



## BANQUET MENUS

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# EXECUTIVE MEETING PACKAGE

## Continental Breakfast



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

Bayside Buffet  
Mixed Sonoma Greens Wth Assorted Dressings  
Baby Red Potatoes Wth Olive Oil, Olives, Marinated Green Beans Wth Roasted Peppers Sliced Tomatoes Wth Olive Oil, Basil, Shallots, Balsamic Vinegar And Cracked Pepper  
Couscous Salad Wth Pine Nuts And Parsley  
Grilled Marinated Breast Of Chicken Wth A Natural Mushroom Au Jus  
Wild Rice Pilaf Wth 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 Wth 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

## 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

## Room Rental Included

**\$64.95 Per Person**

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

## Manuel's Fajita And Taco Bar

Mixed Greens Wth Ranch And Caesar Dressing  
The Ever Popular Shredded Beef Or Chicken (Choose One)  
Chili Rellenos From The Mission District Wth 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



## 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

5

## A La Carte Refreshments

<u>Beverages</u>	<u>A.M. Sweets</u>
Assorted Fruit And Vegetable Juices 32 per pitcher	Banana, Zucchini, Lemon Poppy Seed, Apple, Cranberry And Pumpkin(Seasonal) Breakfast Loaves 36 Per Loaf
Milk 3 Per Half Pint	Assorted Croissants, Danishes Or Muffins 38 Per Dozen
Coffee, Decaffeinated,	Coffee Cakes 38 Each
Selection Of Regular And Herbal Teas 58 Per Gallon	Bagels With An Assortment Of Cream Cheeses 40 Per Dozen
Assorted Soft Drinks 4.25 Each	Assorted Whole Fruits 2.50 Each
Mineral Or Spring Bottled Water 3.50 Each	Sliced Fresh Fruits 6 Per Person
Hot Apple Cider With Cinnamon 55 Per Gallon	Assorted Yogurts 3 Each
Tropical Fruit Punch 55 Per Gallon	Assorted Biscotti 38 Per Dozen
Champagne Punch 80 Per Gallon	Apple Fritters Or Cinnamon Rolls 42 Per Dozen
Mimosas 80 Per Gallon	Sticky Buns 42 Per Dozen
Pomegranate Mimosas 80 Per Gallon (With Champagne) 60 Per Gallon (With Sparkling Cider)	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

13



## 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



## 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:

Boniato - 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



## 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		Daily Rental		Daily Rental
<b>DVD AND CAMCORDERS</b>		<b>AUDIO</b>		<b>PROJECTION SCREENS</b>	
DVD/VHS Player .....	50.00	Podium Hardwire Microphone*.....	40.00	Tripod Screens 6', 7', 8' .....	40.00
DVD Player.....	50.00	Hand-Held Hardwire Microphone* .....	40.00	10'x10' Floor Mount .....	100.00
Digital Camcorder w/Tripod .....	250.00	Lavalier Hardwire Microphone* .....	40.00	Screen Package, includes: (8x8 Screen, Stand, AC cord, and Power strip) .....	75.00
<b>VIDEO AND COMPUTER DISPLAY</b>		Wireless Hand-Held Microphone* .....	100.00	10 x10 Floor Screen Package.....	100.00
32" LCD HDTV Flatscreen Display.....	200.00	Wireless Lavalier Microphone* .....	100.00		
20" Computer LCD Display.....	150.00	(1) Speaker P.A. .....	100.00		
42" Computer LCD Display .....	400.00	(2) Speaker P.A. .....	175.00		
<b>VIDEO PLAYBACK SYSTEM</b>		(4) Speaker P.A. .....	300.00		
32" LCD HDTV, DVD Player, & Cart .....	250.00	4-Channel Mic Mixer* .....	40.00	<b>FAST FOLD SCREENS W/DRESS KIT</b>	
<b>VIDEO AND COMPUTER PROJECTORS</b>		8-Channel Mic Mixer* .....	80.00	7.5'x10'* .....	150.00
2000 Lumen LCD Projector w/Screen.....	350.00	12-Channel Mic Mixer* .....	120.00	9'x12'* .....	200.00
3000 Lumen LCD Projector w/Screen .....	450.00	16-Channel Snake.....	50.00	*Set-up Labor per Screen .....	50.00
Presenter/Laser Pointer .....	25.00	Pro Cassette Player/Recorder.....	50.00		
Computer Interface Module .....	75.00	CD Player .....	50.00		
4K – 6K Lumen LCD Projector.....	on request	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>PROJECTION EQUIPMENT</b>		<b>PIPE AND DRAPE*</b>		<b>SALE ITEMS</b>	
Overhead Projector w/Screen .....	110.00	Draping, Black Velour* .....	12.00/Ft	Flipchart Pad.....	25.00
Screen Package, includes: (6x6 or 8x8 Screen, Stand, AC cord, and Power strip)	75.00	* Labor required for drapery install		Flipchart Pad (post-it type).....	40.00
				Marking Pen (Permanent or Dry-Erase).....	2.00
<b>CONFERENCE AIDS</b>		<b>CONFERENCE AIDS</b>			
Sign Card Easel.....	20.00	Flipchart Easel, Pad, and Marker .....	45.00		
Flipchart Easel, Pad, and Marker .....	45.00	Whiteboard (3x4) .....	40.00		
Whiteboard (3x4) .....	40.00	Whiteboard (4x6) .....	60.00		
Whiteboard (4x6) .....	60.00	Presenter/Laser Pointer.....	25.00		
Presenter/Laser Pointer.....	25.00	Projection Cart, Skirted, with A/C Cord.....	25.00		
Projection Cart, Skirted, with A/C Cord.....	25.00	Projection Stand .....	15.00		
Projection Stand .....	15.00	6-Outlet A/C Power Strip* .....	10.00		
6-Outlet A/C Power Strip* .....	10.00	Single Extension Cord.....	10.00		
Single Extension Cord.....	10.00	*(9) or more Power Strips require set-up Labor			

## LABOR RATES

Weekday Rate, per Hour .....

(7 AM - 6 PM, Operator 4-hour minimum)

Evening & Weekend Rate, per Hour .....

A 21% service fee applies to all rental prices.



**1177 Airport Boulevard**  
**Burlingame, CA 94010**  
**Tel: (650) 342-9200**  
**Fax: (650) 342-1253**

Prices Effective 1/01/12