

SANDERLINGS

AT SEASCAPE BEACH RESORT



Special Event Information

Thank you for considering Sanderlings for your event. Whether you are hosting a Rehearsal Dinner, Holiday Celebration, Baby or Bridal Shower, Business luncheon or dinner, we can help make your event special. Sanderlings Restaurant at Seascape Resort offers elegant, casual dining with a superb ocean view. Our award-winning menu features traditional and contemporary dishes made with the freshest local ingredients, accompanied by a fine selection of local wines.

Sanderlings' semi-private balconies offer the same outstanding view of the Monterey Bay as our restaurant and access to an outdoor patio for \$200.00 with a maximum capacity of 32 people. The Peninsula Room is a private room that seats larger parties of up to 40 people, with sweeping views of the Monterey Bay.

All events are subject to availability.

To find out more or make arrangements for your event, please call Sanderlings' office at 831-662-7122 or email Sarah Johnson sjohnson@seascaperesort.com

We look forward to hosting your event.

Sarah Johnson, Restaurant Manager
sjohnson@seascaperesort.com

Josh Logan, Assistant Restaurant Manager
jlogan@seascaperesort.com

Sanderlings Restaurant at Seascape Resort
One Seascape Resort Drive Aptos, CA 95003
831-662-7120
fax 831-685-9051
www.seascaperesort.com

Special Event Brunch Menu

\$15.00 per person

Includes: Your choice of three plated entrées, fresh rolls and coffee & tea service.

Breakfast Sides & Pastries

A La Carte, see attached list.

Plated Entrée Selection

Please select three of the following entrees:

Bistro Omelet with Bacon, Spinach, Red Onion and Served with Home Fries

Classic Eggs Benedict with Poached Eggs and Canadian Bacon on an English Muffin, Topped with Hollandaise Sauce and Served with Home Fries

Brioche French Toast Served with Your Choice of Bacon, Sausage or Ham

Portabella Mushroom Frittata with Tomatoes, Olives, Spinach, Roasted Red Bell Peppers and Goat Cheese

Smoked Salmon Pizza with Scrambled Eggs and Crème Fraîche

Each additional entrée will be a charge of \$5.00 per person, per entrée.

All prices subject to 20% service fee and sales tax. Prices and menus may be subject to change without notice.

Breakfast Sides

Bowl of Fresh Cut Fruit or Berries	\$5.00 per person
Assorted Cliff Bars, Nutri-Grain and Streusel Bars	\$5.00 per person
Croissants or Freshly Baked Muffins	\$3.00 per person
Fresh Bagels and Cream Cheese	\$3.75 per person
Assorted Freshly Baked Danish	\$3.50 per person

Additional options available upon request.

Special Event Lunch Menu

\$21.00 per person

Includes: Your choice of three plated entrées, dessert, fresh bread and coffee & tea service.

Hors d'oeuvres

A La Carte, see attached list.

Soup or Salad

For an additional \$3.00 per person, select one of the following salads or soup:

Soup

New England Clam Chowder

Salads

Classic Caesar Salad with Hearts of Romaine, Parmigiano-Reggiano, Focaccia Croutons and Garlic-Anchovy Dressing

Seascape Resort Salad with Mixed Baby Greens, Cherry Tomatoes, Cucumbers and Champagne-Chervil Vinaigrette

Plated Entrée Selection

Please select three of the following entrées:

Grilled Steak or Chicken Sandwich with Tomato, Arugula & Garlic Aioli (Bleu Cheese Butter – Steak Only) on Rustic French Roll, served with French Fries (Choose Steak or Chicken Option)

Seared Shrimp Pasta with Penne, Tomatoes, Asparagus Tips & Lemon Parmesan Cream Sauce

Pesto Pizza with Chicken or Shrimp, Basil Pesto, Mozzarella, Arugula & Olive Oil (Choose Chicken or Shrimp Option)

Classic Niçoise Salad with Grilled Tuna or Salmon, Green Beans, Potatoes, Olives, Tomatoes & Boiled Eggs (Choose Tuna or Salmon Option)

Baby Back Pork Ribs with Hoisin BBQ Sauce and Mashed Potatoes

Seascape Burger with your Choice of Cheese, Tomato, Lettuce, Onion and French Fries

Dessert

Choice of Vanilla Bean Crème Brûlée or Tiramisu.

Each additional entrée will be a charge of \$5.00 per person, per entrée.

All prices subject to 20% service fee and sales tax. Prices and menus may be subject to change without notice.

The Sunset Menu
Dinner Menu Option #1

\$45.00 per person

Includes: Your choice of soup or salad, three plated entrées, dessert, fresh bread and coffee & tea service.

Hors d'oeuvres

A La Carte, see attached list.

Soup or Salad

Please select one of the following soups or salads:

Soups

New England Clam Chowder or Seasonal Option

Salads

Classic Caesar Salad with Hearts of Romaine, Parmigiano-Reggiano, Focaccia Croutons and Garlic-Anchovy Dressing

Seascape Resort Salad with Mixed Baby Greens, Cherry Tomatoes, Cucumbers and Champagne-Chervil Vinaigrette

Plated Entrée Selection

Please select three of the following entrees:

12 oz. Prime Rib with Mashed Potatoes, Seasonal Vegetables, Au Jus & Horseradish Cream

Salmon with Warm Frisée Salad, Roasted Red Potatoes & Caper-Egg Cream Sauce

Seared Chicken Breast with Mushrooms, Spinach & Fingerling Potatoes with Jus de Poulet

Scallops Seared with Asparagus, Oven-Dried Tomatoes, Cauliflower Puree & Demi Glaze

Portabella & Eggplant Napoleon layered with Roasted Portabellas, Eggplant, Tomato, Squash & Polenta with Zesty Marinara Sauce (Vegetarian)

Dessert

Choice of Vanilla Bean Crème Brûlée or Tiramisu. You may also choose to bring in your own cake (Please ask for recommendations).

Each additional entrée will be a charge of \$5.00 per person, per entrée.

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The Buena Vista Menu
Dinner Menu Option #2

\$60.00 per person

Includes: Your choice of soup or salad, two plated entrées, dessert, fresh bread and coffee & tea service.

Hors d'oeuvres

A La Carte, see attached list.

Soup or Salad

Please select one of the following soups or salads:

Soups

New England Clam Chowder or Seasonal Option

Salads

Roasted Beet Salad with Arugula, Hazelnuts, Goat Cheese & Balsamic Vinaigrette

Poached Bosc Pear Salad with a Bleu Cheese Terrine, Candied Walnuts & Balsamic Vinaigrette

Plated Entrée Selection

Please select three of the following entrees:

Filet Mignon & Half Lobster Tail with Tomato Confit, Mashed Potatoes, Upland Cress and Red Wine Sauce

Seared Tuna or Halibut (Seasonal) with Sticky Rice, Lime-Garlic Soy Sauce & Seasonal Vegetables

Seared Duck Breast with Apple Pecan Stuffing & Tangy Red Cabbage with Orange Jus

Chicken Breast stuffed with Bacon, Green Onions, Gruyere Cheese then seared and served over Mashed Potatoes with Jus de Poulet

Portabella & Eggplant Napoleon layered with Roasted Portabellas, Eggplant, Tomato, Squash & Polenta with Zesty Marinara Sauce (Vegetarian)

Dessert

Choice of Vanilla Bean Crème Brûlée or Tiramisu. You may also choose to bring in your own cake (Please ask for recommendations).

Each additional entrée will be a charge of \$5.00 per person, per entrée.

All prices subject to 20% service fee and sales tax. Prices and menus may be subject to change without notice.

Hors d'oeuvres
A La Carte

Sea Scallops Wrapped in Bacon	\$3.25 per person
Cheese & Fruit Platter with Four Cheeses Crostoni, Seasonal & Dried Fruit	\$7.50 per person
Grilled Seasonal Vegetables with Balsamic Aioli	\$2.50 per person
Tomato-Basil Bruschetta topped with Parmesan Cheese	\$2.50 per person
Fried Calamari with Cocktail & Tartar Sauces	\$3.25 per person
Jumbo Prawn Cocktail	\$3.60 per person
Pacific Oysters on the Half Shell	\$3.50 per person
Zesty Pizza Slices	\$3.00 per person
Risotto Fritters with Marinara Dipping Sauce	\$3.00 per person
Sausages with Honey Mustard	\$2.75 per person
Charcuterie Tray with Salami, Roast Beef, Ham, Turkey, Prosciutto, Olives & Pepperoncinis	\$3.00 per person

Additional options available upon request.