

# PLATED LUNCH PACKAGE

Hors d'oeuvres, glass of house wine, champagne toast, cake slicing, fresh baked bread and butter, house brewed coffee and iced tea

# TRADITIONAL OCCASION PACKAGE

1 drink ticket per guest, 3 hors d'oeuvre selections

# **DELUXE OCCASION PACKAGE**

2 drink tickets per guest, 4 hors d'oeuvre selections

# PREMIERE OCCASION PACKAGE

3 drink tickets per guest, 4 hors d'oeuvre selections Beverage station, complimentary chair covers

### HORS D'OEUVRES

Crab stuffed mushrooms, teriyaki beef satay, chicken satay with peanut sauce, spinach and phyllo kisses, smoked salmon crostini, caprese skewer, fresh seasonal fruit and cheese





# PLATED LUNCH PACKAGE

# FIRST COURSE

Select one California Field Greens Caesar

# MAIN COURSE

Select two

### Chicken Breast Jerusalem

Artichokes, mushrooms in a chardonnay cream sauce Served with rice pilaf and a medley of vegetables

# Grilled Chicken Ragout

Sundried tomato and mushroom ragout Served with rice pilaf and a medley of vegetables

### **Baked Fresh Atlantic Salmon**

Lemon beurre blanc. Served with rice pilaf and a medley of vegetables

### **Grilled Swordfish**

Mango salsa. Served with rice pilaf and a medley of vegetables

# Classic Shrimp Scampi

Garlic butter sauce. Served with rice pilaf and a medley of vegetables

### Roast Prime Rib of Beef

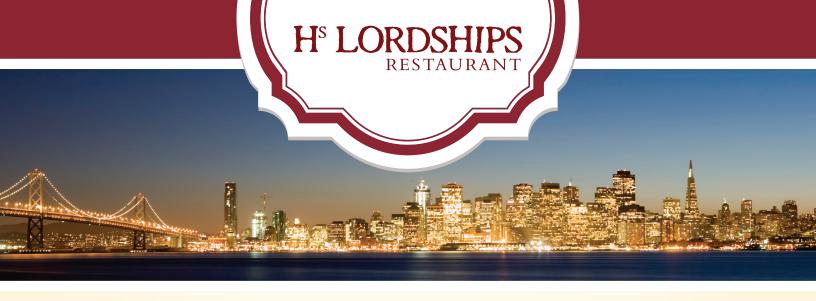
Creamy horseradish. Served with parsley red potatoes and a medley of vegetables

### **Filet Mignon**

Broiled and topped with mushroom cap Served with parsley red potatoes and a medley of vegetables

All beef entrées will be prepared medium unless otherwise specified





# BUFFET LUNCH PACKAGE

All private buffet packages include hors d'oeuvres, private buffet for 1 ½ hour, glass of house wine, champagne toast, cake slicing, fresh baked bread and butter, House brewed coffee and tea, assortment of desserts

# TRADITIONAL BUFFET PACKAGE

1 drink ticket per guest, 3 hors d'oeuvre selections

### **DELUXE BUFFET PACKAGE**

2 drink tickets per quest, 4 hors d'oeuvre selections

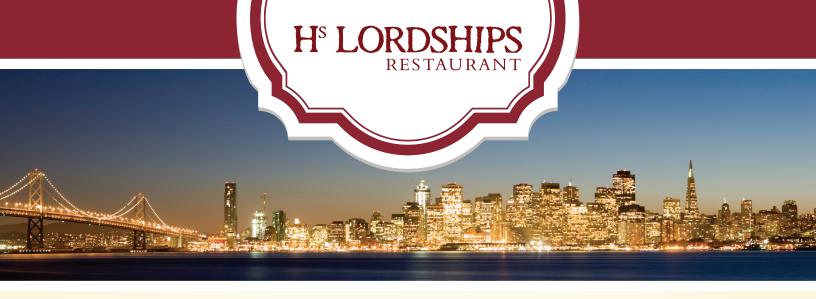
### PREMIERE BUFFET PACKAGE

3 drink tickets per guest, 4 hors d'oeuvre selections, Beverage station, complimentary chair covers

# HORS D'OEUVRES

Crab stuffed mushrooms, teriyaki beef satay, chicken satay with peanut sauce, spinach and phyllo kisses, smoked salmon crostini, caprese skewer, fresh seasonal fruit and cheese





# BUFFET LUNCH PACKAGE

# **SALAD SELECTIONS**

Select three

California Field Greens

Caesar

Greek

Seafood

Spinach with bermuda onions

Marinated Cucumber And Tomato Sliced Seasonal Fruit Capellini with sun dried tomatoes

pine nuts and goat cheese

### CARVING BOARD

Select One

Roasted Turkey with gravy

Roast Beef Au Jus with creamy horseradish Substitute Roast Prime Rib Of Beef for an additional \$5.00++ per person

# **ENTRÉE SELECTIONS**

Select Two

All beef entrées will be prepared Medium unless otherwise specified

### Chicken Breast Jerusalem

Artichokes and mushrooms in a Chardonnay cream sauce

# Grilled Chicken Ragout

Sundried tomato and mushroom ragout

#### **Baked Cod**

White wine lemon butter squce

### Baked Fresh Atlantic Salmon

Bourbon glazed onions

# Sliced Tri Tip Au Poivre

Brandy peppercorn sauce

### **ACCOMPANIMENTS**

Select Three

Garlic Mashed Potatoes Parsley Red Potatoes Rice Pilaf

Green Beans Amandine Fresh Seasonal Vegetables





# TIME TO REMEMBER PLATED LUNCH

Includes Champagne or cider toast and slicing and serving of special occasion cake. Lunches are served with fresh baked bread and butter, house brewed coffee and tea.

### HORS D'OEUVRES

Select three

Crab Stuffed Mushrooms Cocktail Meatballs Crispy Egg Rolls

Chicken Satay With Peanut Sauce Spinach And Phyllo Kisses Fresh Seasonal Fruit And Cheese

# FIRST COURSE

Select one California Field Greens Caesar

# MAIN COURSE

Select two

### Chicken Breast Jerusalem

Artichokes, mushrooms in a chardonnay cream sauce. Served with rice pilaf and a medley of vegetables

### **Baked Fresh Atlantic Salmon**

With lemon beurre blanc. Served with rice pilaf and a medley of vegetables

#### Pan Seared Cod

Drizzled with a white wine butter sauce Served with rice pilaf and a medley of vegetables

# Classic Shrimp Scampi

Served in a garlic butter sauce with rice pilaf and a medley of vegetables

#### Roast Prime Rib of Beef

With creamy horseradish. Served with parsley red potatoes and a medley of vegetables

All beef entrées will be prepared medium unless otherwise specified



# PRIVATE LUNCH BUFFET

Minimum of 50 Guests Required

Includes fresh baked bread and butter, assortment of cakes, pastries and mousse, coffee and tea

### SALAD

Select two

California Field Greens Asian Chicken Caesar Italian Pasta Seafood

Red Skin Potato Marinated Cucumber and Tomato Salad Fresh Cut Fruit

# **ENTRÉES**

Select Three

Baked Herb Chicken Chicken Ragout Sliced Tri Tip Eggplant Parmesan

Roasted Turkey with Carver Grilled Fresh Atlantic Salmon Portobello Mushroom Ravioli Pan Seared Cod

Roast Beef Au Jus with Carver

# **ACCOMPANIMENTS**

Select Two

Scalloped Potatoes Parsley Red Potatoes Garlic Mashed Potatoes

Rice Pilaf Green Beans Amandine

Fresh Seasonal Vegetables

### ADD SEAFOOD SELECTION

Charged Per Pound at Market Price Served Hot or Chilled Crab Legs, Peel And Eat Shrimp

All beef entrées will be prepared medium unless otherwise specified





# CHILDREN'S MENU

Ages 4 years to 10 years

All entrées include seasonal fruit cup and French fries

# **ENTRÉE SELECTIONS**

Select one

Hamburger or Cheeseburger **Grilled Chicken Sandwich** Fried Chicken Strips Macaroni & Cheese

# Vegetarian Menu

# Pasta Primavera

Choice or marinara or alfredo sauce. Served with assortment of seasonal vegetables

# **Eggplant Parmesan**

Breaded eggplant in marinara sauce with Parmesan cheese

# Portobello Mushroom Ravioli

Served in pesto alfredo sauce

Vegetable Stir Fry Vegan Option

Assorted seasonal vegetables with teriyaki sauce and basmati rice





# PLATED LUNCH PACKAGE

TRADITIONAL OCCASION PACKAGE \$62.95++ DELUXE OCCASION PACKAGE \$72.95++ PREMIERE OCCASION PACKAGE \$84.95++

# BUFFET LUNCH PACKAGE

TRADITIONAL BUFFET PACKAGE \$65.95++ **DELUXE BUFFET PACKAGE** \$75.95++ PREMIERE BUFFET PACKAGE \$88.95++

# TIME TO REMEMBER PLATED LUNCH

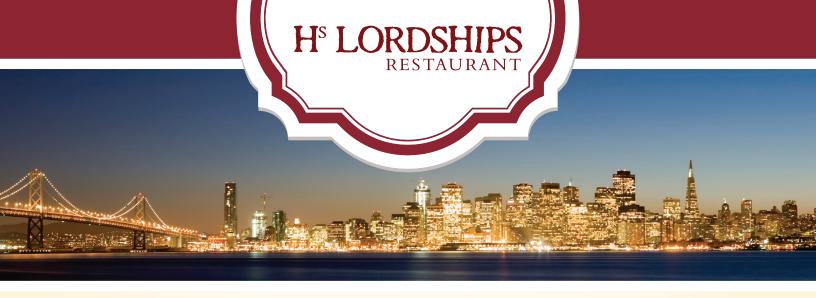
\$48.95++ per person

# Private Lunch Buffet

Friday and Saturday \$42.95++ | Sunday - Thursday \$38.95++

CHILDREN'S MENU \$21.95++





# GENERAL INFORMATION

**Banquet Room Times** Breakfast: 7:00AM - 9:30AM • Lunch: 11:00AM - 3:00PM • Dinner: 6:30PM - 12:00AM

#### FOOD

Menu prices are per person unless otherwise stated and 50 or more guests are required for a private buffet. Meal counts are due 7 days in advance and number of substitutions must be determined three days prior. The alternate entrée may not exceed 10% of the final guest guarantee. State sales taxes and service charges are not included in our menu prices and will be added to all menu items. There is a \$1.00++ per person cake cutting fee if cake provided by guest.

### BEVERAGES

The restaurant must provide all beverages. Bar and Wine List available upon request.

#### LINEN

Linen selections can be provided by restaurant. A release must be signed stating the restaurant is not liable for any loss or damage if linen provided by guest. Linen must be delivered 24 hours prior to function.

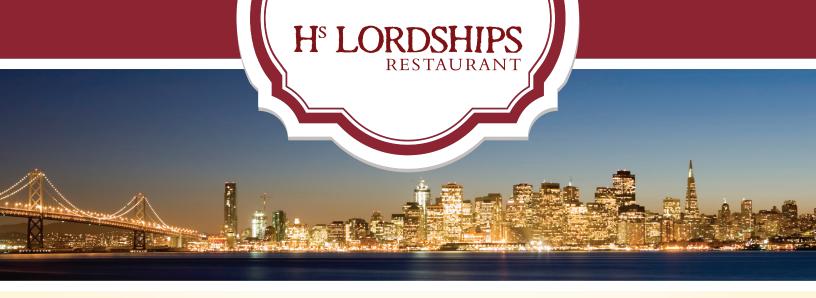
#### SECURITY

The restaurant reserves the right to obtain security for social functions at the guests cost. One guard for each 100 guests. Management reserves the right to inspect room at any time. Security must be used for any school functions such as proms, winter balls and fraternity/sorority events.

#### **DEPOSITS**

Deposits are required upon confirmation of reservations and will be deducted from the final balance due. The deposit is non-refundable or transferable. The amount of deposit is based on the room you reserve.





# GENERAL INFORMATION CONTINUED

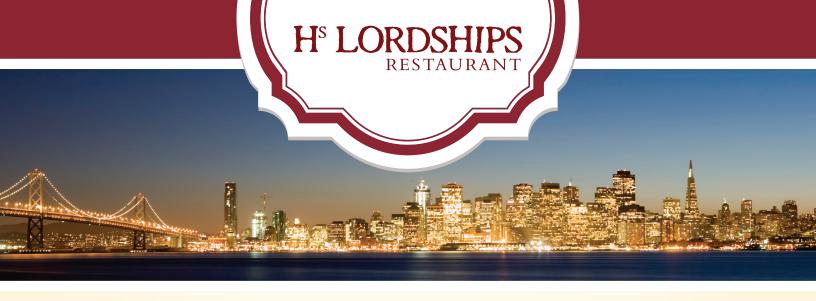
### **RULES**

- 1. All prices are subject to change. Prices can only be guaranteed 6 months in advance.
- 2. All food and beverage prices are subject to a service charge and current sales tax.
- 3. No food or beverage is permitted from outside.
- 4. The expected attendance must be specified at the time of reservation. The attendance must be definitely specified 7 days prior to function. The number you provide will be considered a guarantee, not subject to reduction, for which you will be charged, even if less attend.
  - a) If catering office is not advised, the expected figure will automatically become your quarantee, and charges will be made accordingly.
  - b) We will set-up seating and prepare the food 5% over guarantee.
- 5. Under no circumstances are guests permitted to take food or beverage off premises.
- 6. The restaurant is not responsible for the damage or loss of any merchandise or articles left on premises before, during or after the event.
- 7. Any repair cost or replacement cost due to damages will be assumed by guest.
- 8. Events closing after scheduled end time will be subject to management's cost per half hour labor charge.
- 9. Vendors must provide own equipment and may arrive no earlier than one hour prior to guest arrival time.

### **PAYMENT**

Final payment is required 10 days prior to function in the form of cash, major credit card, cashier's check or money order. Any balance owing is due at conclusion of function, unless other arrangements have been made with the catering office prior to function.

A second payment/deposit of 50% of the event cost will be due 90 days before the event.



# EVENT ROOM DESCRIPTION



# **FORGE ROOM**

Faces the Berkeley Hills and has seating capacity for up to 60 people. \$500.00 non refundable deposit required to secure room.

# Food and Beverage Minimums

**Dinner** \$1,200++ Fri. & Sat. • \$1,000++ Sun - Thurs Lunch \$800++ Fri. & Sat. • \$700++Sun - Thurs



### TARTAN ROOM

A front row view of San Francisco with seating capacity of up to 80 people. \$700.00 non refundable deposit required to secure room

### Food and Beverage Minimums

**Dinner** \$2,000++ Fri. & Sat. • \$1,800++ Sun - Thurs **Lunch** \$1,400++ Fri. & Sat. • \$1,000++Sun - Thurs



### WINDSOR COURT

A whimsical garden view with seating capacity of up to 180 people. \$1,000.00 non refundable deposit required to secure room.

### Food and Beverage Minimums

**Dinner** \$3,200++ Fri. & Sat. • \$2,800++ Sun - Thurs **Lunch** \$2,400++ Fri. & Sat. • \$1,600++Sun - Thurs



#### GEORGIAN BALLROOM

A panoramic view of the San Francisco skyline, the Berkeley hills with seating capacity of up to 500 people.

\$4,000.00 non refundable deposit required to secure room.

# Food and Beverage Minimums

**Evening** \$10,000++ Fri. & Sat. • \$8,000++ Sun - Thurs **Daytime** \$5,000++ Fri. & Sat. • \$4,500++ Sun - Thurs

Total cost determined by menu selected and charged per person. A second payment of 50% of the estimated event cost will be due 90 days prior to event date. All Prices are subject to service charges and current sales tax.