



SAN DIEGO LARGE PASSENGER SHIPS
FOOD & BEVERAGE MENU

Breakfast Buffet

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS

(30 GUEST MINIMUM)

All prices subject to service charge and applicable taxes

THE CONTINENTAL

\$28.00

Freshly baked breakfast pastries, muffins, croissants, Danish, bagels, sweet butter, cream cheese, and fruit preserves

Assorted Greek-style yogurt, fresh granola, and dried fruits

Locally grown seasonal fresh fruit and North County strawberries with crème fraiche and brown sugar

THE EARLY RISER

\$38.00

Freshly baked breakfast pastries, muffins, croissants, Danish, bagels, sweet butter, cream cheese and fruit preserves

Freshly scrambled eggs

Old Town cottage fries, red potatoes, onion, bell peppers, achiotte and cumin

Applewood smoked thick-cut bacon

Breakfast sausage links

Sliced smoked ham

Locally grown seasonal fresh fruit and North County strawberries with crème fraiche and brown sugar

BREAKFAST UPGRADES

Prices per person

STEEL-CUT OATMEAL BAR

\$5.00

Fresh and dried fruits, fresh granola, nuts, coconut, maple syrup, brown sugar and milk

BELGIAN WAFFLES

\$10.00

Bananas Foster, whipped cream, fresh strawberries, fruit preserves and maple syrup

BREAKFAST WRAPS

\$10.00

Scrambled eggs, sage sausage, tomatoes, onions, bell peppers and Cotija cheese in a whole-wheat wrap

BISCUIT BAR

\$10.00

House made buttermilk biscuits, creamy butter, country gravy, honey, and assorted preserves

BREAKFAST CROISSANT

SANDWICHES \$12.00

Scrambled eggs, sliced ham with horseradish aioli, sliced tomato, and cheddar cheese

SMOKED SALMON DISPLAY

\$12.00

Mini bagels, cream cheese, sliced tomato, red onion, cucumber, fresh dill, cream cheese, and capers

FRESH FRUIT & YOGURT DISPLAY

\$12.00

Customize your own parfait from a selection of fresh and dried fruits, berries, preserves, granola, toasted nuts, and yogurts

OMELETTE STATION

\$12.00 (+ \$200.00 Chef Attendant)

Chef attended and made to order from a bounty of fresh ingredients

Brunch Buffet

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS

(30 GUEST MINIMUM)

All prices subject to service charge and applicable taxes

CAPTAIN'S BRUNCH

\$55.00

FRESHLY BAKED BREAKFAST PASTRIES

Muffins, croissants, Danish, bagels, sweet butter, cream cheese and fruit preserves

BELGIAN WAFFLES

Bananas Foster, whipped cream, fresh strawberries, fruit preserves and maple syrup

SCRAMBLED EGG BAR

Fluffy scrambled eggs, shredded cheese, sautéed wild mushrooms, bell peppers, green onion and pico de gallo

OLD TOWN COTTAGE FRIES

Red potatoes, onion, bell peppers, achiote and cumin

APPLEWOOD SMOKED THICK-CUT BACON

BREAKFAST SAUSAGE LINKS

SLICED SMOKED HAM

OVEN-ROASTED TURKEY BREAST

Citrus and herb marinade, served with whole grain mustard, cranberry sauce and brioche rolls

PESTO PASTA SALAD

Bowtie pasta tossed with pesto, bell peppers and red onion

GREEK SALAD

Cucumber, Roma tomatoes, red onions, feta cheese, Kalamata olives, sweet peppers and basil leaves tossed in olive oil

CAESAR SALAD

Hearts of romaine, signature Caesar dressing, shaved parmesan cheese and garlic croutons

DESSERT STATION

With gourmet brownies, bars, and decadent cakes

Lunch

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS (30 GUEST MINIMUM)
All prices subject to service charge and applicable taxes

BAY CRUISER BOX

\$24.00

Sandwiches are served with whole fresh fruit, potato chips and a chocolate chip cookie

ROASTED TURKEY

Oven-roasted turkey breast, whole wheat bread, leaf lettuce, sliced tomato, Swiss cheese, and ancho chili aioli

ROAST BEEF

Thinly sliced roast beef, whole wheat bread, leaf lettuce, sliced tomato, cheddar cheese, and stone-ground mustard aioli

DELI-STYLE BUFFET

\$38.00

CALIFORNIA GREENS

Locally grown young lettuce, baby tomatoes, cucumber, sliced mushrooms, fig-balsamic vinaigrette, and herbed buttermilk dressing

POTATO SALAD

Tender red bliss potatoes with diced sweet onion and celery in dill and horseradish sour cream dressing

MEATS

Roasted beef sirloin, smoked ham, roasted turkey breast and Capicola

CHEESES

Sliced cheddar, provolone and Swiss

BREADS

Sliced rye, focaccia, wheat, and sourdough sandwich rolls

GARNISH PLATTER

Kalamata olives, pepperoncini, pickled red onions, leaf lettuce, sliced tomatoes, dill pickle and roasted bell peppers

FRESH COOKIES & BROWNIES

Chocolate chip cookies, white chocolate chip macadamia nut cookies and chocolate fudge brownies

SEAFARER STATIONS

\$40.00

CLASSIC CAESAR SALAD

Hearts of romaine, shaved Parmesan cheese, garlic croutons and classic Caesar dressing

POTATO SALAD

Tender red bliss potatoes with diced sweet onion and celery in dill and horseradish sour cream dressing

SLIDER STATION

All-natural ground beef with cheddar cheese Grilled chicken with peach barbeque sauce

Garnish your creation with bread & butter pickles, pepperoncini's, barbeque sauce, ketchup, mustard, mayonnaise and pickled red onion.

Accompanied by sea salt kettle chips.

LUNCH WRAPS

Oven roasted turkey breast, cheddar cheese, lettuce, tomato, and sundried tomato aioli

Smoked ham, Swiss cheese, lettuce, tomato, and honey mustard

Avocado, sprouts, sliced cucumber, mixed greens, and pesto whipped cream cheese

FRESH COOKIES & BROWNIES

Chocolate chip cookies, white chocolate chip macadamia nut cookies and chocolate fudge brownies

Plated Lunch

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS

(30 GUEST MINIMUM)

All prices subject to service charge and applicable taxes

PLATED LUNCH

\$45.00

SALAD

(Select one for entire group)

Served with freshly baked rolls and creamy butter

TENDER BABY SPRING MIX SALAD

Locally grown baby mixed greens with house-made balsamic vinaigrette

CLASSIC CAESAR SALAD

Hearts of romaine, shaved Parmesan cheese, garlic croutons and classic Caesar dressing

ENTRÉE

(Select one for each guest)

All entrees served with oven roasted vegetables and choice of wild rice pilaf, mashed potatoes, or roasted red potatoes

CHARGRILLED VEGETABLE STACK

Seasonal garden vegetables, seasoned, grilled, and stacked

ROASTED LEMON CHICKEN

Garlic lemon marinade, oven roasted

SALMON PICATTA

Pan seared sustainable salmon, brown butter, lemon, and capers

GRILLED NEW YORK STEAK

Tender aged beef, seasoned with cracked black pepper, grilled, and served with house-made steak sauce

DESSERT

(Select one for entire group)

NEW YORK CHEESECAKE

CHOCOLATE MOUSSE CAKE

Tray Passed Hors d'Oeuvres

PRICES LISTED ARE PER DOZEN

(4 DOZEN MINIMUM REQUIRED PER ITEM)

All prices subject to service charge and applicable taxes

VEGETABLE

MEDITERRANEAN BRUSCHETTA

\$35.00

Roma tomatoes, fresh basil, garlic, black pepper, olive oil on toasted Parmesan crostini

MINI GOAT CHEESE PIZZA

\$35.00

Sonoma goat cheese, caramelized leek and shallot, fig compote

BAKED ASPARAGUS

\$38.00

Tender asparagus spears wrapped in puff pastry, baked until crispy, with hollandaise dipping sauce

CAPRESE BROCHETTES

\$40.00

Pesto marinated buffalo mozzarella, grape tomatoes and balsamic glaze

SEAFOOD

SHRIMP CEVICHE

\$50.00

Chilled shrimp, tomato, onions, cucumber, cilantro, sweet and spicy peppers with chipotle sauce

PROSCIUTTO WRAPPED SHRIMP

\$52.00

Grilled and served with pesto dipping sauce

ARTICHOKE CRAB CAKES

\$55.00

Oven toasted in seasoned breadcrumbs with roasted red pepper aioli

CRAB STUFFED MUSHROOMS

\$55.00

Pacific Dungeness crab meat, Parmesan cheese and Italian breadcrumbs

BACON WRAPPED SCALLOPS

\$60.00

Tender sea scallops with apple wood smoked bacon

AHI POKE

\$60.00

Sushi grade yellowfin tuna with mango and citrus over fried wontons

POULTRY

SOUTHWEST CHICKEN EGGROLLS

\$40.00

Southwestern spices, black beans, peppers, mixed cheeses, and chili lime crema

CHICKEN MOLE MEATBALLS

\$45.00

Seasoned chicken meatballs braised in Mexican mole and avocado crema

MEDITERRANEAN CHICKEN

SKEWERS \$52.00

Tender chicken, Mediterranean spices, and Tzatziki

MINI CHICKEN CORDON BLEU

\$55.00

Diced chicken, ham, Swiss cheese in puff pastry

PORK

SAUSAGE STUFFED MUSHROOMS

\$40.00

Mild Italian sausage, Parmesan cheese and marinara sauce

CHAR SUI TACOS

\$45.00

Braised pork with kimchi and sour cream

BUFFALO PORK BELLY BITES

\$50.00

Crispy pork belly tossed in buffalo sauce with micro celery and blue cheese sauce

BEEF

BRISKET TACOS

\$55.00

Smoked brisket with caramelized onion

SHORT RIB BITES

\$55.00

Braised short rib with caramelized pearl onion and Cabernet reduction dipping sauce

MINI BEEF WELLINGTON

\$60.00

Beef tenderloin, wild mushroom, blue cheese in puff pastry

GRILLED STEAK KABOBS

\$60.00

House marinated and served with chimichurri

Display Hors d'Oeuvres

SERVES 50

All prices subject to service charge and applicable taxes

BAKED BRIE EN CROUTE

\$250.00

Creamy brie cheese with toasted almonds, dried cranberries in a flakey puff pastry; served with warm baguettes

SEASONAL FRESH FRUIT

\$300.00

Market fresh California melons, grapes, and berries

EMBARCADERO DIPS & SPREAD \$375.00

Southwestern hummus with cilantro and chipotle chili; marinated artichoke hearts, Sonoma goat cheese, lemon, and oregano; roasted red pepper hummus; served with grilled rustic breads and pita chips

CALIFORNIA VEGETABLE CRUDITE \$400.00

Jicama, bell peppers, baby carrots, broccoli, cauliflower, celery, cucumber, baby tomatoes and ancho ranch dressing

GRILLED VEGETABLE PLATTER \$425.00

Herb marinated eggplant, portobello mushrooms, carrots, sweet peppers, Italian squash, pickled red onion; served with basil aioli

BRUSCHETTA BAR

\$500.00

Mediterranean bruschetta with fresh tomatoes, garlic, basil pesto, and toasted pine nuts with shaved parmesan; olive tapenade with roasted red peppers, capers, lemon, and fresh basil; marinated artichoke hearts, Sonoma goat cheese, lemon, and oregano; served with grilled rustic breads and pita chips

GOURMET CHEESE DISPLAY

\$525.00

Select imported and domestic cheeses including brie, smoked cheddar, gorgonzola, pepper jack, Swiss and white cheddar served with assorted crackers and breads, garnished with fresh and dried fruits and nuts

ARTICHOKE CRAB DIP

\$575.00

Succulent Pacific Dungeness crab with artichokes whipped with cream cheese, Parmesan cheese and Tabasco; served warm with sliced French baguettes

CALIFORNIA ANTIPASTI

\$650.00

Antipasti display of assorted cured meats and imported cheeses, artichoke heart and Sonoma goat cheese spread and roasted red pepper hummus. Served with assorted crostini, rustic breads, roasted flatbreads and bread sticks

CHILLED JUMBO BAJA SHRIMP

\$55.00 | (Per dozen – minimum 4 dozen)

Served with lemon wedges, cocktail sauce, horseradish, and Tabasco sauce

OYSTER ON THE HALF-SHELL

\$55.00 | (Per dozen – minimum 4 dozen)

Served with lemon wedges, cocktail sauce, horseradish, Tabasco sauce and red wine mignonette

SUSHI PLATTER

\$70.00 | (Per dozen – minimum 4 dozen)

Assorted sushi rolls and Nigiri prepared fresh daily with pickled ginger, wasabi, and soy sauce

Elegant Table Dining

DUET ENTREES

SERVED WITH FRESHLY BAKED DINNER ROLLS AND CREAMY BUTTER,
CHEF'S SELECTION OF SEASONAL VEGETABLES AND ACCOMPANIMENTS

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS

(30 GUEST MINIMUM)

All prices subject to service charge and applicable taxes

THE GLORIETTA

\$55.00

TO START

CLASSIC CAESAR SALAD

Hearts of romaine, shaved
Parmesan cheese, garlic croutons and classic
Caesar dressing

DUET ENTRÉE SELECTIONS

(Select two for entire group)

BRAISED BEEF SHORT RIB

Slow oven braised beef short ribs with Cabernet
reduction and bacon jam

GRILLED JUMBO SHRIMP

Marinated in fresh garlic, citrus zest, then grilled

GRILLED CHICKEN

Grilled chicken breast covered with
smoked tomato relish, wild arugula in California
olive oil

SINGLE VEGETARIAN

PESTO PENNE PRIMAVERA

Penne pasta with oven roasted seasonal
vegetables, tossed with fresh basil pesto, and
shaved aged parmesan

DESSERT

CHOCOLATE MOUSSE CAKE

Layers of airy chocolate sponge cake and creamy
chocolate mousse with fresh whipped cream

THE SHELTER ISLAND

\$65.00

TO START

SANTA BARBARA

Mixed greens with julienned apples, sundried
cranberries, candied walnuts, blue cheese
crumbles and apple cider vinaigrette

DUET ENTRÉE SELECTIONS

(Select two for entire group)

NEW YORK STEAK

A generous cut of tender, aged beef, seasoned
with cracked black pepper, grilled, and served
with house-made steak sauce

HORSERADISH

CRUSTED SALMON

Pan-seared sustainable salmon filet with whole
grain mustard cream sauce

CHICKEN PICATTA

Pan-seared chicken, fried with
brown butter, lemon, and capers

SINGLE VEGETARIAN

CHARGRILLED VEGETABLE STACK

Seasonal garden vegetables, grilled and
stacked

DESSERT

NEW YORK CHEESECAKE

Velvety cheesecake with mixed berry compote

THE HARBOR ISLAND

\$85.00

TO START

CLASSIC SPINACH SALAD

Fresh baby spinach, sliced mushrooms,
chopped bacon, diced hardboiled egg and
Dijon vinaigrette

DUET ENTRÉE SELECTIONS

(Select two for entire group)

FILET MIGNON

Aged petite tenderloin of beef, seasoned with
cracked black pepper, grilled, and served with
a port wine-truffle sauce

PAN SEARED HALIBUT

Succulent pan-seared Pacific halibut filet with
citrus beurre blanc

HERBED CHICKEN

Herb and garlic marinated oven roasted free
range breast of chicken topped with braised
leeks, and saffron cream

SINGLE VEGETARIAN

VEGETABLE STRUDEL

Grilled vegetables and goat cheese wrapped
and baked in puff pastry

DESSERT

CRÈME BRULEE

Creamy custard with caramelized glaze in a
light tart shell

Elegant Table Dining

SINGLE ENTREES

SERVED WITH FRESHLY BAKED DINNER ROLLS AND CREAMY BUTTER,
CHEF'S SELECTION OF SEASONAL VEGETABLES AND ACCOMPANIMENTS

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS

(30 GUEST MINIMUM)

All prices subject to service charge and applicable taxes

SALAD SELECTIONS

(Select one for entire group)

TENDER BABY SPRING MIX SALAD

Locally grown baby mixed greens with house-made balsamic vinaigrette

CLASSIC CAESAR SALAD

Hearts of romaine, shaved Parmesan cheese, garlic croutons and classic Caesar dressing

ENTRÉE SELECTIONS

WILD MUSHROOM

ARANCINI \$42.00

Wild mushroom risotto rolled in bread crumb and pan fried until crispy, served over tomato basil cream sauce

GOAT CHEESE VEGETABLE LASAGNA

\$42.00

Roasted zucchini with layers of herbed goat cheese, ricotta, heirloom tomato, spinach, and basil, topped with mozzarella

HERB MARINATED GRILLED

CHICKEN \$45.00

Sautéed artichoke hearts, sundried tomatoes, Greek olives, capers, and extra virgin olive oil

STUFFED AIRLINE CHICKEN

\$45.00

Goat cheese, braised leeks and herb stuffed, over saffron cream sauce

BRAISED BEEF SHORT RIB

\$48.00

Aged beef with Cabernet reduction and bacon jam

PAN SEARED SALMON FILET

\$48.00

Panko crusted, with whole grain mustard cream sauce

GRILLED MAHI MAHI

\$50.00

Cracked black pepper and sea salt, with Meyer lemon beurre blanc and tomato caper relish

SEA BASS

\$65.00

Pesto encrusted, with smoked tomato beurre blanc

NEW YORK STEAK

\$65.00

Aged beef, cracked black pepper, with roasted shallot butter and house-made steak sauce

GRILLED FILET MIGNON

\$75.00

Aged tenderloin, cracked black pepper, with port wine truffle sauce

ROASTED LAMB LOLLIPOPS

\$85.00

Garlic-herb marinade, with watercress pesto

PACIFIC LOBSTER TAIL

\$85.00

Fresh Pacific lobster tail, with lemon beurre blanc

DESSERT SELECTIONS

(Select one for entire group)

DOUBLE LAYER CARROT CAKE

NEW YORK CHEESECAKE

ITALIAN TIRAMISU

CHOCOLATE GANACHE CAKE

Buffet Dinner

SERVED WITH FRESH ROASTED COFFEE
AND HERBAL TEAS (30 GUEST MINIMUM) All
prices subject to service charge and applicable taxes

THE MISSION

\$60

TO START

FRESHLY BAKED DINNER ROLLS WITH BUTTER

TENDER BABY SPRING MIX SALAD Locally grown baby
mixed greens with
house-made balsamic vinaigrette

CLASSIC SPINACH SALAD

Fresh baby spinach, sliced mushrooms, chopped bacon, diced
hardboiled egg and Dijon vinaigrette

ENTREES

ALL-NATURAL BEEF TOP SIRLOIN Oven-roasted with
cracked pepper and fresh herbs, brown ale grain mustard,
horseradish cream

HERB MARINATED GRILLED CHICKEN With sautéed
artichoke hearts, sundried tomatoes, Greek olives, capers, and
California extra virgin olive oil

VEGETARIAN PENNE PASTA

Basil brown butter sauce and pan-seared grape tomatoes

ACCOMPANIEMENTS

MARKET FRESH VEGETABLES

ROASTED RED POTATOES

DESSERT

DOUBLE LAYER CARROT CAKE

CHOCOLATE MOUSSE CAKE

NEW YORK CHEESECAKE

APPLE TART

SEASONAL FRESH FRUIT

THE CABRILLO

\$65

TO START

CABRILLO SALSA & CONDIMENT BAR Salsa
quemada, pico de gallo, mild salsa verde, sour cream,
shredded cabbage, Cotija cheese, guacamole,
jalapeno peppers, green onions, lime wedges and spicy
marinated carrots; served with rustic corn tortilla chips

AZTEC TACO SALAD

Hearts of romaine, tortilla strips, grilled corn, green
onion, tomato, black olives, black beans, cotija cheese
and ancho-ranch dressing

ENTREES

CHICKEN & BEEF FAJITAS

Sweet bell peppers, red onions, cumin, coriander,
cilantro and warm flour tortillas

GRILLED MAHI MAHI TACOS

Fresh lime marinade, cilantro, and warm corn tortillas

CHEESE ENCHILADAS

Queso blanco rolled in corn tortillas, cheddar cheese,
black olives, scallions, and ancho chili sauce

ACCOMPANIEMENTS

MEXICAN RANCHERO RICE

SPICY BLACK BEANS

DESSERT

MEXICAN CHOCOLATE CUPCAKES

CINNAMON CHURROS

TRES LECHES CAKE

SEASONAL FRESH FRUIT

Buffet Dinner

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS

(30 GUEST MINIMUM)

All prices subject to service charge and applicable taxes

THE SILVER STRAND

\$65.00

TO START

FRESHLY BAKED DINNER ROLLS WITH BUTTER

CLASSIC CAESAR SALAD

Hearts of romaine, shaved Parmesan cheese, garlic croutons and classic Caesar dressing

SANTA BARBARA SALAD

Mixed greens with julienned Granny Smith apples, sundried cranberries, candied walnuts, blue cheese crumbles and apple cider vinaigrette

ENTREES

CHICKEN MARSALA

Thin sliced pan-fried chicken, roasted wild mushrooms, in Marsala wine reduction

GRILLED SALMON FILET

Sustainable salmon with dried apricot barbeque glaze, grilled corn relish

GRILLED PORTOBELLO PENNE

Garlic-herb marinade, baby spinach, fresh leeks, penne pasta, mascarpone-sage cream sauce

ACCOMPANIMENTS

MARKET FRESH SEASONAL VEGETABLES

WILD RICE PILAF

GARLIC MASHED POTATOES

DESSERT

DOUBLE LAYER CARROT CAKE

CHOCOLATE MOUSSE CAKE

NEW YORK CHEESECAKE

SEASONAL FRESH FRUIT

THE CORONADO

\$70.00

TO START

FRESHLY BAKED DINNER ROLLS WITH BUTTER

BOSTON BIB SALAD

Bibb lettuce, fresh parsley and cilantro, toasted almonds, and lemon-shallot vinaigrette

PESTO PASTA SALAD

Bowtie pasta tossed with pesto, bell peppers and red onion

ENTREES

BEEF TOP SIRLOIN, CARVED TO ORDER

Oven-roasted with cracked pepper and fresh herbs, brown ale grain mustard, horseradish cream

OVEN-ROASTED CHICKEN BREAST

Marinated free-range chicken in olive oil and fresh thyme, with wilted greens and North County wild mushroom sherry wine sauce

PAN SEARED SEA BASS

Local sea bass with fresh basil marinade, roasted tomato caper relish and lemon Chardonnay sauce

ACCOMPANIMENTS

MARKET FRESH SEASONAL VEGETABLES

ROASTED RED POTATOES

WILD RICE PILAF

DESSERTS

DOUBLE LAYER CARROT CAKE

CHOCOLATE MOUSSE CAKE

NEW YORK CHEESECAKE

SEASONAL FRESH FRUIT

Buffet Dinner

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
(30 GUEST MINIMUM)

All prices subject to service charge and applicable taxes

THE SAN DIEGAN

\$80.00

TO START

FRESHLY BAKED DINNER ROLLS WITH BUTTER

CLASSIC CAESAR SALAD

Hearts of romaine, shaved Parmesan cheese, garlic croutons and classic Caesar dressing

CALIFORNIA MIXED GREENS

Assorted baby greens tossed with cherry tomatoes, sliced cucumber and chopped mushrooms; served with balsamic vinaigrette and honey-mustard dressings

SPINACH AND ARUGULA SALAD Baby spinach, arugula, blue cheese, figs, and balsamic dressing

ENTREES

PEPPER CRUSTED NEW YORK ROAST
CARVED TO ORDER

Horseradish cream, caramelized onions, au jus

MEDITERRANEAN CHICKEN BREAST

Fresh spinach, creamy feta, roasted red pepper sauce

SUSTAINABLE SALMON GRILLED With saffron cream served over a bed of braised leeks and green scallions

ACCOMPANIMENTS

MARKET FRESH SEASONAL VEGETABLES
PARMESAN TRUFFLE MASHED POTATOES

DESSERTS

DOUBLE LAYER CARROT CAKE
CHOCOLATE MOUSSE CAKE
NEW YORK CHEESECAKE
SEASONAL FRESH FRUIT

THE CAPTAIN'S TABLE

\$85.00

TO START

FRESHLY BAKED DINNER ROLLS WITH BUTTER

BABY SPINACH SALAD

Crumbled bacon, San Marcos mushrooms, spice roasted walnuts, blue cheese, Sherry vinaigrette

GREEK SALAD

Cucumber, Roma tomatoes, red onions, feta cheese, Kalamata olives, sweet peppers and basil leaves tossed in olive oil

COUSCOUS SALAD

Tossed with dried fruits, toasted almonds, diced peppers and tomato, lemon juice and fresh mint

ENTREES

BEEF TOP SIRLOIN, CARVED TO
ORDER Black pepper-herb marinade, port wine demi-glace and Point Reyes blue cheese

CHICKEN BREAST CASSOULET

Oven roasted with fresh rosemary and olive oil; served with a mild white bean stew and crisp prosciutto strips

NORTH PACIFIC HALIBUT FILET

Pan-seared with fresh tarragon, shaved fennel, heirloom tomatoes and lemon Chardonnay sauce

ACCOMPANIMENTS

MARKET FRESH VEGETABLES
PARMESAN TRUFFLE MASHED POTATOES

DESSERTS

CHOCOLATE DECADENCE TORTE
ESPRESSO KAHLUA MOUSSE
LEMON BUTTER CAKE
CHOCOLATE MARBLE CHEESECAKE
SEASONAL FRESH FRUIT

Reception Packages

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS

(30 GUEST MINIMUM)

All prices subject to service charge and applicable taxes

THE EMBARCADERO

\$50.00

DISPLAY HORS D'OEUVRES

BRUSCHETTA BAR

Mediterranean bruschetta with fresh tomatoes, garlic, basil pesto, and toasted pine nuts with shaved parmesan; olive tapenade with roasted red peppers, capers, lemon, and fresh basil; marinated artichoke hearts, Sonoma goat cheese, lemon, and oregano; served with grilled rustic breads and pita chips

BAKED BRIE EN CROUTE

Creamy brie cheese with toasted almonds, dried cranberries in a flakey puff pastry; served with warm baguettes

FOOD STATIONS

SALAD STATION

CLASSIC CAESAR - Hearts of romaine, shaved Parmesan cheese, garlic croutons and classic Caesar dressing

CALIFORNIA MIXED GREENS - Assorted baby greens tossed with cherry tomatoes, sliced cucumber, and chopped mushrooms; served with balsamic vinaigrette
SPINACH AND ARUGULA - Baby spinach, arugula, blue cheese, figs, and raspberry vinaigrette

GOURMET PASTA BAR

Cheese tortellini and bowtie pasta with your choice of ingredients including diced tomatoes, scallions, bell peppers, artichoke hearts, Kalamata olives, garlic, fresh basil and more. Toss your creation with marinara sauce, basil pesto sauce, or lobster crême sauce, Parmesan cheese and red pepper flakes.

Accompanied by classic Caesar salad and fresh garlic bread

TRAY PASSED DESSERT

MINIATURE CHOCOLATE DECADENCE

ASSORTED FRESHLY BAKED COOKIES

THE KENSINGTON

\$55.00

TRAY PASSED HORS D'OEUVRES

MEDITERRANEAN BRUSCHETTA

Roma tomatoes, fresh basil, garlic, black pepper, olive oil and toasted Parmesan crostini

CAPRESE BROCHETTES

Pesto marinated buffalo mozzarella, grape tomatoes and balsamic glaze

SPANIKOPITA

Crisp phyllo triangles filled with Feta cheese, sautéed spinach, onions, and spices

BACON CHEDDAR CROQUETTES Crispy and plush mashed potato cakes with diced bacon, shredded aged cheddar, and farm fresh minced chives

BOURBON-GLAZED PORK BELLY

Braised pork belly and roasted apple, served with blue cheese crême fraiche

SMOKED SALMON BITES

Smoked salmon on English cucumber with pickled red onion and lemon-dill crême fraiche

DISPLAY HORS D'OEUVRES

CHEESE DISPLAY

Assorted domestic cheeses, crackers, crostini, garnished with seasonal fresh fruit

GRILLED VEGETABLE PLATTER

Herb marinated eggplant, portobello mushrooms, carrots, sweet peppers, Italian squash, pickled red onion; served with basil aioli

TRAY PASSED DESSERT

MINI CHOCOLATE DECADENCE TARTS

CHOCOLATE DIPPED STRAWBERRIES

Reception Packages

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
(50 GUEST MINIMUM)

All prices subject to service charge and applicable taxes

THE BALLAST POINT

\$55.00 | (50 GUEST MINIMUM)

TRAY PASSED HORS D'OEUVRES

CHAR SUI TACOS

Braised pork with kimchi and sour cream

SHRIMP CEVICHE

Chilled shrimp, tomato, onions, cucumber, cilantro, sweet and spicy peppers with chipotle sauce

FOOD STATIONS

CLAMS AND LINGUINI

Lager steamed littleneck clams with chorizo and linguini. Accompanied by toasty garlic bread and traditional Caesar salad

GRILLED AND SMOKED BARBEQUE

Grilled chicken with charred peach barbeque sauce, topped with roasted corn relish and coffee rubbed pit roasted brisket with smoked tomato jam. Accompanied by house-made summer potato salad, apple fennel slaw and traditional cornbread

CITRUS SEASONED WHITE FISH

Pan-seared local catch with citrus beurre blanc and grapefruit marmalade. Accompanied by oven roasted seasonal vegetables and wild rice pilaf

DESSERT

DOUBLE LAYER CARROT CAKE

CHOCOLATE GANACHE CAKE

NEW YORK CHEESECAKE

SEASONAL FRESH FRUIT

THE WORLD TRAVELER

\$65.00 | (50 GUEST MINIMUM)

TRAY PASSED HORS D'OEUVRES

BAKED ASPARAGUS

Tender asparagus spears wrapped in puff pastry, baked until crispy, with hollandaise dipping sauce

MEDITERRANEAN BRUSCHETTA

Roma tomatoes, fresh basil, garlic, black pepper, olive oil and toasted Parmesan crostini

FOOD STATIONS

ASIAN STATION

Pork potstickers with spicy soy dipping sauce, vegetarian egg rolls with sweet and sour sauce, and Asian noodle salad with ginger soy dressing

MEXICAN STATION

Mini carne asada and pollo asada street tacos with salsa bar, chilled shrimp ceviche, four-cheese quesadillas

ITALIAN STATION

Penne and bowtie pasta with creamy alfredo, basil pesto and marinara, Italian sausage and meatballs, Caesar salad and garlic bread

AMERICAN STATION

Barbeque pulled pork sliders, baked macaroni and cheese, and apple fennel slaw

DESSERT

CINNAMON CHURROS

With cajeta dipping sauce

MINI PASTRY SELECTION

Éclairs, cream puffs, chocolate ganache bites and lemon tartlets

Reception Packages

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS

(30 GUEST MINIMUM, 3 STATION MINIMUM)

All prices subject to service charge and applicable taxes

SALAD STATION

\$12.00

CLASSIC CAESAR - Hearts of romaine, shaved Parmesan cheese, garlic croutons and classic Caesar dressing

CALIFORNIA MIXED GREENS – Mixed baby greens tossed with cherry tomatoes, sliced cucumber, and chopped mushrooms; served with balsamic vinaigrette

SPINACH AND ARUGULA - Baby spinach, arugula, blue cheese, figs, and raspberry vinaigrette

MASHED POTATO BAR

\$14.00

Red skin potatoes with bacon crumbles, sour cream, green onions, cheddar cheese, blue cheese, Parmesan cheese, basil pesto, sundried tomatoes, truffle oil and portobello mushroom gravy

MAC-N-CHEESE STATION

\$14.00

Elbow noodles in a creamy cheese sauce with shredded chicken, crispy pork belly, green onions, cheddar cheese, sweet peas, and toasted Parmesan breadcrumbs

GOURMET PASTA BAR

\$15.00

Cheese tortellini and bowtie pasta with your choice of ingredients including diced tomatoes, scallions, bell peppers, artichoke hearts, Kalamata olives, garlic, fresh basil and more. Toss your creation with marinara sauce, basil pesto sauce, or lobster crême sauce, Parmesan cheese and red pepper flakes. Accompanied by classic Caesar salad and fresh garlic bread

STREET TACO STAND

\$16.00

Mini corn and flour tortillas with pork carnitas, shredded beef, chicken adobo, Cotija cheese, cilantro-onions, fresh lime, sour cream, guacamole, spicy marinated carrots, salsa quemada, pico de gallo and mild salsa verde. Served with refried black beans and tortilla chips

SLIDER STATION

\$16.00

All-natural ground beef with cheddar cheese and sundried tomato aioli, plus grilled chicken with peach barbeque sauce, atop soft rolls. Garnish your creation with bread & butter pickles, pepperoncinis, barbeque sauce, ketchup, mustard, mayonnaise, and pickled red onion. Accompanied by sea salt kettle chips

WOK STIR-FRY STATION

\$18.00

Tender ramen noodles and fried rice with Asian vegetables, beef, chicken or shrimp, Thai peanut sauce, sweet & sour sauce, and spicy Szechuan sauce. Accompanied by Asian inspired Napa cabbage salad

SOUTHERN FAVORITES

\$18.00

Hand-pulled barbeque pork with apple fennel slaw and coffee rubbed pit roasted brisket with smoked tomato jam on mini brioche buns. Accompanied by baked mac & cheese with crispy pork belly

CEVICHE STATION

\$18.00

Citrus marinated shrimp, scallops, and white fish. Enhanced with your choice of pico de gallo, salsa verde, chipotle sour cream, mango, avocado, onion, cilantro, jalapenos, and lime wedges. Served with tortilla chips, and tostada shells

PACIFIC SEAFOOD BOIL

\$18.00

Baja jumbo shrimp, clams, mussels and crab clusters with red potatoes, quartered corn, and chorizo. Seasoned with Old Bay, citrus and spices. Served with assorted hot sauce, crunchy French bread, and tender corn bread muffins

SMOKED SEAFOOD

\$20.00

A variety of house cured hot smoked seafood including salmon, local yellowtail, albacore tuna, scallops, and mussels, accompanied by citrus aioli, capers, grilled onions, rice wine vinegar dipping sauce, cucumber tomato salad and an assortment of breads

CHILLED SEAFOOD ON ICE

\$45.00

Fresh oysters on the half shell, mussels, Baja jumbo white shrimp and Alaskan snow crab claws, ahi tuna carpaccio, hot smoked sustainable salmon with spiced apple cider cream cheese, Pacific Dungeness crab gazpacho shooter; served with cocktail sauce, red wine mignonette, Tabasco sauce, horseradish, and fresh lemons

Gourmet Food Station

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS

(30 GUEST MINIMUM, 3 STATION MINIMUM)

All prices subject service charge and applicable taxes

CARVING STATIONS

FRESHLY BAKED DINNER ROLLS WITH BUTTER

CHEF ATTENDED REQUIRED - ADD \$200.00

OVEN-ROASTED TURKEY BREAST

\$18.00

Citrus and herbs marinade; served with cranberry sauce

HERB ROASTED PORK LOIN

\$18.00

With pan reduction

SMOKED BEEF BRISKET

\$20.00

BBQ sauce sampler, smoky, sweet, and spicy

SANTA MARIA STYLE TRI-TIP

\$25.00

With honey- habanero steak sauce

ALL-NATURAL BEEF TOP SIRLOIN

\$30.00

Oven-roasted with cracked pepper and fresh herbs, brown ale grain mustard, horseradish cream

ALL-NATURAL BEEF PRIME RIB

\$40.00

Slow-roasted, tender prime rib served with au jus, Dijon mustard and horseradish cream

HERB ROASTED LEG OF LAMB

\$45.00

With watercress pesto

ALL-NATURAL BEEF TENDERLOIN

\$40.00

Black pepper-herb marinade, port wine demi glace and Point Reyes blue cheese

Gourmet Snack Stations

(30 GUEST MINIMUM)

All prices subject service charge and applicable taxes

SNACK STATIONS

POPCORN BAR

\$10.00

Light and airy popped corn ready to dress in your choice of drawn butter, sugar, spices, savory seasonings, and sticky sweet toppings

SWEET & SAVORY TRAIL MIX

BAR \$10.00

Create your own trail mix with assorted nuts, seeds, grains, dried fruits, savory cereal snacks and sweet chocolate candies

CHIPS AND DIPS

\$12.00

Potato, tri-color tortilla, and pita chips with French onion and black bean dips, hummus, and assorted salsas

PRETZEL BAR

\$12.00

Freshly baked soft pretzels along with traditional crisp rods, ready to dip in assorted mustards, melted cheese, sauces, hot fudge, salted caramel, cinnamon, and sugar

NACHO BAR

\$14.00

Melted nacho cheese, corn tortilla chips, grilled and shredded meats, beans, pickled jalapenos, onion, olives, assorted salsas, guacamole, and sour cream

MEATBALL BAR

\$15.00

A blend of pork and beef meatballs in Swedish creme, Italian marinara, chipotle honey barbeque, and buffalo sauces

Dessert

SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
(30 GUEST MINIMUM)

All prices subject to service charge and applicable taxes

GOURMET COFFEE STATION

\$10.00

Freshly brewed coffee and gourmet teas with Italian syrups, lemon, honey, cinnamon sticks, and Chantilly cream

AFTER DINNER CORDIALS

\$13.00 (added to any hosted bar package)

ICE CREAM SANDWICH BAR

\$15.00

Fresh baked cookies with vanilla ice cream, assorted candies, drizzles, and sprinkles

AMERICAN FAVORITES

\$15.00

DOUBLE LAYER CARROT CAKE

CHOCOLATE GANACHE CAKE

NEW YORK CHEESECAKE

APPLE TART

SEASONAL FRESH FRUIT

BROWNIES AND BARS

\$15.00

SALTED DULCE DE LECHE BROWNIES

PEANUT BUTTER BROWNIES

SMORES BAR

LEMON BAR

BLONDIE BAR

RASPBERRY STREUSEL BAR

GOURMET CUPCAKE STATION

\$15.00

Locally crafted assorted gourmet cupcake display. *Available as an interactive station – ask for details*

ACROSS THE POND

\$18.00

CRÈME BRULEE CHEESECAKE

TIRAMISU

LEMON BUTTER CAKE

BLACK FOREST CAKE

FLOURLESS CHOCOLATE CAKE

MINI PASTRY ASSORTMENT

\$20.00

MOUSSE CUPS

GOURMET TARTS

PASTRY POPS

MINI CUPCAKES

TRAY PASSED DESSERTS

\$20.00

MINIATURE CHOCOLATE DECADENCE

BROWNIES ASSORTED FRESHLY BAKED COOKIES

MINIATURE ECLAIRS AND CRÈME PUFFS FRESH

FRUIT TARTLETS

CHOCOLATE DIPPED STRAWBERRIES

Beverage Service

BEVERAGE SELECTIONS ARE SUBJECT TO CHANGE AT ANY TIME, WITHOUT NOTICE
 \$200.00 SET UP FEE APPLIES TO ANY BAR STOCKED FOR ANY TYPE OF BEVERAGE PACKAGE

All prices subject to service charge and applicable taxes

CASH BAR

Prices listed are per item

Coffee, Hot Tea, Hot Chocolate	\$3.00	Featured Wines	\$10.00
Soda, Juice, Iced Tea, Bottled Water	\$3.00	Well Cocktails	\$10.00
Boarding Champagne	\$7.00	Premium Cocktail	\$11.00
Domestic Beer	\$7.00	Top Shelf Cocktail	\$13.00
Premium Craft Beer	\$9.00	Cordials	\$13.00

HOSTED BAR

Prices listed are per person

	1 hour	2 hours	3 hours	4 hours	5 hours
Non-Alcoholic	\$10.00	\$12.00	\$13.00	\$14.00	\$15.00
Champagne & Mimosas	\$17.00	\$19.00	\$20.00	\$21.00	\$22.00
Craft beer & Featured wines	\$24.00	\$26.00	\$27.00	\$29.00	\$31.00
Well Liquor	\$24.00	\$26.00	\$30.00	\$33.00	\$35.00
Premium Liquor	\$24.00	\$30.00	\$35.00	\$38.00	\$40.00
Top Shelf Liquor	\$27.00	\$33.00	\$39.00	\$41.00	\$43.00

HOSTED BAR UPGRADES

Craft Beer Tasting Station (includes local brewery representative and four specially selected craft beers) \$200.00

Tablesides Wine Service with Dinner \$10.00 per person

Cordials after Dinner \$13.00 per person

WELL BRANDS

Damn Good Vodka
 Seagram's Gin
 Bacardi Light Rum
 Malibu Rum
 Sauza Gold Tequila
 Jim Beam Bourbon
 Seagram's 7 Whiskey
 Christian Bros. Brandy
 Carolans Irish Cream

PREMIUM

Tito's Vodka
 Tanqueray Gin
 Capt. Morgan Rum
 Myers Dark Rum
 Milagro Silver Tequila
 Jack Daniel's
 Crown Royal
 Monkey Shoulder
 Jameson Irish Whiskey
 Bailey's Irish Cream

TOP SHELF

Grey Goose Vodka
 Bombay Sapphire Gin
 Bacardi 8 Rum
 Patron Reposado Tequila Drambuie
 Maker's Mark Bourbon
 Gentleman Jack Whiskey
 Gran Marnier
 Johnny Walker Black Label
 Glenlivet 12 Year Scotch

CORDIALS

Amaretto Di Saronno
 B&B
 Cointreau
 Frangelico
 Hennessy
 Sanderman Port

Ask your sales manager for our currently featured craft beer and wine selections.

Premium wine upgrades available.

