

Special Event Menus



S|E

SPECIALTY EVENTS

— Monterey Hill —

SATURDAY-SUNDAY LUNCH MENU

Saturday - Sunday | 4 Hour Lunch Event

SALAD

Choice of one

Traditional Caesar
Organic Baby Greens

ENTRÉE

Choice of one

Chicken Chardonnay mushroom, artichokes, chardonnay cream sauce 26
Roasted Half Chicken tequila lime sauce 26
Luminarias Chicken stuffed with asadero cheese, fresh spinach, sun dried tomato, roasted poblano, guajillo cream sauce 27
Baked Salmon beurre blanc sauce 27
Pacific Snapper Veracruz traditional vera cruz salsa of garlic, onions, peppers, olives, tomato 27
Tequila Steak tender rib eye steak marinated in tequila sauce 28
Private Buffet 50 guests minimum. See Selections under Private Buffet Selections 29

SIDES

Choice of Rice or Potatoes
Medley of Seasonal Vegetables
Rolls & Butter

BEVERAGES

Sodas
Coffee, Tea, Iced Tea
Water Service

DESSERT

Choice of one

Chocolate Cake
Chocolate Mousse
Carrot Cake
NY Cheese Cake
Pineapple Cake
Vanilla Ice Cream
Mango or Raspberry Sorbet

INCLUDES

Table Linen
Napkin Color

PRIVATE BUFFET SELECTIONS

SATURDAY – SUNDAY LUNCH

Lunch - Choice Of Two Salads, Two Entrées, Two Accompaniments

SALADS

Cactus Salad

Organic Baby Greens

Caesar Salad

Baby Red Potato Salad with dill

Baby Greens with bleu cheese
and walnuts

Greek Salad

Mushroom Vinaigrette

Fresh Sliced Seasonal Fruit

Penne & Shrimp Salad

Ambrosia Salad

Oriental Chicken Salad

Vegetable Crudité

ENTRÉES

Lemon Pepper Chicken

Roast Turkey (carved or sliced)

Mozzarella Chicken

Roast Top Sirloin of Beef

Mediterranean Chicken

Honey Baked Ham (carved or sliced)

Luminarias Chicken

Stuffed Loin of Pork

Chicken Mole

Beef or Chicken Enchiladas

Chicken Picatta

Pork in Chile Rojo

Chicken or Steak Fajitas

Vegetable Penne Pasta

Baked Fresh Salmon

Carnitas – slow roasted pork

Red Snapper Veracruz

Chile Rellenos

Shrimp & Scallop Fettuccini

SIDES

Scalloped Potatoes

Seasonal Vegetables

Rice Pilaf

Green Beans Almandine

Oven Roasted Rosemary Potatoes

Zucchini Provencal

Garlic Mashed Potatoes

Peas with pearl onions
and mushrooms

Cilantro Rice

Mexican Corn

Spanish Rice

Mexican Calabacitas

Charro Beans

Refried Beans

WEEKDAY MENU

Lunch Event - Monday - Friday | Dinner Event - Monday - Thursday

SALAD

Choice of one

Traditional Caesar
Organic Baby Greens

ENTRÉE

Choice of one

Chicken Chardonnay mushroom, artichokes, chardonnay cream sauce 20 / 25
Roasted Half Chicken tequila lime sauce 20 / 25
Luminarias Chicken stuffed with asadero cheese, fresh spinach, sun dried tomato, roasted poblano, guajillo cream sauce 22 / 27
Baked Salmon beurre blanc sauce 22 / 27
Pacific Snapper Veracruz traditional vera cruz salsa of garlic, onions, peppers, olives, tomato 22 / 27
Tequila Steak tender rib eye steak marinated in tequila sauce 24 / 28
Private Buffet 50 guests minimum. See Private Weekday Buffet Selections 25 / 31

SIDES

Choice of Rice or Potatoes
Medley of Seasonal Vegetables
Rolls & Butter

BEVERAGES

Sodas
Coffee, Tea, Iced Tea
Water Service

DESSERTS

Choice of one

Chocolate Cake
Chocolate Mousse
Carrot Cake
NY Cheese Cake
Pineapple Cake
Vanilla Ice Cream
Mango or Raspberry Sorbet

INCLUDES

Table Linen
Napkin Color

PRIVATE WEEKDAY BUFFET

MENU SELECTIONS

Lunch - Choice Of Two Salads, Two Entrées, Two Accompaniments

Dinner - Choice Of Three Salads, Three Entrées, Three Accompaniments

SALADS

Cactus Salad

Organic Baby Greens

Caesar Salad

Baby Red Potato Salad with dill

Baby Greens with bleu cheese
and walnuts

Greek Salad

Mushroom Vinaigrette

Fresh Sliced Seasonal Fruit

Penne & Shrimp Salad

Ambrosia Salad

Oriental Chicken Salad

Vegetable Crudité

ENTRÉES

Lemon Pepper Chicken

Roast Turkey (carved or sliced)

Mozzarella Chicken

Roast Top Sirloin of Beef

Mediterranean Chicken

Honey Baked Ham (carved or sliced)

Luminarias Chicken

Stuffed Loin of Pork

Chicken Mole

Beef or Chicken Enchiladas

Chicken Picatta

Pork in Chile Rojo

Chicken or Steak Fajitas

Vegetable Penne Pasta

Baked Fresh Salmon

Carnitas - slow roasted pork

Red Snapper Veracruz

Chile Rellenos

Shrimp & Scallop Fettuccini

SIDES

Scalloped Potatoes

Seasonal Vegetables

Rice Pilaf

Green Beans Almandine

Oven Roasted Rosemary Potatoes

Zucchini Provencal

Garlic Mashed Potatoes

**Peas with pearl onions
and mushrooms**

Cilantro Rice

Mexican Corn

Spanish Rice

Mexican Calabacitas

Charro Beans

Refried Beans