



All Prices are Subject to 23% service charge and sales tax

Prices are subject to change without Notice.  
Some items may not be available at this time.

**For More Information Contact Catering Office:**

Catering Office (805) 278-5068, Hotel (805) 988-3600, Hotel Fax (805) 278-5079  
stephanie.warner@holidayox.com  
600 East Esplanade Drive. Oxnard, CA 93036

## General Event Information

**Welcome:** Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than we do. With flexible meeting spaces, fresh and innovating catering, and state – of – the art audio visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated team of hospitality professionals to take care of the details from start to finish.

We are pleased to provide the enclosed menus and pricing to help you get started. If you are looking for something special we are delighted to create a custom item, please ask our catering sales manager for assistance. Our team will do everything to help you design an event that exceeds you and your guests' expectations.

**Menu Pricing:** Due to fluctuating food and beverage costs, the Hotel does not guarantee menu prices until thirty (30) days prior to the Function. Prices will be confirmed when a Hotel issued Banquet Event Order is received signed by client. Plated dinner service has a minimum of 3 courses; plated lunch service has a minimum of 2 courses. A two entrée selection plus one vegetarian or vegan option can be available. If there is a price difference in the entrees the price per person will be based on the higher priced entrée. Exact counts of each entrée are required with your guaranteed. Please arrange for meal tickets or entrée indicators clearly denoting the meal selection for your guests so our staff may serve your guests their ordered entrée.

Buffet service has a minimum of 25 guests required, unless otherwise indicated. In the event your guarantee falls below the 25 guest minimum, the difference in count will be applied to your event. Buffet service is for a maximum of 1.5 hours. Plated service is for 1 hour.

**Guarantee:** The final guaranteed number of guests is due 7 working days prior to the start of your event. Should the final guarantee not be received, the original estimated number will be the basis for the billing charges. A 5% overage (of guarantee) will be prepared in case of overflow. Should your actual count increase more than the allowed 5%, you will be charged 1.5 times for each additional meal. The Hotel cannot guarantee the menu items for the overage, however, will provide a meal comparable to your selection. Should the need arise, we reserve the right to relocate your function(s) to another room.

**F&B Staff and F&B House Charge and Billing:** All prices quoted are subject to change unless a signed banquet contract has been executed and a deposit has been received. All events must be paid in full 7 working days prior to the function, unless other arrangements have been made with a catering representative. Credit arrangements must be made prior to the event. Upon completion of your event, an itemized banquet sales check will be presented for your signature. (++) **18.4% F&B Staff Charge, and a 4.6% F&B House Charge total of (23%), plus applicable state taxes (currently 9.25%) are applied to food, beverage, audio visual, and room rental. Currents rates at time of event will apply. The F&B staff charge is paid fully to employees servicing the event. The F&B House charge are retained by the hotel and used to offset the cost of utilities and equipment and other non-labor expenses.**

**Audio Visual Equipment:** All audio visual equipment is provided on a rental basis. Our equipment is secured from an outside professional company with the most current technological capabilities. To reserve any audio visual equipment, please notify the catering department, no less than 3 days prior to your event.

**Security:** City of Oxnard Ordinance Requires (1) Security Guard for every increment of 50 guests at all social events. We will order guards exclusively for your event, at \$330.00 per guard, for minimum 6 hours.

Looking forward to serving you soon, *The Events Team*

## A LA CARTE SELECTIONS

### **Beverages**

Freshly Brewed Regular   Decaffeinated Coffee .....	44.00 gallon
Iced Tea   Lemonade .....	38.00 gallon
Fresh Orange  Apple  Cranberry   Passion Guava   Juice.....	38.00 gallon
Assorted Soft Drinks .....	4.50 each
Individual 2%   Nonfat Milk.....	4.50 each
Bottled Aquafina® Water .....	4.50 each
Assorted Bottle Juices .....	5.50 each
San Pellegrino Mineral Water .... ..	5.50 each
Energy Drinks (Red Bulls, Starbucks® Frappuccino).....	5.50 each
Assorted Hot Teas .....	3.00 bag

### **Bakery**

Assorted Doughnuts .....	40.00 dozen
Assorted Freshly Baked Muffins .....	45.00 dozen
Assorted Breakfast Pastries, Danish, .....	45.00 dozen
Fresh Baked Chocolate Brownies .....	45.00 dozen
Assorted Freshly Baked Cookies.....	45.00 dozen
Assorted Cupcakes .....	45.00 dozen
Assorted Bagels with Cream Cheese and Fruit Preserves .....	45.00 dozen
Add Lox, Onions, & Tomato Slices .....	4.50 person
Royal Chef Cookies .....	45.00 dozen

### **Snack Shoppe**

Assorted Whole Fruit Basket: .....	8.00 person
Deluxe Mixed Nuts .....	8.00 person
Salted, Soft Pretzels with Spicy Warm Cheese & Mustard.....	8.00 person
Trail Mix with Dried Fruit .....	8.00 person
Popcorn Machine with Assorted Popcorn Seasonings .....	7.00 person
Homemade Kettle Potato Chips & Dip.....	8.00 person
Tortilla Chips with and Salsa.....	8.00 person
Guacamole 10oz Bowl.....	15.00 bowl
Assorted Boxed Cereals .....	44.00 dozen
Assorted Individual Fruit Yogurt w/ granola.....	44.00 dozen
Assorted Candy Bars or Granola Bars .....	45.00 dozen
Chef's Choice Assorted Snacks .....	45.00 dozen

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## BREAKS

(Minimum 20 people)

### **Royal Coffee Station** | \$48.00 per gallon

(\_\_ ) Gal. Regular and ( \_\_ ) Gal. Decaf Coffee,  
( \_\_ ) Gal. Hot Chocolate  
Served with Cinnamon, Whip Cream,  
Hazel Nut and French Vanilla Cream,  
Marshmallows, Milk Chocolate Chips and Sugar  
in the Raw.

### **Health Break** | \$18.95 per person

Yogurt Parfait w/ Fresh Fruit & Granola, Chilled  
Smoothies, Assorted Muffins, Assorted Hot Tea  
& Infused Water Station

### **Ballpark Break** | \$18.95 per person

Buttered Pop Corn, Nacho's with Warm Cheese  
Sauce, Assorted Candies, Lemonade and Bottled  
Soda

### **Siesta Break** | \$18.95 per person

Homemade Chips with Salsa, Taquitos, Churros,  
Horchata

### **Power Break** | \$18.95 per person

Trail Mix w/ Dried Fruit & Nuts,  
Basket of Apples and Bananas, Gatorade,  
Red Bull, Starbucks Frappuccino

### **European Break** | \$18.95 per person

Vegetable Crudités w/ Ranch, Pita Chips with  
Hummus, Sparkling Water

### **Recess Break** | \$18.95 per person

Whole Fruit, Trail Mix, Fresh Baked Assorted  
Cookies, Milk and Bottled Soda

## CONTINENTAL BREAKFAST

(Minimum 20 people)

### **Oak Creek** | \$23.95 per person

Freshly Brewed Regular and Decaf Coffee, Hot  
Tea, Chilled Orange, Cranberry Juice & Apple  
Juice, Freshly Baked Assorted Muffins and  
Danish, Tray of Fresh Seasonal Fruit

### **Murrieta** | \$25.95 per person

Freshly Brewed Regular and Decaf Coffee  
Hot Tea, Chilled Orange, Cranberry Juice &  
Apple Freshly Baked Assorted Muffins and  
Danish, Tray of Fresh Seasonal Fruit  
Granola and Assorted Yogurts  
Bagels and Cream Cheese & Fruit Preserves

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## PLATED BREAKFAST

Served with Chilled Orange Juice, Freshly Brewed Regular and Decaf Coffee, Hot Tea  
Assorted Muffins and Danish

**(Select 1 Meal Option for the Breakfast Event) / Contact Catering Office for Questions**

**Topa Topa Sunrise** | \$27.95 per person  
Belgian Waffle w/ Berries & Chantilly Cream or  
with Maple Syrup and Butter, Choice of One:  
Bacon, Sausage, Smoked Ham, or Vegan  
Sausage

**Fresh Fruit Plate** | \$26.95 per person  
Sliced Seasonal Fruits, Melon, and Berries  
served with Yogurt & Granola

**Sunshine Wrap** | \$27.95 per person  
Flour Tortilla filled with Scrambled Eggs,  
Mozzarella & Cheddar Cheese, Fiesta Potatoes  
Choice of One: Chorizo, Bacon, Sausage, or  
Vegetables and Pico de Gallo

**Florentine Casserole** | \$27.95 per  
person  
Scrambled Eggs, Spinach, Cheese,  
Bacon, & Cubed Brioche Butter Rolls  
On Side: Home-style Potatoes  
(Vegetarian Options Available)

**Mexican Eggs Benedict** | \$27.95 per  
person  
Eggs Over Hard, Chorizo,  
Hollandaise Chipotle Adobo Sauce

**All American** | \$27.95 per person  
Fluffy Scrambled Eggs, Breakfast Potatoes  
Choice of One: Bacon, Sausage, Smoked Ham,  
or Vegan Sausage

**Huevos Rancheros** | \$27.95 per person  
Two Corn Tortillas, Topped with Two over easy  
Eggs, Warm Refried Beans and Homemade  
Ranchero Sauce, Breakfast Potatoes

**Eggs Benedict** | \$27.95 per person  
Two Poached Eggs on a Split Toasted  
English Muffin and Canadian Bacon  
Topped with Fresh Hollandaise Sauce, Breakfast  
Potatoes

**Breakfast Croissant** | \$27.95 per person  
Fluffy Scrambled Eggs, Sliced Ham or Bacon, and Cheese in a  
Large Butter Croissant served with Country Potatoes

**Farmstand Bowl** | \$27.95 per person  
Quinoa, Brown Rice Medley, roasted tomatoes,  
baby arugula, scrambled eggs, parmesan cheese  
Choice of One:  
Bacon, Pork Sausage, or Vegan Sausage  
(\* Vegan) No Egg, No Cheese

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## BREAKFAST TABLES

Served with Freshly Brewed Regular and Decaf Coffee & Hot Tea

*All buffets are priced per person for 1.5 hours of service*

### **Sycamore Table** | \$30.95 per person

(Minimum 25 people)

Chilled Orange, Apple and Cranberry Juice  
Sliced Seasonal Fresh Fruit  
Fluffy Scrambled Eggs  
Breakfast Potatoes  
Freshly Baked Assorted Muffins and Danish  
Choice of One: Crisp Bacon, Herb Pork or  
Chicken Sausage, or Smoked Ham

### **Paradise Table** | \$44.95 per person

(Minimum 25 people)

Chilled Orange, Apple and Cranberry Juice  
Sliced Seasonal Fresh Fruit  
Fluffy Scrambled Eggs, Biscuits and Gravy,  
Breakfast Potatoes  
Freshly Baked Assorted Muffins,  
Croissants and Danish  
Choice of One: Crisp Bacon, Herb Pork or  
Chicken Sausage, or Smoked Ham  
Choice of One: French Toast, Pancakes,  
Or Belgium Waffles with Maple Syrup

### **Esplanade Table** | \$30.95 per person

(Minimum 25 people)

Chilled Orange, Apple and Cranberry Juice  
Sliced Seasonal Fresh Fruit  
Assorted Sweet Breads & Pastries  
Potatoes with Chorizo  
Refried Beans  
Homemade Molcajete Salsa

Choice Of One:

Chilaquiles - Tortilla Chips, Tomatillo Salsa, Cheese,  
Onions, Cilantro and Scrambled Eggs  
Sunrise Enchiladas Rolled with Eggs and Cheese,  
choice of Red or Green Sauce  
Breakfast Burritos – Chorizo, Eggs, Potatoes, and  
Cheese  
Tortilla Espanola – Egg, Onions, Bell Peppers,  
Potatoes, optional Ham

### **A Chance to Enhance**

Add 2nd Breakfast Meat \$4.50 per person

See other breakfast enhancements on next page

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## BREAKFAST ENHANCEMENTS

Enhancements are created to complement your buffet selection and are not available a la carte.

*\*Live Action Stations require a Certified Attendant at \$100.00*

**Breakfast Sandwich** | \$6.00 per person

**Breakfast Burrito** | \$6.00 per person

Flour Tortilla filled with Scrambled Eggs, Mozzarella & Cheddar Cheese, Potatoes, Bacon or Sausage

**Yogurt Parfait** | \$7.00 per person

Fresh Fruit, Yogurt and Granola

**Belgian Waffle Station** | \$10.00 per person

Freshly Baked Waffles, Maple Syrup, Fresh Berries,  
Butter and Whipped Cream

**Live Omelet Station** | \$15.00 per person

Light, fluffy Omelets prepared your way by our Chef.

Fillings include: Diced Ham, Bacon, Onions, Peppers, Mushrooms,  
Tomatoes, Spinach, Pico de Gallo, Cheddar Cheese and Swiss Cheese

**Smoothie Shooter Station** | \$6.00 per person

Seasonal Fresh Fruits & Vegetables Blended Together to Refresh, Revive, Rejuvenate Your Body

**Mimosas** | \$10.00 per drink

Sparkling Wine and Freshly Squeezed Orange Juice

## PLATED LUNCH

Salads Served with Warm Rolls & Butter

Freshly Brewed Regular and Decafe Coffee, Iced Tea | House Dessert

Split Entrée Selection Offered, Higher Item Price to Prevail |

**(Select 1 Meal Option for the Lunch Event) / Contact Catering Office for Questions**

### **Chicken Caesar Salad** | \$27.95 per person

Marinated Strips of Chicken Breast a Bed of Fresh Romaine Lettuce tossed with our own Caesar Dressing, Croutons, and Parmesan Cheese

### **Asian Chicken Salad** | \$28.95 per person

Grilled Chicken Breast Served over Baby Greens with Mandarin Oranges, Sliced Almonds, Green Onion, Wontons, & Sesame Seeds with Citrus Vinaigrette

### **Thai Chopped Salad** | \$27.95 per person

Fresh Vegetables, Edamame, Carrots, Cabbage, Bell Peppers, Green Onion, Cashews over a Bed of Field Greens and Ginger Vinaigrette  
Add Chicken \$1.00

### **Traditional Cobb** | \$28.95 per person

Mixed Greens with Diced Smoked Turkey, Crisp Bacon, Cheese, Tomatoes, Black Olives, Hard Boiled Eggs, Avocado and Choice of Dressing

### **Southwest Salad** | \$28.95 per person

Marinated Herbed Chicken Breast with Red Roasted Bell Peppers, Cheddar Cheese, Corn, Black Olives, Black Beans & Crisp Tortilla Strips on Bed of Chopped Romaine with Cilantro Ranch Dressing.

## SANDWICHES & WRAPS

Freshly Brewed Regular and Decafe Coffee, Iced Tea

Choice of One Side: Green Salad, Fruit, Potato Salad, Pasta Salad, Chips or Cole Slaw  
Includes House Dessert

### **Turkey Croissant** | \$28.95 per person

Smoked Turkey, Lettuce, Tomato, Provolone Cheese on a Flaky Croissant

### **Roast Beef** | \$28.95 per person

(minimum of 25 orders)  
Thin Sliced Roast beef, Lettuce, Tomatoes and Cheddar Cheese with Marble Rye

### **Italian Deli Sub** | \$28.95 per person

Italian Meats, Cheese, Roasted Peppers, Onions, Lettuce and Tomato with Basil Vinaigrette on a Italian Roll

### **Veggie Sandwich** | \$28.95 per person

Avocado, Tomatoes, Spring Mix, Roasted Bell Pepper, Cucumber, Red Onions, Swiss Cheese, with a Sun Dried Tomato Spread on Health Bread

### **Santa Fe Wrap** | \$28.95 per person

Marinated Chicken Breast, Lettuce, Red Roasted Peppers, Tomatoes and Jack Cheese with South Western Spread, Wrapped in a Herb Cilantro Tortilla

### **Chicken Salad Sandwich** | \$28.95 pp

Home Style Chicken Salad, Spring Mix, Sliced Tomatoes On Flaky Oat Nut Bread

### **Boxed Lunch** | \$28.95 per person

Choice of Cold Sandwich or Wrap, Chips, Whole Fruit, Cookie, Condiments & Utensils, and Soft Drink

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## LUNCH TABLES

Freshly Brewed Regular and Decafe Coffee, Iced Tea  
*All buffets are priced per person for 1.5 hours of service*

### **NYC Deli Table** | \$30.95 per person

(Minimum 20 guest)

Choice of Two Sandwiches:  
Italian Meatball Sub, Philly Cheese Steak  
Sandwich, Smoked Turkey with Cheese, Black  
Forest Ham with Cheese,  
Deli Hoagies  
Pasta Salad, Kettle Potato Chips, Sliced Fresh  
Fruit, Assorted Freshly Baked Cookies

### **California Deli Table** | \$33.95 per person

(Minimum 20 guest)

Mixed Green Salad, Homemade Potato Salad,  
Sliced Fresh Fruit,  
Assorted Sliced Cheese,  
Assorted Bread & Croissant,  
Tomato, Onions, Lettuce, Pickles, and  
Condiments, Chef's Assorted Dessert Display  
Choice of (3): Sliced Lean Roast Beef, Honey  
Ham, Smoked Turkey, Chicken Salad, Tuna Salad  
or Roasted Vegetables.

### **Salad & Wrap Table** | \$33.95 per person

(Minimum 20 guest)

**Choice of (2) Salads:** Farmers Market Salad: Fresh Seasonal Vegetables with Baby greens, Romaine, and Spinach  
Baby Greens & Romaine Salad: Apple, Grapes, Sliced Almonds, & Cranberries

Caprese Salad,  
Bistro Pasta Salad  
Asian Slaw Salad

Dressings: Ranch, Italian & Raspberry Vinaigrette Dressing

Includes: Seasonal Fruit Display

#### **Choice of (2) Wraps:**

Turkey Wrap - Turkey, avocado, tomato, cheese, lettuce | Buttermilk Ranch Spread | Tortilla  
Crunchy Chicken Wrap - Breaded chicken tenders, shredded cheddar cheese, lettuce, diced tomato | Aioli | Tortilla  
Santa Fe Wrap: Marinated Chicken Breast, Lettuce, Red Roasted Peppers, Tomatoes and Jack Cheese with South  
Western Spread, Wrapped in a Tortilla

Garden Vegetable Wrap - lettuce, tomato, cucumber, bell pepper, shredded carrot and feta cheese & Aioli spread |  
Tortilla,

Dessert: Fresh Berry's with Mousse

### **Little Sicily Table** | \$34.95 per person

(Minimum 25 people)

**Salad Choice of (1):** Baby Green Salad with Ranch and Italian Dressing or  
Traditional Caesar Salad w/ Caesar Dressing  
Includes: Seasonal Fruit Display

#### **Choice of (2): Artesian Gourmet Pizzas or Pasta**

Margherita Pizza - Made with Tomato, Sliced Mozzarella, Basil, Marinara, and extra virgin olive oil.  
Roasted Vegetable Pizza - Made with Zucchini, Eggplant, Tomato's, Red Bell Pepper, Roasted Garlic, Mozzarella,  
and Marinara Sauce  
Sicilian Pizza - Italian Meats, Cherry Tomatoes, Mushroom, Chopped Olives, Mozzarella, and Spicy Marinara Sauce  
Pesto Chicken Pizza - Italian Marinated Julienne Chicken Breast, Red Onion, Red Bell Pepper, Spinach,  
Parmigianino, Mozzarella, and Pesto Basil Sauce

#### **Pasta:**

Vegetarian Pasta Primavera with Alfredo Sauce  
Chicken Alfredo  
Penne Pasta with Marinara or Meat Sauce  
Chef's Assorted Dessert Table

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## PLATED LUNCH & DINNER

Freshly Brewed Regular and Decaffeinated Coffee, Tea  
Freshly Baked Artesian Rolls with Butter  
Seasonal Vegetable Medley  
Choice of One Starch: Herbed Roasted Potatoes, Garlic Mashed Potatoes,  
Or Rice Pilaf  
Select One Salad, Entrée(s), House Dessert  
Split Entrée Selection Offered, Higher Item Price to Prevail.

**(Select 1 or 2 Meal Option for the Event) / Contact Catering Office for Questions**

**Salad Selection:** (please select one salad for all attendees)

Seasonal Green Salad or Classic Caesar Salad or Caprese Green Salad | Greens, Fresh Mozzarella with Basil & Tomatoes (Buttermilk Ranch, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette, or 1000 Island)  
Wedge | 1.00 additional per person

Iceberg Lettuce Quarter Cheese, Chopped Bacon, & Green Onions w/ Green Goddess dressing  
Perrymead Salad | 1.00 additional per person

Baby Spring Leafy Greens, Mandarin Orange Slices, Caramelized Walnuts, Bleu Cheese Crumbles,  
Cucumbers, Tomatoes

## CHICKEN ENTRÉE

**Almond Chicken** | L \$36.95 or D \$45.95

Sautéed Boneless Breast of Chicken Crusted  
with Almond, Panko and Herbs in a Buerre  
Blanc Sauce

**Chicken Picatta** | L \$ 36.95 or D \$45.95

White Wine, Mushrooms, Capers and  
Lemon Sauce

**Tuscan Chicken** | L \$ 36.95 or D \$46.95

Roasted and Stuffed Chicken with Artichokes,  
Spinach, Roasted Red Bell Peppers & Sundried  
Tomatoes, & Creamy Cheese, Lightly Breaded

**Cordon Bleu** | L \$37.95 or D \$46.95

Chicken Breast stuffed with Lean Ham and  
Gruyere Cheese, lightly breaded  
then baked until Golden Brown  
Served with Mild Roasted Pepper Sauce

**Oscar** | L \$38.95 or D \$47.95

Grilled Breast of Chicken with fresh Asparagus,  
Crab Meat, and fresh Hollandaise Sauce

**Harvest Chicken** | L \$ 36.95 or D \$46.95

Stuffed with Wild Rice, Cranberries,  
Almonds, Lightly Breaded, Tasso Cream  
Sauce

## BEEF ENTRÉE

**Tri-Tip** | L \$37.95 or D \$47.95

Herb Crusted Beef baked and thinly sliced with  
a Choice of: Tomato Mushroom Bordelaise or  
Chimichurri

**Pork Tenderloin** | L \$36.95 or D \$46.95

Boneless Pork Tenderloin Braised with Fresh  
Garlic and Rosemary served with Whiskey Pan  
Gravy

**Filet Mignon** | L \$49.95 or D \$54.95

Prime Cut of Beef broiled, topped with  
Sautéed Garlic and Mushrooms Served with a  
Burgundy Demi Glaze

**Prime Rib** | Market Price

Herb rubbed and slow roasted served with Au  
Jus and Creamy Horseradish

**Beef Wellington** | D \$52.95

The Classic Center Cut Filet Mignon lightly seared and encrusted in a Golden Puff  
Pastry with sautéed Spinach, Mushrooms, Swedish Fontina Cheese, and served with  
a Classic Red Wine Sauce

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## PLATED LUNCH & DINNER

Freshly Brewed Regular and Decaffeinated Coffee, Tea  
Freshly Baked Artesian Rolls with Butter  
Seasonal Vegetable Medley  
Choice of One: Herbed Roasted Potatoes, Garlic Mashed Potatoes,  
Rice Pilaf  
Select One Salad, Entrée(s), House Dessert  
Split Entrée Selection Offered, Higher Item Price to Prevail

## SEAFOOD ENTRÉE

### **Pacific Salmon** | L \$36.95 or D \$46.95

Fresh Filet and cooked to Perfection with your choice of Dill Hollandaise, Citrus Cream, or Lemon-Caper Sauce

### **Mahi Mahi** | market

Generous Cut of Baked Mahi Mahi with Pineapple and Coconut

### **Shrimp Scampi** | L \$35.95 or D \$45.95

Sautéed Prawns with Garlic Cream Sauce Tomato and Cilantro served on a Bed of Pasta

## PASTA & VEGETARIAN ENTRÉE

### **Pasta Primavera** | L \$35.95 or D \$40.95

Garden Vegetables sautéed with Fresh Garlic and Herbs in a Light Alfredo Sauce

### **Veggie Lasagna** | L \$35.95 or D \$40.95

Roasted Vegetables, layered with Pasta, Herbs, and Italian Cheeses

### **Ancient Grain Bowl** | L \$35.95 or D \$40.95

Red Quinoa, Brown Rice, Roasted Butternut Squash, Vegetables, Cranberries, Toasted Nuts Drizzled with Olive Oil & Vinaigrette (Vegan)

### **Garden Napoleon** | L \$35.95 or D \$40.95

Marinated Roasted Garden Vegetables Layered and Drizzled with Olive Oil & Balsamic Vinegar (Vegan)

### **Southwest Pasta** | L \$35.95 or D \$40.95

Boneless Chicken diced and sautéed in Garlic Oil, Green Peppers, Red Peppers, Sweet Corn, and Cilantro, with a Tequila Cream Sauce over Penne Pasta

### **Awesome Earth Napoleon** |

L \$35.95 or D \$40.95

Marinated Roasted Garden Vegetables Plant based Vegan Beef Layered and Drizzled with Olive Oil & Balsamic Vinegar (No soy) (Vegan)

### **Ravioli's** | L \$35.95 or D \$40.95

Ravioli's stuffed with Portobello Mushrooms with Buerre Blanc sauce

### **Roasted Vegetable Wellington** |

L \$35.95 or D \$40.95

Roasted Vegetables in Light Pastry Purse, Drizzled with a Roasted Red Pepper Sauce

### **Meat Lasagna** | L \$35.95 or D \$40.95

Traditional Beef, layered with Pasta, Herbs, and Italian Cheeses

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## HOUSE DESSERT

(Please select one dessert for event)

### **Chocolate Cake |**

Chocolate cake, chocolate frosting

### **White Cake |**

White cake, White frosting, decorated w/  
Fresh Berries

### **German Chocolate |**

Chocolate cake, German chocolate with  
coconut frosting

### **Lemon Meringue Pie |**

Lemon curd and topped with meringue

### **Traditional Cheesecake |**

Plain cheese cake, w/ strawberry garnish

### **Apple Pie |**

Traditional Apple Pie

### **Carrot Cake |**

Carrot cake, pineapple and cream cheese  
with cream cheese icing \*contains nuts

### **Coconut Cream Pie |**

White cake, raspberry custard with whip  
cream topping

### **Lemon Chiffon |**

White Cake, lemon chiffon with lemon  
chiffon topping

### **Martini Mousse Desserts |**

Chocolate Mousse with Fudge Brownie Squares  
Strawberry Mousse with Short Cake and Fresh Local Strawberries  
Lemon Mousse with Cheesecake and Lemon Zest

**Premium Dessert Selections |** \$3.50 per person add to lunch or dinner prices

**Red Velvet Cake |** Red velvet cake, cream cheese butter frosting

**Tuxedo Mousse Cake |** Truffle rich chocolate three-layer mousse cake

**Tiramisu |** Espresso Lady Fingers Layered in a Rich Mascarpone Cheese and Kahlua Sauce

**White Chocolate Raspberry Cheesecake |** Cheesecake Topped with White Chocolate and  
Raspberry Sauce

**Strawberry Tuxedo Cake |** White cake, strawberry daiquiri with strawberry daiquiri topping

### **Seasonal Specialty Desserts – Request Prices & list**

**Cake Cutting Fee for hotel to cut and serve clients cake \$1.95 per person**

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applicable sales tax at the time of your event, currently 9.25%. All prices are subject to change and priced per person.

## LUNCH & DINNER TABLE

(minimum of 35 guests for buffets)

*All buffets are priced per person for 1.5 hours of service*

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Warm Assorted Dinner Rolls with Butter

### PLAZA TABLE | L \$39.95 or D \$49.95

Mixed Green Salad with Dressings

Fresh Fruit Display

Seafood Salad

Fresh Seasonal Vegetable Medley

Chef's Assorted Dessert Table

Choice of One: Rice Pilaf, Garlic Mashed Potatoes or Roasted New Potatoes

### Entrée Selections

(Choice of Two)

Chicken Piccata| Breast of Chicken Sautéed with White Wine and Finished with a

Light Lemon Caper Cream Sauce

Baked Salmon| Filet of Salmon with a Dill Hollandaise, Citrus Buerre Blanc, or Lemon Caper Sauce

Tri-Tip| Herb Rubbed and finished with a Mushroom Tomato Bordelaise Sauce

Almond Crusted Chicken| Sautéed Boneless Breast of Chicken Crusted with Almond,

Panko and Herbs in a Buerre Blanc Sauce

### PRIME TABLE | Market Price

Choice of Two Salad: Mixed Green Salad with Dressing

Seafood Salad

Caprese Salad – tomato, mozzarella, & basil layers drizzled with Olive Oil & Balsamic

Broccoli Salad with Almonds, Cranberries, and Apples

Choice of One: Rice Pilaf, Garlic Mashed Potatoes or Roasted New Potatoes

Included: Fresh Seasonal Vegetable

Chef's Assorted Dessert Table

### Entrée Selections

(Choice of Two)

Mahi Mahi | Generous Cut of Baked Mahi Mahi with Pineapple and Coconut

Chicken Oscar| Grilled Breast of Chicken with fresh Asparagus, Crab Meat,

and Fresh Hollandaise Sauce

Prime Rib of Beef| Herb Rubbed and Slowly Roasted

Add 3<sup>rd</sup> Entrée for \$4.50 additional per person

Add 2<sup>nd</sup> Starch for \$3.00 additional per person

Add Soda Service for \$1.95 additional per person

(L) Lunch & (D) Dinner Prices

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## LUNCH & DINNER TABLES

(minimum of 35 guests for buffets)

*All buffets are priced per person for 1.5 hours of service*

Freshly Brewed Regular and Decaffeinated Coffee and Tea

### **VENICE TABLE** | L \$39.95 or D \$49.95

**Choice of Two:** Zucchini Sticks with Dressing

Baguettes and Bruchetta

Antipasto Salad

Sliced Fresh Fruit Display

Includes: Classic Caesar Salad with Choice of Dressing

Sautéed Vegetables with Tomatoes and Onions

### **Entrée Selections**

(Choice of Two)

Angelo Chicken | Sautéed Artichokes, Olives, Mushrooms, Tomatoes and Herbs in a Buerre Blanc Sauce

Lasagna | Layered Pasta, Herbs, and Italian Cheeses, Traditional Meat or Roasted Vegetables

Chicken Parmigiana | Marinated Breast of Chicken in a Marinara Sauce

Chicken Marsala | Marinated Breast of Chicken Sautéed with Garlic, Fresh Mushrooms  
in a Marsala Sauce

Pacific Salmon Filet | Fresh and Cooked to Perfection with Dill Hollandaise, Citrus Cream

Chicken Florentine | Stuffed with Spinach, Mushroom & Bacon with Buerre Blanc Sauce

Dessert: Assorted Desserts, Tiramisu

### **ENSENADA TABLE** | L \$39.95 or D \$49.95

**Choice of One:** Mexican Corn Salad with Black Beans or Fresh Fruit Display

Includes: Mixed Green Salad with Cilantro Ranch & Italian Dressing

Crispy Tortilla Chips with Homemade Salsa

Seasoned Rice and Refried Beans

### **Entrée Selections**

(Choice of Two)

Chile Colorado | Slow Roasted Beef simmered in Mild Red Ancho Chile Sauce

Chile Verde | Slow Roasted Pork simmered in a Tomatillo & Cilantro Green Chile Sauce

Carne Asada | Tender Tri Tip, marinated in Lemon, Onions, Cilantro,  
and Mexican Spices Then Charbroiled

Chicken Enchiladas | Boneless Chicken seasoned and sautéed with vegetables and rolled in  
Corn Tortillas with Fresh Cheese and a Mildly Spicy Sauce

Red Snapper Vera Cruz | Baked with Lemon, Tomato, Onion, and Mild Chile

Choice of One: Assorted Desserts, Flan Classico, or Tres Leches Cake

Add 3<sup>rd</sup> Entrée for \$4.50 additional per person

Add Soda Service for \$1.95 additional per person

(L) Lunch & (D) Dinner Prices

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## LUNCH & DINNER TABLES

(minimum of 35 guests for buffets)

*All buffets are priced per person for 1.5 hours of service*

Freshly Brewed Regular and Decaffeinated Coffee and Tea

### **COWBOY ROUND-UP TABLE | L \$39.95 or D \$49.95**

**Choice of One:** Cole Slaw, Pasta Salad or Fresh Fruit Display

Includes: Mixed Green Salad with Ranch & Italian Dressing

Warm Cornbread with Whipped Butter

Oven Roasted Potatoes

Seasonal Vegetables with Corn

Baked Beans

#### **Entrée Selections**

(Choice of Two)

BBQ Chicken | Chicken Quarters seasoned and barbecued over an open flame  
and served with our Special BBQ Sauce

Baby Back Ribs | Slowly charbroiled and basted with BBQ Sauce

Blackened Catfish | Dusted with Cajun seasonings, seared and served with Lemon

BBQ Tri-Tip | Herb rubbed and slow roasted with BBQ Sauce

BBQ Brisket | Herb-Crusted, Slowly Smoked and Roasted Brisket

Choice of One: Assorted Desserts, Strawberry Shortcake, Homemade Apple Pie

or Southern Bread Pudding

### **ALOHA LUAU TABLE | L \$39.95 or D \$49.95**

**Choice of One:** Macaroni Salad with Bay Shrimp or Fresh Fruit Display

Includes: Green Salad with Tropical Vinaigrette

Warm Kings Bread

Diamond Head Pineapple Fried Rice

Island Vegetable Tempura

#### **Entrée Selections**

(Choice of Two)

Chicken Vegetable Brochette served with Orange Teriyaki Sauce

Coconut Chicken | Crusted with Coconut and Macadamia nut, Panko and Herbs with Coconut Cream

Hawaiian Style Ham | with Pineapple and Maui Honey Glaze

Savory Hawaiian Style Tri-Tip | with Polynesian BBQ Sauce

Pangasius White Fish | with Coconut Cream Sauce

Choice of One: Assorted Desserts, Freshly Baked Coconut Cream Pie,  
or Mango Mousse w/ Fresh Fruit

Add 3<sup>rd</sup> Entrée for \$4.50 additional per person

Add Soda Service for \$1.95 additional per person

(L) Lunch & (D) Dinner Prices

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## DINNER TABLES

(minimum of 35 guests for buffets)

*All buffets are priced per person for 1.5 hours of service*

Freshly Brewed Regular and Decaffeinated Coffee and Tea

### SHANGHAI TABLE | \$39.95 or D \$49.95

**Choice of One:** Seafood Salad or Fresh Fruit Display

Includes: Asian Green Salad with Cabbage, Bok Choy, Sprouts, Snow Peas, Carrots, Scallions, Cashews  
with Ginger Vinaigrette, and Rolls & Butter  
Vegetable Stir Fry  
Steamed Jasmine Rice

### Entrée Selections

(Choice of Two)

Chicken Teriyaki | Breast of Chicken with Pineapple and Teriyaki Sauce  
Thai Peanut Chicken

Individual Bowls of Yakisoba Stir-Fry (Choice of Chicken, Beef, Shrimp, or Vegetables)

Tri –Tip with Teriyaki Sauce or Mongolian

Salmon Filet | Asian spices, Sweet Chili, Garlic and Ginger

Choice of One: Assorted Desserts,  
Ginger Spiced Pineapple Mousse Martini

## A CHANCE TO ENHANCE

Add 3<sup>rd</sup> Entrée for \$4.50 additional per person

Add Soda Service for \$1.95 additional per person

(L) Lunch & (D) Dinner Prices

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## ENHANCEMENT STATIONS

Enhancements are created to complement your buffet selection and are not available a la carte.

### CARVING STATION

Chef Attendant provided at \$100 per station

Served with Silver Dollar Rolls and Condiments

Roasted Baron of Beef serves 100 .....	market price
Roasted Round of Beef serves 70 .....	market price
Tavern Ham & stone-ground mustard serves 35 .....	market price
Roasted Turkey Breast & Cranberry Relish serves 30 .....	market price

### STATIONS

Chef Attendant provided at \$100 per station

(Minimum of 20 guest)

#### **Baked Potato Station** | \$19.95 per person

Whipped Yukon Garlic Gold Potato or Sea Salt & Black Pepper Baked Potato, served with Whipped Sweet Butter, Sour Cream, Shredded Cheddar Cheese, Green Onions, Bacon, Sautéed Mushrooms & Broccoli Florets

#### **Pacific Seafood Station** | market price

A Selection of Chilled Shrimp, Fresh Shucked Oysters, Clams, Mussels in Vinaigrette  
Served Chilled with sliced lemons and hot sauce

#### **Chef's Dessert Table** | \$19.95 per person

Assortment of Freshly Baked Cakes, Cookies, Brownies, Pies, Petite Fours, & Mousse

## HORS D' OEUUVRES RECEPTION

### Cold Hors d'oeuvres

(priced per 50 pieces)

Deviled Eggs .....	\$200
Tomato Basil Bruschetta .....	\$200
Fruit Kabobs.....	\$200
Tortilla Pinwheels with Pico de Gallo .....	\$200
Assorted Tea Sandwiches .....	\$200
Assorted Party Sandwiches .....	\$200
Prosciutto Wrapped Melon .....	\$200
Fresh Mozzarella with Prosciutto & Basil on roasted wheat cracker .....	\$200
Assorted Canapés .....	\$250
Seafood Ceviche served in Cucumber Cup .....	\$250
Crab Stuffed Cherry Tomatoes .....	\$250
California Rolls .....	\$250
Iced Shrimp with Cocktail Sauce .....	\$250
Oysters Rockefeller .....	Market Price

### Hot Hors d'oeuvres

Chinese Eggrolls with Hot Mustard .....	\$200
Spring Rolls.....	\$200
Won Tons with Sweet & Sour Sauce .....	\$200
Stuffed Potato Skins .....	\$200
Greek Spanikopa .....	\$200
Deep Fried Mushrooms .....	\$200
Jalapeno Poppers .....	\$200
Mini Quiche .....	\$200
Mexican Street Corn Queso Fresco, Tajin, & Crema.....	\$200
Spicy Chicken Pops with Pineapple & Mango Salsa .....	\$250
Shredded Beef or Chicken Taquitos with Homemade Salsa .....	\$250
Swedish Meat Balls .....	\$250
Southwest Chicken Egg Rolls.....	\$250
Mini Crab Cakes with Roasted Red Pepper Sauce .....	\$250
Chicken Drumettes (Cajun, Buffalo, Tequila Lime, Asian, Jerk).....	\$250
Chicken Fingers with Barbecue Sauce .....	\$250
Thai Peanut Chicken Skewers .....	\$250
Sweet & Sour Chicken Skewers .....	\$250
Teriyaki Beef Skewers .....	\$250
Salmon & Crab Croquettes .....	\$250
Mini Beef Wellington Pillows .....	\$250
Bacon, Cheese Burger Bites .....	\$275
Chicken & Buttermilk Waffles.....	\$275
Seafood Filled Mushrooms .....	\$275
Coconut Shrimp .....	\$300
Jumbo Scallops Wrapped in Bacon .....	\$300
Street Tacos Choice of 1: Carne Asada, Pollo, or Carnitas with condiments	\$300

*Butler service requires an additional \$25.00 per hour, per 50 guests*

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## DISPLAY RECEPTION

(serves 50 guests)

Tortilla Chips with Salsa Verde & Molcajete Salsa	\$200
Vegetable Crudités with Ranch Dip	\$250
Vegetable and Hummus Dip	\$250
Sliced Seasonal Fresh Fruits	\$250
Assorted Stuffed Empanadas (Potato, Zucchini, or Mushroom)	\$275
Assorted of Petit Fours	\$275
Chocolate Dipped Local Strawberries	\$275
Warm Wheel of Brie Dusted with Brown Sugar & Candied Pecans, w/ Baguette	\$275
Deli Meats, Cheeses, Mini Rolls, & Condiments	\$275
Antipasto	\$275
Charcuterie Board	\$275
Imported & Domestic Cheese Board with Crackers	\$300
Slider's Choice of one: Pulled Pork, Chicken, or Beef	\$325
Smoke Salmon w/ Capers, Onions, Tomatoes, & Deli Breads	\$325

## FOUNTAINS | PUNCHES | ARTISAN SPECIALTY STATIONS

(Minimum 5 gallons for Fountains or 2 gallons for Station)

Tropical Fruit Punch with Fresh Fruit / Lemonade / Iced Tea .....	\$38.00 gallon
Hot Apple Cider.....	\$38.00  gallon
Champagne Punch .....	\$150.00 gallon
Margarita.....	\$150.00 gallon
Rum or Vodka Punch .....	\$150.00 gallon
(Premium and Call Liquor Brands).....	Prices Available Upon Request

## BEVERAGE STATIONS

Horchata or Jamaica .....	\$38.00 gallon
Soda/Lemonade/Iced Tea Per Pitcher .....	\$15.00 each

## AGUAS FRESCAS \$38.00 PER GALLON

Agua de Pina  
 Agua de Tamarindo  
 Agua de Sandia (Watermelon)  
 Horchata  
 Jamaica

## ROYAL COFFEE STATION

Regular and Decaf Coffee Service, Hot Chocolate, Served with Cinnamon, Whip Cream, Hazel Nut and French Vanilla Cream, Marshmallows, Milk Chocolate Chips and Sugar in the Raw	\$48.00  gallon
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## BAR & BEVERAGE SERVICE

	<u>Hosted Bar</u>	<u>Cash Bar</u>
House Liquor	\$11	\$12
Call Liquor	\$12	\$13
Call Plus	\$13	\$14
Premium Liquor	\$14	\$15
Domestic Beer	\$8	\$9
Imported Beer	\$8	\$9
Wine by the Glass	\$10	\$12
Soft Drink	\$2	\$3
Fruit Juice	\$4	\$5

*\*Bartender Fee of 175.00 waived if Bar Sales exceed 500.00 per bar*

### DRINK TICKETS

Beer, Wine, Soda, or Juice \$8.00++ per ticket

Well Alcohol, Beer, Wine, Soda, or Juice \$9.00++ per ticket

### WINES BY THE BOTTLE

Chardonnay, Cabernet, Merlot, or Blush .....	\$35.00   bottle
Sparkling Wine .....	\$35.00   bottle
Martinelli's Sparkling Cider .....	\$19.95   bottle
Premium & Specialty Wines .....	<i>available upon request</i>

*\*Corkage fee 12.00 per 750ml / 18.00 per Magnum*

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# TECHNOLOGY

## Audio

Microphone (wired) \$45.00  
Microphone (wireless) \$125.00  
Microphone Stand \$25.00  
Wireless Lavalier Headset Uhf \$125.00  
Wireless Lapel Clips on Jacket Uhf \$125.00  
PCDI Adaptor \$45.00  
Sound Cables \$20.00  
VGA Distribution Amp \$45.00  
HDMI Distribution Amp \$45.00  
I-Pod Connection \$45.00  
External Speaker System \$150.00  
CD Player \$55.00  
Stereo Cassette Player/Recorder \$55.00

## Mixers

4 Channel Mixer \$75.00  
5 Channel Mixer TBD  
6 Channel Mixer TBD

## Screens

6' Screen \$55.00  
8' Screen \$75.00  
10' Screen \$100.00

## Projectors

LCD Projector \$350.00

## Video

DVD Player \$65.00  
TV Monitor 50" \$250.00

## Miscellaneous

Extension Cords & Power Strips \$40.00  
Phone Line \$50.00  
Polycom Speaker \$75.00  
Dance Floor – Market Price (depending on size) Please call  
A/V Technician (minimum 4hrs) – please call \* required with 3 or more microphones  
PC Laptop – Microsoft Office \$200.00

## Accessories

Wireless Presentation Clicker / To Advance Screens \$45.00  
Easels \$15.00  
Flip Charts w/ Markers \$35.00  
POST IT Flip Chart w/ Markers \$40.00  
White Board 4 x 6'w/Markers and Eraser \$55.00  
Projection Cart w/ Drapes \$20.00  
Power Cord w/ Strip \$10.00  
HDMI Cables \$50.00  
Pipe & Drape \$25.00

\*\*Hotel Requires Sound technician with 3 or more microphones

Prices Based on Hotels Inventory, prices subject to change

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4/2025 v4