

BANQUET & EVENT MENUS



**PARTRIDGE INN HOTEL
AUGUSTA**

The Partridge Inn began as a two-story house, built in 1816. The home originally belonged to George Walton, the governor of Georgia and one of the state's three signers of the Declaration of Independence. The home was later acquired by Daniel and Elizabeth Meigs, who came to Augusta from Connecticut. The history of the current building dates back to 1836 when it was originally constructed as a private residence called Three Oaks for the Meigs family. In 1892, New York hotelier, Morris Partridge purchased Three Oaks to serve as his personal home as well as operate as a small hotel by offering guest accommodations in the old Meigs house during Augusta's winter season.

The business venture proved successful, and he opened The Partridge Inn, a 60-room upscale hotel on January 8, 1910. Over the years, between 1907 and 1929, he expanded the inn several times.

After the Great Depression, the inn became a year-round commercial hotel. The sterling reputation of the hotel was proven when city officials chose it as the site of a special gala for then President Warren G. Harding in 1923. *The Augusta Chronicle* dubbed the gala as "the greatest banquet in (Augusta's) history." After the decline of travel during the Great Depression, the hotel had different owners for the next few decades and was converted to long-term residences for most of the 60s and 70s. In the late 1980's, the Partridge Inn reopened as both a historic landmark and a renovated luxury hotel. It is three miles from the Broad Street Historic District and four miles from Augusta National Golf Club.

The hotel, located within the bounds of the Summerville Historic District, is also known for its unique architecture. The National Park Service, through its tax credit program, recognized the important historic value of the "P. I." , as its known to locals. Among the many elements

BREAKFAST

BREAKFAST ENHANCEMENTS

PRICED PER PERSON

ALL ENHANCEMENTS CHARGED PER PERSON

*ENHANCEMENT STATIONS REQUIRE A MINIMUM OF 25 GUESTS. ONE CHEF ATTENDANT PER 100 GUESTS AT \$100 PER 90 MINTUES



Partridge Inn Continental \$18

Assorted Chilled Juices

Fresh Sliced Fruit Display

Individual Greek Yogurt & Homemade Granola

Assorted Muffins

Assorted Butter & Jams



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Chef's Continental \$25

Assorted Chilled Juices

Fresh Sliced Fruit Display

Individual Greek Yogurt & Homemade Granola

Assorted Bagels

Plain, Dill and Raspberry Cream Cheeses

Plain and Strawberry Butter & Wildberry and Peach Jams

Assorted Individual Cereals, 2%, Nonfat and Whole Milk

Freshly Brewed Coffee, Decaffeinated Coffee and

Assorted Hot Tea

BREAKFAST ENHANCEMENTS

PRICED PER PERSON

ALL ENHANCEMENTS CHARGED PER PERSON

*ENHANCEMENT STATIONS REQUIRE A MINIMUM OF 25 GUESTS. ONE CHEF ATTENDANT PER 100 GUESTS AT \$100 PER 90 MINTUES

Assorted Cold Cereals & Milk \$5

Assorted Bagels \$6

Plain, Dill and Raspberry Cream Cheese

Enhance with Lox and Accompaniments Additional \$7

Organic Oatmeal \$5

Brown Sugar with Golden Raisins & Wildflower Honey

Breakfast Potatoes \$6

Choice of Hash Browns, Diced Potatoes or Sweet

Potato Hash

Fresh Sliced Fruit or Fruit Skewers \$9

Seasonal Berries

Breakfast Burrito \$9

Scrambled Eggs, Beef Chorizo, Roasted Potatoes,

Pepper Jack & Oaxaca Cheese Blend

Warm Flour Tortillas

Breakfast Muffin \$9

Scrambled Eggs, Bacon, Roasted Tomatoes & Cheddar

Cheese, Toasted English Muffin

Yogurtini Bar \$11

Create Your Own with Plain, Strawberry and Peach

Greek Yogurt with Assorted Dried



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Scrambled Eggs or Scrambled Egg Whites \$6

Choice of Mozzarella or Pepper Jack Cheese and

Chef's Salsas

Breakfast Meats \$7

(Please choose two)

Smoked Bacon, Country Sausage Patty, Chicken Apple

Sausage Link or Ham Steak

Huevos Rancheros Station* \$12

Two Eggs Over Easy, Soft Corn Tortilla with Homemade

Huajillio Salsa, Refried Beans

Queso Fresco & Guacamole

Omelet Station* \$14

Made to Order Omelets with Condiments to Include

Ham, Bacon, Sausage, Onion, Tomatoes, Peppers,

Mushrooms, Spinach & Assorted Cheeses

Crepe Station* \$12

Fresh Strawberries Flambé with Cream Cheese Drizzle

Fire Roasted Apples, Topped with Cinnamon Cream

Sliced Bananas & Peanut Butter, Topped with

Chocolate Hazelnut Sauce

BREAKFAST BUFFETS
PRICED PER PERSON
*ADD \$5 FOR GROUPS OF 25 OR LESS
ATTENDEES

BREAKFAST BUFFETS



Breakfast In Baja \$31

Assorted Chilled Juices
Fresh Sliced Fruit Display
Cinnamon Sopapillas & Pineapple Empanadas
Chilaquiles Casserole
Scrambled Eggs, Nopales, Soft Corn Tortillas & Jack
Cheese
Marinated Beef Machaca
Flour Tortillas
Queso Fresco, Salsa Roja, Salsa Verde, Guacamole
Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Hot Tea



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Healthy Start \$35

Assorted Chilled Juices
Fruit Smoothies
Fresh Sliced Fruit Display
Assorted Bagels, Zucchini & Banana Tea Breads
Plain and Strawberry Butter & Wildberry and Peach
Jams
Kashi™ Cereals
Whole, 2% and Non Fat Milk
Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Hot Tea
Individual Flavored Greek Yogurt & Homemade Granola

Choice of Two

Egg White Frittata with Mushrooms, Asparagus, Onion
and Feta Cheese on Tomato Slice
Tomato, Spinach and Jack Cheese Quiche
Breakfast Quesadilla with Zucchini, Squash, Onions,
Peppers and Egg with Cheese and Salsa Roja
Open Face Sandwich with Egg Whites, Tomato,
Spinach on a Whole Wheat English Muffin

BREAKFAST BUFFETS
PRICED PER PERSON

*ADD \$5 FOR GROUPS OF 25 OR LESS ATTENDEES



Build Your Own American Breakfast \$30

Assorted Chilled Juices
Fresh Sliced Fruit Display
Assorted Individual Dry Cereals
Nonfat, 2% & Whole Milk
Assortment of Freshly Baked Morning Pastries
Plain and Strawberry Butter and Wildberry and
Peach Jam



Choice of 3 Hot Items

*Farm Fresh Scrambled Eggs
*Buttermilk Pancakes, Fruit Compote, Fire Roasted
Apples, Whipped Cream & Maple Syrup
*Smoked Bacon & Chicken Apple Sausage
*Biscuits & Sausage Gravy
*Homestyle Potatoes
*Irish Oatmeal, Brown Sugar with Golden Raisins &
Wildflower Honey
*Cinnamon French Toast, Warm Maple Syrup
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted
Hot Tea

All prices are subject to a 22%
service fee and prevailing sales
tax. Prices are subject to change
without notice.

**Express Breakfast Buffets
For Groups with 25 or less Attendees**

Express Breakfast #1 \$35

Assorted Chilled Juices
Chef Selection of Pastries
Homemade Flavored Butter & Jams
Fresh Sliced Fruit Display
Breakfast Quesadilla made with Zucchini, Squash,
Onion, Pepper, Egg and Cheese
OR
Egg White Frittata with Mushroom, Asparagus, Onion and
Feta Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted
Hot Tea

Express Breakfast #2 \$37

Assorted Chilled Juices
Fresh Sliced Fruit Display
Assorted Breakfast Pastries
Farm Fresh Scrambled Eggs
Smoked Bacon and Sausage Patty
Homestyle Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted
Hot Tea

PLATED MEAL
PARTIES REQUIRE A
MINIMUM OF 20 GUESTS

BREAKFAST

Plated Breakfasts

Priced per person

All Breakfast Entrées Include:

Chef's Selection of Freshly Baked Morning Pastries,

Homemade Flavored Butter & Seasonal Jams

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted

(Please Select One)

Fresh Fruit Parfait

Seasonal Fruit, Honey Yogurt, Homemade Granola

Fruit Skewer

Poppy Seed, Banana and Pineapple Glaze



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Entrees (Please Select One)

Buttermilk Pancakes \$30

Chicken Sausage

Seasonal Berry Compote

Whipped Butter & Warm Maple Syrup

Huevos Rancheros \$30

2 Fried Eggs Served on a Soft Tortilla, Beef Chorizo

Hash, Black Beans, Pico de Gallo

Cotija Cheese, Chipotle Sauce

All American \$30

Scrambled Eggs, Bacon, Grilled Red Skinned Potatoes,

Biscuits & Gravy

Ham & Cheese Omelet \$30

Breakfast Potato

Roasted Tomato Salsa

Smoked Chicken Hash & Eggs \$35

Smoked Chicken Hash, Two Poached Egg Whites &

Breakfast Potatoes

Smoked Salmon Benedict \$36

Two Poached Eggs, Smoked Salmon, Spinach &

Tomato on a Toasted English Muffin

Home Style Hash Browns & Champagne

Hollandaise Sauce

BREAKS

Refreshment Breaks

Priced per person

Breaks Priced Based on a Serve Time of 60 Minutes.

Add Additional \$10.00 Per Person for 90 Minutes & \$12.00 for 120 Minutes

\$3 Per Bottle for added Soft Drinks & Bottled Water to a Break

Continuous Beverage Package \$20 / \$40

Served 8 Hours (No Modifications)

Served 4 Hours (No Modifications)

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and

Assorted Hot Tea

Partridge Inn Morning Break \$14

Buttery Biscuits with Peach Jam and Savory Herb Spread

Mini Apple Tart

Berry Smoothie Shooter

Freshly Brewed Coffee, Decaffeinated Coffee and

Assorted Hot Tea

Partridge Inn Afternoon Break \$14

Salted Caramel and Fudge Caramel Brownies

Warm Pretzel Bites with Spicy and Whole Grain Mustards

Whole Fruit

Assorted Soft Drinks and Bottled Water



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Chips & Dip \$14

Tortilla Chips, Potato Chips,

Root Vegetable Chips

Salsa and Guacamole

Ranch, Onion & Jalapeno Dips

Partridge Inn Hibiscus Refresher

Healthy Snack \$16

Fresh Fruit Skewers

Individual Bagged Almonds

Individual Bagged Peeled™ Snacks

Corazonas™ Oatmeal Bars and Bora Bora™ Fruit Bars

Coconut Infused Water

Cookies & Milk \$17

Cream Cheese Bites

Chocolate Chip Cookie

Linzer Cookie

Madeline Cookie

Iced Ibarra Chocolate Milk

Iced Cold Milk

BREAKS

Refreshment Breaks

Priced per person

Breaks Priced Based on a Serve Time of 60 Minutes.

Add Additional \$10.00 Per Person for 90 Minutes & \$12.00 for 120 Minutes

Add \$3 Per Person to add Soft Drinks & Bottled Water to a Break

Sweet & Savory \$17

Sugar Glazed Smoked Bacon Strips and Cranberry-

Rosemary Cracker with Strawberry Basil Relish

Create Your Own Trail Mix:

Cashews, Almonds, Pistachios, Walnuts,

Dried Banana Chips, Dried Apricots, Cranberries, Pear

and M&M's™, Sunflower Seeds and Granola

The Long Stretch \$18

White Chocolate, Caramel and Cheddar Cheese Popcorn

Warm Pretzels with Spicy Mustard

Haagen Dazs™ Chocolate and Vanilla Ice Cream Bars

Roasted Shell-On Peanuts

Iced Cold Lemonade

Energy Break \$20

Greek Style Yogurt with Almonds

Assorted Kind™ Bars

Power Crunch™ Protein Bars

Matcha Green Tea Smoothie

Regular and Sugar Free Red Bull™

Starbucks DoubleShot™

Mediterranean Sampler \$20

Hummus Trio & Baba Ghanoush with Pita Chips,

Celery, Carrots, Cucumber and Jicama

with Ranch Dressing,

Almond Marzipan, Walnut Pistachio Baklava

Green Tea Yogurt Smoothies



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

BREAKS

Coffee Breaks & A La Carte Refreshments



Beverages & Juices

Freshly Brewed Regular & Decaf Coffee \$38 per gallon

Assorted Hot Tea \$3 per bag

Freshly Brewed Iced Tea \$28 per gallon

Fresh Squeezed Lemonade \$50 per gallon

Assorted Chilled Juices \$50 per gallon

Assorted Bottled Fruit Smoothies \$8 each

Soft Drinks \$5 each

Mineral Waters \$5 each

Red Bull & Sugar Free Red Bull Energy Drinks \$6 each

Assorted Bottled Fruit Juices \$3 each

Flavored Bottled Iced Teas \$3 each

Starbucks Doubleshots™ & Frappuccinos™ \$6 each

Fruits & Grains

- Fresh Sliced Fruit & Seasonal Berries \$9 per person
- Assorted Whole Fruit \$5 per person
- Individually Bagged Peeled Fruit Snacks \$6 each
- Warm Jumbo Salted Pretzels \$6 each
- Individually Bagged Potato Chips, Pretzels & Pop Chips \$4 each
- Individually Bagged Assorted Popcorn \$4 each
- Individually Bagged Trail Mix \$5 each
- Assorted Granola Bars & Energy Bars \$5 each
- Assorted Mixed Nuts \$25 per pound
- Trio of Hummus with Pita Chips \$9 per person
- Tortilla Chips, Salsa Verde & Guacamole \$7 per person
- Cracker Jacks™ \$5 each
- Assorted Vegan & Gluten Free Snacks \$9 each
- Assorted Individual Greek Yogurts \$5.50 each

All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

BREAKS



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Coffee Breaks & A La Carte Refreshments

Pastries & Sweets

Assorted Freshly Baked Morning Pastries
\$54 per dozen

Jumbo Cookie Selection \$54 per dozen

Assorted Brownies \$50 per dozen

Assorted Crumbled Fruit Bars \$48 per dozen

Assorted Macaroons \$46 per dozen

Chocolate Dipped Biscotti \$44 per dozen

Assorted Cupcakes \$45 per dozen

Variety Of Candy Bars \$4 each

Gourmet Ice Cream Bars & Frozen Fruit Bars \$7 each

Wedding Cookies \$48 per dozen

Colossal Chocolate Dipped Strawberries
\$60 per dozen

Assorted Chocolate Truffles \$60 per dozen

LUNCH



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Luncheon Buffets

All Lunch Buffets Include:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted

Hot Tea*Add \$10 per person for Groups with 25 or Less

Attendees*

Market Deli Buffet \$28

Homemade Chicken Noodle Soup

Kale, Hearts of Palm, Avocado and Frisee Salad with Lime Vinaigrette

Haricot Vert and Red Potato Salad

Deli Meat Tray

Sliced Turkey, Black Forest Ham, Roast Beef, Mortadella

Lettuce, Tomato, Onion, Pickles, Cherry Peppers

Mustard, Mayonnaise, Horseradish Crème

Provolone, Cheddar, Swiss and Pepper Jack Cheese

Assorted Artisan Breads and Deli Rolls

Homemade Potato Chips

Apple Pie

Partridge Inn Classic Signature Buffet \$30

Soups (Please select one)

Tomato Bisque, Cauliflower

Broccoli & Cheddar

Salads

Grilled Chicken Caesar Salad

Chopped Romaine Hearts, Shaved Parmesan

Herb Croutons & Caesar Dressing

Black Bean & Corn Salad

Tomato, Jicama, Queso Fresco, Cilantro with Jalapeno Dressing

Assorted Grilled Sandwiches

Pastrami, Mustard & Swiss on Rye

Muenster Cheese on Multi-Grain

Smoked Chicken, Provolone, Tomato Aioli Sourdough Bread

Dessert (Choose One)

Fried Cheese Cake Bites

Chocolate Dipped Rice

Krispy Treats

LUNCH



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Entree Salad Options

Pricing Based on Two Courses. If Third Course is Requested, Pricing Will Change.

Annatto Chicken Salad \$25

Achiote Marinated Chicken Breast, Iceberg Lettuce, Queso Fresco, Pico de Gallo, Cilantro, Black Beans, Avocado, Chipotle Dressing in a Tortilla Shell

Cobb Salad \$28

Iceberg Lettuce, Tomatoes, Green Onion, Bacon, Olives, Egg, Grilled Chicken, Diced Avocado, Blue Cheese, Lemon Avocado Dressing

Steak Salad \$30

Grilled Steak, Arugula, Roasted Tomatoes, Grilled Red Onions, Avocado, Fried Capers, Shaved Parmigiano Reggiano, Balsamic Syrup, Horseradish Vinaigrette

Quiche Plate \$22

Bruschetta Quiche- Sundried Tomatoes, Onions, Feta Cheese, Basil

Spinach Gyuerre Quiche- (Vegetarian)

Trio Plate \$22

Chicken Salad, Pimento Cheese, Egg Salad, Croissant, Fresh Sliced Fruit

Luncheon Desserts

Strawberry Shortcake Strawberry Sauce, Chocolate Swirl Stick

Fruit Tart Assorted Fruit Sauces

Snickers Cake Caramel Sauce, Chopped Nuts

Apple Tart Cinnamon Gelato, Vanilla Bean Anglaise

Chocolate Decadence Cake Raspberry Sauce

Crème Brulée Home Made Whip Cream Fresh Berries

All events without dessert Take

\$5.00 Off for dessert

LUNCH



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Luncheon Buffets

All Lunch Buffets Include:

Add \$10 per person for Groups with 25 or Less Attendees

Savores de Mexico \$35

Sopa de Tortilla

Queso Fresco, Fresh Cilantro

Ensalada Fresca

Bibb Lettuce, Jicama, Orange, Pepitas, Guacatillo

Dressing

Cheddar Cheese, Pepper & Onion

Achiote Beef Fajitas Grilled Peppers & Onions

Chicken Mole

Mexican Rice, Corn & Flour Tortillas,

Jack Cheese, Pico de Gallo, Cilantro Cream,

Guacamole

Salsa Roja, Salsa Verde

Tres Leches Cake

Coast to Coast \$34

California Cobb Salad

Iceberg Lettuce, Avocados, Diced Tomatoes, Red

Onion, Blue Cheese, Bacon, Black Olives, Grilled

Chicken, Hard Boiled Eggs, Yogurt Dill and Blue Cheese Dressing

Southwest Flank Steak

with Demi Glaze Mushrooms, Roasted Potatoes

Louisiana Jambalaya

Creole Tomato Sauce, Saffron Rice, Rock Shrimp,

Andouille Sausage, Peppers, Onions, and Okra

Cajun Chicken Breasts

with Black Bean Corn Relish

Assorted Rolls and Butter

Strawberry Shortcake

LUNCH



Luncheon Buffets

All Lunch Buffets Include:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea *

Add \$15 per person for Groups with 25 or Less Attendees*

Pan Asia \$35

Creamy Coconut Ginger Chicken Soup
Chuka Soba Noodle Salad
Napa Cabbage, Bean Sprouts, Carrots, Sesame Seeds,
Miso Vinaigrette
Wakame & Ahi Salad
Cucumber Curls, Seaweed & Sesame Seed
Crusted Ahi
Sweet Fried Chicken
Almond Jasmine Rice
Teriyaki Beef & Broccoli
Sweet Thai Chili Sauce
Kabocha Squash Ravioli
Goat Cheese Sauce
Cinnamon Tapioca Pudding with Raisins
Fortune Cookies

The Napa Valley \$37

Zinfandel Cheese Soup
Baby Arugula Salad
Roasted Fennel, Mushrooms, Feta Cheese with Pink
Peppercorn Vinaigrette
Roasted Beets & Butternut Squash Salad
Watercress, Spinach, & Goat Cheese Balsamic
Vinaigrette
Herb Marinated Chicken Breast
Roasted Fingerling Potatoes, Chicken Jus, Chopped
Parsley
Pan Seared Salmon with Dill Risotto
Coffee Crusted Tenderloin
Grilled Asparagus & Roasted Tomatoes
Assorted Rolls & Butter
Chocolate Decadence

All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

LUNCH

Luncheon Buffets

All Lunch Buffets Include:
Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted
Hot Tea*
Add \$10 per person for Groups with 25 or Less
Attendees*

Taste of Italy \$28

Insalata Caprese Tomato, Buffalo Mozzarella, Balsamic Syrup, Basil Chiffonade

Antipasto Salad

Baby Arugula, Artichoke Hearts, Roasted Red Peppers Julienne Salami Kalamata Olives, Basil Pesto
Vinaigrette

Roasted Pork Loin Rosemary Sage & Garlic

Sundried Tomato Risotto

Chicken Parmesan Marinara Sauce, Mozzarella Cheese, Polenta Cakes

Vegetable Penne Pomodoro

Herb Focaccia & Cheese Bread Sticks

Chocolate Dipped Biscotti & Italian Cannolis



All prices are subject to a 22%
service fee and prevailing sales
tax. Prices are subject to change
without notice.

LUNCH



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Express Lunch Buffets

For groups with 15 or Less Attendees*

All Lunch Buffets Include:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted

Hot Tea

Express Buffet #1 \$35

Vegetable Pasta Salad

Heirloom Tomato and Spinach Salad with Cranberry

Vinaigrette

Deli Fresh Meats:

Sliced Turkey, Black Forest Ham, Roast Beef

Lettuce, Tomato, Onion, Pickles, Cherry Peppers

Mustard, Mayonnaise, Horseradish Crème

Assorted Sliced Cheeses

Wheat, Rye, Sourdough Breads & Deli Rolls

House made Potato Chips

Raspberry Pies

Express Buffet #2 \$37

Hearts of Romaine

Focaccia Croutons, Caesar Dressing, Shaved Parmesan

Cheese

Grilled Salmon

Dill Risotto, Lemon Peppercorn Sauce

Marinated Flank Steak

Potato Medley and Peppercorn Demi

Assorted Rolls and Butter

Lemon Tart

Express Buffet #3 \$38

Mesclun Green Salad

Roma Tomatoes, Cucumbers, White Balsamic

Vinaigrette

Oven Roasted Chicken Breast

Roasted Fingerlings Potatoes and Vegetable Caponata,

Mustard Thyme Jus

Basil Crusted Tortellini al Forno

Mushroom Cream Sauce, Parmigiano-Reggiano

Assorted Rolls and Butter

Apple Pies

“All Day” Meeting Package \$91

***All Day Beverages Can be Added for \$15 Per Person**

BREAKFAST

SELECTION OF ASSORTED FRESH CHILLED
JUICES
FRESH SLICED FRUIT DISPLAY
CHEF'S SELECTION OF FRESHLY BAKED
MORNING PASTRIES
HOMEMADE BUTTERS & SEASONAL JAMS

Choice #1

Cream of Asparagus Soup
Mesclun Green Salad Champagne
Vinaigrette
Free Range Chicken Roasted Fingerling
Potatoes, Asparagus, Mustard Thyme Jus
Vegetable Melange Raviolis Roasted
Tomato Cream Sauce, Parmigiano-
Reggiano
Assorted Rolls & Butter
Lemon Shortbread Cake

AM Break (60 minutes) Select two

Fresh Fruit Skewers
Whole Fresh Fruit
Granola Bars
Individual Greek Yogurts and
Homemade Granola

Choice #2

Tomato Basil Soup
Mixed Green Salad Raspberry Vinaigrette
Yellow & Red Beet Salad Goat Cheese
Crumble, Walnut Vinaigrette

Assorted Signature Wraps:

Southwestern Veggie, Chicken
Caesar, Roast Beef & Cheddar
Homemade Potato Chips
Individual Fruit Pieso

**All prices are subject to a 22%
service fee and prevailing sales
tax. Prices are subject to change
without notice.**

PM Break (60 minutes) Select two

Assorted Cookies & Brownies
Assorted Crumble Fruit Bars
Individual Bagged Pretzels & Chips
Gourmet Ice Cream & Frozen Fruit
Bars

Choice #3

Potato Leek Soup
Spinach Salad balsamic Vinaigrette
Skirt Steak Peppers and Mushrooms
Vegetarian Pasta Roasted Tomato Cream
Sauce, Parmigiano-Reggiano
Assorted Rolls and Butter
Tres Leches Caket

LUNCH



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

PLATED LUNCHEON

**ALL LUNCHESES INCLUDE: CHOICE OF SOUP OR SALAD, ENTREE & DESSERT
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED HOT TEA
ASSORTED ROLLS & BUTTER**

Soups

Tomato Basil Soup

Parmigiano-Reggiano

Tortilla Soup

Crispy Corn Tortilla Strips and Queso Fresco

Salads

House Caesar Salad

Tender Hearts of Romaine, Roasted Red Peppers,

Bread Sticks, House Caesar Dressing

Citrus Salad

Fresh Bibb Lettuce, Watercress and Radicchio,

Orange & Grapefruit Sections, Citrus Vinaigrette

Market Salad

Baby Spinach, Zucchini, Squash, Carrots, Jicama,

Tomatoes, Peppers, Onions

Herb Vinaigrette

Lunch Entree Options

Herb Marinated Free Range Chicken \$46

Vegetable Wild Rice Creamy Dijon Sauce

Chicken Piccata \$48

Saffron Risotto, Baby Carrots, Caper Buerre Blanc

Grilled Salmon \$49

Orange Cous-Cous, Grilled Fennel, Baby Spinach,

Citrus Salsa

NY Steak \$53

Roasted Red Potato, Haricot Vert, Steak Sauce

Petite Filet Mignon \$58

Twice Baked Potato, Grilled Asparagus, Demi Glace

Penne Pasta \$41

Grilled Chicken, Vodka Tomato Sauce,

Parmigiano-Reggiano, Sweet Italian Basil

Portobello Ravioli \$41

Roma Tomatoes, Thyme Cream Sauce,

Baby Spinach, Parmigiano-Reggiano

LUNCH



Boxed Lunch \$39

Triple Decker Ham and Smoked Chicken with Provolone and Jack Cheese, Lettuce, Tomato, Bacon and Avocado with Paprika Aioli on Whole Grain Bread

Roast Turkey and Avocado with Butter Lettuce, Tomato, Onion, Sharp Cheddar with Cranberry Chutney on Whole Grain Roll

Cuban Torta - Black Forest Ham, Roast Beef, Avocado, Tomato, Romaine Lettuce, White Cheddar Cheese on Ciabatta Bread

Tomato, Mozzarella and Basil with assorted Vegetables served on a Pita with Red Bell Pepper Hummus Spread

Italian Torpedo – Capicola, Salami, Mortadella, with Provolone, Arugula, Tomato, Pepperoncini on a Hoagie Roll with Garlic Aioli

Crispy Tofu & Portabello Mushroom Wrap with Peppers, Onions, Radish, Sprouts with Miso Aioli on a Spinach Tortilla

Assorted Potato Chips, Whole Fruit, Pasta Salad, Jumbo Cookie

Bottled Water & Soft Drink Station

Groups on the Go

Please Choose A Maximum of (3) of the Following
*Client to Specify Amount of Each Sandwich/Wrap

The Executive Boxed Lunch \$42

Field Green Salad

Candied Walnuts, Raspberries, Champagne Vinaigrette

Tri-Tip Panini

Roasted Tomatoes, Grilled Red Onions, Arugula, Swiss Cheese Horseradish Crème

Chicken Salad Wrap

Grilled Chicken, Dried Cherries, Walnuts, Romaine, Point Reyes Bleu Cheese Dressing

Grilled Vegetable Spa Wrap on a Whole Wheat Tortilla

Alfalfa Sprouts, Zucchini, Onions, Sun Dried Tomatoes, Portobello Mushrooms, Hummus

Cheese, Dried Fruit, and Crackers,

Root Vegetable Chips, Pasta Salad, Fresh Baked Cookie

Bottled Water & Soft Drink Station

RECEPTION



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Butler Passed Hors D'oeuvres
Priced Per Piece. A Minimum Order of
25 Pieces Per Selection

Cold Hors D'oeuvres

- Tomato, Mozzarella, Basil Bruschetta \$6
- Smoked Duck Bocconcini with Basil & Rosemary \$6
- Deviled Egg Salad with Domestic Caviar \$6
- Exotic Mushroom and Goat Cheese Bruschetta \$6
- Lobster Mango Salad on Cucumber \$6
- Chicken Curry Salad on Tomato Tart \$6
- Brie and Grape on Crostini with Cabernet Drizzle \$6
- Baja Ceviche on a Spoon \$7.50
- Cantaloupe, Honeydew and Prosciutto Wrap \$7.50
- Seared Beef Carpaccio with Horseradish Cream \$8
- Blue Cheese and Bacon Fingerling Potato \$8
- Seared Ahi with Wakame Salad \$9
- Smoked Salmon and Dill with Caper Cream on Toast Point \$9

Hot Hors D'oeuvres

- Korean Beef Bulgogi \$6
- Mini Cordon Bleu Bites \$6
- Chicken Croquettes \$6
- Cheese Stuffed Artichoke \$6
- Potato Mozzarella Croquettes \$6
- Melted Brie with Fig Compote \$6
- Chicken Cornucopia and Oaxaca Cheese \$6
- Lamb Meatballs with Tzatziki Sauce \$7.50
- Avocado Eggrolls with Roasted Tomato Salsa \$7.50
- Chicken Lollipop Stuffed with Roasted \$8
- Tomatoes
- Wild Mushroom and Duck Spring Roll \$8
- Mini Beef Wellington with Black Truffle Béarnaise \$8
- Snow Crab Cakes with Chipotle Remoulade \$8
- Wonton Shrimp with Sweet & Sour Sauce \$8
- Grilled Shrimp Sauté with Chile Sauce \$9
- Seared Scallop, Bacon & Rosemary \$9
- Coconut Shrimp with Pineapple Glaze \$9
- Surf & Turf Skewer \$11+

RECEPTION

Chef's Reception Display's

Sushi Display

Choice of Three Rolls

California, Spicy Tuna, Caterpillar, Mamenori Vegetable,
Bacon & Crab

All Displays Served with Pickled Ginger, Wasabi, Soy
Sauce

Small \$475 (serves 50 people)

Medium \$665 (serves 75 people)

Large \$855 (serves 100 people)

Specialty Sushi Roll Display

Choice of Two

Shrimp Tempura Roll, Rainbow Roll, Soft Shell Crab
Roll, Surf & Turf Roll, Crab Avocado Salmon Roll,
Lobster & Crab Roll

Small \$525 (serves 50 people)

Medium \$750 (serves 75 people)

Large \$955 (serves 100 people)



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Iced Shellfish Display

Featuring Homemade Cocktail Sauce & Traditional
Mignonettes

Choice of Three

Jumbo Shrimp, PEI Mussels, Oysters on Half Shell,
Crab Claws or Split Crab Legs

Shellfish Served on Ornamental Seaweed &
Crushed Ice

Small \$800

Medium \$1100

Large \$1475

Sushi Cake (Minimum of 20 people)

Choice of Spicy Tuna or Crab

\$9 per person

RECEPTION



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Crudités Display

Carrots, Celery, Cherry Tomato, Green Onion, Broccoli, Cauliflower, Black Olive, Radish, Fennel, Artichoke Heart, Bell Pepper, Blue Cheese, Herb Buttermilk, Avocado and Chipotle Dips

Extra Small \$190 (serves 25 people)

Small \$380 (serves 50 people)

Medium \$525 (serves 75 people)

Large \$650 (serves 100 people)

Fire Roasted Vegetable Display

Roasted in Garlic & Extra Virgin Olive Oil, Balsamic Crème Fraîche, Red Pepper Hummus, Miso Vinaigrette

Extra Small \$218 (serves 25 people)

Small \$435 (serves 50 people)

Medium \$525 (serves 75 people)

Large \$650 (serves 100 people)

Imported & Domestic Cheese Display

Humboldt Fog, Point Reyes Bleu, Carmody, Red Fox, Smoked Gouda

Fresh Fruit, Dried Fruit, Candied Nuts, Sliced French

Baguette, Lavosh Cracker

Small \$525 (serves 50 people)

Medium \$650 (serves 75 people)

Large \$800 (serves 100 people)

Chef's Reception Displays

Cured European Meats & Assorted Cheeses

Landjager, Bundnerfleisch, Soppressata, Bresaola, prosciutto

Dijon & Grain Mustards, Vegetables Jardiniere,

Marinated Olives, Sliced Baguette

Small \$525 (serves 50 people)

Medium \$625 (serves 75 people)

Large \$750 (serves 100 people)

Spinach & Artichoke Dip \$10 per person

Grilled Herb Focaccia, Flat Breads

Brussels Sprouts Station* \$12 per person

Fresh Brussels Sprouts Sauteed with Guests Choice

of Balsamic Vinegar, Bacon, Garlic, Roasted Red Bell

Pepper, Yellow Beets and Mozzarella Cheese

All Stations With an Asterisk are Required to Be Attended,

\$100 Per Chef Attendant for a 90 minute

RECEPTION

Chef's Reception Stations

*Plasticware Will Be Used For All Events On The Sail Terrace

All Stations With an Asterisk are Required to Be Attended,

\$100 Per Chef Attendant for a 2-Hour Serve Timet. Add \$15 dollars per person for stand along station

Caesar Salad Display \$9 per person

Tender Hearts of Romaine, Ciabatta Croutons, Shaved

Parmigiano-Reggiano, Caesar Dressing, Parmesan

Grissini

Add Chicken \$11 per person

Add Shrimp \$12 per person

Build Your Own Market Salad \$11 per person

Baby Red Romaine, Arugula and Iceberg Lettuces

Diced Cucumbers, Tomatoes, Red Onions and Celery,

Olives, Artichokes, Carrots, Shredded Mozzarella and

Blue Cheese

Ranch, Raspberry, Avocado & Basil Balsamic Dressing

Artisan Grilled Flatbreads \$12 per person

Sun Dried Tomato, Artichokes, Goat Cheese & Basil Pesto

Spanish Chorizo Sausage, Shrimp, Grilled Asparagus,

Yellow Roasted Tomatoes, Feta Cheese and Red

Pepper Hummus

Caprese with Fresh Tomatoes, Basil & Mozzarella



All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Ceviche Your Way Station \$12 per person

Marinated White Bass, Mussels, Clams, Bay Shrimp,

Scallops Served in a Rocks Glass

Tortilla Chips, Pablano Sauce, Tomato Sauce, Tequilla, Salt

& Lime

Pasta Station \$17 per person

Cheese Tortellini with Basil Pesto Sauce

Orecchiette Pasta with Grilled Chicken, Italian Sausage,

Arrabiata Sauce

Rotelle Pasta with Bacon and Alfredo Sauce

Fresh Shaved Parmesan, Garlic Bread

*Can be an Action Station

Mashed Potato Bar* \$15 per person

Mashed Potatoes in bowls

BBQ Sauce, Green Onion, Bacon, Black Olives, Jalapeno

Pepper, Broccoli Florets

Cheddar Cheese, Chives, Sour Cream, Truffle Oil

Meat Lover's Station* \$20 per person

Marinated New Zealand Lamb Chop, Grilled Chicken

Kabob, Braised Beef Short Rib

All Served with Assorted Vegetables & Fingerling

RECEPTION

Chef's Reception Stations

*Plasticware Will Be Used For All Events On The Sail Terrace

All Stations With an Asterisk are Required to Be Attended, \$100 Per Chef Attendant for a 2-Hour Serve Time. \$ 15 per person up charge for standalone stations



Baja Taco Bar* \$16 per person

Choose Two: Carne Asada, Grilled Seabass or Pork Adobo

Guacamole, Pico de Gallo, Grilled Green Onions, Oaxaca & Jack Cheese and Assorted Homemade Salsas

Corn and Flour Tortillas



Pacific Rim Display \$21 per person

An Assortment of Dim Sum's to Include:

Siamese Purse, Won Ton Shrimp, Beef Lumpias & Vegetable Pot Stickers

Served with Assorted Dipping Sauces

Chicken Pad Thai with Napa Cabbage, Carrots, Snap Peas, Bean Sprouts & Cilantro

Stir-Fried in a Ginger Sesame Sauce



Macaroni & Cheese Bar* \$21 per person

Macaroni & Cheese

Lobster Meat, Rock Shrimp, Crab Meat

Black Truffle Peelings, Pancetta Bits, Chipotle Cheese,

Wild Mushrooms

All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

RECEPTION

Chef's Reception Stations

All Stations With an Asterisk are Required to Be Attended,
\$100 Per Chef Attendant for a 2-Hour Serve Time



Local Farmers Market \$75 per person

Make Your Own Salad Bar*

Sun Grown Farm Wild Baby Arugula, Baby Red Romaine, Hydroponic Butter Lettuce and Watercress, Baby Iceberg, Lola Rosa, Baby Red Oak served with Candy Stripe Red Beets, Heirloom Cherry Tomato, Hot House Cucumber, Yellow Sunburst, Red and Green Onion, Assorted Wild Mushrooms, Artichokes, Shredded Carrots, Alfalfa Sprouts, Bean Sprouts, Asparagus and Green Beans. This will be served along side a Make Your Own Salad Dressing Station featuring Herbs and Spices Tossed Fresh



Grilled Station*

Niman Ranch Adobo Lamb Chop and Chicken Kabob with Suzie Farm Tri-Color Fingerling Potatoes and Grilled Fennel. Served from an Evo Grill with a Chef

Taco Station*

Paso Prime Ranch Marinated Prime Rib Steak with Assorted Homemade Salsas, Guacamole, Pico de Gallo, Grilled Green Onions, Fresh Beans and Tortillas.

Make Your Own Ceviche

Choose From Tequila Marinated Local Bass, Bay Scallops, Bay Shrimp, Steamed Mussels and Baby Clams and Mixed in with Pico de Gallo, Cilantro Sauce, Tomato Juice or Poblano Pepper Sauce

Dessert Station

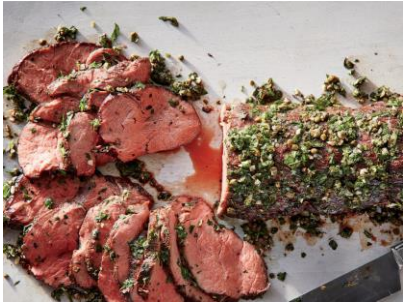
Make Your Own Cupcake:

Banana, Red Velvet, Chocolate and Vanilla Cupcakes
Served with Assorted Frostings and Garnishes

RECEPTION

Rotisserie Carvings

Chef Attendant required at all Carving Stations for \$100 per 2-hour serve time



Beef Tenderloin \$500

Serves 20 people

Green Peppercorn Sauce, Dinner Rolls

Mayonnaise, Dijon Mustard, Whole Grain Mustard,

Horseradish Crème Fraîche

Roasted Baron of Beef \$650

Serves 75 people

Worcestershire Jus, Dinner Rolls

Mayonnaise, Dijon Mustard, Whole Grain Mustard,

Horseradish Crème Fraîche

Slow Roasted Prime Rib \$425

Serves 20 people

Au Jus, Horseradish Crème Fraîche, Dinner Rolls

Mayonnaise, Dijon Mustard, Whole Grain Mustard,

Horseradish Crème Fraîche

Leg of Lamb \$350

Serves 25 people

Natural Jus, Mint Pesto, Dinner Rolls

Blackened Pork Loin \$375

Serves 20 people

Lemon Aioli, Fruit Salsa, Dinner Rolls

Roasted Turkey \$375

Serves 25 people

Cranberry Ketchup, Dried Fruit Stuffing Dinner Rolls

Pineapple Glazed Ham \$375

Serves 30 people

Fruit Chutney, Dinner Rolls

Grilled Atlantic Salmon \$325

Serves 20 people

Mediterranean Relish



Sweet Receptions

RECEPTION



Chocolate Plunge

Colossal Strawberries, Pineapple, Orange Slices,

Marshmallows, Brownie Bites

Freshly Brewed Regular and Decaffeinated Coffee and

Hot Tea Selection

Dark Chocolate \$16 Per Person

Milk Chocolate \$14 Per Person

Decadent Dessert Display \$ 18 Per Person

Petit Cakes, Tarts, Dessert Shots &

Assorted Mini Cupcakes

Freshly Brewed Regular and Decaffeinated Coffee and

Fire and Ice \$15 Per Person

Fresh Made Smores

Classic Ice Cream Sandwiches

Choice of Assorted Cookies and Graham Crackers

Assorted Toppings to Include Nuts, Sprinkles,

Chocolate Chips and M&Ms

Freshly Brewed Regular and Decaffeinated Coffee and

Who Wants Ice Cream? \$18 Per Person

Choice of Two: Vanilla, Chocolate, Strawberry or Coffee

Ice Cream

Bananas, Cherries, Chopped Nuts, Chocolate Sprinkles,

Marshmallows

Brownie Bites, M&M's, Crushed Whoppers, Crushed

Oreo's, Waffle Cone Bites, Chocolate Banana Cookie,

Graham Cracker

Chocolate Sauce, Caramel Sauce, Whipped Cream

Freshly Brewed Regular and Decaffeinated Coffee and

Flaming Finale* \$21 Per Person

Bananas Foster with Fresh Sliced Bananas sautéed

with Butter, Brown Sugar and Rum

Served over Vanilla Ice Cream

Dessert Crepes with Assorted Fruit and Sweet Fillings

Cherries Jubilee with Grand Marnier

Assorted Truffles

Freshly Brewed Regular and Decaffeinated Coffee and

*Chef Attendant Required

DINNER

Plated Dinners

Executive Chef Thomas Jacobs Has Developed the Following Menus to Enhance Your Dining Experience.

All Dinners are Based on a Three Course Meal

Entrée Prices Include:

Soup or Salad, Entrée & Dessert, Fresh Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Tea



Soup

Crab Bisque Sherry Foam

Creamed Spinach Soup fried Onion Strings

Butternut Squash Soup Drizzled with Nut Oil

Tomato Basil Bisque Goat Cheese Crostini

Wild Mushroom Cream Soup



Salad

Parma Caesar

Hearts of Romaine, Shaved Prosciutto di Parma, Fresh

Mozzarella, Classic Caesar Dressing

Panzanella Salad

Spinach, Arugula, Caper Berries, Pancetta, Gorgonzola,

Cucumber, Sun Dried Tomato Focaccia, Basil Vinaigrette

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Sun Dried Tomato Pesto,

Black Olive Crostini, Basil Vinaigrette

Roasted Artichoke Salad

Mixed Greens, Roasted Artichokes, Garlic, Shallot & Peppers,

Crisp Pancetta, Shallot Vinaigrette Dressing

Grilled White Peach & Tatsoi Salad

Citrus Vinaigrette

Harvest Salad

Arugula, Roasted Red Beets, Butternut Squash, Goat Cheese

Crumbles, Pistachio Vinaigrette, Crispy Shallots

DINNER



Plated Dinners

Beef

Bone in Beef Rib Eye Steak \$70

Mushroom & Potato Hash, Corn Nage, Barbecue

Sauce, Buttermilk Onion Rings

Beef Tenderloin Medallions \$65

Seasonal Baby Vegetables, Twice Baked Potato, Green

Peppercorn Sauce

Braised Beef Short Rib Oso Bucco Style \$60

Porcini Mashed Potatoes, Haricot Verts, Chipotle Demi

Poultry

Free Range Chicken Breast \$35

Roasted Garlic Mashed Potatoes, Parsley Jus

Char- Crusted Chicken Breast \$49

Twice Baked Fingerling Potato, Baby Vegetables,

Natural Jus

Herb Roasted Chicken Breast \$51

Stuffed with Shrimp and Spinach, Roasted Red

Potatoes, Mustard Thyme Jus

Fish

Crispy Skinned Salmon \$50

Risotto Nicoise Fine Herbs

Pan Seared Northern Halibut \$55

Cream Cheese Mashed Potatoes, Jade Sauce, Petite Shiso

Crusted Chilean Sea Bass (Market Price)

Mediterranean Relish, Grilled New Potatoes, Baby

Carrots

Vegetarian Options

Grilled Vegetable Stack \$32

Portobello Mushroom, Onion, Tomato, Zucchini, Yellow

Squash and Eggplant

Served over Chef's Risotto with Balsamic Reduction

Portobello Ravioli \$30

Roma Tomatoes, Thyme Cream Sauce, Baby Spinach,

Parmigiano-Reggiano

DINNER



Dual Entrees

Blackened Chicken Breast and Crispy Prawn \$67

Lemon Thyme Risotto, Vegetable Stuffed Tomato
Horseradish Cream Sauce

Marinated Chicken and Grilled Salmon \$60

Basmati Rice, Roasted Green Beans
Ginger Sesame Seed Sauce

Petit Filet Mignon and Chicken Breast \$65

Sun Dried Tomato & Black Olive Risotto
Asparagus, Zinfandel Glaze, Micro Rainbow Mix

Petit Filet Mignon and Grilled Jumbo Shrimp \$75

Roasted Root Vegetables, Twice Baked Potato Cups
Porcini Mushrooms, Madeira Jus

Crusted Sea Bass and Maryland Crab Cake \$77

Black Truffle Potato Galette, Roasted Garlic, Baby
Vegetables
Zinfandel Glaze, Porcini Oil Drizzle

Desserts

White Chocolate Macadamia Nut Cheesecake Strawberry Sauce, Chocolate Swirl Stick

Crème Brûlée Tart Fresh Seasonal Berries

Double Fudge Cake Caramel Sauce

Chocolate Mousse Trilogy Chantilly Cream, Raspberry Coulis

Tiramisu Chocolate Cylinder, Espresso Anglaise

Fresh Fruit Tart Raspberry Sauce, Passion Fruit Coulis

Black Forest Cake Blackberries, Pecan Crème Anglaise

Chocolate Hazelnut Mousse Dome Raspberry Coulis

Raspberry Chocolate Almond Cake

Forrest Berry Pie

Mini Peach Pound Cake Bourbon Glaze Served With Peach Ice Cream

Banquets can only choose Two plated option and Two plated desserts per banquet

DINNER

Dinner Buffets

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Chef Attendant Required, \$100 per Attendant, Based on 2-Hour Serving Time

Add \$10 per person for Groups with 25 or Less Attendees



Partridge Inn Southern Buffet \$45

Fire Chili

Corn Muffins, Sour Cream, Shredded Cheese

Creamy Cole Slaw

Green Grocer Salad

Bibb & Iceberg Lettuces, Cherry Tomatoes, Cucumber, Red Onion, Radish,

Chickpeas, Artichoke Hearts, Alfalfa Sprouts, Croutons, Cheddar Cheese, Blue

Cheese

Chef's Selection of Dressings

Roasted Free Range Chicken

Charred Vegetables, Balsamic Glaze

BBQ Salmon

Andouille Dirty Rice

Grilled Flat Iron Steak

Zucchini with Red Peppers, Roasted Garlic,

Cilantro, Steak Sauce

Fresh Corn on the Cob

Bourbon Glazed Bread Pudding

DINNER

DINNER BUFFETS

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED HOT TEA

*GRILL AVAILABLE FOR OUTDOOR EVENTS. CHEF ATTENDANT REQUIRED, \$100 PER ATTENDANT, BASED ON 2-HOUR SERVING TIME

ADD \$10 PER PERSON FOR GROUPS WITH 25 OR LESS ATTENDEES

Mexican Fiesta \$35

Sopa de Tortilla

Crispy Tortilla Strips, Pickled Cilantro, Queso Fresco

Baja Salad Nopales, Red Onion, Tomato, Chipotle Dressing Totopos, Fresh Lime Creme

Pescado Empanizado

Beer Battered Fish, Flour Tortillas, Cabbage Slaw,

Pico de Gallo, Chili Sour Cream

Beef Machaca

Shredded Beef, Pepper Fajitas, Guacamole, Jack Cheese

Frijoles Refritos

Refried Black Beans, Chorizo, Oaxaca Cheese

Warm Corn & Flour Tortillas

Pollo Verde y Rojo

Green & Red Chicken Mole, Toasted Pepitas

Mexican Rice

Queso Fresco, Pico de Gallo, Guacamole, Salsa Verde,

Salsa Roja

Tres Leches Cheesecake

Coconut Macadamia Mousse Cake



DINNER

Dinner Buffets

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

*Grill Available for Outdoor Events. Chef Attendant Required, \$100 per Attendant, Based on 2-Hour Serving Time

Add \$10 per person for Groups with 25 or Less Attendees



PI Elegance \$65

Roasted Potato Soup

Green Onion Fondue

Organic Greens Salad

Hearts of Palm, Champagne Vinaigrette

Red Endive Salad

Baby Pears, Candied Walnuts, Roquefort Cheese

Assorted Rolls & Butter

Pan Roasted Sea Bass

Fine Herb Potato Gratin, Champagne Beurre Blanc

Herb Grilled Chicken Breast

Cranberry Chutney, Warm Brie Cheese

NY Steak

Garlic Roasted Gold Potatoes, Mushroom Ragout

Kabocha Squash Ravioli

Goat Cheese Cream Sauce

Chef's Selection of Seasonal Vegetables

Opera Cake

White Chocolate Blackberry Cheesecake

DINNER

Build Your Own Dinner Buffet \$50

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

*Grill Available for Outdoor Events. Chef Attendant Required, \$100 per Attendant, Based on 2-Hour Serving Time

Add \$10 per person for Groups with 25 or Less Attendees



Salads (choice of three)

Cucumber & Feta Salad

Tomato, Red Onion, Kalamata Olives and Thyme

Vinaigrette

Insalata Toscana

Baby Arugula, Chickpeas, Red Onion, Yellow and

Red Cherry Tomato, Crispy Pancetta and Oregano

Vinaigrette

Parsley Tabbouleh

Bulgur Wheat, Diced Tomato, Red Onion and Lemon

Vinaigrette

Grilled Fennel & Frisee Salad

Red Wine Poached Petite Pears, Sweet Bacon,

Raspberries, Gorgonzola Cheese and Pistachio

Vinaigrette



Entrees (choice of two)

Herb Grilled Chicken and Vegetable Orzo with Walnut

Chicken Coq Au Vin with Burgundy

Seafood Risotto Paella

Grilled Salmon with Beluga Lentils and Saffron Sauce

Marinated Flank Steak & Egg Noodles with Zinfandel Mushroom Sauce

Spicy Rub NY Steak with Wild Rice and Chipotle Demy

Roasted Pork Loin With Grilled Vegetable and Pomegranate Sauce

Roasted Boneless Leg of Lamb with Braised Swiss Chard and Mint Chutney

Portobello Ravioli Roma Tomatoes, Thyme Cream Sauce, Baby Spinach,

Parmigiano-Reggiano

Assorted Rolls & Butter

Dessert (choice of two)

Red velvet orange Cake

Black Forest Cake

Fruit Tarts

Almond and Pistachio Cake

NY Cheesecake

DINNER



Express Dinner Buffets

For Groups with 25 or Less Attendees*

All Dinner Buffets Include:

Freshly Brewed Coffee and Decaffeinated Coffee and Hot Tea Selection

Express Dinner Buffet #1 \$57

Caldo Tlalpeño

Crispy Tortilla Strips, Pork Skin Bites

Ensalada Santa Fe

Hearts of Romaine, Orange, Jicama, Roasted

Tomatoes, Pinones, Chipotle Dressing

Chicken Enchiladas

Lettuce, Radish, Olives, Jack Cheese & Sour Cream

Carne Asada

Grilled Skirt Steak, Cilantro Rice, Grilled Onion

Warm Flour Tortillas, Salsa and Guacamole

Mexican Flan, Pistachio Roulade

Express Dinner Buffet #2 \$59

Crab Bisque Sherry Foam

Watercress & Baby Greens Salad

Candied Walnuts, Raspberries, Goat Cheese, Casis Vinaigrette

Basil Crusted Sea Bass

Green Asparagus, Fingerling Potatoes, Citrus Sauce

Walnut Crusted Pork Chop

Baby Pears, Parma Prosciutto, Zinfandel Glace,

Ciabatta Rolls with Sun Dried Tomato Butter

Chocolate Mousse Bombe, Navan Crème Brûlée

Spoons

Express Dinner Buffet #3 \$56

Miso Soup

Sesame Cracker

Ahi Salad

Grilled Sesame Seed Ahi Cucumber, Seaweed Salad

Grilled Northern Halibut

Taro Root Mashed Potato, Lotus Root Chip, Baby Bok

Choy

Korean Marinated Steak

Jasmine Rice, Kim Chi, Teriyaki Glaze

Mango Mousse Cake, White Chocolate Macadamia

Cheesecake

BAR SERVICES



Host Bar (priced per drink)

Deluxe Brand \$9

Premium Brand \$10

Domestic Beer \$6

Imported/Micro Beer \$7

Deluxe Chardonnay \$9

Deluxe Cabernet \$9

Premium Chardonnay \$10

Premium Cabernet \$10

Martini \$12

Cordials \$9

Mineral Water \$5

Soft Drinks \$5

(Host bar prices are exclusive of tax & service charge)

Cash Bar (priced per drink)

Deluxe Brand \$9

Premium Brand \$10

Domestic Beer \$7

Imported/Micro \$8

Deluxe Chardonnay \$10

Deluxe Cabernet \$10

Premium Chardonnay \$11

Premium Cabernet \$11

Martini \$13

Cordials \$10

Mineral Water \$5

Soft Drinks \$5

Deluxe & Premium Wine Selections

Please select up to 4 house wines you would like served at your bar. If you do not make a selection, the bar manager will select appropriate wines for you.

Deluxe

Wine Service with Dinner Deluxe Wines \$18 per person

Premium

Wine Service with Dinner Premium Wines \$25 per person

A \$100 Bartender fee will be assessed if bar sales do not meet \$500 per bar. A \$50 per hour, per bartender, overtime charge applies for every hour after four (4) hours.

BAR SERVICES



Deluxe Brands

Vodka Tito's

Gin Tanqueray

Tequila Orendain

Rum Bacardi

Scotch Dewar's

Bourbon Jim Beam

Cognac Hennessy VS

Premium Brands

Vodka Ketel One

Gin Bombay Sapphire

Tequila 1800 Sliver

Rum Captain Morgan

Scotch Glenfiddich

Bourbon Maker's Mark

Cognac Remy Martin VSOP

Cordials

Sambuca

Grand Marnier

Amaretto

Bailey's Irish Cream

Kahlua

Domestic Beers

Budweiser

Bud Light

Coors Light

Miller Light

Michelob Ultra

Imported/Micro Beers

Corona Extra

Sam Adams Lager

Heineken

Amstel Light

Stella Artois

Stone

Guinness

Assorted Local Microbrews