

Inclusive All Day Meeting Package

\$79 per person

*Minimum 10 people, priced per person, inclusive of tax.
An additional 10% service charge will be added.*

Package includes the following: *Breakfast, Beverages, Choice of Catered Lunch provided by Chef's Table, Choice of Snack Break, Choice of Catered Dinner provided by Chef's Table, Access to Audio/Visual Equipment*



The Port San Luis Breakfast

Assorted mini muffins, pastries, bagels with butter, cream cheese and preserves, assorted yogurts, oatmeal, hard boiled eggs, fresh whole fruit, assorted fruit juices

Beverages

Freshly brewed regular and decaf coffee, water, assorted teas, assorted sodas

Catered Lunch- Provided by Chef's Table

Choose from salad or sandwich lunch options or add a gourmet lunch buffet for an additional price. Please see the following pages for menu choices.

Snack Break Options

Productive Palate: *granola bars, packages of trail mix, cheese sticks*

After-School Classic: *fresh baked local Cowboy Cookies, pitchers of milk*

Catered Dinner - provided by Chef's Table

*Your choice of entrée and accoutrements for a gourmet dinner buffet.
Please see the following pages for menu choices.*

A/V Equipment

Podium with microphone, portable wireless speaker, LCD projector, screen, flip chart with markers, white board with markers



Lunch Menus

Presented by Chef's Table

Salad and sandwich options are included in the cost of the package.

Salad Lunch Options

Served Buffet Style - Choose 3

Includes: rolls and butter, and fresh baked cookies or brownies for dessert

Oriental Chicken Salad

with mandarin oranges and cashews

Chef Salad

with roast beef, turkey, ham and cheeses

Cobb Salad

with chicken, egg, blue cheese, olives and tomatoes

Chicken Caesar Salad

with parmesan croutons

Sake Salad

with hoisin pork, udon noodles, carrots and green onions

Cosmo Salad

with goat cheese, arugula, cranberries and cranberry vinaigrette

Fiesta Salad

with spicy chicken, black beans, corn and crispy tortillas

Unfried Chicken Salad

with bacon, corn and tomatoes

Tuna Salad

on a bed of romaine lettuce

Garden Harvest Salad

with cucumbers, tomatoes, carrots, beets and broccoli

Gluten Free/Dairy Free modifications available upon request with prior notification.

P: 805-627-1900 | www.AvilaLighthouseSuites.com

Price includes all service personnel, buffet set up/clean up, china, flatware and water/iced tea service.



Lunch Menus

Presented by Chef's Table

Sandwich and wrap options are included in the cost of the package

Sandwich Lunch Options

ASSORTED SANDWICHES AND WRAPS – Choose Any 2, Served Buffet Style

Includes: *green salad, one side salad, plus fresh baked cookies for dessert*

Side Salad Options: *orzo pasta with cucumbers, tomatoes and spinach; orzo pasta with black beans and corn; barley salad with edamame, cranberries and roasted corn; cous cous salad; tomato cucumber salad; tuscan bean salad; fresh fruit salad*

Sliced Turkey Breast

with crisp romaine, cranberry aioli, bread and butter pickles on ciabatta bread

Smoked Tri Tip Sandwich

paper thin sliced tri tip, white cheddar cheese, balsamic marinated onions and horseradish mayo

Grilled Vegetable Sandwich

grilled vegetables, havarti cheese, and sun-dried tomato aioli on ciabatta bread

Turkey and Brie Sandwich

with baby arugula and apricot spread on ciabatta bread

Pesto Chicken Sandwich

sliced chicken breast with basil pesto, tomatoes and provolone cheese

Italian Meat Sandwich

ham, salami and capicola with provolone and pepperoncini on ciabatta bread

Egg Salad Sandwich

served on whole wheat bread with crisp romaine lettuce and fresh tomatoes

Tuna Salad Sandwich

solid white albacore tuna on whole wheat bread with crisp romaine lettuce and fresh tomatoes

Santa Fe Chicken Wrap

grilled chicken, black beans, hatch chiles, lettuce and tomato with a creamy avocado spread (d/f)

Chicken Caesar Wrap

grilled chicken, crisp romaine, parmesan cheese and caesar dressing

Turkey Wrap

sliced turkey breast, provolone cheese, fresh tomatoes and romaine lettuce with an artichoke jalapeno spread

Southwest Vegan Wrap

black beans, corn, chiles, lettuce and tomato with a creamy avocado spread

Vegan Wrap

garden vegetables, crisp romaine with red pepper hummus

BOX LUNCHES

Choice of 1 of the Following Sandwiches

sliced turkey breast sandwich

smoked tri -tip sandwich

grilled vegetable sandwich

Includes: *fresh fruit, fresh baked cookies, and bottled water*



Lunch Menus

Presented by Chef's Table

Gourmet lunch buffet options available for an additional price per person.

Gourmet Lunch Buffet Options

Southern Sensations - Additional \$10.00 Per Person

Choose One: *smoked beef brisket; smoked pulled pork – bbq sauce on the side*

house made cabbage cole slaw

potato salad

oven baked beans

soft bread rolls

banana pudding cups

Tuscan Table - Additional \$10.00 Per Person

Choose One: *chicken marsala; chicken parmesan; mushroom lasagna; meat lasagna*

garden salad with tomatoes, fresh mozzarella and pepperoncini

farfalle salad

market fresh vegetables

olive oil and rosemary focaccia bread

cappuccino mousse

Mexican Fiesta - Additional \$10.00 Per Person

Choose One: *beef fajitas; chicken fajitas; shredded beef enchiladas*

green salad with tomatoes, avocados and tortilla strips in lime-cumin vinaigrette

cheese enchiladas

rice, black beans and tortillas (corn/flour)

salsa, cheese, sour cream and guacamole

mexican wedding cookies and mexican hot chocolate cookies

Home Style Comfort - Additional \$9.00 Per Person

Choose One: *braised beef tips with mushrooms and onions; chicken divan; homestyle meatloaf*

garden salad with carrots, tomatoes and cucumbers

rice pilaf

petite green beans

chocolate dipped rice krispy treats

Oriental Express - Additional \$7.00 Per Person

Choose One: *beef with broccoli; combination chow mein with beef & chicken; grilled orange chicken*

garden salad with mandarin oranges, cashews and tomatoes in sesame ginger vinaigrette

asian noodle salad with cabbage, carrots and crispy wonton pieces

stir fried rice

almond cookies and fortune cookies

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Dinner Menu

Presented by Chef's Table

Includes beverage station with water and ice tea, plates, cutlery, & service personnel

Gourmet Dinner Buffet Options

Entrée (choose 2)

Beef Tri-Tip

slow roasted and served with pico de gallo salsa

Chicken

your choice of lemon herb or marsala style

Penne Pasta

your choice of red or pesto sauce

Meat Lasagna

beef, Italian sausage and cheeses with red sauce

Vegetable Lasagna

garden vegetables and cheese with red sauce

Salad (choose 2)

spring mix garden salad

caesar salad

cucumber tomato salad

orzo pasta salad

potato salad

southwestern bean and corn salad

farfalle salad

Sides (garlic bread plus choose 2)

garlic mashed potatoes

market fresh vegetables

rice pilaf

stuffed potatoes

green beans

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