



Banquet Menus 2014

All prices are subject to a taxable service charge of 20% and state taxes of 8%

Continental Breakfast

Rise and Shine (Essential)

Blueberry muffins and butter croissants
Fruit preserves and butter
House brewed and decaffeinated coffees
Variety of hot teas
\$12

Central Coast Morning (Premier)

Blueberry and cranberry orange muffins, assorted Danish and butter croissants
Fruit preserves and butter
Seasonal fruit
Freshly squeezed orange, grapefruit and cranberry juices
House brewed and decaffeinated coffees
Variety of hot teas
\$18

Breakfast Buffet

Minimum of 20 people or a \$75 surcharge will apply

BREAKFAST #1

Seasonal fruit
Blueberry muffins and butter croissants
Fruit preserves and butter
Scrambled eggs
Smoked bacon strips and savory sausage links
Oven roasted garlic rosemary potatoes
Freshly squeezed orange, grapefruit and cranberry juices
House brewed and decaffeinated coffees
Variety of hot teas
\$21

BREAKFAST #2

Blueberry muffins and butter croissants
Mini bagels and cream cheese
Fruit preserves and butter
Seasonal fruit
Scrambled eggs
Smoked bacon strips and savory sausage links
Crispy hash browns
Freshly squeezed orange, grapefruit and cranberry juices
House brewed and decaffeinated coffees
Variety of hot teas
\$23

Plated Breakfast

Pastries served table side to include:

Muffins and butter croissants

Fruit preserves and butter

Scrambled eggs

Savory pork sausage links and smoked bacon strips

Crispy hash browns

Freshly squeezed orange juice

House brewed and decaffeinated coffees

Variety of hot teas

\$24

Breakfast Enhancements

Pricing in conjunction with a plated or buffet meal.

Prices are per person unless otherwise noted. Minimum 10 people.

(\$75 Chef fee will apply for up to 2 hours; each additional hour \$25)

Oatmeal with brown sugar and cinnamon \$3

Country style biscuits and sausage gravy \$4

Mini bagels and cream cheese \$4

Smoked salmon platter \$7

Whipped scallion cream cheese and whipped vegetable cream cheese \$4

English muffin or croissant breakfast sandwich with egg, cheddar and smoked bacon \$7

Cinnamon swirls \$38 a dozen

Whole fruit mixed variety of apples, bananas and oranges \$2 per person

Individual yogurt \$3

Brioche French toast with strawberry preserves \$8

Smoked salmon with mini bagels and cream cheese \$10

Pancakes with warm maple syrup \$6

Build your own omelet station \$12

Brunch

\$32 per person / Minimum of 50 guests

Fruit compote French toast

Scrambled eggs

Savory pork sausage links and smoked bacon

Sweet bread pudding

Artisanal cheese platter

Dried fruits and nuts

Sliced fruit platter

Vanilla yogurt with crunchy granola on the side

Farm greens with tomatoes, shaved vegetables, slivered almonds and sherry vinaigrette

Pasta salad with grilled vegetables, basil pesto, and toasted pine nuts

Marbled mocha cheesecake

Assortment of cookies and brownies

Freshly squeezed orange, grapefruit and cranberry juices

Tropical iced tea

House brewed and decaffeinated coffees

Variety of hot teas

Express Plated Cold Lunch

All plated lunches include coffee & iced tea

California Turkey Club

Roasted turkey, smoked bacon, lettuce, tomato, herb mayo
Served with kettle chips and fruit

\$14

Ahi Nicoise Salad

Pepper crusted ahi tuna, potatoes, olives, tomatoes, green beans, hardboiled egg and baby greens
served with dijon vinaigrette

\$17

Chicken Caesar Wrap

Roasted chicken, roasted red peppers, parmesan cheese, romaine lettuce and creamy caesar dressing
served with onion straws

\$15

Roasted Vegetable Wrap

Herb marinated vegetables and olives, mixed greens, roasted garlic hummus
served with pita chips and seasonal fruit

\$13

Plated Lunch

*All plated lunches include coffee & iced tea
Choose one soup or salad, entrée and dessert*

\$25

Soups

Seasonal Preparation	Chef's selection
Red Pepper	Fire roasted peppers, garlic confit, fresh thyme
Carrot	Toasted coconut, sweet carrots, curry oil
Chilled Sweet Pea	Lemon zest, yogurt cream

Salads

Spring Mix	Greens, shaved carrot, tomato, radish, buttermilk herb dressing
Caesar	Crisp romaine, parmesan, herb focaccia croutons
Baby Spinach	Shaved red onion, tomato, goat cheese, dried cranberries, balsamic vinaigrette

Entrées

Tri-Tip Philly	American, cheddar or Swiss, peppers, caramelized onions and Kennebec fries
Grilled Chicken	Vegetable couscous and pepper cream sauce
Pasta	Penne, pesto and sautéed vegetables
Fish	(Available upon request at market price)

Desserts

Cremé Brûlée	Choice of: classic or carmel custard
Strawberry Shortcake	Sweet scone, fresh strawberries and vanilla mousse
Triple Chocolate	Flourless chocolate cake with dark chocolate and white chocolate mousse
Mousse Cake	

Lunch Buffet

Minimum 25 people or there will be a \$75 surcharge

DELI DELIGHT

Mixed greens with balsamic vinaigrette and ranch dressing
Cold penne pasta with arugula, prosciutto and lemon essence
Select deli cuts ~ oven roasted turkey, honey ham, genoa salami, roast beef
Pepper jack, Cheddar, and Swiss cheese
Kaiser rolls
Condiments ~ mustard, mayo, lettuce, tomatoes, onion, pickles
Kettle chips
Assorted cookies and brownies
Iced tea
\$24

Build Your Own Lunch buffet

One entrée \$28 Two entrées \$34

(Choice of one soup or salad, main, starch, vegetable, sauce & dessert)

Soup

Seasonal selection
Roasted pepper
Coconut carrot
Sweet pea

Vegetable

Braised greens
Grilled asparagus
Roasted root vegetables
Grilled broccolini with lemon ginger butter

Salad

Spring mix greens, shaved carrot, tomato, radish,
with buttermilk herb dressing
Caesar, parmesan, herb focaccia croutons
Baby spinach, red onion, tomato, goat cheese,
dried cranberries, balsamic vinaigrette

Sauces

(Choice of One)
Chipotle cream
Chimichurri
Grain mustard glaze
Mushroom ragout

Entrée

Grilled chicken breast
Herb marinated tri-tip
Seasonal fish (market price)
Roasted Portobello mushrooms

Dessert

(Choice of One)
Cookies
Fudge brownies
Lemon bars

Starch

Brown butter potatoes with caramelized onions
Citrus herb pearl couscous
Creamy polenta
Penne pasta with pesto

Boxed Lunch

Minimum of 10 lunches

Choice of one sandwich and one salad. All sandwiches may be ordered as a wrap.
Each order includes a piece of seasonal fruit, small bag of chips, freshly baked homemade cookie,
and a mini bottle of water

\$19

Sandwiches

Included

Piece of seasonal whole fruit
Individual bag of chips
Freshly baked homemade cookie
Mini bottled water

California Turkey Club

Roasted turkey, smoked bacon, lettuce, tomato, herb mayo

El Cubano

Ham and Swiss with dijonnaise and pickles

Veggie Delight

Lettuce, tomato, cucumber, onion, sprouts and scallion cream cheese served in a pita pocket

Salads

Citrus coleslaw
Penne pasta salad
Bacon potato salad

“All Day Meeting” Packages

Minimum of 20 people

ESSENTIAL

“Rise and Shine”

Mid-morning coffee and water

Deli delight lunch buffet

Afternoon break:

Ice cream and beverage refresh

\$44

PREMIER

“Central Coast Morning”

Mid-morning coffee and water

Mixed variety of whole fruit

Choice of: Deli delight lunch buffet or one entrée lunch buffet

Afternoon break:

30 minute selection of Dove and Haagen Dazs ice cream bars

\$54

Breaks

Minimum of 20 people or \$75 surcharge will apply.

All prices are per person.

“SPA REFRESHER”

Sliced fresh fruit
Strawberry banana smoothie
Mini bottled water
\$9

“GARDEN BLISS”

Vegetable crudité with ranch dip
Pita crisps & roasted garlic hummus
Mini bottled water
\$10

“SWEET & SALTY”

Candied nuts
Sea salt potato chips
Mini pretzels
Candy bars
Hansen’s natural cane sodas
Mini bottled water
\$12

“SOLVANG TEA”

Chef’s danish
Lemon bars
Shortbread cookies
Ginger snaps
Raspberry hot tea
Lemon hot tea
\$11

“TRAIL HEAD”

Create your own trail mix
Dried bananas
Peanuts
Almonds
Chocolate drops
Dried cranberries
Raisins
Mini bottled water
\$9

A La Carte

House brewed or decaffeinated coffees, variety of hot teas \$45 gallon
Bottled water \$3
Mini bottled water \$1.50
Sodas \$3
Flaky croissants \$28 doz
Assorted muffins \$28 doz
Freshly baked brownies \$32 doz
Homemade cookies \$32 doz
Whole fruit \$2 each
Seasonal fruit platter \$30 (Serves 10-15)

Mini Bites

Priced per dozen

COLD PASSED

Bacon wrapped dates \$36
Buffalo tartare with lavash \$42
Shrimp with compressed watermelon and horseradish cream \$36
Smoked salmon on potato crisp with crème fraîche \$36
Deviled eggs with fried capers \$36
White fish ceviche, creamy avocado and tortilla crisp \$42
Pistachio goat cheese crusted grapes \$36

HOT PASSED

Mini crab cakes with lemon aioli \$48
Lamb lolly-pops with mint chimichurri \$38
Parmesan herb arancini \$36
Duck nuggets \$40

SLIDERS

Angus beef with cheddar and garlic aioli \$56
Pulled pork with fennel slaw \$56
Short rib with caramelized onions \$56

Reception Platters and Stations

Minimum of 25 people. All prices per person.

CHEESE

Selection of grana, semi-soft, blue, brie, crumbled goat cheeses, dried fruit, sesame biscuits, fruit compote, honey

Essential \$14 Premium \$18

ANTIPASTI

Marinated herb zucchini, squash and olives, blistered tomatoes, sautéed asparagus, hard salami, chorizo, feta, served with baguettes

\$12

FLATBREADS

Assorted to include vegetarian (Serves 2 people)

\$14

Reception Action Stations

\$75 chef fee will apply for up to 2 hours. \$25 each additional hour.

Minimum 25 people. All prices per person.

SALAD SPINNER

Classic Caesar	Crisp romaine, parmesan, garlic croutons, caesar dressing \$8
Spinach Salad	Spinach, shaved red onion, candied walnuts, hardboiled egg, bacon vinaigrette \$10

CARVING STATION

Roasted Prime Rib	Au jus and horseradish cream, artisan rolls \$20
Beef Tenderloin	Pepper-crusted, brown butter bordelaise, artisan rolls \$25

ROTISSERIE

Oak Pit BBQ "Santa Maria Style"	Oak pit rotisserie, garlic bread, Santa Maria salsa, iceberg salad \$20
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PASTA

Penne or Linguini	Alfredo, marinara, pesto, chicken breast, italian sausage, garlic, grated parmesan, sliced mushrooms, bell pepper, zucchini, tomatoes, garlic toast \$14
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Buffet Dinners

(Choose two salads, two sides, two entrées with sauces and desserts \$45. Add a third entrée for \$53)

Soups

Seasonal Preparation	Chef's selection
Red Pepper	Fire roasted peppers, garlic confit, fresh thyme
Carrot	Toasted coconut, sweet carrots, curry oil
Chilled Sweet Pea	Lemon zest, yogurt cream

Salads

Root Wedge	Iceberg, bacon, tomato, red onion, creamy bleu cheese dressing
Spinach Salad	Spinach, shaved red onion, candied walnuts, egg, bacon vinaigrette
Baby Greens	Greens, cucumber, radish, shallot vinaigrette
Harvest Salad	Frisee, apples, candied walnuts, grapes, apple cider vinaigrette
Root Caesar	Crisp romaine, salad, parmesan, garlic croutons, caesar dressing, fried capers, white anchovy

Sides

Greens	Seasonal greens braised with garlic and chili
Asparagus	Grilled with extra virgin olive oil and sea salt
Root 246 Vegetables	Herb roasted root vegetables
Broccolini	Grilled with lemon ginger butter
Rice	Vegetable wild rice
Couscous	Citrus herb pearl couscous
Polenta	Creamy polenta, finished with olive oil and fresh herbs
Mashed Potatoes	Choice of bacon, truffle, roasted garlic, or plain

Entrées

Fish	Pan seared steelhead trout
Chicken	Oven roasted chicken breast
Short Ribs	Pastramied braised beef short ribs
Pork	Honey-sage roasted pork loin
Vegetarian	(Options available upon request)

Sauces

Bordelaise	Red wine, brown butter, shallots, demi-glace
Chimichurri	Parsley, garlic, olive oil, coriander, vinegar
Mustard Glaze	White wine, whole grain mustard, cream, garlic
Ragout	Roasted mushrooms, red wine, demi-glace

Desserts

Cheesecake	Marbled mocha with chocolate sauce
Fruit Tart	Mixed seasonal berries
Crème Brûlée	Classic vanilla bean custard

Plated Dinners

(Choose one soup or salad, main sauce, vegetable starch, and dessert)

Soups

Seasonal Preparation	Chef's selection
Red Pepper	Fire roasted peppers, garlic confit, fresh thyme
Carrot	Toasted coconut, sweet carrots, curry oil
Chilled Sweet Pea	Lemon zest, yogurt cream

Salads

Root Wedge	Iceberg, bacon, tomato, red onion, creamy bleu cheese dressing
Spinach Salad	Spinach, shaved red onion, candied walnuts, egg, bacon vinaigrette
Root Caesar	Crisp romaine, salad, parmesan, garlic croutons, caesar dressing, fried capers, white anchovy
Harvest Salad	Frisee, apples, candied walnuts, grapes, apple cider vinaigrette

Entrées

Fish	Pan seared salmon \$35 or Sea bass \$45
Chicken	Oven roasted chicken breast \$35
Steak	Grilled Wagyu sirloin \$45 or Pepper-crusting petite filet \$56
Short Ribs	Braised beef short ribs \$45
Pork	Honey-sage roasted pork loin \$35
Vegetarian	(Options available upon request)

Sauces

Bordelaise	Red wine, brown butter, shallots, demi-glace
Chimichurri	Parsley, garlic, olive oil, coriander, vinegar
Mustard Glaze	White wine, whole grain mustard, cream, garlic
Ragout	Roasted mushrooms, red wine, demi-glace

Sides

Greens	Seasonal greens braised with garlic and chili
Asparagus	Grilled with extra virgin olive oil and sea salt
Root 246 Vegetables	Herb roasted root vegetables
Broccolini	Grilled with lemon ginger butter
Rice	Vegetable wild rice
Couscous	Citrus herb pearl couscous
Polenta	Creamy polenta, finished with olive oil and fresh herbs
Mashed Potatoes	Choice of bacon, truffle, roasted garlic, or plain

Desserts

Cheesecake	Marbled mocha with chocolate sauce
Fruit Tart	Mixed seasonal berries
Crème Brûlée	Classic vanilla bean custard

*Meal service includes selection of artisan bread and butter, coffee service and iced tea

Plated Dinner Ideas

El Gaucho

Fire roasted pepper soup with garlic confit
and fresh thyme

...

Grilled Wagyu sirloin with chimichurri sauce,
roasted root vegetables and creamy polenta

...

Blackberry tartlet with chantilly cream

\$45

Simply Fresh

Baby greens, shaved red onion, candied
walnuts, egg, bacon vinaigrette

...

Pan seared salmon with mustard and white
wine sauce, grilled broccolini and wild rice

...

Vanilla bean crème brûlée

\$35

The Porter

Frisee, apples, candied walnuts, grapes,
apple cider vinaigrette

...

Braised beef short ribs with brown butter
demi-glace, seasonal greens braised with
garlic, truffled mashed potatoes

...

Marbled mocha cheesecake
with chocolate sauce

\$45

Classy

Chilled sweet pea soup with lemon zest
and yogurt cream

...

Pepper crusted petite fillet with roasted
mushroom ragout, grilled asparagus
and citrus couscous

...

Mixed berry tart

\$55



Bar

*Bartender required for all bars
\$150 Bartender fee - 1 Bartender per 75 guests
Standard Bar (1.5 oz pours)*



Well Spirits

\$6 Cash ~ \$5 Hosted

Gin / Beefeater
Vodka / Pinnacle
Tequila / Rancho Alegre Blanco
Whiskey / Benchmark Old #8
Rum / Cruzan Aged
Scotch / Cutty Sark

Call Spirits

\$8 Cash ~ \$7 Hosted

Gin / Bombay Sapphire
Vodka / Absolut
Tequila / Tres Sietes Silver
Whiskey / Pendleton
Rum / Bacardi Silver
Scotch / Dewars White

Top Shelf

\$10 Cash ~ \$8 Hosted

Gin / Plymouth
Vodka / Grey Goose
Tequila / Patron Reposado
Whiskey / Knob Creek
Rum / Pyrat
Scotch / Johnnie Walker Black

Craft

\$12 Cash ~ \$10 Hosted

Gin / Re:Find (Paso Robles, CA)
Vodka / American Star (Buellton, CA)
Tequila / 123 Reposado
Whiskey / Four Roses
Rum / Flor de Caña 18 yrs
Scotch / Glenrothes Speyside

Domestic Bottled Beer

\$5 Cash ~ \$4 Hosted

Coors Light
Coors Banquet
Bud Light
Budweiser
Miller Lite

Import Bottled Beer

\$6 Cash ~ \$5 Hosted

Heineken
Amstel Light
Becks NA
Corona
Corona Light
Guinness
Stella Artois

House Wine Kita (Chumash Label)

Grenache Rose, Grenache Blane, Sauvignon Blanc
\$9 Cash ~ \$34 Hosted

Estate Syrah
\$14 Cash/glass ~ \$42 Hosted/bottle

Craft Bottled Beer

(Pricing varies. Available upon request)

Draft Beer

(\$599~ Approximately 124 16oz Pints)

Firestone DBA
Coors Light
Firestone 805
Figueroa Hoppy Poppy IPA
Figueroa Davy Brown Ale
Specialty kegs available upon request

**All alcoholic beverages on this list are subject to availability. Please ask about specific labels to ensure items are in stock. Special labels must be requested at least 6 weeks in advance*



Audio/Visual

A/V cart	\$10
Dance floor	\$300
Easel	\$5
Extension cords	\$5
Flip chart with paper and pens	\$35
LCD projector	\$200
Microphone-lavaliere	\$65
Microphone-wired	\$35
Microphone-wireless	\$35
Podium	\$10
Polycom phone with phone line	\$150
Power strip	\$5
Riser	\$150
Screen	\$35
TV with DVD player	\$75
Outdoor heater	\$100
Sound system (2 speakers) with ipod connect	\$250

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