



This and That

Fluids

Freshly Brewed STARBUCKS Coffee and Decaffeinated	75 gallon
Assorted TAZO Herbal Teas	75 gallon
Brewed Iced Tea, Lemonade or Fruit Punch	56 gallon
Chilled Fruit Juices	56 gallon
Individual Whole, Skim and 2% Milks	2.50 each
Individual Fruit Smoothies	4.75 each
Specialty Drinks	4.95 each
Lipton Bottled Iced Tea, Starbucks Frappacino, 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	46 dozen
European Coffee Cakes and Strudels	48 dozen
Assorted Fruit and Nut Muffins	46 dozen
Flaky Butter Croissants	46 dozen
Almond or Chocolate Croissants	48 dozen
Cinnamon Rolls or Pecan Sticky Buns	48 dozen
Fresh Bagels with Cream Cheese	48 dozen
Assorted Danish Pastries	44 dozen
Assorted Doughnuts	44 dozen

Runway Favorites

Jumbo Cookies	44 dozen
A selection that may include Chocolate Chip, Macadamia Nut, White Chocolate Chunk, Oatmeal Raisin, Peanut Butter or Sugar	
Assorted Brownies	44 dozen
A selection that may include Chocolate Fudge, Pecan, White Chocolate and Caramel	
Assorted Petite French Pastries	46 dozen
Biscotti	44 dozen
Chocolate, Anisette or Pistachio	
Chocolate Dipped Strawberries or Chocolate Truffles	48 dozen
Tea Cookies	44 dozen
Tea Sandwiches	54 dozen
European Style Open Faced Finger Sandwiches	60 dozen
Petite Croissant Sandwiches	54 dozen
Specialty Logo Cookies	70 dozen
Minimum order of two dozen, with two weeks notice	

Supporting Role

Whole Fresh Fruit	3.00 each
Granola Bars, Chocolate Candy Bars and Power Bars	3.50 each
Individual Plain or Fruit Yogurts	3.75 each
Frozen Fruit Juice Bars	4.25 each
Dove and Haagen Dazs Ice Cream Bars	5.00 each
Individual Bags of Frito Lay Snacks	3.50 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
Sliced Seasonal Fruits, Melons and Berries
Individual Fruit Yogurts

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

Freshly Brewed STARBUCKS Coffee, Decaffeinated and TAZO Herbal Teas

19.95 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 Swiss Cheese
Eggs, Country Sausage and Eggs with Cheddar Cheese on an English Muffin

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

Freshly Brewed STARBUCKS Coffee, Decaffeinated and TAZO Herbal Teas

23.95 per guest

PH Signature

Chilled Fruit Juices
Fruit Kabobs with Yogurt Dipping Sauce
Make your Own Trail Mix: with Granola, Dried Fruits, Raisins, Assorted Nuts, M&M's and Sunflower Seeds

Bear Claws, Breakfast Breads and Assorted Croissants
With Sweet Butter

Breakfast Pizza to include:
Scrambled Egg and Bacon
Scrambled Egg and Sausage

Freshly Brewed STARBUCKS Coffee, Decaffeinated and TAZO Herbal Teas

27.95 per guest

Accessories

Breakfast Sandwiches	5 each
Scrambled Eggs with Ham and Swiss on a Croissant	
Scrambled Eggs with Sausage, Cheese on an English Muffin	
Quiche Florentine	5 each
Breakfast Calzones with Eggs, Italian Sausage and Jack Cheese	5 each
Breakfast Burritos with Eggs, Chorizo and Jack Cheese	5 each
Steel Cut Irish Oatmeal with Brown Sugar and Walnuts	4 per guest



SPECIALTY BREAKS

The Buzz

Assorted Miniature Éclairs
Chocolate Dipped Biscotti
Tea Cookies
International Coffee Selections
French Roast, Columbian and Hazelnut
Whipped Cream and Chocolate Shavings
Cinnamon Sticks
Starbucks Assorted Frappuccinos and Double Shots 13.50 per guest

Chocolate Moment

White and Dark Chocolate Dipped Strawberries
Double Fudge Brownies
Chocolate Candy Bars
Chocolate Chip Cookies
Chocolate Covered Pretzels
Individual Milk Cartons and PepsiCo Milk Chillers
Freshly Brewed STARBUCKS Coffee, Decaffeinated and TAZO Herbal Teas 14.95 per guest

Vintage Carnival

Jumbo Pretzels with Hot and Sweet Mustards
Individual bags of Frito Lay Chips, Popcorn and Peanuts
Assorted Chocolate Candy Bars and Red Vines
Freshly Brewed STARBUCKS Coffee, Decaffeinated and TAZO Herbal Teas 13.95 per guest

Cream de Ice

Individual Ice Cream Bars including Snickers, Nestle Crunch, Drumsticks,
Ice Cream Sandwiches, Haagen Daz and Dove Bars
Frozen Fruit and Juice Bars
Freshly Brewed STARBUCKS Coffee, Decaffeinated and TAZO Herbal Teas 13.95 per guest

Cosmopolitan

Fresh Fruit Kabobs
Low Fat Yogurt Dip
Frozen Fruit and Juice Bars
Whole Grain Nut Bread
Assorted Fruit Smoothies
Assorted Bottled Juices
Assorted Sobe Life Water and Essential Energy Drinks 14.25 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 to include
Plain and Monterey Jack Cheese, Sautéed Bell Peppers and Chives
Breakfast Potatoes
Applewood Smoked Bacon
Grilled Sausage

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

Fresh Bagel with Plain and Flavored Cream Cheese
Freshly Brewed STARBUCKS Coffees and TAZO Herbal Teas

32.95 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

Whole Grain Pecan Waffles with Warm Maple Syrup

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

Freshly Brewed STARBUCKS Coffees and TAZO Herbal Teas

35.95 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

Breakfast Frittata
With Eggs, Diced Ham, Asparagus, Mushrooms, Peppers and Shredded Mozzarella

Farm Fresh Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Bacon
Grilled Sausage

Buttermilk Biscuits and Country Sausage Gravy

Manfred's Bakery Basket
Danish, Croissants, Muffins and Breakfast Breads
Sweet Butter and Preserves
Freshly Brewed STARBUCKS Coffees and TAZO Herbal Teas

36.95 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 \$150.00 per Chef

7.50 per guest

Malted and whole Grain Belgian Waffles
Warm Maple Syrup, Whipped Butter and assorted Fruit Toppings

4.25 per guest

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

5.95 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

4.25 per guest

Cheese Blintzes
Thin Pancakes filled with Sweetened Fresh Cheeses, topped with
Warm Fruit Compote

5.95 per guest



PLATED BREAKFASTS

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

Farm Fresh Scrambled Eggs with Fresh Chives

Applewood Bacon

Breakfast Sausage

Roasted Yukon Gold Potatoes with Parsley and Onions

21.95 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

23.95 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

25.95 per guest

The New Yorker

8oz New York Strip Steak with Fresh Scrambled Eggs

Potato Pancakes

28.95 per guest

Before we begin...

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

3.75 per guest



BRUNCH

The Blockbuster

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

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

Fresh Bagels with Plain and Chive Cream Cheese

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 \$150 each

Oven Roasted Fingerling Potatoes with Caramelized Onions
Chef's Selection of Fresh Seasonal Vegetables and Starch

Viennese Pastry Display
Chocolate Éclairs, Pastry Swans, Fruit Napoleons, Black Forest Torte
Black and White Pyramids, Praline Jelly Rolls, Petite French Pastry
Fresh Fruit Tarts

Freshly Brewed STARBUCKS Coffees and TAZO Herbal Teas

65 per guest



PLATED LUNCHES

All lunches are served with Chef's Selection of Seasonal Vegetable and Complimentary starch, Fresh Rolls, Butter, Iced Tea and Coffee Service

Take #1

California Mixed Greens
With Balsamic Vinaigrette

Herb Chicken Breast
Wild Mushrooms and Chardonnay Sauce

Strawberry Tart

32 per guest

Take #2

Wedge of Ice Berg Lettuce
With Blue Cheese Crumbles and Tomatoes
Pine Nuts and Sun-dried Tomato Vinaigrette

Grilled Filet of Salmon

Apple Walnut Strudel
Vanilla Crème Anglaise

34 per guest

Take #3

Caesar Salad
Romaine Lettuce, Herbed Croutons,
Shaved Parmesan, Caesar Style Dressing

Chicken Piccata, Lemon Veloute and Capers

New York Style Cheesecake
With Raspberry or Chocolate Sauce

33 per guest

Take #4

Field Greens, Gorgonzola Cheese
And Walnuts
With Red Wine Vinaigrette

Penne Pasta with Grilled Chicken
Marinated Artichoke Hearts, Plum Tomatoes
with Fresh Basil, Garlic and Olive Oil

Carrot Cake

32 per guest

Take #5

Baby Leaf Spinach
Crumbled Goat Cheese, Golden Raisins
Pine Nuts and Sun-dried Tomato Vinaigrette

Grilled Filet Mignon
with Roasted Shallots, Risotto Cake
Cabernet Reduction

Milk Chocolate Mousse Cake

38 per guest

Take #6

Red and Yellow Vine Ripened Tomatoes
With Fresh Greens and Balsamic Drizzle

Stuffed Chicken Florentine
Tarragon Reduction

Mocha Angel Food cake

35 per guest



BUFFET LUNCHES for 30 guests or less

All lunch buffets are served with Iced Tea and Coffee Service

Wall Street Deli

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

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
Grilled Vegetable Sandwiches

Individual Bags of Assorted Frito Lay Snacks
Assorted Jumbo Cookies

34.95 per guest

The Godfather

Soup du Jour
Grilled Vegetables
Caesar Salad

Pepperoni and Four Cheese Calzone with Plum Tomato Dipping Sauce
Farfalle Pasta with Sautéed Vegetables, Fresh Herbs and Olive Oil
Baked Penne Bolognese
Garlic Bread
Assorted Miniature Pastries

36.95 per guest



EXECUTIVE ALL-DAY PACKAGE

This package is available for meetings with up to 30 guests

Continental Breakfast

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

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

Freshly Brewed STARBUCKS Coffees and TAZO Herbal Teas

Mid Morning Break (Based on 30 minute Break)

Brewed Columbian Coffee, Decaffeinated and Herbal
Assorted Soft Drinks
Still and Sparkling Water
Granola Bars, Power Bars and Whole Fresh Fruit

Lunch Buffet

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

Assorted Pre-Made Sandwiches to include:

Roast Turkey and Provolone
Black Forest Ham and Swiss
Roast Sirloin of Beef and Cheddar
Italian Deli

Crisp Garden Vegetables
Individual Bags of Assorted Frito Lay Snacks
Manfred's Assorted Pastries

Afternoon Break (Based on 30 minute Break)

Assorted Cookies, Brownies and Lemon Bars
Freshly Brewed STARBUCKS Coffees and TAZO Herbal Teas
Assorted Soft Drinks
Still and Sparkling Water

70.00 per guest



LUNCH BUFFETS for 31 guests or more

All lunches are served with Iced Tea and Freshly Brewed STARBUCKS Coffees

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

Strawberry Cheese Cake
Apple Walnut Strudel
Seasonal Fresh Fruit and Berries

38.95 per guest
43.95 30 or less

The Starlet

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

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

31.95 per guest
36.95 30 or less



LUNCH BUFFET for 31 guests or more

All lunches are served with Iced Tea and Freshly Brewed STARBUCKS Coffees

Under the Tuscan Sun

Minestrone Soup
Caesar Salad
Grilled Vegetables with Balsamic Reduction

Italian Antipasto

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

Rosemary Grilled Chicken with Artichoke Hearts and Calamata Olives
Roasted Halibut with Basil, Tomatoes, Capers and Olive Oil
Baked Ziti with Meatballs
Vegetarian Lasagna
Vegetable Medley

Tiramisu
Cannolis
Sliced Fresh Fruit and Seasonal Berries
Italian Rum Cake

37.95 per guest
42.95 30 or less

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 and Beef Fajitas
With Warm Tortillas, Salsa, Sour Cream, Tomatoes, Pico de Gallo
Guacamole and Shredded Cheese
Add Grilled Shrimp for \$4.00 per guest

Grilled Mahi Mahi with Vera Cruz Sauce
Beef Tamales

Spanish Rice
Charro Beans

Tequila Spiked Fruit Salad
Caramel Custard Flan
Tres Leches
Chocolate Tacos

37.95 per guest
42.95 30 or less



LUNCH BUFFET for 31 guests or more

All lunches are served with Iced Tea and Freshly Brewed STARBUCKS Coffees

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

37.95 per guest
42.95 30 or less



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

175.00 serves 25 guests

325.00 serves 50 guests

Imported and Domestic Cheeses

A selection of Imported and Domestic Cheese and Spreads

Served with Water Crackers and Variety of Breads

300.00 serves 25-50 guests

500.00 serves 51-100 guests

Crudités

An Array of Seasonal Vegetables

Served with Avocado Aioli, Red Pepper Coulis and Ranch Dips

225.00 serves 25-50 guests

400.00 serves 51-100 guests

Fresh Seasonal Fruits

Seasonal Sliced Fruits and Berries

250.00 serves 25-50 guests

450.00 serves 51-100 guests

Grilled Vegetables

Assorted Grilled Seasonal Vegetables

Served with Balsamic Reduction and Roasted Garlic Dip

300.00 serves 25-50 guests

500.00 serves 51-100 guests

Italian Antipasto

Sopresseta, Mortadella, Dry Cured Cappicola and Parma Ham

Fresh Mozzarella with Vine Ripened Tomato 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

17.50 per guest

Smoked Salmon

Presented with Cocktail Breads, Onions, Capers

Crème Fraiche and Chives

9.25 per guest



RECEPTION FEATURES

Seafood on Ice per 100 Pieces

Jumbo Shrimp with Cocktail Sauce and Lemons	500.00
Crab Claws or Shucked Oysters	475.00
Lobster Medallions or Alaskan King Crab Legs	600.00

Sushi in Rolls per 100 pieces

California, Futomaki, Spicy Crab, Tuna, Smoked Salmon	500.00
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Sushi over Rice per 100 pieces

Ahi Tuna, Tamago, Salmon, Eel, Shrimp Yellow Tail, Hoki, Inari	525.00
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Sashimi per 100 pieces

Ahi Tuna, Yellow Tail, Salmon	525.00
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COLD BITES/ Each

*Chicken Caesar Salad on Foccacia Triangle	4.25
*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	5.25
Shrimp and Watercress Cream Cheese and Almond	
*Charred Tuna and Sun Dried Tomato in Crisp Tomato Tortilla	
Spicy Chicken Roll	5.95
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	4.25
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	5.25
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	5.95
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 150.00 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	825.00
Salt Crusted Top Round of Beef – 75 guests Served with Freshly Baked Rolls and Appropriate Condiments	425.00
Garlic Rubbed Boneless Prime Rib of Beef – 30 guests With Freshly Baked Rolls, Au Jus and Creamed Horseradish	425.00
Pepper Crusted Tenderloin of Beef – 25 guests With Freshly Baked Rolls, Three Peppercorn Sauce and Béarnaise	425.00
Mesquite Smoked Breast of Turkey – 40 guests With Freshly Baked Rolls, Cranberry Sauce and Garlic Mayo	325.00
Carabuta Pork Steamship – 75 guests With Freshly Baked Rolls and Appropriate Condiments	575.00
Rosemary Roasted Boneless Pork Loin – 40 guests Served with Cheddar Cheese Biscuits and Apple Relish	375.00
Herb Crusted New Zealand Spring Lamb Rack – 7 Ribs Served with Mint Glaze	195.00
Orange Glazed Baked Ham – 50 guests With Freshly Baked Rolls and Appropriate Condiments	375.00



LIGHTS, CAMERA, ACTION.....STATIONS

Uniformed Chef is required at 150.00 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 14.95 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 14.95 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 15.50 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 15.50 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 20.50 (1) Item
Finished with Sweet Butter, Fresh Basil and Diced Tomatoes 24.50 (2) Items
Fresh Breads, Flavored Oils and Balsamic Vinegar 28.00 (3) Items

Chinese Dim Sum

An array of Steamed Chinese Dumplings presented in traditional Steamer baskets. BBQ Pork Spareribs and Crispy Fried Vegetable Rolls Served with Traditional Dips and Sauces 14.95 per guest

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

16.00 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

13.50 per guest

Crab cake

With Roasted Pepper Aioli

15.50 per guest

Cheese Agnolotti

With Toasted Pine Nuts and Sun dried Tomato Buerre Blanc

11.50 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	9.50 per guest
Baby Spinach with Goat Cheese Crostini Gold Raisins and Pine Nuts With Sun-dried Tomato Vinaigrette	9.50 per guest
Bundled Spring Mix with Port Wine Pears Toasted Brie Crouton and Lemon Walnut Vinaigrette	12.50 per guest
Caesar Salad Crisp Romaine Lettuce with Herbed Croutons Shaved Parmesan and Caesar Style Dressing	8.50 per guest
Baby California Greens Gala Apples, Candied Walnuts Lingonberry Vinaigrette	9.50 per guest
Chopped Salad Romaine Lettuce, English Cucumber, Tomato, Peppers Scallions, Parsley, Mint and Pita Croutons Fresh Lemon Juice and Olive Oil	9.50 per guest
Frisee and Endive With Haricot Vert, Froie Gras White Truffle Vinaigrette	14.50 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 and Coffee Service, Iced Tea

Duets

Grilled Filet Mignon with Black Truffles
Paired with Roasted Chicken topped with Morel Mushrooms 54.00 per guest

Herb Baked Sea Bass with Champagne Sauce
Paired with Grilled Filet topped with Caramelized Shallots 55.00 per guest

Grilled Filet with Buerre Rouge
Paired with Jumbo Scampi Prawns 55.00 per guest

Roast Chicken Breast with Port Wine Reduction
Paired with Seared Salmon with Horseradish Beurre Blanc 53.00 per guest

Substance

Filet Mignon Baked in Herb Crust with Roasted Shallot Sauce 47.00 per guest

Roasted Prime Beef Tenderloin Sliced with Madeira Sauce 49.00 per guest

Grilled Pork Medallion with Caramelized Apple Sauce 44.00 per guest

Grilled New York Steak with Crumbled Maytag Blue Cheese
Sun-dried Tomato and Cabernet Reduction 46.00 per guest

Marinated Grille Rib-Eye Steak
With Caramelized Vidalia Onion Sauce 46.00 per guest

From Water

Grilled Mahi Mahi with Thai Basil Sauce 42.00 per guest

Herb Crusted Sea Bass with Champagne Sauce 44.00 per guest

Atlantic Sole with Tomato Concasse, Thyme and Shallots 40.00 per guest

Sautéed Jumbo Gulf Prawns with Scampi Sauce 45.00 per guest

Poultry

Baked Breast of Chicken with Gruyere Cheese
Parma Ham and Madeira Sauce 38.00 per guest

Herb Baked Chicken Breast
With Woodland Mushroom Ragout 38.00 per guest

Grilled Chicken Breast with Tomato Basil Salsa 36.00 per guest

Stuffed Chicken Paillard with Spinach, Toasted Almonds and Raisins
Port Wine Reduction 38.00 per guest



PLATED DINNER – FINAL SCENE

Praline Cheesecake	10.95
Chocolate and Raspberry Mousseline A combination Layer of Chocolate with Raspberry French Style Cream	10.95
Caramelized Pear Tart Thinly sliced Bosc Pears baked with Puff Pastry and Almond Cream Topped with Cinnamon Ice Cream and Caramel Sauce	10.95
Tiramisu Espresso Hazelnut Genoese layered with Italian Mascarpone Cheese Served with Frangelico Sauce	11.95
Black Forest Cake With Brandied Cherries, Bavarian Cream and a Whipping Cream Reduction	12.50
Twin Chocolate Crepes Grand Marnier Crepes filled with White and Dark Chocolate Mousse Served with Seasonal Berries and Passion Fruit Sauce	10.95
Chocolate Decadence Torte Chocolate Sponge Cake layered with Chocolate Ganache Double Cream and Aged Cognac Served with Crème Anglaise and Raspberry Coulis	10.95
Vanilla Crème Brulee Caramelized Demerara Sugar with Fresh Berry Garnish	10.95
Fruit Napoleon Seasonal Berries layered with Crisp Puff Pastry and Bavarian Pastry Cream Meyer Lemon Sauce	12.50
Chocolate Symphony Chocolate Praline Roulade, White Chocolate and Toffee Mousse Dark Chocolate Napoleons and Chocolate Decadence Triangles	13.50
Profiterole Extravaganza Pastry Cream Puffs filled with Vanilla Bean Gelato Smothered in Warm Chocolate with Sugared Almonds	10.95
Macadamia Nut Soufflé served Chilled Light Soufflé Cream in a Chocolate Cup with Raspberry Sauce	11.95
Sweet Endings Assorted Whole Cakes and Pies, Miniature delights including Petite Fours, Chocolate Truffles, Fruit Tarts and Chocolate Dipped Berries	15.25
Chocolate Fondue Warm Chocolate Fondue with Fresh Seasonal Fruits, Pound Cake, Marshmallows and Pretzel Sticks	11.25



DINNER BUFFETS for 51 or more

All dinner buffets are served with Fresh Rolls, Butter and Freshly Brewed STARBUCKS Coffees

Act #1

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

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

two entrees 64.00 per guest
three entrees 69.00 per guest
four entrees 73.50 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

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

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

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

two entrees 65.00 per guest
three entrees 70.00 per guest
four entrees 74.50 per guest



DINNER BUFFETS for 51 or more

All dinner buffets are served with Fresh Rolls, Butter
And Freshly Brewed STARBUCKS Coffees

The Papparazzi

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
Baguetini, Ciabatta and Focaccia Breads

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

two entrees 67.00 per guest
three entrees 72.00 per guest
four entrees 76.50 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

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

two entrees 66.00 per guest
three entrees 71.00 per guest
four entrees 75.50 per guest



DINNER BUFFETS for 51 or more

All dinner buffets are served with Fresh Rolls, Butter and Freshly Brewed STARBUCKS Coffees

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

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	two entrees	68.00per guest
Fresh Strawberry Tarts	three entrees	73.00 per guest
Sour Cream Cheesecakes	four entrees	77.50 per guest



Spirits

Host Premium Package Bar – Charged Per Guest

- Premium Brand Cocktails
- Imported Beer
- Domestic Beer
- House Red and White Wine
- Juices
- Mineral Waters
- Soft Drinks

One Hour	21.00
Two Hours	28.00
Three Hours	34.00

Host Call Brand Package Bar – Charged Per Guest

- Call Brand Cocktails
- Imported Beer
- Domestic Beer
- House Red and White Wine
- Juices
- Mineral Waters
- Soft Drinks

One Hour	18.50
Two Hours	25.00
Three Hours	30.00

Host Bar on Consumption

Premium Brand Cocktails	7.25
Call Brand Cocktails	6.25
Imported Beer	5.50
Domestic Beer	5.25
House Wine	6.25
Juices	4.25
Mineral Waters	4.50
Soft Drinks	4.50

Cash Bar on Consumption

7.75
6.75
6.25
5.75
6.25
4.25
5.00
5.00

Bartender Fees

- 150.00 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

With Bubbles

Moet Chandon, "White Star", France	100.00 btl
Veuve Clicquot, "Yellow Label", France	105.00 btl
Perrier Jouet, "Fleur de Champagne", France	260.00 btl
Dom Perignon, France	365.00 btl
Jordan "J", California	75.00 btl
Chandon, Blanc de Noir, Washington	39.00 btl
Domaine St. Michelle, Washington	28.00 btl
Bellavista, "Cuvee", Italy	80.00 btl

Whites

Estancia, California	30.00 btl
Kistler	110.00 btl
Columbia Crest, Columbia Valley Grand Estates	30.00 btl
Sonoma Cutrer, Russian River Ranches	42.00 btl
Patz & Hall Dutton Ranch	89.00 btl
Matanzas Creek, Sonoma	57.00 btl
Vine Cliff, Napa	57.00 btl
Ferrari Carano, Sonoma, Fume Blanc	39.00 btl
Robert Pepi, Two Hearts Vineyard, Sauvignon Blanc	28.00 btl
Bollini, Pinot Grigio	30.00 btl
Santa Margherita, Pinot Grigio	53.00 btl

Reds

J Lohr, Seven Oaks, Cabernet Sauvignon	33.00 btl
Estancia, California, Cabernet Sauvignon	35.00 btl
Rodney Strong, Cabernet Sauvignon	40.00 btl
Jordan, Sonoma, Cabernet Sauvignon	107.00 btl
Markham, Cabernet Sauvignon	57.00 btl
Cuaison, Carneros, Merlot	66.00 btl
Geyser Peak, Sonoma, Merlot	38.00 btl
Silverado, Napa, Merlot	59.00 btl
Rutherford Hill, Merlot	55.00 btl
Ramsay Pinot Noir	55.00 btl
Etude Pinot Noir	90.00 btl
Beaujolais, Louis Jadot	29.00 btl
Monte Antico, Tuscany	28.00 btl
Chianti Classico, Scassinio, Terrabianca, Tuscany	49.00 btl

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