

HUMPHREY'S BREAKFAST MENU

PLATED BREAKFAST SELECTIONS

Includes orange juice, regular and decaffeinated coffee or hot tea

Humphrey's Basic Breakfast

Two scrambled eggs, choice of ham, bacon or sausage, breakfast potatoes, assorted baked goods, served with fresh fruit

\$17.95

Eggs Florentine

Poached Eggs on a bed of sautéed spinach and topped with hollandaise served with breakfast potatoes, fresh fruit, and assorted baked goods

\$19.95

Macadamia Nut Pancakes

Fluffy pancakes with macadamia nuts and sliced bananas, whipped butter and hot maple or coconut syrup, served with fresh fruit, and choice of bacon or sausage

\$16.95

Steak and Eggs

Marinated charbroiled Black Angus skirt steak with scrambled eggs, breakfast potatoes, fresh fruit, and assorted baked goods

\$24.95

Huevos Rancheros

Mexican style scrambled eggs, corn tortillas, spicy black beans and our own Ranchero sauce with Spanish rice and fresh fruit

\$18.95

Vegetarian Quiche

Fresh baked quiche with portabello mushrooms, quyere cheese, spinach and onions
Add bacon, ham, or soprasata salami at \$2.00 per person

\$18.95

BREAKFAST BUFFETS

*Minimum of 15 people, for groups under 15 people add \$ 5.00 per person
Add boxed cereal and oatmeal for an additional \$3.00 per person
Buffets replenished for one hour*

Continental Breakfast Buffet

Assorted Danish pastries, muffins, and flaky croissants
Butter and assorted jellies
Orange juice, assorted hot tea, regular and decaffeinated coffee
\$14.95

California Continental Breakfast Buffet

Assortment of carrot, zucchini, banana nut breads and bagels
Butter and assorted jellies, cream cheese, and sliced fresh fruit,
Orange juice, assorted hot tea, regular and decaffeinated coffee
\$16.95

Sunrise Starter

Sliced fresh fruit, assorted fruit yogurts,
granola ,regular and whole wheat bagels with cream cheese
Regular and decaffeinated coffee, assorted hot tea, and a variety of fresh juice
\$17.95

Humphrey's Executive Breakfast Buffet

Assorted Breads and Danish pastries, muffins, flaky croissants, and bagels
Butter and assorted jelly, cream cheese, and sliced fresh fruit,
Scrambled eggs, bacon and sausage, breakfast potatoes
Regular and decaffeinated coffee, assorted hot tea, and a variety of fresh juice
\$22.95

Breakfast Burrito Bar

Machaca burritos with cheddar cheese, onions, tomatoes, sour cream, and salsa bar
Breakfast potatoes, and fresh sliced fruit
Regular and decaffeinated coffee, assorted hot tea, and a variety of fresh juice
Build your own burritos for an additional \$2.50 per person
\$20.95

Humphrey's Island Brunch

Minimum of 40 people, for 39-30 add \$5.00 per person, Buffet is replenished and set for 1 ½ hours

Orange juice, assorted hot teas, regular and decaffeinated coffee
Assorted Baked Goods, Sliced fresh fruit
Scrambled Eggs, bacon, sausage, and potatoes au gratin
Mixed Greens with a variety of dressings
Pasta station with penne pasta, alfredo and marina sauce
Choice of Chicken Tarragon or Baked Sea Bass with Lobster sauce
Fresh seasonal vegetables
Dessert Bar including assorted cookies, brownies and cheesecake
\$36.95

Additional Enhancements

Add a carving station with your choice of one of the following:

Carved Prime Rib, Leg of Lamb, Honey Glazed Ham or Roast Breast of Turkey for
\$6.00 per person

Add an Omelet station at \$9.95 per person, Add a Pancake bar at \$7.95 per person

Humphrey's By the Bay Sunday Champagne Brunch – only on Sunday

Enjoy a mouth watering array of specialties from Eggs Benedict and omelets made to order,

to a variety of freshly baked goods, bacon and sausage, au gratin potatoes, assorted cheese and fresh fruit, smoked salmon, a seafood bar with a variety of sushi rolls, a carving station, pasta bar, roast pork loin, baby back ribs, and a variety of seafood and chicken dishes, all topped off by an incredible ice cream sundae bar and chef's dessert selections.

Contact the Catering Department for current pricing information

A la Carte Items

Freshly Brewed Regular or Decaffeinated Coffee, Variety of Hot Herbal Teas
\$50.00 per gallon / \$25.00 per silex

Orange, Cranberry, Tomato, Pineapple or Grapefruit Juice
\$30.00 pitcher

Fruit Punch, Lemonade, Non-Alcoholic Mai Tai Punch
\$60.00 per bowl

Assorted Danish Pastries, Assorted Specialty Muffins, Bagels with Cream Cheese,
Flaky Croissants
\$45.00 per dozen

Whole Fruit
\$2.50 each

Fruit Yogurt
\$3.00 each

Fruit Kabobs
\$45.00 per dozen

Kahlua Brownies, Jumbo Chocolate Chip, Peanut Butter or Oatmeal Cookies
\$40.00 per dozen

Assorted Candy Bars, Ice Cream Bars, or Granola Bars
\$40.00 per dozen

Individual Bags of Potato Chips and Pretzels
\$35.00 per dozen

Mixed Nuts, Honey Roasted Peanuts, Trail Mix, or Popcorn
\$4.00 per person

SPECIALTY REFRESHMENT PACKAGES

*Minimum of 15 people, for groups under 15 people at \$5.00 per person
Buffets replenished for one hour*

The Meeting Planners Package

Choice of Sunrise Starter or California Continental Breakfast

Morning Break—regular and decaffeinated coffee, assorted soft drinks

Afternoon Break—regular and decaffeinated coffee, assorted soft drinks and your choice of one of the following:

Cookies, brownies, assorted candy bars, ice cream bars, granola and yogurt bars, or variety of whole fruit

\$25.95

Chocolate Junkie

Snickers bars, Milky Way, Butterfinger, Reese's peanut butter cups, and M&M's
Regular and decaffeinated coffee, and assorted soft drinks

\$10.95

The Ice Cream Sundae Break

Vanilla and chocolate ice cream, hot caramel and chocolate syrup, strawberry and pineapple toppings mixed nuts, whipped cream, and candy bar sprinkles, regular and decaffeinated coffee, and assorted soft drinks

\$12.95

Intermission

Popcorn, peanuts, potato chips, pretzels, assorted candy bars, regular and decaffeinated coffee, and assorted soft drinks

\$11.95

Baja Break

Make your own nachos with corn tortilla chips, refried beans, shredded cheese, diced tomatoes and onions, jalapenos, salsa fresca, guacamole and sour cream, Assorted soft drinks and iced tea

\$12.95

Happy Hour

Imported and domestic cheeses with a variety of crackers, Vegetable crudite with ranch dip, and hot creamy spinach dip with garlic toasted baguettes

\$12.95

HUMPHREY'S LUNCH MENU

Plated Lunch Selections

Entrée Salads

Includes rolls and butter, choice of dessert, iced tea, regular or decaffeinated coffee

Classic Caesar Salad with Grilled Shrimp or Chicken

Romaine lettuce tossed with Humphrey's classic Caesar dressing, with freshly grated Parmesan and garlic croutons
\$19.95

Warm Scallop and Prawn Salad

Sauteed scallops and prawns served on a bed of baby spinach and tossed with mango pickled ginger, sesame oil, and beurre blanc
\$24.95

South of the Border Fiesta Salad

Flour tortilla bowl filled with black beans, lettuce, tomatoes, avocados, onions, and shredded cheese with your choice of grilled chicken or beef served with ranch dressing and Mexican Oregano vinaigrette
\$21.95

Cold Sandwiches

Served with choice of German potato salad, pasta salad, cole slaw, macaroni salad or french fries, fruit garnish, and dessert

Croissant Sandwich

Flaky croissant with your choice of Chicken salad or Albacore tuna salad, or Turkey and Provolone Cheese topped with sliced tomatoes and leaf lettuce
\$20.95

Deli Sandwich

Choice of Roast Beef and smoked Gouda, Ham and Cheddar cheese, Turkey and Provolone cheese, or Submarine sandwich, served on a Kaiser roll
\$19.00

Roasted Vegetable Sandwich

Zucchini, yellow squash, red peppers and tomato, roasted and tossed in a balsamic dressing, served with Buffalo mozzarella and Arugula on a fresh sourdough roll
\$18.50

Smoked Shrimp Wrap

Tomato tortilla with smoked shrimp, chopped romaine and ranch-chipotle dressing
\$21.95

Veggie Wrap

Spinach tortilla with grilled zucchini, roasted peppers, Feta, black beans, chopped romaine, and pesto mayonnaise
\$19.95

Box Lunches add \$ 4.00 per person

Choice of any cold sandwich accompanied by potato chips, whole fruit, cookie, and soda

Hot Sandwiches

Served with choice of German potato salad, pasta salad, cole slaw, Macaroni salad or french fries, fruit garnish, and your choice of dessert

Deluxe Bacon Cheeseburger or Turkey Burger

Charbroiled 1/2 pound hamburger or turkey topped with cheddar cheese and crisp bacon served on a Kaiser roll
\$21.95

Prime Rib Sandwich

Blackened seared sliced prime rib served open face on toasted sourdough with au jus and parsley aioli
\$25.95

Grilled Chicken Panini

Grilled breast of chicken with roasted peppers, goat cheese, pesto, tomato and arugula
\$21.50

Plated Lunch Entrees

*Entrees include Humphrey's Signature Salad, rolls and butter,
choice of dessert, iced tea, regular or decaffeinated coffee
Add your choice of soup for \$3.00 per person*

Halibut Macadamia

Fresh Northern halibut seared in a macadamia nut crust, finished with a citrus
teriyaki orange glaze and cilantro,
served with caviar rice and fresh vegetables
\$27.95

White Sea Bass

Baked White Sea Bass with a tarragon butter sauce,
roasted rosemary new potatoes, and fresh vegetables
\$26.95

Atlantic Salmon

Lacquered Atlantic salmon with a Korean style BBQ sauce
served with roasted garlic potatoes and asparagus
\$26.95

Chicken Pot Pie

Seasoned diced chicken with peas, carrots, mushrooms, and gruyere cheese,
in a puff pastry
\$23.95

Three Cheese Pasta with Chicken

Baked breast of chicken served over penne pasta with
Three cheese roasted garlic sauce, tomatoes and basil
\$25.95

Lemon Chicken

Braised Breast of Chicken with caramelized red onions,
basil mashed potatoes, and roasted carrots

\$25.95

Top Sirloin "Pepper Steak"

Sliced Black Angus Top Sirloin charbroiled and drizzled with a brandy, green
peppercorn demi glaze

served with horseradish whipped potatoes and fresh vegetables

\$26.95

Vegetables Bombay

Sautéed seasonal vegetables in a light curry sauce with apples, served on
a bed of steamed rice, cashews, coconut and raisins

\$23.50

Southwestern Quesadilla

Choice of Chicken, Carne Asada or Shrimp, grilled vegetables and cheese

Served with Spanish rice and black beans

\$24.95

LUNCH BUFFETS

Bayside Lunch Buffet

Replenished for one hour

Minimum of 40 people, 39-30 people add \$5.00 per person

Green garden salad with Ranch & Balsamic Vinaigrette Dressings, Pasta salad

Choice of two:

Halibut with lemon dill sauce, Grilled Sea Bass with tomatillo salsa, Chicken Florentine, Chicken Marsala, Roasted Pepper Chicken with feta cheese and a roasted pepper cream sauce, Fettuccine Primavera, Sliced Skirt Steak with a demi glaze,

Spinach and Cheese filled Ravioli, Turkey Tetrazini

Herbed Wild Rice and Garlic Mashed Potatoes

Fresh vegetables and Rolls and butter

Choice of two desserts from Sweet Endings

Iced tea, regular or decaffeinated coffee

\$31.95

All American Soup and Salad Bar

Minimum of 25 people, 24 -15 people add \$5.00 per person

Choice of two of the following:

New England Clam Chowder, Cajun Corn Chowder, Lobster Bisque,
Wild Mushroom Bisque, Cream of Asparagus or Chicken Tomatillo Soup

Variety of mixed field greens, Spinach, Romaine, and Boston Bibb lettuce,
And a variety of toppings to include sliced mushrooms, pear tomatoes, cucumbers,
shaved red onions, shredded carrots, cheddar and Feta cheese, blue cheese
crumbles, alfalfa sprouts, sliced almonds, Raisins, sunflower seeds, pepperoncinis,
and shredded parmesan.

Selection of Ranch, Blue Cheese, Balsamic Vinaigrette, Thousand Island ,
Mango Orange Vinaigrette, and Humphrey's Classic Caesar Dressings

Herbed Focaccia, Banana and Zucchini Nut Breads

Fresh Berries with Lemon Mint Cream, and Kahlua Brownies

Iced tea, regular and decaffeinated coffee

\$27.95

Executive Deli Buffet

Minimum of 25 people, 24 - 15 people add \$5.00 per person

Caesar salad, pasta salad, and fresh fruit display
Sliced deli meats to include smoked turkey, ham, roast beef, salami, and pastrami
Jack, Swiss and Cheddar cheese
Assorted breads, croissants and deli rolls
Tomatoes, lettuce, pickles, pepperoncinis, sliced onions
New York Cheesecake and Three Layer Chocolate Mouse Cake
Iced tea, regular or decaffeinated coffee
\$26.50

Deluxe Sandwich Buffet

Minimum of 25 people, 24 - 15 people add \$5.00 per person

Creamy Dill- Red Potato Salad, Sliced Fresh Fruit Display
Sliced Turkey and Provolone cheese on silver dollar rolls, Chicken salad croissant
sandwiches,
Cheddar and Avocado on focaccia
Assorted Pickle Display
Carrot Cake and Fresh Fruit Tarts
Iced tea, regular or decaffeinated coffee
\$27.50

Southwest Chili Bar

Minimum of 25 people, 24 - 15 people add \$5.00 per person

Mixed Greens tossed with cucumbers, carrots and tomatoes
Blue Cheese and Ranch Dressing, Fresh Fruit Display, Cole Slaw
Pre-Select Chili Con Carne or Chili with Beans
Cheddar Cheese, Diced Onions and tomatoes, Sour Cream and Crispy Tortilla Strips
Variety of Bottled Hot Sauces
Corn Bread with Honey Butter and Assorted Rolls and Butter
Apple Cobbler and Strawberry Cheesecake
Iced tea, regular or decaffeinated coffee
\$26.95

DINNER SELECTIONS

Plated Dinner Entrees

Includes Humphrey's Signature Salad, rolls and butter, choice of dessert, iced or hot tea, regular or decaffeinated coffee

Add your choice of soup for an additional \$3.00 per person

Add sautéed shrimp to any entrée for \$6.00 per person

Semi-Boneless Cornish Game Hen with Spinach and Pine Nuts

Served with orzo pasta and a sherry vinegar glaze with fresh vegetables

\$40.50

Blackened Chicken with Blue Cheese

Blackened Breast of Chicken served with herbed risotto and grilled asparagus

\$35.95

Chicken Parmesan

Breast of chicken lightly breaded in seasoned bread crumbs, served over fettucine pasta

with marinara sauce and Parmesan cheese

\$36.95

Chicken Florentine

Charbroiled chicken breast finished with feta cheese and a sun-dried tomato and spinach butter sauce, with garlic mashed potatoes and fresh vegetables

\$37.95

Atlantic Salmon

Horseradish Crusted Atlantic Salmon with a tarragon butter sauce and sautéed O'Brien Potatoes

\$39.95

Sunsplashed Swordfish

Grilled swordfish steak with a sun-dried tomato olive relish, basil and mint beurre blanc, served with saffron risotto and fresh vegetables

\$41.50

Sea Bass

Sauteed Sea Bass served with a fennel, jicama-tomato slaw with cilantro hoisin Dressing, basmati rice and saffron butter sauce, served with fresh vegetables
\$38.95

Filet Mignon with Cabernet Sauvignon Sauce

Center cut of beef tenderloin charbroiled and served on a bed of sautéed wild mushrooms,
with a Cabernet wine sauce, served with mashed potatoes and fresh vegetables
\$47.95

Prime Rib of Beef, au jus

Slow roasted prime rib of beef moistened with natural au jus,
served with mashed potatoes and fresh vegetables
\$45.95

Beef Skirt Steak

Angus beef marinated in soy-worcestershire then thinly sliced,
served with goat cheese mash, asparagus. and a roasted garlic-cilantro sauce
\$44.95

Swordfish and Chicken Combination

Broiled fresh Swordfish steak paired with chicken and served with
orzo pasta Fresh vegetables
\$46.95

Polynesian Halibut and Chicken Combination

Halibut Macadamia and Teriyaki Chicken Brochette
Pineapple Rice and Stir Fried Vegetables
Hawaiin Sweet Bread and Butter
\$46.95

Vegetarian Mixed Grill - offered as a vegetarian alternative

Grilled marinated eggplant, zucchini, yellow squash, roasted bell peppers
and tomato vinaigrette with angel hair pasta and fresh Mozzarella cheese
or

Vegetables Bombay

Sautéed seasonal vegetables in a light curry sauce with apples, served on
a bed of steamed rice, cashews, coconut and raisins

DINNER BUFFETS

Buffets replenished for one hour
Minimum of 40 people, 39-25 people add \$5.00 per person
Add an additional entrée for \$8.00 per person

Ballast Point Buffet

Mixed Greens with pear tomato, cucumber, carrots, feta cheese, and toasted almonds,
served with Raspberry Vinaigrette and Ranch Dressing
Marinated Vegetable Salad

Choice of two entrees:

Blackened Chicken with Blue Cheese, Chicken Marsala with Wild Mushrooms,
Atlantic Salmon, Sauteed Sea Bass, Halibut Macadamia,
Sliced Skirt Steak with a demi glaze, Beef Strip Loin stuffed with pesto

Yukon Gold Roasted Potatoes tossed in olive oil and seasoned with fresh dill
Penne pasta with roasted red pepper cream sauce, Zucchini Gratin
Petite Pan French Rolls and butter

Choice of three desserts from our Sweet Endings

Iced or hot tea, regular or decaffeinated coffee

\$51.95

Taste of Humphrey's

Caesar Salad with fresh parmesan and garlic croutons
Penne Pasta Salad tossed in virgin olive oil

Choice of two entrees:

Chicken Florentine, Chipotle Swordfish, Salmon Pistachio, Fettuccine Primavera,
Sliced Top Sirloin with brandy-peppercorn sauce, Ricotta and Broccoli Stuffed
Chicken, Roast Pork Loin with Cabernet Sauvignon sauce

Garlic Mashed Potatoes and Herbed Wild Rice

Fresh Seasonal Vegetables

Rolls and Butter

Choice of three desserts from Sweet Endings

Iced or hot tea, regular or decaffeinated coffee

\$48.95

Humphrey's Hors d'oeuvres Buffet

Replenished for one hour, set for two hours
Minimum of 40 people, 39-30 people add \$5.00 per person
Includes iced tea, regular and decaffeinated coffee

Domestic and Imported Cheese
served with a variety of crackers
Sliced Fresh Fruit Display served with yogurt dipping sauce
Cherry Tomatoes filled with herbed goat cheese
Creamy artichoke dip and crab dip
served with toasted baguettes
Spicy Sausage Stuffed Mushrooms with Parmesan
Spanakopita (Spinach & Feta Cheese in phyllo dough)
Vegetable Spring Rolls
served with a mango chutney dipping sauce
Bean and cheese empanadas with salsa fresca
Jerked Chicken Quesadillas with mango salsa
Thai Beef Satay with peanut sauce
Assorted Petite Fours
\$49.95

SWEET ENDINGS

Killer Chocolate Torte

Layers of rich chocolate filled with ganache topped with a dark chocolate leaf

Lemon - Berry Passion

Lemon Sponge soaked in lemon syrup, layered with fresh Lemon Curd and Fresh Berries

Fresh Seasonal Berries

Fresh berries topped with a Chantilly Cream

Heath Bar Crunch Cheesecake

Creamy New York Style Cheesecake with Heath Bar Pieces

Oreo Cheesecake

Oreo Cookie Crust with Cream Cheese and Oreo Cookie Pieces

Carrot Cake

Carrot Cake made with Carrots, Pecans and Cream Cheese Frosting

White Chocolate Raspberry Cheesecake

New York Style Cheesecake made with White Chocolate and Fresh Raspberries

Chocolate Bread Pudding with Vanilla Custard Sauce

Fresh Danish and Croissants soaked in brandy and Grand Marnier mixed with Raisins and baked with El Rey Chocolate, topped with a vanilla custard sauce

Lemon Tartlet

Individual Lemon Tarts filled with lemon curd and meringue

Three Layer Mousse Cake

Milk Chocolate , Dark Chocolate and White Chocolate Mousse on Chocolate Sponge
Soaked in Grand Marnier

THEME BUFFETS

Replenished for one hour, Includes iced tea, regular or decaffeinated coffee

Minimum of 40 people, 39-30 add \$5.00 per person

Add additional entrée for \$8.00 per person

Theme décor available at an additional charge

Western Buffet

Chopped garden salad with blue cheese dressing, Dill Potato Salad

Charbroiled Top Sirloin steak and Honey Roasted Chicken

Baked Potatoes with all the fixin's, Baked Cowboy Beans

Sweet Corn with red pimientos, Biscuits and Corn Bread with Butter

Apple Cobbler and Bread Pudding

Lunch \$35.95 / Dinner \$45.95

Little Italy

Traditional Caesar salad, Tomato and Mozzarella Salad

Penne and Cheese Tortellini Pasta with Pesto Cream and Marinara Sauces

Choice of two:

Breast of Chicken Asiago, Charbroiled Halibut with Pesto Sauce, Roast Pork Loin

with Roasted Garlic and Balsamic Vinegar Glaze,

Eggplant or Chicken Parmesan, Tuscan Style Marinated Top Sirloin, Hot and Sweet

Italian Sausage with sautéed peppers and provolone cheese with polenta

Garlic Bread

Tiramisu and Berry Panacotta

Lunch \$37.95 / Dinner \$47.95

Mexican Fiesta

Chips with guacamole and salsa, Caesar salad, Corn and Shrimp salad

Spanish rice and Spicy Black Beans

Choice of two:

Grilled Chicken Breast Chipotle, Seared Sea Bass with Tequila Sauce,

Roasted Pork Ranchero, Swordfish with Tomatillo Salsa,

Three Cheese Enchiladas, Carne Asada

Warm Tortillas and butter

Caramel Flan and Mexican Bread Pudding

Lunch \$36.95 / Dinner \$46.95

Polynesian Luau

Marinated Vegetable Salad, Green Garden Salad with Orange Mango Dressing
Pineapple Rice and Stir Fried Vegetables

Choice of two:

Halibut Macadamia with Citrus Orange Glaze, Roast Pork Loin with Ginger Chutney,
Broiled Mahi Mahi with Mango Chutney, Teriyaki Chicken

Sweet Hawaiian Bread and Butter

Lemon Coconut Cake and Pina Colada Cheese Cake

Lunch \$40.95 / Dinner \$50.95

Mardi Gras Madness

Creole potato salad and Green Garden Salad with Ol' Myra's dressing,
Red Beans and Rice, Vegetable Creole

Choice of two:

Redfish in a Pecan Crust a la Meuniere, Cajun Prime Rib, Chicken Jambalaya with
Crawfish and Andouille Sausage,

Blackened Mahi Mahi with Vermouth Lemon Butter Sauce

Corn bread and butter

New Orleans Bread Pudding with Lemon Sauce, and Bourbon Chocolate Pecan Pie

Lunch \$40.95 / Dinner \$51.95

Pacific Rim

Hana Salad - Iceberg and Spinach lettuce tossed with sesame seeds and a Hoisin-
Ginger Vinaigrette

Soba Noodle Salad tossed with cashews, scallions, red peppers and red Onions
served with a Tofu-Miso Vinaigrette

Black Rice tossed with Grilled Eggplant, Shitake Mushrooms, Carrots, Napa Cabbage,
and Sprouts marinated in Thai Basil

Choice of two:

Barbecued Szechuan Steak, Steamed Miso Salmon, Sauteed Breast of Chicken,
Spicy Pork Wraps sautéed in Sesame Oil, Roasted Pork Loin with Kim Chee Mango
Sauce

Sweet Potato Egg Bread

Fresh Mango Coconut Panacotta and Passion Fruit Crème Brule

Lunch \$43.95 / Dinner \$55.95

STATION BUFFETS

Minimum of 80 people
Minimum of four stations, replenished for one hour, set for two hours

California Starter Station

Imported and domestic cheeses with assorted crackers
Sliced fresh fruit display with yogurt dipping sauce
Creamy artichoke dip and crab dip with toasted baguettes
Fresh vegetable crudite with ranch and blue cheese dip
\$15.95

West Coast Salad Bar

Crisp mixed field greens, with a variety of toppings
Raspberry Vinaigrette, Sherry Mustard Vinaigrette, Ranch and Blue Cheese
Dressings
\$13.95

Pacific Seafood Station

Selection of chilled shrimp, Stone crab claws, Green lip mussels, and oysters on the
half shell
served on ice with cocktail sauce, horseradish sauce, and sliced lemons
\$25.95

Japanese Sushi Bar

Variety of sushi, sashimi, and rolls made to order
Served with soy sauce, wasabi mustard, pickled ginger, and chopsticks
\$25.95

Baja Taco Station

Make your own chicken and carne asada tacos with soft flour and corn tortillas
Includes lettuce, shredded cheese, tomatoes, cilantro and onions
Tri-colored tortilla chips, salsa, guacamole, and sour cream
Spicy black beans and Spanish rice
\$19.95

Italian Pasta Station

Penne and Cheese filled spinach tortellini. Marinara, Pesto, and Alfredo Cream Sauce
Cheesy garlic bread and soft bread sticks
Add Caesar Salad for an additional \$2.00 per person
\$16.95

Oriental Stir Fry Station

Snow peas, broccoli, carrots, red pepper, bean sprouts and water chestnuts stir
fried in a spicy sauce, with chicken and beef,
steamed rice, and fried won tons
Includes fortune cookies and chopsticks!
\$17.95

Blue Cornbread and Martini Mash Station

Homemade Blue Corn Bread and Garlic Mashed Potatoes served in martini glasses
Apple wood bacon, Sweet butter, Saw Mill Gravy, Cheddar cheese,
fresh basil and wild mushroom demi-glace, and garlic tomato shrimp sauce
\$15.95

Pacific Rim Noodle Station

Chow Mein and Soba Noodles
Chopped shrimp in a sesame garlic sauce,
Lemon-grass shredded chicken with Thai-basil
Stir-fried vegetables, Ginger Soy Drizzle, Sweet & Sour Mango Sauce
Crispy Won Ton Strips and Crispy Chow Mein Noodles
\$18.95

Bangkok Curry Bar

Steamed Basmati Rice and Saffron Risotto
Apple Chicken Curry and Shrimp Curry, Mixed Spinach and Vegetables
With cucumber and yogurt raita, sweet mango chutney
Pita Triangles and Grilled Naan Flatbread
\$17.95

Carving Station - \$100.00 attendant fee

Choice of two:

Roast Sirloin of Beef, Roast Fresh Turkey Breast
Honey Glazed Ham or Roasted Leg of Lamb
Served with Silver Dollar Rolls and condiments
\$21.95

Sweet Endings

Chocolate dipped strawberries, an array
of petite fours
Mini Crème Brulee
\$12.95

Chocolate Fondue Station

Milk Chocolate Fountain with pretzels, bananas, strawberries, marshmallows,
Graham crackers, shortbread cookies, and Kahlua brownies for dipping
\$15.95

Hors D'oeuvres

Cold Hors D'oeuvres

Displays - serves 50 people

Vegetable crudite' with Ranch dipping sauce \$160.00

Sliced Fresh fruit display \$195.00

Imported and domestic cheeses with assorted crackers \$250.00

Roasted red pepper hummus dip with pita triangles \$110.00

Antipasto platter including Salami, roasted peppers, prosciutto, domestic ham, buffalo mozzarella, anchovies, kalamata olives, brie, and fresh basil \$225.00

Caesar Salad or Green garden salad with variety of dressings \$110.00

Pasta Salad \$145.00

Tri-colored tortilla chips with guacamole and salsa \$145.00

Seabass and bay scallop ceviche with tomato, cilantro, onion, and lime, served with stone ground corn tortilla chips \$250.00

50 pieces per order

Smoked salmon with condiments - Atlantic Cold Smoked Salmon , served with toast points, capers, onions, parsley, cream cheese, and chopped eggs \$235.00

Chilled shrimp display with cocktail sauce and lemon wedges \$285.00

Oysters on the half shell served with lemons, cocktail & horseradish sauce \$275.00

Deviled eggs \$150.00

Prosciutto and melon \$160.00

Pumpnickel crostini with salmon tartare \$150.00

Cherry tomatoes with smoked salmon and cream cheese \$150.00

Seared Ahi tuna with mango salsa on crostini \$175.00

Asparagus wrapped with prosciutto and herbed cream cheese \$155.00

Mini shrimp tostadas with avocado and tomato \$195.00

California rolls or spicy tuna rolls \$250.00

Soprasata cream cheese and dried cranberry pinwheels \$165.00

Gorgonzola crostini topped with a mandarin orange slice \$140.00

Gouda pecan bites \$135.00

Cherry tomatoes stuffed with curry chicken \$165.00

Seedless Grapes rolled in cream cheese and nuts \$150.00

Silver dollar deli sandwiches-turkey & cheddar, ham & cheddar or beef & cheddar \$185.00

Finger sandwiches filled with tuna salad or chicken salad \$175.00

Chocolate dipped strawberries \$195.00

Assorted Petite Fours \$195.00

Hot Hors D'oeuvres

Displays - serves 50 people

- Almond crusted baked brie tray \$155.00
- Creamy artichoke dip and crab dip served with garlic toasted baguettes \$160.00
- Creamy spinach dip with garlic toasted baguettes \$135.00

Carved Items - serves 50 people

- \$100.00 carver fee applies for each item
- Sirloin of Beef \$350.00, Roast Breast of Turkey \$295.00
- Honey Glazed Ham \$295.00, or Prime Rib of Beef \$450.00

50 pieces per order

- Bruschetta topped with asiago cheese, tomato, balsamic, basil and oregano \$150.00
- Thai chicken (or beef) satay with peanut sauce \$185.00
- Spanakopita, spinach and Feta cheese filled turnovers \$150.00
- Wild mushroom phyllo kisses \$130.00
- Fried mozzarella and marinara sauce \$130.00
- Jerked chicken (or rock shrimp) quesadillas with mango salsa \$270.00
- Vegetable spring rolls with sweet and sour dipping sauce \$145.00
- Crab and cream cheese won tons with mango chutney \$145.00
- Coconut-macadamia shrimp with teriyaki glaze \$270.00
- Chicken drumettes with blue cheese dressing \$160.00
- Spinach stuffed mushrooms \$150.00
- Meat balls with a honey barbeque sauce \$140.00
- Jalapeño poppers filled with cream cheese, served with salsa \$150.00
- Potato skins with cheddar cheese, apple wood smoked bacon, green onions and sour cream \$155.00
- Deep fried calamari with lemon, tartar and cocktail sauce \$185.00
- Breaded artichoke hearts with parmesan and basil aioli \$195.00
- Empanadas filled with chicken and beans or cheese and beans \$165.00
- Mini beef Wellingtons \$250.00
- Wild mushrooms and fontina cheese in a puff pastry \$195.00
- Shrimp and scallop brochettes with a tangerine mustard marinade \$270.00
- Assorted mini quiche \$150.00
- Mini spinach and goat cheese pizzas \$ 175.00
- Dungeoneous crab cakes with roasted red pepper sauce \$ 265.00
- Eggplant caviar and goat cheese tartlet \$ 160.00

BEVERAGE INFORMATION

The following selections are offered:

	HOUSE BRANDS	PREMIUM BRAND
BOURBON	Jack Daniels	Crown Royal
SCOTCH	Dewars	Chivas Regal
VODKA	Absolute	Solichnoya
GIN	Tanqueray	
RUM	Barcardi White	Myers
TEQUILA	Jose Cuervo Gold	Tres Generaciones
BRANDY	Christian Brothers	Courvosier
		Baileys
		Kahlua
		Amaretto
		Grand Marnier

BEER: Domestic: Budweiser, Bud Light, MGD, Miller Genuine Draft, Coors, Coors Light, and Sharps

Imported: Heineken, Sam Adams, Corona, Sierra Nevada, and Haak Beck

	<u>Individual Drink Prices</u>
House Brands	\$6.25
Premium Brands	\$7.00
Super Premium	\$7.75
Cognacs and Cordials	\$8.75
House Wine	\$6.50
Split of Champagne	7.00
Domestic Bottled Beer	\$4.50
Imported Bottled Beer	\$5.25
Non-Alcoholic Beer	\$4.50
Soft Drinks	\$2.75
Bottled Water - Still and Sparkling	\$3.75
Juice	\$3.75

Host Sponsored Hourly Bar Package

House and Premium Brands, Beer, house wine and soft drinks

One hour	\$20.00 per person
Two hours	\$25.00 per person
Three hours	\$30.00 per person

Hospitality Bar Set-Up Package (Available for guest room suites only)

Ice

Mixers (Coke, Diet Coke, 7-up, Soda water, and Tonic Water)

Condiment Tray (Sliced limes, lemon twists, olives, and cherries)

Straws and Beverage Napkins

9 ounce and 12 ounce paper cups

Set up Fee \$200.00

Daily Refresh \$ 95.00

Wine Selections

House Wine

Bottle

BV Century Cellars

\$26.00

Chardonnay, Cabernet Sauvignon, Merlot

Hess Select Chardonnay

\$30.00

Sonoma Cutrer Chardonnay

\$34.00

Avalon Cabernet Sauvignon

\$36.00

Kendall Jackson Merlot

\$32.00

Freixenet Brut

\$26.00

Domaine St. Michele Brut

\$30.00

Non-Alcoholic Sparkling Cider

\$ 9.50

Corkage Fee \$15.00 per 750ml or \$30.00 per magnum for wines not available through Humphrey's

Complete Wine List Available Upon Request, availability and prices subject to change

All food and beverage are subject to service charge and appropriate sales tax

California State law prohibits service of alcoholic beverages to all persons under 21 years of age

All persons appearing to be under the age of 30 will be required to show valid identification

Consumption of alcoholic beverages by minors will cause service for the event to cease

All alcoholic beverages must be consumed in the banquet room

Humphrey's promotes responsible alcohol beverage service. A guest may order a maximum of two drinks at a time.

Pricing effective 06/01/08.