

Plated Dinner

Includes freshly baked rolls & butter, coffee & tea service
Entrée price includes choice of soup or salad & dessert

First Course

Select One:

Soups

Porcini Mushroom Bisque, White Truffle Chantilly
Cream of Truffled Cauliflower & Leek Soup, Basil Chantilly
BBC Famed Lobster Bisque
Tortilla Soup with Cheddar, Crispy Corn Tortillas & Cilantro
Roasted Tomato Bisque, Parmesan Crostini & Basil Oil

Salads

Baby Spinach, Toasted Walnuts, Maytag Bleu Cheese, Poached Pear Vinaigrette

Watercress, Bibb Lettuce, Grilled Artichokes, Roasted Red Pepper, Grilled Zucchini,
Fresh Mozzarella Cheese, Sweet Basil Vinaigrette

Butter Lettuce, Wild Watercress, Heirloom Beets, Warm Pistachio Crusted Goat Cheese
Truffle Vinaigrette

Fresh Red & Yellow Tomatoes, Buffalo Mozzarella, Fresh Basil & Arugula
Basil & White Balsamic Vinaigrette

Limestone Lettuce, Micro Greens, Baby Lollo Rosso, Warm Chèvre, Passion Fruit Vinaigrette

Wedge of Iceberg Lettuce & Maytag Bleu Cheese on Heirloom Tomato Carpaccio

Baby Frisée, Lollo Rosso, Oven-Dried Tomatoes, Baked Goat Cheese Crostini, Lemon-Oregano Oil

Baby Oak Leaf Lettuce, Endive, Ruby Grapefruit, Yellow Pear Tomatoes, Feta, Caramelized Walnuts
Sweet Sherry Vinaigrette

Arugula, Sliced Fresh Pear, Candied Walnuts, Gorgonzola
White Balsamic Vinaigrette

Hearts of Romaine, Shaved Parmigiano-Reggiano, Herbed Croutons, Poached Garlic Vinaigrette

Upgrades to 4-course dinner available at additional cost

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Dinner Add Ons

Additional to Entrée Price

Starters (Cold)

Maryland Lump Crab Tower
Cucumber & Micro Greens on Mango Carpaccio, Honey Balsamic Reduction

Ahi Tuna Tartar Martini
Cilantro Slaw, Crispy Wontons, Wasabi Aioli

Fresh Crab & Lobster Cocktail
Sauce Remoulade

San Francisco Bay Shrimp Cocktail
Sauce Louis

The Balboa Bay Club & Resort

Starters (Hot)

Wild Mushroom Agnolotti
Green Asparagus, Pancetta Crisp, Sage, Shallots, Beurre Noisette

Spinach & Wild Mushroom Filled Gnocchi
Red Onions, Wild Mushrooms, Roasted Garlic & Asiago Cream

Seared Peekytoe Crab Cake
Shaved Fennel, Polenta, Saffron Beurre Blanc

Lobster Ravioli
Sauce Américaine

Dungeness Crab Stuffed Jumbo Prawns
Sautéed Wilted Spinach & Lemon Beurre Blanc

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Entrée Options

Land

Oven-Roasted Breast of Chicken Stuffed with Gruyere & Country Ham
Dried Cranberry Apricot Rice, Sautéed Vegetables, Thyme Jus

Sesame Seed Crusted Free Range Breast of Chicken
Steamed Jasmine Rice, Market Vegetables, Mild Coconut Curry Sauce

Airline Breast of Chicken Stuffed with Boursin Cheese, Wrapped in Crispy Prosciutto
Sun-Dried Tomato Polenta, Fresh Vegetables

Free Range Breast of Chicken
Classic Spaetzle, Braised Red Cabbage, Morel Cognac Sauce

Napoleon of Beef Tenderloin & Grilled Artichokes
Gorgonzola Mashed Potatoes, Sautéed Vegetables, Sauce Béarnaise & Cabernet Reduction

Slow Roasted Prime Rib
Potato Puree Gratin with Bacon & Scallion, Creamy Horseradish, Market Vegetables, Natural Jus

Medallions of Veal "Oscar"
Crab, Green Asparagus, Meyer Lemon Risotto, Sautéed Vegetables, Sauce Hollandaise

Seared Filet Mignon Baked with Mushroom Duxelles in Parmesan Panko Crust
Potato Mousseline, Medley of Vegetables, Cabernet Sauce

Pan Seared Filet Mignon
Porcini Mushroom Risotto, Market Vegetables, Sauce Béarnaise & Cabernet Reduction

Roasted Basil Crusted Colorado Rack of Lamb
Fingerling Potatoes, Ratatouille, Mint Jus

**Multiple entrée selections limited to two entrées with counts provided 72 hours in advance
Price based on the higher priced entrée**

2012 Catering Menus / Menus & Pricing Subject to Change
Set Up Fee of \$150 plus tax for Groups 24 Guests or Less / All Prices Subject to 22% Service & 7.75% Tax

Plated Dinner

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Entrée Options Continued

Sea

Grilled Atlantic Salmon
Saffron Risotto, Sautéed California Vegetables, White Wine Reduction

Macadamia Nut Crusted Mahi Mahi
Shiitake Scallion Rice, Asian Vegetables, Lemon Grass Ginger Sauce

Pacific Roasted Cod "Provençal"
Roma Tomatoes with Dijon Mustard Herb Crust, Saffron Clam Ragout

Napoleon of Atlantic Salmon Stuffed with Jumbo Lump Crab
Basil Potato Mouseline, Baby Vegetables, Sauce Hollandaise

Seared Chilean Sea Bass Wrapped in Crispy Prosciutto
Orzo Risotto, Arugula, Sun-Dried Tomato Tapenade

Duet Entrées

Airline Breast of Chicken & Herb Crusted Salmon
Meyer Lemon Risotto, Market Vegetables, Sun-Dried Tomato Beurre Blanc

Grilled Breast of Chicken & Mediterranean Scampi
Porcini Mushroom Risotto, Baby Vegetables, Lemon White Wine Sauce

Roasted Slice of Beef Tenderloin & Sesame Seed Crusted Mahi Mahi
Wasabi Whipped Potatoes, Organic Vegetables, Cabernet Reduction, Lemon Grass Ginger Sauce

Seared Filet Mignon & Crab Crusted Salmon
Pommes Purée, Market Vegetables, Pinot Noir Reduction & Saffron Beurre Blanc

Pan Seared Filet Mignon & Roasted Chilean Sea Bass
Mascarpone Whipped Potatoes, Sautéed California Vegetables, Sauce Béarnaise & Beurre Blanc

Filet Mignon & Garlic Roasted Spot Prawns
Chive Whipped Potatoes, Sautéed California Vegetables

Petite Filet & Double Lamb Chop
Snipped Chive Smashed Potatoes, Baby Vegetables, Red Wine Reduction & Rosemary Beurre Blanc

Baked Lobster Tail & Grilled Petite Filet Mignon
Chive Whipped Mashed Potatoes, Market Vegetables, Sauce Béarnaise & European Butter

Add On

Any Filet Mignon Entrée may be upgraded to a 14 oz Bone-In Filet Mignon at additional cost

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Vegetarian Entrée Options

Vegan Upon Request

Chef's choice when 10% or less of guests select vegetarian option

Baked Crimini Mushrooms

Spoon Leaf Spinach, Tomatoes, Zucchini & Goat Cheese "en Cocotte"

Napoleon of Eggplant Parmesan "Nouveau"

Sautéed Eggplant, Sun Dried Tomato Tapenade, Fresh Mozzarella, Sweet Basil, Seared Polenta

Napoleon of Grilled Portabella Mushrooms

Vine-Ripe Tomatoes & Buffalo Mozzarella, Roasted Fennel Coulis

Baked Herb Crusted Castrovilla Artichoke Stuffed with Ratatouille
Steamed Rice, Balsamic Reduction

Napoleon of Grilled Asparagus, Portabella Mushrooms & Oven-Roasted Tomatoes
Stacked on Steamed Jasmine Rice

Vegetable Curry

Jasmine Rice, Mango, Toasted Coconut & Dried Cranberries

Dessert Options

Select One:

Classic Crème Brûlée with Fresh Seasonal Berries

Caramel Crunch Torte, Raspberry Crème Anglaise

Jack Daniels Chocolate Molten Cake with Dulce de Leche Ice Cream

Black Forrest Torte, Chantilly & Chocolate Sauce

Chocolate Bread Pudding a la Mode, Caramel Drizzle

Opera Cake with Mocha Crème Anglaise

Passion Fruit Torte, Basil Mint Syrup

Classic Tiramisu

Raspberry Mascarpone Torte, Sweet Mint Basil Syrup

Praline Cheesecake, Hazelnut Drizzle

Valrhona Chocolate Molten Torte, Framboise

Mango Sorbet with Almond Tuile

Armagnac Apple Torte, Caramel Crème Anglaise

Raspberry & Mango Sorbet in Martini Glass with Fresh Berries

Duet Desserts

Cheesecake with Chocolate Dipped Strawberries & Fresh Raspberry Coulis

Churros with Warm Chocolate Fondue & Dulce de Leche Ice Cream

Cappuccino Praline Torte with Poached Pears & Pistachio Crème Anglaise

Opera Torte with Miniature Crème Brûlée & Fresh Fruit

Martini of Vanilla Panna Cotta & Dulce de Leche Torte, Almond Crunch

Additional charge per person for duet desserts

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Classic BBC Dinner Buffet

50 Guest Minimum / Maximum 2 Hour Service

\$10 additional per person for groups 25-49 guests

Freshly Baked Rolls & Butter

Soups

Select One:

BBC Famed Lobster Bisque
Cream of Cauliflower with Essence of Truffle
Porcini Mushroom Bisque
Smoked Tomato Bisque

Salads

Select Two:

Israeli Couscous Salad with Shiitake Mushrooms & Scallions
Artichoke Hearts, Bay Shrimp, Basil, Black Olives
Buffalo Mozzarella, Red & Yellow Pear Tomatoes & Fresh Basil
Fresh Chopped Salad with Seasonal Ranch Vegetables, Cracked Peppercorn Vinaigrette
Butter Bean Salad with Bermuda Onions, Scallions, White Balsamic Vinaigrette
Quinoa Salad with Shiitake Mushrooms & Smoked Turkey
Fresh Broccoli Salad with Pineapple, Raisins & Toasted Almonds
Hearts of Romaine, Garlic Croutons, Shaved Parmigiano-Reggiano, Caesar Dressing
California Greens, Arugula, Sliced Granny Smith Apples, Candied Walnuts, Gorgonzola, Balsamic Vinaigrette

Entrées

Select Two:

Grilled Breast of Chicken, Roasted Italian Vegetables, Rosemary Jus
Seared Breast of Chicken Paillard, Grilled Artichokes, Braised Fennel, Tomato Fondue
Sautéed Atlantic Salmon Medallions, Baby Asparagus, Chardonnay Sauce
Baked Pacific Rockfish, Bay Shrimp Ragout, Medley of Seasonal Vegetables
Slow Roasted Prime New York Strip Loin, Sautéed Spinach, Caramelized Onions, Natural Jus
Sugar Cured Pork Prime Rib, Roasted Root Vegetables, Apple Cider Reduction
Portabella Mushroom Ravioli, Morel Cognac Sauce
Macadamia Nut Crusted Mahi Mahi, Medley of Seasonal Vegetables, Mango Papaya Salsa
Seafood Ravioli, Lobster Cream Sauce

Select One:

Jasmine & Wild Rice Pilaf
Mascarpone Whipped Potatoes
Sun-Dried Tomato Polenta with Melted Mozzarella

Carving Station

Select Two:

Roasted Beef Tenderloin, Pinot Noir Sauce, Creamy Horseradish
BBQ Whole Side of Salmon, Ginger Soy Glaze
Herb Roasted Rack of Spring Lamb, Mint Jus
Rosemary Marinated Prime Rib Roast, Au Jus
Oven Roasted Tom Turkey, Apple Cranberry Relish

Dessert Station

Fresh Fruit & Berry Tarts, Kahlua Crème Caramel with Berries
Assorted French Pastries, Mocha Torte, Chocolate Covered Strawberries
Gourmet Coffee, Decaffeinated Coffee & Assortment of Hot Teas

Inclusive of 2 entrees and carver for 2 hours

Upgrades to 3 entrees available at additional cost

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Bourbon Street

25 Guest Minimum / Maximum 2 Hour Service
\$10 additional per person for groups 24 guests or less

Freshly Baked Rolls & Butter
Spicy Watermelon, Mint & Lemon
Tossed Green Salad & Assortment of Dressings
Smoked Chicken Salad with Apples & Roasted Pecans
Shrimp Salad Pontchartrain

Blackened Cajun Rockfish

Cajun Flat Iron Steak with Fire-Roasted Peppers & Onions

Chicken & Andouille Sausage Jambalaya

Cheddar Cheese Corn Bread
Red Beans & Rice
Fresh Seasonal Vegetables

Warm Apple Cobbler
Crème Caramel, Platinum Pecan Pie
Bourbon Street Bread Pudding with Bourbon Sauce

Coffee & Tea Service

The Balboa Bay Club & Resort **Hawaiian Luau**

25 Guest Minimum / Maximum 2 Hour Service
\$10 additional per person for groups 24 guests or less

Freshly Baked Rolls & Butter
Ahi Tuna & Edamame Salad
Watermelon Salad
Assorted California Rolls
Mixed Greens with Passion Fruit Vinaigrette
Chicken Sesame Salad with Asian Vegetables, Glass Noodles, Roasted Macadamia Nuts

Shoyu Chicken with Grilled Pineapple

Pork Adobo, Steamed Jasmine Rice

Whole Side of Grilled Salmon, Mirin Ginger Glaze

Kalbi Style Beef Short Ribs

Passion Fruit Mousse Torte
Pineapple Upside Down Cake
Seasonal Sliced Fruit

Coffee & Tea Service

All American BBQ

25 Guest Minimum / Maximum 2 Hour Service
\$10 additional per person for groups 24 guests or less

Freshly Baked Rolls & Butter
Texas Style Chili with Classic Condiments
Tossed Green Salad & Assortment of Dressings
Barbequed Potato Salad with White Cabbage & Scallions
Creamy Coleslaw
Carrot & Raisin Salad
Roasted Chicken, Grilled Vegetables
BBQ Baby Back Ribs
Grilled Atlantic Salmon, Corn Relish
Baked Potatoes with Sour Cream & Chives
BBQ Style Ranch Beans, Grilled Corn on the Cob
Jalapeño Corn Bread, Buttermilk Biscuits
Warm Apple Cobbler
Haagen-Dazs Ice Cream
Coffee & Tea Service
(2 hour chef attendant upon request)

The Balboa Beach Club & Resort Little Italy

25 Guest Minimum / Maximum 2 Hour Service
\$10 additional per person for groups 24 guests or less

Fresh Baked Garlic Bread, Foccacia & Grissini Sticks
Tuscan White Bean Soup
Hearts of Romaine, Garlic Croutons, Shaved Parmigiano-Reggiano, Caesar Dressing
Bocconcini Mozzarella, Fresh Tomatoes & Basil Oil
Italian Antipasto Salad with Orecchiette Pasta, Salami, Provolone Cheese,
Mozzarella, Artichokes & Kalamata Olives
Mediterranean White Fish with Tomato Tapenade
Grilled Breast of Chicken with Marsala with Wild Mushrooms
Penne Pasta with Prosciutto, Artichokes & Asiago Cream
Sautéed Italian Vegetables
Miniature Desserts of Classic Tiramisu, Pistachio Cannolis, Panna Cotta,
Crème Brulée, Assorted Pastries & Fresh Fruit Tarts
Coffee & Tea Service

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Taste of California

25 Guest Minimum / Maximum 2 Hour Service
\$10 additional per person for groups 24 guests or less

Freshly Baked Rolls & Butter
Orange & Jicama Salad
Baby Spinach, Arugula, Apples, Crumbled Bleu Cheese
Artichoke, Fennel & Campari Tomato Salad
Assorted California Rolls
Miso Soup with Tofu & Shiitake Mushrooms

Baked Pacific Rockfish, Saffron Clam Sauce

Sliced Beef Tenderloin, Horseradish Whipped Potatoes

Seared Breast of Free Range Chicken, Spinach & Pancetta

Mildly Spiced Vegetarian Coconut Curry, Steamed Jasmine Rice

Mango & Blackberry Sorbet with California Berries

Coffee & Tea Service

West Coast Clam Bake

25 Guest Minimum / Maximum 2 Hour Service
\$10 additional per person for groups 24 guests or less

Freshly Baked Rolls & Butter
Saffron Clam Chowder
California Greens, Arugula, Baby Artichokes, Goat Cheese, Croutons, Balsamic Vinaigrette
Fresh Beet Marinated Salad with Scallions & Sweet Corn
Cilantro White Cabbage Slaw

Steamed Lazy Maine Lobsters, Melted Lemon Butter Sauce

Sautéed Clams, Aromatic Herbs & Vermouth

Grilled Andouille Sausage, Roasted Onions

Oven-Roasted New Potatoes
Grilled Corn on the Cob
Asparagus

Apple & Berry Cobbler with Vanilla Bean Ice Cream

Coffee & Tea Service