

CONTINENTAL BREAKFAST SELECTIONS



THE CABANA

30

Locally Sourced and Seasonally Inspired Fruit and Organic Driscoll's Farm Sweet Berries

Assortment of Fresh Pastries, Croissants, Danish and Breakfast Breads

Variety of Bagels and Cream Cheese

Chilled Fresh Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee and Premium Assortment of Teas

THE PALO ALTO

32

Locally Sourced and Seasonally Inspired Fruit and Organic Driscoll's Farm Sweet Berries

Assortment of Fresh Pastries, Croissants, Danish and Breakfast Breads

Variety of Bagels and Cream Cheese

Individual Assorted Yogurts and Granola

Chilled Fresh Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee and Premium Assortment of Teas

CONTINENTAL ENHANCEMENTS

Fresh Scrambled Eggs	11/person
Smoked Bacon or Pork Sausage	10/person
Organic Chicken Apple Sausage	12/person
Organic Steel Cut Oatmeal	8/person
<i>Brown Sugar, Raisins, Almonds</i>	
Smoked Salmon with Bagels	17/person
<i>Capers, Red Onion, Tomatoes</i>	
Buttermilk Pancakes	9/person
Ham and Cheese Croissant	11/person
Breakfast Burrito	11/person
Vegetarian Breakfast Burrito	11/person

Prices listed are subject to applicable taxable service charge and sales tax



BUILD YOUR OWN BREAKFAST BUFFET

*All Buffet options below, include the
Cabana Continental Breakfast items.*

Price is per person

ALL AMERICAN 40

Fresh Scrambled Eggs

Hickory Smoked Bacon

Country Style Pork Sausage

Breakfast Potatoes

STEAK HOUSE 45

Fresh Scrambled Eggs with Grated Cheddar
Cheese and Chives

Marinated Flank Steak

Herbed Potatoes Wedges

SOUTH OF THE BORDER 42

Scrambled Ranchero Eggs with Peppers, Onions,
Queso Fresco, Salsa

Slow Braised and Shredded Machaca Beef

Warm Corn and Flour Tortillas

ALOHA BREAKFAST 40

Fresh Scrambled Eggs with Green Onions, Tomato

Spicy Portuguese Sausage

Macadamia Nut Pancakes with Warm Maple Syrup

Steamed Jasmine Rice

*Prices listed are subject to applicable taxable service charge
and sales tax*

*Minimum guaranteed count of 20 people for all
plated/buffet options.*

*A labor and preparation charge of \$200 plus service and tax will be
applied for groups smaller than 20 people*

PLATED BREAKFASTS

All plated breakfasts come with fresh orange juice, assortment of breakfast pastries, freshly brewed regular and decaffeinated coffee and a selection of premium teas

SMOKED SALMON EGGS BENEDICT 43

Dill Hollandaise Sauce, Red Onions, Fried Capers, Sautéed Spinach, English Muffins

BREAKFAST HASH WITH CHORIZO & EGG 37

Yukon Gold Potatoes, Bell Peppers, Chorizo, Green Onions, Sunny Side Up Egg, Cilantro

CREAMY POLENTA WITH MUSHROOMS 34

Seared Wild Mushrooms, Polenta, Garlic, Thyme, Parmesan, Poached Egg, Parsley

BLISTERED CHERRY TOMATO FRITTATA 34

Onion, Confit Garlic, Celery, Salsa Verde and Seasonal Breakfast Potatoes

TORTILLA ESPANOLA 34

Yukon Gold Potatoes, Sweet Onions, California Garlic, Traditional Spanish Aioli

BREAKFAST BURRITO MOJADO 33

Potatoes, Pico de Gallo, Fresh Scrambled Eggs, Green Salsa

LOCO MOCO 41

Grilled Beef Patty, Fried Egg, Steamed Jasmine Rice, Caramelized Onion Gravy, Scallions



A LA CARTE

BREAKFAST

Individual Organic Yogurts	6/each
Assortment of Cold Cereals ~ Served with Low Fat Milk	6/each
Granola Parfait ~ Organic Berries, Greek Yogurt	11/each
Assortment of Croissants ~ Plain, Chocolate, Almond, Raspberry	42/doz
Assortment of Muffins ~ Oat Bran, Blueberry, Chocolate, Banana Walnut	42/doz
Assortment of Danishes ~ Cheese, Apricot, Fresh Strawberry, Apple Cinnamon	42/doz
Assortment of Scones ~ Apple Cranberry, Chocolate Cherry, Orange Raisin, Lemon Blueberry	42/doz
Sticky Buns ~ Walnut or Pecan	40/doz
Assortment of Donuts	42/doz
Assortment of Bagels	40/doz
Hard Boiled Eggs	14/doz
Gluten Free Pastries	42/doz

HOT BEVERAGES

Regular & Decaffeinated Coffees	80/gal
Assorted Premium Teas	80/gal
Hot Chocolate	80/gal

SNACK TIME

Seasonal Whole Fruit	3/each
Apple and Cherry Turnovers	40/doz
Savory and Cheese Scones	40/doz
Coffee Cakes ~ Apple, Cinnamon, Blueberry or Cranberry	38/doz
House made Cookies ~ Chocolate Chip, Oatmeal Raisin, Peanut Butter, Macadamia Nut	38/doz
Assorted Brownies ~ Chocolate Fudge, White Chocolate Blondies	38/doz
Freshly Baked Cookie Bars ~ Lemon, Pecan and 7-Layer	38/doz
Mini Cupcakes	38/doz
Granola, Cliff, Energy Bars	5/each
Bowl of Mixed Nuts	5/person
Popcorn and Pretzels	5/person
Miss Vickie's Kettle Chips	5/each

COLD BEVERAGES

Freshly Brewed Iced Tea	80/gal
Fresh Squeezed Lemonade	80/gal
Assorted Juices ~ Orange, Cranberry, Grapefruit	80/gal
Assorted Soft Drinks	5/each
Bottled Water ~ Sparkling & Still	5/each

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THEMED BREAKS

All Breaks Include
Assorted Soft Drinks
Bottled Water (sparkling and still)
Freshly Brewed Regular and Decaffeinated Coffees
Assortment of Premium Teas
Prices are per person

BUILD YOUR OWN TRAIL MIX

Apricots, Sun Dried Cranberry, Pineapple
and Golden Raisins 2 3
Almonds, Pecans, Walnuts and
Macadamia Nuts
Dark Chocolate Bits and M&M's'
Seasonal Fresh Fruit Smoothie

SUGAR SHOP

Plain and Peanut M&M's 2 1
Snickers Bars & Hershey's Chocolate Bars
Gummy Candies
Starburst and Skittles

CHIPS AND DIPS

Assorted Tortilla Chips 2 2
Grilled Pita and Naan Bread
Pico De Gallo
Roasted Tomatillo Salsa
House made Guacamole
Paprika and Chickpea Puree
Roasted Eggplant Puree

GOOD FOR YOU

Steamed Edamame with Sea Salt 2 2
Fresh Crudite served with Spinach Artichoke Dip
Fresh Fruit Bowls
Root Vegetable Chips
Raw Almonds and Raisins

HAPPY HOUR BREAK

Buffalo Chicken Wings 2 8
Celery and Carrots with Blue Cheese Dip
Garlic Fries with Parsley
Warm Soft Pretzels with Yellow and Spicy
Mustards

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and sales tax
Minimum guaranteed count o 20 people for all
plated/buffet options.*

*A labor and preparation charge of \$200 will be applied for groups
smaller than 20 people*

Plated Lunch Menu

3 - COURSE

49 PER PERSON

Choose Up To:

1 Salad
3 Entrees
1 Dessert

4 - COURSE

55 PER PERSON

Choose Up To:

1 Soup
1 Salad
3 Entrees
1 Dessert

All plated lunch selections are served with freshly baked rolls, Regular/Decaffeinated coffee, premium assortment of teas, and iced tea

SOUPS

ROASTED TOMATO BISQUE

Fire Roasted Tomatoes, Fennel, Fresh Herbs, Roasted Garlic ~ Veg/GF

POTATO LEEK

Caramelized Leeks, Yukon Gold Potatoes, Thyme, Crème Fraiche ~ Veg/GF

MINISTRONE

Local Seasonal Vegetables, Tomato Herb Broth ~ Veg

BUTTERNUT SQUASH

Cinnamon Scented Crème Fraiche ~ Veg/GF

BROCCOLI & CHEDDAR

Roasted Gilroy Garlic, Aged White Cheddar ~ Veg

SALADS

CLASSIC CAESAR

Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Baby Tomatoes, Caesar Dressing ~ Veg

LOCAL ORGANIC

Baby Field Greens, Cucumber Ribbons, Squash, Candied Pecans, Cherry Tomatoes, Champagne Vinaigrette ~ Veg/GF

ROASTED APPLE & KALE

Radicchio, Dried Cranberries, Sliced Almonds, Grana Padano Cheese, Raspberry Vinaigrette ~ Veg/GF

SALAD VERDE

Butter Lettuce, Fine Herbs, Shallots, Dijon Vinaigrette ~ Veg/GF

ENTREES

MARSALA CHICKEN BREAST

Wild Mushroom Marsala Sauce, Mascarpone Polenta

HERB ROASTED CHICKEN BREAST

Rice Pilaf, Caramelized Onion Jus

HERB ROASTED SALMON

Roasted Garlic Polenta, Shaved Fennel, Basil Aioli

PAN SEARED HALIBUT

Sundried Tomato Orzo, Lemon Caper Sauce

STEAK FRITES

Flat Iron, Baby Carrots, Roquefort Butter and Red Wine Demi Glaze

MARINATED SIRLOIN

Herbed Mashed Potatoes, Cabernet Reduction

VEGETARIAN

EGGPLANT CAPONATA

Grilled Asparagus, Portobello Mushrooms ~ GF

CHANTERELLE FARRO RISOTTO

Black Truffle, Aged Parmesan, Chives

ROASTED HEIRLOOM TOMATO FETTUCINE

California Garlic, Basil, Butter, Aged Parmesan

GRILLED EGGPLANT NAPOLEON

Eggplant, Zucchini, Tomatoes, Polenta, Basil Tarragon Puree

DESSERTS

SEASONAL FRUIT TART

NY STYLE CHEESECAKE

Strawberry Coulis ~ Veg

MANGO PANNA COTTA

Refreshing Mango Sauce ~ Veg

FLOURLESS CHOCOLATE CAKE

Raspberry Coulis ~ Veg

TIRAMISU

Chocolate Sauce ~ Veg

TRADITIONAL CREME BRULEE

Mint and Raspberries ~ Veg

PISTACHIO CHEESECAKE

Cookie Crumble and Caramel Drizzle ~ Veg

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Minimum guaranteed count of 20 people for all plated/buffet options.

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Build Your Own Buffet

SAN ANTONIO ROAD

52 PER PERSON

1 Soup
1 Salad
1 Composed Salad
2 Mains
1 Side
2 Desserts

EL CAMINO REAL

61 PER PERSON

1 Soup
1 Salad
1 Composed Salad
3 Mains
2 Sides
2 Desserts

LOS ALTOS BLVD

69 PER PERSON

1 Soup
2 Salad
1 Composed Salad
4 Mains
2 Sides
3 Desserts

*All Buffets are served
with Fresh Rolls, Regular and Decaffeinated
Coffees and Premium Assorted Teas and Iced Tea*

*Buffets are designed for a maximum of 1 1/2
hours of service. Minimum guaranteed count of
20ppl for all buffet options.*

*Labor fee of \$200.00 will be applied for groups
of less than 20ppl*

SALADS

CHEF'S SALAD

Butter Lettuce, Radicchio, Artichoke Hearts, Kalamata Olives,
Shredded Carrots, Crumbled Blue Cheese, Bacon, Ranch
Dressing ~ GF

KALE SALAD

Toasted Sliced Almonds, Dried Cranberries, Roasted Apple,
Crumbled Goat Cheese, Champagne Vinaigrette ~ Veg/GF

ROMAINE SALAD

Hearts of Romaine, Radicchio, Sliced Cucumber, Artichoke,
Garlic Croutons, Shaved Parmesan, Caesar Dressing ~ Veg

SPINACH SALAD

Applewood Smoked Bacon, Chopped Eggs, Baby Tomato,
Shaved Carrot, Crumbled Glue Cheese, Balsamic Vinaigrette

TEX MEX ROMAINE SALAD

Grilled Corn, Black Beans, Sweet Peppers, Crispy Tortilla
Strips, Chipotle Caesar Dressing ~ Veg

ANTIPASTO SALAD

Baby Mixed Greens, Pepperoncini, Kalamata Olives, Sweet
Peppers, Artichoke Hearts, Shaved Red Onion, Sun Dried
Tomato, Herb Vinaigrette ~ GF

SOUPS

ROASTED TOMATO BISQUE

Fire Roasted Tomatoes, Fennel, Fresh Herbs, Roasted Garlic ~
Veg/GF

POTATO LEEK

Caramelized Leeks, Yukon Gold Potatoes, Thyme, Crème
Fraiche ~ Veg/GF

MINISTRONE

Local Seasonal Vegetables, Tomato Herb Broth ~ Veg

BROCCOLI & CHEDDAR

Roasted Gilroy Garlic, Aged White Cheddar ~ Veg

COMPOSED SALADS

ROASTED BEET SALAD

Mache Lettuce, Frisee, Toasted Hazelnuts, Crumbled Goat
Cheese, Balsamic Vinaigrette ~ Veg/GF

FARFALLE PASTA SALAD

Baby Tomatoes, Spinach, Mozzarella, Toasted Pine Nuts, Fresh
Basil, Balsamic Dressing ~ Veg

WILTED KALE AND BARLEY SALAD

Parsley, Toasted Walnuts, Cucumber, Lemon Vinaigrette

CHICKEN SALAD

Green and Purple Cabbage, Roasted Shredded Chicken, Sliced
Red Onion, Oyster Mushrooms, Carrots, Cilantro, Mint, Lime
Chili Vinaigrette ~ GF

CREAMY POTATO SALAD

Dijon, Dill Relish, Celery, Red Onion, Tarragon ~ Veg/GF

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Build Your Own Buffet

All Buffets are served with Fresh Rolls, Regular and Decaffeinated Coffees, Premium Assorted Teas and Iced Tea

MAINS

CHICKEN MARSALA

Wild Mushroom Marsala Sauce, Mascarpone Polenta

ROASTED TURKEY BREAST

Roasted Garlic Pan Jus

ACHIOTE RUBBED CHICKEN BREAST

Cilantro, Garlic, Citrus Marinade ~ *GF*

PAN SEARED SALMON

Chardonnay Caper Sauce

GARLIC ROASTED SALMON

Herb Chimichurri ~ *GF*

OVEN ROASTED COD

Fresh Dill Butter

GRILLED BEEF TRI TIP

Wild Mushroom Demi-Glace

APPLE BRINED ROAST PORK LOIN

Leek Mustard Sauce ~ *GF*

PULLED PORK

Chili and Roasted Tomatillo Salsa ~ *GF*

ROASTED LEG OF LAMB

Lamb Jus ~ *GF*

VEGETARIAN MAINS

CHEF'S MUSHROOM RISOTTO

Seasonal Mushrooms, Risotto, Parmesan Cheese, Balsamic Drizzle ~ *Veg/GF*

STUFFED BELL PEPPERS

Wild Rice, Bell Peppers, Onions, Cucumbers, Feta Cheese, Olives, Parsley, Oregano, Extra Virgin Olive Oil ~ *Veg/GF*

CUMIN BRAISED CHICKPEA

Slow Cooked Tomato, Caramelized Onion, Roasted Garlic, Curry Roasted Cauliflower ~ *Veg/GF*

SIDES

GARLIC MASHED POTATOES

Yukon Gold Potatoes, Garlic Confit ~ *Veg/GF*

WILD RICE PILAF

Caramelized Onion, Carrot, Fine Herbs ~ *Veg/GF*

ROASTED MARBLE POTATOES

Caramelized Shallot, Fine Herbs ~ *Veg/GF*

CREAMY POLENTA

Parmesan, Mascarpone, Chives ~ *Veg*

STEAMED BROCCOLI AND

CAULIFLOWER

GARLIC GREEN BEANS

FRIED EGGPLANT

Soy Sauce, Ginger, Garlic, Thai Basil

SEASONAL ROASTED VEGETABLES

DESSERTS

CHOCOLATE FUDGE BROWNIES

ASSORTED HOUSEMADE COOKIES

STRAWBERRY SHORTCAKE

RASPBERRY CHEESECAKE

DECADENT CHOCOLATE CAKE

FRESH FRUIT STRIP

CHOCOLATE BANANA FOSTER CAKE

PINEAPPLE COCONUT CAKE

MANGO MOUSSE CAKE

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Buffets served with
Fresh Rolls, Regular and
Decaffeinated Coffee,
Assortment of Teas
and Iced Tea

ASIAN FUSION

EGG DROP SOUP
Pork and Ginger Soy Broth ~ GF

ASIAN CHICKEN SALAD
Napa Cabbage Slaw, Mandarin Oranges, Red Peppers, Crispy Fried Noodles, Sesame Soy Dressing

THAI CURRY CHICKEN
Braised Chicken, Spicy Coconut Broth ~ GF

SESAME CRUSTED MAHI MAHI
Grilled Pineapple Relish, Garlic Chili Broccolini ~ GF

SPICY HOISIN GREEN BEAN SALAD
Roasted Garlic, Toasted Cashews ~ GF/Veg

FRIED RICE
Jasmine Rice, Baby Bok Choy, Eggs, Green Onion, Soy Sauce ~ GF/Veg

EGG CUSTARD TARTS

GREEN TEA CAKE

55 PER PERSON

SOUTH OF THE BORDER

CHICKEN TORTILLA SOUP
Shredded Cheddar, Sour Cream

ROMAINE SALAD
Grilled Corn, Black Beans, Sweet Peppers, Crispy Tortilla Strips, Chipotle Caesar Dressing ~ Veg

ACHIOTE RUBBED CHICKEN
Chicken Breast, Cilantro, Garlic, Citrus Marinade ~ GF

GARLIC ROASTED SALMON
Herb Chimichurri ~ GF

CHEESE ENCHILADAS
Jack Cheese, Corn Tortilla, Roasted Chili Tomato Sauce, Cilantro, Green Onion, Queso Fresco ~ Veg

PAPAS BRAVA
Roasted Garlic Aioli, Spanish Smoked Paprika ~ Veg/GF

ROASTED VEGETABLES
Chili and Lime ~ Veg/GF

TRES LECHES CAKE

CUSTARD FILLED CHURROS

55 PER PERSON

HOMESTYLE BBQ

CHILI
Kidney Beans, Sweet Peppers, Ground Beef

FARFALLE PASTA SALAD
Tomato, Mozzarella, Spinach, Toasted Pine Nuts, Fresh Basil, Balsamic Dressing ~ Veg

CREAMY POTATO SALAD
Dijon, Dill Relish, Celery, Red Onion, Tarragon

MARINATED GRILLED CHICKEN
Sweet and Spicy Barbecue Sauce

GRILLED BEEF TRI TIP
Fire Roasted Tomatillo Sauce

GARLIC MASHED POTATOES
Cheddar, Green Onion

COOKIES AND BROWNIES

STRAWBERRY SHORTCAKE

56 PER PERSON

THE PARISIAN

SALAD LYONNAISE
Pancetta Lardon, Croutons, Baby Frisee, Egg, Sherry Vinaigrette

SALAD VERDE
Butter Lettuce, Fine Herbs, Shallots, Dijon Vinaigrette

ROASTED CHICKEN
Creamy Polenta, Natural Pan Jus

STEAK FRITES
Roquefort Butter and Red Wine Demi-Glace

VEGETABLE NAPOLEON
Eggplant, Zucchini, Tomatoes, Basil and Tarragon Puree

WILD MUSHROOM RISOTTO
Oyster and Beech Mushrooms, Parmesan

ALMOND HAZELNUT MOUSSE

STRAWBERRY SABAYON CAKE

58 PER PERSON

buffets

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Minimum guaranteed count of 20 people for all plated/buffet options.
A labor and preparation charge of \$200 will be applied for groups smaller than 20 people.

*Buffets served with
Fresh Rolls, Regular and
Decaffeinated Coffee,
Assortment of Teas
and Iced Tea*

SPANISH TAPAS

WARM MARINATED OLIVES
Orange Peel, Savory Extra Virgin Olive Oil ~ *GF/Veg*

JUMBO CALIFORNIA ASPARAGUS
Wrapped in Serrano Ham ~ *GF*

PAPAS BRAVAS
Roasted Garlic Aioli, Spanish Smoked Paprika ~ *GF/Veg*

SIZZLING PRAWNS
Garlic, Smoked Paprika Chili, Olive Oil ~ *GF*

PAN CON TOMATE
Grilled Baguette with Vine-Ripened Tomatoes,
Garlic, Extra Virgin Olive Oil ~ *Veg*

CHARRED PADRON PEPPERS
Chili Flakes, Garlic, Lemon Juice ~ *GF/Veg*

SPANISH FLAT BREAD
Cherry Tomatoes, Onions, Garlic, Red Bell
Peppers, Smoked Paprika ~ *Veg*

FRESH FRUIT TART

CHURROS ~ CHOCOLATE SAUCE

60 PER PERSON

INDIAN INSPIRED

TABOULI SALAD
Fresh Mint, Dill, Yogurt, Organic Bulgur Wheat, Fresh
Herbs, Sweet Red Onion, Heirloom Tomatoes

CHICKPEA AND CUCUMBER SALAD
Shaved Red Onion, Kalamata Olives, Roasted Red
Peppers, Feta Cheese, Herb Lemon Vinaigrette

BUTTER CHICKEN

CREAMY MARSALA FISH CURRY

CUMIN BRAISED CHICKPEA
Slow Cooked Tomato, Caramelized Onion, Roasted
Garlic, Curry Roasted Cauliflower

TANDOORI SPICED VEGETABLES
Mushrooms, Cauliflower, Zucchini and Yellow
Squash

SAFFRON BASMATI RICE
Sweet Peppers, Green Olives, Fresh Herbs

BAKLAVA

MANGO MOUSSE CAKE

62 PER PERSON

BOARDROOM DELI

MINESTRONE SOUP ~ VEG

MIXED GREEN SALAD
Garden Vegetables, Champagne Vinaigrette ~ *Veg*

CREAMY POTATO SALAD
with Sweet Pickle Relish ~ *Veg*

SEASONAL MELON & BERRY SALAD

ASSORTED MEATS
Smoked Turkey Breast, Rare Roast Beef, Genoa
Salami, Ham, Hot Coppa

ASSORTED CHEESES
Sliced Smoked Gouda, Provolone, Dill Havarti,
White Cheddar

ROASTED SEASONAL VEGETABLES

SELECTION OF FRESH BREADS

MISS VICKIE'S KETTLE CHIPS

**MINI APPLE CRUMB TARTS &
FRESH BAKED COOKIES**

48 PER PERSON

DELI BOX

CHOICE OF 3 SANDWICHES

- Smoked Turkey Breast ~ *Havarti Cheese, Pesto Spread, Lettuce and Tomatoes on a Flaky Croissant*
- Roast Beef ~ *Boursin Aioli, Caramelized Onions, Lettuce and Tomatoes on a French Baguette*
- Smoked Salmon ~ *Lemon Aioli, Baby Spinach and Tomatoes on a Parisian Roll*
- Italian Sub ~ *Genoa Salami, Coppa, Provolone Cheese, Mixed Greens, Pepperoncini, Tomatoes, Dijonnaise on a Sourdough Roll*
- Grilled Vegetables ~ *Squash, Zucchini, Sliced Tomato, Cucumber, Butter Lettuce, Hummus on a Wheat Roll ~ Veg*
- Caprese Wrap ~ *Tomatoes, Cucumber, Fresh Mozzarella, Field Greens, Balsamic, Basil in a Spinach Tortilla ~ Veg*

DITALINI PASTA SALAD
Shredded Carrot, Red Onion, Herbs ~ *Veg*

**WHOLE FRUIT, COOKIE, KETTLE
CHIPS**

BOTTLED WATER/SOFT DRINK

44 PER PERSON

Prices listed are subject to applicable taxable service charge and sales tax.

Minimum guaranteed count of 20 people for all plated/buffet options.

A labor and preparation charge of \$200 will be applied for groups smaller than 20 people.

buffets

RECEPTION



PASSED APPETIZERS

Select any of the items below at \$8 per selection with a minimum order of 20 pieces per selection or choose one of the following packages

Four Selections	30/person
Five Selections	37/person
Six Selections	44/person

Spanakopita
Vegetable Samosa
Vegetable Pot Sticker
Crispy Vegetable Eggroll
Crispy Falafel with Cucumber Raita
Thai Chicken Satay, Spicy Peanut Sauce
Beef Satay, Teriyaki Glaze
Citrus Cilantro Bacon Wrapped Scallops GF
Coconut Shrimp, Sweet Hot Chili Sauce
Crab Cake, Harissa Aioli

DISPLAY STATIONS

CRUDITE Fresh Local Farm Vegetables to include Baby Carrots, Radish, Cucumber, Baby Tomatoes, Celery, Sugar Snap Peas, Sweet Peppers, Assorted Olives, Ranch Dressing	11/person
MEDITERRANEAN DISPLAY Hummus, Baba Ganoush, Tomato, Olive Relish, Grilled Pita Bread	11/person
SEASONAL FRUIT & BERRIES Locally Sourced and Seasonally Inspired Fruit and Organic Driscoll's Farm Sweet Berries	10/person
GRILLED VEGETABLES Grilled Marinated Mushrooms, Artichoke Hearts, Peppers, Olives, Zucchini, Asparagus, Yellow Squash, Herbs, Olive Oil	12/person
CHEF'S CHEESE DISPLAY A Selection of International and Local Organic Cheeses, Artisan Breads, Crostini, Toasted Nuts, Fig Spread, Dried Fruits, Marshall Farm's Honey	12/person
ANTIPASTO DISPLAY Assorted Cured Meats, Marinated Artichokes, Roasted Red Peppers, Marinated Tomatoes, Marinated Fresh Mozzarella, Manchego Cheese, Assorted Olives, Baguette Crostini	14/person
CHIPS & DIPS Housemade Tortilla Chips, Freshly made Guacamole, Pico De Gallo, Salsa Verde	12/person

CARVING STATIONS

PRIME RIB OF BEEF Sea Salt and Garlic Crusted Beef Prime Rib ~ GF Smashed Red Skin Potatoes with Cheddar and Scallions ~ GF Fresh Horseradish, Pan Jus Artisan Rolls	28/person
TRI-TIP Herbed Bread Crumb Crusted Beef Tenderloin Garlic Mashed Potatoes ~ GF Fresh Horseradish, Bearnaise Sauce Artisan Rolls	19/person
TURKEY BREAST Rosemary and Garlic Brined Turkey Breast ~ GF Brown Rice, Sundried Cranberry and Forest Mushroom Dressing ~ GF Citrus Cranberry Relish Giblet Gravy Artisan Rolls	16/person

All Carving Stations require a Chef's Attendant at \$150/each.

Prices listed are subject to applicable taxable service charge and sales tax.

RECEPTION



RECEPTION STATIONS

SPANISH TAPAS

34/person

Select up to (5) items:

- Papas Bravas ~ *Roasted Garlic Aioli, Spanish Smoked Paprika*
- Warm Marinated Olives ~ *Orange Peel, Savory Extra Virgin Olive Oil*
- Jumbo California Asparagus ~ *Wrapped in Serrano Ham*
- Sizzling Prawns in Garlic ~ *Smoked Paprika Chili, Olive Oil*
- Pan Con Tomate ~ *Grilled Baguette, Ripe Tomatoes, Garlic, Extra Virgin Olive Oil*
- Charred Peppers ~ *Olive Oil, Fleur De Sel, Lemon Juice*
- Roasted Rainbow Cauliflower ~ *Olive Oil, Chili Flakes, Garlic, Lemon Juice*
- Spanish Flat Bread ~ *Cherry Tomatoes, Onions, Garlic, Olive Oil, Red Bell Peppers, Smoked Paprika*

INTERNATIONAL SLIDERS

33/person

Select up to (4) items:

- Australian Wagyu Beef ~ *Sharp White Cheddar, Herb Aioli*
- Mexican Pulled Pork ~ *Cabbage Slaw, Chipotle Sauce*
- Crab Cakes ~ *Shaved Fennel, Lemon Caper Remoulade*
- Korean BBQ Chicken ~ *Kimchi*
- House Fried Potato Chips with Parmesan

RECEPTION STATIONS

RAW BAR STATION

32/person

Select up to (5) items:

- Oysters on the Half Shell
- Chilled Prawns
- Snow Crab Claws
- Marinated New Zealand Green Lip Mussels
- Ahi Poke

Served with Classic Cocktail Sauce, Shallot Mignonette, Lemon Wedges, Tabasco Sauce

TACO PARTY

30/person

Select up to (2) items:

- Jose's Carnitas ~ *Slow Cooked Pork with Citrus and Garlic*
- Grilled Carne Asada ~ *Marinated Grilled Steak*
- Pulled Chipotle Marinated Chicken ~ *Slow Roasted Chipotle Chicken*
- Cumin and Paprika Spiced Mahi Mahi ~ *Roasted Spiced Mahi Mahi*

Served with Fresh Radish, Cabbage Slaw, Pico de Gallo, Salsa Roja, Queso Fresco, Quacamole, Sour Cream, Corn Tortillas

Prices listed are subject to applicable taxable service charge and sales tax

DESSERT STATIONS

CHOCOLATE

29/person

Chocolate Dipped Strawberries
Dark Chocolate Decadence with Raspberries and Cream
Chocolate Covered Eclairs
Chocolate Ganache Tart
Chocolate Covered Coconut Macaroons

EVERY DAY IS A SUNDAE

25/person

Requires an Attendant at \$150/each
Vanilla and Chocolate Ice Cream
M&M's, Milk Chocolate Kisses, Rainbow Sprinkles
Gummy Candies,

CLASSIC AMERICAN

27/person

Strawberry Shortcake
Lemon Meringue Tartlets
Chocolate and Pecan Tartlets
New York Style Cheesecake
Classic Devil's Food Cake
Mini Red Velvet Cupcakes

Plated Dinner Menu

3 - COURSE

68 PER PERSON

Choose Up To:

1 Salad
3 Mains
1 Dessert

4 - COURSE

75 PER PERSON

Choose Up To:

1 Soup
1 Salad
3 Mains
1 Dessert

All plated dinner selections are served with freshly baked rolls, regular/decaffeinated coffee, premium assortment of teas

SOUPS

ROASTED TOMATO BISQUE

Fire Roasted Tomatoes, Fennel, Fresh Herbs, Roasted Garlic ~
Veg/GF

POTATO LEEK

Caramelized Leeks, Yukon Gold Potatoes, Thyme, Crème
Fraiche ~ *Veg/GF*

MINISTRONE

Local Seasonal Vegetables, Tomato Herb Broth ~ *Veg*

LOBSTER BISQUE

Tarragon Oil, Crème Fraiche

BROCCOLI & CHEDDAR

Roasted Gilroy Garlic, Aged White Cheddar ~ *Veg*

DESSERTS

CHOCOLATE SOUFFLE

Chocolate Cake with Rich Creamy Chocolate Center,
Caramel Drizzle ~ *Veg*

TRADITIONAL CHEESECAKE

NY Style Cheesecake with Graham Cracker Base, Whipped
Cream and Cherry Sauce ~ *Veg*

MANGO PANNA COTTA

Sweetened Cooked Cream Topped with Refreshing
Mango Sauce ~ *Veg*

SALADS

CLASSIC CAESAR

Romaine Lettuce, Shaved Parmesan,
Garlic Croutons, Baby Tomatoes, Caesar Dressing ~ *Veg*

ROASTED BEET

Mixed Greens, Toasted Hazelnuts, Crumbled Goat Cheese,
Balsamic Vinaigrette ~ *Veg/GF*

ROASTED APPLE & KALE

Radicchio, Dried Cranberries, Sliced Almonds, Grana Padano
Cheese, Raspberry Vinaigrette ~ *Veg/GF*

SALAD VERDE

Butter Lettuce, Fine Herbs, Shallots, Dijon Vinaigrette ~ *Veg/GF*

ROASTED PEAR & GORGONZOLA

Roasted Pear, Mixed Field Greens, Crumbled Gorgonzola,
Toasted Walnuts, Champagne Vinaigrette ~ *Veg/GF*

CHICKPEA & BABY GREENS

Feta Cheese, Kalamata Olives, Cucumbers, Baby Tomatoes,
Citrus Vinaigrette ~ *Veg/GF*

TRIPLE CHOCOLATE MOUSSE

Decadent Dark, Milk and White Chocolate Mousse,
White Chocolate Shavings ~ *Veg*

FLOURLESS CHOCOLATE CAKE

Raspberry Coulis ~ *Veg*

TIRAMISU

Chocolate Sauce ~ *Veg*

TRADITIONAL CREME BRULEE

Mint and Raspberries ~ *Veg*

Prices listed are subject to applicable taxable service charge and sales tax.

Minimum guaranteed count of 20 people for all plated/buffet options.

A labor and preparation charge of \$200 will be applied for groups smaller than 20 people.

Plated Dinner Menu

*All plated dinner selections are served with freshly baked rolls,
regular/decaffeinated coffee, premium assortment of teas*

ENTREES

MARSALA CHICKEN

Wild Mushroom Marsala Sauce, Mascarpone Polenta

ROASTED CHICKEN

Creamy Mashed Potatoes, Natural Pan Jus

CALABRIAN ROASTED CHICKEN

Lemon Calabrian Relish, Roasted Red Potatoes with Shallots Garlic Confit ~ *GF*

GRILLED STEAK FRITES

Searred Baby Carrots, Roquefort Butter and Red Wine Demi-Glace

PEPPERED NY STRIP

Roasted Garlic and Parsnip Puree, Port Wine Demi-Glace

CABERNET BRAISED SHORT RIB

Roasted Garlic Mash, Thyme Jus

GRILLED PORK CHOP

Roasted Baby Potatoes, Grain Mustard Leek Sauce ~ *GF*

PAN SEARED SEA BASS

Roasted Baby Vegetables, Lemon Roasted Potatoes, Tarragon Chive Oil ~ *GF*

HERB ROASTED SALMON

Lentil Bacon Cassoulet, Shaved Fennel, Basil Aioli ~ *GF*

SEARED SCALLOPS

Lemon Scented Risotto, Roasted Summer Squash, Tarragon Beurre Blanc ~ *GF*

VEGETARIAN

EGGPLANT CAPONATA

Grilled Asparagus, Portobello Mushrooms ~ *GF*

CHANTERELLE FARRO RISOTTO

Black Truffle, Aged Parmesan, Chives

ROASTED HEIRLOOM TOMATO

FETTUCINE

California Garlic, Basil, Butter, Aged Parmesan

GRILLED EGGPLANT NAPOLEON

Eggplant, Zucchini, Tomatoes, Polenta, Basil Tarragon Puree

PREMIUM SELECTIONS

Additional \$3 per person

OSSO BUCCO

Risotto Alla Milanese, Grilled Broccolini, Fine Herbs

PAN SEARED FILET MIGNON

Potato Confit, Wild Mushroom, Sun Dried Tomato Demi-Glace

BEEF AND PRAWNS

Petit Grilled Beef Filet Mignon, Garlic Herb Jumbo Prawns, Truffle Mashed Potatoes, Brandy Sauce ~ *GF*

RACK OF LAMB

New Zealand Baby Lamb Loin, Herb Dijon Crust, Garlic Mashed Potatoes, Syrah Wine Sauce

PAN SEARED HALIBUT

Sundried Tomato Orzo, Lemon Caper Sauce

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*Minimum guaranteed count of 20 people for all plated/buffet options.
A labor and preparation charge of \$200 will be applied for groups smaller than 20 people.*

CHILDREN'S PLATED MENU

*25/child ~ Ages 12 and under
All selections come with fresh fruit as starter and
vanila ice cream as dessert.*

~Choice of (2) Selections~

MINI CHEESEBURGER SLIDERS

Served with French Fries and Carrot Sticks

CHICKEN TENDERS

Served with French Fries and Carrot Sticks

CHEDDAR MAC N' CHEESE

Served with Steamed Veggies

PASTA MARINARA

Served with Steamed Vegetables

GRILLED TERIYAKI CHICKEN

Served with Steamed Rice and Vegetables

BAR MENU

Host Bar

House Wines 10

Choose Brand Level

- Deluxe Brand 10
- Premium Brand 12

J Roget Brut 10

Domestic Beer 7

Premium Beer 8

Assorted Soft Drinks 5

Sparkling Water 5

Still Bottled Water 5

Cash Bar

House Wines 12

Choose Brand Level

- Deluxe Brand 11
- Premium Brand 13

J Roget Brut 12

Domestic Beer 8

Premium Beer 9

Assorted Soft Drinks 6

Sparkling Water 6

Still Bottled Water 6

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## Deluxe Brands

Absolut Vodka

Beefeater Gin

Malibu Rum

Sauza Blue Tequila

Jim Beam Bourbon

Jack Daniel's Bourbon

Dewers White Label Scotch

## Premium Brands

Titos Vodka

Ketel One Vodka

Greygoose Vodka

Bombay Gin

Captain Morgan Rum

Bacardi Rum

Patron Tequila

Buffalo Trace Bourbon

Jameson Whiskey

JW Red Scotch

## Beer

Domestic Beer ~

Budweiser

Bud Light

Imported Beer ~

Corona

Heineken

Lagunitas IPA

Heineken Zero

## Non-Alcoholic

Assorted Soft Drinks

Water ~

Bottled Still

Bottled Sparking

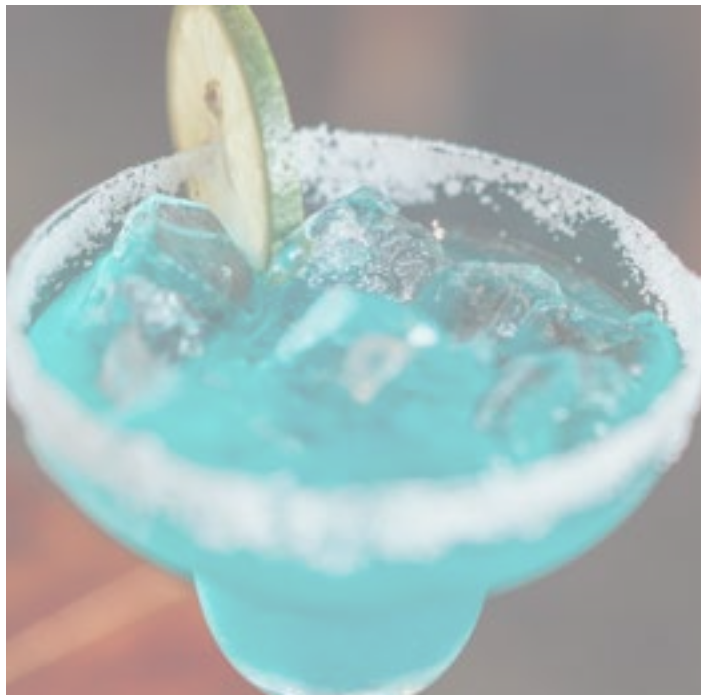
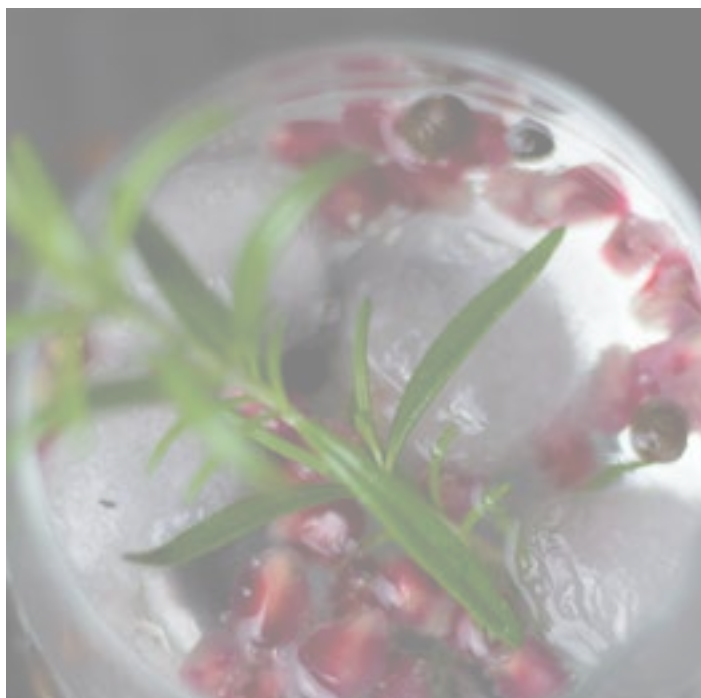
### Bartender Service

Each bar has a minimum bar tab requirement of \$500.00. Should a bar tab fall below this required minimum, there is a bartender fee of \$250.00 assessed per bar.

Corkage Fee for Outside Wine - \$25.00 plus service and tax per 750ml bottle

Hotel Wine by the Bottle will be charged on consumption basis

Prices listed are subject to applicable taxable service charge and sales tax



# WINE LIST

## SPARKLING WINE

|                                          | BOTTLE |
|------------------------------------------|--------|
| J. Roget, <i>Brut, California N</i>      | 40     |
| Gloria Ferrer, <i>Blanc De Noirs, NV</i> | 65     |
| La Marca Prosecco, <i>Italy</i>          | 45     |

## CHARDONNAY

|                                   |    |
|-----------------------------------|----|
| CK Mondavi, <i>Willow Springs</i> | 40 |
| Franciscan, <i>Napa Valley</i>    | 44 |
| Testarossa, <i>SLH</i>            | 65 |
| DeCoy, <i>Sonoma County</i>       | 60 |
| Hands of Time, <i>Stag's Leap</i> | 72 |

## OTHER WHITES

|                                                  |    |
|--------------------------------------------------|----|
| Wild Horse Viognier, <i>Central Coast</i>        | 40 |
| Saint M. Riesling, <i>Dry, Germany</i>           | 44 |
| Terlato Pinot Grigio, <i>Italy</i>               | 40 |
| Kim Crawford Sauvignon Blanc, <i>New Zealand</i> | 48 |
| Tapena Rose, <i>Spain</i>                        | 40 |
| Cote des Rose, <i>Gerard Bertrand Vineyards</i>  | 40 |

# WINE LIST

## CABERNET SAUVIGNON

BOTTLE

|                                              |    |
|----------------------------------------------|----|
| CK Mondavi, <i>Willow Springs</i>            | 40 |
| 14 Hands, <i>Columbia Valley</i>             | 44 |
| Franciscan, <i>Napa Valley</i>               | 56 |
| Beringer Founders Estate, <i>Napa Valley</i> | 48 |

## MERLOT

|                                        |    |
|----------------------------------------|----|
| CK Mondavi, <i>Willow Springs</i>      | 40 |
| JLohr, <i>Paso Robles</i>              | 45 |
| Rutherford Hill, <i>Napa</i>           | 50 |
| Charles Krug,                          | 55 |
| <i>Columbia Crest, Columbia Valley</i> | 40 |
| <i>Decoy, Sonoma County</i>            | 55 |

## PINOT NOIR

|                                          |    |
|------------------------------------------|----|
| Belle Glos, <i>Pinot Noir, Sonoma</i>    | 72 |
| Testarosa, <i>Pinot Noir, SLH</i>        | 75 |
| Meiomi, <i>Pinot Noir, Santa Cruz</i>    | 52 |
| Angel Ink, <i>Pinot Noir, Santa Cruz</i> | 55 |

## OTHER REDS

|                                             |     |
|---------------------------------------------|-----|
| Parducci, <i>Syrah True Grit, Mendocino</i> | 55  |
| Camila Melbec, <i>Argentina</i>             | 55  |
| Prisoner, <i>Zinfandel</i>                  | 100 |
| Ravenswood, <i>Zinfandel</i>                | 55  |

*Prices listed are subject to applicable taxable service charge and sales tax*