

Butler Passed Hors D'oeuvres

Cold

Seared Ahi Tuna with Wasabi Aioli on Crispy Wonton
Steak Tartar with Fried Capers on Sourdough Crostini
Seared Roast Beef on Walnut Friselle
Crostini of Sonoma Chevre, Strawberry Balsamic Relish
Avocado Shrimp Salad on Crispy Tortilla
Brie Cheese & Grapes Crostini
Smoked Salmon & Chives Crème Fraiche on Friselle Crostini
Crunchy Rice Crackers with Boursin Cheese and Sun Dried Tomatoes
House Cured Gravlax Crostini, Dill Mustard Aioli

Spoons

Tandoori Chicken Salad with Mango Chutney

Hot

Spinach & Feta Spanakopita, Sun Dried Tomato Tapenade
Cilantro Sesame Panko Crusted Chicken Skewer
Shrimp Har Gow Dumplings with Ponzu Dressing
Chicken Shu Mai with Soya Dipping Sauce
Warm Sonoma Goat Cheese Crostini with Fig Relish
Sesame Seed Crusted Chicken Sate with Thai Peanut Sauce
Vegetable Samosas
Panko Crusted Artichokes with Boursin Cheese

Upgrade Selections at Additional Cost:

Cold

Curried Chicken & Golden Raisin Salad in Profiterole
Crab Leg & Mango Roll with Wasabi
Yukon Gold Potato Chip with American Caviar & Crème Fraiche
Stuffed California Date with Stilton Cheese, Candied Walnuts
Humboldt Fog Goat Cheese with Stone Fruit Chutney on Walnut Croustini
Aged Prosciutto di Parma Wrapped Hawaiian Papaya Brochette

Spoons

Peaky Toe Crab Mango Salad with Cognac Dressing
Lobster & Mango Salad with Tarragon Aioli
Ahi Tuna Tartar on Cilantro Slaw with Wasabi Aioli
Miniature Filet Mignon with Sauce Béarnaise

Hot

Petite Crab Cakes with Sriracha Aioli
Scallops wrapped in Applewood Smoked Bacon
Miniature Beef Wellington, Sauce Béarnaise
Tempura Fried Shrimp with Sweet Chili Sauce
Petite Lamb Chops with Mint Jus
Beef Sate with Thai Peanut Sauce

Stations & Displays

25 Guest Minimum

Artisan Cheese & Fruit Display

Variety of Imported & Artisanal Domestic Cheeses
Assortment of Fresh & Dried Fruits & Honey Roasted Nuts
Crackers, Lahvosh & Assorted Rustic Breads

Add On

Crudité of Fresh & Roasted Vegetables, Assorted Dips & Chutneys

Italian Antipasto

Served on Individual Platters

Prosciutto, Sopressata, Salami, Schinkenwurst
Marinated Artichokes, Olives, Roasted Peppers, Roasted Marinated Crimini Mushrooms
Buffalo Mozzarella, Goat Cheese Salad with Sun-Dried Tomato Tapenade, Butter Bean Salad
Focaccia, Grissini Sticks & Crostini

The Balboa Bay Club & Resort

Street Tacos*

Warm Tortillas, Salsa, Guacamole, Chopped Onion, Cheese, Cilantro, Lime

Select Two:

Grilled Chicken
Grilled Fish
Carne Asada
Carnitas

Add On

Spanish Rice & Beans

***Action stations inclusive of chef attendants for 2 hours**

Minimum of three stations when not accompanied with plated or buffet dinner service

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

Stations & Displays

25 Guest Minimum

Jumbo Prawn Cocktail

(3 Pieces per Person)

Served with Lemons, Cocktail & Louis Sauce

Increase amount of shrimp at additional charge per piece

Fresh Sushi Display

(6 Pieces per Person)

Shrimp, Yellow Tail, Ahi Tuna, Salmon Sushi, Unagi, Ebi, Assorted Sushi Rolls
Pickled Ginger, Wasabi and Soy Sauce

Sushi Chef Available at Additional Fee

Sake Station on Ice Available - Charged on Consumption

Chilled Seafood on Ice

Display of Fresh Oysters (1 Piece per Person)

Green Lip Mussels (2 Pieces per Person)

Jumbo Shrimp (3 Pieces per Person)

Crab Claws (2 Pieces per Person)

Lemons, Cocktail & Louis Sauce

Caviar Station*

Petrovic Black Pearl Caviar, Salmon Caviar, Golden Caviar, Wasabi Caviar

Served on Friselle Crostini, Classic Garnish of Chopped Egg Yolk & Egg White

Sour Cream, Bermuda Onions

Warm Freshly Griddled Bellinis

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Carving Station *

Each Order Serves 30 Guests
Served with Freshly Baked Rolls & Butter

Cumin Marinated Pork Prime Rib, Dried Fruit Relish

Whole Roasted Turkey & Cranberry Relish, Brioche Bun

Grilled Soy & Mirin Marinated Grilled Salmon, Cilantro Slaw

Dijon Basil Crusted Lamb Racks, Rosemary Jus

Mustard Herb Crusted New York Strip Loin, Whipped Creamy Horseradish

Add On

Chef's Choice of Whipped Potatoes & Seasonal Market Vegetables

Martinis & More*

Select Two:

Hot

Chicken "Coq Au Vin" with Whipped Roasted Garlic Potatoes

Ragout of Beef Tenderloin & Crimini Mushrooms with Mascarpone Whipped Potatoes

Seared Sea Scallops in Citrus Cream Sauce with Saffron Pearl Couscous,

Seared Sea Bass "Cioppino" with Classic Risotto

Thai Curry Chicken in Mild Coconut Cream Sauce with Jasmine Rice

Tiger Prawns in Light Spicy Tomato "Arabiatta" with Herbed Orzo Pasta

Sirloin Tips, Cognac & Green Peppercorn Sauce & Tobacco Onions with Horseradish Mashed Potatoes

Tiger Prawns in Snipped Chives & Citrus Cream with Oven-Dried Tomato Risotto

Chicken Marsala with Orecchiette Pasta

Cold

Lemon & Lime Marinated Scallop Ceviche

Ahi Tartar, Cilantro Slaw & Wasabi

Fresh Crab & Shrimp Cocktail with Sauce Remoulade (Additional \$5 per person for Lobster)

Upgrades to 3 selections available at additional cost

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Gourmet Sliders*

Served on Miniature Brioche Buns

Select Two:

Pulled Asian Pork, Spring Onions, Hoisin Barbeque Sauce
Black Angus Beef, Arugula, Grilled Onions, Spicy Red Pepper & Blue Cheese Aioli
Sesame Seed Crusted Yellow Fin Ahi Tuna, White Cabbage Cilantro Slaw, Wasabi Mustard Dressing
Sliced Filet Mignon, Watercress, Sauce Béarnaise
Maryland Lump Crab Cake, Cilantro Slaw, Chipotle Mayo

Add On

Homemade Potato Chips or Garlic French Fries

Paella Valencia

Prepared in Large Paella Display Pan

Saffron Rice with Chorizo, Shrimp, White Fish & Mussels, Peas & Tomatoes

Little Italy Station*

Garlic Bread, Focaccia & Shaved Parmesan-Reggiano

Select Two:

Fusilli

Wild Mushroom Ravioli

Cheese Tortellini

Penne

Select Three:

Basil Pesto Sauce

Tomato Fondue

Gorgonzola Cream Sauce

Cognac Lobster Sauce

Classic Alfredo

Extra Virgin Olive Oil, Cracked Pepper

Add On

Caesar Salad

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Stations & Displays

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Sips N' Paninis*

Select Two:

Classic Lobster Bisque
Tortilla Soup
Tomato Bisque
Porcini Mushroom Bisque

Select Two:

Horseradish Cheddar & Ham on Focaccia
Miniature Ruben on Rye
Classic Caprese on Focaccia
Eggplant, Zucchini & Goat Cheese on Whole Grain
Gruyère & Mushroom on Rye



Stir Crazy*

Served in Chinese Takeout Boxes

Beef & Broccoli with Oyster Sauce & Toasted Sesame Seeds
Spicy Orange Ginger Glazed Chicken
Classic Shrimp Lo Mein
Steamed White Rice

The Balboa Bay Club & Resort

Streets of Chinatown

Steamed Array of Dim Sum in Bamboo Baskets
Chicken Shu Mai, Pork Shu Mai, Steamed BBQ Pork Bun, Chicken Potstickers
Vegetable Spring Roll, Steamed Shrimp Har Gow Dumpling
Assorted Dipping Sauces
Eggdrop Soup, Green Onion

Add Ons*

Whole Carved Peking Duck
Green Tea Ice Cream with Lychee Nuts, Sweet Orange Compote

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Temptations

Ice Cream Martinis*

25 Guest Minimum

Select Two:

Vanilla, Chocolate, Chocolate Chip, Strawberry, Coffee, Butter Pecan, Mint Chip
Warm Mixed Berry Ragout Topping
Freshly Made Whipped Cream, Candied Pecans, Chocolate Shavings & Chocolate Sauce
Prepared to Order & Served in Martini Glass

Add-Ons*

Bananas Foster with Caramelized Bananas, Brown Sugar, Spiced Rum
Cherries Jubilee with Brown Sugar and Brandy

Chocolate Dipped Everything

25 Guest Minimum

Rich Chocolate Fondue Served with Oreo Cookies, Graham Crackers, Biscottis, Marshmallows,
Rice Crispy Treats, Pound Cake, Strawberries, Pineapples, Seasonal Melon

Sweet Sensations

25 Guest Minimum

Vanilla Bean Panna Cotta with Fresh Berries, Fresh Seasonal Fruit Tartlets
White & Dark Chocolate Dipped Strawberries, Variety of Chocolate Truffles
Mini French Pastries, Petit Fours, Fresh Seasonal Fruits & Berries

Sugar Tooth Candy Bar

50 Guest Minimum

Assorted Classic Sweets & Candies Displayed in Variety of Apothecary Jars
Take-Home Cellophane Bags

Inclusive of 6 candies / 8 candies available at additional cost

Under The Boardwalk*

Frozen Bananas & Vanilla Ice Cream Bars
Hand-Dipped in Chocolate Fondue
Rolled in Assorted Nuts, Sprinkles & Candies

Add On

Caramel Apple Fondue

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