



San Ramon Marriott



Plated

Plated Dinners Require a Minimum of 10 Guests and Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Split Menu | Higher Price Prevails

FIRST COURSE

Please Select One

- **Tri-Valley Artisan Salad** (GF, V, VE) | Mixed Greens, Carrot, English Cucumber, Grape Tomato, Citrus Champagne Vinaigrette
- **Classic Caesar Salad** (V) | Crisp Romaine Hearts, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing
- **Wedge of Iceberg** | Grape Tomato, Smoked Bacon, Gorgonzola Crumbles, Blue Cheese Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Caprese** | Sliced Tomato, Fresh Mozzarella, Basil Leaves, Crispy Crostini, Balsamic Drizzle
- **Roasted Tomato Soup** | Herb Crostini, Parmesan
- **Butternut Squash Soup** | Maple Crème Fraiche

MAIN COURSE

Please Select One

Chef's Selection of Seasonal Vegetable

Roasted Chicken | 50

Roasted Fingerling Potato, Thyme Jus

Pan Seared Chicken | 51

Three-Grain Pilaf, Citrus Cream

Braised Short Rib | 59

Whipped Sweet Potato, Espresso Demi

Herb Crusted Filet Mignon | MP

Whipped Yukon Garlic Mash, Roasted Shallot Red Wine Sauce

Seared Salmon | 50

Herbed Quinoa, Lemon Beurre Blanc

Pan Roasted Halibut | MP

Roasted Vegetable Risotto, Tomato Confit

DUET ENHANCEMENT

Add to Any Entrée

- Jumbo Lump Crab Cake | Lemon Butter | MP
- Jumbo Shrimp (3) (GF) | Lemon Caper Herb Butter | 16
- Petite Filet (GF) | Demi-Glace | MP
- Seared Salmon (GF) | Beurre Blanc | 12
- Poached Lobster Tail | Drawn Butter | MP

VEGETARIAN ENTREE

Please Select One

Butternut Ravioli | Sautéed Shitake, Parmesan Cheese, Sage Cream Sauce

Vegetable Paella | Spanish Rice, Saffron Broth, Seasonal Vegetables (GF, VE)

Tofu Pad Thai | Rice Noodles, Roasted Peanuts, Bean Sprouts, Green Onion, Radish Pad Thai Sauce, Lime Roasted (GF, VE)

Ratatouille Stuffed Eggplant (GF) | Wild Rice

FINAL COURSE

Please Select One

Caramel Apple Tart

Classic Tiramisu

Chocolate Mousse Cake

Mango Passion Cheesecake

NY Style Cheesecake | Fruit Coulis

Opera Cake

Flourless Chocolate Cake (GF)

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free. Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 26% taxable House Charge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

Dinner Tables

NUEVO LATINO

\$66.00 Per Guest

Chicken and Tortilla Soup | Sour Cream, Green Onion

Southwestern Salad | Romaine Lettuce, Cheddar Cheese, Avocado, Tomatoes, Black Beans, Roasted Corn, Tortilla Strips, Chipotle Ranch

Jicama Jalapeno Slaw (V) | Julienne Carrots, Bell Peppers, Sweet Mayonnaise Dressing

Char-Grilled Marinated Skirt Steak Chimichurri | Garlic, Onions, Fresh Herbs

Roasted Fresh Catch | Pineapple Mango Relish, Grilled Lemon

Chile-Rubbed Slow Roasted Pork Loin | Poblano and Sweet Corn Relish, Pan Jus

Frijoles Borrachos | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro

Cilantro Lime Rice
Flour and Corn Tortillas

Dessert

Churros | Mexican Chocolate and Honey
Tres Leches Cake

CHOP HOUSE

\$86.00 Per Guest

French Onion Soup | Shredded Gruyere, Crostini

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan, Herb Croutons, Caesar Dressing

Marinated Vegetable Salad | Wild Mushrooms, Roasted Peppers Red Onions, Seasonal Squash, Red Wine Vinaigrette

Fire-Grilled Sliced Sirloin | Horseradish Cream

Pan-Roasted Atlantic Salmon Filets | Lemon Aioli

Grilled Marinated Bone-In Pork Chop | Whole Grain Mustard

Baked Potato Bar | Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Soft Butter

Oven Roasted Steakhouse Asparagus

Dessert

NY Style Cheesecake | Fresh Fruit Compote
Chocolate Decadence Cake | Raspberry Coulis

VIVO ITALIANO

\$76.00 Per Guest

Balsamic Roasted Tomato Basil Soup**Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Herb Croutons, Caesar Dressing**Warm Fingerling Potato Salad** | Italian Herb and Mustard Dressing**Caprese Salad** | Ciliegine, Grape Tomato, Basil Chiffonade, Balsamic Vinaigrette**Parmesan Crusted Boneless Breast of Chicken** | Roasted Garlic Tomato Sauce**Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers**Grilled Flank Steak** | Balsamic Glaze, Fresh Herbs**Baked Rigatoni (V)** | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan

Herb Roasted Potatoes

Marinated and Grilled Vegetables

Focaccia and EVOO

Dessert

Tiramisu

NY Style Cheesecake | Amaretto Cherry Glaze

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