

# CAMBRIAPINES LODGE

## HORS D'OEUVRES

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*Minimum of 25 per selection. Priced per piece.*

### **Bacon Wrapped Fig | \$5**

Stuffed and baked with herbed goat cheese and drizzled with balsamic glaze.

### **Grilled Linguica with Sweet Hot Mustard | \$4**

Grilled Portuguese pork sausage nuggets dipped in sweet hot mustard, a Central Coast favorite.

### **Shrimp & Avocado Crostini with Lemon Aioli | \$6**

Garlic crostini with creamy avocado and spicy shrimp, drizzled with lemon garlic aioli.

### **Pesto Filet Medallion Skewer | \$6**

Beef tenderloin medallions grilled to perfection, dipped in pesto, skewered with cherry tomatoes and garnished with Parmesan cheese.

### **Shiitake Mushroom Egg Roll - Vegetarian | \$5**

Sautéed shiitake mushrooms with spinach and wild rice.  
Served with a sweet balsamic glaze.

### **Jalapeño Cheddar Tot - Vegetarian | \$4**

Housemade spicy and cheesy tots served with lime crema.

## PLATTERS

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### **Fresh Crudite | \$10**

Fresh-cut seasonal vegetables, Boursin cheese and crackers.

### **Mediterranean | \$12**

Seasonal vegetables, fried paprika chickpeas, olives, red pepper hummus, homemade tzatziki sauce and grilled pita bread.

### **Cheese and Fruit | \$14**

Imported and local cheeses with freshly sliced fruits, grapes, melons and berries with artisanal crackers.

### **Cheese and Charcuterie | \$16**

An assortment of cured meats, sausages, imported and local cheeses, dried fruits, nuts, artisanal crackers and honey dijon sauce.

*20% service charge and 7.25% sales tax to all food and beverage.*

# CAMBRIA PINES LODGE

## BUFFET OPTIONS

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*All tiers include choice of two appetizers, roasted seasonal vegetables, choice of caesar salad or field greens salad and table bread.*

### **TIER ONE**

\$45 per person - choose 1

#### **Santa Maria Style BBQ**

Santa Maria-style rubbed tri-tip and chicken breast. Served with vegetarian baked beans, garlic mashed potatoes and tangy BBQ sauce.

#### **Tuscan Sun**

Garlic and lemon roast chicken breast and grilled eggplant. Served with vegetarian white bean ragu and creamy pasta alfredo.

### **TIER TWO**

\$55 per person - choose 1

#### **Hunter's Table**

Marinated flank steak and a grilled portabella mushroom served with garlic mashed potatoes, wine braised onions and peppers and chimichurri sauce.

#### **Kashmir Palace**

Spiced-rubbed salmon and curry roasted cauliflower served with cashew rice pilaf, roasted fingerling potatoes and citrus garlic aioli.

### **TIER THREE**

\$65 per person - choose 1

#### **Surf & Turf**

4 oz. Certified Angus tenderloin filet and paprika prawns served with garlic mashed potatoes, toasted almond wild rice pilaf and roasted red pepper aioli.

#### **Harbor Bistro**

6 oz. Chile rubbed halibut and roasted butternut squash steaks served with garlic mashed potatoes, mango rice pilaf and avocado lime aioli.

*20% service charge and 7.25% sales tax to all food and beverage.*

# CAMBRIAPINES LODGE

## PLATED DINNER OPTIONS

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*All tiers include choice of two appetizers and salad.  
All selections are served with seasonal vegetables and table bread.*

### TIER ONE

\$55 per person - choose 2

#### Pesto Chicken

Dark meat chicken quarters tossed in pesto with cherry tomatoes, toasted pine nuts and shaved parmesan. Served with mashed potatoes.

#### Steak & Orzo Pasta

Grilled tenderloin tips tossed in a lemon orzo pasta with spinach, garlic, cherry tomatoes, artichoke hearts, kalamata olives and capers. Topped with parmesan cheese and a balsamic glaze.

#### Chicken Marsala

Grilled chicken served with a savory mushroom sauce and buttery egg noodles.

#### Butternut Squash Ravioli - VE

Butternut squash ravioli served with our rich and creamy alfredo sauce. Topped with toasted pepitas.

### TIER TWO

\$65 per person - choose 2

#### Marinated Flat-Iron Steak

Marinated and grilled flat-iron steak sliced and served atop mashed potatoes with a tangy chimichurri sauce.

#### Spice-Rubbed Salmon

Spice-rubbed salmon filet roasted and served atop mango rice pilaf and drizzled with garlic lime aioli.

#### Herb Roasted Chicken Breast

Rosemary fingerling potatoes topped with marinated chicken breast.

#### Roasted Curry Cauliflower - VE

Roasted cauliflower marinated in an aromatic curry sauce and served with cashew rice pilaf.

### TIER THREE

\$75 per person - choose 2

#### Grilled Tenderloin Filet

6 oz. Medium-rare tenderloin filet served with cabernet demi-glace and mashed potatoes.

#### Chile-Rubbed Halibut

6 oz. chile-rubbed halibut filet served atop a white bean puree with roasted corn salsa.

#### Grilled Paprika Tiger Prawns

Spanish-style grilled prawns served with mango rice pilaf and roasted red pepper aioli.

#### Eggplant & Lentil Croquette - VE

Eggplant, lentils, walnuts and parmesan croquettes fried and served atop parmesan polenta and roasted tomato sauce.

*20% service charge and 7.25% sales tax to all food and beverage. \*VE = Vegetarian*

# CAMBRIA PINES LODGE

## PLATED DINNER SALADS

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*Please select 1 salad from the list below.*

### Caesar Salad

Crisp romaine lettuce, toasted garlic croutons, shaved parmesan cheese, toasted pine nuts and house-made caesar dressing.

### Field Greens Salad

Spring mix blend, carrots, cucumbers, cherry tomatoes, shallots, toasted garlic croutons and house-made peppercorn ranch.

### Mediterranean Salad

Crisp romaine lettuce, cucumbers, cherry tomatoes, Kalamata olives, shallots, feta cheese, toasted garlic croutons and house-made oregano vinaigrette.

### Strawberry Spinach Salad

Spinach and arugula mix, roasted red peppers, shallots, fresh strawberries, blue cheese crumbles and house-made pomegranate vinaigrette.

*20% service charge and 7.25% sales tax to all food and beverage.*



# CAMBRIAPINES LODGE

## LATE NIGHT SNACKS

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*Priced per person / Minimum order: 25 guests*

### **Asian Street Skewers | \$20**

An assortment of Asian-style marinated satay skewers served with Teriyaki, Thai peanut and sweet chili sauces. Each platter includes chicken, pork, beef and vegetable kabobs.

### **Quesadilla Party Platter | \$12**

Assortment of cheesy quesadillas served with homemade salsa, guacamole and chipotle ranch.

*Each platter includes:*

Beef barbacoa with cilantro and diced onions  
Chicken with Ortega Chiles  
Bacon and tomato  
Roasted vegetables with cilantro and corn

### **Sweet Treats | \$10**

Individual Häagen-Dazs ice cream cups served with crispy churro bites.

*Varieties include:*

*(Choose 2)*

Chocolate, Vanilla, Strawberry, Dulce de Leche, Coffee

### **Popcorn Bar | \$7**

Homemade, freshly popped.

*Varieties include:*

Traditional (butter and salt), Cheese, Ranch, Kettle Corn

*20% service charge and 7.25% sales tax to all food and beverage.*