

## Plated Lunch

Includes freshly baked rolls & butter, iced tea & coffee service  
Entrée price includes choice of first course & dessert

### First Course

Select One:

#### Soup

Porcini Mushroom Bisque  
Tortilla Soup with Cheddar, Crispy Corn Tortillas & Cilantro  
Creamy Tomato-Basil Bisque  
BBC Famed Lobster Bisque

#### Salad

Sliced Tomato & Buffalo Mozzarella Napoleon, Fresh Basil, Balsamic Vinaigrette  
Hearts of Romaine, Pesto Croutons, Freshly Shaved Parmigiano-Reggiano, Classic Caesar Dressing  
California Greens, Arugula, Baby Artichokes, Goat Cheese, Croutons, Balsamic Vinaigrette  
Limestone Lettuce, Wild Watercress & Lollo Rosso, White Balsamic Vinaigrette  
Iceberg Wedge on Tomato Carpaccio, Crumbled Blue Cheese, Basil Brie  
Butter Lettuce, Wild Watercress, Stuffed Eggplant Cannelloni with Provolone Cheese,  
Sun-Dried Tomatoes, Kalamata Olives, Balsamic Vinaigrette

### Entrée Options

#### Land

Golden Seared Chicken Breast  
Mascarpone Whipped Potatoes, Market Vegetables, Tomato Basil Beurre Blanc  
  
Rosemary & Herb Crusted Chicken Breast  
Sun-Dried Tomato Polenta, Sautéed California Vegetables, Chardonnay Cream Sauce  
  
Oven-Roasted Breast of Chicken Stuffed with Boursin Cheese, Wrapped in Crispy Prosciutto  
Porcini Mushroom Risotto, Baby Asparagus  
  
Petit Filet Mignon  
Gorgonzola Mashed Potatoes, Sautéed Vegetables, Roasted Shallot Red Wine Reduction  
  
Prime New York Steak, Crispy Fried Onions  
Mascarpone Whipped Potatoes, Sautéed Vegetables

**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

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### Entrée Options (Continued)

#### Sea

Trout Almondine  
Garlic Whipped Potatoes, Market Vegetables, Chardonnay Cream Sauce

Macadamia Nut Crusted Mahi Mahi  
Pineapple Rice, Sautéed California Vegetables, Mango Relish

Crispy Seared Alaskan Salmon  
Saffron Couscous, Wilted Spoon Leaf Spinach, Sauce Américaine

Sautéed Petrale Sole Stuffed with Maryland Lump Crab  
Basil Couscous, Baby Vegetables, Roasted Tomato Beurre Blanc

#### Duet Options

Roasted Breast of Chicken & Seared Scampi Brochette or Mahi Mahi  
Classic Risotto, Seasonal Vegetables, Lemon Grass Beurre Blanc

Petit Filet Mignon & Roasted Free Range Breast of Chicken  
Gorgonzola Mashed Potatoes, Seasonal Vegetables

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

#### 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

Wild Mushroom Ravioli  
Sage Brown Butter Sauce, Grilled Italian Vegetables  
Baked Herb Crusted Castroville Artichoke Stuffed with Ratatouille  
Steamed Rice, Balsamic Reduction

Vegetable Curry  
Jasmine Rice, Mango, Toasted Coconut & Dried Cranberries

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### Desserts

Select One:

Pavlova of Meringue with Fresh Berries & Crème Fraiche  
Martini of Classic Tiramisu  
Classic Crème Brûlée, Seasonal Berries  
Mocha Vanilla Chocolate Torte  
Martini of Tahitian Vanilla Bean Ice Cream with Warm Berry Ragout  
Mascarpone Cheesecake with Cappuccino Crème Anglaise  
Chocolate Marble Mocha Torte  
Mango Passion Fruit Mousse Torte with Tropical Coulis  
Cinnamon Brioche Bread Pudding & Macadamia Sauce Anglaise a la Mode  
Raspberry & Mango Sorbet in Martini Glass with Fresh Berries



### Duet Desserts

Select One:

Cheesecake with Fresh Raspberries Coulis & Chocolate Dipped Strawberries  
Cappuccino Praline Torte with Poached Pear & Pistachio Crème Anglaise  
Opera Torte with Mini Crème Brûlée & Fresh Seasonal Fruit  
Martini of Panna Cotta & Dulce de Leche Torte with Almond Crunch

**Additional charge per person for duet desserts**

## **Plated Light Lunch**

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Entrée price includes choice of dessert

### **Mediterranean Greek Salad**

Hearts of Romaine, Cucumbers, Tomatoes, Kalamata Olives. Cubed Chicken & Feta  
Lemon Vinaigrette

### **Asian Salmon Salad**

Citrus Pickled Ginger, Grilled Asian Marinated Salmon & Crispy Wonton, Romaine Lettuce

### **Curry Chicken Salad**

Coconut Curry & Mango Chutney, Fresh Watermelon & Bananas, Limestone Lettuce

### **Classic California Cobb**

Smoked Turkey, Mixed Greens, Tomatoes, Avocado, Bacon, Chopped Egg, Crumbled Bleu Cheese  
Bleu Cheese Dressing

### **Spinach & Arugula Salad**

Warm Grilled Breast of Chicken, Fresh Strawberries, Candied Walnuts, Crumbled Goat Cheese  
White Balsamic Vinaigrette

### **Asian Beef Salad**

Marinated Beef, Spring Vegetables on Mesclun Greens, Sprouts, Cashews, Crisp Wontons  
Ginger Vinaigrette

### **Caesar Salad Duet**

Hearts of Romaine, Grilled Breast of Chicken, Chilled Prawns, Parmesan Crisp  
Caesar Dressing, Classic Cocktail Sauce

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## Petite Salad Croissant Sandwich

Served with Chilled Roasted Potato Salad, Fresh Fruit

(2 Petite Croissants per Person)

Select Two Salad Fillings:

Chicken  
Tuna  
Shrimp  
Ham

## New York Deli Plate

Roast Beef, Ham, Turkey, Grilled Half Breast of Chicken  
Butter Lettuce, Brie Cheese, Potato Salad  
Freshly Baked Breads & Condiments

# *The Balboa Club & Resort*

## Desserts

Select One:

Orange-Macerated Savarin with Seasonal Berries  
Martini of Freshly Made Sorbets & California Citrus  
Individual New York Cheesecake with Warm Berry Ragout  
California Fruit & Berry Tart with Raspberry Coulis  
Tuscan Apricot Almond Torte  
Martini of Marinated Carlsbad Strawberries with Chantilly  
Valrhona Chocolate Mocha Torte

## **Lunch Buffets**

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

### **Deli-Style**

*Over 50 Guests, Sandwiches Pre-Made to Expedite Service*

#### Select One:

Mushroom Porcini Bisque  
Smoked Tomato Bisque  
New England Clam Chowder  
Vegetarian Minestrone

Sliced Smoked Turkey, Roast Beef, Honey Ham, Schinkenwurst  
Premium Sliced Swiss, Cheddar, Pepper Jack, Provolone Cheese  
Butter Lettuce, Sliced Vine-Ripened Tomatoes  
Asian Cilantro Slaw, German Potato Salad  
Freshly Baked Breads, Classic Condiments  
Fresh Baked Lemon Bars, Cookies & Brownies

Coffee & Tea Service



### **Italian**

Freshly Baked Rolls, Rolls & Butter  
Classic Vegetable Minestrone  
Grilled Artichokes, Roasted Peppers, Assorted Olives  
Small Mozzarella Tomato Basil Salad  
Arugula Salad, Pear Vinaigrette  
Classic Caesar Salad

Baked Breast of Free Range Chicken, Melted Mozzarella, Tomato Basil Sauce  
Penne Pasta, Extra Virgin Olive Oil, Shaved Parmigiano-Reggiano  
Grilled Italian Vegetables

Martini or Tiramisu

Coffee & Tea Service

### **Baja**

Tortilla Soup, Crispy Tortilla Strips  
Jicama Slaw, Citrus & Watercress, Cilantro Vinaigrette  
Crispy Iceberg Lettuce, Chipotle Ranch Dressing

#### Select Two:

Carne Asada  
Chicken Fajitas  
Pork or Beef Tamale  
Vegetarian Tamale  
Gulf Shrimp Fajitas (Additional Cost)

Pinto Beans, Spanish Rice, Lettuce, Tomatoes, Shredded Cheddar Cheese  
Pico de Gallo, Sour Cream, Freshly Made Guacamole, Fresh Corn & Flour Tortillas

Cinnamon Churros, Mini Mexican Flan

Coffee & Tea Service

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# **BBC Classic Lunch Buffet**

25 Guest Minimum / Maximum 2 Hour Service  
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Freshly Baked Rolls & Butter

## **Starters**

Select Two:

BBC Famed Lobster Bisque  
Cream of Cauliflower & Leek Soup  
Chilled Gazpacho  
Fresh Buffalo Mozzarella with Tiny Tomatoes, Olives & Basil  
European Cucumber Salad  
White Rose Potato Salad Bavarian Style  
Light Spicy White Cabbage Slaw with Cilantro & Roasted Cashews  
Pasta Salad with Grilled Vegetables & Herb Dressing  
Papaya & Mango Bay Shrimp Salad  
Market Greens with Choice of Balsamic Vinaigrette or Buttermilk Ranch



## **Entrees**

Served with Sautéed California Vegetables

Select Two:

Grilled Breast of Chicken, Crimini Mushrooms  
Seared Breast of Chicken, Lemon Parmigiano-Reggiano Cream  
Roasted Atlantic Salmon, Sun-Dried Tomato Mascarpone Polenta  
Macadamia Nut Crusted Mahi Mahi, Saffron Cream Sauce  
Marinated Sugar Cured Pork Prime Rib, Fig Apple Chutney  
Grilled Prime Flat Iron Steak, Red Wine Shallot Sauce  
Ricotta Cheese Ravioli, Sun-Dried Tomatoes, Chardonnay Cream Sauce

Select One:

Oven-Roasted Fingerling Potatoes  
Steamed Jasmine Rice & Sautéed Peas

## **Desserts**

Seasonal Fresh Fruit Tartlets, Vanilla Bean Panna Cotta with Fruit Coulis  
Assorted Miniature Desserts, Opera Torte  
Chocolate Dipped Strawberries, Lemon Bars

Coffee & Tea Service

**Inclusive of 2 entrees**  
**Upgrade to 3 entrees available at additional cost**

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## **Southwestern Lunch Buffet**

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

Freshly Baked Rolls & Butter  
Tortilla Soup, Queso Fresco, Tortilla Strips  
Southwestern Caesar Salad with Roasted Corn, Red Onions, Croutons, Chipotle Cilantro Dressing  
Green Bean, Corn & Bell Pepper Salad, Sherry Vinaigrette

### **Entrees**

Includes Ancho Chili Mashed Potatoes, Grilled Market Vegetables

#### Select Two:

Grilled Breast of Free Range Chicken, Mole Pablano Sauce  
Seared Pacific Rock Fish, Sweet Corn & Tomato Relish  
Grilled Atlantic Salmon Vera Cruz, Tomatoes, Olives, Roasted Garlic, Cilantro  
Southwestern Dry Rub Roasted Pork Prime Rib, Smoked Roasted Pepper Coulis  
Grilled New York Steak, Chimichurri Sauce

### **Desserts**

#### Select Two:

Mexican Flan  
Kahlua Cheesecake  
Warm Churros with Coffee Cream Anglaise  
Coffee & Tea Service

*The Balboa Bay Club & Resort*

## **Tuscan Lunch Buffet**

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

Freshly Baked Rolls & Butter  
Hearts of Romaine, Garlic Croutons, Shaved Parmigiano-Reggiano, Classic Caesar Dressing  
Cannellini Bean Salad with Red Onions & Prosciutto  
Pear Tomato, Broccolini & Mozzarella

Crispy Seared Bronzini, Sun-Dried Tomato Tapenade  
Seared Breast of Chicken Piccata, Fried Capers, Lemon Parsley Butter  
Baked Ziti, Melted Mozzarella, Wild Mushrooms, Pomodoro Sauce  
Basil Polenta, Fennel Zucchini & Plum Tomatoes

Classic Tiramisu, Classic Panna Cotta with Fresh Fruit Coulis, Mocha Chocolate Torte

Coffee & Tea Service

## Hot Vendor Meal

California Mixed Greens with Balsamic Vinaigrette  
Grilled Herb Marinated Chicken  
Chef's Choice of Pasta  
Chocolate Chip Cookie or Double Fudge Brownie

## Box Lunches

Includes whole fruit, bag of chips & one soft drink or bottled water

### Salads

Select One:

Red & White Cabbage Slaw  
Greek Salad with Romaine, Feta & Red Onion  
Pear Tomatoes, Fresh Basil, Baby Mozzarella  
Penne Primavera Salad with Fresh Market Vegetables  
Orzo Salad with Roasted Peppers, Grilled Vegetables, Spicy Aioli

### Sandwiches

Select One:

Smoked Turkey, Brie & Pesto on Rustic Bread  
Roast Beef Sirloin & Horseradish Mayonnaise on Sourdough Bread  
Shaved Ham, Mortadella, Sopressata, Swiss & Dijonnaise on Ciabatta  
Grilled Chicken, Butter Lettuce, Cheddar, Avocado, Tomato & Whole Grain Mustard on Croissant  
Veggie Wrap with Sun-Dried Tomatoes & Rosemary Mayonnaise  
Grilled Italian Vegetables & Provolone Cheese on Focaccia Bread

### Dessert

Select One:

Chocolate Chip Cookie  
Double Fudge Brownie

**Intended for off-site consumption, vendor or volunteer meals only**

**All boxed lunches are prepared to-go.  
No table set up, china, glassware or flatware is included.**

## Afternoon Tea

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

Fresh Scones, Devonshire Cream, Fresh Strawberries, Butter & Preserves  
(Two Scones Per Person)

### Tea Sandwiches

Select Four:

Smoked Salmon & Watercress  
Applewood Smoked Ham & Asparagus, Caper Shallot Cream Cheese  
Egg Salad with Cornichons  
Apple & Brie Cheese  
Goat Cheese & Watercress  
European Cucumber & Herbed Chives Cream  
Smoked Turkey with Cranberry Chutney

### Desserts

Select Three:

Individual Seasonal Fruit Tarts  
Profiteroles filled with Raspberry Mousse  
Miniature Tortes  
Chocolate Dipped Strawberries  
English Tea Breads  
Chocolate Truffles  
Shortbread Sugar Cookies

Assortment of Hot Teas