



# Catering Menu 2025

**HILTON SAN JOSE**  
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All Inclusive Hosted Bar	28-29
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Prices are in US dollars and are subject to 27% service charge and 9.375% California state sales tax. Prices, service charge and tax are subject to change without notice.

## Our Legends

V: Vegetarian  
VG: Vegan  
GF: Gluten Free  
DF: Dairy Free

# BREAKFAST BUFFET

Rise and Shine Continental Breakfast - \$49

Start your day with a simple and refreshing breakfast spread:

Freshly squeezed juices  
Market Fresh Cut Fruits (GF/VG)  
Seasonal Fruit Basket (GF/VG)  
Assortment of vanilla and fruit yogurts  
Freshly baked breakfast pastries (Croissants, Danishes, Muffins, Scones)  
Cereals & bread toasts (white and whole grain bread)  
Selection of Jams, sweet butter, fruit preserves  
Variety of Milk, including Whole, Skim, and Almond Milk  
Starbucks coffee, regular & decaffeinated  
Selection of specialty Tazo teas

Hearty Morning Breakfast - \$56

Enhance your breakfast experience with some hot and satisfying items in addition to the basics:

Bakery and Pastries:

Assortment of Freshly Baked Bagels with Cream Cheese, Butter, and Preserves  
Selection of Muffins, Croissants, Scones, and Danish Pastries  
Sliced Toast with a Variety of Jams and Spreads

Cereals and Granola:

Assorted Breakfast Cereals  
Oatmeal Bar with Toppings like Brown Sugar, Fresh Fruits, and Nuts  
Greek Yogurt and with House-made Granola and Berries for Toppings  
Fresh Seasonal Sliced Fruits and Berries

Hot Items:

Scrambled Eggs  
Crispy Bacon  
**Pork Sausage Link**  
Roasted Potatoes

Fresh Juices and Beverages:

Variety of Milk, including Whole, Skim, and Almond Milk  
Freshly Squeezed Juices  
Starbucks Coffee, including Regular and Decaffeinated  
Assorted Herbal and Breakfast Teas

Grand Breakfast - \$72

Indulge in a delightful and varied breakfast buffet with a wide range of options:

Bakery and Pastries:

Assortment of Freshly Baked Bagels with Cream Cheese, Butter, and Preserves  
Selection of Mini Muffins, Croissants, and Danish Pastries  
Sliced Toast with a Variety of Jams and Spreads

Cereals and Granola:

Assorted Breakfast Cereals, including Corn Flakes, Rice Krispies, and Granola  
Oatmeal Bar with Toppings like Brown Sugar, Fresh Fruits, and Nuts  
Greek Yogurt and with House-made Granola and Berries for Toppings  
Fresh Seasonal Sliced Fruits and Berries

Dairy and Cold Cuts:

Assorted Cheeses, such as Cheddar, Swiss, and Gouda  
Sliced Cold Meats, including Ham, Turkey, and Salami  
Smoked Salmon Platter with Cream Cheese, Sliced Red Onions, Capers, and Lemon Wedges  
Sliced Tomatoes, Cucumbers, and Avocado Spread  
Assorted Olives and Pickles

**Fluffy Pancakes with Maple Syrup and Whipped Cream**

Fluffy Scrambled Eggs  
Crispy Bacon  
Pork Sausage Link  
Breakfast Burritos  
Biscuits with Sausage Gravy  
Hash Browns

Fresh Juices and Beverages:

Freshly Squeezed Juices  
Variety of Milk, including Whole, Skim, and Almond Milk  
Coffee, including Regular and Decaffeinated  
Assorted Herbal and Breakfast Teas

Pricing is per person unless otherwise noted.  
Minimum 25 people. Maximum of 90 minutes of service

## ADD ON CHOICES

### SANDWICHES

- Croissant sandwiches with scrambled eggs, ham, cheese \$15
- Classic Egg and Cheese: Scrambled eggs, melted cheese, and a choice of bread or English muffin. \$14
- Bagel with Boursin cheese, egg, bacon, pea sprout salad \$16
- Veggie Breakfast Sandwich: Grilled vegetables (such as bell peppers, onions, and mushrooms),  
scrambled eggs, spinach, and a whole wheat wrap. \$15
- Southwest Breakfast Wrap: Scrambled eggs, chorizo, diced tomatoes,  
salsa, and Monterey Jack cheese in a flour tortilla. \$15
- Mediterranean Breakfast Sandwich: Fried egg, feta cheese, sliced tomatoes,  
cucumber, fresh herbs, and tzatziki sauce on a toasted ciabatta roll. \$16

### HEALTHY CHOICES

- Hard Boiled eggs \$6
- Greek Yogurt Parfait: Creamy and protein-rich, yogurt topped with fresh berries and granola. \$12
- Coconut Chia Pudding: Greek yogurt, home made granola, coconut milk, chia, seasonal fruits \$12
- Steel-cut oatmeal with brown sugar, raisins, and fresh berries \$10
- Fresh Fruit Salad: A refreshing mix of seasonal fruits, such as berries, melons, grapes, and citrus segments. \$9

## ADD ON STATIONS:

Add-On Live Made-to-Order Egg Station (\$26 per person)

Attendant fee of \$200 per hour; 2 hour minimum required. Pricing is per person unless otherwise noted

Choose from:

Made-to-Order Fried Eggs: Your choice of sunny side up or over easy.

Made-to-Order Omelettes: Selection of fillings, including cheese, onion, mushroom, spinach, tomato, bell peppers, bacon, and sausage.

This live station allows guests to have their eggs prepared to their liking, whether they prefer them fried or in a customized omelette with a variety of delicious fillings.

Vitality Smoothie Bar (\$21 per person) (Attendee fee applies)

Attendant fee of \$200 per hour; 2 hour minimum required. Pricing is per person unless otherwise noted

Customize your own smoothie with a choice of ingredients, including:

Kale | Spinach | Berries | Pineapple | Melons | Banana | Chia seeds | Acai | Yogurt | Variety of Milks | Coconut Milks

Indulge in a healthy and refreshing experience at our Live Smoothie Bar. Create your own personalized smoothie by selecting from a variety of nutritious ingredients, allowing you to tailor your drink to your taste and dietary preferences.

Illy Espresso Bar (\$21 per person) (Attendee fee applies)

Attendant fee of \$200 per hour; 2 hour minimum required. Pricing is per person unless otherwise noted

Enjoy an exceptional coffee experience at our Illy Espresso Bar, featuring a variety of premium espresso-based beverages, including:

Single Shot | Double Shot | Americano | Cappuccino | Latte | Mocha

Indulge in the rich flavors, smooth textures, and aromatic delights of our meticulously crafted coffee creations. Savor the perfect balance of espresso and steamed milk, or treat yourself to a velvety mocha infused with decadent chocolate.

**Asian Breakfast Station (\$28 per person)**

Experience the rich flavors and comforting traditions of Asian breakfast with our delightful selection, including:

Chicken or Plain Rice Porridge: A warm and nourishing dish, accompanied by an array of condiments for customizing your porridge to perfection.

Hot Fresh Soy Milk: Indulge in the creamy smoothness and subtle sweetness of freshly made soy milk, perfect for starting your day.

Miso Soup with Thin Seaweed: Enjoy the umami-rich flavors of miso broth infused with delicate strips of seaweed.

Accompanied by an enticing assortment of condiments:

Green Onion | Boiled Egg | Chinese Fried Doughnut | Kimchee Cabbage | Kimchee Daikon | Pickles (Cucumber, Lettuce Heart, Spicy Mixed Peas) | Pork Floss | Cilantro | Ginger | Soy Sauce | Meiji Sauce | Sesame Oil

Immerse yourself in the flavors and aromas of a traditional Asian breakfast, where savory, comforting dishes meet a vibrant array of condiments to create a truly unforgettable dining experience.

# BREAKFAST

## PLATED BREAKFAST

*Includes your choice of juice, coffee, or tea,  
served with a side of butter croissant and danishes.  
Vegetarian, vegan, and custom options are also available.*

### GREAT AMERICAN \$38

Classic American Breakfast: Two eggs scrambled,  
bacon or sausage, roasted potatoes

### GREEK BREAKFAST \$44

Eggs whites scrambled topped with tomatoes, red onions,  
Kalamata olives, feta cheese, fennel, crispy bacon, breakfast potatoes

### RANCHERO BREAKFAST \$46

Carne asada steak served with eggs over medium topped  
with chorizo, chilaquiles, queso fresco, and roasted salsa

### SOUTHWEST SUNRISE QUESADILLA \$42

Breakfast Quesadilla: Scrambled eggs, cheese, and choice of bacon, sausage,  
or vegetables folded inside a tortilla and grilled.

### HEAVENLY CINNAMON FRENCH TOAST \$41

Thick slices of bread dipped in a luscious cinnamon and egg mixture, cooked to  
golden perfection, and served with a sprinkle of powdered sugar and  
a drizzle of pure maple syrup.

## BAKED GOODS

selection of bagels, cream cheese	\$62/dozen
assortment of breakfast breads: muffins, croissants, scones, danishes	\$66/dozen
banana nut, zucchini, marble bread	\$66/dozen
cookies: chocolate chips, macadamia nuts, oatmeal	\$65/dozen
rocky road fudge brownies	\$65/dozen
mochi donuts	\$80/dozen
sesame balls (red bean)	\$66/dozen

## SAVORY

butter glazed pretzel, mustard	\$66/dozen
hummus, flat bread, celery, carrot	\$10/person
fresh tortilla chips, guacamole, salsa	\$12/person
spinach & artichoke dip, pita chips	\$11/person
vegetable crudité, ranch dip	\$10 /person
Baked Empanadas (chicken or beef)	\$72 /dozen

## SNACKS

seasonal sliced fresh fruits	\$16/person
seasonal whole fruits	\$6 /each
chocolate dipped strawberries	\$65/dozen
assorted individual yogurts	\$6 /each
grab & go yogurt parfaits	\$9 / each
assorted RX bars	\$9 / each
Assorted KIND bars	\$7 /each
assortment of miss Vickie's chips	\$6 / each
Individual skinny popcorn	\$62 /dozen
assorted candy bars	\$6 /each
assorted haagen dazs ice cream cup	\$65 /dozen

## BEVERAGES

Starbucks regular or decaffeinated coffee	\$149/gallon
selection of specialty teas	\$149/gallon
hot chocolate	\$128/gallon
bottled fruit juices: orange, cranberry, apple	\$9/ each
bottled naked smoothies	\$12/each
assorted soft drinks, mineral and still waters	\$7/ each
red bull	\$10/ each
fresh made lemonade or iced tea	\$8/person
aqua fresca station (horchata, hibiscus, melon water)	

GO TOKYO

\$45

Grilled to Perfection, Served on a Bed of Sushi Rice and Organic Mixed Greens, Accompanied by Sweet Tomato and Sautéed Broccoli, Completed with an Authentic Japanese Mochi on the Side  
minimum quantity: 50

SOUTHWEST CHOPPED SALAD

\$49

Chopped romaine heart, grilled chicken breast, eggs, avocado, black beans, corns, queso fresco, chipotle ranch  
minimum quantity: 50

ZESTY QUINOA FUSION

\$44

Vibrant Quinoa Salad: Asparagus, Spinach, Mushrooms, and Tomato Tossed in a Zesty Citrus Vinaigrette, Accompanied by Silky Soy Tofu with Chive and Broccoli, Served Chilled, and Complemented with a Medley of Mixed Fruits and Berries  
minimum quantity: 10

MEDITERRANEAN SALMON SALAD

\$49

Crisp Spring Mix with Artichokes, Kalamata Olives, Tomato Concasse, Cucumber, and Red Onion, Topped with Grilled 6oz Salmon and Tangy Feta Cheese, Drizzled with Balsamic Vinaigrette, and Served Chilled, Accompanied by a Zesty Meyer Lemon Bar  
minimum quantity: 10



## TURKEY PESTO

\$46

roasted turkey, fresh mozzarella cheese, balsamic glaze, pesto aioli, sliced tomatoes, fresh basil,  
ciabatta roll [served chilled] organic mixed green, tomato, berry vinaigrette  
sweet: chocolate mousse cake  
minimum quantity: 10

## TOUCH OF VIETNAM

\$48

Banh mi sandwich, choice of chicken or pork, pickled vegetable, French bread roll  
[served chilled] with veggie spring roll  
sweet: mango mousse cake  
minimum quantity: 10

## ROASTED BEEF MELT

\$46

roast beef sandwich, crispy onions, melted smoked mozzarella cheese, roasted garlic aioli, wild arugula  
focaccia [served chilled] with potato egg salad  
sweet: apple cobbler  
minimum quantity: 10

## ZESTY GARDEN DELIGHT

\$45

grilled vegetable sandwich, avocado spread, sliced tomatoes, Boston lettuce, multi-grain bread  
[served chilled] with organic spring mix, cherry tomato & berry vinaigrette  
sweet: Gluten-free Chocolate Caramel Tartlet  
minimum quantity: 10

Pricing is per person unless otherwise noted; Included  
with your choice of beverages: regular or sparkling  
water, selection of sodas

CHARBROILED SALMON SALAD	\$49
Chargrilled 6oz Salmon: Served with a Bed of Wild Arugula, Shaved Cucumbers, Pickled Shallot, and Tomato Wedge, Topped with Capers, served with Lemon Vinaigrette.	
BURRATA CAPRESE SALAD	\$45
Add Shrimp (3)	\$12
Add Grilled Chicken	\$12
Creamy Burrata Cheese, Frisée, and Baby Spring Mix, Accompanied by Heirloom Tomatoes and Fresh Basil Chiffonade, Finished with a Fig Balsamic Reduction and Extra Virgin Olive Oil.	
KOREAN BEEF STEAK SALAD	\$49
Marinated Beef in Flavorful Korean Sauce, Topped with a Gochujang Gastrique, Served on a Bed of Refreshing Asian Slaw & Kimchi, Garnished with Korean Rice & Noodle Crisps.	
GRILLED CHICKEN QUINOA SALAD	\$49
Grilled Chicken Breast, Served with a Quinoa Salad featuring Cucumber, Tomato, and Fresh Herbs, on a Bed of Spinach, Compliment with Champagne Vinaigrette.	
TOFU BOWL	\$44
Jasmine Scented Rice, Kaffir Sweet Chili Tofu Bites, Bok Choy, Sweet Pepper, Napa Cabbages, Korean Soy Glaze	

Pricing is per person unless otherwise noted.  
Based on 90 minutes of service  
Includes chef's selection of dessert, iced tea,  
regular, decaffeinated Starbucks coffee,  
Vegetarian, vegan, or custom options available

## Step 1: select one salad

### CRISP ICEBERG WEDGE

Topped with Blue Cheese Crumbled, Onions, Eggs, Bacon & Tomatoes, Buttermilk Ranch Dressing.

### ORGANIC GREEN MIXED

A Medley of Fresh Mixed Greens Tossed with Cherry Tomatoes, Cucumber Slices, and a Tangy Balsamic Vinaigrette.

### GREEK SALAD

Crumbled Feta Cheese, Red Onion, Kalamata Olives, Cool Cucumbers, Sweet Tomatoes, and Vibrant Bell Peppers, All Dressed with an Herbal Lemon Vinaigrette.

### CAESAR SALAD

Heart of Romaine, Parmesan, Rustic Croutons, Creamy Caesar Dressing

## Step 2: select up to 2 entrées

### MISO GLAZED SALMON

\$71

Served with Jasmine Rice, Drizzled with Ginger Soy Glaze, and Accompanied with Chef Choice of Vegetables.

### ACHIOTE CHICKEN BREAST

\$62

Served with Cassava Fries, Pineapple Salsa, and Sautéed Baby Vegetables, Finished with a Drizzle of Cilantro Oil.

### GRILLED PORK CHOP

\$72

Tender Pork Chop served with Sweet Potato Hashed, Caramelized Onion Vermouth Demi-glace and Seasonal Vegetables.

### BEEF NY STEAK

\$79

Indulge in an 8 oz Prime New York Steak, Served with Potato Au Gratin and Sautéed Seasonal Vegetables, Enhanced by a Savory Au Jus.

### BUTTERNUT SQUASH RAVIOLI

\$61

Butternut Squash Ravioli, Topped with Baby Zucchini, Tomato Concasse, Basil, and Fennel Cream Sauce, crispy Garlic, Drizzled with Extra Virgin Olive Oil.

### LAND & SEA SYMPHONY

\$91

Experience the Best of Land and Sea with a Juicy Prime Ribeye Steak, Succulent Jumbo Prawns, Roasted Fingerling Potatoes, Baby Zucchini, and Complemented by a Luscious Sauce Au Poivre and Lime Basil Oil.

## Step 3: select one dessert

### APPLE TARTLET

### NY CHEESECAKE

### DECADENT CHOCOLATE CAKE

### STRAWBERRY MOUSSE CAKE

### CARAMEL CHEESECAKE (GLUTEN FREE)

Pricing is per person, based on highest priced entrée selection unless otherwise noted. Based on 90 minutes of service

Includes warm rolls, choice of dessert, regular, decaffeinated Starbucks coffee, selection of hot tea

Vegetarian, vegan, or custom options available

Almaden Deli

25 guest minimum  
\$300 addition for service charge for groups smaller than 25

\$65

Market Fresh Salad Bar & Soup Station:  
Garden Vegetable Soup  
*Caprese Salad:* Vine-ripened tomatoes, mozzarella, basil, drizzled with EVOO and aged balsamic.  
*Pasta Salad:* Roasted garden seasonable vegetables, citrus vinaigrette  
*Caesar Salad:* Crisp romaine lettuce, Parmigiano-Reggiano, Caesar dressing, croutons.

Earth station:  
Grilled Vegetables: zucchini, squash, eggplants, portobello mushroom, sweet bell peppers  
Crispy Marinated Tofu

Sandwich Station:  
Herb-Crusted Roast Beef: seasoned with a blend of herbs, served horseradish cream.  
Herb-Roasted Turkey: Juicy, tender turkey seasoned with aromatic herbs.  
Honey Baked Ham: served with whole grained mustard aioli.

Accompaniments  
Cheeses: variety of finely sliced cheeses including Provolone, Jack, Sharp Cheddar, and Swiss.  
Fresh Produce: Garden-fresh tomatoes, thinly sliced red onion, crisp lettuce, dill pickles.  
Potato Chips: A flavorful assortment of classic and gourmet potato chips.

Breads: A selection of freshly baked breads and rolls.  
Condiments: An array of spreads and sauces including aioli and pesto.

Desserts  
Fruit Salad: A colorful mix of fresh seasonal fruits.  
Apple Pie: flaky & buttery crust filled with apple and a hint of nutmeg.

Beverages  
Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.  
Tea: An assortment of herbal, black, and green teas.  
Iced Tea: A refreshing and perfectly brewed black tea.  
Strawberry Lemonade Station.

Silicon Valley: Wraps & Rolls

25 guest minimum  
\$300 addition for service charge for groups smaller than 25

\$64

Market Fresh Salad Bar & Soup Station:  
Vegetable Minestrone: Fresh seasonal vegetables simmered in a hearty tomato-based broth.  
Greek Salad: Crisp romaine lettuce, ripe tomatoes, cucumbers, Kalamata olives, feta cheese, with a light lemon-olive oil dressing.  
Spinach & Strawberry Salad: Baby spinach, sweet strawberries, toasted almonds, dressed with a poppy seed vinaigrette.

Wraps station:

Grilled Chicken Caesar Wrap: Grilled chicken, crisp romaine lettuce, and Parmesan, tossed with Caesar dressing, wrapped in a tortilla.

California Turkey Club Wrap: Sliced roasted turkey, crispy bacon, avocado, lettuce, tomato, and a creamy herb mayo, wrapped in a flavorful tortilla.

Asian-inspired Veggie Wrap: Marinated tofu, crunchy vegetables, sesame soy sauce, pickled ginger, and fresh cilantro, wrapped in a whole wheat tortilla.

Accompaniments  
Assorted Dips: A variety of flavorful dips, such as hummus, served with pita breads

California Crudités Platter: Fresh, vibrant California-grown vegetables, including carrots, cucumbers, bell peppers, cherry tomatoes, and radishes, served with zesty avocado ranch dip.

Desserts  
Assorted Gourmet Cookies: A selection of freshly baked gourmet cookies, including chocolate chip, oatmeal raisin, and white chocolate macadamia nut.

Mini Cheesecake Bites: Bite-sized morsels of creamy cheesecake

Beverages  
Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.  
Tea: An assortment of herbal, black, and green teas.  
Iced Tea: A refreshing and perfectly brewed black tea

Taste of the Far East

\$76

25 guest minimum  
\$300 addition for service charge for groups smaller than 25

Soup & Salad Station:  
Tofu Miso Soup: A Japanese miso soup made with tofu, seaweed, and scallions, delivering a comforting and umami-rich flavor profile  
*Asian Slaw: Shredded cabbage, carrots, crisp vegetables tossed in a light sesame ginger dressing, topped with crisp rice noodles*  
*Buckwheat Soba Noodle Salad, red cabbage, cucumber, shitake mushroom, sesame vinaigrette*

Main station:  
Miso Glazed Salmon, miso mustard butter.  
Korean BBQ chicken, kalbi sauce.  
BBQ short ribs, bulgogi sauce.

Accompaniments  
Vegan Mee Goreng, fresh vegetables, noodles, light & dark soy sauce.  
Jasmine Steamed Rice  
Kimchi

Desserts  
Matcha Green Tea Tiramisu  
Mango Mousse Cake

Beverages  
Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.  
Tea: An assortment of herbal, black, and green teas.  
Iced Tea: A refreshing and perfectly brewed black tea

Mexi-Cosina

\$73

25 guest minimum  
\$300 addition for service charge for groups smaller than 25

Soup & Salad Station:  
Vegetable Tortilla Soup.  
Black Bean & Corn Salad, black bean & corn kernels, onions, cilantro lime dressing.  
Mexican Chopped Salad, heart of romaine, fire roasted corn, hard boiled eggs, poblano peppers, queso fresco, crispy corn tortillas, avocado dressing

Main station:  
Grilled Marinated Chicken Breast, Chipotle Cream Sauce  
Carne Asada: Grilled marinated steak, sliced and served with chimichurri sauce, roasted jalapenos.  
Vegetable Fajitas: A medley of sautéed fresh vegetables, including bell peppers, onions, zucchini, and mushrooms, seasoned with Mexican spices

Accompaniments  
Mexican Rice: Fluffy rice cooked with tomatoes, onions, and spices.  
Frijoles Charros: Traditional drunken beans, flavored with oregano & garlic.  
Freshly made Guacamole, House made Salsa, Sour Cream, Lime Wedges  
Warm Corn & Flour Tortillas

Desserts  
Tres Leches Cake: A moist sponge cake soaked in a sweet mixture of three different kinds of milk, topped with whipped cream and fresh berries.  
Bunuelos : traditional fried dough fritter, tossed with cinnamon sugar & cajetas.

Beverages  
Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.  
Tea: An assortment of herbal, black, and green teas.  
Agua Frescas: Refreshing fruit-infused beverages, such as horchata (cinnamon rice milk) and Jamaica (hibiscus)

### Smokehouse Symphony

25 guest minimum  
\$300 addition for service charge for groups smaller than 25

#### Soup & Salad Station:

Crab Chowder: Creamy and comforting, this soup features lump crab meats, onions, simmered in a rich and flavorful broth.

*Classic Coleslaw: A crunchy blend of shredded cabbage and carrots in a tangy and slightly sweet dressing, pineapple chunks.*

*Cranberry Chicken Salad: heart of romaine lettuce, grilled chicken, dried cranberries, celery, toasted walnut and creamy vinaigrette.*

#### Main station:

Harissa Grilled Chicken, charred baby peppers, tzatziki sauce.

Cherry Bourbon Glazed BBQ Pork Carnitas

#### Accompaniments

Smoked Gouda Mac and Cheese

Garlic Bread Stick

Roasted Sweet Potato, chopped dates, toasted walnuts.

Corn Succotash, bell peppers, pearl onions, zucchini, scallions

#### Desserts

Lemon Meringue Cake

S'mores Brownies

Seasonal Fruit Salad

#### Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.

Tea: An assortment of herbal, black, and green teas.

Lemonade Stand

\$73

### Taste of Napa

25 guest minimum  
\$300 addition for service charge for groups smaller than 25

#### Soup & Salad Station:

Roasted Tomato Basil Soup, warm focaccia bread

Napa Valley Salad: Mixed greens, fresh strawberries, crumbled goat cheese, candied walnuts, and a balsamic vinaigrette.

Kale & brussel sprout Salad, dijon mustard, grated parmesan

#### Main station:

Flat iron steak, Point Reyes blue cheese crumbles, roasted tomatoes, au jus.

Pan-Seared Salmon: Fresh salmon fillets pan-seared and served with a lemon-caper butter sauce.

Grilled Vegetable Medley: An assortment of grilled seasonal vegetables, drizzled with an herb-infused olive oil.

#### Accompaniments

Warm Polentas, Shallot Thyme Butter

Rosemary Garlic Roasted Potatoes: Baby potatoes roasted with garlic and fresh rosemary.

Seasonal Vegetables Ratatouilles

#### Desserts

Chocolate Cream Éclair

Vanilla Bean Crème Brule

#### Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.

Tea: An assortment of herbal, black, and green teas.

**Iced Tea: A refreshing and perfectly brewed black tea**

Viva Italiana \$75

25 guest minimum  
\$300 addition for service charge for groups smaller than 25

Soup & Salad Station:  
Italian Wedding Soup, filled with homemade browned meatballs, seasonal vegetables, couscous.  
Classic Caesar Salad, romaine lettuce, Parmesan cheese, homemade croutons, and a creamy Caesar dressing.  
*Caprese Salad, fresh mozzarella cheese, ripe tomatoes, and basil leaves drizzled with extra virgin olive oil and balsamic glaze.*

Main station:  
Chicken piccata, lemon caper cream sauce.  
Portobello mushroom ravioli, heirloom tomato, roasted garlic cream sauce  
Pan seared salmon, orange fennel relishes.

Accompaniments  
Garlic Bread  
Rice Pilaf  
Grilled Vegetables, mix of zucchini, bell peppers, and eggplant grilled and drizzled with balsamic glaze.

Desserts  
Tiramisu, layers of ladyfingers, coffee, mascarpone, and cocoa.  
Napoleon Pastry, filled with creamy vanilla cream

Beverages  
Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.  
Tea: An assortment of herbal, black, and green teas.  
**Iced Tea: A refreshing and perfectly brewed black tea**

Divine Tastes of India \$74

25 guest minimum  
\$300 addition for service charge for groups smaller than 25

Soup & Salad Station:  
Mulligatawny Soup: A flavorful Indian soup made with lentils, vegetables, and aromatic spices, simmered to perfection..  
Kachumber Salad: A refreshing salad made with chopped tomatoes, cucumbers, onions, and cilantro, dressed with lemon juice and spices.  
Raita: A cooling yogurt-based side dish with cucumber, mint, and spices.

Main station:  
Butter Chicken: Tender pieces of chicken cooked in a rich and creamy tomato-based sauce with a blend of aromatic spices.  
Palak Paneer: Fresh spinach cooked with cubes of paneer (Indian cottage cheese), seasoned with spices and finished with a touch of cream.  
Chana Masala: Chickpeas simmered in a spiced tomato and onion gravy, creating a delicious and hearty vegetarian option.

Accompaniments  
Garlic Naan: Soft and fluffy Indian bread brushed with garlic butter  
Vegetable Biryani: Fragrant basmati rice cooked with mixed vegetables, aromatic spices, and garnished with fried onions and fresh herbs.

Desserts  
Gulab Jamun: Soft and syrup-soaked milk dumplings served warm, garnished with saffron strands and chopped pistachios.

Mango Lassi: A refreshing and creamy yogurt-based drink blended with sweet ripe mangoes.

Beverages  
Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.  
Tea: An assortment of herbal, black, and green teas.  
**Iced Tea: A refreshing and perfectly brewed black tea**

### Step 1: select one salad

#### CLASSIC CEASAR SALAD

Crisp romaine, garlic croutons, Parmesan, and Caesar dressing.

#### BURRATA SALAD

Homemade pesto, heirloom cherry tomatoes, charred balsamic shallot puree, burrata, balsamic glaze, and grilled ciabatta bread.

#### WEDGE SALAD

Young iceberg lettuce, smoked crispy bacon, Bermuda onions, blue cheese crumble, and butter milk dressing .

#### WATERMELON ARUGALA SALAD

Crumbled Point Reyes cheese, candied walnuts, steak tomato, drizzled with fig glaze.

### Step 2: select one dessert

#### RASPBERRY TARTLET

#### VALRHONA CHOCOLATE LAVA CAKE

#### FRIED CHEESECAKE WITH CARAMELIZED APPLES

#### ESPRESSO CRÈME BRÛLÉE

Pricing is per person, based on highest priced entrée selection unless otherwise noted.

Based on 90 minutes of service

Dinner entrée includes artisan dinner rolls, choice of salad, dessert, chef's choice of vegetables, regular, decaffeinated Starbucks coffee, selection of hot tea

Vegetarian, vegan, or custom options are available

### Step 3: select one entrée

#### KOREAN BBQ CHICKEN BOWL

\$88

Bulgogi sauce, steamed jasmine rice, baby Bok choy, grilled sweet pepper.

#### PICTACHIO CRUSTED SEABASS

\$89

Corvina seabass, aged balsamic glaze, parsnip puree, sauteed seasonal vegetables

#### MARY'S ROASTED CHICKEN

\$88

Free range Chicken breast, Boursin cheese mashed potatoes, Roasted shallot honey clover au-jus, sautéed seasonal vegetables

#### CHARBROILED LEMONGRASS BEEF RIBEYE

\$98

potato puree, asparagus tempura, hoisin-infused demi glaze

#### BEEF SHORT RIB

\$94

au jus reduction, vegetables du chef, creamy polenta

#### LAND AND SEA DUO

\$108

beef fillet mignon, jumbo prawn, Au-gratin potatoes, seasonal vegetables, sauce au poivre, lemon crème fraîche

#### VEGETARIAN & VEGAN:

#### BUTTERNUT SQUASH RAVIOLI

\$66

Fennel cream sauce, wild mushrooms, tomato concasse, basil, parmesan cheese, crispy garlic.

#### HARMONY BOWL

\$64

jasmine rice, salt & pepper crispy tofu, stir fried baby bok choy, carrots, broccoli



### A Celebration of Mexican Cuisine

25 guest minimum  
\$300 addition for service charge for groups smaller than 25

\$91

Soup & Salad Station:

Albondigas Soup: A flavorful soup made with beef spices, rice, zucchini and carrots.  
Mexican Street Corn & Jicama salad: Grilled corn kernels tossed with juicy jicama, chili lime vinaigrette, cilantro and Bermuda onions.

**Salsas & Dips:**

Salsa Roja y Verde: Spicy tomato-based salsa & avocado lime with roasted peppers and onions.  
Pico de Gallo: Fresh salsa made with diced tomatoes, onions, jalapeños, cilantro, and lime juice.  
Guacamole: Freshly made avocado dip with tomatoes, onions, cilantro, and lime juice, served with tortilla chips.

Main station:

Chiles Rellenos: Poblano peppers stuffed with cheese, battered, and fried, served with tomato sauce.  
Carne Asada : Grilled marinated steak with onions, cilantro, and a squeeze of lime.  
Carnitas: Slow-cooked and tender pork served with tortillas and a variety of toppings.  
Chicken Tinga: braised chicken cooked with onion, chipotle adobo smoked peppers and spices.

Accompaniments

Mexican Rice: Fluffy rice cooked with tomatoes, onions, and spices.  
Refried Beans: Creamy mashed beans cooked with onions, garlic, and spices.

Desserts

Churros: Fried dough pastries dusted with cinnamon sugar, served with chocolate sauce for dipping.  
Fried Cheesecake: A sweet mixture of three milks (evaporated milk, condensed milk, and cream cheese, wrapped with crispy flour tortilla, served with caramel sauce.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.  
Tea: An assortment of herbal, black, and green teas.  
Agua Frescas: Refreshing fruit-based drinks such as horchata (cinnamon rice milk), Jamaica (hibiscus tea).

### Southern Spice and Soul

25 guest minimum  
\$300 addition for service charge for groups smaller than 25

\$88

Soup & Salad Station:

Corn Chowder with Bacon : Creamy soup made with fresh corn, potatoes, bacon, onions, and herbs.  
Southern Coleslaw: Classic coleslaw made with cabbage, carrots, and a tangy mayonnaise-based dressing.  
Watermelon and Feta Salad: Sweet watermelon chunks and tangy feta cheese tossed with fresh mint and a balsamic glaze.

Main station:

Fried Chicken: Crispy and golden fried chicken with a flavorful seasoned coating.  
Classic Gumbo : Andouille sausage, chicken, bell peppers, onions, celery, spices and herbs.  
Smoked Pulled Pork: Tender and smoky pulled pork shoulder served with barbecue sauce.  
Southern-style Collard Greens: Slow-cooked collard greens seasoned with onions, garlic, and spices

Accompaniments

Succotash: Smoked: Smoked applewood bacon, zucchini, corn and lima beans.  
Red Beans and Rice: A classic Southern dish of red beans cooked with onions, peppers, and smoked sausage, served over rice.  
Cornbread: Moist and slightly sweet cornbread, baked until golden brown.

Desserts

Peach Cobbler: Sweet and juicy peaches baked with a buttery biscuit topping, served with vanilla ice cream.  
Pecan Pie: Classic Southern pie made with a rich and gooey pecan filling, served with whipped cream or vanilla sauce.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.  
Tea: An assortment of herbal, black, and green teas.  
Sweet Tea: Classic Southern iced tea, sweetened to perfection.  
Lemonade: Refreshing and tangy lemonade, perfect for quenching your thirst.

### A Taste of the Old Continent

25 guest minimum  
\$300 addition for service charge for groups smaller than 25

\$94

#### Soup & Salad Station:

French Onion Soup (GF, DF): Classic French soup made with caramelized onions, beef broth, and topped with melted cheese.  
British Waldorf Salad (DF, V): A classic UK salad with crisp apples, celery, grapes, and walnuts, tossed in a creamy mayonnaise dressing for a delightful blend of textures and flavors.  
French Niçoise Salad (DF): A vibrant and classic French salad with boiled potatoes, green beans, tomatoes, hard-boiled eggs, olives, and tuna, dressed in a tangy vinaigrette.

#### Main station:

Beef Bourguignon (DF): French beef stew cooked in red wine with mushrooms, onions, and bacon.  
Paella (DF): Spanish saffron-infused rice dish with a variety of seafood, meat, and vegetables.  
Vegetarian Ratatouille (GF, DF, V): A flavorful French dish of sautéed vegetables including eggplant, zucchini, bell peppers, onions, and tomatoes, infused with aromatic herbs and spices.

#### Accompaniments

Garlic Mashed Potatoes (GF, V): Creamy mashed potatoes infused with roasted garlic, butter, and cream.  
Italian Tomato Rice (GF, DF, V): A delightful blend of tender rice and sun-ripened tomatoes, capturing the essence of Italian cuisine.

#### Desserts

Crème Brûlée (GF, V): Classic French dessert with a rich custard base and a caramelized sugar topping.  
Apple Strudel (V): Traditional pastry with layers of thinly sliced apples, cinnamon, and raisins, wrapped in flaky dough.

#### Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.  
Tea: An assortment of herbal, black, and green teas.  
Iced Tea: A refreshing and perfectly brewed black tea

### West Coast Harvest

25 guest minimum  
\$300 addition for service charge for groups smaller than 25

\$95

#### Soup & Salad Station:

Tomato Bisque (VG): Creamy tomato soup made with ripe tomatoes, fresh herbs, and a hint of creaminess.  
Santa Barbara Salad (V): Mixed greens, candied walnuts, crumbled goat cheese, and fresh berries tossed in a balsamic vinaigrette.  
Cobb Salad: Chopped lettuce, grilled chicken, avocado, bacon, hard-boiled eggs, cherry tomatoes, and blue cheese crumbles with a choice of dressing.

#### Main station:

Grilled Salmon with Lemon Dill Sauce: Fresh salmon fillet grilled to perfection and served with a light lemon dill sauce.  
Grilled Tri-Tip Steak: Tender tri-tip steak marinated in a savory blend of herbs and spices, served with a chimichurri sauce.  
Portobello Mushroom "Steak" (VG): Grilled portobello mushroom cap marinated in balsamic glaze and served with caramelized onions and a tangy herb sauce.

#### Accompaniments

Quinoa Pilaf (VG): Nutty quinoa cooked with vegetables, herbs, and a hint of citrus.  
Grilled Farmers Market Vegetables (VG): Seasonal vegetables marinated and grilled to enhance their natural flavors.

#### Desserts

Fresh Berry Parfait (V): Layers of mixed berries, Greek yogurt, and granola for a light and refreshing treat.  
Meyer Lemon Bars (V): Tangy and sweet lemon bars made with Meyer lemons for a California twist.

#### Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.  
Tea: An assortment of herbal, black, and green teas.  
Iced Tea: A refreshing and perfectly brewed black tea

### Tastes of the East \$95

25 guest minimum  
 \$300 addition for service charge for groups smaller than 25

- Soup & Salad Station:
  - Thai Tom Yum Soup: Spicy and tangy soup with a fragrant blend of lemongrass, lime leaves, galangal, mushrooms, and tofu.
  - Korean Kimchi Slaw: Shredded cabbage, carrots, and spicy fermented kimchi dressing.
  - Chinese Chicken Salad: Shredded chicken, mixed greens, crispy wonton strips, mandarin oranges, and sesame ginger dressing.
- Main station:
  - Vegetarian Green Curry (VG): Aromatic Thai green curry with coconut milk, tofu, and a medley of vegetables.
  - Teriyaki Chicken: Grilled chicken glazed with a sweet and savory teriyaki sauce.
  - Korean BBQ Beef: Ribeye steak, Bulgogi sauce, served with scallions and kimchi.
- Accompaniments
  - Steamed Jasmine Rice (VG): Fragrant Thai jasmine rice.
  - Singapore Noodles: Vermicelli noodles stir-fried with shrimp, chicken, bell peppers, and curry spices.
  - Chinese Garlic Bok Choy: Fresh bok choy stir-fried with garlic and a touch of soy sauce.
- Desserts
  - Mango Mousse: Delicate angel soft cake topped with sweet mango mousse
  - Ginger Crème Bru-lee: Creamy custard, fresh ginger to give you lighter texture.
- Beverages
  - Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.
  - Tea: An assortment of herbal, black, and green teas.
  - Iced Tea: A refreshing and perfectly brewed black tea

### It Tastes all Greek to me \$97

25 guest minimum  
 \$300 addition for service charge for groups smaller than 25

- Soup & Salad Station:
  - Greek Beef Soup (DF): A comforting soup with tender beef, celery, onions, carrots, lemon juice, and aromatic herbs.
  - Mediterranean Salad (GF, V): Crisp lettuce, juicy tomatoes, cucumbers, red onions, Kalamata olives, and dairy-free vinaigrette.
  - Hummus Platter (VG): Creamy homemade hummus served with pita bread, olives, and fresh vegetables for dipping.
- Main station:
  - Grilled Lemon Herb Chicken (GF, DF): Tender chicken marinated in a blend of lemon, garlic, and Mediterranean herbs, served with roasted potatoes.
  - Baked Sea Bass – Plaki (GF, DF): Fresh sea bass fillet marinated in Mediterranean herbs and spices, grilled to perfection, and served with a dill citrus butter sauce.
  - Grilled Mediterranean Vegetables (VG): Assorted vegetables such as zucchini, eggplant, bell peppers, and onions, marinated and grilled to tender perfection.
- Accompaniments
  - Tarragon Roasted Potatoes: Crispy fingerling potatoes roasted with fragrant tarragon, olive oil, and garlic.
  - Mediterranean Rice Pilaf (VG, DF): Fragrant basmati rice cooked with aromatic herbs, spices, and a medley of vegetables.
- Desserts
  - Greek Yogurt with Honey and Nuts (GF): Creamy Greek yogurt topped with a drizzle of honey and a sprinkle of toasted nuts.
  - Loukoumades: Bite size fried dough fried to perfection drizzled with honey & cinnamon
  - Baklava: Layers of flaky phyllo pastry filled with honey, nuts, and spices, baked until golden and drizzled with syrup.
- Beverages
  - Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.
  - Tea: An assortment of herbal, black, and green teas.
  - Iced Tea: A refreshing and perfectly brewed black tea

## Cold

Caprese Skewers (GF, V): Fresh mozzarella, cherry tomatoes, and basil leaves skewered and drizzled with balsamic glaze.	\$7.00
Bruschetta (VG): Toasted baguette slices topped with diced tomatoes, garlic, basil, and olive oil.	\$6.00
Smoked Salmon Canapés: Bite-sized toasts topped with smoked salmon, cream cheese, and dill.	\$7.00
Thai beef salad boat, prime beef, lettuce, shallot, kaffir lime, red chili pepper	\$9.00
Prosciutto-Wrapped Melon: Sweet melon slices wrapped in thinly sliced prosciutto.	\$7.00
Shrimp Cocktail (GF, DF): Chilled cooked shrimp served with a zesty cocktail sauce.	\$8.00
Tuna Tartare (DF): Freshly diced tuna mixed with herbs, citrus, and served on crispy wonton cups.	\$9.00
Melon Gazpacho Shooters (VG, GF, DF): Chilled melon-based soup served in shot glasses.	\$8.00
Brie and Grape Crostini (VG): Toasted baguette slices topped with creamy Brie cheese and sweet grapes.	\$8.00
Smoked Salmon Pinwheels: Smoked salmon rolled with herbed cream cheese and flour tortilla	\$8.00
Spinach and Feta Pinwheels (VG): Puff pastry rolled with a mixture of spinach, feta cheese, and herbs.	\$8.00
vegetarian naan pizza bite, onion, zucchini, fennel, tomato sauce, cheese	\$7.00
Antipasto Skewers: Skewers with a combination of marinated olives, mozzarella balls, cherry tomatoes, and cured meats.	\$9.00
Watermelon Feta Skewers (GF): Skewers with juicy watermelon cubes and feta cheese, drizzled with balsamic glaze.	\$7.00
Quinoa Salad Cups (VG, GF, DF): Mini cups filled with a refreshing quinoa salad with vegetables and herbs.	\$8.00

## Warm

Mini Beef Sliders (DF): Juicy Wagyu beef patties with caramelized onions, house aioli, cheese, served on mini brioche buns.	\$10.00
Mini Quiches: Individual-sized savory egg custard tarts with various fillings such as cheese, vegetables, bacon or spinach	\$6.00
Chicken Satay Skewers: Grilled marinated chicken skewers served with peanut sauce.	\$8.00
Vegetable Spring Rolls (VG): Crispy spring rolls filled with a mix of vegetables, served with sweet chili sauce.	\$5.00
Stuffed Mushrooms: Mushroom caps filled with a savory stuffing mixture and baked until golden.	\$6.00
Meatballs in Marinara Sauce: Tender meatballs served in a flavorful tomato marinara sauce.	\$6.00
Spanakopita (V): Flaky phyllo pastry filled with spinach and feta cheese.	\$7.00
Crab cake: bite-sized crab cakes with wakame seaweed and wasabi kewpie aioli	\$10.00
Mini Beef Wellington: Tender beef fillet wrapped in puff pastry and baked to perfection.	\$8.00
Jumbo Garlic Shrimp: Sautéed shrimp in a garlic and butter sauce, garnished with fresh herbs.	\$8.00
Coconut Shrimp: Jumbo shrimp coated in a crispy coconut breading, served with a sweet & spicy dipping sauce.	\$8.00
Vegetarian Samosas (VG): Crispy pastry filled with a spiced vegetable filling, served with chutney for dipping.	\$6.00
Lemongrass chicken potsticker: served with soy chili oil dipping sauce	\$5.00
Teriyaki Meatballs: Tender meatballs glazed in a sweet and savory teriyaki sauce.	\$5.00
Beef Empanadas: Flaky pastry turnovers filled with seasoned beef and vegetables.	\$6.00
Mini Beef Skewers with Chimichurri Sauce: Grilled beef skewers served with a zesty and herby chimichurri sauce.	\$8.00
Salt & pepper chicken wings: served with sweet soy reduction	\$6.00
Stuffed Mushrooms: Mushroom caps filled with a savory stuffing mixture and baked until golden.	\$7.00
mushroom phyllo triangle	
Mini Chicken Quesadillas: Grilled tortillas filled with seasoned chicken and melted cheese, served with salsa and sour cream	\$6.00

## Cheese and Charcuterie Station \$24

A beautiful display of assorted cheeses, cured meats, crackers, bread, and accompaniments like olives, dried fruits, and nuts. Guests can create their own delicious cheese and charcuterie combinations.

## Fruit Display Station: \$22

A vibrant assortment of fresh, seasonal fruits beautifully arranged on platters. Enjoy a variety of juicy melons, succulent berries, tropical pineapple, crisp apples, and refreshing citrus. Perfect for a refreshing and healthy option, whether enjoyed on its own or paired with creamy yogurt with a touch of honey.

## Bruschetta Bar: \$23

A customizable station with an array of toppings for toasted bread, such as diced tomatoes, fresh basil, garlic, olive oil, balsamic glaze, and various spreads like pesto and tapenade.

## Slider Bar: \$24

Miniature sliders featuring a selection of proteins (such as beef, crispy chicken and pulled pork) with an assortment of toppings and condiments. Guests can mix and match to create their perfect bite.

## Fruit and Chocolate Fondue Station: \$28

A sweet indulgence with a variety of fresh fruits skewered for dipping in cascading chocolate fountains. Guests can create their own delicious combinations.

## Ceviche Bar: \$32

A refreshing display of marinated seafood ceviche, featuring options like shrimp, fish, or mixed seafood. Served with tortilla chips, lime wedges, and hot sauce for added flavor.

## Nacho Bar: \$24

A build-your-own nacho station with tortilla chips served alongside a variety of toppings like seasoned ground beef, melted cheese, salsa, guacamole, sour cream, and jalapeños.

## Seafood Bar: \$52

An impressive spread of chilled seafood, including oysters, shrimp and crab claws, and ceviche. Served on ice with lemon wedges, cocktail sauce, and mignonette, it's a seafood lover's delight.

### Artisan Pasta Bar \$30

Indulge in a customizable Italian pasta experience with your choice of whole wheat penne, spaghetti, or spinach fettuccini. Select from our house-made sauces, including fresh basil marinara, creamy alfredo, or savory pesto. Enhance your pasta creation by sautéing it with your choice of shrimp, chicken, or andouille sausage, along with a medley of onions, garlic, sliced seasonal vegetables, mushrooms, tomato concasse, and a drizzle of extra virgin olive oil. Accompany your dish with side condiments of parmesan cheese, pepper flakes, minced parsley, and chiffonade basil for added flavor and garnish.

### Taco Fiesta Bar \$34

Experience the flavors of our Gourmet Taco Bar featuring a tantalizing selection of diced marinated chicken, beef steak, succulent shrimp, grilled vegetables, sweet onion, and spicy hot peppers. Customize your tacos with a variety of fresh condiments, including diced tomatoes, onions, chopped cilantro, zesty lime wedges, sliced jalapenos, creamy sour cream, flavorful guacamole, and our house-made salsa. Wrap your delectable fillings in your choice of soft corn or flour tortillas for the perfect taco creation.

### Poke Paradise \$42

Immerse yourself in the flavors of our customizable Poke Bar, where you can create your own sensational poke bowl. Begin with your choice of fresh ahi tuna, succulent shrimp, or spicy salmon as the star of your bowl. Complement it with a bed of perfectly seasoned sushi rice and a medley of enticing ingredients, including wakame seaweed, salmon roe, red ginger, protein-rich edamame beans, creamy avocado, and a touch of grated wasabi for an extra kick. Enhance the taste with your choice of shichimi spice blend or zesty ponzu sauce, bringing out the vibrant flavors of your creation.

### Asian Noodle Shop \$34

Step into our Asian Noodle Shop and indulge in a delightful noodle experience. Choose from a selection of round or flat rice noodles, egg noodles, or soba noodles as the base of your bowl. Delight in the rich flavors of your preferred broth, whether it's a comforting beef consommé, a savory miso, or a fiery spicy soy.

Customize your bowl with your favorite toppings, such as tender braised beef, crispy fried chicken, or succulent poached shrimp. Enhance the flavors with a variety of fresh garnishes, including scallions, fresh jalapeno slices, fragrant cilantro, julienned cucumber, and crunchy bean sprouts. Complement your creation with a side of sriracha, tangy hoisin sauce, spicy chili oil, and zesty lime wedges for a burst of flavor.

### Stir It Up Your Style \$36

Unleash your culinary creativity at our Stir-Fry or Sauté station, where you have the power to customize your own flavorful dish. Begin by selecting your protein from marinated chicken, succulent shrimp, or tender cubed beef steak. Add a vibrant assortment of vegetables, including crisp snow peas, crunchy bean sprouts, fresh choy sum, hearty broccoli, tender celery, and earthy mushrooms. For an extra kick, spice things up with red Fresno peppers, fragrant cilantro, and scallions.

Enhance the flavors of your creation with your choice of sauces: the fiery Sichuan sauce for a bold and spicy profile, the irresistible teriyaki glaze for a sweet and savory balance, or the creamy richness of heavy cream and butter. Finish it off with a drizzle of fragrant sesame oil to bring all the flavors together.

### Crepe with a Flaming Twist \$29

Indulge in the exquisite flavors of our Flambeed Banana Crepes, a French-inspired dessert that will tantalize your taste buds. Delicate crepes, made with love and precision, are filled with luscious bananas and infused with a delightful blend of orange zest and butter. The crepes are then flambéed with a touch of Grand Marnier, creating a captivating spectacle of flames.

To enhance the experience, our crepes are served with a dollop of homemade crème Chantilly, a sprinkle of confectioners sugar, and a medley of fresh farmed strawberries and blackberries. The combination of flavors and textures creates a truly divine dessert that will leave you craving for more.

## HERB-CRUSTED PORK LOIN

\$28

Tender Pork Loin Coated with Our House-Special Herbal Seasoning Mix, Served with Delightful Apple Calvados Compote."

## HONEY GLAZED HAM

\$26

Tender Pit Ham Infused with Organic Pure Honey and Cloves, Served with Your Choice of Pineapple or Mustard Sauce.

## HEARTY FAMILY ROASTED CHICKEN

\$21

Juicy Free-Range Wog Roasted with House-Made Seasonings, Accompanied by Your Choice of Velouté or Black Pepper Sauce.

## SALMON EN CROUTE

\$32

Oven-Baked Salmon Wrapped in Flaky Puff Pastry with Mushroom Duxelles and Spinach, Served with a Velvety Cream of Lemon Butter Sauce

## ROASTED PRIME BEEF RIBEYE

\$45

Tender and Juicy Roasted Seasoned Prime Ribeye, Served with a Creamy Horseradish Sauce, Rich Au Jus, and Dijon Mustard.

# HOSTED BAR PACKAGES

Minimum of 50 guests. Unlimited beverage service. Priced per person. Price is by the hour.  
Spendable for \$1500 hour per 100 guests.

## SILVER

First Hour \$25  
Second Hour \$20  
Third Hour \$15  
Fourth Hour 12  
Fifth Hour \$12

VODKA  
Tito's

RUM  
Meyers' Platinum

GIN  
Brokers Gin

TEQUILA  
Jose Cuervo Especial  
Jose Cuervo Traditional

WHISKY  
Sazerac Rye

SCOTCH  
Cutty Sark

BRANDY  
Concierge Gold

BOURBON  
Evan William

COGNAC  
Courvoisier VS

WINE  
House Chardonnay  
House Cabernet Sauvignon

Opera Prima Brut

BEER  
Domestic & Imported Beers

## GOLD

First Hour \$30  
Second Hour \$22  
Third Hour \$18  
Fourth Hour 15  
Fifth Hour \$12

VODKA  
Hangar 1

RUM  
Flora De Cana

GIN  
Tanqueray

TEQUILA  
Centenario Silver  
Centenario Reposado

WHISKY  
Templeton Rye

SCOTCH  
Johnnie Walker Black

BRANDY  
Christian Brother

BOURBON  
Old Forester

COGNAC  
Remy Martin 1738

WINE  
Line 39 Chardonnay  
Line 39 Cabernet Sauvignon

Poema Brut

BEER  
Domestic & Imported Beers

## PLATINUM

First Hour \$35  
Second Hour \$25  
Third Hour \$20  
Fourth Hour 15  
Fifth Hour \$12

VODKA  
Grey Goose

RUM  
Brugal 1888

GIN  
Bombay Sapphire

TEQUILA  
Herradura Silver  
Herradura Reposado

WHISKY  
Jack Daniel's

SCOTCH  
Glenfiddich 12

BRANDY  
Korbel

BOURBON  
Buffalo Trace

COGNAC  
Hennessy VSOP

WINE  
Bogle Chardonnay  
Bogle Cabernet Sauvignon

Domaine Ste. Michelle Brut

BEER  
Domestic & Imported Beers

## DIAMOND

First Hour \$42  
Second Hour \$30  
Third Hour \$25  
Fourth Hour \$20  
Fifth Hour \$15

VODKA  
Stoli Elit

RUM  
Mount Gay X.O

GIN  
Hendricks

TEQUILA  
Patron Silver  
Patron Reposado  
Patron Anejo

WHISKY  
Whistle's Pig 6 years

SCOTCH  
Macallan 12

BRANDY  
St. Remy V.S.O.P

BOURBON  
Woodford Reserve

COGNAC  
Hennessy VSOP

WINE  
Hess Shirtail Chardonnay  
Hess Shirtail Cabernet Sauvignon

Piper Sonoma Brut

BEER  
Domestic & Imported Beers



## BUILD YOUR OWN BLOODY MARY BAR

Enjoy Tito's vodka with an array of assorted toppings and your choice of smoked, spicy, or house-made bloody mary mix. Accompanied by kosher spears, cucumber, celery, green queen stuffed pimento olives, cherry tomatoes, applewood smoked bacon, pickled onions, carrot sticks, lemons, limes, ginger, red pepper flakes, horseradish, cholula, sriracha, and Worcestershire sauce.

first hour:	\$28 per person
each additional hour:	\$17 per person

## BEER, WINE & SOFT DRINK

Enjoy unlimited consumption of domestic, imported beer, house wine, and assorted soft drinks

first hour:	\$20 per person
each additional hour:	\$12 per person

## CHAMPAGNE TOAST

Elevate your celebration with a delightful champagne toast, raising a glass to unforgettable moments

\$12 per person

## Cabernet Sauvignon

BOGLE, CALIFORNIA	\$40
<i>A rich and full-bodied wine with ripe dark fruit flavors, smooth tannins, and hints of spice and oak</i>	
ST. FRANCIS, SONOMA COUNTY	\$52
<i>bold and full-bodied wine with ripe blackberry and cassis flavors, complemented by layers of spice, vanilla, and a touch of earthiness, and a lingering finish.</i>	
BLACK STALLION, NAPA VALLEY	\$84
<i>powerful and elegant wine, boasting luscious dark fruit flavors, velvety tannins, and hints of oak and spice.</i>	

## Sauvignon Blanc

BOGLE, CALIFORNIA	\$40
<i>refreshing and vibrant wine, exhibiting zesty citrus and tropical fruit flavors, with a crisp acidity and a clean, lively finish.</i>	
SEAGLASS, SANTA BARBARA	\$44
<i>aromas of lemon, lime, grapefruit and fresh cut grass with a clean, crisp palate of gooseberry and tangerine</i>	
SHIRTAIL, MONTEREY	\$46
<i>delicious aromatics of yellow crenshaw melon and citrus are accented by intriguing savory elements of dried herbs and tarragon</i>	

## Merlot

BOGLE, CALIFORNIA	\$40
<i>smooth and approachable wine, displaying luscious red fruit flavors, gentle tannins, and a hint of toasty oak</i>	
ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY	\$51
<i>concentrated flavors of cherry, plum, blackberry and cassis along with loads of structure and a long finish</i>	

## Chardonnay

BOGLE, CALIFORNIA	\$40
<i>rich and creamy wine, showcasing flavors of ripe apple, pear, and tropical fruit, with a hint of vanilla from oak aging and a smooth, lingering finish.</i>	
SHIRTAIL, MONTEREY	\$46
<i>refreshing flavors of vibrant ripe gala apple and lemon zest</i>	
BLACK STALLIONS	\$60
<i>luscious and well-balanced wine, offering rich flavors of ripe apple, citrus, and tropical fruit, with subtle notes of oak and a smooth, elegant finish.</i>	

## Pinot Noir

BOGLE, CALIFORNIA	\$40
<i>elegant and approachable wine with bright red fruit flavors, balanced acidity, and a silky-smooth finish.</i>	
ST FRANCIS, SONOMA COUNTY	\$56
<i>an expressive and fruit-forward wine, showcasing delicate red berry flavors, subtle earthy notes, and a smooth, lingering finish.</i>	
BLACK STALLION, NAPA VALLEY	\$72
<i>an elegant and well-balanced wine, showcasing vibrant red fruit flavors, subtle earthy undertones, and a velvety-smooth texture.</i>	

## Sparkling

GRAND IMPERIAL, FRANCE	\$48
<i>green apples, lemon and supple toasted oak</i>	
ONE HOPE, CALIFORNIA	\$50
<i>aromas of fresh green apple and nectarine with a hint of fresh baked bread</i>	
<i>** Every bottle funds Healthy Meals to help end hunger. **</i>	
ANNA CODORNIU ROSE, SPAIN	\$46
<i>delicate cherry color with strawberry tones</i>	
PIPER SONOMA, CALIFORNIA	\$60
<i>crisp and bright, opening with light yeast character, berry-apple fruit and faint vanilla</i>	

# BARS BEVERAGE- A La Carte

Bartender fee \$150/hour per 100 guests

## Hosted Bar

Silver Brand	\$14
Gold Brand	\$16
Platinum Brand	\$18
Diamond Brand	\$21
Domestic Beer	\$10
Premium Beer	\$11
House Wine, Glass	\$14
Premium Wine, Glass	\$16
Cordials / After dinner	\$14
Soft Drinks / Juices	\$7

## Cash Bar

Silver Brand	\$15
Gold Brand	\$17
Platinum Brand	\$18
Diamond Brand	\$22
Domestic Beer	\$10
Premium Beer	\$11
House Wine, Glass	\$14
Premium Wine, Glass	\$16
Cordials / After dinner	\$14
Soft Drinks / Juices	\$7

**\*Bartender fee-\$150 per 75 guests per hour\***

by-the-bottle...

## Vodka

Casamigos, Silver	\$165	Tito's	\$95
Centenario, Silver	\$140	Hangar 1	\$145
Centenario, Reposado	\$140	Grey Goose	\$235
Patron, Silver	\$195	Belvedere	\$215
Patron, Reposado	\$215	Stoli Elit	\$425
Herradura, Reposado	\$195		
Don Julio, Anejo	\$310		

## Whiskey & Scotch

Cutty Sark	\$95	Courvoisier, VS	\$135
Johnnie Walker Black	\$105	Remy Martin, 1738	\$265
Glenfiddich 12	\$175	Hennessy, VSOP	\$235
Macallan 12	\$295	Martel, Cordon Bleu	\$750
Glenlivet 14	\$215	Hennessy, XO	\$1100
Whistle Pig 10	\$375		
Macallan 18	\$2100		

## PROJECTION SCREEN PACKAGES

### EXECUTIVE BOARDROOM PACKAGE (Up to 12 guests)

Room Rental  
50 Inch Built in TV  
HDMI Cables  
Extension cord and power strip  
Basic Wireless Internet  
\$1,600 PER DAY

### BASIC MEETING PROJECTOR PACKAGE

LCD projector (3000 lumen)  
6', 7', or 8' projection screen  
Projection cart cable  
Extension cord and power strip  
\$695 PER DAY

### BASIC SCREEN SUPPORT PACKAGE

6', 7', or 8' projection screen  
Projection cart cable  
Extension cord & power strip  
\$219 PER DAY

### ROLLING TV PACKAGE

65 inch 4K TV screen  
HDMI Cables  
Extension cord & power strip  
\$725 PER DAY

### ALMADEN BALLROOM PROJECTOR PACKAGE

LCD projector (5000 lumen) 9' X 12' built-in, drop down projection screen HDMI cables  
Extension cord & power strip  
\$1495 PER DAY

## AUDIO PACKAGES

### SMALL BOSE AUDIO PACKAGE

(1) Bose L1 Pro Speaker  
4 Channel Mixer  
Laptop Audio  
\$350 PER DAY

### MEDIUM BOSE AUDIO PACKAGE

2 Bose L1 Pro Speakers  
4 Channel Mixer  
Laptop Audio  
\$500 PER DAY

### BASIC MICROPHONE PACKAGE

(1) Bose L1 Pro Speaker  
4 Channel Mixer  
Laptop Audio  
(1) Wireless Handheld or Lavalier Microphone  
\$495 PER DAY

### PREMIUM MICROPHONE PACKAGE

2 Bose L1 Pro Speakers  
12 Channel Mixer  
Laptop Audio  
(4) Wireless Handheld or Lavalier Microphones  
\$1295 PER DAY

### THE MEETING OWL

360 Camera, Mic, Speaker  
\$250 PER DAY

## AUDIO ADDITIONS

### AUDIO:

- Large Meeting Room Bose L1 Pro Speakers: \$300 per day
- Small Meeting Room Bose L1 Pro Speakers: \$200 per day
- Wireless microphone (handheld or lavalier): \$195 per day
- Podium microphone (wired): \$100 per day
- Gooseneck Microphone (wired): \$125 per day
- 4-channel mixer: \$85 per day
- 12-channel mixer: \$160 per day
- Laptop Audio : \$125 per day
- Polycom speaker phone: \$325 per day
- HDMI 4 Channel Switch: \$250 per day
- HDMI 4 Port Splitter: \$200 per day

Custom sound systems: priced to your specific event needs,  
please work directly with Event Manager

### VISUAL:

- LCD projector—3000 lumen: \$395
- LCD projector—5000 lumen: \$495
- LCD projector – 4K High Definition: \$695
- 10' rolling screen: \$495
- 9' x 12' screen with dress kit: \$750
- 7.5' x 10' screen with dress kit: \$650
- 42 inch LCD Monitor: \$200

### ACCESSORIES & SERVICE

- Power Package: \$30 per day
- Wireless Laser Pointer/Clicker: \$75 per day
- Wireless Mouse: \$25 per day
- Whiteboard Package: \$75 per day
- Flipchart package (standard): \$75 per day
- Flipchart package (Post-It pads): \$100 per day
- Display easels: \$15 per day

## STAGING

### RISERS

- Small (2) 4' by 6' Pieces, 8'x12' or 6'x16' - \$250
- Medium (3) 4' by 6' Pieces, 8'x18' or 6'x24' - \$350
- Large (4) 4' by 6' Pieces, 8'x24' or 6'x32' - \$450

### Dance Floor

- Small 15' by 15' - \$350
- Medium 21' by 21' - \$500
- Large 27' by 27' - \$750
- Each additional piece are 3' by 3', \$10 per piece

### PIPE AND DRAPE

- Black Drapes, 10' by 15' - \$250 per panel

### UP-LIGHTS

- (8) Up-Light Package: \$800/day

PODIUM- \$75/day

## TECHNICIAN LABOR

Technician To Setup/Strike  
\$125/hour

On Site Technician To Operate  
\$125/hour (Minimum 4 Hours)

## MEETING ROOM WIFI

Basic WIFI Connection  
(up to 5Mbps for 25 Users)  
\$250/day

Enhanced WIFI Connection  
(up to 15Mbps for 25 Users)  
\$400/day

Hardwire Connection  
\$495/day per connection

Additional WIFI Enhancements, Internet Drops, SSID,  
available upon request, prices varies

## MEETING ROOM BANDWIDTH

Basic (web/email/video calls)

- up to 50 attendees 25Mbps --\$750 per day
- up to 100 attendees 50Mbps --\$1,000 per day
- up to 200 attendees 100Mbps --\$1,500 per day

## MEETING ROOM DEDICATED BANDWIDTH

Advanced (training class)

- 100-250 attendees –75-100Mbps -\$2,200 per day

## GENERAL INFORMATION

Printed menus are only guidelines. Our event and sales staff will be happy to prepare customized proposals to meet your specific needs. All prices are subject to change. Confirmation of menu prices will be made by your event manager. Guarantees for events must be made three business days prior to event date or the expected number will be used. This number will be your guarantee not subject to reduction. We will set and prepare 3% over the guarantee for groups of 100 guests or more. For groups under 100 guests, we will set and prepare 5% over the guaranteed number.

## PAYMENT

All events must be paid in full at least five (5) business days prior to the event. Additional credit or payment must be established in advance for on consumption event phases (bars, etc.)

## SERVICE CHARGE AND SALES TAX

Current taxable service charge of 27% and appropriate state sales tax, currently 9.375%, will be added to all food, beverage, room rental, and audio visual equipment.

## ROOM TURN LABOR FEE

Groups that require any function room turns or resets on the same day will be subject to a \$500.00 fee. Multiple turns incur a change fee for each occurrence.

## FOOD AND BEVERAGE

All food and beverage must be provided by the Hilton San Jose. We are not an allergen or gluten free environment, and products containing gluten are prepared in our kitchen. Please be advised the possibility exists for food items to come into contact with other food products in shared preparation areas. Please inform your Event Manager and/or Server of your dietary concerns.

## ENGINEERING

Electrical needs exceeding existing 120 volute / 20-amp wall plug service must be arranged in advance and are subject to an additional charge. Fire safety guidelines prohibit the use of open flames.

## SECURITY

Security officers may be required for certain events at the discretion of the hotel and customer's expense. Only hotel approved security companies or officers carrying a minimum of \$1,000,000 in liability insurance may be utilized.

The use of smoke/fog machines is strictly prohibited in any indoor area of the hotel as they interfere with the fire life safety systems. Should your entertainment, program, band, or disc jockey utilize a smoke or fog machine (without the prior consent of the Hilton San Jose Security & Engineering Department) which results in the dispatch of the San Jose Fire Department to our location, the charges for the dispatch and false alarm will be passed on to your entity.

## DECORATIONS

You are able to make your own arrangements for floral centerpieces, special props, equipment, etc. All props and decorations must meet with the regulations set forth by the San Jose Fire Department. All candles and candleholders must be enclosed by glass.

## SMOKING ORDINANCE

Pursuant to the San Jose City Ordinance, smoking is not allowed inside the hotel. Designated smoking areas are located outside of the hotel.