



Banquet Catering Menu

An 18% service fee and applicable state tax will be applied to all catered food & beverage items

HORS D'OEUVRES

Displays

Warm crab and cheese dip • Spinach artichoke dip • Fresh Garden crudités with dipping sauce • Chips, salsa and guacamole

\$4.25 per person

Imported & Domestic Cheese Platter • Assorted Fruit Platter

\$4.95 per person

Hot Hors D'oevres

Coconut shrimp with Caribbean pineapple salsa • Bacon wrapped scallops with mango salsa • Mini crab cakes with tamarind sauce • Boursin & spinach stuffed mushroom cup • Pineapple glazed chicken skewer • Sweet & sour pork meatballs • Asada beef satay with tomato jalapeno vinaigrette

\$4.95 per piece

Cold Hors D'oevres

Santa Fe beef pinwheels • Shrimp Cocktail • Crostini bruschetta/balsamic gastrique • Prosciutto wrapped melon • Plum chutney & brie on crustini

\$4.50 per piece

SALADS

CCYC Signature Salad

Artisan mix with tossed almonds, feta cheese, roasted butternut squash, red onions and cherry tomatoes tossed with a honey mustard vinaigrette.

Spinach Salad

Macerated strawberries, feta cheese, almonds, shaved onions, honey mustard sherry vinaigrette

Caesar Salad

Chopped romaine hearts with parmesan cheese and house made caesar dressing

Mixed Greens Salad

With candied walnuts, golden raisins, Julianne apples and Sonoma vinaigrette

House Salad

Iceberg lettuce, shredded carrots, onions, tomatoes

SIDES

Wild rice and orzo • Rice pilaf • Parsley butter potatoes • Herb roasted white potatoes • Au Gratin potatoes • Blue cheese mashed potatoes • Garlic mashed potatoes • Green beans with toasted almonds • Sautéed yellow and green squash with red bell peppers • Corn and vegetables • Sautéed asparagus • Fresh vegetables medley



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ENTRÉE

(All entrées come with choice of salad & 2 sides)

Herb Stuffed Chicken

Boneless chicken breast stuffed with cream cheese and herbs served with Veronique sauce
\$33.50

Chicken Lucas

Roasted Half chicken with Lucas seasonings and citrus buerre blanc
\$31.50

Chicken Cordon Blue

Boneless chicken breast stuffed with ham and Swiss served with Mornay sauce
\$33.50

Grilled Rib Eye Steak

Savory steak with roasted shallot demi-glace
\$38.95

Filet Mignon

8oz of filet beef served with a port wine reduction
\$44.95

Pan Seared Sea Bass

Pan seared Sea Bass served with a lemon caper Beurre blanc
\$34.50

Mahi Mahi

Mahi Mahi filet served with tropical fruit salsa
\$32.50

Pan Seared Salmon

Herb crusted salmon filet with saffron caper sauce
\$31.50

Smoked Chicken & Penne Pasta

Penne tossed with smoked chicken in Alfredo sauce
\$27.95

Linguini Shrimp Scampi

Jumbo Shrimp sautéed with garlic butter and fresh lemon juice
\$28.95



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THEMED BUFFETS

La Bufadora Taco and Tostada Bar

Choice of two items

Shredded pork, chicken, and fried beer batter fish, green salad with choice of dressing, cabbage, diced tomatoes, scallions, Ensenada beans, cheese, guacamole, sour cream, Mexican rice, salsa

\$33.95 per person

Viva Italy Pasta

Choice of two pastas

Penne, fettuccini, farfalle, mushrooms, onions, bell peppers, sun dried tomatoes, spinach, artichokes, fresh tomatoes, julienne basil, parmesan cheese, chicken, shrimp, meatballs, pesto sauce, marinara sauce, and alfredo sauce and garlic bread, Caesar salad

\$30.95 per person

Stir Fry

Choice of two items

Beef, chicken, pork, shrimp, bok choy, bean sprouts, bell peppers, broccoli, scallions, Julianne carrots, baby corn, bamboo shoots, ginger, garlic, mushrooms, white rice, and Asian Cole slaw salad

\$29.95 per person

Fajita

Chicken, beef, beans, rice, tortillas, cheese, guacamole, sour cream, salsa, bell peppers, onions, tomatoes, cilantro, Caesar salad or green salad with tequila lime vinaigrette, butter and rolls

\$31.95

Comfort Foods

Choice of two Items

Meat loaf with gravy, honey fried chicken with chicken gravy, roasted turkey breast with turkey gravy, pot roast with brown gravy, shake and bake pork chops with pork gravy served with mashed potatoes, seasonal vegetables, house salad, butter and rolls

\$33.95 per person

Southwestern Style

BBQ Tri tip beef, cilantro Serrano pepper roasted chicken, green beans with chorizo, roasted chili red potatoes, chopped vegetables salad with feta and mint, Caesar salad with pepita cilantro Caesar dressing, butter and rolls

\$32.95 per person



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LUNCHEON PATTY AND TRAYS

Finger Sandwiches or Wrapped Finger Sandwiches

Chicken Salad, Egg Salad, Smoked Salmon, Turkey & Cilantro, Tuna Salad, Horseradish
Roast Beef, Ham & Cheese, Club Sandwich, Grilled Chicken
\$9.75 per person

Whole Poached Salmon with Condiments

Lemon, Capers, Onions, Mayonnaise and Cream Fraiche
\$8.75 per person

Slices Smoked Salmon

Chopped Eggs, Chopped Onions, Capers and Cream Cheese
\$8.75 per person

Tortilla Chips with Salsa

\$3.75 per person

Vegetable Crudités with Ranch Dressing

\$4.50 per person

Bake Brie

Served with Almonds en Croute w/ Fresh Grapes
\$5.95 per person

Cheese Platter

Domestic & Imported Cheese Display w/ Grapes and Crackers
\$4.95 per person

Grilled Vegetable Platter

\$4.50 per person

Tropical Fruit Platter

\$3.95 per person



Wine, Beer and Liquor

BEER

Domestic Keg starting at \$400

Craft & Import Keg starting at \$475

WINE LIST

Red Bottles

La Terre Cabernet Sauvignon	\$18.00
La Terre Merlot	\$18.00
14 Hands Merlot	\$28.00
Francis Ford Coppolla Sante Pinot Noir	\$30.00
19 Crimes Cabernet	\$32.00

White Bottles

J. Roget Champagne	\$18.00
La Terre Chardonnay	\$18.00
14 Hands Chardonnay	\$28.00
Montevina Pinot Grigio	\$30.00
Babich Sauvignon Blanc	\$32.00
Francis Ford Coppola Chardonnay	\$39.50

LIQUOR

Please contact your Event Specialist for current price or charges



Preferred Vendor List

PHOTOGRAPHER

Nicholas Kowalski • 619 Photography
(619) 955-2938
619photography.com

James Maciariello • MASTERWORKS
WEDDINGS
(949) 351-3189
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FLORIST

Kathy Pierre • Root 75
(619) 435-6060
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Debbie • Coronado Flower Lady
(619) 435-1053
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DISC JOCKEY

Dale Gottchalk • (619) 593-8860
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Steve Eicher • (858) 382-4565
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EVENT PLANNER

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CAKE DECORATOR

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