## Miss Dearl's



## 2012 EVENT MENUS

The Waterfront Hotel's Executive Chef, Eddie Blyden, has created these event menus for your review. He draws his inspiration from the Southern States as well as from the rich and bountiful local produce found right here in California. From your Breakfast Buffet to your beautiful Evening Dinner we are sure that your experience here will not be forgotten - Bon Appétit

DELI EXPRESS $\$ 25$ PER PERSON
Happy Boy Garden Salad, Tomatoes, Cucumber,
Radishes, Balsamic Dressing
Smoked Turkey Breast, Smoked Country Ham Chicken Salad, Tuna Salad
sliced Cheddar, Smoked Gouda and Swiss Cheeses

Vine-Ripened Tomatoes, Red Onions
Honey Mustard, Mayonnaise, Horseradish Aïoli Assorted Sandwich Breads

Creole Potato Salad
Garlic-Dill Pickles
Salted Kettle Potato Chips
Fresh Baked Cookies

FAJITA \$32 PER PERSON
Chopped Romaine with Chipotle Pepper Dressing
Grilled Chili-Lime Marinated Beef with Sautéed Onions and Bell Peppers
Achiote Roasted Chicken Breast with Sautéed Onions and Bell Peppers

Cilantro Infused Rice and Black Beans de la Olla Flour Tortillas
Pico de Gallo, Guacamole and Sour Cream Homemade Churros

LUNCH BUFFET ADD-ONS \$4 per person
Seasonal Pasta Salad
Creole Potato Salad
Salted Kettle Potato Chips
Buttermilk Slaw
Buttered Corn Bread
Grilled Marinated Seasonal Vegetables

THE JAM HOUSE $\$ 32$ PER PERSON
Romaine Salad with Bleu Cheese Dressing Seafood Jambalaya
Miss Pearl's Famous Creole Gumbo
Steamed Jasmine Rice
Slow Braised Greens
Buttered Corn Bread
White Chocolate Bread Pudding

THE WATERFRONT BBQ \$34 PER PERSON
Free Range Barbecued Chicken
St. Louis Spare Ribs
Creole Potato Salad
Buttermilk slaw
Slow Cooked Baked Beans Grilled Vegetables
Caesar Salad, Hearts of Romaine, Parmesan,
Croutons, Classic Dressing
Fresh Baked Rolls with Creamed Butter Apple Pie and Whipped Cream

## MEDITERRANEAN \$32 PER PERSON

Artisan Lettuce and Balsamic Vinaigrette
Antipasti Platter (grilled eggplant and zucchini, Kalamata olives, artichoke hearts, roasted peppers, fresh mozzarella and basil)
Penne Pasta with a Tomato Basil and Olive Sauce Grilled Chicken Breast, White Wine and Capers

Roasted Beets and Feta Cheese
Fresh Baked Rolls with Butter
Tiramisu

Fresh Baked Rolls with Butter ADD A SOUP BAR TO A BUFFET \$6 PER PERSON

Choose two soups. Served with house baked cracker
Clam Chowder with Bacon
Roasted Tomato with Basil
Vegetable Minestrone
Potato and Creamed Leek

IN-A-BOX
Packed to-go for your convenience - 10 PERSON MINIMUM

## DELI-ICIOUS BOX LUNCHES

Includes a soft drink or water, kettle chips, whole fruit and fresh baked cookie
\$22 PER PERSON - CHOICE OF 2 SANDWICHES
POTOMAC CLUB on Sourdough Bread Grilled Marinated Chicken Breast, Applewood Smoked Bacon Monterey Jack Cheese, Vine-Ripened Tomato, Basil Pesto Mayonnaise

## THE ROAST BEEF on Kaiser Roll

Thin Sliced Roast Beef, Swiss Cheese
Shaved Red Onion, Green Leaf lettuce, Whole Grain Mustard

## MEDITERRANEAN on Ciabatta Bread

Grilled Eggplant and Zucchini
Oven Roasted Tomato, Roasted Red Pepper
Kalamata Olive Tapenade, Classic Aïoli
SMOKED TURKEY on Whole Wheat
Smoked Turkey Breast, Cheddar Cheese
Ripe Avocado, Vine-Ripened Tomato, Green Leaf lettuce

OPTIONAL GARDEN SALAD 4\$ per person
Happy Boy Field Lettuces, Radishes, Cucumber,
Cherry Tomatoes, Balsamic Vinaigrette

## MISS PEARL'S PICNIC LUNCH

\$28 PER PERSON
Includes:
Bottle of Still or Sparkling Water
Fresh Baked Baguette
Bunched Grapes and Fresh Strawberries
Provençal Olive Mix

## CURED MEATS

La Quercia Prosciutto
Fra' Mani Coppa and Soppressata

## ARTISAN CHEESE

Traditional Brie
Point Reyes Bleu Cheese

ADD A $1 ⁄ 2$ BOTTLE OF HOUSE WINE
Please inquire about choices and pricing

## WE CAN CUSTOM MAKE TO-GO BOXES FOR ANY OCCASSION

# PLATED LUNCH <br> 10 PERSON MINIMUM 

Includes fresh baked rolls, creamed butter, coffee and tea service

## Menu prices are based on main course selection and will be billed at the highest selected price

## STARTER

Select one of the following
Happy Boy Garden Salad, Tomatoes, Cucumber, Radishes, Balsamic Dressing Caesar Salad, Chopped Romaine, Garlic Croutons, Parmesan Cheese

Bowl of Clam Chowder or Chef's Choice of Seasonal Soup

## MAIN COURSE

select two of the following
GRILLED SALMON, seasonal vegetables, jasmine rice, and white wine butter sauce \$32
BLACKENED LOUISIANA CATFISH, creole rice, braised greens, sauce remoulade \$29
OVEN ROASTED CHICKEN BREAST, seasonal garden vegetables, roasted garlic mashed potatoes and red wine sauce \$30
CRANBERRY CHICKEN 'SALAD', crisp bacon, celery, apples, parmesan cheese, cranberry vinaigrette \$28
ROASTED PETIT FILET, brown butter mashed potatoes, red wine demi-glace $\$ 38$
ROTISSERIE PRIME RIB OR NEW YORK STRIP, garlic mashed potatoes, sautéed mushrooms, natural jus \$38
PENNE PASTA, tomato-garlic sauce, grilled vegetables, parmesan cheese \$27
WILD MUSHROOM RISOTTO, Grana Padano cheese \$26
DESSERT - Select one of the following
Dessert Sampler, select 3 items from list, add $\$ 5.00$ to menu price
Miss Pearl's Key Lime Pie
White Chocolate Bread Pudding
New York Cheesecake
Chocolate Mousse Cake
Pecan Bourbon Tart
Fresh Fruit Tart
Include an Artisan Cheese Course - add \$8 to menu price
Advance guarantees of each selection are required seven (7) days in advance of event date.

