

# Menu

## APPETIZERS

### **Pistachio Crusted Goat Cheese**

Honey Caramelized Onions,  
Beet Puree

### **Deviled Eggs**

Smoked Bacon Crumbles,  
Chives, Urfa Chili

### **Sweet Potato & Lime Taquitos**

w/ Bacon Crumbles, Sour Cream  
and Shallots

### **Grilled Mozzarella**

Cheese Panini Roasted Pepper  
and Tomato Soup

### **Roasted Garlic**

or Spanish Hummus, Pita Bread,  
EVOO, Chives

### **Stuffed Mushrooms**

Fresh Herbs, Smoked Bacon, Mozzarella,  
Chives, Creme Fraiche

### **Compressed Watermelon Bites**

Puree Of Feta Cheese, Pine Nut,  
Honey, EVOO

### **Caprese Skewers**

Mozzarella, Heirloom Cherry Tomato,  
Basil, Balsamic Glaze

### **Mascarpone & Farm Strawberry Bruschetta,**

Zest of Lime, Rosemary Balsamic Glaze

### **Ahi Tartar**

w/ Avocado Puree,  
Wonton Squares +\$2

### **Smoked Salmon Crostini**

Capers, Creme Fraiche,  
Zest of Lemon +\$1

### **Bacon Wrapped Dates**

Stuffed With Blue Cheese  
+\$1.5

Garlic & Herb Shrimp Bites +\$2

### **Shrimp Ceviche**

Cucumber, Cilantro, Mango, Crème  
Fraiche, Lime Twist +\$2

### **Crab Cakes**

w/ Chipotle Sauce +\$2.5

### **Mini Beef Wellington Bites**

w/Sauce Bearnaise +\$3

### **Wild Mushroom Bruschetta**

Asiago Cheese, Fresh Thyme

## SALADS

(select one)

### **Verde Salad**

Mixed Greens, Pickled Red Onion,  
Cucumber, Cherry Heirloom Tomato,  
Balsamic Vinaigrette, EVOO

### **Arugula Salad**

Candied Walnuts, Gorgonzola Cheese, Dried  
Cranberries, Champagne Vinaigrette

### **Traditional Caesar**

Roma Tomato, Hard Boiled Egg,  
Caesar Dressing

### **Greek Salad**

Romaine, Tomato, Cucumber, Kalamata Olives,  
Feta, Balsamic Vinegar, EVOO, Sea Salt +\$1

### **Golden&Red Beet Salad**

Mixed Greens, Puree of Feta, Toasted  
Pine Nuts, Watermelon +\$2

### **Heirloom & Burrata**

Kalamata Olives, Crostini, Honey  
Balsamic Reduction +\$3

### **Baby Spinach Salad**

Farm Strawberry, Goat Cheese,  
Raspberry Vinaigrette

# Menu

## ENTREES

(select two)

### Apricot Glazed Butterflied Chicken

Fresh Herbs & Micro Greens

### Breast of Chicken

Marsala Sauce, Crimini Mushrooms

### Grilled California Avocado Chicken

Mozzarella, Pearl Tomatoes, Fresh Herbs

### Artichoke & Almond Stuffed Chicken Breast

Burgundy Sauce

### Prosciutto & Herbs Stuffed Chicken Breast

w/Brandy Peppercorn Sauce +\$2

### Roasted Wild Caught Salmon w/ Champagne

Sauce, Fresh Garden Herbs +\$5

### Pan Seared Fillet of Cod Fish

Lemon Beurre Blanc topped Micro Greens +\$3

### Atlantic Salmon Piccata,

Fresh Herbs, Capers, Grilled Lemon +\$5

### Bay Prawns w/ Wild Mushrooms

Creamy White Wine Sauce +\$4

### Oven Roasted Halibut

Chipotle & Champagne Sauce,  
Micro Greens +\$8

### Grilled Tri-Tip

choice of Rub (see below)

### Sirloin Steak Skewers

Buttery Cilantro Sauce +\$6

### Fillet Mignon Skewers

Bell Peppers, Onions, Wild Mushrooms,  
Chimichurri +\$7

### Beer Braised Beef Short Ribs

(Chef's Special) +\$7

### New York Strip (10 oz)

Burgundy & Mushroom Sauce +\$8

### Fillet Mignon (8 oz)

Blue Cheese & Toscana Prosciutto +\$10  
(Surf and Turf \$15)

### Tri-Tip Rubs

Santa Maria, Chipotle, Sweet and Smoky,  
Sweet and Spicy

## SIDES

(select two)

Grilled Asparagus

Garlic Sautéed Spinach

Garden Vegetables

Oven Roasted Broccolini

Baby Carrots

Sautéed Garlic & Green Beans

Sautéed Potatoes w/Sea Salt & Rosemary

Creamy & Cheesy Mashed Potatoes

Garlic Mashed Potatoes

Roasted Colorful Fingerling Potatoes w/ Fresh Herbs

Spanish Rice w/ Carrots & Sweet Peas

Vermicelli Rice Pilaf

Fresh Herbs & Garlic Sautéed Fingerling Potatoes w/ White Truffle Oil+ \$1

\$70 per person

Our 5 hours service includes, Chef + Assistants, Servers, Folding Tables, Linens (white or ivory), Chaffers  
& Fuels, Water Goblets, Plates & Utensils

# Spinnaker Special

## APPETIZERS

(select three)

**Pistachio Crusted Warm Goat Cheese**  
w/ Honey Caramelized Onions, Beet Puree

**Deviled Eggs**  
w/Smoked Bacon Crumbles, Chives, Urfa Chili

**Grilled Mozzarella Cheese Panini**  
w/ Roasted Pepper & Tomato Soup

**Sweet Potato & Lime Taquitos**  
w/ Bacon Crumbles, Sour Cream, Shallots

**Roasted Garlic or Spanish Hummus**  
w/ Pita Bread, Evoo, Chives

**Stuffed Mushrooms**  
Fresh Herbs, Smoked Bacon, Mozzarella, Chives,  
Creme Fraiche

**Compressed Watermelon Bites**  
Puree Of Feta Cheese, Pine Nut, Honey, Evoo

**Mozzarella**  
w/ Heirloom Cherry Tomato, Basil, Balsamic Glaze

**Wild Mushroom Bruschetta**  
Asiago Cheese, Fresh Thyme

**Mascarpone & Strawberry Bruschetta** Zest of  
Lime, Rosemary Balsamic Glaze

**Smoked Salmon Crostini**  
Capers, Creme Fraiche, Zest of Lemon +\$1

**Bacon Wrapped Dates**  
Stuffed With Blue Cheese +\$1.5

**Garlic & Herb Shrimp Bites** +\$2

**Shrimp Ceviche,**  
Cucumber, Cilantro, Mango, Crème Fraiche, Lime  
Twist(GF) +\$2

**Mini Beef Wellington Bites**  
w/Sauce Bearnaise \$3

**Crab Cakes**  
w/ Chipotle Sauce +\$2.5

## SANDWICHES / SLIDERS

(select two)

**Egg Salad Brioche**  
w/ Spanish Saffron, Celery, Scallions

**Caprese**  
w/ Bufala Mozzarella, Roma Tomato, Sweet Basil,  
Fig Balsamic Glaze, Focaccia

**Meatball Sliders**  
Angus Beef, Cheddar, Tomato, Lettuce, Sweet  
Pepper Aioli

**Chicken Salad Brioche**  
w/ Celery, Carrot, Grapes, Dried Cranberry, Basil

**Turkey Deluxe**  
Breast of Turkey, Bacon, Swiss Cheese, Tomato,  
Mayo, Lettuce

**Vegetarian**  
Cheddar, Mayo, Cucumber, Onions, Lettuce,  
Tomato, French Baguette

**Mini Lamb Burgers**  
w/ Butter Lettuce, Tzatziki Sauce, Microgreens +3

**Beer Braised Short Ribs Sandwich**  
on French Baguette w/ Roasted Bell Peppers,  
Chipotle Aioli +\$3

\$35 per person

# Italiano

## SALADS

(select one)

### **Baby Mixed Greens**

w/ Walnuts, Strawberries, Cantaloupe, Berry  
Vinaigrette

### **Fresh Spinach Salad**

w/ Red Onions, Pancetta, Goat Cheese,  
Balsamic Vinaigrette

### **Mixed Greens**

w/ Cherry Tomatoes, Cucumbers, Creamy  
Italian Dressing

### **Mixed Greens**

w/ Pears, Gorgonzola and a Champagne  
Vinaigrette

### **Chopped Romaine Lettuce**

w/Parmesan, Hard Boiled Egg, Garlic Croutons,  
Caesar Dressing

## PASTAS

(select two)

### **Spicy Penne Pasta**

Italian Sausage, Sweet Basil, Pecorino Sardo

### **Linguini Alla Bolognese**

Herbs, Scallions, Parmigiano Reggiano

### **Spaghetti**

Marinara Sauce, Basil Leaves, Parmesan

### **Fettuccini**

w/Salmon & Green Peas Pasta Crème Sauce

### **Fusilli Pasta**

w/ Marinara Sauce, Gorgonzola Cheese, Basil Leaves

### **Linguini & Chicken Pesto**

Grilled Chicken Bites, Sweet Peas, Asiago Cheese

### **Penne Alla Vodka**

Pancetta, Asparagus, Asiago Cheese

### **Capellini Checca**

Angel Hair Pasta, Fresh Tomato, Garlic, EVOO,  
Chopped Basil

### **Creamy Mushroom Fettuccine**

Mushroom Medley, Fresh Herbs, Garlic, Parmesan

### **Chicken Fettuccini Alfredo**

Grilled Chicken Bites, Herbs, Parmigiano Reggiano

Our 3 hours service includes,

Chef + Assistants

Servers

Folding Tables

Linens

Chaffers & Fuels

Water Goblets

Plates & Utensils

# South of the Border

## APPETIZERS

### **Salsa Trio & Fresh Chips**

Black Bean Salsa, Green Chili & Pico de Gallo

### **Oven Roasted Quesadilla Rolls**

w/ Smoked Chicken, Cilantro and Sharp Cheddar Cheese  
w/ Avacado & Tomatillo Dipping Suace

## FIESTA SALAD

Hearts of Palm, Peppers, Queso Fresco & Tortilla Strips

## SIDES

Cilantro Lime Rice

Traditional Friholes

## ENTREES

### **Grilled Achiote Chicken**

Red Chili & Avocado Puree

Shredded Vegerarian, cheese or beef enchiladas

Green Chili & Cheddar

### **Street Taco Trio**

Three chicken or carnitas street tacos

Add Grilled Steak, Grilled Mahi Mahi or Shrimp +2

\$35 per person



## HOSTED SOFT BAR

### **Beer Service**

Domestic & Importe  
Bud, Bud Lite, MGD, Miller Lite, Coors, Coors Light

### **Wine Service**

Sonoma Cutrer, Pinot Noir, Rayburn Chard, Justin Cabernet

### **Soft Drink Service**

Coke, Diet Coke, 7-Up and Perrier

\$10 per adult guest first hour  
\$4 per adult for every additional hour

## HOSTED BAR

### **Liquor Service**

Absolute & Smirnoff Vodka, Gordon's Gin, 7 Crown, Jack Daniels, Bacardi Rum, Malibu Rum, Spiced Rum, Jose Cuervo Gold Tequila, J&B Scotch, Brandy, Kahlua, Midori, Apple, Triple Sec, Amaretto, Peach Schnapps, Long Island Iced Tea

### **Beer Service**

Corona, Longboard Lager, Lagunitas IPA, Bud Light  
Tap: Bass Pale Ale, Coors Light, Stella

### **Wine Service**

Sonoma Cutrer, Pinot Noir, Rayburn Chard, Justin Cabernet

### **Soft Drink Service**

Coke, Diet Coke, 7-Up and Perrier

\$12 per adult guest  
\$5 per adult for every additional hour

## HOSTED PREMIUM BAR

### **Liquor Service**

Grey Goose & Ketel One Vodka, Tanqueray Gin, Chivas Regal Scotch, Crown Royal, Jack Daniels, Bacardi, Rum, Malibu Rum, Captain Morgan Rum, Patron Silver, Hennessey Cognac, Fireball Cinnamon Whisky, Jameson Irish Whisky, Kahlua, Midori, Apple, Triple Sec, Amaretto, Peach Schnapps, Long Island Iced Tea

### **Beer Service**

Corona, Longboard Lager, Lagunitas IPA, Bud Light  
Tap: Bass Pale Ale, Coors Light, Stella

### **Wine Service**

Sonoma Cutrer, Pinot Noir, Rayburn Chard, Justin Cabernet

### **Soft Drink Service**

Coke, Diet Coke, 7-Up, Red Bull and Perrier

\$14 per adult guest  
\$6 per adult for every additional hour



SODA ONLY

\$5 per person

ADD SIMPLE SIGNATURE DRINKS TO A SOFT BAR: \$2 PER PERSON\*

CHAMPAGNE TOASTx

\$4 per person\*

\*Champagne toast with Wycliff Brut and Martinelli

CHAMPAGNE TOAST UPGRADES

Domaine Chandon  
Veuve Clicquot

\$20 per bottle

\$50 per bottle

PLUS SALES TAX AND 20% GRATUITY