



SOUTH COAST WINERY  
RESORT & SPA

# 2017 Banquet Menus



# Continental Breakfast

Prices are based on one and a half hour serve time.

## WINE COUNTRY CONTINENTAL

Daily Selection of Fresh Baked Breakfast Pastries

Seasonal Fruit and Berries

Fresh Orange and Cranberry Juices

Freshly Brewed Larazza Coffee and Decaffeinated Coffee and Mighty Leaf Teas

## GRAPE SEED SPA START

Seasonal Fruits and Berries

Assorted Yogurts

Pistachio & Cranberry Biscotti

Whole Fresh Fruit

House Made Granola with Dried Fruit

Low Fat Milk

Fruit & Yogurt Smoothie, Sweetened with Local Honey

Fresh Orange & Cranberry Juices

Freshly Brewed Larazza Coffee and Decaffeinated Coffee and Mighty Leaf Teas

# Buffet Breakfast

Prices are based on one and a half hour serve time. Minimum of 25 people for all Buffets.

Daily Selection of Fresh Baked Breakfast Pastries

Seasonal Fruits and Berries

Scrambled Eggs, Garden Chives

Cinnamon French Toast, Maple Syrup

Apple Wood Smoked Bacon & Country Sausage Links or Ham

Hash Brown Casserole or Country Potatoes

Steel Cut Oatmeal, Raisins & Brown Sugar

Fresh Orange and Cranberry Juices

Freshly Brewed Larazza Coffee and Decaffeinated Coffee and Mighty Leaf Teas

## BUFFET ENHANCEMENTS

Omelets, Prepared to Order: Bacon, Mushrooms, Ham, Pico de Gallo, Jack and Cheddar Cheese  
Chef Fee required per 75 Guests

Smoked Salmon, Capers, Red Onion, Tomato, Chopped Egg, Served with Bagels & Cream Cheese

Assorted Breakfast Breads; Zucchini, Lemon, Banana, Berry and Coffee Cake

Power Bars

All prices subject to 22% service charge and 8% tax.  
Subject to change without notice

# Plated Breakfast

All Plated Breakfasts are served with a Table Selection of Assorted Breakfast Pastries, Muffins, Butter and Jams. Freshly Brewed Larazza Coffee and Decaffeinated Coffee, Mighty Leaf-Teas and Chilled Juice.

## AMERICAN BREAKFAST

Scrambled Eggs with Chives and a side of Breakfast Potatoes

Choice of One: Apple Wood Smoked Bacon, Sausage Links or Chicken Apple Sausage

## BREAKFAST BURRITO

Served with Breakfast Potatoes

Choice of One: Meat Lovers or Veggie

Served with Fresh Fruit

## EGG WHITE FRITTATA

With Mushroom, Spinach & Tomatoes, Garnished with Local Goat Cheese

Roasted Tomatoes

Choice of One: Breakfast Potatoes or Fresh Fruit

## PLATED BREAKFAST ENHANCEMENTS

Seasonal Fruit Plate -

Fresh Fruit Smoothie -

Granola, Berry & Yogurt Parfait -

# A La Carte Beverages

## COFFEE STATION

Includes Coffee Mugs, Stir Sticks, Half and Half, Skim Milk and Assorted Sweeteners

Regular Coffee per Gallon

Decaffeinated Coffee per Gallon

Hot Tea per Gallon

## REFRESHMENTS

Iced Tea per Gallon

Lemonade per Gallon

Soft Drinks (Coke, Diet Coke & Sprite) Each

Bottled Water Each

Sparkling Water Each

All prices subject to 22% service charge and 8% tax.

Subject to change without notice

# Breaks

Prices are based on one half hour serve time. Minimum 25 people for all Break Packages.

## HEALTHY BREAK

Power Bars, House Made Mixed Nuts & Dried Fruit, PB/ Flax Balls  
Bottled Water and Vitamin Water

## CREATE YOUR OWN TRAIL MIX

Dried Cranberries, Raisins, Dried Apricot, Candied Pecans, Almonds, Pistachios, White Chocolate Chips, Dark Chocolate Chips, Milk Chocolate Chips, House-made Granola, M&M's and Pumpkins Seeds  
Bottled Waters and Soft Drinks

## SWEET TOOTH

Chocolate Brownies, Giant Chocolate-Chunk Cookies, Mini Cannolis, Biscotti and Chocolate Dipped Strawberries  
Freshly Brewed Larazza Coffee and Decaffeinated Coffee and Mighty Leaf Teas

## COOKIES & MILK

Chocolate-Chunk, Oatmeal-Raisin, White Chocolate Macadamia Cookies  
Ice Cold Milk  
Freshly Brewed Larazza Coffee and Decaffeinated Coffee and Mighty Leaf Teas

## SOUTH OF THE BORDER

Corn Tortilla Chips with Guacamole and Salsa Fresca, Sopapillas  
House Made Agua Fresca

## WINE COUNTRY BREAK

Charcuterie Board with Gourmet Cheeses, Baguettes and Artisan Meats  
Bottled Waters and Soft Drinks

# 3-Course Plated Lunch

All 3-Course Plated Lunches are served with Choice of One Starter and One Dessert.  
Freshly Brewed Larazza Coffee and Decaffeinated Coffee and Mighty Leaf Teas.

## Choose One Starter

Mixed Greens, Cucumber, Carrots and Tomatoes, Choice of Dressing  
Caesar Salad, Salted Egg, Shaved Parmesan  
Grilled Street Fruit, Agave Syrup, Mint

## Choose One Dessert

NY Cheesecake with Berry Topping  
Dark Chocolate Mousse with Fresh Berries

## CHICKEN CAESAR WRAP

Sundried Tomato Tortilla, Romaine, Parmesan, Sundried Tomatoes, & Caesar  
Served with House Made Chips

## SIGNATURE WARM MUFFALETTA

Ham, Salami, Olive Tapenade, Onions & Swiss Cheese, Baguette  
Served with House Made Chips

## CALIFORNIA WINE COUNTRY COBB

Garden Greens, Pointe Reyes Cheese, Apple Wood Smoked Bacon, Tomato & Egg,  
Topped with Turkey Breast, Avocado-Buttermilk Ranch Dressing, Rolls and Butter

## SHRIMP PO' BOY

Memphis Slaw, Hoagie Roll  
Served with House Made Chips

## PORTOBELLO SANDWICH

Arugula, "Ruby Cuvee" Pickled Onions, Sundried Tomato Aioli, Brioche  
Served with House Made Chips

## "VEGGIE" TACO (V)

Quinoa, Black Beans, Chilies, Squash Slaw, Crispy Rice Noodles, Thai Chili Glaze

*Split Entrees are available and charged at the higher entrée price.  
Meal Tickets or Place cards required for all split entrées.*

All prices subject to 22% service charge and 8% tax.  
Subject to change without notice



# Buffet Lunch

Prices are based on one half hour serve time. Minimum 25 people for all Buffets. All Buffets include Freshly Brewed Larazza Coffee and Decaffeinated Coffee and Mighty Leaf Teas.

## **WINE COUNTRY DELI BUFFET**

Macaroni Pasta Salad with Cucumbers, Pepperoni, Feta and White Balsamic Vinaigrette  
Chopped Greens Salad, Shaved Shallots, Goat Cheese, Dried Fruits, Pickled Squash  
Signature Warm Muffaletta  
Ham, Salami, Olive Tapenade, Onions, Swiss Cheese  
Ham, Turkey & Assorted Cheeses  
Multigrain & Sourdough Bread & Potato Soft Buns  
Vine-Ripened Tomatoes, Bermuda Onion, Leaf Lettuce & Kosher Pickles  
Mayonnaise & Dijon Mustard  
Fudge Brownies & Assorted Cookies

## **TUSCAN BUFFET**

Cheesy Garlic Bread  
Caesar Salad, Croutons & Parmesan Cheese  
Grilled Chicken Tortellini, Pearl Onions, Green Peas, Sun-Dried Tomatoes, Kale Pesto, Shaved Parmesan  
Italian Sausage and Peppers  
Parmesan Eggplant, Herb Polenta, Mascarpone Cheese  
Tiramisu & Mini Cannoli

## **RIOJAS BUFFET**

Mexican Street Fruit  
Jicama, Cucumber and Chili Slaw  
Lemon Jalapeño Market White Fish Enpapelado  
Beef & Chicken Fajitas  
Warm Flour Tortillas and Corn Tortillas Chips  
Spanish Rice, Borracho Beans  
Lettuce, Cheese, Jalapeños, Cilantro, Onion, Salsa, Guacamole & Sour Cream  
Raisin Rice Pudding & Churros

## **FARMER'S MARKET**

Assorted Rolls and Butter  
Build your Own Fresh Market Salad:  
Romaine, Mixed Greens, Spinach, Arugula, Portobello Mushroom, Red & Green Bell Pepper, Carrots, Red & Yellow Onions, Beets, Garbanzo Beans, Cucumber  
Parmesan, Blue Cheese, Cheddar Jack, Goat Cheese, Grilled Chicken, Skirt Steak, Salmon, Sunflower Seeds, Candied Pecans, Assorted Dressings  
Petit-Fours and Mini Pastries

All prices subject to 22% service charge and 8% tax.

Subject to change without notice

# Receptions

## HORS D' OEUVRES

Minimum order 25 Pieces of each item. Tray Passed items require \$100 Server Fee.

### PER PIECE

Lump Crab Cake, Jalapeño Mayonnaise  
Deviled Crab Endive  
Boiled Egg and Caviar  
Prosciutto Pear with Ponte Reyes  
Chorizo Roasted Mushroom Cap with Gremolata  
Ancho Spiced Beef, Sangiovese Reduction  
Margarita-Marinated Shrimp  
Bloody Mary Ceviche  
Bing Cherry Samosa with Jalapeno Cream Cheese

### PER PIECE

Spinach and Feta in a Filo Turnover  
Seared Tuna, Cucumber  
Tomato & Basil Bruschetta  
Spicy Tuna Tartar Tartlet  
Olive Tapenade on Crostini  
Pesto-Mozzarella, Prosciutto & Melon Skewer  
Vegetable Spring Rolls, Sweet Chili Sauce  
Peanut Chicken Satay  
Maple Bacon Stick

## Reception Displays

Prices are based on one hour serve time. Minimum of 25 people required for All Reception Packages.

### SEASONAL FRESH FRUIT DISPLAY

Seasonal Sliced Fruit and Berries

### GOLDEN BEAR CHEESE DISPLAY

Gourmet California Cheeses  
Fruit, Lavosh & Crostini

### FRESH BAKED FRENCH BRIE PASTRY WHEEL

South Coast Winery GVR Braised Apples, Sliced Baguettes (Serves 30 People)

# Action Stations

Prices are based on one hour serve time. Minimum of 25 people required for All Reception Packages.

## **CEVICHE STATION**

Bay Scallops, Shrimp, White Fish, Red Onions, Cilantro, Jalapenos, Diced Tomato and Avocado Cooked in Lime Juice

Chef Attendant Fee

## **PASTA STATION**

Cheese and Spinach Ravioli, Macaroni, Fine Herbs, Oil Roasted Tomatoes, Kale Pesto, Baby Bellas, Shaved Parmesan, Ricotta, Assorted Sauces

Garlic Bread

Chef Attendant Fee

## **MEXICAN GRILLED CORN- ELOTE**

Cotija, Cayenne, Crema

Chef Attendant Fee

## **STREET TACO STATION**

Choose Two: Shredded Chicken, Carnitas or Carne Asada

Warm Flour & Corn Tortillas

Shredded Cheese, Guacamole, Salsa, Sour Cream

Chef Attendant Fee

# Carving Stations

Served with Assorted Rolls and Appropriate Condiments. \$100 Chef Fee required per 75 Guests for each Station.

## **WHOLE BONE-IN MUSTARD GLAZED HAM**

Stone Ground Mustard Sauce, Silver Dollar Rolls

Serves Approximately 50 People

## **PRIME RIB ROAST**

Au Jus, Silver Dollar Rolls, Creamed Horseradish

Serves Approximately 30 People



# Plated Dinner

All 3-Course Plated Dinners are served with Assorted Rolls and Butter, Chef's Selection of Starch and Seasonal Vegetables, Choice of one Starter and One Dessert.

Freshly Brewed Larazza Coffee and Decaffeinated Coffee and Mighty Leaf Teas.

## **CHOOSE ONE SALAD:**

South Coast Caesar ~ Salted Egg, Shaved Parmesan

Root Vegetable Salad ~ Baby Radish & Carrot, Mâche and Black Pepper Vinaigrette

Vineyard Salad ~ Red Oak Greens, Cucumber Ribbon, Oven-Roasted Grapes, Candied Pecans  
Balsamic Vinaigrette

## **CHOOSE ONE DESSERT:**

New York Cheesecake, Candied Pecan Crust, Seasonal Berries

Dark Chocolate Mousse, Graham Shell, Almond Toffee

Berry Compote Tart, Black Jack Port Macerated Berries

## **ENTREES:**

### **CHARDONNAY HERBED CHICKEN BREAST**

Caper Beurre Blanc, Herb Chip

### **PORTOBELLO VOL-AU-VENT**

Puff Pastry, Tofu, Kale, Spinach, Mustard Cream

### **TOASTED QUINOA (V)**

Grilled Cauliflower, Baby Carrots, Eggplant, Caramelized Peppers, Pickled Watermelon Radish  
Tahini Sauce

### **SALMON**

Chimichurri

### **FLAT IRON STEAK**

Caramelized Shallots, Beurre Rouge

### **GRILLED FLAT IRON & TIGER SHRIMP**

Caramelized Shallots, Beurre Rouge and Chimichurri

*Split Entrees are available and charged at the higher entrée price.  
Meal Tickets or Place cards required for all split entrées.*

All prices subject to 22% service charge and 8% tax.  
Subject to change without notice

# Buffet Dinners

Prices are based on one half hour serve time. Minimum 25 people for all Dinner Buffets. All Buffets include Freshly Brewed Larazza Coffee and Decaffeinated Coffee and a Mighty Leaf Teas.

## ALTO RIOJA

Iceberg Wedge Salad, Hard-boiled Egg, Peppers, Paprika Dressing  
Mexican Street Fruit, Jicama, Cucumber and Chili  
Lemon Jalapeño Market White Fish Enpapelado  
Carnitas  
Beef & Chicken Fajitas  
Warm Flour Tortillas  
Warm Corn Tortillas Chips  
Spanish Rice, Borracho Beans  
Lettuce, Cheese, Jalapeños, Cilantro, Onion, Salsa, Guacamole & Sour Cream  
Rice Pudding, Tres Leches & Flan

## WINE COUNTRY

Rolls and Butter  
Capellini Twirls, Spinach Bed & Roasted Mushrooms, Sun Dried Tomato Dressing  
Caprese  
Grilled Chicken, Lemon Caper Butter Sauce  
Sword Fish & Scallops, EVOO, South Coast Winery GVR  
Peppered Flat Iron Steak  
Roasted Truffle Smashers  
Baby Tomatoes, Seasonal Vegetables and Wilted Greens  
Carrot Cake, Mini Cheese Cake & Apple Turnovers

## SUPER TUSCAN

Caesar Salad, Parmesan Cheese  
Cured Meats Display  
Cheesy Garlic Bread  
Grilled Chicken Tortellini, Pearl Onions, Green Peas, Sun-Dried Tomatoes, Kale Pesto, Shaved Parmesan  
Parmesan Eggplant, Herb Polenta, Mascarpone Cheese  
Italian Sausage and Peppers  
Beef Tenderloin Medallions, Melted Gorgonzola, Demi-Glace  
Ratatouille  
Chocolate Cannoli, Tiramisu & Mini Cheese Cakes

# Beverage Packages

One bar required per 100 Guests. \$200 Bartender Fee applies to each Bar. Fee waived with minimum \$500 in Bar Revenue per Bar.

## **CHEERS PACKAGES**

Hosted Bar Packages are Priced per Person, Based on Full Guarantee and include Standard Wines, Imported, Specialty & Domestic Beers, Assorted Soft Drinks and Bottled Water. Upgrade the packages below to include Premium Wine for an additional \$3 per guest.

One Hour of Service	per person
Two Hours of Service	per person
Three Hours of Service	per person
Four Hours of Service	per person
Five Hours of Service	per person

## **HOSTED CONSUMPTION BAR**

Hosted Consumption Bars are Priced per Drink

Premium South Coast Wines by the Glass  
South Coast Wines by the Glass  
Imported & Specialty Beer  
Domestic Beer  
Soft Drinks  
Bottled Water

## **NO HOST / CASH BAR**

Attendees purchase their own Drinks.

Premium South Coast Wines by the Glass  
South Coast Wines by the Glass  
Imported & Specialty Beer  
Domestic Beer  
Soft Drinks  
Bottled Water

## **BAR SELECTIONS:**

### **WINE:**

Riesling  
Sauvignon Blanc  
Chardonnay Sans Chene  
Tempranillo Rose  
Berenda Merlot  
Wild Horse Peak Cabernet

### **BEER:**

Corona  
Heineken  
Budweiser  
Coors Light  
Ballast Point "Big Eye Indian Pale Ale"  
Blue Moon  
Stone Delicious "Indian Pale IPA"  
Stone Pale Ale  
Stone Ruination "Double IPA"

*\*\*South Coast Winery is a working winery.  
Our license only permits wine and beer to be served on property\*\**

All prices subject to 22% service charge and 8% tax.  
Subject to change without notice