

CAMBRIA PINES LODGE

HORS D'OEUVRES

Minimum of 25 per selection. Priced per piece.

Bacon Wrapped Fig | \$5

Stuffed and baked with herbed goat cheese and drizzled with balsamic glaze.

Grilled Linguica with Sweet Hot Mustard | \$4

Grilled Portuguese pork sausage nuggets dipped in sweet hot mustard, a Central Coast favorite.

Shrimp & Avocado Crostini with Lemon Aioli | \$6

Garlic crostini with creamy avocado and spicy shrimp, drizzled with lemon garlic aioli.

Pesto Filet Medallion Skewer | \$6

Beef tenderloin medallions grilled to perfection, dipped in pesto, skewered with cherry tomatoes and garnished with Parmesan cheese.

Shiitake Mushroom Egg Roll - Vegetarian | \$5

Sautéed shiitake mushrooms with spinach and wild rice. Served with a sweet balsamic glaze.

Jalapeño Cheddar Tot - Vegetarian | \$4

Housemade spicy and cheesy tots served with lime crema.

PLATTERS

25 person minimum. Priced per person.

Fresh Crudite | \$10

Fresh-cut seasonal vegetables, Boursin cheese and crackers.

Mediterranean | \$12

Seasonal vegetables, fried paprika chickpeas, olives, red pepper hummus, homemade tzatziki sauce and grilled pita bread.

Cheese and Fruit | \$14

Imported and local cheeses with freshly sliced fruits, grapes, melons and berries with artisanal crackers.

Cheese and Charcuterie | \$16

An assortment of cured meats, sausages, imported and local cheeses, dried fruits, nuts, artisanal crackers and honey dijon sauce.

22% service charge and 7.25% sales tax to all food and beverage.

CAMBRIAPINES LODGE

BUFFET OPTIONS

All tiers include choice of two appetizers, roasted seasonal vegetables, choice of caesar salad or field greens salad and table bread.

TIER ONE

\$45 per person - choose 1

Santa Maria Style BBQ

Santa Maria-style rubbed tri-tip and chicken breast. Served with vegetarian baked beans, garlic mashed potatoes and tangy BBQ sauce.

Tuscan Sun

Garlic and lemon roast chicken breast and grilled eggplant. Served with vegetarian white bean ragu and creamy pasta alfredo.

TIER TWO

\$55 per person - choose 1

Hunter's Table

Marinated flank steak and a grilled portabella mushroom served with garlic mashed potatoes, wine braised onions and peppers and chimichurri sauce.

Kashmir Palace

Spiced-rubbed salmon and curry roasted cauliflower served with cashew rice pilaf, roasted fingerling potatoes and citrus garlic aioli.

TIER THREE

\$65 per person - choose 1

Surf & Turf

4 oz. Certified Angus tenderloin filet and paprika prawns served with garlic mashed potatoes, toasted almond wild rice pilaf and roasted red pepper aioli.

Harbor Bistro

6 oz. Chile rubbed halibut and roasted butternut squash steaks served with garlic mashed potatoes, mango rice pilaf and avocado lime aioli.

22% service charge and 7.25% sales tax to all food and beverage.

CAMBRIA PINES LODGE

PLATED DINNER OPTIONS

*All tiers include choice of two appetizers and salad.
All selections are served with seasonal vegetables and table bread.*

TIER ONE

\$55 per person - choose 2

Pesto Chicken

Dark meat chicken quarters tossed in pesto with cherry tomatoes, toasted pine nuts and shaved parmesan. Served with mashed potatoes.

Steak & Orzo Pasta

Grilled tenderloin tips tossed in a lemon orzo pasta with spinach, garlic, cherry tomatoes, artichoke hearts, kalamata olives and capers. Topped with parmesan cheese and a balsamic glaze.

Chicken Marsala

Grilled chicken served with a savory mushroom sauce and buttery egg noodles.

Butternut Squash Ravioli - VE

Butternut squash ravioli served with our rich and creamy alfredo sauce. Topped with toasted pepitas.

TIER TWO

\$65 per person - choose 2

Marinated Flat-Iron Steak

Marinated and grilled flat-iron steak sliced and served atop mashed potatoes with a tangy chimichurri sauce.

Spice-Rubbed Salmon

Spice-rubbed salmon filet roasted and served atop mango rice pilaf and drizzled with garlic lime aioli.

Herb Roasted Chicken Breast

Rosemary fingerling potatoes topped with marinated chicken breast.

Roasted Curry Cauliflower - VE

Roasted cauliflower marinated in an aromatic curry sauce and served with cashew rice pilaf.

TIER THREE

\$75 per person - choose 2

Grilled Tenderloin Filet

6 oz. Medium-rare tenderloin filet served with cabernet demi-glaze and mashed potatoes.

Chile-Rubbed Halibut

6 oz. chile-rubbed halibut filet served atop a white bean puree with roasted corn salsa.

Grilled Paprika Tiger Prawns

Spanish-style grilled prawns served with mango rice pilaf and roasted red pepper aioli.

Eggplant & Lentil Croquette - VE

Eggplant, lentils, walnuts and parmesan croquettes fried and served atop parmesan polenta and roasted tomato sauce.

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CAMBRIAPINES LODGE

PLATED DINNER SALADS

Please select 1 salad from the list below.

Caesar Salad

Crisp romaine lettuce, toasted garlic croutons, shaved parmesan cheese, toasted pine nuts and house-made caesar dressing.

Field Greens Salad

Spring mix blend, carrots, cucumbers, cherry tomatoes, shallots, toasted garlic croutons and house-made peppercorn ranch.

Mediterranean Salad

Crisp romaine lettuce, cucumbers, cherry tomatoes, Kalamata olives, shallots, feta cheese, toasted garlic croutons and house-made oregano vinaigrette.

Strawberry Spinach Salad

Spinach and arugula mix, roasted red peppers, shallots, fresh strawberries, blue cheese crumbles and house-made pomegranate vinaigrette.

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LATE NIGHT SNACKS

Priced per person / Minimum order: 25 guests

Asian Street Skewers | \$20

An assortment of Asian-style marinated satay skewers served with Teriyaki, Thai peanut and sweet chili sauces. Each platter includes chicken, pork, beef and vegetable kabobs.

Quesadilla Party Platter | \$12

Assortment of cheesy quesadillas served with homemade salsa, guacamole and chipotle ranch.

Each platter includes:

Beef barbacoa with cilantro and diced onions
Chicken with Ortega Chiles
Bacon and tomato
Roasted vegetables with cilantro and corn

Sweet Treats | \$10

Individual Häagen-Dazs ice cream cups served with crispy churro bites.

Varieties include:

(Choose 2)

Chocolate, Vanilla, Strawberry, Dulce de Leche, Coffee

Popcorn Bar | \$7

Homemade, freshly popped.

Varieties include:

Traditional (butter and salt), Cheese, Ranch, Kettle Corn

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