



Banquet Menus
2017

Breakfast

Based on One Hour Service

Continental Breakfast

Freshly Baked Blueberry Muffins, Lemon-Poppy Seed and Cranberry-Orange Breakfast Breads
Assorted Bagels and Cream Cheese, Mini Croissants, Whole Seasonal Fruit
Orange and Cranberry Juice, SLO Roasted Coffee and Assorted Tea
\$15

Fog Lifter Breakfast Buffet

Assorted Freshly Baked Muffins, Breakfast Breads, Croissants
Scrambled Eggs with Sausage Patties or Applewood Smoked Bacon,
Home Fried Potatoes with Sweet Peppers and Onions
Fresh Sliced Fruit Tray of Pineapple, Melon, and Strawberries,
Orange and Cranberry Juice, Coffee and Assorted Tea
\$23

Breakfast Add On's

Selection of Breakfast Burritos

Scrambled Eggs, Bacon, Home Fried Potatoes, Cheddar Cheese in Flour Tortilla
Scrambled Eggs, Local Chorizo, Home Fried Potatoes, Pico de Gallo in Flour Tortilla
Scrambled Eggs, Portobello Mushrooms, Baby Spinach, Roasted Peppers, Jack Cheese
\$15

Selection of House-made Quiche

Bacon and Cheddar with Green Onions
Spinach and Mushroom with Jack Cheese
\$8 per guest

Additional Breakfast Items

Juice, ½ Gallon \$22.00	Bagels and Cream Cheese \$36.00 doz
Coffee and Tea Gallon \$60.00	Assorted Breakfast Pastries 36.00 doz
Naked Juice Bottles \$6.00	Blueberry, Lemon-Poppy, Cranberry Muffin \$36.00 doz
Perrier Sparkling Water \$5.00	Cinnamon Swirl French Toast, Local Strawberry Compote \$7.00 per Guest
Assorted Soft Drinks \$4.00	

Themed Breaks

The Health Kick

Basket Whole Fruit, Hummus and Pita Bread,
House Made Parfait, Granola Bars, Assorted Nuts
\$14

Build Your Own Trailmix Buffet

Assorted Dried Fruits, Chocolate Chips, Assorted Nuts, Yogurt Raisins,
Pepitas, M&M's, Yogurt Raisins, Pretzel Sticks, Gummy Bears,
\$15

Vegetable Crudité

Roasted Balsamic Mushrooms, Marinated Artichoke Hearts, Spicy Pickled Carrots,
Sweet Bell Peppers, Cherry Peppers, Pepperoncini, Roasted Garlic, Bread Sticks
\$14

Boxed Lunches

Chef Salad

Grilled Chicken, Romaine Lettuce, Boiled Egg,
Shredded Cheddar, Tomatoes, Carrots, Ranch Dressing
Seasonal Whole Fruit, Garlic-Oregano Roll
Chocolate Chip Cookie, Water or Soft Drink
\$16

Classic Deli

Ham, Turkey or Roast Beef Sandwich
Kettle Chips, Seasonal Whole Fruit
Chocolate Chip Cookie, Water or Soft Drink
\$16

Mediterranean Chicken Wrap

Grilled Chicken with Tomato, Sweet Peppers, Cucumber,
Olives & Feta Cheese, Wrapped in a Sun-Dried Tomato Flour Tortilla
Seasonal Whole Fruit, Kettle Chips
Chocolate Chip Cookie, Water or Soft Drink
\$17

Plated Salad

Includes Iced Tea, Regular and Decaf Coffee
Edna's Locally Produced Rolls with Butter

Flat Iron Steak Salad

Baby Spinach, Frisee, Red Cabbage, Blue Cheese,
Toasted Walnuts, Bacon-Grain Mustard Vinaigrette
\$22

Roasted Salmon Salad

Baby Greens, Dried Cranberries, Toasted Almonds,
Radish, Cucumber, Three Citrus Vinaigrette
\$23

Seared Ahi Nicoise

Organic Greens, Haricot Vert, Herb Roasted Potatoes, Cherry Tomato, Olives,
Hard Boiled Egg, Roasted Beets, Roasted Shallot Vinaigrette
\$25

Plated Lunch

Includes Iced Tea, Regular and Decaf Coffee
Edna's Locally Produced Rolls with Butter

Dijon-Herb Marinated Breast of Chicken

Lemon-Thyme Veloute, Wild Rice Pilaf, Garden Vegetable Medley
\$25

Portobello Mushroom Ravioli

Kalamata Olive-Rosemary Cream Sauce, Roasted Peppers and Sweet Onion
\$25

Roasted Pork Tenderloin

Oaxaca Red Mole, Jalapeno-Cheddar Polenta, Cabbage Slaw
\$27

Seared Mahi Mahi Fish Tacos

Black Beans, Cabbage Slaw, Jalapeno-Garlic Aioli
\$27

Grilled Salmon

Three Citrus Buerre Blanc, Roasted Fingerling Potatoes, Broccolini
\$29

Buffet Lunches

Includes Coffee Regular and Decaf & Iced Tea
Minimum of 25 People Required
Based on One and a Half Hour Service

Deli Buffet

Assorted Local Edna's Bakery Sliced Gourmet Breads and Rolls
Deli Meat Platter with Roasted Turkey Breast, Honey Baked Ham, Roast Beef
Cheddar, Pepperjack, and Monterey Jack Sliced Cheeses
Loaded Potato Salad
Waldorf Salad of Apples, Celery, Walnuts, and Cranberries
Relish tray with Lettuce, Tomatoes, and Red Onions
Pickles and Sweet Cherry Peppers
Mustard, Mayonnaise and Horseradish Cream
Freshly Baked Chocolate Chip Cookies and Brownies
\$33

North County Harvest

Organic Green Salad with Roasted Shallot Vinaigrette, Shaved La Panza Gold and Walnuts
Roasted Beet Salad, with Baby Frisee, Toasted Almonds, Feta Cheese, Dusi Zin Reduction
Seared Market Whitefish, Lemon-Chardonnay-Shallot Buerre Blanc, Chervil
Slow Roasted Center Cut Pork Loin, Wild Mushroom-Brandy Jus
Herb Roasted Baby Potatoes, Sautéed Whole Green Beans and Carrots
\$40

Paso Robles Grill

Mixed Green Salad with Chipotle-Lime Ranch Style Dressing
Sliced Grilled Tri Tip with House made Pico de Gallo
Marinated Quarter Chicken with Honey Barbeque Sauce
Piquito Beans, Corn on the Cob
Garlic Bread
\$36

Tex-Mex Fajita Bar

Vegetable Tortilla Soup, Green Salad with Chipotle-Lime Ranch,
Beef and Chicken Fajitas with Sweet Peppers and Onions
Flour and Corn Tortillas, Shredded Cheddar and Monterey Jack Cheese,
Pico de Gallo, Guacamole, Sliced Jalapeno Peppers, Sour Cream, Shredded lettuce, Spanish Rice,
Vegetarian Black Beans and Corn Tortilla Chips.
\$34

Desserts

Priced Per Dozen

Chocolate Chip Cookies and Brownies \$42.00
Churros \$48.00
Assorted Dessert Bars \$60.00
Apple Crisp, Cheesecake,
Chocolate Mousse Cake, Pecan Pie \$84

Hors D'oeuvres

\$5.00 per piece Based on Minimum 25 Piece Per Item
Stationary Display or Passed

Chilled

Smoked Salmon, Cream Cheese, Caviar, on Cucumber Chip

Sesame Seared Ahi, Wasabi, Wonton Crisp

Prosciutto-Goat Cheese Wrapped Asparagus

Roasted Butternut Squash Mousse on Puff Pastry

Seared Duck Breast, Fig Compote, Chevre, Toast Points

Tomato, Basil, Feta Bruschetta

Cambozola-Spiced Pear Compote Crostini

Warm

Walnut Stuffed, Bacon Wrapped Dates

Caramelized Onion-Pt. Reyes Blue Cheese Tartlet

Artichoke-Jalapeno Spread on Bruschetta

Seared Beef Tenderloin, Blue Cheese, Balsamic Onions, Crostini

Sweet Thai Chile Chicken Wings

Chicken Brochette, Coconut Curry Sauce

Wild Mushroom Phyllo Wrap

Vegetable Spring Roll, Thai Chile Sauce

Stationary Platters

Minimum 25 Guests

Imported and Domestic Cheese Board

Honeycomb, Fruit Compote, Nuts, Assorted Crackers, Crostini

\$18

Vegetable Antipasto

Roasted Balsamic Mushrooms, Marinated Artichoke Hearts, Spicy Pickled Carrots,
Sweet Bell Peppers, Cherry Peppers, Pepperoncini, Roasted Garlic, Bread Sticks

\$14

Grilled Tri Tip or Chicken Nachos

Cheddar and Monterey Jack Cheeses, Pico de Gallo, Black Bean Salsa,
Sour Cream over House made White Corn Tortilla Chips

\$14

Plated Dinner

Includes Salad of Local Organic Greens with Dried Cranberries, Blue Cheese, Roasted Shallot Vinaigrette, Dinner Rolls & Butter, Coffee-Regular and Decaf

Seared Chicken Breast Picatta

Lemon-Caper Sauce, Roasted Fingerling Potatoes, Broccoli, Glazed Carrots
\$40

Garlic & Herb Chicken Breast

Whole Grain Mustard Cream Sauce, Wild Rice Pilaf, Seasonal Vegetables
\$38

Filet Mignon

Mushroom Demi-Glace, Garlic Mashed Potatoes, Garden Vegetable Medley
\$58

Slow Roasted New York Striploin

Cabernet Reduction, Herb Roasted Red Potatoes, Sautéed Green Beans
\$54

Balsamic Marinated Portobello Mushroom

Rosemary Polenta, Asparagus, Spinach, Roasted Red Pepper Coulis
\$38

Spinach and Harvest Vegetable Rotini

Fresh Spinach, Goat Cheese, Grilled Vegetables, Fresh basil with House Marinara Sauce
\$37

Roasted Pork Tenderloin

Caramelized Apples, Thyme Jus, Garlic Mashed Potatoes, Glazed Carrots
\$47

Macadamia Crusted Mahi Mahi

Tropical Fruit Salsa, Wild Rice, Baby Bok Choy
\$46

Grilled Chinook Salmon

Three Citrus Buerre Blanc, Roasted Fennel-Almond Quinoa, Wilted Kale
\$50

Seared Sea Scallops

Orange Ginger Glaze, Jasmine Rice, Broccoli and Baby Carrots
\$54

Dinner Buffet

Includes Coffee Regular and Decaf, Iced Tea, Dinner Rolls and Butter
Minimum of 40 people required
Based on One and a Half Hour Service

Cerro Alto

Cream of Organic Leek and Yukon Gold Potato Soup
Baby Spinach Salad, Roasted Shallot Vinaigrette, Blue Cheese, Toasted Almonds
Rosemary Crusted, Slow Roasted New York Striploin, Dusi Zin Reduction
Seared Sustainable Salmon Filet, Lemon-Thyme Buerre Blanc
Chef's Seasonal Market Vegetable Medley
Herb Roasted Red Potatoes
Lemon-Almond Cheesecake, Local Strawberry Compote
\$58

Taste of Italy

Tossed Classic Caesar Salad with Garlic Herb Croutons
Tortellini Pasta in an Alfredo Parmesan Cream Sauce
Garlic and Herb Marinated Grilled Chicken Breast
Grilled Garden Vegetable Lasagna
Fresh Seasonal Vegetable Medley
Garlic Bread, Tiramisu
\$52

Fiesta Buffet

Local Baby Greens Salad with Chipotle-Lime Ranch Dressing
Chicken Enchiladas Verde with Cheddar and Monterey Jack
Grilled Marinated Chicken Breast and Carne Asada Strips
with Grilled Sweet Peppers and Onions
Warm Flour and Corn Tortillas
Spanish Rice, Black Beans, Grated Cheese Blend,
Sour Cream, Pico de Gallo, Guacamole
White Corn Tortilla Chips,
Cinnamon Churros with Fresh Crème
\$47

Santa Maria Style BBQ

Loaded Baked Potato Soup, Sour Cream, Green Onions
Local Organic Baby Greens Salad with Ranch Dressing
Sliced Char-Broiled Tri-Tip with House Made Pico de Gallo
Marinated Grilled Chicken Breast with Chipotle Barbeque Sauce
Piquito Beans, Corn on the Cob
Seasonal Vegetables, Garlic Bread
Garlic Bread, Apple Cobbler
\$52

Special Dietary Request

Please discuss considerations with your catering representative. Our culinary team will be happy to assist you.

Plated Meals

Plated meals with less than 25 may offer entrée (plus vegetarian). Plated meals with 25+ people may offer 2 entrees (plus vegetarian). Final breakdown is needed 3 business days in advance and color coded tickets are needed at each place setting.

Service Charge and Sales Tax

22% Service Charge and State sales tax of 7.75% will be added to all products and services unless it is stated in writing that the price includes such taxes.

Fees

There is a minimum bartender charge of \$175. If beverage sales exceed \$250, the bartender charge will be waived.

Carving Stations or Attendant Fees are subject to a \$100 labor charge.

Audio Visual

If groups provides own AV, there will be a charge of 40% of current AV pricing listed on AV menu.