



THREE-COURSE PLATED LUNCH

Price based on entrée selection. The price for all guests shall be the highest priced entrée selected. Final Pre-Selected Entrée Count Due One Week Before Event. Tableside guest choice of entrée is available at an additional +\$25 above the prevailing entrée price. Minimum order for 20 guests

STARTER

Served with rolls & butter. Choose one for the entire group:

- SIMPLE GREENS** Organic Greens, Cucumber, Red Onion, Tomato, Balsamic Vinaigrette (V) (GF)
- CAESAR SALAD** Romaine, Parmesan, Toasted Garlic-Parmesan Croutons, Traditional Caesar Dressing (V)
- CAPRESE** Buffalo Mozzarella, Roma Tomato, Fresh Basil, Lemon Olive Oil, Balsamic Glaze (V) (GF)
- ICEBERG WEDGE** Baby Iceberg Lettuce, Cherry Tomatoes, Bacon, Blue Cheese, Ranch Dressing (V) (GF)
- SPINACH SALAD** Spinach, Mushrooms, Asparagus, Tomatoes, Feta Cheese, Onions, Lemon Vinaigrette (V) (GF)
- TOMATO BISQUE SOUP** (V) (GF)
- NEW ENGLAND CLAM CHOWDER**

ENTREE

Choose Up to Two Meats & One Vegetarian:

- MARY'S "BRICK" CHICKEN** Citrus & Herb Marinated Free Range Chicken, Garlic Roasted Pee Wee Potatoes, Carrot Puree, Honey Mustard **\$43** (GF)
- PAN ROASTED SALMON** Light Cajun Spice, Squash-Corn-English Pea Ragout, Almond Pesto **\$45** (GF)
- GRILLED MAHI-MAHI** Creamy Basil Parmesan Risotto, Roast Bell Pepper-Caper-Kalamata Relish **\$43** (GF)
- GRILLED CHICKEN BREAST** Creamy Basil Parmesan Risotto, Baby Carrots, Citrus Buerre Blanc **\$40** (GF)
- ASIAN STYLE PORK CHOP** Jasmine Rice, Asparagus, Sweet Chili-Tamari-Sesame-Serrano Sauce **\$43** (GF)
- SLOW-BRAISED SHORT RIBS** Parmesan Polenta, Herb Grilled Asparagus, Pan Jus, Horseradish Crema **\$44** (GF)
- GRILLED FLAT IRON STEAK** Garlic Mashed Potatoes, Sauteed Mushrooms, Asparagus, Pan Jus **\$42** (GF)
- PORTOBELLO MUSHROOM** Yucatan Ratatouille, Polenta Cake, Marinara, Balsamic, Lemon Oil **\$36** (V) (GF)
- VEGETABLE RISOTTO** Creamy Pesto Risotto, Maitake Mushrooms, Corn, Peas, Tomatoes **\$34** (V) (GF)
- MUSHROOM RAVIOLI** Tomato Cream Sauce and Julienne Vegetables **\$35** (V)
- PENNE PASTA ARRABBIATA** Tomatoes, Olive Oil, Crushed Red Chili Pepper, Capers, Basil, Parmesan **\$33** (V)

DESSERT

Served with Starbucks coffee & Teavana tea. Choose one for the entire group:

- RED VELVET CAKE** Chocolate Sauce, Whipped Cream & Fresh Berries (V) (GF)
- NEW YORK CHEESECAKE** Raspberry Sauce, Whipped Cream & Fresh Berries (V)
- CHOCOLATE CRÈME BRÛLÉE** Whipped Cream & Fresh Berries (V) (GF)
- ASSORTED MINI CUPCAKES** Two Pieces Per Person, Served Family Style +\$4/person (V)
- ASSORTED MINI EUROPEAN PASTRIES** Two Pieces Per Person, Served Family Style +\$5/person (V)
- ASSORTED MINI SHOT GLASS DESSERTS** Two Pieces Per Person, Served Family-Style +\$6/person
Raspberry Lemon, Cappuccino, Chocolate Duo, Crème Caramel (V)

(V) = Vegetarian (GF) = Gluten-Free

All pricing and menu items are subject to change at any time without notice.

Food, beverage, site rental, audio visual and any miscellaneous charges are subject to a 9% administrative fee, 15% gratuity, and applicable taxes.



TWO-COURSE EXPRESS SALAD LUNCH

Served with assorted rolls and butter. Choice of two salad options.
Minimum order for 20 guests

GRILLED CHICKEN CAESAR Free Range Chicken, Romaine, Parmesan, Croutons,
Traditional Caesar Dressing **\$28**

GRILLED CHICKEN AND CHOW MEIN NOODLE SALAD Napa Cabbage, Bok Choy, Snow Peas, Carrots, Maitake
Mushrooms, Scallions, Red Pepper, Crispy Won Tons, Sesame Vinaigrette **\$28**

CAJUN SPICED SALMON COBB Skuna Bay Salmon, Romaine, Organic Greens, Applewood Smoked Bacon,
Local Blue Cheese, Boiled Egg, Tomato, Avocado, Herb Ranch Dressing **\$30** 🌿

DESSERT

Served with Starbucks coffee & Teavana tea. Choose one for the entire group:

RED VELVET CAKE Chocolate Sauce, Whipped Cream & Fresh Berries 🍓

NEW YORK CHEESECAKE Raspberry Sauce, Whipped Cream & Fresh Berries 🍓

CHOCOLATE CRÈME BRÛLÉE Whipped Cream & Fresh Berries 🍓 🌿

BUFFET LUNCH

Minimum order for 20 guests.

SIMPLY SANDWICHES \$33

PENNE PASTA SALAD Olives, Tomatoes, Feta Cheese 🍓

CAESAR SALAD Parmesan, Croutons, Traditional Caesar Dressing 🍓

Choice of Three Sandwiches from the Following:

TURKEY & SWISS ON SOURDOUGH Greens, Tomato, Daikon Sprouts, Cranberry Aioli

ROAST BEEF & CHEDDAR ON WHEAT Greens, Tomato, Red Onion, Horseradish Mayo

HAM & CHEESE ON BAGUETTE Greens, Tomato, Red Onion, Dijonnaise

ITALIAN SUB ON FOCACCIA Salami, Prosciutto, Capicola, Mozzarella, Greens, Tomato, Onion, Oil, Vinegar

TUNA SALAD ON WHEAT Lettuce, Tomato, Red Onion, Mayonnaise

GRILLED VEGETABLE WRAP Buffalo Mozzarella, Pesto Aioli 🍓

KETTLE CHIPS 🌿 🍓

COOKIES, BROWNIES AND LEMON BARS 🍓

APTOS DELI BUFFET \$36

HOMESTYLE CHICKEN NOODLE SOUP

FRESH SLICED SEASONAL FRUIT 🌿 🍓

PENNE PASTA SALAD Olives, Tomatoes, Feta Cheese 🍓

DELI MEATS Turkey, Ham, Roast Beef, Tuna Salad, Roast Portobello Mushroom 🌿

SLICED CHEESES Cheddar, Monterey Jack, Buffalo Mozzarella 🍓 🌿

SANDWICH BREADS Sourdough, Wheat, Baguette, Focaccia 🍓

ACCOMPANIMENTS Lettuce, Red Onion, Tomatoes, Pickles, Pepperoncini, Dijon Mustard, Mayonnaise,
Chipotle Aioli 🌿

KETTLE CHIPS 🌿 🍓

ASSORTED SHOT GLASS DESSERTS AND MINIATURE CUPCAKES 🍓

🍓 = Vegetarian 🌿 = Vegan 🌿 = Gluten-Free

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SEACLIFF INN

THE SALAD BAR \$34

FRESH VEGETABLE SOUP (V) (GF)

FRESH SLICED SEASONAL FRUIT (V) (GF)

ORGANIC GREENS Spring Mix, Arugula, Spinach, Kale (V) (GF)

MEATS Grilled Chicken Breast, Skirt Steak, Bay Shrimp (GF)

TOPPINGS Carrots, Tomatoes, Red Onions, Cucumbers, Bell Peppers, Mushrooms, Artichokes, Chopped Egg, Pepitas, Croutons (V)

CHEESES Parmesan, Blue Cheese, Cotija, Monterey Jack & Cheddar (V) (GF)

DRESSINGS Balsamic Vinaigrette, Ranch Dressing, Blue Cheese, Caesar (V) (GF)

MINIATURE FRENCH PASTRIES AND ASSORTED SHOT GLASS DESSERTS (V)

HAWAII 5-0 \$40

CREAMY COCONUT CHICKEN SOUP (GF)

SNOW PEA SALAD Red Onions, Sesame Ginger Vinaigrette, Won Ton Strips (V)

PINEAPPLE SLAW Cabbage, Poppyseed, Tangy Dressing (V) (GF)

SPAM SLIDERS King's Hawaiian Rolls, Chipotle Aioli, Lettuce, Tomato

SWEET & SOUR CHICKEN Bell Peppers, Pineapple, Scallions (GF)

LUAU PORK Pineapple, Sweet Chili Sauce (GF)

COCONUT RICE (V) (GF)

HAWAIIAN STYLE VEGETABLE MEDLEY (V) (GF)

KAHLUA ALMOND CHEESECAKE (V)

TROPICAL FRUIT DISPLAY (V) (GF)

SOUTH OF THE BORDER \$42

VEGETABLE TORTILLA SOUP (V)

MEXICAN CAESAR SALAD Romaine, Cotija, Toasted Pepitas, Crispy Tortilla Strips, Cilantro Caesar Dressing (V)

ROASTED CORN AND TOMATO SALAD (V) (GF)

CHICKEN TINGA ENCHILADAS

SKIRT STEAK FAJITAS Bell Peppers, Onions (GF)

SPANISH RICE AND BLACK BEANS (V) (GF)

WARM FLOUR AND CORN TORTILLAS (V)

SHREDDED MONTEREY JACK & CHEDDAR, COTIJA, SOUR CREAM (V) (GF)

PICKLED CARROTS, ONIONS, JALAPENOS (V) (GF)

TORTILLA CHIPS WITH GUACAMOLE & ROASTED TOMATO SALSA (V) (GF)

MEXICAN WEDDING COOKIES AND MINI CHURROS W/ CHOCOLATE DIP (V)

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SEA CLIFF INN

ITALIAN FEAST \$43

TOMATO BASIL BISQUE 🍅🌿

CRISP CAESAR SALAD Romaine, Parmesan, Croutons, Caesar Dressing 🍅

INSALATA CAPRESE Roma Tomatoes, Buffalo Mozzarella, Basil, Italian Lemon Oil, Balsamic Glaze 🍅🌿

ITALIAN HERBED SALMON Pesto Cream, Onions, Tomatoes 🌿

CHICKEN PICATA Lemon Caper Cream Sauce

PENNE PASTA POMODORO Tomatoes, Garlic, Basil, Capers, Marinara, Artichokes 🍅

ROAST VEGETABLE MEDLEY Squashes, Bell Peppers, Eggplant, Portobello 🌿

PARMESAN POLENTA 🍅🌿

GARLIC BREAD 🍅

MINIATURE ITALIAN PASTRIES & MINIATURE CUPCAKES 🍅

BUILD YOUR OWN BUFFET LUNCH

Minimum order for 30 guests.

\$50/person

SALAD

Served with rolls & butter. Choose two:

SIMPLE GREENS Organic Greens, Cucumber, Red Onion, Tomato, Balsamic Vinaigrette 🌿

CRISP CAESAR SALAD Romaine, Parmesan, Croutons, Caesar Dressing 🍅

INSALATA CAPRESE Roma Tomatoes, Buffalo Mozzarella, Basil, Italian Lemon Oil, Balsamic Glaze 🍅🌿

ENTREE

Choose two meats plus one vegan/vegetarian:

HERB-MARINATED MARY'S CHICKEN Citrus & Herb Marinated Free Range Chicken 🌿

PAN ROASTED SALMON Light Cajun Spice, Pineapple Salsa 🌿

GRILLED FLAT IRON STEAK Sauteed Mushrooms, Pan Jus 🌿

GRILLED MAHI-MAHI Roasted Bell Pepper-Caper-Kalamata Relish 🌿

YUCATAN RATATOUILLE Portobello Mushroom, Marinara, Balsamic Glaze, Italian Lemon Olive Oil 🌿

PAN FRIED GNOCCHI FLORENTINE Pesto Cream, Parmesan Cheese, Squash Tagliatelle & Peppers, Gilroy Garlic, Micro Basil 🍅

SIDES

Choose one from each side:

Garlic Roasted Pee Wee Potatoes 🌿

Garlic Mashed Potatoes 🍅🌿

Parmesan Polenta 🍅🌿

Creamy Basil Risotto 🍅🌿

Roasted Seasonal Vegetables 🌿

Steamed Baby Vegetables 🌿

Roasted Brussels Sprouts and Red Onion 🌿

Carrot Puree 🍅🌿

DESSERT

Served with Starbucks Coffee & Teavana Tea.

Assorted Miniature Dessert Display 🍅

🍅 = Vegetarian 🌿 = Vegan 🌿 = Gluten-Free

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