**BREAKFAST BUFFET OPTIONS**

*All Breakfast Buffet are accompanied with*

*Fresh Brewed Starbucks® Coffee (Regular and Decaf) and an Assortment of Tazo Teas*

*And* ***2 Choices*** *of Juices:*

*Chilled Orange, Apple, Cranberry or Grapefruit Juice*

**CONTINENTAL BREAKFAST BUFFET | $32**

Assorted Muffins l Almond Croissants l Assorted Breakfast Breads,

Sweet Butter and Seasonal Preserves, Fresh Sliced Seasonal Fruits

**DELUXE BREAKFAST BUFFET | $38**

Glendale Scramble (Soft Scramble Eggs and Cheddar Cheese)

Breakfast Potato Hash l Apple-Wood Smoked Bacon or Pork Sausage l

Assorted Muffins l Almond Croissants l Assorted Breakfast Breads l

Sweet Butter and Seasonal Preserves

Fresh Sliced Seasonal Fruits

|  |  |
| --- | --- |
| ***BREAKFAST ENHANCEMENTS:*** |  |
| Buttermilk Pancakes with Maple Syrup | **$5**Chilaquiles Verdes | **$8***Fried Corn Tortilla Chips l Roasted Tomatillo Salsa l* *Cotija Cheese l Pico de Gallo*Butter Croissant Sandwich | **$8***Scrambled Egg l Black Forest Ham l Cheddar Cheese*Cinnamon French Toastwith Maple Syrup | **$5**Santa Monica Toast | **$8***Pumpernickel Toast l Arugula l Fresh Avocado Mash* Vanilla Yogurt Parfait | **$7***Vanilla Yogurt l Seasonal Fruits l Granola* | Cinnamon Oatmeal withBrown Sugar and Almonds | **$5**Sunrise Scramble Burrito | **$10***Scrambled Eggs l Cheddar Cheese l* *Apple-Wood Smoked Bacon*Biscuits and Sausage Gravy | **$6**Assorted Bagels & Cream Cheese – Dozen | **$37**Pork Sausage Links *or* Bacon | **$7**Chilled Hard-Boiled Eggs - Dozen | **$33**Assorted Danish Pastries – Dozen | **$35** |

 ***Minimum of 30 Guests and Based on a 90 Minute Service.***

***When the final guarantee is less than the minimum an additional $15 per person will apply.***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**BREAKFAST PLATED OPTIONS**

*All Plated Breakfast are accompanied with Muffins,*

*Fresh Brewed Starbucks® Coffee (Regular and Decaf) and an Assortment of Tazo Teas*

*And* ***2 Choices*** *of Juices:*

*Chilled Orange, Apple, Cranberry or Grapefruit Juice*

*All breakfast plates are served with Fresh Seasonal Fruit*

**CLASSIC BREAKFAST | $30**

Soft Scrambled Eggs l Apple-Wood Smoked Bacon *or* Pork Sausages l

Pan Roasted Potatoes

**CALIFORNIA FRITTATA | $34**

Cage-Free Eggs l Sundried Tomatoes l Baby Spinach l Mozzarella Cheese l

Garnished with Sliced Avocado l Salsa l White or Wheat Toast l Marmalade

**STEAK & EGG HASH | $39**

Marinated Flank Steak l Bell Peppers l Onions l Potato Hash l

Cage-Free Sunny Side up Eggs l Demi-Glace

**FRENCH TOAST | $30**

Cinnamon French toast l Berries and Whipped Cream l

Maple Syrup

**SUNRISE SCRAMBLE BURRITO | $30**

Scrambled Eggs with Sautéed Onions and Peppers l Cheddar Cheese l

Spanish Chorizo l Potato Hash l Fresh Tomato Salsa l Pico de Gallo Salad

**EGG BENEDICT | $36**

2 Poached Eggs l Sliced Ham l Sautéed Spinach l Butter l English Muffins l

Hollandaise Sauce l Breakfast Potatoes

***Based on a 90 Minute Service and Carries No Minimum***

***When the final guarantee is less than the minimum an additional $15 per person will apply.***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

 **ASIAN BUFFET**

*All* ***Lunch*** *Buffet Includes Iced Tea or Lemonade and Water*

*(Both beverages can be served for an additional fee of $65)*

**LUNCH $62**

|  |  |
| --- | --- |
| **SALADS (Choose Two)** |  |
| **CRUNCHY ASIAN MANDARIN SALAD***Baby Greens l Mandarin Slice l Tomato l Cucumber l**Onion l Carrots l Fried Wontons l Sesame Dressing***ASIAN NOODLE SALAD***Soba Noodles, Tomato, Red Cabbage, Cucumber,**Romaine, Carrots, Ginger-Soy Dressing* | **KIMCHI SALAD***Shredded Romaine, Napa Cabbage, Red Cabbage, Carrots,**Cucumber, Sesame Seeds, Kimchi Vinaigrette***THAI CUCUMBER SALAD***Thinly Sliced Cucumbers, Bean Sprout, Pickled Red Onions, Red Cabbage, Carrots, Bell Pepper, Roasted Nuts,* *Sweet Spicy Dressing* |

|  |  |
| --- | --- |
| **ENTRÉES (Choose Two)** |  |
| **GLAZED ORANGE CHICKEN***Grilled Chicken, Sweet Soy, Orange Zest, Ginger, Orange Reduction***GRILLED TERIYAKI CHICKEN***Chicken Marinated with Ginger, Sesame Oil,**Teriyaki Sauce***SWEET AND SOUR PORK***Roasted Pork with Sweet & Sour Sauce***SLICED MONGOLIAN BEEF***Ginger, Garlic and Soy Sauce, Scallions* | **BEEF & BROCCOLI***Thinly Sliced Beef, Ginger, Garlic, Soy Sauce, Broccoli Florets***KOREAN BEEF BULGOGI***Thin Cut Beef Slices, Green Onions, Chili Flakes,**Bulgogi Sauce***THAI CHICKEN CURRY***Diced Chicken Thigh, Yellow Curry, Red & Green Bell Peppers, Potato, Cilantro***SALMON with MAPLE-SOY GLAZE***Roasted Salmon, Maple-Soy, Toasted Sesame Seeds* |

**STIR-FRIED VEGETALES WITH TOFU**

**ACCOMPANIMENTS (Choose Two)**

**Steamed White Rice or Stir-Fried Rice**

**Crunchy Vegetable Egg Rolls with Ginger Sweet Dipping Sauce**

**Vegetable Chow Mein**

**Steamed Broccolini with Sambal Oelek, Sesame Oil, Fried Garlic**

**DESSERTS (Choose Two)**

**MANDARIN CAKE**

*Sponge Cake, Mandarin Frosting, Garnished with Mandarins*

**MANGO MOUSSE CAKE**

**SESAME BITES**

***Minimum of 30 Guests and Based on a 90 Minute Service. When the final guarantee is less than the minimum an additional $15 per person will apply.***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax. Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness.*

**ITALIAN BUFFET**

*All* ***Lunch*** *Buffet Includes Iced Tea or Lemonade and Water*

*(Both beverages can be served for an additional fee of $65)*

**LUNCH $59**

|  |  |
| --- | --- |
| **SALADS (Choose Two)** |  |
| **ANTIPASTO SALAD***Chopped Romaine, Genoa Salami, Fresh Mozzarella Cheese, Olives, Fresh Basil, Baby Tomatoes, Herb Vinaigrette***KALE SALAD***Cherry Tomatoes, Artichoke Hearts, Olives, Walnuts, Cucumber, Balsamic Vinaigrette* | **CAPRESE SALAD***Fresh Mozzarella Cheese, Walnuts, Tomatoes, Fresh Basil, Balsamic Glaze***CLASSIC CAESAR SALAD***Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing* |

|  |  |
| --- | --- |
| **ENTRÉES (Choose Two)** |  |
| **RIGATONI BOLOGNESE** *Italian Sausage, Mozzarella Cheese***CHICKEN MARSALA***Pan Seared Chicken, Marsala Sauce***CHICKEN PICCATA***Pan Seared Chicken, Lemon-Piccata Sauce***SALMON PUTTANESCA***Garlic, Capers, Olives, Pomodoro Sauce* | **MEAT LASAGNA***Meat Sauce,Ricotta and Mozzarella Cheese, Bechamel* **MUSHROOM RAVIOLI***Truffle Cream Sauce***EGGPLANT PARMIGIANAC:\Users\adeausen\Desktop\Veg.png***Eggplant, Mozzarella Cheese, Garlic, Pomodoro Sauce***SPICY SAUSAGE with FUSILLI***Calabrian Peppers, Italian Sausage, Mushrooms, Fusilli* |

**ACCOMPANIMENTS (Choose Two)**

**Marinated Roasted Vegetables Toasted Orzo Pilaf with Garlic & Spinach**

**Eggplant Capone Garlic Bread or Garlic Knots**

**DESSERTS (Choose Two)**

**CANNOLI**

*Italian Pastry Cream, Chocolate Chips*

**TIRAMISU ASSORTED MINI DESSERTS**

*Coffee Flavored Sponge Cake, Mascarpone Cheese, Cocoa Variety of Petite Desserts*

***Minimum of 30 Guests and Based on a 90 Minute Service.***

***When the final guarantee is less than the minimum an additional $15 per person will apply.***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**SATISFYING SIESTA BUFFET**

*All* ***Lunch*** *Buffet Includes Iced Tea or Lemonade and Water*

*(Both beverages can be served for an additional fee of $65)*

**LUNCH $63**

|  |  |
| --- | --- |
| **SALADS (Choose Two)** |  |
| **JICAMA MANGO SALAD** *Crunchy Jicama, Red Bell Pepper, Diced Red Onion, Mango* *Cilantro-Lime Vinaigrette* **SOUTHWESTERN CHOPPED SALAD***Romaine, Cotija Cheese, Roasted Corn, Black Beans, Cherry Tomatoes, Crunchy Tortilla Strips, Avocado & Cilantro Dressing* | **ROASTED CORN & AVOCADO SALAD***Roasted Corn, Diced Onions, Halved Cherry Tomatoes, Diced Cucumbers, Fresh Diced Avocado, Cilantro, Tangy Lemon Vinaigrette* |

|  |  |
| --- | --- |
| **ENTRÉES (Choose Two)** |  |
| **CHICKEN FAJITAS***Marinated Chicken Strips, Garlic, Bell Peppers, Sautéed Onions***BEEF FAJITAS***Marinated Flank Steak, Garlic, Bell Peppers, Sautéed Onions***Al PASTOR CHICKEN** *Cilantro-Marinated Chicken Strips, Lime Juice***VERACRUZ BACKED FISH** *Tomato, Olives, Capers, Garlic, Cilantro* | **GRILLED CARNE ASADA***Marinated Beef Slices, Sautéed Onions* **MEXICAN PORK CARNITAS***Braised Shredded Pork, Limes, Green Salsa***BEEF BARBACOA***Mexican Style Beef with Dried Chilies and Spices***CHIPOTLE BRAISED SHORT RIBS** *Beef Short Ribs, Chipotle Demi-Glace* |
|  |  |

**ACCOMPANIMENTS (Choose Two)**

**Mexican Rice or Cilantro Rice Cheese Enchiladas**

**Pinto, Refried, or Black Beans Corn & Poblano Peppers Casserole**

**Flour or Corn Tortilla**

**DESSERTS (Choose Two)**

**CARAMEL FLAN**

*Eggs, Condensed Milk, Vanilla*

**CINNAMON SUGAR CHURROS**

*Flour, Eggs, Sugar, Cinnamon*

**TRES LECHES CAKE**

*Vanilla Sponge Cake, Whole Evaporated and Condensed Milk*

***Minimum of 30 Guests and Based on a 90 Minute Service.***

***When the final guarantee is less than the minimum an additional $15 per person will apply.***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**SANDWICH LUNCH BUFFET**

*All Lunch Buffet Includes Iced Tea or Lemonade*

*(Both beverages can be served for an additional fee of $65)*

***Choice of 2 Salads, 2 Entrées, 2 Accompaniments and 2 Desserts***

**SANDWICH SHOP | $52**

|  |  |
| --- | --- |
| **SALADS (Choose Two)** |  |
| **ARCADIAN GREEN SALAD***Baby Greens, Tomatoes, Cucumbers, Red Onion, Seasoned Croutons, Balsamic Vinaigrette***WILD ARUGULA SALAD***Fresh Strawberries, Fennel, Ciliengine, Candied Pecans, Raspberry Vinaigrette* | **KALE SALAD***Cherry Tomatoes, Artichoke Hearts, Olives, Walnuts, Cucumber, Balsamic Vinaigrette***CLASSIC CAESAR SALAD***Romaine Hearts, Garlic Croutons, Shaved Parmesan, Caesar Dressing* |

|  |  |
| --- | --- |
| **ENTRÉES (Choose Two)** |  |
| **ROAST BEEF AND WILD ARUGULA***Sliced Roast Beef, Arugula, Caramelized Onions, Swiss Cheese, Whole Grain Mustard on Ciabatta***OVEN ROASTED TURKEY***Lettuce, Roma Tomatoes, Bacon & Onion Jam, Fresh Avocado Slices on Focaccia***CHICKEN CURRY SALAD***Diced Chicken, Baby Greens, Celery, Green Onions, Golden Raisins, Curry Aioli on Sourdough***PESTO CHICKEN***Sliced Chicken, Roma Tomatoes, Arugula, Provolone Cheese, Pesto Aioli on Ciabatta*  | **HAM & SWISS***Sliced Black Forest Ham, Swiss Cheese, Roma Tomatoes, Lettuce, Honey Mustard Aioli on Sourdough***ITALIAN SUB***Shredded Iceberg Lettuce, Ham, Salami, Prosciutto, Pepperoncini, Provolone Cheese, Olive Oil and Red Wine Vinegar on Baguette***SEASONAL ROASTED****VEGETABLE C:\Users\adeausen\Desktop\Veg.png***Roasted Zucchini, Yellow Squash, Bell Peppers, Lettuce, Tomato on Ciabatta* |

**ACCOMPANIMENTS (Choose Two)**

**House-Made Potato Chips Red Potato Salad**

**Pasta Salad Seasonal Fresh Fruit**

**DESSERTS (Choose Two)**

**ASSORTED FRESHLY BAKED COOKIES**

**DOUBLE CHOCOLATE BROWNIES**

**LEMON BARS**

***Minimum of 30 Guests and Based on a 90 Minute Service.***

***When the final guarantee is less than the minimum an additional $15 per person will apply.***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax. Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**PLATED LUNCH SANDWICH AND SALAD OPTIONS**

*All Plated Lunch Includes Iced Tea or Lemonade*

*(Both beverages can be served for an additional fee of $65)*

**SALAD OPTIONS | $31**

**VEGAN BEETS & QUINOA SALAD **

*Red Beets, Quinoa, Wild Arugula, Mandarin Slices, Toasted Almonds, Red Wine Vinaigrette*

**GRILLED CHICKEN CAESAR SALAD**

*Grilled Chicken, Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing*

**WILD ARUGULA SALAD** Grilled Chicken*Strawberries, Fennel, Ciliengine, Candied Pecans, Raspberry Vinaigrette*

**ASIAN NOODLE SALAD** Shredded Chicken*Soba Noodles, Tomato, Red Cabbage, Cucumber, Romaine, Carrots, Ginger-Soy Dressing*

**SANDWICH OPTIONS $39**

Served with *Choice of* **ONE** *House-Made* *Potato Chips l Red Potato Salad l Pasta Salad*

 *or Seasonal Fresh Fruit*

**CALIFORNIA BLT WRAP**

*Crispy Apple-Wood Smoked Bacon, Baby Spinach, Roma Tomatoes, Lemon Hummus on a Sundried Tomato Wrap*

**OVEN ROASTED TURKEY** *Lettuce, Roma Tomatoes, Bacon & Onion Jam, Fresh Avocado Slices on Focaccia*

**CHICKEN CURRY SALAD** *Diced Chicken, Baby Greens, Celery, Green Onions, Golden Raisins, Curry Aioli on Sourdough*

**PESTO CHICKEN**

*Sliced Chicken, Roma Tomatoes, Arugula, Provolone Cheese, Pesto Aioli on Ciabatta Roll*

**ROAST BEEF AND WILD ARUGULA** *Sliced Roast Beef, Arugula, Caramelized Onions, Swiss Cheese, Whole Grain Mustard on Ciabatta*

**ITALIAN SUB** *Shredded Iceberg Lettuce, Ham, Salami, Prosciutto, Pepperoncini, Provolone Cheese, Olive Oil and Red Wine Vinegar on Baguette*

***Seasonal Roasted Vegetables***

**DESSERT | Choice of One**

Double Chocolate Brownies

New York Cheesecake

Tiramisu

Chocolate Mousse Cake

Seasonal Fresh Fruit

***Based on a 90 Minute Service and Carries No Minimum***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**EMBASSY PLATED LUNCH**

 *Includes: Artisanal Bread Rolls, and Butter*

*Iced Tea or Lemonade*

*(Both beverages can be served for an additional fee of $65)*

***Choice of 1 Salad, 1 Entrée, 1 Side, and 1 Dessert***

**FIRST COURSE**

*PLEASE SELECT ONE*

|  |  |
| --- | --- |
| **ARCADIAN GREEN SALAD***Baby Greens, Tomatoes, Cucumbers, Red Onion, Seasoned Croutons, Balsamic Vinaigrette***CLASSIC CAESAR SALAD***Romaine Hearts, Garlic Croutons, Shaved Parmesan, Caesar Dressing***KALE SALAD***Cherry Tomatoes, Artichoke Hearts, Olives, Walnuts, Cucumber, Balsamic Vinaigrette* | **SOUTHWESTERN CHOPPED SALAD***Romaine, Cotija Cheese, Roasted Corn, Black Beans, Cherry Tomatoes, Crunchy Tortilla Strips, Avocado & Cilantro Dressing* **WILD ARUGULA SALAD***Fresh Strawberries, Fennel, Ciliengine, Candied Pecans, Raspberry Vinaigrette* **ALMOND AND SPINACH SALAD***Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Lemon Vinaigrette* |

**MAIN COURSE**

*(Limited to 2 proteins)*

***A selection of more than 1 entrée highest price prevails to all entrées***

|  |  |
| --- | --- |
| **NEW YORK SIRLOIN STEAK** *Roasted Asparagus, Tomato, Cauliflower Puree, Chimichurri****Lunch $64*** **BLACK PEPPER FILET MIGNON** *Crusted Tenderloin Beef, Truffle Mushrooms,**Sautéed Broccolini, Saffron Risotto, Tarragon Sauce****Lunch $68*****DUETTO (STEAK AND PRAWNS)***Seared Beef Tenderloin, Prawns, Caramelized Carrots,**Roasted Potatoes, Béarnaise****Lunch $74***  | **PAN SEARED CHICKEN** *Harcicot Vert, Cipollini Onion, Black Peppercorn Sauce,**Potato & Fennel Puree****Lunch $58*****PAN SEARED SALMON***Red Beet Puree, Brussel Sprouts, Roasted Carrots,**Horseradish Sabayon****Lunch $58*** |

**VEGETARIAN OPTIONS**

|  |  |
| --- | --- |
| **STUFFED EGGPLANT C:\Users\adeausen\Desktop\Veg.png***Cauliflower Cous-Cous Stuffed Eggplant,**Roasted Asparagus, Hassel back Butternut Squash,**Vegetable Demi-Glace****Lunch $45*** **MUSHROOM AND CHEESE RAVIOLI C:\Users\adeausen\Desktop\Veg.png***Pickled Mushrooms, Pearl Onion, Chives,**Truffle Cream Sauce****Lunch $45***  | **CAULIFLOWER STEAK C:\Users\adeausen\Desktop\Veg.png***Pecan & Herb Crusted Cauliflower, Sautéed Spinach,**Lentils, Salsa Verde****Lunch $45*****SPICY VEGETABLE LINGUINE C:\Users\adeausen\Desktop\Veg.png***Roasted Yellow Squash, Zucchini, Tomatoes, Arugula, Calabrian Chili Peppers, Lemon Juice****Lunch $45***  |

**FINAL COURSE**

*PLEASE SELECT ONE*

|  |  |
| --- | --- |
|  |  |

**MANGO MOUSSE CAKE**

**NEW YORK CHEESECAKE**

**CHOCOLATE MOUSSE CAKE**

**TIRAMISU**

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**Armenian Buffet Lunch $79**

*All* ***Lunch*** *Buffet Includes Iced Tea or Lemonade and Water*

*(Both beverages can be served for an additional fee of $65)*

***Choice of 2 Appetizers, 2 Salads, 2 Entrees, 2 Accompaniments and 2 Desserts***

**APPETIZERS**

*Served with Pita*

**Puff Pastry Stuffed with Feta Cheese and Herbs Hummus**

**Roasted Red Bell Pepper Dip Spinach & Artichoke Dip**

**SALADS (Choose Two)**

**Bulgur Salad** **Roasted Vegetable Salad**

*Fine Bulgur, Parsley, Lemon Juice, Eggplant, Tomato, Bell Pepper, Cilantro,*

*Olive Oil, Onions, Bell Pepper, Tomato Parsley, Garlic, Olive Oil*

**Lentil Salad** **Garden Salad**

*Onion, Dried Apricots, Walnuts, Romaine, Tomato, Cucumber,*

*Olive Oil Red Onion, Bell Pepper, Lemon Dressing*

**Cucumber and Tomato Salad** **Potato Salad**

*Scallions, Cilantro, Parsley, Olive Oil, Mint, Parsley, Chives, Red Onion,*

*Lemon Juice Olive Oil, Lemon Juice*

**ENTRÉE (Choose Two)**

*Served with Lavash*

**Roasted Chicken Quarters Lamb Stew**

*Bone-in Skin on Herb Marinated Chicken Quarters Bone-in Lamb, Tomato, Potato, Onion, Cilantro*

**Lamb Chops Salmon with Tzatziki**

*Roasted Lamb Chops with Herbs and Olive Oil Pan Seared Salmon, Tzatziki Sauce*

**Losh or Lula Kabob**

*Choice of Ground Lamb, Ground Beef or Ground Chicken*

**DESSERTS (Choose Two)**

**Assorted Mini Desserts Fruit Cobbler**

**Apple Cinnamon Crumble**

**EMBASSY BUFFET**

*All* ***Lunch*** *Buffet Includes Iced Tea or Lemonade and Water*

*(Both beverages can be served for an additional fee of $65)*

*All* ***Dinner*** *Buffet includes Artisanal Bread Rolls, Butter*

 *Regular and Decaf Coffee with Assorted Tazo Teas and Water*

***CHOICE OF 2 SALADS, 2 ENTRÉES, 2 SIDE, AND 2 DESSERTS***

**LUNCH $72**

**SALADS**

*PLEASE SELECT TWO*

|  |  |
| --- | --- |
| **CRUNCHY ASIAN MANDARIN SALAD***Baby Greens, Mandarin Slices, Tomato, Cucumber**Onion, Carrots, Fried Wontons, Sesame Dressing***CLASSIC CAESAR SALAD***Romaine Hearts, Garlic Croutons, Shaved Parmesan, Caesar Dressing***KALE SALAD***Cherry Tomatoes, Artichoke Hearts, Olives, Walnuts, Cucumber, Balsamic Vinaigrette* | **SOUTHWESTERN CHOPPED SALAD***Romaine, Cotija Cheese, Roasted Corn, Black Beans, Cherry Tomatoes, Crunchy Tortilla Strips, Avocado & Cilantro Dressing* **WILD ARUGULA SALAD***Fresh Strawberries, Fennel, Ciliengine, Candied Pecans, Raspberry Vinaigrette* **ALMOND AND SPINACH SALAD***Baby Spinach, Roasted Almond, Goat Cheese,**Cranberries, Raspberry Vinaigrette* |
|  |  |

**ENTRÉES**

*PLEASE SELECT TWO*

|  |  |
| --- | --- |
| **CHICKEN MARSALA***Pan Seared Chicken, Marsala Sauce***SALMON with MAPLE-SOY GLAZE***Roasted Salmon, Maple-Soy, Toasted Sesame Seeds***BRAISED SHORT RIBS***Mushroom Demi-Glace* | **PAN SEARED CHICKEN** *Black Peppercorn Sauce***VERACRUZ BACKED FISH** *Tomato, Olives, Capers, Garlic, Cilantro***BLACKENED TRI-TIP STEAK***Chimichurri Sauce* |

**SIDE**

*PLEASE SELECT TWO*

|  |  |
| --- | --- |
| **HERB ROASTED POTATOES****GARLIC MASHED POTATOES****TOASTED ORZO PILAF WITH GARLIC & SPINACH** | **MARINATED ROASTED VEGETABLES** **STEAMED BROCCOLINI****ROASTED RAINBOW CAULIFLOWER** |

***Minimum of 30 Guests and Based on a 90 Minute Service.***

***A $150.00 Labor Fee will apply to all meal functions where final guarantee is less than the minimum.***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**DESSERT**

*PLEASE SELECT TWO*

**NEW YORK CHEESECAKE**

**CHOCOLATE MOUSSE CAKE**

**TIRAMISU**

**FRUIT COBBLER**

***Minimum of 30 Guests and Based on a 90 Minute Service.***

***A $150.00 Labor Fee will apply to all meal functions where final guarantee is less than the minimum***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness.*

**ASIAN BUFFET**

*All* ***Dinner*** *Buffet includes Artisanal Bread Rolls, Butter*

 *Fresh Brewed Starbucks Coffee (Regular and Decaf), Assortment of Tazo Teas and Water*

***Choice of 2 Salads, 2 Entrées, 2 Accompaniments and 2 Desserts***

**DINNER $77**

|  |  |
| --- | --- |
| **SALADS (Choose Two)** |  |
| **CRUNCHY ASIAN MANDARIN SALAD***Baby Greens l Mandarin Slice l Tomato l Cucumber l**Onion l Carrots l Fried Wontons l Sesame Dressing***ASIAN NOODLE SALAD***Soba Noodles, Tomato, Red Cabbage, Cucumber,**Romaine, Carrots, Ginger-Soy Dressing* | **KIMCHI SALAD***Shredded Romaine, Napa Cabbage, Red Cabbage, Carrots,**Cucumber, Sesame Seeds, Kimchi Vinaigrette***THAI CUCUMBER SALAD***Thinly Sliced Cucumbers, Bean Sprout, Pickled Red Onions, Red Cabbage, Carrots, Bell Pepper, Roasted Nuts,* *Sweet Spicy Dressing* |

|  |  |
| --- | --- |
| **ENTRÉES (Choose Two)** |  |
| **GLAZED ORANGE CHICKEN***Grilled Chicken, Sweet Soy, Orange Zest, Ginger, Orange Reduction***GRILLED TERIYAKI CHICKEN***Chicken Marinated with Ginger, Sesame Oil,**Teriyaki Sauce***SWEET AND SOUR PORK***Roasted Pork with Sweet & Sour Sauce***SLICED MONGOLIAN BEEF***Ginger, Garlic and Soy Sauce, Scallions* | **BEEF & BROCCOLI***Thinly Sliced Beef, Ginger, Garlic, Soy Sauce, Broccoli Florets***KOREAN BEEF BULGOGI***Thin Cut Beef Slices, Green Onions, Chili Flakes,**Bulgogi Sauce***THAI CHICKEN CURRY***Diced Chicken Thigh, Yellow Curry, Red & Green Bell Peppers, Potato, Cilantro***SALMON with MAPLE-SOY GLAZE***Roasted Salmon, Maple-Soy, Toasted Sesame Seeds* |

**STIR-FRIED VEGETALES WITH TOFU**

**ACCOMPANIMENTS (Choose Two)**

**Steamed White Rice or Stir-Fried Rice**

**Crunchy Vegetable Egg Rolls with Ginger Sweet Dipping Sauce**

**Vegetable Chow Mein**

**Steamed Broccolini with Sambal Oelek, Sesame Oil, Fried Garlic**

**DESSERTS**

**MANDARIN CAKE**

*Sponge Cake, Mandarin Frosting, Garnished with Mandarins*

**MANGO MOUSSE CAKE**

**SESAME BITES**

***Minimum of 30 Guests and Based on a 90 Minute Service. When the final guarantee is less than the minimum an additional $15 per person will apply.***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax. Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness.*

**ITALIAN BUFFET**

*All* ***Dinner*** *Buffet includes Artisanal Bread Rolls, Butter*

 *Fresh Brewed Starbucks Coffee (Regular and Decaf), Assortment of Tazo Teas and Water*

***Choice of 2 Salads, 2 Entrées, 2 Accompaniments and 2 Desserts***

**DINNER $72**

|  |  |
| --- | --- |
| **SALADS (Choose Two)** |  |
| **ANTIPASTO SALAD***Chopped Romaine, Genoa Salami, Fresh Mozzarella Cheese, Olives, Fresh Basil, Baby Tomatoes, Herb Vinaigrette***KALE SALAD***Cherry Tomatoes, Artichoke Hearts, Olives, Walnuts, Cucumber, Balsamic Vinaigrette* | **CAPRESE SALAD***Fresh Mozzarella Cheese, Walnuts, Tomatoes, Fresh Basil, Balsamic Glaze***CLASSIC CAESAR SALAD***Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing* |

|  |  |
| --- | --- |
| **ENTRÉES (Choose Two)** |  |
| **RIGATONI BOLOGNESE** *Italian Sausage, Mozzarella Cheese***CHICKEN MARSALA***Pan Seared Chicken, Marsala Sauce***CHICKEN PICCATA***Pan Seared Chicken, Lemon-Piccata Sauce***SALMON PUTTANESCA***Garlic, Capers, Olives, Pomodoro Sauce* | **MEAT LASAGNA***Meat Sauce,Ricotta and Mozzarella Cheese, Bechamel* **MUSHROOM RAVIOLI***Truffle Cream Sauce***EGGPLANT PARMIGIANAC:\Users\adeausen\Desktop\Veg.png***Eggplant, Mozzarella Cheese, Garlic, Pomodoro Sauce***SPICY SAUSAGE with FUSILLI***Calabrian Peppers, Italian Sausage, Mushrooms, Fusilli* |

**ACCOMPANIMENTS (Choose Two)**

**Marinated Roasted Vegetables Toasted Orzo Pilaf with Garlic & Spinach**

**Eggplant Caponata Garlic Bread or Garlic Knots**

**DESSERTS (Choose Two)**

**CANNOLI**

*Italian Pastry Cream, Chocolate Chips*

**TIRAMISU ASSORTED MINI DESSERTS**

*Coffee Flavored Sponge Cake, Mascarpone Cheese, Cocoa Variety of Petite Desserts*

***Minimum of 30 Guests and Based on a 90 Minute Service.***

***When the final guarantee is less than the minimum an additional $15 per person will apply.***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**SATISFYING SIESTA BUFFET**

*All* ***Dinner*** *Buffet includes Artisanal Bread Rolls, Butter*

 *Fresh Brewed Starbucks Coffee (Regular and Decaf), Assortment of Tazo Teas and Water*

***Choice of 2 Salads, 2 Entrées, 2 Accompaniments and 2 Desserts***

**DINNER $77**

|  |  |
| --- | --- |
| **SALADS (Choose Two)** |  |
| **JICAMA MANGO SALAD** *Crunchy Jicama, Red Bell Pepper, Diced Red Onion, Mango* *Cilantro-Lime Vinaigrette* **SOUTHWESTERN CHOPPED SALAD***Romaine, Cotija Cheese, Roasted Corn, Black Beans, Cherry Tomatoes, Crunchy Tortilla Strips, Avocado & Cilantro Dressing* | **ROASTED CORN & AVOCADO SALAD***Roasted Corn, Diced Onions, Halved Cherry Tomatoes, Diced Cucumbers, Fresh Diced Avocado, Cilantro, Tangy Lemon Vinaigrette* |

|  |  |
| --- | --- |
| **ENTRÉES (Choose Two)** |  |
| **CHICKEN FAJITAS***Marinated Chicken Strips, Garlic, Bell Peppers, Sautéed Onions***BEEF FAJITAS***Marinated Flank Steak, Garlic, Bell Peppers, Sautéed Onions***Al PASTOR CHICKEN** *Cilantro-Marinated Chicken Strips, Lime Juice***VERACRUZ BACKED FISH** *Tomato, Olives, Capers, Garlic, Cilantro* | **GRILLED CARNE ASADA***Marinated Beef Slices, Sautéed Onions* **MEXICAN PORK CARNITAS***Braised Shredded Pork, Limes, Green Salsa***BEEF BARBACOA***Mexican Style Beef with Dried Chilies and Spices***CHIPOTLE BRAISED SHORT RIBS** *Beef Short Ribs, Chipotle Demi-Glace* |
|  |  |

**ACCOMPANIMENTS (Choose Two)**

**Mexican Rice or Cilantro Rice Cheese Enchiladas**

**Pinto, Refried, or Black Beans Corn & Poblano Peppers Casserole**

**Flour or Corn Tortilla**

**DESSERTS (Choose Two)**

**CARAMEL FLAN**

*Eggs, Condensed Milk, Vanilla*

**CINNAMON SUGAR CHURROS**

*Flour, Eggs, Sugar, Cinnamon*

**TRES LECHES CAKE**

*Vanilla Sponge Cake, Whole Evaporated and Condensed Milk*

***Minimum of 30 Guests and Based on a 90 Minute Service.***

***When the final guarantee is less than the minimum an additional $15 per person will apply.***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**Armenian Buffet DINNER $90**

*All* ***Dinner*** *Buffet includes Artisanal Bread Rolls, Butter*

 *Fresh Brewed Starbucks Coffee (Regular and Decaf), Assortment of Tazo Teas and Water*

***Choice of 2 Salads, 2 Entrées, 2 Accompaniments and 2 Desserts***

**APPETIZERS (Choose Two)**

*Served with Pita*

**Puff Pastry Stuffed with Feta Cheese and Herbs Hummus**

**Roasted Red Bell Pepper Dip Spinach & Artichoke Dip**

**SALADS**

**Bulgur Salad** **Roasted Vegetable Salad**

*Fine Bulgur, Parsley, Lemon Juice, Eggplant, Tomato, Bell Pepper, Cilantro,*

*Olive Oil, Onions, Bell Pepper, Tomato Parsley, Garlic, Olive Oil*

**Lentil Salad** **Garden Salad**

*Onion, Dried Apricots, Walnuts, Romaine, Tomato, Cucumber,*

*Olive Oil Red Onion, Bell Pepper, Lemon Dressing*

**Cucumber and Tomato Salad** **Potato Salad**

*Scallions, Cilantro, Parsley, Olive Oil, Mint, Parsley, Chives, Red Onion,*

*Lemon Juice Olive Oil, Lemon Juice*

**ENTRÉE (Choose Two)**

*Served with Lavash*

**Roasted Chicken Quarters Lamb Stew**

*Bone-in Skin on Herb Marinated Chicken Quarters Bone-in Lamb, Tomato, Potato, Onion, Cilantro*

**Lamb Chops Salmon with Tzatziki**

*Roasted Lamb Chops with Herbs and Olive Oil Pan Seared Salmon, Tzatziki Sauce*

**Losh or Lula Kabob**

*Choice of Ground Lamb, Ground Beef or Ground Chicken*

**DESSERTS (Choose Two)**

**Assorted Mini Desserts Fruit Cobbler**

**Apple Cinnamon Crumble**

**EMBASSY BUFFET**

*All* ***Dinner*** *Buffet includes Artisanal Bread Rolls, Butter*

 *Fresh Brewed Starbucks Coffee (Regular and Decaf), Assortment of Tazo Teas and Water*

***Choice of 2 Salads, 2 Entrées, 2 Accompaniments and 2 Desserts***

**DINNER $84**

**SALADS**

*PLEASE SELECT TWO*

|  |  |
| --- | --- |
| **CRUNCHY ASIAN MANDARIN SALAD***Baby Greens, Mandarin Slices, Tomato, Cucumber**Onion, Carrots, Fried Wontons, Sesame Dressing***CLASSIC CAESAR SALAD***Romaine Hearts, Garlic Croutons, Shaved Parmesan, Caesar Dressing***KALE SALAD***Cherry Tomatoes, Artichoke Hearts, Olives, Walnuts, Cucumber, Balsamic Vinaigrette* | **SOUTHWESTERN CHOPPED SALAD***Romaine, Cotija Cheese, Roasted Corn, Black Beans, Cherry Tomatoes, Crunchy Tortilla Strips, Avocado & Cilantro Dressing* **WILD ARUGULA SALAD***Fresh Strawberries, Fennel, Ciliengine, Candied Pecans, Raspberry Vinaigrette* **ALMOND AND SPINACH SALAD***Baby Spinach, Roasted Almond, Goat Cheese,**Cranberries, Raspberry Vinaigrette* |
|  |  |

**ENTRÉES**

*PLEASE SELECT TWO*

|  |  |
| --- | --- |
| **CHICKEN MARSALA***Pan Seared Chicken, Marsala Sauce***SALMON with MAPLE-SOY GLAZE***Roasted Salmon, Maple-Soy, Toasted Sesame Seeds***BRAISED SHORT RIBS***Mushroom Demi-Glace* | **PAN SEARED CHICKEN** *Black Peppercorn Sauce***VERACRUZ BACKED FISH** *Tomato, Olives, Capers, Garlic, Cilantro***BLACKENED TRI-TIP STEAK***Chimichurri Sauce* |

**SIDE**

*PLEASE SELECT TWO*

|  |  |
| --- | --- |
| **HERB ROASTED POTATOES****GARLIC MASHED POTATOES****TOASTED ORZO PILAF WITH GARLIC & SPINACH** | **MARINATED ROASTED VEGETABLES** **STEAMED BROCCOLINI****ROASTED RAINBOW CAULIFLOWER** |

***Minimum of 30 Guests and Based on a 90 Minute Service.***

***A $150.00 Labor Fee will apply to all meal functions where final guarantee is less than the minimum.***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**DESSERT**

*PLEASE SELECT TWO*

**NEW YORK CHEESECAKE**

**CHOCOLATE MOUSSE CAKE**

**TIRAMISU**

**FRUIT COBBLER**

***Minimum of 30 Guests and Based on a 90 Minute Service.***

***A $150.00 Labor Fee will apply to all meal functions where final guarantee is less than the minimum***

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness.*

**EMBASSY PLATED DINNER**

 *Includes: Artisanal Bread Rolls, and Butter*

*Fresh Brewed Starbucks Coffee (Regular and Decaf), Assortment of Tazo Teas and Water*

***Choice of 1 Salad, 1 Entrée, 1 Side, and 1 Dessert***

**FIRST COURSE**

*PLEASE SELECT ONE*

|  |  |
| --- | --- |
| **ARCADIAN GREEN SALAD***Baby Greens, Tomatoes, Cucumbers, Red Onion, Seasoned Croutons, Balsamic Vinaigrette***CLASSIC CAESAR SALAD***Romaine Hearts, Garlic Croutons, Shaved Parmesan, Caesar Dressing***KALE SALAD***Cherry Tomatoes, Artichoke Hearts, Olives, Walnuts, Cucumber, Balsamic Vinaigrette* | **SOUTHWESTERN CHOPPED SALAD***Romaine, Cotija Cheese, Roasted Corn, Black Beans, Cherry Tomatoes, Crunchy Tortilla Strips, Avocado & Cilantro Dressing* **WILD ARUGULA SALAD***Fresh Strawberries, Fennel, Ciliengine, Candied Pecans, Raspberry Vinaigrette* **ALMOND AND SPINACH SALAD***Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Lemon Vinaigrette* |

**MAIN COURSE**

*(Limited to 2 proteins)*

***A selection of more than 1 entrée highest price prevails to all entrées***

|  |  |
| --- | --- |
| **NEW YORK SIRLOIN STEAK** *Roasted Asparagus, Tomato, Cauliflower Puree, Chimichurri* ***Dinner $74*****BLACK PEPPER FILET MIGNON** *Crusted Tenderloin Beef, Truffle Mushrooms,**Sautéed Broccolini, Saffron Risotto, Tarragon Sauce****Dinner $78*****DUETTO (STEAK AND PRAWNS)***Seared Beef Tenderloin, Prawns, Caramelized Carrots,**Roasted Potatoes, Béarnaise****Dinner $84*** | **PAN SEARED CHICKEN** *Harcicot Vert, Cipollini Onion, Black Peppercorn Sauce,**Potato & Fennel Puree****Dinner $65*****PAN SEARED SALMON***Red Beet Puree, Brussel Sprouts, Roasted Carrots,**Horseradish Sabayon****Dinner $68*** |

**VEGETARIAN OPTIONS**

|  |  |
| --- | --- |
| **STUFFED EGGPLANT C:\Users\adeausen\Desktop\Veg.png***Cauliflower Cous-Cous Stuffed Eggplant,**Roasted Asparagus, Hassel back Butternut Squash,**Vegetable Demi-Glace****Dinner $55*****MUSHROOM AND CHEESE RAVIOLI C:\Users\adeausen\Desktop\Veg.png***Pickled Mushrooms, Pearl Onion, Chives,**Truffle Cream Sauce****Dinner $55*** | **CAULIFLOWER STEAK C:\Users\adeausen\Desktop\Veg.png***Pecan & Herb Crusted Cauliflower, Sautéed Spinach,**Lentils, Salsa Verde****Dinner $55*****SPICY VEGETABLE LINGUINE C:\Users\adeausen\Desktop\Veg.png***Roasted Yellow Squash, Zucchini, Tomatoes, Arugula, Calabrian Chili Peppers, Lemon Juice****Dinner $55*** |

**FINAL COURSE**

*PLEASE SELECT ONE*

|  |  |
| --- | --- |
|  |  |

**MANGO MOUSSE CAKE**

**NEW YORK CHEESECAKE**

**CHOCOLATE MOUSSE CAKE**

**TIRAMISU**

*Prices are per guest and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**APPETIZERS**

*Tray-Passed Service Option for an Additional Fee of $150.00++ per server*

*Minimum of 50 Pieces per Selection*

**COLD APPETIZERS**

|  |  |
| --- | --- |
| **BACON & ONION CROSTINI | $8***Bacon-Onion Marmalade, Brie***HERB CHICKEN SALAD | $8***Chicken Salad with Herbs on Mini Toast***APRICOTS & BASIL | $5***Apricot, Basil, Honey-Lemon Cream* | **BEET AND GOAT CHEESE BITES) | $6***Pickled Beets with Goat Cheese and Candied Apricots***BRUSCHETTA | $5***Tomato, Basil, Mozzarella***SPICY POKE SALMON | $9***Diced Raw Salmon on crackers* |

**HOT APPETIZERS**

|  |  |
| --- | --- |
| **BACON WRAPPED SCALLOPS | $8***Chimichurri***SATAY | $7***Beef or Chicken, Peanut butter Sauce***EGGPLANT PARMESAN | $5***Breaded Eggplant, Spicy Tomato Sauce***CRISPY RISOTTO ARANCINI | $6***Lemon Aioli* | **SPICY CHICKEN SLIDER | $8***Chicken Tender, Spicy Sauce, Coleslaw***BEEF SLIDER | $9***Mini Beef Patty, BBQ Sauce, Pickle Chip***MAC & CHEESE BITES | $6***Jalapeno Cream***MINI CRAB CAKE | $9***Lemon Aioli* |

*Prices are per piece and are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**RECEPTION PLATTERS**

*All Platters Serves up to 50 Guests*

**Seasonal Fresh Cut Fruit & Berries Display | $325**

**Domestic Cheese Platter | $325**

*Pepper Jack, Goat Cheese, Fiscalini Cheddar, Gouda*

*Candied Walnuts, Dried Fruits & Garnished with Seasonal Berries,*

*Served with Lavosh, a Selection of Crackers, and Crostinis.*

**Embassy Cheese Platter | $375**

*Brie, Blue Cheese, Gruyere, Dill Havarti, Derby Sage,*

*Candied Walnuts, Dried Fruits & Garnished with Seasonal Berries,*

*Served with Lavosh, a Selection of Crackers, and Crostini*

**Mediterranean Roasted Vegetables Board | $325**

*Oregano-Parsley Marinated Seasonal Vegetable, Hummus, Pita Chips, Balsamic Reduction*

**Charcuterie Board** | **$375**

*Prosciutto, Mortadella, Genoa Salami, Assorted Cheeses, Cured Green Olives,*

*Grain Mustard, Candied Walnuts, Cornichons,*

*Fig spread and Pickled Vegetables*

*Served with Lavosh, a Selection of Crackers, and Crostini*

**Crudité Vegetable Board | $325**

*Buttermilk Ranch Dressing and Hummus, Pita Chips*

**Antipasto Platter** | **$375**

*Prosciutto*, *Genoa Salami, Fresh Mozzarella, Roasted Bell Peppers,*

*Herb Marinated Zucchini & Squash, Kalamata Olives,*

*Pepperoncini, Marinated Artichoke Hearts,*

*Served with Lavosh and* a Selection of Crackers

*Prices are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**BREAKS**

**Pastries & Snacks**

*Prices are per dozen*

|  |  |  |  |
| --- | --- | --- | --- |
| **Assorted Bagels and Cream Cheese** **Assorted Muffins** **Assorted Breakfast Breads****Croissants** **Assorted Danishes****Assorted Scones****Assorted Candy Bars****Assorted Granola Bars****Kind Bars**  | ***$51******$46******$46******$48******$42******$42******$46******$36******$55*** | **Assorted Chips** **Seasonal Whole Fruit****Assorted Individual Yogurts** **Lemon Bars****Brownie Squares****Assorted Fresh Baked Cookies** **Rice Krispies Squares** **Assorted Protein Bars****Mixed Nuts**  | ***$36******$42******$42******$46******$46******$42******$42******$46******$46*** |

*Prices are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**REFRESHMENTS**

|  |  |
| --- | --- |
| **Beverages** |  |
| **Price per Gallon** |  |
| Freshly Brewed Starbucks® Coffee (Regular or Decaf)Assortment of Hot Tazo TeasIced TeaLemonade | $79$79$65$65 |
| **Sold Separately** |  |
| Assorted Regular and diet Soft DrinksJuices: Apple, Cranberry, OrangeBottled Mineral or Non-Carbonated WaterStarbucks Bottled FrappuccinoNatural Vitamin WaterAssorted Regular & Diet SnappleEnergy Drinks – Red Bull, Sugar-Free Bull | $5$5$5$7$7$7$8 |
|  |  |
|  |  |

*Prices are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

**BAR & WINE**

|  |
| --- |
| **Hosted or Cash Bar**Requires $150 Bar fee |
|  | **Hosted** | **Cash** |
| Super PremiumPremium CocktailsCall Brand CocktailsWell Brand CocktailsHouse WineImported BeerDomestic BeerSoft Drinks / Juices | $16$13$12$10$11$8$7$5 | $17$14$13$11$12$9$8$6 |
|  | **Bottle** |  |
| **Wine List****White Wine**Joel Gott ChardonnayFolie à Deux ChardonnayKendall Jackson ChardonnayNapa Cellars Sauvignon BlancMurphy Goode Sauvignon BlancBlufeld ReislingFess Parker ReislingChateau St. Michelle ReislingSeaglass Pinot GrigioJoel Gott Rosé Murphy Goode Rosé | $48$52$60$48$52$42$48$52$52$48$52 |  |
| **Red Wine**Napa Cellar Pinot Noir14 Hands Cabernet SauvignonKendall Jackson Cabernet Sauvignon14 Hands MerlotMurphy Goode MerlotThe Show Cabernet MalbecMurphy Goode Malbec | $48$52$60$48$52$48$52 |  |
|  |  |  |

*Prices are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

**BAR PACKAGE**

*Priced per Hour per Person*

*Requires $150 Bar fee | Fee Waived after $500 Minimum Achieved*

**Standard Bar**

1 Hour | $24

Additional Hours | $16

**Premium Bar**

1 Hour | $29

Additional Hours | $19

**Beer, Wine & Soft Drink Bar**

1 Hour | $22

Additional Hours | $13

**Corkage Fee**

$30 per bottle, Only Wine, Sparkling wine and champagne allowed

Management has the right to refuse guest when showing intoxication.

California law states a BAC of .08 which allows a minimum of (2) alcoholic drink per person every 30 minutes to prevent intoxication and DUI citation.

**GOVERNMENT WARNING**: (1) According to the Surgeon General, women should

not drink alcoholic beverages during pregnancy because of the risk of birth defects.

(2) Consumption of alcoholic beverages impairs your ability

to drive a car or operate machinery, and may cause health problems

*Prices are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

**CHILDREN’S MENU**

**$28 per child**

*PLEASE SELECT ONE*

*Includes one side: French Fries, Fruit Cup, or Salad and One Beverage*

**Crispy Chicken Strips**

**Spaghetti with Marinara Sauce**

**Mac and Cheese**

**BEVERAGES**

*PLEASE SELECT ONE*

**Orange, Apple, or Cranberry Juice | 12 oz.**

**Regular Milk or 2% Milk (Pint)**

**Chocolate Milk**

**\*\*Advisory: Consuming raw or uncooked foods such as meats, poultry, fish, shellfish or eggs may increase your risk of food borne illness.**

*Prices are subject to change. Exclusive of 24% taxable service charge & prevailing state sales tax.*

*Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*