<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u>







Hilton Long Beach Hotel

701 West Ocean Boulevard, Long Beach, California

<u>BREAKFAST</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u>







BREAKFAST

SEASONAL

cereals

juices

coffee

teas

pastries

milk

BREAKFAST

breaks

lunch

reception

dinner

beverage

The Catalina Continental Breakfast | 42

Freshly brewed house blend coffee and decaffeinated coffee

Served with Half and Half and 2% milk

A selection of black, herbal, and specialty teas

Orange, grapefruit, and cranberry juice



An assortment of breakfast cereals with whole and 2% milk





Freshly baked morning pastries with fruit preserves and butter







The Catalina Continental Breakfast Add-ons

Assorted Naked brand juices	9
Red Bull, regular and sugar-free	9
Monster and Vitamin waters	9
Energy smoothie with blueberries, blackberries, banana, kale, mint and almonds	10
Steel-cut oatmeal accompanied by brown sugar, dried fruits, raisins, nuts and milk	8
New York bagels with regular and fat free cream cheese	8
Pure and natural granola and Greek yogurt parfait with berries	9
Western style breakfast burrito with salsa, and choice of soy chorizo or turkey	10
Pancakes, waffles, or French toast with butter and syrup	10
Farm fresh scrambled egg and turkey sausage on a buttermilk biscuit	10
Grilled smokehouse ham and Swiss cheese on a croissant	10
Applewood smoked bacon, egg, and American cheese on an English muffin	10
Chilled hard-boiled eggs by the dozen 💓 🙃	48
Oat Milk or Almond Milk for Coffee Service per person	2

BREAKFAST

breaks

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Breakfast Buffet | 46

Freshly brewed house blend coffee and decaffeinated coffee Served with Half and Half and 2% milk

Selection of black, herbal and specialty teas

Orange, grapefruit and cranberry juice

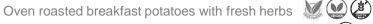
Local and seasonally selected sliced fruits and berries W (*)



Applewood smoked bacon and pork sausage







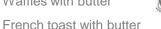




Select one:

Pancakes with butte







Breakfast Buffet Add-ons

Classic eggs benedict	15
Quiche Lorraine	15
Smoked salmon with the traditional accompaniments and sliced bagels with low fat and regular cream cheese	17
Oat Milk or Almond Milk for Coffee Service per person	2
Action Station: Omelets with cheddar and Swiss cheeses, diced smokehouse ham, sliced mushrooms, diced bell peppers, chopped sweet onions, spinach leaves, bacon, and salsa with eggbeaters (*can be	15

Action Station Requires One Uniformed Attendant per each 100 Guests | 150

BREAKFAST

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Plated Breakfast Classic | 24

Freshly brewed house blend coffee and decaffeinated coffee Served with Half and Half and 2% milk

Orange juice

Two cage free eggs





Roasted potatoes W W

Mini croissants

Oat Milk or Almond Milk for Coffee Service \$2

Select one:

Chicken jalapeño sausage



Hickory smoked sausage

Apple smoked bacon () KETO () DIET



BREAKFAST

breaks

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Plated Breakfast Omelet | 26

Freshly brewed house blend coffee and decaffeinated coffee Served with Half and Half and 2% milk

Orange juice

Cheese omelet



Hash brown patty W W





Oat Milk or Almond Milk for Coffee Service \$2

Select one:

Chicken jalapeño sausage





Hickory smoked sausage



Apple smoked bacon



Plated Breakfast Frittata | 28

Freshly brewed house blend coffee and decaffeinated coffee Served with Half and Half and 2% milk

Orange juice

Spinach and brie frittata

Roasted fingerling potatoes



Mini cream cheese cinnamon rolls



Oat Milk or Almond Milk for Coffee Service \$2

<u>breakfast</u> <u>BREAKS</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u>







BREAKS

DELIGHT

muffins

juices

nuts

popcorn

pretzels

cakes

soda

breakfast **BREAKS** reception lunch dinner beverage



Break Beverage Service | 18

Freshly brewed house blend coffee and decaffeinated coffee

A selection of black, herbal and specialty teas

Collection of soft drinks and bottled water

Oat Milk or Almond Milk for Coffee Service \$2

AM Break Add-ons

Choose up to 3 items | 20

Choose up to 5 items | 25

Designer trail mix station with sunflower seeds, mixed dried fruit, almonds, mixed nuts, pretzels, and wasabi peas M (M) (E) (FIE)



Buttery crumbly coffee cake



Display of various breakfast breads and muffins



Local and seasonally selected whole fruit





Sliced melons, seasonal fruits and berries

Warm cinnamon rolls with gooey cream cheese glaze



<u>breakfast</u> <u>BREAKS</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u>



Drink Add-ons

Assorted Naked brand juices	9
Additional assortment of bottled juices	9
Red Bull, regular & sugar-free	9
Energy smoothie	9
Coffee, Decaf or Hot Tea (per gallon)	95
The following items are priced individually	
Seasonal sliced fruit	11
Individual berry parfait 💹	11
Assorted whole fruit platter	30
The following items are priced per dozen	
Assorted bagels with cream cheese	52
Assorted scones	55
Zucchini and banana breads	55
Assorted freshly baked breakfast pastries	58
Tea cakes	60

Based on a 30-minute service maximum. (Pricing does not include 24% service charge or applicable taxes).

breakfast **BREAKS** reception lunch dinner beverage



Afternoon Beverage Service | 18

Freshly brewed house blend coffee and decaffeinated coffee

A selection of black, herbal and specialty teas

Collection of soft drinks and bottled water

Oat Milk or Almond Milk for Coffee Service \$2

PM Break Add-ons

Choose up to 3 items | 22

Choose up to 5 items | 25

Cracker Jacks with caramel popcorn and peanuts W





Local and seasonally selected whole fruit



Toasted pita triangles and smooth hummus W

Blend of mixed nuts

Lemon tart bars

Decadent fudge brownies

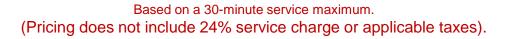












<u>breakfast</u> **BREAKS** reception lunch dinner beverage



PM Break Add-ons Continued

Assorted bags of potato, pretzels, corn and vegetable chips M



Tortilla chips, guacamole and salsa 💹 😩



Assorted fresh baked cookies M

Pure and natural granola, and energy bars M



<u>breakfast</u> <u>BREAKS</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u>



Drink Add-ons

Assorted sodas	6
Sparkling water	7
Assorted Naked brand juices	9
Additional assortment of bottled juices	9
Red Bull, regular & sugar-free	9
Energy smoothie	9
Coffee, Decaf or Hot Tea (per gallon)	95
The following items are priced individually	
Individual trail mix W	6
Individual bags of potato chips and pretzels 💹 🏖	6
Assorted protein and energy bars	7
Assorted granola bar	7
Jumbo pretzels with mustard 🥨	7
Individual bags of popcorn 💹	7
Tortilla chips with guacamole and salsa 🥨 😢	12
Crudités with hummus and ranch	14
A pound of mixed nuts W ()	40

<u>breakfast</u> <u>BREAKS</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u>



The following items are priced per dozen

Assorted French macarons	50
Fresh baked brownies and blondies	50
Assorted freshly baked cookies	52
Chocolate dipped strawberries () () () () () () () () () (55
Assorted cupcakes	55

breakfast

BREAKS

lunch

reception

dinner

beverage



Beverage Service | 18

Freshly brewed house blend coffee and decaffeinated coffee

A selection of black, herbal and specialty teas Collection of soft drinks and bottled water

Energizer | 22







Dark chocolate chips and raw nuts





Smoked salmon, avocado and chives on 7-grain toast

The Sugar Rush | 20

Variety of flavored cupcakes



Freshly baked cookies



Powerhouse | 25

Assorted protein shakes W (KETO) NETS



Power bars and protein bars



Assorted nuts and dried fruits W W ()



Greek yogurt with seasonal berries W

South of the Border | 25





Tortilla chips with guacamole and salsa W (*)



Poquito chicken taquitos

Locally and seasonally selected sliced fruits



Wake Up Call | 27

Dried fruits and nuts with spicy wasabi peas







Rich chocolate brownies and zesty lemon bars M



Starbucks double shot espresso

Starbucks Frappuccino drinks

<u>breakfast</u> <u>breaks</u> <u>LUNCH</u> <u>reception</u> <u>dinner</u> <u>beverage</u>







LUNCH

ESSENCE

salads

fish

beef

pasta

desserts

beverages

breakfast

breaks

LUNCH

reception

dinner

beverage

Boxed Lunch | 45

Bag of Chips or Pretzels, Cookie or Brownie and Whole Apple Soft Drink or Bottled Water

Choice of Two:

Oven roasted turkey with Provolone Cheese Smoked Ham with Cheddar Roast Beef with Smoked Gouda Vegetarian Wrap with Grilled Vegetables

The Fiesta Package | 55

Spicy corn and fresh cilantro tortilla soup or chips and assorted





roasted salsa, sour cream and housemade guacamole Potato and Cheese enchiladas with house made sauce

*Substitute for salsa verde chicken enchiladas \$5



Slow cooked black beans topped with queso fresco M (*)



Churros M





Flavors of the Mediterranean | 58

Special Value Price Monday 52

Today's soup or chips and assorted dips

Traditional Caesar salad with romaine hearts, shredded Parmesan cheese, and garlic croutons with Caesar dressing

Mediterranean couscous salad with diced red onion, bell peppers, kalamata olives, and feta cheese with herbed vinaigrette M

Pan seared chicken breast with lemon, capers, and sun-dried







Steak kabobs with wild mushroom peppers, green marinated Cipollini onion and balsamic jus

Bouquet of marinated and grilled vegetables W ()









Pistachio French macarons



Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request. *excludes boxed lunch

> Based on a one-hour service with a minimum of 25 guests (Pricing does not include 24% service charge or applicable taxes)

breakfast

breaks

LUNCH

reception

dinner

beverage

From the Farmer's Produce Stand | 58

Special Value Price Tuesday | 52

Today's soup or chips and assorted dips

Buffalo mozzarella, beef steak tomato, and basil leaves with a champagne vinaigrette 💓 🧩

Romaine, iceberg and baby green salad with carrots, tomatoes, red onion, English cucumber, bell peppers, Parmesan cheese, Point Reves blue cheese crumbles, bacon, hard-boiled eggs, alfalfa sprouts, sunflower seeds and garlic croutons M (*)

Marinated and grilled sliced chicken breast, salmon and Portabella mushrooms (*)

Buttermilk ranch, creamy Caesar dressing and balsamic vinaigrette W

Assorted mini-Italian tarts



Almond napoleons M.





New Neighborhood Deli | 59

Special Value Price Wednesday | 53

Today's soup or chips and assorted dips

Chopped salad with Romaine, iceberg, diced tomatoes, chopped hard boiled eggs, blue cheese crumbles, and bacon with creamy vinaigrette

Traditional homemade coleslaw



Whole grain mustard potato salad



Double chocolate cake



Cheesecake M

Choose up to 2 items:

Grilled chicken with pesto aioli on ciabatta

Sliced roast beef with aged cheddar, tomato, and horseradish mayonnaise on marble rye

Oven roasted turkey breast and Swiss on ciabatta with cranberry apple chutney, greens, tomatoes, and red onion

Vegetarian wrap with grilled portobello mushroom, arugula, roasted peppers, and tapenade



Classic Italian submarine sandwich with genoa salami capicola, provolone cheese, lettuce, tomato, oil and vinegar potato chips, pickles, pepperoncini, olives, and cherry peppers

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

(Pricing does not include 24% service charge or applicable taxes)

breakfast

breaks

LUNCH

reception

dinner

beverage

The Tuscan | 60

Special Value Price Thursday | 54

Today's soup or chips and assorted dips

Traditional Caesar salad with romaine hearts, and shredded Parmesan cheese, and garlic croutons with Caesar dressing M.



Baby spinach salad with roasted pecans, cranberries, Julienne of crisp pears, and Cypress Grove goat cheese with balsamic vinaigrette W

Baked rigatoni with roasted garlic tomato sauce

Italian sausage, mozzarella and shaved Parmesan

Chicken farfalle chardonnay with grilled chicken, roasted tomatoes, artichokes and garlic confit



Garlic and cheese toasted on Focaccia









Sweet ricotta filled cannoli



The Enclave | 77

Special Value Price Friday | 69

Today's soup or chips and assorted dips

Chopped salad with Romaine and iceberg lettuce, diced tomatoes, chopped hard boiled egg, blue cheese crumbles, and bacon with creamy vinaigrette

Whole grain mustard potato salad



Crispy buttermilk fried chicken

Macaroni and cheese with spiral pasta and a creamy cheese blend

Salmon with tomato caper sauce



Cornbread W

Double chocolate cake

Apple pie

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

(Pricing does not include 24% service charge or applicable taxes)

breakfast

breaks

LUNCH

reception

dinner

beverage



Plated Lunch First Course

Select one

Baby field green salad with ripe cherry tomato, English cucumber, and carrot Julienne with balsamic vinaigrette ()

Traditional Caesar salad with crisp Romaine hearts, shredded Parmesan cheese, and garlic croutons with traditional Caesar dressing M

Baby spinach salad with roasted pecans, poached pears, and Cypress Grove goat cheese with balsamic vinaigrette M (*)

Iceberg wedge with diced tomato, bacon, and blue cheese crumbles with champagne vinaigrette or blue cheese dressing

Italian Roma tomato soup, cippolini onions and fresh basil W W



New England clam chowder, applewood smoked bacon and sweet corn

Fire roasted tortilla soup with fresh cilantro W







Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests. (Pricing does not include 24% service charge or applicable taxes)

<u>breakfast</u>

<u>breaks</u>

LUNCH

reception

dinner

beverage



Plated Lunch Main Course

Select one

Wild baby arugula salad with shaved Parmesan cheese, and red teardrop tomatoes with lemon basil vinaigrette	3
Boston Bibb lettuce salad, toasted almonds slivers, and red cherry tomatoes with blue cheese dressing	3
Long Beach house salad with baby mixed greens, heirloom tomatoes, and shredded carrots with house dressing w () () () () () () () () () (34
Classic Caesar salad with garlic croutons and shaved Parmesan cheese with Caesar dressing	34

Add Chicken to Any Salad | 6 Add Salmon to Any Salad | 8 Add Shrimp to Any Salad | 10

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

(Pricing does not include 24% service charge or applicable taxes)

<u>breakfast</u>

breaks

LUNCH

reception

dinner

beverage



Plated Lunch Main Course Continued

tomatoes, charred wild broccoli and a demi sauce

Select one

Herbed roasted chicken breast with roasted rosemary potatoes, oyster mushrooms and garlic broccolini and white wine sauce	48
Orecchiette pasta with free range chicken, medley of seasonal vegetables, aged Parmesan and fondue sauce	50
Miso glazed black cod with baby Bok Choy, shitake mushrooms, green onion and lotus root chips	54
Roasted Atlantic salmon fillet with Yukon mashed potatoes, baby carrots and caramelized sweet onions	58
Pan seared Pacific Seabass with roasted peewee potatoes, green beans and oven roasted tomatoes	60
Pan seared halibut with mango relish, lemon, red and white quinoa, roasted asparagus, baby carrots and lemon sauce	62
California short rib pot roast with Yukon gold mashed potatoes, glazed pear onions, oyster mushroom and roasted carrots	63
Beef tenderloin with spinach mashed potatoes, roasted heirloom	68

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

(Pricing does not include 24% service charge or applicable taxes)

<u>breakfast</u>

breaks

LUNCH

reception

dinner

beverage



Plated Lunch Dessert

Select one

Decadent chocolate mousse with seasonal berries and whipped



Lemon Chiffon Cake



Fresh fruit tart



<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>RECEPTION</u> <u>dinner</u> <u>beverage</u>







RECEPTION

ESSENCE

shrimp

Sushi

bruschetta

tenderloin

dim sum

cheese

breakfast

breaks

lunch

RECEPTION

dinner

beverage

Seasonal Fruit Display | 11

Sliced melons, pineapple, seasonal fruits and berries and a minted vinaigrette W (W) (*)

Crudités | 12













Sustainable Artisanal Cheese Display | 20

A gourmet assortment of local and international specialty cheeses (KETO KETO DIET

Viennese Pastry Table | 25

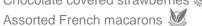
Assorted Italian mini tarts



Assorted French pastries



Chocolate covered strawberries









Farmstand Chop Salad | 25

Mixed baby field greens with roasted mushrooms, julienne carrots, diced tomatoes, shaved red onion, sliced cucumbers, Parmesan cheese, crumbled bacon, hard-boiled eggs and croutons M

Fresh rolls and butter



Ranch and vinaigrette dressings W



Anti-pasti | 28

Fresh buffalo mozzarella with vine ripened tomatoes, fresh basil and extra-virgin olive oil W

Prosciutto with fresh melon



Grilled Italian herb marinated vegetables, served chilled W ()



Pistachio mortadella and Genoa salami and grilled olive oil artichoke hearts (**) (KETO)

Crostini and crackers (NETO COURT)

Based on a one-hour service with a minimum of 25 guests. (Pricing does not include 24% service charge or applicable taxes)

breakfast

breaks

lunch

RECEPTION

dinner

beverage

Pasta Bar | 30

Penne and tortellini pastas, accompanied by roasted peppers, caramelized onions, baby spinach, and roasted mushroom 💹

Italian sausage and grilled chicken





Gorgonzola and Parmesan cheese



Herb cream and marinara sauce M



Focaccia with roasted garlic and cheese bread M



Add Shrimp | 10



Charcuterie Board | 30

Assorted meats, cheeses and olives



Oriental Noodle and Dim Sum Bar | 34

Choose up to 2 noodles

Soba M

Udon M



Ramen M

Choose up to 2 Dim Sum

Vegetable spring rolls



Crisp vegetable potstickers

Pork potstickers

Chicken Shumai

Char Siu Bao

breakfast

breaks

lunch

RECEPTION

dinner

beverage



Carving Stations Require One Uniformed Attendant per each 100 Guests | 150

Carving Stations

Herb Roasted Whole Breast of Turkey (2) (3) | 28



Cranberry relish, herb mayonnaise and traditional accompaniments W



Mashed potatoes and turkey gravy W

Slow Roasted Prime Rib of Beef (2) (a) | 35



Horseradish sauce, au jus, Yorkshire pudding and roasted red bliss potatoes M (w) (*)

Cauliflower cheese W

Cedar Plank Roasted Salmon (2006) | 35





Sweet Dijon glaze served with plum sauce, jasmine white rice and stir-fried seasonal vegetables VIII

breakfast

breaks

lunch

RECEPTION

dinner

beverage



Cold Canapés Display | 46

Choose up to 4 items

Smoked salmon with cream cheese on cucumber





Thai Beef Tenderloin on crostini

Mushrooms, artichokę hearts, mozzarella and grape tomato



Variety of California Rolls with soy-wasabi dip W



Bruschetta with tomato and basil vinaigrette













Add Tray Pass Service | 10

breakfast

breaks

lunch

RECEPTION

dinner

beverage



Hot Canapés Display | 54

Choose up to 4 items

Beef sate with peanut sauce



Spicy beef empanada

Miniature beef wellington with mushroom duxelles in puff pastry

Chicken tandoori with spicy yogurt dip



Chicken quesadilla with chipotle sour cream

Spanakopita W





Pigs in a blanket

Crispy chicken pot sticker with soy ginger sauce

Baked raspberry and Brie in puff pastry



Vegetarian spring rolls with sweet chili and soy sauce W



Teriyaki beef with glaze and pineapple



Three cheese quesadilla with salsa



Parmesan crusted artichoke hearts



Tempura shrimp with sweet chili sauce

Scallops wrapped in bacon



Maryland crab cake with mustard aioli

Add Tray Pass Service | 10

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>DINNER</u> <u>beverage</u>







DINNER

FLAVOR

fish

poultry

beef

desserts

breakfast

breaks

lunch

reception

DINNER

beverage

Comforts | 82

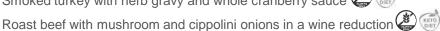
Bay Area clam chowder with red potatoes

Walnut and apple salad with cranberries and sweet potatoes with white balsamic dressing W W E

Spinach salad with egg, red onions and mushrooms with bacon maple dressing W ()

Smoked turkey with herb gravy and whole cranberry sauce



















South | 84

Chicken and Sausage Gumbo

Arugula salad with roasted peaches, glazed pecans and feta cheese with a balsamic emulsion W

Chopped salad with egg, tomatoes, blue cheese, and bacon with peppercorn creamy dressing (*)

Smoked pork lion with a maple bourbon glaze



Filet of sole with a shrimp Cajun sauce





















breakfast

breaks

<u>lunch</u>

reception

DINNER

beverage

The Dynasty | 85

Special Value Price Monday | 78

Today's soup or chips and assorted dips

Baby spinach salad with mandarin oranges, red onions, carrots, sliced almonds with sesame dressing M W F



Miso glazed black cod



Korean marinated flank steak with king oyster mushrooms





Forbidden black jasmine rice M W



Sweet plantain lumpia







Nuevo Latino | 85

Special Value Price Tuesday | 78

Southwestern chicken and tortilla soup with sour cream and green onion or chips and assorted dips

Teguila citrus Romaine salad with shaved red onion and tortilla chips with chipotle Caesar dressing M (*)

Jicama jalapeño slaw with julienne carrots, bell peppers and sweet mayonnaise dressing W

Char-grilled marinated skirt steak chimichurri with garlic, onions and fresh herbs

Catch of day with pineapple mango relish and grilled lemon



Frijoles Charros with field tomatoes, minced jalapeño, red onion and cilantro W (*)

Arroz Espanola, roasted squash, tomatoes and onion W.



Miniature Flan





breakfast

breaks

<u>lunch</u>

reception

DINNER

beverage

Vito Italiano | 85

Special Value Price Wednesday | 78

Today's soup or chips and assorted dips

Traditional Caesar salad with crisp Romaine, shredded Parmesan cheese and homemade croutons with Caesar dressing M

Fresh spinach leaf salad with roasted pecans, cranberries, poached pears and point Reyes blue cheese with champagne vinaigrette M

Parmesan crusted boneless breast of chicken with roasted garlic tomato sauce

Grilled salmon puttanesca with chopped tomatoes, olives and capers (*)

Herb roasted potatoes W W

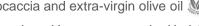


Marinated and grilled vegetables W W





Focaccia and extra-virgin olive oil



Tiramisu with espresso-soaked ladyfingers and mascarpone filling M

Chop House | 88

Special Value Price Thursdayl 81

Today's soup or chips and assorted dips

Chopped iceberg salad with diced tomato, bacon and blue cheese crumbles with champagne vinaigrette

House Caesar with Romaine, shaved Parmesan cheese and homemade croutons with Caesar dressing M

Pan roasted salmon fillets (KETO)



Oven roasted chicken breast with wild mushroom ragout



Seared Tri Tip with a Cabernet Sauce



Maître d'hôtel butter, whole-grain mustard, lemon aioli and horseradish cream 📈 🎉

Oven roasted steakhouse asparagus



Cheesecake with fresh fruit compote



Chocolate decadence cake with raspberry coulis



Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

breakfast

breaks

<u>lunch</u>

reception

DINNER

<u>beverage</u>



Plated Dinner First Course

Select one

Baby field greens salad with cherry tomato, English cucumber and vegetable vermicelli with balsamic vinaigrette

Traditional Caesar salad with romaine hearts, shredded Parmesan cheese and garlic croutons with Caesar dressing

Baby spinach salad with roasted pecans, cranberries, Julienne of crisp pears and Cypress Grove goat cheese with balsamic vinaigrette

Iceberg wedge with diced tomato, bacon and Point Reyes bleu cheese crumbles with champagne vinaigrette or blue cheese dressing

Caprese with fresh mozzarella, beefsteak tomatoes, basil leaves, baby frisée and arugula with extra-virgin olive oil

<u>breakfast</u>

<u>breaks</u>

<u>lunch</u>

reception

DINNER

beverage



Plated Dinner Entrées

Airline chicken with wild mushroom ragout	68
Portobello and vegetable short stack with roasted and grilled zucchini, squash, eggplant, red onion, peppers, wilted spinach and pesto oil	68
Vegetable Wellington with balsamic glaze 💓 💽	75
Dijon Crusted Atlantic salmon fillet with lemon butter	80
Boneless beef short ribs and natural jus	88
Grilled Halibut with Lemon Beurre Blanc	90
Medallions of beef tenderloin Diane, mushroom pan jus	108
Airline chicken duet and tiger shrimp	110
Beef fillet with crab meat	130

Includes seasonally selected vegetables and choice of one accompaniment:

Roasted red bliss potatoes
Whipped mashed potatoes
Forbidden rice
Vegetable rice pilaf

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

(Pricing does not include 24% service charge or applicable taxes)

<u>breakfast</u>

breaks

lunch

reception

DINNER

beverage



Plated Dinner Dessert

Select one

Decadent chocolate mousse with sliced berries and whipped sweet cream M

Chocolate decadent cake with berry coulis M



Cheesecake with fresh fruit compote W



Strawberry Shortcake



<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>BEVERAGE</u>







BEVERAGE

ENJOY

margaritas
red wine
white wine
beer
non-alcoholic

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>BEVERAGE</u>



Tier One | 16

Vodka, Conciere, LeVecke
Rum, Conciere (Silver), LeVecke
Gin, Conciere, LeVecke
Bourbon, Conciere, LeVecke
Tequila, Conciere (Silver), LeVecke
Triple Sec, Conciere, LeVecke
Cabernet Sauvignon, Sycamore Lane, Trinchero
Pinot Noir, Maggio, Oak Ridge Winery
Chardonnay, Sycamore Lane, Trinchero
Sauvignon Blanc, Maggio, Oak Ridge Winery

Requires One Bartender for up to 4 hours of Service | 150

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>BEVERAGE</u>



Tier Two | 18

Vodka, New Amsterdam, Gallo Rum, Don Q Cristal, Serralles Gin, Gordon's, Diageo Bourbon, Jim Beam, Beam Tequila, Camarena (Silver), Wm Grant Triple Sec, DeKuyper, Beam Scotch, Grant's, William Grant Brandy, E&J, Gallo Dry Vermouth, Carpano Dry Vermouth- 375mL, Branca Sweet Vermouth, Carpano Classico Sweet Vermouth- 375mL, Branca Cabernet Sauvignon, Chloe, The Wine Group Red Blend, Chloe, The Wine Group Pinot Noir, Chloe, The Wine Group Rose, Chloe, The Wine Group Chardonnay, Chloe, The Wine Group Sauvignon Blanc, Chloe, The Wine Group Prosecco, Chloe, The Wine Group

Requires One Bartender for up to 4 hours of Service | 150

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>BEVERAGE</u>



Tier Three | 22

Vodka, Ketel One, Diageo Rum, Bacardi Superior, Bacardi Gin, Hendrick's, Wm Grant Bourbon, Maker's Mark, Beam Suntory Tequila, Casamigos Repo, Casamigos Triple Sec, Cointreau, Remy Cointreau Scotch, Johnnie Walker Black, Diageo Brandy, Courvoisier VSOP, Beam Suntory Dry Vermouth, Carpano Dry vermouth- 375mL, Branca Sweet Vermouth, Carpano Classico Sweet Vermouth- 375mL, Branca Cabernet Sauvignon, Silver totem, Banfi Red Blend, H3, SMWE Pinot Noir, Imagery, The Wine Group White Zinfandel, Rodney Strong, Rodney Strong Chardonnay, Chalk Hill RRV, Foley Sauvignon Blanc, Clos Pegase, VWE Moscato, Vietti, Dalla Terra Sparkling, Benvolio, Jackson Family

Requires One Bartender for up to 4 hours of Service | 150

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>BEVERAGE</u>



Add-ons Non-Alcoholic Red Bull	7
Domestic Beer	
Angry Orchard	10
Blue Moon	10
Bud Light	10
Coors Light	10
Heineken	10
Michelob Ultra	10
Miller Lite	10
Stone IPA	10
Truly	10
Imported Beer	
Dogfish Head 60 IPA	12
Guinness	12
Modelo	12
Weihenstephanier Hefe Weissbier	12

Requires One Bartender for up to 4 hours of Service | 150