



WELCOME TO  
*Town and Country*  
RESORT

*A note from our chef.*

**REDEN RAMOS | EXECUTIVE CHEF**  
San Diego, Ca

Town and Country Resort's culinary team is second to none. Combining excellent culinary skills and techniques, original and creative recipes and the freshest ingredients in Southern California, Town and Country's cuisine offers a wide selection for tastes of all kind. From award-winning dishes in ARLO, to mouth-watering comfort food and south of the border favorites in Lapper Sports Bar + Kitchen, to delicious pastries in the MRKT and tasty bites at Monkey Bar, to exciting offerings for banquets and special events, the team delivers. Bon appetit!



# Event Guidelines

## FOOD & BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through the Town and Country San Diego. We do not allow outside food or beverage to be provided in our event and banquet spaces by either clients or attendees with the exception of prearranged specialty cakes with a plating fee and wine/champagne with a corkage fee.

## PRICING, SERVICE CHARGE & STATE TAX

All menu pricing listed will be subject to 26% service charge. California state sales tax, currently 7.75%, is calculated on the total of all charges including service charge. Service charge and taxes are subject to increase without notice. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax.

## EXPECTED NUMBER/GUARANTEES

To ensure proper and seamless execution of your events, all catering orders must be received with selections no later than 30 days prior to the start of the events. Signed Banquet Event Orders must be received with signature 14 days, two weeks, prior to the start of the event with a reasonable expected number. A final confirmation of attendance or "guarantee" is required by noon, three (3) business days prior to the start of the first program function. If a guarantee is not received, the Resort will charge for the expected number of guests as indicated in the original Letter of Agreement. The number you guarantee is not subject to reduction. Final billing will be based on the greater number, guarantee or actual attendance. We will set for 3% over upon request.

## CHOICE MENU SELECTION

Chef will gladly accommodate up to a three-entrée selection, that would include the vegetarian option, for plated/choice meals.

### THE FOLLOWING WILL APPLY SHOULD YOU CHOOSE THIS OPTION:

- An exact count of each entrée must be provided by noon a minimum of (7) days business days prior to your event date.
- If there is a price difference between entrées, the highest priced entrée will prevail for all entrées.
- Contact must provide one place card per guest indicating each selection.

Our printed menu selections are recommended suggestions; however, our team is happy to customize or modify existing banquet menus to meet your needs. Contracted food and beverage/menu discounts and concessions do not apply to custom or modified menus.

## DISPLAYED FOOD/BUFFETS

Buffet and display items will be presented for a maximum of one hour (60 min) to one-and-one-half hours (90 min) – unless otherwise noted. Food Displays and/or Buffets offer specific quantities of food. Food Preparation is based on one serving per person and should be guaranteed for the total attendees. Additional servings may be purchased at appropriate prices.

## BUFFET MINIMUMS

A minimum of 25 guests is required for all buffet breakfast, break packages and lunches. With less than 25 guests a labor fee will apply. For dinner buffets for less than 50 guests a labor fee will apply.

## BAR

The Town and Country Resort will supply one bartender per 100 guests. Each bar is required to meet a revenue minimum in order to waive the bartender fee. Any additional bartenders requested beyond these guidelines is subject to a fee. It is our policy, in accordance with our liquor license, that beverages only be dispensed by certified Resort bartenders/employees. The Town and Country Resort reserves the right to request proper identification from any guests ordering alcoholic beverages. Alcoholic Beverage service may be denied to any guests who appear intoxicated or are underage. No outside alcoholic beverages/containers may be brought into an event by guests.

## SUSTAINABILITY & QUALITY COMMITMENT

The Town and Country Resort is proud to present the finest in local, seasonal products and sustainable proteins. Our menus have been created to include fresh, locally sourced and healthy choices. To ensure your event is executed to the highest level of perfection, we will use careful judgement on minimum quantities of food requested in accordance with guaranteed number of guests.

## DECORATIONS

All decorations must meet with the approval of the Resort and the San Diego Fire Marshal. Smoke or fog machines require dedicated fire watch secured through the Resort Security Department. The Resort will not permit the affixing of any items to the walls or ceiling of the rooms unless written approval is given by the event department.

## TIMING AND ROOM RESETS

The Resort schedules staff based on the agreed Event Orders submitted. If a room set is changed within 24 hours of the start of the function there will be a labor fee assessed. Changes to timing can incur extended shifts, any function time moved more than 30 mins prior to the agreed start or extended past the agreed end will incur a fee per hour or fraction thereof.

## OUTDOOR FUNCTIONS, WEATHER, NOISE ORDINANCE




All outdoor functions and amplified music must conclude no later than 10:00 p.m. In accordance with the local city ordinances and the respect for other Resort guests, volume of events must be limited to 80db.

### WEATHER CALLS WILL BE MADE BY THE CLIENT UPON RECOMMENDATION OF THE EVENT MANAGER AND BANQUET MANAGER.

- Breakfast Functions: evening before by 8 p.m.
- Lunch Functions: by 8 a.m.
- Dinner Functions: by 2 p.m.

If the client is unavailable the decision will be made on the client's behalf in favor of moving indoors at a threshold of 40% chance of showers. Use of pool area for event space will incur a per event fee that includes the removal and reset of existing furniture, set up and teardown of banquet furniture and cleaning. No glass décor or service ware may be used in the pool area.

## NUTRITION SYMBOLS

-  VEGETARIAN
-  VEGAN
-  GLUTEN FREE

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# BREAKFAST



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RESORT



## T&C Plated Breakfast

Plated breakfast includes basket of daily breakfast breads, coffee, tea and orange juice service.

**Served** {Select One}

**QUICHE LORRAINE** 🍷

Caramelized Onions, Smoked Bacon, Roasted Red Potatoes

**CLASSIC ALL AMERICAN** 🍷

Scrambled Eggs, Link Pork Sausage, O'Brien Potatoes

**VANILLA LACED FRENCH TOAST** 🍷

Thick-cut Brioche, Smoked Bacon, Maple Syrup, Whipped Butter

**HAM, BACON, LEEKS BREAKFAST STRATA** 🍷

Herb Stuffed Tomatoes, Roasted Potatoes with Fresh Herbs

**CHIMICHURRI SKIRT STEAK AND EGGS** 🍷

Fluffy Scrambled Eggs, Crisp Potatoes, Roasted Tomatoes

## T&C Continental Breakfasts

### Sunny State Of Mind

ORANGE JUICE

REGULAR, DECAFFEINATED COFFEE & HERBAL TEA

FRESH SEASONAL SLICED FRUIT & BERRIES

OUR SELECTION OF ARTISINAL BREAKFAST PASTRIES

Including Danish, Croissant and Muffins Served with Butter and Assorted Fruit Preserves

### Hotel Circle Continental

ORANGE, APPLE & CRANBERRY JUICES

REGULAR COFFEE, DECAFFEINATED COFFEE & HERBAL TEA

OUR SELECTION OF ARTISINAL BREAKFAST PASTRIES

Including Danish, Croissant and Muffins Served with Butter and Assorted Fruit Preserves

SEASONAL FRUIT DISPLAY

with Orange Honey Glaze

BAGELS

With Whipped Cream Cheese

ASSORTED YOGURTS





# T&C Buffet Breakfasts

## Sunrise Surprise

ORANGE AND APPLE JUICE  
REGULAR, DECAFFEINATED COFFEE AND HERBAL TEA SELECTIONS  
SEASONAL SLICED FRUIT & BERRIES  
DAILY BREAKFAST BAKERY SELECTION  
SCRAMBLED EGGS  
DOUBLE APPLEWOOD SMOKED BACON OR CHICKEN APPLE SAUSAGE LINKS  
O'BRIEN POTATOES  
Pepper & Onion Medley

## Mack Daddy-O Breakfast Buffet

ORANGE AND APPLE JUICE  
REGULAR, DECAFFEINATED COFFEE AND HERBAL TEA SELECTIONS  
OUR SELECTION OF ARTISANAL BREAKFAST PASTRIES  
Including Danish, Croissant and Muffins Served with Butter and Assorted Fruit Preserves  
SEASONAL FRUIT DISPLAY WITH ORANGE HONEY GLAZE

### DAILY BREAKFAST BAKERIES SELECTIONS

#### CHOICE OF EGGS {Select one}

Scrambled Eggs 🍳  
With Chives

Mediterranean Scramble 🍳  
With Italian Sausage, Spinach,  
Marinated Tomato and Crème  
Fraiche

Egg Strata 2 Way  
Sausage with Cheddar Strata  
and Spinach, Roasted Pepper,  
Mushroom and Feta Strata

South of the  
Border Scramble 🍳  
With Chorizo, Bacon  
and Cheddar

#### MEATS {Select one}

Chicken Apple Sausage

Black Forrest Ham

Turkey Sausage

Applewood Smoked Bacon

Pork Sausage

Canadian Bacon

#### POTATOES {Select one}

Crispy Red B Potatoes  
With Caramelized Onion and Fresh Herb

Potato Hash  
With Mushroom and Black Kale  
Ranch Potato with Peppers and Onion

Roasted Fingerling Potato  
With Garlic Confit and Rosemary

#### SWEETS {Select one}

Steel Cut Oatmeal 🌱🌱🌱  
Brown Sugar, Raisins, Almonds, Dried Fruit

Classic Buttermilk Pancakes 🌱  
Vanilla Crème Chantilly, Whipped Butter,  
Warm Syrup

Greek Yogurt Parfait 🌱  
Granola, Assorted Berries

Cinnamon & Vanilla  
Brioche French Toast 🌱  
Apple Chutney, Whipped Butter,  
Warm Syrup

Belgian Waffles 🌱  
Berry Compote





# Breakfast Enhancements

## EGGS {Select one}

**Scrambled Eggs with Chives** 🍳

### Mediterranean Scramble

With Italian Sausage, Spinach, Marinated Tomato and Crème Fraiche

### Egg Strata 2 Way,

Sausage with Cheddar Strata and Spinach, Roasted Pepper, Mushroom and Feta Strata

### South of the Border Scramble

With Chorizo, Bacon and Cheddar

## THE MEATS {Select two}

**Chicken Apple Sausage**

**Applewood Smoked Bacon** 🍳

**Black Forrest Ham** 🍳

**Pork Sausage**

**Turkey Sausage**

**Canadian Bacon** 🍳

## STARCHES {Select one}

**Crispy Red B Potatoes** 🍳

With Caramelized Onion and Fresh Herb

**Potato Hash** 🍳

With Mushroom and Black Kale

**Ranch Potato**

With Peppers and Onion

**Roasted Fingerling Potato** 🍳

With Garlic Confit and Rosemary

## OMELETS BY DESIGN

Smoked Bacon, Ham, Chicken Apple Sausage, White & Yellow Cheddar, Green Onions, Diced Tomatoes, Red Onion, Pickled Jalapenos, Asparagus, Fire-Roasted Peppers, Spinach, Mushrooms

Whole Eggs or Egg Whites

*Requires 1 Chef Attendant per 50 guests*

## PAPPALECCO ACAI BOWLS

Local Acai Sorbet, Peanut Butter, Bananas, Toasted Coconut, White & Dark Chocolate Chips, Fresh Berries, T&C Granola, Almonds

*Requires 1 Attendant per 50 guests*

## BREAKFAST SANDWICH SELECTION

### Breakfast Wagyu Beef Slider

Brioche Slider Bun, Wagyu burger, Shaved Ham, Fried Egg, Sharp Cheddar, Dijonaise

### Triple Pork Sandwich

English Muffin, Pulled Pork, Shaved Ham, Bacon, Fried Egg Over Hard, Provolone

### Turkey Melt

English Muffin, Turkey Sausage, Spinach Egg White Fritata, Swiss Cheese

## BREAKFAST BURRITO

Scrambled Eggs, Pork Machaca, Tater Tots, Pepper Jack Cheese

Scrambled Eggs, Roasted Potato, Chorizo, Onions, Jack Cheese

Scrambled Eggs, Smoked Bacon, Crispy Potato, Cheddar Cheese

Scrambled Eggs, Potato Hash, Braised Short Ribs, Mushroom

Scrambled Egg Whites, Beyond Burger, Sun Dried Tomato, Spinach, Spinach Wrap

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SEASONAL FRESH FRUIT & BERRIES 🍓

HEALTHY ENERGY BOOST SHOT 🍷

HONEY GREEK YOGURT & BERRIES 🍓

COTTAGE CHEESE & PINEAPPLE 🍓

Toasted Coconut, Agave

## MORNING MEAT AND CHEESE BOARD

**A selection of cheese and meats to include:**

Boursin, Brie and Sharp Cheddar, Black Forrest Ham, Salami Tartufo, Prosciutto and Capicola

Served with Fig Jam, Stone Mustard, Herb Mayonnaise, Stone Mustard and Honey

## BEET ROOT MARINATED SMOKED SALMON

Tomatoes, Cucumbers, Sliced Red Onions, Cream Cheese with Capers, and a Plain Bagel

## SELECTION OF BOXED COLD CEREALS

Milk, Non-Dairy Milk

## HARD BOILED EGGS

## STEEL CUT OATS

Brown Sugar, Raisins, Honey, Almonds, Dried Fruit

## HOUSE-MADE GRANOLA & GREEK YOGURT PARFAITS

## BAGELS WITH WHIPPED CREAM CHEESE



# Morning Breaks

Pricing based on 30 minute service. 25 guest minimum required.

## Pastry Shop

- Coffee Cake ☑
- Cinnamon Buns ☑
- Blueberry Scones ☑
- Seasonal Fruit Salad ☑ ☑
- Agave Drizzle

## Sunrise

- Whole Fresh Fruit ☑ ☑
- Mini Greek Yogurt Parfait ☑  
House-made Whole Grain Granola, Assorted Berries
- Mini Bran Muffins ☑
- Mini Banana Nut Muffins ☑

## The Mrkt

- Assorted Biscotti
- Madeleines
- Scones
- Bottled Frappuccinos, Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas  
Flavored Syrups, Cinnamon, Cocoa, CrèmeChantilly

## T&C Break

- Malasada ☑  
Raspberry, Vanilla, Cinnamon Sugar
- Bacon And Cheddar Egg Bites ☑
- Individual Bags Of Smoked Almonds ☑ ☑
- Elixir Infusion Shots ☑  
Bee Pollen

## Morning Boost

- Edamame ☑ ☑
- Bran Muffins ☑
- Make Your Own Mini Pappalecco Acai or Chia Pudding Bowl ☑  
Coconut, Banana, Blueberries, House Granola, Dark Chocolate Flakes, Peanut Butter, Honey  
*With Chef Attendant*

## Pacific Trail

- Build Your Own Trail Mix  
Deluxe Mixed Nuts, Mini Pretzels, M&Ms, Spicy Bar Mix, Dried Cranberries, Banana Chips, Coconut Shavings, Chocolate Chips, Goldfish Crackers, Yogurt-Covered Raisins





# Afternoon Breaks

Pricing based on 30 minute service. 25 guest minimum required.

## Sweet & Savory

Bavarian Soft Pretzels, House-Made Chips  
Onion Dip, Country Mustard, Beer Cheese  
Mini Cup Cakes, Cookies

## Dips & Chips

Onion Dip, Baba Ganoush, Roasted Red Pepper Hummus, Salsa, Guacamole  
Warm Spinach & Artichoke Dip  
Pita Chips, Naan, Potato Chips, Tortilla Chips

## Grilled Cheese Bites

Smoked Pork Loin and Swiss Sesame  
Ham and Brie  
American Cheese and Tomato  
Tomato Bisque Shooter

## 7th Inning Stretch

Mini Corn Dogs  
Honey Mustard

San Diego Pretzel Bites  
Nacho Cheese

Roasted Sea Salt Peanuts, Cracker Jacks Caramel Popcorn  
Root Beer

## Farmer's Market

Locally Sourced Vegetable Crudites 🌱  
White Bean Hummus, Ranch

Skewered Baby Caprese Bites

House Made Potato Chips: 🌱  
Sea Salt, Truffle and Parmesan, Barbecue

## Barrio Break

Custard Filled Cinnamon Churros  
Dulce de Leche  
Tres Leches  
Cream Cheese Flan  
Orange Glaze  
Chamoy Fruit Cups  
House Made Lime Tortilla Chips, Salsa

## Ciao Bella

Charcuterie and Cheese Board  
Olive Tapenade, Assorted Crackers, Crostini  
Fried Raviolis  
San Marzano Sauce  
Mini Cannoli, Chocolate Truffles

## Trixie Ice Cream

Assorted Novelty Ice Cream Bars, Popsicles, Paletas,  
Ice Cream Sandwiches

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas

## The Lemon Grove

Lemon Bars, Limoncello Cookies  
Lemon Meringue Tarts, Lemon Poppyseed Loaf  
Lemonheads, San Pellegrino Lemonata

## Cookie Sandwich Break

Chocolate Cookie Sandwich with Chocolate Ganache  
Peanut Butter Cookie with Berry Jam  
Buttercream  
Madelaine Sandwich with Caramel Mousse  
Cold Milk and Iced Coffee





## À la Carte

SEASONAL WHOLE FRUIT  
INDIVIDUAL ASSORTED FRUIT YOGURTS  
GRANOLA BAR, NUTRI GRAIN® BAR  
MARKET FRESH SEASONAL FRUIT & BERRIES  
WHOLE GRAIN GRANOLA & YOGURT PARFAIT  
TRAIL MIX {Packaged}

EGG BITES  
Bacon and Cheddar or Spinach, Tomato and Cheese  
ICE CREAM BARS {Packaged}  
GRANOLA BARS {Packaged}  
CHIPS/PRETZELS/POPCORN {Packaged}  
NUTS {Packaged}

## Bakery Selection

CINNAMON BUNS  
ASSORTED BAKED PASTRIES  
Danish, Muffins, Croissants  
ASSORTED FRESHLY BAKED COOKIES  
ASSORTED BARS  
S'MORES BAR

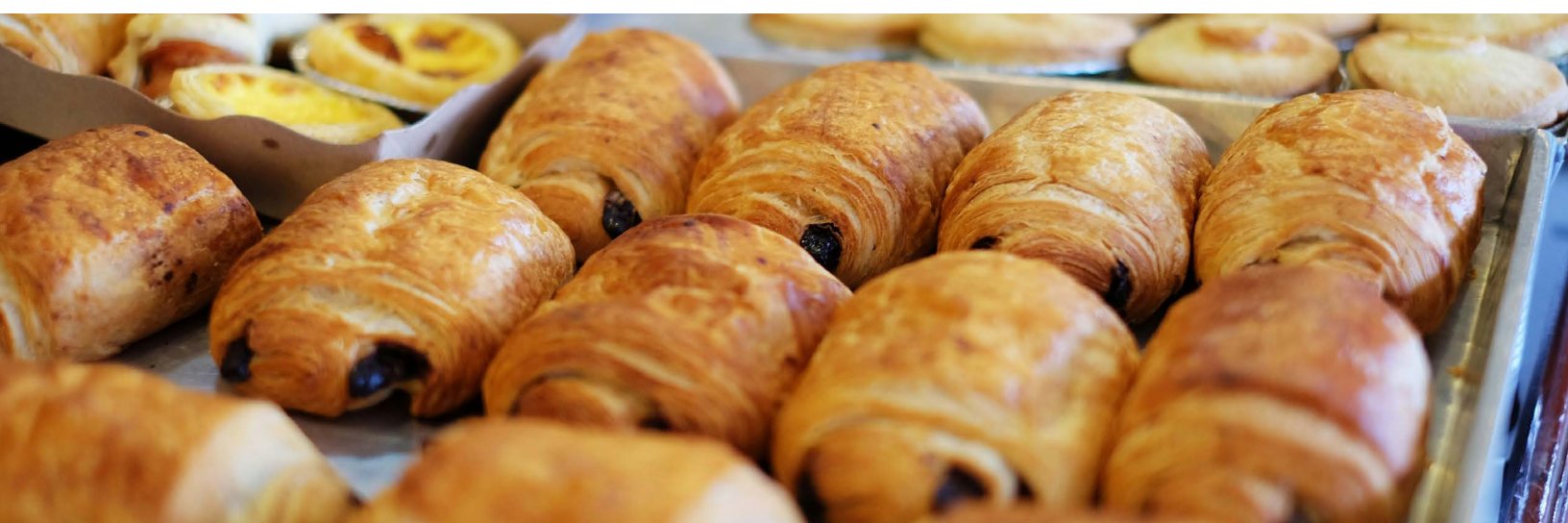
FRUIT OATMEAL BARS  
LEMON BAR  
PECAN BAR  
MAGIC BAR  
BREAKFAST BREADS  
ZUCCHINI BREAD

BANANA NUT BREAD  
CORN BREAD MUFFINS  
LEMON POPPYSEED BREAD  
COFFEE CAKE  
ASSORTED BLONDIES  
& FUDGE BROWNIES

## Beverages

COFFEE  
Regular, Decaffeinated Coffee & Assorted Tea  
JUICES  
Orange, Cranberry, Tomato, V-8®, Apple,  
Pineapple, Grapefruit  
SOFT DRINKS  
BOTTLED WATERS  
BOTTLED TEAS

SPORTS DRINKS  
ENERGY DRINKS  
BREWED ICED TEA  
LEMONADE  
CHEF'S SEASONAL INFUSED WATER  
STARBUCKS® BOTTLED FRAPPUCCINO®



# LUNCH



*Town and Country*  
RESORT



# Plated Lunches

All lunches are served with soup or salad, entrée, dessert, artisan bread and iced tea.

## Soups & Salads {Select one}

### TOMATO BISQUE

Goat Cheese Crouton, Basil Oil

### BROCCOLI CHEDDAR

Broccoli Fritter, Chives

### LITTLE ITALY MINISTRONE

Pesto

### NEW ENGLAND CLAM CHOWDER

Bacon Relish

### SPINACH SALAD

Shaved Radish, Almonds, Sweet Onion, Honey Mustard Dressing

### BABY ROMAINE WEDGE

Roasted Tomatoes, Parmesan Crisp, Bermuda Onions, Lemon Garlic Dressing

### TOMATO CAPRESE

Bocconcini Mozzarella, Seasonal Tomatoes, Micro Basil, Red Onions, Balsamic Lacquer, White Balsamic Vinaigrette

### ORGANIC BABY FIELD LETTUCES

Petite Heirloom Tomatoes, Pickled Radishes, Shredded Carrots, House Herb Vinaigrette

## Entrées {Select 1 entrée for group}

### USDA PRIME FLAT IRON

Roasted Garlic Mashed Potato, Caramelized Onions, Thyme Roasted Farm Carrots, Red Wine Jus

### PAN SEARED SALMON

Saffron Scented Rice, Garlic Caulini, King Mushroom, Yuzu Butter Sauce, Tarragon Oil

### APPLE AND HERB BRINED DUROC PORK LOIN

Roasted Smashed Potatoes, Lacquered Carrots, Petite Green Beans, Brown Butter Almonds, Calvados Reduction

### LEMON AND ROSEMARY CHICKEN PAILLARD

Mushroom Risotto, Asparagus, Wilted Bloomsdale Spinach, Oven Roasted Tomatoes, Lemon and Caper Jus

### T&C WAGYU MEATLOAF

Sour Cream & Chive Whipped Potato, Crispy Brussel Sprouts, Roasted Tomatoes, Mushroom Gravy

### LOCAL HALIBUT VERA CRUZ

Arroz Verde, Cilantro Oil Asparagus, Charred Sweet Peppers and Corn, Salsa Vera Cruz Puree

### CHICKEN MARGHERITA WITH BUFFALO MOZZARELLA

Crispy Sundried Tomato Polenta, Asparagus, Fried Braised Swiss Chard, Lemon Caper Cream

### BAKED EGGPLANT ROLLATINI

Orzo Risotto, Broccoli, Tomato Coulis, Olive Oil, Herbs

### GRILLED CAULIFLOWER STEAK

Red Quinoa, Roasted Tomatoes, Brussel Sprouts, Turmeric Vinaigrette

## Desserts {Select one}

### TOASTED BROWN BUTTER POUND CAKE

Berry Compote, Basil Syrup

### MANGO, COCONUT, PASSION FRUIT MOUSSE

Fresh Berries, Mango Coulis

### CARAMEL FLAN

Caramel Custard, Blackberries

### FRESH LEMON TART

Lemon Curd, Raspberry, Crème Chantilly

### TRADITIONAL CHEESECAKE

Graham Crumble, Blueberry, Caramel

### CHOCOLATE DECADENCE

Rich Chocolate Cake, Dark Chocolate Cream, Chocolate Shavings, Strawberry

### SEASONAL FRUIT TART

Assorted Fruits, Pastry Cream, Apricot Glaze



# Lunch Buffets

All buffets are served with iced tea. 60 min service duration.

## Artisanal Deli

CREAMY CHICKEN AND VEGETABLE SOUP  

CAVATAPPI SALAD 

Red Kidney Beans, Olives, Artichoke Hearts, Sundried Tomatoes, Shaved Red Onions, Fresh Herb Vinaigrette

GARDEN SALAD 

Cucumbers, Tomatoes, Herbs, Champagne Vinaigrette

DELI MEATS 

Sliced Roast Turkey, Honey Ham, Salami, Roast Beef

DELI CHEESES 

Muenster, Cheddar, Swiss

ACCOMPANIMENTS 

Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Dill Pickles, Pepperoncinis, Mayonnaise, Dijon Mustard

FRESH BAKED ASSORTMENT OF WHOLE GRAIN, SOURDOUGH, RYE BREADS

KETTLE CHIPS

DESSERTS 

ASSORTED COOKIES

BROWNIES

## Taste of Provence

ARTICHOKE SALAD 

Roasted Tomatoes, Watercress, Hothouse Cucumbers

QUINOA SALAD 

Radicchio, Roasted Fennel, Bell Pepper, Lemon Dressing

ENTRÉES {Choice of two}

CHICKEN CACCIATORE 

Olives, Tomatoes, Artichoke Ragout

CREAMY TUSCAN SALMON 

Braised Fennel, Capers, Tomatoes, Basil

CHIANTI BRAISED SHORT RIB 

Heirloom Carrots, Pan Jus

ROASTED EGGPLANT ROLLATINI 

Heirloom Tomatoes, Swiss Chard, San Marzano Tomatoes

ACCOMPANIMENTS

CREAMY CAVATAPPI  

Asparagus, Mushrooms, Sundried Tomato, Tomato Basil Cream

ROASTED SEASONAL VEGETABLES 

CIABATTA DINNER ROLLS 

DESSERTS

CANNOLIS 

TIRAMISÙ

## Tailgate BBQ

BBQ CHOPPED SALAD  

Romaine, Charred Corn, Diced Egg, Cucumbers, Feta, Red Onions, Tomatoes, Avocado Ranch

BABY RED POTATO SALAD 

Red Onion, Celery, Herb Mayonnaise

ENTRÉES {Choice of two}

HONEY MARINATED CHICKEN BREAST 

Mustard BBQ Sauce, Charred Peppers, Fried Jalapenos

BBQ TRI TIP 

Bourbon BBQ Sauce, Grilled Scallions, Crisp Onion Rings

SMOKED BABY BACK RIBS 

Marinated Cabbage, White BBQ Aioli Drizzle

VEGAN CHILI 

Ground Beyond "Meat", Pinto Beans, Stewed Tomatoes, Green Chile

ACCOMPANIMENTS

CORN ON THE COB  

BROWN SUGAR & BACON BAKED BEANS 

CORN MUFFINS 

DESSERTS

BANANA PUDDING  

Nutella

APPLE PIE 



# Lunch Buffets (cont.)

## Riki Tiki

### ISLAND-STYLE MAC SALAD 🌱

Macaroni, Shredded Carrots, Scallions, Kewpie Mayo

### BIBB LETTUCE & LYCHEE 🌱 🍷

Boston Lettuce, Lychee Fruit, Roasted Pineapple, Daikon Sprouts, Passion Fruit Vinaigrette

### ENTRÉES {Select two}

#### HULI HULI CHICKEN BREAST

Gai Lan, Roasted Pearl Onions, Black & White Sesame Seeds

#### CHAR SIU PORK ROAST 🍷

Sautéed Napa Cabbage, Edamame, Asian BBQ, Wonton Strips

#### SHOYU MAHI MAHI 🍷

Baby Shanghai Bok Choy, Pineapple & Mago Salsa, Thai Chili Butter

#### CRISPY SWEET & SOUR TOFU 🌱 🍷

Wok'd Red Peppers & Onions, Mandarin Oranges

## Time For Some Baja

### CILANTRO LIME COLESLAW 🌱 🍷

Toasted Pepitas

### MIXED GREEN SALAD 🌱 🍷

Hearts of Palm, Heirloom Tomatoes, Avocado, Queso Fresco, Cilantro Dressing

### TORTILLA CHIPS & MOLCAJETE SALSA

### ENTRÉE {Select two}

#### ACHIOTE ROASTED CHICKEN 🍷

Sautéed Bell Peppers & Onion

#### SEARED BEEF FAJITAS 🍷

Sautéed Bell Peppers & Onion

#### CILANTRO MARINATED MAHI MAHI STRIPS 🍷

#### GREEN CHILE & SMOKED GOUDA TAMALES 🌱 🍷

### ACCOMPANIMENTS

#### STEAMED JASMINE RICE 🌱 🍷

King's Hawaiian Rolls, Furikake

#### WOK CHARRED JULIENNE VEGETABLES 🌱 🍷

### DESSERTS

#### BUTTER MOCHI 🍷

#### MANGO COCONUT TAPIOCA 🌱 🍷

### ACCOMPANIMENTS

#### WARM CORN & FLOUR TORTILLAS 🌱

#### MEXICAN RICE 🌱 🍷

#### REFRIED BEANS 🌱 🍷

Pico De Gallo

### CONDIMENTS

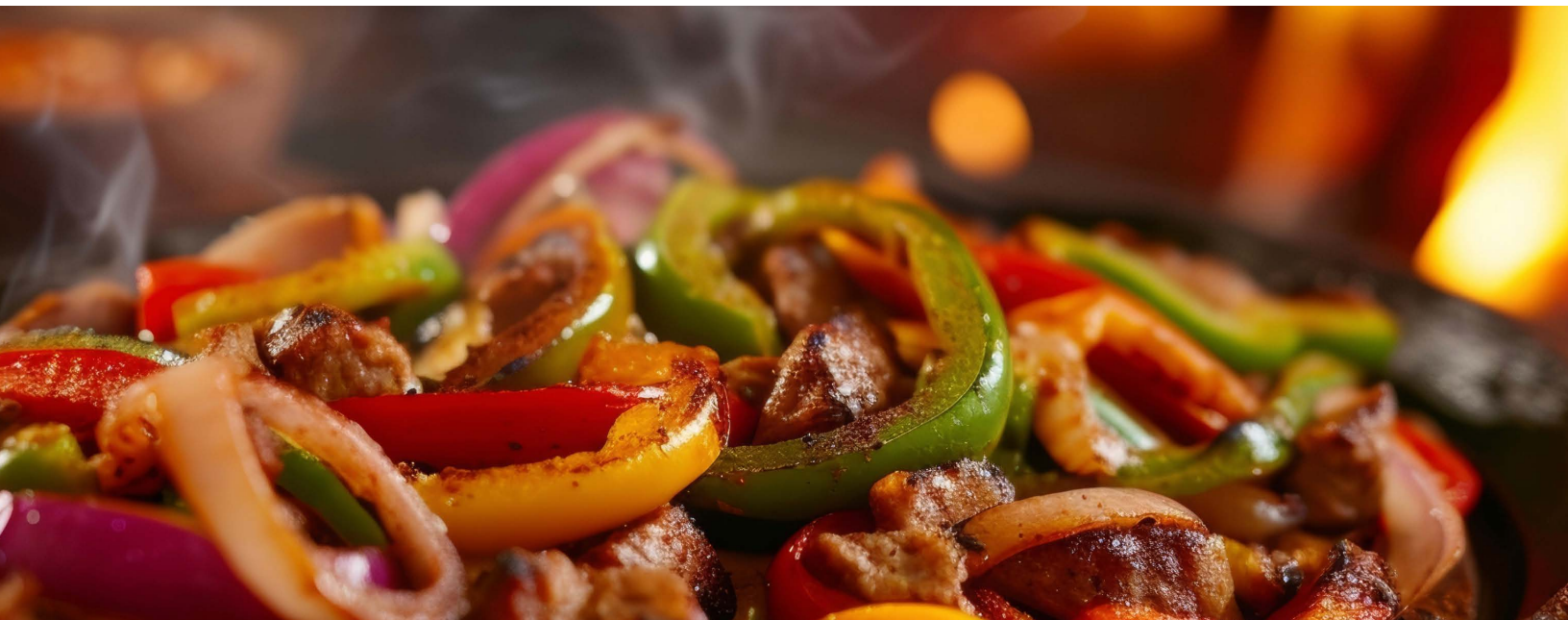
Shredded Cabbage, Diced Tomatoes, Onions, Shredded Cheese, Shaved Radish, Pickled Jalapenos, Guacamole, Sour Cream

### DESSERTS

#### CINNAMON CHURROS 🌱

Dulce De Leche

#### KAHLUA FLAN 🌱 🍷



# Grab & Go

Lunches are “walking” lunches and are served in “to go” packaging.

## Boxed Lunches

Includes whole fruit, chef’s choice of individual salad, potato chips, choice of sandwich or wrap, chef’s choice dessert, choice of soft drinks or bottled waters.

### SANDWICHES {Choice of up to 2 sandwiches or wraps}

#### ROAST BEEF

Horseradish, Smoked Gouda, Tomato, Crisp Lettuce, Pretzel Bun

#### HONEY BAKED HAM

New York Cheddar, Jalapeno Marmalade, Crisp Lettuce, Tomato, Brioche Bun

#### ROASTED TURKEY

Havarti, Arugula, Tomato, Avocado, Focaccia

### WRAPS

#### CHICKEN CAESAR

Grilled Chicken Breast, Romaine, Shaved Parmesan, Garlic Aioli, Spinach Tortilla

#### TURKEY CLUB

Smoked Turkey Breast, Applewood Bacon, Tomato, Red Leaf Lettuce, Basil Mayonnaise, Tortilla

#### GRILLED STEAK

Roasted Peppers, Leaf Lettuce, Garlic Aioli, Crispy Shallots, Tortilla

#### ROASTED VEGETABLE\*

Grilled Portabella, Roasted Red Peppers, Spinach, Sun Dried Tomatoes, Herb Goat Cheese, Spinach Tortilla

#### MEDITERRANEAN\*

Romaine, Tomato, Cucumber, Kalamata, Feta, Hummus, Oregano Dressing





# RECEPTIONS



Town and Country  
RESORT



# Hors D' Oeuvres

Minimum 75 pieces per item. Butler passed attendant fee, one attendant/75 guests

## Cold {10/piece}

**AHI POKE** 🍷  
Dynamite Sauce

**BAJA SHRIMP CEVICHE** 🍷  
Fresh Lime Tortilla Crisp

**CURRY CHICKEN SALAD** 🍷  
Phyllo Cup

**DEVILED EGGS** 🍷  
Caviar

**BABY RED POTATO**  
Boursin Cheese, Crisp Bacon

**TOMATO BRUSCHETTA** 🍷  
Heirloom Tomatoes, Mozzarella, Micro Basil

**ANTIPASTO SKEWER** 🍷  
Olives, Artichoke, Roasted Tomatoes, Bocconcini

**BRIE CHEESE AND WALNUTS** 🍷  
Fig Jam, Toasted Crostini

**BUFFALO MOZZARELLA** 🍷  
Cherry Tomato, Pesto, Toasted Focaccia

**CRAB CROSTINI**  
Lemon Tarragon Aioli

## Hot {10/piece}

**VEGETABLE SPRING ROLLS** 🍷  
Thai Sweet Chili

**MINI BEAN BURRITOS** 🍷  
Molcajete Salsa

**CHICKEN SAMOSA**  
Mango Chutney

**LOBSTER CORN DOGS**  
Cajun Caper Aioli

**BACON WRAPPED SHRIMP** 🍷  
Pineapple BBQ Sauce

**CHICKEN SATAY** 🍷  
Mole

**CRAB CAKE**  
Remolade

**SPICY SAUSAGE CALZONE**  
San Marzano Tomato Sauce, Basil

**QUINOA FALAFEL** 🍷  
Lemon Tahini

**LAMB MEATBALLS**  
Tzatziki, Micro Herbs

**COCONUT SHRIMP**  
Mango Chili Sauce

**CLASSIC BEEF WELLINGTON**  
Tarragon Chimichurri

**BEEF YAKATORI**  
Hoisin Glaze

**PORK POTSTICKER**  
Sweet Chili Sauce





# Signature Displays

Prices are based on a 60 minute reception with a minimum guarantee of 30 people. Prices and selection subject to change.

## California Artisan Cheese Guild

Selection of Fine Cheeses from the World-Famous Creameries of California's Coast

Point Reyes Blue Cheese, Red Hawk Triple Cream, Point Reyes Gouda, Toma Cheese, Cowgirl Creamery Brie

Fig Jam, Local Honey

Crostini, Assorted Crackers, Baguette

## California Farmers Market Crudité

Heirloom Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccolini, Radishes, Peppers

Red Pepper Hummus, Grilled Onion Dip

## Antipasto Display

Roasted peppers, Balsamic Cipollini Onions, Artichoke Hearts, Cornichons, Cherry Peppers, Olives

Smoked Gouda, Feta Cheese, Bocconcini

Prosciutto, Mortadella, Bresaola

Whole Grain Mustard, Crostini, Assorted Crackers

## "Sweet"-cutorie

Assorted Fruit, Red Vines, Chocolate Covered Pretzels, Yogurt Raisins

Hazelnut Wafers, Moon Pies, Skewered Marshmallow, Oreos, Coconut Macaroon, Wedding Cookies

Dulce de Leche Dip, Nutella Dip

## So. Cal Sushi

Minimum of 3 pieces per person for a 30-minute reception. 100 piece minimum.

Minimum of 5 pieces per person for a 1-hour reception

*Add a Sushi Chef to create maki, nigiri, hands rolls and sashimi selections*

## Rolls

California Roll

Yellow Fin Tuna

Organic Veggie Roll

## Special Sushi

Nigiri Combo  
Assorted Fresh Slices of Fish on Hand

Fresh Cut Sashimi  
Chef's Choice of Assorted Fresh Slices of Fish

Makizushi Roll

All served with:  
Pickled Ginger, Wasabi, Soy Sauce

## Brie En Croute

Local Honey, Sour Cherry Jam

Sliced Baguette



# Butcher Block

Pricing based on 60 minute service. Prices and selection subject to change.  
Chef attendant required per station. One attendant/100 guests.

**Prime Rib Of Beef** {Serves 30 people}  
Au Jus, Creamed Horseradish, Potato Puree, Buttery Asparagus, French Rolls

**Roast Beef Tenderloin** {Serves 20 people}  
Bearnaise, Roasted Fingerling Potatoes, Seasonal Vegetables, Sourdough Rolls

**BFF** {Serves 40 people}  
Whole Asian Style Fried Local Sea Bass, Cucumber Namasu, Dynamite Sauce, Bao Buns

**Black Pepper Crusted New York Strip Loin** {Serves 30 people}  
Roasted Fingerling Potatoes, Roasted Medley Petite Carrots, Red Wine Demi, Brioche Rolls

**Smoked Beef Brisket** {Serves 25 people}  
Barbecue Sauce, Creamy Coleslaw, Baked Beans, Cornbread

**Rosemary Crusted Turkey** {Serves 25 people}  
White Cheddar Scallop Potatoes, Green Bean Casserole, Turkey Gravy, Cranberry Chutney





# Reception Stations

Stations are designed for 90 minutes and to be used as enhancement for receptions or in combination of three or more.

## Street Tacos {Select 2} 🌮

FRESH CORN TORTILLAS

GRILLED CARNE ASADA

CHILI SMOKED CHICKEN

THELMA BEER BATTERED COD

CHIPOTLE PORTOBELLO MUSHROOMS 🍄

### CONDIMENTS

Pico de Gallo, Roasted Tomato Salsa, Shaved Cabbage, Queso Fresco

## Craft Pub Sliders

Minimum 3 doz per item  
Served on slider buns

WAGYU

Onion Jam

GOCHUJANG FRIED CHICKEN

Savoy Slaw

BBQ PULLED PORK

Cilantro Jicama

QUINOA BLACK BEAN 🌱

Roasted Tomatoes

CHICKEN PARMESAN

Roasted Romas, Buffalo Mozzarella

SNAP-O-RAZZO DAWG

Chiptole Crema, Pico de Gallo

RED WINE BRAISED SHORT RIB

Creamed Horseradish, Pickled Onions

### CONDIMENTS

Shredded Lettuce, Tomato, Pickles, Sriracha Mayo, BBQ Sauce, Dijon Mustard, Cheddar Cheese, Pepper Jack Cheese

## Chicken Coup

ZESTY BUFFALO WINGS 🌶️

Charred Citrus

CHIPOTLE BBQ WINGS 🌶️

Green Onions

SWEET THAI CHILI WINGS 🌶️

Sesame Seeds

CAJUN DRY RUB WINGS

Fried Okra

CARROT & CELERY STICKS

Chunky Blue Cheese Dressing, Buttermilk Ranch

## Times Squared Pizza

RUSTIC 1/2 SHEET PIZZAS {Choose 3}

MARGHERITA 🍕

BBQ CHICKEN

PEPPERONI

PESTO SHRIMP

TARTUFO FUNGI

### CONDIMENTS

Grated Parm, Chili Flakes

## Catalina On Ice 🍷

POACHED JUMBO SHRIMP

PACIFIC OYSTERS ON THE HALF SHELL

GREEN LIP MUSSELS

SNOW CRAB CLAWS

### CONDIMENTS

Mignonette, Horseradish Cocktail, Riki Tiki Hot Sauce, Roasted Pepper Tartar Sauce, Fresh Lemon

## BYO Ultimate Mac N Cheese

CRISPY PORK BELLY, RED WINE BRAISED SHORT RIB

Onion Straws, Shiitake Mushrooms, Heirloom Cherry Tomatoes, Cherry Peppers, Scallions, Shaved Parmesan, Buttered Herbed Breadcrumbs

## SoCal Poutine Bar

TRADITIONAL AND SWEET POTATO TOTS

Cheese Curds, Scallions, Shredded Beef Gravy, Roasted Corn, Shimeji Mushrooms, Pickled Jalapenos

## Just "Poké" Around

Tuna, Salmon, Roasted Red Beets

Sushi Rice, Brown Rice

Masago, Scallions, Cucumbers, Nori Strips, Wakame Salad, Edamame, Pickled Ginger

Wasabi, Gluten Free Poke Sauce, Sriracha Mayo, Furikake

## Nueva Latina Ensalada & Salsa Bar

Guacamole Cart: Fresh Hass Avocados, Lime, Jalapeño, Onion, Sea Salt, Cilantro

Fire Roasted Tomato Salsa, Salsa Verde, Guajillo Salsa

White Corn Salad, Tajin, Cilantro, Queso Fresco

Watermelon Salad, Sliced Onion

Hecho en Casa Tortilla Chips

# DINNER



*Town and Country*  
RESORT



# Plated Dinners

Three course plated dinner includes a choice of soup or salad, entrée, dessert, artisan bread, freshly brewed coffee, decaffeinated coffee and a selection of herbal teas. Selection for first course must be identical for every guest. Alternating dessert include a surcharge. Split menus priced at the highest entrée selection prices and selection subject to change.

## Soups

### ASPARAGUS

Asparagus Fritters, Chives

### ROASTED BUTTERNUT SQUASH

Toasted Pepitas, Crème Fraiche, Sautéed Apple

### LOBSTER BISQUE

Fleuron, Chive Cream

### VEGAN WHITE BEAN & SPINACH

Sweet Chiles

### TORTILLA SOUP

Street Corn Relish, Cilantro Oil

## Salads

### ORGANIC BABY FIELD LETTUCES

Petite Heirloom Tomatoes, Breakfast Radishes, Pickled Sweet Chilies, House Herb Vinaigrette

### SPINACH SALAD

Chopped Bacon, Diced Egg, Sliced Almonds, Shaved Red Onions, Sherry Vinaigrette

### SWEET GEM WEDGE

Cherry Tomatoes, English Cucumber, Fire Roasted Peppers, Goat Cheese, Lemon Garlic Dressing

### CAPRESE

Vine Ripened Tomatoes, Bocconcini, Micro Basil Pesto, Balsamic Glaze, Temecula Olive Oil

### LOCAL GREENS

Wild Arugula, Baby Kale, Golden Raisins, Marcona Almonds, Curried Vinaigrette

## Entrées {Select one}

### FILET MIGNON

Truffle and Parmesan Dauphinoise Potatoes, Carrot Wrapped Asparagus, Herb Crusted Tomatoes, Red Wine Reduction

### PEPPER CRUSTED NEW YORK SIRLOIN

Potato Puree, Thyme and Sea salt Rainbow Carrots, Buttery Asparagus, Cognac Morel Sauce

### PAN SEARED LOCAL CHILEAN SEABASS

Creamy Mascarpone Polenta, Wilted Spinach, Charred Broccoli, Tamarind Butter Sauce

### PAN ROASTED SALMON

Asparagus Risotto, Orange and Honey, Petite Carrots, Haricot Verts, Tarragon Beurre Blanc

### BRASIED SHORT RIB

Buttery Potato Mousseline, Baby Turnips, Romanesco, Red Wine Reduction

### ALL NATURAL CHICKEN BREAST

Garlic Smashed Potatoes, Braised Rainbow Chard, Wild Mushroom Sauce

## Combinations

### CHIANTI BRAISED SHORT RIB & PROVENCE SHRIMP

Truffle Butter Broccoli, Buttery Whipped Potato, Balsamic Pickled Cipollini Onions, Chianti Demi, San Marzano Tomatoes

### BEEF TENDERLOIN & DAY BOAT SCALLOPS

Truffle Dauphinoise Potatoes, Carrot Wrapped Asparagus, Spinach with Tomatoes, Green Peppercorn Sauce, Roasted Shallot Butter

### SEARED AIRLINE CHICKEN AND SALMON

Roasted Garlic Mashed Potatoes, Braised Chard, Heirloom Carrots, Whole Grain Mustard Cream, Red Wine Demi

### VEGETARIAN OPTIONS

#### EGGPLANT ROLLATINI

Roasted Garlic, Zucchini, Yellow Squash, San Marzano Sauce, Coconut Cream Polenta

#### VEGETABLE NEAPOLITAN

Tomato Coulis, Mushroom Risotto, Basil Oil



# Dessert

## Cocoa Nib Brownie Cake

Butterscotch Pudding, Caramel Sauce, Chocolate Garnish

## Tropical S'mores

Graham Crust, 58% Chocolate, Passionfruit Curd, Marshmallow Fluff, Toasted Coconut

## Salted Caramel Panna Cotta

Chocolate Cream, Candied Cocoa Nibs

## Classic Carrot Cake

Cream Cheese Mousse, Salted Pecans, Mango Gastrique

## Lemon Olive Oil Cake

White Chocolate Cream, Lemon-Lime Curd, Blackberries, Pistachio Brittle

## Milk Chocolate Pudding

Port Braised Berries, Chantilly Cream

## Warm Dark Chocolate Cake

Espresso Kulfi

## Mixed Berry Cobbler

Cream Cheese Streusel, Saffron Kulfi

## Caramel Banana Bread Pudding

Toasted Coconut Kulfi





# Buffet Dinners

Buffet selections require a minimum of 50 guests. All buffets include freshly brewed coffee, decaffeinated coffee and assorted teas. Maximum service of one and a half hours. Additional charge per guest for buffets under 50 people.

## Taste Of Italy

### SALADS

#### ARUGULA AND KALE SALAD

Roasted Tomatoes, Crisp Prosciutto, Roasted Beets, White Balsamic

#### PANZANELLA SALAD

Roasted Red Peppers, Roma Tomatoes, Capers, Red Onions

#### ANTIPASTO SALAD

Artichokes, Cherry Peppers, Salami, Pepperoncini, Kalamata Olives, Provolone, Oven Roasted Tomatoes, Herb Vinaigrette

### ENTRÉES {Select three}

#### TUSCAN VEGAN RIGATONI

Heirloom Teardrop Tomatoes, Torn Basil, Tuscan Kale, Tomato Mushroom Sauce

#### GRILLED FLAT IRON STEAK

Mascarpone Polenta, Cippolini Onions, Cremini Mushrooms, Herb Jus

#### SALMON CASSEROLE

Tomato, Artichoke, Caper Berry Ragout, Charred Lemon, Chervil Basil Oil

#### PAN SEARED NATURAL CHICKEN BREAST

Orzo Pilaf, Preserved Lemon and Capers Sauce

### ACCOMPANIMENTS

#### FOUR CHEESE RISOTTO

Roasted Parmesan, Scented Broccolini, Garlic Grissini

#### CIABATTA ROLLS

### DESSERTS

#### ESPRESSO CHOCOLATE TORTE

#### AMARETTI BOUDINO

#### PISTACHIO CANNOLI

## South of the Border

### SALADS

#### TJ CAESAR SALAD

Hearts of Romaine, Herb Croutons, Toasted Pepitas, Classic Dressing

#### SHRIMP CEVICHE

Onion, Tomato, Avocado, Cucumber, Heirloom Tomato, Jicama, Lime Tajin Vinaigrette

### ENTRÉES {Select three}

#### PLANCHA MAHI MAHI

Charred Green Onions, Mojo de Ajo

#### GRILLED SIRLOIN

Roasted Jalapenos, Pearl Onions, Arbol Demi

#### ADOBO MARINATED PORK LOIN

Hominy, Chicharones, Ancho Chile Sauce

#### CITRUS MARINATED CHICKEN BREAST

Roasted Peppers, Onions, Ranchero Sauce

#### CHILE RELLENOS

Mild Chiles, Jack Cheese

### ACCOMPANIMENTS

#### WARM CORN & FLOUR TORTILLAS

#### CILANTRO RICE

#### BORRACHO BEANS

### CONDIMENTS

Shredded Lettuce, Diced Tomatoes, Salsa Fresca, Roasted Salsa Guacamole, Crema

### DESSERTS

#### ARROZ CON LECHE

#### ABUELITA POT DE CRÈME

#### CHOCOFLAN



# Buffet Dinners (Cont.)

## California Dreaming

### STARTERS

#### SEAFOOD ON ICE

Jumbo Prawns, Snow Crab Claws, Oysters on the Half Shell, Mignonette, Cocktail Sauce, Lemons

#### CALIFORNIA SEAFOOD CHOWDER

#### SALAD

Shaved Vegetables, Goat Cheese, Tear Drop Tomatoes, Herb Vinaigrette

#### GRILLED ASPARAGUS SALAD

Roasted Tomatoes, Hazelnut Vinaigrette

### ENTRÉES

#### SAUTÉED COD

Fennel-Black Olive Fondue

#### GRILLED BEEF MEDALLIONS

Roasted Mushrooms, Madeira

#### CHICKEN BREAST CHASSEUR

Smoked Bacon, Pearl Onions, Whole Grain Mustard Sauce

### ACCOMPANIMENTS

#### CARAMELIZED ONION & GOAT CHEESE POTATO GRATIN

#### CHARRED BROCCOLINI

#### ARTISAN BREAD & BUTTER

### DESSERTS

#### PASSION FRUIT MOUSSE CAKE

#### MANGO CHEESECAKE

#### STRAWBERRY CREAM PIE

## So Cal BBQ

Chef Attendant Required

### SALADS

#### GARDEN GREENS

Candied Pecans, Russian Dried Raspberries, Black Olives, Sherry Vinaigrette

#### CLASSIC WEDGE SALAD

Bacon, Tomatoes, Blue Cheese, Ranch Dressing

#### GRILLED ASPARAGUS PLATTER

Pancetta, Crumbled Goat Cheese, Lemon Olive Oil

### ENTRÉES

#### CAJUN DUSTED BBQ JUMBO PRAWNS

White Cheddar Grits

#### ROSEMARY ROASTED MARY'S CHICKEN

Crispy Onions, Roasted Brussel Sprouts, Honey BBQ Sauce

#### SANTA MARIA-STYLE TRI TIP

Polenta Croutons, Red Eye BBQ Sauce

### ACCOMPANIMENTS

#### POTATO & LEEKS GRATIN

#### BUTTERY CORN ON THE COB

Whipped Butter, Chili Powder, Sea Salt

#### BRAISED SWISS CHARD

Bacon, Mushroom, Garlic, Chili Flakes

#### JALAPENO CHEESE CORN BREAD

#### BUTTERMILK BISCUITS

Honey Butter

### DESSERTS

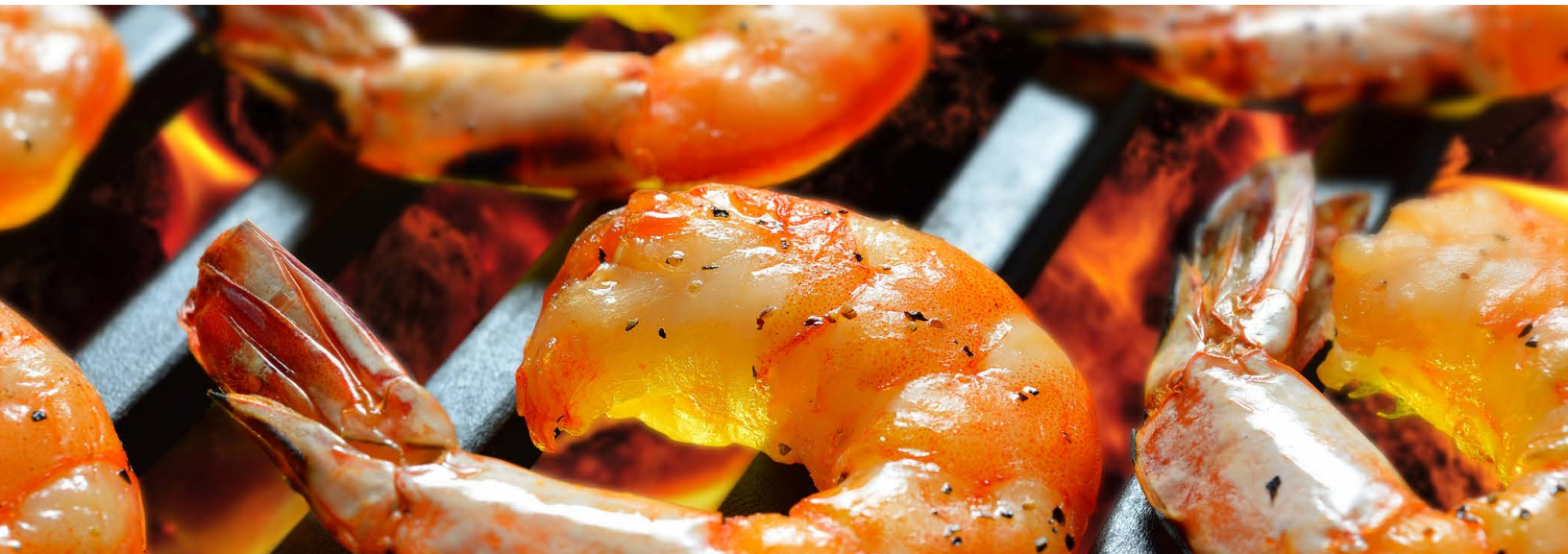
#### STRAWBERRY SHORTCAKE

Whipped Cream

#### PEACH COBBLER

Vanilla Ice Cream

#### CHILLED CHOCOLATE BREAD PUDDING





# Bar

Bar minimum per event. If minimum is not met, a labor fee per hour will apply

## Well

- SMIRNOFF VODKA
- GORDON'S GIN
- BACARDI RUM
- JOSE CUERVO TEQUILA
- TENNESSEE WILLIAMS WHISKEY

## Deluxe

- KETEL ONE VODKA
- PLYMOUTH GIN
- CAPTAIN MORGAN'S RUM
- EL JIMADOR REPOSADO TEQUILA
- JOHNNY WALKER BLACK SCOTCH
- JACK DANIELS WHISKEY

## Premium

- GREY GOOSE VODKA
- HENDRICKS GIN
- PATRON SILVER TEQUILA
- THE GLENMORANGIE SCOTCH
- CROWN ROYAL
- REDBREAST 12 YEAR IRISH WHISKEY
- HENNESSY COGNAC
- REMY MARTIN COGNAC

## Beer, Wine, Non-Alcoholic Beverages

- DOMESTIC BEER
- IMPORTED BEER
- MICRO BREW BEER
- HOUSE WINE
- SOFT DRINKS
- SPRING & MINERAL WATER

# Bar Packages

## Beer/Wine {Soft Bar}

## Well

## Deluxe

## Premium



# Wine

## Reds

**CABERNET SAUVIGNON**  
BIANCHI

BODEGA NORTON 1895

## Whites

**CHARDONNAY**  
STERLING

DELOACH

## PINOT NOIR

ANGELINE MENDOCINO RESERVE

STERLING

## SAUVIGNON BLANC

KIM CRAWFORD

OYSTER BAY

## PINOT GRIGIO

STERLING

## MERLOT

STERLING

PROVENANCE

## SPARKLING

VILLA SANDI PROSECCO

