

Breakfast Buffets

Early Riser Buffet

Fresh Brewed Regular and Decaf Coffee, Your Choice of Two Juices,
An Assortment of Herbal Teas, Homemade Muffins, Fruit Filled Danishes
\$10.95 per person - Minimum of 15 guests

Classic Continental

Fresh Brewed Regular and Decaf Coffee, Your Choice of Two Juices,
An Assortment of Herbal Teas, Homemade Muffins,
Fruit Filled Danishes, Croissants and Bagels with Cream Cheese
\$12.95 per person - Minimum of 15 guests

Deluxe Continental

Fresh Brewed Regular and Decaf Coffee, Your Choice of Two Juices,
An Assortment of Herbal Teas, Homemade Muffins,
Fruit Filled Danishes, Croissants, Bagels with Cream Cheese,
Fresh Fruit and Scrambled Eggs (may add cheese and chives at no additional charge)
\$14.95 per person - Minimum of 20 guests

All American Breakfast

Fresh Brewed Regular and Decaf Coffee, Your Choice of Two Juices,
An assortment of Herbal Teas, Homemade Muffins,
Fruit Filled Danishes, Croissants, Bagels with Cream Cheese,
Fresh Fruit, Scrambled Eggs (may add cheese and chives at no extra charge),
Home Style Potatoes with Peppers and Onions, and Breakfast Sausage and Bacon
Substitute Huevos Rancheros for Scrambled Eggs, Sausage and Bacon at no additional charge
\$19.50 per person – Minimum of 20 guests

Juices

Breakfasts come with your choice of two: Orange, Apple, Cranberry, Grapefruit and Tomato

Extras

(May be added to any breakfast buffet – a la carte prices may vary)

| | |
|--|-------------------|
| Whole Fresh Fruit | \$1.25 per piece |
| Assorted Donuts | \$18.00 per dozen |
| Sliced Seasonal Fruit | \$1.50 per person |
| Granola and Yogurt | \$3.50 per person |
| Assorted Cereals with Milk | \$2.50 per person |
| Orange, Apple, Cranberry, Grapefruit or Tomato Juice | \$1.25 per person |
| Bagels with Cream Cheese, Butter and Jam | \$26.00 per dozen |
| Lox, Capers, Sliced Tomato and Lemon Wedges | \$6.00 per person |
| Baja Burritos – Egg, Cheese, Sausage, Salsa | \$6.00 each |

*All Pricing is Subject to a 20% Catering Supplemental Fee and 8.75 % State Sales Tax.
Custom Menus can be Created to Meet Individual Needs. Prices Valid through December 31, 2011*

Break Time

Fiesta Break

Tri-Colored Corn Tortilla Chips served with Hot Nacho Cheese,
Fresh Salsas (Pico de Gallo, Green Tomatillo and Chipotle)

And our Special Homemade Guacamole

\$7.50 per person – Minimum of 20 People

Fun Fair Food

Buttered Popcorn, Mixed Nuts,

Baked Pretzels and Potato Chips

\$7.95 per person – Minimum of 20 People

Power Break

Whole Fresh Fruit, Assorted Granola Bars and Trail Mix

\$8.50 per person – Minimum of 20 People

Sugar Keeps Them Awake Break

Assorted Candies, Fudge Brownies and Chocolate Chip Cookies

\$7.50 per person – Minimum of 20 People

Extras and a La Carte

| | |
|---|--|
| Whole Fresh Fruit | \$1.25 each |
| Frozen Fruit Bars | \$3.00 each |
| Assorted Candy / Candy Bars | \$2.50 per person |
| Assorted Granola Bars | \$2.50 per person |
| Fudge Brownies | \$18.00 per dozen |
| Assorted Cookies | \$18.00 per dozen |
| Mixed Nuts | \$15.00 per pound |
| Salted Pretzels and/or Chips | \$15.00 per 3 pounds |
| Small Veggie Tray with Ranch Dressing | \$45.00 (feeds 25) |
| Small Cheese Tray with Crackers | \$55.00 (feeds 25) |
| Iced Tea, Regular Coffee or Decaf Coffee Lemonade | \$28.00 per gallon / \$60.00 for 3 gallons |
| or Fruit Punch | \$22.00 per gallon / \$47.00 for 3 gallons |
| Assorted Bottled Juices | \$2.50 each / \$39.00 per case |
| Assorted Canned Sodas | \$2.25 each / \$36.00 per case |
| Bottled Spring Water | \$2.00 each / \$33.00 per case |

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Lunch Time

Business Box Lunches

\$14.50 per person – Minimum of 10 (selections in groups of 5)
*All Served with Condiments, Pasta Salad, Whole Fruit, Cookie
And Your Choice of Bottled Water or Canned Soda*

California Turkey Hoagie

Breast of Turkey, Provolone Cheese, Lettuce and Tomatoes on a Croissant

Roast Beef Delight

Roast Beef and Lettuce stuffed into a Sourdough Roll topped with Cheddar Cheese

The Big Tuna

Fresh Albacore Tuna, Celery and Red Onion on Rye Bread

Ham and Swiss

Smoked Ham, Swiss Cheese. Lettuce and Tomatoes on a Sourdough Roll

Deli Hoagie

Sliced Ham, Turkey Breast, Salami, Swiss and Cheddar Cheese,
Tomato and Lettuce on a Baguette

Turkey or Veggie Wraps

Wrapped in a fresh Tortilla with Sun Dried Tomatoes and Avocado

Fruit and Cheese

Assortment of Cheeses, Fresh Fruit, Baguette Slices and Crackers

***The following Selections are \$15.50 per person and Served with
Fresh Fruit, Roll, Butter, a Cookie and Choice of Bottled Water or Canned Soda***

California Cobb Salad

Fresh Greens, Julienne Turkey Breast and Ham, Cucumber,
Tomato, Crisp Bacon, Avocado, Egg and Bleu Cheese Crumbles

Chicken Caesar Salad

Marinated and Grilled Chicken Breast, Romaine Lettuce,
Croutons, Parmesan Cheese and Caesar Dressing

Chinese Chicken Salad

Salad Greens, Julienne Breast of Chicken, Snap Peas, Green Onions,
Sliced Almonds, Mai Fun Noodles and Sesame Ginger Dressing

All of the Above are Available for Plated Lunch

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Anytime Buffets

Minimum of 25 people

All BBQ Selections include Dinner Rolls and Butter (except Burgers/Dogs), and Dessert

The OC Deli

Sliced Turkey, Ham and Beef
Cheddar, Swiss and Pepper Jack
Cheeses, Lettuce, Tomatoes,
Onions, Kosher Dills, Mayo,
Mustard and Ketchup
Salad w/Italian & Ranch Dressings
Pasta Salad with Artichokes, Sun-Dried
Tomatoes and Olives
Whole Fresh Fruits
Cookies and Brownies
\$14.95 per person

Santa Maria Tri Tip
Tequila Lime Chicken Leg Quarters
\$19.95 per person

BBQ Pork Ribs
BBQ Chicken Quarters
\$17.95 per person

Grilled 1/3 Lb. Cheeseburgers
Grilled Hot Dogs
\$15.95 per person

The California Fair

Choice of Two of the Following:

BBQ Pulled Pork Sandwiches
Breast of Chicken Sandwiches
Italian Sausage and Peppers

Choice of Three of the Following:

Vegetable Medley Salad, Pasta Salad
Macaroni Salad, Coleslaw, Tossed
Green Salad and Red Skin Potato Salad,

Cookies and Brownies
\$17.95 per person

Choice of Two Hot Sides

Ranch Style Beans
Fresh Seasonal Vegetables
Corn on the Cob
Roasted Garlic Mashed Potatoes

Choice of Two Salads

Tossed Green Salad
Caesar Salad
Red Skin Potato Salad
Seasonal Fruit Salad
Pasta Salad
Creamy Coleslaw

Appetizer Receptions

Minimum of 25 People

Seasonal Fruit Display

Includes Pineapple, Honeydew Melon, Cantaloupe, Watermelon, Grapes and Berries. Variety Subject to Availability

Small serves 25 - \$70.00 Medium serves 50 - \$125

Large serves 100- \$195

International Cheese Display

Gourmet Selection of Brie, Smoked Cheddar, Gorgonzola and others Accompanied by Seasonal Fruits, Grapes, Crackers and Baguette Slices

Small serves 25 - \$75.00 Medium serves 50 - \$135

Large serves 100- \$215

California Vegetable Crudités Display

Beautiful Display of Fresh Vegetables that may include: Broccoli, Carrots, Cauliflower, Mushrooms, Cherry Tomatoes, Red and Yellow Peppers and more. Served with Herb Dip

Small serves 25 - \$55.00 Medium serves 50 - \$85.00

Large serves 100- \$150.00

Bruschetta Display

Ripe Roma Tomatoes and Fresh Mozzarella Cheese on a Crostini Topped with a Balsamic Vinaigrette and Olive Oil Marinade

Small has 30 pieces - \$45.00 Large has 60 pieces - \$85.00

Fiesta Station

Tri-Colored Corn Tortilla Chips, Mini Chimichangas, Smoked Chicken Quesadillas, Jalapeno Poppers, Fresh Made Salsas, Sour Cream and Guacamole

\$13.95 per person

Chips, Guacamole and Salsa

Tri-Colored Corn Tortilla Chips served with Hot Nacho Cheese, Fresh Salsas and our Special Homemade Guacamole

\$7.50 per person

Cold Hors D'Oeuvres

Minimum of 25 Pieces per Selection

| | |
|--|--------|
| Roma Tomato Bruschetta | \$1.75 |
| Asparagus Wrapped in Prosciutto | \$2.00 |
| Tenderloin Crostini with Béarnaise Spread | \$2.25 |
| Shrimp Ceviche in Mini Tortilla Shells | \$2.25 |
| Seasonal Fruit Kabobs | \$1.75 |
| Tomato, Basil and Mozzarella Skewers | \$1.75 |
| Hell's Kitchen Deviled Eggs | \$1.50 |
| Seared Tuna and Raspberry Vinaigrette on a Crispy Wonton | \$2.25 |
| Jumbo Prawn with a Creamy Cocktail Sauce | \$2.95 |
| Curry or Thai Chicken in a Filo Cup | \$2.00 |
| Sun dried Tomato and Cheese Crostini | \$2.00 |
| Smoked Salmon with Cucumber on a Pumpernickel Round with Dill Crème Fraiche | \$2.25 |
| Marinated Shrimp on a Crisp Round Served with Mango and Papaya Relish | \$2.25 |
| Melon Balls Draped with Prosciutto Ham | \$2.00 |
| California Rolls (opt. with Peppered Beef) (minimum of 30 pieces) | \$2.25 |
| Muscovy Duck on a Crostini with Bing Cherry (minimum of 30 Pieces) | \$2.25 |

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Hot Hors D'Oeuvres*Minimum of 25 Pieces per Selection*

| | |
|---|---------------------|
| Buffalo Wings of Fire – Served with Carrot and Celery Sticks and Ranch Dressing | \$2.25 |
| Stuffed Potato Skins with Sour Cream, Cheese, Bacon Bits and Chives | \$2.00 |
| Vegetable Egg Rolls served with a Sweet & Sour Sauce | \$1.75 |
| Beef or Chicken Taquitos with Guacamole | \$1.75 |
| Popcorn Shrimp with Cocktail Sauce | \$75.00 – per order |
| Mushroom Caps stuffed with a Seafood Mix | \$2.25 |
| Mini Crab Cakes Served with Remoulade Sauce | \$2.25 |
| Teriyaki Beef and Chicken Skewers | \$2.25 |
| Chicken Tenders with a Creole Honey Mustard | \$2.00 |
| Coconut Shrimp with Marmalade | \$2.50 |
| Mini Lamb Chops with Mint Sauce | \$3.25 |
| Mushrooms with a Lobster and Shrimp Stuffing | \$2.50 |
| Japanese Eggplant Topped with Mozzarella and Pesto Sauce | \$2.00 |
| Chicken, Pork or Vegetable Pot Stickers with a Soy Ginger Dipping Sauce | \$2.00 |
| Chicken and Mushroom Baked in Puff Pastry | \$2.50 |
| Sliders – Homemade Mini Hamburgers and Cheeseburgers Served with Condiments | \$2.75 |

Tray Passed Hors D'Oeuvres Available for an Additional Charge

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Carving Stations

Roast New York Strip

Served with Tarragon Sauce
Approx 50 Petite Sandwiches - \$295.00

Peppercorn Beef Tenderloin

Served with Au Jus and Béarnaise Sauce
Approx 35 Petite Sandwiches - \$295.00

Slow Roasted Prime Rib

Served with Au Jus and Horseradish Sauce
Approx 50 Petite Sandwiches - \$295.00

Honey Glazed Pineapple Ham

Served with Country Mustard
Approx 55 Petite Sandwiches - \$185.00

Roasted Loin of Pork

Served with Cranberry Sauce and Orange Marmalade
Approx 50 Petite Sandwiches - \$195.00

Santa Maria Tri-Tip

Served with Pico De Gallo Salsa
Approx 30 Petite Sandwiches - \$210.00

Roasted Turkey Breast

Served with Tarragon Aioli Mayo and Cranberry Relish
Approx 55 Petite Sandwiches - \$190.00

***All Carved Meats Served with Assorted Rolls
Carvers provided @ \$100 for Two Hours
Carving Station is intended as a Reception Item (not a meal).
Number of servings is approximate.***

Specialty Buffets

Minimum of 25 People

A Taste Of Italy

Chicken Parmesan Topped with
Fresh Mozzarella and Oregano

And

Tri Colored Tortellini with Creamy
Alfredo Sauce and Chopped Basil

\$18.95 per person

Breast of Chicken in a Lemon,
White Wine And Caper Sauce

And

Angel Hair Pasta Tossed in Olive Oil,
Basil and Garlic

\$17.95 per person

Penne Pasta with Grilled Chicken,
Tossed in a Tomato Cream Sauce

And

Homemade Meat Lasagna
with Marinara Sauce

\$16.95 per person

Choice of Two Hot Sides:

Steamed Zucchini and Butter Sauce

Broccoli Lemon and Garlic

Asparagus sautéed in Garlic and Olive oil

*All Meals Accompanied by Traditional
Caesar Salad, Fresh Garlic Bread
And a Dessert Selection*

South of the Border

Marinated Carne Asada with
Grilled Peppers and Onions

And

Grilled Breast of Chicken, Sliced
And Served with Red Onions

\$22.95 per person

Build your own Taco Bar
with Spicy Beef and Chipotle Chicken

And

Handmade Cheese Enchiladas
With a Mild Red Sauce

\$18.95 per person

Chicken Enchiladas topped with
A green Sauce and Melted Cheese

And

Authentic Spicy Beef Tamales

\$16.95 per person

Choice of Two Hot Sides

Spanish Rice, Refried Beans,

Seasonal Vegetable Medley,

Chipotle Black Beans

*All Meals Accompanied by Mexican
Caesar Salad, Tortillas, Fresh Salsas
And a Dessert Selection*

Buffet Presentations

Minimum of 50 people

Classic Buffet

Baby Spinach, Arugula, Blue Cheese Crumbles,
And Dried Cranberries with Citrus Vinaigrette
and Creamy Balsamic Dressings

Roasted Turkey Breast with a Cranberry Relish

Sliced Sirloin Steak with a Mushroom Sauce

Steamed Vegetables with an Herb Butter

Garlic Mashed Potatoes with Chives

Dessert Selection

Coffee and Herb Tea
\$24.50 per person

Classic Buffet 2

Caesar Salad with Parmesan Cheese,
Garlic Croutons and a
Traditional Caesar Dressing

Slow Roasted Prime Rib with Horseradish
Cream Sauce and Au Jus

Grilled Chicken Provencal with Rosemary,
Capers, Olives and Oven Roasted Tomatoes

Steamed Seasonal Vegetables with Herb Butter

Baked Potatoes with Sour Cream,
Butter, Bacon and Chives

Dessert Selection

Coffee and Herb Tea
\$29.50 per person

Northwestern

Tossed Green Salad with Raspberry Vinaigrette
Penne Pasta Salad with Roasted Vegetables

Roast Pork Loin with a Apple Brandy Chutney
Baked Salmon with a Pear and Mango Salsa

Wild Rice Pilaf with Almonds
Fresh Asparagus Spears with Herb Butter

Dessert Selection
Coffee and Herb Tea
\$22.50 per person

Build Your Own Buffet

Includes Rice Pilaf, Seasonal Vegetables, Dinner Rolls, Desserts and Coffee

Choice of Two from Salads, One Pasta and One Entrées - \$23.95 per person

Choice of Three from Salads, One Pasta and Two Entrées - \$29.95 per person

Salads

Mixed Greens with Assorted Dressings

Marinated Pasta Salad

Spring Mixed Greens
with Balsamic Vinaigrette

Baby Spinach with Mushrooms
and Red Peppers

Traditional Caesar Salad

Spinach and Mandarin Orange with
Feta Cheese and Toasted Pine Nuts

Cucumber and Tomato Salad

Entrees

Chicken Picatta

Sliced Sirloin with a Mushroom Sauce

Santa Maria Tri Tip

Rosemary Breast of Chicken

Eggplant Parmesan

Pastas

Fettuccini Alfredo

Penne Pasta with a Tomato Cream Sauce

Pasta Primavera with Marinara Sauce

Classic Creations

Chicken Cordon Bleu

Breast of Chicken Stuffed with Ham & Swiss Cheese and served with a Chardonnay Wine Sauce
\$19.50

Roast Pork Loin

Served with Caramelized Onions and a Peppercorn demi-glaze
\$20.50

Top Sirloin Steak

9oz Center Cut Sirloin with Grilled Portobello Mushrooms and a Roasted Shallot Sauce
\$25.95

Chicken Chanterelle

Breast of Chicken Sautéed in a Port Mushroom Sauce with Pearl Onions
\$19.95

Chicken Florentine

Breast of Chicken prepared with a Spinach and Mushroom Dressing, draped with Hollandaise
\$18.50

Resorter

Rosemary Breast of Chicken with Sautéed Mushrooms and Garlic Stuffed Tri Tip
\$27.95

Catch of the Day

Salmon, Grilled or Poached, Topped with a Mango Salsa or Tarragon and Diced Tomatoes
\$21.95

Ravioli di Portabella

Portobello Mushroom stuffed Ravioli in a Creamy Cheese and Sun Dried Tomato Sauce
\$19.50

Fusilli with Grilled Vegetables

Pasta and Vegetables Tossed in an Herb Pesto Sauce
\$17.95

*All Meals Include Choice of Garden or Caesar Salad,
Chef's Selection of Accompaniments and Dinner Rolls*

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Gourmet Dinners

Minimum of 30 Guests

Salad Starters

Grilled Shrimp Caesar Salad – Hearts of Romaine, Herb Croutons and Parmesan Cheese

Spinach Salad – Mushrooms and a Warm Pancetta Dressing

Roma Tomato & Mozzarella Salad – Laced with Balsamic Vinegar & Extra Virgin Olive Oil

Dinner Entrées

Surf and Turf

4oz Gulf Stream Lobster Tail with Garlic Butter and a 6oz Filet Mignon topped with a Wild Mushroom Sauce. Served with Glazed Baby Carrots and a Baked Potato – Market Price

Prime Rib

Slow Roasted and Garlic Rubbed. Served with Roasted Garlic Mashed Potatoes and a Squash, Zucchini and Bell Pepper Medley. Side of Au Jus and Creamy Horseradish - \$30.95

Filet of Beef Medallions

Served with Sautéed Wild Mushrooms and Bordelaise Sauce, Parsley Potatoes and Fresh Julienne Vegetables wrapped in a Leek Tie - \$35.95

Peppercorn Filet Mignon

Served with a Dijon horseradish Sauce, Caramelized Onions, Julienne Vegetables and Potato Dumplings – Market Price

Mixed Grill

Beef Tenderloin and Breast of Chicken with a Rum Raisin Glaze. Served with Grilled Asparagus and Parsley New Potatoes - \$37.95

Ahi Steak

Grilled Ahi topped with Wasabe butter, Served with a Jasmine infused Rice and Julienne Vegetables - \$29.95

New York Strip Steak

Served with a Mustard Sauce, Sage Whipped Potatoes and Roasted Vegetables - \$30.95

All Gourmet Meals come with Choice of Salad, Dinner Rolls with Butter, Cheesecake with Drizzle of Raspberry, Coffee and Hot Tea

All meals served on Quality Disposable Wares
Sit-Down Dinners with China are Available for an Additional Charge

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