

BREAKFAST

SUNRISE BREAKFAST BUFFET \$28pp

- 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 \$22pp

- 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 \$25pp

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 \$24pp

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 23% 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 \$43 per dozen
- ASSORTED FRESH BAKED MUFFINS \$43 per dozen
- ASSORTED DONUTS \$44 per dozen
- ASSORTED FUDGE BROWNIES \$44 per dozen
- ASSORTED FRESH BAKED COOKIES \$44 per dozen
- SPECIALTY BAGELS/SEASONAL SPREADS \$47 per dozen
- CUSTOM CUPCAKES \$52 per dozen

FROM THE BEVERAGE BAR

- FRESHLY BREWED STARBUCK'S® COFFEE/DECAFFEINATED/ ASSORTED TEAS \$76 per gallon
- FRESHLY BREWED ICED TEA \$65 per gallon
- FRUIT PUNCH \$65 per gallon
- LEMONADE \$65 per gallon
- ASSORTED JUICES \$35 per liter
- ASSORTED SOFT DRINKS OR BOTTLED JUICES \$4.75 each
- BOTTLED WATER OR SAN PELLEGRINO \$4.75 each
- ENERGY DRINK \$6.00 each

BREAKFAST AL A CARTE

- STEEL CUT OATMEAL/BROWN SUGAR/RAISINS/NUTS \$7.50pp
- HARD BOILED EGG_{gf} \$23 per dozen
- WHOLE FRUIT_{gf/v} \$2.50 each
- GREEK YOGURT/BERRY/GRANOLA PARFAITS \$8 each
- ASSORTED GRANOLA BARS \$4.00 each
- COLD CEREAL/MILK \$5.50pp
- BUTTERMILK PANCAKES/BOURBON MAPLE SYRUP \$8.00pp
- CROISSANT BREAKFAST SANDWICH/EGG/CHEESE/HAM \$8.00pp
- 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/ \$11.00pp
- 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 \$20pp

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

THE DONUT SHOP \$20pp

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

ENERGIZER \$20pp

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

SWEET & SALTY \$19pp

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

GO FIESTA \$20pp

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

JERKY & CHIPS BAR \$25pp

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

*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)



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BUFFET LUNCH

SANDWICH BAR \$38pp

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 \$33pp

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 \$9pp 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 \$44pp

- 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 \$42pp

- 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 \$44pp

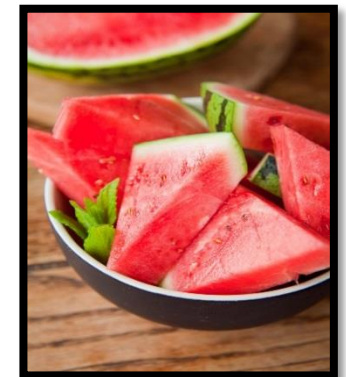
- GRILLED MEXICAN SALAD/MIXED GREENS/GRILLED ONIONS/PEPPERS/CORN/ZUCCHINI/CHERRY TOMATO/RADISH/CILANTRO VINAIGRETTE
- CARNE ASADA ^{gf}
- CHICKEN ADOBO
- FAJITA VEGETABLES ^{gf}
- BLACK BEANS/SPANISH RICE ^{gf}
- SALSA/GUACAMOLE/SHREDDED LETTUCE/CHEDDAR CHEESE/PICKLED JALAPENOS
- FLOUR & CORN TORTILLAS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

RANCHO BBQ BUFFET \$40pp

- 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



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A 23% 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 \$36pp
- CHICKEN ROULADE/MEYER LEMON SAUCE/GRILLED ASPARAGUS/WHIPPED POTATO GRATIN \$42pp
- GRILLED CHILLED CHICKEN/CHIMICHURRI/FINE HERB/ORZO PASTA/CHILLED RATATOUILLE \$30pp
- BUTTER POACHED HALIBUT/COCONUT HOLLANDAISE/SAUTEED BEET GREENS/WASABI POTATO \$35pp
- ATLANTIC SALMON/PEPERONATA VINAIGRETTE/CHARRED FENNEL/CARROT GINGER PUREE \$37pp
- ROASTED PORK LOIN/APPLE CHUTNEY/BRAISED TRI-COLOR BEETS/CRISPY SHALLOTS \$41pp
- FILET MIGNON/BORDELAISE SAUCE/SAUTEED BLOOMSDALE SPINACH/MASHED POTATOES \$40pp
- NY STEAK/CIPOLLINI SAUCE/GLAZED RAINBOW CARROTS/CHEF'S APPROPRIATE STARCH \$42pp

VEGETARIAN OPTION

- GRILLED PORTOBELLO MUSHROOM/SAUTEED BLOOMSDALE SPINACH/SUNDRIED TOMATO/ZUCHINI /SQUASH CONFIT \$29pp
- LOCAL FARM STRUDEL/FINE HERBS/TOMATO FENNEL FONDUE/AGED BALSAMIC \$29pp
- SEASONAL CHEF'S CHOICE \$26pp

VEGAN OPTION

- MARINATED TOFU/FRESH SEASONAL BABY VEGETABLES \$26pp
- FARROTTO BUTTERNUT SQUASH PUREE/KALE/LOCAL FARM BABY VEGETABLES \$28pp
- SEASONAL CHEF'S CHOICE \$26pp

DUET ENTRÉES

- JUMBO SHRIMP & FILET MIGNON/BORDELAISE SAUCE/BLOOMSDALE SPINACH/POTATO PUREE \$47pp

PLATED DESSERTS \$7pp

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



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

A 23% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

BUFFET DINNER

MEDITERRANEAN BUFFET \$50pp

- 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 \$46pp

- 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 \$52pp

- 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 \$46pp

- 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/SEASONL 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 \$43pp
- PAN SEARED CHICKEN BREAST/AU-JUS/MUSHROOM RISOTTO \$38pp
- BUTTER POACH HALIBUT/COCONUT HOLLANDAISE/SAUTEED BEET GREENS/PURPLE YAM MASH \$39pp
- ATLANTIC SALMON/PEPERONATA VINAIGRETTE/CHARRED FENNEL/CARROT GINGER PUREE ^{gf} \$37pp
- ROSEMARY CRUST PORK LOIN/ROASTED ROOT VEGETABLE/BRUSSELS SPROUT/ROSEMARY AU-JUS ^{gf} \$43pp
- HERB CRUSTED FRENCH LAMB RACK/HEIRLOOM BABY CARROTS/POTATO/PEA PUREE \$46pp
- GRILLED NEW YORK STEAK/CIPOLLINI SAUCE/GLAZE RAINBOW CARROTS/CHEF'S APPROPRIATE STARCH \$43pp
- FILET MIGNON/BORDELAISE/BLOOMSDALE SPINACH/MASHED POTATOES \$43pp
- BRAISED SHORT RIBS/POTATO PUREE/TRI-COLORED CAULIFLOWER/SHORT RIB JUS \$46pp

VEGETARIAN OPTION

- GRILLED PORTOBELLO MUSHROOM/SAUTEED BLOOMSDALE SPINACH/SUNDRIED TOMATO/
ZUCHINNI/SQUASH CONFIT ^{gf/v} \$29pp
- LOCAL FARM STRUDEL/FINE HERB/TOMATO FENNEL FONDUE/AGED BALSAMIC \$29pp
- BUTTERNUT SQUASH RAVIOLI/BROWN BUTTER SAUCE/SEASONAL VEGETABLES \$29pp
- SEASONAL CHEF'S CHOICE \$26pp

VEGAN OPTION

- MARINATED TOFU/BABY VEGETABLE ^{gf/v} \$28pp
- MIXED GRAIN RISOTTO/BUTTERNUT SQUASH PUREE/ KALE/BABY LOCAL FARM BABY VEGETABLES ^{gf/v} \$28p
- SEASONAL CHEF'S CHOICE _v \$26pp

PLATED DESSERTS \$7 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 \$51pp
- CHICKEN ROULADE & CRUSTED LAMB LOIN/
SEASONAL FARM VEGETABLES \$55pp

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

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RECEPTION

COLD HORS D'OEUVRES \$4.75 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 \$42pp

- 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 \$24pp

- 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 \$14pp

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

HOT HORS D'OEUVRES \$4.75 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 23% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

RECEPTION

ACTION STATIONS

SLAMMIN SLIDER STATION \$14pp

- 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 \$14pp

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

SACRAMENTO STREET TACO STATION \$14pp

- 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 \$19pp

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

**Stations require one uniformed chef per seventy-five guests/additional \$125.00 attendant fee to apply*

gf = GLUTEN-FREE v = VEGAN

ACTION STATIONS CONTINUED

MASHED POTATO MARTINI BAR \$14pp

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

DESSERT STATION \$14pp

- 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



A 23% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

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.

A 23% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

TECHNOLOGY

POPULAR PACKAGES

Meeting Room Projector Package	\$640
AV Cable Lot	
Projector Stand	
LCD Projector	
Tripod Screen	
Podium Microphone Package	\$268
Podium Microphone	
4-Channel Mixer	
Meeting Room House Sound	
Projector Support Package	\$185
AV Cable Lot	
Tripod Screen	
Projection Stand	
Post – it Flip Chart Package	\$85.00
Flip Chart Easel	
Post-it Flip	
Chart Pad	
Flip Chart Package	\$65.00
Flip Chart Easel	
Flip Chart Pad	
Markers	
Standard Labor Rates*	
Setup/Strike	\$90/hour
Event Operation	\$105/hour

**Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation.
All PSAV solutions may be subject to our property's administrative fee. All rates are subject to applicable sales tax.
All pricing is per day. Prices do not include labor, service or tax. Those items will be calculated on your formal order.

TECHNOLOGY

VIDEO EQUIPMENT

Small Meeting

Conference Phone	\$180
Laptop Computer	\$230

Audio

Powered Speaker	\$115
Catchbox Throwable Microphone	\$375
Meeting Room House Sound	
Presidential Microphone	\$84
Wireless Microphone	\$120
4-Channel Mixer	\$120

Lighting

LED Wash Light	\$52
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Video

8' Tripod Screen	\$90
Fast-Fold Screen	
6' x 10' 5"	\$365

Standard Labor Rates*

Setup/Strike	\$90/hour
Event Operation	\$105/hour

**Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation. All PSAV solutions may be subject to our property's administrative fee. All rates are subject to applicable sales tax. All pricing is per day. Prices do not include labor, service or tax. Those items will be calculated on your formal order.

WELCOME

CATERING TERMS AND CONDITIONS

FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum will apply to all contracted events. Labor charges, set-up fees, audio-visual equipment, amenities, service charge, sales tax and miscellaneous charges are billed in addition to and do not apply to the food and beverage minimums. The minimum applies only to food and beverage served and consumed in the contracted event time and event venue. Food and beverage ordered and/or consumed in other venues within the Hotel or in times outside the contracted event times will be charged in addition to and do not apply to the minimums. In the event the food and beverage minimums are not met, the difference will be charged to the final bill.

FOOD AND BEVERAGE EXCLUSIVITY

The Hotel must provide all food and beverages. Outside food or beverage items may not be brought into the Hotel for meetings, events or private dining functions. The Hotel will assist in sourcing any special menu items not offered on our menus, at an additional charge, based on availability. All food and beverage consumed in the Hotel's function space must be supplied by and prepared by the Hotel. In addition, no remaining food and beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes property of the Hotel. If outside food or beverage is found to be brought in, a fee of \$1,000.00 will be charged.

MENU SELECTIONS

The Hotel is committed to providing fresh, local, organic and sustainable menu items whenever possible. This commitment will occasionally require menu substitutions at the direction of the Hotel's Executive Chef. In this event, the Hotel will make every effort to alert the Group in advance of the event date with suitable alternatives. To ensure a quality experience, the Hotel will need the Group's menu selections, room set up, estimated number of attendees and other event details two weeks prior to the event. The Hotel will send a Banquet Event Order (BEO) to review with all the above noted information. The Group must make any corrections and sign and return the BEO no later than 3 business days prior to the event start date. (Our business days are Monday through Friday.) If the Group does not return the BEO by this date, the Group agrees that all information on the BEO is correct. Menu pricing is subject to change. All food and beverage is subject to applicable sales tax (currently 8.25%) and service charge (currently 23%) in effect on the date(s) of the event. If menu selections are not received by the menu due date listed on the catering agreement, a late fee of \$25.00 per day will be incurred. If menus are changed within 14 business days of event, a menu change fee in the amount of \$300.00 will be incurred.

GUEST ROOM DELIVERIES

Deliveries can be arranged through our guest services department. Room deliveries incur a fee beginning at \$3.00 per guest per room delivery. The Hotel does not permit items to be given out at the front desk during the check in process.

GUEST ROOM ACCOMMODATIONS

Should the Group require 10 or more guest rooms, a room block may be set up for guests. Check in time is 3pm and check out time is 12noon. Please advise the Catering or Convention Manager as they will provide the prevailing group room rates.

BEVERAGE SERVICE

All beverages are charged based on consumption. The Hotel will provide wine as well as a full bar menu to complement each event. Signature cocktails and local beer selections are available. Beer and wine only bars require a bartender fee. Wine requests should be made a minimum of one week in advance to ensure availability. Each bar must meet a \$300.00 beverage minimum. If the minimum is not met, a bartender fee of \$200.00 will apply to each bar. We recommend one bartender for every 75 guests.

CORKAGE

If the Group opts to provide their own wine, a corkage fee of \$20.00 per bottle will be assessed. Corkage is only permitted for wines not on the Hotel or Restaurant wine list.

WELCOME

BUFFETS

All buffets are designed and priced for 90 minutes of service and/or replenishing. Buffets open longer than 90 minutes are subject to a \$10.00 per person surcharge per hour extended. A minimum order of 25 per hot buffet, break package or reception station is required. For food orders with less than 25 guests, a \$5.00 per person surcharge will apply.

SERVICE CHARGE AND TAXES

A 23% service charge will be applied to all food and beverage and sales tax will be applied to all taxable sales including room rental and audio-visual charges. Please note that the service charge is taxable.

CONFIRMATION OF SPACE & SET-UP

The selection of a banquet or meeting room is based on the anticipated number of guests and the function requirements provided at the initial booking. In the event such requirements change, the Hotel reserves the right to transfer the function to a room of more suitable size and to apply a surcharge equal to the room rental fee for any space initially reserved, but not used. If the need to increase function space occurs, the Group will be responsible for the meeting the minimum food revenues for the increased space. Preliminary setup arrangements are due two (2) weeks prior to the event date. Confirmation of final room setup is due at the time of the final guest count guarantee and not later than 24 hours prior to the start of the event. Changes made on the day of the event will incur a minimum \$100.00 labor charge. The Hotel will set each room for 5% above the meal guarantee but will not include food and beverage preparation for this additional seating. The Hotel will not store packages or items prior to or after the conclusion of an event without prior agreement. Storage fees will apply.

DÉCOR AND SIGNAGE

In order to prevent damages to the fixtures and furnishings of the Hotel, Group's décor and/or signage must not attach to any stationary wall, floor, ceiling or any other substance. Group is financially responsible in the event of any damages to the Hotel. A statement outlining applicable charges will be provided following the event. Events using fresh flower petals are subject to a cleaning fee at the Hotel's discretion. Groups are not allowed to post signs, banners or displays throughout the public areas of the Hotel without prior permission from the Hotel. Group may post signs, banners or displays in contracted event spaces only during event hours and provided items are in compliance with Hotel policies and do not result in damage to Hotel. Candles with open flame, confetti, bird seed, rice and glitter may not be used at the Hotel. The Hotel shall not be responsible for any damage or loss of any items brought into the Hotel or for any items left unattended.

REQUEST FOR MULTIPLE ENTRÉES

Multiple entrée selections are permitted with proper notice. A group may choose up to three entrées with a guarantee of each entrée due three business days prior to the event. All meals will be charged upon the highest priced entrée. Group must also provide a method in which our wait staff can determine each guest's selections. The Client is responsible for providing entrée coded place cards indicating each guest's selection.

SECURITY

The Hotel may require security guards at an additional cost to the Group, pending venue location and/or event logistical requirements. The Hotel requires preferred and approved security vendors for any security guards contracted by the Group.

PAYMENT AND DEPOSITS

All banquet charges are subject to applicable taxes and service charge (currently 23% service charge and 8.25% sales tax) in effect on the date(s) of the event. Estimated full payment of the event must be received 5 business days prior to event. Full payment must be paid with cash, money order or credit card. Checks are not permitted for full payment unless they are received 14 days prior to event.

WELCOME

CONDUCT

Patrons will conduct the function in an orderly manner in compliance with the rules of the Hotel Management and with all applicable laws, ordinances and regulations. Hotel reserves the exclusive right to direct the conduct of all bands, musicians, performers, entertainers, DJs, etc. performing at the Hotel, even if hired by the Group. Functions must be confined to room(s) rented and scheduled and the Hotel reserves the right to exclude or eject any and all objectionable persons from the functions or Hotel premises without liability. Should there be any misuse or damage of equipment or property by the Group or attendees, the Hotel will apply those costs to the final invoice. Hotel quiet hours are enforced from 10:00pm until 8:00am.

AMPLIFIED SOUND IN MEETING ROOMS AND OUTSIDE TRELIS

In consideration to overnight guests, amplified sound timelines for all events booked on the Trellis are as follows:

Sunday – Thursday: 8:00am – 10:00pm

Friday – Saturday: 8:00am – 11:00pm

The maximum decibel level for ALL Hotel events is 90 decibels.

LABOR CHARGES

Pending the Group's requirements, additional labor charges may be required. Labor fees may apply, but are not limited to the following. An estimate of all event fees will be provided upon request.

- Bartender fee of \$200.00 per bartender for liquor service if \$300.00 bar minimum is not met
- Chef/Carving fee of \$100.00
- Overtime labor fees starting at \$250.00 per 30 minutes after three hour duration

PRICING

All prices are subject to change without advance notice. Prices are guaranteed only when the banquet event order (BEO) has been completed and a signed copy is on file with the Hotel.

STORAGE, DAMAGE AND LOSS

The Group is responsible for all shipping, handling and payment arrangements for any items to be shipped to the Hotel. All items must be addressed to the attention of the Hotel Catering Department and must clearly identify the name of the contact, the organization name, and the date of the event. The Hotel will neither receive nor store any items more than 72 hours in advance of the event. Therefore, if necessary, the Group must make arrangements with their shipping company to receive and store such items and have them delivered to the Hotel no earlier than 72 hours prior to the event. In addition, the Group must give the Hotel prior notification of all incoming deliveries. All unlabeled and unclaimed items will be discarded seven days following completion of the event. A handling and storage fee of \$5.00 per box/item or \$10.00 per crate will be added to the Group's bill.

ADVERTISING

Any advertising or printed material prepared for the function using the Hotel name must be approved by the Director of Sales and Marketing prior to publication or announcement. The use of any Hotel telephone number for publication of advertising is prohibited unless the Director of Sales and Marketing gives prior approval.

LICENSE FEES

Music/Audio-Visual – Licensing fees required for music, live music and movie or television program presentations are the responsibility of the Group.

LICENSE AND PERMITS

Group shall be responsible for obtaining all and any necessary permits or licenses as required by the state, city, and county in which the Hotel is located.