



EVENT OFFERING

PACKAGES

BREAKFAST



EVENT OFFERINGS

TRADITIONAL CONTINENTAL

AVAILABLE UNTIL 11AM
(30-GUEST MINIMUM)
(8-GUEST MINIMUM FOR CONFERENCE ROOM)

SEASONAL FRUIT & BERRIES (VG, DF, GF)

ASSORTED SEASONAL BREAKFAST PASTRIES (V)

FLAKY MINI CROISSANTS (V)

SELECTION OF BREAKFAST CEREALS (V)
Served with Whole & 2% Milk

INDIVIDUAL YOGURTS (V)

HONEY-BAKED HOUSE-MADE GRANOLA (V, GF)

FRESH ORANGE JUICE

COFFEE & TEA SERVICE

\$38 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

EURO CONTINENTAL

BREAKFAST AVAILABLE UNTIL 11AM
(30-GUEST MINIMUM)

SEASONAL FRUIT & BERRIES (V, VG, DF, GF)

ASSORTED SEASONAL BREAKFAST PASTRIES (V)

FLAKY MINI CROISSANTS (V)

ASSORTED LOCAL BAGELS with TOASTER STATION (V)
Strawberry & Plain Whipped Cream Cheese Preserves, Peanut Butter, Honey & Butter

SELECTION OF BREAKFAST CEREALS (V)
Served with Whole & 2% Milk

INDIVIDUAL YOGURTS (V)

HONEY-BAKED HOUSE-MADE GRANOLA (V, GF)

ASSORTED ARTISAN CHEESES & CHARCUTERIE MEATS

FRESH ORANGE JUICE

COFFEE & TEA SERVICE

\$42 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

HEALTHY CONTINENTAL

BREAKFAST AVAILABLE UNTIL 11AM
(30-GUEST MINIMUM)

SEASONAL FRUIT & BERRIES (V, VG, DF, GF)

CAGE-FREE HARD-BOILED EGGS (V, GF)

GLUTEN-FREE MUFFINS (V)

PLAIN GREEK YOGURT (V)

Organic Blue Agave, Flax Seeds, Chia Seeds, And Gluten-Free Granola

STEEL-CUT OATMEAL (VG, DF)

Brown Sugar, Organic Agave Nectar, Honey, Sliced Roasted Almonds, and Dried Fruit

ASSORTED JUICES

COFFEE & TEA SERVICE

\$36 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

CABO BREAKFAST BUFFET

BREAKFAST AVAILABLE UNTIL 11AM
(30-GUEST MINIMUM)

SEASONAL HOUSE MADE AGUAS FRESCA (VG, DF, GF)

SEASONAL FRUIT AND BERRIES (V, GF)

BLUE ORGANIC AGAVE AND LOW-FAT COTTAGE CHEESE (V)

SEASONAL ASSORTED SWEET BREADS (V)

CAGE-FREE SCRAMBLED EGGS (V, GF)

CHILAQUILES (GF)

Corn Tortillas, Salsa Roja, Mexican Cheese Blend, Pico De Gallo, and Crema
Served with Carne Asada

SOY CHORIZO CON PAPAS (VG, DF)

Roasted Red Potatoes Tossed with Soy Chorizo

CHICKEN JALAPENO SAUSAGE (DF, GF)

PINTO BEANS WITH BACON (DF, GF)

LOCAL CORN TORTILLAS (VG, DF, GF)

FRESH ORANGE JUICE AND COFFEE & TEA SERVICE

\$48 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

TEMECULA BREAKFAST BUFFET

BREAKFAST AVAILABLE UNTIL 11AM
(30-GUEST MINIMUM)

SEASONAL FRUITS & BERRIES (V, VG, DF, GF)

ASSORTED SEASONAL BREAKFAST PASTRIES (V)

FLAKY MINI CROISSANTS (V)

SELECTION OF BREAKFAST CEREALS (V)
Served with Whole & 2% Milk

INDIVIDUAL LOW-FAT FRUIT YOGURT AND NON-FAT PLAIN YOGURT (V)

HONEY HOUSEMADE GRANOLA (V)

CAGE-FREE SCRAMBLED EGGS (V, GF)

CHOCOLATE BRIOCHE FRENCH TOAST (V)
Strawberry Mascarpone Topped with Bourbon Sauce

BLACK PEPPER THICK-CUT BACON (DF, GF)

PORK SAUSAGE (DF, GF)

YUKON GOLD BREAKFAST POTATOES (V, VG, DF, GF)

FRESH ORANGE JUICE AND COFFEE & TEA SERVICE

\$48 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

PLATED BREAKFAST

BREAKFAST AVAILABLE UNTIL 11AM

BREAKFAST ENTREES ARE SERVED WITH A BASKET OF FRESHLY BAKED PASTRIES
(30-GUEST MINIMUM)

CAGE-FREE SCRAMBLED EGGS (GF)

Choice of Pork Sausage Links, Pepper Bacon, or Canadian Bacon,
Served with Yukon Gold breakfast Potatoes

\$26 PER GUEST

BAJA CHILAQUILES (GF)

Corn Tortilla, Green Salsa, Mexican Cheese Blend, Cage-Free Scrambled Eggs, Pico de Gallo,
La Crema, and Choice of Carne Asada or Chicken Ranchero

\$28 PER GUEST

COUNTRY FRIED CHICKEN (GF)

Breaded Chicken Breast, Buttermilk Biscuit, Cage-Free Scrambled Eggs, and Country Sausage Gravy

\$34 PER GUEST

PASTRAMI EGGS BENEDICT

Smoked Pastrami Hash, English Muffins, Tomatoes, Cage-Free Scrambled Eggs, Whole Grain
Mustard Hollandaise, and Roasted Potatoes with Rosemary and Sea Salt

\$32 PER GUEST

EGG WHITE FRITTATA (V)

Baked Egg White Frittata with Asiago, Pecorino Romano, Burrata Cheese,
Crispy Kale Sprouts, Confit Tomatoes, and Potato Hash

\$29 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

LUNCH



EVENT OFFERINGS

THE DELI BUFFET

LUNCH BUFFET AVAILABLE UNTIL 2:00 PM
(30-GUEST MINIMUM)

CHICKEN, QUINOA, BARLEY, AND KALE SOUP (DF)

LOCAL FIELD GREENS (V)

SLOW ROASTED TURKEY BREAST, BLACK FOREST HAM, GENOA SALAMI (DF, GF)

MESQUITE SMOKED SLOWED ROAST BEEF (DF, GF)

ASSORTED CHEESES (V)

Cheddar Cheese, Goat Cheese, Los Altos Manchego, Mozzarella Fresca, Truffle Gouda

ARTISAN BREAD DISPLAY (V, DF)

Sourdough, French White, New York Corn Rye, Seedy Multi-grain

ARUGULA & BABY SPINACH (V, DF)

Tomatoes, Red Onion, Avocado Mayo, Dijon Mustard, Roasted Garlic Aioli, Light Mayo

HOUSEMADE POTATO CHIPS (V)

STRAWBERRY SHORTCAKE

\$42 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

BAJA BUFFET

LUNCH BUFFET AVAILABLE UNTIL 2:00 PM
(30-GUEST MINIMUM)

TORTILLA CHIPS & SALSA (V, VG, GF)

TORTILLA SOUP (V)

Queso Fresco, Green Onions, Crema, Cilantro, and Corn Tortilla Strips

AVOCADO TJ CAESAR SALAD (V)

Crispy Romaine, Shaved Asiago, Croutons & Caesar Dressing

MEXICAN SHRIMP COCKTAIL (DF, GF)

SPANISH RICE (DF, GF)

SERRANO CHILI BLACK BEANS (V, GF)

Topped with Cheese Blend

SHREDDED CHICKEN (DF, GF)

Slow-Cooked in a Chipotle Tomato Sauce

ANCHO MARINATED BEEF (DF, GF)

Red Chimichurri, Onions & Radish

ROASTED SEASONAL VEGETABLES & CACTUS (V, VG, DF, GF)

TRES LECHES CAKE

\$44 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

DOWNTOWN LUNCH BUFFET

LUNCH BUFFET AVAILABLE UNTIL 2:00 PM
(30-GUEST MINIMUM)

CORNBREAD WITH JALAPEÑO HONEY BUTTER (V)

CITRUS COLESLAW (VG, DF, GF)

Trio of Cabbage, Shaved Broccoli, Carrots, Champagne Vinaigrette,
Organic Blue Agave Nectar, Basil, and Cilantro

SMOKED POTATO SALAD (V, DF, GF)

Yukon Potatoes, Smoked Paprika, Chipotle Mayo, Cilantro, Shallots,
and Cage-Free Hard Boiled Eggs

APPLEWOOD SMOKED BRISKET (GF)

MEXICAN CHOCOLATE COFFEE RUB PORK RIBS (GF)

Sweet and Spicy Chocolate Orange Sauce, Roasted Pumpkin Seed Queso Fresco

CITRUS HERB MARINATED CHICKEN BREAST (DF, GF)

Cilantro Jalapeño BBQ Sauce and Mini Radishes

CHEESECAKE BITES (V)

\$46 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

THE BISTRO BUFFET

LUNCH BUFFET AVAILABLE UNTIL 2:00 PM
(30-GUEST MINIMUM)

ASSORTED LUNCHEON ROLLS WITH WHIPPED BUTTER (V)

ARTISAN BABY MIX GREEN (V, GF)
Cucumber, Tomatoes, Carrots, House Made Ranch Dressing

WILD ARUGULA & BEET SALAD (V, GF)
Baby Kale, Chia Seeds, Aged Goat Cheese, Sherry Vinaigrette

BEEF FLAT IRON STEAK (DF, GF)
With Red Wine Sauce

MARINATED CITRUS CHICKEN BREAST (GF)
With Wild Mushroom and Cranberry Gravy

CHIVE CRÈME FRAÎCHE WHIPPED POTATOES (V, GF)

ROASTED SEASONAL VEGETABLES (V, VG, DF, GF)

MINI SEASONAL DESSERTS (V)

\$58 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

ASIAN FUSION BUFFET

LUNCH BUFFET AVAILABLE UNTIL 2:00 PM
(30-GUEST MINIMUM)

MUSHROOM BROTH WITH TOPPINGS (DF, GF)

Green Onions, Cilantro, Noodles, Tofu Hot Chili Sauce, Sriracha

NAPA SLAW SHAVED BROCCOLI ROOT (V, DF)

Shiitake Mushrooms, Chow Mein Noodles, and Chili Soy Vinaigrette

DIM SUM STATION (DF)

Bamboo Steamer With Shrimp Har Gow, Chicken Shu Mai, Bbq Pork Bun, Vegetable Wonton

STEAMED RED SNAPPER (GF)

With Shaved Vegetables & Miso Broth

SALT & PEPPER CHICKEN (GF)

Shishito Pepper & Black Pepper Caramel Sauce

SHORT RIB FRIED RICE (DF)

STIR FRIED VEGETABLES (V, VG, DF)

MANGO OVER STICKY MANGO COCONUT RICE (GF)

\$60 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

PLATED LUNCHEONS

BUILD YOUR OWN EXPERIENCE:
SELECT ONE STARTER, ONE ENTREE & ONE DESSERT

STARTERS

(PLEASE SELECT ONE)

TOMATO BISQUE (V, GF)

Parmesan Crisp

CHIPOTLE PEPPER JACK POTATO SOUP (V, GF)

Chopped Cilantro & Corn Crisp

WINERY GARDEN SALAD (GF, VG, DF)

Romaine Lettuce, Toasted Almonds, Strawberries, and Poppy Seed Dressing

KALE CAESAR SALAD (GF)

Butternut Squash Croutons, Shaved Parmesan & Caesar Dressing

WEDGE SALAD

Baby Iceberg, Chopped Pepper Bacon, Croutons,
Heirloom Cherry Tomatoes, and Thousand Island Dressing



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

ENTRÉES

(PLEASE SELECT ONE)

ROASTED LEMON CHICKEN BREAST (GF)
Truffle and Wild Mushroom Risotto Cake, Honey Glazed Carrots,
Served with Mushroom Marsala Sauce
\$47 PER GUEST

HERB-MARINATED CHICKEN (GF, DF)
Rice Pilaf & French Green Beans
\$47 PER GUEST

GRILLED JUMBO SHRIMP (GF)
Asadero Cheese, Marinated Shrimp, Cilantro Lime Braised Cabbage,
Carrots, Charred Onion, and Shishito Peppers
\$48 PER GUEST

GRILLED ATLANTIC SALMON (GF)
Sweet Soy Glaze, Jasmine Rice with Bok Choy and Mushroom Medley,
Ginger Sautéed Broccolini, Coconut Lemongrass, and Curry Reduction
\$50 PER GUEST

PAN ROASTED SEA BASS (GF, DF)
Garbanzo Beans and Potato Stew, Artichoke, Charred Artichoke Heart, and Pickled Cilantro
\$52 PER GUEST

HERB-MARINATED BRANDT FLAT IRON STEAK (GF)
Jalapeno Green Onion Corn Cake and Seasonal Squash with Smoked Tomato Gravy
\$55 PER GUEST

*A SPLIT ENTRÉE FEE OF \$5 PER GUEST APPLIES WHEN
CHOOSING TWO ENTRÉE SELECTIONS.



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

ENTRÉES CONTINUED...

(PLEASE SELECT ONE)

BRAISED BEEF SHORT RIB (GF)

Glazed Pork Belly, Loaded Mashed Potato, Truffle Gouda, Chive Crème Fraiche,
Roasted Romanesco Broccoli, and Citrus BBQ Sauce

\$48 PER GUEST

*A SPLIT ENTRÉE FEE OF \$3 PER GUEST APPLIES WHEN
CHOOSING TWO ENTRÉE SELECTIONS.

DESSERTS

(PLEASE SELECT ONE)

RED VELVET TORTE (V)

STRAWBERRY CHEESECAKE (V)

TIRAMISU (V)

Kahlua & Shortbread

DARK CHOCOLATE MOUSSE CAKE (V)

BRANDIED CHERRIES CHOCOLATE CAKE (V)



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

HORS D'OEUVRES



EVENT OFFERINGS

COLD HORS D'OEUVRES

• DELUXE COLD HORS D'OEUVRES •

BLACK PEPPER & GRUYERE FRENCH PUFFS

Spinach & Artichoke Cream Cheese Mousse

\$6 EACH

MARINATED ROASTED BEEF TARTLETS

Goat Cheese Cream & Toasted Hazelnut

\$6 EACH

SMOKED SALMON TARTINE

Cucumber, Dill, Benedictine Cream Cheese, and Brown Bread

\$6 EACH

SMOKED CHICKEN SALAD

Toasted Walnuts, California Dates, and Phyllo Cup

\$6 EACH

AHI TUNA & OSETRA CAVIAR TOSTADA

Cucumber Dill Tzatziki & Preserved Lemon

\$8 EACH



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

COLD HORS D'OEUVRES CONTINUED...

• PREMIUM COLD HORS D'OEUVRES •

ITALIAN ANTIPASTI SKEWER (GF)

Toscano Salami, Smoked Mozzarella, Heirloom Cherry Tomato,
Roasted Red Pepper & Castelvetrano Olive

\$8 EACH

ACAPULCO SHRIMP CEVICHE VERRINE (DF, GF)

Tomato, Lime, Jalapeño, and Cilantro

\$8 EACH

AVOCADO BOWLS (DF)

Soy, Garlic & Sesame Marinated Ahi Tuna,
Avocado, Sushi Rice, and Seaweed Salad

\$8 EACH



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

HOT HORS D'OEUVRES

• DELUXE HOT HORS D'OEUVRES •

VEGAN CRISPY THAI SPRING ROLLS (V, VG, DF)

Sweet Thai Chili Sauce

\$5 EACH

MINI SPINACH EMPANADAS (V)

Cotija Cheese

\$5 EACH

CRISPY POTATO CROQUETTE (V)

Roasted Garlic Aioli

\$6 EACH

CRISPY VEGETABLE POTSTICKER (V)

Mushroom, Tofu, Spinach, and Miso Mushroom Aioli

\$6 EACH

WARM SPINACH QUICHE (V)

Feta Crumble

\$6 EACH

ARTICHOKE BEIGNET (V)

Balsamic Reduction

\$6 EACH

LAMB & WILD MUSHROOM MEATBALL

Porcini Aioli

\$6 EACH



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

HOT HORS D'OEUVRES CONTINUED...

• DELUXE HOT HORS D'OEUVRES •

WARM QUICHE LORRAINE

Ham & Gruyère Cheese

\$6 EACH

MINI CHICKEN EMPANADAS

Salsa Verde

\$6 EACH

• PREMIUM HOT HORS D'OEUVRES •

WILD MUSHROOM RISOTTO ARANCINI

Parmesan Aioli

\$8 EACH

CHICKEN & MUSHROOM SATAY (GF)

Tamarind Peanut Sauce

\$8 EACH

BEEF WELLINGTON BITES

Mushroom Duxelles, Puff Pastry, and Truffle Jus

\$8 EACH

SMOKED BACON WRAPPED SCALLOPS (GF)

Garden Herb Chimichurri

\$8 EACH



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

HOT HORS D'OEUVRES CONTINUED...

• PREMIUM HOT HORS D'OEUVRES •

MARYLAND CRAB CAKES
Remoulade & Grilled Lemon

\$8 EACH

SMOKED BACON WRAPPED JUMBO PRAWNS (GF)
Passionfruit Barbeque Sauce

\$8 EACH

LAMB CHOP (DF, GF)
Red Currant Jus

\$8 EACH

GRILLED WAGYU BEEF SATAY (GF)
Grilled Scallion, Toasted Peanuts, Peanut Sauce, Cucumber & Onion

\$10 EACH

RANCH WAGYU BEEF & BLACK TRUFFLE MEATBALL
Truffle Aioli

\$10 EACH

WILD MUSHROOM & BLACK TRUFFLE FRIED MAC & CHEESE BITE
Black Truffle Cream Sauce

\$10 EACH



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

FOOD STATIONS



EVENT OFFERINGS

FOOD STATIONS

(30-GUEST MINIMUM)

CHILLED SEAFOOD PLATTER (GF)

Fresh Oysters, Shrimp, Saffron Tomato Broth Poached Clams & Mussels, Bay Scallops, Served with Chipotle Cocktail Sauce, Yuzu Mignonette, Tabasco, Lemons, Jalapeno Tomatillo Remoulade Sauce

\$40 PER GUEST

SALAD LOVERS

• INDIVIDUAL MINI SIDE SALADS •

(PLEASE SELECT ONE)

ORGANIC WHOLE GRAIN SALAD

Lentil, Barley, Quinoa, Arugula, Pickled Fennel, with Citrus Dressing

CHOPPED CHEF SALAD

Crispy Romaine, Applewood Bacon, Cheddar Cheese, Cage-Free Hardboiled Egg, Turkey, Avocado Ranch Dressing

TOMATO CAPRESE SALAD

Bocconcini Mozzarella, Grape Tomatoes, and Pesto

\$22 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

FOOD STATIONS CONTINUED...

(30-GUEST MINIMUM)

CITY STREET FARE

GRILLED CARNE ASADA

ACHIOTE-CITRUS GRILLED CHICKEN

POBLANO AND POTATO CHEESE EMPANADA (V)

MINI CHEESE QUESADILLAS

Served with Roasted Tomato-Guajillo Salsa, Pico de Gallo, Guacamole, Lime Wedges,
Queso Fresco, Warm Flour and Corn Tortillas

\$35 PER GUEST

TACO SHOP STATION

FRESH LOCAL CORN TORTILLAS

CITRUS & BEER MARINATED CARNE ASADA

CHICKEN RANCHERO

GRILLED MAHI-MAHI CRISPY CARNITAS

ROLLED TAQUITOS & POTATO POBLANO EMPANADAS

Served with Citrus Slaw, Cilantro Sour Cream, Avocado Salsa, Pico De Gallo,
Queso Fresco, Pickled Red Onion, Fresh Lime

\$48 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

FOOD STATIONS CONTINUED...

(30-GUEST MINIMUM)

SUSHI DISPLAY

ASSORTED CALIFORNIA ROLLS

NIGIRI SUSHI

With Traditional Accompaniments of Pickled Ginger, Wasabi, Soy Sauce, and Chop Sticks

\$4 EACH/ 150 PIECE MINIMUM

PASTA STATION

(SERVED WITH GARLIC BREAD)

ORECCHIETTE PASTA

Rock Shrimp, Confit Tomato, Pearl Onions, Crispy Capers, and San Marzano

TOMATO SAUCE BRAISED SHORT RIB WAGYU

With Wild Mushrooms

CAVATELLI PASTA

With Red Wine Reduction, Truffle Oil, and San Joaquin Cheese

PESTO PASTA

Basil Pesto Cream Sauce, Sundried Tomatoes, Portobello Mushrooms, and Lemon

\$30 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

FOOD STATIONS CONTINUED...

(30-GUEST MINIMUM)

CHEESE & CHARCUTERIE BOARD

Assorted Cheese, Cured Meats, Lavish Artisan Flatbread, Gluten-Free Crackers, Pickled Vegetables,
Fresh Berries, Grain Mustard & Chef's Home-Made Hummus

\$25 PER GUEST

CHICKEN, BUTIFARRA SAUSAGE & JAMON SERRANO PAELLA

Saffron-Infused Bomba Rice, Piquillo Peppers & Sweet Peas

\$38 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

DINNER



EVENT OFFERINGS

PUERTO VALLARTA STEAK & LOBSTER BUFFET

(30-GUEST MINIMUM)

WARM FLOUR TORTILLAS

CORN POBLANO LOBSTER BISQUE (GF)

CRAB SALAD (GF)

Crab Meat, Baby Red and Green Gem Lettuces, Purple Cabbage, Queso Fresco, Pumpkin Seeds, and Green Onion Serrano Vinaigrette

JICAMA SALAD (V, GF)

Cucumber, Tomato Salad, Verdolaga, and Orange Apple Vinaigrette

POBLANO AND POTATO CHEESE EMPANADA (V)

ARROZ VERDE CILANTRO RICE (V, GF)

SLOW POACHED LOBSTER TAIL (GF)

With Guajillo Herb Butter

CARNE ASADA MARINATED FLAT IRON STEAK (GF)

Topped with Ranchero Sauce, Chard Onion, and Cilantro

BRAISED CHICKEN BIRRIA (GF)

Citrus Pickled Shallot, Queso Fresco, and Micro Cilantro

CALABACITAS MEDLEY (V, VG, DF, GF)

Seasonal Squash, Corn, Onions, Bell Peppers, and Fresh Thyme

MINI WARM BUÑUELOS (V)

Mayan Chocolate Sauce & Agave Caramel Sauce Caramelized Spiced

MINI PINEAPPLE CAKE (V, GF)

\$120 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

SHORELINE BUFFET

(30-GUEST MINIMUM)

ASSORTED DINNER ROLLS WITH WHIPPED BUTTER

NEW ENGLAND CLAM CHOWDER

LOCAL FIELD GREENS (V, VG)

Golden Beets, Dried Cranberry, and Citrus Vinaigrette

CRAB CAKES (DF)

Charred Onion, Jalapeño and Tomato Relish, Served with Cilantro Remoulade Sauce

PAELLA (DF, GF)

Chicken Breast, Shrimp, Mussels, Clams, Spanish Chorizo, Espelette Saffron Rice,
Piquillo Pepper Salad With Lemon Oil

BRAISED SHORT RIB STROGANOFF

With Wild Mushrooms and Cavatelli Pasta, Red Wine Reduction,
Truffle Shaving, and San Joaquin Cheese

CHIVE WHIPPED POTATOES (GF)

KALE & SPINACH AU GRATIN (V)

ROASTED SEASONAL VEGETABLES (V, VG, DF, GF)

SEASONAL ASSORTED PIES & VANILLA SAUCE (V)

\$90 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

ROCK N' RAMEN BUFFET

(30-GUEST MINIMUM)

MUSHROOM BROTH WITH ASSORTED TOPPINGS

Green Onion, Diced Jalapeño, Cilantro, Noodles, Tofu, Cage Free Boiled Egg,
Hot Chili Sauce, Sriracha

AHI POKE SEAWOOD SALAD (V, DF)

Avocado Wasabi Cream Sauce, Pickled Ginger Avocado Spring Roll, and Sriracha Mayo

ASSORTED CALIFORNIA ROLLS & NIGIRI SUSHI (DF, GF)

With Traditional Accompaniments of Pickled Ginger, Wasabi, and Soy Sauce

BRAISED SHORT RIB STROGANOFF

With Wild Mushrooms and Cavatelli Pasta, Red Wine Reduction,
Truffle Shaving, and San Joaquin Cheese

CHICKEN TERYAKI (DF)

HONEY BBQ BABY BACK RIBS (DF)

STEAMED WHITE RICE (V, VG)

GARLIC EDAMAME BEANS (V, VG, DF)

FIVE SPICE CHOCOLATE CAKE (V)

With Sake Cream Sauce

GREEN TEA CHEESECAKE AND LYCHEE COULIS (V)

\$85 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

TEMPRANILLO BUFFET

(30-GUEST MINIMUM)

MEDITERRANEAN POTATO SALAD (V, VG, DF)

Citrus, Celery, Sweet Onion, Parsley, Green Onions
& Honey Mustard Apple Cider Vinaigrette

HUMMUS & VEGETABLE CRUDITÉS (V, VG)

ICEBERG WEDGE PLATTER

Housemade B&B pickles, Syrah Onions, and Brew Pub Blue Cheese Dressing

BOLERO SEAFOOD PAELLA (DF, GF)

Shrimp, Scallops, Mussels & Whitefish with Saffron Infused Bomba Rice & Sweet Peas

TEMPRANILLO DEMI-GLACE BRAISED BONELESS SHORT RIB

With Sweet Piquillo Peppers

WILD MUSHROOM & ARTICHOKE PASTA (V, VG, DF)

Roasted Tomato Marinara

CHILI-SMOKED PORK LOIN (DF, GF)

With White Corn Relish

CIABATTA ROLLS

\$120 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

DINNER PLATED SELECTIONS

INCLUDES ONE STARTER SELECTION, ONE ENTREE SELECTION,
ONE DESSERT SELECTION, DINNER ROLLS & WHIPPED BUTTER
(30-GUEST MINIMUM)

STARTER

(PLEASE SELECT ONE)

HOUSE SALAD FIELD GREEN LETTUCE (V)

Cucumber, Tomato, Carrots, and Balsamic Vinaigrette

BEEF & ARUGULA SALAD (V)

Goat Cheese, Jerez Sherry Vinaigrette

TRADITIONAL CAESAR SALAD

Romaine Heart, Rustic Croutons, Shaved Asiago Cheese, and Creamy Caesar Dressing

SPINACH & BABY LETTUCE SALAD (V)

Sliced Mushrooms, Bacon, Spanish Onions, and Dijon Vinaigrette



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

ENTRÉES

(PLEASE SELECT ONE)

PAN SEARED CHICKEN BREAST (GF, DF)

Mushrooms and Root Vegetables, Quinoa Pilaf, Broccoli, and Pinot Noir Peppercorn Sauce

\$60 PER GUEST

ROASTED STUFFED CHICKEN (GF)

Spanish Chorizo, Manchego Cheese, served with Braised Yucca Caramelized Onion,
and Piquillo Pepper Coulis

\$65 PER GUEST

HERB ROASTED NEW YORK STEAK BARREL CUT (GF)

Chive Crème Fraiche Whipped Potatoes, Seasonal Vegetables, and Peppercorn Cream Sauce

\$75 PER GUEST

GRILLED SHRIMP

Saffron Risotto, Confit Tomato, Pearl Onions, Crispy Capers, and Basil Tomato Sauce

\$68 PER GUEST

PAN ROASTED ATLANTIC SALMON (DF, GF)

Steamed Basmati Rice, Baby Bok Choy, and Lemongrass Coconut Broth

\$68 PER GUEST

MAHI-MAHI (DF, GF)

Black Bean Rice, Bok Choy, Carrots, Pineapple Mango Salsa

\$65 PER GUEST

*A SPLIT ENTRÉE FEE OF \$3 PER GUEST APPLIES WHEN
CHOOSING TWO ENTRÉE SELECTIONS.



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

DESSERTS (PLEASE SELECT ONE)

RED VELVET TORTE (V)

DARK CHOCOLATE MOUSSE CAKE (V)

TIRAMISU (V)

BRANDY CHERRIES CHOCOLATE CAKE (V)

STRAWBERRY CHEESECAKE (V)



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

BEVERAGES



EVENT OFFERINGS

A LA CARTE BEVERAGE SELECTIONS

COFFEE STATION

\$85 PER GALLON (16 SERVINGS PER GALLON)

ICED TEA & LEMONADE STATION

\$85 PER GALLON (16 SERVINGS PER GALLON)

3 HOUR SOFT DRINK PACKAGE

\$12 PER GUEST

WHITE WINE

\$14 PER GLASS

RED WINE

\$16 PER GLASS

SPARKLING WINE

\$15 PER GLASS

CHEF'S SEASONAL SANGRIA

\$15 PER GLASS

RESERVE BAR

\$1,000 MINIMUM WINE & BEER

\$1,500 MINIMUM WINE, BEER, & SPIRITS

BARTENDER FEE \$250 PER 50 GUESTS

DOMESTIC BEER

\$10 EACH

CRAFT OR IMPORTED BEER

\$12 EACH



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

EVENT OFFERINGS

BEVERAGE PACKAGES

VINEYARD SELECTION

Sommelier Selection of Europa Village Wines
Domestic Beer
Assorted Soft Drinks

2 ½ HOUR SCHEDULED EVENT

\$30 PER GUEST

EUROPA SELECTION

Sommelier Selection of Europa Village Wines
Craft Beer/ Domestic Beer
Sparkling Wine
Assorted Soft Drinks

2 ½ HOUR SCHEDULED EVENT

\$35 PER GUEST

SPIRITS & WINE SELECTION

Sommelier Selection of Europa Village Wines
Craft Beer
Spirits
Sparkling Wine
Assorted Soft Drinks

2 ½ HOUR SCHEDULED EVENT

\$46 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.



WWW.EUROPAVILLAGE.COM