



*~ Weekday Catering Menus
including Hall Rental ~*

The enclosed menus **include free 8 hour rental** of
The Pajaro Room and Garden inside the Watsonville Elks Lodge
Packages include tables, chairs, linens, all set-up, break-down and staffing.

	50-99 GUESTS	100+ GUESTS
Continental Breakfast:	\$15/person	\$13.00/person
Executive Breakfast Buffet:	\$20/person	\$18.00/person
Sweets & Coffee:	\$12.00/person	\$10.00/person
California Casual Deli Luncheon:	\$18.00/person	\$16.00/person
Coastal Hot Lunch:	\$21.00/person	\$19.00/person
Appetizer Reception:	\$25.00/person	\$23.00/person

Didn't find what you were looking for? Other Menus available upon request.

Pricing includes high quality disposable plateware & eating utensils, one linen per table, vase of flowers for buffet, staffing, & all set-up & clean up. Add \$3/person for china plates, linen napkin, silverware, and water glass. 19% service charge will be added to all orders. Please note: No Outside food or beverage other than a celebratory cake.

Pricing Valid Monday thru Friday before 5pm.

Continental Breakfast

Choice of Two Fresh Baked Pastries

*Assorted Danish or Cinnamon Rolls
Bagels with Cream Cheese
Assorted Muffins or Scones with Butter and Jam
Coffeecake with Nut Crumb Topping
Fresh Fruit and Nut Breads with Cream Cheese*

*Seasonal Fresh Fruit Tray or Fresh Fruit Salad
Fresh Brewed Regular and Decaffeinated Coffee, Black & Herbal Teas
Orange Juice*

Executive Breakfast

Choice of Two Fresh Baked Pastries

*Assorted Danish or Cinnamon Rolls
Bagels with Cream Cheese
Assorted Muffins or Scones with Butter and Jam
Coffeecake with Nut Crumb Topping
Fresh Fruit and Nut Breads with Cream Cheese*

Seasonal Fresh Fruit Tray or Fruit Salad

~Exceptional Entrées - Chef's Specialties - Select Two!~

*Breakfast Strata with Hashbrowns, Eggs, Tomato, Mushrooms, Green Onion, Cheese (gluten free)
French Toast or Pancakes with Maple Syrup
Cheddar, Mushroom, Green Onion Scramble or Traditional Scrambled Eggs
Cheese Blintz with Blueberry Sauce
Huevos Rancheros
Artichoke Feta Frittata or Spinach, Mushroom, and Cheese Quiche*

~Accompaniments -

*Smoked Bacon or Sliced Ham
Chicken Apple or Pork Link Sausage
Hash Browns or Country Potatoes*

*Fresh Brewed Regular and Decaffeinated Coffee, Black & Herbal Teas
Orange Juice or Iced Tea*

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California Casual Deli Buffet

~Two Fresh Salads - Your Choice!~

Garden or Caesar Classic Salad
Greek Salad with Tomatoes & Peppers
Field Greens with Seasonal Fruit, Candied Walnuts, and Feta or Goat Cheese
Pasta or Quinoa Salad with Artichokes, Craisins, Feta, Cucumber
Penne Pasta Salad with Pesto, Sundried Tomato & Pine Nuts
Deli Style Potato or Macaroni Salad with Chopped Egg
Fresh Fruit Salad with Strawberries

~Bountiful Meat & Cheese Platters - All Your Favorites~

Classic ~ with Roast Beef, Turkey & Ham, (add Grilled Portobellos for \$1/pp)
Supreme - with Marinated Tri-Tip, Grilled Breast of Chicken & Sliced Marinated Portobello Mushroom,
(Add \$3/per person))

~Relish Platter - With Condiments~

Includes Crisp Leaf Lettuce, Fresh Tomato, Sliced Sweet Onion,
Sprouts, Pickles, Mustard & Mayo

~Bakery Fresh Breads - Build Your Own Deli Creation~

Sliced Whole Wheat, Sliced Sourdough & Ciabatta Rolls

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Coastal Hot Lunch Buffet

~Creative Salads – Select One

Garden or Caesar Classic Salad
Greek Salad with Tomatoes & Peppers
Field Greens with Seasonal Fruit, Candied Walnuts, and Feta or Goat Cheese
Pasta or Quinoa Salad with Artichokes, Craisins, Feta, Cucumber
Penne Pasta Salad with Pesto, Sundried Tomato & Pine Nuts
Deli Style Potato or Macaroni Salad with Chopped Egg
Fresh Fruit Salad with Strawberries

~Centerpiece Entrée ~ Select One

Tritip with Honey Ginger Barbecue, Peppercorn or Port Mushroom Sauce
Sliced Roast Beef with Au Jus and Horseradish
Beef Stroganoff with Mushrooms over Fettuccine
Skirt Steak with Chimichurri on the Side (adds \$2/pp)
Chicken Marsala with Mushrooms and Hazelnuts
Chicken stuffed with Fontina Cheese, Basil, Pine Nuts
Chicken with Artichokes, Mushrooms, Tomatoes
Grilled Chicken with Pineapple Salsa
Roast Turkey with Gravy Au Jus and Cranberry
Sliced Honey Glazed Ham with Dijon
Grilled Salmon with Lemon Dill Sauce (add \$3/pp)
Three Cheese Lasagna with Italian Sausage
Old-Fashioned Meatloaf and Gravy
Herb Encrusted Pork Loin

~Vegetarian Entrée – Select One

Stuffed Spinach and Cheese Cannelloni
Cheese Tortellini or Ravioli with Pesto Cream Sauce
Penne Pasta with Sundried Tomatoes, Pine Nuts, and Pesto
Butternut Squash Ravioli with Brown Butter, Sage, and Toasted Walnuts
Mediterranean Lasagna with Artichoke, Feta, and Basil Cream Sauce
Portabella Mushrooms over Cheesy Polenta
Grilled Vegetable Skewers (with or without Tofu)
Fettuccine Primavera with Al Dente Vegetables, tossed with Olive Oil & Herbs
Eggplant stuffed with Fontina, Basil, Pine Nuts with Marinara
Eggplant Parmigian

~Accompaniments - Select Two

<i>Julienne Medley of Vegetables</i>	<i>Green Beans Almondine</i>
<i>Grilled Vegetables drizzled with Olive Oil</i>	<i>Roasted Red Potatoes Rosemary</i>
<i>Twice Baked Potatoes with Bacon</i>	<i>Wild Rice Pilaf</i>
<i>Herb Butter Rice</i>	<i>Corn on the Cobb</i>
<i>Stuffed Tomato with Squash and Corn</i>	<i>Wild Mushroom Risotto (add \$2/pp)</i>
<i>Penne Pasta with herbs & Olive Oil (add \$2/pp)</i>	<i>Garlic or Mushroom Orzo (add \$2/pp)</i>

~Fresh Baked Dinner Rolls or Garlic Herb Focaccia

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Appetizer Reception

Cold Hors d' Oeuvres ~Choice of Two~

Fresh Melon and Prosciutto
Cherry Tomatoes Stuffed with Olive Tapenade
Fresh Bruschetta with Shaved Parmesan
Smoked Salmon Mousse Canapés
Lemon Dill Mousse on Cucumber
Fresh Fruit Kebabs
Polenta with Caramelized Onion, Walnut, Bleu
Phyllo Cup with Roasted Teriyaki Vegetables
Antipasti or Caprese Skewer

Hot Hors d' Oeuvres ~Choice of Four~

Crab Cakes with Spicy Remoulade Sauce
Roasted Mushroom Caps with Corralitos Sausage
Beggar's Purse with Basil, Pine Nuts and Fontina
Phyllo Triangles with Spinach and Feta
Garlic Stuffed Vegan Mushroom Caps
Baked Brie Puffs with Apple Pear Chutney
Meatballs in Peppercorn Brandy Sauce
Grilled Teriyaki Chicken or Steak Skewers
Chicken Satay with Spicy Peanut Sauce
Warm Bruschetta w/Tomatoes, Pesto, & Romano
Grilled Sausages with Dipping Sauce
Chicken Spinach and Bleu in Puff Pastry
Chicken Taquitos with Sour Cream & Salsa
Mini Spinach and Cheese Quiches
Wild Mushroom Turnover
Grilled Pineapple Skewer

Party Trays ~Choice of Two~

Seasonal Fresh Fruit Display or Fresh Fruit Kebabs
Vegetable Tray with Herb Dip or Hummus
Assorted Mini Sandwiches on Rolls or Pinwheels
Domestic Cheese and Cracker Tray
Vegetarian Antipasto Tray with Dolmas,
Crostini Tray with Herb Goat Cheese &Toppings
Pita Triangles w/ Hummus & Sundried Tomato Dip
California Rolls with Wasabi and Ginger
Spring Rolls with Pineapple Dipping Sauces

*The following hors d' oeuvres can be added
to the basic menu at prices listed:*

Each Hors d' Oeuvres adds \$4/person

Chilled Prawns with Whiskey Cocktail Sauce
Stuffed Prawn with Fontina and Prosciutto
Grilled Prawns Wrapped in Bacon
Artichoke Crown with Lobster Mousse
Smoked Duck and Relish on Melba Toast

Each Hors d' Oeuvres adds \$5/person

Oyster Bar with Cocktail Sauce and Lemon
*Charcuterie Platters with Soft Cheeses, Italian
Meats, Pickles, and Olives*
Local Artisan and Imported Cheese Tray

Each Hors d' Oeuvres adds \$6/person

Grilled Lamb Chops with Dipping Sauces
Seared Ahi with Wasabi and Chili Soy Sauce
Grilled Scallop and Prawn with Ginger BBQ
Whole Poached Salmon with Lemon Dill Sauce

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Delightful Desserts

Level One - Adds \$2.50 to your Meal (Choose Two)

Fresh Baked Cookies

Chocolate Brownies

Lemon Bars

Mini Fresh Fruit Tarts

Cream Puffs drizzled with Chocolate

Chocolate Covered Strawberries (April-Sept)

Level Two - Adds \$3.50 (Choose One)

Apple, Berry, or Peach Crisp

Mini Cheesecake squares with Raspberry Coulis

Tiramisu Squares

Carrot Cake Squares

Frosted Cupcakes

Seven Layer Bars

Level Three - Adds \$4.50 (Choose One)

Fresh & Delicious Chocolate Mousse

New York Cheesecake with Strawberry or Raspberry Topping

Bread Pudding with Caramel Sauce

Strawberry Shortcake with Whipped Cream

Fresh Baked Pie (Apple, Pumpkin, Berry, Lemon Meringue)

Baked Apples with Cinnamon

Level Four - Adds \$5.00 (Choose One)

Chocolate Fondue Bar

Ice Cream Sundae Bar

Gizditch Ranch Berry and Apple Pies available at \$22 ea (Serves 8-10)

Fresh Fruit Tarts from The Farm available at \$ 32 ea (Serves 12)

Dessert Portions are generally one piece per person and work well for meeting style events after a meal. For private parties and/or more social events, order double portions or ask us for a custom quote.

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Non Alcoholic Beverage Package
Choose Two from the following
\$2/pp++

Fresh Lemonade
Iced Black Tea
Tropical Fruit Punch
Regular Coffee, Decaffeinated Coffee, Black & Herbal Teas
Chilled Sodas

Still Water with Lemon included at no charge with all Catering Packages
Non alcoholic Beverages served with environmentally friendly disposable cups.
Real glassware available @ \$.50/glass

Bar Service available from the Elks upon request \$275 + the cost of beverages
Bar can be partially or fully hosted by client, or guests can purchase their own drinks

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