



# *CATERING MENUS*

## **2016**

*Hilton Garden Inn*

*2200 Gateway Court, Fairfield, CA 94533*

*Main: 707-426-6900*

*Catering: 707-399-2441 or 2445*

*Fax: 707-432-0290*



## CONTINENTAL BREAKFAST

### THE CONTINENTAL

CHILLED ORANGE & CRANBERRY JUICES  
SLICED FRESH FRUIT  
ASSORTED DANISH & MINI MUFFINS  
BUTTER & JELLY  
STARBUCKS COFFEE, DECAF & TAZO HOT TEAS

**\$18**

### THE HILTON CONTINENTAL

CHILLED ORANGE & CRANBERRY JUICES  
SLICED FRESH FRUIT  
SELECTION OF CHILLED YOGURT  
ASSORTED COLD CEREALS & GRANOLA & MILK  
ASSORTED DANISH & MINI MUFFINS  
BAGELS, CREAM CHEESE, BUTTER & JELLY  
STARBUCKS COFFEE, DECAF & TAZO HOT TEAS

**\$21**

ADD: VEGETARIAN OR MEAT FRITTATA W/HERBS \$3.00++ PER PERSON

ADD: OATMEAL TOP WITH MILK, BROWN SUGAR OR RAISINS \$2.50++ PER PERSON

## PLATED BREAKFAST

INCLUDES: BASKET OF BREAKFAST PASTRIES, STARBUCK'S REGULAR COFFEE, DECAF & TAZO TEAS

### AMERICAN BREAKFAST

GLASS OF ORANGE JUICE  
SCRAMBLED EGGS  
\*ONE BREAKFAST MEAT  
BREAKFAST POTATOES

**\$18**

### QUICHE LORRAINE

GLASS OF ORANGE JUICE  
EGGS, BACON, SWISS CHEESE, ONION  
& CREAM IN A PASTRY SHELL  
BREAKFAST POTATOES

**\$18**

\*BACON, SAUSAGE OR HAM STEAK

### BREAKFAST SANDWICH

GLASS OF ORANGE JUICE  
CROISSANT WITH FRIED EGG,  
\*ONE BREAKFAST MEAT & CHEESE  
FRUIT GARNISH

**\$17**

## BREAKFAST BUFFETS

BREAKFAST BUFFETS INCLUDE: STARBUCK'S REGULAR COFFEE & DECAFFEINATED, TAZO TEAS  
(25 PERSON MINIMUM, LESS THAN 25 ADD \$3.00 ADDITIONAL PER PERSON )

### HEALTHY CHOICE

CHILLED ORANGE & CRANBERRY JUICES  
COTTAGE CHEESE, FRESH SLICED FRUIT & BERRIES,  
ASSORTED YOGURT, GRANOLA,  
FRENCH TOAST WITH MAPLE SYRUP

**\$21**

### SOLANO SUNRISE

CHILLED ORANGE & CRANBERRY JUICES  
SLICED FRUIT, SELECTION OF CHILLED YOGURT  
SCRAMBLED EGGS WITH HERBS  
\*TWO BREAKFAST MEATS  
BREAKFAST POTATOES WITH PEPPERS & ONIONS  
DANISH, MUFFINS, TOAST BUTTER & PRESERVES

**\$24**

### GARDEN INN BUFFET

CHILLED ORANGE & CRANBERRY JUICES  
SCRAMBLED EGGS, \*ONE BREAKFAST MEAT  
BREAKFAST POTATOES WITH PEPPERS & ONIONS  
DANISH, MUFFINS, TOAST, BUTTER & PRESERVES

**\$21**

**\*ALL PRICES ARE SUBJECT TO CHANGE, A 20% SERVICE CHARGE AND 6.63% SALES TAX WILL BE ADDED TO ALL FOOD, BEVERAGE AND ALL RENTAL FEE ITEMS.**

## LUNCHEON SALAD ENTREES

ENTRÉE SALADS INCLUDE: ROLLS & BUTTER & ICED TEA (SELECT TWO MAXIMUM)

### BLACKENED SALMON CAESAR

TRADITIONAL CAESAR SALAD WITH SHAVED  
PARMESAN CHEESE & HOUSE MADE CROUTONS  
CAESAR DRESSING  
\$23

### COBB SALAD W/ GRILLED CHICKEN

CHOPPED ROMAINE, TOMATOES, BLEU CHEESE,  
BACON, CUCUMBER, EGGS, AVOCADO  
BLUE CHEESE OR RANCH DRESSING  
\$19

### CRISPY COCONUT CHICKEN

MIXED BABY GREENS, MANDARIN ORANGES,  
CANDIED WALNUTS, MUSHROOMS, TOASTED ALMONDS,  
CILANTRO, GREEN ONIONS, COCONUT CHICKEN  
(GRILLED ON REQUEST) & FRIED RICE NOODLES  
SESAME SOY DRESSING  
\$19

### SEARED AHI TUNA

WITH SPICY MISO MANGO GLACE, MIXED BABY  
GREENS, CANDIED WALNUTS & SESAME SEEDS  
WASABI SAUCE  
\$23

### CHICKEN BERRY

MIXED BABY GREENS, FRESH BERRIES,  
CUCUMBER, TOMATO & FETA CHEESE  
RASPBERRY VINAIGRETTE DRESSING  
\$19

### ROASTED BEET

MIXED BABY GREENS, CANDIED WALNUTS,  
CUCUMBER, TOMATO & ROASTED BEETS  
BALSAMIC VINAIGRETTE  
\$19

## BOXED LUNCHESES

ALL BOXES INCLUDE: APPLE, BAG OF POTATO CHIPS, COOKIE, AND CHOICE OF SODA OR WATER  
CRISP LETTUCE, SLICED TOMATO AND PICKLE (ON THE SIDE), MUSTARD AND MAYONNAISE PACKET  
\*\* MINIMUM OF FIVE ORDERS PER ITEM, UP TO 3 SELECTIONS MAXIMUM

### BLACK FOREST HAM & SWISS CHEESE

MARBLED RYE BREAD

### ALBACORE TUNA SALAD

WHOLE WHEAT BREAD

### ROAST BEEF & CHEDDAR CHEESE

SOURDOUGH BAGUETTE

### GRILLED VEGETABLE

SEASONAL GRILLED VEGETABLES, TOMATOES  
& PROVOLONE W/ PESTO ON SOFT ROLL

### ROAST TURKEY BREAST & SWISS CHEESE

FRESHLY BAKED CROISSANT

### SMOKED CHICKEN SALAD

FRESHLY BAKED CROISSANT

\$19

\*ADD POTATO SALAD, PASTA SALAD OR COLESLAW @\$1.50 ADDITIONAL PER PERSON

\*ALL PRICES ARE SUBJECT TO CHANGE, A 20% SERVICE CHARGE AND 8.63% SALES TAX WILL BE ADDED TO  
ALL FOOD, BEVERAGE AND ALL RENTAL FEE ITEMS.

## **PLATED LUNCH & DINNER ENTREES**

ENTREES INCLUDE: MIXED GREEN SALAD, ROLLS & BUTTER, STARCH, SEASONAL VEGETABLES & DESSERT.  
LUNCH INCLUDES ICED TEA ONLY & DINNER INCLUDES STARBUCKS COFFEE AND TAZO HOT TEAS ONLY

**\*SELECT A MAXIMUM OF TWO ENTREES, THE HIGHER PRICE FOR BOTH ENTREES; THIRD OPTION CAN BE A VEGETARIAN**

### **CHICKEN**

#### **CHICKEN CHAMPAGNE**

SEARED IN A CREAM CHAMPAGNE & CHIVE SAUCE

**\$30**

#### **ROASTED AIRLINE CHICKEN BREAST**

WITH CREAMY MUSHROOM SAGE SAUCE

**\$32**

#### **STUFFED CHICKEN BREAST**

PAN SEARED STUFFED WITH SPINACH,  
MUSHROOMS AND CARAMELIZED ONIONS  
TOPPED WITH A MUSHROOM DEMI

**\$31**

#### **PAN SEARED OR GRILLED CHICKEN**

CREAMY LEMON & TARRAGON SAUCE

**\$30**

### **SEAFOOD**

#### **SEARED RED SNAPPER**

LEMON CAPER BUTTER SAUCE

**\$30**

#### **BAKED SALMON WELLINGTON**

DILL HOLLANDAISE SAUCE

**\$36**

#### **SAUTEED GARLIC SHRIMP**

VANILLA BEAN SCAMPI SAUCE

**\$36**

#### **SEARED SALMON**

LEMON ZEST CREAM SAUCE

**\$34**

### **PORK**

#### **ROASTED PORK LOIN**

WITH A PORT REDUCTION SAUCE

**\$28**

#### **DOUBLE CUT BONE IN PORK CHOP**

GRILLED WITH A MUSHROOM COGNAC GLAZE

**\$32**



## PLATED LUNCH & DINNER ENTREES

ENTREES INCLUDE: MIXED GREEN SALAD, ROLLS & BUTTER, STARCH, SEASONAL VEGETABLES & DESSERT.

**LUNCH** INCLUDES ICED TEA ONLY & **DINNER** INCLUDES STARBUCKS COFFEE AND TAZO HOT TEAS ONLY

**\*SELECT A MAXIMUM OF TWO ENTREES, THE HIGHER PRICE FOR BOTH ENTREES**

### BEEF

CHOICE OF SAUCE, SELECT **ONE** ONLY: \*GREEN PEPPERCORN DEMI, \*MUSHROOM COGNAC SAUCE OR

\*DANISH BLEU CHEESE DEMI REDUCTION

#### GRILLED SLICED BISTRO

\$32

#### BRAISED SHORT RIBS

\$34

#### NEW YORK SIRLOIN

\$33

#### SEARED FILET MIGNON 8OZ.

\$37

### VEGETARIAN

#### PENNE PASTA IN PESTO SAUCE

WITH GRILLED SEASONAL VEGETABLES

\$25

#### JUMBO CHEESE RAVIOLI

SAUTÉED SPINACH & TOMATO

WHITE WINE SAUCE

\$27

#### GRILLED VEGETARIAN WELLINGTON

GRILLED SEASONAL VEGETABLES IN A PUFF

WITH A BUTTERNUT SQUASH PUREE

\$32

### DUETS

#### GRILLED CHICKEN & SLICED BISTRO FILET

GRILLED CHICKEN BREAST W/ CHAMPAGNE CHIVE SAUCE

BISTRO FILET W/COGNAC PEPPERCORN SAUCE

\$40

#### BEEF SHORT RIBS & PRAWNS

WITH A MUSHROOM DEMI & SPICY THAI SAUCE

\$37

#### CHICKEN & PAN SEARED LOCAL SALMON

GRILLED CHICKEN W/BACON, MUSHROOMS & CARBONARA SAUCE

SEARED SALMON W/CITRUS BEURRE BLANC

\$39

#### PETITE FILET MIGNON & PRAWNS

PETITE FILET MIGNON & 3 LARGE PRAWNS

W/ROASTED SWEET WHOLE GARLIC

& MAITRE D' HOTEL BUTTER

\$40

#### LOBSTER TAIL & FILET MIGNON

POACHED LOBSTER TAIL W/ BUTTER & GARLIC

FILET W/ CRACKED PEPPERCORN & COGNAC MUSTARD SAUCE

~~\$~~MARKET PRICE

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## DESSERTS

SELECT ONE DESSERT FOR ALL PLATED MEALS

### WARM BREAD PUDDING

WITH HARD CARAMEL SAUCE

### CARROT CAKE

TAHITIAN VANILLA CRÈME ANGLAISE

### CHOCOLATE LAYER CAKE

RASPBERRY COULIS

### HOUSEMADE VANILLA BEAN FLAN

WITH FRESH BERRIES

### TIRAMISU

ESPRESSO SOAKED LADY FINGERS &  
MASCARPONE CHEESE, VEILED WITH COCOA

### KEY LIME PIE

RASPBERRY & MANGO DRIZZLES

### NEW YORK STYLE CHEESECAKE

TRADITIONAL CHEESECAKE W/STRAWBERRY SAUCE

### LEMON LAYER CAKE

RASPBERRY COULIS

## ICE CREAM SUNDAE BAR

VANILLA BEAN ICE CREAM W/ASSORTED TOPPINGS, WHIPPED CREAM, CHOCOLATE AND CARAMEL SAUCES  
\$8

## CHILDREN'S MENU

MENU AVAILABLE FOR CHILDREN 12 & UNDER- SELECT ONE

INCLUDES: FRUIT CUP & MILK

### CHICKEN TENDERS

THREE CHICKEN TENDERS  
SERVED W/FRENCH FRIES

\$17

### SPAGHETTI & MEATBALLS

TRADITIONAL MARINA SPAGHETTI & MEATBALLS  
(NO GARNISH OR PARMESAN)

\$17

### MACARONI & CHEESE

\$17

### GRILLED CHEESE & FRENCH FRIES

\$17

\*ADD DESSERT \$4.00

\*CHILDREN'S PRICE ON A BUFFET \$21.00

## LUNCH & DINNER BUFFETS

LUNCH BUFFETS INCLUDE ICED TEA, DINNER BUFFETS INCLUDE STARBUCKS COFFEE & HOT TEAS  
(25 PERSON MINIMUM, IF LESS AN ADDITIONAL \$3.00 PER PERSON WILL APPLY)

### **\*NEW YORK DELI**

MIXED GREEN SALAD W/TWO DRESSINGS  
RED ROASTED POTATO SALAD WITH EGG  
ASSORTMENT OF SLICED DELI MEATS INCLUDING:  
SMOKED TURKEY, GENOA SALAMI, ROAST BEEF & HAM  
SELECTION OF SLICED CALIFORNIA CHEESES  
ARRAY OF GARNISHES:  
LETTUCE, SLICED TOMATOES, ONION, ARTICHOKE HEARTS,  
BLACK OLIVES, MAYONNAISE, MUSTARD & HORSERADISH  
VARIETY OF BREADS & ROLLS  
ASSORTED FRESH BAKED COOKIES & BROWNIES

**\*AVAILABLE FOR LUNCH ONLY \$23**

### **CABO SAN LUCAS**

SALAD W/TORTILLA STRIPS & CHIPOTLE RANCH DRESSING  
GRILLED CHICKEN FAJITAS  
WITH SAUTÉED ONIONS & PEPPERS  
CHILI RELLENO CASSEROLE WITH RANCHERO SAUCE  
PINTO BEANS  
RICE WITH CILANTRO & LIME  
FLOUR TORTILLAS, GUACAMOLE, CHIPS, SALSA,  
GRATED CHEESE & SOUR CREAM  
CHURROS

**\$35**

### **A TASTE OF ITALY**

TRADITIONAL CAESAR SALAD WITH CROUTONS  
HOUSE MADE GARLIC BREAD  
PENNE PASTA W/GRILLED CHICKEN  
IN A WHITE WINE SAUCE  
EGGPLANT PARMESAN  
LEMON BARS

**\$32**

### **INDIAN BUFFET AVAILABLE**

On Request

### **ALL AMERICAN**

MIXED GREEN SALAD W/ASSORTED DRESSINGS  
MEATLOAF STUFFED W/BLUE CHEESE &  
TOPPED WITH MUSHROOM GRAVY  
SOUTHERN FRIED CHICKEN  
SEASONAL VEGETABLES  
GARLIC MASHED POTATOES  
ROLLS & BUTTER  
WARM PEACH COBBLER

**\$36**

### **THE BARBEQUE**

MIXED FIELD GREENS, TOMATOES, CUCUMBERS &  
RED ONIONS WITH RANCH DRESSING  
SLICED WATERMELON  
BBQ ¼ CHICKEN  
BBQ RIB TIPS  
COLESLAW  
CORN ON THE COBB W/LIME BUTTER  
GARLIC BREAD

FUDGE BROWNIES & HOUSE BAKED COOKIES

**\$36**

### **THE ORIENT EXPRESS**

THAI ASIAN SLAW WITH CILANTRO, CANDIED WALNUTS,  
MANDARIN ORANGES W/THAI DRESSING  
SWEET & SOUR CHICKEN  
SEARED MONGOLIAN BEEF  
WOK FRIED NOODLES W/NAPA CABBAGE, PEAS,  
BEAN SPROUTS LONG BEANS & JULIENNE CARROTS  
FRIED RICE  
FORTUNE COOKIES

**\$37**

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TO ALL FOOD, BEVERAGE AND ALL RENTAL FEE ITEMS.**





## CREATE YOUR OWN BUFFET

ALSO INCLUDED IS SAUTÉED SEASONAL VEGETABLES OF THE SEASON, ROLLS & BUTTER,  
STARBUCKS COFFEE, TAZO HOT TEAS AND CHEF'S ASSORTED DESSERT STATION

\*LESS THAN 25 PEOPLE ADD \$3.00++ PER PERSON

### SALADS (SELECT ONE)

MIXED GREENS WITH ASSORTED DRESSINGS  
CLASSIC CAESAR SALAD  
MEDITERRANEAN PASTA SALAD  
ASIAN SLAW WITH THAI PEANUT DRESSING  
POTATO SALAD WITH EGG  
WATERMELON & CUCUMBER SALAD  
COLESLAW

### SIDE DISHES (SELECT ONE)

ROASTED POTATO MEDLEY  
AU GRATIN **OR** SCALLOPED POTATOES  
CHEESE TORTELLINI  
PASTA PRIMAVERA  
SAFFRON RICE  
RICE PILAF  
GARLIC MASHED POTATOES  
BAKED BEANS

### MAIN ENTREES

SLICED BISTRO FILET WITH BOURBON PEPPERCORN MUSHROOM DEMI  
SLICED TRI-TIP WITH HOUSE MADE BBQ SAUCE  
GRILLED CHICKEN BREAST IN CHAMPAGNE CHIVE SAUCE  
BBQ 1/4 CHICKEN WITH HOUSE MADE SAUCE  
CRISPY FRIED CHICKEN  
SEARED SALMON WITH CITRUS DUSTED BEURRE BLANC  
CHILI GARLIC RED SNAPPER  
SLICED PORK LOIN WITH A PORT REDUCTION SAUCE  
ST. LOUIS SPARE RIBS  
BBQ PULLED PORK

### BUFFET PRICED PER MAIN ENTRÉE PER PERSON

**ONE ENTRÉE \$32**  
**TWO ENTRÉES \$37**  
**THREE ENTREES \$42**

\*ADDITIONAL SALAD OR SIDE DISH ADD \$3.00 PER PERSON PER ITEM

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## ALA CARTE BREAKS

### BEVERAGES

ASSORTED SOFT DRINKS, SPARKLING & SPRING WATERS	\$3.50 EACH
STARBUCKS REGULAR & DECAFFEINATED COFFEE & ASSORTED TAZO TEAS	\$4.50 PER PERSON
STARBUCKS REGULAR & DECAFFEINATED COFFEE & ASSORTED TAZO TEAS	\$28 PER GALLON
REGULAR OR LOW FAT MILK	\$18 PER PITCHER
ORANGE OR CRANBERRY JUICES	\$28 PER PITCHER
PUNCH FOUNTAIN WITH FOUR GALLONS OF PUNCH	\$80
PUNCH REFILLS: MINIMUM OF TWO GALLONS	\$40 PER GALLON
ICED TEA WITH LEMON	\$28 PER PITCHER

### AM/PM SNACKS

BUTTER MINI CROISSANTS	\$36 PER DOZEN
ASSORTED BREAKFAST PASTRIES	\$36 PER DOZEN
BAGELS WITH CREAM CHEESE	\$36 PER DOZEN
ASSORTED CEREALS AND MILK	\$4 EACH
ASSORTED YOGURTS	\$4 EACH
SLICED SEASONAL FRESH FRUIT	\$5 PER PERSON
WHOLE FRESH FRUIT	\$4 EACH
HARD BOILED EGGS (SHELLED)	\$18 PER DOZEN
INDIVIDUAL BAGS OF ASSORTED CHIPS AND PRETZELS	\$4 EACH
ROASTED PEANUTS (PACKETS)	\$2.50 EACH
TRI-COLORED TORTILLA CHIPS, SALSA AND GUACAMOLE	\$38 PER BOWL
ICE CREAM BARS	\$5 EACH
WARM BALL PARK PRETZELS WITH MUSTARD	\$36 PER DOZEN
FRESH BUTTERED POPCORN	\$4 PER PERSON
ASSORTED FRESH BAKED COOKIES	\$35 PER DOZEN
FUDGE BROWNIES	\$35 PER DOZEN
LEMON BARS	\$35 PER DOZEN
GRANOLA BARS	\$2.50 EACH
ENERGY BARS	\$4 EACH

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## THEMED MEETING BREAKS

### OAKLAND A'S

BUTTERED POPCORN & GOURMET PRETZELS  
ROASTED PEANUTS,  
HOUSE MADE CARAMEL CORN  
ASSORTED SODAS, SPARKLING & SPRING WATERS  
*\$16 per Person*

### HEALTH & FITNESS

SLICED SEASONAL FRESH FRUIT  
ASSORTED GRANOLA  
ASSORTED YOGURTS  
ASSORTED SODAS, SPARKLING & SPRING WATERS  
*\$16 per Person*

### GRANDMA'S KITCHEN

FRESH BAKED COOKIES & BROWNIES  
LEMON BARS  
REGULAR & DECAFFEINATED COFFEE  
& ASSORTED TAZO TEAS  
*\$15 per Person*

### RUTHERFORD SPA

ASSORTED CHEESES W/CRACKERS & BAGUETTES  
VEGETABLE CRUDITÉS W/BLEU CHEESE STARBUCK'S  
SEASONAL FRUIT & MIXED BERRIES  
ASSORTED SODAS, SPARKING & SPRING WATERS  
*\$17 per Person*

### SALSA BAR

TRI-COLOR TORTILLA CHIPS WITH GUACAMOLE, SALSA FRESCA & SALSA RANCHEROS  
**SMALL (SERVES APPROXIMATELY 50 PEOPLE) \$200**  
**LARGE (SERVES APPROXIMATELY 100 PEOPLE) \$375**

### DELUXE CHOCOLATE FOUNTAIN

CASCADING CHOCOLATE FOUNTAIN WITH ASSORTED COOKIES, SLICED FRESH FRUITS, MARSHMALLOWS & PRETZELS  
**LARGE (SERVES APPROXIMATELY 100 PEOPLE) \$400**

### BREAK ADDITIONS

DOMESTIC AND IMPORTED CHEESE, DRIED FRUITS, NUTS DISPLAYED  
WITH CRACKERS & BAGUETTES **\$8 PER PERSON**

HOUSE CURED SMOKED SALMON W/ RED ONIONS, CAPERS, CREAM CHEESE & MINI BAGELS **\$10 PER PERSON**

VEGETABLE CRUDITÉS WITH RANCH DIP **\$8 PER PERSON**

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## **COLD HORS D'OEUVRES**

**(PRICED PER 50 PIECES)**

### **SPICY AHI TOSTADA**

CHIPOTLE SLAW AND AVOCADO

**\$175**

### **SHRIMP & CRAB WONTON**

SOY WASABI GLAZE & MISO MANGO

**\$150**

### **JUMBO COLD PRAWNS**

WITH COCKTAIL SAUCE

**\$175**

### **SMOKED SALMON ROSETTE**

RYE TOASTINI WITH DILL INFUSED CREAM CHEESE

**\$125**

### **BAY SHRIMP W/AVOCADO SALSA**

ON A CRISP TORTILLA

**\$125**

### **ENDIVE WITH SMOKED SALMON MOUSSE**

RED GRAPES & CANDIED WALNUTS

**\$125**

### **CRAB ON CUCUMBER ROUNDS**

THAI SWEET CHILI SAUCE

**\$150**

### **SEARED AHI ON A FRIED WONTON**

WASABI CRÈME FRAICHE & MISO MANGO GLAZE

**\$175**

### **CURRIED CHICKEN**

CURRIED CHICKEN SALAD

ON SOURDOUGH CROSTINI

**\$125**

### **ARTICHOKE BOTTOM**

WITH SMOKED CHICKEN SALAD

**\$150**

### **ASPARAGUS TIPS**

WRAPPED WITH PROSCIUTTO

**\$125**

### **FRUIT KABOBS**

WITH YOGURT DIP

**\$100**

### **CAPRESE SKEWER**

TOMATO, MOZZARELLA & OLIVE

W/BALSAMIC & BASIL GLAZE

**\$125**

### **FRESH BUFFALO MOZZARELLA**

TOMATO & BASIL ON SOURDOUGH CROUTON

**\$125**

### **MELON WRAPPED**

WITH PROSCIUTTO

**\$125**

### **ASPARAGUS & SHITAKE MUSHROOM**

ON CROSTINI WITH PARMESAN SPREAD

**\$125**

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## **HOT HORS D'OEUVRES**

(PRICED PER 50 PIECES)

### **CRISPY COCONUT PRAWNS**

WITH HORSERADISH MARMALADE

**\$175**

### **SEA SCALLOPS**

BACON WRAPPED W/SCALLION GINGER RELISH

**\$175**

### **STUFFED MUSHROOMS**

WITH CRAB & MANGO SALSA

**\$150**

### **CRAB CAKES**

WITH CAPER LEMON REMOULADE

**\$175**

### **PHYLLO PILLOW**

FILLED WITH SPINACH & FETA CHEESE

**\$125**

### **ASSORTED MINI QUICHE**

**\$125**

### **POT STICKERS**

WITH SOY DIPPING SAUCE

**\$150**

### **BRIE & PEAR IN A PASTRY PURSE**

**\$125**

### **CHICKEN SATAY**

WITH SPICY PEANUT SAUCE

**\$125**

### **ROAST PORK TENDERLOIN**

WITH PEAR & MANGO CHUTNEY ON A CROUTON

**\$125**

### **SOUTHWESTERN GRILLED CHICKEN**

ON A CRISP CORN TORTILLA

**\$125**

### **VEGETARIAN SAMOSA**

WITH SRIRACHA AOILI

**\$150**

### **PEPPERED BEEF (COOKED MEDIUM)**

ON A POLENTA CROUTON

**\$175**

### **HOUSE MADE MEATBALLS**

WITH TOMATO JELLY

**\$125**

### **MINI SPICED JACK CHEESE & CHICKEN TOSTADA**

W/ROASTED TOMATO SALSA

**\$175**

### **VEGETARIAN SPRING ROLLS**

WITH SWEET & SOUR SAUCE

**\$125**

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## RECEPTION STATIONS

(ADDITIONS FOR BUFFETS OR HEAVY HORS D'OEUVRES)

### CARVING STATIONS

HOUSE ROASTED MEATS INCLUDES: FRESHLY BAKED SILVER DOLLAR ROLLS WITH CONDIMENTS

\*CHEF REQUIRED FOR EACH STATION @\$75.00 PER HOUR

#### ROASTED PRIME RIB OF BEEF

PEPPERY PAN AU JUS & HORSERADISH CREAM  
(SERVES APPROXIMATELY 25 PORTIONS)

**\$425**

#### SWEET HONEY GLAZED HAM ROAST

GOLDEN RAISIN COGNAC GLAZE  
(SERVES APPROXIMATELY 50 PORTIONS)

**\$300**

#### BEEF WELLINGTON

PORT REDUCTION SAUCE & HORSERADISH CREAM  
(SERVES APPROXIMATELY 25 PORTIONS)

**\$400**

#### HONEY ROASTED TURKEY BREAST

ORANGE CRANBERRY CHUTNEY & TURKEY GRAVY  
(SERVES APPROXIMATELY 40 PORTIONS)

**\$300**

### STATIONS

\*CHEF ATTENDANT REQUIRED FOR EACH STATION @\$75.00 PER HOUR (50 PERSON MINIMUM)

MIXED GREEN SALAD ADD \$3.00 PER PERSON

#### PASTA BAR

PASTA COOKED TO ORDER:  
WITH PESTO, ALFREDO & MARINARA SAUCE  
CONDIMENTS: BAY SHRIMP, SCALLIONS, DICED HAM,  
MUSHROOMS, PEAS, GRILLED VEGETABLES AND ASIAGO CHEESE

**\$17 PER PERSON**

#### ASIAN BAR

DIM SUM ASSORTMENT: STEAMED POT STICKERS,  
EGG ROLLS, FRIED WONTONS, SHRIMP PURSE,  
BBQ PORK STEAMED BUNS, BBQ SPARE RIBS

**\$20 PER PERSON**

### PLATTERS

#### SLICED DELI PLATTER

SALAMI, TURKEY, HAM, ROAST BEEF,  
SWISS, PROVOLONE & CHEDDAR CHEESE  
CONDIMENTS AND SILVER DOLLAR ROLLS  
SMALL (SERVES APPROXIMATELY 50 PEOPLE) \$250  
LARGE (SERVES APPROXIMATELY 100 PEOPLE) \$475

#### DOMESTIC & IMPORTED CHEESE DISPLAY

SERVED WITH CRACKERS AND BAGUETTES  
SMALL (SERVES APPROXIMATELY 50 PEOPLE) \$275  
LARGE (SERVES APPROXIMATELY 100 PEOPLE) \$475

#### SLICED FRESH FRUIT PLATTER

DISPLAYED WITH SEASONAL BERRIES  
SMALL (SERVES APPROXIMATELY 50 PEOPLE) \$300  
LARGE (SERVES APPROXIMATELY 100 PEOPLE) \$500

#### VEGETABLE CRUDITES

ASSORTED RAW SEASONAL VEGETABLES  
CARROTS, MUSHROOMS, TOMATOES, CAULIFLOWER,  
BROCCOLI & SQUASH WITH MAYTAG BLEU CHEESE DIP  
SMALL (SERVES APPROXIMATELY 50 PEOPLE) \$200  
LARGE (SERVES APPROXIMATELY 100 PEOPLE) \$300

\*ALL PRICES ARE SUBJECT TO CHANGE, A 20% SERVICE CHARGE AND 8.63% SALES TAX  
WILL BE ADDED TO ALL FOOD, BEVERAGE AND ALL RENTAL FEE ITEMS.



## BEVERAGE SERVICE

(CHARGED ON CONSUMPTION)

**\*FOR PORTABLE BANQUET BARS THERE IS A MINIMUM OF \$500.00 PER BAR IN SALES  
OR A \$100.00 BARTENDER FEE WILL APPLY**

### HOSTED BAR PRICES

DOMESTIC BEER	\$4.00
IMPORTED/MICROBREWERY BEER	\$4.75
HOUSE WINE OR CHAMPAGNE (GLASS)	\$6.50
WELL LIQUOR	\$6.00
CALL LIQUOR	\$7.00
PREMIUM LIQUOR	\$8.00
SOFT DRINKS AND WATERS	\$3.50

### CASH BAR PRICES

DOMESTIC BEER	\$4.25
IMPORTED BEER	\$5.00
HOUSE WINE OR CHAMPAGNE (GLASS)	\$6.75
WELL LIQUOR	\$6.25
CALL LIQUOR	\$7.25
PREMIUM LIQUOR	\$8.25
SOFT DRINKS AND WATERS	\$3.50

## WINE LIST

### SPARKLING WINES

KENWOOD YALUPA SPARKLING NV	\$27.00	CHANDON BRUT NV	\$34.00
GLORIA FERRER BRUT NV	\$36.00	MUMM NAPA BRUT	\$37.00

### CHARDONNAY

CLOS DU BOIS SONOMA	\$32.00	FRANCIS COPPOLA PRESENTS	\$40.00
BERINGER NAPA	\$36.00	HOUSE WINE	\$27.00

### CABERNET SAUVIGNON

HOUSE WINE	\$27.00	FRANCISCAN NAPA	\$45.00
MOUNT VEEDER NAPA	\$56.00	RODNEY STRONG	\$45.00

### MERLOT / PINOT/SAUVIGNON BLANC

CLOS DU BOIS MERLOT	\$36.00	COPPOLA PINOT NOIR	\$42.00
MARK WEST PINOT NOIR	\$32.00	CLOS DU BOIS SAUVIGNON BLANC	\$32.00
MARKHAM MERLOT	\$38.00	PERRY CREEK ZINFANDEL	\$36.00

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WILL BE ADDED TO ALL FOOD, BEVERAGE AND ALL RENTAL FEE ITEMS.**



## AUDIO VISUAL RENTAL

### PROJECTOR

XGA LCD PROJECTOR SVGA 1500 LUMENS (1024 X 768) \*CLIENTS LAPTOP  
INCLUDES SUPPORT PACKAGE: SCREEN, POWER CORD & STRIP, AV CART \$325.00

### SCREENS

PULL DOWN \$30.00  
8' X 8' TRIPOD \$40.00  
SUPPORT PACKAGE: POWER CORD, POWER STRIP, AV CART, PROJECTION SCREEN \$55.00

### MICROPHONES

PODIUM WITH WIRED MICROPHONE \$30.00  
WIRELESS LAVALIÈRE (VHF) \$95.00  
WIRELESS HAND-HELD (VHF) \$95.00

### MIXERS & AMPLIFIERS

4-CHANNEL MIXER \$40.00  
8-CHANNEL MIXER \$80.00  
FREESTANDING PA WITH AMPLIFIER \$150.00

### MISCELLANEOUS

HOUSE AUDIO PATCH \$50.00  
COMPLETE FLIPCHART PACKAGE \$35.00  
50" RGB PROJECTOR CORD \$25.00  
POWER STRIPS \$15.00  
EXTENSION CORD \$10.00  
4' X 6' WHITE BOARD \$50.00  
TRIPOD EASEL \$10.00  
MICROPHONE STAND \$25.00  
TABLETOP MICROPHONE STAND \$25.00  
OUTSIDE LINE ONLY \$25.00  
SPEAKERPHONE \$25.00  
POLYCOM SPEAKER PHONE \$185.00  
CAT-5 CABLE \$25.00  
NETWORK SWITCH \$75.00

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WILL BE ADDED TO ALL FOOD, BEVERAGE AND ALL RENTAL FEE ITEMS.