

A Taste of Monterey

Full Sail Catering Menus

Cold Hors d'Oeuvres

*Priced Per Person. Charge based on your Final Guarantee.
\$100.00 Labor Fee for all Groups with Less Than 25 Guests Guaranteed
Minimum 15 Pieces Minimum Per Order*

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| Black Forest Ham and Boursin Cheese Pinwheels, <i>Served on a Crispy Croustade</i> | \$5.35 |
| Pepper Seared Ahi Tuna Medallions, <i>Topped with Tropical Ginger Ahi Tuna Tartar</i> | \$5.35 |
| Chicken Tarragon Salad and Roasted Walnut Puff | \$5.95 |
| French Brie Cheese on Crostini, <i>Toasted Almonds and Grapes</i> | \$5.35 |
| Little Ovals of Mozzarella <i>with Vine Ripe Tomatoes and Red Pesto on Garlic Baguette</i> | \$5.35 |
| Tostadas with Shrimp and Crab, <i>Avocado Lime Salsa</i> | \$5.95 |
| Carpaccio of Angus New York <i>with Mustard Aioli on Garlic Cracker Crisp</i> | \$6.55 |
| Dungeness Crab Salad Puffs | \$6.55 |
| Garlic Grilled Mushrooms filled with Pesto, <i>Olives and Zucchini Ratatouille</i> | \$5.95 |
| Smoked Salmon, <i>Dill Crème Fraiche, Crispy Phyllo Cup</i> | \$6.55 |

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Full Sail Catering Menus

Hot Hors d'Oeuvres

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\$100.00 Labor Fee for all Groups with Less Than 25 Guests Guaranteed
Minimum 15 Pieces Minimum Per Order*

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| Spanakopitas, Phyllo Filled with Spinach and Feta Cheese, <i>Creamy Cucumber and Dill Dip</i> | \$5.35 |
| Laura Chenel Goat Cheese Pizzas <i>Topped with Roasted Tomato and Basil</i> | \$5.35 |
| Coconut Fried Shrimp <i>Sweet and Sour Chili Dipping Sauce</i> | \$6.55 |
| Swiss Cheese, Mushroom and Scallion Quiches | \$5.95 |
| Grilled Chicken Sates, <i>Spicy Thai Peanut Sauce</i> | \$5.95 |
| Chicken and Vermont White Cheddar Puff | \$5.95 |
| Petite Beef Wellington <i>with Mushroom Duxelles, served with Bernaise Sauce</i> | \$6.55 |
| Schooner's Crispy New England Style Crab Cakes, <i>Caper Tartar Sauce and Lemon</i> | \$6.55 |
| Herb Grilled Shrimp Skewers <i>with Spiced Mango and Plum Dipping Sauce</i> | \$5.95 |
| Caramelized Sea Scallops Wrapped in Bacon, <i>Served with a Chive Lemon Sauce</i> | \$6.55 |
| Shrimp Quesadillas, <i>Jack Cheese and Spring Onion, Papaya Cilantro Salsa Fresca</i> | \$5.95 |
| French Crepe Purses Filled with Duck, <i>Goat Cheese and Wild Mushrooms</i> | \$6.55 |
| Crispy Fried Artichokes <i>Roast Garlic and herb Ranch Dressing</i> | \$5.35 |

A Taste of Monterey

Full Sail Catering Menus

Displays

*\$100.00 Labor Fee for all Groups with Less Than 25 Guests Guaranteed
Full Sail Catering believes in providing you with the best quality of food. We pride ourselves in
serving sustainable seafood.*

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| Warm Creamy Artichoke Dip Served in a Sour Dough Loaf, Assorted Crackers and Bread Sticks (Priced Per Display, Serves 25) | \$75.00 |
| Baked Dungeness Crab Dip Boursin Cheese and Spring Onions, Served in a Sour Dough Loaf, Assorted Crackers and Bread Sticks (Priced Per Display, Serves 25) | \$85.00 |
| Baked Brie with Honey and Almonds Assorted Crackers and bread Sticks (Priced Per Display, Serves 25) | \$175.00 |
| Sustainable Poached Prawns (by the Dozen) Cocktail Sauce, Lemon Wedges and Horseradish | \$77.35 |
| Select Pacific Oysters on the Half Shell (by the Dozen) Cocktail Sauce, Lemon Wedges and Horseradish | \$42.84 |
| Snow Crab Claws (by the Dozen) Cocktail Sauce, Lemon Horseradish | \$57.12 |
| Seafood Platter Grilled and Poached (Per Person) Lobster Medallions (2), Cocktail Prawns (2), Crab Claws (2), Pepper Seared Ahi (2), Grilled Diver Scallops (2), Assorted Crackers and Veggie Chips, Cocktail Sauce, Lemon, Horseradish, Tabasco (Per Order) | \$42.84 |
| House Made Rum Cured Salmon Gravlox Capers, Onions, Crème Fraiche, Assorted Crackers and Bread Sticks (Priced Per Person, Minimum 25) | \$16.25 |
| Assorted Sushi Platter California Rolls, Ahi, Shrimp and Crab Rolls, Ginger, Wasabi, Soy Sauce (Priced Per Person, Minimum 25) | \$22.50 |
| Carpaccio Platter Pepper Crusted Shaved New York Steak with Virgin Olive Oil, Mustard Sauce, Capers, Marinated Fennel Salad, Onions and Assorted Crackers and Bread Sticks (Priced Per Person, Minimum 25) | \$8.45 |
| Crudités Platter Chilled Raw, Grilled and Marinated Vegetables, Onion Dip, Hummus Dip and Creamy Cheese Dip (Priced Per Person, Minimum 25) | \$6.55 |
| California Wine Country Cheese Display Harvest Fresh Fruits, Grapes, Nuts and Breads Displayed with Assorted California and International Cheeses, Assorted Crackers and Bread Sticks (Priced Per Person, Minimum 25) | \$7.75 |

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Full Sail Catering Menus

Antipasto Platter Pepper Seared Ahi, Italian Salami, Roasted Peppers, Artichoke Hearts, Marinated Mushrooms, Marinated Anchovies, Olive Medley, Mozzarella and Provolone, Assorted Crackers and Veggie Chips (Piced Per Person, Minimum 25) \$7.75

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Full Sail Catering Menus

Plated Dinners

40 Guest Maximum

Dinners Include Rolls, Butter and Plaza Coffee Service.

Four Course Plated Dinner: Choose Soup, Salad, Entrée and Dessert.

Appetizer Course Menu is available Upon Request.

*Split Entrée Choices are Priced at the Highest Menu Item. More than One Entree Choice Add
\$5.00 Per Person, Per Choice. Vegetarian Entrees are Available Upon Request.*

Choice of Entrée Must be Pre-Guaranteed.

\$100.00 Labor Fee for all Groups with Less Than 25 Guests Guaranteed

Soups

Wild Mushroom Cream Soup

Crab and Lobster Bisque

Cognac, Cream and, Tarragon Cheese Tuiles

Roasted Butternut Squash Soup with Grilled Shrimp

Crème Fraiche

Salads

Classic Caesar Salad

Tossed with Garlic Croutons and Parmesan Cheese

Mixed Young Greens with English Cucumber, Cherry Tomato and Garlic Bread Crisps

Tossed with Sherry Vinaigrette

Endive and Young Frisee Lettuces with Candied Walnut Crusted Goat Cheese

Champagne Orange Dressing

A Taste of Monterey

Full Sail Catering Menus

Entrées

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| Breast of Chicken Filled with Sun Dried Tomato, Pine Nuts and Spinach <i>Sherry Glaze and Leek Smashed Potatoes</i> | \$60.50 |
| Prosciutto Seared Halibut and Candied Shallot and Red Rice Pilaf <i>Lemon Grass Butter Sauce</i> | \$64.50 |
| Broiled Filet Mignon and Garlic Grilled Portabello Mushroom <i>Cheesy Potato Gratin, Blackberry Cabernet Glace</i> | \$70.50 |
| Roasted Prime Rib <i>Garlic Truffle Mashed Potatoes, Horseradish and herb au Jus</i> (10 person Minimum) | \$70.50 |
| Grilled Angus New York Steak Topped with Cognac Shallot Mustard Butter <i>Raspberry Balsamic Sauce and Garlic Roasted Potatoes</i> | \$70.50 |
| Raspberry Dusted Colorado Rack of Lamb <i>Minted Dry Cherry Chutney and Sherry Glaze with Celery Root and Yukon Puree</i> | \$70.50 |
| Pepper Crusted New York Steak and Crab crusted Salmon <i>Roasted Yam and Butternut Puree with Bordelaise and Dill Buerre Blanc</i> | \$74.50 |
| Filet Mignon and Garlic Scampi Prawns with Creamy corn Polenta <i>Port Wine Demi Glace and Garlic Pernod Tomato Butter</i> | \$78.50 |
| Pancetta Wrapped Petite Filet Mignon with Blueberry Sweet and Sour Syrup <i>Creamy Yukon Potatoes and Wild Mushroom Ragout</i> | \$76.50 |

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Full Sail Catering Menus

Dinner Desserts

German Chocolate Torte, Coconut Crème Anglaise
Tanzanie Chocolate Sauce

Caramel Mousse Pyramid
Devil's Food Cake with Almond Florentine

White Chocolate Croissant Pudding
Mango Passion Sauce

Manjari Chocolate Cheesecake
Tropical Fruit and Coconut Whipped Cream

Vegetarian Options

Same Price as Entrée Selections

These can be Prepared without Dairy and Eggs (Upon Request)

Linguini Pasta with Salinas Vegetables
Tossed in Lemon Basil, Truffle Oil and Oven Dried Tomatoes

Vegetable Wellington
*Mushrooms, Jack Cheese, Zucchini, and Asparagus Wrapped in Puff Pastry, Lemon
Tomato Nage*

Grilled Vegetable Napoleon
*Portabella, Zucchini, Tomato and Mozzarella Cheese Stacked and Served with Red and
Yellow Pepper Coulis*

A Taste of Monterey

Full Sail Catering Menus

Buffet Dinners

25 Guest Minimum

Taste of Monterey

Monterey Bay Clam Chowder

Crab and Bay Shrimp Cocktails with Avocado and Lime Salsa

Crispy Calamari with Tartar Sauce and Lemon

Oysters and Clams on the Half Shell with Cocktail Sauce

Baby Romaine Spears with Blue Cheese, Shaved Red Onions and Tarragon Vinaigrette

Grilled Asparagus and Baby Beets with Creamy Goat Cheese Dressing

Wild Caught Salmon with Baby Dill Butter

Creamy Roasted Corn Polenta

Baked Penne Pasta with Veal Tips, Lemon Tomato Cream

Roasted Angus New York Steaks with Crispy Onions and Port Horseradish Sauce

Grilled Buttered Artichokes and Glazed Baby carrots

Sour Dough and Potato Rolls

Assorted Dessert Table to Include:

Chocolate Mousse Roulade

Banana Caramel Parfaits

Plaza Coffee Service

\$70.00 per person

A Taste of Monterey

Full Sail Catering Menus

Buffet Dinners (Continued)

25 Guest Minimum

Big Sur BBQ

Big Sur Cream of Mushroom Soup

Roasted Beet Salad with Mesclun Greens and Citrus Vinaigrette

Roasted Duck, Walnuts, Fresh Grapes and Wild Rice Salad

Tomato, Basil and Buffalo Mozzarella with Basil Oil

Broiled Angus New York Steaks, *Portobello Mushrooms and Burgundy Onion Glaze*

Pacific Sea bass with Pine Nut and Lemon Corn Risotto

Rosemary Grilled Chicken, *Orange and Mango Salsa*

Garlic Roasted Fingerling Potatoes with Big Sur Wild Mushrooms

Artichoke and Grilled Asparagus with Lemon Tarragon Butter

Sour Dough Rolls and Butter

Assorted Dessert Table to Include:

Fresh Berry Shortcakes

Double Fudge Brownies

Plaza Coffee Service

\$68.00 per person

A Taste of Monterey

Full Sail Catering Menus

Buffet Dinners (Continued)

25 Guest Minimum

Beach Buffet

Black Bean Soup with Cilantro and Chorizo

Shrimp and Sea Bass Ceviche Cocktails

California Sushi Rolls with Soy, Ginger and Wasabi

Pepper Seared Ahi Tuna with Mango Roasted Pineapple Salsa

Smoked Chicken and Green Bean Salad, Olives with Tomato and Tarragon Vinaigrette

Hearts of Butter Lettuce with Buffalo Mozzarella and Basil Tomato Vinaigrette

Skewers of Scallops and Shrimp with Chili Lime Butter Sauce

Rosemary Grilled Breast of Chicken with Roasted Mushrooms and Lemon Caper Butter

Garlic Roasted New Potatoes

Oak Fired Roasted Angus New York Strip
Roasted Garlic and Red Wine Sauce

Grilled Salinas Vegetable Medley

Potato Rolls and Sour Dough Bread

Assorted Dessert Table to Include:

Boston Cream Pie

Lemon Pudding Cakes with Fresh Berries

Plaza Coffee Service

\$72.00 per person

A Taste of Monterey

Full Sail Catering Menus

Banquet Beverage Prices

There is a \$100.00 Bartender Fee.

We Recommend One Bar / One Bartender per Every 100 Guests

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| Mixed Drinks | Hosted |
| Call Brands: | \$7.50 |
| <i>Christian Brothers Brandy, Cuervo Gold Tequila, Dewars Scotch, Jim Beam Whiskey, Seagrams 7, Beefeater Gin, Skyy Vodka, and Myers's Platinum Rum</i> | |
| Premium Brands: | \$8.50 |
| <i>Hennessey V.S. Cognac, Sauza Commemorative Tequila, Chivas Regal Scotch, Makers Mark Bourbon, Crown Royal, Tanqueray Gin, Absolut Vodka, Myers's Dark Rum</i> | |
| Cordials: | \$9.00 and up |
| <i>Drambuie, Hennessey V.S.O.P, Grand Marnier, Kahlua, Sambuca Romana, Bailey's Irish Cream, Frangelico, Sandeman Founders Reserve, and Amaretto</i> | |
| Beer | |
| Imported Beer: | \$5.50 |
| <i>Corona, Heineken, Samuel Adams, Sierra Nevada, Amstel Light and St. Pauli Girl (Non-Alcoholic)</i> | |
| Domestic Beer: | \$5.00 |
| <i>Budweiser, Coors Lite, Miller Genuine Draft, Miller Lite, and St. Pauli Girl(Non-Alcoholic)</i> | |
| Non-Alcoholic Beverages | |
| Bottled Water | \$4.25 |
| Soda | \$4.00 |
| Mineral Water | \$4.25 |
| Juices | \$4.00 |

A Taste of Monterey

Full Sail Catering Menus

Drop & Go

All Drop and Go Food Items are Cold and will be Delivered to A Taste of Monterey on Disposable Trays and will Include Napkins, Disposable Utensils and All Set-Up on Counter

Cold Hors d'Oeuvres

| | |
|--|--------|
| Black Forest Ham and Boursin Cheese Pinwheels, <i>Served on a Crispy Croustade</i> | \$4.50 |
| Pepper Seared Ahi Tuna Medallions, <i>Topped with Tropical Ginger Ahi Tuna Tartar</i> | \$4.50 |
| Chicken Tarragon Salad and Roasted Walnut Puff | \$5.00 |
| French Brie Cheese on Crostini, <i>Toasted Almonds and Grapes</i> | \$4.50 |
| Little Ovals of Mozzarella <i>with Vine Ripe Tomatoes and Red Pesto on Garlic Baguette</i> | \$4.50 |
| Tostadas with Shrimp and Crab, <i>Avocado Lime Salsa</i> | \$5.00 |
| Carpaccio of Angus New York <i>with Mustard Aioli on Garlic Cracker Crisp</i> | \$5.50 |
| Dungeness Crab Salad Puffs | \$5.50 |
| Garlic Grilled Mushrooms filled with Pesto, <i>Olives and Zucchini Ratatouille</i> | \$5.00 |
| Smoked Salmon, <i>Dill Crème Fraiche, Crispy Phyllo Cup</i> | \$5.50 |

Displays

| | |
|---|---------|
| Assorted Sushi Platter <i>California Rolls, Ahi, Shrimp and Crab Rolls, Ginger, Wasabi, Soy Sauce (1 Piece Per Person, 100 Pieces Total, Minimum 25)</i> | \$18.00 |
| Carpaccio Platter <i>Pepper Crusted Shaved New York Steak with Virgin Olive Oil, Mustard Sauce, Capers, Marinated Fennel Salad, Onions and Assorted Crackers and bread Sticks</i> | \$8.50 |
| Crudités Platter <i>Chilled Raw, Grilled and Marinated Vegetables, Onion Dip, Hummus Dip and Creamy Cheese Dip</i> | \$6.55 |
| California Wine Country Cheese Display <i>Harvest Fresh Fruits, Grapes, Nuts and Breads Displayed with Assorted California and International Cheeses, Assorted Crackers and Bread Sticks</i> | \$7.75 |
| Antipasto Platter <i>Pepper Seared Ahi, Italian Salami, Roasted Peppers, Artichoke Hearts, Marinated Mushrooms, Marinated Anchovies, Olive Medley, Mozzarella and Provolone, Assorted Crackers and Veggie Chips</i> | \$7.75 |

A Taste of Monterey

Full Sail Catering Menus

Drop & Go Buffets

All Drop and Go Food Items are Cold and will be Delivered to A Taste of Monterey on Disposable Trays and will Include Napkins, Disposable Utensils and All Set-Up on Counter

The Steinbeck

Fingerling Potato Salad

Grilled Wild Caught Shrimp and Bow Tie Pasta Salad with Lime and Cilantro Vinaigrette

Baby Beet Salad with Roasted Garlic and Baby Greens, Shaved Aged Jack with Orange Honey Vinaigrette

Cold Roasted New York Strip with Artichoke Mustard Aioli

Roasted Chicken with Gnocchi Pasta and Garlic Tomato Basil Sauce

Franchisee Bread

Assorted Dessert Table to Include:

Assorted Petite French Pastries and Other Favorites

Plaza Coffee Service

\$35.00 per person

Italian Buffet

Caesar Salad Bowl *Croutons, Parmesan Cheese and Caesar Dressing*

Tomato, Basil and Fresh Mozzarella Salad

Antipasto Platter:

Salami, Capicola Artichokes, Peppers, Mushrooms, Grilled Baby Corn

Penne Pasta with Bolognese Sauce and Parmesan Cheese

Focaccia Bread and Butter

Chef Sharon's Italian Dessert Display

Plaza Coffee Service

\$33.00 per person

Pacific Rim Buffet

Mango Curry Shrimp Salad

Sesame Chicken Salad with Cucumber and Cilantro

Teriyaki Beef and Tofu Stir Fry with Shiitake Mushrooms, Baby Bok Choy and Green Beans

Shrimp, Scallop and Veggie Noodle Stir Fry with and Garlic Ginger Sauce

Lemon Curry Chicken with Rice and Broccoli

Chef Sharon's Dessert Display

Plaza Coffee Service

\$39.00 per person