

BANQUET MENUS

Our menus feature a selection of our most popular items. These are simply suggestions. We are pleased to create specialty and theme menus to meet your particular needs.

BREAKFAST

All Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas.

The Continental

Chilled Orange Juice or Grapefruit Juice
Assorted Fresh Muffins or Danish Pastries

Pancakes and More

Chilled Orange Juice or Grapefruit Juice
Buttermilk Pancakes
Sausage or Crisp Bacon
Seasonal Fresh Fruit

French Influence

Chilled Orange Juice or Grapefruit Juice
Thick French Toast
Sausage or Crisp Bacon
Seasonal Fresh Fruit

Croissant Breakfast

Chilled Orange Juice or Grapefruit Juice
Sliced Ham, Scrambled Eggs and
Melted Cheddar Cheese on a Fresh Croissant
Served with Fresh Fruit

BREAKFAST BUFFET

Minimum 25 Persons

The Continental Buffet

Chilled Orange Juice
Fresh Seasonal Fruit Tray
Assorted Fresh Muffins or Danish Pastries

All American Breakfast Buffet

Chilled Orange Juice
Fluffy Scrambled Eggs
Sausage or Crisp Bacon
Breakfast Potatoes
Assorted Fresh Muffins or Danish Pastries

The Seven Seas Buffet

Assorted Chilled Juices
Fresh Seasonal Fruit Tray
Fluffy Scrambled Eggs
Pancakes or French Toast
Sausage, Ham or Crisp Bacon
Breakfast Potatoes
Assorted Breakfast Cereals
Assorted Fresh Muffins or Danish Pastries

The California Buffet

Assorted Chilled Juices
Fresh Seasonal Fruit Tray
Fluffy Scrambled Eggs
Hot Oatmeal with Raisins and Brown Sugar
Assorted Fresh Muffins or Danish Pastries

LUNCH

Salads and Sandwiches

All Salads include Hot Rolls and Butter, and your choice of Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Dessert

Mexican Cobb Salad

Diced Chicken, Eggs, Cheese, Tomatoes, Bacon, Avocado, Mushrooms, and Green Onions, Served on a Bed of Fresh Greens with Salsa Ranch Dressing

Turkey Croissant

Butter Croissant filled with Fresh Turkey, Lettuce, and Sliced Tomato Served with Potato Salad

California Fruit Salad

Fresh Seasonal Fruit on a Bed of Crisp Lettuce Served with Sherbet or Cottage Cheese

Grilled Chicken Oriental Salad

Crisp Fresh Greens mixed with Oriental Dressing, Bean Sprouts, Mandarin Oranges, and Roasted Peanuts, Topped with Grilled Breast of Chicken

Chef's Salad

Julienned Ham, Turkey, Cheddar, Monterey Jack, Swiss and American Cheeses, Tomato Wedges and Hard Boiled Egg, Served on a Bed of Fresh Greens

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce tossed with our special Caesar Dressing and Homemade Garlic Croutons, Topped with Grilled Breast of Chicken

HOT LUNCH SELECTIONS

All Hot Lunch Entrees include Mixed Green or Caesar Salad, Hot Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Dessert

Teriyaki Chicken

Marinated Breast of Chicken Topped with Pineapple and Served with Fried Rice and Seasonal Vegetables

Chicken Gordon Bleu

Breaded Boneless Breast of Chicken filled with Sliced Ham and Swiss Cheese, Served with Rice and Seasonal Vegetables

Oriental Stir Fry

Choice of Grilled Breast of Chicken or Beef Sirloin Sauteed in Sesame Oil with Snow Peas, Onions, Water Chestnuts and Soy Glaze Served over Steamed Rice

Grilled Fillet of Sole

Served with Rice and Seasonal Vegetables

London Broil

Served with Mushroom Gravy, Mashed Potatoes and Seasonal Vegetables

Oven Roasted Turkey

Traditional Oven Roasted Turkey, Served with Homemade Dressing, Mashed Potatoes and Creamy Gravy, with Seasonal Vegetables and Cranberry Sauce

Seven Seas Halibut

Grilled with Garlic Butter, Served with Rice and Seasonal Vegetables

Tender Pot Roast

Oven Roasted Beef, Cooked with Carrots, Celery & Onions Served with Roasted Potatoes, Gravy and Seasonal Vegetables

REFRESHMENTS

Beverages

Freshly Brewed Coffee
Assorted Hot Teas
Freshly Brewed Iced Tea
Chilled Juices (Orange, Apple, Grapefruit or Cranberry)
Milk
Lemonade
Assorted Soft Drinks
Bottled Water

Snacks

Potato Chips and Dip
Pretzels
Popcorn
Freshly Baked Cookies
Freshly Baked Brownies
Tortilla Chips and Salsa
Danish or Muffins

SPECIALTY BREAKS

Garden Party

Fresh Vegetable Tray with Dip
Iced Tea or Lemonade

Fiesta Break

Corn Tortilla Chips with Guacamole and Salsa
Iced Tea or Lemonade

Birthday Party

Cake Slices Topped with Ice Cream
Freshly Brewed Coffee

English Tea Time

Assorted Finger Sandwiches
Specialty and Herbal Teas

Sugar Fix

Freshly Baked Cookies
Chocolate Candy Bars
Freshly Brewed Coffee
Assorted Soft Drinks

Healthy Break

Seasonal Fresh Fruit
Yogurt & Granola
Orange Juice
Bottled Water

DINNER

All Dinner Entrees include your choice of Caesar Salad or Mixed Green Salad, Seasonal Vegetables, Hot Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Dessert

Three Layer Lasagna

Baked Slowly with Three Cheeses, Zesty Meat Sauce, and Special Herbs and Spices with Garlic Toast

Hawaiian Chicken

Tender Sliced Breast of Chicken, Cooked with Pineapple, Onions and Bell Peppers in a Sweet-n-Sour Sauce Over White Rice

Seven Seas Halibut

Choice of Blackened or Grilled with Garlic Butter, Served with Rice Pilaf

Grilled Fillet of Sole

Coated in a Lightly Seasoned Egg Batter and Grilled Served with Rice Pilaf

Tender Pot Roast

Tender Roast Beef, Cooked with Carrots, Celery and Onions Served with Roasted Potatoes & Gravy

Grilled Salmon Steak

Choice of Blackened or Garlic Butter Served with Rice Pilaf

Baked Ham

Oven Baked Honey Ham Topped with Pineapple Served with Au Gratin Potatoes

London Broil

Served with Mushroom Gravy and Mashed Potatoes

Roasted Prime Rib of Beef

Slow, Oven Roasted Prime Rib, Served with Au Jus, Creamed Horseradish and Baked Potato

Marinated Breast of Chicken

Boneless Breast of Chicken Seasoned in our Chef's Special Marinade Served with Rice Pilaf

Chicken Cordon Bleu

Breaded Boneless Breast of Chicken, Filled with Ham and Cheese and Topped with a White Wine Sauce Served with Rice Pilaf

Shrimp Scampi

Succulent Jumbo Shrimp Sauteed in Garlic Butter Served with Baked Potato

Oven Roasted Turkey

Traditional Oven Roasted Turkey, Served with Homemade Dressing, Mashed Potatoes and Gravy with Cranberry Sauce

Roast Pork Loin

Served with Mashed Potatoes and Gravy

New York Steak

Grilled to Perfection Served with Baked Potato

THEME BUFFETS

*All Buffets include Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas and Dessert
Minimum 25 Persons*

Italian Buffet

Chicken Parmesan
Three Layer Lasagna
Pasta Primavera
Italian Stir Fry
Caesar Salad
Fresh Fruit Tray
Toasted Garlic Bread

Mexican Buffet

Carne Asada or Chile Verdé
Chicken and Cheese Enchiladas
Beef Taquitos
Refried Beans and Spanish Rice
Salsa, Guacamole and Sour Cream
Fresh Fruit Tray
Tortilla Chips
Fresh Flour Tortillas

Western BBQ

Barbecue Beef Ribs
Barbecue Chicken
Corn on the Cob
Ranch Style Beans
Creamy Coleslaw
Potato Salad or Fresh Fruit
Corn Bread

The San Diegan

Sliced Baron of Beef
Chicken Cordon Bleu
Redskin Potatoes Tossed with Parsley and
Parmesan Cheese
Seasonal Vegetables
Caesar Salad
Carrot Raisin Salad
Fresh Fruit Tray
Domestic Cheese Tray with Assorted Crackers
Hot Rolls and Butter

DESSERT SELECTIONS

Sherbet

Chocolate Sundae

Strawberry Sundae

Apple Pie

Carrot Cake

Lemon Cake

Black Forest Cake

Original Cheesecake

Raspberry White Chocolate
Cheesecake

RECEPTION

Traditional Hors D'Oeuvres

Based on 50 pieces

Deviled Eggs
BBQ Meatballs
Fruit Kabobs
Mini Egg Rolls

Jumbo Shrimp Cocktail
Chicken Strips
Vegetable Crudités with Dip
Skewered Teriyaki Chicken

Jalapeño Poppers
Chicken Wings
Mini Quiche
Stuffed Mushrooms

Party Pleasers

Minimum 25 people

Deli Tray

Sliced Ham, Turkey Breast
and Roast Beef
Sliced Cheddar & Swiss Cheese
Crisp Green Leaf Lettuce
Sliced Tomatoes & Onions
Pickle Spears
Assorted Breads and Condiments

Cheese and Fruit Display

Selection of Cubed Cheeses
Assortment of Crackers
Seasonal Fresh Fruit

Pasta Bar

Fettuccine and Penne Pasta
Alfredo and Marinara Sauce
Caesar Salad & Garlic Bread
Grated Parmesan Cheese

Taco Bar

Warm Flour and Corn Tortillas
Seasoned Ground Beef
Guacamole, Salsa, Sour Cream
Grated Cheese, Diced Tomatoes
Shredded Lettuce

Dessert Bar

Carrot Cake
New York Cheesecake
Fudge Brownies
Fresh Baked Apple Pie

BEVERAGES

Party Punches by the Gallon

Champagne Punch	\$70.00
Margarita Punch	\$70.00
Tropical Mai Tai Punch	\$70.00
*Hawaiian Fruit Punch	\$45.00
*Sparkling Apple-Cranberry Punch	\$45.00

*Alcohol free

Beverage Service

House Selections	\$5.00	Domestic Beer	\$4.50
Call Selections	\$6.00	Imported Beer	\$5.00
Premium Selections	\$7.00	Carafe House Wine	\$18.00
Cordials	\$7.00	Keg Domestic Beer	\$245.00
House Wine	\$4.50	Keg Premium Beer	\$325.00

Pricing for Bottled Wine and Premium Liquors Available on Request

*Above Prices Subject to an 18% service charge and current sales tax
All prices subject to change, but may be guaranteed 60 days prior to event*