



*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, 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

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

ISRAELI COUSCOUS SALAD, *Cherry Tomato, Pickled Cucumber, Shallots, 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, Balsamic Vinaigrette*

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

BABY KALE AND CHICORIES SALAD, *Blistered Tomato, Avocado, 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, Aged Balsamic*

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

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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, Balsamic Vinaigrette*

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

BABY KALE AND CHICORIES SALAD  
*Blistered Tomato, Avocado, 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  
*Dijon Mustard, Horseradish Cream*

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

WHOLE ROASTED PRIME BEEF TENDERLOIN 40  
*Red Wine Sauce*

ROASTED MARY'S TURKEY BREAST 25  
*Madeira Jus*

COLORADO LEG OF LAMB 30  
*Medjool Date Jam, Natural Jus*

\$150 CHEF ATTENDANT FEE ADDED FOR EVERY 50 GUESTS

### Dessert Station

14  
*(Choice of 4)*

MINI FUDGE BROWNIES, LEMON BARS, MACAROONS,  
PROFITEROLES, MINI CANNOLI, PETIT FOURS, MINI COOKIES

~ 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, Balsamic Vinaigrette*

### ROASTED TOMATO SOUP

*Basil, Garlic Croutons*

### WILD MUSHROOM SOUP

*Truffle Cream, Thyme*

### TRADITIONAL LOBSTER BISQUE

*Sherry, Saffron Crème Fraîche*

### CLASSIC FRENCH ONION SOUP

*Gruyere Cheese, Crostini*

### BABY KALE AND CHICORIES SALAD

*Blistered Tomato, Avocado, Pickled Red Onion, Green Goddess Dressing*

### 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

GRILLED FLAT IRON STEAK <i>Roasted Fingerling Potato, Green Beans, Red Wine Sauce</i>	34
ROASTED MARY'S CHICKEN BREAST <i>Pureed Garnet Yam, Crispy Brussels Sprouts, Pancetta, Maple Syrup</i>	32
PENNE PASTA <i>Arrabbiata Sauce, Rapini, 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, Shallot Red Wine Sauce</i>	42
WILD BRANZINO <i>Israeli Cous Cous, Heirloom Cherry Tomato, Baby Red Mustard Frills, Sherry Vinaigrette</i>	37
ROASTED SCOTTISH SALMON <i>Beluga Lentils, Shaved Fennel, Leeks, Piquillo Peppers, Lobster Nage</i>	34
BRAISED COLORADO LAMB SHANK <i>Dauphinoise Potatoes, Charred Carrots, Rosemary Jus</i>	38
ROASTED PRIME RIB <i>Roasted Red Potato, Broccolini, Red Wine Sauce</i>	38
RED QUINOA BOWL <i>Farmer's Market Vegetables, Ginger Tofu, Orange Ginger Glaze</i>	25
ROASTED BARRAMUNDI <i>Basmati Rice, Grilled Zucchini, Eggplant, Raita</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
PORT WINE 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*

CHOCOLATE GANACHE CHEESECAKE  
*Dark Chocolate Syrup, Caramel*

FLOURLESS CHOCOLATE CAKE  
*Almonds, Hazelnuts, Caramel Sauce*

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
FOIS GRAS FILLED PROFITEROLES <i>Caramel Glaze</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
DUCK LEG CONFIT <i>Date Jam, Crostini</i>	6
HALIBUT CRUDO <i>Fresno Chili, Honey Lime Vinaigrette</i>	6
SMOKED SALMON MOUSSE <i>Cucumber</i>	6
TOMATO AND GOAT CHEESE BRUSCHETTA	4
SMOKED LOBSTER COCKTAIL <i>Lemongrass Ginger, Mango Emulsion</i>	7

~ 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>	6
BEEF SLIDERS <i>Tomato Aioli, Pickle</i>	6
BRAISED BEEF SHORT RIB <i>Crostini, Chili Sauce</i>	5
MINI ARANCINI <i>Parmesan Cheese, Green Pea</i>	4
MINI POTATO LATKE <i>Smoked Salmon, Crème Fraiche</i>	6
ROASTED CRIMINI MUSHROOM SLIDER <i>Garlic Aioli</i>	5
SESAME CHICKEN WONTON <i>Dark Soy Sauce</i>	5
LAMB MEATBALL SLIDER <i>Chimichurri, Garlic Aioli</i>	6
GARLIC FRIES <i>Jalapeno Ketchup</i>	4
GRILLED VEGETABLE SKEWERS	4
CRISPY POLENTA <i>Roasted Tomato, Goat Cheese</i>	4
QUINOA AND MUSHROOM FRITTERS <i>Basil Aioli</i>	4
PALMIERS <i>Prociutto 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-Glace</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

ROSEMARY ROASTED FINGERLING POTATOES	8
GRILLED SEASONAL MARKET VEGETABLES	8
PAN ROASTED CAULIFLOWER WITH GARLIC BREADCRUMBS	7
RATATOUILLE	7
GREEN BEAN CASSEROLE	7
CUMIN SCENTED BASMATI RICE	8
CREAMY PARMESAN POLENTA	8
OLIVE OIL RED POTATOES WITH THYME	8
BRAISED SWISS CHARD WITH APPLEWOOD SMOKED BACON	7
HONEY GLAZED TURNIPS AND CARROTS	8
CHARRED BROCCOLINI WITH GARLIC AND LEMON ZEST	8

MINIMUM 3 SELECTIONS FOR LUNCH  
MINIMUM 4 SELECTIONS FOR DINNER