



## THE CONTINENTAL \$24/person

Local and Seasonally Inspired Fruits and Berries
Assortment of Fresh Baked Pastries, Croissants, Danish and Breakfast Breads
Assortment of Bagels - Plain, Blueberry and Cinnamon Raisin
with Assorted Cream Cheese Spreads, Sweet Butter, Preserves and Honey
Chilled Fresh Squeezed Orange, Grapefruit and Cranberry Juices

### THE DELUXE CONTINENTAL \$26/person

Local and Seasonally Inspired Fruits and Berries
Assortment of Fresh Baked Pastries, Croissants, Danish and Breakfast Breads
Assortment of Bagels - Plain, Blueberry and Cinnamon Raisin
with Assorted Cream Cheese Spreads, Sweet Butter, Preserves and Honey
Low Fat Granola, Assorted Yogurts and Mixed Seasonal Berries
Chilled Fresh Squeezed Orange, Grapefruit & Cranberry Juices

## Continental Enhancements

Fresh Scrambled Eggs \$6/person Chicken Apple Sausages \$7/person

### Organic Steel Cut Oatmeal \$7/person

Cinnamon, Brown Sugar, Raisins and Toasted Almonds

### Hickory Smoked Bacon, \$8/person Pork Sausages <u>OR</u> Ham Steaks

### Buttermilk Pancakes \$8/person

with Driscoll's Farm Organic Mixed Berries and Maple Syrup

### Breakfast Sliders \$9/person

with Fried Egg, Canadian Bacon and Provolone Cheese on a Soft Brioche Bun

### Vegetarian Breakfast Burritos \$9/person

with Scrambled Eggs, Spinach, Mushrooms, Tomatoes, Zucchini, Onions, Sweet Peppers, Cheddar and Jack Cheese, Sour Cream and Salsa in a Spinach Tortilla

### Breakfast Burritos \$9/person

with Scrambled Eggs, Smoked Bacon, Cheddar and Jack Cheese, Sour Cream, Sweet Peppers, Scallions and Salsa in a Flour Tortilla

### Croissant Sandwiches \$9/person

with Fried Egg, Shaved Black Forest Ham and Jack Cheese on a Flakey Croissant

### Breakfast Sliders \$9/person

with Fried Egg, Canadian Bacon and Provolone Cheese on a Soft Brioche Bun

### Eggs Benedict \$11/person

with Poached Egg, Canadian Bacon and Fresh Hollandaise Sauce on a Toasted English Muffin

# Sonoma Goat Cheese \$11/person and Hickory Smoked Bacon

in a Puff Pastry

### Smoked Salmon \$13/person

with Capers and Red Onions

All Breakfasts Include
FRESHLY BREWED REGULAR & DECAF COFFEE
AND AN ASSORTMENT OF SPECIALTY TEAS



CHEF ATTENDANT'S FEE REQUIRED \$150 PER HOUR - ONE HOUR MINIMUM

### GRIDDLE & IRON \$12/person

Buttermilk, Whole Wheat and Gluten Free Pancakes and Belgium Waffles with Fresh Whipped Cream, Seasonal Berries, Candied Pecans and Maple Syrup

### SMOOTHIE STATION \$14/person

Strawberries, Bananas, Blueberries, Honeydew, Pineapple, Kale, Celery, Parsley, Beets, Oranges and Lemons

### FARM FRESH EGGS \$15/person

Fresh Omelets, Sweet Peppers, Onions, Spinach, Mushrooms, Diced Tomatoes, Bacon, Sausage, Ham, Cheddar Cheese, Jack Cheese and Salsa

# Breakfast Buffet 25 GUEST MINIMUM

ALL BUFFETS INCLUDE

ASSORTED PASTRIES, CROISSANTS,
DANISHES & BAGELS
WITH CREAM CHEESE & SWEET BUTTER
SEASONAL FRUITS & BERRIES
ORANGE, GRAPEFRUIT & CRANBERRY JUICE

### ALL AMERICAN \$35/person

Fresh Scrambled Eggs, Hickory Smoked Bacon, Pork Sausage and Seasonal Breakfast Potatoes

### HEALTHY BOOST \$36/person

Vegetable Egg Frittatas (GF), Chicken Apple Sausages, Griddle Hash Browns, Multi-Grain Pancakes with Sweet Butter and Warm Maple Syrup

### SOUTH OF THE BORDER \$36/person

Scrambled Ranchero Eggs with Slow Braised Shredded Manchaca Beef, Peppers, Onions, Queso Fresco, Salsa, Warm Corn and Flour Tortillas

### NAPA VALLEY \$37/person

Fresh Scrambled Eggs with Sonoma Goat Cheese and Chives, Hickory Smoked Bacon, Chicken Apple Sausage, and Heirloom Potato Hash Medley

All Breakfasts Include FRESHLY BREWED REGULAR & DECAF COFFEE

AND AN ASSORTMENT OF SPECIALTY TEAS
A 22% Service Charge & 9.25% Sales Tax Will be Applied to
All Food & Beverage Items. All Prices are Subject to Change

ALL PLATED BREAKFASTS INCLUDE
ASSORTED PASTRIES, CROISSANTS
& DANISHES WITH SWEET BUTTER

## VEGETARIAN BREAKFAST BURRITOS \$28/person

Fresh Scrambled Eggs, Spinach, Mushrooms, Tomatoes, Zucchini, Onions, Sweet Peppers, Cheddar and Jack Cheese, Sour Cream and Salsa in a Spinach Tortilla

### BREAKFAST BURRITOS \$28/person

Fresh Scrambled Eggs, Smoked Bacon, Cheddar and Jack Cheese, Sour Cream, Sweet Peppers, Scallions and Salsa in a Flour Tortilla

### CLASSIC AMERICAN SCRAMBLE (GF) \$30/person

Fresh Scrambled Eggs with Two Slices of Hickory Smoked Bacon, Two Country Pork Sausages, Seasonal Breakfast Potatoes and Roasted Tomatoes

### EGG FRITTATAS \$30/person

with Seasonal Vegetables and Hollandaise Sauce Served with Roasted Potatoes, Roasted Tomatoes and Asparagus

## SPINACH & MUSHROOM QUICHE \$30/person

with Fresh Spinach and Mushrooms in a Flakey Crust Served with Roasted Tomatoes, Asparagus and Sliced Fresh Fruit

### QUICHE LORRAINE \$30/person

with Ham, Bacon and Cheese in a Flakey Crust Served with Roasted Tomatoes, Asparagus and Sliced Fresh Fruit

### MONTE CRISTO SANDWICHES \$30/person

Layered Turkey, Ham and Cheese on Brioche Bread and Dipped in Egg Butter, Served with Maple Syrup, Strawberry Jam and Choice of Breakfast Potatoes or Fruit

## NEW YORK STEAK & EGGS (GF) \$36/person

Fresh Scrambled Eggs with New York Steak Served with Seasonal Breakfast Potatoes, Roasted Tomatoes and Asparagus

### CORNED BEEF HASH (GF) \$36/person

Corned Beef Topped with Fried Eggs and Shishito Peppers Served with Roasted Tomatoes and Asparagus

All Breakfasts Include
FRESHLY BREWED REGULAR & DECAF COFFEE
AND AN ASSORTMENT OF SPECIALTY TEAS

Seasonal Whole Fruit \$4/each

Assortment of Boxed Cold Cereals \$5/each Served with Regular, Low-Fat, Soy or Almond Milk

Sliced Seasonal Fruits & Berries \$8/person

Plain & Greek Assorted Yogurts \$8/each with Honey and Mixed Berries

Individual Granola Parfaits \$9/each Greek Yogurt with Low-Fat Granola and Seasonal Berries

Hard Boiled Eggs \$12/dozen with Tabasco and Lemons

Assortment of Donuts \$38/dozen
Raised, Cake and Old Fashioned

Assortment of Croissants \$42/dozen Plain, Chocolate and Almond

Assortment of Muffins \$42/dozen
Oat Bran, Blueberry and Chocolate

Assortment of Danishes \$42/dozen Cheese, Apricot and Strawberry

Banana and Blueberry Pound Cake \$42/cake loaf Walnuts or Pecans, 12 Cuts per Cake Loaf

Assortment of Bagels and Cream Cheese \$45/dozen Plain, Blueberry and Cinnamon Raisin

Savory Croissants \$48/dozen Spinach & Feta and Tomato & Olive

Assorted Mini French Beignets \$60/three dozen 36 Total Pieces

Gluten-Free Muffins \$50/dozen
Assorted Seasonal Offerings

Vegan Muffins \$55/dozen Assorted Seasonal Offerings

Gluten-Free Danishes \$50/dozen
Assorted Seasonal Offerings

Vegan Danishes \$55/dozen
Assorted Seasonal Offerings

## ASSORTED SOFT DRINKS \$4.25/each Coke, Diet Coke, Sprite

# SPARKLING WATER \$4.25/each OR SPRING WATER

RED BULL \$6/each

CHILLED JUICE \$38/per pitcher Orange, Grapefruit or Cranberry

REGULAR AND DECAF \$8/person STARBUCKS COFFEE AND ASSORTED TAZO TEAS

REGULAR AND DECAF \$82/gallon STARBUCKS COFFEE AND ASSORTED TAZO TEAS



TWO COURSE PLATED LUNCH CHOICE OF ENTRÉE SALAD AND DESSERT

## Entrée Salads

### CHICKEN FETA CAESAR SALAD \$29/person

Chicken Breast, Hearts of Romaine, Baby Tomatoes, Artichoke Hearts, Olives, Croutons and Feta Cheese with Caesar Dressing

### ASIAN CHICKEN SALAD \$29/person

Chicken Breast, Sheared Napa and Romaine Lettuce, Bell Peppers, Carrots, Green Onions, Bean Sprouts, Mandarin Oranges, Sesame Seeds and Crispy Won Ton with Sesame Soy Dressing

### POACHED SALMON & QUINOA SALAD \$32/person

Poached Salmon, Baby Mixed Greens, Red Organic Quinoa, Asparagus, Red Onions, Tomatoes and Sliced Almonds with Balsamic Vinaigrette

### NICOISE SALAD \$33/person

Albacore Tuna, Yukon Potatoes, Haricot Vert, Hard Boiled Eggs and Kalamata Olives

## THAI BEEF SALAD \$34/person

Curry Flank Iron Steak, Crisp Greens, Pickled Green Papaya Slaw, Red Peppers, Radishes, Cucumbers, Carrots with Thai-Cilantro Dressing

## Desserts

### TIRAMISU

Espresso Drenched Sponge Cake with Mascarpone Cream and Topped with Cocoa Powder

### ASSORTED BEIGNETS

Assorted Filled Beignets Made with a Light and Airy Dough and Dusted with Sugar

### MANGO PANNA COTTA

Sweetened Cooked Cream Topped with a Refreshing Mango Sauce

### CARAMEL DELIGHT

Smooth Caramel Cake with a Crumble Base and Topped with a Light Toffee Cream

### MINI KEY LIME TART

Graham Cracker Crust Base Topped with New York Cheesecake and a Key Lime Marmalade

#### CHOCOLATE LAVA CAKE

Moist Chocolate Cake with a Heart of Creamy Rich Chocolate

GLUTEN-FREE OR VEGAN DESSERTS AVAILABLE AT AN ADDITIONAL COST

SPLIT MENUS ARE CHARGED AT THE HIGHEST PRICE OPTION

All Plated Lunches Include

FRESHLY BAKED ROLLS, ICED TEA, FRESHLY BREWED REGULAR & DECAF COFFEE AND AN ASSORTMENT OF SPECIALTY TEAS



THREE COURSE PLATED LUNCH CHOICE OF SALAD, ENTRÉE AND DESSERT

## Salads

### CAPRESE SALAD

Vine Ripened Tomatoes, Mozzarella, Basil, EVOO and Balsamic Drizzle

### ARUGULA & FRISEE SALAD

Roasted Grapes, Candied Pecans and Feta Cheese with Raspberry Vinaigrette

#### **BABY MIXED GREENS SALAD**

Cucumbers, Baby Tomatoes and Carrots with Lemon Herb Vinaigrette

### **CAESAR SALAD**

Hearts of Romaine and Radicchio, Artichoke Hearts, Roma Tomatoes and Parmesan Cheese with Caesar Dressing

## Desserts

#### TIRAMISU

Espresso Drenched Sponge Cake with Mascarpone Cream and Topped with Cocoa Powder

### ASSORTED BEIGNETS

Assorted Filled Beignets Made with a Light and Airy Dough and Dusted with Sugar

### MANGO PANNA COTTA

Sweetened Cooked Cream Topped with a Refreshing Mango Sauce

#### CARAMEL DELIGHT

Smooth Caramel Cake with a Crumble Base and Topped with a Light Toffee Cream

### MINI KEY LIME TART

Graham Cracker Crust Base Topped with New York Cheesecake and a Key Lime Marmalade

### CHOCOLATE LAVA CAKE

Moist Chocolate Cake with a Heart of Creamy Rich Chocolate

GLUTEN-FREE OR VEGAN MEALS & DESSERTS
AVAILABLE AT AN ADDITOINAL COST

SPLIT MENUS ARE CHARGED AT THE HIGHEST PRICE OPTION

All Plated Lunches Include

FRESHLY BAKED ROLLS, ICED TEA, FRESHLY BREWED REGULAR & DECAF COFFEE AND AN ASSORTMENT OF SPECIALTY TEAS



### RED CURRY MARINATED CHICKEN THIGH \$33/person

with Green Papaya Salsa, Steamed Jasmine Rice and Bok Choy

### ORGANIC MAHI MAHI ALA VODKA \$36/person

with Rainbow Cauliflower Rice and Seasonal Vegetables

## SEARED CRANBERRY CHICKEN BREAST \$36/person with Balsamic Glaze, Rustic Skin Gratin Potatoes and Pea Sprouts

## CHICKEN MARSALA \$37/person with Garlic Mashed Potatoes and Seasonal Vegetables

### SEARED SALMON \$37/person

with Lemon-Caper Sauce, Rice Pilaf and Broccolini

MISO SEA BASS \$38/person with Ponzu Soy Glaze, Wok Fried Brown Rice and Chinese Broccoli

### DRUNKEN GUINNESS MARINATED TRI TIP \$44/person

with Mojo Sauce, Horseradish Mashed Potatoes and Seasonal Vegetables

DRY RUBBED NEW YORK STEAK \$47/person with Chimichurri, Herb Oil Roasted Yukon Potatoes and Seasonal Vegetables

GLUTEN-FREE OR VEGAN MEALS & DESSERTS AVAILABLE AT AN ADDITOINAL COST

## All Plated Lunches Include

FRESHLY BAKED ROLLS, ICED TEA, FRESHLY BREWED REGULAR & DECAF COFFEE AND AN ASSORTMENT OF SPECIALTY TEAS



# Vegetarian | Vegan | Gluten Free Entrees

EACH VEGAN OR GLUTEN FREE ENTRÉE ALSO COMES WITH A VEGAN OR GLUTEN FREE DESSERT

### SAVORY VEGETABLE PUDDING (VEGETARIAN) \$30/person

Seasonal Roasted Vegetables with Tomato Sauce

### STIR FRIED BEEF SEITAN (VEGAN) \$32/person

Baby Bok Choy, Sugar Snap Peas and Sweet Peppers with Ponzu Citrus Soy Glaze

## TOY BOX MUSHROOM RISOTTO (VEGAN, GF) \$34/person

Portobello Mushrooms, Grilled Asparagus and Roma Tomatoes with Balsamic Reduction

### BEEF TEMPEH (VEGAN, GF) \$34/person

with Stir Fried Vegetables

### BUTTERNUT SQUASH RAVIOLI (VEGAN) \$37/person

with Bloomsdale Spinach, Cannellini Bean Cassoulet and Organic Baby Vegetables

# Vegan Desserts

VEGAN WILD BERRY SORBET
VEGAN NEW YORK CHEESECAKE
VEGAN BELGIAN CHOCOLATE CAKE

# Gluten-Free Desserts

GLUTEN-FREE CRÈME BRULEE
GLUTEN-FREE RED VELVET CAKE
GLUTEN-FREE FLOURLESS CHOCOLATE CAKE

All Plated Lunches Include

FRESHLY BAKED ROLLS, ICED TEA, FRESHLY BREWED REGULAR & DECAF COFFEE AND AN ASSORTMENT OF SPECIALTY TEAS



## PERSONAL SANDWICH SHOP \*\$26 or \$28/person

\*BOXED LUNCH SANDWICHES = \$26/PERSON \*BUFFET STYLE LUNCH SANDWICHES = \$28/PERSON

CHOICE OF THREE MEAT SANDWICHES & ONE VEGETARIAN SANDWICH REQUIRED MINIMUM OF FIVE SANDWICHES NEEDED PER SANDWICH SELECTION

#### **MEAT**

Fresh Valley Chicken Salad - on a Flakey Croissant
Smoked Turkey Breast - with Creamy Brie, Cranberry Relish, Lettuce
and Tomatoes on a Focaccia Roll

White Tuna Salad - with Swiss Cheese, Dijon Mayonnaise, Cucumbers, Tomatoes and Lettuce on a Soft Brioche Roll

**Italian Sub -** with Salami, Prosciutto, Mortadella, Ham, Provolone Cheese, Baby Arugula and Olive Tapenade on a Ciabatta Roll

**Shaved Black Forest Ham -** with Swiss Cheese, Dijon Mayonnaise, Tomatoes and Lettuce on a Soft Brioche Roll

Roast Beef - with Arugula, Caramelized Onions, Tomatoes and Boursin Aioli on a Pretzel Roll

#### VEGETARIAN

Grilled Organic Vegetables - with Feta Cheese and Sundried Tomato Aioli on a Whole Wheat Roll

Tandoori Vegetables - with Stewed Chickpeas and Cucumber Dressing in a Spinach Tortilla Wrap

Miss Vickie's Kettle Chips Baked Cookies Whole Fruit Bottled Water & Soft Drinks

## SOUP & SALAD DELIGHT \$32/person

### Soup of the Day

**Asian Chicken Salad -** with Napa and Romaine Lettuce, Bell Peppers, Carrots, Mandarin Oranges, Sesame Seeds and Crispy Won Ton with Sesame Soy Dressing

**Poached Salmon & Quinoa Salad -** with Baby Mixed Greens, Red Organic Quinoa, Asparagus, Tomatoes and Sliced Almonds with Balsamic Vinaigrette

**Thai Beef Salad** - with Curry Flat Iron Steak, Crisp Greens, Pickled Green Papaya Slaw, Red Peppers, Radishes, Cucumbers and Carrots with Thai-Cilantro Dressing

Freshly Baked Rolls - with Sweet Butter

Mini French Beignets Trio - Chocolate Hazelnut, Dark Chocolate and White Chocolate

Bottled Water & Soft Drinks



### THE CHALKBOARD DELI \$30/person

Seasonal Melon and Berry Salad

**Baby Spinach & Endive Salad -** with Dried Cranberries, Feta Cheese and Candied Pecans with Champagne Dressing

Yukon Potato Salad - with Sweet Pickle Relish, Whole Grain Mustard and Scallions

Assorted Deli Meats - Smoked Turkey Breast. Roast Beef, Black Forest Ham and Genoa Salami

Assorted Deli Cheeses - Smoked Gouda, Provolone, Cheddar Cheese and Dill Havarti

Assorted Condiments - Bibb Lettuce, Tomatoes, Red Onions and Dill Pickle Spears

Assorted Breads - White, Nine Grain and Sourdough

Dijon Mustard and Mayonnaise Miss Vickie's Kettle Chips Miniature Rocky Road Brownies and Strawberry Shortcake

### LATIN FIESTA \$40/person

Southwest Caesar Salad - with Artichoke Hearts, Baby Heirloom Tomatoes,
Olives, Parmesan Cheese and Tortilla Chips with Chipotle Caesar Dressing
Peruvian Quinoa Salad - with Kale, Cucumbers, Chickpeas,
Onions and Parsley with Red Wine Vinaigrette
Mexican Coleslaw - with Cabbage, Carrots, Thee-Colored Sweet
Peppers, Cilantro and Oregano with Lime Dressing
Oregano Chicken - with Papaya Salsa
Flank Steak - with Chimichurri Sauce
Chile Relleno - with Oregano Tomato Sauce
Caribbean Rice - with Kidney Beans

### WHEN IN ROME \$38/person

Tres Leches Cake and Caramel Flan

Caesar Salad - with Hearts of Romaine, Artichoke Hearts, Kalamata Olives, and Parmesan Cheese with Caesar Dressing

Roasted Mushroom & Artichoke Salad - with Italian Seasonings and Dressing Caprese Salad - with Vine Ripened Tomatoes, Fresh Mozzarella,

Basil and EVOO with Balsamic Drizzle

Porcini Crusted Chicken Breast - with Madera Sauce Italian Sausage Penne Pasta - with Peppers, Onions and Marinara Sauce

Eggplant Parmesan - with Provolone Cheese and Tomato Ragu

Seasonal Vegetables
Freshly Baked Rolls - with Sweet Butter
Tiramisu Cake and Cream Puffs

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ICED TEA AND AN ASSORTMENT OF SPECIALTY TEAS
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### WAVE OF ASIA \$39/person

Asian Chopped Salad - with Iceberg Lettuce, Baby Spinach, Green & Purple Cabbage,
Carrots, Sweet Peppers, Enoki Mushrooms, Toasted Peanuts
and Crispy Won Ton with Soy Sesame Dressing
Korean Bean Sprout Salad - with Shitake Mushrooms and Sesame Vinaigrette
Chilled Egg Noodle Salad - with Red Peppers, Carrots, Cucumbers
and Cilantro with Thai Peanut Dressing
Steamed Salmon - with a Light Chili Sauce
Char Sui Chicken - with a Hoisin Glaze
Tofu Stir Fry - with Tofu and Stir Fry Vegetables
Steamed Jasmine Rice
Mango Mousse Cake and Chinese Almond Cookies

### BACKYARD BARBEQUE \$40/person

Iceberg Lettuce Salad - with Bacon, Tomatoes, Red Onions and Chives with Blue Cheese Dressing

New Potato Salad - with Hard Boiled Eggs, Shredded Carrots, Celery, Pickled Relish and Chives with Creamy Dressing

Southwest Corn & Chicken Salad - with Peppers, Jalapeños and Cilantro with Lemon Ranch Dressing

Barbeque Chicken - with Chipotle Barbeque Sauce

Angus Tri-Tip - Served Santa Barbara Style with Chimichurri Sauce

Corn on the Cob

Barbeque Baked Beans

Jalapeño Corn Bread

Apple Pie and Rockslide Brownies

### CLEAN AND LEAN \$42/person

Iceberg & Baby Spinach Salad - with Tomatoes, Radishes, Cucumbers, Corn,
Carrots and Sweet Peppers with White Balsamic Dressing
Farro Salad - with Rainbow Cauliflower, Cucumbers, Pickled Onions
and Parsley with Oregano Dressing
Red Quinoa Salad - with Butternut Squash, Cranberries and Pumpkin Seeds
Lemon Garlic Baked Salmon - with Carrot Broth
Chicken Supreme - with Tomatoes, Avocados and Manchego Cheese
Cannellini Bean Ragu - with Sundried Tomatoes and Crimini Mushrooms
Roasted Seasonal Root Vegetables
Freshly Baked Rolls - with Sweet Butter
Sliced Seasonal Fruit and Gluten-Free Flourless Chocolate Cake

All Lunch Buffets Include FRESHLY BREWED REGULAR & DECAF COFFEE, ICED TEA AND AN ASSORTMENT OF SPECIALTY TEAS



Seasonal Whole Fruit \$4/each

Miss Vickie's Kettle Chips \$4/each

Assorted Ice Cream & Fruit Bars \$5/each

Popcorn Machine \$5/per person \*25 Guest Minimum

Assortment of Mini Cupcakes \$36/dozen Chocolate, Red Velvet, Lemon Poppyseed and Carrot

Granola Bars & Kind Bars \$36/dozen

Bowl of Mixed Roasted Nuts \$38/pound

Assortment of Freshly Baked Cookies \$38/dozen Chocolate Chip, Peanut Butter, Macadamia Nut and Oatmeal Raisin

### Assortment of Warm Gourmet Pretzels \$38/dozen

Salted, Parmesan Cheese and Cinnamon Sugar Four of Each Kind of Pretzel, Served with Yellow Mustard

Assorted Freshly Baked Cookie Bars \$38/dozen Seven Layered, Lemon and Pecan

Rockslide Fudge Brownies \$38/dozen

Assorted Mini French Beignets \$60/three dozen 36 Total Pieces



# Vegan Break Options

Vegan Assorted Cookies \$55/dozen

Vegan Brownies \$65/dozen

Vegan Assorted Cupcakes \$65/dozen

Vegan White Cake \$84/dozen slices

Vegan Chocolate Cake \$84/dozen slices

# Gluten-Free Break Options

Gluten-Free Assorted Cookies \$55/dozen

Gluten-Free Brownies \$65/dozen

Gluten-Free Assorted Cupcakes \$65/dozen

Gluten-Free White Cake \$84/dozen slices

Gluten-Free Chocolate Cake \$84/dozen slices



## ASSORTED SOFT DRINKS \$4.25/each Coke, Diet Coke, Sprite

# SPARKLING WATER \$4.25/each OR SPRING WATER

RED BULL \$6/each

LEMONADE \$4.25/per bottle
OR ICED TEA

REGULAR AND DECAF \$8/per person STARBUCKS COFFEE AND ASSORTED TAZO TEAS

REGULAR AND DECAF \$82/gallon STARBUCKS COFFEE AND ASSORTED TAZO TEAS



## BUILD YOUR OWN TRAIL MIX \$19/person

Sundried Cranberries, Apricots, Pineapples and Golden Raisins Almonds, Pecans, Walnuts and Macadamia Nuts Dark Chocolate Bits, White Chocolate Bits and M&Ms Sparkling Crystal Geyser Water

## AT THE MOVIES \$20/person

\*25 Guest Minimum
Freshly Popped Popcorn
Miss Vickie's Kettle Chips
Honey Roasted Peanuts and Gummy Candies
Sparkling Crystal Geyser Water

## THE CLASSICS \$22/person

Assorted Mini French Macarons Assorted Mini Cheesecakes Dama Cookies and Madeleines Chocolate Dipped Strawberries

## EVERYDAY IS SUNDAE \$22/person

\*OPTIONAL - Attendant at \$150 per hour
Vanilla, Chocolate and Swirl Soft Serve
Rainbow Sprinkles, Chocolate Sprinkles, Gummy Bears,
M&Ms, Andres Chocolates, Crushed Oreo Cookies, Mini Snickers Bars,
Toasted Almonds, Roasted Peanuts, Shredded Coconut
and Whipped Cream with Chocolate and Strawberry Sauce

### HEALTHLY BREAK \$23/person

Assorted Kind Bars
Fresh Vegetables with Spinach Dip
Seasonal Whole Fresh Fruit
Dried Fruits and Nuts
Sparkling Crystal Geyser Water

## FARMER'S MARKET \$25/person

Warm Flatbread Hummus and Olive-Sundried Tomato Tapenade Local Artisan Cheeses with Toasted Nuts, Baguettes, Crostini and Crackers Seasonal Whole Fresh Fruit Assorted Soft Drinks



FRESHLY BREWED REGULAR & DECAF COFFEE AND AN ASSORTMENT OF SPECIALTY TEAS



**BUTLER PASSED HORS D'OUERVRES FEE - \$75.00** 

## Cold Hors Doeuvres

Pear & Gorgonzola Crostini \$4/piece
Stuffed Deviled Eggs \$4/piece
Goat Cheese & Asparagus on Sourdough Croutons \$4/piece
Boursin Cheese & Walnuts on Toast Rounds \$4/piece
Peppered & Seared Ahi Tuna Crostini \$5/piece
Bloody Mary Shrimp Shooters with Lemons \$5/piece
Bloody Mary Shrimp Shooters with Lemons \$5/piece
California Rolls with Wasabi and Soy Sauce \$5/piece
Smoked Salmon with Basil on Crostini \$5/piece
Jumbo Prawns on Ice with Cocktail Sauce and Lemons \$6/piece
Crab Louie Salad on Spoons \$6/piece
Ahi Poke Shots \$6/piece
Avocado & Burrata Mousse Crostini \$6/piece

## Hot Hors D'Oeuvres

Vegetable Samosas with Mango Chutney \$4/piece

Vegetarian Spring Rolls with Sweet Thai Chili Sauce \$4/piece

Vegetable OR Pork Pot Stickers \$4/piece

Spanakopita \$4/piece

Mushroom Caps with Pesto Cream Cheese \$4/piece

Mushroom Caps with Pesto Cream Cheese \$4/piece

Mushroom Caps with Italian Sausage Bread Crumbs \$4/piece

Pork Lumpia \$4/piece

Tandoori Chicken Skewers with Cucumber Raita \$5/piece
Korean BBQ Beef Skewers with Soy Glaze \$5/piece
Thai Chicken Satay with Peanut Sauce \$5/piece
Crispy Coconut Shrimp with Sweet Hot Chili Sauce \$6/piece
Cocktail Crab Cakes with Chipotle Aioli \$6/piece
Lamb Chop Lollipops with a Rosemary Crust and Dijon Mustard \$6/piece
Miniature Beef Wellington \$6/piece



## VEGETABLE POWER PUNCH \$150/platter

Broccolini, Baby Zucchini, Baby Carrots, Cucumbers, Radishes, Cherry Tomatoes, Celery, Sugar Snap Peas, Sweet Peppers and Assorted Olives with Ranch Dressing

## TRADE WINDS \$195/platter

Kalamata Olives, Diced Feta Cheese, Baba Ghanoush, Sundried Tomato Tapenade, Hummus and Grilled Pita Bread

### DIVA'S FRUIT PLATTER \$195/platter

Sliced Seasonal Fresh Fruits and Berries, Plain Greek Yogurt and Honey

### GREEK FEAST MEZZE \$240/platter

Marinated Mushrooms, Artichoke Hearts, Peppers, Olives, Dolmades, Hummus, Asparagus and Garlic Flat Bread with Tzatziki Sauce and Olive Oil

## CHESE PLATTER \$240/platter

Assorted International and Domestic Cheeses Toasted Nuts, Dried Fruits, and Sliced Baguettes and Crackers

## SEASONAL VEGAN CHEESE BOARD \$250/platter

Assorted Seasonal Vegan Cheeses, Olives, Roasted Red Peppers, Toasted Baguettes and Fig Marmalade

## CHARCUTERIE CELEBRATION \$255/platter

International and Domestic Cheeses, Salami, Sausages, Prosciutto, Artisan Bread, Crostini, Toasted Nuts, Dried Fruits and Honey



## TACO TRUCK

\$21/person

Choice of 2 Proteins:

Mexican Pulled Pork, Achiote Chicken, Grilled Beef Tri-Tip <u>OR</u> Cajun Spiced Mahi Mahi with Vegetarian Black Beans, Pickled Radish, Cabbage Slaw, Pico de Gallo, Cheddar Cheese, Guacamole, Sour Cream and Corn Tortillas

# INTERNATIONAL SLIDERS \$22/person

\*3 Pieces per person
American Kobe Beef Sliders
with Caramelized Onions and Sharp Cheddar Cheese
Barbeque Chicken Sliders
with Sliced Tomatoes, Arugula and Garlic Aioli
Mexican Pulled Pork Sliders
with Radishes, Cabbage Slaw and Chipotle Sauce
Served with Sweet Potato Fries,
Beer-Battered Onions Rings, Pickles,
Ketchup and Barbeque Sauce

# POKE BAR \$24/person

\*OPTIONAL - Action Station Chef
Available at \$150 per hour
Fresh Salmon, Ahi Tuna
Yellow Tail, Cooked Shrimp,
Cucumbers, Carrots, Peppers, Red Onions, Scallions,
Corn, Sesame Seeds, Nuts, Nori, Wakame
Soy Sauce, Spicy Soy Sauce, Sriracha,
Mayo, Unagi Sauce and Wasabi

### SUSHI SPECTACULAR \$35/person

\*OPTIONAL - Action Station Chef
Available at \$150 per hour
Freshly Made Sushi:
Sashimi, Nigiri and Maki
Served with Pickled Ginger, Soy Sauce and Wasabi

## THE CLASSICS

\$22/person

Assorted Mini French Macarons Assorted Mini Cheesecakes Dama Cookies and Madeleines Chocolate Dipped Strawberries

# EVERYDAY IS SUNDAE \$22/person

\*OPTIONAL - Attendant at \$150 per hour
Vanilla, Chocolate and Swirl Soft Serve
Rainbow Sprinkles, Chocolate Sprinkles, Gummy Bears,
M&Ms, Andres Chocolates, Crushed Oreo Cookies,
Mini Snickers Bars, Toasted Almonds, Roasted Peanuts,
Shredded Coconut and Whipped Cream with Chocolate
and Strawberry Sauce

# PASTA DELIGHT \$25/person

\*OPTIONAL - Action Station Chef
Available at \$150 per hour
Freshly Prepared Pastas:
Orecchiette Pasta with Chicken, Crimini Mushrooms,
Broccolini, Cherry Tomatoes, Fresh Garlic and EVOO
Rigatoni Pasta Bolognese with Mushrooms,
Sweet Peppers and Basil
Risotto Milanese with Scallops, Shrimp,
Creamy Saffron Scented Arborio Rice,
Peas, Corn, Fennel and Fresh Dill
Served with Warm Focaccia Bread
and Grissini Breadsticks

## UNDER THE SEA

\$500/station
\*Requires an Attendant at \$150 per hour

Choice of 3 Items:

\*100 Pieces per station

Oysters on the Half Shell, Chilled Prawns, Snow Crab
Claws, New Zealand Green Lip Mussels
or Spicy Ahi Tuna Shots
Served with Cocktail Sauce, Shallot
Mignonette, Lemons and Tabasco

CHEF ATTENDANT'S FEE REQUIRED \$150 - ONE AND A HALF HOUR MINIMUM

# HERB GARLIC STUFFED SEMI-BONELESS LEG OF LAMB \$350/station

Serves 35 Guests
Rosemary Jus and Green Apple Mint Jelly
Warm Focaccia Bread

### NEW YORK STRIP LOIN \$375/station

Serves 25 Guests
Spice Rubbed Natural Beef Strip Loin
Horseradish, Garlic Aioli and Red Wine Demi-Glace
Rosemary Focaccia Bread

### WHOLE BONELESS TURKEY \$375/station

Serves 50 Guests
Rosemary and Garlic Marinated Turkey
Cranberries, Mushroom Dressing, Citrus-Cranberry Relish and Giblet Gravy
Freshly Baked Rolls

### BEEF TENDERLOIN \$400/station

Serves 25 Guests Herb Bread Crusted Beef Tenderloin Horseradish and Bearnaise Sauce Freshly Baked Rolls

# CHAR SIU PORK SHOULDER \$400/station AND SPARE RIBS

Serves 40 Guests Honey Hoisin and Hot Mustard Sauces

## PRIME RIB OF BEEF \$475/station

Serves 35 Guests
Sea Salt and Garlic Crusted Prime Rib of Beef
Horseradish and Pan Jus
Freshly Baked Rolls



THREE COURSE PLATED DINNER INCLUDES

CHOICE OF SALAD, ENTRÉE AND DESSERT

ADD \$8 TO INCLUDE A STARTER FOR A FOUR COURSE DINNER

## Starters

### LOBSTER BISQUE

with Chervil Crème Fraiche

### **DUNGENESS CRAB CAKES**

with Garnet Yam Puree, Tomato Concassed and Sweet Pepper Coulis

### **BLOODY MARY PRAWNS SHOOTERS**

with Lemon Wedges



### **GARDEN SALAD**

Hearts of Romaine & Radicchio, Artichoke Hearts, Roma Tomatoes and Parmesan Cheese with Caesar Dressing

### CAPRESE SALAD

Wine-Ripened Tomatoes, Fresh Mozzarella, Young Arugula and Basil with Balsamic Dressing

### BUTTER LETTUCE WEDGE SALAD

Carrots, Candied Pecans and Goat Cheese with Champagne Vinaigrette

### **BOSC PEAR SALAD**

Baby Mixed Greens, Caramelized Pears, Crumbled Goat Cheese and Toasted Almonds with Balsamic Vinaigrette

### BABY RED OAK SALAD

Roasted Grapes, Candied Pecans and Feta Cheese with Raspberry Vinaigrette

### BABY SPINACH AND ENDIVE SALAD

Smoked Bacon Lardon, Baby Tomatoes, Toasted Pine Nuts and Crumbled Blue Cheese with Red Wine Vinaigrette

### ROASTED BEET SALAD

Red & Golden Beets, Mixed Baby Greens, Candied Walnuts and Sonoma Cheese with Lemon Dijon Vinaigrette

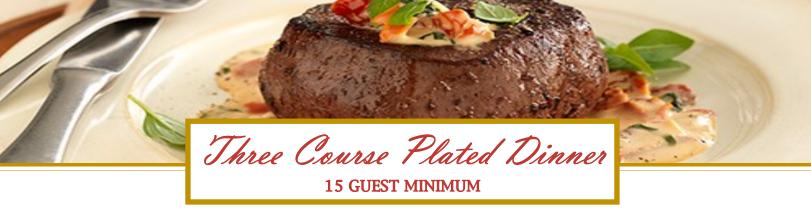
### GRILLED ASPARAGUS SALAD

Fennel, Olives, Citrus and Shaved Parmesan Cheese with White Balsamic Dressing

SPLIT MENUS ARE CHARGED AT THE HIGHEST PRICE OPTION

All Plated Dinners Include

SEASONAL VEGETABLES AND FRESHLY BAKED ROLLS WITH BUTTER FRESHLY BREWED REGULAR & DECAF COFFEE



## Entree

### PAN SEARED CHICKEN BREAST \$47/person

Kahlua-Balsamic Glaze and Citrus Risotto

### GREEK LEMON GARLIC CHICKEN \$47/person

Lemon Crust and Basmati Rice

### BAKED CHICKEN \$47/person

Sundried Tomatoes and Garlic Cheese

## PAN SEARED SALMON \$49/person Mashed Cauliflower and Lemon Butter

### FIRE ROASTED PORK LOIN CHOP \$50/person

Apple Cider Glaze and Wood Mushroom Risotto

### PAN SEARED MAHI MAHI \$54/person

Wild Rice and Mango Salsa

## OVEN ROASTED SEA BASS \$54/person

Tomato Saffron Sauce and Cauliflower Rice

### DRUNKEN BRAISED BEEF SHORT RIBS \$55/person

Braising Lagunitas IPA Reduction and Yukon Potato Puree

### SLOW ROASTED PRIME RIB OF BEEF \$58/person

Mashed Potatoes, Creamed Horseradish and Thyme Pan Jus

### ANGUS NEW YORK STEAK \$60/person

Blackberry-Merlot Sauce and Roasted Fingerling Potatoes

## FILET MIGNON \$62/person

Bordelaise Sauce and Mashed Yukon Potatoes

### RACK OF LAMB PROVENCAL \$66/person

Herb-Dijon Crust, Syrah Wine Sauce and Creamy Polenta

### PETITE FILET MIGNON & GIANT PRAWNS \$70/person

Brandy Sauce and Truffle Mashed Potatoes

## All Plated Dinners Include

SEASONAL VEGETABLES AND FRESHLY BAKED ROLLS WITH BUTTER FRESHLY BREWED REGULAR & DECAF COFFEE



## Desserts

### MANGO MOUSSE CAKE

Refreshing Light Sponge Cake with a Smooth and Tangy Mango Mousse

#### STRAWBERRY SHORTCAKE

Light Sponge Cake Topped with a Glistening Strawberry Preserve and Silky Whipped Cream

### TIRAMISU CUP

Coffee and Zabaglione Cream with Layered Sponge Cake Soaked in Espresso and Dusted with Cocoa Powder

### LEMON MERINGUE DELIGHT

Delicate Lemon Meringue Cake with a Crumble Base and Topped with Sliced Almonds

### CHOCOLATE & BERRIES TULIP CUP

Light and Sweet Mousse Filling Topped with Fresh Assorted Berries in a Chocolate Shell Tulip Cup

### NEW YORK STYLE CHEESECAKE

Creamy and Rich New York Style Cheesecake with a Graham Cracker Base

### WILD BERRY TART

Fruits of the Forest Adorned with a Kirsch Liquor Flavored Custard Filling with a Almond Dough Crust on a Border of Toasted Nuts

### FRESH SEASONAL FRUIT TART

Sweet Butter Pastry Shell Filled with a Creamy Custard and Topped with Assorted Seasonal Fruits

> GLUTEN-FREE OR VEGAN DESSERTS AVAILABLE AT AN ADDITOINAL COST

All Plated Dinners Include

SEASONAL VEGETABLES AND FRESHLY BAKED ROLLS WITH BUTTER FRESHLY BREWED REGULAR & DECAF COFFEE



# Vegetarian | Vegan | Gluten Free Entrees

EACH VEGAN OR GLUTEN FREE ENTRÉE ALSO COMES WITH A VEGAN OR GLUTEN FREE DESSERT

STIR FRIED BEEF SEITAN (VEGAN) \$40/person with Baby Bok Choy, Sugar Snap Peas, Sweet Peppers and Ponzu Citrus Soy Glaze

TOY BOX MUSHROOM RISOTTO (VEGAN, GF) \$40/person with Portobello Mushrooms, Grilled Asparagus. and Roma Tomatoes with Balsamic Reduction

BUTTERNUT SQUASH RAVIOLI (VEGAN) \$40/person with Bloomsdale Spinach, Organic Baby Vegetables and Cannellini Bean Cassoulet

BEEF TEMPEH (VEGAN, GF) \$42/person with Stir Fried Vegetables

SAVORY VEGETABLE PUDDING (VEGETARIAN) \$42/person with Seasonal Roasted Vegetables and Custard on a Puff Pastry

# Vegan Desserts

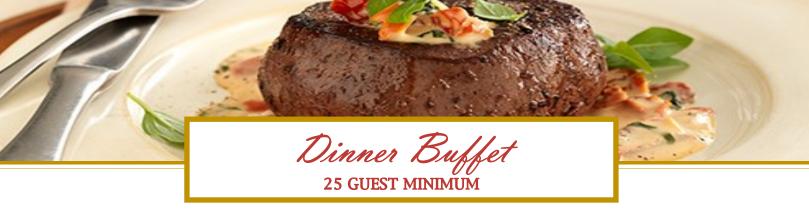
VEGAN WILD BERRY SORBET
VEGAN NEW YORK CHEESECAKE
VEGAN BELGIAN CHOCOLATE CAKE

# Gluten-Free Desserts

GLUTEN-FREE CRÈME BRULEE
GLUTEN-FREE RED VELVET CAKE
GLUTEN-FREE FLOURLESS CHOCOLATE CAKE

All Plated Dinners Include

SEASONAL VEGETABLES AND FRESHLY BAKED ROLLS WITH BUTTER FRESHLY BREWED REGULAR & DECAF COFFEE



## LATIN FIESTA \$48/per person

Southwest Caesar Salad - with Artichoke Hearts, Baby Heirloom Tomatoes, Olives, Parmesan Cheese and Tortilla Chips with Chipotle Caesar Dressing Peruvian Quinoa Salad - with Kale, Cucumbers, Chickpeas, Onions and Parsley with Red Wine Vinaigrette

Mexican Coleslaw - with Cabbage, Carrots, Thee-Colored Sweet
Peppers, Cilantro and Oregano with Lime Dressing
Oregano Chicken - with Papaya Salsa
Flank Steak - with Chimichurri Sauce
Chile Relleno - with Oregano Tomato Sauce
Caribbean Rice - with Kidney Beans
Tres Leches Cake and Caramel Flan

## WHEN IN ROME \$50/per person

Caesar Salad - with Hearts of Romaine, Artichoke Hearts, Kalamata Olives, and Parmesan Cheese with Caesar Dressing

Roasted Mushroom & Artichoke Salad - with Italian Seasonings and Dressing

Caprese Salad - with Vine Ripened Tomatoes, Fresh Mozzarella,

Basil and EVOO with Balsamic Drizzle

Porcini Crusted Chicken Breast - with Madera Sauce

Italian Sausage Penne Pasta - with Peppers, Onions and Marinara Sauce

Eggplant Parmesan - with Provolone Cheese and Tomato Ragu

Seasonal Vegetables

Freshly Baked Rolls - with Sweet Butter

Tiramisu Cake and Cream Puffs

## WAVE OF ASIA \$51/per person

Asian Chopped Salad - with Iceberg Lettuce, Baby Spinach, Green & Purple Cabbage,
Carrots, Sweet Peppers, Enoki Mushrooms, Toasted Peanuts
and Crispy Won Ton with Soy Sesame Dressing
Korean Bean Sprout Salad - with Shitake Mushrooms and Sesame Vinaigrette
Chilled Egg Noodle Salad - with Red Peppers, Carrots, Cucumbers
and Cilantro with Thai Peanut Dressing
Steamed Salmon - with a Light Chili Sauce
Char Sui Chicken - with a Hoisin Glaze
Tofu Stir Fry - with Tofu and Stir Fry Vegetables
Steamed Jasmine Rice
Mango Mousse Cake and Chinese Almond Cookies

All Dinner Buffets Include FRESHLY BREWED REGULAR & DECAF COFFEE AND AN ASSORTMENT OF SPECIALTY TEAS



## CLEAN & LEAN \$52/person

Iceberg & Baby Spinach Salad - with Tomatoes, Radishes, Cucumbers, Corn,
Carrots and Sweet Peppers with White Balsamic Dressing
Farro Salad - with Rainbow Cauliflower, Cucumbers, Pickled Onions
and Parsley with Oregano Dressing
Red Quinoa Salad - with Butternut Squash, Cranberries and Pumpkin Seeds
Lemon Garlic Baked Salmon - with Carrot Broth
Chicken Supreme - with Tomatoes, Avocados and Manchego Cheese
Cannellini Bean Ragu - with Sundried Tomatoes and Crimini Mushrooms
Roasted Seasonal Root Vegetables
Freshly Baked Rolls - with Sweet Butter
Sliced Seasonal Fruit and Gluten-Free Flourless Chocolate Cake

### DIVINE TAVERNA \$54/person

Power Green Salad - with Baby Spinach, Apples, Feta Cheese,
Berries and Candied Pecans with Red Wine Vinaigrette
Cous Cous Salad - with Asparagus, Peas, Chives
and Parmesan Cheese with Orange Dressing
Marinated Mushroom Salad - with Pimento Peppers and Asiago Cheese
Pancetta Seared Chicken Breast - with Natural Reduction
Dry Rubbed Striploin - with Cipollini Demi-Glace
Whipped Mashed Potatoes - with Chives
Seasonal Vegetables
Freshly Baked Rolls - with Sweet Butter
Chocolate Truffle Cake and Mango Bars

## FEAST YOUR EYES \$58/person

Baby Arugula & Radicchio Salad - with Roasted Pears, Candied Pecans and Goat Cheese with Balsamic Vinaigrette
Nicoise Salad - with Albacore Tuna and Balsamic Vinaigrette
Roasted Red & Golden Beet Salad - with Honey Mustard Dressing
Porcini Crusted Chicken Breast - with Mushroom Ragu
Red Wine Braised Short Ribs - with Root Vegetables
Oven Roasted Sea Bass - with Saffron Sauce and Mixed Baby Tomatoes Garnish
Roasted Baby Potatoes - with Caramelized Shallots
Seasonal Vegetables
Freshly Baked Rolls - with Sweet Butter
Chocolate Mousse Cake and Fresh Sliced Fruit

All Dinner Buffets Include FRESHLY BREWED REGULAR & DECAF COFFEE AND AN ASSORTMENT OF SPECIALTY TEAS



## Children's Meals

## MACARONI & CHEESE \$22/person with Seasonal Vegetables

## PENNE PASTA MARINARA \$22/person

with Seasonal Vegetables

## CHEESEBURGER \$22/person

with French Fries

## CHICKEN TENDERS \$22/person

with French Fries and Honey Mustard

# MINI PIZZA \$22/person Choice of Cheese or Pepperoni



AND A CHOICE OF SODA OR CHOCOLATE MILK



No Host Bar		Hosted Bar	
Domestic Beer Imported/Microbrewery Beer	\$6.50 \$7.50	Domestic Beer Imported/Microbrewery Beer	\$6.00 \$7.00
House Wine and Champagne by the Glass	\$10.00	<b>House Wine and Champagne</b> by the Glass	\$9.00
Premium Wine by the Glass	\$11.00	Premium Wine by the Glass	\$10.00
Call Liquor	\$10.00	Call Liquor	\$9.00
Premium Liquor	\$11.00	Premium Liquor	\$10.00
Super Premium Liquor	\$12.00	Super Premium Liquor	\$11.00
Soft Drinks	\$4.50	Soft Drinks	\$4.50
Mineral Water	\$4.50	Mineral Water	\$4.50
Red Bull	\$6.00	Red Bull	\$6.00
White Wine		Red Wine	
CHARDONNAY		CABERNET SAUVIGNON	
Robert Mondavi Napa Valley, CA	\$37.00	<b>Robert Mondavi</b> Napa Valley, CA	\$37.00
Kendall Jackson Vintner's Reserve, CA	\$44.00	Sterling Central Coast, CA	\$40.00
La Crema Sonoma Coast, CA	\$46.00	Louis M. Martini Sonoma Coast, CA	\$44.00
Sonoma Cutrer PR Ranches, CA	\$46.00	Silver Oak Alexander Valley, CA	\$95.00
Rombauer	\$70.00	Thenander valley, err	
Napa Valley, CA		PINOT NOIR	
OTHER WHITES		J Lohr Monterey, CA	\$36.00
J Lohr, Sauvignon Blanc Monterey, CA	\$36.00	Carmel Road Monterey, CA	\$42.00
Danzante, Pinot Grigio  Italy	\$38.00	MERLOT	
SPARKLING WINE/CHAMPAG	NE	Robert Mondavi Napa Valley, CA	\$37.00
Villa Sandi Il Fresco, Prosecco Italy	\$36.00	<b>Matanzas Creek</b> Santa Rosa, CA	\$40.00
<b>Domaine Chandon</b> Napa Valley, CA	\$38.00	ZINFANDEL	
Perrier-Jouët Grand Brut France	\$80.00	ZINFANDEL Beringer, White	\$32.00
		Napa Valley, CA <b>Napa Cellars, Red</b>	\$40.00
		Napa Valley, CA	¥ 20.00

HOSTED BAR BEVERAGE AND BAR SERVICE CHARGES BASED ON CONSUMPTION

THERE IS A \$250.00 LABOR FEE PER BARTENDER,
PER FOUR HOUR PERIOD FOR EACH BAR.
IF THE MINIMUM OF \$400.00 PER BAR IS ACHIEVED,
THE LABOR FEE WILL BE WAIVED.



### MICROPHONES/MIXERS/SOUND

Floor Microphone Stand	\$25.00
Tabletop Microphone Stand	\$25.00
Wired Hand-Held Microphone	\$35.00
Podium or Push to Talk Microphone	\$38.00
Wireless Lavaliere	\$120.00
Wireless Hand-Held Microphone	\$120.00
Wireless Lavaliere with Headset Mic (E6)	\$150.00
IMP-2, Computer Audio	\$50.00
Mackie 1202 Mixer (4 Mic Inputs)	\$90.00
Mackie 1402 Mixer (6 Mic Inputs-2 Aux Sends)	\$110.00
Allen & Heath QU16 Digital Mixer	\$230.00
Requires A/V Technician (Additional Charge)	

### FREE STANDING SOUND SYSTEMS

2 Speaker P.A. & One Wired Microphone	\$240.00
4 Speaker P.A. & One Wired Microphone	\$440.00
"Free Standing Sound Systems" Include a Small And	alog Mixer

### ADDITIONAL BALL ROOM SPEAKERS

QSC K8 Powered Speaker with Stand	\$72.00
QSC K10 Powered Speaker with Stand	\$88.00
JBL VRX918" Powered Sub Speaker	\$200.00

### COMMUNICATION/PHONE/ WEBCAST

VVED C1 IS I	
Outside Phone Line Only	\$25.00
Polycom Speakerphone	\$85.00
Polycom Deluxe (2 Added Mics)	\$130.00
Comrex Telephone Hybrid Box	\$180.00
Requires A/V Technician (Additional Charge)	
Webcasting Kit	\$325.00
Includes CanonXA10 Camera, Web Audio ಆ Camer	a Interface
Requires A/V Technician (Additional Charge)	
Upgraded Webcasting Kit	\$450.00
Includes Standard Webcasting Kit AND	
Camera to Panasonic AJ-PX270	
Requires A/V Technician (Additional Charge)	

NOTE: Client Will Provide Webcast Service - Zoom or Similar Loaded on Client's Provided Computers.

### **INTERNET**

High Speed Internet Connection	\$300.00
Additional Day Rates	\$50.00

## **PROJECTORS**

Long Throw Zoom Lens	\$110.00
Only for LCD Projector (1080P) (7000) LUMEN	
LCD Projector HDMI	\$360.00
(4000) LUMEN	
LCD Projector	\$422.00
(Ultra-Wide Fish Eye Lens) (3000) LUMEN	
DLP Projector	\$546.00
(1900 x 1200) (4700) LUMEN	
LCD Projector	\$900.00
(1080P) (7000) LUMEN	

NOTE: Cable Packages are Required for All Projection.

### **SCREENS**

(4 x 3 or 16 x 9 Ratio)

Black Pipe & Drape 12' Panel	\$40.00
per Screen	
8' Drop Down	\$60.00
No Skirt	
8' Wide Tripod Screen	\$70.00
with Skirt	\$80.00
10' Wide Cradle Screen	\$80.00
12' Wide Cradle Screen	\$110.00

### **FAST FOLD SCREENS**

(16 x 9 Ratio)

10'8" x 6' - Front or Rear Screen	\$220.00		
10'8" x 6' - Dress Kit (Bottom Skirt Only \$75.00)	\$190.00		
12'2" x 6'11" - Front or Rear Screen	\$250.00		
12'2" x 6'11" - Dress Kit (Bottom Skirt Only \$75.00)	\$200.00		
NOTE: Smaller Fast Fold Screens are Available Upon Request			





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## **CONFERENCE AIDS**

Extension Cord	\$10.00	Wireless Remote	\$30.00
Power Strip	\$15.00	Perfect Cue	\$120.00
25' CAT-6 Cable	\$25.00	Speaker Time (Large Display)	\$170.00
25' HDMI Cable	\$40.00		
50' HDMI Cable	\$50.00	VIDEO/MONITORS	
75' HMDI Cable	\$65.00	Camera Tripod	\$35.00
Power Drop (in Magellan Ballroom)	\$300.00	DVD or Blu-Ray Player	\$50.00
Cabling Kits - Include AC and Required Cabli	ng to Connect	Canon AX10HD with SD Card	\$257.00
from One Computer to the Projector, and Micro	phones to the	40" LCD Monitor	\$340.00
Sound System. Cabling Kits Do <u>NOT</u> Include	Hardware	50" LCD Monitor	\$400.00
Devices (i.e. Signal Distribution Amps, Mixers or	Microphones).	70" LCD Monitor	\$700.00
Small Event (One Projector, Small Breakout Room)	\$50.00	80" LCD Monitor	\$800.00
Medium Event (Two Projectors)	\$70.00	32" Confidence Monitor	\$350.00
Large Event (Two Projectors & Confidence Monitor	•		
Barge Brent (Two Projectors & Confidence Monator	) 400.00	MISCELLANEOUS	
SIGNAL DISTRIBUTIO	N	Tripod Easel	\$15.00
HDMI Distribution Amp. 1 x 2 (Splitter)	\$50.00	A/V Cart	\$25.00
HDMI Distribution Amp. 1 x 4 (Splitter)	\$50.00 \$80.00 \$50.00	Wired Mouse	\$25.00
Network Switch		Wireless Mouse	\$50.00
		Laser Pointer	\$40.00
COMPUTERS/SWITCHE	EDC	House Audio Patch	\$50.00
		CD Player	\$65.00
Seamless Computer Switcher	\$450.00	4' x 6' White Board	\$50.00
with Logo Store - Please Specify Type of Computer	<b></b>	with Markers and Eraser	
Business Class PC Computer	\$175.00	Complete Flipchart Package	\$50.00
Hi Performance PC Computer	\$250.00	with Markers	+
MacBook Pro	\$300.00	Post-It Complete Flipchart Package with Markers	\$75.00
LIGHTING			
LED Uplights (Each)	\$30.00	A/V TECHNICIAN	
Stage Wash Ceiling Spots	\$50.00	Charges are Per Hour	
4 Stage Wash Source Four Lights	\$370.00	Standard Setup 7am - 12pm (Minimum 4 Hours)	\$62.00
On Stands with DMX Light Mixer		Technical Operator (7am - 7pm)	\$72.00
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ASSISTED LISTENING DEVICES AVAILABLE UPON REQUEST

Technical Operator (7pm - 7am)

Specialty Technical Operator

\$96.00

\$96.00

For Additional Audio Visual Needs
PLEASE CONTACT US DIRECTLY FOR A QUOTE