

# CATERING MENU



Catherine's Terrace



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DIETARY RESTRICTIONS: MILK - MK EGGS - EG FISH - FH CRUSTACEANS/SHELLFISH - CS  
TREE NUTS - TN PEANUTS - P WHEAT - WHT SOY BEANS - SB VEGETARIAN - VEG VEGAN - V

*Expiration Date 12/31/24*

# BREAKFAST BUFFETS

## CONTINENTAL BREAKFAST / \$33 PER PERSON

Chilled Fruit Juices / Apple, Orange

Assortment of Fresh Baked Pastries

Seasonal Fresh Fruit Salad / Melons, Pineapple, Berries

Illy Coffee & Decaffeinated Coffee

Assorted Hot Teas

## ENHANCE YOUR CONTINENTAL BREAKFAST

**Choice of 1 item \$35 per person**

**Choice of 2 item \$37 per person**

**Choice of 3 item \$39 per person**

Individual Fruit Yogurt

Assorted Cereal with Choice of Whole Milk, 2%, or Fat Free

House-Toasted Granola with Choice of Milk

## THE ISTHMUS COVE BREAKFAST / \$43 PER PERSON EG - WHT

Chilled Fruit Juices / Apple, Orange

Fresh Baked Pastries

Seasonal Fresh Fruit Salad / Melons, Pineapple, Berries

Farm Stand Scrambled Eggs / Roasted Tomato Salsa

Breakfast Potatoes / Diced Peppers & Onion / Fresh Herbs

Applewood Smoked Bacon & Pork Link Sausage

Illy Coffee & Illy Decaffeinated Coffee

Assorted Hot Teas

## THE AVALON BAY BREAKFAST / \$46 PER PERSON EG - WHT - VEG

Chilled Fruit Juices / Apple, Orange, Guava

Fresh Baked Pastries

Ruby Red Grapefruit Wedges

Spanish Frittata / Caramelized Onion / Potatoes / Roasted Tomato Salsa

Breakfast Potatoes / Diced Peppers & Onions / Fresh Herbs

Buttermilk Pancakes / Whipped Butter / Warm Maple Syrup

Turkey Link Sausage / Applewood Bacon

Illy Coffee & Illy Decaffeinated Coffee

Assorted Hot Teas

## BREAKFAST BUFFET ENHANCEMENTS

Greek Yogurt / Granola / Berries / Assorted Dry Cereals / Cold Milk,  
Choice of Whole, 2%, and Fat Free

**\$10 per person** MK - WHT - VEG

Assorted Bagels & Cream Cheese / **\$8 per person**

Add Lox Set Up **\$15 per person** MK - EG - WHT

Irish Steel Cut Oatmeal / Raisins / Toasted Walnuts / Brown Sugar

**\$6 per person** MK - TN - WHT - VEG - V

Egg White Frittata / Mushrooms / Spinach / Sundried Tomato  
\$10 per person / To Substitute the Egg Dish in Your Buffet / **\$3 per person**

EG - WHT - VEG

House-made English Muffin Breakfast Sandwich / Scrambled Egg

Sausage Patty / Cheddar Cheese / **\$11 per person** MK - EG - WHT - VEG

Chorizo Egg Burrito / Scrambled Egg / Mexican Chorizo / Cheddar  
Cheese Flour Tortilla / **\$13 per person** MK - EG - WHT -

Classic Eggs Benedict / English Muffin / Canadian Bacon / Poached Farm  
Stand Eggs / Hollandaise sauce / **\$15 per person** MK - EG - WHT - VEG

## BREAKFAST BUFFET ACTION STATION ENHANCEMENTS

All Action Stations Require a Chef Attendant @ \$160 Per Station / Guest Counts Exceeding 25ppl Require a Second Attendant at an Additional \$150

### OMELET STATION

Scrambled Eggs, Egg Whites, & Whole Eggs to order / Condiments  
include: Tavern Ham, Chorizo, Bacon bits, Tomato, Spinach, Onions,  
Mushrooms, Swiss Cheese, Cheddar Cheese, Jalapeno, Cotija Cheese

**\$19 per person** MK - EG - VEG

### FRENCH TOAST STATION

Brioche Bread French Toast / Condiments include: Warm Maple Syrup,  
Whipped Cream, Nutella, Peanut Butter, Powdered Sugar, Chocolate  
Chips, Strawberry Compote / **\$18 per person** MK - EG - WHT - VEG

### PANCAKE STATION

Buttermilk Pancakes / Condiments include: Chocolate Chips, Bananas,  
Berry mix, Whipped Cream, Warm Maple Syrup, Powdered Sugar

**\$16 per person** MK - EG - WHT - VEG

*No Substitutions*

### AVOCADO TOAST STATION

Assorted Artisan Breads / Condiments include: Whole Eggs, Bacon,  
Heirloom Tomatoes, Shaved Radish, Strawberries, Chives, Extra Virgin Olive  
Oil, Sea Salt & Pepper / **\$18 per person** EG - WHT - VEG - V

### ENGLISH MUFFIN BREAKFAST SANDWICH

Regular & Whole Wheat English Muffins / Scrambled Eggs & Scrambled Egg  
Whites / Condiments Include: Applewood Bacon, Pork Sausage Patties,  
Cheddar Cheese, Swiss Cheese / **\$17 per person** MK - EG - WHT - VEG

# CATALINA ISLAND BRUNCH EXPERIENCE

\$215 Small Group Charge For Guest Counts Under 20

## BRUNCH BUFFET INCLUDES THE FOLLOWING / \$87 PER PERSON

Assortment of Fresh Baked Pastries / Assorted Bagels with Jams and Cream Cheese [MK](#) - [EG](#) - [TN](#) - [WHT](#) - [VEG](#)

Chilled Fruit Juices / Apple, Orange, Guava

Sliced Fresh Fruit Platter / Individual Yogurt / Park Row Granola [MK](#) - [VEG](#) - [V](#)

Scrambled Farm Stand Eggs / Breakfast Potatoes, Diced Peppers & Onions / Applewood Smoked Bacon / Pork Link Sausage [MK](#) - [EG](#) - [WHT](#)

Caesar Salad / Croutons / Shaved Parmesan Cheese [MK](#) - [EG](#) - [FH](#) - [WHT](#) - [VEG](#)

Penne Pasta Salad / Roasted Vegetables / Kalamata Olives  
Lemon Vinaigrette [WHT](#) - [VEG](#) - [V](#)

Shrimp Cocktail / Wasabi Cocktail Sauce / Lemon and Lime Wheels  
(Upgrade to Seafood Display / Market Price) [EG](#) - [CS](#)

## Choice of 1 Main Entrée

All Entrée Includes Roasted Seasonal Vegetables

Pan Roasted Catch of the Day / Red Pepper Coulis [FH](#) - [CS](#)

Herb Grilled Chicken Breasts / Caper Butter Sauce [MK](#)

Seared Pork Loin / Mushroom Gravy



# BRUNCH ACTION STATION ENHANCEMENTS

All Action Stations Require a Chef Attendant @ \$160 per station / Guest Counts Exceeding 25ppl Require a Second Chef Attendant at an Additional \$160

## OMELET STATION

Eggs Cooked to Order / Condiments include: Tavern Ham, Applewood Bacon, Pork Link Sausage, Heirloom Tomatoes, Onion, Spinach, Chorizo, Jalapeno, Mushrooms, Cheddar Cheese, Swiss Cheese, Cotija Cheese

**\$19 per person** MK - EG - VEG

## HAND- CARVED PRIME RIB OF BEEF STATION

Herb Massaged and Slow Roasted / Horseradish Cream / Au Jus

**\$785 per piece (One piece 40 servings)**

## BLOODY MARY BAR

Descanso Beach Club Bloody Mary Mix / Condiments include Applewood Bacon, Mixed Olives, Pickles, Roasted Baby Peppers, Celery Sticks, Sriracha, Pickles Pearl Onions, Shrimp Cocktail, Cucumbers, Pepperoncini, Gherkins, Lime Wedges, Michelada Mix

**\$1,050 (Feeds 40 people)** CS

## MARYLAND BLUE CRAB CAKE STATION

Hand Formed Maryland Blue Crab Cakes / Atwater Bistro Grape & Walnut Salad / Blue Cheese, Shaved Apples, Celery, Heirloom Tomatoes, Mixed Greens, Frisee, Shallot Vinaigrette / **\$800 for 50 Orders** CS -TN

## FRENCH TOAST STATION

Brioche Bread French Toast / Condiments include: Warm Maple Syrup, Whipped Cream, Nutella, Peanut Butter, Powdered Sugar, Chocolate Chips, Strawberry Compote / **\$18 per person** MK - EG - WHT - VEG

## PANCAKE STATION

Buttermilk Pancakes / Condiments include: Chocolate Chips, Bananas, Berry Mix, Whipped Cream, Warm Maple Syrup, Powdered Sugar **\$16 per person**

MK - EG - WHT - VEG

## AVOCADO TOAST STATION

Assorted Artisan Breads / Condiments include: Whole Eggs, Bacon, Heirloom Tomatoes, Shaved Radish, Strawberries, Chives, Extra Virgin Olive Oil, Sea Salt & Pepper / **\$18 per person** EG - WHT - VEG - V

## ENGLISH MUFFIN BREAKFAST SANDWICH

Regular & Whole Wheat English Muffins / Scrambled Eggs & Scrambled Egg Whites / Condiments include: Applewood Bacon, Pork Sausage Patties, Cheddar Cheese, Swiss Cheese, Avocado / **\$17 per person** MK - EG - WHT - VEG

# SNACKS, BREAKS & BEYOND

## Cookies, Brownies, & Milk

Assorted Cookies / Chocolate Chip, Peanut Butter, Oatmeal  
Double Fudge Brownies  
Cold Whole Milk & Chocolate Milk

**\$23 per person** MK - EG - P - VEG

## Beach Picnic Munchies

Assorted Kettle Chips / Pretzel Sticks / Popcorn  
Lemonade & Fresh Brewed Iced Tea

**\$19 Per person** VEG - V

## A Hiker's Best Friend

Build Your Own Trail mix / Golden Raisins, Dried Cranberries, Pistachio Nuts,  
Walnuts, Almonds, Peanuts, Chocolate Chips, Granola, M&M's,  
Dried Fruit Mix

Assorted Flavored Sparkling Water

**\$19 per person** TN - P

## Sports Fan

Toasted Soft Pretzels / Roasted Peanuts / Ball-Park Nachos,  
Pickled Jalapeno, Cheese Sauce / Crackerjacks  
Assorted Soda Station

**\$19 per person** MK - EG - P - VEG

## Fresh and Fruity

Greek Yogurt / Granola / Mixed Berries / Sliced Fresh Fruits  
Assorted Fruit Juices / Apple, Orange, Guava

**\$19 per person** MK - WHT

## Candy Land

Snickers Bar / Butterfinger / Hershey's Milk Chocolate / Peanut M&M's  
Skittles / Jellybeans

**\$25 per person** MK - P

## Fiesta Snack

House-Fried Tortilla Chips / Melted Queso Cheese Sauce / Black Beans,  
Jalapeno, Sliced Black Olives, Sour Cream, Guacamole, Roasted Tomato Salsa

**\$17 per person** MK - VEG

## Holes on a Wall

Assorted Bagels and Donuts / Cream Cheese / Pickled Red Onions  
Tomatoes / Capers / \$16 per person  
Add Smoked Salmon or Smoked Trout  
Add Assorted Jams, Nutella, Cucumbers, Radish, Avocado

**\$11 per person** MK - F - VEG - V

## CT Slider

Angus Beef, Cheddar Cheese, Caramelized Onion, Brioche Bread

**\$8 each**

## BLT Slider

Applewood Bacon, Butter Lettuce, Heirloom Tomato, Bacon Jam, Brioche  
Bread

**\$6 each**

## Classic Mini Grilled Cheese Sandwich

American Cheese and Swiss Cheese on White Bread

**\$6 each**

Add a Beer Station / Price Upon Request



## Victorian Afternoon Break

Warm Scones / Assorted Finger Sandwiches / Mini Assorted Desserts

**\$21 per person** MK - EG - P - VEG

## Aloha Island Break

Choice of Mini Chicken, Pork, or Vegetable Ramen / Spam Musubi

Malasadas / **\$22 per person**

## Cold Weather Survival Kit

Tomato Soup / Grilled Cheese Sandwiches / Macaroni and Cheese

Peanut Butter & Jelly Sandwiches / **\$19 per person**



## A la Carte Items

Assorted Individual Yogurt / \$8 each MK VEG

Assorted Whole Fruit / \$19 per dozen VEG - V

Assorted Mini Muffins / \$45 per dozen MK - EG - WHT - VEG

Plain Croissants / \$65 per dozen MK - WHT - VEG

Chocolate Croissant / \$70 per dozen MK - WHT - VEG

Assorted Bagels & Cream Cheese / \$55 per dozen MK - WHT - VEG

Assorted Candy Bars / \$53 per dozen MK - VEG

Fudge Brownies / \$45 per dozen MK - WHT - VEG

Lemon Bars / \$45 per dozen MK - EG - WHT - VEG

Churros / \$37 per dozen MK - EG - WHT - VEG

Warm Soft Pretzel / \$58 per dozen MK - WHT - VEG

Warm Pita & Hummus / \$85 for 10ppl WHT - VEG

Tortilla Chips & Roasted Tomato Salsa / \$76 for 10ppl MK - VEG

Cheddar Popcorn / \$4.50 each MK - VEG

Assorted Kettle Chips / \$5 each VEG

Assorted Cookies / \$57 per dozen MK - EG - TN - P - WHT - VEG



# LUNCH OFFERINGS

## BUILD A BOX LUNCH / CHOICE OF SANDWICH / \$45 EACH BOX LUNCH

Shaved Roast Beef / Tomato / Red Onion / Gruyere Cheese  
Caramelized Onion Bun [MK - WHT](#)

Smoked Turkey / Buffalo Mozzarella / Tomato / Spinach / Basil Pesto Aioli  
Sliced Sourdough Bread [MK - TN - WHT](#)

Italian / Salami & Prosciutto / Provolone Cheese / Dijonaise / Shredded  
Romaine / Olive Tapenade / French Roll [MK - WHT](#)

Grilled Vegetable Wrap / Portabello Mushroom / Wild Baby Arugula  
Chevre Cheese / Flour Tortilla [MK - WHT - SB - VEG](#)

Grilled Chicken Caesar Sandwich / Parmesan Cheese / Flat Bread  
Croutons / Caesar Dressing / Amish Bun [MK - EG - WHT](#)

Shaved Honey Ham / Lettuce / Tomato / Cheddar Cheese / Black Garlic  
Aioli / Pretzel Bun [MK - EG - WHT](#)



## Choice of 1 Accompaniment

Kettle Chips [VEG](#)

Fresh Fruit Salad [VEG](#)

Roasted Vegetable Couscous Salad  
[WHT - VEG](#)

## Choice of 1 Accompaniment

Seasonal Whole Fruit [VEG](#)

Banana [VEG](#)

Grapes Cluster [VEG](#)

## Choice of 1 Beverage

Bottled Water

Flavored Pellegrino

Canned Soda

## PLATED LUNCH OPTIONS

### HOT PLATE #1 / \$46 PER PERSON

Island Green Salad / Heirloom Tomato / Shaved Carrots / Cucumber Radish / Maple Ranch Dressing [MK - EG - SB](#)

Pan Roasted Chicken / Garlic Mashed Potatoes / Broccolini / Baby Carrots / Chicken Jus

### HOT PLATE #2 / \$49 PER PERSON

Caesar Salad / Shaved Grana Padano / Flat Bread Croutons  
Caesar Dressing [MK - EG - WHT - VEG](#)

Achiote Marinated Hanging Tender Steak / Roasted Marble Potatoes  
Charred Brussel Sprouts / Heirloom Cauliflower / Red Wine Sauce [MK](#)

Replace your protein with Catch of the Day / \$6 per person added to the menu price.

### ADD PLATED DESSERT / \$12 PER PERSON

Options Available Upon Request

## LUNCH BUFFETS

### BYO DELI LUNCH BUFFET / \$55 PER PERSON [MK - EG - TN - SB - VEG](#)

Chop Salad / Crisp Romaine / Sweet Corn / Heirloom Tomato / Cucumber Shaved Radish / Dijon Dressing

Caprese Pasta Salad / Heirloom Tomato / Bocconcini Mozzarella Kalamata Olives / Basil Pesto

Tajin Spiced Fruit Salad / Melons / Pineapple / Strawberries / Grapes

Shaved Turkey / Roast Beef / Tavern Ham / Genoa Salami / Roasted Vegetables

Cheddar Cheese / Swiss Cheese / Pepper Jack Cheese

Tomatoes / Pickles / Shave Red Onion / Shredded Romaine

Horseradish Cream / Deli Mustard / Mayonnaise / Cranberry Aioli Olive Tapenade

Sliced White Bread / Sliced Wheat Bread / Sliced Marble Rye



## HAWAIIAN "PLATE LUNCH" BUFFET / \$73 PER PERSON

MK - EG - FH - CS - TN - WHT - SB - VEG - V

Sesame Seaweed Mixed Green Salad / Heirloom Tomato / Cucumber Shredded Nori / Edamame Beans / Creamy Sesame Dressing

Hawaiian Style Macaroni Salad / Carrot / Hard Boiled Egg / Onion Garlic Mayonnaise

Cucumber Namasu / Carrots / Daikon / Black Sesame Seeds / Green Onion / Rice Wine Vinegar Brine

Crab Salad Steamed Rice / Green Onion / Sesame Seeds / Furikake

Steamed White Rice

Chicken Katsu / Katsu Sauce

Boneless Kalbi Short Ribs / Kalbi Sauce / Pickled Red Onion

North Shore Garlic Shrimp / Peel and Eat / Chopped Parsley

Add Mini Loco Moco / \$12 per person

## AN AFTERNOON IN FEZ / \$73 PER PERSON

Grilled Vegetable and Lentil Salad / Peppers / Zucchini / Red Onions Broccolini / Lemon Dressing

Moroccan Chickpea Salad / Quinoa / Carrots / Baby Wild Arugula Toasted Pistachio & Pepitas / Citrus Cinnamon Dressing

Salata Balati / Heirloom Tomato / Cucumbers / Red Onion / Mint Crushed Red Chilis / Lemon Olive oil

Saffron Rice

Vegetable Couscous / Green and Yellow Onions  
Garlic & Crushed Red Chilis

Lamb Tagine / Prunes / Onion / Ginger / Slivered Almonds & Mint Spiced Honey Sauce

Pan Roasted Pacific White Fish / Moroccan Tomato and Pepper Stew Turmeric & Paprika Broth

## I LOVE SOUTH AMERICA / \$71 PER PERSON MK - EG - WHT - SB - VEG - V

Quinoa & Mango / Cherry Tomatoes / Roasted Red Peppers / Sweet Corn Cilantro / Sweet Potatoes / Olive Oil / Lime

Mixed Beans / Chickpeas / Red Beans / Black Beans / Pinto Beans Pickled Jalapeno / Heirloom Tomatoes / Yellow Peppers / Golden Balsamic Dressing

Vegetable Ceviche / Red Onion / Radish / Sweet Corn / Hearts of Palm Peppers / Cilantro / Avocado / Fresh Lime Juice

Spanish Rice

Conchinita Pibil / Citrus & Achiote

Chicken Tinga / Onion / Chipotle Chili / Tomatoes

Lomo Saltado / Julienne Beef / Bell Peppers / Tomato / French Fries

Warm Corn Tortillas & Taco Sides and Salsas ( Chopped Onions & Cilantro Pickled Jalapenos / Lime / Guacamole / Roasted Tomato Salsa )

# BUILD YOUR OWN LUNCH BUFFET

**TIER #1** \$60 Per Person: Includes a Choice Of 2 Salads / 2 Entrée / 2 Sides / 1 Dessert

**TIER #2** \$65 Per Person: Includes a Choice Of 3 Salads / 2 Entrée / 3 Sides / 2 Desserts

**TIER #3** \$70 Per Person: Includes a Choice Of 3 Salads / 3 Entrée / 3 Sides / 2 Desserts

## Salad & Soups

California Green Salad / Mesclun / Green Onions / Heirloom Tomato  
Shaved Radish / Cucumbers / Appl Cider Vinaigrette [VEG - V](#)

Quinoa Salad / Chickpeas / Squash / Heirloom Tomatoes / Feta Cheese  
Kalamata Olives / Fresh Basil / Parsley / Lemon Dressing [MK - VEG](#)

Vegan Tomato Soup / Basil [VEG - V](#)

Pesto Orzo Pasta Salad / English Peas / Pomegranate Seeds / Kalamata  
Olives / Fresh Parsley [WHT](#)

Caesar Salad / Flat Bread Croutons / Shaved Parmesan / Caesar Dressing  
[EG - FH - WHT](#)

Red New Potato Salad / Cucumber / Onion / Parsley / Mayonnaise  
[EG - VEG](#)

Island Chop Salad / Sweet Corn / Edamame / Black Beans / Diced  
Pineapple / Tomatoes / Ranch Dressing [MK - EG - VEG](#)

Caprese Salad / Bocconcini Mozzarella / Heirloom Tomato / Basil Pesto  
Saba Di Modena / Micro Arugula [TN - VEG](#)

## Sides

Buttered Basmati Rice [MK - VEG](#)

Roasted Marble Potatoes [EG - V](#)

Garlic Mashed Potatoes [MK - VEG](#)

Herb Butter Penne Pasta [MK - WHT - VEG](#)

Charred Broccolini [VEG - V](#)

Roasted Asparagus [VEG - V](#)

Seasonal Vegetables [VEG - V](#)

Cauliflower & Snap Peas [VEG - V](#)

## Entrées

Scottish Salmon / Lemon Caper Sauce [MK - FH](#)

Honey Braised Short Rib of Beef / Braising Jus

Spaghetti Bolognese / Parmesan Cheese [MK - WHT](#)

Certified Angus Beef Burgers / Amish Buns / Lettuce / Tomatoes / Onions  
Pickles / Mayonnaise / Ketchup [EG - WHT](#)

Grilled Chicken Breasts / Kentucky Barbeque Sauce

All Beef Hot Dogs / Hot Dog Buns / Deli Mustard / Ketchup / Relish  
Shaved White Onion / Jalapenos [WHT](#)

Pan Roasted Pork Loin / Caramelized Onion Brown Sauce

Grilled Certified Angus Beef Flank Steaks / Red Wine Demi-Glace [MK](#)



# COCKTAIL RECEPTION

## COLD HORS D'OEUVRES / \$7 PER PIECE

- Tomato Bruschetta / Kalamata Olive Tapenade [VEG - V](#)
- Spicy Melon Gazpacho Shooter / Aerated Sour Cream [MK - VEG](#)
- Truffle Goat Cheese Crostini / Micro Bull's Blood [MK - VEG](#)
- Roasted Baby Beets & Whipped Ricotta / Wooden Spoon [MK - VEG](#)
- Vegetable Ceviche / Cucumber Cup [VEG - V](#)

## COLD HORS D'OEUVRES / \$8 PER PIECE

- Lomi lomi Salmon / Seaweed Salad / Wooden Spoon [FH](#)
- Shrimp Ceviche Shooter / Pickled Jalapeno / Micro Cilantro [CS](#)
- Humboldt Fog Cheese / Bacon Lardons / Tomato Jam / Crostini  
[MK - WHT - VEG](#)
- Classic Deviled Eggs / Paprika / Parsley [EG - VEG](#)
- House-Made Guacamole / Chicharron [VEG](#)

## COLD HORS D'OEUVRES / \$10 PER PIECE

- Ahi Poke / Won Ton Cup / Seaweed Salad / Micro Cilantro [FH](#)
- Snow Crab Claw / Mango Cocktail Sauce [EG - CS](#)
- CAB Beef Tartare / Capers / Green Onion / Zabaglione Sauce [EG](#)
- Caprese Skewer / Bocconcini & Heirloom Tomato / Saba [MK - VEG](#)

## HOT HORS D'OEUVRES / \$7 PER PIECE

- Spanakopita [MK - EG - WHT](#)
- Vegetable Spring Roll / Sweet Thai Chili Sauce [MK - EG - WHT - VEG](#)
- Bacon & Apricot Wrapped Dates / Goat Cheese [MK](#)
- Pork Pot stickers / Shoyu Mustard [SB](#)
- Mushroom Goat Cheese Quiche [MK - EG - WHT - VEG](#)

## HOT HORS D'OEUVRES / \$8 PER PIECE

- Beef Empanada / Roasted Tomato Salsa [EG](#)
- Mini Crab Cake / Caper Remoulade [MK - CS](#)
- Coconut Shrimp / Sweet Chili Sauce [CS - TN](#)

## HOT HORS D'OEUVRES / \$12 PER PIECE

- Lamb Lollipops / Herb Tzatziki [MK](#)
- Roasted Beef Tenderloin Crostini / Horseradish Cream [WHT](#)
- Ahi Tuna Sashimi / Sturgeon Caviar [CS - SB](#)
- Scallop Ceviche Tostada / Avocado Crema / Black Bean Puree [CS - WHT](#)
- Firecracker Shrimp / Phyllo Wrapped [CS - EG - SB](#)

# RECEPTION DISPLAY STATIONS

Minimum of 4 Stations Required for Dinner

**Display of Seasonal and Baby Farm Stand Vegetables** / 50 Servings / Hummus / Ranch Dressing / **\$450** MK - EG - SB

**Avalon Fresh Fruit Display** / California Melons / Pineapple / Fresh Berries / Grape Clusters / 50 Servings / **\$450** VEG - V

**Artisanal Cheese Display** / Point Reyes Blue Cheese / Chevre / Creamy Brie Cheese / Port Salut / Grana Padano / Crisp Flat Bread / Crostini Crackers / 50 Servings / **\$615** MK - WHT - VEG

**Charcuterie Selection** / Prosciutto / Salami / Creminelli Capicola / Pickled Baby Fennel / Grilled Squash / Whole Grain Mustard / Crispy Flat Bread / 50 servings / **\$720** WHT

**Baked Brie En Croute** / California Strawberries / Crisp Flat Bread / Crostini's / Honeyed Walnuts / 25 servings per wheel / **\$420** MK - WHT - VEG

**Mediterranean Display** / Garlic Hummus / Red Pepper Hummus / Marinated Olives / Roasted Vegetables / Lavash / Warm Pita / 50 Servings / **\$530** WHT - VEG

**Chilled Shrimp and Crab Display** / Cocktail Sauce / Lemon Wheels / Sesame Seaweed Salad / 100 pieces / **\$1000** CS - EG

**Oyster Bar** / Assorted Pacific Oysters (3 Regions Based On Availability) / Vodka Mignonette / Wasabi Cocktail Sauce / Lemons and Finger Limes / 10 dozen / **\$600** CS - EG

**Salad Grazing Station** / Caesar Salad / Island Chop Salad / Spinach / Waldorf Salad / Smashed Potato Salad / French Baguettes / **\$795 (50 servings)** EG - VEG

**Grilled & Roasted Vegetable Station** / Zucchini / Yellow Squash / Asparagus / Red Onion / Red Peppers / Fennel / Mushrooms / Basil / Pesto Cilantro Chimichurri / **\$636 (50 servings)** TN - VEG

**Potato Bar** / Mashed Yukon Golds / Roasted Marble Potatoes / Skin-on French Fries / Steak Fries / Baked Russet Potatoes / Bacon Bits / Chives / Cheddar Cheese / Sour Cream / Ketchup / Black Garlic Aioli / **\$530 (50 servings)** MK - WHT - VEG

**Ceviche Bar** / Mexican Shrimp Cocktail / Pacific Catch Escabeche / Vegetable Ceviche / Scallop Agua Chile / Lime Wedges / House-fried Tortilla Chips / Tostones / **\$1,100 (50 servings)** CS - FS

**On the Beach in Hawaii** / Spam Musubi / Kalua Pork Sliders / Coconut Shrimp / Ahi Poke / Sweet Chili Chicken Wings / Ranch Dressing / Sweet Chili Sauce / **\$900 (50 servings)** MK - EG - CS - SB



# ACTION STATIONS

All Action Stations Require 2 Chef Attendants @ \$320. Guest Counts Exceeding 25 People Require a Third Chef Attendant at an Additional \$120.

## THE CARVING BOARD

Angus Beef Tenderloin / Red Wine Sauce / 1 piece=20 servings / **\$600**

Prime Rib of Beef / Horseradish Cream / Red Wine Sauce

1 Piece=40 servings / **\$784** MK

Slow Roasted Beef Brisket / Barbeque Sauce / 1 piece=30 servings / **\$663**

Whole Grain Mustard Crusted Pork Loin / Pink Peppercorn Sauce

1 Loin=40 servings / **\$583**

Herb Roasted Tom Turkey Breast / Cranberry Aioli / Gravy

1 Breast=40 Servings / **\$530** MK

Salmon Wellington / Mushroom Duxelle / Puff Pastry

1 side=40 Servings / **\$795** MK - EG - FH

Mint Roasted Leg of Lamb / Tzatziki / 1 leg=40 servings / **\$890** MK

Whole Roasted Pig / Plum Sauce / 1/30lbs=25 servings / **\$875**

## Add to Your Carving Station

Assorted Rolls / \$3.50 per person

Charred Brussel Sprouts / \$9 per person

Garlic Mashed Potatoes / \$9 per person

Roasted Broccolini / \$9 per person

Sautéed Basmati Rice / \$9 per person

Roasted Asparagus / \$9 per person

**The Unlimited Tacos Station** (Requires Outdoor Venue) / Chicken Tinga

Carne Asada / Cilantro Shrimp / Diced Onion & Cilantro

Roasted Tomato Salsa / Salsa Verde / Pico De Gallo / Guacamole

Tortilla Chips / Street Taco Sized Corn Tortillas / **\$30 per person** CS

**Poke Bowl Station** / Shoyu Ahi Tuna / Avocado Salmon / Sesame Tako Sea

Asparagus / Green and White Onion / Sriracha / Heirloom Tomato

Sesame Seeds / White Steamed Rice / Steamed Brown Rice

Mesclun Greens / **\$32 per person** CS-SB

**Pasta Station** / Grilled Chicken Pesto Penne Pasta / Lardons / Mushrooms

Parmesan Cheese / Shrimp Linguine Primavera / Squash / Heirloom

Tomato / parsley / Parmesan Cheese / Roasted Vegetable Orzo Pasta

Tomato Sauce / Parmesan Cheese / **\$27 per person** MK - CS - WHT

**BYO Burger Bar** (Requires Outdoor Venue) / Angus Beef Patties / Vegan

Patties / Amish Burger Buns / Cheddar Cheese / Swiss Cheese / Pepper

Jack Cheese / Pickles / Iceberg Lettuce / Tomato / Ketchup / Mayonnaise

Deli Mustard / **\$25 per person** MK - EG - WHT

**Oyster Shooter Station** / Pacific Oysters on a Half Shell / Michelada Mix

Tapatio / Tajin / Soy Sauce / Lemon / Sherry Mignonette / Tabasco

Tobiko Caviar / Cucumber / Jalapeno / **\$58 per dozen** / Add Vodka or

Tequila by the Bottle / Price Upon Request CS

**Hand Carved Sashimi Station** / Ahi Tuna / Scottish Salmon / Hamachi

Octopus / Wasabi / Soy Sauce / Soy Aioli / Tobiko Caviar / Shredded

Daikon & Carrots / **\$35 per person** FH - CS - SB

# BUILD YOUR OWN PLATED DINNER

THREE COURSE DINNER / \$85 Per Person

FOUR COURSE DINNER / \$96 Per Person

For Plated Dinners, a third Entree Choice is an Additional \$12 Per Person

## Soups, Salads, Appetizers

(Choice of 1 ea for 3 Course Menu / Choice of 2 ea for 4 Course Menu)

Creamless Tomato Soup / Basil Oil [VEG - V](#)

Chilled Melon Gazpacho / Extra Virgin Olive Oil [VEG - V](#)

Butter Lettuce Salad / Caramelized Pears / Candied Walnuts / Heirloom Tomato / Blue Cheese Crumbles / Shallot Dressing [MK - TN - VEG](#)

Little Gem Caesar Salad / Garlic Crostini / Parmesan Snow / White Anchovy / Caesar Dressing [MK - FH - WHT](#)

Roasted Beet Salad / Toasted Pistachio / Herb Goat Cheese / Heirloom Tomato / Frisee / Sea Salt / Saba Di Modena [VEG - V](#)

Togarashi Seared Ahi Tataki / Creamy Sesame Aioli / Seaweed Salad Avocado Sour Cream / Micro Arugula [MK - VEG](#)

Caprese Salad / Heirloom Tomato / Fresh Mozzarella Cheese Chiffonade Basil / Saba Di Modena / Sea Salt / Cracked Black Pepper [MK - VEG](#)



## Entrées (Please Select 2)

Rosemary Roasted Airline Chicken Breast / Garlic Mashed Potatoes Asparagus & Mixed Mushrooms / Chicken Jus [MK](#)

Porcini Dusted Pork Loin Steak / Roasted Fingerling Potatoes Charred Broccolini / Apple Whiskey Compote / Demi-Glace

Red Wine Braised Short Ribs / Butter Whipped Potatoes / Cippolini Onions Baby Heirloom Carrots / Braising Liquid [MK](#)

Pan Seared Scottish Salmon / Brown Butter Sautéed Basmati Rice Heirloom Cauliflower / Gremolata [MK - FH](#)

Petit Filet Mignon / Potato Gratin / Baby Carrots / Red Pearl Onions Wild Mushroom Demi-Glace [MK](#)

New York Steak Au Poivre / Savory Croissant Bread Pudding Roasted Asparagus / Cilantro Chimichurri [MK - WHT](#)

Pan Seared Pacific White Fish / Buttered Couscous / Baby Bok Choy Carrot Puree / Lemon Beurre Blanc [MK - FH](#)

Truffle & Molasses Roasted Chicken / Risotto Cake / English Pea Puree Broccolini & Heirloom Tomato / Chicken Jus [MK](#)



### MAKE IT A DUO (ADD \$16 PER PERSON)

Hanger Steak / Wild Mushroom Demi / Pan Seared Seabass / Citrus Beurre Blanc / Roasted Marble Potatoes / Heirloom Baby Carrots / Baby Tomatoes [MK - FH](#)

Grilled Chicken / White Wine Caper Cream Sauce / Pan Seared Scottish Salmon / Cilantro Chimichurri / Red Quinoa / Roasted Baby Squash Red Pearl Onions [MK - FH](#)

Petite Filet Mignon / Red Wine Demi / Fried Kauai Shrimp / Herb Butter Boursin Whipped Potatoes / Brussel Sprouts / Asparagus Spears [MK - CS](#)

### TOP SHELF UPGRADES (ADD \$16 PER PERSON)

North Pacific Halibut / Creamy Orzo Pasta / Spring Onions Wild Mushrooms / Haricot Vert / Red Pepper Coulis [MK - FH](#)

Greek Marinated NZ Lamb Rack / Garlic Whipped Potatoes White Asparagus / Tzatziki [MK](#)

Salmon Creek Farms Pork Chop / Fingerling Potato & Bacon Lardon Hash Brussel Spouts / Saba Di Modena

Grilled Atlantic Lobster Tail / Garlic Confit Sautéed Couscous (market price)

Pan Roasted Heirloom Tomato / Tarragon Butter Sauce [MK - CS](#)



# DINNER BUFFETS

## LOUISIANA DINNER BUFFET / \$85 PER PERSON

MK - EG - TN - WHT - VEG - V

Shaved Fennel & Grapefruit Salad / Radicchio / Almond Vinaigrette  
Wild Rice Salad / Pickled Okra / Mango / Mint Vinaigrette  
Cajun Potato Salad / Yukon Gold Potatoes / Green Onions / Hardboiled Egg / Bacon bits / Deli Mustard / Cayenne Pepper  
Creole Kale & Corn Salad / Heirloom Tomato / Bell Peppers / Celery White Onions  
Dirty Rice  
Braised Collard Greens  
Shrimp & Sausage Jambalaya / Holy Trinity  
Coffee & Mustard Marinated Short Ribs / Braising Liquid  
Chicken Gumbo / Okra  
Pecan Pie  
Beignets / Powdered Sugar

## TRADITIONAL HAWAIIAN LUAU DINNER / \$89 PER PERSON

MK - EG - FH - WHT - SB - VEG - V

Pineapple Boat Center Piece  
Shoyu Ahi Poke / Green and White Onion / Furikake / "Aloha" Shoyu Sesame Oil / Hawaiian Chili Pepper Water/ Sea Salt  
Lomi Lomi Tomato  
Potato Salad / Hardboiled Egg / Carrots / Peas / Onion / Mayonnaise Garlic  
Tossed Green Salad / Sliced Tomato / Sliced Cucumber / Shaved Radish / Papaya Seed Dressing

Steamed White Rice

Pan Seared Mahi Mahi / Coconut Braised Spinach Luau

Pineapple Salsa

Teriyaki Chicken / Green Onion / Sesame Seeds

Kalua Pig & Cabbage

Coconut Haupia / Mini Fresh Fruit Tart

Add a Whole Roasted Pig Station / \$875 a pig (feeds 25ppl) All action stations require an attendant @ \$160. For parties of 75 or more a second attendant is required for an additional \$160

## ALL AMERICAN BARBEQUE / \$85 PER PERSON MK - EG - TN - WHT - VEG - V

Mesclun Green Salad / Heirloom Tomatoes / Shaved Radish / Cucumbers Carrot Slivers / Ranch Dressing & Blue Cheese Dressing

Southern Style Smashed Potato Salad / Yukon Gold Potatoes / Onion Celery / Hardboiled Egg / Paprika / Parsley / Deli Mustard / Mayonnaise

Pickled Onions and Cucumbers

Cornbread & Black-Eyed Pea Salad / Raisins / Bacon Lardons / Apples Bell Peppers / Sour Cream Dressing

Buttermilk Biscuits / Whipped Butter

Macaroni & Cheese / Seasoned Breadcrumbs

Maple Baked Beans

Collard Greens / Bacon Lardons

Baby Back Ribs / St Louis Barbecue Sauce

BBQ Chicken / Texas Barbeque Sauce

Slow Roasted Beef Brisket / Carolina Barbeque Sauce

Pecan Pie / Custard Pie / Cherry Pie

## BUILD YOUR OWN DINNER BUFFET

**TIER #1** \$78 PER PERSON / Choice of 3 Salads / 2 Proteins / 3 Sides / 2 Desserts

**TIER #2** \$80 PER PERSON / Choice of 4 Salads / 2 Proteins / 3 Sides / 2 Desserts

**TIER #3** \$88 PER PERSON / Choice of 4 Salads / 3 Proteins / 4 Sides / 2 Desserts

### Soup, Salads & Beginnings

Heirloom Tomato Gazpacho / Garlic Croutons [WHT - VEG - V](#)

Arugula & White Bean Salad / Toasted Pinenuts / Heirloom Tomatoes  
Parmesan Cheese / Lemon Dressing [MK - TN - VEG](#)

Loaded Baked Potato Salad / Russet Potatoes / Bacon Bits / Cheddar  
Cheese / Chives / Sour Cream Dressing [MK](#)

Spinach and Artichoke Salad / Marinated Artichokes / Pita Bread  
Croutons / Tomatoes / Shaved Red Onion / Crumbled Goat Cheese  
Champagne Dressing [MK - WHT - VEG](#)

Waldorf Salad / Mesclun Greens / Grapes / Shaved Green Apples  
Walnuts / Goat Cheese / White Balsamic Dressing [MK - VEG](#)

Chop Salad / Crisp Romaine / Sweet Corn / Black Beans / Red Bell  
Peppers / Cotija Cheese / Chipotle Dressing [MK - EG - VEG](#)

Roasted Vegetable Couscous Salad / Kalamata Olives / Feta Cheese  
Cucumber / Balsamic Dressing [MK - WHT - VEG](#)

BLT Salad / St Andre Cheese / Heirloom Tomato / Aged Balsamic & Olive Oil  
[MK](#)

Caprese Salad / Bocconcini Mozzarella / Heirloom Tomatoes / Shaved Red  
Onion / Basil / Saba Di Modena / Sea Salt [MK - VEG](#)

Marble Potato Salad / Onion / Parsley / Broken Bacon & Grain Mustard  
Dressing [EG](#)

Wedge Salad / Baby Iceberg / Bacon / Heirloom Tomato / Parsley Ranch  
Dressing [MK - EG](#)

Lobster Bisque / Chives [CS](#)

Kale & Quinoa Salad / Roasted Baby Squash / Heirloom Tomato  
Hazel Nuts / Ice Wine Vinaigrette [TN - VEG - V](#)

## Entrée

Baked Seabass / Caramelized Pineapple Pico De Gallo [FH](#)  
Honey Garlic Roasted Salmon / Pickled Onion [FH](#)  
Chicken Coq Au Vin [WHT](#)  
Gilled Angus Flank Steak / Cilantro Chimichurri  
Pan Roasted Chicken Breast / Basil Pesto Cream Sauce [MK - TN](#)  
Hanger Steak Medallions / Caramelized Onion Demi  
Lemon Red Quinoa / Baby Starburst Squash / Currants / Dill [VEG - V](#)  
Roasted Lamb Leg / Whole Grain Mustard Sauce  
Pesto Grilled Portobello Mushrooms / Olive Capers Tomato Stew [TN - VEG - V](#)  
Honey Walnut Shrimp / Sweet Chili Sauce [CS](#)  
Grilled Pork Medallions / Fig & Green Apple Compote / Demiglace [MK](#)  
Bratwurst & Peppers / Whole Grain Mustard Sauce  
Buttermilk Fried Chicken / Brown Gravy [MLK - WHT](#)

## Sides

Buttered Basmati Rice [MK - VEG](#)  
Roasted Marble Potatoes [EG - V](#)  
Garlic Mashed Potatoes [MK - VEG](#)  
Herb Butter Penne Pasta [MK - WHT - VEG](#)  
Charred Broccolini [VEG - V](#)  
Roasted Asparagus [VEG - V](#)  
Seasonal Vegetables [VEG - V](#)  
Roasted Heirloom Cauliflower [VEG - V](#)



# WEDDING PACKAGES

## ISLAND WEDDING PACKAGE / \$130 PER PERSON / INCLUDES DESSERT

Tomato Bruschetta / Kalamata Olive Tapenade [WHT - VEG](#)  
Spicy Melon Gazpacho Shooter / Aerated Sour Cream [MK - VEG](#)  
Lomi Lomi Salmon / Seaweed Salad / Wooden Spoon [FH](#)  
Shrimp Ceviche Shooter / Pickled Jalapeno / Micro Cilantro [CS](#)  
Vegetable Spring Roll / Sweet Thai Chili Sauce [WHT - VEG](#)  
Bacon & Apricot Wrapped Dates / Goat Cheese [MK](#)  
Beef Empanada / Roasted Tomato Salsa [MK - EG - WHT](#)

### Reception Station

Baked Brie En Croute / California Strawberries  
Crisp Flat Bread Crostini [EG - WHT - VEG](#)

### Starter (Choice of 1)

Butter Lettuce Salad / Caramelized Pears / Candied Walnuts / Heirloom Tomato / Blue Cheese Crumbles / Shallot Dressing [MK - TN - VEG](#)  
Creamless Tomato Soup / Basil Oil [VEG - V](#)  
Roasted Beet Salad / Toasted Pistachio / Herb Goat Cheese / Heirloom Tomato / Frisee / Sea Salt / Saba Di Modena [MK - TN - VEG](#)

No Substitutions

### Entrée (Choice of 2)

Third Entree Choice is an Additional \$12 Per Person

Rosemary Roasted Airline Chicken Breast / Garlic Mashed Potatoes  
Asparagus & Mixed Mushrooms / Chicken Jus [MK](#)

Porcini Dusted Pork Loin Steak / Roasted Fingerling Potatoes  
Charred Broccolini / Apple Whiskey Compote / Demi-Glace [MK](#)

Red Wine Braised Short Ribs / Butter Whipped Potatoes / Cippolini Onions  
Baby Heirloom Carrots / Braising Liquid [MK](#)

Pan Seared Scottish Salmon / Brown Butter Sautéed Basmati Rice  
Heirloom Cauliflower / Gremolata [MK - FH](#)



## CATHERINE'S TERRACE WEDDING PACKAGE / \$145 PER PERSON / INCLUDES DESSERT

Roasted Baby Beets & Whipped Ricotta / Wooden Spoon [MK - VEG](#)

Vegetable Ceviche / Cucumber Cup [VEG - V](#)

Mini Crab Cake / Caper Remoulade [EG - CS](#)

Coconut Shrimp / Sweet Chili Sauce [CS](#)

Ahi Poke / Won Ton Cup / Seaweed Salad / Micro Cilantro [FH - WHT](#)

Snow Crab Claw / Mango Cocktail Sauce [CS](#)

Pork Pot stickers / Shoyu Mustard [WHT - SB](#)

Mushroom Goat Cheese Quiche [MK - EG - WHT - VEG](#)



### Reception Station

Artisanal Cheese Display / Point Reyes Blue Cheese / Chevre / Creamy Brie Cheese / Port Salut / Grana Padano / Crisp Flat Bread / Crostini / Crackers [MK - EG - WHT - VEG](#)

### Starters (Choice of 1)

Caprese Salad / Heirloom Tomato / Fresh Mozzarella Cheese / Chiffonade Basil / Saba Di Modena / Sea Salt / Cracked Black Pepper [MK - VEG](#)

Chilled Melon Gazpacho / Extra Virgin Olive Oil [VEG - V](#)

Pan Seared Sea Scallops / English Pea Puree / Wild Mushrooms / Smoked Sea Salt / Micro Arugula [MK - CS](#)

Little Gem Caesar Salad / Garlic Crostini / Parmesan Snow / White Anchovy / Caesar Dressing [MK - EG - FH - WHT](#)

### Entrée (Choice of 2)

Third Entree Choice is an Additional \$12 Per Person

Grilled Angus Beef Tenderloin / Potato Gratin / Baby Carrots  
Red Pearl Onions / Wild Mushroom Demi-Glace [MK](#)

New York Steak Au Poivre / Savory Croissant Bread Pudding  
Roasted Asparagus / Cilantro Chimichurri [MK - EG - WHT](#)

North Pacific Halibut / Creamy Orzo Pasta / Spring Onions / Wild Mushrooms / Haricot Vert / Red Pepper Coulis [FH - WHT](#)

Truffle & Molasses Roasted Chicken / Risotto Cake / English Pea Puree  
Broccolini & Heirloom Tomato / Chicken Jus [MK](#)

## PRINCESS PACKAGE / \$160 PER PERSON / INCLUDES DESSERT

CAB Beef Tartare / Capers / Green Onion / Zabaglione Sauce [EG](#)

Caprese Skewer / Bocconcini & Heirloom Tomato / Saba [MK - VEG](#)

Lamb Lollipops / Herb Tzatziki [MK](#)

Roasted Beef Tenderloin Crostini / Horseradish Cream [WHT](#)

Ahi Tuna Sashimi / Sturgeon Caviar [FH](#)

Scallop Ceviche Tostada / Avocado Crema / Black Bean Puree [CS](#)

Firecracker Shrimp / Phyllo Wrapped [EG - CS - WHT](#)

### Reception Station

Oyster Bar / Assorted Pacific Oysters (3 Regions Based on Availability)

Vodka Mignonette / Wasabi Cocktail Sauce / Lemons and Finger Limes [CS](#)

### Starters (Choice of 1)

Roasted Beet Salad / Toasted Pistachio / Herb Goat Cheese / Heirloom Tomato / Frisee / Sea Salt / Saba Di Modena [MK - TN - VEG](#)

Sashimi Trio / Ahi Tuna / Hamachi / Salmon / Seaweed Salad / Tobiko Wasabi Aioli / Daikon & Carrot / Soy Sauce [EG - FH - SB](#)

Lobster Bisque / Brandy Cream / Chives [MK - CS](#)

Watermelon Carpaccio / Wild Arugula / Shaved Parmesan / Feta Cheese Saba Di Modena / Sea Salt / Cracked Black Pepper / Truffle Oil Drizzle

[MK - VEG](#)

Mache Salad / Purple Endive / Brie Cheese / Red Wine Shallots / Golden Raisins / Dijon Dressing [MK - VEG](#)

### Entrée (Choice of 2)

Third Entree Choice is an Additional \$12 Per Person

Greek Marinated NZ Lamb Rack / Garlic Whipped Potatoes / White Asparagus / Tzatziki [MK](#)

Salmon Creek Farms Pork Chop / Fingerling Potato & Bacon Lardon Hash Brussel Sprouts / Saba Di Modena

Grilled Atlantic Lobster Tail / Garlic Confit Sautéed Couscous / Pan Roasted Heirloom Tomato / Tarragon Butter Sauce [MK - CS - WHT](#)

Pan Seared Filet of Beef / Parmesan Potato Gratin / Roasted Asparagus & Wild Mushrooms / Cilantro Chimichurri / Port Wine Demi [MK](#)





# BEVERAGES

## SELECTIONS

<b>Coffee/Tea</b>	<b>\$60</b> gallon
<b>Iced Tea</b>	<b>\$50</b> gallon
<b>Lemonade</b>	<b>\$40</b> gallon
<b>Red Bull</b>	<b>\$7</b> each
<b>Juices</b>	<b>\$6</b> each
<b>Soft Drinks</b>	<b>\$5</b> each
<b>Signature Bottled Water</b>	<b>\$5</b> each
<b>Sparkling Flavored Water</b>	<b>\$6</b> each
<b>Bottled Iced Tea</b>	<b>\$6</b> each

## SOFT BAR

**White Wine** | Vint by Robert Mondavi, Napa Valley, California Chardonnay

**Red Wine** | Vint by Robert Mondavi, Napa Valley, California Cabernet Sauvignon

**Beer** | Stella Artois / Firestone 805 Union Jack IPA / Modelo Especial / Coors Light

**Sparkling Wine** | Piper Sonoma Brut

**Beverages** | Bottled Water / Assorted Soft Drinks

## PREMIUM

**Vodka** | Tito's / Absolut

**Gin** | Bombay / Broker's

**Scotch** | Dewars White Label

**Whiskey** | Jack Daniels / Maker's Mark

**Rum** | Bacardi Superior / Myers's Dark Rum

**Tequila** | Milagro Silver / Hornitos Reposado

**Cordials** | Kahlua / Baileys / Disaronno Amaretto

**White Wine** | Vint by Robert Mondavi, Napa Valley, California Chardonnay

**Red Wine** | Vint by Robert Mondavi, Napa Valley, California Cabernet Sauvignon

**Sparkling Wine** | Piper Sonoma Brut

**Beer** | Stella Artois / Firestone 805 Union Jack IPA / Modelo Especial / Coors Light

**Specialty Drinks** | Classic Champagne Cocktail  
Trader Vic's Classic Mai Tai / Classic Margarita  
Classic Moscow Mule at \$17 each

## SUPER PREMIUM

**Vodka** | Stoli / Grey Goose

**Gin** | Hendrick's / Bombay Sapphire

**Scotch** | Glenlivet 12 Year Single Malt / Chivas Regal 12 Year

**Whiskey** | Johnny Walker Black / Crown Royal / Jameson

**Rum** | Captain Morgan Spiced / Malibu Coconut

**Tequila** | Patron Silver / Don Julio Anejo

**Cordials** | Grand Marnier / Chambord / Cointreau

**Cognac** | Courvoisier VS / Hennessy's VS

**White Wine** | Simi Chardonnay / Robert Mondavi Sauvignon Blanc

**Red Wine** | Rutherford Hill Merlot  
Robert Mondavi Pinot Noir

**Sparkling Wine** | Mumm Sonoma Brut

**Beer** | Stella Artois / Firestone 805 / Union Jack IPA  
Modelo Especial / Coors Light

**Specialty Drinks** | Classic Champagne Cocktail / Trader Vic's  
Classic Mai Tai / Classic Martini / Classic Margarita  
Classic Moscow Mule at \$19 each

# PRICING

## Bar Packages

Packages include unlimited consumption. We reserve the right to deny alcoholic beverage service to guests who appear intoxicated. Prices are based on a per person charge in whole hour increments. No proration. Wine Service (White, Red and Sparkling) during dinner is not included in package pricing.

- Beer, Wine and Soft Drinks .....First hour \$20, each additional hour \$15
- Premium..... First hour \$30, each additional hour \$25
- Super Premium..... First hour \$34, each additional hour \$29

## Bar Pricing

- Soft Drinks and Bottled Water .....\$5
- Red Bull.....\$7
- Premium Beer..... \$9
- Wine by the Glass ..... \$11
- Sparkling Wine..... \$12
- Premium ..... \$15
- Specialty Drinks (made with Premium Brands) ..... \$17
- Super Premium..... \$17
- Specialty Drinks (made with Super Premium Brands)..... \$19





# WINES

## ROSE

Whispering Angel Rose, Provence, France .....\$70

## SAUVIGNON BLANC

Robert Mondavi, Napa Valley, California ..... \$45

St. Francis, Sonoma County, California .....\$52

## CHARDONNAY

Vint by Robert Mondavi, Napa Valley, California .....\$42

Sonoma Cutrer, Sonoma County, California .....\$72

Rombauer, Carneros, California .....\$110

Cakebread, Napa Valley, California .....\$130

## MERLOT

Rutherford Hill, Napa Valley, California .....\$95

## PINOT NOIR

Robert Mondavi, Napa Valley, California ..... \$45

Meiomi, Monterey County, California .....\$70

Fess Parker Ashley's Vineyard, Sta. Rita Hills, California ..... \$120

## CABERNET SAUVIGNON

Vint by Robert Mondavi, Napa Valley, California .....\$42

Justin, Paso Robles, California .....\$82

Jordan, Alexander Valley, California .....\$165

Silver Oak, Alexander Valley, California .....\$210



## CHAMPAGNE

Veuve Clicquot, Champagne, France ..... \$165

## SPARKLING WHITE

La Marca Prosecco (Split) ..... \$16

Piper Sonoma Brut, Sonoma Valley, California ..... \$60

Mumm Brut, Napa Valley, California .....\$70

Warning: Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk and, during pregnancy, can cause birth defects.

# SPECIALTY CAKES & CUPCAKES

Handcrafted for You by Rossmoor Pastries

Catalina Island Company partners with award-winning Rossmoor Pastries to bring you the highest quality cakes and cupcakes for any occasion. Your order will be handcrafted to your exact specifications by master bakers who combine fresh, locally-sourced ingredients with passion and a personal touch that make Rossmoor cakes the highlight of any event.

Your Catalina Island Company event coordinator will work closely with you every step of the way. It all begins with a private tasting event at Rossmoor's Southern California Cake Studio, where expert consultants will help you choose the perfect combination of flavors, fillings and frostings. It culminates with the dessert creation of your dreams, perfectly staged and served to your guests at one of Catalina Island Company's spectacular island venues. Whatever the occasion, every cake we deliver is always beautifully designed, wonderfully decadent and uniquely yours.

## LAYERS

Marble  
Red Velvet  
Chocolate  
Chocolate Decadence  
Royal Almond  
Carrot  
Lemon

## CRÉME FILLINGS

French Vanilla  
Dulche de Leche  
Raspberry Bavarian  
Amaretto Bavarian  
Lemon Bavarian  
Mocha Latte  
Banana

## PREMIUM FILLINGS

Chocolate Mousse  
Fresh Strawberry  
Triple Berry  
Salted Caramel  
Nutella Crunch  
Peanut Butter  
Tiramisu

## ICINGS

Cream Cheese  
White Butter Cream  
Chocolate Butter Cream  
Chunk Chocolate Fudge  
Chocolate Ganache  
White Chocolate Ganache  
Marzipan

To schedule a cake tasting consultation please contact Rossmoor directly. Rossmoor Pastries (562) 498-2253.

# DESSERTS

## **PLATED DESSERT OPTIONS / \$12 PER PERSON**

Tiramisu | Chocolate Ganash / Fresh Strawberry

Cheesecake | Choice of Flavor / Fruit Sauce

-Plain with Berries

-Chocolate

-Raspberry

Chocolate Mousse Cake | Vanilla Bean Whipped Cream / Fresh Berries

Carrot Cake | Cream Cheese Icing / Caramel Sauce

## **BUFFET OPTIONS / \$12 PER PERSON (CHOICE OF 2)**

Mini Cheesecake / Carrot Cake / Chocolate Cake / Macaroon / Brownies / Tiramisu / Chocolate Strawberries

## **FRESH BAKED COOKIES OPTIONS / \$4 EACH**

Chocolate Chip / Peanut Butter / Oatmeal Raisin

# ADDITIONAL SERVICES & ENHANCEMENTS

## Champagne Toast at the Table

Priced by the bottle, based on consumption.

## Wine Service at the Table

Suggested 2-wine selection (typically 1 white and 1 red).

Priced by the bottle, based on consumption.

## Premium Water Service

Perrier Sparkling and Waiwera Still Water

Poured at the table for \$7 per person.

## Bartender Fee

\$200 per bar if \$750 minimum sales per bar is not reached.

One bartender per bar per 100 guests.

## Special Requests

Your needs are very important to us. However, due to island logistics, we require at least four (4) weeks' notice to accommodate any special requests.

## Disclaimers

In the event an item is not available, we reserve the right to substitute products of equal quality. All prices are subject to a service charge and sales tax. ID may be required to assure all persons consuming alcoholic beverages are over 21. All vintages and prices are subject to change. Products will not be upgraded unless an agreed upon rate is applied.

Projector | \$325

Screen | \$75

Flip Chart and Markers | \$50

Wireless Mic | \$100

House Sound | \$50

Portable Speaker | \$150

Podium | \$100

Internet | \$300+ per day

Power Strips | \$20 Each

Dance Floor | \$400

Furniture Removal | \$500+

Coat Check Attendant | \$200 for the first 6 hours, \$30 for each additional hour.

Bathroom Attendant | \$200 for the first 6 hours, \$30 for each additional hour.

Elevator Attendant | \$200 for the first 6 hours, \$30 for each additional hour.

Casino Door Attendant | \$200 for the first 6 hours, \$30 for each additional hour.

Labor/Attendant | \$200 for the first 6 hours, \$30 for each additional hour.

Wedding Bamboo Arch | \$350

Extended Rental Hours | \$750 per hour

Gold Chiavari Chairs | \$7 each

Black & White Shelving Unit | \$250

*Above prices do not include 22% service fee or 10% tax.*

*A \$250 fee will be applied for confetti and rose petal clean up.*

# TERMS & CONDITIONS

## PRICING

All food & beverage and room rental prices are subject to a mandatory 22% service charge and current sales tax. Please note that the service charge is taxable by the State of California. Our menu pricing and menu selections are seasonal and subject to change. All banquet venues have assigned food & beverage and rental fee minimums, which are subject to change based on demand. Please ask your Catering Manager for a quote.

## FOOD & BEVERAGE

Resort is required to supply all food and beverage catering services for all venues.

Outside food and beverage is prohibited. You may use our menus as a guideline for package selection. You may also request a customized menu from your Event Manager, which may be subject to upgraded pricing.

## DEPOSITS AND PAYMENTS

A 25% deposit and credit card guarantee is required at the time you submit your signed catering contract. We will accept any mode of payment for your initial deposit. The credit card guarantee will cover any potential overage charges that may occur from your event. Full payment for your event, in the form of a credit card, cashier's check or money order, is due one month prior to your event date. Resort may consider an installment plan after your first deposit and before your full payment one month before the event.

## FINAL GUARANTEE

Resort must receive final guarantee 15 days prior to the event date. At the time your final guarantee is due, we will require your signed Banquet Event Order (BEO). Once your final guarantee is submitted, your count may increase by no more than 3% over your final guarantee and may not be subject to further reduction with advanced notice. Please note that, for plated meals, we will permit no more than one salad choice and two entrée choices (up to 2 choices of entrées, though all entrées must share the same starch and vegetables). In addition, Resort must have all entrée quantities confirmed 15 days prior to arrival, and the highest priced entrée will be charged for all entrées. Group must devise a color-coded place card system to distinguish guests' entrée selections.

## STAFFING

Group will currently be working with a Catering Manager during the booking of your event space. Following receipt of Group's confirmed contract/deposit, an Event Manager will be assigned to assist Group with the planning process, and will be present on the day of the event to service Group's event needs. It is mandatory to hire a Wedding Coordinator to serve as your designated on-site point of contact on the day of your event. We will supply all banquet staffing, banquet bartenders, houseman, banquet captain and management staff to service your final guest count on the day of your event.

## VENDORS/INSURANCE/RESTRICTIONS AND PERMITS

All professional vendors must be pre-approved by Resort, including all electrical and set-up requests. All pre-approved vendors will be required to supply a Certificate of Insurance with no less than \$1 million coverage, naming the Catalina Island Company as the additional insured. We will require a list of all your pre-approved vendors, complete with their contact information, no later than one month prior to your event date. Please ask your Event Manager for a list of preferred island-based vendors. Some vendors may be required to provide services until the closure of Group's event. Group or vendor will be responsible for handling their own transportation and/or possible overnight accommodations.

**MANDATORY WEDDING/EVENT COORDINATORS:** Group will be required to hire a professional wedding coordinator or event coordinator to handle the final details and on-site logistics, as well as serve as the point of contact for the Group's event. Please ask your Catering Manager for local references. Coordinator must be in place at least 60 days prior to event.

**ACCESS TIMES/DURATION OF EVENT:** All vendors are allowed 90 minutes of set up time prior to and at the conclusion of the event. Resort makes every effort to give your vendors early access to your banquet venue, though it is dependent on availability, as we may have up to two events scheduled in the same venue on the same day. An additional charge may apply for earlier access to banquet venues, based upon availability. Group will be allotted a 5-hour period for event time (not including set up and tear down times). Group will be subject to an additional rental fee of \$1,000/hour beyond the 5-hour time frame, with a 2-week prior approval.

**PERMITS:** In the event that the Group's function requires a permit or license, the Group is solely responsible for obtaining such permit or license at Group's expense. The LA County Fire Department requires you to purchase a permit if you wish to provide candles at your event. You will need to bring your items to the LA Fire Department for approval and pay the permit fee.



**Security:** Depending on Group's event location, number of guests and type of event, Resort reserves the right to hire a licensed and bonded security service at the expense of the Group. The standard ratio is one guard per 75 guests. This ratio may vary depending on scheduling requirements and based on the needs and complexity of the Group's event. Please ask your Event Manager for current rates.

**Signage and Décor:** Signage, banners and décor are not allowed in any of the Resort's public areas without prior approval. In regard to the event space, all signs, banners and décor must be professionally done and placement of these items must be pre-approved by the Resort. Decor must be disclosed and pre-approved. Nothing shall be posted, nailed, screwed, suspended, hung or otherwise attached to walls, floors, fixtures or other parts of the building or furniture. Fog machines, confetti, sky and water lanterns and tiki torches are prohibited.

**Storage:** We have very limited storage and refrigeration space and are unable to accommodate the storage of cake and floral décor. These items must be supplied by a professional vendor on the day of the event. Please see details on Shipping and Receiving. Resort is not responsible for vendor equipment, and all vendors must make their own arrangements to transport, set up and secure storage for their equipment.

**Sound:** You may have a band or a DJ (or both) as your form of entertainment. Your entertainment will be required to provide their own amplification, or you may rent any necessary sound equipment, at an additional cost, through our preferred vendor based on the island. Please ask your Event Manager for a list of preferred vendors. Please note, there is a 10 p.m. noise curfew ordinance for the Catalina Country Club.

#### SHIPPING AND RECEIVING

Client's boxes/packages pertaining to their event (accumulated weight distribution under 50 lbs), may be sent for arrival, for arrival up to seven days prior to the event date.

All boxes/packages must be marked as follows:

ATTN: Catalina Island Company, Sales & Catering Department  
(Your event name and date)  
150 Metropole Ave, Avalon, CA 90704

The following shipping and handling rules and charges apply:

- Boxes must be no larger than 36" x 24" x 24"
- \$25 for each box
- \$50 for each larger box or display case
- \$150 for each pallet (see weight rules under Barge Shipping)

Charges will be placed on the master account unless otherwise directed. Depending on the size of the shipment, additional labor charges may be applied at the discretion of the Resort. The Resort will not be responsible for any damages or loss to any package or box.

#### BARGE SHIPPING

All vendors shipping more than 50 lbs. from the mainland must barge their equipment over at Group's expense to:

Avalon Freight Services  
385 Swinford St.  
San Pedro, CA 90731

Vendors barging equipment from San Pedro to Avalon, please call 310.221.6290.

Vendors barging equipment from Avalon to San Pedro, please call 310.510.0248.

#### TRANSPORTATION

Group will be responsible for arranging transportation for all guests and vendors, or they may arrange their own transportation by contacting one of the following providers:

##### Catalina Express

Dana Point, Long Beach and San Pedro  
800.995.4386  
[www.catalinaexpress.com](http://www.catalinaexpress.com)

##### Catalina Flyer

Newport Beach  
800.830.7744  
[www.catalinainfo.com](http://www.catalinainfo.com)

##### Island Express Helicopters

Long Beach, San Pedro and Orange County-SNA Airports  
310.510.2525  
[www.islandexpress.com](http://www.islandexpress.com)

##### Island Taxi Service

On Island  
310.510.0342

##### Island Golf Cart Rental

310.510.1456

#### HOTEL ROOM BLOCK

Resort manages the Pavilion Hotel and Hotel Atwater in Avalon. Room block rates are available via a sales agreement for groups needing 10 or more sleeping rooms on a peak night based on a (2) two-night minimum stay for most weekends. Rates and availability are subject to change at any time without a signed agreement and deposit. Please ask your Event Manager for a room block rate or a sales agreement to secure your room block accommodations.