

BUFFET BREAKFASTS

A minimum order of 25 guests is required
Add **\$3** per person if less than 25 guests

All Buffets Served with:
Freshly Brewed Coffee,
Decaffeinated Coffee and Selection of Hot Teas

SAN DIEGO SUNSHINE

Selection of Chilled Juices
Fluffy Scrambled Eggs
Applewood Smoked Bacon
and Sausage Links
Seasoned Breakfast Potatoes
\$16

LIBERTY CLASSIC

Selection of Chilled Juices
Freshly Baked Muffins
and Danish Pastries
Sliced Fresh Seasonal Fruit
Fluffy Scrambled Eggs
Applewood smoked Bacon
and Sausage Links
Seasoned Breakfast Potatoes
\$18

BAJA FRESH

Selection of Chilled Juices
Fluffy Scrambled Eggs with Chorizo
Seasoned Breakfast Potatoes
with Pepper and Onions
Refried Beans
Warm Flour Tortillas
House Made Guacamole and Salsa Fresca
\$17

POINT LOMA BRUNCH

Selection of Juices
Sliced Seasonal Fruit
Assorted Dry Cereals with Milk
House Made Granola and Individual Yogurt
Display of Domestic and Imported Cheeses
with Diced Fruit
Smoked Salmon, Capers, Red Onions,
Assorted Bagels and Cream Cheese
Cheese Blintzes with Wild Berries
and Raspberry Coulis
Grilled Rib Eye with Herbal Au Jus
Scrambled Eggs with Cheese and Herbs
Applewood Smoked Bacon and Sausage
Breakfast Potatoes
Assorted Breakfast Pastries
\$32

CONTINENTAL BREAKFASTS

A minimum order of 10 guests is required on each
Continental Breakfast

All Continentals Served with:
Freshly Brewed Coffee,
Decaffeinated Coffee and Selection of Hot Tea

SUNRISE

Selection of Chilled Juices
Freshly Baked Muffins
and Danish Pastries
\$12

COURTYARD EXPRESS

Selection of Chilled Juices
Fresh Sliced Seasonal Fruit
Assorted Individual Yogurts
Assorted Muffins and Breakfast Breads
\$14

LIBERTY GRAND

Selection of Chilled Juices
Fresh Sliced Seasonal Fruit
Assorted Individual Yogurts
Assorted Dry Cereals with Milk
Variety of Breakfast Pastries
Assorted Muffins
\$15



ENHANCEMENTS

Additional **\$3** per person

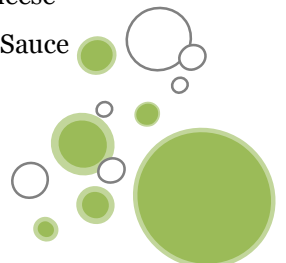
Scrambled Eggs with Sweet Peppers and
Cheddar Cheese

Blueberry and Banana Pancakes with
Warm Maple Syrup

Cinnamon Raisin French Toast with
Warm Maple Syrup

Bagels with Smoked Salmon, Capers and
Diced Red Onion and Cream Cheese

Cheese Blintzes with Strawberry Sauce



PLATED BREAKFASTS

Accompanying your breakfast:
Orange Juice
Assorted Breakfast Pastries and Muffins
Preserves and Sweet Cream Butter
Freshly Brewed Coffee,
Decaffeinated Coffee and Selection of Hot Teas

VANILLA AND CINNAMON FRENCH TOAST

Applewood Smoked Bacon
Breakfast Potatoes
\$16

SCRAMBLED EGGS WITH CHEESE & HERBS

Breakfast Potatoes
Served with your choice of:
Sausage Links, Applewood Bacon or Ham
\$17

CROISSANT WITH SCRAMBLED EGGS & HAM

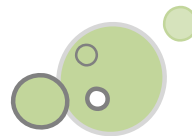
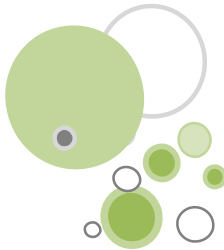
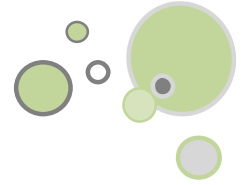
Breakfast Potatoes
\$15

BUTTERMILK BISCUITS WITH COUNTRY GRAVY

Scrambled Eggs with Cheddar
and Fresh Herbs
Breakfast Potatoes
Served with your choice of:
Sausage Links, Applewood Bacon or Ham
\$18

BLUEBERRY PANCAKES

Served with Maple Syrup and
Your choice of:
Sausage Links, Applewood Bacon or Ham
\$16



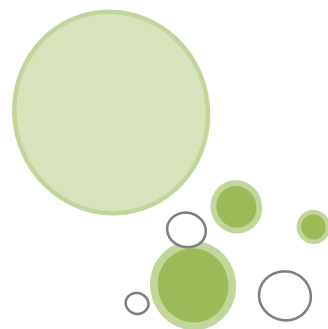
EXECUTIVE MEETING PACKAGE

A minimum order of 25 Guests is required

BREAKFAST:

SUNRISE CONTINENTAL

Selection of Chilled Juices
Freshly Baked Muffins and Danish Pastries
Freshly Brewed Coffee,
Decaffeinated Coffee and Selection of Hot Teas



MID MORNING:

Assorted Soft Drinks
Replenish Coffee
Decaffeinated Coffee and Selection of Hot Teas

LUNCHEON:

THE DELICATESSEN BUFFET

Tossed Garden Salad with Selection of Salad Dressings
Red Bliss Potato Salad with Whole Grain Mustard
Sliced Smoked Turkey Breast, Black Forest Ham and Roast Beef
Swiss, Cheddar and Monterey Jack Cheeses
Sliced Tomatoes, Red Onions, Leaf Lettuce
Fresh Seasonal Fruit Display
Freshly Baked Breads, Condiments and Relishes
Fresh Baked Cookies
Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Tazo Teas



AFTERNOON:

THE BAKERS DOZEN

Freshly Baked Large Cookies, Brownies and Blondies
Spiced Honey Roasted Peanuts
Assorted Soft Drinks, Bottled Water and 2% Milk
Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Tazo Teas

\$40



BREAK PACKAGES

A minimum order of 25 Guests is required on each Break.

HEALTHY BREAK

Whole Seasonal Fruit
Nutri-Grain Bars, Granola Bars, and Trail Mix
Selection of Individual Juices
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
\$13

ALL AMERICAN BREAK

Individual Boxes of Cracker Jacks
Rice Krispy Treats and Mixed Nuts
Warm Soft Pretzels with Assorted Mustards
Assorted Pepsi Soft Drinks and Bottled Spring
Water
\$13

BUILD-YOUR-OWN YOGURT BAR

Vanilla Bean Yogurt
Nuts and Granola
Bowls of Assorted Fruits and Berries
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
\$12

HIGHLAND BREAK

Scones and Croissants
Fresh Whipped Cream, Preserves, and Sweet
Cream Butter
Selection of Hot Teas
\$10

COOKIE BREAK

Chocolate Chip, Oatmeal and
Peanut Butter Cookies
Double Fudge Brownies
Ice Cold Milk
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
\$9

HAPPY HOUR BREAK

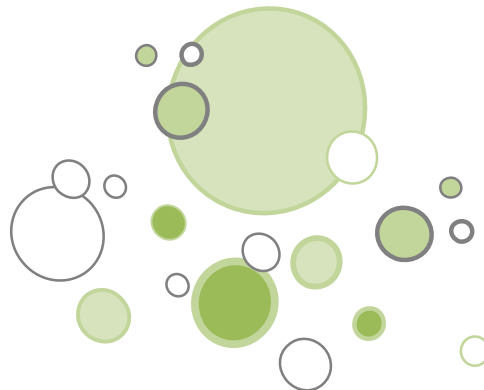
Chips and Salsa
Bar Mix and Nuts
Buffalo Wings with Celery and Bleu Cheese Dip
Assorted Pepsi Soft Drinks and Bottled Spring
Water
(Beer can be added on a consumption basis)
\$14

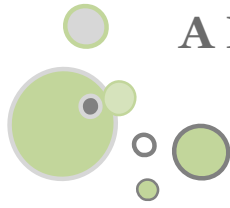
BAGEL BREAK

Assorted Bagels, Flavored Cream Cheeses,
and Toaster
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
\$10

AFTERNOON TEA BREAK

House Made Scones, Mini-Tea Sandwiches,
Linzer Tort, Assorted Tea Breads and Ginger Snaps
Fresh Whipped Cream, Preserves, and
Sweet Cream Butter
\$12





A LA CARTE BREAK ITEMS

BEVERAGES

| | |
|--|---------------------|
| Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas..... | \$42 gallon |
| Dassani Spring Water..... | \$2 each |
| Mineral Water..... | \$3 each |
| Energy Drinks..... | \$4 each |
| Starbucks Double Shots..... | \$6 each |
| Assorted Fruit Juices..... | \$16 pitcher |
| Iced Tea or Lemonade..... | \$14 pitcher |

BAKED GOODS & CEREAL

| | |
|--------------------------------------|-------------------|
| Danish Pastries..... | \$26 dozen |
| Muffins..... | \$26 dozen |
| Cinnamon Rolls..... | \$3 each |
| Bagels with Cream Cheese..... | \$24 dozen |
| Freshly Baked Cookies..... | \$22 dozen |
| Chocolate Brownies and Blondies..... | \$26 dozen |
| Lemon Bars..... | \$26 dozen |
| Assorted Dry Cereals..... | \$3 each |
| Breakfast Breads..... | \$22 dozen |
| Croissants..... | \$26 dozen |

SNACKS

| | |
|----------------------------------|-------------------|
| Whole Fruits..... | \$2 each |
| Fresh Sliced Seasonal Fruit..... | \$3 person |
| Assorted Fruit Yogurts..... | \$3 each |
| Sports Bars..... | \$3 each |
| Assorted Bagged Chips..... | \$2 each |
| Assorted Nuts or Trail Mix..... | \$4 person |



LUNCHEON ENTRÉE SELECTIONS

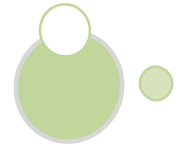


All Luncheon Entrées include:
Choice of Caesar Salad or Mixed Green Salad with
Lemon Herb, Balsamic Vinaigrette, Bleu Cheese or Ranch Dressing

Chef's Selection of Seasonal Vegetables and Rolls with Sweet Cream Butter.

Choice of Carrot Cake, N.Y. Cheesecake or Chocolate Cake, Iced Tea,

Freshly Brewed Coffee, Decaffeinated Coffee
and Selection of Hot Teas



HONEY-CHIPOTLE CHICKEN

Chicken Breast with
Honey-Chipotle Glaze
and Pineapple-Orange
Pico de Gallo

\$19

CHICKEN MARSALA

Chicken Breast Sautéed in
Marsala Wine Sauce
and Mushrooms

\$19

CARIBBEAN CHICKEN

Jamaican Jerk Spiced Chicken Breast
with a Dark Rum Herb Sauce

\$19

1/2 ROASTED CHICKEN OLIVADA

Spanish Olives, Tomatoes and a
Garlic White Wine Sauce

\$19

FISH TACO

Two Lightly Battered Mahi Mahi Filets
in Warm Corn Tortillas with
Shredded Cabbage and Pico de Gallo.
Served with Mexican rice and Refried Beans

\$18

GRILLED SALMON

Fresh Salmon with
Choice of Lemon Butter Sauce,
Teriyaki Sauce,
or Tropical Salsa

\$20

SESAME CRUSTED TUNA

Yellow Fin Tuna Rolled in
Sesame Seeds with
Wasabi Glaze

\$22

BROILED HALIBUT

Miso Marinade
Broiled Halibut
with Roasted
Red Pepper Coulis

\$21

HOMEMADE LASAGNA

Choose from
Three-Cheese, Meat
or Vegetable Lasagna

\$20

ROASTED PORK TENDERLOIN

Herb Crusted Pork Tenderloin
with Dried Fruit Compote

\$20

LONDON BROIL

With a Red Wine
Mushroom Sauce

\$24

GRILLED RIB EYE

Grilled Rib Eye Steak
and Port Reduction

\$26



PLATED LIGHT LUNCH

All Light Lunch Entrees include:

A Choice of House Made Cookies, Chocolate Cake or New York Cheesecake.
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas and Iced Tea

SANDWICHES

Served with Mixed Greens Tossed in a Herb
Vinaigrette or Red Potato Salad

Add French Fries or

Sweet Potato Fries \$2 Per Person

CROISSANT SANDWICH

Choose one of the following:

Deli Sliced Roast Beef, Ham or Turkey with
Swiss Cheese, Garniture of Tomato and
Green Leaf Lettuce on a Freshly Baked Croissant
\$16

DELI SANDWICH

Choice of Sliced Lean Ham or Turkey Breast
Layered on a French Roll with Sliced Tomato,
Lettuce, Onion and Cheese
\$16

GRILLED CHICKEN BREAST SANDWICH

Grilled Chicken Breast with Sprouts, Cucumber,
Red Onion and Tomato on a Kaiser Roll
\$16

GRILLED VEGETABLE SANDWICH

Zucchini, Caramelized Red Onion,
Eggplant and Fresh Slices of Tomato Drizzled
with Extra Virgin Olive Oil and Pesto on
Toasted Ciabatta Bread
\$16

CHICKEN OR TUNA SALAD CROISSANT

House Made Chicken Salad or Tuna Salad
with Green Leaf Lettuce and
Tomato on a Freshly Baked Croissant
\$16

SALADS

Served with Rolls and Butter

ORIENTAL CHICKEN SALAD

Mixed Greens, Bean Sprouts, Green Onions
and Mandarin Oranges, Tossed with a Sesame
Ginger Dressing
\$17

AVOCADO CHEF SALAD

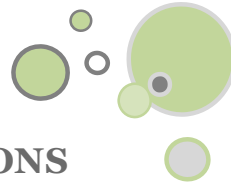
Sliced Avocado, Julienne Smoked Ham,
Breast of Turkey and Swiss Cheese.
Served atop Salad Greens with
Tomato Wedges, Sliced Egg, Black Olives and
White Asparagus.
Choice of Two Dressings
\$18

GRILLED CHICKEN COBB SALAD

Crisp Greens topped with Diced Grilled Chicken,
Cheddar Cheese, Tomato, Bacon, Bleu Cheese,
Hard Boiled Egg and Avocado.
Served with Bleu Cheese Dressing
\$18

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce, Croutons and Parmesan
Cheese topped with Marinated Grilled Chicken
\$16



BOXED LUNCH SELECTIONS

\$17 per boxed lunch

All boxed lunches include:
A Bag of Chips, Whole Fruit, Granola Bar,
Soft Drink and a Selection of Condiments and Utensils

TURKEY AND PROVOLONE

Smoked Turkey Breast, Provolone Cheese,
Applewood Smoked Bacon, Lettuce and
Tomato on a Kaiser Roll

ROAST BEEF AND SWISS

Slow Roasted Roast Beef with Swiss Cheese,
Lettuce and Tomato on a Kaiser Roll

HAM AND CHEDDAR

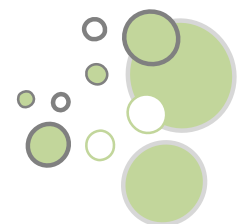
Sliced Black Forest Ham and Cheddar Cheese,
Honey Mustard, Lettuce and Tomato
on a Sourdough Roll

VEGETABLE WRAP

Chilled Roasted Vegetables, Hummus Spread,
Lettuce, Alfalfa Sprouts, Red Onion, Cucumber and
Jack Cheese on a Tortilla Wrap

SOUTHWEST GRILLED CHICKEN WRAP

Grilled Chicken, Pepperjack Cheese,
Lettuce and Tomato wrapped
in a Spinach Tortilla





LUNCHEON BUFFETS

A minimum of 25 guests is required on each Lunch Buffet

All Buffets served with:
Freshly Brewed Coffee,
Decaffeinated Coffee and Selection of Hot Teas and Iced Tea

THE DELICATESSEN BUFFET

Tossed Garden Salad
with Selection of Dressings

Red Bliss Potato Salad with
Whole Grain Mustard
Sliced Smoked Turkey Breast,
Black Forest Ham and Roast Beef
Swiss, Cheddar and Monterey Jack Cheeses
Sliced Tomatoes, Red Onions, Leaf Lettuce
and Dill Pickle Spears
Selection of Breads and Soft Rolls
Fresh Baked Cookies
\$20

MEXICAN BUFFET

Southwestern Salad
Black Beans, Grilled Corn, Celery, Carrots and
Homemade Salsa

Tri-colored Tortilla Chips and Salsa Spanish
Rice and Ranchero Beans
Warm Flour Tortillas
Grilled Carne Asada and
Sliced Chicken Breast
Shredded Cheese, Diced Tomatoes,
Black Olives and Jalapenos
Salsa Fresca, Guacamole
and Sour Cream
Churros
\$25

ORIENTAL BUFFET

Mixed Lettuces with Sesame Vinaigrette
Oriental Cabbage Slaw
Steamed White Rice or Fried Rice
Stir-fried Vegetables

Choose two of the following:

Chicken with Broccoli
Beef with Broccoli
Stir-fried Chicken
Vegetable or Chicken Egg Rolls
Orange Chicken



Served with
Fortune Cookies
\$25

ITALIAN BUFFET

Traditional Caesar Salad

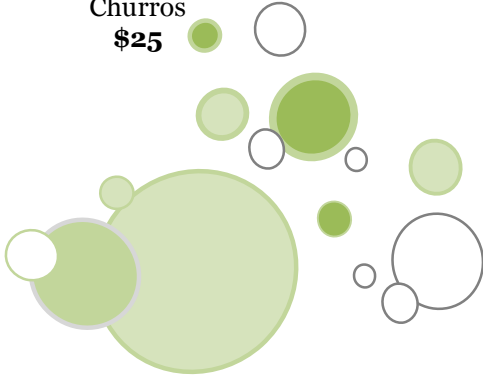
Insalata Caprese
Sliced Mozzarella Cheese, Tomato and Basil with
Olive Oil

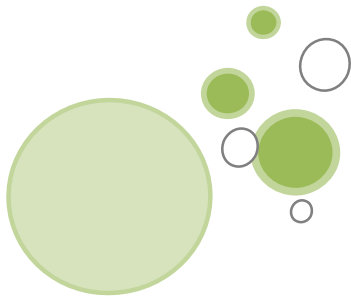
Grilled Zucchini,
Yellow Squash and Red Pepper

Choose two of the following:

Spaghetti with Marinara Sauce
Fettuccini Alfredo
Angel Hair with Sun-dried Tomato Cream Sauce
Penne with Basil Pesto Sauce
Meat or Vegetable Lasagna

Served with
Garlic Bread & Tiramisu
\$25





DINNER ENTRÉE SELECTIONS

All Dinner Entrees include:
a choice of Caesar Salad or Mixed Green Salad with
choice of Lemon Herb Vinaigrette, Ranch or Bleu Cheese Dressing
Chef's Selection of Seasonal Vegetables and Rolls with Sweet Cream Butter.
Choice of Carrot Cake, N.Y. Cheesecake or Chocolate Cake or
Angel Food Cake with Seasonal Berries
Iced Tea, Freshly Brewed Coffee,
Decaffeinated Coffee and Selection of Hot Teas

CHIPOTLE CHICKEN

Boneless Chicken Breast
with Honey-Chipotle
Glaze and Pineapple-Orange
Pico de Gallo
\$26

CHICKEN SALTIMBOCCA

Chicken Breast Sautéed
in a White Wine Sage Sauce
topped with Spinach, Prosciutto
and Parmigiano Reggiano
\$26

1/2 ROASTED CARIBBEAN CHICKEN

Jamaican Jerk Spiced Chicken
with a Dark Rum Herb Sauce
\$26

ROASTED TURKEY BREAST

Walnut Sage Stuffing
and Cranberry Relish
\$25

ROASTED PORK TENDERLOIN

Herb Crusted Pork Tenderloin
with Sweet Corn, Polenta
and Grated Root Vegetables
\$27

GRILLED SALMON

Over Grilled Corn and Asparagus
Served with Risotto
Tropical Salsa
\$27

SESAME CRUSTED TUNA

Yellow Fin Tuna
Rolled in Sesame Seeds
with Red Miso Glaze
Tea Infused Steamed Rice
\$27

CRAB RAVIOLI

Served in a Red Wine Crab Sauce
\$27

BROILED LOCAL HALIBUT

Miso Marinated Broiled Halibut
with Roasted Red Pepper Coulis
\$28

MAHI MAHI

Seared Lemon Grass Crusted
with Watercress Ginger Sauce
\$26

PASTA PRIMAVERA

Fresh Seasonal Vegetables
with Alfredo Sauce
\$24

LONDON BROIL

With a Red Wine
Mushroom Sauce
Mash Potatoes
\$30

NEW YORK STEAK

Grilled New York Steak,
Port Reduction Sauce
Grilled Asparagus
\$35

FILET MIGNON

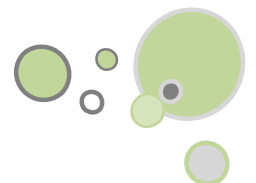
Grilled Filet Mignon,
Mushroom Ragout
Bleu Cheese Demi-Glace
\$36

ROAST PRIME RIB OF BEEF

Au Jus
and Creamed Horseradish
\$34

GRILLED RIB EYE

Grilled Rib Eye Steak
and Port Reduction
Mash Potatoes
Mushrooms with Garlic and Spinach
\$34





DINNER BUFFETS

All Buffets include:
with freshly brewed regular and decaffeinated coffee,
selections of hot teas and iced tea
A minimum of 25 guests is required on each Dinner Buffet

POINT LOMA BUFFET

Chef's Selection of Starch and
Seasonal Vegetable Medley
Assorted Desserts
Assorted Rolls and Sweet Cream Butter

Please Select Any Two Salads:

Marinated Mushroom Salad
Seafood Pasta Salad
Mixed Green Salad
with Two Dressings
Potato Salad with Bacon
and Crumbled Bleu Cheese
Roasted Garlic Caesar Salad

Please Select Any Entrée:

Grilled Chicken Breast Piccata
Grilled Carribean Jerk Chicken
Grilled Salmon
Grilled Halibut
Herb Roasted Chicken
Fettuccini Alfredo
Roasted Turkey breast
with Walnut Sage Dressing
Herb Crusted Pork Tenderloin
London Broil Medallions

\$32 Two Entrees

\$35 Three Entrees

\$40 Four Entrees



ORIENTAL BUFFET

Mixed Lettuces with Sesame Vinaigrette
Oriental Cabbage Slaw
Steamed White Rice or Fried Rice
Stir Fry Vegetables

Choose two of the following:

Orange Chicken
Beef with Broccoli
Stir-Fried Chicken
Vegetable or Chicken Egg Rolls
Chicken Chow Mein

Served with
Fortune Cookies

\$30

ITALIAN BUFFET

Traditional Caesar salad
Insalata Caprese
Sliced Mozzarella Cheese, Tomato and
Basil with Olive Oil
Grilled Zucchini,
Yellow Squash and Red Pepper

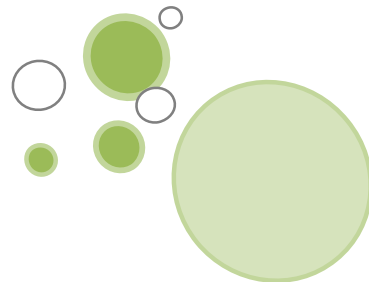
Choose two of the following:

Spaghetti and Meatballs with Marinara Sauce
Clam Linguine
Fettuccini Alfredo with Chicken
Angel Hair with Sun-Dried Tomato Cream Sauce
Penne with Basil Pesto Sauce
Meat or Vegetable Lasagna

Served with
Garlic Bread & Tiramisu
\$30

MEXICAN BUFFET

Southwestern Salad
Black Beans, Grilled Corn, Celery, Carrots and
House Made Salsa
Tri-colored Tortilla Chips and Salsa
Spanish Rice and Ranchero Beans
Warm Flour Tortillas
Grilled Carne Asada
and Chicken Fajitas
Shredded Cheese, Diced Tomatoes,
Black Olives and Jalapenos
Salsa Fresca, Guacamole and Sour Cream
Churros
\$28



RECEPTION



COLD HORS D'OEUVRES

\$120/TRAY
50 Pieces

Chilled Crab Claws with Lemon & Cocktail Sauce
Chilled Gulf Shrimp with Cocktail Sauce
Cambozola Cream Cheese on Endive with Candied Pecans
Avocado & Crab Meat Barquette
Deviled Egg with Smoked Spanish Paprika
Tomato Bruschetta with Olive Oil and Fresh Basil
Smoked Salmon on Toast Points
Hummus with Assorted Flat Breads, Crostini & Pita Bread
Crab Salad Stuffed Mushroom Cap
Mini Caprese Salads
Calamari Salad in Wonton Cups
Beef Tartare
Mini Croque Monsieur
Brie and Apple Crostini

COLD HORS D'OEUVRES

\$150/TRAY
50 Pieces

Ahi Tartare with Lotus Chip
Ahi Tuna Sashimi with Seaweed Salad on Miso Spoons
California Rolls with Wasabi, Ginger and Soy Sauce
Philadelphia Rolls with Wasabi, Ginger and Soy Sauce

HOT HORS D'OEUVRES

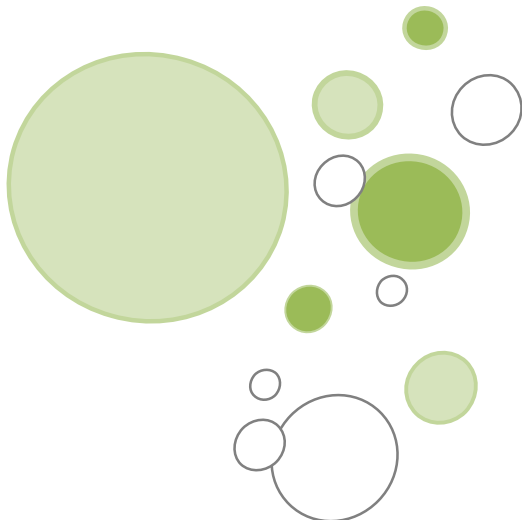
\$120/TRAY
50 Pieces

Parmesan Artichoke Hearts with Whole Grain Mustard Sauce
Steamed Pot Stickers with Ginger Soy Sauce
Coconut Chicken Medallions & Pineapple Salsa
Green Chile Quesadilla with Sour Cream & Salsa
Spanakopita
Assorted Miniature Quiches
Assorted Grilled Flat Bread Pizza, Chef's Choice of Toppings, Margherita, Roasted Vegetables, and BBQ Chicken
Beef Empanadas
Chicken Empanadas
Queso Fresco and Onion Empanada
Herb Risotto Ball
Roasted Garlic and Brie
Cheese Croquettes
Crab Quesadillas with Avocado Salsa
Tellagio Mac & Cheese
Mushroom Vol Au Vant

HOT HORS D'OEUVRES

\$150/TRAY
50 Pieces

Mini Beef Wellington
Osso Bucco Meat over Toasted Point with Red Wine Sauce
Braised Short Rib Mini Tacos
Crab Cakes with Preserved Lemon Aioli
Moroccan Spiced Beef Kebab
Coconut Shrimp with Chili Mango Sauce
Vegetable Spring Rolls with Sweet Chili Sauce
Duck Spring Rolls with Orange-Chili Sauce
Lemon Grass Chicken Satay Chicken
Beef Sliders with Caramelized Onions
Open Faced Pulled Pork Sandwich with Shaved Manchego Cheese
Chimichurri Grilled Prawns
Grilled Bay Scallops Wrapped with Prosciutto



DISPLAYS

Domestic and Imported Cheese Platter
with Seasonal Fruit & Candied Nuts with
Crackers & Sliced Bread

\$150

Antipasto with Marinated Vegetables,
Cured Meats

\$110

Fresh Vegetable Cruudités with
Ranch Dressing

\$100

Fresh Seasonal Fruit Chocolate
Dipping Sauce

\$100

Smoked Salmon with Capers, Onions,
Crème Fraiche

\$160

Heirloom Tomatoes, Basil,
Fresh Mozzarella, Extra
Virgin Olive Oil, Balsamic Reduction

\$90

Baked Brie En Croûte Stuffed with
Toasted Almonds
Garnished with Dried Fruit

\$90

Humus Drizzled with Extra Virgin Olive Oil,
Greek Olives, Sun-Dried Tomatoes
and Grilled Pita Bread

\$75

Freshly Rolled Sushi
Sashimi, Spicy Tuna & California Roll
Pickled Ginger, Soy Sauce, & Wasabi

\$325

FROM THE CARVER

All Carver Items served with Silver Dollar Rolls
and Sweet Cream Butter
Chef Attendant Required
\$75 per attendant

HERB CRUSTED SLOW ROASTED PRIME RIB

Creamed Horseradish and Au jus

(Serves 30-40)

\$325

SEARED BEEF TENDERLOIN

Roasted Shallot & Garlic Demi Glace

(Serves 20-25)

\$300

ROASTED NEW ZEALAND LEG OF LAMB

Rosemary-Mint Infused Demi Glacé

(Serves 20-25)

\$200

HONEY GLAZED BAKED HAM

Dijon & Whole Grain Mustard

(Serves 40-50)

\$200

OVEN ROASTED TURKEY

Orange-Cranberry Chutney & Pan Gravy

(Serves 30-40)

\$175

GARLIC STUDED BARON OF BEEF

Sage-Burgundy Au Jus

(Serves 150)

\$575

BANQUET BAR SERVICES



BANQUET WINE MENU

BARTENDER CHARGES

For each bar / bartender requested we require a guarantee of **\$250** revenue exclusive of tax and gratuity. If you do not reach the minimum, a fee of **\$75** will be charged for up to a 5-hour period plus **\$25** service charge for each additional hour.

HOSTED BAR

| | |
|------------------------|---------------|
| House Labels..... | \$5.00 |
| Call Label..... | \$5.50 |
| Premium Labels..... | \$6.00 |
| Cognac / Cordials..... | \$6.50 |
| Domestic Beer..... | \$4.50 |
| Imported Beer..... | \$5.50 |
| Mineral Waters..... | \$2.50 |
| Soft Drinks..... | \$2.25 |

CASH BAR

| | |
|------------------------|---------------|
| House Labels..... | \$5.50 |
| Call Labels..... | \$6.00 |
| Premium Labels..... | \$6.50 |
| Cognac / Cordials..... | \$7.00 |
| Domestic Beer..... | \$5.00 |
| Imported Beer..... | \$6.00 |
| Mineral Waters..... | \$2.75 |
| Soft Drinks..... | \$2.50 |

DRAFT BEER

| | |
|--------------------------|--------------|
| Domestic 1/2 Barrel..... | \$300 |
| Domestic 1/4 Barrel..... | \$200 |
| Imported 1/2 Barrel..... | \$350 |
| Imported 1/4 Barrel..... | \$250 |

PUNCH

| | |
|-----------------------------------|-------------------|
| Non-Alcoholic Fruit Punch..... | \$25/gal |
| Champagne Punch..... | \$40/gal |
| Margarita Punch..... | \$55/gal |
| Martinelli's Sparkling Cider..... | \$8/bottle |

CORKAGE FEE

| | |
|-------------------------------|-------------|
| Wine and Champagne (.750 ml). | \$10 |
| Magnum..... | \$12 |

SPARKLING WINE & CHAMPAGNE

| | |
|---|-------------|
| Schramsberg, Blanc de Blancs, Napa..... | \$68 |
| Mumm Cuvee Napa..... | \$40 |
| Domaine Ste. Michelle, Washington..... | \$26 |
| Chandon, Napa (187ml)..... | \$9 |

CHARDONNAY Glass/Bottle

| | |
|------------------------------------|----------------|
| Robert Mondavi, Woodbridge..... | \$6/24 |
| Clos du Bois, Sonoma..... | \$7/26 |
| Cuvaison, Napa..... | \$8/30 |
| St. Superty, Napa..... | \$11/47 |
| Bennett Family, Russian River..... | \$38 |

MORE WHITE WINE Glass/Bottle

| | |
|---|---------------|
| Chateau St. Jean Sauvignon Blanc, Sonoma..... | \$8/30 |
| Stags' Leap Sauvignon Blanc, Napa..... | \$30 |
| Duckpond Pinot Gris, Oregon..... | \$8/34 |
| Chateau Ste. Michelle Riesling, Washington..... | \$7/26 |
| Pacific Rim Dry Riesling, Washington..... | \$7/26 |
| Incognito Viogner, Lodi..... | \$8/30 |
| Beringer White Zinfandel, Napa..... | \$7/26 |

CABERNET SAUVIGNON Glass/Bottle

| | |
|----------------------------------|----------------|
| Robert Mondavi, Woodbridge | \$6/24 |
| Chateau St. Jean, Sonoma..... | \$8/28 |
| Sterling, Napa..... | \$10/36 |
| Rodney Strong, Sonoma..... | \$9/34 |
| Pine Ridge, Rutherford..... | \$12/46 |
| Hess Collection, Washington..... | \$11/42 |

MERLOT Glass/Bottle

| | |
|---------------------------------|----------------|
| Robert Mondavi, Woodbridge..... | \$6/24 |
| Clos de Bois, Sonoma..... | \$7/26 |
| Columbia Crest, Washington..... | \$7/26 |
| Burgess, Napa..... | \$12/46 |

MORE RED WINE Glass/Bottle

| | |
|---------------------------------------|----------------|
| Estancia Pinot Noir, Monterey..... | \$7/26 |
| Orogeny Pinot Noir, Green Valley..... | \$11/42 |
| Ravenswood Zinfandel, Sonoma..... | \$7/26 |
| De Loach, Russian River..... | \$8/32 |

Additional selections are available; please contact your Sales Manager for assistance in making your selections. Please note that our wines change seasonally, and all wines are subject to vintage change and availability.





AUDIO VISUAL RENTALS

VIDEO EQUIPMENT

| | |
|-------------------------------|--------------|
| LCD Data/Video Projector..... | \$300 |
| DVD Player..... | \$60 |
| VHS VCR..... | \$55 |
| 25"TV/VCR or DVD..... | \$180 |

AUDIO EQUIPMENT

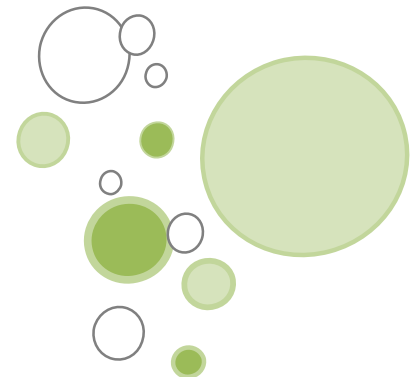
| | |
|---|--------------|
| Wired Hand Held or Lavalier Microphone..... | \$40 |
| Wireless Hand Held or Lavalier Microphone.... | \$130 |
| (Requires Microphone Mixer) | |
| House Sound Tap Fee..... | \$75 |
| 4 Channel Microphone Mixer..... | \$45 |
| 2 Mic Conference Speakerphone | \$125 |

SCREENS

| | |
|-----------------------|-------------|
| 6' with Tripod..... | \$45 |
| 8' with Tripod..... | \$55 |
| 10' with Tripod..... | \$65 |
| 12' with Tripod | \$75 |

PRESENTATION SYSTEMS

| | |
|--|--------------|
| Podium..... | \$50 |
| Laptop Computer..... | \$160 |
| Overhead Projector..... | \$45 |
| Flipchart Package (includes Paper and Markers) | \$40 |
| Whiteboard Package (includes Easel and Markers)..... | \$35 |
| Easel | \$20 |
| Flip Chart Paper..... | \$15 |



Additional Audio/Visual Equipment is available. Please contact a Sales Manager for pricing