

Menu



STARTERS

Chips, Salsa & Guacamole

House Made Guacamole Served with La Fe Tortilleria Corn Chips, Salsa Roja

Surfside Chilled Shrimp Cocktail

Served with Horseradish Cocktail Sauce, Lemon Wedge

Taste of the Mediterranean

Marinated Artichoke Hearts, Tomato Basil Hummus, Greek Cucumber Salad, Kalamata Olives, Stonefire Mini Flat Bread

Charcuterie, Imported & Domestic Cheese

Genoa Salami, French Brie, Tillamook Sharp Cheddar, Spanish Manchego, Dried Fruits, Sliced Baguettes, Fresh Fruit Garnish

GREENS

Del Mar Cobb Salad

Grilled Chicken Breast, Applewood Smoked Bacon, Gorgonzola Cheese, Tomato, Hard Boiled Egg, Avocado, Buttermilk Ranch Dressing

Farmhouse Chopped Salad

Chopped Baby Gem Romaine, Radicchio, Artichokes, Chickpeas, Salami, Provolone, Cucumber, Piquillo Peppers, Pepperoncinis, Lemon Vinaigrette

Add Grilled Chicken Breast

BURGERS & SANDWICHES

Served with Pickle Spear, Miss Vickie's Chips
Substitute Gluten-free bun

Brandt Beef "The True All-Natural" Cheeseburger

Served on Brioche Bun with Cheddar Cheese, Lettuce, Tomato, Red Onion
Add Applewood Smoked Bacon
Substitute Wicked Vegan Burger Patty

Smoked Turkey Sandwich

Served on Molasses Squaw Bread with Herbed Boursin Cheese Spread, Heirloom Tomatoes, Butter Lettuce, Cucumber, Sprouts

Brandt All-Natural Hot Corned Beef

Served on Rye Bread with Spicy Mustard

Chicken Bacon Ranch Sandwich

Served on Pretzel Bun with Havarti Cheese, Buttermilk Ranch

SWEETS

Basque Cheesecake

Fresh Strawberries, Whipped Cream

Mini Chocolate Fudge Bundt Cake

Seasonal Berries, Whipped Cream

DERBY BUFFET

Cucumber Chickpea Salad

Cucumbers, Chickpeas, Tomatoes, Red Onions, Feta Cheese, Lemon Vinaigrette (GF/VEG)

California Greens Salad

Goat Cheese, Blackberries, Strawberries, Caramelized Walnuts, Rainbow Carrots, Poppyseed Dressing (GF/VEG)

Grilled Breast of Chicken

Served with Three Citrus Beurre Blanc, Jeweled Pearl Couscous

All-Natural Brandt Beef Short Ribs

Served with California Cabernet Demi Glace (GF)

Roasted Garlic Mashed Potatoes (GF/VEG)

Seasonal Vegetable Medley

Served with Sundried Tomato Olive Oil (GF/VEG)

Artisan Rolls & Butter

Dessert

Four Berry Bars (GF) & Double Chocolate Cake

