

2011 Holiday Season

Prices Valid Through January 31, 2012

NEW THIS YEAR!!

2011 Hors d'oeuvre Packages
2011 Menu Enhancement Items
2011 Beverage Enhancement Items

Specialty Menus

Specialty Festive Menus prepared by our own Chef Ofelio for this 2011 Holiday Season.

Your Catering Sales Manager & Culinary Team would be delighted to tailor any menu to meet your needs or preferences!
(805-325-2000)

Choice of Beverage Arrangements

Hosted Bar	No Host Cash Bar
Drink Tickets	Wine by the Bottle
Signature Drinks	Martini Bar
2011 Beverage Enhancements	

Bar Set-Up \$100.00 ++ Flat Fee
\$45.00 plus tax, per hour, per Bartender
Bartender fees waived when Bar Revenue exceeds \$750.00 per event

Corkage Fee

\$12.00 per 750ml Bottle of Wine and/or Champagne plus tax
Corkage fees may contribute towards your Food & Beverage Minimum

Décor

Please speak with your Catering Sales Manager for Additional Décor Elements

Each room features a decorated Holiday Tree
Mirror tile & 3 votive candles per table
Risers at No Charge

White or Ivory Chair Covers at \$2.50 each++
Dance Floor \$125.00 ++

All items are subject to 20% Service Charge & Prevailing Sales Tax

Displayed Hors d'oeuvres

Minimum Order or Guarantee for 25 Guests

Domestic Cheese Display

Garnished with Fresh Fruits, Crackers and Fresh French Bread
\$5.00 per Guest

International & Domestic Cheese Display

Garnished with Dried Fruits, Gourmet Crackers & Fresh French Bread
\$6.50 per Guest

Fresh Seasonal Fruit Display

A Display of Sliced Seasonal Fresh Fruit
\$4.00 per Guest

Nacho Bar

Tortilla Chips, Con Queso Sauce, Sour Cream, Guacamole, Jalapeno & Homemade Mexican Salsa
\$5.00 per Guest
Enhance with Homemade Chili & Beans for an additional \$2.00 per Guest

Smoked Salmon Display

Thinly Sliced Smoked Salmon with Capers, Chopped Egg, Sliced Lemons, Cream Cheese,
Crackers, Miniature Bagels
\$8.00 per Guest

Crudités Display

A Display of Fresh Vegetables served with Ranch Dip
\$4.00 per Guest
Enhance with Olive Tapenade and Hummus for an additional \$2.00 per Guest

Assorted Dry Snacks

Potato Chips, Pretzels, Mixed Nuts with Ranch Dip
\$3.00 per Guest

Traditional Chocolate Fondue

Fresh Cubed Seasonal Fruit, Cubed Pound Cake and Marshmallows
Warm Milk Chocolate Fondue Dipping Sauce
\$6.00 per Guest
Minimum of 50 guests

Butler Passed Hors d'oeuvres

Minimum 25 Piece Order per Selection

A Minimum of Four Butler Passed Hors d'oeuvres are recommend for a one hour reception or 2 Butler Passed Hors d'oeuvres when combined with a Displayed Item/s.
Please consult with your Catering Sales Manager for recommendations.

Cold Selections – per piece

Jumbo Shrimp on Ice with Cocktail Sauce	\$2.75
Pineapple Shrimp Skewers	\$2.25
Chicken Salad Canapés	\$1.75
Mandarin Shrimp Canapés	\$1.75
Deviled Eggs	\$1.75
Tuna Salad Canapés	\$1.75
Ham Canapés	\$1.75
Melon Wrapped Prosciutto	\$1.75
Tomatoes Stuffed with Boursin Cheese	\$1.75
Assorted Finger Sandwiches	\$1.75
Mini Savory Tarts, Mushroom & Goat Cheese	\$1.75

Hot Selections – per piece

Meatballs with Green Peppercorn Sauce	\$1.25
Meatballs with BBQ Sauce	\$1.75
Miniature Quiche Maison	\$1.75
Egg Rolls with Traditional Duck Dipping Sauce	\$1.75
Chicken Fingers with Ranch Sour Cream Dip	\$2.00
Spicy Chicken Wings with Blue Cheese	\$2.00
Cantonese Chicken Wings	\$2.00
Mushrooms Stuffed with Crabmeat	\$2.25
Sausage Stuffed Mushrooms	\$1.75
Scallops Wrapped in Bacon	\$2.25
Jalapeno Poppers	\$1.25
Hawaiian Chicken Brochettes	\$2.25
Chicken Skewers with Peanut Sauce	\$2.25
Teriyaki Beef Skewers	\$2.50 each
Spanakopitas, Spinach & Cheese in Phyllo	\$1.75

All items subject to 20% taxable service charge & prevailing sales tax

Hors d'oeuvres Packages

Our Hors d'oeuvre Packages provide for One Hour of Service
Based upon one piece or portion of each listed item.
Each Package requires a 25 Guest Minimum or Guarantee.

The Wreath Package

Crudités Display of Fresh Vegetables served with Ranch Dip
Your Choice of 2 Butler Passed Hot Hors d'oeuvres
Your Choice of 1 Butler Passed Cold Hors d'oeuvre
\$8.00 per Guest

The Ivy Package

Crudités Display of Fresh Vegetables served with Ranch Dip
Domestic Cheese Display Garnished with Fresh Fruit & Crackers
Your Choice of 2 Butler Passed Hot Hors d'oeuvres
Your Choice of 2 Butler Passed Cold Hors d'oeuvres
\$13.00 per Guest

The Garland Package

Crudités Display of Fresh Vegetables served with Ranch Dip, Gourmet Olive Tapenade & Hummas
Nacho Bar with Chili & Beans
Your Choice of 2 Butler Passed Hot Hors d'oeuvres
Your Choice of 1 Butler Passed Cold Hors d'oeuvre
\$15.00 per Guest

The Star Package

Crudités Display of Fresh Vegetables served with Ranch Dip, Gourmet Olive Tapenade & Hummas
International & Domestic Cheese Display Garnished with Dried Fruits & Gourmet Crackers
Nacho Bar with Chili & Beans
Your Choice of 1 Butler Passed Hot Hors d'oeuvres
Your Choice of 1 Butler Passed Cold Hors d'oeuvre
\$20.00 per Guest

All items subject to 20% taxable service charge & prevailing sales tax

Del Mar Buffet

Minimum Order or Guarantee of 25 Guests

Salads

Fresh Garden Salad with Dried Cranberries and Candied Walnuts
Cabernet Vinaigrette and Ranch Dressing
Waldorf Salad
Holiday Relish Tray
Fresh French Rolls with Butter

Entrées

Carved Breast of Turkey with Homemade Turkey Gravy
Fresh Cranberry Sauce
Glazed Baked Ham with Gourmet Mustards

Sides

Fresh Green Beans with Red Peppers
Mashed Potatoes with Country Gravy
Traditional Sourdough Bread Stuffing
Orange Glazed Yams

Dessert and Coffee Display

An Assortment of Holiday Cookies
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Hot Tea

Choice of Three Additional Desserts

Carrot Cake, Chocolate Fudge Cake, Chocolate Hazelnut Cake,
New York Cheesecake with Strawberry Sauce,
Key Lime Cheesecake, Classic Tiramisu, or Apple Tart

\$39.00 per Guest and \$45 Carver Fee

All items subject to 20% taxable service charge & prevailing sales tax

Grand Buffet

Minimum Order or Guarantee of 25 Guests

Salads

Baby Mixed Greens with Candied Walnuts & Dried Cranberries
Cabernet Vinaigrette, Ranch Dressing & Champagne Vinaigrette
Mediterranean Salad of Artichokes, Asparagus, Kalamata Olives & Feta Cheese
Garbanzo, Black Bean & Roasted Corn Salad
Fresh French Rolls with Butter

Entrees

Chef Sliced Specialty Seasoned Tri Tip of Beef au jus with Traditional Santa Ynez Salsa
Boneless Breast of Chicken Marsala with Mushroom Sauce
Poached Salmon Filet with Creamy Dill Sauce

Choice of Two Vegetable Sides

Green Beans with Garlic Roasted Red Peppers
Medley of Fresh Vegetables
Baby Carrots with Tops
Orange Glazed Yams

Choice of Two Additional Sides

Roasted Red Skin Potatoes, Wild Rice Pilaf
Red Skin Mashed Potatoes, Rice Pilaf

Dessert and Coffee Display

An Assortment of Holiday Cookies
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Hot Tea
Shaved Chocolate, Whipped Cream and Cinnamon Sticks

Choice of Three Additional Desserts

New York Style Cheesecake with Strawberry Sauce,
Tiramisu, Crème Brule Cheesecake, Caramel Apple Tart,
New Orleans Bourbon Pecan Tart, Chocolate Chip Cheesecake, or Pumpkin Cheesecake

\$44.00 per Guest

All items subject to 20% taxable service charge and prevailing sales tax

The Starting Gate Buffet

Displayed Appetizer - The Cocktail Hour

Gourmet Assortment of Cheeses, Crostini & Crackers
Choice of 2 Butler Passed Hors D'oeuvres

Salads

Baby Mixed Greens with Candied Walnuts & Dried Cranberries
Cabernet Vinaigrette, Avocado, Champagne Vinaigrette and Ranch Dressings
Mediterranean Salad of Artichokes, Asparagus, Kalamata Olives & Feta Cheese
Marinated Garbanzo & Black Bean Salad
Fresh French & Whole Grain Rolls with Butter

Choice of Four Entrees

Chef Carved Prime Rib of Beef OR New York Strip Loin "au jus", Creamy Horseradish Sauce
Chef Carved Baked Ham, Gourmet Mustards
Roast Turkey with Cranberry Sauce & Chef Ofelio's Gravy
Chicken Florentine Stuffed with Mushrooms, Swiss Cheese & Spinach, Champagne Sauce
Baked Salmon, Creamy Dill Sauce
Broiled Salmon with Tropical Mango Salsa and Cucumber Dill Sauce on the side
Fresh Halibut, Poblano Lime Cream Sauce

Choice of Two Vegetable Sides

Green Beans with Garlic Roasted Red Peppers
Fresh Asparagus, Honey Glazed Baby Carrots
Medley of Fresh Autumn Vegetables or Orange Glazed Yams

Choice of Two Additional Sides

Parmesan Scalloped Potatoes, Wild Rice Pilaf
Red Skin Mashed Potatoes, Twice Baked Potatoes or Mushroom Rice Pilaf

Dessert and Coffee Display

An Assortment of Holiday Cookies
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Hot Tea
Shaved Chocolate, Whipped Cream and Cinnamon Sticks

Choice of Three Additional Desserts

New York Cheesecake with Strawberry Sauce, Caramel Apple Tart,
New Orleans Bourbon Pecan Tart, Key Lime Cheesecake,
Three-Chocolate Mousse Cake, Pear Tartlet, Magic Chocolate Cube or Chocolate Pyramid

\$50.00 per person and \$45 Carver Fee
Minimum Order or Guarantee of 50 Guests

All Items subject to 20% taxable service charge and prevailing sales tax

The Holly Plated Dinner

Salad - Choice of One

Fresh Garden Salad with Dried Cranberries, Candied Walnuts, Cabernet Vinaigrette
Baby Spinach Salad, Mandarin Oranges, Red Onions, Mushrooms, Champagne Vinaigrette
Traditional Caesar Salad with Caesar Dressing

Fresh French Rolls with Butter

Entrée – Choice of One Plus Vegetarian Alternative

Sliced London Broil, Sherry Mushroom Sauce
Chicken Marsala with Mushroom Sauce
Chicken Cordon Bleu, White Wine Lemon Buerre Blanc Sauce
Poached Salmon, Creamy Dill Sauce
Chef's Vegetarian Creation

Please select One for all Meals

Medley of Seasonal Vegetables
Whole Green Beans Almandine, Red Pepper Garnish
Whole Baby Carrots with their Tops, Herb Sauce

Please select One for all Meals

Wild Rice Pilaf, Twice Baked Potato
Red Skin Mashed Potatoes

Dessert and Coffee Display

Assortment of Holiday Cookies
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Hot Tea

Choice of Three Additional Dessert Display Items

Carrot Cake, Chocolate Fudge Cake, Chocolate Hazelnut Cake,
New York Cheesecake with Strawberry Sauce
Key Lime Cheesecake, Classic Tiramisu, or Apple Tart

\$37.00 per Guest

Festive Personalized Menus may be provided for each setting at \$3.00 each plus tax

All items subject 20% taxable service charge and prevailing sales tax

Yuletide Plated Dinner

Salad – Choice of One

Baby Spinach Salad, Mandarin Oranges, Red Onions, Mushrooms & Toasted Almonds Champagne Vinaigrette
Baby Spring Mixed Greens, Candied Walnuts & Dried Cranberries, Cabernet Vinaigrette
Traditional Caesar Salad, Caesar Dressing
Fresh French Rolls with Butter

Entrees – Choice of One Plus Vegetarian Alternative

Roasted Prime Rib of Beef au jus (served Medium Rare), Creamy Horseradish Sauce
New York Strip Steak, Chipotle Sauce
Chicken Flores stuffed with Crabmeat & Asparagus, Lemon Beurre Blanc
Poached Salmon, Creamy Dill Sauce
Halibut Filet, Poblano Lime Cream Sauce
Chef's Vegetarian Creation

Choice of One Vegetarian Side for All Meals

Medley of Fresh Autumn Vegetables, Whole Green Beans Almandine
Whole Baby Carrots with Fresh Asparagus

Choice of One Additional Side for All Meals

Wild Rice Pilaf, Twice Baked Potato or Red Skin Mashed Potatoes

Dessert and Coffee Display

Assortment of Holiday Cookies
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Hot Tea

Choice of Three Additional Dessert Display Items

New York Style Cheesecake with Strawberry Sauce
Tiramisu, Crème Brulee Cheesecake, Caramel Apple Tart,
New Orleans Bourbon Pecan Pie, Chocolate Chip Cheesecake or Pumpkin Cheesecake

\$41.00 per Guest

\$44.00 per Guest with Choice of Three Entrees including Vegetarian Alternative

Entrée Cards and Final count of entrees required three business days in advance of your event.

Festive Personalized Menu Cards may be provided at \$3.00 each plus tax.

Entrée Cards may be provided at \$2.00 each plus tax to give to your guests at your check-in table.

All items subject to 20% taxable service charge and applicable sales tax

Mistletoe Plated Dinner

Hors D'oeuvres - Cocktail Hour

International & Domestic Cheeses Display Garnished with Fresh Fruit, Assorted Gourmet Crackers, Crostini
Fresh Vegetable Crudités, Bleu Cheese & Ranch Dips

Salad – Choice of One

Poached Pear with Bib & Mixed Lettuces, Gorgonzola Cheese & Candied Walnuts, Cabernet Vinaigrette
Baby Spinach Salad, Mandarin Oranges, Red Onion, Mushrooms & Toasted Almonds, Champagne Vinaigrette
Baby Spring Mixed Greens, Tomato Wedges, Candied Walnuts & Dried Cranberries, Ranch Dressing
Holiday Salad with Mixed Greens, Apple, Red Grapes and Candied Walnuts, Cranberry Reduction
Fresh French Rolls with Butter

Entrée – Choice of One Plus Vegetarian Alternative

8oz Filet Mignon, Béarnaise Sauce
Chicken Francois Stuffed with Brie and Caramelized Onions, Pecan Cream Sauce
Chef's Vegetarian Creation

Duet Entrée Plates:

5oz Petit Filet Mignon & Three Jumbo Prawns stuffed with Crabmeat
5oz Petit Filet Mignon, Béarnaise Sauce & Chicken Florentine
Stuffed with Swiss Cheese, Fresh Spinach, Toasted Pine Nuts Champagne Reduction

Choice of One Vegetable Side for All Meals

Medley of Fresh Autumn Vegetables
Whole Green Beans Almandine, Red Pepper Garnish
Whole Baby Carrots and Fresh Asparagus

Choice of One Additional Side for All Meals

Wild Rice Pilaf, Twice Baked Potato, Red Skin Mashed Potatoes or Red Skin Mashed Potatoes

Dessert and Coffee Display

An Assortment of Holiday Cookies
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Hot Tea,
Shaved Chocolate, Whipped Cream and Cinnamon Sticks

Choice of Three Additional Dessert Display Items

New York Cheesecake with Strawberry Sauce, Caramel Apple Tart,
New Orleans Bourbon Pecan Tart, Key Lime Cheesecake,
Three-Chocolate Mousse Cake, Pear Tartlet, Magic Chocolate Cube or Chocolate Pyramid

\$49.00 per Guest

Festive Personalized Menu Cards may be provided at \$3.00 each plus tax.

All items subject to 20% taxable service charge and applicable sales tax

Evergreen Brunch Buffet

Minimum Order or Guarantee of 50 Guests

Breakfast Selections

Seasonal Fresh Fruit

Orange & Cranberry Juices

Made to Order Omelet Station:

Fresh Eggs, Cheddar Cheese, Green Onions, Diced Tomatoes, Mushrooms, Ham, Olives,
Spinach, Bell Peppers, Feta Cheese & Jalapenos

Made to Order Waffle Station:

Fresh Whipped Butter, Maple Syrup and Fresh Fruit Topping

Rosemary Roasted Potatoes

Crisp Bacon & Maple Sausage Links

Cold Selections

Jumbo Shrimp Cocktail Station

Smoked Orange Glazed Salmon

California Antipasto Display

International & Domestic Cheeses with Assorted Gourmet Crackers

Fresh Garden Salad with Dried Cranberries & Candied Walnuts served with Balsamic & Ranch Dressings
Romaine Lettuce with Garlic Croutons & Parmesan Cheese, Caesar Dressing

Hot Selections

Slow Roasted Prime Rib of Beef au Jus (Medium Rare), Horseradish Sauce

Chicken Marsala, Mushroom Sauce

Carved Roast Turkey with Cranberry Jelly

Homemade Stuffing

Basmati Rice Pilaf

Red Skin Mashed Potatoes

Gourmet California Autumn Vegetables

Dessert and Coffee Display

An Assortment of Holiday Cookies

Milk Chocolate Fondue with Fresh Fruit & Marshmallows

Enhance your Fondue Experience with Premium Selections of Dipping Items:

Strawberries, Bananas, Pineapple, Cheesecake & Sponge Cake Cubes, Rice Crispy Squares

\$3.00 per Guest Additional

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Hot Tea

\$45.00 per Guest and \$45 Chef Attendant Fee

All items subject to 20% taxable service charge & prevailing sales tax

2011 Menu Enhancements

Cocktail Hour Enhancements - One Hour

Minimum Guarantee of 30 Guests

Theatre Popcorn Cart

Fresh Popcorn at your Reception with Individual Snack Bowls
\$3.00 per Guest

Made to Order Soft Shell Miniature Taco Station

Chicken & Skirt Steak Tacos Dressed with Fresh Cilantro & Diced Onion
Salsa Bar
\$5.00 per Guest with \$45 Attendant Fee

Plated Dinner Enhancements

- Starter Amuse Bouche (Small Bite Size Taste) Served before your Main Course. This item may also be pre-set.
- Fresh & Invigorating Seasonal Sorbet Offerings served before the Main Course in Sparkling Champagne Flutes.
 - Treat your guests to the Best this festive Season has to offer with Three Dessert Tastes on one plate!

Please speak with your Catering Sales Manager regarding these wonderful Holiday Creations!

Fig Wrapped in Prosciutto, Balsamic Reduction

\$2.00 Additional per Guest

Cambozola Cheese on Crostini with Fig Jam

\$2.25 Additional per Guest

Served in a 3oz Shot Glass, Your Choice of One:

Tomato, Basil & Garlic Gazpacho (Cold)

Creamy Pumpkin & Squash Bisque

\$3.25 Additional per Guest

Seasonal Intermezzo Served prior to your Main Course

Choice of Pomegranate, Mixed Berry or Lemon

\$4.00 Additional per Guest

Seasonal Dessert Symphony Upgrade

Chef Ofelio's Seasonal Tastes artfully presented on a Dressed Dessert Plate for each Guest

Choice of Three:

Tiramisu, Jack Daniel Chocolate Sauce

Fruit Tart, Crème Anglaise

Lollipop Cheesecake, Dark Chocolate

Mango Mousse

\$6.00 Additional per Guest

All items subject to 20% taxable service charge & prevailing sales tax

2011 Menu Enhancements Cont.

Buffet Dinner Enhancements

Choice of One Additional Side from your Buffet Menu Listing
\$3.00 Additional per Guest

Choice of One Additional Main Course Item from your Buffet Menu Listing
Poultry Main - \$5.00 Additional per Guest
Fish Starting at - \$6.00 Additional per Guest
Beef/Meat Selection Starting at - \$7.00 Additional per Guest
(Carver Fee of \$45 may apply)

Dessert Display Enhancements

Minimum Order or Guarantee of 25 Guests priced as additions to your existing menu selection.

Festive Candy Bar with Miniature Take Home Bags
Candy Canes, Peppermint Sticks, Sugar Cookies,
Miniature Chocolate Santas and Gingerbread Cookies
\$10.00 Additional per Guest

Grand Marnier Chocolate Fondue with Premium Selections of Dipping Items:
Marshmallows, Strawberries, Bananas, Pineapple, Cheesecake Cubes
Sponge Cake Cubes, Rice Crispy Squares
\$8.00 Additional per Guest
Or additional \$4.00 Upgrade from our Traditional Fondue

Traditional Christmas Trifle or Traditional Fruit Cake on your Dessert Display
\$6.00 Additional per Guest

Traditional Egg Nog, Fresh Nutmeg on your Dessert Display
\$6.00 Additional per Guest

2011 Beverage Enhancements

Butler Passed Holiday Beverages

Minimum Order of 25 per Item

The “Grinch”

Malibu Rum, Madori & Crème de Menthe garnished with a Cherry
\$8.00 each

“The Snowflake”

Crème de Cacao, Malibu Rum & Crème de Menthe garnished with a Peppermint Candy
\$8.00 each

“The Stocking”

The Ultimate Cranberry Cosmopolitan with Fresh Cranberry Seeds
\$8.00 each

“Your Company’s Name”!

Tell us your Favorite Drink or share your Company’s colors and we would be happy to come up with a Customized cocktail with a festive twist!
Please speak with your Catering Sales Manager for Pricing

Celebratory Toasts

Minimum Order of 25 per Item

Pre or During Dinner Service

Champagne Toast

Freixenet Carta Nevada Brut, Sain Sadurni d’Anoia-Spain
\$7.00 per Guest
Based on One Glass per Guest

Cranberry Spritzer Toast

Fresh Cranberry Juice mixed with Sweetened Soda Water
\$3.50 per Guest
Based on One Glass per Guest

Martinelli Cider Toast

\$2.00 per Guest
Based on One Glass per Guest

Sweet Dreams Station

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Hot Tea
Steaming Apple Cider & Hot Chocolate
Egg Nog with Fresh Nutmeg
Shaved Chocolate, Whipped Cream, Maraschino Cherries, Cinnamon Sticks
\$8.00 per Guest

Minimum of 25 Guest Guarantee

All items subject to 20% taxable service charge & prevailing sales tax