BISTRO
CLASSICS WITH A TWIST

FRESH START TO YOUR DAY

Courtyard by Marriott®
BREAKFAST

BREAKFAST BUFFETS

Courtyard Continental Breakfast
$19/guest
Whole Fresh Fruit, Assorted Fresh Breakfast Pastries, Served with Butter & Fruit Preserves, Orange & Apple Juices. Breakfast to include: Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Hot Tazo Teas.

Deluxe Courtyard Continental Breakfast
$22/guest
A Variety of Freshly Cut Seasonal Fruit, Assorted Fresh Breakfast Pastries, Toasted Bagels with Cream Cheese, Vanilla Yogurt Parfaits with Granola Topping, Kellogg's Favorites & Wellness Cereals, Butter & Fruit Preserves, 2% & Fat Free Milk, Orange & Apples Juices. Breakfast to include: Freshly Brewed Starbucks Regular, Decaffeinated Coffee & Hot Tazo Teas.

All American Breakfast Table
$27/guest
Scrambled Eggs, Sausage, Cottage Fried Breakfast Potatoes, Freshly Cut Seasonal Fruit, Assorted Fresh Breakfast Pastries, Kellogg's Favorites Wellness Cereals, Served with Butter & Fruit Preserves. Breakfast to include: Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Hot Tazo Teas.

Healthy Table
$28/guest
Scrambled Egg Whites, Chicken Sausage, Freshly Cut Seasonal Fruit, Individual Greek Nonfat & Light Vanilla Yogurt Parfaits with Granola & Berry Toppings, Oatmeal with Brown Sugar and Raisins. Breakfast to include: Freshly Brewed Starbucks Regular, Decaffeinated Coffee and Hot Tazo Teas.

Enhanced American Breakfast
$30/guest
Scrambled Eggs, Hickory Bacon Strips, Sausage, Cottage Fried Breakfast Potatoes with Roasted Onions & Peppers, Buttermilk Pancakes with Breakfast Syrups. Freshly Cut Seasonal Fruit, Assorted Fresh Breakfast Pastries, Toasted Bagels with Cream Cheese, Kellogg's Favorites & Wellness Cereals, Served with Butter & Fruit Preserves. Breakfast to include: Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Hot Tazo Teas.
BREAKFAST

MEXICAN INSPIRED PLATED BREAKFAST

**Huevos Con Chorizo**
Eggs Scrambled with a Spicy Chorizo Sausage,
Served with Flour Tortillas, Spanish Rice and
Refried Beans.

$24/guest

**Old Town Breakfast Burrito**
Flour Tortilla Filled with Scrambled Eggs,
Monterrey Jack Cheese & Crispy Bacon
Served with Cottage Fried Potatoes

$24/guest

*Vegetarian and Gluten Free Option Available Upon Request
**BREAKFAST**

**PLATED BREAKFAST – MAXIMUM 100 INDIVIDUALS**

"Includes Freshly Brewed Starbucks Regular, Decaffeinated Coffee and Hot Tazo Teas"

**All American Breakfast**
Scrambled Eggs, Hickory Bacon Strips, Sausage and Cottage Fried Breakfast Potatoes

$22/guest

**Egg White Frittata Breakfast**
Egg White Frittata with Spinach, Cheddar Cheese, Monterey Jack Cheese, Avocado, Cucumbers, Salsa Served with Chicken Apple Sausage & Cottage Fried Potatoes

$25/guest

**Bistro Breakfast Sandwich**
Cage-Free Scrambled Eggs, Applewood-Smoked Bacon, Aged White Cheddar Cheese, Arugula and Avocado Mash on a Brioche Roll Toasted to Perfection
(Vegetarian Option Available Upon Request)

$19/guest

**Thick Cut French Toast**
Grilled and Served with Country Syrup, Butter & Freshly Cut Seasonal Fruit

$18/guest

**Old Town Breakfast Burrito**
Scrambled Eggs, Monterey Jack Cheese, And Bacon Served with Cottage Fried Potatoes and Freshly Cut Seasonal Fruit

$24/guest

**Cheese Omelet**
Cage-Free Fluffy Egg Omelet stuffed with Sharp Cheddar Cheese And Served with Freshly Cut Seasonal Fruit

$18/guest
# BREAKFAST

## ENHANCEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Starbucks Coffee</td>
<td>$75/gallon</td>
</tr>
<tr>
<td>Assorted Juices</td>
<td>$4/each</td>
</tr>
<tr>
<td>Starbucks Caramel Frappuccino</td>
<td>$4/each</td>
</tr>
<tr>
<td>Starbucks Double Shot Espresso</td>
<td>$4/each</td>
</tr>
<tr>
<td>Freshly Baked Breakfast Pastries</td>
<td>$40/dozen</td>
</tr>
<tr>
<td>Bakery Croissants, Muffins &amp; Scones</td>
<td></td>
</tr>
<tr>
<td>Toasted Bagels with Cream Cheese</td>
<td>$40/dozen</td>
</tr>
<tr>
<td>Freshly Cut Seasonal Fruit</td>
<td>$5/guest</td>
</tr>
<tr>
<td>Freshly Baked Cinnamon Rolls</td>
<td>$40/dozen</td>
</tr>
<tr>
<td>Breakfast Burrito Trio</td>
<td>$6/guest</td>
</tr>
<tr>
<td>Bacon &amp; Cheese, Ham &amp; Cheese, Chorizo &amp; Cheese, (Veg option) Potatoes &amp; Cheese</td>
<td></td>
</tr>
<tr>
<td>Breakfast Sandwich Duo</td>
<td>$6/guest</td>
</tr>
<tr>
<td>Egg &amp; Cheese and Egg, Cheese &amp; Bacon</td>
<td></td>
</tr>
<tr>
<td>Thick Cut French Toast</td>
<td>$5/guest</td>
</tr>
<tr>
<td>Grilled and Served with Syrup &amp; Butter</td>
<td></td>
</tr>
<tr>
<td>Greek Yogurt Parfaits</td>
<td>$5/guest</td>
</tr>
<tr>
<td>Greek Vanilla Yogurt Parfaits</td>
<td></td>
</tr>
<tr>
<td>Topped With Granola &amp; Fresh Berries</td>
<td></td>
</tr>
<tr>
<td>Fresh Bakery Donuts</td>
<td>$40/dozen</td>
</tr>
<tr>
<td>A Variety of Freshly Baked Donuts</td>
<td></td>
</tr>
<tr>
<td>Kellogg Favorite Wellness Cereals</td>
<td>$5/guest</td>
</tr>
<tr>
<td>A Variety of Kellogg Favorites Wellness Cereals</td>
<td></td>
</tr>
<tr>
<td>Served With 2% &amp; Low Fat Milk</td>
<td></td>
</tr>
</tbody>
</table>
All Day Break Packages

Meeting Planner Break

**Good Morning**
- Fresh Cut Seasonal Fruit
- Assorted Breakfast Bakery Goods
- Assorted Fruit Yogurts
- Butter and Fruit Preserves
- Orange and Apple Juices
- Freshly Brewed Starbucks Regular Coffee, Decaffeinated
- Coffee and Starbucks Hot Tazo Teas

**Mid Morning**
- Assorted Soft Drinks
- Bottled Waters
- Freshly Brewed Starbucks Coffee Refresh

**Afternoon**
- Variety of Freshly Baked Jumbo Cookies
- Assorted Soft Drinks Refresh
- Bottled Waters Refresh
- Freshly Brewed Starbucks Coffee Refresh

Executive Meeting Planner Break

**Good Morning**
- Fresh Cut Seasonal Fruit
- Assorted Breakfast Bakery Goods
- Variety of Toasted Bagels with Cream Cheese
- Yogurt Parfaits with Granola Toppings
- Butter and Fruit Preserves
- Orange, Cranberry and Apple Juices
- Freshly Brewed Starbucks Regular Coffee, Decaffeinated Coffee and Starbucks Hot Tazo Teas

**Mid Morning**
- Assorted Granola Bars
- Assorted Soft Drinks
- Bottled Waters
- Freshly Brewed Starbucks Coffee Refresh

**Afternoon**
- Variety of Freshly Baked Jumbo Cookies
- Whole Fresh Fruit
- Assorted Soft Drinks Refresh
- IZZE Waters
- Bottled Waters Refresh
- Freshly Brewed Starbucks Coffee Refresh

$27/guest

$32/guest

Courtyard by Marriott®
Breaks

BISTRO BUZZ
Red Bull & Starbucks Double Espresso Shots
Chilled Assorted Soft Drinks, IZZE Water
Bottled Waters
Assorted Energy Bars
Bags of Roasted & Salted Peanuts
$14/pp

SAN DIEGO BEACH BREAK
Sliced Ripe Watermelon & Pineapple Wedges
Whole Grain Sun Chips & Bite Sized Goldfish Crackers
Freshly Baked Assorted Cookies
Lemon Pound Cake
Chilled Assorted Soft Drinks
Bottled Waters
$14/pp

HEALTHY BREAK
Hummus with Pita Bread
Fresh Garden Vegetables with Low Fat Ranch Dipping Sauce
Fresh Cut Seasonal Fruits
Bags of Trail Mix
Chilled IZZE Waters
Bottled Waters
$13/pp

TASTE OF CALIFORNIA
A Savory Selection of Gourmet Cheeses
Dried and Fresh Fruit
Sliced Artisan Bread and Gourmet Crackers
Chilled Sparkling Pellegrino Waters
$17/pp

SWEET AND SALTY BREAK
Bags of Roasted and Salted Peanuts
Bags of Trail Mix
Assorted Bags of Chips
Warm Pretzels with Mustard and Cheese Dipping Sauces
$17/pp

THE ICE CREAM TRUCK BREAK
A Variety of Ice Cream Bars and Ice Cream Sandwiches
A Variety of Frozen Candy Bars
Chocolate Chip Cookie Sandwiches
Frozen Fruit Bars
Assorted Soft Drinks
Bottled Waters
$13/pp

Courtyard by Marriott®
BISTRO
CLASSICS WITH A TWIST
FRESH START TO YOUR DAY

EVENINGS BEGIN HERE

BISTRO BAR
CLASSICS WITH A TWIST

Courtyard by Marriott®
Property Name
LUNCH

1-10 Individuals: Choice of 2
11-99 Individuals: Choice of 3

*Includes Your Choice of Either Bottled Water or Soft Drink, Macaroni Salad, Potatoes Chips, A Piece of Whole Seasonal Fresh Fruit & A Freshly Baked Cookie*

Boxed Lunches
Choice of:
- Sliced Ham with Sharp Cheddar Cheese on a All Butter Croissant
- Sliced Roast Turkey Breast with Imported Havarti Cheese on a Wheat Banquette
- Sliced Roast Beef with Sharp Cheddar Cheese On a Onion Kaiser Roll
- Fresh Tuna on a All Butter Croissant
- Vegetarian: Grilled & Marinated Portobello Mushroom with Smoked Provolone on a Artisan Ciabatta Roll

-$19/guest

Enhanced Boxed Lunches
Choice of:
- Marinated & Grilled Chicken Breast with Pepperjack Cheese on a Rustic Flat Bread
- Chicken Cesar Wrap with Marinated Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese & Tangy Caesar Dressing Wrapped in a Soft Flour Tortilla
- So Cal Veggie Wrap with Seasonal Grilled & Marinated Vegetables, Drizzled in a Balsamic Vinaigrette Wrapped in a Whole Wheat Four Tortilla

+$22/guest
PLATED THREE COURSE LUNCH

STARTERS
(Choice of One)

Classic Caesar Salad
Chopped Romaine Hearts with Croutons, Parmesan Cheese
And Zesty Caesar Dressing.

Mixed Garden Greens Salad
A Variety of Mixed Greens with Ripe Tomato, English Cucumber
And Choice of either Ranch or Champagne Vinaigrette Dressings.

Enhance Your Starter:
Add $3 Per Person for any of the Following Upgrades:

Iceberg Wedge Salad
With Crumbled Bleu Cheese, Ripe Tomato, Hickory Bacon
& Bleu Cheese Dressing.

Farmers Market Salad
Mixed Baby Lettuce with Red Grapes, Candied Walnuts, Feta
Cheese and Champagne Vinaigrette.

Soups
Choice of one:
Creamy Tomato Bisque Soup,
Hearty Vegetable Soup
Broccoli and Cheddar Soup
LUNCH ENTREES
1-15 Individuals: Choice of One
16-30 Individuals: Choice of Two
31-100 Individuals: Choice of Three

Three Cheese Tortellini $22/guest
Parmesan Cream, Roasted Garlic, Sun Dried Tomato & Fresh Spinach
Upgrade: Top with Marinated Grilled Chicken Breast
Add $4

Cheese Enchiladas $22/guest
Cheese Enchiladas Smothered in a Green Chile Sauce Served with Mexican Rice and Refried Beans
Upgrade: Chicken Enchiladas
Add $4

Stuffed Chicken Chile Verde $26/guest
Mild Roasted Chiles, Mozzarella Cheese, Cilantro Sauce and Seasoned Refried Beans

Seared Chicken Breast $26/guest
Lemon-Sage Butter Sauce with Basmati-Toasted Almond Rice

Old Town Chicken Fajitas $28/guest
Charbroiled Chicken Breast Marinated in a Fresh Citrus Juice Blend and Authentic Mexican Spices Topped with Seared Peppers and Onions.
Served with Toasted Mexican Rice, Refried Beans Served with Soft Corn and Flour Tortillas

Grilled Beef Tri-Tip $29/guest
Marinated and Grilled Beef Tri-Tip with a Demi Glace Served with Creamy Mashed Potatoes

Seared Fresh Salmon $30/guest
Seared Fresh Salmon with a Grilled Tomato and Kalamata Olive Relish and Orzo-Parsley Rice Pilaf

Courtyard by Marriott®
LUNCH

LUNCH DESSERTS

Choice of One:

**Italian Tiramisu**
Whipped Mascarpone Cheese Cake, Ladyfinger Cookies Soaked in Espresso and Topped with Kalua Cream

**New York Style Cheesecake**
Whipped Cream Cheese, Graham Cracker Crust Topped with a Strawberry Sauce

**Classic Carrot Cake**
Moist Carrot Cake Topped with a Cream Cheese Frosting

**Lemon Pound Cake**
Delicate Lemon Cake and a Sweet Tart Lemon Frosting

**Raspberry Mirror Cake**
Soft White Cake, Raspberry Mouse Filling and Topped with a Raspberry Mirror Glaze

**Chocolate Decadent Cake**
Rich Chocolate Cake, Chocolate Mouse Filling and Smooth Chocolate Ganache Topping

**Italian Rum Cake**
Soft White Sponge Cake Moistened with Jamaican Rum, Layered with a Decadent Chocolate Mouse and Rich Vanilla Custard and Finished with a Soft Pastry Cream and Toasted Almonds.
LUNCH

LUNCH BUFFETS

15+ Individuals

*All Buffets Served with Pitchers of Freshly Brewed Starbucks Iced Tea, Iced Water and Fresh Artisan Rolls with Butter*

**Hearty Pasta Special**
Spaghetti Pasta, Served with Both Marinara and Alfredo Sauces, All Beef Meat Balls, Garlic Bread, And Parmesan Cheese

**Deli Board**
Baked Turkey Breast, Roast Beef, and Smoked Ham, Cheddar Cheese, Swiss Cheese and Provolone Cheese, Selections of Freshly Baked Bread and Rolls, Crisp Lettuce, Sliced Tomato, Red onion, Kosher Dill Pickles and Condiments, Potato Salad, Variety of Chips, Fresh Cut Seasonal Fruit and a Variety of Freshly Baked Cookies

**Borderland**
Mixed Greens Salad Topped With Tortilla Croutons and a Cilantro Vinaigrette, Marinated and Grilled Chicken Fajitas With Pepper and Onions, Cheese Enchiladas with a Green Chili Sauce, Seasoned Re-fried Beans and Traditional Mexican Rice Served with Diced Tomato, Mixed Cheeses, Sour Cream, Fresh Salsa and Guacamole

*Upgrade: Add Beef Fajitas for $4*

**Little Italy**
Traditional Caesar Salad with a Zesty Caesar Dressing, Artichoke, Tomato, Cucumber and Red Onion Vinaigrette, Parmesan Crusted Chicken Topped with Provolone and Mozzarella Cheeses and Marinara Sauce, Three Cheese, Tortellini with a Spinach Alfredo Sauce, Fresh Seasonal Vegetables Grilled in Olive Oil and Garlic and Italian Rum Cake

**North County Picnic**
Fancy Field Greens with a Herb Ranch Dressing and a Balsamic Vinaigrette, Fresh Cut Seasonal Fruit, Rustic Redskin Potatoes, and a Creamy Elbow Macaroni Salad, Marinated and Grilled Beef Tri-Tip with a Smokey BBQ Sauce, Marinated and Charbroiled Chicken Breast Topped With Slices of Fresh Lemon, Fresh Seasonal Vegetables Grilled in Olive Oil and Garlic, Chocolate – Caramel Brownies and Lemon Bars

**Backyard Baked Chicken**
Mixed Greens Salad Served with Choice of Herb Ranch and Balsamic Vinaigrette Dressings, Bone-In Chicken Seasoned and Baked to Perfection, Creamy Garlic Mashed Potatoes, Hickory Baked Beans, Fresh Seasonal Vegetables Grilled in Olive Oil and Garlic, Freshly Baked Chocolate Chip Cookies and Brownies

**Courtyard by Marriott®**
PLATED DINNERS – MAXIMUM OF 100 INDIVIDUALS

*Includes Pitchers of Freshly Brewed Starbucks
Iced Tea, Iced Water and Fresh
Bakery Rolls with Butter*

Starter: (Choice of One)

**Classic Caesar Salad**
Chopped Romaine Hearts with Zesty Croutons, Topped
With Parmesan Cheese and Traditional Caesar Dressing

**Mixed Greens Salad**
A Variety of Mixed Greens with Ripe Tomatoes, English
Cucumbers and Choice of Herb Ranch or Champagne
Vinaigrette Dressings

**ENHANCE YOUR STARTER:**
Add $3 Per Person for the Following Upgrade:

**Cream of Broccoli and Cheddar Soup**
Hearty Vegetable Soup
Creamy Tomato Bisque Soup

**Iceberg Wedge Salad**
With Crumbled Blew Cheese, Ripe Tomato, Hickory Bacon
Bits and Blew Cheese Dressing

**Fancy Field Greens Salad**
A mix of Baby Lettuce, Red Grapes, Candied
Walnuts and a Champagne Vinaigrette

Courtyard by Marriott®
DINNER

PLATED DINNERS – Maximum of 100 Individuals

ENTREES:
1-15 Individuals: Choice of One
16-50 Individuals: Choice of Two
51-100 Individuals: Choice of Three

Pan Seared Balsamic Chicken
Pan Seared Chicken with Tomato and Kalamata Olive Ragout, Aged Balsamic Drizzle and Rustic Redskin Potatoes

$33/guest

Monterrey Chicken
Charbroiled Chicken Breast with Braised Artichokes, Spinach and Brown Lemon Butter Orzo-Parsley Pilaf

$34/guest

Taste of Tuscany
Boneless Charbroiled Chicken Breast with a Sun Dried Tomato Cream Sauce, Rice Pilaf and a Medley of Chef’s Choice Seasonal Fresh Vegetables

$34/guest

Old Town Carne Asada
Charbroiled Beef Marinated in Olive Oil, Citrus Juices and Mexican Spices Served with Warm Corn and Flour Tortillas, Refried Beans and Spanish Rice

$36/guest

Grilled Fresh Salmon
Fresh Salmon Seasoned and Grilled with a Roasted Corn Chutney Served with a White and Wild Cranberry Rice

$41/guest

Braised Beef Short Ribs
Braised, Fork Tender Beef Short Ribs Served with a Roasted Vegetable Demi Glace and a Bleu Cheese Mashed Potatoes

$41/guest

Tri-Tip
Seasoned and Marinated Trip-Tip Served with Creamy Parmesan Scalloped Potatoes and Medley Of Chef’s Choice Fresh Seasonal Vegetables

$38/guest

Courtyard by Marriott®
DESSERTS – Choice of One

Death by Chocolate Cake
Rich Chocolate Cake, Creamy Chocolate Mouse Filling
And a Smooth Chocolate Ganache Topping

Traditional New York Style Cheesecake
Whipped Cream Cheese Filling on a Graham Cracker Crust
Topped with a Strawberry Sauce

Classic Carrot Cake
Moist Carrot Cake with a Decadent Cream Cheese Frosting

Lemon Pound Cake
Delicate Lemon Cake Topped with a Sweet Tart Lemon Frosting

Raspberry Mirror Cake
Soft and Moist White Cake Filled with a Raspberry Mouse
And Topped with a Raspberry Mirror Glaze

Italian Tiramisu
Whipped Mascarpone Cheese Cake with Ladyfinger Cookies,
Soaked in Kahlua Cream and Espresso
DINNER

Dinner Buffets – 15+ Individuals

"Served with Pitchers of Freshly Brewed Starbucks Iced Tea and Ice Water"

Old Town Taco Station  $33/guest
Marinated and Charbroiled Carne Asada, Marinated and Charbroiled Boneless Chicken, Seasoned Refried Beans, Spanish Rice, Served with Shredded Lettuce, Diced Tomatoes, a Medley of Mixed Cheeses, Sour Cream, Fresh Salsa Guacamole, Warm Flour and Corn Tortillas and Warm Cinnamon Sugar Churros

Backyard Roasted Baked Chicken  $41/guest
Mixed Greens House Salad Served with Two Dressings, Bone-In Chicken Seasoned and Baked to Perfection, Creamy Garlic Mashed Potatoes, Hickory Baked Beans, Fresh Seasonal Vegetables Grilled with Olive Oil and Garlic, Fresh Dinner Rolls with Butter and Freshly Baked Jumbo Chocolate Chip Cookies

La Vita E Bella  $46/guest
Traditional Caesar Salad with Herb Croutons and Zesty Italian Dressing, Chilled Orzo Pasta Salad with Feta Cheese, Tomato, Cucumber, Lemon Zest and Fresh Italian Parsley, Caprese Salad with Ripe Tomato, Fresh Basil, Mozzarella Cheese And a Balsamic Vinaigrette, Seared Chicken Breast with Braised Artichokes, Capers and Browned Lemon Butter, Beef Ravioli with Red Pepper Marinara and Freshly Grated Parmesan Cheese, Focaccia Crusted Ahi Tuna with Pest Cream Sauce, Redskin Potatoes Roasted with Olive Oil and Fresh Rosemary, Artisan Rolls with Butter Served with Tiramisu and Italian Rum Cake

La Hacienda  $47/guest
Mixed Greens with Crisp Tortilla Croutons, Served with a Cilantro Vinaigrette and a Chipotle Ranch Dressing, Chicken Fajitas with Grilled Peppers and Onions, Flambe Marinated Grilled Carne Asada, Grilled and Sliced, Citrus Marinated Mahi Mahi, Seasoned Refried Beans and Spanish Rice, Served with Shredded Lettuce, Diced Tomato, a Medley of Mixed Cheeses, Fresh Salsa, Sour Cream, Guacamole, Crisp Tortilla Chips and Chucky Salsa, Warm Flour and Corn Tortillas Mexican Flan and Warm Cinnamon Sugar Churros

Mission Hills  $49/guest
Fancy Field Greens with Choice of Herb Ranch Dressing and Champagne Vinaigrette, Marinated Grilled Beef Tri-Tip with a Mushroom Demi Glace, Marinated Charbroiled Chicken Breast With Roasted Garlic and Dijonnaise Sauce, Seared Fresh Salmon, With Charred Tomato-Rice Basil Relish, Whole Roasted Fingerling Potatoes, Fresh Seasonal Vegetables Grilled in Olive Oil and Garlic, Freshly Baked Artisan Rolls with Butter, Chocolate Decadent and Raspberry Cake
BISTRO
CLASSICS WITH A TWIST

FRESH START TO YOUR DAY

EVENINGS BEGIN HERE

BISTRO BAR
CLASSICS WITH A TWIST
RECEPTION

**Domestic and Imported Cheese Display**  $5/guest
A variety of Freshly Baked Sliced Breads and Gourmet Crackers Served with a Medley of Imported Cheeses

**Fresh Vegetable Crudité**  $5/guest
A Medley of Fresh Crisp Garden Vegetables Served with a Herb Ranch Dipping Sauce

**Sliced Seasonal Fresh Fruit**  $6/guest
Fresh Cut Seasonal Fruit Served with a Strawberry Yogurt Dipping Sauce

**Bruschetta Bar**  $6/guest
Tomato, Basil, Parmesan, Artichoke, Fresh Spinach And Olives Placed on Grilled Sliced Ciabatta Bread
APPETIZER STATIONS – 25 Pieces Per Platter

**Cold**

- Roast Beef and Grilled Asparagus Wraps $65/platter
- Tomato-Soft Mozzarella $60/platter
- Assorted Finger Sandwiches $60/platter
- Chilled Red Potato Pancetta $65/platter
- Jumbo Shrimp Cocktail $100/platter
- Red Pepper Hummus $60/platter

**Hot**

- Chicken Skewers
  - Seared Teriyaki Chicken Skewers $75/platter
- Beef Sliders
  - Grilled Beef and Cheddar Cheese Sliders $70/platter
- Quesadillas
  - Black Bean, Grilled Chile and Jack Cheese Quesadillas $55/platter
- Crap Cakes
  - Lump Crab Cakes with ‘Old Bay’ Aioli Sauce $70/platter
- Vegetables Spring Rolls $60/platter
- Buffalo or Tai Spiced Chicken Wings $60/platter
- Stuffed Jalapeno Poppers $60/platter

Served with Herb Ranch Dressing
<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cash</td>
<td></td>
</tr>
<tr>
<td>Premium Wines</td>
<td>$9/glass</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$10/each</td>
</tr>
<tr>
<td>Cognacs and Cordials</td>
<td>$10/each</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$6/each</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$7/each</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$4/each</td>
</tr>
</tbody>
</table>

| Host                          |             |
| Premium Wines                 | $9/glass    |
| Premium Brands                | $10/each    |
| Cognacs and Cordials          | $10/each    |
| Domestic Beer                 | $6/each     |
| Imported Beer                 | $7/each     |
| Soft Drinks                   | $4/each     |
TECHNOLOGY

MEETING ROOM PROJECTION PACKAGE
Includes 3000 Lumens LCD Projector and Pull Screen
$400/per day

PULL SCREEN PACKAGE
Includes Screen, A/V Cart, Extension Cord and Power Strip
$80/per day

FLIPCHART PACKAGE
Includes Easel, Pads and Markers
$80/per day

WHITEBOARD AND MARKERS
$80/per day

WIRED MICRPHONE
$100/per day

WIRELESS MICROPHONE
$150/per day

LAVALIERE WIRELESS MICROPHONE
$200/per day

HOUSE SOUND TAP FEE
$100/per day

4 CHANNEL AUDIO MIXER
$100/per day

POWER PACKAGE
Includes Extension Cord and Power Strip

POLYCOMM SPEAKERPHONE
$150/per day

LAPTOP RENTAL
$100/per day
GUARANTEES
The hotel sales office must receive the exact number of attendees 72 hours prior to the event. This number will be considered the Guarantee and cannot be lowered. If no guarantee is received, the expected number provided to the hotel during the planning process of the event will become the guarantee final guest count.

FUNCTION SPACE
Function space is assigned according to your anticipated attendance. If the attendance increases or decreases the hotel reserves the right to Reassign the function meeting space to a more suitable room size, based on the availability. Additional set-up fees equivalent to $400 may apply if changes are required upon arrival that are contrary to the approved set-up arrangements of the banquet event order.

FOOD SERVICE
The hotel must apply all food served and consumed on premises. In accordance with California Health Codes, any leftover food items will not be provided 'to go' or allowed to be removed from a catering event.

BEVERAGE SERVICE
The hotel is responsible for the sale and service of all alcoholic beverages under the California State Liquor Commission. No alcoholic beverages shall be brought into the hotel from an outside source by the patron or attendees. Alcoholic beverages ordered must be dispensed only by the hotel staff. The hotel’s liquor license requires proper identification of each guest by state or government issued photo ID. Service will be refused to any persons who in the hotel’s opinion appear to be intoxicated.

BILLING
Billing arrangements must be made in accordance with the policies of the hotel. The hotel will not direct bill unless prior arrangements have been established. Deposits are considered non-refundable and non-transferrable.

LOST AND FOUND
The hotel is not responsible for damage or loss of articles or merchandise left at the hotel prior to or following the event or any items left unattended during the event. Items found by the hotel following the event’s conclusion will be held for 30 days. All costs associated with the return of the found item will be the claimant’s responsibility.

DAMAGES
Patron agrees to be responsible for any damages done to the premises during the period of time the patron or their guests, employers, independent contractors, or other agents under the patron’s control or the independent contractor hired by the patron.

SPECIAL CATERING NEEDS
Our catering and events department can make arrangements for floral displays, entertainment, ice carvings, audiovisual equipment, and themed parties at an additional cost. Engineering charges may apply for special presentations.

SERVICE CHARGE AND SALES TAX
22% service charge and California state tax of 8% will be added to all products and services unless it is stated in writing that the price includes such taxes. California law (regulation 1603 and annotation 5500780) states that the service charge is subject to sales tax. Individuals are not tax exempt unless the payment is made by a tax exempt organization and completed tax exempt forms are presented at the time of payment to the hotel.