



THE
MARINE
ROOM

Catering





Starters



TRAY PASSED HORS D'OEUVRES

CHILLED SELECTIONS

\$14 per piece

SALMON TOAST

King Salmon, Avocado Mousse, Fried Capers, Pickled Red Onion, Parsley Pesto

TUNA TARTARE CORNET

Local Tuna, Serrano Soy, Lemon Oil, Togarashi

BEEF TARTARE

Caperberries, Garlic, Quail Egg, Grilled Baguette

SHRIMP TOAST

Grilled Shrimp, Sundried Tomato Jam

WARM SELECTIONS

\$14 per piece

WILD MUSHROOM TART

Truffle Cream Cheese, Wild Mushroom, Puff Pastry

DIVER SCALLOP

Nueske's Bacon, Brown Butter, Chive

MINI CRAB CAKE

Jumbo Lump Crab, Red Pepper Sauce

BEEF TENDERLOIN SATAY

Brazilian Pico, Cilantro Pesto, Pink Peppercorn Crust

CHICKEN SATAY

Peanut Butter, Soy, Ginger

VEGAN SELECTIONS

\$12 per piece

BEEF TARTARE

Sweet Potato Chips, Seaweed

DECONSTRUCTED BABY CORN

Avo Balm, Peruvian Pepper, Black Lemon, Bean

VEGETARIAN SELECTIONS

\$14 per piece

WILD MUSHROOM TORTE

Red Watercress, White Truffle Oil

LEMON THYME TEMPURA

AVOCADO BEIGNET

Ancho Chile Dip

GOAT CHEESE PUFF

Date Compote, Maple Sherry Reduction

MISO KALBI GLAZED EGGPLANT

Kabocha, Togarashi, Kumquat Confit, Sesame

BLUE CHEESE TRUFFLE

Sultana Raisin, Red Walnuts

SEAFOOD CORNETS

\$17 per piece

SALMON

King Salmon, Yuzu, Serrano, Lemon

TUNA

Local Bluefin, Serrano Soy, Togarashi, Lemon Oil

UNI SANTA BARBARA

Uni, Cognac Uni Mousse, Chive

HAMACHI

Truffle, Chive, Jalapeño



STATIONED HORS D'OEUVRES

FARMERS MARKET CRUDITÉ

\$26 per person

LIPSTICK PEPPERS, EGGPLANT,
BABY CARROTS, ZUCCHINI,
CREMINI, ASPARAGUS, TEARDROP
TOMATOES, HERB OLIVES, CREAMY
PESTO DRESSING, ESPELETTE MAUI
ONION DIP

ARTISANAL CHEESE & CHARCUTERIE BOARD

\$34 per person

WALNUTS, PRESERVED FRUITS,
GRAPES, HONEYCOMB, BASKET OF
CROSTINI, QUINCE PASTE

BAJA STYLE SEA BASS CEVICHE

\$32 per person

PASSION FRUIT, JICAMA,
CUCUMBER, AVOCADO, COCONUT,
PEPITAS, CORIANDER SPROUTS,
GREEN TOMATO

OYSTER ON THE HALF SHELL

\$156 per dozen / 5 dozen minimum

HORSERADISH SAUCE, MIGNONETTE

Mains





PLATED DINNER

The Shores

\$155 per person

APPETIZERS

Select One

CLASSIC CAESAR SALAD

Lemon Preserve, Garlic Chips, Croutons

LOBSTER BISQUE

Claw Meat, Cheddar Biscuit

CENTER CUT FILET MIGNON

Whipped Potato, Bone Marrow Butter, Malbec

CHEF'S VEGAN CREATION

Seasonal

UPGRADE: LOBSTER TAIL

Additional \$65 per person

ENTRÉES

Select 2 Proteins + 1 Vegetarian/Vegan

Guests must preselect their entrée 5 business days prior to the event.

KING SALMON

Wagyu Carrot, Coconut Salsa Macha, Chayote Squash

DESSERTS

Select One

CHOCOLATE LAVA CAKE

Vanilla Ice Cream, Strawberry Compote, Whipped Cream

STRAWBERRY CHEESECAKE

White Chocolate Sauce



PLATED DINNER

The Cove

\$195 per person

APPETIZERS

Select One

SALMON BELLY TARTARE

Lemon Preserve, Garlic Chips, Croutons

LOBSTER BISQUE

Claw Meat, Cheddar Biscuit

ENTRÉES

Select 2 Proteins + 1 Vegetarian/Vegan

Guests must preselect their entrée 5 business days prior to the event.

LOCAL BLUEFIN TUNA

Edamame, Pickled Ginger, Fresno Chiles, Togarashi Aioli

GEORGE'S BANK SCALLOPS

Sundried Tomato Salad, Pumpkin Seed Mole, Miso Glazed Pear, Trout Roe

CENTER CUT FILET MIGNON

Whipped Potato, Bone Marrow Butter, Malbec

CHEF'S VEGAN CREATION

Seasonal

UPGRADE: LOBSTER TAIL

Additional \$65 per person

DESSERTS

Select One

CHOCOLATE LAVA CAKE

Vanilla Ice Cream, Strawberry Compote, Whipped Cream

LEMON LAVENDER CAKE



PLATED DINNER

The Wave

\$245 per person

APPETIZERS

Served family style

ARTISANAL CHEESE & CHARCUTERIE BOARD
OYSTERS ON THE HALF SHELL (2 PER GUEST)

FIRST COURSE

Select one for all guests

CLASSIC CAESAR SALAD
Lemon Preserve, Garlic Chips, Croutons

LOBSTER BISQUE
Claw Meat, Cheddar Biscuit

ENTRÉES

BAJA CALIFORNIA SWORDFISH
Oaxacan Heirloom Chile Peppers, Hominy, Black Lemon, Hazelnut Gremolata, Charred Avocado, Tomato

GEORGE'S BANK SCALLOPS
Sundried Tomato Salad, Pumpkin Seed Mole, Miso Glazed Pear, Trout Roe

CENTER CUT FILET MIGNON
Whipped Potato, Bone Marrow Butter, Malbec

CHEF'S VEGAN CREATION
Seasonal

UPGRADE: LOBSTER TAIL
Additional \$65 per person

SIDES

Chef's Choice of Two Sides Served Family Style

DESSERTS

Select One

CHOCOLATE LAVA CAKE
LEMON LAVENDER CAKE
TRIO OF SORBET



WHITE WINES | UNITED STATES

SAUVIGNON BLANC

Hill Family \$56

Matanzas Creek \$68

CHENIN BLANC

Foxen \$55

CHARDONNAY

Migration \$72

Hartford Court Four Hearts \$116

Kistler \$164

Pahlmeyer \$280

RED WINES | UNITED STATES

PINOT NOIR

Samsara \$73

Enroute \$90

Foxen \$141

Merry Edwards Olivet \$174

CABERNET SAUVIGNON

Justin \$75

Bella Union \$110

Cru \$130

Cakebread \$181

ITALY

Jermann Pinot Grigio \$67

Pieropna Soave Classico \$83

FRANCE

Riffault 7 Hommes Sancerre \$76

Domaine de La Meuliere Chablis \$66