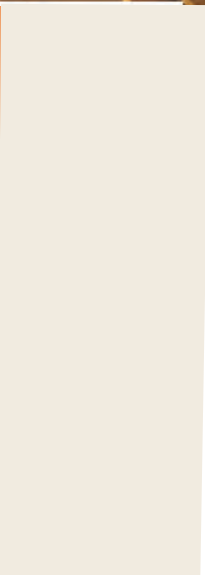
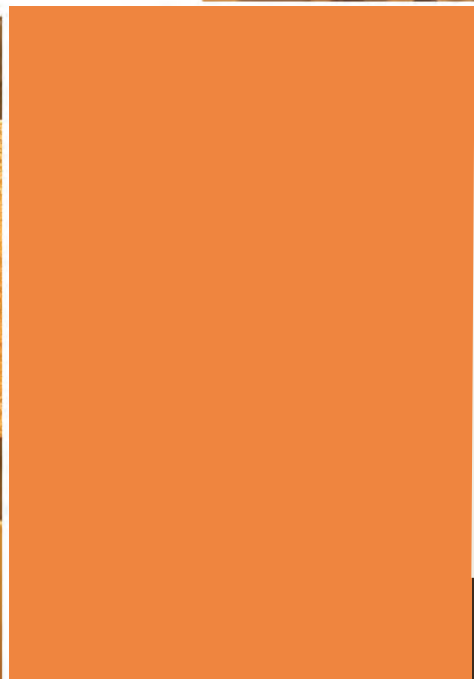
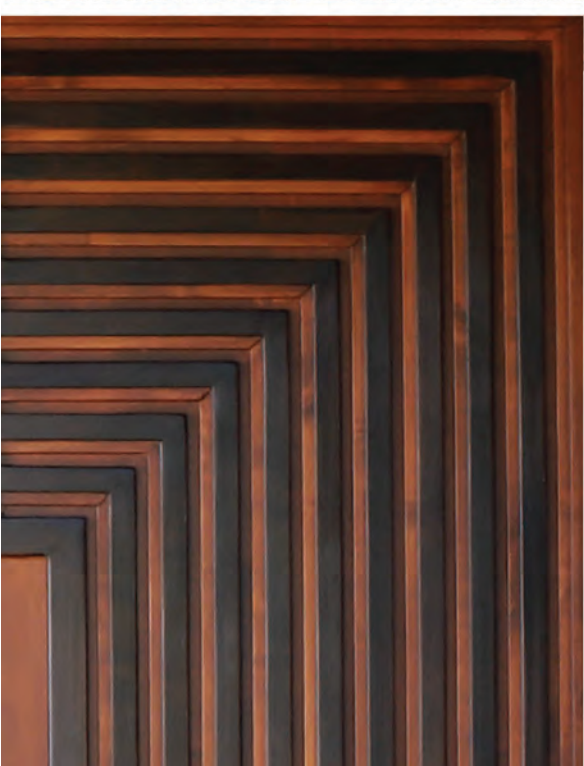


**BANQUET**  
MENU

MEETINGS | EVENTS

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# RISE & SHINE

## BREAKFAST BUFFET MINIMUM OF 10 GUESTS\*

**CONTINENTAL BREAKFAST BUFFET — 29 PER PERSON**  
PASTRIES, MUFFINS, BAGELS, CREAM CHEESE, ASSORTED JAMS, GRANOLA AND ORGANIC YOGURT,  
SEASONAL FRESH FRUIT AND BERRIES, ORANGE AND GRAPEFRUIT JUICE, COFFEE AND TEA

**CALIFORNIA BREAKFAST BUFFET — 45 PER PERSON**  
SCRAMBLED EGGS, APPLEWOOD SMOKED BACON, CHICKEN SAUSAGE, BRIOCHE FRENCH TOAST,  
BREAKFAST POTATOES, SEASONAL FRESH FRUIT AND BERRIES, GRANOLA AND ORGANIC YOGURT  
ASSORTED PASTRIES, ORANGE AND GRAPEFRUIT JUICE, COFFEE AND TEA

### A LA CARTE ADDITIONS

ASSORTED PASTRIES AND MUFFINS — \$39 PER DOZEN  
ASSORTED BAGELS AND CREAM CHEESE — \$39 DOZEN  
TFY SUPERFOOD GRANOLA AND YOGURT — \$7 PER PERSON  
STEEL CUT OATMEAL — \$5 PER PERSON  
FRESH FRUIT SMOOTHIES — \$8 EACH  
BREAKFAST BURRITOS — \$10 PER PERSON  
SHORT RIB EGGS BENEDICT — \$10 PER PERSON  
RICOTTA PANCAKES WITH MAPLE SYRUP — \$8 PER PERSON  
SANTA BARBARA SMOKED SALMON WITH CAPERS, RED ONIONS  
AND HARD BOILED EGGS AND ASSORTED BAGELS — \$17 PER PERSON  
HARD BOILED CAGE FREE ORGANIC EGGS — \$3 EACH  
SEASONAL MELONS AND BERRIES — \$9 PER PERSON

### BREAKFAST STATIONS MINIMUM OF 20 GUESTS\*

**WAFFLE STATION — 14 PER PERSON\*\***  
FRESH BERRIES, WHIPPED CREAM, CHOCOLATE HAZELNUT, BANANAS

**OMELET STATION — 19 PER PERSON\*\***  
WHOLE CAGE FREE AND EGG WHITES, SANTA BARBARA SMOKED SALMON, APPLEWOOD SMOKED  
BACON, CHICKEN SAUSAGE, CHEDDAR SONOMA PEPPERJACK, QUESO COTIJA, GOAT CHEESE, WILD  
ARUGULA, SPINACH, MARKET PEPPERS, ROASTED MUSHROOMS, SPRING ONIONS, PICO DE GALLO,  
SALSA VERDE AND ASSORTED HOT SAUCE

BUFFET SERVICE AVAILABLE FOR (1.5) CONTINUOUS HOURS.  
\*BUFFET SURCHARGE OF \$175 TO APPLY SHOULD GUEST COUNT FALL BELOW THE MINIMUM REQUIRED  
\*\*STATION FEE \$150 TO APPLY PER 50 GUESTS

15% SERVICE CHARGE AND APPLICABLE STATE SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE. WE ARE PROUD TO  
PROVIDE A LIVING WAGE FOR OUR ASSOCIATES HERE AT THE GARLAND. OUR MENU PRICES AND SERVICE CHARGE POLICY  
REFLECTS THIS. TAX AND SERVICE CHARGE ARE SUBJECT TO CHANGE WITHOUT ADVANCE NOTICE.

# BREAKS

PRICING PER GUEST  
MINIMUM OF 20 GUESTS\*

## ICE CREAM SOCIAL — 17

THE GARLAND ICE CREAM CART  
HOUSE MADE ICE CREAM SANDWICHES AND NOVELTY ICE CREAMS INCLUDING  
POPSICLES AND ICE CREAM TREATS  
ASSORTED LAWN GAMES

## VINTAGE VARIETY — 18

CHEF'S SELECTION OF CLASSIC CANDIES  
CLASSIC AND GOURMET SODAS  
RETRO GAME SYSTEM  
\*REQUIRES TWO WEEKS ADVANCE NOTICE

## DIY POPCORN — 21

AIR POPPED POPCORN  
ASSORTED TOPPINGS  
M&MS, CINNAMON SUGAR, REESE'S PIECES, MARSHMALLOWS, OLIVE OIL,  
PARMESAN CHEESE, SRIRACHA, PEPPER, SALT, NACHO SALT, BUTTER  
ASSORTED SOFT DRINKS

\*BUTTERED POPCORN ONLY — 5 PER PERSON

## HEALTHY HAPPENINGS — 24

RAW VEGETABLES AND NUTS  
COLD-PRESSED JUICES  
KINEMA FITNESS DESK STRETCHES HANDOUT

## RISE & SHINE — 30

PRIVATE URBAN WALK  
GET UP AND GET MOVING IN THE MORNING WITH A WALKING TOUR OF THE  
NEIGHBORHOOD AND SEE THE ORIGINAL BRADY BUNCH HOUSE  
CONTINENTAL BREAKFAST  
PASTRIES, MUFFINS, BAGELS, CREAM CHEESE, ASSORTED JAMS, GRANOLAS BARS,  
SEASONAL FRESH FRUIT AND BERRIES, ORANGE AND GRAPEFRUIT JUICE,  
FRESHLY BREWED COFFEE AND TEA  
GARLAND WATER BOTTLE | +10

BREAK SERVICE AVAILABLE UP TO AN HOUR  
\*BUFFET SURCHARGE OF \$175.00 TO APPLY SHOULD GUEST COUNT FALL BELOW THE MINIMUM

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# BREAKS

PRICING PER GUEST

## FRUIT BASKET — 16

SEASONAL ASSORTED HAND FRUIT, GRAPES, BERRIES

## COOKIE MONSTER — 19

PEANUT BUTTER, CHOCOLATE CHIP, DOUBLE CHOCOLATE CHIP AND ASSORTED MILKS

## BYO TRAIL MIX — 18

THE FRONT YARD SUPERFOOD GRANOLA, DRIED CRANBERRIES, PEANUTS, PUMPKIN SEEDS, ALMONDS, CHOCOLATE CHIPS, REESE'S PIECES, MARSHMALLOWS, RAISINS

## SOUTHERN CALIFORNIA MEZZE — 21

TORTILLA CHIPS, GUACAMOLE, PICO DE GALLO, SALSA VERDE, PITA CHIPS, GREEN GARBANZO HUMMUS, CUCUMBER QUINOA SALAD

## SAVORY BITES — 20

SOFT PRETZEL BITES, SPICY BEER MUSTARD, MIXED NUTS, ASSORTED POTATO CHIPS, CHORIZO SLICES

BREAK SERVICE AVAILABLE FOR 30 MINUTES

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# BREAKS

## A LA CARTE

8 OZ BOWL OF TRAIL MIX	12 PER BOWL
8 OZ BOWL OF ROASTED NUTS	14 PER BOWL
GRANOLA BARS	28 PER DOZEN
SEASONAL HAND FRUIT BOWL	36 PER DOZEN
INDIVIDUAL BAGS OF POTATO CHIPS	36 PER DOZEN
CHOCOLATE CHIP COOKIES	39 PER DOZEN
DARK CHOCOLATE ESPRESSO BROWNIES	39 PER DOZEN
MINI CHOCOLATE PECAN TARTS	39 PER DOZEN

## BEVERAGES

FRESHLY BREWED COFFEE, DECAF COFFEE, HOT TEA	79 PER GALLON
FRESH LEMONADE, SEASONAL LEMONADE, ORANGE, GRAPEFRUIT, CRANBERRY, PINEAPPLE, APPLE JUICE	72 PER GALLON
ICED TEA, ICED COFFEE	65 PER GALLON
ASSORTED SOFT DRINKS (COKE, DIET COKE, SPRITE)	5 EACH
EVIAN, PELLEGRINO	6 EACH
COLD BREW COFFEE	8 EACH
ASSORTED SMOOTHIES	8 EACH
ENERGY DRINKS	8 EACH
FLAVORED SPARKLING WATER (VARIETY)	7 EACH
COLD-PRESSED JUICES (VARIETY)	11 EACH

## ALL DAY BEVERAGE PACKAGE

FRESHLY BREWED COFFEE, DECAF COFFEE, HOT TEA,  
ASSORTED SOFT DRINKS, BOTTLED WATER, SPARKLING WATER

8 HOUR SERVICE - 39 PER PERSON

4 HOUR SERVICE - 24 PER PERSON

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# BOXED LUNCH

VIP BOXED LUNCH — 48

COMES WITH KEEPSAKE GARLAND INSULATED LUNCH BAG

CHOICE OF 2 SANDWICH OPTIONS  
INCLUDES BAG OF CHIPS, SEASONAL WHOLE FRUIT, COOKIE AND BEVERAGE

## ITALIAN SUB

ITALIAN COLD CUT TRIO, SHREDDED ROMAINE, ROASTED PEPPERS, ITALIAN DRESSING

## APPLEWOOD SMOKED TURKEY SUB

TURKEY, ARUGULA, PESTO, PROVOLONE, HEIRLOOM TOMATO

## VEGETARIAN SUB

AVOCADO, ROASTED PEPPERS, HEIRLOOM TOMATO, RED ONION, BASIL AIOLI

## CHICKEN CAESAR WRAP IN TORTILLA

KALE, GRILLED CHICKEN, TOMATO, CAPER, GARLIC-PARMESAN DRESSING, FLOUR TORTILLA

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# PLATED LUNCH

PRICING PER GUEST  
ICED TEA & WATER INCLUDED

## STARTER

(CHOICE OF ONE)

### KENTER CANYON GREENS

HEIRLOOM CHERRY TOMATO, GOAT CHEESE, DRIED FRUIT, BALSAMIC VINAIGRETTE

### KALE CAESAR

TUSCAN KALE, RYE CROUTONS, PARMESAN DRESSING

### WILD ARUGULA RADICCHIO

PARMESAN, SEASONAL FRUIT, LOCAL CITRUS VINAIGRETTE

### CHEF'S SEASONAL SOUP

## ENTRÉE

(CHOICE OF TWO\*)

SEASONAL VEGAN ENTRÉE — 44

RIGATONI PASTA — 46

OVEN ROASTED TOMATO, WILD MUSHROOM, HAND PULLED MOZZARELLA

SPINACH AND GOAT CHEESE STUFFED CHICKEN ROULADE — 50  
QUINOA, NATURAL JUS

HERB ROASTED MARY'S CHICKEN BREAST — 49  
BAY ROASTED HEIRLOOM CARROT, CELERY ROOT PUREE, SWEET CORN INFUSED JUS

GRILLED NEW ZEALAND SALMON — 51  
HERBED BUERRE FONDUE, SUGAR SNAP PEAS, WILD RICE PILAF

CRISPY SNAPPER — 54  
GRILLED ASPARAGUS, LEMON BUERRE FONDUE, FRIED CAPERS

BEEF SHORT RIB — 54  
POLENTA, BRUSSELS SPROUTS, HORSERADISH JUS

HERB ROASTED PETIT FILET OF BEEF — 59  
6 OZ. ANGUS BEEF TENDERLOIN, YUKON GOLD POTATO PUREE, BABY GREEN BEAN, NATURAL JUS

## DESSERT

(CHOICE OF ONE)

VANILLA BEAN RICOTTA CHEESECAKE  
BISCOTTI CRUST

CHOCOLATE ESPRESSO MOUSSE  
SEASONAL BERRIES

SEASONAL HOUSE MADE FRUIT TART  
ALMOND CUSTARD, RASPBERRIES, VANILLA BEAN ANGLAISE

\*PLATED ENTREE PRICE PER PERSON WILL MATCH HIGHEST CHOSEN ENTREE PRICE

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# LUNCH BUFFET

PRICING PER GUEST  
MINIMUM OF 20 GUESTS\*  
ICED TEA AND WATER INCLUDED

## DO IT YOUR WAY DELI — 48

### KALE CAESAR

TUSCAN KALE, RYE CROUTONS, PARMESAN DRESSING

### TOMATO AND MOZZARELLA SALAD

CHERRY TOMATO, MOZZARELLA, BASIL, BALSAMIC VINEGAR, OLIVE OIL

### CHEF'S SEASONAL PASTA SALAD

### SLICED DELI MEATS

SLICED ROAST BEEF, APPLEWOOD SMOKED TURKEY, APPLEWOOD SMOKED HAM, GRILLED MARKET VEGETABLES

### SLICED CHEESES

SONOMA PEPPER JACK, AGED CHEDDAR AND PROVOLONE

### SLICED BREAD

POTATO BUN KAISER, SOURDOUGH, 9 GRAIN WHEAT AND MARBLE RYE

### VEGGIES

TOMATO, LETTUCE, KOSHER PICKLE, DIJON AND MAYONNAISE

### DESSERT

CHOCOLATE CHIP COOKIES, DARK CHOCOLATE ESPRESSO BROWNIES

## MARKETPLACE COUNTER — 51

### KENTER CANYON GREENS

HEIRLOOM CHERRY TOMATO, GOAT CHEESE, DRIED CHERRY, BALSAMIC VINAIGRETTE

### KALE CAESAR

TUSCAN KALE, RYE CROUTONS, PARMESAN DRESSING

### ROASTED FINGERLING POTATO SALAD

BABY GREEN BEAN, NICOISE OLIVE, CHERRY TOMATO, DIJON VINAIGRETTE

### ITALIAN SUB

ITALIAN COLD CUT TRIO, SHREDDED ROMAINE, ROASTED PEPPERS, ITALIAN DRESSING

### APPLEWOOD SMOKED TURKEY SUB

TURKEY, ARUGULA, PESTO, PROVOLONE, HEIRLOOM TOMATO

### VEGETARIAN SUB

AVOCADO, ROASTED PEPPERS, HEIRLOOM TOMATO, RED ONION, BASIL AIOLI

### CHICKEN CAESAR WRAP

GRILLED CHICKEN, KALE, TOMATO, CAPERS, GARLIC-PARMESAN DRESSING IN A FLOUR TORTILLA

### DESSERT

CHOCOLATE CHIP COOKIES, DARK CHOCOLATE ESPRESSO BROWNIES

### BUFFET ENHANCEMENTS

CHEF'S PREPARED ROASTED POTATOES | +\$6

CONSIDER COFFEE STATION FOR AN ADDITIONAL CHARGE | \$79 PER GALLON

BUFFET SERVICE AVAILABLE FOR (1.5) CONTINUOUS HOUR  
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# LUNCH BUFFET

PRICING PER GUEST  
MINIMUM OF 20 GUESTS\*  
ASSORTED ROLLS, ICED TEA AND WATER INCLUDED

## LAUREL GROVE — 57

KENTER CANYON GREENS  
HEIRLOOM CHERRY TOMATO, GOAT CHEESE, DRIED FRUIT, BALSAMIC VINAIGRETTE

CLASSIC CAESAR  
HEARTS OF ROMAINE, RYE CROUTONS, PARMESAN DRESSING

ROASTED SWEET POTATO AND TUSCAN KALE  
RICOTTA CHEESE, BLACK BEANS, ROASTED CORN, PASILLA CHILI, CILANTRO VINAIGRETTE

HERB ROASTED MARY'S CHICKEN BREAST  
LEMON BUTTER SAUCE, QUINOA, FRIED CAPER

GRILLED MAHI MAHI  
ROASTED CHILI AND TOMATO AND WILD RICE

SEASONAL VEGETABLES

DESSERT  
DARK CHOCOLATE ESPRESSO BROWNIES, MINI CHEESECAKES

## COLFAX MEADOW — 61

KENTER CANYON GREENS  
HEIRLOOM CHERRY TOMATO, GOAT CHEESE, DRIED FRUIT, BALSAMIC VINAIGRETTE

CLASSIC CAESAR  
HEARTS OF ROMAINE, RYE CROUTONS, PARMESAN DRESSING

ROASTED FINGERLING POTATO SALAD  
BABY GREEN BEAN, NICOISE OLIVE, CHERRY TOMATO, DIJON VINAIGRETTE

SEARED FILET OF BEEF MEDALLIONS  
FINGERLING POTATOES, WILD MUSHROOM DEMI

ROASTED NEW ZEALAND SALMON  
WHOLE GRAIN MUSTARD-BOURBON GLAZE, WILD RICE

SEASONAL VEGETABLES

DESSERT  
DARK CHOCOLATE ESPRESSO BROWNIES, MINI CHEESECAKES

BUFFET ENHANCEMENTS  
CHEF'S PREPARED ROASTED POTATOES | +\$6  
CONSIDER COFFEE STATION FOR AN ADDITIONAL CHARGE | \$79 PER GALLON

BUFFET SERVICE AVAILABLE FOR (1.5) CONTINUOUS HOUR  
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# PASSED

## HORS D'OEUVRES

PRICE PER PIECE  
MINIMUM THREE CHOICES

### C O L D H O R S D ' O E U V R E S

- AGED CHEDDAR CHEESE PUFF, CHIVE BLOSSOM — 6
- CAGE FREE DEVILED EGGS, CRISPY CHORIZO — 7
- ROMA TOMATO BRUSCHETTA, TOASTED BAGUETTE — 6
- SMOKED SALMON MINI BAGELS, CAPER, PICKLED CHILI — 8
- PACIFIC CEVICHE, CHARRED SERRANO — 7
- BEEF TARTARE, WONTON CHIP, SOY CARAMEL — 8
- RAW PERUVIAN SCALLOP, SEASONAL VINAIGRETTE — 7
- AHI TUNA TARTARE TOSTADA, GINGER, SERRANO, SESAME — 8

### H O T H O R S D ' O E U V R E S

- ADOBO FRENCH FRIES, TRUFFLE DIJONAISE — 6
- GOAT CHEESE SPANAKOPITA — 6
- SWEET CORN HUSHPUPPY, CILANTRO CREMA — 6
- GRILLED CHEESE AND TOMATO PANINI — 6
- SMOKED BEELERS PORK EMPANADA — 8
- BLACK TRUFFLE ARANCINI — 7
- MINI ROYALE SLIDER, WHITE CHEDDAR, SECRET SAUCE — 8
- MINI SHORT RIB POT PIE — 7

### H O R S D ' O E U V R E S U P G R A D E S

- MINI CRAB CAKE, LOUIE DRESSING — 9
- SLOW ROASTED LAMB LOLLIPOPS, SABA — 11
- BAKED GREEN MUSSELS, PARMESAN, DYNAMITE SAUCE, TOBIKO — 9
- CHILLED SPICY JUMBO SHRIMP — 9
- SMOKED KUSHI OYSTERS, YUZU RELISH — 9

# DISPLAY STATIONS

## PRICING PER GUEST

MINIMUM 20 GUESTS

### FARMERS MARKET CRUDITÉS — 15

A FULL DISPLAY OF SEASONAL VEGETABLES  
BLEU CHEESE AND YOGURT-HERB DIP AND GREEN GARBANZO HUMMUS

### ARTISANAL CHEESE BOARD — 18

THREE LOCALLY SOURCED CHEESES, RAW HONEYCOMB  
FRESH AND DRIED FRUITS, HOUSE PRESERVES, TOASTED BREADS AND CRACKERS

### ANTIPASTI STATION — 20

SEASONAL SELECTION OF CHARCUTERIE, GRILLED MARKET VEGETABLES  
MARINATED OLIVES AND FRESH MOZZARELLA WITH BASIL AND OLIVE OIL SERVED WITH CORNICHON  
PICKLED VEGETABLES, WHOLE GRAIN MUSTARD, GRILLED BREAD

### CALIFORNIA CHEESE AND CHARCUTERIE BOARD — 29

SEASONAL SELECTION OF ARTISANAL CHEESES AND CHARCUTERIE SERVED WITH FRESH AND DRIED FRUITS  
PICKLED VEGETABLES, RAW HONEYCOMB, CORNICHON, HOUSE PRESERVES, TOASTED BREADS AND  
CRACKERS

### SOUTHERN CALIFORNIA MEZZE — 21

TORTILLA CHIPS, GUACAMOLE, PICO DE GALLO, SALSA VERDE, PITA CHIPS,  
GREEN GARBANZO HUMMUS, CUCUMBER QUINOA SALAD

### CHILLED SEAFOOD BAR — 39\*

WEST COAST OYSTERS, CRAB CLAWS, JUMBO SHRIMP  
WASABI-COCKTAIL, CAJUN REMOULADE, YUZU MIGNONETTE, RAW PERUVIAN SCALLOPS

### DESSERT BITES — 23

CHEF'S SELECTION OF MINIATURE DESSERTS

STATIONS AVAILABLE FOR ONE HOUR

\* STATION FEE OF \$150 TO APPLY PER 50 GUESTS

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# THEMED STATIONS

## PRICING PER GUEST

MINIMUM OF 30 GUESTS  
MINIMUM 2 STATIONS\*

### BEIGNETS STATION — 18

POWDERED SUGAR & CARDAMOM

RASPBERRY DIPPING SAUCE

CHOCOLATE DIPPING SAUCE

### SALAD STATION — 20\*

GREENS

MIXED GREENS, CHOPPED KALE, ICEBERG WEDGES

TOPPINGS

CUCUMBER, CHERRY TOMATOES, RADISH, RED ONION, QUINOA, GRILLED ARTICHOKE, CROUTONS, AVOCADO, LEMON SHAVE PARMESAN, BLEU CHEESE, BACON, CHOPPED CHICKEN, OLIVE OIL, PARMESAN DRESSING, RANCH, GOLDEN BALSAMIC VINAIGRETTE

### BAKED POTATO STATION — 24\*

TOPPINGS

SHREDDED SHORT RIB, BACON, BUFFALO CHICKEN, CHARRED BROCCOLI, ROASTED MUSHROOMS, SOUR CREAM, SCALLIONS, CHEDDAR CHEESE, CHERRY TOMATOES, BUTTER, CRACKED PEPPER, SALT & TABASCO

### GRILL STATION — 27\*

ELOTÉ

CORN, LIME, BUTTER, CILANTRO

SUBJECT TO SEASONAL AVAILABILITY

SKIRT STEAK OR BONE-IN PORK CHOPS

GRILLED GARLIC TOAST, CHIMICHURRI SAUCE, RICOTTA SOLATTA

HALF & HALF PROTEIN | ADDITIONAL \$10 PER PERSON

STATION SERVICE AVAILABLE UP TO (1.5) CONTINUOUS HOUR

\*STATION FEE OF \$150 TO APPLY PER STATION, UP TO 100 GUESTS

ADDITIONAL STATION FEES APPLY FOR LARGER PARTIES

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# THEMED STATIONS

## PRICING PER GUEST

MINIMUM OF 50 GUESTS  
MINIMUM OF 3 STATIONS\*

### SLIDERS STATION — 27

#### ROYALE BEEF SLIDER

WHITE CHEDDAR, SECRET SAUCE, CARAMELIZED ONIONS

#### PULLED PORK SLIDER

SMOKED PORK, SWEET CABBAGE SLAW, HOUSE PICKLES

#### AHI SLIDER

SEARED RARE AHI, CHILI AIOLI, DAIKON SLAW

ADOBO FRENCH FRIES

### TACO CART — 32\*

(CHOICE OF TWO)

CHICKEN, CARNE ASADA, OR VEGETARIAN TACOS

#### SIDES

TORTILLA CHIPS, CHARRED SALSA, GUACAMOLE, PICO DE GALLO,  
CHOPPED RED ONION AND CILANTRO, RICE, BEANS

\* GUESTS ABOVE 100 BECOMES TACO STATION\*

### POKE STATION — 33\*\*

#### AHI, SALMON

#### TOPPINGS

MUSHROOM, CARROTS, DAIKON SPROUTS, SEAWEED SALAD,  
FRESNOS, CILANTRO, KALE, WATERMELON RADISH  
NAPA CABBAGE, CHERRY TOMATOES, CHARRED PINEAPPLE, MACADAMIA NUTS,  
EDAMAME, AVOCADO, SUSHI RICE

STATION SERVICE AVAILABLE UP TO (1.5) CONTINUOUS HOUR

\*STATION FEE OF \$150 TO APPLY PER STATION, UP TO 100 GUESTS

\*\*STATION FEE OF \$350 PER STATION, UP TO 100 GUESTS

ADDITIONAL STATION FEES APPLY FOR LARGER PARTIES

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# PLATED DINNER

PRICING PER GUEST  
ADDITIONAL COURSE AVAILABLE

## STARTER (CHOICE OF ONE)

**KENTER CANYON GREENS**  
HEIRLOOM CHERRY TOMATO, GOAT CHEESE, DRIED FRUIT, BALSAMIC VINAIGRETTE

**KALE CAESAR**  
TUSCAN KALE, RYE CROUTONS, PARMESAN DRESSING

**BABY SPINACH SALAD**  
CHERRY TOMATO, FETA CHEESE, HERBED CROUTON, OREGANO VINAIGRETTE

**WILD ARUGULA SALAD**  
ROASTED BEET, TOASTED QUINOA, LOCAL RADISH, ROASTED SHALLOT VINAIGRETTE

**CHEF'S SEASONAL SOUP**

## ENTRÉE

(CHOICE OF TWO\*)

**SEASONAL VEGAN ENTRÉE — 45**

**HERB ROASTED MARY'S CHICKEN BREAST — 63**  
BAY ROASTED HEIRLOOM CARROT, CELERY ROOT PUREE, SWEET CORN INFUSED JUS

**GRILLED NEW ZEALAND SALMON — 67**  
HERBED BEURRE FONDUE, SUGAR SNAP PEA, WILD RICE PILAF

**BRAISED BONE-IN SHORT RIB — 70**  
ROASTED MARKET VEGETABLES, FINGERLING POTATOES, BLACK GARLIC JUS

**SNAPPER — 70**  
ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS, LEMON BUERRE FONDUE, FRIED CAPERS

**GRILLED PORK CHOP — 71**  
14OZ. NIMAN RANCH PORK CHOP, APPLE & BACON HASH, ROASTED ONION AND APPLE CONFIT

**DUO OF GRILLED BEEF TENDERLOIN AND JUMBO SHRIMP — 81**  
6 OZ. ANGUS BEEF TENDERLOIN, THREE JUMBO SHRIMP, YUKON GOLD POTATO PUREE, BABY GREEN BEAN, NATURAL JUS

## DESSERT (CHOICE OF ONE)

**VANILLA BEAN RICOTTA CHEESECAKE**  
BISCOTTI CRUST

**CHOCOLATE MOUSSE CAKE**  
SEASONAL BERRIES

**PECAN CARAMEL TART**  
CHOCOLATE GANACHE

**PINEAPPLE UPSIDE DOWN CAKE**  
COCONUT ANGLAISE

**SEASONAL HOUSE MADE FRUIT TART**  
ALMOND CUSTARD, RASPBERRIES, VANILLA BEAN ANGLAISE

**FRESHLY BREWED COFFEE AND WATER**

\*PLATED ENTREE PRICE PER PERSON WILL MATCH HIGHEST CHOSEN ENTREE PRICE

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# DINNER BUFFET

## PRICING PER GUEST

MINIMUM OF 20 GUESTS\*

ASSORTED ROLLS, FRESHLY BREWED COFFEE AND WATER INCLUDED

## THE VALLEY — 59

### KENTER CANYON GREENS

HEIRLOOM CHERRY TOMATO, GOAT CHEESE, DRIED FRUIT, BALSAMIC VINAIGRETTE

### KALE CAESAR

TUSCAN KALE, RYE CROUTON, PARMESAN DRESSING

### HERB ROASTED MARY'S CHICKEN BREAST

ROASTED GARLIC CREAM, LEMON, WILD RICE

### PARMESAN RIGATONI PASTA

OVEN ROASTED TOMATO, ROASTED PEPPERS, MOZZARELLA

### SEASONAL VEGETABLES

VENETIAN CHEESECAKES, RASPBERRY FRUIT TART

## VENTURA — 66

### KENTER CANYON GREENS

HEIRLOOM CHERRY TOMATO, GOAT CHEESE, DRIED FRUIT, BALSAMIC VINAIGRETTE

### CLASSIC CAESAR

HEARTS OF ROMAINE, RYE CROUTONS, PARMESAN DRESSING

### ROASTED SWEET POTATO AND TUSCAN KALE

RICOTTA CHEESE, BLACK BEANS, ROASTED CORN, PASILLA CHILI, CILANTRO VINAIGRETTE

### HERB ROASTED MARY'S CHICKEN BREAST

LEMON SAUCE, QUINOA AND FRIED CAPERS

### MUSHROOM RAVIOLI

TRUFFLE CREAM, PARMESAN

### SEASONAL VEGETABLES

CHOCOLATE PECAN TARTS, APPLE STRUDEL

## THE "OC" — 69

### KENTER CANYON GREENS

HEIRLOOM CHERRY TOMATO, GOAT CHEESE, DRIED FRUIT, BALSAMIC VINAIGRETTE

### ARUGULA AND RADICCHIO SALAD

WILD ARUGULA, RADICCHIO, PARMESAN, SEASONAL FRUIT, LOCAL CITRUS VINAIGRETTE

### ROASTED SWEET POTATO AND TUSCAN KALE

RICOTTA CHEESE, BLACK BEANS, ROASTED CORN, PASILLA CHILI, CILANTRO VINAIGRETTE

### HERB ROASTED MARY'S CHICKEN BREAST

LEMON SAUCE, QUINOA AND FRIED CAPERS

### GRILLED MAHIMAH I

ROASTED CHILI AND TOMATO, GRILLED LEMON SAUCE, WILD RICE

### SEASONAL VEGETABLES

DOUBLE CHOCOLATE - ESPRESSO MOUSSE AND APPLE STRUD

### BUFFET ENHANCEMENTS

CHEF'S PREPARED POTATOES | +\$6

BUFFET SERVICE AVAILABLE FOR (1.5) CONTINUOUS HOUR

\*BUFFET SURCHARGE OF \$175.00 TO APPLY SHOULD GUEST COUNT FALL BELOW THE MINIMUM

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# DINNER BUFFET

## PRICING PER GUEST

MINIMUM OF 20 GUESTS\*

ASSORTED ROLLS, FRESHLY BREWED COFFEE AND WATER INCLUDED

## SANTA BARBARA — 75

WILD ARUGULA AND RADICCHIO SALAD  
PARMESAN, SEASONAL FRUIT, LOCAL CITRUS VINAIGRETTE

ENDIVE, SHAVED FENNEL AND APPLE SALAD  
NICOISE OLIVE, SHEEP'S MILK FETA, SHERRY VINAIGRETTE

ROASTED SWEET POTATO AND TUSCAN KALE  
RICOTTA CHEESE, BLACK BEANS, ROASTED CORN, PASILLA CHILI, CILANTRO VINAIGRETTE

SEARED FILET OF BEEF MEDALLIONS  
FINGERLING POTATOES, WILD MUSHROOM DEMI

ROASTED NEW ZEALAND SALMON  
WHOLE GRAIN MUSTARD-BOURBON GLAZE, WILD RICE

SEASONAL VEGETABLES

CHOCOLATE MOUSSE CAKE AND RICOTTA CHEESECAKE

## LOS ANGELES — 79

WILD ARUGULA AND RADICCHIO SALAD  
PARMESAN, SEASONAL FRUIT, LOCAL CITRUS VINAIGRETTE

ENDIVE, SHAVED FENNEL AND APPLE SALAD  
NICOISE OLIVE, SHEEP'S MILK FETA, SHERRY VINAIGRETTE

HEIRLOOM BEET AND BLACK KALE SALAD  
AVOCADO, GOAT CHEESE, TOASTED WALNUTS AND WALNUT VINAIGRETTE

HERB ROASTED MARY'S CHICKEN BREAST  
LEMON SAUCE, QUINOA AND FRIED CAPERS

SEARED FILET OF BEEF MEDALLIONS  
FINGERLING POTATOES, WILD MUSHROOM DEMI

STRIPED BASS OVER CHOWDER  
FINGERLING ONION, CLAMS, CARROTS

SEASONAL VEGETABLES

CHOCOLATE MOUSSE CAKE, SEASONAL HOUSE MADE FRUIT TART  
AND VENETIAN CHEESECAKES

## BUFFET ENHANCEMENTS

CHEF'S PREPARED ROASTED POTATOES | +\$6

BUFFET SERVICE AVAILABLE FOR (1.5) CONTINUOUS HOUR

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# ENHANCEMENTS

PRICING PER GUEST

## APPETIZER COURSE

- CHEF'S SEASONAL SOUP — 12
- PRIME BEEF TENDERLOIN CARPACCIO — 18  
SHAVED PARMESAN, TRUFFLE OIL, CAPERS, ARUGULA CROSTINI
- BEEF TARTARE — 18  
SOY CARAMEL, RADISH, BLUE CHEESE
- JUMBO LUMP CRAB CAKE — 19  
ROASTED CORN PUREE, SWEET BELL PEPPER RELISH
- JUMBO SHRIMP COCKTAIL — 21  
WASABI COCKTAIL SAUCE, YUZU TOBIKO
- GRILLED LAMB CHOPS — 22  
PISTACHIO COUSCOUS, MINT YOGURT, SABA
- COLD POACHED LOBSTER TAIL — MP  
CAULIFLOWER CREAM, BLACK TRUFFLE, PEA TENDRILS

## LATE NIGHT BITES

- CHURROS AND BEIGNETS — 20  
CHURROS WITH RASPBERRY AND CHOCOLATE SAUCE, ASSORTED BEIGNETS
- CHEF'S DESSERT BITES — 23  
CHEF'S SELECTION OF MINIATURE DESSERTS
- SLIDER BAR — 24  
ROYALE BEEF SLIDER WITH CARAMELIZED ONIONS AND CHEDDAR CHEESE  
SMOKED BEELER'S PORK ON BRIOCHE BUN, RED CABBAGE SLAW  
GRILLED PORTOBELLO MUSHROOM, CARAMELIZED ONIONS, GOAT CHEESE  
ADOBO FRENCH FRIES
- TASTE OF LA TACO CART — 32\*  
(CHOICE OF TWO)  
CARNE ASADA, VEGETARIAN, AND CHICKEN TACOS  
TORTILLA CHIPS, CHARRED SALSA, GUACAMOLE, PICO DE GALLO,  
CHOPPED RED ONION AND CILANTRO, RICE, BEANS
- MINI ICE CREAM COOKIE SANDWICHES — 36\*\*  
CHEF'S SELECTION OF ASSORTED COOKIES & ICE CREAM

LATE NIGHT BITES AVAILABLE FOR ONE HOUR  
\* STATION FEE OF \$150 TO APPLY PER 50 GUESTS  
\*\* PER DOZEN

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# BEVERAGES AND BAR PACKAGES

BAR SETUP FEE OF \$175.00 WAIVED IF BAR SALES  
EXCEED MINIMUM OF \$650.00 PER BAR SET UP\*

CONSUMPTION BAR: TWO DRINKS PER PERSON MUST BE  
PRE-PAID PRIOR TO EVENT

## BEER, WINE & SOFT DRINKS

1 HOUR - 24

2 HOURS - 40

3 HOURS - 54

5 HOURS - 72

## STANDARD BAR

1 HOUR - 29

2 HOURS - 48

3 HOURS - 64

5 HOURS - 87

## PREMIUM BAR

1 HOUR - 35

2 HOURS - 58

3 HOURS - 78

5 HOURS - 105

## HOSTED

STANDARD BRANDS

11 PER DRINK

PREMIUM BRANDS

13 PER DRINK

CORDIALS / COGNACS

14 PER DRINK

HOUSE WINE BY THE GLASS

10 PER GLASS

PREMIUM HOUSE WINE BY THE GLASS

13 PER GLASS

CALIFORNIA CRAFT BEERS

7 EACH

SOFT DRINKS

5 EACH

EVIAN, PELLIGRINO

6 EACH

## NON HOSTED

14 PER DRINK

16 PER DRINK

18 PER DRINK

13 PER GLASS

16 PER GLASS

9 EACH

7 EACH

8 EACH

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# BEVERAGES AND BAR PACKAGES

## CALIFORNIA CRAFT BEERS

ASSORTMENT OF LOCAL CALIFORNIA CRAFT BEERS

### HOUSE WINE

VISTA POINT CHARDONNAY, CALIFORNIA  
VISTA POINT CABERNET SAUVIGNON, CALIFORNIA  
AVA GRACE VINEYARDS, ROSE, CALIFORNIA

### PREMIUM WINE

10 SPAN CHARDONNAY  
10 SPAN CABERNET SAUVIGNON  
SKYRANCH, ROSE, CENTRAL COAST, CALIFORNIA

### STANDARD LIQUOR

SOBIESKI VODKA, BEEFEATER GIN, CRUZAN RUM,  
JIM BEAM BOURBON, DEWAR'S SCOTCH, JOHNNIE WALKER RED SCOTCH,  
SAUZA GOLD TEQUILA

### PREMIUM LIQUOR

KETEL ONE VODKA, GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, TANQUERAY GIN, MYERS'S DARK RUM,  
BACARDI SILVER RUM, JACK DANIEL'S WHISKEY, CROWN ROYAL WHISKEY, JOHNNIE WALKER BLACK SCOTCH,  
CHIVAS REGAL SCOTCH, PATRON SILVER TEQUILA

### CORDIALS AND COGNACS

BAILEY'S IRISH CREAM, FRANGELICO, KAHLUA, DISARONNO, KORBEL BRANDY, COURVOISIER VS

# WINES BY THE BOTTLE

## BUBBLES

- MUMM, BRUT PRESTIGE, NAPA — 62
- GLORIA FERRER, BLANC DE NOIR, SONOMA — 58
- MUMM, ROSÉ, NAPA — 64
- ROEDERER ESTATE, BRUT ROSE, RUSSIAN RIVER — 82
- LAURENT PERRIER, BRUT, CHAMPAGNE, FRANCE — 95
- VEUVE CLIQUOT, "YELLOW LABEL", FRANCE — 115
- DOM PÉRIGNON, BRUT, FRANCE — 340

## WHITES & ROSE

- STOLPMAN, SAUVIGNON BLANC — 48
- JUSTIN, SAUVIGNON BLANC, PASO ROBLES — 46
- SKYRANCH, ROSE, CENTRAL COAST, CALIFORNIA — 70
- 10 SPAN, CHARDONNAY, CALIFORNIA — 47
- HARTLEY OSTINI HITCHING POST, CENTRAL COAST, ROSE — 48
- SWANSON, PINOT GRIGIO, SONOMA — 48
- ROKU RIESLING, MONTEREY — 48
- GRAEF, VIOGNIER, SOLANO — 50
- CAYMUS, CONUNDRUM, CALIFORNIA — 50
- BERNARDUS, CHARDONNAY, MONTEREY — 51
- GROTH, SAUVIGNON BLANC, NAPA — 52
- WENTE PINOT NOIR ROSE, ARROYO SECO — 52
- FERRARI CARANO, CHARDONNAY, SONOMA — 56
- SONOMA CUTRER, CHARDONNAY, RUSSIAN RIVER — 56
- LANDMARK, CHARDONNAY, SONOMA — 65
- BREWER CLIFTON, CHARDONNAY, SANTA RITA HILLS — 82
- FAR NIENTE, CHARDONNAY, NAPA — 135

## REDS

- 10 SPAN, CABERNET SAUVIGNON, CALIFORNIA — 47
- CONCRETE, OLD VINE ZINFANDEL, LODI — 47
- SUMMERLAND, SYRAH, PASO ROBLES — 50
- MEIOMI, PINOT NOIR, CARNEROS — 52
- SLOW PRESS, CABERNET SAUVIGNON, PASO ROBLES — 52
- CHARLES KRUG, MERLOT, NAPA — 52
- AV VINEYARDS, SYRAH, ALEXANDER VALLEY — 54
- STRATTON LUMMIS "THE RIDDLER", BLEND, NAPA — 56
- TABLAS CREEK, PATELIN DE TABLAS, PASO ROBLES — 56
- DAOU, CABERNET SAUVIGNON, PASO ROBLES — 58
- CHALK HILL PINOT NOIR, SONOMA — 60
- PEJU, MERLOT, NAPA VALLEY — 65
- MARKHAM, MERLOT, NAPA — 70
- NEWTON "CLARET", BLEND, NAPA — 70
- NOVY, ZINFANDEL, RUSSIAN RIVER VALLEY — 72
- PATZ & HALL, PINOT NOIR, SONOMA — 82
- HENDRY, MALBEC, NAPA VALLEY — 87
- CAIN CUVÉE "NV10", NAPA — 105
- STAG'S LEAP WINERY, CABERNET SAUVIGNON, NAPA — 130
- JORDAN, CABERNET SAUVIGNON, ALEXANDER VALLEY — 145

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