

*Laguna Cliffs Marriott Resort & Spa
Banquet Menu Selections*





Breakfast Menus



Continental Breakfast Selections

All Breakfast Include Freshly Brewed Starbucks Coffee, Decaffeinated and Specialty Tea
Orange Juice and Grapefruit Juice

Fog Horn

Breakfast Pastries | Gourmet Croissants | Muffins
Sweet Butter | Fruit Preserves
Farm to Table Whole Fresh Fruit
Apples | Bananas | Oranges | One Seasonal Fruit Selection
Power Green Smoothie in Resort Beverage Dispensers

“Suns Up” on Coastal Cliffs

Breakfast Pastries | Gourmet Croissants | Muffins
Butter | Fruit Preserves
Assorted Bagels served with Cream Cheese
Cream Cheese Selection: Whipped Plain | Sun Dried Tomato | Lavender Honey
Freshly Sliced Melon and Seasonal Fruit
Vanilla Bean Yogurt | Fresh Berries | Granola

The Cliffs Experience

Breakfast Pastries | Gourmet Croissants | Muffins
Butter and Fruit Preserves
Arrangement of Exotic Fruit
Coconut | Melons | Fruit Garnished with Berries
Very Berry Yogurt Shooters (with Resort Beverage Dispenser) *
*Attendant to Serve Shooters an additional \$100 per attendant

Your Choice of One Experience:

Open Faced Breakfast Muffin
Topped with Basil Pesto | Turkey Egg Scramble
Provolone Cheese

Spinach Quiche
Topped with Pancetta and Parmesan Cheese
Romesco Sauce

Flaky Crusted Breakfast Egg Strudel
Choice of: Italian Cured Meats or Roasted Vegetables
with Basil Pesto | Provolone Cheese

Melted Herb Cream Cheese Biscuit with Applewood
Smoked Bacon | Egg

Breakfast Burrito
Fresh Salsa | Choice of: Flour or Whole Wheat Wrap

Havarti Cheese Croissant | Egg
Shaved Black Forest Ham

Fresh Roasted Vegetable Frittata

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Breakfast Buffet Selections

All Breakfast Include Freshly Brewed Starbucks Coffee, Decaffeinated and Specialty Tea
Orange Juice and Grapefruit Juice

Capistrano Bay Breakfast

Artisan Sliced Breads | Breakfast Rolls
Sweet Butter | Fruit Preserves
Fluffy Scrambled Eggs Served with Chives
Hardwood Smoked Bacon or Breakfast Pork Sausage
Cottage Potatoes with Grilled Onions | Peppers
Freshly Carved Melon and Seasonal Fruit with Berries

Healthy West Basin

Steamed Whites of Eggs
Fresh Chilies | Goat Cheese Crumble | Yellow Squash
Gremolata | Smoky Tomato
Turkey Hash
Mushroom | Asparagus
Bircher Muesli
Wild Brown Rice Blend
Coriander | Coconut Infused
Seasonal Bowls of Fresh Seasonal Fruit and Berries

Classic East Basin

Dana Point Scone Selection:
Fresh Baked Chocolate Chuck | Raspberry White Chocolate | Blueberry | Apple Cinnamon Sugar
Sweet Butter | Fruit Preserve
Warm Coconut Infused Farro Porridge
Brown Sugar | Raisins | Fresh Berries
Fluffy Scramble Egg Hash
Melted Spinach | Zucchini | Diced Tomato | Parmesan Cheese
Hardwood Smoked Bacon | Apple Chicken Breakfast Sausage
Sea Salt Red Bliss Potatoes
Grilled Onions | Peppers
Freshly Carved Melon and Fruit with Berries

Touch of Coastal Highlands

Sliced Assorted Bagels
Assorted Cream Cheese
Golden Baked Croissants
Butter | Fruit Preserves
Egg and Fontina Cheese Casserole
Green Onions | Tomato | Peppers | Italian Sausage
Cure 81 Carved Whole Grain Mustard Crusted Ham
Fingerling Breakfast Potatoes
Spanish Piquant Peppers | Grilled Onions
Smoked Salmon
Cream Cheese | Red Onions | Capers | Sliced Eggs | Chives | Lemon Oil Drizzle
Sliced Watermelon and Pineapple
Chiffonade Sweet Basil

Omelet Station Enhancement: Chef Attended Omelet Station to Include: Ham | Tomatoes | Onions |
Peppers | Cheddar Cheese | Diced Onion | Mushroom | Salsa | Jalapeño | Egg Whites

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Brunch Selections

Includes the following beverages:
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea
Orange Juice and Grapefruit Juice

Lantern Bay Village Brunch

Starters

Fresh Farm Greens
Toasted Almonds | Golden Raisins | Julienne Red Onion | Apple Cider Vinaigrette

Cream of Zucchini and Coastal Salted Blue Cheese Bisque

Primavera Pasta Salad

Glazed Cinnamon Rolls

Entrees

Fluffy Scrambled Florentine Eggs

Char-Grilled Carved Marinated Flank Steak

Thick Cut Hardwood Smoked Bacon

Oven Roasted Crushed Yukon Potatoes
Julienne Peppers | Onions

Lox Smoked Salmon Bagel
Cream Cheese | Red Onions | Capers | Mined Eggs | Chives | Lemon Oil Drizzle

Breast of Herb Chicken
Roasted Tomato | Pearl Onion | Saffron Beurre Blanc Drizzle

Selection of Seasonal Vegetable Medley

Selection of Breads | Artisan Rolls & Sweet Butter

Desserts

Build your Shortcake Bar:*

Strawberries | Chantilly Cream | Buttermilk Biscuits | Strawberry Sauce

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Break Menus

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Specialty Breaks

All Breaks are based on a 30 minute time period. Consumption of beverages beyond 30 minutes will be Charged On Consumption.

La Siesta Fiesta

Tri-Color Tortilla Chips
Freshly Made Guacamole | Salsa |
Hot Cheese Sauce | Jalapenos
Cinnamon Crisps | Churros
Cinnamon Chantilly Cream
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee | Decaffeinated | Specialty Tea

Carnival Break

Freshly Made Buttered Popcorn
Carnival Style Soft Pretzels Salted | Mustard
Assorted Candy Bars
Häagen-Dazs Ice Cream Bars | Fruit Bars
Assorted Soft Drinks | Bottled Waters
Bottled Root Beer | Lemonade
Freshly Brewed Coffee | Decaffeinated | Specialty Tea

Every Day is Sundae

Create Your Own Sundae:*
Häagen-Dazs Vanilla Ice Cream
Fresh Strawberries | Cherries
Chocolate and Caramel Sauces
Whipped Cream | Assorted Toppings
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee | Decaffeinated | Specialty Tea

Hummus and Chips

Colorful Selection of Vegetable Chips
Garbanzo Hummus
Lavosh
White Bean Hummus
Extra Virgin Olive Oil Crostini
Fava Bean Hummus
Mediterranean Marinated Olives
Roasted Red Pepper Chutney
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee | Decaffeinated | Specialty Tea

The Health Fanatic

Housemade Granola Blueberry Bars
Make Your Own Trail Mix
Pretzels | M&M's | Coconut Shavings
Dried Cranberries | Caramelized Walnuts
Gourmet Beef and Turkey Jerky
Whole Fresh Fruits
Blueberry Very Berry Smoothies
Freshly Brewed Coffee | Decaffeinated
Specialty Tea | Bottled Waters

Cookies Madness

Double Fudge Chocolate Cookies
Raspberry Brownies
Chocolate Chunk Cookies
White Chocolate Blondies
Peanut Butter Chocolate Striped Cookies
Hot Chocolate with Mini Marshmallows
Assorted Soft Drinks | Bottled Waters | Coffee
Specialty Teas | Decaffeinated Coffee

Taste of California

Artisan Cheese with Crostini and Lavosh
Display of Whole Fresh Fruit
Sun Dried Fruits | Roasted Nuts
Gourmet Sodas | Voss Bottled Water
Freshly Brewed Coffee | Decaffeinated | Specialty Teas

Thrive Break

Crispy Apple Chips
NII Bars – Organic Superfood Granola Bites
Rickaroons – Local, Gluten Free Dessert Fuel Cookies
Housemade Coconut Water
Old Fashion Oats Banana Housemade White Chocolate
Dipped Cookies
Power Green Avocado smoothie

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Beverage Enhancements

Flavored Coffees

Whipped Cream | Grated Chocolate | Orange Zest | Cinnamon Sticks | Rock Candy Stirrers

Coffee | Decaffeinated Coffee | Specialty Teas

Passion Fruit Iced Tea

Fresh Orange | Grapefruit Juice

Apple | Tomato | Cranberry Juices

Assorted Fruit Smoothie Shooters

Assorted Fresh Fruit Juice

Assorted Sodas


Red Bull

Voss Water

Nestle Purelife Water

Warm Apple Cider

Lemonade | Fruit Punch



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Break Enhancements

Healthful

Farm Fresh Assorted Whole Fruit
Individual Assorted Fruit Yogurt
Individual Assorted Greek Yogurt
Bakers Basket Breakfast Pastries | Muffins | Whipped Butter | Preserves
Assorted Bagels | Flavored Cream Cheese
Power Protein Bars | Granola Bars
Fresh Fruit and Sliced Melons
Vegetable Crudité

Sweets

Warm Cream Cheese Glazed Cinnamon Buns
Coffee Cakes Select One: Fruit | Nut | Cinnamon Sour Cream
Gourmet Croissants | Chocolate Filled | Fruit Filled
Chocolate Dipped Strawberries
Assorted Freshly Baked Cookies
Homemade Fudge Brownies
Häagen-Dazs Ice Cream or Fruit Bars
Assorted Classic Candy Bags and Bars

Savory

Individual Bags of Baked Potato Chips
Potato Chips with Warm Artichoke, Onion and Spinach Dip
Tortilla Chips | Salsa | Guacamole
Warm Soft Jumbo Pretzels with Spicy Mustard
Assortment of Roasted and Salted Nuts
Freshly Made Hot Buttered Popcorn
Display of Imported & Domestic Cheeses
Mini Corn Dogs
Mini Taquitos with Housemade Salsa

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.



Plated Lunch
and
Buffet Lunch
Menus

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Plated Lunch

Entrée pricing is based on Three-courses. Select One Soup or Salad, One Entrée and One Dessert. An appetizer course may be added for an additional charge. Multiple entrée selections are limited to three entrées and will be charged at the highest priced entrée. All plated meals are served with Seasonal vegetables, Starch, and Freshly Baked Artisan Luncheon Rolls with Butter, Fresh Brewed Starbucks Coffee, Decaf and Assorted Hot Tea.

Starters

Choice of One

European Chopped Salad

Heart of Artichoke | Grape Tomato | Pickled Red Onion | Roasted Cauliflower with Red Chili | Kalamata Olives | Feta Cheese Crumble on a Bed of Butter Lettuce Leaves *(Add: White Spanish Anchovies \$3pp)*

Locally Farmed Baby Greens & Sea Bean Salad

Sundried Cranberries | Pickled Red Onions | Radishes
Goat Cheese Crumble
Cashew White Bean Vinaigrette

Rustic Caesar and Baby Kale Salad

Tender Leaves of Romaine | Shaved Parmigiano
Baguette Crostini | Fried Capers
Caesar Dressing

Greek Salad

Mixed Field Greens | Cucumbers | Feta Cheese |
Kalamata Olives | Red Onion | Tomatoes
Lemon Herb Vinaigrette

Asparagus Crème Fraiche Soup

Sun Dried Tomato Bisque

Kale and Basil Pesto Cream

Entrees

Arugula Pesto Penne

Melody of Vegetable | Parmesan Cheese | Slow Roasted Sliced Chicken

Herb Crusted Airline Breast of Free Range Chicken

Sauce Options: Tarragon Beurre Blanc, Confit of Tomatoes and Artichoke Hearts, Port Wine and Fig Reduction

Parmesan Crusted Chicken

Fresh Tomato Basil Sauce

Fillet of Scottish Salmon

Champagne Beurre Blanc

Macadamia and Panko Crusted Mahi Mahi

Pineapple and Mango Salsa | Coconut Infused Couscous

Chargrilled Top Sirloin of Beef

Cabernet Reduction Sauce

Starch Options:

Silky Yukon Golden Mashed Potato, Orzo Pasta, Wild Mushroom Wine Risotto, Mascarpone Risotto, Yukon Potato Hash, Oven Roasted Red Potato, Oven Garlic Roasted Fingerling Potatoes, Garlic Infused Polenta, Bliss Potato and Parsnip Mash, Cavatelli Pasta, Jasmine Rice, Toasted Black Sesame Seed Rice, Mixed Wild Rice
White Cheddar Potato Dauphinois *(+\$3pp for lunch)*

Vegetable Options:

Baby Carrots, Baby Bok Choy, Fresh Zucchini, Fresh Asparagus, Broccolini, Oven Roasted Tomatoes, Fresh Wilted Spinach, Haricot Verts,
Julienne Medley *(+\$2pp for lunch)*

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Plated Lunch (Continued)

Lunch Plated Desserts

Choice of One

New York Style Cheesecake with Fresh Berry
Italian Mascarpone Tiramisu with Bailey's Anglaise
Strawberry and Almond Fruit Tart
Triple Dark Semi-Sweet Chocolate Ganache Tart
Raspberry Mousse Cake with Shaved White Chocolate
Cream Cheese Iced Carrot Cake with
Jewel Pineapple Compote

Boxed Lunches

Box Lunch to Go

Original Box Lunch
Select up to (3) Three Choices

Roast Beef Sandwich
Swiss Cheese | Onion Roll | Horseradish Sauce
Baked Ham Sandwich
Gruyere Cheese | Pretzel Bread | French Mustard
Breast of Turkey Sandwich
Sourdough Bread | White Cheddar Cheese
Sun Dried Tomato Aioli
Pastrami Sandwich
Swiss Cheese | Rye Bread | Sliced Kosher Pickles
Spicy Mustard
Oven Roasted Vegetable Sandwich Wrap
Zucchini | Portobello Mushroom | Roasted Peppers | Hummus Spread

Side Selections Choose Three

Fresh Whole Apple
Gourmet Potato Chips
House-Made Pasta Salad
Cookies
Brownies

Served with Bottled Water or Soda

Executive Box Lunch

Tenderloin of Beef
French Baguette | Caramelized Onions | Point Reyes Bleu Cheese | Horseradish

Includes the Following
Fresh Whole Apple | Gourmet Potato Chips | Penne Pasta with Oven Roasted Vegetables
Freshly Baked Cookie
Served with Bottled Water or Soda

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Lunch Buffets

Lunch Buffets include Luncheon Rolls and Butter,
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea

Salt Creek Deli

Salads

Red Bliss Potato Salad with Toasted Celery Seed
Julienne Onions | Pimentos | Celery | Hardwood Smoked Bacon | Champagne Vinaigrette
Farm Fresh Garden Salad
Grape Tomato | English Cucumber | Black Olives | Buttermilk Ranch | Herb Vinaigrette
Roasted Mushroom and Vegetable Salad
Zucchini | Yellow Squash | Onion | Red Pepper | Cauliflower | Fresh Spinach (*seasonal*)
Whole Grain Mustard Albacore Salad
Green Peppercorns | Cornichons | Red Diced Pimentos | Fresh Coriander | Green Bean Vinaigrette
Bags of Sea Salted Potato Chips

Display of Sliced Meats and Cheeses

Roast Beef | Genoa Salami | Black Forest Ham | Breast of Turkey
Horseradish Havarti | Aged Gouda | Provolone | Swiss Cheese
Garden Tomatoes | Thin Sliced Red Onion | Butter Lettuce | Assorted Relishes
Condiments: Dijon Mustard | Basil Pesto Mayonnaise | Italian Drizzle
Assortment of Artisan Luncheon Sliced Breads and Rolls

Dessert

Cookies | Blondies | Chocolate Brownies

Italian Heritage Park

Salads and Authentic Stew

Cannelloni Bean Stew | Potato | Kale | Melted Tomato
Polenta Panzanella Basil Salad
Haricots Vert | Heirloom Tomato | Cucumber | Julienne Red Onion | Balsamic Drizzle
Spinach and Wild Italian Greens
Asiago Cheese | Roasted Red Pepper | Oregano Vinaigrette
Gemelli Pasta Salad
Artichoke | Fava Beans | Kalamata Olive | Diced Tomato | Fresh Herbs

Entrees

Breast of Chicken Marsala | Melody of Mushrooms | Fried Italian Parsley
Tri Tip of Beef Pizzaiola | Julienne Red Pepper | Onions in EVOO | Melted Tomato
Orzo Pilaf | Grilled Squash | Fresh Tomatoes | Sun Dried Basil | Capers | Extra Virgin Olive Oil
Eggplant Rollatini | Herb Ricotta Filling | Fresh Basil | Marinara Sauce
Artisan Kalamata Olive Rolls and Focaccia

Desserts

Biscotti | Cappuccino Brownies | Cannolis

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Lunch Buffets Continued

Lunch Buffets include Luncheon Rolls and Butter,
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea

Local Farmers Market and Soup

Salads

My Family's Minestrone | Ditalini Pasta | Parmigiano | EVOO Drizzle
Arugula Salad | Maytag Blue Cheese Crumble | Toasted Sugared Walnut | Pears
Melted Spinach Vegetable Salad | Cous Cous | Feta Cheese
Pickled Red Onion Salad | Spicy Orange | Fennel

Entrees

Spiral Pasta
Yellow Squash | Fresh Tomato | Parmesan Cheese | Tree Nuts | Vegetable Gratin
Meatless Loaf
Lentil Garbanzo | Rustic Spicy Tomato Jus
Grilled Zucchini with Vegetable Parmesan Streusel

Desserts

Display of Fresh Sliced Fruit
Angel Food Cake with Fresh Strawberries

Sandwich Buffet

Soup and Salad

Sundried Tomato Bisque
Julienne Cabbage Salad | Pickled Radish | Sea Beans
Roma Tomato Salad | Red Onion | Cucumber | Basil White Balsamic Vinaigrette
Red and Green Leaf Tossed Salad
Fresh Diced Tomato | Black Olives | Shredded Carrots | Buttermilk Ranch | Fresh Herb Vinaigrette

Chef's Display of Artisan Sandwiches

(Select up to 3 Sandwiches)

Roast Beef Sandwich | Swiss cheese | Onion Roll | Horseradish Sauce
Breast of Turkey | Sourdough | White Cheddar | Sun Dried Tomato Aioli
Pastrami Sandwich | Swiss Cheese | Rye | Sliced Kosher Pickles | Spicy Mustard
Herb Chicken Breast | Spinach | Fresh Pulled Mozzarella | Focaccia
Cured 81Baked Ham Sandwich | Gruyere | Pretzel Bread | Fresh Sauerkraut | French Mustard
Turkey Club Sandwich | Butter Croissant | Hardwood Smoked Bacon | Lettuce | Tomato | Pesto Mayonnaise
Roasted Vegetable Wrap | Spinach Tomato Tortilla | Blend of Ricotta & White Bean Spread
Individual Bags of Potato Chips

Dessert

Fresh Fruit Salad with Infused Lavender Flower and Strawberries
Freshly Baked Assorted Cookies

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Lunch Buffets Continued

Lunch Buffets include Luncheon Rolls and Butter,
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea

Taste of the Orient

Soup and Salad

Hot and Sour Soup
Assorted Dim Sum
Vegetable Spring Rolls with Dipping Sauces
Asian Chicken Salad
Soba Noodle Salad with Sesame Wasabi Dressing

Entrees

Kung Pao Chicken with Peanuts
Beef & Broccoli | Red Ginger Sauce | Rice Noodles
Stir Fry Vegetables | Infused Coconut Steamed Rice

Dessert

Tea Green and Lemon Mousse Cake
Chinese Almond Cookies

Mexican

Soup and Salad

Tortilla Soup with Tortilla Strips
Southwest Salad
Cotijo Cheese | Romaine Lettuce | Fresh Corn | Black Beans | Red Bell Peppers | Tortilla Strips | Chipotle
Ranch Dressing
Spicy Citrus Lime Salad | Red Pepper | Jicama | Pineapple

Make your own Taco Bar

Select Two: Carne Asada | Pork Carnitas | Fish | Achiote Chicken
Poblano and White Cheddar Enchilada Casserole
Cilantro | Green Scallions | Salsa Verde

Adobe Rice
Borracho Pinto Beans with Chargrilled Jalapenos

Accompaniments:

Warm Flour Tortillas, Fresh Lime Wedges, Cheddar Jack Cheese, Pico de Gallo, Guacamole, Sour Cream, Shredded
Romaine Lettuce, Diced Onions

Desserts

Tres Leches
Ibarra Mexican Brownies

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Lunch Buffets Continued

Lunch Buffets include Luncheon Rolls and Butter,
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea

Barbeque

Salads

Southern Potato Salad
Creamy Cole Slaw
Baby Iceberg Wedge Salad
Crumbled Blue Cheese | Tear Drop Tomato | Sliced Red Onions | Bacon Bits

Entrees

Grilled Jumbo Hamburgers
Assorted Cheeses | Garden Tomatoes | Red Onion | Leaf Greens | White Cheddar | Smoked Gouda
Char-Grilled Bone-In Chicken Marinated in Tequila Herb
Jumbo Hot Dogs with Sauerkraut
Homestyle Baked Beans
Individual Bags of Potato Chips and Pretzels

Desserts

Warm Fruit Cobbler with Vanilla Bean Crème Anglaise
Fresh Sliced Rind on Watermelon

A per person charge of \$7.50 will apply to groups of less than 50 guests for all Buffets

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.



*Plated Dinner
and
Buffet Dinner
Menus*

Plated Dinner Appetizer Enhancements

An appetizer course may be added for an additional charge to the Plated Dinner Menu Pricing.

Soft Gorgonzola Polenta

Portobello Mushroom | Aged Balsamic Syrup

Stuffed Portobello Triangles with Lump Crab

Micro Green Salad | Buddha's Hand Lemon Tarragon Sauce

Tomato Mozzarella Salad

Plum Tomato | Soft Mozzarella | Baby Lossa Rosa Lettuce | Balsamic Vinaigrette

Lobster Bisque

Lobster Wonton

Panko Crusted Crab Cake

Roasted Corn | Potato Hash | Dijon Aioli

Sesame Crusted Ahi Salad

Seaweed Salad and Crisp Wonton Chips with Wasabi Dressing

Lump Crab Stack

Fresh Fine Herbs Frisée | Celery Root Chip | Aged Balsamic | Chervil | Shallot Drizzle

Lobster Ravioli

Crayfish Sauce | Caviar | Spicy Tomato

Saffron Poached Shrimp Cocktail

Horseradish Fondue

Caviar Beurre Blanc on Jumbo Prawns

Warm Fingerling Potato | Burnt Butter Lemon Capers Vinaigrette | Crispy Pancetta | Caviar Beurre Blanc

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Plated Dinner Selections

Entrée pricing is based on Three-Courses. Select (1) One Soup or Salad, (1) One Entrée and (1) One Dessert.
An appetizer course may be added for an additional charge.

Multiple entrée selections are limited to (3) Three Entrées and will be charged at the highest priced entrée.
All dinners are served with (2) Two Seasonal vegetables, (1) One Starch, and Freshly baked Artisan dinner rolls with butter, Freshly Brewed Starbucks Coffee, Decaffeinated coffee and Assorted hot tea.

Chef's Signature Starters

(Choice of One)

Salads

Polenta Panzanella Salad

Haricots Vert | Heirloom Tomato | Cucumber | Julienne Red Onion | Seasoned EVOO | Balsamic Drizzle

Locally Farmed Baby Greens and Sea Bean Salad

Sun Dried Craisins | Pickled Red Onions | Radishes | Goat Cheese Crumble | Cashew White Bean Vinaigrette

European Chopped Salad

Hearts of Artichoke | Grape Tomato | Pickled Red Onion | Roasted Cauliflower with Piment D'Ville Chili
Kalamata Olives | Feta Cheese Crumble | Bed of Butter Lettuce Leaves *(Add: White Spanish Anchovies \$3 pp)*

Baby Field Greens Wine Salad

Grape Tomatoes | Toasted Pine Nuts | Goat Cheese Crumble | Aged Red Wine Vinaigrette

Spinach and Watercress Salad

Radishes | Frisée | Caramelized Walnuts | Dried Cherries | White Balsamic and Gorgonzola Vinaigrette

Rustic Caesar and Baby Kale Salad

Tender Leaves of Romaine | Shaved Parmigiano | Baguette Crostini | Fried Capers | House-Made Caesar Dressing

Bibb Lettuce Salad

Wedge of Bibb Lettuce | Baby Tomatoes | Roasted Peppers | Point Reyes Blue Cheese | Herb Vinaigrette

Frisée and Arugula Salad

Roasted Beets | Cypress Grove Goats Cheese | Champagne Vinaigrette

Soups

Char-Grilled Smoky Corn Bisque

Fresh Corn | Poblano Oil

Wild Mushroom and Porcini Cream Bisque

Port Drizzle | Herbs Croutons

Fennel Toasted Five Onion Bisque

Crisp Celery Root

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Multiple entrée selections are limited to (2) Two Entrées and will be charged at the highest priced entrée. All dinners are served with (2) Two Seasonal vegetables, (1) One Starch, and Freshly baked Artisan dinner rolls with butter, Freshly Brewed Starbucks Coffee, Decaffeinated coffee and Assorted hot tea.

Make any Dinner a Duet Entrée for an additional \$6 per person.

Beef

12-Hour Braised Beef Short Rib

Natural Beef Reduction

Slow Roasted Prime Rib of Beef

Creamy Horseradish Sauce | Au Jus Sauce

Carved Striploin of Beef

Tri-Cracked Peppercorn Cognac Cream Sauce | Cipollini Onions

New York Steak

Ancho Chili Butter | Fried Onion Garnish

Tenderloin of Beef Filet Mignon

Confit of Shallots and Wild Mushrooms

Chicken

Herb Crusted Airline Breast of Free Range Chicken

Sauce Options:

Tarragon Beurre Blanc

Confit of Tomatoes and Artichoke Hearts

Port Wine and Fig Reduction

Stuffed Montrachet Breast of Chicken

Julienne Vegetable, Sundried Tomatoes, Goat Cheese Stuffing, White Wine Sauce

Starch Options:

Silky Yukon Golden Mashed Potato, Orzo Pasta, Wild Mushroom Wine Risotto, Mascarpone Risotto, Yukon Potato Hash, Oven Roasted Red Potato, Oven Garlic Roasted Fingerling Potatoes, Garlic Infused Polenta, Bliss Potato and Parsnip Mash, Cavateli Pasta, Jasmine Rice, Toasted Black Sesame Seed Rice, Mixed Wild Rice
White Cheddar Potato Dauphinois

Vegetable Options:

Baby Carrots, Baby Bok Choy, Fresh Zucchini, Fresh Asparagus, Broccolini, Oven Roasted Tomatoes, Fresh Wilted Spinach, Haricot Verts, Julienne Medley

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Plated Entrée Selections (Continued)

Make any Dinner a Duet Entrée for an additional \$6 per person.

Seafood

Pistachio Crusted Mediterranean Sole Fillet

Moroccan Saffron Broth

Glazed Honey and Whole Grain Mustard Scottish Salmon

Beurre Blanc

Seared Salmon

Saffron Roasted Vegetable Broth | Fried Leeks

Hardwood Bacon Wrapped Prawns

Lemon Verbena Sauce

Pan Seared Local Seabass

Squash and Leek Ragout | Basil Pesto Drizzle | Yellow and Red Bell Pepper Garnish

Vegetarian / Vegan

Vegetable Wellington

Roasted Vegetables | Boursin Cheese | Puff Pastry

Tri-Color Quinoa (Vegan)

Melody of Roasted Vegetables | Basil Pesto Cream

Vegetable Napoleon (Vegan)

Roasted Tomato Ragout

Plated Dessert

(Choice of One)

Fresh Apple Torte

Garnished with Walnuts and Caramel Sauce

Raspberry Mousse Cake

Shaved White Chocolate

Triple Dark Semi-Sweet Chocolate Ganache Tart

Garnished with Fresh Raspberries with Raspberry Sauce

New York Style Cheese Cake

Garnished with Fresh Strawberries

Chocolate Trio Mousse

White, Milk and Dark Chocolate Mousses sitting on
Chocolate Sponge Cake

Cream Cheese Iced Carrot Cake

Jewel Pineapple Compote

Italian Rum Cake

Chocolate Sauce and Crème Anglaise

Strawberry Berry and Almond Fruit Tart

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Themed Dinner Buffets

Dinner Buffets are served with Artisan Rolls and Butter
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

Dana Point Cove

Soups and Salads

Choice of (2) Two Soups: Blistered Tomato Soup | Potato Soup | Clam and Beach Road's Fish Soup

Red and Green Leaf Salad

Spiraled Carrots | Red Onions | Parmesan Cheese | Roasted Tomato | Orange Citrus Balsamic Vinaigrette

Chili Smoked Wharf's Seafood Salad

Red Onion | Pimento Peppers | Celery | Pickled and Watermelon Radish | Key Lime Vinaigrette

Roma Tomato and Marinated Artichoke Salad

Entrees

Seared Local Yellowtail
Fumet Julienne Vegetable

Grilled Chicken Breast
Artichoke Cous Cous | Zested Lemon Beurre Blanc

Pan Seared Top Sirloin of Beef
Pearl Onion Jus and Herbs

Oven Roasted Red Bliss Potatoes
Melody of Grilled Vegetables

Desserts

Brown Sugar Glazed Bread Pudding
Raisins and Bourbon Anglaise Sauce

Tropical Fresh Fruit Display

A per person charge of \$7.50 will apply to groups of less than 50 guests for all Buffets

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Themed Dinner Buffets (Continued)

Dinner Buffets are served with Artisan Rolls and Butter
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

Luau Buffet

Starters

Salad Greens
Papaya Seed Vinaigrette

Tropical Fresh Fruit Display

Lomi Lomi Salmon Salad

Maui Mango and Pineapple Chicken Salad

Island Coconut Slaw

Entrees

Sautéed Mahi Mahi
Pineapple Papaya Salsa

Grilled Chicken Breast
Pineapple, Papaya and Mango Chutney

Traditional Kalua Pork

Steamed Coconut Shrimp
Hawaiian Hoisin Glaze

Stir Fry Vegetables
Brown Rice
Hawaiian Sweet Bread

Desserts

Baked Mango and Banana
Vanilla Bean Ice Cream

Fresh Pineapple Upside down Cake

Add a Hawaiian Glazed Suckling Pig with Appropriate Condiments

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Themed Dinner Buffets (Continued)

Dinner Buffets are served with Artisan Rolls and Butter
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

Laguna Cliffs

Starters

Butter Lettuce Salad
Point Reyes Bleu Cheese | Pine Nuts | Heirloom Tomatoes

Sliced Seasonal Fruits Accompanied with California Cheeses

Grilled Vegetables
Aged Balsamic Vinaigrette

Roasted Beets Accompanied with Herb Goat's Cheese

Cucumber Salad
Kalamata Olives | Red Onion | Feta Cheese | Lemon Oil

Chilled Jumbo Shrimp
Cocktail Sauce and Lemons

Entrees

Roast Prime Rib
Portabella Cabernet Reduction | Creamy Horseradish

Herb Crusted Red Snapper
Lemon Butter Sauce

Seared Rosemary Chicken Breast
Rosemary Apricot Marmalade

Seasonal Vegetables
Roasted Russian Fingerling Potatoes

Desserts

Mini Cakes

Laguna Cliffs Themed Assortment

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Themed Dinner Buffets (Continued)

Dinner Buffets are served with Artisan Rolls and Butter
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

Orient Express

Soups and Salads

Hot and Sour Soup

Thai Beef Salad

Crispy Rice Sticks and Fried Peanuts

Appetizers

Classic Dim Sum

Displayed Assortment of Pork, Chicken, Shrimp and Vegetarian with Dipping Sauces

Sushi Rolls

Soy Sauce | Pickled Ginger | Wasabi

Entrees

Pan Seared Breast of Chicken

Spicy Coconut Curry | Rice Vermicelli

Stir-Fried Orange Beef

Chilies | Wild Mushrooms

Mongolian Barbecued Ribs

Vegetable Fried Rice

Wok Fried Asian Vegetable Medley

Sesame Crusted Dinner Rolls

Desserts

Orange Blossom Rice Pudding

Ginger Tea Breads with Fresh Berries

A per person charge of \$7.50 will apply to groups of less than 50 guests for all Buffets

Themed Dinner Buffets (Continued)

Dinner Buffets are served with Artisan Rolls and Butter
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

Doheny's Driftwood Campout

Soups and Salads

Chuck Wagon Vegetarian Chili
Chopped Onions | Shredded Cheese

Garden Greens
Spiraled Carrots | Red Onions | Parmesan Cheese | Roasted Tomato | Orange Citrus Balsamic Vinaigrette

Celery Root and Chive Slaw

Roasted Potato Salad
Gorgonzola | Leeks

Cipollini Onion Salad
Tomato | Cucumber

Entrees

New York Strip Steak
Seasoned with Garlic | Onions | Rosemary | Black Peppers

Sweet Baby Ray Barbeque Chicken

Slow Smoked BBQ Beef Brisket – Off the Grill

Chili Lime and Garlic Roasted Wedged Potatoes | Hearty Baked Beans With Molasses

Ribbed Elbow Triple Cheese Macaroni | Buttered Corn on the Cob | Corn Muffins

Desserts

Apple Cobbler with Vanilla Bean Sauce

Glazed Pecan Brown Sugar Bars

A per person charge of \$7.50 will apply to groups of less than 50 guests for all Buffets

Themed Dinner Buffets (Continued)

Dinner Buffets are served with Artisan Rolls and Butter
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

Clam Bake

Soups and Salads

West Coast Chowder

Freshly Tossed Garden Greens

Spinach Leaves | Chef's Selection of 6 Toppings | Chef's Selection of 3 Dressings

Creamy Cole Slaw

Seafood Pasta Salad

Peel and Eat Shrimp on Ice
Cocktail Sauce | Lemon Wedges

Entrees

Beer Steamed Clams and Mussels
with Appropriate Sauces

1/2 Broiled Pacific Lobster
Drawn Butter

Carved Roasted Tri Tip of Beef
Creamy Horseradish Sauce | Miniature Rolls

Herb Marinated Chicken Breast

Red Bliss Potatoes

Corn on the Cob

Desserts

Key Lime Pie

Coconut Cake

Fruit Tarts

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Themed Dinner Buffets (Continued)

Dinner Buffets are served with Artisan Rolls and Butter
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

Fit for You

Salads

Mixed Seasonal Greens
Served with Assorted Dressings

Grilled Vegetable Salad
with Aged Parmesan

Fennel Salad
Cucumber | Yellow Tomatoes | Feta Cheese

Asian Cilantro Chicken Slaw

Entrees

Carved Prime Rib of Beef
Served with Au jus

Herb Crusted Red Ginger Salmon
Steamed Rice

Grilled Breast of Chicken
Sautéed Cabbage | Lemon Herb Vinaigrette

Sautéed Green Beans with Julienne Red Onion

Slow Oven Roasted Sweet Yams

Dessert

Tapioca Pudding

Pineapple Compote

Sliced Melons and Assorted Berries

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Themed Dinner Buffets (Continued)

Dinner Buffets are served with Artisan Rolls and Butter
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

Spanish Capistrano Mission

Soups and Salads

Hazelnut Cream Soup

Cactus Point Escabeche
Assorted choices of Marinated Seafood

Watermelon Fruit Salad

Spinach Tomato Salad

Entrees

Salmon Steaks
Picón Bejes-Tresviso | Spanish Blue Cheese | Peas | Leeks

Vegetarian Paella

Farmyard Chicken Stew
Spanish Onion | Almond | Leaf Parsley | Potato Chucks | Infused in Sherry Wine

Carved Flank Steak of Beef in Spanish Chimichurri Sauce

Dessert

Tapioca Pudding

Pineapple Compote

Sliced Melons and Assorted Berries


Prices are exclusive of taxable 25% administrative fee and applicable sales tax.



LAGUNA CLIFFS
RESORT & SPA



*Cocktail Reception
and
Stations Menus*



Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Tray Passed Hors d'Oeuvres

All Hors d'Oeuvres are presented at a Per Piece price. Minimum Order of One (1) Dozen per selection.

Hot Hors d'Oeuvres Selections

Vegetarian Selections

Vegetarian Spring Rolls | Thai Chili Sauce
Parmesan Artichoke Heart | Marinara Dipping Sauce
Spinach Spanakopita
Nicoise Tartlets | Onion | Tomato | Goat Cheese
Stuffed Zucchini | Herb Walnut Goat Cheese
Stuffed Mushroom Florentine
Grilled Vegetable Skewers

Seafood Selections

Shrimp Pot Stickers | Lemon Grass Ginger Dipping Sauce
Petite Crab Cake | Remoulade Sauce
Bacon Wrapped Scallop
Coconut Shrimp | Thai Barbeque Sauce

Poultry & Meat Selections

Smoked Chicken Cornets | Salsa Fresca
Teriyaki Beef Kabobs
Port Wine Tenderloin | Caramelized Onion
Hawaiian Chicken Kabobs
Sesame Chicken | Soy Ginger Sauce
Chicken Satay | Peanut Sauce
Beef Flank | Cherry Tomato | Micro Basil | Cambozola Butter
Italian Meatball Skewers | Marinara Sauce | Mozzarella | Julienne Basil
Beef Short Rib Spring Roll
Orange Glazed Duck Breast on Toast Point | Lingonberry Garnish
New Zealand Lamb Chop | Pepper Aioli Sauce
Mini Beef Sliders | Cheddar Cheese | Grilled Onions

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Tray Passed Hors d'Oeuvres

All Hors d'Oeuvres are presented at a Per Piece price. Minimum Order of One (1) Dozen per selection.

Cold Hors d'Oeuvres Selections

Vegetarian Selections

Belgian Endive filled with Herb Montrachet
Tomato Basil and Mozzarella Skewers
Pear Tomato | Basil | Fresh Mozzarella | Served in a Spoon
Point Reyes Bleu Cheese | Fig Gastrique | Served in a Spoon
Vegetable Crudit  Shooter | Housemade Ranch Dipping Sauce

Seafood Selections

Smoked Salmon on Pinwheels
Grilled Shrimp and Onion Tartelette
Fingerling Potato with Cr me Fraiche and Caviar
Tuna Tartar | Micro Wasabi | Served in a Spoon
Anchote Shrimp and Avocado Shooter
Bloody Mary Oyster Shooter
Yellow Tomato Gazpacho Shooter | Jumbo Lump Crab

Poultry & Meat Selections

Prosciutto with Melon
Peppered Beef Tenderloin | Horseradish Cream | Crostini
Smoked Chicken and Mango | Served in a Spoon
Duck with Pear Fennel Chutney | Served in a Spoon

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Reception Displays

All Displays are at a Per Person Price

Poached Scottish Salmon Station

Tomato | Cucumber | Radish Salad | Capers
Red Onion | Mustards | Bagel Chips
Eggs | Lemon | Caper Aioli

*Minimum of 25 guests

Vegetable Market

Display of Seasonal Vegetables
Zucchini | Summer Squash | Broccoli Florets |
Radishes | Cucumber | Fresh Asparagus | Carrots |
Celery | Cherry Tomatoes
Served With: Jalapeno Cheese Dip |
White Bean Hummus

Seasonal Carved Fresh Fruit

Display of Sliced Melons
Golden Ripe Pineapple | Strawberries | Grapes
Seasonal Tropical Fruit

Mediterranean Display

Tabbouleh | Humus | Kalamata Olives
Feta Cheese | Grilled Vegetables
Toasted Pita

International Cheese Display

Displayed Selection of Imported and Domestic Cheese.
French Crostinis | Caramelized Walnuts | Variety
Crackers | Sundried Fruits | Seasonal Berries

Baked Wheel of Brie in Puff Pastry

Served Warm and Accompanied by
French Baguette Crostinis and Fresh Strawberries

Sushi Display

Sushi: Salmon | Tuna | Tamago | Shrimp
Rolls: California | Tuna
Pickled Ginger | Wasabi Cream | Dipping Sauces

Chilled Iced Seafood Display

**based on 3 pieces per guest*

Ice Chilled Alaskan Snow Crab Claws
Prince Edward Inland Black Mussels
New Zealand Green Lip Mussels
House Citrus Infused Poached Shrimp Cocktail
Manila Clams
Fresh Oysters on the Half Shell
Served With Cocktail Sauce | Fresh Wedged Lemons | Ole Bay Pickled Remoulade

Enhance your Seafood Display with an Ice Carving~ Ask Catering Manager for Pricing

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Carving Stations

A Minimum of Four Stations Required for Dinner

Based on Two-Hour Continuous Service

*Minimum of One Chef Attendant Required for Every 50 Guests for Action Stations
Each Station Will be Prepared for the Entire Guarantee and Not for a Portion Thereof
\$175 per Chef Attendant, plus administrative charge and tax

Sparkling Apple Cider Cinnamon Brined Pork Loin

Brioche Slider Rolls | Dijon | Whole Grain Mustard | Mango Chutney
Serves 30 people

Roasted Tom Turkey

Sundried Cranberry Orange Aioli | Sweet Sage Butter | Mayonnaise | Dijon Mustard | Sliced Artisan Rolls
Serves 25 people

Molasses and Cardamom Glazed Cure 81 Ham

Cornichons | Whole Grain Mustard | Pineapple | Char-Grilled Pineapple Chutney | Sliced Artisan Rolls
Serves 50 people

Whole Tenderloin of Beef

Creamy Horseradish | Vidalia Melted Onions | Red Wine Demi-Glace | Toasted French Rolls
Serves 16 people

Salmon Wellington

Stuffed with Wild Mushroom and Spinach | Wrapped in Puff Pastry | Tarragon Mustard Cream Sauce
Serves 20 people

Trio Peppercorn Crusted Prime Rib of Beef

Pan Dripping Au Jus | Sliced Artisan Rolls | Creamy Horseradish Sauce
Serves 25 People

Steamship of Beef

Served with Mayonnaise | Whole-Grain Mustard | Creamed Horseradish | Mini Baguettes
Serves 150 people

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Reception Stations

Order in conjunction with our Hors d'Oeuvres Menu or a minimum of (4) Four stations required for Dinner.
Based on Two-Hour Continuous Service.

*Minimum of One Chef Attendant Required for Every 50 Guests for Action Stations
Each Station Will be Prepared for the Entire Guarantee and Not for a Portion Thereof
For Stations that are Attended, \$175 per Chef Attendant, plus administrative charge and tax

Open-Flamed Caesar and Onion Salad Station

Fresh and Grilled to Order
Hearts of Romaine Char-Caesar Salad
Scallions | House-Made Dressing | Artisan Croutons

Add Chicken \$5 per person

Add Shrimp \$7 per person

Gourmet Macaroni and Cheese Station

Fresh and Made to Order
Macaroni and Cheese
Lump Crab | Shrimp | Bleu Cheese | Goat Cheese
Asparagus | California White Cheddar | Truffle Oil
Wild Mushrooms

Chicken Wing Station

Freshly Tossed to Order
Fresh Chicken Wings
Choice of (3) Three Sauces
Spicy Buffalo | Mild Buffalo | Traditional Teriyaki
BBQ Sauce | Sesame Seed Ginger
Served with Blue Cheese & Ranch Dressing

Pasta Station

Cheese Tortellini, Farfalle, and Penne Pasta
Alfredo | Marinara | Pesto
Fresh Tomatoes | Parmesan Cheese | Crushed Red
Pepper | Garlic Cheese Bread

Singapore Station

Fresh and Sautéed to Order
Combined with your Choice of
Marinated Chicken, Beef or Shrimp
Fresh Snow Peas | Broccoli | Water Chestnut | Carrots
Celery | Peppers | Bok Choy | Bean Sprouts
Red Ginger Sauce | Sesame Soy Reduction
Choice of Rice Noodles or Steamed White Rice

Fajita Station

Beef or Chicken Fajitas
Diced Onions | Cilantro | Jalapenos | Shredded
Lettuce | Cheddar Cheese | Sour Cream | Guacamole
Salsa Fresca | Roasted Tomato Salsa
Flour or Corn Tortillas

Add Rice and Pinto Beans \$8 Per Person

Trio of Crudo

Carved Ahi | Salmon | Hamachi
Sea Green Kelp | Cucumber Salad | Seaweed Salad | Daikon Salad

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Stations

Order in conjunction with our Hors d'Oeuvres Menu or a minimum of (4) Four stations required for Dinner.
Based on Two-Hour Continuous Service.

*Minimum of One Chef Attendant Required for Every 50 Guests for Action Stations
Each Station Will be Prepared for the Entire Guarantee and Not for a Portion Thereof
For Stations that are Attended, \$175 per Chef Attendant, plus administrative charge and tax

Fish Taco Station

Chef Carved to Order
Whole Roasted Sea Bass

Pico de Gallo | Salsa Verde | Guacamole | Shredded
Cheddar | Sour Cream | Grilled Jalapenos | Shredded
Cabbage | Warm Corn or Flour Tortillas

Artisan Panini Station

Fresh and Made to Order

Choice Panini
Breast of Turkey | Pastrami | Tomato Basil Caprese
Cure 81 Ham
Artisan Sliced Bread | Fresh Select Cheeses

French Fries Station

Freshly Fried to Order
Gourmet French Fries Station

Choice of (3) Three
French Fries | Sweet Potato Fries | Seasoned Curly
Fries | Waffle Fries | Garlic-French Fries | Blackened
French Fries | Truffle French Fries

Seafood Paella Station

Freshly Prepared to Order
A Fresh Spread of Ocean Seafood

Include Shrimp | Lobster | Mussels | Clams
Chorizo Sausage | Vegetables | Saffron Rice

Salad Station

Choice of California Field Greens | Romaine Lettuce
Feta Cheese | Kalamata Olives | Grape Tomatoes
Marinated Vegetables | Candied Nuts | Cheddar Cheese
| Bacon | Croutons | Red Wine Poppy Seed Dressing
Balsamic Vinaigrette

Crushed Potato Bar

Gourmet Crème Fraiche Crushed Potato
Choice of Parmesan Cheese | Broccoli Pesto | Minced
Hard Smoked Bacon | Chives
Wild Mushroom Demi | Crispy Onions

Scampi Station

Fresh and Sautéed to Order
Gourmet Sautéed Shrimp

Olive Oil | Garlic | Shallots | Basil | Fresh Tomato |
Lemon Juice | White Wine | Butter | Toasted
Baguettes

Jamaican Shrimp Station

Fresh and Sautéed to Order
Spicy Jerk Gourmet Shrimp

Red Peppers | Julienne Onions | Papaya Salsa |
Dried Chili Salsa

Chocolate Fountain

Fresh Strawberries | Seasonal Fruit | Marshmallows | Biscotti | Rice Crispy Treats
(Serves a minimum 25 people)

Cherries Jubilee

Served over Haagan Daz Vanilla Ice Cream

Bananas Foster

Served over Haagan Daz Vanilla Ice Cream

Donut Holes

Freshly Fried Donut Holes with Macerated Berries
Served over Haagan Daz Vanilla Ice Cream


Viennese Table

Fruit Tartlets | Chocolate Ganache Shots | Truffles | Chocolate Dipped Strawberries | Biscotti | Baba Rums
(2.5 pieces per person)

Specialty Coffee Station

Flavored Coffees, Tea and Brewed Decaffeinated Coffee.

Served with Specialty Syrups | Chocolate Shavings | Fresh Whipped Cream | Raw Sugar | Lemon Twists
Cinnamon Sticks



Prices are exclusive of taxable 25% administrative fee and applicable sales tax.



Extra Details

Prices are exclusive of taxable 25% administrative fee and applicable sales tax.

Food and Beverage

The enclosed menus are only a general suggestion as to the selection and variety of entrees and complements available to you. We take great pride in developing new ideas and themes or simply expressing your taste in a personally tailored menu. Please allow us to assist you in theme, decoration and music to enhance your event. No food and beverages (alcoholic or otherwise) to be consumed in public areas shall be brought into the hotel by the patron or attendees from outside sources. Laguna Cliffs Marriott Resort & Spa, as a licensee, is responsible for the administration of the sale and service of alcoholic beverage in accordance with California law. If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel's alcoholic beverage license) the Hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1.) Request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced, and (2.) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

Request for Multiple Entrees

If multiple entrees are requested, the following stipulations will apply:

If there is a price difference between the entrees, the higher price will prevail for all entrees.

Normal guarantee procedure is required indicating the number of each entree.

Some form of entree indication is required at the guest table (colored ticket, coded name tag, etc.) This will enable better service by our staff during the meal service.

Pricing

Food and Beverage prices will be confirmed 90 days in advance of your function.

Small Group Fee

All meal functions fewer than 20 persons will be assessed a flat \$100.00 labor charge

Beverage Charges

A Bartender fee of \$150.00 per bar will apply if beverage revenue does not exceed \$500.00 exclusive of service charge and tax.

Room and Setup Charges

Function rooms are assigned according to the number of persons anticipated. With notification, we reserve the right to change function rooms, should attendance significantly change. Additionally, a setup fee will be charged if extraordinary set-up is required or day of setup changes.

Decorations

You may make arrangements for your floral decoration through our catering office. The hotel will not permit affixing anything to the walls, floor or ceiling with nails, staples, carpet tape or other substances. Please consult your catering representative for assistance in displaying materials.

Guarantee

To ensure adequate food and beverage preparation, the number of guests attending must be submitted to the hotel's catering department by noon, three business days prior to the event. This number will be considered your guarantee and not be subject to reduction. If no guarantee is received, the hotel will use the expected number as the guarantee. The client will be charged for the actual number of guests served or the guarantee, whichever is greater.

Administrative Fee

All costs associated with your event are subject to a 25% administrative fee and California sales tax subject to change without notice. The obligatory administrative fee will contain a gratuity, if applicable, and the amount of the gratuity will be determined and distributed at the discretion of management.

Liability

Laguna Cliffs Marriott Resort & Spa reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto the premises.

Security

If, in the sole judgment of the hotel, security is required in order to maintain order due to the size and nature of your event, the hotel may require you to provide, at your expense, uniformed or non-uniformed security personnel. Any and all provisions for security must be arranged through the hotel's Security office. The hotel shall have final approval on any and all security personnel to be utilized during your function.

Parking


Guest parking is available on premises for events. Valet parking is available for a Fee.

Billing

We welcome new accounts, but request that credit be established through our accounting office if you require direct billing privileges. Approved billings are payable within (30) thirty days or receipt of statement.

Shipping and Receiving

Small packages for meetings may be delivered to the hotel no more than one week prior to the program due to limited storage space at the hotel. Items should be addressed to the meeting contact in care of the hotel catering or convention staff member working on the program. Package should be marked "Hold for Arrival" and list the date of the program clearly on all labels.



Prices are exclusive of taxable 25% administrative fee and applicable sales tax.