



2021 Holiday Dinner Packages

Hors d'oeuvres

Artisan Cheese Board, Grapes, Organic Honeycomb, Crackers
Shrimp and Avocado Relish on Crostini, Chicken Wellington

Choice of one salad

Humphreys arugula salad, baby lettuces, poached pears, candied walnuts, balsamic vinaigrette
So Cal Caesar salad, baby gem, sliced avocado, tomatoes, and parmesan crostini
Garden Salad with baby vegetables, roasted beets, heirloom tomatoes, candied hazelnuts, lemon thyme dressing

Dinner Selections

Includes Warm Rolls and Butter
Italian Roast Coffee and Flavored Teas offered complimentary for the entire function

Preselect two entrees and one vegetarian alternative

CHILEAN SEABASS | \$72

Pan seared Chilean Sea bass, cauliflower and scallion mousse, asparagus and chive polenta with saffron vin blanc

HERB CRUSTED SALMON | \$68

Grilled Salmon, artichoke ravioli, orange braised petite carrots, asparagus, and sauce bouillabaisse

FILET MIGNON | \$82

Grilled Filet Mignon, gruyere cheese potato gratin, farmers carrots, morel mushrooms,
English pea puree and Szechuan peppercorn jus

ROASTED JIDORI CHICKEN ROYALE | \$68

Shrimp and crab stuffed chicken breast, herbed crushed confit potatoes,
Japanese sprouting cauliflower, honey globe carrots, and a burgundy reduction

ALASKAN HALIBUT | \$72

Pan seared Halibut, truffle oil, warm quinoa salad, grilled asparagus, tomato confit, and scallop emulsion

BEEF SHORT RIB | \$76

Slow braised Beef Short Rib, cauliflower puree, pommes dauphine, wild mushrooms, fava beans and house made tomato jam

BEEF STRIP LOIN | \$72

Herb roasted sliced Strip Loin, mashed potatoes and chives, asparagus and farmers petite carrots,
with a wild mushroom Madeira sauce

GRILLED VEGETABLE WELLINGTON

Fire roasted pepper coulis, saffron rice and charred sprouting cauliflower

Choice of one of the following dessert selections

Red Velvet Marquise Cake, Chocolate Caramel Pyramid, Chocolate Tart, Vanilla Crème Brulee with Lemon
Madeleines and Raspberries, Apple Cranberry Crumble Tart with Spiced Cider Sauce, Chocolate Espresso Tart

23% service charge and 7.75% sales tax will be added to all food and beverage



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Choice of one salad

Humphreys arugula salad, baby lettuces, poached pears, candied walnuts, balsamic vinaigrette
So Cal Caesar salad, baby gem, sliced avocado, tomatoes, and parmesan crostini
Garden Salad with Baby Vegetables, Roasted Beets, Heirloom Tomatoes, Candied Hazelnuts, Lemon Thyme Dressing

Choice of one of the following

Yukon Gold Whipped Potatoes, Roasted Chimichurri Marble Potatoes, Wild Rice with Walnuts and Cranberries
Wild Mushroom Farro, Potatoes Au Gratin with Sharp Cheddar

Choice of one of the following

Grilled Asparagus Hollandaise, Roasted Baby Vegetables with Herbs and Balsamic Reduction,
Ratatouille Provençal, Cauliflower Confetti with Figs and Almonds, or Crispy Brussels Sprouts

Choice of two of the following dessert selections

Red Velvet Marquise Cake, Chocolate Caramel Pyramid, Chocolate Tart, Vanilla Crème Brulee with Lemon Madeleines
and Raspberries, Apple Cranberry Crumble Tart with Spiced Cider Sauce, Chocolate Espresso Tart

Buffet Selections

Includes Warm Rolls and Butter

Italian Roast Coffee and Flavored Teas offered complimentary for the entire function

HUMPHREYS CLASSIC BUFFET | \$88

Grilled Scottish Salmon Filet with a citrus beurre blanc and piquillo pepper relish,
Slow Roasted Prime Rib au jus with horseradish cream, Carved Roasted Turkey with sage stuffing and cranberry sauce

THE ISLANDER BUFFET | \$92

Seared Mahi Mahi with mango relish, crispy leeks and pickled ginger butter sauce,
Braised Short Ribs "Kalbi Style" with fried plantains, Sugar and Salt crusted Pork Loin with sweet chili peanut sauce

BAYFRONT BUFFET | \$96

Grilled Local Sea Bass with rock shrimp, lobster, and sauce duglere,
Slow cooked Angus Sirloin with shiitake mushroom sauce and braised leeks,
Seared Jidori Chicken breast with braised swiss chard, tomatoes and mushrooms

CHEF'S CHOICE BUFFET | \$92

Pan seared California Sea bass with jicama relish and grilled Maui onions,
Grilled New York with house made Worcestershire, truffle maître d butter and wild mushrooms
Apple cider brined Duroc Pork Loin with spiced apple chutney

SHORELINE POINT BUFFET | \$90

Pepper crusted Swordfish with braised Swiss chard, Grilled Top Sirloin with charred rapini and a pinot noir reduction
Chicken roulade with smoky bacon, artichokes, spoon spinach, lemon and capers

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