CORPORATE MEETING PLANNER PACKAGE

$80 Per/Person (50 or more people)
$92 Per/Person (20-49 people)

DELUXE CONTINENTAL BREAKFAST
Assorted Fruit Juices
Freshly Baked Breakfast Pastries
Muffins and Scones
Jam, Honey and Fruit Butter
Sliced Seasonal Fruit and Berries
Freshly Brewed Coffee and Hot Tea
Continuous Beverage Service 8:00 am – 12:00 pm

LUNCH
Your Choice of Plated Lunch, Sandwich or Salads

EXECUTIVE PM BREAK
Bottled Water and Assorted Soft Drinks
Freshly Brewed Coffee and Hot Tea
Continuous Beverage Service 1:00 pm – 5:00 pm
Choose two items:
Whole Fruit, Fresh Popped Popcorn,
Assorted Fresh Baked Cookies, Chocolate Brownies,
Assorted Dessert Bars, Assorted Candy Bars or
Assorted Granola Bars

MEETING SPACE
General Session Based on Standard Set-Up

AUDIO VISUAL
LCD Projector, Screen, VGA Cable, Power
Strip/Extension Cord, Podium with Wired Microphone and Flipchart

Prices subject to 20% Service Charge and Sales Tax
CONTINENTAL BREAKFAST
Served with Freshly Brewed Coffee, Hot Tea and Orange Juice

CONTINENTAL $16
Assorted Fruit Juices
Freshly Baked Breakfast Pastries and Muffins

DELUXE CONTINENTAL $19
Assorted Fruit Juices
Freshly Baked Breakfast Pastries
Muffins and Scones
Jam, Honey and Fruit Butter
Sliced Seasonal Fruit and Berries

PREMIUM CONTINENTAL $22
(Minimum of 25 Guests)
Assorted Fruit Juices
Freshly Baked Breakfast Pastries, Muffins
Assorted Scones
Jam, Honey and Fruit Butter
Assorted Bagels and Cream Cheese
Sliced Fresh Fruit and Berries
Fruit Yogurt
Hard Boiled Eggs

*Add cereal or oatmeal for an additional $8 Per Person

BUFFET BREAKFAST
Served with Freshly Brewed Coffee, Hot Tea and Orange Juice

BUFFET BREAKFAST BUFFET $30
Assorted Fruit Juices
Sliced Fresh Fruit and Berries
Freshly Baked Breakfast Pastries, Muffins
Oatmeal with Brown Sugar & Raisins
Fluffy Scrambled Eggs
Eggs Benedict
Chantilly Cream French Toast
Savory Sausage and Crispy Bacon
Homestyle Breakfast Potatoes

PLATED BREAKFAST
Served with Freshly Brewed Coffee, Hot Tea and Orange Juice

TRADITIONAL $24
Fluffy Scrambled Eggs with Chives, Shredded Cheese, Crispy Bacon or Sausage and Homestyle Breakfast Potatoes and a Mini Croissant

SWEET & SAVORY $24
Homestyle Buttermilk Pancakes with Warm Maple Syrup and Savory Sausage or Crispy Bacon

SATISFACTION $26
Chantilly Cream French Toast, Berry-Fig Compote
Warm Maple Syrup, Fresh Chantilly Cream and Savory Sausage or Crispy Bacon

HEALTHWISE $24
Spinach, Mushroom and Artichoke, Sundried Tomato and Goat Cheese Frittata, Fresh Seasonal Fruit and a Bran Muffin

EGGS BENEDICT $26
Two Poached Eggs Served on an English Muffin with Canadian Ham Topped with Hollandaise
Served with Homestyle Breakfast Potatoes

Prices subject to 20% Service Charge and Sales Tax
ENHANCEMENTS

BITES

- Assorted Whole Fresh Fruit: $4 Each
- Sliced Seasonal Fresh Fruit: $9 Per Person
- Assorted Cereals with Milk: $9 Per Person
- Granola Bars: $36 Per Dozen
- Coffee Cake: $48 Per Dozen
- Assorted Fresh Baked Cookies: $39 Per Dozen
- Chocolate Brownies: $42 Per Dozen (Fudge or Walnut)
- Assorted Dessert Bars: $42 Per Dozen
- Assorted Candy Bars: $4 Each
- Mixed Nuts: $36 Per Pound
- Snack Mix: $36 Per Dozen
- Assorted Bags of Chips: $4 Per Bag
- Bags of Assorted Popcorn: $4 Per Bag
- Freshly Baked Muffins: $48 Per Dozen
- Freshly Baked Scones: $48 Per Dozen
- Croissants: $48 Per Dozen
- Bagels & Cream Cheese: $50 Per Dozen
- Chips, Salsa and Guacamole: $11 Per Person
- Yogurt, Granola, Honey and Fresh Berries: $10 Per Person

BEVERAGES

- Freshly Brewed Coffee: $58 Per Gallon
- Decaffeinated Coffee: $58 Per Gallon
- Hot Tea: $58 Per Gallon
- Lemonade: $45 Per Gallon
- Freshly Brewed Iced Tea: $45 Per Gallon
- Individual Cartons of Milk: $3 Each
- Starbucks Bottled Frap: $4 Each
- Red Bull Regular: $4 Each

(Sugar Free available upon request)

- Sports Drinks: $4 Each
- Assorted Soft Drinks: $4 Each
- Bottled Waters: $4 Each
- Chilled Juices: $45 Per Gallon

(Orange, Apple, Cranberry or Grapefruit)

Prices subject to 20% Service Charge and Sales Tax
TAKE A BREAK

AM+PM

All breaks are based on 60 minutes of continuous service
(25 Person Minimum or $100 Fee will be added)

CHACUTERIE $30
Charcuterie Board Display, Cured Meats, Pickled Vegetables, Imported & Domestic Cheese Display, Fresh Sliced Fruit & Berries, Gourmet Crackers, Sliced Baguette, Bottled and Sparkling Water

BALL PARK BREAK $22
Mini Corn Dogs and Soft Pretzels, Mustard, Beer Cheese and Ketchup, Cracker Jacks and Licorice, Soft Drinks and Lemonade

ENGLISH TEA BREAK $18
Tea Sandwiches, Scones and Shortbread Cookies, Chantilly Cream and Jam, Coffee and Iced Tea Service

COFFEE BAR $18
Biscotti’s, Coffee Cake, Assorted Gourmet Cookies, Bottled Frappuccino’s, Coffee, (3) Flavored Syrups – Vanilla, Hazelnut & Caramel, Cocoa Powder Shaker and Whip Cream

HEALTHY BREAK $18
Fresh Vegetable Display with Dips, Hummus Trio with Tzatziki and Mixed Olives, Grilled Flatbread, Vitamin Water and Infused Water

SOUTH OF THE BORDER BREAK $18
Tortilla Chips, Nacho Cheese, Salsa, Guacamole and Pico De Gallo, Warm Cinnamon Sugar Churros and Helados, Watermelon Agua Fresca and Cucumber Agua Fresca

FRENCH FRY BAR $15
French Fries, Tater Tots, Nacho Cheese, Chili, Bacon, Onions, Guacamole, Jalapenos, Sour Cream, Ketchup and Ranch

SLIDER BAR $24
Fried Chicken and Angus Ground Beef Sliders, Cheddar Cheese, Onion Straws, Chipotle Honey Aioli, Chimichurri Aioli, Mayonnaise, Ketchup, Pickles and Cole Slaw
*Add Seasoned Steak Fries $4/Per Person

SWEET TOOTH $18
Gourmet Ice Cream Bars, Freshly Baked Cookies, Fudge Brownies and Assorted Candies, Fruit Punch and Bottled Water

SMORES STATION $10
Graham Crackers, Marshmallows, Hershey Chocolate, Recess’s Peanut Butter Cups

BEVERAGE BREAK $12
Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Prices subject to 20% Service Charge and Sales Tax
SANDWICHES
Served with your choice of Artisan Chips or Steak Fries
Fruit Salad or Pasta Salad
Iced Tea, Freshly Brewed Coffee and Hot Tea
Choice of One Dessert

CAPRESE SANDWICH $26
Ciabatta, Fresh Sliced Tomatoes, Fresh Mozzarella,
Fresh Basil Drizzled with Aged Balsamic Reduction

CRISPY CHICKEN WRAP $26
Fried Chicken, Lettuce, Tomato, Avocado and
Shredded Mozzarella Cheese
Drizzled with a Chipotle Ranch Dressing
Wrapped in a Flour Tortilla

ROAST BEEF BAGUETTE $27
French Baguette, Balsamic Onions, Cheddar Cheese,
Arugula and Garlic Aioli

TURKEY AND BRIE SANDWICH $28
Cranberry Walnut Bread, Turkey, Brie, Sliced Green
Apples,
Arugula with Honey Mustard

ITALIAN $28
Italian Roll, Mortadella, Salami, Capiola, Provolone,
Pepperoncini, Lettuce, Tomato, Red Onion, Italian
Dressing

SALADS
Served with Artisan Bread and Butter
Iced Tea, Freshly Brewed Coffee and Hot Tea
Choice of One Dessert

COBB SALAD $29
Iceberg Lettuce, Chicken, Avocado, Tomato,
Cucumber, Crispy Bacon, Hard Boiled Egg,
Crumbled Blue Cheese
Buttermilk Ranch Dressing

CHOPPED CHICKEN SALAD $29
Romaine lettuce, Avocado, Black Beans,
Cherry Tomato, Cilantro, Corn, Green Onion,
Cilantro Lime Dressing

SEARED AHI TUNA SALAD $29
Mixed Greens, Ahi Tuna (cooked medium rare)
Avocado and Mango
Soy Ginger Sauce

STEAK SALAD $32
Bibb and Romaine Lettuce, USDA Choice Sirloin,
Roasted Baby Potatoes, Cherry Tomatoes,
Scallions, Croutons
Bleu Cheese Vinaigrette Dressing

SANTORINI $29
Farro, Quinoa, Kale, Beets, Red Onion, Red and Yellow
Cherry Tomatoes, Cucumber, Feta Cheese, Olive Oil,
Balsamic Vinaigrette

THE HALF N’ HALF $28
Choose a Sandwich and Salad
Served with Choice of Artisan Chips or Steak Fries
$4 up charge for Steak Salad or Sear Ahi Tuna Salad

Prices subject to 20% Service Charge and Sales Tax
PLATED
Choice of Traditional House Salad or Caesar Salad
Served with Artisan Bread and Butter
Freshly Brewed Coffee and Hot Tea
Choice of One Dessert

POULTRY $32 LUNCH/$38 DINNER
PAN ROASTED CHICKEN
Boneless Breast of Chicken, Topped with Sundried Tomatoes, Capers and Artichokes in a White Wine Butter Sauce, Roasted Seasonal Vegetables
Angel Hair Pasta

CHICKEN FERRANTI
Tender Chicken Breast Stuffed with Savory Spinach and Cheese in a Barolo Wine Sauce, Roasted Seasonal Vegetables and Herb Rice Pilaf

SANTA FE CHICKEN
Marinated Lime and Cilantro Chicken Breast Topped with Black Bean Salsa, Grilled Seasonal Vegetable and Roasted Herb Potatoes

CHICKEN “YODARE”
Japanese Style Chicken Breast, Oyster Mushrooms, Chile Oil and Sesame Seeds, Served with Jasmine Rice

BEEF $38 LUNCH/$46 DINNER
GRILLED FLANK STEAK CHIMICHURRI
Argentine Style, Roasted Baby Vegetables, Garlic Mashed Potatoes

HOMEMADE KOBE BEEF MEATLOAF
Temecula Red Wine Sauce, Truffle Mac n’ Cheese, Green Beans

SLOW BRAISED BONELESS BEEF SHORT RIBS
Port Wine Reduction, Green Beans with Pearl Onions, Sweet Potato Puree

GRilled FILET MIGNON
Truffle Cabernet Butter, Crispy Onions, Glazed Baby Carrots, Garlic Mashed Potatoes

SEAFOOD $36 LUNCH/$44 DINNER
PAN SEARED HALIBUT
Beurre Blanc, Olive Tapenade, Seasonal Roasted Vegetables and Garlic Mashed Potatoes

SOY GLAZED GINGER SALMON
Cilantro, Scallions, Baby Bok Choy, Jasmine Rice

JUMBO SHRIMP DIABLO
Jumbo Shrimp, Mexican Chiles, Tomato, Butter Grilled Vegetables, Lemon Herb Pilaf

JUMBO SHRIMP SCAMPI
Garlic and Herbs in a White Wine Butter Sauce, Orozo Risotto and Grilled Vegetables

GRILLED MAHI MAHI
Fresh Mango Salsa, Macadamia Pilaf, Grilled Seasonal Vegetables

VEGETARIAN/GLUTEN FREE $32 LUNCH/$38 DINNER
VEGETABLE STIR FRY
Rice Noodles, Tofu, Asparagus, Broccoli, Cauliflower, Julienne of Carrots, Green Onions and Fresh Beans Sprout

THE STACK
Portobello Mushroom, Grilled Zucchini, Squash, Eggplant, Wild Rice, Red Onion, Peppers, Wilted Spinach
Pesto Oil and Red Pepper Coulis

DESSERTS
Chocolate Ganache Cake, New York Cheesecake, Fruit Tart and Strawberry Shortcake
(Specialty desserts available upon request)

Prices subject to 20% Service Charge and Sales Tax
BUFFET
(25 Person Minimum, under 25 add $6.00 Per Person)
Served with Freshly Brewed Coffee and Hot Tea

SANDWICH BOARD
Tomato Bisque
Traditional House Salad and Pasta Salad
Artisan Chips
Build Your Own Sandwich:
Sliced Chicken Breast, Smoked Turkey Breast,
Roast Beef, Ham
Mayonnaise, Pesto Mayo, Dijon Mustard,
Avocado Spread, Sliced Tomato, Lettuce,
Sliced Red Onion, Dill Pickle,
Sliced Cheddar, Swiss, Pepper Jack
Sliced Artisanal Bread
Lemon Bars and Brownies
$38 Lunch

ALL AMERICAN SLIDER BAR
Fruit Salad, Homemade Pasta Salad
Grilled/Breaded Chicken Burgers,
All American Beef Hamburgers,
Freshly Baked Buns, Cheddar Cheese,
Sautéed Mushrooms, Bacon, Grilled Onions,
Ketchup, Mustard, Mayonnaise, BBQ Ranch,
Green Leaf Lettuce, Sliced Tomatoes,
Pickles, Onions
Steak Fries and Onion Rings
Ice Cream Bars
$40 Lunch

MAJESTIC
(50 Person Minimum)
Traditional Caesar Salad, Chef’s Tossed Salad
Served with your Choice of Two Dressings
Sliced Fresh Fruit
Chicken Ferranti
Salmon Picatta
Chef Carved Prime Rib of Beef
Au Jus and Horseradish
Roasted Turkey or Honey Ham
Oven Roasted Red Potatoes, Wild Rice Pilaf
Vegetable Medley
Rolls & Butter
Assortment of Desserts
$62 Lunch/Dinner

SOUTHERN COMFORT
Lunch:  Select 2 Entrées
Dinner: 3 Entrées
Garden Salad with Ranch Dressing, Cole Slaw
Cajun Black Bean Salad
Crispy Fried Chicken
BBQ Beef Brisket
Shrimp and Sausage Jambalaya
Macaroni & Cheese and Baked Beans
Green Beans with Bacon and Sautéed Onions
Freshly Baked Biscuits,
Whipped Butter and Honey
Banana Pudding, Warm Apple Pie
$40 Lunch / $46 Dinner

Prices subject to 20% Service Charge and Sales Tax
BUFFET (CONT)
(25 Person Minimum, under 25 add $6.00 Per Person)
Served with Freshly Brewed Coffee and Hot Tea

TUSCAN
(50 Person Minimum)
Lunch: Select 2 Entrées
Dinner: Select 3 Entrées
Caprese Salad
Mixed Greens with Italian Vinaigrette
Mediterranean Chicken
Shrimp and Penne Scampi
Meat Lasagna with Marinara
Italian Sausage and Peppers
Cheese Ravioli with Meat Sauce or Marinara
Grilled Vegetables and Orzo Parmesan Risotto
Focaccia Garlic Bread
Cannoli, Tiramisu
$42 Lunch / $52 Dinner

TSUBAKI
Lunch: Select 2 Entrées
Dinner: 3 Entrées
Mixed Greens with Wafu Vinaigrette
California Roll & Spicy Tuna Roll
Grilled Pumpkin & Sweet Potato Salad
Beef Flat Iron Teriyaki
Roast Chicken “Yodare”
Baked Salmon with Sweet Chili Garlic Sauce
Vegetable Tempura
Five Colored Fried Rice
Fruit & Coconut Tapioca &
2 Layer Chocolate Mousse Cake
$46 Lunch / $50 Dinner

ENCANTADO
Lunch: Select 2 Entrées
Dinner: Select 3 Entrées
Mexican Caesar Salad and Jicama Salad
Chicken Tortilla Soup
Green Chile Cheese Enchiladas
Chicken Veracruz
Carne Asada
Chicken Fajitas
Cheddar Cheese, Sour Cream, Guacamole
Pico de Gallo
Southwestern Rice and Borrracho Beans
Flour and Corn Tortillas
Fresh Corn Tortilla Chips with Red and Green Salsa
Tres Leches Cake, Churros
$42 Lunch / $52 Dinner

Prices subject to 20% Service Charge and Sales Tax
HORS D’OEUVRES DISPLAYS
FRESH VEGETABLE CRUDITE
Selection of Fresh Vegetables with Assorted Dips
$325 Per 50 Guests / $500 Per 100 Guests

FRESH SEASONAL FRUIT DISPLAY
Sliced Fresh Fruits & Berries
$375 Per 50 Guests / $525 Per 100 Guests

DOMESTIC & INTERNATIONAL CHEESE DISPLAY
Pacific Cheddar, Pepper Jack Cheese, Smoked Gouda, Mozzarella, Brie, Soft Herb Cheeses, Swiss, Manchego and Gorgonzola
Accompanied by Assorted Crackers and Baguettes
$375 Per 50 Guests / $525 Per 100 Guests

BAKED BRIE
Stuffed with Sundried Tomatoes, Mushrooms & Herbs Wrapped in Phyllo Dough
$175 Per 30 Guests

ANTIPASTO DISPLAY
Italian Meats and Cheeses, Marinated Mushroom and Cauliflower, Peppers, Tomatoes, Artichoke Hearts, Olives, Pepperoncini
$575 Per 100 Guests

CARVING STATIONS
ROASTED TURKEY BREAST
Served with Cranberry Relish, Assorted Rolls and Condiments
$325 Per 50 Guests / $425 Per 100 Guests

BAKED HONEY GLAZED HAM
Served with Gourmet Mustard and Assorted Rolls
$375 Per 50 Guests / $575 Per 100 Guests

ROAST PRIME RIB OF BEEF
Served with Au Jus, Creamed Horseradish and Assorted Rolls
$475 Per 50 Guests / $675 Per 100 Guests

HOT & COLD
HORS D’OEUVRES

HOT
(Based on 100 Pieces Per Order)
Spring Rolls $325
Pot Stickers $325
Spanakopita $325
Chorizo Stuffed Mushrooms $325
Beef or Chicken Saté $350
Deep Fried Artichokes with Herb Cheese $350
Crab Stuffed Mushrooms $425
Bacon Wrapped Scallops $425
Mini Chicken or Beef Wellington $475

COLD
(Based on 100 Pieces Per Order)
Traditional Bruschetta $350
Caprese Skewers with Fresh Mozzarella, Basil and Tomato $350
Mango Chicken on Endive $375
Prosciutto Wrapped Grilled Asparagus $375
Shrimp Tartlet with Herb Cream Cheese $375
Ahi Tuna Poke Wontons $425
Smoked Salmon Crostini with Goat Cheese $425
Sushi Rolls (California, Spicy Tuna) $425

*Add Tray Passed Butler Style Service at $50 Per Butler

HORS D’OEUVRES PACKAGES
Packages are based on a two-hour service (50 Person Minimum)

Package One $36 Per Person
One Cold Hors d’oeuvre Display
Two Cold Hors d'oeuvres
Three Hot Hors d'oeuvres

Package Two $45 Per Person
Two Hors d’oeuvres Displays
Two Cold Hors d’oeuvres
Five Hot Hors d’oeuvres

Prices subject to 20% Service Charge and Sales Tax
BANQUET BEVERAGE SELECTIONS
Sales at each bar must exceed $500 or a labor fee of $175 per bartender will apply

PREMIUM BRANDS $12
Makers Mark Whiskey
Johnny Walker Black Scotch
Glenfiddich Single Malt Scotch
Bombay Sapphire Gin
Grey Goose Vodka
Hennessy VS Cognac
Patron Silver Tequila

CALL BRANDS $10
Jack Daniels Whiskey
Crown Royal Canadian Whiskey
Chivas Regal Scotch
Tanqueray Gin
Absolut Vodka
Korbel Brandy
Bacardi Rum

BY THE BOTTLE $28
Selected Wines
Selected Champagne

BY THE GLASS
Selected Wines $8
Selected Champagne $8
Premium Beer $6
Domestic Beer $5
Soft Drink $4
Bottled Water $4

Sales at each bar must exceed $500 or a labor fee of $175 per bartender will apply

BAR PACKAGES

PREMIUM BRAND PACKAGE
First Hour- $28 Per Person
Second Hour- $18 Per Person
Each Additional Hour- $12 Per Person
Premium Brand Cocktails
Premium and Domestic Beer
Select House Wines
Soft Drinks and Bottled Water

CALL BRAND PACKAGE
First Hour- $24 Per Person
Second Hour- $14 Per Person
Each Additional Hour- $10 Per Person
Call Brand Cocktails
Premium and Domestic Beer
Select House Wines
Soft Drinks and Bottled Water

SOFT BAR PACKAGES
First Hour- $16 Per Person
Second Hour- $10 Per Person
Each Additional Hour- $6 Per Person
Premium and Domestic Beer
Select House Wines
Soft Drinks and Bottled Water

NON-ALCOHOLIC PACKAGE $10
2 Hour Service
Soft Drinks and Bottled Waters

Prices subject to 20% Service Charge and Sales Tax
WINE LIST

**SPARKLING**
- J Roget Brut, NY: $8 / $18
- Campo Viejo, Spain: $9 / $26
- Cupcake Rose, Italy: $10 / $32
- Chandon Brut Classic, California: $55

**WHITE**

**Chardonnay**
- Century Cellars, California: $8 / $24
- H3, Horse Heaven Hills, WA: $10 / $34
- Terrazas Altos Del Plata, AR: $26
- Cupcake, California: $28

**Pinot Grigio**
- CK Mondavi, California: $8 / $24
- Le Rime, Italy: $10 / $32
- Ferrari Carano, Sonoma: $36

**Sauvignon Blanc**
- CK Mondavi, California: $8 / $24
- Kim Crawford, New Zealand: $12 / $40
- Concannon, California: $26

**Red Zinfandel**
- La Terre, California: $8 / $24

**RED**

**Cabernet**
- CK Mondavi, California: $8 / $24
- 14 Hands, Washington: $10 / $32
- Callaway, California: $26

**Merlot**
- Two Vines, California: $8 / $24
- Cupcake, California: $10 / $32
- Concannon, California: $26

**Pinot Noir**
- Concannon, California: $8 / $24
- Clo Du Bois, California: $10 / $32
- Castle Rock, California: $26

**Red Varietals**
- Ravenwood, Zinfandel, California: $26
- Torres Sangre De Toro, Spain: $28
- Terrazas, Malbec, Argentina: $30

Prices subject to 20% Service Charge and Sales Tax