

Banquet Menu



RANCHO BERNARDO INN®

MENU DIRECTORY

2010

General Information	3
Continental Breakfasts	4
Buffet Breakfasts	5
Breakfasts	7
Meeting Breaks	8
Luncheons	10
Box Lunches	11
Buffet Luncheons	12
Dinners	15
Wine Dinners	17
Buffet Dinners	19
Wine List	23
Spirits	24
Receptions	25

GENERAL INFORMATION

AUDIO-VISUAL EQUIPMENT

Our audio visual provider, Audio Visual Reality, 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 22% service charge and applicable sales tax, currently 8.75%. (Service charge and tax are subject to change.)
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 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 \$35.00 per hour/per banquet server charge will be assessed.

CONTINENTAL BREAKFASTS

The Bernardo Continental

\$22.00 per person

Assorted Chilled Juices
Fresh Squeezed Orange and Grapefruit Juice
Sliced Seasonal Fruit Display
Assorted House-Made Pastries and Croissants
Assorted Freshly Baked Muffins
Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas

The Mirasol Continental

\$25.50 per person

Assorted Chilled Juices
Fresh Squeezed Orange and Grapefruit Juice
Sliced Seasonal Fruit Display
Assorted 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

\$27.50 per person

Assorted Chilled Juices
Fresh Squeezed Orange and Grapefruit Juice
Sliced Seasonal Fruit Display
Assorted House-Made Scones with Preserves and Sliced Honey Comb
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

\$31.00 per person

Fresh Squeezed Orange, Grapefruit, Tomato and Blackberry Honey Juice
Sliced Seasonal Fruit Display
Homemade Granola with Fresh Berries and Skim Milk
Low-Fat Muffins with House-Made Lemon Curd and Sliced Honey Comb
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

Fresh Squeezed Orange and Grapefruit Juice
Seasonal Sliced Fruits with Vanilla Yogurt Sauce
Assorted Freshly Baked Breakfast Breads and Croissants with Butter and Preserves
French Brie, Boursin Cheese and Gruyère Cheese with Savory Breads and Crusty Rolls
Assorted Sliced Bagels
Vegetable Herb and Strawberry Cream Cheeses
Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas

BREAKFAST BUFFETS

(minimum 20 people)

The Santiago Breakfast Buffet

\$33.00 per person

Fresh Squeezed Orange and Grapefruit Juice
Sliced Seasonal Fruit Display
Assorted House-Made 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

\$35.50 per person

Fresh Squeezed Orange and Grapefruit Juice
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

\$39.50 per person

Fresh Squeezed Orange and Grapefruit Juice
Platters of Sliced Mangos, Bananas, Papaya & Pineapple
Assorted Bagels with Smoked Salmon and appropriate garniture to include:
Chopped Hard Boiled Eggs, Sliced, Vine-Ripened Tomatoes, Capers, Diced Red Onion and Cream Cheese
Freshly Baked Housemade 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 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 \$7.00 each

Bernardo Benedict

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

Rosarito Breakfast Burrito with Avocado

Fluffy Scrambled Eggs, Onions, Tomatoes, Monterrey Jack Cheese and Tomatillo Salsa \$7.00 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

****Crepe Station***

\$8.00 per person

Crepes made to order served with Fresh Fruit Compote, 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

Smoked Salmon Station

\$12.00 per person

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

* A \$150.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.

TABLESIDE SERVICE

Mediterranean Breakfast

\$30.00 per person

Fresh Squeezed Orange Juice

Frittata with Roasted Mediterranean Vegetables, Red Bliss Potatoes, Mozzarella Cheese
and Warm Tomato Salsa

Assorted House-Made Pastries and Croissants

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

All-American Breakfast

\$32.00 per person

Fresh Squeezed Orange Juice

Corned Beef Hash with Green Onion, Fire-Roasted Tri-Color Peppers and Poached Eggs
Seasonal Fresh Fruit Garnish

Assorted House-Made Pastries and Croissants

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

The Executive Breakfast

\$34.00 per person

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 House-Made Pastries and Croissants

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

MEETING BREAKS

Chips & Dips

\$8.00 per person

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

Strawberry Fondue

\$11.00 per person

California Strawberries
Chocolate Fondue
Strawberry Lemonade

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 Dark Chocolate Rosettes

Chocolate Decadence

\$19.00 per person (5-24 people)

\$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 Fondue with Pound Cake, Seasonal Fruits,
Strawberries and Marshmallows

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

South of the Border

\$13.50 per person

Red, Yellow and Blue Corn Tortilla Chips
Salsa Fresca and 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
Terra Vegetable Chips

Make It & Take It Trail Mix
Assorted Dry Fruit, M&Ms, Raisins,
Assorted Nuts

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

FOR YOUR MID-MORNING OR AFTERNOON ENJOYMENT

JUICES & BEVERAGES

Ryan Bros "Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas	\$70.00 per gallon
Fresh Brewed Iced Tea, Rosemary Spiked Simple Syrup	\$26.00 per carafe
Lemonade	\$26.00 per carafe
Strawberry Lemonade	\$26.00 per carafe
Arnold Palmer	\$26.00 per carafe
Fresh Squeezed Orange Juice	\$28.00 per carafe
Fresh Squeezed Grapefruit Juice	\$28.00 per carafe
Assorted Fruit Juices	\$28.00 per carafe
Guava Mango Refresher	\$28.00 per carafe
Soft Drinks	\$4.00 each
Assorted Bottled and Mineral Waters	\$5.00 each
Gourmet Sodas	\$6.00 each
Assorted Gourmet Teas	\$6.00 each
Starbucks® Frappuccinos: Coffee, Mocha and Vanilla	\$6.00 each
Red Bull Energy Drinks	\$6.00 each
Homemade California Fresh Fruit Smoothies	\$7.00 each

FRESH FRUITS, BAKED GOODS AND ASSORTED ITEMS

Assorted House-Made Pastries and Croissants	\$3.50 per person
Assorted 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	\$7.50 per person
Whole Fruit	\$20.00 per dozen
Assorted Yoplait Fruit Yogurts	\$3.75 each
Assorted Granola/Nutri-Grain Bars	\$3.00 each
Harvest Power Bars	\$3.00 each
Assorted Candy Bars	\$3.00 each
Freshly Popped Popcorn	\$5.50 per person
Hot, Soft Pretzels with French's Stadium Mustard	\$4.50 each
Freshly Baked Cookies or Brownies	\$36.00 per dozen
Make It & Take It – Make Your Own Trail Mix	\$6.00 per person

LUNCHEON MENU

APPETIZERS

Tomato Bisque, Basil Oil
French Lentil with Crème Fraiche
Spanish Gazpacho with Shrimp
Roasted Vegetable Bruschetta Tower
Spinach and Mesclun Salad, Aged Cabernet Vinaigrette,
Crumbled Goat Cheese, Dried Cherries

Belgian Endive, Red Oak Lettuces,
tossed with Pears and Candied Walnuts, Gorgonzola,
Champagne Vinaigrette
Mediterranean Carmelized Tort,
Petite Herb Salad
Hearts of Romaine with Shaved Parmesan,
Garlic Crouton, Tzatziki Vinaigrette

ENTRÉES

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

Japanese Pumpkin Squash Ravioli

\$29.00 per person

Sherry Hazelnut Cream, Crispy Sage

Greek Salad Wrap

\$31.50 per person

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

Mediterranean Pasta

\$34.50 per person

Fusilli Pasta tossed with Grilled Chicken,
Piquillo Pepper, Cremini Mushrooms, Romesco
Tomato Sauce

Roasted Chicken Breast

\$38.00 per person

Herb-Roasted Breast of Chicken with
Wild Mushroom Risotto, Sherry Jus,
Baby Carrots

Chicken Picatta

\$31.50 per person

Chicken Piccata over Herb Polenta,
Eggplant Parmesan

Thai Chicken Salad

\$31.00 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

Seared Salmon

\$41.50 per person

Seared Atlantic Salmon, Potatoes Mousseline,
Asparagus, Tarragon Beurre Blanc

Pacific Sea Bass

\$45.00 per person

Roasted Sea Bass, Roasted Fingerling Potatoes,
Ratatouille, Sauce Vierge

Filet Mignon

\$48.00 per person

Filet Mignon, Roasted Shallots, Red Wine Jus,
Garlic Mashed Potatoes and Asparagus

Cracked Pepper Tenderloin and

Pan Seared Chicken

\$56.00 per person

Roasted Tenderloin of Beef Rolled in Cracked Pepper
and Pan Seared Citrus Chicken, Potatoes Dauphinoise,
Grilled Asparagus, Red Wine Jus

LUNCHEON MENU *(continued)*

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

\$22.00 per person

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

The Woods

\$25.00 per person

Roasted Red Bell Pepper, Eggplant and
Zucchini on Whole Wheat Bread,
Fresh Roma Tomato and
Tillamook Cheddar Cheese

The Bogie

\$25.00 per person

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

The Eagle

\$27.00 per person

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

The Birdie

\$24.00 per person

Mesquite-Smoked Breast of Turkey
with Dill Havarti Cheese on
Ciabatta Bread with Lettuce
and Roma Tomato

The Hole-In-One

\$30.00 per person

Garlic Crusted, House-Roasted Top Sirloin with
Tillamook Cheddar Cheese, Horseradish Mayonnaise
on Ciabatta 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

(minimum of 20 guests)

The Deli Buffet

\$42.00 per person

SALADS

Mesclun Greens with Roasted Pepper Vinaigrette or
Creamy Buttermilk Dressing
Roasted Vegetable Pasta Salad,
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
French Bread and Sourdough 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
Tableside Service – Ryan Bros “Micro Blend” Gourmet
Coffee and Decaffeinated Coffee, Select Teas

The Executive Deli Buffet

\$44.00 per person

SALADS

Tabbouleh
Hearts of Romaine, Shaved Parmesan,
Garlic Crouton, Tzatziki Vinaigrette
Grilled Vegetables with Balsamic Reduction
and Extra Virgin Olive Oil

SLICED MEATS

*Lemongrass Marinated Chicken Breast
*Marinated, Grilled Skirt Steak
Turkey Pastrami
Black Forest Ham
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
Tableside Service – Ryan Bros “Micro Blend” Gourmet
Coffee and Decaffeinated Coffee, Select Teas

* \$150.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.

BUFFET LUNCHEON MENU

(minimum of 20 guests)

Epicurean Lunch Buffet

\$49.00 per person

SOUP AND SALADS

Soup of the Day

Belgian Endive, Red Oak Leaf and Frisée Lettuces
with Candied Pecans, Golden Raisins, Teardrop

Tomatoes and Sherry 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

Honey Mustard Glazed Atlantic Salmon with Tarragon
Beurre Blanc, Herb Fingerling Potatoes

Pan-Seared Sea Bass with Leek and Vanilla Fondue

Fusilli Pasta with Roasted Eggplant, Artichoke Hearts,
Roma Tomatoes, Garlic and Olives

Chef's Selection of Fresh Vegetables

Spanish Saffron Rice with Fennel and Piquillo Pepper
French Rolls, Butter

DESSERTS

Chocolate Raspberry Truffle Cakes

Fresh Fruit Tarts

Raspberry Almond Bars

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

Barbecue Lunch Buffet

\$44.00 per person

SALADS

Southwest Red Bliss Potato Salad
with Scallions and Herbs

Crispy Cole Slaw

Macaroni Salad

Mixed California Fruit Salad with
Toasted Coconut

**MEATS

*Grilled 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

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

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

** with BBQ Baby Back Ribs,
add \$8.00 per person

* \$150.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.

BUFFET LUNCHEON MENU

(minimum of 20 guests)

Italian Riviera Lunch Buffet

\$47.00 per person

SALADS AND APPETIZERS

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

ENTRÉES

Double Cheese Vegetarian Pizza,
Roasted Pancetta, Caramelized Pear and
Gorgonzola Cheese Pizza
Sicilian Marinated Chicken topped with Black Olives,
Bell Peppers, Capers, Shredded Reggiano and
Radicchio
Goat Cheese Ravioli, Caponata, Pine Nuts
with Fresh Basil
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

\$45.50 per person

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 Chiles
Corn and Flour Tortillas
Chicken Tamales, Red Mole
Black Beans and Mexican Rice
Jalapeño Cheddar Cornbread

DESSERTS

Margarita Lime Tarts
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

PLATED DINNERS

APPETIZERS

Tomato Bisque, Basil Oil

Wild Mushroom Soup with Port Drizzle

Crab and Corn Chowder

Greek Salad with Feta Cheese, Olives, Tomatoes, Cucumber, Tzatziki Vinaigrette

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

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

Classic Caesar Salad

(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

Beef Carpaccio with Truffled Pecorino Crumble, Micro Arugula, Tomato Crostini \$12.00++ per person

Sautéed Dungeness Crab Cake with Cioppino Sauce \$9.50++ per person

Sesame Crusted Seared Ahi with Enoki Mushroom Asian Vegetable Salad, Yuzu Vinaigrette \$14.00++ per person

Garlic Thyme Marinated Prawns, Citrus Fennel Salad \$11.50++ per person

El Bizcocho Lobster Bisque finished with Armagnac Tarragon Oil \$7.00++ per person

Porcini Mushroom Mascarpone Cheese Ravioli, Wilted Arugula with Truffle Beurre Fondue,

Shaved Parmesan Cheese \$7.50++ 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: French Rolls and Butter, choice of one appetizer, one dessert and beverage.

Second course option may be added at an additional cost.)

Vegetable Osso Buco En Croûte

\$38.00 per person

Herb Polenta, Seasonal Vegetables, Puff Pastry

Roasted Halibut

\$72.00 per person

Potato Mousseline, Braised Fennel, Tomato Confit,
Pernod Beurre Fondue

Roasted Chicken Breast

\$65.00 per person

Wild Mushroom Polenta, Haricot Vert, Sherry Jus

Roasted Salmon Fillet

\$64.00 per person

Salmon Fillet, Fingerling Potatoes,
Roasted Cauliflower, Lobster Nage

Stuffed Chicken Breast

\$64.00 per person

Stuffed with Wild Mushroom and Leek,
Roasted Garlic Mashed Potatoes, Asparagus,
Madeira Jus

Sautéed Seabass

\$72.00 per person

Braised with Cabbage and Leeks,
Truffle Beurre Blanc

PLATED DINNERS *(continued)*

Peppercorn Crusted Filet of Beef

\$78.00 per person

Cremini Mushrooms, Roasted Garlic Mashed Yukon
Gold Potatoes, Sauce Bordelaise

Sautéed Beef Rib Eye Steak

\$76.00 per person

Fondant Potatoes, Glazed Cipollini Onion, Roasted
Garlic Jus, Asparagus

Roasted Herb Marinated Lamb Rack

\$82.00 per person

Herb Roasted New Potatoes,
Caponata, Natural Lamb Jus

Fennel Crusted Salmon and Medallion of Beef Tenderloin

\$90.00 per person

Red Wine Jus and Citrus Butter, Asparagus,
White Truffle Polenta

Goat Cheese Portobella Stuffed Chicken Breast and Roasted Petit Filet Mignon

\$76.00 per person

Pinot Noir Sauce, Baby Carrots, Potato Artichoke Hash
Leek Gâteau

Roasted Lobster Tail and Filet of Beef

\$98.00 per person

Herb Butter, Baby Zucchini, Truffle Potato Mousseline,
Sauce Périgueux

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
(For parties less than 40 guests, add \$250.00 surcharge)

“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.

White Glove Service

American Wine Dinner

\$87.00 per person

CHEF'S AMUSE-BOUCHE

DUNGENESS CRAB SALAD

Avocado Mousse, Shaved Fennel, Citrus Vinaigrette

Piper Sonoma NV, Sparkling Wine \$30.00/btl

ROASTED WILD SALMON

Wild Rice, Yellow Raisin, Walnuts, Brown Butter Sauce

Angeline, Pinot Noir \$42.00/btl

PISTACHIO HONEY GLAZED BEEF SHORT RIBS

Yukon Gold Potato Puree, Baby Garden Vegetables,

Cabernet Sauvignon Sauce

Stone Cap, Cabernet Sauvignon \$50.00/btl

LIQUID CHOCOLATE CAKE

with Vanilla Bean Ice Cream,

Malt Crème Anglaise

Valley of the Moon, Port \$40.00/half btl

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

WINE DINNERS

French Wine Dinner

\$93.00 per person

CHEF'S AMUSE-BOUCHE

WHITE ASPARAGUS

Frisée Lettuce and Crisp Lardon, Champagne Truffle Dressing

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

SAUTÉED STRIPED SEA BASS

Braised Endive, Confit Toybox Tomato, Thyme Beurre Fondue

Novellum, Chardonnay \$48.00/btl

TOURNEDOS ROSSINI WITH PORT WINE SAUCE

Wilted Swiss Chard and Lyonnaise Potato

E. Guigal, "Gigondas", Syrah/Grenache \$50.00/btl

BAKED BRIE EN CROÛTE, QUINCE COMPOTE

RASPBERRY WHITE CHOCOLATE MERINGUE CHIBOUST

Almond Shortbread Cookie, Raspberry Coulis

Domaine De Durban, Muscat Beaumes de Venise \$45.00/half btl

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

Australian Wine Dinner

\$101.00 per person

CHEF'S AMUSE-BOUCHE

VENISON CARPACCIO

Gooseberries, Lambs Lettuce

Marquis Phillips, "Holly's Blend", Verdelho/Semillon \$30.00/btl

CHILLED ROCK LOBSTER

Chicory Truffle Potato Salad, Shellfish Vinaigrette

Hope, Chardonnay \$45.00/btl

ROASTED RACK OF LAMB

Oyster Mushroom Potato Gratin, Asparagus Vegetable Bundle, Natural Lamb Jus

Layer Cake, Shiraz \$48.00/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

(minimum of 20 guests)

Route 66 Barbecue

\$72.00 per person

SALADS

Iceberg Wedges with Creamy Blue Cheese Dressing
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
Creamed Corn
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

\$75.00 per person

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
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 \$150.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.

DINNER BUFFETS

(minimum of 20 guests)

Southwestern Steak Fry

\$82.00 per person

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

Tuscano Festa

\$75.00 per person

SALADS AND STARTERS

Antipasto Platter: Hearts of Palm, White Anchovies,
Parma Prosciutto Ham, Genoa Salami, Provolone,
Black Olives, Artichoke Hearts
and Ciabatta Croutons
Endive, Radicchio and Arugula Salad with Lemon
Vinaigrette and Shaved Reggiano Parmesan
Grilled Bread and White Bean Salad: Cannellini Beans,
Roma Tomatoes, Extra Virgin Olive Oil,
Aged Balsamic Vinegar
Warm Oregano/Garlic Bread

ENTRÉES

Gorgonzola and Carmelized Pear Pizza
Roasted Pear and Pancetta Pizza
**“Tagliata di Manzo” Roasted Pork Tenderloin Marinated
in Garlic, Oregano and Sage with a Lemon Caper Berry
Jus
Seared Chicken Breast Covered with Black Olives, Bell
Peppers, Fresh Mozzarella and Sun-Dried Tomatoes
Fresh Basil Pesto and Fusilli Pasta with Pine Nuts
and Goat Cheese

DESSERTS

Tiramisu with Frangelico Anglaise
Classic Italian Biscotti in White and Dark Chocolate
Tablesides Service – Ryan Bros “Micro Blend” Gourmet
Coffee and Decaffeinated Coffee, Select Teas

* A \$150.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.

DINNER BUFFETS

(minimum of 20 guests)

Epicurean Dinner Buffet

\$76.00 per person

APPETIZERS AND SALADS

Marinated, Roasted, 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 Béarnaise Sauce

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

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

Cioppino with Garlic Rouille

Four-Cheese Ravioli with
Toasted Pine Nuts, Yellow Zucchini,
Red Bell Pepper, Basil Pesto

DESSERTS

Macadamia Nut Caramel Torte

White Chocolate Raspberry Martini with
Chopped Pistachios

Amaretto Strawberry Tiramisu

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

Welcome to California

\$82.00 per person

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 by 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 Prawns, Toy Box Tomato, Fresh Basil,
Parmesan Beurre Fondue

CALIFORNIA PIZZAS

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

* A \$150.00 per hour chef attendant fee will apply for items prepared or carved at the buffet.

INTERNATIONAL BUFFET

\$93.00 per person (minimum 50 people)

Asian Pacific

Vegetable Potstickers 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, Pine Nuts, Marsala 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

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
(For parties less than 40 guests, add \$250.00 surcharge)

“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	125.00
Moet Chandon, Brut Imperial	Champagne	75.00
Roederer, Estate	Sparkling Wine	50.00
Grand Imperial	Sparkling Wine	32.00

WHITE WINES

Cakebread	Chardonnay	95.00
Ferrari Carano	Chardonnay	75.00
Kendall-Jackson	Chardonnay	50.00
Navarro Correas	Chardonnay	42.00
RBI Select House	Chardonnay	34.00
Brancott	Sauvignon Blanc	38.00
Pepi	Pinot Grigio	28.00

RED WINES

Jordan	Cabernet Sauvignon	105.00
Clos Du Val	Cabernet Sauvignon	75.00
Ravenswood	Cabernet Sauvignon	55.00
Cycles Gladiator	Cabernet Sauvignon	48.00
RBI Select House	Cabernet Sauvignon	34.00
Carr	Merlot	55.00
Kendall-Jackson	Merlot	50.00
Trinchero	Merlot	45.00
Chalone	Merlot	35.00
Layer Cake	Shiraz	48.00
Montevina Amador	Zinfandel	42.00
Chandon	Pinot Noir	58.00
Château St. Jean	Pinot Noir	45.00
Hahn	Pinot Noir	42.00

DESSERT WINES

Lilly Pilly, "Noble Blend"	Semillon Blend	35.00/half
Valley of the Moon	Port	42.00/half
Dows LBV	Port	60.00

(Current availability as of 6/10)

BEVERAGES

*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.

Bar includes Select, 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.

*Per person prices based upon one bar per 100 people.

NO HOST BARS

No host (cash) bars are also available. Consult with your Catering Manager regarding pricing.

SELECT SELECTIONS

House of Stewart Scotch	Jim Beam Bourbon	Raynal Brandy	Gordon's Gin
Gordon's Vodka	Ron Antiqua Rum	Montezuma Silver Tequila	
	\$8.25		

PREMIUM SELECTIONS

Skyy Vodka	Tanqueray Gin	Cutty Sark	Makers Mark Bourbon
Raynal VSOP	Cruzan 2yr Rum	Sauza Silver Tequila	
	\$8.50		

SUPER PREMIUM SELECTIONS

Grey Goose Vodka	Bacardi Superior Rum	Herradura Reposado Tequila
Bombay Sapphire Gin	Glenlivet 12 Scotch	Woodford Reserve Bourbon
	\$9.50	

Additional Selections

Jack Daniels	\$9.00
Booker's "Small Batch" Bourbon	\$11.00
Absolut Vodka	\$9.00
Belvedere Vodka	\$11.00
Johnny Walker Black	\$10.00
Blended Margaritas	\$8.50
Wine by the Glass	\$8.00
Domestic Beers	\$5.50
Imported Beers	\$6.00
Mineral Waters	\$5.00
Soft Drinks	\$4.00

BARTENDER CHARGE

The charge for each bartender is \$150.00 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	\$4.00 ea
Roasted Eggplant and Roma Tomato Crostini	\$4.00 ea
Blackened Chicken on Puff Pastry with Sour Cherry Relish	\$4.00 ea
Smoked Salmon and Chive Crepe Mille Feuille	\$4.00 ea
Asian Tuna Tartar in a Chinese Spoon	\$4.75 ea
Herb Marinated Goat Cheese with Grilled Pears on Brioche Crouton	\$4.00 ea
Smoked Salmon Rosette on Crispy Potato	\$4.50 ea
Seared Five-Spice Crusted Tuna on Won Ton Crisp	\$4.50 ea
California Rolls with Pickled Ginger and Soy Sauce	\$5.00 ea
Marinated Prawns, Artichoke Relish, Brandy Mary Rose	\$5.50 ea
Lobster Medallion with Lemon Caper Aioli	\$5.75 ea
Potato Blini with Caviar and Sour Cream	\$5.75 ea

ICED DISPLAY OF SEAFOOD

(minimum order of 25 pieces per item)

Jumbo Shrimp	\$5.75 each
Fresh Oyster on the Half Shell	\$5.25 each
Cherrystone Clams on the Half Shell	\$5.25 each
Crab Claws	\$6.00 each

HOT SELECTIONS

(minimum order of 25 pieces per item)

Vegetable Potstickers with Sweet and Sour Soy Sauce \$4.00 ea	Jamaican Jerked Chicken Tenders with Mango Dipping Sauce \$4.25 ea
Prosciutto Ham and Tillamook Cheddar Quiche \$4.00 ea	Chicken Sates with Sweet Soy, Ginger and Curry \$4.25 ea
Spanakopita \$4.00 ea	Beef Sates with Coconut Milk, Cinnamon and Turmeric \$4.75ea
Goat Cheese and Grilled Mediterranean Vegetable Strudel \$4.00 ea	Beef Roulade Stuffed with Goat Cheese-Glazed Provence Vegetables \$4.75ea
Wild Mushroom Vol au Vent \$4.00 ea	Dried Ancho-Rubbed Beef Medallions with Caramelized Onions \$5.00 ea
Mini Vegetable and Goat Cheese Pizza \$4.00 ea	Mini Crab Cakes with Tomato Lime Chutney \$5.00 ea
Asparagus with Asiago in Phyllo \$4.25 ea	Coconut Shrimp with Orange Wasabi Dip \$6.25 ea
Chicken and Mushroom Wellington with Brie in Herb Puff Pastry \$4.25 ea	Grilled Pancetta-Wrapped Shrimp \$6.25 ea

ELEGANT HORS D'OEUVRES

SERVED BUTLER STYLE

(minimum order of 25 pieces per item)

Presented in Individual Silver Spoons, \$5.75 each

Bay Scallops with Ginger Beurre Blanc

Seared Lamb Medallion Crostini, Confit Tomato, Olive Tapenade

Smoked Salmon with Salmon Tartare

Poached Shrimp with Avocado Relish

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

\$14.50 per person

Chips and Salsa

\$6.50 per person

Chips, Salsa and Guacamole

\$7.50 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

\$10.50 per person

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

\$9.50 per person

(minimum order of 25 pieces per item)

Black Bean with Cilantro Flauta

\$4.00 ea

Chicken Empañada

\$4.25 ea

Smoked Chicken and Fire-Roasted

Pepper Quesadilla Roll

\$4.25 ea

Albondigas in Puff Pastry

\$4.25 ea

Beef and Potatoes Empañada

with Chimichurri Sauce

\$4.25 ea

VEGETARIAN TRAY

Colorful Arrangement of Fresh Raw Vegetables

with Choice of Two Dips:

Onion Clam Yogurt Dill Ranch

Guacamole Blue Cheese Curry

\$6.00 per person

THE CARVING BOARD

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

Garlic Oregano Marinated Pork Loin with Cilantro Mojo Sauce
(serves 15) \$125.00

Salmon Wellington with White Wine and Chive Sauce
(serves 10) \$125.00

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

Filet Mignon with Roasted Garlic Sauce and Au Jus, Mini French Rolls
(serves 20) \$325.00

Peppercorn Crusted New York Strip with Zinfandel, Garlic and Parsley Jus
(serves 30) \$315.00

Herb-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	Pretzels \$5.50/lb.
Dry Roasted Peanuts \$11.00/lb.	Assorted Chips \$5.50/lb.
Mixed Nuts (2 lb. minimum) \$24.00/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

\$16.00 per person

Grilled Marinated Skirt Steak, Soft Flour Tortillas
Grated Cheese, Salsa Fresca, Salsa Verde, Sour Cream,
Fresh Guacamole
Red, Yellow and Blue Tortilla Chips

Fondue Forever

\$20.00 per person

(choice of 2)

Swiss Cheese Fondue

Served with: Roasted Fingerling Potatoes, Sliced Baguettes

Porcini Mushroom Sauce Fondue

or

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***

\$34.00 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 \$150.00 per hour, chef attendant fee will apply for items prepared or carved at the buffet.*

***Rancho Bernardo Inn is proud to have been
recognized with the following awards:***

AAA Four Diamond – 32 Consecutive Years

Preferred Hotel & Resorts, Worldwide

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

Golden Platter, Gold Key Hall of Fame Award, Meetings and Conventions Magazine

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”

French Golden Sceptre and Golden Baccus Awards,
Southern California Restaurant Writers Association

Premium Circle Award, Insurance Conference Planner Magazine

#1 Resort Spa in North America, Condé Nast Traveler