

# Dinner Menus



Delicious dinners with sensational flavors mean an event worth remembering. Choose from a variety of buffet and plated options sure to please the palate.

# Dinner Buffet Menus

## Arrowhead Buffet

20 person minimum  
Prices listed per person

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*All Buffets Served for 1½ Hours  
and include Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea Station*

- Choice of Two Entrees \$50
- Choice of Three Entrees \$54
- Choice of Four Entrees \$60

### Salads

- Strawberry Spinach Salad** with Raspberry Vinaigrette
- Garden Green Salad** with Assorted Dressings

### Entrées

- Roasted New York Strip Steak** with Red Wine Demi-Glace
- Free-Range Thyme Chicken Breast** in a Creamy Bacon Mushroom Sauce
- Atlantic Salmon** with Whole Grain Mustard Dill Sauce
- Spinach Ravioli** with Artichokes, Capers and Sundried Tomatoes with Olive Oil

### Accompaniments

- Chef's Seasonal Vegetables and Appropriate Starch
- Assorted Dinner Rolls with creamy Butter

### Dessert

- Selection of Chef's Seasonal Desserts

*All food and beverage is subject to State sales tax, service charge, and California Tourism assessment fee.*

# Dinner Buffet Menus

## Tuscany Buffet

20 person minimum  
Prices listed per person

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*All Buffets Served for 1½ Hours  
and include Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea Station*

Choice of Two Entrees \$50  
Choice of Three Entrees \$54  
Choice of Four Entrees \$60

### Salads

**Caesar Salad** with Caesar Dressing  
Romaine lettuce, Shaved Parmesan, Asiago Cheese Croutons, Heirloom Tomatoes

**Tomato Cucumber Salad** with Italian Dressing  
Marinated Tomatoes, Cucumber, Red Onion and Basil

### Entrées

**Tri-Tip** with Sicilian Herb Sauce  
**Chicken Picatta** with Artichokes  
**Tuscan Salmon** with a Creamy Garlic Butter  
**Spring Vegetable Lasagna**

### Accompaniments

Chef's Seasonal Vegetables and Appropriate Starch  
Garlic Bread

### Dessert

Selection of Chef's Seasonal Desserts

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# Dinner Buffet Menus



## South of the Border Buffet

20 person minimum  
Prices listed per person

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*All Buffets Served for 1½ Hours  
and include Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea Station*

- Choice of Two Entrees \$48
- Choice of Three Entrees \$52
- Choice of Four Entrees \$56

### Salads

**Mexican Caesar Salad** with Serrano Chile Vinaigrette  
Hearts of Romaine, Roma Tomatoes, Queso Fresco, Cilantro and Chopped Tortilla Strips

**Corn and Black Bean Salad** with Cilantro Ranch Dressing  
Hearts of Romaine, Black Beans, Corn Kernels, Cucumber, Jicama, Bell Peppers, Red Onions, and Cotija Cheese

### Entrées

- Beef Birria** - Spicy Beef Stew
- Chicken Poblano** - Sautéed Onions and Corn with Poblano Cream Sauce
- Chili Rellenos** - Fire Roasted Green Chilies Stuffed with Cheese and Fried in an Egg White Batter
- Sea Bass A La Veracruz** - Tomato Sauce with Black and Green Olives, Red Onion, Capers and Fire-Roasted Bell Peppers

### Accompaniments

- Refried Beans
- Spanish Rice
- Warm Flour Tortillas
- Tortilla Chips, Molcajete Salsa, Guacamole, Sour Cream, Shredded Lettuce, Pico de Gallo

### Dessert

Selection of Chef's Seasonal Desserts

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# Dinner Buffet Menus

## Four Corners Buffet

20 person minimum  
Prices listed per person

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*All Buffets Served for 1½ Hours  
and include Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea Station*

- Choice of Two Entrees \$45
- Choice of Three Entrees \$49
- Choice of Four Entrees \$53

### Salads

**Country Potato Salad**

**Garden Green Salad** with Assorted Dressings

### Entrées

**Chipotle Barbecue Pork Ribs**

**Sriracha Barbecue Chicken**

**Mesquite Roasted Salmon**

**Santa Maria Tri-Tip**

### Accompaniments

Chef's Seasonal Vegetables and Appropriate Starch  
Fresh Baked Corn Bread with creamy Butter

### Dessert

Selection of Chef's Seasonal Desserts

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# Dinner Buffet Menus

## Aloha Buffet

20 person minimum  
Prices listed per person

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*All Buffets Served for 1½ Hours  
and include Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea Station*

Choice of Two Entrees \$44  
Choice of Three Entrees \$48  
Choice of Four Entrees \$52

### Salads

**Grilled Pineapple Salad**

**Garden Green Salad** with Assorted Dressings

### Entrées

**Huli Huli Chicken**

Grilled Chicken with Huli Huli Sauce

**Kahlua Pork**

Pork Braised in Coffee and Brown Sugar

**Kalbi**

Hawaiian Beef Short Ribs

**Pina Colada Mahi Mahi**

### Accompaniments

Chef's Seasonal Vegetables

Lemongrass White Rice

King's Hawaiian Dinner Rolls with creamy Butter

### Dessert

Selection of Chef's Seasonal Desserts

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# Plated Dinner Menus

## Plated Dinner

Prices listed per person

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*Served with Chef's choice of Seasonal Vegetable and Appropriate Starch, Assorted Rolls and creamy Butter, Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea*

### Salads (Choose one)

**Garden Green Salad** with Assorted Dressings

Mixed Greens and Romaine Lettuce, Cucumber, Shredded Carrots, Heirloom Tomatoes

**Granny Smith Apple and Goat Cheese Salad** with Raspberry Vinaigrette

Mixed Greens, Granny Smith Apples, Goat Cheese Crumbles and Heirloom Tomatoes

**Fresh Baby Spinach Salad** with Strawberry Vinaigrette

Baby Spinach, Strawberries, Feta Cheese, Candied Walnuts, & Shaved Onions

**Caesar Salad** with Caesar Dressing

Romaine Lettuce, Shaved Parmesan, Asiago Cheese Croutons, Heirloom Tomatoes

### Entrées (Choose one)

**Free-Range Thyme Chicken Breast** in a Creamy Bacon Mushroom Sauce, \$44

**Chipotle Free-Range Chicken Breast** served with an Avocado Corn Salsa, \$45

**Free-Range Chicken Breast** Stuffed with Spinach and Artichokes served with a Garlic Cream Sauce, \$45

**Mahi Mahi** with Mango Salsa, \$44

**Shrimp Scampi** in a Garlic, White Wine and Butter Sauce, \$47

**Atlantic Salmon** with Lemon Lavender Sauce, \$47

**Pork Tenderloin** with Brandy Apple Chutney, \$47

**Tri-Tip** with Caramelized Cipollini Onions, \$54

**Black Salt New York Steak** with Red Wine Peppercorn Demi-Glace, \$54

**Garlic and Herb Crusted Rib Eye Steak** with Beef Au Jus and Creamy Horseradish, \$57

**Porcini Mushroom Beef Tenderloin** with Veal Demi-Glace, \$59

**Two or more entrées selected per plate will be charged an additional \$7.50 per person**

**If more than one Entree is selected per plate, all Entrees will be charged at the Higher Menu Price**

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# Plated Dinner Menus (continued)



## Vegetarian Plated Dinner

*Served with Chef's choice of Seasonal Vegetable and Appropriate Starch, Assorted Rolls and creamy Butter, Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea*

### Vegetarian Entrées (Choose one)

**Spinach Ravioli**, Artichokes, Capers and Sundried Tomatoes with Olive Oil

**Mushroom Porcini and Truffle Ravioli** with Brandy Sauce

**Mediterranean Zucchini Boats** and Marinara Sauce

**Roasted Vegetable Wellington** with Tomato Basil Cream Sauce

**Roasted Cauliflower** with Lemon, Capers and Black Lentils with Harissa Hummus

**Tofu Pad Thai** with Teriyaki Sauce\*^>

**Chipotle Quinoa Timbale** with Roasted Vegetables and Roasted Red Pepper Coulis\*^>

**Mushroom, Artichoke and Asparagus Risotto**\*^

\* **Gluten free** | ^ **Vegan option** | >**Dairy Free**

### Dessert (Choose one)

Strawberry Shortcake

Carrot Cake

New York Cheesecake with Seasonal Berry Compote

Red Velvet Cake

Chocolate Mousse Cake

Tiramisu

Black Forest Cake

Tres Leches Cake

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