

Sample Menus for Presidio Del Mar Mathayom Private Chefs/St. John Catering

These are menu suggestions only; together, we will co-create your own unique menu experience. Consider this the starting point for your culinary imagination!

Sample Breakfast and Lunch Menus

CONTACT: ANGELA ST. HILAIRE, CONCIERGE 1-866-449-8855
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**As with all of our menus, we work closely with each guest to create a custom, tailored menu just for them. We are happy to accommodate any requests and have many options available. For breakfast and lunch, choose one entrée, three sides and one dessert. Here are some of the options that have been loved in the past:

BREAKFAST SUGGESTIONS

Marinated Sirloin Breakfast Burritos
Banana Pancakes with a Warm Maple Butter
Eggs Benedict Station
Omelet Station
Smoked Salmon Bagels with Shaved Red Onion and Caper Cream Cheese
Extra Thick Applewood Smoked Bacon
Housemade Chicken Sausages
Fontina Potato Cake Wedges
Tropical Fruit Salad
Hazelnut Coffee

...and many more

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LUNCHEON SUGGESTIONS

Variety of Fresh Gourmet Sandwiches
Sun Dried Tomato Humus Wraps with Spinach, Marinated Onion and Feta Cheese
Pan Seared Pork Scallopini with Caper Sauce
Chicken Alfredo with Sweet Peas

Orzo Salad with Olive Tapenade, Rosemary and Pine nuts

Herb Roasted Potatoes with Pepperoncini

Roasted Tomato and Cucumber Salad

Basil Spaetzle

Red Cabbage Slaw

Zucchini and Summer Squash Torte with Goat Cheese

Homemade Papardelle Pasta with Butternut Squash

Cesar Salad

Balsamic Grilled Portabella Mushrooms

Decadent Brownies, Cookies and Cakes

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Sample 1

Smoked Scallop Ceviche with Tangerine Salsa, Candied Spiced Peanuts,
and Mico-Sunflower Sprout Salad

Crispy Duck Confit and Papardelle
with Poached Egg and Parmesean White Truffle Broth
served with Spinach-Pickled Red Onion Salad

Tomato Sorbet with Grilled Horseradish Shrimp

Oven Roasted Lamb Rack with Pistachio-Cornbread Cake,
Red Wine Poached-Blue Cheese Stuffed Pear
and Cranberry Demi Glace

Earl Grey Crème Brulee
with Almond Cookies

Sample 2

Tuna Tartare on Coriander Chips with Orange Salsa

Smoked Scallop Ceviche with Hummus-Feta Puree

Mango Skewers with Mint Syrup

Braised Beef Short Rib with Herb Poached Lobster,
Local Calabash Pumpkin Puree and Bok Choy

Ricotta Cheesecake and Watermelon Tower

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Sample 3

Fresh Watermelon Gazpacho
with Mint Poached Jumbo Shrimp

Seared Tuna with Miso Brown Butter Aioli
and Crisp Vegetable Summer Roll

Fresh Mango Skewers with Sour Sop Soda

Crispy Duck Confit with Parmesan Risotto,
Red Wine and Ginger Reduction
and Garlic Sauteed Spinach

Table Side Plantains Foster with Crispy Phyllo
and Cinnamon Whipped Cream

Sample 4

Caribbean Rock Lobster Tail Summer Roll with Asparagus, Roasted Red
Peppers, and a Vietnamese Sweet Chili Dip

Baby Arugula Salad with Cold Smoked Scallops, Roasted Tomato Compote,
and Brown Sugar-Glazed Apple Wood Smoked Bacon

Fresh Berries drizzled with Port

Seared Center Cut Choice American Beef Tenderloin with Chipotle Mashed
Yukon Gold Potato, Wilted Spinach, and a Sweet Soy-Espresso Glaze

Pistachio Cheesecake with Mango Strudel and Whipped Cream