

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 -Glaze
- 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.

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

Chocolate Layer Cake

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.

PAJARO VALLEY ROOM

For banquets of 15 or more, you are invited to choose 3 options from the California Lunch, California Dinner or Pajaro Valley Dinner menus. 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

Charbroiled beef patty 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 16 or more choose 3 options. 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, bread & butter, a small dessert, water, coffee, and tea.

CALIFORNIA DINNER 28

TERIYAKI CHICKEN

Fire grilled chicken breast marinated in our sweet and savory teriyaki sauce.
Rice pilaf and steamed Lakeside Organic vegetables.

GRILLED SALMON

Open-fire grilled salmon topped with salsa fresca. Rice pilaf and steamed Lakeside Organic vegetables.

CHICKEN CASTROVILLE

Chicken breast sautéed in a white wine lemon sauce with mushrooms, artichoke hearts, scallions and tomato.
Rice pilaf and steamed Lakeside Organic vegetables.

BLACKENED CHICKEN FETTUCINI

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. Au gratin potatoes and steamed Lakeside Organic vegetables.

TRADITIONAL LASAGNA

Ground beef & pork, fresh spinach, ricotta, mozzarella, & parmesan cheese, lasagna noodles, Tuscan marinara meat sauce.

ROASTED POLENTA LASAGNA

Grilled eggplant, roasted red bell pepper, portabella mushrooms, feta cheese and pesto sauce.

CALAMARI STEAK

7 oz calamari steak, breaded and pan seared, and topped with our piccata sauce and capers.
Rice pilaf and steamed Lakeside Organic vegetables.

PAJARO VALLEY DINNER 34

SKIRT STEAK

10 oz fire grilled skirt steak marinated in our signature garlic and herb marinade.
Au gratin potatoes and steamed Lakeside Organic vegetables.

SWORDFISH

Fire grilled swordfish with our lemon Buerre Blanc sauce. Rice pilaf and steamed Lakeside Organic vegetables

PRIME RIB * MINIMUM 10 ORDERS *

12 oz prime rib, fire grilled. Horseradish crème fraîche, au gratin potatoes and steamed Lakeside Organic vegetables.

FILET MIGNON

8 ounce filet, mushroom demi glace. Au gratin potatoes and fresh steamed Lakeside Organic vegetables.