

# coastal cuisine

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THE WATERFRONT BANQUET MENU





# banquets

THE WATERFRONT BEACH RESORT



BREAKFAST



BREAKS



LUNCH



RECEPTION



DINNER



BEVERAGES





breakfast

# breakfast **BUFFETS**



## Continental Breakfast .....\$42

- |  |  |
|--|--|
| Chilled Fresh Orange,<br>Cranberry Juice | Peanut Butter, Sweet Butter,<br>Honey, Fruit Preserves |
| Danish Pastries                          | Freshly Brewed Coffee –<br>Regular and Decaffeinated   |
| Breakfast Muffins                        | Assorted Hot Teas                                      |
| Flaky Croissants                         |  |
| Seasonal Sliced Fruits                   |  |

## Huntington Beach Breakfast \*Minimum of 25 Guests....\$54

- |  |  |
|--|--|
| Chilled Fresh Orange,<br>Cranberry Juice | Pork Sausages  |
| Danish Pastries                          | Home-fried Potatoes, Caramelized<br>Onions, Peppers    |
| Breakfast Muffins                        | Buttermilk Pancakes, Whipped<br>Butter and Maple Syrup |
| Flaky Croissants                         | Freshly Brewed Coffee –<br>Regular and Decaffeinated   |
| Seasonal Sliced Fruits                   | Assorted Hot Teas                                      |
| Greek Yogurt Parfait, Berries            |  |
| Scrambled Farm Fresh Eggs, Cheese        |  |
| Crisp Applewood Bacon                    |  |

## Southwestern \*Minimum of 25 Guests..... \$52

- |  |  |
|--|--|
| Chilled Fresh Orange,<br>Cranberry Juice         | Hashbrown Casserole,<br>Peppers, Onion, and Cheese   |
| Buttermilk Biscuits, Honey Butter                | Course-ground Grits                                  |
| Scrambled Farm Fresh Eggs,<br>Bell Pepper, Onion | Fried Apples, Whipped Butter<br>and Sugar            |
| Thick Sliced Applewood Bacon                     | Freshly Brewed Coffee –<br>Regular and Decaffeinated |
| Smoked Sausage Links                             | Assorted Hot Teas                                    |

## All American .....\$50

- |  |  |
|--|--|
| Chilled Fresh Orange,<br>Cranberry Juice | Crisp Applewood Bacon                                |
| Danish Pastries                          | Pork Sausages  |
| Breakfast Muffins                        | Home-fried Potatoes, Caramelized<br>Onions, Peppers  |
| Flaky Croissants                         | Freshly Brewed Coffee –<br>Regular and Decaffeinated |
| Seasonal Sliced Fruits                   | Assorted Hot Teas                                    |
| Scrambled Farm Fresh Eggs                |  |

## Fit & Healthy \*Minimum of 25 Guests..... \$53

- |  |  |
|--|--|
| Chilled Fresh Orange,<br>Cranberry Juice | Home-fried Potatoes, Caramelized<br>Onions, Peppers  |
| Seasonal Sliced Fruits                   | English Muffins                                      |
| Greek Yogurt Parfait, Granola            | Butter, Fruit Preserves                              |
| Scrambled Egg Whites                     | Freshly Brewed Coffee –<br>Regular and Decaffeinated |
| Chicken Sausage                          | Assorted Hot Teas                                    |
| Turkey Bacon                             |  |



# breakfast

## ENHANCEMENTS

**Steel Cut Oatmeal** ..... \$10 per person

Assorted Dried Fruits, Nuts, Brown Sugar

**Omelets Made to Order\*** ..... \$25 per person

Farm Fresh Eggs, Egg Whites, *(Egg Substitute Available)*,  
Honey Smoked Ham, Italian Roma Tomatoes, Red Onions, Bell Peppers,  
Forest Mushrooms, Swiss Cheese, Cheddar Cheese, Fresh Salsa

**Eggs Benedict Florentine**..... \$18 per person

English Muffin, Spinach, Canadian Bacon, Poached Egg,  
Hollandaise Sauce

**Fresh Fruit Crepes\*** ..... \$30 per person

Roasted Blueberries, Nutella, Bananas, Whipped Cream

**Cinnamon French Toast**..... \$15 per person

Maple Syrup

**Breakfast Burritos**..... \$17 per person

Fluffy Scrambled Eggs, Bacon, Cheddar Cheese, Breakfast Potatoes  
*(Vegetarian or Spanish Options Available)*

**Breakfast Croissant**..... \$17 per person

Scrambled Eggs, Ham, Cheese *(Vegetarian Option Available)*

**Quiche Lorraine** ..... \$17 per person

Thick Cut Bacon and Wilted Spinach *(Vegetarian Option Available)*

**Smoked Salmon**.....\$20 per person

Bagels, Cream Cheese, Sliced Onion, Capers, Tomatoes

**Waffles**..... \$15 per person

Maple Syrup, Whipped Cream

**Mimosa Station** ..... \$28 per person

Sparkling Wine and Orange Juice and Cranberry Juice  
*Maximum of two-hour service*

*\*Chef Attendant Required (1 per 75 guests) - \$225 each*





# breaks





# breaks

\*Up to 30 Minutes of Service

## Get Up & Go .....\$26 per person

- |                                     |  |
|-------------------------------------|--|
| Fresh Fruit Skewers                 | Chia Pudding, Roasted Blueberries                    |
| Assorted Yogurts                    | Freshly Brewed Coffee –<br>Regular and Decaffeinated |
| Strawberry and Banana Smoothies     | Assorted Hot Teas                                    |
| Coffee Buzz Peanut Butter Smoothies |  |

## Mediterranean ..... \$27 per person

- |   |   |
|---|---|
| Hummus                                    | Grilled Pita Bread  |
| Tabbouleh Salad                           | Pistachio Honey Baklava                                   |
| Assorted Grilled Mediterranean Vegetables | Freshly Brewed Illy Coffee –<br>Regular and Decaffeinated |
| Assorted Olives                           | Assorted Dammann Frères Imported Teas                     |
| Feta Cheese                               |   |

## Tea Time..... \$30 per person

- |   |  |
|---|--|
| Smoked Salmon, Dill Cream Cheese Pinwheels                                    | White Chocolate Cherry Scones                        |
| Curry Chicken Salad Brioche   | Fruit Preserves, Honey                               |
| Cucumber and Watercress Tea Sandwiches, Lemon Cream Cheese, Whole Wheat Bread | Freshly Brewed Coffee –<br>Regular and Decaffeinated |
| Mini Assorted Pastries  | Assorted Hot Teas                                    |

## Doctor Approved .....\$24 per person

- |   |   |
|---|---|
| Farmers Market Crudité, Ranch and Green Goddess Dip | Assorted Mushroom and Tomato Bruschetta |
| Granola Trail Mix                                   | Kombucha Shooters                       |
|   | Cold Pressed Juice Shooters             |

## Citrus Fresh .....\$25 per person

- |                            |                                 |
|----------------------------|---------------------------------|
| Blueberry Orange Muffins   | Meyer Lemon Curd                |
| Lemon Madeleines           | Strawberry and Regular Lemonade |
| Citrus Scented Fruit Salad |                                 |

## Cookie Jar.....\$25 per person

- |                           |  |
|---------------------------|--|
| Chocolate Dipped Biscotti | Vanilla Yogurt Shots                                 |
| Butter Cookies            | Freshly Brewed Coffee –<br>Regular and Decaffeinated |
| Chocolate Chip Cookies    | Assorted Hot Teas                                    |
| Snickerdoodle Cookies     |  |
| Assorted Milk             |  |

## Candy Shop.....\$25 per person

- |                         |                         |
|-------------------------|-------------------------|
| Gummy Bears             | Regular and Peanut M&Ms |
| Pâte de Fruits          | Chocolate Almonds       |
| Churro Toffee           | Assorted Sodas          |
| Assorted Chocolate Bars |                         |

## Carnival .....\$25 per person

- |   |                         |
|---|-------------------------|
| Buttered Popcorn                            | Churros                 |
| Donut Holes                                 | Assorted Ice Cream Bars |
| Mini Warm Pretzels with Whole Grain Mustard | Lemonade                |

## All Day Beverage Service ..... \$36 per person

- |   |                                       |
|---|---------------------------------------|
| Freshly Brewed Illy Coffee –<br>Regular and Decaffeinated | Assorted Dammann Frères Imported Teas |
| Assorted Sodas  | Iced Tea                              |
| (8 Hours Service)   |                                       |



# breaks à la carte



Assorted Breakfast Pastries .....	\$62 per dozen
Assorted Muffins.....	\$65 per dozen
Freshly Baked Croissants .....	\$62 per dozen
Large Cinnamon Rolls Cream Cheese Frosting.....	\$72 per dozen
Assorted Bagels Cream Cheese.....	\$66 per dozen
Assorted Individual Yogurt.....	\$7 each
Chia Pudding Roasted Blueberries.....	\$10 each
* Acai Bowl Banana, Fresh Berries, Granola, Almonds .....	\$12 each
Assorted Individual Boxes of Cereal.....	\$8 each
Fresh Fruit Skewers.....	\$96 per dozen
Whole Fresh Fruit.....	\$55 per dozen
Smokehouse Assorted Nuts.....	\$10 each
Dried Fruit Granola.....	\$10 each
Granola Bars .....	\$5 each
Protein Bars.....	\$8 each
Individual Bags of Kettle Chips .....	\$7 each
Individual Bags of Cracker Jacks .....	\$6 each
Individual Bags of Trail Mix .....	\$8 each
Soft German Style Pretzels with Whole Grain Mustard..	\$9 each
Freshly Baked Cookies .....	\$65 per dozen
Chocolate Chip, Maple Pecan, White Chocolate, Macadamia, Oatmeal Raisin <i>(Each Type Ordered by the Dozen – Minimum 2 Dozen)</i>	
Blondies.....	\$65 per dozen
Double Fudge Brownies .....	\$65 per dozen
Assorted Ice Cream Bars.....	\$8 each
Assorted Cake Pops.....	\$70 per dozen
Rice Crispy Treats .....	\$70 per dozen
<i>(Chocolate or Plain)</i>	
House Popped Popcorn .....	\$10 each

Freshly Brewed La Colombe Regular Coffee.....	\$120 per gallon
Freshly Brewed La Colombe Decaf Coffee.....	\$120 per gallon
Assorted La Colombe Hot Teas.....	\$120 per gallon
Freshly Brewed La Colombe Iced Tea .....	\$85 per gallon
Kombucha.....	\$12 each
Red Bull Energy Drinks.....	\$9 each
Assorted Fruit Juices .....	\$85 per gallon
Orange, Cranberry, Grapefruit	
Assorted Cold Pressed Juices .....	\$9 each
Lemonade .....	\$85 per gallon
Assorted Sodas.....	\$7 each
Bottled Sparkling or Mineral Water.....	\$7 each
Sparkling Flavored Water .....	\$9 each
Individually Canned La Colombe Coffee.....	\$12 each

\* Chef Attendant required - 1 per 75 guests at \$225



# lunch



# plated lunch

## THREE COURSE

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*First Course - Select One. Additional \$10 for a Second Starter.*

### SALADS

#### Field Greens

Carrots, Red Beet Threads, Balsamic Vinaigrette

#### Crisp Romaine Hearts

Garlic Croutons, Shaved Parmesan, Lemon Caesar Dressing

#### Local Heirloom Tomatoes

Arugula, Burrata Cheese, Balsamic Glaze

#### Baby Spinach

Roasted Mushrooms, Whole Picked Mustard Seeds, Worcestershire Dressing

#### Watercress-Belgian Endive

Crumbled Feta Cheese, Caramelized Pecans, Raspberry Dressing

#### Shaved Hearts of Palm

Baby Greens, Pistachios, Rosemary Vinaigrette

#### Grilled Asparagus Frisée

Grapefruit, Goat Cheese Crumble, Grainy Mustard Tarragon Dressing

### SOUPS

#### Creamy Leek & Almond Soup

#### Roasted Onion & Caraway Seed Soup

Truffle Oil Drizzle

#### Yucca-White Bean Bisque

Prosciutto Dust

#### Roasted Red Pepper Bisque

Gouda Croutons





# plated lunch

## THREE COURSE



Second Course - Select One Entree Below

### FLIGHT

**Chicken Florentine** ..... \$65 per person  
Sautéed Mushrooms & Spinach, Jumbo Cheese Ravioli,  
Grilled Asparagus, Sun-Dried Tomato Sauce

### Marinated French Cut

**Chicken Breast** ..... \$62 per person  
Roasted Root Vegetables and Roasted Potatoes

**Grilled Free-Range Chicken Breast** . \$64 per person  
Garlic Scallop Potatoes, Mixed Vegetables, Piri Piri Sauce

### LAND

**Pan Roasted Flat Iron Steak** ..... \$67 per person  
Farro Risotto, French Green Beans, Mushroom Sauce

**Braised Short Rib**..... \$69 per person  
Roasted Potatoes, Rosemary Baby Vegetables, Cabernet Reduction

**Grilled Petit Filet of Beef**..... \$72 per person  
Roasted Garlic Whipped Potatoes, Baby Carrots, Cabernet Reduction

### SEA

**Hoisin Glazed Salmon Fillet** ..... \$66 per person  
Mango Pepper Salsa, Forbidden Rice, Seasonal Vegetables

**Porcini Crusted Mahi Mahi** ..... \$68 per person  
Orzo Florentine, Lemon Beurre Blanc

**Pan-Seared Sea Bass** ..... \$68 per person  
Sweet Corn, Truffle Succotash, Grilled Asparagus

### FARM

**Rigatoni Pasta**..... \$59 per person  
Summer Vegetables, Three Cheeses, Oregano

**Portobello Wellington** ..... \$60 per person  
Mixed Vegetables, Red Pepper Coulis

**Grilled Marinated Tofu**..... \$61 per person  
Sautéed Spinach, Cherry Tomatoes, Toasted Almonds

# plated lunch

## THREE COURSE

Third Course - Select One Dessert Below

### DESSERT

Dulce De Leche Espresso Tart

Strawberry Panna Cotta

Lemon Curd

Lemon Meringue Tart

Mango Chiffon Cake

Chocolate Hazelnut Eclairs

Double Fudge Brownie

Seasonal Fruit Tart

Vanilla Custard

Dark Chocolate Mousse Cake

Pineapple Upside Down Cake

New York Cheesecake

Crème Chantelle

Browned Butter Cake

Compressed Pineapple





# day of the week menu

## MONDAY

**Surf Hero Marketplace** \*Minimum of 25 Guests..... \$65 per person

### Starters

Mesclun Greens, Pepperoncini, Tomatoes, Olives, Pancetta,  
Mozzarella Cheese, Italian Vinaigrette

### Toppings & Condiments

Assorted Deli Meats of Roast Beef, Turkey, and Rosemary Ham

Cheddar, Provolone, and Swiss Cheeses

Sliced Tomatoes, Red Onions, Baby Artisan Greens,

Dill Pickle Wedges

Mayonnaise, Mustard

Selection of Breads:

Sourdough, Whole Wheat, White, Gluten Free Wraps

### Sides

German Potato Salad, Mustard, Bacon

### Desserts

New York Cheesecake

Assorted Cookies

## TUESDAY

**Southwestern** \*Minimum of 25 Guests.....\$65 per person

### Starters

Tortilla Chips

Salsa

Guacamole

Southwestern Chopped Salad, Romaine Lettuce, Peppers, Grated  
Carrots, Tomatoes, Corn, Black Beans, Creamy Avocado Dressing

### Entrées

Ancho Marinated Grilled Chicken, Pimento Sauce

Mesquite Marinated Flank Steak, Peppers, Onions

### Sides

Spanish Rice, Diced Tomatoes, Peppers, Onions, Jalapenos

Pinto Beans Con Queso

Flour and Corn Tortillas

### Desserts

Flan

Tres Leches Cake

**Enhancements:** Agua Frescas or Horchata

*(Additional \$6 per person)*

## WEDNESDAY

**American** \*Minimum of 25 Guests.....\$65 per person

### Starters

Beefsteak Tomato Salad, Bermuda Onions, Cucumbers,

Ciliegine Mozzarella, Balsamic Drizzle, Olive Oil

Kensal Green Salad, Gorgonzola, Toasted Walnuts, Dried Cherries,

Rosemary Vinaigrette

### Entrées

Grilled Flat Iron Steak, Peppers, Onions, Mushroom, Thyme Sauce

Roasted Chicken Breast, Cauliflower Puree, Basil Butter Sauce

Quinoa Grains, Roasted Vegetables, Fennel, Carrots, Mixed Peppers,

Red Onions, Dried Cranberries, Fresh Cilantro

### Sides

Yukon Gold Roasted Potatoes, Fresh Thyme, Garlic

Sautéed Asparagus, Toasted Almonds

### Desserts

Red Velvet Cake with Cream Cheese Frosting

Chocolate Bourbon Bread Pudding

## THURSDAY

**French** \*Minimum of 25 Guests.....\$65 per person

### Starters

Roasted Baby Beet Salad, Mustard Greens, Orange Wedges

Endive and Frisée Salad, Crispy Bacon, Crumbled Goat Cheese,  
Dried Cranberries, Champagne Lemon Vinaigrette

### Entrées

Roasted Chicken, Fennel and Artichoke Confit, Lemon Butter

Mushroom Ravioli, Tomato Basil Coulis, Goat Cheese Crumble

### Sides

Sautéed Haricot Verts, Hazelnut Butter

Potato Gratin

### Desserts

Mini Chocolate Eclairs

Assorted Tarts

## FRIDAY

**Italian** \*Minimum of 25 Guests.....\$65 per person

### Starters

**Herbaceous Greens—Build your own salad**

Lettuces to Include Boston Bib, Hearts of Romaine, Mixed Greens,

and Wild Baby Arugula

### Toppings and Condiments

Baby Heirloom Tomatoes, Cucumbers, Shaved Red Onions, Peruvian Peppers,

Garbanzo Beans, Garlic Croutons, Grated Parmesan, Crumbled Feta Cheese,

Grilled Sweet Corn, Toasted Almond Slivers

Dressings to Include Creamy Green Goddess, Aged Balsamic Vinaigrette,  
and Sherry Wine Vinaigrette

### Sides

Garlic Buttery Breadsticks

### Desserts

Tiramisu

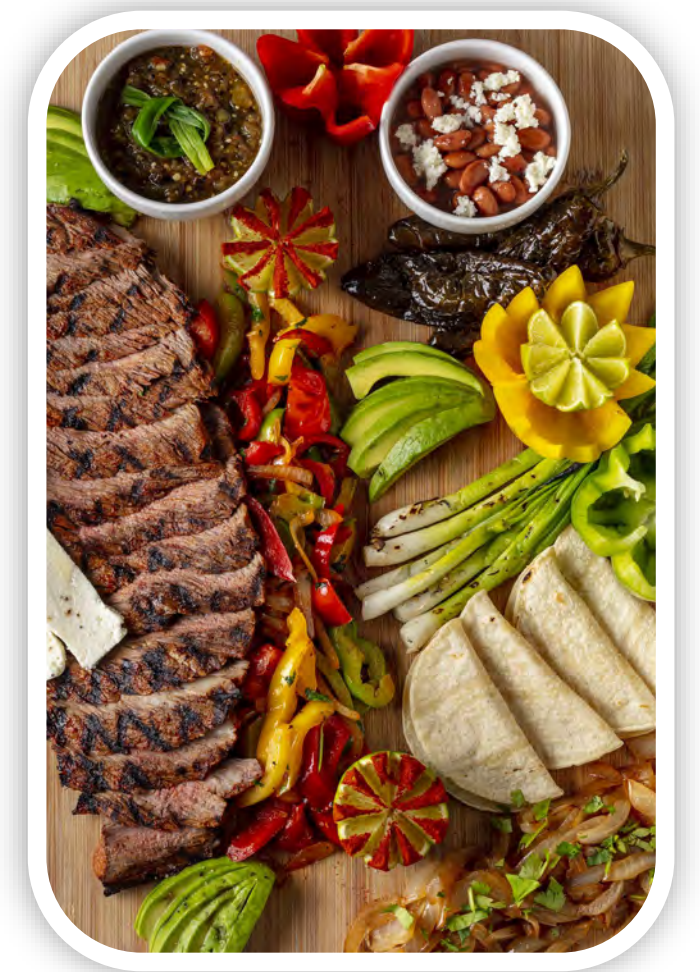
Cannoli

### Entrées

Rigatoni with a Slow Simmered Red Wine Beef Bolognese

Cheese Tortellini with Wild Baby Arugula and Basil Pesto Cream Sauce

Chicken Piccata, Sautéed Spinach, Lemon Caper Sauce



# Lunch **BUFFETS**

## Sea Breeze Chilled Lunch \*Minimum of 25 Guests .....\$65 per person

Watermelon and Tomato Gazpacho, Feta Cheese

Mesclun Greens and Frisée Mix, Tomatoes, Shaved Carrots, Garbanzo Beans, Balsamic Dressing

Toasted Barley Salad, Roasted Upstate Farms Vegetables

Seared Salmon Fillet, Yogurt Cucumber Dill Sauce

Grilled Chicken Waldorf, Celery, Apples & Grapes

Orzo & Spinach Salad, Champagne Vinaigrette

### Desserts

Vanilla Panna Cotta

Seasonal Fruit Tarts

## Surf Hero Marketplace \*Minimum of 25 Guests .....\$68 per person

### Starters

Chicken Noodle Soup

Pickled Vegetable Salad, Apples, Almonds

Mesclun Greens, Pepperoncini, Tomatoes, Olives, Pancetta,

Mozzarella Cheese, Italian Vinaigrette

### Toppings & Condiments

Assorted Deli Meats of Roast Beef, Turkey, and Rosemary Ham

Cheddar, Provolone and Swiss Cheeses

Sliced Tomatoes, Red Onions, Baby Artisan Greens,

Dill Pickle Wedges

### Toppings & Condiments (continued)

Mayonnaise, Mustard

Selection of Breads:

Sourdough, Whole Wheat, White, Gluten Free Wraps

### Side

German Potato Salad, Mustard, Bacon

### Desserts

New York Cheesecake

Assorted Cookies

## Slider Gastropub \*Minimum of 25 Guests .....\$68 per person

### Starters

Roasted Red Pepper Soup

Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan, Caesar Dressing

Heirloom Tomatoes, Basil, Tomato Pesto, Sprouts

### Entrees

Grass Fed Beef Slider, Swiss Cheese, 1000 Island Sauce

Rotisserie Chicken Slider, Bourbon Bacon Jam, Brie

Pulled Pork Slider, Adobo Sauce

Falafel Slider, Pickled Red Onion, Tzatziki

### Sides

Roasted Pineapple Coleslaw

Tater Tots, Chipotle Aioli

### Desserts

Chocolate Chip Cookies

Oatmeal Cookies

Blondies





# lunch BUFFETS



**Southwestern** \*Minimum of 25 Guests.....\$72 per person

**Starters**

- Tortilla Chips
- Salsa
- Guacamole
- Chicken Tortilla Soup
- Southwestern Chopped Salad, Romaine Lettuce, Peppers, Grated Carrots, Tomatoes, Corn, Black Beans, Creamy Avocado Dressing
- Watercress and Jicama Salad, Cotija, Citrus Segments, Citrus Vinaigrette

**Entrées**

- Ancho Marinated Grilled Chicken, Pimento Sauce
- Mesquite Marinated Flank Steak, Peppers, Onions
- Grilled Marinated Tofu, Sautéed Spinach, Cherry Tomatoes, Toasted Almonds

**Sides**

- Spanish Rice, Diced Tomatoes, Peppers, Onions, Jalapenos
- Pinto Beans Con Queso
- Flour and Corn Tortillas

**Desserts**

- Flan
- Tres Leches Cake

**Enhancements:** Aguas Frescas or Horchata  
(Additional \$6 per person)

**American** \*Minimum of 25 Guests.....\$74 per person

**Starters**

- Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan, Caesar Dressing
- Beefsteak Tomato Salad, Bermuda Onions, Cucumbers, Cilegene Mozzarella, Balsamic Drizzle, Olive Oil
- Kensal Green Salad, Gorgonzola, Toasted Walnuts, Dried Cherries, Rosemary Vinaigrette

**Entrées**

- Grilled Flat Iron Steak, Peppers, Onions, Mushroom, Thyme Sauce
- Roasted Chicken Breast, Cauliflower Puree, Basil Butter Sauce
- Rigatoni à la Vodka, Grilled Shrimp
- Quinoa Grains, Roasted Vegetables, Fennel, Carrots, Mixed Peppers, Red Onions, Dried Cranberries, Fresh Cilantro

**Sides**

- Yukon Gold Roasted Potatoes, Fresh Thyme, Garlic
- Sautéed Asparagus, Toasted Almonds

**Desserts**

- Red Velvet Cake with Cream Cheese Frosting
- Chocolate Bourbon Bread Pudding

# lunch **BUFFETS**

**French** \* Minimum of 25 Guests..... \$76 per person

**Starters**

- Roasted Baby Beet Salad, Mustard Greens, Orange Wedges
- Grilled Asparagus Mimosa, Capers, Boiled Eggs
- Endive and Frisée Salad, Crispy Bacon, Crumbled Goat Cheese, Dried Cranberries, Champagne Lemon Vinaigrette

**Entrées**

- Braised Beef Bourguignon, Pearl Onions, Mushrooms
- Roasted Sea Bass, Fennel and Artichoke Confit, Lemon Butter
- Mushroom Ravioli, Tomato Basil Coulis, Goat Cheese Crumble

**Sides**

- Sautéed Haricot Verts, Hazelnut Butter
- Potato Gratin

**Desserts**

- Chocolate Eclairs
- Assorted French Tarts





# boxed lunches

**\$55 per person**

*\*Minimum of 25 Guests*

## **Sandwiches**

*(Choose up to Three Sandwiches)*

### **Blackened Chicken Sandwich**

Chipotle Mayo, Arugula, Focaccia Bread

### **Italian Pastrami Sandwich**

Dijon Whole Grain Mustard, Dill Pickle Chips, Swiss Cheese, Rye Bread

### **BLTA Sandwich**

Thick Sliced Applewood Bacon, Lettuce, Tomato, Avocado Spread, Sourdough Bread

### **Turkey Sandwich**

Cranberry-Chive Spread, Lettuce, Baguette

### **Roast Beef Sandwich**

Lettuce, Sliced Tomatoes, Shaved Onions, Provolone Cheese, Horseradish Mayonnaise, Ciabatta Bread

### **Vegetarian Wrap**

Cucumbers, Red Peppers, Sprouts, Avocado, Tomatoes, Carrots, Boursin Cheese, Spinach Wrap

### **Tuna Salad Sandwich**

Lettuce, Tomatoes, Squaw Bread

## **Sides**

*(Choose One Side)*

### **Asian Salad**

Mixed Greens, Cabbage, Carrots, Edamame, Mandarin Oranges, Sesame Dressing

### **Potato Salad**

Celery, Onion, Fresh Dill, Hard Boiled Eggs, Pickles

### **Pasta Salad**

Artichoke Hearts, Olives, Sundried Tomatoes, Basil, Feta Cheese, Red Wine Vinaigrette

### **Watermelon Salad**

Feta Cheese, Balsamic Glaze

## **Desserts**

*(Choose One Dessert)*

### **Double Fudge Brownie**

### **Smore's Bars**

### **Triple Chocolate Chip Cookies**

## **All Boxed Lunches Contain:**

Individual Bag of Potato Chips

Whole Fresh Fruit and Bottled Water



# reception





# appetizers

*\*Minimum Order of 25 Per Item*

## HOT SELECTIONS

Roasted Mushroom Stuffed with Seasonal Ratatouille .....	\$7 per piece
Vegetable Samosa .....	\$7 per piece
Artichoke and Gorgonzola Flatbread .....	\$7 per piece
Bacon Wrapped Goat Cheese Stuffed Date .....	\$7 per piece
Candied Apple Pork Belly .....	\$7 per piece
Gorgonzola Risotto Croquette, Tomato Jam .....	\$7 per piece
Fried Polenta Bite with Peperonata Shaved Parmesan .....	\$7 per piece
Coconut Curry Beef Puff .....	\$8 per piece
Crab Cake Croquettes, Creole Remoulade .....	\$8 per piece
Jerk Chicken, Sweet Potato Biscuit .....	\$8 per piece
Korean BBQ Chicken Satay .....	\$8 per piece
BBQ Chicken Flatbread .....	\$9 per piece
Short Rib Tart, Fig, Blue Cheese .....	\$9 per piece
Shrimp & Grits .....	\$9 per piece
Grilled Lamb Chops, Red Wine Sauce .....	\$10 per piece

## CHILLED SELECTIONS

Avocado Toast, Burrata, Heirloom Cherry Tomato, Smoked Sea Salt .....	\$7 per piece
Vegetable Dolmas .....	\$7 per piece
Cherry Heirloom Tomato Skewer, Basil, Baby Mozzarella, Balsamic Drizzle .....	\$7 per piece
Tomato Bruschetta on Pretzel Crostini ..	\$7 per piece
Wild Mushroom Crostini Brie, Truffle Oil, Chives .....	\$7 per piece
Serrano Ham, Cantaloupe Skewers .....	\$8 per piece
California Rolls, Spicy Mayonnaise ....	\$9 per piece
Citrus Snapper Ceviche, Corn Tortilla Crisp, Lime Crema .....	\$9 per piece
Spicy Salmon Tartar, Avocado Puree .....	\$9 per piece
Chilled Black Tiger Shrimp, Salsa Rosada .....	\$10 per piece
Steak Tartare, Crispy Plantain .....	\$10 per piece
Tuna Poke, Wonton Crisp, Wasabi Aioli, Sesame Seeds .....	\$10 per piece



# reception stations

\*Minimum of 25 People Per Station

**Seafood/Sushi\*** ..... \$50 per person

**Sushi/Nigiri**

Ahi Tuna, Japanese Yellowtail, Shrimp, Salmon  
(Limit 4 Pieces Per Person)

**Rolled/Cut Sushi**

California Roll, Kimchi, Spicy Tuna, Vegetable Roll,  
Bagel Roll (Crab, Tuna, Everything Seasoning)

\* Chef Attendant Required (1 per 75 Guests) - \$225 each

**Poke Station** ..... \$45 per person

**Starches**

Sushi Rice, Gluten Free Noodles, Organic Mixed Greens

**Accompaniments**

Cucumber, Purple Onions, Edamame, Ginger, Negi, Daikon Sprouts,  
Crispy Shallots, Sesame Seeds, Togarashi

**Proteins**

Island Tuna Poke, Garlic Salmon, Tofu

**Sauces**

Spicy Honey Mayonnaise, Coconut Miti and Truffle Garlic Ponzu

**Neptune Bar (6 Pieces Per Person)** ..... \$58 per person

**Oysters on the Half Shell**

**Jumbo Tiger Shrimp**

**Seasonal Crab Claws**

**Sauces**

Bloody Mary Cocktail Sauce, Black Pepper Mignonette Sauce

(King Crab Legs - Available to Add-on at Market Price)

**Greek Market Station** ..... \$30 per person

**Chicken Souvlaki**

**Spanakopita**

**Dolmades**

**Hummus**

**Baba Ghanoush**

**Tabbouleh**

**Assorted Olives**

**Tzatziki**

**Olive Oil**

**Pita Bread**

Reception stations are for one hour of service. Five or more stations are required if stations are intended for dinner service which is two hours of service.



# reception stations

\*Minimum of 25 People Per Station

**Asian Dim Sum Station** (4 Pieces Per Person) ..... \$30 per person

Chicken Pot Stickers  
Vegetarian Spring Rolls  
Pork Shumai  
Shrimp Har Gow

## Sauces

Chinese Black Vinegar, Soy Sauce, Sweet Chili Sauce

**Chilled Seafood Station**..... Market Price per person

Ahi Tuna Tartare, Avocado Salad, Tomato Relish  
Citrus Grilled Shrimp & Scallops, Savoy Slaw

Lump Crab Martini with Mignonette Sauce

**California Flatbread Station**\* ..... \$28 per person

Four-Cheese Margherita  
Pepperoni, Sausage, Peppers, Mushrooms,  
Garden Fresh Vegetables

BBQ Chicken, Smoked Mozzarella, Red Onions,  
Chopped Cilantro

\* Action station with pizza ovens available upon request for outdoor events.  
Chef Attendant required (1 per 75 guests)

**Risotto Station**\* ..... \$32 per person

Organic Italian Arborio Rice  
Served Action station in a wheel of parmesan

## Toppings

Chicken Fricassee, Caramelized Onions, Bacon Lardons, Shaved  
Parmesan, Basil Pesto, Tomato Jam

\* Chef Attendant Required (1 Per 75 Guests) - \$225 Each

**Street Style Taco Station**\* ..... \$42 per person

Al Pastor  
Carne Asada  
Pollo Asada  
Mushrooms

Live Action Handmade Tortillas

## Toppings

Onions, Cilantro, Salsa, Limes

Two Chef Attendants Required - \$225 Each



# reception stations

\* Minimum of 25 People Per Station

**Nitrogen Ice Cream Station\*** ..... \$38 per person

Customizable, Freshly Made Ice Cream with Liquid Nitrogen. Available without Nitrogen Experience for \$28 per person.

**Choice of Ice Cream Flavors**

Strawberry, Chocolate, Vanilla, and Sorbet

**Assorted Toppings**

Chocolate Fudge, Caramel Sauce, Chopped Peanuts, M&Ms, Chocolate Chips, Rainbow Sprinkles, Crushed Oreos, Seasonal Berries, Whipped Cream

**Enhancements: Boozy Beverages Priced on Consumption**

\* Two Chef Attendants Required - \$225 Each

**Cotton Candy Station\*** ..... \$38 per person

Guest can choose 4 flavors when booking the event:

Blue Raspberry, Cherry, Lime, Grape, Orange, Pink Vanilla, Watermelon, Bubble Gum, Birthday Cake

\* Chef Attendant Required (1 per 75 guests) - \$225 Each

**Mini Dessert Display** ..... \$85 per dozen

Chef's Selection of mini desserts. (Minimum of two-dozen per selection)

**Mini Donut Station - Standard** ..... \$25 per person

Standard package includes: Chocolate Sauce, Caramel Sauce, Cinnamon Sugar and Powdered Sugar.

\* Chef Attendant Required (1 per 75 guests) - \$225 Each

**Mini Donut Station - Premium** ..... \$35 per person

Premium package includes: Chocolate Sauce, Caramel Sauce, Cinnamon Sugar and Powdered Sugar.

Strawberry Sauce, Vanilla Icing, and Assorted Toppings: Chocolate Sprinkles, Rainbow Sprinkles, Fruity Pebbles, Crushed Oreos, Chopped Peanuts, Whipped Cream, and Strawberry Compote.

\* Chef Attendant Required (1 per 75 guests) - \$225 Each





# chef's displays

**Antipasto** ..... \$20 per person

Chef Curated Cured Meats  
Grilled Peppers  
Asparagus Spears  
Hearts of Palm Escabeche  
Grilled Long Stem Artichokes

Marinated Mushrooms  
Herb Compote  
Olive Medley  
Focaccia Bread

**Raw Vegetable Bar** ..... \$18 per person

Rainbow Baby Carrots  
Cherry Tomatoes  
Celery

Cauliflower  
Broccoli  
Creamy Cucumber Dressing

**Baked Brie En Croute** ..... \$18 per person

Stuffed with Grapes, Apples, Dried Fruit, Fig Jam

Sliced Baguette

**Imported & Domestic Cheese Board** ..... \$30 per person

Dried Fruits  
Fresh Fruits

Honeycomb  
Artisan Breads and Crackers

**Artisan Cheese & Charcuterie** ..... \$35 per person

Chef Curated Cured Meats  
Cow & Goat Cheese  
Dried Sausages

Fig Jam  
Grainy Mustard  
Assorted Breads

**Fruit Display** ..... \$18 per person

Seasonal Farm Fresh Fruits and Berries

**Fruit Logo Carvings (on request)**



# dinner





# plated dinner

THREE COURSE

*First Course - Select One. Additional \$12 for a Second Starter.*

## SALADS

### Field Greens

Carrots, Red Beet Threads, Balsamic Vinaigrette

### Crisp Romaine Hearts

Garlic Croutons, Shaved Parmesan, Lemon Caesar Dressing

### Local Heirloom Tomatoes

Arugula, Burrata Cheese, Balsamic Glaze

### Baby Spinach

Roasted Mushrooms, Whole Picked Mustard Seeds, Worcestershire Dressing

### Watercress-Belgian Endive

Crumbled Feta Cheese, Caramelized Pecans, Raspberry Dressing

### Shaved Hearts of Palm

Baby Greens, Pistachios, Rosemary Vinaigrette

### Grilled Asparagus Frisée

Grapefruit, Goat Cheese Crumble, Grainy Mustard Tarragon Dressing

## SOUPS

### Wild Forest Mushroom

Porcini Dust

### Heirloom Tomato Consommé

Hints of Juniper

### Corn and Crab Chowder

Cornbread Crumble

### Maine Lobster Bisque

Brandy Cream

### Cream of Cauliflower

Hint of Blue Cheese

### Minestrone Soup



# plated dinner

## THREE COURSE



Second Course - Select One Entree Below

### FLIGHT

**Prosciutto Stuffed Chicken Breast** .... \$86 per person  
Spinach, Prosciutto, Goat Cheese, Wild Mushroom Risotto, Grilled Asparagus, Rosemary Butter Glaze

**Seared Chicken Breast** ..... \$86 per person  
Russet Potato Cake, Haricot Verts, Spicy Piquillo Pepper Coulis

**Thyme Roasted Frenched Chicken Breast** ..... \$88 per person  
Gratin Potatoes, Haricot Verts, Champagne Morel Mushroom Ragout

### LAND

**Maple Braised Pork Chop** ..... \$86 per person  
Bacon Croquette Potato, Baby Carrots, Grainy Mustard Tarragon Sauce

**Braised Beef Short Ribs** ..... \$98 per person  
Sweet and Yukon Rosemary Mashed Potatoes, Wild Mushroom Medley, Red Wine Demi-Glace

**Grilled Filet of Beef** ..... \$110 per person  
Pomme-Puree Gratin, Baby Carrots, Mushrooms, Red Wine Demi-Glace

**Roasted Veal Chop** ..... \$120 per person  
Mushroom Lasagna, Broccolini, Lemon Mustard Sauce

*If you would like to offer a choice of two or three entrees to your guests, the highest-priced entree would be charged for all meals. Place cards are required to designate menu selections.*

### SEA

**Maple Pepper Glazed Atlantic Salmon** ..... \$90 per person  
Forbidden Rice, Vegetable Succotash, Peppercorn Grapefruit Gastrique

**Blackened Snapper** ..... \$90 per person  
Creole Rice, Grilled Asparagus, Sweet Plantains, Coconut Curry Sauce

**Pan-Seared Locally Sourced Sea Bass** ..... \$93 per person  
Meyer Lemon & Ricotta Ravioli, Green Asparagus, Vanilla Butter Sauce  
*(Chilean Sea Bass Available at Market Price)*

### FARM

**Tower of Grilled Portobello Mushrooms** ..... \$67 per person  
Eggplant, Asparagus, Yellow Peppers, Cherry Tomatoes, Balsamic Reduction

**Rigatoni Pasta** ..... \$67 per person  
Seasonal Vegetables, Three Cheeses, Oregano

**Roasted Vegetable Curry** ..... \$69 per person  
Cashew Coconut Curry Sauce, Steamed Basmati Rice

**Sweet Pea Green Risotto** ..... \$70 per person  
Shitake Mushrooms, Parmesan Cheese, Fine Herbs



# plated dinner

## THREE COURSE

Second Course - Select One Entree Below

### DUET/TRIO

**Sautéed Beef Filet and Jumbo Shrimp**.....\$140 per person  
Baby Vegetables, Whipped Potatoes, Green Peppercorn Sauce

**Seafood Trio**.....\$130 per person  
Black Sesame Crusted Salmon, Jumbo Shrimp, Scallop, Chayote-Fennel Citrus Escabeche, Peruvian Potatoes

**Crab Crusted Beef Tenderloin**.....\$110 per person  
Seasonal Squash, Farro Risotto, Pinot Noir Sauce

**Braised Beef Short Ribs and Locally Sourced Sea Bass** .....\$125 per person  
Truffle Potatoes, Garlic Wilted Spinach, Port Wine Reduction, Vanilla Butter Sauce

Third Course - Select One Dessert Below

### DESSERTS

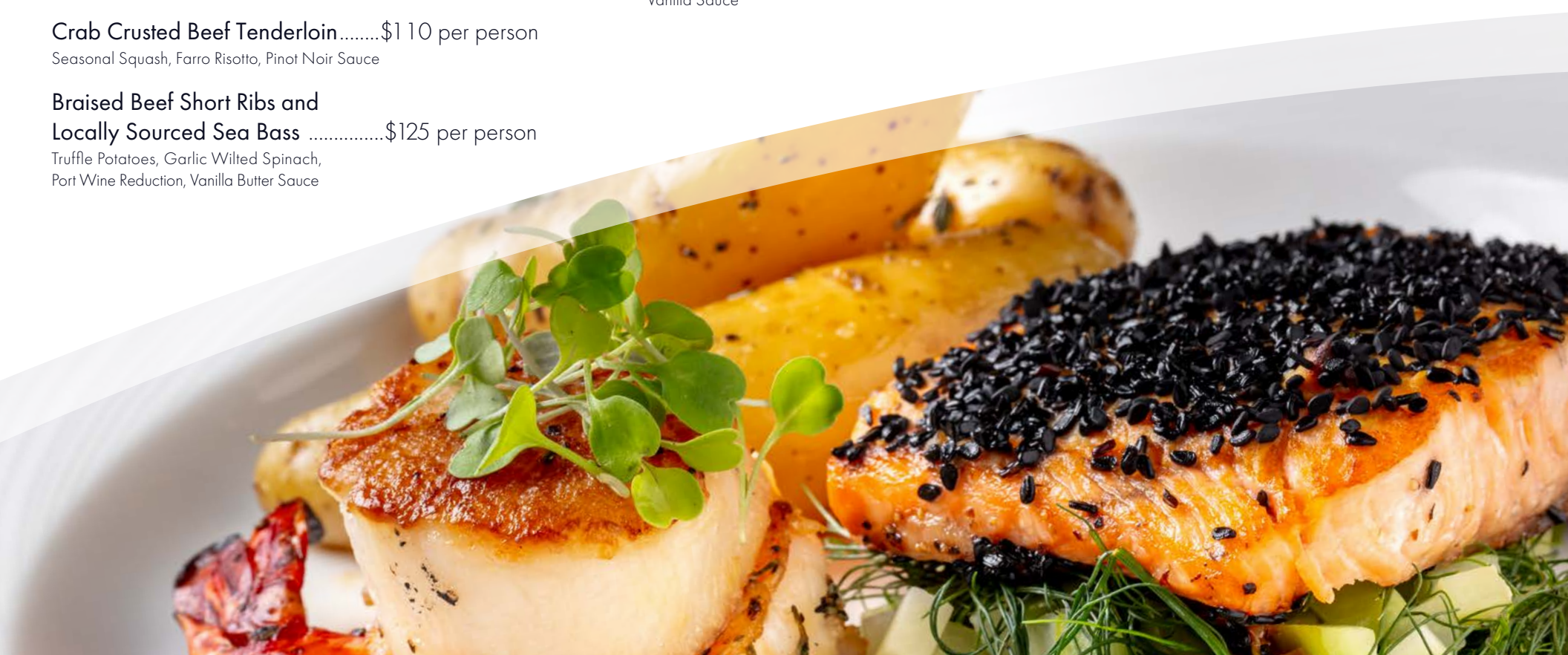
**German Chocolate Cake**  
Raspberry Coulis

**Orange Greek Panna Cota**  
Blueberry Compote

**S'mores Chocolate Cake**  
Vanilla Sauce

**Caramel Pot De Crème**  
Whipped Creme

**Strawberry Shortcake**  
Strawberry Coulis



# dinner

## BUFFETS



**Pan Asia** \*Minimum of 25 Guests..... \$110 per person

### Starters

- Grilled and Raw Vegetable Platter
- Assorted Dim Sum: Shrimp Har Gow, Chicken Pot Stickers, Vegetable Spring Rolls
- Sesame Crusted Seared Tuna, Ponzu Sauce
- Baby Spinach Salad, Mandarin Oranges, Almonds, Sesame Seed Dressing

### Entrées

- Red Snapper, Thai Curry Sauce Orange Chicken
- Kung Pao Noodles, Peanuts, Bell Peppers and Onions
- Beef and Broccoli

### Sides

- Stir Fried Vegetables
- Steamed Jasmine White Rice

### Desserts

- Mango Coconut Sticky Rice
- Matcha Cake

**Napa Valley** \*Minimum of 25 Guests..... \$125 per person

### Starters

- Baby Spinach Salad, Red Flame Grapes, Gorgonzola Cheese, Roasted Onion Vinaigrette
- Asparagus Salad, Arugula, Roasted Fennel, Lemon Honey Dressing
- Grilled Artichoke & Vegetable Platter, Balsamic Drizzle

### Entrées

- Braised Boneless Short Rib, Celery Root Puree, Pinot Noir Demi-Glace
- Pan-Seared Halibut, Parmesan Risotto, Chardonnay Lemon Butter Sauce
- Grilled Marinated Tofu, Sautéed Spinach, Cherry Tomatoes, Toasted Almonds

### Sides

- Butternut Squash Ravioli, Sage Butter Cream
- Farmers Market Vegetables, Shallots

### Desserts

- Chocolate Ganache Cake
- Meyer Lemon Meringue Tarts



# dinner **BUFFETS**

**Ranchero BBQ Night** \*Minimum of 25 Guests.....\$125 per person

**Starters**

Chopped Romaine Salad, Corn Bread Croutons, Sun-Dried Tomatoes, Parmesan Cheese, Creamy Caesar Dressing

Watermelon and Cucumber Salad, Fresh Mint, Feta Cheese

**Entrées**

Grilled Swordfish, Herb Butter

Herb Rotisserie Chicken Breast, Garlic Jus

Slow-Braised BBQ Brisket, Jack Daniels Glaze

BBQ Vegetarian Chickpea and Sweet Pea Skewers

**Sides**

Macaroni and Cheese Au Gratin

Medley of Grilled Baby Garden

Vegetables

**Desserts**

Strawberry Shortcake Fruit Tartelette

Double Fudge Brownies

**Mediterranean** \*Minimum of 25 Guests.....\$130 per person

**Starters**

French Onion Soup, Gruyere Crouton

Orzo Salad, Grilled Vegetables

Chickpea and Orange Salad, Mint, Citrus Vinaigrette

Imported Cheese Platter with Assorted Crackers

**Entrées**

Veal Osso Bucco

Spanish Seafood Paella

Beef Bourguignon

Quinoa Grains, Roasted Vegetables, Fennel, Carrots, Mixed Peppers, Red Onions, Dried Cranberries, Fresh Cilantro

**Sides**

Creamy Herb Polenta

Baby Vegetables

**Desserts**

Pistachio Honey Baklava

Lemon Olive Cake



# dinner

## BUFFETS

CaboWabo \*Minimum of 25 Guests.....\$130 per person

### Starters

Chicken Tortilla Soup

Caesar Salad, Sun-Dried Tomatoes, Crispy Croutons, Romaine Lettuce, Jalapeno Caesar Dressing, Shaved Asiago Cheese

Veracruz Chopped Salad, Tomatoes, Black Beans, Avocado, Roasted Corn, Cheddar Cheese, Jicama, Tortilla Strips, Creamy Cilantro Cumin Dressing

Queso Fondido con Chorizo: *Trio of Mexican cheese, melted on a skillet with our house-made pork chorizo. Served with warm tortillas.*

### Entrées

Grilled Chicken Fajitas, Achiote Chicken, Peppers, Onions and Tomatoes, Flour & Corn Tortillas, Sour Cream, Roasted Salsa

Short Rib Enchiladas, Shredded Beef Short Rib, Fire-Roasted Tomato Sauce, House Cheese Blend, Crema Mexicana

Baja Fish Tacos, Crispy Sea Bass, Corn Tortillas, Cabbage, Chipotle Aioli

Sammy's Tequila Shrimp Flatbread, Hand-Crushed Tomatoes, Three Cheese Blend, Tequila Aioli

### Sides

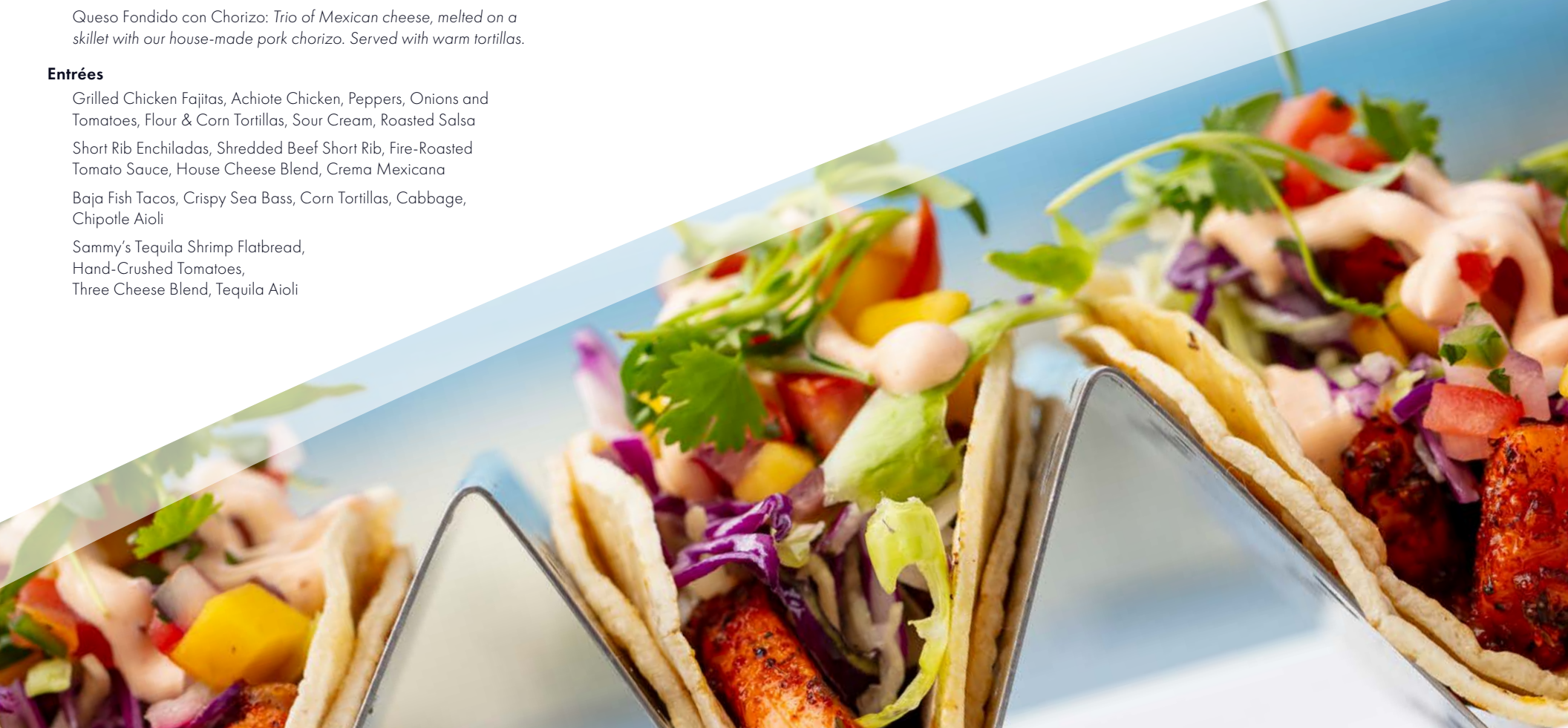
Spanish Rice

Homemade Refried Beans

### Desserts

Churros, Chocolate, Caramel Sauce

Caramel Flan, Berries, Whipped Cream





# carving stations



**Roast Turkey**.....\$600 each  
*(Serves 30 People)*  
 Cornbread & Chorizo Stuffing, Cranberry Relish, Parker House Rolls

**Mustard Crusted Leg of Lamb** .....\$600 each  
*(Serves 20 People)*  
 Grilled Naan Bread, Curry Aioli

**Atlantic Salmon** .....\$250 each  
*(Serves 10 People)*  
 Raspberry Glaze

**Whole Porchetta** .....\$500 each  
*(Serves 25 People)*  
 Meyer Lemon Sauce, Silver Dollar Rolls

**Black Cod Wellington**.....\$600each  
*(Serves 10 People)*  
 Stuffed with Mushrooms & Spinach

**Maple Baked Ham**.....\$400 each  
*(Serves 50 People)*  
 Orange Sauce, Hawaiian Rolls

**Certified Angus Slow Roasted Prime Rib**.....\$850 each  
*(Serves 30 People)*  
 Herbed Mayonnaise, Green Peppercorn Sauce, Silver Dollar Rolls

**Mustard Herb Crusted Tenderloin of Beef**.....\$650 each  
*(Serves 20 People)*  
 Dijon Mustard, Béarnaise Sauce, Silver Dollar Rolls

\* Chef Attendant Required for all Carving Stations (1 Per 75 Guests) - \$225 Each

# beverages





# beverage brands

## LIQUORS

Bourbon .....  
 Scotch/Irish .....  
 Vodka .....  
 Gin .....  
 Tequila .....  
 Rum .....  
 Cognac .....  
 Cordials .....

## CALL

Jim Beam .....  
 Dewars 12/Jameson.....  
 Deep Eddy .....  
 Beefeater .....  
 Lunazul .....  
 Cruzan .....  
 Martel VS .....  
 St. Germain, Aperol, .....  
 Bailey's, Amaretto, Kahlua .....

## PREMIUM

Highwest .....  
 Johnny Walker Black/Jameson .....  
 Ketel One .....  
 Aviation .....  
 Milagro .....  
 Bacardi Silver .....  
 Couvoisier VS .....  
 St. Germain, Aperol, .....  
 Bailey's, Amaretto, .....  
 Kahlua, Cointreau .....

## SUPER PREMIUM

Maker's Mark .....  
 Glenlivet 12 yr/Jameson .....  
 Grey Goose .....  
 Bombay Sapphire .....  
 Casamigos .....  
 Kuleana, Huihui .....  
 Hennessy VS .....  
 St. Germain, Aperol, Bailey's, .....  
 Amaretto, Kahlua, Grand Marnier .....

## WINES

Chardonnay .....  
 Sauvignon Blanc .....  
 Cabernet Sauvignon .....  
 Pinot Noir .....

J. Lohr, Riverstone Cuvée, Arroyo Seco .....  
 J. Lohr, Flume Crossing .....  
 J. Lohr, Seven Oaks Cuvée .....  
 J. Lohr, Falcon's Perc .....

J. Lohr, Riverstone Cuvée, Arroyo Seco .....  
 J. Lohr, Flume Crossing .....  
 J. Lohr, Seven Oaks Cuvée .....  
 J. Lohr, Falcon's Perc .....

Chalk Hill .....  
 Ferrari Carano .....  
 Serial .....  
 Weather .....

## BEERS

Domestic ..... Bud Light, Coors Light .....  
 Imported ..... Stella Artois, Corona, Heineken .....  
 Local Craft ..... Varies Based Upon Availability .....  
 Seltzer/Ready-to-Drink ..... Highnoon, Sammy's Beach Bar Cocktails .....

*WARNING: Drinking distilled spirits, wine, beer, wine coolers and alcoholic beverages during pregnancy can cause birth defects. The Waterfront Beach Resort, a Hilton Hotel, advocates no drinking and driving.*

# beverage SELECTIONS

Bartender fee: \$225 per bartender per 100 guests. Cash bar price includes tax. Enjoyment packages are based on a per person, per hour charge.

## BRAND BARS

### CALL BRAND BARS INCLUDE HOSTED/CASH

Louis de Sacy, Original Brut.....	19
Call Brand Liquor.....	14/15
J. Lohr Collection, California.....	14/15
Gambino Prosecco, Brut.....	14/15
Imported/Craft Beer/Seltzers.....	10/11
Domestic Beer.....	9/10
Soft Drinks.....	7/8
Mineral Water.....	7/8
Fresh Juices.....	7/8

### PREMIUM BRAND BARS INCLUDE HOSTED/CASH

Louis de Sacy, Original Brut.....	19
Premium Brand Liquor.....	16/17
J. Lohr Collection, California.....	14/15
Gambino Prosecco, Brut.....	14/15
Imported/Craft beer/Seltzers.....	10/11
Domestic Beer.....	9/10
Soft Drinks.....	7/8
Mineral Water.....	7/8
Fresh Juices.....	7/8

### SUPER PREMIUM BRAND BARS INCLUDE HOSTED/CASH

Moet & Chandon Brut Imperial.....	31
Super Premium brand liquor.....	18/19
Chalk Hill Chardonnay, California, Ferrari Carano, Fume Blanc.....	15/16
Serial, Cabinet Sauvignon, Weather, Pinot Noir.....	15/16
De Stefani, Prosecco, Brut.....	15/16
Imported/Craft Beer/Seltzers.....	10/11
Domestic Beer.....	9/10
Soft Drinks.....	7/8
Mineral Water.....	7/8
Fresh Juices.....	7/8

## FIXED BAR OPTIONS

### BEER, WINE AND SODA BAR

First Hour.....	23 per person/per hour
Additional Hours.....	15 per person/per hour

### CALL BRANDS

First Hour.....	28 per person/per hour
Additional Hours.....	17 per person/per hour

### PREMIUM BRANDS

First Hour.....	32 per person/per hour
Additional Hours.....	19 per person/per hour

### SUPER PREMIUM

First Hour.....	36 per person/per hour
Additional Hours.....	21 per person/per hour

## WATERFRONT

### SIGNATURE DRINKS..... \$19/ DRINK

(Not included in bar packages)

#### Submarine

Gin, Blue Curacao, Lemon Juice, Fever Tree Premium Club Soda, Meyer Lemon

#### HB Sunset

Tequila, Mezcal, Pomegranate Liquor, Lime, Agave, Grenadine, Seasalt

#### Coral Dream

Watermelon Infused Vodka, Agave, Lemon Juice, Watermelon Juice, Tajin

#### Beach Cruiser

Bacardi, Dragon Berry Rum, Raspberry, Blackberry, Mint, Citrus



# beverage UNCORKED



## SPARKLING AND CHAMPAGNE

Please select from the following champagnes. Prices are per bottle. Estimated 4 glasses per bottle.

Gambino Prosecco, Brut.....	\$56	Veuve Clicquot Brut Yellow Label, Champagne, France.....	\$156
Voltaire, New Mexico, NV.....	\$59	Perrier-Jouet Grand Brut, France.....	\$295
De Stefani, Prosecco, Brut, Italy.....	\$64	Dom Perignon, Epernay, Champagne, France.....	Market Price
Louis de Sacy, Original Brut, Champagne, NV.....	\$75	Louis Roederer Cristal, Millesime Brut.....	Market Price
Moet & Chandon Brut Imperial, Champagne, France.....	\$125		

## TABLESIDE WINE SERVICE

Please select from the following wines to be served to your guests tableside during dinner service. Prices are per bottle. Estimated 4 glasses per bottle.

### CALL/PREMIUM BRAND HOUSE WINE

J. Lohr Riverstone Cuvée, Arroyo Seco Chardonnay, Sonoma, California.....	\$56
J. Lohr, Flume Crossing Sauvignon Blanc, Sonoma, California.....	\$56
J. Lohr, Seven Oaks Cuvée Cabernet Sauvignon, Paso Robles, California.....	\$56
J. Lohr, Falcon's Perc, Pinot Noir, Sonoma, California.....	\$56

### SUPER PREMIUM BRAND HOUSE WINE

Chalk Hill Chardonnay, Sonoma, California.....	\$60
Ferrari Carano Fume Blanc, Sonoma, California.....	\$60
Serial Cabernet Sauvignon, Paso Robles, California.....	\$60
Weather Pinot Noir, Sonoma Coast, California.....	\$60

### SAUVIGNON BLANC

Franciscan Estate, Napa Valley.....	\$48
Noblio "Icon", Marlborough, New Zealand.....	\$58
Robert Mondavi Fume Blanc, Napa Valley, California.....	\$65
Domaine Naudet Sancerre, Loire Valley.....	\$72
Silverado, Napa, California.....	\$75

### CHARDONNAY

Daou, Bodyguard, Paso Robles, California.....	\$65
La Crema, Sonoma, California.....	\$65
Rombauer, Carneros, California.....	\$75
William Fevre, Chablis Champs Royaux, Burgundy.....	\$79
Jordan, Russian River, Sonoma.....	\$95
Kistler, Sonoma, California.....	\$140

### OTHER WHITE WINES AND ROSE

Chateau Traianon, Provence, Rose.....	\$50
Etude, Pinot Gris, Caneros.....	\$55
Daou Rose, Paso Robles, California.....	\$55
Lagolena, Pinot Grigio, Delle, Venezia, Italy.....	\$59

# beverage

## UNCORKED

### MERLOT

Chateau Petit Clos du Roy, Montagne, Saint-Emillion .....	\$65
Emmolo, Napa Valley, California .....	\$68

### CABERNET SAUVIGNON

Brendel Cooper's Reed, Napa Valley, California .....	\$60
Justin, Paso Robles, California .....	\$69
Coppola Director's Cut, Sonoma, California .....	\$75
Austin Hope, Paso Robles, California .....	\$85
Markham, Napa, California .....	\$115
Stag's Leap, Artemis, Napa, California .....	\$147

### PINOT NOIR

Walt "Blue Jay," Anderson Valley, California .....	\$59
Hautes-Cotes de Beaune Domaine, Chevron, Burgundy .....	\$75
Belle Glos, Las Alturas, Russian River, California .....	\$79
Joseph Phelps "Freestone Vineyards," Sonoma Coast, California .....	\$80
DuMOL Wester Reach, California .....	\$114

### OTHER RED WINES

Ancient Peaks Zinfandel, Paso Robles, California .....	\$55
Novelty Hill Syrah, Columbia Valley, Washington .....	\$58
Chateau les Hauts d'Aglan Cahors, France .....	\$65
Prisoner Red Blend, Napa, California .....	\$95

### SWEET/FORTIFIED WINES

Chateau Suduiraut, Sauternes, France .....	\$125
Taylor Fladgate 10 yr. Tawny, Port, Portugal .....	\$135
Sandeman 20 yr. Tawny, Port, Portugal .....	\$235







# contact us

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21100 Pacific Coast Highway Huntington Beach, CA 92648



The Waterfront Beach Resort  
A Hilton Hotel