



# Banquet Catering Menu

*A 20% 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

### Tray Passed Hot

- Coconut shrimp with sweet chili sauce
- 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

### Tray Passed Cold

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 Italian 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 • Roasted vegetables



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## PLATED

(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 \$35.95

### **Chicken Lucas**

Roasted Half chicken with Lucas seasonings and citrus bierre blanc \$33.50

### **Chicken Cordon Blue**

Boneless chicken breast stuffed with ham and Swiss served with Mornay sauce \$35.95

### **Grilled Rib Eye Steak**

Savory steak with roasted shallot demi-glace \$39.95

### **Filet Mignon**

8oz of filet beef served with a port wine reduction \$46.95

### **Pan Seared Sea Bass**

Pan seared Sea Bass served with a lemon caper Beurre blanc \$36.50

### **Mahi Mahi**

Mahi Mahi filet served with tropical fruit salsa \$34.50

### **Pan Seared Salmon**

Herb crusted salmon filet with saffron caper sauce \$33.95

### **Smoked Chicken & Penne Pasta**

Penne tossed with smoked chicken in Alfredo sauce \$30.95

### **Linguini Shrimp Scampi**

Jumbo Shrimp sautéed with garlic butter and fresh lemon juice \$32.95



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## THEMED BUFFETS

### **La Bufadora Taco and Tostada Bar**

*Choice of two proteins*

Shredded pork, chicken, and fried beer batter fish, green salad with choice of dressing, cabbage, pico de gallo, Ensenada beans, cheese, guacamole, sour cream, Mexican rice, salsa  
\$34.95 per person

### **Viva Italy Pasta**

*Choice of two proteins and 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  
\$31.95 per person

### **Stir Fry**

*Choice of two proteins*

Beef, chicken, pork, shrimp, bok choy, bean sprouts, bell peppers, broccoli, scallions, Julianne carrots, baby corn, ginger, garlic, mushrooms, white rice, and Asian Cole slaw salad  
\$30.50 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  
\$32.95 per person

### **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  
\$34.95 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  
\$33.95 per person



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## LUNCHEON PLATTER 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

### **Sliced Smoked Salmon**

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

### **Tortilla Chips with Salsa**

\$4.95 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**

\$4.95 per person



# Wine, Beer and Liquor

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## BEER

Domestic Keg starting at \$450

Craft & Import Keg starting at \$499

## 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

Camila Margotta Photography  
(908) 956-4217  
[www.camilamargotta.com](http://www.camilamargotta.com)

Darryn St. John  
(619) 392-9355  
[www.darrynstjohnphotography.com](http://www.darrynstjohnphotography.com)

James Maciariello • MASTERWORKS  
WEDDINGS  
(949) 351-3189  
[www.masterworkweddings.com](http://www.masterworkweddings.com)  
[james@masterworkweddings.com](mailto:james@masterworkweddings.com)

## FLORIST

Kathy Pierre • Root 75  
(619) 435-6060  
[Root75.com](http://Root75.com)

Debbie • Coronado Flower Lady  
(619) 435-1053  
[Coronadoflowerlady.com](http://Coronadoflowerlady.com)

## DISC JOCKEY

Dale Gottchalk • (619) 593-8860  
[sandiegodj.biz](http://sandiegodj.biz)

Steve Eicher • (858) 382-4565  
[uniquemobilesounds.com](http://uniquemobilesounds.com)

## EVENT PLANNER

Amanda McPhail • (619) 993-0710  
[amanda@creativeaffairsinc.com](mailto:amanda@creativeaffairsinc.com)  
[www.creativeaffairsinc.com](http://www.creativeaffairsinc.com)

Selina Rose • (619) 471-4133  
[selina@selinarose.net](mailto:selina@selinarose.net)

## CAKE DECORATOR

Flour Power • (619) 697-4747  
[flourpower.com](http://flourpower.com)

Jeanne Cakes • (619) 319-5705  
[jeannecakes.com](http://jeannecakes.com)