



Dear Client,

Thank you for considering the Hotel Laguna as the location for your upcoming function. We look forward to working with you to make your event a memorable one. The enclosed packet provides you with sample menus. If you feel that these menus may not meet your needs, our Catering Department will be happy to explore special menu options with you, as well as anything else you may require.

We also offer an extensive award-winning wine list and endless ideas for stocking your banquet bar, however if we do not carry something that you prefer, we will do our best to fulfill your request.

Our Rose Garden and Private Beach Club are the perfect locations for a theme party. Choose from the theme menus we have included within this packet or ask our Catering Department to create or provide you with some ideas.

If you have any questions or need further information, please call our Catering Department at (949) 494-1151, extension 139 or 239.

We value your patronage and hope to have the opportunity to serve you in the future.

Sincerely,

The Catering Department

BREAKFAST BUFFETS

LE BREAKFAST PASTRIES

FRESH ORANGE JUICE AND GRAPEFRUIT JUICE
ASSORTMENT OF CROISSANT, DANISH AND MUFFINS
BUTTER, HONEY AND PRESERVES
COFFEE, TEA, DECAF
11.25 PER PERSON

CALIFORNIA BREAKFAST

FRESH ORANGE JUICE AND GRAPEFRUIT JUICE
ASSORTMENT OF CROISSANT, DANISH AND MUFFINS
SEASONAL FRESH FRUITS
BUTTER, HONEY AND PRESERVES
COFFEE, TEA, DECAF
13.00 PER PERSON

LAGUNA BREAKFAST

FRESH ORANGE JUICE AND GRAPEFRUIT JUICE
ASSORTMENT OF CROISSANT, DANISH AND MUFFINS
SEASONAL FRESH FRUIT
BUTTER, HONEY AND PRESERVES
SCRAMBLED EGGS
APPLEWOOD SMOKED BACON AND SAUSAGE
COFFEE, TEA, DECAF
17.50 PER PERSON

USE OF CLAES RESTAURANT BREAKFAST BUFFET

*FOR CATALINA AND SAN CLEMENTE ROOMS ONLY; IN ROOM CLAES BUFFET SET-UP NOT AVAILABLE
AVAILABLE MONDAY THROUGH SATURDAY ONLY*

BAGELS AND CREAM CHEESE
FRESH BAKED PASTRIES
SCRAMBLED EGGS
FRENCH TOAST
APPLEWOOD SMOKED BACON AND SAUSAGE
HOUSE POTATOES
CEREALS
GRANOLA
SEASONAL FRESH FRUIT
YOGURTS
COFFEE, TEA, DECAF
14.50 PER PERSON

COFFEE BREAKS

COFFEE: FRENCH ROAST 25.00 PER GALLON

TEA: 5 VARIETIES 25.00 PER GALLON

JUICE: FRESH SQUEEZED ORANGE 24.00 PER PITCHER

FRESH SQUEEZED GRAPEFRUIT 24.00 PER PITCHER

PINEAPPLE 22.00 PER PITCHER

CRANBERRY 22.00 PER PITCHER

TOMATO 22.00 PER PITCHER

EXOTIC FRUIT JUICE (ASSORTED *INDIVIDUAL SERVE CANS*) 3.50 EACH

MINERAL WATER: FIJI AND SOLE 3.75 EACH

MILK: WHOLE MILK & SKIM MILK 3.00 PER PERSON

ASSORTED CANNED SOFT DRINKS 3.00 EACH

ICE TEA WITH LEMON 17.00 PER PITCHER

FRUIT PUNCH 32.00 PER GALLON

SNACKS

YOGURT: PLAIN OR FRUIT 4.00 EACH

WHOLE FRESH FRUIT 2.75 PER PIECE

CHOCOLATE DIPPED STRAWBERRIES 26.00 PER DOZEN

MIXED NUTS 20.00 SMALL BOWL, 40.00 LARGE BOWL

TORTILLA CHIPS WITH HOUSEMADE SALSA 4.50 PER PERSON

WITH GUACAMOLE ADD 2.00 PER PERSON

FRESH BUTTERY POPCORN 22.00 PER BOWL

PRETZELS 22.00 PER BOWL

POTATO CHIPS 22.00 PER BOWL

GRANOLA BARS 2.50 EACH

FROM THE BAKERY

TOASTED BAGELS WITH CREAM CHEESE 3.50 PER PERSON

TOASTED BAGELS WITH LOX 10.00 PER PERSON

ASSORTED DANISH 2.00 EACH

ASSORTED MUFFINS 2.00 EACH

CROISSANTS 2.25 EACH

ENGLISH MUFFINS 2.00 EACH

ASSORTED FRESHLY BAKED COOKIES 24.00 PER DOZEN

FUDGE BROWNIES 24.00 PER DOZEN

BOXED LUNCHES

ALL LUNCHES INCLUDE FRESH WHOLE FRUIT, CHIPS, HOUSEMADE COOKIES AND A SOFT DRINK OR BOTTLED WATER.

CHOICE OF:

SMOKED TURKEY SANDWICH
WITH SWISS CHEESE

CHILLED BARBECUED CHICKEN BREAST SANDWICH

DELI SANDWICH

HAM, SALAMI AND SWISS CHEESE ON A FRENCH BAGUETTE

\$19.00

LITE LUNCH MENU

MAXIMUM 30 PEOPLE

ALL LITE LUNCHES INCLUDE ROLLS & BUTTER, COFFEE, TEA OR DECAF

GRILLED NICOISE SALAD

SEARED RARE ALBACORE TUNA, OLIVES, TOMATOES,
EGGS, RED POTATOES AND HERB VINAIGRETTE

CHICKEN CAESAR SALAD

GRILLED CHICKEN BREAST, PARMESAN CHEESE,
CROUTONS AND CAESAR DRESSING

CHINESE CHICKEN SALAD

SKEWERED CHICKEN TENDERS, CRISP ONIONS,
TOASTED ALMONDS, SOY-SESAME DRESSING

PASTRAMI SANDWICH

SWISS CHEESE, SPICY BROWN MUSTARD
ON A FRENCH ROLL,
POTATO FRIES AND COLE SLAW

THE LAGUNA BURGER

1/2 LB. CERTIFIED ANGUS BEEF,
APPLEWOOD SMOKED BACON, GRUYERE CHEESE,
POTATO FRIES AND RED ONION CUCUMBER SALAD

SEAFOOD COBB SALAD

SCALLOPS, BAY SHRIMP, POACHED SALMON, EGGS,
TOMATOES, AVOCADOS, HERBED SOFT
CHEESE AND CHAMPAGNE DRESSING

SMOKED CHICKEN BREAST SANDWICH

SWISS CHEESE, TOMATOES, RED ONIONS,
WATERCRESS AND PASTA SALAD

TURKEY AVOCADO BACON ON A BAGUETTE

LIMESTONE LETTUCE, RIPE TOMATO

\$18.00 PER PERSON

DESSERT

NEW YORK CHEESECAKE

MARINATED BERRIES

DUTCH CHOCOLATE CAKE

BERRY COULIS

\$8.00 PER PERSON

LUNCHEON BARBECUE BUFFET

MIXED GREENS
GERMAN POTATO SALAD
RED ONION AND ROMA TOMATO SALAD WITH BALSAMIC VINAIGRETTE

GRILLED CHICKEN BREAST
ORIENTAL PORK RIBS
SPICY BARBECUED MAHI MAHI

FRESHLY BAKED BREADS
CORN SALSA
ACCOMPANIMENTS

PEACH TARTS

TEA, COFFEE OR DECAF

\$32.00

MINIMUM GUARANTEE - 25 PEOPLE

MEETING DELI LUNCHEON BUFFET

SLICED BAKED HAM
SMOKED TURKEY BREAST
ROAST BEEF
SALAMI

3 DOMESTIC CHEESES - SWISS, CHEDDAR, GRUYERE
RELISH TRAY AND ACCOMPANIMENTS
ASSORTED FRESH BAKED BREADS

MIXED GREENS
PASTA SALAD
FRESH FRUIT DISPLAY

APPLE TARTS

TEA, COFFEE OR DECAF

\$30.00

MINIMUM GUARANTEE - 25 PEOPLE

MEXICAN BUFFET

TRADITIONAL CAESAR SALAD
TORTILLA CHIPS AND HOUSEMADE SALSA
BEEF AND CHICKEN FAJITAS
SHREDDED CHEESE, SOUR CREAM, GUACAMOLE, CHOPPED ONIONS
REFRIED BEANS
SPANISH RICE
FRESH CORN AND FLOUR TORTILLAS
FLAN

\$27.00 LUNCH/ \$36.00 DINNER

ITALIAN BUFFET

TRADITIONAL CAESAR SALAD
SPINACH TORTELLINI ALFREDO
CHICKEN MARSALA
VEGETABLE GRATIN
GARLIC BREAD
TIRAMISU

\$28.00 LUNCH/ \$37.00 DINNER

MINIMUM GUARANTEE - 25 PEOPLE

BRUNCH BUFFET

SERVED FROM 10:00AM - 3:00PM

ORANGE JUICE AND GRAPEFRUIT JUICE
SEASONAL FRUITS AND BERRIES
FRENCH TOAST WITH MAPLE SYRUP
ASSORTED BREAKFAST BAKED GOODS
CHARCUTERIE AND CHEESES
FOUR COLD SALADS
SCRAMBLED EGGS
APPLEWOOD SMOKED BACON AND SAUSAGE
GRILLED BREAST OF CHICKEN IN CREAMY MUSHROOM SAUCE
SEASONAL VEGETABLES
POTATOES ROSTI
ASSORTED BREADS
CHEESECAKE AND FRUIT TART
COFFEE, TEA, MILK

38.00

ADD ONS

(Additional Charge per Person)

EGGS BENEDICT WITH HOLLANDAISE SAUCE	\$5.00
SMOKED SALMON WITH CONDIMENTS	\$7.00
HONEY BAKED HAM WITH MUSTARD SAUCE	\$6.00
ROASTED LEG OF LAMB WITH ROSEMARY SAUCE	\$8.00
ROASTED TENDERLOIN OF BEEF WITH MERLOT SAUCE	\$9.00

MINIMUM GUARANTEE - 30 PEOPLE
CARVER FEE - \$50.00 PER HOUR (MINIMUM 2 HOURS)

BRUNCH BUFFET

SERVED FROM 10:00AM - 3:00PM

ORANGE JUICE AND GRAPEFRUIT JUICE
SEASONAL FRUITS AND BERRIES
FRENCH TOAST WITH MAPLE SYRUP
ASSORTED BREAKFAST BAKED GOODS
TWO COLD SALADS
SCRAMBLED EGGS
APPLEWOOD SMOKED BACON AND SAUSAGE
SEASONAL VEGETABLES
POTATOES ROSTI
ASSORTED BREADS
CHOCOLATE DIPPED STRAWBERRIES
COFFEE, TEA, MILK

28.00

ADD ONS

(Additional Charge per Person)

EGGS BENEDICT WITH HOLLANDAISE SAUCE	\$5.00
SMOKED SALMON WITH CONDIMENTS	\$7.00
HONEY BAKED HAM WITH MUSTARD SAUCE	\$6.00
ROASTED LEG OF LAMB WITH ROSEMARY SAUCE	\$8.00
ROASTED TENDERLOIN OF BEEF WITH MERLOT SAUCE	\$9.00

MINIMUM GUARANTEE - 30 PEOPLE
CARVER FEE - \$50.00 PER HOUR (MINIMUM 2 HOURS)

HOT AND COLD HORS D'OEUVRES

(MINIMUM OF 25 PIECES PER SELECTION)

COLD

- GRAVLAX ON RYE 4.00 EACH
- SMOKED TROUT ON FOCACIA 4.00 EACH
- MELON AND PARMA HAM 4.50 EACH
- SMOKED SALMON CANAPES 4.00 EACH
- GREEN ASPARAGUS WITH PROSCIUTTO HAM 3.50 EACH
- SMOKED DUCK BREAST CANAPES 4.50 EACH
- CRAB CLAWS WITH COCKTAIL SAUCE 5.00 EACH
- CALIFORNIA ROLL WITH TUNA 4.00 EACH
- SASHIMI - TUNA, YELLOW TAIL, SALMON 4.50 EACH
- OYSTERS ON THE HALF SHELL 3.00 EACH

HOT

- GARLIC SAUSAGE IN FEUILLETE WITH SPICY BROWN MUSTARD 3.00 EACH
- SMOKED TURKEY SAUSAGE IN PUFF PASTRY 3.00 EACH
- SMALL CRAB CAKES WITH CILANTRO SAUCE 3.50 EACH
- ARTICHOKE BOTTOMS WITH CRAB 3.50 EACH
- OYSTERS ROCKEFELLER 4.00 EACH
- CLAMS CASINO 3.50 EACH
- GRILLED LAMB CHOPS WITH ROSEMARY BUTTER 4.00 EACH
- CHICKEN CASHEW ROLL WITH PLUM DIPPING SAUCE 3.00 EACH
- COCONUT SHRIMP 3.00 EACH
- SHRIMP MOUSSE WONTON 3.25 EACH
- ORIENTAL BEEF SKEWERS 3.25 EACH
- SPICY SAUSAGE SKEWERS 3.25 EACH
- CHEESE AND BACON QUICHE 3.00 EACH
- SHRIMP SATAY WITH ORIENTAL SAUCE 3.75 EACH
- CHICKEN TENDERLOIN WITH MUSTARD SAUCE 3.25 EACH

SPECIAL COLD HORS D'OEUVRES

SEASONAL FRESH VEGETABLE CRUDITE

GUACAMOLE DIP

ONION DIP

7.00 PER PERSON

DOMESTIC AND IMPORTED CHEESE DISPLAY

WITH FRESH FRUIT

ASSORTED FRESH BAKED BREADS

10.50 PER PERSON

FRESH FRUIT DISPLAY

A MEDLEY OF SEASONAL FRESH FRUIT

8.00 PER PERSON

FROM THE CHEF'S ROTISSERIE
(A SUPPLEMENT TO BUFFET OR HORS D'OEUVRES MENUS)

WHOLE ROASTED TURKEY
CRANBERRY SAUCE AND GRAVY SAUCE
(SERVES 40 TO 50 PEOPLE)
\$185.00

HONEY GLAZED HAM
PORT WINE SAUCE
(SERVES 40 TO 50 PEOPLE)
\$195.00

LEG OF LAMB
GARLIC ROSEMARY THYME JUS
(SERVES 40 TO 50 PEOPLE)
\$200.00

ROAST TENDERLION OF BEEF
BERNAISE SAUCE
(SERVES 20 PEOPLE)
\$260.00

SIDE OF SMOKED SALMON
WITH TRADITIONAL GARNISHES
(SERVES 25 TO 30 PEOPLE)
\$200.00

WHOLE ROAST NEW YORK SIRLOIN
SERVED WITH BORDELAISE SAUCE
AND CREAMED HORSERADISH
(SERVES 30 TO 40 PEOPLE)
\$295.00

ROAST OF PRIME RIB OF BEEF
AU JUS AND CREAMED HORSERADISH
(SERVES 30 PEOPLE)
\$295.00

LUNCH MENU

APPETIZERS

- SMOKED SALMON TERRINE 8.00
TERRINE OF FOIE GRAS WITH PORT GRILLED APPLES 14.00
JUMBO PRAWN COCKTAIL 12.00
ROCK SHRIMP FRITTI WITH WASABI SAKE SAUCE 8.00
CRAB-LOBSTER CAKE WITH SWEET CORN BELL PEPPER SALSA 10.50
SMOKED AHI QUESADILLA 9.00
SMOKED BREAST OF DUCK WITH MUSHROOM RISOTTO 11.50
GRILLED SCALLOPS WITH SEAWEED SALAD 10.50
MUSHROOM RAVIOLI WITH CHAMPAGNE MUSHROOM SAUCE 8.00

SOUPS

- CRAB CORN CHOWDER EN CROUTE 7.00
FRENCH ONION GRATIN 5.50
CREAM OF MUSHROOM WITH SPICY FLEURONS 6.00
CREAM OF ASPARAGUS 6.00
NEW ENGLAND CLAM CHOWDER 6.00

SALADS

- SPINACH SALAD, APPLE SMOKED BACON 6.00
HEART OF ROMAINE, BAYSHRIMP, CREAMY OIL & VINEGAR 7.00
MIXED GREENS, JULIENNE OF VEGETABLES & RANCH DRESSING 5.00
MESCLUN BABY GREENS, WHITE ASPARAGUS & SHALLOT DRESSING 6.00
BIBB LETTUCE, TEARDROP TOMATOES, CRISP ONIONS & BASIL DRESSING 5.50
CAESAR SALAD 6.00
TOMATO AND FETA CHEESE, GARLIC CROUTONS & SAGE DRESSING 6.00
HOTEL LAGUNA SALAD, SPINACH, MARINATED ONIONS,
SHIITAKE MUSHROOMS & SAKE DRESSING 7.00

ENTREE

SERVED WITH ROLLS AND SEASONAL VEGETABLES

- STUFFED BREAST OF CHICKEN WITH SHRIMP MOUSSE, CHAMPAGNE DILL SAUCE & BUTTER DILL POTATOES 23.00
GRILLED SALMON WITH MUSTARD SORREL SAUCE 24.00
FREE RANGE CHICKEN BREAST MARINATED IN OLIVE OIL & HERBS, WITH TOMATO-RED PEPPER SALSA & SAGE RED WINE SAUCE 24.00
TOP SIRLOIN STEAK WITH ROASTED COUSCOUS & CREAM OF ASPARAGUS 25.00
BAKED HALIBUT WITH TERIYAKI SAUCE, LEMONGRASS COCONUT RICE 25.00
LINGUINI WITH SHRIMP & SCALLOPS IN A HERB TARRAGON SAUCE (MAXIMUM SERVICE OF 25 PERSONS) 21.00
NEW YORK STEAK WITH GARLIC PUREED POTATOES, ROASTED SHALLOTS & BORDELAISE SAUCE 28.00
ROAST SIRLOIN OF BEEF & BAKED SALMON WITH MERLOT SAUCE & GREEN ASPARAGUS 26.00
FRENCH VEAL CHOP WITH BLACK CURRANT SAUCE & VEGETABLE BASKET 32.00
BAKED MARINATED BREAST OF CHICKEN WITH BASIL MUSHROOM SAUCE & ROASTED COUSCOUS 23.00
PETIT FILET MIGNON & LOBSTER TIMBALE WITH POTATO DAUPHINE, MERLOT SAUCE & GREEN ASPARAGUS 32.00
GRILLED MAHI MAHI WITH LOBSTER SAUCE & MANGO-PAPAYA SALSA 26.00
PETIT FILET MIGNON & SALMON DUET WITH PUREE OF GOLDEN POTATOES & PINOT NOIR SAUCE 27.00
SEABASS IN GARLIC CHEESE CRUST WITH POLENTA CRAB CAKE & WASABI SAUCE 28.00
VEAL TOWNEDOS & GRILLED SHRIMP WITH ROASTED COUSCOUS & CREAMY RAGOUT OF ASPARAGUS 29.00
PRIME RIB OF BEEF AU JUS WITH ROASTED POTATOES, VEGETABLE MEDLEY & AU JUS NATURAL 29.00
PETIT FILET MIGNON & MARINATED CHICKEN BREAST WITH TOMATO SALSA, GARLIC ROASTED POTATOES, ROSEMARY AU JUS 27.00
GRILLED CHICKEN & SHRIMP WITH PUREE OF GARLIC RED POTATOES & SPINACH TIMBALE 27.00

DINNER MENU

APPETIZERS

- SMOKED SALMON TERRINE 9.00
JUMBO PRAWN COCKTAIL 12.00
VEGETABLE TERRINE WITH TOMATO COULIS 9.00
ROCK SHRIMP FRITTI WITH WASABI SAKE SAUCE 11.00
CRAB-LOBSTER CAKE WITH SWEET CORN BELL PEPPER SALSA 12.00
SMOKED AHI QUESADILLA 10.50
SMOKED BREAST OF DUCK WITH MUSHROOM RISOTTO 12.00
GRILLED SCALLOPS WITH SEAWEED SALAD 12.00
MUSHROOM RAVIOLI WITH CHAMPAGNE MUSHROOM SAUCE 10.00

SOUPS

- CRAB CORN CHOWDER EN CROUTE 7.00
FRENCH ONION GRATIN 6.00
CREAM OF MUSHROOM WITH SPICY FLEURONS 7.00
CREAM OF ASPARAGUS 7.00
NEW ENGLAND CLAM CHOWDER 7.00

SALADS

- SPINACH SALAD, APPLE SMOKED BACON 7.00
HEART OF ROMAINE, BAYSHRIMP, CREAMY OIL & VINEGAR 7.00
MIXED GREENS, JULIENNE OF VEGETABLES & RANCH DRESSING 6.00
MESCLUN BABY GREENS, WHITE ASPARAGUS & SHALLOT DRESSING 7.00
BIBB LETTUCE, TEARDROP TOMATOES, CRISP ONIONS & BASIL DRESSING 6.00
CAESAR SALAD 7.00
TOMATO AND FETA CHEESE, GARLIC CROUTONS & SAGE DRESSING 7.00
HOTEL LAGUNA SALAD, SPINACH, MARINATED ONIONS, SHIITAKE MUSHROOMS & SAKE DRESSING 8.50

DINNER

SERVED WITH ROLLS AND SEASONAL VEGETABLES

- STUFFED BREAST OF CHICKEN WITH SHRIMP MOUSSE, CHAMPAGNE DILL SAUCE & DILL BUTTER POTATOES 31.00
BAKED MARINATED BREAST OF CHICKEN WITH BASIL MUSHROOM SAUCE & ROASTED COUSCOUS 30.00
FREE RANGE CHICKEN BREAST MARINATED IN OLIVE OIL & HERBS, WITH TOMATO-RED PEPPER SALSA & SAGE RED WINE SAUCE 32.00
GRILLED SALMON WITH MUSTARD - SORREL SAUCE 33.00
GRILLED MAHI MAHI WITH LOBSTER SAUCE & MANGO - PAPAYA SALSA 33.00
BAKED HALIBUT WITH TERIYAKI SAUCE, STICKY RICE & PEACH SALSA 34.00
SEABASS IN GARLIC CHEESE CRUST WITH POLENTA CRAB CAKE & WASABI SAUCE 36.00
BAKED HERBED SEABASS & MARINATED CHICKEN BREAST WITH DILL PUREED YELLOW POTATOES & PROVENCAL HERB SAUCE 37.00
TOURNEDOS OF BEEF & SHRIMP THERMIDOR WITH MUSHROOM DUXEL & SORREL SAUCE 38.00
FRENCH VEAL CHOP WITH BLACK CURRANT SAUCE & VEGETABLE BASKET 39.00
PETIT FILET MIGNON & LOBSTER TIMBALE WITH POTATO DAUPHINE, MERLOT SAUCE & GREEN ASPARAGUS 42.00
PETIT FILET MIGNON & SALMON DUET WITH PUREE OF GOLDEN POTATOES & PINOT NOIR SAUCE 36.00
PRIME FILET MIGNON & AUSTRALIAN LOBSTER TAIL WITH SAUCE BORDELAISE & CARROT - SPINACH TIMBALE 46.00
PETIT FILET MIGNON & MARINATED CHICKEN BREAST WITH TOMATO SALSA, GARLIC ROASTED POTATOES, ROSEMARY AU JUS 36.00
NEW YORK STEAK WITH GARLIC PUREED POTATOES, ROASTED SHALLOTS & BORDELAISE SAUCE 38.00
RACK OF LAMB WITH MUSTARD SPATZLE, VEGETABLE RAGOUT & ROSEMARY SAUCE 38.00
VEAL Tournedos & GRILLED SHRIMP WITH ROASTED COUSCOUS & CREAMY RAGOUT OF ASPARAGUS 37.00
PRIME RIB OF BEEF AU JUS WITH ROASTED POTATOES, VEGETABLE MEDLEY & AU JUS NATURAL 38.00

BUFFET MENU

LUNCHEON 11:00AM - 2:00PM

DINNER 3:00PM - 10:00PM

SALADS

CHOICE OF FOUR

NICOISE *ADDITIONAL SALAD CHOICE - ADD 3.00 PER PERSON* LENTIL
ARTICHOKE COBB
FRESH FRUIT WATERCRESS
CAESAR TOMATOES AND FETA CHEESE
COUSCOUS WITH BAY SHRIMP SPINACH WITH APPLE SMOKED BACON
MIXED GREENS HARICOT VERTS AND CUCUMBER
PASTA *CHOICE OF 2 DRESSINGS*
BLUE CHEESE HERB
CAESAR ORIENTAL
OIL VINAIGRETTE BASIL VINAIGRETTE

ENTREE

CHOICE OF TWO

SERVED WITH SEASONAL VEGETABLES

GRILLED MAHI MAHI WHOLE ROASTED SIRLOIN OF BEEF
WITH LOBSTER SAUCE WITH RED WINE SHALLOT SAUCE
GRILLED BREAST OF CHICKEN GRILLED SALMON
WITH CREAMY MUSHROOM SAUCE WITH CHAMPAGNE DILL SAUCE
GRILLED SEABASS HONEY BAKED HAM
WITH LEMON CAPER SAUCE WITH PORT WINE SAUCE
POACHED SALMON
WITH DILL CUCUMBER SAUCE

CHOICE OF ONE:

ROAST POTATOES PUREE OF GOLDEN POTATOES
POTATOES AU GRATIN GARLIC MASHED POTATOES
RICE PILAF TORTELLINI WITH MARINARA SAUCE
ROASTED COUSCOUS CURRY RICE
POTATO-ONION TART

39.00 LUNCH

52.00 DINNER

MINIMUM GUARANTEE - 30 PEOPLE

PRIME RIB OF BEEF, AU JUS ADD 9.00 PER PERSON
ROAST RACK OF LAMB ADD 8.00 PER PERSON
GRILLED SWORDFISH, PINOT NOIR BUTTER ADD 7.00 PER PERSON
GRILLED FILET MIGNON, MERLOT SAUCE ADD 7.00 PER PERSON
STUFFED PORK LOIN, MUSTARD SPATZLE ADD 7.00 PER PERSON
WHOLE ROASTED NEW YORK STRIP, BORDELAISE SAUCE ADD 9.00 PER PERSON

DESSERT BUFFET SELECTIONS

CHOCOLATE DIPPED STRAWBERRIES
WHITE OR DARK CHOCOLATE STEM BERRIES
26.00 PER DOZEN

MINI FRENCH APPLE TART
CARAMEL SAUCE
5.00 EACH

MINI PEACH TART
ALMOND CREAM
5.00 EACH

CHOCOLATE DIPPED CHEESECAKE
BERRY COULIS
6.00 EACH

CHOCOLATE MOUSSE
SERVED ON CHOCOLATE PLATE
6.00 EACH

SEASONAL FRUIT TART
COCONUT AND STRAWBERRY COULIS
6.00 EACH

MINIMUM GUARANTEE - 25 PIECES

PLATED DESSERT MENU

NEW YORK CHEESECAKE
MARINATED BERRIES
8.00 EACH

CHOCOLATE MOUSSE
SERVED IN A CHOCOLATE CUP
7.00 EACH

DUTCH CHOCOLATE CAKE
BERRY COULIS
9.00 EACH

TIRAMISU
8.00 EACH

PEACH TART
WITH ALMOND CREAM
8.00 EACH

FRENCH APPLE TART
CARAMEL SAUCE
7.00 EACH

ROSE GARDEN THEME DINNERS

CALIFORNIA SURF

SHRIMP, MUSSELS, OYSTERS, CLAMS, BAY SHRIMP CEVICHE, POACHED SALMON
SEAWEED SALAD, SUSHI AND SASHIMI

YELLOW AND RED TOMATO SALAD
GRILLED GOAT CHEESE
BABY GREENS
COUSCOUS SALAD
MARINATED RED ONION AND AVOCADO SALAD

SWORDFISH AND SHRIMP SKEWERS
BARBEQUED TRI-TIP OF BEEF
GRILLED VEGETABLES
CALAMARI STUFFED WITH CHICKEN
PENNE WITH BLUE CHEESE SAUCE

SUNDAES
ASSORTED ICE CREAM, CHOCOLATE SAUCE, STRAWBERRIES,
BANANAS AND WHIPPED CREAM

ONE HOTEL LAGUNA LAGER OR ONE MAI TAI PER PERSON

65.00 PER PERSON

TEX-MEX BUFFET

TORTILLA SOUP
TORTILLA CHIPS WITH GUACAMOLE SALSA
JICAMA AND ONION SALAD
GRILLED VEGETABLE SALAD
BLACK BEAN SALAD
BABY SHRIMP CEVICHE
CHICKEN FAJITAS
SPICY TOP SIRLOIN STEAK
BLACKENED CHICKEN BREAST
GRILLED RED SNAPPER WITH PACIFIC SCALLOPS
MEXICAN RICE
WARM FLOUR AND CORN TORTILLAS
CORN BREAD
PEACH SALSA
2 KINDS OF GRILLED HOT PEPPERS

KAHLUA CHOCOLATE CAKE

COFFEE, TEA, OR MILK

ONE HOTEL LAGUNA LAGER OR ONE MARGARITA PER PERSON

58.00 PER PERSON

MINIMUM GUARANTEE - 50 PEOPLE

CONFERENCE & MEETING INFORMATION

PACIFIC ROOM

LUXURY EXECUTIVE CONFERENCE ROOM WITH LOVELY GARDEN VIEW,
PRIVATE RESTROOM, MOI VESCREEN, SPEAKER TELEPHONE AND WHITEBOARD/BULLETIN BOARD

CAPACITY:	10 PEOPLE
DIMENSIONS:	13' X 15'
SQUARE FOOTAGE:	207 SQ. FT.
CEILING HEIGHT:	8 FT.
ELECTRICAL OUTLETS:	3

SAN CLEMENTE ROOM

OVERLOOKS OUR FINE DINING RESTAURANT, CLAES, AND AN OCEAN-VIEW

CAPACITY:	14 PEOPLE (U-SHAPE OR CONFERENCE STYLE) 32 PEOPLE (AT 4-ROUNDS)
DIMENSIONS:	21' X 17'
SQUARE FOOTAGE:	357 SQ. FT.
CEILING HEIGHT:	9 FT.
ELECTRICAL OUTLETS:	2

CATALINA ROOM

OVERLOOKS THE TERRACE CAFE WITH AN OCEAN-VIEW, BRICK FIREPLACE AND A WET BAR

CAPACITY:	50 PEOPLE (THEATER STYLE OR AT 5-ROUNDS) 35 PEOPLE (CLASSROOM) 24 PEOPLE (OVAL)
DIMENSIONS:	28' X 23'
SQUARE FOOTAGE:	644 SQ. FT.
CEILING HEIGHT:	9 FT. (SLOPING)
ELECTRICAL OUTLETS:	6

LAGUNA ROOM

MAGNIFICENT OCEAN-VIEW

CAPACITY:	170 PEOPLE (THEATER STYLE) 140 PEOPLE (14-ROUNDS) 100 PEOPLE (CLASSROOM)
DIMENSIONS:	52' X 37'
SQUARE FOOTAGE:	1924 SQ. FT.
CEILING HEIGHT:	8.5 FT. (SLOPING)
ELECTRICAL OUTLETS:	15

FULL SERVICE AUDIO VISUAL SERVICES ARE AVAILABLE UPON REQUEST

BANQUET BARS

CASH BARS

Guests purchase all their own drinks. If bar sales are less than \$500.00, the bar set up fee of \$200.00 is charged to the hosting party.

HOST BARS

All drinks are paid for by the hosting party. If bar sales are less than \$500.00, the bar set up fee of \$150.00 is charged to the hosting party.

COMBINATION CASH & HOST BARS

The hosting party may pay for a certain portion of the bar such as:

- 1. SPECIFY HOSTED DRINKS** by type. Any drinks not specified by the host would be purchased by guests for cash.
- 2. TIME LIMIT.** Host may wish to pay for drinks only for the first hour, or until dinner, etc. After time limit is reached, the guests would pay cash for their drinks.
- 3. DOLLAR LIMIT.** Host may wish to pay for drinks only until a dollar limit which the host specifies is reached. After limit is reached, guests would pay cash for their drinks.

PER DRINK PRICES FROM BAR

SODA \$3.00

JUICE \$3.75

BEER by the bottle Domestic \$5.00 Import \$6.50

HOUSE WINE by the glass \$7.00

WELL DRINKS \$6.50

CALL DRINKS \$7.50

Premium liquors available upon request

PRICES DO NOT INCLUDE SERVICE CHARGE OR SALES TAX

Suggested Banquet Wines & Champagnes

CHAMPAGNES & SPARKLING WINE

<u>Bin #</u>		<u>Bottle</u>
135	Domaine Ste. Michelle , NV, Cuvee Brut, Columbia Valley	25
152	Moet & Chandon , "White Star", NV, Epernay	57
151	Perrier Jouet , Extra Dry, NV, Epernay	60
160	Varichon et Clerc , 1999, Blanc de Blancs, Brut	27

SAUVIGNON BLANC & FUME BLANC

342	Bodega Norton , 2002, Argentina (Sauvignon Blanc)	26
333	Cara , 2000, Napa (Sauvignon Blanc)	27
347	Clos Du Bois , North Coast	24
302	Ferrari Carano , 2001, Sonoma (Fume Blanc)	32
303	Murphy-Goode , 2000, Reserve Fume, Alexander Valley	27
300	Robert Mondavi Winery , 2000, Unfiltered, Napa (Fume Blanc)	24
351	Villa Maria , 2001, Marlborough, New Zealand (Sauvignon Blanc)	24

CHARDONNAY

234	Arianna , 2000, California	26
239	Benziger Family Winery , 2001, Carneros	30
214	Clos Du Bois , Sonoma	27
252	Penfolds , Rawson's Retreat, 2001	27
232	Steele , 1999, Shooting Star, Carneros	26
255	Hess Select , 2001, Napa	27
256	Lewis Cellars , 2001, Sonoma	64
286	Penfolds , Thomas Hyland, 2002, South Australia	31
246	Robert Mondavi Winery , 2000, Unfiltered, Napa	31
282	Cuvaison , 2001, Carneros	34

REISLING

471	Trefethen , 2001, Napa	28
474	Trinity Hill , 2002, Hawkes Bay, New Zealand	26

PINOT BLANC / PINOT GRIS

404	King Estate , 2001, Oregon (Pinot Gris)	25
408	Schlumberger , 2001, Alsace (Pinot Blanc)	27

SYRAH

716	Penfolds , Thomas Hyland, 2001, South Australia	34
764	R.H. Phillips , 2000, EXP, Dunnigan Hills	30

PINOT NOIR

<u>Bin #</u>		<u>Bottle</u>
806	Bearboat , 2001, Russian River	35
809	Cambria , 2000, Julia's Vineyard, Santa Maria Valley	37
872	Zenith , 2002, Marlborough, New Zealand	29
825	Villa Mt. Eden , 2000, Grand Reserve, Santa Maria Valley	32
993	Louis Latour , 1999, Cote De Beaune Villages, Cote De Beaune	29

MERLOT

1034	Arianna , 2000, Chile	26
1019	Kenwood , 2000, Yulupa, Sonoma	32
1014	Oxford Landing , 2001, South Australia	24
1009	Penfolds , Rawson's Retreat, 2001	27

CABERNET SAUVIGNON

901	Penfolds , Thomas Hyland, 2001, South Australia	34
514	Arianna , 2000, Chile	26
902	Yalumba , 2001, South Australia	29
563	Heitz Cellar , 1998, Napa	55
580	Stonestreet , 1999, Sonoma	42
992	Chateau Beaulieu , 2000, Bordeaux	63

ZINFANDEL

713	Peachy Canyon , 2001, Incredible Red, Paso Robles	32
701	Renwood , 2000, Sierra Series	26

Also available is our regular Wine List with a selection of over 700 wines for your enjoyment.