

SALT CREEK
G·R·I·L·L·E

Private Dining

DANA POINT



Nestled on the corner of the historic Pacific Coast Highway, just blocks from famous Salt Creek Beach, is Salt Creek Grille, Dana Point. Established in 1996, this community landmark has been a destination for locals and traveling families alike. Executive Chef Hector Arroyo invites you to come enjoy the Salt Creek Grille experience for yourselves! With Signature mesquite-grilled menu items paired with friendly service in a comfortable yet sophisticated atmosphere, now is the opportunity to experience the reinvention of our fresh, farm-to-table menu, complemented by Salt Creek Grille's original classic favorites!

MASON LIBRARY

The Mason Library is complete with expansive mahogany bookshelves and a candlelit fireplace. This impressive room is the smaller of the two private indoor rooms and located just off of our lounge area, which hosts live entertainment Friday & Saturday evenings. The Mason Library also has AV capabilities with a 42" HD flat screen TV if you wish to have a slideshow or presentation.

Dining Accommodations: Up to 30 Cocktail Accommodations: Up to 40 guests

MONARCH ROOM

The Monarch Room has beautiful double doors to greet your guests upon arrival. Located just off our popular main dining room, this completely private room hosts a modern complement to the Frank Lloyd Wright architecture that adorns the building with rich grey colors and soft green accents. The Monarch Room features a private mahogany bar and candlelit fireplace, as well as all AV capabilities with a 42" HD flat screen TV, if you wish to have a slideshow or presentation.

Dining Accommodations: Up to 60 guests Cocktail Accommodations: Up to 75 guests

GARDEN PATIO

The Garden Patio at Salt Creek Grille is a gorgeous, blank canvas available to fulfill your every event need! The beautiful California sky is your backdrop for weddings, rehearsal dinners or a company/corporate event. Lush garden landscape surrounds the dining tables and chairs as the mature maple trees shade your guests from the offshore breezes of the famous Salt Creek Beach. Enjoy your own private bar, cabana-inspired lounge furniture (optional), private entrance and exit, and complementary valet parking.

Dining Accommodations: Plated dinner 110 guests Cocktail Accommodations: Up to 175 guests
[the patio may also be sectioned off to accommodate for smaller, semi private events]

Serenity Church
Private Dining Director
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Stationary Platters Serves 25 guests

- \$125 FRESH SEASONAL FRUIT** berry display
- \$150 HOMEMADE GUACAMOLE** pico de gallo + tortilla chips
- \$175 MEZZE PLATTER** roasted red bell pepper, hummus, chickpeas, pesto, butter beans, olive tapenade, seasonal vegetables, gluten-free crisps + pita chips
- \$200 GRAZING BOARD** three cheese assortment, candied walnuts, dried fruit, prosciutto, whole grain mustard, pickled veggies, water crackers, focaccia toast, seasonal fruit + berries
- \$175 AHI POKE** on wonton crisp
- \$175 SCG SLIDERS** angus beef, blue cheese aioli, arugula
- \$150 VEGETABLE SPRING ROLLS** julienne vegetables, fried crisp, citrus soy dipping
- \$175 BACON-WRAPPED SHRIMP** panko, garlic, parsley, wasabi, chipotle honey dipping
- \$165 WHITE FISH & SHRIMP CEVICHE** citrus marinated, tortilla chips

Butter Passed 3 Item Package \$21 per guest or individual appetizer per guest listed below

- \$7 AHI POKE** on wonton crisp
- \$7 BACON + GOAT CHEESE FLATBREAD** caramelized onion, balsamic glaze
- \$9 BACON-WRAPPED SCALLOPS** applewood-smoked bacon-wrapped bay scallops, citrus butter sauce
- \$7 BACON-WRAPPED SHRIMP** panko, garlic, parsley, wasabi, chipotle honey dipping
- \$7 BEEF EMPANADAS** tender beef, corn mesa dough, avocado mousse, tomatillo
- \$7 BEEF TERIYAKI SKEWER** angus sirloin, Japanese teriyaki
- \$6 CAPRESE SKEWER** cherry tomato, mozzarella, basil, balsamic glaze
- \$7 CLASSIC BRUSCHETTA** diced tomato, red onion, basil, balsamic glaze
- \$7 COCONUT JUMBO SHRIMP** citrus soy dipping
- \$9 COFFEE-ENCRUSTED NY STEAK SKEWER** bourbon caramel
- \$8 CRAB CAKES** blue crab, roasted red pepper, panko, citrus remoulade
- \$6 CREEK FLATBREAD** pesto, mozzarella, arugula, tomatoes, asiago
- \$7 PULLED PORK SLIDERS** King's hawaiian sweet bun
- \$7 SCG SLIDERS** mesquite-grilled beef, arugula, blue cheese aioli, King's hawaiian bun
- \$8 STEAK BRUSCHETTA** mesquite-grilled angus sirloin, roma tomato, basil, balsamic reduction, toast points
- \$7 SUN-DRIED TOMATO, GOAT CHEESE PHYLLO CUP** herb sun-dried tomato whipped goat cheese
- \$6 THAI PEANUT CHICKEN SKEWER** oven-roasted chicken, sweet thai chili sauce
- \$6 TURKEY MEATBALL** dark meat, spicy tomato sauce, asiago
- \$6 VEGETABLE SPRING ROLLS** citrus soy glaze

Midtown Package

Buffet Style [includes unlimited Champagne] \$40 Per Person

ENTREES - Choice of two

EGGS BENEDICT warm english muffin, smoked pit ham, poached egg + citrus hollandaise sauce

MONTE CRISTO turkey breast, crispy fried brioche, smoked pit ham, swiss cheese, dijonaise + raspberry reduction

AVOCADO TOAST artisan bread, whipped boursin cheese, avocado, cherry tomatoes, arugula + basil pistou

WAFFLES fresh berries + whipped cream

SCG BREAKFAST SLIDERS hawaiian bun, egg, cheddar cheese + ham

SIDES - Choice of two

Breakfast Potatoes

Apple-wood Smoked Bacon

Fresh Fruit

Fiesta Package

\$47 Per Person

ENTREES

CITRUS-MARINATED CHICKEN tamari soy + ginger marinated flank steak

SEASONED STEAK seasoned taco style carne asada

SIDES

Cilantro Lime Rice

Pico de Gallo

Cabbage

Cheddar Cheese

Seasoned Beans

Corn Tortillas



Nigiri + Sashimi Boat Packages

Hand selected hand-cut sashimi grade slices of assorted fresh fish. Nigiri sushi is a type of sushi that is rice molded by hand and the sashimi-grade fish, with other toppings, is pressed by hand atop the rice. Chef will place a small amount of wasabi between the rice and the fish, and some type of garnish, such as minced scallions or fried onion or ginger.

\$300 BIG BOAT 8 special rolls + 2 regular rolls

\$275 SMALL BOAT 6 special rolls + 2 regular rolls

\$250 SMALL NIGIRI BOAT

Regular Rolls

CALIFORNIA ROLL imitation crab, cucumber + avocado

SPICY CALIFORNIA ROLL crab salad, cucumber, avocado + spicy mayo

CUCUMBER AVOCADO ROLL cucumber + avocado

YELLOWTAIL SCALLION ROLL yellowtail, cucumber + scallion

SPICY TUNA ROLL tuna + avocado

SALMON AVOCADO ROLL salmon + avocado

EEL ROLL japanese bbq eel with cucumber + eel sauce

SHRIMP TEMPURA ROLL shrimp tempura, avocado, crab salad, cucumber, eel sauce, tempura crunch

BLUE CRAB ROLL blue crab with cucumber, avocado + wasabi mayo

Specialty Rolls

ALASKAN ROLL crab salad, cucumber, avocado topped seared salmon, eel sauce + scallion

DRAGON ROLL japanese bbq eel, california roll, eel sauce

FIRE ROLL crab salad, cucumber + avocado, spicy tuna, jalapeno, tempura crunch, sriracha + spicy mayo

RAINBOW ROLL california roll wrapped with assorted sashimi, jalapeno, garlic chips, sriracha + spicy sauce

RED ROCK ROLL crab salad, cream cheese + avocado, spicy tuna, masago, scallion, spicy mayo, tempura crunch + eel sauce

SUNKISS ROLL spicy tuna roll, salmon, avocado slices, tobiko, spicy mayo

TEMPTATION ROLL shrimp tempura, avocado, cucumber, crab salad, fried onion, eel sauce, spicy mayo

SALT CREEK ROLL soy paper, tuna, salmon, cucumber, daikon sprouts, spicy mayo + wasabi mayo

Creek Package

\$50 Per Person Plated | \$55 Per Person Buffet

SALAD - CHOICE OF ONE

Caesar Salad
Salt Creek Grille House

ENTREES - CHOICE OF TWO

Grilled Chicken Breast herb jus
Oven-Roasted Salmon citrus ponzu
Grilled Flank Steak demi-glace
Seasonal Vegetable Pesto Ravioli

PREMIUM ENTREE - CHOICE OF TWO

Filet Mignon
Chilean Sea Bass

SIDES - CHOICE OF TWO

Mashed Yukon Gold Potatoes
Citrus Brown Rice
Seasonal Vegetables
Mac + Cheese
Crispy Brussels Sprouts [\$4 per person]

Dessert Platter

\$135 LEMON BARS
\$125 FRESH BAKED COOKIES
\$135 CHEESECAKE SQUARES
\$135 BROWNIE BITES



Bar Options

prices listed per hour, per guest

HOUSE - BEER, WINE + LIQUOR \$16 per person

Pilsner, Corona, Coors Light, Michelob Ultra, Stella, Modelo

Canyon Road Chardonnay + Cabernet, Opera Prima Sparkling White Wine

Seagram's Vodka, Myer's White Rum, MacGregor Scotch, Benchmark Bourbon, Conciere Gin, Milagro Tequila

PREMIUM - BEER, WINE + LIQUOR \$18 per person

Stella, Modelo, Artifex IPA, Seasonal Seltzer, Seasonal Cider

Hess Chardonnay, Wither Hills Sauvignon Blanc, J.Lohr Merlot, La Crema Pinot Noir

Tito's Vodka, Bacardi, Bulleit Rye, Jack Daniel's, Patron Silver, Bombay Gin

TOP SHELF - BEER, WINE + LIQUOR \$21 per person

Stella, Modelo, Artifex IPA, Guinness, 805 Walker, Sapporo Lager, Seasonal Cider

Sonoma-Cutrer Chardonnay, Justin Sauvignon Blanc, Justin Cabernet, La Crema Pinot Noir

Grey Goose Vodka, Captain Morgan Rum, Johnnie Walker Black, Tanqueray Gin, Maker's Mark, Herradura Tequila

