



The Goodland

# Catering Menu

by Chef Derek Simcik



## The Goodland

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[www.thegoodland.com](http://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
- New York Style Bagels
- Whipped Butter + Jam + Cream Cheese
- Caffe Vita Coffee + Mighty Leaf Teas

\$30.00 Per Person

### ☐ SURF BOARD

- Chilled Fruit Juices
- Seasonal Sliced Fruit + Berries
- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon
- Breakfast Potatoes
- Freshly Baked European Pastries
- New York Style Bagels
- Whipped Butter + Jam + Cream Cheese
- Caffe Vita Coffee + Mighty Leaf Teas

\$32.00 Per Person

### ☐ BEACH FRONT

- Chilled Fruit Juices
- Seasonal Sliced Fruit + Berries
- Farm Fresh Scrambled Eggs
- Brioche French Toast + 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 European Pastries**  
*danish + muffins + croissants*  
**\$55 Per Dozen**
- **Assorted New York Style Bagels**  
*whipped butter + cream cheese*  
**\$55 Per Dozen**
- **Farm Fresh Scrambled Eggs / Egg Whites / Egg Beaters**  
**\$7 Per Person**
- **Applewood Smoked Bacon / Chicken Sage Sausage**  
**\$7 Per Person**
- **Oatmeal + Brown Sugar + Raisins + Walnuts**  
**\$7 Per Person**
- **Yogurt Parfaits**  
*organic greek yogurt + seasonal berries + house made granola*  
**\$8 Per Person**
- **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**  
*bacon + egg (sunny side up) + lettuce + tomato on brioche*  
**\$12 Per Person**

## MORNING ENHANCEMENTS continued

- **California Frittata**  
*egg white + avocado + sundried tomato + alfalfa sprouts + goat cheese*  
**\$10 Per Person**
- **Seasonal Sliced Fruits**  
**\$7.50 Per Person**
- **Granola Bars**  
**\$5.50 Per Person**
- **Individual Yogurts**  
**\$6 Per Person**
- **Mixed Berry + Greek Yogurt Smoothie**  
**\$9 Per Person**

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## PLATED BREAKFAST

All plates include:

- **Caffe Vita Coffee + Mighty Leaf Teas**
- **Chilled Fruit Juice**
- **Breakfast Potatoes**
- **Freshly Baked European Pastries**  
*whipped butter + jam*

Available for on-site orders  
up to 15 guests

## ☐ STARTER

Choose up to two

- **Seasonal Sliced Fruits**
- **Greek Yogurt**  
*honey + house made granola + strawberries + bananas*
- **Chilled Half Grapefruit + Raspberries**
- **Chia Seed Pudding**  
*agave + brown sugar crumble + strawberries*
- **Mini French Toast**  
*warm berry sauce*

## ☐ ENTRÉE

Choose up to three

- **Brioche French Toast**  
*maple syrup + selection of  
smoked bacon / chicken sage sausage / grilled ham*
- **Fresh Farm Scrambled Eggs**  
*selection of  
smoked bacon / chicken sage sausage / grilled ham*
- **Scotch Cured Salmon**  
*sprouts + pickled red onion + capers + cream cheese +  
toasted new york style bagels*

## ☐ ENTRÉE continued

- **California Frittata**  
*egg white + avocado + sundried tomato + alfalfa sprouts + goat cheese*
- **Biscuits + Gravy**  
*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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