

Catering Menu



HOTEL SHATTUCK PLAZA

BERKELEY

Breakfast Buffet

BASIC BREAKFAST

MINIMUM OF 20 GUESTS

\$28 PER PERSON

Freshly Squeezed Orange Juice

Seasonal Sliced Fruit

Assorted Breakfast Pastries and Bagels

Sweet Butter, Marmalade, Jams, and Cream Cheese

Locally Roasted Peerless Coffee and Smith Teas

ENHANCEMENTS

Sweet \$5 PER SELECTION

- **Steel Cut Oatmeal** raisins, cinnamon, and brown sugar
- **Brioche French Toast** whipped cream, maple syrup, and butter
- **Belgian Waffles** maple syrup, butter, and banana
- **Buttermilk Pancakes** maple syrup, whipped cream, butter, and strawberries

Savory \$6 PER SELECTION

- **Homemade Buttermilk Biscuits and Country Gravy**
- **Scrambled Eggs**
- **Western Scramble** eggs, bell peppers, onions, and jack cheese
- **Chorizo Scramble** eggs, cotija cheese, chorizo
- **Frittata** eggs, artichokes, tomato, spinach, and mozzarella and ricotta cheese

- **Quiche** eggs, gruyere cheese, and ham or mushrooms
- **Eggs Benedict** poached egg on top of an English muffin with Canadian bacon topped with Hollandaise sauce

Sides \$4 PER SELECTION

- **Applewood Smoked Bacon**
- **Chicken Apple Sausage**
- **Pork Link Sausage**
- **Thick Sliced Ham**
- **Smoked Salmon** with onion, capers, and tomato
- **Home Fries**
- **Yogurt, Berries, and Granola**
- **Assorted Kashi Cereals and Milk**
- **Hard Boiled Eggs**

BEVERAGE ADDITIONS

- **Bottomless Mimosas**
\$18 PER PERSON
- **Bloody Mary Bar**
\$11 PER PERSON
- **Organic Peerless Coffee, Decaf and Hot Tea**
\$69 PER GALLON

For vegetarian or vegan meals, the Hotel will provide up to 10% over the final count at no additional charge. More than 10% over will require a 3rd entrée at \$8.00 additional per person. Prices do not include a 22% service charge and 9.25% tax.

Breaks

BUILD YOUR OWN BREAK

MINIMUM OF 20 GUESTS

Select 2 items **\$14 PER PERSON**

Select 3 items **\$16 PER PERSON**

Select 4 items **\$18 PER PERSON**

Includes pitchers of filtered water, coffee, decaf coffee, hot tea, and iced tea

WHOLESOME

- Yogurt Parfait
- Sliced Fruit
- Whole Fruit
- Celery and Peanut Butter
- Vegetable Crudité's with buttermilk dressing and roasted red pepper dip
- Granola Bars
- Smoothie Shots

SWEET

- Assorted Cookies
- Brownies
- Biscotti
- Chocolate Strawberries
ADDITIONAL \$2 PER PERSON

SAVORY

- Tater Tots with assorted sauces
- Trail Mix
- Tortilla Chips with salsa and guacamole
- Kettle Chips with onion dip and spinach dip
- Pita Chips with hummus and baba ganoush
- Crackers and Assorted Cheeses
- Pizzettas

BEVERAGE ADDITIONS

- Organic Peerless Coffee, Decaf and Hot Tea
\$69 PER GALLON
- Lemonade
\$45 PER GALLON
- Juice orange, grapefruit, apple or tomato
\$45 PER GALLON
- Coke Classic, Diet Coke, Sprite, and Ginger Ale
\$4 EACH
- Still or Sparkling Water
\$4 EACH
- Milk
\$4 PER PERSON

Prices do not include a 22% service charge and 9.25% tax.

Lunch Buffets: Sandwiches & Salads

CONSTRUCTED SANDWICHES & SALADS

MINIMUM OF 20 GUESTS

\$36 PER PERSON

Includes pitchers of filtered water, coffee, decaf coffee, hot tea, and iced tea

STARTERS CHOOSE ONE

- **Green Salad** with cucumber, tomato, and champagne vinaigrette
- **Pasta salad**
- **Potato Salad**

ENTRÉES CHOOSE TWO

Sandwiches

- **Chicken Salad Sandwich**
- **Smoked Turkey** with pesto on ciabatta
- **Italian Sub** with mortadella, coppa, and provolone
- **Ham and Swiss** on rye
- **Portobello and Brie** on baguette
- **Grilled Vegetable and Goat Cheese Spinach Wrap**

Entrée Salads

- **Chicken Caesar Salad** romaine, parmesan cheese, garlic croutons, and Caesar dressing
- **Asian Spinach Salad** spinach, prawns, mushrooms, red pepper, sprouts, carrot, daikon radish, sesame soy vinaigrette, and fried rice stick noodles (vegetarian: substitute with portobello mushroom)
- **Classic Chef's Salad** romaine lettuce, turkey, ham, Swiss cheese, tomato, egg, black olive, and herbed vinaigrette
- **Cobb Salad** romaine lettuce, chicken, bacon, avocado, blue cheese, egg, green onion, cherry tomato, and herbed vinaigrette

INCLUDES

- **House-made Kettle Chips or Veggie Chips**
- **Whole Fresh Fruit**
- **Assorted Homemade Cookies and Brownies**

MAKE IT A PICNIC BOXED LUNCH

\$38 PER PERSON

Prices do not include a 22% service charge and 9.25% tax. For vegetarian or vegan meals, the Hotel will provide up to 10% over the final count at no additional charge. More than 10% over will require a 3rd entrée at \$8.00 additional per person.

Speciality Lunch Buffets

LUNCH BUFFETS

MINIMUM OF 20 GUESTS

\$42 PER PERSON

Includes pitchers of filtered water, coffee, decaf coffee, hot tea, and iced tea

ITALIAN-INSPIRED BUFFET

- Garlic or Ciabatta Bread

Starters CHOOSE TWO

- Caesar Salad
- Minestrone Soup
- Roasted Vegetable Salad
- Arugula Salad with beet, hazel nut, and pecorino cheese

Pastas CHOOSE ONE

- Orecchiette with marinara sauce
- Penne with mushroom cream sauce

Entrées CHOOSE TWO

- Roasted Chicken marinated with garlic and rosemary
- Pork Loin glazed with balsamic vinegar
- Baked Seasonal Fish with pesto sauce

Dessert CHOOSE ONE

- Tiramisu
- Lemon Tart
- Sorbet

LATIN AMERICAN-INSPIRED BUFFET

Starters CHOOSE ONE

- Romaine Lettuce Heart creamy chipotle dressing, queso fresco, and crunchy tortilla strips
- Spinach cucumber, radish, tomato, red onion, red pepper, and lemon oregano dressing

Sides

- Spanish Rice
- Refried Beans
- Guacamole, Tomato Salsa, Sour Cream, Grated Cheese, and Sliced Black Olives
- Corn Tortillas and Chips

Entrées CHOOSE TWO

- Carne Asada
- Chili Verde
- Pollo Asada
- Trout Veracruzana with tomatoes, onions, and chilies

Dessert CHOOSE ONE

- Churros with whipped cream and cinnamon
- Tres Leches Cake

Prices do not include a 22% service charge and 9.25% tax.

Speciality Lunch Buffets *continued*

SOUTHERN-INSPIRED BUFFET

Starters CHOOSE ONE

- Green Salad with cherry tomato, cucumber, and vinaigrette
- Potato Salad

Sides CHOOSE TWO

- Macaroni and Cheese
- Baked Beans
- Collard Greens
- Corn Bread

Entrées CHOOSE TWO

- St Louis Ribs
- BBQ Chicken
- BBQ Beef
- Grilled Portobello Mushrooms with onion and red pepper

Dessert CHOOSE ONE

- Lemon Tart
- Apple Crisp

AMERICAN-INSPIRED BUFFET

Starters CHOOSE TWO

- Potato Salad
- Coleslaw
- Iceberg Lettuce Head cherry tomatoes, carrot, cucumber, and ranch dressing

Sides CHOOSE TWO

- Green Beans and Baby Carrots
- Sautéed Zucchini
- Mashed Potatoes
- Herb Roasted Potatoes

Mains CHOOSE TWO

- Roasted Chicken with mushroom gravy
- Herb Roasted Pork Loin
- Grilled Bratwurst with onion and peppers
- Mushroom Casserole with pasta and cream sauce

Desserts CHOOSE ONE

- Butterscotch Pudding
- Chocolate Cake
- Apple Crisp

For vegetarian or vegan meals, the Hotel will provide up to 10% over the final count at no additional charge. More than 10% over will require a 3rd entrée at \$8.00 additional per person. Prices do not include a 22% service charge and 9.25% tax.

Build Your Own Lunch Buffet

LUNCH BUFFETS

MINIMUM OF 20 GUESTS

\$46 PER PERSON

Additional starter, side, or dessert **\$6 PER PERSON**

Additional entrées **\$8 PER PERSON**

Includes pitchers of filtered water, coffee, decaf coffee, hot tea, and iced tea

STARTERS CHOOSE TWO

- **Spring Mix** tomato, cucumber, and champagne vinaigrette
- **Butter lettuce** fine herbs, endive, and lemon citronette
- **Little Gems** pickled onion, walnut, pear, and balsamic vinaigrette
- **Caesar Salad** romaine lettuce, croutons, and parmesan cheese
- **Spinach** mushrooms, egg, bacon, feta cheese, and red wine oregano vinaigrette
- **Iceberg lettuce** tomato, cucumber, carrot, blue cheese, and buttermilk ranch dressing
- **Red Beet Salad** green beans, fennel, hazelnut, arugula, and apple cider vinaigrette
- **Classic Potato Salad**
- **Israeli Couscous Salad** grilled vegetables and ricotta cheese
- **Orzo Pasta Salad** sundried tomato, feta cheese, olives, spinach, and herbed vinaigrette
- **Red Potato and Green Bean Salad** smoked trout, apple, and creamy cider vinaigrette

SIDES CHOOSE TWO

- **Orecchiette Mac and Cheese** smoked gouda cheese sauce, bread crumbs, and parmesan cheese
- **Roasted Fingerling Potatoes** with garlic and herbs
- **Garlic Whipped Potatoes**
- **Cheddar and Chive Mashed Potatoes**
- **Rice Pilaf** with wheat berries
- **White Polenta** topped with charred tomato relish
- **Roasted Red Potatoes** with fennel and pearl onions
- **Roasted Root Vegetables** potatoes, carrots, celery root, parsnips, and beets
- **Roasted Butternut Squash** with red pepper and pearl onions
- **Ratatouille**
- **Baby carrots** glazed with honey and thyme
- **Sautéed Green Beans** with pearl onions and almonds
- **Sautéed Zucchini, Yellow Squash, and Mushrooms**

Prices do not include a 22% service charge and 9.25% tax.

Build Your Own Lunch Buffet *continued*

ENTRÉES CHOOSE TWO

- Braised Chicken Breast with honey pepper gastrique and apricot
- Pan seared Chicken Breast with jus au natural
- Harissa Braised Short Rib with roasted shallots and espresso reduction
- Braised Short Ribs with herbs and red wine
- Chipotle Braised Beef with tomatillo relish
- Pan Seared Walu with piquillo pepper sauce
- Baked Mahi Mahi with beurre rouge
- Roasted Salmon with beurre blanc
- Grilled New York with red wine jus **ADDITIONAL \$2 PER PERSON**
- Steak au Poivre with brandy sauce **ADDITIONAL \$2 PER PERSON**
- Spinach Ricotta Ravioli with seasonal vegetable ragu
- Stuffed Bell Pepper with grains, preserved lemon, green olives, ricotta cheese, and pistachios
- Stuffed Cabbage Leaf with wild rice, mushrooms, onion, and piquillo pepper sauce

DESSERT CHOOSE TWO

- Chocolate Layer Cake with crème anglaise or raspberry coulis
- Cheese Cake with seasonal compote
- Cinnamon Apple Crisp
- Lemon Tart
- Butterscotch Pudding with peanut brittle
- Carrot Cake with cream cheese frosting
- Mango Coconut Cake

For vegetarian or vegan meals, the Hotel will provide up to 10% over the final count at no additional charge. More than 10% over will require a 3rd entrée at \$8.00 additional per person. Prices do not include a 22% service charge and 9.25% tax.

Plated Lunch

LUNCH

MINIMUM OF 20 GUESTS

\$43 PER PERSON

Additional starter, side, or dessert \$6 PER PERSON

Additional entrées \$8 PER PERSON

Includes pitchers of filtered water, coffee, decaf coffee, hot tea, and iced tea

STARTERS CHOOSE ONE

- **Spring Mix** tomato, cucumber, and champagne vinaigrette
- **Butter Lettuce** fine herbs, endive, and lemon citronette
- **Little Gems** pickled onion, walnut, pear, and balsamic vinaigrette
- **Caesar Salad** romaine lettuce, croutons, parmesan cheese, and Caesar dressing
- **Iceberg lettuce** tomato, cucumber, carrot, blue cheese, and buttermilk ranch dressing

SIDES CHOOSE TWO

- **Roasted Fingerling Potatoes** with garlic and herbs
- **Cheddar and Chive Mashed Potatoes**
- **Rice Pilaf** with wheat berries
- **Ratatouille**
- **Baby Carrots** glazed with honey and thyme

ENTRÉES CHOOSE TWO

- **Pan Seared Chicken Breast** with jus au natural
- **Baked Mahi Mahi** with beurre rouge
- **Roasted Salmon** with beurre blanc
- **Grilled New York** with red wine jus
- **Spinach Ricotta Ravioli** with seasonal vegetable ragu

DESSERT CHOOSE ONE

- **Chocolate Layer Cake** with crème anglaise or raspberry coulis
- **Cheese Cake** with seasonal compote
- **Cinnamon Apple Crisp**
- **Lemon Tart**
- **Butterscotch Pudding** with peanut brittle
- **Carrot Cake** with cream cheese frosting
- **Mango Coconut Cake**

Prices do not include a 22% service charge and 9.25% tax.

Passed Appetizers

PASSED APPETIZERS

Land

- Duck Rilette on olive toast with cherry gastrique \$4.50
- Franks in a Blanket with honey mustard \$4
- Monte Christo Bites with pear compote \$4
- BBQ Chicken or Pork Sliders \$4.50
- Prosciutto Wrapped Melon \$5
- Prosciutto Wrapped Asparagus (seasonal) \$5
- Prosciutto Wrapped Date with mascarpone/ricotta \$5

Sea

- Poached Prawns with cocktail sauce \$5
- Tuna Tartar with avocado on a wonton crisp \$5
- Surf and Turf Deviled Eggs with Dungeness crab and prosciutto chips \$5
- Seared Prawns with soy ginger glaze \$5
- Dungeness Crab Fritters with remoulade \$6
- Seared Chili Ginger Prawns \$5
- Crab Rangoon with sweet chili sauce \$5

Soil

- Pear and Chevre with sour cherry gastrique on crostini \$3.50
- Beet Napoleon with balsamic vinegar reduction \$3.50
- Blinis with smoked salmon and crème fraiche \$5
- Peppadew stuffed with herbed goat cheese \$5
- Arancini with herbed aioli \$3.50
- Brie en Croute with raisin compote \$3.50
- Tomato Tartlets with olive tapenade and mozzarella \$3.50
- Sweet Onion Tartlet with horseradish crème fraiche \$3.50
- Mushroom Profiteroles \$3.50
- Stuffed Mushroom Caps with ham and/or spinach \$3.50
- Portobello Mushroom Sliders with herb aioli \$3.50

For vegetarian or vegan meals, the Hotel will provide up to 10% over the final count at no additional charge. More than 10% over will require a 3rd entrée at \$8.00 additional per person. Prices do not include a 22% service charge and 9.25% tax.

Stationed Appetizers

APPETIZER PLATTERS

Vegetable Display \$6 PER PERSON

- Raw, grilled, and steamed seasonal vegetables with ranch dressing and red pepper dip

Flatbreads \$8 PER PERSON

- Duck confit, olive tapenade, salmon spread, caramelized onion marmalade, and feta cheese

Bruschetta \$8 PER PERSON

- Toasted ciabatta, tomato, artichoke, olive relish, prosciutto, red and yellow bell peppers, and red onion

Cheese Displays

- **Classic** brie, cheese ball, cheddar cubes, baguette, and crackers \$9 PER PERSON
- **Premium** brie, chevre, Shaft's Blue, baguette, and crackers \$13 PER PERSON
- **Reserve** d'Affinoise, Humbolt Fog Chevre, Pt. Reyes Blue, baguette, and crackers \$18 PER PERSON

Charcuterie Board \$10 PER PERSON

- Assorted cured meats, marinated olives, assorted pickles, mustards, baguette, and crackers

APPETIZER STATIONS

French Fry Station \$9 PER PERSON

- Salted, parmesan garlic, and sweet potato fries

Mac and Cheese Bar \$16 PER PERSON

- Bacon bits, caramelized onion, tomato jam, and sautéed mushrooms

Baked Potato Bar \$16 PER PERSON

- Sour cream, scallions, cheddar cheese, and bacon bits

Crepe Station \$18 PER PERSON

- **Sweet** jam, whipped cream, sugar, and chocolate sauce
- **Savory** ham, cheese, bacon, and onion

BBQ Bites \$19 PER PERSON

- Pulled pork sliders, BBQ wings, ribs, and coleslaw

Sushi Bar \$22 PER PERSON

- Three pieces of sushi

Shellish and Raw Bar \$24 PER PERSON

- Oysters, poached prawns, crab legs served with chipotle cocktail sauce, red wine mignonette, remoulade, and lemons

Prices do not include a 22% service charge and 9.25% tax.

Stationed Appetizers *continued*

ACTION STATION

Each station requires a Chef in attendance for service.

\$100 PER CHEF PER HOUR

Pasta Station \$16 PER PERSON

CHOOSE ONE

- Choice of marinara, bolognese, pesto, or mushroom cream sauce

Carving Station \$22 PER PERSON

CHOOSE TWO

- Prime rib, turkey, ham, lamb, or pork tenderloin

Risotto Station \$16 PER PERSON

- Wild mushroom, white truffle, white corn (seasonal), and rock shrimp risotto

DESSERT STATION

Sundae Station \$9 PER PERSON

- Chocolate, vanilla, strawberry ice creams with hot fudge, caramel, raspberry coulis, fresh sliced berries, whipped cream, nuts, and sprinkles. *Maximum of 100 guests.*

Fruit Station \$6 PER PERSON

- Fruit skewers, yogurt, and marshmallow dips

Mini Dessert Station \$9 PER PERSON

- Chocolate, espresso and butterscotch pudding spoons, pecan pie tartlets, and chocolate dipped strawberries

Chocolate Garden \$12 PER PERSON

- Truffles, rich brownies, mini chocolate cakes, sauces

Chocolate Fountain \$6 PER PERSON

- With a variety of sweets and fruit for dipping (requires \$200 setup fee)

For vegetarian or vegan meals, the Hotel will provide up to 10% over the final count at no additional charge. More than 10% over will require a 3rd entrée at \$8.00 additional per person. Prices do not include a 22% service charge and 9.25% tax.

Build Your Own Dinner Buffet

DINNER BUFFETS

MINIMUM OF 20 GUESTS

Choose one starter, two sides, two entrees, and one dessert

\$60 PER PERSON

Choose two starters, two sides, two entrees, and two desserts

\$65 PER PERSON

Includes local artisanal breads, rolls and butter, pitchers of filtered water, coffee, decaf coffee, hot tea, and iced tea

STARTERS

- **Spring Mix** tomato, cucumber, and champagne vinaigrette
- **Butter Lettuce** fine herbs, endive, and lemon citronette
- **Little Gems** pickled onion, walnut, pear, and balsamic vinaigrette
- **Caesar Salad** romaine lettuce, croutons, and parmesan cheese
- **Spinach Salad** mushroom, egg, bacon, feta cheese, and red wine oregano vinaigrette
- **Iceberg Salad** tomato, cucumber, carrot, blue cheese, and buttermilk ranch dressing
- **Red Beet Salad** green beans, fennel, hazel nut, arugula, and apple cider vinaigrette
- **Israeli Couscous Salad** grilled vegetables and ricotta cheese
- **Orzo Pasta Salad** sundried tomato, feta cheese, olives, spinach, and herbed vinaigrette
- **Red Potato and Green Bean Salad** smoked trout, apple, and creamy cider vinaigrette

ENTRÉES

- **Braised Chicken Breast** with honey pepper gastrique and apricot
- **Pan Seared Chicken Breast** with jus au natural
- **Harissa Braised Short Rib** with roasted shallot and espresso reduction
- **Short Ribs** braised with herbs and red wine
- **Chipotle Braised Beef** with tomatillo relish
- **Pan Seared Walu** with piquillo pepper sauce
- **Baked Mahi Mahi** with beurre rouge
- **Roasted Salmon** with beurre blanc
- **Grilled New York** with red wine jus
- **Steak au Poivre** with brandy sauce

Prices do not include a 22% service charge and 9.25% tax.

Build Your Own Dinner Buffet *continued*

SIDES

- **Orecchiette Mac and Cheese** smoked gouda cheese sauce, bread crumbs, and parmesan cheese
- **Roasted Fingerling Potatoes** with garlic and herbs
- **Roasted Red Potatoes** with fennel and pearl onions
- **Garlic Whipped Potatoes**
- **Cheddar and Chive Mashed Potatoes**
- **Rice Pilaf** with wheat berries
- **White Polenta** topped with charred tomato relish
- **Roasted Root Vegetables** potatoes, carrots, celery root, parsnips, and beets
- **Roasted Butternut Squash** with red pepper and pearl onions
- **Ratatouille**
- **Baby Carrots glazed** with honey and thyme
- **Sautéed Green Beans** with pearl onions and almonds
- **Sautéed Zucchini, Yellow Squash, and Mushrooms**
- **Roasted Seasonal Vegetables**

DESSERT

- **Chocolate Layer Cake** with crème anglaise or raspberry coulis
- **Cheese Cake** with seasonal fruit compote
- **Cinnamon Apple Crisp**
- **Lemon Tart**
- **Butterscotch Pudding** with peanut brittle
- **Golden Harvest Carrot Cake** with cranberry cream cheese frosting
- **White Cake** with Seasonal Fruit Coulis
- **Assorted Sorbets**

For vegetarian or vegan meals, the Hotel will provide up to 10% over the final count at no additional charge. More than 10% over will require a 3rd entrée at \$8.00 additional per person. Prices do not include a 22% service charge and 9.25% tax.

Plated Dinner

DINNER

MINIMUM OF 20 GUESTS

Three Course Dinner

One Starter, Three Entrées, One Dessert **\$58 PER PERSON**

Four Course Dinner

Two Starters, Three Entrées, One Dessert **\$62 PER PERSON**

Includes local artisanal breads, rolls and butter, pitchers of filtered water, coffee, decaf coffee, hot tea, and iced tea

STARTERS

Soup

- **Chef's Choice of Seasonal Soup**
- **Roasted Garlic Tomato**
- **Carrot Ginger**

Salad

- **Organic Baby Mixed Greens** sliced cucumbers, oven dried croutons, tomatoes, feta cheese, and ranch dressing
- **Portobello Mushrooms** mixed greens, roasted piquillo peppers, herb bread crusted Laura Chenel Goat Cheese, and truffle sherry vinaigrette
- **Iceberg Salad** tomatoes, crumbled blue cheese, applewood smoked bacon, red onions, and creamy buttermilk dressing
- **Smoked Trout Mousse** saffron potatoes, apple, mixed green salad, chive, and dijon mustard vinaigrette

- **Roasted Beets** smoked sea salt, Humboldt Fog Goat Cheese mousse, toasted pistachios, and lemon preserve vinaigrette
- **Orzo Pasta Salad** spinach, sundried tomato, feta cheese, and herb vinaigrette
- **Fingerling Potato Salad** crumbled blue cheese, applewood smoked bacon, baby spinach, and roasted shallot vinaigrette
- **Israeli Couscous Salad** grilled market vegetables, living butter lettuce nest, garnished with fresh ricotta cheese, and champagne dressing
- **Grilled Shrimp Salad** avocado, haricots verts, red onion, mesclun greens, and sherry vinaigrette
- **Roasted Pear and Little Gem Salad** prosciutto, shaved parmesan, spicy candied walnuts, and balsamic vinaigrette
- **Baby Romaine** shaved parmesan, roasted garlic croutons, and creamy Caesar dressing
- **Asian Caesar** wonton crisps, cashews, and soy-garlic dressing
- **Organic Mizuna** shaved fennel, grapefruit, feta cheese, baby tomatoes, and lemon emulsion

Appetizers

- **Smoked Salmon Carpaccio** lemon and crème fraiche, brioche toast points, pickled cucumber, mixed green salad, and champagne vinaigrette
- **Warm Roasted Tomato Tart** buffalo mozzarella, balsamic reduction, and mixed green salad
- **Orecchiette Mac and Cheese** lobster baby shrimp, leeks, fennel, tomato jam, and smoked gouda

Prices do not include a 22% service charge and 9.25% tax.

Plated Dinner *continued*

ENTRÉES CHOOSE UP TO TWO MEAT ENTRÉES & ONE VEGETARIAN

- **Braised Chicken Breast** honey pepper gastrique and faro risotto tossed with roasted root vegetables and dried apricot
- **Pan Seared Chicken Breast and Chicken Jus** fried artichoke and pancetta cracklings with toasted sage and roasted fingerling potatoes
- **Harissa Braised Short Ribs** creamy potatoes, green beans, roasted shallots, hazelnuts, and espresso reduction
- **Herbs Marinated Braised Short Ribs** creamy white polenta, root-vegetable ragout, and gremolata
- **Chipotle Braised Short Ribs** cheddar and chive mashed potatoes, braised greens, and charred tomatillo relish
- **Grilled New York Strip** red potato, fennel, pearl onions, and burgundy reduction
- **Pan Seared Walu** corn and mushroom risotto, arugula salad, and pequillo pepper sauce
- **Seared Mahi-Mahi** spiced shrimp, scallion mashed potatoes, asparagus, and beurre rouge
- **Bread Crusted Salmon** lemon, black truffle risotto, red grapes, haricots vert, parsley salad, and lemon beurre blanc sauce
- **New York Strip** wild mushroom, truffle polenta cake, asparagus, cippolini onions, and natural jus
- **Homemade Gnocchi and Wild Boar Ragù** seasonal vegetables, pickled red onions, mushroom, fried sage, and hazelnuts
- **Baked Salmon** citrus beurre blanc, rice pilaf, and ratatouille
- **Sliced Beef Bavette au Poivre** gorgonzola potato gratin, asparagus, baby tomato and basil salad, and brandy sauce

- **Spinach Ricotta Ravioli** with seasonal vegetable ragu
- **Bell Pepper** topped with grains, preserved lemon, green olives, ricotta cheese, and pistachio
- **Cabbage Leaf** stuffed with wild rice, mushrooms, onions, and piquillo pepper sauce

DESSERT

- **Chocolate Layer Cake** with crème anglaise
- **Cheesecake** with seasonal fruit compote
- **Cinnamon Apple Crisp**
- **Lemon Tart**
- **Butterscotch Pudding** with peanut brittle
- **Mango and Coconut Pave** with passion fruit coulis
- **Golden Harvest Carrot Cake** with cream cheese frosting
- **Tuxedo Truffle Mousse Cake** with raspberry coulis
- **White Chocolate Raspberry Cream Cake**
- **Assorted Sorbets**

For vegetarian or vegan meals, the Hotel will provide up to 10% over the final count at no additional charge. More than 10% over will require a 3rd entrée at \$8.00 additional per person. Prices do not include a 22% service charge and 9.25% tax.

Beverages

BEVERAGE SELECTIONS

Classic Bar

New Amsterdam Vodka
New Amsterdam Gin
Meyers's Platinum Rum
Campo Azul Blanco Tequila
Evan Williams Bourbon
Bank Note Scotch

Premium Bar

Tito's Vodka
Jim Beam Rye Whiskey
Tanqueray Gin
Flor de Cana Premium Rum
Johnnie Walker Red Scotch
Sauza Hornitos Blanco
Seagram's 7 Whiskey

Reserve Bar

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Patron Silver Tequila
Johnnie Walker Black Scotch
Bulleit Bourbon
Templeton Rye

Drink Type

Classic Cocktail
Premium Cocktail
Reserve Cocktail
Specialty Cocktails
Domestic or Imported Beer
House Wine or House Sparkling
Soft Drinks and Bottled Waters

Host Bar Pricing

\$11
\$12
\$13
\$13
\$5.50
\$8 GLASS | \$32 BOTTLE
\$4

Cash bar pricing

\$12
\$13
\$14
\$14
\$6
\$9 GLASS | \$33 BOTTLE
\$4

A bartender service fee of \$175 will be applied to any hosted or cash bar
For guests bringing in their own wine, there is a corkage fee of \$25 per bottle

Prices do not include a 22% service charge and 9.25% tax.

Beverages *continued*

BAR PACKAGES

Classic Bar

Classic Liquor and Mixers
Assorted Beer Selection
House Wines and House Sparkling
Soft Drinks and Bottled Waters

\$16 PER GUEST, FIRST HOUR

\$8 PER GUEST EACH ADDITIONAL HOUR

Premium Bar

Premium Beverages and Mixers
Assorted Beer Selection
House Wines and House Sparkling
Soft Drinks and Bottled Waters

\$18 PER GUEST, FIRST HOUR

\$9 PER GUEST EACH ADDITIONAL HOUR

Reserve Bar

Reserve Beverages and Mixers
Assorted Beer Selection
House Wines and House Sparkling
Soft Drinks and Bottled Waters

\$20 PER GUEST, FIRST HOUR

\$10 PER GUEST EACH ADDITIONAL HOUR

Wine & Beer Package

Assorted Beer Selection
House Wines and House Sparkling
Soft Drinks and Bottled Waters

\$12 PER GUEST, FIRST HOUR

\$7 PER GUEST EACH ADDITIONAL HOUR

Prices do not include a 22% service charge and 9.25% tax.

Beverages *continued*

WINE LIST

Sparkling

Wycliff, Blend, CA \$36

Bisol Jeio, Glara, Veneto, Italy \$46

Roederer Brut, Anderson Valley, CA \$68

Domaine Carneros by Taittinger, CA \$74

Mirabelle Brut Rose, Healdsburg, CA \$54

Hubert Meyer Brut Rose, Cremant d'Alsace, France \$66

White

House White, Chardonnay, California \$32

A by Acacia, Chardonnay, Sonoma County, CA \$36

Latour, Chardonnay, Grand Ardeche, France \$40

Domaine de la Raimbauderie, Sauvignon Blanc, Sancerre, France \$60

Jean-Luc Columbo La Violette, Viognier, Pays d'Oc, France \$52

Argyle Nuthouse, Riesling, Dundee, OR \$60

Fossil Point, Chardonnay, Central Coast, CA \$65

Bottega Vinaia, Pinot Grigio Trentino, Italy \$56

Rodney Strong "Charlotte's Home", Sauvignon Blanc, Sonoma, CA \$48

Chateau Vannieres Bandol White, Clairette/Bourboulenc,
Bandol, France \$80

Red

House Red, Merlot, CA \$32

House Cabernet, Cabernet Sauvignon, CA \$32

La Bete, Grenache, Cavillargues, France \$48

Healdsburg Ranches, Cabernet Sauvignon, Healdsburg, CA \$38

Alexander Valley, Syrah, Mendocino, CA \$48

Daou "Pessimist", Blend, Paso Robles, CA \$64

Matchbook, Tempranillo, Dunnigan Hills, CA \$54

Lyric by Etude, Pinot Noir, Santa Barbara, CA \$54

Luli, Pinot Noir, Santa Lucia Highlands, CA \$60

Girard, Zinfandel, Yountville, CA \$64

Slingshot, Cabernet Sauvignon, Kenwood, CA \$68

Domaine Leduc-Frouin, Cabernet Franc, Anjou, France \$58

Rapitala, Pinot Nero, Sicily, Italy \$60

Sartori della Valpolicella, Amarone, Veneto, Italy \$98

Prices do not include a 22% service charge and 9.25% tax.