



MARINA DEL REY HOTEL

Catering Menus

Breakfast

THE CONTINENTAL

Freshly Squeezed Orange, Grapefruit & 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

THE AMERICAN CLASSIC

Freshly Squeezed Orange, Grapefruit & Cranberry Juice
Assorted Pastries & Croissants
Sweet Butter & Preserves
Selection of Freshly Baked Bagels with Regular & Light Cream Cheese
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 prevailing Marina del Rey Sales tax (currently 9.5%).
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Enhancements

OMELET STATION

Custom Made to Order

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

\$18 per person

\$200 per attendant (1 attendant per 50 people required)

ENHANCEMENTS

(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

Smoked Salmon

Yogurt

Breakfast Sausage

Fresh Fruit

Berries (seasonal)

Cereal

Smoked Trout

\$5 each, per person

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

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Brunch

DOCKSIDE

Freshly Squeezed Orange, Grapefruit & Cranberry Juice

Seasonal Fruits, Berries

Organic Soft Scrambled Eggs

Roasted Fingerling Potatoes with Thyme

Pain de Mie French Toast, Clarified Butter, Maple Syrup, Powdered Sugar & Fried Chicken

Smoked Salmon, Variety of Bagels, Cream Cheese, Red Onion, Heirloom Tomatoes

Little Gem Caesar, Toasted Croutons, Parmesan, Fried Capers

Avocado Hummus, Farmer's Market Seasonal Crudité, Grilled Pita

\$65 per person

Minimum of 20ppl.

Brunch Buffet is Served with Freshly Brewed Premium Coffee, Decaffeinated Coffee & Assorted Selection of Premium Teas

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Additions

SNACKS

Fresh Seasonal Whole Fruits - **\$4 per person**

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

Surf Side Trail Mix - **\$7 per person**

Spiced Almonds - **\$7 per person**

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

Chips and Salsa - **\$6 per person** - (Guacamole +\$3 per person)

Avocado Hummus, Farmer's Market Seasonal Crudité, Grilled Pita - **\$16 per person**

Nutrition Bars - **\$6 each**

Variety of Candy Bars - **\$4 each**

Variety of Homemade Cookies - **\$50 per dozen**

Brownies - **\$50 per dozen**

Assorted Individual Bags of Chips - **\$5 each**

Selection of Farmhouse Cheese & Artisanal Crackers - **\$18 per person**

DRINKS

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas **\$80.00 per gallon**

Voss Still or Sparkling Water **\$6.00 each**

Freshly Squeezed Juices **\$40.00 per carafe**

Apple or Cranberry Juice **\$40.00 per carafe**

House Made Iced Black Tea **\$80.00 per gallon**

House Made Lemonade **\$80.00 per gallon**

Vitamin Water **\$7.00 each**

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

Coconut Water **\$7.00 each**

Assorted Soft Drinks **\$5.00 each**

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Breaks

BREAKS ARE SERVED FOR UP TO 30 MINUTES

MOVIE NIGHT

Tableside Popped Popcorn
Assorted Sweet & Savory Toppings
Candy, Candy, & More Candy
Assortment of Sodas

\$21 per person

COFFEE SHOP

Old Fashioned Donuts
Assorted Glazes & Sauces
Assortment of Sweet & Savory Toppings
Hot Coffee & Hot Chocolate

\$21 per person

LEMONADE STAND

House-made cookies
House-made Brownies & Lemon Bars
Lemonade with Assorted Fruits &
Flavored Shrubs

\$19 per person

ALL DAY BEVERAGE STATION

Coffee Regular and Decaf
Assorted Herbal Teas
Fruit Infused Water

\$25 per person

TEA PARTY

Assortment of Mini Sandwiches
Assortment of Mini Pastries
Hot & Cold Teas with House-made
Flavored Shrubs

\$21 per person

FARMERS MARKET

Selection of Artisanal Cheeses
Selection of Seasonal Fruits &
Vegetables
Assortment of Mustards, Honey, Hummus
Iced Tea or Lemonade

\$21 per person

JUICE BAR

Yogurt Parfaits
House-made Trail Mix
Assorted Cliff Bars
Fresh Squeezed Orange, Grapefruit, &
Beet Juice

\$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
Organic Mary's Chicken Milanese, Lemon, Garlic and Parsley Sauce
Lemon Bars

\$52 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

\$55 per person

LITTLE TOKYO BUFFET

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

\$65 per person

Minimum of 20ppl.

Buffet lunches to include iced tea, freshly brewed premium coffee, decaffeinated coffee, & selection of premium teas

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Lunch

MDR SPA LUNCH BUFFET

SALAD

Assorted Lettuces from Local Farms
Seasonal Fresh Vegetables
Quinoa and Brown Rice
Artisanal Breads

PROTEINS (SELECT TWO)

Grilled Organic Mary's Chicken Breast
Gulf Jumbo White Mexican Prawns *(additional \$5 per person)*
Slow Cooked Salmon
Grilled Pacific Coast Mahi Mahi
Grilled Prime Skirt Steak

DESSERTS (SELECT ONE)

Fresh Fruit Yogurt Parfait
Oatmeal Cookies
Lemon Bars with Burnt Italian Meringue

\$58 per person

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)

Grilled Organic Mary's Chicken Breast, Avocado, Bacon, Little Gem on Country Bread
Prime Roast Beef, Hook's Cheddar, Grilled Sweet Onion, Creamed Horseradish, Batard
Framani Rosemary Ham, Aged Gruyere, Cornichon, Dijon Mustard, Baguette
Organic Vegetable Tartine, Whipped Ricotta, Micro Basil, Whole Grain 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 with Burnt Italian Meringue

\$56 per person

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
Little Gem Caesar, Toasted Croutons, Parmesan, Fried Capers
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
Assorted Freshly Baked Cookies
Assorted Cupcakes
Lemon Bars with Burnt Italian Meringue
Bread Pudding
Apple Pie

\$58 per person

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

Little Gem Caesar, Toasted Croutons, Parmesan, Fried Capers

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 Fingerling 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

Mary's Buttermilk Brined 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

\$65 per person

Minimum of 20ppl.

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Lunch

EXECUTIVE POWER LUNCH (SERVED FAMILY STYLE)

FIRST (SELECT ONE)

Beets, Burrata, Toasted Bread, Basil, Pine Nuts

Sashimi of Japanese Hamachi, toasted buckwheat, smoked plum, olive oil and soy

Arugula, Dried Fruits, Italian Feta Cheese, Salted Marcona Almonds

Little Gem Caesar, Toasted Croutons, Parmesan, Fried Capers

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

ENTRÉE (SELECT ONE)

Grilled Flat Iron Steak, Roasted Fingerling Potatoes, Wild Mushrooms, Salsa Verde

Slow Cooked Salmon, Seasonal Organic Vegetable, Brown Butter, Potato Puree

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)

Lemon Bars with Burnt Italian Meringue

Chocolate Decadence "Molten" Cake

Seasonal Cheesecake

Assorted Freshly Baked Cookies

Assorted Cupcakes

\$55 per person

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selection of premium teas*

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Boxed Lunch

SAIL AWAY

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

SELECT ONE SANDWICH FROM FOLLOWING:

Grilled Organic Mary's Chicken Breast, Avocado, Bacon, Little Gem on Country Bread
Prime Roast Beef, Hook's Cheddar, Grilled Sweet Onion, Creamed Horseradish, Batard
Framani Rosemary Ham, Aged Gruyere, Cornichon, Dijon Mustard, Baguette
Organic Vegetable Tartine, Whipped Ricotta, Micro Basil, Whole Grain Bread
Smoked Turkey, Swiss Cheese, Avocado, Bacon Relish on Pain de Mie Bread

\$42 per person

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Reception

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

HUMMUS BAR

Avocado Hummus
Spiced Eggplant
Seasonal Crudité
Grilled Pita
Assorted Crackers
\$26 per person

FARMHOUSE

Artisanal Olympic Provisions of Salami
and Sausages
Three Seasonal Selections of Mall
Farmhouse Cheeses
Assorted Mustards, Honey, Nuts, Dried
Fruit
Assorted Breads and Crackers
Assorted Olives, Cornichons, Pickled
Onions
\$32 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
\$28 per person

HAPPY HOUR

Pork Meatballs Served with San Marzano
Tomato Sauce
Fried Chicken, Hot Sauce Butter
Smoked Salmon Pizza with Red Onion
and Crème Fraîche
Pommes Frites with Brown Butter
\$40 per person

OYSTER BAR

Jumbo Shrimp Cocktail
Dungeness Crab Cocktail
Seasonal Oysters, East Coast
Poached Maine Lobster (+\$10 per person)
New England Clam Chowder
Oyster Crackers, Mignonette, Cocktail
Sauce, Lemons
market price

BALLPARK

Warm, Soft Pretzels, Assorted Mustards
LA Street Dog
Prime Beef Sliders with Cheese
Garlic and Plain Hand Cut French Fries
\$40 per person

SUSHI & TEMPURA

SUSHI CHEF (OPTIONAL) \$200/HOUR
Based on 4 pcs per person
Assorted Sushi Rolls, Hand Rolls, Nigiri
Shrimp and Vegetable Tempura
Sea Salt Edamame
Pickled Ginger, Soy Sauce, Wasabi
\$60 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 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 *(+\$10 per person)*

Pappardelle Pasta, Braised Short Rib, Grated Regianno Cheese & Spinach

\$25 per person

ORGANIC GARDEN

[SELECT THREE OF THE FOLLOWING]

Little Gem Caesar, Toasted Croutons, Parmesan, Fried Capers

A Classic Cobb of Edamame, Farm Egg, Avocado, Bleu Cheese, Heirloom Tomato

Roasted Organic Beets, Smoked Walnut, Italian Feta Cheese

Assorted Seasonal Fruit Salad Sourced from Local Farms

Kenter Canyon Baby Greens, Shaved Vegetable Crudite, Meyer Lemon and Olive Oil

Wild Arugula. Heirloom Tomato and Aged Regianno, Virgin Olive Oil & Balsamic Vinegar

\$24 per person

DESSERT

[SELECT THREE OF THE FOLLOWING]

Chocolate Dipped Strawberries

Red Velvet Cake

Seven Layer Chocolate Cake

Black Forest Cake

Carrot Cake

Chocolate Molten Cake

Raspberry Cheesecake

Assorted Macaroons

Assorted Cupcakes

Freshly Baked Cookies

\$20 per person

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Tray Passed Flors d'oeuvres

BY THE PIECE

COLD

\$7 per piece (minimum 20 pieces of each)

Chilled Shrimp with Cocktail Sauce
Prosciutto, Arugula & Goat Cheese
Hamachi Sashimi with Yuzu & Soy Sauce, On A Spoon
Caprese Skewer
Mission Fig with Honey Whipped Mascarpone (Seasonal, Fall/Winter)
Jumbo Shrimp Cocktail with Homemade Cocktail Sauce and Lemon (+\$2 per person)
Avocado Hummus on Grilled Pita
Hamachi Tartar, Yuzu and Soy
Assortment of Sushi
Deviled Egg Béarnaise
Chips and Guacamole
Smoked Salmon Pizza
Beef Tartar Tartine with Mustard
Artisanal Salami with Whipped Ricotta

WARM

\$8 per piece (minimum 20 pieces of each)

Grilled Jumbo Prawn
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
Pork Meatballs with Vaudovan
Spanakopita
Samosa with Peas & Potatoes
Chicken Empanadas
Black Bean Empanadas
Bacon Wrapped Scallops

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Late Night Snacks

SAVORY

\$8 per piece (minimum 20 pieces of each)

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

SWEET

\$8 per piece (minimum 20 pieces of each)

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 Macarons

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Dinner

CAPTAIN'S PLATED DINNER

FIRST (SELECT ONE)

Wild Baby Arugula, Organic Pink Lady Apple, Marcona Salted Almond, Feta Cheese
Roasted Red Beets, Local Burrata, Seasonal Berries, Basil, olive oil and Aged Vinegar
Kenter Canyon Baby Lettuces, Shaved Vegetable Crudit , Meyer Lemon and Olive Oil
Little Gem Caesar, Toasted Croutons, Parmesan, Fried Capers

ENTR E (SELECT ONE)

Mary's Airline Chicken Breast, Crispy Broccoli, Crushed Potato, Garlic \$89
Prime Filet, Wild Mushrooms, Green Asparagus Potato Emulsion, Bordelaise \$105
Braised Prime Beef Short Rib, Potato Puree, Red Wine Sauce \$89
Scottish Salmon, King Oyster Mushrooms, Green Asparagus, Salsa Verde \$89
Swordfish, Seasonal Squash, Brown Butter, Potato Puree \$96
Prime Flat Iron Steak Frites, French Green Beans, Potato Puree, Bordelaise \$89
Ravioli Stuffed with Fresh Burrata, Confit of Winter Squash, Pine Nuts, Lemon, Brown
Butter \$89

DESSERT (SELECT ONE)

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

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Dinner

THE COMMODORE PLATED DINNER (FAMILY STYLE)

FIRST (SELECT ONE)

A Seasonal Soup Sourced from the Local Farmers Market
Roasted Red Beets, Local Burrata, Seasonal Berries, Basil, Olive Oil & Aged Vinegar
Wild Baby Arugula, Organic Pink Lady Apple, Marcona Salted Almond, Feta Cheese
Kenter Canyon Baby Lettuces, Shaved Vegetable Crudit , Meyer Lemon and Olive Oil
Little Gem Caesar, Toasted Croutons, Parmesan, Fried Capers

SECOND (SELECT ONE)

Grilled Cheese on Gjusta Bread, Reading Farms Raclette, Normandy Butter
Risotto with Normandy Butter, Aged Reggiano & Black Truffles (+\$20 per person)
Dungeness Crab Cakes, Whole Grain Mustard Sauce, Arugula Garnish
Confit of Pork Belly, Potato Emulsion, Apple Moustarda, Mustard
Roasted Brussel Sprouts, Frisee, Smoked Bacon, Soft Egg
Sashimi of Japanese Hamachi, Avocado, Yuzu, Toasted Buckwheat
Japanese Udon Noodles with Dungeness Crab, Brown Butter & Lemon (+\$5 per person)

ENTR E (SELECT ONE)

Mary's Airline Chicken Breast, Crispy Broccoli, Crushed Potato, Garlic, Chili
Prime Filet, Wild Mushrooms, Potato Emulsion, Bordelaise
Braised Prime Beef Short Ribs, Potato Puree, Red Wine Sauce
Scottish Salmon, King Oyster Mushrooms, Green Asparagus, Salsa Verde
Swordfish, Pine Nut Gremolata, Potato Emulsion, Bloomsdale Spinach, Apple Moustarda
Ravioli of Fresh Burrata, "Roasted Squash" Brown Butter and Meyer Lemon

DESSERT (SELECT ONE)

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

\$129 per person

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SHIPWRECK BUFFET

Little Gem Caesar, Toasted Croutons,
Parmesan, Fried Capers
Jumbo Shrimp Cocktail
Prime Boneless Short Rib, "Pot Au Feu" Of
Turnips and Carrots
Buttered, Lemon Steamed Broccoli
Black Forest Cake
\$75 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
\$86 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
Lemon Bars with Burnt Italian Meringue,
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
Little Gem Caesar, Toasted Croutons, Parmesan, Fried Capers
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 (additional \$5 per person)
Mary's Airline Chicken Breast, Roasted Fingerling Potatoes, Haricot Vert, Chicken Jus
Prime Flat Iron Steak Frites, French Green Beans, Potato Puree, Bordelaise
Slow Cooked Salmon, Grilled King Oyster Mushrooms, Black Rice, Tarragon Butter
Prime Beef Tenderloin, Potato Emulsion, Crispy Mushrooms, Red Wine Sauce (+\$5 per person)
Prime Beef Short Rib, Potato Puree, Red Wine Sauce
Mary's Buttermilk Brined 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  Potatoes
Steamed Sakuri Rice

DESSERTS (SELECT TWO)

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

\$125 per person

Minimum of 20 ppl

All Prices are subject to 23% Service charge and prevailing Marina del Rey Sales tax (currently 9.5%).
Menu items and prices are subject to change and market availability and are not confirmed until a
Banquet Event Order is signed.

Dinner

1 BARTENDER REQUIRED PER 50 GUESTS.
BARTENDER FEE - \$200 PER BARTENDER (EXCLUSIVE OF 9.5% TAX)

ADMIRALS BAR

Unlimited House Wine, House Champagne, Domestic Beer, Soft Beverages
Castle Rock Chardonnay, Castle Rock Sauvignon Blanc, Castle Rock Cabernet,
Castle Rock Merlot
Miller Light, Ballast Point Sculpin IPA, Corona, Mama's Little Yella Pils
Opera Prima Brut
Assorted Soda, Flat and Sparkling Water, Fruit Juices
\$14 per person for the first hour, \$10 per person each additional hour

ADMIRALS FULL BAR

Unlimited Well Cocktails, House Wine, Domestic Beer, House Champagne, Soft
Beverages
Stolichnaya Vodka, Tanqueray Gin, Bacardi Silver Rum, Captain Morgan Rum,
Sauza Tequila, Jameson Whiskey, Jim Beam Bourbon, Grand Marnier, Frangelico,
Baileys Irish Cream, Kahlua, Chambord Liqueur, Sambuca Liqueur
Castle Rock Chardonnay, Castle Rock Sauvignon Blanc, Castle Rock Cabernet,
Castle Rock Merlot
Miller Light, Ballast Point Sculpin IPA, Corona, Mama's Little Yella Pils
Opera Prima Brut
Assorted Soda, Flat and Sparkling Water, Fruit Juices
\$20 per person for the first hour, \$12 per person each additional hour

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Beverage

CAPTAINS BAR

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

Meiomi Pinot Noir, Gainey Merlot, Decoy Cabernet Sauvignon, Cuvaision Chardonnay, Brancott Vineyards Sauvignon Blanc
Miller Light, Ballast Point Sculpin IPA, Corona, Mama's Little Yella Pils
Chandon Brut, Opera Prima Brut
Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$18 per person for the first hour, \$14 per person each additional hour

CAPTAINS FULL BAR

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

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Captain Morgans Rum, Siete Leguas Blanco Tequila, Jameson Whiskey Maker's 46 Bourbon, Jim Beam Bourbon, Johnny Walker Black Label Scotch, Grand Marnier, Baileys Irish Cream, Kahlua, Chambord Liqueur
Meiomi Pinot Noir, Gainey Merlot, Decoy Cabernet Sauvignon, Cuvaision Chardonnay, Brancott Vineyards Sauvignon Blanc
Miller Light, Ballast Point Sculpin IPA, Corona, Mama's Little Yella Pils
Chandon Brut, Opera Prima Brut
Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$25 per person for the first hour, \$16 per person each additional hour

PRICE PER DRINK

Charged on Consumption

Soft Beverage = **\$5**
Bottled Beer = **\$8**
Upgraded Champagne = **\$12**
House Champagne = **\$10**
Upgraded Wine = **\$12**
House Wine = **\$10**
Premium Cocktail = **\$14**
Well Cocktail = **\$12**

PRICE PER DRINK

Cash Bar on Consumption

Soft Beverage = **\$6**
Bottled Beer = **\$9**
Upgraded Champagne = **\$13**
House Champagne = **\$11**
Upgraded Wine = **\$13**
House Wine = **\$11**
Premium Cocktail = **\$15**
Well Cocktail = **\$13**

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Beverage

BLOODY MARY STATION

BOTTOMLESS BLOODY MARYS FOR UP TO 2 HOURS

Choice of House Infused Vodka, House Made Bloody Mary Mix

Applewood Smoked Bacon

Assorted Pickled Vegetables

Tabasco, Horseradish, Black Pepper

\$20 per person

MIMOSA STATION

BOTTOMLESS MIMOSAS FOR UP TO 2 HOURS

Sparkling Wine

Fresh Squeezed Orange Juice

Fresh Strawberries

\$18 per person

COFFEE/ TEA STATION

Still and Sparkling Water, Coffee, Decaffeinated Coffee, Assorted Herbal Teas

Milk, Cream, Honey, Sugar, Lemon Wedges

\$10 per person/hour

SOFT BEVERAGE STATION

Freshly Squeezed Orange Juice; Apple & Cranberry Juice, Iced Black Tea, Lemonade, Coconut Water, Assorted Soda, Still and Sparkling Water, Coffee, Decaffeinated Coffee, Assorted Herbal Teas

Milk, Cream, Honey, Sugar, Lemon Wedges

\$15 per person/ hour

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