

BANQUET MENU



Montage

LAGUNA BEACH

Welcome to Montage Laguna Beach



Welcome to the Montage Laguna Beach. Inspired by the bountiful Southern California region – from the treasures of land and sea to the freshest produce, the options provided by nature are limitless.

I love working daily with local farmers and fishermen that supply us with the best seasonal product available so I, alongside our team of talented Chefs, can create extraordinary dishes to enhance our guests' culinary experience.

Let us create an incredible flavorful journey for you and your guests for any occasion and indulge in the best Montage Laguna Beach has to offer.

David Serus, Master Chef of France, Executive Chef

Table of Contents

Rise & Shine	5
Break Away	12
Afternoon Tea.	17
Lunch.	19
Reception	32
Dinner	41
Beverages	55
Group Experiences	62



Banquet Policies

GUARANTEE

A final confirmation (guarantee) of your anticipated number of guests is required by 12:00pm (noon) three (3) business days prior to your banquet function, and this guarantee may not be reduced.

For events scheduled for Saturdays through Mondays, the guarantee must be given no later than noon on the preceding Thursday. For functions scheduled to be held on Tuesdays, the guarantee must be given no later than noon on the preceding Friday.

Should the client not notify Montage of a guarantee number, Montage will utilize the expected (set) number as the final guarantee. The function will be billed based on the expected/set number or the actual attendance, whichever is greater.

For plated meals with a pre-set course, the function will be billed based on the expected/set number or the actual attendance, whichever is greater.

SET & OVERSET

In order to better service your event, Montage will overset up to 5% over the actual guaranteed number for events of 300 guests or less. For events of 301 guests or more, the overset will be 3% over the actual guarantee figure.

SERVICE CHARGE

A twenty-six percent (26%) service charge and applicable state tax will be added to all food and beverage charges for indoor events. Please keep in mind that the service charge is taxable by California State Law. A twenty-eight percent (28%) service charge will be added to all outdoor plated and buffet events.

ADDITIONAL LABOR FEES

There will be a bartender fee of \$250 per bartender per two-hour event per seventy-five (75) guests.

There will be Chef Attendants or Baristas as indicated at \$450 per attendant per two-hour event per seventy-five (75) guests. Additional Attendants will be \$200 per hour per Chef or Barista.

BUFFETS

A minimum of twenty-five (25) guests is required for all buffets. Buffets are intended to be served as one meal period for a maximum of 2 hours, and are not to be separated into more than one event (e.g.: food from the dinner buffet cannot be separated for the reception). Reduced menus for 12-24 guests. Surcharge of \$25 per person. Montage reserves the right to charge a service fee of \$500 for set-up of rooms with extraordinary requirements under 25 guests. Buffet presentation under 12 guests is unavailable.

THREE COURSE PLATED DINNERS

All pre-selected three course plated dinners include a choice of starter (soup, salad, or appetizer), an entrée selection and dessert. Dinner pricing is based on the entrée selection. All dinners include tableside water service, bread and butter service, brewed Vittoria coffee, decaffeinated coffee, and artisan tea selections. Appetizers, intermezzo, and chocolates may be added à la carte. There is a \$30 per guest surcharge for fewer than 25 guests. Alternating desserts are also available for \$12 per guest.

Tableside Choice Option

A four-course dinner with two courses offered prior to the entrée is required for this option. Entrées may be selected tableside with a menu surcharge of 50% per guest based on the higher priced entrée. A maximum of three entrée selections can be offered to include a vegetarian or vegan option. Available for a maximum of 200 guests.

Pre-selected Entrée Option

Guests will be able to select ahead of time from a maximum of three entrées (including a vegetarian or vegan option). The charge will reflect an additional \$25 per guest to the higher-priced entrée.

Kosher meals are available upon request and ordered 10 days prior to the event date. Cost per Kosher meal: Continental Breakfast: \$70++, Hot Breakfast: \$90++, Lunch: \$130++, Dinner: \$195++. Price does not include applicable tax, service charge and delivery fees.

MENU CARDS

Menu cards are required for all plated meals. You may supply the menu cards, or Montage Laguna Beach would be delighted to prepare them, beginning at a cost of \$5 per menu card. If providing own menu card, Event Manager must approve menu prior to printing. All menu cards must include the following dietary (provided by Event Manager): vegan, vegetarian, gluten-free and contains nuts.

PARKING

Valet parking is available for your overnight or day guests at \$70 per car. Day guests' valet parking with validation is \$30 per car. You may host the parking for your guests and have these charges applied to your account. Self-parking is not available at the resort. *Parking charges subject to change.*

SPECIAL SERVICES

For group events, your Meetings and Events Manager may assist you in designing your event and will be more than happy to assist in securing special services such as entertainment, ice sculptures, florals, linens, calligraphy and décor.

For weddings and special occasions, a professional certified wedding planner is required.

FOOD & BEVERAGE

To ensure compliance with the County's Board of Health food handling regulations, food may only be consumed on the hotel premises at the contracted time. Montage Laguna Beach is the sole provider of all food and beverage served in the event space. Food and beverage is not permitted to be brought into the event space by guests, any guest's client or attendee. All menus are prepared to the guarantee, served at the contracted time and are non-transferable to other events. All menus are designed to last a maximum of 2 hours and all breaks are designed to last a maximum of 30 minutes. Please refer to your Banquet Event Order (BEO) for exact timing. No food is permitted to be taken away or prepared to-go from an event.

Rise & Shine



Montage
LAGUNA BEACH

[[RETURN TO TABLE OF CONTENTS](#)]

Plated Breakfast

BAKER'S FAVORITES (pre-set)

Morning Bakery Selection **VG-N**

COLD SELECTIONS (pre-set) select one

Lime Parfait | House-made Granola | Berries **VG-GF-N**

Seasonal Fruit Plate | Lavender Honey Yogurt **VG-GF**

Açaí Bowl | House-made Granola | Shaved Coconut | Blueberries **VG-GF-N**

ENTRÉES select one

Egg White Frittata | Roasted Vegetables | Garden Herbs **VG-GF**

Traditional Eggs Benedict | Asparagus | Hash Browns

Cage-Free Scrambled Eggs | Roasted Potatoes

Applewood-Smoked Bacon | Oven-Dried Tomatoes **GF**

Brioche French Toast | Applewood-Smoked Bacon

Classic Quiche | Swiss Cheese | Caramelized Onions | Bacon

Baked Egg Cocotte | Cream | Gruyère Cheese | Truffle Oil | Crostini

BEVERAGES

Fresh Orange and Grapefruit Juices

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

\$75 PER GUEST

Continental Breakfast Buffet

COLD SELECTIONS

Individual Organic Flavored Yogurts **VG-GF**

House-made Granola **VG-N**

Seasonal Fruit **V-GF**

Assorted Bagels | Cream Cheese **VG**

SPECIALTY ITEMS select one

Mixed Berries **V-GF**

Açaí Bowl | House-made Granola | Shaved Coconut | Blueberries **VG-GF-N**

Lime Parfait | House-made Granola **VG-GF-N**

Chilled Hard Boil Cage-Free Eggs **GF**

BAKER'S FAVORITES

Croissants | Muffins | Danishes **VG-N**

Toast | Whipped Honey Butter | Local Preserves **VG**

HOT SELECTIONS

Steel-Cut Oatmeal | Brown Sugar | Dried Fruit **V-GF**

BEVERAGES

Fresh Orange and Grapefruit Juices

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

\$65 PER GUEST

Montage Breakfast Buffet

COLD SELECTIONS

Individual Organic Flavored Yogurts **VG-GF**

Seasonal Fruit & Berries **V-GF**

Assorted Bagels | Cream Cheese **VG**

BAKER'S FAVORITES

Croissants | Muffins | Danish **VG-N**

Toast | Whipped Honey Butter | Local Preserves **VG**

SPECIALTY ITEMS select one

Steel-Cut Oatmeal | Brown Sugar | Dried Fruit **V-GF**

Cheddar Grits | Green Onions **VG-GF**

Buttermilk Pancakes | Vermont Maple Syrup | Nutella **VG-N**

Brioche French Toast | Caramelized Bananas **VG**

Ricotta Cheese Blintzes | Orange Grand Marnier Marmalade **VG**

Belgian Waffle | Berry Compote | Vermont Maple Syrup | Nutella **VG-N**

ORGANIC & CAGE-FREE EGGS select one

Traditional Scrambled Eggs | Chives **VG-GF**

Scrambled Eggs | Roasted Vegetables **VG-GF**

Egg White Frittata | Vegetables | Goat Cheese **VG-GF**

Croissant | Scrambled Eggs | Ham | Pepper Jack Cheese

Southwestern Egg Burrito | Oaxaca Cheese | Chorizo | Tomato Salsa

Scrambled Egg Taco | Chorizo Asada | Oaxaca Cheese

Pico de Gallo | Guacamole | Corn Tortilla **GF**

Traditional Eggs Benedict | Canadian Bacon | Hollandaise Sauce

Plant Based Scrambled Eggs | Vegan Cheese **V-N**

BREAKFAST POTATOES select one

Thyme-Roasted Yukon Gold Potatoes | Scallions **V-GF**

Fingerling Potatoes | Caramelized Onions | Peppers **V-GF**

Traditional Hash Browns **V-GF**

Sweet Potato Hash | Poblano Peppers | Cilantro | Red Onion **V-GF**

BREAKFAST MEATS select one

two meats for additional \$6 per person

Applewood-Smoked Bacon **GF** | Canadian Bacon **GF** | Turkey Bacon **GF**

Chicken Apple Sausage **GF** | Mild Chorizo **GF** | Pork Sausage **GF**

Plant Based Sausage **V** | Grilled Ham **GF**

BEVERAGES

Orange Juice | Grapefruit Juice

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

\$85 PER GUEST

On The Go Breakfast

*Selections are packaged in insulated, reusable bags.
Designed for guests to enjoy off property.*

COLD SELECTIONS select one

Local Fruit and Berries V-GF

Individual Yogurt VG-GF

Seasonal Muffins VG-N

Whole Bananas V-GF

SANDWICHES select one

COLD

Smoked Salmon Bagel | Cream Cheese | Tomatoes | Cucumbers | Capers | Onions

HOT

English Muffin | Scrambled Eggs | Cheddar Cheese VG

Croissant | Scrambled Eggs | Ham | Swiss Cheese

Breakfast Burrito | Scrambled Eggs | Chorizo | Cotija Cheese | Peppers

Plant Based Egg Wrap | Roasted Vegetables | Whole Wheat Tortilla

Potatoes | Fire-Roasted Tomato Salsa VG

BEVERAGES

Orange Juice | Grapefruit Juice

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

Bottled Water

\$70 PER GUEST

Healthy Start Breakfast Buffet

COLD SELECTIONS

Yogurt Bar: Greek | Plain | Coconut | Acai VG-GF

Seeds: Pistachio | Almonds | Pepitas | Sunflower V-GF-N

Local Seasonal Fruit | Berries | Whole Bananas | House-made Granola VG-GF-N

BAKER'S FAVORITES

Banana Flax Seed Coffee Cake | Bran Muffins | Whole Wheat Croissants VG-N

Toast | Whipped Honey Butter | Local Preserves VG

BEVERAGES

Apple-Kale-Spinach Smoothies V-GF

Orange and Grapefruit Juices | Vittoria Regular and Decaffeinated Coffee

Artisan Tea Selections

\$68 PER GUEST

ENHANCEMENT

Cage-Free Egg Whites and Roasted Vegetable Frittata VG-GF

(\$14 PER GUEST supplement)

A La Carte Continental & Buffet Enhancements

COLD

FRESH JUICE BAR \$18 PER GUEST

Selection of Organic Fruit and Vegetable Juices **V-GF**

BAKERY-FRESH BAGELS \$24 PER GUEST

Bagels: Traditional | Onion | Sesame Seed **VG**

Cream Cheese: Classic | Strawberry | Chive **VG-GF**

Smoked Salmon | Gravlax | Traditional Accoutrements **GF**

INDIVIDUAL GREEK YOGURTS \$8 EACH

Plain | Flavored **VG-GF**

YOGURT & BERRIES BAR \$18 PER GUEST

Yogurt: Plain | Coconut | Acai | Greek **VG-GF**

Berries | House-made Granola **VG-GF-N**

Pistachio | Almonds | Pepitas | Sunflower **V-GF-N**

DRY CEREAL \$9 PER GUEST

Assorted Dry Cereal Selection

Milk: Whole | Skim | Almond | Soy | Oat

MEAT AND CHEESE \$26 PER GUEST

Black Forest Ham | Oven Roasted Turkey **GF**

Fresh Goat Cheese | Manchego Cheese **GF-VG**

CHILLED HARD-BOILED CAGE FREE EGGS **VG-GF** \$72 PER DOZEN

HOT

STEEL-CUT OATMEAL \$17 PER GUEST

Brown Sugar | Dried Fruit **V-GF**

CAGE-FREE EGGS BENEDICT *select one* \$28 PER GUEST minimum order of one dozen each

Traditional | Canadian Bacon | Hollandaise

Baja | Crab Cake | Sliced Tomato | Chili Béarnaise

Florentine | Smoked Salmon | Spinach | Lemon Hollandaise

HOT SANDWICHES *select one* \$24 PER GUEST

English Muffin | Scrambled Egg | Cheddar Cheese **VG** minimum order of one dozen each

Croissant | Ham | Egg | Swiss Cheese

Breakfast Burrito | Chorizo | Cotija Cheese | Peppers | Salsa Roja

Plant Based Egg Wrap | Roasted Vegetables | Whole Wheat Tortilla

Potatoes | Fire-Roasted Tomato Salsa **V**

FRITTATA \$120 PER DOZEN

Egg Whites | Roasted Vegetables | Garden Herbs **VG-GF**

HOUSE-MADE INDIVIDUAL QUICHES \$160 PER DOZEN

Swiss Cheese | Bacon | Caramelized Onion

Spinach | Mushroom | Local Goat Cheese **VG**

Smoked Salmon | Cream Cheese | Chives

HUEVOS RANCHEROS \$18 PER GUEST

Borracho Beans | Scrambled Eggs | Queso Fresco

Avocado | Corn Tortillas **VG-GF**

AVOCADO TOAST \$20 PER GUEST

Toasted Sourdough | Toasted 9-Grain Sourdough **V**

Crushed Avocado | Heirloom Cherry Tomato | Pickled Onions | Sunflower Seeds | Radish **V**

Continental & Buffet Enhancement Stations

Chef required. Chef Attendant fee of \$450 per Chef per two-hour event, per seventy-five (75) guests.
\$200 per Chef for each additional hour.

GRIDDLE AND IRON STATION select one

\$28 PER GUEST

Belgian Waffles VG

Griddle Cakes VG

Brioche French Toast VG

Served with: Seasonal Berry Compôte | Vermont Maple Syrup | Nutella GF-N

Whole wheat flour and gluten-free available upon request

OMELET AND EGG STATION

\$32 PER GUEST

Cage-Free Eggs | Egg Whites | Plant Based Eggs VG-GF

Black Forest Ham | Smoked Bacon | Chicken Apple Sausage | Chorizo | Smoked Salmon

Aged Cheddar | Swiss | Goat Cheese | Pepper Jack Cheese VG-GF

Bell Peppers | Mushrooms | Red Onions | Asparagus | Tomatoes | Spinach | Jalapeños V-GF

CORN TORTILLA CHILAQUILES STATION

\$28 PER GUEST

Cage-Free Scrambled Eggs GF-VG

Cilantro | Diced White Onions | Cotija Cheese | Sour Cream | Roasted Tomato Salsa V-GF

STEAK AND EGGS STATION

\$38 PER GUEST

Grilled Prime Skirt Steak | Béarnaise GF

Organic Mushrooms and Baby Spinach V-GF

Cage-Free Fried Egg VG-GF



Montage Laguna Beach Brunch Buffet

PASTRIES

House-made Morning Bakeries **VG-N**

Toast and Bagels **VG**

Served with: California Organic Marmalade | Butter **VG-GF**

COLD SELECTIONS

Smoked Salmon | Cream Cheese | Tomatoes **GF**

Cucumbers | Capers | Onions | Bagels **VG**

Domestic Cheeses | Dried Fruit | Nuts **VG-GF-N**

Seasonal Fruit and Berries **V-GF**

Baby Greens | Shaved Market Vegetables | Champagne Vinaigrette **V-GF**

Heirloom Tomatoes | Mozzarella | Basil | Aged Balsamic **VG-GF**

HOT SELECTIONS **select two**

Classic Benedict | Hollandaise Sauce

Orange-Ricotta Cheese Blintzes | Orange Grand Marnier Marmalade **VG**

Applewood-Smoked Bacon **GF**

Spinach and Cheese Ravioli | Tomato Fondue | Basil Oil **VG**

Traditional Quiche Lorraine

Cinnamon Swirl Brioche French Toast | Vermont Maple Syrup | Caramelized Bananas **VG**

EGGS & OMELETS TO-ORDER (Chef Attendant Required)

Cage-Free Eggs | Egg Whites | Plant Based Eggs **VG-GF**

Black Forest Ham | Smoked Bacon | Chicken Apple Sausage **GF**

Chorizo | Smoked Salmon **GF**

Aged Cheddar | Swiss | Goat Cheese | Pepper Jack Cheese **V-GF**

Bell Peppers | Mushrooms | Red Onions | Asparagus

Tomatoes | Spinach | Jalapeños **V-GF**

CARVERY **select one**

Carver Attendant required. Carver Attendant fee of \$450 per Carver per two-hour event, per seventy-five (75) guests. \$200 per Carver for each additional hour.

Maple Baked Ora King Salmon | White Miso Crème Fraîche **GF**

Rotisserie Style Whole Roasted Chicken | Rosemary Garlic Jus **GF**

Herb-Marinated Prime Rib of Beef | Red Wine Sauce | Horseradish Cream **GF**

SIDES

Fingerling Potato Hash **V-GF**

Seasonal California Vegetables **VG-GF**

DESSERTS

Coffee Eclairs **VG**

Baked Cheesecake **VG**

Seasonal Fruit Tarts **VG-N**

BEVERAGES

Orange Juice | Grapefruit Juice

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

\$145 PER GUEST

LIBATIONS

Bloody Mary | Mimosa

\$18 PER DRINK

Bartender required. \$250 per bartender per two-hour event per seventy-five (75) guests.

Break Away



Montage
LAGUNA BEACH

[RETURN TO TABLE OF CONTENTS]

Beverages

HOT BEVERAGES

9 to 12 servings per gallon

Vittoria Coffee (Regular or Decaffeinated)

Hot Chocolate

Artisan Tea Selections

\$150 PER GALLON

ESPRESSO CART

\$28 PER GUEST

Espresso cart requires a barista attendant at \$400 per hour.

Pricing based on one hour presentation.

Espresso | Latte | Cappuccino | Flavored Syrups

Chocolate-Covered Coffee Beans | Biscotti | Whipped Cream

Chocolate Shavings | Sugar Sticks | Chocolate Stir Sticks

COLD BEVERAGES

9 to 12 servings per gallon

Arnold Palmer

Iced Tea

Fruit Punch

Horchata

Lemonade | Traditional | Prickly Pear

Juices | Orange | Grapefruit | Cranberry

Agua Fresca | Hibiscus | Citrus | Watermelon-Lime

\$92 PER GALLON

INDIVIDUAL ENERGY BEVERAGES

\$12 EACH

Vitamin Water

Red Bull (Regular or Sugar Free)

Sports Drinks

INDIVIDUAL BOTTLES

\$10 EACH

Fruit and Vegetable Juices | Orange | Apple | Cranberry | Tomato

Diet and Regular Soft Drinks

Evian®

Sparkling Water

Bottled Iced Tea

La Croix® Flavored Sparkling Waters

WELLNESS DRINKS

\$18 EACH

Special orders are charged based on the guarantee, not on consumption.

Kombucha – Available in multiples of 12

Clear Mind | Ginger-Turmeric | Mint Lemonade

Cold Pressed Juices – Available in multiples of 6

The Quench | Watermelon | Jicama | Strawberry | Mint | Lime

Go Big | Beet | Kale | Carrot | Apple | Lemon | Ginger

Gingersnap | Green Apple | Ginger | Lemon

Super Greens | Coconut | Cucumber | Celery | Kale | Fennel | Parsley

Naked® Fruit Juices – Available in multiples of 8

Mighty Mango | Strawberry Banana | Berry Blast

HOUSE-MADE SMOOTHIE STATION

\$169 PER DOZEN

Tropical Delight | Pineapple | Mango | Peach | Strawberry | Coconut Water **V-GF**

Berry Blast | Blueberry | Blackberry | Raspberry | Strawberry | Soy Milk **V-GF**

Healthy Greens | Banana | Apple | Celery | Spinach | Coconut Water **V-GF**

Build Your Own Break

\$30 PER GUEST - select one

\$45 PER GUEST - select two

\$54 PER GUEST - select three

Minimum of 25 guests. Pricing based on 30 minute presentation.

CHIPS AND SALSA

Warm Corn Chips **V-GF**

Pico de Gallo | Guacamole | Sour Cream | Salsa Roja | Tomatillo Salsa **V-GF**

BUILD-YOUR-OWN TRAIL MIX

Dried Plums | Dried Strawberries | Raisins | Pistachios | Cashews | Almonds **V-GF-N**

Macadamia Nuts | Goji Berries | Pepitas **V-GF-N**

WELLNESS LIFESTYLE PARFAIT BAR

Açaí | House-made Granola **N** | Goji Berry **VG-GF-N**

Fresh Berries | Low Fat Yogurt **VG-GF**

Slice Almonds | Sunflower Seeds | Dried Apricots | Dried Strawberries **V-GF-N**

Coconut Water **V-GF**

HARVEST VEGETABLES

Seasonal Crudités | Light Herb Ranch | White Beans Hummus **VG-GF**

ENERGY ZONE

Power Green Smoothie | Banana | Apple | Celery | Spinach | Coconut Water | Protein Powder **V-GF**

Energy Bar

Vitamin Water



The Usual Suspects

Based on consumption.

*Minimum order of one dozen per item



ASSORTED CEREAL AND ENERGY BARS VG	\$7 EACH
INDIVIDUAL PRETZEL BAGS VG	\$8 EACH
POPCORN BAGS VG-GF	\$8 EACH
GOURMET POTATO OR VEGETABLE CHIPS V-GF	\$8 EACH
INDIVIDUAL FRUIT YOGURT VG-GF	\$8 EACH
INDIVIDUAL GREEK FRUIT YOGURT VG-GF-N	\$8 EACH
INDIVIDUAL ROASTED MIXED NUTS V-GF-N	\$8 EACH
SEASONAL WHOLE FRESH FRUIT V-GF	\$7 EACH
INDIVIDUAL FRUIT AND BERRY CUPS* V-GF	\$7 EACH
INDIVIDUAL YOGURT BERRY PARFAIT* VG-GF-N	\$12 EACH
ORGANIC INDIVIDUAL CRUDITÉ*	
WHITE BEAN HUMMUS OR RANCH DRESSING VG-GF	\$12 EACH
DELI SANDWICHES* (Turkey, Ham or Roast Beef)	\$14 EACH

Sweets by the Dozen

Baked goods and pastries hand-crafted in-house by our pastry team. A minimum of one dozen per order, per flavor.

HOUSE-MADE GRANOLA BARS VG-N

Blueberry Crumble | Salted Peanut-Chocolate Chunk | Lemon Bar

\$96 PER DOZEN

GOURMET COOKIES VG-N

Chocolate Chip | Oatmeal Raisin | Peanut Butter | Snickerdoodle

\$92 PER DOZEN

MACADAMIA BLONDIES VG-N

\$92 PER DOZEN

SEA SALT BROWNIES VG

\$92 PER DOZEN

GLUTEN-FREE VG-GF-N

Coconut Macarons | Chocolate Chip Muffins | Brownies

\$92 PER DOZEN

HOUSE-MADE POPCORN BAGS VG

Sea Salt Caramel GF | Cheddar Cheese | Truffle

\$132 PER DOZEN

CHOCOLATE BARK *(7oz bags)* VG-GF-N

Dark Chocolate Almond Crunch

\$88 PER DOZEN

CHOCOLATE-DIPPED CRISPY RICE TREAT VG-GF

\$88 PER DOZEN

WARM CINNAMON ROLLS VG

\$92 PER DOZEN

COFFEE CAKES VG-N

Classic Coffee | Chocolate Chip-Raspberry | Peach-Blackberry Cobbler

\$92 PER DOZEN

QUICK BREADS VG-N

Banana | Carrot | Lemon-Poppy

\$92 PER DOZEN

FRENCH MACARONS VG-GF-N

Selection of 3 Seasonal Flavors

\$96 PER DOZEN

BITE SIZE FRESH FRUIT SKEWERS VG-GF

Greek Yogurt Dip

\$92 PER DOZEN

WARM SOFT PRETZELS VG

Dijon Mustard | Warm Cheese Sauce

\$132 PER DOZEN

Afternoon Tea

Join us for the afternoon in one of our beautifully-appointed private dining rooms or ocean front lawns for Afternoon Tea. Created by Executive Pastry Chef Lee Smith, special themes are offered to fit your special occasion. Whether you are celebrating a baby or bridal shower, a milestone birthday or ladies' luncheon, we look forward to indulging you.



Montage
LAGUNA BEACH

[RETURN TO TABLE OF CONTENTS]

Afternoon Tea

(Maximum of 100 Guests)

TEA SANDWICHES

Cucumber | Mint **VG**
Smoked Salmon | Pumpnickel
Chicken Curry
Egg Salad | Watercress **VG**
Asparagus | Prosciutto

CLASSIC AND RAISIN SCONES

Served with Devonshire Cream and House-made Strawberry Jam **VG**

SWEET INDULGENCES

Chocolate Éclairs **VG**
Chocolate Dipped Strawberries **V-VG-GF**
Signature Orange Almond Cake **VG-N**

ORGANIC TEA SELECTIONS receive all three (3)

Earl Grey with Lavender | English Breakfast | Chamomile Blossoms

Please select one

PINK TEA

Raspberry Tarts **VG-N** | Strawberry Shortcake **VG-N**
Pink Lemonade Macaron **VG-GF-N** | Rose Panna Cotta **GF**

YELLOW TEA

Lemon Meringue Tarts **VG** | Citrus Profiteroles **VG-N**
Yuzu Macaron **VG-GF-N** | Mango Pudding **VG-GF**

BLUE TEA

Blueberry Tarts **VG-N** | Miniature Blueberry Pies **VG-N**
Blue Raspberry Macaron **VG-GF** | Blueberry Panna Cotta **GF**

CHOCOLATE TEA

Chocolate Raspberry Tarts **VG-N** | Opera Cake **VG-N**
Sea Salt Caramel Macaron **VG-GF** | S'mores Shots **VG**

\$125 PER GUEST

Lunch



Montage
LAGUNA BEACH



[RETURN TO TABLE OF CONTENTS]

Boxed Lunches

Selections are packaged in insulated, reusable bags and include a bottle of water.

Designed for guests to enjoy off property.

SANDWICHES AND LETTUCE WRAPS select up to three

Gluten-free bread available upon request. Minimum order of six (6) per sandwich type.

Grilled Chicken Caesar Wrap | Parmesan Cheese | Croutons | Flour Tortilla

Oven Roasted Turkey | Bibb Lettuce | Avocado | Bacon | Tomato Herbed Mayonnaise | Whole Wheat Tortilla

California Wrap | Hummus | Avocado | Baby Kale | Roasted Red Peppers | Spinach Tortilla **V**

Herb Roasted Beef | Brie Cheese | Caramelized Onions | Grain Mustard | Watercress | Baguette

Albacore Tuna Tarragon Salad | Bibb Lettuce | Tomato | Sun Dried Tomato Tortilla

Grilled Chicken | Garlic Aioli | Arugula | Provolone Cheese | Red Peppers | Focaccia

LETTUCE WRAPS

Achiote Chicken | Black Bean and Roasted Corn Salsa | Cilantro | Lettuce Wrap **GF**

Thai Skirt Steak | Green Papaya | Basil | Peanuts | Kaffir Lime Vinaigrette | Lettuce Wrap **GF-N**

Roasted Portobello Mushroom | Red Peppers | Olive Tapenade | Goat Cheese | Lettuce Wrap **VG-GF**

SALADS select one

Classic Pasta Salad **VG**

Creamy New Potato Salad | Grain Mustard Dressing **VG-GF**

Roasted Vegetables | Pesto Vinaigrette **VG-GF-N**

Tomato-Mozzarella Salad **VG-GF**

Eggs Salad **VG-GF**

Quinoa Tabbouleh **V-GF**

Freekeh-Cauliflower Salad **V**

SNACKS select one

Trail Mix | Potato Chips | Vegetable Chips **V-GF-N**

Pretzels | Banana | Apple | Grapes **V**

DESSERTS select one

Fresh Fruit Salad **V-GF**

Fudge Brownie **VG**

Chocolate Chip Cookie **VG**

Oatmeal Trail Mix Cookie **VG**

House-made Sour Cherry Granola Bar **GF**

Gluten-Free Coconut Macaron **GF**

\$78 PER GUEST

Three Course Plated Lunch

FIRST COURSE select one

Sweet Corn Soup | Lemon Croutons **VG**
Tortilla Soup | Cotija Cheese | Tortilla Strips **VG-GF**
Heirloom Tomato Basil Bisque | Toasted Parmesan Crouton | Basil Oil **VG**
Caesar Salad | Focaccia Croutons | Shaved Parmesan Cheese
Organic Field Greens | Toasted Pistachios | Champagne Vinaigrette **V-GF-N**
Local Heirloom Tomato | Burrata Cheese | Balsamic Reduction | Basil Oil **VG-GF**
Bibb Lettuce | Arugula | Grapefruit | Feta Cheese | Avocado | Citrus Vinaigrette **VG-GF**
Baby Iceberg Wedge | Point Reyes Blue Cheese | Tomatoes | Avocado | Bacon | Herb Ranch **GF**

COLD ENTRÉE SALAD select one

Marinated Skirt Steak | Romaine | Grilled Onions | Candied Pecans | Blue Cheese Dressing **GF-N**
Quinoa Bowl | Baby Kale | Avocado | Cherry Tomatoes | Toasted Almonds | Grilled Chicken **GF-N**
Traditional Niçoise Salad | Olive Oil Poached Albacore Tuna | Fingerling Potatoes | Green Beans
Kalamata Olives | Hard Boiled Egg | Basil Vinaigrette **GF**
Chopped Salad | Grilled Shrimp | Salami | Edamame | Tomatoes | Avocado | Oregano Vinaigrette **GF**

HOT ENTRÉES select one

Wild Mushroom Stuffed Chicken Breast | Quinoa | Asparagus | Olive Jus **GF**
Roasted Chicken Breast | Herbed Pasta | Seasonal Vegetables | Garlic Jus
Grilled Pacific Salmon | Ratatouille Vegetables | Arugula Pesto **GF-N**
Steelhead Trout Almondine | Green Beans | Polenta Fries | Toasted Almond | Lemon Brown Butter **GF-N**
Petite Beef Tenderloin | Green Onion Potato Purée | Oven Roasted Tomato | Chimichurri **GF**
Grilled Vegetable Lasagna | Roasted Tomato | Petite Herb Salad **VG-GF**

DESSERTS select one

Valrhona Chocolate Pot de Crème | Raspberries | Crème Chantilly **GF-N**
Madagascar Vanilla Bean Crème Brûlée | Lemon Madeleine **VG**
Apple Hazelnut Crostata | Sea Salt Caramel | Blackberries **VG-N**
New York Style Cheesecake | Strawberries | Whipped Cream **VG**
Tiramisu | Espresso | Mascarpone | Marsala
Mango Panna Cotta | Pineapple | Banana | Passion Fruit **V-GF**
Guanaja Chocolate Cake Mousse | Crème Fraîche | Crunchy Pearls **N**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

\$95 PER GUEST - select two courses

\$115 PER GUEST- select three courses

Working Lunch – Plated

Please select one soup, one salad, one entrée and one dessert to create your “all in one” lunch.

Selection needs to be the same for the entire group. All items served simultaneously.

SOUPS select one

Roasted Tomato | Basil Oil **VG-GF**

Tortilla Soup | Cotija Cheese | Tortilla Strips **VG-GF**

Chilled Pea Soup | Mint **VG-GF**

SALADS select one

Tomato | Mozzarella | Basil **VG-GF**

Kale | Cauliflower | Raisins | Toasted Pine Nuts **V-GF-N**

Quinoa Tabbouleh | Cucumbers | Mint **V-GF**

Chopped Romaine | Chickpeas | Sundried Tomatoes | Feta Cheese

Oregano Vinaigrette **VG-GF**

ENTRÉES select one

Grilled Chicken | Toasted Almonds | Herbed Bulgur **N**

Chia-Crusted Ahi Tuna | Cauliflower Couscous | Raisins **GF**

Grilled Skirt Steak | Farro Salad | Lemon Chimichurri

Chilled Salmon | Soba Noodles | Citrus | Arugula **GF**

Cauliflower Steak | Warm Freekeh Salad **V**

DESSERTS select one

Vanilla Chocolate Cheesecake | Whipped Ganache | Blueberries **VG-N**

Strawberry Panna Cotta | Pistachio Crumble | Crème Fraîche **GF-N**

Double Shot Tiramisu | Coffee Cream | Candied Almonds **N**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

\$105 PER GUEST

Maximum of 50 guests.

À La Carte Lunch Buffet

SOUPS select one

additional selections \$8 PER GUEST

Three Bean Chili V-GF	Carrot Ginger V-GF
Corn Chowder VG-GF	White Bean Ham Hock GF
Roasted Tomato VG-GF	New England Clam Chowder
Chicken Noodle	Vegetable Minestrone Basil Pesto V-GF-N
French Onion Crostini	Artichoke Truffle VG-GF
Tortilla Soup Cotija Cheese Tortilla Strips VG-GF	Chilled Tomato Gazpacho V-GF
Chile Pozole Pork Shank Hominy GF	

SALADS select three

additional selections \$10 PER GUEST

Grilled Jumbo Asparagus Soft Poached Egg Olive Oil Lemon Gremolata VG-GF
Classic Greek Salad Romaine Red Onions Cherry Tomatoes Kalamata Olives Feta Cheese Oregano Vinaigrette VG-GF
Traditional Niçoise Salad Olive Oil Poached Albacore Tuna Fingerling Potatoes Green Beans Kalamata Olives Hard Boiled Egg Basil Vinaigrette GF
Green Papaya Long Green Beans Crushed Peanuts Cilantro Tomatoes Thai Chili Vinaigrette GF-N
Roasted Beets Goat Cheese Pecans Citrus Vinaigrette VG-GF-N
Roasted Cauliflower Raisins Toasted Pine Nuts Red Wine Vinaigrette V-GF-N
Gigante Beans Melted Tomatoes Persian Cucumbers Sumac Onions Preserved Lemon Garden Herbs Vinaigrette V-GF
Jerk Chicken Quinoa Bowl Black Beans Roasted Poblano Salsa Goji Berry Vinaigrette GF
Local Baby Greens Seasonal Vegetables Champagne Vinaigrette V-GF
Chopped Salad Pepperoncini Tomatoes Avocado Mozzarella Red Onions Lemon Basil Vinaigrette VG-GF
Traditional Caesar Salad Shaved Parmesan Cheese Anchovy Garlic Croutons (Vegetarian Option without Anchovy)

(continued)

À La Carte Lunch Buffet

(continued)

STARCHES select one

additional selections **\$10 PER GUEST**

- Gratin Dauphinois **VG-GF**
- Rosemary Mashed Potatoes **VG-GF**
- Truffle Macaroni & Cheese **VG**
- Herb Roasted Fingerling Potatoes **V-GF**
- Mushroom Risotto **VG-GF**
- Creamy Parmesan Polenta | Cipollini Onions **VG-GF**
- Mexican Rice **V-GF**
- Fried Rice **VG**
- Steamed Jasmine Rice **V-GF**

VEGETABLES select one

additional selections **\$10 PER GUEST**

- Green Beans | Toasted Almonds **V-GF-N**
- Braised Swiss Chard | Mushrooms **V-GF**
- Ratatouille Provençal **V-GF**
- Cumin Roasted Baby Carrots **V-GF**
- Grilled Asparagus **V-GF**
- Eggplant Caponata **VG-GF**
- Vegetable Byaldi **V-GF**
- Oven-Roasted Tomatoes **V-GF**
- Seasonal Local Baby Vegetable Medley | Tarragon Vinaigrette **V-GF**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

ENTRÉES select two

additional selections **\$14 PER GUEST**

- Vegetables Yakisoba | Sugar Snap Peas | Carrots | Chinese Broccoli **VG**
- Grilled Vegetable Lasagna **VG-GF**
- Grilled Salmon Filet | Corn Cream **GF**
- Seared Baja Seabass | Hominy Tomato Ragoût **GF**
- Roasted Icelandic Cod | Fennel Stew | Black Olives **GF**
- Miso-Glazed Black Cod | Shiitake Mushrooms | Stir-Fried Vegetables
- Moroccan Chicken Tagine | Green Olives | Preserved Lemon
- Rotisserie Style Lemon Rosemary Chicken | Garlic Jus **GF**
- Yellow Curry Shrimp | Coconut Milk | Thai Basil **GF**
- Roasted Pork Loin | Caramelized Apples | Cider Jus **GF**
- Bistro Beef Medallions | Red Pepper Chimichurri **GF**
- Grilled Beef Skirt Steak | Pearl Onions | Portobello Mushrooms | Red Wine Jus **GF**

DESSERTS select four

additional selections **\$8 PER GUEST**

- Macadamia Blondies **VG-N**
- Sea Salt Brownies **VG**
- Signature Chocolate Chip Cookies **VG**
- Fresh Fruit Tarts **VG-N**
- Seasonal Cheesecake Pops **VG**
- Vanilla Crème Brûlée **VG-GF**
- Raspberry Panna Cotta **GF**
- Chocolate Hazelnut Cake **VG-N**
- Seasonal Macarons **VG-GF-N**
- Tres Leches Cake **VG**
- Key Lime Meringue Tarts **VG**
- Candied-Ginger Lemon Cheesecake **VG**

\$92 PER GUEST

California Citrus Buffet

(Monday)

FROM THE BAKERY

Orange Scented Pull-Apart Rolls | Lemon Butter **VG**

SOUP

Artichoke Bisque | Pepita Seeds Pesto **VG-GF**

SALADS

Citrus Carpaccio | Crushed Pistachios | Mint | Smoked Sea Salt | Tangerine Oil **V-GF-N**

Little Gem Lettuce | Jicama | Hearts of Palm | Market Radishes | Sunflower Seeds
Green Goddess Vinaigrette **GF**

Chopped Cobb | Hen Egg | Roasted Peppers | Bacon | Green Onions | Avocado
Tomatoes | Black Pepper Ranch Vinaigrette **VG-GF**

Jerk Chicken Bowl | Quinoa | Black Beans | Poblano Salsa | Goji Berry Vinaigrette **GF**

ENTRÉES

Grilled Steelhead Trout | Corn Hominy Ragoût | Grapefruit Beurre Blanc **GF**

Roasted Garlic Chicken Breast | Ancho Chili Fingerling Potatoes | Lemon Gremolata **GF**

Yuzu Marinated Skirt Steak | Wild Rice Pilaf | Kaffir Lime Chimichurri **GF**

Local Seasonal Vegetables | Tarragon Vinaigrette **V-GF**

DESSERTS

Seville Orange Choux **VG**

Lemon Zest Cheesecake **VG**

Key Lime Pie **VG**

Mandarin Macarons **GF-N**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

\$96 PER GUEST

\$92 per guest if lunch buffet of the day is selected

90 Miles To The Border Buffet

(Tuesday)

SOUP

Tortilla Soup | Cotija Cheese | Tortilla Strips **VG-GF**

SALADS

Roasted Corn | Black Beans | Red Bell Peppers | Lime Cilantro Dressing **V-GF**

Taco Salad | Avocado | Pickled Onions | Cotija Cheese | Tortilla Strips

Tomatoes | Poblano Sour Cream Dressing **VG-GF**

Rock Shrimp Ceviche | Tomatoes | Avocado | Cilantro | Jalapeños | Tostada **GF**

Watermelon Salad | Jicama | Cucumbers | Queso Fresco | Lime | Tajin **VG-GF**

TACO STAND

Pork Al Pastor | Beef Carne Asada | Seared Mahi Mahi **GF**

Soft and Crunchy Taco Shells | Flour and Corn

Baby Zucchini Quesadilla | Oaxaca Cheese | Salsa Molcajete **VG**

Roasted Chicken Poblano Pepper Tamales **GF**

Mexican Rice **V-GF**

Refried Beans **VG-GF**

Warm Corn Tortilla Chips **VG**

Pico de Gallo | Lime | Cilantro | Guacamole | Cotija Cheese | Sour Cream **VG-GF**

DESSERTS

Tres Leches Verrine **VG**

Caramel Flan **GF-VG**

Mexican Chocolate Verrines **VG-N**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

\$96 PER GUEST

\$92 per guest if lunch buffet of the day is selected

Deli Food Court Buffet

(Wednesday)

SOUPS

Roasted Tomato **VG-GF**

Chicken Noodle

SALAD BAR

Field Greens | Spinach | Kale | Bibb Lettuce **V-GF**

Grilled Chicken | Herbed Shrimp | Marinated Flank Steak | Spicy Tofu **GF**

Cucumbers | Cherry Tomatoes | Avocado | Roasted Corn | Chickpeas | Radishes **V-GF**

Blue Cheese | Feta Cheese | Goat Cheese **VG-GF**

Candied Pecans | Dried Cherries | Spiced Pepitas **V-GF-N**

Ranch | Green Goddess | Citrus Vinaigrette | Extra Virgin Olive Oil and Balsamic Vinegar **VG-GF**

SANDWICHES

Grilled Vegetables | Goat Cheese | Arugula Pesto | Ciabatta **VG-N**

Tarragon Tuna Wrap | Celery | Onions

Grilled Chicken Breast Panini | Olive Tapenade | Fontina Cheese | Prosciutto | Focaccia

Carne Asada Torta | Roasted Poblano Peppers | Oaxaca Cheese | Chipotle Aioli | Telera Bread

House-made Sea Salt Potato Chips **V-GF**

Potato Egg Salad **VG-GF**

DESSERTS

Orange Zest Carrot Cake **VG-N**

Milk Chocolate Bourbon Cream

Dark Chocolate Café Choux Buns

Williams Pear Basil Mousse

BEVERAGES

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

\$96 PER GUEST

\$92 per guest if lunch buffet of the day is selected

From the Grill Buffet

(Thursday)

SALADS

Iceberg Wedge | Bacon | Red Onions | Tomatoes | Blue Cheese Dressing **GF**
German Style Potato Salad | Onion | Pickles | Smoked Bacon **GF**
Watermelon and Tomato Salad | Feta Cheese | Pistachios | White Balsamic Dressing **VG-GF-N**
Chopped Salad | Roasted Peppers | Turkey | Cilantro | Black Beans
Queso Fresco Cheese | Tomatoes **GF**

BURGER BAR

All-Natural Beef Burgers | Turkey Burgers | Salmon Burgers | Black Beans Lentils Burger **GF**
Challah Buns | Whole Wheat Buns | Gluten-Free Buns **VG**
Sautéed Mushrooms | Bacon **GF**
Tomatoes | Onions | Bibb Lettuce | Avocado | Kosher Dill Pickles **V-GF**
Aged Cheddar Cheese | Gruyère Cheese | Point Reyes Blue Cheese | Pepper Jack Cheese **GF**
Mayonnaise | Whole Grain Mustard | Ketchup | Bourbon BBQ Sauce **VG-GF**
Chipotle Mayonnaise **VG-GF**

SIDES

Onion Rings **VG**
Sweet Potato Fries **GF**
French Fries **GF**
Grilled Seasonal Vegetables **V-GF**

DESSERTS

Strawberry Shortcake **N**
Chocolate Chip Cookies **VG**
Baked Lemon Meringue Tarts **VG**
Sea Salt Brownies **VG**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

\$96 PER GUEST

\$92 per guest if lunch buffet of the day is selected

Italian Buffet

(Friday)

FROM THE BAKERY

Focaccia | Rosemary Butter **VG**

SOUP

Vegetable Minestrone | Basil Pesto **V-N**

SALADS

Fregola Salad | Grilled Vegetables | Pine Nuts | Sun Dried Tomatoes
Shaved Pecorino Cheese **VG-N**

Kale Caesar | Parmesan Croutons | Shaved Grana Padana Cheese

Heirloom Tomato and Mozzarella Di Bufala Cheese | Torn Basil | Aged Balsamic **VG-GF**

Panzanella | Ciabatta | Heirloom Tomatoes | Portobello Mushrooms
Shallots | White Balsamic Vinaigrette **V**

ENTRÉES

Roasted Branzino | Cannellini Bean Pepper Ragoût | Olive Caper Sauce Vierge **GF**

Citrus Garlic Rotisserie Style Chicken | Green Olive Polenta | Rosemary Jus **GF**

Pappardelle Pasta | Roasted Peppers | Mushrooms | Semi-Dried Tomato | Arugula **VG**

Marinated Artichoke and Speck Ham Flatbread | Roasted Garlic Cream

Grilled Broccolini | Lemon Oil | Crushed Marcona Almonds **V-GF-N**

DESSERTS

Espresso Tiramisu

Citrus Olive Oil Cake **VG-N**

Hazelnut Caramel and Sea Salt Macarons **VG-GF-N**

Cannoli **VG**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

\$96 PER GUEST

\$92 per guest if lunch buffet of the day is selected

Coastal Buffet

(Saturday)

SOUP

Soupe de Poisson | Garlic Saffron Aioli | Baguette Crostini

SALADS

Quinoa Bowl | Avocado | Tuscan Kale | Sugar Snaps Peas | Toasted Pistachios
Goji Berry Vinaigrette **V-GF-N**

Local Organic Baby Lettuce | Shaved Vegetables | Farmer's Cheese
Crème Fraîche | Herbs Dressing **VG-GF**

Little Gem Lettuce | Grapefruit Segments | Roasted Beets | Goat Cheese
White Balsamic Vinaigrette **VG-GF**

Shrimp Ceviche | Leche de Tigre | Cilantro | Shaved Onions | Chili Oil **GF**

ENTRÉES

Grilled Herbed Chicken Breast | Sautéed Swiss Chard | Grilled Broccolini | Pan Jus **GF**

Pan-Seared Ora King Salmon | Fennel Tomato Relish **GF**

Dungeness Crab Cake | Corn Succotash | Remoulade

Farmer's Market Seasonal Vegetable | Extra Virgin Olive Oil **V-GF**

Local Tomato Provençal | Garden Herbs **V-GF**

DESSERTS

Lavender-Blackcurrant Trifle

Baked Lemon Meringue **VG**

Cheesecake Lollipops **VG**

Green Tea Pots de Crème **GF**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee | Artisan Tea Selections

\$96 PER GUEST

\$92 per guest if lunch buffet of the day is selected

Wellness Menu – Power Lunch

SOUP

Tri-Color Lentil Soup **V-GF**

SALADS

Grilled Jumbo Asparagus | Greens Gremolata **V-GF**

Superfood Bowl | Baby Kale | Avocado | Hemp Seeds | Almonds | Blueberries | Goji Berry Vinaigrette **V-GF-N**

Edamame Nori Hummus | Pita Chips **V**

ENTRÉES

Plant Based “Meatball” | Cauliflower Couscous | Kaffir Lime Greek Yogurt Tzatziki **VG-GF**

Olive Oil Seared Pacific Salmon | Wilted Swiss Chard | Turmeric Ginger Sauce **GF**

Kimchi Quinoa Pilaf **V-GF**

Sweet Potato Wedge **V-GF**

DESSERT

Almond Milk Panna Cotta | Berries **V-GF-N**

Greek Yogurt Chocolate Mousse **V-GF**

Green Apple Granola Shots | Flax Seeds **V-GF**

\$95 PER GUEST

Reception



Montage
LAGUNA BEACH

[[RETURN TO TABLE OF CONTENTS](#)]

Hors d'Oeuvres

COLD

Cherry Tomato | Mozzarella | Basil Pesto **VG-GF-N**
Brie Cheese | Grapes | Candied Pecans | Freezed-Dried Honey | Crostini **VG-N**
Whipped Roquefort Cheese | Pear Marmalade | Walnut Toast **VG-N**
Heirloom Tomato Bruschetta | Focaccia | Garden Basil **VG**
Sweet Corn Soup Shooter | Chili Oil **VG-GF**
Chilled Tomato Gazpacho **V-GF**
Potato Rosti | Crème Fraîche | Caviar (+\$4) **GF**
Mediterranean Ratatouille Terrine | Goat Cheese **VG-GF**
Compressed Watermelon | Cucumber Ribbon | Greek Yogurt | Mint Syrup **VG-GF**

Achiote Chicken Salad Tostada | Pickled Onions **GF**
Parma Ham-Wrapped Coachella Date | Goat Cheese **GF**
Red Miso Beef | Daikon Radish | Yuzu Kosho
Black Pepper Crusted Beef | Boursin Cheese | Crostini
Duck Confit Tartlet | Cherry Mostarda | Tarragon

Shrimp Spring Roll | Peanut Sauce | Fresh Mint **GF-N**
Dungeness Crab Salad | Crispy Potato | Meyer Lemon **GF**
Smoked Salmon | Herbs Cream Cheese | Compressed Cucumber | Smoked Trout Roe **GF**
Seabass Ceviche | Sweet Potato | Pickled Onions **GF**
Spicy Tuna Tartare Taco | Avocado Crema **GF**
Maine Lobster Roll | Crème Fraîche | Celery | Tarragon (+\$4)

\$16 PER PIECE

Based on one piece per guest. Minimum order is one dozen per item.

HOT

Spanakopita | Mint-Yogurt Sauce **VG**
Truffle Macaroni and Cheese Croquette | Truffle Aioli **VG**
Wild Mushroom Tartlet | Goat Cheese **VG**
Cauliflower Soup Shooter | Black Truffle **V-GF**
Black Bean Corn Empanada | Lime Crème Fraîche **VG**
Boursin-Stuffed Mushroom Caps **VG**
Miniature Vegetable Quiche **VG**
Falafel | Garden Herbs | Pickled Red Onions **V-GF**
King Trumpet Mushroom Skewer | Sesame Seeds | Kurosu Gel **V-GF**

Miniature Cheese Burger | Caramelized Onions
Beef Wellington | Horseradish Cream
Lamb Chop | Olive Tapenade **GF**
Cuban Sandwich Bite
Bacon Wrapped Short Ribs | Hatch Chili Cheese Sauce **GF**
Southwestern Chicken Quesadilla
Chorizo Empanada
Reuben | Thousand Island
Chicken Cordon Bleu | Dijon Mustard Cream

Crab Cake Bite | Old Bay Aioli
Miniature Lobster Quesadilla | Roasted Tomato Salsa (+\$4)
Bacon Wrapped Scallop | Balsamic Vinegar Reduction **GF**
Pancetta Wrapped Shrimp | Calabrian Chili Aioli **GF**

\$16 PER PIECE

Based on one piece per guest. Minimum order is one dozen per item.

Sushi & Sashimi

Minimum order of 200 pieces. May be displayed or made-to-order by a sushi chef at \$450 per hour.

Recommended 4 pieces per person.

SUSHI & SASHIMI

Served with: Pickled Ginger | Wasabi | Soy Sauce v

NIGIRI ASSORTMENT

\$16 PER PIECE

Salmon | Tuna | Yellowtail | Scallop | Shrimp | Eel GF

SASHIMI ASSORTMENT

\$16 PER PIECE

Salmon | Tuna | Yellowtail | Scallop GF

MAKI ROLLS

8 pieces per roll GF

Vegetarian Roll

\$110 PER ROLL

Spicy Tuna Roll

\$114 PER ROLL

Hamachi Roll

\$114 PER ROLL

Salmon Roll

\$114 PER ROLL

California Roll

\$114 PER ROLL

Rainbow Roll

\$138 PER ROLL

CAVIAR STATION

Served with Egg White | Egg Yolk | Shallots | Chives | Crème Fraîche | Toast Point | Blinis GF

American Paddlefish | Salmon Roe | Trout Roe GF

American Sturgeon GF

Imperial Kaluga GF

Imported Osetra GF

MARKET PRICE

PER OUNCE

Recommended serving:

1oz. per four (4) guests

Receptions: Display

CHILLED RAW BAR

25-piece minimum order per item

Served with:

Lemon Wedges | Classic Cocktail Sauce v-GF

Cognac Sauce | Mignonette VG-GF

Citrus-Poached Jumbo Shrimp GF

\$14 PER PIECE

Crab Claws GF

\$16 PER PIECE

Freshly-Shucked Clams on the Half Shell GF

\$10 PER PIECE

Freshly-Shucked East and West Coast Oysters GF

\$14 PER PIECE

Chilled Half Lobster Tail GF

\$26 PER PIECE

Receptions: Chef-Attended Action Stations

Chef Attendant fee of \$450 per Chef per two-hour event, per seventy-five (75) guests.
\$200 per Chef for each additional hour.

GOURMET GRILLED CHEESE \$34 PER GUEST - select two

Served with Roasted Tomato Soup **VG-GF** \$42 PER GUEST - select three

Aged Cheddar Cheese | Havarti Cheese | Parmesan Cheese **VG**
Braised Short Rib | Smoked Provolone Cheese | Caramelized Onions | Arugula
Fontina Cheese | Bacon Jam | Heirloom Tomato
Maine Lobster | Monterey Jack Cheese

PIZZA \$36 PER GUEST - select two

Baked to Order Pizza:

Margherita | Tomato Sauce | Mozzarella Cheese | Torn Basil **VG**
Fennel Sausage & Speck | Tomato Sauce | Mozzarella Di Bufala | Cured Olives | Oregano
Arugula Bianca | Mozzarella Cheese | Fontina | Roasted Garlic | Basil Pesto **VG-N**

YAKITORI GRILL \$38 PER GUEST - select two

Thai Chicken Satay | Peanut Sauce **N**
Chili-Rubbed Pork Kebabs | Pineapple Salsa **GF**
Ora King Salmon Kebabs | Green Onion Soy
Baja Shrimp | Yuzu Butter **GF**
Skirt Steak | Chimichurri **GF**
Lamb Shish Kebabs | Tzatziki **GF**
Chicken Thighs | Chipotle Teriyaki Glaze
Vegetable Kebabs | Romesco Sauce **V-GF-N**
Korean Style Beef Short Ribs | Bulgogi Glaze

FISH & CHIPS \$38 PER GUEST

Tempura Battered Cod Fish | Tartar Sauce | Cajun Remoulade | Malt Vinegar | Steak French Fries

TRADITIONAL RACLETTE \$42 PER GUEST

Melted Raclette Cheese | Fingerling Potatoes **VG-GF**
Cornichons | Pickled Pearl Onions **V-GF**
Selection of Smoked and Cured Cold Cuts **GF**

STEAMED MUSSELS \$40 PER GUEST - select one

\$44 PER GUEST - select two

Served with Grilled Sourdough Bread and French Fries

White Wine | Shallot | Garlic **GF**
Chorizo | Shallot | Garlic | Cream **GF**
Blistered Tomato | Cilantro | Yellow Curry **GF**

THAI FRIED RICE

Jasmine Rice | Eggs | Tomatoes | Asparagus
Spring Onions | Crispy Garlic | Cilantro | Lime | Thai Chili **VG-GF**
Chicken Thighs \$34 PER GUEST
Ground Pork \$38 PER GUEST
Shrimp \$42 PER GUEST

GYROS \$42 PER GUEST

Lamb Shawarma Served in Warm Pita Pocket
Tzatziki Sauce | Lettuce | Sumac Onions **VG-GF**
Tomatoes | Feta Cheese | Kalamata Olives | Cucumbers **VG-GF**

Carving Stations

Carver Attendant fee of \$450 per Carver per two-hour event, per seventy-five (75) guests. \$200 per Carver for each additional hour.

GRILLED TOMAHAWK STEAK

Yucca Fries | Mojo | Chimichurri V-GF
Flavored Mustards GF

\$350 EACH | serves 8-10 guests

PEPPER CRUSTED NEW YORK STRIP LOIN

Roasted Garlic Mashed Potatoes VG-GF
Green Peppercorn Sauce | Flavored Mustards GF

\$800 EACH | serves 20-25 guests

WHOLE ROASTED BEEF TENDERLOIN

Smashed Fingerling Potatoes | Horseradish Cream VG-GF

\$750 EACH | serves 16-20 guests

HERB ROASTED PRIME RIB OF BEEF

Rosemary Whipped Potato | Red Wine Sauce GF
Flavored Mustards VG-GF

\$850 EACH | serves 25-30 guests

WHOLE ROASTED PORK LOIN

Aged Cheddar Grits | Apple Cider Jus GF
Dried Fruit Chutney V-GF

\$500 EACH | serves 25-30 guests

DRY RUBBED BABY BACK PORK RIBS

House-made Prickly Pear BBQ Sauce VG-GF
Margarita Slaw GF

\$380 EACH | serves 12-15 guests

5 SPICES RUBBED PORK BELLY

Steamed Buns | Green Onions VG
Hoisin Sauce | Crispy Garlic VG

\$500 EACH | serves 20-24 guests

OVEN ROASTED TURKEY BREAST

Potato Purée | Cranberry Sauce | Sage Gravy
Buttermilk Biscuits VG

\$480 EACH | serves 20-24 guests

WHOLE ROASTED MARY'S FARM CHICKEN "ROTISSERIE-STYLE"

French Fries | Chicken Sage Jus GF

\$300 EACH | serves 8-10 guests

COLORADO RACK OF LAMB

Warm Quinoa Salad | Caponata | Basil Jus VG-GF

\$350 EACH | serves 8-10 guests

BLACKENED AHI TUNA LOIN

Fire Roasted Eggplant Purée VG-GF
Cilantro-Scallion Tamari Sauce V-GF

\$600 EACH | serves 20-25 guests

CRAB AND SPINACH PACIFIC COAST SALMON "EN CROÛTE"

Vegetable Succotash | Caper and Olive Oil Sauce VG-GF

\$450 EACH | serves 18-22 guests

BANANA LEAF BAKED WHOLE SNAPPER

Israeli Couscous | Escovitch VG

\$600 EACH | serves 20-25 guests

SALT CRUSTED WHOLE GROUPEL

Roasted Fennel | Heirloom Baby Carrots VG-GF
Choron Sauce GF

\$600 EACH | serves 20-25 guests

WHOLE ROASTED CAULIFLOWER HEAD

Turmeric and Cumin Seeds | Tahini Sauce V
Zhoug Sauce | Crushed Pistachios V-N

\$150 EACH | serves 5-6 guests

Receptions: Stations

Chef-Attendant recommended for all stations. Chef Attendant fee of \$450 per Chef per two-hour event, per seventy-five (75) guests. Minimum of 25 guests.

FRESH & CRISP

\$28 PER GUEST

Asparagus | Belgian Endives | Celery | Carrots | Teardrop Tomatoes **V-GF**
Cucumbers | Romaine Spears | Fennel | Radishes **V-GF**
Piquillo Pepper Aioli | Gorgonzola Sour Cream **VG-GF**
Herb Tzatziki | Buttermilk Ranch **VG-GF**

CHEESE BOARD

\$42 PER GUEST

Selection of Domestic and Imported Cheeses **VG-GF**
Fig-Almond Cake | Quince Paste | Grapes | Local Honeycomb **VG-GF-N**
Dried Fruits and Nuts | Crackers | Seasonal Fruit Bread **N**

CHARCUTERIE

\$42 PER GUEST

Selection of Smoked and Cured Meats
House-made Pickles | Cornichons | Grain Mustard **GF**
Mixed Olives | Grilled Bread **V**

ANTIPASTI

\$38 PER GUEST

Marinated Olives | Grilled Artichoke Hearts | Basil Marinated Mozzarella **VG-GF**
Balsamic Roasted Portobello Mushrooms | Grilled Asparagus | Pepperoncini **V-GF**
White Bean Hummus | Fire-Roasted Eggplant Babaganoush **V-GF**
Black Olive Tapenade **V-GF**
Focaccia Crostini | Flatbread | Pita Chips | Grilled Bread | Grissini Sticks **V**

SUPERFOOD SALAD STATION \$34 PER GUEST

Spinach | Baby Kale | Local Baby Greens **V-GF**
Tomatoes | Cucumbers | Radishes | Edamame | Chickpeas | Avocado **V-GF**
Roasted Red Peppers **V-GF**
Pomegranate Seeds | Pecans | Pistachios | Almonds **V-GF-N**
Dried Blueberries | Dried Strawberries | Goji Berries **V-GF**
Hemp | Chia | Pepitas **V-GF**
Citrus Vinaigrette | Goji Berry Vinaigrette | Herbed Ranch | Green Goddess **VG-GF**
California Olive Oil and Vinegar **V-GF**

CHIPS AND GUACAMOLE \$28 PER GUEST-select two

Classic Guacamole | Avocado | Tomatoes | Onions | Cilantro
Lime Juice | Jalapeño **V-GF**
Mexican Street Corn | Roasted Corn | Avocado | Cotija Cheese | Chili Pepper **VG-GF**
Middle Eastern | Toasted Chopped Pepitas | Avocado | Pomegranate | Mint **V-GF**
Each selection includes Tortilla Chips **VG-GF**

CRUDO BAR \$38 PER GUEST- select two

Seabass | Aguachile | Cilantro | Pickled Onions **GF**
Spicy Ahi Tuna Tartare Tostada | Avocado Crema | Buba Arare **GF**
Shrimp Leche de Tigre | Crispy Sweet Potato | Chili Crunch **GF**

Receptions: Stations

Chef-Attendant recommended for all stations. Chef Attendant fee of \$450 per Chef per two-hour event, per seventy-five (75) guests. Minimum of 25 guests.

POKE BOWL \$38 PER GUEST - select two

Served Over Sushi Rice, Wakame Seaweed Salad and Nori VG

Pacific Salmon | Sweet Soy | Edamame | Avocado | Scallions

Ahi Tuna | Spicy Aioli | Jalapeños | Tobiko GF

Hamachi | Tamari | Ponzu | Cucumbers | Toasted Sesame Seeds GF

GOURMET MAC & CHEESE \$34 PER GUEST - select two

Traditional Creamy Sharp Cheddar Cheese VG

Smoked Ham | Gruyère Cheese

Slab Bacon | Fontina Cheese | Garden Herbs

Lobster | Mascarpone Cheese | Truffle Oil (\$4 PER GUEST supplement)

GRILLED ROASTED VEGETABLES \$32 PER GUEST

Zucchini | Bell Peppers | Cauliflower | Squash V-GF

Pepita Seed Pesto | Romesco Sauce VG-GF-N

FROM THE SEA \$38 PER GUEST - select one \$44 PER GUEST - select two

Seared Diver Scallops | Cauliflower Purée | Truffle Jus | Petite Herbs GF

Jumbo Lump Crab Cakes | Tomato Fennel Stew | Micro Greens

Blue Caledonian Shrimp | Panang Curry Sauce GF

TACO STAND \$34 PER GUEST - select two \$42 PER GUEST - select three

Served with: Warm Corn Tortillas | Guacamole | Lime Sour Cream VG-GF

Pico de Gallo | Lime Wedges V-GF

Pork Al Pastor GF

Herb-Marinated Mahi Mahi | Margarita Slaw GF

Chicken Verde | Avocado Crema | Cotija Cheese GF

Carne Asada | Pico de Gallo | Asadero Cheese | Chipotle Aioli GF

Beef Barbacoa | Pickled Onions GF

Shrimp Fajitas

Mushroom Asada | Pickled Onions | Avocado V-GF

QUESADILLAS \$36 PER GUEST - select two

Served with: Warm Flour Tortillas | Guacamole | Lime Sour Cream

Pico de Gallo | Lime Wedges VG

Cilantro-Marinated Chicken | Pepper Jack Cheese | Peppers | Onions

Pork Carnitas | Peppers | Onions

Three Cheese VG

Lobster | Chipotle Cheddar Cheese (\$6 PER GUEST supplement)

SICILIAN \$42 PER GUEST - select two

Served with: Warm Garlic Bread

Risotto | Rock Shrimp | Citrus GF

Potato Gnocchi | Short Rib Bolognese | Grana Panado Cheese

Wild Mushroom Ravioli | Truffle Cream | Pecans VG-N

Rigatoni | Cacio e Pepe VG

Dessert Action Stations

Prepared for a minimum of 25 guests. Available for smaller groups for an additional fee.

Chef Attendant fee of \$450 per Chef per two-hour event, per seventy-five (75) guests.

\$200 per Chef for each additional hour.

BANANAS FOSTER VG-GF

\$32 PER GUEST

Grand Mariner Macerated Berries | Dark Chocolate Sauce

Vanilla Ice Cream | Whipped Cream

CRÊPES STATION 3 WAYS VG-N

\$32 PER GUEST

Suzette | Grand Marnier | Macerated Berries | Nutella

CHURROS VG

\$32 PER GUEST

Cinnamon Sugar | Chocolate Sauce | Salted Caramel Sauce

S'MORES

\$30 PER GUEST

Graham Crackers | Hershey's® Chocolate | Marshmallows

SUNDAE FUNDÆ VG

\$32 PER GUEST

Vanilla Ice Cream | Chocolate Ice Cream | Strawberry Ice Cream

Hot Fudge Sauce | Caramel Sauce

M&M's® | Oreo® Crumbles | Butterfinger® | Snickers®

Mixed Nuts | Fruit | Chocolate Chips | Whipped Cream

GOURMET CRAFTED DONUTS VG

\$45 PER GUEST

Glaze options: Chocolate | Vanilla | Berry | Coffee

Sprinkles | Chocolate Sprinkles | Oreo® Crumbles | Crunchy Pearls

Add Cinnamon Churros and Hot Chocolate Dipping Sauce

(\$5 PER GUEST supplement)



Dessert Stations

ALL THINGS CITRUS

\$38 PER GUEST

- Lemon Macarons GF-VG-N
- Citrus Olive Oil Cake VG-N
- Dark Chocolate Orange Delice N
- Key Lime Tarts VG
- Orange Cheesecake VG

FRENCH CLASSICS

\$38 PER GUEST

- Vanilla Bean Crème Brûlée GF-VG
- Coffee Éclairs VG
- Sea Salt Caramel Macarons GF-VG-N
- Pear Almond Tart VG-N
- Opera Cake VG-N

ITALIAN FAVORITES

\$38 PER GUEST

- Pear Panna Cotta GF
- Espresso Tiramisu
- Lemon Zest Cheesecakes VG
- Chocolate Hazelnut Tartlet VG-N
- Pistachio Praline Verrine N

ENGLISH STYLE

\$38 PER GUEST

- Rose Strawberry Delice N
- Sticky Toffee Pudding VG
- Baked Lemon Meringue VG
- Blackcurrant Cheesecake Lollipop VG
- Gin & Tonic Macaron VG-N

ASIAN SPECIALTIES

\$38 PER GUEST

- Green Tea Pot de Crème GF
- Caramelized Ginger Verrine N
- Asian Pear Tartlet VG-N
- Adzuki Bean Cheesecake VG
- Hong Kong-Style Mango Pudding GF

CELEBRATION OF SUMMER DESSERTS

\$42 PER GUEST

- (available in July and August only)*
- Baked Peach Verbena Éclair VG
- Roasted Apricot Thyme Tartlet VG-N
- Lavender Strawberry and White Chocolate Verrine GF-VG
- Raspberry Honey Macaron GF-VG-N
- Fresh Strawberries | Devonshire Cream GF

CREATE YOUR OWN

\$40 PER GUEST

By Selecting Five (5) Desserts from the Above List

Dinner



Montage
LAGUNA BEACH

[RETURN TO TABLE OF CONTENTS]

Plated Dinners

All plated dinners include selection of either a salad, a soup, or an appetizer; entrée, dessert, bread and butter; freshly brewed Vittoria coffee, decaffeinated coffee, and artisan tea selections

SOUPS select one

Artichoke Velouté | Truffle Cream **VG-GF**

Roasted Tomato Soup | Ricotta Crostini | Basil Oil **VG**

Sweet Corn Bisque | Blue Crab | Cilantro Oil **GF**

Roasted Butternut Squash | Spiced Pepitas | Pumpkin Oil **VG-GF**

Tuscan White Beans and Kale | Preserved Lemon and Calabrian Chili **VG-GF**

Cauliflower | Truffle Oil **VG-GF**

Cream of Mushroom | Herbed Goat Cheese **VG-GF**

Lobster Bisque en Croûte | Leeks | Shrimp Ragoût

Shrimp and Chorizo Chowder | Corn Bread Crumble

French Onion | Gruyère Cheese Crouton

\$22 PER GUEST if selected as additional course

SALADS select one

Organic Lettuce | Shaved Seasonal Vegetables | Candied Pistachios | Aged Sherry Vinaigrette **V-GF-N**

Belgian Endives | Red Oak Lettuce | Watercress Bundle | Point Reyes Blue Cheese

Walnut Raisin Crostini | Poached Pears | Port Wine Vinaigrette **VG-N**

Oven-Roasted Heirloom Beets | Goat Cheese | Puffed Grained Granola | Arugula | Citrus Vinaigrette **VG-GF-N**

Traditional Caesar | Shaved Parmesan Cheese | White Anchovies | Garlic Crouton

Butter Lettuce | Wild Mushrooms | Crostini | Humboldt Fog Goat Cheese | Truffle Vinaigrette **VG**

Baby Iceberg Wedge | Lardons | Point Reyes Blue Cheese | Tomatoes | Pickled Onions | Ranch Dressing **GF**

Little Gem Lettuce | Citrus | Fennel | Radishes | Avocado Herb Dressing **VG-GF**

Mint Compressed Watermelon | Feta Cheese | Arugula | Toasted Pepitas | Agave Vinaigrette **VG-GF**

Endives | Castelfranco | Radicchio | Arugula Salad | Torn Sourdough | Grapefruit | Pecorino Cheese | Chardonnay Vinaigrette **VG-GF**

Heirloom Tomatoes | Medjool Dates | Pickled Shallots | Marcona Almonds | Saffron Vinaigrette **V-GF-N**

\$22 PER GUEST if selected as additional course

Plated Dinners

COLD APPETIZERS *select one*

Dungeness Crab Salad | Celery Root Purée | Edamame Tomato Salsa | Micro Herbs | Herb Oil **GF**
Tuna Sashimi | Yuzu Ponzu | Avocado Crema | Radishes | Bubu Arare | Red Shiso **GF**
Yellow Tail Crudo | Cucumber Aguachile | Charred Avocado | Finger Limes | Pickled Shallots **GF**
Black Pepper Crusted Beef Tenderloin Carpaccio | Parmesan Cheese | Pickled Mustard Seeds
Castelvetrano Olives | Roasted Lemon Aioli **GF**
Poached Maine Lobster Medallion | Jumbo Asparagus | Charred Grapefruit | Fine Herb Aioli | Chili Oil **GF**
Roasted Roma Tomato Tart | Caramelized Onions | Taleggio Cheese | Aged Balsamic | Arugula **VG**

\$30 PER GUEST *if selected as additional course*

HOT APPETIZERS *select one*

Butternut Squash Ravioli | Apple Relish | Brown Butter Emulsion | Crispy Sage **VG**
Chili Tamales | Mole Amarillo | Pickled Red Onions | Freeze Dried Corn **V-N**
Herbed Potato Gnocchi | Short Rib Bolognese | Wild Mushrooms
New Caledonian Shrimp Risotto | Crispy Garlic | Herb Pistou **GF**
Pan-Seared Sea Scallops | Carrot Hummus | Meyer Lemon and Smoked Trout Caviar Beurre Blanc **GF**

(\$12 PER GUEST supplement)

\$30 PER GUEST *if selected as additional course*

INTERMEZZO *select one*

Orange Honey **V-GF**
Strawberry Lime **V-GF**
Lemon Mint **VG-GF**
Champagne **V-GF**
Pink Grapefruit **V-GF**
Limoncello **VG-GF**

\$18 PER GUEST *enhancement*

Entrées – From the Sea

SEARED ORA KING SALMON \$160 PER GUEST

Cauliflower Purée | Rainbow Chard **GF**
Pomme Gaufrette | Chorizo Vierge **GF**

PAN-SEARED FLOUNDER \$165 PER GUEST

Confit Marble Potatoes | Bourride Broth | Garlic Aioli Crostini

PAN-SEARED CHILEAN SEABASS \$175 PER GUEST

Crab Brandade | Steamed Broccolini | Saffron Mussel Sauce

OLIVE OIL ROASTED BAJA SEABASS \$160 PER GUEST

Crab-Lemon Risotto | Asparagus | Caper-Tomato Oil **GF**

ROASTED JUMBO PRAWNS \$170 PER GUEST

Chickpea | N'duja | Sunchoke Two Ways | Herb Oil **GF**

BUTTER POACHED MAINE LOBSTER \$175 PER GUEST

Swiss Chard | Lobster Cannelloni | Butternut Squash | Turmeric Sauce

Entrées – From the Land

PAN-SEARED ALL-NATURAL CHICKEN BREAST \$145 PER GUEST

Roasted Corn and Pepper Succotash | Bravas Potatoes | Piquillo Pepper Coulis **GF**

WILD MUSHROOM STUFFED MARY'S FARM CHICKEN BREAST \$150 PER GUEST

Anson Mills Grits | Brussel Sprout & Pancetta | Garlic Chicken Jus **GF**

GRILLED PORK CHOP \$155 PER GUEST

Herb-Roasted Peewee Potatoes | Arugula-Apple Salad | Creamy Mushroom Sauce **GF**

BEEF CHEEKS BOURGUIGNON \$145 PER GUEST

Truffle Mashed Potatoes | Baby Carrots | Button Mushrooms **GF**

CABERNET BRAISED BEEF SHORT RIBS \$155 PER GUEST

Potato "Risotto" | Baby Carrots | Cipollini Onions | Bacon Jus **GF**

COLORADO LAMB LOIN \$175 PER GUEST

Curried Lentils | Braised Escarole | Eggplant Caponata **GF**

GRILLED BEEF TENDERLOIN AU POIVRE \$175 PER GUEST

Horseradish Potato Gratin | Shallot Confit | Seasonal Vegetables
Green Peppercorn Sauce **GF**

BLUE CHEESE CRUSTED BEEF FILET \$175 PER GUEST

Point Reyes Blue Cheese | Rosemary Potato Purée | Spinach Mushroom Ragoût
Merlot Jus **GF**

NEW YORK STRIP LOIN \$180 PER GUEST

Pomme Purée | Wild Mushroom Ragout | Green Asparagus | Béarnaise Sauce **GF**

Duo Entrées

Includes Chef's selection of seasonal vegetables and starch.

BRAISED BEEF SHORT RIBS \$180 PER GUEST

Cabernet Jus GF

ROASTED CHICKEN BREAST \$180 PER GUEST

Roasted Garlic Jus GF

GRILLED FILET MIGNON \$210 PER GUEST

Red Wine Sauce GF

Choose one of the following to accompany the selected protein:

Ora King Salmon | Vierge Sauce GF

Cilantro and Garlic Roasted Tiger Shrimp | Grilled Pineapple Salsa GF

Jumbo Lump Crab Cake | Creole Remoulade

Pan-Seared Sea Scallops | Cauliflower | Truffle Jus GF

Chilean Seabass | Piquillo Pepper Coulis (+\$14) GF

Butter Poached Half Lobster | Turmeric Cream (+\$14) GF

Entrées – Vegetarian & Vegan

\$155 PER GUEST - select one

CANNELLONI

Mushrooms | Ricotta Cheese | Spinach | Roasted Tomato Cream VG

ROASTED BUTTERNUT SQUASH RISOTTO

Blistered Cherry Tomatoes VG-GF

SWISS CHARD AND QUINOA ENCHILADAS

Tomatillo Sauce | Cotija Cheese VG-GF

GRILLED VEGETABLE LASAGNA

Zucchini | Yellow Squash | Eggplant

Roasted Red Peppers | Herbed Ricotta Cheese VG-GF

GRILLED CAULIFLOWER STEAK

Heirloom Cauliflower | Cilantro Chutney | Freekeh Salad V

VEGETABLE BYALDI

Caramelized Onions | Basil Pesto V-GF-N

PLANT-BASED BOLOGNESE

Bucatini Pasta | Stracciatella VG

GREEN CURRY EGGPLANT

Carrots | Herbs Salad | Grilled Naan Bread V

CRISPY SEARED ZUCCHINI STEAK

Tzatziki Sauce | Quinoa Pilaf | Pistachios VG-GF-N

Desserts

select one item

CHOCOLATE LOVERS

Madagascan Dark Chocolate Dome | Mango | Orange Yogurt | Mousse **GF**
Mango Panna Cotta | Pineapple | Banana | Passion Fruit **V-GF**
Venezuelan Chocolate S'more Tart | Marshmallow | Ganache | Powdered Chocolate
Dark Chocolate Mousse | Orange | Coconut | Dates **V-GF**

MONTAGE SIGNATURE DESSERTS

64% Chocolate Lemon Cake | Whipped Cream | Raspberries **GF-N**
Citrus Cheesecake | Crème Fraîche | Raspberries
Sea Salt Caramel | Apples | Ice Cream Sandwich | Torte **N**

NOT SO CHOCOLATE

Sticky Toffee Pudding | Vanilla Ice Cream | Warm Toffee Sauce **VG**
Crème Brûlée | Select one: Vanilla, Chocolate, Caramel or Coffee **VG-GF**
Panna Cotta | Bourbon Vanilla | Crème Fraîche | Seasonal Fruit **N**
Tiramisu | Espresso | Mascarpone | Dark Rum

WARM FRUIT CRISPS

Williams Pear and Blackberry (Fall/Winter) | Vanilla Ice Cream **VG-N**
Peach and Apricot (Spring/Summer) | Vanilla Ice Cream **VG-N**

THREE'S A CROWD select three

(\$12 PER GUEST supplement)

Dark Chocolate Ganache | Milk Chocolate Sponge Cake | Ivory Chocolate Cheesecake
Citrus Cheesecake | Lemon Financier | Layered Lemon Torte **N**
Layered Strawberry Cake | Whipped Strawberry Mousse | Strawberry Macaron **N**



Mediterranean Buffet

FROM THE BAKERY

House-made Focaccia **V**

SOUP

Kale White Bean and Tomato **VG-GF**

SALADS

Heirloom Tomato | Burrata | Arugula | Basil | Aged Balsamic **VG-GF**

Roasted Kale | Charred Eggplant | Toasted Pine Nuts | Pomegranate Seeds | Citrus Dressing **V-GF-N**

Orzo | Feta Cheese | Olives | Artichokes | Oregano Dressing **VG**

Traditional Niçoise Salad | Olive Oil Poached Albacore Tuna | Fingerling Potatoes | Green Beans | Kalamata Olives

Hard Boiled Eggs | Basil Vinaigrette **GF**

HOT SELECTIONS (Chef Attendant Required)

Chicken Picatta | Lemon Caper Butter

Seafood Paella | Saffron Rice | Spanish Chorizo **GF**

Roasted Branzino | Fennel and Sun-Dried Tomato Fregola

Braised Osso-Buco | Soft Mascarpone Polenta | Gremolata **GF**

Grilled Baby Eggplant | Broccolini | Tomatoes | Sumac **V-GF**

DESSERTS

Pistachio Olive Oil Tart **GF-N**

Rose Strawberry Delice **N**

Orange Blossom Macaron **VG-N**

Almond Honey Verrine **VG-N**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee

Artisan Tea Selections

\$225 PER GUEST

South of the Border Buffet

TO START

Warm Tortilla Chips | Pico de Gallo | Guacamole | Roasted Salsa **VG-GF**

SOUP

Mexican Meatball Soup **GF**

SALADS

Baja Seabass Aguachile | Cucumbers | Red Onions | Avocado **GF**

Nacho Salad | Shredded Iceberg | Monterey Jack Cheese | Pico de Gallo | Black Olives

Crispy Tortilla Strips | Avocado Ranch Dressing **VG-GF**

Caesar Salad | Grilled Nopales | Cornbread Croutons | Cotija Cheese | Jalapeño Caesar Dressing

Cilantro Marinated Steak | Roasted Corn | Black Beans | Pickled Peppers | Queso Fresco **GF**

HOT SELECTIONS

Local Snapper Vera Cruz **GF**

Arroz con Pollo **GF**

Chicken Green Chili & Cheese Tamales **GF**

Corn Okra Succotash **VG-GF**

CARVING STATION (Carver Attendant Required)

Green Chile Porchetta | Salsa Tatemada **GF**

Yucca Fries | Mojo Sauce **V-GF**

TACO STATION

Beef Barbacoa **GF**

Flour and Corn Tortillas | Tequila Lime Chayote Slaw | Chipotle Aioli | Guacamole | Pico de Gallo | Lime Wedges **VG**

DESSERTS

Mango Rice Pudding **GF**

Tres Leches Verrines **VG**

Caramel Flan **GF-VG**

Cinnamon Spiced Chocolate Cream **GF-VG**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee

Artisan Tea Selections

\$225 PER GUEST

Smokehouse Barbeque Buffet

FROM THE BAKERY

Cornbread Muffins | Honey Butter **VG**

SOUP

Texan Style Beef Chili | Cheddar Cheese | Crispy Onions | Sour Cream | Chives **GF**

SALADS

Baby Iceberg Wedge | Blue Cheese | Pickled Onions | Bacon | Tomatoes | Buttermilk Dressing **VG-GF**

Baked Potato Salad **VG-GF**

Chipotle Deviled Eggs **VG-GF**

Cavatappi Pasta Salad | Arugula Pesto | Cherry Tomatoes | Grilled Squash | Goat Cheese **VG-N**

Tomato Salad | Roasted Corn | Poblano | Avocado | Charred Onion Vinaigrette **VG-GF**

HOT SELECTIONS

BBQ Spiced Jumbo Prawn Skewers | Anson Mills Cheddar Grits **GF**

Blackened Steel Head Trout | Piloncillo-Roasted Sweet Potato **GF**

Aged White Cheddar Macaroni and Cheese **VG**

Charred Green Beans | Sweet Peppers | Farmer's Cheese **VG-GF**

SMOKED BBQ CARVING STATION (Carver Attendant Required) - select two

House Smoked Brisket | Chipotle Chicken | BBQ Baby Back Ribs | Tomahawk Steak **GF**

Bourbon BBQ Sauce | Chimichurri **VG-GF**

DESSERTS

Chocolate Pudding **GF**

Red Velvet Cake

Apple Cobbler | Vanilla Ice Cream **VG**

Old-Fashioned Cheesecake **VG**

Chocolate Chip Cookies **VG**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee

Artisan Tea Selections

\$225 PER GUEST

SoCal Flavors

FROM THE BAKERY

Thyme and Sea Salt Parker House Rolls **VG**

SOUP

Dungeness Crab Chowder | Oyster Crackers

CHILLED

Chilled Asparagus | Soft-Poached Egg | Goat Cheese | Truffle Vinaigrette **VG-GF**

California Fields Greens | Shaved Vegetables | Sherry Vinaigrette **V-GF**

Heirloom Tomato Salad | Strawberries | Avocado | Marcona Almonds | White Balsamic Vinaigrette **V-GF-N**

Oven Roasted Beets | Citrus | Humboldt Fog Cheese | Pistachio | California Olive Oil **VG-GF-N**

FROM THE GRILL (Chef Attendant Required)

Petite New York Steaks | Yuzu Demi-Glace | Assorted Mustards **GF**

Maine Lobster Tail | California Citrus Compound Butter | Kaffir Lime Chimichurri **GF**

Roasted Seasonal Brassicas | Organic Wild Mushrooms **V-GF**

Potato “Risotto” **VG-GF**

DESSERT

Dark Chocolate Orange Delice **N**

Strawberry Lavender Panna Cotta **GF**

Lemon Curd Tart

Honey Cheesecake Verrine

BEVERAGES

Vittoria Regular and Decaffeinated Coffee

Artisan Tea Selections

\$235 PER GUEST

A Night in France

FROM THE BAKERY

Sourdough Rolls **v**

SOUP

Lobster Bisque | Cognac Cream | Brioche Crouton

APPETIZERS

Warm Baked Brie Cheese | Dried Fruit & Nuts | Baguette Crostini **VG-N**

Frisée Lettuce Salad | Lardons | Aged Goat Cheese | Croutons | 8 Minute Eggs | Green Asparagus | Red Wine Vinaigrette

Bayonne Ham | Cantaloupe Melon **GF**

Classic Beef Tartare | Truffle Aioli | Baguette Crostini

HOT SELECTION

Hanger Steaks* | Frites | Green Peppercorn Sauce | Béarnaise | Assorted Mustards **GF**

Pan-Seared Branzino | Ratatouille | Tapenade Beurre Blanc **GF**

Chicken Chasseur | Burgundy Wine | Forest Mushrooms | Bacon | Pearl Onions **GF**

Pomme Aligot **VG-GF**

Provençal Vegetables Tian | Basil Pesto **VG-GF-N**

*CARVER ATTENDANT REQUIRED

DESSERT

Mousse au Chocolate

Apple Tatin Choux

French Macaron **GF-VG-N**

Blackcurrant Delice **N**

Cannelés **VG**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee

Artisan Tea Selections

\$260 PER GUEST

A Taste Of Asian Flavors

SOUP

Chicken Tom Kha Kai | Mushrooms **GF**

SALADS

Soba Noodle Salad | Cabbage | Peppers | Sugar Snap Peas | Cashew Chili Dressing **VG-N**

Green Papaya Salad | Peanut | Carrots | Cherry Tomatoes | Cilantro | Dried Shrimp | Thai Chili Vinaigrette **GF-N**

Spicy Tuna Roll **GF**

Chinese Salad Bowl | Cabbage | Broccoli | Orange Segment | Crispy Noodle | Ginger Sesame Dressing **VG-GF**

HOT SELECTIONS

Lemongrass Marinated Chicken Satay | Peanut Sauce **N**

DIM SUM

Pork & Shrimp Shumai | Vegetable Potstickers | BBQ Pork Bun | Sweet Chili Sauce | Green Onion Soy Sauce

Yellow Shrimp Curry | Jasmine Rice

Sake Shallow Poached Ora King Salmon | Baby Bok Choy | Shiitake Mushrooms **GF**

ACTION CARVING STATION (Carver Attendant Required) - select one

Peeking Duck | Bao Bun | Hoisin Sauce | Green Onions

Kalbi Marinated Ribeye | Cucumber Kimchi

Crispy Pork Belly | Nam Jim Jaew Sauce | Fresh Herbs Salad

DESSERTS

Matcha Green Tea Cappuccino

Sago Coconut Melon **VG**

Pandan Cake with Palm Sugar **VG**

Thai Passion Curd Tapioca

BEVERAGES

Vittoria Regular and Decaffeinated Coffee

Artisan Tea Selections

\$285 PER GUEST

Market Family-Style Dinner

FROM THE BAKERY (Pre-Set)

Selection of Rustic Breads **VG**

SALADS (Pre-Set)

Farmer's Market Baby Greens | Radishes | Fresh Herbs | Pepitas | Shallot Vinaigrette **V-GF**

Artisan Cheese | Charcuterie | Pickled Vegetables | Honeycomb | Toasted Pecans | California Dates **GF-N**

Grilled Artichokes | Truffle Aioli **VG-GF**

Organic Roasted Baby Beets | California Goat Cheese | Salted Pistachios | Citrus Vinaigrette **VG-GF-N**

SOUP (Served Tableside)

Cauliflower Bisque | Truffle Cream | Brioche Crouton **VG**

HOT SELECTIONS

Herb-Roasted Skirt Steak | Red Wine Sauce | Crispy Shallots **GF**

Morro Bay Black Cod | Celeriac Purée | Sauce Vierge | Celery Herb Salad **GF**

Organic Roasted Chicken | Swiss Chard | Cipollini | Natural Jus **GF**

Heirloom Roasted Baby Carrots | Sumac Tahini Yogurt **VG-GF**

Rosemary Pee-Wee Potatoes **V**

DESSERTS

Classic Carrot Cake **VG**

Red Velvet Macarons **GF-VG-N**

Milk Chocolate Bourbon Cream **GF**

Key Lime Pie **VG**

BEVERAGES

Vittoria Regular and Decaffeinated Coffee

Artisan Tea Selections

\$265 PER GUEST

25 guest minimum – 100 guest maximum

Wellness Menu - Dinner Buffet

SOUP

Quinoa Mushroom Soup **V-GF**

SALADS

Crudités | Green Goddess Dressing | Edamame Hummus **VG-GF**

Pacific Salmon Poke | Avocado | Tamari | Ponzu | Seaweed | Brown Rice **GF**

Spinach Salad | Roasted Broccolini | Almonds | Blueberries | White Balsamic Vinaigrette **V-GF-N**

Mint-Compressed Watermelon | Feta Cheese | Arugula | Toasted Pumpkin Seeds | Agave Vinaigrette **VG-GF**

ENTRÉES

Chia Seed-Crusted Steelhead Trout | Organic Farro | Wilted Greens | Kimchi Relish

Gluten-Free Gnocchi | Plant-Based Bolognese | Toasted Pecans **V-GF-N**

Turmeric Marinated Tofu | Charred Japanese Eggplant | Sesame Seeds | Miso Dressing **V-GF**

Grilled Heirloom Cauliflower | Roasted Tomatoes | Sumac **V-GF**

DESSERTS

Roasted Strawberry and Rhubarb Crumble **V-GF**

Chocolate Orange Mousse **GF**

Green Apple Matcha Verrine **GF-VG**

Mango Panna Cotta **GF**

\$155 PER GUEST

Beverages



Montage
LAGUNA BEACH



[RETURN TO TABLE OF CONTENTS]

Hosted Bars

All bar packages have a beverage minimum of \$500. Based on a standard 2 ounce pour for liquor and a 6 ounce pour for wine.

ARTIST'S PALETTE

LIQUOR

Tito's Vodka
Beefeater Dry Gin
Milagro Tequila Blanco
Vida Mezcal
Bulleit Bourbon
Plantation '3 Star' White Rum
Monkey Shoulder Scotch
Rittenhouse Rye
Suntory Toki Japanese Whisky

WINE

12001 Piper Sonoma, Sonoma County
15036 Sonoma-Cutrer, Chardonnay
Russian River Ranches, Sonoma, California
17018 Groth, Sauvignon Blanc, Napa Valley, California
45080 DAOU, Cabernet Sauvignon
Paso Robles, California

\$21 PER DRINK

MASTER'S PALETTE

LIQUOR

Grey Goose Vodka
The Botanist Gin
Casamigos Tequila Blanco
Illegal Mezcal
Woodford Reserve Bourbon
Flor De Cana 4-Year Extra Seco
Balvenie 12-Year Single Malt Scotch
Johnnie Walker Black Label Scotch
Highwest Rye
Kikori Japanese Whisky

WINE

12006 Roederer Estate, Brut, Anderson Valley
15005 Stag's Leap Wine Cellars, Chardonnay
Napa Valley, California
22029 Love Block, Sauvignon Blanc, Marlborough
50245 Etude, Pinot Noir, Estate, Carneros

\$26 PER DRINK

RESERVE PALETTE

LIQUOR

Kastra Vodka
Monkey 47 Gin
Clase Azul Plata Blanco Tequila
Dos Hombres Mezcal
Hevean Hill 7 Year Bottled-in-Bond Bourbon
Plantation XO 20th Anniversary Rum
Balvenie 14-Year Single Malt Scotch
Johnnie Walker Gold Label Scotch
Jefferson's Ocean Rye
Nikka from the Barrel Japanese Whisky

WINE

Custom list by Sommeliers

\$39 PER DRINK

Package Bars

Package pricing includes house wine and beer. Based on a standard 2 ounce pour for liquor and a 6 ounce pour for wine.

Champagne toast, shots and non-alcoholic beverages are not included in package pricing. Packages must be selected for full guarantee of all guests exceeding 21 years of age.

ARTIST'S PALETTE

LIQUOR

Tito's Vodka
Beefeater Dry Gin
Real Del Valle Tequila Blanco
Vida Mezcal
Buffalo Trace Bourbon
Plantation '3 Star' White Rum
Johnnie Walker Single Malt Scotch
Monkey Shoulder Scotch
Rittenhouse Rye
Suntory Toki Japanese Whisky

WINE AND BEER

See Page 60 for house wine listing

Two hours \$60 PER GUEST
Three hours \$80 PER GUEST
Four hours \$95 PER GUEST
Each additional hour \$25 PER GUEST

MASTER'S PALETTE

LIQUOR

Grey Goose Vodka
The Botanist Gin
Casamigos Tequila Blanco
Nosotros Mezcal
Woodford Reserve Bourbon
Flor De Cana 4-Year Light Rum
Balvenie 12-Year Single Malt Scotch
Johnnie Walker Black Label Scotch
Highwest Rye
Kikori Japanese Whisky

WINE AND BEER

See Page 60 for house wine listing

Two hours \$75 PER GUEST
Three hours \$100 PER GUEST
Four hours \$120 PER GUEST
Each additional hour \$30 PER GUEST

RESERVE PALETTE

LIQUOR

Kastra Vodka
Monkey 47 Gin
Clase Azul Plata Blanco Tequila
Dos Hombres Mezcal
Hevean Hill 7 Year Bottled-in-Bond Bourbon
Plantation XO 20th Anniversary Rum
Balvenie 14-Year Single Malt Scotch
Johnnie Walker Gold Label Scotch
Jefferson's Ocean Rye
Nikka from the Barrel Japanese Whisky

WINE AND BEER

Custom List by Sommeliers

Two hours \$120 PER GUEST
Three hours \$145 PER GUEST
Four hours \$160 PER GUEST
Each additional hour \$60 PER GUEST

CASH BAR Cash Bar selections are made custom for every party and require a two hour event minimum. Pricing and availability is determined by the Event Manager, based on location and group size. Client is responsible for meeting the indicated Cash Bar minimum as specified by the Event Manager. For inquires on Cash Bar Selections, please contact your dedicated Event Manager for further details. All bar packages have a beverage minimum of \$500.

Bar Enhancements

MIMOSA STATION MINIMUM 25 GUESTS

House Sparkling Wine

Seasonal Fruit Purées and Fruit Juices

Seasonal Berry Garnishes

House sparkling wine may be replaced with wine of choice, charge based on consumption per bottle.

\$30 PER GUEST PER HOUR

BLOODY MARY STATION MINIMUM 25 GUESTS

House Vodka

House-made Bloody Mary Mix

Poached Shrimp | Bacon

Pickled Vegetables | Celery

Lemon and Lime Wedges

House vodka may be replaced with alcohol of choice, charge based on consumption per bottle.

\$35 PER GUEST PER HOUR

NON-ALCOHOLIC BEVERAGES

(48-hour notice required)

This palette features non-alcoholic beverages for all guests under the age of 21 and can be added to any Bar Package. In addition to the offerings below, our dedicated team of mixologists are available to create a custom mocktail to reflect your theme or special preferences. Please contact your Event Manager for further details.

Minimum of 25 non-alcoholic beverages per selection.

Little Ricky

Fresh Lime | Simple Syrup | Soda

Green Flash

Cucumber | Pineapple | Ginger Beer

Elderflower Cordial

Sober Shandy

Non-Alcoholic Beer | House-made Lemonade

\$14 PER DRINK

MOCKTAILS

Minimum of 25 mocktails per selection.

San 77

Seedlip 'Spice 94' Non-Alcoholic Spirit

Alcohol-Removed Sparkling Brut | Belvoir Ederflower

Non-Alcoholic Cordial Lemon

Bee's Keys

Amass Riverine Non-Alcoholic Spirit | Ginger

Honey | Lemon

Very Berry Mule

Seedlip 'Spice 94' Non-Alcoholic Spirit

Ginger Beer | Berries | Lime

Spicy Sober-ita

Seedlip 'Grove 42' Non-Alcoholic Spirit

Firewater Tincture | Lime | Agave

\$19 PER DRINK

Beer Selections

(select a maximum of four)

Coors Light
Michelob Ultra
Pacifico
Stella Artois
Scrimshaw Pilsner
Sierra Nevada Pale Ale
Stone IPA

\$11 PER DRINK

Crafted Selections

Seasonal or local selection available. Special requests require a two week notice. Prices subject to change.

Cocktails

Minimum of 25 cocktails per selection.

SIGNATURE \$22 PER DRINK

Paloma

Patrón Tequila Blanco | Lime
Fever Tree Grapefruit Soda
On the rocks with a grapefruit wheel

Bee's Knees

Beefeater Gin | Lime | Honey
Up with the Lime Wheel

Ocean Cobra

Tito's Vodka | Elderflower
Watermelon | Lemon | Tiki Bitters
On the Rocks with a Watermelon Cube

Classic Old Fashion

Buffalo Trace Bourbon Whiskey
Angostura Bitters | Orange Bitters
On the Rocks with an Orange Slice

Classic Margarita

Abre Ojos Tequila Blanco | Lime
Orange Liquor | Agave
On the Rocks with a Lime Wheel

Business With Pleasure

Hendrick's Gin | Lime
Pineapple | Honey
Up without garnish

Peach Brandy Fizz

Wheatley Vodka | Sparkling Wine
d'Arton Crème de Peche | Lemon
On the Rocks with Lemon Wheel

Aperol Spritz

Aperol | Prosecco | Club Soda
On the Rocks with an Orange Peel in a White Wine Glass

HAND-CRAFTED \$26 PER DRINK

Market-Fresh Margarita

Herradura Silver Tequila | Lemon
Lime | Agave
Choice of Flavor (Select One):
Spicy, Pineapple, Blackberry, Lime
On the Rocks with a Lime Wheel

Espresso Martini

Belvedere Vodka
Coffee Liquor | Espresso
Up with three Coffee Beans

New York Sour

Whistle Pig Bourbon | Pinot Noir
Lemon | Egg White (*Vegan option available with Aquafaba*) | Luxardo Cherry

Oaxaca Old Fashioned

Casamigos Reposado Tequila
Vida Mezcal | Agava
Aztec Chocolate Bitters
On the Rocks with an Orange Peel

Lychee Martini

Greg Goose Vodka | Lychee Liquor
Lychee | Lemon
Up with a Lychee

French 75

Monkey 47 Gin
Sparkling Wine | Lemon
Up with a Lemon Peel

In addition to the offerings above, our dedicated team of mixologists are available to create a custom cocktail to reflect your theme or special preferences.

Wines

Wines and their year or price might change depending on the availability of the products. Should this happen, our sommelier team will find a replacement wine for you

SPARKLING WINES

10020	Nicolas Feuillatte, Brut, Champagne, France NV	\$75
12006	Roederer Estate, Brut, Anderson Valley, California	\$76
12031	Sorgente, Prosecco, Friuli, Italy NV	\$78
12004	Schramsberg, Blanc de Blancs, North Coast, California	\$85
10009	Taittinger, La Française, Brut, Champagne, France NV	\$118
10000	Veuve Clicquot Ponsardin, Yellow Label, Brut, Champagne, France NV	\$148
10145	Dom Pérignon, Brut, Champagne, France	\$450

WHITE WINES

Chardonnay

15005	Stag's Leap Wine Cellars, Chardonnay, Napa Valley, California	\$84
15056	Flowers, Chardonnay, Sonoma Coast, California	\$106
15000	Cakebread, Chardonnay, Napa Valley, California	\$113
15117	Wayfarer, Chardonnay, Wayfarer Vineyard, Fort Ross Sea-View, Sonoma County, California	\$217

Sauvignon Blanc

22029	Loveblock, Sauvignon Blanc, Marlborough, New Zealand	\$60
22022	Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	\$72
17029	Margerum, 'D', Sauvignon Blanc, Happy Canyon	\$99
17023	Kenzo Estate, Asatsuyu, Sauvignon Blanc, Napa Valley, California	\$215

ROSÉ WINES

63025	Presqu'île, Pinot Noir Rosé, Santa Maria Valley, California	\$56
63300	Peyrassol, Rosé, Côtes de Provence, France	\$64
63011	Chateau D'Eclans Rock Angel, Rosé, Côtes de Provence, France	\$96

RED WINES

Pinot Noir

50159	Cambria, Pinot Noir, Julia's Vineyard, Santa Maria Valley, California	\$65
50154	Soliste, Narcisse, Pinot Noir, Sonoma Coast, California	\$92
50243	ZD, Pinot Noir, Carneros, California	\$116
50043	Twomey, Pinot Noir, Anderson Valley, California	\$125
50005	Domaine Serene, Yamhill Cuvée, Pinot Noir, Willamette Valley, Oregon	\$135
50039	Joseph Phelps, Pinot Noir, 'Freestone Vineyard,' Sonoma Coast, California	\$140

Cabernet Sauvignon

45187	Miner Family, Emily's Cuvée, Cabernet Sauvignon, Napa Valley, California	\$92
45050	Silver Oak, Cabernet Sauvignon, Alexander Valley, California	\$206
45118	Joseph Phelps, Cabernet Sauvignon, Napa Valley, California	\$215
45174	Chimney Rock, Cabernet Sauvignon, Napa Valley, California	\$215
45230	Figgins, Cabernet Sauvignon, Walla Walla Valley, Washington	\$247

Merlot

47006	Duckhorn Vineyards, Merlot Blend, Pomerol, France	\$107
55231	Château La Grave, Merlot Blend, Napa Valley, California	\$215

Vintage Beverage Tap Truck

The Vintage Beverage Tap Truck is the ultimate way to add a memorable and interactive moment to your event. Embrace beautiful ocean views and select from drafted beers, hard ciders, wines and cocktails, all on tap.

RENTAL

\$1,000 for a 4 hour minimum rental and dedicated beverage attendant for \$250 for 4 hours.

BUILD YOUR OWN VINTAGE BEVERAGE TAP TRUCK

Three draft beverages maximum.

HALF SIXTEL FULL SIXTEL

BEER AND CIDER *Full sixtel serves 55 beverages.*

Harland Japanese Rice Lager		\$575
Skyduster Beert Citrus Wit		\$575
Skyduster Superdry Lager		\$575
Holiday Favorite Blonde Ale		\$990
Calidad Mexican Lager		\$575
2Towns Ciderhouse The Bad Apple		\$733
2Towns Ciderhouse Pacific Pineapple		\$649
2Towns Ciderhouse Strawberade		\$649

COCKTAILS *Half sixtel serves 96 beverages, full sixtel serves 192 beverages.*

Spicy Blood Orange & Passion Fruit Margarita	\$1,875	\$3,750
Strawberry & Cucumber Margarita	\$1,875	\$3,750
Passion Fruit Cosmopolitan	\$1,875	\$3,750
Pineapple Daiquiri	\$1,875	\$3,750
Cara Cara Orange Old Fashioned	\$1,875	\$3,750
Espresso Martini	\$1,875	\$3,750

WINE *Half sixtel serves 52 glasses of wine, full sixtel serves 104 glasses of wine.*

Chalk Hill Chardonnay	\$845	\$1,521
Cambria Pinot Noir	\$845	\$1,521
Chalk Hill Sauvignon Blanc	\$910	\$1,638
Craggy Range Sauvignon Blanc	\$910	\$1,638
Sanford Pinot Noir	\$1,092	\$1,966



Group Experiences



Montage
LAGUNA BEACH



[RETURN TO TABLE OF CONTENTS]

Interactive Wine and Cheese Pairing

The resort sommelier will guide your guests through a fun and informative pairing of wines and cheeses. Our expert team will lead an approachable, conversational discourse, demystifying this pair of otherwise esoteric subjects.

Classes typically last 60-90 minutes and are available for groups of 8 to 75 guests.

Classes each require a \$500 sommelier fee, 26% taxable service charge and 7.75% tax.

SPANISH

\$80 PER GUEST

Enjoy 4 classic Spanish cheeses from Idiazabal to Manchego with wines from 4 classic Spanish regions.

FRENCH

\$80 PER GUEST

Brie, Chèvre, Comté and Fourme d'Ambert each presented with a classic French wine.

AMERICAN

\$80 PER GUEST

Enjoy a selection of 4 award-winning American classics with 4 exciting wines from the US.



Mixology

Over the course of this class, our resort mixologists will guide your guests through the essentials of classic bartending, including stirring, shaking and proper measuring. Guests will have the opportunity to apply their newfound knowledge, collaborating in teams of 2 to 6 guests to reproduce the cocktails demonstrated by our expert. Each experience will offer a fun or competitive interaction, paired with theme food and a selected drink per guest.

Classes typically last 60-90 minutes and are available for groups of 10 to 30 guests.

Classes each require a \$500 mixologist fee, 26% taxable service charge and 7.75% tax.

Setup fee starting at \$750.

SPIRIT-FORWARD CLASSICS

Start with a general discussion of the origin of cocktails and finish by learning how to make it.

Select one Gin Martini | Manhattan | Old Fashioned
Passed Old Fashion and Manhattan, Cheese & Charcuterie Station

\$90 PER GUEST

BAJA CALIFORNIA

Our team will show your guests how to make elevated, yet approachable versions of these Mexican-inspired favorites.

Select one Margarita | Paloma | Michelada
Passed House Margarita and Paloma, Chips & Guacamole Station

\$90 PER GUEST

TIKKI

Our team will show your guests how to revisit and enjoy those classics, yet still most enjoyable drinks.

Select one Mojito | Daiquiri | Mai Tai
Passed House Mojito and Mai Tai, Pastries Station

\$90 PER GUEST



Wine Experience

Connoisseurs and novices alike will enjoy the fun and informative wine classes led by our resort sommelier. Choose from the topics below or contact our team to create a completely customized experience. Each tasting will be accompanied by cheese and charcuterie bites.

Classes typically last 60-90 minutes and are available for groups of 10 to 65 guests. According to the size of the group, our sommelier team will tailor the experience.

10 to 30 – Seated experience, with a wine course from our sommelier.

31 to 65 – Our sommelier will be present in the room to answer the guest questions and guide them through the wines served.

Classes each require a \$500 sommelier fee, 26% taxable service charge and 7.75% tax.

Setup fee starting at \$250.

INTRODUCTION TO CALIFORNIA

\$85 PER GUEST

Explore 4 wines of California's focusing on different grape varietal.

CALI ENTHUSIAST

\$120 PER GUEST

Explore 4 wines of California's coastal regions, from the Central Coast to the North Coast. Wine course can focus on either on a selection or white or red wines.

INTRODUCTION TO NEW WORLD AND OLD WORLD

\$95 PER GUEST

Our sommelier will lead a comparison of 6 wines from the Old World with New World. Highlighting similarities and differences between 2 Chardonnay, 2 Sauvignon Blanc and 2 Pinot Noir.

THE BRAVE ENTHUSIAST NEW WORLD

\$135 PER GUEST

Our sommelier will lead a comparison of three classic wines from the Old World with three New World counterparts, highlighting similarities and differences.



Spirits Tasting

Let our skilled team of beverage professionals guide your guests through an interactive sampling of the finest spirits from around the world in an unimposing atmosphere. Guests can make new discoveries or simply enjoy some old favorites. Each spirit tasting is staffed by an expert in the subject to enhance your guest's knowledge of spirits. Our team looks forward to collaborating with you to create a bespoke experience for you and your guests.

Classes typically last 60-90 minutes and are available for groups of 8 to 65 guests.

Classes each require a \$500 bartender fee, 26% taxable service charge and 7.75% tax.

WHISK(E)Y & CHEESE AROUND THE WORLD (1oz POURS) \$95 PER GUEST

Our team will lead your guests through a comparative tasting of selections from an Irish Whisky, an American Bourbon, a Japanese whiskey, and a United States Whisky

CHIPS, GUACAMOLE AND AGAVE (1oz POURS) \$95 PER GUEST

Taste through the different expressions of tequila from a Blanco, a Reposado and an Añejo, finish with the newly rediscovered classic, Mezcal.

SWEETS & RUMS (1oz POURS) \$80 PER GUEST

Explore the rich history of this often-overlooked spirit, highlighted with examples from around the world. Enjoy a various selection of silver rum, dark rum and spiced rum.



Extreme Chef Cook Off

Meeting Planners and group attendees alike can trade their suits for aprons as they partake in an amusing Chef competition. This teambuilding cook-off will entertain guests and foster camaraderie between colleagues.

A Chefs' battle challenges participants to prepare a menu item utilizing a secret ingredient to later be judged by a discerning panel of cooking experts on the basis of taste, presentation, creativity and teamwork.

COOK-OFF OFFERINGS INCLUDE

- Secret Ingredient Challenge Basket

ACTIVITY INCLUDES

- Proper staffing and organization of the event by professional Montage Chefs
- All equipment, food, materials and printed documents
- Aprons and bottled water for guests

SPECIFICATIONS

- Activity duration: 1 hour
- Available Monday – Saturday from 2:00 p.m. to 3:00 p.m.
- Seasons available: Year-round
- Maximum of 50 guests

PRICE

- \$120 per guest
- \$500 Chef fee (1 Chef per 3 teams with a maximum of 5 guests per team)
- Setup fee starting at \$750
- 26% taxable service charge and 7.75% tax

Cooking Lessons

Join the culinary team at Montage Laguna Beach for memorable cooking experiences and interactive gourmet sessions where one can gather culinary insights directly from our team of professional Chefs.

One of our Chefs will arrange a personalized cooking demonstration, where they will share their expertise with participants. This activity can be hands-on, where participants cook alongside the Chef and taste what they cooked.

Upgrade your cooking class to include lunch prepared by our culinary team. The Chefs will utilize some of the food your guests just worked with to prepare their lunch entrees.

Our cooking lessons include an entertaining class with three simple yet exquisite dishes paired with wines and cocktails. This engaging experience is both fun and educational and is open to even our youngest guests.

Cooking lessons include:

TASTE OF CALIFORNIA

- Charred Avocado-Dungeness Crab Roll **GF**
- Citrus Carpaccio Salad | Pistachios | Olive Vinaigrette **VG-GF-N**

THE BORDER

- Tortilla Soup **VG-V-GF**
- Guacamole Fries **VG**

OFF THE GRILL

- Grilled Tomato Gazpacho **V-GF**
- Grilled Corn Salsa **VG**

SWEET TREATS

- Gourmet Cookies **VG**
- Churros | Chocolate Sauce **VG**

SPECIFICATIONS

- Activity duration: 1 hours
- Available Monday – Friday from 1:30 p.m. to 2:30 p.m.
- Minimum attendees: 8 guests
- Maximum attendees: 30 guests
- Seasons available: Year-round

PRICE

- \$120 per guest without lunch
- \$500 Chef fee, per Chef
- Setup fee starting at \$750
- 26% taxable service charge and 7.75% tax

Montage

LAGUNA BEACH

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[TABLE OF CONTENTS]