



This and That

Fluids

Freshly Brewed Coffee and Decaffeinated Coffee	75 gallon
Assorted Herbal Teas	75 gallon
Brewed Iced Tea, Lemonade or Fruit Punch	75 gallon
Chilled Fruit Juices	56 gallon
Individual Whole, Skim and 2% Milks	4.25 each
Individual Fruit Smoothies	4.75 each
Specialty Drinks	6.00 each
Lipton Bottled Iced Tea, Starbucks Frappaccino, Gatorade	
SoBe Energy Drinks, Dole Fruit Juices	
Still and Sparkling Waters	4.50 each
Assorted Pepsi Soft Drinks	4.50 each

Indulge

Assorted Breakfast Nut Breads	65 dozen
European Coffee Cakes and Strudels	65 dozen
Assorted Fruit and Nut Muffins	65 dozen
Flaky Butter Croissants	65 dozen
Almond or Chocolate Croissants	65 dozen
Cinnamon Rolls or Pecan Sticky Buns	65 dozen
Fresh Bagels with Cream Cheese	70 dozen
Assorted Danish Pastries	65 dozen
Assorted Doughnuts	65 dozen
Assorted Petite Breakfast Pastries	65 dozen

Runway Favorites

Jumbo Cookies	65 dozen
A selection that may include Chocolate Chip, Macadamia Nut, White Chocolate Chunk, Oatmeal Raisin, Peanut Butter or Sugar	
Assorted Brownies	63 dozen
A selection that may include Chocolate Fudge, Pecan, White Chocolate & Caramel	
Assorted Petite French Pastries	68 dozen
Biscotti	68 dozen
Chocolate, Anisette or Pistachio	
Chocolate Dipped Strawberries or Chocolate Truffles	69 dozen
Tea Cookies	48 dozen
European Style Open Faced Finger Sandwiches	82 dozen
Petite Croissant Sandwiches	82 dozen
Specialty Logo Cookies	82 dozen
Minimum order of two dozen, with two weeks notice	

Supporting Role

Whole Fresh Fruit	5.00 each
Granola Bars, Chocolate Candy Bars and Power Bars	4.00 each
Individual Plain or Fruit Yogurts	4.00 each
Frozen Fruit Juice Bars	4.25 each
Dove and Haagen Dazs Ice Cream Bars	6.25 each
Individual Bags of Frito Lay Snacks	4.00 each
Gourmet Flavored Popcorn Bags	4.50 each
Warm Jumbo Pretzels with Mustard	52 dozen
Mixed Nuts	32 bowl



CONTINENTAL BREAKFASTS

Rehearsal

Chilled Fruit Juices
Seasonal Whole Fresh Fruit

Breakfast Bakery Basket
With Danish Pastries, Croissants, Muffins and Breakfast Breads
Sweet Butter and Preserves

Freshly Brewed Coffee, Decaffeinated and Herbal Teas

26.00 per guest

Box Office Favorite

Chilled Fruit Juices
Sliced Seasonal Fruits, Melons and Berries
Individual Fruit Yogurts
Assorted Dry Cereals with Skim and Whole Milk

Hot Breakfast Sandwiches to include:
Breakfast Croissant with Eggs, Ham and Cheese
Breakfast Sliders with Eggs, Bacon and Cheese on Brioche Bun

A Selection of Breakfast Breads, Croissants and Bagels
Sweet Butter, Cream Cheese and Preserves

Freshly Brewed Coffee, Decaffeinated and Herbal Teas

30.00 per guest

PH Signature

Chilled Fruit Juices
Fruit Kabobs with Yogurt dipping sauce
Smoked Salmon Display with Red Onion, Cream Cheese and Mini Bagels

Breakfast Breads and Assorted Chocolate and Butter Croissants
With Sweet Butter

Breakfast Pizzas and Breakfast Calzones to include:
Scrambled Egg and Bacon
Scrambled Egg and Sausage
Scrambled Egg and Cheese

Freshly Brewed Coffee, Decaffeinated and Herbal Teas

35.00 per guest

Accessories

Assorted Breakfast Sandwiches	5.25 each
Breakfast Calzones with Eggs, Italian Sausage and Jack Cheese	5.25 each
Breakfast Burritos with Eggs, Chorizo and Jack Cheese	5.25 each
Individual Oatmeal Portions with Walnuts and Brown Sugar	5.00 each
Smoked Salmon Display with Red Onion, Cream Cheese and Mini Bagels	6.25 per guest
French Toast Fingers with Syrup	6.00 per guest



SPECIALTY BREAKS
(Based on a 30 Minute Service Time)

Chocolate Moment

White and Dark Chocolate Dipped Strawberries
Double Fudge Brownies
Chocolate Candy Bars
Chocolate Chip Cookies
Individual Milk Cartons and Bottled Frappaccino
Freshly Brewed Coffee, Decaffeinated and Herbal Teas 20.00 per guest

Vintage Carnival

Jumbo Pretzels with Hot and Sweet Mustards
Individual bags of Frito Lay Chips, Popcorn
Personal Cotton Candy Bags
Assorted Chocolate Candy Bars and Red Vines
Freshly Brewed Coffee, Decaffeinated and Herbal Teas 20.00 per guest

Ice Cream You Scream

Individual Ice Cream Bars including Snickers, Nestle Crunch, Drumsticks,
Ice Cream Sandwiches, Haagen Daz and Dove Bars
Frozen Fruit and Juice Bars
Freshly Brewed Coffee, Decaffeinated and Herbal Teas 20.00 per guest

Cosmopolitan

Fresh Fruit Kabobs
Low Fat Yogurt Dip
Zucchini Bread
Mixed Nuts
Assorted Individual Fruit Smoothies
Assorted Individual Bottled Juices
Assorted Sobe Life Water and Essential Energy Drinks 20.00 per guest

Renew

Whole Fresh Fruit
Dried Apples, Pears, Apricots, Prunes and Raisins
Almonds, Walnuts, Pistachios and Cashews
Wasabi Peas, M&M's and Pretzel Rods
Pomegranate Orangeade 20.00 per guest



BREAKFAST BUFFETS

The Breakfast Club

Chilled Fruit Juices
Sliced Seasonal Fruits, Melons and Berries
Assorted Fruit Yogurts

Dry Cereals and House-made Granola
Bananas, Dried Fruits and Nuts
Whole and Skim Milk

Farm Fresh Scrambled Eggs
Served with Monterey Jack Cheese, Sautéed Bell Peppers and Chives on the side
Breakfast Potatoes
Applewood Smoked Bacon
Grilled Sausage

Breakfast Bakery Basket
Danish, Croissants, Muffins and Breakfast Breads
Sweet Butter and Preserves

Freshly Brewed Coffee and Herbal Teas

40.00 per guest

Spotlight

Chilled Juices
Sliced Seasonal Fruits and Berries
Assorted Fruit Yogurts

Dry Cereals and House-made Granola
Bananas, Dried Fruits and Nuts
Whole and Skim Milk

Scrambled Eggs with Fresh Chives
Chef's Breakfast Potatoes
Applewood Smoked Bacon
Grilled Sausage

Fluffy Pancakes with Warm Maple Syrup

Breakfast Bakery Basket
Danish, Croissants, Muffins and Cinnamon Brioche
Sweet Butter and Preserves

Freshly Brewed Coffee and Herbal Teas

42.00 per guest



BREAKFAST BUFFETS CONTINUED

Main Attraction

Chilled Fruit Juices
Sliced Seasonal Fruits, Melons and Berries
Assorted Fruit Yogurts

Dry Cereals with House-made Granola
Bananas, Dried Fruits and Nuts
Whole and Skim Milk

Pistachio Crusted Chicken Frittata

Farm Fresh Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Bacon
Grilled Sausage

Breakfast Bakery Basket
Danish, Croissants, Muffins and Coffee Cakes
Sweet Butter and Preserves
Freshly Brewed Coffee and Herbal Teas

45.00 per guest

Upgrades

Omelet Station
Guest choice of Eggs, Egg Whites or Egg Beaters cooked to order with Cheddar
Feta and Swiss Cheeses, Smoked Ham, Bacon, Fresh Spinach, Tomato
Mushrooms, Onions, Peppers and Salsa
Uniformed Chef REQUIRED at \$175.00 per Chef

10.00 per guest

Malted and Whole Grain Belgian Waffles
Warm Maple Syrup, Whipped Butter and Assorted Fruit Toppings

6.75 per guest

Traditional Eggs Benedict
Farm Fresh poached Eggs over Canadian Bacon
Served on a Toasted English Muffin and Topped with Hollandaise

7.95 per guest

Cinnamon Brioche French Toast
Thickly Sliced Sweet Egg Bread Dipped in Cinnamon Custard
Grilled Golden Brown served with Warm Maple Syrup and Whipped Butter

4.75 per guest

Buttermilk Biscuits and Gravy

4.75 per guest



PLATED BREAKFASTS

All breakfasts are served with Chilled Orange Juice, Fresh Bakery Basket and Freshly Brewed Coffee and Herbal Teas

Farm Fresh Scrambled Eggs with Fresh Chives

Applewood Bacon

Breakfast Sausage

Roasted Yukon Gold Potatoes with Parsley and Onions

34.00 per guest

Breakfast Bowl

Fresh Eggs, Choice of Crispy Bacon or Smoked Sausage

Mushrooms, Tomatoes and Breakfast Potatoes

37.00 per guest

Cinnamon Brioche French Toast

Thickly sliced sweet Egg Bread dipped in Cinnamon Custard

Grilled Golden Brown

Warm Maple Syrup and Whipped Butter

Applewood Bacon

Breakfast Sausage

35.00 per guest

Traditional Eggs Benedict

Farm Fresh poached Eggs over Canadian Bacon

Served on a Toasted English Muffin and topped with Hollandaise

Herb Baked Tomato

Fresh Asparagus

Roasted Yukon Gold Potatoes with Parsley and Onions

35.00 per guest

The New Yorker

8oz New York Strip Steak with Fresh Scrambled Eggs

Potato Pancakes

42.00 per guest

Before we begin...

A perfect starter, Fresh Seasonal Fruit Cup, to enhance each

Plated Breakfast

6.25 per guest



BRUNCH

The Blockbuster

Chilled Fruit Juices
Sliced Seasonal Fruits, Melons and Berries
Assorted Fruit Yogurts

Smoked Norwegian Salmon
Sliced Vine Ripened Tomato, Red Onion
Crisp English Cucumber and Capers

Fresh Bagels with Plain and Chive Cream Cheese
Assorted Petite Breakfast Pastries and Muffins

Fluffy Scrambled Eggs
Applewood Smoked Bacon
Grilled Breakfast Sausage

Eggs Benedict
Farm Fresh Poached Eggs over Canadian Bacon
Served on a Toasted English Muffin and Topped with Hollandaise

Sonoma Field Green Salad
With a selection of Three Dressings

Grilled Breast of Chicken with Wild Mushroom Ragout

Pepper Crusted Roasted Strip Loin with Petite Rolls
Mustard, Mayo and Horseradish
Uniformed Carver Required at \$175 each

Honey Glazed Ham with Petite Rolls
Chef's Seasonal Sauces
Uniformed Carver Required at \$175 each

Wild Rice Blend
Potato Pancake with Sour Cream
Chef's Selection of Fresh Seasonal Vegetables and Starch

Viennese Pastry Display
Chocolate Éclairs, Pastry Swans, Fruit Napoleons, Black Forest Torte
Mandarin Orange Layer Cake, Praline Jelly Rolls, Petite French Pastry
Fresh Fruit Tarts

Freshly Brewed Coffee and Herbal Teas

85.00 per guest



PLATED LUNCHES

All lunches are served with Chef's Selection of Seasonal Vegetable & Complimentary Starch, Fresh Rolls, Butter, Iced Tea and Freshly Brewed Coffee

Take #1

California Mixed Greens with Balsamic Vinaigrette
Herb Marinated Chicken Breast served with Creamy Mushroom Risotto Cake
Strawberry Tart

43.00 per guest

Take #2

Chopped Iceberg Lettuce with Crumbled Blue Cheese, Cherry Tomatoes, Toasted Pine Nuts
Topped with Sundried-Tomato Vinaigrette
Peppered Salmon Filet with Bacon Braised Cabbage and Lemon Buerre Blanc
Apple Walnut Strudel Vanilla Crème Anglaise

45.00 per guest

Take #3

Caesar Salad: Romaine Lettuce, Herbed Croutons, Shaved Parmesan, Caesar Style Dressing
Stuffed Chicken Florentine Tarragon Reduction
New York Style Cheesecake with Raspberry or Chocolate Sauce

44.00 per guest

Take #4

Field Greens, Gorgonzola Cheese, Walnuts, with Red Wine Vinaigrette
Penne Pasta with Grilled Chicken Marinated Artichoke Hearts, Plum Tomatoes with Fresh Basil
Garlic and Olive Oil
Carrot Cake

40.00 per guest

Take #5

Spinach Salad with Fresh Berries, Goat Cheese Crouton with Raspberry Vinaigrette
10 oz New York Sirloin with Roasted Fingerling Potatoes
Milk Chocolate Mousse Cake

49.00 per guest

Take #6

Tomato and Fresh Buffalo Mozzarella with Fresh Greens and Balsamic Drizzle
Chicken Piccata, Lemon Veloute and Capers
Pistachio Cheesecake

45.00 per guest



BUFFET LUNCHES for 30 guests or less

All lunch buffets are served with Iced Tea and Freshly Brewed Coffee

Wall Street Deli

Potato Salad

Cole Slaw

Mixed Garden Green Salad, with Tomatoes, Cucumbers

Herb Croutons and Assorted Dressings

Pasta Salad Primavera

Assorted Pre-Made Sandwiches and Wraps to include:

Roast Turkey and Provolone

Black Forest Ham and Swiss

Roast Sirloin of Beef and Cheddar

Italian Deli

Tuna Salad with Croissants

Grilled Vegetable Wraps

Individual Bags of Assorted Frito Lay Snacks

Assorted Jumbo Cookies

42.00 per guest

The Godfather

Soup du Jour

Grilled Vegetables

Caesar Salad

Pepperoni and Four Cheese Calzone with Plum Tomato Dipping Sauce

Vegetarian Calzone

Farfalle Pasta with Sautéed Vegetables, Fresh Herbs and Olive Oil

Garlic Bread

Assorted Miniature Pastries

38.95 per guest



EXECUTIVE ALL-DAY PACKAGE 1

This package is available for meetings with up to 30 guests

Please consult your Convention Manager for Larger Groups

Continental Breakfast

Chilled Fruit Juices
Sliced Seasonal Fruits, Melons and Berries
Individual Fruit Yogurts

Breakfast Bakery Basket
With Danish Pastries, Croissants, Muffins and Breakfast Breads
Sweet Butter and Preserves

Freshly Brewed Coffee and Herbal Teas

Mid Morning Break (Based on 30 Minute Break)

Freshly Brewed Coffee and Herbal Teas
Assorted Pepsi Soft Drinks
Still and Sparkling Water
Granola Bars, Power Bars and Whole Fresh Fruit

Lunch Buffet

Soup du Jour
Potato Salad
Cole Slaw
Mixed Garden Green Salad, with Tomatoes, Cucumbers
Herb Croutons and Assorted Dressings
Pasta Salad Primavera

Assorted Pre-Made Sandwiches and Wraps to include:

Roast Turkey and Provolone
Black Forest Ham and Swiss
Roast Sirloin of Beef and Cheddar
Italian Deli
Tuna Salad with Croissants
Grilled Vegetable Wraps

Individual Bags of Assorted Frito Lay Snacks
Assorted Miniature Pastries

Afternoon Break (Based on 30 Minute Break)

Assorted Cookies and Brownies
Freshly Brewed Coffee and Herbal Teas
Assorted Pepsi Soft Drinks
Still and Sparkling Water

90.00 per guest



EXECUTIVE ALL-DAY PACKAGE 2

This package is available for meetings with up to 30 guests

Please consult your Convention Manager for Larger Groups

Continental Breakfast

Chilled Fruit Juices

Sliced Seasonal Fruits, Melons and Berries

Individual Fruit Yogurts

Assorted Dry Cereals with Skim and Whole Milk

Hot Breakfast Sandwiches to include:

Breakfast Croissant with Eggs, Ham and Cheese

Breakfast Sliders with Eggs, Bacon and Cheese on Brioche Bun

A Selection of Breakfast Breads, Croissants and Bagels

Sweet Butter, Cream Cheese and Preserves

Freshly Brewed Coffee, Decaffeinated and Herbal Teas

Mid Morning Break (Based on 30 Minute Break)

Freshly Brewed Coffee and Herbal Teas

Assorted Pepsi Soft Drinks

Still and Sparkling Water

Individual Yogurts, Whole Fresh Fruit, Mixed Nuts

Lunch Buffet

Soup du Jour

Grilled Vegetables

Caesar Salad

Pepperoni and Four Cheese Calzone with Plum Tomato Dipping Sauce

Vegetarian Calzone

Farfalle Pasta with Sautéed Vegetables, Fresh Herbs and Olive Oil

Baked Penne Bolognese

Garlic Bread

Assorted Miniature Pastries

Afternoon Break (Based on 30 Minute Break)

Tri Color Tortilla Chips with Salsa and Guacamole

Marble Brownies and Lemon Bars

Freshly Brewed Coffee and Herbal Teas

Assorted Pepsi Soft Drinks

Still and Sparkling Water

110.00 per guest



LUNCH BUFFETS for 31 guests or more

All lunches are served with Iced Tea and Freshly Brewed Coffee

Rodeo Drive

Mixed California Greens with Ranch and Vinaigrette Dressing
Sun-dried Tomato Pasta Salad with Pesto Vinaigrette
Grilled Vegetables with Caramelized Shallots and Balsamic Vinaigrette

Herb Baked Chicken Breast with Wild Mushrooms with Chardonnay Sauce
Sautéed Beef Tenderloin Medallions with Green Peppercorn Sauce
Seared Salmon Filet with Capers and Lemon Butter

Wild Rice Pilaf
Rosemary Roasted Potatoes
Sautéed Seasonal Vegetables
Fresh Rolls and Butter

Strawberry Cheese Cake
Apple Walnut Strudel
Seasonal Fresh Fruit and Berries

45.95 per guest

The Starlet

Choice of Two Soups:
Chicken Noodle
Potato and Leek Soup
Cream of Mushroom
Minestrone
Tomato Basil Bisque

Seasonal Mixed Greens and Chopped Romaine Lettuce
Assorted Dressings to include Vinaigrette and Ranch
Grilled Chicken, Turkey and Ham, Grilled Shrimp, Mushrooms, Shredded Cheddar Cheese
Feta Cheese, Blue Cheese Crumbles, Chives, Chopped Egg and Walnuts

Assorted Breads and Breadsticks
Sliced Fresh Fruit
Lemon Bars

38.95 per guest



LUNCH BUFFET for 31 guests or more

All lunches are served with Iced Tea and Freshly Brewed Coffee

Under the Tuscan Sun

Caesar Salad

Italian Antipasto

A selection of Assorted Italian Meats, Cheeses, Tomato and Mozzarella

Marinated Artichokes

Baguettini, Ciabatta and Focaccia Breads

Grilled Vegetables with Balsamic Reduction

Rosemary Grilled Chicken with Artichoke Hearts and Calamata Olives

Baked Ziti with Meatballs

Vegetarian Lasagna

Vegetable Medley

Tiramisu

Cannolis

Sliced Fresh Fruit and Seasonal Berries

Italian Rum Cake

46.00 per guest

South of the Border

Tortilla Soup

Mixed Greens with Choice of Two Dressings

BBQ Corn Salad with Lime Cilantro Vinaigrette

Jicama and Orange Salad

Chicken, Beef and Shrimp Fajitas

With Warm Tortillas, Salsa, Sour Cream, Pico de Gallo

Guacamole and Shredded Cheese

Grilled Mahi Mahi with Vera Cruz Sauce

Spanish Rice

Charro Beans

Tequila Spiked Fruit Salad

Caramel Custard Flan

Tres Leches

Chocolate Tacos

48.00 per guest



LUNCH BUFFET for 31 guests or more

All lunches are served with Iced Tea and Freshly Brewed Coffee

East and West Coast

Country Garden Salad
Potato Salad
Cole Slaw
Grilled Vegetables

LA's Pinks Hot Dogs
Southern Fried Chicken
Grilled Hamburgers
With American and Swiss Cheeses
Sliced and Diced Tomatoes
Sliced and Diced Onions
Chili
Sauerkraut
Leaf Lettuce
Pickles
Relish
Mustard
Mayo
Ketchup

Steak Fries
Corn on the Cob
Assorted Cakes and Pies

46.00 per guest



RECEPTION FEATURES

Imported Baked Brie en Croute

8" or 16" Wheel of Imported Brie Cheese Wrapped in Puff Pastry
Baked until Golden Brown
Served Warm with Apples, Grapes and French Bread
225.00 serves 25 guests
450.00 serves 50 guests

Imported and Domestic Cheeses

A selection of Imported and Domestic Cheese and Spreads
Served with Water Crackers and Variety of Breads
420.00 serves 50 guests
625.00 serves 100 guests

Crudités

An Array of Seasonal Vegetables
Served with Avocado Aioli, Red Pepper Coulis and Ranch Dips
300.00 serves 50 guests
495.00 serves 100 guests

Fresh Seasonal Fruits

Seasonal Sliced Fruits and Berries
325.00 serves 50 guests
525.00 serves 100 guests

Grilled Vegetables

Assorted Grilled Seasonal Vegetables
Served with Balsamic Reduction and Roasted Garlic Dip
425.00 serves 50 guests
625.00 serves 100 guests

Italian Antipasto

Sopresseta, Mortadella, Dry Cured Cappicola and Parma Ham
Fresh Mozzarella with Vine Ripened Tomatoes and Basil Oil
Fontina, Gorgonzola, Provolone and Shaved Parmesan Cheeses
Marinated Italian Baby Vegetables, Artichokes and Hearts of Palm,
Olives with Fresh Herbs
Marinated Shrimp Salad with Fresh Lemon, Garlic and Olive Oil
21.00 per guest

Smoked Salmon

Presented with Cocktail Breads, Onions, Capers
Crème Fraiche and Chives
\$470.00 serves 60 guests



RECEPTION FEATURES

Seafood on Ice per 100 Pieces

Jumbo Shrimp with Cocktail Sauce and Lemons	650.00
Crab Claws or Shucked Oysters	650.00
Lobster Medallions or Alaskan King Crab Legs	750.00

Sushi in Rolls per 100 pieces

California, Futomaki, Spicy Crab, Tuna, Smoked Salmon	650.00
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Sushi over Rice per 100 pieces

Ahi Tuna, Tamago, Salmon, Eel, Shrimp Yellow Tail, Hoki, Inari	650.00
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Sashimi per 100 pieces

Ahi Tuna, Yellow Tail, Salmon	650.00
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COLD BITES/ Each

*Chicken Caesar Salad on Focaccia Triangle	5.00
*Smoked Salmon Roulade with Crisp Caper Berries	
*Herbed Goat Cheese Crostini	
Petite Smoked Turkey Sandwich on Nut Bread with Cranberry	
*Tomato and Basil Bruschetta	
Seared Beef Carpaccio with Parmesan Cheese Crisp	5.50
Shrimp and Watercress Cream Cheese and Almond	
*Charred Tuna and Sun Dried Tomato in Crisp Tomato Tortilla	
Spicy Chicken Roll	6.50
Thai Beef and Vegetable Roll	
*Tuna Tartar and Daikon Sprouts on a Chinese Sesame Cookie Spoon	
*Beef Roulade with Horseradish Whip	
Yellow Tomato Bruchetta with Grilled Prawns	

HOT BITES/ Each

Cheese and Roasted Pepper Quesadillas, Ancho Chili Salsa	5.00
Spinach and Feta wrapped in Puff Pastry with Harissa Dip	
Pan Fried Pork Pot Stickers with Ponzu Dipping Sauce	
Beef or Chicken Satays	
Vegetable Spring Rolls with Plum Sauce and Chinese Mustard	
Mini Baked Sausage Calzones with Plum Tomato Sauce	
Petite Beef or Chicken Wellington	
Vegetable Empanada	
Mini Pinks in Puff Pastry	
Bacon Wrapped Scallops with Mango Coulis	5.50
Crab Rangoon	
Stuffed Artichoke Hearts with Herbed Goat Cheese	
Jamaican Jerk Chicken Kabob with Coconut Mango Sauce	
Coconut Breaded Lobster Tail Skewer with Papaya Salsa	6.50
Baby Lamb Chops with Honey Coriander Glaze	
Fantail Shrimp Tempura with Sweet and Sour	
Lump Crabmeat Cakes with Lemon Aioli	
PH Chicken Crunch with Creole Mustard	

** Suggested Passed Item*



DIRECTOR'S CUTS

Uniformed Carver is required at 175.00 each

Suggested (1) Carver per 150 guests

Kobe Steamship Round of Beef – 200 guests Served with Freshly Baked Rolls and Appropriate Sauces	1250.00
Steamship Round of Beef – 200 guests Served with Freshly Baked Rolls and Appropriate Condiments	925.00
Salt Crusted Top Round of Beef – 75 guests Served with Freshly Baked Rolls and Appropriate Condiments	520.00
Garlic Rubbed Boneless Prime Rib of Beef – 30 guests With Freshly Baked Rolls, Au Jus and Creamed Horseradish	520.00
Pepper Crusted Tenderloin of Beef – 25 guests With Freshly Baked Rolls, Three Peppercorn Sauce and Béarnaise	520.00
Mesquite Smoked Breast of Turkey – 40 guests With Freshly Baked Rolls, Cranberry Sauce and Garlic Mayo	415.00
Carabuta Pork Steamship – 75 guests With Freshly Baked Rolls and Appropriate Condiments	625.00
Rosemary Roasted Boneless Pork Loin – 40 guests Served with Cheddar Cheese Biscuits and Apple Relish	500.00
Herb Crusted New Zealand Spring Lamb Rack – 7 Ribs Served with Mint Glaze	150.00
Orange Glazed Baked Ham – 30 guests With Freshly Baked Rolls and Appropriate Condiments	375.00



LIGHTS, CAMERA, ACTION.....STATIONS

Uniformed Chef is required at 175.00 each

Suggested (1) Chef per 150 guests

Viva Italia

Bow Tie, Penne and Cheese Tortellini is served with a choice of Roasted Plum Tomatoes, Alfredo and Pesto Genovese Sauces Marinated Vegetables, Prosciutto Ham, Olives, Calamari, Shrimp and Scallops Presented with Italian Bread Sticks and Assorted Focaccia Breads

16.95 per guest

One Potato Two Potato Three Potato.....more

Potato Skins and Mashed Potatoes with a selection of tantalizing toppers: Cheddar, Feta and Goat Cheeses, Horseradish, Sun Dried Tomatoes, Bacon, Chives, Sour Cream and Herb Butters

16.50 per guest

Ole

Habanero Marinated Grilled Chicken, Beef and Shrimp Fajitas Served with Sautéed Peppers and Onions, Shredded Cheddar, Guacamole, Pico de Gallo, Sour Cream and Assorted Salsas Warm Tortillas

16.50 per guest

Mediterranean

Charcoal Grilled Marinated Chicken, Vegetable and Lamb Kabobs Served with Hummus, Tabbouleh, Baba Ghanoush, Warm Flat Breads, Curries, Chutneys and Dipping Sauces

16.50 per guest

From the East

Wok Fried Chicken and Tempura Vegetables Accompanied by Spicy Garnishes and served with Steamed Rice Almond Fortune Cookies

16.50 per guest

Sauté Station (please choose one)

A choice of Jumbo Shrimp, Beef Medallions or Veal Sautéed in Extra Virgin Olive Oil, Shallots and White Wine Finished with Sweet Butter, Fresh Basil and Diced Tomatoes Fresh Breads, Flavored Oils and Balsamic Vinegar

20.50 (1) Item

24.50 (2) Items

28.00 (3) Items

Spanish Tapas (minimum of 100 guests)

An exciting tasting of Spanish small plates served with flavored oils and vinegars to include: Assorted Bruchetta, Tomato and Basil, Goat Cheese and Olive Tapenades Marinated Spanish Olives Vegetable Samosas with Verdura Vegetables Seared Ahi Tuna with Balsamic and Toasted Artichokes Spanish Mussels, Calamari Salad with Fresh Mint Manchego Cheese with Dried Figs and Serrano Ham Grilled Prawns with Oregano and Lemon Olive Oil Home Baked Breads, Crackers and Crostini

19.50 per guest



PLATED DINNER – SCENE ONE

Chilled

Traditional Shrimp Cocktail

Based on 5 Shrimps

With Sweet Peppers and White Radish

15.50 per guest

Seared Ahi Tuna

With California Micro Greens and Sweet Miso Dressing

16.50 per guest

Roasted Vegetable and Goat Cheese Napoleon

Grilled Seasonal Vegetables, Crisp Puff Pastry

And Aged Sherry Dressing

14.50 per guest

Warm

Wild Mushroom Cake

With Watercress Sauce

14.50 per guest

Crab cake

With Roasted Pepper Aioli

15.50 per guest

Cheese Agnolotti

With Toasted Pine Nuts and Sun Dried Tomato Buerre Blanc

13.50 per guest

Seared Sea Scallop

With Jasmine Rice and Ginger Sauce

16.50 per guest



PLATED DINNER – SCENE TWO

Liquids

Lobster Bisque	10.50 per guest
Chicken Consommé With Julienne of Vegetable, En Croute	10.50 per guest
Puree of Woodland Mushroom	8.50 per guest
Tomato and Basil Bisque	8.50 per guest
Butternut Squash Bisque With Pumpkin Seed Oil	8.50 per guest

Leaves

Radicchio, Endive and Frissee Lettuce With Gorgonzola, Toasted Pecans, Sliced Pears And Red Wine Vinaigrette	10.25 per guest
Baby Spinach with Goat Cheese Crostini Gold Raisins and Pine Nuts With Sun-dried Tomato Vinaigrette	10.25 per guest
Bundled Spring Mix with Port Wine Pears Toasted Brie Crouton and Lemon Walnut Vinaigrette	13.50 per guest
Caesar Salad Crisp Romaine Lettuce with Herbed Croutons Shaved Parmesan and Caesar Style Dressing	9.50 per guest
Baby California Greens Gala Apples, Candied Walnuts Lingonberry Vinaigrette	11.50 per guest
Chopped Salad Romaine Lettuce, English Cucumber, Tomato, Peppers Scallions, Parsley, Mint and Pita Croutons Fresh Lemon Juice and Olive Oil	12.50 per guest
Frisee and Endive With Haricot Vert, Foie Gras White Truffle Vinaigrette	15.50 per guest

Liaison

Pear Lemon Champagne Raspberry Mango	6.50 per guest
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PLATED DINNER – SCENE THREE

All dinner entrees are served with Chef's Selection of Seasonal Vegetables and Complimentary Starch, Fresh Rolls, Butter, Freshly Brewed Coffee and Iced Tea

Duets

Grilled Filet Mignon with Black Truffles Paired with Roasted Chicken topped with Morel Mushrooms	64.00 per guest
Herb Baked Sea Bass with Champagne Sauce Paired with Grilled Filet topped with Caramelized Shallots	67.00 per guest
Grilled Filet with Buerre Rouge Paired with Jumbo Scampi Prawns	65.00 per guest
Roast Chicken Breast with Port Wine Reduction Paired with Seared Salmon with Horseradish Beurre Blanc	63.00 per guest

Substance

Filet Mignon Baked in Herb Crust with Roasted Shallot Sauce	60.00 per guest
Roasted Prime Beef Tenderloin Sliced with Madeira Sauce	55.00 per guest
Grilled Pork Medallion with Caramelized Apple Sauce	52.00 per guest
Grilled New York Steak with Crumbled Maytag Blue Cheese Sun-dried Tomato and Cabernet Reduction	59.00 per guest
Marinated Grille Rib-Eye Steak With Caramelized Vidalia Onion Sauce	59.00 per guest

From Water

Grilled Mahi Mahi with Thai Basil Sauce	47.00 per guest
Herb Crusted Sea Bass with Champagne Sauce	47.00 per guest
Atlantic Sole with Tomato Concasse, Thyme and Shallots	42.00 per guest
Sautéed Jumbo Gulf Prawns with Scampi Sauce	50.00 per guest

Poultry

Baked Breast of Chicken with Gruyere Cheese Parma Ham and Madeira Sauce	41.00 per guest
Herb Baked Chicken Breast With Woodland Mushroom Ragout	40.00 per guest
Grilled Chicken Breast with Tomato Basil Salsa	40.00 per guest
Stuffed Chicken Paillard with Spinach, Toasted Almonds and Raisins Port Wine Reduction	41.00 per guest



PLATED DINNER – FINAL SCENE

Praline Cheesecake	15.00
Chocolate and Raspberry Mousseline A combination Layer of Chocolate with Raspberry French Style Cream	15.00
Caramelized Pear Tart Thinly sliced Bosc Pears baked with Puff Pastry and Almond Cream Topped with Cinnamon Ice Cream and Caramel Sauce	15.00
Tiramisu Espresso Hazelnut Genoise layered with Italian Mascarpone Cheese Served with Frangelico Sauce	15.00
Black Forest Cake With Brandied Cherries, Bavarian Cream and a Whipping Cream Reduction	16.00
Twin Chocolate Crepes Grand Marnier Crepes filled with White and Dark Chocolate Mousse Served with Seasonal Berries and Passion Fruit Sauce	15.00
Chocolate Decadence Torte Chocolate Sponge Cake layered with Chocolate Ganache Double Cream and Aged Cognac Served with Crème Anglaise and Raspberry Coulis	15.00
Vanilla Crème Brulee Caramelized Demerara Sugar with Fresh Berry Garnish	15.00
Fruit Napoleon Seasonal Berries layered with Crisp Puff Pastry and Bavarian Pastry Cream Meyer Lemon Sauce	16.00
Chocolate Symphony Chocolate Praline Roulade, White Chocolate and Toffee Mousse Dark Chocolate Napoleons and Chocolate Decadence Triangles	17.00
Profiterole Extravaganza Pastry Cream Puffs filled with Vanilla Bean Gelato Smothered in Warm Chocolate with Sugared Almonds	15.00
Macadamia Nut Soufflé served Chilled Light Soufflé Cream in a Chocolate Cup with Raspberry Sauce	15.00
Sweet Endings (Buffet Style Only) Assorted Whole Cakes and Pies, Miniature delights including Petite Fours, Chocolate Truffles, Fruit Tarts and Chocolate Dipped Berries	18.00
Chocolate Fondue (Buffet Style Only) Warm Chocolate Fondue with Fresh Seasonal Fruits, Pound Cake, Marshmallows and Pretzel Sticks	16.00



DINNER BUFFETS for 51 or more

**All dinner buffets are served with Fresh Rolls, Butter
And Freshly Brewed Coffee**

Act #1

Chicken Orzo Soup
Fattoush, Chopped Cucumber, Tomato, Romaine and Cilantro
Tabouleh Salad
Hummus with Toasted Pita Chips
Baba Ghanoush with Pita Bread

Choice of 2 Main Dishes (additional items \$9.00 per guest):

Curry Marinated Roast Chicken with Preserved Lemon and Garlic
Grilled Lamb Sausage with Fire Roasted Plum Tomatoes
Baked Halibut with Morel Mushroom Ragout
Tandoori Chicken

Moroccan Grilled Vegetables
Fragrant Basmati Rice with Toasted Almonds and Golden Raisins
Crisp Vegetable Samosas with Sweet Tamarind Dipping Sauce
Pita and Nan Breads

Baklava
Caramel Bavarians
Warm Apple Soufflé Torte
Custard Tartlets
Cinnamon Raisin Rugalach
Sliced Fresh Fruit and Seasonal Berries

69.00 per guest

Act #2

Won Ton Soup
Oriental Chicken Salad
Asian Vegetable Salad with Tofu
Asian Greens with Assorted Dressings
Thai Cucumber Salad
Crisp Vegetable Spring Rolls with Sweet and Sour Sauce

Choice of 2 Main Dishes (additional items \$9.00 per guest):

Sweet and Sour Chicken with Stir Fry Vegetables
Mongolian Beef with Scallions
Beef and Broccoli
Kung Pao Chicken
Hot and Spicy Shrimp Stir Fry

Stir-Fried Vegetables
Ten-Ingredient Fried Rice
Steamed Jasmine Rice

Mandarin Orange Cheesecake
Almond and Chinese Fortune Cookies
Sliced Tropical Fruit and Seasonal Berries
Oolong Tea

73.00 per guest



DINNER BUFFETS for 51 or more

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The Paparazzi

Caesar Salad with Herbed Croutons and Shaved Parmesan
Mediterranean Salad with Feta, Peppers and Calamata Olives

Italian Antipasto

A selection of Assorted Italian Meats, Cheeses, Tomato and Mozzarella
Marinated Artichokes, Hearts of Palm and Olives
Baguettini, Ciabatta and Focaccia Breads

Choice of 2 Main Dishes (additional items \$9.00 per guest):

Shrimp Oreganato
Grilled Chicken Breast with Pesto Sauce
Breaded Veal Cutlet with Lemon Veloute
Pasta Arrabbiata with Plum Tomato Sauce and Fresh Basil

Fingerling New Potatoes
Seasonal Vegetable Medley
Baguetini, Ciabatta and Focaccia Bread

Tiramisu
Chocolate Mascarpone Pana Cotta
Miniature Cannolis and Miniature Baba Rums
Sliced Fresh Seasonal Fruits and Berries
Amaretto Cheesecake

74.00 per guest

Denim and Diamonds

Sweet Pepper and Cabbage Slaw
Roma Tomato, Red Onion and Cucumbers
Red Bliss Potato Salad with Spring Onions and Sour Cream
Tossed Field Greens with assorted Dressings

Choice of 2 Main Dishes (additional items \$9.00 per guest):

Barbecue Brisket
Marinated Chicken Breast with Chipotle Pepper Sauce
Sautéed Jalapeno Shrimp with Roast Corn
BBQ Pork Ribs

Baked Potatoes with Bacon, Sour Cream, Chives, Cheddar Cheese and Butter
Sweet Corn and Peppers
Sautéed Seasonal Vegetables
Corn Bread and Fresh Rolls

Tequila Spiked Fruit Salad
Chocolate Fudge Layer Cake
Bread Pudding with Bourbon Sauce
Old Fashioned Strawberry Short Cake
Southern Pecan Pie

75.00 per guest



DINNER BUFFETS for 51 or more

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Red Carpet

California Greens with Garden Vegetables
Avocado Vinaigrette, Buttermilk Ranch and Balsamic Dressing

Marinated Grape Tomatoes with Shallots
White Balsamic Vinaigrette

Watercress and Radish Salad with Jicama
Citrus Dressing

Lemon Shrimp Salad
With Fresh Oregano and Champagne Dressing

Grilled Seasonal Vegetables
With Balsamic Syrup and Herb Oil

Choice of 2 Main Dishes (additional items \$12.00 per guest)

Raisin and Port Glazed Roast Breast of Chicken
Sliced Pork Loin with Caramelized Onions
Pacific Crab and Rock Shrimp Stuffed Sole with Lime and Basil Butter
Grilled Tenderloin Medallions with Balsamic Roasted Shallots and Cabernet Reduction

California Baby Vegetables
Roasted Fingerling Potatoes with Crispy Bacon and Caramelized Onions

Minnesota Harvest Wild Rice Blend
With Baby Lentils, Basmati Rice, Bulgur Wheat and Cous Cous
Tossed with Long Grain Wild Rice and Vegetables

San Francisco Sour Dough Rolls
With Sweet Cream Butter and Infused Oils

Sliced Fresh Fruit
Chocolate Decadence Slices
Crème Brulee
Passion Fruit Meringues
Fresh Strawberry Tarts
Sour Cream Cheesecakes

83.00 per guest



Spirits

Host Super Premium Package Bar – Charged Per Guest

Super Premium Brand Cocktails		
Domestic and Import Beer	One Hour	28.50
Super Premium Brand Red and White Wine	Two Hours	38.00
Fruit Juices	Three Hours	47.50
Fiji Waters		
Soft Drinks		

Host Premium Package Bar – Charged Per Guest

Premium Brand Cocktails		
Domestic and Import Beer	One Hour	25.50
Premium Brand Red and White Wine	Two Hours	34.00
Fruit Juices	Three Hours	42.50
Fiji Waters		
Soft Drinks		

Host Call Package Bar – Charged Per Guest

Call Brand Cocktails		
Domestic and Import Beer	One Hour	22.50
House Brand Red and White Wine	Two Hours	30.00
Fruit Juices	Three Hours	37.50
Fiji Waters		
Soft Drinks		

Host Bar on Consumption

Super Premium Brand Cocktails	9.50
Premium Brand Cocktails	8.50
Call Brand Cocktails	7.50
House Wine	7.50
Imported Beer	7.00
Craft Beer	7.00
Domestic Beer	6.25
Juices	4.25
Mineral Waters	4.50
Soft Drinks	4.50

Cash Bar on Consumption

10.00
9.00
8.00
8.00
7.50
7.50
6.75
4.75
5.00
5.00

Bartender Fees

Bartender Fees do not apply to Package Bars

175.00 per Bartender for up to 4 hours
 Suggested (1) Bartender per 100 guests for Host Bar
 Suggested (1) Bartender per 150 guests for Cash Bar



From the Grapes

Red

Canyon Road, Merlot	\$32.00
Silverado, Merlot	\$88.00
Stone Cellars, Merlot	\$36.00
Rutherford Hill, Merlot	\$72.00
St. Francis, Merlot	\$52.00
Matanzas Creek, Merlot	\$80.00
Canyon Road, Cabernet Sauvignon	\$32.00
Sterling "Vintners Selection", Cabernet Sauvignon	\$52.00
Beringer, "Knights Valley", Cabernet Sauvignon	\$72.00
Geysler Peak, Napa, Cabernet Sauvignon	\$52.00
Estancia, Cabernet Sauvignon	\$50.00
Jordan, Napa, Cabernet Sauvignon	\$120.00
Edmeades, Zinfandel	\$40.00
Ravenswood, Zinfandel	\$40.00

White

Frogs Leap, Sauvignon Blanc	\$56.00
Cake Bread, Sauvignon Blanc	\$72.00
Ferrari Carano, Sauvignon Blanc	\$52.00
Canyon Road, Chardonnay	\$32.00
Chalone, Chardonnay	\$84.00
Stone Cellars, Chardonnay	\$36.00
Estancia, Chardonnay	\$36.00
Sterling. "Vintners Selection", Chardonnay	\$44.00
Beringer, White Zinfandel	\$32.00

Bubbles

J, Cuvee, Sparkling	\$90.00
Domaine, St. Michelle, Sparkling	\$32.00
Chandon, Blanc De Noir, Sparkling	\$60.00

Please inquire with your Catering/ Convention Services Managers for additional selections