

Catering Menu

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Please ask about our Special Event Packages for your next Wedding, Birthday, Anniversary, Reunion or Holiday Celebration.

Catering Menu

Executive Meeting Package

42.00 PER PERSON

Designed for 25 or more guests

Continental Breakfast, Coffee Refresh, Lunch Buffet and Afternoon Break

Complimentary Meeting Room, Wireless Internet, Self-Parking, Radisson Pad, Pens & Mints, plus Club Carlson Member Rewards Points

CONTINENTAL BREAKFAST

Chilled Fresh Juices, Assorted Breakfast Pastries and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

MID-MORNING COFFEE REFRESH

LUNCHEON

Select One of our Five Theme Lunch Buffets. Includes Ice Tea & Dessert

- Deli Buffet
- Western Comfort Buffet
- Mexican Buffet
- Italian Buffet
- Pan Asian Buffet

AFTERNOON BREAK

Select One of our Six Theme Breaks. Includes Soft Drinks & Bottled Waters

- Cookie Break
- Healthnut Break
- Movie Break
- Sundae Break
- Fiesta Break
- Fruit, Cheese & Vegetable Break

Catering Menu

Continental Breakfast & Breakfast Buffets

CONTINENTAL BREAKFAST BUFFET

12.00

Chilled Fresh Juices, Assorted Breakfast Pastries and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

ALL AMERICAN BREAKFAST BUFFET

20.00

Designed for 25 or more guests
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
Sliced Fresh Fruit, Assorted Breakfast Pastries and Muffins
Scrambled Eggs with Tomatoes and Chives
Choice of (1) Applewood Smoked Bacon, Sausage Links or Black Forest Ham
Choice of (1) Yukon Gold Parmesan Hash Browns or Breakfast Potatoes

BREAKFAST BUFFET UPGRADES / PER PERSON

Sliced Fresh Fruit 2.00

Assorted Fruit Yogurts and Granola 2.50

Bagels & Cream Cheese w/ Toaster 2.50

Assorted Cereals with 2% Milk 2.00

Traditional Eggs Benedict 3.50

Cinnamon French Toast 3.50

Huevos Rancheros 3.50

Chilaquiles w/ Eggs, Cheese & Green Chili 3.50

Smoked Cured Lox & Bagels 10.00

Smoked Salmon, Pickled Red Onions, Capers,
Dill Cream Cheese, Preserved Lemon and Cucumber

Omelet Station 10.00

Designed for 50 or more guests
Peppers, Onion, Spinach, Fresh Tomato, Jalapeno,
Artichoke, Olive, Mushroom, Ham, Breakfast Sausage,
Cheddar Cheese & Swiss Cheese. Please add \$50.00 for Omelet Chef

Catering Menu

Plated Breakfast

Plated Breakfast Includes a Fresh Fruit Cup, Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
Please Select One Breakfast for your Group.

ALL AMERICAN BREAKFAST	16.00
Assorted Breakfast Pastries and Muffins Two Scrambled Eggs with Tomatoes & Chives Choice of (1) Applewood Smoked Bacon, Sausage Links or Black Forest Ham Choice of (1) Yukon Gold Parmesan Hash Browns or Breakfast Potatoes	
BREAKFAST BAGEL SANDWICH	14.00
Garlic Bagel, Scrambled Eggs, Sharp Cheddar Cheese and Bacon	
SMOKED CURED LOX & BAGEL	14.00
Smoked Salmon, Pickled Red Onions, Capers, Dill Cream Cheese, Preserved Lemon and Cucumber	
HUEVOS RANCHEROS	14.00
Soft Tortilla, Refried Beans, Fried Eggs, Tomatillo Sauce & Jack Cheese. Served with Sweet Mexican Bread	
BREAKFAST BURRITO	14.00
Scrambled Eggs, Cheese, Salsa, Hash Browns Choice of Bacon, Ham or Sausage Served with Sweet Mexican Bread	
CINNAMON FRENCH TOAST	14.00
Served with a Warm Apple Compote, Butter, Maple Syrup and Powdered Sugar	

Catering Menu

Salad & Sandwich Lunch

Plated Salad & Sandwich Luncheons Include Dessert, Entrée and Freshly Brewed Coffee, Decaffeinated Coffee or Ice Tea
Please Select One Entrée for your Group.

TOSSED COBB SALAD **16.00**

Grilled Chicken Breast, Chopped Greens, Hard Boiled Egg, Bacon, Tomatoes and Crumbled Bleu Cheese tossed with Your Choice of Ranch, Bleu Cheese or Balsamic Dressing

THAI NOODLE SALAD **16.00**

Chopped Chicken, Napa Cabbage, Romaine Lettuce, Green Onions, Celery and Toasted Almonds Tossed with Peanut Dressing. Topped with Wonton Skins

CHICKEN CAESAR SALAD **16.00**

Fresh Romaine Tossed with Caesar Dressing, Parmesan Cheese and Garlic Croutons, Topped with Grilled Chicken

TURKEY FOCACCIA CLUB **16.00**

Focaccia Roll, Smoked Turkey Breast, Bacon, Lettuce, Oven Dried Tomatoes and Basil Aioli. Homemade Kettle Potato Chips

TURKEY WRAP **16.00**

Spinach and Herb Tortilla filled with Smoked Turkey, Provolone Cheese, Avocado, Bacon, Lettuce, Tomatoes and Hacienda Ranch Dressing. Homemade Kettle Potato Chips

ITALIAN WRAP **16.00**

Sliced Salami, Provolone Cheese, Shredded Lettuce, Olives, Pepperoncini, Tomato and Italian Vinaigrette Wrapped in a Spinach and Herb Tortilla. Homemade Kettle Potato Chips

Catering Menu

Themed Lunch & Dinner Buffets

Designed for 25 or more guests
 Freshly Brewed Coffee, Decaffeinated Coffee or Ice Tea
 Please select One Buffet for your Group.

	LUNCH	DINNER
DELI LUNCH BUFFET	21.00	
<ul style="list-style-type: none"> • Tossed Green Salad AND Macaroni Salad • Black Forest Ham, Roasted Turkey and Salami • Sharp Cheddar and Swiss Cheese • Assorted Gourmet Deli Rolls and Breads • Lettuce, Sliced Tomatoes, Onions, Pickles, Condiments & Dressings • Homemade Kettle Potato Chips, Fresh Baked Cookies & Brownies 		
DINNER BUFFET ADDITIONS		26.00
<ul style="list-style-type: none"> • Tomato Salad w/ Artichoke, Olives, Basil and Feta Cheese • Pepper Jack Cheese • Sliced Roast Beef 		
WESTERN COMFORT LUNCH BUFFET	22.00	
<ul style="list-style-type: none"> • Tossed Cobb Salad AND Potato Salad • Roasted Free Range Chicken with Natural Jus • Buttermilk Mashed Potatoes and French Beans with Bacon and Shallots • Cornbread Muffins • Apple Pie with Cinnamon and Whipped Cream 		
DINNER BUFFET ADDITIONS		28.00
<ul style="list-style-type: none"> • Truffle Mac & Cheese • Herb Marinated Tri Tip with Port Demi-Glace 		
<ul style="list-style-type: none"> • Page one of two Themed Lunch & Dinner Buffets 		

Catering Menu

Themed Lunch & Dinner Buffets

LUNCH DINNER

MEXICAN LUNCH BUFFET

22.00

- Tortilla Chips with Homemade Salsa AND Chipotle Caesar Salad
- Chicken Fajitas served with Corn Tortillas, Cilantro, Onions, Tomatoes & Salsa
- Cheese Enchiladas with Queso Fresco & Sour Cream
- Spanish Rice and Refried Pinto Beans
- Traditional Carmel Flan

DINNER BUFFET ADDITIONS

28.00

- Cilantro Roasted Corn Salad
- Beef Fajitas OR Carnitas with Corn Tortillas, Cilantro, Onions, Tomatoes, Pico de Gallo, Limes, Sour Cream and Homemade Guacamole

ITALIAN LUNCH BUFFET

22.00

- Insalata Caprese with Tomatoes, Red Onion, Mozzarella and Basil in a Vinaigrette
- Chicken Parmigiana AND Cheese Tortellini in an Alfredo Sauce
- Fresh Seasonal Vegetables and Garlic Bread
- Tiramisu

DINNER BUFFET ADDITIONS

28.00

- Antipasto Salad with Salami, Provolone, Mozzarella, Tomatoes, Artichokes, Red Pepper, Kalamata Olives and Green Olives in a Vinaigrette Dressing
- Italian Sausage and Peppers Lasagna

PAN ASIAN LUNCH BUFFET

22.00

- Chinese Long Bean Salad with Ginger Sesame Citrus Vinaigrette
- Lemon Chicken AND Vegetable Dumplings with Sweet Chili Sauce
- Fried Rice
- Orange Roulade Chiffon Cake with Toasted Almonds

DINNER BUFFET ADDITIONS

28.00

- Marinated Beef & Broccoli
- Szechuan Stir Fry Vegetables

Catering Menu

Afternoon Breaks

Designed for 25 or more guests

Afternoon Break Packages Include Assorted Soft Drinks & Bottled Waters

Please Select One Break for your Group.

COOKIE BREAK	10.00	
<ul style="list-style-type: none"> Homemade Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies and Chilled Milk 		
HEALTHNUT BREAK	10.00	
<ul style="list-style-type: none"> Assorted Granola & Fruit Bars, Sliced Fresh Fruit and Mixed Nuts 		
MOVIE BREAK	10.00	
<ul style="list-style-type: none"> Warm Popcorn, Soft Pretzels with Mustard, Salted Peanuts & Assorted Candy 		
SUNDAE BREAK	10.00	
<ul style="list-style-type: none"> French Vanilla Ice Cream with Assorted Toppings 		
FIESTA BREAK	10.00	
<ul style="list-style-type: none"> Warm Churros and Tortilla Chips with Salsa, Guacamole & Warm Cheese Dip 		
FRUIT, CHEESE & VEGETABLE BREAK	10.00	
<ul style="list-style-type: none"> Sliced Fresh Fruit with a Yogurt Dipping Sauce, Fresh Vegetables with Ranch Dip and an Assortment of Domestic & Imported Cheeses with Crackers & Bread 		
Fresh Brewed Coffee, Decaf Coffee	33.00	per gallon
Starbucks Brewed Coffee or Decaf Coffee	49.00	per gallon
Hot Tea or Fresh Brewed Ice Tea	33.00	per gallon
Assorted Soft Drinks & Bottled Waters	3.00	each
Assorted Danish, Muffins & Croissants	30.00	per dozen
House Made Cookies & Brownies	24.00	per dozen

Catering Menu

Plated Lunch & Dinner Entrées

Our Three Course Plated Meals Include Salad, Entrée, Rice or Potatoes, Seasonal Fresh Vegetables, Freshly Baked Bread, Dessert and Coffee or Tea

	Lunch	Dinner
PAN ROASTED CHICKEN BREAST Boneless Breast of Chicken Served with a Lemon White Wine Caper Sauce	18.00	25.00
STUFFED CHICKEN BREAST Boneless Breast of Chicken Stuffed with an Apple Almond Stuffing	22.00	29.00
CITRUS SALMON Baked Salmon Topped with a Citrus Salsa	24.00	31.00
STUFFED SOLE Sole Filet Stuffed with Crab, Spinach, Cheese, Onion, Celery and Bread Crumbs Topped with a White Wine Sauce	26.00	33.00
GRILLED TRI TIP Herb Marinated Tri Tip with Port Demi-Glace	26.00	33.00
PRIME RIB OF BEEF Slow Roasted, served with Creamy Horseradish	29.00	36.00
FILET MIGNON Served with a Wild Mushroom Sauce	32.00	39.00

Please select one entrée. If you wish to offer two separate entrée choices from above for your guests, the higher price of the two will be incurred as a split menu charge. Exact count of each entrée is due 3 days prior to event.

- **Page one of two Lunch & Dinner Plated Entrées**

Catering Menu

Plated Lunch & Dinner Entrées

SALAD SELECTIONS

Select One

- Traditional Caesar Salad, with Homemade Caesar Dressing and Garlic Croutons
- Green Salad with Cucumber, Tomatoes and Carrots Served with Choice of Two Dressings. Ranch, Balsamic, Bleu Cheese or Raspberry Vinaigrette Dressing

SALAD UPGRADES

2.00 per person

- Wine Country Salad with Butter Lettuce, Red Grapes, Gorgonzola Cheese, Candied Nuts and Raspberry Vinaigrette
- Mediterranean Salad with Crisp Greens Tossed with Tomatoes and Cucumbers in a Lemon Oregano Dressing Topped with Feta Cheese and Olives
- Wedge Salad with Tomato, Red Onion, Bacon, Bleu Cheese Crumbles, Blue Cheese Dressing and Fresh Cracked Pepper

POTATO OR RICE SELECTIONS

Select One

- Buttermilk and Chive Mashed Potatoes
- Oven Roasted Red Potatoes
- Rice Pilaf

POTATO UPGRADES

2.00 per person

- Roasted Fingerling Potatoes
- Twice Baked Potatoes

DESSERT SELECTIONS

Select One

- Chocolate Mousse
- French Vanilla Ice Cream

DESSERT UPGRADES

2.00 per person

- New York Cheesecake with Fresh Strawberries Sauce
- Chocolate Decadence Cake with Raspberry Coulis and Fresh Whipped Cream
- Tiramisu d' Amaretto
- Carrot Cake

Catering Menu

Lunch & Dinner American Buffet

Designed for 50 or more guests

SALAD SELECTIONS

Select Two

- Traditional Caesar Salad
- Green Salad with Ranch & Raspberry Vinaigrette Dressing
- Greek Salad with Feta Cheese
- Marinated Roma Tomato and Cucumber Salad
- Red Skin Potato Salad
- Tortellini Pesto Pasta Salad

ENTRÉE SELECTIONS

Select Two

- Boneless Breast of Chicken Served with a Lemon White Wine Caper Sauce
- Bone-In Roasted Free Range Chicken
- Stuffed Chicken Breast with an Apple Almond Stuffing
- Baked Salmon Topped with a Citrus Salsa
- Tilapia Vera Cruz
- Herb Marinated Tri Tip with Port Demi-Glace
- Braised Beef Bourguignon
- Baked Meat or Vegetarian Lasagna

ACCOMPANIMENT (SIDE) SELECTIONS

Select Three

- Buttermilk and Chive Mashed Potatoes
- Oven Roasted Red Potatoes
- Rice Pilaf
- Twice Baked Potatoes
- Truffle Mac & Cheese
- Mixed Seasonal Vegetables
- French Beans with Bacon and Shallots
- Rum Glazed Carrots

- **Page one of two Lunch & Dinner Buffets**

Catering Menu

Lunch & Dinner American Buffet

DESSERT SELECTIONS

Select Two

- Raspberry Crème Brulee
- New York Cheesecake with Fresh Strawberries Sauce
- Chocolate Decadence Cake with Raspberry Coulis and Fresh Whipped Cream
- Chocolate Mousse or Vanilla Mousse
- Warm Apple or Peach Cobbler
- Tiramisu d' Amaretto
- Carrot Cake

FRESHLY BREWED COFFEE, DECAFEINATED COFFEE OR ICE TEA

FRESH ROLLS AND BUTTER

	LUNCH	DINNER
BUFFET A	27.00	35.00

Two Salads, Two Entrees, Three Accompaniments & Two Desserts

BUFFET B	32.00	40.00
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Three Salads, Three Entrees, Three Accompaniments & Three Desserts

BUFFET ENHANCEMENTS

PRIME RIB CARVING STATION	6.00 per person
ROAST TURKEY BREAST CARVING	4.00 per person
BAKED HONEY GLAZED HAM	4.00 per person
ADD SALAD, SIDE OR DESSERT	2.00 per person
ADD ADDITIONAL ENTRÉE	3.00 per person

Catering Menu

Hors d'oeuvres Displays

DISPLAY PLATTERS

50 servings / 100 servings

Fresh Market Fruits & Berries

100 / 200

Sliced Fresh Fruit & Berries with a Yogurt Dipping Sauce

Vegetable Crudités

100 / 200

Fresh Seasonal Vegetables with a Peppercorn Ranch Dip

Imported & Domestic Cheese Platter

130 / 260

Artisan Cheeses with an Assortment of Crackers and Flat Breads

Antipasto Display

150 / 300

Cured Meats, Cheeses, Olives, Artichoke Hearts and Assorted Flat Breads

Hummus Trio

100 / 200

Roasted Bell Pepper, Pesto and Garlic Hummus served with Cucumbers and Pita Chips

Spanish Style Fondue

110 / 220

Tri-Colored Tortilla Chips with Salsa, Guacamole and Warm Cheese Fondue

Homemade Kettle Potato Chips

75 / 150

Served with Ranch and Sour Cream & Onion Dip

Mashed Potato Martini Bar

175 / 350

Sour Cream, Chopped Bacon, Cheddar Cheese, Bleu Cheese Crumbles, Caramelized Onions, Fresh Herbs, Truffle Oil, Shaved Parmesan Cheese, Chives and Alfredo Sauce

Hors d'oeuvre Displays prior to Lunch or Dinner: it is suggested that you have 2 to 4 Servings per person. Hors d'oeuvre Displays in lieu of Lunch or Dinner: it is suggested that you have 4 to 8 Servings per person.

Catering Menu

Hors d'oeuvres by the Dozen

Per Dozen

COLD SELECTIONS

- Fruit Skewers w/ Yogurt Dipping Sauce 24.00
- Cured Olive Tapenade served on Toast 24.00
- Smoked Salmon, Dill Cream Cheese and Caviar served on Toast 30.00
- Bruschetta 30.00
- Beefsteak Heirloom Tomato w/ Mozzarella & Basil 30.00
- Assorted Mini Finger Sandwiches 30.00
- Antipasto Skewers w/ Cured Meats, Cheese, Artichokes & Olives 36.00
- Seared Ahi Tuna on Wonton Crisps 36.00
- California Rolls 36.00
- Shrimp Cocktail Shooters 42.00

WARM SELECTIONS

- Italian, BBQ or Swedish Meatballs 24.00
- Potato Skins with Cheddar Cheese, Bacon and Sour Cream 24.00
- Buffalo Wings, Mild served with Bleu Cheese Dip 24.00
- Vegetarian or Pork Pot Stickers Served with Ponzu Sauce 24.00
- Mini Grilled Vermont Cheddar Cheese Sandwiches 30.00
- Chicken or Beef Teriyaki Skewers 36.00
- Chicken Fingers with Ranch & BBQ Dip 36.00
- Pork Carnitas Street Tacos w/ Tomatillo Salsa & Queso Fresco 36.00
- Prime Beef Mini Burgers w/ Bacon, Tomato, Cheddar & Garlic Aioli 36.00
- Bacon Wrapped Dates Stuffed with Cream Cheese 36.00
- Mini Crab Cakes with Ramoulade Sauce 36.00
- Coconut Shrimp with Sweet Chili Sauce 42.00
- Miniature Beef Wellingtons w/ a Chardonnay Demi-Glace 42.00

Hors d'oeuvres prior to Lunch or Dinner: it is suggested that you have 4 to 6 Servings per person. Hors d'oeuvres in lieu of Lunch or Dinner: it is suggested that you have 6 to 10 Servings per person.

Catering Menu

Host Bar / Host Wine List

Well Hosted Drink Tickets		5.00
Well Cocktails, Domestic Bottled Beer, House Wine and Soft Drinks		
Call Hosted Drink Tickets		6.00
Call Cocktails, Domestic & Imported Bottled Beer, House Wine and Soft Drinks		
Hosted Drink Tickets		8.00
Premium Cocktails, Domestic Bottled Beer, House Wine and Soft Drinks		
Domestic Bottled Beer & Non-Alcoholic Bottled Beer 12oz		4.00
Imported Bottled Beer 12oz		5.00
Soft Drinks		2.00
Mineral Bottled Water		3.00
House Wine by the Glass		5.00
Tropical Fruit Punch by the gallon	(approx. 20 cups)	20.00
Champagne Punch by the gallons	(approx. 20 cups)	40.00
Domestic Keg	approx. 200 10oz cups	375.00
Imported Keg	approx. 200 10oz cups	410.00

A bartender fee of 150.00 will be refunded to all private bars with more than 750.00 in hosted or cash bar sales. Minimum 40 guests required for private bar service.

Catering Menu

Host Bar / Host Wine List

Cabernet / Merlot Listed from milder to stronger

- Merlot, La Terre, California, NV 20.00
- Cabernet Sauvignon, La Terre, California, NV 20.00
- Merlot, Estancia, Central Coast, California, 2009 24.00
- Cabernet Sauvignon, Robert Mondavi Private Selection, CA, 2010 21.00

Other Reds Listed from milder to stronger

- Pinot Noir, Francis Ford Coppola, "Vontre Sante", Sonoma Coast, CA 2010 24.00
- Zinfandel, Ravenswood, "Vintner's Blend Old Vine", California, 2001 21.00

Sparkling / Champagne

- Brut, J. Roget, California, NV 20.00
- Blanc de Blancs, Francis Ford Coppola, "Sofia", Monterey County, CA 2011 31.00
- Brut, Mumm Napa, "Prestige Chefs de Caves", Napa Valley, CA, MV 33.00
- Non-Alcoholic Sparking Cider 17.00

Other Whites Listed from fruity to dry

- Moscato, Beringer, California 2011 20.00
- Riesling, Blue Nun, Pfalz, Germany, 2009 24.00
- White Zinfandel, La Terre, California, 2008 20.00
- Pinot Grigio, Mezzacorona, Vigneti delle Dolomiti, Trentino, Italy, 2011 21.00
- Sauvignon Blanc, Robert Mondavi Private Selection, California, 2011 21.00

Chardonnay

- Chardonnay, La Terre, California, 2008 20.00
- Chardonnay, Robert Mondavi Private Selection, California, 2011 21.00
- Chardonnay, Rodney Strong, Chalk Hill, Sustainably Grown, California 2010 37.00
- Chard, Summerland, "Central Coast Collection", Santa Barbara, CA 2010 33.00