



**CROWNE PLAZA
FOSTER CITY**



Catering Menu

{ FOOD THAT'S ALMOST TOO GOOD TO EAT. ALMOST. }



Continental Breakfast

10 GUEST MINIMUM

THE CONTINENTAL \$23/person

Local and Seasonally Inspired Fruits and Berries
Assortment of Fresh Baked Pastries, Croissants, Danish and Breakfast Breads
Assortment of Bagels - Plain, Sesame, Wheat and Cinnamon Raisin
with Cream Cheese, Sweet Butter, Preserves and Honey
Chilled Fresh Squeezed Orange, Grapefruit and Cranberry Juices

THE DELUXE CONTINENTAL \$25/person

Local and Seasonally Inspired Fruits and Berries
Assortment of Fresh Baked Pastries, Croissants, Danish and Breakfast Breads
Assortment of Bagels - Plain, Sesame, Wheat and Cinnamon Raisin
with Cream Cheese, Sweet Butter, Preserves and Honey
Low Fat Granola, Assorted Yogurts and Mixed Seasonal Berries
Chilled Fresh Squeezed Orange, Grapefruit & Cranberry Juices

Continental Enhancements

Fresh Scrambled Eggs \$6/person

Chicken Apple Sausages \$7/person

Organic Steel Cut Oatmeal \$7/person
Cinnamon, Brown Sugar,
Raisins and Toasted Almonds

Hickory Smoked Bacon, \$8/person
Pork Sausages OR Ham Steaks

Buttermilk Pancakes \$8/person
with Driscoll's Farm Organic Mixed
Berries and Maple Syrup

Breakfast Sliders \$9/person
with Fried Egg, Canadian Bacon and
Provolone Cheese on a Soft Brioche Bun

Vegetarian Breakfast Burritos \$9/person
with Scrambled Eggs, Mushrooms,
Sweet Peppers, Cheddar and Jack Cheese,
Sour Cream and Salsa in a Spinach Tortilla

Breakfast Burritos \$9/person
with Scrambled Eggs, Smoked Bacon,
Cheddar and Jack Cheese, Sour Cream
and Salsa in a Flour Tortilla

Banana-Mascarpone \$9/person
French Toast
with Banana-Mascarpone Cream,
Egg Custard and Maple Syrup
on Thick Sliced Toast

Croissant Sandwiches \$9/person
with Fried Egg, Shaved Black Forest Ham
and Jack Cheese on a Flakey Croissant

Eggs Benedict \$11/person
with Poached Egg, Canadian Bacon
and Fresh Hollandaise Sauce
on a Toasted English Muffin

Smoked Salmon \$13/person
with Capers and Red Onions

All Breakfasts Include

**FRESHLY BREWED REGULAR & DECAF COFFEE
AND AN ASSORTMENT OF SPECIALTY TEAS**

A 22% Service Charge & 8.75% Sales Tax Will be Applied to
All Food & Beverage Items. All Prices are Subject to Change



Action Stations
25 GUEST MINIMUM

**{ CHEF ATTENDANT'S FEE REQUIRED
 \$150 PER HOUR - ONE HOUR MINIMUM }**

GRIDDLE & IRON \$12/person

Buttermilk, Whole Wheat and Gluten Free Pancakes and Belgium Waffles with Fresh Whipped Cream, Seasonal Berries, Candied Pecans and Maple Syrup

SMOOTHIE STATION \$14/person

Strawberries, Bananas, Blueberries, Honeydew, Pineapple, Kale, Celery, Parsley, Beets, Oranges and Lemons

FARM FRESH EGGS \$15/person

Fresh Omelets, Sweet Peppers, Onions, Spinach, Mushrooms, Diced Tomatoes, Bacon, Sausage, Ham, Cheddar Cheese, Jack Cheese and Salsa

Breakfast Buffet

25 GUEST MINIMUM

**{ ALL BUFFETS INCLUDE
 ASSORTED PASTRIES, CROISSANTS,
 DANISHES & BAGELS
 WITH CREAM CHEESE & SWEET BUTTER
 SEASONAL FRUITS & BERRIES
 ORANGE, GRAPEFRUIT & CRANBERRY JUICE }**

EUROPEAN \$33/person

Sliced Prosciutto, Salami, Black Forest Ham, Triple Crème Brie, Smoked Gouda, Dill Havarti Cheese, Sliced Baguettes and Soft Rolls

ALL AMERICAN \$35/person

Fresh Scrambled Eggs, Hickory Smoked Bacon, Pork Sausage and Seasonal Breakfast Potatoes

SOUTH OF THE BORDER \$36/person

Scrambled Ranchero Eggs with Slow Braised Shredded Manchaca Beef, Peppers, Onions, Queso Fresco, Salsa, Warm Corn and Flour Tortillas

NAPA VALLEY \$37/person

Fresh Scrambled Eggs with Sonoma Goat Cheese and Chives, Hickory Smoked Bacon, Chicken Apple Sausage, and Heirloom Potato Hash Medley

HEALTHY BOOST \$40/person

Vegetable Egg Frittatas (GF), Chicken Apple Sausages, Griddle Hash Browns, Multi-Grain Pancakes with Sweet Butter and Warm Maple Syrup

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Plated Breakfast

15 GUEST MINIMUM

ALL PLATED BREAKFASTS INCLUDE
ASSORTED PASTRIES, CROISSANTS
& DANISHES WITH SWEET BUTTER

BREAKFAST CHORIZO BURRITOS \$28/person

Fresh Scrambled Eggs, Chorizo, Peppers, Onions, Cheddar Cheese and Seasonal Breakfast Potatoes with Caramelized Onions, Roasted Tomatoes and Asparagus

CLASSIC AMERICAN SCRAMBLE (GF) \$30/person

Fresh Scrambled Eggs with Two Slices of Hickory Smoked Bacon,
Two Country Pork Sausages and Seasonal Breakfast Potatoes

SEASONAL EGG FRITTATAS \$30/person

with Chef's Choice of Seasonal Vegetables

SPINACH & MUSHROOM QUICHE \$30/person

with a Flakey Crust

MONTE CRISTO SANDWICHES \$30/person

Layered Turkey, Ham and Cheese on Brioche Bread and Dipped in Egg Butter,
Served with Maple Syrup and Choice of Breakfast Potatoes or Fruit

DULCE DE LECHE FRENCH TOAST \$32/person

Dulce de Leche, Mixed Berries and Sweet Butter,
Served with Chicken Apple Sausage

NEW YORK STEAK OSCAR & EGGS (GF) \$36/person

Fresh Scrambled Eggs with New York Steak, Crab and Hollandaise Sauce,
Served with Seasonal Breakfast Potatoes, Asparagus and Roasted Tomatoes

CORNED BEEF HASH (GF) \$36/person

Corned Beef Topped with Fried Eggs and Shishito Peppers

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Morning a La Carte Snacks

{ CHOOSE FROM OUR SELECTIONS TO CREATE
YOUR OWN PERSONALIZED BREAK MENU }

Seasonal Whole Fruit \$4/each

Assortment of Boxed Cold Cereals \$5/each
Served with Regular, Low-Fat or Coconut Milk

Sliced Seasonal Fruits & Berries \$8/person

Plain & Greek Assorted Yogurts \$8/each
with Honey and Mixed Berries

Individual Granola Parfaits \$9/each
Greek Yogurt with Low-Fat Granola and Seasonal Berries

Hard Boiled Eggs \$12/dozen
with Tabasco and Lemons

Assortment of Donuts \$38/dozen
Raised, Cake and Old Fashioned

Assortment of Croissants \$42/dozen
Plain, Chocolate and Almond

Assortment of Muffins \$42/dozen
Oat Bran, Blueberry and Chocolate

Assortment of Danishes \$42/dozen
Cheese, Apricot and Strawberry

Assortment of Scones \$42/dozen
Apple, Cranberry, Chocolate, Cherry and Orange Raisin

Assortment of Bagels and Cream Cheese \$42/dozen
Plain, Sesame, Wheat and Cinnamon Raisin

Banana and Blueberry Pound Cake \$42/cake loaf
Walnuts or Pecans, 12 Cuts per Cake Loaf

Gluten-Free Morning Pastries \$42/dozen
Assorted Seasonal Offerings



Morning Beverages

{ CHOOSE FROM OUR SELECTIONS TO CREATE
YOUR OWN PERSONALIZED BREAK MENU }

ASSORTED SOFT DRINKS \$4.25/each
Coke, Diet Coke, Sprite, Root Beer

SPARKLING WATER \$4.25/each
OR SPRING WATER

MONSTER ENERGY \$6/each
OR RED BULL

CHILLED JUICE \$38/per pitcher
Orange, Grapefruit or Cranberry

REGULAR & DECAF STARBUCKS COFFEE \$8/person
AND ASSORTED TAZO TEAS

REGULAR & DECAF STARBUCKS COFFEE \$82/gallon
AND ASSORTED TAZO TEAS



Two Course Plated Lunch

15 GUEST MINIMUM

{ TWO COURSE PLATED LUNCH
CHOICE OF ENTRÉE SALAD AND DESSERT }

Entrée Salads

CHICKEN FETA CAESAR SALAD \$29/person

Chicken Breast, Hearts of Romaine, Baby Tomatoes, Artichoke Hearts, Olives, Croutons and Feta Cheese with Caesar Dressing

ASIAN CHICKEN SALAD \$29/person

Chicken Breast, Sheared Napa and Romaine Lettuce, Bell Peppers, Carrots, Green Onions, Bean Sprouts, Mandarin Oranges, Sesame Seeds and Crispy Won Ton with Sesame Soy Dressing

POACHED SALMON & QUINOA SALAD \$32/person

Poached Salmon, Baby Mixed Greens, Red Organic Quinoa, Asparagus, Red Onions, Tomatoes and Sliced Almonds with Balsamic Vinaigrette

NICOISE SALAD \$33/person

Albacore Tuna, Yukon Potatoes, Haricot Vert, Hard Boiled Eggs and Kalamata Olives

Desserts

SACHER TORTE

PASSION FRUIT CAKE

BURNT ALMOND CAKE

TIRAMISU ESPRESSO CAKE

CHOCOLATE MOUSSE CAKE

BAILEYS IRISH CREAM CAKE

OREO COOKIES & CREAM CAKE

NEW YORK STYLE CHEESECAKE

{ GLUTEN FREE DESSERTS
AVAILABLE UPON REQUEST }

{ SPLIT MENUS ARE CHARGED AT THE HIGHEST PRICE OPTION }

All Plated Lunches Include

FRESHLY BAKED ROLLS, ICED TEA,
FRESHLY BREWED REGULAR & DECAF COFFEE
AND AN ASSORTMENT OF SPECIALTY TEAS

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Three Course Plated Lunch

15 GUEST MINIMUM

{ **THREE COURSE PLATED LUNCH
CHOICE OF SALAD, ENTRÉE AND DESSERT** }

Choose One Salad

CAPRESE SALAD

Vine Ripened Tomatoes, Mozzarella, Basil, EVOO and Balsamic Drizzle

ARUGULA & FRISEE SALAD

Roasted Grapes, Candied Pecans and Feta Cheese with Raspberry Vinaigrette

BABY MIXED GREENS SALAD

Baby Mixed Greens, Cucumbers, Baby Tomatoes and Carrots with Lemon Herb Vinaigrette

CHOPPED SALAD

Hearts of Romaine and Radicchio, Artichoke Hearts, Roma Tomatoes and Parmesan Cheese with Caesar Dressing

Choose One Vegetarian Entree

SAVORY VEGETABLE PUDDING (V) \$28/person

Seasonal Roasted Vegetables with Custard in a Puff Pastry

STIR FRIED VEGAN BEEF SEITAN (V) \$28/person

Baby Bok Choy, Sugar Snap Peas and Sweet Peppers with Ponzu Citrus Soy Glaze

ROASTED POBLANO & BLACK BEANS (V, GF) \$30/person

on a Polenta Tart with Grilled Vegetables and Red Pepper Sauce

TOY BOX MUSHROOM RISOTTO (V, GF) \$32/person

Portobello Mushrooms, Grilled Asparagus and Roma Tomatoes with Balsamic Reduction

BUTTERNUT SQUASH RAVIOLI (V) \$35/person

with Bloomsdale Spinach, Cannellini Bean Cassoulet and Organic Baby Vegetables

{ **SPLIT MENUS ARE CHARGED AT THE HIGHEST PRICE OPTION** }

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Three Course Plated Lunch

15 GUEST MINIMUM

Choose Two Protein Entrees

RED CURRY MARINATED CHICKEN THIGH \$33/person
with Green Papaya Salsa, Steamed Jasmine Rice and Bok Choy

ORGANIC MAHI MAHI ALA VODKA \$36/person
with Rainbow Cauliflower Rice

SEARED CRANBERRY CHICKEN BREAST \$36/person
with Balsamic Glaze, Rustic Skin Gratin Potatoes and Pea Sprouts

CHICKEN MARSALA \$37/person
with Garlic Mashed Potatoes and Seasonal Vegetables

CAJUN SEARED SALMON \$37/person
with Creole Shrimp Sauce, Lemon Rice Pilaf and Broccolini

MISO SEA BASS \$38/person
with Ponzu Soy Glaze, Wok Fried Brown Rice and Chinese Broccoli

DRUNKEN GUINNESS MARINATED TRI TIP \$44/person
with Mojo Sauce, Horseradish Mashed Potatoes and Seasonal Vegetables

DRY RUBBED NEW YORK STEAK \$47/person
with Chimichurri and Herb Oil Roasted Yukon Potatoes

Choose One Dessert

PASSION FRUIT CAKE

BURNT ALMOND CAKE

MANGO MOUSSE CAKE

TIRAMISU ESPRESSO CAKE

CHOCOLATE MOUSSE CAKE

BAILEYS IRISH CREAM CAKE

OREO COOKIES & CREAM CAKE

NEW YORK STYLE CHEESECAKE

{ **GLUTEN FREE DESSERTS
AVAILABLE UPON REQUEST** }

All Plated Lunches Include

FRESHLY BAKED ROLLS, ICED TEA,
FRESHLY BREWED REGULAR & DECAF COFFEE
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Lunch Buffet
15 GUEST MINIMUM

PERSONAL SANDWICH SHOP \$26/person

{ CHOICE OF THREE MEAT SANDWICHES
AND ONE VEGETARIAN SANDWICH }

MEAT

Fresh Valley Chicken Salad - on a Flakey Croissant

Smoked Turkey Breast - with Creamy Brie, Cranberry Relish, Lettuce and Tomatoes on a Focaccia Roll

White Tuna Salad - with Swiss Cheese, Dijon Mayonnaise, Cucumbers, Tomatoes and Lettuce on a Soft Brioche Roll

Italian Sub - with Salami, Prosciutto, Mortadella, Ham, Provolone Cheese, Baby Arugula and Olive Tapenade on a Ciabatta Roll

Shaved Black Forest Ham - with Swiss Cheese, Dijon Mayonnaise, Tomatoes and Lettuce on a Soft Brioche Roll

Roast Beef - with Arugula, Caramelized Onions, Tomatoes and Boursin Aioli on a Pretzel Roll

VEGETARIAN

Grilled Organic Vegetables - with Feta Cheese and Sundried Tomato Aioli on a Whole Wheat Roll

Tandoori Vegetables - with Stewed Chickpeas and Cucumber Dressing in a Spinach Tortilla Wrap

SOUP & SALAD SANDWICH BOARD \$30/person

{ CHOICE OF THREE MEAT SANDWICHES
AND ONE VEGETARIAN SANDWICH }

Oregano Roasted Vegetable Soup - with Pickled Onions, Parsley and Lemon

Romaine Salad - with Chopped Spinach, Cherry Tomatoes and Basil with Balsamic Dressing

MEAT

Fresh Valley Chicken Salad - on a Flakey Croissant

Smoked Turkey Breast - with Creamy Brie, Cranberry Relish, Lettuce and Tomatoes on a Focaccia Roll

White Tuna Salad - with Swiss Cheese, Dijon Mayonnaise, Cucumbers, Tomatoes and Lettuce on a Soft Brioche Roll

Italian Sub - with Salami, Prosciutto, Mortadella, Ham, Provolone Cheese, Baby Arugula and Olive Tapenade on a Ciabatta Roll

Shaved Black Forest Ham - with Swiss Cheese, Dijon Mayonnaise, Tomatoes and Lettuce on a Soft Brioche Roll

Roast Beef - with Arugula, Caramelized Onions, Tomatoes and Boursin Aioli on a Pretzel Roll

VEGETARIAN

Grilled Organic Vegetables - with Feta Cheese and Sundried Tomato Aioli on a Whole Wheat Roll

Tandoori Vegetables - with Stewed Chickpeas and Cucumber Dressing in a Spinach Tortilla Wrap

All Sandwiches Include

**MISS VICKIE'S KETTLE CHIPS, BAKED COOKIES,
WHOLE FRUIT, BOTTLED SOFT DRINKS AND WATER**

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Lunch Buffet
25 GUEST MINIMUM

THE CHALKBOARD DELI \$28/person

Seasonal Melon and Berry Salad

Baby Spinach & Endive Salad - with Dried Cranberries, Feta Cheese
and Candied Pecans with Champagne Dressing

Yukon Potato Salad - with Sweet Pickle Relish, Whole Grain Mustard and Scallions

Assorted Deli Meats - Smoked Turkey Breast, Roast Beef, Black Forest Ham and Genoa Salami

Assorted Deli Cheeses - Smoked Gouda, Provolone, Cheddar Cheese and Dill Havarti

Assorted Condiments - Bibb Lettuce, Tomatoes, Red Onions and Dill Pickle Spears

Assorted Breads - White, Nine Grain and Sourdough

Dijon Mustard and Mayonnaise

Miss Vickie's Kettle Chips

Miniature Rocky Road Brownies and Mango Bars

OLVERA STREET \$34/person

Southwest Caesar Salad - with Artichoke Hearts, Vegetarian Black Beans, Sweet Peppers,
Olives, Parmesan Cheese and Tortilla Chips with Chipotle Caesar Dressing

Mexican Coleslaw - with Corn, Pepitas and Black Beans with Spicy Ranch Dressing

Chicken OR Beef Fajitas - with Peppers and Onions

Chile Relleno - with Tomato Oregano Sauce

Pinto Beans - with Roasted Onions and Garlic

Spanish Rice - with Tomatoes, Cumin and Cilantro

Warm Flour and Corn Tortillas

Assorted Condiments - Cabbage Slaw, Cheddar Cheese, Guacamole,
Salsa, Sour Cream and Limes

Tres Leches Cake and Coconut Macarons

WHEN IN ROME \$38/person

Caesar Salad - with Hearts of Romaine, Artichoke Hearts, Kalamata Olives,
Roma Tomatoes and Parmesan Cheese with Caesar Dressing

Roasted Mushroom & Artichoke Salad - with Italian Seasonings and Dressing

Caprese Salad - with Vine Ripened Tomatoes, Fresh Mozzarella,
Basil and EVOO with Balsamic Drizzle

Porcini Crusted Chicken Breast - with Madera Sauce

Eggplant Parmesan - with Provolone Cheese and Tomato Ragu

Gnocchi Alla Sorrentina - with Mozzarella Cheese, Baked Sweet Tomato Sauce and Herbs

Roasted Roma Tomatoes - with Olive Tapenade and Herb Oil

Tiramisu Cake and Cannolis

All Lunch Buffets Include

**FRESHLY BAKED ROLLS, ICED TEA,
FRESHLY BREWED REGULAR & DECAF COFFEE
AND AN ASSORTMENT OF SPECIALTY TEAS**

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Lunch Buffet
25 GUEST MINIMUM

WAVE OF ASIA \$39/person

- Asian Chopped Salad** - with Iceberg Lettuce, Baby Spinach, Green & Purple Cabbage, Carrots, Sweet Peppers, Enoki Mushrooms, Toasted Peanuts and Crispy Won Ton with Soy Sesame Dressing
- Korean Bean Sprout Salad** - with Shitake Mushrooms and Sesame Vinaigrette
- Chilled Egg Noodle Salad** - with Red Peppers, Carrots, Cucumbers and Cilantro with Thai Peanut Dressing
- Steamed Salmon** - with a Light Chili Sauce
- Char Sui Pork Ribs** - with a Hoisin Glaze
- Chinese Broccoli** - with Sesame Oil Sauce
- Steamed Jasmine Rice**
- Mango Mousse Cake and Lychee Almond Cream Tarts**

BACKYARD BARBEQUE \$40/person

- Iceberg Lettuce Salad** - with Bacon, Tomatoes, Red Onions and Chives with Blue Cheese Dressing
- New Potato Salad** - with Hard Boiled Eggs, Shredded Carrots, Celery, Pickled Relish and Chives with Creamy Dressing
- Southwest Corn & Chicken Salad** - with Peppers, Jalapeños and Cilantro with Lemon Ranch Dressing
- Barbeque Chicken** - with Chipotle Barbeque Sauce
- Angus Tri-Tip** - Served Santa Barbara Style with Chimichurri Sauce
- Corn on the Cob**
- Barbeque Baked Beans**
- Garlic Bread and Jalapeño Corn Bread**
- Apple Pie and Fudge Brownies**

CLEAN AND LEAN \$42/person

- Iceberg & Baby Spinach Salad** - with Tomatoes, Radishes, Cucumbers, Corn, Carrots and Sweet Peppers with White Balsamic Dressing
- Farro Salad** - with Rainbow Cauliflower, Cucumbers, Pickled Onions and Parsley with Oregano Dressing
- Red Quinoa Salad** - with Butternut Squash, Cranberries and Pumpkin Seeds
- Lemon Garlic Baked Salmon** - with Carrot Broth
- Chicken Supreme** - with Oats and Pecan Crushed Pan Juice
- Roasted Seasonal Root Vegetables**
- Sliced Seasonal Fruit and Angel Food Cake**

All Lunch Buffets Include

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FRESHLY BREWED REGULAR & DECAF COFFEE
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Afternoon a La Carte Snacks

{ CHOOSE FROM OUR SELECTIONS TO CREATE
YOUR OWN PERSONALIZED BREAK MENU }

Seasonal Whole Fruit \$4/each

Miss Vickie's Kettle Chips \$4/each

Assorted Ice Cream & Fruit Bars \$5/each

Popcorn Machine \$5/per person
**25 Guest Minimum*

Assortment of Mini Cupcakes \$36/dozen
Chocolate, Red Velvet, Lemon Poppyseed and Carrot

Granola Bars & RX Bars \$36/dozen

Bowl of Mixed Roasted Nuts \$38/pound

Assortment of Freshly Baked Cookies \$38/dozen
Chocolate Chip, Peanut Butter, Macadamia Nut and Oatmeal Raisin

Assortment of Warm Gourmet Pretzels \$38/dozen
Salted, Parmesan Cheese and Cinnamon Sugar
Four of Each Kind of Pretzel, Served with Yellow Mustard

Assorted Freshly Baked Cookie Bars \$38/dozen
Seven Layered, Lemon and Pecan

Rockslide Fudge Brownies \$38/dozen

Apple & Cherry Turnovers \$42/dozen

Savory & Cheese Scones \$42/dozen



Afternoon Beverages

{ CHOOSE FROM OUR SELECTIONS TO CREATE
YOUR OWN PERSONALIZED BREAK MENU }

ASSORTED SOFT DRINKS \$4.25/each
Coke, Diet Coke, Sprite, Root Beer

SPARKLING WATER \$4.25/each
OR SPRING WATER

MONSTER ENERGY \$6/each
OR RED BULL

REGULAR & DECAF STARBUCKS COFFEE \$8/per person
AND ASSORTED TAZO TEAS

REGULAR & DECAF STARBUCKS COFFEE \$82/gallon
AND ASSORTED TAZO TEAS



Themed Breaks

BUILD YOUR OWN TRAIL MIX \$19/person

Sundried Cranberries, Apricots, Pineapples and Golden Raisins
Almonds, Pecans, Walnuts and Macadamia Nuts
Dark Chocolate Bits, White Chocolate Bits and M&Ms
Vitamin Water

AT THE MOVIES \$20/person

**25 Guest Minimum*

Freshly Popped Popcorn
Miss Vickie's Kettle Chips
Honey Roasted Peanuts and Gummy Candies
Vitamin Water

HEALTHY BREAK \$23/person

Bagel Chips with Spiced Chickpea Puree
Fresh Vegetables with Spinach Dip
Seasonal Whole Fresh Fruit
Dried Fruits and Nuts
Coconut Water

LIFE STYLE \$23/person

Root Vegetable Chips
Fresh Fruit Skewers
Gluten Free Pastries
Freshly Squeezed Carrot Juice

FARMER'S MARKET \$25/person

Warm Flatbread Hummus and Olive-Sundried Tomato Tapenade
Local Artisan Cheeses with Toasted Nuts, Baguettes, Crostini and Crackers
Seasonal Whole Fresh Fruit
Assorted Soft Drinks

CHOCOLATE INDULGENCE \$25/person

Chocolate Rockslide Brownies and Chocolate Ganache Cupcakes
Chocolate Dipped Coconut Macarons
Freshly Baked Chocolate Chip Cookies
Iced Cold Milk Carafes

All Themed Breaks Include

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Hors D'Oeuvres

50 PIECE MINIMUM

Cold Hors D'oeuvres

- Peppered & Seared Ahi Tuna Crostini \$4/piece**
- Pear & Gorgonzola Crostini \$4/piece**
- Stuffed Deviled Eggs \$4/piece**
- Goat Cheese & Asparagus on Sourdough Croutons \$4/piece**
- Boursin Cheese & Walnuts on Toast Rounds \$4/piece**
- Sundried Apricots with Cream Cheese and Pistachios \$4/piece**
- Bloody Mary Shrimp Shooters with Lemons \$5/piece**
- California Rolls with Wasabi and Soy Sauce \$5/piece**
- Smoked Salmon with Basil on Crostini \$5/piece**
- Jumbo Prawns on Ice with Cocktail Sauce and Lemons \$6/piece**
- Crab Louie Salad on Spoons \$6/piece**
- Ahi Poke Shots \$6/piece**

Hot Hors D'oeuvres

- Vegetable Samosas with Mango Chutney \$4/piece**
- Vegetarian Spring Rolls with Sweet Thai Chili Sauce \$4/piece**
- Vegetable OR Pork Pot Stickers \$4/piece**
- Spanakopita \$4/piece**
- Mushroom Caps with Pesto Cream Cheese \$4/piece**
- Mushroom Caps with Italian Sausage Bread Crumbs \$4/piece**
- Pork Lumpia \$4/piece**
- Tandoori Chicken Skewers with Cucumber Raita \$5/piece**
- Korean BBQ Beef Skewers with Soy Glaze \$5/piece**
- Thai Chicken Satay with Peanut Sauce \$5/piece**
- Crispy Coconut Shrimp with Sweet Hot Chili Sauce \$6/piece**
- Cocktail Crab Cakes with Chipotle Aioli \$6/piece**
- Lamb Chop Lollipops with a Rosemary Crust and Dijon Mustard \$6/piece**
- Miniature Beef Wellington \$6/piece**



Reception Platters

SERVES 25 GUESTS

VEGETABLE POWER PUNCH \$150/platter

Broccolini, Baby Zucchini, Baby Carrots, Cucumbers,
Radishes, Cherry Tomatoes, Celery, Sugar Snap Peas, Sweet Peppers
and Assorted Olives with Ranch Dressing

TRADE WINDS \$195/platter

Kalamata Olives, Diced Feta Cheese,
Baba Ghanoush, Sundried Tomato Tapenade, Hummus
and Grilled Pita Bread

DIVA'S FRUIT PLATTER \$195/platter

Sliced Seasonal Fresh Fruits and Berries,
Plain Greek Yogurt and Honey

GREEK FEAST MEZZE \$240/platter

Marinated Mushrooms, Artichoke Hearts, Peppers,
Olives, Dolmades, Hummus, Asparagus and Garlic Flat Bread
with Tzatziki Sauce and Olive Oil

ITALIAN INDULGENCE \$240/platter

Assorted Cured Meats Manchego Cheese, Fresh Mozzarella,
Marinated Artichokes, Roasted Red Peppers,
Tomatoes, Assorted Olives, Baguettes and Crostini

SEASONAL VEGAN CHEESE BOARD \$250/platter

Assorted Seasonal Vegan Cheeses,
Olives, Roasted Red Peppers,
Toasted Baguettes
and Fig Marmalade

CHARCUTERIE CELEBRATION \$255/platter

International and Domestic Cheeses,
Salami, Sausages, Prosciutto, Artisan Bread, Crostini,
Toasted Nuts, Dried Fruits and Honey



Reception Stations

THE CLASSICS \$19/person

Strawberry Shortcake, New York Style Cheesecake
Chocolate, Pecan and Lemon Meringue Tartlets
Classic Devil's Food Cake and Mini Red Velvet Cupcakes

EVERYDAY IS SUNDAE \$19/person

**Requires an Attendant at \$150 per hour*

Choice of Vanilla and Chocolate Ice Cream **OR** Vanilla and Chocolate Soft Serve
M&Ms, Milk Chocolate Kisses, Rainbow Sprinkles,
Gummy Candies, Crushed Oreo Cookies, Mini Marshmallows,
Toasted Almonds, Roasted Peanuts, Maraschino Cherries
and Whipped Cream with Chocolate, Caramel and Strawberry Sauce

CHINATOWN DIM SUM \$20/person

Choice of 4 Items:

Steamed BBQ Pork Buns, Pork Siu Mai, Pork Pot Stickers,
Shrimp Hargow, Shrimp Egg Rolls, Chicken Pot Stickers **OR** Vegetarian Pot Stickers
Served with Ginger, Soy Sauce and Sweet Chili Sauce

TACO TRUCK \$21/person

Choice of 2 Proteins:

Mexican Pulled Pork, Achiote Chicken,
Grilled Beef Tri-Tip **OR** Cajun Spiced Mahi Mahi
with Vegetarian Black Beans, Pickled Radish, Cabbage Slaw, Pico de Gallo,
Cheddar Cheese, Guacamole, Sour Cream and Corn Tortillas

INTERNATIONAL SLIDERS \$22/person

**3 Pieces per person*

American Kobe Beef Sliders
with Caramelized Onions and Sharp Cheddar Cheese
Barbeque Chicken Sliders
with Sliced Tomatoes, Arugula and Garlic Aioli
Mexican Pulled Pork Sliders
with Radishes, Cabbage Slaw and Chipotle Sauce
Served with Sweet Potato Fries, Beer-Battered Onions Rings, Pickles,
Ketchup and Barbeque Sauce



Reception Stations

CHOCOLATE TREATS \$24/person

Chocolate Dipped Strawberries
Dark Chocolate Decadence with Raspberries and Cream
Chocolate Covered Eclairs with Custard
Chocolate Covered Macaroons
Double Chocolate Cookies

POKE BAR \$24/person

**OPTIONAL - Action Station Chef Available at \$150 per hour*
Fresh Salmon, Ahi Tuna Yellow Tail, Cooked Shrimp,
Cucumbers, Carrots, Peppers, Red Onions, Scallions, Corn,
Sesame Seeds, Nuts, Nori, Wakame
Soy Sauce, Spicy Soy Sauce, Sriracha, Mayo, Unagi Sauce and Wasabi

PASTA DELIGHT \$25/person

**OPTIONAL - Action Station Chef Available at \$150 per hour*
Freshly Prepared Pastas:
Orecchiette Pasta
with Chicken, Crimini Mushrooms, Broccolini, Cherry Tomatoes, Fresh Garlic and EVOO
Rigatoni Pasta Bolognese
with Mushrooms, Sweet Peppers and Basil
Risotto Milanese
with Scallops, Shrimp, Creamy Saffron Scented Arborio Rice, Peas, Corn, Fennel and Fresh Dill
Served with Warm Focaccia Bread and Grissini Breadsticks

SUSHI SPECTACULAR \$35/person

**OPTIONAL - Action Station Chef Available at \$150 per hour*
Freshly Made Sushi:
Sashimi, Nigiri and Maki
Served with Pickled Ginger, Soy Sauce and Wasabi

UNDER THE SEA \$500/station

Choice of 3 Items:
**100 Pieces per station*
Oysters on the Half Shell, Chilled Prawns, Snow Crab Claws,
New Zealand Green Lip Mussels or Spicy Ahi Tuna Shots
Served with Cocktail Sauce, Shallot Mignonette, Lemons and Tabasco



Reception Carving Stations

**CHEF ATTENDANT'S FEE REQUIRED
\$150 PER HOUR - ONE AND A HALF HOUR MINIMUM**

HERB GARLIC STUFFED SEMI-BONELESS LEG OF LAMB \$350/station

Serves 35 Guests

Warm German Potato Salad
Rosemary Jus and Green Apple Mint Jelly
Warm Focaccia Bread

NEW YORK STRIP LOIN \$375/station

Serves 25 Guests

Spice Rubbed Natural Beef Strip Loin
Buttermilk Whipped Potatoes
Horseradish, Garlic Aioli and Red Wine Demi-Glace
Rosemary Focaccia Bread

WHOLE TURKEY BREAST \$375/station

Serves 50 Guests

Rosemary and Garlic Marinated Turkey
Mixed Grain Wild Rice
Cranberries, Mushroom Dressing, Citrus-Cranberry Relish and Giblet Gravy
Freshly Baked Rolls

BEEF TENDERLOIN \$400/station

Serves 25 Guests

Herb Bread Crusted Beef Tenderloin
Garlic Mashed Potatoes
Horseradish and Bearnaise Sauce
Freshly Baked Rolls

CHAR SIU PORK SHOULDER & SPARE RIBS \$400/station

Serves 40 Guests

Island Style Macaroni & Cheese Salad
Steamed Jasmine Rice
Honey Hoisin and Hot Mustard Sauces

PRIME RIB OF BEEF \$475/station

Serves 35 Guests

Sea Salt and Garlic Crusted Prime Rib of Beef
Smashed Red Skin Potatoes with Cheddar Cheese and Scallions
Horseradish and Pan Jus
Freshly Baked Rolls

**A 22% Service Charge & 8.75% Sales Tax Will be Applied to
All Food & Beverage Items. All Prices are Subject to Change**



Three Course Plated Dinner

15 GUEST MINIMUM

{ **THREE COURSE PLATED DINNER INCLUDES
CHOICE OF SALAD, ENTRÉE AND DESSERT
ADD \$8 TO INCLUDE A STARTER FOR A FOUR COURSE DINNER** }

Choose One Starter

LOBSTER BISQUE

with Chervil Crème Fraiche

DUNGENESS CRAB CAKES

with Garnet Yam Puree, Tomato Concassé and Sweet Pepper Coulis

BLOODY MARY PRAWNS SHOOTERS

with Lemon Wedges

Choose One Salad

GARDEN SALAD

with Hearts of Romaine & Radicchio, Artichoke Hearts, Roma Tomatoes and Parmesan Cheese with Caesar Dressing

CAPRESE SALAD

with Wine-Ripened Tomatoes, Fresh Mozzarella, Young Arugula and Basil with Balsamic Dressing

BUTTER LETTUCE WEDGE SALAD

with Carrots, Onions, Candied Pecans and Goat Cheese with Champagne Vinaigrette

BABY RED OAK SALAD

with Roasted Grapes, Candied Pecans and Feta Cheese with Raspberry Vinaigrette

BABY SPINACH AND ENDIVE SALAD

with Smoked Bacon Lardon, Baby Tomatoes, Toasted Pine Nuts and Crumbled Blue Cheese with Red Wine Vinaigrette

ROASTED BEET SALAD

with Red & Golden Beets, Mixed Baby Greens, Candied Walnuts and Sonoma Cheese with Lemon Dijon Vinaigrette

GRILLED ASPARAGUS SALAD

with Fennel, Olives, Citrus and Shaved Parmesan Cheese with White Balsamic Dressing

{ **SPLIT MENUS ARE CHARGED AT THE HIGHEST PRICE OPTION** }

All Plated Dinners Include

**SEASONAL VEGETABLES & CHOICE OF FRESHLY BAKED ROLLS
WITH BUTTER OR FOCACCIA BREAD WITH OIL AND VINEGAR
FRESHLY BREWED REGULAR & DECAF COFFEE**

**A 22% Service Charge & 8.75% Sales Tax Will be Applied to
All Food & Beverage Items. All Prices are Subject to Change**



Three Course Plated Dinner

15 GUEST MINIMUM

Entrees

PAN SEARED CHICKEN BREAST \$47/person
with Kahlua-Balsamic Glaze and Citrus Risotto

GREEK LEMON GARLIC CHICKEN \$47/person
with Cranberry Basmati Rice

STUFFED CHICKEN \$47/person
with Sundried Tomatoes and Garlic Cheese

PAN SEARED SALMON \$49/person
with Mashed Cauliflower and Green Pea Coulis

FIRE ROASTED PORK LOIN CHOP \$50/person
with Apple Cider Glaze and Wood Mushroom Risotto

MAHI MAHI A LA PLANCHA \$54/person
with Saffron Basmati Rice and Avocado Coulis

OVEN ROASTED SEA BASS \$54/person
with Tomato Saffron Sauce and Cauliflower Rice

DRUNKEN BRAISED BEEF SHORT RIBS \$55/person
with Braising Lagunitas IPA Reduction and Yukon Potato Puree

SLOW ROASTED PRIME RIB OF BEEF \$58/person
with Garlic Mashed Potatoes, Creamed Horseradish and Thyme Pan Jus

ANGUS NEW YORK STEAK \$60/person
with Blackberry-Merlot Sauce and Roasted Fingerling Potatoes

FILET MIGNON \$62/person
with Bordelaise Sauce and Mashed Yukon Potatoes

RACK OF LAMB PROVENCAL \$66/person
with an Herb-Dijon Crust, Syrah Wine Sauce and Creamy Polenta

PETITE FILET MIGNON & GIANT PRAWNS \$70/person
with Brandy Sauce and Truffle Mashed Potatoes

All Plated Dinners Include

SEASONAL VEGETABLES & CHOICE OF FRESHLY BAKED ROLLS
WITH BUTTER OR FOCACCIA BREAD WITH OIL AND VINEGAR
FRESHLY BREWED REGULAR & DECAF COFFEE

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Three Course Plated Dinner
15 GUEST MINIMUM

Vegetarian Entrees

STIR FRIED VEGAN BEEF SEITAN (V) \$38/person
 with Baby Bok Choy, Sugar Snap Peas, Sweet Peppers and Ponzu Citrus Soy Glaze

ROASTED POBLANO & BLACK BEAN CAKES (V, GF) \$38/person
 with Grilled Vegetables and Roasted Tomatoes

TOY BOX MUSHROOM RISOTTO (V, GF) \$38/person
 with Portobello Mushrooms, Grilled Asparagus, and Roma Tomatoes with Balsamic Reduction

BUTTERNUT SQUASH RAVIOLI (V) \$38/person
 with Bloomsdale Spinach, Organic Baby Vegetables and Cannellini Bean Cassoulet

SAVORY VEGETABLE PUDDING (V) \$40/person
 with Seasonal Roasted Vegetables and Custard on a Puff Pastry

Desserts

WILD BERRY TARTS

CARROT CAKE

PASSION FRUIT CAKE

MANGO MOUSSE CAKE

TIRAMISU ESPRESSO CAKE

RASPBERRY MOUSSE CAKE

STRAWBERRY SHORTCAKE

COPPA BERRY MASCARPONE

NEW YORK STYLE CHEESECAKE

FRESH SEASONAL FRUIT TARTS

TRIPLE CHOCOLATE TERRINE CAKE

CHOCOLATE TULIP CUPS WITH BERRIES

{ **GLUTEN FREE DESSERTS**
AVAILABLE UPON REQUEST }

All Plated Dinners Include

SEASONAL VEGETABLES & CHOICE OF FRESHLY BAKED ROLLS
 WITH BUTTER OR FOCACCIA BREAD WITH OIL AND VINEGAR
 FRESHLY BREWED REGULAR & DECAF COFFEE

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Dinner Buffet

25 GUEST MINIMUM

OLVERA STREET \$48/per person

Tortilla Soup

Southwest Caesar Salad - with Artichoke Hearts, Vegetarian Black Beans, Sweet Peppers, Olives, Parmesan Cheese and Tortilla Chips with Chipotle Caesar Dressing

Cucumber & Pineapple Salad - with Red Onions, Fresh Jalapenos, Cilantro and Citrus Dressing

Oven Roasted Chicken Breast - with Creamy Green Chili Sauce

Grilled Flank Steak - with Honey Glaze and Ancho Chili

Pinto Beans - with Roasted Onions and Garlic

Spanish Rice

Warm Flour and Corn Tortillas

Assorted Condiments - Cabbage Slaw, Cheddar Cheese, Guacamole, Salsa, Sour Cream and Limes

Tres Leches Cake and Creamy Caramel Flan

WHEN IN ROME \$50/per person

Caesar Salad - with Hearts of Romaine, Artichoke Hearts, Kalamata Olives, Roma Tomatoes and Parmesan Cheese with Caesar Dressing

Roasted Mushroom & Artichoke Salad - with Italian Seasonings and Dressing

Caprese Salad - with Vine Ripened Tomatoes, Fresh Mozzarella, Basil and EVOO with Balsamic Drizzle

Porcini Crusted Chicken Breast - with Sundried Tomato Sauce

Pan Seared Salmon - with Tomatoes and Olive Bruschetta

Gnocchi Alla Sorrentina - with Mozzarella Cheese, Baked Sweet Tomato Sauce and Herbs

Roasted Roma Tomatoes - with Olive Tapenade and Herb Oil

Tiramisu Cake and Cannolis

WAVE OF ASIA \$51/per person

Hot & Sour Soup

Asian Chopped Salad - with Iceberg Lettuce, Baby Spinach, Green & Purple Cabbage, Carrots, Sweet Peppers, Enoki Mushrooms, Toasted Peanuts and Crispy Won Ton with Soy Sesame Dressing

Fried Green Bean Salad - with Shrimp, Shitake Mushrooms and Sriracha Vinaigrette

Egg Noodle Salad - with Red Peppers, Carrots, Cucumbers and Cilantro with Thai Peanut Dressing

Orange Ped Chicken - with Light Chili Sauce

Miso Salmon - with Sesame Seeds and Edamame

Chinese Broccoli - with Sesame Oil Sauce

Steamed Jasmine Rice

Mango Mousse Cake and Lychee Almond Cream Tarts

All Dinner Buffets Include

**FRESHLY BAKED ROLLS,
FRESHLY BREWED REGULAR & DECAF COFFEE
AND AN ASSORTMENT OF SPECIALTY TEAS**

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Dinner Buffet

25 GUEST MINIMUM

CLEAN & LEAN \$52/person

Iceberg & Baby Spinach Salad - with Tomatoes, Radishes, Cucumbers, Corn, Carrots and Sweet Peppers with White Balsamic Dressing

Farro Salad - with Rainbow Cauliflower, Cucumbers, Pickled Onions and Parsley with Oregano Dressing

Red Quinoa Salad - with Butternut Squash, Cranberries and Pumpkin Seeds

Lemon Garlic Baked Sea Bass - with Carrot Broth

Chicken Supreme - with Oats and Pecan Crushed Pan Juice

Roasted Seasonal Root Vegetables

Sliced Seasonal Fruit and Carrot Cake

DIVINE TAVERNA \$54/person

Power Green Salad - with Baby Spinach, Apples, Feta Cheese, Berries and Candied Pecans with Red Wine Vinaigrette

Israeli Cous Cous Salad - with Asparagus, Peas, Chives and Parmesan Cheese with Orange Dressing

Marinated Mushroom Salad - with Pimento Peppers and Asiago Cheese

Pancetta Seared Chicken Breast - with Natural Reduction and Pan Jus

Oven Roasted Sea Bass - with Saffron Sauce and Mixed Baby Tomatoes Garnish

Dry Rubbed Striploin - with Cipollini Demi-Glace

Whipped Mashed Potatoes - with Chives

Seasonal Vegetables

Chocolate Truffle Cake and Mango Bars

FEAST YOUR EYES \$58/person

Baby Arugula & Radicchio Salad - with Roasted Pears, Candied Pecans and Goat Cheese with Balsamic Vinaigrette

Nicoise Salad - with Albacore Tuna and Balsamic Vinaigrette

Roasted Red & Golden Beet Salad - with Honey Mustard Dressing

Porcini Crusted Chicken Breast - with Mushroom Ragu

Red Wine Braised Short Ribs - with Root Vegetables

Roasted Baby Potatoes - with Caramelized Shallots

Seasonal Vegetables

Chocolate Mousse Cake and Fresh Kiwi Tarts

All Dinner Buffets Include

**FRESHLY BAKED ROLLS,
FRESHLY BREWED REGULAR & DECAF COFFEE
AND AN ASSORTMENT OF SPECIALTY TEAS**

A 22% Service Charge & 8.75% Sales Tax Will be Applied to
All Food & Beverage Items. All Prices are Subject to Change



Children's Menu

Select One Meal

MACARONI & CHEESE \$22/person
with Seasonal Vegetables

PENNE PASTA MARINARA \$22/person
with Seasonal Vegetables

CHEESEBURGER \$22/person
with French Fries

CHICKEN TENDERS \$22/person
with French Fries and Honey Mustard

MINI PIZZA \$22/person
Choice of Cheese or Pepperoni

All Children's Meals Include

**FRESH FRUIT CUP, VANILLA ICE CREAM DESSERT
AND A CHOICE OF SODA OR CHOCOLATE MILK**

A 22% Service Charge & 8.75% Sales Tax Will be Applied to
All Food & Beverage Items. All Prices are Subject to Change



Beverage Service

No Host Bar

Domestic Beer	\$6.00
Imported/Microbrewery Beer	\$7.00
House Wine and Champagne by the Glass	\$8.00
Premium Wine by the Glass	\$9.00
Call Liquor	\$9.00
Premium Liquor	\$10.00
Super Premium Liquor	\$11.00
Soft Drinks	\$4.25
Mineral Water	\$4.25
Red Bull	\$6.00

Hosted Bar

Domestic Beer	\$6.00
Imported/Microbrewery Beer	\$7.00
House Wine and Champagne by the Glass	\$8.00
Premium Wine by the Glass	\$9.00
Call Liquor	\$9.00
Premium Liquor	\$10.00
Super Premium Liquor	\$11.00
Soft Drinks	\$4.25
Mineral Water	\$4.25
Red Bull	\$6.00

White Wine

CHARDONNAY

Robert Mondavi Napa Valley, CA	\$36.00
Kendall Jackson Vintner's Reserve, CA	\$44.00
La Crema Sonoma Coast, CA	\$46.00
Sonoma Cutrer PR Ranches, CA	\$46.00
Rombauer Napa Valley, CA	\$70.00

OTHER WHITES

J Lohr, Sauvignon Blanc Monterey, CA	\$36.00
Danzante, Pinot Grigio Italy	\$38.00

SPARKLING WINE/CHAMPAGNE

Villa Sandi Il Fresco, Prosecco Italy	\$36.00
Domaine Chandon Napa Valley, CA	\$38.00
Perrier-Jouët Grand Brut France	\$80.00

Red Wine

CABERNET SAUVIGNON

Robert Mondavi Napa Valley, CA	\$36.00
Sterling Central Coast, CA	\$40.00
Louis M. Martini Sonoma Coast, CA	\$44.00
Silver Oak Alexander Valley, CA	\$95.00

PINOT NOIR

J Lohr Monterey, CA	\$36.00
Carmel Road Monterey, CA	\$42.00

MERLOT

Robert Mondavi Napa Valley, CA	\$36.00
Matanzas Creek Santa Rosa, CA	\$40.00

ZINFANDEL

Beringer, White Napa Valley, CA	\$32.00
Napa Cellars, Red Napa Valley, CA	\$40.00

**HOSTED BAR
BEVERAGE AND BAR SERVICE
CHARGES BASED ON CONSUMPTION**

**THERE IS A \$250.00 LABOR FEE PER BARTENDER,
PER FOUR HOUR PERIOD FOR EACH BAR.
IF THE MINIMUM OF \$400.00 PER BAR IS ACHIEVED,
THE LABOR FEE WILL BE WAIVED.**



Audio Visual

MICROPHONES/MIXERS

Floor Microphone Stand	\$25.00
Tabletop Microphone Stand	\$25.00
Wired Hand-Held Microphone	\$35.00
Wireless Lavalier	\$120.00
Wireless Hand-Held Microphone	\$120.00
Wireless Lavalier with Headset Mic	\$150.00
IMP-2, Computer Audio	\$50.00
Mackie 1202 Mixer (4 Mics-8 Aux)	\$90.00
Mackie 1402 Mixer (6 Mics-8 Aux)	\$110.00
Mackie/Onyx 1640 Mixer (16 Mics-8 Aux)	\$130.00
<i>Requires A/V Technician</i>	
Free Standing P.A.	\$200.00
<i>2 Speakers</i>	
Free Standing P.A. System	\$400.00
<i>4 Speakers</i>	

LIGHTING

LED Uplights	\$30.00
Wall Wash Spots	\$50.00

INTERNET

High Speed Internet Connection	\$300.00
Additional Day Rates	\$50.00

COMMUNICATION/PHONE

Outside Phone Line Only	\$25.00
Polycom Speakerphone	\$85.00
Polycom Deluxe (2 Added Mics)	\$130.00
Comrex Telephone Hybrid Box	\$450.00
<i>Requires A/V Technician</i>	

PROJECTORS

Wireless Remote	\$30.00
Long Throw Zoom Lens	\$110.00
<i>Only for LCD Projector (1080P) (7000) LUMEN</i>	
Perfect Cue	\$120.00
LCD Projector VGA	\$350.00
<i>(1024 x 768) (4000) LUMEN</i>	
LCD Projector HDMI	\$400.00
<i>(4000) LUMEN</i>	
LCD Projector	\$480.00
<i>(Ultra-Wide Lens) (3000) LUMEN</i>	
DLP Projector	\$650.00
<i>(1900 x 1200) (4700) LUMEN</i>	
LCD Projector	\$900.00
<i>(1080P) (7000) LUMEN</i>	

SCREENS

8' Drop Down	\$60.00
<i>No Skirt</i>	
8' Wide Screen	\$70.00
<i>with Skirt</i>	
10' Wide Cradle Screen	\$80.00
12' Wide Cradle Screen	\$110.00

FAST FOLD SCREENS

Black Pipe & Drape 12' Panel	\$40.00
6' x 8' - Front or Rear	\$180.00
6' x 8' with Dress Kit	\$300.00
5.2' x 9' - Front or Rear	\$200.00
5.2' x 9' with Dress Kit	\$300.00
6.11' x 12.2' - Front or Rear	\$250.00
6.11' x 12.2 with Dress Kit	\$380.00

**ASSISTED LISTENING DEVICES
AVAILABLE UPON REQUEST**

For Additional Audio Visual Needs

PLEASE CONTACT US DIRECTLY FOR A QUOTE

Audio Visual

INTERFACE/SWITCHER/ DISTRIBUTION

25' CAT-6 Cable	\$25.00
25' HDMI Cable	\$40.00
50' HDMI Cable	\$50.00
75' HDMI Cable	\$65.00
Network Switch	\$50.00
VGA Distribution Amp. 1 x 2 <i>Splitter Includes 75' VGA Cord</i>	\$100.00
VGA Distribution Amp. 1 x 4 <i>Splitter Includes 150' VGA Cord</i>	\$150.00
VGA 4 x 1 Switcher	\$90.00
HDMI Distribution Amp. 1 x 2 <i>Splitter</i>	\$50.00
HDMI Distribution Amp. 1 x 4 <i>Splitter</i>	\$80.00
Power Drop <i>in Magellan Ballroom</i>	\$300.00
Seamless Computer Switcher <i>with Logo Store - Please Specify Type of Computer</i>	\$500.00

A/V TECHNICIAN

Charges are Per Hour

Standard Setup 8am - 5pm <i>Minimum 4 Hours</i>	\$58.00
Overtime 5pm - 7am <i>Minimum 4 Hours</i>	\$87.00
Standard Setup 5pm-7am <i>Minimum 4 Hours</i>	\$87.00
Technical Operator <i>8am - 5pm</i>	\$72.00
Technical Operator <i>5pm - 7am</i>	\$96.00
Specialty Technical Operator	\$96.00

VIDEO

Camera Tripod	\$35.00
DVD or Blu-Ray Player	\$50.00
Camcorder <i>Canon 1080 SD Card</i>	\$280.00
40" LCD Monitor	\$340.00
50" LCD Monitor	\$400.00
70" LCD Monitor	\$700.00
80" LCD Monitor	\$800.00

MISCELLANEOUS

Extension Cord	\$10.00
Power Strip	\$15.00
Tripod Easel	\$15.00
A/V Cart	\$25.00
Wired Mouse	\$25.00
Wireless Mouse	\$50.00
Laser Pointer	\$40.00
House Audio Patch	\$50.00
CD Player	\$65.00
4' x 6' White Board <i>with Markers and Eraser</i>	\$50.00
Complete Flipchart Package <i>with Markers</i>	\$50.00
Post-It Complete Flipchart Package <i>Markers</i>	\$75.00
Speaker Timer	\$100.00
Speaker Timer <i>Large Display</i>	\$130.00
32" Confidence Monitor Package <i>Requires A/V Technician</i>	\$350.00

**ASSISTED LISTENING DEVICES
AVAILABLE UPON REQUEST**

For Additional Audio Visual Needs

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