

## Breakfast Buffet Selections

*All entrees served with coffee, tea, milk and juice.*

### *Continental Breakfast*

Assorted pastries, yogurt, assorted cold cereals and fresh fruit \$15.95

### *Canyon Breakfast*

Assorted pastries, yogurt, fresh fruit, and breakfast potatoes  
Scrambled eggs with choice of bacon, ham or sausage. \$19.95

### *Canyon Brunch*

Assorted pastries, omelet station, choice of bacon/ham or sausage, breakfast potatoes, fresh fruit, fresh Belgium waffles, whip cream and berries. \$26.95

### *Chef Greg's Brunch*

Assorted pastries, eggs & omelets made to order, bacon, ham or sausage, potatoes, fresh Belgium waffles, whip cream & berries, eggs benedict, chicken dish, egg & cheese soufflé \$32.95

### *Breakfast Add-Ons*

Fruit and pastries \$5.95  
Coffee and tea service (max 4 hours) \$4.95

\* Pricing is per person and subject to 20% service charge and 10% sales tax. Menus and prices are subject to change. Banquet pricing is applicable to groups of 20 or more



CATALINA ISLAND

# On-Site Catering & Banquet Menus

## Plated Lunch & Dinner Selections

*All entrees served with coffee, tea, milk and juice.*

Choose One of the Following Entrees \$21.95

- Fried chicken
- Chicken pollard
- Chicken piccata
- Fettuccini alfredo
- Eggplant parmesan
- Turkey or ground beef meatloaf
- Spaghetti and meatballs

Choose One of the Following Entrees \$27.95

*Includes one of the following sides: mashed potatoes & gravy, pasta salad, or house salad*

- Grilled salmon
- Seasonal fish selection
- Sirloin steak
- Seafood paella
- Chicken parmesan
- Lobster mac and cheese

Choose One of the Following Entrees \$36.95

*Includes one of the following sides: mashed potatoes & gravy, pasta salad, twice baked potatoes, fresh seasonal vegetables, or house salad*

- Filet mignon
- Rib eye steak
- Seafood stew
- Halibut
- Surf & turf sirloin and shrimp scampi

Choose One of the Following Entrees \$46.95

*Includes one of the following sides: mashed potatoes & gravy, pasta salad, twice baked potatoes, fresh vegetables, grilled asparagus, roasted potatoes, or house salad*

- New York strip steak
- Prime rib of beef
- Grilled sword fish

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## Buffett Selections

*Available for lunch or dinner. All selections include coffee, milk, and tea*

Fried chicken buffet Mashed potatoes and salad	<b>\$19.95</b>
Pasta buffet Two pastas, salad, vegetables, and garlic bread	<b>\$21.95</b>
All American BBQ Hamburgers and hot dogs, choice of potato salad or mashed potatoes, and beans or rolls	<b>\$22.95</b>
BBQ #2 Baby back ribs, bone-in chicken, corn on the cob, salad, choice of potato salad or mashed potatoes, and beans or rolls	<b>\$38.00</b>
Italian Chicken pamesan or marsala, choice of lasagna or stuffed pasta. Italian zucchini squash and baby asparagus salad, garlic bread or rolls	<b>\$26.95</b>
Mexican Taco bar with chicken, beef, and fish tacos, cheese enchilada, Spanish rice and refried beans, guacamole chips and salsa	<b>\$26.95</b>
One entree buffet <i>Includes choice of starch, vegetable, salad, bread and butter as a side</i> Grilled chicken- choose between chicken pollard, piccata, or parmesan Sirloin steak- mushroom maderia wine sauce, marsala wine sauce Island style salmon with soy glaze and tri color peppers Paella dinner- chicken sausage, fresh seafood Shrimp scampi- sauteed a in a garlic butter sauce Add fried chicken for an additional \$2.00PP	<b>\$26.95</b>
Two entree buffet Choose any of the two above entrees with sides	<b>\$34.95</b>

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## Lunch Salads & Sandwiches

**Box lunches** - choice of sandwich, fresh fruit, bag of chips, cookie, and water bottle \$14.00

### Deli Lunch Buffet

**Option #1** \$18.00  
Selection of fresh baked breads and wraps, cold cut meat selection, fish and vegetarian option. Choose between fruit platter and tossed salad

**Option #2** \$22.00  
Selection of fresh baked breads and wraps, cold cut meat selection, fish and vegetarian option. Includes fruit platter and tossed salad

**Option #3** \$24.00  
Selection of fresh baked breads and wraps, cold cut meat selection, fish and vegetarian option. Includes fruit platter, tossed salad, and choice of one appetizer

### Cold Sandwich Selections

- Chicken salad, rosemary, celery, and carrots
- Grilled chicken with chipotle sauce and beans
- Chicken pate with baby gherkins and mustard
- Roasted turkey, tomato, avocado, and cheese
- Pastrami with dijon mustard and dill gherkin
- Grilled sirloin with arugula and provolone
- Caprese with mozzarella, tomatoes and basil
- Grilled vegetables with olive oil and fresh herbs
- Chicken breast with roma tomato
- Turkey, tomato, avocado, and cheese
- Pastrami with dijon mustard and gherkin
- Tuna salad with cucumber and arugula
- Grilled sirloin with arugula and provolone
- Brie and grape
- Egg salad with mayo and mustard
- Cheddar and apple

### Salad Selections

- Classic cobb
- Red potato with dill vinaigrette
- Mixed greens with vegetables
- Caesar salad with croutons
- Orzo pasta with herb vinaigrette
- Caprese salad
- Roasted broccoli with oregano and olive oil
- Rotini pasta with vegetables and olives
- Black bean and corn
- Pasta salad with bell peppers
- Island style coleslaw

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## On-Site Catering & Banquet Menus

### Appetizers and Small Plates

#### Appetizer pricing

**Tier 1 \$5.00pp**

**Tier 2 \$6.00pp**

**Tier 3 \$7.00pp**

***20 piece minimum per item***

#### **Tier 1**

- Humus trio with toasted pita triangles
- Orange scented couscous with fresh thyme
- Artichoke blinis with stilton and spiced pear
- Wild mushroom tart
- Peapod and baby carrots with edamame humus
- Watercress pinwheels
- Bruschetta
- Mini caprese skewars
- Mini baked potatoes stuffed

#### **Tier 2**

- Pork satay with teriyaki sauce
- Pork Rangoon with a ginger apricot sauce
- Cucumber cup with crème fraiche, smoked salmon and dill
- Radicchio leaf with fresh mozzarella, roma tomato and basil
- Fresh California crudités with assorted dipping sauces
- Chicken satay with a peanut dipping sauce
- Asiago cheese crostini
- Mascarpone cheese stuffed Italian sweet pepper
- Green grapes rolled with cream cheese and pistachios
- Smoked salmon cheese cake with pita chips
- Guacamole with chips and salsa
- Bacon wrapped dates
- Stuffed mushrooms: sausage or vegetable
- Mini anti pasta kabobs
- Grilled Zucchini roulades, with herbed goat cheese
- Mini pigs in a blanket
- Spanakopita
- Crudités with assorted dipping sauces

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## Appetizers and Small Plates

### Tier 3

- Beef satay with a peanut sauce
- Shrimp satay with cocktail sauce and aioli
- Scallop ceviche
- Seared ahi on a pita chip
- Tuna tartar on a wonton chip
- Stuffed mushrooms: crab
- Seared Ahi, served on spoons, marinated in a teriyaki sauce
- Seafood ceviche
- Fried coconut shrimp
- Fried calamari
- Scallop s on the half shell with warm cream and bacon sauce
- Sirloin canapé
- Lamb satay with a yogurt mint sauce
- Shrimp wrapped snow pea, with a garlic dill sauce:

### Stations and Small Plates

Fruit and fromage display with assorted crackers and dipping sauce	\$12.00pp
Brie en croute (feeds up to 20)	\$70.00ea
Pizza Party with salad	\$19.00pp
Pasta station with choice of 3 pastas and 2 sauces	
\$20.00pp	
Mashed potato station	\$7.00pp
Slider station	\$20.00pp
Meat options: Pulled pork/sirloin beef/turkey or veg mini sliders	
Side options: coleslaw, fries or chips and watermelon slice	
Anti- Pasta platter-	\$14.00pp
Platters of mixed salami, cheese, olives, apricots, cranberries, almonds, crostini and crackers	
Lite Snacks – choice of mixed nuts, chips, mini cookies or brownies	\$6.95pp
Seafood by the piece	\$5.00ea
Oysters, jumbo shrimp cocktail, scallop on the half shell	

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## Beverage Service

Coffee and Tea service	\$6.95pp
Ice tea and Lemonade service	\$6.95pp
Hosted Beer and Wine (2 hours)	
\$15.00pp	
Hosted full bar (2 hours)	
\$22.00pp	

Venue Rental – per use up to 8 hours

Catalina Room	\$2,000.00
Canyon Room	\$1,000.00
Courtyard	\$2,000.00

Set up fee	
Catalina Room	\$500.00
Canyon Room	\$250.00
Courtyard	\$750.00

## Venue Rental

*Pricing is per use up to 8 hours. The food and beverage minimum is 50% of the venue rental fee*

Catalina Room	\$2,000.00
Canyon Room	\$1,000.00
Courtyard	\$2,000.00
<i>Set up fee</i>	
Catalina Room	\$500.00
Canyon Room	\$250.00
Courtyard	\$750.00

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