

# CATERING MENU



# WELCOME

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact us.

Thanks for making us a part of your plans, and welcome to Hilton Garden Inn!

Patti Burrows

Director of Sales

(925) 292-2013



# SERVED BREAKFAST SELECTIONS

Note: All breakfast buffets require a minimum of 20 people.



## **THE CONTINENTAL 12.95**

Assorted fresh baked Danishes, scones, muffins, assorted juices, coffee and tea

## **ALL AMERICAN BUFFET 15.95**

Scrambled eggs with chives, country potatoes, sausage or crisp bacon, assorted juices, coffee and tea

## **EXECUTIVE CONTINENTAL 17.95**

Assorted fresh baked Danishes, scones, muffins, fresh toasted bagels and cream cheese, fresh seasonal fruit platter and assorted flavored yogurts, assorted juices, coffee and tea



## **OLD FASHIONED COUNTRY BUFFET 18.95**

Fluffy scrambled eggs, bacon, sausage, country potatoes, biscuits and gravy, assorted Danishes and muffins, fresh fruit tray, assorted juices, coffee and tea

## **DELUXE ALL AMERICAN BUFFET 19.95**

Fluffy scrambled eggs, bacon, sausage, country potatoes, bakery basket, bagels with cream cheese, fresh fruit tray, individual flavored yogurts, French toast triangles with maple syrup, assorted juices, coffee and tea

(all prices per person)

*A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*

*All buffets available as children's buffet for 10 and under at 50% of the full cost.*

# SERVED LUNCHEON CHICKEN



*A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*

## PLATED ENTRÉES:

### **CHICKEN CHARDONNAY 24.95**

Breast of chicken finished in a creamy chardonnay sauce and served with rice

### **GRILLED TERIYAKI CHICKEN 24.95**

Breast of chicken marinated in the Japanese tradition served with sticky rice and garnished with toasted sesame seeds and scallions

### **CHICKEN PICATTA 24.95**

Breast of chicken finished with a light lemon cream sauce and capers, served with mashed potatoes

### **CHICKEN MARSALA 24.95**

Breast of chicken smothered in a creamy mushroom and Marsala wine sauce, served with mashed potatoes

(all prices per person)

## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

# SERVED LUNCHEON BEEF, PORK, & SEAFOOD

## PLATED ENTRÉES:

### ROASTED PORK LOIN 26.95

Served with a spicy apple dressing, natural pan gravy and garlic mashed potatoes

### FILLET OF SALMON 26.95

Grilled and served with a lemon beurre blanc and wild rice pilaf

### GRILLED FILLET OF HALIBUT 27.95

Fresh halibut fillets grilled and served in a brown butter sauce with steamed rice

### ROAST SIRLOIN OF BEEF 28.95

Strip sirloin rubbed with herbs and spices, slow roasted, served with horseradish sauce, mushroom demi-glace sauce, and roasted potatoes

(all prices per person)

## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert



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# SERVED LUNCHEON VEGETARIAN PASTAS

## PLATED ENTRÉES:

### LINGUINI PESTO 24.95

Linguini pasta tossed with pesto, fresh basil, halved cherry tomatoes, and shaved parmesan cheese.

Add chicken for \$2.00

### CLASSIC CHEESE TORTELLINI 24.95

Four cheese tortellini with classic creamy alfredo sauce finished with fresh grated parmesan cheese

(all prices per person)

## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert



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# LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.



## **DAGWOOD DELI** **21.95** per person

Assorted carved meats to include: roast beef, honey cured ham, oven roasted turkey breast with assorted domestic and imported cheeses. Freshly baked and assorted breads with condiment tray. Signature salads: garden green salad with assorted dressings, country potato salad, and individual bags of potato chips. Assorted cookie tray for dessert.

Add soup of the day for \$2.00 per person.

## **FIESTA AUTENTICA** **23.95** per person

Chile verde pork and chicken enchiladas, served with all the fixings, Spanish rice, black beans, Mexican style salad with assorted dressing. Warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert.



## **FAJITA FIESTA** **24.95** per person

Grilled beef and chicken fajitas, served with all the fixings, Spanish rice, refried beans, Spanish style salad with assorted dressing. Warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert. Switch to beef and shrimp or chicken and shrimp fajitas for an additional \$1.00 per person.

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*All buffets available as children's buffet for 10 and under at 50% of the full cost.*

# LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.



## **A DAY IN THE PARK 24.95 per person**

Boneless chicken breast with homemade BBQ sauce, tri-tip steak with our special marinade, smoky style baked beans, garden salad with assorted dressings, potato salad, corn bread, shortcake for dessert.

## **TOUCH OF TUSCANY 25.95 per person**

Chicken parmesan, penne pasta with house marinara sauce, and fettuccini with classic alfredo sauce, classic Caesar salad, fresh seasonal vegetables, bread sticks, fresh grated parmesan cheese. Add Italian sausage to the marinara sauce and chicken to the alfredo sauce for an additional \$2.00 per person.

## **WINE COUNTRY 26.95 per person**

Choice of chicken picatta or chicken marsala, rigatoni pasta tossed with parmesan, butter, and parsley, vegetable medley, fresh seasonal salad, warm rolls and butter, summer dessert



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# LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.

## **GREEK SELECTIONS 25.95 per person**

### Choice of one entrée:

- Souvlaki skewers: choose two from chicken breast, pork, rib eye beef, or fresh vegetables
- Gyros: choose two from thinly sliced beef and lamb gyro meat, pork, and vegetable medley
- Pasticcio: Rigatoni pasta blended with ground beef and lamb, creamy bechamel sauce, cheese, herbs and spices. (add \$1 per person)

- Add a third meat to skewers or gyros for an additional \$3 per person

### Choice of one salad dish:

- Greek Caesar salad: Caesar dressing and housemade Kalamata style croutons
- Greek salad: Cucumber, tomato, red onion, feta cheese, and Kalamata olives with a Greek vinaigrette

### Choice of one side dish:

- Orzo pasta pilaf
- Rice pilaf
- Lemon oregano roasted potato
- Crispy feta fries
- Assorted seasonal vegetables

### Choice of one dessert dish:

- Baklava: Flaky filo dough layered with honey and nuts
- Fruit skewers: Assorted fruit served with caramel, raspberry, and Nutella sauces on the side



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# LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.



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*All buffets available as children's buffet for 10 and under at 50% of the full cost.*

## ASIAN BUFFET

**31.95** per person

### Choice of two entrees:

- Kung pao chicken
- Water chestnut chicken
- Orange chicken
- Sweet & sour pork
- Mongolian beef
- Black bean beef
- Beef & broccoli
- Shrimp & snow pea stir fry (add \$3.00 per person)
- Honey walnut shrimp (add \$3.00 per person)
- Kung pao shrimp (add \$3.00 per person)

### Choice of one vegetable dish:

- Szechwan eggplant and snap peas
- Broccoli, shiitake, and bamboo shoot stir-fry
- Snow pea, shiitake, and tofu stir-fry
- Wok seared green beans

### Choice of one starch dish:

- Jasmine rice
- Brown rice
- Fried rice
- Pineapple fried rice
- Vegetable chow mein

•Add an additional starch or hot 'n' sour soup for \$2 per person

## GARDEN INN

**33.95** per person

Sea salt and peppercorn crusted tri-tip, mushroom ravioli in creamy truffle sauce with portabello mushroom, roasted red rosemary potatoes, fresh seasonal vegetables, garden green salad with assorted dressings. Tiramisu for dessert.

# AFTERNOON BREAK

## **BROWNIE AND COOKIE RECESS**

**8.95** per person

Home baked cookies and brownies, and a bowl of whole fresh fruit. Served with half pints of assorted milks.

## **FITNESS FROLIC**

**9.95** per person

A platter of fresh cut fruit, granola bars, a selection of spring power bars, served with assorted vitamin waters.

## **CHEESE AND VEGGIE BASKET**

**9.95** per person

A brimming basket selection of seasonal crisp vegetable crudités and creamy ranch dip, and domestic cheese and crackers with whole fruit, served with lemonade and tea.

## **THE MUNCHIES**

**10.95** per person

Snack mix, mixed nuts and freshly popped popcorn, served with lemonade and tea.

## **BALL PARK BREAK**

**15.95** per person

Pigs in a blanket, giant soft pretzels with mustard, caramel corn, red ropes, roasted nuts and miniature candy bars, served with lemonade and tea.



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# SPECIALTY BREAK PACKAGES

## **ALL DAY BEVERAGE** 16.95 per person

**Morning Service:** Regular and decaffeinated coffee and hot tea, bottled waters, and assorted soft drinks

**Mid-Morning:** Beverage refresh – regular and decaffeinated coffee and hot tea, bottled waters, and assorted soft drinks

**Mid-Afternoon:** Beverage refresh – regular and decaffeinated coffee and hot tea, bottled waters, and assorted soft drinks

## **EXECUTIVE BREAK** 24.95 per person

**Morning Service:** Assorted Danish, muffins and scones, sliced seasonal fresh fruit, fruit juices, coffee and varietal teas

**Mid-Morning:** Refresh coffee and varietal teas

**Mid-Afternoon:** Assorted soft drinks, mineral waters, assorted cookies or brownies, coffee and varietal teas

## **GARDEN INN BREAK** 24.95 per person

**Morning Service:** Assorted Danish, muffins and scones, sliced seasonal fresh fruit, fruit juices, coffee and varietal teas

**Mid-Morning:** Refresh coffee and varietal teas

**Mid-Afternoon:** Assorted soft drinks, mineral waters, assorted baked bars – lemon, raspberry and Oreo, fresh fruit skewers, coffee and varietal teas

## **LIVERMORE BREAK** 24.95 per person

**Morning Service:** Bagels with cream cheese, assorted Danish and muffins, individual yogurts, assorted juices, coffee and varietal teas

**Mid-Morning:** Refresh coffee and varietal teas, whole fresh fruit

**Mid-Afternoon:** Assorted soft drinks, mineral waters, granola bars, whole fresh fruit, coffee and varietal teas



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# SERVED DINNER CHICKEN

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



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## PLATED ENTRÉES:

### **GRILLED TERIYAKI CHICKEN 28.95**

Breast of chicken marinated in the Japanese tradition served with sticky rice and garnished with toasted sesame seeds and scallions

### **CHICKEN CHARDONNAY 29.95**

Breast of chicken finished in a creamy chardonnay sauce and served with rice

### **CHICKEN MARSALA 30.95**

Breast of chicken smothered in a creamy mushroom and Marsala wine sauce, served with mashed potatoes

### **CHICKEN CORDON BLEU 30.95**

Breast of chicken stuffed with sliced ham and bleu cheese, lightly breaded and baked until golden brown, served with rice pilaf

### **LEMON BASIL CHICKEN 31.95**

Breast of chicken stuffed with a blend of lemon, basil, and Ricotta cheese, topped with a beurre blanc sauce and served with rice pilaf

(all prices per person)

## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

# SERVED DINNER BEEF & PORK

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



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## PLATED ENTRÉES:

### **ROAST SIRLOIN OF BEEF 32.95**

Strip sirloin rubbed with herbs and spices, slow roasted, served with horseradish sauce, mushroom demi-glace sauce, and roasted potatoes

### **ROAST PORK LOIN 32.95**

Served with a spicy apple dressing, natural pan gravy, and garlic mashed potatoes

### **NEW YORK STRIP STEAK 35.95**

Grilled and served with sauteed mushrooms, caramelized onions, and roasted potatoes

### **ROAST PRIME RIB OF BEEF 38.95**

Prime rib rubbed with black pepper and herbs, served with au jus, creamed horseradish, and roasted potatoes

(all prices per person)

## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

# SERVED DINNER VEGETARIAN

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



## CHILDREN'S SELECTIONS:

<b>CHICKEN TENDERS AND FRIES</b>	<b>12.95</b>
<b>CHEESEBURGER AND FRIES</b>	<b>12.95</b>
<b>SPAGHETTI AND MEATBALLS</b>	<b>12.95</b>
<b>GRILLED CHEESE AND FRIES</b>	<b>12.95</b>

(all prices per child 12 and under)

## EACH ENTRÉE IS SERVED WITH:

- Choice of milk, juice, or soft drink
- Fruit cup

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## PLATED ENTRÉES:

### LINGUINI PESTO **25.95**

Linguini pasta tossed with pesto, fresh basil, halved cherry tomatoes, and shaved parmesan cheese.

Add chicken for \$2.00 extra.

### WILD MUSHROOM RAVIOLI **27.95**

Large mushroom ravioli in a creamy alfredo sauce

### EGGPLANT PARMIGIANA **27.95**

Lightly breaded eggplant, baked with zesty marinara sauce with mozzarella and parmesan cheese, served on a bed of marinated vegetables

(all prices per person)

## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

# SERVED DINNER SEAFOOD

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



## PLATED ENTRÉES:

### **LOBSTER RAVIOLI 28.95**

Large round egg pasta pillows filled with a blend of langoustino, lobster meat, Ricotta cheese, water chestnuts, spinach, sweet red peppers and spices.

### **FILLET OF SALMON 29.95**

Grilled and served with a lemon beurre blanc and wild rice pilaf

### **SHRIMP & NEW YORK STEAK 40.95**

Grilled jumbo shrimp served with New York steak and mashed garlic potatoes

### **CRAB MOUSSE RAVIOLI 47.95**

Crab and lobster meat blended with butter, fresh herbs, and crab mousse, piped into squid black ink and red striped egg pasta.

(all prices per person)



## **EACH ENTRÉE IS SERVED WITH:**

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

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# DINNER BUFFET

## **MEXICAN FIESTA** 25.95 per person

Choose your own style of taco, with either beef or chicken and crispy corn or soft flour tortillas. Served with cheese enchiladas, all the fixings, Spanish rice, refried beans, Mexican style salad with assorted dressing, and tortilla chips with homemade salsa. Churros for dessert. Upgrade the tacos or enchiladas to shrimp for an extra \$2.00 per person.

## **FIESTA AUTENTICA** 28.95 per person

Chile verde pork and chicken enchiladas, served with all the fixings, Spanish rice, black beans, Mexican style salad with assorted dressing. Warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert.

## **TOUR OF ITALY** 30.95 per person

Traditional meat lasagna, pesto linguini pasta, classic Caesar salad, fresh seasonal vegetables, garlic bread, fresh grated parmesan cheese. Tiramisu for dessert.

## **WINE COUNTRY** 31.95 per person

Choice of chicken picatta or chicken marsala, rigatoni pasta tossed with parmesan, butter, and parsley, vegetable medley, fresh seasonal salad, warm rolls and butter, summer dessert.

## **GARDEN INN** 38.95 per person

Sea salt and peppercorn crusted tri-tip, mushroom ravioli in creamy truffle sauce with portabello mushroom, roasted red rosemary potatoes, fresh seasonal vegetables, garden green salad with assorted dressings. Tiramisu for dessert.



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### **EACH BUFFET IS SERVED WITH:**

- Freshly Brewed Coffee and Iced Tea

**Note: A \$2.00 fee will be added to any buffet that falls below 20 guests.**

# DINNER BUFFET



## **GREEK SELECTIONS 30.95 per person**

### Choice of one entrée:

- Souvlaki skewers: choose two from chicken breast, pork, rib eye beef, or fresh vegetables
- Gyros: choose two from thinly sliced beef and lamb gyro meat, pork, and vegetable medley
- Pasticcio: Rigatoni pasta blended with ground beef and lamb, creamy bechamel sauce, cheese, herbs and spices. (add \$1 per person)

- Add a third meat to skewers or gyros for an additional \$3 per person

### Choice of one salad dish:

- Greek Caesar salad: Caesar dressing and housemade Kalamata style croutons
- Greek salad: Cucumber, tomato, red onion, feta cheese, and Kalamata olives with a Greek vinaigrette

### Choice of one side dish:

- Orzo pasta pilaf
- Rice pilaf
- Lemon oregano roasted potato
- Crispy feta fries
- Assorted seasonal vegetables

### Choice of one dessert dish:

- Baklava: Flaky filo dough layered with honey and nuts
- Fruit skewers: Assorted fruit served with caramel, raspberry, and Nutella sauces on the side

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# DINNER BUFFET

## ASIAN BUFFET

**36.95** per person

Choice of two entrees:

- Kung pao chicken
- Water chestnut chicken
- Orange chicken
- Sweet & sour pork
- Mongolian beef
- Black bean beef
- Beef & broccoli
- Shrimp & snow pea stir fry (add \$3.00 per person)
- Honey walnut shrimp (add \$3.00 per person)
- Kung pao shrimp (add \$3.00 per person)

Choice of one vegetable dish:

- Szechwan eggplant and snap peas
- Broccoli, shiitake, and bamboo shoot stir-fry
- Snow pea, shiitake, and tofu stir-fry
- Wok seared green beans

Choice of one starch dish:

- Jasmine rice
- Brown rice
- Fried rice
- Pineapple fried rice
- Vegetable chow mein

Add an additional starch or hot 'n' sour soup for \$2 per person



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# DINNER BUFFET ADD-ONS



## **PASTA STATION 275.00 for 25 people**

Your choice of two classic pasta combinations:

Fettucini pasta with classic alfredo sauce, cheese tortellini or cheese ravioli with house made marinara sauce, baked ziti with bolognese sauce, or penne pasta with pomodoro sauce, served with warm breadsticks and fresh grated parmesan cheese.

Add \$60.00 to add an additional station with a pasta attendant, preparing made-to-order servings of penne pasta and tri-color tortellini with white and red sauces.

## **CARVING STATION 350.00 for 25 people**

Choice of two carved meats: roasted turkey breast, honey baked ham, pork tenderloin, slow roasted beef, or prime rib for an additional \$75.00. Cut to order by an attendant, served with warm rolls and condiments.

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# HORS D'OEUVRES

Hors d'oeuvres include 50 pieces

## MEDITERRANEAN VEGETABLE DISPLAY 129.00

Marinated and grilled eggplant, zucchini, summer squash, and cauliflower.

## FRUIT AND CHEESE DISPLAY 159.00

Select artisan cheeses, whole grain crackers, and fresh seasonal fruit.

## CHEESE DISPLAY 159.00

Domestic cheese board served with crackers and sliced baguette

## FRUIT DISPLAY 159.00

Fresh seasonal fruits and berries

## VEGETABLE CRUDITÉ 109.00

Fresh seasonal vegetables served with select dipping sauces.

## BRUSCHETTA 109.00

Garlic toasted French bread slices generously topped with fresh Roma tomatoes, extra virgin olive oil, and fresh minced basil.

## QUESADILLAS 109.00

Multi-flavored tortillas overflowing with jack cheese, diced jalapenos and spices, salsa fresca, sour cream, fresh guacamole. Add crab and shrimp for \$75.00.

## BREADED RAVIOLI 109.00

Crusted ravioli with creamy four cheese blend filling. Served with homemade marinara sauce.

## MINIATURE EGG ROLLS 109.00

Minced pork with Asian vegetables rolled in delicate wonton wrappers deep fried and served with sweet 'n' spicy chili and garlic oil.

## POT STICKERS 109.00

Steamed morsels of wrapped pork. Served with hot mustard and ginger soy dip.



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# HORS D'OEUVRES

Hors d'oeuvres include 50 pieces

## SHRIMP & PORK WONTONS 109.00

Tender egg noodle pillows stuffed with seasoned shrimp and pork.

## CHICKEN WONTONS 109.00

Tender egg noodle pillows filled with authentically Chinese seasoned chicken and vegetables.

## CHICKEN TAQUITOS 109.00

Shredded chicken and green chili peppers tightly rolled into corn tortillas.

## SEAFOOD RANGOONS 109.00

Golden wonton wrappers stuffed with cream cheese and mixed seafood.

## SAMOSAS 109.00

Crispy pockets filled with potato, peas, and Indian spices. Served with mango chutney.

## SPANAKOPITA 129.00

Golden phyllo dough stuffed with spinach and Greek feta cheese.

## STUFFED MUSHROOMS 129.00

Mushroom caps overstuffed with freshly ground veal, spinach, and mozzarella cheese.

## SHUI MAI 129.00

Small Chinese dumplings with pork and Asian vegetables wrapped in a delicate noodle shell. Served with ginger soy dip.

## CHICKEN WINGS 129.00

Lightly seasoned and baked jumbo wings served with cool crisp celery sticks and sides of ranch and blue cheese dip.



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# HORS D'OEUVRES

Hors d'oeuvres include 50 pieces

## CHICKEN BREAST TENDERS 129.00

Select pieces of all white breast meat, breaded and deep fried, accompanied by a trio of sauces: ranch, barbeque, and honey mustard.

## SATAY SKEWERS 129.00

Marinated chicken breast, pork, and steak strips weaved onto bamboo skewers, grilled and served with peanut sauce. Shrimp skewers available for \$150.00

## ANTIPASTI 159.00

Selection of Italian meats and cheese, marinated vegetables, and imported olives.

## BEEF EN CROUTE 159.00

Tender chunks of beef sautéed in a red wine and wild mushroom blend, wrapped in puff pastry and served gold brown.

## CHICKEN EN CROUTE 159.00

Tender chunks of all white meat chicken sautéed in a white wine garlic sauce, wrapped in a puff pastry and served golden brown.

## SHRIMP DISPLAY 159.00

Jumbo shrimp cocktail with seasoned or battered shrimp, deep fried golden brown accompanied by a duet of select seafood sauces.

## FRESH SUSHI 159.00

Assorted fresh sushi rolls made with seaweed and white rice.

## KEBOB ASSORTMENT 159.00

Chicken, beef, and vegetable kebobs skewered with fresh vegetables and grilled to perfection.

## FILET MIGNON TIPS 179.00

Tender filet mignon tips wrapped in bacon and served with a balsamic glaze.



## CRAB CAKES 229.00

Rich blend of crab meat, peppers, and shallots, handmade and lightly breaded. Served bite sized with creamy aioli sauce.

## LOBSTER CAKES 229.00

Lobster meat and crab meat mixed with a white wine and dijon mustard sauce, coated with panko bread crumbs.

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# ADDED SELECTIONS



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<b>ASSORTED SOFT DRINKS</b>	<b>3.00 ea</b>
As well as bottled and sparkling waters	
<b>BOTTLED FRUIT JUICE</b>	<b>4.00 ea</b>
Apple, cranberry, and orange	
<b>OCEAN SPRAY FRUIT JUICE</b>	<b>10.00 carafe</b>
	<b>20.00 pitcher</b>
Apple, cranberry, and orange	
<b>COFFEE AND TEA SERVICE</b>	<b>60.00 per gallon</b>
Coffee and tea by the gallon	
<b>FRESH BAKED COOKIES</b>	<b>40.00 two dozen</b>
Chocolate chip, oatmeal, peanut butter, macadamia nut	
<b>DOUBLE FUDGE BROWNIES</b>	<b>40.00 two dozen</b>
<b>BAKED BARS</b>	<b>40.00 two dozen</b>
Lemon, raspberry, and Oreo	
<b>BAKERY BASKET</b>	<b>40.00 two dozen</b>
Assorted pastries	
<b>HÄAGEN-DAZS ICE CREAM BARS</b>	<b>3.50 ea</b>
<b>ASSORTED FRUIT BARS</b>	<b>3.00 ea</b>
<b>FRESH FRUIT SKEWERS</b>	<b>3.50 ea</b>
<b>WHOLE FRESH FRUIT</b>	<b>2.00 ea</b>
<b>WARM JUMBO PRETZELS</b>	<b>3.00 ea</b>
Served with mustard	
<b>GRANOLA BARS</b>	<b>1.50 ea</b>



# BEVERAGE SELECTIONS



## HOUSE SELECTIONS

Well Cocktails	<b>7.00</b>
Premium Cocktails	<b>10.00</b>
House Wine (cabernet, merlot, chardonnay, pinot grigio, and champagne)	<b>28.00 per bottle</b>
Premium Wine (ask for current wine list)	<b>35.00 &amp; up</b>
Soft drinks, mineral waters	<b>3.00</b>

## BEER

Domestic	<b>6.00</b>
Imported	<b>7.00</b>

**CORKAGE FEE** 20.00 per bottle

**PRIVATE CASH BAR** 300.00 setup fee

## HOSTED BAR PER HOUR

Setup	<b>250.00</b>
1 <sup>st</sup> hour	<b>17.50 pp</b>
2 <sup>nd</sup> hour	<b>13.50 pp</b>
3 <sup>rd</sup> hour	<b>10.00 pp</b>

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# ALCOHOL SELECTIONS



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## WELL SELECTIONS 7.00 per shot

**Vodka:** Smirnoff

**Gin:** Beefeater

**Rum:** Cruzan

**Tequila:** Sauza

**Bourbon:** Jim Beam

**Scotch:** Grants

**Liquors:** Korbel Brandy

## CALL SELECTIONS 8.00 per shot

**Vodka:** Absolut (all flavors), Effen, Tito's Vodka

**Gin:** Bombay, Tangueray

**Rum:** Bacardi Silver, Captain Morgan, Cruzan, Malibu, Myers

**Tequila:** Hornitos

**Whiskey:** Fireball, Seagram 7, Seagram VO, Southern Comfort

**Scotch:** Chivas Regal, Jameson

**Liquors:** Disaronno, Bailey's, Courvosier VSOP, Frangelica, Grand Marnier, Kahlua, Midori, Sambuca

## PREMIUM SELECTIONS 10.00 per shot

**Vodka:** Ciroc (regular, coconut, and peach), Grey Goose

**Gin:** Sapphire

**Rum:** Zaya Gran Reserva 12 Year Old Rum

**Tequila:** Cazadores, Patron Gold, Patron Silver

**Whiskey:** Crown Royal, Maker's Mark

**Scotch:** Dewar's, Johnnie Walker Black Label

**Liquors:** Chambord, Hennessy, Patron Coffee Liqueur

## DOUBLE PREMIUM SELECTIONS

Macallan 12 Year 12.00 per shot

Remy Martin VSOP 14.00 per shot

Fine Oaks 15 Year 15.00 per shot

# AUDIO/VISUAL LIST

Other audio/visual needs can be accommodated upon request. Please ask for pricing.

POWER STRIP	15.00
FLIP CHART w/ MARKERS	35.00
POST-IT FLIP CHART w/ MARKERS	45.00
DRY ERASE BOARD	50.00
4 CHANNEL MIXER	60.00
CORDED MICROPHONE	45.00
WIRELESS MICROPHONE	75.00
WIRELESS LAVALIER	145.00
BLUETOOTH WIRELESS SPEAKER	50.00
LAPTOP PATCH	20.00
A/V CART	50.00
8 x 8 SCREEN	50.00
LCD PROJECTOR	150.00
SPEAKER PHONE (OFFICE)	35.00
SPEAKER PHONE (POLYCOM)	120.00
MONITOR/DVD	150.00
A/V PACKAGE	200.00
(A/V cart, screen, and projector)	
DANCE FLOOR:	
12' x 12'	400.00
12' x 15'	450.00
15' x 15'	500.00

