

Plated Breakfast Menu

All selections served with orange juice, freshly ground gourmet coffee and hot tea

~Eggs Benedict~

Two farm fresh eggs poached and smoked ham

On toasted foccacia

Topped with a creamy hollandaise sauce

Served with Chef's potatoes

12.00

~Mission Inn Buffet~

Two eggs any style

Choice of smoke ham, apple wood bacon

Or country sausage

Served with Chef's potatoes and your choice of toast

11.00

~Fresh Seasonal Fruit Platter~

A wonderful assortment of fresh seasonal fruit

Your choice of cottage cheese or fruit yogurt

10.00

~Spanish Toast~

Two thick slices of brioche bread

Dipped in cinnamon batter

Drizzled with caramel.

9.00

Buffet Breakfast Menu

All selections are served with orange juice, freshly ground gourmet coffee and hot tea

*~Mission Breakfast Buffet~
Seasonal fresh fruit and berry tray
Farm fresh scrambled eggs
Apple wood bacon or sausage
Chef potatoes
English muffins
16.00*

*~Traditional Continental Breakfast~
Assorted bakery fresh muffins, all butter croissants and danish pastries
Seasonal fresh fruit and berry tray
11.00*

*~Bagel Breakfast~
Assorted bakery fresh bagels with flavored cream cheese
7.00
With seasonal fresh fruit
10.00*

An 18% service charge and 7.25% sales tax will be added to all food and beverage.

These menus are subject to change until confirmed

Break Outs Menu

*~Grande Fiesta Break~
Nacho platter with fresh salsa
Sour cream, jalapenos and refried beans
8.00pp*

*~Healthy Choice~
Sliced seasonal fresh fruit
Assorted yogurts, granola bars
Fresh juice
8.00pp*

*~Snack Break~
Whole fresh fruit
Assorted crackers and cheese
Assorted sodas
8.00pp*

*~Seattle's Best Freshly ground coffee~
41.00 per gallon*

*~Orange juice, grapefruit, cranberry or apple juice~
18.00 per liter*

*~Ice tea~
28.00 per gallon*

*~Assorted sodas~
2.25 per drink*

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beverage*

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Hors D'Oeuvres

~Hot Hors D'Oeuvres~

Priced per 50 pieces

- ~Spanakopita-filo with spinach and cheese*
130.00
- ~Smoked salmon and spinach stuffed mushrooms*
110.00
- ~Cajun glaze chicken drumettes*
120.00
- ~Grilled chicken satay with Thai sauce*
95.00
- ~Spring rolls with dipping sauce*
95.00
- ~Asian pot stickers with dipping sauce*
95.00

~Cold Hors D'Oeuvres~

Priced per 50 pieces

- ~Jumbo prawns with lime tequila cocktail sauce*
200.00
- ~Armenian rolled sandwiches*
100.00
- ~Fresh tomato and basil bruschetta with house made crostini*
110.00

~Hors D'Oeuvres Displays~

Priced per person

- ~International cheese board with fresh fruit*
Crostini, sliced baguettes and crackers
8.95
- ~Smoked salmon display with mini bagels, flavored cream cheese*
Chopped egg, red onions and capers
10.95

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Plated Luncheon Menu

All selections served with freshly baked bread rolls

Ice water and ice tea

~Dry rubbed flank steak~

With a black bean salsa

Chef's potatoes and seasonal fresh vegetables

21.00

~Cuban Grilled Chicken~

With a chilled tropical salsa

Spanish saffron rice

Seasonal fresh vegetables

20.00

~Sautéed Chicken Breast~

With roma tomatoes, kalamata olives and capers

Served with confetti rice and seasonal fresh vegetables

20.00

~Chinese Chicken Salad~

A crispy blend of romaine lettuce and Napa cabbage

Mandarin oranges, cashews and rice stick noodles

18.00

~Castroville Pasta~

Penne pasta tossed in a light sun dried tomato cream

And artichoke hearts

16.00

~Caesar Salad~

Hearts of romaine

Rosemary croutons and parmesan cheese

13.00

With chicken 16.00

With grilled salmon 18.00

Buffet Luncheon Menu

~Mission Inn Buffet~

Ice water and ice tea

Freshly baked bread rolls

Organic mixed greens salad with a raspberry vinaigrette

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Entrees (Choose two)

Sautéed chicken breast with roma tomatoes, kalamata olives and capers

Champagne poached salmon finished with a compound butter

Fire Roasted Teriyaki chicken breast

Pasta primavera

Served with

Seasonal fresh vegetables

Chef's potatoes or confetti rice

Lemon bars and brownie sticks

27.00

~Market Place Deli~

Hearts of romaine Caesar salad with rosemary croutons

Old fashioned potato salad

A butcher block of black forest ham, rare roast beef and smoked turkey

Swiss, cheddar and jack cheeses

A market display of relishes, pickles, sliced tomatoes

Red onions and assorted olives

Sourdough rolls and freshly baked sliced breads

Cookies and brownies

Ice water and ice tea

19.00

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Plated Dinner Menu

All selections served with freshly baked bread rolls

Seasonal fresh vegetables

Confetti rice or Chef's potatoes

Ice water and ice tea

~Salads (Choose one)~

Organic mixed greens with raspberry vinaigrette

Feta cheese and candied walnuts

Hearts of romaine caesar with rosemary croutons

Baby spinach with toasted pine nuts and a maple bacon vinaigrette

~Entrees (Choose one)~

Sautéed chicken breast with roma tomatoes, kalamata olives and capers

32.00

Grilled chicken breast with a mango glaze

32.00

Pork loin medallions with apricot chutney

34.00

Salmon fillet with a roasted red pepper cream

36.00

New York strip steak with a cabernet reduction

39.00

~Desserts (Choose one)~

Lemon tart with a blueberry coulis

Seasonal fresh fruit tart with grand marnier crème anglaise

Tuxedo cheesecake

Death by chocolate

Triple chocolate mousse cake

Dinner Buffet Menu

All selections served with freshly baked bread rolls

Seasonal fresh vegetables

Confetti rice or Chef's potatoes

Ice water and ice tea

\$37.00

~Salads (Choose one)~

Organic mixed greens with raspberry vinaigrette

Feta cheese and candied walnuts

Hearts of romaine Caesar with rosemary croutons

Baby spinach with toasted pine nuts and a maple bacon vinaigrette

~Entrees (Choose two)~

Sautéed chicken breast with roma tomatoes, kalamata olives and capers

Herb roasted pork loin with an apricot chutney

Poached salmon fillets with a caper and dill beurre blanc

Or

Carved roast baron of beef with horseradish cream

(\$2.00 additional per person)

~Desserts (Choose one)~

Lemon tart with a blueberry coulis

Seasonal fresh fruit tart with grand marnier crème anglaise

Tuxedo cheesecake

Death by chocolate

Triple chocolate mousse cake

An 18% service charge and 7.25% sales tax will be added to all food and beverage

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