



ALISO CREEK INN & GOLF COURSE
31106 SOUTH COAST HIGHWAY
LAGUNA BEACH, CA
949-499-9534

BANQUET AND CATERING MENUS

APRIL 12, 2010

BREAKFAST MENU

CONTINENTAL BREAKFAST BUFFETS

CONTINENTAL 1

ASSORTMENT OF CHILLED JUICES
BAKERY BASKET
COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
14

CONTINENTAL 2

ASSORTMENT OF CHILLED JUICES
SLICED SEASONAL FRUIT AND BERRIES
BAKERY BASKET
COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
17

CONTINENTAL BREAKFAST ADD-ONS

PRICE PER PERSON BASED ON SELECTIONS BEING ADDED TO A CONTINENTAL BREAKFAST

BUTTERMILK PANCAKES, FRENCH TOAST OR WAFFLES
WHIPPED BUTTER AND WARM MAPLE SYRUP 8
SCRAMBLED EGGS 6
BACON, PORK SAUSAGE LINKS OR CHICKEN APPLE SAUSAGE 6
BREAKFAST POTATOES 5
BAGEL OR CROISSANT WITH SCRAMBLED EGGS AND CHEDDAR CHEESE AND HERBED MAYONNAISE 9
OATMEAL STATION - RAISINS, BROWN SUGAR, SKIM, 2%, AND WHOLE MILK 7

BREAKFAST BUFFETS

AMERICAN BREAKFAST BUFFET

ASSORTMENT OF CHILLED JUICES
BAKERY BASKET
TRADITIONAL SCRAMBLED EGGS
BREAKFAST POTATOES
APPLE WOOD SMOKED BACON, PORK SAUSAGE LINKS OR CHICKEN APPLE SAUSAGE
COFFEE, DECAFFEINATED COFFEE, AND ASSORTED TEAS
22

DELUXE BREAKFAST BUFFET

ASSORTMENT OF CHILLED JUICES
BAKERY BASKET
SLICED SEASONAL FRUIT AND BERRIES
ASSORTED DRY CEREALS, LOW-FAT AND SKIM MILK
TRADITIONAL SCRAMBLED EGGS
BREAKFAST POTATOES
APPLE WOOD SMOKED BACON, PORK SAUSAGE LINKS OR CHICKEN APPLE SAUSAGE
COFFEE, DECAFFEINATED COFFEE, AND ASSORTED TEAS
24

MEETING AND BREAKS

BEVERAGES

INDIVIDUAL APPLE, CRANBERRY OR V8 JUICE 3.50 EACH
BOTTLED WATER 4 EACH
SMOOTHIE STATION: CHOICE OF STRAWBERRY-BANANA OR MANGO 6 PER PERSON
ORANGE OR GRAPEFRUIT JUICES 26 PER GALLON
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEA'S 30 PER GALLON
TROPICAL ICED TEAS 31 PER GALLON
LEMONADE 31 PER GALLON

BREAK SNACKS

ASSORTED MUFFINS – BLUEBERRY, APPLE-CINNAMON, CRANBERRY 26 PER DOZEN
CROISSANTS 26 PER DOZEN
BAGELS WITH CREAM CHEESE 26 PER DOZEN
HARD BOILED EGGS 17 PER DOZEN
YOGURT BERRY PARFAIT 5.50 EACH
BITE-SIZE SEASONAL FRUIT WITH HONEY YOGURT DIP 6 PER PERSON
WHOLE FRUIT 4 EACH
SLICED FRUIT TRAY:
SMALL – SERVES 20 GUESTS 47
LARGE – SERVES 40 GUESTS 92
ASSORTED COOKIES-CHOCOLATE CHIP, SNICKERDOODLE, OATMEAL RAISIN 24 PER DOZEN
MIXED NUTS 37 PER POUND
TORTILLA CHIPS WITH GUACAMOLE AND SALSA 8 PER PERSON
PRETZELS, POPCORN, POTATO OR TORTILLA CHIPS 6 PER BAG
ASSORTED DELI SANDWICHES: TURKEY, HAM AND ROAST BEEF 50 PER DOZEN
FRESH VEGETABLE CRUDITÉS WITH DIP 40 (SERVES 25 PEOPLE)

LUNCH MENU

PLATED SALADS & SANDWICHES

SALADS

CHICKEN CAESAR SALAD

CRISP ROMAINE LETTUCE, SLICED GRILLED CHICKEN BREAST, GARLIC CROUTONS SHAVED PARMESAN CHEESE AND CLASSIC CAESAR DRESSING
18 / SUBSTITUTE SHRIMP 20

CANYON COBB SALAD

ROMAINE LETTUCE, SMOKED BACON, BLUE CHEESE, TOMATO, GRILLED CHICKEN, AVOCADO AND HARD BOILED EGG
19

SHRIMP AND MANGO SALAD

BIBB LETTUCE, GRILLED JUMBO SHRIMP, MANGO, AVOCADO, AND SHAVED RED ONION AND HERB VINAIGRETTE
20

PAN ROASTED SALMON SALAD

MIXED ORGANIC GREENS, PLUM TOMATO, TOASTED PECANS AND RASPBERRY VINAIGRETTE
20

ALL SALADS INCLUDE:

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEA'S
COOKIES

SANDWICHES

GRILLED VEGETABLE SANDWICH

ROASTED SEASONAL VEGETABLES, TOMATO AND BASIL PESTO SPREAD ON A HOAGIE ROLL
19

TURKEY CLUB SANDWICH

SMOKED BACON, AVOCADO, HERB AIOLI, TOMATOES ON WHOLE WHEAT OR SOURDOUGH BREAD
20

BEN'S BURGER

FRESH GROUND CHUCK, SMOKED BACON, GRILLED ONIONS, AGED CHEDDAR
21

ALL SANDWICHES INCLUDE:

SIDE HOUSE SALAD OR KETTLE CHIPS
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEA'S
COOKIES

HOT PLATED LUNCHEON SELECTIONS

PASTA PRIMAVERA

FETTUCCHINI, FRESH SEASONAL VEGETABLES AND HERBS TOSSED IN A PARMESAN CREAM SAUCE OR POMODORO SAUCE

20

HERB ROASTED CHICKEN BREAST

FINGERLING POTATOES AND SEASONAL VEGETABLES

21

GRILLED MAHI MAHI

RICE PILAF, SEASONAL VEGETABLES, AND LEMON BUERRE BLANC

22

PAN SEARED FLAT IRON STEAK

ROASTED GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES, AND MUSHROOM JUS

24

ENTRÉE LUNCHEES INCLUDE:

HOUSE SALAD

FRESH ROLLS AND BUTTER

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEA'S
COOKIES

LUNCH BUFFETS

SOUP AND SALAD BUFFET

CHEF'S SELECTION OF SOUP

SALADS

GRILLED CHICKEN CAESAR SALAD, MEDITERRANEAN PASTA SALAD, MIXED ORGANIC SEASONAL GREENS, CAPRESE SALAD

SERVED WITH FRESH ROLLS

BREWED ICED TEA AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

SLICED FRESH FRUIT OR CHEF'S SELECTION OF DESSERT

22

ALISO CREEK BURGER BUFFET

SALADS

PASTA SALAD, MIXED GREENS SALAD

SIDES

BOURBON BAKED BEANS, KETTLE CHIPS

HOT DOGS, HAMBURGERS AND VEGGIE BURGERS

TOPPINGS INCLUDE: BIB LETTUCE, BERMUDA ONION, ORGANIC TOMATO, CHEDDAR, SWISS, AND BLEU CHEESE

BREWED ICED TEA AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

SLICED FRESH FRUIT OR CHEF'S SELECTION OF DESSERT

26

DELI LUNCH BUFFET

CHEF'S SELECTION OF SOUP

SALADS

CUCUMBER AND TOMATO, GERMAN POTATO SALAD, CANYON SLAW, MIXED ORGANIC SEASONAL GREENS

INCLUDES:

SMOKED TURKEY, HAM, ROAST BEEF, BIB LETTUCE, BERMUDA ONION, ORGANIC TOMATO, CHEDDAR AND SWISS CHEESE, PICKLES AND OLIVES, MAYONNAISE, MUSTARD AND HORSERADISH, WHOLE WHEAT AND SOURDOUGH

BREAD

BREWED ICED TEA AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

SLICED FRESH FRUIT OR CHEF'S SELECTION OF DESSERT

26

CANYON LODGE BOX LUNCH

SALADS (SELECT 1)

GERMAN POTATO SALAD, CANYON SLAW, OR MEDITERRANEAN PASTA SALAD

SANDWICHES:

CHOICE OF – SMOKED TURKEY, ROAST BEEF, OR HAM

INCLUDES:

KETTLE CHIPS, WHOLE FRUIT (BANANA, APPLE OR ORANGE), CHOCOLATE CHIP COOKIE, BOTTLED WATER

22

HORS D'OEUVRES

PRICED PER PIECE

COLD

- TOMATO BRUSCHETTA ON GARLIC CROUTON 2.50
- SLICED CHERRY TOMATO, BASIL, AND MOZZARELLA SKEWER 2.50
- GOAT CHEESE AND MISSION FIG ON FRENCH BREAD CROUTON 2.50
- MEDITERRANEAN CHICKEN SALAD ON OLIVE TAPENADE CROSTINI 3.50
- PROSCIUTTO WRAPPED ASPARAGUS WITH LEMON AIOLI 3.50
- SMOKED SALMON ROSETTE WITH DILLED CREAM CHEESE ON TOASTED PUMPERNICKEL 3.50
- MINI SHRIMP BLT 3.50
- DUNGENESS CRAB SALAD IN PHYLLO CUP 3.50
- THAI VEGETABLE SUMMER ROLLS WITH GINGER SOY DIPPING SAUCE 3.50
- SPICY AHI TUNA IN CUCUMBER CUP 3.50
- ICED SHELLFISH 4.50
- JUMBO SHRIMP 4.50
- COCKTAIL CRAB CLAWS 5.50

HOT

- JALAPENO POPPERS 2.50
- MINI SOUTHWEST CHICKEN AND CHEESE QUESADILLA 2.50
- VEGETABLE POTSTICKERS WITH HOISIN SAUCE 2.50
- GRILLED CHICKEN SATAY WITH CHILI SOY DIPPING SAUCE 3.50
- MINI CRAB CAKE WITH LEMON CAPER AIOLI 3.50
- SMOKED BACON AND SWISS CHEESE MINI QUICHE 3.50
- COCONUT SHRIMP WITH MANGO DIPPING SAUCE 3.50
- BRAISED SHORT RIB IN PHYLLO CUP WITH HORSERADISH CREAM 3.50
- ITALIAN SAUSAGE STUFFED MUSHROOM CAPS 3.50
- BEEF TENDERLOIN BROCHETTE WITH BÉARNAISE 4.50

DINNER RECEPTIONS

CHEF'S CARVING STATIONS

- MINIMUM OF 54 PEOPLE
- ONE CHEF REQUIRED/54 GUESTS
- CHEF ATTENDANT 79 PER CHEF UP TO TWO HOURS

HERB ROASTED FREE RANGE TURKEY BREAST

- PAN GRAVY AND MINI SLIDER ROLLS
- 16 PER PERSON

SMOKED BONE-IN DIJON HONEY-GLAZED HAM

- WHOLE GRAIN MUSTARD, MAYONNAISE AND POTATO ROLLS
- 18 PER PERSON

WHOLE ROAST PORK LOIN

- NATURAL PORK JUS, APPLE COMPOTE
- 18 PER PERSON

WHOLE NEW YORK SIRLOIN

- HORSERADISH SOUR CREAM AND SLIDER ROLLS
- 22 PER PERSON

PLATED DINNER SELECTIONS

PASTA PRIMAVERA

PAPPARDELLE PASTA WITH PEAR TOMATOES, GRILLED ZUCCHINI, YELLOW SQUASH, RED ONION, EGGPLANT,
ASPARAGUS, GARLIC, OLIVE OIL AND FRESH HERBS

28

ROAST CHICKEN WITH FETTUCCINI

SEASONAL VEGETABLES AND PARMESAN CREAM SAUCE

32

GRILLED LEMON CHICKEN

HERB ROASTED FINGERLING POTATOES AND SEASONAL VEGETABLES

32

PAN SEARED PORK TENDERLOIN

TWICE BAKED POTATO, SEASONAL VEGETABLES, CARAMELIZED APPLES AND PORK JUS

34

LOCAL SEABASS

SEASONAL VEGETABLES, DILLED NEW POTATOES, AND LEMON BUERRE BLANC

36

CITRUS MARINATED MAHI MAHI

WILD RICE AND SEASONAL VEGETABLES

36

FILET OF BEEF TENDERLOIN

ROASTED GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES AND RED WINE SAUCE

42

ENTREES INCLUDE:

HOUSE SALAD

FRESH ROLLS & BUTTER

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEA'S

CHEF'S SELECTION OF DESSERT

DINNER BUFFETS

BBQ DINNER BUFFET

SALADS

MEDITERRANEAN PASTA SALAD, MIXED ORGANIC GREENS SALAD

SIDES

CORN ON THE COB, BAKED BEANS, CORN BREAD AND HONEY BUTTER

ENTREES

BBQ CHICKEN

BABY BACK PORK RIBS

INCLUDES

FRESH ROLLS AND BUTTER

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ICED TEA AND ASSORTED HOT TEA'S
CHEF'S SELECTION OF DESSERT

38

ITALIAN DINNER BUFFET

SALADS

CLASSIC CAESAR SALAD

ENTREES

CHICKEN PARMESAN

ITALIAN SAUSAGE

SPAGHETTI WITH POMODORO SAUCE

FETTUCCHINI WITH GARLIC CREAM SAUCE

INCLUDES

GARLIC BREAD

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEA'S
CHEF'S SELECTION OF DESSERT

38

MEXICAN DINNER BUFFET

SALADS

MIXED ORGANIC GREENS WITH AVOCADO RANCH DRESSING

TOMATO AND CUCUMBER WITH CHILI LIME VINAIGRETTE

SIDES

REFRIED BEANS, MEXICAN RICE, TORTILLA CHIPS WITH SALSA AND GUACAMOLE

ENTREES

CHICKEN FAJITAS WITH SOUR CREAM, ROASTED SALSA, FLOUR & CORN TORTILLAS
CHEESE ENCHILADAS WITH RED CHILI SAUCE OR BLACKENED GREEN TOMATILLO SAUCE

INCLUDES

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEA'S
CHEF'S SELECTION OF DESSERT

38

CANYON LODGE DINNER BUFFET

SALADS

MIXED ORGANIC GREENS WITH HOUSE VINAIGRETTE

CAPRESE SALAD:

BUFFALO MOZZARELLA, VINE RIPE TOMATOES, FRESH BASIL, OLIVE OIL AND BALSAMIC VINEGAR

ENDIVE AND ARUGULA SALAD:

POACHED PEARS, BLEU CHEESE, TOASTED HAZELNUTS AND CHAMPAGNE VINAIGRETTE

SIDES

FRENCH BEANS WITH ROASTED SHALLOTS

GRILLED MEDITERRANEAN VEGETABLES

ENTREES

HERB CHICKEN BREAST WITH ROASTED ROSEMARY POTATOES

MAHI MAHI WITH MANGO SALSA AND COCONUT RICE

GRILLED FLAT IRON STEAK WITH MUSHROOM RED WINE SAUCE, ROASTED GARLIC MASHED POTATOES

INCLUDES

FRESH ROLLS AND BUTTER

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEA'S

CHEF'S SELECTION OF DESSERT

BEVERAGE SELECTIONS

HOSTED BAR (PLUS SERVICE CHARGE AND TAX)

HOUSE BRANDS 7.50
PREMIUM BRANDS 9.50
DOMESTIC BEER 6.50
IMPORTED BEER 7.20
HOUSE WINE 8.50
SOFT DRINKS, BOTTLED WATER AND JUICES 4.50

NO HOST (CASH) BAR (INCLUDES TAX)

HOUSE BRANDS 8.50
PREMIUM BRANDS 10.50
DOMESTIC BEER 7.50
IMPORTED BEER 8.50
HOUSE WINE 9.50
SOFT DRINKS, BOTTLED WATER AND JUICES 5.50

CHAMPAGNE PUNCH 57.50 PER GALLON
NON-ALCOHOLIC FRUIT PUNCH 32.50 PER GALLON

BAR PACKAGES

SOFT PACKAGE BAR

ALISO CREEK INN HOUSE WINES, DOMESTIC & IMPORTED BEERS, SOFT DRINKS, JUICES AND BOTTLED WATERS
\$16.50 PER PERSON FOR 2 HOURS
\$8.50 PER PERSON FOR EACH ADDITIONAL HOUR

ALISO PACKAGE BAR

ALISO CREEK INN SELECT MIXED DRINKS, ALISO CREEK INN HOUSE WINES, DOMESTIC & IMPORTED BEERS,
SOFT DRINKS, JUICES AND BOTTLED WATERS
\$19.50 PER PERSON FOR 2 HOURS
\$10.50 PER PERSON FOR EACH ADDITIONAL HOUR

PREMIUM PACKAGE BAR

PREMIUM SELECT MIXED DRINKS, ALISO CREEK INN HOUSE WINES, DOMESTIC & IMPORTED BEERS, SOFT DRINKS,
JUICES AND BOTTLED WATERS
\$22.50 PER PERSON FOR 2 HOURS
\$12.50 PER PERSON FOR EACH ADDITIONAL HOUR

UNLIMITED SOFT DRINKS

ASSORTED FOUNTAIN SOFT DRINKS, JUICES & BOTTLED WATER
\$9.50 PER PERSON FOR 4 HOURS

A BARTENDER FEE OF \$100 FOR FULL BARS AND \$35 FOR SOFT BARS (FOUR HOUR MAXIMUM) WILL BE CHARGED FOR ALL HOSTED OR NON-HOSTED BARS