



RECEPTIONS

STATIONARY HORS D'OEUVRES

Priced per person, *minimum of 30 people required*

FARMER'S MARKET FRESH VEGETABLE CRUDITÉS \$12

Citrus Marinated Olive Medley, House Made Hummus and toasted pita bread

CALIFORNIA ARTISAN CHEESE and CHARCUTERIE DISPLAY \$17

Chef's Selection with accompaniments, Sliced Baguettes, Crostini and Crisp Breads

FLATBREAD PIZZA BAR \$11

Margherita, Coastal Carnivore, Chicken Artichoke

TRAY PASSED HORS D'OEUVRES

Priced per piece, *minimum order 50 pieces*

VEGETARIAN SPRING ROLLS \$6.5

(CRISPY OR RICE PAPER WRAPPED)

Crispy - Sweet Chili Dipping Sauce | Rice Paper - Spicy Peanut Sauce

BURRATA CROSTINI \$6.5

Olive Oil, Sea Salt and Green Olive Tapenade

SMOKED KING SALMON \$7.5

Crostini, Fromage Blanc, Capers

CRAB CAKES \$10.5

Spicy Rémolade, Crisp Capers

DIVER SCALLOP AND LINGCOD CEVICHE \$6.5

Tortilla Crisps, Red Onion, Cilantro, Avocado Salsa, Chiles

PROSCIUTTO AND GOAT CHEESE WRAPPED ASPARAGUS \$7.5

STUFFED MUSHROOMS \$6.5

Sausage, Cream Cheese, Garlic, Thyme and Parmesan Cheese

BACON WRAPPED DATES \$6.5

Bleu Cheese stuffed with a drizzle of Balsamic



CANNERY ROW DINNER BUFFET \$91

*Priced per person, minimum 50 people
Buffet is served with Artisan Rolls and Butter*

SALINAS VALLEY BABY GREENS SALAD

*Shaved Fennel, Radish, Strawberries,
Strawberry Green Peppercorn Vinaigrette*

BUTTER LETTUCE AND SPINACH SALAD

*English Peas, Artichokes, Asparagus, Roasted Mushrooms,
Roasted Garlic Vinaigrette*

MUSHROOM RISOTTO OR GARLIC MASHED POTATOES (choose one)

FARMERS MARKET MIXED VEGETABLES

CHICKEN MARSALA

Marsala Cream Sauce, Mushrooms

KING SALMON

Sundried Tomato and Pumpkin Seed Pesto

PRESET DESSERT

CHEF'S SELECTION OF ASSORTED SWEET MINIATURES

*Buffets are Served for a Maximum of 90 Minutes to ensure optimal freshness.
ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A 19% SERVICE CHARGE AND CURRENT SALES TAX*



A TASTE OF MONTEREY DINNER BUFFET

\$108

*Priced per person, minimum 50 people
Buffet is served with Artisan Rolls and Butter*

SALINAS VALLEY BABY GREENS SALAD

*Shaved Fennel, Radish, Strawberries,
Strawberry Green Peppercorn Vinaigrette*

GREEK SALAD

*Cherry Tomatoes, Red Onion, Feta Cheese, Cucumbers, Hummus, Vinaigrette Green Beans, Crumbled Blue Cheese,
Hazelnuts, Balsamic Vinaigrette*

QUINOA SALAD

Cilantro, Red Onion, Bell Peppers, Lemon Zest, Cilantro Vinaigrette

MUSHROOM RISOTTO OR GARLIC MASHED POTATOES (choose one)

FARMERS MARKET MIXED VEGETABLES

CALIFORNIA WHITE SEA BASS

Sauce Veracruz

ROASTED SIRLOIN

Caramelized Onions and Sautéed Mushrooms, House Made Steak Sauce

PRESET DESSERT

CHEF'S SELECTION OF ASSORTED SWEET MINIATURES
(served on a platter at each table)

Buffets are Served for a Maximum of 90 Minutes to ensure optimal freshness.
ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A 19% SERVICE CHARGE AND CURRENT SALES TAX



PLATED DINNERS

3 COURSE DINNERS - SELECT ONE STARTER, ONE ENTRÉE AND ONE DESSERT
Minimum 30 people, two choice entrée limit, Vegetarian option available*
Plated Dinners are served with Artisan Rolls and Butter

SALADS

(choose one)

SALINAS VALLEY BABY GREENS SALAD

Shaved Fennel, Radish, Strawberries, Strawberry Green Peppercorn Vinaigrette

BUTTER LETTUCE AND SPINACH SALAD

English Peas, Artichokes, Asparagus, Roasted Mushrooms, Roasted Garlic Vinaigrette

GREEK SALAD

*Cherry Tomatoes, Red Onion, Feta Cheese, Cucumbers, Hummus, Vinaigrette Green Beans,
Crumbled Blue Cheese, Hazelnuts, Balsamic Vinaigrette*

ENTREES

(two choice limit)*

ROASTED LEMON THYME MARINATED CHICKEN \$81

Garlic and Parsley Sauce

CHICKEN MARSALA \$81

Marsala Cream Sauce, Mushrooms

KING SALMON \$93

Sundried Tomato and Pumpkin Seed Pesto

CALIFORNIA WHITE SEA BASS \$93

Sauce Veracruz

ROASTED SIRLOIN \$96

Caramelized Onions and Sautéed Mushrooms, House Made Steak Sauce

ENTREE DUET \$116

Roasted Sirloin and Pan Seared Wild Salmon (or California White Sea Bass)

DESSERT

(choose one)

CREME BRULEE

TRIPLE CHOCOLATE MOUSSE CAKE
LEMON TART
NEW YORK CHEESECAKE

**NUMBERS FOR 2 ENTRÉE CHOICES MUST BE GIVEN TO A TASTE OF MONTEREY 10 BUSINESS DAYS PRIOR TO EVENT DATE
ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A 19% SERVICE CHARGE AND CURRENT SALES TAX*