



Laguna Cliffs Marriott Resort & Spa Wedding Package



Ceremony Package Inclusions

Provided by our Resort Florist

Custom Fresh Floral Arch or Two Pedestal Floral Arrangements

White Aisle Runner or Flower Petal Aisle

Setup to Include

White Garden Chairs and Market Umbrellas

Sound System Package including 1 Wired Microphone and 2 Speakers

Gift and Guest Book Tables and Water Station

Designated Rehearsal Time with Parking Included

Two All Day Dressing Rooms

Couples Spa Massage at Spa Laguna Cliffs

Ceremony Pricing Fees by Location

Laguna Cliffs Marriott Resort & Spa offers

Three Beautiful Outdoor Ceremony and Cocktail Reception Venues
with Spectacular Ocean Views.

Vue Lawn

~Capacity 600 People~

The Vue Lawn offers the most direct view of the Breathtaking California Coast

\$6,000

Del Mar Lawn

~Capacity 350 People~

Situated upon a bluff, the Del Mar Lawn will provide a Sparkling Panoramic Ocean View

\$5,000

Laguna Brick

~Capacity 225 People~

Enjoy glistening Dana Point Harbor and Sunset views from the Laguna Brick

\$4,500



Prices are subject to 25% administrative charge and applicable sales tax subject to change without notification

Reception Package Inclusions

COCKTAIL RECEPTION

One Hour Hosted Bar during Cocktail Reception of Deluxe Brands
Butler Style Tray Passed Hors d' Oeuvres During Cocktail Reception
Cocktail Rounds and Bar Setup

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LUNCH or DINNER RECEPTION

Selection of Lunch or Dinner Service:
Three Course Plated, Buffet or Themed Food Stations
Wine Service during Lunch or Dinner Service
House Champagne for Wedding Toasts
Custom Tiered Wedding Cake with Preferred Cake Purveyor
Cake Cutting
Coffee and Hot Tea Service

SETUP TO INCLUDE:

Banquet Chair Upgrade featuring Gold Chivari Chairs with Ivory Cushion
Floor Length Linens in Ivory, White or Black with Matching Napkin
Votive Candles on Dinner Tables
Silver Cake Stand
Wood Dance Floor
Cake Table, Guestbook Table, Place Card Table & Gift Table with Linen
Staging for Entertainment

~Complimentary Ocean View Guest Room for Wedding Couple~

Hors d' Oeuvres

Wedding Package Includes Your Choice of 4 Tray Passed Hors d' Oeuvres

Cold Hors d' Oeuvres

Smoked Salmon on Rye Toast | Herbed Cream Cheese
Maine Lobster | Avocado and Mango Salad in a Phyllo
Traditional Aged Prosciutto Wrapped Asparagus Spears
Belgian Endive | Gorgonzola and Pancetta
Pepper Crusted Ahi Tuna | Wasabi Cream
Gorgonzola Cheese | Apricot and Grape Crostini
Seared Peppered Tenderloin | Horseradish Cream
Grilled Chicken and Onion in Phyllo Tart

Hot Hors d' Oeuvres

Sonoran Chicken in Phyllo
Vegetarian Spring Rolls | Thai Chili Sauce
Oven Roasted Crab Cakes | Remoulade Sauce
Sesame Chicken | Honey Mustard Sauce
Chicken Saté | Spicy Peanut Dipping Sauce
Nicoise Olive and Onion Tartlets
Parmesan Crusted Goat Cheese Artichoke Hearts
Coconut Shrimp | Sweet and Sour Dipping Sauce

Upgraded Hors d'Oeuvres Selections

(\$2 additional each for Reception Package Upgrade or \$8 additional each)

Cold Hors d' Oeuvres

Tuna Tartar in an Asian Spoon
Jumbo Lump Crab in Yellow Tomato Gazpacho Shooter
Bloody Mary Oyster Shooter
Tomato, Mozzarella, Basil Skewer

Hot Hors d' Oeuvres

Kobe Mini Sliders
Sweet Potato Fries in Cones
Mini Gourmet Mac & Cheese Bowls
Baby New Zealand Lamb Chop with Pepper Aioli

Displays to Enhance Your Cocktail Reception

Vegetable Market | \$14 per Person
Zucchini | Summer Squash | Broccoli Florets | Radishes | Cucumber | Fresh Asparagus | Carrots | Celery |
Cherry Tomatoes
Served with: Jalapeno Cheese Dip | White Bean Hummus

International Cheese Display | \$21 per Person
Selection of Imported and Domestic Cheeses
French Crostinis | Variety Crackers | Caramelized Walnuts | Sundried Fruits | Seasonal Berries

Mediterranean Display | \$16 per Person
Tabbouleh | Hummus | Kalamata Olives | Feta Cheese | Grilled Vegetables | Toasted Pita

Antipasto Display | \$24 per Person
Assorted Italian Meats and Cheeses | Olives | Roasted Vegetables | Lavosh | French Bread

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Plated Lunch Selections

Wedding Package pricing is based on three courses.

Choice of one soup or salad and one entrée accompanied with wedding cake and chocolate truffles for dessert.

Multiple entrée selections are limited to three entrées and will be charged at the highest priced entrée.

All plated meals are served with two seasonal vegetables, one starch selection, and freshly baked Artisan dinner rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee and assorted specialty hot tea.

Entrée counts must be provided 3 business days prior to event and group to provide meal indicators at dinner.

Starters

Choice of One

European Chopped Salad

*Heart of Artichoke | Grape Tomato | Pickled Red Onion |
Roasted Cauliflower with Red Chili | Kalamata Olives | Feta
Cheese on a Bed of Butter Lettuce Leaves
Champagne Vinaigrette*

Locally Farmed Baby Greens & Sea Bean Salad

*Sundried Cranberries | Pickled Red Onions | Radishes |
Goat Cheese Crumble
Cashew White Bean Vinaigrette*

Rustic Caesar and Baby Kale Salad

*Tender Leaves of Romaine | Shaved Parmigiano Baguette
Crostini | Fried Capers
Caesar Dressing*

Greek Salad

*Mixed Field Greens | Cucumbers | Feta Cheese | Kalamata
Olives | Red Onion | Tomatoes
Lemon Herb Vinaigrette*

Asparagus Crème Fraiche Soup

Sun Dried Tomato Bisque

Kale and Basil Pesto Cream

Entrees

Make any Lunch a Duet Entrée for an additional \$12 per person to the highest priced menu item.

Arugula Pesto Penne | \$140 per person

Melody of Vegetable | Parmesan Cheese | Slow Roasted Sliced Chicken

Herb Crusted Airline Breast of Free Range Chicken | \$144 per person

Sauce Options: Tarragon Beurre Blanc | Confit of Tomatoes and Artichoke Hearts | Port Wine and Fig Reduction

Fillet of Scottish Salmon | \$146 per person

Champagne Beurre Blanc

Macadamia and Panko Crusted Mahi Mahi | \$148 per person

Pineapple and Mango Salsa

Tenderloin of Beef Petite Filet Mignon | \$150 Per Person

Confit of Shallots and Wild Mushrooms

Dessert

Chocolate Truffles

Custom Made Wedding Cake

A Special Menu is available for Vendors and Children ages 10 and under at \$44.00 per person for plated menu.

Plated Dinner Selections

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Chef's Signature Starters

(Choice of One)

Salads

Polenta Panzanella Salad

Haricots Vert | Heirloom Tomato | Cucumber | Julienne Red Onion | Seasoned EVOO | Balsamic Drizzle

Locally Farmed Baby Greens and Sea Bean Salad

Sun Dried Craisins | Pickled Red Onions | Radishes | Goat Cheese Crumble | Cashew White Bean Vinaigrette

European Chopped Salad

Hearts of Artichoke | Grape Tomato | Pickled Red Onion | Roasted Cauliflower with Red Chili Kalamata Olives | Feta Cheese Crumble | Bed of Butter Lettuce Leaves | Champagne Vinaigrette

Baby Field Greens Wine Salad

Grape Tomatoes | Toasted Pine Nuts | Goat Cheese Crumble | Aged Red Wine Vinaigrette

Spinach and Watercress Salad

Frisée | Radishes | Caramelized Walnuts | Dried Cherries | White Balsamic and Gorgonzola Vinaigrette

Rustic Caesar and Baby Kale Salad

Tender Leaves of Romaine | Shaved Parmigiano | Baguette Crostini | Fried Capers | House-Made Caesar Dressing

Bibb Lettuce Salad

Wedge of Bibb Lettuce | Baby Tomatoes | Roasted Peppers | Point Reyes Blue Cheese | Herb Vinaigrette

Frisée and Arugula Salad

Roasted Beets | Cypress Grove Goats Cheese | Champagne Vinaigrette

Soups

Char-Grilled Smoky Corn Bisque

Fresh Corn | Poblano Oil

Wild Mushroom and Porcini Cream Bisque

Port Drizzle | Herb Croutons

Fennel Toasted Five Onion Bisque

Crisp Celery Root

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Beef

Carved Striploin of Beef | \$152 Per Person

Tri-Cracked Peppercorn Cognac Cream | Cipollini Onions

12-Hour Braised Beef Short Rib | \$152 Per Person

Natural Beef Reduction

Grilled New York Strip Steak | \$163 Per Person

Ancho Chili Butter | Fried Onion Garnish

Tenderloin of Beef Filet Mignon | \$167 Per Person

Confit of Shallots | Wild Mushrooms

Poultry

Herb Crusted Airline Breast of Free Range Chicken | \$148 Per Person

Sauce Options:

Tarragon Beurre Blanc

Confit of Tomatoes and Artichoke Hearts

Port Wine and Fig Reduction

Stuffed Montrachet Breast of Chicken | \$150 Per Person

Sundried Tomato & Goat Cheese Stuffing | White Wine Sauce

Seafood

Pistachio Crusted Mediterranean Sole Fillet | \$148 Per Person

Moroccan Saffron Broth

Glazed Honey and Whole Grain Mustard Scottish Salmon | \$154 Per Person

Beurre Blanc

Seared Salmon | \$154 Per Person

Saffron Roasted Vegetable Broth | Fried Leeks

Hardwood Bacon Wrapped Prawns | \$154 Per Person

Lemon Verbena Sauce

Hawaiian Opah Filet | \$160 Per Person

Pineapple Mango Relish | Miso Broth

Pan Seared Local Seabass | \$170 Per Person

Squash and Leek Ragout | Basil Pesto Drizzle | Yellow & Red Bell Pepper Garnish

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Vegetarian / Vegan

Vegetable Wellington | \$140 Per Person

Roasted Vegetables | Boursin Cheese | Puff Pastry

Tri-Color Quinoa (Vegan) | \$140 Per Person

Melody of Roasted Vegetables | Pesto Curry Sauce

Vegetable Napoleon (Vegan) | \$140 Per Person

Roasted Tomato Ragout

Vegetable Cannelloni | \$145 Per Person

Wilted Young Greens & Eggplant | Parmesan Cream | Crispy Leeks

Vegetarian Entrée Selections will be Charged at the Highest Entrée Price

Plated Dinner Accompaniments

All dinners are served with your Choice of Two Vegetables and One Starch.

From The Garden

Fresh Wilted Spinach

Julienne Medley of Vegetables

Oven Roasted Tomatoes

Broccoli

Haricot Vert

Baby Bok Choy

Oven Roasted Baby Carrots

Fresh Asparagus

Fresh Zucchini

From The Field

Garlic Infused Polenta

Potato and Parsnip Puree

Roasted Fingerling Potatoes

Oven Roasted Red Potatoes

Yukon Potato Hash

White Cheddar Potato Dauphinoise

Skin-On Yukon Mashed Potato

Other Starches

Cavatelli Pasta

Jasmine Rice

Orzo Pasta

Toasted Black Sesame Seed Rice

Mixed Wild Rice

Wild Mushroom Wine Risotto

Mascarpone Risotto

Dessert

Chocolate Truffles

Custom Made Wedding Cake

Plated Appetizer Enhancements

An appetizer course may be added for an additional charge to the Wedding Package Pricing.

Soft Gorgonzola Polenta

Portobello Mushroom | Aged Balsamic Syrup

\$11 per Person

Stuffed Portobello Triangles with Lump Crab

Micro Green Salad | Buddha's Hand Lemon Tarragon Sauce

\$12 per Person

Tomato Mozzarella Salad

Plum Tomato | Soft Mozzarella | Baby Lossa Rosa Lettuce | Balsamic Vinaigrette

\$12 per Person

Lobster Bisque

Lobster Wonton

\$12 per Person

Panko Crusted Crab Cake

Roasted Corn | Potato Hash | Dijon Aioli

\$16 per Person

Sesame Crusted Ahi Salad

Seaweed Salad and Crisp Wonton Chips with Wasabi Dressing

\$18 per Person

Lump Crab Stack

Fresh Fine Herbs Frisée | Celery Root Chip | Aged Balsamic | Chervil | Shallot Drizzle

\$18 per Person

Lobster Ravioli

Crayfish Sauce | Caviar | Spicy Tomato

\$18 per Person

Saffron Poached Shrimp Cocktail

Horseradish Fondue

\$20 per Person

Caviar Beurre Blanc on Jumbo Prawns

Warm Fingerling Potato | Burnt Butter Lemon Caper Vinaigrette | Crispy Pancetta | Caviar Beurre Blanc

\$22 per Person

Lunch or Dinner Buffet

Served with freshly baked artisan rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee and assorted specialty hot tea

A per person charge of \$7.50 will apply to groups of less than 30 guests for all Buffets

Dana Point Cove

Soups and Salads

Blistered Tomato Soup | Clam and Beach Road's Fish Stew

Red and Green Leaf Salad

Spiraled Carrots | Red Onions | Parmesan Cheese | Roasted Tomato | Orange Citrus Balsamic Vinaigrette

Chili Smoked Wharf's Seafood Salad

Red Onion | Pimento Peppers | Celery | Pickled and Watermelon Radish | Key Lime Vinaigrette

Roma Tomato and Marinated Artichoke Salad

Entrees

Seared Local Yellowtail | *Fumet Julienne Vegetable*

Grilled Chicken Breast | *Artichoke Cous Cous | Zested Lemon Beurre Blanc*

Pan Seared Top Sirloin of Beef | *Pearl Onion Jus and Herbs*

Oven Roasted Red Bliss Potatoes

Melody of Grilled Vegetables

Dessert

Chocolate Truffles

Custom Made Wedding Cake

\$169 per person

Laguna Cliffs

Starters

Butter Lettuce Salad | *Point Reyes Bleu Cheese | Pine Nuts | Heirloom Tomatoes*

California Cheeses Accompanied with Season Fruit

Grilled Vegetables | *Aged Balsamic Vinaigrette*

Roasted Beets | Herb Goat Cheese

Cucumber Salad | *Kalamata Olives | Red Onion | Feta Cheese | Lemon Oil*

Chilled Jumbo Shrimp | *Cocktail Sauce and Lemons*

Entrees

Roast Prime Rib | *Portabella Cabernet Reduction | Creamy Horseradish*

Herb Crusted Red Snapper | *Lemon Butter Sauce*

Seared Rosemary Chicken Breast | *Rosemary Apricot Marmalade*

Seasonal Vegetables

Oven Garlic Roasted Fingerling Potatoes

Dessert

Chocolate Truffles

Custom Made Wedding Cake

\$159 per person

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Lunch or Dinner Buffet

Served with freshly baked artisan rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee and assorted specialty hot tea

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Doheny's Driftwood Campout

Soups and Salads

Chuck Wagon Vegetarian Chili | *Chopped Onions* | *Shredded Cheese*
Garden Greens

Spiraled Carrots | *Red Onions* | *Parmesan Cheese* | *Roasted Tomato* | *Orange Citrus Balsamic Vinaigrette*
Celery Root and Chive Slaw

Roasted Potato Salad | *Gorgonzola* | *Leeks*
Cipollini Onion Salad | *Tomato* | *Cucumber*

Entrees

New York Strip Steak | *Garlic* | *Onions* | *Rosemary* | *Black Peppers*
Sweet Baby Ray Barbeque Chicken
Slow Smoked BBQ Beef Brisket – Off the Grill

Chili Lime and Garlic Roasted Wedged Potatoes | Hearty Baked Beans With Molasses
Ribbed Elbow Triple Cheese Macaroni | Buttered Corn on the Cob | Corn Muffins

Dessert

Chocolate Truffles
Custom Made Wedding Cake

\$161 per person

Clam Bake

Soups and Salads

West Coast Chowder
Freshly Tossed Garden Greens |
Spinach Leaves | *Chef's Selection of 6 Toppings* | *Chef's Selection of 3 Dressings*
Creamy Cole Slaw
Seafood Pasta Salad
Peel and Eat Shrimp on Ice | *Cocktail Sauce* | *Lemon Wedges*

Entrees

Beer Steamed Clams and Mussels | *Appropriate Sauces*
1/2 Broiled Pacific Lobster | *Drawn Butter*
Carved Roasted Tri Tip of Beef | *Creamy Horseradish Sauce* | *Miniature Rolls*
Herb Marinated Chicken Breast

Red Bliss Potatoes
Corn on the Cob

Dessert

Chocolate Truffles
Custom Made Wedding Cake

\$190 per person

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Lunch or Dinner Reception Stations

Chef Attended or Displayed

Package Price includes selection of **four** stations.

Required minimum of one chef attendant for every 50 guests for action stations

One Chef Attendant is Included in the Package Price. \$175 per additional chef attendant (maximum 2 hours)

\$170 per person

***Open-Flamed Caesar and Onion Salad Station**

Fresh and Grilled to Order

Hearts of Romaine Char-Caesar Salad

Scallions | House-made Dressing | Artisan Croutons

Salad Station

Selection of California Field Greens | Romaine Lettuce | Feta Cheese

| Kalamata Olives | Grape Tomatoes | Marinated Vegetables |

Candied Nuts | Cheddar Cheese | Bacon | Croutons |

Red Wine Poppy Seed Dressing | Balsamic Vinaigrette

***Gourmet Macaroni and Cheese Station**

Fresh and Made to Order

Lump Crab | Shrimp | Bleu Cheese | Goat Cheese |
Asparagus | California White Cheddar | Truffle Oil |

Wild Mushrooms

***Singapore Station**

Fresh and Sautéed to Order

Choice of Marinated Chicken, Beef or Shrimp

Fresh Snow Peas | Broccoli | Water Chestnut | Carrots Celery

| Peppers | Bok Choy | Bean Sprouts

Red Ginger Sauce | Sesame Soy Reduction

Select one: Rice Noodles or Steamed White Rice

Pasta Station

Cheese Tortellini | Farfalle | Penne Pasta

Alfredo | Marinara | Pesto

Fresh Tomatoes | Parmesan Cheese | Crushed Red Pepper |

Garlic Cheese Bread

***Artisan Panini Station**

Fresh and Made to Order

Panini Selections:

Breast of Turkey | Pastrami | Tomato Basil Caprese | Cure 81

Ham

Artisan Sliced Bread | Selection of Cheeses

Trio of Crudo

Carved Ahi | Salmon | Hamachi

Sea Green Kelp | Cucumber Salad | Seaweed

Salad | Daikon Salad

Food stations menu for Children ages 10 and under will be charged half of the Adult Price.

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***Fish Taco Station**

Chef Carved to Order

Whole Roasted Sea Bass

*Salsa Fresca | Salsa Verde | | Roasted Tomato Salsa |
Guacamole | Shredded Cheddar | Sour Cream | Grilled
Jalapenos | Shredded Cabbage |
Select: Warm Corn or Flour Tortillas*

Street Taco Station

Carne Asada | Achiote Chicken

*Diced Onions | Cilantro | Jalapenos | Shredded Lettuce |
Cheddar Cheese | Sour Cream | Guacamole | Salsa Fresca |
Salsa Verde | Roasted Tomato Salsa*

Select: Flour or Corn Tortillas

Crushed Potato Bar

Gourmet Crème Fraiche Crushed Potato

*Choice of Parmesan Cheese | Minced Hard Smoked Bacon |
Chives | Crispy Onions*

Broccoli Pesto | Wild Mushroom Demi

Seafood Paella Station

A Fresh Spread of Ocean Seafood

*Shrimp | Lobster | Mussels | Clams
Chorizo Sausage | Vegetables | Saffron Rice*

Scampi Station

Gourmet Shrimp

*Olive Oil | Garlic | Shallots | Basil | Fresh Tomato | Lemon
Juice | White Wine | Butter | Toasted Baguettes*

Jamaican Shrimp Station

Spicy Jerk Gourmet Shrimp


*Red Peppers | Julienne Onions | Papaya Salsa |
Dried Chili Salsa*

Dessert

Chocolate Truffles

Custom Made Wedding Cake

Food stations menu for Children ages 10 and under will be charged half of the Adult Price.





Beverage Menu

Bartender fee of \$150.00 per bar will apply if beverage revenue does not exceed \$500.00

Hosted Bar on Consumption

Deluxe Brands	\$13.00 per drink
Premium Brands	\$14.00 per drink
Super Premium Brands	\$15.00 per drink
Platinum Brands	\$17.00 per drink
Classic Beer	\$9.00 per drink
Craft/Imported Beer	\$10.00 per drink
Soft Drinks	\$6.00 per drink
FIJI Bottled Water	\$8.00 per drink
Cordials	\$13.00 per drink

Unlimited Bar Packages

Bar Packages are hosted per person, per hour and are unlimited for the amount of hours you choose to host.

	Soft Bar (Beer/Wine/Soda)	Deluxe	Premium	Super Premium	Platinum
1 Hour	\$18 per person	\$24 per person	\$27 per person	\$29 per person	\$34 per person
2 Hours	\$28 per person	\$38 per person	\$41 per person	\$43 per person	\$48 per person
3 Hours	\$38 per person	\$52 per person	\$55 per person	\$57 per person	\$62 per person
4 Hours	\$48 per person	\$66 per person	\$69 per person	\$71 per person	\$76 per person
5 Hours	\$58 per person	\$80 per person	\$83 per person	\$85 per person	\$90 per person
6 Hours	\$68 per person	\$94 per person	\$97 per person	\$99 per person	\$104 per person

**All Signature Drinks will be charged on consumption (not included in per person package price)

Cash Bar

Deluxe Brands	\$14.00 per drink
Premium Brands	\$15.00 per drink
Super Premium Brands	\$16.00 per drink
Platinum Brands	\$19.00 per drink
Classic Beer	\$10.00 per drink
Craft/Imported Beer	\$11.00 per drink
Soft Drinks	\$7.00 per drink
FIJI Bottled Water	\$8.00 per drink
Cordials	\$13.00 per drink

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Liquor Brand Selections

Liquors	Deluxe Brands	Premium Brands	Super Premium Brands	Platinum Brands
Bourbon	Jim Beam	Jack Daniels	Maker's Mark	Knob Creek
Vodka	Smirnoff	Skyy	Ketel One	Grey Goose
Gin	Beefeater	Tanqueray	Bombay Sapphire	Nolet Gin
Scotch	Grant's	Johnny Walker Red	Johnnie Walker Black	Macallan 12 Year
Tequila	Sauza Blue	Sauza Hornitos	Patron Silver	Don Julio
Rum	Cruzan Light	Bacardi Silver	Mount Gay	Mount Gay
Blended				
Whiskey	Seagrams 7	Seagrams 7	Seagrams VO	Seagrams VO
Whiskey	Canadian Club	Crown Royal	Crown Royal	Crown Royal Reserve
Irish Whiskey	Jameson	Jameson	Jameson	Jameson
Brandy	E & J Brandy	Courvoisier V.S.	Courvoisier V.S.	Hennessey V.S.
Cordial	Baileys	Baileys	Baileys	Baileys
Cordial	Amaretto	Amaretto	Amaretto	Amaretto
Cordial	Kahlua	Kahlua	Kahlua	Kahlua
Cordial	Grand Marnier	Grand Marnier	Grand Marnier	Grand Marnier
Wine	Cutler Creek	Murphy Goode	Kendall Jackson	La Crema and R Collection

Beer Selections

Select up to Four (4) Beers

Classic Selections

Budweiser
Bud Light
Coors Light
Miller Light
Michelob Ultra

Craft and Imported Selections

Samuel Adams
Samuel Adams Seasonal
Fat Tire
Sierra Nevada
Corona
Heineken
Modelo Especial
Stone IPA -(Escondido, CA)
Ballast Point Grapefruit Sculpin - (San Diego, CA)
Left Coast Trestles IPA - (San Clemente, CA)

Late Night Snacks

Tray Passed or Stationed

Beef Sliders | Cheddar Cheese \$11 each

Turkey Sliders | Ghost Chilies \$11 each

Grilled Chicken Slider \$11 each

Sweet Potato Fries in Cones | Chipotle Ranch \$11 each

French Fries in Cone | Balsamic Ketchup \$11 each

Onion Rings in Cone | Chipotle Ranch \$11 each

Chicken Tenders | House-made Ranch \$11 each

Mini Grilled Cheese Sandwiches Served with Tomato Bisque \$15 each

Stationed

Chicken Wings Station \$24 per person

Select three sauces: Spicy Buffalo | Mild Buffalo | Traditional Teriyaki | BBQ Sauce | Sesame Seed Ginger

Quesadillas (Plain Cheese or Chicken) \$14 per person

Assorted Flatbread Pizza \$15 per person

Taquitos with Salsa \$14 per person

Chocolate Chip Cookies Served with Milk in a Shot Glass \$14 each

Tortilla Chips, Salsa and Guacamole \$14 per person

Action Stations

One Chef Attendant Required for Every 50 Guests. \$175 per Chef Attendant (maximum 2 hours)

Freshly Fried Donut Holes | *Macerated Berries* | *Haagen-Dazs Vanilla Ice Cream* \$14 per person

Gourmet Macaroni and Cheese Station \$32 per person

Lump Crab | *Shrimp* | *Bleu Cheese* | *Goat Cheese* | *Asparagus* | *California White Cheddar* | *Truffle Oil* | *Wild Mushrooms*

Crunchy Taco Station \$24 per person

Artisan Panini Station \$25 per person

Panini Selections: Breast of Turkey | *Pastrami* | *Tomato Basil Caprese* | *Cure 81 Ham*