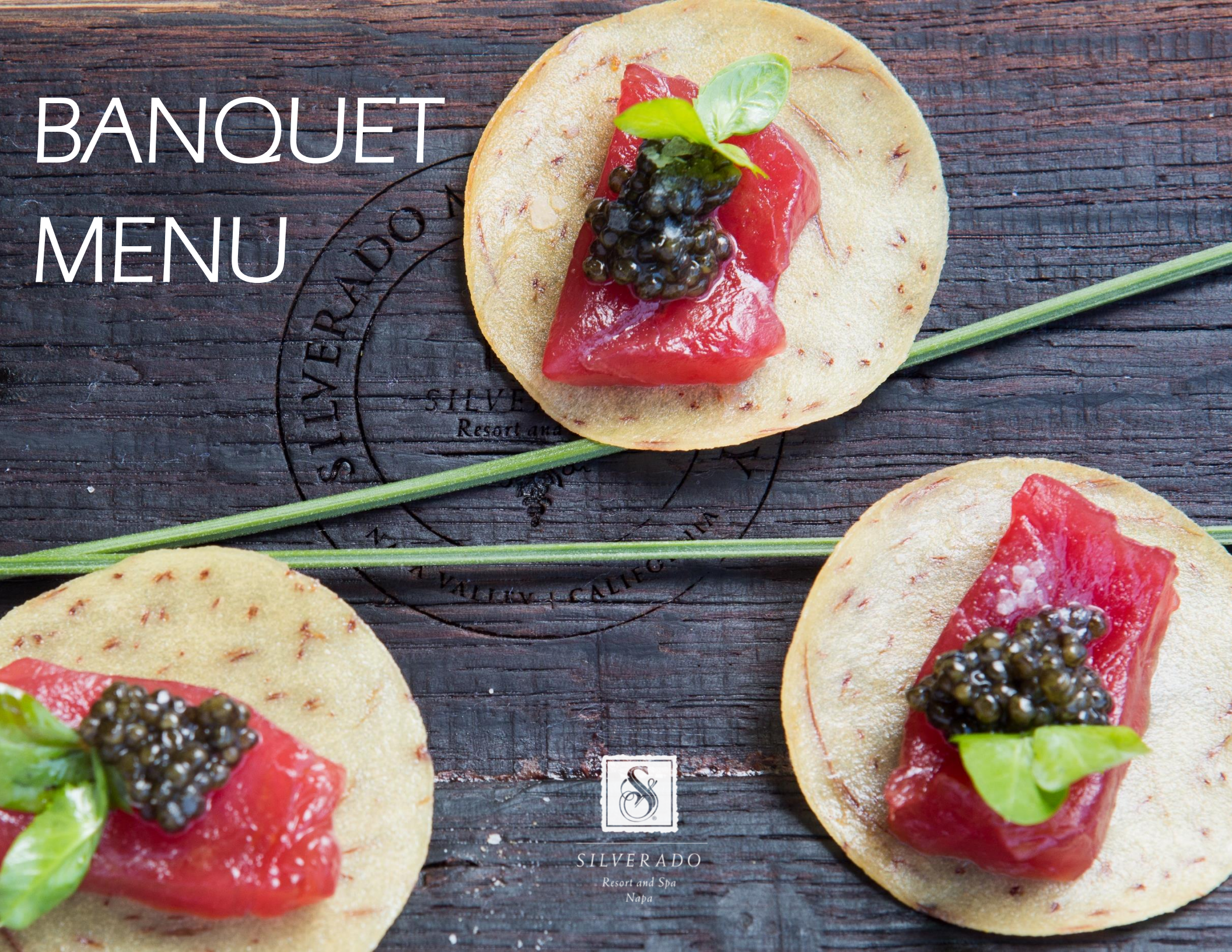
BANQUET MENU



SILVERADO
Resort and Spa
Napa

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BREAKFAST

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.
Served for up to 90 minutes.

PLATED BREAKFAST

ONE

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

$40.00++ per person

TWO

Freshly Squeezed Orange Juice

Bake Shop Bakeries

Sweet Butter and Fruit Preserves

*Traditional Eggs Benedict

Crispy Hash Brown Potatoes

Roasted Asparagus

Herb Roasted Tomato

$40.00++ per person

CONTINENTAL BREAKFAST

NAPA

Freshly Squeezed Orange and Grapefruit Juices

Selection of Seasonal Fruits and Berries

Chef's Bakery Basket: Fruit Filled & Cheese Danish, Flaky Croissants,
Muffins and Breakfast Breads

Sweet Butter and Fruit Preserves

$38.00++ per person

RUTHERFORD

Freshly Squeezed Orange and Fresh Pressed Apple Juice

Tropical Fruits, Berries and Melons

Freshly Baked Cinnamon Scones, Mini Muffins,
Mini Danish and Breakfast Breads

Fruit, Yogurt with Granola

Assorted Bagels with Cream Cheese, Light Cream Cheese
and Herb Cream Cheese

Sweet Butter and Fruit Preserves

$40.00++ per person

BREAKFAST BUFFETS

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.
Buffets are served for up to 90 minutes | Minimum 15 guests

HOWELL MOUNTAIN

Freshly Squeezed Orange and Grapefruit Juice | Sliced Seasonal Fruits and Berries | Chef's Bakery Basket: Fruit Filled & 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

$48.00++ per person

STAG'S LEAP

Freshly Squeezed Orange, Cranberry and Apple Juice | Individual Bowls of Melons, Citrus and Berries | Gourmet Breakfast Breads and Muffins, to include 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 and Chive Hollandaise| Applewood Smoked Bacon, Sage Sausage Links | Sweet Potato Hash

$52.00++ per person

ATLAS PEAK

Freshly Squeezed Orange, Grapefruit Juice and Apple Juice | Chilled Fruit Yogurts with Raisins Granola and Dried Fruits | Individual Bowls of Berries, Whole Fruit and Melons |Chef's Bakery Basket: Fruit Filled & Cheese Danish, Flaky Croissants, Muffins and Gourmet Breakfast Breads | Sweet Butter and Fruit Preserves | Assorted Cold Cereals with Skim, 2% and Whole Milk| Steel Cut Oatmeal with Milk, Brown Sugar and Toasted Almonds

Made to Order Omelets: Whole Eggs, Egg Whites and Egg Beaters| Diced Ham | Smoked Salmon | Chopped Bacon | Shredded Cheddar and Swiss Cheeses | Peppers | Onions | Spinach | Tomatoes and Mushrooms| Applewood Smoked Bacon |Turkey Sausage

$55.00++ per person

BREAKFAST ACTION STATIONS

*Omelet Station and Breakfast Burrito Station require one Chef attendant per 40 guests. | Chef attendant fee $150.

BELGIAN WAFFLE STATION

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

$14.00++ per person

GRIDDLED FRENCH TOAST

Warm Maple Syrup | Vanilla Crème Fraîche |Toasted Almonds

$14.00++ per person

FRESH PRESSED JUICE & SMOOTHIE BAR | Choice of Two

Blueberry, Mint, Pineapple

Cucumber, Spinach, Green Apple

Mango, Banana, Raspberry

Kale, Avocado, Agave

Protein Powder and Vitamin Packets available to mix in

$25.00++ per person

*MADE TO ORDER OMELETS & FRITTATAS

Whole Eggs, Egg Whites and Egg Beaters | Diced Ham,

Chopped Bacon, Shredded Cheese, Asparagus | Grilled Vegetables, Onions, Sweet Peppers, Mushrooms, Tomatoes and Spinach

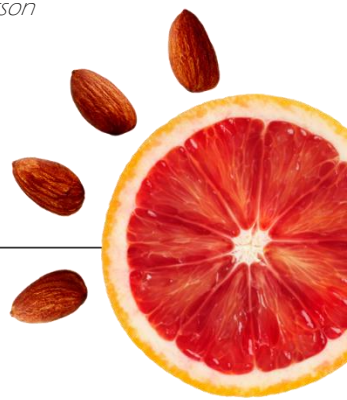
$18.00++ per person

*ROLLED TO ORDER BREAKFAST BURRITOS

Warm Flour Tortillas, Scrambled Eggs, Hash Brown Potatoes, Pepper Jack and Cheddar Cheeses, Chorizo and Bacon

Salsa, Sour Cream, Guacamole

$18.00++ per person



BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES | *Vegetarian and Gluten Free options available upon request*

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

$9.50++ per person

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

$9.50++ per person

Farm Fresh Scrambled Eggs, Bacon and Cheddar Cheese on an English muffin

$9.50++ per person

Quesadillas: Flour Tortilla, Eggs, Pepper Jack Cheese, Peppers and Bacon | Served with Salsa and Guacamole

$12.50++ per person

ASSORTED COLD CEREALS with Skim, 2% and Whole Milk

$7.50++ per person

BREAKFAST POTATOES | Select one

Crisp Yukon Gold Potatoes, Potato Lyonnaise, Crisp Hash Browns, Red Bliss Potatoes

$7.50++ per person

STEEL CUT OATMEAL with Brown Sugar, Local Honey, Dried Fruit, Almonds and Milk

$8.00++ per person

SCRAMBLED FARM FRESH EGGS or Egg Whites

$9.00++ per person

SLICED SEASONAL FRUIT and Berries

$9.00++ per person

BUTTERMILK PANCAKES or Whole Wheat Pancakes, Maple Syrup, Toasted Local Pecans

$9.75++ per person

BREAKFAST MEATS | Select two

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

$10.00++ per person

MARKET FRESH FRUIT MARTINIS: Greek Yogurt, Layered with Berries and Granola

$10.75++ per person

CLASSIC EGGS BENEDICT: English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce

$14.00++ per person

*SMOKED SCOTTISH SALMON with Assorted Bagels, Cream Cheese, Capers, Onions and Chopped Egg

$15.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

BOXED BREAKFAST

WELLNESS CENTER

Individual Orange Juice | Hard Boiled Egg | Honey Bran Muffin| Individual Fruit Yogurt| Power Bar, Luna Bar or Granola Bar | Piece of Whole Fruit

$30.00++ per person

EARLY RISER

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

$30.00++ per person

CREATE YOUR OWN BOXED BREAKFAST

Hard Boiled Eggs	*$4.50 ++ each*
Whole Fruit	*$4.50 ++ each*
Cliff Bars, Power Bars, Granola Bars	*$5.75 ++ each*
Bagel and Cream Cheese	*$6.00 ++ each*
Bag of Trail Mix	*$8.00 ++ each*

BREAKFAST SANDWICH

Scrambled Eggs, Ham and Swiss Cheese on a Flaky Croissant *$9.50++ each*

Scrambled Eggs, Bacon and Cheddar Cheese on an English muffin *8.50++ each*

Breakfast Quesadilla: Flour Tortilla, Scrambled Eggs, Cheddar Cheese and Bacon

$12.50++ each

REFRESHMENTS

All Day Coffee Break: Freshly Brewed Starbucks Coffee| Decaffeinated Coffee | Selection of International Teas
$35.00 ++ per person (Based on all day beverage service

Freshly Brewed Starbucks Coffee | Iced Tea or Homemade Lemonade
$88.00++ per gallon

Hot Chocolate with Whipped Cream and Chocolate Shavings
$81.00++ per gallon

Freshly Squeezed Juice: Orange and Grapefruit
$95.00++ per gallon

Cranberry, Apple, Tomato or V-8 Juice
≥ $95.00++ per gallon

Assorted Soft Drinks
$5.75 ++ each

Fiji Bottled Water, Still and Sparkling
$6.00++ each

Assorted Bottled Iced Tea, Juices | Powerade, Gatorade
$6.50++ each

Red Bull and Sugar Free Red Bull Energy Drinks
$6.75++ each

Assorted Bottled Odwalla or Naked Fruit Smoothies
$7.50++ each

Individual Starbucks Frappucino
$8.00++ each

750 ml Perrier or Fiji Bottled Waters
$12.00 ++ each

Homemade Fruit Smoothies:
Green Tea, Orange Banana or Mixed Berry
$12.75 ++ per person

ESSENCE WATERS

Orange Blueberry | Honeydew Sage

Cucumber Mint | Raspberry Lime
$35.00 ++ per gallon

MORNING AND AFTERNOON THEMED BREAKS

BENTO BOAT | Assortment of Cheese, Gourmet Crackers and Fruit

$18.00++ per person

AS THE COOKIE CRUMBLES | Chocolate Chip, Oatmeal Raisin, Roasted Peanut Butter and White Chocolate Macadamia Nut, Skim Milk, 2% Milk and Whole Milk

$19.00++ per person

SUPER FOODS | Homemade Granola Bars, Oat Bran Muffins, Vegetable Crudités with Chipotle Ranch, Dried Fruits and Nuts, Blueberry Vitamin C Smoothies

$22.00++ per person

FIESTA TIME | Warm Tri-Color Tortilla Chips, Chili con Queso, Guacamole, Salsa, Chicken Quesadillas and Churros

$24.00++ per person

BALLPARK CORNER | Hot Dog Sliders, Whole Roasted Nuts, Warm Jumbo Soft Pretzels, Ballpark Mustard, Sweet Savory Almonds

$24.00++ per person

MEZZE | Hummus, Baba Ganoush, Tabbouleh and Cucumber Raita, Pita Bread Chips, Peppered Crostini and Sliced Fresh Baguette, Spinach & Artichoke Dip

$25.75++ per person

CHIPS AND DIPS | Chips: Yucca, Plantain, Beet, Potato, Sweet Potato, Kale
Dips: Roasted Beef & Black Bean Hummus, Tomato and Asparagus (Smooth Salsa), White Northern Bean & Jalapeno, Smoked Bacon Dip, Five Onion Sour Cream, Hell Yeah Pepper Puree (Habanera, Serrano and Jalapeno)

$28.75 ++ per person

HYDRATION STATION | Essentia, Fiji, Badoit, San Pellegrino, Evian
Fresh Coconut Water, Cucumber Water, Carrot Juice | Dried Fruits: Papaya, Banana, Cherries, Currants, Mint, Basil, Rosemary, Lavender, Cucumber, Raspberry, Strawberry, Toasted Coconut, Lemon, Lime, Orange, Grapefruit, Electrolyte-Infused Vitamin Powder

$32.00++ per person

A LA CARTE MORNING BREAK ITEMS

ASSORTED BREAKFAST BAKERIES with Sweet Butter and Fruit Preserves
$60.00++ per dozen

ASSORTED BISCOTTI
$67.00++ per dozen

ASSORTED BAGELS with Flavored Cream Cheeses
$74.00++ per dozen

SLICED SEASONAL FRESH FRUIT and Berries
$11.00++ per person

FRESH FRUIT SKEWERS with Yogurt Dipping Sauce
$84.00++ per dozen

ASSORTED WHOLE FRESH FRUIT
$4.50++ per piece

INDIVIDUAL YOGURTS
$6.00++ each

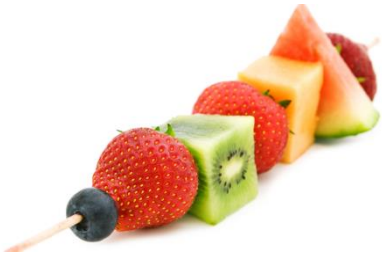
MARKET FRESH FRUIT MARTINIS | Greek Yogurt, Layered with Berries and Granola
$10.75+ + per person

ASSORTED COLD CEREALS with Milk
$7.50++ per person

ASSORTED GRANOLA | Energy and Protein Bars
$5.75++ each

BAG OF TRAIL MIX
$8.00++ each

TRAIL MIX BAR| Assorted Nuts, Grains, Seeds, Dried Fruits and Chocolate
$16.00++ per person



PLATED LUNCHEONS

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.

ONE

Spiced Black Bean Soup with Crisp Tortillas

and Pico de Gallo

Traditional Cobb: Marinated Grilled Chicken,

Avocado, Smoked Bacon,

Eggs, Pepper Jack Cheese, Tomatoes, Ranch

Dressing

Chocolate Torte

$54.00++ per person

TWO

Basil Tomato Bisque with Cheddar Cheese Croutons

*Blackened Scottish Salmon Salad: Spinach,

Frisée, Baby Greens,

Tomatoes, Radishes, Citrus Vinaigrette

Strawberry Mango Cheesecake

$56.00++ per person

THREE

Local Greens with Teardrop Tomatoes, English Cucumber,

Sunflower Seeds, Maple Balsamic Vinaigrette

Herb Crusted Breast of Chicken, Basil Orzo,

Asparagus, Roasted Peppers, Cabernet Demi

Pistachio Truffle Torte

$56.00++ per person

FOUR

Lolla Rosa, Bibb Lettuce, Shaved Vegetables,

Jicama, Cilantro Vinaigrette

*Sonoran Spiced Flat Iron Steak, Green Chile

Whipped Potatoes,

Chayote Squash, Roasted Corn, Pico de Gallo,

Poblano Glace

Prickly Pear Cheesecake with Candied Pecans

$58.00++ per person

FIVE

Roasted Beets, Arugula, Pistachios, Goat Cheese, Honey Emulsion

Pan-Seared Grouper, Manchego Risotto,

Caramelized Shallots,

Baby Spinach, Heirloom Carrots, Lemon Vin

Blanc

Apple Custard Tart with Cinnamon Anglaise

$59.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

PALEO & CELIAC LUNCH

Choice of one from each course.

$60.00++ per person

SALAD

Marinated Kale & Roasted Beet Salad with Red Quinoa
Caramelized Pecans & Chia Seed Vinaigrette

Rainbow Swiss Chard Salad with Roasted Butternut Squash, Spiced Chick Peas Pomegranate Seeds and Apricot Lemon Vinaigrette

ENTRÉE

Wood Fired Flat Iron Steak with Roasted Sweet Potato
Balsamic Roasted Tomato, Sautéed French Beans and Mushroom Ragout

Pan Seared Salmon with Roasted Root Vegetables, Caramelized Brussel Sprouts Roasted Sweet Peppers , Kalamata Tomato, Olives and Basil Relish

DESSERT

Coconut Walnut Panna Cotta, Marinated Fruit and Raspberry Coulis

Dark Chocolate Avocado Mousse, Chocolate Almond Bark, Berries and Coconut Whipped Cream

LUNCH BUFFETS

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.
Buffets are served for up to 90 minutes. | Minimum 15 guests.

NEIGHBORHOOD DELI

Chicken Noodle Soup

Crisp Greens with Assorted Dressings
Red Potato Salad with Celery, Bacon, Chives and Whole Grain Mustard
Deviled Egg Salad

Individual Platters of Deli Meats, Cheeses, Breads and Toppings:
*Peppered Roast Beef, Smoked Turkey, Honey Baked Ham and Sopressata
Cheddar, Swiss, Provolone and Pepper Jack
Artisan Kaiser Rolls, Ciabatta, Butter Croissants
Sliced Tomatoes, Onion, Pickles and Butter Lettuce
Dijon Mustard, Whole Grain Mustard, Mayonnaise, Horseradish
Potato Chips and Pretzels

Cookies, Brownies and Blondies

$57.00++ per person

SANDWICH SHOP

New England Clam Chowder

Tossed Caesar Salad: Romaine, Grilled Chicken, Croutons, Reggiano
Crisp Vegetable Crudités with Ranch Dip and Bleu Cheese
Tomato and Mozzarella Salad with Basil, Olive Oil and Balsamic
Orzo Pasta Salad with Olives, Peppers, Herbs and Arugula Pesto

Pre-Made Sandwiches (made with lettuce and tomato, all cut in half):
*Peppered Roast Beef and Havarti Cheese on Poppy Seed Kaiser Roll
Smoked Breast of Turkey and Swiss Cheese on Croissant
Honey Baked Ham and Wisconsin Cheddar on Ciabatta
Grilled Vegetable, Goat Cheese and Pesto on Whole Wheat Wrap
Condiments: Imported Mustards, Mayonnaise, Horseradish Cream, Pesto Aioli
House Made Potato Chips

Chocolate Chip Cookies, Miniature Fruit Pies

$58.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

LUNCH BUFFETS (CONT.)

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.
Buffets are served for up to 90 minutes. | Minimum 15 guests.

WELLNESS CENTER

Assorted Whole Grain Rolls with Butter

Carrot-Ginger Soup, Toasted Millet

Roasted Butternut Squash and Frisée, Pomegranate Seeds, Toasted Flax Seeds,
Tahini Purée, Pomegranate Balsamic Vinaigrette
Marinated Kale, Red Chili Flakes, Lemon, Olive Oil, Dried Blueberries
Tomato Gazpacho in Avocado Cups with Micro Cilantro

Turkey Scaloppini, Asparagus, Red Pepper Purée
Honey Glazed Tenderloin of Pork, Papaya Salsa
*Spiced Scottish Salmon, Bulgar Wheat, Golden Raisins, Blood Orange Oil
Marinated Tofu, Steamed Vegetables, Ginger-Soy Dressing
Steamed Brown Rice

Almond Ricotta Torte, Oatmeal Raisin Cookies,
Lemon Chiffon Cake with White Chocolate

$62.00++ per person

ITALIAN

Garlic Breadsticks, Olive Oil and Balsamic Cruets

Minestrone Soup, Shaved Reggiano

Baby Greens, Radicchio, Toasted Pine Nuts, Crisp Prosciutto, Red Wine Vinaigrette
Tossed Classic Caesar: 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

$64.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

LUNCH BUFFETS (CONT.)

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.
Buffets are served for up to 90 minutes. | Minimum 20 guests.

GLUTEN FREE

Gluten Free Rolls with Butter

Creamy Asparagus Soup, Crisp Pancetta

Quinoa Salad, Golden Raisins, Herbs, Lemon Chive Vinaigrette
Baby Greens, Grape Tomatoes, English Cucumber, Shaved Vegetables, Balsamic Dressing
Melon, Feta, Toasted Pistachios, Frisée, Olive Oil, Sweet Chili

Layered Eggplant Lasagna
*Roasted Sirloin of Beef, Bleu Cheese Polenta, Cabernet Demi
Pan Seared Chicken, Curried Sweet Potato
Herb Crusted Tilapia, Warm Beet and Orange Salad
Rosemary-Garlic Marble Potatoes | Caramelized Cauliflower, Citrus Poached Broccoli

Seasonal Berry Sorbet, Grilled Pineapple with Agave Nectar,
Pavlova with Chocolate Mousse and Powdered Sugar

$64.00++ per person

ASIAN

Hot and Sour Soup with Marinated Tofu

Crisp Greens, Snap Peas, Carrots, Toasted Almonds, Wasabi Peas, Sesame Soy Ginger Dressing
Napa Cabbage Kimchi | Soba Noodles, Shaved Baby Bok Choy, Green Papaya, Chives, Peppers, Mae Ploy Vinaigrette

Grilled Breast of Chicken, Ginger Orange Soy Sauce
*Beef Bulgogi: Korean Marinated Flank Steak, Broccoli, Korean-Garlic Barbecue Sauce
Asian Vegetable Stir Fry: Snow Peas, Mushrooms, Bamboo Shoots, Zucchini, Peppers
*Sweet Miso Glazed Stripped Bass, Shiitake-Lemongrass Broth
Vegetable Chow Mein, Steamed White Rice, Black Sesame Seeds

Green Tea Ice Cream, Chocolate Ginger Truffles and Fortune Cookies

$64.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

LUNCH BUFFETS (CONT.)

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.
Buffets are served for up to 90 minutes. | Minimum 20 guests.

OFF THE GRILL

Poblano and Cheddar Corn Bread with Butter

Vegetarian Chili with Cheese, Onions and Hot Sauce

Crushed Fingerling Potato Salad with Smoked Bacon, Green Onions, Celery, Eggs and Dijonnaise| Black Eyed Pea Salad with Roasted Red Peppers, Basil, Red Onion, Sweet Honey Vinaigrette | Bleu Cheese Slaw: Cabbage, Grapes, Candied Pecans

*Grilled Black Angus Burgers, Brioche Bun | Beer Poached All Natural Beef Hot Dogs, Sweet Roll| Traditional Condiments: Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Mayonnaise, Chipotle Aioli, Cheddar Cheese, Swiss Cheese, Pepper Jack Cheese
*Honey BBQ Brushed Grilled Salmon | Mustard BBQ Breast of Chicken Brochettes |Maple Bacon Baked Beans, Grilled Vegetable Medley | Beer Battered Onion Rings

Warm Apple Cobbler with Cinnamon Whipped Cream |Blueberry Cheesecake, Chocolate Mousse Towers

$64.00++ per person

SOUTHWESTERN

Tortilla Chips with Roasted Salsa, Guacamole and Sour Cream

Enchilada Soup with Crispy Tortilla Strips and Fried Jalapeños

Tossed Southwest Caesar: Crisp Romaine, Cotija Cheese, Dried Cherries, Chipotle Dressing
Smokey Black Bean Salad with Roasted Corn, Green Chiles, Tomatoes, Cilantro, Honey-Chili Vinaigrette
Jicama Slaw with Cabbage, Grilled Pineapple, Citrus and Mango Dressing

Chipotle Honey Grilled Flat Iron with Ancho Demi | Roasted Breast of Chicken, Sweet Pepper Mole
Blackened Snapper, Roasted Corn Pico de Gallo | Cheese Enchiladas, Ancho Rojo Sauce, Calabacitas | Sonoran Rice and Refried Pinto Beans

Margarita Cheesecake, Chocolate Chile Bites, Cinnamon Churros

$65.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

LAZY SUSAN FAMILY STYLE LUNCHES

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.
Served for up to 90 minutes. | Groups of 50 or less.

MEDITERRANEAN FARMERS MARKET

Garlic Herb Breadsticks, Parmesan Breadsticks

House Made Pickled Vegetables
Radicchio Cups with Arugula, Candied Cashews and Honey Emulsion Dressing
Locally Made Mozzarella, Heirloom Tomatoes, Basil, Balsamic and Olive Oil
Grilled Vegetables: Zucchini, Portobello Mushrooms, Peppers and Squash
Marinated Cucumber Salad with Mint and Cilantro
Golden Raisin Couscous Salad | Watermelon and Feta Salad

From the Kitchen:
*Herb Crusted Rack of Lamb with Roasted Garlic Hummus and Pita Chips
Pan Seared Snapper with Olives, Capers, Herbs and Tomatoes
Chicken Milanese with Micro Herb Salad and Preserved Lemon
Herbed Bulgur with Roasted Baby Bell Peppers and Sweet Corn Puree

Miniature Mediterranean Desserts to include:
Baklava, Éclairs, Cannolis and Gluten Free Desserts

$67.00++ per person

SPA LUNCH

Assorted Multigrain Rolls with Butter

Heirloom Tomato and Melon Gazpacho | Carrot Ginger Soup

Bundles of Baby Greens with Balsamic Vinaigrette
Hearts of Romaine with Smoked Tomato Dressing, Cucumber Namasu Salad
Caprese Salad with Teardrop Tomatoes, Bocconcini and Basil

From the Kitchen:
*Pan Seared Wild Salmon with Local Honey, Golden Raisins and Fregola Pasta
*Shrimp Ceviche with Avocado, Cilantro and Tomato
Lettuce Wraps with Smoked Turkey, Celery Root and Whole Grain Mustard
Roasted Portobello Torte with Arugula, Pepper Coulis, Quinoa Salad and Cucumber Vinaigrette

Chef's Selection of Spa Desserts

$69.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

BOXED LUNCHES

Each Box includes your Choice of one (1) Salad, Individual Bag of Potato Chips OR Pretzels,
a Dessert Pastry, Whole Fruit, Appropriate Condiments and Plastic Cutlery.
$40.00++ per person

SALADS

Fruit Salad
Jicama Cole Slaw
Orzo Pasta Salad
German Potato Salad with Mustard

SANDWICHES

Gluten Free Breads are available upon request

Grilled Vegetables, Goat Cheese, Baby Greens and Peppers in a Spinach Wrap

Honey Roasted Ham, Smoked Cheddar, Butter Lettuce and Tomatoes on a Kaiser Roll

Pesto Grilled Breast of Chicken, Mozzarella, Arugula and Tomatoes on Focaccia

Slow Roasted Breast of Turkey, Swiss Cheese, Bibb lettuce and Roma Tomato on Large Croissant

*Peppered Roast Beef, Brie, Arugula, Caramelized Onion and Horseradish Spread on Ciabatta

Chicken Caesar Salad
Romaine Lettuce, Toasted Garlic Croutons, Parmesan, Grilled Chicken

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

A LA CARTE AFTERNOON BREAK ITEMS

INDIVIDUAL BAGS OF CHIPS, PRETZELS AND POPCORN

$6.00++ each

INDIVIDUAL BAGS OF TRAIL MIX

$8.00++ each

TRAIL MIX BAR | Assorted Nuts, Grains, Seeds, Dried Fruits and Chocolate

$16.00++ per person

CHOCOLATE DIPPED DRIED FRUITS

$26.00++ per pound

ASSORTMENT OF GOURMET ROASTED NUTS *$34.00++ per pound*

MINIATURE CANDY BARS

$35.00++ per basket

(approx. 30 pieces per basket)

ASSORTED TEA SANDWICHES

$42.00++ per dozen

MINIATURE FRUIT TARTS AND ÉCLAIRS

$54.00++ per dozen

CHOCOLATE AND YOGURT COVERED PRETZELS

$54.00++ per pound

TRADITIONAL CHOCOLATE BROWNIES AND BLONDIE'S

$66.00++ per dozen

ASSORTED FRESH BAKED COOKIES

$66.00++ per dozen

CHOCOLATE DIPPED STRAWBERRIES

$68.00++ per dozen

HORS D'OEUVRES

Minimum order of 25 pieces per item.

COLD

*Flank Steak and Cherry Jam| Brie Tartlet with Strawberry Balsamic Chutney | Assorted Bruschetta | Caprese on Ciabatta| Cucumber with Tomato Pepper Relish and Cilantro Crème| Goat Cheese Parmesan Tuile with Roasted Red Pepper

$8.00++ per piece

*Ahi Tuna in Spicy Wonton Cone| *Beef Carpaccio with Parmesan Crisp and Stone Ground Mustard| *Seared Medallion of Beef Tenderloin with Ancho Chili Aioli on Brioche| Jumbo Shrimp with Teriyaki Glaze and Asparagus on Sourdough Crouton | *Smoked Salmon Potato Pancake with Dill Crème Fraîche

$10.00++ per piece

Caramelized Onion Zest Chicken Satay| *Teriyaki Beef Satay with Light Soy | Pulled Pork and Fresh Mango Empanada | Smoked Chicken Quesadilla Cone | Sesame Chicken Fingers | Bacon Wrapped Dates

$9.00++ per piece

*Big Eye Tuna with Asian Cole Slaw and Wasabi Cream on Wonton Crisp| Bleu Cheese, Spicy Apple and Walnut Chutney on Crostini| *Peppercorn Crusted Beef Sirloin with Gorgonzola on Pita| Ancho Chili Chicken with Goat Cheese Mousse in Tortilla Cup| Prosciutto, Basil and Mozzarella Pinwheels

$9.00++ per piece

HOT

Tandoori Marinated Chicken Satay| Grilled Chicken Flauta with Prickly Pear | Sonoran Chicken Phyllo Pouch | Granola Crusted Brie| Parmesan Artichoke Hearts| Spinach and Artichoke Tortilla Crisp

$8.00++ per piece

*Jalapeño Bacon Wrapped Scallop| *Coconut Breaded Lobster Tail| Pancetta Wrapped Shrimp| Italian Sausage Stuffed Mushroom | Southwest Lump Crab Cake with Sweet Chili Dip

$10.00++ per piece

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

RECEPTION DISPLAYS

DRY SNACKS | all based on 25 guests

Honey Roasted Peanuts, Pretzels, Potato Chips or Cheddar Goldfish Crackers

$74.00++

Kettle Popcorn

$74.00++

Deluxe Mixed Nuts

$89.00++

Terra Vegetable Chips

$89.00++

Display of Crisp Tortilla Chips, Salsa and Guacamole

$165.00++

QUESO FUNDIDO

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

$19.00++ per person

DELUXE CRUDITÉS

Seasonal Vegetables to include Carrots, Celery, Broccoli, Peppers, Squash and more. Served with your choice of two dips: Cool Ranch, Hummus, Avocado Salsa, Gorgonzola Bleu and Roasted Red Pepper

$19.00++ per person

SELECTION OF IMPORTED AND DOMESTIC CHEESES served with Grapes, Fruits, Crackers and Breads

$22.00++ per person

TRADITIONAL ANTIPASTI

Selection of Italian Cheeses and Cured Meats:
Sopressata Hard Salami,
Coppa Ham, Parmesan Reggiano and Herbed Bocconcini | Marinated Grilled Vegetables, Artichoke Hearts, Olives and Pickled Peppers | Breadsticks, Crostinis and Breads

$27.00++ per person

GOURMET FLATBREADS | choice of two

Assorted Flavored Flatbreads with Gourmet Toppings on our Wood Fired Thin Italian Crust
Prosciutto, Fig, Arugula and Balsamic
Four Cheese, Pepperoni and Sausage
Grilled Portobello, Gorgonzola and Red Onion Chutney
Mozzarella, Basil and Tomato

$28.00++ per person

RECEPTION DISPLAYS (CONT.)

DIM SUM IN BAMBOO BASKETS | choose 4

SEAFOOD | Shrimp Shu Mai, Shrimp Spring Roll, Crab Rangoon

MEAT | Chicken Shu Mai, BBQ Pork Bun, Pork Pot Sticker, Chicken Egg Roll, Pork Shu Mai

VEGETARIAN | Sesame Mushroom Bun, Vegetable Pot Sticker, Vegetable Spring Roll

Shoyu, Hoisin Scallion Sauce, Spicy Dragon Sauce and Chopsticks

$32.00++ per person

SPANISH TAPAS

Marinated Asparagus and Prosciutto

Chorizo Sausage, Roasted Pepper and Marcona Almonds

Grilled Shrimp with Orange and Fennel

Artichokes, Caramelized Onions, Manchego Cheese

Tomato Basil Bruschetta, Olive Oil, Aged Balsamic, Pepper Crostinis

Sliced Focaccia and Baguettes

$35.00++ per person

DESSERT STATION

Chef's Selection of Miniature Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of International Teas

$25.00++ per person

MAC AND CHEESE

Lobster, Sweet Peas, Fennel and Gorgonzola

Wild Mushroom, Truffle and White Cheddar

Cumin Barbequed Chicken, Pepper Jack, Cilantro and Sweet Onion

Roasted Corn, Green Chile and Mascarpone

$34.00++ per person

ICED SEAFOOD | Price is based on 4 pieces per person, minimum order of 25 pieces per item

Chilled Jumbo Shrimp, Snow Crab Claws, Little Neck Clams,

Freshly Shucked *Oysters

Condiments | Brandied Cocktail Sauce, Citrus Sections, Horseradish and Crackers

$38.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

RECEPTION ACTION STATIONS

All Stations except Mini Tacos Station require one Chef attendant per 40 guests.
Chef attendant fee $150.

MINI TACOS

Crisp and Soft Taco Shells

*Spiced Ground Beef, *Blackened Mahi Mahi, Ancho Braised Chicken Machaca

Shredded Lettuce, Cilantro, Sour Cream, Salsa Verde, Roasted Salsa, Guacamole and Lime Wedges

$24.00++ per person

PAELLA

VEGETARIAN | Grilled Zucchini, Squash, Eggplant, Green Beans, Peppers, Onions and Roasted Cauliflower with Saffron Rice

$24.00++ per person

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

$26.00++ per person

MARISCO| Shrimp, Mussels, Clams, White Fish, Calamari, Portuguese Sausage, Peppers and Peas with Saffron Rice

$30.00++ per person

TUSCAN RISOTTO |choice of two

*Sweetwater Shrimp and Chive

Portobello and Asparagus

Truffle and Forest Mushroom

Sweet Pea, Pancetta and Tomato

Grilled Chicken, Cheese and Basil Pesto

$28.00++ per person

EDIBLE MARTINIS |made to order

*Sesame-Soy Tuna, Wasabi Caviar, Ginger Sake

Shaved Vegetable, Grape Tomato, Lemon Dill Vodka

*Southwest Shrimp, Candied Jalapeno, Radish, Cocktail Sauce, Chili Vodka

$28.00++ per person

PASTA | choice of two pastas and two sauces

PASTAS| Cavatelli, Gnocchi, Orecchiette, Penne, Orzo, Rigatoni

SAUCES |Spiced Marinara, Alfredo, Basil Cream, Tomato Vodka, Pomodoro, Wild Mushroom Asiago

TOPPINGS| Red Chili Flakes, Grated Parmesan Cheese, Olives, Fresh Basil, Toasted Pine Nuts

Served with Breadsticks, Rolls and Focaccia

$28.00++ per person

CRAB CAKES

Jumbo Lump Crab sautéed to order in Sweet Drawn Butter

Condiments| Old Bay Remoulade, Djion Horseradish, Roasted Corn Pepper Relish and Citrus Segments

$32.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

RECEPTION ACTION STATIONS (CONT.)

Sushi Station and Korin Hibachi Sate Station require one Chef attendant per 40 guests.
Chef attendant fee $150.

GORDITA / SOPE

Green Chili Pork

Braised Beef Barbacoa

Chili Roasted Vegetables

Refried Beans, Cotijo Cheese, Diced Tomato, Shredded Lettuce,

Guacamole, Roasted Salsa, Pico de Gallo, Crema

$30.00++ per person

TORTA | choice of two

Griddled Mexican Sandwiches

Pork Carnitas, Roasted Poblano, Avocado

Chicken Machaca with Queso Fresco and Roasted Piquillo Peppers

Ancho Braised Short Rib with Caramelized Pickled Onion and Cortija Cheese

$34.00++ per person

SUSHI | rolled to order | Sushi Chef required

*Assortment of Nigiri, Maki Rolls and Sashimi

Pickled Ginger, Wasabi, Soy Dipping Sauce and Chili Sauce

$39.00++ per person

MOROCCAN NIGHTS

Harira Soup: Chick Peas, Lentils and Rice Noodles in a Spicy Tomato Broth

Traditional Chicken Bastille: a Moroccan Chicken Pot Pie with Egg Phyllo and Curry Sugar

Seared Halibut Medallions with Chermoula Sauce and Minted Couscous

*Grilled Baby Lamb Chops with Dried Fruit Compote and Mint Jus

$38.00++ per person

KORIN HIBACHI SATE STATION | choice of three | outdoor only

*Jerk Marinated Chicken, Mango Relish with Sweet Potato Puree

Garlic marinated Shrimp and Diver Scallop with Ancho Pesto

Tandoori Lamb Kabob with Minted Greek Yogurt and Chermoula

Mediterranean Cous Cous

Chimichurri Striploin with Cilantro Chili Vinaigrette

Curry Glazed Vegetables with Tahini and Coconut Brown Rice

60.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

THE CARVING BOARD

Chef required for each Carving Board item | One Chef attendant per 40 guests. | Chef attendant fee $150.
'Guests served' figures are intended as guidelines for enhancing existing reception and/or buffet selections.
Each item must be bought in whole numbers.

PORTOBELLO AND OVEN ROASTED VEGETABLE STRUDEL |serves 15 guests

Mozzarella and Sweet Tomato-Basil Coulis

$200.00++ each

CHICKEN MUSHROOM EN CROUTE

|serves 25 guests

Mushroom Duxelle, Black Truffle Demi, Sweet Pepper Mustard

$350.00++ each

HERB ROASTED TURKEY BREAST

|serves 20 guests

Multigrain and Silver Dollar Rolls, Dijon Mustard, Pesto Mayonnaise, Cranberry Relish

$350.00++ each

*FIVE-PEPPER TENDERLOIN OF BEEF

|serves 15 guests

Assorted Rolls, Béarnaise and Bordelaise Sauces

$400.00++ each

CHILI RUBBED PORK STEAMSHIP

|serves 35 guests

Jalapeño Corn Bread Muffins, Mango-Pineapple Salsa and Chimichurri Sauce

$395.00++ each

*AGED HICKORY SMOKED STRIPLOIN

|serves 30 guests

Petite Rolls and Blueberry Demi Glace

$420.00++ each

*SALT AND PEPPER CRUSTED PRIME RIB OF BEEF |serves 40 guests

Silver Dollar Rolls, Au Jus, Horseradish and Horseradish Cream

$425.00++ each

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

THEMED RECEPTION STATIONS

EUROPEAN

Focaccia Heirloom Tomato Panzanella Salad

Variety of European and Domestic Cheeses

*Charcuterie Board of European Meats

Artisan Breads, Lavosh and Crackers

Vegetarian Risotto, cooked to order

$44.00++ per person

LATIN AND SOUTH AMERICAN

Columbian Arepas filled with Manchego, Vegetables and Chorizo

Mojo Marinated Pork Carnitas with

House Made Tortillas, Salsas and Guacamole

Stewed Black Beans

Fried Plantains

VALENCIA PAELLA| Chicken, Clams, Mussels and Shrimp

VEGETARIAN PAELLA|Beans, Peppers, Onions and Tomatoes

$55.00++ per person

TASTE OF THE ORIENT

Peking Duck, Moo Shu Pancakes, Hoisin and Scallions

Assorted Dim Sum, Pot Stickers and Shu Mai in Steam Baskets and Woks

CRISPY EGGROLLS |Meat and Vegetarian

Fresh Thai Spring Rolls with Mint, Cilantro and Sweet Chili Sauce

STIR FRY PAD THAI STATION| Rice Noodles, Bean Sprouts, Carrots, Snap Peas, Chili Sauce, Green Onions, Peanuts, Egg, Cilantro, Lime Wedges

Steamed Brown and White Rice

$58.00++ per person

Enhance the Pad Thai Station with Shrimp for an additional $7.00++ per person

NORTH AMERICAN

A Variety of Composed Salads

Variety of Smoked Alaskan and Canadian Fish, Raw Bar of Snow Crab, Pacific Northwest Oysters and Appropriate Condiments

*Jumbo Lump Crab Cakes, Old Bay Aioli and Peppadew Sauce

*Roasted Loin of Elk with Blueberry Demi Glace

*American Bison with Horseradish and Caramelized Onions

Idaho Whipped Potatoes

Grilled Organic Vegetables

$ 72.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

RECEPTION BUFFETS

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.
Minimum of 50 people.

GASTRO PUB

Rock Shrimp and Chicken Caesar Salad: Hearts of Romaine, Parmesan Flakes, Anchovy Croutons, Chilled Garlic Prawns, Roast Organic Chicken, Creamy Garlic Dressing

Crispy Chicken Wings: Honey BBQ Sauce, Teriyaki Glazed, Buffalo Style Ranch Dressing, Bleu Cheese Dressing, Celery Sticks

AMERICAN CLASSICS

Truffled Mac and Cheese | Sweet Potato Wedges, Curly Fries | Ketchup, Mustard, Mayonnaise, Barbeque Sauce

SLIDERS STATION

Beef Slider, Bacon, American Cheese
Lamb Slider, Cucumber Dill Aioli |Mini Sonoran Dogs

PIZZA STATION

Margherita: Fresh Mozzarella, Basil, Napoleon Tomato Sauce
Spicy Pepperoni: Pepper Jack Cheese, Arrabiata Sauce

NACHO STATION

Sizzling Skirt Steak, Crisp Corn Tortilla Chips, Nacho Cheese Sauce, Pepper Jack Cheese, Fresh Cilantro, Tomatoes, Shredded Lettuce, Jalapenos, Lime Wedges, Spicy Salsas, Pico de Gallo, Guacamole, Sour Cream

Cheesecake Lollipops, Assorted Miniature Cupcakes, Assorted Fruit Tarts

$152.00++ per person

ANDALUSIAN

DISPLAYED TAPAS

Roasted Sweet Peppers, Caramelized Onions, Peppered Crostini
Grilled Baguette, Burrata, Marinated Tomato
Grilled Artichokes, Lemon Cream | Prosciutto Asparagus, Manchego

PASSED HORS D'OEUVRES

Vegetable Samosa
Roasted Beets, Goat Cheese, Pistachio, Blood Orange Oil
Belgian Endive, Ratatouille, Arugula Pesto

MOROCCAN STATION

*Pan Seared Halibut Chermoula on the Grill
*Tangine Spiced Lamb Rack, carved to order
*Roasted Beef and Vegetable Kabobs
Spicy Carrot Salad | Moroccan Couscous | Grilled Pita, Cucumber Raita

MEDITERRANEAN STATION

Vegetarian Paella
Roasted Eggplant Sofrito
Gem Lettuce, Radish, Carrots, Poppy Seed Dressing
Hearts of Palm, Sweet Onion, Pickled Cucumber
Truffle White Bean Hummus, Olives, Toasted Almonds

Chef's Selection of Moroccan and Mediterranean Miniature Desserts

$172.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

THREE COURSE PLATED DINNER

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.

ONE

Baby Greens, Teardrop Tomatoes, English Cucumber, Razz Cherries, Balsamic Vinaigrette

Herb Crusted Breast of Chicken, Creamy Polenta, Roasted Cauliflower, Haricot Verts, Chianti Pan Jus

Apple Custard Tart

$100.00++ per person

TWO

Cream of Artichoke Soup, Artichoke Fritter, Crème Fraîche, Herb Oil

Honey Aleppo Grilled Pork Loin, Charred Corn Chipotle Polenta, Sautéed Greens and Calvados Reduction

Red Velvet Cake

$118.00++ per person

THREE

Frisée, Baby Red Oak, Candied Grilled Pears, Toasted Walnuts, Maytag Bleu Cheese,

Honey Poppy Dressing

*Crispy Skin Scottish Salmon, Lemon Basil Risotto, Patty Pan Squash, Heirloom Beets, Chardonnay Butter Sauce

Raspberry Bavarian Cake

$120.00++ per person

FOUR

Crisp Romaine Leaves, Parmesan Reggiano, Herbed Croutons, Lemon Caesar Dressing

*Grilled Tenderloin of Beef, Truffle Chive Whipped Potatoes, Portobello Mushrooms, Garlic-Tomato Confit, Roasted Asparagus, Bordelaise

German Chocolate Cake

$142.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

THREE COURSE PLATED DINNERS, DUO PLATES

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.

ONE

Seared Diver Scallop, Sweet Corn Cream, Smoked Bacon, Peppadew, Micro Greens

A duo of Grilled Breast of Chicken and Lemon Garlic Shrimp, Cappellini Pasta Cake, Eggplant, Baby Zucchini, Citrus-Caper Vin Blanc

Tiramisu

$142.00++ per person

TWO

Frisée, Roasted Beets, Goat Cheese, Pistachios, Blood Orange Emulsion

*A duo of Pepper Dusted Flat Iron Steak and Pan Seared Sea Bass,

Artichoke-Tomato Relish, Shimeji Mushroom Risotto, Grilled Zucchini, Sweet Peppers, Pinot Glace

Spanish Vanilla Torte

$146.00++ per person

THREE

Local Baby Greens, Crisp Lotus Root, Candied Macadamia Nuts, Mango Wasabi Coulis, Papaya Seed Dressing

*A duo of Kona Coffee Braised Short Ribs and Sesame Crusted Ahi Tuna,

Sweet Potato, Edamame Fried Rice, Pineapple Salsa, Sugar Snap Pea Stir Fry

Passion Fruit Cheesecake, Butterscotch Toffee, Tropical Fruits, Coconut Syrup

$150.00++ per person

FOUR

Tortilla Soup, Crisp Tortillas, Cilantro

*A duo of Sonoran Spiced Filet of Beef and Lobster Tamale

Green Chile Cheese Potatoes, Charred Corn Pico de Gallo, Grilled Chayote Squash, Poblano Demi Glace

Ancho Chile Tart

$165.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

DINNER BUFFETS

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.
Minimum 20 guests.

MEDITERRANEAN

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, Harissa Dressing
Panzanella Salad: Vine Ripe Tomatoes, Bread, Herb Vinaigrette

*Seared Salmon, Roast Fennel, Cucumber and Dill Relish
Grilled Shrimp Orzo, Asparagus, Tomato, Olive Oil
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 Beans Niçoise, Red Potato, Olive, Tomato, Basil Oil

Baklava, Tropezienne Vanilla Tart, Peach Crumble,
Chocolate Marble Cake, Raspberry Cream Cake, Panna Cotta

$134.00++ per person

ITALIAN

Antipasti Display: Grilled Eggplant, Asparagus, Pickled Vegetables,
Italian Meats and Cheeses, Tomato Chili Jam,
Grissini Sticks, Crusty Breads

Roasted Roma Tomato Soup, Aged Aceto Balsamico
Focaccia and Ciabatta Rolls with Olive Oil, Balsamic and Sweet Butter

Arugula, Romaine, Mixed Greens
Parmigiano Reggiano Flakes, Crisp Bacon, Croutons, Olives, Sun Dried Tomatoes, Red Onion
Italian Vinaigrette, Balsamic Vinaigrette, Caesar Dressing

*Grilled Flat Iron Steak, Roasted Fingerling Potatoes, Black Truffle Demi
*Pan Seared Fillets of Snapper, Artichokes, Olives, Red Pepper Coulis
Penne Primavera, Arugula Pesto
Roasted Breast of Chicken, Creamed Leeks, Rosemary Jus
Sautéed Green Vegetables, Parsley Puree

Tiramisu, Sambuca Chocolate Mousse,
Caramelized Pineapple Panna Cotta, Amaretti Cookies

$134.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

DINNER BUFFETS (CONT.)

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.
Minimum 20 guests.

FRENCH CHATEAU

Potato Cream with Truffle Essence
Assorted Rolls with Butter

Grilled Asparagus, Grapefruit, Shallot Vinaigrette
Belgian Endive, Balsamic Vinaigrette
Mixed Greens, Raspberries, Walnuts, Citrus Vinaigrette
Avocado, Tomato and Shrimp Salad with Louis Dressing

*Sea Bass Meuniere, Caper Butter
Chicken Cordon Bleu: Ham, Swiss, Light Mustard Crème
Porcini Mushroom Ravioli
*Beef Bourgogne: Braised Beef in Burgundy Wine Sauce with
Roasted Pearl Onions

Wild Rice Pilaf, Root Vegetables, Thyme
Brie Dauphinoise Potatoes
Haricot Verts, Caramelized Onions, Toasted Almonds

Miniature Fruit Tarts, Miniature Lemon Tarts,
Chocolate Bombes, Éclairs

$142.00++ per person

LATIN

Conch Chowder
Assorted Rolls with Butter

Grilled Artichokes, Shaved Manchego Cheese, Romanesco Sauce
Rock Shrimp Ceviche, Sweet Potato, Chile Vinaigrette
Chorizo Potato Salad, Potato, Olives, Cream Dressing
Shaved Serrano Ham, Manchego Cheese

Marinated Hearts of Palm Salad, Cilantro Lime Vinaigrette
Latin Lechuga Greens, Shaved Vegetables, Tomato, Mango Vinaigrette

*Chilean Sea Bass, Asparagus Salsa
Cuban Chicken, Mojo Onion Dressing
Roast Pork Loin, Chili, Caramelized Onions, Pepito Pesto
*Beef Skirt Churrasco, Purple Sweet Potato, Chimichurri

Sofrito Rice | Cumin Stewed Black Beans
Yucca Fries | Fried Sweet Plantains

Diablo Chocolate Cake, Mango Pineapple Salsa, Vanilla Flan,
Apple Turrón Tart, Crème Catalana, Dulce de Leche Cake

$144.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

DINNER BUFFETS (CONT.)

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of International Teas.
Minimum 20 guests.

SOUTHWEST

Corn Bread with Sweet Butter

TORTILLA SOUP STATION

Traditional Tortilla Soup
Vegetarian Cilantro Chili Corn Broth
Condiments| Grilled Chicken, Peppers, Avocado, Chopped Cilantro, Hominy, Roasted Corn, Chopped Chiles, Sour Cream and Crisp Tortillas

SALADS

Jicama with Citrus and Cilantro Lime Vinaigrette
Baby Greens with Grilled Napalito Cactus, Toasted Pine Nuts, Pear Tomatoes and Chipotle Ranch
Wild Rice Salad with Cranberries and Mint
Roasted Squash and Pumpkin with Local Honey and Toasted Pepitas

LIVE ACTION FRY BREAD STATION

Fry Bread filled with your choice of Green Chile Pork or Chile Roasted Vegetables
Condiments| a variety of Traditional Toppings, Guacamole, Pico de Gallo, Salsa Verde, Roasted Salsa, Cotija Cheese

Cumin Stewed Chicken with Native Bean Succotash
*Pecan Crusted Brook Trout with Lemon Butter
Roasted Corn, Green Beans, Butternut Squash
Braised Local Greens of Kale, Spinach and Rainbow Chard

Chef's Selection of Native American Desserts

$150.00++ per person

* These items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

AFTER DINNER ENHANCEMENTS

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

SOUTH OF THE BORDER

Warm Churros
Mexican Flan
Ancho Chile Pie
Margarita Cheesecake

$84.00++ per platter

TASTE OF ITALY

Tiramisu
Chocolate Orange Amaretto Cake
Cannoli
White and Dark Chocolate Biscotti

$84.00++ per platter

ALL THINGS CHOCOLATE

Chocolate Covered Bananas
Chocolate Fudge Brownies
Chocolate Dipped Strawberries
Chocolate Truffles

$88.00++ per platter

BAR SELECTION

SELECT BRANDS

Svedka
Beefeater
Bacardi Superior
Jim Beam
Johnnie Walker Red
Sauza Gold
X.O. - OG

PREMIUM BRANDS

Premium Brands
Ketel One/Absolut
Bombay Sapphire
Mount Gay
Makers Mark
Johnnie Walker Black
Sauza Hornitos
Hennessy Privilege

HOSTED BAR

A Bar Set Up Fee of $150.00 per bartender | one bartender per 75 guests

Select Brands
$12.00++ each

Premium Brands
$14.00++ each

Margaritas, Traditional and Prickly Pear
$14.00++ each

Premium Martinis
$15.00++ each

Domestic Beer
$6.75++ each

Imported Beer
$7.75++ each

House Wine
$60.00++ per bottle

Soft Drinks
$5.75++ each

Bottled Water
$6.00++ each

Cordial and Cognacs
$19.00++ - $38.00++ each

CASH BAR

A Bar Set Up Fee and Cashier Set Up Fee of $150 per bartender and cashier, | one bartender per 100 guests | Cash Bar prices include tax and service charge

Select Brands
$14.00 each

Premium Brands
$16.00 each

Margaritas, Traditional and Prickly Pear
$16.00 each

Premium Martinis
$18.00 each

Domestic Beer
$9.00 each

Imported Beer
$9.75 each

House Wine, by the glass
$15.00 per glass

House Wine, by the bottle
$69.00 per bottle

Soft Drinks
$7.00 each

Bottled Water
$8.00 each

Cordial and Cognacs
$20.00 - $40.00 each

BANQUET WINE LIST

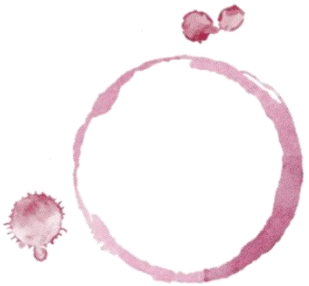
SPARKLING WINE

Campo Viejo Brut Cava
$60.00++ per bottle

Campo Viejo Pinot Noir Cava
$64.00++ per bottle

Moet & Chandon Imperial
$120.00++ per bottle

Beau Joie Brut
$140.00++ per bottle



WHITE WINE

Tier 1

House Chardonnay House
$60.00++ per bottle

Robert Mondavi Pinot Grigio
$64.00++ per bottle

Robert Mondavi Sauvignon Blanc
$64.00++ per bottle

Robert Mondavi Chardonnay
$64.00++ per bottle

Rodney Strong Sauvignon Blanc
$64.00++ per bottle

Rodney Strong Chardonnay
$64.00++ per bottle

Tier 2

Brancott Sauvignon Blanc
$68.00++ per bottle

Clos du Bois Sauvignon Blanc
$68.00++ per bottle

Clos du Bois Chardonnay
$68.00++ per bottle

Napa Cellars Chardonnay
$68.00++ per bottle

J Vineyards Pinot Gris
$70.00++ per bottle

Murphy Goode Sauvignon Blanc
$70.00++ per bottle

Murphy Goode Chardonnay
$70.00++ per bottle

Kim Crawford Chardonnay
$70.00++ per bottle

Tier 3

Sonoma Cutrer Chardonnay
$80.00++ per bottle

Cakebread Sauvignon Blanc
$84.00++ per bottle

Caymus Conundrum White Blend
$88.00++ per bottle

Ferrari Carrano Chardonnay
$94.00++ per bottle

BANQUET WINE LIST (CONT.)

RED WINE

Tier 1

House Merlot

$60.00++ per bottle

House Cabernet Sauvignon

$60.00++ per bottle

Robert Mondavi Merlot

Robert Mondavi Cabernet Sauvignon

$64.00++ per bottle

Rodney Strong Merlot

$64.00++ per bottle

Rodney Strong Cabernet Sauvignon

$64.00++ per bottle

Mirassou Pinot Noir

$64.00++ per bottle

Tier 2

Clos du Bois Pinot Noir

$68.00++ per bottle

Clos du Bois Cabernet Sauvignon

$68.00++ per bottle

Murphy Goode Pinot Noir

$70.00++ per bottle

Starmont Merryvale Cabernet Sauvignon

$70.00++ per bottle

Napa Cellar Cabernet Sauvignon

$70.00++ per bottle

BV Napa Cabernet Sauvignon

$70.00++ per bottle

Tier 3

Estancia Meritage

$88.00++ per bottle

Whitehall Cabernet Sauvignon

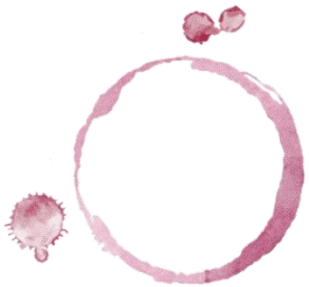
$88.00++ per bottle

Au Bon Climat Pinot Noir

$100.00++ per bottle

BR Cohn Single Vintage Cabernet Sauvignon

$140.00++ per bottle



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 seven days 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.

DÉCOR

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 $50.00 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 von 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, Assorted Tea Forte Hot Teas and Mighty Leaf 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 22% 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 100 guests.

Bartender/Bar set up fee is $150 per bartender/bar. There is a minimum spend of $500.00 for two hours.