

# Pajaro Dunes Catering Menus

## **Breakfast Menu**

(Served buffet style)

### **Continental Breakfast**

A bounty of sliced seasonal fruits, served with an assortment of breakfast breads and pastries, cereals with granola and bananas, freshly-brewed coffee, a selection of flavored teas, hot chocolate and fresh fruit juices.

### **Healthy Choice**

Sliced fresh fruits, hot oatmeal with raisins, brown sugar and nuts, bagels and cream cheese, low-fat yogurt, assorted muffins and whole bananas, freshly brewed coffee, a selection of flavored teas, hot chocolate and fresh fruit juices.

### **Huevos Rancheros**

A south-of-the-border way to start your day! Farm fresh scrambled eggs, Tex-Mex style potatoes, corn and flour tortillas. Garnish with cheese, sour cream and fresh salsa. Fresh fruit, freshly brewed coffee, a selection of flavored teas, hot chocolate and fresh fruit juices.

### **Eggs Benedict**

Start with sliced fresh fruits, cottage cheese and applesauce. Our traditional eggs benedict with canadian bacon and a savory dilled hollandaise sauce. Served with home-fried seasoned potatoes, freshly brewed coffee, a selection of flavored teas, hot chocolate and fresh fruit juices.

### **Traditional Breakfast Buffet**

Start with our Continental Breakfast. Add farm fresh scrambled eggs and our famous home-fried potatoes. Then select two additional accompaniments from the following choices:

Pork Sausage Links • Apple Chicken Sausage Links

Sliced Bacon • Smoked Ham • Biscuits and Gravy

Canadian Bacon • French Toast • Pancakes]

All menus are subject to an 18% service charge and applicable sales tax.

All catering services are subject to a minimum event charge.

## **Lunch Menu**

(Served buffet style with Chef's choice of dessert, fresh-squeezed lemonade and brewed iced tea)

### **Pajaro Dunes Deli Buffet**

A selection of sliced deli meats and cheeses A variety of breads and rolls, appropriate condiments, garnish tray and two homemade salads.

### **Pasta Primo**

Enjoy the chef's selection of two pasta entrees served with antipasto tray, franchises bread and a fresh-tossed Caesar salad.

### **Grilled Fajitas**

Fill your own flour tortilla from our bountiful buffet of seasoned steak and chicken grilled with onions and peppers, top with cheese, salsa and sour cream. Served with spanish rice, refried beans and Tex-Mex salad.

### **Soup and Salad Supreme**

Choose homemade Clam Chowder or Chicken Minestrone soup. Add a "build-your-own" salad with seasonal greens and a variety of fresh marinated salad goodies and bay shrimp. Served with rolls and butter.

### **Oriental Buffet**

A taste of the Orient! Featuring Won Ton soup, egg rolls with dipping sauces, sweet and sour pork, Chinese cabbage salad, vegetable stir fry and spring rice.

### **Teriyaki Chicken Sandwich**

Grilled teriyaki chicken breast, "build-your-own" style, served with spring rice and Oriental-style side salad.

### **Old-Fashioned Burger BBQ**

Smell the BBQ as we are grilling beef, turkey, vegetarian and even a few ostrich burgers right outside your door! Served on fresh buns with all the garnishes, corn cobbettes and potato salad.

### **California Croissant**

Smoked turkey breast with Monterey jack cheese, sprouts and tomato on an all-butter croissant. Served with a fresh fruit platter, fresh salad of baby field greens, assorted dressings and fresh vegetable tray.

### **Picnic on the Beach**

Take your box lunch and relax on the beach! Includes a teriyaki breast of chicken sandwich on a French roll, pasta salad, potato chips, fresh whole fruit and a brownie for dessert. We provide a cooler of beverages. Beach volleyball upon request!

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## **Hors D'oeuvres Menu**

(Served buffet style or passed)  
Priced per 50 pieces or servings

### **Chilled**

Smoked Salmon Mousse  
Bruschetta on Toasted Crostini  
Jumbo Prawns with Cocktail Sauce  
Stuffed Artichoke Crowns  
Melon Wrapped with Prosciutto  
California Rolls  
Roma Tomatoes on Fresh Mozzarella  
Fresh Vegetable Crudite  
Fresh Seasonal Fruit Platter  
Display of Domestic & Import Cheese

### **Hot**

Garlic Festival Stuffed Mushroom Caps  
Pesto Shrimp Puffs  
Vegetarian Spring Rolls with Honey Mustard  
Caribbean Chicken Drumettes  
Pot Stickers with Sweet & Sour  
Rosemary Skirt Steak Kabobs  
Sesame Chicken Strips with Teriyaki  
Mini Vegetable Quiche  
Meatballs in BBQ Sauce  
Baked Brie

### **Bar Service**

We can provide an assortment of wine, beers and liquors for a cocktail party, dinner party or reception. If you elect to provide your own beverages for dinner or cocktails we can provide you with a mixer set up. Bartender service is available on an hourly basis. This is applicable only in the meeting/dining facilities and does not affect the individual units.

Special Note: Alcohol served at all beach events requires a special alcohol permit obtained from the State Parks Department prior to your event.

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## **Plated Dinner Entrees Menu**

Dinner selections include house salad of baby lettuces tossed with orange balsamic vinaigrette, fresh sauté of vegetables, fresh rolls, chef's choice of dessert, coffee and varietal teas.

### **Additional Options**

Caesar Salad--Fresh, crisp Romaine lettuce, homemade dressing, croutons & Parmesan  
Add. \$2.00 per person

Spinach Salad--Fresh baby spinach, sliced mushroom, egg & bacon, honey mustard vinaigrette. Add \$2.00 per person

## **Plated Entrée Choices**

### **New York Steak**

Served on a bed of garlic whipped potatoes with with sauteed mushroom caps.

### **Filet Mignon**

Wild mushroom confit and scalloped potatoes.

### **Seared Salmon Filet**

Tropical salsa fresca with herb & lemon rice.

### **Herb Encrusted Roast Prime Rib of Beef**

Horseradish cream and baked potato.

### **Seared Fresh Halibut**

Lemon caper sauce and wild rice.

### **Sautéed Breast of Chicken**

Sauteed with artichoke hearts and mushrooms, herbed rice.

### **Filet Mignon and Prawn Scampi**

Lemon garlic butter and herbed rice pilaf.

### **Pajaro Valley Pork Tenderloin**

Fresh apricots glaze and au gratin potatoes.

### **Grilled Marinated Portabello**

Roasted portabello, tomatoes and spinach on Parmesan herb pasta.

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## **Dinner Buffet Menu**

Dinner Buffets include baby green lettuce with a selection of housemade dressings; fresh saute of vegetables; herbed rice; your choice of: roasted red potatoes or garlic mashed potatoes or au gratin potatoes; fresh rolls and butter; coffee and assorted teas. Chef's choice of dessert.

Choose two of the following entrées

### **Tri-Tip of Beef**

Marinated in a BBQ au jus.

### **Pajaro Pork Tenderloin**

Tender slow roasted,  
apricot glaze.

### **Seared Fresh Salmon**

Tropical fruit salsa.

### **Chicken Wellington**

Baked in puff pastry.  
Chicken Piccatta  
Lemon caper cream sauce.

### **Teriyaki Skirt Steak**

Rich teriyaki glaze.

### **Chicken Pajaro**

Sauteed with mushrooms & artichokes.

### **Top Sirloin Steak**

Grilled to perfection.

### **Prime Rib of Beef**

Slow roasted. — add \$2.00 per person.

### **Portabello Mushroom**

Marinated and grilled.

### **Fresh Baked Halibut**

Lemony citrus beurre blanc.

### **Pasta Italia**

Choice of tortellini, ravioli  
or fettucini.

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## **Special Event Buffets**

### **Clam Bake**

Start with Alaskan crab chowder and steamed clams. Entrees include bbq chicken in a herb marinade and Australian lobster tail. Tossed baby green salad with assorted dressings, fresh fruit platter, fresh saute of vegetables, savory rice pilaf, and angel food cake for dessert.

### **Hawaiian Luau**

Start with fresh fruit display. Entrees include Maui poached salmon with tropical fruit salsa, teriyaki tri-tip with fresh grilled pineapple and honey-glazed baby back pork ribs. Served with aloha salad, lemon-herb rice, grilled vegetable skewers, Hawaiian sweetbreads and white chocolate mousse for dessert.

### **Western Barbecue**

Start with a fresh vegetable platter. Entrees include carved tri-tip steak, marinated chicken and Corralitos sausage all barbecued on site. Served with California salad bar, baked potatoes with all the fixin's, chili cheese bread and apple crisp for dessert.

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## **Breaks/Beverages Menu**

### **Take A Break...**

All breaks include hot coffee and tea.

### **The Cookie Jar**

An assortment of fresh baked cookies.

### **Fitness Break**

Fresh fruit, yogurt, granola bars and power bars.

### **Salt and Sugar**

An assortment of chips and candy bars.

### **Brownie Delight**

Fresh baked chewy chocolate brownies.

### **We All Scream for Ice Cream**

Assorted ice cream bars and treats.

### **Sunset Break**

Perfect for the end of the day or after dinner.

Enjoy watching the sunset while making your own s'mores over a bonfire right on the beach!

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