

The Corporate Planner Package

\$42.95 Per Person

The Corporate Planner Package Includes One Meeting Room Rental, Three Breaks and Lunch.
Package is Based on a Minimum of 20 people.

Early Morning Break

Freshly Brewed Coffee & Teas, Fresh Orange Juice, Seasonal Fresh Fruit, Assorted Danish, Muffins, & Flaky Croissants

Mid-Morning Break

Freshly Brewed Coffee & Teas, Assorted Soft Drinks, Bottled Water & Iced Tea

Lunch Selections

Choose One of the Following:

Salads

Crispy Chicken Caesar
Southwest Chicken
Valley Trio
Asian Chicken
Fresno Cobb

Sandwiches

Downtown Deli
Cobb Club
California Focaccia Turkey
Stack

Entrees

Stuffed Pork Loin
Cashew Chicken Stirfry
Traditional Lasagna
Boneless Breast of Chicken

Buffet

Deli Bar Buffet
Market Deli Buffet
Three Foot Hoagie Buffet
**40 Person Minimum
For Buffet**

Mid-Day Break

Brownies & Cookies, Assorted Soft Drinks, Bottled Water & Iced Tea

Specialty Breaks

Continental Breakfast

\$9.95 Per Person

Chilled Orange & Cranberry Juice,
Assorted Breakfast Pastries & Breads,
Fruit Preserves & Butter. Freshly
Brewed Coffee & Teas

Deluxe Continental Breakfast

\$12.95 Per Person

Chilled Orange & Cranberry Juice
Sliced Fresh Fruit, Assorted Breakfast
Pastries & Breads, Fruit Preserves &
Butter. Freshly Brewed Coffee & Teas

The Natural Break

\$12.95 Per Person

Colorful Display of Sliced Fresh Fruit,
Assorted Yogurts, Granola Mix,
Orange, Cranberry & Apple Fruit Juices,
Freshly Brewed Coffee & Teas

Bagel Mania

\$10.95 Per Person

Chilled Orange & Cranberry Juice,
Assorted Bagels & Cream Cheeses with
Mini Croissants. Fruit Preserves &
Butter. Freshly Brewed Coffee & Teas

At the Movies

\$7.95 Per Person

Popcorn, Warm Soft Pretzels, M & M's
and Chocolate Frosted Brownies with
Assorted Sodas & Bottled Waters

Crunch N' Munch Snack Buffet

\$8.75 Per Person

Assorted Cookies, Pretzels, Potato Chips
& Tortilla Chips Served with Ranch Dip,
Fresh Salsa, Hot Chili Con Queso Dip &
Assorted Sodas & Bottled Water

A La Carte Items

Starbucks by the Gallon - \$44.00	Coffee by the Gallon - \$32.00	Soft Drinks - \$2.25	Fruit Juice by the Bottle - \$3.25
Starbucks by the Pot - \$22.00	Coffee by the Pot - \$16.00	Hot Tea - \$1.95	V-8 Juice - \$3.25
Fruit Punch by the Gallon - \$21.00	Lemonade by the Gallon - \$21.00	Bottled Water - \$2.25	Hot Chocolate - \$2.75
Bottled Mineral Water - \$3.50	Bottled Spring Water - \$1.95	Herbal Tea - \$2.95	Sliced Fresh Fruit - \$3.50
Ice Cream Bars - \$3.00	Fruit Yogurts - \$2.75	Whole Fruit - \$1.95	Granola Candy Bars - \$2.75
Iced Tea By the Gallon - \$29.00		Soda by the Pitcher - \$14.00	
Assorted Danish by the Dozen - \$28.00		Bagels & Cream Cheese by the Dozen - \$32.00	
Assorted Muffins by the Dozen - \$28.00		Brownies by the Dozen - \$26.00	
Assorted Donuts by the Dozen - \$26.00		Assorted Cookies by the Dozen - \$26.00	
Croissants by the Dozen - \$32.00		Cheese Cake Bites by the Dozen - \$34.00	
		Assorted Mini Desserts - \$95.00 per 50	

All Prices Are Subject to 21% Service Charge and Applicable Sales Tax

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Plated Breakfast Selections

All Breakfast Entrees Include Freshly Brewed Coffee & Teas

The Traditional Breakfast

\$14.95 Per Person

Chilled Orange Juice, Fresh Scrambled Eggs, Crispy Bacon & Sausage Links, Breakfast Potatoes, Basket of Assorted Breakfast Pastries & Breads, Fruit Preserves

The Fresno Breakfast

\$15.95 Per Person

Chilled Orange Juice, Fresh Scrambled Eggs with Diced Ham & Cheese, Crisply Bacon & Sausage Links, Breakfast Potatoes, Basket of Assorted Breakfast Pastries & Breads, Fruit Preserves

The Home Style Breakfast

\$15.95 Per Person

Chilled Orange Juice, Fresh Scrambled Eggs, Buttermilk Biscuits & Country Gravy, Breakfast Potatoes, Basket of Assorted Breakfast Pastries & Breads, Fruit Preserves

Quiche Lorraine

\$15.95 Per Person

Chilled Orange Juice, Grilled Country Ham, Potatoes O'Brien, Basket of Assorted Breakfast Pastries & Breads, Fruit Preserves

Broccoli & Ham Quiche

\$15.95 Per Person

Chilled Orange Juice, Crispy Bacon & Sausage Links, Potatoes O'Brien, Basket of Assorted Breakfast Pastries & Breads, Fruit Preserves

South of the Border Breakfast

\$15.95 Per Person

Chilled Orange Juice, Warm Tortilla Filled with Scrambled Eggs, Chorizo, Cheddar & Monterey Jack Cheese, Breakfast Potatoes, Basket of Assorted Breakfast Pastries & Breads, Fruit Preserves

Breakfast Buffets

All Breakfast Buffets Include Freshly Brewed Coffee & Tea & are Designed to Remain Open for One Hour
Buffets are Based on a Minimum of 40 People

Sunrise Breakfast Buffet

\$16.95 Per Person

Assorted Chilled Juices, Chopped Seasonal Fruit, Fresh Scrambled Eggs, Crispy Bacon & Sausage Links, Breakfast Potatoes, Basket of Assorted Breakfast Pastries & Breads, Fruit Preserves

Country Breakfast

\$17.95 Per Person

Assorted Chilled Juices, Chopped Seasonal Fruit, Fresh Scrambled Eggs with Diced Ham, Quiche Lorraine, Buttermilk Biscuits & Country Gravy, Crispy Bacon & Sausage Links, Potatoes O'Brien

The San Joaquin Brunch

\$22.95 Per Person

Assorted Chilled Juices, Chopped Seasonal Fruit, International Cheese Display, Fresh Scrambled Eggs, Eggs Benedict, Your Choice of One Hot Item from Lunch Buffet Selection, Cheese Blintzes with Fruit Sauce, Crispy Bacon, Country Sausage, Country Ham, Potatoes O'Brien, Rice Pilaf, Medley of Fresh Vegetables, Tossed Fresh Greens, Red Potato Salad, Cucumber Salad, Assorted Breakfast Pastries & Breads, Fruit Preserves

Tempting Additions

Omelet Station... Let Our Culinary Staff Prepare Omelets Right in Front of You!

\$4.95 Per Person

Hand Passed Mimosa's Make Any Breakfast Extra Special!

\$5.25 Per Glass

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Lunch Entrees

All Plated Lunches Include a Garden Salad with Mixed Greens, Julienne Carrots, Red Cabbage & Ripe Tomatoes Served with Ranch & Italian Dressing, Chef's Selection of Harvest Vegetables, Your Choice of Rice Pilaf, Roasted Red Potatoes *or* Garlic Mashed Potatoes, Sourdough Rolls & Butter, Coffee, Iced Tea, Water Service & Chefs Choice Dessert

Santa Maria Style Tri-Tip

\$20.95 Per Person

Sliced Tri-Tip Marinated Santa Maria Style Topped your Choice of Kentucky Whiskey or Chipotle Demi Glaze

Boneless Breast of Chicken

\$18.95 Per Person

Grilled or Sautéed Breast of Chicken Topped with Your Choice of Marsala Sauce, Sesame Ginger Glaze or Vera Cruz Sauce

Stuffed Pork Loin

\$18.95 Per Person

Pork Loin Stuffed with Wild Mushrooms then Sliced & Served with a Rosemary Sauce

Opened Face New York Sandwich

\$22.95 Per Person

8 oz. NY Steak Broiled to Perfection & Served on a Grilled Sourdough Bread Topped with Onion Rings, Served with Steak Fries

Chicken Parmesan

\$19.95 Per Person

Tender Breast of Chicken Lightly Breaded & Cooked to a Golden Brown & Smothered with Marinara Sauce & Mozzarella Cheese. Served with Linguine Topped with Marinara Sauce & Parmesan Cheese

Cashew Chicken Stirfry

\$18.95 Per Person

Tender Pieces of Chicken Sautéed with Soy Sauce, Fresh Garlic, Julianne of Carrots, Celery, Ginger & Scallions. Served with Steamed White Rice and Garnished with Sainfun Noodles

Traditional Lasagna

\$17.95 Per Person

Fresh Noodles Layered with a Trio of Cheeses, Ground Beef & Our Own Rich Italian Meat Sauce. Garnished with Fresh Parsley & Parmesan Cheese

Chicken Pasta Florentine

\$18.95 Per Person

Grilled Breast of Chicken Laid Over a Bed of Penne Pasta Tossed with Fresh Garlic, Roasted Red Bell Peppers, Spinach & Pine Nuts. Topped with Fresh Parmesan Cheese

Pacific Northwest Salmon

\$20.95 Per Person

Grilled, Seared or Poached Salmon with Lemon Basil Hollandaise Sauce

Lunch Entrée Salads

All Salads are Served with Sourdough Rolls & Butter, Coffee, Iced Tea, Water Service & Choice of Dessert.

Crispy Chicken Caesar Salad

\$15.95 Per Person

Crispy Chicken Tenders Served on a Bed of Crisp Romaine Lettuce Topped with Crispy Garlic Croutons & Fresh Parmesan Cheese, Served with Your Choice of Two Dressings

Southwestern Chicken Salad

\$16.95 Per Person

Grilled Breast of Chicken Laid Over a Bed of Mixed Greens with Avocado, Diced Tomatoes, Red Onions & Crispy Tortilla Chips, Served with Spicy Honey Mustard Dressing

Valley Trio Salad

\$16.95 Per Person

Chilled Greens Crowned with Walnut Chicken Salad, Homemade Tuna Salad, Seafood Salad & Garnished with Vine Ripened Tomatoes

Fresno Cobb Salad

\$16.95 Per Person

Fresh Greens Tossed with Bits of Turkey Breast, Diced Tomatoes, Avocado, Black Olives, Blue Cheese, Bacon Bits, Hard Boiled Egg & Green Onions

Asian Chicken Salad

\$16.95 Per Person

Grilled Strips of Chicken Breast Served on a Bed of Tossed Red Cabbage, Julienne Carrots, Red Bell Peppers, Green Onions, Sainfun Noodles Served with Sesame Ginger Dressing

Chicken Taco Salad

\$16.95 Per Person

Shredded Chicken in a Tortilla Shell with Lettuce, Diced Tomatoes, Cheddar Cheese, Guacamole, Sour Cream & Pico de Gallo

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Lunch Buffets

Buffets Include Freshly Brewed Coffee, Iced Tea & Water Service

Lunch Buffets are Designed to Remain Open for One Hour. 40 Person Minimum for Lunch Buffets.

Market Deli Buffet

\$16.95 Per Person

Assortment of Sliced Deli Meats, Roast Beef, Turkey, Ham, Mixed Garden Greens and Chef's Dressings, Potato Salad, Mustard, Mayonnaise, Creamy Horseradish Sauce, American Cheese, Swiss Cheese, Cheddar Cheese, Sliced Lettuce, Red Onions, Pickles, Assorted Deli Breads, Assorted Cookies & Brownies

Deli Bar Buffet

\$18.95 Per Person

Generous Portions of Roast Beef, Turkey, Ham & Salami, Served with Mixed Garden Greens and Chef's Dressing, Potato Salad, Macaroni Salad, Fruit Ambrosia Salad, Mustard, Mayonnaise, Creamy Horseradish Sauce, American Cheese, Swiss Cheese, Cheddar Cheese, Sliced Tomatoes, Lettuce, Red Onions, Pickles, Assorted Deli Breads & Assorted Desserts

Salad Medley Buffet

\$17.95 Per Person

Mixed Garden Greens with Chef's Dressing, Marinated Vegetables, Potato Salad, Macaroni Salad, Fruit Salad, Walnut Chicken Salad, Homemade Tuna Salad, Shrimp Salad, Assortment of Assorted Desserts

The Luncheon Plaza Buffet

\$21.95 Per Person

Choice of Two Entrees:

Herb Roasted Chicken

Stuffed Pork Loin with Raspberry Chipotle Glaze or Rosemary Sauce

Penne Pasta Primavera

Creole Chicken Pasta

Sautéed or Blackened Cod with Caribbean Salsa

Traditional or Vegetarian Lasagna

Mongolian Pepper Beef
Bourbon Glazed Ham

Sliced London Broil with Herbed Balsamic Demi Glaze

Mixed Garden Greens & Chef's Dressing, Ambrosia Fruit Salad, Potato Salad, Basil Pesto Bowtie Pasta Salad & Medley of Fresh Seasonal Vegetables
Rice Pilaf *or* Roasted Red Potatoes
Chefs Choice Assorted Desserts

Lunch Entrée Sandwiches

All Sandwiches are Served with Potato Salad, Pasta Salad *or* Fruit Salad with Coffee, Iced Tea, Water Service & Chefs Choice of Dessert.

Downtown Deli Sandwich

\$15.95 Per Person

Sliced Roast Beef, Turkey, Ham, Swiss Cheese, Lettuce & Tomato on a Kaiser Roll

Cobb Club Sandwich

\$15.95 Per Person

Breast of Chicken, Crispy Bacon, Avocado, Blue Cheese & Green Onions on Sourdough

California Focaccia Turkey Stack

\$16.95 Per Person

Sliced Smoked Breast of Turkey Piled on Toasted Italian Pan Bread with Avocado Aioli, Tomato, Lettuce, Peppercini Peppers & Provolone Cheese

Vegetarian Sandwich

\$14.95 Per Person

Roasted Red Bell Peppers, Portobello Mushrooms, Alfalfa Sprouts & Tomato on Toasted Italian Pan Bread

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Central Valley Dinner Package

\$37.95 Per Person

Hors D' Oeuvres Station to Include

Seasonal Fruit Brochettes Surrounded by International & Domestic Cheeses with Assorted Crackers & Roulades

Choice of

Downtown Salad with Organic Mixed Greens, Red Cabbage & Vine Ripened Tomatoes
Served with Ranch & Honey Caper Vinaigrette

Or

Caesar Salad with Crisp Romaine Lettuce Topped with Garlic Croutons & Fresh Parmesan Cheese, Served with Zesty Caesar Dressing

Choice of

Grilled or Sautéed Breast of Chicken Topped with Your Choice of Jerusalem Sauce, Marsala Sauce or Champagne Burre Blanc

Or

Pork Loin Stuffed with Wild Mushroom Stuffing Sliced & Served with a Raspberry Chipotle Glaze

Entrée to Include

Harvest Vegetable Medley
Rice Pilaf *or* Roasted Red Potatoes
Fresh Bread & Butter
Coffee, Iced Tea & Water Service

A Hand Poured Glass of House Red or White Wine

Choice of Dessert

White Chocolate Cake on a Chocolate Painted Plate

Chocolate Suicide Cake on a Raspberry Painted Plate

Vanilla or Chocolate Ice Cream

Rainbow Sherbet

Mocha, Amaretto, Strawberry or Chocolate Mousse

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California Cuisine Dinner Package

\$44.95 Per Person

Hors D' Oeuvres Station to Include

Seasonal Fruit Brochettes Surrounded by International & Domestic Cheeses with Assorted Crackers
Assorted Canapés
Antipasto Tray to Include Salami, Pepperoni, Roasted Red Peppers, Marinated Mushrooms & Olives

Choice of

Spinach Salad with Fresh Spinach Leaves, Sliced Mushrooms, Chopped Egg & Bacon Bits Served with Tart Honey Dressing
Or
Valley Salad with a Mix of Romaine & Spinach Leaves with Diced Tomato, Sliced Mushrooms, Garlic Croutons & Crumbled Bleu Cheese, Served with Balsamic Vinaigrette Dressing

Choice of

Boneless Breast of Chicken Sautéed & Topped with Crab Meat, Asparagus & Creamy Hollandaise Sauce
Or
10oz. New York Strip Steak Grilled & Topped with a Cognac Provencal Veal Demi Glaze

Entrée to Include

Harvest Vegetable Medley
Baked Potato with Sour Cream, Butter & Chives *or* Rice Pilaf
Fresh Bread & Butter
Coffee, Iced Tea & Water Service

A Hand Poured Glass of House Red or White Wine

Choice of Dessert

White Chocolate Cake on a Chocolate Painted Plate

Chocolate Suicide Cake on a Raspberry Painted Plate

Raspberry Layer Cake

Tiramisu Cake

Vanilla or Chocolate Ice Cream

Rainbow Sherbet

Mocha, Amaretto, Strawberry or Chocolate Mousse

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Dinner Entrees

All Entrees Include Choice of Salad, Harvest Vegetable Medley, Choice of Starch, Fresh Bread & Butter, Iced Tea, Water & Coffee Service & Choice of Dessert

Petite Filet Mignon & Stuffed Chicken

\$36.95 Per Person

Seared Filet Mignon with a Sun Dried Cherry Port Reduction & Encrusted Chicken Stuffed with Wild Mushrooms Resting in a Champagne Lemon Veloute

10 oz. Flat Iron Steak

\$27.95 Per Person

Hand Selected Choice Flat Iron Steak
Served with Herbed Balsamic Demi Glaze

8oz. Filet Mignon

\$35.95 Per Person

Tender Hand Cut Seared Filet Mignon
Served with Sun Dried Cherry Port Reduction

Stuffed Chicken Florentine

\$27.95 Per Person

Chicken Breast Wrapped in a Delicate Puff Pastry Enveloping a Creamy Spinach & Mushroom Blend Resting in a Dijon Veloute Sauce

Stuffed Pork Loin

\$26.95 Per Person

Pork Loin Stuffed with Wild Mushroom Stuffing Sliced & Served Raspberry Chipotle Glaze or Rosemary Sauce

New York Strip Steak

\$29.95 Per Person

Grilled 10oz New York Strip Steak with
Cognac Provencal Veal Demi Glaze

Roasted Eggplant Ravioli

\$26.95 Per Person

With Confetti Pasta, Served with a Basil Pesto Sauce
With Sun Dried Tomatoes and Toasted Pine Nuts

Grilled New York Steak & Grilled Chicken

\$35.95 Per Person

New York Steak Grilled with a Kentucky Whiskey Peppercorn Sauce & Grilled Boneless Breast of Chicken with Lemon Burre Blanc

Chicken Oscar

\$28.95 Per Person

Boneless Breast of Chicken Sautéed & Topped with Crab Meat, Asparagus & Creamy Hollandaise Sauce

Salmon Florentine

\$29.95 Per Person

Pacific Northwest Salmon Stuffed with Spinach, Rice & Fresh Parmesan Cheese Wrapped in Puff Pastry & Topped with Orange Hollandaise Sauce

Cedar Plank Salmon

\$28.95 Per Person

Roasted Salmon with
Lemon Basil Hollandaise Sauce

Roast Prime Rib of Beef

\$30.95 Per Person

Slow Roasted & Served with Au Jus & Chilled Creamy Horseradish Sauce

Breast of Chicken

\$26.95 Per Person

Grilled or Sautéed Breast of Chicken Topped with Your Choice of Jerusalem Sauce, Marsala Sauce or Champagne Burre Blanc

Vegetarian Lasagna

\$26.95 Per Person

Served with Parmesan Cheese & Marinara Sauce

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Dinner Buffet

All Dinner Buffets Include Fresh Bread & Butter, Coffee, Iced Tea, Water Service & Assorted Desserts.
Buffets are Designed to Remain Open for One & a Half Hours. 50 Person Minimum for Dinner Buffet.

Whitney Buffet

\$27.95 Per Person

Choice of Two Entrees, Two Salads,
One Vegetable & One Starch

Entrée Selections

- Herb Roasted Chicken
- Stuffed Pork Loin with Raspberry Chipotle Glaze
- Bourbon Glazed Ham
- Sliced London Broil with Herbed Balsamic Demi Glaze
- Sautéed or Blackened Cod with Caribbean Salsa
- Creole Chicken Pasta
- Mongolian Peppered Beef
- Chicken Sautéed or Grilled with Jerusalem, Marsala, Pesto Dill Cream, Vera Cruz Sauce or Tuscan Bruschetta

Sierra Buffet

\$29.95 Per Person

Choice of Three Entrees, Four Salads, One
Vegetable & Two Starches

Salad Selections

- Downtown Green Salad
- Basil Pesto Bowtie Pasta Salad
- Marinated Cucumbers & Tomatoes
- Caesar Salad
- Mediterranean Artichoke Salad
- Marinated Mushrooms
- Potato Salad
- Macaroni Salad
- Assorted Cheese Platter
- Fruit Ambrosia Salad
- Vegetable Crudités

Vegetable Selections

- Harvest Vegetable Medley
- Green Beans with Scallions & Bacon
- Glazed Carrots
- Corn O'Brien
- Green Bean Almondine
- Italian Oven Roasted Vegetables

Sequoia Buffet

\$32.95 Per Person

Choice of Four Entrees, Four Salads,
One Vegetable & Two Starches

Starch Selections

- Rice Pilaf
- Au Gratin Potatoes
- Rosemary Infused Roasted Red Potatoes
- Garlic Mashed Potatoes
- Pasta Primavera
- Country Roasted Yams
- Roasted Red Potatoes with Hot Bacon Dressing
- Confetti Rice

Hand Carved Prime Rib of Beef
\$6.50 Per Person

Buffet Additions

Baked Potato Bar
\$3.00 Per Person

Pasta Station
\$4.00 Per Person

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Hors D'oeuvres Packages

Package Designed to Remain Open for One & a Half Hours. 40 Person Minimum For Hors D' Oeuvres Buffet.

Yosemite Hors D'oeuvres Package

\$25.95 Per Person

International & Domestic Cheese Display, Fresh Vegetable Crudités, Fresh Fruit Platter, Medley of Finger Sandwiches, Assorted Canapés, Beef *or* Chicken Satays, Meatballs with BBQ Sauce *or* Sweet & Sour Sauce, Turkey *or* Mexican Roulades, Grilled Cheese Quesadillas, Fruit Punch, Coffee & Iced Tea

San Joaquin Hors D'oeuvres Package

\$27.95 Per Person

International & Domestic Cheese Display, Fresh Vegetable Crudités, Fresh Fruit Platter, Artichoke & Spinach Dip with Toasted French Bread, Assorted Canapés, Beef *or* Chicken Satays, Meatballs with BBQ Sauce *or* Sweet & Sour Sauce, Turkey *or* Mexican Roulades, Grilled Cheese Quesadillas, Artichoke Bottoms Stuffed with Bay Shrimp, Teriyaki *or* Buffalo Style Chicken Wings, Fruit Punch, Coffee & Iced Tea

A La Carte Hors D'oeuvres

50 Piece Order, One Order Minimum

Hot Hors D'oeuvres

- Beef or Chicken Brochettes - \$85.00
- Teriyaki Sesame Chicken Wings - \$85.00
- Chinese Pot Stickers - \$85.00
- Spring Rolls - \$85.00
- Mushrooms Stuffed with Crab Meat - \$90.00
- Coconut Shrimp - \$185.00
- Petite Quiche - \$80.00
- Grilled Chicken Quesadillas - \$85.00
- Beef or Chicken Satays - \$85.00
- Buffalo Chicken Wings - \$85.00
- Barbecued Pork Riblets - \$85.00
- Meatballs with BBQ Sauce or Sweet & Sour Sauce - \$85.00
- Deep Fried Mozzarella - \$85.00
- Chicken Strips - \$85.00

Cold Hors D'oeuvres

- Medley of Finger Sandwiches - \$85.00
- Sequoia Deviled Eggs - \$80.00
- Fruit Brochettes - \$85.00
- Strawberry Halves with Brie Cheese - \$85.00
- Artichoke Bottoms Stuffed with Bay Shrimp - \$90.00
- Assorted Canapés - \$85.00
- Salami Cornets Filled with Herbed Cream Cheese - \$80.00
- Mexican or Turkey Roulades - \$85.00
- Ice Gulf Shrimp - \$185.00
- Chilled Crab Legs - \$195.00
- California Chipotle Crab Rolls - \$145.00
- Bruschetta - \$85.00
- Spinach Dip with Sourdough Bread - \$95.00
- Humus Trio Served with Pita Points - \$85.00

Assortment of Trays & Platters

All Items Serve 50 People Unless Otherwise Noted

International Cheese Display with Crackers

- Small - 50 People - \$95.00
- Medium - 100 People - \$190.00
- Large - 150 People - \$285.00

Antipasto Tray - \$110.00

- Salami, Pepperoni, Marinated Mushrooms, Olives, Roasted Red Peppers, Assorted Peppers & Roasted Seasonal Vegetables

Fresh Fruit Tray - \$3.50 Per Person

Dry Snack Buffet - \$225.00 Per Order

- Potato Chips, Pretzels, Corn Tortilla Chips, Served with Ranch, Onion Dip & Chili Con Queso

Fresh Vegetable Crudités with Ranch Dip - \$2.95 Per Person

Deli Meat Tray with Assorted Crackers

- Small - 50 People - \$225.00
- Medium - 100 People - \$450.00
- Large - 150 People - \$675.00

Whole Poached Salmon - \$325.00

- Garnished with Capers, Diced Red Onions, & Chopped Egg

- Mixed Nuts - \$27.00 Per Pound

Nacho Bar - \$275.00 Per Order

- Tortilla Chips, Beans, Chili Con Queso, Tomatoes, Jalapeno's & Sour Cream

Corn Tortilla Chips & Fresh Salsa - \$1.95 Per Person

Carving Stations

Roast Prime Rib of Beef
\$375.00-Serves 30 People

Roasted Steamship Round of Beef
\$625.00 - Serves 150 People

Boneless Roasted Breast of Turkey
\$195.00 - Serves 40 Guest

Baked Virginia Ham
\$275.00 - Serves 75 People

Slow Roasted Pork Loin
\$185.00 - Serves 30 People

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Dinner Salad Options

All Salads Served with Your Choice of Two Dressing: Honey Caper Vinaigrette, Ranch, Italian, Raspberry Vinaigrette

Downtown Salad

Chopped Organic Greens Topped with Julienne Carrots, Red Cabbage & Ripe Tomatoes

Spinach Salad

Fresh Spinach Leaves, Sliced Mushrooms, Chopped Egg & Bacon Bits

Valley Salad

A Combination of Romaine & Spinach Leaves with Diced Tomato, Sliced Mushrooms & Garlic Croutons

Bibb Salad

Crisp Bibb Lettuce Garnished with Julienne Carrots & Zucchini, Red Cabbage & Tomato

Caesar Salad

Romaine Lettuce with Garlic Croutons & Fresh Parmesan Cheese Served with Caesar Dressing

Tempting Additions

Tempting Addition Salads are Served with Choice of Honey Caper Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette

Spring Mix Salad

\$2.75 Per Person

Spring Salad Mix with Pieces of Mandarin Orange, Spiced Candied Walnuts, Grapes & Bleu Cheese Crumbles

Heart of Romaine Salad

\$2.75 Per Person

Heart of Romaine Paired with Garlic Crustini, Roasted Red Pepper & Bleu Cheese

Butter Leaf Lettuce Salad

\$2.75 Per Person

Roasted Pine Nut Studded Goat Cheese Medallions on a Bed of Butter Leaf Lettuce with Grape Tomatoes

Dinner Desert Options

White Chocolate Cake on a Chocolate Painted Plate

Chocolate Suicide Cake on a Raspberry Painted Plate

Raspberry Layer Cake

Boston Cream Cake

Vanilla or Chocolate Ice Cream , Rainbow Sherbet Mocha, Amaretto, Strawberry or Chocolate Mousse

Tempting Additions

New York Cheesecake with Seasonal Fruit Sauce

\$2.25 Per Person

Custard Sabayon with Seasonal Fruit Garnish

\$2.25 Per Person

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Wine & Champagne

House Wines

Chardonnay • White • Zinfandel • Merlot • Cabernet
Sauvignon
\$5.50 Per Glass \$14.00 Per Bottle

Sutter Home

Chardonnay • White • Zinfandel • Merlot • Cabernet
\$5.25 Per Glass \$24.00 Per Bottle

Beringer "Founder Estate"

Chardonnay • Merlot • Cabernet Sauvignon
\$5.75 Per Glass \$26.00 Per Bottle

Kenwood "Yulupa"

Chardonnay • Merlot • Cabernet Sauvignon
\$7.00 Per Glass \$32.50 Per Bottle

Korbel Brut

\$28.00 Per Bottle

Freixenet Cordon Negro Brut

\$26.00 Per Bottle

Chandon Blanc de Blanc

\$38.00 Per Bottle

House Champagne

\$14.00 Per Bottle

Sparkling Cider

\$14.00 Per Bottle

Corkage Fee

\$9.00 Per Bottle

Cocktails

House Brands

\$5.00

Call Brands

\$5.50 - \$6.75

Premium Brands

\$7.00 - \$8.00

Extra Premium Brands

\$7.00 - \$8.00

Domestic Cordials

\$5.00

Imported Cordials

\$6.50 - \$8.75

Domestic Beer

\$4.50

Imported Beer

\$5.50

Kegs

Domestic Keg

\$350.00

Imported Keg

\$450.00

Micro Beer Keg

\$475.00

Tempting Additions

Personalize Your Event With Featured Drinks.... Or Share Your Favorite Cocktail With Everyone!

For The Adults

Cosmopolitan Martini
Keoki Coffee
Mimosa's

For The Kids

Shirley Temple
Roy Rogers
Chocolate Milk

Let Our Executive Chef Create An Ice Sculpture Just For Your Event. Ask Your Catering Representative For Details!

All Prices Are Subject to 21% Service Charge & Applicable Sales Tax

WARNING: Chemicals known to the State of California to cause cancer, or birth defects or other reproductive harm may be present in foods or beverages sold or served here. A brochure with more information is available at the front desk.