

Springfield Terrace Banquet Room

California Grill and Bar - Lunch Buffet for Banquets

All buffets include

Fresh bread, Lakeside Organic mixed green salad,
Lakeside Organic mixed veggies, and rice pilaf. Coffee, tea, and water.

Entrée Choices (choose 2)

Grilled Chicken Breast - Choose from:

- Teriyaki Glaze – sweet and savory teriyaki sauce.
- Castroville – artichoke hearts, mushrooms, tomatoes, garlic and scallions in a citrus white wine butter sauce.
- Fresh Marinara – topped with mozzarella and parmesan cheese.

Grilled Tri-Tip of Beef - Choose from:

- Mushroom Demi -Glace
- Jack Daniels and Peppercorn Au-jus
- Caramelized Onion and Gorgonzola

Slow Roasted Loin of Pork

- Roasted Garlic -Caramelized Onion Sherry Au-jus

Fresh Grilled Salmon

- Salsa Fresca
- Teriyaki Glaze

Cheese filled Tortellini

- Fresh Marinara and Parmesan

Entrée Choices and Guest Count are needed 5 days prior to the event,
with a final guaranteed Guest Count 3 days prior.

Minimum of 25 meals for all buffets. All buffets - \$19.00 per person + tax + tip.

Springfield Terrace Banquet Room

California Grill and Bar - Dinner Buffet for Banquets

All buffets include

Fresh bread, Lakeside Organic mixed green salad, Lakeside Organic mixed veggies, potatoes au-gratin, and rice pilaf. Small dessert, and coffee, tea, and water.

Entrée Choices (choose 2)

Grilled Chicken Breast - Choose from:

- Teriyaki Glaze – sweet and savory teriyaki sauce.
- Castroville – artichoke hearts, mushrooms, tomatoes, garlic and scallions in a citrus white wine butter sauce.
- Picatta – lemon, caper and white wine butter sauce.
- Fresh Marinara – topped with mozzarella and parmesan cheese.

Grilled Tri-Tip of Beef - Choose from:

- Mushroom Demi -Glace
- Jack Daniels and Peppercorn Au-jus
- Caramelized Onion and Gorgonzola

Slow Roasted Loin of Pork

- Roasted Garlic -Caramelized Onion Sherry Au-jus

Fresh Grilled Salmon

- Salsa Fresca
- Teriyaki Glaze

Cheese filled Tortellini

- Fresh Marinara and Parmesan

Dessert Choices

Sorbet

Lemon Layer Cake

Tiramisu

Entrée Choices and Guest Count are needed 5 days prior to the event,
with a final guaranteed Guest Count 3 days prior.
Minimum of 25 meals for all buffets. All buffets - \$26.00 per person + tax + tip.

PAJARO VALLEY ROOM

For banquets of 15 or more, you are invited to choose 3 options from either the California Lunch, California Dinner or Pajaro Valley Dinner menu. Individual menus will be printed and placed at each place setting. For groups of 20 or more, the number of each entree is required 3 days prior to your arrival

CALIFORNIA LUNCH

Burgers and sandwiches come with a salad and french fries.
Salads are served with bread and butter. Includes coffee or tea.

CALIFORNIA GRILL BURGER

Certified Angus Beef® charbroiled on a toasted ciabatta roll.
Served with lettuce, tomato, onion, a pickle, and a side of fries.

CHICKEN SANDWICH

Roasted chicken breast and avocado, on toasted ciabatta roll.
Served with lettuce, tomato, onion, a pickle, and a side of fries.

CHICKEN CAESAR SALAD

Organic romaine heart lettuce with grilled chicken and garlic seasoned croutons tossed with our homemade classic Caesar dressing and sprinkled with parmesan cheese.

FRENCH DIP SANDWICH

Slow roasted sliced beef on a warm French roll, served with au jus dipping sauce.

WEDGE SALAD WITH GRILLED CHICKEN

Hand selected young organic iceberg lettuce topped with bacon, tomatoes, red onion, crumbled blue cheese, and a grilled chicken breast. Drizzled with blue cheese dressing.

CALIFORNIA GRILL CHICKEN SALAD

Open-fire grilled chicken breast served over a bed of mixed organic lettuce.
and topped with beets, diced tomatoes, cucumber, carrots and hard-boiled egg.
Served with dressing of your choice.

VEGETARIAN OPTION

Can be added to any banquet menu.

ROASTED POLENTA LASAGNA

Grilled eggplant, roasted red bell pepper, portabella mushrooms, feta cheese
and pesto sauce topped with marinara and parmesan cheese.

PAJARO VALLEY ROOM

For banquets of 15 or more, you are invited to choose 3 options from either the California Lunch, California Dinner or Pajaro Valley Dinner menu. For groups of 20 or more, the number of each entree is required 3 days prior to your arrival. All entrees are served with salad and bread. Price includes a small dessert, and coffee or tea.

CALIFORNIA DINNER

TERIYAKI CHICKEN - Fire grilled chicken breast marinated in our sweet and savory teriyaki chicken sauce. With rice pilaf and steamed Lakeside Organic vegetables.

GRILLED SALMON - Open-fire grilled salmon topped with our fresh house hollandaise sauce. With rice pilaf and steamed Lakeside Organic vegetables.

CHICKEN & ARTICHOKE - Chicken breast sautéed in a white wine lemon sauce with mushrooms, artichoke hearts, scallion and tomato. With rice pilaf and steamed Lakeside Organic vegetables.

BLACKENED CHICKEN FETTUCCHINI - Fire grilled Cajun chicken served over a bed of fettuccini noodles, in our alfredo cream sauce.

GRILLED TRI-TIP - Open-fire grilled tri-tip, served with a mushroom demi glace. With au gratin potatoes and steamed Lakeside Organic vegetables.

TRADITIONAL LASAGNA - Layers of wide pasta noodles layered with spinach, ricotta cheese, mozzarella cheese, and jack cheese, in our beef marinara sauce. Served with fresh steamed Lakeside Organic vegetables.

PAJARO VALLEY DINNER

SKIRT STEAK - 10 oz fire grilled skirt steak marinated in our signature garlic and herb marinade. With au gratin potatoes and steamed Lakeside Organic vegetables.

HALIBUT - Fire grilled halibut topped with our lemon Buerre Blanc sauce. With rice pilaf and steamed Lakeside Organic vegetables.

PRIME RIB - * MINIMUM 10 ORDERS * - 12 oz prime rib, fire grilled. With horseradish crème fraîche, au gratin potatoes and steamed Lakeside Organic vegetables.

CALAMARI STEAK - 7 oz calamari steak, breaded and pan seared, and topped with our piccata sauce and capers. With rice pilaf and steamed Lakeside Organic vegetables.

FILET MIGNON - 8 ounce grass fed steak served with a dijon mushroom demi glace. Served with au gratin potatoes and fresh steamed Lakeside Organic vegetables.

VEGETARIAN OPTION

ROASTED POLENTA LASAGNA (Can be added to any banquet menu.)
Grilled eggplant, roasted red bell pepper, portabella mushrooms, feta cheese and pesto sauce.