

SANDBOURNE

SANTA MONICA

BREAKFAST BUFFETS

pricing per person

PACIFIC CONTINENTAL | \$45

- Mixed Juices: orange, grapefruit, cranberry
- Farmers Market Fruit Selection
- Mini Yogurt & Granola Parfaits
- Assorted Pastries: Croissants, Muffins, Danishes
- Freshly Brewed “Groundworks” Regular Coffee, Decaffeinated Coffee, and Assorted Teas

CALIFORNIA SUNRISE CONTINENTAL | \$58

- Mixed Juices: Orange, Grapefruit, Cranberry
- Farmers Market Fruit Selection
- Mini Yogurt and Granola Parfaits
- Assorted Pastries: Croissants, Muffins, Danishes
- Eggs: Choice of Scrambled, Fried, or Poached
- Protein: Choice of Bacon, Sausage, Turkey Sausage, or Turkey Bacon
- Breakfast Potatoes
- Freshly Brewed “Groundworks” Regular Coffee, Decaffeinated Coffee, and Assorted Teas

SANDBOURNE SANTA MONICA BREAKFAST BUFFET | \$66

- Mixed Juices: Orange, Grapefruit, Cranberry
- Farmers Market Fruit Selection
- Mini Yogurt and Granola Parfaits
- Assorted Pastries: Croissants, Muffins, Danishes
- Fresh Bagel Platter: Norwegian Smoked Salmon, Cream Cheese, Tomatoes, Onions, and Capers
- Eggs: Choice of Scrambled, Fried, or Poached
- Protein: Choice of Bacon, Sausage, Turkey Sausage, or Turkey Bacon
- Breakfast Potatoes
- Freshly Brewed “Groundworks” Regular Coffee, Decaffeinated Coffee, and Assorted Teas

ENDORSEMENT EXPERIENCE -

ACTION STATION ADD ON

Add an action station with a Chef Attendant for a \$350 plus the additional cost per person.

- Pancake Station | \$10
- Build your own Avocado Toast Station | \$10
- Build your own Omelet Station | \$15
- Mimosa Bar | \$29
 - brut, rose, champagne, orange juice, mango juice, mint, basil berries
- Bloody Mary | \$31
 - vodka, bloody mary mix, celery, pickled vegetables, bacon, horseradish, hot sauce

ADDITIONAL ENHANCEMENTS

additional cost per person.

- Vegan Breakfast Burrito, tofu, vegetables, vegan cheese | \$10
- Breakfast Burritos with scrambled egg, cheese, and bacon or turkey bacon | \$12
- Croissant Breakfast Sandwich, scrambled egg, cheese, and bacon or turkey bacon | \$12
- Egg Frittata with mushroom, cheese, and spinach | \$11
- Egg Frittata with ham and cheese | \$12

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BREAK BUFFETS

pricing per person

LA FIESTA | \$35

- House Made Pico de Gallo
- House Made Guacamole
- Tortilla Chips
- Grilled Cheese Quesadillas
 - Add Chicken: Additional \$5 per person
- Agua Fresca (Choice of Flavor - Watermelon/Mint, Pina, Cantaloupe Melon, Mango, Hibiscus Jamaica, or Tamarindo)
- Margaritas: Additional \$15 per person

CHOCOLATE BREAK | \$35

- Freshly Baked Chocolate Fudge Brownies
- House Made Chocolate Chip Cookies
- Chocolate Fondue with Pineapple, Banana, and Strawberry Skewers

SPA BREAK | \$40

- Fresh Vegetable Crudités
- Farmers Market Fruit Selection
- Whipped White Bean Hummus with Grilled Pita
- Assorted Mixed Nuts
- Assorted Power Bars or Granola Bars
- Mixed Juices: Orange, Grapefruit, Cranberry

FRENCH PICNIC BREAK | \$45

- Fresh Vegetable Crudités
- Farmers Market Fruit Selection
- Fresh Bread and Assorted Crackers
- Charcuterie Board: Assorted Cured Meats, Domestic & International Cheeses
- Dried Fruits, Jams, and Assorted Nuts
- Fresh Bread and Assorted Crackers

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BREAKS

A LA CARTE BEVERAGES

PER GALLON

- Infused Water - Citrus Cucumber or Mint Mixed Berry | \$35
- Fresh Lemonade, Orange or Grapefruit Juice | \$40
- Agua Fresca (Choice of Flavor - Watermelon/Mint, Pina, Cantaloupe Melon, Mango, Hibiscus Jamaica, Tamarindo) | \$75
- Freshly Brewed "Groundwork" Coffee, Decaf, and Premium Teas and Iced Teas | \$105
- Custom Fruit Smoothies or Blended Juices | \$95

INDIVIDUAL

- "Mountain View" Still or Sparkling Water | \$10
- Soft Drinks, Regular or Diet | \$10
- Red Bull, Diet or Regular | \$10
- Individual Fresh Pressed Juices | \$12
 - Choice of Flavor: Green, Orange Turmeric, Spicy Red Root

A LA CARTE SNACKS

PER DOZEN

- Whole Seasonal Fruit | \$65
- House made cookies or Fudge Brownies | \$65
- Assorted Breakfast pastries | \$66
- Bagels, Cream Cheese, Preserves | \$70
- Assorted Candy Bars | \$65
- Assorted Granola Bars | \$65
- Mixed Trail Nuts | \$55
- Ice Cream Sandwiches | \$92

PER PERSON

- Sliced Market Fruit & Berries Display | \$15
- Chips, House Made Salsa, and House Made Guacamole | \$17
- Freshly Popped Popcorn | \$6
- House Made Potatoe Chips | \$6

INDIVIDUAL

- Bags of Potato Chips | \$6
- Mini Yogurt Parfait, House Made Granola, Berries | \$9

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LUNCH BUFFETS

10 guests minimum | pricing per person

DELI LUNCHEON | \$72

STARTER: Potato Chips, Fresh Vegetable Crudit , House Ranch Dressing

SALAD (Choose one):

- Mixed Green Salad : Cucumber, Tomato, Red Onion, Avocado, Balsamic Dressing
- Caesar Salad: Romaine, Sourdough Croutons, White Anchovies Caesar Dressing, Grated Parmesan
- Yukon Gold Potato Salad
- Traditional Macaroni Salad

WRAPS AND SANDWICHES (Choose 3):

- Turkey Wrap, Vermont Cheddar, Baby Bibb lettuce, Tomatoes
- Grilled Chicken Breast Wrap, Grilled Onions, Avocado, Chipotle Slaw
- Grilled Vegetable Wrap, Spinach, Goat Cheese, Balsamic Vinaigrette
- Beef Tenderloin Wrap, Gruyere, Poblano Chilis, Arugula
- Roast Beef Sandwich, Cheddar, Horseradish Aioli, Arugula
- Roasted Chicken Sandwich, Mozzarella, Basil Pesto, Arugula
- Smoked Salmon BLT, Norwegian Smoked Salmon, Bacon, Lettuce, Tomato, Tarragon Aioli
- Roasted Eggplant Sandwich, Hummus, Spinach, Roasted Tomatoes, (VEGAN)

FINISH:

- Fresh Baked Chocolate Cookies
- Freshly Brewed “Groundworks” Regular Coffee, Decaffeinated Coffee, and Assorted Teas

TAKE IT TO GO | \$50

- Choice of one of the Salads, Wraps, or Sandwiches
- Bag of Kettle Chips
- Whole Fresh Fruit
- Freshly Baked Chocolate Chip Cookie
- Bottled Water

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LUNCH BUFFETS

10 guests minimum | pricing per person

CALI- COASTAL | \$76

STARTER: Whipped Hummus, Fresh Vegetable Crudit , Grilled Pita

SALAD (Choose one):

- Caesar Romaine, Sourdough Croutons, White Anchovies Caesar Dressing, Grated Parmesan
- Mediterranean Quinoa Tabouleh, Tomatoes, Cucumber, Red Onion, Fresh Herbs, Lemon Vinaigrette, and Feta Cheese
- Roasted Beet and Burrata, Wild Arugula, Candied Pecans, Dried Cranberry, White Balsamic Dressing

ENTREE (Choose two):

- Citrus Roasted Salmon
- Grilled Chicken Breast
- Pan Roasted Ribeye
- Eggplant Manicotti - Heirloom Tomato Marinara, Mozzarella, Fresh Basil (Vegetarian Main Course)

SIDES(Choose two):

- Wild Rice or Jasmine Rice
- Quinoa
- Roasted Yukon Gold Potatoes or Sweet Potatoes
- Mashed Potatoes
- Roasted Seasonal Vegetables

FINISH: (Choose one):

- Lemon Bars or Fresh fruit and Chantilly Cream
- Fresh Brewed Coffee, Decaf Coffee and Assorted Teas

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LUNCH BUFFETS

10 guests minimum | pricing per person

FIESTA FLAVORS | \$77

STARTER: Tortilla Soup, with Avocado, and Tortilla Strip

SALAD (Choose two):

- Southwestern Salad, Romaine, Corn, Tomatoes, Red Onion, Jicama, Cotija, and Pumpkin Seeds, Served with a Cilantro-Lime Vinaigrette
- Cotija Arugula, Watercress, Jicama, Mango, Tomatillos, Cilantro Vinaigrette
- Cotija Avocado & Tomato, Olive oil, Cilantro

FAJITA & TACO BAR (Choose two):

- Skirt Steak Asada
- Adobe Grilled Chicken
- Sautéed Shrimp with Lime and Oregano
- Mushroom Fajita or Impossible Meat (VEGAN)

ACCOMPANIED with: warm corn and flour tortillas, Pico De Gallo, Salsa Roja, Guacamole, Lettuce, Tomatoes, Onions, Jalapenos, Sour Cream, Queso Fresco, and Tortilla Chips, Spanish Rice and Refried Pinto Beans

FINISH:

- Vanilla Flan with Rum Sauce
- Freshly Brewed “Groundworks” Regular Coffee, Decaffeinated Coffee, and Assorted Teas

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HORS D'OEUVRES

passed appetizers or displayed- priced per piece | Minimum 25 pieces each per selection

COLD

- Kampachi Crudo: Yuzu Kosho Vinaigrette (served in a spoon) | \$10
- Ahi Tuna Tartare: Crostini, Sherry Mustard Vinaigrette, Wonton Crisp | \$10
- Rock Shrimp Ceviche: Chilled Citrus Broth, Thai Basil (served spoon) | \$10
- White Seabass Ceviche: Leche de Tigre (served in a spoon) | \$10
- Smoked Salmon Crostini: Fromage Blanc, Chive Flower | \$10
- Pan con Tomate: Manchego | \$9
- Roasted Heirloom Carrots - Smoked Almond Vegan Aioli, Fresh Herbs (VEGAN) | \$8
- Roasted Tomato Tart: Goat Cheese, Balsamic Glaze | \$9
- Goat Cheese and Roasted Pear Crostini: Hazelnut Powder, Star Anise Glaze | \$9
- Deviled Egg: Crème Fraîche, Cornichon, Dill | \$9
- Seared Beef Tenderloin Crostini: Rye Crostini, Gorgonzola, Onion Jam | \$10

HOT

- Mushroom Arancini: Heirloom Tomato, Pesto | \$9
- Crispy Prosciutto-Wrapped Asparagus: Sweet Balsamic | \$10
- Vegetable Spring Rolls: Ginger, Cilantro, Sweet Chili Sauce (VEGAN) | \$8
- Piri-Piri Roasted Mushroom Skewer - Celeriac Puree, Herb Chimichuri (VEGAN) | \$8
- Roasted Cauliflower - White Soy BBQ Glaze, Sesame Seeds, Cilantro (VEGAN) | \$8
- Bacon-Wrapped Dates: Goat Cheese, Fig Balsamic | \$10
- Mini Crab Cake: Remoulade, Orange Segment, Micro Cilantro | \$10
- Lamb Lollipop: Greek Yogurt Tzatziki, Mint Gremolata | \$10
- Chicken Meatball: Whole Grain Mustard Emulsion | \$10
- Chicken Satay: Peanut Sauce, Sesame Seeds | \$10
- Chicken Empanadas: Chimichurri | \$10

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RECEPTION STATIONS

pricing per person | reception stations based on 1.5 hours of service

CHIPS & DIPS TABLE | \$30

- Tortilla Chips
- Assorted Salsas: Pico De Gallo, Salsa Roja, Salsa Verde
- Fresh Guacamole & Black Bean Dip
- Chicken Taquitos

ARTISAN CHARCUTERIE TABLE | \$45

- Assorted Breads, Crackers, and Toasts
- Specialty Cured Meats
- Domestic & International Cheeses
- Fresh Fruits, Jams, Mustards, Nuts

SEAFOOD ON ICE TABLE | \$65

- Jumbo Rock Shrimp
- Hamachi Ceviche with Jalapeno Ponzu
- Tuna Tartare
- Assorted Crackers, Dips, and Sauces
- King Crab Legs for an additional \$25 per Person

MEDITERRANEAN TABLE | \$45

- Grilled Pita & Vegetable Crudités
- Whipped Hummus, Baba Ghanoush, & Tzatziki
- Herb Citrus Chicken Skewers & Beef Kebabs
- Tomato, Cucumber, & Red Onion Tabouleh

SLIDER TABLE

\$40 (Choice of 2) | \$50 (Choice of 3)

- Snake River Burger with Vermont Cheddar
- Spicy Salmon with Lemon Aioli
- Teriyaki Chicken with Grilled Pineapple
- Shitake Slider with Vegan Miso Mayo
- Choice of Shoestring or Sweet Potato Fries

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PLATED DINNER

pricing per person | minimum 20 guests | 2 hours of service
3 courses includes bread, butter, coffee, and tea

Price is based on Entree Selection, highest price prevails

STARTERS (Choose one):

- Scallop ceviche, aguachile, cucumber, mint, lime, tortilla
- Shrimp Cocktail, yuzu, cocktail sauce
- Spicy Ahi Tuna Crudo, lemon, orange, capers, cucumber, evoo
- Little Gem Caesar, cheesy croutons, garlic parmesan
- Roasted Beets, burrata, citrus, pistachios, honey
- Lobster Ravioli, asparagus, lobster cream
- Basil meatballs, pomodoro, basil, crostini
- Quinoa Tebouleh, tomato, scallion, cucumber, mint, parsley

DESSERT (Choice one):

- Fresh Berries, honey, lemon, mascarpone cream
- Apple Peach Crisp, vanilla bean ice cream
- Warm Chocolate Lava Cake, vanilla bean ice cream
- Carrot cake, salted caramel
- Chocolate Ganache Cake with berries

ENTREES (Choice three):

served with chef's selection of appropriate starch and farmer markers vegetables

- Braised Short Ribs, roasted roots, port wine, cinnamon | 110
- Grilled Filet Mignon, mushroom, tarragon, brandied peppercorn sauce | 120
- Pan Seared Salmon, shallots, parsley, lemon burnt butter | 95
- Local Sea Bass & Jumbo Shrimp, mango, mint, honey, lime | 105
- Roasted Chicken Breast, wilted spinach, artichoke hearts, capers, lemon, chardonnay | 110
- Grilled Rib Eye, au gratin, potatoes, fried onions, bourbon | 109
- New York Steak, gorgonzola, crusted, dried cherries, maderia | 110
- Lemon Mushroom Rigatoni, roasted shitake mushroom, white wine mushroom sauce, wild arugula, shaved parmesan | 90

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DINNER BUFFETS

pricing per person | minimum 20 guests | 1.5 hours of service
includes bread, butter, regular and decaf coffee

\$120 Per Person for Choice of 2 Entrees

\$140 Per Person for Choice of 3 Entrees

STARTERS (Choice of 1):

- Charcuterie Platter: Cured Meats, Cheeses, Fresh Fruit, Bread, Nuts, Jelly, Mustard
- Hummus Platter: Whipped Hummus, Veggie Crudit , Grilled Pita (VEGAN)
- Caprese Platter: Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil, Balsamic
- Rock Shrimp Ceviche: Tortilla Chips, Pico De Gallo
- Grilled Garlic Shrimp: Pineapple-Mango Salsa, Lime, Cilantro
- Chicken Skewers or Lamb Lollipops: Tzatziki, Fresh Herbs

SALADS (Choice of 2):

- Mixed Green Salad: Cucumber, Tomato, Red Onion, Avocado, House Ranch
- Caesar Salad: Romaine, Croutons, White Anchovy Dressing, Parmesan
- Mediterranean Salad: Romaine, Garbanzo Beans, Feta, Lemon Vinaigrette
- Roasted Beet & Burrata: Wild Arugula, Candied Pecans, White Balsamic
- Kale & Quinoa Salad: Cherry Tomatoes, Goat Cheese, Sweet Balsamic

SIDES (Choice of 2):

- Roasted Brussels Sprouts
- Seasonal Roasted Vegetables
- Glazed Carrots with Cashew Crema (VEGAN)
- Potatoes Au Gratin
- Herb Roasted Fingerling Potatoes (VEGAN)
- Roasted Sweet Potatoes (VEGAN)
- Creamy Mashed Potatoes
- Basmati Rice (VEGAN)

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DINNER BUFFETS

CONTINUED

ENTREES (Choice of 2) :

- Citrus Roasted Salmon
- Roasted Barramundi with Meyer Lemon and Fresh Herb Sauce
- Garlic & Herb Grilled Chicken with Balsamic Jus
- Seared Beef Tenderloin with Black Peppercorn Sauce
- Lasagna - Traditional Bolognese, or Spinach and Mushroom (Vegetarian)
- Eggplant Manicotti with Heirloom Tomato Marinara
- Moroccan Spiced Acorn Squash with Golden Raisins (VEGAN)

DESSERTS (Choice of 1):

- Lemon Bars with Fresh Berries and Mascarpone Cream
- Mini Apple Peach Crisps with Vanilla Bean Ice Cream
- Carrot Cake with Cream Cheese Frosting
- Tiramisu
- Warm Chocolate Lava Cake with Whipped Cream and Fresh Berries
- Fresh Baked Chocolate Chip Cookies and Brownies

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BAR PACKAGES

BEER AND WINE PACKAGE:

Selection of 2 Beers, 2 White Wines, and 2 Red Wines

- \$25 per person for 1 hour
- \$40 per person for 2 hours
- \$55 per person for 3 hours
- \$65 per person for 4 hours

BAR PACKAGE 1

Includes Beer & Wine Package + Tier 1 Spirits and all mixers, juices and sodas.

TIER 1 SPIRITS – Tito’s Vodka, Ford’s Gin, Saison Rum, Traditional Blanco Tequila, Old Forester Bourbon

- \$40 per person for 1 hour
- \$65 per person for 2 hours
- \$80 per person for 3 hours
- \$95 per person for 4 hours

BAR PACKAGE 2

Includes Beer & Wine Package + Tier 2 Spirits and all mixers, juices and sodas.

TIER 2 SPIRITS – Grey Goose Vodka, Bombay Sapphire Gin, Appleton Rum, Ocho Plata Tequila, Woodford Reserve Bourbon

- \$50 per person for 1 hour
- \$75 per person for 2 hours
- \$90 per person for 3 hours
- \$105 per person for 4 hours

CONSUMPTION BAR

A la Carte Options, Priced per Drink

BAR 1 SPIRITS

- Cocktails | \$20
- Glass of Wine | \$18
- Beer \$14
- Soft Drinks | \$10

BAR 2 SPIRITS

- Cocktails | \$25
- Beer \$14
- Glass of Wine | \$20
- Soft Drinks | \$10

BEER AND WINE SELECTION

A la Carte Options, Priced per Drink

RED WINE

Knuttie Pinot Noir – California
Acri Nebbiolo – California
Terrazas Malbec – Argentina
LMA Cardon Cabernet – Mexico
Fundamentals Cabernet Sauvignon – California

BEER

Scrimshaw Pilsner
Chief Peak IPA
Offshoot Relax Hazy IPA (16 oz.)
Pacifico Lager
Athletic NA Cerveza

WHITE WINE

Stolpan Uni – California
Jermann Pinot Grigio – Italy
Cloudy Bay Sauvignon Blanc – New Zealand
Lechuza Chardonnay – Mexico
Post & Beam – California

SIGNATURE COCKTAIL SELECTION – A LA CARTE

Marelle Margarita – Blanco Tequila, Meyer Lemon, Serrano Agave, Sea Salt | \$17
Honey Bee – Mezcal, Yuzu Liquor, Lavender Infused House Honey | \$18
Seaside Spritz – Limoncello, Carpano Bianco Vermouth, Prosecco, Flamed Herbs | \$18

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