



## **The Boulders Resort and Golden Door Spa**

### **Breakfast Selections**

#### **The Sunrise Continental**

Selection of Chilled Juices

Assorted Breakfast Pastries

Sliced Seasonal Fresh Fruit and Berries

Boulders Granola with Non Fat and 2% Milk

Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas

#### **The Sonoran Continental**

Selection of Chilled Juices

Assorted Bagels and Cream Cheese with Butter, Jam and Marmalade

Assorted Breakfast Pastries

Sliced Seasonal Fresh Fruit and Berries

Boulders Granola and Assorted Cold Cereals  
with Non Fat and 2% Milk

Assorted Yogurts

Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas

#### **The Boulders Continental**

Selection of Chilled Juices

House Smoked Salmon  
with Capers, Chopped Onion, Eggs, Crème Fraîche and Chives

Assorted Bagels and Cream Cheese with Butter, Jam and Marmalade

Assorted Breakfast Pastries

Sliced Seasonal Fresh Fruit and Berries

Boulders Granola with Non Fat and 2% Milk

Assorted Yogurts

Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas



## **The Boulders Resort and Golden Door Spa**

### **Breakfast Selections**

#### **Plated Breakfast I**

Selection of Chilled Juices

Fresh Seasonal Fruit Cup

Farm Fresh Scrambled Eggs

Smoked Bacon

Skillet Roasted Red Potatoes

Basket of Pastries on Each Table

Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas

#### **Plated Breakfast II**

Selection of Chilled Juices

Fresh Seasonal Fruit and Berry Plate

Smoked Salmon Benedict

*Mini Bagels with Mesquite Smoked Salmon, Poached Eggs, Tomato Hollandaise and Dill Crème Fraîche*

Basket of Pastries on Each Table

Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas

#### **Plated Breakfast III**

Selection of Chilled Juices

Strawberry and Papaya with Lime Crème Fraîche and Organic Mint

Sonoran Breakfast Burrito

*Linguisa Sausage, Scrambled Eggs, Jalapeno Jack Cheese and Yukon Gold Potatoes  
with Chipotle Sour Cream*

Skillet Roasted Yukon Gold Potatoes

Basket of Pastries on Each Table

Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas



## **The Boulders Resort and Golden Door Spa**

### **Breakfast Selections**

#### **Plated Breakfast IV**

Selection of Chilled Juices

Wild Berry Parfait with Organic Yogurt, Boulders Granola and Mesquite Honey

Southwestern Benedict Oscar

*Poached Eggs and Serrano Ham with Lump Crab Meat and Grilled Asparagus  
with Béarnaise Sauce*

Basket of Pastries on Each Table

Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas

#### **Plated Breakfast V**

Selection of Chilled Juices

Sweet Potato Oatmeal Brulée

Grilled Petite Filet

Served with Sunny-Side-Up Egg, Herb Grits, Pancetta and Maple Hollandaise

Basket of Pastries on Each Table

Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas



## **The Boulders Resort and Golden Door Spa**

### **Breakfast Selections**

#### **The Omelet Station Buffet**

Selection of Chilled Juices

Assorted Bagels and Cream Cheese with Butter, Jam and Marmalade

Assorted Breakfast Pastries

Sliced Seasonal Fresh Fruit and Berries

Boulders Granola and Assorted Cold Cereals  
with Non Fat and 2% Milk

Assorted Yogurts

Omelet Kitchen:

*Farm Fresh Eggs, Egg Beaters and Egg White Omelets Made to Order  
With Sliced Mushrooms, Scallions, Sweet Peppers, Cheddar and Jack Cheese,  
Asparagus, Bacon, Diced Ham and Homemade Salsa  
(One Chef per 50 people)*

Country Sausage

Smoked Bacon

Oven Roasted Yukon Gold Potatoes

Freshly Brewed Illy Regular and Decaffeinated Coffee  
Selection of Imported Teas



## **The Boulders Resort and Golden Door Spa**

### **Breakfast Selections**

#### **The Griddle Buffet**

Selection of Chilled Juices

Assorted Bagels and Cream Cheese with Butter, Jam and Marmalade

Assorted Breakfast Pastries

Sliced Seasonal Fresh Fruit and Berries

Boulders Granola and Assorted Cold Cereals  
with Non Fat and 2% Milk

Assorted Yogurts

Choice of One:

Belgian Waffles

*Or*

Banana and Berry Pancakes with Sweet Whipped Cream

*Or*

Brioche French Toast

All served with Vermont Maple Syrup and Prickly Pear Syrup

Southwestern Eggs

Country Sausage

Smoked Bacon

Roasted Yukon Gold Potato Hash

Freshly Brewed Illy Regular and Decaffeinated Coffee  
Selection of Imported Teas



## **The Boulders Resort and Golden Door Spa**

### **Breakfast Selections**

#### **The Traditional Buffet**

Selection of Chilled Juices

Assorted Bagels and Cream Cheese with Butter, Jam and Marmalade

Assorted Breakfast Pastries

Sliced Seasonal Fresh Fruit and Berries

Boulders Granola and Assorted Cold Cereals  
with Non Fat and 2% Milk

Assorted Yogurts

Scrambled Eggs

Country Sausage

Smoked Bacon

Skillet Roasted Red Potatoes

Freshly Brewed Illy Regular and Decaffeinated Coffee  
Selection of Imported Teas



## **The Boulders Resort and Golden Door Spa**

### **Breakfast Selections**

#### **The Golden Door Buffet**

Selection of Chilled Juices

Assorted Bagels and Low Fat Cream Cheese with Butter, Jam and Marmalade

Assorted Low Fat Muffins

Freshly Baked Low Fat Breakfast Breads and Scones

Sliced Seasonal Fresh Fruit and Berries

Hot Multi Grain Cereal with Brown Sugar and Golden Raisins

Fresh Vegetable Frittata with Pico de Gallo and Chive Crème Fraîche

Turkey Sweet Potato Hash

Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas



*Golden Door Cuisine was created with your well-being in mind; utilizing light and healthful cooking techniques and fresh organic produce when possible.*



## **The Boulders Resort and Golden Door Spa**

### **Breakfast Selections**

**Breakfast Enhancements** ~ Add to any Breakfast

**Smoked Bacon, Sausage or Chicken Sausage**



**Country Smoked Ham or Canadian Bacon**



**Southwestern Scrambled Eggs with Roasted Yukon Gold Potatoes**

*Fluffy Scrambled Eggs infused with Jack and Cheddar Cheeses and Salsa Fresca  
Served with Roasted Yukon Gold Potatoes*



**Breakfast Pinwheel**

*Fresh Egg Roulade filled with Cheddar Cheese and Smoked Bacon topped with Sour Cream and Pico de Gallo*



**Quiche**

*Chef's Choice of Vegetable or Ham and Swiss*



**Tuscan Frittata**

*Open-Faced Omelet filled with Grilled Artichokes, Goat Cheese & Sweet Tomatoes with Basil Hollandaise*



**Sonoran Breakfast Burrito**

*Linguisa Sausage, Scrambled Eggs, Jalepeno Jack Cheese and Yukon Gold Potatoes  
with Chipotle Sour Cream*

**Breakfast Biscuit**

*Cheese Biscuit with Fluffy Scrambled Eggs, Maple Sausage and Smoked Cheddar*



**Breakfast Croissant**

*Ham, Egg and Swiss Cheese on a Bakery Croissant*



**Monte Cristo Breakfast Sandwich**

*French Toast with Canadian Bacon, Swiss Cheese and Raspberry Marmalade  
dusted with Powdered Sugar*



**Warm Sticky Buns**



**The Boulders Resort and Golden Door Spa**

**Breakfast Selections**

**Action Stations ~ Add to any Breakfast**

**Omelet Station**

Farm Fresh Eggs, Egg Beaters and Egg White Omelets Made to Order  
With Sliced Mushrooms, Scallions, Sweet Peppers, Cheddar and Jack Cheese,  
Asparagus, Bacon, Diced Ham and Homemade Salsa

(One Chef per 50 people required)



**Griddle Station**

Choice of One:

Belgian Waffles

*Or*

Banana and Berry Pancakes with Sweet Whipped Cream

*Or*

Brioche French Toast

All served with Vermont Maple Syrup and Prickly Pear Syrup

(One Chef per 50 people required)



**Huevos Rancheros Station**

Over-Easy Eggs with Corn Tortillas, Refried Beans, Green Chili and Jalapeno Jack Cheese

(One Chef per 50 people required)



**The Boulders Resort and Golden Door Spa**

**Box Breakfast Selections**

**I**

Orange Juice

Sonoran Breakfast Burrito

*Linguisa Sausage, Scrambled Eggs, Jalapeno Jack Cheese  
and Yukon Gold Potatoes with Chipotle Sour Cream*

Breakfast Muffin  
Individual Yogurt  
Whole Fresh Fruit



**II**

Orange Juice

Breakfast Croissant

*Ham, Egg and Swiss Cheese on a Bakery Croissant*

Breakfast Muffin  
Individual Yogurt  
Whole Fresh Fruit



**III**

Orange Juice

Breakfast Sandwich

*Sausage, Egg and Wisconsin Cheddar on a Bakery Bun*

Breakfast Muffin  
Individual Yogurt  
Whole Fresh Fruit

Bottled Iced Coffee may be added to any Box Breakfasts at an additional charge.



## **The Boulders Resort and Golden Door Spa**

### **Refreshment Selections**

#### **Cookies**

(Choice of 3)

Chocolate Chip, Peanut Butter, Oatmeal Raisin,  
White Chocolate Macadamia Nut, Double Fudge or Sugar



#### **Brownies**

A Selection of Peanut Butter and Jelly, Rocky Road, Fudge,  
Blondies and Walnut Brownies



#### **Bars**

Apricot Bars, Raspberry Bars, Lemon Bars and Pecan Bars



#### **Assorted Danish and Muffins**

A Selection of Breakfast Pastries freshly made by the Boulders Bake Shop



#### **Breakfast Breads**

Banana, Zucchini and Seasonal Fruit Bread



#### **Petit Fours**

(Choice of 3)

Lemon Tartlets

Chocolate Dipped Strawberries

Assorted Handcrafted Truffles

Chocolate Pecan Tartlets

Flourless Chocolate Cakes

Rainbow Bars

Fresh Fruit Tarts



#### **Freshly Baked Bagels**

*with Regular and Flavored Cream Cheese*



**The Boulders Resort and Golden Door Spa**

**Whole Fresh Seasonal Fruit**



**Fruit Kabobs**

*Seasonal Fruit Paired with Prickly Pear Yogurt Sauce*



**Soft Pretzels with Assorted Mustards**

*Yellow Mustard, Spicy Brown Mustard and Horseradish Mustard*



**Freshly Popped Popcorn, Caramel Corn, Salted Pretzels or  
Country Cut Potato Chips**



**Individual Bags of Chips and Other Snacks**



**Pistachios, Cashews, Almonds, Macadamias or Luxury Mix**



**Boulders Granola**

*A Healthy Blend of Irish Oats, Walnuts, Pecans, Almonds,  
Mesquite Honey and Dried Fruits*



**The Boulders Resort and Golden Door Spa**

**Break Beverages**

Freshly Brewed Illy Regular and Decaffeinated Coffee and Imported Hot Tea



**One Hour Package Coffee Break**

Freshly Brewed Illy Regular and Decaffeinated Coffee and Imported Hot Tea



**Four Hour Package Coffee Break**

Freshly Brewed Illy Regular and Decaffeinated Coffee and Imported Hot Tea



**Iced Tea ~ Freshly Squeezed Orange Juice ~ Lemonade**



**Mineral Waters ~ Bottled Juices ~ Arizona Teas**



**Assorted Soft Drinks**



**Bottled Iced Coffees**



**One Hour Package Beverage Break**

Freshly Brewed Illy Regular and Decaffeinated Coffee, Imported Hot Tea,  
Assorted Soft Drinks and Mineral Waters



**Four Hour Package Beverage Break**

Freshly Brewed Illy Regular and Decaffeinated Coffee, Imported Hot Tea,  
Assorted Soft Drinks and Mineral Waters



## **The Boulders Resort and Golden Door Spa**

### **Themed Breaks**

*(Half Hour Breaks)*

#### **Cookies and Milk**

Warm Brownies and Cookies with Ice Cold Milk



#### **Drive-In Movies**

Freshly Popped Popcorn, Candy Bars and Assorted Snacks



#### **Pizza Panic**

Four Cheese, Prosciutto and Pear, Barbeque Duck Confit and Pesto Caprese Pizzas



#### **Fruit Kabobs and Smoothies**

Seasonal Fresh Fruit Kabobs with Dipping Sauce  
and Raspberry-Mango Smoothies



#### **Strawberry Sensation**

Mini Strawberry and Chocolate Tarts, Fresh Strawberries,  
Chocolate Dipped Strawberries and Strawberry-Banana Smoothies



#### **Carbo Burst**

Pomme Frites with Grated Parmesan and White Truffle Oil, Cajun Dusted Yukon Golds,  
Polenta Fries and Crisp-Fried Sweet Potatoes  
Homemade Ketchups and Jams

#### **Spring Break**

Smoked Chicken and Tillamook Cheddar, Jalapeno Jack  
and Barbeque Duck and Mango Petite Quesadillas  
House Made Tortilla Chips, Pico de Gallo and Salsa



## **The Boulders Resort and Golden Door Spa**

### **Themed Breaks (Continued)**

*(Half Hour Breaks)*

#### **Chocolate Fondue**

White and Dark Chocolate Fondue, Angel Food Cake, Chocolate Decadence Cake, Pound Cake, Rice Crispy Treats, Marshmallows, Strawberries and Melon



#### **Tee Time**

Assorted Mini Sandwiches to include Turkey and Spinach Pinwheels, Reubens and Egg Salad



#### **The Caramel Apple**

Granny Smith Caramel Apple Pie à la Mode, Red Delicious Caramel Apples, Assorted Apple Slices with Warm Caramel Dipping Sauce and Baskets of Whole Apples



#### **Chocoholic**

Assorted Chocolate Truffles, Chocolate Covered Strawberries, Mini Chocolate Chip Cookies, Flourless Chocolate Cake and Ice Cold Milk



#### **The Hang Over**

Virgin Mary's  
Bloody Mary's on request  
Mini Egg, Bacon and Cheese Croissants  
Alka Seltzer, Advil and Aspirin!



**The Boulders Resort and Golden Door Spa**

**Plated Lunch Selections**

**I**

Green Tomato and Honeydew Gazpacho with Pico de Gallo and Citrus Crème Fraîche

Salmon Niçoise with Marble Potatoes, Haricots Verts and Spring Greens  
with Mustard Seed Vinaigrette

Peach Semi Fredo with Cinnamon Oatmeal Crunch



**II**

Sweet Corn and Queso Blanco Bisque with Chipotle Crème Fraîche

Achiote Grilled Chicken with Charred Pepper Couscous, Agave Glazed Carrots  
and Cilantro Chimichurri

Chocolate Raspberry Tart



**III**

Local Organic Greens with Roasted Beets, Candied Walnuts, Pointe Reyes Bleu Cheese  
and Sherry Vinaigrette

Parmesan Crusted Salmon with Smoked Corn and Boar Bacon Risotto  
with Tomato Olive Sauce

Fresh Fruit Tart with Lemon Curd and Raspberry Coulis



**IV**

Italian Chopped Salad with Tomato, Kalamata Olives, Cucumber, Pepperoncini  
and Basil Vinaigrette, Grilled Ciabatta

Apple Brined Pork Loin with Swiss Chard, Roasted Shallots and Apple Bacon Ragu

Tiramisu



## **The Boulders Resort and Golden Door Spa**

### **V**

Tossed Caesar Salad with Focaccia Croutons and Fresh Parmigiano-Reggiano  
Chicken Pizziola Putanesca with Baby Spinach, Buffalo Mozzarella and Fried Capers  
Strawberry and Mascarpone Trifle



### **VI**

Hearts of Romaine Salad with Manchego Cheese, Manzanilla Olives, Eggs, Heirloom  
Tomatoes and Charred Pepper Creamy Vinaigrette  
Herb Crusted Sea Bass with Celery Root Purée, Grilled Asparagus and Lobster Butter  
Prickly Pear Crème Brulée



### **VII**

Butter Lettuce, Frisée and Mâche Salad with Strawberries, Candied Pecans  
and Pinot Noir Vinaigrette  
Grilled Swordfish with Paella, Linguisa Sausage and Smoky Tomato Sauce  
Coconut and Mango Mousse Torte



### **VIII**

Grilled Asian Chicken Salad  
Snow Peas, Bok Choy, Cabbage, Carrots, Mushrooms, Jicama,  
Red Peppers and Bean Sprouts with Soy-Ginger Vinaigrette  
Lemon Ginger Mousse Dome with Berries



**The Boulders Resort and Golden Door Spa**

**IX**

Arizona Farm Tomatoes with Buffalo Mozzarella, Queen Creek Olive Oil  
and Aged Balsamic Vinaigrette

Adobe Seared Petit Filet with Wild Boar Bacon, White Beans, Mustard Seeds,  
Glazed Carrots and Marsala Wine Sauce

Apple Mascarpone Cheesecake with Oatmeal Streusel Crust and Spicy Caramel Sauce



**X**

Roasted Butternut Squash Soup with Cinnamon Crème Fraîche and Nutmeg Croutons

Pan Seared Sea Bass with Creamed Fennel, Bok Choy and Sweet Pepper Sauce

Lemon Meringue Tart with Blood Orange Coulis and Fresh Fruit



**~ Vegetarian Options ~**

Eggplant Napoleon with Green Tomatoes and Buffalo Mozzarella Cheese



Chilled Tortellini Salad with Sweet Peppers, Parmesan Cheese  
and Red Wine Vinaigrette



Chef's Selected Bruschetta Trio



**The Boulders Resort and Golden Door Spa**

**Buffet Lunch Selections**

**V.I.P. Deli Buffet**

Chef's Choice of Soup  
Organic Greens with Candied Pecans, Razz Cherries and Stilton Bleu Cheese  
with Pinot Noir Vinaigrette  
Fingerling Potato Salad



Antipasti Tray of Grilled Portobello Mushrooms, Asparagus and Scallions,  
Roasted Peppers, Cured Eggplant and Marinated Olives



Roast Beef Tenderloin, Soprasatta, Prosciutto di Parma,  
Fresh Turkey Breast and Shrimp Salad



Tillamook Cheddar, Aged Provolone, Havarti Swiss and Smoked Gouda  
Vine-Ripened Tomato, Red Leaf Lettuce, Butter Lettuce and Shaved Red Onion



Creamy Horseradish, Whole Grain Mustard, Dijon Mustard, Balsamic Vinegar,  
Extra Virgin Olive Oil, Sea Salt and Freshly Ground Pepper  
Specialty Rolls and Breads



Assorted Petit Fours



Freshly Brewed Illy Regular and Decaffeinated Coffee  
Selection of Imported Teas



## **The Boulders Resort and Golden Door Spa**

### **Italian Buffet**

Tuscan White Bean Soup with Fried Sage and Chili Oil



Italian Chopped Salad with Tomato, Kalamata Olives, Cucumber,  
Pepperoncini and Basil Vinaigrette

Panzanella Salad with Vine-Ripened Tomato, Cucumber, Basil and Ciabatta Bread  
Salami and Provolone Cheese Antipasto with Peppers and Tuscan Olive Oil



Penne Pomodoro with Italian Plum Tomatoes, Basil and Mozzarella

Chicken Saltimbocca with Prosciutto, Sage, Parmigiano-Reggiano  
and Roasted Butternut Squash

Grilled Swordfish with Capers, Lemon Butter Sauce and Saffron Rice



Mediterranean Style Vegetables

Ciabatta and Focaccia Breads  
Pesto and Creamy Butter



Mini Cannoli

Tiramisu and Biscotti



Freshly Brewed Illy Regular and Decaffeinated Coffee  
Selection of Imported Teas



## **The Boulders Resort and Golden Door Spa**

### **Boulders Buffet**

Penne Pasta Salad with Broccolini, Red Onions and Fresh Horseradish

Tomato Mozzarella Salad

Arizona Greens with Crisp Pears, Walnuts and Sherry Wine Vinaigrette

Cole Slaw with Carrots, Pearl Onions and White Balsamic Vinaigrette



Roasted Chicken Breast

Beef Tenderloin

Chef's Fresh Catch of the Day



Seasonal Fresh Vegetables

Herb Roasted Potatoes



Country Style Breads

Olive Oil and Creamy Butter



Raspberry Lemon Tartlet

Chocolate Espresso Cake



Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas



## **The Boulders Resort and Golden Door Spa**

### **Southwestern Buffet**

Chicken Tortilla Soup with Roasted Peppers, Zucchini, Tomato and Avocado



Southwestern Caesar Salad with Farmers Cheese and Pasilla Croutons

Black Bean and Roasted Corn Salad with Cilantro Vinaigrette

Mexican Coleslaw with Carrots, Bermuda Onions and Lime



Spinach and Cheese Enchiladas with Jalapeno Jack Mornay and a Red Chili Drizzle

Grilled Salmon with Tequila Sunrise Butter, Cilantro Pesto and Roasted Vegetable Couscous

Chicken Adobo with Local Vegetable Stir Fry and Frizzled Tortilla Strips



Blue Corn Muffins

Grilled Flat Bread

Chili Honey Butter



Margarita Tart

Apple Mango Chimichangas with Prickly Pear Sauce

Mexican Chocolate Brulée



Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas



## **The Boulders Resort and Golden Door Spa**

### **Grill Buffet**

Crisp Green Salad with Bleu Cheese Dressing

Baked Potato Salad

Fresh Fruit Salad

Jicama Slaw



Prepared over Arizona Mesquite:

Grilled Burgers, Bratwurst and Chicken Breast

Sauerkraut, Sautéed Mushrooms and Sweet Peppers

(One Chef per 50 people required)



Sliced Tillamook Cheddar and Swiss Cheese

Sliced Tomato, Purple Onion and Red Leaf Lettuce

Mustard, Mayonnaise and Ketchup



Country Cut Potato Chips

Freshly Baked Home Style Buns



Assorted Cookies and Brownies

Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas

A Grilled Beef Tenderloin Sandwich with Arugula and Saga Bleu Cheese  
may be included for an additional charge



**The Boulders Resort and Golden Door Spa**

**Deli Sandwich Buffet**

Chef's Choice of Soup



Array of Leafy Greens and Dressings  
Rotelli Pasta with Asparagus, Tomato and Red Wine Vinaigrette  
New Potato Salad



Selection of Sliced Deli Meats  
Roast Turkey, Smoked Ham, Roast Beef  
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Tillamook Cheddar, Swiss and Provolone Cheese  
Sliced Tomato, Purple Onion and Red Leaf Lettuce



Country Cut Potato Chips  
Freshly Baked Home Style Breads



Fruit Tarts  
Mocha Roca Cake



Freshly Brewed Illy Regular and Decaffeinated Coffee  
Selection of Imported Teas



**The Boulders Resort and Golden Door Spa**

**North of the Border Buffet**

New England Clam Chowder with Oyster Crackers



Classic Cobb Salad with Grilled Chicken, Smoked Bacon, Diced Tomato,  
Saga Bleu Cheese, Kalamata Olives and Chopped Hard Boiled Egg



Grilled Salmon with Lime Butter and Roasted Corn Relish



Herb Roasted Red Potatoes



Assorted Mini Cheesecakes  
Mini Fruit Tarts



Freshly Brewed Illy Regular and Decaffeinated Coffee  
Selection of Imported Teas



## **The Boulders Resort and Golden Door Spa**

### **Acapulco Buffet**

Ensalada Verde with Hacienda Dressing and Cilantro Vinaigrette  
Tomato and Cotija Cheese Salad with Mexican Oregano  
Fruit-Citrus Salad with Honey and Mint



Cheese and Spinach Enchiladas with Pico de Gallo, Ranchero Sauce and Sour Cream  
Spanish Rice and Refried Beans



Build Your Own Taco Bar

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Soft and Crisp Tortillas  
Chicken and Beef

Guacamole, Pico de Gallo, Sour Cream, Cheddar Cheese, Salsa and Lettuce



Chocolate Chile Flourless Torte  
Margarita Tart  
Mexican Wedding Cookies



Freshly Brewed Illy Regular and Decaffeinated Coffee  
Selection of Imported Teas



**The Boulders Resort and Golden Door Spa**

**Pre-Made Sandwich Buffet**

Minestrone Soup with Basil Pesto



Roasted Mixed Marble Potato Salad

Caesar Salad with Parmigiano-Reggiano and Focaccia Croutons

Roasted Couscous Salad with Brunoise of Vegetables and Lemon-Thyme Vinaigrette



Tuscan Club Sandwich

with Wild Boar Bacon and Roasted Turkey on Toasted Focaccia

~

Grilled Pastrami Reuben Sandwich

with Sauerkraut and Grand Marnier Thousand Island Dressing

~

Roasted Chicken Salad Sandwich

with Pears and Peppers on Pasilla Chili Bread



Assorted Mini Apple, Peach and Pecan Tarts



Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas



## **The Boulders Resort and Golden Door Spa**

### **Box Lunch Selections**

#### **The Executive on the Go**

Your choice of Sandwich:

Prosciutto with Vine-Ripened Tomato, Arugula and Mozzarella on Focaccia Bread

OR

Prime Roast Beef with Horseradish Havarti and Red Onion Marmalade on a Ciabatta Roll

Crisp Vegetables with Ranch Dip

Fingerling Potato Salad

Whole Fresh Fruit

White Chocolate Macadamia Nut Brownie



#### **Wrap and Roll**

Choice of Roast Beef OR Turkey  
with Tomato, Red Onion, Lettuce, Cream Cheese and Horseradish Havarti  
in a Spinach Tortilla Wrap

Crisp Vegetables with Ranch Dip

Chef's Potato Salad

Whole Fresh Fruit

Chocolate Chip Cookie



#### **Carefree Picnic**

Choice of Two Half Sandwiches:  
Roast Beef with Horseradish Havarti on Sourdough  
Turkey Breast with Provolone on Nine Grain  
Ham and Swiss on Deli Rye  
Pastrami and Swiss on Deli Rye  
with Lettuce and Tomato

Condiments

Crisp Vegetables with Ranch Dip

Potato Chips

Whole Fresh Fruit

Chocolate Chip Cookie



## **The Boulders Resort and Golden Door Spa**

### **High Sonoran Hiker**

Grilled Chicken, Provolone, Roasted Red Pepper, Lettuce and Cilantro Cream Cheese  
in a Sundried Tomato Basil Tortilla Wrap

Condiments

Crisp Vegetables with Ranch Dip

Potato Chips

Whole Fresh Fruit

Oatmeal Raisin Cookie



### **Sicilian**

Prosciutto de Parma, Salami and Provolone  
on an Onion Ciabatta Roll

Condiments

Crisp Vegetables with Ranch Dip

Potato Chips

Whole Fresh Fruit

Chocolate Chip Cookie



### **Southwestern El Fresco**

Marinated Chicken Breast on Rosemary Focaccia

Condiments

Crisp Vegetables with Ranch Dip

Potato Chips

Whole Fresh Fruit

Sonoran Chocolate Brownie



**The Boulders Resort and Golden Door Spa**

**Vegetarian Wrap**

Grilled Zucchini, Tomato, Avocado, Cucumber, Alfalfa Sprouts  
and Herbed Cream Cheese in a Spinach Tortilla Wrap

Condiments

Crisp Vegetables with Ranch Dip

Potato Chips

Whole Fresh Fruit

Oatmeal Raisin Cookie



**Portobello Mushroom Wrap**

Grilled Portobello Mushroom, Tomato, Mozzarella, Roasted Pepper, Arugula  
And Basil-Pesto Aioli in a Whole Wheat Tortilla Wrap

Condiments

Crisp Vegetables with Ranch Dip

Potato Chips

Whole Fresh Fruit

White Chocolate Macadamia Nut Cookie



**The Boulders Resort and Golden Door Spa**

**Hand Passed Hors d' Oeuvre Selections**

*Minimum Order of One Dozen Pieces*

**From the Garden Hors d' Oeuvres**

Cumin Dusted Black Bean Tostada with Cotija Cheese and Pico de Gallo  
Roasted Pepper and Portobello Crostini with Goat Cheese and Mexican Oregano  
Tomato and Buffalo Mozzarella Crostini  
Goat Cheese and Roasted Pepper Galette  
Tomato Basil Crostini with Boursin  
Brie and Apple Marmalade Crostini  
Mushroom Florentine with Hollandaise  
Pepper and Napoles Crostini with Queso Fresco  
Watermelon and 25 Year Old Balsamic Spoon  
Roasted Tomato and Petite Basque Tapas  
Spinach and Feta in Phyllo

**From the Farm Hors d' Oeuvres**

Duck Confit and Caramelized Onion Quesadilla with Avocado Crema  
Chorizo and Pine Nut Stuffed Mushroom Cap  
Prosciutto de Parma Wrapped Melon  
Pancetta Seared Lamb Medallion with Garlic Aioli and Herbed Focaccia  
Chicken and Pear Salad in a Petite Phyllo Cup  
Petite Beef Medallion with Red Onion Marmalade  
Blue Corn Crusted Quail Breast with Raspberry Salsa  
Chicken and Chili Empanada with Jalapeno Jack  
Mini Beef Wellington  
Bacon Wrapped Lamb Medallion  
Black Sesame Duck Salad with a Wonton Crisp  
Curried Chicken Satay Spoon with Peanut Sauce and Cucumber Relish  
Pan Fried Pork Gyoza Spoon with Radish Sprouts and Ponzo Sauce  
Braised Asparagus Tip with Serrano Ham and Sweet Pepper  
Serrano and Roasted Tomato Tapas  
Brunuelos de Chorizo  
Citrus Beef Roll



## **The Boulders Resort and Golden Door Spa**

*Minimum Order of One Dozen Pieces*

### **From the Sea Hors d' Oeuvres**

Southwestern Shrimp Salad with Chipotle Aioli, Roasted Peppers  
and Chives in a Petite Phyllo Cup  
Lobster Fritter with Red Chili Aioli  
Lobster and Four Cheese Ravioli with Tomato Truffle Fondue  
Seared Ahi Tuna with Lemon Thyme Aioli and Caviar  
Smoked Salmon with Tarragon Cream Cheese, Cucumber and Red Pepper  
Pancetta Wrapped Scallop with Apricot Chutney  
Poached Lobster Spoon with Tomato Fondue and Caviar  
Ahi Tuna Taco with Mango Salsa  
Fire Roasted Shrimp with a Parmesan Cheese Crisp  
Mini Crab Cake with Red Pepper Aioli and Cilantro  
Dungeness Crab and Phyllo Salad with Mango Chili Salsa  
Seared Tuna with Barbeque Sauce and Wasabi Cream  
Shrimp Corndog with Mustard and Tartar Sauce  
Poke Tuna Spoon with Micro Shiso and Lotus Root  
Smoked Salmon and Cream Cheese Sushi Roll  
Coconut Crusted Shrimp with Horseradish Marmalade  
Oyster Shooter with Mignonette Tabasco and Scallion  
Crab Louis Tartlet with Red Pepper and Parsley  
Smoked Salmon, Caviar and Chive Crème Fraîche  
Crab Beignet with Cajun Mayonnaise  
Lobster Bisque with Sherry Espresso  
Shrimp Sambuca Spoon  
Marinated Shrimp Salad with Micro Basil, Pepper and Red Endive



**The Boulders Resort and Golden Door Spa**

**Themed Hors d' Oeuvre Collections**

*(One Hour Service)*

**Sonora**

Cold

Cumin Dusted Black Bean Tostada with Cotija Cheese and Pico de Gallo  
Southwestern Shrimp Salad with Chipotle Aioli, Roasted Peppers and Chives in a Petite Phyllo  
Cup

Roasted Pepper and Portobello Crostini with Goat Cheese and Mexican Oregano

Hot

Duck Confit and Caramelized Onion Quesadilla with Avocado Crema

Lobster Fitter with Red Chili Aioli

Chorizo and Pine Nut Stuffed Mushroom Cap



**Milano**

Cold

Tomato and Buffalo Mozzarella Crostini

Prosciutto de Parma Wrapped Melon

Goat Cheese and Roasted Pepper Galette

Hot

Lobster and Four Cheese Ravioli with Tomato Truffle Fondue

Pancetta Seared Lamb Medallion with Garlic Aioli and Herbed Focaccia

Seared Ahi Tuna with Lemon Thyme Aioli and Caviar



**Monte Carlo**

Cold

Smoked Salmon with Tarragon Cream Cheese, Cucumber and Red Pepper

Chicken and Pear Salad in a Petite Phyllo Cup

Tomato Basil Crostini with Boursin

Brie and Apple Marmalade Crostini

Hot

Petite Beef Medallion with Red Onion Marmalade

Pancetta Wrapped Scallop with Apricot Chutney

Mushroom Florentine with Hollandaise

Poached Lobster Spoon with Tomato Fondue and Caviar



## **The Boulders Resort and Golden Door Spa**

### **Cabo**

Cold

Ahi Tuna Taco with a Mango Salsa  
Fire Roasted Shrimp with a Parmesan Cheese Crisp  
Pepper and Napoles Crostini with Queso Fresco

Hot

Blue Corn Crusted Quail Breast with Raspberry Salsa  
Mini Crab Cake with Red Pepper Aioli and Cilantro  
Chicken and Chili Empanada with Jalapeno Jack



### **Los Angeles**

Cold

Dungeness Crab and Phyllo Salad with Mango Chili Salsa  
Seared Tuna with Barbeque and Wasabi Cream  
Citrus Beef Roll

Hot

Mini Beef Wellington  
Shrimp Corndog with Mustard and Tartar Sauce  
Bacon Wrapped Lamb Medallion



### **Bangkok**

Cold

Black Sesame Duck Salad with a Wonton Crisp  
Poke Tuna Spoon with Micro Shiso and Lotus Root  
Smoked Salmon and Cream Cheese Sushi Roll

Hot

Satay-Style Curried Chicken Spoon with Peanut Sauce and Cucumber Relish  
Pan Fried Pork Gyoza Spoon with Radish Sprouts and Ponzo Sauce  
Coconut Crusted Shrimp with Horseradish Marmalade



## **The Boulders Resort and Golden Door Spa**

### **New Orleans**

Cold

Oyster Shooter with Mignonette Tabasco and Scallions

Crab Louis Tartlet with Red Pepper and Parsley

Smoked Salmon, Caviar and Chive Crème Fraîche

Hot

Crab Beignet with Cajun Mayonnaise

Lobster Bisque with Sherry Espresso

Shrimp Sambuca Spoon



### **Barcelona**

Cold

Roasted Tomato and Petite Basque Tapas

Marinated Shrimp Salad with Micro Basil, Pepper and Red Endive

Braised Asparagus Tip with Serrano Ham and Sweet Pepper

Hot

Spinach and Feta in Phyllo

Serrano and Roasted Tomato Tapas

Brunuelos de Chorizo



**The Boulders Resort and Golden Door Spa**

**Reception Selections**

*(One Hour Service)*

**Domestic and Imported Cheese Station**  
with Seasonal Fruits and Assorted Crackers



**Crudité Station**

Asparagus, Baby Carrots, Haricots Verts, Broccolini, Broccoflower, Scallions,  
Pear Tomatoes, Celery Hearts and Snow Peas with Assorted Dipping Sauces



**Antipasti Station**

Roasted Peppers, Mushrooms, Asparagus and Artichokes  
Vine-Ripened Tomato and Fresh Mozzarella  
Prosciutto, Soppressetta, Aged Balsamic and Cold Pressed Olive Oil



**Seafood Station**

*(Ice Carving Optional)*

Jumbo Shrimp, Crab Claws, and Oysters with Lemon, Cocktail and Remoulade Sauces



**Caviar Station**

*(Ice Carving Optional)*

Sevruga  
Osetra  
Beluga

**Market Price**



**Sushi and Sashimi Station**

An Assortment of Hand Rolls, Nori Rolls and Sashimi  
Fresh Pacific Farms Wasabi and Soy Dipping Sauce

Stations Requiring a Chef will be charged an Hourly Fee per 100 guests.



**The Boulders Resort and Golden Door Spa**

**Action Stations**

**Herb and Olive Oil Seared Lamb Medallions**

Sage Potatoes, Caponatta and Rosemary Jus



**Paella Station**

Saffron Rice Combined with Spanish Chorizo, Shrimp,  
Chicken, Clams, Mussels, Garlic, Roasted Onions and Peppers



**Pan Seared Jumbo Sea Scallops**

Herb Risotto, Frizzled Leeks and Lobster Butter Sauce



**Seared Dungeness Crab Cakes**

Red Pepper Butter, Tomato Salsa, Micro Intensity and Cilantro Oil



**Classic Shrimp Scampi**

Jumbo Shrimp with Vine-Ripened Tomato, Scallion and Chardonnay Butter  
on Roasted Garlic Bread



Shaved Ginger Marinated Beef, Chicken and Shrimp with Bibb Lettuce Wrappers, Nori, Bean  
Sprouts, Julienne of Carrot, Baby Brined Corn, Broccolini, Scallions,  
Shaved Cucumber, Oyster Mushrooms, Shaved Napa Cabbage, Fresh Peppers  
Plum Dipping Sauce, Red Chile Dipping Sauce and Fresh Pacific Farms Wasabi

Stations Requiring a Chef will be charged an Hourly Fee per 100 guests.



## **The Boulders Resort and Golden Door Spa**

### **Action Stations (Continued)**

#### **Taquito Station**

Marinated Beef, Pork and Chicken  
Mexican Crema, Lime, Salsa, Cotija Cheese, Pickled Vegetables, Pico de Gallo,  
and Corn Tortillas



#### **Mashed Potato Martini Bar**

A Trio of Red Potato Mash, Gold Potato Mash and Purple Potato Mash with  
Pancetta, Broccolini, Roasted Garlic, Chives, Cheese, Roasted Wild Mushrooms,  
Grilled Red Onions, Roasted Peppers and Crème Fraîche



#### **Pasta Station**

Rigatoni Pomodoro and  
Orecchiette with Chicken, Roasted Mushrooms and Pesto Cream



#### **Kobe Beef and Ahi Tuna Hot Rock Station**

Wasabi Mashed Potatoes, Ponzu, Soy and Ginger



#### **Quesadilla Station**

Smoked Duck and Papaya, Rock Shrimp and Jalapeno  
Guacamole, Pico de Gallo, Salsa Verde, Chipotle Sour Cream, Cheddar Cheese, Salsa  
and Shredded Lettuce



#### **The Ice Cream Masher**

Vanilla Bean, Chocolate and Strawberry Ice Creams, Raspberry and Lemon Sorbet with  
Crumbled Oreo® Cookies, Assorted Candy Bars, Chocolate, Caramel and Raspberry Sauces,  
Crushed M&M's®, Peanut Butter Cups, Pistachios, Walnuts and Pecans

Stations Requiring a Chef will be charged an Hourly Fee per 100 guests.



**The Boulders Resort and Golden Door Spa**

**Carving Stations**

**Smoked Beef Tenderloin**  
Creamy Horseradish Sauce



**Kona Coffee Rubbed Rack of Lamb**  
Tarragon Hollandaise



**Smoked Elk Loin**  
Port Wine Sauce and Dried Fruit Chutney



**Rosemary Roasted Pork Loin**  
Apple-Cherry Chutney



**Roasted Turkey Breast**  
Cranberry Aioli



**Pan Seared Muscovy Duck Breast**  
Caramelized Pearl Onions, Pecans and Blueberries

~ All items served with Silver Dollar Rolls and Appropriate Condiments ~

Stations Requiring a Chef will be charged an Hourly Fee per 100 guests.



**The Boulders Resort and Golden Door Spa**

**Plated Dinner Selections**

**I**

Jumbo Lump Crab Cake with Mango and Pine Nut Salsa and Lobster Butter  
Organic Greens with Candied Walnuts, Roasted Beets, Stilton Bleu Cheese and Arizona Honey  
Vinaigrette  
Grilled Beef Tenderloin with Parmesan Custard Potatoes and Mustard Cognac Sauce  
Chocolate Macadamia Torte

**II**

Tortellini Del Nonna with Serrano Ham, Fava Beans and Sherry Cream  
Arugula and Belgian Endive Salad with Shaved Fennel, Orange Supremes and Pistachio  
Vinaigrette  
Grilled Veal Chop with Mushroom Pancetta Polenta, Confit Baby Carrots and Apple Brandy  
Glacé  
Lace Tuille Cookies

**III**

Brandy Drunken Shrimp with Linguisa Sausage and Pasilla Chile Crustade  
Vine-Ripened Tomato and Buffalo Mozzarella Tower with Smoked Red Onion Vinaigrette  
Provençal Crusted Double Lamb Chop with Goat Cheese Dauphinoise Potatoes, Haricots  
Verts and Armagnac Demi-Glace  
Roasted Strawberry Grand Marnier Tiramisu

**IV**

Roasted Quail with Truffled Herb Grits and Marsala Wine  
Antipasti Salad with Manzanilla Olives, Confit Tomatoes and Grilled Artichokes  
with a St. Andre Crustade  
Pan Seared Striped Bass with Fennel Potato Purée and Crustacean Burred Blanc  
Peach Tartin with Brandy Ice Cream and Berry Compote



**The Boulders Resort and Golden Door Spa**

**Plated Dinner Selections**

**V**

Baby Iceberg Wedge Salad with Applewood Smoked Bacon, Vine-Ripe Cherry Tomatoes,  
Kalamata Olives and a Creamy Parsley Dressing

Smoked Beef Tenderloin with Horseradish Potato Puree, Tomato Confit, Grilled Asparagus  
and Cabernet Demi-Glace

Triple Chocolate Cheesecake  
with Berries and Raspberry Sauce

**VI**

Petite Garden Salad with Chef's Soup Selection and Tomato Basil Crostini

Filet of Beef with Root Vegetable Purée, Pancetta and Hunter Sauce

Flourless Chocolate Cake with Raspberries and Kahlua Sauce

**VII**

Fresh Hearts of Palm Salad with a Stack of Baby Greens, Teardrop Tomatoes  
and Mustard Seed Vinaigrette

Juniper Roasted Duck Breast, Ginger Carrot Purée, Saffron Pearl Onions  
and Madeira Wine Sauce

Carrot Cake with Cream Cheese Mousse Tower and Pineapple Confit

**VIII**

Baby Red Romaine Salad, Heirloom Cherry Tomatoes and Feta Cheese  
with Cucumber Dill Vinaigrette

Pan Seared Salmon with Roasted Red Pepper Orzo, Bouquetiere Vegetables  
and Saffron White Wine Sauce

Vanilla Bean Crème Brulée with Fresh Berries and Chocolate Tuille



**The Boulders Resort and Golden Door Spa**

**Plated Dinner Selections**

**IX**

Watercress Salad with Dried Strawberries, Spiced Pecans, Cotija Cheese  
and Preserved Lemon Vinaigrette

Roasted Sea Bass with Parmesan Duchess Potatoes, Grilled Artichokes and Creamed Spinach  
with Smoked Corn Beurre Blanc

White Chocolate and Lemoncello Bavarian with Raspberry Coulis and Fresh Berries

**X**

Knife and Fork Caesar Salad with Garlic Croutons and Parmigiano Reggiano

Lavender Brined Maple Farm Pork Chop with Bourbon Glazed Shallots  
and Roasted Butternut Squash with Molasses Demi-Glace

Spiced Apple Frangipane Tart with Blackberry and Zinfandel Gelato

**XI**

Fennel and Leek Bisque with Crispy Potatoes and Sherry Gastrique

Grilled Sonoma Chicken Breast with Linguisa Sausage, Haricots Verts  
and Roasted Marble Potatoes with Marsala Sauce

Vanilla Bean Cheesecake with White Chocolate Macadamia Crust,  
Minted Berry Salsa and a Chocolate Stick



**The Boulders Resort and Golden Door Spa**

**Plated Dinner Selections**

**Seven Course**

Pan Seared Foie Gras with Ginger Sweet Potato Puree and Vanilla Cream

Smoked Elk Loin with Goat Cheese Custard and Tart Cherry Reduction

Fire Roasted Lobster Bisque with Lobster Medallion and Sherry Cream

Pear and Phyllo Salad with Saga Bleu Cheese and Champagne Vinaigrette

Pinot Noir and Prickly Pear Sorbet

Cedar Smoked Salmon with Smoked Corn Risotto and Tomato Caper Sauce

OR

Red Wine Poached Beef Filet with Custard Potatoes and Confit Carrots

Chocolate Tasting Trio:

Milk Chocolate Crème Brulée

Espresso Chocolate Silk

White Chocolate Napoleon



**The Boulders Resort and Golden Door Spa**

**Plated Dinner Selections**

**Choice of Dinner**

**Appetizer**

Jumbo Lump Crab Cake with Mango Pine Nut Salsa and Lobster Butter

**Choice of One Salad**

Knife and Fork Caesar Salad with Garlic Croutons and Parmigiano Reggiano

or

Organic Greens Salad with Candied Walnuts, Roasted Beets  
and Pointe Reyes Bleu Cheese, Sherry Vinaigrette

**Choice of One Entrée**

Roasted Sea Bass with Parmesan Duchess Potatoes, Grilled Artichokes  
and Creamed Spinach with Smoked Corn Beurre Blanc

or

Smoked Beef Tenderloin with Horseradish Potato Purée, Tomato Confit  
and Grilled Asparagus with Cabernet Demi-Glace

or

Juniper Roasted Duck Breast, Ginger Carrot Purée and Saffron Pearl Onions  
with Madeira Wine Sauce

**Choice of One Dessert**

Chocolate Blood Orange Mousse

or

Port Wine Sabayon Cake



**The Boulders Resort and Golden Door Spa**

**Buffet Dinner Selections**

**Barcelona Buffet**

Portuguese Chick Pea Soup with Parsley Pesto Liqueur



Chicory and Arugula Salad with Olive Tapas and Mustard Seed Vinaigrette  
Marinated Artichoke and Mushroom Salad with Lemon Thyme and Spanish Olive Oil  
Seared Tuna Niçoise with Yukon Gold Potatoes, Green Beans, Teardrop Tomatoes and Hard  
Boiled Quail Eggs



Potato and Oregano Crusted Snapper with Sautéed Spinach and Roasted Pepper Butter  
Paella ala Barcelona with Manila Clams, Prince Edward Island Mussels, Linguisa Sausage,  
Roasted Chicken and Cabrilla



Roasted Guinea Hen with Thyme, Serrano Ham, Cipollini Onions and Brussels Sprouts  
Grilled Beef Tenderloin with Fava Beans, Caramelized Pearl Onions and Sherry Cream



Manchego Croquettes  
Honey and Mustard Seed Glazed Carrots



Pecan Torte with Cinnamon White Chocolate Mousse  
Torta de Tres Leches  
Raspberry Fire Bread Pudding, Lemon Cream and Tequila Syrup



Freshly Brewed Illy Regular and Decaffeinated Coffee  
Selection of Imported Teas

(Minimum of 40 Guests Required)



## The Boulders Resort and Golden Door Spa

### Cocopeli Steak Fry

Charred Steak and Onion Soup with Roasted Garlic Parmesan Crisp



Caesar Salad with Garlic Croutons and Fresh Parmesan

Old Fashioned Macaroni Salad

Grilled Vegetable Salad



Barbecued Breast of Free Range Chicken

Mesquite Grilled Barrel Cut New York Strip

Seared Salmon with Roasted Sweet Pepper Sauce



Skillet Seared Potatoes with Bacon and Campfire Roasted Onions

Sweet Corn and Melted Butter

Cowboy Pinto Beans

Cheese Biscuits



Skillet Seasonal Fruit Cobbler and Vanilla Bean Ice Cream

Chocolate Bourbon Pecan Pie



Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas

(Minimum of 40 Guests Required)

Grill Chef required per 50 guests

Baked Potatoes and Assorted Condiments may be substituted for Skillet Potatoes  
for an additional charge

~ Additional Suggestions ~

Substitute a 12 Ounce Bone-In Rib Eye for the New York Strip

Barbecued Baby Back Pork Ribs

Lobster Tail with Lemon Butter Sauce

S'Mores



## The Boulders Resort and Golden Door Spa

### Americano Buffet

Roasted Red Pepper Soup with Grilled Gulf Shrimp and Tarragon Pesto



Corn and Jicama Salad with Red Peppers and Cilantro

Salad of Organic Greens, Candied Walnuts, Yellow Beets and Stilton Bleu Cheese, Oregon

Pinot Noir Vinaigrette

Baby Spinach Salad with Tomato and Egg, Hot Bacon Dressing



Grilled Swordfish with Saffron Cream, Popcorn Shrimp, Teardrop Tomatoes and Scallions

Herb Seared Chicken Breast with Marsala Wine and Forest Mushrooms, Saffron Risotto

Gorgonzola Crusted Filet of Beef with Garlic Smashed Potatoes and Port Wine Demi

Juniper Rubbed Venison Loin with Braised Tuscan Cabbage and Wild Boar Bacon Gnocchi



Fresh Vegetables

Sourdough Rolls and Butter



Apple Pie à la Mode

Chocolate and Peanut Butter Mousse Tart

Deconstructed Strawberry Shortcake



Freshly Brewed Illy Regular and Decaffeinated Coffee

Selection of Imported Teas

(Minimum of 40 Guests Required)



## The Boulders Resort and Golden Door Spa

### Five Diamond Buffet

Caviar and Seafood Martini Station  
Chilled Jumbo Shrimp and West Coast Oysters on Ice with Lemon, Tabasco Mignonette, and  
Cocktail Sauce



Caesar Salad Action Station  
Latilla Salad Action Station



Penne Alfredo with White Truffle Oil  
Carved Kahlua Rack of Lamb with Kona Coffee Rub and Tarragon Hollandaise  
Maine Lobster Tail Poached in Sonoma Cutrer Butter  
Smoked and Marble Slab Seared Elk Loin with Razz Cherry Chutney and Port Wine Sauce,  
Roasted Butternut Squash  
Tournedos of Beef Oscar with Dungeness Crab



Asparagus and Chef's Selection of Seasonal Vegetables  
Roasted Mixed Marbled Potatoes



Port Wine Chocolate Torte  
Lemon Bavarian with Blood Orange Caviar  
Casis Gelée



Freshly Brewed Illy Regular and Decaffeinated Coffee  
Selection of Imported Teas

(Minimum of 40 Guests Required)

Stations Requiring a Chef will be charged an Hourly Fee per chef per 100 guests.



**The Boulders Resort and Golden Door Spa**

**Toscana Buffet**

Minestrone ala Genovese



Caprese Salad with Buffalo Mozzarella and Vine-Ripened St. David Farms Tomatoes  
Lemon Marinated Artichoke Salad with Grilled Zucchini, Flat Leaf Parsley,  
Ricotta Salata and Yellow Tomatoes  
Heirloom Tomato and Bread Salad  
Mixed Greens Salad with Caramelized Pears, Shaft Bleu Cheese and Candied Pecans  
Spinach Tortellini Salad with Wild Boar Bacon and Parmesan Cream



Crisp Seared Striped Bass with Lemon, Capers and Pear Tomato Salsa, Saffron Risotto  
Braised Vela Shank Gremolata with Frizzled Vegetables and Creamy Polenta  
Chicken Saltimbocca Wrapped with Wild Boar Pancetta, Tomato and Bacon Fondue



Italian Vegetable Ragoût  
Ciabatta, Focaccia and Herb Grissini with Extra Virgin Olive Oil



Chocolate Espresso Bean Torte  
Three Melon Tiramisu  
Sambuca Almond Biscotti



Freshly Brewed Illy Regular and Decaffeinated Coffee  
Selection of Imported Teas



(Minimum of 40 Guests Required)



**The Boulders Resort and Golden Door Spa**

**Sierra Madre Buffet**

Caesar Salad with Cotija Cheese and Chile Croutons  
Mexican Fruit and Citrus Salad  
Ensalada Rosaura with Spinach, Beets, Jicama, Red Cabbage and Avocado Dressing



Cheese Enchiladas  
Beef, Chicken and Shrimp Fajitas  
Served with Onions, Bell Peppers, Tillamook Cheddar, Salsa, Guacamole and Sour Cream  
Corn and Flour Tortillas  
Chef for Fajitas per 50 people at \$125 per hour

Build Your Own Taco Station  
with Crisp Tortillas, Shredded Beef, Cheese, Tomatoes and Shredded Lettuce



Refried Beans  
Mexican Rice



Margarita Tart  
Espresso Flan  
Chocolate Chile Tartlets  
Tres Leche Cake

Freshly Brewed Illy Regular and Decaffeinated Coffee  
Selection of Imported Teas

(Minimum of 40 Guests Required)