



The Goodland

Catering Menu

by Chef Derek Simcik



The Goodland

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www.thegoodland.com

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 + selection of creamy ranch + balsamic vinaigrette + champagne vinaigrette
- **Caesar Salad**
brioche croutons + parmesan cheese + choice of grilled chicken or shrimp
- **Quinoa + Black Beans + Red Peppers**
herbs + lemon vinaigrette
- **Freshly Baked Breads**
whipped butter
- **Seasonal Fruit Tarts**
locally sourced fruit + house made pastry
- **Caffe Vita Coffee + Mighty Leaf Teas**

\$43 Per Person

OLD MISSION LUNCH BUFFET

- **Bowl of the Day**
- **Baby Spinach Salad**
buttermilk blue cheese + candied walnuts + pears
- **Apple Cider Coleslaw**
- **Grilled Chicken Club**
smoked bacon + melted cheddar on focaccia
- **Filet of Beef Sandwich**
grilled peppers + onions on ciabatta
- **Grilled Vegetables**
pesto + goat cheese on sourdough
- **Kettle Potato Chips**
- **Seasonal Warm Berry Crumble**
- **Caffe Vita Coffee + Mighty Leaf Teas**

\$45 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 lunch events of less than (20) 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.

EAST BEACH LUNCH BUFFET

- **Mixed Greens**
grapefruit segments + citrus vinaigrette
- **Potato Salad**
- **Pre-Made Wraps**
Choose Three
 - **Roast Beef + Cheddar**
whole grain aioli
 - **Chicken Caesar**
caesar dressing
 - **Smoked Turkey**
sprouts + cranberry aioli
 - **Mediterranean Grilled Chicken**
red onion + tomato + arugula + feta cheese
 - **Marinated Grilled Vegetable**
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**
assorted vinaigrettes
- **Breast of Chicken**
long beans + roasted garlic + herbs
- **Sliced Beef Tenderloin**
chimichurri
- **Salmon**
zucchini + green pipian mole
- **Smashed Sweet Potato**
- **Seasonal Roasted Vegetables**
- **Freshly Baked Breads**
whipped butter
- **Cheesecake**
seasonal fresh fruit compote
- **Caffe Vita Coffee + Mighty Leaf Teas**

\$47 Per Person

BUTTERFLY BEACH LUNCH BUFFET

- **Vegetable Minestrone**
- **Fresh Mozzarella**
red tomatoes + basil + balsamic reduction
- **ENTREES**
Choose two
 - **Beef Bolognese**
penne pasta + shaved parmesan
 - **Eggplant Lasagna**
 - **Pan Seared Shrimp Scampi**
roasted tomatoes + 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**
mint + basil + mango + pickled jalapeño + shaved parmesan + champagne vinaigrette
- **Bowl of the Day**
- **Romaine**
caper vinaigrette + parmesan brioche
- **Spinach**
blackberry + goat cheese + cherry tomatoes + blackberry-sage vinaigrette

ENTRÉE

Choose up to three

- **Chicken Salad Sandwich**
arugula + green bean salad + ciabatta
- **Cauliflower Couscous**
black beans + avocado + cilantro
- **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

*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**
brittle + gelato
- **Cheesecake**

Any two courses for \$42 Per Person

Any three courses for \$48 Per Person

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