



San Ramon Marriott



Reception Table

Priced per Guest and Based on 60/120 Minutes of Service

Requires a Minimum of 25 Guests

TRADITIONAL DISPLAYS

Artisanal Cheese | 14/21

Smoked Holland Gouda, Tillamook Cheddar, Blue Cheese,

Emmentaler Swiss, Brie and Boursin

Dried Fruits, Nuts, Fresh Berries

Whole Grain and Water Crackers, Sliced Baguettes

Crudités | 10/15

Display of Crisp Garden Vegetables

Buttermilk Ranch and Chipotle-Parmesan Dips

Toasted Pita Chips and Crostini

Creamy Hummus

Seasonal Fruit Table | 9/15

Seasonal Hand Cut Fruits and Berries

Honey Yogurt Dip and Nutella

European Antipasti | 17/25

Cappicola, Genoa Salami, Mortadella, Prosciutto

Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses

Collection of Marinated and Grilled Vegetables and Mushrooms,

Olives, Roasted Tomatoes and Artichoke Hearts

Crusty Country Bread, Crackers, Crostini

Signature Sweets | 15/22

Collection of Bakery Cakes, Fruit-Filled Pies and European Style

Petit Fours

Chocolate Dipped Strawberries

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

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Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

SIGNATURE DISPLAYS

Sliders | 19/29

Select Three

All Served on Brioche Slider Buns and Warm Rosemary Sea Salt

Potato Chips

- **Angus Beef and Cheddar** | Red Pepper Coulis
- **Turkey with Smoked Mozzarella** | Tomato Aioli
- **Cajun Blackened Chicken** | Pickle, Slaw, Spicy Honey Mustard
- **Veggie Burger** | Pepper Jack, Tomato, Avocado Aioli
- **Crab Cake** | Lettuce, Tomato, Remoulade | Add 4

Flatbread Pizzas | 19/29

Choice of Three

- **Margherita** | Tomatoes, Fresh Mozzarella, Basil
- **Roasted Chicken BBQ** | Red Onions, Poblano Pepper
- **Sausage & Ricotta** | Red Chili Flakes, Banana Peppers
- **Vegetarian** | Roasted Pears, Caramelized Onion, Goat Cheese, Fig Jam, Arugula

Wings | 19/29

Baked and Deep Fried Flats and Drums

Buffalo, Asian Chili and Honey Mustard Sauces

Celery and Carrot Sticks

Blue Cheese and Ranch Dips

Mini Hand Tacos | 29/44

Flour Tortillas

Baja Fish, Pulled Pork, Barbeque Chicken

Lettuce, Diced Tomato, Shredded Cheddar Jack Cheese, Crumbled

Queso Fresco, Salsa Roja, Chopped Red Onions, Cilantro, Lime

Wedges & Jalapeno

Action Station

Priced per Guest and Based 60/120 Minutes of Service

Requires a Minimum of 25 Guests

All Stations Require an Attendant | 150 per Station

CUSTOM PASTA CREATIONS | 22/33

Pasta | Penne, Farfalle and Four Cheese Tortellini Pastas
Proteins | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
Toppings | Roasted Peppers, Caramelized onions, Kalamata Olives, Baby Spinach, Roasted Mushroom and Garlic Confit Gorgonzola and Parmesan-Reggiano Cheese
Sauces | Basil Marinara, Herb Cream, Pesto and Vodka Sauces
 Extra Virgin Olive Oil
 Focaccia, Roasted Garlic and Cheese Bread

FARM STAND "CHOP CHOP" SALAD | 18/27

Greens | Romaine Hearts and Crisp Iceberg Blend, Soft Baby Field Greens and Baby Spinach Leaves
Toppings | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Bleu Cheese, Smoked Bacon, Eggs, Focaccia Croutons
Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes
 Fresh Rolls and Sweet Butter

DESSERT CREPES | 15/22

Warmed Crepes
 Banana, Strawberry, Blueberries, Sliced Almonds
 Hot Fudge, Nutella, Caramel Sauce
 Sweet Whipped Cream and Vanilla Ice Cream

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GOURMET MAC & CHEESE | 21/31

Penne | New York Sharp Cheddar Sauce
Cavatappi | Monterrey Jack Cheese Sauce
Proteins | Grilled Chicken, Smoked Bacon, Pulled Pork, Rock Shrimp
Toppings | Broccoli, Roasted Red Pepper, Tomatoes, Roasted Wild Mushrooms, Green Onions, Fresh Peas

STIR FRY | 25/37

Please Select Three Protein | Beef, Chicken, Pork, Shrimp, Tofu
Toppings | Fried Rice, Chow Mein Noodles, Scrambled Egg, Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper
Sauces | Oyster Sauce, Teriyaki, Hoisin, Soy Sauce

MEATBALL MANIA | 25/37

Please Select Three

- **Italian Beef** | Chopped Oregano, Parmesan Cheese, Spicy Marinara
- **Swedish** | Beef Meatball, Sour Cream Gravy
- **BBQ Turkey** | House BBQ Spice Blend
- **Curry Lamb** | Onion, Garlic, Masala Spice

Garlic Crostini, Naan, Chili Flakes, Grated Parmesan

Carvery

Priced per Item | 3-4oz Portions

All Stations Require a Chef Attendant | 150

Served with Silver Dollar Rolls

CARVING STATIONS

Roasted Turkey | 375

Maple and Black Pepper Crusted Turkey Breast

Apple Cranberry Chutney, Honey Mustard, Mayonnaise, Country Gravy

~Serves 25 Guests

Slow Roasted Prime Rib of Beef | 575

Horseradish Sauce, Au Jus

~ Serves 25 Guests

Dijon and Bourbon Marinated Pork Loin | 325

Apple Raisin Chutney, Whole Grain Mustard Cream

~Serves 20 Guests

Roasted Beef Tenderloin | 360

Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard

~Serves 12 Guests

Cedar Plank Roasted Salmon | 325

Sweet Dijon Glaze

~ Serves 20 Guests

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CHEF'S CARVING TABLE ENHANCEMENTS

\$6.00 Per Guest

- Braised Greens, Bacon (GF)
- Creamed Spinach and Artichoke
- Truffled Mac and Cheese

Vegetarian

- Braised Cinnamon Apples (GF)
- Israeli Cous Cous | Currants, Pistachios and Mint
- Pomme Puree
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF)

Gluten Free, Dairy Free, Vegetarian, Vegan

- Coconut Jasmine Rice
- Grilled Mixed Vegetable
- Herb Roasted Fingerling Potatoes, Shallots and Fennel
- Roasted Yams | Garlic, Lime and Cilantro
- Steamed Seasonal Vegetables

Specialties

Minimum Order 25 Pieces per Selection

CHILLED SPECIALTIES

Per Item | 7

- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers (V)
- Tomato Basil Bruschetta (V)
- Spicy Hummus on Flat Bread Crisp (V)
- Herb Brie with Pesto Cream on Crostini (V)

Per Item | 8

- Melon Wrapped In Prosciutto
- Goat Cheese & Tomato Tart (V)
- Cilantro Poached Shrimp Spoons (GF)

Per Item | 9

- Tuna Poke on Wonton Crisp
- Crab & Heirloom Tomato Gazpacho Shooters (GF)
- Poached Jumbo Shrimp | Horseradish Sauce

Market Price

- Crab Salad | Cucumber, Red Pepper Puree
- Peppercorn-Crusted Tenderloin | Horseradish Cream on Toasted Crostini

RECEPTION PACKAGE

Passed Hors d'oeuvres

Minimum 25 Guests

Attendant Requires | 150 per Attendant

- 4 Pieces per Guest (Select 2 Hot and 2 Cold) | 24
- 6 Pieces per Guest (Select 3 Hot and 3 Cold) | 34
- 8 Pieces per Guest (Select 4 Hot and 4 Cold) | 44

Market Priced Items Excluded

Add a Display Table with Your Hors d'oeuvres Package:

Based on 60 Minutes of Service

- Artisanal Cheese Display | Add 12
- Crudités | Add 8
- Seasonal Fruit | Add 10

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HOT SPECIALTIES

Per Item | 7

- Chicken Empanada
- Chicken Taquitos | Salsa Verde
- Chicken Tenders | Mango-Ginger Sauce
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Italian Meatballs | Spicy Marinara Sauce
- All-Beef Cocktail Franks en Croute | Dijon
- Stuffed Mushrooms Florentine
- Beef Empanadas | Poblano Mojo Sauce
- Potato Pancake | Smoked Salmon, Herb Cream Cheese

Per Item | 8

- Mini Beef Wellington
- Seared Beef Tenderloin on Toasted Brioche
- Beef Sate | Bangkok Peanut Sauce
- Crispy Tempura Shrimp | Ponzu Dipping Sauce
- Coconut Shrimp | Mango Chutney
- Lemon Grass Thai Chicken Skewers (GF)
- Truffle Mac 'n Cheese Spoons (V)

Market Price

- Baby Lamb Chops | Mint Chutney
- Furikake Spiced Ahi Tuna on Wonton
- Petite Crab Cakes | Roasted Corn Chipotle Aioli

Reception Package

ROAMING RECEPTION PACKAGE | 83

Price per Guest and Based on 90 Minutes of Continual Service and Inclusive of (2) Chef Attendants. Minimum of 50 Guests Required.

CHOOSE TWO DISPLAYS

Artisanal Cheese

Smoked Holland Gouda, Tillamook Cheddar, Blue Cheese, Emmenthaler Swiss, Brie and Boursin
Dried Fruits, Nuts, Fresh Berries
Whole Grain and Water Crackers, Sliced Baguettes

Crudités

Display of Crisp Garden Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips
Toasted Pita Chips and Crostini and Creamy Hummus

European Antipasti

Cappicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses
Collection of Marinated and Grilled Vegetables and Mushrooms,
Olives, Roasted Tomatoes and Artichoke Hearts
Crusty Country Bread, Crackers, Crostini

Sliders | Add 5

Select Three | All Served on Brioche Slider Buns and Warm Rosemary Sea Salt Potato Chips

- Angus Beef and Cheddar | Red Pepper Coulis
- Turkey with Smoked Mozzarella | Tomato Aioli
- Cajun Blackened Chicken | Pickle, Slaw, Spicy Honey Mustard
- Veggie Burger | Pepper Jack, Tomato, Avocado Aioli
- Crab Cake | Lettuce, Tomato, Remoulade | Add 4

Flatbread Pizzas | Add 4 | Please Select Three

- **Margherita** | Tomatoes, Fresh Mozzarella, Basil
- **Roasted Chicken BBQ** | Red Onions, Poblano Pepper
- **Sausage & Ricotta** | Red Chili Flakes, Banana Peppers
- **Vegetarian** | Roasted Pears, Caramelized Onion, Goat Cheese, Fig Jam, Arugula

Wings | Add 5

Baked and Deep Fried Flats and Drums
Buffalo, Asian Chili and Honey Mustard Sauces
Celery and Carrot Sticks, Blue Cheese and Ranch Dips

Mini Hand Tacos | Add 6

Flour Tortillas
Baja Fish, Pulled Pork, Barbeque Chicken
Lettuce, Diced Tomato, Shredded Cheddar Jack Cheese, Crumbled Queso Fresco, Salsa Roja, Chopped Red Onions, Cilantro, Lime Wedges & Jalapeno

CHOOSE ONE ACTION STATION

Custom Pasta Creations

Pasta | Penne, Farfalle and Four Cheese Tortellini Pastas
Proteins | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
Toppings | Roasted Peppers, Caramelized onions, Kalamata Olives, Baby Spinach, Roasted Mushroom and Garlic Confit Gorgonzola and Parmesan-Reggiano Cheese
Sauces | Basil Marinara, Herb Cream, Pesto and Vodka Sauces
Extra Virgin Olive Oil
Focaccia, Roasted Garlic and Cheese Bread

Farm Stand "Chop Chop" Salad

Greens | Romaine Hearts and Crisp Iceberg Blend, Soft Baby Field Greens and Baby Spinach Leaves
Toppings | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Bleu Cheese, Smoked Bacon, Eggs, Focaccia Croutons
Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes
Fresh Rolls and Sweet Butter

Gourmet Mac & Cheese

Penne | New York Sharp Cheddar Sauce
Cavatappi | Monterrey Jack Cheese Sauce
Proteins | Grilled Chicken, Smoked Bacon, Pulled Pork, Rock Shrimp
Toppings | Broccoli, Roasted Red Pepper, Tomatoes, Roasted Wild Mushrooms, Green Onions, Fresh Peas

Meatball Mania | Add 5

Please Select Three

- **Italian Beef** | Chopped Oregano, Parmesan Cheese, Spicy Marinara
- **Swedish** | Beef Meatball, Sour Cream Gravy
- **BBQ Turkey** | House BBQ Spice Blend
- **Curry Lamb** | Onion, Garlic, Masala Spice

Garlic Crostini, Naan, Chili Flakes, Grated Parmesan

Stir Fry | Add 5

Please Select Three Protein | Beef, Chicken, Pork, Shrimp, Tofu
Fried Rice, Chow Mein Noodles, Scrambled Egg, Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper
Oyster Sauce, Teriyaki, Hoisin, Soy Sauce

CHOOSE FOUR PASSED HORS D'OEUVRES**CHILLED SPECIALTIES**

- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers (V)
- Tomato Basil Bruschetta (V)
- Spicy Hummus on Flat Bread Crisp (V)
- Herb Brie with Pesto Cream on Crostini (V)
- Melon Wrapped In Prosciutto
- Goat Cheese & Tomato Tart (V)
- Cilantro Poached Shrimp Spoons (GF) | Add 2
- Tuna Poke on Wonton Crisp | Add 3
- Crab & Heirloom Tomato Gazpacho Shooters (GF) | Add 3
- Poached Jumbo Shrimp | Horseradish Sauce | Add 3

HOT SPECIALTIES

- Chicken Empanada
- Chicken Taquitos | Salsa Verde
- Chicken Tenders | Mango-Ginger Sauce
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Italian Meatballs | Spicy Marinara Sauce
- All-Beef Cocktail Franks En Croute | Dijon
- Baked Raspberry and Brie In Puff Pastry
- Stuffed Mushrooms Florentine
- Beef Empanadas | Poblano Mojo Sauce
- Potato Pancake | Smoked Salmon, Herb Cream Cheese
- Mini Beef Wellington | Add 2
- Beef Sate | Bangkok Peanut Sauce | Add 2
- Crispy Tempura Shrimp | Ponzu Dipping Sauce | Add 2
- Coconut Shrimp | Mango Chutney | Add 2
- Lemon Grass Thai Chicken Skewers (GF) | Add 2
- Baby Lamb Chops | Mint Chutney | Add 5
- Petite Crab Cakes | Roasted Corn Chipotle Aioli | Add 5

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CHOOSE ONE CARVING STATION

Roasted Turkey | Apple Cranberry Chutney, Honey Mustard, Mayonnaise, Country Gravy

Cedar Plank Roasted Salmon | Sweet Dijon Glaze

Dijon and Bourbon Marinated Pork Loin | Apple Raisin Chutney, Whole Grain Mustard Cream

Slow Roasted Prime Rib of Beef | Horseradish Sauce, Au Jus | Add 10

Roasted Beef Tenderloin | Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard | Add MP

CHOOSE ONE ENHANCEMENT

- Braised Greens, Bacon (GF)
- Creamed Spinach and Artichoke
- Truffled Mac and Cheese
- Braised Cinnamon Apples (V, GF)
- Israeli Cous Cous | Currants, Pistachios and Mint (V)
- Pomme Puree (V)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF)
- Coconut Jasmine Rice (GF, DF, V, VE)
- Grilled Mixed Vegetable (GF, DF, V, VE)
- Herb Roasted Fingerling Potatoes, Shallots and Fennel (GF, DF, V, VE)
- Roasted Yams | Garlic, Lime and Cilantro (GF, DF, V, VE)
- Steamed Seasonal Vegetables (GF, DF, V, VE)