



MARINA DEL REY HOTEL

Catering Menus

Breakfast

THE CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juice & Cranberry Juice
Assorted Pastries & Croissants
Sweet Butter & Preserves
Selection of Freshly Baked Bagels
With Regular & Light Cream Cheese
Sliced Seasonal Fruits & Berries
\$32 per person

Add Scrambled Eggs
Additional \$4 per person

THE CONTINENTAL DELUXE

Freshly Squeezed Orange and Grapefruit Juice & Cranberry Juice
Assorted Pastries & Croissants
Sweet Butter & Preserves
Selection of Cereals & House Made Granola
Selection of Freshly Baked Bagels with Regular & Light Cream Cheese, Norwegian
Smoked Salmon, Sliced Tomatoes, Onion & Caper
Assorted Yogurts
Sliced Seasonal Fruits & Berries
\$36 per person

THE AMERICAN CLASSIC

Freshly Squeezed Orange and Grapefruit Juice & Cranberry Juice
Assorted Pastries & Croissants
Sweet Butter & Preserves
Selection of Cereals & House Made Granola
Selection of Freshly Baked Bagels with Regular & Light Cream Cheese
Norwegian Smoked Salmon
Sliced Tomatoes, Onion & Caper
Assorted Yogurts
Sliced Seasonal Fruits & Berries
Organic Soft Scrambled Eggs & Roasted Fingerling Potatoes with Thyme
Applewood Smoked Bacon or Assorted Breakfast Sausage
\$44 per person

Breakfasts Buffets Are Served with Freshly Brewed Premium Coffee, Decaffeinated Coffee & Assorted Selection of Premium Teas

All Prices are subject to 23% Service charge and 9% Marina del Rey Sales tax.
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Additions

OMELET STATION

Custom Made to Order

Create Your Own Omelet or Egg Dish with A Variety of Fresh Cheeses, Vegetables, and Meats

\$16 per person

\$150 per attendant (1 attendant per 50 people required)

EXTRAS

(To be added to the buffet menu of your choice)

Applewood Smoked Bacon

Roasted Fingerling Potatoes with Thyme

Organic Soft Scrambled Eggs

Smoked Ham

Grilled Asparagus

Steel Cut Oatmeal

\$8 each, per person

Pancakes

Breakfast in Bread, Scrambled Eggs, Bacon, Cheddar, Tomato Jam, Buttered Onion on Pain de mie Bread

Breakfast Burrito, Scrambled Eggs, Cheddar, Salsa, Potato, Bacon

Pain de mie French Toast

Smoked Salmon with A Variety of Bagels, Cream Cheese

\$12 each, per person

Breakfast Buffet to Include Apple Juice, Cranberry Juice, Freshly Squeezed Orange Juice, Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Minimum of 20ppl.

Brunch

DOCKSIDE

Assorted Pastries, Croissants
Preserves, Butter
Variety of Individual Yogurts
Cold Cereals, Assorted Milks
Homemade Granola
Seasonal Fruits, Berries
Organic Soft Scrambled Eggs
Roasted Fingerling Potatoes with Thyme
Pain de mie French Toast, Clarified Butter, Maple Syrup, Powdered Sugar
Smoked Salmon, Variety of Bagels, Cream Cheese, Red Onion, Heirloom Tomatoes
\$49 per person

SELECT ONE OF THE FOLLOWING TO INCLUDE IN YOUR BRUNCH BUFFET:

BREAKFAST BURRITO

Scrambled Eggs, Cheddar, Salsa, Potato, Bacon

65 DEGREE EGG BENEDICT

English Muffin, Mustard Sabayon, Fra'mani Ham

BREAKFAST IN BREAD

Scrambled Eggs, Bacon, Cheddar, Tomato Jam, Buttered Onion on Pain de mie Bread

Brunch Buffet to Include Apple Juice, Cranberry Juice, Freshly Squeezed Orange Juice, Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

à la carte

SNACKS

Fresh Seasonal Whole Fruits - **\$3 per person**

Fresh Popped Popcorn - **\$4 per person**

Surf Side Trail Mix - **\$5 per person**

Spiced Almonds - **\$5 per person**

Mini Yogurt Parfaits - **\$6 per person**

Chips and Salsa - **\$6 per person** - (*guacamole additional \$3 per person*)

Farmer's Market Seasonal Crudité with Buttermilk Ranch - **\$9 per person**

Avocado Hummus, Farmer's Market Seasonal Crudité, Grilled Pita - **\$12 per person**

Granola Bars - **\$3 each**

Variety of Candy Bars - **\$3 each**

Tea Sandwiches - **\$43 per dozen**

Variety of Homemade Cookies - **\$42 per dozen**

Brownies - **\$42 per dozen**

Assorted Individual Bags of Chips - **\$3 each**

Cheese & Cracker Display - **\$12 per person**

DRINKS

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas **\$70.00 per gallon**

Still or Sparkling Water **\$4.00 each**

Freshly Squeezed Juices **\$28.00 per pitcher**

Apple or Cranberry Juice **\$28.00 per pitcher**

Iced Black Tea **\$28.00 per pitcher**

Lemonade **\$28.00 per pitcher**

Vitamin Water **\$4.00 each**

Red Bull (Regular or Sugar Free) **\$6.00 each**

Coconut Water **\$5.00 each**

Assorted Soft Drinks **\$4.00 each**

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Breaks

BREAKS ARE SERVED FOR UP TO 30 MINUTES

SAILOR JERRY

Fresh Squeezed Orange Juice
Variety of Pastries and Croissants
Variety of Individual Yogurts
Coffee, Hot Tea

\$14 per person

MEXICAN FIESTA

Handmade Guacamole
Salsa
Chips
Quesadillas
Mango and Cucumber Salad
Horchata

\$16 per person

HIPPIE BREAK

Seasonal Farmer's Market Whole Fruit
Homemade Trail Mix
Granola Bars
Dried Fruits, Organic Yogurt
Iced Black Tea or Lemonade

\$17 per person

ENERGIZE

Cliff Bars
Red Bulls – Regular, Sugar Free
Warm Double Chocolate Cookies
Chilled Espresso Shots
Caffeinated Coffee, Hot Teas

\$18 per person

CARNIVAL

Variety Bags of Chips
Candy and More Candy
Caramel Corn, Pop Corn
Fudge Brownies, Cookies
Cherry Lemonade

\$18 per person

YOGA BREAK

Variety of Cheeses, Crackers
Vegetable Crudité with Buttermilk Dip
Roasted Nuts, Raisins
Iced Tea or Lemonade

\$19 per person

ALL DAY BEVERAGE STATION

Coffee Regular and Decaf
Assorted Herbal Teas
Fruit Infused Water

\$22 per person

CHOCOLATE BREAK

Fudge Brownies
Chocolate Chip Cookies
Plain & Peanut M&M's
Mini Milkshake Served in Shot Glass
(Chocolate, Vanilla, Coffee)

\$19 per person

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Lunch

LITTLE ITALY BUFFET

Garlic Bread, Virgin Olive Oil, Garlic, Butter, Parsley
Little Gem Caesar, Toasted Croutons, Parmesan, Fried Capers
Cheese Ravioli with A San Marzano Tomato Sauce, Parmesan, Basil
Penne Pasta Bolognese
Chicken Milanese Picatta
Lemon Bars

\$46 per person

OLVERA STREET TAQUERIA LUNCH BUFFET

Handmade Guacamole, Tortilla Chips
Variety of Fresh Salsas
Corn and Flour Tortillas
Spanish Rice with Green Peas Negro Frijoles
Charcoal Grilled Corn, Lime, Parmesan, Chive
Prime Marinated Carne Asada, Cilantro, Garlic
Pacific Mahi Mahi, Shredded Cabbage, Lime
Churros

\$48 per person

LITTLE TOKYO BUFFET

Assorted Sushi
Sashimi Plate of Japanese Hamachi
Vegetable Spring Rolls
Fried Sakuri Rice with Shiitake Mushrooms
Prime Sliced Beef and Broccoli, Brown Plum Sauce
King Salmon with Soy Butter Sauce, Ginger Tossed Green Beans
Assorted "Mochi"

\$48 per person

Buffet lunches to include artisanal bread, iced tea, lemonade, coffee, decaffeinated coffee, assorted herbal teas, flat & sparkling water

Minimum of 20ppl.

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Lunch

MDR SPA LUNCH BUFFET

SALAD

Variety of Lettuce and Greens from Local Farms
Seasonal Fresh Vegetables
Quinoa and Brown Rice
Pumpkin Seeds, Sunflower Seeds, Assorted Nuts
Dried Fruits, Raisins, Assorted Fresh Fruits
Artisanal Breads

DRESSINGS (SELECT THREE)

Olive Oil and Meyer Lemon
Mustard Vinaigrette
Green Goddess
Buttermilk Ranch
Red Wine and Oregano Vinaigrette
Balsamic Vinaigrette
Bleu Cheese Vinaigrette

PROTEINS (SELECT TWO)

Grilled Free Range Chicken
Gulf White Mexican Prawns
Slow Cooked Salmon
Grilled Mahi Mahi
Tuna Conserva
Grilled Skirt Steak

DESSERTS (SELECT ONE)

Fresh Fruit Yogurt Parfait
Oatmeal Cookies
Lemon Bars

\$48 per person

Buffet lunches to include artisanal bread, iced tea, lemonade, coffee, decaffeinated coffee, assorted herbal teas, flat & sparkling water

Minimum of 20ppl.

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Lunch

PROFESSIONAL HIPSTER LUNCH BUFFET

SALADS (SELECT TWO)

Beets, Arugula and Country Bread Panzanella
Organic Baby Greens, Radishes, Cucumbers, Croutons, Bleu Cheese Vinaigrette
Savoy Spinach with Toasted Pine Nuts, Pickled Mushrooms, Mustard Vinaigrette
Haricot Vert, Marcona Almonds, Frisee, Goat Cheese
Quinoa, Cucumbers, Heirloom Baby Tomatoes, Parsley and Lemon Dressing
Grilled Asparagus, Sauce Gribiche, Toasted Bread Crumbs
Fusilli Pasta, Olives, Feta, Pine Nuts, Cherry Tomatoes

PREPARED SANDWICHES (SELECT TWO)

Tuna Conserva, Black Olives, Arugula, Lemon Aioli On Whole Grain Wheat Bread
Grilled Chicken Breast, Avocado, Bacon, Little Gem, Ranch On Country Bread
Roast Beef, Hook's Cheddar, Grilled Onion, Horseradish On Ciabatta Bread
Rosemary Ham, Gruyere, Cornichon, Mustard On Warm Rye Bread
Grilled Vegetable Tartine, Whipped Ricotta, Oven Dried Tomato, Basil On Whole Grain Wheat Bread
Smoked Turkey, Swiss Cheese, Avocado, Bacon Relish on Pain de mie Bread
Lobster Knuckle, Avocado, Bacon, Brown Butter, Heirloom Tomatoes on Pain de mie Bread *(additional \$5 per person)*

DESSERTS (SELECT TWO)

Assorted Cupcakes
Chocolate Decadence "Molten" Cake
Seasonal Cheesecake
Lemon Bars

\$50 per hipster

Buffet lunches to include artisanal bread, iced tea, lemonade, coffee, decaffeinated coffee, assorted herbal teas, flat & sparkling water

Minimum of 20ppl.

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Lunch

SEASIDE PICNIC BUFFET

SALADS (SELECT TWO)

Mixed Greens, Radishes, Cucumbers, Croutons, Crumbled Bleu Cheese Vinaigrette
Beets and Arugula, Toasted Country Bread, Balsamic, Basil
Fingerling Potato, Mustard, Egg, Cornichon, Bacon
Macaroni, Green Beans, Cherry Tomatoes, Basil, Lemon Aioli
Caesar, Crispy Romaine Hearts, Olive Oil Croutons, Parmesan, Toasted Garlic
Broccoli, Parmesan, Lemon, Olive Oil, Toasted Bread

MAINS (SELECT TWO)

Mary's Buttermilk Brined Fried Chicken, Hot Sauce Butter
Prime Beef Burgers, Turkey Burgers, Veggie Burgers, Brioche Buns, All The Fixins'
Smoked Baby Back Pork Ribs, Barbeque Glazed
Barbequed Beef Brisket Sandwiches, Served On Brioche with Cole Slaw
Mary's Grilled Chicken Basted with Our Secret Sauce
Grilled Hot Dogs, Sausages, Peppers, Onions

SIDES (SELECT TWO)

Corn on the Cob (Seasonal)
Macaroni and Cheese
Roasted Fingerling Potatoes
Sautéed Green Beans with Garlic
Steamed Broccoli with Lemon

DESSERTS (SELECT ONE)

Brownies
Variety of Cookies
Cupcakes
Lemon Bars
Bread Pudding
Seasonal Fruit Cup
Apple Pie

\$53 per person

Buffet lunches to include artisanal bread, iced tea, lemonade, coffee, decaffeinated coffee, assorted herbal teas, flat & sparkling water

Minimum of 20ppl.

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Lunch

SET SAIL LUNCH BUFFET

BEGINNINGS (SELECT THREE)

Seasonal Hot or Cold Soup

Grilled Asparagus, Sauce Gribiche, Brioche Bread Crumbs

Caesar Salad, Crispy Romaine Hearts, Olive Oil Croutons, Parmesan, Toasted Garlic

Arugula, Candied Walnuts, Currants, Maytag Bleu

Organic Baby Greens, Vegetable Crudit , Lemon, Olive Oil

Black Kale, Sunflower Seeds, Feta, Meyer Lemon

Organic Baby Greens, Radishes, Cucumbers, Croutons, Bleu Cheese Vinaigrette

Quinoa, Cucumber, Heirloom Baby Tomatoes, Parsley and Lemon Dressing

Fusilli Pasta, Olives, Feta, Pine Nuts, Cherry Tomatoes

MAINS (SELECT TWO)

Grilled Shrimp Scampi, Lemon Risotto, Toasted Garlic, Parsley

Mary's Airline Chicken Breast, Roasted Fingerlings Potatoes, Haricot Vert, Chicken Jus

Prime Flat Iron Steak, Potato Emulsion, Green Asparagus, Salsa Verde

Slow Cooked Salmon, Roasted California Shiitake, Forbidden Rice

Prime Skirt Steak, Baby Arugula, Grilled Onions, Oven Dried Tomatoes, Balsamic

Prime Beef Short Ribs, Potato Puree, Red Wine Sauce

Mark's Famous Fried Chicken, Hot Sauce Butter

Eggplant Parmesan, Whipped Ricotta, Basil, Toasted Garlic

DESSERTS (SELECT TWO)

Assorted Cupcakes

Chocolate Decadence "Molten" Cake

Seasonal Cheesecake

Lemon Bar, Burnt Italian Meringue

\$58 per person

Buffet lunches to include artisanal bread, iced tea, lemonade, coffee, decaffeinated coffee, assorted herbal teas, flat & sparkling water

Minimum of 20ppl.

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Plated Lunch

A TRIP THROUGH OUR GARDEN

FIRST (SELECT ONE)

Assorted Baby Greens from Kenter Canyon, Lemon and Olive Oil
Seasonal Vegetable Crudit  with Buttermilk Dip

ENTR E (SELECT ONE)

Mary's Chicken Paillard, Lemon, Olive Oil, Toasted Garlic, Arugula
Poached Scottish Salmon, Grilled Root Vegetables, Opal Basil, Pine Nuts
Prime Beef Culotte, Charred Onion, Salsa Verde
Seasonal Ravioli

DESSERT (SELECT ONE)

Lemon Tart
Assorted Freshly Baked Cookies

\$48 per person

Plated lunches to include artisanal bread, iced tea, lemonade, coffee, decaffeinated coffee, assorted herbal teas, flat & sparkling water

For 2 item selections on the Entr e, we will need actual count of each item 3 business days before the event.

Plated Lunch

EXECUTIVE POWER LUNCH

FIRST (SELECT ONE)

Beets, Burrata, Toasted Bread, Basil, Pine Nuts

Tuna Tartar, Avocado Mousse, Crispy Shallot, Mustard

Arugula, Dried Fruits, Laura Chenel Goat Cheese, Marcona Almonds

Little Gem, Caesar Dressing, Garlic Bread Croutons, Parmesan

Organic Baby Greens, Radishes, Cucumbers, Croutons, Crumbled Bleu Cheese Vinaigrette

ENTRÉE (SELECT ONE)

Grilled Flat Iron Steak, Roasted Fingerling Potatoes, Wild Mushrooms, Mustard Sabayon

Seasonal Fish, Crushed Potato, Green Asparagus, Piccata Sauce

Slow Cooked Salmon, Seasonal Vegetable, Mustard Sabayon, Pomme Mouseline

Chicken Milanese, Grilled Green Zucchini, Meyer Lemon, Arugula with Reggiano

Pan Roasted Mary's Chicken Breast, Charred Flowering Broccoli, Potato Puree, Chicken Jus

Ravioli Stuffed with Fresh Burrata, Confit of Winter Squash, Pine Nuts, Lemon, Brown Butter

DESSERT (SELECT ONE)

Seasonal Tart, Whipped Crème Fraiche

Chocolate Decadence "Molten" Cake

Seasonal Cheesecake

Assorted Freshly Baked Cookies

Assorted Cupcakes

\$55 per person

Plated lunches to include artisanal bread, iced tea, lemonade, coffee, decaffeinated coffee, assorted herbal teas, flat & sparkling water

For 2 item selections on the Entrée, we will need actual count of each item 3 business days before the event.

Boxed Lunch

SAIL AWAY

One Piece of Fruit, Bag of Chips, Freshly Baked Cookie, One Bottled Water, One Sandwich

SELECT ONE SANDWICH FROM FOLLOWING:

Smoked Turkey, Avocado, Vine Ripe Tomato, Cheddar On Country White Bread

Nueski Bacon, Avocado, Aioli, Heirloom Tomato, Iceberg, On Sourdough

Rosemary Ham, Whole Grain Mustard, Gruyere, Cornichons On Ciabatta Bread

Grilled Seasonal Vegetables, Avocado, Radish, Basil Aioli On Whole Grain Bread

\$36 per boxed lunch

Reception

ALL STATIONS WILL BE CONTINUALLY REPLENISHED FOR UP TO A TWO-HOUR DURATION

ANTIPASTO

Avocado Hummus
Spiced Eggplant Tartar
Seasonal Crudité, Buttermilk Dip
Grilled Pita
Assorted Crackers
\$26 per person

CHEESE & CHARCUTERIE

Artisanal Olympic Provisions of Salami and Sausages
Three Seasonal Selections of Mall Farmhouse Cheeses
Assorted Mustards, Honey, Nuts, And Dried Fruit
Assorted Breads and Crackers
Assorted Olives, Cornichons, Pickled Onions
\$28 per person

HIGH TEA DELIGHTS

Cucumber and Smoked Salmon Tea Sandwiches
Organic Egg Salad and Radish Tea Sandwiches
Chicken Curry Tea Sandwiches
Mini Scones, Assorted Biscotti
\$26 per person

HAPPY HOUR

Spicy Chicken Wings, Bleu Cheese and Fresh Cut Celery
Beef Meatballs Served with San Marzano Tomato Sauce
Fried Chicken, Hot Sauce Butter
Smoked Salmon Pizza with Red Onion and Crème Fraiche
Pommes Frites with Brown Butter
\$40 per person

OYSTER BAR

Jumbo Shrimp Cocktail
Dungeness Crab Cocktail
Chingoku Oysters, Washington State Poached Maine Lobster +\$10 Per Person
New England Clam Chowder
Oyster Crackers, Mignonette, Cocktail Sauce, Lemons
market price

BALLPARK

Spicy Chicken Wings, Bleu Cheese and Fresh Cut Celery
Cheese and Chicken Quesadillas
Beef Sliders with Cheese
Garlic, Plain, and Truffle French Fries
\$35 per person

SUSHI & TEMPURA

SUSHI CHEF (OPTIONAL) \$150/HOUR
Assorted Sushi Rolls, Hand Rolls, Nigori
Shrimp and Vegetable Tempura
Sea Salt Edamame
Pickled Ginger, Soy Sauce, Wasabi
\$52 per person

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Reception

PASTA

[SELECT THREE OF THE FOLLOWING]

Ravioli Stuffed with Fresh Burrata, Confit of Winter Squash, Pine Nuts, Lemon, Brown Butter

Cheese Ravioli with A San Marzano Tomato Sauce, Parmesan, Basil

Risotto with French Butter, Reggiano

Eggplant Parmesan with San Marzano Tomato Sauce, Roasted Garlic

Torchino Pasta, Roasted Summer Squash, Dried Tomato, Olive Oil, Garlic Chili Flake, Parsley

Rustichella Pasta, Wild Mushroom, Asparagus and Brown Butter and Lemon

Penna Pasta with Chicken, Olive, Spinach, And Oven Dried Tomato

Japanese Udon Noodles, Maine Lobster Yuzu, Dashi and Brown Butter

Pappardelle Pasta, Braised Short Rib, Grated Reggiano Cheese, And Spinach

\$20 per person

ORGANIC GARDEN

[SELECT FOUR OF THE FOLLOWING]

Caesar Salad

Kale Salad

Cobb Salad

Waldorf Salad

Red Beet Salad with Goat Cheese

Greek Salad

Assorted Fruit Salad

Caprese Salad

Mesclun Greens Tossed with Cherry Tomatoes and Honey Mustard Vinaigrette

Arugula with Cherry Tomatoes and Shaved Parmesan, Oil & Vinegar

\$24 per person

DESSERT

[SELECT FIVE OF THE FOLLOWING]

Chocolate Dipped Strawberries

Red Velvet Cake

Seven Layer Chocolate Cake

Black Forest Cake

Carrot Cake

Chocolate Molten Cake

Raspberry Cheesecake

Apple Pie

Assorted Macaroons - Strawberry, Pistachio, Orange Blossom, Passion Fruit, Vanilla, Lemon

Assorted Mini Cupcakes - Red Velvet, Chocolate Sprinkle, Toffee Crunch, Coconut Lime

Assorted Cookies - Chocolate Chip, Macadamia, Double Chocolate, Oatmeal, Sugar, Snickerdoodle

\$20 per person

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Tray Passed Flors d'oeuvres

BY THE PIECE

COLD

\$7 per piece

Chilled Chrimp with Cocktail Sauce
Prosciutto, Arugula & Goat Cheese Roll
Hamachi Sashimi with Yuzu and Soy Sauce, On A Spoon
Caprese Skewer
Whipped Carrot Tofu with Toasted Buckwheat, On A Spoon
Mission Fig with Honey Whipped Mascarpone (Seasonal, Fall/Winter)
Jumbo Shrimp Cocktail with Homemade Cocktail Sauce and Lemon – **Add \$2/Person**
Hummus On Pita
Tuna Tartar with Avocado and Lime, On A Spoon
Variety of Sushi
Deviled Egg Béarnaise
Chips and Guacamole
Smoked Salmon Pizza
Beef Tartar Tartine with Mustard
Artisanal Salami with Whipped Ricotta
Radish with French Butter Fleur De Sel
Smoked Salmon with Hass Avocado Tartine

WARM

\$8 per piece

Lemon Garlic Grilled Shrimp with Lemon Sauce
Pork Dumplings
Vegetable Spring Roll
Spinach & Feta in Phyllo
Crispy Mushroom, Shallot, Chive Tartine
Pork Rilette and Pickled Onion
Prime Beef and Tomato Jam Tartine
Chicken Satay with Plum Chutney
Spicy Beef Satay
Mini Crab Cakes
Vegetable Spring Rolls
Pork Meatballs with Vaudovan
Spanakopita
Samosa with Peas and Potatoes
Chicken Empanadas
Black Bean Empanadas
Bacon Wrapped Scallops

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Late Night Snacks

SAVORY

\$8 per piece

Prime Beef & Turkey Sliders
Roasted Vegetable Panini
Spicy Chicken Sandwich
Belgium Style Fries, Brown Butter Aioli
Portland Hot Dog, Mustard

SWEET

\$8 per piece

Mini Chocolate Chip Cookies with Shot of Cold Milk
Mini Milkshake Served in Shot Glass (Chocolate, Vanilla, Coffee)
Giant Chocolate Covered Strawberries
Mini Eclairs
French Toast Bites with Warm Syrup
Assorted Macaroons

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Dinner

CAPTAIN'S PLATED DINNER

FIRST (SELECT ONE)

Wild Arugula, Pink Lady Apple, Almond, Goat Cheese

Beets, Burrata, Berries and Basil

Variety of Baby Lettuce, Shaved Vegetable Crudit , Lemon and Olive Oil

Hand Chopped Caesar, Romaine Hearts, Reggiano, Garlic Croutons

ENTR E (SELECT ONE)

Mary's Airline Chicken Breast, Crispy Broccoli, Crushed Potato, Garlic

Prime Filet, Wild Mushrooms, Potato Emulsion, Bordelaise

Braised Prime Beef Short Rib, Potato Puree, Red Wine Sauce

Peking Duck Breast, Black Forbidden Rice, Charred Sugar Snap Peas, Plum Sauce

Scottish Salmon, King Oyster Mushrooms, Tarragon Butter

Swordfish, Seasonal Squash, Brown Butter, Potato Puree

Prime Flat Iron Steak Frites, Maitre'd Butter

Ravioli Stuffed with Fresh Burrata, Confit of Winter Squash, Pine Nuts, Lemon, Brown Butter

DESSERT (SELECT ONE)

Chocolate Decadence "Molten" Cake

Fresh Seasonal Berries and Cream

Seasonal Cheesecake

Lemon Bar, Burnt Italian Meringue

\$7 per person

Plated dinners to include artisanal bread, coffee, decaffeinated coffee, assorted herbal tea, flat & sparkling water

FOR 2 ITEM SELECTIONS ON THE ENTR E, WE WILL NEED ACTUAL COUNT OF EACH ITEM 3 BUSINESS DAYS BEFORE THE EVEN

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Dinner

THE COMMODORE PLATED DINNER

FIRST (SELECT ONE)

Chilled Maine Lobster Cocktail +\$7
Fennel and Apple Soup, Smoked Walnut
Japanese Hamachi Sashimi, Avocado, Yuzu, Toasted Buckwheat
Roasted Beets, Di Stefano Burrata, Seasonal Berry, Aged Balsamic Vinegar
Wild Arugula, Pink Lady Apple, Almond, Goat Cheese
Variety of Baby Lettuce, Shaved Vegetable Crudit , Lemon, Olive Oil
Hand Chopped Caesar, Romaine Hearts, Reggiano, Garlic Croutons

SECOND (SELECT ONE)

Grilled Asparagus, Sauce Gribiche, Brioche Bread Crumbs
Risotto with French Butter, Reggiano
Dungeness Crab Cake, Whole Grain Mustard, Pea Tendrils
Prime Steak Tartar, Pommes Frites
Pork Belly, Potato Emulsion, Apple Glaze, Mustard
Roasted Brussel Sprouts, Frisee, Smoked Bacon, Soft Egg

ENTR E (SELECT ONE)

Maine Lobster Bolognese
Mary's Airline Chicken Breast, Crispy Broccoli, Crushed Potato, Garlic, Chili
Prime Filet, Wild Mushrooms, Potato Emulsion, Bordelaise
Pan Roasted Scallops, Little Neck Clams, Carrots, Basil
Braised Prime Beef Short Ribs, Potato Puree, Red Wine Sauce
Scottish Salmon, King Oyster Mushrooms, Tarragon Butter
Seasonal Fish, Vegetables from The Farmer, Potato Emulsion and Lemon
Prime Flat Iron Steak Frites, Maitre'd Butter
Ravioli of Fresh Burrata, "Roasted Squash" Brown Butter and Lemon

DESSERT (SELECT ONE)

Lemon Tart, Burnt Italian Meringue
Fresh Berries and Cream
Chocolate Decadence "Molten" Cake
Seasonal Cheesecake

\$129 per person

Plated dinners to include artisanal bread, coffee, decaffeinated coffee, assorted herbal tea, flat & sparkling water

FOR 2 ITEM SELECTIONS ON THE ENTR E, WE WILL NEED ACTUAL COUNT OF EACH ITEM 3 BUSINESS DAYS BEFORE THE EVENT

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Dinner

BUFFET DINNERS TO INCLUDE ARTISANAL BREAD, COFFEE, DECAFFEINATED COFFEE, ASSORTED HERBAL TEA, FLAT AND SPARKLING WATER

SHIPWRECK BUFFET

Hand Chopped Caesar, Romaine Hearts, Reggiano, Garlic Croutons
Jumbo Shrimp Cocktail
Prime Boneless Short rib, "Pot Au Feu" Of Turnips and Carrots
Buttered, Lemon Steamed Broccoli
Black Forest Cake
\$69 per person

CAPTAINS MATE BUFFET

Warm Grilled Asparagus, Shaved Prosciutto, Reggiano, Olive Oil, Aged Vinegar
Dungeness Crab Cake, Whole Grain Mustard Sauce, Petit Green Salad
Prime Beef Culottes, Smoked Potato, Roast Carrots, Bordelaise
Banana Cream Pies
Apple Pie
\$79 per person

PACIFIC DINING STEAK HOUSE BUFFET

Jumbo Shrimp Cocktail
Wedge of Iceberg, Smoked Bacon, Maytag Bleu, Red Onion
Steamed Jumbo Asparagus, Hollandaise
Yukon Gold Potato Lyonnaise
Prime New York Strip Steak
Scottish Salmon or Swordfish
New York Style Cheesecake
\$109 per person

CLAM BAKE ON THE DOCK BUFFET

Organic Greens, Lemon, Olive
Potato Salad with Cornichon, Egg, Mustard
Grilled Corn On the Cob, Butter, Parmesan
Steamed Clams
Whole Maine Lobster, Dungeness Crab
Grilled Prime Beef Culotte, Chive Butter
Meyer Lemon Bars, Honey Almonds
market price

Minimum of 20ppl.

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Dinner

THE ADMIRAL'S BUFFET DINNER

BEGINNINGS (SELECT THREE)

Seasonal Hot or Cold Soup
Grilled Asparagus, Sauce Gribiche, Brioche Bread Crumbs
Caesar Salad, Crispy Romaine Hearts, Olive Oil Croutons, Parmesan, Toasted Garlic
Arugula, Candied Walnuts, Currants, Maytag Bleu
Assorted Baby Greens, Vegetable Crudit , Lemon, Olive Oil
Savoy Spinach, Pancetta, Mission Figs, Goat Cheese
Organic Baby Greens, Radishes, Cucumbers, Croutons, Bleu Cheese Vinaigrette
Vine Ripened Tomato Caprese with Burrata, Arugula, Opal Basil Vinaigrette

MAINS (SELECT THREE)

Grilled Shrimp Scampi, Lemon Risotto, Toasted Garlic, Parsley
Mary's Airline Chicken Breast, Roasted Fingerling Potatoes, Haricot Vert, Chicken Jus
Prime Flat Iron Steak Frites, Maitre'd Butter
Slow Cooked Salmon, Grilled King Oyster Mushrooms, Black Rice, Tarragon Butter
Prime Beef Tenderloin, Potato Emulsion, Crispy Mushrooms, Red Wine Sauce
Prime Beef Short Rib, Potato Puree, Red Wine Sauce
Mark's Famous Fried Chicken, Hot Sauce Butter
Eggplant Parmesan with San Marzano Tomato Sauce, Roasted Garlic

VEGETABLE SIDE (SELECT ONE)

Variety of Farmers Market Vegetables
Grilled Asparagus, Brown Butter
Toasted Garlic Green Beans
Grilled Zucchini with Lemon
Parisian Carrots with Vadouvan

STARCH SIDE (SELECT ONE)

Smashed Fingerling Potatoes
Yukon Gold Potato Puree
Black Forbidden Rice
Lyonnais Potatoe
Steamed Sakuri Rice

DESSERTS (SELECT TWO)

Assorted Cupcakes
Berries and Fresh Cream
Chocolate Decadence "Molten" Cake
Seasonal Cheesecake
Lemon Bar, Burnt Italian Meringue

\$125 per person

Minimum of 20ppl

All Prices are subject to 23% Service charge and 9% Marina del Rey Sales tax.
Prices are subject to change and market availability.

Beverage

1 BARTENDER REQUIRED PER 60 GUESTS.
BARTENDER FEE \$50/HOUR/BARTENDER (EXCLUSIVE OF 9% TAX)

SOFT BEVERAGE BAR

Unlimited Non-Alcoholic Beverages

Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$6/person/hour

ADMIRALS BAR

Unlimited House Wine, House Champagne, Domestic Beer, Soft Beverages

Pepperwood Grove Chardonnay, Pepperwood Grove Pinot Grigio

Pepperwood Grove Cabernet, Pepperwood Grove Pinot Noir

Opera Prima Brut

Budweiser, Bud Lite, Goose Island IPA

Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$14/person/hour

ADMIRALS FULL BAR

Unlimited Well Cocktails, House Wine, Domestic Beer, House Champagne, Soft Beverages

Absolute Vodka, Tanqueray Gin, Bacardi Silver Rum, Captain Morgan Rum, Cazadores Blanco Tequila, Jameson Whiskey, Jack Daniel's Bourbon, Dewar's Scotch, Grand Marnier, Frangelico, Baileys Irish Cream, Kahlua, Chambord Liqueur, Sambuca Liqueur

Pepperwood Grove Chardonnay, Pepperwood Grove Pinot Grigio

Pepperwood Grove Cabernet, Pepperwood Grove Pinot Noir

Budweiser, Bud Lite, Goose Island IPA

Opera Prima Brut

Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$17/person/hour

CAPTAINS BAR

Unlimited Upgraded Wine, Upgraded Champagne, Domestic & Imported Beer, Soft Beverages

Trefethen Chardonnay, Trefethen Merlot

Pepperwood Grove Chardonnay, Pepperwood Grove Pinot Grigio

Pepperwood Grove Cabernet, Pepperwood Grove Pinot Noir

Chandon Brut, Opera Prima Brut

Budweiser, Bud Lite, Stella Artois, Goose Island IPA, Blue Moon, Corona, SALT Lager

Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$17/person/hour

All Prices are subject to 23% Service charge and 9% Marina del Rey Sales tax.
Prices are subject to change and market availability.

Beverage

CAPTAINS FULL BAR

Unlimited Premium Cocktails, Upgraded Wine, Upgraded Champagne, Imported & Domestic Beer, Soft Beverages

Grey Goose Vodka, Absolute Vodka, Bombay Sapphire Gin, Tanqueray Gin, Mount Gay Rum, Bacardi Silver Rum, Captain Morgan Rum, Patron Silver Tequila, Cazadores Blanco Tequila, Crown Royal Whiskey, Jameson Whiskey Maker's 46 Bourbon, Jack Daniel's Bourbon, Johnny Walker Black Label Scotch, Dewar's Scotch, Grand Marnier, Frangelico, Baileys Irish Cream, Kahlua, Chambord Liqueur, Sambuca Liqueur

Trefethen Chardonnay, Trefethen Merlot

Pepperwood Grove Chardonnay, Pepperwood Grove Pinot Grigio

Pepperwood Grove Cabernet, Pepperwood Grove Pinot Noir

Chandon Brut, Opera Prima Brut

Budweiser, Bud Lite, Stella Artois, Goose Island IPA, Blue Moon, Corona, Salt Lager

Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$20/person/hour

PRICE PER DRINK

Charged on Consumption

Soft Beverage = **\$4**

Imported Beer = **\$8**

Domestic Beer = **\$6**

Upgraded Champagne = **\$12**

House Champagne = **\$10**

Upgraded Wine = **\$12**

House Wine = **\$10**

Premium Cocktail = **\$14**

Well Cocktail = **\$12**

PRICE PER DRINK

Cash Bar

Soft Beverage = **\$5**

Imported Beer = **\$9**

Domestic Beer = **\$7**

Upgraded Champagne = **\$13**

House Champagne = **\$11**

Upgraded Wine = **\$13**

House Wine = **\$11**

Premium Cocktail = **\$15**

Well Cocktail = **\$13**

All Prices are subject to 23% Service charge and 9% Marina del Rey Sales tax.
Prices are subject to change and market availability.

Beverage

BLOODY MARY STATION

BOTTOMLESS BLOODY MARYS FOR UP TO 2 HOURS

House Vodka, Bloody Mary Mix
Applewood Smoked Bacon
Pickled Green Beans, Celery, Olives, Asparagus
Tabasco, Horseradish, Black Pepper

\$15 per person

MIMOSA STATION

BOTTOMLESS MIMOSAS FOR UP TO 2 HOURS

Sparkling Wine
Fresh Squeezed Orange Juice
Fresh Strawberries

\$15 per person

COFFEE/ TEA STATION

Still and Sparkling Water, Coffee, Decaffeinated Coffee, Assorted Herbal Teas
Milk, Cream, Honey, Sugar, Lemon Wedges

\$5 per person/hour

SOFT BEVERAGE STATION

Freshly Squeezed Juices; Apple, Cranberry, Orange, Iced Black Tea, Lemonade,
Variety of Vitamin Water, Red Bull (Regular and Sugar Free), Coconut Water, Assorted Soda,
Still and Sparkling Water, Coffee, Decaffeinated Coffee, Assorted Herbal Teas
Milk, Cream, Honey, Sugar, Lemon Wedges

\$7 per person/ hour