

# CATERING MENU



# WELCOME

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact us.

Thanks for making us a part of your plans, and welcome to Hilton Garden Inn!

Gidget Realuyo  
General Manager  
(925) 292-2000



# BUFFET BREAKFAST SELECTIONS

Note: All breakfast buffets require a minimum of 20 people.



## **THE CONTINENTAL 18.95**

Assorted fresh baked Danishes, scones, muffins, assorted juices, coffee and tea

## **ALL AMERICAN BUFFET 22.95**

Scrambled eggs with chives, country potatoes, sausage or crisp bacon, assorted juices, coffee and tea

## **EXECUTIVE CONTINENTAL 21.95**

Assorted fresh baked Danishes, scones, muffins, fresh toasted bagels and cream cheese, fresh seasonal fruit platter and assorted flavored yogurts, assorted juices, coffee and tea



## **OLD FASHIONED COUNTRY BUFFET 24.95**

Fluffy scrambled eggs, bacon, sausage, country potatoes, biscuits and gravy, assorted Danishes and muffins, fresh fruit tray, assorted juices, coffee and tea

## **DELUXE ALL AMERICAN BUFFET 25.95**

Fluffy scrambled eggs, bacon, sausage, country potatoes, bakery basket, bagels with cream cheese, fresh fruit tray, individual flavored yogurts, French toast triangles with maple syrup, assorted juices, coffee and tea

*A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*

(all prices per person)

# SERVED LUNCHEON CHICKEN



*A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*

## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

## PLATED ENTRÉES:

### **MEDITERRANEAN CHICKEN 36.95**

Breast of chicken grilled and topped with Pesto cream sauce, served with Wild rice pilaf

### **CHICKEN POMODORO 36.95**

Grilled chicken breast smothered in a creamy roasted red bell pepper sauce, includes spaghetti pasta with diced tomatoes, basil, garlic and parmesan cheese

### **CHICKEN PARMIGIANA 36.95**

Chicken breast lightly breaded, topped with tomato sauce, melted mozzarella and parmesan cheese, over linguini pasta

### **CHICKEN MONTERREY 36.95**

Grilled chicken breast topped with sliced tomatoes, avocado, Monterey jack cheese and chardonnay white sauce, served with creamy mashed potatoes

### **CHICKEN PICATTA 36.95**

Breast of chicken finished with a light lemon cream sauce and capers, served with mashed potatoes

### **CHICKEN MARSALA 36.95**

Breast of chicken smothered in a creamy mushroom and Marsala wine sauce, served with mashed potatoes

(all prices per person)

# SERVED LUNCHEON BEEF, PORK, & SEAFOOD

## PLATED ENTRÉES:

### ROASTED PORK LOIN 38.95

Roasted pork loin medallions topped with mushrooms, marsala wine sauce and creamy mashed potatoes

### FILLET OF SALMON 39.95

#### Price Subject To Change

Fresh salmon fillets grilled, topped with lemon caper butter sauce, and wild rice pilaf

### FILLET OF HALIBUT 45.95

#### Price Subject To Change

Fresh halibut fillets grilled, topped with lemon citrus beurre blanc, over jasmine rice

### GRILLED SIRLOIN OF BEEF 42.95

Grilled sirloin steak topped with Bordelaise sauce, served with rosemary roasted potatoes

### GRILLED NEW YORK STEAK 45.95

10 oz. grilled New York steak with mushroom demi-glaze sauce and creamy mashed potatoes.

(all prices per person)



## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

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# SERVED LUNCHEON VEGETARIAN PASTAS

## PLATED ENTRÉES:

### LINGUINI PESTO 32.95

Linguini pasta tossed with pesto, fresh basil, halved cherry tomatoes, and shaved parmesan cheese.

Add chicken for \$5.00

### CLASSIC CHEESE TORTELLINI 32.95

Four cheese tortellini with classic creamy alfredo sauce finished with fresh grated parmesan cheese

(all prices per person)

## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert



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# LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.



## **DAGWOOD DELI** **32.95** per person

Assorted carved meats to include: roast beef, honey cured ham, oven roasted turkey breast with assorted domestic and imported cheeses. Freshly baked and assorted breads with condiment tray. Signature salads: garden green salad with assorted dressings, housemade country potato salad. Individual bags of potato chips. Assorted cookie tray for dessert.

Add soup of the day for \$2.00 per person.

## **FIESTA AUTENTICA** **39.95** per person

Chile Verde pork and chicken enchiladas, served with all the fixings, Spanish rice, black beans, Mexican style salad with assorted dressing. Warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert.



## **FAJITA FIESTA** **39.95** per person

Grilled beef and chicken fajitas, served with all the fixings, Spanish rice, refried beans, Spanish style salad with assorted dressing. Warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert.

Add shrimp for additional \$4.00

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# LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.



## **A DAY IN THE PARK** 39.95 per person

Boneless chicken breast with homemade BBQ sauce, tri-tip steak with our special marinade, smoky style baked beans, garden salad with assorted dressings, potato salad, corn bread, shortcake for dessert.

## **TOUCH OF TUSCANY** 36.95 per person

Chicken parmesan, penne pasta with house marinara sauce, fettuccini with classic alfredo sauce, classic Caesar salad, fresh seasonal vegetables, bread sticks, fresh grated parmesan cheese, Chef's choice dessert.

Add Italian sausage to the marinara sauce for an additional \$3 per person and chicken to the alfredo sauce for additional \$3 per person.

## **WINE COUNTRY** 36.95 per person

Choice of chicken Picatta or chicken marsala, rigatoni pasta tossed with parmesan, butter, and parsley, vegetable medley, fresh seasonal salad, warm rolls and butter, Chef's choice dessert



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# LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.

## **GREEK SELECTIONS 40.95 per person**

### Choice of one entrée:

- Souvlaki skewers: (Chicken or Beef) Grilled small pieces of marinated meat
- Gyros beef and lamb: thinly sliced beef and lamb Gyro meat

- Add a third meat to skewers or gyros for an additional \$3 per person
- Entrées served with warm Pita Bread and Tzatziki sauce

### Choice of one salad dish:

- Greek Caesar salad: Romaine lettuce, Parmesan cheese, Croutons, Kalamata olives, Caesar
- Greek salad: Cucumber, tomato, red onion, feta cheese, and Kalamata olives with a Greek vinaigrette

### Choice of one side dish:

- Orzo pasta pilaf
- Rice pilaf
- Crispy feta fries
- Assorted seasonal vegetables
- Roasted rosemary potatoes

### Choice of one dessert dish:

- Baklava: Flaky phyllo dough layered with honey and nuts
- Fruit skewers: Assorted fruit served with caramel, raspberry, and Nutella sauces on the side



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# LUNCHEON BUFFET

Buffet includes coffee and iced tea, and requires a minimum of 20 guests. A \$2.00 fee will be added to any buffet that falls below 20 guests.



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## **ORIENTAL EXPRESS 39.95 per person**

General Tso's chicken, beef and broccoli, Chinese fried rice, fresh seasonal vegetables, egg rolls, Asian salad with Asian Dressing, Chef choice dessert

## **ASIAN BUFFET 39.95 per person**

Korean beef bulgogi, Kung pao chicken, Filipino pancit noodles, Steamed jasmine rice, eggplant tofu, Asian salad with Asian dressing, chef choice dessert.

## **GARDEN INN 41.95 per person**

Roasted Tri tip covered with mushroom demi Sauce, Cheese ravioli in creamy roasted red bell pepper sauce, Roasted rosemary red potatoes, fresh seasonal vegetables, garden green salad with assorted dressings, Chef choice dessert.

# AFTERNOON BREAK

## **BROWNIE AND COOKIE RECESS**

**12.95** per person

Home baked cookies and brownies and a bowl of whole fresh fruit. Served with half pints of assorted milks.

## **FITNESS FROLIC**

**13.95** per person

A platter of fresh cut fruit, granola bars, a selection of power bars, served with assorted vitamin waters.

## **CHEESE AND VEGGIE BASKET**

**14.95** per person

A brimming basket selection of seasonal crisp vegetable crudités and creamy ranch dip along domestic cheese and crackers and whole fruit, served with lemonade and tea.

## **THE MUNCHIES**

**13.95** per person

Snack mix, mixed nuts and freshly popped popcorn, served with lemonade and tea.



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# SPECIALTY BREAK PACKAGES

## **ALL DAY BEVERAGE** 19.95 per person

**Morning Service:** Regular and decaffeinated coffee and hot tea, bottled waters, and assorted soft drinks

**Mid-Morning:** Beverage refresh – regular and decaffeinated coffee and hot tea, bottled waters, and assorted soft drinks

**Mid-Afternoon:** Beverage refresh – regular and decaffeinated coffee and hot tea, bottled waters, and assorted soft drinks

## **EXECUTIVE BREAK** 28.95 per person

**Morning Service:** Assorted Danish, muffins and scones, sliced seasonal fresh fruit, fruit juices, coffee and varietal teas

**Mid-Morning:** Refresh coffee and varietal teas

**Mid-Afternoon:** Assorted soft drinks, mineral waters, assorted cookies or brownies, coffee and varietal teas

## **GARDEN INN BREAK** 28.95 per person

**Morning Service:** Assorted Danish, muffins and scones, sliced seasonal fresh fruit, fruit juices, coffee and varietal teas

**Mid-Morning:** Refresh coffee and varietal teas

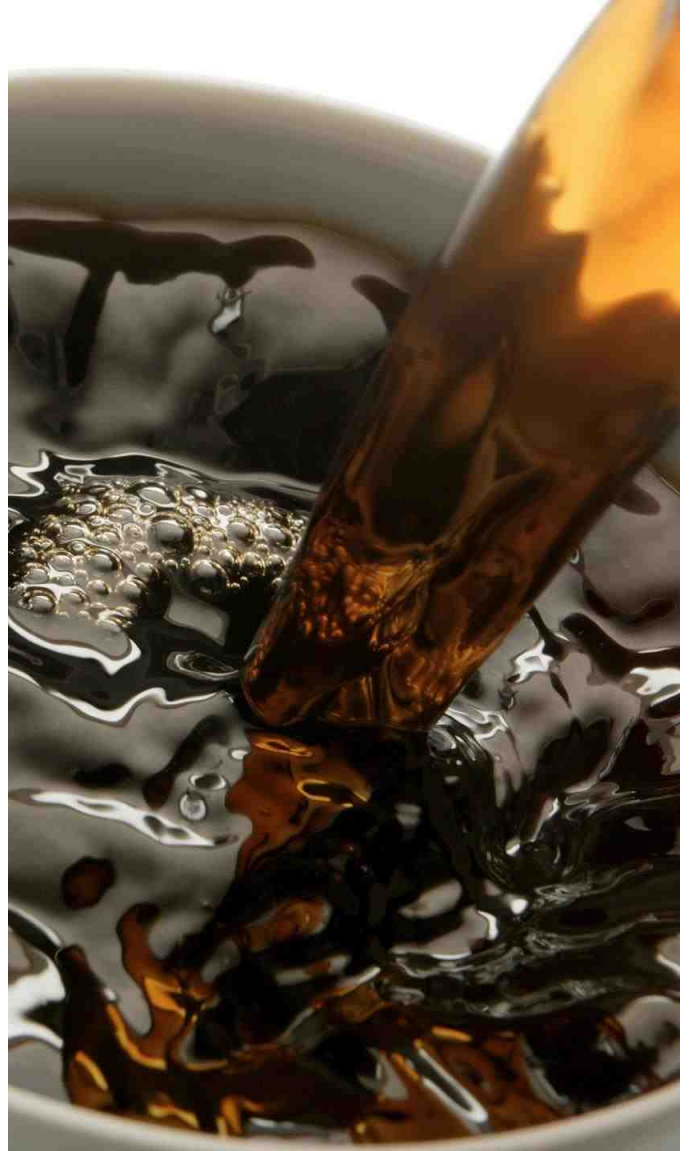
**Mid-Afternoon:** Assorted soft drinks, mineral waters, assorted baked bars – lemon, raspberry and Oreo, fresh fruit skewers, coffee and varietal teas

## **LIVERMORE BREAK** 28.95 per person

**Morning Service:** Bagels with cream cheese, assorted Danish and muffins, individual yogurts, assorted juices, coffee and varietal teas

**Mid-Morning:** Refresh coffee and varietal teas, whole fresh fruit

**Mid-Afternoon:** Assorted soft drinks, mineral waters, granola bars, whole fresh fruit, coffee and varietal teas



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# SERVED DINNER CHICKEN

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

## PLATED ENTRÉES:

### **MEDITERRANEAN CHICKEN 41.95**

Grilled breast of chicken and topped with pesto cream sauce, served with wild rice pilaf

### **CHICKEN POMODORO 41.95**

Grilled chicken breast smothered in a Creamy roasted red bell pepper sauce, includes spaghetti pasta with diced tomatoes, basil, garlic and parmesan cheese

### **CHICKEN PARMIGIANA 41.95**

Chicken breast lightly breaded, topped with tomato sauce, melted mozzarella and parmesan cheese, over linguini pasta

### **CHICKEN MONTEREY 41.95**

Grilled chicken breast topped with sliced tomatoes, avocado, Monterrey jack cheese and Chardonnay white sauce, served with creamy mashed potatoes

### **CHICKEN PICATTA 41.95**

Breast of chicken finished with a light lemon cream sauce and capers, served with mashed potatoes

### **CHICKEN MARSALA 41.95**

Breast of chicken smothered in a creamy mushroom and Marsala wine sauce, served with mashed potatoes

(all prices per person)

## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

# SERVED DINNER CHICKEN

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



## PLATED ENTRÉES:

### CHICKEN CORDON BLEU 42.95

Breast of chicken stuffed with sliced ham and blue cheese, lightly breaded and baked until golden brown, served with rice pilaf

### LEMON BASIL CHICKEN 41.95

Breast of chicken stuffed with a blend of lemon, basil, and Ricotta cheese, topped with a beurre blanc sauce and served with rice pilaf

(all prices per person)



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## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

# SERVED DINNER BEEF & PORK

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



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## PLATED ENTRÉES:

### ROAST SIRLOIN OF BEEF 45.95

Strip sirloin rubbed with herbs and spices, slow roasted, served with horseradish sauce, mushroom demi-glace sauce, and roasted potatoes

### ROAST PORK LOIN 42.95

Roasted pork loin medallions topped with mushroom marsala wine sauce and creamy mashed potatoes

### NEW YORK STRIP STEAK 45.95

Grilled and served with sautéed mushrooms, caramelized onions, and roasted potatoes

### ROAST PRIME RIB OF BEEF 52.95

Prime rib rubbed with seasonings and herbs, with au jus, creamed horseradish and rosemary roasted potatoes

### GRILLED SIRLOIN OF BEEF 46.95

Grilled sirloin steak topped with Bordelaise Sauce and Rosemary roasted potatoes

### GRILLED NEW YORK STEAK 48.95

Grilled New York steak topped with Mushroom Demi-glaze sauce and creamy mashed potatoes

## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

(all prices per person)

# SERVED DINNER VEGETARIAN

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



## CHILDREN'S SELECTIONS:

<b>CHICKEN TENDERS AND FRIES</b>	<b>19.95</b>
<b>CHEESEBURGER AND FRIES</b>	<b>19.95</b>
<b>SPAGHETTI AND MEATBALLS</b>	<b>19.95</b>
<b>GRILLED CHEESE AND FRIES</b>	<b>19.95</b>

(all prices per child 10 and under)

## EACH ENTRÉE IS SERVED WITH:

- Fruit cup

## PLATED ENTRÉES:

### LINGUINI PESTO **35.95**

Linguini pasta tossed with pesto, fresh basil, halved cherry tomatoes, and shaved parmesan cheese.

Add chicken for \$4.00 extra.

### WILD MUSHROOM RAVIOLI **36.95**

Large mushroom ravioli in a creamy alfredo sauce

### EGGPLANT PARMIGIANA **37.95**

Lightly breaded eggplant, baked with zesty marinara sauce with mozzarella and parmesan cheese, served on a bed of marinated vegetables

(all prices per person)

## EACH ENTRÉE IS SERVED WITH:

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

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# SERVED DINNER SEAFOOD

Note: A \$2.00 up-charge will be added to the menu price when multiple selections are ordered.



## PLATED ENTRÉES:

**All Seafood Pricing Subject to Change**

### **LOBSTER RAVIOLI 46.95**

Large round egg pasta pillows filled with a blend of langoustino, lobster meat, ricotta cheese and spinach in a creamy sweet red bell pepper sauce

### **FILLET OF SALMON 43.95**

Fresh salmon fillets grilled and topped with lemon butter capers sauce and wild rice pilaf

### **SHRIMP & NEW YORK STEAK 52.95**

Grilled jumbo shrimp served with New York steak and mashed garlic potatoes

### **FILLET OF HALIBUT 49.95**

Fresh Halibut fillet grilled and topped with Lemon Citrus Beurre Blanc, over Jasmine Rice



(all prices per person)

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## **EACH ENTRÉE IS SERVED WITH:**

- Garden salad
- Seasonal vegetables
- Fresh baked rolls and butter
- Coffee and iced tea
- Chef's Choice dessert

# DINNER BUFFET

## **MEXICAN FIESTA 39.95 per person**

Choose your own style of taco, with either beef or chicken and crispy corn or soft flour tortillas. Served with cheese enchiladas, all the fixings, Spanish rice, refried beans, Mexican style salad with assorted dressing, and tortilla chips with homemade salsa. Churros for dessert. Upgrade the tacos or enchiladas to shrimp for an extra \$5.00 per person.

## **ORIENTAL EXPRESS 41.95 per person**

General Tso's chicken, beef and broccoli, Chinese fried rice, egg rolls, fresh seasonal vegetables, Asian salad with Asian dressing, chef choice dessert

## **ASIAN BUFFET 41.95 per person**

Korean beef bulgogi, Kung pao chicken, Filipino pancit noodles, steamed jasmine rice, eggplant tofu, Asian salad with Asian dressing, Chef choice dessert

## **FAJITA FIESTA 41.95 per person**

Grilled beef and chicken fajitas, served with all the fixings, Spanish rice, refried beans, Mexican style salad with assorted dressing, warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert. Add shrimp for additional \$4.00



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### **EACH BUFFET IS SERVED WITH:**

- Freshly Brewed Coffee and Iced Tea

**Note: A \$2.00 fee will be added to any buffet that falls below 20 guests.**

# DINNER BUFFET

## **FIESTA AUTENTICA** 42.95 per person

Chile Verde pork and chicken enchiladas, served with all the fixings, Spanish rice, black beans, Mexican style salad with assorted dressing. Warm flour tortillas, tortilla chips and homemade salsa. Churros for dessert.

## **TOUR OF ITALY** 39.95 per person

Traditional meat lasagna, pesto linguini pasta, classic Caesar salad, fresh seasonal vegetables, garlic bread, fresh grated parmesan cheese. Tiramisu for dessert.

## **WINE COUNTRY** 39.95 per person

Choice of Chicken Picatta or Chicken Marsala, rigatoni pasta tossed with parmesan, butter, and parsley, vegetable medley, fresh seasonal salad, warm rolls and butter, summer dessert.

## **GARDEN INN** 48.95 per person

Roasted Tri tip covered with mushroom demi sauce, cheese ravioli in creamy roasted bell pepper sauce, Roasted rosemary red potatoes, fresh seasonal vegetables, garden green salad with assorted dressing, chef choice dessert.



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### **EACH BUFFET IS SERVED WITH:**

- Freshly Brewed Coffee and Iced Tea

**Note: A \$2.00 fee will be added to any buffet that falls below 20 guests.**

# DINNER BUFFET



## **GREEK SELECTIONS 42.95 per person**

### Choice of one entrée:

- Souvlaki skewers: (Chicken or Beef) Grilled small pieces of marinated meat
- Gyros beef and lamb: thinly sliced beef and lamb Gyro meat

- Add a third meat to skewers or gyros for an additional \$3 per person
- Entrées served with warm Pita Bread and Tzatziki sauce

### Choice of one salad dish:

- Greek Caesar salad: Romaine lettuce, Parmesan cheese, Croutons, Kalamata olives, Caesar
- Greek salad: Cucumber, tomato, red onion, feta cheese, and Kalamata olives with a Greek vinaigrette

### Choice of one side dish:

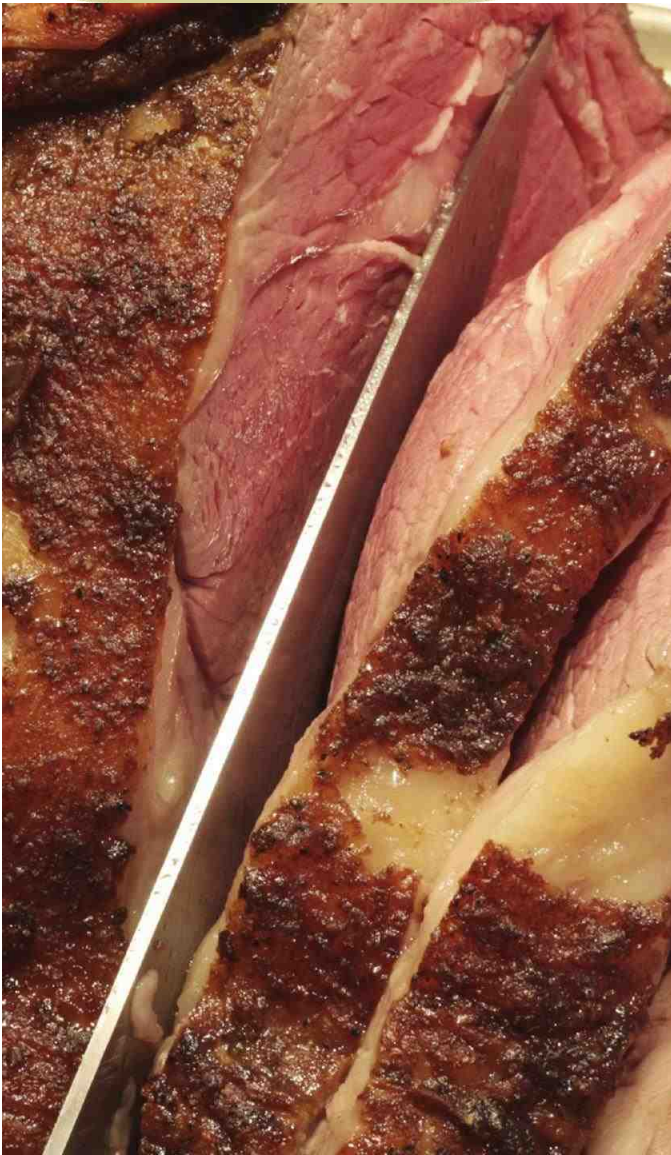
- Orzo pasta pilaf
- Rice pilaf
- Crispy feta fries
- Assorted seasonal vegetables
- Roasted rosemary potatoes

### Choice of one dessert dish:

- Baklava: Flaky phyllo dough layered with honey and nuts
- Fruit skewers: Assorted fruit served with caramel, raspberry, and Nutella sauces on the side

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# DINNER BUFFET ADD-ONS



## **PASTA STATION 375.00 for 25 people**

Your choice of two classic pasta combinations:

Fettuccini pasta with classic alfredo sauce, cheese tortellini or cheese ravioli with house made marinara sauce, baked ziti with Bolognese sauce, or penne pasta with pomodoro sauce, served with warm breadsticks and fresh grated parmesan cheese.

Add \$60.00 to add an additional station with a pasta attendant, preparing made-to-order servings of penne pasta and tri-color tortellini with white and red sauces.

## **CARVING STATION 500.00 for 25 people**

Choice of two carved meats: roasted turkey breast, honey baked ham, pork tenderloin, slow roasted beef, or prime rib for an additional \$75.00. Cut to order by an attendant, served with warm rolls and condiments.

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# HOLIDAY DINNER BUFFET

**\$49.95 PER PERSON**

## CHOICE OF 2 ENTREES:

- Herb Roasted Turkey with Cranberry Sauce and Rich Turkey Gravy
- Roasted Pork Loin with Fig and Port Wine Reduction
- Glazed Spiral Cut Ham
- Roasted Butternut Squash, Leek, and Crimini Mushrooms with Creamy Mascarpone Sauce over Penne Pasta
- Portobello Parmesan with marinara Sauce over Seasonal Vegetables
- Arugula, Pecorino Cheese, Black Pepper, Sautéed Vegetables with Linguini with a light butter sauce.
- Roast Prime Rib with Au Jus and Horseradish Sauce (add \$10)
- Chargrilled Beef Tenderloin with Garlic Dijon Glaze (add \$10)
- Grilled Fresh Salmon with Balsamic Glaze or Lemon Herb Buerre Blanc (add \$10)



## CHOICE OF 2 STARCHES:

- Wild Rice with Fresh Spinach and Crimini Mushrooms
- Ciabatta bread stuffing with Italian Sausage and Mushrooms
- Creamy Parmesan Polenta
- Mashed Buttermilk Mashed Potatoes
- Roasted Sweet Potatoes with an Orange and brown sugar reduction, dried cranberries, and apples
- Mashed yams with butter, Brown sugar, and a Marshmallow crust
- Scalloped Potatoes

(all entrees served with rolls and butter, seasonal dessert, and coffee and tea service)



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# HOLIDAY DINNER BUFFET

**\$49.95 PER PERSON**

## **CHOICE OF 1 VEGETABLE:**

- Sauteed green beans with Leek and Tomato
- Roasted Brussels Sprouts with Bacon and balsamic glaze
- Roasted Parmesan Broccoli and Cauliflower
- Roasted Root Vegetables
- Broccoli and Cauliflower Gratin
- Fresh Sauteed Seasonal Vegetables

## **CHOICE OF 1 SALAD:**

- Caesar Salad
- Antipasta Salad
- Spinach salad with Bacon, Tomato, and Gorgonzola cheese
- Arugula Salad with Roasted Beet, Candied Pecans, and Goat cheese
- Garden Salad



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# HORS D'OEUVRES

Hors d'oeuvres include 50 pieces

## MEDITERRANEAN VEGETABLE DISPLAY 179.00

Marinated and grilled eggplant, zucchini, summer squash, and cauliflower.

## FRUIT AND CHEESE DISPLAY 209.00

Select artisan cheeses, whole grain crackers, and fresh seasonal fruit.

## CHEESE DISPLAY 199.00

Domestic cheese board served with crackers and sliced baguette

## FRUIT DISPLAY 189.00

Fresh seasonal fruits and berries

## VEGETABLE CRUDITÉ 159.00

Fresh seasonal vegetables served with select dipping sauces.

## BRUSCHETTA 169.00

Garlic toasted French bread slices generously topped with fresh Roma tomatoes, extra virgin olive oil, and fresh minced basil.

## QUESADILLAS 179.00

Multi-flavored tortillas overflowing with jack cheese, diced jalapenos and spices, salsa fresca, sour cream, fresh guacamole. Add crab and shrimp for \$75.00.

## BREADED RAVIOLI 169.00

Crusted ravioli with creamy four cheese blend filling. Served with homemade marinara sauce.



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# HORS D'OEUVRES

Hors d'oeuvres include 50 pieces

## CHICKEN TAQUITOS 169.00

Shredded chicken and green chili peppers tightly rolled into corn tortillas.

## CRAB RANGOONS 189.00

Golden wonton wrappers stuffed with cream cheese and crab meat .

## SAMOSAS 179.00

Crispy pockets filled with potato, peas, and Indian spices. Served with mango chutney.

## SPANAKOPITA 179.00

Golden phyllo dough stuffed with spinach and Greek feta cheese.

## STUFFED MUSHROOMS 209.00

Mushroom caps overstuffed with freshly ground veal, spinach and mozzarella cheese.

## CHICKEN WINGS 189.00

Lightly seasoned and baked jumbo wings served with cool crisp celery sticks and sides of ranch and blue cheese dip.

## POT STICKERS 169.00

Steamed morsels of wrapped pork. Served with hot mustard and ginger soy dip.

## MINIATURE EGG ROLLS 169.00

Minced pork with Asian vegetables rolled in delicate wonton wrappers deep fried and served with sweet 'n' spicy chili and garlic oil.



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# HORS D'OEUVRES

Hors d'oeuvres include 50 pieces

## **CHICKEN BREAST TENDERS 169.00**

Select pieces of all white breast meat, breaded and deep fried, accompanied by a trio of sauces: ranch, barbeque, and honey mustard.

## **SATAY SKEWERS 189.00**

Marinated chicken breast or steak strips weaved onto bamboo skewers, grilled and served with peanut sauce.

## **SOUVLAKI SKEWERS 199.00**

Chicken or Beef marinated in olive oil, lemon juice, minced garlic and Greek oregano and grilled to perfection. Served with tzatziki sauce.

## **ANTIPASTI 189.00**

Selection of Italian meats and cheese, marinated vegetables and imported olives.

## **SHRIMP DISPLAY 239.00**

Jumbo shrimp cocktail with seasoned or battered shrimp, deep fried golden brown accompanied by a duet of select seafood sauces.

## **CRAB CAKES 289.00**

Rich blend of crab meat, peppers, and shallots, handmade and lightly breaded. Served bite sized with creamy aioli sauce.



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# ADDED SELECTIONS



**ASSORTED SOFT DRINKS** 3.00 ea

As well as bottled and sparkling waters

**BOTTLED FRUIT JUICE** 4.00 ea

Apple, cranberry, and orange

**OCEAN SPRAY FRUIT JUICE** 10.00 carafe

20.00 pitcher

Apple, cranberry, and orange

**COFFEE AND TEA SERVICE** 60.00 per gallon

Coffee and tea by the gallon

**FRESH BAKED COOKIES** 45.00 two dozen

Chocolate chip, oatmeal, peanut butter, macadamia nut

**DOUBLE FUDGE BROWNIES** 45.00 two dozen

**BAKED BARS** 45.00 two dozen

Lemon, raspberry, and Oreo

**BAKERY BASKET** 65.00 two dozen

Assorted pastries

**HÄAGEN-DAZS ICE CREAM BARS** 5.50 ea

**FRESH FRUIT SKEWERS** 4.50 ea

**WHOLE FRESH FRUIT** 3.00 ea

**WARM JUMBO PRETZELS** 4.00 ea

Served with mustard

**GRANOLA BARS** 3.00 ea

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# BEVERAGE SELECTIONS



## HOUSE SELECTIONS

Well Cocktails	<b>8.00</b>
Premium Cocktails	<b>10.00 - \$15.00</b>
House Wine (cabernet, merlot, chardonnay, pinot grigio, and champagne)	<b>30.00 per bottle</b>
Premium Wine (ask for current wine list)	<b>35.00 &amp; up</b>
Soft drinks, mineral waters	<b>3.00</b>

## BEER

Domestic	<b>7.00</b>
Imported	<b>8.00</b>

**CORKAGE FEE** 25.00 per bottle

**PRIVATE CASH BAR** 350.00 setup fee

## HOSTED BAR PER HOUR

Setup	<b>250.00</b>
1 <sup>st</sup> hour	<b>17.50 pp</b>
2 <sup>nd</sup> hour	<b>13.50 pp</b>
3 <sup>rd</sup> hour	<b>10.00 pp</b>

*A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*

# ALCOHOL SELECTIONS



*A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*

## WELL SELECTIONS

9.00 per shot

**Vodka:** Smirnoff

**Gin:** Beefeater

**Rum:** Cruzan

**Tequila:** Sauza

**Bourbon:** Jim Beam

**Scotch:** Grants

**Liquors:** Korbel Brandy

## CALL SELECTIONS

11.00 per shot

**Vodka:** Absolut (all flavors), Effen, Tito's Vodka

**Gin:** Bombay, Tangueray

**Rum:** Bacardi Silver, Captain Morgan, Cruzan, Malibu, Myers

**Tequila:** Hornitos

**Whiskey:** Fireball, Seagram 7, Seagram VO, Southern Comfort

**Scotch:** Chivas Regal, Jameson

**Liquors:** Disaronno, Bailey's, Courvosier VSOP, Frangelica, Grand Marnier, Kahlua, Midori, Sambuca

## PREMIUM SELECTIONS

12.00 per shot

**Vodka:** Ciroc (regular, coconut, and peach), Grey Goose

**Gin:** Sapphire

**Rum:** Zaya Gran Reserva 12 Year Old Rum

**Tequila:** Cazadores, Patron Gold, Patron Silver

**Whiskey:** Crown Royal, Maker's Mark

**Scotch:** Dewar's, Johnnie Walker Black Label

**Liquors:** Chambord, Hennessy, Patron Coffee Liqueur

## DOUBLE PREMIUM SELECTIONS

Macallan 12 Year

13.00 per shot

Remy Martin VSOP

15.00 per shot

Fine Oaks 15 Year

17.00 per shot

# AUDIO/VISUAL LIST

Other audio/visual needs can be accommodated upon request. Please ask for pricing.

POWER STRIP	15.00
FLIP CHART w/ MARKERS	35.00
POST-IT FLIP CHART w/ MARKERS	45.00
DRY ERASE BOARD	50.00
4 CHANNEL MIXER	60.00
CORDED MICROPHONE	45.00
WIRELESS MICROPHONE	75.00
WIRELESS LAVALIER	145.00
BLUETOOTH WIRELESS SPEAKER	50.00
LAPTOP PATCH	20.00
A/V CART	50.00
8 x 8 SCREEN	50.00
LCD PROJECTOR	150.00
SPEAKER PHONE (OFFICE)	35.00
SPEAKER PHONE (POLYCOM)	120.00
MONITOR/DVD	150.00
SOUND PATCH	45.00
EASEL	20.00
A/V PACKAGE	200.00
(A/V cart, screen, and projector)	
DANCE FLOOR:	
12' x 12'	400.00
12' x 15'	450.00
15' x 15'	500.00

