



## BANQUET MENUS

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## EXECUTIVE MEETING PACKAGE

### Bayside Buffet

Mixed Sonoma Greens With Assorted Dressings  
Baby Red Potatoes With Olive Oil, Olives, Marinated Green Beans With Roasted Peppers  
Sliced Tomatoes With Olive Oil, Basil, Shallots, Balsamic Vinegar And Cracked Pepper  
Couscous Salad With Pine Nuts And Parsley  
Grilled Marinated Breast Of Chicken With A Natural Mushroom Au Jus  
Wild Rice Pilaf With Fresh Thyme  
Chef's Selection Of Fresh Seasonal Vegetables  
Rolls And Butter  
Dessert Selection Of Fruit Tart, Chocolate Torte, Chocolate Éclair, Lemon Cake And Carrot Cake

### Market Deli Luncheon

Local Garden Greens With Assorted Dressings  
Greek Pasta Salad, New Potato And Bean Salad  
Sliced Seasonal Fruit And Berries, Tuna Salad, Picnic Style  
Fried Chicken  
Mirror Of Sliced Deli Meats  
To Include:  
Roast Beef, Smoked Turkey Breast, Spiral Ham, Genoa Salami  
Selection Of Sliced Cheeses  
To Include  
Smoked Cheddar, Monterey Jack And Pepper Jack  
Assorted Sandwich Condiments  
Assortment Of Breads And Rolls  
Cookies And Espresso Brownies

### Continental Breakfast

Chilled Juice Assorted  
Breakfast Breads Preserves  
Sliced Fresh Fruit  
Fruit Yogurt  
Coffee, Tea and Decaf

### AM Refresh

Refresh Coffee, Tea And Decaf

### Working Lunch

Choice of:  
Bayside Buffet Market Deli  
Luncheon Manuel's Fajita And Taco Bar Pasta  
Luncheon Buffet Includes  
Coffee  
Tea, Decaf & Iced Tea

### PM Break

Assorted Soft Drinks  
Coffee, Tea and Decaf  
Choice of one:  
Cookies  
Brownies  
Granola Bars  
Lemon Bars or  
Fresh Sliced Fruit

### Room Rental Included

### Manuel's Fajita And Taco Bar

Mixed Greens With Ranch And Caesar Dressing  
The Ever Popular Shredded Beef Or Chicken (Choose One)  
Chili Rellenos From The Mission District With Olives,  
Refried Beans, Spanish Rice, Flour Tortillas  
Guacamole, Jack And Cheddar Cheese  
Sour Cream, And Tortilla Chips, Green And Red Salsa  
Warm Churros, Sopapillas, And Mexican Flan

### Pasta Luncheon Buffet

California Fruit Mirror  
Fresh Whole Strawberries, Kiwi Fruit, Pineapple Wedges, Seasonal Melons, Clusters Of Green And Red Grapes  
Caesar Salad - Romaine Leaves With Garlic Croutons  
And Parmesan Cheese  
Antipasto Platter - Marinated Sweet Peppers, Black And Green Olives, Provolone, Salami, And Marinated Vegetables  
Cheese Tortellini In A Marinara Sauce Flavored With Fresh Basil  
Rosemary Scented Meatballs With Garlic And Fresh Herbs  
Fusilli Pasta In An Alfredo Sauce With Sun-Dried Tomatoes  
Freshly Grated Parmesan Cheese  
Toasted Garlic Baguettes And Sourdough Rolls  
Chef's Selection Of Fresh Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal And Ice Teas

**\$64.95 Per Person**

Minimum of 30 people Above  
Price does not Include  
Service Charge and Tax



## Continental Breakfast

### The Basic Continental

Selection Of Bakeries Including  
Assorted Danishes And Muffins With Fruit Preserves And Butter  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

13

### Mid Continental

Selection Of Bakeries Including  
Assorted Breakfast Loaves, Danishes And Muffins, With Fruit Preserves And Butter,  
Assorted Fruit And Vegetable Juices,  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

15

### Healthy Eye Opener Break

Assorted Yogurts,  
Assorted Whole Grain Bagels With Cream Cheese Spreads,  
Sliced Seasonal Fruits And Berries,  
Assorted Fruit And Vegetable Juices,  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

18

### Executive Continental

Selection Of Bakeries Including  
Assorted Bagels, Danishes, And Breakfast Loaves, With Cream Cheese, Fruit Preserves And Butter,  
Seasonal Fresh Sliced Fruit  
Assorted Fruit And Vegetable Juices,  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

19

### Hot Additions

(Must Be Accompanied With The Purchase Of The Above Continental Packages)

### Breakfast Croissants

Filled With Black Forest Ham, Scrambled Eggs, Chives And Reggiano Parmesan

7

### Breakfast Wrap - A California Style Burrito

Scrambled Eggs, Roasted Peppers, Farmer's Cheese And Sonoma Sally's Fresh Salsa  
Wrapped In A Fresh Whole Wheat Tortilla

8



## Plated Breakfast Selections

All Entrees Accompanied By:  
Assorted Fruit And Vegetable Juices, Basket Of Assorted Breakfast Bakeries,  
Fruit Preserves And Butter,  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

### All American

Scrambled Eggs Served With Breakfast Potatoes And Your Choice Of:  
Crisp Bacon, Sausage Links Or Ham  
20

### San Franciscan

Poached Eggs And Pancetta Bacon On Sourdough Muffin  
Topped With Chipotle Hollandaise Served With Breakfast Potatoes  
22

### Easterner

Scrambled Eggs With Lox And Chives, Breakfast Potatoes With Apple Sauce,  
Bagels With Butter And Cream Cheese  
22

### The Vegan

Egg Beaters With Ground Soy Meat, Sautéed Onions, And Bell Peppers,  
Breakfast Potatoes With Whole Grain Muffins  
22

### Southwestern

Scrambled Eggs With A Spanish Chorizo,  
Sautéed Onions And Bell Peppers Breakfast Potatoes, Cornbread Muffins  
22

### French Toast

Thick Cut Egg Bread Sautéed In Cinnamon Egg Batter  
With Pecans, Maple Syrup And Your Choice Of:  
Crisp Bacon, Sausage Links Or Ham  
19



## Breakfast Buffet

(Minimum of 25 People or additional charge will apply)

### The Great Start Buffet

Assorted Fruit And Vegetable Juices,  
Sliced Seasonal Fresh Fruits,  
Scrambled Eggs With Chives,  
Breakfast Potatoes With Green Onions  
(Choice Of Two Meats)  
Crisp Bacon, Country Sausage Links Or Smoked Ham,  
Assorted Cereals With Low Fat Milk,  
Display Of Muffins, Fruit Danishes, And Croissants  
With Butter And Fruit Preserves  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas  
25

### The European Breakfast Buffet

Assorted Fruit And Vegetable Juices  
Sliced Seasonal Fresh Fruits,  
Smoked Salmon Display With Capers, And Diced Red Onions  
Hardboiled Eggs  
Sliced Charcuterie To Include Salami,  
Prosciutto Ham, And Roast Beef  
Imported And Domestic Cheeses  
Artichoke And Roasted Red Bell Peppers,  
Feta Cheese Frittata  
Sourdough Crusted Bread  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas  
28



## Breakfast Buffet

(Minimum of 25 People or additional charge will apply)

### The Country Farmhouse Buffet

Assorted Fruit And Vegetable Juices  
Sliced Seasonal Fresh Fruits,  
Farm Fresh Scrambled Eggs  
Breakfast Potatoes With Green Onions,  
(Choice Of Two Meats)  
Crisp Bacon, Country Sausage Links Or Smoked Ham,  
Cinnamon Dusted French Toast  
Served With Syrup And Whipped Butter,  
Ricotta Cheese Stuffed Blintzes With Strawberry Topping  
Display Of Muffins, Fruit Danishes, Croissants, And  
Bagels With Cream Cheese, Butter And Fruit Preserves  
Coffee, Decaffeinated,  
Selection Of Regular And Herbal Teas

29

### Breakfast And Brunch Buffet Additions

Cooked-To-Order  
Egg And Omelet Station With Cheddar Cheese,  
Swiss Cheese, Onions, Smoked Ham, Bay Shrimp,  
Broccoli, Mushrooms, And Tomatoes

7

Belgian Waffle Station  
With Whipped Cream, Butter, Syrup,  
Strawberries, Blueberries And Pecans

6

Chef Attendant Fee Required

100

### Additional Items:

French Toast Or Buttermilk Pancakes

3

Smoked Salmon & Bagels

5



## A La Carte Refreshments

### Beverages

Assorted Fruit And Vegetable Juices  
32 per pitcher

Milk  
3 Per Half Pint

Coffee, Decaffeinated,

Selection Of Regular And Herbal Teas  
58 Per Gallon

Assorted Soft Drinks  
4.25 Each

Mineral Or Spring Bottled Water  
3.50 Each

Hot Apple Cider With Cinnamon  
55 Per Gallon

Tropical Fruit Punch  
55 Per Gallon

Champagne Punch  
80 Per Gallon

Mimosas  
80 Per Gallon

Pomegranate Mimosas  
80 Per Gallon (With Champagne)  
60 Per Gallon (With Sparkling Cider)

### A.M. Sweets

Banana, Zucchini, Lemon Poppy Seed, Apple,  
Cranberry And Pumpkin(Seasonal)

Breakfast Loaves  
36 Per Loaf

Assorted Croissants, Danishes Or Muffins  
38 Per Dozen

Coffee Cakes  
38 Each

Bagels With An Assortment Of Cream Cheeses  
40 Per Dozen

Assorted Whole Fruits  
2.50 Each

Sliced Fresh Fruits  
6 Per Person

Assorted Yogurts  
3 Each

Assorted Biscotti  
38 Per Dozen

Apple Fritters Or Cinnamon Rolls  
42 Per Dozen

Sticky Buns  
42 Per Dozen

Apple Or Cherry Strudels  
38 Per Dozen



## Light Lunch Selections

Includes Luncheon Rolls And Butter, Coffee, Decaffeinated,  
Selection Of Regular And Herbal Teas Iced Tea, And Dessert

### Louie, Louie

Grilled Salmon, Succulent Bay Shrimp, Dungeness Crab Meat,  
Sliced Hardboiled Egg, And Avocado; Served With A Brandy Chile Sauce

23

### Chicken Caesar Salad

Grilled Marinated Chicken Breast Served On A Bed Of Crisp  
Romaine Lettuce Tossed With A Creamy Caesar Dressing, Herb Garlic Croutons, And Shaved  
Parmesan Cheese

21

### Cold Salmon With Cucumber Dill

Poached Salmon Fillet, On A Bed Of Cucumber Noodles, Fresh Dill, Roma Tomatoes, Roasted Bell  
Peppers With Creamy Dill Sauce

22

### Southwestern Salad

Chicken Or Beef (Choose One)  
Accompanied By Guacamole, Sour Cream Olives, Black Beans, And Salsa;  
All On A Whole Wheat Tortilla Shell

21

### Sesame Chicken Salad

Chicken On A Bed Of Mai Fun Noodles  
And Romaine Lettuce Topped With Almonds

20





## Boxed Lunch Selections

All Box Luncheons To Include Whole Fruit, Potato Chips, Cookie, Soda, Or Bottled Water

### The Grilled Vegetarian Wrap

Vegetable Tortilla Wrap With Ground Soy Meat

26

### The American

Roast Beef With Leaf Lettuce, Tomatoes And Horseradish Aioli

26

### The French

Smoked Turkey Breast With Dijon Mustard, Red Onions On A Baguette

26

### The Italian

Grilled Chicken Breast Served On Focaccia Bread

26

### Ham And Smoked Cheddar On Baguette

With Lettuce Leaf, Tomato And Dijonaise.

26

### The Sonoma Salad

Local Greens, Roma Tomatoes, Crisp Cucumber, Shaved Carrots

Red Onion And Herbed Croutons Shaved Reggiano Parmigino Cheese, Vinaigrette Dressing  
And A Whole Grain Roll

26



## Plated Lunch Accompaniments

We Proudly Present All Salads With Your Choice Of Dressing.  
Choose One Salad And One Dessert To Be Served With Your Entrée Selections.

### Salad Choices

#### Just Greens

A California Selection Of The Best Greens Available With Julienne Vegetable Toppings

#### Classic Caesar Salad

Hearts of Romaine, Grated Parmesan, and a Creamy Caesar Dressing and Garlic Croutons

#### Thai-Peanut Noodle Salad

Rice Noodles Tossed with Spicy Peanut Sauce  
on a Bed of Mixed Greens with Julienne of Fresh Vegetables

#### Spinach Salad

Young Spinach, Chopped Eggs, Mushrooms, Red Onions and Creamy Dijon Dressing

#### Continental Salad

Sliced Beefsteak Tomatoes with Mozzarella, Sliced Cucumbers and Fresh Basil

### Salad Choices Deluxe

#### Crowne Ribbon

Add 3 Per Person

California Field Greens Tucked In A Cucumber Ribbon Served On A  
Carrot Nest With Roasted Peppers, Roma Tomatoes And Kalamata Olives With A Pomegranate  
Vinaigrette

#### Sonoma Greens With Edible Flowers

Add 2 Per Person

Variety of Locally Grown Greens Garnished with Edible Wild Flowers

#### Butter Leaf Salad

Add 2 Per Person

Served with Hickory Smoked Chicken Sliced Mandarin Oranges and  
Toasted Pecans with a Light Mustard Vinaigrette



## Plated Lunch Accompaniments

### Dessert Selections....

Individual Mixed Fruit Tartlettes  
Carrot Cake  
Fresh Seasonal Berries with Sauce  
Lemon Mousse Torte  
Southern Pecan Pie  
Strawberry Shortcake (Seasonal)  
European Hazelnut Torte  
Chocolate Fudge Cake  
New York Cheesecake  
Bittersweet Chocolate Mousse Cake

### ....And More Desserts

White Chocolate Parisian Add 2.50  
Fresh Strawberry Bagatelle (Seasonal) Add 2.50  
Bittersweet Chocolate Royale Add 2.50  
Chocolate Pyramid Add 2.50  
Tiramisu Add 2.50  
New York Cheesecake Dipped In Chocolate Lollipop Add 3.50

## Plated Lunch Selections

Hot Lunch Selections Include Your Choice of Salad- Dressing of Your Choice,  
Starch, Fresh Seasonal Vegetables, Fresh Bakery Rolls, Dessert, and Coffee

### Chicken Dijon

Baked Chicken Breast with Panko, Dijon, and Parmesan Cheese; Mustard Cream Sauce  
28

### Chicken Piccata

Pan Seared Chicken Breast Served with a Sauce of Butter, Lemon, Capers, and White Wine  
26

### Coconut Sesame Chicken

Seared Chicken Breast with Basil, Coconut Milk Sauce  
27

### Citrus Lemon Turkey

Medallions of Fresh Turkey Breast with Lemon Zest, Capers and Boursin Cheese  
25

### Pan Seared Salmon

Choice Of: Tropical Mango Salsa or Lemon and Caper Dill Sauce  
29

### Baked Tilapia

With Soy Cilantro Citrus Ginger Sauce  
28

### Prawn And Scallop Brochette

With Lemon Buerre Blanc  
34

### Linguini Pasta and Louisiana Rock Shrimp

Sautéed Rock Shrimp, Peppers, Onions, Celery, Cajun Spices and Andouille Sausage  
26

### Grilled Petit Filet Mignon

With Crimini Mushroom Cabernet Sauce  
32

### Grilled Sliced Tri Tip Of Beef

With Roasted Garlic Cream Sauce and Crispy Vidalia Onions  
30

### Grilled New York Steak

Brushed and Finished with Molasses Mint Barbeque Glaze  
31

### Grilled Rib Eye Steak

Herb Crusted and Fire Grilled With a Cabernet and Mushroom Sauce  
31

### Pork Medallions

With Caramelized Onion & Port Wine Sauce  
29



## Lunch Buffets

All Buffets To Include Freshly Brewed Coffees, Iced Tea, And Selection Of Herbal Teas  
(Minimum 25 people or additional fee will apply)

### The Picnic Buffet

Garden Salad With Cucumber And Cherry Tomatoes  
Selection Of Three Dressings  
Red Potato Salad  
Creamy Pepper Cole Slaw  
Grilled Hamburgers  
Barbeque Chicken Breasts  
Grilled Portabella Mushrooms  
Baked Beans  
Assorted Buns, Mayonnaise, Mustard And Ketchup,  
Sliced Cheeses And Lettuce  
Tomato Slices, Onion Slices And Pickle Spears  
Apple And Pecan Pies

36

### Manuel's Fajita And Taco Bar

Mixed Greens With Ranch And Caesar Dressing  
The Ever Popular Shredded Beef Or Chicken (Choose One)  
Chili Rellenos From The Mission District With Olives,  
Refried Beans, Spanish Rice, Flour Tortillas  
Guacamole, Jack And Cheddar Cheese  
Sour Cream , And Tortilla Chips,  
Green And Red Salsa  
Warm Churros, Sopapillas, And Mexican Flan

33

### Caesar's Buffet

Chef's Specialty Homemade Soup  
Create Your Own Caesar Salad  
With Julienne New York Strip Steak,  
Grilled Chicken Strips, Deep Fried Calamari,  
Crisp Romaine Lettuce, Herb Croutons, Fresh Shaved Parmesan Cheese,  
Tomatoes And Marinated Olives, Caesar Dressing,  
Italian Breads And Rolls,  
Tiramisu & Fruit Tarts

33



## Lunch Buffets

All Buffets To Include Freshly Brewed Coffees, Iced Tea, And Selection Of Herbal Teas  
(Minimum 25 people or additional fee will apply)

### Baked Potato Buffet

Fresh California Field Greens,  
Crisp Spinach Leaves And A Wide Variety Of Sliced Carrots, Bean Sprouts, Chopped Broccoli,  
Sliced Mushrooms, Garlic Croutons, Black Olives And Shredded Jack Cheese,  
Balsamic Vinaigrette And Ranch Dressings  
Fresh Fruit Salad And Tuna Salad  
Thai Chicken Noodle Salad With Peanut Sauce  
Baked Potato Bar With Grated Cheese  
Sour Cream, Bacon Bits And Butter  
Garlic Bread Sticks Whole Wheat Rolls And Pita Bread  
Chef's Selection Of Seasonal Fruit Tartlets

30

### Market Deli Lunch

Local Garden Greens With Assorted Dressings  
Greek Pasta Salad, New Potato And Bean Salad  
Sliced Seasonal Fruit And Berries, Tuna Salad, Picnic Style Fried Chicken  
Mirror Of Sliced Deli Meats To Include:  
Roast Beef, Smoked Turkey Breast, Spiral Ham, Genoa Salami  
Selection Of Sliced Cheeses To Include  
Smoked Cheddar, Monterey Jack And Pepper Jack  
Assorted Sandwich Condiments  
Assortment Of Breads And Rolls  
Cookies And Espresso Brownies

29

### San Mateo Lunch Buffet

Mixed Local Greens, Spinach Salad With Mushrooms,  
Bacon Bits And Chopped Eggs  
Red Potatoes With Vinaigrette Dressing  
Jamaican Jerked Cole Slaw, Seasonal Fruit Display

Entrées:

(Choose Two)

Grilled Citrus Marinated Chicken Breast  
Petrale Sole With Lemon, Capers And Butter  
Roast Sirloin Of Beef With Sauce Of Mushrooms  
Mahi Mahi With Pineapple Relish

Medley Of Seasonal Vegetables,  
Herb Roasted New Potatoes  
Local Breads Of San Francisco,  
Chef's Choice Of Cakes And Pastries

36



## Lunch Buffets

All Buffets To Include Freshly Brewed Coffees, Iced Tea, And Selection Of Herbal Teas  
(Minimum 25 People)

### Lunch In North Beach

Romaine Lettuce With Parmesan And Garlic Croutons - Caesar And Italian Vinaigrette Dressings

Antipasto To Include:

Genoa Salami, Roma Tomatoes, Provolone, Marinated Artichokes, Olives,  
Marinated Mushrooms And Grilled Vegetables

Entrées:

(Choose Two)

Manicotti With Ricotta Cheese & Our Marinara Sauce

Grilled Rosemary Chicken Breast

Pesto Chicken Rotelli

Fettuccine With Baby Clams, Alfredo Sauce

Penne Pasta Primavera With Basil, Garlic,

Tomatoes And Shaved Parmesan Cheese

Served With Vegetables Of The Day

San Francisco Bread And Focaccia Bread

Italian Cakes And Cookies

35

### Bayside Buffet

With Chicken

30

With Salmon

32

Mixed Sonoma Greens With Assorted Dressings

Baby Red Potatoes With Olive Oil, Olives, Marinated Green Beans With Roasted Peppers

Sliced Tomatoes With Olive Oil, Basil, Shallots, Balsamic Vinegar And Cracked Pepper

Couscous Salad With Pine Nuts And Parsley

Grilled Marinated Breast Of Chicken With A Natural Mushroom Au Jus

Or

Seared Pacific Salmon With Lemon Caper Sauce

Wild Rice Pilaf With Fresh Thyme

Chef's Selection Of Fresh Seasonal Vegetables

Rolls And Butter

Dessert Selection Of Fruit Tart, Chocolate Torte,

Chocolate Éclair, Lemon Cake And Carrot Cake



## Lunch Buffets

All Buffets To Include Freshly Brewed Coffees, Iced Tea, And Selection Of Herbal Teas  
(Minimum 25 People)

### Chinatown Lunch Buffet

Chicken Salad With Sesame Seeds  
Oriental Vegetable Salad, Shrimp Salad, Spicy Cold Noodles  
Dim Sum Basket- Barbecued Pork Buns, Spring Rolls, Pot Stickers, Siew Mai, Hargow,  
Served With Chili Oil, Soy Sauce And Plum Sauce  
Stir-Fry Chicken With Cashews And Red Bell Peppers  
Prawns And Scallops With Snow Peas  
Stir-Fry Vegetables With Sesame Seeds  
Choice Of: Barbecued Pork Chow Mein, Or Fried Rice  
Sliced Fresh Fruit And Berries, Almond, And Fortune Cookies

35

### Soup And Salad Buffet

Chef's Specialty Homemade Soup  
Local Garden Greens With Assorted Dressings  
New Potato Salad With Vinaigrette  
Albacore Tuna Salad,  
Oriental Chicken Salad,  
Tomato, Cucumber And Avocado Salad,  
Bay Shrimp Salad  
Sliced Fresh Fruits And Berries  
Assorted Breads And Rolls  
Assorted Fruit Bars

29

### Pasta Lunch Buffet

California Fruit Mirror  
Fresh Whole Strawberries, Kiwi Fruit, Pineapple Wedges,  
Seasonal Melons, Clusters Of Green And Red Grapes  
Caesar Salad - Romaine Leaves With Garlic Croutons And Parmesan Cheese  
Antipasto Platter - Marinated Sweet Peppers, Black And Green Olives, Provolone,  
Salami, And Marinated Vegetables

Cheese Tortellini In A Marinara Sauce Flavored With Fresh Basil  
Rosemary Scented Meatballs With Garlic And Fresh Herbs  
Fusilli Pasta In An Alfredo Sauce With Sun-Dried Tomatoes  
Freshly Grated Parmesan Cheese  
Toasted Garlic Baguettes And Sourdough Rolls  
Chef's Selection Of Fresh Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal And Ice Teas

33





## Break Packages

### The Carnival

Gourmet Popcorn, Cracker Jack, Miniature Corn Dogs And Jumbo Soft Pretzels With Mustard  
Assorted Soft Drinks And Lemonade  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

17

### Napa Valley

California Fruit And Cheese Display Served With Baguettes And Assorted Crackers,  
Roasted Asparagus And Fennel Display, Prosciutto Wrapped Melons,  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas,  
Assorted Sodas And Bottled Waters

18

### The Health Nut

Fruit Skewers With Poppy Seed,  
Honey And Yogurt Dip  
Assorted Trail Mix And Granola Bars  
Caramel Corn Rice Cakes  
Assorted Fruit Juices, Coffee, Decaffeinated, Selection Of Regular And Herbal Teas,  
Assorted Sodas And Bottled Waters

18

### Cool Breeze Break

Assorted Haagen-Dazs Ice Cream Bars, Ice Cream Cups And Drumsticks, Sodas And Mineral Waters,  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

15

### Salsa Bar

Assorted Chips  
With A Variety Of Sonoma Sally's Salsas

3.50

### Assorted Dry Snacks

To Include Mixed Nuts, Pretzels And Bar Mix  
3.95 (3 Ounces)



## Break Packages

### The Express P.M. Break

Assorted Cookies

Assorted Soft Drinks And Sparkling Mineral Waters, Coffee, Decaffeinated,  
Selection Of Regular And Herbal Teas

13

### Chocoholic

Chocolate Dipped Madeline Cookies, Chocolate Dipped Rice Krispies Treats,  
Chocolate Covered Raisins And Chocolate Espresso Brownies  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas,  
Milk, Assorted Sodas And Bottled Waters

18

### Southwestern

Tri-Color Corn Tortillas, Black Bean And Cheese Quesadilla, Salsa Verde, Pico De Gallo, Guacamole,  
And Sopapillas, Sweet Horchata,  
Assorted Sodas And Bottled Waters,  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

17

### Evening In Wine Country

A Sampling Of California Varietal Wines  
With Local And Imported Cheeses, Assorted Crackers And Breads

17

### Sports Break

Selection Of Micro Brewed Beers  
With Warm Pretzels, Whole Grain Mustard,  
Peanuts In Shell, Nachos And Popcorn

17

### Sake2me Break

Selection Of Premium Flavored Sake  
With Edamame Beans, Japanese Wasabi Roasted Peas, With Japanese Roasted Nuts

17



## Break Items

### P.M. Sweets

Frozen Juice Bars

38 Per Dozen

Gourmet Ice Cream Bars

45 Per Dozen

Assorted Cookies

38 Per Dozen

Home Baked Brownies Or Blondies

38 Per Dozen

Tripleberry Crumble Fruit Bar

And

Macaroon Lemon Bar

38 Per Dozen

### Snacks

Power Bars

3.50 Each

Tortilla Chips, Salsa And Guacamole

3.50 Per Person

Mixed Nuts

30 Per Lb

Warm Pretzels With Yellow Mustard

38 Per Dozen

Gourmet Potato Chips, Popcorn, Caramel Corn, Or Pretzels

3 Each

Assorted Candy/Granola Bars

3 Each



## Receptions

### Carved Selections

#### Whole Roasted Turkey

With Cranberry Salsa And Natural Gravy

Served With Miniature Rolls

(Serves 50 People)

225

#### Standing Honey Glazed Ham

Served With Miniature Rolls And Mustards

(Serves 50 People)

250

#### Whole Steamship Round Of Beef

Served With Creamed Horseradish, Two Mustards, Mayonnaise And Miniature Rolls

(Serves 100 People)

525

#### Roasted Top Round Of Beef

Served With Miniature Rolls Accompanied With Herb Mayonnaise And Dijon Mustard

(Serves 50 People)

275

#### Whole Roasted Pig

Served With Mango Barbecue Sauce, Hot & Sweet Mustard And Miniature Hawaiian Sweet Rolls

(Serves 50-75 People)

500

#### Herb Encrusted Tenderloin Of Beef

With Béarnaise Sauce And Mini Sourdough Rolls

(Serves 25 People)

265

\*Please Add 100 Per Carver



## Specialty Displays

### Imported And Domestic California Farmhouse Cheese Display

An Assortment Of Domestic And Imported Cheeses Displayed With Fresh Fruit Garnish  
Served With An Assortment Of Wafers And Sliced Baguettes  
6.50 per person

### California Fresh Fruit Display Seasonal Sliced Fresh Fruit And Berries

6 per person

### Assortment Of Fresh Seasonal Vegetable Bouquet

Wisconsin Maytag Blue Cheese Dip  
5 per person

### Baked Molten Brie In Puff Pastry

With Orange Marmalade, Apples, And Toasted Almonds Served With Assorted Artisan Breads &  
Crackers  
(Serves 35)  
120

### Antipasto Display Of Shaved Prosciutto

Hard Salami, Mortadella, Lemon Rosemary Chicken, Grilled Vegetables, Salad Caprese, Provolone  
Cheese, Marinated Olives, And Mediterranean Bread Display  
(Serves 50)  
315

### Atlantic Smoked Salmon

With Chopped Eggs, Chives Cream Cheese, Caper Berries,  
Marinated Sliced Red Onions, Rye Bread  
(Serves 30)  
210

### Dim Sum Display

Barbecued Pork Buns,  
Spring Rolls, Pot Stickers, Siew Mai, Hargow,  
Served With Chili Oil, Soy Sauce And Plum Sauce  
(Serves 30)  
250

### Bodega Bay Chill

Jumbo Shrimp, Oysters On A Half Shell, Snow Crab Legs And Boston Clam Chowder  
Lemon, Mignonette And Cocktail Sauce  
28 per person



## Hors D'oeuvres

Prices Based On 50 Pieces Per Order

### Cold Hors D'oeuvres

Dungeness Crab Aioli On Belgian Endive Spears  
180

Ham Rolls With Asparagus  
160

Assorted Deluxe Canapés  
185

Smoked Salmon On Crostini With Dill Cream  
210

California Sushi Roll  
210

Assorted Sushi Rolls  
230

Melon And Prosciutto  
160

Jumbo Shrimp On Ice  
210

Oysters On A Half Shell  
210

Blackened Ahi Tuna On Wonton Chip  
210

Tomato, Basil, Garlic Bruschetta On Garlic Crostini  
160

Antipasto Brochette With Basil Olive Oil  
160

Vietnamese Spring Rolls With Peanut Sauce  
185

Smoked Salmon Pinwheel  
185

Blackened Beef Tenderloin On A Polenta Cake With A Chipotle Aioli  
210

Cucumber Rounds With Bay Shrimp  
160

Belgian Endive With Bleu Cheese And Pine Nuts  
160



## Hors D'oeuvres

Prices Based On 50 Pieces Per Order

### Hot Hors D'oeuvres

Chicken Drummettes - Hawaiian Or Buffalo Style  
160

Crab Or Sausage Stuffed Mushroom Caps  
185

Mini Crab Cakes With Creole Remoulade  
210

Miniature Vegetable Spring Rolls With Soy Ginger Sauce  
160

Pot Stickers With Vinegar And Chili Oil  
160

Chicken Skewers Yakitori  
160

Beef Satay With Spicy Peanut Dipping Sauce  
160

Sautéed Shrimp In Garlic  
210

Scallops Wrapped In Bacon  
185

Swedish Meatballs  
160

Jumbo Shrimp Wrapped In Bacon With Roasted Jalapeno Glaze  
295

Mini Beef Wellington  
185

Wild Mushrooms Tart  
185

Assorted Miniature Quiches  
160

Vegetable Tempura With Dipping Sauces  
170

Spanakopita  
160

Fried Ravioli, Tomato Basil Cream Dip  
160

Santa Fe Chicken Beggars Purse  
160



## Plated Dinner Accompaniments

We Proudly Present All Salads With Your Choice Of Dressing.  
Choose One Salad And One Dessert To Be Served With Your Entrée Selections.

### Salad Choices

#### Just Greens

A California Selection Of The Best Greens Available With Julienne Vegetable Toppings

#### Classic Caesar Salad

Hearts of Romaine, Grated Parmesan, and a Creamy Caesar Dressing and Garlic Croutons

#### Thai-Peanut Noodle Salad

Rice Noodles Tossed with Spicy Peanut Sauce  
on a Bed of Mixed Greens with Julienne of Fresh Vegetables

#### Spinach Salad

Young Spinach, Chopped Eggs, Mushrooms, Red Onions and Creamy Dijon Dressing

#### Continental Salad

Sliced Beefsteak Tomatoes with Mozzarella, Sliced Cucumbers and Fresh Basil

### Salad Choices Deluxe

#### Crowne Ribbon

Add 3 Per Person

California Field Greens Tucked In A Cucumber Ribbon Served On A  
Carrot Nest With Roasted Peppers, Roma Tomatoes And Kalamata Olives With A Pomegranate  
Vinaigrette

#### Sonoma Greens With Edible Flowers

Add 2 Per Person

Variety of Locally Grown Greens Garnished with Edible Wild Flowers

#### Butter Leaf Salad

Add 2 Per Person

Served with Hickory Smoked Chicken Sliced Mandarin Oranges and  
Toasted Pecans with a Light Mustard Vinaigrette





## Plated Dinner Accompaniments

### Dessert Selections....

Individual Mixed Fruit Tartlettes  
Carrot Cake  
Fresh Seasonal Berries with Sauce  
Lemon Mousse Torte  
Southern Pecan Pie  
Strawberry Shortcake (Seasonal)  
European Hazelnut Torte  
Chocolate Fudge Cake  
New York Cheesecake  
Bittersweet Chocolate Mousse Cake

### ....And More Desserts

White Chocolate Parisian Add 2.50  
Fresh Strawberry Bagatelle (Seasonal) Add 2.50  
Bittersweet Chocolate Royale Add 2.50  
Chocolate Pyramid Add 2.50  
Tiramisu Add 2.50  
New York Cheesecake Dipped In Chocolate Lollipop Add 3.50



## Plated Dinner Selections

Hot Dinner Selections Include Your Choice Of Salad With Dressing Of Your Choice, Your Selection Of Starch, Fresh Seasonal Vegetables, Fresh Bakery Rolls, Dessert, And Coffee Service

### Coconut Sesame Chicken

Seared Chicken Breast With Basil, Coconut Milk Sauce

41

### Chicken Marsala

Roasted Airline Chicken Breast With Classic Marsala Mushroom Sauce

41

### Chicken Shiraz

Pan Seared Chicken Breast, Sautéed With Pancetta Bacon, Garlic, Shallots, And Mushrooms  
Braised In Shiraz Wine

42

### Seared Sonoma Valley Duck Breast

With Lavender Honey, Peppercorns, Figs And Port Wine Sauce

43

### Filet Mignon

With Shallots And Mushrooms Cabernet Demi-Glace

49

### New York Steak

With Green Peppercorns

47

### Roast Prime Rib Of Beef, Natural Jus

With Traditional Accompaniments

(Minimum 10 People)

47

### Pork Medallions

With Caramelized Onion & Port Wine Sauce

43

### Pan Seared Salmon

Lemon And Caper Dill Sauce

43

### Alaskan Halibut

Baked Alaskan Halibut Served In A Lemon Buerre Blanc

45



## Plated Dinner Selections

Hot Dinner Selections Include Your Choice Of Salad With Dressing Of Your Choice, Your Selection Of Starch, Fresh Seasonal Vegetables, Fresh Bakery Rolls, Dessert, And Coffee Service

### Crispy Skin Striped Bass

Sake And Miso Marinated Striped Bass With Sautéed Leeks On A Bed Of Chinese Broccoli  
44

### Prawn Scampi

Large Garlic Roasted Prawns Served With Butter, Cream, And Diced Tomatoes  
44

### Petite Filet Mignon And Salmon

Served With Cabernet Demi Glace And Tarragon Beurre Blanc  
53

### Petite Filet Mignon And Prawn Scampi

Served With Forest Mushroom Sauce And Garlic Scampi Sauce  
55

### Charbroiled Chicken And Salmon

Served With Cabernet Demi Glace And Tarragon Beurre Blanc  
50

### Charbroiled Chicken And Prawn Scampi

Served With Forest Mushroom Sauce And Garlic Scampi Sauce  
52

### Sliced New York Sirloin And Sea Scallops

Large Sea Scallops With Vermouth, Fresh Tomatoes And Light Cream  
Thyme-Rubbed Sliced Sirloin, Served With A Rich Sauce Of Pink Peppercorns, Cognac & Demi Glace  
54



## Dinner Buffets

Minimum 50 People  
Buffets Available For 1-1/2 Hours

### Bayshore Buffet

Fresh Fruit Display And Vegetable Display  
Mixed Gourmet Greens With Two Dressings  
Spinach Salad With Warm Bacon Dressing

Mediterranean Salad

Seafood Pasta Salad

Entrées:

(Choose Three)

Swordfish With Basil Beurre Blanc And Toasted Almonds

Sliced Top Round Of Beef With Sauce Of Wild Mushrooms

Broiled Breast Of Chicken Pommeray With Mustard Tarragon

Pacific Filet Of Snapper

Served With Bell Peppers, Onions, And Fresh Tomatoes

Choice Of Pasta, Potatoes Or Autumn Blend Rice Pilaf

Seasonal Garden Vegetables

Fresh Bakery Rolls And Butter

Blueberry And Strawberry Cheesecake, Assorted Fresh Pies, Petit Fours

Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

48

### Burlingame Buffet

Caesar Salad, Mixed Garden Salad With Two Dressings,  
Wild Field Greens With Walnuts, Gorgonzola Cheese With A Balsamic Vinaigrette,  
Tortellini Pasta Salad With Sun-Dried Tomatoes And Pomegranate Vinaigrette

Baked Salmon Tomato Leeks,

Grilled Beef Strip Loin In Mushroom Gravy

Grilled Chicken With Mango Salsa

Garlic Roasted Potatoes,

Seasonal Vegetables

Fresh Bakery Rolls And Butter

Amaretto Cheesecake And Chocolate Decadence Cake

Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

46



## Dinner Buffets

Minimum 50 People  
Buffets Available For 1-1/2 Hours

### Chinatown Buffet

Assorted Dim Sum

Served With Chili Oil, Soy Sauce And Plum Sauce

Spicy Chicken Salad With Bean Sprouts

Marinated Cucumber Salad,

Shanghai Noodles Salad

Entrées:

(Choose Three)

Mandarin Roast Duck

Beef Szechwan

Five Spice Prawns

Sesame Chicken Cashew Stir Fry

Assorted Oriental Vegetables

Fried Or Steamed Rice

Sliced Fresh Fruit And Fortune Cookies

Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

44

### Crowne Buffet

Soup Du Jour, With French Bread And Crackers

Mixed Garden Salad With Two Dressings,

Caesar Salad,

Pasta Salad,

Entrées:

(Choose Three)

London Broil In A Red Wine & Mushroom Sauce,

Coconut Chicken

Glazed Pork Loin Roast

Baked Orange Roughy With A Citrus Marmalade

Oven Roasted Rosemary Potatoes,

Seasonal Vegetables

Fresh Bakery Rolls And Butter,

Chef's Assorted Desserts

Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

47



## Dinner Buffets

Minimum 50 People  
Buffets Available For 1-1/2 Hours

### South Of The Border Fiesta

#### Bolita Station

Tortilla Chips, Guacamole, Salsa Verde And Salsa Roja,  
Cold Tomato Gazpacho,  
Assorted Mexican Style Relishes,  
Including Jicama, Cauliflower, Baby Corn, Carrots And Jalapenos

#### Guacamole And Salsa Fajita Station

Chicken And Beef With Shredded Cheese, Lettuce, Sour Cream, Tomatoes, Green Chilies,  
Guacamole And Salsa  
Refried Vegetarian Beans,  
Flour Tortillas

#### Mexican Specialty Station

##### Mini Tamales

Charbroiled Chicken Legs With Onions And Lemon

#### Dessert Station

Spanish Flan With Caramel Sauce, Kahlua Crème Pie  
Seasonal Fruits, Churros, And Sopapillas  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

42

### Bourbon Street

Garden Green Salad With Diced Roasted Red Bell Peppers  
Honey Mustard And Peppercorn Ranch Dressing  
Chickpea Salad With Kidney Beans; Tossed In A Sweet Vermouth Dressing  
Spinach Salad

#### Blackened Catfish

##### Gumbo

##### Dirty Rice

##### Shrimp Fritters

##### Cheese Puffs

Collard Greens With Red Onions And Bacon

Freshly Baked Cornbread With Sweet Butter Marmalade

Banana Bread Pudding & Bourbon Pecan Pie

Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

40



## Dinner Buffets

Minimum 50 People  
Buffets Available For 1-1/2 Hours

### Italian Dinner Buffet

Hearts Of Romaine With Croutons And Basil Dressing  
Antipasto Platter With Imported Cheese, Peppers, Olives,  
Marinated Artichoke Hearts, Sliced Salami, Bread Sticks  
Fresh Grapes Served With Ripe Cambazola Cheese  
Saffron Rice Salad With Pine Nuts And Currants

Entrées:

(Choose Three)

Ricotta Cheese Tortellini With A Tomato Basil Sauce  
Grilled Breast Of Chicken With Rosemary Lemon And Capers  
Pan Seared Salmon With White Wine And Peppers  
Roast Loin Of Pork With Balsamic Vinegar And Chianti

Seasonal Vegetables With Garlic Butter

Chef's Choice Starch

Freshly Baked Rolls And Butter

Assortment Of Desserts With An Italian Flair

Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

48

### Caribbean

Spring Mix Of Wild Baby Greens, Mandarin Oranges And Toasted Almonds  
Served With Pomegranate Dressing  
Sliced Fresh Fruit Display  
Freshly Baked Rolls And Butter

Caribbean Jerked Chicken Breast Topped With Our Tropical Mango Salsa

Baked Crusted Red Snapper With A Coconut Cream Sauce

Barbecued Pork Loin With Sofrito Sauce

Choice Of:

Boniatto - Cuban Sweet Potato Mashed

Or

Tostones - Twice Fried Plantains

Fresh Vegetable Stir Fry

Mango Mousse Cake, Coconut Cream And Key Lime Pie

Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

48



## Dinner Buffets

Minimum 50 People  
Buffets Available For 1-1/2 Hours

### Welcome To California

California Fruit Display

Cantaloupe, Honeydew, Strawberries, Pineapple,  
Watermelon And Seasonal Fruits With Yogurt Dressing

Salad Bar With Caesar Salad

Mixed Field Greens With Accompaniments

Assorted Pates' And Terrines

Pasta Station- Assorted Pastas With Choices Of:  
Pesto, Fresh Tomatoes And Sun Dried Tomato Cream

Sonoma Vegetable Stand

Carrots, Celery, Cauliflower, Cherry Tomatoes, Radishes, Endive,  
Olives, Artichokes, Bell Peppers With Blue Cheese And Garlic Cream Dip In Cabbage Bowl,  
Baskets Of Local Breads And Local Cheese Presentations

Chef's Carving Station

(Choose One)

Baked Honey Ham

Sage Rubbed Roast Of Turkey

Prime Rib Of Beef

Honey Glazed Pork Loin

Dessert Station

Assorted Fresh Pastries, Cakes And Fresh Fruit Tarts  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

42





## Dinner Buffets

Minimum 50 People  
Buffets Available For 1-1/2 Hours

### The Wharf

Cracked Snow Crab Legs, Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon Wedges  
Bay Shrimp Louie Salad

Caesar Salad With Garlic Croutons And Shredded Parmesan Cheese  
Mixed Green Salad With House Made Dressings

### Entrées:

Baked Petrale Sole With Artichoke Brown Butter  
Slow Roasted Prime Ribs Of Beef With Au Jus  
Breast Of Chicken Doré With Lemon Sage  
Orzo Pasta With Asiago & Mushrooms

Seasonal Garden Vegetables  
Freshly Baked Rolls And Butter

### Dessert Station

Fresh Fruit And Lemon Curd Tartlettes, Assorted Miniature Pastries  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

56

### Wine Lovers Buffet

Bay Shrimp Cocktails With White Zinfandel Spritzer And Lemon Wedges  
Baby Spinach Salad With Sun-Dried Cranberries, Pine Nuts, Mushrooms,  
Bermuda Onions, Citrus Pinot Grigio Vinaigrette  
Sonoma Greens Crumbled Gorgonzola Cheese, Roasted Walnuts, Shiraz Vinaigrette

International Cheeses With Sliced Baguettes

Grilled Chicken Breast Pearl Onions, Shiitake Mushrooms, Pinot Noir Sauce  
Hazelnut Crusted Halibut Lemon Grass Chardonnay Sauce

Leg Of Lamb With Merlot Glaze  
(Chef Attendant @ 100 For 1.5 Hours)

Choice Of: Almond Wild Rice Pilaf Or Roasted New Potatoes With Herbs

Fresh Seasonal Vegetables  
Freshly Baked Rolls And Butter

Assorted Dessert Buffet To Include Chocolate Petit Fours  
Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

56



## Dinner Buffets

Minimum 50 People  
Buffets Available For 1-1/2 Hours

### North Beach

Display 1 - Sopressata, Salami, Copa Cherry Peppers Stuffed With Prosciutto & Provolone  
An Assortment Of Olives

Display 2 - Boccacino Mozzarella, Provolone, Bel Paese Focaccia, Grissini

Display 3- Tossed Caesar Salad With Parmesan Cheese Herb Garlic Croutons  
Chilled Tri-Colored Tortellini Salad

### Pasta Bar

Fettuccini, Garlic Cream, Penne Rigate, Sun-Dried Tomato & Basil Pesto, And Tortellini Pomodoro

### Choice Of Entrées:

Roast Breast Of Chicken With Hunter's Style

Baked Petrale Sole With Lemon, Capers & Thyme

Roast Medallions Of Salmon With Black Olive & Rosemary Crust

Grilled Italian Sausages With Peppers & Onions

Roast Loin Of Pork With Artichokes, Pine Nuts & Sage Jus

Roast Top Round Of Beef With Italian Herb Crust & Barolo Wine Sauce

### Dessert

Tiramisu, Cappuccino Cheesecake, Strawberries With Sweet Mascarpone,

Biscotti & Miniature Italian Pastries

Coffee, Decaffeinated, Selection Of Regular And Herbal Teas

Two Entrées - 50

Three Entrées - 53

## Banquet Wine List

### CHAMPAGNE AND SPARKLING WINES

	Full Bottle
Grand Imperial Sparkling Wine, California	27
Piper Sonoma Blanc de Noir	40
La Marca Prosecco	36
Grandin, Brut Rose, France	52
Scharffenberger, Brut, Anderson Valley	58
Taittinger Brut La Francaise, Montagne de Reims, France	70

### WHITE WINES

	Full Bottle
Sutter Home White Zinfandel, California	27
Chateau St. Michelle, Johannisberg Riesling, Washington	28
Guenoc, Sauvignon Blanc, Lake County, California	30
J. Lohr Estates, Arroyo Seco, Chardonnay	34
Montevina, Pinot Grigio, Amador Valley, California	34
Valley of the Moon, Pinot Blanc, Sonoma, California	36
Sycamore Lane, Napa California, Chardonnay	27
Kendal-Jackson Vintner's Reserve, California	34
St. Francis Chardonnay, Sonoma, California	36
Valley of the Moon Chardonnay, Sonoma, California	36
Toasted Head "Reserve" Chardonnay Russian River, California	40
Sonoma-Cutrer Chardonnay, Russian River, California	48
Ferrari-Corano Chardonnay, Sonoma, California	50
William Hill, Napa Valley, Chardonnay	54
Tomas Fogarty, Chardonnay, Santa Cruz Mountains, California	58
Cakebread Chardonnay, Napa, California	58

### RED WINES

	Full Bottle
Sycamore Lane, Napa California, Cabernet	27
Kendall-Jackson Vintner's Reserve Merlot, California	40
J. Lohr Estates, Paso Robles, Cabernet Sauvignon	40
Angeline, Russian River, Merlot	42
Burgess Merlot, Napa, California	43
Diamond Oaks Merlot, Oakville, California	43
St. Francis Merlot, Sonoma, California	45
Kenwood "Olivet" Reserve Pinot Noir, Sonoma, California	48
Cakebread Merlot, Napa, California	58
Sycamore Lane, Napa California, Merlot	27
Rosemount Estate Shiraz, Australia	34
Lake Sonoma Zinfandel, Alexander Valley, California	38
Hess Select Cabernet Sauvignon, Napa, California	38
St. Supery Cabernet Sauvignon, Napa, California	49
Tomas Fogarty, Cabernet, Santa Cruz Mountains, California	65



## Beverage Service

Bartender Fee Waived If 450.00 In Sales Is Achieved

### House Brands

Barton Vodka, Barton Gin, Barton Rum, Barton Reserve Whiskey, Tequila, And Brandy  
Budweiser Beer And Bud Light Beer,  
Chardonnay, Cabernet Sauvignon, And Merlot Wines  
Assorted Soft Drinks

### Call Brands

Smirnoff Vodka, Beefeater's Gin, Bacardi Light Rum, Dewar's White Label Scotch,  
Jack Daniel's Bourbon, Canadian Club Whiskey, Jose Cuervo Gold Tequila, And Korbel Brandy  
Coors Lite And Coors Beer, Heineken Beer, And Samuel Adams Beer,  
Chardonnay, Cabernet Sauvignon, And Merlot Wines  
Assorted Soft Drinks

### Premium Brands

Absolute Vodka, Tangueray Gin, Bacardi Light  
Rum, Chivas Regal Scotch, Jack Daniel's Bourbon,  
Crown Royal Canadian, Cuervo Gold Tequila, Amaretto  
Miller Lite Beer, Miller Genuine Draft Beer, Heineken Beer And Samuel Adams Beer  
Chardonnay, White Zinfandel, Cabernet Sauvignon And Merlot Wines  
Assorted Soft Drinks



## Beverage Service

Bartender Fee Waived If 450.00 In Sales Is Achieved in Four Hours  
Each Additional Hour is 150.00 per hour

### HOSTED BAR PACKAGE

Minimum 50 person

House Brands

13 - Per Person For The First Hour

And

6.50 Per Person Each Additional Hour

Call Brands

15.00 Per Person For The First Hour

And

7.50 Per Person Each Additional Hour

Premium Brands

17.00 Per Person For The First Hour

And

8.50 Per Person Each Additional Hour

### HOSTED BAR

House Brand Cocktails - 6.50

Call Brand Cocktails - 7

Premium Brands Cocktails - 8

Domestic Beers - 4.50 Per Bottle

Imported Beers - 5 Per Bottle

House Wines - 5 Per Glass

Soft Drinks - 3

### CASH BAR

House Brand Cocktails - 7.50

Call Brands - 8.50

Premium Brands Cocktails - 9

Domestic Beers - 5 Per Bottle

Imported Beers - 5.50 Per Bottle

House Wines - 5.50 Per Glass

Soft Drinks - 3.50

# MOST-REQUESTED AUDIO-VISUAL EQUIPMENT RENTALS

	Daily Rental
<b>DVD AND CAMCORDERS</b>	
DVD/VHS Player .....	50.00
DVD Player.....	50.00
Digital Camcorder w/Tripod .....	250.00

<b>VIDEO AND COMPUTER DISPLAY</b>	
32" LCD HDTV Flatscreen Display .....	200.00
20" Computer LCD Display.....	150.00
42" Computer LCD Display .....	400.00

<b>VIDEO PLAYBACK SYSTEM</b>	
32" LCD HDTV, DVD Player, & Cart .....	250.00

<b>VIDEO AND COMPUTER PROJECTORS</b>	
2000 Lumen LCD Projector w/Screen.....	350.00
3000 Lumen LCD Projector w/Screen .....	450.00
Presenter/Laser Pointer .....	25.00
Computer Interface Module .....	75.00
4K – 6K Lumen LCD Projector.....	on request

<b>PROJECTION EQUIPMENT</b>	
Overhead Projector w/Screen .....	110.00
Screen Package, includes: (6x6 or 8x8 Screen, Stand, AC cord, and Power strip) .....	75.00

	Daily Rental
<b>AUDIO</b>	
Podium Hardwire Microphone*.....	40.00
Hand-Held Hardwire Microphone* .....	40.00
Lavalier Hardwire Microphone*.....	40.00
Wireless Hand-Held Microphone*.....	100.00
Wireless Lavalier Microphone* .....	100.00
(1) Speaker P.A. ....	100.00
(2) Speaker P.A. ....	175.00
(4) Speaker P.A. ....	300.00
4-Channel Mic Mixer* .....	40.00
8-Channel Mic Mixer* .....	80.00
12-Channel Mic Mixer* .....	120.00
16-Channel Snake .....	50.00
Pro Cassette Player/Recorder.....	50.00
CD Player .....	50.00
Speakerphone .....	75.00
House Audio Patch.....	75.00
Laptop Audio Patch w/Mixer.....	65.00

\*(2) or more mics require a mixer; (4) or more mics require labor.

<b>PIPE AND DRAPE*</b>	
Draping, Black Velour* .....	12.00/Ft
* Labor required for drapery install	

<b>CONFERENCE AIDS</b>	
Sign Card Easel.....	20.00
Flipchart Easel, Pad, and Marker .....	45.00
Whiteboard (3x4) .....	40.00
Whiteboard (4x6) .....	60.00
Presenter/Laser Pointer.....	25.00
Projection Cart, Skirted, with A/C Cord.....	25.00
Projection Stand .....	15.00
6-Outlet A/C Power Strip* .....	10.00
Single Extension Cord .....	10.00
*(9) or more Power Strips require set-up Labor	

	Daily Rental
<b>PROJECTION SCREENS</b>	
Tripod Screens 6', 7', 8' .....	40.00
10'x10' Floor Mount .....	100.00
Screen Package, includes: (8x8 Screen, Stand, AC cord, and Power strip) .....	75.00
10 x10 Floor Screen Package.....	100.00

<b>FAST FOLD SCREENS W/DRESS KIT</b>	
7.5'x10'* .....	150.00
9'x12'* .....	200.00
*Set-up Labor per Screen .....	50.00

<b>SALE ITEMS</b>	
Flipchart Pad.....	25.00
Flipchart Pad (post-it type).....	40.00
Marking Pen (Permanent or Dry-Erase).....	2.00

<b>LABOR RATES</b>	
Weekday Rate, per Hour .....	50.00
(7 AM - 6 PM, Operator 4-hour minimum)	
Evening & Weekend Rate, per Hour.....	75.00

A 21% service fee applies to all rental prices.



**1177 Airport Boulevard**  
**Burlingame, CA 94010**  
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**Fax: (650) 342-1253**

Prices Effective 1/01/12