

BREAKFAST

SUNRISE BREAKFAST BUFFET \$27pp

- FRESHLY BAKED PASTRIES/MUFFINS/SCONES
- HOUSE MADE HONEY BUTTER/PRESERVES
- SEASONAL SLICED FARMER'S MARKET FRUIT gf/v
- FLUFFY SCRAMBLED EGGS gf
- COUNTRY BREAKFAST POTATOES/PEPPERS/ONIONS/FRESH HERBS gf/v
- SMOKED BACON/PORK SAUSAGE gf
- ORANGE JUICE/FRESHLY BREWED STARBUCK'S® COFFEE/DECAFFEINATED/SELECTION OF HERBAL TEAS

PLUS SELECT ONE OF THE FOLLOWING

- BUTTERMILK PANCAKES/BOURBON MAPLE SYRUP
- FRENCH TOAST/FRESH FRUIT/SYRUP
- SMOKED SALMON/MINI BAGELS
- GREEK YOGURT/BERRY/GRANOLA PARFAITS

CONTINENTAL BUFFET \$20pp

- FRESHLY BAKED PASTRIES/MUFFINS/SCONES
- HOUSE MADE HONEY BUTTER/PRESERVES
- SEASONAL SLICED FARMER'S MARKET FRUIT gf/v
- ASSORTED YOGURT gf
- ORANGE JUICE
- FRESHLY BREWED STARBUCK'S® COFFEE/FLAVORED SYRUPS/DECAFFEINATED/SELECTION OF HERBAL TEAS

BREAKFAST PLATED \$24pp

GROUPS OF 50 AND UNDER

- SCRAMBLED EGGS/BACON OR SAUSAGE/BREAKFAST POTATOES gf
- BASKET OF FRESHLY BAKED BREAKFAST PASTRIES/BUTTER/PRESERVES
- ORANGE JUICE/COFFEE

BREAKFAST QUICHE PLATE \$23pp

GROUPS OF 50 AND UNDER

- HOUSE MADE SPINACH QUICHE/NUESKE BACON/SEASONAL VEGETABLES
- CHOICE OF NUESKE BACON QUICHE OR SPINACH/SEASONAL VEGETABLES
- BASKET OF FRESH BAKED BREAKFAST PASTRIES/BUTTER/PRESERVES
- ORANGE JUICE/COFFEE



gf = GLUTEN-FREE v = VEGAN

A 22% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

BREAKFAST

FROM THE BAKE SHOP

- ASSORTED FRESH BAKED DANISH/CROISSANTS/BREAKFAST BREADS/MUFFINS/BUTTER/VARIETY OF PRESERVES \$42 per dozen
- ASSORTED FRESH BAKED MUFFINS \$42 per dozen
- ASSORTED DONUTS \$42 per dozen
- ASSORTED FUDGE BROWNIES \$42 per dozen
- ASSORTED FRESH BAKED COOKIES \$42 per dozen
- SPECIALTY BAGELS/SEASONAL SPREADS \$45 per dozen
- CUSTOM CUPCAKES \$51 per dozen

FROM THE BEVERAGE BAR

- FRESHLY BREWED STARBUCK'S® COFFEE/DECAFFEINATED/ ASSORTED TEAS \$74 per gallon
- FRESHLY BREWED ICED TEA \$63 per gallon
- FRUIT PUNCH \$63 per gallon
- LEMONADE \$63 per gallon
- ASSORTED JUICES \$32 per liter
- ASSORTED SOFT DRINKS OR BOTTLED JUICES \$4.50 each
- BOTTLED WATER OR SAN PELLEGRINO \$4.50 each
- ENERGY DRINK \$5.50 each

BREAKFAST AL A CARTE

- STEEL CUT OATMEAL/BROWN SUGAR/RAISINS/NUTS \$7pp
- HARD BOILED EGG_{gf} \$23 per dozen
- WHOLE FRUIT_{gf/v} \$2.50 each
- GREEK YOGURT/BERRY/GRANOLA PARFAITS \$8 each
- ASSORTED GRANOLA BARS \$3.25 each
- COLD CEREAL/MILK \$5.50pp
- BUTTERMILK PANCAKES/BOURBON MAPLE SYRUP \$7.50pp
- CROISSANT BREAKFAST SANDWICH/EGG/CHEESE/HAM \$7pp
- BREAKFAST BURRITO/ EGGS/POTATOES/CHEESE/SALSA/CHOICE OF CHORIZO OR BACON \$10pp

ACTION STATION

Action stations require a uniformed chef (2) hour max

- ATTENDANT (2 HOURS) \$125
- BELGIAN WAFFLES/MAPLE & BERRY SYRUP/WHIPPED CREAM/ \$10.50pp
- CHOCOLATE CHIPS/BERRIES/TOASTED ALMONDS
- OMELETS COOKED TO ORDER/ \$10.50pp
- MUSHROOMS/ONIONS/FRESH SALSA/AVOCADO/CHEESE/HAM/ BACON/SAUSAGE/SOUR CREAM



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BREAKS

THE LEMONADE STAND \$19pp

- TWO FLAVORED LEMONADES
- LEMON BARS
- LEMON COOKIES
- CANDIED LEMON DROPS

THE DONUT SHOP \$19pp

- CHILLED BOTTLED STARBUCK'S® BEVERAGES
- CHEF'S CHOICE OF SPECIALTY DONUTS
- BISCOTTI
- STARBUCK'S® COFFEE BAR/FLAVORED SYRUP TO INCLUDE REGULAR/DECAF COFFEE

ENERGIZER \$19pp

- PROTEIN BARS
- FRESH WHOLE FRUIT
- HUMMUS/PITA CHIPS v
- CHILLED JUICES
- SPARKLING BEVERAGES

SWEET & SALTY \$17pp

- FRESHLY POPPED POPCORN/(3) FLAVORED SALTS
- TRAILMIX
- ASSORTMENT OF CANDY BARS
- ASSORTED BOTTLED SODAS

GO FIESTA \$19pp

- HOUSE MADE TORTILLA CHIPS
- NACHO CHEESE/JALAPENOS/GUACAMOLE/SALSA/SOUR CREAM
- COMPRESSED WATERMELON
- CINNAMON/SUGAR CHURROS
- HOUSEMADE HORCHATA

JERKY & CHIPS BAR \$23pp

- VARIETY OF HOMEMADE BEEF JERKY
- HOMEMADE TARO/SWEET POTATO/PLANTAIN CHIPS/HOUSEMADE DIPS
- ASSORTED BOTTLED SODAS



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*Break pricing based on 30 minutes of service/should the service request extend beyond 30 minutes/additional charges will apply
minimum 25 people (additional fee for under 25)

A 22% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

BUFFET LUNCH

SANDWICH BAR \$36pp

INCLUDES CHOICE OF (3) SANDWICHES/CHOICE OF 2 SIDES SALADS/CHEF'S CHOICE OF SOUP/BROWNIE BITES/COOKIES
FRESHLY BREWED STARBUCKS'S ® COFFEE/DECAF/SELECTION OF HERBAL TEA/ICED TEA STATION

BOXED LUNCHES \$31pp

INCLUDES CHOICE OF UP TO (3) SANDWICHES/CHEF'S CHOICE OF SIDE SALAD/BAG OF CHIPS/FRUIT CUP/ FRESH BAKED COOKIE/BOTTLED WATER/SODAS

SIDE SALADS

- QUINOA & TOMATO SALAD/CHERRY TOMATOES/FRESH HERBS/SHERRY VINAIGRETTE
- TRI COLORED PASTA SALAD
- RED POTATO SALAD/BLEU CHEESE/EGG/SCALLIONS
- ORZO SALAD/BABY VEGETABLES/MIXED HERBS/LEMON VINAIGRETTE

SANDWICHES & WRAPS

- SHAVED SLOW ROASTED TURKEY BREAST/BACON/ROMAINE/PRESERVED TOMATO/AVOCADO MOUSSE ON CIABATTA
- CHICKEN SALAD ON WHOLE WHEAT BREAD
- CAPRESE/FRESH MOZZARELLA/BASIL/TOMATO ON CIABATTA
- TUNA SALAD/CUCUMBERS/MIXED GREENS/CITRONETTE ON WHOLE WHEAT BREAD
- ROAST BEEF/CHEDDAR/RED ONIONS/TOMATOES/HORSERADISH ON A FRENCH ROLL
- GRILLED VEGETABLES WRAP/ROMESCO/MIXED GREENS/GOAT CHEESE IN A FLOUR TORTILLA
- SESAME STEAK WRAP/PEANUT SAUCE/CILANTRO/MINT/SHREDDED VEGETABLES/CABBAGE IN A FLOUR TORTILLA

UPGRADE \$8pp ADDITIONAL

CARVED ACTION STATION BY UNIFORMED CHEF - SELECTION OF ONE HOT SANDWICH:

RUEBEN/SHAVED CORNED BEEF IN JUS/SAUERKRAUT/SWISS CHEESE/RYE BREAD/DILL PICKLE

CUBAN/SHAVED HAM/SHAVED PORK LOIN/PICKLE/SWISS CHEESE/MUSTARD GRAIN AIOLI

OPEN FACED ROAST BEEF SANDWICH/ROAST BEEF/HORSERADISH AIOLI/TOMATO JAM/ARUGULA/PICKLE/RED ONION/PICKLE MUSTARD SEED

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BUFFET LUNCH

FARM TO FORK BUFFET \$42pp

- MIXED BABY GREENS/CHERRY TOMATOES/RADISHES/CUCUMBERS/ASSORTED DRESSINGS ^{gf/v}
- FRESH SEASONAL FRESH FRUIT DISPLAY
- PAN SEARED CHICKEN AU JUS/BLOOMSDALE SPINACH
- GRILLED FLANK STEAK/CHIMICHURRI ^{gf}
- ROASTED LOCAL FINGERLING POTATOES ^{gf/v}
- CHEF'S CHOICE OF SEASONAL VEGETABLES ^{gf/v}
- ARTISAN BREADS/OLIVE OIL/BALSAMIC VINEGAR/BUTTER
- ASSORTED DESSERTS

ASIAN BUFFET \$40pp

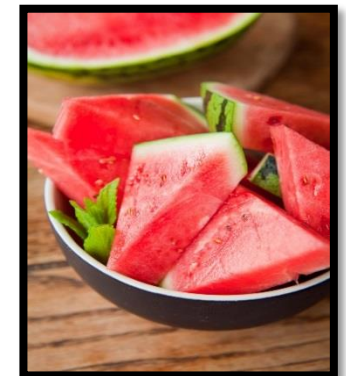
- ASIAN NOODLE SALAD/LO MEIN NOODLES/SESAME SEEDS/THAI PEANUT SAUCE/JULIENNE MIXED PEPPERS/HONG KONG SCALLIONS
- CHINESE SALAD/NAPA GREEN/CILANTRO/CANDIED CASHEWS/CRISPY WONTONS/MUSTARD GINGER VINAIGRETTE
- MISO COD/MISO AIOLI/HONG KONG SCALLION/SESAME SEEDS ^{gf}
- GINGER BEEF BROCCOLI/VELVET BEEF/BROCCOLI/CARROTS/ONIONS
- FRIED RICE/CHINESE SAUSAGE/EGGS/LOCAL VEGETABLES/AROMATICS/SOY SAUCE
- WOK CHARRED VEGETABLES/LOCAL VEGETABLES/MUSHROOMS/SNAP PEAS/AROMATICS/LO MEIN SAUCE
- ASIAN-INSPIRED DESSERT

FRESH MEX BUFFET \$42pp

- GRILLED MEXICAN SALAD/MIXED GREENS/GRILLED ONIONS/PEPPERS/CORN/ZUCCHINI/CHERRY TOMATO/RADISH/CILANTRO VINAIGRETTE
- CARNE ASADA
- CHICKEN ADOBO
- FAJITA VEGETABLES
- BLACK BEANS/SPANISH RICE
- SALSA/GUACAMOLE/SHREDDED LETTUCE/CHEDDAR CHEESE/PICKLED JALAPENOS
- FLOUR & CORN TORTILLAS
- SWEET CREAM CHEESE XANGOS & CINNAMON CHURROS

RANCHO BBQ BUFFET \$38pp

- MIXED BABY GREEN SALAD/RANCH DRESSING ^{gf/v}
- HOUSE RED POTATO SALAD/RED BLISS POTATOES/BUTTERMILK DRESSING/EGGS/HERBS ^{gf}
- SMOKED BBQ CHICKEN/MANGO CHIPOTLE SAUCE ^{gf}
- HERB MARINATED ROASTED SLICED TRI TIP/CHARRED CHERRY TOMATO VINAIGRETTE ^{gf}
- MAPLE BACON BBQ BAKED BEANS ^{gf}
- ROASTED CORN ^{gf/v}
- JALAPENO CORNBREAD/HOUSE MADE HONEY BUTTER
- SLICED WATERMELON ^{gf/v}



*Buffets include freshly brewed Starbucks's® coffee/decaffeinated/selection of herbal teas/iced tea station
Lunch buffet minimum/25 people or additional \$160 fee to apply*

Maximum of 90 minutes for all lunch buffets

gf = GLUTEN-FREE v = VEGAN

A 22% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

PLATED LUNCH

SALADS

CHOOSE ONE

- CAESAR/CRUNCHY SOURDOUGH CROUTONS/HOUSE MADE CAESAR DRESSING/PARMESAN
- MIXED BABY GREENS/TOMATOES/RADISHES/CUCUMBERS/RED WINE VINAIGRETTE ^{gf/v}
- BABY ICEBERG WEDGE/CHERRY TOMATOES/CHARRED FARM VEGETABLES/BACON/MIXED HERBS/CROUTONS/BUTTERMILK DRESSING
- BABY GREEN SALAD/MIXED BABY GREENS/BRIE CHEESE/CITRUS PEPITAS/TAPENADE VINAIGRETTE ^{gf}

UPGRADE \$4pp ADDITIONAL

BUTTER LETTUCE CUP SALAD/MIXED GREENS/CHERRY TOMATO/RADISH/CANDIED WALNUT/SEASONAL FRUIT/BAKED GOAT CHEESE/BASIL OIL/BALSAMIC VINAIGRETTE ^{gf}

ENTREES

SELECTION OF TWO ENTREES PLUS A VEGETARIAN OPTION – HIGHER PRICE PREVAILS

- PAN SEARED CHICKEN BREAST/AU-JUS/MUSHROOM RISOTTO \$34pp
- CHICKEN ROULADE/MEYER LEMON SAUCE/GRILLED ASPARAGUS/WHIPPED POTATO GRATIN \$39pp
- GRILLED CHILLED CHICKEN/CHIMICHURRI/FINE HERB/ORZO PASTA/CHILLED RATATOUILLE \$29pp
- BUTTER POACHED HALIBUT/COCONUT HOLLANDAISE/SAUTEED BEET GREENS/WASABI POTATO \$34pp
- ATLANTIC SALMON/PEPERONATA VINAIGRETTE/CHARRED FENNEL/CARROT GINGER PUREE \$35pp
- ROASTED PORK LOIN/APPLE CHUTNEY/BRAISED TRI-COLOR BEETS/CRISPY SHALLOTS \$39pp
- FILET MIGNON/BORDELAISE SAUCE/SAUTEED BLOOMSDALE SPINACH/MASHED POTATOES \$39pp
- NY STEAK/CIPOLLINI SAUCE/GLAZED RAINBOW CARROTS/CHEF'S APPROPRIATE STARCH \$39pp

VEGETARIAN OPTION

- GRILLED PORTOBELLO MUSHROOM/SAUTEED BLOOMSDALE SPINACH/SUNDRIED TOMATO/ZUCHINI/SQUASH CONFIT \$27pp
- LOCAL FARM STRUDEL/FINE HERBS/TOMATO FENNEL FONDUE/AGED BALSAMIC \$27pp
- SEASONAL CHEF'S CHOICE \$25pp

VEGAN OPTION

- MARINATED TOFU/FRESH SEASONAL BABY VEGETABLES \$24pp
- FARROTTO BUTTERNUT SQUASH PUREE/KALE/LOCAL FARM BABY VEGETABLES \$26pp
- SEASONAL CHEF'S CHOICE \$25pp

DUET ENTRÉES

- JUMBO SHRIMP & FILET MIGNON/BORDELAISE SAUCE/BLOOMSDALE SPINACH/POTATO PUREE \$45pp

PLATED DESSERTS \$6.50pp

CHOOSE ONE

- THREE-LAYER CHOCOLATE CAKE
- CRÈME BRULÉE CHEESECAKE
- NEW YORK CHEESECAKE/MIXED BERRY SAUCE
- CARROT CAKE
- TIRAMISU CAKE/CHOCOLATE SHAVINGS
- SALTED CARAMEL CHEESECAKE
- GLUTEN FREE OPTIONS AVAILABLE ON REQUEST



gf = GLUTEN-FREE v = VEGAN

Plated lunch includes bread & butter with freshly brewed Starbucks® coffee/decaffeinated/selection of herbal teas or iced tea

A 22% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

BUFFET DINNER

MEDITERRANEAN BUFFET \$48pp

- MEDITERRANEAN SALAD/BABY MIXED GREENS/CHERRY TOMATO/CUCUMBER/RED ONIONS/ PEPPERONCINI/BLACK OLIVES/CRISPY GARBANZO/FETA CHEESE/LEMON VINAIGRETTE/BALSAMIC VINAIGRETTE ^{gf}
- COUSCOUS SALAD/DRIED FRUIT/HAZEL NUTS/PINE NUTS/PISTACHIOS/FRESH MINT
- SEASONAL GRILLED VEGETABLES ^{gf/v}
- SAFFRON BASMATI RICE ^{gf/v}
- ROASTED CHICKEN/PRESERVED LEMONS/PLUM WINE SAUCE/CHARRED TOMATO/MIXED HERBS
- BEEF GOULASH/BABY VEGETABLES
- ARTISAN ROLLS/WHIPPED BUTTER/OLIVE OIL/BALSAMIC
- FRANGIPANE CAKE/SEASONAL PRESERVES

UPGRADE \$8pp ADDITIONAL

PAELLA STATION/SAFFRON RICE/CHICKEN/CHORIZO/SHRIMP/MUSSEL/CLAMS/BELL PEPPERS ONIONS/PEAS/LEMON/LIMES ^{gf}

TUSCAN BUFFET \$45pp

- ANTI PASTA STATION/CROSTINI/ASSORTED BREAD ROLLS/MARINATED OLIVES/MARINATED PEPPERS/GRILLED VEGETABLES/CHIMICHURRI/ANCHOVIES/FINE HERBS/SALAMI
- PANZANELLA SALAD/ROMAIN LETTUCE/CHERRY TOMATO/CUCUMBER/EGGPLANTS/BELL PEPPERS/ZUCCHINI/SQUASH/OLIVES/TORN CROUTONS/BALSAMIC VINAIGRETTE
- ROASTED CHICKEN/MUSHROOM MARSALA SAUCE/GRILLED LEMONS/MIXED HERBS
- MARINATED TRI-TIP/CHARRED TOMATO/FINE HERBS/OLIVE OIL/BALSAMIC ^{gf}
- ROASTED HERB POTATO/FRESH GARLIC/PARMESAN CHEESE/PARSLEY ^{gf}
- BLISTERED GREEN BEANS/BACON BITS/SHALLOTS/GARLIC ^{gf}
- ARTISAN ROLLS/WHIPPED BUTTER/OLIVE OIL/BALSAMIC
- TIRAMISU/BERRIES

ASIAN BUFFET \$50pp

- MISO COD BUTTER LETTUCE CUPS/STICKY RICE/BUTTER LETTUCE/MISO AIOLI/HONG KONG SCALLIONS
- SESAME CUCUMBER SALAD/SHAVED CARROTS/SHAVED PEPPERS/TOMATOES/SESAME VINAIGRETTE
- SALMON/PONZU GLAZE
- STONE-CHARRED STEAK/HONG KONG SCALLIONS/HOISIN SAUCE
- BRAISED SHORT RIBS/AU-JUS/CARAMELIZED PEARL ONIONS/FIVE-SPICE VEGETABLES
- WASABI MASHED POTATOES ^{gf}
- FRIED RICE/CHINESE SAUSAGE/EGGS/LOCAL VEGETABLES/AROMATICS/SOY SAUCE
- CHEF'S CHOICE OF ASIAN-INSPIRED DESSERT

ALL- AMERICAN BUFFET \$45pp

- BABY ICEBERG WEDGE/CHERRY TOMATOES/CHARRED FARM VEGETABLES/BACON/MIXED HERBS/CROUTONS/BUTTERMILK DRESSING
- MIXED BABY GREENS/TOMATOES/RADISHES/CUCUMBERS/RED WINE VINAIGRETTE ^{gf/v}
- ROASTED HERB POTATO/FRESH GARLIC/PARMESAN CHEESE/PARSLEY ^{gf}
- ROASTED CAULIFLOWER GRATIN
- HONEY MUSTARD GLAZED CHICKEN ^{gf}
- GRILLED NEW YORK/LOCAL FARM VEGETABLES/HOUSE STEAK SAUCE ^{gf}
- MAC & CHEESE
- S'MORES BROWNIES,HOUSEMADE COOKIES/FRESH FRUIT

*Buffets include freshly brewed Starbucks's® coffee/decaffeinated/selection of herbal teas/iced tea station
Dinner buffet minimum: 25 people or additional \$160 fee to apply*

Maximum of 2 hours for all dinner buffets



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PLATED DINNER

SALADS

CHOOSE ONE

- CAESAR/CRUNCHY SOURDOUGH CROUTONS/HOUSE MADE CAESAR DRESSING/PARMESAN
- MIXED BABY GREENS/TOMATOES/RADISHES/CUCUMBERS/RED WINE VINAIGRETTE ^{gf/v}
- BABY ICE BERG WEDGE/CHERRY TOMATOES/CHARRED FARM VEGETABLES/BACON/MIXED HERBS/CROUTONS/BUTTERMILK DRESSING
- BABY GREEN SALAD/MIXED BABY GREENS/BRIE CHEESE/CITRUS PEPITAS/TAPENADE VINAIGRETTE

UPGRADES

\$4pp ADDITIONAL

- BUTTER LETTUCE CUP SALAD/MIXED GREENS/CHERRY TOMATO/RADISH/CANDIED WALNUT/SEASONAL FRUIT/BAKED GOAT CHEESE/BASIL OIL/BALSAMIC VINAIGRETTE
- BABY BEET SALAD/BABY BEETS/BEET PUREE/GRAPEFRUIT SUPREME/TANGY PISTACHIO/LEMON HERB GOAT CHEESE MOUSSE

ENTREES

SELECTION OF TWO ENTREES PLUS A VEGETARIAN OPTION – HIGHER PRICE PREVAILS

- CHICKEN ROULADE/MEYER LEMON SAUCE/GRILLED ASPARAGUS/HERB POTATO CAKE \$41pp
- PAN SEARED CHICKEN BREAST/AU-JUS/MUSHROOM RISOTTO \$36pp
- BUTTER POACH HALIBUT/COCONUT HOLLANDAISE/SAUTEED BEET GREENS/PURPLE YAM MASH \$38pp
- ATLANTIC SALMON/PEPERONATA VINAIGRETTE/CHARRED FENNEL/CARROT GINGER PUREE ^{gf} \$36pp
- ROSEMARY CRUST PORK LOIN/ROASTED ROOT VEGETABLE/BRUSSELS SPROUT/ROSEMARY AU-JUS ^{gf} \$41pp
- HERB CRUSTED FRENCH LAMB RACK/HEIRLOOM BABY CARROTS/POTATO/PEA PUREE \$45pp
- GRILLED NEW YORK STEAK/CIPOLLINI SAUCE/GLAZE RAINBOW CARROTS/CHEF'S APPROPRIATE STARCH \$41pp
- FILET MIGNON/BORDELAISE/BLOOMSDALE SPINACH/MASHED POTATOES \$41pp
- BRAISED SHORT RIBS/POTATO PUREE/TRI-COLORED CAULIFLOWER/SHORT RIB JUS \$45pp

VEGETARIAN OPTION

- GRILLED PORTOBELLO MUSHROOM/SAUTEED BLOOMSDALE SPINACH/SUNDRIED TOMATO/ZUCCHINI/SQUASH CONFIT ^{gf/v} \$28pp
- LOCAL FARM STRUDEL/FINE HERB/TOMATO FENNEL FONDUE/AGED BALSAMIC \$28pp
- BUTTERNUT SQUASH RAVIOLI/BROWN BUTTER SAUCE/SEASONAL VEGETABLES \$27pp
- SEASONAL CHEF'S CHOICE \$25pp

VEGAN OPTION

- MARINATED TOFU/BABY VEGETABLE ^{gf/v} \$25pp
- MIXED GRAIN RISOTTO/BUTTERNUT SQUASH PUREE/ KALE/BABY LOCAL FARM BABY VEGETABLES ^{gf/v} \$27pp
- SEASONAL CHEF'S CHOICE _v \$25pp

PLATED DESSERTS \$6.50 pp

- THREE LAYER CHOCOLATE CAKE.
- CRÈME BRULÉE CHEESECAKE
- NEW YORK CHEESECAKE/MIXED BERRY SAUCE
- CARROT CAKE
- TIRAMISU CAKE/CHOCOLATE SHAVINGS
- SALTED CARAMEL CHEESECAKE
- VEGAN/GLUTEN FREE OPTION

DUET ENTRÉES

- JUMBO SHRIMP & FILET MIGNON/BORDELAISE SAUCE/BLOOMSDALE SPINACH/POTATO PUREE \$49pp
- CHICKEN ROULADE & CRUSTED LAMB LOIN/SEASONAL FARM VEGETABLES \$55pp

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Plated dinners include bread & butter with freshly brewed Starbucks® coffee/decaffeinated/selection of herbal teas/iced tea

A 22% service charge of the total food & beverage revenue (plus applicable taxes) will be added.



RECEPTION

COLD HORS D'OEUVRES \$4.50 per piece

MINIMUM ORDER :50 PIECES

- MINI CHINESE CHICKEN SALAD ON WON TON CUPS
- STEAK CROSTINI/TAPENADE/WASABI CREAM
- MINI SHRIMP TACO/AVOCADO PUREE/FINE PICO DE GALLO
- SHRIMP COCKTAIL ON VERRINES _{gf}
- CRAB LOUIE/HORSERADISH PANNA COTTA/AVOCADO/SWEET & SPICY KETCHUP _{gf}
- HAMACHI TARTAR ON ASIANS SPOONS _{gf}

PRESENTATION STATION

SUSTAINABLE SEAFOOD STATION \$41pp

- EXTRA LARGE SHRIMP _{gf}
- NEW ZEALAND MUSSELS _{gf}
- SNOW CRAB CLAWS _{gf}
- HOUSE CURED SALMON _{gf}
- FRESHLY SHUCKED OYSTERS _{gf}
- COCKTAIL SAUCE/MIGNONETTE/ITALIAN VINAIGRETTE/TABASCO/LEMON/LIMES _{gf}

CHARCUTERIE BOARD \$27pp

- THREE TYPES CURED MEATS _{gf}
- THREE TYPES DOMESTIC CHEESE _{gf}
- MARINATED OLIVES/ PEPPERS _{gf}
- PICKLED VEGETABLES _{gf/v}
- WARM BAGUETTES
- SEASONAL FRUIT CHUTNEY/DIJON MUSTARD/SWEET MUSTARD GRAIN/HONEY _{gf}

ANTIPASTI STATION \$23pp

- MARINATED OLIVES/PEPPERS _{gf}
- GRILLED SEASONAL VEGETABLES _{gf/v}
- ANCHOVY/FINE HERBS _{gf}
- BEEF TARTAR/LENTILS/OLIVES _{gf}
- MOZZARELLA/OLIVE OIL/FINE HERBS _{gf}
- BRIE CHEESE _{gf}
- WARM BAGUETTES/ASSORTED CRACKERS

CRUDITE STATION \$13pp

- GRILLED SEASONAL VEGETABLES _{gf}
- FRESH FRUIT _{gf}
- HOUSE MADE RANCH DIP _{gf}
- OLIVE OIL _{gf/v}
- BALSAMIC REDUCTION _{gf/v}

HOT HORS D'OEUVRES \$4.50 per piece

MINIMUM ORDER: 50 PIECES

- CHICKEN SKEWER/THAI PEANUT SAUCE
- BEEF SATAY/SOY GINGER/KEY LIME LEAF REDUCTION
- BACON WRAP MEATBALLS/MARINARA
- CRISPY SHRIMP/SPICY AIOLI
- BACON WRAP SCALLOP/PEPPER RELISH _{gf}
- CHICKEN POTSTICKER/PONZU SAUCE
- NEW ZEALAND MUSSEL/CHEESE GRATIN

CARVING STATIONS

ROASTED PRIME RIB _{gf} \$24pp

- HORSERADISH CREAM _{gf}
- AU-JUS _{gf}

ROAST LEG OF LAMB _{gf} \$22pp

- MINT FRUIT COMPOTE _{gf}
- CHIMICHURRI _{gf}

HERB CRUSTED TENDERLOIN _{gf} \$23pp

- CHIPOLINI SAUCE _{gf}
- CHIMICHURRI _{gf}

ROASTED PORK LOIN ON BONE _{gf} \$23pp

- ROSEMARY APPLE CHUTNEY _{gf}
- PORK AU-JUS _{gf}

GOLDEN BIRD _{gf} \$19pp

- CRANBERRY RELISH _{gf}
- HONEY MUSTARD _{gf}

SIDES

- ASSORTED SLICED ROLLS/WHIPPED BUTTER

gf = GLUTEN-FREE v = VEGAN

*Stations require one uniformed chef per seventy-five guests/additional \$125 attendant fee to apply

A 22% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

RECEPTION

ACTION STATIONS

SLAMMIN SLIDER STATION \$12pp

- KOBE BEEF/GRILLED ONIONS/TOMATO/CHEDDAR/HOUSEMADE PICKLES
- FRIED CHICKEN/JALAPENO JACK CHEESE/PICKLES/HOUSEMADE BBQ SAUCE
- SALMON/SPICY ARUGULA/HOUSEMADE PESTO

FORMAGGIO PIZZA STATION \$12pp

- PEPPERONI/MOZZARELLA/FRESH OREGANO
- PROSCIUTTO/MUSHROOM/TRUFFLE OIL/ARUGULA
- MARGHERITA/FRESH MOZZARELLA/SAN MARZANO TOMATOES/TORN BASIL

SACRAMENTO STREET TACO STATION \$12pp

- GRILLED TILAPIA/CARNE ASADA/PORK CARNITAS
- SHREDDED CABBAGE/CHOPPED TOMATOES/CORN SALSA/BLACK BEANS
- QUESO FRESCO/PIQUILLO PEPPER AIOLI
- WARM CORN & FLOUR TORTILLAS

POKE AND SUSHI STATION \$17pp

- SESAME PONZU/FRESH VEGETABLES/TUNA _{gf}
- HAMACHI SALAD/LOCAL GROWN MICRO GREENS/SALMON ROE _{gf}
- CURED SALMON/BASIL OIL/LOCAL GROWN MICRO GREENS _{gf}

ACTION STATIONS CONTINUED

MASHED POTATO MARTINI BAR \$12pp

- MASHED YUKON GOLDS OR SWEET POTATOES
- GRAVY/CRUMBLLED BACON/SHREDDED CHEDDAR/SOUR CREAM
- GREEN ONIONS/CORN/SWEET PEAS
- SALSA/HOUSEMADE CHILI

DESSERT STATION \$12pp

- CHOCOLATE FOUNTAIN/RICH MILK CHOCOLATE/FRUITS
- MARSHMALLOWS/RICE KRISPIE BARS
- CHOCOLATE DIPPED STRAWBERRIES
- ASSORTED MACAROONS
- FRESHLY BREWED STARBUCKS® COFFEE/ASSORTED FLAVORED SYRUPS
- HOT CHOCOLATE STATION/MARSHMALLOWS

UPGRADES

\$10pp ADDITIONAL

- ASSORTED CORDIALS & APERTIFS



gf = GLUTEN-FREE v = VEGAN

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COCKTAILS

PREMIUM BRANDS \$11 per drink

- KETEL ONE VODKA
- BOMBAY SAPPHIRE GIN
- KNOB CREEK BOURBON
- CROWN ROYAL WHISKEY
- PATRON SILVER TEQUILA
- JOHNNIE WALKER BLACK LABEL SCOTCH
- COURVOISIER VSOP COGNAC

DOMESTIC BEER \$5 per drink

- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- MICHELOB ULTRA
- O'DOUL'S (NON ALCOHOLIC BEER)

PREMIUM BEER \$6 per drink

- AMSTEL LIGHT
- BLUE MOON
- CORONA
- FAT TIRE
- GUINNESS
- HEINEKEN
- NEWCASTLE
- SAMUEL ADAMS LAGER
- SIERRA NEVEDA
- STELLA ARTOIS
- PERONI
- OMISSION (GLUTEN FREE)
- PYRAMID HEFEWEIZEN

PLEASE SELECT FOUR PREMIUM AND TWO DOMESTIC PER BAR

CALL BRANDS \$10 per drink

- ABSOLUT VODKA
- TANQUERAY GIN
- BACARDI RUM
- JACK DANIEL'S WHISKEY
- BUSHMILLS WHISKEY
- CAZADORES TEQUILA
- JOHNNIE WALKER RED LABEL SCOTCH
- CAPTAIN MORGAN SPICED RUM

WELL BRANDS \$9 per drink

- SMIRNOFF VODKA
- GORDON'S GIN
- MYER'S PALTINUM RUM
- JIM BEAM 8 BOURBON
- SEAGRAM/S 7 WHISKEY
- JOSE CUERVO GOLD TEQUILA
- CHRISTIAN BROTHERS BRANDY

HOUSE WINE \$8 per glass

- RED
- WHITE
- BLUSH

SELECT WINE \$10 per glass

- VARIETY OF TWO REDS
- VARIETY OF TWO WHITES
- ONE BLUSH

The Sacramento Marriott Rancho Cordova has the sole alcoholic beverage license on the hotel premises. It is subject to the regulations of the state alcoholic beverage commission. Violation of these regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverage from outside sources to be brought on property without authorization & appropriate corkage fees.

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TECHNOLOGY

POPULAR PACKAGES

• FLIPCHART PACKAGE/EASEL/PAD/PENS	\$65 each
• SELF ADHESIVE PAD	\$80 each
• LCD SUPPORT/ROOM APPROPRIATE SCREEN/SKIRTED STAND/AC CABLE/POWER STRIP	\$150
• FAST FOLD SUPPORT PACKAGE/FRONT/REAR SCREEN/SKIRTED STAND/POWER STRIP WITH	
• 6' X 8' FRAME SCREEN	\$175
• 7.5' X 10' FRAME SCREEN	\$250
• BLACK VELOUR SIDE DRAPE (PER 10' PANEL)	\$150

VIDEO/DATA PACKAGE

• MEETING PROJECTION PACKAGE/3000 LUMEN LCD PROJECTOR/SKIRTED SCREEN/POWER STRIP	\$495
• UPGRADE TO 4000 LUMEN	\$695
• BALLROOM PROJECTOR PACKAGE/6000 LUMEN PROJECTOR/SCREEN/SKIRTED STAND/POWER STRIP	\$995
• FLAT SCREEN PACKAGE/42-46" FLAT PANEL MONITOR/STAND/VGA CABLE	\$350
• DIGITAL CAMCORDER PACKAGE/DIGITAL CAMCORDER/TRIPOD/AC CABLES	\$400

AUDIO PACKAGES

• WIRED MICROPHONE PACKAGE/WIRED MICROPHONE/(2) SPEAKERS/MIXER	\$300
• WIRELESS MICROPHONE PACKAGE/WIRELESS MICROPHONE/(2) SPEAKERS/MIXER	\$400
• SOUND SUPPORT PACKAGE/(2) SPEAKERS/MIXER	\$275
• LARGE SOUND PACKAGE/ADD (2) SPEAKERS TO THE ABOVE PACKAGES	\$475

LIGHTING PACKAGES

• PODIUM LIGHTING PACKAGE/(2) LEKO LIGHTS/LIGHT TREE/DIMMER/12 CHANNEL CONTROLLER BOARD	\$300
• LIGHTING PACKAGE/(4) LEKO LIGHTS/(2) LIGHT TREES/(2)DIMMERS/12 CHANNEL CONTROLLER BOARD	\$500
• WALL COLOR UP LIGHT (AMBER/BLUE/GREEN/RED)	\$50 each
• LED LIGHTING AVAILABLE	call for quote
• ADDITIONAL VARIETY OF GOBOS/LIGHTING PACKAGES AVAILABLE	call for quote

A VARIETY OF AUDIO VISUAL PRODUCTS ARE AVAILABLE FOR YOUR EVENT. THESE PACKAGES REPRESENT ONLY A PORTION OF OUR MOST POPULAR EQUIPMENT AND SERVICES.

**REQUIRES MORE THAN ONE HOUR TO COMPLETE/WILL BE BILLED WITH A TWO-HOUR MINIMUM*

TECHNOLOGY

VIDEO EQUIPMENT

- DVD PLAYER \$75
- MULTIMEDIA SEAMLESS SWITCHER \$45
- VGA DISTRIBUTION AMPLIFIER 1 X 4 \$80
- VGA CABLE 25' \$25
- VIDEO CONFERENCING call for quote

AUDIO EQUIPMENT

- WIRED MICROPHONE (LECTERN/TABLE OR STANDING) \$60
 - WIRELESS HANDHELD/LAVALIER MICROPHONE \$175
 - PRESIDENTIAL MICROPHONE \$75
 - 4 CHANNEL AUDIO MIXER \$75
 - 8 CHANNEL AUDIO MIXER \$100
 - COMPUTER AUDIO INTERFACE \$60
 - CD PLAYER \$75
 - AUDIO CONFERENCING call for quote
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