



CORDE VALLE  
A ROSEWOOD RESORT  
SAN MARTIN, CALIFORNIA



# EVENT MENU 2011

# CordeValle Menus 2011



*As we are inspired by our bountiful surroundings and as we strive to remain in harmony with nature, we are pleased to provide you with a tantalizing collection of fresh, seasonal menus. In collaboration with local farmers and our highly talented Chefs, we create sophisticated yet casual cuisine for a memorable experience for you and your group.*

*We look forward to providing you with top-notch service and detail throughout the planning and event process.*

*Best Regards,  
Your CordeValle Team*

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**Guarantee:**

- ❖ The guaranteed number of guests and entrées is due 7 business days prior to event date by 1:00 PM PST.
- ❖ If the guarantee is not provided, your projected attendance number will be used as the guarantee number.
- ❖ Billing will be based on the guarantee number even if attendance is less than the final guarantee number.

**Valet Fee:**

- ❖ \$19 per vehicle.
- ❖ Self parking is complimentary.

**Amenity Drops:**

- ❖ \$9 per room drop.

**Printed Menus:**

- ❖ Laser Printed Menus: \$2 per menu.
- ❖ Custom Menus: \$3.50 per menu.

**Service Charge:**

- ❖ A service charge of 22% is applicable and will be added to the final bill for all catered events. The service charge and all other expenses are subject to the current sales tax of 9.25% and are subject to change.
- ❖ All service charges are applied to the full amount of the event before a promotion is applied.

**Upgraded Services:**

- ❖ Themed buffets can be arranged with appropriate décor for an additional 10% of the Food and Beverage total.
- ❖ A Sommelier can be provided during your event to enhance your wine service for a flat fee of \$350.

**Direct Billing:**

- ❖ All services may be direct billed through your Master Account if negotiated in advance. Please contact your Catering Manager for details. Vendors are to turn their invoice in to CordeValle within 7 business days after service or the vendor will be responsible to collect payment from the client.
- ❖ Final Bills will be sent out no later than 10 business days from departure date. Full payment of the final bill is due 30 days after receipt of bill.
- ❖ All third party charges for services and/or supplies not directly supplied by the resort will be billed to the Master Account. A handling fee of 10% of all third party charges will be assessed if placed on the Master Account.

**Multiple Entrees:**

- ❖ Pre-selected multiple entrée counts are due 7 days prior to the event.
- ❖ Add \$15 per person for tableside choice of multiple entrees. The entrees will be charged at the highest price of the three selections – NON NEGOTIABLE.
- ❖ Tableside Choice Of Menu is limited to up to three entrées.
- ❖ Tableside Choice Of Menu is available for groups with 20 people or less.
- ❖ Tableside Choice Of Menu is not available at Clos LaChance Winery.
- ❖ For all menus with multiple entree selections , all plates will receive the same side dishes.

**Menu Selection:**

- ❖ Custom made menus are available upon request and are subject to a 10% increase in menu price.
- ❖ All buffets are setup for 2 hours; additional hours are subject to an additional fee.
- ❖ For every extra hour the event is extended, the client will be subject to a 30% increase in menu price.
- ❖ All prices are subject to change based on market price, seasonal availability and market conditions.
- ❖ All menu selections must be chosen from the current seasonal menu.
- ❖ For groups fewer than 8 we will provide the One Iron Bar or Il Vigneto menu.

**Private Dining:**

- ❖ *Il Vigneto Experience* is available on Mondays and Tuesdays: please inquire for fees.
- ❖ Fairway Home: add an additional 10% of the Food and Beverage total.
- ❖ Clos LaChance: add an additional 10% of the Food and Beverage total.
- ❖ Practice Range: add an additional 15% of the Food and Beverage total.

**Outside Food & Beverage:**

- ❖ No outside food or beverages are allowed on CordeValle property.
- ❖ Outside wine is not permitted on property.
- ❖ Wedding Cake is the only exception and a Cake Cutting Fee of \$5 per person will apply.

**Security:**

- ❖ Client is responsible for providing security and ensuring timely pick up of all materials following the event. Client assumes responsibility for any equipment, supplies, written materials, or any other valuable, and for the loss thereof.

**Auxiliary Services:**

- ❖ Recommendations are available for production coordinators, tours, transportation, photographers, videographers, musicians, florists and all other services that may be required to complete your event.
- ❖ During your event, meals may be provided for your vendors at the rate of \$39 per meal.

**Audio Visual:**

- ❖ CordeValle does not allow outside Audio Visual on property.

**Wireless:**

- ❖ Total of shared 4.5 MB Wireless Internet Access is available for your event and will be assessed as a one time fee per function room at the following price structure:
  - Ballroom: \$650
  - Redwood and Oak Room: \$450
  - Willow and Sycamore Room: \$200

**Tent Fees:**

- ❖ Fee includes set up, take down and equipment rental.
  - Tent without liner: \$700 per event.
  - Tent with liner: \$800 per event.
  - Pop-up tent: \$50 per event

**Labor Charges:**

- ❖ Servers: An additional server may be ordered for an event at the charge of \$150 per server (standard server ratio is one waiter per 12 guests in addition to a banquet captain).
- ❖ Chef Attendant: One Chef per 45 guests: \$200 for the first hour, \$75 for each additional hour.

**Agreed Upon Function Times**

- ❖ Staff service for reception and dinner is for 5 hours only. If the event exceeds the 5 hour time block, an overtime fee will be assessed.
- ❖ A fee will be assessed to any functions that run past the agreed upon timing as indicated on your BEOs. Fees are as follows:
  - For Daytime functions, a \$150 fee will be applied for each hour that the event runs past the agreed upon end time
  - For Evening functions, a \$250 fee will be applied for each half hour that the event runs past the agreed upon end time

**Bar Set-up and Bartenders:**

- ❖ Full Bar: \$300 set-up fee per bar, each additional hour is \$100.
- ❖ Beer & Wine Bar: \$200 set-up fee per bar, each additional hour is \$100.
- ❖ Bar set up includes:
  - Pine bar with granite counter top, glassware, garnishes, mixers and labor to set up and break down.
  - One bartender for up to 45 guests, for up to 3 hours (Reception and Dinner).
- ❖ Each addition Bartender: \$200 for up to 3 hours (minimum) or \$250 for up to 5 hours.

**Shipping & Receiving:**

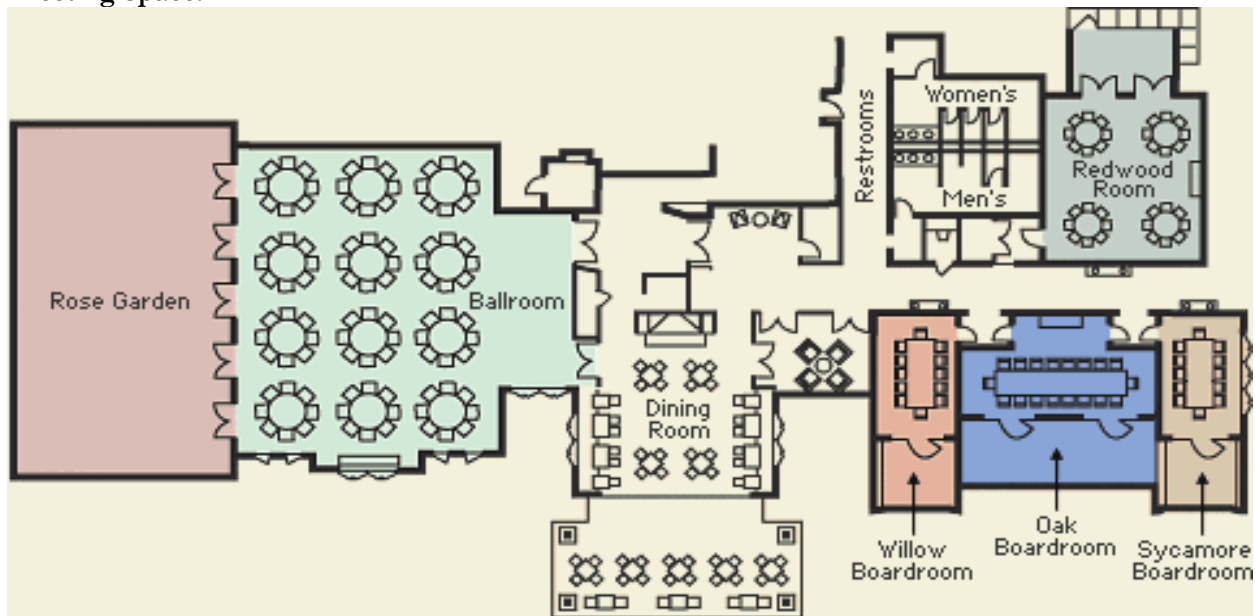
❖ Please provide the following information to your catering manager.

Event/Group Name	Event Start Date	Catering Manager	# of Boxes being shipped	Estimated arrival date of boxes

Comments \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**Meeting Space:**



	Sq Ft.	Size	Ceiling	Reception	Dining	Theater	Classroom	Conference	U-Shape
<b>Ballroom</b>									
Executive Chairs				-	-	-	92	30	38
Banquet Chairs	2663	43' x 53'	12'6"	200	180	180	120	38	46
<b>Rose Garden</b>									
Executive Chairs				-	-	-	-	-	-
Banquet Chairs	2500	50' x 50'	11'10"	200	100	140	-	-	-
<b>Redwood Room</b>									
Executive Chairs				-	-	-	24	18	20
Banquet Chairs	724	26' x 28'	11'	75	40	60	33	30	26
<b>Oak Room</b>									
Executive Chairs				-	-	-	-	20	19
Banquet Chairs	449	32' x 17'	11'	-	24	-	-	24	22
<b>Sycamore Room</b>									
Executive Chairs				-	-	-	-	12	11
Banquet Chairs	273	13' x 21'	11'	-	12	-	-	12	11
<b>Willow Room</b>									
Executive Chairs				-	-	-	-	12	11
Banquet Chairs	273	13' x 21'	11'	-	12	-	-	12	11

# Breakfast Buffets

8 Person Minimum

Prices are Per Person

Buffet is for 2 Hours

Every Extra Hour the Event is Extended is Subject to a 30% Increase in Menu Price

For groups under 8, the Plated Breakfast Selections (page 9) and One Iron Bar Breakfast Selections are available

## **The CordeValle Continental**

Freshly Squeezed Orange & Grapefruit Juices

Fresh Baked Petit Morning Muffins

Miniature Breakfast Pastries, Pain au Chocolate, Cinnamon Rolls & Petit Croissant

Composition of Seasonal Sliced Fruit & Fresh Picked Local Berries

Classic Selection of Cereals with Whole and Fat Free Milk

Freshly Brewed Illy Coffee & Decaffeinated Coffee

Selection of "T Brand" Teas

\$31

## **The First Tee Breakfast**

Freshly Squeezed Orange & Grapefruit Juices

Fresh Baked Petit Morning Muffins

Artisan Daily Baked Breads Basket with Whole Wheat, Sour Dough & English Muffins

Sweet Butter, Fresh Fruit Preserves & Honey

Composition of Seasonal Slice Fruit & Local Picked Fresh Berries

Variety of Individual Yogurts & House Made Granola

Crisp Hickory Smoked Bacon, Scrambled Farm Fresh Eggs

Freshly Brewed Illy Coffee & Decaffeinated Coffee

Selection of "T Brand" Teas

\$41

## **The Fairway Breakfast**

Freshly Squeezed Orange & Grapefruit Juices

Fresh Baked Petit Morning Muffins

Artisan Daily Baked Bread Basket with Whole Wheat, Sour Dough & English Muffins

Sweet Butter, Fresh Fruit Preserves & Honey

Composition of Seasonal Sliced Fruit & Local Fresh Picked Berries

Variety of Individual Yogurts, House Made Granola

Crisp Hickory Smoked Bacon, Chicken Apple Sausage

Roasted Breakfast Potatoes with Peppers & Onions

Scrambled Farm Fresh Eggs

Freshly Brewed Illy Coffee & Decaffeinated Coffee

Selection of "T Brand" Teas

\$44

**Light & Fit Spa Breakfast**

Freshly Squeezed Orange & Grapefruit Juice  
Fresh Squeezed Carrot Juice Shooter  
Artisan Daily Baked Bread Basket with Whole Wheat, Sour Dough & English Muffins  
Sweet Butter, Fruit Preserves & Honey  
Composition of Seasonal Sliced Fruit & Local Fresh Picked Berries  
Classic Selection of Cereals with Whole and Fat Free Milk  
Low Fat Granola & Assorted Individual Yogurts  
Whole Wheat Wraps with Scrambled Egg Whites, Fat Free Mozzarella, Tomato & Fresh Basil  
Freshly Brewed Illy Coffee & Decaffeinated Coffee  
Selection of "T Brand" Teas  
\$42

**Omelet Station**

*\$200 Fee for Chef Attendant for the First Hour, Per Station  
One Chef for Up to 45 Guests  
\$75 for Each Additional Hour, Per Station*

A great addition to any of our breakfast & brunch buffets, with customized  
Omelets prepared by a Chef Attendant  
\$13

**Pancake Station**

*\$200 Fee Per Chef Attendant for the First Hour, Per Station  
One Chef Per 45 Guests  
\$75 for Each Additional Hour, Per Station*

Live Chef Pancake Station with Toppings & 100% Natural Maple Syrup  
\$13

**Morning Compliments**

*In Addition to Your Breakfast Buffet  
Prices are Per Person*

Fresh Squeezed Organic Carrot Juice	\$8
Breakfast Burritos, Bacon, Ham, Farm Fresh Eggs & Cheese	\$10
Breakfast Sandwich, Smoked Ham, Cheddar Cheese & Egg	\$10
Bagels with Cream Cheese, Capers, Red Onions & Smoked Salmon	\$14
Crisp Hickory Smoked Bacon	\$6
Chicken-Apple Sausage	\$6
Grilled Black Forest Ham	\$6
Brioche French Toast, Organic Maple Syrup & Sweet Butter	\$11
Buttermilk Pancakes, Organic Maple Syrup & Sweet Butter	\$11
Selection of Individual Yogurts	\$6
House Made CordeValle Granola	\$8
Classic Selection of Assorted Cold Cereal	\$9
Eggs Benedict with Ham or Spinach & Hollandaise Sauce	\$13
Frittata with Garden Fresh Vegetables	\$9
Scrambled Farm Fresh Eggs	\$9
Oatmeal with Raisins & Brown Sugar	\$6
Fresh Bagels with Plain or Herbed Cream Cheese	\$6

# *Plated Breakfast Selections*

*For Up To 10 People*

## **CordeValle Fresh Start**

Freshly Squeezed Orange Juice  
Seasonal Fresh Berries & House Made Granola with Low Fat Yogurt  
Egg White Omelet with Fat Free Mozzarella, Basil & Tomato  
Pain au Chocolate, Whole Wheat Toast & Marmalade  
Freshly Brewed Illy Coffee & Decaffeinated Coffee  
Selection of "T Brand" Teas  
\$41

## **The Golfer**

Freshly Squeezed Orange Juice  
Seasonal Fresh Berries  
Huevos Rancheros  
House Made Breakfast Potatoes  
Cinnamon Dusted Churros  
Freshly Brewed Illy Coffee & Decaffeinated Coffee  
Selection of "T Brand" Teas  
\$41

## **Comfort Zone**

Freshly Squeezed Orange Juice  
Seasonal Fresh Berries  
Miniature European Style Pastries with Marmalade & Sour Breads  
Fresh Farm Scrambled Eggs  
Hash Browns  
Apple Wood Smoked Bacon  
Freshly Brewed Illy Coffee & Decaffeinated Coffee  
Selection of "T Brand" Teas  
\$41

# *Boxed Breakfast Selections*

## **On the Go Continental**

Seasonal Fresh Fruit Cup  
Individual Yogurts  
House Made CordeValle Granola  
Cinnamons Rolls  
Fiji Water  
Bottled Starbucks Frappuccino  
\$30

## **On the Go Golfer**

Whole Wheat Breakfast Burritos with Eggs, Cheese, Bacon & House Made Fries  
Seasonal Whole Fruit  
Granola Bar  
First Tee Bar  
Fiji Water  
Illy Coffee  
\$31

# *Refreshment Breaks*

*10 Person Minimum*

*Prices are Per Person*

*Add \$5 Per Person if Count is Less Than 10 People*

## **Continental**

Mini Breakfast Pastries, Pain Au Choc, Cinnamon Rolls, Petit Croissant  
Whole Fruit, Nutella, Butter and Preserves  
\$15

## **New York**

Assorted Bagels with Sweet Butter, Fruit Preserves,  
Smoked Salmon, Plain & Herbed Infused Cream Cheeses  
\$14

## **Smoothie**

Seasonal Fresh Fruit Smoothie with Berries, Honey, Yogurt & Coconut Milk  
Served with Chocolate Dipped Granola Chards  
\$17

## **The Natural**

Bran Muffins, Variety of Low Fat Fruited Yogurts, Seasonal Whole Fruit,  
Housemade Granola  
\$14

## **Barista**

*(one hour)*

Espresso Cart, Profiteroles, Biscotti  
\$18

## **CordeValle**

Imported & Domestic Cheeses, Seasonal Whole Fresh Fruit,  
Sliced French Baguettes, Assorted Crackers & Nuts  
\$20

## **South of the Border**

Crisp Tortilla Chips, Fresh Salsa & Guacamole,  
Chili & Lime Roasted Peanuts & Cinnamon Tortilla Chips  
\$13

## **Seventh Inning Stretch**

Freshly Popped Popcorn, Warm Soft Pretzel Bites  
with Gourmet Mustard, Red Vines & Ice Cream Bars  
\$20

## **Cookie Jar**

Freshly Baked Chocolate Chip, Oatmeal Raisin, Madeline Cookies  
\$11

## **Boardwalk**

Turkey Jerky & Beef Jerky, Roasted Spicy Assorted Nuts  
& Individually Wrapped Chocolate Chip Cookies  
\$20

# Brunch Buffets

20 Person Minimum

Prices are Per Person

Add \$6 Per Person if Count is Less Than 20 People

Buffet is for 2 Hours

Every Extra Hour the Event is Extended is Subject to a 30% Increase in Menu Price

## **First Tee Brunch**

Freshly Squeezed Orange & Grapefruit Juices

Fresh Baked Petit Morning Muffins

Miniature Breakfast Pastries, Pain au Chocolate, Cinnamon Rolls & Petit Croissant  
Artisan Daily Baked Bread Basket with Whole Wheat, Sour Dough & English Muffins

Sweet Butter, Fresh Fruit Preserves & Honey

Composition of Seasonal Sliced Fruit & Local Picked Fresh Berries

Variety of Individual Fruited Yogurt & House Made Granola



Smoked Salmon Display with Bagels, Capers & Red Onion

Organic Field Greens, Maple Vinaigrette, Glazed Pecans & Blue Cheese



Scrambled Farm Fresh Eggs

Crispy Smoked Bacon & Chicken Apple Sausage

House Made Roasted Potatoes

Cinnamon French Toast, Warm Organic Maple Syrup



Freshly Brewed Illy Coffee & Decaffeinated Coffee

Selection of "T Brand" Teas

\$65

## **The Fairway Brunch**

Freshly Squeezed Orange & Grapefruit Juices

Fresh Baked Petit Morning Muffins

Miniature Breakfast Pastries, Pain au Chocolate, Cinnamon Rolls & Petit Croissant  
Artisan Daily Baked Bread Basket with Whole Wheat, Sour Dough & English Muffins

Sweet Butter, Fresh Fruit Preserves & Honey

Composition of Seasonal Sliced Fruit & Local Picked Fresh Berries

Classic Selection of Cereals with Whole and Fat Free Milk

Variety of Individual Fruited Yogurt & House Made Granola



Smoked Salmon Display with Bagels, Capers & Red Onion

Poached Prawn Cocktail Shooters with Vodka Cocktail Sauce

Organic Field Greens, Maple Vinaigrette, Roasted Nuts & Blue Cheese



Scrambled Farm Fresh Eggs

Crispy Smoked Bacon

Chicken Apple Sausage

Herb & Rosemary Roasted Potatoes

Cinnamon French Toast, Warm Organic Maple Syrup

Eggs Benedict with Chive Hollandaise

Roast Beef Hash & Gravy



Freshly Brewed Illy Coffee & Decaffeinated Coffee

Selection of "T Brand" Teas

\$83

# Boxed Lunches

## **19th Hole**

### *Choice of the Following:*

Turkey, Avocado & Swiss on Whole Wheat  
Roast Beef with Whole Grain Mustard on Rye  
Turkey Wrap with Roasted Red Pepper Cream Cheese  
Roasted Vegetable & Whole Wheat Tortilla Wrap  
Tuna Salad Wrap

### *Plus:*

Grilled Garden Vegetable Pasta Salad with Pesto  
Seasonal Whole Fruit  
Bag of Potato Chips  
Fresh Baked Chocolate Chip Cookies  
CordeValle Bottled Water  
\$32

## **Lunch at the Winery**

### *Choice of the Following:*

Turkey, Avocado & Swiss on Whole Wheat  
Roast Beef with Whole Grain Mustard on Rye,  
Turkey Wrap with Roasted Red Pepper Cream Cheese  
Roasted Vegetable & Whole Wheat Tortilla Wrap  
Tuna Salad Wrap

### *Plus:*

Local Artisan Cheese with Dried Fruit & Assorted Nuts  
Seasonal Whole Fruit  
Potato Chips  
Fresh Baked Chocolate Chip Cookies  
FIJI Water  
\$40

## **Healthy and On the Go**

### *Choice of the Following:*

Turkey, Avocado & Swiss on Whole Wheat or Wrap  
Roasted Vegetable & Whole Wheat Tortilla Wrap  
Tuna Salad Wrap

### *Plus:*

Whole Seasonal Fresh Fruit  
House Made Granola  
Fat Free Yogurt  
Seasonal Berry Cup  
FIJI Water  
\$32

# *Cold Lunch Buffets*

*8 Person Minimum*

*Prices are Per Person*

*Buffet is for 2 Hours*

*Every Extra Hour the Event is Extended is Subject to a 30% Increase in Menu Price  
For groups under 8, the One Iron Bar Lunch Selections are available*

## ***All Buffet Lunches Include Iced Tea and Lemonade***

### **New York Deli Buffet**

Roast Beef with Maui Onions & Horseradish Sauce  
Grilled Eggplant with Roasted Peppers, Provolone, Black Olive Spread & Watercress  
Oven Roasted Turkey with Swiss, Sweet Onions & Cranberry Sauce  
Classic Tuna Salad, Lettuce & Tomato  
Grilled Vegetable Pasta Salad with Pesto  
Fresh Spinach Salad with Blue Cheese, Bacon & Balsamic Vinaigrette  
Dill Pickle Spears & Spicy Pepperoncini  
House Made Kettle Style Potato Chips  
Composition of Seasonal Sliced Fruit  
Pecan & Seasonal Berry Bars  
\$50

### **Wrap Buffet**

Seafood Wrap with Shaved Iceberg Lettuce  
Chicken Caesar Wrap with Romaine Lettuce  
Turkey Club Wrap with Smoked Bacon, Fresh Tomatoes  
Roasted Veggie Wrap with Peppers, Eggplant & Zucchini  
Baby Field Green Salad with Balsamic Vinaigrette  
House Made Kettle Style Potato Chips  
Composition of Seasonal Sliced Fruit  
Pecan & Seasonal Berry Bars  
\$53

### **Farmer Market Salad Buffet**

Chef's Favorite Soup of the Day  
Crisp Iceberg Lettuce Wedges, Fresh Leaves of Romaine & Petit Hand Picked Garden Greens  
Italian Balsamic, Creamy Ranch, Maple Vinaigrette  
Crisp Herb & Gilroy Garlic Croutons  
Fresh Herb Marinated Greek Feta Cheese  
Poached Oregon Sweet Shrimp with Extra Virgin Olive Oil  
Chile Marinated Soft Boiled Eggs  
Herb Roasted New Potatoes  
Marinated Black Olives, Fresh Seasonal Tomatoes, Crumbled Blue Cheese, Crispy Bacon Bits  
Fresh Sliced Cucumber  
Grilled Free Range Chicken Breast  
Preserved Lemon & Oregano Roasted Norwegian Salmon  
Composition of Seasonal Sliced Fruit  
Pecan & Seasonal Berry Bars  
\$55

# Themed Hot Lunch Buffets

8 Person Minimum

Prices are Per Person

Buffet is for 2 Hours

Every Extra Hour the Event is Extended is Subject to a 30% Increase in Menu Price  
For groups under 8, the One Iron Bar Lunch Selections are available

## **All Buffet Lunches Include Iced Tea and Lemonade**

### **Lyon's Peak BBQ**

House Made Chili Beans  
Green Chili & Cheddar Cheese Corn Bread  
Iceberg Wedge with Garlic Croutons, Blue Cheese & Ranch Dressing  
8 oz Angus Burger with all the Fixings  
Herb Marinated Chicken Breast  
Cajun Spiced Potato Wedges  
Composition of Seasonal Sliced Fruit  
Bite Sized Seasonal Pastries  
\$55

### **Mexican Fiesta**

Tortilla Chips with Salsa & Guacamole  
Romaine Salad with Spicy Garlic Vinaigrette & Grilled Shrimp  
Southwestern Corn & Chile Tortilla Soup  
Fresh Fruit Salad with Tequila-Lime Yogurt Dressing  
Grilled Chicken Enchilada with Ranchero Sauce  
Cilantro & Chile Infused Green Rice  
Black Bean Mexi-Cali with Toasted Cumin & Sweet Peppers  
Cinnamon & Sugar Dusted Churros & Bunuelos  
\$59

### **Fresh Catch of the Day**

Warm Sourdough Rolls & Sweet Butter  
New England Clam Chowder  
Spinach Salad with Toasted Walnuts, Dried Cranberries & Creamy Herb Dressing  
Grilled Salmon Medallions with Lemon Caper Sauce  
Grilled Marinated Chicken Breast  
Long Grain Rice Pilaf with Fresh Herbs  
Broccoli with Fresh Herbs  
Composition of Seasonal Sliced Fruit  
Pecan & Seasonal Berry Bars  
\$59

### **Taste of Italy**

Classic Caesar Salad with Herb Croutons & Parmesan Cheese  
Antipasto Display of Meat & Roasted Peppers  
Seasonal Pizzas & Flatbreads  
Penne Pasta with Tomato Sauce & Fresh Herbs  
Breaded Chicken Parmesan with Roma Tomato, Provolone Cheese & Fresh Basil  
Sautéed Spinach with Sliced Garlic & Chili Flakes  
Composition of Seasonal Sliced Fruit  
Assorted Italian Pastries  
\$57

# *Build Your Own Lunch Buffets*

*8 Person Minimum*

*Prices are Per Person*

*Buffet is for 2 Hours*

*Every Extra Hour the Event is Extended is Subject to a 30% Increase in Menu Price  
For groups under 8, the One Iron Bar Lunch Selections are available*

## ***Choice of 2 Starters, 2 Entrées, 2 Accompaniments & Dessert***

*\$56 Per Guest or Add to a Themed Buffet*

*\$8 Per Additional Starter, \$15 Per Additional Entrée*

*\$7 Per Additional Accompaniment, \$7 Per Additional Dessert*

### ***All Buffet Lunches Include Iced Tea and Lemonade***

#### **Starters**

Tapenade & Whole Roasted Gilroy Garlic  
Roasted Tomato Bisque with Mascarpone Toast & Pesto  
Southwestern Corn & Chile Tortilla Soup  
New England Clam Chowder  
Organic Vegetable Gazpacho  
Tortilla Chips with Salsa & Guacamole  
Seasonal Pizzas & Flatbreads  
Romaine Salad with Spicy Garlic Vinaigrette & Grilled Shrimp  
Grilled Vegetable Pasta Salad with Pesto  
Fresh Spinach Salad with Blue Cheese, Bacon & Maple Vinaigrette  
Classic Caesar Salad with Herb Croutons & Parmesan Cheese  
Fresh Mozzarella & Vine Ripe Tomatoes with Basil (Seasonal Item)  
Red Bliss Potato Salad with Herb & Sour Cream Dressing  
Grilled Vegetable Display with Roasted Pepper Aioli  
Iceberg Wedge with Garlic Croutons, Blue Cheese & Ranch  
Fresh Fruit Salad with Tequila-Lime Yogurt Dressing  
Antipasto Display of Meat & Roasted Peppers  
Cobb Style Salad  
Classic Tuna Salad, Lettuce & Tomato  
Composition of Seasonal Sliced Fruit

#### **Entrées**

##### ***Poultry***

Chipotle Glazed Chicken  
Grilled Chicken Enchilada with Ranchero Sauce  
Gnocchi with House Made Pesto & Grilled Chicken  
Grilled Marinated Chicken Breast with Fresh Herbs  
Breaded Chicken Parmesan with Roma Tomato, Provolone Cheese & Fresh Basil  
Crispy Breaded Chicken Tenders & Honey Mustard

##### ***Beef & Pork***

Steak Quesadilla with Appropriate Accompaniments  
8 oz Angus Burgers with all the Fixings  
Cabernet Braised Short Ribs with Fennel Sauce  
Carne Asada, Chili and Lime Marinated Grilled Beef  
Honey Glazed Korean BBQ Marinated Kobe Skirt Steak  
Green Chili Verde Braised Pork Shoulder

### ***Seafood***

Grilled Salmon Medallions with Lemon Caper Sauce  
Cornmeal Crusted Calamari with Garlic-Lemon Aioli, Cocktail Sauce and Lemon Wedges  
Scampi Style Prawns with Brown Butter & Lemon Sauce

### ***Vegetarian Options***

Pasta Al Pomodoro with Bloomsdale Spinach & Parmigiano Reggiano  
Spinach & Cheese Filled Raviolis with Brown Butter Sauce  
Risotto with Wild Mushrooms, Roasted Garlic & Fresh Herbs

### **Accompaniments**

Rosemary Roasted New Potatoes  
Sautéed Spinach with Sliced Garlic & Chili Flakes  
Long Grain Rice Pilaf with Fresh Herbs  
Cilantro & Chile Infused Green Rice  
Cajun Spiced Potato Wedges  
Grilled Vegetables  
Creamy Polenta with Mascarpone Cheese  
Steamed Seasonal Vegetables  
Mashed Potatoes  
Broccoli Stir Fry with Soy Glaze  
House Made Garlic Fries with Dressing  
House Made Chili & Lime Potato Chips  
Onion Rings & Ranch Dressing

### **Desserts**

Chocolate Mousse Cake with Raspberry Caramel Sauce  
Chocolate Caramel and Sea Salt Tart with Caramel Sauce  
Petit Cup of Champagne & Mint Marinated Seasonal Berries, Chantilly Cream  
Ricotta Cheese Cake with Seasonal Fruit Stew  
House Baked Cookies

# Plated Lunches

Prices are Per Person for Three Courses  
Tableside Choice Of is Priced at Highest Entrée Price Plus \$15  
Tableside Choice Of is not Available for Parties Over 20 Persons

**Please Select Soup or Salad, Entrée & Dessert**  
*Additional First Course (\$10 Additional)*

**All Lunch Entrees Include Chef's Choice Selection of Accompaniments, Iced Tea and Lemonade**

## **Appetizer (first course) \$10 Additional**

Caramelized Onion & Fontina Tartlet with Saffron Emulsion  
Coconut Crusted Jumbo Shrimp & Marinated Cabbage Salad  
Seared Beef Carpaccio, Warm Horseradish Oil, Micro Herbs & Maldon Salt  
Dungeness Crab Cakes, Arugula Salad, Sauce Remoulade (\$4 Additional)  
Tarragon Infused Lobster & English Pea Risotto (\$8 Additional)

## **Soup and Salad**

*(Please choose one for your entire group.)*

Roasted Tomato Bisque with Mascarpone Toast & Pesto  
South Western Corn & Chile Tortilla Soup  
New England Clam Chowder  
Organic Vegetable Gazpacho



Baby Greens with Glazed Pecans, Blue Cheese, Pears & Maple Vinaigrette  
Classic Caesar with Parmesan Tuille & Garlic Croutons  
Fresh Mozzarella & Vine Ripe Tomatoes with Basil (Seasonal Item)  
Iceberg Wedge with Garlic Croutons, Blue Cheese & Ranch

## **Entrées**

### ***Poultry***

Grilled Chicken with Rosemary Pan Sauce \$46  
Breaded Chicken Parmesan with Roma Tomato, Provolone Cheese \$50

### ***Beef***

Grilled Petit New York Steak with Citrus Butter \$66  
Pan Roasted Filet Mignon with Mango & Black Pepper Chutney \$66  
Honey Glazed Korean BBQ Marinated Kobe Skirt Steak \$69

### ***Seafood***

Pan Seared Ahi Tuna with Soy-Ginger Glaze \$72  
Scampi Style Prawns with Brown Butter & Fresh Lemon \$61  
Grilled Salmon Medallions with Lemon Caper Sauce \$55

### ***Vegetarian Options***

Penne Pasta Primavera with Marinara & Grilled Vegetables \$48  
Portobello Mushroom & Grilled Vegetable Napoleon \$48  
Wild Mushroom Risotto with Fresh Herbs & Lemon \$43

## **Dessert**

Chocolate Mousse Cake with Raspberry Caramel Sauce  
Chocolate Caramel and Sea Salt Tart with Caramel Sauce  
Petit Cup of Champagne & Mint Marinated Seasonal Berries, Chantilly Cream  
Ricotta Cheese Cake with Seasonal Fruit Stew  
House Baked Cookies

# Post Golf Reception

20 Person Minimum

Prices are Per Person

Add \$6 Per Person if Count is Less Than 20 People

Reception is for 2 Hours

Every Extra Hour the Event is Extended is Subject to a 30% Increase in Menu Price

## **Slider Bar Reception**

Mini Angus Beef Burgers

Mini Herb Marinated Chicken Burgers

Mini Portobello Mushroom and Black Bean Burgers

Mini Salmon Burgers with Pickled Ginger

House Made Kettle Style Chili & Lime Potato Chips

Red Seedless Watermelon Wedges

Shaved Lettuce, Pickles, Caramelized Onions, Sliced Cheddar,

Iceberg Wedge with Garlic Croutons, Blue Cheese & Ranch

House Baked Cookies

\$65

## **19th Hole Reception**

Classic Caesar Salad with Herb Croutons & Parmesan Cheese

Barbeque Pulled Pork Sliders

Assorted Grilled Sausages with Sauerkraut & Gourmet Mustards

House Made Chili Beans with Cheddar Cheese & Red Onions

Cheddar Cheese & Green Chile Cornbread

Chicago Style Pizza, Mozzarella Cheese, Herbed Marinara Sauce

Composition of Seasonal Sliced Fruit

House Baked Cookies

\$60

## **Taco Bar Reception**

Achiote Marinated Carne Asada

Lime & Cilantro Chicken

Tequila Marinated Shrimp

Crisp Corn Tortilla Chips

Salsa Fresca, Sour Cream, Guacamole

Marinated Cabbage Salad with Citrus & Chile

Fire Roasted Sweet Corn & Roasted Peppers

Crumbled Mexican Queso Fresco

Warm Corn & Flour Tortillas

Cinnamon & Sugar Dusted Churros & Bunuelos

\$57



**Choice of Two Cold Hors d'Oeuvres & Two Hot Hors d'Oeuvres**

*\$27 Per Person, Per Hour*

*\$42 Per Person for Two Hours*

*Each Additional Piece is \$4 Per Person (with the Exception of Additional Items)*

**Hot Hors d'Oeuvres**

Pepper Seared Beef, Onion Jam  
Pepper Beef Crostini, Horseradish Cream, Olive and Tomato Relish  
Brioche Shrimp and Smoked Bacon Paninis  
Caramelized Onion & Fontina Tartlet  
Barbeque Beef & Indian Fry Bread  
Wild Mushroom & Gruyere Panini  
Saffron Arancini with Fresh Mozzarella Cheese & Whole Grain Mustard  
Curried Chickpea, Chicken & Mango Crostini  
Barbecue Chicken Pizzetta  
Smoked Salmon & Brie Quesadilla  
Dungeness Crab Cake with Red Pepper Aioli

**Cold Hors d'Oeuvres**

Seared Sesame Tuna, Rice Cracker, Cucumber Mint Wasabi  
Zucchini Cannelloni with Fresh Mozzarella & Basil  
Assorted Bruschetta with White Bean Dip, Vine Ripened Tomato & Tapenade  
Tomato & Mozzarella Boccincini Spiedini  
Melon with Smoked Mozzarella & Prosciutto  
Chilled Shrimp with Vodka Studded Cocktail Sauce  
Seared Beef Carpaccio, Warm Horseradish Oil, Micro Herbs & Maldon Salt  
Salmon Rillette Canape with Chive Crème Fraiche

**Deluxe Hors d'Oeuvres**

*(add \$3)*

Roasted Lamb Lollie Pops, Whole Grain Mustard Sauce  
Coconut Prawns with House Made Marmalade  
Lobster Ceviche on a Spoon  
Oysters on the Half Shell, Sauce Mignonette  
Buckwheat Blinis, American Caviar, Chive Crème Fraiche

# *Enhancements*

*Dinner Only  
20 Person Minimum  
Prices are Per Person*

*Add \$6 Per Person if Count is Less Than 20 People  
Every Extra Hour the Event is Extended is Subject to a 30% Increase in Menu Price  
All Stations Can Be Upgraded to Include a Chef in Uniform*

## **Chilled Seafood Display**

Prawns, Oysters, Dungeness Crab Shooters, Cocktail Sauce & Assorted Condiments  
\$29 (Add lobster for \$9 per person.)

## **Little Italy**

Pasta Al Pomodoro with Bloomsdale Spinach & Parmigianino Reggiano  
Gnocchi with House Made Pesto & Grilled Chicken  
Served with Bread Sticks  
\$18

## **Farmers Market**

Salinas Valley Mixed Greens, Creamy Herb Dressing  
Grilled Vegetable Crudités, Chipotle Aioli  
Classic Caesar Salad with Herb Croutons & Parmesan Cheese  
\$15

## **Baked Jumbo Potato Bar**

Smoked Bacon, Green Onions, Cheddar Cheese, Sour Cream, Salsa Picante & Chile Con Carne  
\$15

## **Antipasto**

Selection of Domestic & Imported Cured Meats, Marinated Olives,  
Tapenade, Roasted Peppers & California Cheeses  
\$18

## **Cheese Display**

Selection of Imported & Domestic Cheeses Served with Grape Clusters,  
Baguettes, Crackers & Warm Baked Brie en Croute  
\$18

## **Smoked Salmon Display**

Smoked Salmon, Herbed Cream Cheese, Capers, Diced Red Onions, Lemons & Toasted Baguettes  
\$21

## **Salmon en Croûte**

Salmon with Spinach & Fennel in Puff Pastry with Lemon Cream Sauce  
(Includes a uniformed chef & carving station.)  
\$36

## **Herb Crusted Beef Tenderloin**

Assorted Mustards, Horseradish Cream & Soft Rolls  
(Includes a uniformed chef & carving station.)  
\$42

## **Dessert Station**

Chocolate Cake, Petit Seasonal Fruit Tartlet, Seasonal Cake, Composition of Seasonal Sliced Fruit  
\$18

# *Dinner Buffets*

*20 Person Minimum*

*Prices are Per Person*

*Add \$6 Per Person if Count is Less Than 20 People*

*Buffet is for 2 Hours*

*Every Extra Hour the Event is Extended is Subject to a 30% Increase in Menu Price*

## **Mt. Hamilton BBQ**

Composition of Seasonal Sliced Fruit  
Green Chili & Cheddar Corn Bread  
Classic Iceberg Wedge with Crumbled Bleu Cheese  
Field Greens with Sweet Tomatoes & Balsamic Vinaigrette  
Corn on the Cob with Fresh Herb Butter  
Baked Potatoes with Savory Toppings  
Chipotle Glazed Chicken  
Slow Roasted Pork Ribs with Smoky Barbeque Sauce  
Grilled Salmon with Tropical Fruit Salsa  
Assorted Tarts & Pastries  
\$89

## **Tapas**

Spicy Olives, Olive Oil Braised Marcona Almonds with Sea Salt  
Mixed Baby Greens with Xeres Vinaigrette  
Manchego & Spicy Ham Panini  
Grilled Chicken with Garlic, Herbs & Scallions  
Carne Asada, Lime Chili Marinated Grilled Beef  
Grilled Asparagus with Romesco Sauce  
Fried Potatoes with Herbs & Sea Salt  
Churros con Chocolate  
\$75

## **Mexican Fiesta**

Chips & Salsa with Guacamole  
Cabbage Salad with Cilantro, Citrus & Green Onion  
South Western Corn & Chile Tortilla Soup  
Romaine Salad with Spicy Garlic Vinaigrette, Queso Fresco, Pumpkin Seeds  
Carne Asada, Lime Chili Marinated Grilled Beef  
Slow Cooked Pork Chile Verde  
Tequila & Lime Marinated Shrimp  
Green Rice & Black Bean Mexi Cali  
Warm Corn & Flour Tortillas  
Cinnamon & Sugar Dusted Churros & Bunuelos  
\$83

**Catch of the Day**

Classic Caesar Salad with Herb Croutons & Parmesan Cheese  
New England Clam Chowder  
Seared Ahi Tuna with Wasabi Cream  
Marinated Chicken Breast with Fresh Herbs  
Grilled Salmon with Lemon Cream & Chives  
Seared Halibut with Capers & Herbs  
Long Grain Rice Pilaf with Fresh Herbs  
Seasonal Vegetable Stir Fry  
Seasonal Fruit Tart  
Petit House Made Chocolate Cake Vanilla Infused Whipped Cream  
\$89

# Build Your Own Buffets

20 Person Minimum

Prices are Per Person

Add \$6 Per Person if Count is Less Than 20 People

Buffet is for 2 Hours

Every Extra Hour the Event is Extended is Subject to a 30% Increase in Menu Price

## **Choice of 3 Starters, 2 Entrées, 3 Accompaniments & 2 Desserts**

\$89 Per Guest

\$7 Per Additional Starter, \$15 Per Additional Entrée

\$7 Per Additional Accompaniment, \$7 Per Additional Dessert

### **Starters**

Tapenade & Whole Roasted Gilroy Garlic  
Roasted Tomato Bisque with Mascarpone Toast & Pesto  
Southwestern Corn & Chile Tortilla Soup  
New England Clam Chowder  
Organic Vegetable Gazpacho  
Tortilla Chips with Salsa & Guacamole  
Seasonal Pizzas & Flatbreads  
Romaine Salad with Spicy Garlic Vinaigrette & Grilled Shrimp  
Grilled Vegetable Pasta Salad with Pesto  
Fresh Spinach Salad with Blue Cheese, Bacon & Maple Vinaigrette  
Classic Caesar Salad with Herb Croutons & Parmesan Cheese  
Fresh Mozzarella & Vine Ripe Tomatoes with Basil (Seasonal Item)  
Red Bliss Potato Salad with Herb & Sour Cream Dressing  
Grilled Vegetable Display with Roasted Pepper Aioli  
Iceberg Wedge with Garlic Croutons, Blue Cheese & Ranch  
Fresh Fruit Salad with Tequila-Lime Yogurt Dressing  
Antipasto Display of Meat & Roasted Peppers  
Cobb Style Salad  
Classic Tuna Salad, Lettuce & Tomato  
Composition of Seasonal Sliced Fruit  
Field Greens with Sweet Tomatoes & Balsamic Vinaigrette  
Seared Ahi Tuna with Wasabi Cream  
Gilroy Garlic & Rosemary Marinated Olives  
Italian Bruschetta with Tomatoes, Basil & Garlic  
Marinated Tomato Salad with Olive Oil, Cucumbers & Red Onions  
Crispy Italian Style Polenta with Fresh Herbs & Parmesan Cheese  
Manchego & Spicy Ham Panini

## Entrees

### *Poultry*

Chipotle Glazed Chicken  
Grilled Chicken Enchilada with Ranchero Sauce  
Gnocchi with House Made Pesto & Grilled Chicken  
Grilled Marinated Chicken Breast with Fresh Herbs  
Breaded Chicken Parmesan with Roma Tomato, Provolone Cheese & Fresh Basil  
Crispy Breaded Chicken Tenders & Honey Mustard  
Grilled Chicken Enchilada with Ranchero Sauce  
Chicken Scalloppini with Fresh Lemon & Capers

### *Beef, Pork & Lamb*

Steak Quesadilla with Appropriate Accompaniments  
8 oz Angus Burgers with all the Fixings  
Short Ribs Cabernet Braised with Fennel Sauce  
Carne Asada, Lime Chili Marinated Grilled Beef  
Honey Glazed Korean BBQ Marinated Kobe Skirt Steak  
Petit Grilled New York Steak with Herb Butter  
Spaghetti with Tomato Sauce & Meat Balls  
Grilled Steak Vesuvio with Capers & Roasted Tomatoes  
Seared Angus Beef Medallions with Salmoriglio Sauce  
Green Chili Verde Braised Pork Shoulder  
Slow Roasted Pork Ribs with Smoky Barbeque Sauce  
Assorted Grilled Sausages with Sauerkraut & Assorted Mustards  
Grilled New Zealand Lamb with Salsa Verde

### *Seafood*

Grilled Salmon Medallions with Lemon Caper Sauce  
Cornmeal Crusted Calamari with Garlic-Lemon Aioli  
Scampi Style Prawns with Brown Butter & Fresh Lemon Sauce  
Grilled Salmon with Tropical Fruit Salsa  
San Francisco Style Cioppino  
Tequila & Lime Marinated Shrimp  
Grilled Salmon with Lemon Cream & Chives  
Seared Halibut with Capers & Herbs  
Roasted Salmon with Fennel, Citrus & Olives Roasted Rosemary

### *Vegetarian Options*

Pasta Al Pomodoro with Bloomsdale Spinach & Parmigianino Reggiano  
Spinach & Cheese Filled Raviolis with Brown Butter Sauce  
Risotto with Wild Mushrooms, Roasted Garlic & Fresh Herbs

### **Accompaniments**

Rosemary Roasted New Potatoes  
Sautéed Spinach with Sliced Garlic & Chili Flakes  
Long Grain Rice Pilaf with Fresh Herbs  
Cilantro & Chile Infused Green Rice  
Cajun Spiced Potato Wedges  
Grilled Vegetables  
Creamy Polenta with Mascarpone Cheese  
Steamed Seasonal Vegetables  
Mashed Potatoes  
Broccoli Stir Fry with Soy Glaze  
House Made Garlic Fries with Dressing  
House Made Chili & Lime Potato Chips  
Onion Rings & Ranch Dressing  
Roasted Vegetable Ratatouille  
Caramelized Vegetables  
Braised Baby Carrots  
Seasonal Vegetable Medley  
Corn on the Cob with Fresh Herbed Butter  
Baked Potatoes with Savory Toppings

### **Desserts**

Chocolate Mousse Cake with Raspberry Caramel Sauce  
Chocolate Caramel and Sea Salt Tart with Caramel Sauce  
Petit Cup of Champagne & Mint Marinated Seasonal Berries, Chantilly Cream  
Ricotta Cheese Cake with Seasonal Fruit Stew  
House Baked Cookies

# *Family Style Italian Dinners*

*Dinner is for 2 Hours*

*Each Additional Hour 30% of Per Person Cost*

*Maximum Number of People for all Family Style Dinners is 50 People*

## **Passed Reception**

### ***Add to your Family Style Dinner***

Bruschetta, Tomato, Tapenade

Arancini

Seasonal Pizzas

\$15

## **Piccolo**

### ***Starters***

Rosemary Marinated Olives, House Made Tapenade & Whole Roasted Gilroy Garlic

Italian Breads, Olive Oil & Balsamic

Classic Caesar Salad with Herb Croutons & Parmesan Cheese

### ***Entrées***

Spaghetti with Tomato Sauce & Meat Balls

Chicken Scaloppini with Fresh Lemon & Capers

Grilled Salmon with Fennel, Citrus & Black Olives

Chef's Favorite Seasonal Vegetables

Rosemary Roasted New Potatoes

### ***Desserts***

Italian Style Dessert Display

Composition of Seasonal Fresh Fruit

\$93

## **Bellissimo**

### ***Starters***

Rosemary Marinated Olives, House Made Tapenade & Whole Roasted Gilroy Garlic

Italian Breads, Olive Oil & Balsamic

Classic Caesar Salad with Herb Croutons & Parmesan Cheese

Imported & Domestic Italian Style Meat Display

### ***Entrées***

Grilled Steak Vesuvio with Capers & Roasted Tomatoes

Breaded Chicken Parmesan with Roma Tomato, Provolone Cheese & Fresh Basil

Spinach & Cheese Filled Raviolis with Brown Butter Sauce

Grilled Salmon with Fennel, Citrus & Black Olives

Chef's Favorite Seasonal Vegetables

### ***Desserts***

Italian Style Dessert Display

Composition of Seasonal Fresh Fruit

\$104

## **Grandiosa**

### ***Starters***

Rosemary Marinated Olives, House Made Tapenade & Whole Roasted Gilroy Garlic  
Italian Breads, Olive Oil & Balsamic  
Classic Caesar Salad with Herb Croutons & Parmesan Cheese  
Imported & Domestic Italian Style Meat Display  
Marinated Tomato Salad with Olive Oil, Cucumbers & Red Onions

### ***Entrées***

Grilled New Zealand Lamb with Salsa Verde  
Scampi Style Prawns with Brown Butter and Fresh Lemon  
Seared Angus Beef Medallions with Salmoriglio Sauce  
Risotto with Wild Mushrooms, Roasted Garlic & Fresh Herbs  
Roasted Vegetable Ratatouille

### ***Desserts***

Composition of Seasonal Fresh Fruit  
Italian Style Dessert Display  
\$125

# Plated Dinners

Prices are Per Person for Three Courses  
Tableside Choice Of is Priced at Highest Entrée Plus \$15  
Tableside Choice Of is Available for Parties with 20 People or Less

**Please Select Soup or Salad, Entrée & Dessert**  
If you wish to add one or more entrées please contact your Catering Manager.

**All Entrees Include Fresh Baked Dinner Rolls & Butter,  
Hot Freshly Brewed Illy Coffee & Decaffeinated Coffee and Selection of "T Brand" Teas**

## Appetizer (first course) \$10 Additional

Caramelized Onion & Fontina Tartlet with Saffron Emulsion  
Coconut Crusted Jumbo Shrimp, Marinated Cabbage Salad  
Seared Beef Carpaccio, Warm Horseradish Oil, Micro Herbs & Maldon Salt  
Dungeness Crab Cakes, Arugula Salad, Sauce Remoulade (\$4 Additional)  
Tarragon Infused Lobster & English Pea Risotto (\$8 Additional)

## Soup and Salad

Roasted Tomato Bisque with Mascarpone Toast & Pesto  
Southwestern Corn & Chile Tortilla Soup  
New England Clam Chowder  
Pop Corn Soup  
Seasonal Vegetables Minestrone



Young Petit Greens with Cucumber Carpaccio, Pears, Raspberry Caramelized Pecans,  
Pt. Reyes Blue Cheese & Vermont Maple Vinaigrette  
Romaine Leaves with Herb & Garlic Infused Croutons, Shaved Parmesan Cheese,  
Creamy Caesar Vinaigrette  
Vine Ripened Tomato Napoleon, Fresh Mozzarella & Garden Fresh Basil Coulis (Seasonal)  
Tomato & Goat Cheese Tartlet, Petit Garden Greens, Balsamic Reduction, Roasted Beets  
Butter Lettuce Salad Balsamic Dressing & Garden Fresh Vegetable Ratatouille, Focaccia Crouton

## Entrees

### *Poultry*

Grilled Air Line Chicken Breast, Lemon Roasted Black Olives & Fresh Roasted Potatoes Ratatouille \$75  
Pan Roasted Asiago & Oregano Crusted Chicken Breast with San Marzano Tomato Confit, Haricot Vert, Roasted Heirloom Potatoes \$85  
Breaded Chicken Breast Medallions with Crispy Garlic Polenta & Braised Chicory, Lemon Butter Sauce, Capers & Fried Lemon \$84

### *Beef*

Grilled Salt & Pepper Dusted Petit Angus New York Steak with Roasted Garlic Mashed Yukon Gold Potatoes, Caramelized Shallots & Young Spinach Leaves \$99  
Brown Butter Seared Angus Filet Mignon, Chive Mashed Potatoes, Bacon Wrapped Beans & Merlot Reduction \$102  
6 Hour Braised Beef Short Ribs with Polenta Tarragna, Fennel Jus, Gremolata, Watercress & Grilled Treviso Radicchio Salad \$85  
Grilled Angus Rib Eye, House Fried Baked Potato, Santa Cruz Mushrooms Ragout, Wild Arugula & Cabernet Reduction \$106

### ***Pork & Lamb***

Pork Tenderloin, with Pistachio Garlic Broccolini, Potato au Gratin, Grain Mustard Sauce	\$78
Roasted Colorado Rack of Lamb with Sarladaise Potatoes, Mint Infused Fresh Beans, Natural Jus	\$102

### ***Seafood***

Fresh Herb Crusted Salmon with Citrus Infused Couscous Salad, Poached Sweet Tomatoes, Remoulade Sauce	\$80
Pan Seared Halibut with Ricotta & Chive Whipped Potatoes, Eggplant & Zucchini Caponata, Roasted Red Pepper Coulis	\$90
Butter Braised Maine Lobster Tail with Basil Gnocchi, Sweet English Peas, Marinated Tomato Salad & Snipped Chives	\$115
Grilled Jumbo Prawn Spiedini with San Marzano Tomato Confit, Haricot Vert, Roasted Heirloom Potatoes	\$83
Seared Ahi Tuna with Ginger Sesame Glaze, Vegetable Stir Fry & Wasabi Mashed Potatoes	\$90
Teriyaki Honey & Ginger Glazed Pacific Salmon with Bok Choy, Baby Carrots & Scallions in Wild Mushroom Broth	\$82

### ***Duet***

Grilled Air Line Chicken Breast, Lemon Roasted Black Olives & Herb Crusted Salmon with Citrus Infused Couscous Salad, Poached Sweet Tomatoes, Remoulade Sauce	\$85
Pan Roasted Asiago & Oregano Crusted Chicken Breast & Grilled Jumbo Prawn Spiedini with San Marzano Tomato Confit, Haricot Vert, Roasted Heirloom Potatoes	\$93
Brown Butter Seared Angus Filet Mignon & Grilled Jumbo Prawn Spiedini, Chive Mashed Potatoes, Bacon Wrapped Beans & Merlot Reduction	\$115
Brown Butter Seared Angus Filet Mignon & Herb Crusted Salmon, Chive Mashed Potatoes, Bacon Wrapped Beans & Merlot Reduction	\$110
Butter Braised Maine Lobster Tail, Brown Butter Seared Angus Filet Mignon, Chive Mashed Potatoes, Bacon Wrapped Beans & Merlot Reduction	\$135
Seared Tuna Loin & Grilled Jumbo Prawn Spiedini with San Marzano Tomato Confit, Haricot Vert, Roasted Heirloom Potatoes	\$90
Pan Roasted Asiago & Oregano Crusted Chicken Breast & Brown Butter Seared Angus Filet Mignon with San Marzano Tomato Confit, Haricot Vert, Roasted Heirloom Potatoes	\$100
6 Hour Braised Beef Short Ribs & Grilled Jumbo Prawn Spiedini with Polenta Tarragna, Fennel Jus, Gremolata, Watercress & Grilled Treviso Radicchio Salad	\$92

### **Vegetarian**

Penne Pasta with Grilled Zucchini, Sweet Peppers, Eggplant, Sliced Garlic, Fresh Spinach, Herb & Red Wine Infused Marinara Sauce & Manchego Cheese	\$68
Risotto with Roasted Wild Mushrooms, Toasted Gilroy Garlic, Oven Dried Tomatoes, Fresh Spinach & Parmesan Cheese	\$68
Portobello Mushrooms & Grilled Vegetable Napoleon with Balsamic Vinaigrette & Basil Pesto	\$68

### **Dessert Selections**

Chocolate Mousse Cake with Raspberry Caramel Sauce
Chocolate Caramel and Sea Salt Tart with Caramel Sauce
Petit Cup of Champagne & Mint Marinated Seasonal Berries, Chantilly Cream
Ricotta Cheese Cake with Seasonal Fruit Stew
House Baked Cookies

# Event Beverage Set-Ups

## Coffee & Tea Service

Freshly Brewed Illy Coffee & Decaffeinated Coffee  
Selection of "T Brand" Teas  
All Day Service: \$16 per person  
Half Day Service: \$8 per person  
Half Day Service added to Breakfast Buffet: \$4 per person

## Meeting Beverage Package

All Set Up Will Include Slices of Lemon, Lime & Fresh Cucumber  
Aluminum Bottled Coke Products  
Fiji Water 500ml with Silver Sleeve on the Table  
San Pellegrino 250ml  
Vitamin Water  
Gatorade  
Red Bull  
\$5 per item

## On the Course Beverages

Assorted Bottled 20oz Coke Products  
Propel Lemon Water  
Gatorade  
Fiji Water  
\$5 per item

## Additional Treats

Starburst  
Snickers  
Individually Wrapped Spiced Nuts  
Trail Mix  
Assorted Gum  
Beef Jerky  
\$3 per item

## Additions

*(Bottled Beverages Charged on Consumption)*

Vitamin Water	\$5
Gatorade	\$5
Whole, 2% or Fat Free Milk (Small Bottle)	\$5
Acai Berry Juice	\$7
Bottled Cranberry Juice	\$4
Bottled Apple Juice	\$5
Red Bull Energy Drink	\$5
V-8 Juice	\$7
Starbucks Iced Coffee	\$6
Diet Lemon Iced Tea	\$4
Snapple Peach Iced Tea	\$4
Cappuccino, Espresso, Mocha or Latte	\$5

# Bar Packages

## Set up Fees

*\$200 Beer & Wine Bar Set Up Fee*

*\$300 Full Bar Set Up Fee*

*Pine Bar with Granite Counter Top, Labor to Set Up & Break Down, Glassware, Garnish & Mixers are Included in Fee  
Bartender for Up to 3 Hours (Reception & Dinner), for Up To 45 People is Included in Fee*

*Each Bar Serves Up to 45 people*

*Each Addition Hour: \$100*

*Each Additional Bartender is \$200 Per 3 Hours Minimum*

*Assorted Sodas & Bottle Water Based on Consumption at \$5 Each*

*Bar Set Up Fees are Subject to Change Based on Headcount & Length*

## Deluxe Bar

Skyy Vodka, Seagrams Gin

Seagrams Rum, Cutty Sark Scotch

Jim Beam Bourbon, 5150 Blanco Tequila

Seagrams VO Whiskey

Presidente Brandy

\$10 per drink



CordeValle Private Label Cuvee: \$36 per bottle

CordeValle Private Label Chardonnay: \$40 per bottle

Carpene Malvotti, Prosecco, Veneto, Italy NV: \$36 per bottle

Domestic Beer: \$5 per bottle

Imported & Micro Brew Beers: \$6 per bottle

## Premium Bar

Ketel One Vodka, Tanqueray Gin

Bacardi Light Rum, Johnny Walker Red Label Scotch

Jack Daniels, 5150 Reposado Tequila

Seagrams 7 Whiskey

Courvoisier VSOP Cognac

\$13 per drink



Teague Winery Central Coast 06' Chardonnay: \$40 per bottle

Léal Estate Vineyards, "Estate", San Benito County '06 Merlot: \$60 per bottle

Sparkling Wine, Gloria Ferrer: \$40 per bottle

Domestic Beer: \$5 per bottle

Imported & Micro Brew Beers: \$6 per bottle

## Ultra-Premium Bar

Grey Goose Vodka, Bombay Sapphire

Captain Morgan Spiced Rum, Johnny Walker Black Scotch

Maker's Mark Bourbon, Patron Silver Tequila

Crown Royal Whiskey, MaCallan 12 year Single Malt Scotch

Hennessey VSOP Cognac

\$15 per drink



Cakebread Cellars, Napa '07 Chardonnay: \$95 per bottle

Sequoia Grove, Napa '06 Cabernet Sauvignon: \$118 per bottle

Schramsberg Winery, Napa '06 Blanc de Blanc: \$85 per bottle

Domestic Beer: \$5 per bottle

Imported & Micro Brew Beers: \$6 per bottle

# Bar Enhancement Options

## Keg Beer

### **Domestic**

Half Barrel, Full Keg

15 Gallons= roughly 165, 12oz pours

550.00 per keg

Quarter Barrel, Pony Keg

7.50 Gallons= roughly 85, 12oz pours

300.00 per keg

### **Imported and Craft**

Half Barrel, Full Keg

13.3 Gallons= roughly 145, 12oz pours

650.00 per keg

Quarter Barrel, Pony Keg

6.65 Gallons= roughly 70, 12oz pours

400.00 per keg

## Martini Bar

Cosmopolitan

*Vodka, Triple Sec, Cranberry Juice, Rose's Lime Juice*

Lemon Drop

*Vodka, Sweet & Sour, Sugar*

Pom Martini

*Lemon Vodka, Pomegranate Juice*

Standard Martinis

\$15 per drink

## Spanish Night

*Wine Prices are per bottle, Tequila Prices are per shot*

Red: Marques De Murrieta, Rioja Reserva, Temperrillo '05 \$55

White: Marques de Murrieta, Capellania, Blanco '05 \$55



Tequila: 5150 Blanco- \$11, Reposado - \$12, Anejo - \$14

Patron: Silver - \$12, Anejo -\$14

Jose Cuervo, Reserva de Familia- \$18



Sangria -\$12 per glass

## Italian

Red: Terralsole Rosso di Montalcino '05 \$60

White: Santa Margherita, Pinot Grigio '09 \$48



Grappa, Limoncello, Orangecello, Tuaca- \$12 per glass

# *After Dinner Cordials*

## **Set up Fees**

*\$100 For First Hour*

*Each Additional Hour Is \$50*

*Cart, Bartender, Glassware, Cigar Cutters, Cigar Matches, & Personalized Menus are Included in Fee.*

## **The Gentlman's Cart**

Sandeman "Rainwater" Madeira, Taylor "New York" Ruby Port, Courvoisier VS  
\$12 per drink



Nonnino Grappa, Sandeman Vintage '07 Ruby Port, Remy Martin VSOP  
\$13 per drink



*After Dinner drinks paired with:*

V.O. Soaked Dried Apricots, Dried Mission Figs, Candied Ginger, Candied Orange & Lemon Slices