

## ***Breakfast Selections***

(All selections include linens)

### **Continental Style Breakfast**

\$18.99

(Minimum 35 Guests)

*Assorted Seasonal Fruit, Fresh Baked Assorted Muffins and Pastries, Bagels and Cream Cheese, Fresh Squeezed Orange Juice, Coffee and Hot Tea (Other Beverages Available upon Request)*

### **Breakfast Buffet**

\$31.99

(Minimum 35 Guests)

*Fresh Fruit Display*

*Assorted Muffins and Pastries*

*Smoked Bacon and Sausage*

*Country Style Potatoes*

*Sliced Honey Baked Ham*

*Scrambled Eggs Topped with Cheddar Cheese*

*Silver Dollar Pancakes with Fresh Whipped Butter and Syrup*

*Orange Juice, Milk, Coffee and Hot Tea Station.*

### **Elegant Champagne Brunch**

\$56.99

(Minimum 50 Guests)

*(Maximum of 1 bottle of champagne per table of 4 included)*

*An Elegant style Champagne Brunch that includes three freshly made salads (chef's choice), traditional green salad with two dressing choices, fresh fruit display, smoked bacon and sausage, country roasted potatoes, wild rice pilaf, assorted garden vegetables, tequila lime chicken breast, Atlantic Salmon in dill sauce, sliced tri tip with au jus, waffle station with syrup, butter and whip cream, freshly baked rolls and butter, and an omelets station with a variety of vegetables and topping*

*Orange Juice, Milk, Coffee and Hot Tea Station.*

## ***Lunch Selections***

*(All Selections include Fresh Brewed Coffee, Iced Tea and Freshly Baked Rolls and Butter)*

### ***The Light Lunch***

\$17.95

*Curried Chicken Salad mixed with walnuts and raisins, served on top of fresh assorted greens, accompanied with sliced cucumbers, tear drop tomatoes, and a tangy curry vinaigrette*

### ***The Lakeview***

\$25.95

*California Mesclun Greens Topped with Raspberry Vinaigrette,  
Grilled Spice-Rubbed Salmon,  
Roasted Corn Salsa,  
Jasmine Rice with Dried Cranberries,  
Bouquetiere of Seasonal Vegetables*

### ***The Camaje***

\$27.95

*Caesar Salad with Garlic Croutons and Parmesan Cheese,  
Herb Crusted Beef Tenderloin,  
Cabernet and Shallot Demi-Glace,  
Garlic Mashed Potatoes, Bouquetiere of Seasonal Vegetables*

### ***Afternoon Barbeque Buffet***

\$42.95

*(Minimum 50 Guests)*

*Tossed Greens with two choices of Dressings  
Tomato and Cucumber Salad  
Roasted Bell Pepper Salad  
Fresh Fruit Display  
Roasted Red Potatoes  
Corn on the Cobb with Melted Butter  
Mixed Garden Vegetables  
Barbequed Lime Chicken Breast  
Grilled Tri Tips Sliced to order accompanied with Horseradish and Au Jus*

## ***Hors d' Oeuvres***

### ***To Enhance your Reception Menu***

#### ***Sliced Fruits and Berries (Minimum of 50 Guests)***

*Display of Sliced seasonal Fruits and Berries  
\$4.95 per person*

#### ***Vegetable Platter (Minimum of 50 Guests)***

*Assorted vegetables with Balsamic Vinaigrette  
\$4.95 per person*

#### ***Gourmet Cheese Board (Minimum of 50 Guests)***

*Winchester Farms Gouda, Brie Cheese, Cheddar, Pepper Jack Displayed with Baguette Slices  
\$5.95 per person*

#### ***Chocolate Dipped Strawberries (Minimum of 50 Guests)***

*White and Dark Chocolate Dipped Strawberries  
\$5.95 per person*

### ***Hors d' Oeuvres on a Per Piece Basis (Minimum of 50 Pieces Per Item)***

#### ***Cold Hors d' Oeuvres***

***Bruschetta with Marinated Roma Tomato and Basil Relish, Gouda Cheese and Pesto Tapenade***

*\$2.95 per person*

***Baked Brie Cheese on Garlic Crostini***

*\$3.50 per person*

***Shrimp Cocktail with Cocktail Sauce and Lemons***

*\$3.95 per person*

***Artichoke Hearts Filled with Sour Cream and Caviar***

*\$5.50 per person*

***Prosciutto and Melon***

*\$2.95 per person*

***Cajun Seared Ahi Tuna Served on a Pesto crouton***

*\$4.95 per person*

***Assorted Canapé Tray (Arrayed Selection)***

*\$3.95 per person*

**Hot Hors d' Oeuvres**

***Barbeque Tri Tip Skewers***

*\$3.95 per person*

***Sweet and Sour Chicken Skewers***

*\$3.95 per person*

***Stuffed Mushrooms with Andouille Sausage and Sauce Béarnaise***

*\$3.95 per person*

***Spinach en Croute***

*\$2.95 per person*

***Vegetable Spring Rolls with Hot Mustard Sauce***

*\$1.95 per person*

***Surf and Turf Bites***

*\$5.95 per person*

***Pita Chips with Garbanzo Tapenade***

*\$3.95 per person*

## ***Ala Carte Dinner Selections***

### ***All Menus Include:***

*Rolls and Butter  
Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas*

### ***South of Louisiana***

*\$26.95*

*Louisiana Black Bean Soup*

*Louisiana Cordon Bleu stuffed with Andouille sausage, tomato spears, sliced onion, and pepper jack cheese, lightly dusted in Cajun seasonings and served with a Cajun buerre blanc*

*Wild Rice Pilaf*

*Bouquetiere of Seasonal vegetables*

### ***China Town***

*\$25.95*

*Oriental Salad with Mandarin oranges, walnuts, rice noodles, chopped green onions tossed in fresh Napa cabbage and topped with an in house oriental dressing*

*Orange Chicken Stir Fry with Celery, Carrots, Onions, and Snap Peas*

*Fresh Steamed Rice*

### ***Edge of Italia***

*\$24.95*

*Antipasto Salad,  
Provolone Cheese, Genoa Salami, Tomato, Red Onion, Pepperoncini, Cucumber with Italian Dressing*

*Chicken Parmegiana*

*Breaded Chicken Breast Topped with Provolone Cheese, Parmesan Cheese and Marinara Sauce*

*Linguini Pasta*

*Bouquetiere of Seasonal vegetables*

**The Eiffel Tower**

\$31.95

*Baby California Greens with a mustard Dijon Dressing*

*Sauté Beef Medallions in Bordelaise Sauce*

*Duchess Potatoes*

*Bouquetiere of Baby Vegetables*

**An Evening in Spain**

\$31.95

*Cold Gazpacho Soup*

*Trio Spicy Paella*

*Potato Omelet*

*Variety of Grilled Oiled Vegetables*

**The Greek Table**

\$30.95

*Greek Salad with Kalamata Olives, fresh vine tomatoes, feta cheese and pita chips, topped with fresh Greek Dressing*

*Chicken and Beef Souvlaki*

*Penne Pasta*

*Bouquetiere of Seasonal Vegetables*

**All American Ala Carte**

\$33.95

*Baby California Greens topped with choice of Dressing*

*Baby Back Ribs in Barbeque Sauce*

*Fresh Baked Potato with toppings*

*Bouquetiere of baby vegetables*

**An Elegant Evening**

\$41.95

*California Greens with Brie cheese, pine nuts, and honey mustard*

*Grilled Tenderloin stuffed with kalamata olives and gorgonzola cheese and topped with demi glace sauce*

*Duchess Potatoes*

*Bouquetiere of seasonal Vegetables*

**The Pacific Rim**

\$29.95

*Baby California Greens, Tomato, Cucumbers and Balsamic Vinaigrette*

*Grilled Atlantic salmon with fresh dill sauce*

*Rice Pilaf*

*Bouquetiere of Baby Vegetables*

## ***Dinner Buffets Selections***

**\*\* All wedding parties include cake cutting and Champagne Toast, Other Events do not Apply\*\***

### ***A Night in Paris***

***\$84.99-\$113.99***

***Minimum 50 People***

***Standard Service Time – One and One Half Hours***

### ***Reception Hour***

*Domestic and Imported Cheese Display*

*Chocolate dipped strawberries*

*Butler Passed Champagne or Sparkling Apple Cider*

### ***Champagne Toast***

### ***Menu***

#### ***Salads***

*California Field Greens with a raspberry-citrus dressing*

*Salade du Jardin with a Dijon vinaigrette*

*Roasted Red Pepper salad with brilliant dressing*

*Assortment of Seasonal Fruits*

#### ***Entrées***

#### ***Tenderloin Aux Gorgonzola***

*Tenderloin stuffed with roma tomatoes, olives and gorgonzola cheese*

#### ***Chicken Chasseur***

*Roasted Breast of Chicken topped with a Sauce Chasseur Vin Blanc*

#### ***Salmon En Croute***

*Salmon stuffed with portabella mushrooms, spinach leaves, and almonds topped with a lemon Beurre Blanc*

#### ***Accompaniments***

*Scalloped potatoes in Mornay*

*Imported seasonal vegetables*

*Freshly made sweet rolls*

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**A Celebration in Spain**

**\$94.99-\$121.99**

**Minimum 50 People**

**Standard Service Time – One and One Half Hours**

**Reception Hour**

*Domestic and Imported Cheese Display  
Stuffed Spanikopitas with cayenne dipping sauce  
Butler Passed Champagne or Sparkling Apple Cider*

**Champagne Toast**

**Menu**

**Salads**

*California Field of Greens with Assorted Dressings*

*Roasted tomato and bell pepper salad with avocado-lime dressing*

*Ensalada de Camaron y Fruta Citrica (shrimp and citrus salad)*

*Assortment of Seasonal Fruits*

**Entrees**

*Langosta Rellena (Stuffed Lobster with crab and shrimp)*

*Roasted chicken breast Madrid with salsa de cilantro*

*Catalonia Tri-tips in red-wine marinade*

**Accompaniments**

*Spanish Rice*

*Three cheesed Black Beans*

*Tortillas and sweet rolls*

*Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas*

***La Gondola di Amore***

***\$84.99-\$118.99***

***Minimum 50 People***

***Standard Service Time – One and One Half Hours***

***Reception Hour***

*Domestic and Imported Cheese Display  
Tomato and Shrimp Crostini with mozzarella cheese  
Butler Passed Champagne or Sparkling Apple Cider*

***Champagne Toast***

***Menu***

***Salads***

*California Field of Greens with Assorted Dressings*

*Marinated Mushroom Salad with Roasted Red Bell Peppers*

*Angel Hair pasta Salad with Italian Vinaigrette*

*Penne Pasta with Pesto Tapanade*

*Olive oil and parmesan bread sticks*

***Entrees***

*Veal Parmesana with seasoned marinara*

*Grilled Mild Italian sausage with Bell Peppers and Onions*

*Tri-Color Tortellini with Basil Pesto Cream Sauce*

*Baked Vegetable Lasagna*

***Accompaniments***

*Sauté Squash with Olive Oil and Fresh Herbs*

*Garlic Bread*

*Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas*

***Orient Express***

***\$72.99-\$104.99***

***Minimum 50 People***

***Standard Service Time – One and One Half Hours***

***Reception Hour***

*Sushi Station with Accompanied Toppings*

*Butler Passed Dim Sum Platter with Spring Rolls, Pot stickers and mini Egg Rolls*

*Butler Passed Champagne or Sparkling Apple Cider*

***Champagne Toast***

***Menu***

***Salads***

*Oriental Salad with Napa Cabbage, Fried Rice Noodles, Mandarin Oranges and Chopped Green Onions*

*Lo Mein Salad with Assorted Blanched Vegetables*

***Entrees***

*Sweet and Sour Short Ribs*

*Beef and Broccoli*

*Orange Chicken with Stir Fry Vegetables*

***Accompaniments***

*Fried Rice*

*Steamed Rice*

*Chinese Style Vegetable Mix*

*Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas*

**An American Tradition**

**\$55.99-\$82.99**

**Minimum 50 People**

**Standard Service Time – One and One Half Hours**

**Reception Hour**

*Domestic and Imported Cheese Display  
Butler Passed Champagne or Sparkling Apple Cider*

**Champagne Toast**

**Menu**

**Salads**

*California Field of Greens with Assorted Dressings*

*Marinated Mushroom Salad with Roasted Red Bell Peppers*

*Tomato – Cucumber Basil salad*

*Penne Pasta salad with Italian vinaigrette*

*Assortment of Seasonal Fruits*

**Entrees**

*Fried Chicken*

*Baby Back Pork Ribs Braised in Bar Be Que Sauce*

**Accompaniments**

*Buttered Mashed Potatoes*

*Kernel Corn in Butter*

*Rolls and Butter*

*Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas*

**Mexican Sunset**

**\$42.99-\$65.99**

**Minimum 50 People**

**Standard Service Time – One and One Half Hours**

**Reception Hour**

*Spicy Mini Taquitos with Chipotle Sour Cream  
Tri Colored Chips and Black Bean Salsa*

*Butler Passed Champagne or Sparkling Apple Cider*

**Champagne Toast**

**Menu**

**Salads**

*California Field of Greens with Assorted Dressings*

*Tomato – Cucumber Basil salad*

*Spicy Corn Salad with Marinated Bell Peppers*

**Entrees**

*Shredded Beef Enchiladas*

*Chicken Fajitas*

**Accompaniments**

*Fresh Refried Beans*

*Spanish rice*

*Corn and Flour Tortillas*

*Sour Cream and Salsa*

*Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas*

**Louisiana Home-style**

**\$45.99-\$62.99**

***Minimum 50 People***

***Standard Service Time – One and One Half Hours***

***Reception Hour***

*Domestic and Imported Cheese Display*

*Butler Passed Champagne or Sparkling Apple Cider*

***Champagne Toast***

***Menu***

***Salads and Soup***

*California Field of Greens with Assorted Dressings*

*Marinated Mushroom Salad with Roasted Red Bell Peppers*

*Chicken Gumbo Soup*

***Entrees***

*Sliced Louisiana Cordon Bleu Stuffed with Tomatoes, Onions, Andoullie Sausage and Pepper Jack Cheese*

*Blackened Atlantic salmon in Cajon Butter Cream Sauce*

*Spicy Jambalaya*

***Accompaniments***

*Baked Black Beans*

*Rolls and Butter*

*Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas*

## *Wine Selections*

### *Champagne and Sparkling Wines*

JFJ House Champagne \$16.00 per bottle  
Veuve Du Vernay France \$25.00 per bottle  
Allure Pink Moscato California \$26.00 per bottle  
Richard Grant Blanc De Noir Napa Valley \$107.00 per bottle

### *White Wines Selections*

Harlow Ridge Chardonnay Lodi \$18.00 per bottle  
Rockhollow Chardonnay Santa Barbara \$30.00 per bottle  
Rancho Sisquoc Riesling Santa Barbara \$28.00 per bottle  
Silver Ridge Sauvignon Blanc California \$24.00 per bottle  
Ruthford Vintners Sauvignon Blanc Napa Valley \$32.00 per bottle  
Patianna Sauvignon Blanc Mendocino \$36.00 per bottle  
Hallow Ridge Pinot Grigio Lodi \$18.00 per bottle

### *Red Wine Selections*

Robert Hall Merlot Pasa Robles \$34.00 per bottle  
Ruthford Vintners Cabernet Sauvignon Napa Valley \$40.00 per bottle  
Falcone Cabernet Sauvignon Pasa Robles \$80.00 per bottle  
Montpellier Pinot Noir California \$32.00 per bottle  
Curtis Syrah Santa Ynez Valley \$54.00 per bottle  
Rancho Sisquoc Syrah Napa Valley \$40.00 per bottle

### *Porta-Bar Information*

Non-Hosted bar requires a \$500.00 non-refundable minimum. A bartender's fee of \$250.00 per bartender will also be applied to all porta-bar arrangements. Please ask for current prices on all well, call and premium drinks available for your event.

### *Event Deposit, Room Rental Fees and Linen Arrangements*

*\*Reservation deposit policy: a \$500.00 deposit will be required to hold an event room for events with 100 guests or more, a \$300.00 deposit will be required for events with less than 100 guests. The deposit will guarantee the usage of the room according to contract, but will be held until the following day of the event. The deposit will not be applied to the general contract bill, but will be held by the association as a security deposit for the usage of the room, and the status of the room after the event. Any damage that is imposed in the room will be deducted from the security deposit. If no damage has occurred in the rented area, the deposit will be refunded the day following the event.*

<i>Holiday Bay Room (270 guest's capacity)</i>	<i>\$1400.00 four hours (\$200.00 additional hours)</i>
<i>Pool View Room (75 guest's capacity)</i>	<i>\$650.00 four hours (\$175.00 additional hours)</i>
<i>Sunset Beach Room (45-50 guest's capacity)</i>	<i>\$400.00 four hours (\$150.00 additional hours)</i>
<i>Country Club Facility (100 Guests)</i>	<i>\$900.00 four hours (\$250.00 additional hours)</i>
<i>Main Dining Room (120 guest's capacity)</i>	<i>\$ 1000.00 four hours (additional may not be available)</i>
<i>Private Dining Room (private meetings, etc)</i>	<i>\$ 250.00 hours (\$50.00 additional hours)</i>
<i>Outdoor Lawn (200 Maximum)</i>	<i>\$ 250.00 Flat Fee</i>

**\*Main dining room rentals are not available on Friday and Saturday Nights and Sunday Mornings, inquiries for these days must be proposed to the board of directors, general private dining room reservations will not be charged if dining in the restaurant on weekend dates.**

*\*Canyon Lake Property Owners Association and the staff at the Lighthouse Restaurant does not assume the responsibility of lost or stolen items left in the event rooms*

