



# BREAKFAST MENU

## PLATED BREAKFAST

### THE AMERICAN BREAKFAST

26 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

### GRILLED FEAST BREAKFAST

32 Per Person | Minimum 25 People  
ASSORTED PASTRIES, CROISSANTS & DANISH  
6OZ FLAP GRILLED STEAK & HOLLANDAISE SAUCE  
SCRAMBLED EGGS, SCRAMBLED EGG WHITES OR  
POACHED EGGS  
HOUSE POTATOES  
CHOICE OF TOAST: SOURDOUGH OR WHEAT

## BEVERAGE PACKAGES

Priced Per Person and Based on  
Three Hours of Service

- COFFEE & SELECT TEAS 5
- FRESHLY SQUEEZED ORANGE JUICE,  
APPLE & GRAPEFRUIT JUICES 6
- MIMOSA BAR 20
- BLOODY MARY BAR 25
- MIMOSA & BLOODY MARY BAR 27

## UPGRADES & ADD-ONS

Priced Per Person

- PLAIN OR BERRIES YOGURT & HOMEMADE GRANOLA 7
- CHOICE OF SAUSAGE: SPICY LINGUISA, JALAPENO  
BACON CHEDDAR, OR CHICKEN ASIAGO FENNEL 6
- TURKEY BACON 3
- PLANT-BASED EGGS 6
- SMOKED SALMON, CAPERS & RED ONION 8
- EGGS & OMELET STATION 12
- PANCAKE & FRENCH TOAST STATION 12
- BAGEL & CREAM CHEESE 3
- ASSORTED PASTRIES, CROISSANTS & DANISH 24



## MORNING BUFFETS

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

### CORONADO CONTINENTAL

23 Per Person | Minimum 25 People  
ASSORTMENT OF TOAST WHIPPED BUTTER &  
HOMEMADE FRUIT JAMS  
HOMEMADE GRANOLA  
PLAIN & BERRIES YOGURT  
SLICED SEASONAL FRUIT  
ASSORTED PASTRIES, CROISSANTS & DANISH

### CLASSIC AMERICAN

25 Per Person | Minimum 25 People  
ASSORTMENT OF TOAST WHIPPED BUTTER  
& HOMEMADE FRUIT JAMS  
SCRAMBLED EGGS  
APPLEWOOD SMOKED BACON  
BREAKFAST PORK LINKS  
HOUSE POTATOES

### FAREWAY BREAKFAST

30 Per Person | Minimum 25 People  
ASSORTMENT OF TOAST WHIPPED BUTTER &  
HOMEMADE FRUIT JAMS  
SCRAMBLED EGGS  
APPLEWOOD SMOKED BACON  
BREAKFAST PORK LINKS & JALAPENO BACON CHEDDAR  
SAUSAGE  
HOUSE POTATOES  
OMELET BAR (MADE TO ORDER)  
HAM, BELL PEPPERS, ONIONS, JALAPENO, MUSHROOMS,  
TOMATO, BACON, SPINACH & CHEESE

### BAY BRUNCH

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 & EGG WHITES  
APPLEWOOD SMOKED BACON & ASIAGO FENNEL  
SAUSAGE  
ASSORTED PASTRIES, CROISSANTS & DANISH

All food and beverage is subject to 4% Service Fee and  
7.75% CA Sales Tax.



# LUNCH BUFFET MENU

ALL BUFFETS ARE PRICED PER PERSON

ASSORTED CHEF'S CHOICE DESSERTS CAN BE ADDED TO ANY BUFFET FOR AN ADDITIONAL \$4 PER PERSON



## PLATED BREAKFAST

23 Per Person | Minimum 25 People

### HOT DOG AND BURGER STATION

SERVED WITH FRIES

LETTUCE  
TOMATO  
PICKLES  
ONION  
APPLEWOOD SMOKED BACON  
CHEDDAR CHEESE

## BBQ BUFFET

32 Per Person | Minimum 25 People

### PROTEIN

GRILLED BBQ CHICKEN  
BBQ PORK RIBS

### SIDES

CORN BREAD  
BAKED BEANS  
CORN ON THE COB  
CHOICE OF: POTATO SALAD OR  
COLESLAW

## OFF THE GRILL

36 Per Person | Minimum 25 People

INCLUDES BREAD & CHOICE OF  
TWO PREPARED DELI SALADS

### PROTEIN (CHOOSE TWO)

CHICKEN BREAST  
WITH TERIYAKI SAUCE  
CATCH OF THE DAY  
WITH BALSAMIC REDUCTION  
FLAP MEAT  
WITH CHIMICHURRI

### SIDES

ROASTED POTATOES  
STEAMED RICE  
SEASONAL VEGETABLES

All food and beverage is subject to 4%  
Service Fee and 7.75% CA Sales Tax.

## DELI BUFFET

25 Per Person | Minimum 25 People

### SELECT 2 SALADS & 3 SANDWICHES SALADS

ORIGINAL TJ CAESAR SALAD  
ROMAINE LETTUCE, HOMEMADE  
DRESSING, CROUTONS, PARMESAN  
GREEK SALAD  
TOMATO, RED ONION, CUCUMBER,  
BLACK OLIVES, BELL PEPPER, FETA  
CHEESE, HERB VINAIGRETTE  
ARUGULA SALAD  
GRILLED PEAR, FENNEL, GOAT CHEESE,  
CHERRY TOMATO, LEMON VINAIGRETTE  
WEDGE SALAD  
TOMATO, BACON, BLUE CHEESE DRESSING  
RIGATONI PESTO SALAD  
SUNDRIED TOMATO, FRESH MOZZARELLA,  
BASIL, ROASTED BELL PEPPER  
POTATO SALAD  
MIXED POTATO, ONION, CELERY, SPICY  
MAYO

### SANDWICHES

BLT  
SOURDOUGH, APPLEWOOD SMOKED  
BACON, HEIRLOOM TOMATO, ICEBERG  
LETTUCE  
SMOKED TURKEY  
BRIOCHE HERB SPREAD, SLICED TURKEY,  
MOZZARELLA AND CHEDDAR CHEESE,  
APPLEWOOD SMOKED BACON, TOMATO,  
AVOCADO  
CUBANO  
FRENCH HOAGIE, ROASTED GARLIC AIOLI,  
DIJON MUSTARD, PICKLES, GRILLED  
TOMATO, SWISS CHEESE, SLICED PORK  
TENDERLOIN  
TUNA SALAD  
CARAMELIZED ONION TOAST, AVOCADO,  
TOMATO, SPRING MIX  
PRIME RIB (+2)  
FRENCH BAGUETTE, SWISS CHEESE,  
CARAMELIZED ONION, HORSERADISH,  
AU JUS  
CAPRESE WRAP  
SPINACH WRAP, HEIRLOOM TOMATO,  
FRESH MOZZARELLA, BASIL, PESTO  
CHICKEN AVOCADO WRAP  
CHIPOTLE WRAP, AVOCADO SPREAD,  
GRILLED CHICKEN, ROASTED BELL  
PEPPER, SPRING MIX

## GARDEN

25 Per Person | Minimum 25 People

INCLUDES BREAD & SEASONAL  
FRUIT SALAD

### PROTEIN

GRILLED CHICKEN  
GRILLED SALMON

### SALAD BAR

ROMAINE LETTUCE  
SPRING MIX  
CHERRY TOMATO  
CUCUMBER  
BELL PEPPER  
RED ONION  
OLIVES  
PICKLES  
BLANCHED BROCCOLI  
RIGATONI PASTA  
CHEDDAR & PARMESAN CHEESES  
TOASTED ALMONDS  
CROUTONS  
BLUE CHEESE DRESSING  
HOUSEMADE RANCH  
CAESAR DRESSING  
FIG & BALSAMIC VINAIGRETTE

## MEXICAN BUFFET

32 Per Person | Minimum 25 People

### PROTEIN

GRILLED CHICKEN  
CARNE ASADA

### TOPPINGS

GUACAMOLE  
PICO DE GALLO  
SOUR CREAM

### SIDES

REFRIED BEANS  
MEXICAN RICE  
CORN TORTILLA CHIPS  
WARM CORN & FLOUR TORTILLAS  
ORIGINAL TJ CAESAR SALAD



# PLATED LUNCH MENU

INCLUDES THREE COURSES & BREAD ROLLS

MENU PRICED PER PERSON BASED ON SECOND COURSE SELECTIONS

## FIRST COURSE

choose one

### ORIGINAL TJ CAESAR SALAD

ROMAINE LETTUCE, HOMEMADE DRESSING, CROUTONS, PARMESAN

### ARUGULA SALAD

GRILLED PEAR, FENNEL, GOAT CHEESE, CHERRY TOMATO, LEMON VINAIGRETTE

### GREEK SALAD

TOMATO, RED ONION, CUCUMBER, BLACK OLIVES, BELL PEPPER, FETA CHEESE, HERB VINAIGRETTE

### WEDGE SALAD

TOMATO, BACON, BLUE CHEESE DRESSING

### ROASTED BEET SALAD

GOLD & RED BEETS, BURRATA, BASIL, LEMON VINAIGRETTE

### TOMATO-BASIL BISQUE

### CLAM CHOWDER

### BUTTERNUT SQUASH SOUP

### TORTILLA SOUP

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

## SECOND COURSE

choose two

### SEARED SALMON

WITH SWEET POTATO PUREE, BEURRE BLANC & GRILLED ASPARAGUS 38

### GARLIC & HERB AIRLINE CHICKEN BREAST

WITH ROASTED BABY VEGETABLES & POTATOES 35

### MACADAMIA NUT CRUSTED CATCH OF THE DAY

WITH PINEAPPLE SALSA, WILD RICE & BABY VEGETABLES 38

### MUSHROOM RAVIOLI

WITH AGLIO OLIO, BASIL & NUTS 33

### PETIT FILET MIGNON

WITH GORGONZOLA SAUCE, LYONNAISE POTATOES & BRUSSEL SPROUTS 40

### BLACK TRUFFLE RISOTTO

WITH SPINACH, ASPARAGUS & ROASTED TOMATOES 34

### RATATOUILLE LASAGNA

EGGPLANT, ZUCCHINI, TOMATO, BELL PEPPER & MOZZARELLA 30

## THIRD COURSE

choose one

### NEW YORK CHEESECAKE WITH RASPBERRIES

### PASSION FRUIT PANNA COTTA

### CREME BRULEE WITH SEASONAL BERRIES

### MOLTEN LAVA CAKE

### TRES LECHES CAKE

### WHITE CHOCOLATE BLONDIE



All food and beverage is subject to 4% Service Fee and 7.75% CA Sales Tax.



# DINNER BUFFET MENU

ALL BUFFETS ARE PRICED PER PERSON

ASSORTED CHEF'S CHOICE DESSERTS CAN BE ADDED TO ANY BUFFET FOR AN ADDITIONAL +4 PER PERSON

## MEXICAN BUFFET

32 Per Person | Minimum 25 People

### PROTEIN

GRILLED CHICKEN

CARNE ASADA

### TOPPINGS

GUACAMOLE

PICO DE GALLO

SOUR CREAM

### SIDES

REFRIED BEANS

MEXICAN RICE

CORN TORTILLA CHIPS

WARM CORN & FLOUR TORTILLAS

ORIGINAL TJ CAESAR SALAD

## OFF THE GRILL BUFFET

38 Per Person | Minimum 25 People

INCLUDES BREAD & CHOICE OF TWO PREPARED DELI SALADS

### PROTEIN (CHOOSE TWO)

CHICKEN BREAST

WITH TERIYAKI SAUCE

CATCH OF THE DAY

WITH CHIMICHURRI

FLAP MEAT

WITH BALSAMIC REDUCTION

### SIDES

ROASTED POTATOES

STEAMED RICE

SEASONAL VEGETABLES

## PRIME RIB BUFFET

42 Per Person | Minimum 25 People

INCLUDES ASSORTED BREAD ROLLS

### SALADS

ARUGULA SALAD

GRILLED PEAR, FENNEL, GOAT

CHEESE, CHERRY TOMATO, LEMON

VINAIGRETTE

FARM SALAD

SPINACH, BLOOD ORANGE,

WALNUTS, FETA CHEESE, HONEY

VINAIGRETTE

### ENTREE

SLOW ROASTED PRIME RIB

### SIDES

POTATOES AU GRATIN

SEASONAL VEGETABLES

## BBQ BUFFET

36 Per Person | Minimum 25 People

### PROTEIN

GRILLED BBQ CHICKEN

BBQ PORK RIBS

### SIDES

CORN BREAD

BAKED BEANS

CORN ON THE COB

CHOICE OF: POTATO SALAD OR

COLESLAW

## ITALIAN BUFFET

36 Per Person | Minimum 25 People

### PROTEIN

ORIGINAL TJ CAESAR SALAD

ANTIPASTO SALAD

### ENTREES

CHICKEN PARMESAN

ZITI PASTA CARBONARA

FARFALLE PESTO PASTA

RATATOUILLE LASAGNA

### SIDES

CHEESE GARLIC BREAD

## SURF & TURF BUFFET

45 Per Person | Minimum 25 People

INCLUDES ASSORTED BREAD ROLLS

### SALADS

ARUGULA SALAD

GRILLED PEAR, FENNEL, GOAT

CHEESE, CHERRY TOMATO, LEMON

VINAIGRETTE

FARM SALAD

SPINACH, BLOOD ORANGE,

WALNUTS, FETA CHEESE, HONEY

VINAIGRETTE

### ENTREE

CATCH OF THE DAY

SLOW ROASTED PRIME RIB

### SIDES

POTATOES AU GRATIN

SEASONAL VEGETABLES



# PLATED DINNER MENU

INCLUDES THREE COURSES & BREAD ROLLS

MENU PRICED PER PERSON BASED ON SECOND COURSE SELECTIONS

## FIRST COURSE

choose one

### ORIGINAL TJ CAESAR SALAD

ROMAINE LETTUCE, HOMEMADE DRESSING, CROUTONS, PARMESAN

### GREEK SALAD

TOMATO, RED ONION, CUCUMBER, BLACK OLIVES, BELL PEPPER, FETA CHEESE, HERB VINAIGRETTE

### ARUGULA SALAD

GRILLED PEAR, FENNEL, GOAT CHEESE, CHERRY TOMATO, LEMON VINAIGRETTE

### TOMATO-BASIL BISQUE

### SHRIMP BISQUE

### BUTTERNUT SQUASH SOUP

### MINESTRONE SOUP

### ROASTED BEET SALAD

GOLD & RED BEETS, BURRATA, BASIL, LEMON VINAIGRETTE

### SWEET SPINACH SALAD

APPLE, GOAT CHEESE, ONION, HONEY VINAIGRETTE

### WEDGE SALAD

TOMATO, BACON, BLUE CHEESE DRESSING

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

## SECOND COURSE

choose two

### LAMB CHOP

WITH MINT JELLY & VEGETABLE COUS COUS 45

### PRIME RIB

WITH HORSERADISH, AU JUS, POTATOES AU GRATIN 48

### PORK CHOP

WITH WHITE WINE-THYME BRAISED REDUCTION, CREAMY POLENTA & SEASONAL VEGETABLES 42

### CREAMY PESTO GNOCCHI

WITH PARMESAN CRUST 36

### PETIT FILET MIGNON AU POIVRE

WITH CARAMELIZED VEGETABLES & LYONNAISE POTATOES 55

### BONE-IN SLOW BRAISED SHORT RIB

WITH WHITE CHEDDAR MASHED POTATOES & SEASONAL VEGETABLES 50

### COLD WATER LOBSTER TAIL

WITH COMPOUND BUTTER, GARLIC WILD RICE & ASPARAGUS 62

### SEARED AHI TUNA

WITH GINGER SOY GLAZE, WASABI CREAM & CAULIFLOWER PUREE 48

### AIRLINE CHICKEN BREAST

RED WINE DEMI, MUSHROOMS & CREAMY POLENTA 40

## THIRD COURSE

choose one

### NEW YORK CHEESECAKE WITH RASPBERRIES

### PASSION FRUIT PANNA COTTA

### MOLTEN LAVA CAKE

### TRES LECHES CAKE

### CREME BRULEE WITH SEASONAL BERRIES

### WHITE CHOCOLATE BLONDIE





# PACKET ENHANCEMENTS

## HORS D'OEUVRES // TRAY PASS

PRICED PER PERSON

### HOT

- GOAT CHEESE CROQUETTES 2.5
- TERIYAKI GLAZED MEATBALLS 2.5
- CRISPY FRIED RAVIOLI 3
  - WITH MARINARA SAUCE
- FRIED CHICKEN KARAAGE 3
- FRIED COCONUT SHRIMP BITES 3
- RISOTTO BITES 3
- BEEF SLIDERS 3.5
  - WITH CARAMELIZED ONIONS & PICKLES
- CHICKEN SATAY 3.5
- PROSCIUTTO WRAPPED ASPARAGUS 3.5
- SHRIMP & GRITS 3.5
- LOBSTER & TRUFFLE MAC 'N' CHEESE BITES 4
  - WITH ARUGULA & PESTO

### COLD

- SEASONAL BRUSCHETTA 2.5
- CAPRESE SKEWER 3
- DEVILED EGGS 3
- GOAT CHEESE, HONEY & LAVENDER CROSTINI 3
- BLOODY MARY SHRIMP COCKTAIL SHOOTER 3.5
- CEVICHE MINI TOSTADA 3.5
- CHICKEN LIVER PATE 3.5
  - WITH BALSAMIC ONIONS
- SMOKED SALMON CROSTINI 3.5
  - WITH HERB CREAM CHEESE, ONION & CAPERS
- SPICY CUCUMBER & SHRIMP 3.5
- YELLOWTAIL & AVOCADO MINI TOSTADA 3.5
- ASSORTED NIGIRI 5
- MINI LOBSTER ROLL 4
- MINI POKE TACOS 4
- SMOKED SALMON BLINI 4
  - WITH CREME FRAICHE & CAVIAR
- STEAK TARTARE CROSTINI 4
  - WITH QUAIL EGG
- CURED MEAT & CHEESE SKEWER 3.5
  - SELECT MEATS & CHEESES

## DISPLAY PLATTERS

PLATTERS SERVE UP TO 50 GUESTS

### SEASONAL VEGETABLE CRUDITE

ASSORTED SEASONAL VEGGIES WITH HOUSEMADE RANCH & GREEN GODDESS 180

### MEDITERRANEAN

MARINATED GRILLED SEASONAL VEGETABLES, PITA BREAD, HUMMUS & TAPENADE 200

### SOUTH OF THE BORDER

CORN TORTILLA CHIPS, GUACAMOLE, SALSA, PICO DE GALLO & HOUSEMADE QUESO 300

### INTERNATIONAL CHEESE BOARD

IMPORTED AND DOMESTIC CHEESE, PICKLED MUSTARD SEEDS, ASSORTED DRIED FRUIT, FIGS & BERRY COMPOTE 300

### BUTCHER BLOCK

IMPORTED AND DOMESTIC CURED MEATS, OLIVES, WHOLE GRAIN MUSTARD & PICKLED VEGETABLES 450

### MEAT & CHEESE BOARD

IMPORTED AND DOMESTIC CURED MEATS & CHEESES, OLIVES, WHOLE GRAIN MUSTARD, PICKLED VEGETABLES, ASSORTED DRIED FRUIT, FIGS & BERRY COMPOTE 500

### SUSHI, NIGIRI & SASHIMI

SEASONAL LOCAL FISH ACCOMPANIED BY WASABI, GINGER & SOY SAUCE 600

### RAW SEAFOOD BAR

LIVE UNI, OYSTERS, SHRIMP, CRAB, MUSSELS, ASSORTED SASHIMI & NIGIRI SUSHI 800

All food and beverage is subject to 4% Service Fee and 7.75% CA Sales Tax.



# HOSTED BAR PACKAGES & VENUE RENTAL RATES

## HOSTED BAR PACKAGES

### BEER WINE

Fallbrook Winery Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc & Rosé, Domestic, Craft & Imported Beer, Sodas, Juices

1 HOUR: 23 PER GUEST  
2 HOURS: 28 PER GUEST  
3 HOURS: 32 PER GUEST

### STANDARD BAR

Seagram's Vodka, Seagram's Gin, El Jimador Tequila, Cane Rum, Evan Williams Bourbon, Famous Grouse Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 HOUR: 25 PER GUEST  
2 HOURS: 34 PER GUEST  
3 HOURS: 41 PER GUEST

### CALL BAR

Tito's Vodka, Bombay Gin, Milagro Tequila, Captain Morgan Rum, Bacardi Rum, Jameson Whiskey, Jack Daniels Bourbon, Johnny Walker Red Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 HOUR: 28 PER GUEST  
2 HOURS: 37 PER GUEST  
3 HOURS: 44 PER GUEST

### PREMIUM BAR

Grey Goose Vodka, Tito's Vodka, Bombay Sapphire Gin, Casamigos Tequila, Mt. Gay Rum, Makers Mark Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch, Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 HOUR: 30 PER GUEST  
2 HOURS: 39 PER GUEST  
3 HOURS: 46 PER GUEST



## VENUE RENTAL

### CLUBHOUSE ROOM OR PATIO

FRIDAY - SUNDAY 750  
MONDAY - THURSDAY 500

### CLUBHOUSE ROOM AND PATIO

FRIDAY - SUNDAY 1,500  
MONDAY - THURSDAY 750

### CLUBHOUSE ROOM/PATIO + FAREWAY ROOM/PATIO

PLEASE CONTACT [events@feastandfarewaycoronado.com](mailto:events@feastandfarewaycoronado.com) for all potential side buyout pricings.

*VENUE RENTAL INCLUDES 3 HOURS OF EVENT TIME*

### FAREWAY ROOM OR PATIO

FRIDAY - SUNDAY 1,000  
MONDAY - THURSDAY 500

### FAREWAY ROOM AND PATIO

FRIDAY - SUNDAY 1,500  
MONDAY - THURSDAY 1,000