



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
7.50 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 Focaccia 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 Shrimp and Watercress Cream Cheese and Almond	5.25
*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 Spinach and Feta wrapped in Puff Pastry with Harissa Dip Pan Fried Pork Pot Stickers with Ponzu Dipping Sauce Beef or Chicken Satays	4.25
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 Crab Rangoon	5.25
Stuffed Artichoke Hearts with Herbed Goat Cheese Jamaican Jerk Chicken Kabob with Coconut Mango Sauce Coconut Breaded Lobster Tail Skewer with Papaya Salsa 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	5.95

*** 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 Coffee Service

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 Coffee Service

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
Baguettini, 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 Coffee Service

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
Fresh Strawberry Tarts
Sour Cream Cheesecakes

two entrees	68.00per guest
three entrees	73.00 per guest
four entrees	77.50 per guest



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	3.75
Soft Drinks	3.50

Cash Bar on Consumption

7.75
6.75
6.25
5.75
6.25
4.25
4.00
3.75

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
Cuvaision, 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