



Convention Menus

Breakfast

Plated Full American Breakfast

Scrambled Eggs

Choice of bacon or sausage

Seasoned breakfast potatoes

Choice of sourdough or wheat toast

Whipped butter and assorted preserves

Coffee, Herb Tea or Decaf

\$26.00 + 20% Service Charge and 7.75% tax

Plated French Toast Breakfast

Challah French toast

Blueberry and Lemon Compote

Whipped honey butter and maple syrup

Crispy bacon and link sausage

\$25.00 + 20% Service Charge and 7.75% tax

Continental Breakfast Buffet

Assorted pastries

Whipped butter and assorted preserves

Fresh Whole Fruit

Coffee, Herb Tea or Decaf

\$19.00 + 20% Service Charge and 7.75% tax

Executive Continental Breakfast Buffet

Hand-cut seasonal fresh fruit

Choice of two fruit juices

Individual yogurt parfaits

Assorted pastries

Bagels with assorted cream cheese

Whipped butter and assorted preserves

Coffee, Herb Tea or Decaf

\$22.00 + 20% Service Charge and 7.75% tax





American Buffet

Seasonal fruit and berries
Choice of two fruit Juices
Choice of Buttermilk Pancakes or Challah French toast
Blueberry & Lemon Compote
Whipped Honey Butter and Maple Syrup
Scrambled Eggs
Crispy Bacon
Sausage Links
Seasoned Breakfast Potatoes
Coffee, Herb Tea or Decaf
\$28.00 + 20% Service Charge and 7.75% tax

Deluxe American Buffet

Seasonal fruit and berries
Choice of three fruit Juices
Choice of two: Buttermilk Pancakes, Cornmeal pancakes
or Challah French Toast
Blueberry & Lemon Compote
Whipped Honey Butter and Maple Syrup
Seasonal Frittata
Scrambled Eggs
House Made Corned Beef Hash
Crispy Bacon
Sausage Links
Seasoned Breakfast Potatoes
Coffee, Herb Tea or Decaf
\$32.00 + 20% Service Charge and 7.75% tax

Breakfast sides to add to buffets

Build Your Own Steel cut oatmeal served with brown sugar, milk and raisins
\$3.50++ pp
Assorted breakfast cereal \$2.50++ pp
Build Your Own Yogurt parfait served with berries and granola \$3.50++ pp
Chorizo and eggs \$3.50 pp





Rice and beans \$2.50++ pp
Warm flour and corn tortillas \$2.50++ pp
Fresh salsa \$1.50++ pp

Beverages (Per Gallon)

Coffee \$65.00++
Hot tea \$65.00++
Orange, Grapefruit, Apple or Cranberry Juice \$75.00++
Bottle water \$4.00++ each
Milk \$26.00++

Executive Meeting Package

(20 person Minimum)

Executive Continental Breakfast Buffet

Hand-cut seasonal fresh fruit
Choice of two fruit juices
Individual yogurt parfaits
Assorted pastries
Bagels with assorted cream cheese
Whipped butter and assorted preserves
Coffee, Herb Tea or Decaf

Plated Lunch

Choose from One of the following plated lunch options or the Deli Display board

Chicken Picatta

Boneless breast of chicken in a lemon-butter sauce with capers

Chicken Madiera

Airline chicken breast in Madeira wine with mushrooms

Coq Au Vin

Chicken with white wine and mushroom sauce

Shrimp and Grits

Cajun spiced jumbo prawns over aged cheddar grits





Angel Hair

Angel Hair pasta tossed with Extra Virgin Olive Oil, roasted garlic, anchovy paste, lemon, olives, baby heirloom tomatoes, and parmesan

Butternut Squash Ravioli

Served in Brown Butter with roasted pine nuts

Black Rice bowl

With roasted edamame, chevre, house pickled ginger & heirloom vegetables

Afternoon Break

Choose from any of our creative break options

Beverage Service

Coffee, herb tea and decaf available all day

Meeting Space

Complimentary meeting space and set up fees

Audio Visual

Projector, Screen, Wired podium microphone and flipchart or whiteboard

\$80.00 per person + 20% Service charge and 7.75% tax

Creative Afternoon Break Options

In the Land of Fruits and Nuts

An assortment of local Artisan cheeses, local honey, California toasted walnuts, Fresh local berries and grapes, Orange County figs, breadsticks and crackers served with flavored sparkling water

\$19.00 per person + 20% Service charge and 7.75% tax

Home Run

Peanuts, Cracker Jacks, mini corn dogs, soft pretzels and spicy mustard served with assorted canned sodas

\$17.00 per person + 20% Service charge and 7.75% tax





The Cookie Monster

Assorted jumbo cookies, brownies, blondies, m&ms and chocolate pretzels served with ice cold milk, coffee, tea and decaf
\$17.00 per person + 20% Service charge and 7.75% tax

Meeting at the Movies

Assorted flavored popcorn and assorted boxed candy, served with assorted canned sodas
\$16.00 per person + 20% Service charge and 7.75% tax

The Healthy Choice

Vegetable crudité with low calorie dip, fresh whole fruit, and roasted jalapeno hummus with toasted pita, and assorted olives served with sparkling water and sodas
\$18.00 per person + 20% Service charge and 7.75% tax

Uptown Bakery

An assortment of hand crafted specialty macaroons, an assortment of specialty cupcakes, and rice crispy treats dipped and served with coffee, tea and decaf
\$20.00 per person + 20% Service charge and 7.75% tax

Boxed Lunches

Boxed Lunches come with a sandwich, an apple, Chips and a cookie.
\$21.00 per person + 20% Service charge and 7.75% tax

California Chicken

Grilled chicken breast with crisp lettuce sliced tomato avocado, bacon Swiss on sourdough.

Turkey Croissant

Oven roasted turkey with Swiss cheese, crisp lettuce and sliced tomato on a buttery croissant

Mozzarella Caprese

Thick slices of fresh mozzarella vine ripe tomatoes, fresh basil, with pesto spread balsamic drizzle on a ciabatta roll.





Add a salad for just \$4.50 ++ pp

Caesar Salad
Rustic Italian Pasta
Fingerling potato salad

Plated lunch Entrees

Lunch entrees include a salad of your choice, seasonal vegetables, rice or potatoes, hot rolls and butter, dessert, coffee, tea and decaf.

Lunch Salad Options

Caesar Salad
Traditional Caesar with house made croutons and dressing.
House Salad
Mixed greens with fresh citrus raspberries, candied pecans, parmesan and a citrus vinaigrette
California Caprese Salad
marinated baby heirloom tomatoes, whipped burrata, micro Basil and Balsamic glaze

Lunch Entrée Options

Rosemary Chicken

Airline chicken breast marinated in fresh rosemary, lemon, and olive oil
\$31.00

Chicken Madeira

Airline chicken breast in Madeira wine with mushrooms
\$31.00++

Red Wine Braised Short Ribs

Slow cooked to perfection with red wine reduction
\$38.00++

Argentinian Trip tip

Chimichurri sauce
\$35.00++





NY Strip

Roasted garlic butter

\$45.00++

Roasted prime rib

Au Jus

\$49.00++

Pan-seared Filet Mignon

Served with peppercorn-cream sauce

\$52.00++

Roasted Salmon with Dill

Farm Raised Roasted filet of Salmon served with a creamy dill sauce

\$36.00++

Shrimp and Grits

Cajun spiced jumbo prawns over aged cheddar grits

\$33.00++

Black Cod

Pan Roasted Black Cod with a Miso Glaze

\$38.00++

Angel Hair

Angel Hair pasta tossed with Extra Virgin Olive Oil, roasted garlic, anchovy paste, lemon, olives, baby heirloom tomatoes, and parmesan

\$29.00 ++

Butternut Squash Ravioli

Served in Brown Butter with roasted pine nuts

\$30.00 ++





Black Rice bowl

With roasted edamame, chevre, house pickled ginger & heirloom vegetables
\$29.00++

Lunch Dessert Options

Apple pie
Death by Chocolate
House made bread pudding served with Bourbon sauce
Crust less Cheesecake
Macaroons
Homemade Cookies and brownies

Lunch Buffets

Lunch buffets come with coffee, tea, decaf and iced tea. A \$100.00 labor fee will apply for groups with less than 25 guests.

Build your own Masterpiece Sandwich

Seasoned roast beef, roasted turkey, Black Forest ham
Gruyere, aged cheddar cheese, freshly baked breads
Creamy pesto, horseradish mayonnaise, Dijon mustard
Our house salad with Mixed greens, fresh citrus, raspberries, candied pecans,
parmesan cheese, and house citrus vinaigrette,
Rustic Italian pasta salad, and fingerling potato salad served with assorted
cookies and brownies, coffee, herb tea and decaf
\$30.00 per person + 20% Service charge and 7.75% tax

Build your own Masterpiece Taco

Choose two of the following: Shredded chicken, carne asada and carnitas. cotija
cheese, corn and flour tortillas, pico de gallo, sour cream, cilantro, onions, limes,
hot sauce, rice, pinto beans or black beans, chips and salsa
Served with Mexican chocolate pot de crème, coffee, tea and decaf
\$30.00 per person + 20% Service charge and 7.75% tax





Italy's finest

Our house salad with Mixed greens, fresh citrus, raspberries, candied pecans, parmesan cheese, and citrus vinaigrette, Fettuccini Alfredo with Chicken, Angel Hair Pasta with Italian Meatballs, Garlic bread, served with your choice of two desserts, coffee, herb tea and decaf.

\$32.00 per person + 20% Service charge and 7.75% tax

Santa Maria Style Barbecue

House Caesar Salad, Barbecue Boneless breast of chicken, Barbecue Brisket, Three signature barbecue sauces per table, Corn on the cobb Baked Potatoes with whipped butter, sour cream and chives, Jalapeno corn bread, Whipped Honey butter, Mason jar peach and apple pie

\$36.00 per person + 20% Service charge and 7.75% tax

Plated Dinner Entrees

Dinner entrees include a salad of your choice, seasonal vegetables, rice or potatoes, hot rolls and butter, dessert, coffee, tea and decaf.

Dinner Salad Options

Caesar Salad

Traditional Caesar with house made croutons and dressing.

House Salad

Mixed greens with fresh citrus raspberries, candied pecans, parmesan and a citrus vinaigrette

California Caprese Salad

Marinated baby heirloom tomatoes, whipped burrata, micro Basil and Balsamic glaze

Dinner Entrée Options

Rosemary Chicken

Airline chicken breast marinated in fresh rosemary, lemon, and olive oil

\$34.00++

Chicken Madeira

Airline chicken breast in Madeira wine with mushrooms

\$34.00++





Red Wine Braised Short Ribs

Slow cooked to perfection with red wine reduction
\$42.00++

Argentinian Trip tip

Chimichurri sauce
\$38.00++

NY Strip

Roasted garlic butter
\$46.00++

Roasted prime rib

Au Jus
\$51.00++

Pan-seared Filet Mignon

Served with peppercorn-cream sauce
\$54.00++

Roasted Salmon with Dill

Farm Raised Roasted filet of Salmon served with a creamy dill sauce
\$39.00++

Shrimp and Grits

Cajun spiced jumbo prawns over aged cheddar grits
\$37.00++

Black Cod

Pan Roasted Black Cod with Romesco
\$44.00++

Angel Hair

Angel Hair pasta tossed with Extra Virgin Olive Oil, roasted garlic, anchovy paste, lemon, olives, baby heirloom tomatoes, and parmesan
\$33.00 ++





Butternut Squash Ravioli

Served in Brown Butter with roasted pine nuts
\$32.00 ++

Black Rice bowl

With roasted edamame, chevre, house pickled ginger & heirloom vegetables
\$32.00++

Dinner Dessert Options

Mason jar peach or apple pie
Death by Chocolate
House made bread pudding served with Bourbon sauce
Crustless Cheesecake
Macaroons
Homemade Cookies and brownies

Dinner Buffets

Dinner buffets come with coffee, tea, decaf and iced tea. A \$100.00 labor fee will apply for groups with less than 25 guests.

Best of Baja

Chile Relleno, mild peppers stuffed with cheese, sautéed golden brown and served in a mild red sauce. Enchiladas ~ Corn tortillas stuffed with shrimp or chicken, cheese and red sauce, rice, pinto beans or black beans, corn and flour tortillas, pico de gallo, sour cream, cilantro, onions, limes, hot sauce, , chips and salsa

Served with Mexican chocolate pot de creme, coffee, tea and decaf
\$35.00 per person + 20% Service charge and 7.75% tax

Santa Maria Style Barbecue

House Caesar Salad, Barbecue Breast of chicken, Barbecue Brisket, Three signature barbecue sauces per table,
Corn on the cobb, Baked Potatoes with whipped butter, sour cream and chives,
Jalapeno corn bread, Whipped Honey butter
Mason Jar peach and apple pie, coffee, tea, decaf and iced tea.
\$38.00 per person + 20% Service charge and 7.75% tax





Italy's finest

Our house salad with Mixed greens, fresh citrus, raspberries, candied pecans, parmesan cheese, and citrus vinaigrette
Fettuccini Alfredo with Chicken, Angel Hair Pasta with Italian Meatballs, marinara sauce, Garlic bread, served with your choice of two desserts, coffee, herb tea, decaf and iced tea.

\$36.00 per person + 20% Service charge and 7.75% tax

Traditional American Buffet

Our house salad with Mixed greens, fresh citrus, raspberries, candied pecans, parmesan cheese, and citrus vinaigrette, Fresh Fruit Board, creamy Mashed Potatoes, Fresh seasonal vegetables, marinated hangar steak, Rosemary Chicken, choice of two desserts, Garlic bread, coffee, herb tea, decaf and iced tea.

\$42.00 per person + 20% Service charge and 7.75% tax

Hors D' Oeuvres

Displays for 50-300 guests

Charcuterie Board

\$12.00++ per person

Vegetable Crudite

\$10.00++ per person

Fresh Fruit Board

\$10.00++ per person

Artisan Cheese and Fruit Board

\$12.00++ per person

House made Roasted Jalapeno Hummus with vegetables, artisanal breads and crispy crackers

\$14.00++ per person

Cold Hors D 'Oeuvres

Bloody Mary Shrimp Cocktail \$40/doz

Endive cups filled with spicy chicken \$35/doz

House Deviled Eggs \$35/doz





Prosciutto wrapped asparagus spears \$35/doz
Baja Seafood ceviche in a tortilla cup \$42/doz
Watermelon cube with ground Pistachio Chevre \$34/doz
Tomato Bruschetta with baby heirloom tomatoes, fresh mozzarella, balsamic glaze and micro basil \$35/doz

Hot D 'Oeuvres

Grilled cheese bites \$34/doz
Barbecue Shrimp \$40/doz
Beef Sliders \$40/doz
Spanakopita \$35/doz
Beef Satay with a spicy peanut sauce \$42/doz
Beef or Chicken empanadas \$42/doz
Veggie Spring Rolls \$34/doz
Pepper crusted beef tenderloin with romesco \$42
Mini crabcake with chipotle aoli \$42/doz
Bacon wrapped dates \$40/doz

Hors D' Oeuvres Packages

Packages are based on two hours of service and a 50 guest minimum.

Package one

Artisan Cheese and Fruit Board
Vegetable Crudite
Tomato Bruschetta with baby heirloom tomatoes, fresh mozzarella, balsamic glaze and micro basil
Endive cups filled with spicy chicken and water chestnuts
Veggie Spring Rolls
Barbecue Shrimp
Chicken empanadas
Beef Satay with spicy peanut sauce
\$38.00 per person





Package two

Charcuterie board

Vegetable Crudite

House made Roasted Jalapeno Hummus with vegetables, artisanal breads and
crispy crackers

Bloody Mary Shrimp Cocktail

Avocado Deviled Eggs

Watermelon cube with ground Pistachio Chevre

Beef Satay with a spicy peanut sauce

Mini crabcake with chipotle aoli

Chicken empanadas

Bacon wrapped dates

\$49.00 per person

Culinary Stations

Our uniformed attendants prepare menu items, which are designated to complement your theme and décor. The following are descriptions of the most popular stations. Events in excess of two hours may be subject to additional charges. Chef/Carver fees are \$125.00.

Fajita Station - \$24.00 per person

Freshly grilled chicken or beef Fajitas with grilled onions, peppers, warm flower and corn tortillas, shredded lettuce, cheddar and jack cheese, diced tomatoes, pic de Gallo, sour cream, and guacamole, salsa and tortilla chips. Chef/Carver fees are \$125.00.

Pasta Station - \$22.00 per person

Ravioli, Penne and Angel hair pasta served fresh with your choice of Parmesan cream, basit pesto and marinara sauces, garlic crustini, parmesan cheese and red pepper flakes. Chef/Carver fees are \$125.00.





Carving Stations

Spiced Roasted Salmon - \$450.00 per
White wine herbed sauce, assorted miniature rolls
(Serves approximately 25 guests) Chef/Carver fees are \$125.00.

Baron of Beef - \$900.00 per
Au Jus, Horseradish cream and miniature rolls
(Serves approximately 100 guests) Chef/Carver fees are \$125.00.

Roasted Turkey with Sage Gravy - \$400.00 per
Cranberry compote and Assorted miniature rolls
(Serves approximately 25 guests) Chef/Carver fees are \$125.00.

Reception Pastries and Snacks

Chips with salsa and guacamole
\$8.00 per person
Gourmet popcorn
\$5.00 per person
Mixed nuts
\$8.00 per person
Jumbo soft pretzels with assorted mustards
\$7.00 per person
Miniature corndogs with mustard
\$7.00 per person
Cracker Jacks
\$5.00 per person
M&Ms
\$5.00 per person
Macaroon assortment
\$11.00 per person
Assorted cookies and brownies
\$7.00 per person
Miniature cupcakes
\$10.00 per person





Bar Service

. Soft Bar Package

Imported and domestic beer
House wine selection
Soft drinks and bottled water

1 Hour: \$15.00 per person
2 Hours: \$26.00 per person
Each additional hour: \$7.00 per person

Call Brand Bar Package

Call brand cocktails
Imported and domestic beers
House wine selection
Soft drinks and bottled water

1 Hour: \$17.00 per person
2 Hours: \$29.00 per person
Each additional hour: \$9.00 per person

Premium Brand Bar Package

Premium brand cocktails
Imported and domestic beers
House wine selection
Soft drinks and bottled water

1 Hour: \$21.00 per person
2 Hours: \$34.00 per person
Each additional hour: \$12.00 per person

Craft Bar Package

Chipotle margarita
Cucumber daiquiri
Blackberry Bramble

One specialty cocktail created just for your group
\$12.00 per drink

*Charged on consumption





Hosted Bar Selection pricing

Hosted bar prices are subject to 20% service charge and 7.75% sales tax.

1 bartender per 150 guests at \$100.00 ++ each.

Bartender fee will be waived with \$600++ in purchases per bar.

Call Brand: \$10.00

Premium Brand: \$12.00

Super Premium Brand: \$14.00

House Wines: \$9.00

Craft and Imported Beer: \$9.00

Domestic Beer: \$8.00

Soft Drinks: \$5.00

Water: \$5.00

Cash Bar Selection pricing

Cash bar prices are inclusive of service charge and sales tax.

Cash bar sales are not applied toward food and beverage minimums.

1 bartender per 150 guests at \$100.00 ++ each.

Bartender fee will be waived with \$600++ in purchases per bar.

Call Brand: \$10.00

Premium Brand: \$13.00

Super Premium Brand: \$15.00

House Wines: \$9.00

Craft and Imported Beer: \$9.00

Domestic Beer: \$8.00

Soft Drinks: \$6.00

Water: \$6.00

Audio Visual Equipment Rentals

Video

DVD Player: \$100.00

VCR: \$90.00

50" Plasma Screen with Stand: \$350.00

(For larger screen monitors, we recommend an LCD package)





Video Package with VCR or DVD: \$450.00
(Includes 32" monitor, DVD/VCR, 54" cart)
VHS Camcorder with Tripod: \$250.00
VHS Role-play Package: \$450.00
(Includes camcorder, monitor and VCR)

Monitors/Accessories

15" Multi sync monitor: \$90.00
17" Multi sync monitor: \$120.00
19" Flat panel monitor: \$180.00
Wireless mouse with laser pointer: \$75.00
Two in, one out VGA Switcher: \$150.00
Four in, One out VGA Switcher: \$180.00
Three input Scaler/Scan Converter: \$270.00
VGA Extension (25-50 Ft.)

CPU /Video Projection

LCD Computer Package: \$450.00
(Includes LCD Projector, 8 ft. Screen, Stand, Cabling, cord and power strip)
LCD Video Projection Package: \$450.00
(Includes LCD Projector, 8 ft. Screen, DVD Player and Audio Patch, Stand, Cabling, cord and power strip)
LCD Support package: \$150.00
(Stand, Cabling, cord and power strip and 8 foot screen)
LCD Projector: \$435.00
Laptop Computer: \$150.00
(Includes extension cord and power strip)

Projectors

Overhead Package: \$200.00
(Includes 8 ft. Screen, cart, extension cord, and power strip)
355 MM Slide Projector: \$66.00
Additional tray for slide: \$6.00
Overhead Projector: \$65.00





Sound

- Podium: \$50.00
- Microphone (tabletop or free standing): \$75.00
 - Wireless microphone: \$150.00
 - 4 Channel Audio Mixer: \$75.00
 - 8 Channel Audio Mixer: \$145.00
 - 12 Channel Audio Mixer: \$175.00
 - Anchor Powered Speaker: \$90.00
- Sound System and AMP mixer with two speakers: \$250.00
 - Additional speakers: \$90.00 each
- Compact Disc Player (Single Disc): \$80.00
- Compact Disc Player (5 disc): \$105.00
- Audio Patch for client equipment: \$50.00

Meeting Accessories

- Flipchart with Pad: \$65.00
- Flipchart with Easel: \$30.00
- Additional Pads: \$35.00
- Laser Pointer: \$60.00
- A/V Cart: \$35.00
- Projection Stand: \$15.00
- Power strip: \$25.00
- Extension Cord: \$15.00
- Whiteboard: \$75.00
- High Speed Internet Connection: Varies
 - 1 connection: \$100.00
 - Additional connections: \$65.00 each
- A/V technician: \$85.00 per hour
- Overtime per hour: \$150.00

