

coastal cuisine

THE WATERFRONT BANQUET MENU



banquets

THE WATERFRONT BEACH RESORT



BREAKFAST



BREAKS



LUNCH



RECEPTION



DINNER



BEVERAGES



breakfast

breakfast BUFFETS

Continental Breakfast **Minimum of 25 Guests.....* \$42

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

All American **Minimum of 25 Guests.....* \$50

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

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

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

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

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

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

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

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 —
Strawberry and Banana Smoothies	Regular and Decaffeinated
Coffee Buzz Peanut Butter Smoothies	Assorted Hot Teas

Mediterranean \$27 per person

Hummus	Grilled Pita Bread
Tabbouleh Salad	Pistachio Honey Baklava
Assorted Grilled Mediterranean Vegetables	Freshly Brewed Coffee —
	Regular and Decaffeinated
Assorted Olives	Assorted Hot 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 —
	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 —
Chocolate Chip Cookies	Regular and Decaffeinated
Snickerdoodle Cookies	Assorted Hot Teas
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 \$48 per person

Freshly Brewed Coffee —	Assorted Hot Teas
Regular and Decaffeinated	Iced Tea
Assorted Sodas	Bottled Still and Sparkling Water
(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 (Each Type Ordered by the Dozen – Minimum 2 Dozen)	
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
(Chocolate or Plain)	
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

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

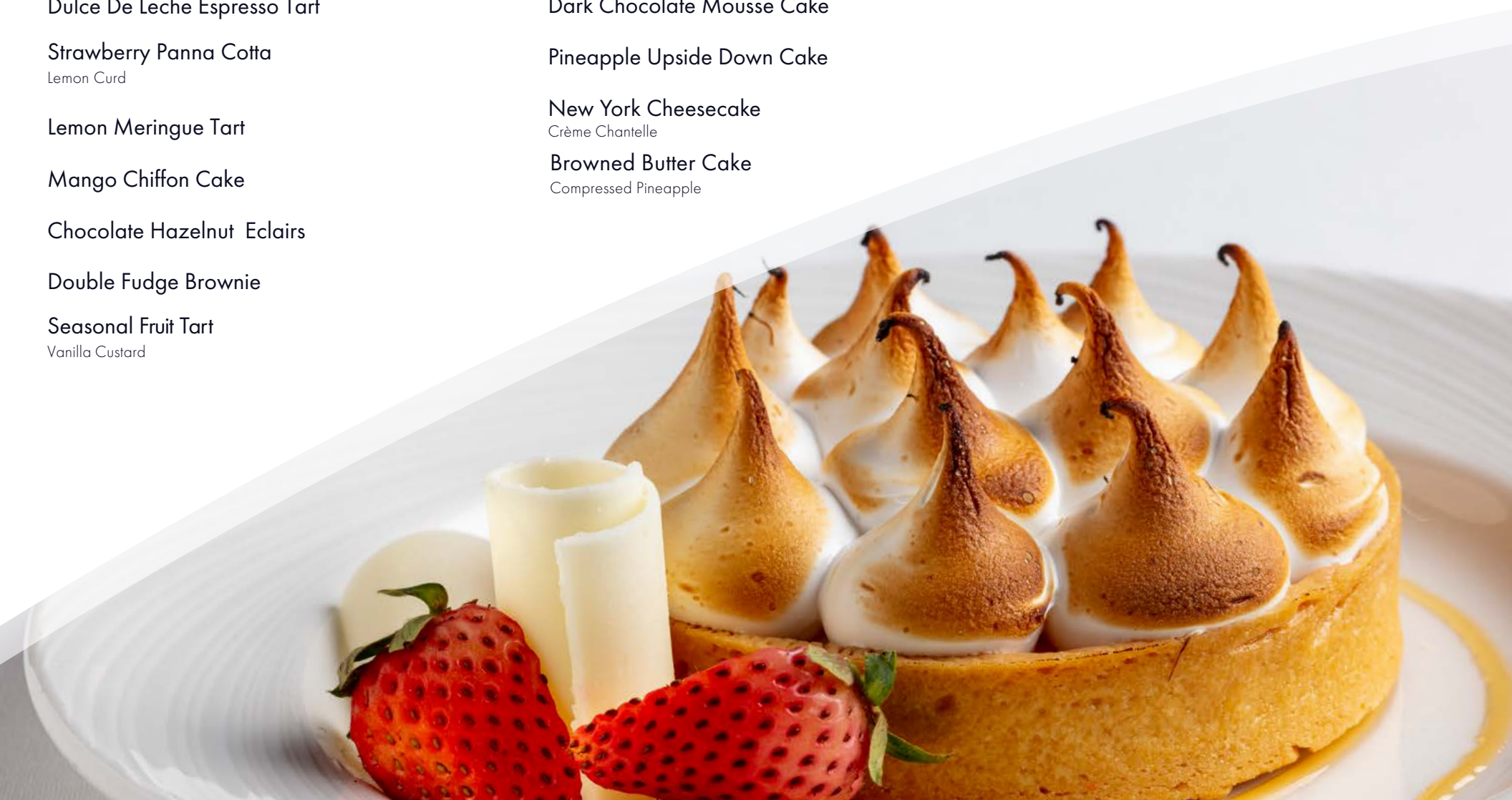
Pineapple Upside Down Cake

New York Cheesecake

Crème Chantelle

Browned Butter Cake

Compressed Pineapple



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

Proteins

Island Tuna Poke, Garlic Salmon, Tofu

Accompaniments

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

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

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

Toppings

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

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

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

*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.*

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

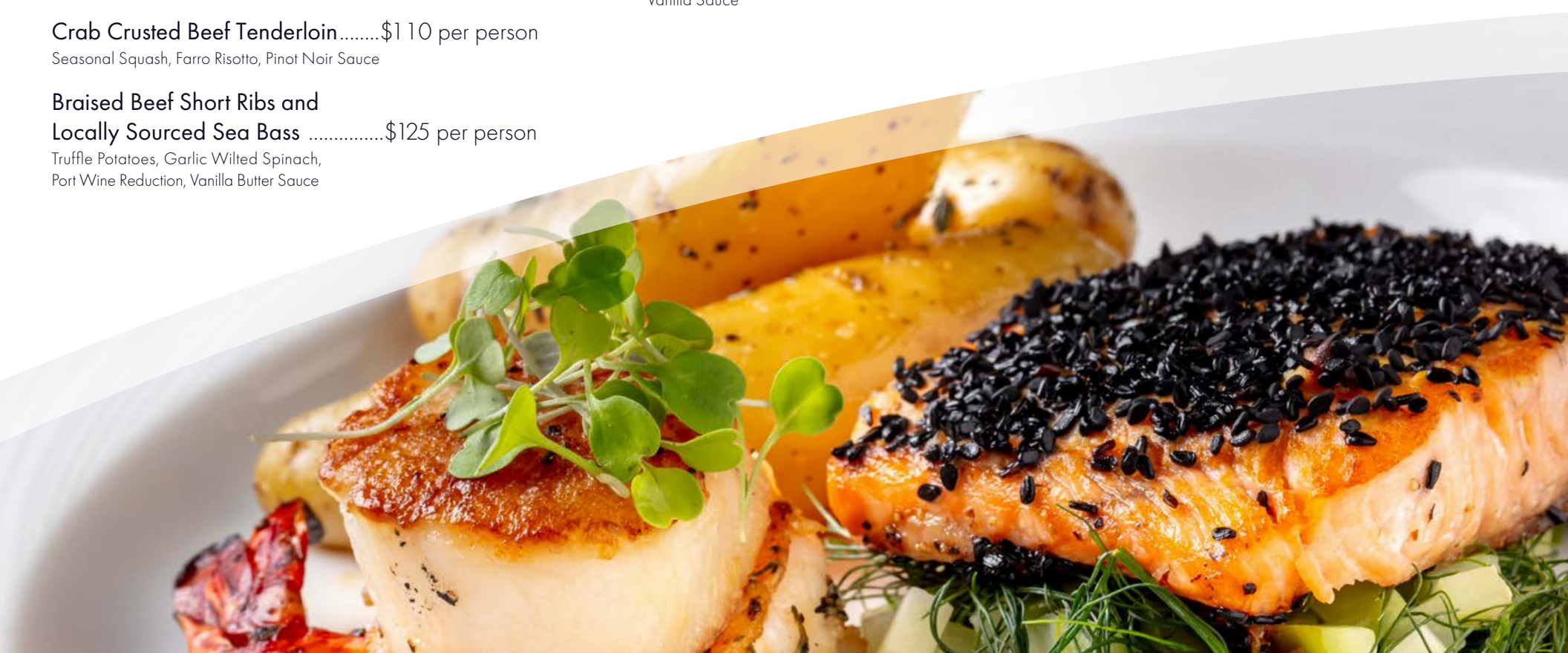
German Chocolate Cake
Raspberry Coulis

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

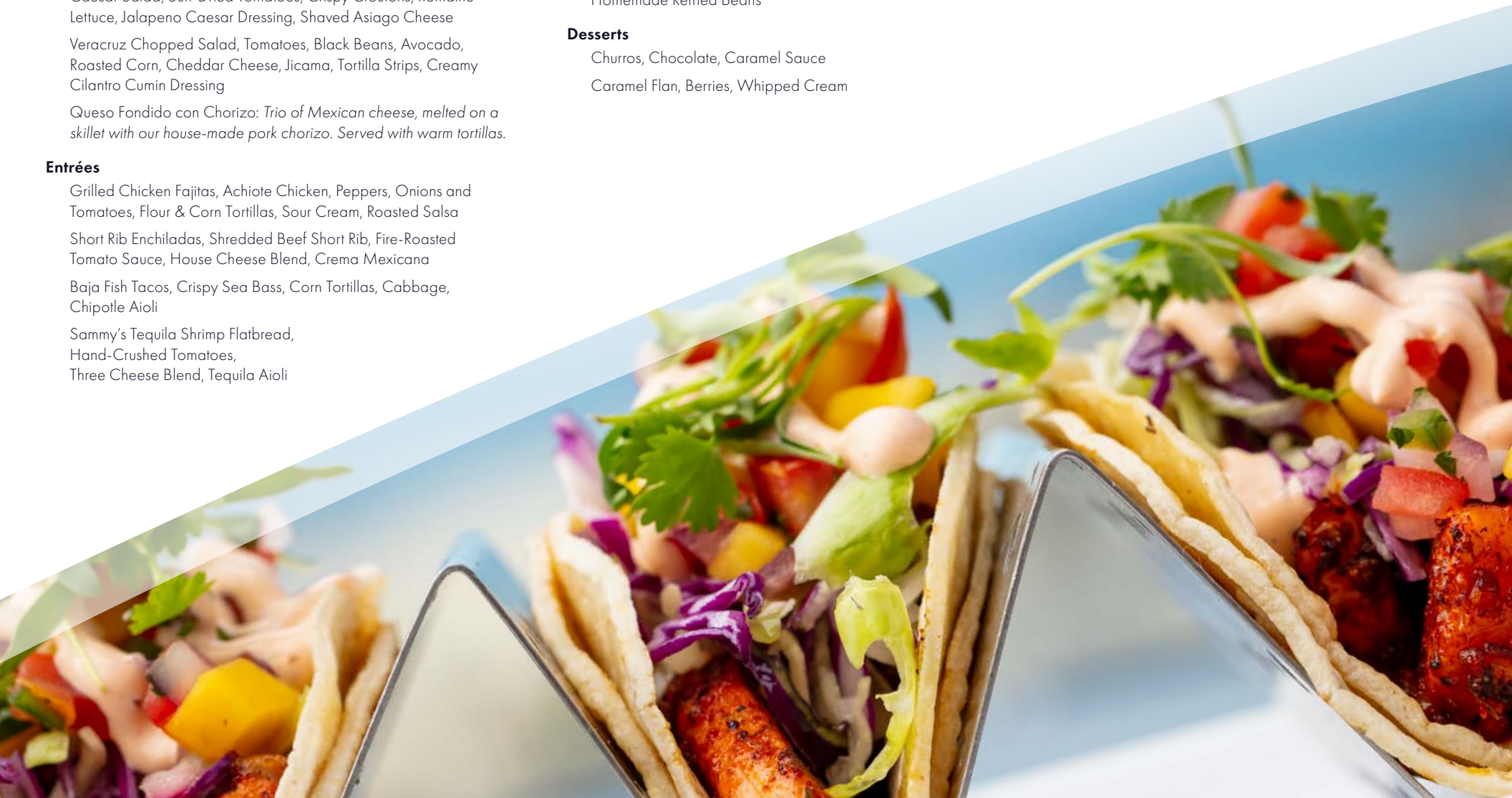
Spanish Rice

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

Atlantic Salmon\$250 each

(Serves 10 People)

Raspberry Glaze

Black Cod Wellington\$600each

(Serves 10 People)

Stuffed with Mushrooms & Spinach

**Certified Angus Slow Roasted
Prime Rib**\$850 each

(Serves 30 People)

Herbed Mayonnaise, Green Peppercorn Sauce, Silver Dollar Rolls

Mustard Crusted Leg of Lamb\$600 each

(Serves 20 People)

Grilled Naan Bread, Curry Aioli

Whole Porchetta\$500 each

(Serves 25 People)

Meyer Lemon Sauce, Silver Dollar Rolls

Maple Baked Ham\$400 each

(Serves 50 People)

Orange Sauce, Hawaiian 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, Aproz,
 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
Prisioner 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

714.845.8000 • waterfrontresort.com

21100 Pacific Coast Highway Huntington Beach, CA 92648



The Waterfront Beach Resort
A Hilton Hotel