



**BANQUET**  
MENU

MEETINGS | EVENTS

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# RISE & SHINE

BREAKFAST BUFFET  
MINIMUM OF 20 GUESTS\*

CONTINENTAL BREAKFAST BUFFET — 32 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 PER 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 &  
HARD-BOILED EGGS AND ASSORTED BAGELS — \$19 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 — 16 PER PERSON\*\*

FRESH BERRIES, WHIPPED CREAM, CHOCOLATE HAZELNUT SPREAD, BANANAS

OMELET STATION — 19 PER PERSON\*\*

CAGE-FREE EGGS AND EGG WHITES, 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,  
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 \$250 TO APPLY PER 50 GUESTS

18% 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. OUR MENU PRICES AND SERVICE CHARGE  
POLICY REFLECTS THIS. TAX AND SERVICE CHARGE ARE SUBJECT TO CHANGE WITHOUT ADVANCE NOTICE.

# BRUNCH BUFFET

PRICING PER GUEST  
MINIMUM OF 20 GUESTS

65

## CHOICE OF TWO ENTREES :

SANTA BARBARA SMOKED SALMON

ASSORTED BAGELS, CAPERS, TOMATO, RED ONION, CREAM CHEESE

BRIOCHE FRENCH TOAST

SHORT RIB EGGS BENEDICT

CHICKEN CHILAQUILES

## SIDES :

APPLEWOOD SMOKED BACON OR SAUSAGE

BREAKFAST POTATOES

SEASONAL FRESH FRUIT & BERRIES

WILD ARUGULA & RADICCHIO SALAD

KALE CAESAR SALAD

## SERVED WITH:

ORANGE & GRAPEFRUIT JUICES

FRESHLY BREWED COFFEE & HOT TEA

## OPTIONAL ENHANCEMENTS:

OMELET STATION — 19 \*

CAGE-FREE EGGS AND EGG WHITES, APPLEWOOD SMOKED BACON, CHICKEN SAUSAGE, CHEDDAR, SONOMA PEPPER JACK, QUESO COTIJA, GOAT CHEESE, WILD ARUGULA, SPINACH, MARKET PEPPERS, ROASTED MUSHROOMS, SPRING ONIONS, PICO DE GALLO, SALSA VERDE, ASSORTED HOT SAUCE

WAFFLE STATION — 16 \*

FRESH BERRIES, WHIPPED CREAM, CHOCOLATE HAZELNUT SPREAD, BANANAS

CRISPY CHICKEN & BISCUITS — 19

HOT SAUCES, MAPLE SYRUP, WHITE GRAVY

BUFFET SERVICE AVAILABLE FOR (1.5) CONTINUOUS HOURS

\* BUFFET SURCHARGE OF \$175 TO APPLY SHOULD GUEST COUNT FALL BELOW THE MINIMUM REQUIRED

\*\* STATION FEE OF \$250 TO APPLY PER 50 GUESTS

\* BUFFET STATION BELOW MIMOSA

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# BRUNCH HORS D'OEUVRES

PRICING PER PIECE PER PERSON

## COLD HORS D'OEUVRES

CAGE-FREE DEVILED EGGS, BACON CRUMBLE — 7

PACIFIC CEVICHE, CHARRED SERRANO — 8

CHILLED SPICY JUMBO SHRIMP — 9

MINI AVOCADO TOAST, YUZU, HEIRLOOM TOMATO — 8

SMOKED SALMON ON MINI BAGELS, CAPERS, PICKLED FRESNO CHILES, CREAM CHEESE — 9

## HOT HORS D'OEUVRES

GOAT CHEESE SPANAKOPITA — 6

SWEET CORN HUSHPUPPY, CILANTRO CREMA — 6

MINI CRAB CAKE, LOUIE DRESSING — 9

BANANA BREAD BITES — 5

MINI CROISSANT BENNIE, SHORT RIB, HOLLANDAISE, SCRAMBLED EGG — 9

# BRUNCH BEVERAGES

### MIMOSAS - \$12

CHAMPAGNE, ORANGE & GRAPEFRUIT JUICES

### BLOODY MARYS - \$12

VODKA, TOMATO JUICE, HOMEMADE SPICE MIX

### SANGRIA & SEASONAL FRUITS - \$12

CALIFORNIA RED WINE, BRANDY, ORANGE LIQUEUR, FRESH FRUIT

### PALOMA - \$12

TEQUILA, GRAPEFRUIT, SODA

## BEVERAGE PACKAGES

1.5 HOUR BLOODY MARY BAR — 24  
BLOODY MARYS WITH ALL THE FIXINS

1.5 HOUR MIMOSA BAR — 24  
CHAMPAGNE, ORANGE & GRAPEFRUIT JUICES

1.5 HOUR BLOODY MARY & MIMOSA BAR — 28

PASSED HORS D'OEUVRES AVAILABLE FOR UP TO AN HOUR

# BREAKS

PRICING PER GUEST  
MINIMUM OF 20 GUESTS\*

## ICE CREAM SOCIAL — 17

THE GARLAND ICE CREAM CART  
HOUSE-MADE ICE CREAM SANDWICHES AND NOVELTY TREATS INCLUDING  
POPSICLES AND ICE CREAM BARS

ASSORTED LAWN GAMES

## VINTAGE VARIETY — 18

CHEF'S SELECTION OF MOVIE THEATER CANDY,  
POPCORN, AND GOURMET SODAS

## 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 — 28

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

## RISE & SHINE — 35

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, GRANOLA  
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  
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PROVIDE A LIVING WAGE FOR OUR ASSOCIATES HERE AT THE GARLAND. OUR MENU PRICES AND SERVICE CHARGE POLICY  
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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 COOKIES 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 — 26

SOFT PRETZEL BITES, SPICY BEER MUSTARD, MIXED NUTS, ASSORTED POTATO CHIPS, HOT ROD JERKY STICKS

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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, OR APPLE JUICE	72 PER GALLON
ICED TEA, ICED COFFEE	65 PER GALLON
ASSORTED SOFT DRINKS (COKE, DIET COKE, SPRITE)	5 EACH
SAN BENEDETTO STILL/SPARKLING WATER	5/10 EACH
COLD BREW COFFEE	8 EACH
ASSORTED SMOOTHIES	8 EACH
ENERGY DRINKS	8 EACH
FLAVORED SPARKLING WATER (VARIETY)	7 EACH
COLD-PRESSED JUICES (VARIETY)	14 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

OPTIONAL KEEPSAKE GARLAND INSULATED LUNCH BAG - \$5

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

## ITALIAN SUB

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

## APPLEWOOD SMOKED TURKEY SUB

TURKEY, ARUGULA, PESTO, PROVOLONE, HEIRLOOM TOMATO

## CHICKEN CAESAR WRAP IN TORTILLA

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

## VEGETARIAN SUB

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

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# PLATED LUNCH

PRICING PER GUEST — 54  
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)

### RIGATONI PASTA

OVEN-ROASTED TOMATO, WILD MUSHROOM, HAND-PULLED MOZZARELLA

### GRILLED HERB RUBBED CHICKEN BREAST

ROASTED PEPPER QUINOA, BABY CARROTS, HEIRLOOM CHERRY TOMATOES, FETA, BASIL OIL

### GRILLED NEW ZEALAND SALMON

HERBED BUERRE FONDUE, SUGAR SNAP PEAS, WILD RICE PILAF

### CRISPY SEA BASS

GRILLED ASPARAGUS, LEMON BUERRE FONDUE, FRIED CAPERS

### BEEF SHORT RIB

POLENTA, BRUSSELS SPROUTS, NATURAL JUS

### HERB-ROASTED PETIT FILET OF BEEF +8

6 OZ. ANGUS BEEF TENDERLOIN, YUKON GOLD POTATO PUREE, BABY GREEN BEANS, NATURAL JUS

### SEASONAL VEGAN ENTRÉE

## 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

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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

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

### SLICED CHEESES

SONOMA PEPPER JACK, AGED CHEDDAR, PROVOLONE

### SLICED BREAD

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

### VEGGIES

TOMATO, LET TUCE, KOSHER PICKLE, DIJON, 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 BEANS, NICOISE OLIVE, CHERRY TOMATO, DIJON VINAIGRETTE

## CHOICE OF THREE

### ITALIAN SUB

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

### APPLEWOOD SMOKED TURKEY SUB

TURKEY, ARUGULA, PESTO, PROVOLONE, HEIRLOOM TOMATO

### CHICKEN CAESAR WRAP

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

### VEGETARIAN SUB

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

### DESSERT

CHOCOLATE CHIP COOKIES, DARK CHOCOLATE ESPRESSO BROWNIES

### BUFFET ENHANCEMENTS

CHEF'S PREPARED ROASTED POTATOES | +\$6

FRESHLY BREWED COFFEE, DECAF COFFEE, HOT TEA | \$7.9 PER GALLON

BUFFET SERVICE AVAILABLE FOR (1.5) CONTINUOUS HOURS.

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\*\*STATION FEE \$250 TO APPLY PER 50 GUESTS

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# LUNCH BUFFET

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

## LAUREL GROVE — 59

**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 CAPERS

**GRILLED MAHI MAHI**  
ROASTED CHILI, TOMATO AND WILD RICE

**SEASONAL VEGETABLES**

**DESSERT**  
DARK CHOCOLATE ESPRESSO BROWNIES, MINI CHEESECAKES

## COLFAX MEADOW — 69

**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 BEANS, 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 ADDING 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

MINIMUM 20 GUESTS  
PRICED PER PIECE, PER PERSON  
MINIMUM THREE CHOICES

## COLD HORS D'OEUVRES

- CHIVE & AGED CHEDDAR CHEESE PUFF — 6
- CAGE-FREE DEVILED EGGS, CANDIED BACON — 7
- ROMA TOMATO BRUSCHETTA, TOASTED BAGUETTE — 6
- SMOKED SALMON MINI BAGELS, CAPERS, PICKLED CHILI — 9
- PACIFIC CEVICHE, CHARRED SERRANO — 8
- BEEF TARTARE, WONTON CHIP, SOY CARAMEL — 9
- RAW PERUVIAN SCALLOP, SEASONAL VINAIGRETTE — 8
- AHI TUNA TARTARE TOSTADA, GINGER, SERRANO, SESAME — 9
- CHILLED SPICY JUMBO SHRIMP — 9
- SMOKED KUSHI OYSTERS, YUZU RELISH — 9
- MINI AVOCADO TOAST, YUZU, HEIRLOOM TOMATO — 8

## HOT HORS D'OEUVRES

- SLOW ROASTED LAMB LOLLIPOPS, SABA — 11
- SWEET CORN HUSHPUPPY, CILANTRO CREMA — 6
- SMOKED BEELERS PORK EMPANADA — 8
- BLACK TRUFFLE ARANCINI — 8
- BAKED GREEN MUSSELS, PARMESAN, DYNAMITE SAUCE, TOBIKO — 9
- MINI ROYALE SLIDER, WHITE CHEDDAR, SECRET SAUCE — 8
- MEATBALLS WITH ARRABBIATA SAUCE — 9
- MINI CRAB CAKE, LOUIE DRESSING — 9
- GRILLED CHEESE AND TOMATO PANINI — 6
- GOAT CHEESE SPANAKOP ITA — 6
- ADOBO TATOR TOTS — 6

PASSED HORS D'OEUVRES AVAILABLE FOR UP TO AN HOUR

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# DISPLAY STATIONS

PRICING PER GUEST  
MINIMUM 20 GUESTS

## FARMERS MARKET CRUDITÉS — 15

A FULL DISPLAY OF SEASONAL VEGETABLES  
BLEU CHEESE, YOGURT-HERB DIP, 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 GRILLED MARKET VEGETABLES  
MARINATED OLIVES, FRESH MOZZARELLA WITH BASIL AND OLIVE OIL, SERVED WITH  
CORNICHON PICKLED VEGETABLES, WHOLE GRAIN MUSTARD, GRILLED BREAD

## CALIFORNIA CHEESE AND CHARCUTERIE BOARD — 32

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

## SOUTHERN CALIFORNIA MEZZE — 24

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, RAW PERUVIAN SCALLOPS  
WASABI-COCKTAIL, CAJUN REMOULADE, YUZU MIGNONETTE

## DESSERT BITES — 27

(CHOICE OF THREE)

MINI CHEESECAKES - SEASONAL OR PLAIN  
MINI CHOCOLATE PECAN TARTS  
CREAM PUFFS  
TIRAMISU BITES  
SEA SALT CARAMEL MOUSSE

STATION SERVICE AVAILABLE UP TO 1.5 HOURS  
\* 275 STATION FEE

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# RECEPTION STATIONS

## PRICING PER GUEST

MINIMUM OF 20 GUESTS  
MINIMUM 3 STATIONS  
CHEF ATTENDANT REQUIRED PER 50 GUESTS

### BEIGNETS STATION — 18

POWDERED SUGAR & CARDAMOM  
RASPBERRY DIPPING SAUCE, CHOCOLATE DIPPING SAUCE

### SALAD STATION — 24 \*\*

GREENS  
MIXED GREENS, CHOPPED KALE, ICEBERG WEDGES

#### TOPPINGS

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

### BAKED POTATO STATION — 26 \*\*

#### 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 — 48 \*\*

#### ENTREES:

(CHOICE OF TWO)

SKIRT STEAK

SALMON

SMOKED BRISKET

BBQ CHICKEN

#### VEGETABLE:

(CHOICE OF ONE)

ELOTE \*

CORN, LIME, BUTTER, CILANTRO

GRILLED ASPARAGUS

GRILLED BROCCOLINI

#### SIDE:

(CHOICE OF ONE)

KALE CAESAR SALAD

POTATO SALAD

JALAPENO GRITS

\*ELOTE SUBJECT TO SEASONAL AVAILABILITY

STATION SERVICE AVAILABLE UP TO (1.5 CONTINUOUS HOURS)

\*GRILL AVAILABLE PER OUTDOOR USE ONLY

\*\* STATION FEE OF \$250 TO APPLY PER STATION PER 50 GUESTS  
ADDITIONAL STATION FEES APPLY FOR LARGER PARTIES

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# RECEPTION STATIONS

## PRICING PER GUEST

MINIMUM OF 20 GUESTS  
MINIMUM OF 3 STATIONS  
CHEF ATTENDANT REQUIRED PER 50 GUESTS

### 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

\* INDOOR EVENTS OR GUESTS ABOVE 100 BECOMES TACO STATION\*

### POKE STATION — 36 \*\*

#### AHI, SALMON

#### TOPPINGS

MUSHROOMS, 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 HOURS

\* STATION FEE OF \$250 TO APPLY PER STATION PER 50 GUESTS

\*\* POKE STATION FEE OF \$275 PER STATION PER 50 GUESTS ADDITIONAL STATION FEES APPLY FOR LARGER PARTIES

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# PLATED DINNER

PRICING PER GUEST — 80  
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**

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

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

**BRAISED BONE-IN SHORT RIB**  
ROASTED MARKET VEGETABLES, FINGERLING POTATOES, NATURAL JUS

**CRISPY SEA BASS**  
ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS, LEMON BEURRE FONDUE, FRIED CAPERS

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

**GRILLED BEEF TENDERLOIN +12**  
8 OZ. ANGUS BEEF TENDERLOIN, YUKON GOLD POTATO PUREE, BABY GREEN BEANS, NATURAL JUS

**DUO OF GRILLED BEEF TENDERLOIN AND JUMBO SHRIMP +16**  
6 OZ. ANGUS BEEF TENDERLOIN, THREE JUMBO SHRIMP, YUKON GOLD POTATO PUREE, BABY GREEN BEANS, NATURAL JUS

## DESSERT (CHOICE OF ONE)

**VANILLA BEAN RICOTTA CHEESECAKE**  
BISCOTTI CRUST

**CHOCOLATE MOUSSE CAKE**  
SEASONAL BERRIES

**PECAN CARAMEL TART**  
CHOCOLATE GANACHE

**PINAPPLE UPSIDE DOWN-CAKE**  
COCONUT ANGLAISE

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

**FRESHLY BREWED COFFEE AND WATER**

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# ENHANCEMENTS

PRICING PER GUEST  
MINIMUM OF 20 GUEST

## APPETIZER COURSE

CHEF'S SEASONAL SOUP — 12

TUNA TARTARE — 19

AHI TUNA, FRESNOS, PINEAPPLE, HAWAIIAN BBQ MARINADE,  
WONTON CHIPS, MICRO CILANTRO

BEEF TARTARE — 18

SOY CARAMEL, RADISH, BLEU 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 — M P

CAULIFLOWER CREAM, BLACK TRUFFLE, PEA TENDRILS

## LATE NIGHT BITES

SLIDER BAR — 24

ROYALE BEEF SLIDER WITH CARAMELIZED ONIONS AND CHEDDAR CHEESE, SMOKED BEELER'S PORK ON BRIOCHE BUN, RED CABBAGE SLAW, WILD MUSHROOM DUXELLE, 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

CHURROS AND BEIGNETS — 20

CHURROS WITH RASPBERRY AND CHOCOLATE SAUCE, ASSORTED BEIGNETS

DESSERT BITES — 27

(CHOICE OF THREE)

MINI CHEESECAKES - SEASONAL OR PLAIN  
MINI CHOCOLATE PECAN TARTS  
CREAM PUFFS  
TIRAMISU BITES  
SEA SALT CARAMEL MOUSSE

MINI ICE CREAM COOKIE SANDWICHES — 36\*\*

CHEF'S SELECTION OF ASSORTED COOKIES & ICE CREAM

LATE NIGHT BITES AVAILABLE FOR ONE HOUR  
\* STATION FEE OF \$250 TO APPLY PER 50 GUESTS  
\*\* PER DOZEN

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# DINNER BUFFET

PRICING PER GUEST  
MINIMUM OF 20 GUEST  
ASSORTED ROLLS, FRESHLY BREWED COFFEE AND WATER INCLUDED

## THE VALLEY — 61

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  
LEMON SAUCE, QUINOA, FRIED CAPERS

PARMESAN RIGATONI PASTA  
OVEN ROASTED TOMATO, ROASTED PEPPERS, MOZZARELLA

SEASONAL VEGETABLES

VENETIAN CHEESECAKE

SEASONAL FRUIT TART

## VINELAND — 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, FRIED CAPERS

GRILLED SEABASS  
ROASTED CHILI AND TOMATO, GRILLED LEMON SAUCE, WILD RICE

SEASONAL VEGETABLES

CHOCOLATE MOUSSE CAKE

APPLE STRUEDEL

BUFFET ENHANCEMENTS  
CHEF'S PREPARED POTATOES | +\$6

BUFFET SERVICE AVAILABLE FOR (1.5) CONTINUOUS HOURS  
\*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

## VENTURA BLVD — 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

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 ZEALANDSALMON

WHOLE GRAIN MUSTARD-BOURBON GLAZE, WILD RICE

SEASONAL VEGETABLES

CHOCOLATE MOUSSE CAKE AND RICOTTA CHEESECAKE

## MAGNOLIA — 92

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, WALNUT VINAIGRETTE

HERB-ROASTED MARY'S CHICKEN BREAST

LEMON SAUCE, QUINOA, FRIED CAPERS

SEARED FILET OF BEEF MEDALLIONS

FINGERLING POTATOES, WILD MUSHROOM DEMI

PAN-ROASTED SEA BASS OVER CHOWDER

FINGERLING ONION, CLAMS, CARROTS

SEASONAL VEGETABLES

CHOCOLATE MOUSSE CAKE, SEASONAL HOUSE-MADE FRUIT TART  
AND VENETIAN CHEESECAKE

BUFFET ENHANCEMENTS

CHEF'S PREPARED ROASTED POTATOES | +\$6

BUFFET SERVICE AVAILABLE FOR (1.5) CONTINUOUS HOURS

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

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# BEVERAGES AND BAR PACKAGES

BAR SETUP FEE OF \$250 PER 50 GUESTS

	HOSTED	NON HOSTED
STANDARD BRANDS	11 PER DRINK	14 PER DRINK
DELUXE BRANDS	13 PER DRINK	16 PER DRINK
PREMIUM BRANDS	15 PER DRINK	18 PER DRINK
CORDIALS / COGNACS	14 PER GLASS	18 PER GLASS
HOUSE WINE BY THE GLASS	10 PER GLASS	13 PER GLASS
DELUXE WINE BY THE GLASS	13 PER GLASS	16 PER GLASS
PREMIUM WINE BY THE GLASS CALIFORNIA	15 PER GLASS	17 PER GLASS
CRAFT BEERS	7 EACH	9 EACH
SOFT DRINKS	5 EACH	7 EACH
SAN BENEDETTO STILL / SPARKLING WATER	5/10 EACH	6/11 EACH

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

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# BEVERAGES AND BAR PACKAGES

BAR SETUP FEE OF \$250 PER 50 GUESTS

## STANDARD

- 1 HOUR - 29 PP
- 2 HOURS - 48 PP
- 3 HOURS - 64 PP
- 5 HOURS - 87 PP

## DELUXE

- 1 HOUR - 35 PP
- 2 HOURS - 58 PP
- 3 HOURS - 78 PP
- 5 HOURS - 105 PP

## PREMIUM

- 1 HOUR - 42 PP
- 2 HOURS - 68 PP
- 3 HOURS - 90 PP
- 5 HOURS - 120 PP

## BEER & WINE

- 1 HOUR - 21 PP
- 2 HOURS - 38 PP
- 3 HOURS - 51 PP
- 5 HOURS - 72 PP

## STANDARD BAR PACKAGE

### WINE

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

### LIQUOR

SOBIESKI VODKA, SEAGRAMS GIN, CRUZAN RUM,  
SAUZA GOLD TEQUILA, FOUR ROSES BOURBON,  
DEWAR'S SCOTCH, CHIVAS REGAL SCOTCH

## DELUXE BAR PACKAGE

### WINE

MCMANIS CHARDONNAY, CALIFORNIA  
MCMANIS CABERNET SAUVIGNON, CALIFORNIA  
CHLOE ROSE, CENTRAL COAST, CALIFORNIA  
MUMM, SPARKLING, CALIFORNIA

### LIQUOR

KETEL ONE VODKA, NAT KIDDER VODKA, BOMBAY SAPPHIRE GIN,  
TANQUERAY GIN, APEROL, ALTOS TEQUILA, MYER'S DARK RUM,  
BACARDI SILVER RUM, JACK DANIEL'S WHISKEY, CROWN ROYAL  
WHISKEY, JOHNNIE WALKER RED SCOTCH

## PREMIUM BAR PACKAGE

### WINE

LANDMARK CHARDONNAY, SONOMA  
FIRESTONE CABERNET SAUVIGNON, CALIFORNIA  
WENTE ROSE, CALIFORNIA  
LAETITIA, BRUT CUVÉE, ARROYO GRANDE

### LIQUOR

GREY GOOSE VODKA, BELVEDERE VODKA, HENDRICKS GIN,  
TANQUERAY NO. 10 GIN, APEROL, EL SILENCIO MEZCAL,  
DON JULIO BLANCO TEQUILA, CASA NOBLE REPOSADO TEQUILA,  
MOUNT GAY RUM, PLANTATION 3 STARS RUM, BULLEIT BOURBON,  
BULLEIT RYE, GLENLIVET 12 SCOTCH

## CALIFORNIA CRAFT BEERS

CALIDAD LAGER  
BALLAST POINT LONGFIN LAGER  
NORTH COAST PRANQSTER BELGIAN ALE  
SIERRA NEVADA PALE ALE

## CORDIALS AND COGNACS

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

\* CRAFT BEERS INCLUDED WITH ALL BAR PACKAGES

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# SPECIALTY COCKTAILS

ADD 2 SPECIALTY COCKTAILS TO ANY BAR - \$22 pp

## CRANKY J \$16

NOLET'S GIN, ST. GERMAINE, HAND-PRESSED LEMON JUICE,  
SAGE AND CHAMPAGNE FLOAT

## STRAWBERRY FIELDS \$16

NAT KIDDER VODKA, STRAWBERRIES, BASIL, FRESH CITRUS JUICE,  
STRAWBERRY BALSAMIC HONEY

## LA PINELA \$16

TEQUILA CHAMUCOS ANEJO, LICOR 43, PINEAPPLE, LIME

## WAKE UP CALL \$16

KETEL ONE VODKA, NOLA COFFEE LIQUEUR, CITY BEAN ESPRESSO,  
HOUSE-MADE VANILLA SYRUP

## ROSEMARY OLD FASHIONED \$16

UNCLE NEAREST 1884, ROSEMARY SIMPLE SYRUP, WALNUT BITTERS

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# WINES BY THE BOTTLE

## BUBBLES

MUMM, BRUT PRESTIGE, NAPA — 52  
LAETITIA, ROSÉ, ARROYO GRANDE — 68  
ROEDERER ESTATE, BRUT ROSE, RUSSIAN RIVER — 72  
LAURENT PERRIER, BRUT CHAMPAGNE, FRANCE — 80  
VUEVE CLIQUOT, "YELLOW LABEL", FRANCE — 125  
DOM PÉRIGNON, BRUT, FRANCE — 400

## WHITES & ROSE

SWANSON, PINOT GRIGIO, SONOMA — 56  
JUSTIN, SAUVIGNON BLANC, PASO ROBLES — 44  
GROTH, SAUVIGNON BLANC, NAPA — 68  
CAYMUS, CONUNDRUM, CALIFORNIA — 48  
BERNARDUS, CHARDONNAY, MONTEREY — 55  
FERRARI CARANO, CHARDONNAY, SONOMA — 45  
SONOMA CUTRER, CHARDONNAY, RUSSIAN RIVER — 49  
LANDMARK, CHARDONNAY, SONOMA — 60  
FAR NIENTE, CHARDONNAY, NAPA — 130  
CHLOE, ROSE, CALIFORNIA — 47  
WENTE, ROSE, ARROYO SECO — 52  
SKYRANCH, ROSE, CENTRAL COAST, CALIFORNIA — 70

## REDS

CHARLES KRUG, MERLOT, NAPA — 60  
MARKHAM, MERLOT, NAPA — 66  
CHALK HILL PINOT NOIR, SONOMA — 56  
PATZ & HALL, PINOT NOIR, SONOMA — 68  
SIDURI, PINOT NOIR, RUSSIAN RIVER — 72  
QUPE BIEN NACIDO SANTA MARIA, SYRAH, CENTRAL COAST — 75  
ALPHA OMEGA TWO, BLEND, NAPA — 85  
MCMANIS, CABERNET SAUVIGNON, CALIFORNIA — 47  
FIRESTONE, CABERNET SAUVIGNON, PASO ROBLES — 48  
DAOU, CABERNET SAUVIGNON, PASO ROBLES — 54  
STAG'S LEAP WINE CELLARS ARTEMIS, CABERNET SAUVIGNON, NAPA — 125  
JORDAN, CABERNET SAUVIGNON, ALEXANDER VALLEY — 115