

BUFFETS

ALL ITEMS PRICED PER PERSON
ALL BUFFETS INCLUDE APPROPRIATE CONDIMENTS

BALLPARK \$24

- kettle chips **v**
- chipotle coleslaw **v**
- grilled all-beef hot dogs
- ballpark peanuts & cracker jacks **v**
- cookies & brownies **v**
- + GRILLED CHEESEBURGER \$8
- + VEGGIE HOT DOG **v** \$9
- + GLUTEN FREE BUN **v/gf** \$3

LITTLE ITALY \$48

- antipasto salad
olives, pepperoncini, cucumber, tomato, pesto vinaigrette
- traditional caesar salad
garlic croutons, parmesan
- prosciutto & sun-dried tomato flatbread
mozzarella, pesto, marinated red onion
- grilled chicken breast **gf**
porcini mushrooms, cipollini onions, marsala wine sauce
- penne pomodoro with italian sausage
garden fresh vegetables, fresh herbs, olive oil
- dark chocolate & pitaschio dipped canoli **v**
- + VEGETABLE MINISTRONE **v** \$5

OLD TOWN \$42

- baja caesar salad **v/gf**
romaine lettuce, roasted corn, black beans, cotija cheese
- chicken & beef fajitas
grilled peppers, onions, flour & corn tortillas
- cheese enchiladas **v/gf**
sour cream, pico de gallo
- spanish rice & charro beans **gf**
- cinnamon churro bites **v**
- + CHICKEN TORTILLA SOUP **gf** \$5

BACKYARD BBQ \$45

- california chopped salad **v/gf**
feta, seasonal vegetables, vinaigrette
- smoked baby backs
pork ribs, whiskey bbq sauce, sliced pickles
- pulled pork sliders
hawaiian roll
- smoked elote **vg**
crema, tajin
- berry cobbler bites & fresh fruit bowls **vg**
- + SMOKED BRISKET CHILI \$5
- + CHEDDAR BISCUITS \$2

BUFFETS

\$48 PER PERSON

INCLUDES ROLLS WITH BUTTER & APPROPRIATE CONDIMENTS
BUFFETS SERVED FOR 2 HOURS
EACH ADDITIONAL HOUR IS \$2 PER PERSON

SALAD

CHOOSE 1

classic caesar salad

garlic croutons, shaved parmesan

local greens **vg/gf**

cucumber, tomato, carrots, champagne vinaigrette

spinach salad **gf**

egg, mushroom, tomato, red onion, applewood

smoked bacon, honey mustard vinaigrette

mediterranean salad **v/gf**

pepperoncini, tomato, cucumber, kalamata olives, red onion, feta, herbed lemon vinaigrette

california chopped salad **vg/gf**

feta, seasonal vegetables, raspberry vinaigrette

tomato & buffalo mozzarella **gf**

fresh basil, extra virgin olive oil, balsamic drizzle

SIDES

CHOOSE 2

VEGETABLES

seasonal vegetable medley **vg/gf**

green beans & roasted shallots **vg/gf**

baby carrots, peas & pearl onions **vg/gf**

braised root vegetables **vg/gf**

sweet corn & chili butter **v/gf**

STARCHES

roasted red bliss potatoes **v/gf**

garlic & herb whipped yukon gold potatoes **v/gf**

fingerling potatoes, rosemary & olive oil **vg/gf**

pearl couscous, grape tomatoes & herbs **vg**

farfalle pasta, roasted garlic & olive oil **v**

fragrant jasmine rice **vg/gf**

ENTREES

CHOOSE 2

smoked beef brisket **gf**

red wine sauce, frizzled onion straws

blackened salmon **gf**

wilted spinach, pineapple salsa

local white fish **gf**

pepper coulis, olive-tomato relish

porchetta **gf**

caramel apple sweet onion relish, dijonnaise

herb marinated grilled chicken breast **gf**

wild mushrooms, tomato & tarragon relish

roasted beef **gf**

red wine demi-glace, mushroom ragout

garlic shrimp risotto **gf**

arborio rice, lemon, peas, sun-dried tomatoes, scallion, parmesan

vegetarian lasagna **v**

squash, spinach, red pepper, mushrooms, eggplant, ricotta, marinara

ADD SOUP

tomato bisque **v** \$6

lobster bisque \$6

sherry creme fraiche

vegetable minestrone **vg** \$5

chicken tortilla **gf** \$5

roasted pepper & smoked bisque **v** \$6

corn chowder \$5

DISPLAYS

ALL ITEMS PRICED PER PERSON

DISPLAYS

BURRATA BAR \$14

imported burrata cheese, marinated artichoke hearts, tomatoes, pickled onions, prosciutto, capicola, roasted peppers, kalamata and greek olives, sun dried tomato relish, grilled broccolini, garlic crostini, fresh basil chiffonade, extra virgin olive oil, balsamic reduction, fig jam, charred stone fruit and grapes

MEDITERRANEAN MEZZE v

hummus & pita, olives, grilled vegetables, artichoke hearts, tzatziki \$8

ANTIPASTO PLATTER

milano salami, prosciutto de parma, tomato, assorted aged cheeses, pearl mozzarella, marinated olives, fire roasted peppers, artichoke insalata, italian crostini \$12

MARKET VEGETABLE CRUDITE v/gf

serrano cilantro ranch \$7

SUSHI PLATTER

assorted rolls to include: california, spicy tuna, shrimp tempura, salmon & rainbow red dragon \$16

CHARCUTERIE BOARD

imported & domestic cheeses, cured meats, roasted nuts, dried fruit, gourmet crackers & flatbreads \$12

SEASONAL FRESH FRUIT & BERRIES

vg/gf \$7

STATIONS

ALL ITEMS PRICED PER PERSON

SALAD STATION **v** \$14

mixed greens, broccoli, tomatoes, roasted peppers, mushrooms, carrots, red onions, black olives, garbanzo beans, garlic croutons, cheddar cheese, bleu cheese, feta, buttermilk ranch, italian vinaigrette, roasted shallot white balsamic vinaigrette

+ DICED TURKEY, CHICKEN OR HAM \$5

NACHOS **v** \$12

tortilla chips, diego queso, jalapenos, sour cream, salsa roja, salsa verde, pico de gallo

+ ANCHO-CHILI RUBBED CHICKEN \$5
+ CARNE ASADA \$5

ENSENADA STREET DOG \$15

bacon wrapped dogs, diego queso, pico de gallo, sauteed jalapenos, onions, queso fresco

served with tortilla chips
+ GLUTEN FREE BUNS **gf** \$3

FLATBREADS \$18

caprese
yellow & red tear drop tomatoes, fresh burrata, basil, himalayan sea salt
wood fired pulled chicken
garlic, pomodoro sauce, smoked gouda

BEEF SLIDERS \$14

french onion aioli, cheddar, silver dollar rolls
served with kettle chips
+ VEGGIE SLIDERS **v** \$2

POKE BAR \$34

sashimi grad ahi tuna, togarahi, wonton chips
ponzu soy, seaweed salad, toasted sesame seeds

CEVICHE TRIO **gf** \$30

scallop & mango
mahi mahi & blood orange citrus
baja shrimp & octopus
mini tostadas, fresh avocado & micro cilantro

STATIONS

ACTION STATIONS

PRICED PER PERSON

A FEE OF \$200 WILL APPLY PER CHEF ATTENDANT
WE REQUIRE (2) CHEF ATTENDANTS PER STATION, PER 100 GUESTS

STREET TACOS **gf** \$16

ancho-chili rubbed chicken, cilantro, onions, crema, corn tortillas, pico de gallo, salsa roja, salsa verde
served with elote off the cob

+ CARNE ASADA \$5

SOBA NOODLE

STIR-FRY \$12

bok choy, red peppers, carrots, bamboo shoots, onions, baby corn, pineapple, garlic-ginger sauce

+ GRILLED CHICKEN \$5

+ GRILLED SHRIMP \$5

PASTA STATION **v** \$16

PASTA

penne, tri-colored cheese tortellini

SAUCES

pesto cream, classic pomodoro, garlic alfredo

VEGGIES

mushrooms, zucchini, peppers, tomatoes, artichoke hearts, roasted garlic, spinach, parmesan

+ PESTO GARLIC SHRIMP \$5

+ HERB ROASTED CHICKEN \$5

+ ITALIAN SAUSAGE \$5

BAJA FISH TACOS **gf** \$19

blackened mahi mahi, cabbage slaw, cilantro garlic crema, corn tortillas, salsa roja, salsa verde, limes

served with elote off the cob

CARVING STATIONS

PRICED PER PERSON

A FEE OF \$200 WILL APPLY PER CHEF ATTENDANT
WE REQUIRE (2) CHEF ATTENDANTS PER STATION, PER 100 GUESTS

CHIPOTLE RUBBED TURKEY BREAST **gf**

cranberry chutney & whole grain mustard
\$16

ROASTED LEG OF LAMB **gf**

madeira wine sauce, apple & mint jelly \$18

PRIME RIB **gf**

classic au jus & creamy horseradish \$22

PORCHETTA **gf**

whole grain mustard aioli \$16

NEW YORK STRIP **gf**

caramelized onions & peppercorn sauce \$20

BEEF TENDERLOIN **gf**

mushroom demi-glace & creamy horseradish \$28