

BREAKFAST/BRUNCH PLATED

\$18 per person
tax & gratuity not included
includes coffee, tea & soft drinks
includes fresh blueberry muffins

PLEASE CHOOSE 3 FROM THE FOLLOWING ENTREE SELECTIONS:

Eggs Benedict

two poached eggs atop toasted English muffins, canadian bacon finished with hollandise sauce, served with homefries

Greek Scramble

three eggs scrambled with spinach, tomatoes, kalamata olives and feta cheese, served with homefries

French Toast

two thick slices of texas toast sweetened perfectly with cinnamon, grilled and topped with fresh fruit

Bacon & Cheese Scramble

three eggs scrambled with crispy bacon, jack & cheddar cheese, served with homefries

Calamari Caesar

classic caesar salad topped with crispy calamari

Seafood Melt

crab & shrimp mixed with mayo, celery & onions grilled on sourdough bread with jack cheese

Ideal Cheeseburger

black angus beef garnished with lettuce, tomato, onion & pickles on the side, served with french fries

ADD-ONS \$ PER PERSON PRICE

Four strips of bacon \$4

Four sausage links \$4

Side of seasonal fruit \$5

Champagne by the glass \$7/\$18 bottle

Mimosa by the glass \$8

Juice (cranberry, orange or pineapple) \$2

LUNCH PLATED

\$23 per person
tax & gratuity not included
includes coffee, tea & soft drinks

PLEASE CHOOSE 3 FROM THE FOLLOWING ENTREE SELECTIONS:

Blackened Maki Maki

grilled mahi mahi encrusted with a spicy cajun rub topped with a zesty citrus cilantro beurre blanc & fresh roasted pineapple salsa served with island rice & vegetables

Chicken Caesar Salad

garlic croutons, parmesan cheese, classic dressing and grilled chicken

Pesto Chicken Penne

chicken breast sauteed in olive oil, white wine, light cream, roasted garlic, basil, tomatoes and kalamata olives tossed with pine nuts, sundried tomatoes & parmesan

Malaysian Coconut Prawns

butterflied prawns breaded in a seasoned panko coconut mixture then golden fried and served with a tangy plum sauce, served with island rice & steamed vegetables

New York Steak

an 8oz. choice aged New York strip seasoned then charbroiled, served with french fries & steamed vegetables

Seafood Melt

crab & shrimp mixed with mayo, celery & onions grilled on sourdough bread with jack cheese served with potato salad

Ideal Cheeseburger

black angus beef garnished with lettuce, tomato, onion & pickles on the side, served with french fries

Mixed Greens & Gorgonzola & Grilled Chicken

mixed greens mixed with candied walnuts, gorgonzola cheese, sliced strawberries and grilled chicken breast

ADD-ONS \$ PER PERSON PRICE

Calamari Appetizer \$4

Sourdough bread \$2

Dessert \$4

choice of New York Cheesecake, chocolate chip cookie, Marianne's Ice Cream

Mixed greens salad \$4

Cup of clam chowder \$5

DINNER PLATED

\$33 per person
tax & gratuity not included
includes coffee, tea & soft drinks

PLEASE CHOOSE 3 FROM THE FOLLOWING ENTREE SELECTIONS:

Blackened Mahi Mahi

grilled mahi mahi encrusted with a spicy cajun rub topped with a zesty citrus cilantro buerre blanc & fresh roasted pineapple salsa served with island rice & vegetables

Stuffed Salmon

stuffed with crab & shrimp, spinach, jack cheese, basil, parmesan, cream and alfredo sauce, baked and topped with a citrus buerre blanc served with island rice & vegetables

Pesto Chicken Penne

chicken breast sauteed in olive oil, white wine, light cream, roasted garlic, basil, tomatoes and kalamata olives tossed with pine nuts, sundried tomatoes & parmesan

Prawn Pomodoro

fettucine noodles sauteed in olive oil, white wine, garlic, kalamata olives, artichoke hearts, scallions, tomatoes, mushrooms and basil topped with prawns and parmesan cheese

New York Steak

an 12oz. choice aged New York strip seasoned then charbroiled, served with mashed potatoes & steamed vegetables

Chicken Castroville

chicken seasoned with fresh herbs, then sauteed with garlic, olive oil and white wine, artichoke hearts, capers and olives served with island rice and steamed vegetables

Ahi Soba Noodle Salad

ahi poke over soba noodles, mixed greens, cilantro, carrots, sunflower sprouts, red cabbage and grilled pineapple

Island Seabass

grilled and topped with a cilantro lime buerre blanc & roasted pineapple salsa served with sauteed spinach and island rice

ADD-ONS \$ PER PERSON PRICE

Calamari Appetizer \$4

Sourdough bread \$2

Dessert \$4

choice of New York Cheesecake, chocolate chip cookie, Marianne's Ice Cream

Mixed greens salad \$4

Cup of clam chowder \$5

Ceviche appetizer \$5

Teriyaki Chicken Skewers \$5

Iciban Prawn Skewers \$6

BREAKFAST BUFFET

Ideal Breakfast by the Beach \$21 per person
tax & gratuity not included
includes coffee, tea & soft drinks

PLEASE CHOOSE 4 ITEMS TO BUILD YOUR
BREAKFAST BUFFET

Scrambled Eggs

Bacon & Sausage

Homefried Potatoes

red potatoes diced to perfection and grilled crispy

Fresh Fruit Platter

seasonal sliced fresh fruit

French Toast

with fresh fruit

Assorted Pastries

various flavors of muffins, cheese and berry danishes

Chiliquilles

garnished with sour cream and homemade salsa

Veggie Scramble

eggs scrambled with red & green bell peppers, onions and spinach

BUFFET OPTION #1

South of the Border \$20 per person
tax & gratuity not included
includes coffee, tea & soft drinks

ALL ITEMS ARE INCLUDED IN THIS BUFFET OPTION

Ceviche

tilapia ceviche topped with avocado served with crispy homemade tortilla chips

Ideal Prawn Cocktail

chilled jumbo prawns in a spicy tomato broth with onions & peppers topped with avocado served with homemade tortilla chips

Cheese Quesadilla

mix of jack & cheddar cheese melted between a crispy flour tortilla

Carnitas & Fixings

served with a dices onions, salsa & warm corn tortillas on the side

Chips, Salsa & Guacamole

homemade corn tortilla chips served with house salsa and our delicious guacamole

Fruit & Cheese Platter

fresh seasonal fruit sliced and served with jack & cheddar cheese cubes

BUFFET OPTION #2

California Style \$30 per person
tax & gratuity not included
includes coffee, tea & soft drinks

ALL ITEMS ARE INCLUDED IN THIS BUFFET OPTION

Coconut Prawns

butterflied and breaded in a sweet coconut panko, served with a tangy sweet & sour sauce

Vegetable Platter

various seasonal vegetables sliced and served with homemade Ranch dressing

Roasted Garlic & Brie

garlic bulbs roasted in olive oil until soft, served with warm brie, sliced baguettes and fresh fruit

Teriyaki Chicken Skewers

chicken breast skewers baked to perfection topped with teriyaki sauce and sesame seeds

Fried Calamari

served with homemade cocktail & tartar sauce

Spinach & Artichoke Dip

served with sliced baguettes

Potato Skins

topped with cheddar cheese, crispy bacon and green onions served with sourcream

BUFFET OPTION #3

Land & Sea \$40 per person
tax & gratuity not included
includes coffee, tea & soft drinks

ALL ITEMS ARE INCLUDED IN THIS BUFFET OPTION

Clam Chowder Pot

award winning New England clam chowder served with sliced sourdough and oysters crackers

Chilled Jumbo Prawns

served with cocktail sauce and fresh lemon slices

Prime Rib Bites

served with Au Jus and horseradish

Chilled Oysters

served with cocktail sauce, fresh lemon and horseradish

Fried Calamari

served with homemade cocktail & tartar sauce

Teriyaki Chicken Skewers

chicken breast skewered and baked to perfection topped with teriyaki sauce and sesame seeds

Fruit & Cheese Platter

seasonal fresh fruit sliced and served with jack & cheddar cubes

Mixed Greens & Gorgonzola Salad

mixed greens, gorgonzola cheese with sliced strawberries topped with candied walnuts and a balsamic vinaigrette

PLATTERS A'LA CARTE

Each platter serves 20 guests
tax & gratuity not included

HOT

Clam Chowder Pot \$150
award winning New England clam chowder

Fried Calamari \$85

Prime Rib Bites \$120

Teriyaki Chicken Skewers \$75

Coconut Prawns \$100

Seafood Stuffed Mushrooms \$75

Potato Skins \$75

Iciban Prawn Skewers \$95

COLD

Chilled Jumbo Prawns \$90

Oysters in a 1/2 shell \$110

Fruit & Cheese Platter \$75

Ceviche \$75

Vegetable Platter \$60

Artichoke & Spinach Dip \$65

Mixed Greens & Gorgonzola Salad \$55

Roasted Garlic & Brie \$75

Tomato, Basil & Mozzarella \$65

Chips, Salsa & Guacamole \$55

DESSERT PLATTERS

Each platter serves 20 guests
tax & gratuity not included

New York Cheesecake \$50

Ideal Chocolate Chip Cookie \$60

Lava Cake \$90

Fresh Fruit & Dark Chocolate \$65

Mixed Dessert Platter \$75