



BANQUET MENU

BREAKFAST

PLATED

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE AND HOT TEA

ONE | \$40

Freshly Squeezed Orange Juice
Bake Shop Bakeries
Sweet Butter *and* Fruit Preserves
Farm Fresh Scrambled Eggs
Oven Roasted Tomato
Applewood Smoked Bacon
Home Fried Potatoes

TWO | \$40

Freshly Squeezed Orange Juice
Bake Shop Bakeries
Sweet Butter *and* Fruit Preserves
Traditional Eggs Benedict
Crispy Hash Brown Potatoes
Roasted Asparagus
Herb Roasted Tomato

CONTINENTAL

Based on 90 minutes of service
25% surcharge each additional 30 minutes

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE AND HOT TEA

NAPA | \$38

Freshly Squeezed Orange Juice *and* Grapefruit Juice
Selection of Seasonal Fruit *and* Berries
Chef's Bakery Basket of
Fruit Filled *and* Cheese Danish, Flaky Croissants, Muffins, *and* Breakfast Breads
Sweet Butter *and* Fruit Preserves

RUTHERFORD | \$40

Freshly Squeezed Orange Juice *and* Fresh Pressed Apple Juice
Fruit, Berries, *and* Seasonal Melon
Freshly Baked Scones, Mini Muffins, Mini Danish, *and* Breakfast Breads
Yogurt with Fruit *and* Granola
Assorted Bagels with Plain Cream Cheese *and* Herb Cream Cheese
Sweet Butter *and* Fruit Preserves





BUFFET

Based on 90 minutes of service
25% surcharge each additional 30 minutes

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE AND HOT TEA

HOWELL MOUNTAIN | \$48

Freshly Squeezed Orange Juice *and* Grapefruit Juice
Sliced Seasonal Fruit *and* Berries
Chef's Bakery Basket of
Fruit Filled *and* Cheese Danish, Flaky Croissants, Muffins, *and* Breakfast Breads
Sweet Butter *and* Fruit Preserves
Cottage Cheese
Individual Fruit Yogurts
Toasted Granola *and* Dry Cereals with Skim, 2%, *and* Whole Milk
Farm Fresh Scrambled Eggs with Chives
Applewood Smoked Bacon
Country Sausage Patties
Crispy Yukon Gold Potatoes

STAGS LEAP | \$52

Freshly Squeezed Orange Juice, Cranberry, *and* Apple Juice
Melon, Citrus, *and* Berries
Gourmet Breakfast Breads *and* Muffins including
Banana Walnut, Lemon Poppy, Zucchini, Blueberry, *and* Bran
Thick Cut French Toast with Warm Maple Syrup *and* Berries
Farm Fresh Scrambled Eggs with Cheddar *and* Tomatoes
Individually Baked Frittatas with Spinach, Tomato, Swiss Cheese, Chive, *and* Hollandaise
Applewood Smoked Bacon
Sage Sausage Links
Potato, Roasted Onion, *and* Pepper Hash

ATLAS PEAK | \$55 \$175 Chef's Fee applies, 1 per 40 guests required (90minute duration)

Freshly Squeezed Orange Juice, Grapefruit, *and* Apple Juice
Fruit Yogurt with Raisins, Granola, *and* Dried Fruit
Berries, Whole Fruit, *and* Melon
Chef's Bakery Basket of
Fruit Filled *and* Cheese Danish, Flaky Croissants, Muffins, *and* Breakfast Breads
Sweet Butter *and* Fruit Preserves
Assorted Cold Cereals with Skim, 2%, *and* Whole Milk
Steel Cut Oats with Milk, Brown Sugar, *and* Toasted Almonds
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon *and* Country Sausage
Made to Order Omelets options include:
Eggs, Egg Whites, Shredded Cheddar *and* Swiss Cheese, Peppers, Onions, Spinach,
Tomatoes, Mushrooms, Chopped Bacon, Diced Ham, *and* Smoked Salmon

BREAKFAST



ENHANCEMENTS Minimum 15 guests, designed in addition to buffet

BELGIAN WAFFLE STATION | \$14

Warm Maple Syrup, Assorted Berries, Sweet Butter, Brown Sugar, Whipped Cream

GRIDDLED FRENCH TOAST STATION | \$14

Warm Maple Syrup, Vanilla Crème Fraiche, Toasted Almonds, Berries

OMELET STATION | \$18 \$250 Chef's Fee applies, 1 per 40 guests required

Eggs, Egg Whites, Shredded Cheese, Peppers, Onions, Spinach, Tomatoes, Mushrooms, Applewood Smoked Bacon, Diced Ham

EGGS BENEDICT STATION | \$22 Choice of Two

TRADITIONAL Canadian Bacon, Hollandaise, Chives

NORWEGIAN Dill, Hollandaise, Smoked Salmon, Fennel

FLORENTINE Roasted Tomato, Spinach, Paprika

PORK Roasted Tomato, Hobbs Bacon, Chives

CRAB Lemon Crab Salad, Avocado, Arugula

MARKET FRUIT SMOOTHIE BAR | \$25 Choice of Two

Blueberry, Mint, Pineapple

Kale, Avocado, Agave

Cucumber, Spinach, Green Apple

Strawberry, Banana, Orange

Mango, Banana, Raspberry

BREAKFAST BURRITO | \$9.50

Farm Fresh Scrambled Eggs, Cheese *and* Choice of Sausage, Ham or Bacon

BREAKFAST SANDWICH One selection per group

SAUSAGE | \$10.00

Farm Fresh Scrambled Eggs, Sausage Patty *and* Cheddar Cheese on a Buttermilk Biscuit

HAM | \$10.00

Farm Fresh Scrambled Eggs, Ham *and* Swiss Cheese on a Flaky Croissant

BACON | \$10.00

Farm Fresh Scrambled Eggs, Bacon *and* Cheddar Cheese on a English Muffin

CHORIZO | \$12.00

Farm Fresh Scrambled Eggs, Chorizo Torta, Avocado, Pickled Onions, *and* Salsa

PANCAKES | \$11.75

Buttermilk Pancakes, Seasonal Berries, Maple Syrup, Toasted Local Pecans

SMOKED SALMON | \$15

Assorted Bagels, Cream Cheese, Capers, Onions, *and* Chopped Egg

BREAKFAST

BREAKFAST

ENHANCEMENTS CONTINUED Minimum 15 guests, designed in addition to buffet

EGGS | \$9

Scrambled Farm Fresh Eggs Egg Whites available

POTATOES | \$7.50 One selection per group

Crisp Yukon Gold Potatoes
Potato Lyonnaise
Crisp Hash Browns
Potato Hash with Roasted Onion and Peppers

BREAKFAST MEATS | \$10 Choice of Two

Applewood Smoked Bacon Chicken Apple Sausage
Turkey Bacon Chipotle Chicken Sausage
Canadian Bacon

STEEL CUT OATS | \$8

Brown Sugar, Local Honey, Dried Fruit, Almonds, and Milk

CEREAL | \$7.50

Assorted Cold Cereals with Skim, 2%, and Whole Milk

GRANOLA MARTINI | \$10.75

Greek Yogurt, House Granola, Assorted Berries, and Local Honey

FRUIT | \$9

Sliced Seasonal Fruit and Berries

BOXED TO-GO Minimum 15 guests

WELLNESS CENTER | \$30

Individual Orange Juice
Hard Boiled Egg
Honey Bran Muffin
Individual Yogurt
Power Bar, Energy Bar, or Granola Bar
Whole Fruit

EARLY RISER | \$30

Individual Apple Juice
Hard Boiled Egg
Blueberry Muffin
Toasted Granola and Yogurt
Power Bar, Energy Bar, or Granola Bar
Fruit and Berry Salad



BUILD YOUR OWN

Hard Boiled Eggs | \$4.50 Bagel and Cream Cheese | \$6
Whole Fruit | \$4.50 Trail Mix | \$8
Power Bar, Energy Bar, or Granola Bar | \$5.75

ALL DAY COFFEE AND TEA BREAK | \$35 per person
Freshly Brewed Regular and Decaffeinated Starbucks Coffee
Selection of International Teas



COFFEE AND TEA | \$91 per gallon
Freshly Brewed Regular and Decaffeinated Starbucks Coffee
Selection of International Teas

ICED TEA | \$88 per gallon

HOMEMADE LEMONADE | \$88 per gallon

HOT CHOCOLATE | \$88 per gallon
Whipped Cream and Chocolate Shavings

JUICE | \$60 per gallon
Freshly Squeezed Orange, Freshly Squeezed Grapefruit Juice,
Cranberry, Apple, Tomato or V8 Juice

ASSORTED SOFT DRINKS | \$6
Coke, Diet Coke, Sprite

BOTTLED STILL AND SPARKLING WATER | \$6

FIJI BOTTLED STILL WATER | \$6.50

PERRIER BOTTLED SPARKLING WATER | \$12 750ml

INDIVIDUAL BOTTLED ICED TEA, JUICE, POWERADE, GATORADE | \$6.50

RED BULL AND SUGAR FREE RED BULL ENERGY DRINKS | \$6.75

INDIVIDUAL ODWALLA OR NAKED FRUIT SMOOTHIES | \$7.50

INDIVIDUAL STARBUCKS FRAPPUCINO | \$8

ESSENCE WATER | \$35 per gallon
Orange Blueberry
Honeydew Sage
Cucumber Mint
Raspberry Lime



A LA CARTE

BREAKFAST BAKERIES | \$60 per dozen
With Sweet Butter *and* Fruit Preserves

LOCALLY BAKED BAGELS | \$74 per dozen
With Flavored Cream Cheeses

COLD CEREALS | \$7.50 per person
Skim, 2%, *and* Whole Milk

WHOLE FRESH FRUIT | \$4.50 each

INDIVIDUAL YOGURT | \$6 each

YOGURT GRANOLA MARTINI | \$10.75 per person
Greek Yogurt, House Granola, Assorted Berries, *and* Local Honey

FRESH FRUIT SKEWERS | \$84 per dozen
With Lemon Honey Yogurt Dipping Sauce

SLICED FRESH FRUIT | \$11 per person

POWER BAR, ENERGY BAR, *or* GRANOLA BAR | \$5.75 each

CITRUS MARSCAPONE CANNOLI | \$24 per dozen

TRAIL MIX | \$8 each

GOURMET ROASTED NUTS | \$34 per pound

ASSORTED TEA SANDWICHES | \$42 per dozen

INDIVIDUAL BAGS OF CHIPS, PRETZELS, *AND* POPCORN | \$6 each

MINIATURE CANDY BARS | \$35 per basket (approx. 30 pieces)

MINIATURE FRUIT TARTS *AND* ECLAIRS | \$54 per dozen

CHOCOLATE *AND* YOGURT COVERED PRETZELS | \$54 per pound

TRADITIONAL BROWNIES *AND* BLONDIES | \$66 per dozen

FRESHLY BAKED COOKIES | \$66 per dozen



BREAKFAST



THEMED

TRAIL MIX BAR | \$16

Assorted Nuts, Seeds, Dried Fruits, *and* Chocolate

BENTO BOAT | \$18

Assortment of Cheese, Gourmet Crackers *and* Fruit

AS THE COOKIE CRUMBLES | \$19

Chocolate Chip

Snickerdoodle

Served with Skim, 2%, *and* Whole Milk

Oatmeal Raisin

Double Chocolate

SUPER FOODS | \$22

Homemade Granola Bars

Oat Bran Muffins

Vegetable Crudités with Ranch

Dried Fruits *and* Nuts

Smoothies

FIESTA TIME | \$24

Guajillo dusted Tortilla Chips

Queso Fundido, Guacamole, *and* Salsa

Chicken Flautas with Cabbage *and* Sour Cream

Churros

BALLPARK CORNER | \$24

Hot Dog Sliders

Warm Jumbo Pretzels with Mustard

Whole Roasted Nuts

Salted Almonds

MEZZE | \$25.75

Hummus, Baba Ganoush, Tabbouleh, *and* Cucumber Raita

Spinach *and* Artichoke Dip

Pita Chips *and* Peppered Crostini

CHIPS AND DIPS | \$28.75

Potato, Corn, *and* Tortilla Chips

Crispy Pita Chips

Roasted Pepper Hummus, Charred Tomato Salsa, Smoked Onion Bacon Dip

Kimchi Scallion



BREAK

PLATED

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, HOT TEA, AND ICED TEA
One Selection per group; Starters and Desserts are interchangeable

ONE | \$54

Tuscan Bean and Italian Sausage Soup, Pesto, Roasted Tomatoes
Traditional Cobb, Avocado, Smoked Bacon, Eggs, Cucumber, Tomatoes, Blue Cheese,
Ranch Dressing
Choice of Chicken, Shrimp, or Salmon
Classic Chocolate Cake, Coffee Anglaise, Milk Chocolate Chantilly

TWO | \$56

Roasted Tomato and Pepper Bisque, Pesto Goat Cheese Crostini
Shrimp Panzanella, Seasonal Market Vegetables, Focaccia Croutons, Basil Dressing
Lemon Meringue Tart, Blueberry Preserves, Burnt Meringue

THREE | \$56

Local Greens with Teardrop Tomatoes, English Cucumber, Watermelon Radish,
Crispy Quinoa, Herb Vinaigrette
Herb Crusted Breast of Chicken, Basil Orzo, Roasted Tomato, Asparagus, Chicken Jus
Dark Chocolate Tart, Salted Caramel

FOUR | \$58

Baby Romaine, Brioche Croutons, Shaved Grana Padano, Creamy Caesar Dressing
Broiled Flat Iron Steak, Roasted Wild Mushrooms, Garlic Confit,
Roasted Fingerling Potatoes, Peppercorn Sauce
Marscarpone Cheesecake, Macerated Strawberries, Brown Butter Crumble

FIVE | \$59

Roasted Beets, Arugula, Pistachio, Goat Cheese, Champagne Vinaigrette
Chilean Sea Bass, Basil Risotto, Roasted Asparagus, Vin Blanc, Roasted Shallot
Apple Almond Cake with Cinnamon Anglaise

BOXED TO-GO | \$45

Minimum 25 guests; under 25 guests is chef's choice
SERVED WITH WHOLE FRUIT, 1 SALAD, CHIPS, DESSERT, AND WATER
APPROPRIATE CONDIMENTS AND PLASTIC CUTLERY INCLUDED

SALADS

Fruit Salad, Orzo Pasta Salad, German Potato Salad Choice of 1



SANDWICHES

Roasted Mushrooms, Eggplant, Piquillo Peppers, Arugula on Hummus Wrap
Honey Roasted Ham, Smoked Cheddar, Butter Lettuce, Tomatoes on a Kaiser Roll
Pesto Grilled Breast of Chicken, Mozzarella, Arugula, Tomatoes on Focaccia
Chicken Caesar Salad, Gem Lettuce, Toasted Garlic Croutons, Parmesan
Peppered Roast Beef, Brie, Arugula, Caramelized Onion, Horseradish on Ciabatta
Slow Roasted Breast of Turkey, Swiss Cheese, Bibb Lettuce, Roma Tomato on Croissant

BUFFET Minimum 15 guests

Based on 60 minutes of service, 25% Surcharge for each additional 30 minutes
SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, HOT TEA, AND ICED TEA

NEIGHBORHOOD DELI | \$57

Choice of Chicken Noodle, Seasonal Gazpacho, Hearty Minestrone, or Clam Chowder
Crisp Greens with Assorted Dressing
German Potato Salad
Penne Pasta Salad
Individual Platters of Deli Meats, Cheeses, Breads and Condiments to include:
Peppered Roast Beef, Smoked Turkey, Honey Baked Ham
Cheddar, Swiss, and Provolone Cheese
Sliced Tomatoes, Onions, Pickles, and Butter Lettuce
Dijon Mustard, Whole Grain Mustard, Mayonnaise, Horseradish Cream
Artisan Kaiser Rolls, Ciabatta, Butter Croissants
Assorted Chips
Cookies, Brownies, and Blondies



SANDWICH SHOP | \$58

Choice of Chicken Noodle, Seasonal Gazpacho, Hearty Minestrone, or Clam Chowder
Crisp Vegetable Crudités with Ranch and Hummus
Tossed Caesar Salad | Romaine, Grilled Chicken, Croutons, Reggiano
Tomato and Mozzarella Salad with Basil, Olive Oil, and Balsamic
Orzo Pasta Salad with Olives, Peppers, Herbs, and Arugula Pesto
Pre-made Half Sandwiches Made with Lettuce and Tomato
Peppered Roast Beef and Havarti Cheese on Poppy Seed Kaiser Roll
Smoked Turkey Breast and Swiss Cheese on Croissant
Honey Baked Ham and Wisconsin Cheddar on Ciabatta
Roasted Eggplant, Mushroom, Piquillo Pepper, Hummus in a Wrap
Condiments include Dijon Mustard, Whole Grain Mustard, Mayonnaise, Horseradish
House made Potato Chips
Chocolate Chip Cookies and Miniature Fruit Pies

WELLNESS CENTER | \$62

Assorted Whole Grain Rolls with Butter
Carrot Ginger Soup, Toasted Millet
Seasonal Gazpacho
Chicken Chopped Salad, Gem Lettuce, Pepitas, Cranberries, Honey Dressing
Quinoa Salad, Fresh Herbs, Asparagus, Raisins, Edamame, Jalapeño Lime Vinaigrette
Grilled Pesto Marinated Chicken Paillard, Roasted Tomato Relish, Asparagus
Mojo Marinated Pork Loin, Pickled Onions, Cilantro
Pan Seared Sea Bass, Oven Roasted Cherry Tomatoes, Chives, Basil Vinaigrette
Roasted Cauliflower, Capers, Pickled Fennel, Lemon Vinaigrette, Pistachios
Almond Ricotta Torte
Oatmeal Raisin Cookies,
Lemon Chiffon Cake with White Chocolate

LUNCH

BUFFET

Minimum 15 guests

Based on 60 minutes of service, 25% Surcharge for each additional 30 minutes
SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, HOT TEA, AND ICED TEA

ITALIAN | \$64

Garlic Breadsticks, Olive Oil, and Balsamic Cruets
Tuscan Bean and Italian Sausage Soup, Wilted Kale, Pesto, Roasted Tomatoes
Baby Greens, Radicchio, Toasted Pine Nuts, Crisp Prosciutto, Red Wine Vinaigrette
Tossed Caesar Salad | Crisp Romaine, Parmesan Croutons, Caesar Dressing
Bocconcini Mozzarella, Tomatoes, Basil, Arugula Pesto, Aged Balsamic
Seared Breast of Chicken Marsala, Wild Mushrooms, Marsala Au Jus
Grilled Italian Sausage, Caramelized Peppers, Onions, Penne Pasta, Marinara
Butternut Squash Ravioli, Gorgonzola Cream, Spinach, Toasted Walnuts
Eggplant Parmesan, Mozzarella, Spiced Marinara, Grated Parmesan
Tiramisu, Chocolate Orange Amaretto Cake
White Chocolate Biscotti



GLUTEN FREE | \$64

Gluten Free Rolls with Butter
Creamy Asparagus Soup, Crisp Pancetta
Quinoa Salad, Golden Raisins, Herbs, Lemon Vinaigrette
Baby Greens, Grape Tomatoes, English Cucumber, Shaved Vegetables,
Balsamic Dressing
Melon, Feta, Toasted Pistachio, Frisee, Olive Oil, Saba
Layered Eggplant Lasagna
Roasted Sirloin of Beef, Bleu Cheese Polenta, Cabernet Demi
Pan Seared Chicken, Curried Sweet Potato
Herb Crusted Rock Cod, Warm Beet and Orange Salad
Rosemary Garlic Marble Potatoes, Caramelized Cauliflower, Citrus Poached Broccoli
Flourless Chocolate Cake
Pavlova with Chocolate Mousse and Powdered Sugar

ASIAN | \$64

Wonton Soup
Napa Cabbage, Snap Peas, Carrots, Peanuts, Cilantro, Crispy Rice Noodles,
Creamy Peanut Dressing
Soba Noodle Salad, Arugula, Edamame, Peppers, Sesame, Sesame-Soy Ginger Dressing
Grilled Chinese Garlic Ginger Chicken, Scallions, Teriyaki Sauce
Chinese Style Roast Pork, Five Spice, Hoisin, Steamed Bok Choy
Shrimp Fried Rice, Scallions, Ginger, Vegetables, Bean Sprouts
Sweet Miso Glazed Sable Fish, Shitake Lemongrass Broth
Vegetable Chow Mein
Steamed White Rice
Green Tea Ice Cream, Chocolate Ginger Truffles, and Fortune Cookies

LUNCH

BUFFET

Minimum 15 guests

Based on 60 minutes of service, 25% Surcharge for each additional 30 minutes

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, HOT TEA, AND ICED TEA

OFF THE GRILL | \$64

Poblano Corn Bread with Honey Butter
Chili with Cheese, Onions, and Hot Sauce
German Potato Salad, Bacon, Grain Mustard, Red Onion, Chive
Red Cabbage Slaw, Fried Peanuts, Carrots, Cilantro, Champagne Vinaigrette
Penne Pasta Salad, Peppers, Pesto, Sundried Tomatoes
Honey BBQ Brushed Grilled Salmon
Chipotle BBQ Grilled Chicken Brochettes
Grilled Black Angus Burgers, Brioche Bun
Beer Poached Beef Hot Dogs, Sweet Roll
Condiments include Ketchup, Mustard, Mayonnaise, Chipotle Aioli
Swiss Cheese and Pepper Jack Cheese
Maple Bacon Baked Beans
Grilled Vegetables
Beer Battered Onion Rings
Assorted Cookies
Warm Apple Cobbler
Berry Pie with Cinnamon Whipped Cream

SOUTHWESTERN | \$65

Tortilla Chips with Tomato Salsa, Salsa Roja, Guacamole, Sour Cream
Tortilla Soup, Crispy Tortillas, Lime Sour Cream
Tossed Southwest Caesar | Crisp Romaine, Cotija Cheese, Chipotle Dressing
Black Bean Salad, Roasted Corn, Roasted Poblano, Tomatoes, Cilantro,
Jalapeño Cilantro Vinaigrette
Jicama Slaw, Red Cabbage, Charred Pineapple, Citrus, Cilantro and Lemon Vinaigrette
Achiote Lime Marinated Roasted Chicken, Cilantro, Burnt Lemon
Beer Marinated Carne Asada, Pickled Onion, Scallion, Lime
Oven Roasted Snapper, Charred Salsa Roja, Roasted Tomatoes
Epazote Cheese Enchiladas, Cotija Cheese, Cilantro
Sonoran Rice and Refried Beans
Tres Leches and Cinnamon Churros



LUNCH

FAMILY STYLE

Maximum 50 guests

Based on 60 minutes of service, 25% Surcharge for each additional 30 minutes

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, HOT TEA, AND ICED TEA

PICNIC | \$95

Cornbread Muffins with Honey Butter and Preserves
Watermelon Salad, Feta, Pickled Onion, Heirloom Tomatoes, Rice Wine Vinaigrette
Creamy Coleslaw
House Bread and Butter Pickles
Crispy Buttermilk Fried Chicken
BBQ Brisket
Mashed Potatoes with Gravy
Bacon Macaroni and Cheese
Roasted Garlic Green Beans
Bakeshoppe's Choice of Pie
Banana Cream Parfait
Assorted Cookies



TAQUERIA | \$110

Crispy Guajillo Dusted Tortilla Chips served with House Salsa and Guacamole
County Line Mixed Greens with Heirloom Tomatoes, Avocado, Onion, Cotija Cheese,
and Lime Vinaigrette
Mexican Shrimp Cocktail, Tomato, Cucumber, Radish, Cilantro
Cochinita Pibil, Slow Roasted Anatto Marinated Shredded Pork Shoulder
Carne Asada, Beer Marinated Grilled Skirt Steak
Warm Corn Tortillas
Roasted Tomato and Pepper Cumin Rice
Slow Cooked Bacon Fat Pinto Beans
Elotes, Mexican Style Street Corn, Tajin, Lime Aioli, Cotija Cheese, Cilantro
Assorted House Salsa and Pickled Onion
Churros and Flan

CHINESE TAKE OUT | \$125

Steamed Bao Buns
Soba Noodle Salad, Edamame, Cilantro, Carrots, Peppers, Soy Ginger Dressing
Cabbage Slaw, Scallions, Peppers, Carrots, Snap Peas, Spicy Peanut Dressing
Vegetable and Pork Egg Rolls
Crispy Sweet and Sour Chicken with Sesame and Scallions
Steamed Sesame Oil and Ginger Snapper Filets, Fresh Herbs, Rice Vinegar
Char Siu Roasted Pork Shoulder
Steamed Jasmine Rice with Ginger and Scallions
Pork and Pineapple Fried Rice
Wok Fired Broccoli and Mushrooms
Tapioca Pudding, Egg Tarts, and Fortune Cookies

LUNCH

RECEPTION

TRAY PASSED

Minimum order of 25 pieces



COLD

Roasted Tomato Bruschetta	\$7
Watermelon Skewer, Tajin, Lime Vin	\$7
Caprese Skewer, Balsamic Reduction	\$8
Waldorf on Endive	\$9
Peppercorn Crusted Beef Carpaccio with Gorgonzola on Crostini	\$9
Scallop and Avocado Aguachile on Tostada	\$9
Prosciutto, Basil, and Mozzarella Pinwheels	\$9
Ahi Poke Summer Rolls, Thai Herbs, Nuoc Cham	\$9
Ahi Tuna Spicy Wonton Chip	\$10
Beef Carne Asada Tartare, Tortilla Crisp, Cilantro, Salsa Verde	\$10
Smoked Salmon, Blini with Dill Crème Fraiche	\$10
Mini Lobster Roll	\$10
Shrimp Cocktail, Avocado Mousse, Horseradish Cocktail Sauce	\$10

HOT

Tandoori Marinated Chicken Satay	\$8
Grilled Chicken Flauta with Cabbage and Lime Sour Cream	\$8
Mini Beef Meatballs, Arrabiata Sauce	\$8
Fried Truffle Macaroni and Cheese, Parmesan Aioli	\$8
Smoked Mozzarella Arancini with Sundried Tomato Pesto	\$8
Caramelized Onion Zest Chicken Satay	\$9
Teriyaki Beef Satay with Light Soy	\$9
Pulled Pork and Fresh Mango Empanada	\$9
Warm Brie Tart, Jam, Apples, Celery	\$9
Bacon Wrapped Dates	\$7
Bacon Wrapped Scallop	\$10
Grilled Lobster Skewers with Herb Lemon Aioli	\$10
Pancetta Wrapped Shrimp	\$10
Grilled Chermoula Marinated Lamb Chops, Tahini Garlic Dip	\$10
Dungeness Crab Cake with Grain Mustard Sauce	\$10

DRY SNACKS

Serves 25 guests

Honey Roasted Peanuts, Pretzels, Potato Chips or Goldfish Crackers	\$74
Kettle Popcorn	\$74
Deluxe Mixed Nuts	\$89
Terra Vegetable Chips	\$89
Tortilla Chips, Salsa, and Guacamole	\$165

DISPLAY

Based on 60 minutes of service, 25% Surcharge for each additional 30 minutes

QUESO FUNDIDO | \$19

Chorizo, Poblano, Roasted Salsa, Guacamole, Crisp Corn Tortilla Chips

DELUXE CRUDITES | \$19

Napa Valley Farmers Market Vegetables

DIPS- House Ranch, Roasted Pepper Hummus, Guacamole, Onion Dip Choice of Two

CHEESE DISPLAY | \$22

Imported *and* Domestic Cheeses served with Grapes, Jams, Quince, Honey, Crackers, *and* Breads

STREET TACOS | \$24

Corn Tortillas

Skirt Steak, Beer Marinated Carne Asada

Cochinita Pibil, Annatto Marinated Pork Shoulder

Adobo Chicken, Braised Chicken Slow Cooked in Roasted Ancho Salsa

Shredded Cabbage, Cilantro, Radish, Pickled Red Onion, Salsa Verde, Roasted Salsa, Guacamole *and* Lime Wedges

DESSERT STATION | \$25

Chefs Selection of Miniature Desserts

Freshly Brewed Regular *and* Decaffeinated Starbucks Coffee

Selection of International Teas

TRADITIONAL ANTIPASTI | \$27

Italian Cheeses *and* Cured Meats to include

La Quercia Prosciutto, Coppa, Sopressata Salami, Reggiano, Herb Marinated Mozzarella

Marinated Grilled Vegetables

House Bread *and* Butter Pickles

Stuffed Calabrian Cherry Peppers

Breadsticks, Crostini, *and* Breads

GOURMET FLATBREADS | \$28 Choice of Two

Prosciutto, Fig, Arugula, *and* Balsamic

Four Cheese, Pepperoni, *and* Sausage

Grilled Portobello, Gorgonzola, *and* Red Onion Chutney

Mozzarella, Basil, *and* Tomato



NACHO STATION | \$28

Sizzling Skirt Steak

Crisp Corn Tortilla Chips

Nacho Cheese Sauce

Fresh Cilantro, Tomatoes, Shredded Lettuce, Jalapenos, Lime Wedges,

Sour Cream

Spicy Salsa, Pico de Gallo, Guacamole



RECEPTION

DISPLAY

Based on 60 minutes of service, 25% Surcharge for each additional 30 minutes

PASTA STATION | \$28 Choice of Two

SERVED WITH BREADSTICKS, ROLLS, AND FOCACCIA

Cavatelli, Pesto Cream Sauce, Pulled Oven Roasted Chicken, Crispy Prosciutto
Mezzi Rigatoni, Spicy Pomodoro Sauce, Crispy Parmesan Crumble, Basil
Potato Gnocchi, Traditional Bolognese, Oregano, Parmesan
Trofie Carbonara, Pancetta, Black Pepper, Grana Padano



POKE STATION | \$32

Ahi, Soy Sesame Scallion Citrus
Salmon, Spicy Aioli, Avocado, Furikake
Shrimp, Kimchi, Sliced Sweet Onions, Scallions

PAELLA Choose One

VEGETARIAN | \$24

Roasted Cauliflower and Potatoes, White Beans, Onions, Peppers, Tomatoes,
Garlic Aioli, with Saffron Rice

VALENCIA | \$32

Chicken, Chorizo, Clams, Shrimp, Peppers and Onions, with Saffron Rice

MARISCO | \$35

Shrimp, Mussels, Clams, Scallops, Spanish Chorizo, Peppers and Peas, with
Saffron Rice

CRAB CAKES | \$32

Jumbo Lump Crab Sautéed to Order in Sweet Drawn Butter
Condiments include Old Bay Remoulade, Dijon Horseradish, Roasted Corn Pepper
Relish, and Citrus Segments

PERUVIAN CEVICHE | \$32

SERVED WITH PLANTAIN CHIPS AND GUAJILLO DUSTED TORTILLA CHIPS

Shrimp, Marinated in Tomato, Lime, Cilantro, and Chilies
Corvina, Rocoto Leche de Tigre, Sweet Potatoes, Choclo, and Cilantro
Scallop, Aji Amarillo, Lime Juice, Orange, Celery, Cucumbers

MAC AND CHEESE | \$34

Truffle Macaroni and Cheese, Chives, Grana Padano Crumble
Caramelized Onion and Wild Mushroom
Lobster and Fine Herbs

TUSCAN RISOTTO | \$35 Choice of Two

Dungeness Crab and Mascarpone
Truffle and Forest Mushrooms
Grilled Chicken, Cheese, and Basil Pesto
Saffron Butternut Squash
Pumpkin and Gorgonzola



RECEPTION

RECEPTION

DISPLAY

Based on 60 minutes of service, 25% Surcharge for each additional 30 minutes

SLIDER BAR | \$36

Smoked Duck *and* Vegetable Banh Mi
Kobe Beef Patty
Pulled St Louis Pork Spareribs
Dungeness Crab Cakes *and* Vinegar Slaw
Crispy Fries, Sriracha Aioli



ICED SEAFOOD | \$38

PRICE IS BASED ON 4 PIECES PER PERSON; MINIMUM ORDER 25 GUESTS

Chilled Jumbo Shrimp, Snow Crab Claws, Little Neck Clams, Freshly Shucked Oysters
Condiments include Brandied Cocktail Sauce, Citrus, Horseradish, *and* Crackers

ESSENCE OF ITALY | \$48

Traditional Arborio Rice Risotto, Napa Valley Mushrooms, Truffles, Mascarpone
Cavatelli Pasta, Bolognese, Padano Crumble
Sliced Prosciutto, House Pickles, Mustard, Aged Parmesan, Quince, *and* Honey
Tomato Basil Bruschetta, Olive Oil, Aged Balsamic
Sliced Focaccia *and* Baguette

THE CARVING BOARD

Designed in addition to buffet

\$175 (per hour) Chef's Fee applies, 1 per 40 guests required

24 HOUR BRINED LEMON THYME ROASTED CHICKEN | \$38 Serves 4-6 guests
Roasted Garlic Chicken Jus

LOCAL BLACKENED SALMON | \$250 Serves 25 guests
Charred Lemons, Citrus, *and* Chervil Aioli

HERB ROASTED SONOMA TURKEY BREAST | \$300 Serves 20 guests
Multigrain *and* Silver Dollar Rolls, Dijon Mustard, Pesto Mayonnaise, Cranberry Relish

FIVE PEPPER TENDERLOIN of BEEF | \$400 Serves 15 guests
Assorted Rolls, Bordelaise Sauce, Horseradish Cream

50oz PRIME TOMAHAWK CHOP | \$175 Serves 8 guests
Roasted Shallots, Truffle Bordelaise

APPLEWOOD SMOKED STRIPLOIN | \$420 Serves 30 guests
Petite Rolls *and* House BBQ Sauce

ROSEMARY GARLIC LEG of DIXON LAMB | \$375 Serves 25 guests
Salsa Verde *and* Tzatziki

SALT *and* PEPPER CRUSTED PRIME RIB of BEEF | \$425 Serves 30 guests
Silver Dollar Rolls, Au Jus, Horseradish *and* Horseradish Cream

THEMED STATIONS

Based on 60 minutes of service,
25% Surcharge for each additional 30 minutes

EUROPEAN | \$44

Focaccia Heirloom Tomato Panzanella Salad
Variety of European and Domestic Cheese
Charcuterie Board of European Meats
Artisan Breads, Lavosh, and Crackers



LATIN AND SOUTH AMERICAN | \$55

Shrimp Ceviche Marinated in Tomato, Lime, Cilantro, and Chilies
Beef Empanadas, Olives, Raisins, Piquillo Aioli
Columbian Arepas, Manchego, Vegetables, and Chorizo
Pork Carnitas
Stewed Black Beans
Fried Plantains

CHINESE TAKE OUT | \$58

Cabbage Slaw with Spicy Peanut Dressing
Make Your Own Pork Bun
includes Char Siu Pork Shoulder, Sriracha, Hoisin, Pickled Cucumbers,
Steamed Buns
Crispy Meat and Vegetarian Eggrolls
Shrimp Shu Mai in Bamboo Baskets
Pork and Pineapple Fried Rice, Lap Cheong Sausage, Bean Sprouts, Scallions, Pineapple
Crispy Orange Chicken, Scallions, Sweet and Sour Orange Sauce, Sesame Seeds

TASTE OF AMERICA | \$72

Oysters, Chilled Jumbo Shrimp, Snow Crab Claws
Condiments *include* Brandied Cocktail Sauce, Citrus Sections, Horseradish, and
Crackers
Caesar Salad | Little Gem Lettuce, Bacon, Chives, Brioche Croutons, Caesar Dressing
Beef Sliders | American Cheese, Shaved Romaine, Pickles, Onions, Not-So-Secret Sauce
BBQ Pork Spare Ribs | 10 Spice Rub, House BBQ Sauce, Pickled Onions
Fried Chicken Wings
Choice of Sauce | Buffalo, Honey Dijon, Habanero Mango, and Sweet Chili
Garlic Sauce
Toppings | Blue Cheese, Crispy Garlic, Scallions, Cilantro, Candied Peanuts,
Pickled Onions
Five Cheese Macaroni | Parmesan, Mozzarella, Scamorza, Gouda, Asiago
Buttered Bread Crumb



PLATED

One Selection per group
Starters *and* Desserts *can be* interchangeable

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, HOT TEA, AND ICED TEA

ONE | \$100

Sonoma Baby Greens, Herb Vinaigrette, Shaved Market Vegetables, Crispy Quinoa
Herb Crusted Breast of Chicken, Creamy Polenta, Roasted Cauliflower, Haricot Verts,
Pan Jus
Apple Almond Tart with Cinnamon Anglaise *and* Chantilly

TWO | \$118

Poblano *and* Corn Bisque, Cilantro Oil
Thyme *and* Rosemary Marinated Pork Loin, Buttery Grits, Wilted Kale,
Pickled Mustard Seeds
Red Velvet Cake, Dark Chocolate Sauce

THREE | \$120

Frisee, Baby Red Oak, Candied Grilled Pears, Toasted Walnuts, Maytag Blue Cheese,
Honey Poppy Dressing
Crispy Skin Scottish Salmon, Lemon Basil Risotto, Baby Zucchini, Heirloom Beets,
Chardonnay Butter Sauce
Lemon Meringue Tart, Blueberry Preserves, Burnt Meringue

FOUR | \$142

Crisp Romaine Leaves, Parmesan Reggiano, Herbed Croutons, Lemon Caesar Dressing
Grilled Tenderloin of Beef, Gruyere Potato Gratin, Truffle Bordelaise, Roasted Asparagus
and Maitake Mushrooms
Classic Chocolate Cake, Coffee Anglaise, Milk Chocolate Chantilly

DUO ONE | \$142

Shrimp *and* Fennel Salad, Avocado, Orange, Basil Oil
Duo of Grilled Breast of Chicken *and* Lemon Garlic Shrimp
Sweet Corn Risotto, Blistered Tomatoes, Asparagus, Thyme Jus
Strawberry Shortcake, Devonshire Cream

DUO TWO | \$146

Frisee, Roasted Beets, Goat Cheese, Pistachios, Champagne Vinaigrette
Duo of Pan Crispy Chilean Sea Bass *and* Lobster Risotto
Sea Salt Blistered Tomatoes, Pinot Gris Butter Sauce, Crispy Serrano Ham
Dark Chocolate Tart, Salted Caramel

DUO THREE | \$150

Squash Ravioli, Roasted Butternut Squash, Sauteed Tuscan Kale, Maple Butter Sauce
Duo of Braised Short Ribs *and* Pan Seared Scallops
Carrot Puree, Spinach, Porcini Mushroom Sauce
Marscarpone Cheesecake, Mascerated Strawberries, Brown Butter Crumb

DUO FOUR | \$165

Pan Seared Crab Cake, Avocado Puree, Citrus *and* Fennel Salad
Duo of Pan Seared Filet Mignon *and* Grilled Lobster Tail
Potato Gratin, Shallot Agri dulce, Wilted Kale, Roasted Maitake Mushrooms
Seasonal Panna Cotta, Fruit Compote



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BUFFET

Minimum 20 Guests

Based on 120 minutes of service, 25% Surcharge for each additional 30 minutes

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, HOT TEA, AND ICED TEA

MEDITERRANEAN | \$134

Mulligatawny Chicken Curry Soup
Assorted Rolls with Butter
Marinated Grilled Vegetable Salad, Aged Balsamic
Grilled Pita, Hummus, Baba Ganoush, Olive Tapenade
Roasted Tomato, Pickled Red Onion Jam, Young Feta
Shaved Parma Ham, Carpaccio of Melon, Arugula Salad, White Balsamic Dressing
Seasonal Panzanella Salad, Vinaigrette
Seared Salmon, Roast Fennel, Cucumber and Dill Relish
Balsamic Chicken Thigh, Fingerling Potatoes, Garlic Butter, Lemon, Thyme
Grilled Lamb Chops, Mint Jus
Baked Eggplant, Zucchini, Parmesan Crumb, Tomato Sauce
Steamy Couscous, Peppers, Tomato, Basil
Warm Green Bean Nicoise, Red Potato, Olive, Tomato, Basil Oil
Cardamom Pistachio Rice Pudding
White Chocolate Rosewater Budino
Lemon Meringue Tart



ITALIAN | \$134

Antipasti Display of Grilled Eggplant, Asparagus, Pickled Vegetables, Italian Meats
and Cheeses, Tomato Chili Jam, Grissini Sticks, Crusty Bread
Roasted Roma Tomato Soup, Aged Aceto Balsamico
Focaccia and Ciabatta with Olive Oil, Balsamic and Sweet Butter
Build Your Own Salad
Includes Arugula, Romaine, Mixed Greens, Parmigiano, Reggiano, Crisp Bacon,
Olives, Sun Dried Tomatoes, Red Onion, Croutons, Italian Vinaigrette, Balsamic
Vinaigrette, Caesar Dressing
Flat Iron Steak, Roasted Fingerling Potatoes and Black Truffle Demi
Garganelli Pasta, Baby Shrimp, Pesto Cream Sauce, Pancetta
Pesto Marinated Chicken Breast, Blistered Tomatoes, Thyme Jus
Sautéed Lacinato Kale and Raisins, Crispy Serrano Ham
Tiramisu, Seasonal Panna Cotta, Mini Cannoli

FRENCH CHATEAU | \$142

Potato Cream Soup with Truffle Essence
Assorted Rolls with Butter
Grilled Asparagus, Grapefruit, Shallot Vinaigrette
Belgian Endive, Balsamic Vinaigrette
Mixed Greens, Raspberries, Walnuts, Citrus Vinaigrette
Shrimp Salad with Avocado, Tomato, and Louis Dressing
Lemon and Dijon Marinated Whole Chicken, Charred Shallots, Thyme Jus
Pan Seared Striped Bass, Piperade, Lemon Beurre Blanc, Crispy Artichokes
Steak Diane, Pan Seared Flat Iron, Sautéed Wild Mushrooms, Diane Sauce
Wild Rice Pilaf, Fine Herbs
Thyme Brie Dauphinoise Potatoes
Haricot Verts, Caramelized Onions, Toasted Almonds
Miniature Fruit Tarts, Croissant Bread Pudding, Eclairs



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BUFFET

Minimum 20 Guests

Based on 120 minutes of service, 25% Surcharge for each additional 30 minutes

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, HOT TEA, AND ICED TEA

LATIN | \$144

Caldo Gallego, White Bean and Chorizo Soup with Potatoes and Hearty Greens
Assorted Rolls with Butter
Sliced Heirloom Tomatoes and Red Onion, Avocado, California Olive, Lime
Corvina Ceviche, Rocoto Leche de Tigre, Cilantro, Crispy Corn
Peruvian Potato Salad, Potato, Olives, Cream Dressing
Shaved Serrano Ham, Manchego Cheese
Marinated Hearts of Palm and Gem Lettuce Salad, Mango and Cilantro Lime Vinaigrette
Quinoa and Roasted Corn Salad, Onion, Tomatoes, Cilantro, Chipotle Dressing
Marinated Snapper Filets, Salsa Criolla, Charred Lemons
Yucatanian Style Grilled Chicken Thighs with Sour Orange and Lime
Oven Roasted Slow Cooked Pork Shoulder with Mojo Sauce
Beef Skirt Churrasco, Chimichurri, Pickled Red Onions
Sofrito Rice
Cumin Stewed Black Beans
Yucca Fries
Fried Sweet Plantains
Tres Leche
Vanilla Flan
Milk Chocolate Mousse with Coconut Gelee

SOUTHWEST | \$150

Corn Bread with Sweet Butter
Pozole, Hominy and Pork Stew with Chile Ancho and Cilantro
Watermelon and Jicama Salad, Queso Fresco, Lime Tajin Vinaigrette
Coctel de Camarones, Mexican Style Shrimp Ceviche served in a Martini Glass with
Crispy Tortillas and Avocado
Sliced Heirloom Tomatoes and Red Onion with Avocado, California Olive and Lime
Braised Chicken Taquitos, Shaved Cabbage, Lime, Sour Cream
Elote, Mexican Street Corn with Cotija, Lime Mayonnaise, and Tajin
Cochinita Pibil, Braised Yucatanian Style Pork Shoulder with Sour Orange and Lime
Snapper Verde, Slow Cooked Steamed Snapper in Cilantro and Tomatillo Salsa
Carne Asada, Beer Marinated Skirt Steak, Pickled Onion, Lime
Stewed Black Beans
Mexican Red Rice
Corn Tortillas
Arroz Con Leche
Churros with Dulce de Leche
Chocolate Mousse and Mango Verrines



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AFTER DINNER

DESSERT STATIONS

SWEET TREATS | \$16 per person

- Cannoli
- Chocolate covered Strawberries
- Brownie bites
- Mini Chocolate chip cookies
- Honey Madeleines
- The Bake shoppes choice of sweet treat

VERRINE STATION | \$20 per person

- Pannacotta with Seasonal Fruit
- Namelake with Hibiscus Gelee
- Chocolate Pot de Crème
- Vanilla Bean Rice Pudding
- Pastry Shops choice of Verrine

SUNDAE STATION | \$24 per person

- Minimum 30ppl
- Hagen dazs Vanilla bean ice cream
- Hagen dazs Chocolate ice cream
- Toppings to include:
 - Whipped cream
 - Sprinkles
 - Salted caramel
 - Chocolate sauce
 - Chocolate candies
 - Fresh Strawberries
 - Maraschino cherries
 - Chopped nuts
 - Gummies
 - Oreos
 - Graham cracker crumbs
 - Marshmallow



AFTER DINNER DISPLAYS

DISPLAYS

Platters are intended to serve 10 guests, 2 pieces per person

SOUTH OF THE BORDER | \$84 per platter

- Miniature Tres Leche
- Flan
- Arroz Con Leche
- Mexican Chocolate Cake with Dulce de Leche

TASTE OF ITALY | \$84 per platter

- Tiramisu
- Seasonal Panna Cotta
- Cannoli
- Chocolate Budino
- Amaretti Cookies



ALL THINGS CHOCOLATE | \$88 per platter

- Chocolate Covered Bananas
- Chocolate Fudge Brownies
- Chocolate Dipped Strawberries
- Chocolate Truffles

FLATBREADS | \$27 per flatbread

Margherita Di Bufala, Italian Sausage, Sweet Peppers, Pancetta, Fontina

JUST A LITTLE SPICE | \$20 per person

- Guacamole *and* Tortilla Chips
- Red *and* Tomatillo Salsa, Roasted Padron Chili, Lime, Sea Salt
- Smokey Fontina Cheese Quesadilla, Chipotle Chili



POLICIES

GUARANTEE

Your final guaranteed attendance number is due to your Catering and Conference Services Manager no later than 72 Business Hours prior to the function. In the absence of the guaranteed attendance number, the expected attendance number indicated on your Banquet Event Order will be considered the guarantee. Guarantees may not be reduced within 72 hours prior to the function. Charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

CORKAGE

No beverage of any kind is permitted to be brought into the Resort by the client or its guests without special permission from the Resort and must be served by hotel staff. The Silverado Resort and Spa is pleased to offer a wide selection of wines to complement our cuisine. Your Catering and Conference Services Manager will happily pair each course with a wine to enhance the flavors of your selected menu. If you wish to serve your guests wine that the Resort is unable to attain for you a corkage fee of \$25 per 750ml bottle of wine will be assessed.

All specially ordered wines will be charged at the applicable minimum purchase quantity

AUDIO VISUAL

Our Audio Visual Services are provided by AVMS. For a complete description of services and charges, please inquire with your Catering and Conference Services Manager. You may also work directly with the AVMS on-site contact. AVMS pricing is subject to prevailing Service / Administrative Charges and Sales Tax Rates.

ELECTRICAL

Additional power is available for most of our event space. Charges will be based upon labor costs and actual power requirements and usage

DECOR

All decorations must meet the Fire Department's regulations. Any open flame requires a permit, which must be furnished to the hotel prior to the event. Themed décor may be arranged and must be approved prior to installation. The Resort does not permit hanging or affixing anything from its existing walls or ceilings. Hanging banners, signs, seals and flags from rented pipe and drape may be arranged with your Catering and Conference Services Manager. A \$75.00 per banner charge will apply, in addition to the cost of renting pipe and drape. Signs and Banners may not be in public areas or outside.

TRANSPORTATION

Bell Service is complimentary to ferry you from your Silverado Resort accommodations to the Main Mansion, Conference Center and on property event spaces. The Bell vehicles are not licensed to transport hotel guests to any off property locations.

POLICIES

SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the Resort by the client or its guests without special permission from the Resort. The hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the Resort from allowing leftover food and beverage to be removed from the premises. Silverado will not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following the function. Security services can be arranged at an additional charge with advance notification.

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas and Iced Tea are included with every meal.

TASTING MENU

Price based on your item selections

Please contact your Catering and Conference Services Manager for assistance in the customizations of your menu.

OFF-SITE CATERING

Due to additional set-up, labor and transportation of goods involved, off-site events may be subject to surcharges. Please speak to your Catering or Conference Services Manager for additional information.

OVERTIME

Should your event go over the agreed upon timeframe, overtime fees may be assessed to your group.

HOST BAR prices are per drink and based upon consumption. Service charge, currently 23% and applicable tax will be added to the Food, Beverage, Corkage revenue total; 10% will be distributed to applicable banquet employees.

The current California State Sales Tax is 7.75%. The Service Charge is taxable in the State of California.

All bars require one (1) bartender per 75 guests.

Bartender/Bar set up fee is \$150 per bartender/bar for up to 4 hours; each additional hour thereafter is \$50 per hour per bartender.