

CAMBRIA PINES LODGE

WEDDING MENUS

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CAMBRIAPINES LODGE

REHEARSAL DINNER BUFFET

25 person minimum. Can be plated for additional \$10/person.

TIER ONE

\$40 per person - choose 1

Served with wild rice pilaf or rosemary roasted potatoes

Includes roasted seasonal vegetables

Choice of caesar salad or gourmet field greens salad

Assorted dessert bars (brownies, blondies, lemon bars)

Roasted Lemon Pepper and Garlic Chicken Breast

served in a savory broth.

Roasted Rosemary Pork Tenderloin

served with a savory cranberry glaze.

Grilled Eggplant

with roasted cherry tomatoes, onions and a sweet balsamic glaze.

TIER TWO

\$60 per person - choose 1

Served with garlic mashed potatoes or Mediterranean quinoa

Includes roasted seasonal vegetables

Choice of caesar salad or gourmet field greens salad

Choice of strawberry shortcake or tuxedo cake

Marinated Flank Steak

with chimichurri sauce and roasted mini sweet peppers.

Roasted Salmon

with red pepper aioli and sautéed onions and fennel.

Grilled Portabella Steak

with wine-braised onions and peppers.

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

CAMBRIAPINES LODGE

GETTING READY MENU

Breakfast & Brunch

10 person minimum. Price includes coffee (reg/decaf), orange juice and water bottles.

Breakfast Wraps - \$20/person

Assortment of bacon & cheddar, ham, spinach & feta, tomato, basil & mozzarella egg wraps grilled and served with housemade mango salsa and fresh-cut seasonal fruit.

Croissant Sandwiches - \$20/person

Assortment of delectable croissant sandwiches. Varieties include ham & Swiss, turkey & provolone, hummus, cucumber & carrots. Served with housemade bbq potato chips, ranch dressing and fresh-cut seasonal fruit.

Yogurt Parfait - \$15/person

A variety of light and healthy Greek yogurt parfaits with fresh fruit and housemade granola.

Served with cinnamon swirl coffee cake.

Parfaits include: Blueberry, strawberry and raspberry

Cheese and Fruit Platter - \$15/person

Assortment of imported and local cheeses with freshly sliced fruits, melons, berries and crackers.

GETTING READY DRINKS

10 person minimum

Soda - \$3

Orange Juice Carafe - \$36

Domestic Beer - \$8

House Wine - \$30

Cabernet, Chardonnay, White Zinfandel

Bottle of House Champagne - \$30

+ Orange juice for mimosas - \$10

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

CAMBRIAPINES 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.

CAMBRIAPINES 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-glace 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.

*22% service charge and 7.25% sales tax to all food and beverage. *VE = Vegetarian*

CAMBRIA PINES 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.

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



CAMBRIA PINES LODGE

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

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

CAMBRIAPINES LODGE

FAREWELL BRUNCH

25 person minimum.

Mediterranean - \$20/per person

Spinach & feta quiche
Ham & Swiss croissant with dijon sauce
Spring mix salad with oranges & walnuts
Fresh-cut seasonal fruit

South of the Border - \$20/per person

Breakfast burritos
Chips and salsa + guacamole
Spicy corn & black bean salad
Fresh-cut seasonal fruit

Coffee House - \$20/per person

Yogurt parfait
Avocado toast with smoked salmon and capers
Cinnamon swirl coffee cake
Fresh-cut seasonal fruit

Continental - \$15/per person

Scrambled eggs
Breakfast meat (choose 1) - bacon, sausage, or ham
Breakfast potatoes
Buttermilk biscuits with jam
Fresh-cut seasonal fruit

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



CAMBRIAPINES LODGE

NON-ALCOHOLIC BEVERAGE MENU

10 person minimum

BASIC BEVERAGE STATION - \$6/person

Regular & decaf coffee, hot water with a variety of tea selections,
iced tea, water

DELUXE BEVERAGE STATION - \$10/person

Regular & decaf coffee, hot water with a variety of tea selections,
iced tea, lemonade, soda, water

ICED BEVERAGE STATION - \$6/person

Iced tea, lemonade, soda, water

COFFEE BAR - \$3.50/person

Regular & decaf

Iced Tea | \$3/person

Lemonade | \$3/person

Orange Juice | \$4/person

San Pellegrino (17oz) | \$4 each

Bottled Water | \$3 each

Soda | \$3 each

[Soda types here]

Red Bull | \$5 each

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

CAMBRIA PINES LODGE

BAR MENU

TIER ONE

CLASSIC SELECTIONS \$9 - \$10/PERSON

Vodka - Titos, Absolut, Flavors Stolichnaya

Gin - Bombay, Beefeater, Whale Gray, Sapphire

Rum - Malibu, Bacardi, Captain Morgan

Tequila - Hornitos, Cazadores Blanco, Milagro

Bourbon - Jim Beam, Wild Turkey

Scotch - JW Red Label, Dewar's White Label

Whiskey - Jameson, Crown Royal, Jack Daniel's, Seagram's 7, Seagram's VO

TIER TWO

CLASSIC SELECTIONS \$11 - \$14+/PERSON

Vodka - Ketel One, Grey Goose, Belvedere

Gin - Tanqueray, Bombay Sapphire, Hendrick's

Rum - Sailor Jerry, Captain Morgan

Tequila - Patron, Don Julio, Cazadores Reposado

Bourbon - Maker's Mark, Knob Creek, Bulleit, Woodford Reserve, Basil Hayden's

Scotch - JW Black Label, Macallan 12, Glenfiddich 12, Chivas Regal 12

Whiskey - Bulleit Rye, WhistlePig Rye

Please inquire for our beer, wine and champagne selections.

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

