



**HUMPHREYS
HALF MOON INN**
SHELTER ISLAND - SAN DIEGO

BANQUET MENUS

EXECUTIVE CHEF REDEN RAMOS



Humphreys Half Moon Inn & Suites / 2303 Shelter Island Drive / San Diego, CA 92106
Hotel 619-224-3411 / Catering Office 800-377-1177 / www.halfmooninn.com



PLATED BREAKFAST

includes orange juice | coffee | hot tea

American Breakfast 21

scrambled eggs | bacon, ham or chicken sausage
hash browns | tomato confit

Breakfast Burrito 19

chorizo | scrambled eggs | Oaxaca cheese
salsa verde | hash browns | charred tomato

Cinnamon French Toast 20

berry compote | maple syrup
bacon or chicken sausage

Eggs Benedict 19

canadian bacon | english muffin | tomato confit
hash browns | hollandaise sauce

BREAKFAST BUFFETS

one hour of service | minimum of 10 people
includes orange juice | coffee | hot tea

Continental 18

danish | muffins | croissants
butter | jam | jelly

Humphreys Executive Breakfast Buffet 28

assorted danish | blueberry & grain muffins | sliced fruit
choice of:
scrambled eggs | cheddar sausage strata | ham leek quiche
choice of two:
bacon | ham | sausage | chicken sausage
choice of:
roast herb marble potatoes | hash browns
bacon garlic kale potato hash
country potatoes

Premium Continental 22

bottled juice | danish | muffin | croissants | jam

Yogurt Parfait

choice of:
mango | blueberry | Greek yogurt
or
strawberry | coconut | vanilla yogurt

Breakfast Burrito Bar 24

green chili braised pork | scrambled eggs | potatoes
salsa verde, | chorizo egg burrito
New Mexico red chili sauce | sliced fruit

The Bagel Shop 22

plain | poppy seed | jalapeno cheddar | whole wheat
tomatoes | capers | jam | honey
choice of:
smoked salmon | black forest ham
sliced smoked turkey
choice of two:
orange cream cheese | cream cheese
cipollini onion jam

Frittata and Strata Station 24

sausage sharp cheddar | ham potato leek jack
breakfast potatoes | sliced fruit

The Baja Breakfast 26

huevos rancheros | chilaquiles | tortillas | chorizo
sweet potato hash | peppers | onions | avocado
roasted tomato salsa | cheddar
sour cream | pico de gallo | cilantro



THE MEETING PLANNERS PACKAGE

Early Morning – 60 minutes

choice of:

Premium Continental | Burrito Bar | Frittata | Strata Station

Morning Break- 15 minutes

coffee | soft drinks

Afternoon Break – 15 minutes

coffee | iced tea | soft drinks

sd

cookies | brownies | candy bars | granola bars | whole fruit

29

A LA CARTE

Coffee | Herbal Teas

50 /gallon

25 /silex

Iced Tea | Lemonade | Juice 35 /pitcher

orange | cranberry | tomato

pineapple | grapefruit

Soft Drinks 3.50

Bottled Water 4

still | sparkling

Assorted Danish | Muffins | Croissants

Bagels | Cream Cheese

45 /dozen

Whole Fruit 3

bananas | oranges | apples

Fruit Kabobs 50 /dozen

honey yogurt dip

Individual Fruit Yogurt 4.50

Kashi Cereal or Steel Cut Oatmeal 3.50

Hard Boiled Eggs 2.50

Cookies 40 /dozen

kahlua brownies | chocolate chip | oatmeal

white chocolate macadamia | peanut butter

Candy Bars | Ice Cream Bars

Frozen Fruit Bars | Granola Bars

45 /dozen

Individual Bags - Potato Chips | Pretzels

35 per dozen

Mixed Nuts | Honey Roasted Peanuts | Trail Mix

14 per bowl



SHELTER ISLAND BRUNCH

Sliced Tropical Fruit | Berries
Yogurt Granola Parfaits - pineapple mint salsa
Scrambled Eggs with Chives
Apple Wood Smoked Bacon | Chicken Apple Sausage
Rosemary Breakfast Potatoes

Santa Monica Smokehouse Salmon - traditional garnish | bagel chips
Herb Crusted Pork Loin - Julian apple sauce
Duck Shepherd's Pie - peas | carrots
Grilled Vegetable Lasagna - ricotta | San Marzano tomatoes
Seasonal Local Vegetables
Coffee | Tea | Juice

Chef's Dessert Table
48 /person

Attended Stations

Pancakes or Waffles 10
Omelet Station 12
Carved Prime Rib 14
Carved Leg of Lamb 16
Roasted Turkey Breast 12
Herb Crusted Pork Loin 12

Seafood

Chilled Poached Shrimp 16
Alaskan Crab Legs 18
Maine Lobster 25
California Rolls 12
Tuna Poke - won tons 16
Steamed Mussels and Clams 14

HUMPHREYS SUNDAY CHAMPAGNE BRUNCH – ONLY ON SUNDAY

eggs benedict | omelets made to order
baked goods | bacon | sausage | potato au gratin
variety of cheeses | fresh fruit | smoked salmon
seafood bar | sushi rolls | carving station | variety of pasta | roast pork loin
baby back ribs | seafood entrees | chicken dishes
ice cream sundae bar | cakes | pie | chef's dessert selections
and so much more...

Contact the Catering Department for current pricing.



SPECIALTY REFRESHMENT PACKAGES

one hour of service | minimum of 10 People

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

Veggie Break 12

vegetable crudite | ranch dip
sliced fruit | yogurt sauce
iced tea | sparkling water

Intermission 13

popcorn | peanuts | potato chips | pretzels
candy bars | iced tea | soft drinks

Cookies and Milk 12

macadamia nut | chocolate chip
peanut butter | brownies
milk | chocolate milk | almond milk

Classic Tea Time 14

Finger Sandwiches
cucumber | smoked salmon
ham & cheese | curried chicken
tea

Apple Break 14

apple strudel | apple pie | apple crumble
three varieties of fresh apples
apple juice | apple cider

Happy Hour 14

imported & domestic cheeses | figs | apricots | grapes
apples | strawberries | walnuts | crackers
iced tea | soft drinks

Baja Break 15

Make Your Own Nachos
corn tortilla chips | Ortega cheese sauce
refried beans | tomatoes | onions | jalapenos
salsa fresca | guacamole | sour cream
iced tea | soft drinks

Energy Break 12

granola bars | protein bars
house made trail mix | whole fruit
iced tea | coffee

Ice Cream Sundae 15

vanilla & chocolate ice cream | caramel | chocolate syrup
strawberries | pineapples | mixed nuts | whipped cream
candy bar sprinkles
iced tea | soft drinks

Chips & Dip 14

roasted pepper hummus | eggplant caviar | avocado dip
pita chips | baguettes | crackers
iced tea | soft drinks



HUMPHREYS PLATED LUNCH MENU

SALADS

includes bread | dessert | iced tea | coffee

Traditional Caesar

romaine hearts | caesar dressing
herbed croutons | shaved parmesan
Grilled Jidori Chicken 24
Grilled Marinated Shrimp 26

Seared Tuna Nicoise 26

pan seared rare ahi | local lettuces
potatoes | olive | eggs | green beans
caper berries | lemon vinaigrette

Shrimp Caprese 25

grilled jumbo prawns | heirloom tomatoes | mozzarella
basil | olive tapenade
Temecula olive oil | aged balsamic

South of the Border Chopped Salad 26

tortilla bowl | romaine hearts | grilled jidori chicken
black beans | avocado | pepper Jack
cilantro vinaigrette

COLD SANDWICHES

choice of potato salad | cole slaw | french fries
choice of dessert
iced tea | coffee

Deli Sandwich 23

choice of:
roast beef & smoked gouda
ham & cheddar | turkey & provolone

Chicken Caesar Wrap 24

chopped romaine | caesar dressing | herbed croutons
grilled chicken | shaved parmesan | tomato tortilla

Grilled Vegetable Sandwich 23

zucchini | yellow squash | peppers | portobello
mozzarella | arugula | sourdough

Classic Club Sandwich 24

smoked turkey breast | apple wood smoked bacon | lettuce
tomato | provolone | 12 grain bread

BOX LUNCHES

cold sandwich | potato chips | whole fruit | brownie | soft drink

HOT SANDWICHES

choice of potato salad | cole slaw | french fries
choice of dessert
iced tea | coffee

Cheeseburger or Veggie Burger 24

cheddar | lettuce | tomato | onion | brioche bun

Grilled Chicken Panini 26

jidori chicken breast | roasted tomato | olive tapenade
spicy peppers | provolone | arugula | ciabatta

The Steakhouse 28

grilled choice sirloin | caramelized onions
sautéed mushrooms | jarlsberg cheese | Baguette

Lobster Roll 28

toasted brioche | pickled cucumbers



PLATED LUNCH

bread | dessert | iced tea | coffee

CHOICE OF SALAD

Heirloom Tomato Salad	pickled shallots ricotta salata tapenade baguette crisp basil pesto little gem lettuce watermelon radish tomatoes bacon vinaigrette local seasonal vegetables burrata lemon thyme dressing romaine hearts croutons shaved parmesan caesar dressing prosciutto goat cheese candied walnuts balsamic vinaigrette
Wedge Salad	
Seasonal Garden Salad	
Caesar Salad	
Arugula Salad	

CHOICE OF ENTRÉE

Seared Local Seabass 37
warm farro salad english peas braised fennel confit tomatoes lemon butter sauce
Roasted Salmon Steak 35
potato risotto tomato Provençale roasted asparagus citronette
Braised Beef Short Rib 42
stone milled creamy grits sharp white cheddar leeks haricot verts baby carrots braising jus
Seared Jidori Chicken 32
red wine braised cipollini onion horseradish mashed potatoes asparagus tomato balsamic jam
Grilled New York Steak 42
olive oil smashed potatoes asparagus tomato confit red onion marmalade red wine sauce
Halibut Macadamia 35
potato puree confit of tomatoes wilted arugula citrus butter sauce
Chicken Florentine 32
garlic mashed potatoes sautéed seasonal vegetables
Herb Crusted Kurobuta Pork Loin 32
braised cabbage parmesan polenta cake asparagus apple calvados
Cauliflower Steak 28
cheddar polenta cake tomato confit asparagus chipotle dressing



LUNCH BUFFETS

one hour of service | minimum of 25 people | iced tea | coffee

All American Soup and Salad Bar 33

choice of two:

creamy tomato basil | roasted squash bisque | vegetarian lentil chili
potato watercress | chicken noodle | minestrone

choice of two:

grilled jidori chicken | smoked turkey | black forest ham | marinated bay shrimp

local lettuces | baby spinach | mushrooms | pear tomatoes | cucumbers
red onions | carrots | cheddar | feta | blue cheese | alfalfa sprouts | almonds | raisins | sunflower seeds
ranch | blue cheese dressing | balsamic vinaigrette
sourdough rolls | butter
berries | brownies

Bayside Lunch Buffet 37

choice of two:

grilled chicken breast | shiitake mushroom sauce
spinach cheese ravioli
seared salmon | lemon butter sauce
skirt steak | demi glace
chicken florentine | sundried tomato spinach butter sauce
sliced top sirloin | brandy peppercorn sauce
local sea bass | lemon butter sauce

garden salad | ranch | balsamic vinaigrette | pasta salad
rice pilaf | garlic mashed potatoes | vegetables
sourdough rolls | butter
chocolate crème pie | vanilla crème brulee



LUNCH BUFFETS

one hour of service | minimum of 15 people | iced tea | coffee

Executive Deli 32

caesar salad | pasta salad | fruit display
sliced ham | smoked turkey
roast beef | salami | pastrami
jack | swiss | cheddar | breads | deli rolls
tomatoes | lettuce | pickles | onions
new york cheesecake

Deluxe Sandwich 30

fingerling potato salad | sliced fruit
turkey | provolone | silver dollar rolls
chicken salad croissant sandwiches
cheddar & avocado on focaccia
relish tray
fudge brownies

Wraps 31

veggie | turkey & cheddar
sliced fruit | pasta salad
kahlua brownies

Baja Taco 29

carne asada | pollo asado
cheddar | pico de gallo | guacamole | salsa
corn & flour tortillas
spanish rice | beans
caramel flan

Pizza Lover 28

caesar salad | parmesan | garlic croutons
cheese pizza | vegetarian pizza | meat lover pizza
chocolate chip cookies

Slider Sandwich Bar 32

pulled pork | portobello | beef & cheddar
french fries | cole slaw
white chocolate macadamia cookies

Italian Pasta 33

antipasto romaine salad | parmesan dressing
chicken margherita
pesto | roma tomatoes | mozzarella
penne pasta | cheese ravioli
marinara | roasted garlic cream sauce
garlic bread sticks
chocolate chip cream cannolis

Executive Deli Platter 25

turkey | ham | roast beef
cheddar | swiss
sourdough | 12 grain
tomatoes | lettuce | pickles | onions
potato chips
chocolate chip cookies



PLATED DINNER SELECTIONS

includes: bread | choice of dessert | iced tea | coffee

CHOICE OF SALAD

Heirloom Tomato Salad
Wedge Salad
Seasonal Garden Salad
Caesar Salad
Arugula Salad

pickled shallots | ricotta salata | tapenade | baguette crisp | basil pesto
little gem lettuce | watermelon radish | tomatoes | bacon | vinaigrette
local seasonal vegetables | burrata | lemon thyme dressing
romaine hearts | croutons | shaved parmesan | caesar dressing
prosciutto | goat cheese | candied walnuts | balsamic vinaigrette

CHOICE OF ENTRÉE

select two entrees and one vegetarian | highest price will be charged for all selections
entrée place cards need to be given to guests upon arrival for servicing multiple entrees
add shrimp 6

Three Pepper Crusted Verlasso Salmon 52

braised rainbow chard | fennel | mushrooms | saffron basmati rice | asparagus | romesco rojo

8 hour Braised Short Ribs 55

parsnip puree | black truffle pomme dauphine | roasted baby vegetables | red wine demi-glace

New York Steak 58

horseradish potato puree | asparagus | roasted baby carrots | braised cipollini onions | red wine demi-glace

Filet Mignon 61

Cheddar potato gratin | exotic mushroom | red onion marmalade | haricot verts | cognac demi-glace

Jidori Chicken 47

duxelles | smoked gouda polenta cakes | sautéed spoon spinach | farmers carrots | pan jus

Sea Bass 55

confit of marble potatoes | nicoise vegetables | meyer lemon vin blanc

Scallops 57

asparagus risotto | english pea puree | wilted arugula | bacon | citrus butter sauce



COMBINATION DINNER ENTRÉE SELECTIONS

Filet and Shrimp 68

petite filet | port wine sauce | jumbo shrimp provencale
potato dauphinoise | asparagus | farmers carrots

Jidori Chicken and Salmon 58

olive oil smashed marble potatoes | haricot verts | blistered sweet mini peppers
roasted shallots | demi | béarnaise

VEGETARIAN SELECTIONS

Cauliflower Steak 38

cheddar polenta | tomato confit | asparagus

Vegetable Napoleon 41

portobello | zucchini | spinach | roasted peppers | mozzarella | soft polenta | tomato coulis

Mushroom Risotto 36

exotic mushroom | truffle oil | mascarpone | shaved parmesan

Roasted Vegetable Strudel 41

ratatouille | goat cheese | phyllo dough | basmati rice | tomato confit | balsamic reduction

Vegetable Curry gf 38

local vegetables | panang style | coconut | spiced basmati rice

Portobello Artichoke Napoleon v/gf 42

vine ripe tomato stew | white lentils | wilted spinach



DESSERT

Chocolate Blackout Cake
mango coulis | berries

Vanilla Crème Brulee
lemon cookies

Fresh Seasonal Berries
berries | chantilly

Chocolate Cream Pie
cocoa cookie dough | chantilly

New York Style Cheesecake
raspberry coulis

Lemon Meringue Tart
lemon curd | italian meringue

White Chocolate & Apple Bread Pudding
vanilla crème anglaise

Wild Berry Panna Cotta
short bread | red berry compote

Chocolate Mousse Cake v/gf
passion fruit sauce



DINNER BUFFETS

one hour of service | minimum of 40 people | iced tea | coffee
additional entrée 6 per person

Taste of Humphreys

local baby lettuces
red currants | Point Reyes blue cheese | candied almonds | champagne vinaigrette

choice of two:

herb crusted beef sirloin | forest mushroom | horseradish sauce
seared local sea bass | citrus butter sauce
chicken florentine
mahi mahi macadamia
chipotle swordfish
verlasso salmon

herb wild rice | whipped potatoes | grilled vegetables
vanilla crème brulee | chocolate cake

Lunch 52
Dinner 67

Taste of Polynesia

local baby lettuces
shaved cucumber | maui onions | mango ginger vinaigrette

choice of two:

slow cooked kalua pig
roasted shoyu chicken | star anise and soy glaze
mahi mahi cooked in banana leaf | grilled pineapple salsa
teriyaki beef or chicken
grilled beef kalbi ribs | guava barbeque sauce

roasted sweet potatoes | coconut basmati rice | ponzu wok fried local vegetables
hawaiian sweet rolls

mango opera | coconut passion fruit cake

Lunch 50
Dinner 65



Little Italy

caprese salad
mozzarella | tomatoes | basil

traditional caesar
herb croutons | shaved parmesan

choice of two:
chicken florentine
flank Steak | red wine sauce | white beans
eggplant parmesan
chicken margherita | mozzarella | tomatoes | oregano
seared salmon | piccata sauce
pepper crusted swordfish | romesco sauce

penne
pesto cream | marinara
broccolini | garlic | lemon | olive oil
garlic bread
tiramisu | cannolis

Lunch 55
Dinner 70

Baja Fiesta

tortilla chips | tomato salsa | mango salsa
avocado salad | tomato | onion | coriander lime dressing
southwest chopped salad | corn | roasted peppers | tortilla | queso fresco | cilantro vinaigrette

choice of two:
roasted pork loin | mojo onions | salsa verde
grilled salmon | fruit salsa
grilled chicken breast chipotle
carne asada
seared sea bass | tequila sauce
three cheese enchiladas

spanish rice | black beans

caramel flan | mexican bread pudding

Lunch 50
Dinner 65



STATION BUFFETS

minimum of three stations and 40 people | one hour service | set for two hours

Risotto Bar 22

duck confit | wild mushroom | truffle
asparagus | morels | parmesan

Seafood 28

shrimp | mussels | king crab
champagne mignonette | cocktail sauce
lemon | drawn butter

Sushi 26

sushi | sashimi | rolls
Edamame | soy sauce | wasabi | pickled ginger

Italian Pasta 19

penne | cheese tortellini
alfredo sauce | marinara | garlic bread

Potato Bar 17

garlic mashed potatoes | apple wood smoked bacon
sweet butter | cheddar | chives
wild mushroom demi-glace | shrimp diablo

Sliders 24

choice of two:
Kobe | Swordfish | Pulled Pork | Portobello
BBQ sauce | pub sauce
tater tots | parmesan fries

Street Tacos 24

pollo adobado | carne asada
charro beans
cotija cheese | corn tortillas | salsa
guacamole | charred jalapenos

Asian 24

shrimp pad thai | banh mi sandwich | vegetable eggrolls
edamame salad | asian slaw

Mac and Cheese 24

choice of two:
ham & pea | feta wild mushroom
lobster & shrimp | three cheese
roasted cauliflower | crispy pancetta
shaved parmesan | fresh herbs

Carving Station 26

\$100.00 attendant fee

choice of two:
prime rib | roast sirloin
roasted turkey breast | honey glazed ham
silver dollar rolls | condiments

Sweet Endings 16

chocolate dipped strawberries
petit fours | mini vanilla crème brûlée



HUMPHREYS CHILDREN'S MENU

12 and under
milk | dessert

Chicken Ribbons
french fries

Hamburger
french fries

Pasta
tomato sauce

Cheese Quesadilla
french fries

Lunch 15
Dinner 20



HORS D'OEUVRES

serves up to 50 people

Roasted Red Pepper Hummus - soft & crisp pita	135
Tri-colored Tortilla Chips - tomato salsa mango salsa	145
Caesar Salad or Green Garden Salad - choice of dressings	110
Penne Pasta Salad - sundried tomatoes red onions roasted garlic dressing	185
Vegetable Crudité - ranch dressing	160
Sliced Fresh Fruit - strawberries	195
Sea Bass & Bay Scallop Ceviche - stone ground corn tortilla chips	275
Herb Grilled Vegetables – eggplant portobellos tomatoes peppers squash onions	175
Smoked Salmon - toast points capers onions cream cheese chopped eggs	275
Spinach Dip - garlic toasted baguettes	175
Artichoke Crab Dip - garlic toasted baguettes	225
Antipasto Platter – artichoke salami roasted peppers prosciutto domestic ham buffalo mozzarella feta kalamata olives basil sliced baguettes	225
Imported and domestic Cheese with figs, apricots, grapes, apples strawberries, walnuts, crackers, sliced baguettes	250
Almond Crusted Baked Brie	250

CARVING STATIONS DINNER BUFFET ENHANCEMENTS

\$100 carver fee applies for each item

Prime Rib 450
yorkshire pudding | ciabatta | horseradish | stone mustard

Char Siu Pork Loin 325
hoisin | green onion | radish | moo shu pancake

Roasted Turkey 350
mushroom leek stuffing | gizzard pan sauce

Honey Glazed Ham 350
maple biscuit | roasted cabbage slaw | cran raisins | walnut | dijon mustard

Beef Sirloin 375
wild mushrooms | béarnaise | horseradish cream | grain mustard | ciabatta



COLD HORS D'OEUVRES

50 pieces

175

Gorgonzola Crostini - mandarin orange slice
Assorted Finger Sandwiches
Stuffed Cherry Tomatoes - goat cheese or curry chicken
Fruit Brochette
Crudit  Cup - hummus | eggplant puree
Truffle Egg Salad Tartlet
Mozzarella | Cherry Tomato | Basil | Balsamic Vinegar

195

Prosciutto | Melon
Mini Shrimp Tostada - avocado | tomato

275

California Roll
Spicy Tuna Roll
Oyster Shooter - horseradish cream
Dungeness Crab - avocado in cucumber
Silver Dollar Deli Sandwiches – turkey & cheddar | ham & cheddar | beef & cheddar

295

Royal Red Shrimp Ceviche - mango | ginger beer
Ahi Tuna Poke Cones
Chilled Shrimp - cocktail sauce

COLD DESSERTS

50 pieces

195

Chocolate Dipped Strawberries
Assorted Petit Fours

275

Cr me Brulee - milk chocolate or vanilla bean



HOT HORS D'OEUVRES

50 pieces

160

Bruschetta - eggplant or curry
Soup Shooters - tomato | lobster bisque | roasted squash
Quesadillas - cheese & pepper or chicken
Won Tons - vegetable, crab, or chicken
Burritos - bean & cheese or chicken
Mini Quiche
Spanakopita
Vegetable Curry Samosa
Lumpia - chicken & vegetable or kalua pork
Black Bean Empanadas
Portobello Sliders

185

Breaded Sesame Chicken
Mini Goat Cheese | Sundried Tomato Pizzas
Chipotle Shrimp Taco Triangle
Brie Apricot en Croute
Stuffed Mushrooms - crab or spinach & feta
Herb Goat Cheese Breaded Artichoke Hearts
Honey Barbeque Meatballs
Vegetable Brochette
Thai Chicken Skewers
Lumpia - thai shrimp or wild mushroom & goat cheese

260

Mini Beef Wellingtons
Buffalo Chicken Rangoon
Grilled Mango Chicken on Polenta
Smoked Salmon Rose - pumpernickel | red onion | capers
Beef Tenderloin Crostini - horseradish cream
Coconut Macadamia Shrimp - teriyaki glaze
Assorted Canapes
Beef & Blue Cheese Sliders

290

New England Lobster Salad Crostini
Beef Brochettes - onion | bell pepper
Shrimp Scallop Brochettes
Dungeness Crab Cakes - roasted red pepper sauce



BEVERAGE INFORMATION

SELECT BRANDS

Jack Daniels Bourbon
 Dewars Scotch
 Absolut Vodka
 Beefeaters Gin
 Bacardi White Rum
 Cuervo Traditional Tequila

PREMIUM BRANDS

Crown Royal
 Johnny Walker Black
 Ketel One
 Bombay Sapphire
 Captain Morgan
 Herradura Anejo

SUPER PREMIUM & CORDIALS

Gentleman Jack
 Glenlivet
 Grey Goose
 Hendricks
 Myers Dark
 Patron Silver
 Courvoisier
 Baileys
 Kahlua
 Amaretto
 Grand Marnier

INDIVIDUAL DRINKS

Select Brands	8.50
Premium Brands	9.50
Super Premium	10.50
House Wine	7
Domestic Bottled Beer	7
Imported & Craft Bottled Beer	8
14oz. Draft Beer*	8
20oz. Draft Beer*	10
Soft Drinks	3.50
Bottled Water – Still and Sparkling	4
Juice	4

BEER

bottled beer is served at the bar in the banquet rooms

Choice of four:

domestic - Budweiser | Coors Light | Miller Lite | Michelob Ultra
 imported - Heineken | Corona | Corona Light | Pacifico

draft beer is served at the bar on the concert lawn
 selections vary

WHITE WINE

Vista Point, Chardonnay	28
Hess Select, Chardonnay	32
Simi, Chardonnay	48
Nobilo, Sauvignon Blanc	28
Trincherero, Sauvignon Blanc	30
Kim Crawford, Pinot Grigio	28

Hospitality Bar Set-Up Package

available in suites only

Ice
 Mixers – coke | diet coke | sprite | soda | tonic
 Condiments – lime | lemon | olives
 Beverage Napkins
 Plastic Cups - 9oz | 12oz

RED WINE

Vista Point, Cabernet Sauvignon	28
Dreaming Tree, Cabernet Sauvignon	36
Paso Creek, Cabernet Sauvignon	48
Red Diamond, Merlot	32
Ravenswood, Zinfandel	34
Mark West, Pinot Noir	34

Set Up Fee 200

Daily Refresh 95

Host Sponsored Hourly Bar Package

house & premium brands | soft drinks
 domestic & imported beer | house wine

CHAMPAGNE/SPARKLING

Piper Heidsieck, "Brut"	90
Freixenet, Cordon Negro "Brut"	30
Ruffino Prosecco (Italy)	28
Domaine Chandon, "Brut"	42
Roederer Estate, "Brut"	52
Martinelli's, Sparkling Cider	10

1 hour 20

2 hours 25

3 hours 30



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” and “premium” brands and your guests pay cash for their own drinks.

One bartender provided for up to 150 guests.

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 bottled 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 \$20.00 per 750ml or \$30.00 per magnum for wines not available through Humphreys.

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.