

## **River Grill Restaurant & Patio Banquets & Tournaments Menu**

### **Continental Breakfast**

Assorted Sliced Fresh Fruit  
Assorted Danishes, Croissants, and Cinnamon Rolls  
Fresh Squeezed Orange Juice  
Fresh Brewed Coffee and Decaffeinated Coffee  
Assorted Hot Teas  
\$ 7.95++ per person

### **Egg Breakfast Buffet**

Scrambled Farm Fresh Eggs  
Shredded Potato Pancakes  
Crispy Bacon and Sausages  
Assorted Fresh Fruit  
Danish, Homemade Muffins and Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
\$13.00++ per person

### **Box Lunches**

Your choice of Turkey, Turkey Pastrami, Ham or Roast Beef  
With Cheddar, Swiss or Jalapeno Cheeses  
Choice of Bread  
Sourdough, White, Wheat or Rye  
All box lunches are served with Potato Chips, Whole Fruit  
Alisal Homemade Jumbo Cookies and appropriate condiments  
\$12.50++ per person

### **Hot Dog Buffet**

Grilled Big City Red all beef ½ pound Hot Dogs  
Hot Chili Beans  
Assorted Condiments  
Traditional Cole Slaw  
Assorted Potato Chips  
Glazed Chocolate Brownies  
Choice of Coffee, Iced Tea, or Lemonade  
\$12.50++ per person

## **River Grill Restaurant**

### **Build Your Own Sandwich Buffet**

Sliced Roast Beef, Turkey, and Smoked Ham,  
Albacore Tuna Salad with Pickles and Sweet Onions  
Assorted White, Wheat, Sourdough and Rye Bread  
Sliced White Cheddar, Swiss and Jalapeño Cheeses  
Lettuce, Tomato, Onion, Dill Pickles and Condiments  
Assorted Potato Chips  
Assorted Homemade Alisal Jumbo Cookies  
Choice of Coffee, Iced Tea and Lemonade  
\$ 13.95++

### **Hamburger Buffet**

Ground Sirloin Patty Grilled over red oak  
Lettuce, Tomatoes, Onions, and Pickles  
Traditional Coleslaw  
Assorted Potato Chips  
Hamburger Buns and Condiments  
Sliced Swiss, Cheddar, and Jalapeño Cheeses  
\$11.50++

### **Chicken Breast Buffet**

8 oz. Marinated Chicken Breast grilled over red oak  
Lettuce, Tomatoes, Pickles and Onions  
Traditional Red Bliss Potato Salad  
Assorted Potato Chips  
Hamburger Buns and Condiments  
Assorted Homemade Alisal Jumbo Cookies  
Choice of Coffee, Iced Tea and Lemonade  
\$ 12.50++

### **Hamburger and Chicken Combination Buffet**

8 oz. Hamburger Patty and 8 oz. Marinated Chicken Breast  
Lettuce, Tomatoes, Sliced Pickles and Onions  
Sliced Swiss, Cheddar, and Jalapeño Jack Cheeses  
Hamburger Buns and Condiments  
Red Bliss Potato Salad and Traditional Coleslaw  
Assorted Homemade Alisal Jumbo Cookies  
Choice of Coffee, Iced Tea and Lemonade  
\$14.95++ per person

## **River Grill Restaurant**

### **Fajitas BBQ Buffet**

Tortilla Chips with Alisal Salsa Cruda  
Caesar Salad with Croutons and Parmesan Cheese  
Angus Beef Skirt Steak Fajita Style  
Marinated Chicken Breast Fajitas Style  
Served with Pico de Gallo, Sour Cream, Onions, Peppers and  
Shredded Jack Cheese  
Warm Flour and Corn Tortillas  
Traditional Mexican Refried Beans  
Spanish Rice  
Fresh Fruit Salad with Seasonal Fruit, Watermelon and Limes  
Lemon-Lime Bars with Clover Honey  
Choice of Coffee, Iced Tea and Lemonade  
\$25.00++

### **BBQ Buffet**

Certified Angus Flat Iron Steak marinated  
And Grilled over red oak  
Grilled Homemade Garlic Bread  
Traditional Coleslaw  
Red Bliss Potato Salad  
Alisal Salsa Cruda  
Baked Chipotle Cowboy Beans  
Lemon Bars  
Choice of Coffee, Iced Tea and Lemonade  
\$ 25.50++  
Add Chicken = \$28.00++

### **Grilled Certified Angus Beef Top Sirloin Buffet**

Caesar Salad with Croutons and Parmesan Cheese  
Certified Angus Top Sirloin cooked over Red Oak Fire  
Grilled Vegetables  
Baked Chipotle Cowboy beans  
Warm Homemade Garlic Bread  
Assorted Fresh Fruit Pies  
Vanilla Ice Cream  
Choice of Coffee, Iced Tea and Lemonade  
\$ 38.00++

### **Santa Maria Style BBQ**

Caesar Salad, Croutons, Parmesan Cheese  
Santa Maria Style Piquito Beans  
Grilled Fresh Vegetables-  
Grilled Garlic Bread  
Barbecued Flat Iron Steak  
Barbecued Free Range Chicken  
Selection of Fresh Fruit Pies and Vanilla Ice Cream  
Choice of Coffee, Iced Tea and Lemonade  
\$32.50++ per person

++ = All pricing is subject to a 20% gratuity and current sales tax of 7.75%

### **Hors D'oeuvres ~**

#### ***COLD~ Platters***

Assorted Raw Vegetables with Two different Dips \$5.25++ per person  
Assorted Imported Cheeses with Fresh Fruits, Lavosh Crackers  
& Breads \$6.25++ per person

#### ***COLD~***

Bruchetta Toast with Tomatoes Garlic and Basil \$2.25++ each  
Shiitake Mushroom and Boursin Cheese Crostini \$2.25++ each  
Smoked Salmon Canapé with Pumpernickel Bread \$2.25++ each  
Seared Ahi Tuna with Wasabi Cream on Wonton \$3.25++ each  
Chilled Jumbo Shrimp with Cocktail Sauce and Ailoi \$3.75++ each  
Lobster Salad with Mango Salsa on Crouton \$3.25++ each  
Mild Goat Cheese with Herbs on Walnut Bread \$2.75++ each  
Eggplant Caviar on Spicy Pita Bread \$2.75++ each  
Fresh Salmon Tartare with Fresh Dill \$2.75++ each

#### ***HOT~***

Wild Mushroom and Leek Turnovers \$2.75++ each  
Stuffed Mushrooms with Dungeness Crabmeat \$2.75++ each  
Sea Scallops wrapped in Applewood Bacon \$3.50++ each  
Beef Turnover, Mango Chutney and Curry \$2.25++ each  
Mini Dungeness Crab Cakes with Creole Sauce \$3.25++ each  
Lolli-Pop Lamb Chops with Rosemary Glaze \$3.25++ each  
Vegetarian Egg Rolls with Ginger-Soy Sauce \$2.75++ each  
Chicken Empanadas with Alisal Salsa Cruda \$2.75++ each  
Chinese Pot Stickers with Ponzu Sauce \$2.75++ each  
Crispy Ahi Tuna Roll with Wasabi Cream \$3.50++ each  
Coconut Jumbo Shrimp with a Thai Remoulade \$3.75++ each  
Mushroom Caps filled with Spinach and Boursin \$2.75++ each  
Green Asparagus and Fresh Mozzarella Strudel \$3.25++ each  
Lobster Medallion and White Cheddar Canapé \$3.25++ each  
Spanakopitas with Filo Dough, Spinach and Feta Cheese \$2.75++ each

**Bar & Beverages ~ Bar Package Pricing is available upon request.**

**Call Bar \$6.75++ per 1 ½ oz**

Skyy Vodka, Absolut Vodka, Beefeater Gin, Bombay Gin, J & B Scotch, Cutty Sark Scotch, Jim Beam Bourbon, Early Times Bourbon, Bacardi Light Rum, Captain Morgan, Jose Cuervo Gold Tequila, Christian Brothers Brandy, Triple Sec

**Premium Bar \$7.25++ per 1 ½ oz.**

Stoli Vodka, Ketel One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Myers Dark Rum, Bacardi Light Rum, Crown Royal Whiskey, Jack Daniels Whiskey, Makers Mark Whiskey, Dewar's White Label Scotch, Chivas Regal Scotch, Jose Cuervo 1800 Tequila, Sauza Hornitos Tequila and Triple Sec, Bailey's Irish Cream, Kahlua

**Super Premium Bar \$7.75++ per 1 ½ oz.**

Belvedere Vodka, Grey Goose Vodka, Tangueray 10, Bombay Sapphire Gin, Plantation Rum, Mount Gay Barbados Spiced Rum, Glenfidich 12 Year Scotch, Glenmorangie 10 Year Scotch, Booker Bourbon, Bakers 107 Bourbon, Patron Anejo Tequila, Patron Silver Tequila, Cointreau, Grand Marnier

**Domestic Beers @ \$3.25++**

(Coors, Coors Light, Budweiser, Bud Light, O'Doul's, Miller Lite, MGD)

**Imported/Micro Beers @ \$4.50++**

(Amstel Light, Corona, Modelo Negro, Fat Tire, Heineken, Firestone Ale, Beck's, Sierra Nevada, New Castle, Blue Moon, Pacifico)

**Alisal Guest Ranch House Wines**

*(Upgraded wines will increase the package price depending on the wines selected)*

Montia Label

Chardonnay and Sauvignon Blanc @ \$24.00++ per bottle

Cabernet Sauvignon and Merlot @ \$30.00++ per bottle

**Miscellaneous Drinks**

Sodas @ \$2.50++, Bottled Water @ \$3.00++, Juices/64 ounce \$15.00++  
Sweet and Sour Mix, \$4.00++, Club Soda/liter \$3.50++, Tonic Water/liter \$3.50++

There is no charge for sodas used as a mixer.