 guests)*

## Monday

### Little Italy

Caesar Salad and Parmesan Croutons  
Tomato and Mozzarella Salad with Aged Balsamic Vinegar

Penne Pasta with Chicken and  
Grilled Vegetables

Baguettes and Country Style Tuscan Bread  
Oil and Balsamic Vinegar

Tiramisu

\$40

## Tuesday

### All American

American Style Potato Salad  
Organic Mixed Greens, Balsamic Vinaigrette

Grilled Hamburgers  
Marinated Chicken Breasts

American Cheddar and Provolone Cheeses, Lettuce,  
Tomatoes, Bermuda Onions and Buns

Apple Tart

\$40

## Wednesday

### A Taste of Mexico

Romaine Salad  
Cilantro Caesar Dressing

Cheese Quesadillas  
Chicken Fajitas with Flour Tortillas

Fresh Tortilla Chips  
Guacamole  
Salsa Fresca

Dark Chocolate Kahlua Mousse

\$40

*A \$75 Small Group Fee applies for groups under 20 guests.*

# Working Lunch Buffets

(For groups of 10 to 19 guests)

## Thursday

### Mediterranean Isle Buffet

Greek Salad of Romaine, Cucumbers, Feta Cheese  
and Lemon Thyme Vinaigrette

Parmesan Orzo with Roasted Peppers  
Grilled Chicken and Vegetable Kabobs

Roasted Rosemary and Garlic Focaccia

Berry Roulade

\$40

## Friday

### Caesar Bar

Garden Vegetable Soup

*Build your own Salad and Wrap*

Grilled Garlic Chicken, Baja Rock Shrimp, Carne Asada  
Tender Romaine Hearts, Corn Salsa, Parmesan Cheese, Garlic Croutons  
Assorted Caesar Dressings

Artisan Wraps

Country Style Tuscan Bread  
Olive Oil and Balsamic Vinaigrette

Mini Lemon Meringue Tarts

\$40

*A \$75 Small Group Fee applies for groups under 20 guests.*

## BEVERAGES

Brewed Regular and Decaffeinated Coffee and Teas, Iced Tea (minimum 1 gallon of each)	\$66 per gallon
Flavored Regular and Decaffeinated Coffee with Chocolate Shavings, Whipped Cream and Cinnamon (minimum 1 gallon of each)	\$70 per gallon
Freshly Squeezed Orange, Grapefruit, Apple, Cranberry, or Tomato Juice	\$65 per gallon
Freshly Squeezed Lemonade	\$60 per gallon
Warm Apple Cider	\$60 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	\$4.50 each

## MORNING SNACKS

Freshly Baked Muffins, Breakfast Breads, Croissants or Orange Raisin Scones	\$46 per dozen
Filled Croissants, Coffee Cake or Cinnamon Buns	\$48 per dozen
Freshly Baked Bagels with Whipped Butter, Cream Cheeses and Lemon Curd	\$48 per dozen
Seasonal Sliced Fruit	\$9 per person
Nutri Grain Bars and Power Bars	\$4 each
Rainbow Trail Mix	\$4 each
Fruit Yogurts	\$4 each
Low-Fat Cottage Cheese	\$4 per person
Yogurt, Granola and Berry Parfait	\$6 each

## AFTERNOON SNACKS

Freshly Baked Cookies (oatmeal raisin, chocolate chip, white chocolate macadamia nut and peanut butter)	\$42 per dozen
Double Fudge and Blonde Brownies	\$42 per dozen
NEW! Chocolate-Dipped Cheesecake Lollipops with Berry Coulis	\$48 per dozen
NEW! Housemade Cupcakes	\$60 per dozen
White and Milk Chocolate Dipped Strawberries	\$45 per dozen
Crispy Baked Lemon and Fruit Bars	\$45 per dozen
Hot Soft Pretzels with Honey Mustard Dip and Chipotle Sour Cream Dip	\$45 per dozen
Warm Sweet Cinnamon Soft Pretzels	\$45 per dozen
Fresh Fruit Skewers with Lime Honey Yogurt Dip	\$48 per dozen
Tortilla Chips, Guacamole and Salsa Fresca (Serves 10)	\$50 each
Popcorn and Pretzels (Serves 10)	\$30 each
Dry Snacks and Goldfish (Serves 10)	\$30 each
Terra Blues with Green Goddess Dip (Serves 10)	\$36 each
Vegetable Chips with Parmesan Aioli (Serves 10)	\$36 each
Bowl of Mixed Nuts (Serves 10)	\$32 each
Assorted Candy Bars	\$4 each
Dry Snack Bags	\$4 each
Frozen Fruit Juice Bars	\$5 each
Ice Cream Bars, Drum Sticks, or Ice Cream Sandwiches (Minimum 6 each)	\$6 each

# ESPRESSO

Freshly brewed, rich and creamy  
“espress-ly” for you.

## Ristretto

Full-Bodied and Persistent

## Espresso Leggero

Smooth and  
Full of Character

## Decaffeinated

Silky and Aromatic

Served with Cream, Sugars, Lemon Twists,  
Nutmeg, Cocoa and Cinnamon

Single Serving Espresso  
in Your Meeting Room

For Groups Less Than 30  
\$100

# Audio Visual Rental Pricing

## PRESENTATION SUPPORT

Tripod Easels	15.00
Wireless Slide Advancer	20.00
Flipchart Easel w/ Paper & Markers	50.00
Post-It Flipchart	60.00
White Board & Dry Erase Markers	35.00
Laser Light Pointer	50.00

## SCREENS

LCD Support Package, Including: Screen, Skirted Table, Power Strip & Extension Cord	75.00
6' x 8' Cinefold Screen (front) w/ Drape Kit	150.00

## DATA AND VIDEO EQUIPMENT

LCD Projector	600.00
30" TV Monitor/VHS (1/2") Cart Package	275.00
DVD Player	125.00
Betacam SP Player	400.00

## AUDIO EQUIPMENT

Audio Interface for PC, DVD, etc. to House Sound	50.00
Boundary Condenser Microphone	35.00
Wired Microphone (Hand-Held or Lavalier)	45.00
Wireless Microphone (Hand-Held or Lavalier)	160.00
6 Channel Audio Mixer	75.00
12 Channel Audio Mixer (10 Mics & Line Inputs)	110.00
Anchor Powered Speaker with Stand	125.00
Anchor Extension Speaker with Stand	25.00
Stereo Audio Cassette Player/Recorder	45.00
Compact Disc Player	45.00

## OFFICE EQUIPMENT AND PHONES

Facsimile Machine (weekly)	315.00
Laser Printer (weekly)	315.00
Color Laser Printer (weekly)	Call for quote
Copy Machine (weekly)	Call for quote
Laptop Computer	350.00
Polycom Conference Phone	95.00
Analog DID Phone Line Installation	100.00
Analog DID Phone Lines Daily Fee	Based on call usage
Daily Rental House Phone	Based on call usage
High Speed Cable Line Installation	375.00
Daily Fee	75.00

\*Wireless Router Available at No Charge

## LABOR

\*Audio Visual Technical Support

Monday – Friday

12 a.m. – 6 a.m.	90.00 Per Hour
6 a.m. – 6 p.m.	75.00 Per Hour
6 p.m. – 12 a.m.	67.50 Per Hour

Saturday, Sunday / Holiday

6 a.m. – 6 p.m.	67.50 per Hour
6 p.m. – 6 a.m.	90.00 Per Hour

For Larger Setups and Long Operator Shifts

(Over 8 Hours) Packaged or Flat Rate Labor may be available – Inquire Directly

*Prices do not include 21% Service Charge and Applicable Taxes  
All prices are per room per day*

*Note: Use this price list as a guideline. If you do not see a specific item needed to make your meeting a success, please call your Conference Coordinator.  
Prices subject to change.*