



2022 Banquet Menu



Humphreys Half Moon Inn
2303 Shelter Island Drive
San Diego, CA 92106

Hotel 619-224-3411
Sales & Catering 800-377-1177
www.halfmooninn.com



Plated Breakfast

American Breakfast | \$35 per person

Includes Orange Juice, Regular and Decaf Coffee, and Hot Tea

Scrambled Eggs, Breakfast Potatoes

Choice of One: Bacon, Ham, Sausage or Chicken Sausage

Choice of One: Blueberry Muffin, Danish, or Croissant

Optional Enhancements to American Breakfast (add to above price):

Fruit Cup — Pineapple, Honeydew, Cantaloupe, and Watermelon (seasonal) | \$5 per person

Acai Parfait — Acai, Banana, Granola, and Berries | \$7 per person

Yogurt Parfait — Assorted Seasonal Berries, Granola, Greek Plain Yogurt | \$7 per person

Berries & Fresh Cream | \$5 per person

Breakfast Buffets

One hour of service. Minimum of 10 people. Include Orange Juice, Regular and Decaf Coffee, and Hot Tea.

Continental | \$28 per person

Danish, Muffins, Croissants, Butter, Jam and Jelly

Premium Continental | \$35 per person

Danish, Muffins, Croissants, Bagels, Butter, Jam and Jelly

Sliced Fresh Fruit

Assorted Yogurt

Bagel Shop | \$30 per person

Plain, Poppy Seed, Jalapeno Cheddar, Whole Wheat Bagels

Cream Cheese, Tomatoes, Capers, Jam, Honey

Choice of one: Smoked Salmon, Black Forest Ham, Sliced Smoked Turkey

Build Your Own Breakfast Burrito Bar | \$35 per person

Served with sliced fruit

Scrambled Eggs, Bacon, and Potatoes

Flour Tortillas

Smoked Cheddar and Oaxaca Cheese

Tomato Salsa, Sour Cream

Executive Breakfast Buffet | \$42 per person

Assorted Danish, Blueberry and Grain Muffins, Sliced Fruit

Choice of two:

Scrambled Eggs, Cheddar and Sausage Strata, or Ham and Leek Quiche

Choice of two:

Bacon, Ham, Sausage, or Chicken Sausage

Choice of one:

Roasted Herb Marble Potatoes, Hash Browns, or Country Potatoes

The Meeting Planner Package | \$45 per person

Early Morning—60min

Choice of one buffet:

Continental

Premium Continental | add \$5 per person

Build Your Own Breast Burrito Bar | add \$10 per person

Morning Break—15min

Regular and Decaf Coffee, Hot Tea, Soft Drinks, Assorted Seasonal Berries and Fresh Cream

Afternoon Break—15 min

Regular and Decaf Coffee, Iced Tea, and Soft Drinks

Choice of one:

Cookies, Kahlua Brownies, Mixed Nuts, Granola Bars, Protein Bars, Fruit Basket

(Whole Fruit—Apples, Bananas, Oranges), or Sliced Fruit Display

À la carte

Regular and Decaf Coffee and Herbal Teas | \$75 per gallon

Iced Tea, Lemonade | \$65 per gallon

Juice (Orange, Cranberry, Tomato, Pineapple, Grapefruit) | \$50 per pitcher

Regular Milk (2% or skim) | \$30 per pitcher

Almond Milk | \$40 per pitcher

Soft Drinks | \$5 each

Bottled Water (Still & Sparkling) | \$5 each

Assorted Danish, Muffins, or Croissants, Whipped Butter and Jam | \$55 per dozen

Bagels and Cream Cheese | \$58 per dozen

Whole Fruit (Apples, Bananas, Oranges) | \$4.50 each

Sliced Fruit Display | \$7.50 per person

Individual Fruit Yogurt | \$6.50 each

Hard Boiled Eggs | \$3.50 each

Individual Boxed Cereal | \$5 each

Individual Oatmeal Packets | \$5 each

Individual Chips or Pretzels | \$45 per dozen

Mini Berry Cups | \$6 each

Protein Bars or Granola Bars | \$60 per dozen

Mixed Nuts or Trail Mix | \$7 per person

Freshly Baked Brownies | \$60 per dozen

Freshly Baked Cookies | \$60 per dozen

Choice of one per dozen:

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Peanut Butter

Specialty Refreshment Packages

30 Minutes service. Minimum of 10 people.

When selected for afternoon break in the Meeting Planner Package, deduct \$5 per person.

Veggie Break | \$25 per person

Vegetable Crudité, Ranch Dip, Sliced Fruit, Yogurt Sauce, Iced Tea and Sparkling Water

Energy Break | \$25 per person

Granola Bars, Whole Fruit, Mixed Nuts, Iced Tea, and Soft Drinks

Cookies and Milk | \$25 per person

Macadamia Nut Cookies, Chocolate Chip Cookies, Peanut Butter Cookies, Brownies, 2% Milk, and Almond Milk

Happy Hour | \$28 per person

Imported and Domestic Cheeses, Figs, Apricots, Grapes, Apples, Strawberries, Sliced Melons, Crackers, Iced Tea, and Soft Drinks

Chips & Dips | \$27 per person

Roasted Pepper Hummus, Baba Ghanoush, Avocado Dip, Pita Chips, Baguettes, Crackers, Iced Tea, and Soft Drinks

Antipasto Break | \$28 per person

Cured Meats, Italian Cheeses, Pickled Vegetables, Olives, Baguettes, Iced Tea, and Soft Drinks

Border Break | \$26 per person

Tortilla Chips, Queso Blanco, Pico de Gallo, Iced Tea, and Soft Drinks

Add Guacamole for \$5 per person

Plated Lunch

Salads | \$35 per person

Includes Bread, Dessert, Iced Tea, and Regular and Decaf Coffee Service

Caesar Salad	Romaine, Shaved Pecorino, Lemon Caesar Dressing, and Garlic Croutons
SoCal Cobb Salad	Romaine, Grilled Jidori Chicken, Tomato, Applewood Smoked Bacon Egg, Gorgonzola, Avocado, and Ranch Dressing
Fiesta Salad	Romaine, Pepper Jack Cheese, Black Beans, Avocado, Cilantro Vinaigrette
Spinach Salad	Pecans, Baby Beets, Local Apple, Blue Cheese, and Sherry Vinaigrette

Protein | Choose one per entrée selection:

Roasted Salmon | \$5 per person
 Grilled Chicken | \$5 per person
 Grilled Prawns | \$10 per person
 Sliced Skirt Steak | \$10 per person

Sandwich and Wraps

Plated | \$45 per person

Includes Dessert, Choice of Side, Iced Tea and Coffee Service

Choose one side per entrée selection:
 Potato Salad, Chips, Coleslaw, Fruit Cups

Gluten Free Wraps available at an additional \$4 per person

Roast Beef	Smoked Gouda, Caramelized Onion, Arugula, Roasted Tomato, Aioli, Hoagie Roll
Club Sandwich	Turkey, Bacon, Lettuce, and Tomato on Multi Grain Bread
Turkey BLAT	Turkey, Bacon, Avocado, Tomato, Romaine, and Grain Mustard Aioli on a Hoagie Roll
Caesar Salad Wrap	Grilled Chicken, Chopped Romaine, Shaved Parmesan, Spinach Tortilla
Veggie Wrap	Grilled Eggplant, Sliced Tomato, Mozzarella, Basil Pesto and Kalamata Olive Spread on Spinach Tortilla
Cheeseburger or White Cheddar Veggie Burger	Caramelized Onion, Tomato, Butter Lettuce, and Truffle Aioli, on Brioche Bun
Chicken Panini	Grilled Chicken Breast, Provolone, Arugula, Tomato, and Romesco on Ciabatta

Boxed Lunch

Boxed Lunch includes individual bag of potato chips, whole fruit, cookie, soft drink or bottled water
 Select two cold sandwiches or wrap options from above selections | \$45 per person

Lunch Entrées

Includes Rolls and Butter, Dessert, Iced Tea, and Coffee Service

Choice of one salad

Mixed Greens	Cucumbers, Carrots, Cherry Tomatoes, and Mustard Vinaigrette
Caesar Salad	Romaine, Garlic Croutons, Pecorino, and Lemon Caesar Dressing
Arugula Salad	Blue Cheese, Candied Walnuts, and Red Wine Vinaigrette
Spinach Salad	Asian Pear, Goat Cheese, Pecans, and Balsamic Vinaigrette

Choice of Entrée

Select up to two entrées and one vegetarian — highest price will be charged for all selections

Entrée place cards to be given to guests upon arrival for servicing multiple entrees

Local Sea Bass | \$49 per person

Saffron Orzo, Haricot Verts, Citrus Butter Sauce

Verlasso Salmon | \$49 per person

Butternut Farrotto, Roasted Baby Carrots, Lemon Beurre Blanc

Beef Short Rib | \$54 per person

Parsnip Puree, Roasted Asparagus, Mushroom Demi-Glace

Grilled Chicken Breast | \$45 per person

Roasted Potatoes, Brussels Sprouts, Lyonnaise Sauce

Petite Filet | \$57 per person

Potatoes Confit, Crispy Onions, Creamed Spinach, Red Wine Demi

Chicken Florentine | \$47 per person

Yukon Gold Whipped Potatoes, Sautéed Seasonal Vegetables, Spinach Butter Sauce

Halibut Macadamia | \$52 per person

Saffron Basmati Rice, Mandarin Segments, Asparagus, Mirin-Ginger Sauce

Vegetarian Mixed Grill | \$45 per person

Angel Hair Pasta, Grilled Vegetables, Extra Virgin Olive Oil

Cauliflower Steak [V, GF] | \$45 per person

Lemon Kale, Blistered Tomatoes, and Romesco

Dessert Selections

Chocolate Blackout Cake

Vanilla Crème Brulee with Seasonal Berries

New York Style Cheesecake with Raspberry Coulis

Chocolate Marquise Cake — V/GF

Fresh Seasonal Berries with Chantilly Cream

Lunch Buffets

One hour of service. Minimum of 25 people. Includes Ice Water, Iced Tea, and Coffee Service.

Farm Fresh Salad Buffet | \$48 per person

Baby Spinach, Arugula, Mixed Greens, Smoked Bacon, Cherry Tomatoes, Shredded Carrots, Bell Peppers, Cucumber, Edamame, Black Beans, Red Onions, Feta, Gorgonzola, and Chopped Eggs

Choice of one protein:

Grilled Chicken, Salmon, or Marinated Tofu

Choice of two dressings:

Sherry Vinaigrette, Lemon Vinaigrette, Tahini Ranch, Sesame Vinaigrette, Buttermilk Ranch, or Balsamic Vinaigrette

Assorted Rolls

Berries with Fresh Cream

Bayside Lunch Buffet | \$57 per person

Arugula Salad, Goat Cheese, Cherry Tomatoes, Smoked Almonds and Sherry Vinaigrette

Caprese Salad, Fresh Mozzarella, Balsamic Reduction and Basil

Garden Herb Roasted Potatoes

Seasonal Vegetables

Rolls and Whipped Butter with Sea Salt

New York Cheesecake

Dulce de Leche Brownie Cake

Choice of two entrées:

Grilled Chicken Breast with Lemon Caper Sauce

Pan Roasted Sea Bass with Citrus Butter Sauce

Oven Roasted Sirloin with Red Wine Balsamic Glaze

Roasted Salmon with Lemon Beurre Blanc

South of the Border Lunch Buffet | \$52 per person

Caesar Salad — Romaine, Croutons, Cotija Cheese and Creamy Caesar Dressing

Grilled Chicken Breast Chiptole

Carne Asada

Flour Tortillas

Spanish Rice

Black Beans

Shredded Cheese, Pico de Gallo, Sour Cream

Dulce de Leche

BBQ Lunch Buffet | \$56 per person

Cole Slaw with Apple Cider Vinegar

Smoked Chicken Breast with BBQ Sauce

Sliced Tri Tip Steak

Macaroni and Cheese

BBQ Baked Beans

Cornbread Muffin and Whipped Honey Butter

Seasonal Cobbler

Italian Lunch Buffet | \$54 per person

Arugula Salad, Marcona Almonds, Heirloom Tomatoes, Grana Padano and Lemon Olive Oil Vinaigrette
Chicken Florentine
Eggplant Parmesan, Tomato Ragu, Fresh Mozzarella, Basil
Ziti Pasta, Extra Virgin Olive Oil, Chili Flakes, Charred Tomatoes, Parmesan and Garlic Spinach
Herb Focaccia, Olive Oil and Balsamic
Tiramisu
Seasonal Berries

Pizza Lover Buffet | \$48 per person

Caesar Salad, Parmesan, and Garlic Croutons
Cheese Pizza, Vegetarian Pizza, and Meat Lovers Pizza
Brownies
Chocolate Chip Cookies

Executive Deli Buffet | \$48 per person

Caesar Salad
Chilled Pasta Salad
Sliced Fruit Display
Sliced Ham, Smoked Turkey, Roast Beef, and Salami
Cheddar and Jack Cheese
Assorted Breads and Deli Rolls
Tomatoes, Lettuce, Pickles, Onions
New York Cheesecake
Chocolate Chip Cookies

Polynesian Lunch Buffet | \$55 per person

Spinach Salad, Maui Onions, Tomato, Pancetta, Basil Vinaigrette
Mixed Greens, Carrots, Cucumbers, Toasted Macadamia Nuts and Lilikoi Vinaigrette
Kahlua Pork and Cabbage
Grilled Mahi Mahi with Pineapple Salsa
Fried Rice
Stir Fried Vegetables
Hawaiian Rolls and Whipped Butter with Sea Salt
Mango Opera - Vanilla Cake, Mango Compote, and Vanilla Buttercream
Chocolate Trilogy

Plated Dinner

Includes Rolls and Butter, Dessert, Iced Tea, and Coffee Service

Choice of one salad

Mixed Greens	Cucumbers, Carrots, Cherry Tomatoes, and Mustard Vinaigrette
Caesar Salad	Romaine, Garlic Croutons, Pecorino, and Lemon Caesar Dressing
Arugula Salad	Blue Cheese, Candied Walnuts, and Red Wine Vinaigrette
Spinach Salad	Asian Pear, Goat Cheese, Pecans, and Balsamic Vinaigrette

Choice of Entrée

Select up to two entrées and one vegetarian — highest price will be charged for all selections
Entrée place cards to be given to guests upon arrival for servicing multiple entrees

Local Sea Bass | \$72 per person

Saffron Orzo, Haricot Verts, Citrus Butter Sauce

Verlasso Salmon | \$70 per person

Butternut Farrotto, Roasted Baby Carrots, Lemon Beurre Blanc

Beef Short Rib | \$78 per person

Parsnip Puree, Roasted Asparagus, Mushroom Demi-Glace

New York Steak | \$83 per person

White Cheddar Pommes Puree, Roasted Baby Carrots, Shallot Marmalade, Peppercorn Glace

Jidori Chicken | \$69 per person

Roasted Potatoes, Brussels Sprouts, Lyonnaise Sauce

Filet Mignon | \$85 per person

Potatoes Gratin, Asparagus, Wild Mushrooms and Bordelaise

Chicken Florentine | \$72 per person

Yukon Gold Whipped Potatoes, Sautéed Seasonal Vegetables, Spinach Butter Sauce

Halibut Macadamia | \$79 per person

Saffron Basmati Rice, Mandarin Segments, Asparagus, Mirin-Ginger Sauce

Combination Dinner Entrées

Includes Rolls and Butter, Dessert, Iced Tea, and Coffee Service

Filet & Shrimp | \$115 per person

Anna Potatoes, Roasted Heirloom Tomatoes, Baby Carrots, Red Wine Glaze, and Herb Hollandaise

Jidori Chicken & Salmon | \$105 per person

Olive Oil Potatoes, Hericort Verts, Wilted Greens, Chimmichuri, Charred Tomato and Hollandaise

Vegan/Vegetarian Entrées

Cauliflower Steak [V, GF] | \$60 per person

Lemon Kale, Blistered Tomatoes, and Romesco

Vegetable Lasagna [Veg] | \$65 per person

Garlic Spinach, Mozzarella, Red Peppers, and Pomodoro Sauce

Mushroom Risotto [Veg, GF] | \$60 per person

Wild Mushrooms, Ricotta, Truffle Essence, and Chives

Eggplant Tikka Masala [Veg, GF] | \$60 per person

Herb Basmati, Coconut, Tomato, Whipped Coconut, and Scallions

Farrotto [V] | \$60 per person

Spinach, Golden Beets, Tomato, Smoked Almonds, and Gremolata

Butternut Squash Ravioli [Veg] | \$60 per person

Roasted Garlic and Basil

Vegetables Curry [Veg, GF] | \$60 per person

Panang Style Vegetables, Coconut, Spiced Basmatii Rice

Dessert Selections

Chocolate Blackout Cake

Vanilla Crème Brulee with Seasonal Berries

New York Style Cheesecake with Raspberry Coulis

Chocolate Marquise Cake — V/GF

Fresh Seasonal Berries with Chantilly Cream

Dinner Buffets

One hour of service. Minimum of 40 people. Includes Iced Tea and Coffee Service.

Taste of Humphreys Dinner Buffet | \$92 per person

Arugula Salad, Goat Cheese, Cherry Tomatoes, Smoked Almonds and Sherry Vinaigrette
Caprese Salad, Fresh Mozzarella, Basil and Balsamic Reduction

Choice of two:

Roasted Beef Tenderloin with Shallot Demi, and Chimmichurri, Pan Roasted Sea Bass with Citrus Herb Butter, Dijon Chicken with Tarragon Sauce, Grilled Salmon with Citrus Butter Sauce, Penne tossed in Extra Virgin Olive Oil with Parmesan

Herb Roasted Potatoes

Wild Rice

Roasted Seasonal Vegetables

Rolls and Butter

Chocolate Marquisae Cake with Chocolate Mousse

Fresh Berries with Chantilly Cream

South of the Border Dinner Buffet | \$95 per person

Caesar Salad with Romaine, Croutons, Cotija Cheese, and Creamy Caesar Dressing
Tortilla Chips and House Guacamole

Pico de Gallo, Salsa Roja, Salsa Verde, Queso Fresco, Crema, and Limes

Corn or Flour Tortillas

Choice of two:

Carne Asada, Pollo Asada, Chipotle Chicken, Carnitas, Grilled Sea Bass with Pineapple Salsa,
Grilled Salmon with Fruit Salsa, Three Cheese Enchiladas

Spanish Rice

Black Beans

Dulce de Leche

Churros

Italian Dinner Buffet | \$90 per person

Arugula Salad, Marcona Almonds, Heirloom Tomatoes, Grana Padano and Lemon Olive Oil Vinaigrette

Choice of two:

Tuscan Chicken with Garlic Cream, Seared Salmon with Piccata Sauce, Halibut with Pesto Sauce,
Eggplant Parmesan, Chicken Parmesan, Sliced Flank Steak with Red Wine Sauce

Ziti Pasta, Extra Virgin Olive Oil, Broccoli Rabe, Chili Flakes, Charred Tomatoes, and Parmesean

Pecorino Roasted Potatoes

Vegetables Gratin

Herb Focaccia with Olive Oil and Balsamic

Tiramisu

Ricotta Cannoli

BBQ Dinner Buffet | \$92 per person

Corn Salad
Coleslaw, Apple Cider Vinegar
Smoked Whole Chicken with BBQ Sauce
Sliced Tri Tip Steak
Macaroni and Cheese
BBQ Baked Beans
Cornbread Muffins and Whipped Honey Butter
Seasonal Cobbler
Assorted Cookies

Polynesian Dinner Buffet | \$90 per person

Mixed Greens, Carrots, Cucumbers, Maui Onions, Toasted Macadamia Nuts, and Orange Mango Dressing
Ahi Poke Salad, Seaweed, Mango, and Honey Soy Vinaigrette, Wonton Crisps

Choice of two:

Mahi Mahi with Pineapple Salsa, Teriyaki Chicken, Halibut Macadamia, Braised Beef Short Ribs with Guava BBQ Sauce,
Shoyu Chicken with Star Anise Glaze and Soy Glaze, Miso Black Cod with Bok Choy,
Grilled Sea Bass with Ginger Chutney

Coconut Basmatti Rice
Wok Fried Local Vegetables, Young Ginger, Scallions and Ponzu Sauce
Hawaiian Rolls with Salted Butter
Mango Opera - Vanilla Cake, Mango Compote, Vanilla Buttercream
Chocolate Espresso Cake

Reception Stations

Minimum of Three Stations or can be added individually to existing Buffet

Seafood Bar | \$53 per person

Shrimp, Crab, Oysters, Ceviche, Champagne Mignonette, Cocktail Sauce, Lemon, and Drawn Butter

Sushi | \$50 per person

Assorted Sushi and Sashimi, Smoked Salt Edamame, Soy, Wasabi, and Ginger

Potato Bar | \$30 per person

Yukon Gold Whipped Potatoes, Whipped Sweet Potatoes, Tater Tots, Sauted Mushrooms, Crumbled Bacon, Smoked Cheddar, Sour Cream, and Chives

Sliders | \$47 per person

Kobe Beef, Pulled Pork, Local Fish, and Portobello Mushroom

Street Tacos | \$40 per person

Pollo Asada, Carne Asada, Carnitas, Cheese, Onions, Salsa, Cilantro, and Lime

Mac & Cheese Bar | \$40 per person

Creamy White Cheddar Macaroni

Toppings: Ham, Peas, Bacon, Truffle Oil, Mushroom Ragù, Feta, Smoked Cheddar, Spinach, Roasted Garlic, and Bread Crumbs

Little Italy | \$39 per person

Penne Pasta, Cheese filled Spinach Tortellini

Marinara and Alfredo Cream Sauce, Parmesan Cheese and Garlic Bread

Sweet Endings | \$29 per person

Mini Cheesecake, Salted Caramel Brownies, Apple Cranberry Crumble Bars

Chocolate Dipped Strawberries

Carving Stations

Serves 40 - 50 guests

\$150 Carver fee applies for each station

Sea Salt Roasted Prime Rib | \$950

Horseradish, Au Jus, and Silver Dollar Rolls

Porchetta Style Pork Loin | \$375

Tomato Pesto, Lemon Jus, and Silver Dollar Rolls

Roasted Breast of Turkey | \$800

Cranberry Salsa, Pan Gravy, and Rolls

Glazed Bone in Ham | \$800

Assorted Mustards, Peach Chutney, and Potato Rolls

Smoked Beef Tenderloin | \$850

Chimmichurri, Roasted Garlic Au Jus, and Rolls

Children's Menu

12 years old and under

Includes milk & dessert

Chicken Ribbons with French Fries

Hamburger with French Fries

Pasta with Tomato Sauce

Cheese Quesadilla with French Fries

Lunch | \$25 per person

Dinner | \$35 per person

Hors d'Oeuvres

DISPLAYS

Serves up to 50 people

Antipasto Platter with Artichokes, Salami, Roasted Peppers, Prosciutto, Domestic Ham, Buffalo Mozzarella, Feta, Kalamata Olives, Basil, and Sliced Baguettes	\$350
Imported and Domestic Cheese with Figs, Apricots, Grapes, Apples, Strawberries, Walnuts, Crackers, and Sliced Baguettes	\$425
Roasted Red Pepper Hummus with Soft and Crisp Pita	\$275
Tri-colored Tortilla Chips with Tomato Salsa and Mango Salsa	\$275
Vegetable Crudit� with Ranch Dressing	\$300
Sliced Fresh Fruit Display	\$375
Sea Bass and Bay Scallop Ceviche with Stone Ground Corn Tortilla Chips	\$450
Herb Grilled Vegetables with Eggplant, Portobellos, Tomatoes, Peppers, Squash, and Onions	\$375
Smoked Salmon with Toast Points, Capers, Onions, Cream Cheese, and Chopped Eggs	\$475
Warm Spinach Dip with Garlic Toasted Baguettes and Crackers	\$300
Crab Dip with Garlic Toasted Baguettes and Crackers	\$350
Guacamole (per person)	\$10
Caesar Salad Bowl	\$325
Chilled Penne Pasta Salad Bowl	\$350

COLD

Caprese Skewer - Baby Mozzarella, Tomato and Basil	\$225
Blackened Ahi, Wasabi Cream, and Black Tobiko on Wonton Crisp	\$295
Shrimp Ceviche in Cucumber Cup	\$300
White Bean Crostini with Red Pepper Coulis and Arugula	\$275
Avocado on Sourdough Toast Point with Feta and Tomato	\$300
Grilled Beef Crostini with Horseradish Cream	\$325
Smoked Salmon Pinwheel with Dill	\$325
Mini Shrimp Tostadas	\$325
Tuna Poke on Belgium Endive	\$350
Citrus Poached Chilled Shrimp, Horseradish, Lemon and Cocktail Sauce	\$400
Mini Lobster Roll with Roasted Garlic Ponzu Emulsion, and Micro Cilantro	\$425
California Rolls	\$375
Ahi Poke, Tamarind Aioli in Won Ton Taco	\$425
Chocolate Dipped Strawberries	\$325
Assorted Petite Fours	\$350
Mini Creme Brulee	\$375

HOT

Coconut Shrimp	\$350
Spanakopita -Spinach and Feta in Phyllo	\$250
Chicken Satay with Thai Peanut Sauce	\$275
Mini Beef Wellington	\$375
Cheese Quesadillas	\$225
Black Bean Empanadas	\$265
Beef (or Chicken) Meatballs Pomodoro with Parmesan	\$250
Crab Rangoon	\$260
Chicken Pesto Mini Pizza	\$275
Breaded Mac and Cheese Ball	\$250
Mini Mahi Taco with Pico, Crema, and Cilantro	\$350
Chicken Curry Samosa	\$250
Falafel Ball with Tzatziki and Dill	\$200
Stuffed Mushrooms with Spinach and Goat Cheese	\$300
Beef Sliders with White Cheddar, Onion and Truffle Aioli	\$350
Veggie Spring Rolls with Mango Chutney	\$200
Mini Crab Cakes with Meyer Lemon Remoulade	\$450

Beverage Information

SELECT BRANDS

Jack Daniels Bourbon
Dewars Scotch
Tito's Vodka
Tanqueray Gin
Bacardi White Rum
Milagro Silver Tequila

PREMIUM BRANDS

Crown Royal Bourbon
Johnny Walker Red Scotch
Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Casamigos Blanco Tequila

SUPER PREMIUM & CORDIALS

Woodford Reserve
Glenfiddich 12
Grey Goose Vodka
Botanist Islay Gin
Myers Dark Rum
Don Julio Silver Tequila
Amaretto
Baileys
Courvoisier
Grand Marnier
Kahlua

INDIVIDUAL DRINKS

Select Brands	\$10
Premium Brands	\$12
Super Premium	\$14
House Wine	\$9
Domestic Bottled Beer	\$8
Imported & Craft Bottled Beer	\$10
14oz. Draft Beer*	\$12
20oz. Draft Beer*	\$15
Soft Drinks and La Croix	\$5
Bottled Water – Still and Sparkling	\$5
Juice	\$5

WHITE WINE

Vista Point, Chardonnay	\$35
Sonoma Cutrer, Chardonnay	\$56
Ferrari-Carano, Chardonnay	\$48
Seaglass, Sauvignon Blanc	\$38
The Seeker, Rose (blush wine)	\$38
Vista Point, Pinot Grigio	\$35
Bolini, Pinot Grigio	\$32

RED WINE

Vista Point, Cabernet Sauvignon	\$35
Spellbound, Cabernet Sauvignon	\$40
Vista Point, Merlot	\$35
Conundrum by Caymus, Red Blend	\$38
Angeline, Pinot Noir	\$34

CHAMPAGNE/SPARKLING

Freixenet, Cordon Negro "Brut"	\$36
Ruffino Prosecco (Italy)	\$38
Chandon, "Brut"	\$56
Roederer Estate, "Brut"	\$78
Martinelli's, Sparkling Cider	\$15

BEER: Choice of four bottled beers for banquet bar service

Domestic: Bud Light, Coor Light, Michelob Ultra, White Claw Hard Seltzer, O'Doul's

Imported & Craft: Mother Earth Cali Creamin', Stone IPA, Corona, Pacifico, Sierra Nevada, Yetti Imperial Stout, Societe Coachman Session IPA, Julian Harvest Hard Apple Cider

Draft Beer served for concert lawn events
Selections vary

Hospitality Bar Set-Up Package

Available in suites only

Ice

Mixers Coke, Diet Coke, Sprite, Soda, Tonic

Condiments Lime, Lemon, Olives

Plastic Cups 9oz, 12oz

Beverage Napkins

Set Up Fee \$350

Daily Refresh \$150

Host Sponsored Hourly Bar Package

House and Premium Brands

Domestic and Imported Beer

House Wine

Soft Drinks

1 hour \$25 per person

2 hours \$35 per person

3 hours \$45 per person

4 hours \$50 per person

Banquet Bar Options

The following guidelines are offered to assist you in your planning.
Hosted beverage estimates available. Please contact the Catering Department.

Full Hosted Bar

You host the bar for the entire function. The bar is fully stocked with house brands or house and premium brand liquor, domestic beer and imported beer, house wine, champagne splits, soft drinks, juices and mineral water. A pre-determined dollar amount would be estimated and pre-collected prior to your event. If the pre-estimated dollar amount is not reached by the end of your event, the difference would be refunded. If you reach the pre-estimated dollar amount before the end of your event, you would be notified by the banquet manager and you would determine if you want to continue to host the bar.

Certain Items Hosted

You host certain items behind the bar, for example bottled beer, wine and soft drinks only, all other beverages would be paid for by your guests. A pre-determined dollar amount would be estimated and pre-collected. You would be notified if you reached the pre-collected dollar amount before the end of your event.

Full Hosted Bar for a Specified Amount of Time

You decide how long you want to host the bar (one hour, two hours, etc.) and then the bar becomes a cash bar where your guests would pay for their own drinks. A pre-determined dollar amount would be estimated based on the amount of time you want to host the bar. The pre-determined dollar amount is collected prior to your event. You would be notified if you reach the pre-collected dollar amount prior to the designated time you have decided on.

Full Hosted Bar to a Certain Dollar Amount

You decide on the dollar amount you want to host at the bar. When and if the bar reaches that dollar amount you can decide to stop hosting the bar or continue to host the bar to a higher limit. The banquet manager will let you know when you get close to reaching the designated amount.

Full Cash Bar (No Host Bar)

The bar is fully stocked with "select", "premium" and "super premium" brands and your guests pay for their own drinks.

Additional Bar Information

- One bartender provided for up to 150 guests.
- Bar minimums will apply.
- Additional bartender available at a fee of \$150.00 for one hour, \$250.00 for two hours, \$350.00 for three hours.
- Client may select four beer brands for the banquet bar.
- Concert lawn events will have a variety of draft beer at the bar.
- Complete Wine List available upon request. Availability and prices subject to change.
- Corkage Fee \$25.00 per 750ml for wines not available through Humphreys. Magnums not allowed.
- All food and beverages are subject to service charge and appropriate sales tax.
- California State law prohibits service of alcoholic beverages to all persons under 21 years of age.
- All persons appearing to be under the age of 30 will be required to show valid identification.
- Consumption of alcoholic beverages by minors will cause service for the event to cease.
- All alcoholic beverages must be consumed in the banquet room or event space.
- Humphreys promotes responsible alcohol beverage service. A guest may order a maximum of two drinks at a time.