



2024 *Banquet Menus*



Humphreys Half Moon Inn
2303 Shelter Island Drive
San Diego, CA 92106



Plated Breakfast

American Breakfast | \$35 per person

Includes Orange Juice, Regular and Decaf Coffee, and Hot Tea

Scrambled Eggs, Breakfast Potatoes

Choice of One: Bacon, Ham, Sausage or Chicken Sausage

Choice of One: Oat Muffin, Danish, or Croissant

Optional Enhancements to American Breakfast (add to above price):

Seasonal Fruit Cup — (seasonal) | \$7 per person

Acai Parfait — Acai Sorbet, Banana, Granola, Berries, Shredded Coconut | \$12 per person

Yogurt Parfait — Assorted Berries, Granola, Greek Plain Yogurt | \$10 per person

Berries & Fresh Cream | \$7 per person

Breakfast Buffets

One hour of service. Minimum of 10 people.* Include Orange Juice, Regular and Decaf Coffee, and Hot Tea. For gluten free information please inquire.

Continental | \$28 per person

Assorted Danish, Muffins, Croissants, Butter and Jam

Premium Continental | \$31 per person

Danish, Muffins, Croissants, Bagels, Butter, and Jam

Sliced Fresh Fruit

Greek Yogurt, Mixed Berries, House Made Granola

Bagel Shop | \$30 per person

Plain, Poppy Seed, Jalapeno Cheddar, and Whole Wheat Bagels

Cream Cheese, Tomatoes, Capers, Jam, and Honey

Choice of one: Smoked Salmon, Black Forest Ham, Sliced Smoked Turkey

Breakfast Burrito Bar | \$35 per person

*Minimum of 20 people.

Served with sliced fruit, Tomato Salsa, Salsa Verde, Pico de Gallo, Avocado, and Sour Cream

Choice of two:

Eggs, Bacon, Smoked Cheddar, Potatoes

Eggs, Barbacoa, Potatoes, Cotija

Eggs, Carnitas, Potatoes, Cotija

Eggs, Potatoes, Cheddar

Tofu Scramble, Potatoes, Vegan Cheese

Executive Breakfast Buffet | \$42 per person

*Minimum of 20 people.

Assorted Danish, Blueberry and Grain Muffins, Sliced Fruit

Choice of one:

Scrambled Eggs, Cheddar & Sausage Strata, or Ham & Veggie Quiche

Choice of two:

Bacon, Ham, or Chicken Sausage

Choice of one:

Roasted Herb Marble Potatoes, Country Potatoes or Barrel Cut Tater Tots

The Meeting Planner Package | \$45 per person

Early Morning—60min

Choice of one buffet:

Continental

Premium Continental | add \$3 per person

Breakfast Burrito Bar | add \$5 per person [Minimum of 20 people]

Executive Breakfast Buffet | add \$12 per person [Minimum of 20 people]

Morning Break—15min

Regular and Decaf Coffee, Hot Tea, Soft Drinks

Afternoon Break—15 min

Regular and Decaf Coffee, Iced Tea, and Soft Drinks

Choice of one for morning break and one for afternoon break:

Cookies, Brownies, Mixed Nuts, Granola Bars, Protein Bars,

Fruit Basket (Whole Fruit—Apples, Bananas, Oranges), Bagels and Cream

Cheese or Sliced Fruit Display

Seasonal Berries with Fresh Cream | add \$7 per person

À la carte

Regular and Decaf Coffee, Herbal Teas | \$75 per Gallon Iced

Tea, Lemonade | \$65 per gallon

Orange, Cranberry, Tomato, Pineapple, Grapefruit | \$50 per pitcher

Regular Milk (2% or skim) | \$30 per pitcher

Almond Milk | \$40 per pitcher

Soft Drinks | \$5 each

Bottled Water (Still & Sparkling) | \$5 each

Assorted Danish, Muffins, or Croissants, Butter and Jam | \$55 per Dozen

Bagels and Cream Cheese | \$58 per dozen

Whole Fruit (Apples, Bananas, Oranges) | \$4.50

Sliced Fruit Display | \$7.50 per person

Individual Fruit Yogurt | \$6.50 each

Hard-Boiled Eggs | \$3.50 each

Individual Boxed Cereal | \$5 each

Individual Oatmeal Packets | \$5

Individual Chips or Pretzels | \$45 per dozen

Seasonal Berries with Fresh Cream | \$7 each

Protein Bar or Granola Bar | \$60 per dozen

Mixed Nuts or Trail Mix | \$7 per person

Freshly Baked Brownies | \$60 per dozen

Freshly Baked Cookies | \$60 per dozen

Choice of one per dozen:

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Peanut Butter



Pricing subject to 25% service charge and sales tax.

Specialty Refreshment Packages

30 Minute service. Minimum of 15 people.

When selected for afternoon break in the Meeting Planner Package, deduct \$5 per person.

For gluten free information please inquire.

Veggie Break | \$25 per person

Vegetable Crudit , Ranch Dip, Sliced Fruit, Yogurt Sauce, Iced Tea and Sparkling Water

Energy Break | \$25 per person

Assorted Granola and Energy Bars, Whole Fruit, Mixed Nuts, Iced Tea, and Soft Drinks

Cookies and Milk | \$25 per person

Choice of three:

White Chocolate Macadamia Nut, Chocolate Chip, Peanut Butter, Oatmeal Raisin

2% Milk, and Almond Milk

Happy Hour | \$30 per person

Imported and Domestic Cheeses, Balsamic Figs, Seasonal Dried Fruit, Grapes, Crackers, Iced Tea, and Soft Drinks

Chips & Dips | \$27 per person

Roasted Red Bell Pepper Hummus, Avocado Dip, Baguettes, Tortilla Chips, and Crispy Pita Iced Tea, and Soft Drinks

Antipasto Break | \$30 per person

Cured Meats, Italian Cheeses, Olives, and Baguettes Iced Tea, and Soft Drinks

Border Break | \$26 per person

Tortilla Chips, Queso Blanco, Salsa Roja

Iced Tea, and Soft Drinks

Add Guacamole for \$5 per person



Pricing subject to 25% service charge and sales tax.

Plated Lunch

Salads | \$35 per person

Includes Bread, Dessert, Iced Tea, and Coffee Service

Caesar Salad Romaine, Shaved Pecorino, Lemon Caesar Dressing, and Garlic Croutons

SoCal Cobb Romaine, Tomato, Applewood Smoked Bacon, Egg, Blue Cheese, Avocado, and Blue Cheese Dressing [GF]

Fiesta Salad Romaine, Pepper Jack Cheese, Black Beans, Avocado, and Cilantro Vinaigrette [GF]

Spinach Salad Spinach, Candied Walnuts, Apple, Goat Cheese, and Sherry Vinaigrette [GF]

Protein | Choose one per entrée selection:

Roasted Salmon | \$5 per person

Grilled Chicken | \$5 per person

Grilled Prawns | \$12 per person

Sliced Skirt Steak | \$12 per person

Sandwich and Wraps

Plated | \$45 per person

Includes Dessert, Choice of Side, Iced Tea and Coffee Service

Choose one side per entrée selection:

Potato Salad, Chips, Coleslaw, Fruit Cup

Gluten Free Bread available

Hot Roast Beef Asiago, Caramelized Onion, Arugula, Herb Aioli, Hoagie Roll

Club Sandwich Turkey, Bacon, Lettuce, and Tomato on Multi Grain Bread

Caesar Salad Wrap Grilled Chicken, Chopped Romaine, Shaved Parmesan [GF]

Spinach Tortilla Wrap Grilled Eggplant, Tomato, Mozzarella, Pesto and Kalamata [GF]

Cheeseburger or Veggie Burger White Cheddar, Caramelized Onion, House Dressing on Brioche Bun

Grilled Chicken Panini Fontina, Baby Kale, Sun Dried Tomato, Ciabatta

Boxed Lunch

Boxed Lunch includes individual bag of potato chips, whole fruit, cookie, soft drink or bottled water

Select two cold sandwiches or wrap options from above selections | \$45 per person



Pricing subject to 25% service charge and sales tax.

Lunch Entrées

Includes Rolls and Butter, Dessert, Iced Tea, and Coffee Service

Choice of one salad:

- Mixed Greens Cucumbers, Carrots, Cherry Tomatoes, and Herb Ranch Dressing [GF]
- Caesar Salad Romaine, Garlic Croutons, Pecorino, and Lemon Caesar Dressing
- Arugula Salad Goat Cheese, Candied Pecans, Shaved Fennel and Lilikoi Dressing [GF]
- Spinach Salad Black Mission Figs, Blue Cheese, Roasted Walnuts and Sherry Vinaigrette [GF]

Choice of Entrée:

Select up to two entrées and one vegetarian — highest price will be charged for all selections. Entrée place cards to be given to guests upon arrival for servicing multiple entrees

Local Sea Bass [GF] | \$49 per person

Wild Mushroom Risotto | Balsamic Glaze | Micro Basil | Pecorino Romano

Wild Isle Salmon [GF] | \$49 per person

Pesto Wild Rice | Haricots Verts | Citrus Beurre Blanc

Beef Short Rib [GF] | \$57 per person

Black Truffle Mashed Potatoes | Roasted Asparagus | Natural Jus

Grilled Chicken Breast [GF] | \$45 per person

Roasted Potatoes | Brussels Sprouts | Sundried Tomato Champagne Cream

Petite Filet Mignon | \$59 per person

Fingerling Potatoes Confit | Crispy Onions | Grilled Vegetables | Cabernet Demi Reduction

Chicken Florentine [GF] | \$47 per person

Yukon Gold Whipped Potatoes | Sautéed Seasonal Vegetables | Spinach Butter Sauce

Vegetarian Mixed Grill | \$45 per person

Angel Hair Pasta | Grilled Vegetables | Extra Virgin Olive Oil

Marinated Tofu Steak [V, GF] | \$45 per person

Forbidden Black Rice | Baby Broccolini | Panang Curry

Dessert Selections

- Carrot Cake with Cream Cheese Frosting
- Classic Tiramisu
- Vanilla Crème Brûlée with Seasonal Berries [GF]
- New York Style Cheesecake with Raspberry Coulis
- Chocolate Marquise Cake [GF]
- Fresh Seasonal Berries with Chantilly Cream [GF]



Pricing subject to 25% service charge and sales tax.

Lunch Buffets

One hour of service. Minimum of 25 people. Includes Iced Tea, and Coffee Service
For gluten free information please inquire.

Farm Fresh Salad Buffet | \$53 per person

Baby Spinach, Baby Kale, Mixed Greens, Smoked Bacon, Cherry Tomatoes, Cucumber, Edamame, Black Beans, Red Onions, Feta, Blue Cheese, and Chopped Eggs

Choice of one protein:

Grilled Chicken, Salmon, or Marinated Tofu

Choice of two dressings:

Sherry Vinaigrette, Sesame Vinaigrette, Herb Ranch, or Balsamic Vinaigrette

Assorted Rolls and Butter

Berries with Fresh Cream

Executive Deli Buffet | \$52 per person

Caesar Salad

Chilled Pasta Salad

Sliced Fruit Display

Sliced Ham, Smoked Turkey, Roast Beef, and Salami Cheddar and Jack Cheese

Assorted Breads and Deli Rolls

Tomatoes, Lettuce, Pickles, Onions

Chocolate Chip Cookies

Bayside Lunch Buffet | \$60 per person

Arugula Salad, Goat Cheese, Cherry Tomatoes, Toasted Almonds, Sherry Vinaigrette

Garden Herb Roasted Potatoes

Green Onion Basmati

Seasonal Vegetables

Rolls and Whipped Butter

New York Cheesecake

Choice of two entrées:

Grilled Chicken Breast with Wild Mushroom Chardonnay Cream

Pan Roasted Sea Bass with Citrus Butter Sauce

Oven Roasted Sirloin with Red Wine Balsamic

Roasted Salmon with Mango Chile Butter



Pricing subject to 25% service charge and sales tax.

Italian Lunch Buffet | \$59 per person

Arugula Salad, Marcona Almonds, Heirloom Tomatoes, Grana Padano, Lemon Vinaigrette
Grilled Chicken Chardonnay, Sun Dried Tomatoes, Mushrooms, Artichokes
Baked Rigatoni, Roasted Garlic Tomato Sauce, Smoked Mozzarella, Italian Sausage
Three Cheese Penne Pasta
Grilled Vegetables
Herb Focaccia Bread
Tiramisu

South of the Border Lunch Buffet | \$57 per person

Caesar Salad, Romaine, Croutons, Cotija Cheese, Caesar Dressing
Grilled Chipotle Chicken Breast
Carne Asada
Flour Tortillas
Spanish Rice
Black Beans
Shredded Cheese
Salsa Roja, Sour Cream
Tres Leches Cake

BBQ Lunch Buffet | \$59 per person

Cole Slaw with Apple Cider Vinegar
Fried Chicken
Pulled Pork with BBQ Sauce
Macaroni and Cheese
BBQ Baked Beans
Cornbread Muffins and Whipped Honey Butter
Carrot Cake

Polynesian Lunch Buffet | \$59 per person

Mixed Greens, Carrots, Cucumbers, Toasted Almonds, Goat Cheese, Fennel, Lilikoi Vinaigrette
Kalua Pork and Cabbage
Grilled Mahi Mahi, Herb Macadamia Dust, Miso Butter Sauce
Fried Rice
Stir Fried Vegetables
Hawaiian Rolls and Whipped Butter with Sea Salt
Mango Opera - Vanilla Cake, Mango Compote, and Vanilla Buttercream

Plated Dinner

Additional \$8.00 per person for plated service on the outdoor concert lawn

Includes Rolls and Butter, Dessert, Iced Tea, and Coffee Service

Choice of one salad:

Mixed Greens	Cucumbers, Carrots, Cherry Tomatoes, and Herb Ranch Dressing [GF]
Caesar Salad	Romaine, Garlic Croutons, Pecorino, and Lemon Caesar Dressing
Arugula Salad	Goat Cheese, Candied Pecans, Shaved Fennel and Lilikoi Dressing [GF]
Spinach Salad	Black Mission Figs, Blue Cheese, Roasted Walnuts and Sherry Vinaigrette [GF]

Choice of Entrée:

Select up to two entrées and one vegetarian/vegan option — highest price will be charged for all selections. Entrée place cards to be given to guests upon arrival for servicing multiple entrees.

Local Sea Bass [GF] | \$72 per person

Wild Mushroom Risotto | Balsamic Glaze | Micro Basil | Pecorino Romano

Wild Isle Salmon [GF] | \$70 per person

Pesto Wild Rice | Haricots Verts | Citrus Beurre Blanc

Beef Short Rib [GF] | \$80 per person

Black Truffle Mashed Potatoes | Roasted Asparagus | Natural Jus

New York Steak [GF] | \$83 per person

White Cheddar Pommes Puree | Roasted Baby Carrots | Shallot Marmalade | Horseradish Bearnaise

Jidori Chicken [GF] | \$69 per person

Roasted Potatoes | Brussels Sprouts | Lyonnaise Sauce

Filet Mignon [GF] | \$85 per person

Fingerling Potatoes Confit | Crispy Onions | Asparagus | Cabernet Demi Reduction

Chicken Florentine [GF] | \$72 per person

Yukon Gold Whipped Potatoes | Sautéed Seasonal Vegetables | Spinach Butter Sauce

Sirloin Steak [GF] | \$81 per person

Sour Cream Mash | Baby Broccolini | Balsamic Glaze

Combination Dinner Entrées

Includes Rolls and Butter, Dessert, Iced Tea, and Coffee Service

Filet & Shrimp [GF] | \$115 per person

Sour Cream Mash | Blistered Tomato | Vegetable Medley | Shallot Bourbon Reduction | Meyer Lemon Beurre Blanc

Jidori Chicken & Salmon [GF] | \$105 per person

Herb Roasted Potatoes | Hericots Verts | Baby Zucchini | Chimichurri | Hollandaise

Vegan/Vegetarian Entrées

Cauliflower Steak [V, GF] | \$60 per person

Lemon Kale | Blistered Tomatoes | Lemon Oil | Romesco

Marinated Tofu Steak [V] | \$60 per person

Forbidden Black Rice | Baby Broccolini | Panang Curry

Mushroom Risotto [Veg, GF] | \$60 per person

Wild Mushrooms | Ricotta | Truffle Essence | Chives

Eggplant Tikka Masala [V, GF] | \$60 per person

Basmati Rice | Coconut | Tomato | Whipped Coconut | Scallions

Artichoke Ravioli [Veg] | \$60 per person

Sun-Dried Tomatoes | Basil | Lemon Butter Sauce

Vegetable Curry [V, GF] | \$60 per person

Panang Style Vegetables | Coconut | Spiced Basmati Rice

Farrotto [Veg] | \$60 per person

Spinach, Golden Beets, Tomatoes, Smoked Almonds, Gremolata

Teriyaki Glazed Grilled Tofu [V] | \$60 per person

Scallion Basmati Rice | Baby Bok choy | Ponzu

Dessert Selections

Opera – Coffee Cake, Coffee Buttercream, Chocolate Ganache

Carrot Cake

Classic Tiramisu

New York Style Cheesecake with Raspberry Coulis

Chocolate Marquise Cake (GF)

Fresh Seasonal Berries with Chantilly Cream [GF]



Pricing subject to 25% service charge and sales tax.

Dinner Buffets

One hour of service. Minimum of 40 people. Includes Iced Tea and Coffee Service
For gluten free information please inquire.

Taste of Humphreys Dinner Buffet | \$92 per person

Mixed Field Greens Salad, Goat Cheese, Cherry Tomatoes, Toasted Walnuts, Sherry Vinaigrette
Caprese Salad, Fresh Mozzarella Ciliegine, Baby Heirloom Tomatoes, Micro Basil, Balsamic Reduction

Choice of two:

Roasted Beef Tenderloin, Shallot Demi, Chimichurri
Pan Roasted Sea Bass, Balsamic Glaze
Dijon Chicken, Tarragon Sauce
Grilled Salmon, Citrus Beurre Blanc
Penne tossed in Extra Virgin Olive Oil with Parmesan

Herb Roasted Potatoes
Wild Rice
Roasted Vegetables
Rolls and Butter
Chocolate Decadence
Fresh Berries with Chantilly Cream

South of the Border Dinner Buffet | \$95 per person

Caesar Salad, Romaine, Croutons, Cotija Cheese, Caesar Dressing
Tortilla Chips
Pico de Gallo, Salsa Roja, Salsa Verde, Queso Fresco, Crema, Limes
Corn and/or Flour Tortillas

Choice of two:

Carne Asada or Pollo Asada
Chipotle Chicken Tinga
Carnitas
Grilled Sea Bass, Cilantro Lime Butter
Grilled Salmon, Mango Pepper Relish
Three Cheese Enchiladas

Spanish Rice
Black Beans
Churros
Tres Leches Cake

Italian Dinner Buffet | \$90 per person

Arugula Salad, Marcona Almonds, Heirloom Tomatoes, Grana Padano and Lemon Olive Oil Vinaigrette

Choice of two:

Tuscan Chicken with Garlic Cream

Seared Salmon with Piccata Sauce

Halibut with Pesto Sauce

Eggplant Parmesan

Chicken Parmesan

Sliced Flank Steak with Red Wine Sauce

Ziti Pasta, Extra Virgin Olive Oil, Broccoli Rabe, Chili Flakes, Charred Tomatoes

Pecorino Roasted Potatoes

Herb Focaccia with Olive Oil and Balsamic

Tiramisu

Vanilla Cannoli, Chocolate, Pistachio Crumbles

BBQ Dinner Buffet | \$92 per person

Chipotle Corn Salad

Coleslaw, Apple Cider Vinegar

Choice of two:

Southern Fried Chicken, Bourbon BBQ Sauce

Spiced Tri Tip Steak, Chimichurri

St. Louis Pork Ribs, House Made BBQ Sauce

Smoked Beef Brisket, Coffee BBQ Rub

Macaroni and Cheese

BBQ Baked Beans

Cornbread Muffins, Whipped Honey Butter

Seasonal Cobbler

Assorted Cookies

Polynesian Dinner Buffet | \$95 per person

Mixed Greens, Carrots, Cucumbers, Maui Onions, Macadamia Nuts, Orange Sesame Dressing
Ahi Poke Salad, Seaweed, Avocado, Sweet Soy Vinaigrette, Wonton Crisps

Choice of two:

Mahi Mahi, Herb Macadamia Dust, Togarashi Butter

Teriyaki Chicken

Braised Beef Short Ribs, Island Spiced Demi Sauce

Shoyu Chicken, Shiitake Mushroom Sauce

Miso Glazed White Fish, Sizzling Soy Vinaigrette

Grilled Sea Bass, Mango-Ginger Chutney, Kabayaki Cream

Coconut Basmati Rice

Wok Fried Local Vegetables, "Firecracker Sauce"

Hawaiian Rolls with Butter

Lilikoi Cheesecake, Shredded Coconut, Guava Jelly

Espresso Buttercream Coffee Cake, Chocolate Ganache

A Taste of New Orleans Dinner Buffet | \$95 per person

Creole Potato Salad

Green Garden Salad with Mustard Vinaigrette

Choice of two:

Herb Crusted White Fish, Crystal Hot Sauce Beurre Blanc

Cajun Prime Rib

Jambalaya, Chicken, Shrimp, Andouille Sausage

Shrimp & Grits, Red Pepper Coulis, Cilantro Chimichurri

Red Beans & Rice, Holy Trinity, Okra

Vegetable Creole

White Cheddar Corn bread, Jalapeno, Maple Butter

Beignet with Bittersweet Chocolate Ganache

Graham Cracker S'mores Bar, Candied Pecans, Caramel

Reception Stations

Minimum of Three Stations (includes carving station option). Individual stations can be added as an enhancement to a buffet. One hour of service. Minimum of 40 people. Includes Iced Tea and Coffee Service.
For gluten free information please inquire.

Poke Bar | \$30 per person

Tuna and Salmon Poke, Seaweed Salad, Pickled Cucumber Salad, Edamame, Shaved Red Onions, Furikake, Ginger, Wonton and Garlic Chips

West Coast Salad Bar | \$22 per person

Mixed Field Greens, Romaine, Goat Cheese, Cucumbers, Carrots, Tomatoes, Onions, Ranch, Vinaigrette, Croutons

Grilled Cheese Sandwiches | \$25 per person

Mini Grilled Cheese Sandwiches, House made Pepper Jack, Tomato Jam, Wild Arugula, Tater Tots

Flatbread | \$25 per person

Margherita, BBQ Chicken, Vegetarian

Sliders | \$30 per person

Choice of Three: Kobe Beef, Pulled Pork, Local Fish, and Portobello Mushroom

Street Tacos | \$30 per person

Pollo Asado, Carne Asada, Carnitas, Cheese, Onions, Salsa, Cilantro, and Lime

Mac & Cheese | \$25 per person

Choice of Two: Creamy White Cheddar Macaroni, Short Rib Mac and Cheese, Chicken and Sundried Tomato Mac and Cheese
Toppings: Ham, Peas, Bacon, Truffle Oil, Mushroom Ragu, Feta, Smoked Cheddar, Spinach, and Bread Crumbs

Little Italy | \$29 per person

Mushroom Ravioli with Sun-Dried Tomatoes, Rigatoni Pasta, Marinara and Alfredo Cream Sauce, Parmesan Cheese and Garlic Bread

Pacific Rim | \$32 per person

Chow Mein Noodles, Steamed Rice, Lemon Grass Shredded Chicken with Thai Basil, Soy Ginger Beef, Stir Fried Vegetables, Fried Wontons, and Chop Sticks!

Sweet Endings | \$25 per person

Mini Cheesecake, Salted Caramel Brownies, Apple Cranberry Crumble, Chocolate Dipped Strawberries



Pricing subject to 25% service charge and sales tax.

Carving Stations

One hour of service. Minimum of 40 people.
\$150 Carver fee applies for each station

Sea Salt Roasted Prime Rib | \$32 per person

Creamy Horseradish, Au Jus, Rustic Dinner Rolls

Porchetta Style Pork Loin | \$25 per person

Salsa Verde, Citrus Jus, Silver Dollar Rolls

Roasted Breast of Turkey | \$25 per person

Cranberry Chutney, Giblet Gravy, Rolls

Glazed Bone in Ham | \$25 per person

Assorted Mustards, Peach Chutney, Potato Rolls

Smoked Beef Tenderloin | \$30 per person

Mushroom Ragu, Maui Onion Demi Reduction, Rolls

Children's Menu

12 years old and under
Includes milk & dessert

Chicken Tenders with Fries

Hamburger with Fries

Pasta with Tomato Sauce

Lunch | \$25 per person

Dinner | \$35 per person

Hors d'oeuvres

DISPLAYS

Serves up to 50 people

Antipasto Platter with Artichokes, Salami, Roasted Peppers, Prosciutto, Domestic Ham, Buffalo Mozzarella, Feta, Kalamata Olives, Basil, and Sliced Baguettes	\$475
Imported and Domestic Cheese with Crackers, and Sliced Baguettes	\$400
Roasted Red Pepper Hummus with Soft and Crisp Pita	\$350
Vegetable Crudit� with Ranch Dressing	\$350
Sliced Fresh Fruit Display	\$375
Tortilla Chips with Tomato Salsa and Salsa Verde	\$325
Sea Bass and Bay Scallop Ceviche with Corn Tortilla Chips	\$500
Artichoke Dip and Crab Dip with Garlic Toasted Baguettes and Crackers	\$400
Guacamole (per person)	\$15
Caesar Salad Bowl	\$425
Chilled Mediterranean Tri-Color Rotini Pasta Salad Bowl	\$400

COLD – One order equals 50 pieces

Per Order

Avocado on Sourdough Toast Point with Feta and Tomato	\$300
Baja Shrimp Ceviche with Corn Tortilla Chips	\$475
Beef Tenderloin with Brie, Caramelized Onions, Sourdough	\$350
Blackened Ahi, Wasabi Cream, and Black Tobiko on Wonton Crisp	\$425
California Rolls	\$375
Caprese Skewer - Baby Mozzarella, Heirloom Tomato and Micro Basil	\$300
Smoked Salmon with Trout on Mini Baguette	\$325
Mini Shrimp Tostadas	\$325
Citrus Poached Chilled Shrimp, Horseradish, Lemon and Cocktail Sauce	\$400
Mini Lobster Roll with Citrus Dill Cream on Crostini	\$475
Ratatouille Crostini, Micro Basil, Hungarian Feta	\$375
Salmon Cones, Capers, Onions, Cream Cheese, and Chopped Eggs	\$475
Tomato, and Basil Bruschetta	\$275
Chocolate Dipped Strawberries	\$350
Assorted Petite Fours	\$400
Mini Creme Brulee	\$450

HOT – One order equals 50 pieces

Beef (or Chicken) Meatballs Pomodoro with Parmesan	\$375
Beef Skewers, Sesame-Soy, Sambal	\$450
Black Bean Empanadas with Citrus Cilantro Cream	\$325
Korean Beef Spring Rolls with Sesame Firecracker Sauce	\$450
Sundried Tomato and Goat Cheese Mini Pizza	\$375
Chicken Satay with Thai Peanut Sauce	\$375
Mini Crab Cakes with Meyer Lemon Remoulade	\$450
Crispy Tumbleweed Corn Fritters with Ancho Cream	\$300
Breaded Mac and Cheese Ball	\$300
Mini Mahi Taco with Pico, Crema, and Cilantro	\$400
Breaded Boursin Stuffed Mushrooms with Balsamic Drizzle	\$325
Chicken Curry Samosa	\$375
Coconut Shrimp	\$450
Beef Sliders with Gouda, Onion and Truffle Aioli	\$450
Spanakopita – Spinach and Feta in Phyllo	\$300
Veggie Lumpia with Sweet Thai Chile Sauce	\$300

Beverage Information

SELECT BRANDS

Jack Daniels Bourbon
Dewars Scotch
Tito's Vodka
Bombay Gin
Bacardi White Rum
Cutwater Silver Tequila

PREMIUM BRANDS

Makers Mark Bourbon
Johnnie Walker Red Scotch
Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Herradura Blanco Tequila

SUPER PREMIUM & CORDIALS

Woodford Reserve Bourbon
Glenlivet Scotch
Grey Goose Vodka
Hendricks Gin
Flor de Cana 7 year Rum
Don Julio Silver Tequila
Amaretto
Baileys
Courvoisier
Grand Marnier
Kahlua

BEER: Choice of four beers for banquet bar service

Domestic: Bud Light, Coors Light, Michelob Ultra, White Claw Hard Seltzer

Imported & Craft: Elysian Space Dust IPA, Stone IPA, Corona, Pacifico, Alesmith.394, Stella Artois, Heineken 0.0

*Draft Beer served for concert lawn events.
Selections vary.

INDIVIDUAL DRINKS

Select Brands	\$12
Premium Brands	\$14
Super Premium	\$16
House Wine	\$10
Domestic Bottled Beer	\$8
Imported & Craft Bottled Beer	\$10
14oz. Draft Beer*	\$12
20oz. Draft Beer*	\$15
Soft Drinks, La Croix, Juice	\$5
Bottled Water – Still and Sparkling	\$5

WHITE WINE

Vista Point, Chardonnay	\$40
Sonoma Cutrer, Chardonnay	\$60
Ferrari-Carano, Chardonnay	\$48
The Champion, Sauvignon Blanc	\$40
Maddelens, Pinot Grigio	\$48

RED WINE

Vista Point, Cabernet Sauvignon	\$40
Justin Paso Robles, Cabernet Sauvignon	\$51
Duckhorn Decoy, Merlot	\$56
Highlands 41 Black Granite, Red Blend	\$45
San Simeon, Pinot Noir	\$41

CHAMPAGNE/SPARKLING

Freixenet, Cordon Negro "Brut"	\$43
La Marca, Prosecco (Italy)	\$38
Chandon, "Brut"	\$72
Roederer Estate, "Brut"	\$74
Martinelli's, Sparkling Cider	\$20



Pricing subject to 25% service charge and sales tax.

Hospitality Bar Set-Up Package
Available in suites only

Ice
Mixers: Coke, Diet Coke, Sprite, Soda, Tonic
Condiments: Lime, Lemon, Olives
Plastic Cups: 9oz, 12oz
Beverage Napkins

Set Up Fee \$350
Daily Refresh \$150

Host Sponsored Hourly Bar Package

House and Premium Brands
Domestic and Imported Beer
House Wine
Soft Drinks

1 hour	\$25 per person
2 hours	\$40 per person
3 hours	\$50 per person
4 hours	\$60 per person

Banquet Bar Options

The following guidelines are offered to assist you in your planning.
Hosted beverage estimates available. Please contact the Catering Department.

Hosted Bar

You host the bar for the entire function. The bar is fully stocked with house brands or house and premium brand liquor, domestic beer and imported beer, house wine, champagne splits, soft drinks, juices and mineral water. A pre-determined dollar amount would be estimated and pre-collected prior to your event. If the pre-estimated dollar amount is not reached by the end of your event, the difference would be refunded. If you reach the pre-estimated dollar amount before the end of your event, you would be notified by the banquet manager and you would determine if you want to continue to host the bar.

Certain Items Hosted

You host certain items behind the bar, for example bottled beer, wine and soft drinks only, all other beverages would be paid for by your guests. A pre-determined dollar amount would be estimated and pre-collected. You would be notified if you reached the pre-collected dollar amount before the end of your event.

Hosted Bar for a Specified Amount of Time

You decide how long you want to host the bar (one hour, two hours, etc.) and then the bar becomes a cash bar where your guests would pay for their own drinks. A pre-determined dollar amount would be estimated based on the amount of time you want to host the bar. The pre-determined dollar amount is collected prior to your event. You would be notified if you reach the pre-collected dollar amount prior to the designated time you have decided on.

Hosted Bar to a Certain Dollar Amount

You decide on the dollar amount you want to host at the bar. When and if the bar reaches that dollar amount you can decide to stop hosting the bar or continue to host the bar to a higher limit. The banquet manager will let you know when you get close to reaching the designated amount.

No Host Bar

The bar is fully stocked with "select," "premium" and "super premium" brands and your guests pay for their own drinks.

Additional Bar Information

- One bartender provided for up to 150 guests.
- Bar minimums will apply.
- Bar Set Up/Bartender Fee is \$150.00.
- Additional bartender available at a fee of \$150.00 for one hour, \$250.00 for two hours, \$350.00 for three hours.
- Client may select four beer brands for the banquet bar.
- Concert lawn events will have a variety of draft beer at the bar.
- Complete Wine List available upon request. Availability and prices subject to change.
- Corkage Fee \$25.00 per 750ml for wines not available through Humphreys.
- All food and beverages are subject to service charge and appropriate sales tax.
- California State law prohibits service of alcoholic beverages to all persons under 21 years of age.
- All persons appearing to be under the age of 30 will be required to show valid identification.
- Consumption of alcoholic beverages by minors will cause service for the event to cease.
- All alcoholic beverages must be consumed in the banquet room or event space.
- Humphreys promotes responsible alcohol beverage service. A guest may order a maximum of two drinks at a time.