









# **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

## HORS D'OEUVRES

#### HORS D'OEUVRES CAN BE PASSED OR STATIONED

## WARM AND HOT

PRICE PER DOZEN

CHERRY TOMATO BRUSCHETTA \$28
Fresh Garlic, Mozzarella, Basil and Toasted Baguette

CRISPY DUNGENESS CRAB CAKES \$42 Spicy Remoulade

TWICE BAKED BABY YUKON GOLD POTATOES \$28
Bacon, Cheddar Cheese, Chives

APPLEWOOD BACON WRAPPED DIVER SEA SCALLOPS \$48

Honey-Thyme Glaze

SWEET AND SPICY BBQ WINGS \$28 Lime Sour Cream

CRISPY FRIED VEGETABLE SPRING ROLLS \$28

Sweet and Sour Squce

CATFISH PO-BOY SLIDERS \$38 Cajun Tartar Sauce, Buttermilk Slaw

MINI CUBAN SANDWICHES \$36
Roasted Pork, Smoked Ham, Emmentaller Cheese, Mustard and Pickles

GRILLED CHICKEN OR BEEF SKEWERS \$36 Thai Peanut Sauce or Teriyaki

NEW ORLEANS STYLE BBQ SHRIMP \$44 Garlic and Herb Butter Sauce, Herb Oil

### **COLD HORS D'OEUVRES**

PRICE PER DOZEN

OYSTERS ON THE HALF SHELL \$34 Champagne Mignonette

> MANILA CLAMS \$34 Classic Cocktail Sauces

POACHED JUMBO PRAWNS \$38 Chili Gazpacho Sauce

TUNA TARTARE IN CUCUMBER CUPS \$42 Soy and Ginger Marinade

> CHICKEN SALAD \$28 Belgian Endive, Micro Greens

ROASTED BEETS \$30 Red and Gold Beets, Feta Cheese

PROSCIUTTO WRAPPED ASPARAGUS \$36 Herb Vinaigrette

SMOKED SALMON AND CREPE ROULADES \$42 Chive Crème Fraiche

## SPECIALTY DISPLAYS AND CARVING

## DISPLAYED HORS D'OEUVRES

SERVES APPROXIMATELY 25 PEOPLE

CRUDITÉ PLATTER \$110 Creamy Herb Dipping Sauce

BREADS AND SPREADS \$145
Roasted Garlic and White Bean, Hummus, Creamy Artichoke

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY \$175 Cow, Sheep and Goat Cheeses, Candied Hazelnuts, Apricot jam, Baguette

ANTIPASTO PLATTER \$165
Grilled Eggplant and Zucchini, Kalamata Olives,
Artichoke Hearts, Roasted Peppers, Fresh Mozzarella, Basil

MINI CUBAN SANDWICHES \$125
Roasted Pork, Smoked Ham, Emmentaller Cheese, Mustard and Pickles

FRESH FRUIT PLATTER \$135

## SPECIALTY DISPLAYS

SERVES APPROXIMATELY 25 PEOPLE

MISS PEARL'S SEAFOOD PLATTER \$350 Oysters on the Half Shell, Poached Prawns, Manila Clams, Dungeness Crab

HOUSE CURED GRAVLAX \$155

Herbed Sour Cream, Cornichons, Red Onion, House Baked Cracker

ARTISAN CURED MEATS \$185 La Quercia Prosciutto, Fra' Mani Coppa and Soppressata Roasted Red Peppers, Cornichons, Mixed Olives

> LOUISIANA SHRIMP COCKTAIL \$225 Classic Cocktail Sauces and Fresh Lemon

## RECEPTION AND CARVING STATIONS

SERVES APPROXIMATELY 30 PEOPLE

Carved items require a Chef Attendant @ \$95 per station

ROTISSERIE PRIME RIB \$245 Creamy Horseradish

CROWN ROAST OF PORK \$225
Roasted Seasonal Vegetables, Traditional Stuffing, Apple Cider Sauce

HONEY BAKED HAM \$180 Sourdough Roll and Rosemary-Honey Glaze

ROASTED TURKEY BREAST \$180 Cranberry Compote, Traditional Turkey Gravy

# CREAMY MASHED POTATO "BAR" \$6 per person

Garlic Mashed Potatoes, Bacon, Shredded Cheddar, Cheese, Sour Cream, Chives

# PETITE DESSERTS \$38 PER DOZEN

Mini Fresh Fruit Tarts
Mini Pecan Bourbon Tarts
Chocolate Mousse Cake
New York Cheesecake
Miss Pearl's Key Lime Pie
White Chocolate Bread Pudding
Mini Vanilla or Chocolate Cupcakes
Fudge Brownies

# **EVENING BUFFETS** \$45 PER PERSON

Includes coffee and tea service - 25 PERSON MINIMUM

ADD A SOUP STATION TO ANY BUFFET FOR \$6 PER PERSON

#### THE CLASSIC

Includes fresh baked rolls and butter

# Select two choices from each category

#### **STARTERS**

Add \$4 per person for each additional item

Happy Boy Garden Salad, Tomatoes, Cucumber, Radishes, Balsamic Dressing Spinach and Arugula Salad, Pears, Walnuts, Parmesan, Dijon Dressing Caesar Salad, Chopped Romaine, Garlic Croutons, Parmesan Cheese Red and Gold Beets, Feta Cheese

#### MAIN COURSES

Add \$8 per person for each additional item
Grilled Salmon with Garlic–Herb Butter
Rotisserie Chicken and Natural Jus
Rotisserie Prime Rib or New York Strip, Horseradish Sauce
Wild Mushroom Risotto, Grana Padano Cheese
Goat Cheese Ravioli, Sage–Brown Butter Sauce

#### SIDES

Add \$4 per person for each additional item
Sautéed Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Steamed Jasmine Rice

#### DESSERTS

Add \$5 per person for each additional item

Chocolate Mousse-Cake White Chocolate Bread Pudding Fresh Fruit Tarts New York Cheesecake

#### RAJUN' CAJUN

Includes fresh baked buttered corn bread

# Select two choices from each category STARTERS

Add \$4 per person for each additional item

Creole Potato Salad

Buttermilk Slaw

Spinach and Arugula Salad, Pears, Walnuts, Parmesan, Dijon Dressing
Iceberg Wedge Salad, Pecans, Blue Cheese, Creamy Dressing

#### MAIN COURSES

add \$8 per person for each additional item

Seafood Jambalaya

Georgia Shrimp and Grits

Blackened Louisiana Catfish and Sauce Remoulade

Chicken and Andouille Sausage Gumbo

Rotisserie Pork Loin, Apple Cider Sauce

Vegetarian Red Beans and Rice

#### SIDES

Add \$8 per person for each additional item
Garlic Mashed Sweet Potatoes
Green Beans Amandine
Savannah Red Rice
Roasted Vegetables, Herb Vinaigrette

#### **DESSERTS**

Add \$5 per person for each additional item
White Chocolate Bread Pudding
Banana Cream Pie
Bourbon Pecan Tarts
Fresh Fruit Tarts

## PLATED DINNER 10 PERSON MINIMUM

Includes fresh baked rolls, butter, coffee and tea service Menu prices are based on main course selection and will be billed at the highest selected price

STARTERS - Select one of the following

Spinach and Arugula Salad, Pears, Walnuts, Parmesan, Dijon Dressing Happy Boy Farms Garden Salad, Cherry Tomatoes, Chef's Seasonal Soup New England Clam Chowder, Bacon, Herb Oil

MAIN COURSE - Select two of the following

GRILLED SALMON, Jasmine Rice, Seasonal Vegetable, Citrus Beurre Blanc \$38

MAHI MAHI, Braising Greens, Black Eyed Peas, Rice, Creole Sauce \$38

SEAFOOD RISOTTO, Gulf Prawns, Local Fish, Scallops in a Saffron Tomato Sauce \$36

OVEN ROASTED CHICKEN BREAST, Seasonal Garden Vegetables, Roasted Garlic Mashed Potatoes and Red Wine Sauce \$36

ROASTED LEG OF LAMB, Fingerling Potatoes, Vegetables, Red Wine Sauce \$44

GRILLED FILET MIGNON, Brown Butter Mashed Potatoes,
Red Wine Demi-Glace \$46
ROTISSERIE PRIME RIB, Garlic Mashed Potatoes, Sautéed Mushrooms, Jus \$46
GOAT CHEESE RAVIOLI, Sage-Brown Butter Sauce \$30
WILD MUSHROOM RISOTTO, Grana Padano Cheese \$30

# COMBINATION DINNERS - Select one of the following

Grilled Salmon and Roasted Chicken Breast \$38
Grilled Petit Filet and Roasted Chicken Breast \$42
Grilled Petit Filet and Local Sea Bass \$48
Grilled Petit Filet and Salmon \$44

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

1 Menus Presented by Miss Pearl's Restaurant & Lounge, Executive Chef Eddie Blyden. All prices subject to 21% service charge and 8.75% sales tax. Menu minimums may apply.