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BREAKFAST



Back Nine Signature Continental

Selection of Chilled Juices, Local and Seasonally Fruit, Bakery Selection and Specialties
Coffee and Tea Selection
20.00 Per Guest

A Healthy Start

Selection of Chilled Fruit Juices, Sliced Seasonal Fresh Fruit & Berries
Assorted Yogurts and Granola
Hot Oatmeal, Brown Sugar and Raisins
Coffee and Tea Selection
22.00 Per Guest

Pasatiempo Sunrise Buffet

Selection of Chilled Juices, Local and Seasonally Inspired Fruit, Bakery Selection and Specialties
Breakfast Potatoes, Scrambled Eggs
Applewood Smoked Bacon or Chicken Apple Sausage
Coffee and Tea Selection
25.00 Per Guest

All above Food & Beverage is subject to a 20% service fee + 8.75% tax

Enhancements



Fresh Whole Fruit at \$2.75 per piece

Yogurt Parfaits with Fresh Fruit and Granola at \$5.00 each

An Assortment of Bagels with Cream Cheese at \$38.00 per dozen

Fresh Baked Danish and Muffins at \$35.00 per dozen

An Assortment of Fresh Baked Breakfast Breads at \$36.00 per dozen

Oatmeal Brown Sugar, Almonds and Raisins at \$ 7.50 per person

Breakfast Sandwich - Maple Glazed Ham, Scrambled Eggs, Monterey Jack, Cheese, Caramelized Onions, and Sweet-Spicy Mustard on Griddled Artisan Bread \$9.25 per person

Santa Cruz Breakfast Wrap - Scrambled Eggs with Spinach, Potatoes, Onions, and Monterey Jack Cheese Served with Salsa Fresca \$8.75 Each

Omelet Station – Create your own Omelet from Local Farm Fresh Eggs with your choice of ham, Bacon, Sausage, Roma Tomatoes, Mushroom, Onion, Swiss, Cheddar or Jack Cheeses \$9.50

All above Food & Beverage is subject to a 20% service fee + 8.75% tax

Lunch Plated



Starters

(select one item)

Roasted Tomato Soup with Parmesan Cheese

French Onion Soup with Gruyere Cheese

Cream of Mushroom Soup

Clam Chowder

Spinach Salad – Spinach, Goat Cheese, Dried Cranberries, Candied Walnuts and a Raspberry Vinaigrette

Tossed Mixed Green Salad – Mixed Greens, Seasonal Vegetables and a Balsamic Vinaigrette

Caesar Salad – Crisp Romaine, Grated Parmesan and Herb Croutons and Classic Caesar Dressing

Entrees

(select one item)

Apple Feta Salad – Mixed Greens, Apples, Feta Cheese, Red Onions, Candied Walnuts tossed Balsamic Vinaigrette **\$17.00**

Portabella Sandwich – Grilled Portabella, Eggplant, Onion, Bell Pepper, Arugula and Provolone **\$18.00**

Asian Chicken Salad – Romaine and Shredded Red Cabbage, Carrots, Edamame, Slivered Almonds and Chow Mein Noodles Sesame Vinaigrette **\$19.00**

Spicy Pulled Pork Sandwich – Smoked Pork Shoulder mixed with a Mild BBQ sauce in a Soft Roll, Side of Coleslaw **\$19.00**

Herb Rubbed Chicken Breast - Seasonal Vegetables, Wild Rice Lemon-Thyme Jus **\$21.00 per person**

Back Nine Pork Ribs – Scallop Potatoes and Seasonal Vegetables **\$26.00**

Dessert

(select one item)

Home Made Cheese Cake - with Berry Compote

Lemon Meringue Tart

Chocolate Mousse

Berry Cobbler

Tiramisu

All above Food & Beverage is subject to a 20% service fee + 8.75% tax

Lunch Buffet



Deli Buffet

Roasted Tomato Soup with Parmesan Cheese or Cream of Mushroom
Tossed Mixed Green Salad – Mixed Greens, Seasonal Vegetables and a Balsamic Vinaigrette
Pasta Salad – with Grilled Vegetables
Artisan Bread to include Ciabatta, Wheat and Sourdough Rolls
A Selection of Deli Meats - Roasted Turkey Breast, Shaved Black Forest Ham, Salami, Rare Roast Beef,
The Selection of Cheeses include - Cheddar, Jack, Provolone, Fresh Mozzarella
Traditional Sandwich Accompaniments
Sweet Treat – Chocolate Chip Cookies and Brownies
Iced Tea
\$34.00 per person

The Sandwich Shop

Pasta Salad
Caesar Salad - Crisp Romaine, Grated Parmesan and Herb Croutons and Classic Caesar Dressing
Selection of Pre-Made Sandwiches: *(select two Sandwiches)*
B.L.T. Bacon, Crisp Iceberg Lettuce, Hot House Tomato, Roasted Red Pepper Aioli on a Ciabatta Roll
Roasted Chicken Breast, Arugula Tomato and Herb Spread on Sourdough Roll
Smoked Tri-Tip, Spinach and Garlic Spread on Brioche Bun
Vegetable Wrap
Individual Bags of Chips
Chocolate Mousse
Iced Tea
\$29.00 per person

All above Food & Beverage is subject to a 20% service fee + 8.75% tax

Lunch Buffet



Back Nine BBQ Lunch Buffet

Macaroni Salad and Coleslaw
Baked Beans with Homemade Corn Bread
Mediterranean Chicken with Artichoke Hearts and Kalamata Olives
Herb Roasted Tri-tip with Red Wine Sauce
Berry Cobbler
Ice Tea

\$35.00 per person

On the Go....

Boxed Lunch Includes

Macaroni Salad, Potato Salad or Coleslaw, Fresh Whole Fruit, Chocolate Brownie or Cookie, Chips and Bottled Soda or Water

Sandwiches

(please select 3 types of sandwiches for your guests to select from)

Vegetable Wrap

Ultimate Ham and Cheese

Ham, Gruyere Cheese, Caramelized Onion Jam, Tomato and Green Leaf Lettuce Dijon Aoli on Focaccia Bread

Chicken Salad Croissant

Diced Chicken Breast, Green Onion, Celery, Water Chestnuts, Dried Cranberries Slivered Almonds on a Fresh Croissant

Roasted Turkey

Roasted Turkey Breast, Brie Cheese, Fuji Apple with Cranberry Aoli Fresh Baked Walnut Bread

Roast Beef

Rare Roast Beef, Red Onion, Roma Tomato, Spinach and Herb Tomato Jam on a Crunchy Baguette

\$20.00 per person

All above Food & Beverage is subject to a 20% service fee + 8.75% tax

Hors d'oeuvres



Cold Hors d'oeuvres

- Roma Tomato. Fresh Basil and Parmesan Bruschetta with Balsamic Syrup - \$4.00 per piece
- Endive with Garlic, Blue Cheese and Walnuts - \$4.25 per piece
- Asparagus Wrapped in Prosciutto - \$4.75 per piece (*Seasonal*)
- Shrimp atop a Cucumber Cup with Lemon Cream - \$5.75 per piece
- Crab on Chips - \$ 6.25 per piece

Hot Hors d'oeuvres

- Pesto Tortellini Bites - \$4.00 per piece
- Caramelized Onion Tartlets - \$4.00 per piece
- Dried Fruit and Brie Crostini - \$4.00 per piece
- Ginger Chicken Satay with Peanut Sauce - \$4.25 per piece
- Salmon Poppers with Chipotle Aioli - \$4.75 per piece
- Mini Tri Tip Sandwich with Horseradish Cream - \$5.25 per piece
- Coconut Prawns with Peach Chili Sauce - \$5.25 per piece

All above Food & Beverage is subject to a 20% service fee + 8.75% tax

Displays & Carving



Artichoke Soufflé with Bread & Crostini
\$4.25 per person

Baked Brie (Savory or Sweet)
\$3.75 per person

Crudite

Jicama, Red Radish, Broccoli, Celery, Carrots, Red Peppers and Snow Peas, cucumbers
Our Special Ranch Dip and Hummus
Whole Grain Crackers
\$4.75 per person

Cheese board

Artisanal Cheese Selection with Cracker and Baguettes
Dried Fruit and Nuts
\$7.00 person

Antipasto

Artisan Cheese and Cured Meats, Grilled and Roasted Marinated Vegetables
Sourdough Baguettes, Lovish, and Artisan Bread
Mustard and Fig Jam
\$8.00 person

Carving Stations Include

Fresh Baked Silver Dollar Rolls
(Carver Fee of \$75.00.)

Roasted Turkey Breast

Garlic Sage Jus \$14.00 per person

Roasted Tenderloin of Beef

Horseradish Cream, Jus \$19.00 per person

Plank Roasted Salmon

Lemon, Garlic and Herb Butter \$ 18.00

All above Food & Beverage is subject to a 20% service fee + 8.75% tax

Plated Dinner



Starters

(select one item)

Roasted Tomato Soup with Parmesan Cheese

French Onion Soup with Gruyere Cheese

Clam Chowder

Spinach Salad – Spinach, Goat Cheese, Dried Cranberries, Candied Walnuts and a Raspberry Vinaigrette

Tossed Mixed Green Salad – Mixed Greens, Seasonal Vegetables and a Balsamic Vinaigrette

Caesar Salad – Crisp Romaine, Grated Parmesan and Herb Croutons and a Classic Caesar Dressing

Entrees

(select one item)

Butternut Squash, Seasonal Vegetables and Goat Cheese Napoleon @ **\$27.00 per person**

Miso Glazed Salmon with Asian Style Green Beans and Jasmine Rice **\$37.00 per person**

Chicken Cordon Bleu – Seasonal Vegetables, Fingerling Potatoes **\$35.00 per person**

Herb Roasted Chicken with a Garlic Thyme Wine Sauce - Seasonal Vegetables, Wild Rice **\$32.00 per person**

Pepper Rubbed Grilled Sirloin, with a Blue Cheese Butter, Boccioni and Garlic Mashed Potatoes **\$40.00 per person**

Roasted Beef Tenderloin Topped with Grilled Shrimp, Honey Glazed Baby Carrots, and Scallop Potatoes **\$48.00 per person**

Dessert

(select one item)

Home Made Cheese Cake - with Berry Compote

Lemon Meringue Tart

Chocolate Mousse

Tiramisu

Carmel Apple Tart

All above Food & Beverage is subject to a 20% service fee + 8.75% tax

Dinner Buffets



Pasatiempo Dinner Buffet

Clam Chowder

Spinach Salad – Spinach, Goat Cheese, Dried Cranberries, Candied Walnuts and a Raspberry Vinaigrette

Caesar Salad – Crisp Romaine, Grated Parmesan and Herb Croutons and a Classic Caesar Dressing

Sundried Tomatoes, French Green Beans, and Cipollini Onion

Scallop Potatoes

Eggplant Risotto and Pesto Roulade

Merlot Braised Beef Short Ribs

Thyme Rubbed Chicken

Chocolate Mousse

Dinner Rolls

\$62.00 per person

Back Nine BBQ Dinner Buffet

Wedge Salad

Coleslaw

Grilled Seasonal Vegetables

Macaroni & Cheese

Brown Sugar Baked Beans

Grilled Seasonal Vegetables, Baked Beans with Homemade Corn Bread

Mediterranean Chicken with Artichoke Hearts and Kalamata Olives

Herb Roasted Tri-tip with Red Wine Sauce

Berry Cobbler

Homemade Corn Bread

\$50.00 per person

All above Food & Beverage is subject to a 20% service fee + 8.75% tax

Beverage



Hosted Packaged Bar Per Person

These packages include Full Bar

Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

Signature First Hour, 26.00

Signature Second Hour, 9.00

Each Additional Hour, 7.00

Hosted Bar Per drink

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Cocktails Well \$7.00 Premium \$8.00

Domestic Beer, \$5.00

Premium and Imported Beer, \$6.00

Wine: House \$8.00 Premium \$10.00

Mineral Water/Juices /Soft Drinks \$3.00

Cordials, \$9.00

Champagne (by the glass) \$8.00

Signature Cocktail \$10.00

Cash bar

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Cocktails Well \$8.00 Premium \$9.00

Domestic Beer, \$6.00

Premium and Imported Beer, \$7.00

Wine: House \$9.00 Premium \$11.00

Mineral Water/Juices /Soft Drinks \$4.00

Cordials, \$10.00

Champagne (by the glass) \$9.00

Signature Cocktail \$11.00