



SPECIAL EVENTS MENU

BREAKFAST

BRUNCH

BEVERAGE

BREAKS AND SMALL BITES

GOURMET SANDWICH SELECTION

GOURMET SALAD SELECTION

LUNCH & DINNER PLATED & BUFFET

HORS D'OEUVRES

ADULT REFRESHMENT CENTER

Menu prices are subject to 20% service charge & appropriate California sales tax.

Menu prices subject to change

Menu changes must be completed 72 hours prior to your event



BREAKFAST BUFFET

Buffet prices are based on 1.5 hour service with a 10 person minimum.

Groups of less than 10 people will be served plated.

FRESH START	25
Refreshing mélange of seasonal fruit, freshly baked breakfast pastry assortment, bagels, cream cheese, multigrain granola, yogurt, orange & apple juice, sweet butter, preserves	
THE FARMER'S BREAKFAST	39
The fresh start selection <u>plus</u> apple-wood smoked bacon, turkey patty sausage, scrambled eggs, farmer's roasted fingerling potatoes	
SPA BREAKFAST	36
Muffuletta quiche cups, refreshing seasonal fruit & berries, sundried summer fruit, smoothies, orange & carrot juice, multi grain granola, Greek yogurt, 2% milk, almond milk, assorted bagels, cream cheese, blossom honey	
BREAKFAST BURRITO	17
Cage free scrambled eggs, diced fingerling potatoes, tri-color sweet peppers, cheddar & Monterrey jack cheese. Choice of: smoked apple-wood bacon, hickory ham, smoked turkey breast or vegetarian -soy chorizo, on whole wheat flour tortillas, house-made salsa Fresca & sour cream, orange & apple juice	
BREAKFAST SANDWICH	17
Cage free fluffy open face petite omelet, cheddar or aged Swiss cheese, heirloom tomato, shredded lettuce, and choice of: smoked bacon, hickory ham, smoked turkey breast or vegetarian . Served On butter croissant or multi grain bread, orange & apple juice	

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PARFAIT BAR

15

Prepare your own parfait with multigrain granola, Greek & strawberry yogurt, seasonal mixed berries, diced sundried summer fruits, diced papaya & kiwi fruit, orange blossom honey

EGGS BENEDICT

18

Traditional: English muffin, Canadian bacon, poached eggs, hollandaise sauce

Vegetarian: Portobello mushroom, sautéed spinach, sliced tomatoes, poached eggs, hollandaise sauce

VEGAN BREAKFAST

17

Breakfast-wrap with black beans, grilled tomatoes, peppers, red onions, guacamole, mushroom, salsa Fresca on a whole wheat tortilla, orange & apple juice

BRUNCH BUFFET

Buffet prices are based on 1.5 hour service, 20 person minimum

BREAKFAST FAVORITES

Freshly brewed organic coffee, premium herbal tea selection, assortment of up to 3 fruit juices, freshly baked breakfast pastries, assorted bagels, sweet butter, fruit jams and marmalades

Turkey patty sausage, apple-wood smoked bacon, breakfast fingerling potatoes

PARFAIT BAR

Enjoy making your own parfaits with Greek yogurt, berries, super granola, orange blossom honey

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MÉLANGE OF SEASONAL FRUIT

Refreshing seasonal sliced fruits, berries, grapes, papaya

OMELET STATION

Prepared to your liking with an array of condiments

CHICKEN PICCATA

Boneless free range organic chicken breasts, chardonnay, capers, shallots, garlic
lemon butter sauce

BAKED ATLANTIC SALMON

Baked to perfection, served with Dijon chardonnay cream sauce

SALADS

Scented Caesar salad, Italian style antipasto salad

DELI AND CHEESE

Assortment of fine domestic and imported deli meats & cheese board

HEAVENLY DESSERTS

Assortment of mini-tarts and petit fours

49 per person

With Champagne

ADD 18

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BEVERAGE

Beverage charged on consumption

ORGANIC CENTRAL AMERICAN FAIR TRADE		FRUIT JUICE	5 each
COFFEE regular or decaffeinated		orange, cranberry, apple, carrot	
55 gal		RED BULL, ASSORTED FLAVORS	5 each
ASSORTED HERBAL REVOLUTION TEA		ST PELLEGRINO SPARKLING FLAVORED 12 oz.	
Chamomile, green tea, English breakfast	55 gal	aranciata, limonata	5 each
VOSS STILL WATER 330 mil	5 each	ASSORTED SODAS	5 each
ICED TEA, FLAVORED UNSWEETENED		Coca-Cola, regular and diet, sprite	
50 gal		LEMONADE	45 gal
Black currant		Regular or raspberry	
PERRIER MINERAL WATER 12 oz.	5 each		

BREAKS AND SMALL BITES

10 person minimum

HEALTH & BALANCE	15 per person
Farm fresh to you, mint scented assorted fruit skewers, low sugar fruit smoothies with supper food energy bars	
ENERGY BOOSTER	18 per person
Red bull assorted flavors, assortment of supper food energy bars, double chocolate brownies & lemon bars	
7 th INNING STRETCH	16 per person
Roasted salted peanuts, kettle potato chips, mini salted pretzels, assorted finger sandwiches made with smoked hickory turkey, gold label ham, peanut butter & jelly	

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MINI PRETZEL ROLL	36 dozen
The perfect afternoon snack, mini pretzel rolls filled with your choice of: chicken salad, tuna salad, smoked turkey & Swiss cheese, ham & cheddar cheese: 1 dozen minimum per choice	
FARMER'S BREAK	12 per person
Assortment of tender and crunchy vegetables, carrots, tri-color sweet peppers, mouthwatering vine-ripened teardrop tomatoes, green zucchini and tender asparagus spears, with your choice of Deepings: Yellow roasted pepper, onion, cool ranch	
SOUTH OF THE BORDER	16 per person
Flour tortillas filled with roasted peppers, red onions, chicken breast, cheddar and Monterrey jack cheese, Home-made salsa, sour cream	
CHEESE BOARD	16 per person
Domestic & International cheese board, baked brie, gouda beemster XO, maycellas blue, provolone kunik petite goat cheese, dried fruit, organic peach chutney, toasted crostini's and crackers	
DECADENT SAMPLER	10 per person
Dark chocolate brownies, lemon bars, pecan squares, macaroons and fruit tarts	

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GOURMET SANDWICH SELECTION

5-person minimum per choice

Our sandwiches are prepared with the finest deli meats, domestic and imported cheese, locally baked baguette or ciabatta rolls

Served with fussily pasta salad-vegetarian or antipasto, bistro style salad tossed with balsamic vinaigrette, kettle potato chips, freshly baked cookies, black currant iced tea or lemonade

25 per person

HICKORY TURKEY CLUB

Hickory smoked turkey breasts, shredded lettuce, heirloom tomatoes, avocado, apple-wood smoked bacon, beemster X O Gouda cheese on French baguette

ITALIAN STYLE FINEST DELI

Dried aged salami, maple cured ham, Lombardy provolone dolce, heirloom tomatoes, shredded lettuce, drizzled with balsamic vinegar of moderna, & Spanish extra virgin olive oil on French baguette

HERBS & CITRUS MARINATED SALMON

Baked North Atlantic salmon fillet, spinach, heirloom tomatoes, frizzled maui onions, lemon & basil aioli, on soft freshly baked ciabatta roll

ROASTED BLACK ANGUS SIRLOIN STEAK

Black Angus beef, crumbled mycella blue cheese, shredded lettuce, frizzled maui onions, sliced heirloom tomato, on French baguette

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HERBS MARINATED CHICKEN

Citrus & herbs marinated chicken breasts, caramelized red onions, sliced heirloom tomato, avocado, shredded lettuce and pesto on freshly baked ciabatta roll

VEGETARIAN

Roasted marinated portabella mushroom, red marinated pimentos, fresh mozzarella, sliced heirloom tomato, shredded lettuce, frizzled maui onions, herbed vegenaise, on soft freshly baked ciabatta roll

LUNCH ON THE GO

Choice of cold sandwich selection, perfectly packaged for your dining enjoyment, with sides and condiments, bottled beverage in lieu of iced tea or lemonade

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GOURMET SALAD SELECTION

5-person minimum per choice

Salads are prepared with locally grown lettuce & vegetables, selected condiments and choice of dressing: blue cheese, creamy ranch, balsamic vinaigrette. Freshly baked cookies, iced tea or lemonade

25 per person

SOUTHWEST CHICKEN SALAD

Baked marinated organic chicken breast, hearts of romaine, roasted baby sweet corn, black beans, tortilla strips, sweet red peppers, shaved carrot, crumbled cotija cheese, habanero pesto vinaigrette

SCENTED MARINATED CHICKEN CAESAR

Oven baked achiote marinated organic chicken breasts, tender romaine hearts, herbed buttered croutons, shaved romano cheese, creamy caesar dressing

ROASTED SIRLOIN STEAK SALAD

Oven Roasted Black Angus sirloin, seasonal mixed green lettuce, asparagus spears, roasted bliss rosemary potatoes, vine-ripe tomatoes, sautéed red onions, marinated mushrooms, B vinaigrette

MEDITERRANEAN CHOPPED SALAD

Hearts of romaine lettuce, aged Italian salami, crispy prosciutto flakes, feta cheese, pitted Kalamata olives, diced tomatoes, fresh organic sweet basil & oregano, toasted fennel seed & citrus vinaigrette

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SUMMER DELIGHT

Roasted Atlantic salmon, arugula & watercress salad, avocado, shaved red onions, vine-ripe tomatoes, mandarin orange, toasted fennel seeds & citrus vinaigrette

ANTIPASTO SALAD

Tortellini pasta with tear drop tomatoes, steamed broccolini, Kalamata olives, salami, maple cured ham, tri-color sweet peppers, Italian vinaigrette, crumbled feta cheese

VEGAN KALE SALAD

Shredded organic kale, tahini sauce, fresh lime juice, organic agave, omega 3 hemp seeds, sundried cranberries

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LUNCH & DINNER PLATED OR BUFFET

12-person minimum per selection. Maximum of 50 guests for plated meals

Served with petit dinner rolls & sweet butter
Bistro style mixed green salad, seasonal vegetables, mashed potatoes or jasmine rice pilaf
12 each minimum on dessert choice: Chocolate mousse cup, chocolate grand Marnier
Crème Brule cappuccino, New York Cheesecake

ENTRÉES:

VEGETARIAN LASAGNA	LUNCH 27	DINNER 30
Homemade layered combination of roasted, zucchini, yellow squash, eggplant, wilted spinach, ricotta and mozzarella cheese, hearty house-made marinara sauce		

LINGUINI PASTA JAMBALAYA	LUNCH 38	DINNER 41
Cajun style pasta with tiger shrimp, organic chicken breasts, andouille sausage, tri-color pepper, pearl onions		

CHICKEN PICCATA	LUNCH 33	DINNER 36
Boneless free range organic chicken breasts, chardonnay, capers, shallots, garlic, lemon butter sauce		

MEDITERRANEAN CHICKEN BREASTS	LUNCH 33	DINNER 36
Herb boneless free range organic chicken breasts, dice green olives, artichoke hearts, chardonnay & Dijon mustard cream sauce		

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SHORE HOTEL
SANTA MONICA CA

BAKED ATLANTIC SALMON

LUNCH 35

DINNER 38

Baked to perfection, served on a bed of wilted spinach and baby carrots, tomatillo salsa

SICILIAN PORK CHOP

LUNCH 33

DINNER 36

Infused overnight with Italian herbs, extra virgin olive oil and sea salt, caramelized red onions, wilted spinach, cabernet glaze

BEEF TENDERLOIN

LUNCH 45

DINNER 49

Slow oven roasted beef tenderloin medallions, haricot verts amandine

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SHORE HOTEL
SANTA MONICA CA

HORS D'OEUVRES

10 people minimum

BEEF TENDERLOIN EN CROUTE 72 per dozen
Tenderloin of beef topped with goose liver pate, mushrooms black trifle in a madeira sauce

FRESH MOZZARELLA CROSTINI 42 per dozen
Toasted French baguette topped with fresh mozzarella cheese, tomato concasse,
fresh basil chiffonade

SEASONAL FRUITS SKEWERS 33 per dozen
Seasonal fruit skewers, melons, pineapple, whole berries, drizzled with yogurt sauce

NACHOS BAR 11 per person
tortilla chips, refried beans, cheddar & Monterrey jack cheese, homemade salsa, sour cream,
Homemade salsa, cheese sauce

Add guacamole 3 per person

BEEF, CHICKEN OR VEGETARIAN SKEWERS 33 per dozen – 1 dozen (minimum each)
Tender chicken or beef marinated, served with teriyaki sauce

SHRIMP ON ICE 60 per dozen
Jumbo shrimp on ice with zesty horseradish cocktail sauce

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CRAB CAKES 60 per dozen
2 oz. puck shape, Gourmet crab cake with lump & rock crabmeat, onions, red peppers Dijon mustard sauce

CHEESE BOARD 16 per person
Domestic & International cheese board, baked brie, gouda beemster XO, maycellas blue, provolone kunik petite goat cheese, dried fruit, organic peach chutney, toasted crostini's and crackers

DECADENT SAMPLER 10 per person
Dark chocolate brownies, lemon bars, pecan squares, macaroons and fruit tarts

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ADULT REFRESHMENT CENTER

HOSTED BEER & WINE

\$18 1st hour \$18 2nd hour \$12 for each additional hour

- RED WINE | HOUSE SELECTION
 - CHARDONNAY | HOUSE SELECTION
 - SAUVIGNON BLANC | HOUSE SELECTION
 - SPARKLING | HOUSE SELECTION
 - BEER | DOMESTIC & IMPORTED
-

HOSTED PREMIUM SELECTION

\$30 1st hour \$30 2nd hour \$20 for each additional hour

- VODKA | ABSOLUT
 - GIN | BEEFEATER
 - RUM | BACARDI SILVER
 - TEQUILA | EL JIMADOR SILVER
 - BOURBON | JACK DANIELS
 - SCOTCH | DEWAR'S
 - BUBBLES | MIONETTO BRUT
 - BEER | MICRO BREWS, IMPORTED & DOMESTIC
 - RED WINE | HOUSE SELECTION
 - CHARDONNAY | FLOR DE CAMPO
-

HOSTED DELUXE SELECTION

|\$35 1st HOUR | 35 2nd HOUR | \$30 FOR EACH ADDITIONAL HOUR

- VODKA | GREY GOOSE
- GIN | BOMBAY SAPPHIRE
- RUM | BACARDI SILVER, MEYER'S
- TEQUILA | PATRON
- BOURBON | WOOD FOR RESERVE
- SCOTCH | JOHNNY WALKER BLACK

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- BUBBLES |MUMM NAPA
 - BEER |IMPORTED & DOMESTIC PREMIUM SELECTION
 - WINE | NAPA MERLOT, JUSTIN CABERNET, SUMMERLAND PINOT NOIR, JUSTIN CHARDONNAY
-

HOSTED BAR ON CONSUMPTION

PREMIUM LIQUOR|\$12 EACH

DELUXE LIQUOR| \$14

BEER |BUD & BUD LIGHT, 16 oz. \$8 EACH

BEER | IMPORTED & MICRO BREWS \$8 EACH

WINE & BUBBLES |HOUSE SELECT VARIETIES \$12 EACH

WINE & BUBBLES |PREMIUM VARIETIES \$14 EACH

* Sodas and water included with premium and deluxe bar selection \$150 bartender fee, 1 bartender required per every 75 guests. \$150 server for pass hors d'oeuvres

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ADDITIONAL COSTS

AUDIO VISUAL

Equipment	Per Day Pricing
LCD Projector & Screen	\$250
Flat Panel TV	\$200
Wi-Fi Group	Complimentary
Wireless Microphone	\$125
Lavaliere Microphone	\$125
Post-It Flip Chart & Easel	\$50
Dry Erase Board	\$30
Large Dry Erase Board (4'X6')	\$80
Cork Board (4'X6')	\$80
White Board Cart	\$50
Podium	No Charge

PARKING

Type	Pricing
Self-Parking	\$15
Valet Parking	\$20
Overnight Valet	\$35

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