

## **BREAKFAST - BUFFET**

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25 guest minimum or \$100.00 set up fee

Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee & a Selection of Hot Teas

### **The Mansion**

\$25.00

Fresh Squeezed Chilled Juices  
Fresh Seasonal Sliced Fruit & Berries  
Breakfast Pastries, Muffins, Croissants with Butter, Marmalade & Preserves  
Roast Vegetable Quiche, Bermuda Onion & Bell Pepper Compote

### **The Santa Cruz Mountain**

\$30.00

Fresh Squeezed Chilled Juices  
Fresh Seasonal Sliced Fruit & Berries  
Muffins, Danish, Croissants with Butter, Jams & Marmalade  
Mini Bagels with Pesto, Strawberry & Plain Cream Cheese  
Individual Yogurts  
"Sunrise" Breakfast Burrito with Scrambled Eggs, Chorizo, Green Onions, Cilantro & Cheddar

### **The Hayes Breakfast Buffet**

\$37.00

Fresh Squeezed Chilled Juices  
Fresh Seasonal Sliced Fruit & Berries  
Cereals & Fresh Berries  
Granola Mix & Yogurt  
Warm Cinnamon Buns  
Scrambled Eggs with Chives, Apple Wood Smoked Bacon & Chicken Apple Sausage  
Home Fried Potatoes  
Danish, Muffins, Croissants with Butter, Preserves & Marmalade  
Whole, 2% & Skim Milk

## **BREAKFAST - PLATED**

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All Breakfasts Are Served With Fresh Squeezed Orange Juice  
Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Hot Teas  
Choice of English Muffins, Sourdough, Rye or Wheat Toast Butter & Jams

**Cinnamon French Toast**

\$22.00

Blueberry, Almond Compote, Maple Syrup & Apple Wood Smoked Bacon

**Open Face Roast Vegetable Omelet**

\$23.00

Sweet Pepper Relish, Chicken Apple Sausage & Roasted Red Potatoes

**Denver Scrambled Eggs**

\$23.00

Sausage Patty & Home Fried Potatoes

**Dungeness Crab Eggs Benedict**

\$29.00

Fresh Wilted Spinach

**The Classic Benedict**

\$29.00

Canadian Bacon, Citrus Hollandaise, Savory Hash Browns & Sausage Links

## BREAKFAST & AM COFFEE BREAK ENHANCEMENTS

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### Pancakes, Waffles and French Toast

Belgian Waffles with Seasonal Berry Compote & Maple Syrup	\$7.00 per person
Cinnamon Apple Pancakes or Blueberry Pancakes Maple Syrup Honey & Walnut Butter	\$7.00 per person
Texas French Toast, Blueberry Almond Compote & Maple Syrup	\$7.00 per person

### Breakfast Sandwiches

"Sunrise" Breakfast Burrito	\$8.50 per person
Buttermilk Biscuit Breakfast Sandwich with Swiss Cheese Scrambled Eggs & Sausage Patty	\$8.50 per person
English Muffin Breakfast Sandwich with Cheddar Cheese Scrambled Eggs & Canadian Bacon	\$8.50 per person
Croissant Breakfast Sandwich with Cheddar Cheese Scrambled Eggs & Smoked Salmon	\$9.50 per person

### A la Carte Breakfast Items

Assorted Dry Cereal with Whole, 2% & Skim Milk	\$5.00 per person
Roast Vegetable Frittata with Sweet Pepper Relish	\$6.00 per person
Roast Vegetable Quiche with Bermuda Onion & Pepper Compote	\$6.00 per person
Scrambled Eggs	\$6.00 per person
Cheese Blintzes with Fresh Berries & Sour Cream	\$7.00 per person
Warm Cinnamon Buns	\$7.00 per person
Apple Wood Smoked Bacon or Chicken Apple Sausage	\$8.00 per person
Bagels with Lox, Cream Cheese, Red Onions & Capers	\$9.50 per person
Traditional Eggs Benedict with Citrus Hollandaise	\$9.50 per person

### Breakfast Pastries

Choose any of the following pastries for \$45.00 per dozen or \$5.00 each

Palmiers and Bear Claws  
Assorted Donuts Pecan Sticky Buns  
Apple & Cherry Strudel  
Blueberry, Bran & Apple Muffins  
Orange Currant, Apricot and Chocolate Chip Scones  
Chocolate, Raspberry and Almond Croissants  
Bagels with Pesto, Strawberry & Plain Cream Cheese

## LUNCH – A LA CARTE

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**3-Course Menu Selection of Soup or Salad, One Entrée & Dessert:  
\$55.00 per Person**

*Lunch Entrées Accompanied By Chef's Selection of Fresh Seasonal Vegetables  
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Hot Teas  
Iced Tea & Lemonade*

*\* If You Wish To Have a Second Entrée Selection, Please Add \$5.00 per Person*

### **Soup**

**Roasted Sweet Corn Chowder**  
With Spiced Rock Shrimp

**Cream of Mushroom Soup**  
Topped with a Chive Crème

**Hearty Beef Vegetable Soup**  
With Pearl Barley

**Minestrone Soup**  
With a Basil Pesto

**Charbroiled Chicken Tortilla Soup**  
With a Cilantro Pesto

### **Salad**

#### **Greek Salad**

Chopped Iceberg & Romaine Lettuce, Kalamata Olives, Cucumber, Roma Tomato,  
Feta Cheese & Basil Pesto Vinaigrette

#### **Tender Hearts of Romaine**

Pistachio, Sweet Red & Yellow Pepper, Shaved Asiago Cheese, Capers & Anchovy Dressing

#### **Baby Spinach Salad**

Chopped Eggs, Cherry Tomato, Apple Wood Smoked Bacon, Sliced Button Mushrooms,  
Bermuda Onions and a Tarragon Dijon Dressing

#### **California Mixed Field Greens**

Crumbled Goat Cheese, Cherry Tomato, Toasted Pine Nuts with Sun Dried Tomato Vinaigrette

#### **The Hayes House Salad**

Baby Field Greens, Belgian Endive, Roma Tomatoes, English Cucumber  
With a Creamy Balsamic Vinaigrette

**Entrée Lunch Salads**

**Chilled Pesto Pacific Salmon**

Baby Field Greens, Radicchio, Plum Tomatoes, Fried Capers & Sun Dried Tomato Dressing

**Asian Spiced Chicken Salad**

Butter Lettuce Cup, Crisp Vegetable Slaw, Soy & Wasabi Vinaigrette

**Pepper Crusted Hanger Steak**

Boston Bibb Lettuce, Artichoke, Button Mushroom, Yukon Potatoes  
with Creamy Horseradish & Whole Grain Mustard Vinaigrette

**Roasted Garlic Portobello Mushroom Salad**

California Baby Greens, Toasted Pine Nuts, Goat Cheese  
with a Red & Yellow Pepper Caper Relish & Aged Balsamic Vinaigrette

**Seafood Entrées**

**Lemon Herb Roasted Tiger Prawn Bundle**

Angel Hair Pasta with Pesto Citrus Butter Emulsion

**Charbroiled Pacific Salmon**

Goat Cheese Mashed Potatoes & Pinot Noir Shallot Butter Sauce

**Moroccan Spiced Sea Bass**

Cappellini Pasta Bundle, Pesto, Bermuda Onion & Sweet Pepper Relish

**Poultry Entrées**

**Cilantro Crusted Breast of Chicken**

Saffron Basmati Rice & Basil Curry Coconut Sauce

**Herb Garlic Roast Breast of Chicken**

Country Mashed Potatoes with Shallot Crimini Mushroom Ragout

**Stuffed Breast of Chicken**

Arugula, Pine Nuts & Goat Cheese with Roast Yukon Potatoes & Sun Dried Tomato Jus

**Beef, Pork & Lamb Entrées**

**Caraway Crusted Pork Tenderloin**

Creamy Polenta with Sage Port Wine Apricot Reduction

**BBQ Spiced Grilled Petit Beef Filet**

Rosemary Garlic Mashed Potatoes & Horseradish Jus

**Charbroiled Hanger Steak**

Spiced Black Beans, Spanish Pilaf Rice & Chimichurri Sauce

**Combination Lunch Entrée**

*\$5.00 Surcharge*

**Herb Roasted Chicken Breast & Tiger Prawn Bundle**

Garlic Whipped Potatoes with Shiitake Mushroom Reduction Citrus Butter Emulsion

**Charbroiled Beef Tender & Tarragon Crusted Salmon**

Rosemary Garlic Roasted Golden Yukon Potatoes with Merlot Thyme Jus Tomato Capers Coulis

**Vegetarian Entrée**

**Angel Hair Pasta Bundle**

Grilled Vegetable with Basil Pesto & Balsamic Roast Pepper Sauce

**Forest Mushroom Ravioli**

Braised Spinach & Tomato Basil Coulis

**Baked Sun Dried Tomato Polenta**

Braised Swiss Chard, Artichoke, Capers & Tomato Relish

**Desserts**

**Petit Chocolate Duo**

Milk & White Chocolate Mousse Cake with Dark Chocolate Shavings Raspberry Coulis

**Petit Berry Mousse Cake**

White Chocolate & Berry Mousse with Mixed Berry Coulis

**Pina Colada Cheesecake**

Pineapple Chunks, Creamy Coconut Cheesecake, Mango & Mixed Berry Coulis

**Mixed Nut Tart**

Individual Tart with Walnut Pecan Pieces & Caramel Sauce

**Seasonal Fresh Fruit Tart**

Individual Tart with Raspberry Coulis



## LUNCH BUFFET

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*25 guest minimum or \$100.00 set up fee  
Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Hot Teas  
Iced Tea & Assorted Sodas*

### **Chef's Daily Buffet**

**\$33.00**

Chef's Selection of Two Salads  
Sliced Deli Meats, Cheese, Breads & Appropriate Condiments

Hot Entrees to Include:  
Chef's Selection of Chicken  
and your Choice of:  
Beef  
Seafood

Herb Roasted Potatoes & Seasonal Vegetables

Chef's Selection of Two Desserts

### **The Chynoweth Delicatessen**

**\$39.00**

Cream of Mushroom Soup with Chive Cream

Baby Field Greens with Condiments & Assorted Dressings  
Fussily Pasta Salad with Olive Oil & Basil Pesto  
Herb Roasted Vegetable Salad with Balsamic Vinaigrette  
Sliced Seasonal Fruit

Assortment of Sliced Meats & Cheese:  
Roast Turkey Breast, Honey Baked Ham, Salami, Roast Beef Pastrami  
Cheddar, Swiss, Monterey, Jack Cheese  
Variety of Breads & Rolls  
Deli Mustard, Mayonnaise, Pesto Aioli & Creamed Horseradish  
Sliced Tomatoes, Bermuda Onions, Lettuce, Dill Pickles, Black Olives

Cookies & Brownies

All Prices Subject to Current Sales Tax and Service Charges



**The Westwood Pacific Rim Buffet**

**\$45.00**

Egg Flower Soup with Chicken with Shitake Mushroom

Salinas Valley Field Greens, Enoki Mushrooms with Ginger Wasabi Vinaigrette

Hearts of Palm, Mandarin Orange with Cilantro Dressing

Chinese Chicken Salad with Crisp Vegetable Slaw & Spicy Peanut Dressing

Minted Seasonal Fruit Salad

Lemongrass Crusted Mahi Mahi with Basil Coconut Curry Sauce

Ginger Soy Marinated Beef Tender with Shiitake Mushroom Jus

Stir Fry Vegetables & Chow Mein Noodles

Sesame Jasmine Rice & Steamed Baby Bok Choy

Individual Coconut Cream Tarts

Fortune Cookies & Almond Cookies

**San Martin Mission Buffet**

**\$45.00**

Grilled Chicken Tortilla Soup with Cilantro Pesto

Fiesta Salad Crispy Tortilla Strips with Creamy Chipotle Dressing

Cilantro Napales Salad

Black Bean, Roast Sweet Corn & Tomatillo Vinaigrette

Sliced Seasonal Fruit Platter

Tri-Color Corn Tortilla Chips, Guacamole & Salsa Fresca

Charbroiled Chicken Fajitas Sautéed with Sweet Peppers & Onions

Beef Tacos with Shredded Lettuce, Grated Cheese, Sliced Olives & Diced Onions

Crispy Corn Shells & Soft Flour Tortillas

Pan Seared Pacific Snapper with Sauce Vera Cruz

Refried Pinto Beans & Spanish Pilaf Rice

Cinnamon Churros

Caramel Flan & Seasonal Fresh Berries

All Prices Subject to Current Sales Tax and Service Charges





**The Mansion's Little Italy Buffet**

**\$45.00**

Minestrone Soup with Basil Pesto

Caesar Salad, Shaved Parmesan, Focaccia Croutons & Caper Anchovy Dressing  
Caponata Vegetable Salad  
Vine Ripe Red Tomato, Basil, Mozzarella, Olive Oil, Aged Balsamic Vinegar & Black Pepper  
Sliced Seasonal Melons & Berries

Tarragon Parsley Crusted Grouper with Green Olive Caper Tomato Ragout  
Garlic Herb Roast Breast of Chicken with Marsala Mushroom Sauce  
Sautéed Green & Yellow Wax Beans with Toasted Almonds  
Mushroom Ravioli with Basil Pesto Cream  
Garlic Herb Bread

Individual Tiramisu & Fruit Tartlets

**The Eagle Rock California Buffet**

**\$45.00**

Soup of the Day

Iceberg & Romaine Lettuce, Crumbled Gorgonzola Cheese & Apple Wood Smoked Bacon,  
Grilled Chicken, Cucumber, Olives, Cherry Tomato, Hearts of Palm with Assorted Dressings  
Roast Vegetable Antipasto Platter  
Tomato, Caper, Bermuda Onion & Feta Cheese  
Bulgar Wheat, Cucumber, Parsley & Mint  
Sliced Seasonal Fruit Display

Pistachio Crusted Sea Bass with Blood Orange Butter Emulsion  
Pepper Crusted Beef Tender with Shallot Thyme Jus  
Vegetable Lasagna with Marinara Sauce  
Rosemary Yukon Potatoes  
Steamed Seasonal Vegetables

Mini Pastries & Pies



**The Hayes BBQ Buffet**  
**\$45.00**

Vegetable Chili  
Traditional Salad Bar with the Works  
Red Skin New Potato Salad  
Carrot & Red Cabbage Cole Slaw  
Macaroni Pasta Salad  
Sliced Watermelon Wedges  
Corn on the Cob with Chive Butter

From The BBQ Pit (Chef Charge of \$150.00):  
Hamburger, Veggie Burgers & All Beef Ball Park Hot Dogs  
Smoked BBQ Chicken  
Sliced Tomato, Bermuda Onions, Lettuce, Olives, Pickles  
Mayonnaise, Deli Mustard & Sweet Relish  
Hot Dog, Hamburger & Hoagie Buns

Ice Cream Sundae Station with Assorted Toppings  
Assorted Pies

## **DINNER - BUFFET**

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25 guest minimum or \$100.00 set up fee

Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Hot Teas  
Iced Tea & Assorted Sodas

### **The Mansion Dinner Buffet**

**\$69.00**

Variety of Dinner Rolls

Baby Field Greens, Artichoke Hearts, Jicama & Cherry Tomato Sprouts, Black Olives, Baby Corn,  
Shredded Cheese, Toasted Pine Nuts & Assorted Dressings

Hearts of Palm, Mandarin Orange, Edamame & Baby Frisée with Honey Granola Blueberry  
Vinaigrette

Antipasto Platter - Roasted Vegetables, Sweet Pepper Compote, Cured Olives, Prosciutto &  
Salami

Hearts of Palm, Haricot Vert, Roast Pepper & Tarragon Dijon Dressing

Cilantro Macadamia Nut Crusted Wahoo with Pickled Ginger & Papaya Relish

Charbroiled Chicken Breast with Artichoke, Fennel & Tomato Ragout

Basil Pesto Beef Tenderloin with Cabernet Shallot Reduction

Herb Garlic Roast Fingerling Potatoes

Steamed Seasonal Vegetables

Peach Tartlet, Assorted Gateaux & Mini French Pastries

### **The Edenvale Dinner Buffet**

**\$75.00**

Variety of Dinner Rolls

Salinas Field Greens, English Cucumber, Cherry Tomato, Dried Cranberries, Crumbled Gorgonzola  
with Basil Citrus Vinaigrette

Tender Hearts of Romaine, Parmesan Crisp, Focaccia Croutons & Caper Anchovy Dressing

Tomato, Cucumber, Bermuda Onion, Feta Cheese with Aged Balsamic Vinegar & Extra Virgin  
Olive Oil

Orzo Bay Shrimp & Pasta Salad with Fennel, Mushroom, Artichoke & Lemon Thyme Sherry  
Vinaigrette

Herb Crusted Pacific Salmon & Bay Scallops with Basil Pesto Butter Emulsion

Oven Roasted Free Range Chicken Breast with Apple Wood Smoked Bacon, Crimini Mushroom &  
Pearl Onion Ragout

Charbroiled Rib Eye of Beef Medallion with Horseradish Merlot Jus

Pesto Whipped Potatoes

Steamed Seasonal Vegetables

Mini Pastries Fruit Tartlets, Cannoli Cheesecake & Assorted Mousse Domes

**The San Francisco Adventure**

**\$82.00**

Variety of Dinner Rolls

**Russian Hill**

Baby Field Green Salad Bar

Plum Tomatoes, Cucumbers, Artichoke Hearts, Jicama, Black Olives, Baby Corn, Chick Peas, Sprouts, Focaccia Croutons, Enoki Mushrooms, Carrots, Toasted Pumpkin Seeds, Shredded Cheese & House Made Dressings

Lavender Pepper Crusted Beef Rib-Eye Medallion with Shallot Merlot Jus & Herb Aioli  
Horseradish

**Chinatown**

Chinese Chicken Salad, Crisp Garden Fresh Vegetables with Sesame Soy & Cilantro Vinaigrette

Pork & Shrimp Potstickers with Hot Mustard & Soy Sauce

Spicy Szechwan Beef & Broccoli with Chow Mein Noodles

**North Beach**

Caprese Salad, Fresh Buffalo Mozzarella, Vine Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze, Basil Pesto & Fresh Cracked Black Pepper

Bruschetta Station

Basil & Tomato, Green & Kalamata Olive, Artichoke & Sweet Pepper  
Garlic Herb Crostini

Pacific Seafood Chowder with Roasted Sweet Corn in a Sourdough Bowl

Wild Mushroom Ravioli with Light Caper Alfredo Crème  
Herb Garlic Bread

**Ghirardelli Square**

Mini Chocolate Pastries, Assorted Mousse Domes & Fruit Tartlets

## **DINNER – A LA CARTE**

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Dinner Entrées Accompanied By Chefs Selection of Fresh Seasonal Vegetables  
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Hot Teas Iced Tea & Lemonade

### **Create Your Own Dinner**

If You Wish To Have a Second Entrée Selection, Please Add \$6.00 per Person

#### **Soup**

**\$9.00**

Lobster & Cognac Crème with Dungeness Crab Meat & Chives

Fire Roast Sweet Corn Chowder with Spiced Rock Shrimp & Chipotle Crème

Vine Ripe Tomato Bisque with Basil Pesto Crème

Curry Carrot Puree with Sweet Coconut Milk, Tangy Yogurt & Spiced Pumpkin Seeds

#### **Salads**

**\$11.00**

The Mansion Caesar Salad

Hearts of Romaine, Anchovy, Caper Dressing, Parmesan Crisp & Focaccia Croutons

Haricot Vert, Hearts Of Palm & Roast Sweet Pepper

Baby Frisée, Belgian Endive, Cherry Tomato & Tarragon Dijon Vinaigrette

Baby Sonoma Field Greens

Pearl Tomato, Toasted Pistachio, Buffalo Mozzarella, Basil & Balsamic Dressing

Vine Ripe Golden Yellow & Red Tomatoes

Baby Arugula, Bermuda Onions, Fried Capers, Extra Virgin Olive Oil & Balsamic Glaze

Baby Red Oak Leaf Limestone & Belgian Endive

Cabernet Poached Pear, Crumbled Blue Cheese, Candied Pecans & Creamy Lemon Thyme  
Vinaigrette

#### **Chilled Appetizers**

Smoked Duck Breast & Wheat Berry Salad

Baby Red Oak Leaf Frisée, Limestone Lettuce, Sun Dried Cherry & Sherry Vinaigrette

**\$13.50**

Dungeness Crab Plum Wine Cured Salmon Timbale

Shaved Saffron, Fennel, Truffle, Chive Emulsion & Citrus Vinaigrette

**\$14.50**

Maine Lobster Medallion & Asparagus Spear Salad

Belgian Endive, Micro Greens, Basil, Mango Relish & Sesame Dressing

**\$18.00**

All Prices Subject to Current Sales Tax and Service Charges

**Hot Appetizers**

Portobello Mushroom Ravioli  
Watercress, Artichoke, Basil & Yellow Tomato Fondue  
**\$12.50**

Roast Tiger Prawn Bundle Wrapped in Prosciutto  
Baked Polenta Crescent, Chive & Rosemary Verjus Crème  
**\$14.50**

Dungeness Crab Cake  
Garlic, Pea Shoots, Black Bean, Pickled Ginger & Mango Relish  
**\$14.50**

**Poultry Entrées**

**\$34.00**

Sesame Cilantro Crusted Breast of Chicken  
Curry Quinoa Pilaf with Lemongrass Soy Jus

Free Range Breast of Chicken  
Stuffed with Artichoke, Sun Dried Tomato, Boursin Cheese with Herbed Polenta Crescents &  
Kalamata Olive & Pinot Noir Reduction

Slow Roast Muscovy Duck Breast  
Peruvian & Fingerling Potatoes & Juniper Berry Verjus Sauce

Crayfish, Shitake Mushroom, Tatsoi Greens, Stuffed Chicken Breast  
with Garlic Roast Banana, Fingerling Potatoes & Cilantro Ponzu Infused Demi

**Seafood Entrées**

**\$37.00**

Furikaki Spiced Bass Filet  
Cilantro Quinoa with Lemongrass Coconut Curry Crème

BBQ Spice Encrusted Pacific Salmon Steak  
Pesto Whipped Potatoes & Minted Citrus Relish

Jumbo Tiger Prawn & Diver Scallop Brochette  
Saffron Basmati Rice Pilaf & Kaffir Citrus Butter

Cilantro Crusted Mahi Mahi  
Macadamia Nut, Quinoa Pilaf & Spiced Black Bean Papaya Relish

Dungeness Crab Crusted Halibut  
Whipped Potatoes, Napa Cabbage, Shiitake Mushrooms & Lavender Honey Butter Emulsion

**Beef, Lamb, Pork & Veal Entrées**

Cumin Grilled Double Cut Pork Chop  
Spiced Whipped Yams, Warm Tomatillo Salsa Chipotle Jus  
**\$37.00**

Churrasco Grilled Hanger Steak  
Tender Braising Greens, Chimichurri Sauce  
**\$38.00**

Horseradish Charbroiled New York Steak  
Roast Golden Yukon Potato Wedges, Thyme Pinot Noir Sauce  
**\$39.00**

Pepper Crusted Beef Filet Mignon  
Portobello Mashed Potatoes, Garlic Sage Demi-Glace  
**\$39.00**  
Wrapped in Bacon add \$2.00

Sage Garlic 10 oz Veal Chop  
Asparagus Risotto, Green Peppercorn Cognac Jus  
**\$41.00**

Lavender Dijon Crusted Lamb Rack  
Herb Polenta Crescents, Mint & Garlic Cabernet Sauce  
**\$44.00**

**Combination Plate Entrées**

**\$50.00**

Filet of Beef & Lobster Tail  
Truffle Whipped Potatoes, Shallot Thyme Jus & Citrus Butter Sauce

Grilled Free Range Chicken Breast & Tiger Prawn Bundle  
Rosemary Garlic Golden Yukon Potato Wedges, Shiitake Marsala Sauce & Chive Butter Emulsion

Beef Tenderloin & Tarragon Crusted Salmon  
Basil Pesto Whipped Potatoes with Horseradish Demi & Tomato Capers Fondue

**Vegetarian Option**

**\$32.00**

Baked Tofu Stuffed with Thai Style Mushrooms  
Braised Ginger, Tatsoi & Warm Garlic Soy Vinaigrette

Herb Roast Portobello, Crispy Vine Ripe Tomato & Grilled Eggplant Tower  
Carrot Curry Coulis

Grilled Eggplant Cannelloni  
Grilled Eggplant, Roasted Vegetables, Braised Greens & Golden Yellow Tomato Coulis

All Prices Subject to Current Sales Tax and Service Charges

**Dinner Desserts**

**\$9.50**

**Chocolate Marquise**

Chocolate Mousse & Ganache, Chocolate & Caramel Sauces

**Individual Tiramisu**

Coffee Soaked Genoise, Mascarpone & Chocolate Sauce

**Baked Peach Almond Flan Tart**

Almond Flan, Custard, Peaches, Almonds, Caramel Sauce & Wild Berry Coulis

**Mocha Tower**

Chocolate Sponge, Mocha Mousse Ganache & Chocolate Sauce

**Baked Lemon Berry Tartlet**

Fresh Berries, Lemon Filling & Raspberry Sauce

**Mango Raspberry Mousse**

Sponge Cake, White Chocolate, Mango Mousse, Chocolate Raspberry Mousse, Mango Glaze,  
Chocolate Sauce & Berry Kiwi Coulis



## HORS D'OEUVRES

50 pieces minimum per order  
Butler Passed Hors d'Oeuvres - \$50.00 per butler

### Vegetarian Selections

#### Chilled

Assorted Bruschetta with Tomato, Basil, Artichoke, Green & Kalamata Olive	\$3.75 each
Strawberry & Brie Cheese on Marble Rye Round	\$3.75 each
Port Wine Poached Pear on Gorgonzola Sourdough Crostini	\$3.75 each
California Roll, Wasabi, Pickled Ginger & Soy	\$4.25 each

#### Hot

Curry Vegetable Samosas with Coriander Chutney	\$3.75 each
Vegetable Egg Roll with Sweet & Sour Dipping Sauce	\$3.75 each
Spinach & Feta Cheese Phyllo Triangle with Dill Cucumber Yogurt	\$3.75 each
Forest Mushroom Strudel with Cognac Chive Crème	\$4.25 each

### Beef, Ham and Lamb Selections

#### Chilled

Prosciutto wrapped Melon Ball	\$4.00 each
Asparagus Spears wrapped in Black Forest Ham & Honey Mustard	\$4.25 each
Pepper Crust Beef Carpaccio on Pumpernickel Baby Arugula Creole Mustard Aioli	\$4.25 each

#### Hot

Beef or Chicken Mini Taquitos with Chipotle Salsa	\$4.00 each
Polynesian Beef Mushroom Brochette with Pineapple Teriyaki Glaze	\$4.25 each
Mini Beef Wellington	\$5.00 each
Cilantro Crusted Lamb Chop with Curry Cucumber Yogurt	\$5.00 each

### Chicken and Duck Selections

#### Chilled

Chicken Papaya Salad on Belgian Endive Spear	\$3.75 each
Roast Duck Grape Salad on Endive Spear	\$4.25 each

#### Hot

Sesame Chicken Sate with Spicy Peanut Sauce	\$4.25 each
Charbroiled Chicken & Black Bean Quesadilla	\$4.25 each
Spiced Chicken Potstickers with Hot Mustard Soy Dipping Sauce	\$4.25 each

### Seafood Selections

#### Chilled

Smoked Salmon Pinwheel, Tobiko Caviar on Pumpernickel Crostini	\$4.25 each
Sesame Crusted Ahi Tuna on Won Ton Crisp with Wasabi Crème	\$4.25 each
Crab & Mango Salad in Crisp Phyllo Cup	\$4.25 each
Tequila Marinated Tiger Prawns & Spicy Caper Cocktail Sauce	\$4.25 each
Assorted Sushi Rolls, Wasabi, Pickled Ginger & Soy	\$4.75 each

#### Hot

Smoked Salmon Quiche, Tobiko Caviar & Sour Cream	\$4.25 each
Coconut Crusted Prawn with Spicy Cocktail Sauce	\$4.75 each
Tiger Shrimp Risotto Fritter with Caper Tomato Compote	\$4.75 each
Dungeness Crab Cake with Sweet Pepper Relish	\$4.75 each

## RECEPTION DISPLAYS

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TRAY SERVES UP TO 25 GUESTS  
PLATTER SERVES UP TO 50 GUESTS

### THE MANSION CHEESE BOARD

TRAY \$190.00 & PLATTER \$375.00

Domestic & Imported Cheese, Dried Fruit, Nuts, Sliced Baguettes & Cracker

### CALIFORNIA CRUDITÉS PLATTER

TRAY \$165.00 & PLATTER \$325.00

Vegetables, Dips & Relishes

### FRESH FRUIT BROCHETTES

TRAY \$165.00 & PLATTER \$325.00

Strawberries, Pineapple, Seasonal Melons & Honey Mint Yogurt

### ANTIPASTO DISPLAY

TRAY \$190.00 & PLATTER \$375.00

Vegetables, Artichoke, Olive, Pesto, Buffalo Mozzarella, Hearts of Palm, Prosciutto & Salami

### SMOKED NORWEGIAN SALMON PLATTER

TRAY \$250.00 & PLATTER \$480.00

Traditional Condiments & Mini Bagels

### BEEF CARPACCIO BOARD

TRAY \$250.00 & PLATTER \$480.00

Peppered Beef Tenderloin with Napa Valley Whole Grain Mustard  
Garlic Extra Virgin Olive Oil, Baby Arugula, Fried Capers, Bermuda Onions & Pumpnickel

### BAKED WHEEL OF BRIE EN CROUTE

TRAY \$115.00 & PLATTER \$225.00

Pistachio, Nuts, Sun Dried Tomato, Kalamata Olives & Baked In Flaky Puff Pastry

### SEAFOOD & RAW BAR

TRAY \$325.00 & PLATTER \$635.00

Dungeness Crab Legs, Jumbo Tiger Prawns, Oysters, Ice Bay Scallop, Rock Shrimp Ceviche &  
Blue Crab Bay Shrimp with Cocktail Lemons, Cocktail Sauces & Raspberry Mignonette

### SMOKED FISH DISPLAY

TRAY \$275.00 & PLATTER \$530.00

Smoked Eel, Trout, Scallops, White Fish, Peppered Mackerel & Traditional Garnitures

## ACTION STATIONS

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20 Guest Minimum or \$50.00 Setup Fee  
Chef's Charge - \$150.00 Per Chef

### **Willow Glen Pasta Bar**

Penne Tri-Color, Cheese Tortellini & Mushroom Ravioli  
Fresh Herbs, Garlic, Homemade Pesto, Spicy Marinara & Alfredo Sauces  
\$17.00 per Person

### **The Mansion Taco Bar**

Choice of Two - Charbroiled Chicken, Marinated Flank Steak or Spiced Bay Shrimp  
Sweet Peppers, Bermuda Onions, Guacamole, Salsa Fresca with Tomatillo Salsa  
Crispy Corn Tortillas & Soft Flour Tortillas  
\$17.00 per Person

### **Shanghai Noodle Bar**

Tender Beef Soy Marinated Chicken & Spiced Rock Shrimp  
Roasted Peanuts, Bean Sprouts, Green Onion, Carrots, Fried Tofu, Broccoli Florets,  
Cilantro, Fresh Ginger, Sesame Oil, Sweet Garlic Chili & Hoisin Sauce  
\$17.00 per Person

## CARVING STATIONS

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20 Guest Minimum or \$50.00 Setup Fee  
Chef's Charge - \$150.00 Per Chef

### **Slow Roast BBQ Beef Brisket** \$295.00

Jalapeño Muffins with Sweet BBQ Onion Relish & Horseradish

### **Herb Garlic Roast Steamship of Beef** \$790.00 for 150 Guests (Minimum)

Horseradish, Napa Valley Mustard, Pesto Aioli & Mini Dollar Rolls

### **Garlic Sage Roast Breast of Tom Turkey** \$245.00

Orange & Cranberry Relish, Pommery Mustard & Mini Dollar Rolls

### **Pistachio Herb Roast Leg of Lamb** \$325.00

Kalamata Olive & Rosemary Jus with Savory Pita Bread

### **Three Pepper Crusted Prime Rib of Beef** \$375.00

Shallot & Thyme Reduction, Whole Grain Mustard & Roast Garlic Aioli  
Sourdough Rolls & Honey Walnut Biscuits

## BEVERAGE PACKAGES (FIVE HOUR MAXIMUM)

All Packages Include Assorted Soft Drinks, Juices & Infused Waters

	First Hour Full Bar Per person	Additional Hour Full Bar Per person	First Hour Beer & Wine Only Per person	Additional Hour Beer & Wine Only Per person
<b>House Select</b>	\$18	\$14	\$15	\$11
<b>Sommelier Select</b>	\$20	\$16	\$16	\$12
<b>Super Premium</b>	\$24	\$20	\$19	\$15

All of our Packages above are based on unlimited consumption for the period of time selected.

### Dolce Hayes Mansion Wine Offerings

#### House Select Wines

House Wines are priced at \$32 per bottle based on a per bottle consumption basis.

#### Sommelier Select Wines

Sommelier Select Wines start at \$40-\$48 per bottle based on a per bottle consumption basis.

#### Super Premium Wines

Super Premium Wines start at \$50-\$55 per bottle based on a per bottle consumption basis.

*Due to our location in the heart of the wine making region of the United States, the hotel offers a variety of wines based on our relationships with local Californian vineyards & their availability of vintages.*

#### Domestic Beer Selection

Budweiser, Bud Light, Coors Light

#### Imported Beer Selection

Corona, Heineken, Sierra Nevada, Anchor Steam, Blue Moon

#### Craft Beer Selection

The hotel offers a selection of craft beers based on seasonal selections

#### House Select Liquor

Svedka Vodka, Royal Gate Gin, Cutty Sark Prohibition Edition Scotch, Jim Beam Bourbon, Sauza Tequila, Cruzan Rum, Korbel Brandy

#### Sommelier Select Liquor

Hanger One Vodka, Boodles Gin, Herradura Silver, Eagle Rare Bourbon, Dewars "White Label" Scotch, Flor De Cana, Martell VS Cognac

#### Super Premium Liquor

Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver, Crown Royal Bourbon, Chivas Regal Scotch, Bacardi Rum, Hennessy VS Cognac

## HOSTED BEVERAGE PRICING

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### **Beer & Wine**

House Select Wine .....	\$10
Sommelier Select Wine .....	\$14
Super Premium Wine .....	\$16
Domestic Beers .....	\$7
Premium Beers .....	\$8

### **Liquors**

House Select Liquor .....	\$10
Sommelier Select .....	\$12
Super Premium .....	\$14

### **Non-Alcoholic**

Assorted Soft Drinks .....	\$4
Bottled Water .....	\$4
Assorted Juices .....	\$5
Fruit & Berry Punch .....	\$67 per gallon
Martinelli's Sparkling Cider ...	\$26 per bottle

### **Wine Corkage Policy**

Corkage Fee - \$25 per 750ml bottle  
Larger bottle formats subject to additional charges

### **Sangria Rita**

Sauza Tequila with Cointreau Orange Liqueur and a Mixture of Finest White Wines ...\$12

**Ice Luge Vodka Bar** ~\$250 Setup Fee, available only as an addition to a Hosted Bar  
*Specialty cocktails offered at luge bar (select one):*

### **Speakeasy Special**

Absolut Vodka with White Cranberry Juice & Fresh Cucumber ...\$10

### **Raspberry Martini**

Ketel One Citroen Vodka with Chambord Black Raspberry Liqueur & Fresh Lemon Juice... \$12

### **Arnold Palmer Fade**

Belvedere Vodka and Grand Marnier Liqueur mixed with Ice Tea & Lemonade ...\$12

### **Labor Charges**

Bartender... \$200 per bartender

The sale and service of alcoholic beverages is regulated by the State of California Liquor Commission and, as licensee, Dolce Hayes Mansion is responsible for the administration of these regulations. Therefore, it is the policy of the Dolce Hayes Mansion that liquor of any type cannot be brought into the Hotel from any source.

## CASH BEVERAGE PRICING

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*Pricing based on single drink. Request of doubles or martinis will incur additional fees.*

### Beer & Wine

House Select Wine .....	\$11
Sommelier Select Wine .....	\$15
Super Premium Wine .....	\$17
Domestic Beers .....	\$8
Premium Beers .....	\$9

### Liquors

House Select .....	\$11
Sommelier Select .....	\$13
Super Premium .....	\$15

### Non-Alcoholic

Assorted Soft Drinks .....	\$5
Bottled Water .....	\$5
Assorted Juices .....	\$6
Fruit & Berry Punch .....	\$67 per gallon
Martinelli's Sparkling Cider ...	\$26 per bottle

### Wine Corkage Policy

Corkage Fee - \$25 per 750ml bottle  
Larger bottle formats subject to additional charges

### Labor Charges

Bartender... \$200 per bartender

The sale and service of alcoholic beverages is regulated by the State of California Liquor Commission and, as licensee, Dolce Hayes Mansion is responsible for the administration of these regulations. Therefore, it is the policy of the Dolce Hayes Mansion that liquor of any type cannot be brought into the Hotel from any source.