

PASSED APPETIZERS

Prices are per piece. 50 piece per selection minimum.

- Artisan Grilled Cheese** tomato jam / basil
 - ☞ **Vegetable Spring Roll** sweet chili sauce
 - ☞ **Tomato Caprese Skewer** fresh mozzarella / basil / aged balsamic
 - Wild Mushroom Tart** goat cheese / truffle salt / black garlic
 - Baked Brie** puff pastry / fig jam / basil
 - ☞ **Thai Chicken Satay** sweet chili sauce / cilantro
 - House Burrata Crostini** grilled seasonal fruit / truffle honey / basil
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- ☞ **Smoked Salmon** cucumber / lemon crème fraîche / dill
 - Ahi Tuna Poke** seaweed salad / wonton chip
 - ☞ **Pancetta Wrapped Prawn** basil pea coulis
 - Dungeness Crab Cake** lemon aioli / fried caper
 - Pork Belly Taco** avocado mousse / pico de gallo / micro cilantro
 - Korean Beef Satay** lemongrass / ginger / ponzu sauce
 - ☞ **Grilled California Lamb Chops** basil mint pistou
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STATIONARY APPETIZERS

Each serves 25.

- Chilled Seafood Bar** 450
jumbo shrimp cocktail / king crab legs / ahi tuna poke / west coast oysters
traditional sauces / crackers
- Vegetable Crudité** 275
chilled seasonal vegetables / marinated vegetables / lemon garlic hummus
naan bread / ranch dressing
- California Artisan Cheese Board** 350
assorted local cheeses / marcona almonds / marinated olives
seasonal fruits / crackers / baguettes
- The Harvest Board** 350
coppa / genoa salami / prosciutto / roasted sausage / chicharrons
marinated olives / mustards / crackers / baguettes

Dinner Entrées

All dinner entrees are priced per person and served with freshly baked rustic rolls, butter, coffee and selection of teas. Place cards denoting entrée selections will be required for menus with more than one choice. Dietary restrictions will always be accommodated but need to be prearranged. Menu items may vary slightly due to seasonality.

DINNER OPTIONS

FIRST COURSE

- GF **West Shore Salad** baby mixed greens / cucumber / tomato
carrots / champagne dressing 15
- Caesar Salad** romaine lettuce / baby kale / parmesan
croutons / house caesar dressing 15
- GF **Roasted Beet Salad** gold & red beets / whipped goat cheese
baby greens & herb salad 16
- GF **Warm Potato Leek Soup** white wine / cream / dill / pomme frites 14
- French Onion Soup Gratin** aged white cheddar / garlic sourdough crouton .. 15
- GF **Heirloom Apple Salad** baby kale / pistachios / pt reyes blue cheese
dried cranberry 16
- GF **Tomato Caprese Salad** (seasonal) fresh mozzarella / basil pistou
aged balsamic / olive oil 17

ENTRÉE SELECTIONS

- Sesame Crusted Ahi Tuna** steamed sushi rice / vegetable stir fry
ponzu sauce / crispy wontons 52
- Pacific Salmon Fillet** grilled asparagus / mediterranean lemon cous cous
tomato basil broth 49
- Pistachio Crusted Halibut** sticky rice / chili roasted miso carrots
coconut green curry sauce / cilantro 54
- GF **Roasted Chicken Breast** haricots verts almandine / whipped potatoes
wild mushroom ragout 47
- Grilled Chicken Penne** artichoke hearts / sun dried tomato
snap pea / basil / parmesan / beurre blanc 46
- GF **Juniper Crusted Elk Tenderloin** whipped sweet potatoes
fried brussels sprouts / cabernet cherry compote 57
- GF **Herb Crusted Petite Filet Mignon** whipped potatoes
grilled squash ragout / bordelaise sauce 55
- GF **Braised Beef Short Rib** roasted root vegetables
creamy truffled polenta / natural beef jus 53

VEGETARIAN ENTRÉE

- GF **Roasted Tomato Basil Risotto** grilled squash ragout / basil / parmesan .. 42
- Grilled Vegetable Skewers** mediterranean lemon cous cous
baby kale / balsamic glaze 40
- GF **Wild Mushrooms & Truffled Polenta** snap pea coulis
sautéed greens / parmesan / black garlic 45

GF Items are gluten free

DINNER BUFFET OPTIONS

80 per person • 2 selections per category

SALAD

- GF **West Shore Salad** baby mixed greens / cucumber / tomato carrots / champagne dressing
- Caesar Salad** romaine lettuce / baby kale / parmesan / croutons house caesar dressing
- GF **Roasted Beet Salad** gold & red beets / whipped goat cheese baby greens & herb salad
- GF **Heirloom Apple Salad** baby kale / pistachios pt reyes blue cheese / dried cranberry
- GF **Tomato Caprese Salad** fresh mozzarella / basil pistou aged balsamic / olive oil
- GF **Grilled Asparagus Salad** grapefruit / frisee / pickled onion champagne dressing

VEGETABLES

- GF **Grilled Asparagus**
- GF **Chili Roasted Miso Carrots**
- GF **Grilled Squash Ratatouille**
- GF **Green Beans Almandine**
- GF **Fried Brussels Sprouts**
- GF **Stir Fry Vegetables**
- GF **Roasted Root Vegetables**

STARCH

- GF **Sesame Crusted Sticky Rice**
- GF **Garlic Herb Roasted Baby Potatoes**
- GF **Yukon Gold Mashed Potatoes**
- GF **Tomato Basil Risotto** parmesan
- GF **White Cheddar Truffled Polenta**
- Mediterranean Cous Cous** sun dried tomato tapenade
- Three Cheese Ravioli** pesto cream sauce

PROTEINS

- GF **Pacific Salmon** tomato basil broth
- Pistachio Crusted Halibut** coconut green curry sauce
- GF **Grilled California Sturgeon** pineapple salsa
- GF **Roasted Chicken Breast** wild mushroom sauce
- GF **Prime Pork Loin** grain mustard cream sauce
- GF **Herb Crusted 6oz Filet Mignon** bordelaise sauce
- GF **Braised Beef Short Rib** red wine natural jus

GF Items are gluten free

Buffet Dinners

All buffet dinners are priced per person and served with freshly baked rustic rolls, butter, coffee and selection of teas. Dietary restrictions will always be accommodated but need to be prearranged. Menu items may vary slightly due to seasonality.



LATE NIGHT HORS D 'OEUVRES

Prices are per piece. 50 piece per selection minimum.

- Local Angus Beef Sliders**
- Assorted Flatbread Pizza**
- Cheese Quesadilla** pico de gallo
- Vegetable Egg Roll**
- Pretzel Bites** house cheese sauce
- Tater Tots or French Fries** chef's secret sauce
- Chicken Taquitos** house salsa
- Pork Pot Stickers** sweet chili sauce

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DESSERT DISPLAY

Prices are per piece. 50 piece per selection minimum.

- Lemon Tartlets** seasonal fruit
- Vanilla Cheesecake Cupcakes**
- Mini Pies** seasonal berry / dutch apple / brown sugar pecan
- Double Chocolate Brownies**
- Artisan Cookies** chocolate chip / oatmeal raisin / snickerdoodle
- Red Velvet Cupcakes**
- Churro Doughnuts**
- S'mores** traditional marshmallows / honey graham crackers / milk chocolate

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TIER 1

HOSTED BAR

Tier 1 Beer & Wine

60/person for 6 hour package
or
12/hr per person

**With a four hour minimum*

- All Beers Provided
 - 5 varietals of wine
- No custom orders*

PREMIUM HOSTED BAR

Tier 1 Beer, Wine & Liquor

75/person for 6 hour package
or
15/hr per person

**With a four hour minimum*

- All Beers Provided
- 5 varietals of wine

TIER 1 SELECTIONS

Tier 1 Liquor

- Seagrams Vodka
- Meyers Platinum
- Burnett's Gin
- El Jimador Blanco Tequila
- Evan Williams Whiskey
- Johnnie Walker Red
- Korbel Brandy

Tier 1 Beer

*Includes domestic
and draft beers*

Tier 1 Wine by the Bottle

*Selections made by our in-
house certified sommelier*

TIER 2

HOSTED BAR

Tier 2 Beer & Wine

75/person for 6 hour package
or
15/hr per person

**With a four hour minimum*

- All Beers Provided
- 5 varietals of wine

PREMIUM HOSTED BAR

Tier 2 Beer, Wine & Liquor

100/person for 6 hour package
or
20/hr per person

**With a four hour minimum*

- All Beers Provided
- 5 varietals of wine

TIER 2 SELECTIONS

Tier 2 Liquor

- Ketel One, Tito's
- Sailor Jerry, Goslings, Captain Morgan, Myers Dark, Malibu
- Beefeater, Tanqueray, Bombay Sapphire
- Frida Kahlo Blanco, Corralejo Reposado
- Fireball, Crown Royal, Jack Daniels, Jameson, Makers Mark, Buffalo Trace
- Johnnie Walker Black, Chivas Regal, Glenlivet 12

Tier 2 Beer

*Includes domestic,
premium, and draft beers*

Tier 2 Wine by the Bottle

*Selections made by our in-
house certified sommelier*

TIER 3

HOSTED BAR

Tier 3 Beer & Wine

100/person for 6 hour package
or
20/hr per person
**With a four hour minimum*

- All Beers Provided
- 5 varietals of wine

PREMIUM HOSTED BAR

Tier 3 Beer, Wine & Liquor

125/person for 6 hour package
or
25/hr per person
**With a four hour minimum*

- All Beers Provided
- 5 varietals of wine

TIER 3 SELECTIONS

Tier 3 Liquor

- Belvedere, Grey Goose
- Flor de Cana Rum
- Don Julio Anejo, Corralejo Anejo, Patron Silver, Don Julio Blanco & Reposado
- Templeton Rye, Woodford Reserve
- Plymouth, Hendrick's Gin
- Laphroaig, Monkey Shoulder, Glenfiddich 14
- Hennessy, Germain Brandy, Courvoisier VS

Tier 3 Beer

Includes domestic, premium, craft, and draft beers

Tier 3 Wine by the Bottle

Selections made by our in-house certified sommelier

Custock Photography

SPECIALTY COCKTAILS

Enjoy his and hers cocktails from West Shore Café's specialty cocktail menu. All cocktails are tray passed during guest arrival, cocktail hour, or during the reception. Cocktails are pre-batched and need to be ordered prior to your event. Each batch is \$350 for 50 cocktails.

Mountain Mule tito's / fig jam / lemon / fever-tree ginger beer / rosemary sprig

Rose All Day tito's / lemon / simple syrup / sparkling rose float

Cucumber Basil Gimlet bombay sapphire / cucumber basil syrup / lime / sparkling soda float

The Perfect Negroni tanqueray / carpano antica sweet and dry vermouth / aperol

Mai Tahoe myers light / amaretto / triple sec / lime / pineapple / oj / myers dark float

Homewood Mojito bacardi / mint syrup / lime / sparkling soda

Strawberry Jalapeno Margarita frida kahlo blanco / lime / strawberry / jalapeno agave / salt rim

El Pepino cazadores reposado / lime / agave / cucumber / salt and pepper rim

West Shore Old Fashioned woodford reserve / cointreau / cherry heering

angostura bitters / luxardo cherry

Black Manhattan templeton rye / averna amaro / angostura and orange bitters / luxardo cherry