

# Afternoon Tea



## THE FULL TEA

Choice of tea

Warm scones with Devonshire cream and lemon curd

Petite pastries and mignardises

Assorted finger sandwiches

\$28

## THE CULVER TEA

Choice of Tea

Fresh berries and cream

Assorted finger sandwiches

Warm scones with Devonshire cream and lemon curd

Petite pastries and mignardises

A glass of champagne

\$39

PLEASE NOTE THAT WE DO NOT OFFER LOOSE LEAF TEA  
A VARIETY OF BLACK, HERBAL AND DECAFFEINATED TEA BAGS AVAILABLE

# Mornings\_

## BUFFET

Price per person

### Continental

Seasonal fruit and berries, assorted breakfast pastries,  
freshly squeezed orange juice, coffee and tea ~ \$16

### All American

Seasonal fruit and berries, assorted breakfast pastries,  
scrambled eggs, applewood smoked bacon, sausage links, rosemary  
potatoes, coffee and tea ~ \$24

### The Healthy Breakfast

Freshly squeezed orange juice, farmer's market fruit & berries, scrambled  
egg whites with spinach, housemade granola, low fat vanilla yogurt,  
cottage cheese, coffee and tea ~ \$26

### ADD TO ANY BREAKFAST BUFFET

Omelette Station ~ \$12

eggs and egg whites, seasonal vegetables, cheddar and jack cheese, ham  
and bacon

Waffle Station ~ \$10

Macerated strawberries, whipped cream, maple syrup, sliced almonds,  
whipped butter

\$75 GUEST ATTENDANT FEE ADDED TO STATIONS

# Mornings

*Price per person*

## THE CULVER BRUNCH

Fresh Squeezed Orange Juice

Farmer's Market Fruit and Berries

Fresh Baked Croissants and Pastries

Scrambled Eggs

Brioche French Toast

Applewood Smoked Bacon

Sausage Links

Rosemary Roasted Potatoes

Culver Caesar Salad with Grilled Chicken

Fresh Brewed Coffee and Decaf Coffee

Selection of Organic Teas

\$ 29

## ADD ON'S FOR BRUNCH BUFFET

Chilled Poached Fillet of Salmon with Classic Tartar Sauce ~ \$8

Tarragon Chicken Salad with Warm Whole Wheat Rolls ~ \$7

# Working Lunch \$ 29

Plated up to 12 guests

Buffet minimum 15 guests

## Choice of Two Salads

Farro and Quinoa Salad with Charred Corn, Cucumber,  
Lime Honey Vinaigrette

Forbidden Black Rice Salad with Edamame, Green Beans, Cherry Tomatoes, Sesame  
Vinaigrette

Israeli Couscous Salad with Roasted Baby Carrots, Sliced Scallions,  
Green Goddess Dressing

Caesar Pasta Salad with Piquillo Peppers, Garlic Croutons,  
Shaved Parmesan Cheese

Bulgur and Eggplant Salad with English Cucumbers, Parsley, Lemon Oil

Santa Barbara Mixed Greens, Cherry Tomatoes, Goat Cheese, Candied Walnuts,  
Balsamic Vinaigrette

Culver Caesar Salad, Romaine Lettuce, Parmesan Cheese,  
Roasted Garlic Croutons

Shaved Kale Salad with Roasted Butternut Squash, Crispy Quinoa,  
Brown Butter Vinaigrette

Wild Arugula Salad, Shaved Parmesan Cheese, Cherry Tomatoes, Lemon Vinaigrette

## Choice of Three Sandwiches Served on Oven Baked Rolls

Tarragon Chicken Salad with Beefsteak Tomato, Butter Lettuce

Shaved Roast Beef, Dijon Aioli, Wild Arugula

Grilled Chicken Breast, Red Pepper Aioli, Green Leaf Lettuce

# Station Selections

Prices per person

## Display Stations & Snacks

Cheese Display ~ \$14

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

Crudités ~ \$8

Farmer's Market Vegetables, Basil Honey Sauce, Ranch, Blue Cheese Dressing

Farmer's Market Fruit ~ \$10

Seasonal Fruits and Berries, Honey, Whipped Greek Yogurt

Grilled Vegetables with Hummus and Pita ~ \$8

Chips & Salsa ~ \$4

Rosemary Popcorn ~ \$3

Assorted Nuts and Marinated Olives ~ \$ 6

Whole Fruits & Granola Bars ~ \$6

Homebaked Brownies & Cookies ~ \$6

Assorted Chef's Selection of Mini Sweet Bites ~ \$10

## Refreshments

Coffee, Decaffeinated Coffee & Assorted Hot Teas ~ \$5

# Afternoons

## STATIONS

Minimum of 15 people

### SALAD STATION ~ choice of 2 ~\$12

Santa Barbara Mixed Greens, Cherry Tomatoes, Goat Cheese,

Candied Walnuts, Balsamic Vinaigrette

Culver Caesar Salad, Romaine Lettuce, Parmesan Cheese,

Roasted Garlic Croutons

Shaved Kale Salad with Roasted Butternut Squash, Crispy Quinoa,

Brown Butter Vinaigrette

Wild Arugula Salad, Shaved Parmesan Cheese, Cherry Tomatoes, Lemon Vinaigrette

### PASTA STATION ~ choice of 2 ~ \$16

Chef attendant Fee \$75

#### **Pastas**

Penne, Orecchiette, Cavatappi, Rigatoni

#### **Sauces**

Creamy Basil Pesto, Garlic Cream Sauce, Mornay Cheese Sauce, Roasted Tomato

Sauce, Classic Bolognese, Wild Mushroom Cream Sauce

### SEAFOOD STATION ~ \$32

Poached Prawns, Chilled Stone Crab Claws, New Zealand Mussels,

Scallop Ceviche

Lemon, Cocktail Sauce, Remoulade Sauce, Tartar Sauce

## CARVING STATIONS

# Sit-down Selections

3 course luncheon – pricing of entrée includes first and second course

3 course dinner – price per person is the total of the appetizer, entrée, and  
dessert

## FIRST

<b>Creamy Polenta</b> , Grilled Portobello Mushroom, Crispy Kale, Warm Tomato Vinaigrette	\$13
<b>Culver Caesar Salad</b> , Shaved Parmesan, Roasted Garlic Croutons	\$15
<b>Santa Barbara Mixed Greens</b> , Cherry Tomatoes, Goat Cheese, Candied Walnuts, Balsamic Vinaigrette	\$12
<b>Roasted Tomato Soup</b> , Basil, Garlic Crouton	\$10
<b>Potato and Leek Soup</b> , Crispy Leeks, Chive Oil	\$10
<b>Grilled Shrimp</b> with Grilled Corn and Cherry Tomatoes, Basil Butter	\$14
<b>Red Quinoa and Garbanzo Fritters</b> , Garlic Hummus, Piquillo Pepper Sauce	\$11
<b>Ahi Tuna Poke</b> , Sliced Cucumber, Scallions, Avocado, Wonton Chips	\$15
<b>Kabocha Squash Risotto</b> , Toasted Pumpkin Seeds, Aged Balsamic, Sage	\$13
<b>Wild Mushroom Soup</b> , Truffle Cream, Thyme	\$10
<b>Traditional Lobster Bisque</b> , Sherry, Lobster	\$11
<b>White Bean Cassoulet</b> , Grilled Baguette, Frisee	\$11

# Sit-down Selections

## ENTREE

<b>Pan Seared Barramundi</b> , Ratatouille, Spinach, Basil Oil	\$35
<b>Grilled Flat Iron Steak</b> , Yukon Gold Potatoes, Green Beans, Red Wine Sauce	\$32
<b>Roasted Mary's Chicken Breast</b> , Sweet Potato, Brussels Sprouts,	\$30
<b>Penne Pasta</b> , Arrabbiata Sauce, Tomatoes, Pecorino Cheese	\$27
<b>Sea Scallops</b> with Green Pea Puree, Carrot, Potato Hash, Carrot Vinaigrette	\$36
<b>Wild Mushroom Risotto</b> with Parmesan Cheese	\$27
<b>Grilled Tenderloin of Beef</b> with Fingerling Potatoes, Asparagus, Shallot Red Wine Sauce	\$38
<b>Roasted Branzino</b> with Caponata, Golden Raisins, Spinach	\$35
<b>Roasted Salmon</b> , Celery Root Puree, Steamed Market Vegetables, Lemon Herb Butter	\$34
<b>Culver Hotel Crab Cakes</b> , Shaved Brussels Sprouts, Sauce Remoulade	\$35
<b>Roasted Pork Loin</b> , White Bean Puree, Braised Red Cabbage, Apple Cider Jus	\$31
<b>Braised Lamb Shank</b> , Mashed Potatoes, Carrots, Rosemary Jus	\$32
<b>Roasted Prime Rib</b> , Potato Gratin, Broccolini, Red Wine Sauce	\$38
<b>Red Quinoa Bowl</b> , Farmer's Market Vegetables, Ginger Tofu, Orange Ginger Glaze	\$25
<b>Spice Roasted Mary's Half Chicken</b> , Rainbow Chard, Mashed Potatoes, Cranberry Gastrique	\$30
<b>Miso Glazed Sea Bass</b> , Baby Bok Choy, Black Rice Cake, Sesame Miso Butter	\$36



# Desserts

~\$10~

## **Vanilla Crème Brule**

with fresh market berries

## **Espresso Crème Brule**

chocolate covered espresso beans

## **Blood Orange and Mascarpone Mousse**

raspberry coulis

## **NY Cheesecake**

with fresh market berries

## **Chocolate Ganache Cheesecake**

dark chocolate syrup, caramel

## **Flourless Chocolate Cake**

with almonds, hazelnuts, caramel sauce

## **Carrot Cake**

with vanilla whipped cream

## **Classic Tiramisu**

with espresso and chocolate

# Evenings

## HORS d' OEUVRES

Minimum 15 pieces per order

Priced per piece

### C O L D

Marinated Ahi Tuna, Daikon Radish, Scallion	\$5
Ahi Tuna Poke, Avocado Mousse, Wonton Crumbles	\$5
Salmon Tartar, Lime, Cucumber, Rye Crostini	\$5
Gulf Shrimp Ceviche, Mini Tostada	\$5
Caprese Skewers, Basil Pesto	\$3
Roasted Tomato and Burrata Crostini	\$4
White Bean Crostini, Sage	\$3
Saffron Marinated Shrimp Skewers	\$5
Endive Lettuce Cups, Shaved Vegetables, Green Goddess Dressing	\$3
Pancetta Deviled Eggs, Smoked Paprika	\$4
Crab Salad, Lime, Salmon Roe	\$5
Prosciutto Wrapped Melon, Aged Balsamic	\$4
Smoked Duck Breast, Blue Cheese Mouse, Crostini	\$5
Halibut Crudo, Fresno Chili, Honey Lime Vinaigrette	\$4

# Evenings

## HORS d' OEUVRES

Minimum 15 pieces per order

Priced per piece

### H O T

Truffle Mac & Cheese	\$5
Szechwan Peppercorn Tuna, Wasabi Aioli	\$5
Baked Brie, Green Apple Chutney	\$4
Assorted Mini Quiche	\$4
Caramelized Onion and Goat Tarts, Chives	\$4
Wild Mushroom Tart	\$4
Mini Crab Cakes, Sauce Remoulade	\$5
Beef Sliders, Tomato Aioli, Pickle	\$5
Braised Beef Short Rib, Plantain Chips, Chili Sauce	\$5
Mini Arancini, Parmesan Cheese, Green Pea	\$4
Mini Potato Latke, Smoked Salmon, Crème Fraiche	\$4
Roasted Crimini Mushroom Slider, Garlic Aioli	\$4
Sesame Chicken Wonton, Dark Soy Sauce	\$5
Lamb Meatball Slider – Chimichurri, Garlic Aioli	\$5

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# Evenings

## BUFFET SELECTIONS

MINIMUM 15 GUESTS

### SIDES

minimum 3 for lunch

minimum 4 for dinner

Root Vegetable Gratin	\$6
Garlic Rosemary Fingerling Potatoes	\$5
Grilled Seasonal Vegetables	\$6
Pan Roasted Cauliflower with Garlic Breadcrumbs	\$4
Ratatouille	\$5
Green Bean Casserole	\$4
Braised Red Cabbage	\$4
Cumin Scented Basmati Rice	\$4
Creamy Parmesan Polenta	\$4
Olive Oil Red Potatoes with Thyme	\$5
Braised Swiss Chard with Applewood Smoked Bacon	\$4

# Evenings

## BUFFET SELECTIONS

MINIMUM 15 GUESTS

### ENTREE

minimum 2 for lunch

minimum 3 for dinner

Rosemary Lemon Chicken	\$12
Sliced Rib Eye, Dijon Mustard, Horseradish Cream	\$16
Roasted Pork Tenderloin	\$14
Oven Roasted Barramundi, Lemon Caper Butter	\$16
Molasses Braised Beef Short Ribs	\$18
Pan Roasted Salmon with Sauce Vierge	\$15
Turkey Breast Roulade, Dried Cranberry, Spinach	\$14
Grilled Beef Tenderloin with Thyme Demi-Glace	\$20
Baked Rigatoni Pasta, Sun Dried Tomato and Pepper Sauce, Mozzarella	\$11
Penne Pasta, Basil Pesto, Grilled Shrimp, Cherry Tomatoes	\$15
Four Cheese and Truffle Macaroni	\$12