



Pacific Coast Center

758 Nebraska Avenue Building 11070
VSFB, CA. 93437
Catering Main Number (805) 606-3330

CATERING MENU SELECTIONS

Catered Cuisine

All Pricing is Subject to 20% Service Charge and 0% Tax

**Revised 12/31/2025*

EVENT & CATERING POLICIES

MENU SELECTION & GUARANTEES

To ensure product availability, please determine the menu selection at least three (3) weeks prior to the event. The Pacific Coast Center requires that the Organization produce place cards or tickets identifying the particular entrée selected by the guest. Menu pricing will be guaranteed 30 days in advance of the function.

A guaranteed attendance figure is required for all meal functions **three (3) business days prior to the function date** and is not subject to reduction. If the catering office is not advised by this time the estimated figure will automatically become the guarantee and is not subject to reduction. Increases are based upon approval by the Catering Manager. If the Pacific Coast Center needs to produce more meals than the initial amount guaranteed for a specific entrée, the Organization is responsible for paying for those additional meals upon completion of event. If fewer than the final guarantee number of guests attends the function the final guarantee number will be charged. The culinary and banquet staff will be prepared to accommodate 5% over the guarantee. In the event the actual guest attendance is above the 5% an additional charge of \$5.00 per entrée will be applied to all guests and charged to the master account. If minimum revenue guidelines are not met in food and beverage the remaining balance will be billed as meeting room rental.

FOOD SERVICE

The Pacific Coast Center is responsible for the quality and freshness of the food served to our guests. In accordance with the federal and state license restrictions and the Public Health Codes regulations, **all food and beverage in public areas and meeting / event space of the Pacific Coast Center must be supplied and prepared by the Pacific coast Center and is subject to State and local alcoholic beverage laws. Food and beverage is not permitted to be brought in without written approval from the 30FSS Management.**

There will be a penalty of up to \$500.00 per day for unauthorized food and beverage that is brought into and consumed in the meeting space. PCC has the right to cancel the event as a last measure if this is not resolved.

If food and beverage is removed the PCC will no longer assume liability for these items. PCC will make exception for events that have cake/bakery brought in from outside services. A bakery fee of \$2.50 per person will be applicable.

If alcoholic beverages are to be served on the PCC premises, (or elsewhere under the PCC's alcoholic beverage license), the PCC will require that alcohol be provided by the PCC and that such beverages be dispensed only by PCC staff and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

BEVERAGE SERVICE

Please note that sales and service of alcoholic beverages are regulated by the State of California. The State of California does not allow guests to bring alcoholic beverages into the PCC. The PCC reserves the right to terminate the event and a financial penalty will be assessed if any alcohol is found or brought into the PCC. Additionally, no food or beverage may be removed from the event area at any time prior to, during or after the event.

EVENT & CATERING POLICIES

Continued

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of people anticipated. Because the actual attendance figures may vary from expected attendance we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

It is agreed that the event will begin at the scheduled time and that all guests will vacate the function space at the time designated on the Banquet Event Order. An additional charge of \$500.00 will be applied for every 30 minutes of occupancy past the confirmed end-time and charged to the master account. Additional time for early set-up or tear-down must be arranged in advance through the Catering Department.

AUDIO VISUAL EQUIPMENT

The PCC has an in-house audio visual department to assist with any audio visual needs. Outside audio visual equipment and services are permitted provide by POC at your risk.

DECORATIONS AND ENTERTAINMENT

The PCC will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape or any other substance. Failure to comply with this policy may result in repair fees in amount to be determined by management. A fee of \$500.00 will be charged for any use of live flower petals, confetti and/or glitter before, during or after your event.

Arrangements for security of equipment or decorations prior to the event can be made through your catering contact. Sparklers, pyrotechnics and fireworks are not allowed in the PCC under any circumstance.

If you select your own décor company approval must be obtained from your Catering Manager. If your group has live entertainment or D.J. services the PCC reserves the right to request the volume to be lowered if the PCC receives noise complaints from other guests or groups. The PCC also reserves the right to ask any live entertainment to leave immediately if they do not adhere to the noise restraints.

BILLING

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), certified funds or completed credit card authorization form.

PARKING

Self-parking is available complimentary on the PCC premises.

GENERAL LIABILITY

The Organization agrees to indemnify, defend and hold harmless PCC from and against any claim, action, cause of action, liability, loss, damage or expense, including reasonable Attorney's fees to the extent caused in whole or in part by the negligent or willful act or omission of the Organization, its agents, officers, representatives, employees or guests. The Organization agrees to take full responsibility for any and all damage to PCC premises by the Organization's staff or outside contractors. PCC is NOT responsible for any loss or damage no matter what the cause to any samples, displays, equipment or personal effects brought into PCC by the Organization or its invitees.

EVENT & CATERING POLICIES

Continued

LABOR & SERVICE CHARGES AND PACKAGE FEES

The minimum guarantee for breakfast, lunch and dinner buffets is on menus. For any catered event less than minimum a \$125.00 labor charge will apply.

A bartender charge of \$125.00 per bartender will apply. The bartender charge is waived at the point of reaching \$250.00 per bar. Drink tickets will be provided by the PCC.

If the confirmed room set-up on the Banquet Event Order is changed the day of the event, a labor and set-up charges of \$500.00 per room will be applied to the master account.

The PCC will accept packages three (3) business days prior to your scheduled event; with return shipment within three (3) business day. Packages received or stored beyond this time frame are subject to additional daily charges of \$5.00 per package or \$100.00 per pallet. Shipments must be addressed to the PCC and include the name of the meeting planner, organization and date of the event.

PROPERTY OR DAMAGE LOSS

The PCC will not assume any responsibility for damages to, or loss of, any merchandise or articles left in the PCC prior to, during or following Organization's function. Damage, lost or theft is the sole responsibility of the patrons and their guests.

SECURITY

The PCC uses SFS staff for security personnel to assist in its daily operation as needed. The PCC may request that the Organization obtain and pay for bonded security personnel under certain circumstances. Should additional security be required, contracting for these services by the POC will be necessary at least thirty (30) days prior to arrival. Permission to provide Organization's own security must be obtained at least thirty (30) days prior to the Event and will not be unreasonably withheld or delayed.

The PCC shall not be held responsible for any items in any public areas of the PCC including all function rooms.

BREAKFAST – BUFFET

*Buffet Breakfasts include Coffee, Assorted Teas, Freshly
Baked Assorted Mini Breakfast Pastries
25 people minimum*

The Vandenberg Continental

Sliced Fresh Fruits and Berries
Vanilla Yogurt
~ \$19.95 per person ~

The Honda Point Coast

Fluffy Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Crispy Bacon
~ \$21.95 per person ~

The SLC 6 Pacific

Fluffy Scrambled Eggs
Breakfast Potatoes
Pork Sausage Patty
Sliced Fresh Fruits and Berries
~ \$23.95 per person ~

The Surf Beach [a healthy for you option]

Hot Boiled Egg Station with Roasted Salsa,
Sliced Lean Turkey, Ham, and Roast Beef,
Assorted Flavored Yogurts, Granola,
Rolled Oatmeal Bar with Dried Fruits and Nuts,
Sliced Breads of the Day with Appropriate Condiments,
Sliced Fresh Fruits and Berries
~ \$25.95 per person ~

BREAKFAST - PLATED

*Plated Breakfasts include Fresh Fruit Cup
Coffee, Assorted Teas
25 people or less*

Choice of one:

Bacon, Egg & Cheese English Muffin
Ham, Egg, & Cheese Croissant
Bacon, Fluffy Eggs, Red Potatoes and Cheese Burrito
Chorizo, Fluffy Eggs, Red Potatoes and Cheese Burrito
~ \$17.95 per person ~

The Jalama [a healthy for you option]
Egg White Frittata with Roasted Tomatoes
Spinach, Onions, Parmesan Cheese
Sliced Avocado
Turkey Sausage
~ \$22.95 per person ~

BREAKFAST – BUFFET ENHANCEMENTS

Seasonal Sliced Fresh Fruit and Berries	\$30 for 10ppl
Assorted Fruit Yogurts with Berries and House Made Granolas	\$42 per dozen
Assorted Mini Muffins	\$16 per dozen
Assorted Bagels and Cream Cheese Assorted Mini Danish	\$32 per dozen
Assorted Donuts	\$28 per dozen

ALA CARTE ITEMS

“Bakery and Pantry Selections”

Fresh Baked "Otis Spunkmeyer" Cookies (choice of chocolate chip, pb, oatmeal raisin)	\$24.00 per dozen
Double Chocolate Brownies	\$30.00 per dozen
Assorted Granola Bars	\$24.00 per dozen
Seasonal Whole Fresh Fruit	\$2.00 per piece
Seasonal Sliced Fruits & Berries	\$55.00 for 20ppl
Fresh Baked Mini - Danish	\$17.00 per dozen

“Beverages”

Coffee (Regular or Decaffeinated)	\$32.00 per 1.5gal
Coffee (Regular or Decaffeinated)	\$23.00 per 3lts
Assorted Hot Teas	\$32.00 per 1.5gal
Iced Tea	\$20.00 per 3gal
Fresh Fruit Punch	\$20.00 per 3gal
Lemonade	\$20.00 per 3gal
Assorted Bottled Chilled Juices	\$4.00 each
Assorted Bottled Soft Drinks	\$3.50 each
Bottled Water	\$3.50 each
Energy Drink Regular or Sugar Free	\$4.50 each

All Pricing is Subject to 20% Service Charge and 0% Tax

**Revised 12/31/2025*

BREAKS - ANYTIME

Candy Land Break

Assorted Candies
~ \$14.00 per person ~

Grab-N-Go Break

Assorted Bagged Snacks to include: Mini Oreos, Cheese Nips, Goldfish, Pretzels, Pita Chips, Trail Mix, Animal Crackers, Famous Amos Cookies
~ \$17.00 per person ~

Yogurt Crazy Break

Assorted Flavored Yogurts, House Made Granola,
Assorted Dried Fruits and Nuts, Brown Sugar,
Sliced Fresh Fruits and Berries
~ \$14.00 per person ~

Energy Boost Break

Regular and Sugar Free Energy Drinks
Assorted Bottled Fruit Juices
Trail Mix, Nuts, Power Bars, Assorted Granola Bars
Apples, Oranges, and Bananas
~ \$18.00 per person ~

Afterschool Break

Chocolate Brownies
Peanut Butter Cookies, Chocolate Chip Cookies, Oatmeal Raisin Cookies
Served with Assorted Milks
~ \$18.00 per person ~

BREAKS – ANYTIME

Continued

Hummus Lover Break

Roasted Garlic Hummus, Grilled Pita Bread

Assorted Sliced Vegetables

~ \$14.00 per person ~

Ice Cream Truck Break

Assorted Ice Cream Treats

~ \$18.00 per person ~

All breaks are based on 30 minutes of consumption
Breaks are not to be substituted for a breakfast, lunch, or dinner buffet/entrée.

EXPRESS LUNCH – SELECTIONS

*Lunch includes PCC Chips, Bottled Soft Drink, Water Station
Meeting Space Set Up and Service
Groups of 25 people or less*

~\$25.00 per person Inclusive~

Choose One:

PCC Lunch Special

Ask us what new delicious dish we have this week!

Caesar Salad

Chopped Romaine Lettuce, Grilled Chicken, Shredded Parmesan Cheese Seasoned
Croutons Creamy Caesar Dressing

Cobb Salad

Chopped Romaine Lettuce, Grilled Chicken, Blue Cheese Crumbles, Bacon Bits
Sliced Hard Boiled Egg, Diced Tomato, House-Made Ranch Dressing

Grilled Chicken Breast

Swiss Cheese, Iceberg Lettuce, Sliced Tomato, Roasted Red Pepper
Chipotle Mayo on Ciabatta Bread

Roasted Turkey Club

Crispy Bacon, Creamy Avocado, Iceberg Lettuce, Sliced Tomato
Cheddar Cheese, Garlic Aioli in a Spinach Wrap

Smoked Ham

Swiss Cheese, Iceberg Lettuce, Sliced Tomato, Garlic Aioli on Sourdough Bread

Savory Roast Beef

Iceberg Lettuce, Cheddar Cheese, Sliced Tomato, Roasted Red Peppers Horseradish
Mayo on Ciabatta Bread

BOXED LUNCH – SELECTIONS

*Boxed Lunches include PCC Chips,
Bottled Water and Utensils*

~ \$22.00 per person ~

Caesar Salad

Chopped Romaine Lettuce, Grilled Chicken, Shredded Parmesan Cheese
Seasoned Croutons Creamy Caesar Dressing

Cobb Salad

Chopped Romaine Lettuce, Grilled Chicken, Blue Cheese Crumbles, Bacon Bits
Sliced Hard Boiled Egg, Diced Tomato, House-Made Ranch Dressing

Grilled Chicken Breast

Swiss Cheese, Iceberg Lettuce, Sliced Tomato, Roasted Red Pepper
Chipotle Mayo on Ciabatta Bread

Roasted Turkey Club

Crispy Bacon, Creamy Avocado, Iceberg Lettuce, Sliced Tomato
Cheddar Cheese, Garlic Aioli in a Spinach Wrap

Smoked Ham

Swiss Cheese, Iceberg Lettuce, Sliced Tomato, Garlic Aioli on Sourdough Bread

Savory Roast Beef

Iceberg Lettuce, Cheddar Cheese, Sliced Tomato, Roasted Red Peppers
Horseradish Mayo on Ciabatta Bread

Box Lunches have a 0% Service Charge and 0% Tax

**Revised 12/31/2025*

LUNCH – BUFFETS

Vandy Club Deli Buffet

Mixed Field Greens Salad Served with Ranch, Italian Vinaigrette Dressings
Mixed Diced Fruit
Assorted Sliced Deli Meats and Cheeses
Sliced Breads and Rolls, Condiments and Dressings
~\$29.00 per person~

Taste of Central Coast Buffet

Santa Maria Field Greens Salad Served with Ranch, Italian Vinaigrette Dressings
Crispy Top Baked Mac and Cheese
Ranchero Style Beans
Grilled Sirloin Tri-Tip
Barbecue Chicken
Grilled Garlic Buttered Bread
Fresh Salsa
~\$44.00 per person~
~Tri-Tip Only \$42.00 per person~
~Barbecue Chicken Only \$40.00 per person~

Southwest Buffet

Spring Mixed Lettuce Served with Chipotle Lime Ranch, Italian Vinaigrette Dressings
Marinated Chicken and Beef Fajitas with Flour and Corn Tortillas
Traditional Fajita Toppings
Beef Taquito
Vaquero Style Beans and Mexican Rice
Fresh Salsa
~\$40.00 per person~

Tuscan Sun Buffet

Chopped Romaine Served Caesar Dressing, Italian Vinaigrette
Grilled Mixed Italian Vegetables Drizzled with Balsamic Glaze and Parmesan Cheese
Parmesan Chicken with Zesty Pomodoro Sauce and Provolone Cheese
Spaghetti in Basil Marinara Sauce
Garlic Bread
~ \$40.00 per person ~

Southern Comfort Buffet

Spring Mixed Lettuce Served with Herb Ranch Dressing, Balsamic Vinaigrette
Red Potato Salad
Corn On The Cob
Louisiana Fried Chicken
Grandma's Macaroni and Cheese
Corn-Bread Muffins and Butter
~ \$40.00 per person ~

DINNER – BUFFETS

*All buffet Dinners are accompanied with
Freshly Brewed Coffee and Hot Tea Station*

California Escape Buffet

Signature Central Coast Salad
Served with Chipotle Lime Ranch, Zesty Italian Vinaigrette Dressings
Warm Dinner Rolls and Butter
Marinated Flat Iron Steaks with Ancho Glaze
Grilled Seasonal Vegetables
Spicy Black Beans
Roasted Salsa, Sour Cream, Guacamole, Pico De Gallo, Shredded Pepper Jack
~ \$49.00 per person ~

Tuscany Escape Buffet

Signature Caesar Salad
Served with Caesar Dressing, Italian Herb Vinaigrette and Butter
Sliced Tomatoes and Mozzarella with Herb Oil
Sautéed Chicken Piccata
Fettuccine in Mushroom Garlic Butter Sauce
Roasted Rosemary Red Potatoes
Grilled Italian Vegetables Drizzled with Balsamic Glaze
Garlic Bread
~ \$48.00 per person ~

Southern Escape Buffet

Signature Spring Mix Salad
Served with Herb Ranch Dressing, Balsamic Vinaigrette
Creamy Cole Slaw
Grilled Chicken Breast with Honey Sauce
Grilled Baby Back Ribs
Potatoes Au Gratin, Southern Baked Macaroni and Cheese Casserole
Corn-Bread Muffins and Butter
~ \$52.00 per person ~

Cajun Escape Buffet

Signature House Salad
Served with Herb Ranch Dressing, Italian Vinaigrette
Louisiana Fried Chicken
Andouille Sausage Jambalaya
Mashed Potatoes with Cajun Gravy
Collard Greens
Corn on the Cob
Honey Buttered Corn Muffins and Butter
~ \$47.00 per person ~

Santa Maria Escape Buffet

Signature Green Mix Salad
Served with House-made Ranch Dressing, Italian Vinaigrette
Grilled Linguica Skewers with Veggies
Barbecue Chicken
Sliced Sirloin Tri-Tip Beef
Ranchero Style Beans
Seasoned Grilled Asparagus
Creamy Horseradish and Fresh Salsa
Grilled Garlic Buttered Bread
~ \$55.00 per person ~

RECEPTION – ALA CARTE ITEMS

“Cold Hors D’oeuvres”

Serves 35

Assorted Finger Sandwiches \$65

Chicken Pin-Wheels \$55

Spinach Wrap, Herb Cream Cheese, Spinach, Roasted Red Peppers

Roast Beef Pin-Wheels \$60

Flour Wrap, Chipotle Cream Cheese, Greens, Roasted Red Peppers

Deviled Eggs \$50

Serves 25

Tortilla Chips and Salsa \$35

Potato Chips and Onion Dip \$35

Roasted Garlic Hummus and Pita \$40

Vegetable Crudite with Ranch Dipping Sauce \$45

“Hot Hors D’oeuvres”

Italian Meatballs: Barbecue, Marinara Sauce, Sweet & Sour \$55/40 Servings

Vegetarian Spring Rolls, Sweet Chili Sauce Side \$65/40 Servings

Cream Cheese Jalapeno Poppers, Chipotle Ranch Lime Sauce \$65/40 Servings

Crispy Chicken Tenders, Honey Mustard Sauce Side \$85/50 Servings

Naked Wings: Buffalo, BBQ, Ranch, Korean Chili Sauce \$85/50 Servings

Mini-Quesadillas with Roasted Corn, Caramelized Onions, Chipotle Sauce Side \$65/45 Servings

PCC Gourmet 16" Pizza \$22

RECEPTION – DISPLAY STATIONS

~Minimum of 20 Servings~

Domestic and International Cheeses with Assorted Crackers	\$12.00 per person
Fresh Sliced Seasonal Fruit	\$10.00 per person
Grilled Vegetables and Dips with Pita Chips	\$10.00 per person

RECEPTION – DISPLAY STATION PACKAGES

The Western Range

Display of Imported and Domestic Cheeses
Fresh Vegetable Crudités with Onion Dip, Roasted Garlic Hummus with Grilled Pita
Choice of One Cold Hors D’oeuvre, Choice of Two Hot Hors D’oeuvres*
Freshly Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee Station with Tazo Teas
~ \$38.00 per person ~

The SLD-30

Display of Imported and Domestic Cheeses
Grilled Marinated Vegetable Display with Onion Dip
Sliced Fresh Fruits and Berries
Choice of One Cold Hors D’oeuvre, Choice of Two Hot Hors D’oeuvres*
Freshly Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee Station with Tazo Teas
~ \$40.00 per person ~

The SpaceX**

Display of Imported and Domestic Cheeses
Fresh Vegetable Crudités with Onion Dip
Roasted Garlic Hummus with Grilled Pita
Sliced Fresh Fruit Display
Choice of One Cold Hors D’oeuvre, Choice of Two Hot Hors D’oeuvres*
Macaroni and Cheese Tini Station with All The Fixins
Freshly Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee Station with Tazo Teas
~ \$44.00 per person ~

The Firefly**

Display of Imported and Domestic Cheeses
Grilled Marinated Vegetable Display with Onion Dip
Roasted Garlic Hummus with Grilled Pita
Sliced Fresh Fruit Display
Choice of One Cold Hors D’oeuvre, Choice of Two Hot Hors D’oeuvres*
Tri-Tip Sirloin Beef Carving Station with Horseradish Cream, Rolls
Mini Dessert Pastry Station
Freshly Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee Station with Tazo Teas
~ \$48.00 per person ~

*Selections of Hors D’oeuvres are based on 1.5 pieces per person, per choice.

**requires attendant fee of \$75.

All prices are base on a per person basis with minimum of 30 servings.

RECEPTION – ACTION STATIONS*

Smashed Potato-Tini

Hot Red Skin Mashed Potatoes served in Martini Glasses with Bacon Bits, Shredded Cheese, Blue Cheese, Roasted Pepper Salsa, Brown Gravy, Fried Chicken Pieces, Chives, Sour Cream, and Butter

~ \$17.00 per person ~

Mac-N-Cheese-Tini

Hot Cheese Macaroni and Cheese served in Martini Glasses with Bacon Bits, Shredded Cheese, Roasted Pepper Salsa, Seared Cajun Baby Shrimp, Toasted Bread Crumbs, Pico De Gallo, Sour Cream, Chives, and Butter

~ \$18.00 per person ~

Cheese Grit-Tini

Hot Cheddar Cheese Grits served in Martini Glasses with Bacon Bits, Shredded Cheese, Roasted Pepper Salsa, Seared Cajun Baby Shrimp, Toasted Bread Crumbs, Pico De Gallo, Sour Cream, Chives, and Chipped Butter

~ \$18.00 per person ~

French Fry Heaven

Crinkle Cut French Fried Potatoes with your Choice of Flavorings, Cajun Spice, Cheddar Cheese, Kosher Salt, Cinnamon Sugar (don't knock it till you've tried it) with Assorted Condiments and Aioli

~ \$17.00 per person

Dessert Station

Sundae Shop

Chocolate and Vanilla Ice Cream with Bananas, Brownies, Chocolate Chip Cookies, Pecans, M & M's, Chocolate Sprinkles, Chopped Snickers, Oreo Pieces, Whipped Cream, Chocolate Sauce, Caramel Sauce, Raspberry Sauce and Cherries

~ \$18.00 per person ~

*All Action Stations require a \$75 Attendant fee.

All prices are based on a per person basis with minimum of 30 servings.

BANQUET BEVERAGE SERVICE

“Host Bars”

Fully Stocked Bar featuring Premium Well, Top Shelf and Luxury Brands

The host will be charged for the actual number of individual drinks consumed

The Charges will be posted to your Master Account

A bartender charge of \$125.00 per bartender will be applied

(The bartender charge is waived at the point of reaching \$250.00 at each bar)

“Cash Bars”

Guests to purchase on own.

The host organization is responsible for the bartender/cashier charges.

A bartender charge of \$125.00 per bartender will apply.

(The bartender charge is waived at the point of reaching \$250.00 at each bar)

Quantity of bartenders is at the discretion of the PCC, more bartenders can be added by the guest on request Additional bar set up fees may apply.