

CATERING MENU



WELCOME

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact us.

Thanks for making us a part of your plans, and welcome to Hilton Garden Inn!

Gidget Realuyo
General Manager
(925) 292-2000



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BUFFET BREAKFAST SELECTIONS

Note: All breakfast buffets require a minimum of 20 people.



THE CONTINENTAL 18.95

Assorted fresh baked Danishes, scones, muffins, assorted juices, coffee and tea

ALL AMERICAN BUFFET 22.95

Scrambled eggs with chives, country potatoes, sausage or crisp bacon, assorted juices, coffee and tea

EXECUTIVE CONTINENTAL 21.95

Assorted fresh baked Danishes, scones, muffins, fresh toasted bagels and cream cheese, fresh seasonal fruit platter and assorted flavored yogurts, assorted juices, coffee and tea



OLD FASHIONED COUNTRY BUFFET 24.95

Fluffy scrambled eggs, bacon, sausage, country potatoes, biscuits and gravy, assorted Danishes and muffins, fresh fruit tray, assorted juices, coffee and tea

DELUXE ALL AMERICAN BUFFET 25.95

Fluffy scrambled eggs, bacon, sausage, country potatoes, bakery basket, bagels with cream cheese, fresh fruit tray, individual flavored yogurts, French toast triangles with maple syrup, assorted juices, coffee and tea

A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

(all prices per person)

SERVED LUNCHEON CHICKEN



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

PLATED ENTRÉES:

MEDITERRANEAN CHICKEN 36.95

Breast of chicken grilled and topped with Pesto cream sauce, served with Wild rice pilaf

CHICKEN POMODORO 36.95

Grilled chicken breast smothered in a creamy roasted red bell pepper sauce, includes spaghetti pasta with diced tomatoes, basil, garlic and parmesan cheese

CHICKEN PARMIGIANA 36.95

Chicken breast lightly breaded, topped with tomato sauce, melted mozzarella and parmesan cheese, over linguini pasta

CHICKEN MONTERREY 36.95

Grilled chicken breast topped with sliced tomatoes, avocado, Monterey jack cheese and chardonnay white sauce, served with creamy mashed potatoes

CHICKEN PICATTA 36.95

Breast of chicken finished with a light lemon cream sauce and capers, served with mashed potatoes

CHICKEN MARSALA 36.95

Breast of chicken smothered in a creamy mushroom and Marsala wine sauce, served with mashed potatoes

(all prices per person)

SERVED LUNCHEON BEEF, PORK, & SEAFOOD

PLATED ENTRÉES:

ROASTED PORK LOIN 38.95

Roasted pork loin medallions topped with mushrooms, marsala wine sauce and creamy mashed potatoes

FILLET OF SALMON 39.95

Price Subject To Change

Fresh salmon fillets grilled, topped with lemon caper butter sauce, and wild rice pilaf

FILLET OF HALIBUT 45.95

Price Subject To Change

Fresh halibut fillets grilled, topped with lemon citrus beurre blanc, over jasmine rice

GRILLED SIRLOIN OF BEEF 42.95

Grilled sirloin steak topped with Bordelaise sauce, served with rosemary roasted potatoes

GRILLED NEW YORK STEAK 45.95

10 oz. grilled New York steak with mushroom demi-glaze sauce and creamy mashed potatoes.

(all prices per person)



EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

SERVED LUNCHEON VEGETARIAN PASTAS

PLATED ENTRÉES:

LINGUINI PESTO 32.95

Linguini pasta tossed with pesto, fresh basil, halved cherry tomatoes, and shaved parmesan cheese.

Add chicken for \$5.00

CLASSIC CHEESE TORTELLINI 32.95

Four cheese tortellini with classic creamy alfredo sauce finished with fresh grated parmesan cheese

(all prices per person)

EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.



DAGWOOD DELI **32.95** per person

Assorted carved meats to include: roast beef, honey cured ham, oven roasted turkey breast with assorted domestic and imported cheeses. Freshly baked and assorted breads with condiment tray. Signature salads: garden green salad with assorted dressings, house made country potato salad. Individual bags of potato chips. Assorted cookie tray for dessert.

Add soup of the day for \$2.00 per person.

FIESTA AUTENTICA **39.95** per person

Chile Verde pork and chicken enchiladas, served with all the fixings, Spanish rice, black beans, Mexican style salad with assorted dressing. Warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert.



FAJITA FIESTA **39.95** per person

Grilled beef and chicken fajitas, served with all the fixings, Spanish rice, refried beans, Spanish style salad with assorted dressing. Warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert.

Add shrimp for additional \$4.00

SOUTH OF THE BORDER **42.95** per person

Choice of two (2) entrees from below:

Beef Fajitas, Chicken Fajitas, Chile Verde Pork, Cheese Enchiladas Red, Chicken Enchiladas Green, Grilled Chipotle Chicken with sautéed onions and peppers.

Served with all the fixings: Spanish rice, refried beans, Spanish style salad with assorted dressing. Warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert.

A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.



A DAY IN THE PARK 39.95 per person

Boneless chicken breast with homemade BBQ sauce, tri-tip steak with our special marinade, smoky style baked beans, garden salad with assorted dressings, potato salad, corn bread, shortcake for dessert.

TOUCH OF TUSCANY 36.95 per person

Chicken parmesan, penne pasta with house marinara sauce, fettuccini with classic alfredo sauce, classic Caesar salad, fresh seasonal vegetables, bread sticks, fresh grated parmesan cheese, Chef's choice dessert.

Add Italian sausage to the marinara sauce for an additional \$3 per person and chicken to the alfredo sauce for additional \$3 per person.



WINE COUNTRY 36.95 per person

Choice of chicken Picatta or chicken marsala, rigatoni pasta tossed with parmesan, butter, and parsley, vegetable medley, fresh seasonal salad, warm rolls and butter, Chef's choice dessert

A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.

TOUR OF ITALY BUFFET

39.95 per person

Choice of one (1) Protein:

- Chicken Parmesan
- Chicken Picatta
- Chicken Marsala
- Mediterranean Chicken Pesto Cream Sauce

Choice of one (1) Pasta:

- Three-Cheese Meat Lasagna
- Cheese Ravioli in Roasted Bell Pepper Sauce
- Penne Pasta with house Marinara sauce
- Veggie Pasta Primavera/ Fresh Basil, Olive Oil, Garlic, and white wine sauce
- Chicken Alfredo Pasta
- Baked Ziti

Served with Caesar Salad, Fresh Seasonal Vegetables, Garlic bread sticks, Parmesan Cheese, and Tiramisu for dessert.



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LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.

GREEK SELECTIONS 40.95 per person

Choice of one entrée:

- Souvlaki skewers: (Chicken or Beef) Grilled small pieces of marinated meat
- Gyros beef and lamb: thinly sliced beef and lamb Gyro meat

- Add a third meat to skewers or gyros for an additional \$3 per person
- Entrées served with warm Pita Bread and Tzatziki sauce

Choice of one salad dish:

- Greek Caesar salad: Romaine lettuce, Parmesan cheese, Croutons, Kalamata olives, Caesar
- Greek salad: Cucumber, tomato, red onion, feta cheese, and Kalamata olives with a Greek vinaigrette

Choice of one side dish:

- Orzo pasta pilaf
- Rice pilaf
- Crispy feta fries
- Assorted seasonal vegetables
- Roasted rosemary potatoes

Choice of one dessert dish:

- Baklava: Flaky phyllo dough layered with honey and nuts
- Fruit skewers: Assorted fruit served with caramel, raspberry, and Nutella sauces on the side



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LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.



ORIENTAL EXPRESS 39.95 per person

General Tso's chicken, beef and broccoli, Chinese fried rice, fresh seasonal vegetables, egg rolls, Asian salad with Asian Dressing, Chef choice dessert

ASIAN BUFFET 39.95 per person

Korean beef bulgogi, Orange chicken, Filipino pancit noodles, Steamed jasmine rice, eggplant tofu, Asian salad with Asian dressing, chef choice dessert.

GARDEN INN 41.95 per person

Roasted Tri tip covered with mushroom demi Sauce, Cheese ravioli in creamy roasted red bell pepper sauce, Roasted rosemary red potatoes, fresh seasonal vegetables, garden green salad with assorted dressings, Chef choice dessert.

A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

AFTERNOON BREAK

BROWNIE AND COOKIE RECESS

12.95 per person

Home baked cookies and brownies and a bowl of whole fresh fruit. Served with half pints of assorted milks.

FITNESS FROLIC

13.95 per person

A platter of fresh cut fruit, granola bars, a selection of power bars, served with assorted vitamin waters.

CHEESE AND VEGGIE BASKET

14.95 per person

A brimming basket selection of seasonal crisp vegetable crudités and creamy ranch dip along domestic cheese and crackers and whole fruit, served with lemonade and tea.

THE MUNCHIES

13.95 per person

Snack mix, mixed nuts and freshly popped popcorn, served with lemonade and tea.



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SPECIALTY BREAK PACKAGES

ALL DAY BEVERAGE 19.95 per person

Morning Service: Regular and decaffeinated coffee and hot tea, bottled waters, and assorted soft drinks

Mid-Morning: Beverage refresh – regular and decaffeinated coffee and hot tea, bottled waters, and assorted soft drinks

Mid-Afternoon: Beverage refresh – regular and decaffeinated coffee and hot tea, bottled waters, and assorted soft drinks

EXECUTIVE BREAK 28.95 per person

Morning Service: Assorted Danish, muffins and scones, sliced seasonal fresh fruit, fruit juices, coffee and varietal teas

Mid-Morning: Refresh coffee and varietal teas

Mid-Afternoon: Assorted soft drinks, mineral waters, assorted cookies or brownies, coffee and varietal teas

GARDEN INN BREAK 28.95 per person

Morning Service: Assorted Danish, muffins and scones, sliced seasonal fresh fruit, fruit juices, coffee and varietal teas

Mid-Morning: Refresh coffee and varietal teas

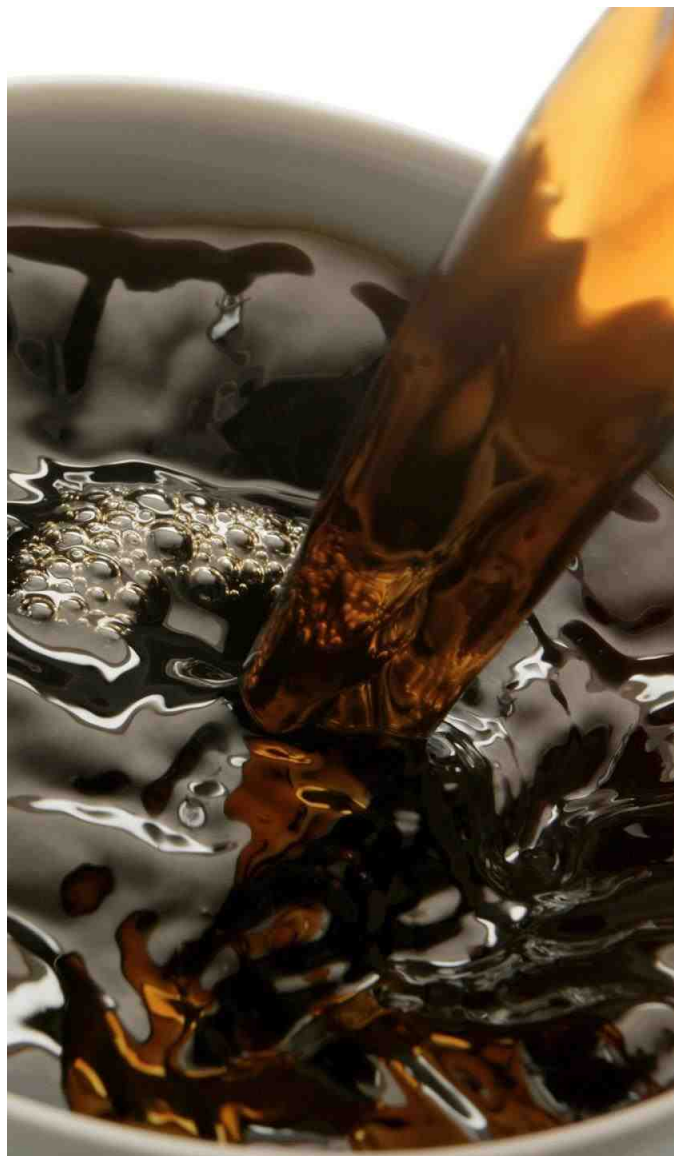
Mid-Afternoon: Assorted soft drinks, mineral waters, assorted baked bars – lemon, raspberry and Oreo, fresh fruit skewers, coffee and varietal teas

LIVERMORE BREAK 28.95 per person

Morning Service: Bagels with cream cheese, assorted Danish and muffins, individual yogurts, assorted juices, coffee and varietal teas

Mid-Morning: Refresh coffee and varietal teas, whole fresh fruit

Mid-Afternoon: Assorted soft drinks, mineral waters, granola bars, whole fresh fruit, coffee and varietal teas



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

SERVED DINNER CHICKEN

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



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PLATED ENTRÉES:

MEDITERRANEAN CHICKEN 41.95

Grilled breast of chicken and topped with pesto cream sauce, served with wild rice pilaf

CHICKEN POMODORO 41.95

Grilled chicken breast smothered in a Creamy roasted red bell pepper sauce, includes spaghetti pasta with diced tomatoes, basil, garlic and parmesan cheese

CHICKEN PARMIGIANA 41.95

Chicken breast lightly breaded, topped with tomato sauce, melted mozzarella and parmesan cheese, over linguini pasta

CHICKEN MONTEREY 41.95

Grilled chicken breast topped with sliced tomatoes, avocado, Monterrey jack cheese and Chardonnay white sauce, served with creamy mashed potatoes

CHICKEN PICATTA 41.95

Breast of chicken finished with a light lemon cream sauce and capers, served with mashed potatoes

EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

SERVED DINNER CHICKEN

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



PLATED ENTRÉES:

CHICKEN MARSALA 41.95

Breast of chicken smothered in a creamy mushroom and Marsala wine sauce, served with mashed potatoes

CHICKEN CORDON BLEU 42.95

Breast of chicken stuffed with sliced ham and blue cheese, lightly breaded and baked until golden brown, served with rice pilaf

LEMON BASIL CHICKEN 41.95

Breast of chicken stuffed with a blend of lemon, basil, and Ricotta cheese, topped with a beurre blanc sauce and served with rice pilaf

(all prices per person)

EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

SERVED DINNER BEEF & PORK

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

PLATED ENTRÉES:

ROAST SIRLOIN OF BEEF 45.95

Strip sirloin rubbed with herbs and spices, slow roasted, served with horseradish sauce, mushroom demi-glace sauce, and roasted potatoes

ROAST PORK LOIN 42.95

Roasted pork loin medallions topped with mushroom marsala wine sauce and creamy mashed potatoes

NEW YORK STRIP STEAK 45.95

Grilled and served with sautéed mushrooms, caramelized onions, and roasted potatoes

ROAST PRIME RIB OF BEEF 52.95

Prime rib rubbed with seasonings and herbs, with au jus, creamed horseradish and rosemary roasted potatoes

GRILLED SIRLOIN OF BEEF 46.95

Grilled sirloin steak topped with Bordelaise Sauce and Rosemary roasted potatoes

GRILLED NEW YORK STEAK 48.95

Grilled New York steak topped with Mushroom Demi-glaze sauce and creamy mashed potatoes

EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

(all prices per person)

SERVED DINNER VEGETARIAN

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



CHILDREN'S SELECTIONS:

CHICKEN TENDERS AND FRIES	19.95
CHEESEBURGER AND FRIES	19.95
SPAGHETTI AND MEATBALLS	19.95
GRILLED CHEESE AND FRIES	19.95

(all prices per child 10 and under)

EACH ENTRÉE IS SERVED WITH:

- Fruit cup

PLATED ENTRÉES:

LINGUINI PESTO **35.95**

Linguini pasta tossed with pesto, fresh basil, halved cherry tomatoes, and shaved parmesan cheese.

Add chicken for \$4.00 extra.

WILD MUSHROOM RAVIOLI **36.95**

Large mushroom ravioli in a creamy alfredo sauce

EGGPLANT PARMIGIANA **37.95**

Lightly breaded eggplant, baked with zesty marinara sauce with mozzarella and parmesan cheese, served on a bed of marinated vegetables

(all prices per person)

EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

SERVED DINNER SEAFOOD

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

PLATED ENTRÉES:

All Seafood Pricing Subject to Change

LOBSTER RAVIOLI 46.95

Large round egg pasta pillows filled with a blend of langoustino, lobster meat, ricotta cheese and spinach in a creamy sweet red bell pepper sauce

FILLET OF SALMON 43.95

Fresh salmon fillets grilled and topped with lemon butter capers sauce and wild rice pilaf

SHRIMP & NEW YORK STEAK 52.95

Grilled jumbo shrimp served with New York steak and mashed garlic potatoes

FILLET OF HALIBUT 49.95

Fresh Halibut fillet grilled and topped with Lemon Citrus Beurre Blanc, over Jasmine Rice

(all prices per person)

EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

DINNER BUFFET

MEXICAN FIESTA 39.95 per person

Choose your own style of taco, with either beef or chicken and crispy corn or soft flour tortillas. Served with cheese enchiladas, all the fixings, Spanish rice, refried beans, Mexican style salad with assorted dressing, and tortilla chips with homemade salsa. Churros for dessert. Upgrade the tacos or enchiladas to shrimp for an extra \$5.00 per person.

ORIENTAL EXPRESS 41.95 per person

General Tso's chicken, beef and broccoli, Chinese fried rice, egg rolls, fresh seasonal vegetables, Asian salad with Asian dressing, chef choice dessert

ASIAN BUFFET 41.95 per person

Korean beef bulgogi, Orange chicken, Filipino pancit noodles, steamed jasmine rice, eggplant tofu, Asian salad with Asian dressing, Chef choice dessert

FAJITA FIESTA 41.95 per person

Grilled beef and chicken fajitas, served with all the fixings, Spanish rice, refried beans, Mexican style salad with assorted dressing, warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert. Add shrimp for additional \$4.00

SOUTH OF THE BORDER

2 Entrees 44.95 per person

3 Entrees 46.95 per person

Choice of entrees from below:

Beef Fajitas, Chicken Fajitas, Chile Verde Pork, Cheese Enchiladas Red, Chicken Enchiladas Green, Grilled Chipotle Chicken with sautéed onions and peppers.

Served with all the fixings: Spanish rice, refried beans, Spanish style salad with assorted dressing. Warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert.



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

EACH BUFFET IS SERVED WITH:

- Freshly Brewed Coffee and Iced Tea

Note: A \$2.00 fee will be added to any buffet that falls below 20 guests.

DINNER BUFFET



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

EACH BUFFET IS SERVED WITH:

- Freshly Brewed Coffee and Iced Tea

Note: A \$2.00 fee will be added to any buffet that falls below 20 guests.

FIESTA AUTENTICA 42.95 per person

Chile Verde pork and chicken enchiladas, served with all the fixings, Spanish rice, black beans, Mexican style salad with assorted dressing. Warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert.

WINE COUNTRY 39.95 per person

Choice of Chicken Picatta or Chicken Marsala, rigatoni pasta tossed with parmesan, butter, and parsley, vegetable medley, fresh seasonal salad, warm rolls and butter, summer dessert.

GARDEN INN 48.95 per person

Roasted Tri tip covered with mushroom demi sauce, cheese ravioli in creamy roasted bell pepper sauce, Roasted rosemary red potatoes, fresh seasonal vegetables, garden green salad with assorted dressing, chef choice dessert.

TOUR OF ITALY

CHOICE OF 1 PROTEIN

AND 1 PASTA DISH 42.95 per person

CHOICE OF 2 PROTEIN

AND 1 PASTA 46.95 per person

Protein Choices:

- Chicken Parmesan
- Chicken Picatta
- Chicken Marsala
- Mediterranean Chicken Pesto Cream Sauce

Pasta Choices:

- Three Cheese Meat Lasagna
- Cheese Ravioli in Roasted Bell Pepper Sauce
- Penne Pasta with house Marinara sauce
- Veggie Pasta Primavera/ Fresh Basil, Olive Oil, Garlic, and white wine sauce
- Chicken Alfredo Pasta
- Baked Ziti

Served with classic Caesar salad, fresh seasonal vegetables, garlic bread, fresh grated parmesan cheese. Tiramisu for dessert.

DINNER BUFFET

LIVERMORE VALLEY 52.95 per person

Choice of one Salad:

- Spinach Salad – mandarin oranges, candied walnuts, dried cranberries, goat cheese crumbles, tossed in raspberry vinaigrette.
- Garden Salad – tomatoes, cucumber, julienne carrots, choice of dressing
- Caesar Salad

Choice of one Starch:

- White Rice
- Rice Pilaf
- Rosemary Roasted Potatoes
- Mashed Potatoes

Choice of two entrees:

- Roasted Tri-Tip Steak with Mushroom Demi sauce
- Chicken with Champagne Cream sauce
- Chicken Marsala
- Chicken Monterey
- Chicken Cordon Bleu
- Filet of Salmon with Lemon Butter Caper Sauce
- Herb Roasted Pork Loin with Fig Demi Glaze Sauce
- Pasta Primavera
- Cheese Tortellini Pasta with Marinara Sauce
- Baked Ziti with Bolognese Sauce
- Chicken Alfredo Pasta

Served with Dinner Rolls and Butter plus Chef's choice dessert.

AMERICAN GRILL BBQ 46.95 per person

Choice between Grilled BBQ Chicken breast or Baby Back Pork BBQ Ribs. Served with Garden Salad with assorted dressing, Mashed Potatoes, Fresh Seasonal Vegetables, Corn Bread, and Strawberry Shortcake for dessert.

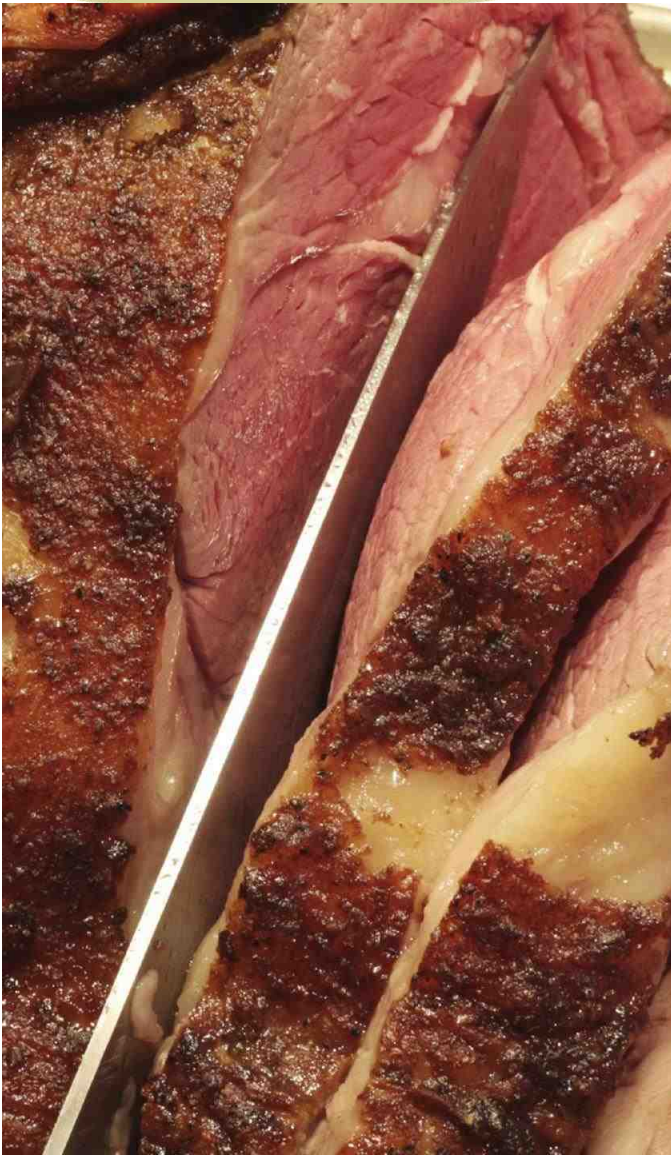
MEDITERRANEAN 46.95 per person

Roasted Chicken Shawarma, Beef and Lamb Gyros, Greek Salad. Served with Steamed Turmeric Rice, Mediterranean Roasted Vegetables, Falafel Chickpea Balls, Pita Bread, and Hummus & Tzatziki Sauces.



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

DINNER BUFFET ADD-ONS



PASTA STATION 375.00 for 25 people

Your choice of two classic pasta combinations:

Fettuccini pasta with classic alfredo sauce, cheese tortellini or cheese ravioli with house made marinara sauce, baked ziti with Bolognese sauce, or penne pasta with pomodoro sauce, served with warm breadsticks and fresh grated parmesan cheese.

Add \$60.00 to add an additional station with a pasta attendant, preparing made-to-order servings of penne pasta and tri-color tortellini with white and red sauces.

CARVING STATION 500.00 for 25 people

Choice of two carved meats: roasted turkey breast, honey baked ham, pork tenderloin, slow roasted beef, or prime rib for an additional \$75.00. Cut to order by an attendant, served with warm rolls and condiments.

A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

HOLIDAY DINNER BUFFET

\$49.95 PER PERSON

CHOICE OF 2 ENTREES:

- Herb Roasted Turkey with Cranberry Sauce and Rich Turkey Gravy
- Roasted Pork Loin with Fig and Port Wine Reduction
- Glazed Spiral Cut Ham
- Roasted Butternut Squash, Leek, and Crimini Mushrooms with Creamy Mascarpone Sauce over Penne Pasta
- Portobello Parmesan with marinara Sauce over Seasonal Vegetables
- Arugula, Pecorino Cheese, Black Pepper, Sautéed Vegetables with Linguini with a light butter sauce.
- Roast Prime Rib with Au Jus and Horseradish Sauce (add \$10)
- Chargrilled Beef Tenderloin with Garlic Dijon Glaze (add \$10)
- Grilled Fresh Salmon with Balsamic Glaze or Lemon Herb Buerre Blanc (add \$10)



CHOICE OF 2 STARCHES:

- Wild Rice with Fresh Spinach and Crimini Mushrooms
- Ciabatta bread stuffing with Italian Sausage and Mushrooms
- Creamy Parmesan Polenta
- Mashed Buttermilk Mashed Potatoes
- Roasted Sweet Potatoes with an Orange and brown sugar reduction, dried cranberries, and apples
- Mashed yams with butter, Brown sugar, and a Marshmallow crust
- Scalloped Potatoes

(all entrees served with rolls and butter, seasonal dessert, and coffee and tea service)



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

HOLIDAY DINNER BUFFET

\$49.95 PER PERSON

CHOICE OF 1 VEGETABLE:

- Sautéed green beans with Leek and Tomato
- Roasted Brussels Sprouts with Bacon and balsamic glaze
- Roasted Parmesan Broccoli and Cauliflower
- Roasted Root Vegetables
- Broccoli and Cauliflower Gratin
- Fresh Sautéed Seasonal Vegetables

CHOICE OF 1 SALAD:

- Caesar Salad
- Antipasta Salad
- Spinach salad with Bacon, Tomato, and Gorgonzola cheese
- Arugula Salad with Roasted Beet, Candied Pecans, and Goat cheese
- Garden Salad



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HORS D'OEUVRES

Hors d'oeuvres include 50 pieces

MEDITERRANEAN VEGETABLE DISPLAY 179.00

Marinated and grilled eggplant, zucchini, summer squash, and cauliflower.

FRUIT AND CHEESE DISPLAY 209.00

Select artisan cheeses, whole grain crackers, and fresh seasonal fruit.

CHEESE DISPLAY 199.00

Domestic cheese board served with crackers and sliced baguette

FRUIT DISPLAY 189.00

Fresh seasonal fruits and berries

VEGETABLE CRUDITÉ 159.00

Fresh seasonal vegetables served with select dipping sauces.

BRUSCHETTA 169.00

Garlic toasted French bread slices generously topped with fresh Roma tomatoes, extra virgin olive oil, and fresh minced basil.

QUESADILLAS 179.00

Multi-flavored tortillas overflowing with jack cheese, diced jalapenos and spices, salsa fresca, sour cream, fresh guacamole. Add crab and shrimp for \$75.00.

BREADED RAVIOLI 169.00

Crusted ravioli with creamy four cheese blend filling. Served with homemade marinara sauce.



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

HORS D'OEUVRES

Hors d'oeuvres include 50 pieces

CHICKEN TAQUITOS 169.00

Shredded chicken and green chili peppers tightly rolled into corn tortillas.

CRAB RANGOONS 189.00

Golden wonton wrappers stuffed with cream cheese and crab meat .

SAMOSAS 179.00

Crispy pockets filled with potato, peas, and Indian spices. Served with mango chutney.

SPANAKOPITA 179.00

Golden phyllo dough stuffed with spinach and Greek feta cheese.

STUFFED MUSHROOMS 209.00

Mushroom caps overstuffed with freshly ground veal, spinach and mozzarella cheese.

CHICKEN WINGS 189.00

Lightly seasoned and baked jumbo wings served with cool crisp celery sticks and sides of ranch and blue cheese dip.

POT STICKERS 169.00

Steamed morsels of wrapped pork. Served with hot mustard and ginger soy dip.

MINIATURE EGG ROLLS 169.00

Minced pork with Asian vegetables rolled in delicate wonton wrappers deep fried and served with sweet 'n' spicy chili and garlic oil.



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

HORS D'OEUVRES

Hors d'oeuvres include 50 pieces

CHICKEN BREAST TENDERS 169.00

Select pieces of all white breast meat, breaded and deep fried, accompanied by a trio of sauces: ranch, barbeque, and honey mustard.

CHICKEN SATAY SKEWERS 189.00

Marinated chicken breast weaved onto bamboo skewers, grilled and served with peanut sauce.

SOUVLAKI SKEWERS 199.00

Chicken breast marinated in olive oil, lemon juice, minced garlic and Greek oregano and grilled to perfection. Served with tzatziki sauce.

ANTIPASTI 189.00

Selection of Italian meats and cheese, marinated vegetables and imported olives.

SHRIMP DISPLAY 239.00

Jumbo shrimp cocktail with seasoned or battered shrimp, deep fried golden brown accompanied by a duet of select seafood sauces.

JALAPENO POPPERS 159.00

Mild Jalapeno Pepper halves stuffed with cream cheese and covered in a crisp breading. Served with Ranch Dressing.

MOZZARELLA STICKS 179.00

Crispy battered Wisconsin Mozzarella sticks. Served with Marinara Sauce Dip.



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

HORS D'OEUVRES

Hors d'oeuvres include 50 pieces

SWEET THAI CHICKEN BITES 189.00

Seasoned Chicken breasts with rib meat wrapped in a puff pastry dough topped with sesame. Served with Sweet-Chili Sauce.

MEXICAN BEEF EMPANADA 189.00

Traditional Mexican Corn masa dough crescents filled with shredded beef, peppers, and southwestern seasonings. Served with Guacamole and Salsa Fresca.

BATTER DIPPED 179.00

CAULIFLOWER

Golden Crisp Cauliflower Florets dipped in batter and fried until crispy. Served with Tangy Sweet Chili Buffalo Sauce.

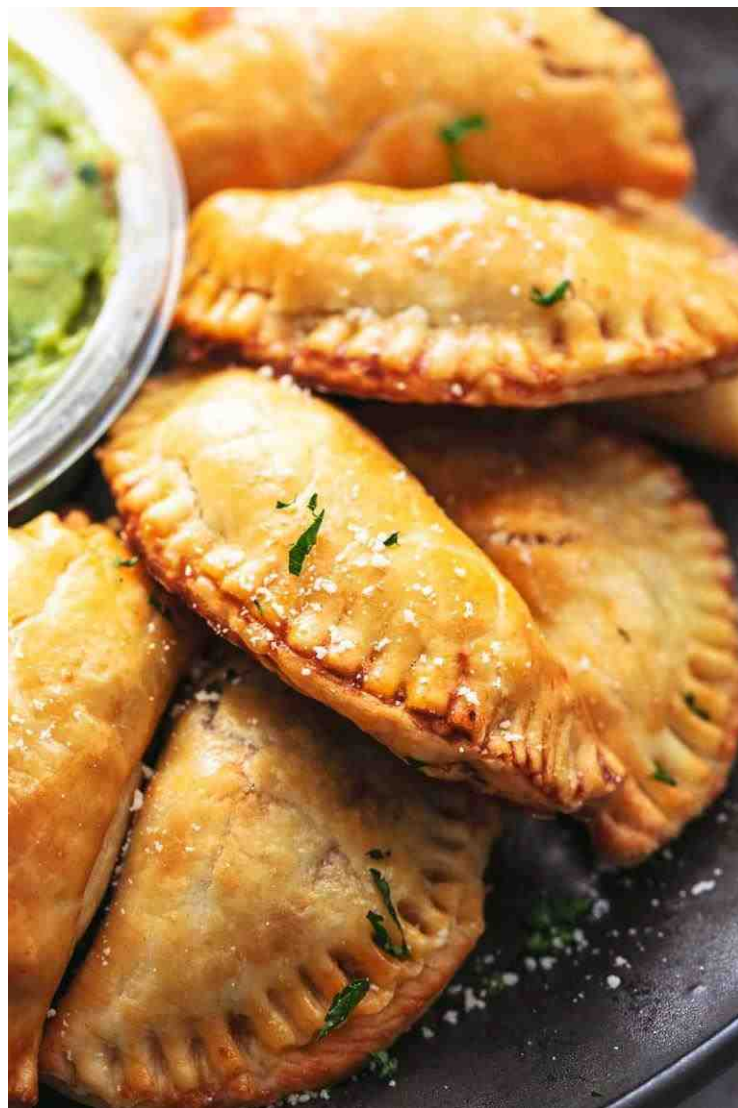
FALAFEL BALLS 189.00

Falafel Chickpea balls fried until golden brown. Served with Tzatziki Sauce

MINI CHICKEN CORDON

BLEU APPETIZERS 199.00

Chicken breast wrapped around Swiss cheese and Ham. Coated with crunchy breadcrumbs and pan fried to perfection. Served with Honey Mustard Aioli.



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

ADDED SELECTIONS



A twenty-three percent service charge and applicable state sales tax
Will be added to all food and beverage arrangements.

ASSORTED SOFT DRINKS 3.00 ea

As well as bottled and sparkling waters

BOTTLED FRUIT JUICE 4.00 ea

Apple, cranberry, and orange

OCEAN SPRAY FRUIT JUICE 10.00 carafe

20.00 pitcher

Apple, cranberry, and orange

COFFEE AND TEA SERVICE 60.00 per gallon

Coffee and tea by the gallon

FRESH BAKED COOKIES 45.00 two dozen

Chocolate chip, oatmeal, peanut butter, macadamia nut

DOUBLE FUDGE BROWNIES 45.00 two dozen

BAKED BARS 45.00 two dozen

Lemon, raspberry, and Oreo

BAKERY BASKET 65.00 two dozen

Assorted pastries

HÄAGEN-DAZS ICE CREAM BARS 5.50 ea

FRESH FRUIT SKEWERS 4.50 ea

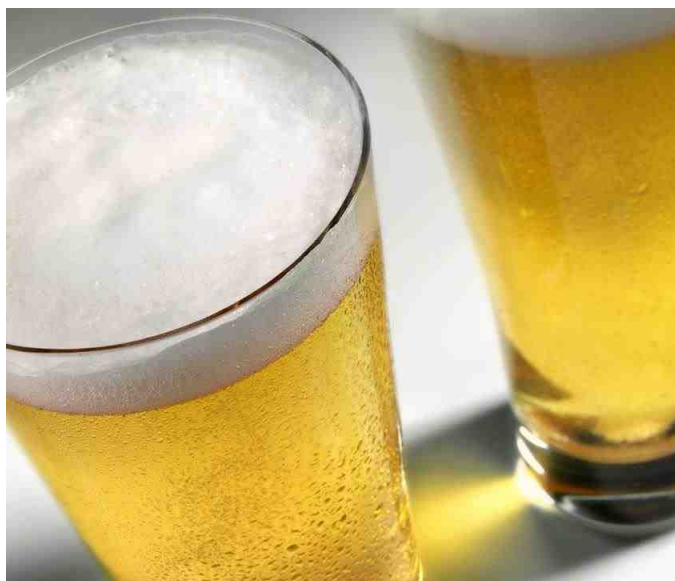
WHOLE FRESH FRUIT 3.00 ea

WARM JUMBO PRETZELS 4.00 ea

Served with mustard

GRANOLA BARS 3.00 ea

BEVERAGE SELECTIONS



HOUSE SELECTIONS

Well Cocktails	8.00
Premium Cocktails	10.00 - \$15.00
House Wine (cabernet, merlot, chardonnay, pinot grigio, and champagne)	30.00 per bottle
Premium Wine (ask for current wine list)	35.00 & up
Soft drinks, mineral waters	3.00

BEER

Domestic	7.00
Imported	8.00

CORKAGE FEE	25.00 per bottle
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PRIVATE CASH BAR	350.00 setup fee
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HOSTED BAR PER HOUR

Setup	250.00
1 st hour	17.50 pp
2 nd hour	13.50 pp
3 rd hour	10.00 pp



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

ALCOHOL SELECTIONS



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

WELL SELECTIONS

9.00 per shot

Vodka: Smirnoff

Gin: Beefeater

Rum: Cruzan

Tequila: Sauza

Bourbon: Jim Beam

Scotch: Grants

Liquors: Korbel Brandy

CALL SELECTIONS

11.00 per shot

Vodka: Absolut (all flavors), Effen, Tito's Vodka

Gin: Bombay, Tangueray

Rum: Bacardi Silver, Captain Morgan, Cruzan, Malibu, Myers

Tequila: Hornitos

Whiskey: Fireball, Seagram 7, Seagram VO, Southern Comfort

Scotch: Chivas Regal, Jameson

Liquors: Disaronno, Bailey's, Courvosier VSOP, Frangelica, Grand Marnier, Kahlua, Midori, Sambuca

PREMIUM SELECTIONS

12.00 per shot

Vodka: Ciroc (regular, coconut, and peach), Grey Goose

Gin: Sapphire

Rum: Zaya Gran Reserva 12 Year Old Rum

Tequila: Cazadores, Patron Gold, Patron Silver

Whiskey: Crown Royal, Maker's Mark

Scotch: Dewar's, Johnnie Walker Black Label

Liquors: Chambord, Hennessy, Patron Coffee Liqueur

DOUBLE PREMIUM SELECTIONS

Macallan 12 Year 13.00 per shot

Remy Martin VSOP 15.00 per shot

Fine Oaks 15 Year 17.00 per shot

AUDIO/VISUAL LIST

Other audio/visual needs can be accommodated upon request. Please ask for pricing.

POWER STRIP	15.00
FLIP CHART w/ MARKERS	35.00
POST-IT FLIP CHART w/ MARKERS	45.00
DRY ERASE BOARD	50.00
4 CHANNEL MIXER	60.00
CORDED MICROPHONE	45.00
WIRELESS MICROPHONE	75.00
WIRELESS LAVALIER	145.00
BLUETOOTH WIRELESS SPEAKER	50.00
LAPTOP PATCH	20.00
A/V CART	50.00
8 x 8 SCREEN	50.00
LCD PROJECTOR	150.00
SPEAKER PHONE (OFFICE)	35.00
SPEAKER PHONE (POLYCOM)	120.00
MONITOR/DVD	150.00
SOUND PATCH	45.00
EASEL	20.00
A/V PACKAGE	200.00
(A/V cart, screen, and projector)	
DANCE FLOOR:	
12' x 12'	400.00
12' x 15'	450.00
15' x 15'	500.00

