All buffets must have a minimum of 20 people.

All breakfast groups smaller than 20 people will be charged a labor fee.

**Back Nine Signature Continental**
- Selection of Chilled Juices, Seasonal Fruit
- Bakery Selections
- Coffee and Tea Selections
- $23.00 per guest

**Enforcements**
- Fresh Whole Fruit $2.75 per piece
- Yogurt Parfaits with Fresh Fruit and Granola $5.00 each
- Assortment of Bagels with Cream Cheese $45.00 per dozen
- Fresh Baked Danish and Muffins $45.00 per dozen
- Assortment of Fresh Baked Breakfast Breads $45.00 per dozen
- Oatmeal, Brown Sugar, Almonds and Raisins $6.00 per person (20 person minimum)
- Breakfast Croissant – Maple Glazed Smoked Ham, Scrambled Eggs, White Cheddar, Caramelized Onions and Sweet & Spicy Mustard on Fresh Baked Croissant $9.25 per person
- Santa Cruz Breakfast Wrap – Scrambled Eggs with Spinach, Potatoes, Onions, and Cheddar. Served with Salsa Fresca $8.75 each
- Omelet Station – Create your Own Omelet from Local Fresh Farm Eggs with your Choice of Ham, Bacon, Sausage, Roma Tomatoes, Peppers, Mushrooms, Onion, Swiss, Cheddar or Jack Cheeses $12.00 (20 people minimum) Attendant Fee $75
- Crepe Station $11.00, Attendant Fee $75
- Eggs Benedict $17.00
- Huevos Rancheros $14.00

**Pasatiempo Sunrise Buffet**
- Selection of Chilled Juices
- Bakery Selections and Specialties
- Fresh Seasonal Fruit
- Breakfast Potatoes, Scrambled Eggs
- Applewood Bacon or Chicken Apple Sausage
- Coffee and Tea Selection
- $27.00 per guest

All above Food & Beverage is subject to a 22% service charge + 9% tax
All entrees come with starter, dessert, Fresh baked roll, butter and a selection of coffee, iced tea and water.

Soup of the Day for Groups Less Than 20 People

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**Starters**
(select one item)
- Roasted Tomato Soup
- French Onion Soup
- Cream of Mushroom
- Clam Chowder
- Spinach Salad
- Tossed Green Salad
- Caesar Salad

**Entrees**
(select one item)
- Apple Feta Salad – Mixed Greens, Apples, Feta Cheese, Red Onions, Candied Walnuts, Balsamic Vinaigrette $24.00
- Asian Chicken Salad – Napa Cabbage, Shredded Red Cabbage, Carrots, Edamame, Slivered Almonds, Chow Mein Noodles, Sesame Vinaigrette $24.00
- Cobb Salad $26.00
- Portobello Sandwich – Grilled Portobello, Onion, Bell Pepper, Arugula and Provolone $25.00
- Spicy Pulled Pork Sandwich – Smoked Pork Shoulder Mixed with a Mild BBQ Sauce on a Soft Roll $26.00
- Herb Rubbed Chicken Breast – Lemon Thyme White Wine Sauce $28.00 per person
- Back Nine Pork Ribs $31.00
- Fresh Catch with Tropical Fruit Salsa $34.00

**Dessert**
(select one item)
- Homemade Cheese Cake
- Lemon Meringue Tart
- Chocolate Mousse
- Berry Cobbler
- Tiramisu

All above Food & Beverage is subject to a 22% service charge + 9% tax
Deli Buffet
Roasted Tomato Soup
Tossed Green Salad - Mixed Greens, Seasonal Vegetables, and a Balsamic Vinaigrette
Pasta Salad with Grilled Vegetables
Artisan Bread to Include – Ciabatta, Wheat, and Sourdough Rolls
A Selection of Deli Meats – Roasted Turkey Breast, Shaved Ham, Salami, and Rare Roast Beef
A Selection of Cheeses – Cheddar, Jack, Provolone, and Fresh Mozzarella
Traditional Sandwich Accompaniments
Sweet Treat – Chocolate Cookies and Brownies
$40.00 per person

Back Nine BBQ Lunch Buffet
Macaroni Salad and Coleslaw
Potato Salad
Please Select Two
BBQ Smoked Chicken
Back Nine Ribs
Grilled Tri-Tip with Back Nine BBQ Sauce
Berry Cobbler
$40.00 per person

Taco Bar Buffet
Fiesta Salad: Mixed greens, jicama, tomatoes, cheddar cheese, black beans, tortilla strips, cucumber, chipotle ranch dressing
Homemade Cheese Enchiladas
Make Your Own Tacos: Chicken, sour cream, salsa, cilantro, rice, beans, sautéed onions
Caramel Flan or Churros
$35.00 per person

The Sandwich Shop
Pasta Salad
Classic Caesar Salad
Selection of Pre-Made Sandwiches (select two sandwiches)
B.L.T. – Bacon, Crisp Iceberg Lettuce, Hot House Tomato, Roasted Red Pepper Aioli on a Ciabatta Roll
Roasted Chicken Breast – Roasted Chicken Breast, Arugula, and Tomato with a Herb Spread on a Sourdough Roll
Smoked Tri-Tip – Smoked Tri-Tip and Spinach with a Garlic Spread on a Brioche Bun
Berry Cobbler or Brownies or Cookies
$35.00 per person

All above Food & Beverage is subject to a 22% service charge + 9% tax.

All buffets come with a beverage station of coffee, iced tea and water pitchers on the table.

All buffets must have a minimum of 20 people.
All buffets come with a beverage station of coffee, iced tea and water pitchers on the table.

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Lunch Buffet

**Thyme for Lunch**
Thyme Roasted Vegetable Soup
Salad Bar
*(Please Select 2 from Greens Listed Below)*
Spinach, Kale, Romaine, Mixed Greens
Salad Proteins – Chicken Breast, Steak, Shrimp
Salad Toppings – Shredded Carrots, Cucumbers, Red Onion, Peppers, Dried Cranberries, Chopped Egg, Candied Pecans, Feta, Parmesan Cheese, Blue Cheese Crumbles, and Croutons
Dressings – Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch and Blue Cheese
Rolls and Butter
Assorted Mini Mason Jar Desserts
$33.00 per person

**A Taste of Italy**
Homemade Minestrone Soup
Classic Caesar Salad
Mixed Green Salad
Assorted Flat Bread *(please select two)*
Vegetable, Margarita, Arugula, and Caramelized Onion, Cheese, Pepperoni, Sausage and BBQ Chorizo with Red Onions & Cilantro
Mini Cannoli’s
$31.00 per person

**On the Go...**
Boxed Lunches Include – Macaroni Salad, Potato Salad or Coleslaw, Fresh Whole Fruit, Chocolate Brownie, or Cookie. Chips and Bottled Soda or Water.
Sandwiches *(please select 3 types of sandwiches for your guests to select from)*
Ultimate Ham and Cheese – Ham, Gruyere Cheese, Caramelized Onion Jam, Tomato and Green Leaf Lettuce, Dijon Aioli on Focaccia Bread
Chicken Salad Croissant – Diced Chicken Breast, Green Onion, Celery, Water Chestnuts, Dried Cranberries, Slivered Almonds on a Fresh Croissant
Roasted Turkey – Roasted Turkey Breast, Brie Cheese, Fuji Apple with Cranberry Aioli on Fresh Baked Walnut Bread
Roast Beef – Rare Roast Beef, Red Onion, Roma Tomato, Spinach and Herb Tomato Jam on a Crunchy Baguette
$25.00 per person

All above Food & Beverage is subject to a 22% service charge + 9% tax
Cold Hors d’oeuvres
Tomato, Fresh Basil and Parmesan Bruschetta
with Balsamic Reduction $4.00 per piece
Endive Bites with Garlic Bits, Blue Cheese Spread and Topped
Walnuts $4.25 per piece
Asparagus Wrapped in Prosciutto $4.75 per piece (*seasonal*)
Shrimp atop a Cucumber Cup with Lemon Dill Cream
$5.75 per piece
Homemade Chips and Crab Dip $6.25

Hot Hors d’oeuvres
Pesto Tortellini Bites $4.00 per piece
Caramelized Onion Tartlets $4.00 per piece
Dried Fruit and Brie Crostini $4.00 per piece
Ginger Chicken Satay with Peanut Sauce $4.25 per piece
Stuffed Mushrooms (Pesto & Cheese or Sausage) $4.25 per piece
Salmon Poppers with Chipotle Aioli $4.75 per piece
Mini Tri-Tip Sandwich with Horseradish Cream $5.25 per piece
Coconut Prawns with Peach Chili Sauce $5.25 per piece

Displays and Craving
Artichoke Soufflé with Bread & Crostini $125 serves
40 people
Baked Brie (Savory or Sweet) $3.75 per person with
Carrots, Red Peppers, Snow Peas, and Cucumber.
Crudité – Jicama, Red Radish, Broccoli, Celery,
Our Homemade Ranch Dip and Hummus, Whole
Grain Crackers $4.75 per piece
Cheese Board – Artisanal Cheese Selections with
Crackers and Baguettes, Dried Fruit, and Nuts
$7.00 per person
Antipasto – Artisan Cheese and Cured Meats, Grilled
and Roasted Marinated Vegetables, Sourdough
Baguettes, Lavish and Artisan Bread, Mustard, and
Fig Jam $8.00 per person

Craving Stations Include – Fresh Baked Silver Dollar
Rolls
*Cater Fee of $75.00*
Roasted Turkey Breast – Garlic Sage Jus
$14.00 per person
Roasted Tenderloin of Beef – Horseradish Cream, Jus
$19.00 per person
Plank Roasted Salmon – Lemon, Garlic and Herb
Butter $18.00 per person

All above Food & Beverage is subject to a 22% service charge + 9% tax
Starters
(select one item)
Roasted Tomato Soup with Parmesan Cheese
French Onion Soup with Gruyere Cheese
Clam Chowder
Spinach Salad
Tossed Green Salad
Caesar Salad

Entrees
(select one item)
Butternut Squash with Goat Cheese Napoleon $29.00 per person (seasonal)
Baked Cod with Garlic Thyme Wine Sauce $38.00 pp
Miso Glazed Salmon $39.00 per person
Chicken Cordon Bleu $37.00 per person
Fresh Catch with Tropical Fruit Salsa $39.00 per person
Pepper Rubbed Grilled Sirloin with Blue Cheese $44.00 per person
Grilled Filet Mignon Topped with Shrimp Scampi $50.00 per person
Herb Rubbed Chicken Breast – Lemon Thyme White Wine Sauce $28.00 per person
Mushroom Risotto $29.00 per person
Grilled Tri Tip with Red Wine Demi Glaze $40.00 per person

Dessert
(select one item)
Homemade Cheese Cake with Berry Compote
Lemon Meringue Tart
Chocolate Mousse
Tiramisu
Carmel Apple Tart
Berry Cobbler

All above Food & Beverage is subject to a 22% service charge + 9% tax
Dinner Buffets

Pasatiempo Dinner Buffet
Clam Chowder
Spinach Salad
Caesar Salad
Sundried Tomatoes, French Green Beans and Cipollini Onion
Scalloped Potatoes
Mushroom Risotto
Merlot Braised Beef Short Ribs
Thyme Rubbed Chicken
Chocolate Mousse
Dinner Rolls
$62.00 per person

The Special Back Nine Buffet
Spinach Salad – Spinach, Feta Cheese, Dried Cranberries, Candied Walnuts, Raspberry Vinaigrette
Caesar Salad – Crisp Romaine, Grated Parmesan and Herb Croutons, Classic Caesar Dressing
Rolls and Butter
Grilled Seasonal Vegetables
Cheese Ravioli in a Pesto Cream Sauce
Thyme Rubbed Chicken in a White Garlic Sauce
Grilled Tri-Tip in a Red Wine Demi
Dessert Station – Homemade Tiramisu and Nona’s Cannoli’s
$48.00 per person

Build Your Own Burger Buffet
Homemade Potato Chips
Chef’s Macaroni Salad
Le Boulanger Bun
Burger Toppings: Applewood Smoked Bacon, Cheddar Cheese, Sautéed Onions, Mushrooms, Lettuce, Tomato, Pickles, Onions, Ketchup, Mustard, Mayonnaise
Brown Sugar Baked Beans
Homemade Cornbread
(Choose Two) Smoked Ribs, Smoked Chicken, or Grilled Tri-Tip
BBQ Sauce
Berry Cobbler
$58.00 per person

All above Food & Beverage is subject to a 22% service charge + 9% tax

All buffets come with a beverage station of Cat & Cloud coffee, iced tea and water pitchers on the table. All buffets must have a minimum of 20 people.
**Hosted Package Bar Per Person**
These packages include full bar setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.
- First Hour - $26.00
- Second Hour - $11.00
- Each Additional Hour - $8.00

**Consumption Bar Per Drink**
Full bar setups are included in the package and charges are based on the actual number of drinks consumed.
- Cocktails: Well $7.00, Premium $8.00
- Bottled Beer: $5.00
- Wine: House $8.00, Premium $10.00
- Mineral Water/Juices/Soft Drinks: $3.00
- Champagne (By the Glass): $8.00
- Signature Cocktail (Margarita, Martinis, Moscow mule, Mimosas, Bellini’s): $10.00

**Cash Bar Per Drink**
Full bar setups are included in the package and charges are based on the actual number of drinks consumed.
- Cocktails: Well $8.00, Premium $9.00
- Bottled Beer: $6.00
- Wine: House $9.00, Premium $11.00
- Mineral Water/Juices/Soft Drinks: $4.00
- Cordials: $10.00
- Champagne (By the Glass): $9.00
- Signature Cocktail (Margarita, Martinis, Moscow mule, Mimosas, Bellini’s): $11.00

All above Food & Beverage is subject to a 22% service charge + 9% tax
Breaks

Morning Coffee Break
Cat and Cloud Coffee & Assorted Decaffeinated Tea’s
Sodas and Bottled Water
$14.00 per person

Energy Boast
Assorted Nuts
Dried Fruits
Raw Energy Bars
Crudité and Cheese Board
Sparkling and Bottle Water
$17.00 per person

Milk and Cookies
Milk
Pacific Cookie Co. Cookies – Peanut Butter, Sugar, and Chocolate Chip
Ghirardelli Triple Chocolate Brownies
$16.00 per person

South of the Border
House Made Chips and Salsa
Churros
Lemonade and Iced Tea
$15.00 per person
Add Guacamole for $5 per person

All above Food & Beverage is subject to a 22% service charge + 9% tax