



Laguna Cliffs Marriott Resort & Spa Banquet Menu Selections





Breakfast Menus



Continental Breakfast Selections

All breakfasts 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

“Suns Up” on Coastal Cliffs

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

The Cliffs Experience

Breakfast Pastries | Gourmet Croissants | Muffins
Sweet Butter and Fruit Preserves
Arrangement of Exotic Fruit
Coconut | Melons | Fruit Garnished with Berries
Very Berry Yogurt Shooters *
*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
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 breakfasts include freshly brewed Starbucks coffee, decaffeinated and specialty tea, orange juice and grapefruit juice
A per person charge of \$7.50 will apply to groups of less than 30 guests for all Buffets

Capistrano Bay Breakfast

Artisan Sliced Breads | Breakfast Rolls
Sweet Butter | Fruit Preserves

Freshly Carved Melon and Seasonal Fruit with Berries

Fluffy Scrambled Eggs | *Chives*

Select one: Hardwood Smoked Bacon | Breakfast Pork Sausage

Cottage Potatoes | *Grilled Onions | Peppers*

Healthy West Basin

Freshly Carved Melon and Seasonal Fruit with Berries
Bircher Muesli

Steamed Whites of Eggs

*Fresh Chilies | Goat Cheese Crumble | Yellow Squash
Gremolata | Smoky Tomato*

Turkey Hash | *Mushroom | Asparagus*

Wild Brown Rice Blend

Coriander | Coconut Infused

Classic East Basin

Dana Point Scone Selection:

*Fresh Baked Chocolate Chunk | Raspberry White Chocolate | Blueberry | Apple Cinnamon Sugar
Sweet Butter | Fruit Preserve*

Freshly Carved Melon and Seasonal Fruit with Berries

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*

Touch of Coastal Highlands

Sliced Assorted Bagels

Cream Cheese Selection: Whipped Plain | Strawberry | Vegetable Herb

Golden Baked Croissants | *Sweet 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 | Mini Bagels*

Sliced Watermelon and Pineapple | *Chiffonade Sweet Basil*

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Breakfast Enhancements

Omelet Station: Chef Attendant Required

*Ham | Bacon | Tomatoes | Onions | Peppers | Cheddar Cheese |
Goat Cheese | Diced Onion | Spinach | Mushroom | Salsa | Jalapeños
| Egg Whites*

Crushed Avocado Station: Chef Attendant Required

*Toasted Artisan Bread | Goat Cheese | Blue Cheese Crumble |
Honey | Walnuts | Diced Tomatoes | Chives | Diced Red Apples |
Sliced Strawberries | Blueberries | Diced Crispy Bacon | Smoked
Salmon | Lemon & Lime Wedges*

*Select One: Buttermilk Pancakes | Belgian Waffles | Thick
Sliced Cinnamon French Toast |
Warm Oatmeal with Fresh Berries, Brown Sugar &
Raisins*

*Assorted Cold Cereals | Bananas | Berries | Granola |
Skim, 2% and Whole Milk*

Breakfast Sandwiches

Select one:

Breakfast Burrito | Fresh Salsa

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

Melted Herb Cream Cheese Biscuit | Applewood Smoked Bacon | Egg

Havarti Cheese Croissant | Egg | Shaved Black Forest Ham

Brunch Selection

Includes freshly brewed Starbucks coffee, decaffeinated and specialty tea, orange juice and grapefruit juice

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

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

Warm Cream Cheese Glazed Cinnamon Rolls

Entrees

Fluffy Scrambled Florentine Eggs

Smoked Salmon | Cream Cheese | Red Onions | Capers | Sliced Eggs | Chives | Lemon Oil Drizzle | Mini Bagels

Char-Grilled Carved Marinated Flank Steak

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

Thick Cut Hardwood Smoked Bacon

Selection of Seasonal Vegetable Medley

Oven Roasted Crushed Yukon Potatoes | Julienne Peppers | Onions

Selection of Breads | Artisan Rolls | Sweet Butter

Desserts

Build your Shortcake Bar:*

Strawberries | Chantilly Cream | Buttermilk Biscuits | Strawberry Sauce

(Chef Attendant required at \$175.00 per attendant with maximum of 2 hours)

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



Break Menus



Specialty Breaks

All breaks are based on a 30 minute time period. Items consumed beyond 30 minutes will be charged based on consumption.

La Siesta Fiesta

Tri-Color Tortilla Chips
*Freshly Made Guacamole | Salsa Fresca | Salsa Verde |
Roasted Tomato Salsa | Hot Cheese Sauce | Jalapenos*
Cinnamon Crisps | Churros
Cinnamon Chantilly Cream
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Starbucks Coffee | Decaffeinated |
Specialty Teas

Carnival Break

Freshly Made Buttered Popcorn
Warm Soft Jumbo Pretzels | *Spicy Mustard*
Assorted Classic Candy Bags and Bars
Häagen-Dazs Ice Cream Bars | Fruit Bars
Assorted Soft Drinks | Bottled Waters
Bottled Root Beer | Lemonade
Freshly Brewed Starbucks Coffee | Decaffeinated |
Specialty Teas

Hummus and Chips

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

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
Farm to Table Whole Fresh Fruit
Blueberry Very Berry Smoothies
Bottled Waters
Freshly Brewed Starbucks Coffee | Decaffeinated
Specialty Teas

Cookies Madness

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

Taste of California

Artisan Cheese with Crostinis and Lavosh
Farm to Table Whole Fresh Fruit
Sun Dried Fruits | Roasted Nuts
Gourmet Soft Drinks | FIJI Bottled Water
Freshly Brewed Starbucks Coffee | Decaffeinated |
Specialty Teas

Thrive Break

Crispy Apple Chips
Kind Bar
Rickaroons – *Local, Gluten Free Dessert Fuel Cookies*
Housemade Coconut Water
Housemade Old Fashion Oats Banana White Chocolate
Dipped Cookies
Power Green Avocado Smoothie

Beverage Enhancements

Flavored Coffees

Whipped Cream | Grated Chocolate | Lemon Wheels | Cinnamon Sticks | Rock Candy Stirrers | Flavored Syrups

Starbucks 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 Soft Drinks

Red Bull


FIJI Water

San Pellegrino Sparkling 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 Yogurts

Individual Assorted Greek Yogurts

Bakers Basket Breakfast Pastries | Muffins | Whipped Butter | Preserves

Assorted Bagels | *Cream Cheese Selection: Whipped Plain | Strawberry | Vegetable Herb*

Power Protein Bars | Granola Bars

Hard Boiled Eggs

Yogurt Parfaits | *Fresh Berries | Granola*

Freshly Carved Melon and Seasonal Fruit with Berries

Individual Vegetable Crudit 

Housemade Granola Blueberry Bars

Make Your Own Trail Mix: *Pretzels | M&M's | Coconut Shavings | Dried Cranberries | Caramelized Walnuts*

Sweets

Warm Cream Cheese Glazed Cinnamon Buns

Coffee Cakes *Choice of: Fruit | Nut | Cinnamon Sour Cream*

Gourmet Croissants | *Choice of: Chocolate Filled | Fruit Filled*

Chocolate Dipped Strawberries

Assorted Freshly Baked Cookies

Homemade Fudge Brownies

H agen-Dazs Ice Cream and Fruit Bars

Assorted Classic Candy Bags and Bars (M&M's, what else do we offer?)

Donut Holes | *Dipping Sauce Selection: Caramel | Chocolate | Strawberry*

Savory

Individual Bags of Baked Potato Chips & Pretzels

Potato Chips | *Warm Artichoke, Onion and Spinach Dip*

Tortilla Chips | *Salsa Fresca | Salsa Verde | Roasted Tomato Salsa | Guacamole*

Warm Soft Jumbo Pretzels | Spicy Mustard

Gourmet Savory & Sweet Pretzels (per dozen only)

Choice of: Cookies & Cream | S'mores | Toffee & Semi-sweet Dark Chocolate | Strawberry Shortcake | BBQ Pepperoni & Smoked Gouda | Jalapeno & Cheddar | Marinara, Sausage & Mozzarella

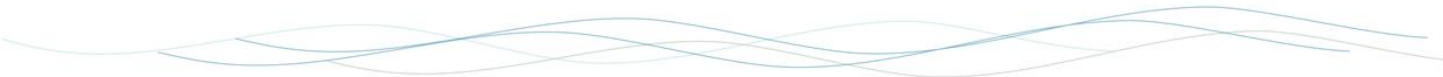
Assortment of Roasted and Salted Nuts (6-8 people/pound)

Individual Packages of Nuts

Freshly Made Hot Buttered Popcorn



Plated Lunch and Buffet Lunch Menus



Plated Lunch

Entrée pricing is based on three courses. Choice of 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 selection, and freshly baked artisan luncheon rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee, assorted specialty hot tea and iced tea.

Entrée counts must be provided 3 business days prior to event and group to provide meal indicators at lunch

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
Housemade Caesar Dressing*

Greek Salad

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

Asparagus Crème Fraiche Soup

Sundried Tomato Bisque

Kale and Basil Pesto Cream

Entrees

Select Duet Entrée +\$6 per person

Arugula Pesto Penne |

Melody of Vegetables | Parmesan Cheese | Slow Roasted Chicken Breast

Herb Crusted Airline Breast of Free Range Chicken |

Choice of Sauce: Tarragon Beurre Blanc | Confit of Tomatoes and Artichoke Hearts | Port Wine & 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 Potatoes | Orzo Pasta | Wild Mushroom Wine Risotto | Mascarpone Risotto |
Yukon Potato Hash | Oven Roasted Red Bliss Potatoes | 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 | Zucchini | Asparagus | Broccolini | Oven Roasted Tomatoes |
Wilted Spinach | Haricot Verts
Julienne Medley (+\$2pp for lunch)*

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Lunch Plated Desserts

Choice of One:

New York Style Cheesecake with Berries
Italian Mascarpone Tiramisu with Bailey's Anglaise
Strawberry Berry 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

Select up to three choices:

Roast Beef Sandwich
Onion Roll | Swiss Cheese | Horseradish Sauce

Cure 81 Baked Ham Sandwich
Pretzel Bread | Gruyere Cheese | French Mustard

Breast of Turkey Sandwich
Sourdough Bread | White Cheddar Cheese
Sundried Tomato Aioli

Pastrami Sandwich
Rye Bread | Swiss Cheese | Sliced Kosher Pickles |
Spicy Mustard

Oven Roasted Vegetable Wrap
Spinach | Zucchini | Portobello Mushroom | Roasted Peppers | Hummus Spread

Side Selections

Select 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
Housemade Cookie
Served with Bottled Water or Soda

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Lunch Buffets

Lunch Buffets include freshly baked artisan luncheon rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee, assorted specialty hot tea and iced tea.

A per person charge of \$7.50 will apply to groups of less than 30 guests for all Buffets

Salt Creek Deli

Salads

Red Bliss Potato Salad

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 Salt 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

Starters

Cannelloni Bean Stew | *Potato* | *Kale* | *Melted Tomato*

Polenta Panzanella Basil Salad

Haricots Vert | *Heirloom Tomato* | *Cucumber* | *Julienne Red Onion* | *Seasoned EVOO* | *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*

Penne Pasta | *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

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Lunch Buffets Continued

Lunch Buffets include freshly brewed Starbucks coffee, decaffeinated coffee, assorted specialty hot tea and iced tea.
A per person charge of \$7.50 will apply to groups of less than 30 guests for all Buffets

Local Farmers Market and Soups (Vegetarian)

Salads

My Family's Minestrone | *Ditalini Pasta* | *Parmigiano* | *EVOO Drizzle*
Arugula Salad | *Maytag Blue Cheese Crumble* | *Toasted Sugared Walnut* | *Pears*
Melted Spinach Vegetable Salad | *Couscous* | *Feta Cheese*
Pickled Red Onion Salad | *Spicy Orange* | *Fennel*
Freshly Baked Artisan Luncheon Rolls with Butter

Entrees

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

Desserts

Freshly Carved Melon and Seasonal Fruit with Berries
Angel Food Cake | *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 | *Onion Roll* | *Swiss Cheese* | *Horseradish Sauce*
Breast of Turkey Sandwich | *Sourdough* | *White Cheddar* | *Sun Dried Tomato Aioli*
Pastrami Sandwich | *Rye* | *Swiss Cheese* | *Sliced Kosher Pickles* | *Spicy Mustard*
Sliced Herb Chicken Breast Sandwich | *Focaccia* | *Spinach* | *Fresh Pulled Mozzarella*
Cured 81 Baked Ham Sandwich | *Pretzel Bread* | *Gruyere* | *French Mustard*
Turkey Club | *Croissant* | *Hardwood Smoked Bacon* | *Lettuce* | *Tomato* | *Pesto Mayonnaise*
Roasted Vegetable Wrap | *Tomato Tortilla* | *Blend of Ricotta & White Bean Spread*
Individual Bags of Potato Chips

Dessert

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

Lunch Buffets Continued

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Mexican

Starters

Tortilla Soup | *Tortilla Strips*

Southwest Salad

Romaine Lettuce | *Cotijo Cheese* | *Fresh Corn* | *Black Beans* | *Red Bell Peppers* | *Tortilla Chips* | *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 | Fajita Style Vegetables

Poblano and White Cheddar Enchilada Casserole

Cilantro | *Green Scallions* | *Salsa Verde*

Adobe Rice

Borracho Pinto Beans | *Chargrilled Jalapenos*

Accompaniments:

Warm Flour Tortillas | Fresh Lime Wedges | Cheddar Jack Cheese | Salsa Fresca | Salsa Verde | Roasted Tomato Salsa | Guacamole | Sour Cream | Shredded Romaine Lettuce | Diced Onions

Desserts

Tres Leches

Ibarra Mexican Brownies

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 | *Sauerkraut*

Homestyle Baked Beans

Individual Bags of Potato Chips and Pretzels

Desserts

Warm Fruit Cobbler | *Vanilla Bean Crème Anglaise*

Fresh Sliced Rind on Watermelon

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Lunch Buffets Continued

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The Harbor Bluff

Starters

New England Clam Chowder
Wild Mushroom and Roasted Pepper Salad
Garden Greens | *Spiraled Carrots* | *Red Onion* | *Roasted Tomato* | *Parmesan* | *Orange Citrus Balsamic Vinaigrette*
Freshly Baked Artisan Luncheon Rolls with Butter

Entrees

(Choice of Three):

Seafood Paella | *Shrimp* | *Mussels* | *Clams* | *Chorizo Sausage* | *Vegetables* | *Saffron Rice*
Sliced Roasted Prime Rib | *Cabernet Au Jus*
Grilled Chicken Breast | *Tomato Artichoke Ragout*
Dijon Crusted Pork Loin | *Honey Shallot Reduction*
Seared Pacific Snapper | *Lemongrass Broth* | *Rice Noodles*
Herb Salmon | *Roasted Vegetable Broth* | *Fried Leeks*
Tri-Color Quinoa (Vegan) | *Melody of Roasted Vegetables* | *Basil Pesto*

Accompaniments - *Choice of One: White Cheddar Potato Dauphinois* | *Oven Roasted Red Bliss Potatoes* |
Roasted Garlic Whipped Potatoes | *Wild Mushroom Wine Risotto* | *Mixed Wild Rice*

Roasted Seasonal Vegetables

Desserts

Mini Chocolate Ganache Tart | Mini New York Cheesecake



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 | Crisp Wonton Chips | 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 Caper Vinaigrette | Crispy Pancetta | Caviar Beurre Blanc

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All plated meals are served with two seasonal vegetables, one starch selection, and freshly baked artisan dinner rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee and assorted specialty hot tea.

Entrée counts must be provided 3 business days prior to event and group to provide meal indicators at dinner

Chef's Signature Starters

(Select One)

Salads

Polenta Panzanella Basil Salad

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

Locally Farmed Baby Greens and Sea Bean Salad

Sundried Cranberries | 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 | Champagne Vinaigrette (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

Frisée | Radishes | 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 | Herb Croutons

Fennel Toasted Five Onion Bisque

Crisp Celery Root

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Plated Dinner Selections (Continued)

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All plated meals are served with two seasonal vegetables, one starch selection, and freshly baked artisan dinner rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee and assorted specialty hot tea.

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

Beef

12-Hour Braised Beef Short Rib

Natural Beef Reduction

Carved Striploin of Beef

Tri-Cracked Peppercorn Cognac Cream Sauce

Slow Roasted Prime Rib of Beef

(minimum of 15 guests)

Creamy Horseradish Sauce | Au Jus Sauce

New York Steak

Ancho Chili Butter | Fried Onion Garnish

Tenderloin of Beef Filet Mignon

Confit of Shallots | 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

Seafood

Pistachio Crusted Mediterranean Sole Fillet

Moroccan Saffron Broth

Pan Seared Local Seabass

Basil Pesto

Glazed Honey and Whole Grain Mustard Scottish

Salmon

Beurre Blanc

Hardwood Bacon Wrapped Prawns

(duet entrée option only)

Lemon Verbena Sauce

Seared Salmon

Saffron Roasted Vegetable Broth | Fried Leeks

Vegetarian / Vegan

Vegetable Wellington

*Roasted Vegetables | Boursin Cheese |
Puff Pastry*

Tri-Color Quinoa (Vegan)

*Melody of Roasted Vegetables | Basil
Pesto Cream*

Jalapeno Quinoa

Blue Cheese | Peas

Vegetable Napoleon (Vegan)

Roasted Tomato Ragout

Polenta Napoleon

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

Plated Dinner Selections (Continued)

All plated meals are served with two seasonal vegetables, one starch selection, and freshly baked artisan dinner rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee and assorted specialty hot tea.

Starch Options:

(Select One)

Silky Yukon Golden Mashed Potatoes | Orzo Pasta | Wild Mushroom Wine Risotto | Mascarpone Risotto | Yukon Potato Hash | Oven Roasted Red Bliss Potatoes | 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

Vegetable Options:

(Select Two)

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

Plated Dessert

(Select One)

White Chocolate Lemon Dome

*White Chiffon Cake | Lemon Cream and Mousse |
White Chocolate Ganache*

Flourless Chocolate Torte (GF)

*Flourless Chocolate Cake | Chocolate Mousse |
Dark Chocolate Ganache*

Chocolate Trio Mousse

*White, Milk and Dark Chocolate Mousses |
Chocolate Sponge Cake*

White Chocolate Pomegranate Torte

*White Chiffon Cake | White Chocolate and Pomegranate Mousses |
Pomegranate Glaze*

Apple Almond Tart

Almond Marzipan Cream | Slices of Fresh Apples

New York Style Cheesecake

Garnished with Fresh Strawberries

Mango Coconut Torte (GF)

*Coconut Macaroon Sponge Cake |
Mango and Coconut Mousses*

Chocolate Praline Torte

*Hazelnut Praline Crunch |
Chocolate Mousse | Dark Chocolate Ganache*

Dinner Buffets

Dinner Buffets include freshly baked artisan dinner rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee and assorted specialty hot tea.

A per person charge of \$7.50 will apply to groups of less than 30 guests for all Buffets

Dana Point Cove

Soups and Salads

Blistered Tomato Soup | Clam and Beach Road's Fish Stew
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

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 | Mini Cheesecakes | Mini Chocolate Cakes

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

Dinner Buffets (Continued)

Dinner Buffets include freshly baked artisan dinner rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee and assorted specialty hot tea.

A per person charge of \$7.50 will apply to groups of less than 30 guests for all Buffets

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

**Carved by a Uniformed Chef - Serves 100*

Taste of Asia

Soups and Salads

Hot and Sour Soup
Thai Beef Salad | *Crispy Rice Sticks* | *Fried Peanuts*

Appetizers

Classic Dim Sum
Displayed Assortment of Pork, Chicken, Shrimp and Vegetarian | *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

Dinner Buffets (Continued)

Dinner Buffets include freshly baked artisan dinner rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee and assorted specialty hot tea.

A per person charge of \$7.50 will apply to groups of less than 30 guests for all Buffets

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 | *Vanilla Bean Sauce*
Glazed Pecan Brown Sugar Bars

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 | *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

Dinner Buffets (Continued)

Dinner Buffets include freshly baked artisan dinner rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee and assorted specialty hot tea.

A per person charge of \$7.50 will apply to groups of less than 30 guests for all Buffets

Fit for You

Salads

Mixed Seasonal Greens | *Assorted Dressings*
Grilled Vegetable Salad | *Aged Parmesan*
Fennel Salad | *Cucumber* | *Yellow Tomatoes* | *Feta Cheese*
Asian Cilantro Chicken Slaw

Entrees

Carved Prime Rib of Beef | *Au Jus* | *Horseradish Cream*
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
Angel Food Cake | Fresh Strawberries

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 Chunks* | *Infused in Sherry Wine*
Carved Flank Steak of Beef | *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



Cocktail Reception and Stations Menus

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

Hot Hors d'Oeuvres

Minimum order of one (1) dozen per selection.

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 Potstickers | *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

Cold Hors d'Oeuvres

Minimum order of one (1) dozen per selection.

Vegetarian Selections

Belgian Endive | *Herb Montrachet*

Tomato Basil and Mozzarella Skewers

Point Reyes Bleu Cheese | *Fig Gastrique* | *Served in a Spoon*

Individual Vegetable Crudit  | *Housemade Ranch Dipping Sauce*

Seafood Selections

Grilled Shrimp and Onion Tartelette

Fingerling Potato | *Cr me Fraiche* | *Caviar*

Tuna Tartar | *Micro Wasabi* | *Served in a Spoon*

Achiote 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

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 | Hummus | Kalamata Olives
Feta Cheese | Grilled Vegetables
Toasted Pita*

International Cheese Display

*Displayed Selection of Imported and Domestic Cheese.
French Crostinis | Variety Crackers | Caramelized Walnuts |
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 | Shrimp
Rolls: California | Tuna | Cucumber
Pickled Ginger | Wasabi Cream | Dipping Sauces*

Chilled Iced Seafood Display

**based on 3 pieces per guest
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 is required for dinner and based on two hours of continuous service. Each station will be prepared for the entire guarantee and not for a portion thereof.

*Required minimum of one chef attendant for every 50 guests for action stations
\$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 | Prepared Horseradish
Serves 25 People

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

Reception Stations

Chef Attended or Displayed

A minimum of four stations is required for dinner and based on two hours of continuous service.

Each station will be prepared for the entire guarantee and not for a portion thereof.

*Required minimum of one chef attendant for every 50 guests for action stations

\$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

Lump Crab | Shrimp | Bleu Cheese | Goat Cheese |

Asparagus | California White Cheddar | Truffle Oil |

Wild Mushroom Demi

Pasta Station

Cheese Tortellini | Farfalle | Penne Pasta

Alfredo | Marinara | Pesto

Fresh Tomatoes | Parmesan Cheese | Crushed Red Pepper |

Garlic Cheese Bread

Add Chicken \$5 per person

Add Shrimp \$7 per person

Add Vegetable Medley \$4 per person

Chicken Wings Station

Select Three Sauces:

Spicy Buffalo | Mild Buffalo | Traditional Teriyaki |

BBQ Sauce | Sesame Seed Ginger

Served with Blue Cheese & Ranch Dressing

Salad Station

Selection 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

***Singapore Station**

Fresh and Sautéed to Order

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

Select one: Rice Noodles or Steamed White Rice

***Artisan Panini Station**

Fresh and Made to Order

Panini Selections:

Breast of Turkey | Pastrami | Tomato Basil Caprese | Cure 81 Ham

Artisan Sliced Bread | Selection of Cheeses

Trio of Crudo

Carved Abi | Salmon | Hamachi

Sea Green Kelp | Cucumber Salad | Seaweed Salad | Daikon Salad

Reception Stations

Chef Attended or Displayed

A minimum of four stations is required for dinner and based on two hours of continuous service.

Each station will be prepared for the entire guarantee and not for a portion thereof.

*Required minimum of one chef attendant for every 50 guests for action stations

\$175 per chef attendant, plus administrative charge and tax

***Fish Taco Station**

Chef Carved to Order

Whole Roasted Sea Bass

*Salsa Fresca | Salsa Verde | | Roasted Tomato Salsa | Guacamole
| Shredded Cheddar | Sour Cream | Grilled Jalapenos | Shredded
Cabbage |*

Select: Warm Corn or Flour Tortillas

Add Rice and Black Beans \$8 Per Person

Street Taco Station

Carne Asada | Achiote Chicken

*Diced Onions | Cilantro | Jalapenos | Shredded Lettuce |
Cheddar Cheese | Sour Cream | Guacamole | Salsa Fresca |*

Salsa Verde | Roasted Tomato Salsa

Select: Flour or Corn Tortillas

Add Rice and Pinto Beans \$8 Per Person

French Fries Station

Select three:

*French Fries | Sweet Potato Fries | Seasoned Curly Fries | Waffle
Fries | Garlic Fries | Blackened Fries | Truffle Fries*

Seafood Paella Station

A Fresh Spread of Ocean Seafood

Shrimp | Lobster | Mussels | Clams

Chorizo Sausage | Vegetables | Saffron Rice

Crushed Potato Bar

Gourmet Crème Fraîche Crushed Potato

Choice of Parmesan Cheese | Broccoli Pesto | Minced

Hard Smoked Bacon | Chives

Wild Mushroom Demi | Crispy Onions

Scampi Station

Gourmet Sauteed Shrimp

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

Jamaican Shrimp Station

Spicy Jerk Gourmet Shrimp

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

Specialty Dessert Stations

*Required minimum of one chef attendant for every 50 guests for action stations
\$175 per chef attendant, plus administrative charge and tax

Chocolate Fountain

(minimum 25 people)

*Strawberries | Pineapple | Cantaloupe | Marshmallows |
Biscotti | Rice Crispy Treats*

S'mores

*Housemade Assorted Chocolates | White Chocolate Oreo |
Skor Milk Chocolate | Dark Semi Sweet Chocolate |
Justin Peanut Butter Cups | Marshmallows | Graham Crackers*

***Cherries Jubilee**

Served over Häagen-Dazs Vanilla Ice Cream

***Bananas Foster**

Served over Häagen-Dazs Vanilla Ice Cream

Donut Holes

*Freshly Fried Donut Holes | Macerated Berries
Häagen-Dazs Vanilla Ice Cream*

Viennese Table

*Fruit Tartlets | Chocolate Ganache Shots | Truffles |
Chocolate Dipped Strawberries | Lemon Bars | Raspberry & White
Chocolate Mousse Shot
(2.5 pieces per person)*

***Everyday is Sundaes**

Create Your Own Sundae:

Häagen-Dazs Vanilla Ice Cream

*Fresh Strawberries | Cherries | Whipped Cream | Chopped Nuts |
Sprinkles | M&M's | Toasted Coconut | Chocolate Chips
Chocolate and Caramel Sauces*

***Gourmet Churros**

Fried to order

Light cream filled churros

Sauce Selections: Chocolate | Caramel | Strawberry

***Ice Cream Floats**

*Chocolate Mocha Float
Root Beer Float
Orange Creamsicle Float
Banana Fosters Float
Strawberry Shortcake Float*

***Waffle Sticks Station**

Fried Waffles Sticks

Häagen-Dazs Vanilla Ice Cream

*Assorted Berries | Chopped Peanuts | Toasted Coconut |
Crushed Oreos | Crushed Skor Candy | Whipped Cream |
Caramel Sauce | White Chocolate Sauce | Dark Chocolate Sauce*

Specialty Coffee Station

*Freshly brewed Starbucks coffee, decaffeinated coffee and assorted specialty hot tea
Assorted Syrups | Chocolate Shavings | Fresh Whipped Cream | Raw Sugar | Lemon Wheels | Cinnamon Sticks*



Extra Details

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

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

Valet guest parking is available on premises for events 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. Applicable charges may apply.