



Catering Menu



6680 Regional St. Dublin, CA 94568

(925)828-7750

Breakfast

- Continental Breakfast \$14 per person
Fresh baked croissants, chocolate croissants, assorted pastries, bagels, seasonal sliced fruit, orange juice, apple juice, cranberry juice, coffee, and hot tea.
- Classic American Breakfast \$20 per person
Scrambled eggs, bacon and sausage, country potatoes, French toast or pancakes, fresh baked croissants, assorted pastries, bagels, seasonal sliced fruit, orange juice, apple juice, cranberry juice, coffee, and hot tea.
- Country Breakfast \$23 per person
Country fried steak with house-made gravy, biscuits and gravy, fluffy scrambled eggs, bacon and sausage, French toast, seasonal sliced fruit, fruit juices, coffee, and hot tea.
- Healthy & Vegetarian Breakfast \$19 per person
Veggie scramble egg (mushroom, tomatoes, spinach, onions, topped with mixed cheese), savory crepes (spinach, onion, mushroom, topped with hollandaise sauce), multigrain pancakes, seasonal sliced fruit, fruit juices, coffee, and hot tea.

Snack Packages



Add-Ons

- Fruit & Cookies \$14 per person
Fresh baked assorted cookies, chocolate chunk brownies, fresh whole fruit, assorted sodas, juice, and coffee
- Healthy Break \$13 per person
Seasonal assorted sliced fruit, mixed nuts, assorted granola bars, flavored yogurts, fruit juices, and water
- Sweet Tooth \$15 per person
Fresh baked pastries, assorted coffee cakes, (cinnamon, lemon glaze, orange poppy seed, and marbled chocolate) assorted sliced fruit, juices, and coffee.

- Bacon or Sausage \$3.50 per person
- Assorted bagels, cream cheese, and jelly \$18/dozen
- Assorted fresh baked pastries \$22/dozen
- Fresh baked mini croissants \$18/dozen
- Fresh baked cookies and brownies \$22/dozen
- Whole fruit \$2 per person
- Sliced seasonal fruit tray
- Small \$25
- Medium \$35
- Large \$45
- Assorted bags of chips \$16/dozen
- Assorted coffee cakes \$25/dozen
- Assorted sodas & Bottles of water \$2.50 each
- Charged per consumption
- Juice Pitcher \$15 each
- Lemonade, iced tea, fruit punch, orange juice, apple juice, cranberry juice
- Hot Water and Tea \$15
- Coffee \$45/gallon

Appetizers

Served in sets of 100 at price labeled or as a package of up to 6 choices at \$14 per person.



Hot

Crab Cakes	\$300
Bacon Wrapped Shrimp	\$300
Golden Butterfly Shrimp served with house made tartar sauce	\$250
Brochettes choice of beef, chicken, or vegetable glazed with teriyaki sauce	\$275
Filo Specialties choice of spanakopita, sundried tomatoes with spinach and feta, or wild mushroom	\$250
Stuffed Mushroom Caps choice of Italian sausage or crab meat	\$250
Mini Puff Pastries choice of beef, chicken, or vegetable	\$300
Pigs in a Blanket	\$225
Meatballs choice of BBQ or teriyaki	\$175
Chicken wings choice of BBQ, teriyaki, or spicy buffalo	\$250
Pork Shanks	\$275
Fried Cheese Ravioli served with house-made marinara sauce	\$175
Assorted Mini Quiche	\$175
Fried Jalapeño Stuffed with cream cheese and served with house- made ranch	\$275

Egg Rolls choice of vegetable or pork - served with soy sauce and sweet pepper sauce	\$150
Vegetable Spring Rolls served with soy sauce and sweet pepper sauce	\$150
Pot Stickers choice of pork or vegetable - served with soy sauce and sweet pepper sauce	\$200
Taquitos choice of beef or chicken - served with house made salsa	\$150

Cold

Chips and Guacamole	\$3.75 per person
Chips and Ceviche	\$6 per person
Chips and Salsa	\$2 per person
Crostini choice of gorgonzola with caramelized onion, salsa fresca, or olive tapenade	\$275
Hye roller sandwiches	\$250

Platters & Displays

Serves 50

Aged Cheese Display	\$300
Domestic Cheese Display	\$250
Vegetable Platter	\$225
Fruit Display	\$250

Pre-Set Buffets

Minimum of 20 people. Priced per person. Includes choice of iced tea, lemonade, or assorted sodas (+\$1)

Pasta Buffets

Vegetarian Italian	\$24
Caesar salad, cheese ravioli with marinara sauce, eggplant parmesan, pasta primavera (penne pasta, mushrooms, broccoli, spinach, zucchini & bell peppers in olive oil and basil), garlic bread, cookies & brownies	
Penne Alfredo	\$24
Choice of salad, seasonal vegetables, cheese ravioli with marinara sauce, penne alfredo with grilled chicken, garlic bread, cookies & brownies	
Cajun Pasta	\$24
Choice of salad, seasonal vegetables, pasta primavera, Cajun style pasta (with spicy Andouille sausage, grilled chicken, shrimp, bell peppers, and onions served in a creamy tomato sauce), garlic bread, cookies & brownies	
Chicken Parmesan	\$28
Choice of salad, seasonal vegetables, chicken parmesan, spaghetti and meatballs, cheese tortellini in marinara sauce, garlic bread, cookies & brownies	
Beef Stroganoff	\$27
Choice of salad, seasonal vegetables, classic beef stroganoff (in creamy white mushroom sauce), chicken marsala, garlic bread, cookies & brownies	
Lasagna	\$28
Choice of salad, seasonal vegetables, beef lasagna with marinara sauce, vegetarian lasagna with white sauce, chicken pomodoro with choice of red pepper pesto or basil pesto sauce, garlic bread, cookies & brownies.	



Simple & Savory

Quick 'N Easy	\$16
Assorted pre-made sandwiches (roast beef, ham, & turkey - veggie upon request), condiments, assorted chips, whole fruits, cookies & brownies	
Classic Deli	\$25
Pasta salad with vinaigrette, bread, assorted deli meats (turkey, roast beef, ham, and pastrami), assorted cheeses, condiments, assorted chips, cookies & brownies	

BBQ Picnic	\$30
House salad, potato salad, slow cooked ribs glazed with sweet and zesty BBQ sauce, golden fried chicken, baked beans with bacon, corn on the cob, fresh baked cornbread, cookies & brownies	
Chicken Marsala	\$26
Choice of salad, seasonal vegetables, chicken marsala, basil pesto chicken, rice pilaf, cookies & brownies	
Chicken Dijon	\$26
Choice of salad, seasonal vegetables, honey Dijon chicken, vegetarian eggplant parmesan, rice pilaf, cookies & brownies	
Thanksgiving Anyday	\$32
Garden salad, fruit salad, mashed potatoes & gravy, stuffing, sweet potatoes, fresh seasonal vegetables, cranberry sauce, sliced turkey breast, sliced honey-baked ham, bread rolls & butter, choice of dessert, and coffee & hot tea.	



International Buffets

East Asian Buffet	\$25
Wonton salad, seasonal vegetables, orange chicken, Mongolian beef, choice of white or fried rice, choice of egg rolls or pot stickers, fresh seasonal fruit	
Taco Bar	\$26
Choice of salad, chips, salsa, guacamole, and sour cream, flour and corn tortillas, choice of 2 meats (carne asada, chicken, or carnitas), Spanish rice, refried and black beans, fruit platter	
Fajita Buffet	\$28
Choice of salad, chips, salsa, and guacamole, sour cream, flour and corn tortillas, beef and chicken fajitas, refried beans and rice, cookies & brownies	
Enchilada Buffet	\$22
Choice of salad, chips, salsa, and guacamole, chicken and cheese enchiladas with a choice of red or green sauce, topped with cheese, Spanish rice and refried beans, choice of chef's choice dessert or fruit platter	
Salsa Verde Buffet	\$28
Choice of salad, chips, salsa, guacamole, carne asada in salsa verde, pollo asado (bone-in chicken marinated overnight and grilled), Spanish rice, refried beans, fruit platter	

Carne Asada Buffet \$28

Choice of salad, chips, salsa, guacamole, carne asada marinated overnight, pollo asado (bone-in chicken marinated overnight and grilled), Spanish rice, refried beans, fruit platter

Mole Buffet \$28

Choice of salad, chips, salsa, guacamole, flour and corn tortillas, bone-in chicken with mole rojo, carne asada in salsa verde, Spanish rice, refried beans, fruit platter

Chicken Ranchero Buffet \$31

Choice of salad, chips, salsa, guacamole, flour and corn tortillas, sliced chicken cooked with bell peppers and onions, carne asada, cheese enchiladas, Spanish rice, refried beans, fruit platter



Add-Ons

Choice of Salad

Small (15 - 25 people)	\$30
Medium (26-40 people)	\$40
Large (41-60 people)	\$50

Pasta Salad

Small	\$25
Medium	\$35
Large	\$45

Potato Salad

Small	\$25
Medium	\$35
Large	\$45

Corn on the Cob \$40
25 pieces

Kids Options

From Adult Buffet

Kids may eat from the adult buffet for half the price

Kids Own Buffet \$12

Served with your choice of sliced fruit or fries and your choice of juice or assorted sodas

Cheeseburger (Plated only)

Cheese Pizza (Plated only)

Chicken Strips (Buffet or Plated)

Mac & Cheese (Buffet or Plated)

Spaghetti & Meatballs (Buffet or Plated)

Build Your Own Menu

All menus will include: choice of salad, dinner rolls and butter, up to 3 entrees (2 proteins & 1 vegetarian), seasonal vegetables, choice of side dish, choice of dessert, coffee service, and choice of lemonade, iced tea, or assorted sodas (+\$1)

Plated

Please choose a side for each entrée

Price as marked.

OR

Buffet \$40

Add a second side for \$3 extra per person.

Prices may vary upon entrée combination



Salads

House Salad

Mix of romaine lettuce, iceberg lettuce, red and green cabbage topped with tomatoes and sliced cucumbers. Served with house-made ranch and raspberry dressing

Caesar Salad

Romaine lettuce topped with parmesan cheese and garlic croutons. Served with Caesar dressing

Cranberry Walnut Salad

Spring mix topped with candied walnuts, dried cranberries and served with raspberry dressing.

Greek Salad

Romaine lettuce topped with feta cheese, black olives, and thinly sliced red onions. Served with Greek dressing.

Asian Wonton Salad

Mixed greens topped with mandarin oranges, crispy wonton skins, cucumbers and shredded carrots. Served with sesame seed dressing.

Sides

Rice Pilaf

Creamed Spinach

Baked Potatoes

Spanish Rice

Mashed Potatoes

Garlic Mashed Potatoes

Rosemary Red Potatoes

Protein Entrées

New York Steak	\$38
Grilled and seasoned, topped with crispy onion rings	
Tri-Tip Steak	\$36
Marinated overnight, grilled to medium rare, and thinly sliced	
Rib-Eye Steak	\$38
Hand carved rib-eye steak grilled to medium rare	
Prime Rib	\$40
Served on carving station	
	\$42
Seasoned and rubbed with fresh garlic. Served with horseradish cream and hot Au Jus	

Pork Marsala	\$30
bone-in pork, served with sliced mushrooms, garlic and marsala wine sauce in a demi-glacé	
Pork Dijonnaise	\$30
boneless pork loin with honey, tarragon, and Dijon mustard	



Chicken Dijonnaise	\$30
Grilled chicken marinated with honey, tarragon, and Dijon mustard. Served with house-made creamy Dijon sauce	
Chicken Pomodoro	\$30
Marinated overnight, grilled, and served with red pepper pesto sauce	
Chicken Picatta	\$30
Grilled chicken topped with creamy lemon caper sauce	
Chicken Marsala	\$30
Cooked and served with sliced mushrooms, shallots, garlic, and marsala wine sauce in a rich demi-glacé	
Chicken Pesto	\$30
Marinated overnight and served with a creamy basil pesto sauce	
BBQ Chicken	\$30
Bone-in chicken, flavored with sweet and spicy BBQ sauce	
Teriyaki Chicken	\$30
Bone-in chicken, slow roasted and glazed with teriyaki sauce	

BBQ Ribs		\$30
Slow cooked baby back ribs glazed with barbeque sauce		
Salmon		\$33
Fresh salmon topped with your choice of lemon caper butter or béarnaise sauce		
Shrimp Scampi		\$28
Shrimp tossed in garlic, butter, and lemon. Served on a bed of linguine pasta.		
Shrimp Penne		\$28
Penne pasta and shrimp cooked with your choice of tomato basil sauce or creamy alfredo		
Cajun Penne		\$28
Penne pasta with spicy Andouille sausage, shrimp, grilled chicken, bell peppers, and onions served in a creamy tomato sauce		
Catch of the Season	*Ask your sales associate for this season's special fish entrée	



Vegetarian Entrées

Eggplant Parmesan		\$27
Sliced and breaded eggplant served with house marinara and mozzarella cheese		
Pasta Primavera		\$26
Penne pasta with seasonal vegetables, sautéed in olive oil, garlic, and basil		
Ravioli		\$26
choice of cheese, wild mushroom, or spinach and cheese ravioli. Served with your choice of marinara sauce or creamy alfredo		
Vegetable Lasagna		\$26
Layered pasta with fresh vegetables served in a creamy white sauce and topped with mozzarella and parmesan cheese		
Cheese Tortellini		\$26
Cheese tortellini tossed in your choice of a creamy basil pesto sauce with toasted pine nuts or classic marinara sauce topped with parmesan cheese		

Desserts

Included when building your own menu. Separate purchase price as marked

Cheesecake set 1 14 slice assortment of: Assortment of New York, raspberry swirl, silk tuxedo, chocolate chip	\$36	Triple Chocolate Tuxedo 3-Layer. 12 slices	\$40
Cheesecake set 2 14 slice assortment of: Assortment of New York, Dulce de Leche, Crème Brulée, Turtle	\$36	Tiramisu 12 slices	\$43
New York Cheesecake 16 slices	\$36	Dessert Bars Per dozen. Assortment of Meltaway (mix of chocolates), chocolate raspberry, lemon, and chocolate chunk	\$28
Lemon Shortcake 3-Layer. 12 Slices	\$40	Mini Fruit Tarts	\$2.50 each
Carrot Cake 2-Layer. 12 Slices	\$40	Mexican Style Mini Flan	\$2.50 each
Mango Mousse Cake 12 slices	\$40	Petit Fours 100 pieces. Assortment of chocolate brownie, red velvet, carrot cake, truffle bonbons	\$200
Strawberry Shortcake 12 slices	\$40	Assorted Cakes 12 Slice assortment of: Carrot, chocolate raspberry, lemon, and chocolate chunk	\$35

Thank you for choosing the Holiday Inn Dublin. Should you have any questions about the menu please ask your sales associate.

