



BREAKFAST MENU

UPGRADES & ADD-ONS

Price Per Person

- ASSORTED PASTRIES, CROISSANTS & DANISH \$24
- PLAIN OR BERRIES YOGURT & HOMEMADE GRANOLA \$5
- CHOICE OF SAUSAGE: SPICY LINGUIÇA, BACON CHEDDAR OR ASIAGO FENNEL \$6
- TURKEY BACON \$3
- MUNG BEAN VEGAN EGG SUBSTITUTE \$6
- SMOKED SALMON, CAPERS & RED ONION \$8
- EGGS & OMELET STATION \$12
- PANCAKE & FRENCH TOAST STATION \$12
- BAGEL & CREAM CHEESE \$3

PLATED BREAKFAST

THE AMERICAN BREAKFAST

\$24 Per Person | Minimum 25 People

- ASSORTED PASTRIES, CROISSANTS & DANISH
- SCRAMBLED EGGS
- CHOICE OF: APPLEWOOD SMOKED BACON OR BREAKFAST PORK LINKS
- HOUSE POTATOES
- CHOICE OF TOAST: SOURDOUGH OR WHEAT

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COFFEE & SELECT TEAS

FRESHLY SQUEEZED ORANGE JUICE, APPLE & GRAPEFRUIT JUICES

GRILLED FEAST BREAKFAST

\$29 Per Person | Minimum 25 People

- ASSORTED PASTRIES, CROISSANTS & DANISH
- 6 OZ FLAP GRILLED STEAK & HOLLANDAISE SAUCE
- SCRAMBLED EGGS, SCRAMBLED EGG WHITES OR POACHED EGGS
- HOUSE POTATOES
- CHOICE OF TOAST: SOURDOUGH OR WHEAT

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COFFEE & SELECT TEAS

FRESHLY SQUEEZED ORANGE JUICE, APPLE & GRAPEFRUIT JUICE

MORNING BUFFETS

all buffets are priced per person and based on three hours of service

CORONADO CONTINENTAL BUFFET

\$17 Per Person | Minimum 25 People

- ASSORTMENT OF TOAST, CREAM CHEESE & HOMEMADE FRUIT JAMS
- HOMEMADE GRANOLA
- PLAIN & BERRIES YOGURT
- SLICED SEASONAL FRUIT
- ASSORTED PASTRIES, CROISSANTS & DANISH

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COFFEE & SELECT TEAS

FRESHLY SQUEEZED ORANGE JUICE, APPLE & GRAPEFRUIT JUICES

CLASSIC AMERICAN BUFFET

\$22 Per Person | Minimum 25 People

- ASSORTMENT OF TOAST, CREAM CHEESE & HOMEMADE FRUIT JAMS
- SCRAMBLED EGGS
- APPLEWOOD SMOKED BACON
- BREAKFAST PORK LINKS
- HOUSE POTATOES

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COFFEE & SELECT TEAS

FRESHLY SQUEEZED ORANGE JUICE, APPLE & GRAPEFRUIT JUICES

FAREWAY BREAKFAST BUFFET

\$30 Per Person | Minimum 25 People

- ASSORTMENT OF TOAST, CREAM CHEESE & HOMEMADE FRUIT JAMS
- SCRAMBLED EGGS
- APPLEWOOD SMOKED BACON
- BREAKFAST PORK LINKS AND BACON/CHEDDAR SAUSAGE
- HOUSE POTATOES

OMELET BAR (MADE TO ORDER) HAM, BELL PEPPERS, ONIONS, JALAPENOS, MUSHROOMS, TOMATOES, BACON, SPINACH & CHEESE

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COFFEE & SELECT TEAS

FRESHLY SQUEEZED ORANGE JUICE, APPLE & GRAPEFRUIT JUICES

BAY BRUNCH BUFFET

\$35 PER PERSON | MINIMUM 25 PEOPLE

- HOMEMADE GRANOLA
- PLAIN & BERRIES YOGURT
- SLICED SEASONAL FRUIT
- ASSORTMENT OF BAGELS
- SMOKED SALMON, CREAM CHEESE, CAPERS & RED ONION
- SCRAMBLED EGGS & SCRAMBLED EGG WHITES
- APPLEWOOD SMOKED BACON
- ASIAGO FENNEL SAUSAGE
- ASSORTED PASTRIES, CROISSANTS & DANISH

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COFFEE & SELECT TEAS

FRESHLY SQUEEZED ORANGE JUICE, APPLE & GRAPEFRUIT JUICE



LUNCH BUFFET MENU

ALL BUFFETS ARE PRICED PER PERSON AND BASED ON THREE HOURS OF SERVICE

ASSORTED DESSERT BAR CAN BE ADDED TO ANY PACKAGE FOR AN ADDITIONAL \$4 PER PERSON.

HOLE IN ONE

\$21 Per Person | Minimum 25 People

HOT DOG AND BURGER STATION

Served with Fries

Lettuce
Tomatoes
Pickles
Onions
Bacon
Cheddar Cheese

BBQ BUFFET

\$32 Per Person | Minimum 25 People

Choice of Potato Salad or Coleslaw

PROTEIN

Grilled BBQ Chicken
BBQ Pork Ribs

SIDES

Corn Bread
Baked Beans
Corn on the Cob

OFF THE GRILL BUFFET

\$34 Per Person | Minimum 25 People

Includes Grill Buffet, Bread, & Your Choice of Two Prepared Deli Salads

PROTEIN (CHOOSE TWO)

Chicken Breast
Catch of the Day
Flap Meat

SAUCES

Teriyaki Sauce
Chimichurri
Balsamic Reduction

SIDES

Roasted Potatoes
Steamed Rice
Seasonal Vegetables

GARDEN BUFFET

\$25 Per Person | Minimum 25 People

Includes Salad Bar, Protein, Bread, & Seasonal Fruit Salad

PROTEIN

Grilled Chicken
Grilled Salmon

SALAD BAR

Romaine Lettuce
Spring Mix
Cherry Tomatoes
Cucumbers
Bell Pepper
Red Onion
Olives
Pickles
Blanched Broccoli
Rigatoni Pasta
Cheddar Cheese
Parmesan Cheese
Toasted Almonds
Croutons
Blue Cheese Dressing
House Ranch
Caesar Dressing
Balsamic Vinaigrette

MEXICAN BUFFET

\$28 Per Person | Minimum 25 People

Includes Original Caesar Salad

PROTEINS

Grilled Chicken
Grilled Carne Asada

TOPPINGS

Sauteed Garlic Mushrooms
Bell Peppers & Onions
Guacamole
Pico de Gallo
Sour Cream

SIDES

Refried Beans
Mexican Rice
Corn Tortilla Chips
Warm Flour and Corn Tortillas

DELI BUFFET

\$28 Per Person | Minimum 25 People

Select 3 Salads and 3 Sandwiches

SALADS

ORIGINAL CAESAR SALAD

Romaine Lettuce, Homemade Dressing, Croutons, & Parmesan

GREEK SALAD

Tomatoes, Red Onion, Cucumber, Black Olives, Green Bell Pepper, Feta Cheese, & Herb Vinaigrette

ARUGULA SALAD

Smoked Peaches, Fennel, Goat Cheese, Cherry Tomatoes, & Lemon Vinaigrette

WEDGE SALAD

Tomato, Bacon, & Blue Cheese Dressing

RIGATONI PESTO SALAD

Sun Dried Tomatoes, Fresh Mozzarella, Basil, & Roasted Bell Pepper

POTATO SALAD

Mixed Potatoes, Onions, Celery, & Spicy Mayo

SANDWICHES

Includes Chips

BLT

Sourdough, Applewood Smoked Bacon, Heirloom Tomatoes, & Iceberg Lettuce

SMOKED TURKEY

Brioche, Herb Spread, Sliced Turkey, Mozzarella & Cheddar Cheese, Applewood Smoked Bacon, Tomatoes, & Avocado

CUBANO

French Hoagie, Roasted Garlic Aioli, Dijon Mustard, Pickles, Grilled Tomatoes, Swiss Cheese, & Sliced Pork Tenderloin

TUNA SALAD

Caramelized Onion Toast, Avocado, Tomato, & Spring Mix

PRIME RIB (+\$2.00)

French Baguette, Swiss Cheese, Caramelized Onions, Horseradish, & Au Jus

CAPRESE WRAP

Spinach Wrap, Heirloom Tomatoes, Fresh Mozzarella, Basil, & Pesto Spread

CHICKEN AVOCADO WRAP

Chipotle Wrap, Avocado Spread, Grilled Chicken, Roasted Bell Pepper, Spring Mix

Includes: House Sandstone Linen, Black or Ivory Napkins, Water, & Iced Tea Station

All Food and Beverage is Subject to 22% Gratuity and 7.75% CA Sales Tax. Additional Room Set-up fee +\$250. \$500 Non-Refundable Deposit is Due to Secure Event Date. Confirmation and Meal Count is Due One Week Prior. Final Guarantee Due 72 Hours Prior.



PLATED LUNCH MENU

INCLUDES THREE COURSES & BREAD ROLLS

FIRST COURSE

choose one

ORIGINAL CAESAR SALAD
Romaine Lettuce, Homemade Dressing, Croutons, & Parmesan

GREEK SALAD
Tomatoes, Red Onion, Cucumber, Black Olives, Green Bell Pepper, Feta Cheese, & Herb Vinaigrette

ARUGULA SALAD
Smoked Peaches, Fennel, Goat Cheese, Cherry Tomatoes, & Lemon Vinaigrette

WEDGE SALAD
Tomato, Bacon, & Blue Cheese Dressing

ROASTED BEET SALAD
Gold & Red Beets, Burrata, Lemon Vinaigrette, & Basil

TORTILLA SOUP
BUTTERNUT SQUASH SOUP

CLAM CHOWDER
TOMATO BASIL BISQUE

DUO OF SOUP AND SALAD CAN BE ADDED FOR AN ADDITIONAL \$5 PER PERSON

SECOND COURSE

choose two

GARLIC & HERB AIRLINE CHICKEN BREAST \$35
with Roasted Baby Vegetables & Potatoes

SEARED SALMON \$38
with Sweet Potato Puree, Beurre Blanc, & Grilled Asparagus

MACADAMIA NUT CRUSTED CATCH OF THE DAY \$38
with Pineapple Salsa, Wild Rice & Baby Vegetables

PETITE FILET MIGNON \$40
with Gorgonzola Sauce, Lyonnaise Potatoes, & Brussel Sprouts

MUSHROOM RAVIOLI \$33
with Aglio Olio, Basil, & Nuts

BLACK TRUFFLE RISOTTO \$34
with Spinach, Asparagus, and Roasted Tomatoes

RATATOUILLE LASAGNA \$30

THIRD COURSE

choose one

RASPBERRY NEW YORK CHEESECAKE

PASSION FRUIT PANNA COTTA

CREME BRULEE WITH SEASONAL BERRIES

CHURRO BREAD PUDDING

MOLTEN LAVA CAKE

TRES LECHES CAKE

WHITE CHOCOLATE BLONDIE

Includes: House Sandstone Linen, Black or Ivory Napkins, Water, & Iced Tea Station

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DINNER BUFFET MENU

ALL BUFFETS ARE PRICED PER PERSON AND
BASED ON THREE HOURS OF SERVICE

MEXICAN BUFFET

\$32 Per Person | Minimum 25 People

Includes Original Caesar Salad

PROTEINS

Grilled Chicken
Grilled Carne Asada

TOPPINGS

Sauteed Garlic Mushrooms
Bell Peppers & Onions
Guacamole
Pico de Gallo
Sour Cream

SIDES

Refried Beans
Mexican Rice
Corn Tortilla Chips
Warm Flour and Corn Tortillas

DESSERT

Assorted Dessert Bar

OFF THE GRILL BUFFET

\$38 Per Person | Minimum 25 People

Includes Grill Buffet, Bread, & Your Choice
of Two Prepared Deli Salads

PROTEIN (CHOOSE TWO)

Chicken Breast
Catch of the Day
Flap Meat

SAUCES

Teriyaki Sauce
Chimichurri
Balsamic Reduction

SIDES

Roasted Potatoes
Steamed Rice
Seasonal Vegetables

DESSERT

Assorted Dessert Bar

PRIME RIB BUFFET

\$42 Per Person | Minimum 25 People

Includes Assorted Bread Rolls

SALADS

ARUGULA SALAD
Smoked Peaches, Fennel, Goat Cheese,
Cherry Tomatoes, & Lemon Vinaigrette

FARM SALAD

Spinach, Fresh Tangerine, Feta Cheese,
Walnuts, Honey Vinaigrette

ENTREES

Slow Roasted Prime Rib
Potatoes Au Gratin
Seasonal Vegetables

DESSERT

Assorted Dessert Bar

BBQ BUFFET

\$36 Per Person | Minimum 25 People

Choice of Potato Salad or Coleslaw

PROTEIN

Grilled BBQ Chicken
BBQ Pork Ribs

SIDES

Corn Bread
Baked Beans
Corn on the Cob

DESSERT

Assorted Dessert Bar

ITALIAN BUFFET

\$36 Per Person | Minimum 25 People

Includes Cheesy Garlic Bread

SALADS

Original Caesar Salad
Antipasto Salad

ENTREES

Chicken Parmesan
Ziti Pasta Carbonara
Bowtie Pesto Pasta.
Eggplant And Vegetable Ratatouille Lasagna

DESSERT

Traditional Tiramisu
Cannoli

SURF & TURF BUFFET

\$45 Per Person | Minimum 25 People

Includes Assorted Bread Rolls

SALADS

ARUGULA SALAD
Smoked Peaches, Fennel, Goat Cheese,
Cherry Tomatoes, & Lemon Vinaigrette

FARM SALAD

Spinach, Fresh Tangerine, Feta Cheese,
Walnuts, Honey Vinaigrette

ENTREES

Catch Of The Day
Slow Roasted Prime Rib
Potatoes Au Gratin
Seasonal Vegetables

DESSERT

Assorted Dessert Bar

Includes: House Sandstone Linen, Black or Ivory Napkins, Water, Coffee, & Iced Tea Station

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PLATED DINNER MENU

INCLUDES THREE COURSES & BREAD ROLLS

FIRST COURSE

choose one

ORIGINAL CAESAR SALAD

Romaine Lettuce, Homemade Dressing, Croutons, & Parmesan

GREEK SALAD

Tomatoes, Red Onion, Cucumber, Black Olives, Green Bell Pepper, Feta Cheese, & Herb Vinaigrette

ARUGULA SALAD

Smoked Peaches, Fennel, Goat Cheese, Cherry Tomatoes, & Lemon Vinaigrette

WEDGE SALAD

Tomato, Bacon, & Blue Cheese Dressing

ROASTED BEET SALAD

Gold & Red Beets, Burrata, Lemon Vinaigrette, & Basil

SWEET SPINACH

Apple, Goat Cheese, Onion, & Honey Vinaigrette

MINISTRONE SOUP

BUTTERNUT SQUASH SOUP

SHRIMP BISQUE

TOMATO BASIL BISQUE

DUO OF SOUP AND SALAD CAN BE ADDED FOR AN ADDITIONAL \$5 PER PERSON

SECOND COURSE

choose two

LAMB CHOP \$45

with Mint Jelly & Vegetable Couscous

PRIME RIB \$48

Horseradish, Au Jus, & Potatoes au Gratin

PORK CHOP \$42

in Smoked Peach Sauce & Seasonal Vegetables

CREAMY PESTO GNOCCHI \$36

with Parmesan Crust

FILET MIGNON AU POIVRE \$55

with Caramelized Vegetables & Lyonnaise Potatoes

COLD WATER LOBSTER TAIL \$62

with Garlic Wild Rice

SEARED AHI TUNA \$48

with Ginger Soy Glaze, Wasabi Cream, & Cauliflower Puree

AIRLINE CHICKEN BREAST \$40

Red Wine Demi, Mushrooms, & Polenta

BONE-IN SLOW BRAISED SHORT RIB \$50

with White Cheddar Mashed Potatoes & Seasonal Vegetables

ADD ONS

CHARCUTERIE BOARD (SERVES 4) MP

Selection of Cold Meats, Cheese, & Bread

CRAB CAKE \$6

Lemon Beurre Blanc & Capers

BRUSCHETTA \$2

with Balsamic Reduction

CRISPY GINGER DYNAMITE SHRIMP \$3

FRIED CHEESE RAVIOLI \$4

with Fresh Marinara

SHRIMP AND GRITS \$5

with Sweet Corn

THIRD COURSE

choose one

RASPBERRY NEW YORK CHEESECAKE

CREME BRULEE WITH SEASONAL BERRIES

PASSION FRUIT PANNA COTTA

MOLTEN LAVA CAKE

WHITE CHOCOLATE BLONDIE

Includes: House Sandstone Linen, Black or Ivory Napkins, Water, Coffee, & Iced Tea Station

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