



Allegretto

Group Dining Menu

EXECUTIVE CHEF/ERIC OLSON

CATERING MANAGER/STACY JEFFERS



Allegretto Vineyard Resort Group Dining Menu

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Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax



General Catering Information, Policies & Guidelines

Thank you for your interest in Allegretto Vineyard Resort. Catering and Private Dining
Guest Count Restrictions: Allegretto Vineyard Resort is happy to accommodate groups of all sizes for a private dining experience. We allow groups of one to twelve guests to order off of our regular Cello Ristorante dinner menu if you are choosing to dine with us during our regular hours. If your group is choosing to secure a date within thirty (30) days of your initial contact with us, private dining rooms may be requested based on availability.

Groups of twelve to twenty guests will be given prix fixe dinner menu options to choose from. We ask that your coordinator choose one menu for your group and all meal counts be received by our Catering Department no later than fourteen (14) days prior to your event. All groups of twenty-one or larger will be required to order items from our Catering Menu.

Menu Pricing: Allegretto Vineyard Resort provides an event team of food and beverage professionals to guide you through the process of creating a memorable event. Our catering managers are available to speak with you regarding specific price quotes for your event. A taxable service charge on food and beverage will be levied (currently 20%). Sales tax as applicable will also be levied (currently 7.75%). Both tax and service charge are subject to change without notice. Due to market fluctuations, all food & beverage pricing will not be confirmed earlier than six (6) months prior to the event.

Room Rental/Labor Fees: Applicable room rental fees and/or labor fees will be assessed for your event. Fees are based upon the following factors: Day of the week, Time of Year/Season, size of the room, number of guests anticipated, set-up requirements, related food & beverage requirements for the function. Event venues are assigned based on the number of guest anticipated in attendance, should the numbers decrease or increase, the resort reserves the right to relocate the event to a suitable sized venue. Contracted access to event rooms will be one (1) hour prior to your event. For earlier access, special arrangements must be made through the Catering Department. There will be a \$250.00 labor fee for each request to change a set-up previously approved by the client.

Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax



Time Allotment: Lunch events are allotted an amount of three (3) hours. Dinner and wedding events are allotted an amount of five (5) hours contractually. Functions may be extended beyond this time limit at an additional cost of \$350.00 per hour if available. Additional hours must be contracted at least three (3) days prior to the event and are based on availability.

Outdoor venues are also subject to a 10:00 p.m. to 9:00 a.m. curfew and do not allow amplified music without prior written approval. Outdoor events, depending on location, may also require the rental of additional lighting, power, kitchen rental, tent, portable bathrooms, heaters, etc. Allegretto reserves the right to make the final decision to move any outdoor function to an inside banquet room to expedite setup in the event of inclement weather. All Event Bars will close (30) minutes prior to the end of your event.

Minimums: Upon signing of the contract, a minimum guarantee of guests will be assessed. A final guarantee of attendance is needed fourteen (14) business days prior to the event. This guarantee cannot fall below the contracted minimum, and the guaranteed number is what will be billed regardless if fewer attended.

Food & Beverage Provisions: Due to health & safety regulations, our clients and guests are not permitted to bring any outside food and/or beverages including alcohol into the hotel event space, nor may any food and/or beverages including alcohol may be removed from an event space unless otherwise specified by the catering department. The California Department of Alcoholic Beverage Control regulates the sale and service of alcoholic beverages and Allegretto Vineyard Resort is responsible for the administration of those regulations.

Deposits & Payments: The Resort requires an advance deposit to confirm an event as definite. All deposits are non-refundable. Full payment of total estimated charges must be made no later than fourteen (14) days prior to the event unless previous arrangements have been made with the Resort. Any remaining balance is due at the end of the event prior to departure or will be charged to the authorized credit card on file. All additions made to your event on-site must be paid prior to departure.



Personal Belongings: The Resort will not assume any responsibility for damage or loss of any merchandise left in the banquet room or the event venue prior to or following the event. The resort reserves the right to inspect and control all private functions. The resort cannot assume responsibility for personal property brought on the premises. Items left behind after the event will be discarded after (48) hours.

Decorations: The Resort cannot permit the affixing of anything to the interior of any room with nails, staples, pins, tape or any other substance unless approval is given in advance by the Catering Department. Confetti, birdseed, rice, glitter and bubble/fog machines are not allowed on the Resort property. All candle flames must be protected by an outer container in accordance with the local Fire Department policy. There will be a cleaning charge of \$1000.00 applied to your final bill if any of these policies are violated and any additional fees associated with physical damages.

Bar Service:

The Resort requires a duration of a two (2) hour minimum and a five (5) hour maximum for all event bars.

The Resort will supply one (1) bartender per one hundred (100) guests. The Resort requires a \$45.00 per hour, per bartender, bartending fee for all event bars.

The Resort requires a \$300.00 minimum revenue required for all event bars. If event bar sales reach the minimum revenue required, then you will only be charged for (1) hour of the bartending fee (\$45.00, per bartender). If event bar sales do not reach the minimum revenue required, then you will be charged the bartending fee (\$45.00, per bartender) per hour. All guests that look younger than the age of thirty-five (35) years of age will be asked to verify I.D. If at any time during the event a minor is caught with alcohol, or there is any implied or verbal harassment from any of your guests towards employees or other guests, your bar and/or function will be shut down. The Resort reserves the right to shut down your bar and/or event at any time with probable cause.

Security: The Resort reserves the right and sole judgement to determine if a Security Officer is needed. If so, an applicable fee per officer, per hour will apply.

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BREAKFAST BUFFET SELECTIONS

All buffets have a minimum of 30 people required.

If the guest counts falls below 30, an additional \$10.00 per person will be charged.

RIGHT TO WORK

\$18 per guest

Selection of Freshly Squeezed Citrus and Fruit Juices

Seasonal Local Fruits and Berries

Assorted Breakfast Breads

House Preserves and Sweet Butter

Cambria Coastal Roasted Coffee and Decaffeinated

Assortment of Organic Hot Teas

EARLY RISER

\$26 per guest

Selection of Freshly Squeezed Citrus and Fruit Juices

Coconut and Whole Grain Porridge with Wheat Berries, Kamut, Barley, Faro and Oats

Assorted Fruit Flavored Yogurts

Seasonal Local Fruits and Berries

Assorted Breakfast Breads

House Preserves and Sweet Butter

Cambria Coastal Roasted Coffee and Decaffeinated

Assortment of Organic Hot Teas

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MORNING FOG LIFTER

\$32 per guest

Selection of Freshly Squeezed Citrus and Fruit Juices

Assorted Fruit Flavored Yogurts

Seasonal Local Fruits and Berries with Granola

Assorted Breakfast Breads

House Preserves and Sweet Butter

Fluffy Scrambled Eggs with Scallions

Applewood Smoked Bacon Chicken Sausage

House Potatoes with Roasted Peppers and Onions

Cambria Coastal Roasted Coffee, and Decaffeinated

Assortment of Organic Hot Teas

BREAKFAST BURRITOS

\$28 per guest

Selection of Freshly Squeezed Citrus and Fruit Juices

Seasonal Local Fruits and Berries

House Potatoes with Roasted Peppers and Onions

Flour Tortillas, Scrambled Eggs, Chorizo, Green Onions and Cheddar Cheese

Flour Tortillas, Scrambled Eggs, Wild Mushrooms and Roasted Red Pepper

Cambria Coastal Roasted Coffee and Decaffeinated

Assortment of Organic Hot Teas

COFFEE AND TEA STATION

(When food selection is not ordered)

\$8 per guest

Cambria Coastal Roasted Coffee, Decaffeinated, Assortment of Organic Hot Teas

Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax



LUNCH BUFFET SELECTIONS

All buffets have a minimum of 30 people required.

If the guest counts falls below 30, an additional \$10.00 per person will be charged.

CLASSIC DELI

\$36 per guest

SALADS

Local Green Salad with Tomatoes, Carrots, Cucumbers
Sesame & Chia Seeds, House Vinaigrette

Red Potato Salad with Caramelized Onions, Pea Tendrils
Whole Grain Mustard Vinaigrette

Local Baby Kale Caesar Salad

DELI MARKET

Assortment of Sliced Roast Beef, Smoked Turkey, Grilled Veggies, Salami
Grilled Chicken Breast, Albacore Tuna Salad

Provolone, Tillamook Sharp Cheddar, Havarti and Swiss

Sliced Tomatoes, Local Greens, Red Onions, Mayonnaise, Whole Grain Mustard and House Pickles

Edna's Sliced Local Breads & Basket of Natural Chips

DESSERT & BEVERAGES

Chef's Choice of Dessert & Ice Tea

Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax



THAT'S A WRAP

\$36 per guest

SALADS

Local Greens Salad with Tomatoes, Carrots, Cucumbers,
Sesame & Chia Seeds, House Vinaigrette

Roasted Potatoes with Marinated Mushrooms, Dill Mustard Vinaigrette

Wedge Salad with Tomatoes, Applewood Smoked Bacon
Big Rock Bleu Cheese, and Chaparral Balsamic Vinaigrette

ASSORTED WRAPS

Spinach Tortilla with Grilled Seasonal Vegetables and Goat Cheese

All Natural Chicken Caesar

Smoked Turkey Cobb

DESSERT & BEVERAGES

Chef's Choice of Dessert & Iced Tea

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THE SAN MIGUEL

\$38 per guest

STARTERS

Tortilla Soup with Crisp Tortilla Strips, Avocado & Pepper Jack Cheese

Mexican Style Salad with Seasonal Vegetables

Jicama, Black Bean, Baby Shrimp, Lime Vinaigrette

ENTRÉE

Asada Style Marinated Flank Steak and All Natural Chicken with Grilled Peppers and Onions
Served with Corn & Flour Tortillas

SIDES

Spanish Rice and Refried Beans

Shredded Lettuce, Sour Cream and Pico De Gallo

DESSERT & BEVERAGES

Chef's Choice of Dessert & Iced Tea

Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax



AMERICAN FAVORITES

\$42 per guest

SALADS

Spinach Salad with Applewood Smoked Bacon, Dried Cranberries, Blue Cheese, Caramelized Onions,
Toasted Pecans, Balsamic Vinaigrette
Local Greens with Cream Garlic Herb Dressing

Fusilli Pasta with Roasted Garlic, Tomatoes, Pesto, Lemon Zest, Goat Cheese, Pine Nuts

ENTREES

Reuben Sandwiches

Grilled Marinated All Natural Chicken Breast Sandwiches

Grilled Sirloin Burgers

Served with Swiss Cheese, Tomatoes, Local Greens, Red Onions, Whole Grain Mustard,
House Relish, Mayonnaise, Ketchup

DESSERT & BEVERAGES

Chef's Choice of Dessert & Iced Tea

Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax



PLATED LUNCH ENTRÉE SELECTIONS

All choices include an assortment of Locally Baked Artisanal Breads with Sweet Butter and Fresh Brewed Iced Tea

Olson Caesar

\$30 per guest

Kale Caesar with Chicken or Salmon

Greek Salad

\$21 per guest

Local Feta Cheese, Peppers, Red Onion, Olives, Tomatoes, Cucumber, Romaine with Oregano-Lemon Vinaigrette

Grilled Natural Chicken Breast

\$29 per guest

Corn Relish, Creamy Polenta with Morro Avocado Puree

Pan Seared Chicken Breast

\$29 per guest

Penne Pasta Tossed with Asparagus and a Lemon Cream Sauce

Grilled Sustainable Salmon

\$34 per guest

Asparagus, Wild Mushrooms, Red Potatoes with a Lemon Basil Infusion

Dessert Selections

\$18 per guest

Chocolate Ganache Tart, NY Style Cheesecake or Tiramisu

Add Soup or Salad

\$12 per guest

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GOURMET BOXED LUNCH SELECTIONS

Going Offsite... Take a Lunch with you!

*All Lunches come with Whole Fruit, Chips, and Fresh Baked Cookie
Bottled Water, Cutlery & Hand Wipes
(Minimum of 10 guests required.)
\$32 per guest*

CHOICE OF SALAD

(Please select one.)

Orecchiette Pasta with Grilled Vegetables and Local Herb Vinaigrette

OR

Chef's Special Red Potato Salad

CHOICE OF SANDWICH

(One per box. Please select up to three choices. Requires pre-count 14 days prior to event.)

Vegetarian

Grilled Marinated Local Vegetables, Tempeh, Goat Cheese, Pesto on Squaw Bread

Tuna Salad

House Made Tuna Salad, Local Greens, Tomatoes, Sourdough Roll

Roast Beef

Sliced Roast Beef, Horseradish Cream, Arugula, Crispy Onion on Sourdough Roll

BLTA

Applewood Smoked Bacon, Local Greens, Tomatoes, Avocado on Ciabatta

Chicken

Grilled Chicken, Baby Greens, Tomatoes, Roasted Garlic Aioli on Ciabatta

Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax



DINNER BUFFET SELECTIONS

All buffets have a minimum of 30 people required.

If the guest counts falls below 30, an additional \$10.00 per person will be charged.

THE VINEYARD DRIVE

\$85 per guest

STARTERS

Local Greens with Tomato, Carrot, Sesame and Chia Seeds, House Vinaigrette

Roasted Cauliflower Salad with Green Olives and Dates

Heirloom Spinach Salad with Applewood Smoked Bacon, Caramelized Onions,
Dried Cranberries, Toasted Walnuts, Big Rock Bleu and Balsamic Vinaigrette

Duck Confit, Toasted Hazelnuts, Local Petite Scarlett Butter Lettuce,
Lemon Vinaigrette

Locally Baked Artisanal Breads with Sweet Butter

ENTREES

Oven Roasted Halibut with Lemon Chive Beurre Blanc

Braised Lamb Osso Bucco with Red Wine and Mirepoix

Farfalle Pasta with Garlic, Oven Roasted Tomatoes, Baby Spinach

Fennel and Tomato Broth

SIDES

Oven Roasted Potato Medley, Wilted Baby Kale, Creamy Herb Polenta

DESSERT & BEVERAGES

Chef's Choice of Dessert, Coffee, & Iced Tea

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MEDITERRANEAN COAST

\$95 per guest

STARTERS

Grilled Vegetable Antipasto with Grilled Marinated Eggplant, Portobello Mushrooms,
Zucchini, Yellow Squash, Roasted Peppers
Artichoke Hearts & Chanterelle Salt
Orecchiette Pasta with Roasted Garlic, Tomatoes, Pesto, Preserved Lemon Zest,
Goat Cheese, Pine Nuts
Local Baby Kale Caesar
Locally Baked Artisanal Breads with Sweet Butter

ENTREES

Grilled Pork Tenderloin with Chili Garlic Wilted Greens, and Cider Gastrique
Roasted Chicken Breast with Prosciutto, Mozzarella, Wild Mushrooms and
Marsala Cream Sauce
Pan Seared Salmon with Fennel, Citrus, Pea Tendrils, Brown Butter Vinaigrette
Crispy Polenta with Mushroom Ragout and Micro Basil

SIDES

Roasted Garlic Potato Puree
Herbed Roasted Asparagus with Parmesan

DESSERT & BEVERAGES

Chef's Choice of Dessert, Coffee, & Iced Tea

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CELEBRATING THE CENTRAL COAST

\$115 per guest

STARTERS

Local Heirloom Spinach, Big Rock Bleu, Apple, Spicy Pecans,
Chaparral Gardens Red Wine Vinaigrette

Herb Roasted Beet Salad with Duck Confit, Goat Cheese, Citrus, Avocado
Chia Seeds, Pistachios, Popcorn Shoots, Herbs and Citrus Vinaigrette

Local Baby Kale Caesar

Pan Seared Shrimp with Roasted Purple Potatoes
Arugula, Caramelized Onion Vinaigrette

Kamut Salad with Toasted Almonds, Dried Cranberries and Chia Seeds with
Roasted Shallot Vinaigrette

Locally Baked Artisanal Breads with Sweet Butter

ENTREES

Grilled Venison Loin with Pomegranate and Thyme Reduction

Oven Roasted Sustainable Salmon with Asparagus, Wild Mushroom,
Red Potatoes and Lemon-Basil Infusion

Oven Roasted Game Hen with Crispy Prosciutto

Carving Station of Petite Filet Mignon with Locally Forged Mushrooms
(Chef Attendant Required at \$175 Per Chef)

SIDES

Herb Roasted Fingerling Potatoes

Kale Au Gratin

Seasonal Vegetables Glazed in Butter and Herbs

DESSERT & BEVERAGES

Chef's Choice of Dessert, Coffee, & Iced T

Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax



PLATED DINNER SELECTIONS

*All Plated Dinners Include an Assortment of Locally
Baked Artisanal Breads with Sweet Butter and Iced Tea.*

SALADS

(Please select one)

More than one selection requires fourteen (14) day advance notice

\$12 per guest

Local Greens with Tomato, Carrot, Sesame, Chia Seeds with House Vinaigrette

Wedge Salad, Tomato Confit, Applewood Smoked Bacon
Bleu Cheese, Balsamic Vinaigrette

Local Heirloom Spinach, Bleu Cheese, Apple, Dried Cranberry
Spicy Pecans, Red Wine Vinaigrette

ENTREES

(Please select one. More than one selection requires fourteen (14) day advance notice)

Pan Roasted Sustainable Salmon

\$43 per guest

Garlic Mashed Potatoes, Glazed Carrots, Eberle Beurre Blanc

Day Boat Pan Seared Scallops

\$43 per guest

Crusted with Mustard Seed & Coriander, Lemon Quinoa, Roasted Asparagus

Oven Roasted Halibut

\$43 per guest

Red Lentils, Stir Fried Vegetables, Thai Coconut Sauce

Roasted Organic Chicken

\$41 per guest

Red Potato Mash, Wild Mushroom, Rosemary Au Jus

Bone-In New York

\$55 per guest

Seasonal Vegetables, Stuffed Petite Baked Potatoes
Halter Ranch Syrah-Shallot Sauc

Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax



PRE-FIXE MENU SELECTIONS

Groups of 12 to 29 Guests

*Entrée selections and meal counts are due no later than
fourteen (14) days prior to your event.*

ALLEGRETTO ESTATE BREAKFAST

\$36 per guest

First Course

Passion Greek Yogurt Martini with Local Berries and a Candied Ginger Rim

Main Course

Eggs Benedict with Smoked Salmon and Sourdough Points Finished with Hollandaise Sauce
and Served with House Breakfast Potatoes

Dessert Course

Chef's Choice Assorted Flambe Crepe Selection

VINTAGE LUNCH

\$42 per guest

Salad Course

Mixed Greens, Heirloom Tomatoes, Shaved Onion,
Carrots, Topped with Chaparral Vinaigrette

Main Course

Pan Seared Chicken Breast tossed with Penne Pasta with
Broccoli and Lemon Crème Sauce

Dessert Course

Mascarpone Lemon Cheesecake

Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax



THE CELLAR DINNER

\$90 per guest

Hors D'oeuvre Course

Chef's Choice

Salad Course

** Loo Loo Farms Heirloom Tomato, Shaved Onion, Carrot, Mixed Greens,
Chef's Garden Herbs with Chaparral Gardens Vinaigrette

Entrée Selections

(Please select two.)

*Entrée selections and meal counts are due no later than
fourteen (14) days prior to your event.*

CHICKEN SALTIMBOCCA PROSCIUTTO

Oro Italian Truffle Cheese, Mashed Potatoes with Marsala Sauce

OAK GRILLED 'PRIME' GRADE 10 OZ. SIRLOIN, FOISGRAS

Polenta, Shallot, Thyme Butter, Watercress Salad

SEAFOOD

Chef's Daily Selection of Local Fresh Salmon with
Beurre Blanc Sauce, Seasonal Vegetables

FORAGED MUSHROOM RISOTTO

Eggplant, Shallots, Leeks, Garlic, Italian Parsley, and Shaved Truffle Cheese

Dessert

Chef's Choice of Dessert

Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax



CENTRAL COAST CLASSIC

\$95 per guest

Hors D'oeuvre Course

Crab Cakes Served with Basil Aioli

Salad Course

Mixed Baby Greens with Grilled Asparagus and Goat Cheese,
Ruby Port Sundried Cherry Vinaigrette

Entree Course

Filet of Beef with Béarnaise Sauce,
Lobster and Abalone Mashed Potatoes
Roasted Vegetables

Dessert Course

Espresso Pot de Crème with Petite Cookies

Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax



A NIGHT IN TUSCANY

\$99 per guest

Hors D'oeuvre Course

(Please choose two (2) selections from our banquet menu.)

Salad Course

Local Organic Greens with Grilled Asparagus, Sun Dried Tomatoes
Toasted Pine Nuts, and Central Coast White Cheddar
Tossed in a Eberle Chardonnay Buttermilk Dressing

Fish Course

Pan Seared Sustainable Salmon, Pancetta, and Polenta Topped with
Adelaide Pinot Reduction Sauce

Intermezzo

Tangerine and Basil

Main Course

Dry Aged Ribeye Steak, Brown Butter Béarnaise
Roasted Garlic Mashed Potatoes, and Balsamic Glazed Baby Carrots

Dessert Course

Trio of Delight Mini Chocolate Cookies, Passion Crème Brulee, and
Caramelized Sea Salt Gelato

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STATIONARY HORS D'OEUVRES

(Minimum of 30 Guests Required.)

Vegetable Crudité

\$14 per guest

A Combination of Seasonal Vegetables served with Garlic Herb Dip

International & Domestic Cheese Board

\$18 per guest

Variety of Cheeses, Served with Assorted Crackers, Local Berries
Fruits and Nuts

Charcuterie & Domestic Cheese Board

\$25 per guest

A combination of Cheeses and Meats served with Whole Grain Mustard
Olives and Crusty Bread

Bruschetta

\$10 per guest

Local Tomatoes, Fresh Basil, Roasted Garlic and Olive Oil
Served on a Toasted Baguette

Antipasto

\$12 per guest

Grilled Artichoke Hearts, Roasted Peppers, Grilled Eggplant, Asparagus
Zucchini, Yellow Squash, Mixed Olives with a Balsamic Glaze

Seafood Station

\$42 per guest

Market Price Prawns, Oysters, Clams, and Crab Claws displayed in an Ice Carved Shrimp Boat
served with Roasted Shallot Cocktail Sauce, Lemon Caper Remoulade, and Traditional
Remoulade & Spicy Mustard Sauce
Fresh Sliced Lemons and Traditional Mignonette

Sushi

(Minimum of 5 pieces per guest.)

\$47 per guest

Assorted Sushi to include: Cut Rolls, Hand Rolls, and Sashimi.
Served with Wasabi, Pickled Ginger, Sriracha, Soy Sauce and Chop Sticks.

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OPTIONAL PASSED HORS D'OEUVRE SELECTIONS

*All selections may be stationary or tray passed for an additional fee of \$25 per server.
Items are priced based on a minimum order of (25) pieces per item.*

Cold Hors D'oeuvres

\$7 per piece

Crostini with Artichoke, Roasted Garlic & Italian Parsley
Paso Robles Olive Tapenade on Crostini
Caramelized Pears with Gorgonzola Cheese on Crostini

\$10 per piece

Abalone, Whitefish Ceviche Shooters
Vietnamese Shrimp Spring Roll with Sweet Chili Sauce and Crushed Peanuts
Dungeness Crab Salad Sliders served in a Puffed Pastry
Beef Carpaccio with Pepper Crusted Seared Rare Beef,
Horseradish Cream Sauce, Crispy Shallots, and Garlic Toast
Crusty Bread with Prosciutto, Sea Salt and Whipped Chive Butter
Duck Confit Crostini with Cranberry Apple Compote and Arugula
Highway 1 Cheese and Fig Jam on Walnut Bread
Seared Yellow Fin Tuna, Sesame Crusted, Parsley Puree
Abalone Ceviche with Morro Avocado Served on a Wonton Lobster Salad
Mango, Scallions on Toasted Brioche



Hot Hors D'oeuvres

\$7 per piece

Stuffed Mushrooms with Chanterelle Salt & HammerSky Beurre Blanc

Goat Cheese and Wild Mushrooms Tartlets

\$10 per piece

Short Ribs Quesadilla with Morro Avocado Puree

Venison Chile Tartlets with Soured Cherry Jam

Pulled Heritage Pork Sliders with Apple Slaw

Grilled Chicken with Thai Peanut Sauce and Toasted Sesame

Crispy Phyllo with Brie, Caramelized Onions and Dried Cranberry

J&R's Beef Brochettes with Daou Vineyards Cabernet Jelly



ACTION STATION SELECTIONS

Chef attendant required at \$175 per chef. One chef per 40 guests required.

PASTA STATION

*All pastas are served with Fresh Baked Bread
Red Chile Flakes and Aged Parmigiano Cheese.*

(Please select two)

\$42 per guest

Penne Rigate

Spicy Pork Sausage, Red Onions, Tomato, Smoked Mozzarella Cream Sauce, Herbs

Fusilli

Tomato Confit, Pesto, Pine Nuts, Goat Cheese

Orecchiette

Brussel Sprouts, Baby Kale, Asparagus, Lemon Essence
Local Extra Virgin Olive Oil, Parmesan, Herbs

Cheese Tortellini

Beef Bolognese Sauce, Herbs

Farfalle

Tomatoes, Basil, Caramelized Onions, Roasted Garlic, White Wine

RISOTTO STATION

\$36 per guest

Vegetable

Seasonal Herbs and Vegetables, Vegetable Nage, Aged Jack Cheese

Truffle

Pan Seared Shrimp, Asparagus, White Truffle Oil, Herbs

Chicken

Smoked Chicken, Broccoli, Cremini Mushroom, Marsala Sauce

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CARVING STATION SELECTIONS

Mary's Free Range Whole Roasted Turkey

\$24 per guest

Cornbread Stuffing, Giblet Gravy, Cranberry Relish

Red Oak Plank Salmon

\$32 per guest

Citrus and Fennel Salad, Brown Butter Vinaigrette

Chili Rubbed Pork Tenderloin

\$24 per guest

Cilantro Cream and Black Bean Puree

Santa Maria Style Tri-Tip

\$26 per guest

Fresh Salsa, Lompoc Piquito Beans

Whole Roasted Beef Tenderloin

\$36 per guest

Horseradish Cream Béarnaise Sauce

Herb Roasted Prime Rib

\$32 per guest

Au Jus and Creamy Horseradish Sauce

Roasted Rack of Lamb

\$38 per guest

Natural Jus and Grilled Vegetable Couscous

Whole Roasted Venison Leg

\$38 per guest

Blackberry Balsamic Glaze & Horseradish

Grilled New York Strip

Red Wine Sauce and Black Truffle Potato Puree

\$34 per guest



MEETING BREAK PACKAGES

These break packages are perfect for all day meetings or just a quick refresh!

Healthy Choice

\$18 per guest

Fresh Seasonal Fruits and Berries, Granola, Fresh Berries and Chia Pudding
Lime, Cucumber, Chia Aid Spritzer
Cambria Coastal Coffee, Decaffeinated and Hot Teas

Afternoon Rush

\$16 per guest

Whole Fruit & House-Made Power Bars
Infused Spring Water with Citrus and Herbs
Lavender or Strawberry Basil Lemonade

Post Meeting Reception

\$32 per guest

Seasonal Vegetables with Garlic Herb Dip
Charcuterie, Olives, and Crusty Bread
Assorted Regular and Diet Sodas

Specialty Coffee Break

\$18 per guest

Locally Roasted Regular and Decaffeinated Coffee
Cinnamon Sticks, Whipped Cream, Natural Sugar, Caramel Sauce
Hazelnut Iced Coffee
Chocolate Truffles



A LA CARTE SELECTIONS

Cambria Coastal Roasted Coffee	\$8 per guest
Cambria Coastal Roasted Decaffeinated	\$8 per guest
Assorted Hot Teas	\$8 per guest
Iced Tea	\$20 per gallon
Strawberry Basil Lemonade	\$42 per gallon
Assorted Regular and Decaffeinated Sodas	\$6 each
Perrier Sparkling Water	\$6 each
Pellegrino and Fiji	\$8 each
Assorted Breakfast Pastries	\$42 per dozen
Assorted Scones	\$32 per dozen
Assorted Bagels and Cream Cheese	\$42 per dozen
Assorted Cookies	\$36 per dozen
Whole Fruits and Power Bars	\$10 per guest
Vegetable Crudit� and Dip	\$12 per guest
Local Cheeses, Dried Fruit and Crackers	\$27 per guest
Tortilla Chips and Salsa	\$10 per guest
Tortilla Chips and Guacamole	\$12 per guest
Warm Salted Pretzels	\$8 per guest
Wood Fired Oven Flatbread Mushroom	\$18 per guest
Wood Fired Oven Flatbread Chicken	\$18 per guest
Wood Fired Oven Flatbread Margherita	\$18 per guest



AUDIO VISUAL

Prices are per function.

Services are subject to availability.

Podium	\$100 each
Screen	\$100 each
Microphone	\$15 each
Easel	\$10 each
LCD Projector	\$250 each
Lapel Microphone	\$30 each
Flip Chart with Markers	\$15 each
Additional Flip Chart Pads	\$10 each
Dry Erase Board with Markers	\$15 each
Polycom Speaker Phone	\$125 per day
Laser Presentation Pointer	\$50 each per day
Wireless Presentation Mouse	\$50 each per day
Dance Floor (20 x 20)	\$720 each
Dance Floor (20 x 16)	\$575 each
Dance Floor (16 x 16)	\$460 each
Dance Floor (12 x 12)	\$260 each
Staging (per 8'x4' deck)	\$75 per piece
Chair Covers	\$8 per chair & up
Chivari Chairs	\$14 per chair



EVENT BAR & BEVERAGE SELECTIONS

All event bars are available as a hosted or non-hosted bar.

CALL SPIRITS	<i>\$14.00 per drink</i>
PREMIUM SPIRITS	<i>\$16.00 per drink</i>
BEER SELECTIONS	<i>\$8.00 (included in bar package)</i>
SOFT DRINKS (included in bar package)	
Sodas (Coke, Diet Coke, Sprite)	<i>\$6 per bottle</i>
Mineral/Bottled Water	<i>\$8 per bottle</i>
Assorted Juices	<i>\$6 per drink</i>
WINES (included in bar package)	
Local Paso Robles Wines	<i>\$12 - \$14 per drink</i>
CORKING FEE	<i>\$20 per bottle</i>
BARTENDER FEE	<i>\$45 per hour</i>

EVENT BAR PACKAGES

	Two Hours	Three Hours	Four Hours	Five Hours
Premium	<i>\$56 per guest</i>	<i>\$68 per guest</i>	<i>\$78 per guest</i>	<i>\$86 per guest</i>
Ultra Premium	<i>\$78 per guest</i>	<i>\$86 per guest</i>	<i>\$96 per guest</i>	<i>\$106 per guest</i>
Hosted Beer and Wine Only	<i>\$35 per guest</i>	<i>\$45 per guest</i>	<i>\$55 per guest</i>	<i>\$62 per guest</i>

Prices do not include 20% Taxable Service Charge and 7.75 % Sales Tax