

# Special Event Menus



S|E

SPECIALTY EVENTS

— Monterey Hill —

# SATURDAY-SUNDAY LUNCH MENU

Saturday - Sunday | 4 Hour Lunch Event

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## SALAD

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Choice of one

**Traditional Caesar**  
**Organic Baby Greens**

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## ENTRÉE

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Choice of one

**Chicken Chardonnay** mushroom, artichokes, chardonnay cream sauce 26  
**Roasted Half Chicken** tequila lime sauce 26  
**Chicken Picatta** lemon caper sauce 26  
**Baked Salmon** beurre blanc sauce 27  
**Pacific Snapper Veracruz** traditional vera cruz salsa of garlic, onions, peppers, olives, tomato 27  
**Marinated Sirloin Steak** mushroom demi glaze 28  
**Tequila Steak** tender rib eye steak marinated in tequila sauce 28  
**Private Buffet** 50 guests minimum. See Selections under Private Buffet Selections 29

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## SIDES

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

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## BEVERAGES

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**Sodas**  
**Coffee, Tea, Iced Tea**  
**Water Service**

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## DESSERT

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Choice of one

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

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## INCLUDES

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**Table Linen**  
**Napkin Color**

# PRIVATE BUFFET SELECTIONS

## SATURDAY – SUNDAY LUNCH

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

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### SALADS

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**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**

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### ENTRÉES

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**Lemon Pepper Chicken**

**Roast Turkey** (carved or sliced)

**Mozzarella Chicken**

**Roast Top Sirloin of Beef**

**Mediterranean Chicken**

**Honey Baked Ham** (carved or sliced)

**Chicken Chardonnay**

**Stuffed Loin of Pork**

**Beef or Chicken Enchiladas**

**Marinated Sirloin Steak** mushroom  
demi glaze

**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**

**Shrimp Fajita**

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### SIDES

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**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

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## SALAD

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Choice of one

**Traditional Caesar**  
**Organic Baby Greens**

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## ENTRÉE

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Choice of one

**Chicken Chardonnay** mushroom, artichokes, chardonnay cream sauce 20 | 25  
**Roasted Half Chicken** tequila lime sauce 20 | 25  
**Chicken Picatta** lemon caper sauce 20 | 25  
**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  
**Marinated Sirloin Steak** mushroom demi glaze 28  
**Private Buffet** 50 guests minimum. See Private Weekday Buffet Selections 25 | 31

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## SIDES

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

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## BEVERAGES

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**Sodas**  
**Coffee, Tea, Iced Tea**  
**Water Service**

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## DESSERTS

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Choice of one

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

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## INCLUDES

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**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

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### SALADS

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**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**

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### ENTRÉES

---

**Lemon Pepper Chicken**

**Roast Turkey** (carved or sliced)

**Mozzarella Chicken**

**Roast Top Sirloin of Beef**

**Mediterranean Chicken**

**Honey Baked Ham** (carved or sliced)

**Stuffed Loin of Pork**

**Beef or Chicken Enchiladas**

**Marinated Sirloin Steak** mushroom  
demi glaze

**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**

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### SIDES

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**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**