

# ISLAND HOTEL®

## CATERING & SPECIAL EVENTS



Our experienced team of catering and special event professionals are here to coordinate your entire affair down to the smallest detail. We are committed to delivering the highest level of service and our culinary team is masterful at creating menus of imaginative delicacies to match your event setting perfectly. From simple business catering to full service event planning for formal weddings and extravagant galas, we are here to handle all of your event needs.

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Meetings & Corporate Events | Family Celebrations | Social Affairs  
Weddings | Private Residences | Yacht & Dockside Catering

Catering | 949.760.4926 / [catering@islandhotel.com](mailto:catering@islandhotel.com)



# BREAKFAST

## On the Lighter Side

SMALL (SERVES 4-6) LARGE (SERVES 10-12)

Freshly Cut Seasonal Fruit and Berries

SMALL | \$36 LARGE | \$72

Yogurt and Fruit Parfaits | \$7 each

*Vanilla Yogurt layered with Granola and Fresh Berries*

Cottage Cheese, Fresh Berries  
and Toasted Almonds | \$7 each

## Breads & Pastries

SMALL (SERVES 4-6) LARGE (SERVES 10-12)

Freshly Baked Pastries and Croissants

*Served with Sweet Butter and Preserves*

SMALL | \$36 LARGE | \$72

Basket of Bagels

*Served with Sweet Butter and Cream Cheese*

SMALL | \$36 LARGE | \$72

Basket of Muffins

*Assortment of Fresh Baked Muffins*

SMALL | \$36 LARGE | \$72

Glazed Cinnamon Rolls | \$48 per dozen

*Minimum Order of One Dozen*

## Breakfast Burritos or Sandwich

SMALL PLATTER (6) | \$24 LARGE PLATTER (12) | \$48

May Choose 2 Selections Per Platter

*American: Ham, Cheddar Cheese, Onions and Bell Peppers*

*Californian: Cheddar Cheese, Applewood Smoked Bacon,  
Tomatoes and Avocado*

*Mexican: Chorizo, Black Beans, Pico de Gallo and Avocado*

*Veggie: Monterey Jack Cheese, Spinach, Mushrooms,  
Onions and Tomatoes*

*Mediterranean: Tomatoes, Spinach, Olives and Feta Cheese*

Made with Fresh Scrambled Eggs. Burritos also include  
Country Potatoes. Egg Whites Available Upon Request.

## Beverages

Freshly Brewed Regular or Decaf Coffee,  
or Tea | \$30 (SERVES 9)

Fresh Squeezed Orange Juice | \$4.50 each



# LUNCH

## Sandwiches or Wraps

**SMALL PLATTER (6) | \$50    LARGE PLATTER (12) | \$95**  
May Choose 2 Selections

**Grilled Vegetable:** *Provolone Cheese, Grilled Bell Peppers, Eggplant, Zucchini and Mushrooms with Basil Aioli*

**Roasted Beef Sandwich:** *Cheddar Cheese, Lettuce and Tomato with Roasted Shallot Aioli*

**Smoked Turkey:** *Caramelized Onions, Swiss Cheese, Lettuce and Tomato with Mayonnaise*

**The GM Chicken Sandwich:** *Grilled Chicken, Cheddar Cheese, Avocado, Tomato and Arugula*

**Ham and Cheese:** *Sliced Ham, Swiss Cheese, Lettuce and Tomato with Mayonnaise*

**Ahi Tuna Sandwich:** *Avocado, Pickled Cucumbers and Asian Slaw with Ginger Aioli [add \$2 per person]*

**BOXED LUNCH | \$14 EACH** - Any Sandwich or Wrap Packaged in Individual Boxes with a Fresh Piece of Whole Fruit, Chips and a Chocolate Chip Cookie

## Salads

**SMALL PLATTER (6) | \$42    LARGE PLATTER (12) | \$84**

**Island Cobb Salad:** *Chicken, Crispy Prosciutto, Hard Boiled Egg, Blue Cheese, and Avocado with Herb Dressing*

**Chicken Caesar Salad:** *Roasted Breast of Chicken over Traditional Caesar Salad with Shaved Reggiano and Herb Croutons*

**Asian Chicken Salad:** *Soy Marinated Breast of Chicken Tossed in a Vegetable Salad with Edamame, Fried Wontons and Ginger Tamarind Vinaigrette*

**Cajun Steak Salad:** *Medallions of Beef, Wild Arugula, Shaved Romaine Lettuce, Red Onions and Baby Tomatoes with Chipotle Cilantro Dressing [add \$4 per person]*

**Ahi Tuna Niçoise:** *Seared Ahi Tuna, Avocado, Tomato, Haricot Verts, Hard Boiled Eggs, California Chevre and Green Goddess Dressing [add \$4 per person]*

**BOXED LUNCH | \$14 EACH** - Any Salad Packaged in Individual Boxes with a Fresh Piece of Whole Fruit, Chips and a Chocolate Chip Cookie

## Beverages

Assorted Soft Drinks | \$4 each

Fruit Flavored Iced Tea | \$5 each

Sparkling and Still Mineral Water | \$5 each



# ENTRÉES & MORE

## Hot Options

### PLATTERS PRICED FOR 12 PEOPLE

**Chilled Sliced Tenderloin of Beef | \$205**  
*With Roasted Shallot Aioli*

**California Red Wine Braised Short Ribs | \$108**  
*With Horseradish Mashed Potatoes*

**Sautéed Salmon | \$120**  
*With Lemon, Basil and Chardonnay Sauce*

**Roasted Breast of Chicken | \$108**  
*With Slow Roasted Roma Tomatoes and Basil*

**Roasted Vegetable Ravioli | \$65**  
*With Ragout of Baby Tomatoes, Garlic, Basil and California White Wine*

## Accompaniments

### PLATTERS PRICED FOR 12 PEOPLE

**Freshly Baked Bread & Rolls | \$16**  
*With Sweet Butter*

**Sautéed Fresh Seasonal Vegetables | \$72**  
*Ratatouille Style*

**Roasted Baby Red Potatoes | \$60**  
*With Rosemary and California Olive Oil*

**Toasted Orzo Pasta | \$72**  
*With Roasted Shallots, Mushrooms and Parmesan*

**Steamed Herb Rice | \$60**

*Prices are subject to 8% sales tax. Minimum order of \$100. Orders need to be placed 72 hours in advance.*

## Snacks

### PLATTERS PRICED FOR 12 PEOPLE

**Vegetable Crudités | \$60**  
*With Roquefort and Pepper Herb Dips*

**Domestic Cheese Display | \$144**  
*With Fresh Country Breads, Crackers, Fruit and Nuts*

**Hummus & Pita | \$84**  
*Garbanzo Beans, Tahini, Cumin, Toasted Pita*

**Chips & Dips | \$50**  
*House-made Multi-Color Tortilla Chips with Fresh Guacamole, Salsa and Sour Cream*

## Something Sweet

### PLATTERS PRICED FOR 12 PEOPLE

**Cookies: Assorted | \$42**  
*Chocolate Chip, Oatmeal Raisin, Peanut Butter, Double Chocolate, Snicker Doodle*

**Cupcakes: Per Platter, Per Flavor | \$50**  
*Traditional Red Velvet, Banana Macadamia Nut, Meyer Lemon, Double Chocolate, Tahitian Vanilla Bean, Carrot with Cream Cheese*

**Bars: Per Platter, Per Flavor | \$50**  
*Lemon, Key Lime, Cream Cheese Brownie, Double Chocolate Brownie*

**Macarons: 24 minimum per flavor | \$3 each**  
*Chocolate, Raspberry, Orange*