



## ***BANQUET/CATERING***

If you are planning an intimate gathering for 4 guests or a grand party for 40 or more we at Lunada BayHouse will cater to your every need.

The “ENTRÉE MENU” is designed for table service where our staff of experienced servers will treat each of your guests in the way you would in your own home. We suggest you pick two items from our banquet menu such as a meat or chicken entrée and a fish entrée. The side dishes are only the chef’s suggestions and we can tailor each entrée to your preference.

The “BUFFET MENU” is designed to give you a verity of choices to satisfy your individual guest list. We have an extensive repertoire of menus and will love to create special items designed especially for your group.

We have the Staff with the knowledge, experience and the ability to create or customize a menu for any and every occasion, cultural or ethnic needs.

To accompany your dinner we suggest you order a quality wine from our extensive menu selection. You may bring in your own wine for a corkage fee of \$10.00 per bottle.

We also offer a delightful assortment of deserts, but also offer to you the choice of bringing in your own cake. We offer our cake cutting expertise for \$2.00 per person.

We ask for a non-refundable deposit to hold your date. (\$500.00)

Tax and a 20% gratuity will be added to your total check.

Our Award Winning Chef/Owner ‘Rafael Solorzano’ has over Twenty years of planning, co-coordinating, cooking, serving and making sure that you and all of your guests are satisfied with the complete package that we offer to you.

**Banquet and Catering number 310.460.6995**

# **ALL AMERICAN BUFFET**

**\$29.95**

## **CARVING STATION**

**Oven Roasted Turkey, Honey Pineapple Baked Ham,  
Baby Back BBQ Ribs or 'tri-tip' Beef**

**INCLUDES:**

**MACARONI & CHEESE POTATO**

**SALAD or PASTA SALAD**

**MIXED GREENS SALAD (with choices of dressings)**

**B,B,Q, BAKED BEANS**

**GREENS BEANS**

**CORN ON THE COB**

**ASSORTED DESSERTS & COFFEE**

# **SOUTHWESTERN BUFFET**

**\$29.95**

**Steak Medallions ~Tequila Lime Shrimp**

**Grilled Marinated Citrus Chicken**

**INCLUDES:**

**BLACK BEANS**

**RICE**

**MIXED GREEN SALAD**

**FLOUR/CORN TORTILLAS**

**CHIPS, SALSA & GUACAMOLE**

**ASSORTED DESSERTS W/COFFEE**

# **ITALIAN BUFFET**

**\$29.95**

**FETTUCCHINI ALFREDO**

**VEAL SCALLUPINI**

**PENNE PASTA BOULAGNESE**

**CHICKEN PESTO PARMESAN**

**RISOTTO W/MUSHROOMS**

**STEAMED VEGETABLES**

**CAESAR SALAD**

**ASSORTED DESSERTS & CAFFE BRUSCHETTA**

# **ASIAN BUFFET**

**\$29.95**

**MISO MARINATED SALMON TERIYKI**

**GLAZED FILET MIGNON SKEWERS STIR**

**FRIED EGGPLANT TOFU**

**STEAMED RICE STEAMED**

**VEGETABLES CHINESE**

**CHICKEN SALAD SUSHI**

**SASHIMI TRAY**

**CRISPY SHRIMP ON LETTUCE CUPS**

**ASSORTED DESSERTS & COFFEE**

# **BUFFET ENTRÉE**

**MINIMUM 30 PERSONS**

**\$28.95**

**Includes 2 entrées, 2 salads, 2 side dishes**

**\$34.95**

**Includes 3 entrées, 3 salads, 3 side dishes**

## **MEAT**

### **FILET MIGNON STROGANOFF**

**With Mushrooms, and Sour Cream, Wine & Demi-Glaze Sauce**

### **ROASTED SLICED PORK TENDERLOIN**

**Caramelized apples and port wine sauce**

### **VEAL MARSALA**

**Served with Sautéed Mushrooms & Marsala Wine Sauce**

### **VEAL PICATTA**

**With Caper Lemon Butter Sauce**

### **PANFRIED SLICED FILET MIGNON (add \$3.00 per person)**

**Served with Wild Mushrooms & Brandy Green Peppercorn Sauce**

## **FISH**

### **SAUTEED SEABASS VERA CRUZ**

**With Capers, Olives, Tomatoes, Peppers, Cilantro,  
Jalapeno, Olive Oil**

### **GRILLED KING SALMON PICATTA**

**With Caper Lemon Butter Sauce**

### **GRILLED KING SALMON FILET**

**Served with White Corn Ratatouille & Ginger Lime Sauce**

### **SAUTEED HALIBUT PICATTA (add \$2.00 per person)**

**With Caper & Lemon Butter**

### **PAN BLACKENED SWORDFISH (add \$2.00 per person)**

**Served with Spicy Cajun Sauce**

### **PAN SEARED SEA SCALLOPS (add \$2.00 per person)**

**With Garlic, Chives, Lemon and White Wine Butter Sauce**

# **CHICKEN**

**CHICKEN BREAST STUFFED WITH GOAT CHEESE  
Sun-dried Tomatoes, Spinach with Basil Sauce**

**CHICKEN MARSALA  
Sautéed Mushrooms & Marsala Wine Sauce**

**SAUTEED CHICKEN MOLE'  
Pueblo Style**

**CHICKEN PORMADORO  
With Tomatoes, Scallions, and Lemon Garlic Cream Sauce**

**CHICKEN PICATTA  
With Capers Lemon Butter Sauce**

**CHICKEN SCALLOPINI  
With a light white wine garlic cream sauce**

**SOUTH OF THE BORDER CHICKEN BREAST  
Marinated in Cilantro & Garlic. With Fresh Avocado  
& Tomato Salsa**

**SERVING STATION ROASTED**

**FREE RANGE TURKEY HONEY**

**PINEAPPLE HAM**

**ROASTED SIRLOIN OF BEEF ANGUS**

**PRIME RIB (add \$2.00 per person)**

# **BUFFET SALADS**

## **CAESAR SALAD**

**With Garlic Croutons, Chopped Romaine & Homemade Caesar Dressing**

## **PASTA SALAD**

**Tossed with Fresh Garden Vegetables & Pesto Vinaigrette**

## **BABY GREENS WITH GORGONZOLA CHEESE**

**With Caramelized Pecans, Dry Cranberries & Balsamic Vinaigrette**

## **CAPRECI SALAD**

**With Sliced Fresh Mozzarella, Vine Ripe Tomatoes, Basil Cracked Black Pepper & Olive Oil**

## **GREEK SALAD**

**With Chopped Romaine, Tomatoes, Feta Cheese, Garbanzo Beans, Cucumbers,  
Kalamata Olives & Oregano Vinaigrette**

## **ARTICHOKE HEARTS & MUSHROOM SALAD**

## **SPINACH SALAD**

**With Mushrooms, Red Onion, Bacon Bits, Hard Boiled Eggs &  
Our special spinach salad dressing.**

## **TOSS GREEN SALAD**

**With choice of Blue Cheese, Ranch & Italian Dressings**

## **RED POTATO SALAD**

## **MACARONI SALAD**

**CHOPPED ANTI PASTO SALAD (add 1.00 per person) Romaine, Red  
Onions, Provolone Cheese, Salami, Roma Tomatoes, Pepperchini, Roasted  
Peppers & Italian Vinaigrette**

## **CAESAR SALAD**

**With Garlic Croutons, Chopped Romaine & Homemade Caesar Dressing  
With Chicken (add \$ 1.00 per person)**

## **SIDE DISHES**

**Rice Pilaf**

**Wild Mushrooms Risotto**

**Potatoes with Onions, Tomatoes Red & Green Pepper**

**Roasted Garlic Mashed Potatoes**

**Potatoes Au Gratin**

**Sweet Potato Puree**

**Roasted Red Potatoes**

**Turkey Dressing**

**Steamed Seasonal Vegetables**

**Maple Caramelized Carrots**

**Green Beans Almondine**

**Sautéed Mushrooms**

## **PASTAS**

**(Add \$1.00 per person)**

**PENNE PASTA** with Broccoli, Capers, Spinach and Light Garlic Cream Sauce

**TORTELLINI** with Mushrooms, Artichoke Hearts, Roasted Peppers & Pesto

**FETTUCINI** with Sun dried Tomatoes, Mushrooms & Parmesan Cheese Sauce

# DINNER ENTRÉE

**Includes:  
Salad, Dinner rolls and coffee**

## FISH

### GRILLED KING SALMON FILET

Served with white corn ratatouille & ginger lime sauce  
24.95

### TERIYAKI GLAZED SALMON

With asparagus and steamed rice  
24.95

### SAUTEED SEA BASS

With garlic mashed potatoes, asparagus, and sun dried tomato pesto  
27.95

### SAUTEED SEA BASS VERA CRUZ

With capers, olives, tomatoes peppers, cilantro, jalapeno & olive oil.  
24.95

### GRILLED SWORDFISH

Served with spicy Cajun sauce, rice & vegetables  
26.95

### BLACKENED SWORDFISH

Served with spicy Cajun sauce, rice & vegetables  
26.95

### SAUTEED HALIBUT PICATTA

With caper & Lemon Butter, served with rice pilaf and fresh vegetables  
29.95

### PAN SEARED SEA SCALLOPS With

garlic, chives, lemon, white wine butter sauce  
Served with rice pilaf and fresh vegetables  
26.95

### SAUTEED SHRIMP

With garlic, chives, lemon, white wine, butter sauce  
Served with rice pilaf and fresh vegetables  
25.95

### LOBSTER TAIL

Steamed lobster tail with lobster beurr blanc, served with  
Choice of potato or rice and fresh vegetables MARKET  
PRICE

# CHICKEN

## CHICKEN BREAST STUFFED WITH GOAT CHEESE

Sun-dried tomatoes, spinach with basil sauce, served with rice pilaf

24.95

## CHICKEN MARSALA

Sautéed Mushrooms & Marsala wine sauce, served with rice pilaf and vegetables

24.95

## SAUTEED CHICKEN MOLE

Pueblo Style served with Spanish rice and black beans

24.95

## CHICKEN PORMADORO

With tomatoes, scallions, lemon garlic cream sauce

Served with rice pilaf and fresh vegetables

24.95

## CHICKEN PICATTA

With caper lemon butter sauce, rice pilaf and fresh vegetables

24.95

## SOUTH OIF THE BORDER CHICKEN BREAST

Marinated in cilantro & Garlic, with fr4esh avocado & tomato salsa

Served with Spanish rice & black beans

24.95

# MEAT

## SEARED FILET MIGNON

With green peppercorn sauce, sautéed spinach, shitake mushroom and Fingerling Potato

35.95

## NEW YORK STEAK

With bordelaise sauce, mix vegetables and garlic mashed potatoes

32.95

## HERB AND ROASTED GARLIC CRUSTED LAMB CHOP

With potato mushroom gratin and sautéed spinach

27.95

## GRILLED VEAL CHOP

With pepper port wine sauce, sautéed mushrooms, garlic mashed potato

29.95

## SLICED ROAST PORK TENDERLOIN

Served with caramelized apples & Port wine sauce

24.95

## STEAK AND LOBSTER BEURR BLANC

(Choice of New York or Filet Mignon) Served

with twice stuffed potatoes and vegetable

49.95

# APPETIZER

(Prices are based upon 50 pieces)

<b>Assorted Canapés</b>	<b>\$ 37.50</b>
<b>Smoked Salmon on Toast points</b>	<b>\$100.00</b>
<b>Pot Stickers</b>	<b>\$ 85.00</b>
<b>Buffalo Wings (Mild-Hot or Very Hot)</b>	<b>\$ 85.00</b>
<b>Tenderloin Teriyaki Skewers</b>	<b>\$150.00</b>
<b>Tamarind Glazed Baby Back Ribs</b>	<b>\$150.00</b>
<b>Chicken Satay</b>	<b>\$100.00</b>
<b>Coconut Rum Shrimp</b>	<b>\$150.00</b>
<b>Crabmeat Stuffed Mushrooms</b>	<b>\$125.00</b>
<b>Chilled Shrimp with Cocktail Sauce</b>	<b>\$150.00</b>
<b>Cajun Crab Cakes</b>	<b>\$150.00</b>
<b>Spicy Tuna Rolls</b>	<b>\$100.00</b>
<b>Vegetable Spring Rolls</b>	<b>\$100.00</b>
<b>California Rolls</b>	<b>\$100.00</b>
<b>Oysters on the ½ Shell</b>	<b>\$150.00</b>
<b>Iced Crab Legs</b>	<b>\$180.00</b>
<b>Chips and Salsa</b>	<b>\$ 75.00</b>
<b>Guacamole</b>	<b>\$100.00</b>
<b>Chicken Tenders</b>	<b>\$100.00</b>
<b>Mini Quiche</b>	<b>\$ 85.00</b>

# PLATTERS

## ASSORTED CHEESE TRAY

**Small**  
**\$75.00**

**Medium**  
**\$100.00**

**Large**  
**\$125.00**

## FRUIT TRAY

Melons, Pineapple, Seasonal Fruits

**Small**  
**\$75.00**

**Medium**  
**\$100.00**

**Large**  
**\$125.00**

## VEGETABLE TRAY

Broccoli, Cauliflower, Seasonal Vegetables

**Small**  
**\$75.00**

**Medium**  
**\$100.00**

**Large**  
**\$125.00**

## RELISH TRAY

Carrots, Celery, Pickles, Olives, Pepperoncini,

**Small**  
**\$75.00**

**Medium**  
**\$100.00**

**Large**  
**\$125.00**

## ANTIPASTO TRAY

Salami, Prosciutto, Marinated Artichokes, Olives, Provolone Cheese

**Small**  
**\$75.00**

**Medium**  
**\$100.00**

**Large**  
**\$125.00**

## SUSHI PLATER

Assorted Sushi with all the Trimmings

**\$125.00**

## SASHIMI PLATE

Sliced Fresh Tuna with Wasabi Sauce

**\$125.00**

**Small Tray (14" Round) Serves approximately 15 to 20.**  
**Medium Tray (16" Round) Serves approximately 20 to 30.**  
**Large Tray (18" Round) Serves approximately 30 to 50.**