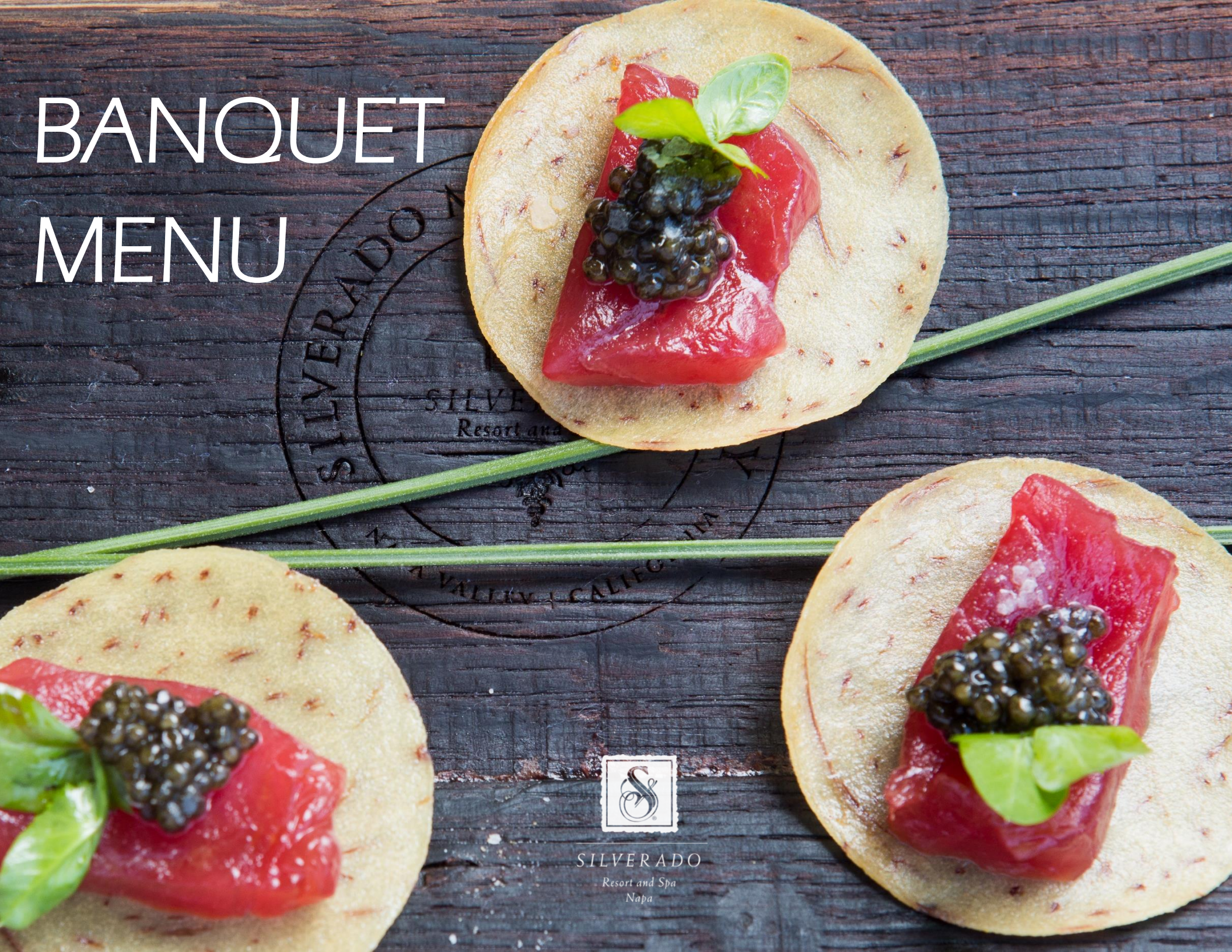


# BANQUET MENU



SILVERADO  
Resort and Spa  
Napa



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# BREAKFAST

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

Served for up to 90 minutes.



## PLATED BREAKFAST

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### 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

### 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

## CONTINENTAL BREAKFAST

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### 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

### 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



# 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



## 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

## 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



# BREAKFAST ACTION STATIONS

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

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## BELGIAN WAFFLE STATION

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

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## GRIDDLED FRENCH TOAST

Warm Maple Syrup | Vanilla Crème Fraîche | Toasted  
Almonds

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## 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

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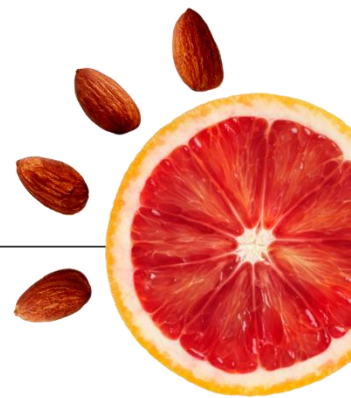
## \*MADE TO ORDER OMELETS & FRITTATAS

Whole Eggs, Egg Whites and Egg Beaters | Diced Ham,  
Chopped Bacon, Shredded Cheese, Asparagus | Grilled  
Vegetables, Onions, Sweet Peppers, Mushrooms,  
Tomatoes and Spinach

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## \*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



# BREAKFAST ENHANCEMENTS

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

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

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

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

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

ASSORTED COLD CEREALS with Skim, 2% and Whole Milk

BREAKFAST POTATOES | Select one

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

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

SCRAMBLED FARM FRESH EGGS or Egg Whites

SLICED SEASONAL FRUIT and Berries

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

BREAKFAST MEATS | Select two

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

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

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

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



# BOXED BREAKFAST

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## WELLNESS CENTER

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

## EARLY RISER

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



## CREATE YOUR OWN BOXED BREAKFAST

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Hard Boiled Eggs

Whole Fruit

Cliff Bars, Power Bars, Granola Bars

Bagel and Cream Cheese

Bag of Trail Mix

## BREAKFAST SANDWICH

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Scrambled Eggs, Ham and Swiss Cheese on a Flaky  
Croissant

Scrambled Eggs, Bacon and Cheddar Cheese on an  
English muffin

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

# REFRESHMENTS

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All Day Coffee Break: Freshly Brewed Starbucks Coffee | Decaffeinated Coffee |  
Selection of International Teas

Freshly Brewed Starbucks Coffee | Iced Tea or Homemade Lemonade

Hot Chocolate with Whipped Cream and Chocolate Shavings

Freshly Squeezed Juice: Orange and Grapefruit

Cranberry, Apple, Tomato or V-8 Juice

Assorted Soft Drinks

Fiji Bottled Water, Still and Sparkling

Assorted Bottled Iced Tea, Juices | Powerade, Gatorade

Red Bull and Sugar Free Red Bull Energy Drinks

Assorted Bottled Odwalla or Naked Fruit Smoothies

Individual Starbucks Frappuccino

750 ml Perrier or Fiji Bottled Waters

Homemade Fruit Smoothies:

Green Tea, Orange Banana or Mixed Berry

ESSENCE WATERS

Orange Blueberry | Honeydew Sage

Cucumber Mint | Raspberry Lime





# MORNING AND AFTERNOON THEMED BREAKS

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BENTO BOAT | Assortment of Cheese,  
Gourmet Crackers and Fruit

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

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

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

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

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

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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)

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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



# A LA CARTE MORNING BREAK ITEMS

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ASSORTED BREAKFAST BAKERIES with Sweet Butter and Fruit Preserves

ASSORTED BISCOTTI

ASSORTED BAGELS with Flavored Cream Cheeses

SLICED SEASONAL FRESH FRUIT and Berries

FRESH FRUIT SKEWERS with Yogurt Dipping Sauce

ASSORTED WHOLE FRESH FRUIT

INDIVIDUAL YOGURTS

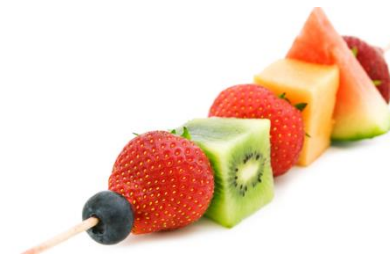
MARKET FRESH FRUIT MARTINIS | Greek Yogurt, Layered with Berries and Granola

ASSORTED COLD CEREALS with Milk

ASSORTED GRANOLA | Energy and Protein Bars

BAG OF TRAIL MIX

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





# PLATED LUNCHEONS

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

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## 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

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## TWO

Basil Tomato Bisque with Cheddar Cheese  
Croutons  
\*Blackened Scottish Salmon Salad: Spinach,  
Frisée, Baby Greens,  
Tomatoes, Radishes, Citrus Vinaigrette  
Strawberry Mango Cheesecake

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## 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

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## 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

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## 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



# PALEO & CELIAC LUNCH

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Choice of one from each course.

*\$60.00++ per person*

## SALAD

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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

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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

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Coconut Walnut Panna Cotta, Marinated  
Fruit and Raspberry Coulis

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







# LUNCH BUFFETS

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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

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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

## SANDWICH SHOP

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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





## 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



### 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



## 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

### 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



\* 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 BBO Brushed Grilled Salmon | Mustard BBO 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

### 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







# LAZY SUSAN FAMILY STYLE LUNCHES

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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

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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



## SPA LUNCH

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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

# BOXED LUNCHES

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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

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Fruit Salad

Jicama Cole Slaw

Orzo Pasta Salad

German Potato Salad with Mustard

## SANDWICHES

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*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

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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



# A LA CARTE AFTERNOON BREAK ITEMS

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INDIVIDUAL BAGS OF CHIPS, PRETZELS  
AND POPCORN

INDIVIDUAL BAGS OF TRAIL MIX

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

CHOCOLATE DIPPED DRIED FRUITS

ASSORTMENT OF GOURMET ROASTED  
NUTS

MINIATURE CANDY BARS  
(approx. 30 pieces per basket)

ASSORTED TEA SANDWICHES

MINIATURE FRUIT TARTS AND ÉCLAIRS

CHOCOLATE AND YOGURT COVERED  
PRETZELS

TRADITIONAL CHOCOLATE  
BROWNIES AND BLONDIE'S

ASSORTED FRESH BAKED COOKIES

CHOCOLATE DIPPED STRAWBERRIES



# HORS D'OEUVRES

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Minimum order of 25 pieces per item.



## COLD

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\*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

\*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

\*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

## HOT

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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

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

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



# RECEPTION DISPLAYS

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## DRY SNACKS | all based on 25 guests

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

Kettle Popcorn

Deluxe Mixed Nuts

Terra Vegetable Chips

Display of Crisp Tortilla Chips, Salsa and  
Guacamole

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## QUESO FUNDIDO

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

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## 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

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

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## 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

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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



## RECEPTION DISPLAYS (CONT.)

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### 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

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### 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

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### 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

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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

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### DESSERT STATION

Chef's Selection of Miniature Desserts

Freshly Brewed Coffee, Decaffeinated

Coffee and a Selection of International Teas



# RECEPTION ACTION STATIONS

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



## MINI TACOS

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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

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## PAELLA

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

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

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

## TUSCAN RISOTTO | choice of two

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\*Sweetwater Shrimp and Chive

Portobello and Asparagus

Truffle and Forest Mushroom

Sweet Pea, Pancetta and Tomato

Grilled Chicken, Cheese and Basil Pesto

## EDIBLE MARTINIS | made to order

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\*Sesame-Soy Tuna, Wasabi Caviar, Ginger  
Sake

Shaved Vegetable, Grape Tomato, Lemon  
Dill Vodka

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

## PASTA | choice of two pastas and two sauces

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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

## CRAB CAKES

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Jumbo Lump Crab sautéed to order in Sweet  
Drawn Butter

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

# RECEPTION ACTION STATIONS (CONT.)

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



## GORDITA / SOPE

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Green Chili Pork

Braised Beef Barbacoa

Chili Roasted Vegetables

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

Guacamole, Roasted Salsa, Pico de Gallo,  
Crema

## TORTA | choice of two

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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

## SUSHI | rolled to order | Sushi Chef required

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\*Assortment of Nigiri, Maki Rolls and Sashimi

Pickled Ginger, Wasabi, Soy Dipping Sauce  
and Chili Sauce

## MOROCCAN NIGHTS

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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

## KORIN HIBACHI SATE STATION | choice of three | outdoor only

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\*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



# THE CARVING BOARD

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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.

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PORTOBELLO AND OVEN ROASTED  
VEGETABLE STRUDEL | serves 15 guests  
Mozzarella and Sweet Tomato-Basil Coulis

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CHICKEN MUSHROOM EN CROUTE  
serves 25 guests  
Mushroom Duxelle, Black Truffle Demi, Sweet  
Pepper Mustard

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HERB ROASTED TURKEY BREAST  
serves 20 guests  
Multigrain and Silver Dollar Rolls, Dijon  
Mustard, Pesto Mayonnaise, Cranberry Relish

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\*FIVE-PEPPER TENDERLOIN OF BEEF  
serves 15 guests  
Assorted Rolls, Béarnaise and Bordelaise  
Sauces

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CHILI RUBBED PORK STEAMSHIP  
serves 35 guests  
Jalapeño Corn Bread Muffins, Mango-  
Pineapple Salsa and Chimichurri Sauce

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\*AGED HICKORY SMOKED STRIPLOIN  
serves 30 guests  
Petite Rolls and Blueberry Demi Glace

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\*SALT AND PEPPER CRUSTED PRIME  
RIB OF BEEF  
serves 40 guests  
Silver Dollar Rolls, Au Jus, Horseradish and  
Horseradish Cream



# THEMED RECEPTION STATIONS

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## EUROPEAN

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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

## LATIN AND SOUTH AMERICAN

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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

## 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

*Enhance the Pad Thai Station with Shrimp for an  
additional cost per person*

## NORTH AMERICAN

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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





# 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

## 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

\* 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

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

## ONE

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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

## TWO

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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

## THREE

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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

## FOUR

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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



# THREE COURSE PLATED DINNERS, DUO PLATES



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

## ONE

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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

## 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

## THREE

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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

## FOUR

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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





# 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

## 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



# DINNER BUFFETS (CONT.)

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



## FRENCH CHATEAU

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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

## LATIN

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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

# DINNER BUFFETS (CONT.)

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



## SOUTHWEST

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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

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

## 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

*n*

# AFTER DINNER ENHANCEMENTS

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

## SOUTH OF THE BORDER

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Warm Churros  
Mexican Flan  
Ancho Chile Pie  
Margarita Cheesecake

## TASTE OF ITALY

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Tiramisu  
Chocolate Orange Amaretto Cake  
Cannoli  
White and Dark Chocolate Biscotti

## ALL THINGS CHOCOLATE

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Chocolate Covered Bananas  
Chocolate Fudge Brownies  
Chocolate Dipped Strawberries  
Chocolate Truffles



# BAR SELECTION

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## SELECT BRANDS

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

## PREMIUM BRANDS

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

## HOSTED BAR

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

Select Brands

Premium Brands

Margaritas, Traditional and Prickly Pear

Premium Martinis

Domestic Beer

Imported Beer

House Wine

Soft Drinks

Bottled Water

Cordial and Cognacs

## CASH BAR

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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

Premium Brands

Margaritas, Traditional and Prickly Pear

Premium Martinis

Domestic Beer

Imported Beer

House Wine, by the glass

House Wine, by the bottle

Soft Drinks

Bottled Water

Cordial and Cognacs

# BANQUET WINE LIST

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## SPARKLING WINE

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Campo Viejo Brut Cava

Campo Viejo Pinot Noir Cava

Moet & Chandon Imperial

Beau Joie Brut

## WHITE WINE

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Tier 1

House Chardonnay House

Robert Mondavi Pinot Grigio

Robert Mondavi Sauvignon Blanc

Robert Mondavi Chardonnay

Rodney Strong Sauvignon Blanc

Rodney Strong Chardonnay

Tier 2

Brancott Sauvignon Blanc

Clos du Bois Sauvignon Blanc

Clos du Bois Chardonnay

Napa Cellars Chardonnay

J Vineyards Pinot Gris

Murphy Goode Sauvignon Blanc

Murphy Goode Chardonnay

Kim Crawford Chardonnay

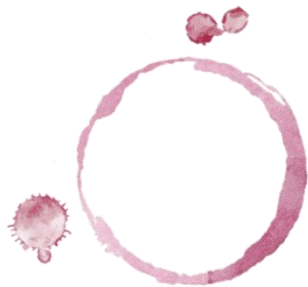
Tier 3

Sonoma Cutrer Chardonnay

Cakebread Sauvignon Blanc

Caymus Conundrum White Blend

Ferrari Carrano Chardonnay



# BANQUET WINE LIST (CONT.)

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## RED WINE

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### Tier 1

House Merlot

House Cabernet Sauvignon

Robert Mondavi Merlot

Robert Mondavi Cabernet Sauvignon

Rodney Strong Merlot

Rodney Strong Cabernet Sauvignon

Mirassou Pinot Noir

### Tier 2

Clos du Bois Pinot Noir

Clos du Bois Cabernet Sauvignon

Murphy Goode Pinot Noir

Starmont Merryvale Cabernet Sauvignon

Napa Cellar Cabernet Sauvignon

BV Napa Cabernet Sauvignon

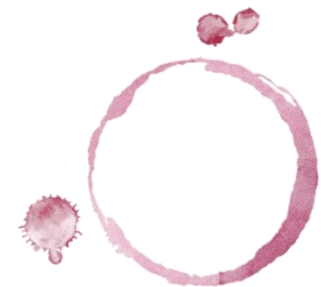
### Tier 3

Estancia Meritage

Whitehall Cabernet Sauvignon

Au Bon Climat Pinot Noir

BR Cohn Single Vintage Cabernet Sauvignon





# POLICIES

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## GUARANTEE

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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

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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

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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

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

## DÉCOR

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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

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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

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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 8%. 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.

\$500 bar minimum for two hours.