



**“Mount Shasta”  
Continental Breakfast**

*Displayed*

Sliced Market Fruit and Berries

*From the Bakery*

Cinnamon Rolls and Croissants

Seasonal Muffin and Danish Selection

Served with Whipped Butter, Assorted Jams, and Marmalades

Assorted Bagels and Smoked Salmon

Served with Traditional Accompaniments:

Chopped Red Onion, Capers, Egg Whites, Egg Yolks, Plain and Flavored Cream Cheese

Yogurt and Granola with Local Orange Blossom Honeycomb

Cold Cereal Selection with Whole and Skim Milk

*Beverage Service*

Orange, Grapefruit, Cranberry and Apple Juice

Coffee, Decaffeinated Coffee, Selection of Teas

Milk and Low Fat Milk

\$39.75++ per Guest



**“Catalina”  
Champagne Brunch**

*Displayed*

Sliced Market Fruit and Berries  
Assorted Bagels and Smoked Salmon served with  
Traditional Accompaniments:  
*Chopped Red Onion, Capers, Egg Whites, Egg Yolks,  
Plain and Flavored Cream Cheese*

*From the Bakery*

Cinnamon Rolls, Croissants, Seasonal Muffin and Danish Selection  
Served with Whipped Butter, Assorted Jams and Marmalades,  
Plain and Strawberry Whipped Cream Cheese

*Breakfast Selection*

California Grill Benedict “Hash”  
141° Organic Egg, Oven-roasted Tomatoes, Charred Red Onion, Avocado,  
and Yuzu Hollandaise

Mascarpone Cheese Blintz  
Served with Seasonal Fruit Compote

Marble Potato “Home Fries”  
Peppers, Onions and Herbs

Applewood-smoked Bacon and Sausage Links

*Brunch Selection*

Romaine Salad  
Roasted Garlic Dressing, Marinated Olives, House-made Croutons

Caprese Salad  
Florida Tomatoes, Fresh Mozzarella, Olive Oil, Balsamic Reduction, Basil

Shrimp and Grits  
Roasted Jumbo Prawns, Tasso Grits, Espelette Pepper Vinaigrette

Chicken with Sausage Gravy  
Roasted All-natural Organic Chicken Breast, Waffle Bread Pudding,  
Sausage Gravy, Aged Cheddar



**“Catalina”  
Champagne Brunch (continued)**

*Dessert Selection*

Selection of Miniature Desserts to include:

Chocolate Hazelnut Crunch  
Chèvre Cheesecake with Vanilla Bean Panna Cotta  
Butterscotch Croissant Bread Pudding  
Mini Crème Brûlée – Vanilla Bean, Chocolate  
and Pistachio  
No Sugar Added Seasonal Selection

*Beverage Service*

Champagne and Mimosa Bar  
Orange, Grapefruit, Cranberry, and Apple Juice  
Coffee, Decaffeinated Coffee, Selection of Teas  
Milk and Low-Fat Milk

\$125.00++ per Guest

Signature Champagne Upgrade  
\$58.00++ per Guest Upcharge



### Breakfast Enhancements

Omelet and Egg Station featuring Organic Local Eggs  
Ham, Applewood-smoked Bacon, Chorizo Sausage, Peppers, Onions, Mushrooms,  
Spinach, Tomatoes, Tillamook Cheddar and Manchego Cheeses  
\$16.00++ per Guest

Mickey Waffle Station  
Plain and Whole-Wheat Waffles,  
Served with Strawberry Basil Compote, Bananas Foster Sauce,  
Maple Syrup, and Whipped Cream  
\$15.00++ per Guest

Sevruga Caviar on Ice  
Potato Blinis, Traditional Accompaniments  
\$165.00++ per Ounce

Champagne and Mimosa Call Bar  
\$20.00++ per Guest

Champagne and Mimosa Premium Bar  
\$25.00++ per Guest

Champagne and Mimosa Signature Bar  
\$58.00++ per Guest



### Breakfast à la Carte Enhancements

Potato, Onion, Spinach, and Goat Cheese Frittata  
\$10.00++ per Guest

Applewood-smoked Bacon  
\$8.00++ per Guest  
(Serves approximately 2 pieces per Guest)

Handcrafted Sausage Links  
\$8.00++ per Guest  
(Serves approximately 2 pieces per Guest)

Marble Potato "Home Fries" with Peppers, Onions, and Herbs  
\$6.00++ per Guest

Yogurt and Granola with Local Orange Blossom Honeycomb  
\$6.00++ per Guest

Selection of Cold Cereals with Whole and Low Fat Milk  
\$5.00++ per Guest

Steel-cut Organic Oatmeal with Turbinado Sugar  
\$6.75++ per Guest

Assorted Bagels, Muffins, or Danish  
\$53.00++ per Guest

Smoked Salmon  
Served with Traditional Accompaniments  
\$375.00 per platter  
(Serves approximately 25 Guests)



**“Cathedral City”  
Deli Lunch**

Market Inspired Seasonal Soup

*Salad Selection*

Romaine Salad

Roasted Garlic Dressing, Sun-dried Tomatoes, Aged Parmesan, and Croutons

Panzanella Salad

Sourdough Croutons, Arugula, Florida Tomatoes, Avocado, and Charred Red Onion served with Red Wine Vinaigrette

*Sandwich Board*

Pre-select in advance **three** of the following pre-made selections:

Muffaletta on House-made Focaccia

Black Forrest Ham, Sopressata Salami, Provolone Cheese, and Olive Tapenade

Pork Belly on Asian Sesame Roll

Served with Hoisin Barbecue Sauce, Cucumber Slaw, and Wasabi Cream

Grilled Chicken Breast on Crunchy Baguette

Served with Cheddar Cheese, Applewood-smoked Bacon, Arugula, and Red Onion Cranberry Chutney

Black Forrest Ham on Kaiser Roll

Served with Brie, Arugula, and Dijon Aioli

Vegetarian on House-made Focaccia

Grilled Portobello Mushrooms, Zucchini, Squash, and Red Onion  
Served with Goat Cheese and Basil Pesto

All Sandwich Boards

Served with Pickle, Relish, Assorted Condiments,  
and House-made Potato Chips

*Dessert Selection*

Selection of Miniature Desserts to include:

Chocolate Hazelnut Crunch

Chèvre Cheesecake with Vanilla Bean Panna Cotta

Butterscotch Croissant Bread Pudding

Mini Crème Brûlée - Vanilla Bean, Chocolate,  
and Pistachio

No Sugar Added Seasonal Selection



**“Cathedral City”  
Deli Lunch (continued)**

*Beverage Service*

Fountain Soda Selection, Iced Tea, Coffee,  
Decaffeinated Coffee, and Selection of Hot Teas

\$65.00++ per Guest



**“Redondo Beach”  
Plated Lunch**

*Appetizer*

Pre-select in advance **one** of the following items:  
(Note: Entire group must have same Appetizer.)

Market Inspired Seasonal Soup

Sonoma Goat Cheese Ravioli  
Sun-dried Tomato Broth, Shiitake Mushrooms, Basil

Romaine Salad  
Roasted Garlic Dressing, Sun-dried Tomatoes, Aged Parmesan, Croutons

*Entrée*

Pre-select in advance **one** of the following items:  
(Note: Entire group must have same Entrée.)

Seared All Natural Organic Breast of Chicken  
Served with Marble Potato Hash, Bacon Lardons,  
Wilted Greens, Whole Grain Mustard Vinaigrette  
\$50.00++ per Guest

Oak-grilled Flat Iron Steak  
Served with Chipotle Mash, Blistered Peppers, Onions,  
Chimichurri, Lime Butter  
\$62.00++ per Guest  
Oak-grilled Grass Fed Filet (enhancement)  
\$72.00++ per Guest

Roasted Salmon  
Served with Arugula, Florida Tomatoes, Charred Red Onions,  
Avocado, Sourdough Croutons, and Red Wine Vinaigrette  
\$55.00++ per Guest

*Dessert Selection*

Pre-select in advance **one** of the following items:  
(Note: Entire group must have same Dessert.)

Signature Chocolate Pudding Cake  
White Chocolate Pistachio Crème Brûlée  
No Sugar Added Seasonal Selection

*Beverage Service*

Fountain Soda Selection, Iced Tea, Coffee,  
Decaffeinated Coffee, and Selection of Hot Teas

Duo Plate offering \$15.00++/ Guest upcharge  
Additional Pre-Selected Plated Entrée \$20.00++ / Guest upcharge

*We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales Tax. Effective October 1, 2015 to September 30, 2016. ©Disney*





**“Barstow”  
Buffet Lunch**

Warm Bread Selection

Market Inspired Seasonal Soup

*Salad Selection*

Romaine Salad

Roasted Garlic Dressing, Sun-dried Tomatoes, Aged Parmesan, and Croutons

Panzanella Bread Salad

Sourdough Croutons, Arugula, Florida Tomatoes, Avocado,  
Charred Red Onion, and Red Wine Vinaigrette

*Entrées*

Oak-grilled Flat Iron Steak

Served with Chipotle Mash, Blistered Peppers, Onions,  
Chimichurri, and Lime Butter

Roasted Jumbo Prawns

Served with Tasso Grits and Espelette Pepper Vinaigrette

Seared All Natural Organic Chicken Breast

Served with Marble Potato Hash, Bacon Lardons,  
Wilted Greens, Whole Grain Mustard Vinaigrette

Mushroom Risotto

Served with Wild and Cultivated Mushrooms, Baby Spinach,  
Laura Chanel Goat & Manchego Cheese

*Dessert Selection*

Selection of Miniature Desserts to include:

Chocolate Hazelnut Crunch

Chèvre Cheesecake with Vanilla Bean Panna Cotta

Butterscotch Croissant Bread Pudding

Mini Crème Brûlée:

Vanilla Bean, Chocolate, and Pistachio

No Sugar Added Seasonal Selection

*Beverage Service*

Fountain Soda Selection, Iced Tea, Coffee,  
Decaffeinated Coffee, and Selection of Hot Teas

\$67.00++ per Guest



## Dinner Reception Selections

### *Reception Displays*

*Sevruga Caviar on Ice*  
Potato Blinis, Traditional Accompaniments  
\$165.00++ per Ounce

*Assorted Artisanal Cheeses*  
House-made Crackers, Sliced Breads, Fresh Honeycomb, Raisins on the Vine  
\$15.00++ per Guest

*Butcher's Charcuterie Selection*  
Assorted Sausages, Cured Meats, and Pâtés  
Served with Assorted Mustards and Condiments  
\$17.00++ per Guest

*Chilled Seafood Display*  
Yuzu poached Jumbo Prawns, King Crab Legs, and Snow Crab Claws  
Served with Yuzu Wasabi Cocktail Sauce and Florida Mustard Sauce  
\$40.00++ per Guest

Add: Cold Water Lobster Tail  
\$15.00++ per Guest

*Assorted Mini Desserts to include:*  
*Mini Chocolate Pudding Cakes*  
*Chocolate Hazelnut Crunch*  
*Chevre Cheesecakes with Vanilla Bean Panna Cotta*  
*Butterscotch Croissant Bread Puddings*  
*Mini Crème Brulees in assorted varieties – Vanilla Bean, Chocolate and Pistachio*  
*No Sugar Added Seasonal Selections*  
\$48.00++ per Dozen



### Reception Hors d'Oeuvres

Displayed or Butler Passed

#### *Cold Hors d'Oeuvres Selections*

Skewer of Grape Tomatoes, Bocconcini, Basil Pesto  
\$60.00++ per Dozen

Prosciutto, Honeydew, Cantaloupe, and Sea Salt  
Served with Lemon Vinaigrette on Herbed Bread Stick  
\$60.00++ per Dozen

Bloody Mary and Crispy Rock Shrimp Shooter  
\$84.00++ per Dozen

Petite Lobster Roll Sandwich  
Served with Avocado and Micro Arugula  
\$120.00++ per Dozen

Assorted Bruschetta  
Served with Balsamic Reduction and Micro Basil  
\$60.00++ per Dozen

#### *Hot Hors d'Oeuvres Selections*

Tandori Style Chicken Satay  
Served with Vietnamese Peanut Sauce  
\$72.00++ per Dozen

Jumbo Lump Crab Cakes  
Served with Rémoulade Sauce  
\$120.00++ per Dozen

Pork Belly Bao with Cucumber Slaw  
Served with Hoisin Barbecue Sauce  
\$96.00++ per Dozen

Grilled Beef Skewers  
Served with Horseradish Cream  
\$96.00++ per Dozen

Assorted Oven Baked Flatbreads  
\$20.00++ per Each  
(Must Be Passed, Available After 5:00PM)  
(Each Flatbread is approximately 8 pieces)



## Banquet Sushi Menu

### *Reception*

Pickled Ginger, Soy Sauce, and Dipping Sauces are Included with all Sushi.

### Maki (Rolled Sushi)

California Roll

\$40.00++ per Roll

*(Each Roll is approximately 8 pieces)*

Shrimp Tempura Roll

\$40.00++ per Roll

*(Each Roll is approximately 8 pieces)*

### Raw Fish Maki

Salmon & Chive Roll

\$40.00++ per Roll

*(Each Roll is approximately 8 pieces)*

Tuna & Cucumber Roll

\$40.00++ per Roll

*(Each Roll is approximately 8 pieces)*

Hamachi & Chive Roll

\$40.00++ per Roll

*(Each Roll is approximately 8 pieces)*

### Sushi Platters

“Okinawa Platter”

Vegetable Roll, Salmon and Chive Roll, Tuna and Cucumber Roll

\$120.00++ per Platter

*(Each platter is approximately 24 pieces)*

“Lotus Blossom Platter”

California Roll, Hamachi and Chive Roll, Shrimp Nigiri, and Salmon Nigiri

\$180.00++ per Platter

*(Each platter is approximately 36 pieces)*

“Mt. Fuji Platter”

Vegetable Roll, Shrimp Nigiri, California Roll, Shrimp Tempura Roll

\$200.00++ per Platter

*(Each platter is approximately 40 pieces)*

“Tsunami Platter”

Shrimp Tempura Roll, California Roll, Tuna Nigiri, Hamachi Nigiri, Salmon Nigiri

\$210.00++ per Platter

*(Each platter is approximately 42 pieces)*

\*Sushi for any catered event available after 5:00 p.m.

# CALIFORNIA GRILL

## “Simi Valley” Dinner Menu

(please pre-select one item from each course for the entire group to enjoy)

### *Appetizer*

Sonoma Goat Cheese Ravioli  
Sun-dried Tomato Nectar, Shiitake Mushrooms, and Basil

### *Salad*

Romaine Salad  
Roasted Garlic Dressing, Sun-dried Tomatoes, Aged Parmesan, and Croutons

### *Farmer's Salad*

Crisp Greens, Season-peak Vegetables, Meyer Lemon Vinaigrette, 141° Egg

### *Sorbet*

Market-inspired House-made Seasonal Sorbet

### *Fish Course*

Jumbo Sea Scallops on Seasonal Risotto with Tomato Butter Sauce

### *Seared Market Fish*

Celery Root Silk, Roasted Season-peak Vegetables, Citrus Butter Emulsion

### *Seared Ahi Tuna*

Spicy Bamboo Rice Cake, Stir-fried Vegetables, Soy Glaze, and Wasabi Cream

### *Entrée*

Pan-seared All-natural Organic Chicken Breast  
Loaded Baked Potato Mash and Hoisin Barbecue Sauce  
\$120.00++ per Guest

### *Grilled Pork Tenderloin*

Goat Cheese Polenta, Braised Pork Belly, Mustard Butter, Zinfandel Glaze  
\$130.00++ per Guest

### *Grilled Beef Tenderloin Filet*

Truffle-laced Trofie “Macaroni & Cheese,” Wild and Cultivated Mushrooms, Red Wine Reduction  
\$135.00++ per Guest

### *Dessert Selection*

Signature Chocolate Pudding Cake

### *Beverage Service*

Fountain Soda Selection, Iced Tea, Coffee,  
Decaffeinated Coffee, and Selection of Hot Teas



*Simi Valley Enhancements*

**Appetizers**

Jumbo Lump Crab Cake \$10.00++/Guest upcharge  
Lobster Risotto with Meyer Lemon Butter \$15.00++/Guest upcharge

**Choice of Entrée Premium (72 hour notice required)**

**\*No Day of Choice available**

Choosing from **two** Entrées \$145.00++/Guest  
Choosing from **three** Entrées \$160.00++/Guest

**Dessert**

Plated Trio Dessert \$8.00++/Guest upcharge



**“Pasadena”  
Formal Dinner Menu with à la carte Entrée Selections**

*Appetizer*

Pre-select in advance **one** of the following items:

Market-inspired Seasonal Soup

Sonoma Goat Cheese Ravioli  
Sun-dried Tomato Nectar, Shiitake Mushrooms, Basil

Jumbo Lump Crab Cake  
Celery Root Slaw, Tarragon Rémoulade Sauce

Butcher’s Charcuterie Selection  
Served with Assorted Mustards and Condiments

*Salad*

Pre-select in advance **one** of the following items:

Romaine Salad  
Roasted Garlic Dressing, Sun-dried Tomatoes, Aged Parmesan, and Croutons

Asian Shrimp Salad  
Citrus, Red Onions, Soy Reduction, and Wasabi Cream

Farmer’s Salad  
Crisp Greens, Season-peak Vegetables, Meyer Lemon Vinaigrette, 141° Organic Egg

*Pasta Course*

Pre-select in advance **one** of the following items:

Cavatelli alla Puttanesca  
House-made Pasta, Vine-ripe Tomatoes, Capers, Kalamata Olives, Boquerones

House-made Potato Gnocchi  
Braised Pork Belly, 141° Organic Egg, Shaved Parmesan

Lobster “Macaroni & Cheese”  
Cold Water Lobster, Trofie Pasta, Gruyere Crème

*Sorbet*

Market-inspired House-made Seasonal Sorbet



**“Pasadena”**

**Formal Dinner Menu with à la Carte Entrée Selections (Continued)**

*Entrée Selections*

Pre-select in advance **two** of the following items:

*Selection guarantee for each entrée is required 72 hours prior to the event.*

Pan-seared All-natural Organic Chicken Breast  
Loaded Baked Potato Mash and Hoison Barbecue Sauce

Grilled Pork Tenderloin  
Goat Cheese Polenta, Braised Pork Belly, Mustard Butter, Zinfandel Glaze

Grilled Beef Tenderloin Filet  
Truffle-laced Trofie “Macaroni & Cheese,” Wild and Cultivated Mushrooms, Red Wine Reduction

Seared Jumbo Scallops on Seasonal Risotto with Tomato Butter Sauce

Seared Ahi Tuna  
Spicy Bamboo Rice Cake, Stir-fried Vegetables, Soy Glaze, and Wasabi Cream

Seared Market Fish  
Celery Root Silk, Roasted Season-peak Vegetables, Citrus Butter Emulsion

*Dessert Trio*

Signature Chocolate Pudding Cake  
Chèvre Cheesecake with Vanilla Bean Panna Cotta  
Crème Brûlée

\$155.00++ per Guest

**Choice of Entrée Premium (72 hour notice required)**

**\*No Day of Choice available**

Choosing from **three** Entrées \$185.00++/Guest





*Children's Banquet Selections*

(please pre-select one item from each course for the entire group to enjoy)

*Appetizer*

*Baby Iceberg Wedge Salad*

*Served with Curled Carrots, Baby Tomatoes, and Fat-free Ranch Dressing*

*Grilled Seasonal Vegetable Lettuce Wraps*

*Served with Hummus Dip*

*Entrée*

*Hand-formed Provolone Cheese Pizza*

*Macaroni & Cheese*

*Citrus-glazed Grilled Chicken Breast*

*Served with Baby Steamed Carrots and Crushed Sweet Potatoes*

*Grilled Beef Tenderloin*

*Served with Seasonal Vegetable, Crushed Sweet Potatoes, and Ketchup Sauce*

*Dessert Selection*

*California Grill Signature Puffed Rice Sushi*

*Seasonal Fruit Kabobs*

*Served with Freshly Made Yogurt Dip*

*\$25.00++ per Guest*