



INSPIRED EVENT MENUS 2024



BREAKFAST - PLATED & BUFFET

PLATED BREAKFAST

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

ALL AMERICAN | \$48/ PERSON

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

HEALTHY CHOICE SCRAMBLE | \$48/ PERSON

Portobello and spinach egg-beater scramble, grilled Tuscan asparagus and herb grilled tomatoes

EGGS BENEDICT | \$51/ PERSON

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

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST | \$47/ 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 coffee, decaffeinated coffee and select organic teas

BREAKFAST BUFFET | \$59/ 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 coffee, decaffeinated coffee, and select organic teas

Gluten Free GF / Vegetarian V / Vegan VG

All buffets require a minimum of 10 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 15.50% F&B Staff Charge and a 11.50% F&B House Charge, plus applicable taxes (currently 9.625 %) are applied to Food and Beverage. A 27% 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 | \$62/PERSON

Orange juice, grapefruit juice, cranberry juice
Seasonal diced fresh fruits and berries
Individual fruit yogurt
Granola with local farm honey
Avocado toast
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 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 | **\$12/ PERSON**
-Granola and fresh seasonal fruit parfait | **\$12/ PERSON**
-Sliced meats and cheese platter | **\$16/ PERSON**
-Smoked Salmon | **\$16/ 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 \$8

Cajun spicy snack mix \$7

PRICED PER PIECE

bags of fresh popcorn \$5

assorted candy & granola bars \$4

granola and fresh seasonal fruit parfait \$8

seasonal whole fruit \$4

assorted scones \$5

häagen-dazs® ice cream novelties \$7

PRICED PER DOZEN

chocolate dipped strawberries \$56

assorted muffins \$50

assorted sliced fruit nut breads \$50

breakfast pastries \$50

fresh baked croissants \$50

warm sticky buns \$50

bagels and cream cheese \$50

glazed doughnuts \$50

soft baked pretzel w/mustard \$54

cookies, brownies, blondies \$54

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

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BREAKS – MORNING & AFTERNOON BREAKS

CALIFORNIA CITRUS BREAK | \$33 / PERSON

Orange smoothies
Seasonal selection of citrus whole fruits
Assorted scones
Sparkling lemon and lime Water
Freshly brewed royal cup coffee, decaffeinated coffee, organic tea

MID MORNING DELIGHT | \$33 / 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 coffee, decaffeinated coffee, organic tea

FRESH START BREAK | \$31 / PERSON

Fresh blended smoothies (two seasonal flavors)
Seasonal diced fruit GF
Seasonal fresh vegetable sticks with spicy bleu cheese sauce and green goddess dip
Assorted sodas and waters
Royal cup roast coffee and organic tea

SWEET, SALTY, CRUNCH | \$33 / PERSON

Spicy sweet bar nuts, wasabi peas
Local cheese platter and lahvosh flatbread
Pita Chips
Local potato chips (GF)
Assorted macarons
Freshly brewed royal cup coffee, decaffeinated coffee, organic 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 | \$36 / PERSON

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

Make Your Own Trail Mix | \$36 / 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 coffee, decaffeinated coffee, organic tea

BEVERAGES

| | |
|---|---|
| assorted sodas \$7/can | |
| flavored waters \$8/bottle | |
| red bull \$9/can | |
| bubbly water \$8/can | |
| | gatorade \$9/bottle |
| | san pellegrino \$9/bottle |
| | infused flavored water \$70/Gallon |
| royal cup roast coffee (regular or decaffeinated) \$135/gallon | |
| organic tea \$135/gallon | |

Gluten Free GF / Vegetarian V / Vegan VG

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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, royal cup roast coffee and organic tea. **Price of higher entree will apply for all selections. May select up to two (2) entrees and a vegetarian***

STARTER (choice of one)

Valencia Street Caesar Salad

chopped kale & romaine lettuce, toasted panko bread crumbs, pepita seeds, charred cherry tomatoes, olives, cilantro & lime Caesar dressing

Waterfront Salad

mixed seasonal greens, pickled beets, seasonal tomatoes, crumbled goat cheese, fresh berries, strawberry balsamic dressing

Bayshore Salad

Baby spinach, diced seasonal apples, sundried cherries, toasted pecans, crumbled feta, red wine vinaigrette

Peninsula Salad

Baby arugula, bibb lettuce, seasonal stone fruit, raspberries, toasted pine nuts, crumbled blue cheese, champagne dressing

ENTREES (choice of two options and a vegetarian)

Grilled Top Sirloin Steak | **\$70 / PERSON**

Blue cheese & mushroom fondue, red wine sauce, roasted marble potatoes, seasonal vegetables

Seared Chicken Breast | **\$66 / PERSON (GF)**

Natural au jus, asparagus & green garlic pesto, roasted sweet potatoes, seasonal vegetables

Grilled Breast of Chicken | **\$66 / PERSON (GF)**

sundried tomatoes, spinach, artichoke cream sauce, Tuscan herb orzo pasta, seasonal vegetables

Pan Seared Salmon | **\$66 / PERSON (GF)**

basil & parmesan crusted, apple & fennel salad, roasted Yukon potatoes

Roasted Cod Filet | **\$66 / PERSON (GF)**

Roasted carrot & red pepper pesto, broccoli & white bean puree, seasonal vegetables

DESSERTS

Chef's Selection of Specialty Dessert

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LUNCH - PLATED LUNCH

VEGETARIAN OPTIONS FOR LUNCH AND DINNER

Seared Polenta & Portobello Mushroom Stack (GF/V/VG)

Fresh tomatoes & roasted pepper bruschetta, seasonal vegetables

Beyond Meat Vegetable Wellington (V)

Puff pastry filled with seasoned beyond meat, mushrooms, kale & rosemary, roasted tomato fondue sauce, seasonal vegetables

Eggplant Rolls (V, VG)

Lemon herb flavored Couscous, roasted cauliflower, fresh spinach, creamy tahini sauce, seasonal vegetables

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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 coffee and organic tea.

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

Monday | \$75 / PERSON

Starters:

Thai Mango Salad (V)

Spring Mixed Greens, assorted toppings, chef's choice of dressings (V, GF)

Entrees:

Bulgogi Beef, carrots, shiitake mushrooms, sesame seeds

Spicy Honey Lime Chicken Thighs

Red Curry, coconut tofu, mixed vegetables, toasted coconut (V, GF)

Steamed bamboo rice, Gai Lon – Chinese broccoli (V, GF)

Desserts:

Chef's selection of seasonal dessert

Tuesday | \$75/ PERSON

Starters:

Chopped Romain Lettuce, tomatoes, cucumbers, pickled red onions, olives, crumbled goat cheese, chef's choice of dressings (V, GF)

Mediterranean Bean Salad, oregano citrus vinaigrette (V)

Grilled Squash, eggplant, zucchini, peppers, Tuscan oil, fresh oregano (V, GF)

Entrees:

Baked Cod, lemon sauce, cherry tomatoes, charred onion relish

Mediterranean style chicken & rice, feta cheese, basil and green olives

Orecchiette Pasta, spinach, mushrooms, tomato, balsamic broth, parmesan cheese (V)

Desserts:

Chef's Selection of Specialty Dessert

Gluten Free GF / Vegetarian V / Vegan VG

All buffets require a minimum of 10 people- a service fee of \$250 will be charged if less than the minimum

1.5 hour maximum for buffet functions

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LUNCH - LUNCH BUFFET (1.5 hour maximum for lunch buffets)

Wednesday | \$75 / PERSON

Starters:

Mixed Greens, spinach, radicchio and endives, carrots, pineapple, radish, mandarin oranges, sundried cranberries, chef's choice of dressings (V,GF)

Calyпсо-style Coleslaw, roasted corn, shredded cabbage, shredded cheddar cheese, black olives (V)

Entrees:

Grilled Jerk chicken thighs, rice & peas, roasted pineapple, pepper relish

Seared cod filets, Caribbean style chimichurri

Caribbean chickpea curry, simmered in coconut milk (V/GF)

Vegetarian callaloo, sauteed with green peppers, tomatoes, onions (V, GF)

Corn muffins, spicy honey butter

Desserts:

Chef's selection of seasonal dessert

Thursday | \$75 / PERSON

Starters:

Grand Avenue Street salad, chopped romaine & kale, toasted petites, cotija cheese, blistered tomatoes, crispy croutons, kalamata olives, jalapeno lime Caesar dressing (V,GF)

Mexican Pasta Salad, fusilli pasta, cherry tomatoes, roasted zucchini & squash, peppers, creamy salsa dressing (V)

Entrée:

Grilled Chicken, chili, cilantro & lime, chipotle Pico de Gallo

Grilled Beef Sirloin Tips, Brazilian mango chimichurri

Skillet style Corn Elote (V/GF)

Latin style yellow rice (GF)

Desserts:

Chef's Selection of seasonal dessert

Gluten Free GF / Vegetarian V / Vegan VG

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1.5 hour maximum for buffet functions

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LUNCH - LUNCH BUFFET (1.5 hour maximum for lunch buffets)

Friday | \$75 / PERSON

Starters:

Seasonal soup of the day (V)

Sweet Potato Salad, black beans, roasted mushrooms, peppers, arugula, scallions, grilled red onions, honey Dijon dressing (V)

Pasta Salad, asparagus tips, sundried tomatoes, pine nuts, white balsamic dressing, parmesan cheese, basil (V)

Salad Bar Fixings, mixed baby seasonal greens, cherry tomatoes, cucumbers, roasted corn, crumbled feta cheese, crimini mushrooms, olives, pickles, onions, peppers, chopped bacon lardons, candied walnuts, chef's choice of dressings

Grilled Beef tips

Grilled Chicken Strips

Desserts:

Chef's Selection of seasonal dessert

Lunch Buffet 6 | \$78 / PERSON

Starters:

Seasonal soup of the day (V)

Seasonal Mixed greens, assorted toppings, chef's choice of dressings (V, GF)

Sandwiches:

Chicken Salad Sandwich, herb focaccia, lettuce, tomatoes, pickled onions (cold)

Vegetable Wraps, red pepper pesto, chickpea puree, cucumbers, grilled zucchini, peppers, spinach, carrots (V) (cold)

Pulled BBQ Pork Sliders, creamy coleslaw, sliced dill pickles (warm)

Oven roasted seasonal potato wedges, grilled vegetable display

Dessert:

Chef's Selection of seasonal dessert

Beverages (priced per item)

soda | **\$7 / Bottle**

bottled water | **\$7 / Bottle**

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

red bull | **\$9 / Can**

san pellegrino | **\$9 / Bottle**

Gluten Free GF / Vegetarian V / Vegan VG

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LUNCH - BOXED LUNCH

BOXED LUNCHES | \$55 / 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 couscous salad (V/VG)

Dessert:

Chef's selection of specialty dessert

Bento Box | \$58 /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

Gluten Free GF / Vegetarian V / Vegan VG

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DINNER - PLATED DINNER

Plated dinners are served with fresh baked rolls, butter, salad, dessert, royal cup coffee and organic 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 | \$81 / PERSON

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

Seared Piri Piri Breast of Chicken | \$81 / PERSON (GF)

Quinoa pilaf with dried apricots, fresh seasonal vegetables

Ginger Soy Glaze Sea Bass | \$85 / PERSON

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

Beef Braised Short Rib | \$90 / PERSON

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

Grilled Filet Tenderloin | \$96 / PERSON (GF)

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

Gluten Free GF / Vegetarian V / Vegan VG

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 | **\$98 / PERSON**

Baked Sea bass, lemon cream sauce and **Grilled Filet Mignon**, cippolini onion jam, veal au jus, boursin and chive mash potatoes, blue lake green beans | **\$105 / PERSON** (GF)

Braised Short Ribs with wild mushroom sauce and leek, **Parsley Crusted Halibut**, tomato fondue, potato and carrot risotto, sautéed rainbow chard | **\$110 / PERSON**

Desserts

Chef's Selection of Specialty Dessert

Gluten Free GF / Vegetarian V / Vegan VG

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DINNER - DINNER BUFFET (1.5 hour maximum for buffet)

Dinner Buffet #1 | \$107 / 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 sea bass, *sun dried tomato cream sauce* (GF)

Petite flat iron Steak, *farro risotto, whiskey peppercorn sauce*

Roasted summer squash quinoa, tamarind chili 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 | \$107 / 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 Brussels sprouts (GF)

Desserts:

Chef's selection of dessert

Gluten Free GF / Vegetarian V / Vegan VG

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DINNER - DINNER BUFFET (1.5 hour maximum for dinner buffets)

Dinner Buffet #3 | \$107 / 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 marsh mallows

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

Desserts:

Chef's selection of dessert

Gluten Free *GF* / Vegetarian *V* / Vegan *VG*

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Gluten Free *GF* / Vegetarian *V* / Vegan *VG*

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RECEPTION (1.5 hour maximum for reception functions)

HOT HORS D'OEUVRES | \$10 / PER PIECE (served on a station) (25 pieces minimum per item)

Bacon wrapped dates stuffed with almonds, balsamic glaze
 Roasted tomato basil mascarpone arancini, roasted pepper coulis dipping sauce (V)
 Smoked brisket empanada, avocado chimichurri
 Shrimp tempura, ponzu dipping sauce
 Balsamic fig, bacon, goat cheese flatbread
 Thai chicken satay, red curry coconut dipping sauce
 Szechuan beef satay, ginger 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 | \$10 / PER PIECE (served on a station) (25 pieces minimum per item)

Garbanzo bean, feta cheese, roasted red peppers (V)
 Goat cheese truffle with roasted tomato (V)
 Beef with roasted red peppers and salsa verde
 Smoked duck, pear ginger, radicchio
 Ahi tuna on a cucumber with wasabi and crème fraiche
 Ratatouille vegetables on a cucumber (V)
 Roquefort cheese, glazed walnut endive (V)
 Grilled cilantro shrimp skewers
 Mango and prosciutto 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 | \$34 / PER PERSON

Assorted Local California Cheese

Antipasto Display | \$31 / PER PERSON GF

Grilled Artichoke hearts, peppers, crimini mushrooms, pickled onions, mortadella, copa, dry salami

Gluten Free GF / Vegetarian V / Vegan VG

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RECEPTION (1.5 hour maximum for reception functions)

STATIONS (\$250.00 ATTENDANT REQUIRED) (1.5 hour maximum for reception functions)

Herb Crusted Prime Rib | \$38 / PER PERSON GF

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

Smoked Chili Crusted Striploin | \$32 / PER PERSON GF

Spiced sweet potato hash, black pepper demi

Farm Raised Roasted Turkey | \$30 / PER PERSON

Caramelized onion and orange scented carrots, roasted red pepper aioli

Molasses-Ginger Ale Glazed Ham | \$30 / PER PERSON GF

Chipotle-apple sauce, cheddar whipped potatoes

SELF SERVE STATIONS (1.5 hour maximum for reception functions)

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 | \$35 / 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

- Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | **\$52 / PER BOTTLE**
- Campo di Fiori, Pinot Grigio, Italy | **\$54 / PER BOTTLE**
- Vin 21, Sauvignon Blanc, California | **\$57 / PER BOTTLE**
- Quintara Chardonnay, California | **\$52 / PER BOTTLE**
- Chateau St. Jean, Chardonnay, North Coast, California | **\$52 / PER BOTTLE**
- J. Lohr, Estates Chardonnay 11 Riverstone, Arroyo Seco, Monterey, California | **\$65 / PER BOTTLE**
- Magnolia Grove by Chateau St. Jean, Rose, California | **\$50 / PER BOTTLE**
- Segura Viudas, Brut, Cava "Aria", Catalonia, Spain | **\$50 / PER BOTTLE**
- La Marca Prosecco, Extra Dry, Veneto Italy NV | **\$50 / PER BOTTLE**
- Sirena del Mare, Italy Rose | **\$55 / PER BOTTLE**
- Mumm Napa, Brut, Napa Valley | **\$55 / PER BOTTLE**

RED WINES

- Erath, Pinot Noir, Oregon | **\$60 / PER BOTTLE**
- Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California | **\$58 / PER BOTTLE**
- Estancia, Cabernet Sauvignon, Paso Robles, California | **\$56 / PER BOTTLE**
- Harmony and Soul, Cabernet Sauvignon, California | **\$57 / PER BOTTLE**
- Aquinas, Cabernet Sauvignon, North Coast, California | **\$64 / PER BOTTLE**
- Alamos, Malbec, Mendoza, Argentina | **\$50 / PER BOTTLE**
- Fable Roots, Red Blend, Italy | **\$54 / PER BOTTLE**
- J. Lohr Estates, Merlot, "Los Osos", Paso Robles, California | **\$50 / PER BOTTLE**
- Magnolia Grove by Chateau, St Jean, Merlot, California | **\$50 / PER BOTTLE**

BEERS

Domestic

- budweiser
- bud light

Craft

- sierra nevada pale ale
- samuel adams boston lager

Non Alcoholic

- Fever Tree
- Red Bull
- Heineken 0.0

Imported

- heineken
- corona extra

Regional craft

- anchor steam
- truly hard seltzer

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BEVERAGE - LIQUORS

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 ec hiram walker

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BEVERAGE - BARS

CASH BAR

(priced per beverage)

martini pour | premium \$17
cocktails | premium \$17
martini pour | top shelf \$19
cocktails | top shelf \$19
cordials | \$19
domestic beer | \$10
premium beer | \$12
house wine | \$12
premium wine | \$16
bottled water | \$7
soda | \$7
juice | \$7

HOSTED BAR

(priced per beverage)

martini pour | premium \$15
cocktails | premium \$15
martini pour | top shelf \$17
cocktails | top shelf \$17
cordials | \$16
domestic beer | \$9
premium beer | \$10
house wine | \$10
premium wine | \$14
bottled water | \$7
soda | \$7
juice | \$7

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 \$28 | top shelf \$34
2nd hour & each additional hours: premium \$18 | top shelf \$24

beer and wine

(package includes assorted domestic and international beers)

1st hour: premium \$24 | top shelf \$26
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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