

HOTEL
Shattuck
PLAZA

CATERING BANQUET MENUS

BREAKFAST BUFFET

Basic Breakfast

\$34 PER PERSON

INCLUDES

Seasonal Sliced Fruit

Assorted Breakfast Pastries and Bagels (gluten free options available)

Sweet Butter, Marmalade, Jams, and Cream Cheese

Freshly Squeezed Orange Juice

Locally Roasted Peet's® Coffee and Smith Teas

Enhancements

SWEET \$8 PER SELECTION

STEEL CUT OATMEAL raisins, cinnamon, and brown sugar

BRIOCHE FRENCH TOAST whipped cream, maple syrup, and butter

BELGIAN WAFFLES maple syrup, butter, and seasonal fruit

BUTTERMILK PANCAKES maple syrup, whipped cream, butter, and strawberries

SAVORY \$8 PER SELECTION

HOMEMADE BUTTERMILK BISCUITS AND COUNTRY SAUSAGE GRAVY

FARM FRESH SCRAMBLED EGGS

TORTILLA ESPANOLA classic Spanish egg dish with potato, egg, onion, Spanish olive oil

CHORIZO SCRAMBLE eggs, cotija cheese, chorizo, cilantro

FRITTATA eggs, artichokes, roasted peppers, spinach, mozzarella, and feta cheese

QUICHE savory custard tart, choice of classic ham & gruyere or mushroom, peas & gruyere

BREAKFAST BURRITO eggs, chorizo, potato, peppers, and cheddar cheese

SIDES \$6 PER SELECTION

APPLEWOOD SMOKED BACON

IMPOSSIBLE BREAKFAST PATTY (2PCS)

CHICKEN APPLE SAUSAGE

PORK SAUSAGE

SMOKED SALMON with red onion, capers, and tomato

HOME FRIED POTATOES

YOGURT, BERRIES, AND GRANOLA

HARD BOILED EGGS

Prices do not include a 22% service charge and 10.25% tax.

THEMED BREAKS

INCLUDES

Locally Roasted Peet's® Coffee and Smith Teas, and Freshly Brewed Iced Tea

Rejuvenation

\$26 PER PERSON

CREATE YOUR OWN ENERGY MIX with chocolate, dried cranberries, raisins, sunflower seeds, almonds, walnuts, coconut, and mini pretzels

KAMBUCHA OR FRESH PRESSED JUICE

FRESH FRUIT SKEWERS with Ghirardelli ® chocolate, honey yogurt dip

ASSORTED ENERGY & GRANOLA BARS

Recess

\$24 PER PERSON

PRETZELS BITES with cheddar cheese dip and brown mustard

POPCORN, CRACKER JACKS AND BITE SIZE CANDY

ASSORTED HOMEMADE COOKIES

ASSORTED WHOLE SEASONAL FRUIT

The Wine Country Break

\$28 PER PERSON

EURO-STYLE CHARCUTERIE AND LOCAL CHEESES

Chef's choice of cow, goat and sheep.

VEGETABLE CRUDITES with lemon-tahini dressing and roasted red pepper dip (ranch on request)

SLICED FRESH FRUIT DISPLAY with yogurt dip

The ZINO Inspired Break

\$26 PER PERSON

MEZZE TRIO with tzatziki, muhammara and house made hummus served with pita chips (Harissa grilled vegetables upon request)

MARINATED OLIVES AND MARCONA ALMONDS

SLICED FRESH FRUIT DISPLAY with yogurt dip

The Mission District Break

\$24 PER PERSON

FRESH TORTILLA CHIPS with guacamole and salsas

CHURROS with whipped cream and cinnamon

SLICED FRESH FRUIT DISPLAY with yogurt dip

Berkeley Wellness Break

\$22 PER PERSON

VEGETABLE CRUDITES with lemon-tahini dressing and roasted red pepper dip (ranch on request)

SLICED FRESH FRUIT DISPLAY with yogurt dip

ASSORTED ENERGY & GRANOLA BARS

Prices do not include a 22% service charge and 10.25% tax.

THEMED BREAKS continued

Beverage Additions

LOCALLY ROASTED PEET'S® COFFEE AND SMITH
TEAS

\$12 PER PERSON

FRESHLY BREWED ICED TEA

\$8 PER PERSON

LEMONADE

\$8 PER PERSON

JUICE- ORANGE, GRAPEFRUIT, APPLE, OR TOMATO

\$8 PER PERSON

COKE CLASSIC, DIET COKE, SPRITE, AND GINGER
ALE \$5 EACH

STILL BOTTLED WATER OR LA CROIX

\$5 EACH

KOMBUCHA KEG

\$9 PER PERSON

CHEF'S INFUSED WATER STATION INCLUDED IN
EVERY MEETING OR EVENT

Prices do not include a 22% service charge and 10.25% tax.

ALL DAY MEETING PACKAGE \$119 per person

Basic Breakfast

Seasonal Sliced Fruit

Assorted Breakfast Pastries and Bagels (gluten free options available)

Sweet Butter, Marmalade, Jams, and Cream Cheese

Freshly Squeezed Orange Juice

Farm Fresh Eggs

Chicken Apple Sausage or Impossible Patties

Locally Roasted Peet's® Coffees, Smith Teas, and Freshly Brewed Iced Tea

Lunch

Select from Sandwiches and Salads – page 6

Mid- Afternoon Break

Choice of Themed Break – page 3

Also Included

All day Coffee, Tea, and Iced Tea Service,

Notepads and Pens

Chef's Infused Water Station

Prices do not include a 22% service charge and 10.25% tax.

LUNCH BUFFETS: SANDWICHES & SALADS

Sandwiches & Salads

\$45 PER PERSON

INCLUDES

Locally Roasted Peet's®, Smith Teas, and Freshly Brewed Iced Tea

Chips

Whole Fresh Fruit

Assorted Homemade Cookie or Chocolate Brownie

Starters SELECT ONE ITEM

GREEN SALAD with cucumber, tomato, and champagne vinaigrette

PASTA SALAD olive, cherry tomato, feta, basil or sun-dried tomato pesto, pine nuts (can be made vegan)

POTATO SALAD classic or Dijon-red onion (vegan)

Entrées SELECT TWO ITEMS TO PAIR WITH STARTER

SANDWICHES

GRILLED CHICKEN with lettuce, tomato, bacon, cheddar, and avocado mayonnaise

HERB ROASTED TURKEY with lettuce, tomato, pesto on ciabatta

ITALIAN SUB with lettuce, tomato, mortadella, coppa, and provolone on a baguette

ROSEMARY ROAST BEEF with lettuce, tomato, red onion, Swiss, and Dijon mustard

PORTOBELLO AND BRIE on a baguette

GRILLED VEGETABLE AND GOAT CHEESE SPINACH WRAP (can be made vegan)

ENTRÉE SALADS (FOR GROUPS OF 20 OR MORE)

CHICKEN CAESAR SALAD romaine, parmesan cheese, garlic croutons, and Caesar dressing

ASIAN SPINACH SALAD grilled chicken or shrimp, spinach, mushrooms, red pepper, sprouts, carrot, daikon radish, sesame soy vinaigrette, and fried rice stick noodles. (Sub marinated tofu upon request)

CLASSIC CHEF'S SALAD romaine lettuce, turkey, ham, Swiss cheese, tomato, egg, black olive, and herbed vinaigrette (can be made vegan)

COBB SALAD romaine lettuce, chicken, bacon, avocado, blue cheese, egg, green onion, cherry tomato, and herbed vinaigrette

Make It a Picnic Boxed Lunch

\$48 PER PERSON

Prices do not include a 22% service charge and 10.25% tax.

SPECIALTY LUNCH BUFFETS

Lunch Buffets

\$50 PER PERSON

INCLUDES

Locally Roasted Peet's®, Smith Teas, and Freshly Brewed Iced Tea

Italian-Inspired Buffet

GARLIC OR CIABATTA BREAD (can be made vegan)

STARTERS SELECT TWO

CAESAR SALAD

ROASTED VEGETABLE SALAD

ARUGULA SALAD with beet, hazelnut, and parmesan cheese

CHEF'S SELECTION OF SEASONAL SOUP

PASTAS SELECT SHAPE:

ORECCHIETTE OR PENNE

SELECT SAUCE: Marinara, Mushroom Cream, Bolognese, Pesto (can be made vegan)

ENTRÉES SELECT TWO

ROASTED CHICKEN marinated with garlic and rosemary

PORK LOIN glazed with fig-balsamic vinegar

BAKED SEASONAL FISH with salsa Verde

CHEF'S SELECTION OF VEGAN/VEGETARIAN OPTION

DESSERT SELECT ONE

TIRAMISU

LEMON TART

SORBET

DIY – TACO BAR

\$50 PER PERSON

PICK 3:

Steak

Barbacoa

Ancho Spiced Chicken

Carnitas

Impossible Picadillo

Rajas y papas

Includes:

Grated Cheese, Lettuce, Tomato's, Sour Cream, Sliced Avocado, Limes, Chopped Onion, Cilantro, Sliced Radishes, Chef's Choice Pickled Vegetables and House-Made Hot & Mild Sauces

Fresh Corn Tortillas, Fresh Flour Tortillas, and lettuce Cups

Spanish Rice

Black Beans (v)

Tortilla Chips

DESSERT

CHURROS with whipped cream and cinnamon

FLAN with caramel rum sauce

Prices do not include a 22% service charge and 10.25% tax.

SPECIALTY LUNCH BUFFETS continued

DIY- Poke Bowl \$55 per person

MISO SALMON

TUNA

MARINATED TOFU

STEAMED WHITE OR BROWN RICE

TOPPINGS:

Cubed Avocado

Green Onion

Cubed Mango

Edamame

Shredded Napa Cabbage

Shredded Carrots

Pickled Ginger

Sesame Seeds

Cucumber Seaweed Salad

Ponzu Sauce

Spicy Mayo (vegan option available)

Sriracha

Tamari Soy Sauce (gf)

Rice Wine Vinegar

Wasabi

Chef Special Sauce

ZINO-Inspired \$55 per person

STARTERS SELECT ONE

MEZZA of hummus, muhammara, tzatziki, with pita bread

LEBANESE FATTOUSH SALAD with fall vegetables, pita chips, and sumac vinaigrette

HARISSA ROASTED VEGETABLES

ENTRÉES SELECT TWO

GRILLED SALMON with seasonal vegetables and salsa Verde

CHICKEN TAGINE with saffron, pearl onions, and raisins (served w/couscous)

LAMB TAGINE with apricots, almonds (served w/couscous)

RIGATONI ALLA NORMA with eggplant, mint, ricotta salad

FALAFEL & VEGETABLE PLATE WITH roasted vegetables, harissa, cashew yogurt

DESSERT SELECT ONE

BAKLAVA

PEAR & ALMOND TART

MILK CHOCOLATE TART WITH HALVA

LABNE CHEESECAKE with strawberry confit

Turn lunch into dinner for \$15 more per person

Prices do not include a 22% service charge and 10.25% tax.

PLATEDLUNCH

Lunch

\$55 BEEF | \$55 FISH | \$50 CHICKEN | \$50 VEGETARIAN

THREE COURSE LUNCH

One Starter, Two Entrées, One Dessert

INCLUDES

Locally Roasted Peet's® Coffee, Smith Teas, and Freshly Brewed Iced Tea

Starters SELECT ONE ITEM

SPRING MIX tomato, cucumber, and champagne vinaigrette

BUTTER LETTUCE fine herbs, endive, and lemon vinaigrette

LITTLE GEMS pickled onion, walnut, pear, gorgonzola cheese, and balsamic vinaigrette

CAESAR SALAD romaine lettuce, croutons, and parmesan cheese

ICEBERG lettuce tomato, cucumber, carrot, blue cheese, and buttermilk ranch dressing

Sides SELECT TWO ITEMS

ROASTED FINGERLING POTATOES with garlic and herbs

CHEDDAR AND CHIVE MASHED POTATOES

JASMINE RICE W/SCALLIONS

CAULIFLOWER RICE (V)

Entrées SELECT TWO ITEMS

GRILLED NEW YORK STEAK WITH red wine jus or chimichurri

PAN SEARED CHICKEN BREAST with jus au natural

ROASTED SALMON WITH beurre blanc or salsa Verde

BUTTERNUT SQUASH RAVIOLI with toasted sage and brown butter

BELL PEPPER topped with grains, preserved lemon, green olives, ricotta cheese, and pistachio, served with tomato sauce

PORTOBELLO MUSHROOM STACK layered with seasonal vegetables ((cheese upon request), served with mushroom jus

Dessert SELECT ONE ITEM

CHOCOLATE LAYER CAKE with crème anglaise or raspberry coulis

CHEESECAKE with seasonal compote

CINNAMON APPLE CRISP

LEMON TART

BUTTERSCOTCH PUDDING with peanut brittle

CARROT CAKE with cream cheese frosting

COCONUT CAKE layered with whipped cream and apricot jam

Prices do not include a 22% service charge and 10.25% tax.

TRAY PASSED APPETIZERS

From the Ranch

- BEEF & MUSHROOM WELLINGTON \$6
- MONTE CRISTO BITES with pear compote \$5
- BBQ CHICKEN OR PORK SLIDERS \$5
- PROSCIUTTO WRAPPED MELON \$5
- PROSCIUTTO WRAPPED ASPARAGUS (seasonal) \$5
- MONGOLIAN BEEF SKEWERS with sesame glaze \$6
- CHICKEN SATAY with peanut sauce \$5

From the Sea

- COCONUT SHRIMP with date & garlic dipping sauce \$6
- TUNA TARTAR with avocado on a wonton crisp \$6
- DEVILED EGGS \$6
- BLINIS WITH SMOKED SALMON and crème fraiche \$6
- SEARED PRAWNS with soy ginger glaze \$6
- BACON WRAPPED SCALLOPS \$8

From the Soil

- CARMELIZED CAULIFLOWR SKEWERS with truffle oil \$5
- SPINACH & FETA SPANAKOPITA \$5
- VEGETABLE POTSTICKERS with chili soy sauce \$5
- ENDIVE CUPS gorgonzola, pear, walnut \$6
- RAINBOW BEET SKEWERS with balsamic vinegar reduction (v) \$5
- PEPPADEW PEPPERS STUFFED with herbed goat cheese \$5
- ARANCINI with herbed aioli \$5
- TOMATO-RICOTTA TARTLETS with olive tapenade \$5
- STUFFED MUSHROOM CAPS with spinach (v) \$5
- PORTOBELLO MUSHROOM SLIDERS with herb aioli \$5

Prices do not include a 22% service charge and 10.25% tax.

STATIONED APPETIZERS

Appetizer Platters

VEGETABLE DISPLAY \$10 PER PERSON

Raw and Harissa grilled vegetables served with tzatziki, muhammara and house-made hummus and pita chips.

BRUSCHETTA \$12 PER PERSON

Toasted ciabatta, tomato, artichoke, olive relish, prosciutto, red and yellow bell peppers, and red onion

FLATBREADS \$14 PER PERSON

Chef's Choice of flatbreads – customizable

Cheese Board Displays

CHEESE DISPLAY \$15 PER PERSON

CHEF'S SELECTION OF COW, GOAT AND SHEEP CHEESES WITH FRUIT, MUSTARD, NUTS, CROSTINI AND ASSORTED CRACKERS

CHARCUTERIE BOARD \$10 PER PERSON

Assorted cured meats, marinated olives, assorted pickles mustards, baguette, and crackers

Appetizer Stations

FRENCH FRY STATION \$14 PER PERSON

Salted, parmesan garlic, and sweet potato fries

MAC AND CHEESE BAR \$16 PER PERSON

Bacon bits, chicken, plant-based crumbles, tomatoes, roasted corn, peas, caramelized onion, and sautéed mushrooms (vegan option available)

BAKED POTATO BAR \$16 PER PERSON

Sour cream, scallions, cheddar cheese, and bacon bits

RAW BAR \$25 PER PERSON EACH

CHILLED GULF SHRIMP COCKTAIL

PACIFIC OYSTERS ON THE HALF SHELL with mignonette

AHI TUNA CURDO with capers, cucumbers – in Belgium endive

Prices do not include a 22% service charge and 10.25% tax.

STATIONED APPETIZERS continued

Action Stations (coming soon)

Each station requires a Chef in attendance for service.

\$100 PER CHEF, PER HOUR

PASTA STATION \$16 PER PERSON

CHOOSE ONE

Choice of marinara, Bolognese, pesto, or mushroom cream sauce

RISOTTO STATION \$20 PER PERSON

Wild mushroom, white truffle, white corn (seasonal), and rock shrimp risotto

CARVING STATION \$24 PER PERSON

CHOOSE TWO

Prime rib, turkey, ham, lamb, or pork tenderloin

Dessert Station

FRUIT STATION \$12 PER PERSON

Fresh skewers with honey, yogurt, and marshmallow dip

SUNDAE STATION \$14 PER PERSON

Chocolate, vanilla, strawberry ice creams with hot fudge, caramel, raspberry coulis, fresh sliced berries, whipped cream, nuts, and sprinkles.

MINI DESSERT STATION \$16 PER PERSON

Chocolate, espresso and butterscotch pudding spoons, pecan pie tartlets, and chocolate dipped strawberries

CHOCOLATE GARDEN \$16 PER PERSON

Truffles, rich brownies, mini chocolate cakes, and sauces

CHOCOLATE FOUNTAIN \$16 PER PERSON

(Coming soon)

With a variety of sweets and fruit for dipping

(REQUIRES ADDITIONAL \$200 SETUP FEE)

Prices do not include a 22% service charge and 10.25% tax.

BUILD YOUR OWN DINNER BUFFET

Dinner Buffets

Select One Starter, Two Sides, Two Entrées, One Dessert

\$70 PER PERSON

Select Two Starters, Two Sides, Two Entrées, Two Desserts

\$75 PER PERSON

INCLUDES

Locally Roasted Peet's® Coffee and Smith Teas

Starters SELECT TWO ITEMS

BUTTER LETTUCE fine herbs, endive, and lemon vinaigrette

LITTLE GEMS pickled onion, walnut, pear, and gorgonzola balsamic vinaigrette

CAESAR SALAD romaine lettuce, croutons, and parmesan cheese

SPINACH SALAD mushroom, egg, bacon, feta cheese, and red wine oregano vinaigrette

ICEBERG SALAD tomato, cucumber, carrot, blue cheese, and buttermilk ranch dressing

RED BEET SALAD green beans, fennel, hazel nut, arugula, and apple cider vinaigrette

Entrées SELECT TWO ITEMS

ADD 3RD ENTRÉE FOR ADDITIONAL \$10 PER PERSON

GRILLED NEW YORK STEAK with red wine jus

BRAISED SHORT RIBS braised with herbs and red wine

PAN SEARED CHICKEN BREAST with jus au natural

ROASTED SALMON with beurre blanc or salsa Verde

BAKED SEASONAL FISH with chermoula or cherry tomato salsa

BUTTERNUT SQUAHS RAVIOLI WITH BROWN BUTTER SAUCE, PARMESEAN, AND TOASTED SAGE

BELL PEPPER topped with grains, preserved lemon, green olives, ricotta cheese, and pistachio, served with tomato sauce

PORTOBELLO MUSHROOM STACK layered with seasonal vegetables (cheese upon request), served with mushroom jus

Prices do not include a 22% service charge and 10.25% tax.

BUILD YOUR OWN DINNER BUFFET continued

Sides

MAC AND CHEESE aged cheddar and jack cheese sauce, breadcrumbs, and parmesan cheese

ROASTED FINGERLING POTATOES with garlic and herbs

ROASTED YUKON POTATOES with fennel, chili flakes

GARLIC WHIPPED POTATOES with chives

POLENTA topped with charred tomato relish

ROASTED ROOT VEGETABLES potatoes, carrots, turnips, parsnips, and beets

ROASTED BUTTERNUT SQUASH

BABY CARROTS glazed with honey and thyme

SAUTÉED GREEN BEANS with pearl onions and almonds

ROASTED SEASONAL VEGETABLES

Dessert

CHOCOLATE LAYER CAKE with crème anglaise or raspberry coulis

CHEESECAKE with seasonal compote

CINNAMON APPLE CRISP

LEMON TART

BUTTERSCOTCH PUDDING with peanut brittle

CARROT CAKE with cream cheese frosting

COCONUT CAKE LAYERED with whipped cream and apricot jam

PLATED DINNER

Dinner

\$68 BEEF | \$68 FISH | \$64 CHICKEN | \$64 VEGETARIAN

THREE COURSE DINNER

One Starter or Salad, Three Entrées, One Dessert

INCLUDES

Locally Roasted Peet's ® Coffee and Smith Teas

Starter

CHEF'S CHOICE OF SEASONAL SOUP

TRUFFLED CAULIFLOWER SOUP chive oil, roasted garlic, croutons

ROASTED GARLIC TOMATO

CARROT GINGER

Salad

ORGANIC BABY MIXED GREENS sliced cucumbers, oven dried croutons, tomatoes, feta cheese, and balsamic dressing

ICEBERG SALAD tomatoes, crumbled blue cheese, applewood smoked bacon, red onions, and creamy buttermilk dressing

ROASTED BEETS smoked sea salt, toasted pistachios, and lemon preserve vinaigrette (v)

ROASTED PEAR AND LITTLE GEM SALAD SHAVED parmesan, spicy candied walnuts, and balsamic vinaigrette (v)

BABY ROMAINE CAESAR shaved parmesan, roasted garlic croutons, and creamy Caesar dressing

CAPRESE SALAD (seasonal) with heirloom tomato, basil, and fig balsamic glaze

Prices do not include a 22% service charge and 10.25% tax.

PLATED DINNER continued

Entrées SELECT THREE

GRILLED NEW YORK STRIP STEAK whipped garlic-herb potatoes, roasted seasonal vegetables, natural jus

RED WINE BRAISED SHORT RIBS creamy polenta, roasted root vegetables, and gremolata

CHIPOTLE BRAISED SHORT RIBS cheddar and chive mashed potatoes, braised greens, and charred tomatillo relish

MARY'S® PAN SEARED CHICKEN BREAST artichoke & crispy pancetta with sage, chicken jus and roasted fingerling potatoes

BAKED SALMON citrus beurre blanc, basmati rice, and seasonal vegetables

LAND & SEA-Seared beef tenderloin & broiled lobster tail served with buttered red potatoes & green beans (add \$20)

BUTTERNUT SQUASH RAVIOLI with brown butter sauce and toasted sage

BELL PEPPER topped with grains, preserved lemon, green olives, ricotta cheese, and pistachio, served with tomato sauce

PORTOBELLO MUSHROOM STACK layered with seasonal vegetable (v) (cheese upon request) with mushroom jus

SOY-MARINATED TEMPEH STEAK with cauliflower rice, seasonal vegetables, cashew "mayo"

Dessert Select One Item

CHOCOLATE LAYER CAKE with crème anglaise or raspberry coulis

CHEESECAKE with seasonal compote

CINNAMON APPLE CRISP

LEMON TART

BUTTERSCOTCH PUDDING with peanut brittle

CARROT CAKE with cream cheese frosting

COCONUT CAKE LAYERED with whipped cream and apricot jam

Prices do not include a 22% service charge and 10.25% tax.

BEVERAGES

Beverage Selections

CLASSIC BAR

Gordon's Gin
Gordon's Vodka
Myers Rum
Luna Azul Tequila
Evan Williams Bourbon
Bank Note Scotch
Jim Beam Rye

PREMIUM BAR

Tito's Vodka
Tanqueray Gin
Flor de Cana Rum
Johnnie Walker Red
Sauza Blue Tequila
George Dickel Rye
IW Harper Bourbon

RESERVE BAR

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Don Julio Blanco Tequila
Johnnie Walker Black
Bulleit Rye
Bulleit Bourbon

DRINK TYPE

Classic Cocktail
Premium Cocktail
Reserve Cocktail Specialty Cocktails
Domestic or Imported Beer
House Wine or House Sparkling
Soft Drinks and Bottled Waters

HOST BAR PRICING

\$11
\$13
\$14
\$7
\$40 BOTTLE
\$5

CASH BAR PRICING

\$12
\$14
\$15
\$8
\$45 BOTTLE
\$5

A bartender service fee of \$225 will be applied to any hosted or cash bar per 4 hours. Each additional hour costs \$50 per hour. For guests bringing in their own wine, there is a corkage fee of \$25 per bottle, plus service charge and sales tax.

Prices do not include a 22% service charge and 10.25% tax.