



CATERING MENU SELECTIONS

We are pleased to create custom menus upon request.

60 State Park Road, Morro Bay, CA 93442
805-772-5651 / 800-420-4759
www.InnatMorroBay.com



BREAKFAST SELECTIONS

MORRO BAY CONTINENTAL

\$7.95++ per person

Fresh Whole Fruit
Assorted Mini-Muffins and Croissants
Served with Butter, Preserves and Cream Cheese
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

HARBOR BREAKFAST

\$9.95++ per person

~ Minimum 15 people ~ \$75.00 Surcharge will apply if less than 15 guests ~

Scrambled Eggs
Breakfast Potatoes
Choice of Bacon or Sausage
Assorted Mini-Muffins
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

FOG LIFTER

\$11.95++ per person

~ Minimum 15 people ~ \$75.00 Surcharge will apply if less than 15 guests ~

Assorted Fruit Yogurts with Granola
Cold Cereals with Milk
Fresh Whole Fruit
Warm Oatmeal served with Brown Sugar and Milk
Assorted Mini-Muffins and Croissants
(Served with Butter, Preserves and Cream Cheese)
Scrambled Eggs
Choice of Bacon or Sausage
Breakfast Potatoes
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

A LA CARTE ITEMS

Priced per person

\$3.75++ Eggs Benedict	\$3.00++ Scrambled Eggs	\$3.00++ Breakfast Potatoes
\$4.25++ Salmon	\$3.00++ Bacon	\$3.00++ Sausage
\$2.00++ Whole Fruit	\$3.00++ Sliced Fruit	\$3.50++ French Toast
\$3.00++ Cold Cereals	\$3.00++ Croissants	\$3.50++ Assorted Pastries
\$3.00++ Assorted Fruit Yogurts with Granola		

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BRUNCH SELECTIONS

CHAMPAGNE BRUNCH BUFFET

BUFFET TO INCLUDE

~\$25 ++ per person~

Seasonal Chopped Fruit, Strawberry Yogurt

Assorted Pastries

Smoked Salmon, Bagel, Cream Cheese, Onion, Tomato

Classic Eggs Benedict, Two Poached Eggs, Canadian Bacon, Hollandaise

Waffles served with Seasonal Fruit and Whipped Cream

Mediterranean Frittata

Chef's Carved Roast Beef with Mushroom Au Jus

Grilled Seasonal Vegetables

Roasted Potatoes O'Brien

Assorted Petite-Fours

Choice of Champagne or Mimosa

Assorted Fruit Juices and Milk

Regular and Decaffeinated Coffee

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LUNCH SELECTIONS

SANDWICH COMBINATION LUNCH SELECTIONS

SERVED SANDWICHES

\$15.00++ per person

~ Choice of Two Selections ~

Grilled Chicken Club-Grilled Marinated Chicken Breast, Onions, Apple Smoked Bacon, Butter Lettuce & Tomatoes served on Focaccia Bread

Grilled Vegetable-Grilled Eggplant, Zucchini, Romesco Mayo, Goat Cheese, Butter Lettuce & Tomatoes served on a Baguette

Chuck's Tri-Tip-Grilled Tri Tip, Grilled Onions, Garlic Aioli, Butter Lettuce & Tomatoes served on Asiago Roll

Classic Turkey-Roast Turkey Breast, Swiss Cheese, Butter Lettuce & Tomatoes served on Focaccia Bread

Italian Grinder-Coppa, Molinari Salami, Mortadella, Prosciutto, Fontina Cheese, Arugula, Tomatoes & Pesto Mayonnaise served on a Baguette

Served Sandwiches include Choice of One Per Group: Pasta Salad or Green Salad
Iced Tea and Coffee Service

BOX LUNCH TO GO

\$15.00++ per person

~ Packaged for your Off Property Events ~ Choice of Two Selections ~

Grilled Chicken Club-Grilled Marinated Chicken Breast, Onions, Apple Smoked Bacon, Butter Lettuce & Tomatoes served on Focaccia Bread

Grilled Vegetable-Grilled Eggplant, Zucchini, Romesco Mayo, Goat Cheese, Butter Lettuce & Tomatoes served on a Baguette

Chuck's Tri-Tip-Grilled Tri Tip, Grilled Onions, Garlic Aioli, Butter Lettuce & Tomatoes served on Asiago Roll

Classic Turkey-Roast Turkey Breast, Swiss Cheese, Butter Lettuce & Tomatoes served on Focaccia Bread

Italian Grinder-Coppa, Molinari Salami, Mortadella, Prosciutto, Fontina Cheese, Arugula, Tomatoes & Pesto Mayonnaise served on a Baguette

Boxed Lunches are served with Potato Chips, Fresh Whole Fruit, Assorted Cookie, Bottled Water or Soft Drink

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LUNCH SELECTIONS

(Continued)

2 COURSE LUNCH or 3 COURSE LUNCH
@ \$20.00++ per person @ \$25.00++ per person

FIRST COURSE

~ Choice of one per group ~

Caesar Salad Tossed with Fresh Parmesan and Garlic Crostini
Mixed Greens, Beets and Carrots with House Vinaigrette
Butter Lettuce Wedge Salad, Gorgonzola, Toasted Almonds with Red Wine Vinaigrette
Soup du Jour

ENTRÉE

~ Choice of one per group ~ Choice of two per group for groups of 20 or more ~

Parmesan Crusted Chicken Breast with Cheese Tortellini, Alfredo Sauce, Fresh Tomatoes & Basil
Seared Medallion of Salmon with Harvest Rice & Lemon-Dill Sauce
Grilled Chinese Chicken Salad tossed with Cabbage, Julienne Vegetables,
Fried Wontons, Cashews & Sesame-Orange Dressing
Grilled Vegetable or Meat Lasagna with Roasted Garlic & Tomato Sauce (12 person minimum)
Penne Pasta with Shrimp, Tomatoes, Garlic, Basil & Olive Oil
Crab Stuffed Sole in Sherry White Sauce

DESSERT

~ Choice of one per group ~

Chocolate Mousse
Carrot Cake
Chocolate Cake
Classic Cheesecake

2 Course and 3 Course Lunches include Rolls with Butter, Iced Tea and Coffee Service

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LUNCH SELECTIONS

(Continued)

LUNCHEON BUFFET SELECTIONS

~ Minimum 25 people ~ \$75.00 Surcharge will apply if less than 25 guests ~

MAIN STREET DELI

\$20.00++ per person

New Potato and Egg Salad
Red and Green Cabbage Slaw
Assorted Sliced Meats to include:
Roast Beef, Smoked Ham and Roast Turkey Breast
Assorted Sliced Cheeses to include:
Cheddar, Swiss and Monterey Jack
Assorted Breads
Sliced Tomato, Bibb Lettuce, Red Onions, Pickles, Olives, Pepperoncinis,
Mayonnaise and Mustard
Dessert: Selection of Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

EMBARCADERO DELI

\$26.00++ per person

Spring Pasta Salad
Tossed Cucumber and Tomato Salad
Field Greens with Roasted Shallot Vinaigrette
Chilled, Marinated Chicken Breast
Grilled Shrimp Skewers with Romesco Sauce
Assorted Breads
Dessert: Classic Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

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LUNCH SELECTIONS

(Continued)

LUNCHEON BUFFET SELECTIONS CONTINUED

~ Minimum 25 people ~ \$75.00 Surcharge will apply if less than 25 guests ~

SOUTHWESTERN

\$28.00++ per person

Tortilla Soup Station served with:
Grated Cheese, Sour Cream, Tomatoes, Avocado and Crisp Tortilla Strips
Roasted Corn and Pepper Salad
Southwestern Slaw
Beef and Chicken Fajitas with Soft Flour Tortillas
Guacamole, Salsa, Sour Cream and Cheddar Cheese
Mexican Pinto Beans
Dessert: Rice Pudding
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

SANTA MARIA BBQ

\$30.00++ per person

New Potato Salad with Mustard Dressing
Mixed Green Salad with Ranch Dressing
Grilled Tri-Tip of Beef with Salsa Fresca
Grilled Barbeque Chicken
Santa Maria Style Beans
Corn on the Cob
Garlic Bread
Dessert: Seasonal Fruit Cobbler with Whipped Cream
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

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DINNER SELECTIONS

2 COURSE SERVED DINNER SELECTIONS

FIRST COURSE

~ Choice of one Soup or Salad per group ~

SOUPS

Clam Chowder
Classic Minestrone
Tomato Basil Bisque

OR

SALADS

Baby Spinach Salad, Gorgonzola, Candied Walnuts and Creamy Shallot Dressing
Caesar Salad with Hearts of Romaine, Parmesan,
Garlic Crostini and Caesar Dressing
Mixed Greens, Fig Balsamic Vinaigrette
Butter Lettuce Wedge Salad, Gorgonzola, Toasted Almonds with Red Wine Vinaigrette

ENTREE

~ Choice of two selections per group ~

Chef's House-made Lasagna @ \$22.00++ per person
(12 person minimum)

Cheese Ravioli, Fresh Basil, Tomato Cream Sauce and Parmesan Cheese @ \$22.00++ per person
(Vegetarian Option)

Mustard and Herb Crusted Pork Chop with Apple Brandy Sauce @ \$26.00++ per person

Grilled Chicken Breast with Whole Grain Mustard Sauce @ \$26.00++ per person

Mushroom and Spinach Stuffed Chicken Breast with Mushroom Florentine Cream Sauce @ \$28.00++ per person

Sliced Prime Rib of Beef with Horseradish Cream and Red Wine Au Jus @ \$35.00++ per person
(15 person minimum)

MORE ENTREES CHOICES CONTINUED ON NEXT PAGE

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DINNER SELECTIONS

(Continued)

2 COURSE SERVED DINNER SELECTIONS CONTINUED

ENTREES CONTINUED

~ Choice of two selections per group ~

Char Broiled Filet Mignon with a Red Wine Demi Glace @ \$40.00++ per person

Crab Stuffed Sole with White Sherry Sauce @ \$28.00++ per person

Seared Coriander & Fennel Crusted Salmon with a Citrus Butter Sauce @ \$30.00++ per person

Choice of Starch

Garlic Mashed Potatoes, Herb Roasted Red Potatoes or Harvest Rice

Price Includes: Soup or Salad, Entrée, Starch, Seasonal Vegetables, Coffee & Tea Service

DESSERT SELECTIONS

AN ADDITIONAL \$7.00++ PER PERSON

~ Choice of one per group ~

Carrot Cake with Vanilla Bean Sauce

Apple Torte with Caramel Sauce

Classic New York Style Cheesecake

Chocolate Mousse

Chocolate Cake

Pecan Pie Torte with Caramel Sauce

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DINNER SELECTIONS

(Continued)

DINNER BUFFET SELECTIONS

~ Minimum 25 people ~ \$75.00 Surcharge will apply if less than 25 guests ~

ITALIAN STYLE BUFFET

\$37.00++ per person

Minestrone Soup
Fussili Pesto Pasta Salad
Hearts of Romaine, Caesar Dressing, Parmesan and Garlic Croutons
Chicken Marsala with Sautéed Mushrooms and Roasted Potatoes
Chef's House-Made Grilled Vegetable Lasagna
Seasonal Vegetables
Dessert: Tiramisu

SANTA MARIA STYLE BUFFET

\$39.00++ per person

New Potato Salad with Mustard Dressing
Mixed Green Salad with Ranch Dressing
Grilled Tri-Tip of Beef with Salsa Fresca
Grilled Barbeque Chicken
Santa Maria Style Beans
Corn on the Cob
Garlic Bread
Dessert: Seasonal Fruit Cobbler with Whipped Cream
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$75.00 Surcharge will apply if less than 25 guests.

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DINNER SELECTIONS

(Continued)

DINNER BUFFET SELECTIONS CONTINUED

~ Minimum 25 people ~ \$75.00 Surcharge will apply if less than 25 guests ~

CALIFORNIAN

\$42.00++ per person

Marinated White Bean and Mushroom Salad
Mixed Greens with Assorted Dressings
Garlic Herb Roasted Chicken
Carved Roast Prime Rib au jus
Seasonal Vegetable Medley
Herb Roasted Red Potatoes
Assorted Breads with Butter
Dessert: Carrot Cake

ALL SEASONS BUFFET

\$43.00++ per person

Hearts of Romaine, Parmesan and Garlic Croutons
Pesto Pasta Salad
Carved Roast New York Strip Sirloin with Wild Mushroom Sauce
Filet of Salmon with Tarragon Cream
Seasonal Vegetables
Herb Roasted Potatoes
Assorted Breads with Butter
Dessert: Classic Cheesecake

\$75.00 Surcharge will apply if less than 25 guests.

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HORS D'OEUVRES SELECTIONS

HORS D'OEUVRES SELECTIONS

~ Minimum Order of 25 Pieces ~
~ Choice of Tray-Passed or Displayed ~

COLD HORS D'OEUVRES

~ Each \$2.50++ per piece ~

Grilled Eggplant, Zucchini & Squash on Bruschetta
Herb Goat Cheese spread on Assorted Crackers
Prosciutto Wrapped Asparagus
Roasted Pepper & Spinach Pin Wheel
Sun Dried Tomato & Cream Cheese on Crostini

~ Each \$3.25++ per piece ~

Charred Sliced Beef with Sweet Onion Relish
Seared Ahi Tuna with Fried Wonton & Chile Lime Aioli
Wild Mushroom Pate on Toast Pointe
Endive Spears Stuffed with Gorgonzola and Walnut Mousse

~ Each \$4.25++ per piece ~

Chilled Jumbo Shrimp with Chef's House-made Cocktail Sauce

HOT HORS D'OEUVRES

~ Each \$2.50++ per piece ~

Teriyaki Chicken Skewers with Thai Peanut Sauce
Stuffed Mushroom Caps with Andouille Sausage

~ Each \$3.25++ per piece ~

Petite Crab Cakes with Spicy Mustard Sauce
Sautéed Garlic Shrimp with Chiles
Coconut Shrimp with Papaya Dipping Sauce

~ Each \$4.25++ per piece ~

Lobster and Shrimp Egg Rolls with Pineapple and Coconut Cream Sauce

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HORS D'OEUVRES SELECTIONS

HORS D'OEUVRES SELECTIONS

~ Minimum Order of 25 ~

DISPLAYED HORS D'OEUVRES

Hummus Dip with Flat Bread

\$2.50++ per person

Seasonal Fruit Salad Bowl with Cream Cheese Dipping Sauce

\$2.75++ per person

Spinach and Artichoke Dip with Fresh French Bread

\$3.00++ per person

Eggplant Capanota

\$3.00++ per person

Fire Roasted Bell Pepper and Goat Cheese Dip with Flat Bread

\$3.00++ per person

Tortilla Chips with Salsa Fresca and Guacamole

\$3.50++ per person

Wild Mushroom and Spinach Stuffed Baked Brie

\$3.50++ per person

Domestic Cheese Board with Seasonal Berries and Assorted Crackers

\$3.50++ per person

Classic Shrimp Cocktail

\$6.00++ per person

Small Vegetable Crudités (up to 25 people)

\$50.00++ each

Medium Vegetable Crudités (for 25-50 people)

\$75.00++ each

Large Vegetable Crudités (50-100 people)

\$125.00++ each

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BREAK AND REFRESHMENT SELECTIONS

BREAKS

<u>SOUTH JETTY</u>	Assorted Jumbo Cookies and Brownies Assorted Soft Drinks and Mineral Waters	\$8.00++
<u>AFTERNOON TEA</u>	Assortment of Scones and Croissants Coffee and Herbal Hot Teas	\$9.00++
<u>ENERGY BREAK</u>	Trail Mix, Whole Fruit and Granola Bars Assorted Mineral Waters, Energy Drinks and Herbal Teas	\$12.00++

REFRESHMENTS

COFFEE SERVICE

Coffee Service-includes regular and decaffeinated coffee and assorted hot teas	\$5.00++ per person
Refresh Coffee Service	\$5.00++ per person

BEVERAGES

Bottled Water, Sparkling or Still, per bottle	\$3.00++
Energy Drinks, per can	\$3.00++
Assorted Soft Drinks, per can	\$2.50++
Assorted Fruit Juices, per bottle	\$3.00++
Freshly Squeezed Orange Juice, per pitcher	\$9.00++
Iced Tea, per pitcher	\$6.00++
Old Fashioned Lemonade, per pitcher	\$6.00++
Cranberry Juice, per pitcher	\$6.00++

FRESHLY BAKED ~ All baked selections are \$27.00++ per dozen ~

Cookies	Brownies
Lemon Bars Assorted Mini-Muffins (per 2 dozen)	Lemon Bars

SNACKS ~ Snack prices are all each ~

Assorted Potato Chips	\$1.75++
Whole Fruit in a Basket, Assorted	\$2.00++
Mixed Nuts, package	\$2.50++
Granola Bars	\$2.00++
Assorted Candy Bars	\$2.00++

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CHILDRENS SELECTIONS

LUNCH

@ \$10.00++ per child

or

DINNER

@ \$15.00++ per child

SELECTIONS

~ Please select one meal for all children 12 years of age and younger ~

Chicken Finger and French Fries

or

Hamburger and French Fries

or

Spaghetti Marinara

or

Macaroni and Cheese

or

Grilled Cheese Sandwiches

All children's meals come with a fruit cup as a first course

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BANQUET BAR SELECTIONS

HOST AND/OR NO-HOST PRICING

HOUSE COCKTAILS

~\$7.00 per glass~

House Vodka, House Gin, House Scotch, House Bourbon, House Rum,
House Tequila, House Brandy

CALL COCKTAILS

~\$8.00-\$8.50 per glass~

Absolut Vodka, Bombay Gin, Johnny Walker Red Scotch,
Jack Daniels Bourbon, Captain Morgan Rum,
Cuervo Gold Tequila, Bailey's Irish Cream,
Kahlua Coffee Liqueur

PREMIUM COCKTAILS

~\$9.00-\$10.00 per glass~

Grey Goose Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch,
Crown Royal Bourbon, Sauza Hornitos Tequila,

MARTINIS, MANHATTANS AND MARGARITAS

Made with the selected liquor add \$1.00

HOUSE WINES

~Glass \$6.00 Bottle \$22.00~

Chardonnay or Cabernet Sauvignon

PREMIUM WINES

Please see our Banquet Wine list for availability and pricing

DOMESTIC BOTTLED BEER

~\$4.00 per bottle~

Budweiser, Bud Light, Coors Light, St. Pauli Girl NA

PREMIUM BOTTLED BEERS

~\$5.00 per bottle~

Corona, Heineken, Firestone Double Barrel Ale, Blue Moon Ale,
Newcastle Brown Ale, Sierra Nevada Pale Ale, IPA Longhammer

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BANQUET WINE SELECTIONS

HOST AND/OR NO-HOST PRICING

CHAMPAGNE AND SPRARKLING WINES

Kenwood Yulupa Brut, California	N.V.	\$30.00++
Gruet, Blanc de Noirs, New Mexico	N.V.	\$36.00++
Laetitia Brut Cuvee, Central Coast	N.V.	\$38.00++

WHITE WINES

Tolosa "No Oak," Chardonnay, Edna Valley	2006	27.00++
Donati Family Vineyards Chardonnay, Paicines	2005	30.00++
Wild Horse Chardonnay, Paso Robles	2006	32.00++
Gainey Chardonnay, Santa Ynez	2007	32.00++
Melville Chardonnay, Verna's Vineyard, Santa Ynez	2007	38.00++
Cambria, "Benchbreak" Chardonnay, Santa Maria Valley	2005	45.00++
Babich Sauvignon Blanc, Marlborough, New Zealand	2008	25.00++
Ferrari-Carano Fume Blanc, Sonoma	2007	28.00++
Jibe Sauvignon Blanc, New Zealand	2005	30.00++
Talley Sauvignon Blanc, Arroyo Grande	2006	30.00++
Firestone Riesling, California	2006	20.00++
Claiborne & Churchill Riesling, Edna Valley	2006	36.00++
Claiborne & Churchill Gewürztraminer, Edna Valley	2005	36.00++
Rancho Sisquoc Sylvaner, Santa Barbara	2007	23.00++
Graveyard "Tombstone" White Blend, Paso Robles	N.V.	23.00++
Taz, Pinot Gris, Santa Rita Hills	2007	27.00++
Byron Pinot Blanc, Santa Maria Valley	2007	35.00++

ROSE

Coppola, Sofia Rose, Sonoma	2007	31.00++
Sanford Pinot Noir Vin Gris, Santa Rita Hills, Santa Barbara	2007	35.00++

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BANQUET WINE SELECTIONS

(Continued)

HOST AND/OR NO-HOST PRICING

RED WINES

Estancia Cabernet, Paso Robles	2006	25.00++
Penman Springs Cabernet, Paso Robles	2006	32.00++
Sculpterra Cabernet, Paso Robles	2005	45.00++
Adelaida Cabernet, Paso Robles	2005	52.00++
McKeon-Phillips Cabernet Franc, Santa Maria Valley	2006	44.00++
Donati Claret, Paicines, California	2006	32.00++
Graveyard "Tombstone" Red Blend, Paso Robles	N.V.	23.00++
Donati, Sorelle Per Sempre, Paicines, California	2005	28.00++
Vina Robles "Red 4" Paso Robles	2006	28.00++
Kinton Syrah, Santa Barbara County	2007	28.00++
Ortman Family Vineyards Syrah, Central Coast	2005	35.00++
Wolff Vineyards Petite Sirah, Edna Valley	2005	35.00++
Chateau Julien Merlot, Central Coast	2002	28.00++
Coppola, Directors Merlot, Sonoma	2007	31.00++
McKeon-Phillips Reserve Merlot, Los Álamos Vineyard	2005	40.00++
Saucelito Canyon "Backroads" Zinfandel, Central Coast	2007	30.00++
Vista del Rey Zinfandel, Paso Robles	2006	34.00++
Saucelito Canyon, Arroyo Grande Valley	2006	45.00++
Aquinas Pinot Noir, Napa Valley	2007	30.00++
Labyrinth Pinot Noir, Santa Barbara County	2007	31.00++
Claiborne & Churchill Pinot Noir, Edna Valley	2006	43.00++
Tolosa Pinot Noir, Edna Valley	2006	43.00++

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