
STARTERS

TRAY-PASSED HORS D'OEUVRES

Select three hors d'oeuvres served during the cocktail portion for either plated or buffet-style receptions.

COOL SELECTIONS

FURIKAKE AHI TUNA POKE

Wasabi, Radish, Sprouts

PROSCIUTTO TOMATO & MOZZARELLA SKEWER

Basil Pesto

DEILED EGG

Candied Bacon, Mustard, Lemon Cream

BRUSCHETTA

Tomato, Garlic, Sea Salt, Balsamic

SAVORY HERB BOURSIN

Crispy Cup, Fig Paste, Candied Pecan

CEVICHE

Shot Glass Sustainable Fish, Onions, Cilantro, Jalapeno, Lime

HOT SELECTIONS

COCONUT SHRIMP

Plum Sauce

BACON WRAPPED SEA SCALLOP

Balsamic Drizzle

SPANAKOPITA

Sauteed Spinach, Phyllo

CHICKEN POTSTICKER

Firecracker Sauce

BRIE RASPBERRY PURSE

Puff Pastry

EMPANADA

Pineapple, Raisin, Coconut, Tahini

MINI MARYLAND BLUE CRAB CAKES

Whole Grain Mustard, Old Bay Aioli

Additional options on the next page...

STARTERS CONT.

PLATED DINNER STARTERS

Choice of one salad or one soup for your entire party for plated-style receptions.

SALADS & SOUPS

BUTTERNUT SQUASH

Sun Dried Cranberries, Pepitas, Nutmeg Cream

CLAM CHOWDER

Bacon, Potato, Oyster Crackers, Paprika Oil

WILD MUSHROOM BISQUE

Goat Cheese, Crouton, Truffle Oil

CHICKEN TORTILLA SOUP

Roasted Tomatoes, Avocado, Cilantro, Jalapeno, Tortilla Strips

BABY KALE

Arugula, Tart Cherries, Feta, Pepitas, Lemon Vincotto

ARTISAN LETTUCE

Papaya, Flora Nelles, Macadamia, Passion Fruit Dressing

ICEBERG WEDGE

Maple Bacon, Cherry Tomatoes, Chives, Blue Cheese, Buttermilk Dressing

SHORES CAESAR

Romaine, Anchovy, Parmesan Croutons

PLATED MAIN COURSE

Choose up to two preselected entrées from any tier, plus one vegetarian option for your entire party. The highest price among the selected options will apply for all selections. Entrée selections are priced at \$135 per person unless otherwise specified. Guests must submit their entrée selection a minimum of 14 days prior the wedding.

ENTRÉE SELECTIONS

JIDORI CHICKEN BREAST

Brown Rice, Blum Chutney, Broccoli Robe, Black Muscat

ALMOND BUTTERFISH

Roasted Gem Potatoes, Broccoli, Lobster Cream

PORK TENDERLOIN

Parsnip Puree, Onion Ring, Swiss Chard, Orange Ginger Sauce, \$145 per person

BRAISED BEEF SHORT RIBS

Bandage Cheddar Mash, Glazed Carrots, Celery Root, Mushroom Jus

HERB SEARED SEA BASS

Fingerlings, Wilted Greens, Saffron Corn Sauce

LEMON PEPPER SALMON

Polenta, Rainbow Chard, Tomato, Coriander Avocado Butter

ANGUS TOP SIRLOIN

Bandage Cheddar Mash, Haricot Vert, Glazed Carrots, Port Wine Sauce

+ \$25 PER PERSON

ANGUS FILET MIGNON

Truffle Mash Potato, Asparagus, Smoked Onion Compote, Chimichurri

+\$35 PER PERSON

LOCAL SWORDFISH

Roasted Tomato, Fennel, Couscous, Lemon Caper Butter

MAINE LOBSTER TAIL

Corn Succotash, Rainbow Chard, Lemon Wedge, Drawn Butter

+\$35 PER PERSON

SKIRT STEAK

Cilantro Pesto, Tomato Avocado Salad, Roasted Parmesan Potatoes, \$175 per person

+ \$30 PER PERSON

ANGUS FILET MIGNON & MAINE LOBSTER TAIL

Twice Baked Potato, Wilted Greens, Baby Carrots, Citrus Butter, Port Wine Sauce

+\$45 PER PERSON

VEGETARIAN OPTIONS

Vegetarian options can be added to any plated reception menu at no additional charge.

BUTTERNUT SQUASH RAVIOLI

Sage, Rainbow Chard, Burrata, Brown Butter Sauce

CAULIFLOWER BOWL

Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic Ginger Tamari

COCONUT GREEN CURRY

Kabocha, Shiitake, Green Peas, Eggplant, Bell Peppers, Thai Basil

COUSCOUS PASTA PEARLS

Corn, Fava Beans, Savory Herb Oil

FARMERS MARKET VEGETABLES

Parsley Butter

DINNER BUFFETS

BAJA

TORTILLA CHIPS

Salsa Fresca, Guacamole

BAJA TORTILLA SOUP

Smoked Chicken, Crispy Tortilla, Avocado

SOUTHWESTERN CAESAR SALAD

Romaine Hearts, Manchego, Crouton, Ancho Cream Dressing

CHARRED CORN SALAD

Cotija Cheese, Pickled Radish, Green Onion, Tomato Vinaigrette

CLASSIC CEVICHE

White Sea Bass, Tomato, Cilantro, Lime, Pepitas

CHIPOTLE BRAISED CHICKEN SOPES

Shredded Lettuce, Queso Fresco, Avocado Purée

BAJA FISH TACOS

Cabbage, Corn Tortillas, Salsa Fresca

CHILI-LIME CURED SKIRT STEAK FAJITAS

Salsa Roja, Flour Tortillas, Cilantro Lime Crema

REFRIED BLACK BEANS, SPANISH RICE

THE SHORES

+\$10 PER PERSON

ARTISAN LETTUCE

Bacon, Apple, Pecan, Blue Cheese, Buttermilk Dressing

JUMBO CRAB LOUIE

Seasonal Greens, Meyer Lemon Tarragon Dressing

WILD MUSHROOM BISQUE

Goat Cheese, Crouton, Truffle Oil

LOBSTER RAVIOLI

Wilted Greens, Sun Dried Tomato, Pancetta Cream

HERB ROASTED CHICKEN BREAST

Rapini Risotto, Pearl Onion, Garlic Jus

ALMOND BUTTERFISH

Pee Wee Potatoes, Aged Balsamic, Lobster Cream

PEACH BBQ PORK TENDERLOIN

Wilted Kale, Marsala Sauce

SMOKED GOUDA MAC & CHEESE

Gratin Orecchiette, Garlic Herb Crumb

ROASTED SEASONAL VEGETABLES

Lemon Olive Oil

Additional options on the next page...

DINNER BUFFETS CONT.

FARM TO TABLE

+\$20 PER PERSON

ARTISAN CHEESE BOARD

Imported & Domestic Cheeses, Walnuts, Sun Dried Fruits, Grapes, Honeycomb, Crackers and Crusty Bread

ORGANIC BEET SALAD

Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette

SEAFOOD FARFALLE PASTA SALAD

Haricot Vert, Fennel, Scallion, Tomatoes, Citrus Dressing

BABY SPOON SPINACH SALAD

Spicy-Sweet Pecans, Tiny Croutons, Banyuls Vinaigrette

FARMERS MARKET VEGETABLES

Parsley Butter

COUSCOUS PASTA PEARLS

Corn, Fava Beans, Savory Herb Oil

APPLE CIDER GLAZED ORGANIC CHICKEN BREAST

Cider Glazed Pearl Onion, Gremolata

LEMON PEPPER SALMON

Polenta, Rainbow Chard, Tomato, Coriander Avocado Butter

GRILLED ANGUS TOP SIRLOIN

Chive Mashed Potatoes, Kale, Shallot Red Wine Sauce

DINNER BUFFETS CONT.

CHILDREN'S MENU

\$35 per child, for children 10 and under. Please select one entree and one side for all children.

ENTRÉE OPTIONS

Golden Fried Chicken Fingers, Kid's Hamburger, Macaroni & Cheese

SIDE OPTIONS

French Fries or Seasonal Fresh Fruit,

ICE CREAM SUNDAE STATION

\$18 per person, minimum of 25 guests, Chef attendant required at \$175 per every 75 guests.

SELECTED ASSORTMENT OF ICE CREAM AND BROWNIES

Chocolate, Caramel and Strawberry Sauces, Chopped Nuts, Sprinkles, Cherries, Whipped Cream

PETIT FOURS

\$60 per dozen, 3 dozen minimum per selection.

MACARONS, OPERA CAKE, RED BERRY OPERA, LEMON BARS, DULCE DE LECHE SQUARES, NEW YORK CHEESECAKE, TIRAMISU, S'MORES BAR

HOSTED BAR

HOUSE LIQUORS

\$15 each – Titos Vodka, Beefeater’s Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

PREMIUM LIQUORS

\$17 each – Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Marker’s Mark Bourbon, Johnnie Walker Black Label Scotch Whisky

LIQUERS & CORDIALS

\$13-18 each – Frangelico, Amaretto Disaronno, Kahlua, Bailey’s Irish Cream, Grand Marnier, Courvoisier Vs, Remy Martin Vsop

DOMESTIC BOTTLED BEER

\$7 each – Budweiser, BUD LIGHT, COORS LIGHT, MILLER

IMPORTED BOTTLED BEER

\$8 each – Corona, Heineken, Amstel Light, Pacifico, Guinness, Stella Artois

CRAFT BOTTLED BEER

\$10 each – Mission Brewery Blonde Ale, Fat Tire, Ballast Point Sculpin, Green Flash Brewing West Coast IPA

NON-ALCOHOLIC

\$5-7 each – Individually Bottled Juices , Soft Drinks, Bottled Still And Sparkling Water

BAR PACKAGES

All beverage packages include soft drinks, juice, sparkling & still water.

PREMIUM

\$28 first hour per person
\$17 each additional hour per person

LIQUERS & CORDIALS

Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Marker’s Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Kahlua Bailey’s Irish Cream

CAMBRIA CHARDONNAY

“Katherine’s Vineyard”, Santa Maria Valley, California

CABERNET SAUVIGNON

Franciscan, Oakville Estate, Napa, CA

BEER

Budweiser, Heineken, Amstel Light, Fat Tire

STANDARD

\$23 first hour per person
\$15 each additional hour per person

LIQUERS & CORDIALS

Titos Vodka, Beefeater’s Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

CHARDONNAY AND CABERNET SAUVIGNON

Estancia, Central Coast, CA

BEER & WINE

\$20 first hour per person
\$12 each additional hour per person

BEER

Bud Light, Corona, Stella, Fat Tire, Mission Brewery, Blonde Ale, San Diego, CA, Green Flash Brewing Company West Coast IPA, San Diego, CA

FERRARI-CARANO

Sauvignon Blanc, Sonoma, CA

CHARDONNAY AND CABERNET SAUVIGNON

Estancia, Central Coast, CA

WINE CELLAR

SPARKLING WINE

AVISSI, PROSECCO ITALY \$45
MUMM'S NAPA, CALIFORNIA \$56
DOMAINE CARNEROS, BRUT NAPA,
CALIFORNIA \$60
ROEDERER ESTATE, BRUT ANDERSON
VALLEY, CALIFORNIA \$70

CHAMPAGNE

NICOLAS FEUILLATTE, BRUT EPERNAY,
FRANCE \$78
TIATTINGER, LA FRANCAISE, BRUT
EPERNAY, FRANCE \$95
VEUVE CLICQUOT PONSARDIN, BRUT
REIMS, FRANCE \$120
DOM PERIGNON, MOET & CHANDON,
BRUT EPERNAY, FRANCE \$295

CHARDONNAY

ESTANCIA CENTRAL COAST,
CALIFORNIA \$40
LA CREMA MONTEREY, CALIFORNIA \$50
CAMBRIA "KATHERINE'S VINEYARD,"
SANTA MARIA VALLEY, CALIFORNIA \$52
SONOMA CUTRER RUSSIAN RIVER,
SONOMA, CALIFORNIA \$58
GRGICH HILLS NAPA, CALIFORNIA \$85

SAUVIGNON BLANC

FERRARI-CARANO SONOMA COUNTY,
CALIFORNIA \$50
MATANZAS CREEK SONOMA,
CALIFORNIA \$48
DAOU PASO ROBLES, CALIFORNIA \$48
GRGICH HILLS NAPA, CALIFORNIA \$56
MALK, RUSSIAN RIVER SONOMA,
CALIFORNIA \$68

PINOT GRIS / PINOT GRIGIO

PINOT GRIS, "J" CALIFORNIA \$46
PINOT GRIGIO, SCARPETTA FRIULI-
VENEZIA GIULIA, ITALY \$48

PINOT NOIR

SEAN MINOR, CARNEROS SONOMA,
CALIFORNIA \$50
CAMBRIA, JULIA'S VINEYARD SANTA
MARIA VALLEY, CALIFORNIA \$64
ANNE AMIE WILLAMETTE, OREGON \$62
EN ROUTE RUSSIAN RIVER,
CALIFORNIA \$75
MERRY EDWARDS SONOMA COAST,
CALIFORNIA \$80

CABERNET SAUVIGNON

ESTANCIA PASO ROBLES, CALIFORNIA
\$40
ARROWOOD SONOMA, CALIFORNIA \$54
DAOU PASO ROBLES, CALIFORNIA \$58
FRANCISCAN, OAKVILLE ESTATE NAPA,
CALIFORNIA \$60
DECOY SONOMA, CALIFORNIA \$56
POST & BEAM NAPA, CALIFORNIA \$78
SILVER OAK ALEXANDER VALLEY,
CALIFORNIA \$125

OTHER REDS

TAPIZ, MALBEC MENDOZA, ARGENTINA
\$48
MATANZAS CREEK MERLOT BENNET
VALLEY, SONOMA, CALIFORNIA \$55
HILL FAMILY ESTATE MERLOT NAPA,
CALIFORNIA \$62
MUGA, RESERVA, TEMPRANILLO SPAIN
RIOGA, SPAIN \$79