

EVENT MENUS



GOOD MORNING

VALLE' CONTINENTAL

Freshly Sliced Seasonal Fruits and Berries Our Traditional "AC" Croissants Freshly Baked Muffins and Pastries Served with Sweet Cream Butter, Preserves, and Honey Assorted Greek Yogurts Chilled Juices Starbucks Coffee Regular and Decaffeinated Hot Water, Tazo Teas, and Hot Chocolate \$26.00

AC FRESH START

Freshly Sliced Seasonal Fruits and Berries
Our Traditional "AC" Croissants
Freshly Baked Seasonal Loaf Breads
Served with Sweet Cream Butter, Preserves, and Honey
Greek Yogurt Bar
Honey and Plain Greek Yogurt
Toppings: Crunchy Granola, Brown Sugar, Sliced Almonds,
Fresh Honey, and Seasonal Berries
Hard Boiled Eggs
Chilled Juices
Starbucks Coffee
Regular and Decaffeinated

Hot Water, Tazo Teas, and Hot Chocolate \$28.00

AC BREAKFAST BUFFET

Freshly Sliced Seasonal Fruits and Berries

Our Traditional "AC" Croissants

Assorted Pastries

Served with Sweet Cream Butter, Preserves, and Honey

Farm Fresh Scrambled Eggs

Hickory Smoked Bacon

Chicken Apple Sausage

Roasted Breakfast Potatoes

Chilled Juices

Starbucks Coffee

Regular and Decaffeinated

Hot Water, Tazo Teas, and Hot Chocolate \$38.00

An additional \$100.00 service fee will apply if less than 15 people

BREAKS & SNACKS

SWEET & SALTY BREAK

Assorted Cookies and Brownies Individual Bags of Popcorn and Chips Freshly Brewed Starbucks Coffee *Regular and Decaffeinated* \$18.00

AC BREAKFAST ADD-ON OPTIONS

- Egg White Bites I (2 per order Minimum 12 per order)
 Whipped Egg Whites with Mushrooms, Spinach, Bell
 Peppers, and Feta Cheese \$6.00
- Traditional Eggs Benedict I (Minimum 12 per order)
 English Muffin topped with Canadian Bacon, Poached
 Egg and Zesty Hollandaise Sauce \$7.00
- Breakfast English Muffins | (Minimum 10 per order) Traditional Egg, Cheddar Cheese, Choice of Sausage Patty or Bacon \$12.00
- Greek Yogurt Bar I (Minimum 10 people) Honey and Plain Greek Yogurt, Toppings: Crunchy Granola, Brown Sugar, Sliced Almonds, Fresh Honey, and Seasonal Berries \$12.00
- Assorted Bagels with Cream Cheese | \$38.00 Per Dozen

ENERGY BREAK

Granola and Energy Bars Greek Yogurts Variety of Whole Fruits Assorted Gatorade Sports Drink \$19.00

MEDITERRANEAN BREAK

Assorted Greek Breads and Crackers Vegetable Crudité with Ranch Dressing Classic Hummus Strawberry Mint Lemonade \$19.00

AC BREAK À LA CARTE

- Freshly Baked Cookies \$36.00 Per Dozen
- Fresh Whole Fruit \$4.00 Each
- Assorted Bagels with Cream Cheese \$38.00 Per Dozen
- Individual Bags of Popcorn and Chips \$4.00 Each
- AC Croissants \$38.00 Per Dozen
- Assorted Granola Bars \$4.00 Each
- Churros with Chocolate Dipping Sauce \$38.00 Per Dozen
- Soft Drinks, Sparkling and Bottled Waters \$4.00 Each
- Assorted Ice Cream Bars and Sandwiches \$5.00 Each
- Assorted Energy Drinks \$6.00 Each
- Seasonal Sliced Fruits and Berries Tray (Minimum 10 people) \$6.00 Per Person
- Freshly Brewed Starbucks Regular, Decaffeinated Coffee or Hot Tea \$75.00 Per Gallon

CONTINUOUS BEVERAGE PACKAGE

Assorted Regular and Diet Sodas, Sparkling Waters Freshly Brewed Starbucks Coffee *Regular and Decaffeinated* Hot Water and Selection of Tazo Teas \$15.00



LIGHTER LUNCH

SELECT 3 ITEMS FROM THE FOLLOWING MENU TO OFFER YOUR GUESTS

BOXED OR BUFFET Served with Individual Bag of Chips, Fresh Baked Cookie, Fresh Whole Fruit and Bottled Water Please Note: An additional \$100.00 service fee will apply if service is less than 15 people

AC SANDWICH OPTIONS

AC SALAD OPTIONS

- Turkey Club Baguette | Turkey, Dijon Mayonnaise, Mixed Greens, Tomato, Avocado, Turkey, Bacon and Swiss Cheese on a French Baguette \$28.00 Per Person
- Caprese Baguette (Vegetarian Friendly) | Mozzarella, Tomato, Arugula, Mixed Greens, Pesto, and Balsamic Glaze on a French Baguette \$26.00 Per Person
- Harvest Chicken Salad Sandwich | Chicken, Celery, Onion, Lemon Juice, Black Pepper, Mayonnaise, Dried Cranberry, Walnuts, Cucumber, Mixed Greens and Lettuce on a French Baguette \$28.00 Per Person
- California Cobb | Mixed Spring Greens, Grilled Chicken Breast, Smoked Bacon, Crumbled Blue Cheese, Avocado, Tomato, Sliced Hard Boiled Eggs with Ranch Dressing \$30.00 Per Person
- Traditional Chicken Caesar | Chopped Hearts of Romaine, Grilled Chicken Breast, Sourdough Croutons, Aged Parmesan with Classic Creamy Caesar Dressing \$28.00 Per Person

LUNCH BUFFET SELECTIONS

All Lunch Buffets served with Freshly Brewed Starbucks Coffee and Iced Tea Please Note: An additional \$100.00 service fee will apply if service is less than 15 people

STONERIDGE DELI BUFFET

AC Seasonal House Salad *Chef's Choice of Dressing* Assortment of Freshly Baked Breads Smoked Deli Turkey, Honey Baked Ham, Grilled Vegetables Sliced Cheeses: *Mild Cheddar, Monterey Jack, Provolone and Aged Swiss Cheese* Toppings: *Sliced Tomatoes, Dill Pickles, Romaine Lettuce, Deli Mustards and Mayonnaise* Individual Bags of Chips and Popcorn Dessert: Freshly Baked Cookies and Brownies \$35.00

SANTA RITA BUFFET

Traditional Caesar Salad Penne Pasta alla Vodka Sauce Chicken Marsala *Mushrooms in a Marsala Wine Sauce* Fresh Seasonal Vegetables Garlic Bread Dessert: Chef's Choice \$42.00

THE HACIENDA BUFFET

Southwest Salad with Chipotle Ranch Dressing Salsa Fresca, Tortilla Chips and Fresh Guacamole Grilled: Carne Asada (Steak) and Pollo Asado (Chicken) Sautéed Red Bell Peppers and Onions (On the Side) Spanish Rice, Black Beans, Shredded Cheese and Sour Cream Warm Flour and Corn Tortillas

Dessert: Cinnamon Sugar Churros \$47.00

IMPERIAL BUFFET

Asian Sesame Salad Romaine, Carrot, Red Onion and Sesame Ginger Dressing Beef and Broccoli Green Onion, Soy Sauce and Sriracha Sweet and Sour Chicken Bell Pepper and Onions Vegetable Chow Mein Seasonal Stir Fry Vegetables Jasmine Rice Dessert - Chef's Choice \$40.00

MEDITERRANEAN BUFFET

Greek Salad Hearts of Romaine, Roma Tomato, Kalamata Olives, Cucumber, Feta Cheese and Lemon/Olive Oil Dressing Traditional Dip Creamy Hummus and House Made Tzatziki Naan Breads CHOICE of Chicken Kebab Grilled Chicken Breast with Traditional Herb Spices or Grilled Shrimp Garlic, Parsley, Basil, Served on a Skewer Marinated Grilled Seasonal Vegetables Dessert - Chef's Choice \$58.00



All Dinner Buffets served with Freshly Brewed Starbucks Coffee and Iced Tea Please Note: An additional \$100.00 service fee will apply if dinner service is less than 15 people

LA CENA BUFFET

BLACKHAWK BUFFET

AC Seasonal House Salad	AC Seasonal House Salad
Chef's Choice of Dressing	Chef's Choice of Dressing
Roasted Red Pepper Salad	Caprese Salad
Fresh Feta, Pine Nuts, and Basil Vinaigrette	Fresh Buffalo Mozzarella, Tomatoes, Basil, and a Balsamic
Chicken Marsala	Glaze
Mushrooms in a Marsala Wine Sauce	Braised Beef Short Ribs
Baked Filet of Sole	Red Wine Reduction Sauce
Roasted Tomatoes, Lemon Extra Virgin Olive Oil,	Roasted Salmon
Sun Dried Tomato Sauce	Creamy Lemon Caper Sauce
Roasted Rosemary Potatoes, Roasted Seasonal	Garlic Mashed Potatoes, Roasted Seasonal Vegetables,
Vegetables, and Dinner Rolls	and Dinner Rolls
Dessert – Chef's Choice \$56.00	Dessert – Chef's Choice \$60.00

MEDITERRANEAN BUFFET

Greek Salad Hearts of Romaine, Roma Tomatoes, Kalamata Olives, Cucumber, Feta, and Lemon Olive Oil Dressing Traditional Dips Creamy Hummus and House Made Tzatziki Naan Breads Chicken Shawarma Chicken Breast, Shawarma Spice Mix and Lemon Juice Grilled Shrimp Garlic, Parsley, Basil, Served on a Skewer Basmati Rice and Marinated Grilled Seasonal Vegetables Dessert – Chef's Choice \$72.00



All Platter and Display Options Serves 15 People

PLATTERS & DISPLAYS

VEGETABLE CRUIDTE PLATTER AND DIPS

Assortment of Seasonal Vegetables Served with Classic Dressings and Dips \$75.00

FRESH SEASONAL FRUIT DISPLAY

Arrangement of Freshly Sliced Seasonal Fruits and Berries Served with Mascarpone and Fresh Honey Yogurt \$75.00

IMPORTED CHEESE DISPLAY

Selection of Artisan and Imported Cheeses Served with Crackers \$75.00

CHARCUTERIE & ARTISIAN CHEESE PLATTER

Selection of Gourmet Sliced Meats, Artisan and Imported Cheeses, Mediterranean Olives, Artichoke Hearts, Mixed Nuts, Grapes and Seasonal Berries. Served with Crackers and Toasts \$90 *Add Smoked Salmon \$150.00

TAPAS & HORS D'OEUVRES

Minimum of 2 Dozens Per Item

CHICKEN

- Mini Chicken Quesadillas with a Creamy Salsa Dip \$4.00
- Chicken Drumettes with a Blue Cheese Dip \$4.00
- Chicken Apple Salad on Endives \$5.00
- Mini Chicken Satay with a Savory Peanut Sauce \$5.00

SEAFOOD

- Smoked Salmon, Dill Cream Cheese and Capers on a Crostini \$5.00
- Fresh Jumbo Prawns with Tangy Cocktail Sauce \$6.00
- Mini Crab Cakes with Honey Sriracha \$6.00

BEEF/PORK

- Fresh Sliced Prosciutto Wrapped Melon Balls \$4.00
- Mini Beef Empanadas \$4.00
- Beef Tenderloin Crostini with an Aioli Sauce \$5.00
- Teriyaki Beef Skewers \$5.00

VEGETARIAN

- Classic Devil Egg with Smoked Paprika \$4.00
- Traditional Vegetable Spring Roll with a Spicy Chili Sauce \$4.00
- Tomato Bruschetta \$4.00
- Antipasto & Mozzarella Skewers \$5.00
- Vegetable Samosas with Fresh Herb Greek Yogurt \$5.00



*Offerings subject to change due to availability or seasonality

HOSTED CONSUMPTION BAR

- Gold Spirits and Wine \$12.00
- Platinum Spirits and Wine \$15.00
- Titanium Spirits and Wine \$18.00
- Domestic Beer \$9.00
- Import Beer \$10.00
- Soda, Water, Juice \$4.00

SPIRITS, BEER, AND WINE

GOLD BAR

PLATINUM BAR

SPIRITS

House Vodka, Gin, Tequila, Rum, Whiskey, Scotch BEER Michelob ULTRA, Bud Light, Samuel Adams (Domestic) Stella Artois, Allagash White, Guinness (Import) WINE House Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

SPIRITS

SVEDKA Vodka, Beefeater Gin, Bacardí Rum, Jose Cuervo Tequila, Slane Irish Whiskey, Jim Beam Bourbon, Dewars Scotch BEER Michelob ULTRA, Bud Light, Samuel Adams (Domestic) Stella Artois, Allagash White, Guinness (Import) WINE Francis Coppola Merlot, Hahn Pinot Noir, Chateau Ste. Michelle Chardonnay, Rodney Strong Sauvignon Blanc

TITANIUM BAR

SPIRITS

Grey Goose Vodka, Bombay Sapphire Gin, Diplomático Rum, Patrón Silver Tequila, Jameson Irish Whiskey, Buffalo Trace Kentucky Straight Bourbon Whiskey, Johnnie Walker Scotch, Hennessy V.S Cognac

BEER

Michelob ULTRA, Bud Light, Samuel Adams (Domestic), Stella Artois, Allagash White, Guinness (Import) WINE

Hess Collection Cabernet Sauvignon, Decoy Pinot Noir, Seghesio Zinfandel, Wente Chardonnay, Carletto Pinot Grigio, McBride Sisters Sauvignon Blanc

AC HOTEL PLEASANTON

5990 Stoneridge Mall Road, Pleasanton, California, USA

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