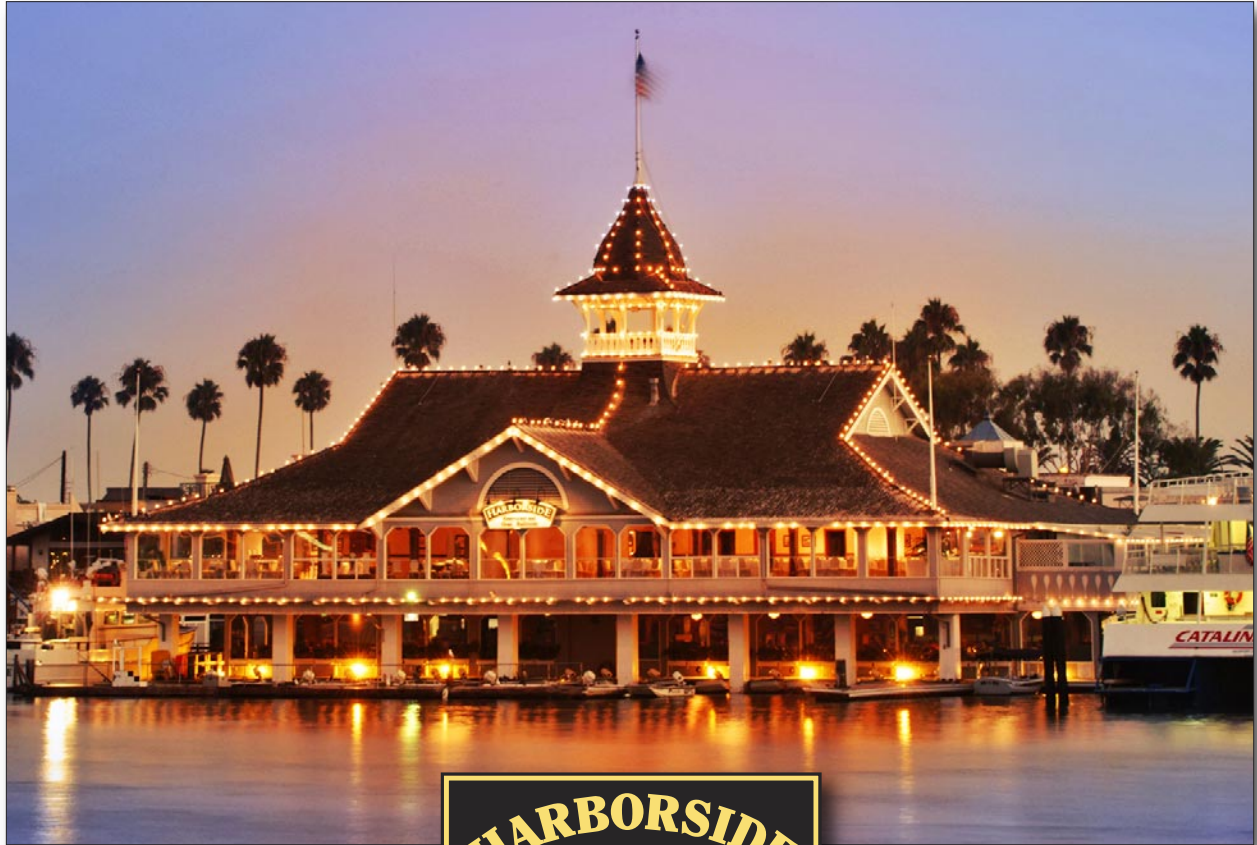


# *2025 Banquet Package*

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## **Harborside Grand Ballroom**



# Photo Gallery

Location





# Photo Gallery

Weddings





# Photo Gallery

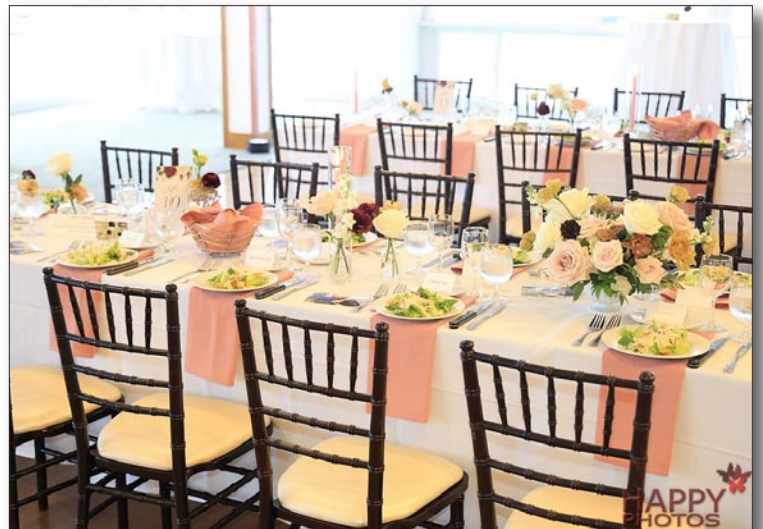
Event Themes

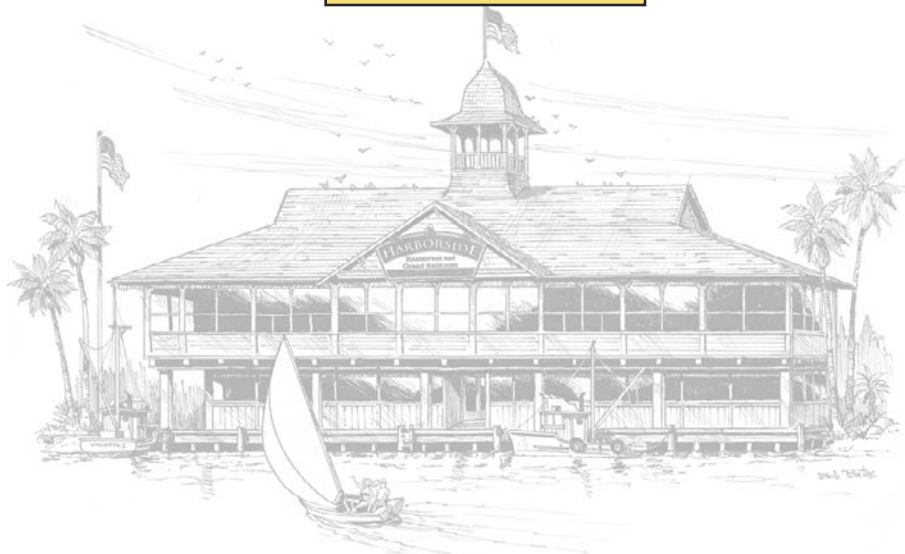




# Photo Gallery

Event Design





I am pleased that you are interested in the Harborside Grand Ballroom as a venue for your upcoming event.

As one of the owners of Harborside, I am proud to present this package to you. We have a team of experienced banquet managers, chefs and staff that will guide you through the questions and process of planning your event.

Since 1905, this building has been a symbol of Newport Beach, know for its famous cupola and hundreds of building lights. In 1968 it was designated as both a State and National Historic Landmark, which is the highest honor a building can receive. In 2004, the banquet facility and the restaurant were purchased by the Salisbury family to continue the local tradition of this distinguished venue.

Harborside is one of Newport's premier banquet facilities which accommodates between 100-500 guests. We offer very competitive prices, fabulous food, full bar, premium wines, friendly service and the best views of Newport Harbor.

The Grand Ballroom consists of one large room, or it can be divided into two separate rooms. We specialize in wedding receptions and ceremonies, bar/bat mitzvahs, birthdays, cocktail parties, charities, fund raisers, corporate meetings or dinners, reunions, anniversaries, high school or college functions, awards dinners, educational seminars, holiday celebrations, memorial services and even dance classes.

I hope you will consider our beautiful venue. If there is anything I can do for you, please don't hesitate to contact me. I'm sure your event will be one you will remember for many years to follow, and we are all here to make that happen.

Sincerely,

David Salisbury  
Proprietor



# *2025 Banquet Package*

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## *Event Fee Schedule*

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<b>Day Events</b>		<b>11:00am-3:00pm (4 hrs)</b>		
	<b>Catalina or Lido Room</b>	<b>Minimum</b>	<b>Grand Ballroom</b>	<b>Minimum</b>
Monday-Thursday	\$250	\$1,500	\$500	\$3,000
Friday & Sunday	\$500	\$3,500	\$1,000	\$7,000
Saturday	\$750	\$4,500	\$1,500	\$9,000

<b>Evening Events</b>		<b>5:00pm-10:00pm (or) 6:00pm-11:00pm (5 hrs)</b>		
	<b>Catalina or Lido Room</b>	<b>Minimum</b>	<b>Grand Ballroom</b>	<b>Minimum</b>
Monday-Thursday	\$500	\$3,500	\$1,000	\$7,000
Friday & Sunday	\$750	\$5,000	\$1,500	\$10,000
Saturday	\$1,250	\$7,500	\$2,500	\$15,000

<b>Business Conference 9:00am-3:00pm (or) 10:00am-4:00pm (6 hrs)</b>				
	<b>One Room</b>	<b>Minimum</b>	<b>Two Rooms</b>	<b>Minimum</b>
Monday-Thursday	\$500	\$2,500	\$750	\$4,000

**Cleaning Fee** of \$200 per room will be charged for each event.

**Audio Visual** is included in the price of the room rental.

\*Each banquet room holds 100-150 comfortably, but when over 150 the full ballroom is required.

\*Extended or additional event hours are \$250 per quarter hour, per room, and will be automatically charged to the credit card on file at the end of your event.

\*Food and bar minimums that are not met at close of event, will be charged the difference before closing out.

\*Corkage fee of \$20/bottle for outside wines, maximum of 3 bottles.

\*December minimums for the week of the Newport Beach Boat Parade are different than the above minimums, ask our Banquet manager for details.





# General Information

## Payment Schedule

The non-refundable 'room rental payment' is required to confirm your room(s) and date, this amount will be applied to your event. We do not allow any holds or temporary reservations. A signed contract, accepting all conditions and room rental payment are required to confirm your event day and time. A non-refundable 'progress payment' of 50% of the estimated remaining balance is due sixty (60) days prior to the event. The "final payment" is due ten (10) days prior to the event, along with the confirmed guest count. If progress or final payment are not received prior to the due dates, the event may be canceled. Any additional charges incurred during the event will be collected in full, using the credit card on file.

## Food and Beverage Selections/Guest Counts

All food and beverages must be purchased through our venue and consumed on premises. Food may not be taken off premises after it has been prepared and served. The exceptions are cakes or desserts prepared outside of Harborside, and those desserts must have their own serving trays and utensils. A cake cutting fee will be applied to all outside cakes.

The 'guaranteed guest count' must be received ten (10) days prior to the event, which is the number of guests Harborside will prepare for. If a 'guaranteed guest count' is not received ten (10) days prior, we will use the original estimated attendance for food preparation and final billing. The guest count cannot increase without additional charges being incurred.

For all plated meal events, selecting two or more entrées requires a meal indicator card that is prepared and placed by the client or coordinator prior to seating time.

## Outside Catering

Harborside does not allow outside caterers, with the exception of two (2) pre-approved cultural caterers listed in the section 'Outside Catering Wedding Reception Package'. Included in this outside catering package are all the things you will need for your special event.

## Banquet Facilities

Harborside has two (2) adjacent banquet rooms (Catalina and Lido) with a maximum capacity of 250 persons each, or the entire Grand Ballroom for up to 500 persons. Depending on the configuration of tables, dancing, podium, entertainment or wedding reception, the capacity will decrease. All rooms have an outstanding waterfront view of Newport Harbor, and the Catalina room has an outside deck for about 20 extra guests or other uses.

The regular time frame for a day event is four (4) hours and for night events is five (5) hours. All nighttime events must end by 11:00pm without incurring additional charges. Extended or altered event hours (day or night) will be billed at \$250 per quarter hour. Business conferences only occur on Monday through Thursday for a maximum of six (6) hours not to exceed 4:00pm.

## **Food and Bar Minimums**

Food and bar minimums are listed under Event Fee Schedules to clearly illustrate what the client will need to meet or exceed the required food and bar sales for the event.

## **Bar and Beverage Service**

Harborside has a full liquor license and will provide all beer, wine and alcoholic beverages. No outside beer, wine or alcoholic products may be brought onto the premises, which is strictly prohibited by law. Special requests for Harborside to serve certain bar products can be made through the banquet manager. Only prepaid special requested beer and wine products may be removed from the premises after the event ends. Harborside retains the right to shut down any event when guests are intoxicated, consume outside alcohol or cause unsafe conditions for other guests or staff.

Harborside will provide bar service with a 'hosted' bar which can be a guaranteed dollar amount, or an hourly package listed in the contract, or a 'cash' bar sales which requires a bartender fee of \$250. If the cash bar sales (including food) do not meet the minimum for the event, the credit card on file will be charged the difference. Our normal bartender ratio to guests is usually 1 to about 125 guests. Multiple bartenders out of one bar may occur for events over 125 when using the entire ballroom. All guests must be able to provide a valid photo ID if asked for by the bartender, otherwise no bar service will be provided for those guests. The bar service will stop fifteen (15) minutes prior to the end of the event.

## **Amenities**

Harborside provides all tables and chairs, white floor length linens, black or white napkins, plateware, silverware, serving dishes, Wi-Fi connection, access to Harborside audio/visual equipment and all set up and breakdown of Harborside equipment. Colored napkins, colored table overlays, linens, chargers, centerpieces, pipe and drape, and Chiavari chairs are available to rent.

## **Parking**

Harborside can provide valet service at all events at a cost of \$25/car and is very limited. Prepaid or hosted valet parking is available if contracted in advance. Public parking lots are located only 2 blocks away with a capacity of over 500 cars (depending on time of day and season). The Balboa pier lot charges by the hour or a maximum daily rate. Remote permitted street parking through an app is located all around Harborside with hourly rates but after 6pm those charges are free. For current rates see the City of Newport Beach website or download the 'parkmobile' app on your cell phone. Complimentary area maps are available upon request.

## **Event Coordinator**

Harborside Grand Ballroom requires any wedding, reception or bar/bat mitzvah to provide a professional day-of event coordinator. The coordinator must be someone who is not attending the event and is experienced as a meeting/wedding planner. We offer excellent referrals, if needed. Your wedding coordinator is responsible for orchestrating the rehearsal for the ceremony (if applicable), along with the decorations or other items not contracted through Harborside.

Ceremony Rehearsals usually occur on Thursday or Friday afternoon (based on room availability), which is preapproved by our banquet manager and limited to one (1) hour in length and a maximum of 25 guests.

Rehearsal Dinners are available in our downstairs Harborside restaurant or our sister restaurant within walking distance; both of which include a 15% discount on all food items.



## **Outside Vendors**

All outside vendors who are hired by the client and will work at the event must provide a certificate of insurance, with a minimum of \$1 million for liability insurance, naming Waterfront Enterprises Inc. as an 'Additional Insured' sixty (60) days prior to the event this includes DJ's and bands. The client must inform all it's outside vendors that the handicapped elevator, by law, is for disabled persons only, and not for any equipment or items to or from the second floor. Your vendors must understand we have back and front stair access only to the banquet rooms and our staff is not allowed to assist vendors in carrying anything up or downstairs due to insurance liability. Unloading for vendors will be accommodated in the white loading zone in front of the building or just outside the valet parking lot, but additional vendor parking instructions can be provided by the banquet manager. Harborside is not responsible for equipment left behind after the event, unless arrangements with the banquet manager are made in advance.

## **Entertainment**

Harborside ballroom allows the addition of a DJ, live bands/musicians or live performances. All entertainers and their equipment are to set up all their equipment no more than two (2) hours prior to the start time of the event. All entertainment must cease ten (10) minutes prior to the ending of the event and equipment must be entirely removed one (1) hour after the event is concluded. Live entertainment requires the booking of the entire ballroom and prior approval from the banquet manager. Outside entertainers must supply a certificate of insurance sixty (60) days in advance and must be made aware of the stairs only access to the second-floor ballroom, no access to the ADA elevator is allowed.

## **Accessibility**

Harborside banquet rooms are located on the second floor of the Balboa Pavilion which offer the most unique harbor views anywhere. Most of all guests will enter via the grand staircase and can access the Catalina, Lido or entire Grand Ballroom. The building is equipped with a handicapped lift for the disabled person and limit one guest and one helper at a time. The lift may not be used for any vendor supplies or equipment by order of the State. Please inform your banquet manager in advance if you anticipate any guests who may need use of the lift, so that we may have a greeter to welcome and assist your guests in operations of the ADA lift.

## **Staffing**

Harborside will provide, at no additional charge, adequate staffing based on a buffet event of one (1) server per 30-39 guests (about 3-4 tables), and for a sit-down event of one (1) server per 20-29 guests (about 2-3 tables). A banquet manager will be present to oversee the event for the entire duration. A banquet captain may also be present for events larger than 100 guests.

## **Security**

Some schools and other special events require clients to hire a security company approved by Harborside in advance for purposes of legal drinking verification. Security is there to ensure the safety of the guests, the facility will not be damaged, and the event runs smoothly

### **Decorations**

Harborside allows outside vendors or personal guests to decorate the room(s) two (2) hours prior to the start of the event unless an earlier setup is approved by the banquet manager. All decorations including balloons and flowers, candy, and streamers must be removed after the event concludes or a \$250 disposal fee will be charged. Absolutely no staples, nails or tape may be used, and nothing may be hung from the ceilings or walls. Absolutely no bubbles, sparklers or fog/smoke machines are allowed to be used, for it will set off the fire alarms and disrupt the event. In addition, no glitter or confetti are permitted at the events, or a \$500 cleaning fee will be added to the credit card on file. All decorations must be removed within one (1) hour after the event ends. Any open-air flames or fire-related decorations require the client to obtain an approved fire permit from the City of Newport Beach and to be given to the banquet manager thirty (30) days prior to the event. No candles or open flames may be lit without a fire permit on file.

Harborside, upon request, can provide some easels for display of clients' posters, pictures or signage. Any table decorations supplied by the client will be the responsibility of either the event coordinator or guests to set up and remove.

### **Floor Plan/Seating Schematic**

Harborside will provide the suggested design of the tables and seating arrangements for approval by the client prior to the guaranteed guest count timeframe of ten (10) days. Table number holders can be provided, but seating arrangements and place cards must be coordinated by the client.

### **Service Charge/Sales Tax/Cleaning Fee**

The service charge is 22% for all events, which will be based on all food, bar, room rentals, hosted parking and all other charges. Service charges are mandatory and are used to pay our staff a premium hourly rate to service your event. Service charges are not a gratuity or tip because they are not voluntary. Sales tax will be added to all charges, including service charge, as required by law. Cash bar prices are higher because they include sales tax for cash convenience only. Staff's gratuities are at the discretion of the client. All events are charged a \$200 cleaning fee per room.

### **Cancellations**

Harborside will not refund the initial payment after it has been made. Once the sixty (60) day progress payment of 50% of the estimated event sales is paid, it also becomes non-refundable. If progress payment or the final payments are not paid on time, the event may be cancelled, and all prior payments will not be returned.

### **Acknowledgment/Agreement**

Confirmation of the general information and conditions are required through our portal via e-signature. This is required along with the initial room rental payment to reserve your date and time.





## *Bronze Package*

5 Hour Event Time  
60" or 72" Round Guest Tables  
Cocktail Tables  
Tables for Guest Book, Gift, and Place Cards  
Cake & Dessert Table  
Choice of Head Table or Sweetheart Table  
Floor Length White Linens  
Colored Poly Blend Napkins & Overlay  
Natural Wood Dance Floor  
Table Numbers and Holders  
Clear Votives Centerpiece  
Complimentary Cutting of Your Wedding Cake



Two Tray-Passed Appetizers from Tier #1  
Dinner Buffet #1  
Tray-Passed House Champagne Toast  
Hosted Beer & House Wine Bar-5 Hours  
Fresh Coffee, Decaf and Herbal Tea Station

**\$100++ per person**

100 persons minimum – Catalina or Lido Room  
151 persons minimum – Grand Ballroom

All items are subject to 22% service charge & current sales tax

Add: Ceremony Package for \$1500+



## *Silver Package*

5 Hour Event Time

60" or 72" Round Guest Tables

Cocktail Tables

Tables for Guest Book, Gift, and Place Cards

Cake & Dessert Tables

Choice of Head Table or Sweetheart Table

Floor Length White Linens

Colored Poly Blend Napkins & Overlay

Natural Wood Dance Floor

Table Numbers and Holders

Complimentary Cutting of Your Wedding Cake

Lacquer Plate Chargers

Clear Votives Centerpiece



Two Tray-Passed Appetizers from Tier #2

Dinner Buffet #2

Hosted House Bar-5 Hours

Tray-Passed House Champagne Toast

Fresh Coffee, Decaf and Herbal Tea Station

**\$125++ per person**

100 persons minimum – Catalina or Lido Room

151 persons minimum – Grand Ballroom

All items are subject to 22% service charge & current sales tax

Add: Ceremony Package for \$1500+





## *Gold Package*

5 Hour Event Time  
60" or 72" Round Guest Tables  
Tables for Guest Book, Gift, and Place Cards  
Cake & Dessert Table  
Cocktail Tables  
Choice of Head Table or Sweetheart Table  
Floor Length White Linens  
Choice of Silk Colored Napkins & Overlay  
Chiavari Chairs with Cushion-Gold, Silver, or Fruitwood  
Pipe and Drape Room Divider (4 panels)  
Gold Votives Centerpiece  
Gold Beaded Glass Chargers  
Natural Wood Dance Floor  
Table Numbers and Holders  
Complimentary Cutting of Your Wedding Cake



Three Tray-Passed Appetizers from Tier #3  
Choice of: Plated Dinner (up to \$60) or Dinner Buffet #3  
Balboa Bar & Frozen Banana Station  
Hosted Deluxe Bar –5 Hours  
Tray-Passed Korbel Champagne Toast  
Fresh Coffee, Decaf and Herbal Tea Station

**\$150++ per person**

100 persons minimum – Catalina or Lido Room  
151 persons minimum – Grand Ballroom

All items are subject to 22% service charge & current sales tax

Add: Ceremony Package for \$1500+



## *Platinum Package*

5 Hour Event Time  
60" or 72" Round Guest Tables  
Tables for Guest Book, Gift, and Place Cards  
Cake & Dessert Table  
Cocktail Tables  
Choice of Head Table or Sweetheart Table  
Choice of Silk Colored Napkins and Overlays  
Chiavari Chairs with Cushion-Clear, Gold, Silver or Fruitwood  
Pipe and Drape Room Dividers (4 panels)  
Gold Votives Centerpiece  
Glass Gold Beaded Chargers  
Natural Wood Dance Floor  
Table Numbers and Holders  
Complimentary Cutting of Your Wedding Cake



Three Tray-Passed Appetizers from Tier #4  
Choice of: Plated Dinner (up to \$75) or Dinner Buffet #4  
Balboa Bar & Frozen Banana Station  
Hosted Premium Bar - 5 Hours  
Tray-Passed Chandon Champagne Toast  
Fresh Coffee, Decaf and Herbal Tea Station

**\$175++ per person**

100 persons minimum – Catalina or Lido Room  
151 persons minimum – Grand Ballroom

All items are subject to 22% service charge & current sales tax

Add: Ceremony Package for \$1500+



# Outside Catering

## Wedding Reception or Cultural Events Package

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(Minimum of 150 guests)  
Event Coordinator Required

### Prices

Friday and Sunday	\$35/pp ++
Saturday	\$39/pp ++

### Includes

- Room Rental for five (5) hours for Ballroom
- Tables and Chairs
- Floor Length White Table Linens
- Poly Napkin (color choice)
- Stage (upon request)
- Buffet Tables
- Head or Sweetheart Table
- Gift Table
- Dessert or Cake Table
- Place Card Table
- Banquet Manager or Captain
- Service Staff
- Cake Cutting Service
- Chafers and utensils for Buffet
- Silverware and Flatware

### Approved Caterers (buffet only)

Persian-Hatam Restaurant, call Babak (949) 768-0122

Indian-Natraj Restaurant, call Vijay (949) 632-2778

"Other Themes"-please contact our banquet managers for approval.

\*Caterer must bring one professional coordinator for the buffet

\*All Other Caterers must be approved by the owner prior to booking

### Extras and Details

- All beverages and alcohol must be purchased and served by Harborside.
- Bar can be Hosted hourly or Hosted per drink (minimum applies) packages.
- If Cash Bar is used a minimum of \$1000, plus a \$250 per bartender fee is required.
- Extended or altered event hours beyond five (5) hours is \$250 per quarter hour.
- Kitchen equipment and set up must be reviewed and approved three (3) weeks prior.
- Ceremony Package with an additional hour for \$1500 ++ (coordinator required)
- Clean up charges of \$500 will be charged if Caterer doesn't leave kitchen clean.





## *Optional Charges / Services*

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### **Linens**

In-House Colored Poly Blend Napkins	\$ 2.00/each
Bistro Stripe Napkins	\$ 2.50/each
Colored Silk Napkins	\$ 3.50/each
In-House Colored Poly Blend Overlay-Square	\$18.00/each
Silk Swirl/Pintuck Overlay-Square	\$40.00/each
Silk Swirl/Pintuck Underlay Tablecloth 120"/132"	\$50.00/each

### **Chairs**

Folding Garden Chairs: White	\$ 5.00/each
Chiavari Chairs: Gold/Silver/Fruitwood	\$ 8.00/each
Chiavari Chairs: Clear	\$ 9.00/each
Infinity Chairs: White/Black/Gold	\$12.00/each
Crossback Vineyard Chairs: Driftwood	\$13.00/each

### **Pipe and Draping**

Room Divider (12' wide): Sheer/White	\$50.00/each
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### **Audio Visual**

Entertainment Risers 4' by 4'	\$50.00/each
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### **Center Piece**

Clear Glass Votives-4/table (permitted)	\$ 5.00/table
Gold Glass Votives-4/table (permitted)	\$ 7.50/table
Nautical Lantern with battery candle	\$ 5.00/each
Gold Metal Flower Stand Medium 15"	\$ 6.00/each
Gold Metal Flower Stand Large 24"	\$ 7.00/each

### **Chargers**

Lacquer Plate Chargers: Silver/Gold	\$ 4.00/each
Glass Gold Bead Chargers	\$ 8.00/each

### **Wedding Ceremony**

Includes 1 extra hour, Wedding Arch, two Risers	
Set up and breakdown of Banquet Chairs (allow 20 min)	\$1,500.00

### **Parking**

Valet 6 hours (limited availability)	\$25.00/car
Maximum of 15 cars	
(additional valet services may be arranged)	



# Preferred Vendors

Harborside Grand Ballroom is proud to share this list of trusted vendors, who are thoroughly familiar with our venue and have also provided us with the proper insurance certificates. Please note our venue is stair access only for all loading or unloading purposes. Let our banquet managers match you with the best fit for your special occasion. Please be aware that if you decide to bring in your own vendors, they must submit proper certificates of insurance sixty (60) days prior to the event date.

## Wedding and Event Coordination

Joy N' Company	Rachael Salas	(949) 606-5125 joyncompanyevents@gmail.com
Unoaked Events	Adam Peyton	(949) 416-5529 adam@unoakedevents.com
Hello Pretty Events	Kham Meas-Munoz	(562) 676-5028 kham@helloprettyevents.com
Simply Radiant Events	Courtney Lutkus	(714) 270-2719 courtney@sreventplanning.com
All About You Events	Nicole Hickey	(949) 735-7355 nkhasoo@pelicanabc.com
Sonia Studios	Sonia Merchant	(909) 957-0054 sonia@soniastudios.com

## Photography

Happy Photos	Young Do	(888) 299-1888 info@happyphotos.com
Christopher Todd Studio	Christopher Todd	(800) 501-2063 chris@christophertoddstudios.com
Jim Kennedy Photographers	Jim and Amber	(949) 629-3222 inquires@jimkennedyphotographers.com
Caught in the Moment	Lana Farfan	(562) 397-5674 sales@caughtinthemoment.com
Ron Levy Photography	Ron Levy	(949) 280-6001 ron@ronlevyphotography.com
Picture This So Cal (Photobooth Rental)	Kim Smith	(714) 222-8165 info@picturethissocial.com Picturethissocial.com

## Floral

Flowers Etc.	Debbie Jacobsen	(714) 839-5295 flowersetcfv@yahoo.com
The Blooming Branch	Maribel Lopez	(714) 724-4243 maribel@thebloomingbranch.com

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## Live Entertainment / DJ / MC

The Event Consultants	Christiana Dan	(949) 548-7762 christiana@theeventconsultants.com
Invisible Touch Events	Robert Arthur	(949) 450-9950 rarthur@invisibletouchevents.com
DJ Sota	Dakota Sota	(831) 818-5408 djsotaentertainment@gmail.com
Epic Vibe Events	Stephen	(562) 331-9664 epicvibeevents@gmail.com
Past Action Heroes	Greg	(626) 757-0892 pastactionheroes@gmail.com

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## Videographer/Rentals

Capture Our Moments	Kristen	(323) 240-4029 captureourmomentsevents@gmail.com
Wedding Video Pro	Michael	(562) 746-3992 wolfbauch@gmail.com
High Roller Rentals	Greg	(888) 326-9976 sales@highrollerrentals.com

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## Bakery

Susie Cakes	Alexis	(949) 646-6881 celebrationnb@susiecakes.com
Pacific Patisserie	Cindy	(714) 549-2808 apacificbakery@gmail.com
It's All About the Cake	Megan	(949) 240-7100 cake@itsallaboutthecake.com

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## Officiants

Eric Heard	Eric	(949) 769-8344 eheard@marinerschurch.org
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## Transportation

Best-VIP		(714) 375-9128 reservations@best-vip.com
Karmel Shuttle		(714) 670-3480 info@karmel.com





# Tray Passed Hors d'oeuvres

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## Tier 1

### Fresh Bruschetta

fresh basil/parmesan/tomatoes/avocado

### Chicken Satay

chicken breast/skewered  
ginger soy glaze

### Grilled Cheese Points

grilled sourdough/provolone  
coconut jelly

### Artichoke Wontons

cream cheese/artichoke hearts  
plum sauce/hoisin ginger sauce

### Melon Ceviche Cucumber

cantaloupe/honey/pineapple  
lime/cilantro/cucumber

### Beef Skewer

tenderloin/ginger soy glaze

### Zucchini Round

parmesan/panko/roasted tomato

**\$3.50 per piece**

## Tier 2

### Chicken Tinga Tostada

shredded chicken breast/slaw/flour tortilla

### BLT Skewer

bacon/lettuce/tomato/mayonnaise/toast

### Caprese on a Stick

buffalo mozzarella/fresh basil/cherry tomato

### Olive Cheese Puff Pastry

herb cheese/kalamata olive/pastry

### Twice Baked Fingerlings

cheddar cheese/bacon/sour cream/chives

### Endive Pedal

boursin cheese/dried cherry  
apricot/candied pecans

**\$4.00 per piece**

## Tier 3

### Shrimp Cocktail

jumbo shrimp/cocktail sauce

### Chicken Quesadilla

roasted chicken/cilantro/cheddar cheese  
flour tortilla/cilantro tomatillo

### Mango Puff Pastry

brie cheese/mango chutney/pastry

### Chicken Lettuce Cup

chicken/lettuce/vegetables  
tamari/sweet chili sauce

### Pork Potsticker

pork wrapper/plum sauce

### Salmon Cake Pop

salmon/panko/whole grain mustard sauce

### Wild Mushroom Cup

mushroom/goat cheese/sour cream  
phyllo cup

**\$5.00 per piece**

## Tier 4

### Brie & Pecan Pastry

brie cheese/honey/pecans

### Beef Wellington

mini stuffed tenderloin/demi glaze  
mushroom/bearnaise sauce

### Coconut Shrimp

shrimp/coconut/orange plum sauce

### Black & Blue Crostini

tenderloin/blue cheese/sourdough toast

### Wrapped Chicken Lollipop

baklava wrapped/honey/pistachios

### Ahi Nacho

ahi tuna poke/wasabi & sriracha aioli  
crispy wonton

**\$6.00 per piece**



## *Displays*

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(each serves between 50-70 guests)

### **Chilled Vegetable Crudité**

Carrots and Cherry Tomatoes  
Celery and Cucumber  
Broccoli and Cauliflower  
Ranch and Onion Dips

**\$195.00 (about \$3.25/pp)**

### **Bruschetta Avocado Display**

Fresh Basil and Pesto  
Roma Tomatoes  
Avocado  
Fresh Baked Baguette Slices

**\$245.00 (about \$4.00/pp)**

### **Sliced Fresh Seasonal Fruits**

Assorted Sliced Melons  
Assorted Berries and Grapes  
Kiwi/Pineapple  
Vanilla Yogurt/Cream Cheese Marshmallow Dips

**\$375.00 (about \$6.25/pp)**

### **Domestic Cheeses and Crackers**

Cheddar/Jack/Provolone/Pepper Jack Cheeses  
Flatbread and Assorted Crackers

**\$600.00 (about \$8.25/pp)**

### **Tortilla Chips, Guacamole & Salsa**

Corn Tortilla Chips  
Pico de Gallo/Picante Sauce  
Roasted Tomatillo Sauce  
Habanero Green Salsa Verde  
Guacamole/ Sliced Jalapenos

**\$525.00 (about \$8.75/pp)**

### **Artisan Cheese Display**

Goat Cheese/Smoked Gouda Cheese  
Parmesan Cheese/Gorgonzola Cheese  
Havarti/Brie Cheese

Roasted Blue Diamond Almonds  
Carr's Table Water Crackers

**\$600.00 (about \$10.00/pp)**



## *Reception Stations*

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**(requires two stations if package is not selected)**

### **Taco Station**

Grilled Chicken Breast and Ground Beef  
Shredded Cabbage/Pico de Gallo/Cilantro  
Guacamole/Mixed Cheese/Sour Cream/Fresh Lime  
Fajita Vegetables/Warm Flour and Corn Tortillas/Chips & Salsa  
**\$24.00 per person**

### **Slider Station**

Charbroiled Beef Patty and Pulled Pork  
Cheddar Cheese/Pickles/Barbeque Sauce  
Lettuce/Tomato/Onions/Cabbage Slaw  
Mini Brioche Burger Buns/French Fries/Ketchup  
House Made Cole Slaw  
**\$23.00 per person**

### **Flatbread Station (choose two)**

Margherita-Mozzarella/Fresh Basil/Tomatoes  
BBQ Chicken-Chicken/BBQ/Mozzarella/Red Onions/Cilantro  
Prosciutto-Ham/Dates/Gouda/Walnuts  
Pesto-Tomato/Fresh Basil/Mozzarella/Olives  
**\$26.00 per person**

### **Pasta and Caesar Station**

Caesar Salad/Penne Pasta/Bowtie Pasta  
Mushroom Alfredo Sauce/Marinara Sauce/Pesto  
Garlic Toast  
**\$22.00 per person**

### **Garden Salad Station**

Mixed Greens/Chopped Bacon/Diced Tomato/Cucumbers  
Bleu Cheese Crumbles/Chopped Hard Boiled Eggs/Black Olives  
Garlic Croutons/Ranch Dressing/1000 Island Dressing/Italian Dressing  
**\$21.00 per person**

### **Potato Station**

Russet Potatoes/Whipped Butter  
Shredded Cheddar and Jack Cheese  
Chopped Bacon/Sour Cream/Chives/Sliced Jalapenos  
Black Beans/Ranch Dressing  
**\$20.00 per person**





## *Dessert and Coffee Stations*

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### **Cookies/Brownie**

Chocolate Chip Cookies  
Oatmeal and Raisin Cookies  
Sugar Cookies  
Fudge Brownies

**\$5.00 per piece**

### **House Specialty (choice of two)**

Vanilla Crème Brulee  
New York Cheesecake Fruit Compote  
Chocolate Lava Cake  
Key Lime Pie  
Apple Cobbler

**\$8.00 per piece**

### **Small Pastries**

Assorted Mini Italian Pastries  
Assorted Mini French Pastries

**\$295.00 for 35-40 pieces**

### **Balboa Bar and Frozen Banana Station**

Hand-dipped Vanilla Ice Cream Bars  
Hand-dipped frozen Bananas  
Oreo Cookie Crumbles  
Chocolate and Rainbow Sprinkles  
Toasted Almond Pieces

**\$10.00 per person (staff attended)**

### **Small Cupcakes and Cups**

Assorted Mini Cupcakes  
Assorted Mini Cup Desserts

**\$275.00 for 35-40 pieces**

### **Chocolate Fountain**

Fresh Strawberries and Bananas  
Marshmallows and Rice Krispy Squares

**\$10.00 per person (min. 100)**

### **Coffee Station**

Fresh Lavazza Coffee and Decaf/Hot Tea

**\$4.00 per person**



# *Breakfast Buffet*

---

**Served with sourdough bread and butter**

**Salads (choice of two)**

Sliced Melons  
Strawberries and Blueberries  
Penne Pasta Salad  
Classic Potato Salad  
Garden Salad with Italian Dressing  
Caesar Salad with Parmesan and Caesar Dressing

**Accompaniments (choice of two)**

Hash Brown Potatoes  
Home Style Potatoes  
Herb Roasted Red Potatoes  
Garlic Mashed Potatoes  
Rice Pilaf  
Smoked Bacon  
Country Style Link Sausage

**Egg Entrees (choice of one)**

Seasoned Scrambled Eggs  
Vegetarian Scrambled Eggs  
Loaded Scrambled Eggs

**Accompaniments with Eggs**

Sour Cream  
Pico de Gallo  
Guacamole  
Shredded Cheddar Cheese

**\$35.00/pp**

**Seafood Enhancements**

Cold Jumbo Shrimp with Cocktail Sauce 2 pieces (+\$7.00/pp)  
Warm Crab Cake with Remoulade Aioli 1 piece (+\$9.00/pp)  
Warm Salmon Steak with Lemon Beurre Blanc 1 piece (+\$12.00/pp)



# *Lunch Buffet #1 & #2*

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**Served with sourdough bread and butter**

**Select one from each category**

## **Salads**

Traditional Caesar Salad with Dressing  
Harborside Garden Salad with Italian Dressing

## **Accompaniments**

Rice Pilaf  
Garlic Mashed Potatoes

## **Vegetables**

Fresh Seasonal Vegetables  
French Green Beans  
Roasted Zucchini and Bell Peppers

## **Pasta**

Fresh Roma Tomato and Basil with Penne  
Lemon Piccata with Capers and Spaghetti  
Creamy Marinara and Rigatoni

## **Buffet #1**

Roasted Chicken Piccata with Capers  
Teriyaki and Pineapple Chicken Breast  
BBQ Glazed Chicken Breast  
Lemon Herb Chicken Breast  
Turkey Breast with Gravy  
Mama's Meatloaf

**\$45.00 per person**

## **Buffet #2**

Smoked Beef Brisket and BBQ Sauce  
Seasoned Tri Tip and Au Jus  
Poached Salmon with Beurre Blanc

**\$55.00 per person**



## *Lunch Plated*

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**Served with dinner roll and butter**

***First Course (choose one)***

Caesar Salad with Dressing  
Harborside Garden Salad with Italian Dressing

***Second Course (choose two)***

**Orange Coconut Crusted Salmon**

Fresh Atlantic Salmon marinated in Orange Marmalade  
Sweet Chili Sauce and Sesame Soy Glaze  
Rice Pilaf and Seasonal Vegetables

**\$42.00 per person**

**Chicken Pesto Pasta**

Grilled Chicken Breast and Mushrooms  
Pesto Cream Sauce and Penne Pasta

**\$35.00 per person**

**Top Sirloin Steak**

Angus Top Sirloin  
Mashed Potatoes and Seasonal Vegetables

**\$48.00 per person**

**Grilled Mahi Mahi**

Tropical Fruit Salsa and Beurre Blanc  
Rice Pilaf and Seasonal Vegetables

**\$44.00 per person**

**Turkey Wrap**

Sliced Turkey Breast and Corn Salsa  
Avocado/Cheese/Tomatillo Sauce/Flour Tortilla  
Rice Pilaf and Seasonal Vegetables

**\$39.00 per person**

**French Dip**

Sliced Roast Beef in French Roll with Au Jus  
Rice Pilaf and Seasonal Vegetables

**\$42.00 per person**

***Third Course***

Slice of New York Cheesecake and Fruit Compote





# *Dinner Buffet #1*

Sourdough Bread and Butter are included on the buffet  
Select one from each category

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## **Salads**

Harborside Garden Salad with Italian Dressing  
Traditional Caesar Salad with Dressing

## **Accompaniments**

Garlic Mashed Potatoes  
Rice Pilaf

## **Vegetables**

Assorted Seasonal Vegetables  
French Green Beans  
Roasted Zucchini and Bell Peppers

## **Pastas**

Fresh Roma Tomato and Basil with Penne  
Lemon Piccata with Capers and Spaghetti  
Creamy Marinara and Rigatoni

## **Dinner Buffet Entrees #1**

Roasted Chicken Piccata with Capers  
BBQ Glazed Chicken Breast  
Teriyaki and Pineapple Chicken Breast  
Lemon Herb Chicken Breast

**\$45.00 per person**



# *Dinner Buffet #2 & #3*

Bread and Butter are included on the buffet  
Select one from each category

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## **Salads**

Harborside Garden Salad with Italian Dressing  
Traditional Caesar Salad with Dressing

## **Accompaniments**

Garlic Mashed Potatoes  
Rice Pilaf

## **Vegetables**

Assorted Seasonal Vegetables  
French Green Beans  
Roasted Zucchini and Bell Peppers

## **Pastas**

Fresh Roma Tomato and Basil with Penne  
Lemon Piccata with Capers and Spaghetti  
Creamy Marinara and Rigatoni

## **Chicken**

Roasted Chicken Piccata with Capers  
BBQ Glazed Chicken Breast  
Teriyaki and Pineapple Chicken Breast  
Lemon Herb Chicken Breast

## **Dinner Buffet Entrees #2**

Pork Tenderloin and Fruit Preserves  
Mama's Meatloaf with Brown Sugar Barbeque Crust  
Sliced Turkey Breast and Gravy

**\$54.00 per person**

## **Dinner Buffet Entrees #3**

Braised Beef Brisket with BBQ Sauce  
Shaved Roast Beef in Au Jus  
Blackened Mahi Mahi with Tropical Fruit Relish

**\$59.00 per person**



# *Dinner Buffet #4 & #5*

**Bread and Butter are included on the buffet**  
Select one from each category

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## **Salads**

Harborside Garden Salad with Italian Dressing  
Traditional Caesar Salad with Dressing  
Tossed Wedge Salad

## **Accompaniments**

Garlic Mashed Potatoes  
Fingerling Potatoes  
Creamed Corn  
Rice Pilaf

## **Vegetables**

Broiled Asparagus Spears  
Roasted Zucchini and Yellow Squash

## **Pastas**

Creamy Alfredo with Mushrooms and Penne  
Bolognese Spaghetti  
Vodka Cream Sauce with Rigatoni

## **Chicken**

Chicken Marsala with Mushrooms and Red Wine  
Chicken Parmesan topped with Mozzarella  
Chicken Stuffed with Mushrooms/Spinach/Mozzarella  
and Sundried Tomato Puree  
California Chicken with Pico de Gallo/Chipotle Cream

## **Dinner Buffet Entrees #4**

Grilled Fresh Swordfish with Tropical Fruit Salsa  
Braised Beef Short Rib with Bordelaise Sauce  
Orange Coconut Crusted Salmon with Sweet Chili & Ginger Soy Glaze  
Seasoned Tri Tip and Au Jus

**\$68.00 per person**

## **Dinner Buffet Entrees #5**

Macadamia Nut Opakapaka with Lemon Buerre Blanc  
Angus Top Sirloin with Peppercorn Sauce  
Sauteed Halibut in Lemon Butter  
Filet Mignon Tails

**\$76.00 per person**



## *Dinner Plated*

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### **First Course (choose one)**

Wedge Salad with Bleu Cheese  
Caprese Salad with Pesto  
Avocado, Hearts of Palm, Corn and Cherry Tomato with Vinaigrette

### **Second Course (choose two) Warm Dinner roll with Entree**

#### **Orange Coconut Crusted Salmon**

Sweet Chili Sauce and Ginger Soy Glaze  
Rice Pilaf and Seasonal Vegetables  
**\$52.00 per person**

#### **Chicken Piccata**

Chicken Breast in Lemon Caper Butter  
Mashed Potatoes and Seasonal Vegetables  
**\$42.00 per person**

#### **Top Sirloin Steak**

Angus Top Sirloin with Herb Butter  
Mashed Potatoes and Seasonal Vegetables  
**\$54.00 per person**

#### **Mac Nut Mahi Mahi**

Macadamia Nut Crusted and Beurre Blanc  
Rice Pilaf and Seasonal Vegetables  
**\$56.00 per person**

#### **Beef Short Rib**

Braised Beef Short Rib with Bordelaise  
Mashed Potatoes and Green Beans  
**\$58.00 per person**

#### **Filet Mignon**

Black Angus with Black Peppercorn  
Mashed Potatoes and Grilled Asparagus  
**\$72.00 per person**

#### **New York Steak**

Choice Striploin with Herb Butter  
Mashed Potatoes and Grilled Asparagus  
**\$74.00 per person**

#### **Halibut**

Alaskan Wild Caught in Lemon Butter  
Rice Pilaf and Seasonal Vegetables  
**\$78.00 per person**

#### **Pacific Swordfish**

Fresh Local Caught with Tropical Salsa  
Rice Pilaf and Seasonal Vegetables  
**\$68.00 per person**

#### **Honey Pork Tenderloin**

Sliced Tenderloin with Honey Garlic  
Mashed Potatoes and Haricot Verts  
**\$64.00 per person**

#### **Petite Filet and Skewered Shrimp**

Tenderloin and Four Skewered Shrimp  
Mashed Potatoes and Grilled Asparagus  
**\$76.00 per person**

#### **Petite Filet and Halibut**

Tenderloin and Halibut  
Mashed Potatoes and Grilled Asparagus  
**\$88.00 per person**

### **Third Course**

New York Style Cheesecake with Fruit Compote





# Bar Packages

<b>COCKTAILS</b>	<b>HOSTED</b>	<b>CASH</b>
House Brands	9.00	10.00
Deluxe Brands	10.00-11.00	12.00-13.00
Premium Brands	12.00-14.00	15.00-17.00

<b>BEER / WINE / SODAS</b>	<b>HOSTED</b>	<b>CASH</b>
Soft Drinks	4.00	4.00
Bottled Waters 187ml	2.00	2.00
Domestic Bottled Beer	8.00	9.00
Imported Bottled Beer	9.00	10.00
House Wine	10.00	11.00
Deluxe Wine	12.00	13.00
Premium Wine	14.00	15.00

<b>HOSTED HOURLY BAR</b>	<b>50-150 guests</b>		<b>150-400 guests</b>	
	<b>Ea.</b>	<b>Hr.</b>	<b>Ea.</b>	<b>Hr.</b>
Non-alcoholic Package..... Sodas/Juices/Water/Lemonade/Iced Tea	13.00 (2hrs)	4.00+hr	9.00 (2hrs)	3.00+hr
Beer and Wine Package..... House Wine/All Beers	23.00 (2hrs)	7.00+hr.	20.00 (2hrs)	5.00+hr
House Package..... House Wine/All Beers/House Liquor	25.00 (2hrs)	8.00+hr	22.00 (2hrs)	6.00+hr
Deluxe Package..... Deluxe Wine/All Beers/Deluxe Liquor	31.00 (2hrs)	10.00+hr	28.00 (2hrs)	8.00+hr
Premium Brands..... Premium Wine/Beer/Premium Liquor	37.00 (2hrs)	13.00+hr	34.00 (2hrs)	11.00+hr

<b>CHAMPAGNE TOAST</b>	<b>HOSTED</b>
House Champagne Toast	5.00/glass
Korbel Champagne Toast	8.00/glass
Chandon Champagne Toast	12.00/glass

- \***NO outside liquor is to be brought on premises for any reason.**
- \*Cash Bars are inclusive of sales tax.
- \*Cash Bar Sales require a Bartender Fee of \$250.00 per bartender.
- \*Hosted Bars requires a credit card on file.
- \*Hosted prices apply when prepaid by Host **prior to event**-otherwise it is "Cash Prices"
- \*Under California Law-if too many guests are over-served the bars may be closed at anytime, and any hosted bar packages that were prepaid will not be eligible for any prorated refunds.
- \*Corkage Fee if applicable is \$20/bottle of wine (max 3 bottles).
- \*Service Charge and Sales Tax will be added to all "Hosted" Packages.



## *Bar Brands*

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### **House Package**

House Chardonnay and Cabernet  
House Sparkling Champagne (glass)  
House Bourbon  
House Scotch  
House Vodka  
House Gin  
House Rum  
House Tequila

### **Beers**

High Noon Seltzer  
Coors Light  
Heineken 00 (non-alcoholic)  
Corona  
Stone IPA  
Stella Artois  
Modelo  
Modelo Especial

### **Deluxe Package**

J. Lohr Chardonnay  
J. Lohr Cabernet  
Kim Crawford Sauvignon Blanc  
Stanford Sparkling (split)  
Jack Daniels  
Four Roses Bourbon  
Jameson's Irish Whiskey  
Johnny Walker Red  
Ketel One  
Tito's  
Tanqueray  
Bacardi  
Captain Morgan's  
Sauza Hornitos

### **Premium Package**

Daou Cabernet  
Daou Chardonnay  
Kim Crawford Sauvignon Blanc  
Chandon (split)  
Crown Royal  
Makers Mark  
Glenlivet 12 yr  
Grey Goose  
Bombay Sapphire  
Mount Gay  
Patron Silver  
Grand Marnier  
Hennessy VSOP

Note: All beers included in all three packages



# *Celebration of Life Buffet*

**Minimum 75 Guests**  
**Available Sunday-Thursday 11:00am-3:00pm**  
**Event time 4 hours**

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## **Non-Alcoholic Beverage Station**

Iced Tea  
Lemonade  
Coffee/Decaf/Herbal Tea

## **Appetizer Station**

Vegetable Crudité

## **Salad (choose one)**

Romaine Hearts with Caesar Dressing  
Harborside Garden Salad with Italian Dressing

## **Pasta (choose one)**

Herb Penne Pasta Salad (cold)  
Tomato Basil Penne (hot)

## **Sandwiches (pick one or assorted)**

Chicken Salad Croissant  
Fresh Turkey Wraps in Flour Tortilla  
Grilled Bell Pepper Veggie Lettuce Wrap  
Cold Roast Beef Slider  
Italian Hoagie with Ham/Salami/Tomato on French Baguette

**\$36.00 per person**

Add a Cookie Station (add \$4.00 per piece)  
AV Equipment included in the Room Rental



# *High School Awards Buffet*

**Minimum 75 Guests**  
**School Sponsored Events only**  
**Available Monday-Thursday 6:00-9:00pm**  
**Event time 3 hours**

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## **Non-Alcoholic Beverage Station**

Iced Tea  
Lemonade  
Water Station

## **Bread and Butter**

Sourdough Bread and Butter

## ***Choose one from each category below***

### **Salad**

Romaine Hearts with Caesar Dressing  
Harborside Garden Salad with Italian Dressing

### **Accompaniments**

Rice Pilaf  
Mashed Potatoes

### **Pasta**

Fresh Roma Tomato and Basil with Penne  
Creamy Marinara and Rigatoni  
Lemon Piccata with Capers and Spaghetti

### **Chicken**

BBQ Glazed Chicken Breast  
Roasted Chicken Piccata with Capers  
Teriyaki and Pineapple Chicken Breast  
Lemon Herb Chicken Breast

## **\$28.00 per person**

Unlimited Attended Sodas (add \$3.00 per person)  
Add Roast Beef Carving Station (add \$9.00 per person)  
Add a Cookie Station (add \$4.00 per piece)

AV Equipment included in the Room Rental  
Event Time that is more than 3 hours is charged at \$250/15 minutes





# *High School Prom Buffet*

**Minimum 100 Guests  
School Sponsored Events only  
Available 7:00-11:00pm  
Event time 4 hours**

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## **Soft Drinks and Juice Package**

Unlimited Sodas (attended)  
Lemonade Station

## **Heavy Appetizers (all included)**

Chicken Satay with Ginger Soy Glaze  
Italian Sausage with Honey Mustard Dipping Sauce  
Buffalo Chicken Bites  
Vegetable Crudités with Ranch  
Chicken Taquitos  
Crispy Veggie Egg Rolls

## **Dessert Station**

Chocolate Fountain  
Marshmallows/Brownies/Fresh Fruit/Rice Crispy Treats

**\$75.00 per person (100-150 guests)**

**\$65.00 per person (150-350 guests)**

Add a Cookie Station (add \$4.00 per piece)  
Food and Bar Minimums are required to be met  
AV Equipment included in the Room Rental  
Event Time that is more than 3 hours is charged at \$250/15 minutes



## *Lighter Healthy Fare*

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### **Grilled Butternut Squash Medallions**

Black Bean and Lime Cilantro Relish

### **Tempura Cauliflower**

Sweet and Sour Chili Glaze

### **Vegetable Curry and Rice**

Assorted Fresh Vegetables

Coconut Curry Sauce

### **Eggplant Parmesan**

Breaded Eggplant and Pomodoro Sauce

Melted Mozzarella

### **Turkey Burger**

Turkey Vegetable Patty on Gluten Free Bun

Avocado/Tomato/Lettuce

### **Pasta Primavera**

Assorted Fresh Vegetables

Penne Pasta (Gluten Free upon request)

## *Kids Menus*

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### **Linguini Noodles**

Noodles with choice of Butter or Red Sauce

### **Chicken Tenders**

Ranch Dressing and French Fries

### **Mini Corn Dogs**

Ketchup and French Fries