

BUFFETS

Includes Hornblower Signature Service

Point Reyes Buffet

30 person minimum. \$30 per guest

Pomegranate Salad with organic field greens, romaine hearts, cucumber, pickled red onions, croutons, and pomegranate vinaigrette (GF, Veg)

Chicken Breast with marsala wine cream with mushrooms

Oven Roasted Red Potatoes with garlic, sage, rosemary, and olive oil (GF, Veg)

Seasonal Vegetables with herbed butter (GF, Veg)

Fresh Baked Rolls with breads and butter (Veg)

Steward Passed – cupcakes and cookies (Veg)



Nuovo Italiano Buffet

30 person minimum. \$32 per guest

Roasted Pear Salad with romaine, arugula, radicchio, tomatoes, toasted almonds, with ricotta salata, croutons and red wine-honey dressing (GF, Veg)

Chicken Tuscany with pan seared chicken breast, roasted garlic cream, oven-dried tomatoes, sautéed spinach, and mushrooms

Penne Rigate Pasta with squash, bell peppers, artichoke hearts, and capers in a spicy tomato basil sauce (Veg)

Fresh Seasonal Vegetables with chopped tomato and pesto butter

Flat breads, garlic bread, rolls, and butter

Steward Passed – mini tarts, petite tiramisù, and De Rosa cannolis (Veg)

Lighthouse Buffet

30 person minimum. \$40 per guest

Champagne Salad with field greens, romaine hearts, crumbled feta cheese, shaved red onions, cucumbers and champagne vinaigrette (GF, Veg)

Ecuadorian Tilapia – Latin spice rub, tomato, olive and caper salsa (GF)

Seared Chicken Breast with Thai sweet guava glaze, grilled pineapple

Eggplant, Mushroom, and Artichoke Salad with red bell pepper and herbs marinated in balsamic vinaigrette (GF, Vegan)

Roasted Moroccan Spiced Carrots with lemon juice, cilantro, and mint (GF, Vegan)

Ancient Grain Blend with faro, red quinoa basmati, millet, wheat berry, scallions, lentils with carrots and corn (Vegan)

Fresh Baked Rolls with breads and butter (Veg)

Steward Passed Mini Pastries – (Veg)

BUFFETS

Blue Water Buffet

30 person minimum. \$44 per guest

Two Entrées:

Pacific Mahi Mahi served with Asian spice rub, spicy pineapple chutney, scallion threads

Garlic Herb Chicken – garlic, rosemary, and thyme infused chicken breast, artichoke-dried tomato cream

Accompanied by:

Tuscan Kale Salad with kale, spinach and arugula, oven dried tomatoes, crispy chickpeas, pecorino cheese, and lemon herb dressing (GF, Veg)

Pearl Cous Cous Caprese Salad – fresh tomato and mozzarella, pearl cous cous, arugula-basil pesto, and white balsamic vinegar (GF, Vegan)

Tri Color Potatoes roasted with sage, garlic, thyme, olive oil, and sea salt (GF, Veg)

Seasonal Vegetables served with herb butter (GF, Veg)

Fresh Baked Rolls – breads and butter (Veg)

Steward Passed Mini Pastries (Veg)

Upgrade Options:

Garlic and Herb Roasted Tri Tip – chef carved tri tip steak, house marinade, chimichurri salsa and ancho chili demi (GF)

Add tri tip.add \$11.00 per guest

Sub fish or chicken for tri tip.add \$6.00 per guest

Admiral's Buffet

30 person minimum. \$49 per guest

Two Entrées:

Chicken Breast with spinach, prosciutto, and fontina cheese, sun-dried tomato cream

Pan Seared Salmon with tamarind BBQ, Aji amarillo-orange miso sauce

Accompanied by:

Little Gem Salad with lettuce, baby spinach, crumbled gorgonzola, golden raisins, focaccia croutons, sweet peppers, and Spanish sherry vinaigrette (Veg)

Ancient Grain Tabbouleh Salad with fresh tomatoes, cucumber, mint, lemon, and olive oil (Veg)

Roasted Garlic Mashed Potatoes with sauteed leeks and asiago cheese (Veg)

Charred Broccolini and Heirloom Carrots, herb butter (Veg)

Sweet Endings Dessert Display – mini pastries, tartlettes, cookies, apple cranberry crisp, dessert bars, select cakes

Upgrade Options:

New York Strip Loin – chef carved, herb crusted, black pepper demi-glace, horseradish cream, chimichurri salsa (GF)

Add New York Strip.add \$14.00 per guest

Sub fish or chicken for New York Strip.add 6.00 per guest

Captain's Buffet

40 person minimum. \$59 per guest

Three Entrées:

Local Sea Bass – pan seared, braised baby spinach, and meyer lemon beurre blanc

Pan Seared Chicken Breast served with mushroom shallot ragout, merlot demi-glace

Tenderloin Carving Station with herb crusted tenderloin, red onion marmalade, ancho chili demi, horseradish cream (GF)

Accompanied by:

Roasted Sliced Beets – red and golden beets, cilantro, goat cheese, lime juice, and olive oil (Veg)

Kale Crunch Salad – baby arugula, kale crunch mix, goat cheese, shaved red onions, ground rosemary, almonds with thyme champagne vinaigrette (Veg)

Jumbo Gulf Prawns – Chipotle tartar sauce, bloody mary cocktail sauce, lemons, and hot sauce

Baja Style Ceviche – lime cooked shrimp and scallops with tortilla chips and salsa

Fingerling Potatoes – rosemary, garlic, roasted peppers, and shallots (Veg)

Seasons Best Vegetables – sweet butter and herbs (GF, Veg)

Rustic Bread Display served with flavored oils and butters (Veg)

Sweet Endings – tarts, cookies, crème brûlée, filled crepes, flan, pots de crème, chocolate, berries, truffles, cakes, dessert bars, petite fours, and cheesecakes (GF, Vegan)

Tax, service charge and landing fee are additional

FOOD STATIONS

3 station minimum. 40 guest minimum
Some stations require exhibition-style.
Chefs available at an additional cost.

TUSCAN SUN PASTA STATION

\$14.00 per guest

Select three pastas, three sauces and three toppings

Pastas – tri color cheese tortellini, mushroom tortoloni, brown rice penne (GF), radiatore, farfalle

Sauces – basil arugula pesto, bolognese, house marinara, roasted garlic cream, vegan mushroom bolognese

Toppings – mixed exotic mushrooms, capicola ham, grilled chicken, roasted tomatoes, grilled vegetables, spicy italian sausage, turkey meatballs

Presented with garlic cheese baguettes, parmesan cheese, olive oil, and chili flakes



SALAD BAR STATION

\$14.00 per guest

Organic Field Greens, chopped romaine, kale crunch blend, tri color bell peppers, cucumbers, baby tomatoes, mushrooms, snap peas, jicama julienne, broccoli slaw, croutons, parmesan, cheddar and rainbow carrots

Buttermilk ranch, garlic caesar, pomegranate vinaigrette, champagne-thyme vinaigrette

Served with rolls, breads and butter (Veg)

BAJA TACO STAND

\$16.00 per guest

Select Two Proteins

Protein – seasoned shredded short ribs, grilled cilantro chicken breast, grilled zucchini, squash, and portobello mushrooms, grilled mahi mahi, sautéed shrimp in a salsa fresca, and carne asada

Served with corn and flour tortillas, salsa fresca, salsa verde, shredded cabbage, corn and black bean salsa, cotija and cheddar cheeses, guacamole

Add an additional protein. add \$4.00 per guest

SLIDER STATION

\$16.00 per guest

Select Two Proteins

Meat – crispy fried chicken, mini burgers, maple glazed salmon, quinoa polenta cake, shredded beef, korean glazed pork belly and garlic herb chicken

Condiments – achiote bbq sauce, whole grain dijon, harissa aioli, garlic herb mayonnaise and bacon red onion jam, pickled cabbage slaw, namasu cucumbers, tomatoes and onions

Pretzel buns, brioche rolls, ciabatta rolls and hawaiian rolls

Add an additional protein. add \$4.00 per guest

FLAT BREAD DISPLAY

\$15.00 per guest

Select two of the below flat breads:

Fresh Mozzarella, heirloom tomato, basil, olive oil

Grilled Chicken, bourbon BBQ sauce, caramelized red onion

Italian Sausage, roasted peppers and onions, fresh mozzarella, pesto

Exotic Mushrooms, spinach, artichokes, basil pesto

FOOD STATIONS

MOROCCAN MARKET PLACE

\$15.00 per guest

Lemon-Artichoke Chicken – preserved lemons, and green olives

Roasted Carrots – ras al hanout, mint, cilantro, and lime

Cous Cous – toasted chickpeas, fennel, and red and yellow bell peppers

ROASTED TENDERLOIN STATION

\$22.00 per guest

Garlic and Herb Rubbed Whole Tenderloin – black pepper demi glace, bacon onion jam, horseradish sauce, guinness spicy mustard

Split “Ce Si Bon” Rolls for mini tortas

ON THE WATERFRONT

Select Three Options for \$30.00 per guest

Select Two options for \$22.00 per guest

Atlantic Salmon Filet – cardamom-maple glaze

Cold Roasted Prawns – bloody mary cocktail sauce

Seared Tuna – wakami salad, orange miso sauce, micro chive

Tequila Lime Prawn Shooters – charred tomato salsa

Shrimp and Bay Scallop Ceviche

GRAND DESSERT DISPLAY

\$19.00 per guest

An extensive array of petite fours, dessert shots, chocolate dipped strawberries (seasonal), salted caramel brownies, dessert bars, cookies, fruit tartelettes, cheesecakes, crème brulee



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