## PLATED
SERVED WITH FRESHLY BREWED STARBUCKS COFFEE AND HOT TEA

<table>
<thead>
<tr>
<th>ONE</th>
<th>$40</th>
<th>TWO</th>
<th>$40</th>
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<tbody>
<tr>
<td>Freshly Squeezed Orange Juice</td>
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<tr>
<td>Bake Shop Bakeries</td>
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<tr>
<td>Sweet Butter and Fruit Preserves</td>
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<tr>
<td>Farm Fresh Scrambled Eggs</td>
<td>Traditional Eggs Benedict</td>
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<tr>
<td>Oven Roasted Tomato</td>
<td>Crispy Hash Brown Potatoes</td>
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<tr>
<td>Applewood Smoked Bacon</td>
<td>Roasted Asparagus</td>
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<tr>
<td>Home Fried Potatoes</td>
<td>Herb Roasted Tomato</td>
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## CONTINENTAL
Based on 90 minutes of service
25% surcharge each additional 30 minutes
SERVED WITH FRESHLY BREWED STARBUCKS COFFEE AND HOT TEA

<table>
<thead>
<tr>
<th>NAPA</th>
<th>$38</th>
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<tbody>
<tr>
<td>Freshly Squeezed Orange Juice and Grapefruit Juice</td>
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<tr>
<td>Selection of Seasonal Fruit and Berries</td>
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<tr>
<td>Chef’s Bakery Basket of</td>
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<tr>
<td>Fruit Filled and Cheese Danish, Flaky Croissants, Muffins, and Breakfast Breads</td>
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<tr>
<td>Sweet Butter and Fruit Preserves</td>
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<thead>
<tr>
<th>RUTHERFORD</th>
<th>$40</th>
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<tbody>
<tr>
<td>Freshly Squeezed Orange Juice and Fresh Pressed Apple Juice</td>
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<tr>
<td>Fruit, Berries, and Seasonal Melon</td>
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<tr>
<td>Freshly Baked Scones, Mini Muffins, Mini Danish, and Breakfast Breads</td>
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<tr>
<td>Yogurt with Fruit and Granola</td>
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<tr>
<td>Assorted Bagels with Plain Cream Cheese and Herb Cream Cheese</td>
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<tr>
<td>Sweet Butter and Fruit Preserves</td>
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</table>
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 (90 minute 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
**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
- Cucumber, Spinach, Green Apple
- Mango, Banana, Raspberry
- Kale, Avocado, Agave
- Strawberry, Banana, Orange

**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 an 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
**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  
Turkey Bacon  
Canadian Bacon  
Chicken Apple Sausage  
Chipotle Chicken Sausage

**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

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**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  
Whole Fruit | $4.50  
Power Bar, Energy Bar, or Granola Bar | $5.75  
Bagel and Cream Cheese | $6  
Trail Mix | $8
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 NAKED FRUIT SMOOTHIES | $7.50

INDIVIDUAL STARBUCKS FRAPPUCCINO | $8

ESSENCE WATER | $35 per gallon
Orange Blueberry
Honeydew Sage
Cucumber Mint
Raspberry Lime
A LA CARTE

BREAKFAST BAKERIES | $66 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
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
- Oatmeal Raisin
- Double Chocolate
- Served with Skim, 2%, and Whole Milk

SUPER FOODS | $22
- Homemade Granola Bars
- Oat Bran Muffins
- Dried Fruits and Nuts
- Smoothies
- Vegetable Crudité with Ranch

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, Tabouleh, 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
LUNCH

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
- Mascarpone 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 20 guests; under 20 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

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 with 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
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, Frisée, 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, Shiitake Lemongrass Broth
Vegetable Chow Mein
Steamed White Rice
Green Tea Ice Cream, Chocolate Ginger Truffles, and Fortune Cookies
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
### 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
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
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
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, Furiwake
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**

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

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
includess 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, Haricots 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
Frisée, 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
Frisée, 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 Agridulce, Wilted Kale, Roasted Maitake Mushrooms
Seasonal Panna Cotta, Fruit Compote
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
DINNER
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
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
Nama Lake 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
Oreo
Graham cracker crumbs
Marshmallow
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
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.
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.