



# 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

## 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  
Whole Fruit | \$4.50  
Power Bar, Energy Bar, or Granola Bar | \$5.75

Bagel and Cream Cheese | \$6  
Trail Mix | \$8



BREAKFAST

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 FRAPPUCINO | \$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



BREAKFAST



# BREAK

## 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





# 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 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 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





## 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

# 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



## 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

RECEPTION



## 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, Mascinated 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 Agrodulce, 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



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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



RENNTHA



## 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



## 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



## 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.