

CATERING-EVENT MENU

SIMPLE CONTINENTAL - \$22 (40 PERSON MINIMUM)

ASSORTED DANISH & CINNAMON ROLLS

FRESH SEASONAL FRUIT MEDLEY

ASSORTED BOTTLED JUICES

COFFEE STATION (DECAF AVAILABLE)

HOT TEASTATION

EXECUTIVE CONTINENTAL - \$27 (25 PERSON MINIMUM)

VARIETY OF BREAKFAST BREADS

ASSORTED DANISH & CINNAMON ROLLS

FRESH SEASONAL FRUIT MEDLEY

OVERNIGHT OATS

RICOTTA CHEESE BLINTZ

ASSORTED BOTTLED JUICES

COFFEE STATION (DECAF AVAILABLE)

HOT TEA STATION

BREAKFAST BUFFET - \$34

(40 person minimum) Includes Water Station - One Hour Service

SLICED FRESH FRUIT DISPLAY

ASSORTED DANISH & CINNAMON ROLLS

FARM FRESH SCRAMBLES EGGS WITH CHEDDAR CHEESE

BACON & BREAKFAST SAUSAGE

BREAKFAST POTATOES WITH PEPPERS & ONIONS

BISCUITS & GRAVY

ASSORTED BOTTLED JUICES

COFFEE STATION (DECAF AVAILABLE)

HOT TEASTATION



BREAK-TIME REFRESHMENT & SNACKS (A LA CARTE)

FRESHLY BAKED ASSORTED DANISH

\$32 per dozen

FRESH FRUIT SKEWERS WITH YOGURT DIPPING SAUCE

\$8 per person

* minimum 25 persons *

VEGETABLE CRUDITÉS WITH RANCH DIP

\$8 Per Person

* minimum 25 persons *

GRAB AND GO - ASSORTED CHIPS, FRUIT & NUT BARS, & SOFT DRINKS

\$10 Per Person

* (25 persons minimum) *

HOT TEASTATION

\$55

ICED TEA OR LEMONADE STATION

One Gal. Container \$48 - Gallon

FRESH BREWED COFFEE

One Gal Container \$64 - Gallon

HOUSE CINNAMON ROLLS

\$32 per dozen

HOUSE BAKED COOKIES

\$35 Per Dozen

* Choice of Chocolate Chip, Oatmeal Raisin, Peanut Butter & White choloate Macadamia Nut *

LEMON BARS

\$32 Per Dozen

HOUSE BRUSCHETTA TRAY

\$8 per person (25 person minimum)

* Crostini topped with Bruschetta Salsa finished with a balsamic glaze & Fresh basil *

CHEESE DISPLAY WITH ASSORTED CRACKERS

\$10 Per Person

* 25 person minimum *

ASSORTMENT OF SOFT DRINKS & SPARKLING WATER

\$3 each

* (25 person minimum) *

BOXED LUNCH - GRAB AND GO

\$27 Per Person - (10 person minimum) Choice of 3 items

Includes sandwich, Nut Bar, whole fruit, potato chips, cookie, condiments, bottled Water or Soda Add Soup \$2 per person (Ask for available selections)

ROASTED TURKEY WITH JACK CHEESE ON SOURDOUGH

Served with chips, whole fruit, cookie and bottled beverage

ROAST BEEF & CHEDDAR ON HOUSE ROLL

HAM & SWISS ON WHOLE WHEAT

CHICKEN CAESAR WRAP

VEGETARIAN WRAP

Spinach Wrap - assorted sautéed veggies

CHIPOTLE CHICKEN WRAP

Chipotle wrap, Diced Chicken, Sautéed bell pepper & onions



(40 person minimum) Includes Water and Iced Tea Station
One Hour Maximum Service

THE BOARDROOM ... 38

A vibrant House Pasta Salad mingles with a medley of fresh seasonal fruits. A decadent Deli Meat Platter and an array of exquisite cheeses beckon, alongside succulent Balsamic Glazed Meatballs. Enjoy a selection of artisan breads, and don't forget the irresistible grab-and-go Potato Chips & Cookies

SOUTHWESTERN ... 42

Fiesta! Start with a vibrant Tossed Green Salad. Enjoy your choice of Ground Beef, sizzling Chicken Fajitas & cheesy Enchiladas, served with Spanish Rice and hearty Charro Beans. Conclude with irresistible Tres Leches Cake. A taste of Mexico awaits.

* Includes associated condiments *

ITALIAN ... 40

Start your Italian journey with a Tossed Green Salad, followed by a Caprese Salad. Enjoy our Homestyle Lasagna along with our Chicken Piccata with Orzo Pasta, accompanied by warm Garlic Breadsticks. Conclude your meal with the exquisite Limoncello Mascarpone Cake or the delightful Chocolate Chip Cannoli

WESTERNER ... 46

Begin your meal with a refreshing Garden Salad, customizable with your choice of two dressings. Enjoy succulent Herb-Roasted Chicken along with tender Sliced Tri Tip, Creamy Garlic Mashed Potatoes and perfectly seasoned Oven-Roasted Veggies. A warm House Roll complements this hearty meal, and for dessert, indulge in a slice of Strawberry Cheesecake.

SOUTHERN FAIRE ... 42

Enjoy a classic barbecue spread featuring our signature House Slaw and tender Sweet Rolls. Savor succulent BBQ Chicken & flavorful Pulled Pork alongside creamy Mac & Cheese, hearty Baked Beans, and Southwestern-style Roasted Corn. Conclude your meal with a refreshing Strawberry Shortcake.

DINNER BUFFET OFFERINGS

TASTE OF MEXICO ... 54

Take a trip to Mexico! Dive into a vibrant Chopped Mexican Style Salad with a house Cilantro Ranch. Then choose your adventure: savor tender Carne Asada, Classic Chicken Fajitas, or indulge in creamy Cheese Enchiladas. Enjoy alongside flavorful Spanish Rice, sweet Elote style Corn, and hearty Charro Beans. Chips and Salsa are included. Finish your fiesta with decadent Tres Leches Cake and crispy Buñuelos.

* Includes associated condiments. *

TASTE OF CALI ... 58

"Elevate your dinner" a vibrant Mixed Green Salad topped with tomatoes and creamy feta, tossed with a Blood Orange Balsamic Vinaigrette. Served with a succulent Santa Maria Style Tri Tip, Herb-Roasted BBQ Chicken, and Oven Roasted Pork Loin with apricot chutney. Pair it with flavorful Rice Pilaf and seasonal roasted veggies. Enjoy warm House Rolls and finish with a decadent slice of Cheesecake. It's a feast for the senses."

PASTA BELLA ... 52

Get ready for a delicious Italian feast! Start with a Mixed Green Salad. Then, enjoy some classic Italian appetizers like Antipasti and Caprese Salad. Next up, savor Italian Roasted Vegetables, followed by Italian Sausage & Bell Peppers and Chicken Marsala with Orzo.

Don't forget the Fuscilli Alfredo and warm breadsticks! And for dessert, indulge in a decadent Tiramisu

SOUTHERN COMFORT ... 56

Mixed Green Salad with cucumber, tomato, ranch and Italian, House Slaw, Oven Herb Roasted Chicken, Baby Back Ribs, Glazed Meatloaf with mushroom gravy, Garlic Mashed Potato, Mac & Cheese, Corn Bread, Chocolate Cake

LAND & SEA ... 62

A culinary journey! Start off with a Caesar Salad with warm House Rolls. Then savor your choice of Sliced NY Strip Steak with chimichurri, succulent Garlic Butter Shrimp, & delicate Lemon Butter Poached Salmon, served with a medley of herb-roasted potatoes, Haricots Verts with almonds, roasted seasonal local vegetables served alongside hearty wild rice. Conclude your meal with a slice of our exquisite

Lemoncello Cake

CREATE YOUR OWN MASTERPIECE

Create a customized dining experience for your event! Our packages start at \$45 per person (minimum 100 guests) and include a water and iced tea station. Work with our Food & Beverage Director to design a menu that perfectly suits your needs and budget

Salads

CLASSIC CAESAR SALAD

CAPRESE SALAD

PASTA SALAD

SPRING MIX SALAD
HOUSE SLAW
CHEESE PLATTER

CHIPS & SALSA

BRUSCHETTA WITH CROSTINI'S

CHOPPED SPANISH SALAD

Entrées

CHICKEN ALFREDO PASTA

MEATBALL MARINARA PASTA

CHICKEN PICCATA

LEMON BUTTER COD

CHICKEN MARSALA

OVEN BAKED SALMON
CHILI VERDE OR CHILI COLORADO
OVEN ROASTED PORK LOIN
BBQ CHICKEN
STUFFED PASTA

HOUSE MEAL LOAF WITH DEMI GLACE HOUSE MADE LASAGNA OVEN BAKED TRI TIP Choice of Santa Maria Style or Marinated with Peppercorn Sauce

VEGETARIAN TIKKA MASALA

BAKED POTATO

HOUSE CHILI

ROASTED CORN MEDELY

WHITE RICE

ROASTED BRUSSEL SPROUTS

GARLIC HERB ROASTED POTATOES

GARLIC MASHED POTATO

SPANISH RICE

REFRIED BEANS

PINTO BEANS

GREEN BEANS

Side Dishes

OVEN BAKED VEGETABLES

BAKED BEANS

RICE PILAF

HOUSE MAC & CHEESE

GLAZED CARROTS

HAWAIIAN SWEET ROLLS
PITA BREAD

 $\frac{Bread\ Option}{\textit{GARLIC BREAD}}$ GARLIC BREADSTICKS

ASSORTED DINNER ROLLS
BUTTER CROISSANTS

LEMON BARS TIRAMISU CAKE TRES LECHES CAKE
LEMONCELLO CAKE

DESSERT OPTIONS

CHOCOLATE CAKE
FRESHLY BAKED COOKIES OR
BROWNIES