



BLANCO
- an urban venue -

RUSTIC \$95/pp

menu subject to change

Includes champagne toast, Peerless coffee, Numi teas, sodas and cake cutting (cake not provided).

Cheese Board

selection of local & imported artisanal cheese, fresh fruit, marcona almonds and olives

Market Crudité

grilled and fresh seasonal vegetables, roasted pepper hummus and herb buttermilk creme fraiche

Passed Appetizers (1 per person)

Fig bruschetta, ricotta, pistachio, balsamic

Bacon Wrapped Prawns, chili sauce

Harissa Lamb skewer, tzatziki

English pea deviled eggs

First Course (choose one)

Mixed Baby Greens, gorgonzola, candied walnuts, golden balsamic vinaigrette

Roasted Baby Beets, wild arugula, goat cheese, citrus

Seasonal Soup

Entrees

Roasted Mary's Chicken Breast, creamy polenta, swiss chard, salsa verde

Seared Skuna Bay Salmon, wild rice pilaf, brussels sprouts, almonds & brown butter

Slow Roasted New York, confit fingerling potatoes, roasted baby carrots, wild mushroom jus

Menu selection and entree counts required 7 days before event

Venue Rental

Full Building (\$7500 per day)

Rooftop (\$2500 per day)

Mezzanine (\$1500 per day)

Great Room (\$3500 per day)

A 9.25% Sales Tax and 22% Service Fee will be added to all items. For more info call 408.909.9500



BLANCO
- an urban venue -

CLASSIC \$115/pp

menu subject to change

Includes champagne toast, Peerless coffee, Numi teas, sodas and cake cutting (cake not provided).

Cheese Board

selection of local & imported artisanal cheese, fresh fruit, marcona almonds and olives

Market Crudité

grilled and fresh seasonal vegetables, roasted pepper hummus and herb buttermilk creme fraiche

Chilled Gulf Prawns

Horseradish cocktail sauce, lemon

Passed Appetizers (1 per person)

Fig bruschetta, ricotta, pistachio, balsamic

Bacon Wrapped Prawns, chili sauce

Harissa Lamb skewer, tzatziki

English pea deviled eggs

Steak Skewers, chimichurri

First Course (choose one)

Mixed Baby Greens, gorgonzola, candied walnuts, golden balsamic vinaigrette

Roasted Asparagus, prosciutto, pecorino, soft boiled egg

Roasted Baby Beets, wild arugula, goat cheese, citrus

Seasonal Soup

Entrees

Roasted Mary's Chicken Breast, creamy polenta, swiss chard, salsa verde

Blackened Seabass, coconut rice, black beans, fried plantains, pineapple salsa

Seared beef tenderloin, roasted garlic mash, asparagus, mushroom demi-glace

Crispy duck breast, roasted apples, glazed baby carrots, celery root puree

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Venue Rental

Full Building (\$7500 per day)

Rooftop (\$2500 per day)

Mezzanine (\$1500 per day)

Great Room (\$3500 per day)



BLANCO
- an urban venue -

ELEGANT \$135/pp

menu, subject to change

Includes champagne toast, Peerless coffee, Numi teas, sodas and cake cutting (cake not provided).

Cheese Board

selection of local & imported artisanal cheese, fresh fruit, marcona almonds and olives

Market Crudité

grilled and fresh seasonal vegetables, roasted pepper hummus and herb buttermilk creme fraiche

Chilled Seafood Platter

Smoked salmon, poached prawns, oysters, slow crab claws, horseradish cocktail sauce, mignonette, tartar and lemon

Brie En Croute

Wrapped in filo dough, fresh berries, crostini

Passed Canapes (one piece per person)

Dungeness Crab Cakes, chipotle tartar

Filet crostini, caramelized onions, horseradish crème fraiche

Blini, caviar & crème fraiche

Fig bruschetta, ricotta, pistachio, balsamic

Bacon Wrapped Prawns, chili sauce

Harissa Lamb skewer, tzatziki

First Course (choose one)

Roasted Asparagus, prosciutto, pecorino, soft boiled egg

Roasted Baby Beets, wild arugula, goat cheese, citrus

Chilled lobster tail, endive, blood orange gastrique

Beef carpaccio, capers, lemon, shaved parmesan, arugula

Entrees

Roasted Mary's Chicken Breast, creamy polenta, swiss chard, salsa verde

Blackened Seabass, coconut rice, black beans, fried plantains, pineapple salsa

Seared beef tenderloin, roasted garlic mash, asparagus, mushroom demi-glace

A 9.25% Sales Tax and 22% Service Fee will be added to all items. For more info call 408.909.9500



*Crispy duck breast, roasted apples, glazed baby carrots, celery root puree
Rack of Lamb, eggplant caponata, confit potatoes, olive tapenade*

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Venue Rental

Full Building (\$7500 per day)

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