



The Goodland

Catering Menu

by Chef Derek Simcik



The Goodland

5650 Calle Real

(805) 964-6241

(805) 964-8852

www.thegoodland.com

The Goodland

Breakfast

BREAKFAST BUFFETS

☐ LIFE GUARD TOWER

- Chilled fruit juices
- Freshly baked European pastries
- New York style bagels
- Whipped butter, jam & cream cheese
- Seasonal sliced fruit & berries
- Caffe Vita coffee & Mighty Leaf teas

\$29.00 Per Person

☐ CATCH A WAVE

- Chilled fruit juices
- Selection of natural yogurts
- Sliced seasonal fresh fruit & berries
- House made granola
- Freshly baked European pastries & bagels
- Whipped butter, jam & cream cheese
- Caffe Vita coffee & Mighty Leaf teas

\$30.00 Per Person

☐ SURF BOARD

- Chilled fruit juices
- Sliced seasonal fresh fruit & berries
- Farm fresh scrambled eggs
- Applewood smoked bacon
- Breakfast potatoes
- Freshly baked European pastries & bagels
- Whipped butter, jam & cream cheese
- Caffe Vita coffee & Mighty Leaf teas

\$32.00 Per Person

☐ BEACH FRONT

- Chilled fruit juices
- Sliced fresh seasonal fruits & berries
- Farm fresh scrambled eggs
- Brioche French Toast with maple syrup
- Applewood smoked bacon
- Breakfast potatoes
- Freshly baked European pastries & bagels
- Whipped butter, jam & cream cheese
- Caffe Vita coffee & Mighty Leaf teas

\$35.00 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. For breakfast events of less than (15) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

MORNING ENHANCEMENTS

- **Freshly baked danish, muffins & croissants**
\$55 Per Dozen
- **Assorted New York style bagels**
with whipped butter & cream cheese
\$55 Per Dozen
- **Fresh farm scrambled eggs, egg whites, or egg beaters**
\$7 Per Person
- **Applewood smoked bacon and/or chicken sage sausage**
\$7 Per Person
- **Oatmeal with brown sugar, raisins & walnuts**
\$5 Per Person
- **Yogurt parfaits**
with organic Greek yogurt, seasonal berries & house made granola
\$8 Per Person
- **Scotch cured smoked salmon**
with pickled onion, capers, New York style bagel & cream cheese
\$12 Per Person
- **Ham, egg & Swiss cheese**
served on an English Muffin
\$10 Per Person
- **B.E.L.T**
with bacon, egg (sunny side up), lettuce & tomato on brioche
\$10 Per Person

MORNING ENHANCEMENTS continued

- **California Frittata**
with avocado, sundried tomato, alfalfa sprouts & goat cheese
\$10 Per Person
- **Sliced seasonal fruits**
\$7.50 Per Person
- **Granola bars**
\$5.50 Per Person
- **Individual yogurts**
\$5.50 Per Person
- **Mixed berry & Greek yogurt smoothie**
\$9.00 Per Person

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PLATED BREAKFAST

All plates include:

- **Caffe Vita coffee & Mighty Leaf teas**
- **Chilled juice**
- **Breakfast potatoes**
- **European pastries**
with whipped butter & jam

*Available for on-site orders
up to 15 guests*

☐ STARTER

Choose up to two

- **Mixed seasonal fresh fruits**
- **Greek yogurt**
with honey, homemade granola, strawberries & bananas
- **Chilled half grapefruit with raspberries**
- **Chia seed pudding**
with agave, brown sugar crumble & strawberries
- **Mini French toast**
with warm berry sauce

☐ ENTRÉE

Choose up to three

- **Brioche French toast**
with maple syrup & a selection of smoked bacon, chicken sage sausage or grilled ham
- **Fresh farm scrambled eggs**
with a selection of smoked bacon, chicken sage sausage or grilled ham
- **Scotch cured salmon**
with sprouts, pickled red onion, capers, cream cheese & toasted New York Style Bagels

☐ ENTRÉE continued

- **California frittata**
with egg white, avocado, sundried tomatoes, alfalfa sprouts & goat cheese
 - **Biscuits & Gravy**
with scrambled eggs & chicken sage sausage gravy
- \$35 Per Person**

ACTION STATION ADD-ONS

- **OMELET STATION***
bacon, ham, onion, bell pepper, mushrooms, avocado, spinach, jalapeño, cheddar cheese, Swiss cheese, pepper jack cheese
\$20 Per Person
- **CREPE STATION***
ham, scrambled eggs, onions, bell peppers, mushrooms, bananas, strawberries, cream
\$17 Per Person
- **PANCAKE STATION***
blueberries, chocolate, strawberries, bananas
\$15 Per Person

*requires chef attendant
\$95 Per Hour

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The Goodland Breaks

THE HEALTH NUT BREAK

- Selection of low fat and natural yogurts
 - Home made granola
 - Whole fresh fruit
apples, bananas, & oranges
 - Fresh raw juices
- \$16 Per Person

THE SPA

- Vegetable crudités with ranch & dill dips
 - Baked pita with house made hummus
 - Melon skewers with a mint yogurt
- \$17 Per Person

HIGH ENGERY BREAK

- Spiced warm nuts & seeds
 - Assorted granola & power bars
 - Trail mix bars
 - Seasonal sliced fresh fruit & berries
 - Assorted regular & sugar-free Redbull
- \$19 Per Person

LEADBETTER BEACH

- Truffled popcorn
 - Warm soft pretzels
 - Terra chips with pico de gallo & guacamole
- \$16 Per Person

SWEET TOOTH

- Freshly baked cookies
 - Chocolate fudge brownies
 - Seasonal sliced fresh fruit & berries
- \$15 Per Person

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The Goodland Lunch

RED TILE LUNCH BUFFET

- **Bowl of the day**
- **Seasonal chilled pasta salad**
- **Sliced deli meats**
roast beef, hickory smoked ham, turkey & salami
- **Sliced cheeses**
Swiss, cheddar, muenster & pepper jack cheese
- **Veggies**
sliced red onion, ripe tomatoes, lettuce & dill pickles
- **Kettle potato chips**
- **Sliced seasonal fresh fruit**
- **Assorted freshly baked cookies & brownies**
- **Caffe Vita coffee & Mighty Leaf teas**

\$41 Per Person

THE WINERY LUNCH BUFFET

- **Bowl of the day**
- **Build your own Cobb Salad**
seasonal mixed greens, grilled chicken, avocado, tomatoes, red onion, bacon, hard cooked eggs & crumbled bleu cheese with a selection of creamy ranch, balsamic vinaigrette or champagne vinaigrette
- **Caesar salad**
with brioche croutons, parmesan cheese, & a choice of grilled chicken or shrimp
- **Quinoa, black beans, red peppers, herbs, lemon vinaigrette**
- **Freshly baked rolls**
with whipped butter
- **Seasonal fresh fruit tarts**
- **Caffe Vita coffee & Mighty Leaf teas**

\$43 Per Person

OLD MISSION LUNCH BUFFET

- **Bowl of the day**
- **Baby spinach salad**
with buttermilk blue cheese, candied walnuts & pears
- **Apple cider coleslaw**
- **Grilled chicken club**
with smoked bacon & melted cheddar on focaccia
- **Filet of beef sandwich**
with grilled peppers & onions on a ciabatta
- **Grilled vegetables**
with pesto & goat cheese on sourdough bread
- **Kettle potato chips**
- **Seasonal warm berry crumble**
- **Caffe Vita coffee & Mighty Leaf teas**

\$45 Per Person

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EAST BEACH LUNCH BUFFET

- **Mixed greens**
with grapefruit segments & a citrus vinaigrette
- **Potato salad**
- **Pre-made wraps**
Choose three
 - **Roast beef & cheddar wrap**
with whole grain aioli
 - **Chicken Caesar wrap**
with Caesar dressing
 - **Smoked turkey wrap**
with sprouts & cranberry mayonnaise
 - **Mediterranean grilled chicken wrap**
with red onion, tomato, arugula & feta cheese
 - **Marinated grilled vegetable wrap**
with basil pesto
- **Chef's selection of treats**
- **Caffe Vita coffee & Mighty Leaf teas**

\$44 Per Person

WEST BEACH LUNCH BUFFET

- **Bowl of the day**
- **Seasonal mixed greens**
with assorted vinaigrettes
- **Breast of chicken**
with long beans, roasted garlic & herbs
- **Filet of tenderloin**
with chimichurri
- **Salmon**
with zucchini & green pipian mole
- **Smashed yucca**
- **Seasonal roasted vegetables**
- **Freshly baked rolls**
with whipped butter
- **Cheese cake**
with seasonal fresh fruit compote
- **Caffe Vita coffee & Mighty Leaf teas**

\$47 Per Person

BUTTERFLY BEACH LUNCH BUFFET

- **Vegetable minestrone**
- **Fresh mozzarella**
with red tomatoes, basil and balsamic reduction
- **ENTREES**
Choose two
 - **Beef Bolognese**
with penne pasta and shaved parmesan
 - **Eggplant lasagna**
 - **Pan seared shrimp scampi**
with roasted tomatoes and caper berries
- **Grilled vegetable display**
- **Italian breadsticks**
- **Assorted cannoli & tiramisu**
- **Caffe Vita coffee & Mighty Leaf teas**

\$50 Per Person

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PLATED LUNCH

- **Freshly baked breads**
whipped butter
- **Caffe Vita coffee & Mighty Leaf teas**

STARTER

Choose two

- **Baby arugula**
with mint, basil, mango, pickled jalapeno, shaved parmesan & champagne vinaigrette
- **Bowl of the day**
- **Romaine**
with anchovies, caper vinaigrette & parmesan brioche
- **Spinach**
with blackberry, goat cheese, cherry tomatoes & blackberry-sage vinaigrette

ENTRÉE

Choose up to three

- **Chicken salad sandwich on ciabatta**
with arugula & green bean salad
- **Couscous, cauliflower, black beans, cilantro & avocado**
- **Grilled chicken breast**
with charred corn succotash & green mole
- **Beef burger**
with avocado, pickled red onions, queso fresco, habanero hummus, ciabatta & fries
- **Buckwheat pasta**
with Swiss chard, cherry tomato & pecorino

*For choice of up to 3 entrees, exact counts for each entrée must be provided no later than 3 business days prior to event start date

DESSERT

Choose two

- **Banana Pudding**
- **Steamed dark chocolate cake**
with brittle & gelato
- **Cheesecake**

Any two courses for \$42 Per Person

Any three courses for \$48 Per Person

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The Goodland

Reception

HOT HORS D'OEUVRES

- **Crispy polenta cake**
with tomato jam, basil & goat cheese
\$5.50 Per Piece
- **Brie & raspberry puff pastry**
\$5.50 Per Piece
- **Chicken Satay**
with peanut dipping sauce
\$6 Per Piece
- **Duck Spring Rolls**
with hoisin dipping sauce
\$6 Per Piece
- **Mini Vermont white cheddar grilled cheese**
with tomato soup
\$5.50 Per Piece
- **Grilled chicken & pepper jack quesadilla**
\$6 Per Piece
- **Twice baked truffled potatoes**
with mushrooms
\$5.50 Per Piece
- **Shrimp “corndogs”**
with honey-mustard sauce
\$6 Per Piece
- **Grilled asparagus**
wrapped in bacon
\$6 Per Piece
- **Crab cakes**
with roasted garlic aioli
\$6 Per Piece
- **Grilled oyster**
\$6 Per Piece
- **Fried vegetarian potstickers**
sesame soy dipping sauce
\$5.50 Per Piece

COLD HORS D'OEUVRES

- **Iced jumbo shrimp**
with cocktail sauce
\$6 Per Piece
- **Goat cheese**
with sun-dried tomato & olive tapenade crostini
\$5.50 Per Piece
- **Brioche Crostini**
with smoked salmon & crème fraiche
\$6 Per Piece
- **Tuna Tartar**
on wonton
\$6 Per Piece
- **Roast Beef**
with salsa verde & queso fresco
\$6 Per Piece

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BUFFET DISPLAYS

- **International and domestic cheeseboard**
with assorted crackers & sliced baguette
\$19 Per Person
- **Sliced fresh seasonal fruits and berries**
\$13 Per Person
- **Fresh vegetable crudites**
with house made dips
\$15 Per Person
- **Mediterranean antipasti display**
with baba ghanoush, marinated artichokes, feta cheese, roasted red peppers, assorted country olives & pita bread
\$15 Per Person
- **Charcutire display**
with cured meats, terrines & sliced baguette
\$18 Per Person

ACTION STATION ADD-ONS

CARVING BOARDS*

Choose one

Served with assorted rolls

- **Leg of lamb board**
with jus, mustard, blackberry & peppercorn
 - **Beef tenderloin board**
with mustard, demi, horseradish & chimichurri
 - **Smoked turkey breast board**
with cranberry chutney, pan gravy & green mole
 - **Fried plantains**
with wontons, tortilla & taro root chips
- \$26 Per Person**

ACTION STATION ADD-ONS continued

BUILD YOUR OWN TACO STATION*

- Roasted pork
 - Charred beef
 - Shrimp ceviche
 - Avocado
 - Pickled onion
 - Cilantro
 - Green onions
 - Queso fresco
 - Salsa verde
 - Pico de gallo
- \$20 Per Person**

PASTA STATION*

- Penne
 - Bay scallops
 - Arugula
 - Tomatoes
 - Olive tapenade
 - Pesto
 - Garlic
 - Cream
 - Red pepper
 - Parmesan
- \$18 Per Person**

*requires chef attendant
\$95 Per Hour

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The Goodland Dinner

DINNER BUFFET

- **Freshly baked breads**
with whipped butter
- **Caffe Vita coffee & Mighty Leaf teas**

STARTER

Choose one

- **Mixed baby greens**
with house dressing
- **Caesar salad**
- **Baby spinach**
with candied walnuts, pear & blue cheese dressing
- **Raw Kale**
with lemon vinaigrette
- **Bowl of the day**

SIDE

Choose two

- **Oven roasted baby carrots**
- **Brussel sprouts**
with sunflower seeds
- **Sautéed spinach**
with shallots & garlic
- **Truffle mac-n-cheese**
- **French green beans**
- **Smashed yucca**
- **Quinoa and black beans**

ENTRÉE

Choose two

- **Roasted pork loin**
with caramelized apples
- **Grilled salmon**
with green pipian mole
- **Grilled chicken breast**
with green peppercorn cream
- **Buckwheat pasta**
with Swiss chard, cherry tomatoes & pecorino
- **Sliced beef tenderloin**
with chimichurri

DESSERT

Choose two

- **Seasonal fruit crisp**
with whipped cream
- **Steamed dark chocolate cake**
with seasonal Gelato
- **Classic Cheesecake**

Selection of two entrees \$52 Per Person

Selection of three entrees \$58 Per Person

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PLATED DINNER

- **Freshly baked breads**
with whipped butter
- **Caffe Vita coffee & Mighty Leaf teas**

STARTER

Choose up to two

- **Grilled romaine hearts**
with anchovies, capers vinaigrette & brioche crostini
- **Baby arugula**
with mint, basil, mango, pickled jalapeño, shaved parmesan cheese & champagne vinaigrette
- **Organic house salad**
with baby tomatoes & champagne vinaigrette
- **Bowl of the day**
- **Crudo, stone fruit, pickled radish & avocado oil**

ENTRÉE

Choose up to three

- **Roasted chicken breast**
with charred corn succotash & green mole
- **Ribeye**
with roasted yucca, carrots, cherry tomatoes & chimichurri
- **Farro stuffed bell peppers**
with tomato, cumin & spinach
- **Couscous, cauliflower, black beans, avocado, cilantro**
- **Oven roasted salmon**
with creamy polenta, brussel sprouts & brown butter caper sauce
- **Oven roasted white fish**
with couscous, salsa fresca & Meyer lemon cream

ENTRÉE continued

- **Buckwheat pasta**
with Swiss chard, cherry tomatoes & pecorino
- **Port tenderloin**
with apple kimchi, maple yogurt & arugula
- **Farro and seeds, pea tendrils & arugula pesto**

*For choice of up to 3 entrees, exact counts for each entrée must be provided no later than 3 business days prior to event start date

DESSERT

Choose up to two

- **Banana pudding**
- **Classic crème brulee**
- **Steamed dark chocolate cake**
with berries & gelato
- **Classic cheese cake**
with seasonal fresh fruit compote

\$64 Per Person without Steak Option

\$72 Per Person with Steak Option

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The Goodland Beverage

NON-ALCOHOLIC BEVERAGES

- Organic Caffe Vita coffee and organic Mighty Leaf teas
\$100 Per Gallon
- Fresh squeezed orange or grapefruit juice
\$55 Per Carafe
- Cranberry, apple, or tomato juice
\$55 Per Carafe
- 2% Milk, skim milk, almond milk, soy milk
\$35 Per Carafe
- House juiced raw juices
\$59 Per Gallon
- Special blended ice tea or lemonade
\$55 Per Gallon
- Assorted regular & diet soft drinks
\$5 Per Bottle
- Bottled sparkling or still water
\$5.50 Per Bottle
- Coconut water
\$6 Each

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