



Holiday Inn
& Suites

Banquet Menu

330 N. Bayshore Blvd. San Mateo, CA 94010

 : 650.532.1830

 : maryann.perez@hisanmateo.com

www.hisanmateo.com

Continental Breakfast

(Minimum of 10 people)



The Mini

Seasonal Fresh Fruit Salad
Assorted Pastries and Breads
Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
Fruit Juice
\$12.00

Light

Low Fat Fruit Yogurts, Cold Cereal
Seasonal Sliced Fresh Fruit
Bagel with Low Fat Cream Cheese
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
Fruit Juice
\$13.00

The Special

Seasonal Sliced Fresh Fruit
Assorted Breakfast Breads, Danishes, Muffins and Croissants
Butter and Fruit Preserves
Assorted Bagels with Cream Cheese
Freshly Brewed Regular and Decaffeinated Coffee
Fruit Juice
\$15.00

The Deluxe

Seasonal Sliced Fruits and Berries
Assorted Low-Fat Yogurt Parfait
Assorted Breakfast Breads and Croissants
Bagels with Cream Cheese
Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
Fruit Juice
\$18.00

(All food & beverage is subject to 20% service charge and applicable sales tax; prices are based per person)

Breakfast Entrees (Plated)

(Minimum of 10 people)

Includes:

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas and Juice
Butter and Fruit Preserves Included

Choice of one:

San Mateo Breakfast

\$14.00

*Sausage, Bacon or Ham with Scrambled Eggs, Served with
Breakfast Potatoes and Choice of Toast and Fruit Garnish*

French Toast

\$16.00

*Egg Batter Dipped Texas Bread Served with Whipped Butter
and Warm Syrup, Accompanied By Your Choice of Crisp Bacon
or Country Sausage Links and Fruit Garnish*

Steak and Eggs

\$22.00

*New York Strip Steak, Fluffy Scrambled Eggs, Breakfast Potatoes,
Choice of Toast, English Muffin or Croissant and Fruit Garnish*

California Light

\$14.00

*Scrambled Egg Whites, Chicken Sausage, Rosemary Roasted
Red Potatoes, Choice of Toast or Fresh fruit and Fruit Garnish*

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Breakfast Buffet

(Minimum of 12 people)



The All American

Fluffy Scrambled Eggs
Crisp Bacon and Sausage Links
Hash Brown Potatoes or Country Style Potatoes
Seasonal Sliced Fruits and Berries
Assorted Low-Fat Yogurt Parfait
Assorted Pastries and Muffins
White, Wheat, Rye and Sourdough Bread
Butter and Fruit Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Herbal Teas and Fruit Juice

\$26.00

Deluxe

Eggs Benedict
Smoked Chicken Sausages
Seasonal Sliced Fresh Fruits and Berries
Cheese Blintzes with Strawberry Preserves
Garlic Roasted Potatoes
Bagels with Cream Cheese
Smoked Salmon and Condiments
Freshly Brewed Coffee and Decaffeinated Coffee

\$29.00

Slim

Baked Egg Beaters or White Egg Vegetable Frittata
Rosemary Baked Red Potatoes
Chicken Apple Sausage and Turkey Bacon
Seasonal Sliced Fruits and Berries
Low-Fat Yogurt and Cereal
Assorted Sliced Bread
Bagel and Low-Fat Cream Cheese
Low-Fat Sour Cream and Fruit Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Herbal Teas and Fruit Juice

\$29.00

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Breakfast Additions and Beverages

(Minimum of 12 people)

Additions

Assorted Cereals and Milk	\$3.50
Hot Cereal with Skim and Whole Milk, Brown Sugar and Raisins	\$3.50
Belgian Waffle Served with Maple Syrup and Whipped Cream	\$4.00
Buttermilk Pancakes with Whipped Butter and Maple Syrup	\$4.00
Buttermilk Pancakes with Fresh Fruit and Whipped Cream	\$5.00

Beverages

Freshly Brewed Coffee and Decaffeinated Coffee (Per Gallon = 16 Cups)	\$55.00 per Gallon
Assorted Hot Teas	\$55.00 per Gallon
Individual Hot Chocolate	\$3.00 Each
Orange or Grapefruit Juice	\$16.00 per Quart
Individual Juice (Tomato, Pineapple or Grapefruit Juice)	\$3.50 Each
Assorted Sodas or Bottled Water	\$3.00 Each

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Breakfast Additions

Freshly-baked Assorted Muffins or Danish	\$35.00 per Dozen
Freshly-baked Croissants	\$38.00 per Dozen
Freshly-baked assorted Bagels served with cream cheese	\$35.00 per Dozen
Assorted Home-Style Cookies	\$30.00 per Dozen
Home-style Brownies	\$35.00 per Dozen
Cinnamon Rolls	\$35.00 per Dozen
Seasonal Sliced Fresh Fruit and Berries	\$8.00 per Person
Assorted Whole Fruit	\$2.50 Each
Natural and Fruit Yogurt	\$4.00 Each
Assorted Dry Cereal with Milk	\$5.50 Each
Hot Oatmeal with Milk, Brown Sugar and Raisins	\$5.50 Each

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Breaks

(Minimum of 10 people)

The Snack Attack

Assorted Home-Style Cookies and Brownies
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Teas

\$12.00

Ice Cream

Assorted Ice Cream Sandwiches
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas

\$13.00

Calorie Counter

Seasonal Fresh Fruits and Whole Fruit
Granola Bars and Low-Fat Yogurt
Assorted Diet Soft Drinks, Fruit Juice and Bottle Water
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas

\$18.00

Hole In One

Freshly popped popcorn and warm Soft Pretzels with Mustard
Cajun snack mix
Ice Tea & Soft Drink

\$11.50

Fiesta Siesta

Chips and Salsa, Nacho Cheese, Sour Cream & Guacamole
Iced Tea

\$10.00

Additional Break Selections

Chips and Dips (Serves 10)	\$24.00 per Bowl
Chips and Salsa (Serves 10)	\$24.00 per Bowl
Cracker Jack	\$2.25 Each
Mini Pretzels or Mini Chips	\$2.75 Each
Fruit Bars	\$3.25 Each
Candy Bars	\$2.75 Each
Power Bars, Protein or Granola	\$3.75 Each
Trail Mix	\$18.00 per Pound
Seasonal Fresh Fruit and Berries	\$4.00 per Person
Assorted Whole Fruit	\$2.50 Each
Natural and Fruit Yogurts	\$4.00 Each
Assorted Nuts	\$25.00 per Pound
Assorted Ice Cream Bars	\$5.00 Each
Chips, Guacamole and Salsa	\$8.00 per Person
Pop Corn	\$3.50 per Person

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Boxed Luncheon Selections

The following sandwich selections are served with potato chips, Chefs Choice cookie, Mint Candies and Fresh Fruit. Assorted Soft Drinks or Bottled Water.

(Minimum of 10 people)

Vegetarian

Sourdough or Whole Wheat Bread with Pesto Sauce
Pepper Jack Cheese
Roasted Red Bell Pepper
Marinated Grilled Portobello Mushrooms
Cucumber, Lettuce and Tomato
Dill Pickle and Avocado
\$19.00

Ham and Cheese

White Bread, Spread with Mayonnaise
Old Fashioned Smoked Honey Ham and Cheese
Lettuce and Tomato
Dill Pickle
\$19.00

Roasted Turkey Breast

Sourdough Bread with Honey Mustard Aioli
Oven-Roasted Smoked Turkey
Monterey Jack Cheese
Lettuce and Tomato
Dill Pickle
\$19.00

Roast Beef

Ciabatta Roll with Horseradish Spread
Slow-Roasted Beef
Roasted Red Bell Pepper
Provolone Cheese
Lettuce and Tomato
Dill Pickle
\$19.00

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Salad Entrees

(Minimum of 10 people)

Baby Spinach Salad

Baby Spinach with Crispy Pancetta
Crumbled Goat Cheese
Fresh and Dried Berries
Cherry Tomatoes

Served with Homemade Raspberry Vinaigrette
(Add Grilled Chicken or Tiger Prawns for additional \$5.00 per person)

\$17.00

Cobb Salad

Chopped Bacon, Hard Boiled Eggs, Diced Tomatoes and Black Olives
Blue Cheese and Avocado
With Grilled Chicken Served on a bed of Mixed Greens and Iceberg Lettuce
Served with a Choice of Blue Cheese or Ranch Dressing

\$18.00

Oriental Chicken Salad

Soy-Marinaded Chicken Breast over Rice Noodles
Napa Cabbage, Cilantro, Red Cabbage, Mint, Red Bell Pepper and Carrots
Served with Oriental Dressing

\$18.00

Caesar Salad

Baby Romaine Lettuce
Shaved Parmesan Cheese
Garlic Croutons
White Grilled Chicken Breast, (Salmon, or Tiger Prawns add \$4.00)
Served with Homemade Caesar Dressing

\$16.00

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Plated Lunch

(Plated Selections Includes: House Salad with Choice of Dressing, Rolls and Butter, Seasonal Vegetables, Chef's Choice Starch, Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Herbal Teas. Chef's Choice Dessert)

(Minimum of 10 people)

Poultry Options:

Chicken Marsala

Sautéed Chicken Breast
Served with a Mushroom Marsala Sauce

\$24.00

Chicken Teriyaki

Asian Herb Roasted Chicken
Served with Teriyaki Sauce and Pineapple Relishes

\$25.00

Chicken Parmigiana

Slightly Breaded Chicken Breast Deep Fried until Golden Brown
Topped with Homemade Marinara Sauce, Provolone and Parmesan Cheese

\$25.00

Chicken Picatta

Sautéed Chicken Breast
Served with a Lemon Caper Wine Sauce

\$26.00

Vegetable Stuffed Chicken Breast

Baked Straw Vegetables Stuffed Chicken Breast
Served with a Champagne Cream Sauce

\$29.00

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Plated Lunch

(Plated Selections Includes: House Salad with Choice of Dressing, Rolls and Butter, Seasonal Vegetables, Chef's Choice Starch, Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Herbal Teas. Chef's Choice Dessert)

(Minimum of 10 people)

Seafood

Citrus Grilled Salmon

Served with a Dill Lemon Beurre Blanc Sauce

\$29.00

Petrale Sole

Crusted Oat Meal Petrale Sole

Served with a Citrus Chardonnay Wine Sauce

\$26.00

Grilled Petrale Sole

Baked Chicken Breast Rolled in Pecans

Served with Citrus Cream Sauce

\$25.00

Fish & Chips

\$22.00

Plated Lunch

(Plated Selections Includes: House Salad with Choice of Dressing, Rolls and Butter, Seasonal Vegetables, Chef's Choice Starch, Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Herbal Teas. Chef's Choice Dessert)

(Minimum of 10 people)

Beef

Tri-Tip

Marinated Roasted Tri-Tip

Served with Au Jus

\$28.00

Lasagna

With a choice of Meat or Vegetarian

\$25.00

Meat Loaf

Mashed Potatoes with Gravy and Seasonal Vegetables

Served with Au Jus

\$25.00

Pork Tenderloins

Roasted Pork Tenderloin

Served with Cognac-Plum Sauce

\$27.00

New York Steak

8oz Flame Grilled New York Steak

Served with Wild Mushrooms Sauce

\$29.00

Petit Filet

6oz Flame Grilled Filet Mignon

Served with Red Wine Reduction Sauce

\$32.00

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Luncheon Buffets

All Luncheon Buffets include Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea
(Minimum 25 Persons)

Barbecue Bonanza Buffet \$32.00

Green Salad

Choice of Two:

Potato Salad, Pasta Salad, Barbecued Beans, Corn on the Cob, or Cole Slaw

Choice of Two Entrees:

Hot Link, Frankfurt and Italian Sausage

Jumbo Chicken Drumstick with Raspberry Chipotle BBQ Sauce

American Kobe Beef

Turkey and Vegetarian Burgers

All the Condiments and Fixings

(Add Tri-Tip, Pulled Pork, Salmon, or Tiger Prawns for \$4.00 per Person)

Deli Buffet

Pasta Salad or Potato Salad

Green Salad

Sliced Roast Beef

Turkey and Ham

Sliced Swiss, Cheddar and Jack Cheeses

Assorted Breads and Rolls

Seasonal Sliced Fresh Fruits and Berries

Lettuce, Tomatoes, Pickles, Pepperoncini, Ketchup, Mayo and Mustard

\$29.00

La Fiesta Buffet

Acapulco Salad (Iceberg Lettuce, Jicama, Tomato, Kernel Corn, Tortilla Chip,

Sliced Jalapenos, Cilantro and served with Avocado Vinaigrette)

Green Salad with Choice of Two Dressings

Chips and Salsa

Warm Flour and Corn Tortilla

Shredded Pepper Jack Cheese

Refried Beans

Steak & Chicken Fajitas

\$39.00

(All food & beverage is subject to 20% service charge and applicable sales tax; prices are based per person)

Luncheon Buffets Continued

Italian Buffet

\$37.00

Caesar Salad or Green Salad
Asparagus Risotto or Vegetable Baked Ziti
Seasonal Grilled Vegetables

Choice of Two Entrees:

Beef Lasagna
Cheese Raviolis with Marinara Sauce
Spaghetti with Meat Balls
Italian Sausage Ziti
Chicken Cacciatore

The All American Buffet

\$39.00

Mixed Green Salad

Choice of One Side:

Grilled Seasonal Vegetables
Baked Macaroni and Cheese
Baked Potato Bar
Mashed Potatoes and Gravy

Choice of Two Entrees:

Grilled Chicken
Grilled Salmon
Marinated Tri-Tip
All the Condiments and Fixings

(All food & beverage is subject to 20% service charge and applicable sales tax; prices are based per person)

Dinner Plated

Includes Rolls and Butter, Seasonal Vegetables, Chef's Choice Starch,
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas and Chef's Choice Dessert
(Minimum of 12 people)

Salad Selections

(Choice of One)

Mixed California Greens with Tomato, Cucumber, Crumbled Blue Cheese and Raspberry Vinaigrette

Fresh Spinach with Pine Nuts, Berries and Raspberry Vinaigrette

Traditional Caesar Salad with Herbed Croutons and Parmesan Cheese

Entrée Selections

Poultry

Grilled Chicken Breast

Served over Penne Pasta Tossed in a Roasted Garlic Cream Sauce

\$42.00

Lemon Chicken

Lemon-Herbs Marinated Grilled Chicken Breast with Lemon Butter Sauce

\$42.00

Herb Crusted Chicken Breast

Served with a Cream of Corn Sauce

\$42.00

Chicken Artichokes

Sautéed Chicken Breast with a White Wine Cream Sauce, Onions, Artichokes and Mushrooms

\$42.00

Chicken Chipotle

Chipotle Marinated Grilled Chicken Breast, Tomato-Chipotle Sauce with Melted Pepper Jack Cheese
and Avocado.

\$42.00

(All food & beverage is subject to 20% service charge and applicable sales tax; prices are based per person)

Dinner Plated

Includes Rolls and Butter, Seasonal Vegetables, Chef's Choice Starch, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas and Chef's Choice Dessert
(Minimum of 12 people)

Salad Selections

(Choice of One)

Mixed California Greens with Tomato, Cucumber, Crumbled Blue Cheese and Raspberry Vinaigrette

Fresh Spinach with Pine Nuts, Berries and Raspberry Vinaigrette

Traditional Caesar Salad with Herbed Croutons and Parmesan Cheese

Entrée Selections

Seafood

Grilled Salmon

Served with Dill Lemon Beurre Blanc Sauce

\$45.00

BBQ Salmon

BBQ Salmon with Raspberry-Chipotle BBQ Glaze

\$45.00

Mahi Mahi

Grilled Mahi Mahi with Mango-Papaya Relish

\$45.00

Stuffed Petrale Sole

Spinach and Mushroom Stuffed Petrale Sole with Lemon Capers Butter Sauce

\$45.00

Baked Halibut

7oz Baked Halibut with Smoked Roasted Tomato Coulis

\$49.00

(All food & beverage is subject to 20% service charge and applicable sales tax; prices are based per person)

Dinner Plated

Includes Rolls and Butter, Seasonal Vegetables, Chef's Choice Starch,
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas and Chef's Choice Dessert
(Minimum of 12 people)

Salad Selections

(Choice of One)

Mixed California Greens with Tomato, Cucumber, Crumbled Blue Cheese and Raspberry Vinaigrette

Fresh Spinach with Pine Nuts, Berries and Raspberry Vinaigrette

Traditional Caesar Salad with Herbed Croutons and Parmesan Cheese

Entrée Selections

Pork

Roasted Pork Loin

Herb-Marinated Slow Roasted Pork Loin

Served with Apple-Martini Sauce

\$39.00

Apple Barbecue Pork Chop

Two 4oz Pork chop served with apple barbecue sauce

\$39.00

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Dinner Plated

Includes Rolls and Butter, Seasonal Vegetables, Chef's Choice Starch, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas and Chef's Choice Dessert (Minimum of 12 people)

Salad Selections

(Choice of One)

Mixed California Greens with Tomato, Cucumber, Crumbled Blue Cheese and Raspberry Vinaigrette

Fresh Spinach with Pine Nuts, Berries and Raspberry Vinaigrette

Traditional Caesar Salad with Herbed Croutons and Parmesan Cheese

Entrée Selections

Beef

Roasted Tri-Tip

Slow Roasted Tri Tip with Red Wine Mushroom Sauce

\$45.00

London Broil

Served with a Light Mushroom-Jack Daniel's Sauce

\$45.00

Rib Eye

10oz Grilled Rib Eye Steak with Green Sauce

\$49.00

Slow Roast Prime Rib

10oz Slow Roasted Prime Rib

Served with Au Jus and Creamed Horseradish

\$49.00

Grilled New York Steak

10oz Coffee-Rubbed New York Steak with Blackberry-Red Wine Sauce

\$49.00

Filet Mignon

8oz Center Cut Filet of Beef with Madeira Wine Reduction

\$52.00

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Dinner Plated

Includes Rolls and Butter, Seasonal Vegetables, Chef's Choice Starch, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas and Chef's Choice Dessert

(All prices are based per person minimum of 12 people)

Salad Selections

(Choice of One)

Mixed California Greens with Tomato, Cucumber, Crumbled Blue Cheese and Raspberry Vinaigrette

Fresh Spinach with Pine Nuts, Berries and Raspberry Vinaigrette

Traditional Caesar Salad with Herbed Croutons and Parmesan Cheese

Entrée Selections

Combo

Chicken and Salmon Combo

Grilled Chicken Breast with Lemon Capers Sauce

Baked Salmon with Ponzu Sauce

\$55.00

Chicken and Beef Combo

Grilled Chicken Breast with Citrus Sauce

6oz Flame Grilled Petit Filet of Beef with Mushrooms Demi Glaze Sauce

\$45.00

Dinner Buffets

Includes Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas and Chef's Choice Dessert

(Minimum of 30 people)

Italian Buffet

\$45.00

Caesar Salad and Antipasto Tray

Choice of Two Entrees:

Beef Lasagna

Chicken Marsala

Grilled Salmon and Creamy Pesto Linguini

Asparagus Risotto and Seasonal Steamed Vegetables

Assorted Rolls and Butter

Guadalajara Fiesta Buffet

\$47.00

California Greens with Choice of Dressings

Acapulco Salad

Choice of Two Entrees:

Beef or Chicken Fajitas

Beef or Pork Chile Verde

Cheese, Beef or Chicken Enchiladas

Accompanied by Warm Flour and Corn Tortillas, Grated Jack Cheese,

Chopped Green Onions, Cilantro, Lettuce and Tomatoes,

Guacamole, Pico de Gallo and Sour Cream

Mexican Rice and Refried Beans

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Dinner Buffets

Includes Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas and Chef's Choice Dessert

(Minimum of 30 people)

BBQ Bonanza Buffet

\$43.00

Potato Salad or Pasta Salad

Choice of One Side:

Barbecued Beans

Corn on the Cob

Cole Slaw

Choice of Two Entrees:

Grilled Lemon Chicken

Grilled Marinated Tri-Tip

BBQ Pork Sliders

Roasted Pork Loin

All the Condiments and Fixings

(Add BBQ Salmon or Tiger Prawns for \$4.00 per Person)

The All American Buffet

\$44.00

Choice of One Side:

Mixed Green Salad

Grilled Seasonal Vegetables

Baked Macaroni and Cheese

Baked Potato Bar or Mashed Potatoes and Gravy

Choice of Two Entrees:

Grilled Chicken

Grilled Salmon

Marinated Tri-Tip

All the Condiments and Fixings

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Displays and Trays

(Serves 25)

Fresh Crudités Display **\$75.00**

Assorted Fresh Vegetables
Served with Ranch Dip

Array of Fresh Fruits **\$100.00**

Assortment of Seasonal Sliced Fruits and Berries

Antipasto Display **\$140.00**

Salami, Ham, Copiccola, Provolone Cheese, Olives,
Grilled Vegetables, Mushrooms and Marinated Sweet Peppers

Cheese Platter **\$150.00**

International and Domestic Cheeses
Served with French Bread and Crackers

Smoked Salmon **\$180.00**

(Serves 25)

Served with Capers, Chopped Eggs, Onions, Tomatoes,
Mini Bagels and Cream Cheese

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Reception

Reception Choices are designed as Enhancements to your Dinner Buffet or Hors D'oeuvres
(ONE Hour Service only added to your Dinner Buffet or Reception)
(Minimum of 20 people)

Mexican Theme

Mini Tortillas

Beef or Chicken

Tortilla Chips, Refried Beans, Guacamole, Sour Cream,
Salsa, Black Olives, Pico de Gallo, Shredded Lettuce, Jalapenos and Cheese

\$25.00

Asian Theme

Egg Rolls with Sweet and Sour Sauce

Pot Stickers with Hot Mustard Sauce

Chicken Satay with Spicy Peanut Sauce

\$25.00

Italian Theme

Penne, Fusilli and Tortellini Pasta

Served with Pesto, Marinara and Alfredo Sauces

Parmesan Cheese

Garlic Bread

\$25.00

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Cold Hors D'oeuvres

Lavish Pinwheel Sandwiches (Pesto, Mayonnaise and Turkey)	\$42.00 per dozen
Mini Deli Sandwich (Whole Sandwich Quartered)	\$42.00 per dozen
Smoked Chicken Quesadilla and Guacamole	\$46.00 per dozen
Assorted Deluxe Canape	\$45.00 per dozen
Smoked Salmon Canape	\$48.00 per dozen
Celery Hearts with Shrimp and Cream Cheese	\$33.00 per dozen
Melon Prosciutto	\$34.00 per dozen
Salami Corners	\$28.00 per dozen
Beef Wrapped Asparagus Tips	\$46.00 per dozen
Chocolate Dipped Strawberries	\$35.00 per dozen
Assorted Pastries	\$32.00 per dozen
Mixed Nuts, Chips and Dips	\$28.00 per pound
Cocktail Peanuts	\$17.00 per pound
Pretzels	\$16.00 per pound
Potato Salad (Serves 20)	\$55.00 per bowl
Pasta Salad (Serves 20)	\$55.00 per Bowl

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Hot Hors D'oeuvres

(All items is prepared per dozen)

Barbequed or Swedish Meatballs	\$38.00
Assorted Quiche	\$46.00
Coconut Shrimp with Sweet and Sour Sauce	\$46.00
Mini Crab Cakes with Red Pepper Coulis	\$52.00
Crabmeat Stuffed Mushrooms	\$46.00
Fried Mozzarella Cheese with Marinara Sauce	\$34.00
Scallops and Bacon	\$38.00
Potato Skins Stuffed with Bacon and Cheese	\$38.00
Vegetable Spring Rolls	\$40.00
Toasted Ravioli Marinara	\$38.00
Chicken Kebabs	\$44.00
Sirloin Kebabs	\$48.00

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Beverages

Freshly Brewed Coffee & Decaffeinated (Per Gallon = 16 Cups)	\$55.00
Assorted Herbal Tea (Per Gallon)	\$55.00
Individual Hot Chocolate (Each)	\$3.00
Orange or Grapefruit Juice (Per Quart)	\$24.00
Individual Assorted Fruit Juice (Tomato, Pineapple, and Grapefruit) (Each)	\$4.00
Assorted Soda (Each)	\$3.00
Bottled Water (Each)	\$3.00

Catering Beverages

Fruit Punch	\$35.00 per Gallon
Soft Drinks	\$2.75 Each
Perrier Mineral Water	\$2.75 Each
Calistoga Bottled Water	\$2.75 Each
Non- Alcoholic Brew	\$4.50 Each
Champagne Mimosa and Spiked Punch	\$55.00 per Gallon

Cocktails

House Brands	\$6.00
Call Brands	\$8.00
Premium Brands	\$10.00
Domestic Bottled Beers	\$4.00
Imported Bottled Beers	\$5.00

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