



Balboa Inn

~ The Resort ~

On The Sand At Newport Beach



*Balboa Inn
Banquet Information*

Balboa Inn Banquet Menus

Salads

(One Choice)

Caesar Salad
Mixed Green Salad
Spinach Salad

Entrees

Chicken Cordon Bleu
With wild rice pilaf Seasonal steamed vegetables
\$45.00 per person

Chicken Marsala
With garlic mashed potatoes Seasonal steamed vegetables
\$48.00 per person

Grilled Filet Mignon
With a red wine sauce, Garlic Mashed Potatoes, Seasonal Vegetables
\$65.00 per person

Blackend Prime Rib
With Garlic mashed Potatoes and Seasonal Vegetables
\$63.00 per person

Roasted Cornish Hen
Stuffed with Wild Rice Stuffing and Seasonal Vegetables
\$55.00 per person

Spinach and Feta Stuffed Pork Tenderloin Medallions
With a pecan wild rice and Seasonal vegetables
\$58.00 per person

Fresh Grilled Salmon
with Lemon Caper Sauce With wild rice and seasonal vegetables
\$42.00 per person

Entrée selection is limited to one choice,

however if more than one selection is requested the following applies...

Choice of two add \$6.00 per person

Choice of three add \$12.00 per person

Balboa Inn Banquet Menus

Combos

(only one choice is available for combo entrees)

Black Angus Beef Tenderloin Pan Seared Lobster Tail

Served with garlic mashed potatoes and fresh seasonal vegetables

\$90.00 per person

Black Angus Beef Tenderloin With ½ Grilled Cornish Hen

Served with wild rice pilaf and fresh seasonal vegetables

\$88.00 per person

Grilled Chicken Breast. And Grilled Salmon

with a lemon caper sauce garlic mashed potatoes and fresh seasonal vegetables

\$75.00 per person

Grilled Chicken Breast And a Grilled Shrimp Kabob

With wild rice pilaf and fresh seasonal vegetables

\$70.00 per person

Desserts

(One Choice)

Tiramisu

With a lady finger and fresh berries

Crème Brule

With fresh berries

Chocolate Molten Cake

With Crème Anglaise and fresh Berries

Balboa Inn Bar Service

Hosted Bar

Bar service includes Cocktails, Imported and Domestic beers, house wines (unless otherwise requested), bottled water, soft drinks,

<u>WELL</u>	<u>SUPER</u>	<u>PREMIUM</u>	<u>SUPER PREMIUM</u>
Seagrams Vodka	Absolute	Kettle One	Grey Goose
J&B Scotch	Dewars Scotch	JW Black	Chivas Regal
Castillo Rum	Bacardi Light	Mt Gay Rum	Appleton VX
Cuervo Gold	Cuervo 1800	Patron Silver	Corazon
Early Times	Jim Beam	Jack Daniels	Bombay Sapphire
Seagrams Gin	Beefeater	Tanqueray	
\$15.00 pp per hour	\$17.50 pp per hour	\$20.00 pp per hour	\$22.00 pp per hour
<u>DOMESTIC BEER</u>	<u>IMPORTED BEER</u>	<u>WINES</u>	
Bud Light	Dos XX Corona	Trincherio Chardonnay	
Miller Light	Corona Light	Trincherio Merlot	
Coors Light	Heineken	Trincherio Cabernet	
Michelob Ultra	New Castle		

Other wine selections are available from the regular restaurant wine list. We will also offer a wine pairing suggestion for the entrée's selected. Specialty wines can be obtained through the Food and Beverage Manager with seven (7) days advanced notice.

Cash Bar

Well	\$ 7.00
Super	\$ 8.00
Premium	\$ 9.00
Super Premium	\$ 10.00
Domestic Beer	\$ 5.00
Imported Beer	\$ 6.00
Trincherio Wines	\$ 7.00

Balboa Inn Buffets

Balboa Buffet

Fresh Fruit Salad
Caesar Salad
Grilled Salmon
Chicken Parmigiano
Pesto Pasta
Fresh Seasonal Vegetables
Siena Home made Tiramisu
Cheesecake with Fresh Berries
Iced Tea and Coffee

\$45.00 per person

Siena Buffet

Fresh Fruit Salad
Mixed Green Salad
Chicken Florentine
Smoked Turkey Breast (carving station)
Smoked Salmon Pasta
Fresh Seasonal Vegetables
Fresh Berries marinated with Grand Marnier
Siena Home made Tiramisu
Iced Tea and Coffee

\$55.00 per person

Grand Siena Buffet

Mixed Fruit Salad
Caesar Salad
Mixed Green salad
Prime Rib (carving Station)
Smoked Turkey Breast (carving station)
Smoked Salmon Bowtie Pasta
Grilled Fresh Seasonal Vegetables

\$100.00 per person

Balboa Inn Hors d'oeuvres

Hors d'oeuvres served on silver trays by wait staff

Smoked Salmon

Served on crispy flatbread With whipped cream cheese And salmon roe
\$6.00 per person

Caprese

Fresh mozzarella Tomato, and basil
\$5.00 per person

Calamari Fritti

Calamari lightly fried, Served with marinara sauce
\$5.50 per person

Chicken Satays

With a creamy peanut sauce
\$4.50 per person

Sesame Beef Skewers

\$5.00 per person

Fresh Oysters On the Half Shell

With lemon herb dressing
\$7.50 per person

Stuffed Mushrooms

With crabmeat filling
\$6.00 per person

Deep Fried Cheese Ravioli

With home-made marinara
\$4.50 per person

Grilled Shrimp

With garlic and lemon
\$6.50 per person

Imported and Domestic Cheese display

With assorted crackers and breads
\$6.50 per person

Fresh Garden Vegetable Display

Served with assorted dips
\$5.50 per person

Fresh Season Fruit Display

Assortment of melons and berries
Served with blueberry honey yogurt dip
\$6.00 per person