



# MENU DIRECTORY

## 2007

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## **GENERAL INFORMATION**

### **AUDIO-VISUAL EQUIPMENT**

Our audio visual provider, AV Solutions, can furnish a comprehensive offering of equipment and services. Please consult with your Catering Manager for pricing and selection.

### **BILLING**

Payment will need to be made in advance unless credit arrangements have been made.

### **SET UP CHARGE**

A labor fee of \$150.00 will be added to functions of fewer than 20 people.  
A minimum attendance is required for buffet selections.

## **FUNCTION CONTRACTS & POLICIES**

1. All prices are subject to change without notice.
2. All food and beverage prices quoted are subject to 21% service charge and applicable sales tax, currently 7.75%.
3. In arranging private functions, the attendance must be definitely specified 72 hours in advance. This number will be considered a guarantee for which you will be charged, even if fewer guests attend.
4. If Catering or Conference Services is not provided a guarantee 72 hours in advance, the estimated figure will automatically become the guarantee.
5. The Rancho Bernardo Inn agrees to prepare for 5% over the guaranteed attendance number of the function.
6. No food or beverage of any kind may be brought into the hotel by the engagor, guests or invitees without the permission of the hotel. The hotel reserves the right to charge for the service of such food and beverage. Hotel regulations do not permit removal of food at conclusion of the function.
7. Banquet servers are scheduled for a three-hour period for breakfast and lunch and a four-hour period for receptions and dinners. If these time frames are exceeded, a \$20.00 per hour/per banquet server charge will be assessed.



## **CONTINENTAL BREAKFASTS**

### ***The Bernardo Continental***

\$19.50 per person

Assorted Chilled Juices

Naked Juice Fresh Squeezed Orange and Grapefruit Juice

Seasonal Fruit Display

Assorted Le Chef Pastries and Croissants

Assorted Freshly Baked Muffins

Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas

### ***The Mirasol Continental***

\$23.00 per person

Assorted Chilled Juices

Naked Juice Fresh Squeezed Orange and Grapefruit Juice

Seasonal Fruit Display

Assorted Lang's Deli Sliced Bagels with Cream Cheese

Freshly Baked Breakfast Breads and Muffins

Breakfast Cereals and Homemade Granola

Assorted Yoplait Fruit Yogurts

Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas

### ***The Sintonte Continental***

\$25.00 per person

Assorted Chilled Juices

Naked Juice Fresh Squeezed Orange and Grapefruit Juice

Seasonal Fruit Display

Assorted Le Chef Scones with Preserves and Butter

Freshly Baked Breakfast Breads

McCann's Irish Oatmeal with Seasonal Berries, Brown Sugar and Milk

Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas

### ***The Healthy Start Continental***

\$29.00 per person

Naked Juice Fresh Squeezed Orange and Grapefruit Juice

Assorted Chilled Juices

Seasonal Fruit Display

Homemade Granola with Fresh Berries and Skim Milk

Low-Fat Muffins with Margarine

Low-Fat Cottage Cheese, Hard Boiled Eggs

Assorted Yoplait Fruit Yogurts

Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas

### ***The Parisienne Continental***

\$34.00 per person

Naked Juice Fresh Squeezed Orange and Grapefruit Juice

Assorted Chilled Juices

Seasonal Sliced Fruits with Vanilla Yogurt Sauce

Assorted Freshly Baked Breakfast Breads and La Française Croissants with Butter and Preserves

French Brie, Boursin Cheese and Gruyère Cheese with Savory Breads and Crusty Rolls

Assorted Lang's Deli Sliced Bagels

Vegetable Herb and Strawberry Cream Cheeses

Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas



## ***BREAKFAST BUFFETS***

### ***The Santiago Breakfast Buffet***

\$26.50 per person (minimum 20 people)

Naked Juice Fresh Squeezed Orange and Grapefruit Juice

Assorted Juices

Seasonal Fruit Display

Assorted Le Chef Pastries and Croissants

Breakfast Cereals and Homemade Granola with Milk

Country Scrambled Eggs with Chives

Caramelized Onion Breakfast Potatoes

Applewood Smoked Bacon

Oven-Roasted Sage Breakfast Sausage

Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas

### ***The Californian Breakfast Buffet***

\$31.50 per person (minimum 20-50 people)

\$29.50 per person (over 50 people)

Naked Juice Fresh Squeezed Orange and Grapefruit Juice

Assorted Juices

Sliced Citrus, Kiwi and San Fernando Valley Strawberries

Assorted Freshly Baked Muffins

Breakfast Cereals and Homemade Granola with Milk

Seasonal Berries with Whipped Cream

Artisan Bakery Cinnamon Raisin French Toast with Warm Maple Syrup

Hominy and Roasted Vegetable Frittata with Mozzarella Cheese

Crispy Hash Brown Potatoes

Homemade Turkey and Sage Sausage Patties

Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas

### ***The San Pasqual Breakfast Buffet***

\$35.00 per person (minimum 20-50 people)

\$33.00 per person (over 50 people)

Naked Juice Fresh Squeezed Orange and Grapefruit Juice

Assorted Juices

Platters of Sliced Mangos, Bananas, Papaya & Pineapple

Assorted Bagels with Sprucepoint Smoked Salmon and appropriate garniture to include:

Chopped Hard Boiled Eggs, Sliced, Vine-Ripened Tomatoes, Capers, Diced Red Onion and Cream Cheese

Upper Crust Dill Brioche

Jonah Crab Quiche with Snipped Tarragon and Boursin Cheese

Grated Idaho Potato Pancakes with Sour Cream and Chives

Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas



***BREAKFAST ENHANCEMENTS  
FOR YOUR CONTINENTAL OR BREAKFAST BUFFET***

***Assorted Lang's Deli Sliced Bagels with Flavored Cream Cheese***  
Vegetable Herb, Honey-Nut and Smoked Salmon Cream Cheese \$5.50 each

***Sunrise Breakfast Muffin***  
Applewood Smoked Bacon, Fluffy Scrambled Eggs and Tillamook Cheddar  
on a Toasted English Muffin \$6.50 each

***Bernardo Benedict***  
Eggs Benedict with Avocado, Hothouse Tomato and Rock Shrimp,  
Add \$9.50 each

***Rosarito Breakfast Burrito with Avocado***  
Fluffy Scrambled Eggs, Onions, Tomatoes, Monterrey Jack Cheese and Tomatillo Salsa \$6.50 each

***Artisan Bakery Cinnamon Raisin French Toast***  
with Warm Maple Syrup, Berry Compote and Powdered Sugar \$6.00 per person

***Smoked Salmon Quiche***  
with Green Onion and Boursin Cheese \$6.50 per person

***BREAKFAST STATIONS***

(Minimum 20 guests)

***\*Pancake Station***

\$8.00 per person

*Choice of Two:* Buttermilk, Blueberry Buttermilk or Buckwheat Pancakes served  
with Warm Vermont Maple Syrup, Butter and Whipped Cream

***\*Waffle Station***

\$8.00 per person

Belgian Waffles made to order served with Fresh Strawberries, Warm Vermont Maple Syrup, Powdered Sugar,  
Butter and Whipped Cream

***\*Omelette Station***

\$9.00 per person

*Prepared with your choice of:* Wild Mushrooms, Roasted Green Peppers, Onions, Tillamook Cheddar,  
Swiss Cheese, Baby Spinach, Black Forest Ham, Applewood Smoked Bacon, Hothouse Tomatoes

***Sprucepoint Smoked Salmon Station***

\$12.00 per person

Served with Assorted Lang's Deli Sliced Bagels, Chive Cream Cheese, Vegetable Herb Cream Cheese,  
Diced Red Onions, Sliced Vine-Ripened Tomatoes, Chopped Hard Boiled Eggs and Capers

\* A \$100.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.



## ***TABLESIDE SERVICE***

### ***Mediterranean Breakfast***

\$26.00 per person

Naked Juice Fresh Squeezed Orange Juice  
Frittata with Roasted Mediterranean Vegetables, Red Bliss Potatoes, Mozzarella Cheese  
and Warm Tomato Salsa  
Assorted Le Chef Pastries and Croissants  
Ryan Bros “Micro Blend” Gourmet Coffee and Decaffeinated Coffee, Select Teas

### ***All American Breakfast***

\$27.00 per person

Naked Juice Fresh Squeezed Orange Juice  
Corned Beef Hash with Green Onion, Fire-Roasted Tri-Color Peppers and Poached Eggs,  
Seasonal Fresh Fruit Garnish  
Assorted Le Chef Pastries and Croissants  
Ryan Bros “Micro Blend” Gourmet Coffee and Decaffeinated Coffee, Select Teas

### ***The Executive Breakfast***

\$29.00 per person

Naked Juice Fresh Squeezed Orange Juice  
Seasonal Melon and Berries  
Poached Eggs Benedict on a Toasted English Muffin with Grilled Canadian Bacon, Hollandaise  
Breakfast Potatoes with Caramelized Onion, Red Pepper and Chives  
Assorted Le Chef Pastries and Croissants  
Ryan Bros “Micro Blend” Gourmet Coffee and Decaffeinated Coffee, Select Teas



## **MEETING BREAKS**

(Minimum of 20 guests)

### ***Chips & Dips***

\$8.00 per person

Crispy Root Vegetable Chips  
with Creamy Spinach Parmesan Dip  
Assorted Bagel Chips  
with Pesto Hummus Dip

### ***Stadium Break***

\$12.50 per person

Assorted Häagen Dazs Ice Cream Bars  
Hot, Soft Pretzels with French's Stadium Mustard  
Fresh Popped Popcorn  
Roasted Georgia Peanuts

### ***Strawberry Fondue***

\$11.00 per person

California Strawberries  
Chocolate Fondue  
Strawberry Lemonade

### ***South of the Border***

\$13.50 per person

Red, Yellow and Blue Corn Tortilla Chips  
Salsa Fresca and Jose's Homemade Guacamole  
Quesadilla Cornucopias and Jalapeño Poppers  
Margarita Key Lime Tarts

### ***Power Break***

\$15.00 per person

California Fresh Fruit Yogurt Smoothies  
Assorted Energy Drinks: Red Bull Energy Drinks,  
Tazo Teas, Assorted Sobe Drinks  
Baskets of Whole Fresh Julian Apples, Temecula  
Basin Golden Oranges, Bananas  
Oatmeal Raisin Cookies  
Terra Vegetable Chips  
Harvest Power Bars

### ***Julian Apple Break***

\$15.00 per person

Baskets of Whole Red and Green Hand-Picked  
Estate Apples  
Warm Apple Strudel  
Warm Apple Crisp  
Apple Kabobs with Homemade Caramel Dip  
Fresh Pressed Apple Cider

### ***Antioxidant Break***

\$15.00 per person

Carrot Juice  
Pomegranate Juice  
Blueberry Juice  
Almonds  
Walnuts  
Shaved Valrhona Chocolate Rosettes

### ***Chocolate Decadence***

\$17.00 per person (25-50 people)

\$15.00 per person (over 50 people)

Chocolate Covered California Strawberries  
Homemade White & Dark Chocolate Chunk Cookies  
Chocolate Fountain with Pound Cake, Seasonal  
Fruits, Strawberries and Marshmallows

### ***Pacific Rim Break***

\$18.00 per person

Steamed Potstickers  
Sweet and Sour Won Tons  
Spring Rolls with Chile Garlic Sauce  
Sweet and Sour Sauce and Soy  
Charred Ahi with Wasabi and Pickled Ginger

\* \$100.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.



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## ***FOR YOUR MID-MORNING OR AFTERNOON ENJOYMENT***

### ***Juices & Beverages***

Ryan Bros “Micro Blend” Gourmet Coffee and Decaffeinated Coffee, Select Teas	\$55.00 per gallon
Fresh Brewed Iced Tea, Rosemary Spiked Simple Syrup	\$24.00 per carafe
Lemonade	\$24.00 per carafe
Strawberry Lemonade	\$24.00 per carafe
Arnold Palmer’s	\$24.00 per carafe
Grapefruit Sparklers	\$24.00 per carafe
Naked Juice Fresh Squeezed Orange Juice	\$26.00 per carafe
Naked Juice Fresh Squeezed Grapefruit Juice	\$26.00 per carafe
Assorted Fruit Juices	\$26.00 per carafe
Soft Drinks	\$3.50 each
Assorted Bottled and Mineral Waters	\$4.50 each
Boylan Bottleworks Gourmet Sodas	\$5.00 each
Assorted Gourmet Teas	\$5.00 each
Homemade California Fresh Fruit Smoothies	\$6.50 each
Starbucks® Frappuccinos: Coffee, Mocha and Vanilla	\$5.00 each
Red Bull Energy Drinks	\$5.50 each

### ***Fresh Fruits and Baked Goods***

Assorted House Made Pastries and Croissants	\$3.50 per person
Assorted Lang’s Deli Sliced Bagels with Cream Cheese	\$4.00 each
Assorted Freshly Baked Muffins	\$3.50 each
Assorted Freshly Baked Breakfast Breads	\$3.75 per person
Breakfast Cereals with Milk	\$3.50 each
Freshly Baked Fruit Bars	\$3.50 each
Sun-Dried Fruit & Nut Bars	\$3.50 each
Streusel and Marbled Coffee Cakes	\$3.75 per person
Sliced Fresh Seasonal Fruit	\$4.50 per person
Whole Fruit	\$20.00 per dozen
Assorted Yoplait Fruit Yogurts	\$3.50 each
Assorted Granola/Nutri-Grain Bars	\$3.00 each
Harvest Power Bars	\$3.00 each
Freshly Popped Popcorn	\$5.50 per person
Hot, Soft Pretzels with French’s Stadium Mustard	\$4.25 each
Freshly Baked Cookies or Brownies	\$36.00 per dozen



## LUNCHEON MENU

### *Appetizers*

Tomato Bisque, Basil Chantilly Cream  
Corn Bisque with Cilantro Crème Fraiche  
Zesty Mexican Shrimp Gazpacho  
Roasted Vegetable Bruschetta Tower  
Spinach and Mesclun Salad,  
Aged Cabernet Vinaigrette, Crumbled Goat Cheese

Belgian Endive, Watercress and Red Oak Lettuces,  
tossed with Pears and Candied Walnuts,  
Champagne Vinaigrette

Lemon Tarragon Rock Shrimp Tostada Salad,  
Jalapeño Vinaigrette

Bouquet of Boston Lettuce with Diced Beets, Orange  
Segments, Dijon Herb Dressing

Hearts of Romaine with Shaved Parmesan,  
Garlic Crouton, Creamy Lemon Oregano Vinaigrette

### *Entrées*

(Each luncheon entrée includes: Le Chef French Rolls and Butter, Choice of: one appetizer, one dessert and beverage)

#### *Vegetable Napoleon*

\$28.00 per person

Fresh Pasta Sheets, Spinach, Mushrooms,  
Mozzarella, Ricotta and Mascarpone Cheese,  
Tomato, Red Pepper Coulis

#### *Chicken Sandwich*

\$29.00 per person

Chicken Piccata Sandwich on Grilled Focaccia  
Bread, Arugula with Caper Aioli, Eggplant Parmesan

#### *Greek Salad Wrap*

\$29.50 per person

Lemon Oregano Marinated Chicken with Shredded  
Romaine Lettuce, Red Onion and Feta Cheese in  
Soft Lavosh, Vegetable Chips and Hummus

#### *Thai Chicken Salad*

\$27.00 per person

Breast of Free-Range Chicken with Bean Sprouts,  
Carrots, Red Bell Pepper, Asian Cabbage, Toasted  
Sesame Seeds, Mango Slices, Roasted Peanuts and  
Crispy Won Tons, Lemongrass Vinaigrette

#### *Mediterranean Pasta*

\$29.00 per person

Fusilli Pasta tossed with  
Grilled Chicken, Red Bell Pepper, Cremini  
Mushrooms, Tomato Coulis

#### *Salmon Salad*

\$34.00 per person

Seared Atlantic Salmon tossed with Mesclun Greens,  
Belgian Endive, Pear Tomatoes, Asparagus,  
Raspberry-Thyme Vinaigrette

#### *Roasted Chicken Breast*

\$34.00 per person

Herb-Roasted Breast of Chicken with Wild  
Mushroom Risotto, Dijon Mustard Roasted Pepper  
Pesto Sauce, Baby Carrots

#### *Pacific Sea Bass*

\$39.00 per person

Roasted Sea Bass, Citrus Basmati Rice with  
Meyer Lemon Citronette

#### *Filet Mignon*

\$44.00 per person

Grilled, Iowa Corn-Fed Beef Filet Mignon, Roasted Shallots, Cabernet Demi-Glace,  
Garlic Mashed Potatoes and Asparagus



## *Desserts*

Chocolate Mousse with Berries  
Key Lime Tart with Raspberry Coulis  
Carrot Cake with White Chocolate Cream Cheese  
Pineapple Compote  
New York Style Cheesecake  
with Fresh Strawberry Sauce  
Raspberry Mousse Cake  
with Raspberry Sauce  
Rustic Apple Brown Butter Walnut Tart  
with Crème Fraiche Anglaise

Fresh Fruit Tart with Strawberry Sauce  
Frozen Chocolate Grand Marnier Truffle with  
Raspberry Sauce  
Almond Cake with Crème Anglaise  
Häagen Dazs Ice Cream  
with Wafer Cookie  
Trio of Fresh Seasonal Sorbets  
Flourless Chocolate Torte with Crème Anglaise and  
Chocolate Swirl

## ***BOX LUNCHESES***

### ***The Par 3***

\$21.00 per person

Shaved Black Forest Ham  
and Brie Cheese on French Baguette with Lettuce  
and Pommery Mustard Mayonnaise

### ***The Bogie***

\$24.00 per person

Albacore Chunk Tuna Salad  
and Sunflower Sprouts  
on Whole Wheat Kaiser Roll  
with Red Oak Leaf Lettuce

### ***The Birdie***

\$23.00 per person

Mesquite-Smoked Breast of Turkey  
with Dill Havarti Cheese on a large  
La Française Croissant with Lettuce  
and Roma Tomato

### ***The Eagle***

\$26.00 per person

California Chicken Salad with Avocado  
on Sun-Dried Tomato Pannini Roll  
with Applewood Smoked Bacon and Pine Nuts

### ***The Hole-In-One***

\$28.00 per person

Garlic Crusted, House-Roasted Top Sirloin with Tillamook Cheddar Cheese,  
Horseradish Mayonnaise on Onion Kaiser Roll with Lettuce and Roma Tomato

### ***All box lunches include the following:***

Choice of Pasta Salad or Potato Salad  
Whole Fresh Fruit  
Sun Chips  
Chocolate Chunk Brownie



## ***BUFFET LUNCHEON MENU***

### ***The Deli Buffet***

\$35.00 per person (minimum 20-50 people)

\$33.00 per person (over 50 people)

#### *Salads*

Mesclun Greens with Roasted Pepper Vinaigrette or  
Creamy Buttermilk Dressing  
Roasted San Joaquin Vegetable Pasta Salad,  
Pommace Olive Oil, Gilroy Garlic and Parmesan Cheese  
Deli Potato Salad

#### *Sliced Meats*

Shaved Black Forest Ham  
Genoa Salami  
Roasted, Garlic Crusted Top Sirloin  
Mesquite Smoked Breast of Turkey  
Albacore Tuna Salad with Chopped Cornichons and  
Pommery Mustard  
Sliced American and Emmenthaler Cheeses  
Le Chef French Bread, Sourdough and  
Kaiser Rolls  
Lettuce, Tomatoes, Pickles and Onion  
Whole Grain Mustard, Mayonnaise and Horseradish

#### *Desserts*

Miniature Crème Brulee Tarts  
Apple Crumble Squares  
Buttermilk Chocolate Cake with Pecans  
Tablesides Service – Ryan Bros “Micro Blend” Gourmet  
Coffee and Decaffeinated Coffee, Select Teas

### ***The Executive Deli Buffet***

\$39.00 per person (minimum 20-50 people)

\$37.00 per person (over 50 people)

#### *Salads*

Tabbouleh  
Charred Corn and Fire-Roasted Pepper Salad with  
Romaine and Cumin, Lime Vinaigrette  
Grilled San Joaquin Vegetables with Balsamic  
Reduction and Extra Virgin Olive Oil

#### *Sliced Meats*

\*Lemongrass Marinated Chicken Breast  
Turkey Pastrami  
Black Forest Ham  
\*Marinated, Grilled Skirt Steak  
Brie, Peppered Boursin, Dill Havarti Cheeses  
Sun-Dried Tomato Mayonnaise, Pesto Mayonnaise,  
Whole Grain Mustard and Horseradish  
Caramelized Onion Bread, Olive Baguettes, Focaccia  
and Sourdough Bread  
Lettuce, Tomatoes, Red Onion  
Sweet Gherkins & Marinated Cherry Peppers

#### *Desserts*

Freshly Baked Assorted Fruit Bars  
Fresh Fruit Salad  
Almond and Chocolate Chip Financier Cakes  
Tablesides Service – Ryan Bros “Micro Blend” Gourmet  
Coffee and Decaffeinated Coffee, Select Teas

\* \$100.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.



***Epicurean Lunch Buffet***

\$49.00 per person (minimum 20-50 people)  
\$47.00 per person (over 50 people)

*Soup and Salads*

Soup of the Day

Belgian Endive, Red Oak Leaf and Frisée Lettuces  
with Candied Pecans, Golden Raisins,  
Teardrop Tomatoes  
and Sherry Lemon-Thyme Vinaigrette with Shallots  
Charred Tuna Niçoise Salad

*Entrées*

*(Choice of Three)*

\*Roasted Sirloin with Béarnaise Sauce  
Breast of Chicken with Red Wine, Wild Mushrooms  
and Pearl Onion Ragout on a Bed of Spinach  
Honey Mustard Glazed Atlantic Salmon with  
Tarragon Butter, Steamed Snow Peas  
Pan-Seared Sea Bass with Leek and Vanilla Fondue,  
Port Reduction  
Bowtie Pasta with Roasted Eggplant, Artichoke  
Hearts, Roma Tomatoes, Garlic and Olives

Spanish Saffron Rice with Fennel and Red Peppers  
French Rolls, Butter

*Desserts*

Chocolate Raspberry Truffle Cakes  
Fresh Fruit Tarts  
Raspberry Almond Bars  
Tableside Service – Ryan Bros “Micro Blend”  
Gourmet Coffee and Decaffeinated Coffee,  
Select Teas

***Barbecue Lunch Buffet***

\$38.00 per person (minimum 20-50 people)  
\$36.00 per person (over 50 people)

*Salads*

Southwest Red Bliss Potato Salad with Scallions  
and Herbs  
Crispy Cole Slaw  
Macaroni Salad  
Mixed California Hothouse Fruit Salad with  
Toasted Coconut

*\*\*Meats*

\*Grilled Gourmet Huffy Hot Dogs, Ground Sirloin  
Burgers, Gardenburgers®  
and Boneless Chicken Breast  
Hot Dog and Hamburger Buns  
Swiss, Cheddar and American Cheeses  
Mayonnaise, Whole Grain Mustard  
Hothouse Sliced Tomato, Sweet Onion,  
Dill Pickles and Lettuce  
Old-Fashioned Kettle Beans  
with Smokey-Maple Bacon

*Desserts*

Homemade Chocolate Chunk Cookies  
Almond and Strawberry Blackwell Tart  
Lemon Cheesecake Bars  
Tableside Service – Ryan Bros “Micro Blend”  
Gourmet Coffee and Decaffeinated Coffee, Select  
Teas

\*\* with Marinated New York Steak, add \$10.00 per  
person

\* \$100.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.



***Italian Riviera Lunch Buffet***

\$41.00 per person (minimum 20-50 people)  
\$39.00 per person (over 50 people)

*Salads and Appetizers*

Antipasto Platter: Hearts of Palm, White Spanish Anchovies, Parma Prosciutto Ham, Genoa Salami, Provolone, Black Olives, Artichoke Hearts and Ciabatta Croutons  
Endive, Radicchio and Arugula Salad with Lemon Vinaigrette, Shaved Parmesan

*Entrées*

\*Carved at the Buffet:

Double Cheese Vegetarian Pizza,  
Roasted Pancetta, Caramelized Pear and Gorgonzola Cheese Pizza  
Sicilian Marinated Chicken topped with Black Olives, Bell Peppers, Capers, Mozzarella and Savory Spinach  
Goat Cheese Ravioli, Wilted Spinach and Pine Nuts with  
Pesto Cream Sauce  
Warm Garlic Bread

*Desserts*

Assorted Biscotti  
Tiramisu with Baileys Anglaise  
Italian Fruit Salad  
Tableside Service – Ryan Bros “Micro Blend”  
Gourmet Coffee and Decaffeinated Coffee, Select Teas

***South of the Border Lunch Buffet***

\$42.00 per person (minimum 20-50 people)  
\$40.00 per person (over 50 people)

*Appetizers and Salads*

Chicken Tortilla Soup with Traditional Accompaniments  
Blue and Yellow Corn Tortilla Chips with Guacamole, Salsa Verde and Salsa Fresca  
Grilled Chicken Caesar Salad with Chipotle Spiced Dressing  
Jicama and Pineapple Salad  
Spicy Cucumber Salad

*\*\*Entrées*

Lime-Marinated Flank Steak with Chilies  
Corn and Flour Tortillas  
Chicken Enchilada Casserole  
Black Beans and Mexican Rice  
Jalapeño Cheddar Cornbread

*Desserts*

Margarita Lime Tarts and Caramel Flan  
Mexican Chocolate Torte  
Tableside Service – Ryan Bros “Micro Blend”  
Gourmet Coffee and Decaffeinated Coffee, Select Teas

\*\*With Fish Taco Station, add \$7.00 per person

\* \$100.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.



## **PLATED DINNERS**

### ***Appetizers***

Tomato Bisque, Basil Chantilly Cream

Wild Mushroom Soup with Port Drizzle

Crab and Corn Chowder

Greek Salad with Feta Cheese, Olives and Tomatoes  
(prepared tableside)

Italian Greens, Sun-Dried Pears, Currant Tomatoes  
with Balsamic Vinegar Dressing and Shaved  
Parmesan

Mesclun Greens and Spinach with Blue Cheese and  
Vinaigrette, Dried Cranberries and Walnuts

Caesar Salad (prepared tableside)

(Add a second appetizer listed above for \$5.00 per person)

### ***Second Course Options***

Wild Mushroom Sherry Ragout in Puff Pastry, Rosemary Cream \$6.00++ per person

Portobello Mushroom Carpaccio with Goat Cheese Crumble, Tomato Crostini \$9.50++ per person

Sautéed Dungeness Crab Cake with Napa Cabbage Apple Slaw, Ginger Sauce \$9.50++ per person

Sesame Crusted Seared Ahi with Enoki Mushroom Asian Vegetable Salad, Garlic Mint Chile Oil \$14.00++ per person

Roasted Achiote Marinated Prawns with Jicama Bell Pepper Pineapple Salad, Basil Citrus Sauce \$11.50++ per person

El Bizcocho Lobster Bisque finished with Armagnac Chantilly Cream \$7.00++ per person

Porcini Mushroom Mascarpone Cheese Ravioli, Wilted Spicy Greens with Black Truffle Butter,  
Shaved Parmesan Cheese \$7.50++ per person

Penne Pasta with Braised Short Rib and Carmelized Onion Sauce \$9.00++ per person

Tomato and Goat Cheese Tarte Tatin, Basil Oil and Aged Balsamic Vinegar, Micro Arugula \$9.50++ per person

### ***Entrées***

(Each dinner entrée includes: Le Chef French Rolls and Butter, choice of one appetizer, one dessert and beverage.  
Second course option may be added at an additional cost.)

#### ***Vegetable Lasagna***

\$38.00 per person

Polenta Lasagna with Grilled Vegetables, Oven-Dried  
Tomatoes and Bell Pepper Coulis

#### ***Roasted Chicken Breast***

\$48.00 per person

Stone Ground Mustard and Watercress Sauce, Wild  
Mushroom Polenta

#### ***Stuffed Chicken Breast***

\$54.00 per person

Stuffed with Goat Cheese, Spinach and Pine Nuts,  
Apple Brandy Sauce, Roasted Garlic Mashed Potatoes,  
Grilled Asparagus

#### ***Grilled Halibut***

\$62.00 per person

Pesto Whipped Potatoes, Braised Fennel, Artichokes  
and Oven-Dried Roma Tomatoes,  
Pernod Broth, Thyme Aioli Drizzle

#### ***Roasted Salmon Fillet***

\$52.00 per person

Pistachio Crusted Salmon Fillet, Saffron Rice and Date  
Pilaf, Meyer Lemon Sauce with Zucchini and Eggplant  
Ragout

#### ***Sautéed Seabass***

\$58.00 per person

Ragout of Five Peppers, Fennel Leek Potato Gnocchi,  
Basil Pistou Sauce



***Peppercorn Crusted Filet of Beef***

\$64.00 per person

Cremini Mushrooms, Roasted Garlic Mashed Yukon  
Gold Potatoes, Grain Mustard Cognac Sauce

***Sautéed Beef Rib Eye Steak***

\$64.00 per person

Ancho Dry Rubbed Rib Eye, Baked Stuffed Potatoes,  
Cipollini Onion Relish, Roasted Garlic Jus, Asparagus

***Roasted Coriander Marinated Lamb Rack Chops***

\$74.00 per person

Herb Roasted New Potatoes, Spaghetti Squash,  
Parmesan Tomato

***Fennel Crusted Salmon and Medallion of Beef***

***Tenderloin***

\$74.00 per person

Ginger Port Wine Sauce and Lemon Beurre Blanc with  
Shiitake Mushrooms, Red Bell Pepper, Snap Peas, Green  
Peppercorn Polenta

***Goat Cheese Portobella Stuffed Chicken Breast and  
Roasted Petit Filet Mignon***

\$67.00 per person

Pinot Noir Sauce, Baby Carrots, Potato Artichoke Hash

***Roasted Lobster Tail and Filet of Beef***

\$92.00 per person

Herb Butter, Stuffed Chive Potato and Yellow  
Pattypan Squash

***Desserts***

Frozen Chocolate Grand Marnier Truffle with  
Raspberry Sauce

Tiramisu with Baileys Anglaise and  
Valrhona Cocoa Powder

Fromage de Crème Dome with Raspberry Filling,  
Strawberry Sauce

Dark Chocolate and Hazelnut Mousse Bombe with  
Toasted Hazelnuts and Frangelico Sauce

Almond Pear Tart with Amaretto Sauce

Fresh Strawberry Sherry Trifle Parfait

Seven-Layer Chocolate Mocha Terrine  
with Dark Cherry Brandy Sauce

Chocolate Mousse Trio: White, Milk and Dark  
Chocolate with Grand Marnier Anglaise

***Available at \$6.00 per person***

Molten Chocolate Lava Cake with Malt Crème Anglaise, Chocolate Häagen Dazs Ice Cream

Peach Tarte Tatin with Crème Anglaise, Vanilla Bean Ice Cream

Chocolate Ganache Tart, Burnt Orange Sauce, Orange Chocolate Chip Ice Cream

***Available at \$9.00 per person***

***Gourmet Chocolate Fountain***

Fresh Pound Cake, California Strawberries, Seasonal Fresh Fruits, Assorted Sun-Dried Fruits and Marshmallows

***“Cherries Diablo”***

\*Dark Sweet Cherries Sautéed and Ignited Tableside Poured Over French Vanilla Ice Cream

\*Denotes \$150.00 Attendant Fee



## **WINE DINNERS**

*Our Sommelier has provided suggestions on appropriate wine pairings for your dinner.*

### ***American Wine Dinner***

\$75.00 per person

Chef's Amuse-Boche

\*\*\*

Dungeness Crab Salad, Roasted Peppers, Sweet and Sour Cucumber Salad,  
Curry Carrot Vinaigrette

*Gruet, Brut NV, Sparkling Wine @ \$30.00/btl*

\*\*\*

Roasted Wild Salmon, Butternut Squash and Walnut Risotto,  
White Truffle Drizzle, Balsamic Brown Butter

*Brucher, Pinot Noir @ \$50.00/btl*

\*\*\*

Pistachio Honey Glazed Beef Short Ribs, Yukon Gold Potato Puree, Baby Garden Vegetables,  
Cabernet Sauvignon Sauce

*Twenty Bench, Cabernet Sauvignon @ \$50.00/btl*

\*\*\*

Liquid Chocolate Cake with Vanilla Bean Ice Cream,  
Malt Crème Anglaise

*Ficklin, "Tinta Old Vines" Port @ \$30.00/btl*

Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas



**French Wine Dinner**

\$93.00 per person

Chef's Amuse-Boche

\*\*\*

Grilled Pencil Asparagus and Roma Tomatoes, Frisse Lettuce and Shaved Parmesan Cheese,  
Champagne Truffle Chervil Dressing

*Pascal Jolivet, Sancerre, Sauvignon Blanc @ \$42.00/btl*

\*\*\*

Sautéed Striped Sea Bass, Braised Fennel Tomato Compote, Purple Cauliflower Puree

*Marc Bredif, Vouvray, Chenin Blanc @ \$38.00/btl*

\*\*\*

Tournedos Rossini with Port Wine Sauce, Wilted Swiss Chard and Thyme Potato Crisp

*E. Guigal, "Gigondas", Syrah/Grenache @ \$48.00/btl*

\*\*\*

Baked St. Andre Cheese and Black Truffle in Pistachio Filo, Frisée Mache Salad

\*\*\*

Raspberry White Chocolate Meringue Chiboust, Almond Shortbread Cookie, Raspberry Coulis

*Chateau D'Exindre, Muscat @ \$30.00/btl*

Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas

**Australian Wine Dinner**

\$101.00 per person

Chef's Amuse-Boche

\*\*\*

Potato Gnocchi with Wild Mushrooms, Braised Winter Greens, Apple Balsamic Reduction

*Marquis Phillips, "Holly's Blend", Verdelho/Semillon @ \$26.00/btl*

\*\*\*

Chilled Rock Lobster, Micro Arugula, Oven-Roasted Roma Tomato with Saffron,

Sweet Garlic Dressing, Lobster Glace

*Trevor Jones, "Virgin", Chardonnay @ \$34.00/btl*

\*\*\*

Roasted Rack of Lamb, Porcini Mushroom Potato Gratin, Asparagus Vegetable Bundle, Sorrel "Café au Lait"  
Sauce

*Killibinbin, Cabernet/Shiraz Blend @ \$35.00/btl*

\*\*\*

Caramel Green Apple Mousse Bombe, Hazelnut Praline Sauce

*Lilly Pilly, "Noble Blend" @ \$35.00/half btl*

Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas



## DINNER BUFFETS

### *Route 66 Barbecue*

\$64.00 per person (minimum 20-50 people)  
\$62.00 per person (over 50 people)

#### *Salads*

Iceberg Wedges with Creamy Blue Cheese Dressing  
and Lemon Thyme Vinaigrette  
Tomato Cucumber Salad  
Old Fashioned Macaroni Salad

#### *Entrées*

\*Grilled Chipotle Marinated Chicken,  
Barbecued Baby Back Ribs and Braised Beef Brisket  
Accompaniments: Pickle Relish, Onions, Mesquite  
Barbecue Glaze, Hamburger Buns  
Potatoes Au Gratin  
Succotash  
Vegetarian Chili Bar with Sour Cream, Shredded  
Cheddar Cheese, Green Onions, Jalapeños,  
Crispy Tortilla Strips  
Jalapeño Cheddar Biscuits

#### *Desserts*

Watermelon Wedges  
Apple Crumb Pie  
Häagen Dazs Chocolate & Vanilla Ice Creams with  
assorted toppings: Whipped Cream, Hot Fudge,  
Caramel Sauce, Chopped Nuts, Mini Brownies,  
Maraschino Cherries, M&M's, Chocolate Jimmies,  
Crushed Oreos and Peanut Butter Chips  
Tableside Service – Ryan Bros “Micro Blend”  
Gourmet Coffee and Decaffeinated Coffee, Select  
Teas

### *Fiesta Buffet*

\$65.00 per person (minimum 20-50 people)  
\$63.00 per person (over 50 people)

#### *Appetizers and Salads*

Chicken Tortilla Soup with Traditional  
Accompaniments  
Tortilla Chips with Salsa Fresca and Guacamole  
Spicy Seafood Ceviche  
Jicama and Citrus Salad  
Tijuana Caesar Salad

#### *Entrées*

Cheese Enchiladas  
Chicken with Red Chili Sauce  
Baked Tomatillo Crusted Salmon with Wilted  
Spinach, Lime Butter Sauce  
Marinated Sirloin Fajitas with Red Onion, Bell  
Peppers and Cilantro  
Sour Cream, Shredded Cheese, Corn and Flour  
Tortillas  
Spanish Rice  
“Borracho” Beans  
Maiz Con Pimientos

#### *Desserts*

Ibarra Chocolate Cinnamon Fudge Cake  
Margarita Key Lime Tarts  
Tres Leches  
Tableside Service – Ryan Bros “Micro Blend”  
Gourmet Coffee and Decaffeinated Coffee, Select  
Teas

\* A \$100.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.



### ***Southwestern Steak Fry***

\$75.00 per person (minimum 20-50 people)

\$73.00 per person (over 50 people)

#### *Appetizers and Salads*

Assorted Relishes: Carrots, Celery,  
Sweet Dill Pickles, Peppers, Olives, Radishes

Mixed Green Salad with Two Dressings

Smoked and Roasted Bell Pepper and

Chick Pea Salad

Beefsteak Tomatoes and Sweet Onions with

Cumin Vinaigrette

El Paso Creamy Cole Slaw with

Toasted Pumpkin Seeds

#### *Entrées*

\*Charcoal-Broiled New York Steak

\*Barbecued Chicken

\*Cumin and Paprika Marinated Yellow Tail

Texas Chili Station: Assorted Cheeses, Jalapeños,

Tomatoes, Onions and Sour Cream

Spice-Crusted Steak Fries

Sweet Buttered Corn on the Cob

Roasted Onion and Tomato Stew

Corn Muffins and French Rolls

#### *Desserts*

Watermelon Slices

Warm Fruit Crisp with Vanilla Ice Cream

Navajo Indian Bread Pudding, Crème Anglaise

Tablesides Service – Ryan Bros “Micro Blend”

Gourmet Coffee and Decaffeinated Coffee, Select

Teas

### ***Caribbean***

\$59.00 per person (minimum 20-50 people)

\$57.00 per person (over 50 people)

#### *Salads and Starters*

Cuban Black Bean Soup with Cilantro, Sour Cream  
Pumpkin and Coconut Slaw

Green Papaya Salad with Key Lime Vinaigrette

Mixed Greens with Passion Fruit Vinaigrette

Bread Baskets with Johnny Cakes and Plantain Chips

#### *Entrées*

From the Grill:

\*Grilled Grouper with Island Spices in a Banana Leaf

\*Jerked Spiced Chicken

Lamb Curry with Mango Chutney

Rice and Red Beans

Ground Provision

#### *Desserts*

Caribbean Chocolate Cake with Rum Ganache

Mango and Pineapple Upside Down Cake

Coconut Cookies

Tablesides Service – Ryan Bros “Micro Blend”

Gourmet Coffee and Decaffeinated Coffee, Select

Teas

\* A \$100.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.



### *Epicurean Dinner Buffet*

\$69.00 per person (minimum 20-50 people)

\$67.00 per person (over 50 people)

#### *Appetizers and Salads*

Marinated, Roasted, Hothouse Vegetable Salad with  
Goat Cheese  
Raddichio, Arugula and Butter Lettuces with  
Sun-Dried Pears, Walnut Vinaigrette  
Celeriac and Chive Salad

#### *Entrées and Accompaniments*

Choice of Three Entrées

\*Roast Tenderloin of Beef with Porcini Mushroom  
Hollandaise Sauce

Roasted Breast of Free-Range Chicken with  
Braised Endive and Pommery Mustard,  
Roasted Garlic Mashed Potatoes

Pacific Seabass with Spanish Olives, Peppers,  
Tomato, Capers and Italian Parsley  
Fingerling Potatoes

Cioppino with Garlic Rouille

Handmade Four-Cheese Ravioli with  
Toasted Pine Nuts, Yellow Zucchini and  
Red Bell Pepper, Rosemary-Lemon Pesto

#### *Desserts*

Macadamia Nut Caramel Torte

White Chocolate Raspberry Martini with  
Chopped Pistachios

Amaretto Strawberry Tiramisu

Tableside Service – Ryan Bros “Micro Blend”  
Gourmet Coffee and Decaffeinated Coffee, Select  
Teas

### *Welcome to California*

\$73.00 per person (minimum 20-50 people)

\$71.00 per person (over 50 people)

#### *Appetizers and Salads*

California Mesclun Greens with  
Sun-Dried Tomato and Citrus Vinaigrettes  
Corn Chips with Guacamole and Salsa Fresca  
Artichoke Hearts, Hearts of Palm and Olive Salad  
Warm Artichoke and Spinach Dip with Feta Cheese  
and Pita Chips

#### *\*Seasonal Pacific Grilled Fish Station*

Our Chef will prepare two seasonal fish selections on  
the grill, accompanied with Fresh Salsas:

Pineapple and Jalapeño Salsa with Mint

Fennel, Citrus and Tarragon Salsa with Red Onion

Roasted Pepper Salsa with Basil and  
Balsamic Vinaigrette

#### *Entrées*

Marinated Chicken Breast, Yucatan Spices

Beef Medallions with Chipotle Barbecue Sauce

Penne Pasta with Large Prawns, Tri-Color Peppers,

Roasted Sweet Corn, Cilantro, Red Onion and  
Pumpkin Seed Cilantro Pesto

#### *\*California Pizzas*

Roasted Vegetable Pizza with Spinach,

Roma Tomato and Basil

Grilled Chicken Pizza with Caramelized Pear and  
Gorgonzola Cheese

#### *Desserts*

Fresh Strawberry Fruit Tart

Lemon Cloud Mousse Cake

Chocolate Flourless Torte with Crème Anglaise

Tableside Service – Ryan Bros “Micro Blend”

Gourmet Coffee and Decaffeinated Coffee, Select  
Teas

\* A \$100.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.



### ***International Buffet***

\$87.00 per person (minimum 50 people)

#### *Asian Pacific*

Vegetable Pot Stickers with Sweet and Sour Soy Sauce  
Snow Pea, Shrimp and Water Chestnut Salad, Sesame Ginger Dressing  
Teriyaki Filet Mignon Medallions with Scallions  
and Soy  
Asian Vegetable Stir-Fry

#### *Italian*

Antipasto: Artichoke Hearts, Hearts of Palm, Roasted Peppers, Olives, Prosciutto, and  
Marinated Buffalo Mozzarella  
Penne Pasta with Wild Mushrooms, Sun-Dried Tomatoes, Fresh Basil and Pine Nuts,  
Garlic Cream Sauce  
Roasted Breast of Chicken with Garlic, Olive Oil  
and Rosemary  
Herb and Olive Rolls, Flavored Olive Oils

#### *French*

Assortment of Imported Cheeses to Include: Chèvre, Roquefort, Saint André, Port Salut and Gruyère with Sliced  
Baguettes, Apples and Grapes  
Sautéed Salmon Fillets with Fine Herbs and Champagne Sauce  
Baby Lamb Chops with Garlic and Red Wine Sauce  
Sea Salt-Roasted Fingerling Potatoes with Shallots  
Ratatouille Provence

#### *Mexican/Southwest*

Blue and Yellow Corn Tortilla Chips, Guacamole, Fresh and Roasted Salsas  
Sea Bass with Citrus-Cilantro Marinade  
Roasted Pork Loin with Chipotle,  
Honey-Lime Marinade  
Spiced Mexican Rice with Fresh Corn and Pimiento  
Skillet Slow-Baked Black Beans

#### *Desserts*

Miniature French Pastries  
Assorted Biscotti  
Chocolate-Dipped Strawberries  
Assorted Tortes

Tablesides Service – Ryan Bros “Micro Blend” Gourmet Coffee and Decaffeinated Coffee, Select Teas

\* A \$100.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.



*Available at an additional \$9.00 per person with any dinner buffet:*

***Gourmet Chocolate Fountain***

Fresh Pound Cake, California Strawberries, Seasonal Fresh Fruits, Assorted Sun-Dried Fruits and Marshmallows

***“Cherries Diablo”***

\*Dark Sweet Cherries Sautéed and Ignited Tableside Poured Over French Vanilla Ice Cream

\*Denotes \$150.00 Attendant Fee



## WINE LIST

*The Rancho Bernardo Inn features one of the most comprehensive wine lists in Southern California. Our preferred wineries extend allocations, so please consult with your catering manager for a select wine list from El Bizcocho and current availability.*

### SPARKLING WINES

		Bottle
Louis Roederer, Brut Premier	Champagne	75.00
Piper Heidsieck, Brut	Champagne	54.00
Roederer, Estate	Sparkling Wine	37.00
Kenwood Yalupa	Sparkling Wine	30.00

### WHITE WINES

Cakebread	Chardonnay	82.00
Grgich Hills	Chardonnay	75.00
Calera	Chardonnay	50.00
Byron	Chardonnay	48.00
DeLoach, Russian River	Chardonnay	36.00
Trevor Jones, "Virgin"	Chardonnay	34.00
Cartlidge & Brown	Chardonnay	32.00
Talbott, "Kali Hart"	Chardonnay	28.00
Brancott	Sauvignon Blanc	38.00
Carmen	Sauvignon Blanc	26.00
Marc Bredif, Vouvray	Chenin Blanc	38.00
Pepi	Pinot Grigio	26.00

### RED WINES

Jordan	Cabernet Sauvignon	105.00
Clos Du Val	Cabernet Sauvignon	58.00
Avalon	Cabernet Sauvignon	50.00
Ravenswood	Cabernet Sauvignon	44.00
E. Guigal, "Gigondas"	Syrah/Grenache	48.00
Matanzas Creek	Merlot	68.00
Stone Street	Merlot	48.00
Kendall-Jackson	Merlot	36.00
Deakin Estate	Merlot	30.00
Rancho Zabacho	Zinfandel	36.00
Château St. Jean	Pinot Noir	42.00

### DESSERT WINES

Lilly Pilly, "Noble Blend"	Semillon Blend	35.00/half
Ficklin, "Tinta Old Vines"	Port	30.00

*(Current availability as of 1/07)*



### **BEVERAGE**

Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages during pregnancy can cause birth defects.  
The Rancho Bernardo Inn serves 1½ oz. of alcohol per drink.

### **HOSTED BARS**

Hosted bars are available on a per drink or per person basis.  
Include premium and super premium selections, domestic and imported beers and house select wine.

### **HOSTED BAR PACKAGE\***

Hosted bar packages include premium selections, domestic and imported beers and house select wines.  
For 1 hour per person: \$21.50, For 1½ hours per person: \$27.00, For 2 hours per person: \$30.50.  
For super premium upgrades add \$1.75 to the prices listed above.

\*Per Person prices based upon one bar per 100 people.

### **NO HOST BARS**

No host (cash bars) are \$0.25 per drink additional than the prices listed below.

### **PREMIUM SELECTIONS**

House of Stewart Scotch    Jim Beam Bourbon    Raynal Brandy  
Gordon's Gin    Gordon's Vodka  
Ron Antiqua Rum    Montezuma Tequila  
\$7.00

### **SUPER PREMIUM SELECTIONS**

Skyvodka    Tanqueray Gin    Cutty Sark  
Makers Mark Bourbon    Raynal VSOP    Cruzan 2yr Rum  
Sauza Silver Tequila  
\$8.00

### **Additional Selections**

Jack Daniels \$8.50  
Booker's "Small Batch" Bourbon \$11.00  
Absolut Vodka \$8.50  
Belvedere Vodka \$9.50  
Grey Goose Vodka \$9.50  
Bombay Sapphire Gin \$9.50  
Johnny Walker Black \$9.00

Blended Margaritas	\$8.50
Wine by the Glass	\$7.00
Domestic Beers	\$4.50
Imported Beers	\$5.50
Mineral Waters	\$4.50
Soft Drinks	\$3.50

### **BARTENDER CHARGE**

The charge for each bartender is \$100.00 for the first three hours. \$25.00 per hour each additional hour.



**RECEPTION**  
**HORS D'OEUVRE A LA CARTE**

**COLD SELECTIONS**

(Minimum order of 25 pieces per item.)

Smoked Chicken on Walnut Bread with Fig Spread	\$3.50 ea
Roasted Eggplant and Roma Tomato Crostini	\$3.50 ea
Blackened Chicken on Puffed Pastry with Sour Cherry Relish	\$3.75 ea
Smoked Salmon and Chive Crepe Mille Feuille	\$3.75 ea
Asian Tuna Tartar in a Chinese Spoon	\$4.25 ea
Herb Marinated Goat Cheese with Grilled Pears on Brioche Crouton	\$3.75 ea
Smoked Salmon Rosette on Crispy Potato	\$4.25 ea
Seared Five-Spice Crusted Tuna on Won Ton Crisp	\$4.25 ea
California Rolls with Pickled Ginger and Soy Sauce	\$4.00 ea
Marinated Prawns, Artichoke Relish, Brandy Mary Rose	\$4.75 ea
Lobster Medallion with Lemon Caper Aioli	\$5.50 ea
Potato Blini with Caviar and Sour Cream	\$5.50 ea

**ICED DISPLAY OF SEAFOOD**

(Minimum order of 25 pieces per item.)

Jumbo Shrimp	\$5.50 each
Fresh Oyster on the Half Shell	\$5.00 each
Cherrystone Clams on the Half Shell	\$5.00 each
Crab Claws	\$5.75 each

**HOT SELECTIONS**

(Minimum order of 25 pieces per item.)

Vegetable Potstickers with Sweet and Sour Soy Sauces \$3.25 ea	Jamaican Jerked Chicken Tenders with Mango Dipping Sauce \$3.75 ea
Prosciutto Ham and Tillamook Cheddar Quiche \$3.25 ea	Chicken Sates with Sweet Soy, Ginger and Curry \$3.75 ea
Spanakopita \$3.25 ea	Beef Sates with Coconut Milk, Cinnamon and Turmeric \$4.25 ea
Goat Cheese and Grilled Mediterranean Vegetable Strudel \$3.25 ea	Beef Roulade Stuffed with Goat Cheese Glazed Provence Vegetables \$4.25 ea
Wild Mushroom Vol En Vents \$3.25 ea	Dried Ancho Rubbed Beef Medallions with Caramelized Onions \$4.50 ea
Mini Vegetable and Goat Cheese Pizzas \$3.25 ea	Mini Crab Cakes with Tomato Lime Chutney \$4.50 ea
Asparagus with Asiago in Phyllo \$3.25 ea	Coconut Shrimp with Orange Wasabi Dip \$5.50 ea
Chicken and Mushroom Wellington with Brie in Herb Puff Pastry \$3.75 ea	Grilled Pancetta Wrapped Shrimp \$5.50 ea



***ELEGANT HORS D'OEUVRE***  
***SERVED BUTLER STYLE***

(Minimum order of 25 pieces per item.)

Presented in Individual Silver Spoons, \$5.25 each

Bay Scallops with Ginger Beurre Blanc  
Duck Breast with Orange and Green Peppercorn  
Smoked Salmon with Salmon Tartare  
Quail Breast with Grapes  
Sea Bass with Red Bell Pepper and Olive Oil  
Tenderloin with Port Wine Sauce, Shiitake Mushrooms  
Additional Items Available On Request

***SOUTH OF THE BORDER***

Carne Asada Station: Grilled Marinated Beef, Flour  
Tortillas, Roasted Salsa, Cilantro, Cheese

and Sour Cream  
\$12.50 per person

Chips and Salsa  
\$5.50 per person

Chips, Salsa and Guacamole  
\$6.50 per person

Ceviche Ensenada with Corn Tortilla Chips  
\$42.00/2lbs.

Yellow and Blue Corn Tortilla Chips with Chili  
Cheese Dip, Jalapeños, Hot Refried Bean Dip,  
Guacamole Dip and Salsa Fresca  
\$9.50 per person

(Minimum order of 25 pieces per item.)

Black Bean with Cilantro Flauta  
\$3.50 ea

Chicken Empañada  
\$3.75 ea

Smoked Chicken and Fire Roasted Pepper Quesadilla  
Roll  
\$3.75 ea

Albondigas in Puff Pastry  
\$3.75 ea

Beef and Potatoes Empañada with Chimichurri Sauce  
\$3.75 ea

***INTERNATIONAL CHEESE DISPLAY***

An Arrangement of Imported Cheeses to Include:  
Saint André, Port Salut, Gruyère, Chèvre, and Stilton  
Served with Sliced Baguettes, Crackers,  
Fresh and Dried Assorted Fruits  
\$9.00 per person

***VEGETARIAN TRAY***

Colorful Arrangement of Fresh Raw Vegetables  
with Choice of Two Dips:  
Onion Clam Yogurt Dill Ranch  
Guacamole Blue Cheese Curry  
\$5.50 per person



## ***THE CARVING BOARD***

Includes attendant carver for one hour. Each additional hour at \$25.00/hr.

Tamarind Barbecue Pork Loin with Tropical Fruit Slaw and Mini French Rolls  
(serves 15) \$125.00

Salmon Wellington with White Wine and Chive Sauce  
(serves 10) \$95.00

Pancetta Wrapped Turkey Breast with Apple-Cranberry Chutney and Mini French Rolls  
(serves 20) \$200.00

Spiked Clove and Maple Baked Ham with French Grain Mustard Sauce and Mini French Rolls  
(serves 60) \$230.00

Cattlemen's Select Filet Mignon with Roasted Chipotle Garlic Sauce and Jalapeño Jelly and Mini French Rolls  
(serves 20) \$295.00

Tri-Color Peppercorn Crusted New York Strip with Zinfandel, Garlic and Parsley Jus  
(serves 30) \$285.00

Crab and Leek Crusted Loin of Veal, Morel Mushroom Sauce and Mini French Rolls  
(serves 15) \$180.00

Chinese Five-Spiced Roasted Tuna Loin, Wasabe Mirin Sauce  
(serves 15) \$200.00

### ***HOSPITALITY ITEMS***

Finger Sandwiches  
\$22.00/dozen

Dry Roasted Peanuts  
\$11.00/lb.

Mixed Nuts (2 lb. minimum)  
\$24.00/lb.

Pretzels  
\$5.50/lb.

Assorted Chips  
\$5.50/lb.

Assorted Chips with Dips  
\$5.50 per person

### ***ICE SCULPTURES***

\$300.00 & up

Created by Our Skilled Ice Sculptors  
Specially Designed Ice Pieces are Available



## RECEPTION STATIONS

(minimum 25 guests)

### **\*The Mission**

\$14.00 per person

Grilled Marinated Skirt Steak, Soft Flour Tortillas  
Grated Cheese, Salsa Fresca, Salsa Verde and Sour Cream  
Freshly ground Guacamole prepared tableside with:  
Haas Avocados, Hothouse Tomatoes, Grilled Jalapeño Peppers, Garlic and Fresh Lime  
Red, Yellow and Blue Tortilla Chips  
Salsa Fresca

### **Fondue Forever**

\$20.00 per person

(choice of 2)

Swiss Cheese Fondue

*Served with:* Roasted Fingerling Potatoes, Sliced Baguettes

\*\*\*

Porcini Mushroom Sauce Fondue

Pinot Noir Sauce Fondue

*Served with:* Breaded Mushroom Caps, Chicken Wellington, Roast Tenderloin

\*\*\*

Teriyaki Fondue

*Served with:* Shrimp Tempura, Vegetable Tempura, Chicken Won Tons

### **\*Risotto Bar**

\$17.50 per person

Sweet Arborio Rice tossed with:

Oyster, Cremini and Shiitake Mushrooms

Sun-Dried Tomatoes and Basil

Asparagus, Prosciutto, Mascarpone and Parmesan Cheese

### **\*Pacific Northwest Mushroom Station**

\$17.50 per person

Selection of Five Seasonal Mushrooms Sautéed with

Garlic, Shallots and Cognac with Garlic Croutons

Cold Display of Grilled and Marinated Portobello Mushrooms with Asparagus Tomato Salad

Shrimp, Mushroom and Thyme Tart

### **\*Pier 39**

\$28.00 per person

Shrimp Martinis, "shaken, not stirred"

Spiced with Iced Absolut Peppar Vodka, Cocktail Sauce, Tabasco and Lemon

Dungeness Crab Cakes, Three-Pepper Rémoulade

Giant Gulf Shrimp Boil, Pacific Oyster Bar with Cocktail Sauce, Lemon

and Champagne Cilantro Mignonette

\* A \$100.00 per hour, chef attendant fee will apply for items prepared or carved at the buffet.



**The Rancho Bernardo Inn Is Proud To Have Been  
Recognized With The Following Awards:**

*AAA Four Diamond – 25 Year Award*

*Preferred Hotel & Resorts, Worldwide*

*Zagat's Top 100 U.S. Hotels & Resorts*

*Golden Platter, Gold Key Hall of Fame Award*

*Zagat's Top Rated Restaurant in San Diego*

*Meetings and Conventions Golden Tee Award*

*El Bizcocho Restaurant – AAA Four Diamond “Best of the Best” and “Best Service”*

*El Bizcocho Restaurant – Wine Spectator's “Best of Award of Excellence”*

*Southern California Restaurant Writers Association  
Golden Baccus and Golden Sceptre Awards*

*Premium Circle Award (Insurance Conference Planner Magazine)*