



The
CULVER HOTEL
Est 1924



CATERING MENU

MORNINGS

Breakfast / Brunch

Price per person

Breakfast Bar

CONTINENTAL 22

Seasonal Fruit and Berries, Warm Croissants, Breakfast Danishes, Rustic Banana-Walnut Loaf, Whipped Maple Butter, House-Made Jams, Freshly Squeezed Orange Juice, Coffee and Tea

ALL AMERICAN 30

Seasonal Fruit and Berries, Warm Croissants and Breakfast Danishes, Cage-Free Scrambled Eggs, Applewood Smoked Bacon or Country Style Breakfast Sausages, Rosemary Roasted Potatoes, Coffee and Tea

THE HEALTHY BREAKFAST 29

Seasonal Fruit & Berries, Cage-Free Scrambled Egg Whites with Baby Spinach, House-Made Granola, Dried Fruits, Low-Fat Greek Yogurt, Cottage Cheese, Freshly Squeezed Orange Juice, Coffee and Tea

The Culver Brunch

35

FRESH SQUEEZED ORANGE JUICE
SEASONAL FRUIT AND BERRIES
FRESH BAKED CROISSANTS AND PASTRIES
CAGE-FREE SCRAMBLED EGGS
BRIOCHE FRENCH TOAST
APPLEWOOD SMOKED BACON
PREMIUM PORK SAUSAGE LINKS
ROSEMARY ROASTED FINGERLING POTATOES
CULVER CAESAR SALAD WITH GRILLED CHICKEN
FRESH BREWED COFFEE AND DECAF COFFEE
SELECTION OF ORGANIC TEAS

\$150 CHEF ATTENDANT FEE ADDED TO STATIONS FOR EVERY 50 GUESTS

~MORNINGS~

Breakfast / Brunch

Price per person

Add on's

OMELETTE STATION 14

Cage-Free Eggs & Egg Whites, Seasonal Vegetables, Vermont Cheddar, Country Ham & Applewood Smoked Bacon

WAFFLE STATION 10

Macerated Strawberries, Whipped Cream, Maple Syrup, Sliced Almonds, Whipped Butter

SMOKED NORWEGIAN SALMON PLATTER 12

Capers, Shaved Red Onions, Sliced Vine Ripened Tomatoes

CHILLED POACHED FILET OF ATLANTIC SALMON 12

Classic Tartar Sauce

TARRAGON CHICKEN SALAD 10

Warm Whole Wheat Rolls

APPLEWOOD SMOKED BACON *or* PREMIUM PORK SAUSAGE LINKS 6

ROSEMARY ROASTED FINGERLING POTATOES 4

GREEK YOGURT & HOUSE-MADE GRANOLA 6

COFFEE & TEA STATION 5

SEASONAL FRUIT & BERRIES 7

BRIOCHE FRENCH TOAST *or* BUTTERMILK PANCAKES 8

\$150 CHEF ATTENDANT FEE ADDED TO STATIONS FOR EVERY 50 GUESTS

~ AFTERNOON ~

Working Lunch

Price per person

40

Choice of Two Salads

BELUGA LENTILS AND QUINOA SALAD, *Eggplant, Zucchini, Shaved Fennel, Roasted Garlic, Herb Vinaigrette*

MOROCCAN COUSCOUS SALAD, *Cherry Tomato, Pickled Cucumber, Cranberries, Sherry Vinaigrette*

PENNE PASTA SALAD, *Heirloom Cherry Tomato, Capers, Piquillo Peppers, Greek Olives, Tarragon Vinaigrette*

SANTA BARBARA MIXED GREENS, *Cherry Tomatoes, Goat Cheese, Slivered Almonds, Sherry Vinaigrette*

CULVER CAESAR SALAD, *Romaine Lettuce, Parmesan Cheese, Roasted Garlic Croutons*

BABY KALE AND CHICORIES SALAD, *Blistered Tomato, Pepitas, Pickled Red Onion, Green Goddess Dressing*

WILD BABY ARUGULA SALAD, *Shaved Parmesan Cheese, Cherry Tomatoes, Lemon Vinaigrette*

Choice of Three Sandwiches

Served on Oven Baked Rolls

TARRAGON CHICKEN SALAD, *Beefsteak Tomato, Butter Lettuce*

SHAVED ROAST BEEF, *Dijon Aioli, Wild Baby Arugula*

GRILLED CHICKEN BREAST, *Red Pepper Aioli, Green Leaf Lettuce*

CAPRESE SANDWICH, *Mozzarella, Tomato, Basil, Pepita Pesto*

GRILLED VEGETABLE SANDWICH, *Basil and Arugula Pesto, Wild Arugula*

WARM CHOCOLATE CHIP COOKIES

SLICED FARMER'S MARKET FRUIT PLATE

ICED TEA & LEMONADE

BUFFET MINIMUM 15 GUESTS

~ AFTERNOON ~

Station Selections

Price per person

Plates

CHEESE DISPLAY 16

Domestic and Imported Artisan Cheeses, Dried Fruits, Candied Walnuts, Lavash Crackers, Warm Baguette, Artisan Jams

CHARCUTERIE 16

Chef's Selection of Cured Meats, Whole Grain Mustard, Pickled Vegetables, Baguette

CRUDITÉS 8

Farmer's Market Vegetables, Zataar Greek Yogurt, Ranch

FARMER'S MARKET FRUIT 10

Seasonal Fruits and Berries, Honey, Whipped Greek Yogurt

GRILLED VEGETABLES WITH HUMMUS AND PITA 8

Snacks

CHIPS, GUACAMOLE & SALSA 10

ROSEMARY POPCORN 3

ASSORTED MOROCCAN SPICED NUTS & MARINATED GREEK OLIVES 8

WHOLE FRUITS & GRANOLA BARS 6

HOME-BAKED BROWNIES & COOKIES 6

ASSORTED CHEF'S SELECTION OF MINI SWEET BITES 14

Refreshments

COFFEE, DECAF 5

ASSORTED HOT TEAS 5

ASSORTED SOFT DRINKS 4

ICED TEA & LEMONADE 3.5

LAVENDER LEMONADE 4

~ AFTERNOON ~

Station Selections

Minimum of 15 people
Price per person

Salad Station

12
(Choice of 2)

SANTA BARBARA MIXED GREENS
Cherry Tomatoes, Goat Cheese, Slivered Almonds, Sherry Vinaigrette

CULVER CAESAR SALAD
Romaine Lettuce, Parmesan Cheese, Roasted Garlic Croutons

BABY KALE AND CHICORIES SALAD
Blistered Tomato, Pepitas, Pickled Red Onion, Green Goddess Dressing

WILD BABY ARUGULA SALAD
Shaved Parmesan Cheese, Cherry Tomatoes, Lemon Vinaigrette

Pasta Station

18
(Choice of 2)

PASTAS
Penne, Orecchiette, Cavatappi, Tagliatelle

SAUCES
*Creamy Basil Pesto, Garlic Cream Sauce, Mornay Cheese Sauce,
Roasted Tomato Sauce, Classic Bolognese,
Wild Mushroom Cream Sauce*

\$150 CHEF ATTENDANT FEE ADDED TO STATIONS FOR EVERY 50 GUESTS
LIVE STATION AVAILABLE

~ AFTERNOON ~

Station Selections

Minimum of 15 people
Price per person

Seafood Station

32

POACHED PRAWNS
CHILLED STONE CRAB CLAWS
NEW ZEALAND MUSSELS
SCALLOP CEVICHE

Lemon, Cocktail Sauce, Remoulade Sauce, Tartar Sauce

Carving Stations

ROASTED PRIME RIB OF BEEF 30
Au Jus, Horseradish Cream

ROASTED NIMAN FARMS PORK LOIN 25
Spiced Apple Chutney, Pork Jus

WHOLE ROASTED PRIME BEEF TENDERLOIN 40
Bordelaise Sauce

ROASTED MARY'S TURKEY BREAST 25
17 Spices House Gravy

COLORADO LEG OF LAMB 30
Medjool Date Jam, Natural Jus

\$150 CHEF ATTENDANT FEE ADDED FOR EVERY 50 GUESTS

Dessert Station

15
(Choice of 3)

MINI FUDGE BROWNIES, LEMON BARS, MACAROONS,
BITTERSWEET CHOCOLATE POT DE CRÈME, SALTED CARAMEL CREAM PUFF,
LEMON MERINGUE, VANILLA CREAM PUFFMINI COOKIES, STRAWBERRY VANILLA
TART, DARK CHOCOLATE ROYALE

~ AFTERNOON ~

Sit Down Selections

Price per person

Starters

12

CULVER CAESAR SALAD

Shaved Parmesan, Roasted Garlic Croutons

SANTA BARBARA MIXED GREENS

Cherry Tomatoes, Goat Cheese, Slivered Almonds, Sherry Vinaigrette

BABY KALE AND CHICORIES SALAD

Blistered Tomato, Pepitas, Pickled Red Onion, Green Goddess Dressing

ROASTED TOMATO SOUP

Basil, Garlic Croutons

WILD MUSHROOM SOUP

Truffle Cream, Thyme

CLASSIC FRENCH ONION SOUP

Gruyere Cheese, Crostini

3 COURSE LUNCHEON

price per person is the total of entrée and dessert, starter is included

3 COURSE DINNER

price per person is the total of the starter, entrée, and dessert

~ AFTERNOON ~

Sit Down Selections

Price per person

Entrees

MARINATED FLAT IRON STEAK <i>Shishito Peppers, Duck Fat Confit Marble Potatoes, Piquillo, Mojo Verde</i>	34
ROASTED MARY'S CHICKEN BREAST <i>Pureed Garnet Yam, Crispy Brussels Sprouts, Pancetta, Maple Syrup</i>	32
PENNE PASTA <i>Arrabbiata Sauce, Broccolini, Heirloom Cherry Tomatoes, Pecorino Cheese</i>	27
WILD MUSHROOM RISOTTO <i>Truffle Cheese</i>	30
GRILLED PRIME TENDERLOIN OF BEEF <i>Roasted Fingerling Potatoes, Asparagus, Bordelaise Sauce</i>	42
WILD BRANZINO <i>Moroccan Cous Cous, Dried Apricots, Preserved Lemons, Marcona Almonds, Casik Sauce, Ras Hel Hanout</i>	37
ROASTED SCOTTISH SALMON <i>Wild Mushrooms, Pancetta, Glazed Onions, Pinot Noir Reduction</i>	34
RED QUINOA BOWL <i>Farmer's Market Vegetables, Ginger Tofu, Orange Ginger Glaze</i>	25
ROASTED BARRAMUNDI <i>Farro, Grilled Zucchini, Mint Gremolada</i>	37
ORECCHIETTE PASTA <i>Basil and Pine Nut Pesto, Parmesan Cheese, Chili Flakes</i>	27
FRUIT DE MAR <i>Linguini, Mussels, Clams, Squid, Shrimp, White Wine Tomato Sauce</i>	36
CHIPOTLE BRAISED BEEF SHORT RIBS <i>Parmesan Polenta, Rainbow Swiss Chard</i>	36
PAN ROASTED DUCK <i>Sonoma Duck Breast, Farro, Roasted Baby Carrots, Pomegranate Jus</i>	38

~ AFTERNOON ~

Sit Down Selections

Price per person

Dessert

12

VANILLA CRÈME BRÛLÉE
Fresh Market Berries

ESPRESSO CRÈME BRÛLÉE
Chocolate Covered Espresso Beans

BLOOD ORANGE & MASCARPONE MOUSSE
Raspberry Coulis

NY STYLE CHEESECAKE
Fresh Market Berries

BITTERSWEET POT DE CREME
*Whipped Maple Creme Fraiche, Toasted Pistachio,
California Olive Oil, Sea Salt*

CARROT CAKE
Vanilla Whipped Cream

CLASSIC TIRAMISU
Espresso & Chocolate

3 COURSE LUNCHEON

price per person is the total of entrée and dessert, starter is included

3 COURSE DINNER

price per person is the total of the starter, entrée, and dessert

~ EVENINGS ~

Hors d'Oeuvres

Minimum 15 pieces per order
Price per piece

Cold

FISH 'N CHIP BOAT	7
AHI TUNA POKE <i>Avocado Mousse, Wonton Crumbles</i>	6
GULF SHRIMP CEVICHE <i>Mini Tostada</i>	6
MANCHEGO DRIED FRUIT SKEWER <i>Quince Paste</i>	4
ROASTED TOMATO & BURRATA CROSTINI	4
AROMATIC POACHED PRAWN COCKTAIL	6
ENDIVE LETTUCE CUPS <i>Shaved Vegetables, Green Goddess Dressing</i>	4
PANCETTA DEVILED EGGS <i>Smoked Paprika</i>	4
PROSCIUTTO WRAPPED MELON <i>Aged Balsamic</i>	6
SMOKED SALMON MOUSSE <i>Cucumber</i>	6
TOMATO AND GOAT CHEESE BRUSCHETTA	4

~ EVENINGS ~

Hors d'Oeuvres

Minimum 15 pieces per order

Price per piece

Hot

TRUFFLE MAC & CHEESE	5
BAKED BRIE <i>Green Apple Chutney</i>	4
ASSORTED MINI QUICHE	5
CARAMELIZED ONION AND GOAT CHEESE TARTS <i>Chives</i>	4
FOREST MUSHROOM TART <i>Aged Gruyere</i>	5
MINI CRAB CAKES <i>Remoulade Sauce</i>	8
BEEF SLIDERS <i>Tomato Aioli, Pickle</i>	6
BRAISED BEEF SHORT RIB <i>Crostini, Chili Sauce</i>	5
MINI ARANCINI <i>Parmesan Cheese, Pepito Pesto</i>	4
MINI POTATO LATKE <i>Smoked Salmon, Crème Fraiche</i>	7
ROASTED CRIMINI MUSHROOM SLIDER <i>Garlic Aioli</i>	5
SESAME CHICKEN WONTON <i>Dark Soy Sauce</i>	5
GARLIC FRIES <i>Jalapeno Ketchup</i>	4
GRILLED VEGETABLE SKEWERS	4
CRISPY POLENTA <i>Romesco Sauce, Parmesan</i>	4
QUINOA AND MUSHROOM FRITTERS <i>Basil Aioli</i>	4
PALMIERS <i>Prosciutto and Parmigiano Reggiano</i>	5

~ EVENINGS ~

Buffet Selections

Minimum of 15 people
Price per person

Entrees

ROSEMARY LEMON CHICKEN	16
SLICED RIB EYE <i>Dijon Mustard, Horseradish Cream</i>	22
ROASTED PORK TENDERLOIN	18
OVEN ROASTED BARRAMUNDI <i>Lemon Caper Butter</i>	24
MOLASSES BRAISED BEEF SHORT RIBS	22
PAN ROASTED SALMON <i>Sauce Vierge</i>	18
GRILLED BEEF TENDERLOIN <i>Thyme Demi-Glaze</i>	28
BAKED RIGATONI PASTA <i>Sun Dried Tomato and Pepper Sauce, Mozzarella</i>	15
PENNE PASTA <i>Basil Pesto, Grilled Shrimp, Cherry Tomatoes</i>	18
FOUR CHEESE AND TRUFFLE MACARONI	15
GRILLED CHICKEN BREAST <i>Lemon-Caper Sauce, Parsley</i>	16
PAN ROASTED BRANZINO <i>First Press Olive Oil</i>	24

MINIMUM 3 SELECTIONS FOR LUNCH
MINIMUM 4 SELECTIONS FOR DINNER

~ EVENINGS ~

Buffet Selections

Minimum of 15 people
Price per person

Sides

HONEY CHILI GLAZED SHISHITO PEPPERS AND PIQUILLO	8
GRILLED SEASONAL MARKET VEGETABLES	8
PAN ROASTED CAULIFLOWER WITH GARLIC BREADCRUMBS	7
BRUSSEL SPROUTS, MAPLE GLAZE & BACON	7
MOROCCAN COUSCOUS, DRIED APRICOTS, ALMONDS	8
CUMIN SCENTED BASMATI RICE	8
CREAMY PARMESAN POLENTA	8
OLIVE OIL RED POTATOES WITH THYME OR ROSEMARY	8
BRAISED SWISS CHARD WITH APPLEWOOD SMOKED BACON	7
ROASTED CARROTS, HARISSA YOGURT, PEPITA PESTO, FETA CHEESE	8
CHARRED BROCCOLINI WITH GARLIC AND LEMON ZEST	8

MINIMUM 3 SELECTIONS FOR LUNCH
MINIMUM 4 SELECTIONS FOR DINNER