



SOCIAL/SPECIAL EVENTS MENU

We Welcome Custom Menus & Collaborations. Please Inquire About Your Wishes!



Package One

Single Entrée - Plated or Upscale Buffet

Please Choose: *Single Entrée | One Salad | Two Side Dishes*

Includes: *House China Package | Dinner Rolls & Butter | Lemon, Cucumber Infused Spa Water Station | Regular Coffee & Hot Tea Station*

(call for pricing)

ENTRÉE SELECTIONS please choose one

Orecchiette Pasta & Duck Confit, plum tomatoes, wild mushrooms, artichokes & merlot-thyme sauce

Sonoma Chicken, grilled natural chicken breast with California artichokes, sundried tomatoes & chardonnay cream sauce

Tequila-Lime Marinated Chicken Breast, tropical fruit salsa & cilantro cream sauce

Roasted Chicken Breast, mushrooms, thyme and garlic jus

Roasted Pork Loin, confit onions and granny smith apple

Short Rib Pappardelle, wild mushrooms, caramelized onions & mustard-brandy cream sauce

Vegetarian

Rotini Pasta, San Marzano tomatoes, onions, garlic and fresh basil

Grilled Eggplant Stack with Fresh Buffalo Mozzarella, vine-ripened tomatoes & arrabiata sauce

Wild Mushroom Polenta Cakes, Tuscan Kale Pesto and Pickled Red Peppers

Vegetable Paella with Saffron Infused Quinoa, artichokes, wild mushrooms, squash, grape tomatoes & roasted garlic broth

Braised Beef Tips with wild mushrooms, onions and merlot demi

Smoked Brisket, corn-edamame succotash, chipotle barbecue sauce

Santa Maria Tri Tip, rosemary black pepper marinade and peppercorn sauce

Fennel and Pepper Roasted Porchetta

Herb-Roasted Lamb Rack, dijon mustard-peppercorn sauce

Roasted Leg of Lamb, citrus fennel slaw

Sesame Crusted Mahi Mahi, pineapple-brown sugar glaze

Brown Sugar-Ginger Glazed Mahi Mahi, lemongrass cream sauce

Roasted Atlantic Salmon, cranberry peppercorn jus

Miso Marinated Salmon, soy-ginger reduction

Roasted Salmon, brussel sprouts, hazelnuts and ginger-honey glaze

Roasted Barramundi, celery root puree, crispy english peas, wild mushrooms & lemon olive oil

Braised Angus Boneless Short Rib, cabernet sauce & lemon-herb gremolata

Filet Mignon, wild mushrooms, green peppercorn sauce

Package Two

Dual Entrée - Plated or Upscale Buffet

Please Choose: *Two Entrées | One Salad | Two Side Dishes*

Includes: *House China Package | Dinner Rolls & Butter | Lemon, Cucumber Infused Spa Water Station | Regular Coffee & Hot Tea Station*

(call for pricing)

ENTRÉE SELECTIONS please choose two

Sonoma Chicken, *grilled natural chicken breast with California artichokes, sundried tomatoes & chardonnay cream sauce*

Tequila-Lime Marinated Chicken Breast, *tropical fruit salsa & cilantro cream sauce*

Roasted Chicken Breast, *mushrooms, thyme and garlic jus*

Roasted Pork Loin, *confit onions and granny smith apple*

Sesame Crusted Mahi Mahi, *pineapple-brown sugar glaze*

Braised Beef Tips *with wild mushrooms, onion and merlot demi*

Smoked Brisket, *corn-edamame succotash and chipotle barbecue sauce*

Vegetarian

Rotini Pasta, *San Marzano tomatoes, onions, garlic and fresh basil*

Grilled Eggplant Stack with Fresh Buffalo Mozzarella, *vine-ripened tomatoes & arrabiata sauce*

Vegetable Paella with Saffron Infused Quinoa, *artichokes, wild mushrooms, squash, grape tomatoes & roasted garlic broth*

Wild Mushroom Polenta Cakes, *Tuscan Kale Pesto and Pickled Red Peppers*

Package Three

Dual Entrée - Plated or Upscale Buffet

Please Choose: *Two Entrées | One Salad | Two Side Dishes*

Includes: *House China Package | Dinner Rolls & Butter | Lemon, Cucumber Infused Spa Water Station | Regular Coffee & Hot Tea Station*

(call for pricing)

ENTRÉE SELECTIONS

please choose one from section below - includes vegetarian

Sonoma Chicken, *grilled natural chicken breast with California artichokes, sun-dried tomatoes & chardonnay cream sauce*

Tequila-Lime Marinated Chicken Breast, *tropical fruit salsa & cilantro cream sauce*

Roasted Chicken Breast, *mushrooms, thyme and garlic jus*

Roasted Pork Loin, *confit onions and granny smith apple*

Roasted Leg of Lamb, *citrus fennel slaw*

Sesame Crusted Mahi Mahi, *pineapple-brown sugar glaze*

Brown Sugar-Ginger Glazed Mahi Mahi, *lemongrass cream sauce*

Braised Beef Tips, *wild mushrooms, onion and merlot demi*

Vegetarian

Rotini Pasta, *San Marzano tomatoes, onions, garlic and fresh basil*

Grilled Eggplant Stack with Fresh Buffalo Mozzarella, *vine-ripened tomatoes & arrabiata sauce*

Vegetable Paella with Saffron Infused Quinoa, *artichokes, wild mushrooms, squash, grape tomatoes & roasted garlic broth*

please choose one from premium section below

Wild Mushroom Polenta Cakes, *Tuscan Kale Pesto and Pickled Red Peppers*

Fennel and Pepper Roasted Porchetta

Roasted Atlantic Salmon, *cranberry peppercorn jus*

Miso Marinated Salmon, *soy-ginger reduction*

Roasted Barramundi, *celery root puree, crispy english peas, wild mushrooms & lemon olive oil*

Smoked Brisket, *corn-edamame succotash, chipotle barbecue sauce*

Santa Maria Tri Tip, *rosemary black pepper marinade and peppercorn sauce*

Braised Angus Boneless Short Rib, *cabernet sauce & lemon-herb gremolata*

Filet Mignon, *wild mushrooms, green peppercorn sauce*

Sliced Tenderloin, *port wine and truffle sauce*

Chilean Sea Bass, *lemon beurre blanc and fried capers*

Colossal Shrimp Scampi, *lemon, butter, garlic, shallots and heirloom tomatoes*

Maryland-Style Crab Cake, *red pepper coulis*

Package Four

Dual Entrée – Family Style

Please Choose: *Two Entrées | One Salad | Two Side Dishes*

Includes: *House China Package | Dinner Rolls & Butter | Lemon, Cucumber Infused Spa Water Service | Regular Coffee & Hot Tea Station*

(call for pricing)

ENTRÉE SELECTIONS

please choose one from section below – includes vegetarian

Orecchiette Pasta & Duck Confit, plum tomatoes, wild mushrooms, artichokes & merlot-thyme sauce

Sonoma Chicken, grilled natural chicken breast with California artichokes, sundried tomatoes & chardonnay cream sauce

Tequila-Lime Marinated Chicken Breast, tropical fruit salsa & cilantro cream sauce

Roasted Chicken Breast, mushrooms, thyme and garlic jus

Roasted Pork Loin, confit onions and granny smith apple

Roasted Leg of Lamb, citrus fennel slaw

Sesame Crusted Mahi Mahi, pineapple-brown sugar glaze

Brown Sugar-Ginger Glazed Mahi Mahi, lemongrass cream sauce

Braised Beef Tips, wild mushrooms, onion and merlot demi

Vegetarian

Rotini Pasta, San Marzano tomatoes, onions, garlic and fresh basil

Grilled Eggplant Stack with Fresh Buffalo Mozzarella, vine-ripened tomatoes & arrabiata sauce

Vegetable Paella with Saffron Infused Quinoa, artichokes, wild mushrooms, squash, grape tomatoes & roasted garlic broth

Wild Mushroom Polenta Cakes, tuscan kale pesto and pickled red peppers

please choose one from premium section below

Fennel and Pepper Roasted Porchetta

Roasted Barramundi, celery root puree, crispy english peas, wild mushrooms & lemon olive oil

Roasted Atlantic Salmon, cranberry peppercorn jus

Miso Marinated Salmon, soy-ginger reduction

Smoked Brisket, corn-edamame succotash and chipotle barbecue sauce

Santa Maria Tri Tip, rosemary black pepper marinade & peppercorn sauce

Braised Angus Boneless Short Rib, cabernet sauce & lemon-herb gremolata

Family-style service includes white ceramic serving bowls & platters

Salads & Breads

Please Choose: *One From Each Section Below*

SALADS

Classic Caesar Salad, *romaine hearts, garlic croutons, parmesan cheese & caesar dressing*

Above All Signature Salad, *local baby mixed greens, feta cheese, sundried cranberries, candied walnuts & balsamic vinaigrette*

Mixed Green Salad, *cucumber, carrots, roma tomatoes & champagne vinaigrette*

Farmers Market Salad, *shaved radish, grape tomatoes, baby corn, roasted pine nuts, champagne vinaigrette*

Kale and Quinoa Salad, *carrots, tomatoes, almonds & honey-white balsamic vinaigrette*

Beet Salad with Mixed Greens, *goat cheese, roasted beets, oranges, watermelon radish & citrus-chive vinaigrette*

Arugula, Endive and Pear Salad, *toasted walnuts, bleu cheese crumbles & vanilla vinaigrette*

Wedge Salad, *iceberg lettuce, apple wood smoked bacon, tomatoes, shaved red onion & bleu cheese dressing*

Caprese Salad, *sliced seasonal tomatoes, fresh buffalo mozzarella, fresh basil, california olive ranch olive oil, sea salt & balsamic reduction*

Watsonville Strawberry and Spinach Salad (seasonal), *boursin cheese crumble, candied pecans & strawberry-basil vinaigrette*

BREADS

White Dinner Roll

Honey Wheat Roll

Bavarian Dinner Roll

Parmesan Crusted Roll

Rosemary and Olive Oil Roll

Sourdough

Sliced Rustic Breads

Chef Basket (*parmesan, wheat, bavarian*)

Side Dishes

Please Choose: *One From Each Section Below*

VEGETABLES

Local Seasonal Vegetables, *herbs, sea salt and olive oil*

Green Beans, *caramelized red onions and balsamic vinegar*

Stir-Fried Vegetables

Maple-Glazed Carrots

Balsamic and Garlic Roasted Seasonal Vegetables

Roasted Brussel Sprouts, *caramelized onions and sherry vinegar*

Grilled Asparagus

Broccolini, *toasted almonds & brown butter*

STARCHES

Roasted Garlic Mashed Potatoes

Sage and Roasted Garlic Polenta

Roasted Red Potatoes, *rosemary, black pepper and garlic*

Loaded Mashed Potatoes, *bacon, cheddar cheese, sour cream and green onion*

Wedge Potatoes, *parmesan, truffle and parsley*

Ginger Steamed Rice

Garden Vegetable Rice Pilaf

Wild Rice Blend

Coconut Cilantro Rice

Au Gratin Potatoes, *parmesan cheese, cracked black pepper and garlic*

Roasted Fingerling Potatoes, *fresh herbs, sea salt and olive oil*

Above All Signature Mac-n-Cheese, *smoked mozzarella cheese sauce and parmesan panko crust*

Hors D'Oeuvres

Tray Passed

(call for pricing)

COLD

Vadouvan Spiced Chicken Salad Spring Roll, gold raisins, cashews, napa cabbage & mango sweet chili sauce

Blackened Ahi on wonton petals with wasabi aioli

Shrimp Ceviche on corn tostada shell with citrus, mango & cucumber

Ahi Poke, citrus-soy dressing served on cucumber or wonton cup

Blackened Ahi Sashimi on cucumber, w/julienned apples, cilantro, jalapeno

Cucumber Cup with Smoked Salmon Mousse and chives

Antipasto Skewers, genoa salami, mozzarella, artichoke, grape tomatoes

Shrimp Cocktail Shooter, jalapeno cilantro aioli and tequila cocktail sauce

Vegetarian/Vegan

Endive Spears & Goat Cheese Mousse, dried figs, candied walnuts

Tri-Color Tortellini Skewers, basil pesto and parmesan cheese

Fresh Fruit Skewers, seasonal melons, strawberries & honey-lime yogurt sauce

Crostini with Bleu Cheese Mousse Beet Tartar and pistachio crumble

Mixed Berry Gazpacho Shooter

Blackberry Goat Cheese Crostini, whipped rosemary goat cheese, honey, basil and blackberries

Castlevetrano Olive Skewers, bleu cheese, rosemary-almond pesto

Caprese Skewers, fresh ciliegine mozzarella cheese, grape tomatoes and basil pesto

Mango Avocado Ceviche Tostada, fresh citrus, jalapeno and cilantro

Avocado Toast, toasted fiselle, hass avocado, miso, tahini and togarashi

Watermelon Gazpacho Shooters in cucumber cups

Antipasto Skewers, artichoke hearts, kalamata olives, sundried tomatoes and pesto

HOT

Cheeseburger Bites with Sriracha Ketchup

Angus Beef Sliders, caramelized onions, american cheese & roasted garlic aioli

Lemongrass Turkey Sliders, fresh mozzarella and avocado aioli

Kung Pao Chicken Skewers, soy marinade and peanut crumble

Kalbi Beef Short Rib Skewers, grilled pineapple and sesame sriracha mayo

Beef Wellington Bites with béarnaise sauce

Stuffed Medjool Dates with Gorgonzola Cheese, wrapped with apple wood smoked bacon

Braised House Made Meatballs, tomato chipotle sauce

Kalbi Short Rib Quesadillas, citrus-tomatillo sauce

Mini Maryland Style Crab Cakes, chipotle aioli and charred corn

Vegetarian/Vegan

Quinoa and Black Bean Sliders, pickled red onions

Arancini Croquettes, spinach and roasted garlic with tomato basil fondue

Baked Brie, raspberry preserves

Tofu Sesame Pineapple Skewers, soy glaze

Artichoke and Spinach Beignets with truffle aioli

Twice-Baked Mini Potato Cups, artichokes, feta and green onions

Arancini, spinach, roasted garlic, parmesan cheese and tomato-basil fondue

Grilled Cheese - Tomato Bisque Shooters

Desserts

(call for pricing)

FRESH BAKERY SELECTIONS (2 dozen minimum per flavor unless otherwise noted)

Cookies (2 oz – 1 dozen minimum per flavor – gluten free upon request)

flavors: white chocolate macadamia nut | chocolate chunk | oatmeal raisin | double chocolate | snickerdoodle | coconut macaroon

Chocolate-Dipped Madeleines

Pavlova Cookies

flavors: lemon curd | strawberry | blackberry | raspberry

Triple Chocolate Brownies

S'more Bites

Lemon Bars

Carrot Cake Squares

Chocolate-Dipped Oreos

Chocolate-Dipped Cheesecake Lollipops

Cheesecake Squares

flavors: chocolate chip | raspberry swirl | pumpkin

Mini-Pie Lollipops

flavors: apple | mixed berry | lemon curd | pumpkin

Mini-Tarts

flavors: apple | mixed berry | lemon | pecan | chocolate | coconut cream | pumpkin

Tiramisu Trifle Cups

Trifles

flavors: double chocolate | white chocolate mousse with caramel and brownies | strawberry shortcake

Pots de Crème Cups

flavors: chocolate | tahitian vanilla

Iced Sugar Cookies call for quote

(plain or w/logo)

Chocolate Covered Strawberries call for quote

(seasonal)

French Macaroons (80-piece assortment)

flavors: pistachio | raspberry | chocolate | sea salt caramel | assorted mix

Mini Cream Puffs (100 pieces)

crème-filled pâte à choux drizzled with chocolate ganache

Cupcakes (box of 20 per flavor)

flavors: red velvet | lemon meringue | chocolate ganache | vanilla bean | cappuccino | carrot cake

DESSERT DISPLAYS

Grandma Lizzie's Hand-Crafted Assortment (includes one dozen of each item)

Mini Tarts (select one flavor)
flavors: coconut cream | lemon meringue | pecan

Cookie Bites (select one flavor)
flavors: chocolate chip | white chocolate macadamia | sugar

Mini Apple Pie Lollipops

Cobbler Cups (select one flavor)
flavors: peach | apple | mixed berry

Triple Chocolate Brownies

Mini Trifle
white chocolate mousse with caramel and brownies

Glamorous Bites Assortment
(includes one dozen of each item)

Cake Pops (select one flavor)
flavors: double chocolate | lemon | white chocolate | red velvet

Chocolate-Covered Pretzel Sticks

Mousse Cups (select one flavor)
flavors: mango | chocolate | strawberry | key lime

Truffles (select one flavor)
flavors: white chocolate raspberry | chocolate

Chocolate-Covered Oreos

S'mores Cups

European Delights Assortment
(includes one dozen of each item)

Mini Fruit Tarts

Chocolate Ganache Drizzled Cream Puffs

Pots de Crème
flavors: chocolate | tahitian vanilla

French Macaroons

Tiramisu Trifle Cups

Chocolate-Dipped Madelines

ADDITIONAL DESSERT DISPLAYS

Chocolate Fountain (minimum 50 guests - includes small fountain, skewers, napkins and set-up / price based on 3 dips per person)

fondue flavors: (select one):
white chocolate | dark chocolate | milk chocolate
dipping items: seasonal fruit & berries | marshmallows | pretzels | cookies | crackers | rice crispy treats

Mini Pastry Pops (35-piece assortment)
flavors: fudge nut | white chocolate pyramid cheesecake | chocolate truffle | strawberry champagne | s'more

Mini Dessert Cup Assortment (35-piece assortment)
flavors: four-berry cheesecake | nutella cappuccino | mango pomegranate | double citrus delight | duo chocolate mousse

Mini Elite Assortment (40-piece assortment)
flavors: white chocolate espresso | new york cheesecake | white chocolate raspberry | white chocolate passion | chocolate fantasy

Mini Cheesecakes (40-piece assortment)
flavors: mixed berry | pumpkin | new york | triple chocolate | crème brûlée

Mini Cupcakes (48-piece assortment)
flavors: red velvet | lemon meringue | chocolate ganache | vanilla bean | cappuccino | carrot cake

*Enhance Your Dessert Displays and Stations With Additional Sweets From Our Fresh Bakery Selections

*Ask Us About Custom Dessert Displays & Stations

SINGLE SERVING DESSERTS (each item sold by the dozen)

Triple Chocolate Mousse

layers of white and dark chocolate

White Chocolate Cheesecake

white chocolate & cream cheese topped with cloud of whipped cream frosting and garnished with delicate swirl of dark chocolate

Chocolate Fantasy

rich dark chocolate cake layered with a dark chocolate filling and semi-sweet chocolate icing

Chef's Special Bread Pudding

served with vanilla crème anglaise

Crème Brûlée

classic vanilla bean crème brûlée with fresh berries (add'l flavors available)

Vanilla Panna Cotta

with fresh berries

Lemon Meringue Tarts

flaky tart shell crust, lemon curd and torched meringue

Fresh Fruit Tarts

flaky tart shell crust, creamy custard, seasonal fruit & berries

Fruit Cobbler

buttery pie crust, fruit filling and fresh cream

flavors: apple | peach | mixed berry

SPECIALTY CAKES

Choose from an assortment of beautiful cakes, or, work with our bakers to design your own work of art. We want your cake to reflect your unique taste and style!

Please Call For Quote
(*premium flavors at additional cost)

Cake Layers

Wedding White
**Red Velvet*
**Royal Almond*

Marble
**Champagne*
**Carrot*

Chocolate
**Chocolate Decadence*

Cake Fillings

Banana Bavarian
Lemon Bavarian
Chocolate Bavarian
**Caramel Mousse*
**Mango Mousse*
**White Chocolate Mousse*
**Italian Rum Crème*
**Raspberry Supreme*

Black Cherry Bavarian
Raspberry Bavarian
Strawberry Bavarian
**Chocolate Mousse*
**Pineapple Cheese Mousse*
**Bailey's Irish Crème*
**Kahlua Crème*
**Fresh Strawberries (seasonal)*

Chocolate Bavarian
Raspberry
Vanilla Bavarian
**Mandarin Cheese Mousse*
**Amaretto Mousse*
**Hazelnut Crème*
**Mocha Latte*
**Tira Misu*

Icing

Butter Crème
**Chocolate Ganache*

Chocolate
**Rolled Fondant*

**Marzipan*

Bar Service Menu

Custom packages tailored to your specific event and needs

- Minimum = 50 Guests (smaller counts available, call for pricing).
- Friendly, professional staff provides great experiences of with exceptional pricing and value.
- Prices vary based on number of guests, stations and service style.
- Prices subject to change according to location rules and venue regulations.

All bar services include the following for groups up to 125 guests

(add'l bartenders required on groups over 125 + extra bar set up)

- 4-5 hours of service
- One bartender & One portable bar
- Napkins, stir straws, clear hard-plastic glassware in two-sizes
- All operational equipment for your bar service type
- Ice & full range of mixes and condiments
- Liquor liability insurance

HOSTED PREMIUM BAR

Liquor Service

Absolute Vodka | Grey Goose Vodka | Tanqueray Gin | Chivas Regal Scotch | Crown Royal | Jack Daniels | Bacardi Rum | Malibu Rum | Captain Morgan Rum | Patron Silver | 1800 Tequila | Hennessy Cognac | Jagermeister | Grand Marnier | Kahlua | Midori Apple | Triple Sec | Amaretto | Peach Schnapps | Long Island Iced Tea

Beer Service

Corona | New Castle | Amstel Light or equivalent

Wine Service

Chardonnay | Merlot | Cabernet Sauvignon | White Zinfandel

Soft Drink Service

Coke | Diet Coke | 7-Up | Red Bull | Perrier

HOSTED CALL BAR

Liquor Service

Smirnoff Vodka | Gordon's Gin | Johnnie Walker Red Scotch | 70-Crown | Jack Daniels | Bacardi Rum | Malibu Rum | Spiced Rum | Jose Cuervo Gold Tequila | Christian Brothers Brandy | Kahlua | Midori Apple | Triple Sec | Amaretto | Peach Schnapps | Long Island Iced Tea

Beer Service *(bottled domestic, choice of two)*

Budweiser | Bud-Light | MGD | Miller Lite | Coors | Coors Light

Soft Drink Service

Coke | Diet Coke | 7-Up | Red Bull | Perrier

Wine Service

Chardonnay | Merlot | Cabernet Sauvignon | White Zinfandel

HOSTED SOFT BAR

Beer Service *(bottled domestic, choice of two)*

Budweiser | Bud-Light | MGD | Miller Lite | Coors | Coors Light

Wine Service

Chardonnay | Merlot | Cabernet Sauvignon | White Zinfandel

Soft Drink Service

Coke | Diet Coke | 7-Up | Red Bull | Perrier

CASH BAR

Single or multiple bar stations with bartenders *(call for quote)*

ADDITIONAL SERVICES

Ice, glass rentals, portable bars, bar garnishes, ice carvings & more *(call for ideas & quotes)*

CHAMPAGNE TOAST

Inclusions & Enhancements

INCLUSIONS

House China Package

- *Buffet: Includes white ceramic dinner plates, dessert plates, 3 forks, knives, spoon and water goblets*
- *Plated: Includes white ceramic salad plates, dinner plates, 3 forks, knives, spoon and water goblets*

ENHANCEMENTS

China Upgrade

- *Select from a wide variety of place-settings, chargers, glassware and flatware rentals for customized color, texture and appearance.*

Food Stations

- *Carving | Sushi | Pasta | Sliders | Martini | Mac-n-Cheese | Potato Bars | Tacos | Desserts |*
- *Many more creative, interactive & exciting options.*

Late Night Snacks

- *Tacos | Burritos | Mini-Sliders | French Fry Bar | Donuts | Ice Cream Station*
- *Endless options to satisfy late night cravings.*

Rentals

- *Enjoy an unmatched selection of high quality linens, barware, tables, chairs, furniture & lounge items, dance floors, arches, walls, screens, columns, décor, lighting, tents, umbrellas, canopies, and more.*

Coordination

- *Take advantage of our partnerships & connections to the region's top event production teams and industry professionals in every specialty.*