



*~ Weekday Catering Menus
including Hall Rental ~*

The enclosed menus **include free 8 hour rental** of either our Ventana Ballroom or Jewell Lounge in Santa Cruz, or the Pajaro Room and Garden in Watsonville,
Packages include tables, chairs, linens, all set-up, break-down and staffing.

| | 50-99 GUESTS | 100+ GUESTS |
|---|----------------|----------------|
| Continental Breakfast: | \$14/person | \$12.00/person |
| Executive Breakfast Buffet: | \$19/person | \$17.00/person |
| Sweets & Coffee: | \$12.00/person | \$10.00/person |
| California Casual Deli Luncheon: | \$17.00/person | \$15.00/person |
| Coastal Hot Lunch: | \$20.00/person | \$18.00/person |
| Appetizer Reception: | \$23.00/person | \$20.00/person |

Didn't find what you were looking for? Other Menus available upon request.

Pricing includes high quality disposable plateware & eating utensils, one linen per table, vase of flowers for buffet, staffing, & all set-up & clean up. Add \$3/person for china plates, linen napkin, silverware, and water glass. 19% service charge will be added to all orders. Please note: No Outside food or beverage other than a celebratory cake. Pricing Valid Monday thru Friday before 5pm.

Continental Breakfast

Choice of Two Fresh Baked Pastries

Assorted Danish or Cinnamon Rolls

Bagels with Cream Cheese

Assorted Muffins or Scones with Butter and Jam

Coffeecake with Nut Crumb Topping

Fresh Fruit and Nut Breads with Cream Cheese

Seasonal Fresh Fruit Tray or Fresh Fruit Salad

Fresh Brewed Regular and Decaffeinated Coffee, Black & Herbal Teas

Orange Juice

Executive Breakfast

Choice of Two Fresh Baked Pastries

Assorted Danish or Cinnamon Rolls

Bagels with Cream Cheese

Assorted Muffins or Scones with Butter and Jam

Coffeecake with Nut Crumb Topping

Fresh Fruit and Nut Breads with Cream Cheese

Seasonal Fresh Fruit Tray or Fruit Salad

~Exceptional Entrées - Chef's Specialties - Select Two!~

French Toast or Pancakes with Maple Syrup

Cheddar Mushroom Omelets

Cheese Blintz with Blueberry Sauce

Huevos Rancheros

Artichoke Feta Frittata or Spinach, Mushroom, and Cheese Quiche

Traditional Scrambled Eggs or Western Scramble with Peppers, Onions, Ham, Cheese

~Accompaniments -

Smoked Bacon or Sliced Ham

Chicken Apple or Pork Link Sausage

Hash Browns or Country Potatoes

Fresh Brewed Regular and Decaffeinated Coffee, Black & Herbal Teas

Orange Juice or Iced Tea

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California Casual Deli Buffet

~Two Fresh Salads - Your Choice!~

*Garden or Caesar Classic Salad
Mediterranean Artichoke Pasta
Penne Pasta Salad with Pesto, Sundried Tomato & Pine Nuts
Deli Style Potato Salad with Chopped Egg
Fresh Fruit Salad with Strawberries
Old Fashioned Macaroni Salad
Greek Salad with Tomatoes & Peppers*

~Bountiful Meat & Cheese Platters - All Your Favorites~

*Classic ~ with Roast Beef, Turkey & Ham, (add Grilled Portobellos for \$1/pp)
Supreme - with Marinated Tri-Tip, Grilled Breast of Chicken & Sliced Marinated Portobello Mushroom,
(Add \$2/per person)*

~Relish Platter - With Condiments~

*Includes Crisp Leaf Lettuce, Fresh Tomato, Sliced Sweet Onion,
Sprouts, Pickles, Mustard & Mayo*

~Bakery Fresh Breads - Build Your Own Deli Creation~

Whole Wheat & White & Ciabatta Rolls

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Coastal Hot Lunch Buffet

~Creative Salads - Choose Your Favorite~

Salad de Maison ~ Spring Mix Salad with Mandarin Oranges & Raspberry Vinaigrette
Garden Salad with Tomato, Cucumber, Olives & Croutons; Assorted Dressings
Classic Caesar Salad
Mediterranean Pasta Salad with Artichokes
Penne Pasta Salad with Pesto & Sundried Tomato
Greek Salad with Olives, Tomato, Feta
Spinach Salad with Pears, Walnuts & Bleu

~Centerpiece Entrée ~

Sliced Roast Beef with Au Jus and Horseradish
Beef Stroganoff with Mushrooms over Fettuccine
Chicken Marsala with Mushrooms and Hazelnuts
Chicken stuffed with Fontina Cheese, Basil, Pine Nuts
Grilled Salmon with Orange Basil Glaze (add \$3/pp)
Sliced Honey Glazed Ham with Dijon
Roast Turkey with Gravy Au Jus and Cranberry
Tritip with Honey Ginger Barbecue Sauce
Three Cheese Lasagna with Italian Sausage
Old-Fashioned Meatloaf and Gravy
Chicken with Artichokes, Mushrooms, Tomatoes
Grilled Chicken with Pineapple Salsa
Herb Encrusted Pork Loin ~ Tender & Flavorful

~Vegetarian Entrée - Coastal Specialties~

Stuffed Spinach and Cheese Cannelloni
Mediterranean Lasagna with Artichoke, Feta, and Basil Cream Sauce
Portabella Mushrooms over Cheesy Polenta
Grilled Vegetable Skewers (with or without Tofu)
Fettuccine Primavera with Al Dente Vegetables, tossed with Olive Oil & Herbs
Eggplant stuffed with Fontina, Basil, Pine Nuts with Marinara
Cheese Tortellini with Pesto Cream Sauce
Penne Pasta with Sundried Tomatoes, Pine Nuts, and Pesto
Eggplant Parmigian

~Accompaniments - Light Starches & Vegetables (Select Two)~

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|--|---|
| <i>Julienne Medley of Vegetables</i> | <i>Green Beans Almondine</i> |
| <i>Grilled Vegetables drizzled with Olive Oil</i> | <i>Roasted Red Potatoes Rosemary</i> |
| <i>Twice Baked Potatoes with Bacon</i> | <i>Wild Rice Pilaf</i> |
| <i>Herb Butter Rice</i> | <i>Corn on the Cobb</i> |
| <i>Stuffed Tomato with Squash and Corn</i> | <i>Wild Mushroom Risotto (add \$2/pp)</i> |
| <i>Penne Pasta with herbs & Olive Oil (add \$2/pp)</i> | <i>Garlic or Mushroom Orzo (add \$2/pp)</i> |

~Fresh Baked Dinner Rolls or Garlic Herb Focaccia

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Appetizer Reception

Cold Hors d' Oeuvres ~Choice of Two~

Fresh Melon and Prosciutto
Cherry Tomatoes Stuffed with Olive Tapenade
Fresh Bruschetta with Shaved Parmesan
Smoked Salmon Mousse Canapés
Lemon Dill Mousse on Cucumber
Fresh Fruit Kebabs
Polenta with Caramelized Onion, Walnut, Bleu
Phyllo Cup with Roasted Teriyaki Vegetables
Antipasti or Caprese Skewer

Hot Hors d' Oeuvres ~Choice of Four~

Crab Cakes with Spicy Remoulade Sauce
Roasted Mushroom Caps with Corralitos Sausage
Beggar's Purse with Basil, Pine Nuts and Fontina
Phyllo Triangles with Spinach and Feta
Garlic Stuffed Vegan Mushroom Caps
Baked Brie Puffs with Apple Pear Chutney
Meatballs in Peppercorn Brandy Sauce
Grilled Teriyaki Chicken or Steak Skewers
Chicken Satay with Spicy Peanut Sauce
Warm Bruschetta w/Tomatoes, Pesto, & Romano
Grilled Sausages with Dipping Sauce
Chicken Spinach and Bleu in Puff Pastry
Chicken Taquitos with Sour Cream & Salsa
Mini Spinach and Cheese Quiches
Wild Mushroom Turnover
Grilled Pineapple Skewer

Party Trays ~Choice of Two~

Seasonal Fresh Fruit Display
Vegetable Tray with Herb Dip
Assorted Mini Sandwiches on Rolls
Assorted Pinwheel sandwiches
Domestic Cheese and Cracker Tray
Vegetarian Antipasto Tray with Dolmas
Crostini Tray with Herb Goat Cheese,
Olive Tapenade, and Tomato Balsamic Relish
Pita Triangles w/ Hummus & Sundried Tomato Dip
California Rolls with Wasabi and Ginger
Spring Rolls with Pineapple Dipping Sauces

The following hors d' oeuvres can be added to the basic menu at prices listed:

Each Hors d' Oeuvres adds \$3/person

Chilled Prawns with Whiskey Cocktail Sauce
Artichoke Crown with Lobster Mousse
Smoked Salmon Tray with Herb Cheese & Toast
Smoked Duck and Relish on Melba Toast
Domestic and Imported Cheese and Pate Tray

Each Hors d' Oeuvres adds \$4/person

Grilled Prawns Wrapped in Bacon
Stuffed Prawn with Fontina and Prosciutto
Fresh Oysters with Cocktail Sauce and Lemon

Each Hors d' Oeuvres adds \$5/person

Grilled Lamb Chops with Dipping Sauces
Seared Ahi with Wasabi and Chili Soy Sauce
Grilled Scallop and Prawn with Ginger BBQ
Whole Poached Salmon with Lemon Dill Sauce

We recommend adding Delightful Desserts to complete your appetizer party.

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Delightful Desserts

Level One - Adds \$2 to your Meal (Choose Two)

Fresh Baked Cookies
Chocolate Brownies
Lemon Bars
Mini Fresh Fruit Tarts
Cream Puffs drizzled with Chocolate

Level Two - Adds \$2.50 (Choose One)

Apple, Berry, or Peach Crisp
Mini Cheesecake Squares with Raspberry Coulis
Chocolate Dipped Strawberries
Seasonal Fresh Fruit Platter

Level Three - Adds \$3.50 (Choose One)

Fresh & Delicious Chocolate Mousse
New York Cheesecake with Strawberry or Raspberry Topping
Bread Pudding with Caramel Sauce
Strawberry Shortcake with Whipped Cream
Fresh Baked Pie (Apple, Pumpkin, Berry, Lemon Meringue)
Baked Apples with Cinnamon
)

Level Four - Adds \$4.00 (Choose One)

Chocolate Fondue Bar
Ice Cream Sundae Bar
Chocolate Mousse and Lemon Chiffon Cakes

Dessert Portions are generally one piece per person and work well for meeting style events after a meal. For private parties and/or more social events, order double portions or ask us for a custom quote.

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Non-Alcoholic Beverages

Self Serve Sparkling Lemonade

\$1.50++/person

Self Serve Iced Tea

\$1.50++/person

Self Serve Tropical Fruit Punch

\$1.50++/person

Self Serve Combination of Iced Tea & Lemonade or Fruit Punch

\$2.50++/person

Self Serve Coffee Station

Regular Coffee, Decaffeinated Coffee, Black & Herbal Teas

\$2.00++/person

Unlimited Soda & Water Package

Chilled Variety of Sodas & Waters continually replenished by catering staff.

Guests are welcome to as many cold beverages as they want

\$2.50++/person

2 Liter Soda Bottles

A variety of flavors available.

The soda bottles can be pre-ordered & placed on guest tables or at your non-alcoholic beverage station

\$3++/bottle

Beverages served with clear environmentally friendly cups. Real glassware available @ \$.50/glass

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