

Our menus feature locally grown and raised food including sustainable support to the local farmers through Farmer's Markets throughout the Monterey Peninsula and Salinas Valley. We are sure you will enjoy our fresh approach!



catering menu

Special menus can be designed upon request.

Continental Breakfast

Assorted Chilled Fruit Juices

An assortment of Local Bakery Fresh Pastries and Muffins

Fruit Preserves with Sweet Butter

Premium Starbucks Coffees and Assorted Teas

\$13.25 per person

Executive Continental Breakfast

Assorted Chilled Fruit Juices

Sliced Fresh Seasonal Fruit Tray

An assortment of Local Bakery Fresh Pastries and Muffins

Gourmet Bagels and Flavored Cream Cheese

Fruit Preserves with Sweet Butter

Premium Starbucks Coffees and Assorted Teas

\$15.50 per person

Healthy Beginning

Assorted Fresh Whole Fruit, Granola Bars and Yogurts

Assorted Bottled Juices and Bottled Water

Premium Starbucks Coffees and Assorted Teas

\$10.00 per person

Cereal Bar

Assorted selection of popular boxed Cereals with toppings to include

Fresh Fruits, Berries, Coastal Nuts served with 2% and Whole Milk

\$6.00 per person

Cookies & Milk

An assortment of Fresh-Baked Triple Sized Cookies including temptations such as Chocolate Chip, Peanut Butter, Oatmeal Raisin and Double Fudge Brownies

served with 2% and Local Dairy Whole Milk

Premium Starbucks Coffees and Assorted Teas

\$9.50 per person

Afternoon Treat Break

A wide assortment of premium Ice Cream Novelties & Frozen Fruit Bars,

Assorted Soft Drinks, Premium Starbucks Coffees and Assorted Teas

\$9.00 per person



Denotes Everything Fresh, Locally Grown Ingredients.

The following prices do not include a 22% service charge or sales tax.

Starbucks® Brewed Coffee	\$60.00 per gallon
Starbucks® Brewed Decaf Coffee	\$60.00 per gallon
Freshly Brewed Columbian Coffee	\$48.00 per gallon
Freshly Brewed Columbian Decaf Coffee	\$48.00 per gallon
Specialty Assorted Teas	\$48.00 per gallon
Freshly Brewed Iced Tea	\$35.00 per gallon
20 oz Aquafina Bottled Water	\$ 2.75 each
20 oz Bottled Soft Drinks	\$ 2.75 each
Assorted Bottled Juices	\$ 2.75 each
Flavored Sparkling Water	\$ 2.75 each
Starbucks Bottled Frappucino	\$ 3.75 each
Water Cooler with 5 Gallons of Water	\$60.00 each
5 Gallon Water Refill	\$38.00 each
Fresh Bakery Goods...Jumbo Cookies or Brownies	\$32.00 per dozen
Choice of Local Bakery Muffins, Danish or Donuts	\$32.00 per dozen
Specialty Bagels with Flavored Cream Cheese	\$34.00 per dozen
Sliced Fresh Seasonal Fruit	\$ 4.00 per person
Assorted Fruit Yogurt	\$ 2.50 each
Granola Bars or King Size Candy Bars	\$ 2.50 each
Pretzels, Chips or Popcorn	\$16.00 per 1 lb. Bowl
Jumbo 7" Bavarian Twist Pretzels with Spicy Mustard	\$ 3.50 each
Premium Ice Cream Novelties (min of 50)	\$ 2.75 each
Individual Cereals with 2% and Local Dairy Whole Milk	\$ 2.50 each
Whole Fresh Fruits	\$ 2.00 each



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**All Breakfast Entrees include Premium Coffees and Assorted Teas
Starbucks upgrade \$2.00 per person*



The Coastal Sunrise

Assorted Chilled Fruit Juices
Sliced Fresh Seasonal Fruit Tray
Lightly Scrambled Organic Eggs
Potatoes O'Brien
Sausage Links and Locally Branded Crisp Maple Smoked Bacon
Thick-Sliced French Toast with warm Maple Syrup
\$17.25 per person



All American Breakfast Buffet

Assorted Chilled Fruit Juices
Sliced Fresh Seasonal Fruit Tray locally fresh
An assortment of Pastries, Bakery Goods, Bagels
Garden Fresh Fruit Preserves Sweet Butter
Assorted Bagels with Flavored Cream Cheese
Thick-Sliced French Toast with warm Maple Syrup
Lightly Scrambled Eggs
Potatoes O'Brien
Sausage Links and Crisp Maple Smoked Bacon
\$20.50 per person

~Additions to Enhance Your Morning Menu~

Breakfast Sandwich Station:

Scrambled Organic Eggs with Choice of Sausage Patties, Bacon, Assorted Local Dairy Cheeses, Tortillas, Croissants and Bagels
\$5.00 per person

Omelet Station

Omelets prepared to order by a Chef with a wide array of fillings and toppings - Create your Own
(A Chef required for every 50 guests)
\$6.00 per person



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Southern Delight

Fresh Squeezed Orange Juice
Lightly Scrambled Eggs
Choice of Smoked Pork Bacon or Sausage Links
Potatoes O'Brien
Selection of Bakery Fresh Breakfast Pastries
Fruit Preserves with Dairy Fresh Sweet Butter
\$14.50 per person



The Omelet

Fresh Squeezed Orange Juice
Over Sized Three-Cheese Organic Egg Omelet
Served with a generous side of Ham
Heirloom Breakfast Potatoes
Selection of Breakfast Pastries with Fruit Preserves and Sweet Butter
Premium Starbucks Coffees and Assorted Teas
\$16.50 per person



Eggs Benedict

Fresh Squeezed Orange Juice
Poached Organic Eggs served on a Toasted English Muffin with
Canadian Bacon and Hollandaise Sauce
Breakfast Potatoes
Selection of Fresh, Local Bakery Breakfast Pastries with Fruit Preserves and
Dairy Fresh Sweet Butter
\$15.00 per person



French Toast with Fruit Compote

Fresh Squeezed Orange Juice
Thick Sliced French Toast with Fresh Fruit & Warm Maple Syrup
Choice of Smoked Bacon or Sausage Links
\$14.50 per person

Fresh Sliced Fruit Plate

A Selection of Fresh Seasonal Fruits including; Honey Dew, Cantaloupe &
Strawberries, served with fresh Yogurt and a basket of Locally Baked Breakfast
\$14.50 per person



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Luncheon sandwiches

**All Lunch sandwiches include Fresh Baked Rolls and Sweet Butter and Premium Coffees and Assorted Teas Starbucks upgrade \$2.00 per person*

Delicatessen

Allow your guests to create their favorite sandwich. Freshly sliced Smoked Breast of Turkey, Lean Roast Beef, Local Cured Ham and Genoa Salami, Aged Cheddar, Baby Swiss, Aged Cheddar Cheeses
Assorted Deli Breads, relish tray and appropriate condiments
\$16.00 per person



Twin Temptations

Two towering spires of our Chef's favorites
Chunky Chicken Walnut Salad and Albacore Tuna Salad Nicoise
Garnished with Locally Farmed Leaf Lettuce and Sliced Beef Steak Tomatoes
Served with Whole Grain Bread
\$18.00 per person

Fiesta Wrap

Spicy Grilled Chicken served in a Sun Dried Tomato & Chili Tortilla with Grated Jack Cheese, Fresh Shredded Lettuce, Sliced Red Onion, and Diced Tomato
Served with a Papaya Fruit Salsa
\$16.00 per person

Muffalata Cuban Supreme

Fresh Cuban Bread piled high with Baked Honey Ham, Genoa Salami, Cappicola, Provolone Cheese, Thick Sliced Tomatoes, Red Bermuda Onions and Topped with an Olive, Capers and Pepper Salad.
\$17.00 per person

The Italian Hill Sub

Fresh baked Italian Bread, Cappicola, Genoa Hard Salami, Prosciutto Ham Provolone Cheese, Pepperoncini's, Kalamata Olives, Sliced Red Onion and Dressed with Herbed Olive Oil and Vinegar
\$17.00 per person



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Chicken Salad Filled Papaya

Our Golden Raisin Chicken Salad in a Papaya half
Organic Greens, Driscoll Berries Assorted Sliced Fruit and Pickled Red Onions
Strawberry Blush Wine Dressing
\$17.00 per person

Chinese Chicken Salad

Tender Pieces of Roasted Free Range Chicken Tossed with
Crisp Snow Peas, Bell Pepper, Bean and Daikon Sprouts, Water Chestnuts, Shredded
Carrot Sweet Green Onion, Napa Cabbage and Romaine Lettuce
Sesame, Ginger Soy Dressing
\$17.00 per person

Trio Salad

Roasted Free Range Tarragon Chicken, Bay Shrimp and Cage Free Egg Salads
Garnished with Assorted Vegetables and Fruits
Sweet Butter, Romaine and Radicchio Lettuce
Citrus Vinaigrette
\$17.00 per person



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beef luncheon entrees

Braised Beef Short Ribs

Red Wine Braised with Local Root Vegetables

Served over Roasted Gilroy Garlic Whipped Potatoes and Salinas Farms Glazed Carrots

\$25.00 per person

Beef Petite Filet Mignon

Tender Sierra Meats Filet of Beef (5oz.) Over Organic Spinach

Grilled Herb Polenta, Roasted Monterey Cremini Mushrooms and Oven Roasted Tomato

28.50 Per person

Marinated Flat Iron Steak

Marinated Grilled (6oz) Steak

Serve over Locally Grown Stir fried Vegetables and Sesame, Green Onion Whipped Potatoes

\$25.50 Per person

seafood luncheon entrees

Local Dungeness Crab Cake

Set on top of a Roasted Celery Root and Potato Puree, Served with Bacon Wrapped Asparagus Bundle and Spiced Tomato Sauce
Garnished with a Grilled Lemon

\$26.00 per person

Mesquite Grilled Alaskan Salmon

Wood Grilled Filet of Salmon Served with a Griddled Chive Potato Cake, Roasted Shallots and Julienne Vegetables

Finished with a Roasted Brentwood Corn, Chardonnay Butter Sauce

\$28.00 per person

Local Petrale Sole

Sautéed Dore Style with Capers and Lemon Butter Sauce

Locally Grown White Grape and Toasted Almond Wild Rice

Fresh Asparagus

\$36.00 Per person

Sweet Chili Glazed Grilled Arctic Char

Placed on top of Buttery Savoy Cabbage, Roasted Salinas Grown Mushrooms
Green Bean Sauté, Whipped Kabocha Squash

\$28.00 per person Lunches

Sesame Crusted Seared Ahi Tuna

Served Medium Rare over Wasabi Crème Fraiche Potatoes

And Wok Seared Asian Vegetables

Teriyaki, Sesame Glaze

\$28.00 per person

The following prices do not include a 22% service charge or sales tax.

poultry and pork luncheon entrees

Traditional Roasted Turkey

Oven Roasted Turkey Breast Wrapped Around an Herb Corn Bread Dressing
Roasted Acorn Squash, Pearl Onion Confit and Cranberry, Pear Relish
Natural Pan Jus

\$22.00 per person

Parmesan Crusted Chicken

Locally Farmed Boneless Breast of Chicken, Dusted with Parmesan and Seasoned
Crumbs Sautéed until Golden Brown and Served on a Mushroom Risotto Cake with
Eggplant Ratatouille

Roasted Tomato and Fresh Oregano Sauce

\$22.50 per person

Chicken Piccata

Sautéed Boneless Breast of Chicken with White Wine Caper Sauce,
Served with Confetti Rice and Italian Squash Ribbons

Grilled Lemon Garnish

\$22.50 per person

Bourbon Glazed Pork Medallions

Locally Farmed Slow Roasted Pork Loin

Caramelized Onion Potato Gratin and Spiced Apple Baby Carrots

Thickened Pork Jus

\$24.00 per person

vegetarian luncheon entrees

Wild Mushroom Ravioli

Portobello Mushrooms and Ricotta Cheese filled Tender Pasta

Olive Oil Sautéed Salinas Farms Broccolini and Toy Box Tomatoes

Garnished With Italian Parsley and Garlic Cream

\$24.00 per person

Vegetable Lasagna

Layers of Roasted Seasonal Local Vegetables, Cheese and Tender Pasta

Baked in an Organic Tomato Sauce

Garnished With Italian Parsley and Garlic Cream

\$24.00 per person

Vegetable Polenta Tower

Layers of Griddled Polenta, Eggplant, Italian Squash, Portobello Mushroom

Oven Roasted Plum Tomato and Fresh Mozzarella

Organic Rosemary Tomato Sauce

\$24.00 per person



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**All Lunch Buffets include Premium Coffees and Assorted Tea
Starbucks upgrade \$2.00 per person*

The Deli

Soup of the day

Garden Tossed Salad with Choice of Dressings

Red Bliss Potato Salad, Tortellini Salad with Feta and Sun Dried Tomatoes

Vinaigrette Style Coleslaw

An assortment of Local Bakery Breads and Rolls

Sliced Delicatessen Style Meats including, Baked Ham,

Genoa Salami, Roasted Turkey & Roast Beef

Assorted sliced cheese including Baby Swiss, Provolone & Aged Cheddar

Relish Tray and appropriate Condiments

Assorted Cookies and Brownies

\$24.00 per person

A Taste of Italy

Minestrone Soup with Aged Pecorino Cheese

Build your own Caesar Salad with House Made Herb Croutons

Tossed Italian Salad with Garlic, Basil Dressing

Baked Ziti with Fresh Marinara Sauce and Mozzarella

Roasted Chicken with Pesto Sauce

Porcini Mushroom Raviolis

Relish Tray and Appropriate Condiments, Assorted Warm Breads and Rolls

Fresh Fruit Zabaione, Miniature Cannolis and Assorted Cookies

\$24.50 per person



Farmer's Harvest

Garden Fresh Greens with Assorted Local Farms Vegetables and choice of Dressings

Sliced Fresh Seasonal Fruit

Grilled Asparagus with Aged Balsamic and Shaved Parmesan Cheese

Grilled Sliced Marinated Breast of Free Range Chicken,

Penne Pasta Tossed with Sautéed Local Red Swiss chard and Roasted Red Pepper Sauce Roasted Heirloom Potatoes with Fresh Herbs and Garlic

An Assortment of Warm Rolls

Assortment of Jumbo Cookies and Brownies

\$26.25 per person



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A Taste of Germany

A variety of Salads to include...

German Potato, Marinated Mushroom, and Belgian Endive with Mixed Greens

Beef Schnitzel topped with Hunter's Mushroom Sauce

Roast Pork Loin served over Braised Red Cabbage

Grilled Assorted Sausages Accompanied by Cornichons and a Variety of Mustards

Braised Seasonal Vegetable Medley

Potato Pancakes with Sour Cream and Apple Sauce

Fresh Rolls and Whipped Butter

Apple Strudel

\$27.75 per person

Tex Mex

Tortilla Soup

Jicama Citrus and Roasted Corn Salads

Taco Salad Bar with Crispy Tostada Shells

Chipotle Glazed Breast of Chicken with Roasted Corn and Poblano Pepper Salsa

Beef Enchiladas

Baked Tilapia Fajita Style with Warm Tortillas

Fresh Salsa Cruda, Guacamole and Sour Cream

Spanish Rice

Mexican Flan and Cookies

\$28.00 per person



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poultry and pork dinner entrees

**Plated Dinners include Fresh Baked Rolls, Sweet Butter, choice of one Salad and Dessert and Premium Coffees & Assorted Teas. Starbucks upgrade \$2.00 per person*

Chicken Florentine

Petaluma Farms Breast of Chicken Filled with Locally Grown Organic Spinach and Cheese Grilled Russet Potato & Fresh Seasonal Vegetable Ragout Filled Baked Tomato

\$32.00 per Person

Chicken Provencal

Pan Seared Breast of Chicken topped with a Blend of Olive Oil, Fresh Roma Tomatoes Capers, Onions and Grilled Fennel

Fresh Basil Whipped Potatoes

Wilted Broccoli Greens

\$31.00 per person

Chicken Balsamico

A Tender Breast of Chicken Marinated in Aged Balsamic Rosemary Vinegar Port Wine Onion Marmalade, Grilled Portobello Mushrooms and Sweet Pepper, Asparagus Sauté

Buttery Goat Cheese and Sun Dried Tomato Whipped Potatoes

Fresh Thyme Poultry Jus

\$32.00 per person

Tuscan Chicken

A Tender Breast of Chicken

Topped with Castroville Farms Baby Artichokes, Parma Ham and Fontina Cheese Served over Truffled Braised Cannellini Beans

Red Wine Tomato Sauce

\$32.00 per person

Roasted Free Range Lemon Herb Chicken

Boneless Half Chicken with Roasted Sunchoke and Fingerling Potatoes with Pancetta

Baby Heirloom Carrots and Roasted Tomato

Herb Poultry Jus

\$34.00 per Person

Apple Spiced Pork Tenderloin Filet

Slow Roasted Pork Loin Dry Rubbed with a Brown Sugar Spice Mixture

Apple Anna Potatoes with Aged Cheddar Cheese

Caramelized Root Vegetables and Crisp Locally Harvested Green Beans

Finished with a Sherry Butter Sauce

\$36.00 per person



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fresh seafood dinner entrees

**Plated Dinners include Fresh Baked Rolls, Sweet Butter, choice of one Salad and Dessert and Premium Coffees & Assorted Teas. Starbucks upgrade \$2.00 per person*

Seared Ahi Tuna

Pan Seared Medium Rare Ahi Tuna Marinated in Teriyaki and rolled in fresh Sesame Seeds

Jasmine Rice with Yuzu Essence and Wok Seared Vegetables

\$42.00 per Person

Local Sea Bass Filet and Prawn Scampi

Served on a Parmesan Long Grain Rice Cake with Pine Nuts, Sautéed Broccolini with Tomato and Lemon

Garnished with Grilled Lemon

\$36.00 per Person

Wood Grilled Salmon Filet

Fresh Salmon Filet Grilled over a Mesquite Fire finished with Lemon Glaze

Served with Rosemary Potatoes and Assorted Baby Squash

\$34.00 per person

Grilled Swordfish Steak

Toasted Coconut Macadamia Rice with Stir Fried Vegetables

Topped with Papaya, Pineapple Red Onion Relish

\$38.00 per Person

Seafood Pasta Linguini

Monterey Bay Clams, Mussels, Scallops and Shrimp Sautéed with Sun Dried Tomato Caper Butter Sauce served with Garlic Bruschetta

\$38.00 per person



Local Petrale Sole Roulade

Sole Filet Filled with Local Lobster Meat and Rice Filling

Lemon Scented Local Spinach

Brown Butter Tarragon Lobster Sauce

\$28.00 per person

Local Dungeness Crab Cakes

Set on top of a Roasted Celery Root and Potato Puree,

Served with Bacon Wrapped Roasted Asparagus Bundle and Spiced Tomato Sauce Garnished with a Grilled Lemon

\$36.00 per person



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beef, lamb and vegetarian dinner entrees

**Plated Dinners include Fresh Baked Rolls, Sweet Butter, choice of one Salad and Dessert and Premium Coffees & Assorted Teas. Starbucks upgrade \$2.00 per person*

Slow Roasted Sierra Farms Beef Prime Rib

Prepared to a Tender Medium Rare with Savory Au Jus
Twice Baked Potato with Bacon and Glazed Sweet Carrots
\$44.50 per Person

Grilled Filet Mignon

Tender Filet of Beef (8oz.) with Cabernet Wine Sauce
Roquefort Potatoes Gratin with Herb Topping
Grilled Jumbo Asparagus with Roasted Balsamic Peppers
\$46.00 per Person

Grilled Beef Rib Eye Steak

Flame Grilled Tender Rib Eye of Beef (12oz.)
Caramelized Onions
Oven Roasted Yukon Gold Potatoes and Creamed Spinach Filled Baked Tomato
Tomato Beef Glaze
\$46.00 per Person

Tournedoes of Beef

Seared Filets (4oz each)
Horseradish and Chive Duchess Potatoes
Locally Grown Seasonal Organic Baby Vegetables
Green Peppercorn Merlot Demi
\$46.00 per Person

Roasted Sonoma Lamb Chop

Three Bone Chop Roasted Medium Rare
Pearl Barley Risotto with Roasted Root Vegetables
Baby Golden Beets
Natural Lamb Reduction
\$46.00 per Person

Braised Lamb Shank

Served over Soft Polenta, Braised Red Swiss Chard and Roasted Vegetables
Rosemary Red Wine Lamb Sauce
\$40.00 per person

Baby Root Vegetable Risotto

Creamy Saffron Risotto mixed with Roasted Monterey Baby Beets and
Topped with Tomato Concasser and Shaved Parmesan
\$32.00 per person

Vegetable Polenta Tower

Layers of Griddled Polenta, Eggplant, Italian Squash, Portobello Mushroom
Oven Roasted Plum Tomato and Fresh Mozzarella
Organic Oregano Tomato Sauce
\$28.00 per person

The following prices do not include a 22% service charge or sales tax.

When in season our salads will feature fruits and vegetables purchased from growers at the Monterey Farmer's Markets.



Harvest Salad

Garden Greens tossed with Toy Box Tomatoes, Seedless Cucumber Spiced Candied Pecans And Locally Farmed Peppered Goat Cheese

Spinach Salad

Spinach Salad and Radicchio with Carrot Curls, Toasted Black English Walnuts Fresh California Strawberries, Brie Cheese Crostini

Wedge Salad

A traditional Wedge Salad served with Gorgonzola Cheese and Sliced Tomatoes And, Sliced Purple Onions

Caesar Salad

Crisp Romaine with Fresh Grated Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing

Our Salad Dressing selections include....

Sun Dried Tomato Balsamic Vinaigrette

Raspberry Walnut Vinaigrette

Buttermilk Ranch

Creamy Italian

Classic Caesar

Red Wine Vinaigrette

Champagne Mustard Vinaigrette

Blue Cheese

*Add a Homemade Soup selection to your plated dinner for only \$3 per person

French Onion Soup En Croute

Roasted Butternut Squash with Grilled Chicken and Apple

Fisherman's Wharf Clam Chowder

Cream of Wild Mushroom

Organic Vegetable and Potato



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lunch & dinner desserts

Special menus can be designed upon request.

Amaretto Cheesecake with Crème Anglaise

Old Fashioned Bread Pudding with Bourbon Caramel Sauce

White and Dark Chocolate Dipped Stem Strawberries

Cranberry Walnut Pie

White Chocolate Amaretto Mousse with Biscotti



Locally Inspired Seasonal Fruit Cobbler



Driscoll Farms Strawberry Cream Cake

Mixed Locally Grown Berry Trifle



Fresh Fruit Tart

Chocolate Pecan Pie

Tiramisu with Macerated Strawberries

Apple Strudel with Spiced Cream

Double Diablo Cake - (Flourless Chocolate Cake iced with White and Dark Ganache)

Crème Caramel with Tuille Cookie

Deep Dish Coconut Cream Pie

Panna Cotta with Caramelized Apple and Vanilla Bean Crème Anglaise

Caramel Banana Cream Pie

Lemon Meringue Pie

House Made Italian Cannoli with Drambuie Cream

Lemon Multi Layer Cake



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American Bistro Buffet

Mixed Seasonal Greens with Raspberry Walnut Vinaigrette
Red Potato Salad with Dijon Dressing
Grilled Breast of Locally Grown Herb Marinated Chicken with White Wine Caper Sauce
Roasted Carved Beef Flank Steak with Sauce
Vegetarian Lasagna with an Alfredo Sauce
Twice Baked Herb Potatoes filled with Parmigiano Reggiano and Green Onion
Poached Salmon with Dill Cream
Long Grain and Wild Rice Pilaf
Medley of Fresh Steamed Vegetables
Sliced Breads & Dinner Rolls with Whipped Butter
Chef's Selection of Dessert
\$35.00 per person

Taste of Italy Buffet

Minestrone Soup
Caprese Salad with Fresh Basil
Crisp Romaine Lettuce with Roasted Garlic Croutons and Caesar Dressing
Marinated Artichoke Salad
Calamari Salad with Capers and Tomato
Italian Olive Salad
Sliced Prosciutto
Roasted Chicken with Porcini Mushroom Sauce
Seared Local Swordfish Cioppino with Clams
Steamed Mussels with Grilled Fennel
Bruschetta
Ricotta Cheese filled Eggplant Manicotti with Marinara Sauce
Homemade Wild Mushroom Ravioli in an Italian Truffle Oil Cream Sauce
Risotto filled Roma Tomatoes
Wild Rice with Sun Dried Cherries, Fresh Tarragon & Spiced Pecans
Grilled Vegetables
Red & Yellow Peppers, Red Onions & Zucchini brushed with Extra Virgin Olive Oil
Chef's Signature Dessert Table
\$40.00 per person

**Served with Rolls and all the appropriate condiments*

Slow Roasted Farms Beef Prime Rib

Thickened Natural Jus, Petite Rolls and Horseradish Sauce
(Serves 40 Guests)
\$375.00



Locally Farmed Roasted Pork Loin

Dried Fruit Compote, Warm Rolls and Pan Gravy
(Serves 40 Guests)
\$225.00

Sierra Meats Top Round of Beef

Sliced Thin with Warm Rolls and Sauce Bordelaise
(Serves 40 Guests)
\$325.00



Roasted Breast of Turkey

Roasted Shallot Mayonnaise, Apple Cranberry Chutney and Pan Gravy
Miniature Butter Croissants and Wheat Rolls
(Serves 50 Guests)
\$300.00

Maple Sugar and Honey Glazed Ham

Bourbon Raisin Sauce and Assorted Mustards with Petite Rolls
(Serves 50 Guests)
\$300.00

Roasted Prime Tenderloin of Beef

Thickened Natural Jus, Petite Rolls and Horseradish Sauce
(Serves 35 Guests)
\$350.00

A Full Side of Grade #1 Ahi Tuna

Wonton Crisps, Wasabi, Pickled Ginger, Soy Sauce, Chili Garlic Sauce
(Serves 40 Guests)
Market Price

Classic Steam Ship Round

Slow Roasted Shank in the Round
(Serves 200 Guests)
\$685.00



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The Following Selections are priced at \$2.00 per piece

Bruschetta with Eggplant Caponata

Smoked Salmon Filled Deviled Eggs

Moroccan Meatballs in Spiced Tomato Curry Sauce

Honey Barbeque Glazed Chicken Wings

Fresh Fruit Kabobs with Brandy Sauce

Grilled Chicken Satays with Spicy Peanut Sauce

Pork Gyoza served with Miso Dipping Sauce

Whole Wheat Vegetable Wrap with Roasted Peppers, Artichokes, Cucumbers & Herb Cheese

The Following Selections are priced at \$2.25 per piece

Spanikopita with Tzatziki Sauce

Assorted Deluxe Canapés

Fishermen's Wharf Hot Smoked Salmon Canapés

Pork Pot Stickers with Teriyaki Glaze

Spicy Andouille Sausage rolled in Puff Pastry with Grain Mustard

Italian Sausage Calzone with Fresh Marinara Sauce

Wild Mushroom and Walnut Profiteroles

Toasted Peppered Crostini with Point Reyes Blue Cheese and Prosciutto

Smoked Tomato and Parmesan Cheese Tart

Sweet Brentwood Farms Corn Cakes with a Sun Dried Tomato Jalapeno Aioli

Warm Brie in Phyllo with Peppered Pear Chutney



Baked Mushrooms with Herb Cheese



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The Following Selections are priced at \$2.50 per piece

Local Monterey Clams Casino Stuffed Mushroom Caps

Duck Confit Quesadilla with Orange Jalapeno Salsa

Petite Local Dungeness Crab Cakes with Pepper Cream

Locally Farm Raised Provencal Pork Tenderloin on a Skewer

Grilled Tarragon and Golden Raisin Chicken Salad in Belgian Endive

Prosciutto wrapped Melon Balls with Honey Lime

Beef Carpaccio Crostini with Caper Aioli

Cocktail Rubeen in Pastry

The Following Selections are priced at \$3.00 per piece

Chilled Prawns with Cocktail Sauce

Chilled Local Oysters on the Half Shell

Crab and Shrimp Louie in Belgian Endive



Buckwheat Blini with American Sturgeon Caviar and Crème Fraiche

Crispy Phyllo Wrapped Prawns with Mae Ploy Sauce

Local Diver Scallops wrapped in Apple Wood Smoked Honey Bacon

Grilled Skewered Scampi Prawns with Lemon Glaze

Grilled Frenched Cocktail Lamb Chops with Chimichurri Sauce

Crispy Chive Potato Pancake with Julienne of Local Smoked Salmon

Beef Tenderloin on Herb Toast with Horseradish Cream

Sesame Tuna Medallions on Cucumber Canapé

Tuna Poke Spoons with Micro Greens



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Locally Smoked Salmon with Miniature Bagels and Condiments
\$7.50 per person

Chilled Prawns with Cocktail Sauce and Lemon
\$3.00. per piece



Locally Farmed & Produced Gourmet Cheeses - Displayed with Assorted Crackers & Herb Baguettes
\$6.00 per person

Seasonal Fruit Display with Chocolate Dipping Sauce
\$3.00 per person

Farmers Market Vegetable Crudités – An Array of Locally Grown Seasonal Vegetables
Ranch Dressing and Sun dried Tomato Balsamic Dipping Sauce
\$3.50 per person

Petite Finger Sandwiches to include Ham Salad, Tuna Salad
And Cream Cheese with Roasted Red Peppers and Watercress
\$3.75 per person



Assorted Mini Sandwiches on Fresh Rolls to include, Beef Tenderloin, Smoked Turkey, Ham & Almond Chicken Salad
\$4.50 per person



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Oriental Stir Fry

Stir-fry Beef and Broccoli, Szechwan Chicken and Vegetables Served with Rice
\$10.00 per person

Pasta Station

Choice of 2 Pastas: Bow Tie, Penne, Whole Wheat Fettuccini, or Cheese Tortellini.

Choice of two sauces: Tomato Basil, Roasted Garlic Alfredo, Pesto or Vodka Cream Sauces

Assorted Toppings

\$9.00 per person

Scampi Station

Shrimp Sautéed in Garlic Butter served over a Bed of Linguini
\$10.00 per person

Viennese Desserts

Assorted Mini Pastries, Tarts, Flan, Crème Brulee, Cream Puffs and Éclairs
Served with Fresh Colombian and Decaffeinated Coffee

\$9.00 per person



Denotes Everything Fresh, Locally Grown Ingredients.

The following prices do not include a 22% service charge or sales tax.

hosted open bar by the hour

Special menus can be designed upon request.

Premium Brands Full Hosted Bars

First Hour

\$14.00

Each Additional Hour

\$10.00

Absolute, Tanqueray, Bacardi, Captain Morgans, Dewar's, Jack Daniels, Canadian Club, Crown Royal and Jose Cuervo
Budweiser, Bud light, Miller Lite, Samuel Adams, Heineken and a selection of varietal Wines to include; Cabernet Sauvignon, Merlot and Chardonnay

Beer, Wine and Soft Drink Hosted Open Bar

First Hour

\$11.00

Each Additional Hour

\$8.00

Budweiser, Bud light, Miller Lite, Samuel Adams, Heineken and a selection of varietal Wines to include Cabernet Sauvignon, Merlot and Chardonnay

Based on Consumption

		CashBar
\$7.25	Premium Liquor	\$7.50
\$6.75	Call Liquor	\$7.00
\$6.25	House Liquor	\$6.50
\$4.25	Domestic Beer	\$4.50
\$5.25	Imported Beer	\$5.50
\$6.25	Wine House	\$6.50
\$7.25	Premium Wine	\$7.50
\$2.75	Soft Drinks & Juices	\$3.00
\$7.25	Cordials	\$7.50

A \$100.00 Bartender Fee will apply for each bar and for every four hours of service time



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Special menus can be designed upon request.

Exclusive Caterer

Ovations Food Services maintains the exclusive right to provide all food and beverage and concession services at the Monterey Conference Center.

Outside Food and Beverages

No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees without prior written approval of the General Manager or Food & Beverage Director. Food items may not be taken off the premises; however, at Ovations sole discretion, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged.

Food & Beverage Sampling

Monterey Conference Center exhibitors may distribute food & beverage samples in authorized space, but must not be in competition with products or services offered by Ovations Food Services. Samples must be representative of products manufactured or sold by the exhibiting company. Free samples are limited to 2 ounces of non-alcoholic beverages and 1 ounce of food. Exact descriptions of sample and portion size must be submitted to the Food and Beverage Office for written approval 14 days prior to the opening of the event. No alcoholic samples may be distributed. Any exhibitor giving away food in their booth must have a permit and all appropriate fees on file with the Monterey Department of Health.

Beverage Service

Ovations offers a complete selection of beverages to complement your function. The California Alcohol and Beverage Commission regulates alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with ABC regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service, and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

Labor

Catering personnel are scheduled for four-hour shifts for each meal period. Events requiring additional time for service over the three-hour period will incur an overtime charge of \$25.00 per waiter per hour.

For events on the following holidays, an additional labor fee will be charged for food and beverage preparation and service: New Year's Eve and New Year's Day, Memorial Day, Fourth of July, Labor Day, Thanksgiving Day, and Christmas Eve and Christmas Day. All banquet events are set for 10 people per table. Upon request banquets can be set for 8 people per table but will incur additional labor fees.

Dietary Considerations

Ovations is happy to address a special dietary request for individual guests with a (3) day advance notice. Ovations will prepare 5% vegetarian dinners for plated served dinners.

Special menus can be designed upon request.

Linens

All plated and buffet meal prices include white table linens and your choice of a selection of linen napkin colors. Additional colors are available for both table linens and napkins at an added cost. Ask your Catering Sales Manager for details. Seating areas for receptions, meeting breaks and continental breakfasts are subject to additional linen charges.

Catering Supplement Fee and Tax

A 22% catering supplement fee plus 7.25% sales tax will be applied to all food and beverage purchased. California law states that the catering supplement fee is subject to sales tax. Catering supplement fee and Taxes are subject to change. If group is tax-exempt, Oventions must be in receipt of your tax-exempt form prior to the date of event.

Payments

All food and beverage must be paid in advance of event. A non-refundable deposit of 75% of estimated food and beverage charges is due upon signing the catering contract; with the balance of the anticipated amount due no later than three days prior to the event. A credit application and a credit card authorization must be completed for any incidental charges which occur during event.

Oventions Food Services will gladly accept credit card payments from MC, Visa & American Express for up to \$10,000 of your catering charges. For any charges over \$10,000 total the following fees will apply;

Visa, Mastercard, Discover – 1.5% of total invoice

American Express – 3% of total invoice

Guarantees

A final guarantee of attendance is required three (3) business days prior to all food and beverage events. In the event of a split entree, the client is responsible to notify the Monterey Conference Center of the exact count of each item three (3) business days prior to the event.

Cancellation

Cancellation of food function must be sent in writing to your Oventions Sales representative. Any cancellation received more than 30 days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet event order(s).

Prices

Menu prices will be guaranteed three (3) months prior to the event.

The following prices do not include a 22% service charge or sales tax.