



Refreshing event menus just right for you!





WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team

BREAKFAST



Simple Spread

Seasonal fresh fruit platter, bagels and cream cheese, assorted house-made muffins
\$15.00

To Better Health

2% & fat free milk, granola, greek yogurt, assorted fresh in season berries, house-made bran muffins
\$17.00

Pacific Breakfast

Scrambled eggs w/ vintage white cheddar, herbed breakfast potatoes, choice of apple sausage links (2 links) or applewood-smoked bacon (2 slices), seasonal fruit platter, assorted house-made muffins
\$17.00

Sweet Tooth Start

Two slices sourdough french toast w/ butter and syrup, applewood-smoked bacon (2 slices), breakfast potatoes, and seasonal fruit platter
\$18.00

LUNCH



Santa Maria BBQ

Santa Maria Tri Tip
Cucumber Salad
Grilled Chayote Squash
Stewed Piquito Beans
Garlic Bread
\$24.00

Soup, Salad & Sandwich

Sandwich Bar includes assorted essential breads, roasted turkey, kurobuta ham, roast beef, vintage white cheddar, lettuce, tomato, onion, house-made bread and butter pickles, mayonnaise, stone ground mustard & horseradish sauce
Soup Du Jour
Mixed Green Salad with red wine vinaigrette
Classic Potato Salad
\$19.00

Pasta

Fettucine with Pesto Primavera Sauce
Penne with San Marzano Tomato Sauce
Pacific Grill Caesar Salad
Garlic Buddy Bread
\$18.00

DINNER



Chef-Carved Specialties

Your Choice of Blowtorched Prime Rib, Spring Lamb or Kurobuta Pork Rack
Includes a Fresh Salad, Roasted Market Vegetables, Potatoes or Rice and La Brea Bread
\$27.00

Sustainable Fresh Fish

Your Choice of Columbia River Steelhead, Pacific Halibut, Grilled Wild Alaskan King Salmon or Yellowfin Ahi Tuna
Includes a Fresh Salad, Roasted Market Vegetables, Potatoes or Rice and La Brea Bread
\$27.00

Poultry

Your Choice of Devil's Chicken, Duck Leg Confit, Chicken Yakitori, Artichokes and Chicken or Beer Can Chicken
Includes a Fresh Salad, Roasted Market Vegetables, Potatoes or Rice and La Brea Bread
\$27.00

Vegetables

Your Choice of Cauliflower Steak, Grilled Vegetable Lasagna, Eggplant Parmesan or Portobello Ratatouille
Includes a Fresh Salad, Roasted Market Vegetables, Potatoes or Rice and La Brea Bread
\$27.00

BREAKS



Health Break

Vegetable Crudite with oregonzola blue chees and
roasted red pepper dip
Fruit Platter with honey & ginger low fat yogurt dip
Dark Chocolate with multi-grain pretzels
\$8.00

Snack Time

String Cheese
Assorated Chips
Pretzels
Flavored Popcorn
Assorted Cookies
\$7.00

Power Break

Trail Mix
Pretzels
Whole Fruit
Brownies
\$7.50



ADDITIONAL INFORMATION

All food and beverage must be purchased and served through Pacific Grill Events and Catering (with the exception of wedding cakes). Menu pricing is subject to change.

Guarantees

The guaranteed number of guests is due five (5) business days prior to your event. Charges are based on guaranteed number of guests or actual count, whichever is greater.

Additional Charges and Tax

A 20% service charge will be added to all food & beverage and applicable catering services before tax. State sales tax will be applied to all taxable items; 9.6% as of April 2016.

Cake cutting fee: \$2.00 per person

Carving fee: \$75 per chef

Bars

Bar setup fee: \$75 per bar; if bar sales are more than \$300 then fee is waived

Any food left over or not served is considered waste and can not be packed to go.