

CHILDREN'S MENU



The Grand Vista Hotel is Pleased to Offer
A Variety of Selections to Children 13 and Under.

PLATED MEALS



All Beef Hamburger
Served with French Fries

Chicken Fingers
Served with French Fries

Fresh Fish and Chips
Served with French Fries

Spaghetti & Meatballs
Served with Garlic Bread

All Entrees include Salad and Iced Tea and Soft Drink

Lunch
\$14.95++pp

Dinner
\$16.95++pp

Add \$1.95++ to include adult hors d'oeuvres.

Please See Reverse Side for Buffet Selections

++ =All prices Subject to 18% Service Charge and Sales Tax

CHILDREN'S BUFFETS



The Grand Vista Hotel Is Pleased To Offer a Variety of Selections to Children 13 and Under.

SOUTH OF THE BORDER FIESTA

Mixed Green Salad with Two Dressings
Tortilla Chips with Fresh Salsa
Cheese Enchiladas with Ranchero Sauce
Chicken Fajitas with Corn & Flour Tortillas
Spanish Rice & Refried Beans
Cheese or Chicken Quesadillas

ITALIAN BUFFET

Caesar Salad
Spaghetti & Meatballs
Penne Pasta with Alfredo or Marinara Sauce
Beef or Vegetable Lasagna
Fresh Garlic Bread
Fresh Seasonal Vegetables

THE ALL-AMERICAN BUFFET

Fresh Fruit Salad
Penne Pasta Served with Marinara Sauce
Chicken Fingers
Macaroni and Cheese
French Fries
Fresh Garlic Bread

BARBECUE BUFFET

Mixed Green Salad with Two Dressings
Barbecued Chicken
San Louis Barbecue Ribs
All Beef Hot Dogs
Molasses Baked Beans and Corn Bread
Corn Cobettes

Add \$3.00++ for Hors d'oeuvres

Ice Cream Bar Included in Dinner Only

Lunch: \$21.95++ Dinner: \$25.95++

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RECEPTION ENHANCEMENTS

SPECIALTY STATIONS FOR BRUNCH OR BUFFET

SEAFOOD STATION

Iced Shrimp
Oysters on Half Shell
Alaskan King Crab Legs
\$9.95++pp

Whole Poached Salmon
Additional \$3.00++pp

BAKED POTATO STATION

Cheese Sauce, Broccoli,
Bacon, Green Onion, Olives, Butter,
Chorizo, Sour Cream
\$9.95++pp

TACO STATION

Beef and Chicken
Green & Red Salsa, Avocado Sauce,
Cilantro, Onions, Radish, Shredded Cheese
\$11.95++pp

Fish and Shrimp with Baja Sauce and Cabbage Relish
Additional \$4.95++pp

CARVING STATIONS

Carving Fee (per carver)	\$ 75.00++
Whole Turkey Breast (for 50)	\$ 195.00++
Country Ham (for 50)	\$ 195.00++
Prime Rib of Beef (for 50)	\$325.00++
Top Round of Beef (for 50)	\$295.00++

ADDITIONAL ENHANCEMENTS

CHOCOLATE FOUNTAIN

Free Flowing Chocolate
Choice of 4 Dipping Items
Marshmallows, Strawberries, Pineapple or
Cantaloupe, Dried Apricots,
Brownie Bites, Chocolate Chip Cookies,
Rice Crispy Treats, Soft Pretzels
\$9.95++

CAPPUCCINO COFFEE STATION

Shaved Chocolate, Cinnamon Sticks,
Whipped Cream, Orange Zest
\$4.95++pp

VIENNESE SWEETS TABLE

Assorted Cakes, Pies, Mini Eclairs, Cream Puffs, Fresh
Fruit Tarts, Chocolate Mousse, Dessert Bars
\$8.95++

ICE CREAM BAR

Vanilla and Chocolate Ice Cream
Sprinkles, Chocolate Syrup,
Strawberry Sauce, Crushed Oreo Cookies
\$4.95++pp

ICE CREAM SOCIAL CART

Premium Ice Cream Bar Selections
\$8.95++pp

Tavern Mix	\$2.00++ per person
Mixed Nuts	\$2.50++ per person
Pretzel Tray	\$2.00++ per person
Popcorn	\$2.00++ per person
Potato Chips & Dip	\$2.00++ per person
Tortilla Chips & Salsa	\$2.00++ per person
Ice Cream Sundae Cups	\$3.00++ each
Ice Cream Sandwich	\$2.00++ each
Chocolate Strawberries	\$22.00++ per dozen

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HORS D'OEUVRES

HOT HORS D'OEUVRES

\$189.00++ per tray of 50

Italian Meatballs (BBQ or Sweet & Sour)
Vegetable Spring Rolls
Asparagus Puffs
Petite Assorted Quiche
Mushrooms Stuffed with Boursin Herb Cheese
Water Chestnuts Wrapped in Bacon
Stuffed Artichoke Hearts

Fried Cheese Ravioli
Mini Beef Wellington
Chicken Paradise with Sweet & Sour Sauce
Brie with Raspberry and Almonds in Phyllo
Beef or Chicken Satay
Breaded Mushrooms
Spanikopitas

SEAFOOD HORS D'OEUVRES

\$189.00++ per tray of 50

Ahi Tuna Cucumber Rounds
Iced Jumbo Shrimp
Smoked Salmon Mousse on Cucumber Rounds
Ceviche in Cucumber Cup (Fish or Shrimp)
California Rolls with Pickled Ginger and Wasabi
Breaded Lobster Ravioli

COLD HORS D'OEUVRES

\$189.00++ per tray of 50

Assorted Finger Sandwiches
Alaskan Crab Devilled Eggs
Salami Coronets filled with Herbed Cream Cheese
Asparagus Spears Wrapped in Proscuitto
Bruschetta with Tomato, Basil and Mozzarella

FRUIT, CHEESE AND VEGETABLE TRAYS

25 Persons Minimum

Fresh Vegetable and Dip Mirror
\$6.00++ per person

Domestic and Imported Cheese and Cracker Mirror
\$6.00++ per person

Fresh Sliced Fruit Tray
\$6.00++ per person

Baked Brie en Croute—2 Two lb. Wheels
\$90.00++ (serves 50)

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BAR

— BAR CHARGES BASED UPON CONSUMPTION —

House Brands	\$5.50++	House Wine	\$6.25++
Call Brands	\$6.50++	Domestic Beer	\$4.50++
Premium Call	\$7.50++	Imported Beer	\$5.50++
Premium Top Shelf	\$9.25++ & up	Fruit Juices	\$2.75++
		Soft Drinks & Water	\$2.50++

Champagne & Sparkling Cider

House Wine	\$20.00++ per bottle	Fruit Punch	\$25.00++ per gallon
Champagne	\$20.00++ per bottle	Champagne Punch	\$45.00++ per gallon
Sparkling Cider	\$14.95++ per bottle		
Champagne Toast	\$2.50++ per person		
Sparkling Cider Toast	\$2.50++ per person		

— BARTENDER AND COCKTAIL SERVER FEES —

A bartender fee of \$25.00 per hour will be waived if sales exceed \$100.00 per hour, per bar.

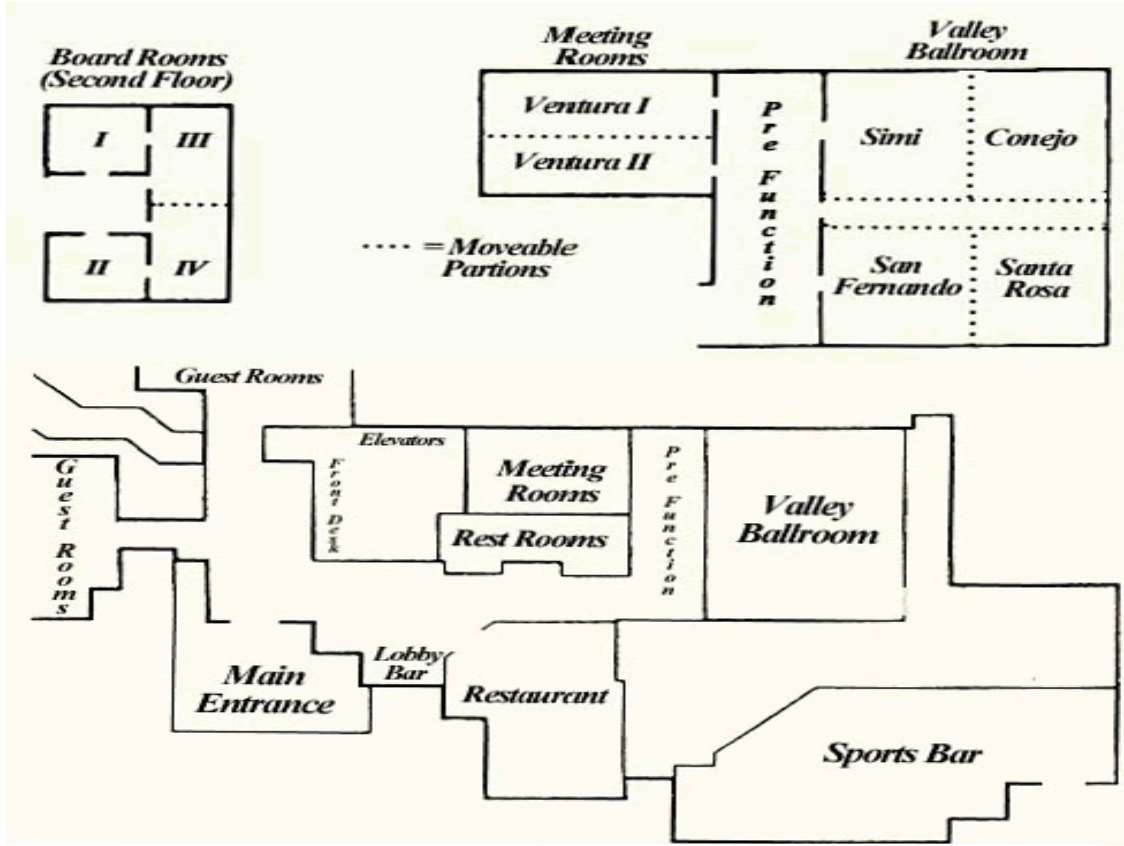
Bar must be a minimum of 2 hours or a \$100.00 set-up fee will be assessed.

Cocktail server fee is \$10.00++ Per hour, per server.

Corkage fee is \$9.00++ per bottle

\$3.00++ per bottle for non-alcoholic bottles (750ml bottles only)

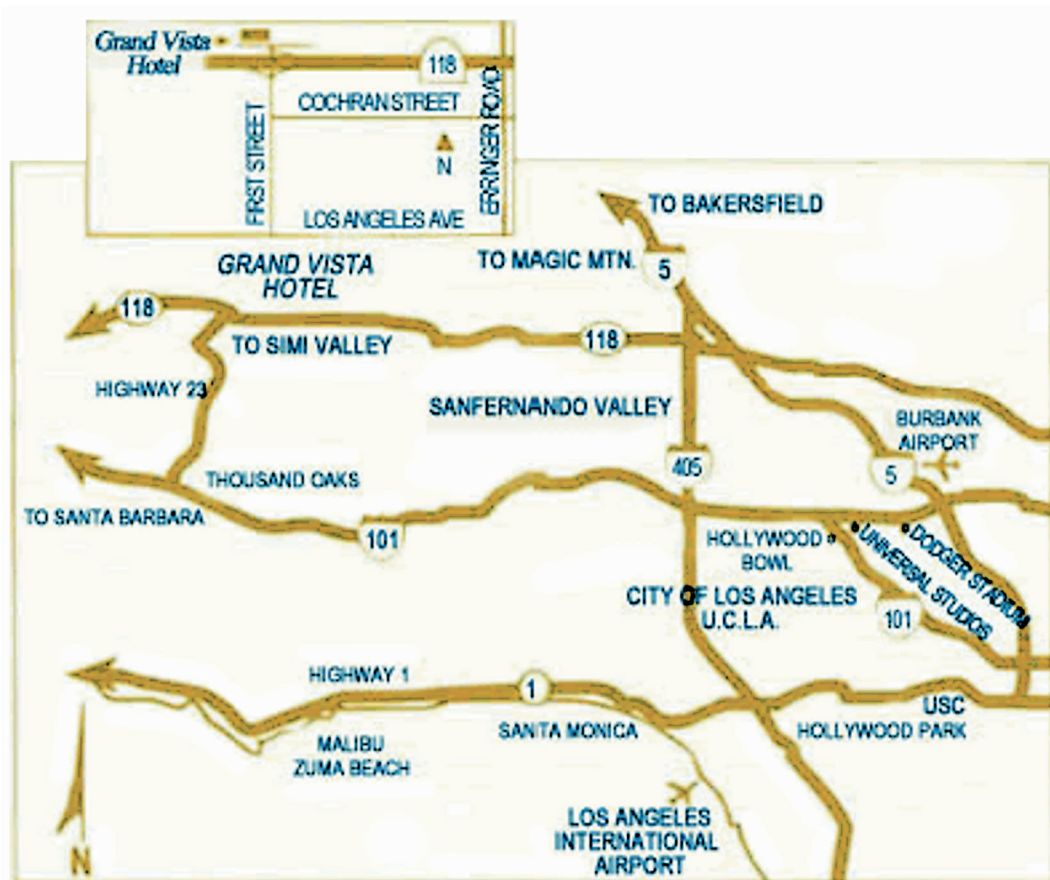
MEETING ROOMS



Room	Sq. Ft.	Length	Width	Height	Reception	Banquet	Theatre	Classroom	U-Shape
Pre-Function Space	1,500	-	-	-	200	-	-	-	-
Valley Ballroom	4,224	78	54	12	500	300	450	280	-
Half Ballroom	1,890	54	35	12	200	150	160	126	50
Simi	945	35	27	12	75	70	70	60	33
Conejo	945	35	27	12	75	70	70	60	33
San Fernando	945	35	27	12	75	70	70	60	33
Santa Rosa	945	35	27	12	75	70	70	60	33
Ventura	960	32	30	12	75	80	70	60	33
Ventura I	480	16	30	10	50	30	50	30	21
Ventura II	480	16	30	10	50	30	50	30	21

BOARD ROOMS	
Room	People
Board Room I	8
Board Room II	8
Board Room III	14
Board Room IV	14
Executive Meeting Room	28

HOTEL & AREA MAP



From Burbank Airport
Hollywood Freeway to
5 Freeway North.
118 Freeway West to First street.
Hotel is North of Freeway.

From LA International Airport
Century Blvd. East to
405 Freeway North.
118 Freeway West to First Street.
Hotel is North of Freeway.

- Burbank Airport 25 min.
- Los Angeles Airport 45 min.
- Amtrak Station 5 min.
- Ronald Regan Library 5 min.
- San Fernando Valley 15 min.
- Magic Mountain 40 min.
- Santa Barbara 1 hr. 20 min.

MEETING PACKAGE

YOUR MEETING PACKAGE INCLUDES:

- Room Rental
- One Podium
- One Microphone
- One Whiteboard with Markers
- One Screen

CONTINENTAL BREAKFAST

- Fresh Sliced Fruit
- Assorted Fruit Juices
- Coffee, Tea and Decaf
- Choose Two:
 - Pastries
 - Croissants
 - Fresh Muffins
 - Coffee Cake
- Bagels and Cream Cheese

CORPORATE LUNCH

Served with Chef's choice of Salad, Rolls and Butter

Choose One:

- Chicken Caesar Salad
- Oriental Chicken Salad
- California Cobb Salad
- Pasta Pomodoro
- Pesto Chicken Baguette
- Tuna or Chicken Focaccia
- Cheeseburger with French Fries

DESSERT

Choose One:

- Sherbet
- Chocolate Mousse
- Cheesecake

Fresh Brewed Coffee, Iced Tea and Decaf Coffee

Afternoon Break

- Fresh Baked Cookies and Brownies
- Assorted Soft Drinks and Iced Tea

\$31.60++ per person

++ = All Prices Subject to 18% Service Charge and Sales Tax

HOTEL POLICIES



SERVICE GUARANTEE

The Grand Vista Hotel guarantees that the level of service during any function will exceed industry standards. We further guarantee that if a Manager on Duty is requested for any service related problem, they will respond within 5 minutes. Our goal is to resolve any problem to both parties satisfaction.

MENU SELECTION

To comply with local health standards and maintain a high level of quality, all food and beverage served in the banquet area or meeting rooms, must be provided by the Grand Vista Hotel. Due to insurance regulations, no leftover food or beverage shall be removed from the premises.

All menus must be confirmed thirty days in advance.

SPLIT MENU

If engager provides a choice of 2 different entrees for attendees, the higher priced entree will be charged for both entrees (maximum of 2). If engager provides a choice of 3 different entrees for attendees, a \$5.00 charge will be added to the higher priced entree, for each person. A vegetarian selection may be added without \$5.00 surcharge if guaranteed count for such entree is less than 10% of total guest count. Exact numbers for each selection must be provided 5 working days in advance.

GUARANTEED GUEST COUNT

The guarantee is required 72 hours prior to the event. The guaranteed guest count will be the minimum number of meals charged. If no guarantee is received by the Catering Department the hotel will charge for the number of guests estimated on the original contract. The Grand Vista Hotel will also be prepared to provide meals for up to 10% over the guaranteed guest count (the engager will pay the contract price for any of these meals served). If a food & beverage minimum has been waived, guarantee and guest count must be at least 80% of original estimate.

SERVICE AND LABOR CHARGES

A 18% service charge and the California sales tax, will be added to all food, beverage and rental items. Additional labor charges for special services such as carvers, bartenders, cocktail servers, valets, etc. may also apply. A \$25.00 labor charge will be added to ALL private functions should less than 20 guests attend. If a change in the original room set-up is requested on the day of the function a labor charge will be added to the banquet check.

BEVERAGE SERVICE

To protect our guests, the hotel reserves the right to CANCEL BEVERAGE SERVICE for any of the following reasons: 1) Possession of alcohol by attendees that has not been purchased through the hotel. 2) Non compliance with the California liquor laws. 3) Any circumstances judged by the hotel management that would endanger the hotel's guests or property. In addition, all cocktails must be consumed at the location where they are purchased.

GUARANTEED PRICES

In response to uncontrollable changes in food, beverage and operating expenses, all prices are subject to change. Prices can be guaranteed six months in advance and only when a signed banquet contract is executed and a deposit is received.

BANQUET/MEETING ROOM CANCELLATION

Cancellation: 120+ days prior to function-Full refund if space is resold (plus a \$25.00 processing fee)
90-119 days prior to function-50% refund
60-89 days prior to function-25% refund
59 days prior to function-No REFUND

IN THE EVENT THAT A DEPOSIT HAS BEEN WAIVED,
THE GROUP WILL BE BILLED FOR THE DEPOSIT AMOUNT.

PAYMENT

To ensure proper credit of advance deposit, all payments made WITHIN 2 WEEKS of the day of the event, must be in cash, credit card or cashier's check. If the payment requirements are not fulfilled, the hotel management shall have the option of canceling the contract upon 24 hour notice to the person who signed the agreement. If for any circumstance beyond the control of the Grand Vista Hotel, the hotel reserves the right to cancel or relocate a function upon full refund of any advance deposits.

CLIENT'S RESPONSIBILITY

The client is responsible for any damage done to the Grand Vista Hotel during the period of time the facilities are subject to the client's use or the use of any independent contractor hired by the client or the client's agent.

DELIVERIES

In the event you will be shipping material to our hotel prior to the function, please notify the Catering Coordinator and label the packages with the date of the function and to the attention of the Catering Coordinator. Packages may be received 48 hours prior to the scheduled event. No COD's accepted.

SECURITY

For the protection of our guests, the hotel may require the host to provide security guards for certain events. Only hotel approved security may be used. The hotel management reserves the right to require a security deposit for the protection of hotel property or banquet space.

LOST OR DAMAGED PROPERTY

Due to insurance regulations, the Grand Vista Hotel is not responsible for damage or loss to any merchandise, articles or valuables of the client or of the client's guest or invitees, located in the hotel prior to, during or subsequent to any function.

DECORATIONS

A \$200.00 clean up fee will be assessed if glitter or confetti are used, or excessive cleanup is required.

Rice or birdseed ARE NOT ALLOWED.

All candles require a fire permit.

Hurricane lamps are available through the Catering office for a rental Charge of \$5.00 each.

These candles are approved by the Fire Marshall.

A \$25.00 replacement fee will be charged if candles are damaged or lost.

We will place your party favors, place cards and centerpieces for you at a cost of \$0.50 cents per person.

PLEASE SIGN AND RETURN ONE COPY TO THE CATERING DEPARTMENT.
YOUR SIGNATURE VERIFIES THAT THE FACILITIES AND SERVICES SPECIFIED ARE UNDERSTOOD.

Client's Signature

Date

Name of Function

Date of Scheduled Event

WITH EACH ENTREE...



— ONE CHOICE OF SALAD —

Cabernet Salad

Mixed Baby Lettuce, Roma Tomatoes, Kalamata Olives,
Feta Cheese and Cabernet Dressing

Mixed Green Salad

Mixed Lettuce, Tomatoes, Cucumbers, Carrots and
Choice of One Dressing

Caesar Salad

Romaine Lettuce, Topped with Parmesan Cheese,
Croutons and Creamy Caesar Dressing

Balsamic Vinaigrette Salad

Mixed Baby Lettuce, Gorgonzola Cheese, Dried Pears,
Toasted Walnuts and Balsamic Vinaigrette Dressing

— ONE CHOICE OF SALAD DRESSING —

Raspberry Vinaigrette, House Ranch, Honey Mustard,
Italian, Balsamic Vinegar, Cabernet Wine Dressing

— ONE CHOICE OF STARCH —

Classic or Garlic Mashed Potatoes

Oven Brownd Potatoes

Twice Baked Potatoes

Baked Potatoes

Italian Polenta

Rice Pilaf

Basmati Rice

Penne Pasta

— ONE CHOICE OF DESSERT —

New York Cheesecake

Double Chocolate Cake

Carrot Cake

Chocolate Mousse Cake

Tiramisu

Chocolate Mousse

Assorted Pies

Fresh Fruit Tart

Cheesecake with Mango Sauce

All Entrees are Served with a Fresh Seasonal Vegetable Medley

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BUFFETS



MAMA MIA

Two Assorted Salads
Fresh Seasonal Vegetables
Garlic Bread or Dinner Rolls

Choose One Starch

Pasta Tossed in Olive Oil and Garlic
Roasted Red Potatoes Garlic Mashed Potatoes
Basmati Rice

Choose Two Entrees

Chicken Marsala
Tomato Caper Chicken
Eggplant Parmesan
Penne Pasta with Marinara Sauce
Roasted Tri Tip with a Mushroom Wine Sauce
Grilled Tilapia with Lemon Butter Sauce

Dessert

Chef's Assorted Display
Iced Tea, Regular and Decaf Coffee
Dinner: \$34.95++

BARBECUE BUFFET

Two Assorted Salads
Corn Bread or Dinner Rolls

Choose Two Starches

Baked Beans Cut Corn
Roasted Potatoes Mashed Potatoes
Macaroni and Cheese

Choose Two Entrees

Roasted Chicken
Marinated Tri Tip
BBQ Pork or Beef Ribs
BBQ Texas Brisket
Fried Chicken

Choose One Dessert

Peach Cobbler
Assorted Pies
Mixed Dessert Bars
Iced Tea, Regular and Decaf Coffee
Dinner: \$35.95++

FRONTERA SUR

Two Assorted Salads
Salsa and Tortilla Chips

Choose Two Starches

White Rice Spanish Rice
White Beans Pinto Beans
Roasted Mexican Potatoes

Choose Two Entrees

Chili Con Carne Pork
Beef or Chicken Fajitas
Cheese or Chicken Enchiladas
Chile Rellenos
Chicken or Beef Chimichangas
Corn and Flour Tortillas

Choose One Dessert

Flan
Tres Leches Cake
Mixed Dessert Bars
Iced Tea, Regular and Decaf Coffee
Dinner: \$34.95++

ASIAN BUFFET

Asian Salad
Oriental Soba Noodle Salad

Choose Two Sides

Mixed Oriental Vegetables
Egg Fried Rice Chow Mein Noodles
Steamed White Rice

Choose Two Entrees

Beef and Broccoli
Beef Teriyaki
Orange Chicken
Teriyaki Chicken
Salmon with Orange Glaze
Oriental Tofu

Choose One Dessert

Almond Cookies
Green Tea Ice cream
Mixed Dessert Bars
Iced Tea, Regular, Decaf Coffee
Dinner: \$34.95++

Add \$4.00++ For Third Entree

Please See Reverse Side For Other Buffet Selections

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VISTA BUFFET

Two Assorted Salads
Fresh Seasonal Vegetables
Dinner Rolls and Butter

Choose Two Starches

Rice Pilaf
Basmati Rice
Roasted Red Potatoes
Garlic Mashed Potatoes
Pasta with Garlic Butter

Choose Two Entrees

Chicken Marsala
Roasted Chicken
Teriyaki Roasted Pork
Grilled Mesquite Tri Tip with Demi Glace
Baked Cod Filet with Lemon Sauce

Dessert

Chef's Assorted Display
Iced Tea, Regular and Decaf Coffee

Dinner: \$35.95++

DELI BUFFET

Three Assorted Salads

Sliced Cold Deli Meats

Turkey Tuna Salad Ham
Roast Beef Salami

Sliced Cheeses

Swiss American
Cheddar Jack

Condiments

Tomatoes Onions Lettuce
Pickles Black Olives
Mayonnaise Ketchup Dijon Mustard

Sliced Breads

White Wheat
Rye Sourdough
French Rolls

Choose One Dessert

Peach Cobbler
Mixed Dessert Bars or Assorted Pies
Iced Tea, Regular and Decaf Coffee

Dinner: \$35.95++

DINNER ENTREES



POULTRY

Chicken Picatta

Breast of Chicken Sauteed with Shallots,
Capers and White Wine Sauce
\$28.95++

Chicken Marsala

Breast of Chicken Sauteed with Mushrooms
and Marsala Wine Glaze
\$28.95++

Pepper Chicken

Roasted Breast of Chicken and
Yellow Pepper Wine Sauce
\$29.95++

Chicken Teriyaki

Breast of Chicken Grilled with Pineapple and
Teriyaki Sauce
\$28.95++

Chicken Parmesan

Breast of Chicken, Bread Crumbs, Parmesan Cheese
and Marinara Sauce.
\$27.95++

PASTA

Garden Cheese Tortellini

Cheese Tortellini Tossed in Pesto Cream Sauce Sprinkled
with Romano and Parmesan Cheese
\$26.95++

Penne Arrabiata

Penne Pasta Tossed in Spicy Tomato Garlic Sauce
with Romano and Parmesan Cheese
\$25.95++

Pasta Primavera

Penne Pasta with Fresh Steamed Vegetables
and a White Wine Cream Sauce.
\$26.95++

Chicken, Beef or Vegetable Lasagna

Served with Garlic Bread
and Seasonal Vegetables
\$27.95++

Please see Reverse Side for other Entrée Selections

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— BEEF —

Broiled Rib Eye Steak
with a Cherry Wine , Onion Sauce
\$45.95++

Seared New York Steak
Boursin Cheese with Merlot Sauce
\$40.95++

Roasted Prime Rib
Served Au Jus with Creamed Horseradish
\$45.95++

Grilled Filet Mignon
Tomato Garnish and Wild Mushroom Ragout
\$50.95++

— SEAFOOD —

Grilled Mahi Mahi
With Teriyaki Pineapple Sauce
\$38.95++

Baked Halibut Filet
With a Chipotle Cream Sauce
\$50.95++

Seared Salmon Filet
With Orange Honey Glaze
\$35.95++

Broiled Swordfish
Tomato Salsa, Basil, Capers and Red Onions
\$35.95++

Panga Filet
\$30.95++

COMBINATION PLATES

Filet of Beef and Seared Salmon
Served with Béarnaise Sauce
\$47.95++

Chicken Breast and Seared Salmon
Served with Lemon Dill Beurre Blanc Sauce
\$42.95++

Filet of Beef and Grilled Chicken
Served with Madera Wine Sauce
\$45.95++

Roasted Chicken Breast and Grilled Shrimp
Served with Tomato Caper Sauce
\$42.95++

Filet of Beef and Shrimp Scampi
Served with Garlic Butter Sauce
\$50.95++

Seared Salmon and Grilled Shrimp
Served with Caper Pomodoro Sauce
\$44.95++

Please See Reverse Side For Other Entrée Selections

LUNCH ENTREES



Chicken Teriyaki

Breast of Chicken Grilled with Pineapple and
Teriyaki Sauce
\$27.95++

Caribbean Chicken

Lemon Herb Marinated Breast of Chicken with Chopped
Mango and Apple Salsa
\$27.95++

Rosemary Chicken

Breast of Chicken Grilled with
a Rosemary, Mustard Cream Sauce
\$26.95++

Top Sirloin Steak

with a Mushroom Wine Sauce
\$32.95++

New York Steak

Served with an Onion and Mustard Sauce
\$35.95++

Mesquite Grilled Salmon

Filet of Salmon Grilled with a Cucumber Relish,
or Beurre Blanc Sauce
\$30.95++

Grilled Swordfish

and a Tomato Basil Salsa
\$31.95++

Garden Cheese Tortellini

Cheese Tortellini tossed in Pesto Cream Sauce with
Romano and Parmesan Cheese
\$26.95++

Penne Arrabiata

Penne Pasta tossed in Spicy Tomato Garlic Sauce
with Romano and Parmesan Cheese
\$24.95++

Pasta Primavera

Penne Pasta with Fresh Steamed Vegetables
and a White Wine Cream Sauce
\$25.95++

Beef, Chicken or Vegetable Lasagna

Red or White sauce
Served with Garlic Bread
and Seasonal Vegetables
\$26.95++

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LIGHT FARE LUNCH



Chicken Caesar Salad or Wrap

Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing
\$19.95++

California Cobb Salad

Turkey, Avocado, Tomato, Bacon, Egg, Olives, and Bleu Cheese with Mixed Greens
\$20.95++

Deli Plate

Roast Beef, Turkey, Ham, Salami, Swiss and Cheddar Cheese to make your own Sandwich.
\$19.95++

Pesto Chicken Baguette

Marinated Chicken Breast topped with Tomatoes, Baby Arugula and Pesto Mayonnaise
\$19.95++

Club Wrap

Lettuce, Tomato, Turkey, Ham and Pesto Mayonnaise wrapped in a Flour Tortilla
\$19.95++

Oriental Chicken Salad or Wrap

Lettuce, Napa Cabbage, Bell Peppers and Crispy Noodles, topped with Grilled Chicken and Peanut Dressing
\$19.95++

Ahi Carribbean Salad

Ahi Filet Atop Mixed Greens with Mango Salsa and a Citrus Vinaigrette Dressing
\$23.95++

Ciabatta Turkey Sandwich

Ciabatta Bread with Turkey, Swiss Cheese, Lettuce, Tomato and Mayonnaise
\$19.95++

Tuna Focaccia

Tuna Salad with Lettuce, Tomato, and Red Onion served on Toasted Focaccia Bread
\$19.95++

Cheeseburger

1/2 lb. Angus Beef topped with Cheese, garnished with Lettuce, Tomato, Onions and Pickles
\$19.95++

Sandwiches come with choice of one:

All Light Fare Lunches include Coffee and

Potato Salad, Pasta Salad, Fresh Fruit or French Fries

Iced Tea, and Choice of One Dessert: Sherbet, Ice Cream or Chocolate Mousse

For Groups of 60 or less who wish to offer a choice for a meeting or event, a special two item menu can be created from the Light Fare selections.

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SPECIALTY BREAKS

Continental Breakfast

Assorted Pastries, Bagels and Cream Cheese
Preserves and Butter, Sliced Fruit
Assorted Carafes of Juice
Coffee, Tea and Decaf
\$11.95++

Energizer Break

Granola Bars and Energy Bars
Dried Fruit Mix
Red Bulls, Gatorade, and Flavored Waters
Starbucks Frappuccinos
\$12.95++

Afternoon Break

Fresh Baked Cookies
Brownie Bites
Assorted Soft Drinks
\$9.95++

Healthy Hour

Assorted Nut Breads, Muffins with Honey
Sliced Seasonal Fruit
Assorted Yogurts
Assorted Carafes of Juice
\$11.95++

Home Run

Individual Bags of Popcorn
Spicy Snack Mix
Fresh Baked Soft Pretzels
Assorted Soft Drinks
\$8.95++

Ice Cream Social

Assorted Premium Ice Cream Treats
Assorted Soft Drinks
\$9.95++

Root Beer Floats

Root Beer Soda Served with Vanilla Ice Cream
\$4.95++



Please see Reverse Side For Other Break Options

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BREAKFAST



Good Morning Simi Valley

Scrambled Eggs
Home Fried Potatoes
Choice of Ham, Bacon or Sausage
Pastries with Preserves and Butter
Choice of Fresh Fruit Cup or Fruit Juice
Coffee, Tea and Decaf
\$15.95++

Stuffed Croissant

Flaky Croissant Stuffed with
Scrambled Eggs
Cheddar Cheese and Ham
Home Fried Potatoes
Choice of Fresh Fruit Cup or Fruit Juice
Coffee, Tea and Decaf
\$14.95++

Breakfast Burrito

Scrambled Eggs With Bell Peppers, Cheddar Cheese and Ham
Rolled in a Flour Tortilla
Home Fried Potatoes
Fresh Salsa
Coffee, Tea and Decaf
\$14.95++

Breakfast Buffet

Minimum 25 People
French Toast and Pancakes, Scrambled Eggs
Choice of Ham, Bacon or Sausage
Breakfast Potatoes
Pastries with Preserves and Butter
Fresh Fruit Cup and Fruit Juice
Coffee, Tea and Decaf
\$17.95++
Add Omelette Station for \$6.95pp++ Made to order

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SNACKS AND BEVERAGES



Granola Bars	\$2.00++ each
Candy Bars	\$2.00++ each
Energy Bars	\$3.00++ each
Fresh Whole Fruit	\$1.49++ each
Sliced Seasonal Fruit	\$4.00++ per person
Assorted Yogurts	\$2.00++ each
Assorted Baked Cookies	\$15.00++ per dozen
Brownies	\$20.00++ per dozen
Bagels & Cream Cheese	\$20.00++ per dozen
Fresh Assorted Pastries	\$20.00++ per dozen
Mini Eclairs and Cream Puffs	\$25.00++ per dozen
Regular and Decaf Coffee	\$29.00++ per gallon
Hot Herbal Teas	\$1.50++ each
Bottled 20oz Soft Drinks	\$2.50++ each
Bottled 20oz Water	\$2.50++ each
Red Bull	\$4.00++ each
Starbucks Frappuccinos	\$3.50++ each
Iced Tea	\$7.50 per carafe
Fruit Juice	\$7.50 per carafe
Milk	\$7.50 per carafe
Soft Drinks	\$7.50 per carafe

Please See Reverse Side For Other Break Options

++ = All Prices Subject to 18% Service Charge and Sales Tax