

BUFFET MENU



EASTER

SEA-CUTERIE (SEAFOOD STATION)

Classic Shrimp: Cocktail Sauce, Lemon Wedges

Snow Crab Claws Seafood Salad (Escabeche): Bay Shrimp, Crab, Lobster, Mussels

Smoked Trout: Gribiche

Ahi Poke: Soy Sauce, Seaweed Salad, Wakame, Crunchy Garlic

EAT YOUR VEGETABLES (BUILD-YOUR-OWN SALAD OFFERINGS)

Spring Mix: Carrots, Heirloom Tomatoes, Persian Cucumber, Radish, Croutons

Dressings: Balsamic Vinaigrette, Buttermilk Dressing

Carrot Raisin Slaw: Carrot, Raisins, Sunflower Seeds, Mayo

Pasta Salad: Cucumber, Red Onion, Cherry Tomato, Olives, Italian Dressing

CARVING STATION

Classic Prime Rib: Horsey Crème Fraiche, Au Jus

Honey Baked Ham: Honey Mustard Glaze

BREAD STATION

Warm Rolls: Whipped Butter

Assortment of Freshly Baked Breads

Artisanal Cheeses: Whipped Boursin, Baked Brie, Aged Cheddar

OMELET STATION

Add-Ins: Bacon, Sausage, Ham, Spinach, Tomato, Onion, Bell Pepper, Cheese Blend

CHAFFER ISLAND (ENTREES AND SIDES)

Herb-Crusted Salmon: Wild Rice

Chicken Mushroom Marsala

Au Gratin Potatoes

Green Bean Almondine

Roasted Heirloom Carrots

Bacon / Pork Sausage

Classic Bread Pudding: Studded with Fruit

THE BUNNY TABLE (DESSERTS)

Mini Cannoli: Ricotta Cream, Pistachio, Chocolate

Chocolate Chip Cookies

Macaroons

Assorted Petite Fours

Fresh Fruit Platter

KIDS BUFFET

Chicken Tenders: dipping sauce – ranch, BBQ

Mini Corn Dogs: ketchup, mustard

Baked Mac and Cheese

Tater tots

Rice Krispy

Tax and gratuity not included. Menu items and pricing subject to change.



DRINKS

SAVOR
the
GOLDEN
HOURS
with US...

COCKTAILS

BOTTOMLESS MIMOSAS | 23

KIWI DROP | 18

*mezcal la luna | beefeater gin | st. germain | dry
vermouth lime | kiwi puree*

TASTE OF HAVANA | 17

*white rum | lemon | pineapple syrup | mint syrup
caposaldo*

SHORES SURFRIDER | 17

rum | coconut | strawberry | hibiscus lemonade

ROYAL BLOOM | 19

bombay saphire gin | lemon | strawberry basil syrup

SMOKIN SUNSET | 17

la luna mezcal | lime | passionfruit | cherry

COASTAL COOLER | 17

rigby vodka | cucumber | lime | mint | soda

NEW FASHION | 18

*sage infused bourbon | banana liqueur
orange angostura bitters*

~~~~~ MARGARITAS ~~~~~

SHORES MARGARITA | 16

+1 strawberry | passionfruit | spicy prickly pear frozen

SPICY SHORELINE | 17

serrano & cilantro infused blanco | lime | agave

BLAZIN BEACH BREEZE | 17

*cazadores reposado | jalapeño | prickly pear | lime
agave*

CADDY RANCH WATER | 17

Casamigos blanco | grand marnier | lime | topo chico

NON ALCOHOLIC

Freshly Brewed Coffee or Tea 5

Lemonade (regular or strawberry) 4

Aqua Panna 8.5

San Pellegrino 8.5

Topo Chico 5.75

Bottled Alkaline Water 5

Sodas 5

WINE SELECTION

Bubbles & Rosé GL / BTL

NV Prosecco | Caposaldo 10 / 38

Sparkling Rosé | Domain Chandon 13 / 52

Rosé | Bieler Pere & Fils | "Sabine" | Provence | FR 12 / 48

Whites GL / BTL

Sauvignon Blanc | Daou 12 / 48

Pinot Grigio | Pighin 11 / 42

Riesling | J. Lohr 11 / 42

Chardonnay | Grayson Cellars 12 / 43

Chardonnay | Duckhorn Migration | Sonoma Coast 16 / 62

Reds GL / BTL

Pinot Noir | Cambria | Julia's Vineyard 14 / 54

Cabernet Sauvignon | Grayson Cellars 12 / 43

Cabernet Sauvignon | Justin Vineyards | Paso Robles 16 / 62

BEER SELECTION

Craft Drafts 9

Level Line | West Coast Pale Ale | Topa Topa

Chasing Citra IPA | Resident Brewing

Orange Avenue Wit | Coronado Brewing

Barrio Lager | Thorn Brewing | Baja Style Lager

Stella Artois | European Pale Lager

Modelo | Grupo Modelo

Rotating Beer Tap | Local Brewery

Bottled Beer 8

Miller Light | Pilsner | USA

Heineken | Pale Lager | Holland

Bud Light | Lager | USA

Budweiser | Lager | USA

Corona | Lager | Mexico

Amstel Light | Lager | Holland

Guinness | Stout | Ireland

Rotating Local Non-Alcoholic Beer