**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 Toast  with 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 with  Brown 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 C:\Users\adeausen\Desktop\Veg.png**

*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 Teas  Iced Tea  Lemonade | $79  $79  $65  $65 |
| **Sold Separately** |  |
| Assorted Regular and diet Soft Drinks  Juices: Apple, Cranberry, Orange  Bottled Mineral or Non-Carbonated Water  Starbucks Bottled Frappuccino  Natural Vitamin Water  Assorted Regular & Diet Snapple  Energy 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 Premium  Premium Cocktails  Call Brand Cocktails  Well Brand Cocktails  House Wine  Imported Beer  Domestic Beer  Soft 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 Chardonnay  Folie à Deux Chardonnay  Kendall Jackson Chardonnay  Napa Cellars Sauvignon Blanc  Murphy Goode Sauvignon Blanc  Blufeld Reisling  Fess Parker Reisling  Chateau St. Michelle Reisling  Seaglass Pinot Grigio  Joel Gott Rosé  Murphy Goode Rosé | $48  $52  $60  $48  $52  $42  $48  $52  $52  $48  $52 |  |
| **Red Wine**  Napa Cellar Pinot Noir  14 Hands Cabernet Sauvignon  Kendall Jackson Cabernet Sauvignon  14 Hands Merlot  Murphy Goode Merlot  The Show Cabernet Malbec  Murphy 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*