Hilton Garden Inn
San Francisco/Oakland Bay Bridge

We’re ready for all your BIG MEALS.
Breakfast - Continental

HILTON CONTINENTAL
Fresh Orange Juice and Apple Juice
Fresh Sliced Seasonal Fruit, Berries
Assorted Yogurts
Croissants, Danishes and Muffins
Sweet Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Tea
Selections
16.00 Per Guest

DELUXE CONTINENTAL
Fresh Orange Juice, Grapefruit and Apple Juice
Fresh Sliced Seasonal Fruit, Berries
Assorted Yogurts
Croissants, Danishes and Muffins
Assorted Boxed Cereals with Low-Fat and Whole Milk
Fresh Baked Bagels with Cream Cheese
Sweet Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Tea
Selections
19.00 Per Guest

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11/2011
Breakfast - Hot Buffets

BAYSIDE BREAKFAST BUFFET
Fresh Orange Juice, Grapefruit and Apple Juice
Fresh Sliced Seasonal Fruit and Berries

Assorted Yogurts
Individual Cereal Selection with Low-Fat and Whole Milk

Fresh Scrambled Eggs with Herbs or Egg Beaters
Choice of Two: Bacon, Cured Ham or Sausage
Oven Roasted Potatoes

Assorted Croissants, Danishes and Muffins
Fresh Baked Bagels with Cream Cheese
Sweet Cream Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Tea
Selections

23.00 Per Guest

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11/2011
Breakfast - Plated

VIEW OF THE BAY PLATED BREAKFAST
Freshly Squeezed Orange Juice, Grapefruit and Apple Juice
Fresh Sliced Seasonal Fruit & Berries

Choice of ~
Fresh Scrambled Eggs with Herbs or Egg Beaters

Choice of ~
Crispy Bacon or Cured Ham or Sausage or 4 oz. Sirloin Steak

Oven Roasted Breakfast Potatoes

Assorted Croissants, Danishes and Muffins
Sweet Cream Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Tea
Selections
19.00 Per Guest

A $5.00 per guest surcharge will be charged for less than 20 guests.

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11/2011
### Breakfast - Enhancements

**Breads and Pastries**
- Assorted Breakfast Pastries $45 per dozen
- Fresh Baked Croissants $45 per dozen
- Assorted Fresh Baked Bran & Berry Muffins $45 per dozen
- Assorted Bagels, Cream Cheese $51 per dozen
- Breakfast Bars $4.25 Each
- French Toast $5.50 per Guest
- Belgium Waffles $5.50 per Guest
- Pancakes $5.50 per Guest

**Cereal & Yogurts**
- Granola and Assorted Cereals $3.25 per Guest
- Assorted Non-Fat or Low-Fat Yogurts $3.50 per Guest
- Oatmeal with Raisins and Brown Sugar $4.25 per Guest

**Fruits & Vegetables**
- Fresh Sliced Fruit and Berries $4 per Guest
- Fresh Fruit Kabobs Displayed in Carved Watermelon or Pineapple $9.25 per Guest
- Whole Fresh Fruit $2.75 per Guest

**Eggs**
- Scrambled Eggs with Herbs or Egg Beaters $4.25 per Guest
- Hard Boiled Eggs $2.00 each

**Breakfast Burritos**
- Tortilla filled with Scrambled Eggs, Cheddar Cheese and Ham $5.75 per Guest

**Breakfast Sandwich**
- English Muffin with Canadian Bacon, Cheese & Scrambled Eggs $5.75 per Guest

**Quiche**
- Spinach, Crimini Mushrooms & Sweet Onions $5.75 per Guest

**Frittata**
- Eggs, Potatoes, Onions & Cheese $5.25 per Guest

**Poached Eggs & Hash**
- Poached Eggs over Vegetable Hash, Potatoes, Onion, Zucchini & Squash $6.75 per Guest

**Meat & Potatoes**
- Oven Roasted Potatoes $3.50 per Guest
- Crispy Smoked Bacon $3.75 per Guest
- Smoked Pork Sausage $3.75 per Guest
- Smoked Salmon, Bagels & Cream Cheese $6.50 per Guest
- Turkey Sausage Patties or Links $3.75 per Guest

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11/2011
Breakfast - Brunch

Brunch Buffet includes ~
Freshly Squeezed Orange, Grapefruit and Apple Juice
Warm Rolls & Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Tea Selections

BRUNCH BUFFET

Cold Salads
House Smoked Salmon, Traditional Garnishes & Cocktail Bagels
Marinated Artichoke and Fennel Salad with Grilled Asparagus
Red Tomato Salad with Buffalo Mozzarella, Purple Basil & Aged Balsamic Vinegar
Tri-Color Fusilli Pasta Salad with Julienne Vegetables
Mixed Field Greens with Assorted Dressings
Traditional Caesar Salad, Fresh Sliced Fruit
Fresh Jumbo Shrimp, Crab Claws and Mussels Served on Ice with Lemon Wedges & Spicy Cocktail Sauce

Desserts
Assorted Layer Cakes & Fresh Fruit Pies
Assorted French Pastries
Fresh Baked Cookies, Brownies & Lemon Bars

Hot Items
Scrambled Eggs with Herbs or Egg Beaters
Traditional Eggs Benedict
Cheese Blintz: Cheese Filled Crepes with Berry Sauce
Apple Wood Smoked Bacon and Sausage Links
Roasted Red Thumb Potatoes
Roasted Prime Rib of Beef with Garlic Rosemary Jus*
Roasted Turkey
Grilled Breast of Chicken with Wild Mushroom Ragout
Herb Crusted Atlantic Salmon Served on a Bed of Sauteed Spinach with a Tomato Olive Relish

45.00 Per Guest

*Requires Chef Carver @ $150 per hour

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11/2011
Breaks

Breaks are priced for one hour of service.

TAKE ME OUT TO THE CAL GAME
- Individual Bags of Potato Chips
- Pretzels and Popcorn
- Individual Boxes of Cracker Jacks
- Pitchers of Arnold Palmer Lemonade
- Coffee Service
13.00 Per Guest

SWEET TOOTH
- Selection of House Baked Cookies
- Chocolate Fudge Brownies, Lemon Bars
- Individual Cartons of 2% and Whole Milk
- Fruit Punch & Coffee Service
13.00 Per Guest

SOUTH OF THE BORDER
- Fresh Tortilla Chips with Salsa & Guacamole
- Mini Taquitos, Jalapeno Poppers, Churros
- Agua Fresca & Coffee Service
15.00 Per Guest

GO GREEN
- Whole Fresh Fruit
- Vegetable Crudité Platter
- Bowl of Terra Root Vegetable Chips
- Clif Bars ("Clif Bar gives 1% to the planet").
- Assorted Pitchers of Fruit Juices, Water & Herbal Ice Tea
16.00 Per Guest

THE BOARD WALK
- Frozen Ice Cream Bars
- Assorted Candy Bars
- Warm Pretzels with Mustard
- Mini Hot Dogs with Ketchup, Mustard & Relish
- Lemonade, Iced Tea & Coffee Service
16.00 Per Guest

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11/2011
Lunch - Buffets

Lunch Buffets include Coffee and Tea Service

DELI LUNCHEON
Mixed Field Greens with Assorted Dressings and Condiments
Sliced Breast of Turkey, Black Forrest Ham, and Roast Beef
Sliced Swiss, Cheddar, & Monterey Jack Cheeses
Green Leaf Lettuce, Sliced Tomatoes, Pickles, Red Onion, Dijon Mustard & Mayonnaise
Selection of Sliced Deli Breads
Assorted Bags of Potato Chips
Freshly Baked Cookie Selection
36.00 Per Guest

HILLSIDE BBQ
Caesar Salad
Cabbage Cole Slaw
Potato Salad
Grilled Garlic Chicken with Barbecue Sauce
Grilled Hamburgers with Assorted Rolls
Corn on the Cob with Chervil Butter
Baked Navy Beans in a Mustard Molasses Sauce
Dill Pickles, Sliced Red Onions, Sliced Tomatoes, Crisp Lettuce and Assorted Cheeses
Fresh Rolls and Sweet Butter
Assorted Baked Cookies & Apple Pie
36.00 Per Guest

RIO GRANDE BUFFET
Traditional Tortilla Soup
Grilled Chipotle Chicken Caesar Salad
Lime and Garlic Marinated Grilled Flank Steak
Grilled Chicken with Roasted Onions & Peppers
Flour Tortillas, Refried Beans, Crushed Tomatoes and Green Onions
Traditional Spanish Rice
Sour Cream, Guacamole and Salsa Fresca
Tri-Colored Tortilla Chips
Jalapeno Corn Bread
Caramel Flan
38.00 Per Guest

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CHINA TOWN
Won Ton Soup
Chinese Chicken Salad
Chicken, Asian Field Greens, Bean Sprouts, Shaved Carrots, Snap Peas, Sesame Soy-Ginger Dressing
Steamed Sesame Seed Black Cod, Strong Sauce
Grilled Chicken, Crispy Chow Mein Noodles
Oriental Ginger Vegetable Stir-Fry
Ginger, Garlic, Onions, Peppers, Steamed Baby Bok Choy, Chinese Broccoli and Oyster Sauce
Steamed Jasmine Rice
Green Tea Ice Cream, Fortune Cookies & Almond Sugar Cookies
40.00 Per Guest

NORTHERN CALIFORNIA
Tomato, Cucumber, and Red Onion Salad with Feta Baby Hearts of Romaine with Croutons, Shaved Parmigiano Cheese and Caesar Dressing
Grilled Marinated Chicken Breast with Pearl Onion Mushroom Ragout
Crusted Salmon with a Caper Sauce
Assorted Seasonal Vegetables & Jasmine Rice
Fresh Rolls with Sweet Butter
Assortment of Freshly Baked Cookies, Lemon Bars, Double Chocolate Brownies
40.00 Per Guest

LITTLE ITALY
Insalada Caprese ~ Red Vine-Ripened Tomatoes, Arugula & Fresh Mozzarella
Caesar Salad with Parmigiano & Herb Croutons
Rosemary Grilled Chicken Breast, Mixed Forest Mushrooms & Marsala Jus
Herb Crusted Salmon, Shaved Fennel & Roasted Tomato Coulis
Vegetable Pasta Primavera
Freshly Baked Rolls with Sweet Butter
Tiramisu
Assorted Mini Pastries
39.00 Per Guest

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11/2011
Lunch - Plated

Plated Luncheons include:
Choice of one Salad, Choice of one Entree, Choice of one Dessert

Warm Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Ice Tea and a Selection of Hot Teas.

<table>
<thead>
<tr>
<th>SALADS - Select (1) one</th>
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<tbody>
<tr>
<td><strong>Mixed Green Salad</strong></td>
<td></td>
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<tr>
<td>Cherry Tomatoes, Cucumbers and Croutons ~ House Dressing</td>
<td></td>
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<tr>
<td><strong>Caesar Salad</strong></td>
<td></td>
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<tr>
<td>Romaine Lettuce, Croutons, Parmigiano Cheese</td>
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<tr>
<td>Creamy Caesar Dressing</td>
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<tr>
<td><strong>Caprese Salad</strong></td>
<td></td>
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<tr>
<td>Fresh Arugula and Frisee, Red Heirloom Tomatoes, Fresh Mozzarella, White Balsamic Vinaigrette Dressing</td>
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<tr>
<td><strong>Spinach Salad</strong></td>
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<tr>
<td>Sliced Wild Mushrooms and Crumbled Bacon, Honey Mustard Dressing</td>
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</tbody>
</table>

A $5.00 per guest surcharge applies to less than 20 guests.

<table>
<thead>
<tr>
<th>DESSERTS - Select (1) one</th>
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<tbody>
<tr>
<td><strong>New York Cheesecake</strong></td>
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<tr>
<td>Berry Sauce</td>
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<tr>
<td><strong>Triple Layer Chocolate Cake</strong></td>
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<tr>
<td>Chocolate Fudge Frosting</td>
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<tr>
<td><strong>Carrot Cake</strong></td>
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<tr>
<td>Chopped Walnuts &amp; Cream Cheese Frosting</td>
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<tr>
<td><strong>Raspberry Sorbet</strong></td>
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<tr>
<td>Served with a Sugar Cookie</td>
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<tr>
<td><strong>Lemon Sorbet</strong></td>
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<tr>
<td>Vanilla Dust and Champagne Syrup</td>
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<tr>
<td><strong>Mocha Cheesecake</strong></td>
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<tr>
<td>Cocoa Powder &amp; White Chocolate Cheesecake</td>
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<tr>
<td>Caramel Sauce &amp; Whipped Cream</td>
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<tr>
<td><strong>Strawberry Shortcake</strong></td>
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<tr>
<td>Vanilla Frosting</td>
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<table>
<thead>
<tr>
<th>LUNCH ENTREES - Select (1) one</th>
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<tbody>
<tr>
<td><strong>Pan Seared Alaskan Halibut</strong></td>
<td></td>
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<tr>
<td>Crispy Yukon Potatoes, Brussel Sprouts, Roasted Mushrooms and White Wine Sauce</td>
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<tr>
<td><strong>Pan Seared Wild Salmon</strong></td>
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<tr>
<td>Sauteed Broccolini, Thyme Roasted Fingerling Potatoes, Plum Tomatoes and a Citrus Beurre Blanc</td>
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<tr>
<td>34.00 Per Guest</td>
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<tr>
<td><strong>Pan Seared Chicken Breast</strong></td>
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<tr>
<td>Roasted Fingerling Potatoes, Wilted Spinach, Asparagus and a Natural Jus</td>
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<tr>
<td><strong>Thyme Crusted Breast of Chicken</strong></td>
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<tr>
<td>Horseradish Mashed Potatoes and Grilled Asparagus, Olive Roasted Tomato Jus</td>
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<tr>
<td><strong>Fire Roasted New York Sirloin</strong></td>
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<tr>
<td>Roasted Garlic Mashed Potatoes, Grilled Jumbo Asparagus, Baby Vegetables and a Roasted Shallot Demi Glace</td>
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<tr>
<td><strong>Grilled Filet of Beef</strong></td>
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<tr>
<td>Roasted Potatoes, Delta Asparagus Spears, Sugar Glazed Cipollini Onion and Rosemary Jus</td>
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<tr>
<td>42.00 Per Guest</td>
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</tbody>
</table>

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11/2011
Lunch - Box

All Boxed Lunches are accompanied with a Fresh Baked Cookie, Bag of Potato Chips, Fresh Whole Fruit and a Soft Drink or Bottled Water.

NORTH BEACH
Assortment of Marinated Vegetables
Portabella Mushrooms, Zucchini
Topped with Bean Sprouts and a Herb Mascarpone Spread
On a Focaccia Bun
25.00 Per Guest

BAY VIEW
Smoked Turkey Breast, Swiss Cheese
Vine-Ripened Tomatoes, Crisp Red Leaf Lettuce
On Whole Grain Wheat Bread
25.00 Per Guest

GOLDEN GATE
Grilled Chicken with Basil Pesto
Vine-Ripened Tomatoes, Crisp Red Leaf Lettuce, Monterey Jack Cheese
On a Focaccia Bun
26.00 Per Guest

PRESIDIO
Shaved Black Forest Ham
Sliced Cheddar Cheese
Vine-Ripened Tomatoes, Crisp Red Leaf Lettuce
On Old Fashion White Bread
25.00 Per Guest

BERKELEY HILLS
Shaved Roasted Beef, Sliced Cheddar Cheese
Vine-Ripened Tomatoes, Crisp Red Leaf Lettuce, Pepperoni Peppers
On Old Fashion Sourdough Bread
26.00 Per Guest

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11/2011
Dinner - Buffets

Buffets Include ~
Dinner Rolls with Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee & A Selection of Teas

THE GOLDEN BEAR BUFFET

Select (1) One Appetizer
Crisp Coconut Shrimp with Roasted Pineapple Relish
Prosciutto Roulade with Roasted Garlic Cream Cheese

Select (1) One Salad
Garden Mixed Green Salad ~ Carrots, Sliced Cucumbers and Baby Tomatoes & Choice of two Dressings
Classic Caesar Salad ~ Parmigiano Cheese, Crispy Croutons, Caesar Dressing
Baby Bloomsdale Spinach Salad ~ Shaved Red Onions, Sliced Mushrooms, Bacon Bits, Sweet Sherry Vinaigrette

Select (2) Two Entrees
Herb Roasted Prime Rib ~ Garlic Rosemary Jus
Grilled Breast of Chicken ~ Fire Roasted Peppers and Pearl Onion Coulis
Sauteed Wild King Salmon ~ Bed of Ratatouille Vegetable, Lemon Cream Sauce
Sea Salted Alaskan Halibut ~ Spiced Pecans, Citrus Buerre Blanc
Three Cheese Ravioli ~ Fresh Pasta filled with Romano, Ricotta, and Parmigiano Cheeses, Herb Filled Cream Sauce

Select (2) Two Accompaniments
Wild Rice Pilaf
Jasmine Rice Pilaf
Yukon Gold Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Green Beans with Toasted Almonds & Sweet Butter
Vegetable Medley
Fresh Asparagus Spears Chablis, Garlic & Butter

Dessert Table
Chefs Deluxe Assortment of Cakes and Pies
House Baked Cookies, Double Chocolate Fudge Brownies and Lemon Bars
48.00 Per Guest

A $5.00 per guest surcharge applies for less than 20 guests.

BAY STREET BUFFET

Select (2) Two Appetizers
Teriyaki Chicken Brochettes with Sweet Soy Glaze
Hand Prepared Vegetable Spring Rolls with Sweet Chili Sauce
Dungeness Crab Stuffed Mushroom Caps
Homemade Swedish Meatballs

Select (2) Two Salads
Garden Mixed Green Salad ~ Carrots, Sliced Cucumbers, Baby Tomatoes, Choice of two Dressings
Classic Caesar Salad ~ Parmigiano Cheese, Crispy Croutons, Caesar Dressing
Baby Bloomsdale Spinach Salad ~ Shaved Red Onions, Sliced Mushrooms, Bacon Bits, Sweet Sherry Vinaigrette

Select (2) Two Entrees
Herb Roasted Prime Rib ~ Garlic Rosemary Jus
Grilled Breast of Chicken ~ Fire Roasted Peppers & Pearl Onion Coulis
Sauteed Wild King Salmon ~ Bed of Ratatouille Vegetable, Lemon Cream Sauce
Sea Salted Alaskan Halibut ~ Spiced Pecans, Citrus Buerre Blanc
Three Cheese Ravioli ~ Fresh Pasta filled with Romano, Ricotta, and Parmigiano Cheeses, Herb Filled Cream Sauce

Select (3) Three Accompaniments
Wild Rice Pilaf
Jasmine Rice Pilaf
Yukon Gold Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Thyme Roasted Fingerling Potatoes
Green Beans with Toasted Almonds & Sweet Butter
Vegetable Medley
Fresh Asparagus Spears Chablis, Garlic & Butter

Dessert Table
Chefs Deluxe Assortment of Cakes and Pies
House Baked Cookies, Double Chocolate Fudge Brownies and Lemon Bars
54.00 Per Guest

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11/2011
Dinner - Plated

Plated Dinners include:
Choice of one Salad, Choice of one Entree, Choice of one Dessert

Warm Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Ice Tea and a Selection of Hot Teas.

DUO ENTREE SELECTIONS
Hanger Steak & Pacific Roasted Prawns
Grilled Apple Bacon Mashed Potatoes, Grilled Asparagus, Baby Vegetables and Brown Butter Steak Sauce
56.00

Oven Roasted Chicken & Wild Salmon
Stuffed with Forest Mushroom and Bloomsdale Spinach
Pan Seared Wild Salmon
Creamy Mashed Potatoes, Green Beans, Baby Carrots and Lemon Thyme Butter Sauce
52.00 Per Guest

Filet Mignon & Maine Lobster Tail
Red Bliss Mashed Potatoes, Asparagus Bouquets, and a Duo of Sauces: Demi Glace and Bearnaise or Drawn Butter
70.00 Per Guest

ENTREE SELECTIONS - Select (1) one
Pan Seared Alaskan Halibut
Crispy Yukon Potatoes, Brussels Sprouts, Roasted Mushrooms and White Wine Sauce
44.00 Per Guest

Pan Seared Wild Salmon
Sauteed Broccolini, Thyme Roasted Fingerling Potatoes, Plum Tomatoes and a Citrus Beurre Blanc
44.00 Per Guest

Thyme Crusted Breast of Chicken
Horseradish Mashed Potatoes and Grilled Asparagus Olive Roasted Tomato Jus
43.00 Per Guest

Pan Seared Airline Chicken Breast
Roasted Fingerling Potatoes, Wilted Spinach, Asparagus and a Natural Jus
43.00 Per Guest

Fire Roasted New York Sirloin
Roasted Garlic Mashed Potatoes, Grilled Jumbo Asparagus, Baby Vegetables and a Roasted Shallot Demi Glace
49.00 Per Guest

Grilled Filet of Beef
Roasted Potatoes, Delta Asparagus Spears, Sugar Glazed Cipollini Onion and Rosemary Jus
52.00 Per Guest

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11/2011
Dinner - Salads & Desserts

Plated Dinners include:
Choice of one Salad, Choice of one Entree and Choice of one Dessert

**SALADS - Select (1) one**
- **Mixed Green Salad**
  Cherry Tomatoes, Cucumbers and Croutons ~ House Dressing
- **Caesar Salad**
  Romaine Lettuce, Croutons, Parmigiano Cheese
  Creamy Caesar Dressing
- **Caprese Salad**
  Fresh Arugula and Frisee, Red Heirloom Tomatoes, Fresh Mozzarella, White Balsamic Vinaigrette Dressing
- **Spinach Salad**
  Sliced Wild Mushrooms and Crumbled Bacon, Honey Mustard Dressing

**DESSERTS - Select (1) one**
- **New York Cheesecake**
  Berry Sauce
- **Triple Layer Chocolate Cake**
  Chocolate Fudge Frosting
- **Carrot Cake**
  Chopped Walnuts & Cream Cheese Frosting
- **Raspberry Sorbet**
  Served with a Sugar Cookie
- **Lemon Sorbet**
  Vanilla Dust and Champagne Syrup
- **Mocha Cheesecake**
  Cocoa Powder & White Chocolate Cheesecake
  Caramel Sauce & Whipped Cream
- **Strawberry Shortcake**
  Vanilla Frosting

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11/2011
Receptions - Cold Hors D'oeuvres

Bruschetta
Olive Oil, Tomatoes, Garlic and Fresh Basil
$2.75

Plumped Melon & Serrano Ham, Shaved Parmigiano Cheese
$2.50

Seared Beef Tataki with Wasabi & Ginger
$3.50

Smoked Seafood Canape with Boursin Cheese Spread
$4.50

Smoked Salmon Roulade, Garlic & Herb Gournay Cheese
$4.50

Beef & Asparagus Rolls Dijonnaise
$3.75

Prosciutto Roulade, Roasted Garlic Cream Cheese
$3.25

PRICE LISTED IS PER PIECE
Minimum order of 25 Pieces of each item

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11/2011
## Receptions - Hot Hors D’oeuvres

- **Mini Vegetable Wellington**
  - Cream Cheese, Vegetables and Puffed Pastry
  - $2.50

- **Dungeness Crab Cakes, Cucumber Dill Aioli**
  - $4.50

- **Spicy Seared Beef Brochettes, Ginger Soy Glaze**
  - $3.50

- **Asian Chicken or Beef Skewers, Sweet Chili Sauce**
  - $3.50

- **Wrapped Sea Scallops, Cured Smoked Bacon**
  - $4.50

- **Roasted Santa Cruz Spot Prawns, Green Chili Pesto**
  - $4.50

- **Crisp Coconut Shrimp, Roasted Pineapple Relish**
  - $4.50

- **Spicy Buffalo or BBQ Wings, Blue Cheese or Ranch Dressing**
  - $3.50

- **Spanakopita**
  - $2.50

<table>
<thead>
<tr>
<th>Vegetable Spring Rolls, Sweet Chili Sauce</th>
<th>$2.50</th>
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</thead>
<tbody>
<tr>
<td>Dungeness Crab Stuffed Mushroom Caps</td>
<td>$3.50</td>
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<tr>
<td>Homemade Swedish Meatballs</td>
<td>$2.50</td>
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<tr>
<td>Les Petite Quiche</td>
<td>$2.50</td>
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<tr>
<td>Fried Pork Pot Stickers, Soy Sauce &amp; Sweet Chili Sauce</td>
<td>$2.50</td>
</tr>
<tr>
<td>Spanish Chicken or Beef Empanadas, Salsa Verde</td>
<td>$2.50</td>
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<tr>
<td>Golden Fried Mozzarella Sticks, Marinara Sauce</td>
<td>$2.50</td>
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<tr>
<td>Cream Cheese Stuffed Wild Chilies, Ranch Dressing</td>
<td>$2.50</td>
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<tr>
<td>Golden Fried Chicken Tenders, Honey Mustard Sauce</td>
<td>$2.50</td>
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<tr>
<td>Dry Rubbed St. Louis Ribs, House Barbeque Sauce</td>
<td>$3.50</td>
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</tbody>
</table>

**PRICE LISTED IS PER PIECE**

Minimum order of 25 Pieces of each item

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11/2011
Receptions - Carved Specialties

Requires a Chef Carver

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Serve (Guests)</th>
<th>Price Each</th>
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</thead>
<tbody>
<tr>
<td>Citrus Glazed Honey Ham</td>
<td>Stone-Ground Mustard Sauce</td>
<td>30</td>
<td>250.00</td>
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<tr>
<td>Roasted Whole Turkey</td>
<td>House Made Cranberry Sauce &amp; House Made Giblet Gravy</td>
<td>30</td>
<td>250.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rock Salt Crusted Prime Rib</td>
<td>Horseradish Cream Sauce &amp; Rosemary Au Jus</td>
<td>30</td>
<td>375.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Slow Roasted Tenderloin of Beef</td>
<td>Horseradish Cream Sauce &amp; Au Jus</td>
<td>30</td>
<td>425.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Carving Fee: $150 per hour
(2 hour maximum)

Applicable service charge and tax will be added to all food and beverage purchases. Prices are subject to change without notice. Actual presentation of menu items may vary from photos.

11/2011
Receptions - Reception Displays

**SEASONAL FRUIT KABOBS**
Pineapple Wedges, Strawberries, Kiwi Fruit, Seasonal Melons, Exotic Fruit, Clusters of Fresh Grapes, Orange Dipping Sauce
9.25 Per Guest

**FARMERS MARKET DISPLAY**
Toy Box Tomatoes, Squash, Assorted Radishes, Variety of Imported Olives, Broccoli, Cauliflower Florettes, Carrots, Celery Sticks with Bleu Cheese and Ranch Dressing
6.00 Per Guest

**INTERNATIONAL & DOMESTIC CHEESE MIRROR**
Assorted available Cheeses Including Brie, Herbed Boursin, Smoked Gouda, Monterey Jack, California Cheddar, Cevre, Danish Havarti & Swiss Cheese Served with Baguettes & Assorted Crackers, Garnished with Red & Green Grapes, Dried Fruits and Nuts
7.00 Per Guest

**MINIMUM ORDER OF 25 GUESTS**

**ANTIPASTI PLATTERS ITALIA**
Angel Hair Italian Meats, Cappicola, Prosciutto, Genoa Salami, Mortadella Marinated Vegetables, Artichokes, Olives, Mushrooms, Peppers, and Pepperoncini.
7.00 Per Guest

**PACIFIC RIM SMOKED SALMON**
Served with Diced Red Onions, Yellow and White Eggs, Capers, Mini Bagels & Sliced Baguettes
10.00 Per Guest

**SMOKED SEAFOOD PLATTER**
Smoked Mussels, Scallops, Shrimp, and Trout Cold Onion Dill Fettuccine and Creme Fraiche
700.00 per 100 pieces

Applicable service charge and tax will be added to all food and beverage purchases. Prices are subject to change without notice. Actual presentation of menu items may vary from photos.
11/2011
A La Carte - Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Regular Coffee</td>
<td>$52.00 per gallon</td>
</tr>
<tr>
<td>Freshly Decaffeinated Coffee</td>
<td>$52.00 per gallon</td>
</tr>
<tr>
<td>Specialty Teas with water &amp; lemon</td>
<td>$32.25 per gallon or $4.95 per guest</td>
</tr>
<tr>
<td>Spiced Apple Cider</td>
<td>$20.00 per gallon</td>
</tr>
<tr>
<td>Hot Chocolate with Marshmallows</td>
<td>$3.75 per guest</td>
</tr>
<tr>
<td>Orange, Apple, Cranberry &amp; Grapefruit Juice</td>
<td>$3.75 per guest</td>
</tr>
<tr>
<td>Specialty Herb Tea Iced Tea</td>
<td>$3.75 per guest</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Single Fruit Juice</td>
<td>$3.25 each</td>
</tr>
<tr>
<td>Cartons of Low-Fat or Whole Milk</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>California Fresh Fruit Smoothies</td>
<td>$4.75 each</td>
</tr>
<tr>
<td>Freshly Squeezed Orange Juice</td>
<td>$40.00 per gallon</td>
</tr>
<tr>
<td>Freshly Squeezed Grapefruit Juice</td>
<td>$40.00 per gallon</td>
</tr>
<tr>
<td>Fresh Apple Juice</td>
<td>$40.00 per gallon</td>
</tr>
<tr>
<td>Fresh Cranberry Juice</td>
<td>$40.00 per gallon</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$32.25 per gallon</td>
</tr>
<tr>
<td>Lipton Brewed Iced Tea</td>
<td>$32.25 per gallon</td>
</tr>
<tr>
<td>Arnold Palmer</td>
<td>$32.25 per gallon</td>
</tr>
<tr>
<td>Assorted Regular &amp; Diet Soft Drinks</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Assorted Spring &amp; Mineral Waters</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Red Bull Energy Drinks</td>
<td>$4.50 each</td>
</tr>
<tr>
<td>Assorted Gourmet Teas</td>
<td>$3.75 each</td>
</tr>
</tbody>
</table>

Applicable service charge and tax will be added to all food and beverage purchases. Prices are subject to change without notice. Actual presentation of menu items may vary from photos.
11/2011
A La Carte - Snacks

Double Chocolate Fudge Brownies
$38.00 per dozen

Assorted Lemon & Raspberry Bars
$38.00 per dozen

Assorted Freshly Baked Cookies
$38.00 per dozen

Miniature Chocolate Dipped Biscotti
$28.25 per dozen

Assorted Candy Bars
$30.00 per dozen

Assorted Health Bars
$30.00 per dozen

Rice Krispies Squares
$3.75 each

Tortilla Chips with Salsa & Guacamole
$6.75 per Guest

Bag of Pop Corn
$3.75 Each

Warm Soft Pretzels with Assorted Mustards
$3.75 Each

Mixed Nuts
$4.25 Each

Mixed Trail Mix
$4.75 Each

Fresh Sliced Fruit & Berries
$4.00 per Guest

Assorted Whole Fruit
$2.75 per guest

Applicable service charge and tax will be added to all food and beverage purchases. Prices are subject to change without notice. Actual presentation of menu items may vary from photos.

11/2011
Meetings - Executive Meeting Package

Our Meeting Package offers a wide variety of snacks and lunches that are guaranteed to keep your Guests recharged and your event a success.

Meeting Package includes Meeting Room rental fees (8am-5pm, Complimentary Wi-Fi access, Note Pads, Pens and Water Service

ALL DAY MEETING PACKAGE

All Day Beverage Service
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection of Teas

Continental Breakfast
Fresh Orange and Apple Juice
Fresh Sliced Seasonal Fruit and Berries
Assorted Yogurts
Croissants, Danish & Muffins
Sweet Butter & Preserves
Coffee & Tea Service

Buffet Lunch
Select one of the following Buffets
(see adjacent descriptions)

Afternoon Snack Break
Whole Fresh Fruit or Clif Bars
Fresh Baked Cookies or Chocolate Brownies
Popcorn or Chips

69.00 Per Guest

25 Guest Minimum Requirement

SELECT ONE OF THE FOLLOWING LUNCH BUFFETS

MAKE YOUR OWN SANDWICH BUFFET
Pasta Salad & Potato Salad
Sliced Breast of Turkey, Black Forest Ham, and Roast Beef
Sliced Swiss, Cheddar, & Monterey Jack Cheeses
Green Leaf Lettuce, Sliced Tomatoes, Pickles, Red Onion, Dijon Mustard & Mayonnaise
Assorted Sliced Deli Breads & Rolls
Assortment of Freshly Baked Cookies

TEX MEX BUFFET
Southwestern Salad, Olive Oil Lime Dressing
Traditional Chicken & Beef Fajitas with Peppers & Onions
Spanish Rice & Refried Beans
Green Onions, Diced Tomato, Shredded Jack & Cheddar Cheeses
Pico de Gallo, Sour Cream and Salsa Fresca
Flour Tortillas & Jalapeno Corn Bread
Caramel Flan

TASTE OF ITALY BUFFET
Caesar Salad with Parmigiano & Herb Croutons
Chicken Parmesan
Penne & Linguine Pasta with Alfredo & Marinara Sauces
Fresh Vegetable Medley
Garlic Bread
Tiramisu

Applicable service charge and tax will be added to all food and beverage purchases. Prices are subject to change without notice. Actual presentation of menu items may vary from photos.

11/2011
Meetings - Technology

Swank Audio Visuals is our in-house AV partner, your complete on-site source for live events and media presentations.

When you are ready to plan all details for your event, please notify, Da Juan (DJ) Robinson, our on-site Swank AV Director. He may be reached at 510.285.1775 or drobinson@swankav.com. He will be pleased to prepare a comprehensive proposal specifically for your event.

DATA/VIDEO DISPLAY PACKAGES

<table>
<thead>
<tr>
<th>Package Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Data Support Package</td>
<td>$160.00 per day</td>
</tr>
<tr>
<td>Includes Tripod Screen, Projection Stand, all Cables and Service. (Client provides their LCD Projector)</td>
<td></td>
</tr>
<tr>
<td>Meeting Room Projector Package</td>
<td>$425.00 per day</td>
</tr>
<tr>
<td>Includes XGA LCD Projector (2500 lumens), Tripod Screen, Projection Stand, all Cables and Service</td>
<td></td>
</tr>
<tr>
<td>32” LCD Display Package</td>
<td>$255.00 per day</td>
</tr>
<tr>
<td>Includes 32” flat-panel LCD display with 1024x768 resolution, Rolling Stand, all Cables and Service</td>
<td></td>
</tr>
<tr>
<td>20” Flat Panel Data Display Package</td>
<td>$250.00 per day</td>
</tr>
<tr>
<td>Includes 20” flat-panel display, all Cables and Service</td>
<td></td>
</tr>
</tbody>
</table>

FLIPCHART PACKAGES

<table>
<thead>
<tr>
<th>Package Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Recycled Flipchart Package</td>
<td>$85.00 per day</td>
</tr>
<tr>
<td>Includes Flipchart Stand, Pad, Markers and Service</td>
<td></td>
</tr>
<tr>
<td>Post-It Flipchart Package</td>
<td>$90.00 per day</td>
</tr>
<tr>
<td>Includes Flipchart Stand, Post-It Pad, Markers and Service</td>
<td></td>
</tr>
</tbody>
</table>

MISCELLANEOUS SUPPLIES

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wireless Mouse</td>
<td>$50</td>
</tr>
<tr>
<td>Power Strip with Extension Cord</td>
<td>$15</td>
</tr>
<tr>
<td>Whiteboard (4’ x 6’).</td>
<td>$75</td>
</tr>
<tr>
<td>Laser Pointer</td>
<td>$50</td>
</tr>
<tr>
<td>Polycom Speaker Phone</td>
<td>$150</td>
</tr>
<tr>
<td>Tripod Screens</td>
<td>$90</td>
</tr>
<tr>
<td>Fast-Fold Screens with Dress Kit</td>
<td>$160</td>
</tr>
</tbody>
</table>

Please contact Swank Audio Visuals for a detailed proposal that includes pricing with tax and service charge.

12/2011
HOST BARS
$7.50 Well Brands of Liquor
$8.50 Premium Brands of Liquor & Liqueurs
$9.00 Cognac V.S.
$5.50 Domestic Beer
$6.50 Imported Beer
$3.25 Soft Drinks & Mineral Water
$7.00 House Wine or Champagne, Glass
$26.00 House Wine or Champagne, Bottle

HOST HOURLY BAR
Well Brands of Liquor
$16.00 per Guest for the First Hour
$9.00 per Guest for Each Additional Hour

Premium Brands of Liquor
$20.00 per Guest for the First Hour
$12.00 per Guest for Each Additional Hour

CASH BARS
$8.00 Well Brands of Liquor
$9.00 Premium Brands of Liquor & Liqueurs
$10.00 Cognac V.S.
$6.00 Domestic Beer
$7.00 Imported Beer
$4.00 Soft Drinks & Mineral Water
$8.00 House Wine or Champagne, Glass
$30.00 House Wine or Champagne, Bottle

ADDITIONAL INFORMATION
$300.00 Bar Set Up Fee
50 person minimum

Cash bar prices are inclusive of taxes and service.

Applicable service charge and tax will be added to all food and beverage purchases. Prices are subject to change without notice. Actual presentation of menu items may vary from photos.

11/2011
Bar & Wine - Wine

Prices are per bottle and subject to service charge and tax.

### WHITE WINES
- Harlow Ridge Chardonnay: 23.00
- Rutherford Chardonnay: 31.00
- Hess Chardonnay: 35.00
- Patianna "Organic" Chardonnay: 39.00
- La Crema Chardonnay: 48.00
- Gnarly Head Pinot Grigio: 31.00
- Sterling Pinot Grigio: 44.00
- Bogle Sauvignon Blanc: 31.00
- Bell Sauvignon Blanc: 39.00
- Loredona Riesling: 31.00
- Coastal Ridge White Zinfandel: 23.00

### RED WINES
- Harlow Ridge Cabernet Sauvignon: 23.00
- Terra Robles Cabernet Sauvignon: 31.00
- Rutherford Cabernet Sauvignon: 35.00
- BV Cabernet Sauvignon: 44.00
- Napa Ridge Merlot: 31.00
- Irony Merlot: 35.00
- Kendall Jackson Merlot: 44.00
- Filus Malbec: 31.00
- La Crema Pinot Noir: 48.00
- La Crema Syrah: 48.00
- Gnarly Head "Old Vine" Zinfandel: 35.00

### SPARKLING WINES & CHAMPAGNE
- Chateau California Brut: 28.00
- Domaine Chandone Brut: 38.00
- Veuve du Vernay: 48.00

Please note that a 20% service charge and 8.75% sales tax will be applied to all catering prices.
11/2011
Specialty Menus

CHILDREN’S MENUS
Designed for Ages 10 or less
Hand Breaded Chicken Strips
Fruit Cup, Shoestring French Fries
Honey Mustard Dip’n Sauce
Spaghetti & Meatballs
Fruit Cup and Garlic Bread
Ball Park Hot Dog
Fruit Cup and Shoestring Fries
Hamburger
Fruit Cup and Shoestring Fries

17.00 Per Child

========================================================================

HOLIDAY DINNER BUFFET
Create your own Dinner Buffet... see selections below!

SALADS - Select (2) two
Garden Mixed Green Salad ~ Carrots, Sliced Cucumbers, Baby Tomatoes, House Dressing
Classic Caesar ~ Parmigianino Cheese, Garlic Roasted Croutons, Creamy Caesar Dressing
Baby Bloomsdale Spinach Salad ~ Shaved Red Onions, Sliced Mushrooms, Fresh Bacon Bits, Honey Mustard Dressing

ACCOMPANIMENTS - Select (3) three
Yukon Gold Mashed Potatoes
Thyme Roasted Fingerling Potatoes
French Green Beans with Toasted Almonds & Sweet Butter
Wild Rice Pilaf
Vegetable Medley
Yellow Jasmine Rice
Fresh Asparagus Spears Chablis
Spaghetti Vegetables

HOLIDAY SWEETS TABLE
Chef's Selection of Mini Sweet Creations and Pastries. Includes a Selection of the Following:
Assorted Mini Cheesecakes, Vanilla Cream Puffs, Decorated Holiday Cakes, Old Fashioned Fudge Brownies, Traditional Lemon Bars & Holiday Sugar Cookies

HOLIDAY DINNER BUFFET
58.95 Per Guest

Please note that a 20% service charge and 8.75% sales tax will be applied to all catering prices.
Please contact Catering at 510-658-9300 for all of the Holiday Menus we offer.

Please note that a 20% service charge and 8.75% sales tax will be applied to all catering prices.