



AN IHG HOTEL

# 2023 Catering Menus

Hampton Inn and Suites by Hilton Oakland Alameda Airport | 1660 Harbor Bay Parkway  
Alameda, California 94502  
Phone- 501-847-2400

Home2 Suites by Hilton Oakland Alameda Airport | 1700 Harbor Bay Parkway  
Alameda, California 94502  
Phone- 501-521-4500  
Email: [Sales@rhospitality.com](mailto:Sales@rhospitality.com)

Prices are subject to 21% venue fee and current sales tax



## Breakfast

### **Continental Breakfast**

Basket of Chef's Choice House Made Scones, Seasonal Muffins and Croissants  
Whipped Butter and Seasonal Jam  
House Made Granola  
Vanilla Greek Yogurt with Seasonal Berries (Served Separately or in Parfaits)  
NY-Style Bagels, Capers, Red Onion, Tomato, Cucumber and Whipped Cream Cheese.  
Fresh Squeezed Orange Juice  
Nova Smoked Salmon (add 8.00)  
**\$13.95 per person**

### **Hot Breakfast Buffet**

Scrambled Eggs  
Bacon and Sausage Links  
Home Fried Potatoes  
Seasonal Fruit Salad  
Croissants, English Muffins, Whipped Butter and Jam  
Fresh Squeezed Orange Juice  
**\$15.95 per person**

### **Breakfast Burrito Buffet**

Nueskie's Applewood Smoked Bacon, Sharp White Cheddar, Scrambled Eggs, Yukon Gold Potatoes, Salsa  
Sweet Potato, Spinach, Queso Fresco, Black Beans, Salsa  
Seasonal Fresh Fruit Salad  
Home Fried Potatoes  
Fresh Squeezed Orange Juice  
**\$16.95 per person**

### **Buttermilk Biscuit Sandwich Breakfast Buffet**

Crispy All-Natural Non GMO Chicken Drizzled with Nashville Hot Honey Butter  
Grilled Fennel Sausage White Sharp Cheddar, Organic Scrambled Eggs  
Grilled Organic Seasonal Veggies, Pesto and Organic Scrambled Eggs  
Served with Seasonal Fresh Fruit  
Home Fried Potatoes  
Fresh Squeezed Orange Juice  
**\$16.95 per person**

## Breakfast Continued

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**Quiche or Frittata Breakfast**

Spinach, Mushroom, Feta and Fresh Herbs  
Nueskie's Applewood Smoked Bacon, Swiss cheese, Scallion and Tomato  
Seasonal Fresh Fruit Salad  
Home Fried Potatoes  
Fresh Squeezed Orange Juice  
Croissants, English Muffins, Whipped Butter and Jam  
**\$19.50 per person**

**Bay Farm Breakfast Combo**

Banana Walnut Pancakes  
Cheddar Scrambled Eggs  
Chicken Apple Sausage and Applewood Smoked Bacon  
Croissants, English muffins, Whipped Butter and Jam  
Seasonal Fresh Fruit Salad  
Home Fried Potatoes  
Fresh Squeezed Orange Juice  
**\$21 per person**

## Breakfast Side Dish Add Ons

Nueskie's Applewood Smoked Bacon (3 slices)  
**\$7 per person**

Niman Ranch Honey Ham  
**\$7 per person**

Molinari Fennel Sausage  
**\$7 per person**

Home Fries  
**\$7 per person**

Seasonal Fresh Fruit Salad  
**\$6.50 per person**

Whole Fruit: Includes Apples, Bananas and Oranges  
**\$5 per person**



## Beverages

Coffee & Tea Service  
**\$80 per gallon**

Fresh Squeezed Orange Juice  
**\$5 per person**

Ruby Grapefruit Juice  
**\$5 per person**

Iced Tea  
**\$18 per gallon**

Lemonade  
**\$18 per gallon**

Strawberry Lemonade  
**\$18 per gallon**

Lavender Lemonade  
**\$18 per gallon**

Assorted Soft Drinks and Bottled Water  
**\$2.25 each**

Seasonal Flavored Waters, Agua Frescas and Lemonades  
**\$6 per person**

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## Morning Breaks

Please Order in Increments of 10

Chef's Choice of Breakfast Pastries and Fresh Seasonal Fruit Salad  
**\$11 per person**

NY Style Bagels (Capers, Red Onion, Tomato, Cucumber & Whipped Cream Cheese)  
Mini Donuts (Assorted Mini Donuts or Donut Holes)  
**\$11 per person**

Tea Breads  
Chef's Choice Mini Croissants with Butter and Jam  
Tropical Fruit Platter  
**\$11 per person**

Housemade Granola Bars  
**\$5.50 per person**

Seasonal Fruit Kabobs with Mint  
**\$6 per person**

House Made Power Balls  
**\$6.50 per person**

Caramel Apple Bites  
**\$6 per person**

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## Afternoon Breaks

Please Order in Increments of 10

Assorted Firebrand Pretzels, House made Granola Bars, Chips & Roasted Tomato Salsa, Guacamole  
**\$15 per person**

Sweet and Salty Popcorn, Spinach & Artichoke Dip served with Tortilla Chips, Chef's Choice of Assorted Cookies and Assorted Mini Candy Bars  
**\$15 per person**

Sweet, Spicy and Salty Nuts and Seed Mix, Assorted Firebrand Pretzels, Brownies and Assorted Bags of Chips  
**\$15 per person**

Sweet & Spicy House Made "Chex" Mix  
**\$3 per person**

Popcorn Bar: Kettle, Caramel, Chocolate Peanut Butter, Jalapeno Popper, Frito Pie, Za'atar, Everything, Salt & Vinegar, Masala, Sweet& Spicy Gochujang, Million Dollar, Cinnamon Roll, Thai Red Curry, White Cheddar and Spicy Dill Pickle  
**\$5 per person**

Popcorn Snack Mix: Rocky Road, Tropical, Trail Mix, Monster Mix, Bollywood Mix, China Crunch Mix, Peanut Butter Cup  
**\$5.50 per person**

Roasted Spiced Chickpeas  
**\$5.50 per person**

Vegetable and Dip Cones  
**\$5.50 per person**

House Made Potato and Veggie Chips with Assorted Dips  
**\$5.50 per person**

Spinach and Artichoke Dip, Tortilla Chips  
**\$7 per person**

Firebrand pretzels and mustard  
**\$7 per person**

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# Afternoon Breaks Continued

Please Order in Increments of 10

Charcuterie cones

**\$7 per person**

Meze Platter of Falafel, Hummus, Baba Ghanoush, Pita Chips

**\$7 per person**

## **Home Made Cookies**

Chocolate Chip, Double Chocolate and Peanut Butter

**\$6 per person**

## **Assortment of Bars**

Double Chocolate Brownies, Blondies, Lemon Bars

**\$6 per person**

S'more bars

**\$6 per person**

## **Home Made Cupcakes**

Red Velvet, Salted Caramel and Chocolate Ganache

**\$6 per person**

Mini Apple Pies with Caramel Sauce and Whipped Cream

**\$6 per person**

Blueberry Galettes with Whipped Cream

**\$6 per person**

## **Mini Cheesecakes**

Lemon Curd and Cherry-Chocolate chip

**\$6 per person**

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# Lunch

## LUNCH BUFFETS - COLD

### **Tuscan Weekend**

Antipasto of Roasted Red Peppers, Marinated Artichokes, Baked Balsamic-Garlic Mushrooms, Roasted Eggplant, Sliced Pepperoncini and Olives

Orecchiette Pasta Salad with Pesto, Baby Spinach, Cherry Tomatoes and Feta Cheese

Seasonal Fruit Salad

Sliced Mortadella, Prosciutto, Soppressata, and Provolone Cheese

Sliced Tomato, Red Onion, Lettuce, Aioli, Whole Grain Mustard, Oil and Vinegar Dressing

Focaccia, Rolls, Sliced Wheat and Sourdough

**\$25 per person**

### **Fit and Flavorful Buffet**

A Trio of Hummus; White Bean and Spinach, Artichoke and Garlic and Classic

Dolmas, Celery, Carrot and Jicama Sticks

Baked Pita Chips

Falafel Platter; Diced Tomato, Shredded Lettuce, Baba Ghanoush and Tabouli

Gigante Bean Salad, Capers, Olives, Sweet Peppers, Pine Nuts and Herb Dressing

Seasonal Fruit Salad

Oregano and Citrus Roasted Chicken Breast

Garlic Roasted Pork Loin

Sliced Sourdough and Whole Wheat Rolls, Aioli, Stone Ground Mustard

**\$27 per person**

### **Artisan Sandwich Platters**

#### **Super Veggie**

Zucchini, Carrots, Tomatoes, Cucumber, Avocado, Mixed Greens and a Smoky Carrot Spread on Wheat Roll with Olive Oil, Red Wine Vinegar, Salt and Pepper

#### **Roast Beef Sandwich**

Rare, Thinly Sliced Roast Beef, Cheddar Cheese, Caramelized Onion, Lettuce and Tomato on a Dutch Crunch Roll with Horseradish-Mustard-Mayonnaise

#### **Chicken BLAT**

Grilled Chicken, Nueskie's Applewood Smoked Bacon, Lettuce, Tomato and Avocado on Sliced Sourdough with Garlic Aioli

#### **Dill Mustard Potato Salad**

Carolina Cole Slaw

Pickles

Sun Chips and Potato Chips

Seasonal Fruit Salad

**\$25 per person**

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# Lunch Continued

## **Pacific Rim Wraps**

Thai Chicken, Greens, Bean Sprouts, Jasmine Rice, Peanut Sauce

Korean Grilled Beef, Jasmine Rice, Kimchee, Marinated Spinach, Cucumber, Carrots Marinated Tofu, Jasmine Rice

Purple Cabbage, Pickled Carrots & Daikon (Vegetarian)

Sesame Noodles with Seasonal Vegetables

Asian Slaw

Seasonal Fruit Salad

**\$26 per person**

## **LUNCH BUFFETS - HOT**

### **Oakland Soul BBQ**

BBQ Pulled Pork

Smoked Brisket

Carolina Cole Slaw

Macaroni and Cheese

Seasonal Fruit Salad

Brioche Buns, Pickle and BBQ Sauce

**\$27 per person**

### **Calexico Taco Bar**

Carne Asada

Pollo Verde

Carnitas

Grilled Seasonal Vegetables

Spanish Rice

Pinto Beans al Charros

Soft Taco Shells, Guacamole, Salsa Fresca, Chipotle Salsa, Sour Cream, Diced Tomatoes, Shredded Lettuce,

Shredded Cheddar, Limes, Cilantro and Tortilla Chips

**\$26 per person**

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# Lunch Continued

## LUNCH BUFFETS – GRAB AND GO

### SANDWICH BOXES

*Sandwiches Come with Choice 1 Cold Salad, Bag of Chips, Pickle, Fresh Hand Fruit and Chef's Daily Cookie*

#### Select a Total of 3 Sandwiches

##### **Grilled Marinated Eggplant**

Arugula, Tomato and Goat Cheese on Focaccia, Basil Pesto on the Side

##### **Super Veggie**

Zucchini, Carrots, Tomatoes, Cucumber, Avocado, Mixed Greens and a Smoky Carrot Spread on a Kalamata Olive Roll with Olive Oil, Red Wine Vinegar, Salt and Pepper

##### **Grilled Portobello Mushroom "Not-a-Burger"**

Pepper-Jack Cheese, Lettuce, Grilled Onion and Tomato on a Brioche Bun, Garlic Mayonnaise on the Side

##### **Diestel Turkey**

Avocado, White Cheddar Cheese, Tomato and Arugula on Sliced Sourdough, Herb Aioli on the Side

##### **BLAT**

Nueskie's Applewood Smoked Bacon, Lettuce, Tomato and Avocado on Sliced Sourdough, Garlic Aioli on the Side

##### **Niman Ranch Honey Ham**

Jarlsberg Cheese, Lettuce and Tomato on a Butterflake Croissant, House Dijonnaise on the Side

##### **Roast Beef Sandwich**

Rare, Thinly Sliced Roast Beef, Cheddar Cheese, Caramelized Onion, Lettuce and Tomato on a Sourdough Roll, Horseradish-Mustard-Mayonnaise on the Side

##### **North Beach Combo**

Salami, Mortadella, Prosciutto, Provolone Cheese, Sun-Dried Tomatoes, Pepperoncini and Lettuce on a Sourdough Roll, Garlic Aioli and Vinaigrette on the Side

##### **Choose 1 - Cold Side**

Shaved Brussels Sprouts, Sweet Onions, Toasted Hazelnuts, Lemony Dressing

Orzo Salad, Red Lentils, Dried Apricots, Feta, Fresh Herbs

Classic Potato Salad, Dill, Hard Boiled Egg, Creamy Whole Grain Mustard Dressing

Mixed Baby Lettuces with Balsamic Vinaigrette

Penne & Basil Pesto Salad, Olives, Endive, Toasted Pine Nuts

Carolina Coleslaw

**\$23 per person**

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# Lunch Continued

## LUNCH BUFFETS – GRAB AND GO

### SALAD BOXES

*Entree Salads Come with Fresh Baked Focaccia, Bag of Chips and a Toffee Bar. All Dressing is Served on the Side. Choose One (1) for all guests:*

#### Little Gem Caesar

Shaved Parmesan Cheese, Garlic Bread Crumbs and Jeff's Famous Caesar Dressing

#### Greek Salad

Little Gem Lettuces, Cherry Tomatoes, Cucumbers, Feta Cheese, Castelvetrano Olives and Oregano Dressing

#### Red, Striped and Golden Beet Salad

Shaved Fennel, Navel Oranges, Glazed Walnuts, Endive Leaves and Chive Vinaigrette

#### Baby Iceberg Wedges

Baby Iceberg Wedges, Crumbled Bacon Bits, Cherry Tomato, Glazed Pecans and Pt. Reyes Bleu Cheese Vinaigrette

#### Sonoma Mixed Heirloom Tomatoes

Arugula, Kalamata Olives, Cucumbers, Grilled Bread and Balsamic Vinaigrette

#### Roasted Capay Farms Butternut Squash

Lacinato Kale, Avocado, Toasted Sunflower Seeds and Green Goddess Dressing

#### Roasted Delta Asparagus Salad

Dill-Pistachio Pesto, Shaved Asiago Cheese, Rainbow Radishes and Lemon Dressing

#### Asian Salad

Mixed Greens, Romaine Lettuce, Baby Kale, Slaw Mix, Carrots, Cucumber, Daikon Radish, Mint Leaves, Red Bell Pepper, Seasonal Citrus, Sesame Seeds, Slivered Almonds and Quinoa Crispies with House Miso Sesame Vinaigrette

#### Cobb Salad

Romaine Lettuce, Baby Kale, Applewood Smoked Bacon, Pt. Reyes Bleu Cheese, Avocado, Grape Tomatoes, Garlic Croutons, Hard-Boiled Egg and Garden Ranch Dressing

**\$21 per person**

### Choose Any Extras to Add on to Your Salad

Citrus Grilled Salmon

**\$8 per person**

Grilled Lemon Thyme Chicken Breast

**\$6 per person**

Seared Herb-Crusted Rare Ahi Tuna

**\$8 per person**

Sesame-Soy Marinated Grilled Tofu

**\$5 per person**

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# Reception

Please Order in Increments of 10

Jumbo Shrimp Cocktail  
**\$11 per person**

**Empanada Trio**  
Beef Picadillo  
Spiced Chicken and Queso Fresco  
Sweet Potato and Spinach, Salsa Verde  
**\$9 per person**

**Crudo bar**  
Seared Ahi Tuna  
Salmon Tartare and Hamachi Slices  
Served with Miso, Wasabi, Seaweed Chips and Micro Mizuna  
**\$11 per person**

**Korean “Food Truck” Style Tacos**  
Duck Confit, Green Scallion Pancake, Napa Cabbage, Hoisin  
**\$7 per person**

Lamb Lollipops with Tuscan Salsa Verde  
**\$11 per person**

Stuffed Crimini Mushrooms with Herbs and Breadcrumbs  
**\$6 per person**

Bruschetta with Tomato, Olive Tapenade and Feta  
**\$6 per person**

**Artisan Cheese and Charcuterie Platter,**  
Dried Fruit, Marcona Almonds, Baguette  
**\$8 per person**

**Sliders**  
BBQ Pulled Pork and Slaw,  
Crispy Chicken with Hot Honey  
Hamburger, Ketchup and Pickles  
**\$9 per person**

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