



A TASTE
OF
Monterey Bay

[EXPLORE OUR CATERING MENU](#)

[MORNING](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[BAR](#)

[WINES](#)

[INFORMATION](#)

[CONTACT](#)

GOOD MORNING

MORNING

LUNCH

RECEPTION

DINNER

BAR

WINES

INFORMATION

CONTACT

BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR

BUFFET BREAKFASTS

Based on 90 minutes of continuous service

Additional \$150 for fewer than 25 guests

Standard Continental Breakfast

Chilled Orange and Cranberry Juices
Freshly-Baked Muffins and Miniature Danish
Assorted Greek Yogurts – Fresh Granola on Side - GF
Assorted Sliced Sourdough, Multi-Grain, and White Breads
Seasonal Jams and Butter
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$38 per person

Executive Continental Breakfast

Chilled Orange and Cranberry Juices
Strawberry-Basil and Cucumber-Mint Infused Waters
Freshly-Baked Muffins and Miniature Danish
Freshly-Baked Butter and Multi-Grain Croissants
Seasonal Sliced Fruits and Berries
Assorted Greek Yogurts – Fresh Granola on Side - GF
Individual Bacon and Smoked Gouda Quiche - NF
Assorted Sliced Sourdough, Multi-Grain, and White Breads
Seasonal Jams and Butter
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$48 per person

Traditional American Breakfast Buffet

Chilled Orange and Cranberry Juices
Freshly-Baked Muffins and Miniature Danish
Freshly-Baked Butter and Multi-Grain Croissants
Seasonal Sliced Fruits and Berries
Cage-Free Scrambled Eggs – GF, NF, DF
Roasted Breakfast Potatoes – VE, GF, NF, DF
Choice of Two: *Applewood Smoked Bacon, Country Sausage Links, Chicken Sausage Links* – GF, NF, DF
Assorted Sliced Sourdough, Multi-Grain, and White Breads
Seasonal Jams and Butter
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$50 per person

Market Breakfast Buffet

Chilled Orange and Cranberry Juices
Freshly-Baked Muffins and Miniature Danish
Freshly-Baked Butter and Multi-Grain Croissants
Seasonal Sliced Fruits and Berries Individual Greek Yogurt Parfaits - GF
✔ Steel Cut Oatmeal –Brown Sugar, Fresh Berries, and Golden Raisins Onside – GF, DF, VE
Cage-Free Scrambled Eggs – GF, NF, DF
Roasted Heirloom Baby Potatoes–Artichoke and Tomato Hash– VE, GF, NF, DF
Choice of Two: *Applewood Smoked Bacon, Country Sausage Links, Chicken Sausage Links* – GF, NF, DF
✔ Egg White Frittata – Kale, Green Onion, Sauteed Mushroom, Diced Tomatoes, Mozzarella and Jack Cheese – VEG, NF
Assorted Sliced Sourdough, Multi-Grain, and White Breads
Seasonal Jams and Butter
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$54 per person



*Buffet items cannot be left out for any longer than 90-minutes and cannot be transferred to a break function
GF = Gluten Free | NF = Nut Free | DF = Dairy Free | VE = Vegan | VEG = Vegetarian | ✔ Blue Zone Approved

MORNING

LUNCH

RECEPTION

DINNER

BAR

WINES

INFORMATION

CONTACT

BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR

ENHANCEMENTS

Must be ordered in conjunction with a Breakfast Buffet
Minimum of 25 guests

Omelet Station - NF, GF, DF

Station Attendant Required - \$300,
One Per 50 Guests. Omelets Made To Order

Cage-Free Eggs or Egg Whites with:
Swiss, Gruyère, Cheddar, Country Ham,
Smoked Bacon, Plant-Based Sausage, Country
Sausage, Fresh Tomatoes, Diced White Onion,
Scallion, Sautéed Mushrooms, Bell Peppers,
Asparagus, Baby Spinach, Jalapenos, Salsa
Roja

\$18 per person

Steel Cut Oatmeal Station - GF, VE, DF

Steel Cut Oats
Caramelized Bananas
Cinnamon
Golden Raisins
Slivered Almonds
Walnuts
Fresh Berries

\$10 per person

Biscuits and Gravy Station

Freshly-Baked Biscuits
Traditional Sausage Gravy
House-Made Chorizo
Sweet Potato Hash

\$12 per person

Belgian Waffle Station - VEG, NF

Station Attendant Required - \$300, One Per 50 Guests.

Belgian Waffles with Pearl Sugar
Berry Compote
Cinnamon Whipped Cream
Maple and Blueberry Syrup

\$16 per person

Specialty Toast Station - VEG

Can be an Action Station with Attendant or Displayed
\$300 Per Attendant, One per 50 Guests

Assorted Toasted Breads
Nutella
Sliced Strawberries, Slivered Almonds
Sliced Bananas, Slivered Almonds
Beet-Ginger Spread
*Applewood Smoked Bacon, Sliced Red Onion, Sliced
Avocado, Sprouts, Feta Cheese*

Smashed Avocado

*Hard-Boiled Eggs, Sliced Radish, Sprouts, Everything Bagel
Seasoning, Arugula, Maldon Flake, Avocado Oil*

\$18 per person



MORNING

BUFFET BREAKFAST

LUNCH

PLATED BREAKFAST

RECEPTION

BREAKS

DINNER

BRUNCH

BAR

BRUNCH BAR

WINES

INFORMATION

CONTACT



PLATED BREAKFAST

Includes: Fresh Orange Juice
Butter, Multi-Grain and Chocolate Croissant Basket
Starbucks Regular/Decaffeinated Coffee and
Assorted Hot Tea Selections

Select One Starter

Seasonal Fruit Plate
Greek Yogurt, Fresh Berries and Granola Parfait

Select One Entree

Cage-Free Scrambled Eggs with Herbs, Roasted
Heirloom Baby Potatoes, Applewood-Smoked
Bacon, Blistered Tomatoes - *GF, DF*

\$48 per person

- ✓ Avocado Toast with Grilled Sourdough, Arugula,
Sliced Radish, Honey-Citrus Vinaigrette, Poached
Egg, Chives, Roasted Heirloom Baby Potatoes,
Applewood-Smoked Bacon, Blistered Tomatoes

\$50 per person

- ✓ Savory Power Bowl with Farro, Baby Kale, Diced
Carrots, Herb Vinaigrette, Sauteed Mushrooms,
Poached Egg, Avocado Relish - *VEG, DF, NF*

\$48 per person

Vegetable and Smoked Gouda Quiche,
Organic Field Greens, Citrus Vinaigrette, Citrus
Segments, Toasted Pepitas, Blistered
Tomatoes - *VEG*

\$50 per person

- ✓ Farmer's Market Egg White Frittata, Sweet
Potato Hash, Mixed Greens with Herb
Vinaigrette - *GF, VEG, NF*

\$50 per person

Thick-Sliced Cinnamon-Brioche French Toast,
Whipped Mascarpone, Fresh Berries,
Powdered Sugar, Maple Syrup - *VEG, NF*

\$48 per person

Eggs Florentine, Sauteed Spinach, Carved
Honey Ham, English Muffin, Bearnaise Sauce,
Roasted Heirloom Baby New Potatoes, Blistered
Tomatoes - *NF*

\$50 per person

MORNING

LUNCH

RECEPTION

DINNER

BAR

WINES

INFORMATION

CONTACT

BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR

BUILD A BREAK

By The Dozen

Whole Fresh Fruit

\$60

Seasonal Fresh Fruit Skewers

\$92

Assorted Pastries and Danishes

\$62

Assorted Glazed and Old-Fashioned Donuts

\$62

Butter, Multi-Grain or Chocolate Croissants

\$62

Assorted Muffins

\$62

Individual Greek Yogurts

\$72

Individual Greek Yogurt Parfaits

\$92

Assorted Bagels with Plain, Onion/Chive, Strawberry Cream Cheese Spreads

\$72

Hard-Boiled Eggs – Peeled

\$60

Breakfast Burritos – Achiote Braised Short Rib, Crispy Potatoes, Cage-Free Scrambled Eggs, Jack Cheese, & Salsa Roja Onside - *NF*

\$148

Breakfast Sandwich – Cage-Free Scrambled Egg, Aged Cheddar, Applewood Smoked Bacon, Chipotle Aioli, Chive, Brioche Bun - *NF*

\$148

Assorted Cupcakes

\$62

Assorted Freshly-Baked Cookies

\$62

Freshly-Baked Chocolate Brownies

\$62

Individually Packaged Granola Bars

\$84

Assorted Candy Bars

\$62

On Consumption / Per Item

Individually Packaged Pita Chips

\$8

Individually Packaged Assorted Potato Chips and Pretzels

\$6

Individually Packaged Trail Mix

\$8

Individually Packaged Mixed Nuts

\$8

Individually Packaged Vegan Corn Nuts

\$9

Individually Packaged Butter and Kettle Popcorn

\$6

Assorted Bottled Iced Teas, Juices, and Lemonade

\$9

Assorted Juices (select one or multiple): Orange, Cranberry, Grapefruit, Carrot

\$25 per Quart

Chips and Dips (select one):

Tortilla Chips with Guacamole

Tortilla Chips with Salsa Roja

Pita Chips with Classic Hummus

House-made Potato Chips with

Onion Dip

\$132 per Bowl (serves 12)

Miniature Croissant Sandwiches, to Include:

Turkey & Provolone, Ham & Swiss, Tuna Salad

& Cheddar (served pre-assembled with lettuce,

tomato and mayonnaise) - *NF*

\$148 per Dozen

On Consumption / Per Gallon

Starbucks Regular, Decaffeinated Coffee

and Hot Tea Selections

\$92

Freshly Squeezed Lemonade

\$92

Freshly Brewed Iced Tea

\$92

Infused Waters (Select One or Multiple):

Cucumber-Mint, Watermelon-Thyme,

Strawberry-Basil

\$92



MORNING

LUNCH

RECEPTION

DINNER

BAR

WINES

INFORMATION

CONTACT

BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR

BREAKS

Based on 30 minutes of continuous service

Additional \$10 per person for fewer than 25 guests

 **Big Sur**

Whole Seasonal Fruit
Individual Hummus with Crudité – *VE, DF*
Assorted Kashi and Kind Granola Bars
Sea Salt, Dried Cranberry, and Dark Chocolate Bark
– *GF, NF*
Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$28 per person

Alvarado Street

Individually Packaged Butter and Kettle Popcorn -
VEG
House-made Potato Chips with Green Goddess Dip
– *GF, VEG, NF*
Spiced and Candied Nuts – *GF, DF*
Reduced-Sugar Meyer Lemon Shortbread Cookies -
VEG
Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$28 per person

Fiesta

Tortilla Chips | Salsa Roja, Salsa Verde, and Guacamole – *GF, VE, DF, NF*
Individual Seasonal Fruit Cups with Tajin and Lime -
GF, VE, DF, NF
Fresh Churros with Chocolate and Caramel Dipping Sauces - *NF*
Aguas Frescas | Jamaica and Horchata
Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$30 per person

Chocolate Fix

Freshly-Baked Chocolate Brownies - *NF*
Double-Chocolate Chip and Sea Salt Cookies - *NF*
Milk, White, and Dark Chocolate-Dipped Pretzel Sticks - *NF*
Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$28 per person

Monterey Pub

Mini-Bavarian Pretzel Bites with Smoked Gouda Fondue – *GF, VEG, NF*
House-made Regular and Sweet Potato Chips with Horseradish Dip – *GF, VEG, NF*
Pigs in a Blanket with Spicy Ketchup and Whole Grain Mustard
Assorted Donuts
Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$30 per person



MORNING

LUNCH

RECEPTION

DINNER

BAR

WINES

INFORMATION

CONTACT

BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR

MORNING BRUNCH

Based on 90 minutes of continuous service

Station attendant required for omelets and carving

One per 50 guests - \$300

The Wharf

Minimum of 50 Guests

Fresh Orange and Cranberry Juices

Seasonal Fruits and Berries Bakery Basket with Butter, Multi-Grain and Chocolate Croissants

Individual Greek Yogurt and Granola Parfaits - VEG

☑ Field Greens with Lemon Vinaigrette – GF, VE, DF, NF

Smoked Salmon with Heirloom Tomato, Red Onion, Capers, Persian

Cucumber, Watermelon Radish, Dill, Hard Boiled Eggs, Crème Fraiche - NF

Bagels with Plain, Onion/Chive and Strawberry Cream Cheeses

Chilled Jumbo Shrimp with Cocktail Sauce – NF, DF

Cage-Free Eggs or Egg White Omelets Made to Order, to include:

Swiss, Gruyère, Cheddar, Honey Ham, Smoked Bacon, Country Sausage,

Fresh Tomatoes, Diced White Onion, Scallion, Sautéed Mushrooms, Bell

Peppers, Asparagus, Jalapenos – GF, NF, DF

Scrambled Cage-Free Eggs – GF, NF, DF, VEG

Applewood-Smoked Bacon – GF, NF, DF

Country-Style Sausage Links – GF, NF, DF

Roasted Breakfast Potatoes – GF, VE, NF

Traditional Eggs Benedict - NF

Cheese Blintz, Fresh Berries, Whipped Cream – VEG, NF

Artichoke Ravioli with Tarragon Cream – VEG, NF

Whole Roasted Beef Sirloin with sauce Béarnaise – GF, NF

Chef’s Selection of Miniature Desserts

Starbucks Regular/Decaffeinated Coffee and Assorted Hot Tea Selections

\$122 per person

Pacific

Minimum of 25 Guests

Chilled Orange and Cranberry Juices

Seasonal Fruits and Berries Bakery Basket with Butter, Multi-Grain and Chocolate Croissants

Individual Greek Yogurt and Granola Parfaits - VEG

☑ Field Greens with Lemon Vinaigrette – VE, GF, DF, NF

Smoked Salmon with Heirloom Tomato, Red Onion, Capers, Persian

Cucumber, Watermelon Radish, Dill, Hard Boiled Eggs, Crème Fraiche - NF

Bagels with Plain, Onion/Chive and Strawberry Cream Cheeses

Cage-Free Scrambled Eggs – GF, NF, DF, VEG

Applewood-Smoked Bacon – GF, NF, DF

Country Style Sausage Links – GF, NF, DF

Roasted Breakfast Potatoes – GF, VE, NF

Cage-Free Eggs or Egg White Omelets Made to Order, to include:

Swiss, Gruyère, Cheddar, Honey Ham, Smoked Bacon, Country Sausage,

Fresh Tomatoes, Diced White Onion, Scallion, Sautéed Mushrooms, Bell

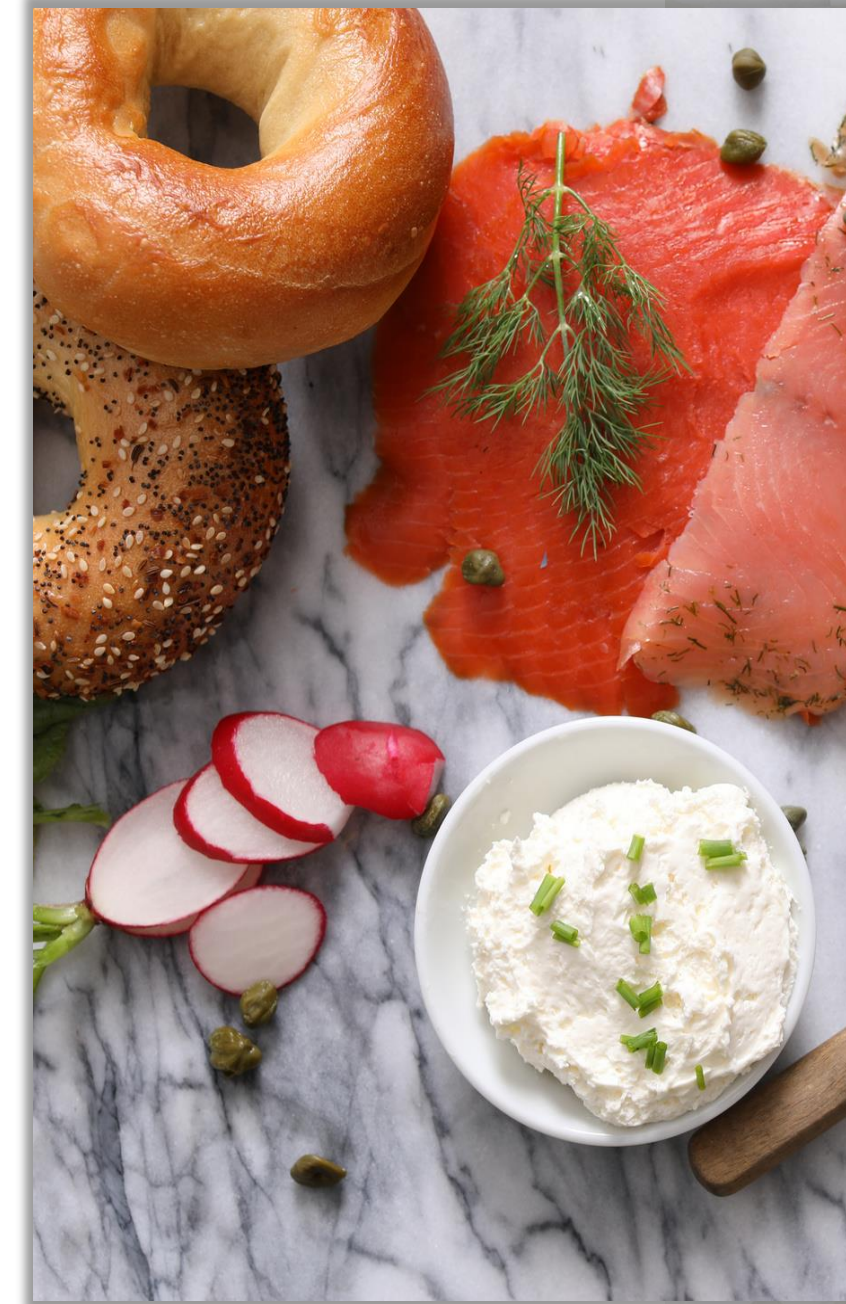
Peppers, Asparagus, Jalapenos – GF, NF, DF

Chef’s Selection of Miniature Desserts

Starbucks Regular/Decaffeinated Coffee and Assorted Hot Tea Selections

\$92 per person

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MORNING

LUNCH

RECEPTION

DINNER

BAR

WINES

INFORMATION

CONTACT

BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR



BRUNCH BAR

Bartender required - \$300. Based on Hosted Bar

Pricing

Minimum of 25 guests

Mimosa Bar

Bubbles of Choice

Ruffino Prosecco, Lumina

\$16 per person

Mumm Napa, Blanc de Blancs

\$18 per person

Veuve Clicquot Brut Yellow Label

\$42 per person

Something Sweet

Orange Juice, Grapefruit Juice, Peach Purée,
Berry Purée

Something to Garnish

Candied Orange
Fresh Raspberries
Fresh Strawberries

Bloody Mary Bar

Spirit of Choice

Tito's Handmade Vodka

\$14 per person

Grey Goose Vodka

\$17 per person

Strength

Start the Day Easy
The Standard
Extra Spicy

Something to Garnish

Celery
Crudités
Cornichons
Pearl Onions
Pimento Olives
Blue Cheese Stuffed Olives
Lemon
Smoked Bacon

[MORNING](#)

[LUNCH](#)

[RECEPTION](#)

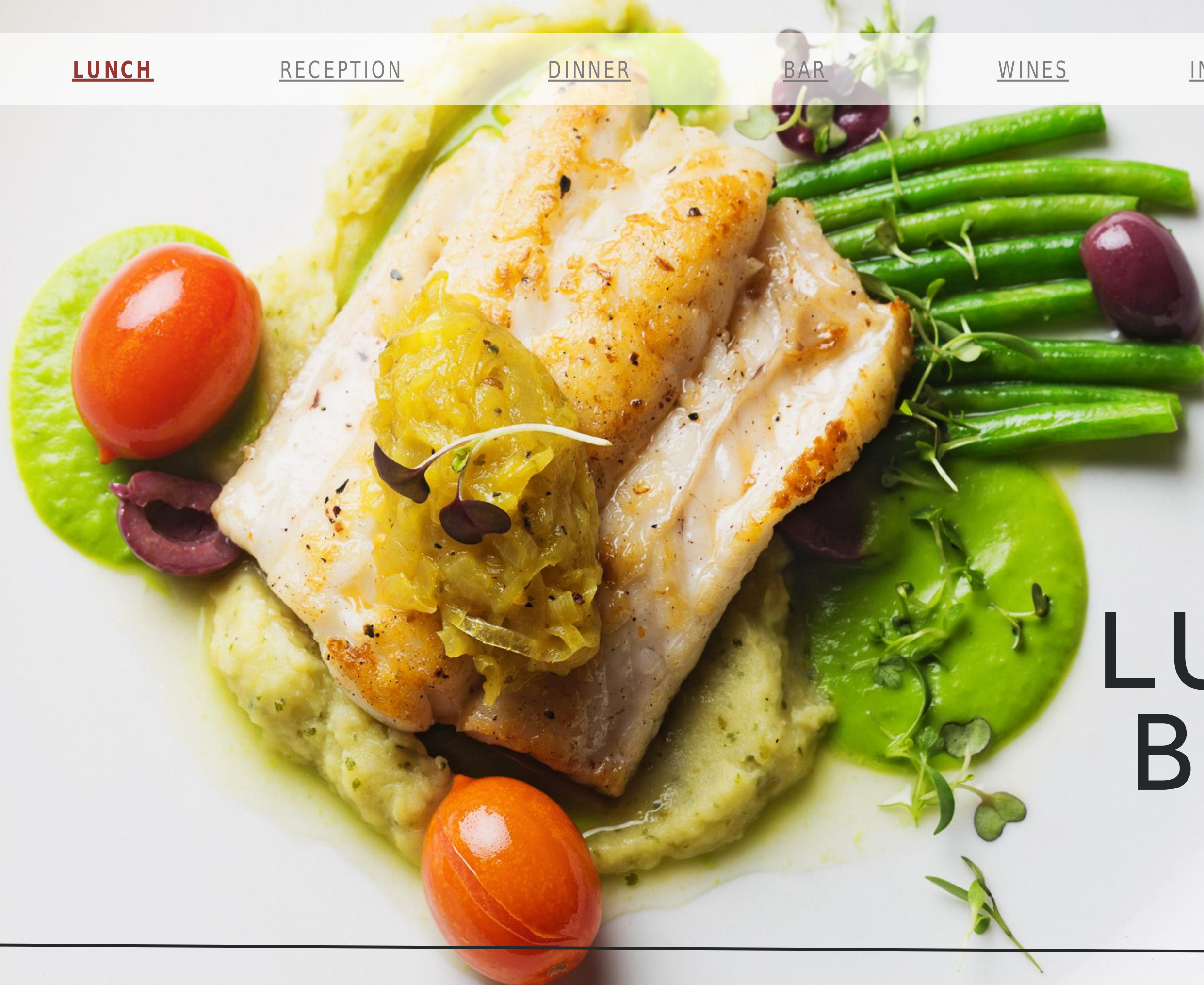
[DINNER](#)

[BAR](#)

[WINES](#)

[INFORMATION](#)

[CONTACT](#)



LUNCH BREAK

PLATED LUNCH

DELI LUNCH

LUNCH ON THE RUN

HOT BUFFETS

PLATED LUNCH

Three Course Plated Lunch

Select One Starter, One Main, and One Dessert

Served with Artisan Breads and Butter, Iced Tea and Starbucks

Regular, Decaffeinated Coffee and Hot Tea Selections

Starters

Soup:

Tuscan Tomato Basil en Croute – VEG, NF

Sebastopol Mushroom Soup en Croute – VEG, NF

Potato Leek en Croute – VEG, NF

Broccoli Cheddar en Croute – VEG, NF

Salad:

Baby Iceberg Wedge, Bacon Lardons, Heirloom Baby Tomatoes, Crumbled Blue Cheese, Pickled Red Onion, Point-Reyes Blue Cheese Dressing - GF

✔ Field Greens, Goat Cheese, Shaved Apple, Watermelon Radish, Smoked Almonds, Avocado Crema, Citrus Vinaigrette – GF, VEG

✔ Greek Salad, Persian Cucumbers, Diced Tomatoes, Baby Spinach, Pitted-Kalamata Olives, Feta, Oregano-Lemon Vinaigrette – GF, VEG, NF

✔ Arugula Salad, Radicchio, Honey Roasted Beets, Spicy Pecans, Goat Cheese, Shredded Jicama, Raspberry Vinaigrette – VEG, NF

Entrees

✔ AI Pastor Cauliflower Steak, Achiote Marinade, Heritage Grains, Roasted Brussel Sprouts, Grilled Pineapple, Vegan Ancho Crema – GF, VE, NF, DF

\$56 per person

✔ Vegan Grain Bowl, Farro, Garlic-Teriyaki Marinated and Grilled Tofu, Baby Kale, Roasted Sweet Potato, Roasted Red Bell Peppers, Broccolini, Sliced Avocado, Black Sesame Seeds, Vegan Teriyaki Sauce – GF, VE, NF, DF

\$56 per person

Spinach and Feta Stuffed Chicken Breast, Scalloped Potatoes, Charred Broccolini, Carrot-Tumeric Puree, Blistered Grape Tomatoes, Lemon Thyme Cream

\$56 per person

Miso-Glazed Halibut, Forbidden Rice, Baby Bok Choy with Garlic, Micro Shiso, Kimchi, Sesame Seeds, Miso-Teriyaki Sauce

\$62 per person

Grilled Salmon, Lemon Risotto, Roasted Asparagus, Beet-Ginger Puree, Blistered Grape Tomatoes, Béarnaise Sauce - NF

\$58 Per Person

Skirt Steak Frites, Kohlrabi Chimichurri, Truffle Parmesan Fries, Grilled Broccolini, Au Poivre Sauce - GF, NF

\$60 Per Person

Sirloin Steak, Whipped Sweet Potatoes, Garlic and Lemon Chard, Bordelaise Sauce – GF, NF

\$66 Per Person

MORNING

LUNCH

RECEPTION

DINNER

BAR

WINES

INFORMATION

CONTACT

PLATED LUNCH

DELI LUNCH

LUNCH ON THE RUN

HOT BUFFETS

Desserts

Apple Galette – VEG

Limoncello-Streusel Cream Cake – VEG, NF

Pineapple-Carrot Walnut Cake - VEG

Fresh Seasonal Fruit Tart – VEG, NF

Salted Caramel and Kahlua Cheesecake – VEG, NF

Chocolate Ganache Cake – VEG, NF

Vanilla Bean Panna Cotta with Berry Compote – GF, VEG, NF

Butterscotch Budino – VEG, NF

Vegan Raspberry Cake with Berry Coulis – VE, DF, NF



PLATED LUNCH

DELI LUNCH

LUNCH ON THE RUN

HOT BUFFETS



DELI LUNCH

Based on 90 minutes of service
Additional \$150 for fewer than 25 guests

The Deli Counter

(All Meats and Cheeses Sliced and Served on Platters)

Lemon-Chicken, Oven-Roasted Turkey Breast, Honey Ham, Salami, Tuna Salad
Thinly-Sliced Marinated and Grilled Sliced Market Vegetables
Mild Cheddar, Pepper Jack, Provolone, and Swiss Cheeses
Sliced Breads to Include: White, Sourdough, Multi-Grain, and Hoagie Rolls
Shredded Iceberg Lettuce, Sliced Tomatoes, Dill Pickle Chips, Sliced Red Onion, Traditional and Dijon Mustards, Mayonnaise

Served with:

Fusilli Pesto and Sundried Tomato Pasta Salad – VEG, NF
Classic Caesar Salad – NF
House-Made Potato Chips – GF, VE, DF, NF

Cheesecake Squares – VEG, NF
Assorted Cookies - VEG
Iced Tea and Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$60 per person

Pre-Assembled Sandwich Buffet

Select One Soup, Two Salads and Three Sandwich/Wrap Options

Soup:

Classic Chicken Noodle – DF, NF
Vegetable Minestrone – VE, DF, NF
Tomato Bisque – GF, VEG, NF
Mexican Tortilla – GF, VE

Salads:

- ✓ Mixed Greens – Candied Walnuts, Sliced Radish, Dried Cranberries, Shaved Carrots, Balsamic Vinaigrette and Ranch Dressings – VEG, GF, NF
- Fusilli Pesto and Sundried Tomato Pasta Salad – VEG, NF
- ✓ Pickled Beets – Red and Golden Beets, Crumbled Goat Cheese, Arugula, Pistachios, Citrus Vinaigrette - GF, VEG

Classic Caesar Salad – Crisp Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Caesar Dressing – NF

Sandwich/Wrap Selections:

- ✓ Roasted Eggplant, Fresh Mozzarella, Spinach, Carrot-Olive Tapenade, Roasted Red Pepper Remoulade, Rosemary Ciabatta – VEG, NF

Oven-Roasted Turkey – Shredded Lettuce, Shaved White Onion, Sliced Tomatoes, Provolone Cheese, Dill Pickle Chips, Herb-Mayonnaise, Dijon Mustard, Dutch Crunch Roll - NF

Italian - Salami, Capicola, Soppressata, Lemon-Herb Aioli, Arugula, Banana Peppers, Sliced Tomatoes, Sourdough Hoagie Roll - NF

Grilled Herb-Chicken – Pesto, Arugula, Sundried Tomatoes, Mozzarella Cheese, Sourdough Hoagie Roll - NF

Honey Ham – Butter Lettuce, Sliced Tomatoes, Shaved Red Onion, Honey Mustard Spread, Swiss Cheese, Dutch Crunch Roll - NF

Falafel Wrap – English Cucumber, Pickled Red Onion, Roma Tomatoes, Bibb Lettuce, Feta Cheese, Hummus, Kalamata Olives, Tzatziki Sauce, Grilled Lavash Wrap - VEG

Tuna Salad – Mild Cheddar Cheese, Shredded Iceberg Lettuce, Dill Pickle Chips, Shaved Red Onion, Sliced Cucumber, Herb-Mayonnaise, Sliced Tomato, Butter Croissant - NF

BLT – Applewood Smoked Bacon, Romaine Lettuce, Sliced Tomatoes, Green Goddess Dressing, Spinach Tortilla Wrap - NF

Desserts:

Assorted Freshly-Baked Cookies - VEG
Chocolate Brownies – VEG, NF
Iced Tea and Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$64 per person

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PLATED LUNCH

DELI LUNCH

LUNCH ON THE RUN

HOT BUFFETS

LUNCH ON THE RUN

Boxed lunch options to-go
Additional \$150 for fewer than 25 guests

Sandwiches & Grain Bowls

Select Three Sandwiches or Grain Bowls
Must provide Guaranteed Number for Each Selection
Soft Drinks and Bottled Waters Sold Separately

✓ Roasted Eggplant, Fresh Mozzarella, Spinach, Carrot-Olive Tapenade, Roasted Red Pepper Remoulade, Rosemary Ciabatta - *NF*

Oven-Roasted Turkey – Shredded Iceberg Lettuce, Shaved White Onion, Sliced Tomatoes, Provolone Cheese, Dill Pickle Chips, Herb-Mayonnaise, Dijon Mustard, Dutch Crunch - *NF*

Italian - Salami, Capicola, Soppressata, Lemon-Herb Aioli, Arugula, Banana Peppers, Sliced Tomatoes, Italian Hoagie Roll - *NF*

Honey Ham – Butter Lettuce, Sliced Tomatoes, Shaved Red Onion, Honey Mustard Spread, Swiss Cheese, Baguette - *NF*

Grilled Herb-Chicken – Pesto, Arugula, Sundried Tomatoes, Mozzarella Cheese, Grilled Sourdough - *NF*

Falafel Wrap – English Cucumber, Pickled Red Onion, Roma Tomatoes, Bibb Lettuce, Feta Cheese, Hummus, Kalamata Olives, Tzatziki Sauce, Grilled Lavash Wrap - *VEG*

Tuna Salad – Mild Cheddar Cheese, Shredded Iceberg Lettuce, Dill Pickle Chips, Shaved Red Onion, Sliced Cucumber, Mayonnaise, Sliced Tomato, Butter Croissant - *NF*

BLT – Applewood Smoked Bacon, Romaine Lettuce, Sliced Tomatoes, Green Goddess Dressing, Spinach Tortilla Wrap - *NF*

✓ Vegetarian Grain Bowl, Black Rice, Marinated-Grilled Tofu, Broccoli, Baby Kale, Radish, Avocado, Miso-Teriyaki Sauce - *VE, GF, DF, NF*

Mediterranean Bowl, Chicken, Farro, Baby Tomatoes, Red Onion, Feta, Cucumber, Kalamata Olives, Baby Spinach, Tzatziki - *NF*

All Boxed Lunch Options Come with Disposable Cutlery and the Below Items:

Individual Fruit Cup

Fusilli Pesto and Sundried Tomato Pasta Salad - *VEG, NF*

Sea Salt Chocolate Chip Cookie - *VEG, NF*

\$56 per person



HOT LUNCH BUFFETS

Based on 90 minutes of continuous service
Additional \$150 for fewer than 25 guests

FLORENCE

- Pasta Fagioli - *DF*
- ✓ Panzanella Salad – *VE, DF, NF*
- Bocconcini and Tomato Caprese Salad - *VEG*
- Sauteed Broccolini – *VE, DF, NF*
- Chicken Picatta, Lemon Caper Sauce- *NF*
- Grilled Swordfish Puttanesca – *GF, DF*
- Baked Eggplant Parmesan – *VEG*
- Blonde Linguini with Garlic and Olive Oil – *VEG, DF, NF*
- Classic Tiramisu - *NF*
- Miniature Assorted-Flavored Cannoli
- Iced Tea and Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$66 per person

SABORES

- Green Pozole Soup with Chicken – *GF, DF, NF*
- Mexican Street Corn Salad – *GF, NF*
- ✓ Avocado and Jicama Chopped Romaine Salad with Cilantro-Lime Dressing – *VEG, NF*
- Costa Rican Gallo Pinto – *GF, VE, DF, NF*
- Crispy Fried Plantains – *GF, VE, DF, NF*
- Grilled Flank Steak with Chimichurri – *GF, DF, NF*
- Braised Chicken Breast in Mole – *GF, DF*
- Salvadorian Bean and Cheese Pupusas with Cabbage Slaw – *VEG, NF*
- Chilled Cinnamon Rice Pudding – *VEG, NF*
- Guava and Cream Cheese Pastelitos – *VEG, NF*
- Iced Tea and Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$68 per person

COASTAL

- Award-Winning New England Clam Chowder - *NF*
- ✓ Salinas-Valley Mixed Green Salad with Balsamic Vinaigrette Dressing – *GF, VE, DF*
- ✓ Iceberg Chopped Salad with Herb-Ranch Dressing – *GF, NF*
- Creamy Scalloped Potatoes – *GF, VEG, NF*
- ✓ Roasted Asparagus with Lemon – *VE, DF, NF*
- Grilled Chicken Breast with Couscous, Feta, Kalamata Olives, Sundried Tomatoes, and Natural Jus
- Panko-Crusted Mahi-Mahi with Lemon-Buerre Blanc - *NF*
- Artichoke Ravioli, Gilroy-Garlic Cream Sauce- *VEG, NF*
- Chiffon Cake, Vanilla Icing, Fresh Berries – *VEG, NF*
- Butterscotch Budino – *VEG, NF*
- Iced Tea and Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$68 per person

SANTA MARIA

- BBQ Baked Beans – *GF, VE, DF, NF*
- ✓ Sliced Watermelon Spears – *GF, VE, DF, NF*
- ✓ House-made Green and Red Cabbage Slaw – *GF, NF*
- ✓ Grilled Corn on the Cob – *GF, VEG, NF*
- White Cheddar Mac and Cheese with Cellentani Pasta and Breadcrumbs – *VEG, NF*
- Santa Maria-Style Sliced Tri-Tip – *GF, DF, NF*
- Grilled Chicken Breast with Peach BBQ Sauce and Pickled Red Onions – *GF, NF*
- Fried Green Tomatoes - Herb-Ranch Onside – *VEG, DF, NF*
- ✓ Sautéed Green Beans with Slivered Almonds – *GF, VE, DF*
- Jalapeno Cornbread with Cheddar Cheese and Honey Butter – *VEG, NF*
- Banana Pudding – *VEG, NF*
- Sweet Potato Tarts – *VEG, NF*
- Iced Tea and Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$66 per person

*Buffet items cannot be left out for any longer than 90-minutes and cannot be transferred to a break function
GF = Gluten Free | NF = Nut Free | DF = Dairy Free | VE = Vegan | VEG = Vegetarian | ✓ Blue Zone Approved



[MORNING](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

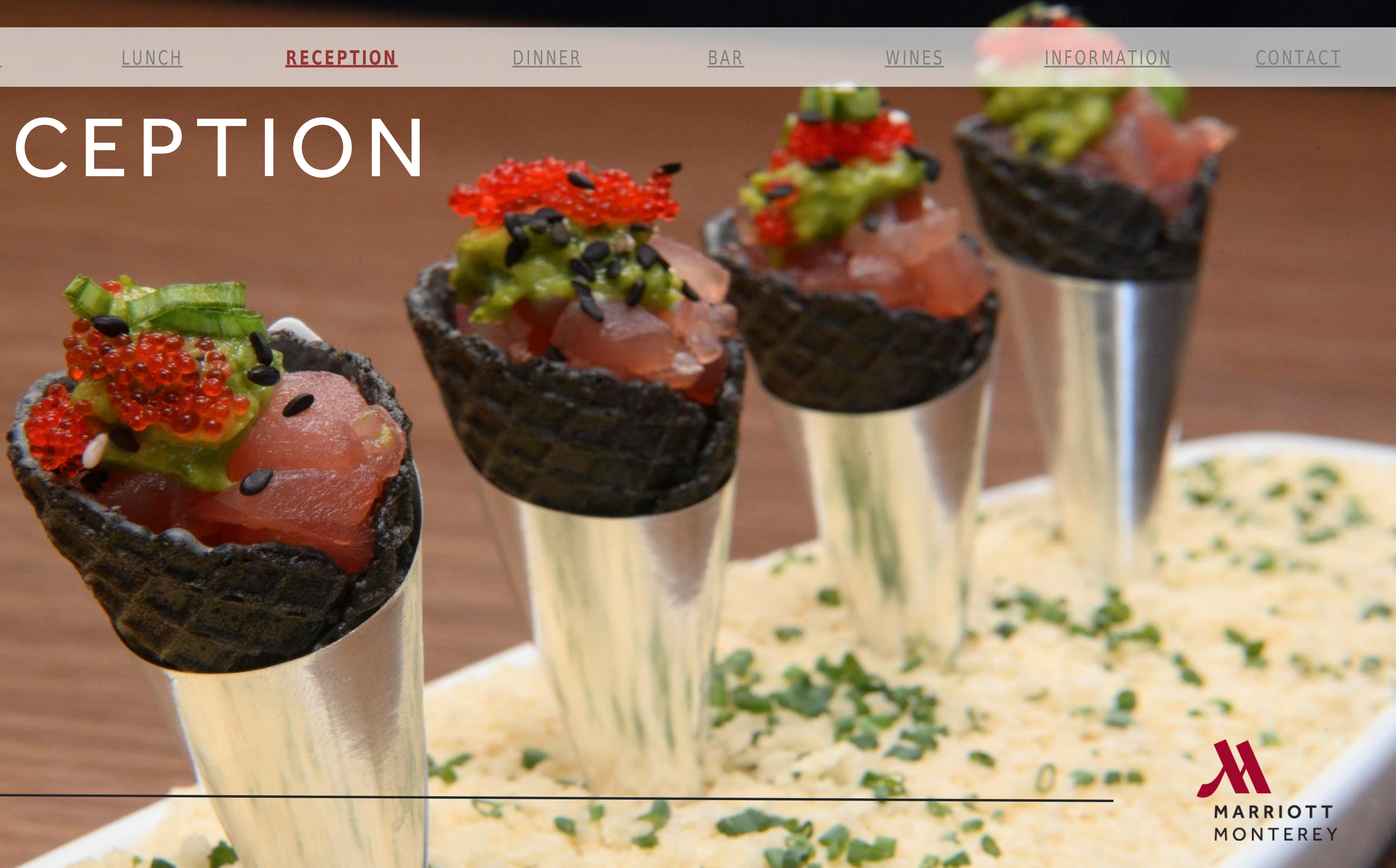
[BAR](#)

[WINES](#)

[INFORMATION](#)

[CONTACT](#)

RECEPTION



HORS D'OEUVRES [RECEPTION STATIONS](#)**HORS D'OEUVRES**

Pricing Per Piece
 Can be Stationed or Tray Passed
 \$300 per Server

COLD

Burrata, Tomato, Aged Balsamic, Pesto, Basil,
 Crostini – VEG, NF

\$10

✓ Belgian Endive, Chevre Mousse, Bosc Pear,
 California Almond – GF, VEG

\$10

Prosciutto and Melon Skewer – GF, DF, NF

\$11

Scallop Ceviche, Lime, Cucumber, Avocado,
 Micro Cilantro – GF, DF, NF

\$13

Smoked Salmon Potato Blini, Black Pepper
 Crème Fraîche - NF

\$11

Ahi Tuna Cones, Avocado Mousse, Fish Roe,
 Ponzu – DF, NF

\$13

Beef Tartare, Chive, Crispy Potato, Shallots,
 Pickled Mustard Seeds – DF, NF

\$13

Curried Chicken Salad Tartlet, Apple, Golden
 Raisin, Cilantro

\$10**HOT**

Crispy Falafel, Dill Yogurt – GF, VEG, NF

\$9

Vegetable Pot Stickers, Ginger-Soy Sauce
 – VEG

\$9

Fried Goat Cheese with Honey and Sage

– VEG, NF

\$10

Mini-Grilled Cheese, Brie, Fig Jam - VEG

\$10

Mushroom Arancini, Asiago Cream – VEG,
 NF

\$10

Truffle Potato Croquette, Lemon Aioli –

VEG, NF

\$11

Mac & Cheese Fritter – VEG, NF

\$10

Lamb Keftede, Spinach, Kalamata

\$12

Beef Meatball, Tomato Compote

\$10

Chicken Shumai, Ponzu Dressing

\$10

Chicken Satay, Peanut Sauce - NF

\$10

Fried Coconut-Dusted Shrimp with
 Mango Chutney

\$11

Vegetable Samosa, Cilantro Yogurt
 Sauce - VEG

\$10

Mini-Beef Wellington, Potato Puree - NF

\$13

RECEPTION STATIONS

Priced Per Person Based with a Maximum of 90-Minutes of Continuous Service

All Stations are Designed for 4oz, Per Person

Minimum of 25 People Required

CARVING

Station Attendant Required \$300, 1 Per 50 Guests

Baked Salmon, Potato Crust, Zucchini Scales, Dill-Cream Sauce – GF, NF

\$48

Baked Virginia Ham, Brown-Sugar Rum Glaze, Buttermilk Biscuits, Sweet Onion Mustard - NF

\$48

Herb-Roasted Turkey, Sage Stuffing, Thyme Gravy, Cranberry Sauce, Dinner Rolls - NF

\$46

Roasted Tri-Tip, Bourbon BBQ Sauce, Dinner Rolls - NF

\$50

NY Striploin, Chimichurri Sauce, Dinner Rolls – NF

\$54

Prime Rib Roast, Au Jus, Horseradish Cream, Dinner Rolls - NF

\$56

Choice of One Accompaniment:

Whipped Potatoes, Baked-Herb Fingerling Potatoes, Lemon-Herb

Risotto, Cheddar Orzo, Grilled Asparagus, Heirloom Carrots

✓ CRUDITE DISPLAY

Assorted Raw and Pickled Vegetables, Ranch and Green

Goddess Dressings – GF, VEG, NF

\$28 per person

✓ SEASONAL FRUIT DISPLAY

Seasonal Sliced Fruits and Berries – GF, VE, DF, NF

\$28 per person

MEZZE DISPLAY

Grilled, Pickled and Fresh Vegetables, Classic and

Roasted Beet Hummus, Baba Ghanoush, Tzatziki, Pita,

Naan, Lavash, Marinated Olives - VEG

\$30 per person

ARTISAN CHEESE DISPLAY

Variety of Locally Sourced Cheese, Artisan Breads,

Toasted Almonds, Dried Fruits, Fresh Honeycomb,

Assorted Fruit Spreads, Crackers, Toast Points - VEG

\$34 per person

CHARCUTERIE DISPLAY

Selection of Cured Meats, Marinated Mushroom Salad,

Pickled Asparagus, Marinated Olives, Salted Almonds,

Roasted Red Piquillo Peppers, Pickled Vegetables – DF, NF

\$32 per person

MARKET SALAD STATION

Served in Individual Containers

(Select Three)

✓ Mixed Quinoa – Spinach, Cucumbers, Tomatoes, Avocado

Dressing – VEG, NF

✓ Spinach and Fresh Berries – Red Belgian Endive, Candied

Almonds, Golden Raisins, Berry Vinaigrette – GF, DF

Asian Chicken Salad – Soy Marinated Chicken, Napa and

Purple Cabbage, Carrots, Scallions, Toasted Cashews, Cilantro,

Sesame Vinaigrette - DF

Classic Caesar – Crisp Romaine, Shaved Parmesan, Garlic

Croutons, Anchovy-Caesar Dressing - VEG

✓ Sweet Potato – California Kale, Crispy Chickpeas, Picked Red

Onion, Apple Cider Vinaigrette – GF, VE, DF

\$32 per person

RECEPTION STATIONS

Priced Per Person Based with a Maximum of 90-Minutes of Continuous Service
All Stations are Designed for 4oz, Per Person
Minimum of 25 People Required

SUSHI DISPLAY

A Premium Selection of Rolls Including:

- Crispy Shrimp Tempura
- Cucumber and Avocado
- Spicy Tuna
- Salmon and Avocado

Served with Soy Sauce, Wasabi, Pickled Ginger, and Seaweed Salad

\$56 per person

CUSTOM CRAFTED POKE BOWLS

Station Attendant Required \$300, 1 Per 50 Guests
Individual Poke Bowls Made to Order by Attendant
Salmon, Ahi Tuna and Crispy Tofu

Accompaniments to Include:

Sticky White Rice, Brown Rice, Julienned Carrots, Diced Cucumbers, Sliced Avocado, Shaved Watermelon Radish, Edamame, Scallions, Toasted Sesame Seeds, Seaweed, and Fish Roe. Ponzu and Spicy Aioli Sauces

\$54 per person

FRESH SEAFOOD ON ICE

Based on Four Pieces Per Person

Jumbo Shrimp, Snow Crab Claws, Oysters on the Half Shell, Shallot Mignonette, Cocktail Sauce, Lemon Aioli, Sliced Lemon, Hot Sauce

\$58 per person



MORNING

LUNCH

RECEPTION

DINNER

BAR

WINES

INFORMATION

CONTACT

HORS D'OEUVRES

RECEPTION STATIONS

LA TAQUERIA

Choice of two preparations:

Shredded Chicken Tinga – GF, DF, NF

Diced Carne Asada – GF, DF, NF

Roasted Pork Al Pastor with Grilled Pineapple - NF

Cilantro-Lime Mahi-Mahi - NF

Crispy Potato and Poblano – GF, VE, DF, NF

Served with: Corn Tortillas, Pickled Jalapeno, Guacamole, Salsa Roja, Diced White Onion, Diced Pineapple, Radish, Cilantro, Cotija Cheese, Lime Wedges

\$42 per person

PASTA STATION

Choice of two preparations:

Rigatoni Bolognese - NF

Penne alla Vodka – VEG, NF

Short Rib and Broccoli Orecchiette - NF

Butternut Squash Ravioli, Brown Butter Sage Sauce

- VEG

Served with Freshly-Baked Rolls, Parmesan Cheese, and Red Pepper Flakes

\$40 per person

SLIDER STATION

Choice of two preparations:

Smoked Pulled Pork | House-Made Slaw, Bourbon BBQ Sauce, Parker Roll - NF

Buttermilk Fried Chicken | Hot Honey, Iceberg Lettuce, Dill Pickle Chip, Hawaiian Roll - NF

Angus Beef | Aged Cheddar, Garlic Aioli, Butter Lettuce, Parker Roll - NF

Monterey Mushroom | Caramelized Onions, Havarti Cheese, Arugula, Pretzel Roll – VEG, NF

Served with House-Made Potato Chips

\$38 per person

FRESH FLAUTAS STATION

Choice of two preparations:

Shredded Beef – GF, NF, DF

Salsa Chicken – GF, NF, DF

Potato and Poblano – GF, VE, DF, NF

Served in Individual Cups with Crema, Cotija Cheese, Cilantro, Salsa Roja and Salsa Verde

\$38 per person

FLATBREAD STATION

Choice of two preparations:

Hot-Honey Pepperoni | Mozzarella, Ricotta, Marinara - NF

Margherita | Mozzarella, Sliced Tomato, Fresh Basil, Marinara – VEG, NF

BBQ Chicken | Mozzarella, BBQ Sauce, Diced Red Onion, Cilantro - NF

Wild Mushroom and Arugula | Ricotta, Olive and Truffle Oil, Maldon Salt – VEG, NF

Served with Garlic Breadsticks, Parmesan Cheese, and Red Pepper Flakes

\$38 per person



DESSERT STATIONS

PASTRY TABLE - VEG, NF

Seasonal Fruit Tarts
Assorted Cupcakes
French Macarons
Chocolate-Dipped Madeleines

\$32 per person

THE BAKE SHOP - VEG

Miniature Eclairs
Assorted Cookies
Brownies
Blondies
Miniature Chocolate Mousse Verrines

\$28 per person

CANNOLI STATION - VEG

Action Station or Displayed
Station Attendant | \$300, 1 Per 50 Guests

Classic and Chocolate Dipped Shells
Fillings: Classic Ricotta or Chocolate
Toppings: Chocolate Chips, Crushed Almonds, Pistachios,
Shaved Coconut

\$32 per person

FRESHLY-PREPARED CHURRO STATION - VEG, NF

Traditional Churros Prepared Fresh and Served in Individual Grab-and-Go Vessels
Chocolate and Caramel Sauces Served on Side

\$28 per person

THE ICE CREAM SHOP - VEG

Scooped to Order
Station Attendant Required | \$300, 1 Per 50 Guests
Assorted Flavors of Ice Creams and Sorbets
Sugar Cones
Sauces: Hot Fudge, Caramel, Strawberry
Toppings: Whipped Cream, Dulce Nibs, Chocolate Nibs, Rainbow Sprinkles, Crushed Oreo, Mini-M&M's, Crushed Peanuts, Cherries

\$36 per person



[MORNING](#)

[LUNCH](#)

[RECEPTION](#)

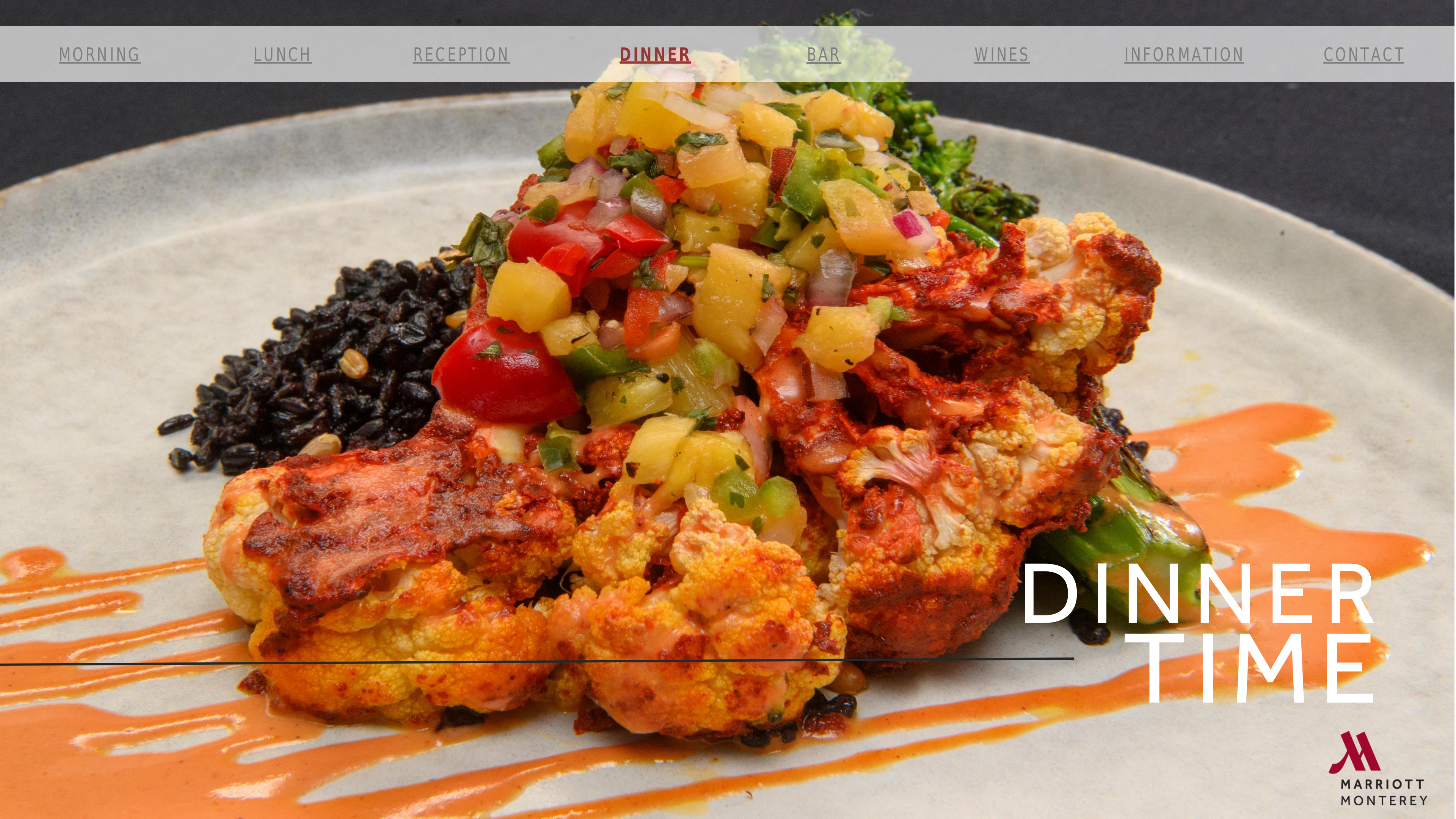
[DINNER](#)

[BAR](#)

[WINES](#)

[INFORMATION](#)

[CONTACT](#)



DINNER
TIME

PLATED DINNER[BUFFET DINNER](#)

PLATED DINNER

Priced Per Person. All Plated Dinners Include Freshly-Baked Bread, Freshly-Brewed Iced Tea, Starbucks Regular, Decaffeinated Coffee, and Assorted Hot Tea Selections.

Must Order Exact Count in Advance of Event. Tables are Set for Guaranteed Number, Only

Three-Course Chicken

\$88

Three-Course Fish

\$92

Three-Course Beef

\$108

Three-Course Vegetarian/Vegan

\$88

Three-Course Duo Entree

\$132

Four Course Menu, Additional \$20 per person



PLATED DINNER

PLATED DINNER

STARTERS

SOUP

Award-Winning New England Clam Chowder en Croute - *NF*

Tomato-Basil en Croute - *VEG, NF*

Potato-Leek en Croute - *VEG, NF*

Sebastopol Mushroom en Croute - *VEG, NF*

SALAD

✔ Baby Gem Lettuce, Fresh Berries, Roasted Feta, Candied Walnuts, Smoky Poblano-Avocado Dressing - *VEG*

Iceberg Wedge, Bacon Lardons, Heirloom Baby Tomato, Crumbled Blue Cheese, Crispy Shallots, Pickled Red Onion, Green Goddess Dressing - *GF, NF*

✔ Field Greens, Goat Cheese, Shaved Apple, Watermelon Radish, Avocado Crema, Citrus Vinaigrette - *GF, NF*

✔ Arugula, Frisée, Roasted Red Beets, Crumbled Goat Cheese, Pistachios, Citrus Segments, Balsamic - *VEG*
Heirloom Tomatoes, Fresh Mozzarella, Sourdough Crostini, Basil, Balsamic Reduction, EVOO, Maldon Flakes - *GF, VEG, NF*

ENTREES

CHICKEN

Roasted Chicken Breast, Lemon-Herb Risotto, Roasted Heirloom Tomatoes, Asparagus, Carrot-Tumeric Puree, Pan Jus - *GF, NF*

Confit Chicken Thigh, Squash Puree, Caramelized Brussel Sprouts, Potato Gratin, Lemon-Thyme Jus - *GF, NF*

Grilled Chicken Breast, Cauliflower-Lemon Puree, Lemon Orzo, Wild Mushrooms, Haricot Vert, Chicken Demi - *GF, NF*

Spinach and Porcini Stuffed Chicken Breast, Sundried Tomato and Feta Quinoa, Braised Chard, Carrot-Tumeric Puree, Sauce Supreme - *NF*

FISH

Crispy Skin Sea Bass, Basil Fennel Puree, Tomato Confit, Roasted Fingerling Potatoes, Beet-Ginger Puree, Saffron Hollandaise Sauce - *GF, NF*

Grilled Salmon, Whipped Cauliflower Puree, Steamed Asparagus, Roasted Fingerling Potatoes, Choron Sauce - *GF, NF*

Roasted Halibut, Lemon-Basil Linguini, Roasted Heirloom Carrots, Tomato Relish, Hollandaise - *NF*

BUFFET DINNER

BEEF

Filet Mignon, Potato Gratin, Carrot-Tumeric Purée, Sauteed Broccolini, Wild Mushrooms, Red Wine Reduction - *GF, NF*

Filet Mignon, Spinach and Pea Purée, Steamed White Asparagus, Roasted Fingerling Potatoes, Sauce Béarnaise - *GF, NF*

Braised Short Rib, Garlic-Whipped Potatoes, Haricot Vert, Beet-Ginger Puree, Roasted Grape Tomatoes, Red Wine Demi - *GF, NF*

NY Strip Steak 8oz, Truffle-Whipped Potatoes, Roasted Romanesco, Tomato Confit, Sauce Au Poivre - *GF, NF*

DUO ENTREES

Pan-Roasted Chicken Breast, Rockefeller Stuffed Shrimp, Mediterranean Ratatouille, Citrus Orzo, Sauteed Spinach, Feta, Pink Peppercorn Beurre Rouge Sauce - *NF*

6oz Grilled Rib Eye Steak and Garlic Shrimp, Porcini Mushrooms, Garlic-Whipped Potatoes, Grilled Asparagus, Blistered Grape Tomatoes, Horseradish Cream Sauce - *GF, NF*

Grilled Filet Mignon and Seared Sea Bass, Boursin Whipped Potatoes, Cauliflower-Lemon Puree, Heirloom Rainbow Carrots, Sauteed Spinach, Pinot Noir Sauce - *GF, NF*

VEGETARIAN | VEGAN

Rustic Egg Rigatoni, Spinach, Kalamata Olives, Portobello Mushrooms, Monterey Artichokes, Crumbled Goat Cheese, Pomodoro Sauce - *VEG*

Roasted Porcini Mushroom and Truffle Ravioli, Artichoke Ratatouille, Tomato-Basil Stew, Gilroy Garlic Cream Sauce - *VEG, NF*

✔ Al Pastor Cauliflower Steak, Achiote Marinade, Heritage Grains, Roasted Brussel Sprouts, Grilled Pineapple, Vegan Ancho Crema - *GF, VE, DF, NF*

[PLATED DINNER](#)

[BUFFET DINNER](#)

PLATED DESSERT



Strawberry Frasier Cake - *VEG*

Bavarian Cream Napoleon – *VEG, NF*

New York-Style Cheesecake with Strawberry
Coulis and Fresh Berries – *VEG, NF*

Butterscotch Budino, Chantilly Cream, Cookie
Crumble – *GF, VEG*

Classic Tiramisu – *VEG, NF*

Lemon Meringue Tart – *VEG, NF*

Seasonal Fruit Tart, Vanilla Custard – *VEG, NF*

Chocolate Ganache Cake – *VEG, NF*

Multi-Layer Carrot Cake – *VEG*

[PLATED DINNER](#)[BUFFET DINNER](#)

BUFFET DINNER

Based on 90 minutes of continuous service
Service Additional \$10 Per Person for Fewer than 25 Guests

MONTEREY STEAKHOUSE

Butternut Squash Bisque - VEG

Iceberg Wedge, Crispy Shallots, Bacon Lardons, Crumbled Blue Cheese, Ranch and Blue Cheese Dressing Onside - GF

Classic Caesar, Garlic Croutons, Parmesan, Lemon-Anchovy Dressing - NF

Grilled Flank Steak, Wild Mushrooms, Peppercorn Jus - GF, NF, DF

Slow-Roasted Bone-In Chicken Breast, Thyme Pan Sauce - GF, NF, DF

Roasted Salmon, Tarragon Hollandaise - GF, NF

White Cheddar Mac and Cheese - VEG, NF

Whipped Potatoes - GF, VEG, NF

✓ Sautéed Broccolini - VE, GF, DF, NF

Assorted Dinner Rolls, Butter

Chocolate Layer Cake - VEG, NF

Multi-Layer Carrot Cake - VEG

Iced Tea and Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$112 per person

SICILIAN

✓ Vegan Minestrone Soup - VE, DF, NF

✓ Panzanella Salad - DF, NF

Citrus-Rosemary Olives - VE, DF,

Bocconcini Caprese Salad, Aged Balsamic Marinated Peppers - GF, VEG, NF

Rigatoni Bolognese - NF

Lemon and Basil Risotto - GF, VEG, NF

Grilled Skirt Steak, Savory Herbs, Blood Orange Olive Oil - GF, NF

Grilled Swordfish Puttanesca - GF, DF

Classic Chicken Parmesan - NF

✓ Grilled Asparagus - GF, VE, DF, NF

✓ Roasted Potatoes with Rosemary - GF, VE, DF, NF

Classic Tiramisu - VEG, NF

Assorted Miniature Cannoli - VEG

Iced Tea and Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$112 per person

VERSAILLES

✓ French Onion Soup - NF

Spinach Salad with Pear, Gorgonzola, Candied Walnuts and Raspberry Vinaigrette - VEG

Sundried Tomato and Pesto Pasta Salad - VEG, NF

Assorted Cheese Display - VEG

✓ Roasted Asparagus - GF, VE, DF, NF

Whipped Potato Puree - GF, VEG, NF

Pan-Roasted Rosemary Lemon Chicken - GF, NF

Breaded Halibut with Lemon-Caper Beurre Blanc - NF

Red Wine-Braised Short Rib - GF, NF

Rigatoni alla Vodka - VEG, NF

Seasonal Fruit Tarts - VEG, NF

Miniature Crème Brulee - GF, VEG, NF

Iced Tea and Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$115 per person

*Buffet items cannot be left out for any longer than 90-minutes and cannot be transferred to a break function
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[MORNING](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[BAR](#)

[WINES](#)

[INFORMATION](#)

[CONTACT](#)



BAR

BAR

Bartenders Required \$300, 1 Per 50 Guests

Tray Pass Beer and Wine available for \$300 per Server

Cash Bars have a Minimum of \$500 in Sales, per Bar. Any difference below that amount will be applied to the Group Master Account.

CLASSIC BAR	HOSTED	CASH
Premium Cocktail	\$14.00	\$20.00
Top Shelf Cocktail	\$17.00	\$18.00
House Wine	\$14.00	\$18.00
Premium Wine	\$16.00	\$20.00
Domestic Beer	\$9.00	\$12.00
Premium Beer	\$10.00	\$14.00
Hard Seltzers	\$9.00	\$12.00
Red Bull	\$9.00	\$12.00
Assorted Soft Drinks	\$6.00	\$8.00
Bottled Waters	\$6.00	\$8.00

DOMESTIC BEER SELECTIONS

Michelob Ultra

Coors Light

Budweiser

Heineken 0.0

Truly Hard Seltzer

PREMIUM BEER SELECTIONS

Blue Moon Belgium White

Modelo Especial

Stella Artois

Alvarado Street Brewery – Monterey Beer

Alvarado Street Brewery – Land & Sea

Truly Hard Seltzer

PREMIUM BRAND SELECTIONS

Tito’s Vodka

Bacardi Superior

Captain Morgan Spiced Rum

Tanqueray

Dewar’s White Label Scotch

Patron Silver Tequilla

Maker’s Mark Bourbon

Jack Daniels Whiskey

Hennessy Privilege VSOP

TOP SHELF BRAND SELECTIONS

Grey Goose Vodka

Bacardi Superior

Captain Morgan Spiced Rum

Bombay Sapphire

Johnnie Walker Black Label Scotch

Casamigos Blanco Tequilla

Knob Creek Bourbon

Jack Daniels Whiskey

Crown Royal

Hennessy Privilege VSOP

PACKAGE BARS

Flat Rate Premium Brands Bar

First Hour: \$30 Per Person

Each Additional Hour: \$20 Per Person

Flat Rate Top Shelf Brands Bar

First Hour: \$36 Per Person

Each Additional Hour: \$24 Per Person

Flat Rate Beer and Wine Bar

Domestic Selections

First Hour: \$22 Per Person

Each Additional Hour: \$16 Per Person

Premium Selections

First Hour: \$24 Per Person

Each Additional Hour: \$18 Per Person



[MORNING](#)

[LUNCH](#)

[RECEPTION](#)

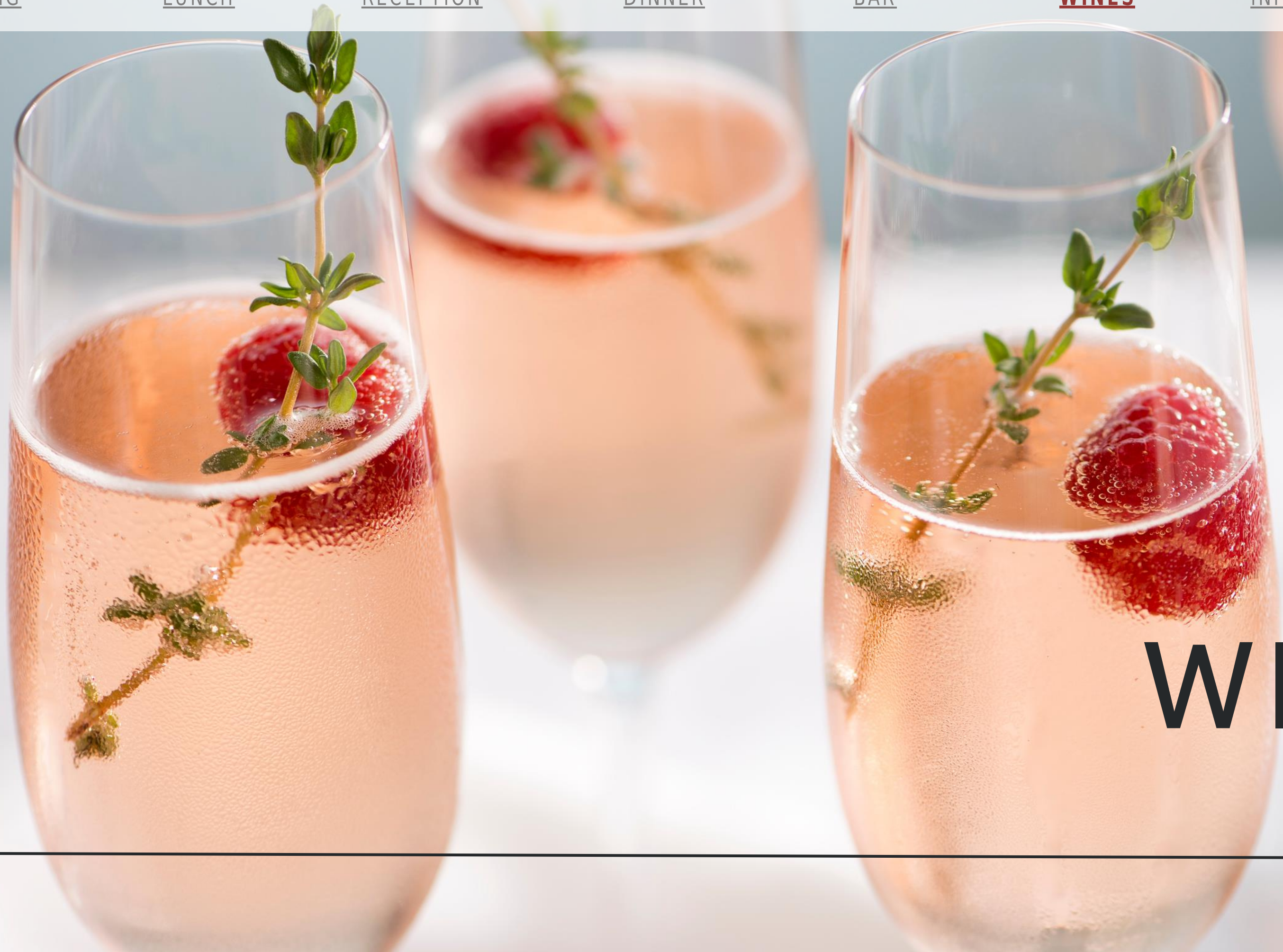
[DINNER](#)

[BAR](#)

[WINES](#)

[INFORMATION](#)

[CONTACT](#)



WINES



WINES BY THE BOTTLE

Must be Ordered in Advance. Wine Service is Included in Plated Meal Functions, on Request.

Approx. (5) five-ounce glasses, per bottle of wine

Approx. (6) 4-ounce glasses, per bottle of sparkling wine

SPARKLING

Ruffino Prosecco, Lumina | \$52/Btl

MUMM Napa, Blanc de Blancs | \$80/Btl

MUMM Brut, Prestige | \$82/Btl

Louis Pommery Brut, Reserve | \$84/Btl

Veuve Clicquot Brut, Yellow Label | \$185/Btl

ROSÉ

Meiomi, Rosé | \$52/Btl

Paysan, Rosé | \$56/Btl

Miraval, Rosé, Studio | \$58/Btl

CHARDONNAY

Seaglass, Chardonnay | \$48/Btl

Robert Talbott, Kali-Hart Estate | \$58/Btl

J. Lohr | \$60/Btl

Wente Vineyards | \$64/Btl

Quintara, Chardonnay | \$50/Btl

PINOT GRIGIO

Campo di Fiori, Pinot Grigio | \$48/Btl

SAUVIGNON BLANC

Seaglass, Sauvignon Blanc | \$48/Btl

Benziger, Sauvignon Blanc | \$52/Btl

Vina Robles, Paso Robles | \$62/Btl

Justin, Paso Robles | \$68/Btl

PINOT NOIR

Seaglass, Pinot Noir | \$50/Btl

Sea Sun, Pinot Noir | \$64/Btl

Imagery, Pinot Noir | \$72/Btl

RED BLENDS

Quilt, Threadcount | \$54/Btl

J. Lohr, Pure Paso Proprietary | \$62/Btl

Paysan, Red Rhone | \$66/Btl

Fable Roots, Red Blend | \$50/Btl

CABERNET SAUVIGNON

Vint, Central Coast | \$48/Btl

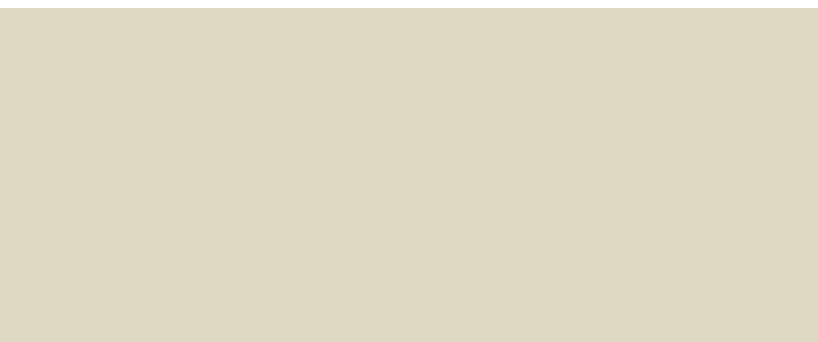
Joel Gott, 815 | \$58/Btl

Paysan, "Papé" | \$68/Btl

Justin, Paso Robles | \$78/Btl

Harmony and Soul, Cabernet | \$50





GENERAL INFORMATION

LOCAL TAXES / FEES

All food and beverage is subject to a 9.25% tax, 16% staff charge and 9% administrative fee. Labor fees are exclusive of 9.25% tax.

MENU TASTING

A complimentary tasting panel can be arranged for definite business on plated menus with a food and beverage minimum of \$15,000 or more. Based on availability and at least (4) weeks prior to the event date and up to (4) people. Additional attendees can be accommodated at 50% of the menu price.

LABOR

For events requiring a bartender, server or station attendant, a service charge of \$300 per service person is charged as an administrative fee, retained by the hotel. For events requiring a chef attendant, \$300 per chef is charged as

an administrative fee, retained by the hotel.

For every 50 guests, 1 bartender, server attendant, or chef attendant is required. Service staff can assist with setting outside centerpieces and materials at an additional charge – must be arranged in advance. Monterey Marriott staff are not permitted to print event materials, such as: agendas, menus, banners, etc.

FOOD ALLERGY

In the event that any of the attending guests have food allergies, client shall inform their Event Planning Professional the nature of the allergies (10) business days in advance in order for the Hotel to take necessary precautions when preparing the food. For plated meals, client must have a way for service staff to identify the guest(s) with allergies. Though our kitchens are not allergen-free, we strive to provide the appropriate meal options for all guests. Please discuss with your Event Planning Professional.

DISCLAIMER | BREAKFAST BUFFETS AND BREAKS

Breakfasts and Enhancements are charged on a guarantee or actual attendance if greater than guarantee. Breakfast buffets and breaks are designed for a maximum of 90-minutes of continuous service. Additional time is available at an additional charge of \$5 per person, per half-hour. Food items are not transferrable to other functions or rooms.

DISCLAIMER | LUNCH BUFFETS

Lunch buffets are charged on a guarantee or actual attendance if greater than guarantee. Lunch buffets are designed for a maximum of 90-minutes of continuous service. Additional time is available at an additional charge of \$5 per person, per half-hour. Food items are not transferrable to other functions or rooms.

DISCLAIMER | RECEPTIONS

Reception Stations are charged on a guarantee or actual attendance if greater than the guarantee. Reception Stations are for a maximum of two hours of continuous service. Additional time is available an additional charge of \$5 per person, per half-hour. Chef attendant fees are \$300 each and designed for a maximum of (2) hours of service. Additional hours are available at \$100 per chef, per hour. Food items are not transferrable to other functions or rooms.

DISCLAIMER | DINNER BUFFET

Dinner buffets are charged on a guarantee or actual attendance if greater than guarantee. Dinner buffets are designed for a maximum of 90-minutes of continuous service. Additional time is available at an additional charge of \$5 per person, per half-hour. Food items are not transferrable to other functions or rooms.

DISCLAIMER | FOOD AND BEVERAGE

All food and beverage must be purchased through the Monterey Marriott banquet department. We kindly request that all function details (including menu selections) be finalized at least (30) days prior to the event. Final numbers to your guarantee for meals will be due no later than (3) business days prior to the function date.

KOSHER EVENTS

Monterey Marriott is proud to partner with a local third-party vendor to accommodate requests for Kosher and Halal meals. These meal requests must be submitted to your assigned Event Planning Professional no later than (10) business days prior to the event function date.

PARKING

Monterey Marriott offers valet parking at the below current rates (subject to change and exclusive of 9.25% tax):

0-2 hours: \$20 | 2-4 hours: \$30

4+ hours/Overnight: \$39

AUDIO VISUAL

Glastonbury is our preferred on-site event technology partner that can assist with audio visual aids, internet, branding and equipment. Glastonbury has exclusivity on power, internet and branding within the Monterey Marriott meeting and event spaces. Should you wish to bring in your own technology provider, additional access fee will apply.

EQUIPMENT

Monterey Marriott will provide and set our standard tables, white tablecloths, black napkins, glassware, flatware, plates, and votive candles (max 3 per table). Other items, such as dance floors, podiums, and risers will come at an additional charge. Please discuss with your Event Planning Professional.

✓ BLUE ZONES PROJECT

The Monterey Marriott proudly supports Blue Zones Project Monterey County, a community health and well-being initiative designed to make the healthy choice the easy choice. This movement invites you to eat like a centenarian and savor a Blue Zones Inspired plant-based dish. Items designated with a blue check mark are Blue Zones Inspired dishes. For more information, visit montereycounty.bluezonesproject.com or scan the following QR code:



[MORNING](#)

[LUNCH](#)

[RECEPTION](#)

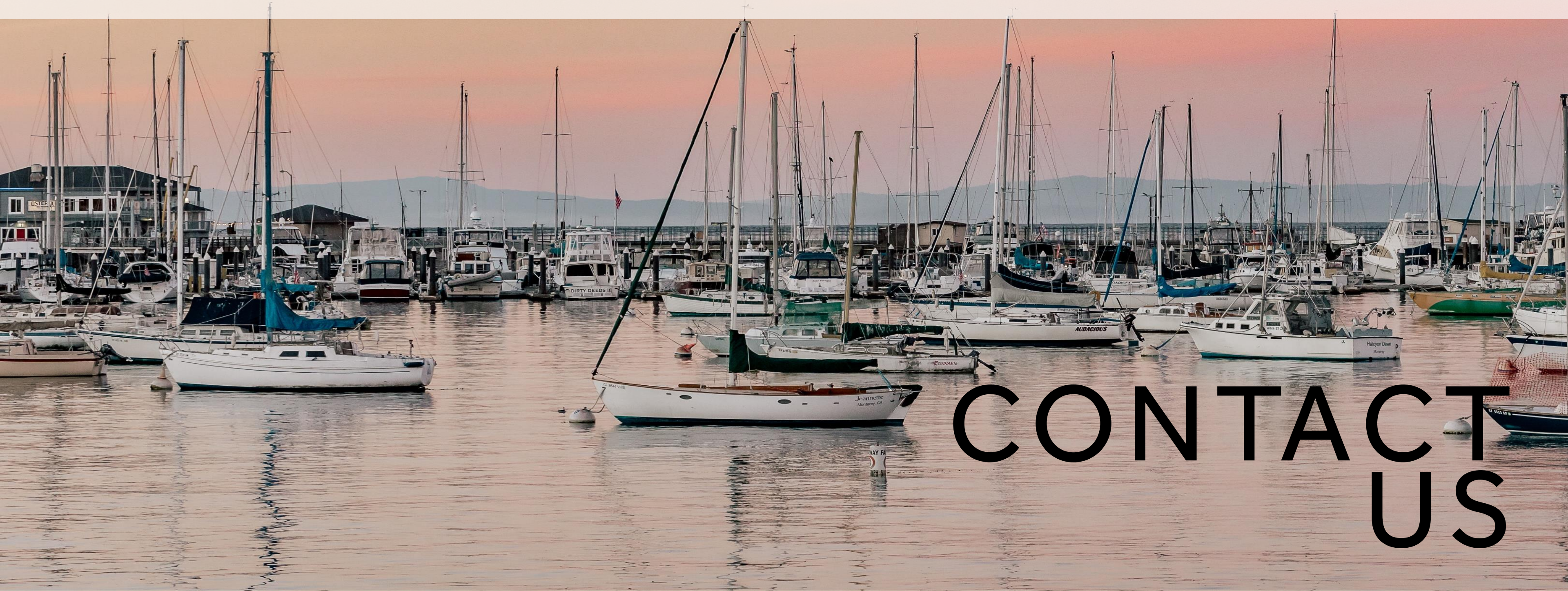
[DINNER](#)

[BAR](#)

[WINES](#)

[INFORMATION](#)

[CONTACT](#)



CONTACT US

WE LOOK FORWARD TO COORDINATING YOUR EVENT.
PLEASE CONTACT OUR EVENTS DEPARTMENT FOR MORE DETAILS.

MONTEREY MARRIOTT | 350 CALLE PRINCIPAL | MONTEREY, CA 93940, U.S.A. | TEL. 1 (831) 649-4234 | MONTEREYMARRIOTT.COM

