



INSPIRED EVENT MENUS 2022



BREAKFAST

PLATED BREAKFAST & BREAKFAST BUFFET

PLATED BREAKFAST

plated breakfast are served with orange juice, assorted breakfast pastries fruit preserves, butter and margarine royal cup dakota roast coffee and organic bigelow tea.

ALL AMERICAN | \$41/ PERSON

Cage free scrambled eggs with chives, canadian bacon, BLT home fries (bacon, onions, spinach, tomatoes & Jack cheese)

HEALTHY CHOICE SCRAMBLE | \$41/ PERSON

Portobello and spinach egg beater scramble, grilled tuscan asparagus and herb grilled tomatoes

EGGS BENEDICT | \$45/ PERSON

Two poached organic eggs, Canadian bacon, herb hollandaise on an english muffin, roasted breakfast potatoes, grilled asparagus

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST | \$41/ PERSON

Orange juice, cranberry juice, apple juice
Oatmeal with raisins, brown sugar, local berries & walnuts
Chef's selection of freshly baked breakfast pastries/bagels
Fruit preserves, butter, margarine and cream cheese
Freshly brewed royal cup dakota coffee, decaffeinated coffee and select organic teas

BREAKFAST BUFFET | \$52/ PERSON

Orange juice, grapefruit juice, cranberry juice
Chef's selection of freshly baked pastries with fruit preserves, butter, margarine and cream cheese
Variety of cold cereals
Cage Free scrambled eggs with jack-cheddar cheese, scallions and pico de gallo (on the side) (GF)
Smoked house bacon
Baked home fries with caramelized onions, chef special seasoning (GF)
Seasonal market style fresh diced fruit
Freshly brewed royal cup dakota coffee, decaffeinated coffee, and select organic teas

Gluten Free GF / Vegetarian V / Vegan VG

All buffets require a minimum of 25 people - a service fee of \$250 will be charged if less than the minimum

1.5 hour maximum for buffet functions

Prices are per person, Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625 %) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. The F&B House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees.

BREAKFAST BUFFET (continued)

BAY AREA LIFESTYLE BREAKFAST BUFFET | \$54/PERSON

Seasonal diced fresh fruits and berries

Individual fruit yogurt

Granola with honey

Overnight oatmeal, soymilk, dried fruit and coconut (GF)

Smoked salmon, sliced tomatoes, capers, red onions, hardboiled eggs, mini bagels and cream cheese

Cage free egg white frittata, garden harvested vegetables, feta cheese

Chicken apple sausage

Roasted yukon gold potatoes with fresh herbs and marinated tomatoes (GF)

Fresh breads and pastries

Freshly brewed royal cup dakota coffee, decaffeinated coffee, and select organic tea

COLD ENHANCEMENTS (PRICED PER PERSON)

-Hard boiled eggs | \$4/ PERSON

-Variety of cold cereals | \$8/ PERSON

-Assorted yogurts | \$8/ PERSON

-Bagels and cream cheese | \$8/ PERSON

-Fresh seasonal fruit cup | \$8/ PERSON

-Seasonal smoothies | \$10/ PERSON

-Granola and fresh seasonal fruit parfait | \$10/ PERSON

-Sliced meats and cheese platter | \$14/ PERSON

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BREAKFAST BUFFET (Enhancements)

HOT ENHANCEMENTS (PRICED PER PERSON)

Raisin french toast with bourbon maple syrup, fresh berry compote | **\$14/ PERSON**

Cage free egg white frittatas with seasonal vegetables, herbs, feta cheese | **\$16/person**

Eggs benedict | **\$18/ PERSON**

Sourdough english muffin topped with canadian bacon and poached egg, hollandaise sauce

Chicken apple sausage | **\$14/ PERSON**

Turkey bacon | **\$10/ PERSON**

Turkey sausage | **\$10/ PERSON**

Breakfast croissants | **\$14/ PERSON**

Flaky croissants filled with scrambled eggs, honey ham and cheese

Breakfast burrito | **\$14/ PERSON**

Chorizo, eggs, potatoes, green chili, cilantro, queso Blanco

Vegetarian burrito | **\$14/ PERSON**

Eggs, red peppers, Chile, roasted corn, jalapenos, cilantro, queso Blanco

***Omelet station** | **\$25/ PERSON**

Prepared to order with peppers, onions, ham, chopped bacon, cheese, mushrooms, tomatoes, spinach and house made salsa

**requires one (1) Chef Attendant -attendant fee of \$250 for every 50 guests*

MORNING & AFTERNOON TREATS

PRICED PER PERSON

tri-colored chips, guacamole and salsa \$10

seasonal sliced fruit with honey yogurt \$7

sweet and savory nuts \$7

PRICED PER PIECE

bags of fresh popcorn \$4

assorted candy & granola bars \$4

granola and fresh seasonal fruit parfait \$7

seasonal whole fruit \$4

cookies, brownies, blondies \$47

assorted scones \$5

frozen fruit bars \$6

häagen-dazs® ice cream novelties \$7

PRICED PER DOZEN

chocolate dipped strawberries \$47

assorted muffins \$45

assorted sliced fruit nut breads \$45

breakfast pastries \$45

fresh baked croissants \$45

warm sticky buns \$45

bagels and cream cheese \$45

glazed doughnuts \$45

flavored soft baked pretzels with mustard \$48

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BREAKS

MORNING & AFTERNOON BREAKS

CALIFORNIA CITRUS BREAK | \$28 / PERSON

Orange smoothies

Seasonal selection of citrus whole fruits

Assorted scones

Sparkling lemon and lime Water

Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigalow tea

MID MORNING DELIGHT | \$28 / PERSON

Variety of seasonal, flavored coffee cakes

Apples, bananas & seasonal whole fruits (GF)

Seasonal berries, yogurt and granola parfait

Granola bars

Assorted Juices

Bottled waters

Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigalow tea

FRESH START BREAK | \$28 / PERSON

Fresh blended smoothies (two seasonal flavors)

Seasonal diced fruit GF

Seasonal fresh vegetables sticks with spicy bleu cheese sauce and green goddess dip

Assorted sodas and waters

Royal cup dakota roast coffee and organic Bigelow tea

SWEET, SALTY, CRUNCH | \$28 / PERSON

Spicy sweet bar nuts, wasabi peas

Local cheese platter and lahvosh flatbread

Pretzel chips

Local potato chips (GF)

Assorted macaroons

Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigalow tea

Gluten Free GF / Vegetarian V / Vegan VG

***1 hour service for breaks priced per person**

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BREAKS

MORNING & AFTERNOON BREAKS

Keto break | \$30 / PERSON

Organic deviled eggs
Prosciutto wrapped mozzarella cheese
Trail mix
Gluten free chocolate caramel brownies
Bottled waters
Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigelow tea

Make Your Own Trail Mix | \$30 / PERSON

Roasted peanuts, almonds, cashews, dried cherries, golden raisins, m&ms® (GF)
Plain and honey yogurt, house made granola, seasonal berries
Selection of whole fruit
Mineral water
Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigelow tea

BEVERAGES

assorted sodas \$6/can	
flavored waters \$8/bottle	gatorade \$7/bottle
red bull \$8/can	pellegrino \$9/bottle
bubby water \$8/can	infused flavored water \$65/Gallon

royal cup dakota roast coffee (regular or decaffeinated) \$125/gallon
organic bigelow tea \$125/gallon

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LUNCH

PLATED LUNCH

All plated lunch selections are served with fresh baked rolls and butter, choice of salad, chef's selection of accompaniments, dessert, iced tea, royal cup dakota roast coffee and organic bigelow tea . **Price of higher entree will apply for all selections. May select up to two (2) entrees and a vegetarian**

STARTER (choice of one)

Waterfront Caesar Salad

Hearts of romaine, charred cherry tomatoes, feta cheese, Tuscan herb olives, ciabatta croutons, Caesar dressing

Old Bayshore BLT

Crisp iceberg lettuce, bleu cheese crumbles pickled red onions, local tomatoes, toasted walnuts, pepper bacon, cilantro lime ranch dressing

Lola Rosa and Butter Lettuce

Seasonal berries, oranges, gruyere cheese, rosemary ciabatta croutons, white balsamic vinaigrette

Little Gems, Red Endive

Currants, pancetta, pine nuts, seasonal berries, crumbled goat cheese, citrus balsamic vinaigrette

ENTREES (choice of two options and a vegetarian)

Char Grilled Flat Iron Steak | **\$64 / PERSON (GF)**

wild mushrooms potato purée, seasonal vegetables, blue cheese butter, natural au jus

Searred Chicken Breast with Truffle Brie Cheese and Thyme | **\$60 / PERSON (GF)**

Braised gigante beans, sautéed mustard greens, porcini mushroom jus

Pan Seared Salmon | **\$60 / PERSON (GF)**

Wild mushroom and corn risotto, asparagus, caramelized heirloom carrots, blood orange beurre blanc

Black Cod | **\$60 / PERSON (GF)**

Sliced yukon potatoes, rapini, charred tomato, caper, black olive ragout, meyer lemon beurre blanc

DESSERTS

Chef's Selection of Specialty Dessert

Gluten Free GF / Vegetarian V / Vegan VG

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LUNCH

PLATED LUNCH

VEGETARIAN OPTIONS FOR LUNCH AND DINNER

Herb crusted cauliflower steak (GF/V/VG)

Braised gigante bean and tomatoes ragout,
Seasonal vegetables medley

Curry and ginger tofu steak (V/GF/VG)

Jade bamboo steam rice, sautéed cabbage slaw

Roasted butternut squash and mixed mushroom wellington (V)

Herb baby potatoes, seasonal vegetables, roasted tomato sauce

Gluten Free GF / Vegetarian V / Vegan VG

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LUNCH

LUNCH BUFFET (1.5 hour maximum for lunch buffets)

All daily buffets include fresh baked rolls & butter, freshly brewed royal cup dakota coffee and organic bigelow tea.

If a buffet is selected outside of the corresponding day, an additional \$4.00 charge will apply per person.

Monday | \$68 / PERSON

Starters:

Baby kale, romaine lettuce, green olives, artichoke hearts, grilled asparagus tomatoes, feta cheese, cucumbers, pickled red onions and assorted house made dressings (GF)

Lentil salad, chickpeas, cantaloupe, honeydew, peppers, fresh mint, citrus dressing (GF)

Entrees:

Rosemary grilled chicken, fennel, leek relish, blood orange au jus (GF)

Seared black cod, white bean and kale ragout, roasted tomatoe butter sauce (GF)

Penne pasta, summer squash, grilled crimini mushrooms, arugula, sundried tomatoes, parsley roasted seasonal potatoes, charred balsamic onions, peppers (V)

Green beans, caramelized shallots, garlic, thyme

Desserts:

Chef's Selection of Specialty Dessert

Tuesday | \$68/ PERSON

Starters:

Baby spinach, radicchio, romaine lettuce, heirloom tomatoes, pecan, crumble blue cheese, focaccia croutons and assorted dressings

Roasted beet and quinoa salad with carrots, golden raisin, white balsamic vinaigrette GF

Entrees:

Five spiced grilled chicken, lemon grass, ginger sauce, braised greens GF

Grilled top sirloin steak, red wine sauce, roasted corn relish GF

Farro and wild mushroom risotto V

Oven roasted summer squash, fresh dill

Desserts:

Chef's Selection of Specialty Dessert

Gluten Free GF / Vegetarian V / Vegan VG

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LUNCH

LUNCH BUFFET (1.5 hour maximum for lunch buffets)

Wednesday | \$68 / PERSON

Starters:

Soup du jour

Wild arugula, watercress, frisee, oak leaf lettuce, toy box cherry tomatoes, local citrus segments, pickled red onions, parmesan cheese, green olives, assorted dressings *GF*

Entrees:

Grilled chicken with pearl onions, crimini mushrooms, port wine sauce (*GF*)

Seared pacific salmon, spring leek relish, sautéed greens, lemon basil cream sauce (*GF*)

Braised chick peas and kale, spicy pomodoro sauce (*V/VG*)

Roasted asparagus with roasted shallots

Roasted rosemary fingerling potatoes with sundried tomatoes (*GF*)

Desserts:

Chef's Selection of Specialty Dessert

Thursday | \$68 / PERSON

Starters:

Wild rice salad with roasted golden beets, grapes, roasted cauliflower, chopped pecans, arugula, white balsamic

Entrée:

Fennel seed crusted chicken, braised cabbage, whole grain mustard sauce (*GF*)

Seared Cod, tarragon and chervil gremolata, lemon caper sauce (*GF*)

Lemon garlic marinated roasted cauliflower (*GF/V/VG*)

Smoky black eye peas, mustard greens, and tomato stew and (*GF/V/VG*)

Desserts:

Chef's Selection of Specialty Dessert

Gluten Free GF / Vegetarian V / Vegan VG

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LUNCH

LUNCH BUFFET (1.5 hour maximum for lunch buffets)

Friday | **\$68 / PERSON**

Starters:

Little gem salad, red and white endives, thin sliced radishes, cucumbers, cherry tomatoes, spiced walnuts goat cheese crumbles, house made assorted dressing (GF)

Cous cous salad with peppers, pinenuts, arugula, and fresh dill, lemon vinaigrette (V/VG)

Entrees:

Charmoula grilled chicken breast, natural au jus (GF)

Baked red snapper romesco, sliced yukon potatoes, meyer lemon cream sauce

Pan baked vegetable medley with eggplant, zucchini, peppers (GF/V/VG)

Mascarpone and chive mash potato (GF)

Sautéed collard greens (GF)

Desserts:

Chef's Selection of Specialty Dessert

Lunch Buffet 6 | **\$70 / PERSON**

Starters:

Mixed greens, watermelon radishes, pear tomatoes, cucumbers, roasted beets, rainbow carrots, focaccia croutons, assorted dressings

Kale and quinoa salad, dried cherries, dried apricots, fava beans, feta cheese, cranberry pear vinaigrette

Grilled squash- fennel, peppers, and asparagus

Sandwiches:

Deli buffet- Build your own sandwich

Rosemary focaccia, ciabatta, whole wheat rolls, and thick slice sourdough bread

Tuscan grilled and sliced chicken breast, slice roast beef, black forest ham and tuna salad

Smoke mozzarella cheese, aged cheddar cheese

Green leaf lettuce, heirloom tomatoes, slice bermuda onions, dill pickle spears

Herb mayonnaise- dijon mustard, honey mustard

Dessert:

Chef's Selection of Specialty Dessert

Beverages (priced per item)

soda | **\$6 / Bottle**

bottled water | **\$6 / Bottle**

flavored water | **\$8 / Bottle**

red bull | **\$8 / Can**

pellegrino | **\$9 / Bottle**

Gluten Free GF / Vegetarian V / Vegan VG

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LUNCH

BOXED LUNCH

BOXED LUNCHES | \$48 / PER SANDWICH

Choice of Three Sandwiches

Mediterranean Chicken Sandwich

Grilled chicken breast, feta cheese with roasted red peppers, English cucumbers, sundried tomato aioli on a asiago focaccia bread

Tuscan Herb Roasted Turkey Breast

provolone, tomato, avocado aioli, focaccia

Roast Beef Arrosto Sandwich

Roast beef with Monterey jack cheese, caramelized onions, spicy remoulade and lettuce

Honey Cured Ham Sandwich

Honey cured ham with swiss cheese, honey mustard, lettuce and tomatoes

Florentine Vegetable Wrap

Baby spinach, shitake mushrooms, roma tomatoes, roasted peppers, shaved red onions and dill Havarti cheese

Greek style cous cous salad (V/VG)

Mixed Fruit Salad

Dessert:

Chef's selection of specialty dessert

Bento Box | \$52 /PER BOX

Grilled Asian marinated chicken breast or Asian marinated grilled Tofu steak

Furikaki rice salad, cucumber salad

Green bean, shitake mushrooms salad

Gluten free bread/sandwiches available upon request for an additional \$5.00 per sandwich

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DINNER

PLATED DINNER

Plated dinners are served with fresh baked rolls, butter, salad, dessert, iced tea, royal cup dakota coffee and organic bigelow tea. **Price of higher entrée will apply for all selections. May select up to two (2) entrees and a vegetarian.**

SALADS

Kale and Brussel sprout Caesar Salad

Toasted panko crumbs, shaved parmesan cheese, blistered tomatoes, Kalamata olive Caesar dressing (GF)

Hearts romaine (GF)

seasonal apples, feta cheese, pancetta, creamy blue cheese dressing, rosemary focaccia croutons

Baby greens

roasted beets, fennel, candied walnuts, goat cheese croutons, white balsamic dressing

Red oak lettuce and butter lettuce (GF)

orange slices, blueberries, almonds, raspberry balsamic dressing

ENTREES

(choice of two options and a vegetarian)

Pan Seared Chermoula Chicken | \$75 / PERSON

Kalamata olives, capers, feta cheese, sundried tomato relish, and lemon flavored orzo pasta, sautéed kale

Seared Piri Piri Breast of Chicken | \$75 / PERSON (GF)

Quinoa pilaf with dried apricots, fresh seasonal vegetables

Ginger Soy Glaze Black Cod | \$78 / PERSON

Bamboo rice pilaf, ginger and garlic wine sauce, baby bok choy, glazed baby carrots

Beef Braised Short Rib | \$82 / PERSON

Balsamic roasted shallots, faro mushroom risotto, braised red cabbage, glazed rainbow carrots

Grilled Filet Tenderloin | \$88 / PERSON (GF)

Roasted garlic and boursin cheese butter, red wine demi-glace sauce, sundried tomato and shallot mashed potatoes, duck fat roasted brussel sprouts

Herb crusted cauliflower steak (GF/V/VG)

Braised gigante bean and tomatoes ragout,

Seasonal vegetables medley

Curry and ginger tofu steak (V/GF/VG)

Jade bamboo steam rice, sautéed cabbage slaw

Roasted butternut squash and mixed mushroom wellington (V/VG)

Herb baby potatoes, seasonal vegetables, roasted tomato sauce

DINNER

PLATED DINNER

COMBINATION ENTREES:

Grilled Chicken with olives, capers, feta cheese, sundried tomato relish and **Pan Seared Salmon** with blood orange beurre blanc, faro risotto with mushroom and roasted corn, braised swiss chards, and rainbow carrots | **\$88 / PERSON**

Baked Orange Roughy, lemon cream sauce and **Grilled Filet Mignon**, cippolini onion jam, veal au jus, boursin and chive mash potatoes, blue lake green beans | **\$95 / PERSON** (GF)

Braised Short Ribs with wild mushroom sauce and leek, **Parsley Crusted Halibut**, tomato fondue, potato and carrot risotto, sautéed rainbow chard | **\$92 / PERSON**

Desserts

Chef's Selection of Specilaty Dessert

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DINNER BUFFET (1.5 hour maximum for dinner buffets)

Dinner Buffet #1 | \$94 / PERSON

Assorted breads and Rolls

Starters:

Baby spinach, frisee, red endives, strawberries, watermelon radishes, shaved fennel, spicy candied walnuts, assorted dressing (GF/V/VG)

Roasted cauliflower salad, baby red and green kale, arugula, dried cherries, pumpkin seeds, lemon vinaigrette (GF/V/VG)

Entrees:

Grilled orange roughy, sun dried tomato cream sauce (GF)

Petite flat iron Steak, farro risotto, whiskey peppercorn sauce

Roasted summer squash quinoa, tamarind chile glaze (GF/V/VG)

Mash potato casserole with sage and fontina cheese (GF)

Roasted green asparagus with roasted shallots (GF/V/VG)

Desserts:

Chef's selection of dessert

Dinner Buffet #2 | \$94 / PERSON

Assorted breads and Rolls

Starters:

Seafood chowder, sour dough croutons

Lola rosa and oak leaf salad, roasted grapes, toasted pecans, red peppers, roasted root vegetables, shaved parmesan, assorted dressing (GF/V/VG)

Penne pasta salad, charred red onions, asparagus, roasted red pepper, pecorino and basil balsamic vinaigrette (V/VG)

Entrees:

Citrus roasted Filet of Soul, herb veloute sauce (GF)

Thyme and mustard Roasted Chicken Breast, braised collard green, balsamic au jus (GF)

Red wine braised short ribs, thyme demi glaze

Roasted new potatoes, herbs (GF)

Roasted cauliflower and brussel sprouts (GF)

Desserts:

Chef's selection of dessert

Gluten Free GF / Vegetarian V / Vegan VG

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DINNER BUFFET (1.5 hour maximum for dinner buffets)

Dinner Buffet #3 | **\$94 / PERSON**

Starters:

Fresh baked corn bread muffins

Whipped honey butter

Sweet corn chowder, tasso ham

Collard green slaw, carrots, peppers, citrus slices, dried cherries, feta cheese, mustard vinaigrette *GF*

Iceberg lettuce, little gem lettuce, peppered bacon, toy box cherry tomatoes, cucumbers, pickled red onions, assorted house made dressings *GF*

Entrees:

Sweet & spicy BBQ chicken (*GF*)

Slow roasted spice rub pork belly

Seafood and sausage Jambalaya

With shrimp, scallops, andouille sausage, okra, and dark beer

Vegetable black bean Chili (*V/VG*)

Sweet potato mash with chopped pecans, baby marshmallows

Braised cabbage with cloves, cinnamon, cardamom and honey (*GF/V*)

Desserts:

Chef's selection of dessert

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RECEPTION (1.5 hour maximum for reception functions)

HOT HORS D'OEUVRES | \$8 / PER PIECE (served on a station)

Bacon wrapped dates stuffed with almonds, balsamic glaze
Roasted tomato basil marscapone arancini, roasted pepper coulis dipping sauce (V)
Smoked brisket empanada, avocado chimichurri
Shrimp tempura, ponzu dipping sauce
Balsamic fig, bacon, goat cheese flatbread
Thia chicken satay, red curry coconut dipping sauce
Szechuan beef satay, ginefer teriyaki dipping sauce
Punjabi vegetable samosa, cilantro chimichurri dipping sauce (V)
Portobello, spinach and cheese arancini, heirloom tomato dipping sauce (V)
**for passed hors d'oeuvres a fee of \$150.00 will apply per item*

COLD HORS D'OEUVRES | \$8 / PER PIECE (served on a station)

Garbanzo bean, feta cheese, roasted red peppers (V)
Goat cheese truffle with roasted tomatoe (V)
Beef with roasted red peppers and alsa verde
Smoked duck, pear giner, radicchio
Ahi tuna on a cucumber with wasabi and crème fraiche
Raoatouille vegetables on a cumcumber (V)
Roqetfort cheese, galzed walnut endive (V)
Grilled cilantro shrimp skewers
Mango and proscuitto skewers
Chicken tarragon salad crostini and roasted tomatoes
**for passed hors d'oeuvres a fee of \$150.00 will apply per item*

SPECIALTY DISPLAYS

Assorted Hummus Display | \$18 / PER PERSON

Traditional hummus, Black Bean and chipotle, Baba Ghanoush, Fava bean and Ricotta dip
seasonal vegetable crudité & grilled Naan

Fresh Vegetable Display | \$16 / PER PERSON GF

Raw and grilled vegetables with green goddess dipping sauce, spicy bleu cheese dips

Assorted Locally Sourced Cheese Display | \$28 / PER PERSON

Purple moon fiscalini, la petit crème marin, pepato sheet gold, humbolt fog
Fresh honeycomb, balsamic roasted grapes, slice baguettes and crackers

Antipasto Display | \$28 / PER PERSON GF

Grilled Articoke hearts, peppers, crimini mushrooms, pickled onions, mortodelo, copa, dry salami

Gluten Free GF / Vegetarian V / Vegan VG

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RECEPTION (1.5 hour maximum for reception functions)

STATIONS (ATTENDANT REQUIRED) (1.5 hour maximum for reception functions)

Herb Crusted Prime Rib | \$35 / PER PERSON GF

Sun dried tomato mashed potatoes, tri color peppercorn demi-glace

Smoked Chili Crusted Striploin | \$30 / PER PERSON GF

Spiced sweet potato hash, black pepper demi

Farm Raised Roasted Turkey | \$25 / PER PERSON

Caramelized onion and orange scented carrots, roasted red pepper aioli

Molasses-Ginger Ale Glazed Ham | \$25 / PER PERSON GF

Chipotle-apple sauce, cheddar whipped potatoes

SELF SERVE STATIONS (1.5 hour maximum for reception functions)

Peking Duck Station | \$25 / PER PERSON

Moo shoo pancakes, asian slaw, hoisin sauce

Mission Street Station | \$40 / PER PERSON

Grilled beef, fajita chicken strips, chipotle pork carnitas, Chef Ortiz beans and rice, street corn, flour tortillas, pico de gallo, chipotle salsa, queso fresco, guacamole

Pasta Station | \$30 / PER PERSON VG

Penne Pasta, chicken, mushrooms, pancetta, sun dried tomato, garlic cream sauce
Cheese tortellini with a beef Bolognese sauce, spinach, feta cheese and herbs
Orecchiette pasta, asparagus, light balsamic broth, parmesan cheese

Tandoor Marinated Chicken and Lamb | \$30 / PER PERSON

Grilled chicken, grilled lamb, naan, braised chickpeas
assorted topping to include carrot and cucumber raita, cilantro chutney, spicy mango chutney,

Gluten Free GF / Vegetarian V / Vegan VG

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BEVERAGE

WINES & BEERS

WHITE WINES AND CHAMPAGNE

Flying Blue Imports Rose | \$49 / PER BOTTLE
Flying Blue Imports Private Label Pinot Grigio | \$49 / PER BOTTLE
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$52 / PER BOTTLE
Casa Smith, Pinot Grigio, "Vino", Ancient Lakes, Washington | \$54 / PER BOTTLE
Flying Blue Imports Private Label Sauvignon Blanc | \$49 / PER BOTTLE
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$55 / PER BOTTLE
Flying Blue Imports Private Label Chardonnay | \$49 / PER BOTTLE
Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$55 / PER BOTTLE
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California | \$52 / PER BOTTLE
Segura Viudas, Brut, Cava "Aria", Catalonia, Spain | \$44 / PER BOTTLE
La Marca Prosecco, Extra Dry, Veneto Italy NV | \$45 / PER BOTTLE
Mumm Napa, Brut, Napa Valley Sparkling | \$61 / PER BOTTLE

RED WINES

Flying Blue Imports Private Label, Red Blend | \$53 / PER BOTTLE
Erath, Pinot Noir, Oregon | \$58 / PER BOTTLE
Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California | \$55 / PER BOTTLE
Flying Blue Imports Private Label, Cabernet Sauvignon | \$53 / PER BOTTLE
Avalon Cabernet Sauvignon, California | \$45 / PER BOTTLE
Aquinas, Cabernet Sauvignon, North Coast, California | \$62 / PER BOTTLE
Alamos, Malbec, Mendoza, Argentina | \$ 48 / PER BOTTLE
J. Lohr Estates, Merlot, "Los Osos", Paso Robles, California | \$45 / PER BOTTLE
Raymond Vineyards, Merlot "Reserve Selection", Napa Valley, California | \$58 / PER BOTTLE

BEERS

Domestic

budweiser
bud light

Craft

sierra nevada pale ale
samuel adams boston lager

Imported

heineken
corona extra

Regional craft

anchor steam
truly hard seltzer

Non Alcoholic

Red Bull
Fever Tree

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BEVERAGE

BEVERAGES

TOP SHELF

grey goose vodka
bombay sapphire gin
bacardi superior rum
patron silver tequila
crown royal canadian whiskey
johnny walker black label scotch
jack daniels tennessee whiskey
knob creek bourbon
hennessy priviledge VSOP cognac
captain morgan original spiced rum
sweet Vermouth Martini & Rossi Extra Dry
dry Vermouth Martini and Rossi Rosso
triple Sec hiram walker triple sec

PREMIUM

absolut vodka
captain morgan original spiced rum
bacardi superior rum
tanqueray gin
dewars white label scotch
maker's mark bourbon
jack daniels tennessee whiskey
don julio blanco
hennessy vs cognac
canadian club whiskey
sweet Vermouth Martini & Rossi Extra Dry
dry Vermouth Martini and Rossi Rosso
triple Sec hiram walker triple sec

BEVERAGE

BEVERAGES

CASH BAR

(priced per beverage)

martini pour | premium \$15
cocktails | premium \$15
martini pour | top shelf \$16
cocktails | top shelf \$16
cordials | \$16
domestic beer | \$8
premium beer | \$8
house wine | \$10
premium wine | \$12
bottled water | \$5
soda | \$5
juice | \$5

HOSTED BAR

(priced per beverage)

martini pour | premium \$12
cocktails | premium \$12
martini pour | top shelf \$13
cocktails | top shelf \$13
cordials | \$15
domestic beer | \$7
premium beer | \$7
house wine | \$8
premium wine | \$10
bottled water | \$5
soda | \$5
juice | \$5

Wine Corkage \$25.00 per bottle

(25 guest minimum for any bar set up)

HOSTED BAR PRICES

(package includes full bar set-ups/priced per person)

1st hour: premium \$26 | top shelf \$32

2nd hour & each additional hours: premium \$18 | top shelf \$24

beer and wine

(package includes assorted domestic and international beers)

1st hour: premium \$20 | top shelf \$24

2nd hour & each additional hours \$15 | top shelf \$17

A bartender fee of \$250.00 per bartender will apply for up to 2 hours each additional hour is \$75.00

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