

Catering & Special Events Menu



Table of Contents

Welcome	1
Continental	2
Food a la Carte Beverage a la Carte	2
Breakfast Buffet	3
Hosted Open Bar Packages	4
Beverage Drink Options	5
Hosted Bars on Consumption & Cash Bar Price List	5
Mixed Cocktails	6
Beverage Offerings	8
Reception Menu	9
Action Station	10
Reception Display	13
Specialty Desserts	14
Group Dining	15

Welcome

Thank you for considering Laguna Pool House and Kitchen for your upcoming event. We are thrilled to have the opportunity to cater to your needs and create a memorable experience for you and your guests.

Laguna Pool House and Kitchen, a hidden oasis inside our vibrant resort — provides an immersive destination experience. Our venue assures exhilaration and one of a kind ambiance, guaranteeing your event will be unforgettable.

We're eager to collaborate with you to create an extraordinary event!

We look forward to welcoming you!
Laguna Pool House & Kitchen





CONTINENTAL

\$35 PER PERSON

pastries & muffins
fruit & berries
fruit preserves & butter
freshly squeezed orange juice

FOOD A LA CARTE

BY THE DOZEN

Seasonal fresh whole fruit - \$66
Homestyle assorted cookies - \$72
Chocolate covered strawberries - \$66
Chocolate fudge brownies & blondies - \$66
Miniature breakfast pastries - \$66
Miniature French dessert pastries - \$66

INDIVIDUAL ITEMS

Assorted kettle chips - \$6 each
Pretzels - \$6 each
Trail mix - \$6 each
Ice cream bars - \$8 each
Assorted candy bars - \$6 each
Granola, energy & protein bars - \$8 each
Assorted Greek yogurt - \$6 each
Assorted popcorn - \$6 each
Seasonal sliced fruit - \$15 each
Fancy salted mixed nuts - \$44 each

BEVERAGE A LA CARTE

BY THE GALLON



Freshly brewed regular & decaffeinated coffee
& iced tea - \$88
Imported teas - \$88
Fresh squeezed juice - \$88
apple, cranberry, pineapple, grapefruit,
orange
Spa-infused waters - \$95
watermelon, mint & basil
strawberry, orange & pineapple
cucumber, lemon & mint
Lemonade - \$70

INDIVIDUAL ITEMS

Soft drinks (coke products) - \$6 each
Palms bottled waters - \$6 each
Smartwater - \$8 each
Topo chico sparkling water- \$8 each
Red bull - \$8 each
Powerade - \$8 each
Coconut water - \$8 each
Frappuccinos, cold brew & double shots - \$10 each

* All Prices are Subject to Applicable Sales Tax, 18% Gratuity, and 5% Service Charge

A stack of seven golden-brown pancakes sits on a rustic wooden cutting board. A black pitcher is pouring a thick, amber-colored syrup over the top pancake, which is also topped with a walnut. The syrup drips down the sides of the stack. The background is a dark, textured surface.

*EARLY TO RISE
BUFFET*

BREAKFAST BUFFET

\$32 PER PERSON

EARLY TO RISE BUFFET

seasonal sliced fruit
assorted pastries, bread, preserves, butter
scrambled cage free eggs
assorted yogurts
overnight oats - yogurt, raisins, apples, banana, honey
home fries
applewood smoked bacon
chicken and apple sausage

ENHANCEMENTS

Bagels & Lox \$18

assorted bagels, butter, cream cheese, smoked salmon, capers, onion jam, and jellies

Oats & Pudding \$14

overnight oats and chia pudding displayed in individual glasses with an assortment of seasonal fresh fruits, dried fruits, berries, and nuts

Biscuits & Gravy \$12

warm homemade biscuits & rich sausage gravy

Hotcakes \$13

whipped butter, maple syrup

Challah French Toast \$14

frosted flake crusted, mascarpone cream, dulce de leche, mocha coffee crumble

Breakfast Pizza \$14

fresh out of the brick oven assorted breakfast pizzas

Assorted Quiche \$14

baked mini quiche

Avocado Toast Bar \$15

whole grain breads served with a wide array of fresh toppings and spreads to build your favorite toasts

LIVE ACTION ADDITIONS

Egg & Omelet Station \$18

eggs, prepared your way plus all of the additions for our chefs to create the omelet of your dreams

Griddle Bar \$22

fresh made Belgium waffles and classic French toast served with whipped butter, pure maple syrup, top it off with fresh seasonal berries and whipped cream

Hand Carved Beef Tenderloin \$42

espresso rubbed and roasted beef tenderloin served with bourbon spiked demi-glace

* All Prices are Subject to Applicable Sales Tax, 18% Gratuity, and 5% Service Charge

Beverage Packages





HOSTED OPEN BAR PACKAGES

A Fully Stocked Bar Featuring a Selection of Liquor, Liqueurs, Cordials
Selection of House Wines, Assorted Beers, Soft Drinks, Mineral Water & Juice Mixers

HOUSE BRANDS

two hours \$42.00 per person
three hours \$52.00 per person
four hours \$62.00 per person

PREMIUM BRANDS

two hours \$46.00 per person
three hours \$59.00 per person
four hours \$70.00 per person

SUPER PREMIUM BRANDS

two hours \$51.00 per person
three hours \$64.00 per person
four hours \$76.00 per person

BEER & WINE PACKAGE

two hours \$42.00 per person
three hours \$52.00 per person
four hours \$62.00 per person

*Shots, Doubles, Triple Service is Not Available during Private Corporate Events

**Champagne Toasts are Not Included in the above Pricing.

**Please refer to Hosted Bar on Consumption Pricing Below

BEVERAGE DRINK OPTIONS

Beverage Selections can be added to Any Bar Package to Include:
Martini's, Margaritas, Tropical Favorites, and Red Bull

Add \$6.00 per person - 2 Hour | Add \$7.00 per person - 3 Hour |
Add \$8.00 per person - 4 Hour

Hosted Open Bar Packages are Charged Based on Actual Number of Guests in Attendance or the Minimum Guarantee, Whichever is Greater. Prices are Based on Individual Consumption. For Butler Passed Drinks ADD \$5.00 per Person ++, Maximum 1 Hour of Service

HOSTED BARS ON CONSUMPTION & CASH BAR PRICE LIST

	<u>HOSTED</u> *	<u>CASH</u> **
Super Premium Cocktails.....	\$15.00/drink	\$19.00/drink
Premium Brand Cocktails.....	\$13.00/drink	\$17.00/drink
House Brand Cocktails.....	\$11.00/drink	\$15.00/drink
House Wine Selection.....	\$14.00/glass	\$17.00/glass
House Champagne.....	\$18.00/glass	\$23.00/glass
Premium & Imported Beer.....	\$9.00/bottle	\$11.00/bottle
Domestic Beer.....	\$9.00/bottle	\$11.00/bottle
Fruit Juices.....	\$5.00/glass	\$7.00/glass
Soft Drinks.....	\$6.00/glass	\$7.00/glass
Mineral Water.....	\$8.00/bottle	\$10.00/bottle
Red Bull.....	\$8.00/can	\$10.00/can
Specialty Drinks. Martinis or Red Bull Mixer....	\$4.00/bump	\$5.00/bump
Cordials and Cognacs.....	\$14.00-\$16.00/drink	\$15.00-\$17.00/drink

* All Prices are Subject to Applicable Sales Tax, 18% Gratuity, and 5% Service Charge

** All Cash Bar Prices are Inclusive of Sales Tax and Gratuity.



MIXED COCKTAILS

1.5 oz | Super Premium | Premium | House

SUPER PREMIUM BRANDS

VODKA

Chopin Vodka
Grey Goose
Belvedere

WHISKEY

Redbreast 12yr Irish Whiskey

SCOTCH

Buchanan's 18yr
Macallan 12yr Double Cask

RUM

Bacardi Superior Rum
Havana Club Anejo

DARK RUM

Whaler's

TEQUILA

Casamigos Blanco
Don Julio Reposado

BOURBON

Four Roses Single Barrel
Bourbon

GIN

Hendricks Gin

RYE

Whistle Pig Rye

COGNAC

Remy Martin 1738 Co

PREMIUM BRANDS

VODKA

Tito's Handmade Vodka
Ketel One

WHISKEY

Jameson Irish

SCOTCH

Johnnie Walker Black Blended Scotch

RUM

Bacardi Superior Rum
Captain Morgan

BOURBON

Michter's Bourbon

GIN

Tanqueray

RYE

Michter's Rye

COGNAC

Hennessy VS Cognac

MIXED COCKTAILS CONT.

1.5 oz | Super Premium | Premium | House

HOUSE BRANDS

VODKA

Deep Eddy Vodka

WHISKEY

Jameson Irish

SCOTCH

Johnnie Walker -
Black Blended Scotch

RUM

Bacardi Superior Rum
Don Q Gold Rum

BRANDY

Christan Brothers Brandy

TEQUILA

El Tequilano Blanco

BOURBON

Evan Williams
Bottled in Bond Bourbon

GIN

New Amsterdam

RYE

Sazerac Rye Whiskey





BEVERAGE OFFERINGS

HOUSE WINE SELECTIONS

Sparkling

Santa Marina, Prosecco
Ruffino Prosecco Rosé

Whites

Scarpetta, Pinot Grigio
Kim Crawford, Sauvignon Blanc
Simi, Chardonnay

Reds

Erath, Pinot Noir
Chateau Ste Michelle, Merlot
Carmel Road, Cabernet Sauvignon

PREMIUM & IMPORTED BEER

Corona
Heineken
Heineken 00
Modelo Especial
Stella Artois

DOMESTIC BEER

Bud Light
Coors Light
Firestone Walker 805
Michelob Ultra
Sierra Nevada Hazy Pale Ale
Stone Delicious IPA

HARD SELTZER

Truly Wild Berry
High Noon

Reception Menu



RECEPTION

TRAY PASSED HORS D'OEUVRES | \$55 Per Guest, Per Hour (4 Selections) |
Additional Selections over (4), Add \$9 Per Person, Per Selection

HOT

- Mushroom Tartlet** - forest mushrooms, whipped tofu (Vegan)
- Falafel** - crispy falafel, harissa vegan aioli (Vegan)
- Vegetable Spring Roll** - seasonal vegetable filling, Thai dipping sauce (Vegan)
- Crispy Crab Rangoon Wontons** – sweet & sour dipping sauce
- Korean Cheese Steak Egg Rolls** - bulgogi-style steak, caramelized kimchi, gochujang-spiked cheese sauce, lime sour cream
- Mole Chicken Empanada** - rich chicken mole wrapped in pastry, queso fresco dipping sauce
- Thai Beef Satay Skewers** - grilled beef tenderloin, ginger-basil-mint-cilantro satay sauce
- Crab Cakes** – mini mascarpone crab cakes, saffron tartar sauce
- Tuna Poke Wonton Cups** - avocado, unagi sauce, spicy mayo, tobiko, macadamia nuts
- Chorizo Stuffed Dates** – wrapped in smoked pancetta, sherry vinegar glaze
- Provolone Fritto** - vodka sauce, basil, parmigiano
- Shrimp Toast** – sweet & sour chili sauce , scallions
- Beef Tenderloin Crostini** - pepper crusted beef tenderloin, red onion jam, blue cheese mousse, toasted baguette crostini

COLD

- Hummus Cup** - roasted garlic-red pepper hummus, crispy chickpea, cucumber cup (Vegan,GF)
- Grilled Artichoke Crostini** - grilled artichoke, roasted pepper hummus (Vegan)
- Caprese Skewer** - roasted tomato, marinated mozzarella, basil (Vegetarian)
- Fig & Brie** - brie, fig jam, cinnamon raisin toast (Vegetarian)
- Roasted Beet Bruschetta** - mixed baby beets, candied walnuts, creamy goat cheese (Vegetarian)
- Bruschetta** - heirloom tomato, whipped ricotta, toasted baguette, micro basil (Vegetarian)
- Shrimp Spring Rolls** - poached shrimp, carrot, cucumber, cilantro, mint wrapped in rice paper, peanut dipping sauce
- Smoked Salmon & Cucumber** - smoked salmon, cream cheese, caper, red onion jam
- Shrimp Ceviche Tostadas** - guacomole & mango pico de gallo
- Deviled Eggs** – grain mustard, mayo, pickles topped with smoked paprika & crispy pancetta

* All Prices are Subject to Applicable Sales Tax, 18% Gratuity, and 5% Service Charge

ACTION STATIONS

SALAD STATION \$21 PER PERSON

Choice of 2:

Caesar

baby romaine, red endive, parmesan cracker, roasted garlic - parmigiano dressing

Caprese

heirloom tomatoes, fresh mozzarella, basil, EVOO, balsamic

Asian Chopped

napa cabbage, red endive, carrots, scallions, mint, cilantro, sesame-ginger dressing, toasted cashews, crisp wontons
Add Chicken \$7

PIZZA STATION \$24 PER PERSON

Choice of 2:

Margherita

tomato sauce, EVOO, buffalo mozzarella, basil

Pepperoni

tomato sauce, pepperoni, mozzarella

Mediterranean

tomato sauce, peppers, mushrooms, red onion, olives, feta cheese

Truffled Mushroom +\$3

sauteed mushrooms, truffle sottocenere cheese, parmigiano, arugula

CARVING STATION

Served with assorted rolls and whipped butter

Choice of 1:

Tomahawk Ribeye \$65
chimichurri sauce

Roasted Turkey Breast \$40
turkey gravy

Salmon Wellington \$45
flaky puff pastry filled with salmon, spinach, mascarpone cheese & dill, lemon-chive beurre blanc

Hand Carved Beef Tenderloin \$57
mushroom demi-glace

SLIDER STATION \$26 PER PERSON

Served with fries

Choice of 3:

Wagyu Beef Slider +\$3
American cheese, LTO, special sauce

KFC Slider
Korean fried chicken, pickled slaw, sriracha aioli

Philly Cheesesteak
onions, peppers, provolone

Meatball
pomodoro sauce, mozzarella, parmigiano, basil

Roasted Vegetable Panini
mozzarella, eggplant, zucchini, peppers, mushrooms, pesto

* All Prices are Subject to Applicable Sales Tax, 18% Gratuity, and 5% Service Charge

ACTION STATIONS CONT.

PASTA

\$24 PER PERSON

Action Chef Available for additional \$300

Pastas choice of 2:

rigatoni, penne, paccheri, gemelli

Pomodoro

tomato, parmigiano, basil

Alla Vodka

garlic, vodka, Calabrian chilies,
tomato, cream, parmigiano

add chicken \$8

add shrimp \$10

Bolognese

classic meat sauce, parmigiano, parsley

Alfredo

cream, parmigiano, butter, parsley

add chicken \$8

Amatriciana

pancetta, garlic, chilies, tomatoes, pecorino
romano

Mushroom

wild mushrooms, garlic, herbs, parmigiano

STREET TACO STATION

\$24 PER PERSON

Action Chef Available for additional \$300

Choice of 2:

Carne Asada

lime, Modelo, chili & cumin marinade

Pork Al Pastor

ancho chilies, canella, grilled pineapple

Shrimp

cabbage slaw, crisp corn tortilla, avocado,
mango pico de gallo

Pollo Asado

chilies, cumin, cilantro, pico de gallo,
avocado

served with soft corn tortillas, assorted
salsas, cheese, sour cream

RICE & NOODLE BAR

\$30 PER PERSON

Action Chef Available for additional \$300

Choice of 2:

Jasmine Fried Rice

onions, peas, carrots

Choice of add in: chicken, pork, shrimp or
tofu

Lo Mein

wok tossed noodles with green cabbage,
red pepper, bean sprouts, garlic, ginger, and
scallions

Choice of add in: chicken, pork, shrimp or
tofu

Singapore Noodle

stir fried rice vermicelli, Napa cabbage,
curry, eggs, scallions, soy, sesame oil

Choice of add in: chicken, pork, shrimp or
tofu

Pad Thai

stir fried rice noodles, eggs,
peanuts, bean sprouts

Choice of add in: chicken, pork, shrimp or
tofu

SUSHI STATION

\$45 PER PERSON

Sushi Chef Available for additional \$450
(Enhanced & Custom Sushi Available)

Maki Rolls

california, cucumber, spicy tuna, vegetable,
eel, salmon, tempura shrimp

Nigiri

tuna, salmon, ebi, yellow tail

served with pickled ginger, wasabi, soy
sauce

ACTION STATIONS CONT.

ENTREES

Chicken Piccata

sauteed chicken breast, lemon,
caper-parsley butter

Salmon

romesco sauce: roasted tomatoes,
EVOO, garlic, smoked paprika, peppers,
almonds, basil

Shrimp Arrabiata

spicy heirloom roasted tomato sauce:
EVOO, garlic, chilies, parsley & basil

Branzino

sauce vierge: EVOO, baby heirloom
tomatoes, olives, parsley, chives &
tarragon

Roast Pork Ribeye

maple-mustard glaze & scallions

SIDES \$10

Crisp Brussels Sprouts

parmigiano cheese, aged balsamic

Roasted Garlic-Potato Puree

yukon gold potatoes, roasted garlic,
butter

Mediterranean Ratatouille

eggplant, zucchini, peppers, garlic,
tomatoes, thyme & basil

Grilled Asparagus

lemon-butter sauce

Truffle Mac & Cheese

parmigiano breadcrumbs

Creamed Corn

bacon, pickled jalapenos, cilantro

Mushroom Risotto

arborio rice, wild mushrooms,
parmigiano

* All Prices are Subject to Applicable Sales Tax, 18% Gratuity, and 5% Service Charge



RECEPTION DISPLAY

Shrimp Cocktail

\$8 each (Minimum 75 Pieces)

sambal cocktail sauce, honey-gochujang dipping sauce, lemon

Seasonal Fruit

selection of melons, grapes, berries, tropical fruits, local honey, Greek yogurt

small (serves 25) - \$275.00

medium (serves 50) - \$550.00

large (serves 100) - \$800.00

Imported & Domestic Cheeses

fig preserves, nuts, dried fruits, crackers and breads

small (serves 25) - \$325.00

medium (serves 50) - \$650.00

large (serves 100) - \$975.00

Grilled & Chilled Vegetables

roasted red pepper aioli, hummus, creamy avocado-jalapeno-lime dip

small (serves 25) - \$325.00

medium (serves 50) - \$650.00

large (serves 100) - \$975.00

Antipasto

assorted charcuterie meats, cheeses, grilled peppers, asparagus, marinated olives, pepperoncini, whipped ricotta, heirloom tomatoes, crackers, breads

small (serves 25) - \$325.00

medium (serves 50) - \$650.00

large (serves 100) - \$1,000.00

Mediterranean Mezze

hummus, tzatziki, muhammara-roasted red pepper & walnut dip, grilled naan, pita crisps, tabbouleh salad, marinated olives, feta cheese, figs, pistachios, dates

small (serves 25) - \$350.00

medium (serves 50) - \$700.00

large (serves 100) - \$1,200.00

Warm Spinach & Artichoke Dip

served with naan bread, lavosh, and tortilla chips

(serves 30) - \$325.00

* All Prices are Subject to Applicable Sales Tax, 18% Gratuity, and 5% Service Charge



SPECIALTY DESSERTS

Displayed or Tray Passed
\$90.00 per dozen

Hazelnut Chocolate Mousse (GF)

Assorted French Macaron (GF)

Vanilla Bean Panna Cotta (GF)
market berries

Lemon Meringue Tart

Tiramisu

Fresh Fruit Tartlettes

Vanilla & Chocolate Crème Brulee

Mini Beignet
chocolate & raspberry

Assorted Madeleine
chocolate, citrus, vanilla

Assorted Chocolate Bonbons

Strawberry Shortcake

* All Prices are Subject to Applicable Sales Tax, 18% Gratuity, and 5% Service Charge

GROUP DINING

Served Family Style

SILVER PACKAGE \$95 PER PERSON

Selection of:

two appetizers

one salad

two entrees

two sides

choice of one dessert

PLATINUM PACKAGE \$110 PER PERSON

Selection of:

three appetizers

one salad

three entrees

three sides

choice of one dessert

ADD ON FOR THE TABLE: PER PERSON

Tomahawk Steak \$20

Shrimp Cocktail \$14

Pizzas \$12 - choose one:
margherita, pepperoni, truffle mushroom, or Mediterranean

* All Prices are Subject to Applicable Sales Tax, 18% Gratuity, and 5% Service Charge





Laguna

POOL HOUSE & KITCHEN