



PENINSULA ROOM PRICE SHEET

Revised 11/15

Room Fee \$100.00 - accommodates up to 46 people
(2 hour limit - \$50.00 each additional hour)
\$500 Food/Drink Minimum

Table Linens

\$7.00 each (Black or White)
Buffet table linen included in restaurant fee

Linen Napkins

We offer linen napkins for \$1.25/ea (Black or White)

Flowers - Decorations

We can set up vases on your tables to brighten up your event - \$15 per vase
You are welcomed to bring your own if you would like as well

Cakes

Order a cake through us - Prices vary
See cake sheet to order
(\$10.00 cake fee to bring in own cake - we set-up table, cut and serve)

Menus

We offer a variety of buffets (Breakfast, Lunch, Italian, Mexican, Surf & Turf)
See Buffet Menus for details

Tax and Service Charge

We charge 9% Tax and 20% Service Charge

A credit card authorization form will be sent to you prior to the event to hold the room for you. We do not charge your card unless you cancel within one week of the event. In that case, we charge 10% of your total cost that was determined at time of booking. Bill is paid in full at the end of party. We take all major credit cards, Sorry, no personal checks.

Catering Department | catering@eatgoodstuff.com



BREAKFAST BUFFET

All come with juice, coffee, hot tea, and Mimosas

GOOD STUFF BREAKFAST \$18 per person

Scrambled Eggs

Applewood Smoked Bacon OR Pork Sausage Patties

Fresh Fruit Platter OR Red Roasted Potatoes

Fresh Baked Mini-Muffins

Juice (Choose up to two)

Orange, Apple, Grapefruit, and Cranberry

BREAKFAST BURRITO BUFFET \$20 per person

Chicken Chile Breakfast Burrito

Slow cooked tender chicken chile verde, fresh eggs, cheese & grilled chef potatoes

OR

Famous Grilled Breakfast Wrap

Applewood Smoked Bacon, fresh eggs, cheese, and grilled chef potatoes

Fresh Fruit Platter

Juice (Choose up to two)

Orange, Apple, Grapefruit, and Cranberry

BENEDICT BUFFET \$22 per person

Eggs Benedict Tray

English muffin topped with two poached eggs, cured ham, and hollandaise sauce

Fresh Fruit Platter OR Red Roasted Potatoes

Juice (Choose up to two)

Orange, Apple, Grapefruit, and Cranberry



LUNCH BUFFET

Starts at \$18 per person

Includes Bottomless Beverages (Iced Tea, Soda, Coffee, Hot Tea)

STARTERS add \$3 per person (choose up to 2)

- Good Stuff Handrolls**
- Fresh Hummus & Veggies**
- Caprese Skewers**
- Balsamic Bruschetta**
- Peach-Dijon Turkey Meatballs**
- Fresh Gaucamole & Salsa with Tortilla Chips**
- Veggie Shooters w/Chipotle Ranch Dip**

SIDES comes with Entree (choose up to 2)

- Zucchini Parmesan**
- Chicken Lime Soup**
- Fresh Fruit Platter**
- Ole' Caesar Salad**
Toasted pepitas, fresh parmesan, & crispy tortilla strips with a zesty Caesar dressing
- Dinner Salad**
Mixed greens with cucumbers, tomatoes, carrots, red cabbage and croutons
With choice of dressing up to 3
- Santorini Salad**
With fresh spinach, romaine, feta cheese, kalamata olives, crispy chickpeas, bermuda onions, cucumbers, and tomatoes tossed with lowfat Mediterrean Dressing

ENTREES (choose up to 2)

Mix & match from the following Wraps:

California, BBQ Chicken, Spicy Albacore Tuna, or Garden Veggie

Ole' Burritos

Choice of chicken or carne asada wrapped in a flour tortilla with brown rice, black beans, cheese, and shredded lettuce – wrapped and cut in half

Wild Turkey Sandwich

Shaved turkey, applewood smoked bacon, jack cheese & a cranberry chipotle aioli

BBQ Pork Sliders

Served on a sweet Hawaiian rolls with fresh cilantro

DESSERT add \$3 per person (choose 1)

- Fresh Baked Cookies and Brownies**
- Apple Crisp a la mode**



MEXICAN DINNER BUFFET

Starts at \$19 per person

Includes Bottomless Beverages (Iced Tea, Soda, Coffee, Hot Tea)
Served with Chips & Salsa Fresca

STARTERS add \$4 per person (choose up to 2)

Shredded BBQ Pork Quesadilla Wedges
Fresh Guacamole

SALAD add \$3 per person (choose up to 2)

Ole' Caesar Salad - With fresh grated parmesan and oven roasted croutons

Dinner Salad - Mixed greens with cucumbers, tomatoes, carrots, red cabbage and croutons
With choice of dressing up to 2

Kale & Quinoa Salad - Baby kale, quinoa, romaine and toasted pepitas, cranberries & feta
cheese with champagne vinaigrette dressing

ENTREES (choose up to 2)

Fajitas - choice of chicken or carne asada sauteed with bell peppers, tomatoes, and onions

Chicken Chile Verde - Tender chicken cooked in a tomatillo sauce

Acapulco Chicken - Grilled all-natural chicken breast topped with fresh avocado & jack
cheese

Chicken & Green Onion Enchiladas - Topped with Jack cheese and tomatillo sauce

SIDES Comes with Entree (choose what type of each)

Black or Refried Pinto Beans

Spanish or Brown Rice

Corn or Flour Tortillas

Pico de Gallo or Salsa Fresca

DESSERT add \$3 per person (choose 1)

Apple Pie Taquitos

Churro Bites and Hot Chocolate Dipping Sauce

Sweet Corn Cake

Chocolate Lava Cake with Fresh Strawberries

Cookie & Brownie Platter

BEER & WINE

House Chardonnay/Cabernet Barefoot Cellars \$24 per bottle - By the glass - \$6

Craft Beer Pitchers \$22 - By the pint - \$6



ITALIAN DINNER BUFFET

Starts at \$20 per person

Includes Bottomless Beverages (Iced Tea, Soda, Coffee, Hot Tea)

STARTERS add \$3 per person (choose up to 2)

- Caprese Skewers**
- Balsamic Bruschetta**
- Garlic & Cheese Rolls**
- Stuffed Mushrooms**
- Bread and Infused Olive Oil**

SALAD Comes with Entree (choose up to 2)

- Caesar Salad**
With fresh grated parmesan and oven roasted croutons
- Dinner Salad**
Mixed greens with cucumbers, tomatoes, carrots, red cabbage and croutons
With choice of dressing up to 3
- Santorini Salad**
With fresh spinach, romaine, feta cheese, kalamata olives, crispy chickpeas, bermuda onions, cucumbers, and tomatoes tossed with lowfat Mediterrean Dressing

ENTREES (choose up to 2)

- Spaghetti (Marinera, Meatsauce, or Meatballs)**
- Chicken and Broccoli Alfredo (Fettucini)**
- Lasagna (Vegetarian or Turkey)**
- Lemon Chicken Picatta with Angel Hair Pasta**
- Chicken, Pine Nuts, Sundried Tomato Pasta (Linguini)**

DESSERT add \$3 per person (choose 1)

- Fresh Baked Cookies and Brownies**
- Apple Crisp a La Mode**
- Chocolate Lava Cake with Fresh Strawberries**

BEER & WINE

- House Chardonnay/Cabernet Barefoot Cellars \$24 per bottle - By the glass - \$6**
- Craft Beer Pitchers \$22 - By the pint - \$6**



SURF & TURF BUFFET

Starts at \$25 per person

Includes Bottomless Beverages (Iced Tea, Soda, Coffee, Hot Tea)
Served with Dinner Rolls

STARTERS add \$5 per person (choose up to 2)

Shrimp Cocktail
Scalloped Potato Bites
Zucchini Parmesan

SALAD Comes with Entree (choose up to 2)

Caesar Salad
With fresh grated parmesan and oven roasted croutons
Dinner Salad
Mixed greens with cucumbers, tomatoes, carrots, red cabbage and croutons
With choice of dressing up to 3
Santorini Salad
With fresh spinach, romaine, feta cheese, kalamata olives, crispy chickpeas, bermuda onions, cucumbers, and tomatoes tossed with lowfat Mediterrean dressing

ENTREES (choose 1 meat and 1 fish)

Tri-Tip
Teriyaki Flank Steak
Barramundi (Cajun, Garlic Butter, or Blackened)
Coho Salmon (Cajun, Garlic Butter, or Blackened)

SIDES Comes with Entree (choose up to 2)

Roasted Red Potatoes
Wild Rice Pilaf
Roasted Asparagus
Sauteed Veggie Blend

DESSERT add \$3 per person (choose 1)

Chocolate Lava Cake With Fresh Strawberries
Apple Crisp A La Mode

BEER & WINE

House Chardonnay/Cabernet Barefoot Cellars \$24 per bottle - By the glass - \$6
Craft Beer Pitchers \$22 - By the pint - \$6