

THE SHORES

DINE ON THE BEACH

PERSONALIZED BRUNCH MENU OPTIONS

\$31.00: 2-Course Menu

first and second course, or a second course and dessert option

\$42.00: 3-Course Menu

FIRST COURSE: *select two items*

House Made Tropical Granola berries + vanilla yogurt

Organic Baby Kale pomegranate + dried apricots + roasted pumpkin + honey cider vinaigrette

Mediterranean Farro cucumber + asparagus + fennel + feta + grilled squash + walnut sherry vinaigrette

Crisped Brussels Sprouts habanero sausage + molasses + candied pecans + goat cheese

Shores Caesar romaine + anchovy + herb focaccia croutons + parmesan + caesar dressing

SECOND COURSE: *select three items*

Huevos Rancheros two over easy eggs + corn tortillas + beans and rice + queso + ranchero sauce

Shores Benedict two poached eggs + canadian bacon + spinach + english muffin + citrus hollandaise

Sesame Coriander Salmon sweet potato + bok choy + shiitake + parsnip miso broth

Beer Battered Baja Fish Tacos black beans + rice + salsa fresca + guacamole + cilantro crema

Roasted Turkey and Avocado Club bacon + tomato + provolone + whole wheat + sea salt fries

Shores Burger smoked cheddar + charred onion + lettuce + pickles + tomato
+ grain mustard + sea salt fries

Wild Shrimp pappardelle pasta + tomatoes + fennel + chardonnay sauce

Mocha Stout Braised Angus Short Ribs cheddar potatoes + broccolini + beechwood mushrooms
+ sage

DESSERT OPTION: *select two items*

Banana Split Mudd Pie chocolate – strawberry - banana ice cream + fudge swirl
+ marshmallow -almond crunch

Tres Leches Cheesecake almonds + cinnamon buñuelos + kahlua caramel

Hazelnut Maple Crème Brûlée poached pear + palmier cookie + turbinado sugar

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RECEPTION – TRAY PASSED

\$6.00 per piece / 15 piece minimum

COLD

Baby Mozzarella and Cherry Tomato Skewer herb olive oil

Prosciutto Wrapped Asparagus goat cheese + sourdough

Bruschetta Pomodoro tomato + basil + garlic + honey balsamic

Bacon Stuffed Deviled Egg

HOT

Scallop Wrapped in Applewood Bacon

Spicy Coconut Shrimp mango coulis

Stone Crab Cake sun dried tomato tartar

Grilled Chicken Satay tropical fruit relish

Pork Pot Stickers firecracker sauce

RECEPTION PLATTERS

Minimum 15 guests

Wild Baja Shrimp Cocktail \$38.00 per dozen
cocktail sauce mignonette + horseradish + toast + lemon

Artisan Cheeseboard \$15.00 per person
selection of artisan cheeses, walnuts + sun dried fruit + grapes
crackers + crusty bread

Grilled and Marinated Vegetable Crudités \$11.00 per person
asparagus + eggplant + zucchini + marinated mushrooms + pickled green beans
arugula pesto + ancho chile aioli + green goddess

Sushi

\$12.00 per roll, minimum 10 rolls per order
served with pickled ginger + wasabi + soy

Philadelphia Roll

California Roll

Spicy Tuna Roll

Shrimp Tempura Roll

Vegetable Roll