



The Goodland

Catering Menu

by Chef Derek Simcik



The Goodland

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www.thegoodland.com

The Goodland Brunch

BRUNCH BUFFETS

☐ LIFE GUARD TOWER

- **Chilled Fruit Juices**
- **Freshly Baked European Pastries**
- **New York Style Bagels**
- **Cured Smoked Salmon**
pickled onion + capers
- **Whipped Butter + Jam + Cream Cheese**
- **Seasonal Chilled Pasta Salad**
- **Chicken Caesar Wrap**
caesar dressing
- **Roast Beef + Cheddar Wrap**
whole grain aioli
- **Caffe Vita Coffee + Mighty Leaf Teas**

\$39.00 Per Person

☐ SURF BOARD

- **Chilled Fruit Juices**
- **Seasonal Sliced Fruit + Berries**
- **Farm Fresh Scrambled Eggs**
- **Applewood Smoked Bacon**
- **Breakfast Potatoes**
- **New York Style Bagels + Cream Cheese**
- **Seasonal Mixed Greens**
assorted vinaigrettes
- **Sliced Beef Tenderloin**
chimichurri
- **Breast of Chicken**
long beans + roasted garlic + herbs
- **Seasonal Roasted Vegetables**
- **Caffe Vita Coffee + Mighty Leaf Teas**

\$45.00 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.

PLATED BRUNCH

All plates include:

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

☐ 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
- **Baby Spinach Salad**
butter milk blue cheese + candied walnuts + pears
- **Seasonal Mixed Greens**
assorted vinaigrettes
- **Seasonal Chilled Pasta Salad**

☐ 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
- **Cured Salmon**
sprouts + pickled red onion + capers + cream cheese + toasted new york style bagels
- **California Frittata**
egg white + avocado + sundried tomato + alfalfa sprouts + goat cheese
- **Sliced Beef Tenderloin**
chimichurri
- **Grilled Chicken Breast**
charred corn succotash + green pipian mole
- **Beef Burger**
smoked cheddar + whole grain mustard + bread and butter pickles + brioche + fries
- **Chef's Choice of Pasta**
swiss chard + cherry tomato + pecorino

\$48 Per Person