



# WYNDHAM®

## SACRAMENTO

### CATERING OPTIONS

#### BREAKFAST - LIGHTER FARE

##### **CONTINENTAL**

- Assorted Muffins
- Danish and Cinnamon Rolls
- Display of Breakfast Breads and Coffee Cake
- Assortment of Bottled Fruit Juices
- Freshly Brewed Regular and Decaffeinated Coffee
- Selection of Regular and Herbal Teas

***\$22.50 per person (20 Person Minimum)***

##### **EXECUTIVE CONTINENTAL**

- Assorted Muffins
- Cinnamon Rolls
- Croissants with Butter and Fruit Preserves
- Assorted Bagels with Cream Cheese
- Display of Breakfast Breads and Coffee Cake
- Sliced Seasonal Fresh Fruits
- Assortment of Bottled Fruit Juices
- Freshly Brewed Regular and Decaffeinated Coffee
- Selection of Regular and Herbal Teas

***\$24.50 per person (20 Person Minimum)***

##### **HEALTHY EYE OPENER**

- Assorted Yogurts
- Assorted Whole Grain Bagels with Cream Cheese Spreads
- Sliced Seasonal Fruit and Berries
- Assorted Fruit and Vegetable Juices
- Freshly Brewed Regular and Decaffeinated Coffee
- Selection of Regular and Herbal Teas

***\$25.50 per person (20 Person Minimum)***

**BREAKFAST - BUFFET SELECTIONS - \$29.50 per person,  
minimum 25 people**

**GREAT START**

Sliced Seasonal Fresh Fruit  
Farm Fresh Scrambled Eggs with Chives  
Breakfast Potatoes with Red and Green Bell Peppers  
Fresh Baked Biscuits and Country Gravy  
Crisp Bacon and Country Sausage  
Display of Muffins, Danish, Bagels with Cream Cheese, Butter and Fruit Preserves  
Assorted Bottled Fruit Juices  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

**SOUTH OF THE BORDER**

Sliced Seasonal Fresh Fruit  
Chilaquiles  
Chorizo and Eggs  
Bacon and Sausage  
Breakfast Potatoes with Ranchero Sauce  
Display of Muffins, Danish, Bagels with Cream Cheese, Butter and Fruit Preserves  
Assorted Bottled Fruit Juices  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

## MEETING – AM REFRESHMENTS AND BREAKS

### **MORNING BREAKS - A LA CARTE**

Assortment Baked Muffins- ***\$42 per dozen***

Assortment of Fruit Danish- ***\$42 per dozen***

Assortment of Bagels with Cream Cheese, Butter, and Fruit Preserves- ***\$42 per dozen***

Fresh Cinnamon Rolls- ***\$46.50 per dozen***

Sliced Seasonal Fruits with Honey Yogurt Dipping Sauce- ***\$7.50 per person***

## MEETING – PM REFRESHMENTS AND BREAKS

### **AFTERNOON BREAKS - A LA CARTE**

Premium Cookies including Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia Nut- ***\$39 per dozen***

Gourmet Brownies- ***\$42 per dozen***

White and Dark Chocolate Dipped Strawberries (Seasonal) - ***\$39 per dozen***

Assorted Granola Bars- ***\$39 per dozen***

Whole Seasonal Fresh Fruits-***\$3 per piece***

Fresh Fruit Skewers with Honey Yogurt Dipping Sauce- ***\$39 per dozen***

Fresh Vegetable Crudités with Ranch Dip and Roasted Red Pepper Aioli- ***\$7 per person***

Imported and Domestic Cheese Display with French Baguettes and Crackers- ***\$9 per person***

Assortment of Potato Chips - ***\$3 per bag***

Deluxe Layer Bean Dip - ***\$150 for 25 people***

Deluxe Mixed Nut Assortment - ***\$7.50 per Person***

### **BEVERAGES - A LA CARTE**

Freshly Brewed Regular Coffee- ***\$59 per gallon***

Freshly Brewed Decaffeinated Coffee- ***\$59 per gallon***

Selection of Regular and Herbal Teas- ***\$59 per gallon***

Assortment of Soft Drinks and Milk Cartons - ***\$4 each***

Assortment of Sparking Water - ***\$4.50 each***

Assortment of Bottled Fruit Juices- ***\$4.50 each***

Bottled Spring Waters- ***\$4 each***

Lemonade- ***\$49 per gallon***

Fruit Punch- ***\$49 per gallon***

Iced Tea- ***\$49 per gallon***

## Boxed Lunch to Include Choice of:

Roasted Turkey and Swiss on Croissant  
Medium Rare Roast Beef and Cheddar on a Telera Roll  
Sliced Cucumber, Avocado and Tomatoes with Spring Mix Lettuces and Pesto Mayo on a Fresh Baked Bolillo Roll  
Chicken Caesar Wrap  
Vegetarian Wrap – Grilled Seasonal Vegetables wrapped in a Chipotle Wrap  
Chipotle Wrap – Chicken with Chipotle Mayonnaise, Cheese, Tomatoes and Black Beans  
Served with Country Potato Salad, Bag of Chips, Whole Fresh Fruit, Cookie and Soft Drink

***\$26.50 per person (20 Person Minimum)***

## LUNCH BUFFET OFFERINGS - \$44.50 per person – 25 person minimum

*All Lunch Buffets include Iced Tea. Buffets will be removed after 1 ½ hours.*

### **BOARDROOM**

Penne Pasta Salad with Sun-Dried Tomatoes, Marinated Vegetables and Fresh Parmesan and Country Potato Salad  
Sliced Deli Meats including Roasted Turkey, Roast Beef, Smoked Ham and Salami  
Sliced Cheddar, Monterey Jack and Pepper Jack Cheeses  
Leaf Lettuce, Sliced Tomatoes and Onions, Pickle Spears, Pepperoncini's and Olives  
Variety of Condiments, French Rolls and Assorted Sliced Breads  
Assorted Cookies

### **SOUTHWESTERN**

Mixed Green Salad with Black Beans, Red Bell Pepper, Julienne Jicama with a Citrus Vinaigrette  
Mexican Caesar Salad with a Cilantro Caesar Dressing, Fresh Cotija Cheese and Tortilla Strips  
Warm Flour Tortillas  
Seasoned Ground Beef, Chicken Fajitas and Three-Cheese Enchiladas  
Shredded Lettuce, Grated Cheese, Diced Onions, Diced Tomatoes and Jalapenos, Salsa, Sour Cream and Guacamole, Baja Corn with Black Beans and Spanish Rice and Corn Tortilla Chips  
Tequila Lemon Bars and Bunuelos

### **ITALIAN**

Classic Caesar Salad  
Antipasta Salad with Penne, Artichoke Hearts, Kalamata Olives and Julienne Bell Peppers  
Layered Sliced Tomatoes and Buffalo Mozzarella with Fresh Basil and Extra Virgin Olive Oil  
House-Made Italian Meat Lasagna, Portabella Mushroom Ravioli with Gorgonzola Cream Sauce  
Grilled Marinated Breast of Chicken on Orzo Pasta with Pancetta, Roma Tomatoes and Natural Juices  
Fresh Baked Parmesan Garlic Bread  
Chef's Choice of Dessert

### **PACIFIC RIM**

**\$49.50**

Chicken Chow Mien Salad served on a Bed of Napa Cabbage with Shitake Mushrooms, Served with a House-Made Asian Dressing  
Baby Mixed Greens with Mandarin Oranges, Crispy Won Ton Strips served with a Citrus Vinaigrette  
Pineapple, Mango and Toasted Coconut Salad  
Grilled Shanghai Steak, Marinated in Asian Flavors  
Orange Chicken and Broccoli  
Vegetable Fried Rice,  
Stir-Fried Vegetables topped with Crispy Won Ton Strips  
Assorted Dessert

## **MEDITERRANEAN**

Creamy Tomato Basil Soup  
Greek Salad with Mixed Greens, Cucumber, Feta Cheese, Tomato and Black Olives  
Served with Balsamic Vinaigrette  
Antipasto Platter  
Blackened Mahi Mahi with Grilled Pineapple Relish  
Chicken Florentine with Diced Tomatoes and Asiago Cream Sauce  
Fusilli Pasta with Sun Dried Tomato Pesto Cream Sauce  
Seasonal Vegetable  
Rolls with Butter  
Chef's Choice of Dessert

## **WESTERNER**

Fresh Garden Salad with Cucumber, Tomato and Garlic Croutons  
Classic Caesar Salad with Creamy Caesar Dressing  
Marinated grilled Tri-Tip with Mushroom Demi or Peppercorn Sauce  
Marinated Grilled Chicken Finished with Sun Dried Tomato Cream Sauce  
Traditional Rice Pilaf and Garlic Mashed Potatoes  
Seasonal Vegetable  
Rolls with Butter  
Carrot Cake

## DINNER ENTREES – PLATED \$49.00 per person, 25 person minimum

*Dinner Entrees include your choice of Salad, Chef's Selection of Potato or Rice, Seasonal Vegetables, Bakery Rolls, Dessert and Coffee Service.*

### **SALADS**

California Mixed Greens with Fresh Tomatoes and Sliced Cucumbers, served with Creamy Ranch Dressing and Balsamic Herb Vinaigrette

Tender Bibb Lettuce with Mandarin Oranges, Red Onion Rings and Candied Walnuts, served with Poppy seed Dressing and Fresh Herb Vinaigrette.

California Mixed Greens with Poached Pears, Candied Pecans and Gorgonzola Crumbles, served with Balsamic Vinaigrette and Fresh Herb Vinaigrette

Classic Caesar Salad with Roasted Garlic and Herb Croutons and Fresh Parmesan, served with Creamy Caesar Dressing

### **DESSERTS**

Classic Carrot Cake

Carrot Cake with Cream Cheese Frosting, Chopped Walnuts and Carrot Zest

Strawberry Chiffon Chiffon Cake

White Cake with Strawberry Filling and Whipped Cream Frosting

Tuxedo Chocolate Cake

White Cake with Chocolate Cream Filling and Chocolate Frosting

Chocolate Mousse Cake

Silky Chocolate Mousse with an Oreo Cookie Crust, topped with Whipped Cream and Chocolate Shavings

Classic New York Cheesecake

Topped with a Fresh Strawberry Coulis

Mousse Trio

Layers of White Chocolate, Semi Sweet Chocolate and Dark Chocolate, served on a Layer of Dark Chocolate Cake and Topped with Chocolate Shavings

Tiramisu

Delicious Coffee Flavored Italian Desert

### **ENTREES**

#### **Roasted Loin of Pork**

Apricot Chutney

#### **Mustard Crusted Chicken**

Finished with a Lemon-Thyme Butter Sauce

#### **Chicken Marsala**

Sautéed Breast of Chicken served with a Marsala Wine Sauce and Mushrooms

#### **Chicken Parmesan**

A Breaded Breast of Chicken with Marinara Sauce and Provolone Cheese

#### **Chicken Picatta**

Chicken Breast with a White Wine and Lemon Caper Sauce

#### **South of the Border**

Pork with choice of Mole Verde or Colorado, served with Rice, Beans and Tortillas

**Grilled Marinated Sliced Tri Tip**

With a Green Peppercorn Sauce

**10 oz. Choice New York Steak- Market Price**

Grilled and Served with Maitre d' Butter

**12 oz. Slow Roasted Prime Rib- Market Price**

Served with Au Jus and Creamy Horseradish

**Grilled Mahi Mahi- Market Price**

With a Fresh Pineapple Chutney

**Grilled King Salmon- Market Price**

Finished with a Roasted Roma Tomato-Basil Relish

**Tilapia Parmesan**

Panko Crusted Tilapia with Garden Fresh Marinara and Provolone Cheese, served on a Bed of Rice Pilaf

**Penne Pasta**

Sautéed Zucchini, Vine-Ripened Tomatoes, Olives and Artichoke Hearts tossed in Extra Virgin Olive Oil

**Portabella Ravioli**

In a Rich Gorgonzola Cream Sauce or Marinara Sauce

**Eggplant Parmesan**

Breaded Eggplant served with Marinara Sauce

**Grilled Vegetables**

Grilled Vegetables over Basmati Rice

## DINNER BUFFET OFFERINGS - \$59.50 per person, 25 person minimum

*Buffets will be removed after 1 ½ hours. Choice of 1 salad & 2 entrees. 3 entrée \$10 more per person*

### **TASTE OF MEXICO**

Mixed Green Salad with Black Beans, Red Bell Pepper, Julienne Jicama with a Citrus Vinaigrette  
Mexican Caesar Salad with a Cilantro Caesar Dressing, Fresh Cotija Cheese and Tortilla Strips  
Warm Flour Tortillas for Chicken and Beef Fajitas  
Chili Colorado  
Shredded Lettuce, Grated Cheese, Diced Onions  
Diced Tomatoes and Jalapenos  
Salsa, Sour Cream and Guacamole  
Baja Corn with Black Beans  
Spanish Rice  
Corn Tortilla Chips  
Tequila Lemon Bars and Bunuelos  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of  
Regular and Herbal Teas

### **TASTE OF CALIFORNIA**

Mixed Greens, Cucumber, Feta Cheese, Tomato and Black Olives  
Served with Balsamic Vinaigrette  
Butter Lettuce and Topped with Sun-Dried Cherries, Cranberries,  
Walnuts and Crumbled Blue Cheese with a Poppyseed Dressing  
Tri-Tip with Peppercorn Sauce  
Grilled King Salmon top with Roasted Roma Tomato-Basil Relish  
Penne Pasta Sauteed Zucchini, Vine-Ripened Tomatoes, Olives and Artichoke  
Hearts tossed in Extra Virgin Olive Oil  
Chef's Choice of Accompaniments  
Rolls with Butter  
Cheesecake with Raspberry Coulis  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of  
Regular and Herbal Teas

### **PASTA BELLA**

Classic Caesar Salad with Garlic Herb Croutons and Fresh Parmesan  
California Mixed Greens with Fresh Cucumbers and Tomatoes and  
Selection of Dressings  
Chicken Alfredo  
Mediterranean Pasta with Bay Shrimp  
Spaghetti with Meat Sauce  
Chef's Choice of Accompaniments, Rolls with Butter  
Chef's Choice of Dessert  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of  
Regular and Herbal Teas



## **SOUTHERN COMFORT**

California Mixed Greens with Fresh Cucumbers, Tomatoes and Selection of Dressings  
Marinated Grilled Chicken Quarters  
Pulled Pork  
Marinated Grilled Tri Tip  
Macaroni and Cheese  
Chef's Choice of Accompaniments, Biscuits with Butter  
Chef's Choice of Dessert  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of  
Regular and Herbal Teas

## **CAPITOL**

Classic Caesar Salad with Garlic Herb Croutons and Fresh Parmesan  
California Mixed Greens with Fresh Cucumbers and Tomatoes and  
Selection of Dressings  
Fusilli Pasta with Sun-Dried Tomatoes in a Pesto Cream Sauce  
Mustard Crusted Chicken with a Lemon-Thyme Butter Sauce  
Roasted Pork Loin with an Apricot and Dried Cherry Relish  
Oven Roasted Yukon Gold Potatoes  
Fresh Seasonal Vegetable  
Rolls and Butter  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of  
Regular and Herbal Teas

## **TUSCAN**

Anti Pasta Platter with Prosciutto, Olives, Roasted Red Peppers, Cheese and Grilled Bread  
Tuscany Salad with Fresh Cucumbers, Tomatoes and Fresh Baked Tuscan Bread  
Croutons tossed in an Herb Vinaigrette  
Poached Salmon with a Champagne Dill Sauce  
Chicken Breast with Pancetta, Mushrooms and Pearl Onions  
Marinated Flank Steak with a Port Demi Glace  
Portabella Ravioli in a Roasted Red Pepper Cream Sauce  
Roasted Red Potatoes and Fresh Seasonal Vegetable  
Rolls and Butter  
Decadent Dessert Display  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of  
Regular and Herbal Teas

## RECEPTIONS

### **COLD HORS D'OEUVRES**

*(50 Pieces Per Order)*

Prosciutto Wrapped Asparagus with Gorgonzola Crumbles - ***\$175.00 per order (Seasonal)***

Chilled Jumbo Shrimp with West Indian Cocktail Sauce - ***\$200.00 per order***

Marinated Tomato and Basil Crostini - ***\$150.00 per order***

Commander Palace Deviled Eggs - ***\$100.00 per order***

Shrimp Bruschetta - ***\$200.00 per order***

### **HOT HORS D'OEUVRES**

*(50 Pieces Per Order)*

Grilled Chicken Skewers with Sweet Chili Glaze - ***\$225 per order***

Beef Kabobs with Teriyaki Sauce - ***\$250 per order***

Vegetable Egg Rolls with Sweet and Sour Sauce - ***\$200 per order***

Ginger Chicken Pot Stickers with Hot Mustard and Sweet Soy Sauce - ***\$200 per order***

Blackened Chicken Quesadillas with Chipotle Sour Cream - ***\$185.00 per order***

Spanakopita Triangles - ***\$200 per order***

Coconut Shrimp - ***\$250 per order***

Mini Crab Cakes with Smoked Tomato Vinaigrette - ***\$250 per order***

***Hot and Cold Hors D'oeuvres May Be Butler Passed at \$50.00 per Server per 1 Hours***

### **SPECIALITY DISPLAYS**

*(Serves 25 people per display)*

Imported and Domestic Cheese Display with French Baguettes and Crackers - ***\$200 per order***

Fresh Vegetable Crudités with Ranch Dip and Roasted Red Pepper Aioli - ***\$200 per order***

Fresh Seasonal Sliced Fruit Display with Honey Yogurt Dipping Sauce - ***\$175 per order***

Grilled Seasonal Vegetable - ***\$175 per order***

Corn Tortilla Chip Display with Salsa and Guacamole - ***\$150 per order***

### **CARVING STATIONS\***

*(Minimum of 50 people)*

Herb Roasted Breast of Turkey with Cranberry-Orange Compote, Assorted Rolls—***Market Price***

Honey Glazed Ham with Mango Marmalade, Buttermilk Biscuits and Condiments—***Market Price***

Marinated New York Strip Steak with a Port Demi-Glace and Rolls—***Market Price***

Roasted Prime Rib of Beef with Sour Cream Horseradish and Au Jus and Assorted Rolls—***Market Price***

***\* Chef Attendant required at \$75***