



H Holiday Inn
San Jose - Silicon Valley

Catering Menu

BREAKFAST



Continental Breakfast

Minimum of 35 people required. Less than 35 people will be charged an additional \$8.00 per guest

All breakfast buffets served with Chilled Juices, Fresh Brewed Coffee & Assorted Herbal teas.

Simplicity **\$30**
An assortment of Breakfast Breads, Danishes & Muffins Served with Butter & Assorted Jellies with whole fresh fruit.

Rise & Shine **\$33**
An assortment of Breakfast Breads, Danishes, Muffins, Croissant & Bagels with Cream Cheese, Served with Butter & Assorted Jellies, with Sliced Seasonal Fresh Fruit.

Morning Executive **\$36**
An assortment of Breakfast Breads, Danishes, Muffins, Bagels with Cream Cheese, served with butter & Assorted Jellies, Hot Oatmeal with Raisins & Brown Sugar, with Sliced Seasonal Fresh Fruit, Assorted Cereals & Granola with Milk.

A La Carte (Per Dozen unless otherwise noted)

Assorted Muffins	\$39
Assorted Danishes & Danish Stick	\$39
Croissants	\$39
Assorted Bagels with Cream Cheese	\$39
Scones with Butter & Jellies	\$39
Assorted Donuts	\$39
Assorted Yogurts	\$38
Assorted Cereals with 2% Milk	\$70
Whole fruits	\$34
Seasonal Fruit Platter (Serves 25)	\$55



Plated Breakfast

(Minimum of 35 People or \$75.00 Service Charge will Apply)

All breakfast plates served with Chilled Juice, Fresh Brewed Coffee & Assorted Herbal Teas

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|--|-------------|
| Simple Breakfast | \$33 |
| Scrambled Eggs with Crisp Bacon or Sausage Links (choose one) & Breakfast Potatoes and Assorted Breakfast Pastries & Sliced Seasonal Fruit | |
| French Toast | \$26 |
| Cinnamon French Toast Swirls with Maple Syrup, Crisp Bacon or Sausage Links (choose one) & Sliced Seasonal Fruit | |
| Healthy Breakfast | \$22 |
| Fresh Seasonal Fruit with Yogurt Topped with Granola Oat Cereal & Drizzled Honey | |
| Quiche Lorraine | \$34 |
| French Egg Dish with Bacon & Swiss Cheese; Served with Bacon or Sausage Links (choose one) and Breakfast Potatoes along with Sliced Seasonal Fruit | |
| Breakfast Sandwich | \$30 |
| Scrambled Eggs with Sliced Ham on a Fluffy Croissant, Topped with Sliced Cheddar Cheese and served Seasonal Sliced Fruit | |
| California Light | \$33 |
| Scrambled Egg Whites with Turkey Sausage and Rosemary Red Potatoes with a Choice of Toast or English Muffin & Sliced Seasonal Fruit | |
| Grilled 6oz. Steak & Eggs | \$36 |
| Grilled Sirloin Steak with Scrambled Eggs, Seasonal Sliced Fruit & Breakfast Potatoes and Assorted Breakfast Pastries | |

BREAKFAST



Breakfast Buffets

Minimum of 35 people required. Less than 35 people will be charged an additional \$8.00 per guest

All breakfast buffets served with Chilled Juices, Fresh Brewed Coffee & Assorted Herbal Teas

The All American \$40

Sliced Seasonal Fresh Fruit with Assorted Breakfast Breads, Danishes, & Muffins Accompanied by Butter & Assorted Jellies. Fluffy Scrambled Eggs, Crisp Bacon served with Savory Sausage Links & Breakfast Potatoes.

Silicon Valley Buffet \$43

Sliced Seasonal Fresh Fruit with Assorted Breakfast Breads, Danishes, Muffins, & Croissants, Assorted Bagels with Cream Cheese, Accompanied by Butter & Assorted Jellies. Fluffy Scrambled Eggs, Crisp Bacon & Savory Sausage Links, Breakfast Potatoes & Cinnamon French Toast with Maple Syrup.

Healthy Start \$38

Baked Egg Beaters or White Egg Vegetable Frittata and Turkey Sausage, served with Seasonal Sliced Fruits, Low-Fat Yogurt & Cereal with Milk, with whole Grain Toast and Granola with Cinnamon.

Buffet Enhancements

Items can only be sold as an addition to a Breakfast Buffet

Assorted Cold Cereals	\$3.75
Assorted Yogurts	\$3.00
Oatmeal with Brown Sugar & Raisins	\$5.75
Belgian Waffles	\$6.75
Cream Cheese & Bagels	\$3.00
Eggs Benedict	\$13.00
Smoked Salmon garnished with Capers, Eggs, Onions	\$15.00
served with Cream Cheese and Baguettes	

Made to Order

(\$100 per Chef Attendant for every 50 Guests)

Belgian Waffles	\$15
Served with Whipped Cream, Fresh Berries & Maple Syrup	
Omelet	\$18
Served with Mushrooms, Ham, Tomatoes, Onions, Red & Green Peppers, Shrimp, Mozzarella & Cheddar Cheese	



Baked Goods & Snacks

Strawberries with Chocolate Dip (per dozen)	\$36	
Assorted Fresh Baked Cookies (per dozen)		\$38
Double Fudge Nut Brownies (per dozen)		\$38
Lemon & Raspberry Bars (per dozen)	\$38	
Individual Bags Pretzels & Chips (per dozen)	\$38	
Assorted Candy Bars (each)		\$4
Power & Protein Bars (each)	\$4	
Chocolate Dipped Biscotti (per dozen)	\$38	
Jumbo Soft Pretzels with Mustard (per dozen)	\$35	
Tortilla Chips & Salsa (per guest)		\$6
Tortilla Chips & Guacamole (per guest)	\$9	
Trail Mix (per guest)	\$7	
Mixed Nuts (per guest)		\$7
Granola Bars (each)		\$4
Assorted Ice Cream Treats (each)		\$7
Pita Chips & Hummus (per guest)		\$10



Beverages

(No half gallons)

Fresh Brewed Coffee/Decaf	\$92/gallon
Hot Herbal Teas	\$92/gallon
Hot Chocolate	\$92/gallon
Iced Tea	\$92/gallon
Chilled Fruit Juices	\$92/gallon
Soft Drinks/Bottled Water	\$4.00 each
V8 Juices	\$6.00 each
Assorted Fruit Juices/Bottles	\$6.00 each
Red Bull	\$6.00 each
Sparkling Water	\$6.00 each

GOLD BREAKFAST PACKAGE



Breakfast

An assortment of Danishes, Muffins & Breakfast Breads served with Butter & Assorted Jellies along with Seasonal Fresh Fruit;
Beverages include Coffee, Tea, and Fresh Breakfast Juices

Mid-Morning Break

Assorted Mini Quiche, Assorted Mini Cupcakes
Refresh of Coffee, Teas, and Fresh Juices

Afternoon Break

Assorted Fresh Baked Cookies & Brownies
Including a Refresh of Beverages

\$55.00++ per guest

Minimum of 35 guests or a \$150.00 labor fee will be added. 23% Service Charge and Sales Tax will be added to the Conference Price per guest. Price does not include any audiovisual equipment, which can be separately contracted with your Catering Manager.





PLATINUM BREAKFAST PACKAGE

Breakfast

An assortment of Danishes, Muffins, Breakfast Breads & Croissants; Assorted Yogurts served with Butter & Assorted Jellies and Sliced Seasonal Fresh Fruits; Beverages include Coffee, Tea, and Fresh breakfast Juices

Mid-Morning Break

Assorted Mini Tart Passion, Frank n' Blanket
Refresh of Coffee, Teas, and Fresh Juices

Afternoon Break

Assorted Fresh Baked Cookies, Brownies along with Lemon & Raspberry Bars
Including a Refresh of Beverages & Lemonade

\$65.00++ per guest

Minimum of 35 guests or a \$150.00 labor fee will be added. 23% Service Charge and Sales Tax will be added to the Conference Price per guest. Price does not include any audiovisual equipment, which can be separately contracted with your Catering Manager.



ELITE BREAKFAST PACKAGE



Breakfast

An assortment of Breakfast Breads, Danishes, Muffins, Croissants & Bagels with Cream Cheese; Assorted Yogurts & Cold Cereal with Milk, served with Butter & Assorted Jellies and Sliced Seasonal Fresh Fruits; Beverages include Coffee, Tea, and Fresh Breakfast Juices

Mid-Morning Break

Mini Pie Variety, Artichoke Beignet
Refresh of Coffee, Teas, and Fresh Juices

Afternoon Break

Assorted Fresh Baked Cookies along with Chips with Salsa & Potato Chips with Dip, Vegetable Tray with Dip & Pita Chips with Hummus Including a Refresh of Beverages & Lemonade

\$75.00++ per guest

Minimum of 35 guests or a \$150.00 labor fee will be added. 23% Service Charge and Sales Tax will be added to the Conference Price per guest. Price does not include any audiovisual equipment, which can be separately contracted with your Catering Manager.



Boxed Lunches

Includes a Bag of Chips, Fresh Fruit, Chocolate Chip Cookie & Soft Drink or Bottled Water

Albacore Tuna

Tuna, Lettuce, Tomato Served on Sliced Sourdough

Beef & Bleu

Roast Beef, Lettuce, Tomato, Bleu Cheese Dressing on Ciabatta Bun

Country Classic

Turkey, Lettuce, Tomato, Mayo, Dijon on a French Roll

Ham & Swiss

Ham, Swiss Cheese, Lettuce, Tomato, Dijon on Sliced Sourdough Rye

Vegetarian

Jack Cheese, Cucumber, Lettuce, Tomato, Avocado,
Dill Sauce on 3 Slices of 9-grain

Above Selections \$42.00 per guest

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**Entrée Salads**  
**(Served with Assorted Rolls & Butter)**  
**(a la Carte)**

- Seared Salmon Salad** **\$28**  
Mixed Greens with Cherry Tomatoes & Fruit Relish Dressed with Gewürztraminer Vinaigrette
- Oriental Chicken Salad** **\$26**  
Romaine Lettuce, Napa Cabbage, Bell Peppers, Carrots, Roasted Peanuts & Sesame Seeds with Crisp Wontons & Sesame Vinaigrette
- Chicken Caesar Salad** **\$26**  
Traditional Caesar Salad with Fresh Baked Homemade Croutons and Creamy Caesar Dressing
- Black & Bleu Salad** **\$29**  
Mixed Green Salad with Top Sirloin, Tomatoes & Bleu Cheese Crumbles & Bleu Cheese Dressing

**Vegetarian Plated Lunch Entrees**

Vegetarian entrées include chef's selection of dessert, fresh rolls with butter, fresh brewed regular and decaffeinated coffee and assorted herbal teas.

\*If a split menu is chosen, only two choices are accepted and the higher priced entrée will be charged for both entrée selections.

Less than 25 people \$100 service charge will apply.

**Salads**

**(Select One)**

**California Field Greens**

Topped with Cranberries and Vine-Ripened Tomatoes, Served with Balsamic Vinaigrette

**Chopped Romaine Salad**

Freshly-Grated Parmesan Cheese and House-Made Croutons, Hand Tossed with Caesar Dressing

**Entrées**

**(Select One)**

**Crepes**

Bloomsdale Spinach, Sautéed Mushrooms and Ricotta Cheese, Served with a Béchamel Sauce and Topped with Tomato Relish

**Gnocchi**

Potato Pasta Sautéed with Shiitake Mushrooms, Garlic and Shallots, Tossed with Fresh Basil and Roma Tomatoes

**Butternut Squash Ravioli**

Cremini Mushrooms, Pine Nuts, Basil and Brown Butter

**Grilled Vegetable Napoleon**

Local Squash, Zucchini, Eggplant and Bell Peppers, Herbed Quinoa with a Balsamic Glaze

**Eggplant Roulade**

Soft Polenta, Roasted Tomatoes and Royal Trumpet Mushrooms, Topped with Tomato Cioppino

**\$36.00++ per guest**



## 3 Course Plated Lunch Entrées

Lunch entrees include Chef's Selection of Seasonal Vegetables, Assorted Rolls & Butter; Choice of Dessert; Chocolate Mousse Cake, Oreo Cookie Cream Cake, Lemon Coconut Cake, German Chocolate Cake or Black Forest Cake;  
 Ice Tea, Regular & Decaffeinated Coffee

\*If a split menu is chosen, only two choices are accepted and the higher priced entrée will be charged for both entrée selections.  
 Less than 25 people \$100 service charge will apply.



### Entrées

*(Select one)*

#### **10oz Grilled NY Steak**

Whole Grain Mustard Relish

Red Balsamic Reduction

*\$58 per guest*

#### **7oz Seared Chicken Sweet Wine Sauce**

Marsala Mushroom Demi

*\$48 per guest*

#### **7oz Herbed Chicken Breast**

Lemon Caper Beurre Blanc

*\$48 per guest*

#### **Grilled Sockeye Salmon**

Tropical Fruit Relish

*\$49 per guest*

### Salad

*(Select one)*

California Field Greens

Topped with Cranberries and Vine-Ripened

Tomatoes, with Balsamic Vinaigrette

Chopped Romaine Salad

Freshly-Grated Parmesan Cheese and

House-Made Croutons, Hand Tossed with Regina Dressing

### Starches

*(Select one)*

Garlic Mashed Potatoes

Polenta

Yukon Gold Potatoes

Scalloped Potatoes Au Gratin

Rice Pilaf



### Lunch Buffet

Minimum of 35 people required. Less than 35 people will be charged an additional \$8.00 per guest, not to go below 35 people.

All Buffets served with assorted rolls, Ice Tea, Regular & Decaffeinated Coffee  
Add soup of the day \$3++ pre guest

### Themed Buffets

#### Asian Garden

**\$56**

Chow Mein Salad (Bean Sprouts, Carrots, Sweet Peppers); Chopped Green Mixed Lettuce Salad with Sweet Tomatoes, Cucumbers, Orange Selections Dressed with a Sesame Seed Dressing; Peppered Beef & Broccoli with Sesame Soy Glaze; Chicken & Green Beans with Toasted Almonds Tossed with an Orange Ginger Glaze; Fried Rice; Assorted Rolls & Butter; Fortune Cookies & Lemon Coconut Layer Cake

#### South of the Border

**\$54**

Fiesta Salad with Mixed Greens, Tomatoes, Red Peppers, Scallions, Black Olives with Southwest Ranch Dressing; Pico De Gallo; Build Your Own Chicken or Beef Tacos; Fajita Vegetables; Spanish Rice; Frijoles Refritos; Diced Jalapenos; Guacamole; Shredded Lettuce; Shredded Cheddar Cheese; Warm Flour & Corn Tortillas; Tortilla Chips & Tres Leches Cake

#### BRAVO! Italiano

**\$58**

Caesar Salad & Antipasto Salad; Chicken Parmesan, Spaghetti with Meat, Marinara & Alfredo Sauce, Fresh Mixed Zucchini & Squash Medley; Garlic Bread & along with Tiramisu Cake.

#### Market Deli

**\$53**

Fresh Mixed Green Salad, Tomatoes, Carrots & Cucumbers with Ranch & Balsamic Vinaigrette; Picnic Potato Salad and Cole Slaw; Sliced Roast Beef, Turkey, Honey Cured Ham & Genoa Salami; Assorted Domestic & International Sliced Cheeses; Sliced Tomatoes, Red Onions, Leaf Lettuce & Dill Pickles Accompanied with Mayonnaise & Deli Mustard; Assorted Sandwich Rolls & Gourmet Breads; Individual Bags of Chips & Chef Selection of Desserts

# GOLD PACKAGE LUNCH



## Mid-Morning Break

Assorted Mini Quiche, Assorted Mini Cupcakes

Refresh of Coffee, Teas, and Fresh Juices

## Lunch Buffet

### Market Deli

Fresh Mixed Green Salad, Tomatoes, Carrots & Cucumbers with Ranch & Balsamic Vinaigrette; Picnic Potato Salad and Cole Slaw; Sliced Roast Beef, Turkey, Honey Cured Ham & Genoa Salami; Assorted Domestic & International Sliced Cheeses; Sliced Tomatoes, Red Onions, Leaf Lettuce & Dill Pickles Accompanied with Mayonnaise & Deli Mustard; Assorted Sandwich Rolls & Gourmet Breads; Individual Bags of Chips & Selection of Desserts; and Soft Drinks, Coffee, and Tea

## Afternoon Break

Assorted Fresh Baked Cookies & Brownies

Including a Refresh of Beverages

**\$85.00++ per guest**

**Add soup of the day \$3++ per guest**

Minimum of 35 guests or a \$150.00 labor fee will be added. 23% Service Charge and Sales Tax will be added to the Conference Price per guest. Price does not include any audiovisual equipment, which can be separately contracted with your Catering Manager.



# PLATINUM LUNCH PACKAGE

## Mid-Morning Break

Assorted Mini Tart Passion, Frank n/ Blanket

Refresh of Coffee, Teas, and Fresh Juices

## Lunch Buffet (select one)

All Lunches Include Coffee, Teas, Soft Drinks, Ice Tea, and Dessert

### Southern BBQ

Mixed green Salad, Potato Salad,  
Cole Slaw, Tender BBQ Brisket, St. Louis  
Style Pork Ribs, Steamed Mixed  
Vegetables, Corn Bread, Apple and  
Peach Cobbler Bars.

### South of the Border

Fiesta Salad with Mixed Greens, Tomatoes,  
Red Peppers, scallions, Black Olives with  
Southwest Ranch Dressing; Pico De Gallo;  
Build Your Own Chicken or Beef Tacos;  
Fajita Vegetables; Spanish Rice; Frijoles  
Refritos; Diced Jalapenos; Guacamole;  
Shredded Lettuce; Shredded Cheddar  
Cheese; Warm Flour & Corn Tortillas;  
Tortilla Chips; & Tres Leches Cake



## Afternoon Break

Assorted Fresh Baked Cookies, Brownies along with Lemon & Raspberry Bars  
Including a Refresh of Beverages & Lemonade

**\$95.00++ per guest**

**Add soup of the day \$3++ per guest**

Minimum of 35 guests or a \$150.00 labor fee will be added. 23% Service Charge and Sales Tax will be added to the Conference Price per guest. Price does not include any audiovisual equipment, which can be separately contracted with your Catering Manager.

# ELITE LUNCH PACKAGE

**H Holiday Inn**  
San Jose - Silicon Valley



## Mid-Morning Break

Mini Pie Variety, Artichoke Beignet

Refresh of Coffee, Teas, and Fresh Juices

## Lunch Buffet (select one)

All Lunches Include, Coffee, Teas, Soft Drinks, Iced Tea, and Dessert

### Asian

Chow Mein Salad (Bean Sprouts, Carrots, Sweet Peppers); Chopped Green Mixed Lettuce Salad with Sweet Tomatoes, Cucumbers, Orange

Selections Dressed with a Sesame Seed Dressing; Peppered Beef & Broccoli with Sesame Soy Glaze; Chicken & Green Beans with Toasted Almonds Tossed with an Orange Ginger Glaze; Fried Rice; Assorted Rolls & Butter; Fortune Cookies & Lemon Coconut Layer Cake

### Italian

Caesar Salad & Antipasto Salad; Chicken Parmesan with Fettuccine; Spaghetti with Meat Marinara & Alfredo Sauce & Chicken Marsala; Fresh Mixed Zucchini & Squash Medley; Garlic Bread & along with Tiramisu Cake.

## Afternoon Break

Assorted Fresh Baked Cookies along with Chips with Salsa & Potato Chips with Dip, Vegetable Tray with Dip & Pita Chips with Hummus Including a Refresh of Beverages & Lemonade

**\$115.00++ per guest**

**Add soup of the day \$3++ per guest**

Minimum of 35 guests or a \$150.00 labor fee will be added. 23% Service Charge and Sales Tax will be added to the Conference Price per guest. Price does not include any audiovisual equipment, which can be separately contracted with your Catering Manager.

# GOLD ALL DAY PACKAGE



## **Breakfast**

An assortment of Danishes, Muffins & Breakfast Breads served with Butter & Assorted Jellies along with Seasonal Fresh Fruit;  
Beverages include Coffee, Tea, and Fresh Breakfast Juices

## **Mid-Morning Break**

Refresh of Coffee, Teas, and Fresh Juices

## **Lunch Buffet**

### **Market Deli**

Fresh Mixed Green Salad, Tomatoes, Carrots & Cucumbers with Ranch & Balsamic Vinaigrette; Picnic Potato Salad and Cole Slaw; Sliced Roast Beef, Turkey, Honey Cured Ham & Genoa Salami; Assorted Domestic & International Sliced Cheeses; Sliced Tomatoes, Red Onions, Leaf Lettuce & Dill Pickles Accompanied with Mayonnaise & Deli Mustard; Assorted Sandwich Rolls & Gourmet Breads;  
Individual Bags of Chips &  
Selection of Desserts; and Soft Drinks, Coffee, and Tea

## **Afternoon Break**

Assorted Fresh Baked Cookies & Brownies  
Including a Refresh of Beverages

**\$95.00++ per guest**

**Add soup of the day \$3++ per guest**



Minimum of 35 guests or a \$150.00 labor fee will be added. 23% Service Charge and Sales Tax will be added to the Conference Price per guest. Price does not include any audiovisual equipment, which can be separately contracted with your Catering Manager.





# PLATINUM ALL DAY PACKAGE

## Breakfast

An assortment of Danishes, Muffins, Breakfast Breads & Croissants; Assorted Yogurts served with Butter & Assorted Jellies & Sliced Seasonal Fresh Fruits; Beverages include Coffee, Tea, and Fresh Breakfast Juices

## Mid-Morning Break

Refresh of Coffee, Teas, and Fresh Juices

## Southern BBQ

Mixed green Salad, Potato Salad, Cole Slaw,  
Tender BBQ Brisket, St. Louis Style Pork  
Ribs, Steamed Mixed  
Vegetables, Corn Bread, Apple and  
Peach Cobbler Bars.

## South of the Border

Fiesta Salad with Mixed Greens, Tomatoes, Red Peppers, scallions, Black Olives with Southwest Ranch Dressing; Pico De Gallo; Build Your Own Chicken or Beef Tacos; Fajita Vegetables; Spanish Rice; Frijoles Refritos; Diced Jalapenos; Guacamole; Shredded Lettuce; Shredded Cheddar Cheese; Warm Flour & Corn Tortillas; Tortilla Chips; & Tres Leches Cake

## Afternoon Break

Assorted Fresh Baked Cookies, Brownies along with Lemon & Raspberry Bars  
Including a Refresh of Beverages & Lemonade

**\$105.00++ per guest**

**Add soup of the day \$3++ per guest**

Minimum of 35 guests or a \$150.00 labor fee will be added. 23% Service Charge and Sales Tax will be added to the Conference Price per guest. Price does not include any audiovisual equipment, which can be separately contracted with your Catering Manager.





# ELITE ALL DAY PACKAGE

## Breakfast

An assortment of Breakfast Breads, Danishes, Muffins, Croissants & Bagels with Cream Cheese; Assorted Yogurts & Cold Cereal with Milk, served with Butter & Assorted Jellies and Sliced Seasonal Fresh Fruits; Beverages include Coffee, Tea, and Fresh Breakfast Juices

## Mid-Morning Break

Refresh of Coffee, Teas, and Fresh Juices

## Lunch Buffet (select one)

All Lunches Include, Coffee, Teas, Soft Drinks, Iced Tea, and Dessert

### Asian

Chow Mein Salad (Bean Sprouts, Carrots, Sweet Peppers); Chopped Green Mixed Lettuce Salad with Sweet Tomatoes, Cucumbers, Orange

Selections Dressed with a Sesame Seed Dressing; Peppered Beef & Broccoli with Sesame Soy Glaze; Chicken & Green Beans with Toasted Almonds Tossed with an Orange Ginger Glaze; Fried Rice; Assorted Rolls & Butter; Fortune Cookies & Lemon Coconut Layer Cake.

### Italian

Caesar Salad & Antipasto Salad; Chicken Parmesan with Fettuccine; Spaghetti with Meat Marinara & Alfredo Sauce & Chicken Marsala; Fresh Mixed Zucchini & Squash Medley; Garlic Bread & along with Tiramisu Cake.

## Afternoon Break

Assorted Fresh Baked Cookies along with Chips with Salsa & Potato Chips with Dip, Vegetable Tray with Dip & Pita Chips with Hummus Including a Refresh of Beverages & Lemonade

**\$115.00++ per guest**

**Add soup of the day \$3++ per guest**

Minimum of 35 guests or a \$150.00 labor fee will be added. 23% Service Charge and Sales Tax will be added to the Conference Price per guest. Price does not include any audiovisual equipment, which can be separately

contracted with your Catering Manager.





## Specialty Breaks

Minimum of 35 people required. Less than 35 people will be charged an additional \$8.00 per guest  
All breakfast buffets served with Fresh Brewed Coffee & Assorted Soft Drinks & Bottled Water  
Herbal teas.

### **Sweet Tooth \$22**

Double Fudge Nut Brownies  
Assorted Fresh Baked Cookies  
Raspberry & Lemon Bars  
Hot Chocolate & Milk

### **All-About Dipping \$24**

Vegetable Crudités & Ranch Dip  
Tortilla Chips & Salsa  
Grilled Flat Bread (Naan)  
Hummus & Guacamole

### **The Royal Treatment \$26**

Scented Chocolate Truffles  
Variety of Petit Fours  
Chocolate Biscotti  
Mineral Water

### **Chocolate Coma \$26**

Assorted Candy Bars  
Double Fudge Nut Brownies  
Chocolate Chip Cookies  
Chocolate Covered Pretzels  
Strawberries & Chocolate  
Hot Chocolate

### **Calorie Counter \$26**

Seasonal Sliced Fruit & Whole Fruit  
Pita Chips & Hummus  
Granola Bars & Low-Fat Yogurt  
Bottled Fruit Juices & Bottled Water

### **Fiesta Siesta \$22**

Chips & Salsa  
Layered Mexican Dip  
Warm Nacho Cheese  
Sour Cream & Guacamole



## Plated Dinner Entrées

### Dinner Entrees

Minimum of 35 people required. Less than 35 people will be charged an additional \$8.00 per guest, not to go below 35 people

Plated Selections include Choice of Mixed Green Salad or Caesar Salad  
 Served with Steamed Seasonal Vegetables and Assorted Rolls & Butter

Plate Selections include Ice Tea, Regular & Decaffeinated Coffee

\*If a split menu is chosen, only two choices are accepted and the higher priced entrée will be charged for both

### Starches

*(Select one)*

Mashed Potatoes, Polenta,

Yukon Gold Potatoes, Rice Pilaf,

Scalloped Potatoes Au Gratin

### Entrées

*(Select one)*

#### 8oz Filet Mignon

Sautéed Mushrooms and Onions  
 in Port Wine Demi-Glace

*\$75 per guest*

#### Rib Eye

10 oz. Herb Crusted Angus Beef,  
 peppercorn Demi-Glace

*\$70 per guest*

#### Seared Halibut

Lemon Herb Butter

*Market Price*

### Fig and Brie Baked Chicken

Chicken Breast, Fig Compote, Sliced Brie,  
 Chicken Demi

*\$59 per guest*

#### 10oz Strip Loin

Wild Mushrooms with Cabernet Demi

*\$69 per guest*

#### 10oz Pork Chop

Brandied Balsamic Onions

*\$64 per guest*

#### 6oz Grilled Salmon

Topped with Heirloom Tomato Relish

*\$64 per guest*

#### 7 Oz Seared Chicken Breast

Lemon Beurre Blanc

**\$60 per guest**

Topped with Heirloom Tomato Relish

*\$64 per guest*



## Plated Dinner Entrées Continued

Minimum of 35 people required. Less than 35 people \$150 service charge will apply.

Plated Selections include Choice of Mixed Green Salad or Caesar Salad

Served with Steamed Seasonal Vegetables and Assorted Rolls & Butter

Plate Selections include Ice Tea, Regular & Decaffeinated Coffee

\*If a split menu is chosen, only two choices are accepted and the higher priced entrée will be charged for both entrée selections.

### Entrée Duets

*(Choice of one only)*

#### Chicken and Mahi- Mahi

Cabernet Reduction and Meyer Lemon Butter

*\$68 per guest*

#### Petite Filet Mignon and Prawn Scampi

Veal Port Demi

*\$82 per guest*

#### Rib Eye and Seared Salmon

Topped with Tomato Compote

*\$76 per guest*

#### Grilled Vegetable Napoleon and Braised Swiss Chard

Local Squash, Zucchini, Eggplant, Bell Peppers,

Herbed Quinoa, Braised Swiss Chard, Roasted

Tomatoes and Mushrooms, Balsamic Glaze and Tomato Basil Sauce

*\$55 per guest*

### Choice of Dessert

*(Please choose one)*

Chocolate Mousse Cake, Black Forest Cake,

Lemon Coconut Cake, Red Velvet Cake

Black Forest Cake





## Plated Dinner Vegetarian Entrées

Minimum of 35 people required. Less than 35 people \$150 service charge will apply.

Plated Selections include Choice of Mixed Green Salad or Caesar Salad

Served with Steamed Seasonal Vegetables and Assorted Rolls & Butter

Plate Selections include Ice Tea, Regular & Decaffeinated Coffee

\*If a split menu is chosen, only two choices are accepted and the higher priced entrée will be charged for both entrée selections.

### Entrée

*(Choice of one only)*

#### **Chili-Glazed Tofu**

Wild rice with carrots and asparagus

#### **Spicy Cauliflower steak**

Grilled vegetables, Tahini sauce

#### **Creamy Polenta**

Portabella mushroom and crumbled blue cheese, Madeira sauce

#### **Blackened Lentil Barley Pancakes**

Bed of greens, orange glazed and fruit relished on top

#### **Black Bean and Cheese Enchiladas**

Avocado, Sour Cream and Ranchero sauce

#### **Vegetable Lasagna**

Ricotta, Mozzarella and parmesan cheese, creamy white sauce

#### **Choice of Dessert**

*(Please choose one)*

Chocolate Mousse Cake, Black Forest Cake, Lemon

Coconut Cake, Red Velvet Cake

**\$59.00++ per guest**



## Dinner Buffets

Minimum of 35 people required.  
 Less than 35 people will be charged an  
 additional \$8.00 per guest, not to go below 35 people.

Served with assorted rolls, fresh brewed regular and decaffeinated coffee, assorted herbal teas and iced tea.

### Silicon Valley

Radicchio, Wild Arugula, Toasted Almonds,  
 Strawberry and Endive Salad with Candied  
 Walnuts and Goat Cheese  
 with Strawberry Vinaigrette

Grilled Mary Farms Chicken Breast or  
 Slow-Roasted Rib Eye with Mushrooms  
 Sherry Compote

Seared Salmon with Organic Heirloom  
 Tomato Relish Lemon Tarragon Quinoa  
 Roasted Peppers and Broccolini

*\$75 per guest*

### California Experience

Organic Field Greens with , Goat Cheese  
 and Honey Mustard Vinaigrette  
 Friséé and Mizuna with Butternut Squash,  
 Ricotta Salata Cheese, Candid Walnuts  
 And Balsamic Vinaigrette

Butter-Grilled Mahi-mahi with Organic  
 Mushrooms and Buerre Blanc  
 Braised Short Ribs with Tomato Reduction  
 Gnocchi, Sautéed Spinach, Acorn Squash

Roasted Yukon Gold Potatoes

Roasted Root Vegetables

*\$70.00 per guest*

### Choice of Dessert

(Please choose one)

Chocolate Mousse Cake, Red Velvet Cake  
 Lemon Coconut Cake, Black Forest Cake





## Dinner Buffets Continued

Minimum of 35 people required.  
 Less than 35 people will be charged an  
 additional \$8.00 per guest, not to go below 35 people.  
 Served with assorted rolls, fresh brewed regular and decaffeinated coffee, assorted herbal teas and iced tea.

### Mammamia

Chopped Romaine Hearts, Parmesan Cheese,  
 Croutons And Caesar Dressing  
 Panzanella Salad with Cucumbers,  
 Kalamata Olives, Ricotta Salata Cheese  
 and Balsamic Vinaigrette  
 Grilled Strip Loin with Balsamic Reduction  
 Chicken Breast Scaloppini with Capers  
 and Lemon Butter Reduction  
 Orecchiette Pasta with Basil Tomato Sauce  
 Rosemary Roasted Red Potatoes  
 Garlic Broccoli  
 \$75 per guest

### Farmers Dinner

Organic Field Greens and Organic Tomato  
 Medley with Pomegranate Vinaigrette  
 Snap Pea and Butter Lettuce Salad  
 with Carrot Vinaigrette  
 Grilled Chicken Breast with Herbs  
 and Grilled Mango Relish  
 Roasted Garlic Marinated Flank Steak  
 With Madeira Reduction  
 Roasted Root Vegetables, Grilled Polenta  
 With Tomato Reduction  
 Roasted Chive Fingerling Potatoes  
 Roasted Tri-Color Cauliflower  
 \$80 per guest

### Choice of Dessert

(Please choose one)  
 Chocolate Mousse Cake, Red Velvet Cake,  
 Lemon Coconut Cake, Black Forest Cake





## Dinner Buffets Continued

Minimum of 35 people required.  
Less than 35 people will be charged an additional \$8.00 per guest, not to go below 35 people.  
Served with assorted rolls, fresh brewed regular and decaffeinated coffee, assorted herbal teas and iced tea.

### Steak House

Chopped Romaine and Organic Tomatoes with  
Parmesan Reggiano Dressing  
Field Greens, Grilled Red Onions,  
Yellow Corn, Roasted Red Peppers, White Balsamic Vinaigrette  
Grilled Chicken Breast with Raspberry Barbeque Sauce  
Grilled Rib Eye Steak with Peppercorn Demi  
Grilled Eggplant, Collard Greens, Roasted Red  
Peppers and Balsamic Reduction  
Baked Potato  
Mac & Cheese  
Garlic Green Beans and Baby Carrots  
*\$83 per guest*  
*Add Salmon \$8++ Per Guest*

**Hors D'oeuvres**  
Price per Piece (Minimum One Dozen)

**Cold Hors d'oeuvres**

Goat Cheese and Grape in a Phyllo Cup

*\$6.50 per piece*

Pear and Gorgonzola Crostini

*\$6.50 per piece*

Roasted Roma Tomato Basil Bruschetta

*\$6.50 per piece*

Spicy Chicken and Avocado on a Mini-Blini

*\$7.50 per piece*

Ahi Tuna Tartare

*\$8.50 per piece*

Prosciutto Wrapped Melons

*\$6.50 per piece*



**Hors D' oeuvres Continued**  
Price per Piece (Minimum One Dozen)

**Hot Hors d'oeuvres**

Brie and Fig Compote in a Phyllo Pouch

*\$6.50 per piece*

Vegetarian Spring Rolls

*\$6.50 per piece*

Thai Peanut Chicken Satay

*\$7.50 per piece*

Teriyaki Beef Skewers

*\$7.00 per piece*

San Fresco's Signature Mini-Crab Cakes

*\$8.50 per piece*

Pulled Pork Sliders

*\$6.50 per piece*

Pulled Chicken Sliders

*\$6.50 per piece*

Grilled Lamb Chops

*\$8.50 per piece*

Coconut Shrimp Skewers

*\$8.50 per piece*

Vegetarian or Chicken Samosas

*\$6.50 per piece*

Braised Beef and Boursin on Polenta

*\$7.00 per piece*

Sweet and Spicy Prawns

*\$8.50 per piece*





## Reception Displays

*Build your own reception with these display options*

**Artisan Cheese Display with Assorted Crackers, Nuts, Fresh & Dried Fruit**

\$15.00 per guest

**Fresh Seasonal Vegetables (Crudité or Grilled)**

\$12.00 per guest

**Sliced Seasonal Fresh Fruit**

\$10.00 per guest

**Assorted Dessert Display**

Chef's Choice of Petite

Pastries, Cakes

\$10.00 per guest





## Reception Stations

Minimum of 35 people required. Less than 35 people will be charged an additional \$8.00 per guest, not to go below 25 people

### Dim Sum

Chicken Shu Mai, Pork Pot Stickers and Barbeque Pork Buns with Dipping Sauces

*\$23 per guest*

### Vegetable & Antipasti

Grilled Seasonal Fresh Vegetables, Salami, Capicola, Prosciutto, Roasted Peppers, Artisan Cheeses, Caprese Salad and Marinated Olives

*\$20 per guest*

### Stuff Your Potato

Baked Idaho Potatoes  
Toppings: Steamed Broccoli, Chili Beans, Sour Cream, Bacon, Butter and Cheese Sauce

*\$18 per guest*

### From the Bay

Poached Shrimp, Marinated Clams, Crab Claws and Oyster Shooters  
Cocktail and Tarter Sauces

*Market Price*

### Mini-Sliders Station

Mini-Hamburgers  
Bacon, Mushrooms, Lettuce, Grilled Onions, Pickles, Cheese and Traditional Condiments

*\$20 per guest*

### Pasta Station

Penne and Fettuccini Pasta  
Italian Sausage and Seared Chicken  
Alfredo and Marinara Sauces

*\$20 per guest*

*(With Chef per station: \$175 for 1-2 hours \$75 for each additional 30 minutes.)*



## Dips and Spreads

Minimum of 35 people required. Less than 35 people will be charged an additional \$8.00 per guest, not to go below 35 people.

### Mediterranean

Hummus, Eggplant Relish, Tzatziki Dipping

Sauce, Pita Chips

*\$14 per guest*

### Spinach & Artichoke

Hot Creamy Spinach

Artichoke and Cheesy Dip

Sourdough Toasts and Breadsticks

*\$16 per guest*

### San Francisco Crab Dip

Chunks of Crab Baked with a Cheese Dip

Sourdough Toasts

*\$20 per guest*

### Salsa & Guacamole

House-Made Guacamole (Avocado, Onions, Tomatoes and Lemon Juice)

Salsa Fresca (Chunks of Tomatoes, Onions and Jalapenos)

Tortilla Chips

*\$14 per guest*

### Caramelized Onion

Sweet Caramelized Onion Dip

Sourdough Bagel Chips

*\$10 per guest*

### Spinach & Sun Dried Tomato

Creamy Spinach and Sun Dried Tomato Spread  
Served in Bread Bowl

Sourdough Toasts

*\$12 per guest*





## Carving Stations

*Carving stations require a minimum of 50 guests.*

*Chef carving fee per station: \$175 for 1-2 hours \$75 for each additional 30 minutes. All stations served with mustard sauce, mayonnaise and petite rolls  
(One chef per station)*

### **Sweet Honey Ham**

*Whole Grain Mustard*

*\$13.00 per guest*

### **Roasted Strip Loin**

*Cream of Horseradish and Au Jus*

*\$20.00 per guest*

### **Slow Roasted Turkey**

*Natural Gravy*

*Citrus Cranberry Sauce*

*\$13.00 per guest*

### **Pork Loin**

*With Apple –Pear Chutney*

*& Caramelized Onion Reduction*

*\$15.00 per guest*

### **Prime Rib of Beef**

*Horseradish*

*Au Jus*

*\$20.00 per guest*

### **Lechon (Whole Roasted Pig)**

*Medium Whole Pig (serves 30 - 40 guests)*

*Half of Large Pig (serves 50 guests)*

*Market Pricing (inquire with your catering manager)*

### **Steamship of Beef**

*Horseradish and Smoked Onion Jus*

*\$23.00 per guest*





Cash bar minimum spend is \$750.00 per bar for the first 2 hours. \$200.00 spend required for each additional hour.

In the event that the net Beverage Sales do not exceed \$750.00 per bar for the first 2 hours, a Bar Facility charge of the difference of consumed amount vs. minimum sales will apply.

For groups of 25 & under, the spend minimum is \$450.00

**Bar Packages**

|                    | <b>Hosted Bar</b> | <b>Cash Bar</b> |
|--------------------|-------------------|-----------------|
| House Brands       | \$10.50           | \$11.00         |
| Call Brand         | \$12.50           | \$13.00         |
| Premium Brand      | \$13.50           | \$14.00         |
| Domestic Beer      | \$6.50            | \$7.00          |
| Imported Beer      | \$7.50            | \$8.00          |
| Non-alcoholic Beer | \$7.50            | \$8.00          |
| House Wine         | \$8.50            | \$9.00          |
| Premium Wine       | \$11.50           | \$12.00         |
| Soft Drinks        | \$4.00            | \$4.00          |
| Bottled Water      | \$4.00            | \$4.00          |

**Bar Packages**

(Price per Person)

|                            | <b>1-Hour</b> | <b>2-Hours</b> |
|----------------------------|---------------|----------------|
| Call Brands                | \$25.00       | \$35.00        |
| Premium Brand              | \$35.00       | \$45.00        |
| Domestic Beer & House Wine | \$25.00       | \$35.00        |
| Non-alcoholic Beverages    | \$20.00       | \$30.00        |

**\$200.00 Setup Fee Per Bar**



## Banquet Wine List

### Sparkling

|                              |      |
|------------------------------|------|
| Chandon Brut.....            | \$45 |
| Grand Imperial.....          | \$35 |
| Apple Cider Martinelli ..... | \$25 |

### Whites

|                                      |      |
|--------------------------------------|------|
| Zinfandel Beringer.....              | \$40 |
| Kendall Jackson, Chardonnay.....     | \$48 |
| Chardonnay House Brand.....          | \$36 |
| Sauvignon Blanc Matua.....           | \$40 |
| Danzante, Pinot Grigio.....          | \$40 |
| Chateau Saint Michelle Riesling..... | \$30 |

### Red

|                                         |      |
|-----------------------------------------|------|
| Pinot Noir, Monterey.....               | \$48 |
| Merlot, Rodney Strong.....              | \$44 |
| Merlot, House Brands.....               | \$36 |
| Malbec Finca el Origin Argentina.....   | \$48 |
| Kendal Jackson, Cabernet Sauvignon..... | \$48 |
| Cabernet Sauvignon, House Brands.....   | \$36 |
| Red Blend 14 Hands.....                 | \$40 |





# PREFERRED VENDOR LIST

## Photography

### **Fotographia Medina**

Contact: Roberto M. Medina  
Phone: 408-254-0137  
or 408-271-5057  
Email: roberto@fotomedina.com  
or info@fotomedina.com  
Website: www.fotomedina.com

### **Villablanca Photo & Video**

Contact: Hector Villablanca  
Phone: 408-218-4510  
or 408-254-4323  
Email: fotovillablanca@yahoo.com  
Website: www.fotovillablanca.com

## Bakery

### **Sweets By Design Online Bakery**

Joe & Nicole  
Phone: (408) 766-CAKE (2253)  
Email: mrsgrshcakes@gmail.com  
Website: <https://www.sweetsbydesign.co/>

## Decorations/ Event Planners

### **Lynn's Wedding Services**

Any Occasion  
Contact: Lynn Le  
Phone: 408-398-2199  
Email: info@lynnweddingservices.com  
Website: www.lynnweddingservices.com

### **Jacob's Party Rentals**

Alma Jacobo  
Office Phone: 669-230-3154  
Email: info@jacobspartyrentals.com  
Website: <https://jacobspartyrentals.com/>

### **Balloonatics**

Contact: Janna Levis  
Phone: 408-866-8206  
Email: info@balloonaticsevents.com  
Website: www.balloonaticsevents.com

## Photo Booth

### **Tap Snap**

Contact: Kristen Welch  
Phone: 408-966-8723  
Email: kristenw@tapsnap.net  
Website: <https://tapsnap.net/>

## Entertainment

### **Tortilla Soup Band**

Contact: Robert Payne  
Phone: 408-597-5509  
Email: tshorns@yahoo.com

### **Joel Nelson Productions**

Contact: Joel Nelson  
Phone: 800-578-5780  
Email: info@joelnelson.com  
Website: www.joelnelson.com

### **San Jose DJ**

Contact: Earl Joseph  
Phone: 408-365-8282  
Email: earl@sanjosedj.com  
Website: www.sanjosedj.com

## Ethnic Catering

### **Menara Moroccan Restaurant**

Mr. Anand Shah  
Phone: 408 453-1983  
Email: anandshah22@gmail.com  
Website: <http://www.menara41.com/>



### **General Information & Policies**

Thank you for considering the Holiday Inn – San Jose Silicon Valley for your event. Our professional staff is dedicated to making your banquet or meeting a success. Should there be any item you do not see on our menus but wish to have, please contact our catering or event managers to help custom build menu options your group.

### **Deposits**

To be considered a definite function a deposit must be received and banquets contract signed. Deposits are non-refundable and are forfeited upon cancellation.

### **Banquet Contract**

The banquet contract will detail the services provided, hotels policies & terms. Please read the contract carefully before signing. You will be given a copy of the contract at the time of signing.

### **Payment Instructions/Credit/Deposit Policy**

All events must be fully prepaid. Payment for the estimated balance due is required 14-business days prior to the event and a credit card must be on file prior to the start of the event. Payment for additional charges is due at the conclusion of the event. Any unpaid balances after the conclusion of the event will be charged to the credit card on file.

Note: The initial deposit will be applied toward the final amount due. Deposits are non-refundable and non-transferable. Any unused funds (excluding deposits) will be refunded within ten (10) business days of the event. All payments must be in the form of a cashier's check, cash, certified check or credit card.

### **Direct Bill Privileges**

In order to establish credit with the Hotel, for the purpose of direct billing a portion of your account, a credit application must be submitted and approved by the Hotel Credit Manager no less than forty-five (45) days prior to the event. Credit Applications cannot be accepted within forty-five (45) days of a group arrival.

Upon approval, payment in full is due upon receipt of invoice. If payment is not received within 30 days, the Hotel may impose a late payment charge of 1.5% (18% annually) and the reasonable cost of collection, including attorney's fees.

In arranging for private function, the attendance must be definitely specified by 12:00pm, noon, seven (7), working days in advance. This will be considered a guarantee, not subject to reduction, and charges will be calculated accordingly. Kindly notify us of your guarantee; otherwise, the high estimated figure will be considered as the guarantee. It is the hotel policy to set for 5% over the guarantee for all meal functions.

## Decorations

All decorations must be flame-retardant to meet fire prevention regulations of local authorities. Decorations or displays brought into the Hotel by the guest must be approved prior to arrival. Items may not be attached to any stationary wall, floor, windows or ceilings with nails, staples, tape, or any other substance, in order to prevent damage to the fire fixtures & furnishings. Group/Individual agrees to take responsibility for any damage to the function room or any other part of the Hotel caused by the group/individual, their guest, invites, employees, independent contractors or other agents under the customer's control.

## Service Charges & State Sales Tax

All hosted food & beverage prices & incidental charges are subject to a 22% service charge and state sales tax, currently 9.75%, subject to change.

## Corkage

We are pleased to assist customers by opening and serving their personal wine. Our corkage fee, based on industry standards, is \$30.00 per 750ml bottle and \$45.00 per 1500ml bottle (Magnum) plus tax and gratuity.

## Special Conditions

No food or beverage of any kind will be permitted to be brought into the Hotel by the patron and/or guests without special permission from the Hotel. The Hotel reserves the right to charge for the services of such food & beverages. For any meal function served before 6:30am or after 9:30 pm a \$5.00 additional fee per person will be added to the menu price. For any function that lasts beyond the contract time, a \$500.00 per hour charge will be added to the final bill.

## Audio Visual

For your convenience, a complete in-house audio-visual & production department is available providing state-of-the-art equipment & technical expertise.

## Shipped Packages

Deliveries should not be made more than three (3), days prior to the date of the function. The following information must be included on all packages to ensure proper delivery.

1. Name of Meeting/Conference
2. Function Date
3. Name of the Convention Services Manager or Catering Manager
4. Boxes MUST be numbered along with total box count (example Box 1 of 5)
5. Box handling charge of \$4.00 per box for the transporting to & from the meeting & ballrooms. This charge will be assessed for groups with five or more boxes shipped. Storage arrangements for exhibit drayage must be made with an off-site property exhibit company for delivery on 'move-in day' and removal on 'move-out day'
6. \$75.00 per pallet

## Noise

Meeting space is provided to include reasonable noise, normal speaking voices. Amplified projection will be monitored. Any use of music, clapping, musical instruments or sound that exceeds normal range capacity must have written approval from your event manager prior to your event.

## Security/Damages

The Hotel will not assume responsibility for damage or loss of any articles left in the function rooms, prior to, or following a function. The client agrees to be responsible for any damage done to the hotel by their attendees and/or any guests affiliate with their group during the period of time they are under control of the premises, including any damage done by florists or decorators.

## Parking & Shuttle

The hotel provides complimentary shuttle to and from the San Jose International Airport. Overnight guestroom parking is \$13.00 per night and daytime parking is \$5.00 per day.