

BREAKFAST BUFFET OPTIONS

All Breakfast Buffet are accompanied with Fresh Brewed Starbucks® Coffee, Hot Cocoa and an Assortment of Tazo Teas And **(2) Choices** of Juices: Chilled Orange, Apple, Cranberry or Grapefruit Juice

CONTINENTAL BREAKFAST BUFFET | \$28

Assorted Muffins, Almond Croissants, and Breakfast Breads, Sweet Butter and Seasonal Preserves, Fresh Sliced Seasonal Fruits

DELUXE BREAKFAST BUFFET | \$35

Glendale Scramble (Soft Scramble Eggs and Cheddar Cheese) Red Potato Hash, Apple-Wood Smoked Bacon or Pork Sausage, Buttermilk Pancakes or Cinnamon French Toast Fresh Sliced Seasonal Fruits

BREAKFAST ENHANCEMENTS:

Belgian Waffles with Whipped Cream & Maple Syrup | **\$4.50**

Buttermilk Pancakes with Maple Syrup | \$4.00

Chilaquiles Verdes | **\$7.00** Fried Corn Tortilla Chips, Roasted Tornatillo Salsa, Shredded Cheese, Pico de Gallo

Butter Croissant Sandwich | **\$7.00** Scrambled Eggs, Black Forest Ham, Cheddar

Cinnamon Crusted French Toast with Maple Syrup | **\$4.00**

Santa Monica Toast | **\$7.00** Pumpernickel Toast, Arugula, Avocado Mash, Quail Egg

Vanilla Yogurt Parfait | **\$6.00** Vanilla Yogurt, Seasonal Fruits, Granola Cinnamon Oatmeal with Cranberries and Almonds | **\$5.00**

Sunrise Scramble Burrito | **\$7.00** Scrambled Eggs, Cheddar Cheese, Apple-Wood Smoked Bacon

Biscuits and Sausage Gravy | \$4.00

Soft Scrambled Eggs and Bacon | \$4.50

Pork Sausage Links | \$3.00

Assorted Individual Yogurts and Granola | \$3.00

Chilled Hard-Boiled Eggs by Dozen | \$24.00

Minimum of 20 Guests and Based on a 90 Minute Service. A \$150.00 Labor Fee will apply to all meal functions where final guarantee is less than the minimum

Prices are per guest and are subject to change. Exclusive of 23% taxable service charge & prevailing state sales tax. Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness



BREAKFAST PLATED OPTIONS

All Plated Breakfast are accompanied with Muffins, Fresh Brewed Starbucks® Coffee, Hot Cocoa and an Assortment of Tazo Teas And **(2) Choices** of Juices: Chilled Orange, Apple, Cranberry or Grapefruit Juice

JADE BREAKFAST | \$28

Soft Scrambled Eggs, Apple-Wood Smoked Bacon or Pork Sausages Pan Roasted Potatoes, Fresh Sliced Seasonal Fruits

PEARL CALIFORNIA FRITTATA | \$30

Cage-Free Eggs, Sundried Tomatoes, Baby Spinach, Mozzarella Cheese, Garnished with Avocado and Salsa, Serrano Potato Hash, Fresh Sliced Seasonal Fruits

EMERALD STEAK & EGG HASH | \$33

Marinated Flank Steak, Pasilla Peppers, Onions, Potato Hash, Cage-Free Scrambled Eggs, Pico de Gallo, Fresh Sliced Seasonal Fruit

SAPPHIRE FRENCH TOAST | \$28

Powdered Sugar Crusted French Toast, Apple-Wood Smoke Bacon, Maple Syrup, Fresh Sliced Seasonal Fruit

SUNRISE SCRAMBLE BURRITO | \$28

Scrambled Eggs with Sautéed Onions and Peppers, Swiss Cheese, Pork Sausages, Potato Hash, Sour Cream & Salsa, Fresh Sliced Seasonal Fruit

Based on a 90 Minute Service and Carries No Minimum

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LUNCH BUFFET

All Lunch Buffet Includes Iced Tea or Lemonade and Water Choice of 2 Salads & 3 Entrées

ASIAN BUFFET | \$45

SALADS | Choice of Two

CRUNCHY ASIAN MANDARIN SALAD

Baby Greens, Roasted Almonds, Sweet Orange Segments, Fried Wontons, Sesame Dressing

ASIAN NOODLE SALAD

Rice Noodles, Broccoli, Bell Peppers, Red Cabbage, Carrots, Ginger-Soy Dressing

ENTRÉES | Choice of Three

ASIAN GLAZED ORANGE CHICKEN

Grilled Chicken Breast, Sweet Soy, Orange Zest, Chopped Ginger, Orange Reduction

MARINATED GRILLED TERIYAKI CHICKEN

Chicken Breast Marinated with Ginger, Sesame Oil, Teriyaki Sauce

SWEET AND SOUR PORK

Roasted Pork with Sweet & Sour Sauce

SLICED MONGOLIAN BEEF

Ginger, Garlic and Soy Sauce, Scallions

ACCOMPANIMENTS

Choice of: Steamed White Rice or Stir-Fried Rice Crunchy Vegetable Egg Rolls with Ginger Sweet Dipping Sauce Fortune Cookies

DESSERTS | All Included

MANDARIN CAKE Sponge Cake, Mandarin Frosting, Garnished with Mandarins

MANGO MOUSSE CAKE

GREEN TEA MOUSSE CAKE

KOREAN CUCUMBER SALAD

Marinated Cucumber Slices, Mirin, Chili Flakes, Mint

VEGETABLE THAI SALAD

Shredded Zucchini, Cabbage, Carrots, Bell Pepper, & Thai Peanut Dressing

GARLIC AND GINGER BEEF WITH BROCCOLI

Thinly Sliced Beef, Ginger, Garlic, Soy Sauce, Broccoli Florets

KOREAN BBQ BEEF Thin Cut Beef Slices, Green Onions, Chili Flakes, Bulgogi Sauce

SZECHUAN PORK BELLY Roasted Pork Belly, Szechuan Sauce

TOFU STIR-FRIED VEGETABLES

Roasted Pork Belly, Szechuan Sauce

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LUNCH BUFFET

All Lunch Buffet Includes Iced Tea or Lemonade and Water Choice of 2 Salads & 3 Entrées

FLAVORS OF FLORENCE | \$44

SALADS | Choice of Two

ANTIPASTO SALAD Chopped Romaine, Salami Genoa, Fresh Mozzarella Cheese, Olives, Fresh Basil, Baby Tomatoes

TUSCAN KALE SALAD

Cherry Tomatoes, Garbanzo Beans, Asiago Cheese, Almonds, Balsamic Vinaigrette

ENTRÉES | Choice of Three

ITALIAN SAUSAGE AND RIGATONI

Bolognese Sauce, Melted Mozzarella Cheese

BRAISED BEEF MEATBALLS Braised Meatballs, Pomodoro Sauce, Parmesan Cheese

CHICKEN PICCATA Pan Seared Chicken Breast, Lemon-Piccata Sauce

SKILLET ITALIAN CHICKEN Garlic Slices, Bell Peppers, Pomodoro Sauce

ACCOMPANIMENTS

Marinated Roasted Vegetables Garlic Bread Toast

DESSERTS | All Included

CAPRI CAKE Italian Chocolate Cake, Powdered Sugar

CLASSIC TIRAMISU Coffee Flavored Sponge Cake, Mascarpone Cheese, Cocoa

MANGO PANNA COTTA Mango Puree, Coconut, Sugar, Gelatin **CAPRESE SALAD** Spring Mix, Fresh Mozzarella Cheese, Big Tomatoes, Fresh Basil, Balsamic Glaze

ROMAINE HEARTS CAESAR SALAD *Garlic Croutons, Shaved Parmesan, Caesar Dressing*

BEEF SHORT RIB STROGANOFF Braised Short Ribs, Creamy Sauce, Mushrooms, Parsley

CHEESE RAVIOLIS 3-Cheese Raviolis, Basil-Pesto Cream Sauce

RATATOUILLE *Sautéed Green Zucchini, Yellow Squash, Eggplant, Bell Peppers, Garlic, Pomodoro Sauce*

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All Lunch Buffet Includes Iced Tea or Lemonade and Water Choice of 2 Salads & 3 Entrées

SATISFYING SIESTA | \$47

SALADS | Choice of Two

MEXICALI GREEN SALAD

Crunchy Jicama, Cucumbers, Orange Segments, Tortilla Chips, Cilantro Lime Dressing

NOPALITOS (CACTUS) SALAD

Tender Cactus Strips, Tomatoes, Onions, Serrano Pepper, Lemon Juice

ROASTED CORN AND RED BEANS SALAD

Roasted Corn, Red Kidney Beans, Diced Onions, Bell Peppers, Lemon Juice

TEX-MEX CAESAR SALAD

Pasilla Pepper, Caesar Dressing

ENTRÉES | Choice of Three

TEQUILA CHICKEN FAJITAS

Marinated Chicken Strips, Sautéed with House Tequila, Garlic, Bell Peppers, Onions

BEEF STEAK FAJITAS

Marinated Flank Steak, Sautéed with Garlic, Bell Peppers, Onions

CILANTRO CHICKEN BREAST

Cilantro-Marinated Chicken Breast, Lime Juice

POLLO AL HORNO Fire Roasted Bone in Chicken, Pico De Gallo

ACCOMPANIMENTS

Choice of: Mexican Rice or Cilantro Rice Choice of: Pinto, Refried, or Black Beans Choice of: Flour or Corn Tortilla

DESSERTS | All Included

CARAMEL FLAN

Eggs, Condensed Milk, Vanilla

CINNAMON SUGAR CHURROS

Flour, Eggs, Sugar, Cinnamon

TRES LECHES CAKE

Vanilla Sponge Cake, Whole Evaporated and Condensed Milk

BAJA GRILLED CARNE ASADA Marinated Beef Slices, Sautéed with Onions, Roasted

Marinated Beef Slices, Sautéed with Onions, Roasted Serrano Peppers

MEXICAN PORK CARNITAS

Braised Shredded Pork, Limes, Green Salsa

CHEESE ENCHILADAS

Soft Corn Tortilla Filled with Mix Shredded Cheese, Guajillo-Ancho Pepper Sauce

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All Lunch Buffet Includes Iced Tea or Lemonade and Water Choice of 2 Salads & 3 Entrées

SANDWICH SHOP | \$43

SALADS | Choice of Two

ARCADIAN GREEN SALAD

Baby Greens, Tomatoes, Shredded Carrots, White Balsamic Vinaigrette

WILD ARUGULA SALAD

Fuji Apples, Medjool Dales, Manchego Cheese, Walnuts, Citrus-Orange Vinaigrette

ENTRÉES | Choice of Three

ROAST BEEF WITH GOAT CHEESE ON SOURDOUGH Baby Swiss, Caramelized Onion, Arugula

OVEN ROASTED TURKEY BREAST ON CIABATTA Romaine Leaf, Roma Tomatoes, Cheddar Cheese, Herb Aioli

APPLE-CURRY CHICKEN SALAD ON PUMPERNICKEL Grilled Chicken Breast, Apples, Celery, Curry Aioli

ALBACORE TUNA SALAD WITH PROVOLONE CHEESE ON WHOLE GRAIN Spring Mix, Roma Tomatoes

ACCOMPANIMENTS

Choice of: Potato Chips or Potato Salad Whole Fruits

DESSERTS | All Included

OATMEAL-RAISIN COOKIES

DOUBLE CHOCOLATE BROWNIES

LEMON BARS

TUSCAN KALE SALAD Cherry Tomatoes, Garbanzo Beans, Asiago Cheese, Almonds, Balsamic Vinaigrette

ROMAINE HEARTS CAESAR SALAD Garlic Croutons, Shaved Parmesan, Caesar Dressing

CALIFORNIA BLT WRAPS Apple-Wood Smoked Bacon, Avocado, Aioli, Baby Greens, Roma Tomatoes

FLORENCE TRIO CUT ON HOAGIE ROLL Ham, Salami, Prosciutto, Pepperoncini, Provolone Cheese, Aioli

SEASONAL ROASTED VEGETABLE WRAPS *I*

Roasted Zucchini, Yellow Squash, Bell Peppers, Mozzarella Cheese, Pesto Aioli

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PLATED LUNCH SANDWICH AND SALAD OPTIONS

All Plated Lunch Includes Iced Tea or Lemonade and Water

SALAD OPTIONS

VEGAN BEETS & QUINOA SALAD | \$18 🥥

Red Beets, Quinoa, Wild Arugula, Orange Segments, Toasted Almonds, Red Wine Vinaigrette

GRILLED CHICKEN CAESAR SALAD | \$22

Grilled Chicken Breast, Romaine Hearts, Shaved Parmesan Cheese, Scallions, Caesar Dressing

CALIFORNIA BERRY SALAD | \$24

Grilled Chicken Breast, Cranberries, Butter Leaf Lettuce, Crispy Shallots, Caramelized Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette.

ALMOND AND CHICKEN SALAD | \$24

Shredded Chicken, Toasted Almonds, Orange Segments, Wonton Strips, Scallions, Sesame Dressing

SANDWICH OPTIONS

Served with Choice of: Potato Chips, Potato Salad, or Asian Napa Cabbage Slaw

CALIFORNIA BLT WRAP | \$19

Crispy Apple-Wood Smoked Bacon, Baby Spinach, Roma Tomatoes, Serrano Hummus on Sundried Tomatoes Flour Tortilla

OVEN ROASTED TURKEY ON CROISSANT | \$24

Lettuce, Roma Tomatoes, Apple-Wood Smoked Bacon, Avocado, Herb Aioli

APPLE CHICKEN CURRY SALAD ON WHOLE WHEAT BREAD | \$26

Grilled Chicken, Fuji Apples, Curry Aioli, Celery, Baby Greens on Whole Wheat Bread

MINT PESTO CHICKEN CIABATTA ROLL | \$26

Roma Tomatoes, Provolone Cheese, Arugula, Mint Pesto Aioli

ROAST BEEF AND WILD ARUGULA SANDWICH | \$26

Thinly sliced Roast Beef, Caramelized Onions, Swiss Cheese, Horseradish Cheese Spread

DESSERT | Choice of One

Mandarin Cake New York Cheesecake Italian Tiramisu Chocolate Mousse Cake Mango Mousse Cake Wild Raspberry Sorbet Fruit Cup

Based on a 90 Minute Service and Carries No Minimum

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PLATED LUNCHEON

All Lunch Entrées includes: Seasonal Vegetables, Artisanal Bread Rolls, and Butter Iced Tea or Lemonade and Water Choice of (1) Salad, (1) Entrée, (1) Side and (1) Dessert

FIRST COURSE

PLEASE SELECT (1) ONE

ARCADIAN GREEN SALAD

Baby Greens, Tomatoes, Shredded Carrots, White Balsamic Vinaigrette

PETITE CAESAR SALAD

Romaine Hearts, Scallions, Garlic Croutons, Creamy Caesar Dressing

CRANBERRY AND KALE SALAD

Candied Walnuts, Feta Crumbles, Dried Cranberries, Citrus-Orange Vinaigrette, Balsamic Glaze

CALIFORNIA BERRY SALAD

Grilled Chicken Breast, Cranberries, Butter Leaf Lettuce, Crispy Shallots, Caramelized Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette.

CALIFORNIA SEASONAL BERRY SALAD

Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette

WILD ARUGULA AND MANCHEGO SALAD

Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette

ALMOND AND SPINACH SALAD

Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette

MAIN COURSE

PLEASE SELECT (1) ONE

PRIME GRILLED NEW YORK

SIRLOIN STEAK | \$45 Truffle Butter Sauce

Truille Duller Sauce

BLACK PEPPER CRUSTED PETITE BEEF TENDERLOIN (FILET MIGNON) | \$45 Bordelaise Sauce

Bordelaise Sauce

BLACKENED TRI-TIP STEAK | \$38

Mint-Parsley Chimichurri

PAN ROASTED CHICKEN BREAST | \$35 Garlic Au Jus

ROASTED CHICKEN STROGANOFF | \$32 Sautéed Mushrooms, Demi-glace, Sour Cream

PAN SEARED SALMON | \$35 Lemon Burr Blanc

HERB-CRUSTED MAHI-MAHI | \$36 Tomato-Caper Wine Sauce

VEGETARIAN OPTIONS

PLEASE SELECT (1) ONE

ROASTED BUTTERNUT SQUASH AND QUINOA | \$28 @

Roasted Butternut Squash, Crispy Quinoa, Baby Spinach, Pickles, Carrots, Turnips

MUSHROOM AND CHEESE RAVIOLIS | \$30 🕗

Walnut Parmesan Sauce

CAULIFLOWER STEAK AND MINT-PARSLEY CHIMICHURRI | \$30 @

Roasted Potatoes Hash, Mixed Greens

PROVENÇAL RATATOUILLE AND GOAT CHEESE | **\$28** @

Roasted Squash, Eggplant, Tomatoes, Bell Peppers, Fresh Herbs

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PLATED LUNCHEON

All Lunch Entrées includes: Seasonal Vegetables, Artisanal Bread Rolls, and Butter Iced Tea or Lemonade and Water Choice of (1) Salad, (1) Entrée, (1) Side and (1) Dessert

> SIDES PLEASE SELECT (1) ONE

ROASTED POTATOES

JASMINE RICE PILAF

GARLIC MASHED POTATOES

.....

POTATO GRATIN

ISRAELI COUSCOUS

CREAMY PARMESAN POLENTA

FINAL COURSE PLEASE SELECT (1) ONE

NEW YORK CHEESECAKE

CHOCOLATE MOUSSE CAKE

TIRAMISU

DULCE DE LECHE MANGO MOUSSE CAKE

WILD RASPBERRY SORBET

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PLATED DINNER

All Plated Dinner Entrées are accompanied with Seasonal Vegetables, Artisanal Bread Rolls, and Butter Fresh Brewed Starbucks® Coffee, Assortment of Tazo Teas and Water Choice of (1) Salad, (1) Entrée, (1) Side and (1) Dessert

FIRST COURSE

PLEASE SELECT (1) ONE SALAD

ARCADIAN GREEN SALAD

Baby Greens, Tomatoes, Shredded Carrots, White Balsamic Vinaigrette

BABY MIXED GREENS SALAD

CALIFORNIA SEASONAL BERRY SALAD Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette

WILD ARUGULA AND MANCHEGO SALAD

Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette

ALMOND AND SPINACH SALAD

Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette

MAIN COURSE

CHOICE OF (1) ONE ENTRÉE

PRIME GRILLED NEW YORK SIRLOIN STEAK | \$65

Truffle Butter Sauce

BLACK PEPPER CRUSTED PETITE BEEF TENDERLOIN (FILET MIGNON) | \$65 Bordelaise Sauce

BLACKENED TRI-TIP STEAK | \$55 Mint-Parsley Chimichurri

MINT MARINATED CHICKEN BREAST | \$55 Lemon Butter Sauce

PAN ROASTED CHICKEN BREAST | \$55 Garlic Au Jus

ROASTED CHICKEN STROGANOFF | \$56 Sautéed Mushrooms, Demi-glace, Sour Cream

PAN SEARED SALMON | \$55 Lemon Burr Blanc

HERB-CRUSTED MAHI-MAHI | \$56 Tomato-Caper Wine Sauce

MEDITTERRANEAN JUMBO SHRIMP | \$52 Garlic, Roasted Tomatoes, Capers, Kalamata Olives, Basil,

Extra Virgin Olive Oil

DUO ENTRÉES

CHOICE OF (1) DUO

BLACK PEPPER CRUSTED BEEF TENDERLOIN (FILET MIGNON) & SHRIMP SCAMPI | \$70

Bordelaise Sauce, Lemon Caper Sauce

PAN ROASTED CHICKEN BREAST AND PAN SEARED SALMON | \$65

Garlic Au Jus. Lemon Burr Blanc

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PLATED DINNER

All Plated Dinner Entrées are accompanied with Seasonal Vegetables, Artisanal Bread Rolls, and Butter Fresh Brewed Starbucks® Coffee, Assortment of Tazo Teas and Water **Choice of (1) Salad, (1) Entrée, (1) Side and (1) Dessert**

VEGETARIAN ENTRÉES

CHOICE OF (1) ONE ENTRÉE

ROASTED BUTTERNUT SQUASH

AND QUINOA | \$30 @

Roasted Butternut Squash, Crispy Quinoa, Baby Spinach, Pickles, Carrots, Turnips

MUSHROOM AND CHEESE RAVIOLIS | \$30 @

Walnut Parmesan Sauce

CAULIFLOWER STEAK AND MINT-PARSLEY CHIMICHURRI | \$32 Roasted Potatoes Hash, Mixed Greens

PROVENÇAL RATATOUILLE

AND GOAT CHEESE | \$32 Roasted Squash, Eggplant, Tomatoes, Bell Peppers, Fresh Herbs

SIDES PLEASE SELECT (1) ONE

ROASTED POTATOES

JASMINE RICE PILAF

CREAMY PARMESAN POLENTA

GARLIC MASHED POTATOES

POTATO GRATIN

ISRAEL COUSCOUS

FINAL COURSE PLEASE SELECT (1) ONE

NEW YORK CHEESECAKE

CHOCOLATE MOUSSE CAKE

TIRAMISU

DULCE DE LECHE

MANGO MOUSSE CAKE

WILD RASPBERRY SORBET

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DINNER BUFFET OPTIONS

All Dinner Buffet Options are accompanied with Seasonal Vegetables, Artisanal Bread Rolls, Butter, and Assorted Desserts Fresh Brewed Starbucks® Coffee, Assortment of Tazo Teas and Water

EMBASSY JEWEL BUFFET | \$65

CHOICE OF (3) SALADS, (3) ENTRÉES, (2) SIDE AND (3) DESSERTS

SALADS

PLEASE SELECT (3) SALADS

GARDEN GREEN SALAD

With Assorted Condiments

CLASSIC CAESAR SALAD

With Herbed Croutons, Asiago Cheese

CALIFORNIA SEASONAL BERRY SALAD

Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette

WILD ARUGULA AND MANCHEGO SALAD

Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette

ALMOND AND SPINACH SALAD

Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette

ANTIPASTO SALAD

Romaine Hearts, Salami, Prosciutto, Pepperoncini, Kalamata Olives, Fresh Mozzarella, Cherry Tomatoes, Artichokes, and Herb Vinaigrette

SEAFOOD SALAD PASTA

Roasted Salmon, Shrimp, Crab Meat, Celery, Bell Peppers, Basil, Parsley, Lemon Juice, Spicy Aioli

ENTRÉES

PLEASE SELECT (3) ENTRÉES

SEARED CHICKEN BREAST WITH PICCATA SAUCE

PAN ROASTED SALMON AND LEMOR BURR BLANC

HERB ROASTED PORK LOIN AND APPLE CIDER SAUCE

SHORT RIB BEEF STROGANOFF AND PAPPERDELLE PASTA ROASTED NEW YORK STRIP WITH MARSALA SAUCE

BLACK PEPPER CRUSTED BEEF TENDERLOIN AND BORDELAISE SAUCE

BLACKENED TRI-TIP STEAK AND CHIMICHURRI

SIDE PLEASE SELECT (2) SIDES

ROASTED POTATOES

JASMINE RICE PILAF

GARLIC MASHED POTATOES

POTATO GRATIN

CREAMY PARMESAN POLENTA

ISRAEL COUSCOUS

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EMBASSY BUFFET | \$55

CHOICE OF (2 SALADS, (2) ENTRÉES, (1) SIDE AND (1) DESSERT

SALADS

PLEASE SELECT (2) SALADS

GARDEN GREEN SALAD

With Assorted Condiments

CLASSIC CAESAR SALAD

With Herbed Croutons, Asiago Cheese

CALIFORNIA SEASONAL BERRY SALAD

Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette

WILD ARUGULA AND MANCHEGO SALAD

Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette

ALMOND AND SPINACH SALAD

Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette

ANTIPASTO SALAD

Romaine Hearts, Salami, Prosciutto, Pepperoncini, Kalamata Olives, Fresh Mozzarella, Cherry Tomatoes, Artichokes, and Herb Vinaigrette

SEAFOOD SALAD PASTA Roasted Salmon, Shrimp, Crab Meat, Celery, Bell Peppers, Basil, Parsley, Lemon Juice, Spicy Aioli

ENTRÉES PLEASE SELECT (2) ENTRÉES

SEARED CHICKEN BREAST WITH PICCATA SAUCE

PAN ROASTED SALMON AND LEMOR BURR BLANC

HERB ROASTED PORK LOIN AND APPLE CIDER SAUCE

SHORT RIB BEEF STROGANOFF AND PAPPERDELLE PASTA ROASTED NEW YORK STRIP WITH MARSALA SAUCE

BLACK PEPPER CRUSTED BEEF TENDERLOIN AND BORDELAISE SAUCE

BLACKENED TRI-TIP STEAK AND CHIMICHURRI

SIDE PLEASE SELECT (1) SIDES

ROASTED POTATOES

JASMINE RICE PILAF

GARLIC MASHED POTATOES

POTATO GRATIN

CREAMY PARMESAN POLENTA

ISRAEL COUSCOUS

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DINNER BUFFET DESSERT OPTION

DESSERT

EMBASSY JEWEL BUFFET SELECT (3) THREE EMBASSY BUFFET SELECT (2) TWO

NEW YORK CHEESECAKE

CHOCOLATE MOUSSE CAKE

TIRAMISU

DULCE DE LECHE

MANGO MOUSSE CAKE

WILD RASPBERRY SORBET

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APPETIZERS

Tray-Passed Service Option for an Additional Fee of \$150.00++ Minimum of 50 Pieces per Selection

COLD APPETIZERS

TIGER SHRIMP COCKTAIL | \$5

Dill-Lemon, Poached Tiger Shrimp, Bloody Mary Cocktail Sauce

ANTIPASTI SHOOTERS | \$7 Artichokes, Feta Cheese, Kalamata Olives, Cherry Tomatoes, Oregano, Crostini

WILD MUSHROOM AND GOAT CHEESE TARTS | \$7 Caramelized Onions, Magenta

CAPRESE SKEWER | \$5 Fresh Mozzarella, Cherry Tomatoes, Basil, Balsamic Glaze

CALI ROCK SHRIMP CEVICHE SHOTS | \$6 Mango, Bell Peppers, Micro Cilantro **SEASONAL FRUIT SKEWERS | \$5** Agave, Mint, Yogurt

TOMATO, CAPER, AND BASIL BRUSCHETTA | \$4 Saba Reduction

SEASONAL FRUIT SKEWERS | \$5 Agave, Mint, Yogurt

TUNA AHI POKE | \$6 Tuna Poke, Ponzu, Scallion, Sesame Seeds on Wonton Chips

BEEF TENDERLOIN CROSTINI | \$6 Black Pepper Crusted Beef, Horseradish Cream

HOT APPETIZERS

MARDI GRAS SHRIMP AND ANDOUILLE SKEWER | \$6 Cajun Grilled Shrimp, Siracha Aioli

MOJITO GRILLED SKIRT STEAK SKEWERS | \$7 Cucumber, Mint Relish

SPICE CHICKEN SATAY | \$5 Coconut Milk, Peanut Dipping Sauce

LOADED POTATO SKINS | \$4 Cheddar, Apple-Wood Smoked Bacon, Scallion, Sour Cream

COCONUT CHICKEN STRIP | \$5 Batter and coated with Coconut, Ginger-Garlic Soy BRAISED MEATBALLS WITH POMODORO SAUCE | \$4 Braised Beef Meatballs, San Marzano Tomato Sauce

WILD MUSHROOM AND GOAT CHEESE TARTS | \$7 Caramelized Onion, Magenta, Apple-Wood Smoked Bacon

VEGETABLE SPRING ROLL | \$4

Ginger-Garlic Soy

MUSHROOM STUFFED CUP | \$6 Butternut Squash, Goat Cheese, Dried Cranberries, Candy Walnuts

PAN SEARED MINI CRAB CAKE | \$6 Harissa Aioli, Watermelon Radish

Prices are per piece and are subject to change. Exclusive of 23% taxable service charge & prevailing state sales tax. Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness



RECEPTION PLATTERS

All Platters Serves 50 Guests

Seasonal Fresh Cut Fruit & Berries Display | \$250

Yogurt-Raspberry Dipping Sauce

Domestic Cheese Platter | \$275

Cheddar, Pepper Jack, Swiss, Manchego and Blue Cheese, Caramelized Walnuts, Dried & Seasonal Berries, Served with Cracker and Crostini's

Mediterranean Roasted Vegetables Board | \$250

Oregano-Parsley Marinated Seasonal Vegetable, Balsamic Reduction

Charcuterie Board | \$325

Prosciutto, Spicy ham, Salami Whole, Assorted Cheeses, Cured Olives, Grain Mustards, Pistachios, Cornichon, Fig spread and Pickle Vegetables

Crudité Vegetable Board | \$250

Buttermilk Ranch Dressing and Serrano Hummus

Antipasto Platter | \$300

Spicy Ham, Genoa Salami, Fresh Mozzarella, Fire Roasted Bell Peppers, Herb Marinated Zucchini & Squash, Cured Olives, Pepperoncini, Marinated Artichoke Hearts, Hummus, Served with Lavosh and Selection of Crackers

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BREAKS

Pastries & Snacks

Prices are per dozen

Assorted Bagels and Cream Cheese	\$45	Assorted Chips	\$30
Assorted Muffins Small	\$36	Seasonal Whole Fruit	\$36
Assorted Muffins Large	\$40	Assorted Individual Yogurts	\$36
Breakfast Bread Zucchini	\$40	Lemon Bars	\$40
Mini Almond Croissants	\$42	Brownie Squares	\$40
Assorted Danishes Small	\$36	Ice Cream Bars	\$40
Assorted Scones Small	\$36	Assorted Fresh Baked Cookies	\$36
Assorted Candy Bars	\$40	Rice Krispies Squares	\$36
Assorted Granola Bars	\$30	Assorted Protein Bars	\$40

Executive Breaks

Prices are per person

Healthy Start | \$14

Seasonal Whole Fruit, Granola Bars, Trail Mix, Assorted Fruit Juices & Bottled Water

The Perfect Snack | \$16

Assorted Finger Sandwiches, Seasonal Whole Fruit, Idaho Potato Chips, Assorted Soft Drinks & Bottled Water

Movie Theater | \$16

Mini Pretzel, Peanuts, Popcorn, Candy Bars, Assorted Soft Drinks & Bottle of water

Assorted Mini Pastries | \$15

Mini Cheesecake, Chocolate Mousse and Fruit Tarts Assortment of Tazo Teas and Bottled Water

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REFRESHMENTS

Beverages	
Price per Gallon	
Freshly Brewed Starbucks® Coffee	\$65
Assortment of Hot Tazo Teas	\$65
Iced Tea	\$65
Champagne Punch	\$75
Lemonade	\$35
Fruit Punch	\$35
Sold Separately	
Assorted Regular and diet Soft Drinks	\$3
Juices: Apple, Cranberry, Orange	
Bottled Mineral or Non-Carbonated Water	
Starbucks® Frappuccino	\$3
Carafe	
Assorted Soft Drinks	\$18
Lemonade	\$18
Fruit Punch	\$18

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BEVERAGE SERVICE

Hot Beverages |

Freshly Brewed Starbucks® Coffee Assortment of Tazo Tea

Carbonated Beverages |

Coca-Cola® Products

Enhanced Beverages |

Gatorade Izze® Carbonated Fruit Juice Red Bull Energy Drinks Starbucks® Frappuccino and Double Shots Assorted Naked Brand Smoothies

	1/2 Day Beverage Service (4 Hours)	All Day Beverage Service (Refreshed Throughout the Day)
Hot Beverages	\$12	\$20
Carbonated Beverages	\$8	\$12
Enhanced Beverages	\$10	\$16
Hot & Carbonated Beverages	\$16	\$30
Hot and Enhanced Beverages	\$18	\$32

Prices are per Guest and Carries No Minimum

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BAR & WINE

Hosted or Cash Bar

Requires \$100 Bar fee and carries no minimum

Super Premium Premium Cocktails Call Brand Cocktails Well Brand Cocktails House Wine Imported Beer Domestic Beer Soft Drinks / Juices	Hosted \$16 \$13 \$11 \$10 \$8 \$8 \$7 \$3	Cash \$17 \$14 \$12 \$11 \$9 \$9 \$8 \$8 \$3
Wine List		
House Wine	Bottle \$28	
White Wine Oyster Bay Chardonnay William Hill Chardonnay Brancott Sauvignon Blanc Pedroncelli Sauvignon Blanc Blufeld Reisling Fess Parker Reisling Ruffino Pinot Grigio Da Vinci Pinot Grigio	\$32 \$38 \$32 \$36 \$32 \$36 \$32 \$32 \$34	
Red Wine Mark West Pinot Noir Poppy Pinot Noir Edna Valley Merlot Donati Merlot Copolla Cabernet Sauvignon Franciscan Cabernet Sauvignon	\$34 \$38 \$36 \$40 \$42 \$46	

Beer Kegs

1/6 | \$500 1/2 | \$750

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