



HOTEL VALENCIA

SANTANA ROW
S A N J O S E

**Catering Menu
2017**

Continental Breakfast Buffets

Served with illy Italian Specialty Regular and Decaffeinated Coffee & Dammann Teas Selections
(For groups of 20 Guests or larger)

Traditional Continental

Fresh Odwalla Orange Juice and Grapefruit Juice
Sliced Seasonal Fruits
Assorted Cold Cereals with a variety of milk
Assorted Greek Yogurts
Steel Cut Oats with Raisins & Toasted Coconut
Warm Croissants with Apple Butter



Deluxe Continental

Fresh Odwalla Orange Juice and Grapefruit Juice
Sliced Seasonal Fruits
Assorted Greek Yogurts
Warm Croissants with Apple Butter
Breakfast Sandwiches
Made on English Muffins
to include Free Range Eggs, Canadian Bacon,
Pepper Jack Cheese and Arugula

Enhancement:

Salmon and Assorted Bagel Display
Served with Cream Cheese, Cinnamon Cream Cheese,
Tomatoes and Cucumber Jam

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Breakfast Buffets

Served with illy Italian Specialty Regular and Decaffeinated Coffee & Dammann Teas Selections
(For groups of 20 Guests or larger)

All American

Fresh Odwalla Orange Juice and Grapefruit Juice
Blueberry Muffins
Sliced Seasonal Fruit
Assorted Greek Yogurts
Brioche French Toast with Crème Anglaise
Free Range Scrambled Eggs with Chives
Yukon Gold Angry Potatoes
Hickory Smoked Bacon

Country Kitchen

Fresh Odwalla Orange Juice and Grapefruit Juice
Sliced Seasonal Fruit
Chicken and Buttermilk Biscuits
Served with Mississippi Gravy
Southern Scramble with Eggs, Bacon and Monterey Jack Cheese
Caramelized Banana Pancakes with Whipped Cream
Fried Tater Tots with Country Gravy and Cheddar Cheese
Country Ham Steaks

Comida del Sol

Fresh Odwalla Orange Juice and Grapefruit Juice
Warm Cinnamon Rolls
Sliced Watermelon with Cucumber and Tajin
Cream of Rice with Mexican Cinnamon and Golden Raisins
Golden Quinoa with Scrambled Eggs and Pinto Beans
Chicken Tinga with Adobo Sauce
Sweet Potato Hash with Mexican Chorizo

The Valencia

Fresh Odwalla Orange Juice and Grapefruit Juice
Seasonal Fruit and Berries
Warm Croissants with Apple Butter
Yogurt Parfait Bar with Assorted Toppings
Liege Waffles with Vanilla Bean, Lemon Zest and Powdered Sugar
Clafoutie with Tomato, Eggs, Goat Cheese and Leeks
Corned Beef Hash with Spinach, Onions

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Delicatessen Lunch Buffets

Served with illy Italian Specialty Regular and Decaffeinated Coffee & Dammann Teas Selections
(For groups of 20 Guests or larger)

Marketplace Deli

White Bean & Kale Soup
Baby Spinach Salad with Golden Quinoa, Dried Apricots,
Toasted Almonds and Lemon Oil
Orecchiette Pasta with Lemon Preserve and Pesto
Display of Oven Roasted Turkey, Black Forest Ham,
Pastrami and Grilled Portobello Mushrooms
Assorted Gourmet Spreads
Assorted Sliced Cheeses
Artisan Breads and Specialty Rolls
Display of Fresh Vegetables, Arugula, Spinach,
Early Girl Tomatoes, Onions and Pickles
Assorted Kettle Chips
Chocolate Chip Cookies

Café Valencia

Roasted Tomato & Fennel Soup
Chopped Salad with Baby Heirloom English Cucumber,
Edamame and Chopped Egg
Sandwiches to Include:
Pastrami, Whole Grain Mustard, Wild Arugula, Artichoke Spread, Pepper Jack
Oven Roasted Turkey, Herb Pesto, Crispy Pancetta, Provolone Cheese
White Tuna, Spinach, Roasted Garlic, Tomatoes, Chopped Egg, Lemon Preserve
Roasted Portobello Mushroom, Piquillo Peppers, Candied Sweet Potato,
with Artichoke Mayo
Assorted Kettle Chips
Chocolate Chip Cookies

Enhancements:

Substitute Sandwiches with Hot Selections

(Choice of Three):

New York Steak, Peppadew, Peppers, Sharp Cheddar, Chipotle Spread, Garlic Bread
Banh Mi Sandwich with Chicken, Jalapeño, Cilantro, Pickled Vegetables, Baguette
Hot Pastrami, Pancetta, Swiss Cheese, Artichoke Spread, Dijon and Baby Spinach
Roasted Portobello Mushroom, Piquillo Peppers, Candied Sweet Potatoes with
Artichoke Mayo

Gourmet Lunch Buffets

Served with illy Italian Specialty Regular and Decaffeinated Coffee & Dammann Teas Selections
(For groups of 20 Guests or larger)

Pacific Rim

White Asparagus and Dungeness Crab Soup
Organic Greens, Shaved Carrots, Red Cabbage
Served with Miso Sesame Dressing
Grilled Sea Bass with Cilantro, Lime, Serrano, Black Vinegar
Lemongrass and Ginger Chicken
Stir Fry Farro with Carrots, Onions and Bok Choy
Potato and Tofu Malaysian Yellow Curry
Steamed Jasmine Rice
Assorted Miniature Desserts

The Taj

Warm Naan Bread
Quinoa, Cashew Salad with Cherry Tomatoes, Peanuts
Samosa with Potato, Peas and Carrots
Channa Masala, Tomatoes, Chickpeas and Indian Spices
Butter Chicken with Tomato and Ginger
Lamb Vindaloo
Cauliflower Pakora
Basmati Rice with Ghee
Assorted Miniature Desserts

South of the Border

Roasted Hominy and Jalapeño Soup
Chopped Romaine Salad with Roasted Peppers, Cilantro
with Queso Fresco, Jalapeño Dressing and Toasted Pepitas
Skirt Steak Ranchero with Sautéed Onions, Tomatoes and Garlic
Braised Chicken in Salsa Verde
Stacked Blue Corn Enchiladas with Nopales, Monterey Jack and Red Onion
Green Beans with Ancho Chili and Lime
Tomato and Cilantro Rice
Assorted Miniature Desserts

Enhancements:

Add Pacific Coast Ceviche & Tortilla Chips

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Gourmet Lunch Buffets

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California Bistro

Fresh Baked Rolls and Butter
Roasted Cauliflower & Gouda Soup
Little Gem Lettuce, Cherry Tomatoes, Garbanzo Beans and Beets
Herb Rotisserie Chicken served with Onion Soubise
Char Grilled Tri-Tip with Southern Sauce
Farro Risotto with Sundried Tomato Pesto, Carrots and Leeks
Grilled Asparagus with Parmesan Cheese and Lemon Butter
Assorted Miniature Desserts

Italian Cocina

Fresh Baked Rolls and Butter
Stracciatella Italian Egg Drop Soup with Basil, Zucchini, Parmesan
Panzanella Salad with Cherry Tomatoes, Italian Bread, Cucumber
Margherita Flatbreads with Heirloom Tomato, Basil, Fried Garlic
Linguine Pomodoro with Garlic Shrimp, White Wine and Herbs
Chicken Marsala with Crimini Mushrooms and Marsala Wine
Risotto with Zucchini and Mushrooms
Grilled Asparagus with Shaved Egg, Pancetta and Lemon
Assorted Miniature Desserts

The Vintage

Roasted Tomato Basil Soup
Mini Baguettes and Sweet Butter
Mini Caprese Salad
Romaine Lettuce with Marinated Artichoke Hearts,
Red Onion, Olives and Crumbled Gorgonzola
Balsamic and Extra Virgin Olive Oil Vinaigrette
Lemon Roasted Chicken with Sun-Dried Tomatoes, Pine Nuts and Feta Cheese
Sliced Tenderloin of Beef with Sautéed Sweet Onions and Horseradish Jus
Garlic Confit Mashed Potatoes
Green Beans with Pesto
Assortment Miniature Desserts

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Valencia Snack Breaks

Keep it Lite

Truffle Popcorn
Sliced Seasonal Fruit
Lemonade

Sweet Tooth

Assorted Candy
Assorted Häagen-Daz Ice Cream Bars
Frozen Fruit Bars

Snack Break

Bowl of Pretzel Twists
Freshly Baked Cookies
Raw Vegetables with Ranch Dip
Iced Tea

Fiesta Break

Tortilla Chips with Salsa & Guacamole
Chicharrones
Jamaica Aqua Fresca
Strawberry Aqua Fresca

Arnold Palmer Bar

Lemonade
Iced Tea
Chocolate Brownies with Walnuts
Kettle Chips with Artisan Dips
(Artichoke, Spinach and Onion)

49er Break

Caramel Popcorn
Soft Pretzels
Mini Corn Dogs
Assorted Candy
Lemonade

Purity Break

Strawberries with Served with Honey Yogurt Dip
Hummus & Pita Chips
Cranberry & Peanut Mix
Sliced Melons
Iced Tea

Bay Break

Selection of Local and Imported Cheeses
Charcuterie Platter
Quince Preserves and Dried Fruits
Oil Cured Olives
Served with Baguette and Specialty Crackers

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Valencia á La Carte Items

Assorted Bagels with Cream Cheese and Assorted Spreads
Assorted Candies including M&M's, Kit Kats and Snickers
Assorted Granola Bars
Assorted Greek Yogurts
Assorted Raw Vegetables and Dips
Assortment of Freshly Baked Cookies
Basket of Whole Fresh Fruit
Breakfast Burrito with Diced Ham, Eggs and Monterey Jack Cheese in Flour Tortilla
Breakfast Sandwiches on English Muffins with Egg, Canadian Bacon, Pepper Jack Cheese and Arugula
Chocolate Covered Strawberries
Flavored Popcorn (Choice of Truffle, Cajun, Curry or Caramel)
Freshly Baked Bars (Blondies and Brownies)
Imported and Local Cheese Platter
Plain or BBQ Seasoned Nuts
Sliced Seasonal Fruit and Berries with Honey Yogurt Dip
Tortilla Chips with Ceviche, Salsa and Guacamole
Tortilla Chips with Queso Dip, Salsa, and Guacamole
Trail Mix with Dried Fruit, Nuts and Shredded Coconut



illy Italian Specialty Regular and Decaffeinated Coffee
Dammann Assorted Teas
Assorted Flavored Pellegrino Sparkling Waters
Fresh Orange, Grapefruit, Cranberry, Apple Juices
Hot Cocoa
Lemonade or Iced Tea
Red Bull Energy Drinks
Soft Drinks
Superfood Juices
Vitamin Waters
Voss Still and Sparkling Bottled Waters

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The Traveler's Lunch Box

All Lunch Boxes include choice of Sandwich, choice of Side Salad, a piece of whole fresh fruit, an individual bag of chips and assorted cookie

Sandwiches

Please choose one of the following

Pastrami, Whole Grain Mustard, Wild Arugula, Artichoke Spread, Pepper Jack

Oven Roasted Turkey, Herb Pesto, Crispy Pancetta, Provolone Cheese

White Tuna, Spinach, Roasted Garlic, Tomatoes, Chopped Egg, Lemon Preserve

Roasted Portobello Mushroom, Piquillo Peppers, Candied Sweet Potato,
with Artichoke Mayo

Side Salad

Please choose one of the following

Cherry Tomato Salad

Antipasto Salad

Orecchiette Pasta with Lemon Preserve and Pesto

*Soft Drinks are not included in Lunch Box.
Soft Drinks charged based on Consumption.

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Small Meeting Package

(For groups of 19 Guests or smaller)

Breakfast

Please choose four of the following

- Assorted Breakfast Pastries & Bread
- Assorted Granola Bars & Cold Cereals
- Assorted Greek Yogurts
- Breakfast Burrito with Ham & Cheese
- Country Breakfast Potatoes
- English Muffin Sandwiches with Egg and Cheese
- Hickory Smoked Bacon
- Liege Waffles with Lemon Zest and Powdered Sugar
- Sausage Links
- Scrambled Eggs with Chives
- Seasonal Fruit & Berries

Morning Break

- Granola Bars & Whole Fresh Fruit

Afternoon Break

Please choose two of the following

- Assorted Cookies
- Assorted Kettle Chips
- Chocolate Brownies with Walnuts
- Local & Imported Cheese Display
- Pretzel Twists
- Raw Vegetable Display with Herb Dip
- Seasonal Fruit & Berries
- Trail Mix with Dried Fruit, Nuts and Coconut

Lunch - Please choose one from each category

Includes Fresh Baked Rolls with Sweet Butter and Iced Tea

Salad

- Romaine with Plum Tomatoes, Blue Cheese, Bacon and Chives
- Baby Spinach Salad with Currents, Goat Cheese and Honey Mustard
- Gem Lettuce with Fleur de Sel almonds, Radish & Seasonal Fruit
- Valencia Caesar with Garlic Croutons and Shaved Parmesan

Entrees

- Garlic Roasted Chicken Breast with Onion Soubise
- Grilled Salmon with Lemon Preserve Butter Sauce
- New York Steak served with Demi Sauce and Fried Leeks
- Stacked Eggplant with Ricotta and Spinach
- Specialty Sandwich Display with Traditional Garnishes
(Includes Oven Roasted Turkey, Black Forest Ham and Grilled Portobello)

Accompaniments

- Baked Penne Pasta with Pesto Sauce
- Garlic Confit Mashed Potatoes
- Green Beans with Pesto
- Orecchiette Pasta Salad with Lemon Preserve and Pesto

Desserts

- Chef's Selection of Assorted Miniature Desserts
- Raspberry Biscuit Cake
- Seasonal Crème Brulee

(Includes Breakfast, Morning Break, Lunch and Afternoon Break)

Additional beverages are not included in Small Meeting Package. Beverages will be charged based on consumption.

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Hors D'oeuvres

Vegetarian

Artichoke Beignet

Carrot Fritter with Lime Aioli

King Trumpet Mushrooms and Meyer Lemon Crostini

Mini Brie en Croute with Apricot

Spanakopita

Tomato & Kalamata Olive Salsa on Focaccia

Vegetable Samosa with Sumac Yogurt Sauce

Seafood

Ahi Tartar in Wonton

Bacon Wrapped Scallops with Citrus Syrup

Blini with Salmon and Crème Fraiche

Chili Lobster Salad Crostini

Chilled Prawns with Cocktail Sauce and Lemon Wedges

Coconut Lobster Skewers

Crab Claws with Chili Butter

Maki Sushi Bites

Tempura Shrimp with Spicy Mango Gastrique

Meat

Iberico Jamon with Manchego Cheese and Dried Cherries

Jerk Chicken Satay with Pepper Sauce

Kalua Pig Empanada

Korean Barbeque Spring Roll

Mini Beef Wellington with Dijon Champagne Sauce

Mini Duck Wellington

Peking Duck Roll with Hoisin Mustard

Pork Rillettes with Pickled Apricot

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Reception Tables

Farmstead Cheese and Raw Vegetable Display

Selection of Imported and Domestic Cheese
Serve with Baguette Slices, Crackers and
Assorted Raw Vegetables

Ice Cream Sandwich Bar

The Ultimate Ice Cream Experience
Each guest customizes an ice cream sandwich with a
Freshly Baked Cookie (Milk Chocolate Chip, Triple Chocolate,
White Chocolate Cranberry, and Peanut Butter Milk Chocolate)
Artisan Gelato Flavors, Specialty Toppings
And finished with a Drizzle of
White Chocolate, Milk Chocolate or Dark Chocolate

Buon Appetito!

Short Rib Ravioli, Four Cheese Ravioli and Penne Pasta
Served with your choice of three sauces:
Alfredo, Brown Butter Sauce, Lemon Sage Butter Sauce,
Black Truffle Cream Sauce, Basil Pesto or Marinara Sauce
Shaved Parmesan and Focaccia Bread Sticks

Antipasto Display

Grilled Vegetables, Sliced Cured Italian Meats, Roasted
Peppers, Assorted Olives, Imported and Domestic Cheese,
Hummus and Warm Pita Points
Served with Sliced Baguette and Crackers

Les Crepes

Mini Crepes with guest choice of topping
Nutella, Marshmallow Fluff, Ghirardelli Chocolate Sauce,
Apple Butter, Lemon Curd, Maple Syrup, Jams
Fresh Berries, Caramelized Bananas, Amarena Cherries,
Whipped Cream and Powdered Sugar

Sushi Eki

Selection of Maki Rolls, Nigiri and Sashimi
Market Selections may include Spicy Tuna Roll, California Roll,
Spicy Crab Roll, Avocado and Shiitake Roll, Fusion Roll,
Philadelphia Roll, Tuna and Avocado Roll, Shrimp Tempura Roll,
Big Eye Tuna, Salmon Sake, Yellowtail Hamachi, Shrimp,
Albacore White Tuna, Freshwater Eel Unagi

Enhancements:

Add Live Sushi Chef & Assistant

Reception Tables

The Sea

Jumbo Cocktail Shrimp, Snow Crab Claws,
Citrus Scallop Ceviche, Seaweed Salad and
Pacific Oysters on the Half Shell displayed on Ice
Served with Lemon Wedges, Cocktail Sauce,
Mignonette and Tortilla Chips

Tapas Bar

Gazpacho Shooters, Chorizo Sausage Patties,
Traditional Paella with Chicken, Chorizo and Shrimp,
Black Bean Empanadas, Manchego & Potato Croquettes,
Chef's Selection of Assorted Flatbreads,
Candied Sweet Potato Wrapped with Iberico Ham,
Grilled Artichoke with Spicy Crab, Tortilla Española with
Goat Cheese and Roasted Tomatoes

Passport to Tacos

Made to order Tacos: (choice of three)

- Skirt Steak Carne Asada with Red Onion, Cilantro
- Vietnamese BBQ Pork with Pickled Carrots, Mint and Sriracha Mayo
- Korean Chicken Bulgogi with Onion
- Camarones (Shrimp) in Spicy Red Diabla Sauce
- Golden Quinoa with Black Beans, Cheese and Salsa

Enhancements:

Add Cheese Quesadillas

Top Shelf Sliders

Choice of three

- American Kobe with Red Onion, Cheddar Cheese and Spicy Pickle
- Po'Boy Shrimp with Remoulade, Hot Sauce, and Spicy Pickle
- Southern Fried Chicken Biscuit with Green Tomato Jam, Candied Bacon
- Grilled Portobello Pita with Piquillo Pepper, Swiss Cheese, Hummus
- Italian Sausage with Peppers, Onions, Provolone Cheese and Fire Roasted Tomatoes

Served with choice of Original, Garlic, Cajun or Truffle Fries

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Carving Specialties

All Stations require a Uniformed Attendant at \$150 and are served with Fresh Baked Rolls and Butter.

Free Range Turkey Breast and
Boneless Braised Dark Meat
with Savory Wild Mushroom Gravy
Serves approximately 30 guests

Mustard Rubbed Pork Loin
with Papaya Aioli and Coriander Chimichurri
Serves approximately 30 guests

King Salmon en Croute
with Sautéed Spinach and Shiitake Mushrooms
with Hollandaise Sauce
Serves approximately 20 guests

Pepper Crusted Sirloin
with Bordelaise Sauce
Serves approximately 30 guests

Leg of Lamb
with Garlic and Mint Dipping Sauce
Serves approximately 30 guests

Herb Crusted Tenderloin of Beef
with Béarnaise Sauce
Serves approximately 25 guests

Salt Roasted Prime Rib
Au Jus and Horseradish Mousseline
Serves approximately 40 guests

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Plated Dinners

Served with illy Italian Specialty Regular and Decaffeinated Coffee & Dammann Teas Selections,
Seasonal Market Inspired Vegetables and Fresh Baked Rolls and Butter
(3 Course Minimum)

Soups

Lobster and Corn Chowder
Potato & Fennel Cream
Smoked Tomato Bisque
Chicken with Wild Rice
Potato and Bacon Chowder

Salads

Watercress with Pear Tomatoes, Crumbled Gorgonzola,
Spiced Pecans and Balsamic Vinaigrette

Valencia Caesar served with Garlic Croutons,
House-made Caesar Dressing and
Served with Shaved Parmesan

Sweet Gem Lettuce with Fleur de Sel Almonds,
Radish & Orchard Fruit

Appetizers

Cheese and Herb Polenta Cake
with Spicy Tomato Sauce and Cauliflower Shavings

Shrimp with White Corn & Chorizo Grits
and Shellfish Emulsion

Salmon Tartare with Berbere Spice, Tahini, Mint,
Radish and Green Apple

Tagliatelle Pasta with Veal & Pork Meatball,
Oil Cured Black Olives with Currents and Fennel Pesto

Carpaccio of Beef
Watercress Aioli, Grilled Endive, and Parmesan Crumble

Poached Lobster with Bacon and Corn Risotto,
and Ancho Chili Coulis

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Plated Dinners

Served with illy Italian Specialty Regular and Decaffeinated Coffee & Dammann Teas Selections,
Seasonal Market Inspired Vegetables and Fresh Baked Rolls and Butter
(3 Course Minimum)

Entrées

Curried Flageolet Beans, Saffron and Fennel, Broccoli Romanesque with Steamed Short Grain Rice

Yuba (Tofu Skin) Baby Totsoi, White Miso Butter, Snap Peas and Chinese Long Beans

Stuffed Portobello Mushroom with Spinach, Kalamata Olives, Feta Cheese, served with Tomato Basil Sauce and Asparagus

Pan Seared Chicken with Olive Oil Potatoes and Spicy Coponata

Chicken Breast with Italian Sausage Corn Risotto, served with Morel Mushroom Cream Sauce and Baby Squash

Wild Salmon and Harissa Pearl Pasta, served with Pistachio Tahini and Garlic Spinach

Hanger Steak with Red Chimichurri, Refried Potatoes, Blue Lake Beans and Ancho Sauce

Black Cod with Butter Bean Cassoulet with Grilled Radicchio and Chorizo Brodo

Rib Eye with White Cheddar Polenta, Braised Apple, Red Cabbage and Grilled Gypsy Peppers

Double Cut Australian Lamb Chop rolled in Almond Powder, served with Fregola Pasta and Castelvetrano Pesto

Filet of Beef with Horseradish Whipped Potatoes and Sherry Cream Mushrooms

Chilean Seabass steamed in Honey & Mirin in a Banana Leaf served with Jasmine Rice and Broccolini

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Plated Dinner Duo Entrées

Served with illy Italian Specialty Regular and Decaffeinated Coffee & Dammann Teas Selections, and Fresh Baked Rolls and Butter
(3 Course Minimum)

Entrées

Wild Salmon and Bone-In Chicken Breast
Served with Tagliatelle Aglio Olio & Garlic
and Purple Cauliflower

New York Strip Steak and Alaskan Halibut
with Potato Puree and Red Chimichurri Sauce

Angus Petite Filet Mignon & Jumbo Prawns with Scampi Sauce
Served with Toasted Orzo and Seasonal Vegetables

Angus Filet & Lobster Tail with Black Truffle Demi
Served with Buttered Potatoes and Garlic Spinach

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Desserts

Plated Desserts

Apple Tartlet Tatine
Crunchy Caramel Baccara
Glint Red Cake
Ivory Mango Passion
Lemon Meringue Tartlet
Opera Cake
Raspberry Biscuit Cake with Vanilla Sauce
Three Chocolate Crisp



Miniature Dessert Display (20 person Minimum)

Please choose five of the following

Assorted Chocolate Truffles
Chocolate Covered Strawberries
Coconut Cake
Dulce de Leche Pudding
French Macaroons
Green Tea Panna Cotta
Mango Cake
Strawberry Trifle
Tiramisu Cup

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Dinner Buffets

Served with illy Italian Specialty Regular and Decaffeinated Coffee & Dammann Teas Selections
(25 Person Minimum)

Portofino

Roasted Butternut Squash & Leek Soup

Mini Baguettes with Sweet Butter

Antipasto Platter with Local Cheeses, Cured Meats and Olives

Chopped Green Salad with Sun-Dried Tomatoes, Mozzarella Cheese

Caprese Salad with Heirloom Tomatoes, Basil, Arugula and Fresh Mozzarella

Sliced Organic Chicken Breast with Roasted Tomatoes, Lemon Caper Sauce

Beef Tenderloin Medallions with Balsamic Onions and Cognac Cream Sauce

Baked Rigatoni Pasta with Spinach, Ricotta and Parmesan Cheese

Green Beans with Lemon Preserve and Slivered Almonds

Assorted Miniature Desserts

Pacific Rim

White Asparagus and Dungeness Crab Soup

Organic Greens, Shaved Carrots, Red Cabbage

Served with Miso Sesame Dressing

Blue Nose Sea Bass with Cilantro, Lime, Serrano and Black Vinegar

Lemongrass and Ginger Chicken

Grilled Skirt Steak with Green Onions and Maggi

Stir Fry Farro with Carrots, Onions and Bok Choy

Potato and Tofu Malaysian Yellow Curry

Steamed Jasmine Rice

Assorted Miniature Desserts

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Dinner Buffets

Served with illy Italian Specialty Regular and Decaffeinated Coffee & Dammann Teas Selections
(25 Person Minimum)

Italian Cocina

Fresh Baked Rolls and Butter

Panzanella Salad with Cherry Tomatoes, Italian Bread, Cucumber

Stracciatella Italian Egg Drop Soup with Basil, Zucchini, Parmesan

Margherita Flatbreads with Heirloom Tomato, Basil, Fried Garlic

Linguine Pomodoro with Garlic Shrimp, White Wine and Herbs

Chicken Marsala with Crimini Mushrooms and Marsala Wine

Slow Braised Short Ribs in Chianti and San Marzano Tomatoes

Three Cheese Polenta with Roasted Peppers and Sun Dried Tomato Pesto

Fregola with Stewed Tomatoes and Carrots

Grilled Asparagus with Shaved Egg, Pancetta and Lemon

Assorted Miniature Desserts

Midtown

Truffled Cauliflower Soup

Fresh Baked Rolls with Sweet Butter

Watercress with Sun-Dried Strawberries, Feta, Candied Walnuts and Farro

Valencia Caesar with Garlic Croutons and Shaved Parmesan

Vermouth Creamed Spinach

Pan Roasted Chicken Breast with Sundried Tomatoes,

Artichoke Hearts and Pearl Onions

Baked Alaskan Halibut with Preserved Lemon and Herb Pesto

Peppercorn Crusted Prime Rib with Port Demi and Rosemary

Haricot Vert Almadine with Brown Butter and Sliced Almonds

Garlic Confit Mashed Potatoes

Assorted Miniature Desserts

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Wine List

Chardonnay

Rombauer, Carneros
Sonoma Cutrer, Russian River
Kendall Jackson, Sonoma
Napa Cellars, Napa
Decoy by Duckhorn, Sonoma
Talbot Kali Hart, Carmel
Robert Mondavi, Napa
Benziger, Napa Valley

Sauvignon Blanc

Duckhorn Vineyards, Napa
Twomey, Napa
Kim Crawford, New Zealand

Champagne and Sparkling

Dom Perignon 2004, France
Veuve Cliquot Brut, France
Laurent Perrier, France
Mumm Rose, Napa Valley
Gloria Ferrer Blanc de Noir, Sonoma
Lunetta Prosecco, Italy
Domain Chandon "Brut", Napa

Additional White Wines

Firestone Riesling, Central Coast
Caymus Conundrum Blend, California
Francis Coppola Bianco, California

Cabernet Sauvignon

Freemark Abbey, Napa
Stags Leap Artemis, Napa
Provenance, Rutherford
Coppola Director's Cut, Alexander Valley
Newton, Napa Valley
Simi, Alexander Valley
Napa Cellars, Napa
Avalon, Napa Valley
Benziger, Napa Valley

Merlot

Provenance, Napa
Napa Cellars, Napa
Francis Coppola, California
Benziger, Napa Valley

Pinot Noir

Davis Bynum, Russian River
La Crema, Sonoma
Talbot Kali Hart, Carmel
Rodney Strong, Russian River

Additional Red Wines

Termes by Numanthia, Tempranillo, Spain
Decoy by Duckhorn Zinfandel, Napa
Firefall by E16 Syrah
Michael-David Petite Petit, Lodi
Trapiche Broquel Malbec, Argentina

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