

Admiral's Menus

Reception Hors D'oeuvres

Choice of Four Hors D'Oeuvres: \$26.00 Per Person

Choice of Six Hors D'Oeuvres: \$34.00 Per Person

Choice of Eight Hors D'Oeuvres: \$43.00 Per Person

Fresh Fruit and Strawberries

Served with Hot Fudge Fondue

Artisan Cheeses

Award Winning Selection of Saint Albray, Manchego, Goat Gouda, White Wensleydale with Cranberries, St Petes Select, Chaumes, Fol Epi, Fig Chutney, Walnuts, Honey, Fresh Berries, Seedless Grapes Rolled in Roquefort Cheese, Melon, Dried Figs, Crisp Lavosh, Savory Flatbread and Baguettes

Crudite Pot de Crème

Blooming Vegetable Bouquet in Baguette Pot with Gorgonzola Dip

Warm Camembert

With Wild Mushroom Fricassee, Toasted Walnuts & Fresh Herbs

Brie Encroute with Walnuts

Served with a Raspberry-Jalapeño Dipping Sauce

Phyllo Wrapped Asparagus and Prosciutto

Phyllo wrapped around Asparagus and Prosciutto

Roma Tomatoes Bruschetta and White Bean Eggplant Puree

With Crisp Lavosh, Roasted Vegetable Wedges, Savory Crostini and Imported Olives

Spanakopita

Spinach and Feta Phyllo Triangles

Chicken Satay

Glazed with a Spicy Peanut Sauce

Teriyaki Chicken Skewers

Marinated Chicken Skewered and Grilled

Asiago and Chorizo Wontons

Served with a Raspberry-Jalapeño Sauce

Espresso & Cayenne Dusted Ahi

Topped with Pickled Watermelon

Signature Ginger Glazed Salmon Chopstick

With a Creamy Soy Infused Horseradish

Stuffed Mushroom Caps

Bacon, Onions and Smoked Gouda Cheese

Marinated Scallops

Wrapped in Bacon and glazed with a Teriyaki Sauce

Sesame Crab Cakes

Garnished with Fresh Chive Aioli

Mushroom and Prociutto Toasted Baguettes

Topped With a Medley of Wild Mushrooms, Prosciutto and Bleu Cheese

Shrimp Shot

Roasted Garlic Shrimp with Basil Pesto

Mediterranean Mazee

Puff Pastry filled with Sun Dried Tomatoes, Oyster Mushrooms, Feta Cheese & Spinach

Warm Dips

Choice of Artichoke, or Mesquite Chicken served with Specialty Crackers and Sliced Baguettes

Korean BBQ Beef Brochettes

With Creamy Soy Infused Horseradish

Tiny New Potatoes

Filled with a Blend of Boursin Cheese, Cream Cheese and Caviar

Succulent Shrimp Cocktail

Layered in Specialty Glassware with Spicy Cocktail Sauce, Lemon Wedges and Baby Greens

Smoked Salmon Canapé

With Dill, Capers and Cream Cheese

Lobster Parfait

With Sun Dried Tomato & Truffle Oil Aioli

Mushroom Vol-Au-Vent

Delicate Puff Pastry with a Creamy Mushroom Filling

Cocktail Sandwiches

Assorted variety served on Petite Croissants

Lime & Ginger Scallop

Served in Asian Spoon

California Rolls

Alternative Sushi available

Cambazola Cheese Tarts

With Spicy Pistachios and a Sweet Tomato Chutney

Sun Dried Tomato and Feta Greek Empanada

Pancetta BLT

With Arugula & Roma Tomato on Freshly Baked Challa

Seared Tenderloin of Beef

Parmesan Crisp with Red Currant Foam

Fig & Mascarpone Wraps

Belgian Endive Spear

Bacon, Avocado and Gorgonzola drizzled with Sherry Shallot Emulsion

Includes Freshly Brewed Regular and Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Whipped Cream, Shaved Chocolate and Italian Syrups

Harbor Island Buffet

\$46.00 Per Person

COCKTAIL HOUR APPETIZERS

(Choice of Two From The Reception Hors D'oeuvres Menu)

SALADS

(Choice of One)

Caesar Salad

Crisp Romaine, Croutons and Asiago Cheese with a Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Sliced Strawberries, Candied Pecans, Purple Onions and Gorgonzola Cheese with a Rice Wine Vinaigrette

Kiwi Mandarin Salad

Crisp Romaine, Kiwi Slices, Almonds, Mandarin Oranges and Crumbled Bacon with a Poppy Seed Dressing

Chopped Greek Salad

Crisp Romaine, Tomatoes, Kalamata Olives, Red Onions and Feta Cheese with a Lemon-Herb Vinaigrette

Boston Bib Salad

Bib Lettuce, Toasted Walnuts, Manchego Cheese with a Honey Mustard Sherry Vinaigrette

Field Green Salad

Mixed Baby Greens, Crisp Romaine, Toasted Pine Nuts, Feta Cheese and Golden Raisins with our Signature Balsamic Vinaigrette

Roasted Pear Salad

Mixed Baby Greens, Romaine, Roasted Pears, Candied Pecans and Crumbled Gorgonzola with our Signature Balsamic Vinaigrette

All Selections include an Assortment of Freshly Baked Rolls Served with Butter

ENTRÉES

(Choice of Two)

Carved Smoked Ham

Served with a Trio of Mustards

Carved Round of Beef

Served with Au Jus and Creamy Whipped Horseradish Sauce

Carved Roast Turkey

Served with a Cranberry-Orange Chutney and Cranberry Mustard

Hot Carved Pork Loin

Served with a Sweet Tomato Chutney

Champagne Chicken

Spinach, White Cheddar Cheese, Sautéed Mushrooms and Onions, served with a White Wine Cream Sauce

Apricot Chicken

Stuffed with Juicy Apricots and Golden Raisins, brushed with a Sweet Apricot and Chive Glaze

Dijon Chicken

Stuffed with Broccoli, Smoked Turkey and Gouda Cheese, served with a Tangy Dijon Mustard Sauce

Mushroom Chicken

Stuffed with Sautéed Wild Mushrooms, Gorgonzola and Pepper Jack Cheese, served with a White Wine Sauce

Chicken Scampi

Tender Chicken Medallions sautéed in Garlic-Herb Butter (Also available with Capers and Mushrooms)

California Chicken

Herb Lemon-Grilled Chicken Breast Topped With Artichoke Pesto, Fresh Mozzarella and Sun dried Tomatoes

Herb Chicken

Breast of Chicken Stuffed with Prociutto, Sage, Rosemary, Garlic and Jarlsburg Cheese, served with a Fontina Cheese Sauce

Tarragon Chicken

Boneless Breast of Chicken sautéed in Butter and served with a Creamy Tarragon Sauce

Marinated Tilapia

Prepared with Lemon Dill Butter

Farm Raised Salmon

With Tuscan Organic Grape Tomato Contasse

Ginger Soy Glazed Asian Salmon

With Soy Infused Horseradish

Harbor Island Buffet (continued)

SIDE DISHES

(Choice of One)

Fresh Vegetable Medley

Steamed and Glazed with an Herb Butter

Zucchini and Squash Ribbons

With Garlic Butter

Ginger and Almond Baby Carrots

Asparagus or Julienne-Style Squash

Steamed and Glazed with a Lemon-Herb Butter Glaze

Angel Hair Pasta

Lightly Tossed With Garlic Basil, Pine nuts and Sun dried Tomatoes

Parmesan Mushroom Risotto

Delectably Creamed Italian Rice Sautéed in Butter With Parmesan Cheese and Sliced Mushrooms

English Pea Risotto

With Scallion Broth

Sauteed Baby Bok Choy

Sauteed Citrus Sugar Snap Peas

Green Beans Almandine

Steamed Green Beans tossed with Crumbled Bacon, Toasted Almonds and Savory Garlic Butter

Mediterranean Rice

Feta Cheese, Sun Dried Tomatoes, Kalamata Olives and Fresh Basil

Three Cheese Potato Au Gratin

!Golden Twice Baked Potatoes

Rosemary Red Skinned Potatoes

Quartered, Steamed and Glazed with an Herb Butter

"Homemade" Mashed Potatoes

Seasoned with Garlic and Chive

Freshly Brewed Regular and Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Whipped Cream, Shaved Chocolate and Italian Syrups

Embarcadero Buffet

\$52.00 Per Person

COCKTAIL HOUR APPETIZERS

(Choice of Four From The Reception Hors D'oeuvres Menu)

SALADS

(Choice of Two)

Caesar Salad

Crisp Romaine, Croutons and Asiago Cheese with a Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Sliced Strawberries, Candied Pecans, Purple Onions and Gorgonzola Cheese with a Rice Wine Vinaigrette

Kiwi Mandarin Salad

Crisp Romaine, Kiwi Slices, Almonds, Mandarin Oranges and Crumbled Bacon with a Poppy Seed Dressing

Greek Salad

Crisp Romaine, Tomatoes, Kalamata Olives, Red Onions and Feta Cheese with a Lemon-Herb Vinaigrette

Boston Bib Salad

Bib Lettuce, Toasted Walnuts, Manchego Cheese with a Honey Mustard Sherry Vinaigrette

Field Green Salad

Mixed Baby Greens, Crisp Romaine, Toasted Pine Nuts, Feta Cheese and Golden Raisins with our Signature Balsamic Vinaigrette

Roasted Pear Salad

Mixed Baby Greens, Romaine, Roasted Pears, Candied Pecans and Crumbled Gorgonzola with our Signature Balsamic Vinaigrette

ENTRÉES

(Choice of Two)

Carved Smoked Ham

Served with a Trio of Mustards

Carved Round of Beef

Served with Au Jus and Creamy Whipped Horseradish Sauce

Carved Roast Turkey

Served with a Cranberry-Orange Chutney and Cranberry Mustard

Carved Pork Loin

Served with a Tomato Chutney

Champagne Chicken

Spinach, White Cheddar Cheese, Sautéed Mushrooms and Onions, served with a White Wine Cream Sauce

Apricot Chicken

Stuffed with Juicy Apricots and Golden Raisins, brushed with a Sweet Apricot and Chive Glaze

Dijon Chicken

Stuffed with Broccoli, Smoked Turkey and Gouda Cheese, served with a Tangy Dijon Mustard Sauce

Mushroom Chicken

Stuffed with Sautéed Wild Mushrooms, Gorgonzola and Pepper Jack Cheese, served with a White Wine Sauce

California Chicken

Herb Lemon-Grilled Chicken Breast Topped With Artichoke Pesto, Fresh Mozzarella and Sun dried Tomatoes

Chicken Scampi

Tender Chicken Medallions sautéed in Garlic-Herb Butter (Also available with Capers and Mushrooms)

Herb Chicken

Breast of Chicken Stuffed with Prociutto, Sage, Rosemary, Garlic and Jarlsburg Cheese, served with a Fontina Cheese Sauce

Tarragon Chicken

Boneless Breast of Chicken sautéed in Butter and served with a Creamy Tarragon Sauce

Marinated Tilapia

Prepared with Lemon Dill Butter

Farm Raised Salmon

With Tuscan Organic Grape Tomato Contasse

Ginger Soy Glazed Asian Salmon

With Soy Infused Horseradish

Embarcadero Buffet

(Continued)

SIDE DISHES

(Choice of Two)

Fresh Vegetable Medley

Steamed and Glazed with an Herb Butter

Zucchini and Squash Ribbons

With Garlic Butter

Ginger and Almond Baby Carrots

Asparagus or Julienne-Style Squash

Steamed and Glazed with a Lemon-Herb Butter Glaze

Angel Hair Pasta Lightly Tossed With Garlic Basil, Pine nuts and Sun dried Tomatoes

Parmesan Mushroom Risotto

Delectably Creamed Italian Rice Sautéed in Butter With Parmesan Cheese and Sliced Mushrooms

English Pea Risotto

With Scallion Broth

Sauteed Baby Bok Choy

Sauteed Citrus Sugar Snap Peas

Green Beans Almandine

Steamed Green Beans tossed with Crumbled Bacon, Toasted Almonds and Savory Garlic Butter

Mediterranean Rice

Feta Cheese, Sun Dried Tomatoes, Kalamata Olives and Fresh Basil

Three Cheese Potato Au Gratin

!Golden Twice Baked Potatoes

Rosemary Red Skinned Potatoes

Quartered, Steamed and Glazed with an Herb Butter

"Homemade" Mashed Potatoes

Seasoned with Garlic and Chive

All Selections include an Assortment of Freshly Baked Rolls Served with Butter

Freshly Brewed Regular and Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Whipped Cream, Shaved Chocolate and Italian Syrups

Tour of San Diego Buffet

\$62.00 Per Person

COCKTAIL HOUR APPETIZERS

(Choice of Four From The Reception Hors D'oeuvres Menu)

SALADS

(Choice of Two From The Embarcadero Buffet Menu)

ENTRÉES

(Choice of Two)

Shrimp Scampi

Succulent Shrimp Sautéed in a Delicate Scampi Butter Sauce

Wild King Salmon

With Organic Grape Tomato and an Olive and Caper Concasse

Cedar Plank Wild Salmon

Smokey Maple & Mustard with Pancetta Leek Ragout

Marinated Grilled Swordfish

Served with a Lemon Butter Sauce

Seared Ahi

Encrusted in Black and White Sesame Seeds, served with a Wasabi Cream Sauce

Cornish Game Hen

Filled with Wild Rice and topped with an Apricot-Chive Glaze

Premium Prime Rib Carved in view of your guests and served with Whipped Horseradish and Steaming Au Jus

Lamb Slow Simmered –

With Red Currant Mint Sauce

Garlic and Rosemary Lamb Loin

With a Pomegranate Reduction

Braised Beef Short Ribs –

Topped With A Port Demi Glaze

Carved Beef Tenderloin Medallions

Served with Mustard Cognac, Butter and Onion Jam

SIDE DISHES

(Choice of Two from the Embarcadero Buffet Menu)

Freshly Brewed Regular and Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Whipped Cream, Shaved Chocolate and Italian Syrups

Minimum 25 Guests

Catering Manager \$295.00, Wait Staff at \$195.00 Each

18% Gratuity and 8.75% Sales Tax Additional

Prices Subject To Change – A non-refundable deposit is necessary to secure your booking

International Stations Menu

COCKTAIL HOUR APPETIZERS

Choice of Three from the Hors D'oeuvres Menu

Choice of Two Stations: \$52.00 Per Person

Choice of Three Stations: \$58.00 Per Person

Choice of Four Stations: \$64.00 Per Person

CHOICE OF STATIONS

Spectacular Seafood Selections

(Choice of One)

Grilled Lobster Brochette with Tarragon Butter; Bloody Mary Crab Cocktail garnished with Celery; Large Shrimp Served on Ice with Cocktail Sauce; Ginger Glazed Salmon Chopsticks with Soy Infused Horseradish

OR

Zesty Marinated Seared Ahi

Encrusted in Black and White Sesame Seeds, served with a Wasabi Cream Sauce served on a bed of Asian Vegetable Salad

Indian Station

Thai Chicken and Green Bean Curry Martini's / Penang – Style Seafood Curry Martini's /Homemade Curry Served Over Basmati Rice With Mango & Tomato Chutney and Accompanied by Naan Bread

Mexican Station

Baja Martini With Chicken, Beef, Pork Shrimp or Lobster

Seasoned Fajitas served over Buttery Corn Bread with Shredded Cabbage, Chipolte Sour Cream, Homemade Guacamole, Tomatillo Salsa, Salsa Fresca and Grated Cheese, presented in a Large Martini Glass

Asian Station

(Choice of One)

Sushi Bar

An array of Cucumber, California, Spicy Tuna and Philadelphia Rolls served with Soy Sauce, Wasabi and Pickled Ginger

Kalua Pork

Served with Fried Rice and Plum Sauce in Oriental Take-Out Buckets or China Bowls garnished with Chicken Wonton "Cigars"

Peking Chicken

Served in a Warm Crepe With Scallions and Plum Sauce

International Stations Menu (continued)

Mediterranean Station

Beef, Chicken and Lamb Soulvaki

Served with Warm Pita, Hummus, Tahini and Tzatziki

Mediterranean Quesadillas

Fontina Cheese Asiago, Artichoke Hearts, Roasted Red Bell Pepper, Caramelized Onion, Arugula & Artichoke Pesto in a Tortilla Pocket – All encrusted in Parmesan Cheese

Carving Station:

Beef Tenderloin

Truffle Aioli with Roasted Garlic & Scallions

OR

Seasoned Round of Beef, Smoked Ham, Roast Turkey or Marinated Pork Loin (Choice of Two)

Carved on site in view of your guests

Fresh Rolls and Butter

Mashed Potato Martini Station

Homemade Garlic and Chive Mashed Potatoes served in Large Martini Glasses with Guests choice of toppings: Caviar, Capers, Green Olives, Bacon, Sour Cream, Green Onions, Caramelized Onions, Grated Smoked Gouda Cheese, Asiago Cheese and a Mushroom Demi Glaze

Spectacular Sweets Table Station

Old-Fashioned Cheesecake, Chocolate Truffle Cake, Dense Carrot Cake, Sacher Cake, Tiramisu and a variety of Mini French Pastries

Freshly Brewed Regular and Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Whipped Cream, Shaved Chocolate and Italian Syrups

Minimum 25 Guests

Catering Manager \$295.00, Wait Staff at \$195.00 Each

18% Gratuity and 8.75% Sales Tax Additional

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Sweet Waves of Indulgence

Sheet Cake \$6.00
Assorted Selections

Homemade Bread Pudding \$6.00
With a Whiskey Custard Sauce

Assorted Freshly Baked Goods \$6.00
Cookies, Brownies and Lemon Bars

Mousse Pyramid \$8.50
Layered waves of Creamy White and Dark Chocolate Mousse

Fresh Berry Tart \$8.50
Rich Custard and Fresh Berries in a Buttery Crust

Bonuelo Cinnamon Sugar Bowls or Dessert Nachos \$8.50
Served with Coffee or Vanilla Ice Cream and topped with Warm Caramel Sauce, Hot Fudge, Whipped Cream and Nuts

Continental Trifle \$8.50
Buttery Pound Cake, Fresh Kiwi, Berries and English Toffee, layered with a Sabayon Custard Sauce and served in a Martini Glass

Mango Mousse Cake \$8.50
Tasty Mango Mousse atop a Light, White Cake and Drizzled with a Berry Sauce

Spectacular Sweet Table (minimum 35) \$8.50
Old-Fashioned Cheesecake, Chocolate Truffle Cake, Dense Carrot Cake, Sacher Cake and a variety of Mini French Pastries

Mini French Pastries Table \$8.50
Chocolate Ganache, Chocolate Mousse Cup, Éclair, Crème Brulee, Cheesecake and Fruit Tart

Minimum 25 Guests
Catering Manager \$295.00, Wait Staff at \$195.00 Each
18% Gratuity and 8.75% Sales Tax Additional
Prices Subject To Change □ A non-refundable deposit is necessary to secure your booking