



All Day Break Packages

Executive Package

Freshly Squeezed Orange and Cranberry Juice
Sliced Seasonal Fresh Fruit Banana Nut
Bread and Marble Cake Assorted Bagels
and Cream Cheese Assorted Soft Drinks
and Mineral Waters
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Mid-Morning Refresh

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas
Assorted Soft Drinks and Bottled Water

Afternoon Break

Assorted Cookies and Granola Bars
Assorted Soft Drinks and Mineral Waters
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Silicon Valley Package

Freshly Squeezed Orange and Cranberry Juice
Assorted Yogurt
Assorted Muffins and Almond Croissants
Assorted Bagels and Cream Cheese
Assorted Soft Drinks and Mineral Waters
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Mid-Morning Refresh

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas
Assorted Soft Drinks and Bottled Water

Afternoon Break

Scones and Sliced Fresh Fruit
Assorted Soft Drinks and Mineral Waters
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Delight Package

Freshly Squeezed Orange and Cranberry Juice
Sliced Seasonal Fresh Fruit Assorted
Danishes and Chocolate Croissant Assorted
Bagels and Cream Cheese
Assorted Soft Drinks and Mineral Waters
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Mid-Morning Refresh

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas
Assorted Soft Drinks and Bottled Water

Afternoon Break

Assorted Cookies
Assorted Soft Drinks and Mineral Waters
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Prices subject to a service charge and applicable sales tax
An additional labor fee will be added for less than 25 guests



All Day Breaks

Continental

Freshly Squeezed Orange and Cranberry Juice
Assorted Danish, Muffins, and Croissant Fruit
Preserves and Butter
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Continental Deluxe

Freshly Squeezed Orange and Cranberry Juice
Seasonal Sliced Fresh Fruit
Assorted Individual Low Fat Yogurts
Assorted Danish, Muffins, and Croissant
Assorted Bagels and Cream Cheese
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Refreshments – Take A Break!

Bakeries, Snacks and Fruits!

Assorted Bagels and Cream Cheese
Assorted Muffins
Croissants
Fruit Danishes
Assorted Donuts
Assorted Cookies
Double Fudge Brownies
Sliced Seasonal Fresh Fruit
Granola Bars
Individual Bags of Pretzels or Chips
Individual Bags of Popcorn
Jumbo Pretzels with Mustard
Chips and Salsa

Beverages – Hot and Cold!

Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Assorted Specialty Teas
Orange, Grapefruit, Apple
or Cranberry Juice – serves 20
Lemonade
Fruit Punch
Iced Tea
Assorted Soft Drinks
Assorted Mineral Waters
Assorted Spring Waters
Assorted Individual Juices
Hagan Daaz
Mixed Nuts

Prices subject to a service charge and applicable sales tax
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Breakfast

Plated Breakfast Entrées include Orange Juice,
Freshly Brewed Coffee and Decaffeinated Coffee and Assorted Specialty Teas

Plated Entrées

The Scrambler Fluffy
Scrambled Eggs and Choice of
Bacon, Sausage or Ham
Served with Croissants and Breakfast Potatoes

Breakfast Burrito
Scrambled Eggs, Peppers, Green Onions, Tomatoes.
Ham and Cheddar Cheese Wrapped in a Flour Tortilla
Served with Breakfast Potatoes

House Specialties

Apple Crêpes
Crêpes Filled with Apples, Raisins, Almonds
Topped with Bacon and an Apple-Orange Sauce
Served with Breakfast Potatoes

Quiche Lorraine
A Savory Bacon, Ham and Swiss Cheese Tart
Served with Breakfast Potatoes

Eggs Benedict
Poached Eggs and Canadian Bacon on a Toasted English Muffin
with Hollandaise Sauce
Served with Breakfast Potatoes

New York Steak and Eggs
Grilled Steak with Scrambled Eggs
Served with Croissants and Breakfast Potatoes

Preset Fruit Cup
(available per request)

Buffets

Early Rise Breakfast Buffet
Assorted Chilled Fruit Juices Fresh
Seasonal Sliced Fruit and Berries
Croissants, Muffins, and Danish
Fluffy Scrambled Eggs
Bacon and Sausage Links
Breakfast Potatoes
Fruit Preserves and Sweet Butter
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Add Buttermilk Pancakes with Syrup for an additional
(buffet only)
Add Assorted Cereal with Milk for an additional
(buffet only)

Brunch – The Traditional – min. 50
Assorted Chilled Fruit Juices Fresh
Seasonal Sliced Fruit and Berries
Breakfast Pastries
Eggs Benedict Fluffy
Scrambled Eggs Bacon
and Sausage Links
French Toast
Chicken Piccata
Smoked Salmon with Variety of Condiments
Roasted Top Sirloin with Sautéed Mushroom Merlot Sauce
Seasonal Vegetables
Breakfast Potatoes
Fruit Preserves and Sweet Butter
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Enhance your brunch with an omelet station

Prices subject to a service charge and applicable sales tax
An additional labor fee will be added for less than 25 guests



Afternoon Specialties

(Afternoon Specialty breaks may be substituted in an All Day Break Package for an additional charge)

Chocolate Lover's Delight

Chocolate Chip, Oatmeal and Peanut Butter Cookies,
Double Fudge Brownies
Chocolate Milk
Assorted Soft Drinks and Mineral Waters

Fruit Fondue

Fresh Pineapple, Strawberries and Melons on Skewers
Gourmet Marshmallows and Rice Crispy Squares
Ready for Dipping in our Hot Chocolate Fondue with
Chantilly Cream and Brown Sugar
Assorted Soft Drinks and Mineral Waters

It's Sundae

Vanilla Ice Cream with a Selection of Toppings
Sliced Bananas, Crushed Oreo Cookies and M&M's
Caramel, Chocolate and Strawberry Sauce
Chopped Nuts and Whipped Cream
Assorted Soft Drinks and Mineral Waters
(minimum 25 guests)

Sushi

A Variety of Sushi Rolls Served with
Soy Sauce, Wasabi and Pickled Ginger
(minimum 25 guests)

Baseball Fan

Freshly Popped Popcorn
Warm Jumbo Soft Pretzels with Mustard
Roasted Peanuts
Variety of Ice Cream Bars
Assorted Soft Drinks and Mineral Waters

Football Fan

Corn Tortilla Chips
Salsa and Jalapeno Cheese Dip
Chicken Quesadillas
Virgin Margaritas
Assorted Soft Drinks and Mineral Waters

Hockey Fan

Corn Tortilla Chips
Salsa and Jalapeno Cheese Dip
Chicken Wings
Virgin Bloody Marys
Assorted Soft Drinks and Mineral Waters

Healthy Choice

Fresh Seasonal Fruit Skewers
Seasonal Vegetables with Herb Dip
Individual Yogurt and Nut Mix
Assorted Specialty Teas
Assorted Soft Drinks and Mineral Waters

High Tea

Assorted Tea Sandwiches and Fruit Scones
International and Herbal Teas

Prices subject to a service charge and applicable sales tax
An additional labor fee will be added for less than 25 guests



Plated Lunches

Choice of Soup or Salad, Entrée and Dessert

Soups

Chicken Noodle

Soup of the Day

Salads

Chef Classic

Natural Spring Mix, Tomatoes, Julienne Carrots and Sliced Cucumbers
Served with a Raspberry Vinaigrette

Garden Salad

Baby Mixed Greens, Tomatoes, Carrots, Beet Curls and Glazed Pecans
Served with a Raspberry Vinaigrette

Caesar Salad

Hearts of Romaine, Herb Croutons and Parmesan Cheese
Tossed with a Caesar Dressing

Spinach Salad

Spinach, Mushrooms, Eggs, Bacon and Pine Nuts
Served with a Warm Bacon Dressing

Desserts

Three Layer Carrot Cake

Moist Bits of Carrots, Raisins and Nuts with
Soft Cream Cheese Filling

Chocolate Fudge

Rich Moist Dark Chocolate Cake with Creamy Fudge Frosting and
Chocolate Shavings

New York Cheesecake

A Hint of Vanilla and Lemon
Served with Strawberry Sauce

Tiramisu

Coffee Liqueur and 100% Mascarpone Cheese with
Cocoa Powder and Chocolate Cigars

Tuxedo Truffle Mousse Cake

Marble Cake with Layers of Creamy Dark Chocolate and White Mousse

Prices subject to a service charge and applicable sales tax
An additional labor fee will be added for less than 25 guests



Plated Lunches

Plated Lunch Entrées include your selection of Soup or Salad and Dessert
Also includes Seasonal Fresh Vegetables, Chef's choice of Starch,
Rolls, Sweet Butter, Freshly Brewed Coffee and Decaffeinated Coffee and Assorted Specialty Teas

Light Entrées

Chicken Caesar

Grilled Chicken, Hearts of Romaine,
Herb Croutons and Grated Parmesan Cheese
Served with a Caesar Dressing

Boston Cobb Salad

A Lettuce Wedge with Grilled Chicken, Tomatoes,
Chopped Eggs, Scallion and Bacon Bits
Served with a Bleu Cheese Dressing

Chicken Piccata

Breast of Chicken Sautéed with Shallots,
Capers and White Wine
Served with Creamy Rigatoni Pasta

Chicken Roulade

Sliced Roasted Chicken Breast Filled with Walnuts
Apples, Mushrooms, Fresh Herbs Capers and Sun-Dried
Tomatoes; In a Light Cream Sauce Served with Rice

Pan Seared Salmon

Served with Wild Rice Pilaf and a
Citrus Beurre Blanc Sauce

Mahi Mahi

Served Black Beans, Rice and a
Ginger Orange Sauce

Chinese Chicken Salad

Grilled Chicken, Julienne Vegetables,
Iceberg Lettuce and Crisp Rice Noodles
Served with a Vinaigrette Dressing

Salad Niçoise

Mixed Greens with Tuna, Potatoes, Tomatoes, Eggs,
Green Beans and Olives
Served with a Balsamic Vinaigrette Dressing

Hot Entrées

Petite Filet Mignon

Grilled Filet with a
Marsala Mushroom Sauce

Shrimp Scampi

Sautéed Pacific Jumbo Shrimp with Tomatoes and
Basil Mixed with Fettuccine and a White Wine Sauce

Vegetable Ravioli

Served with Seasonal Fresh Vegetables and an
Herb Marinara Sauce

Pesto Chicken Tortellini

Roasted Breast of Chicken Basted with Pesto
Served with Cheese Tortellini and a Tomato Sauce

Prime Rib Sandwich

Served Open Face with Mushrooms and Onions
Homemade Horseradish Cream

Lunch To Go

Selections Served with
Pasta Salad, Whole Seasonal Fresh Fruit,
Freshly Baked Cookie and Soft Drink

Sandwich Lunch Box

Choice of Roast Beef, Ham, Roasted Turkey or
Vegetarian Sandwich
Choice of Sour Dough, Multi-Grain or Sweet French Roll

Grilled Chicken Caesar Wrap

Grilled Breast of Chicken with Shredded Romaine Lettuce,
Roasted Peppers and Parmesan Vinaigrette
Wrapped in a Whole Wheat Tortilla

If more than one selected, the higher priced entrée will be charged for all entrées (limited to two entrées)
Prices subject to a service charge and applicable sales tax



Lunch Buffets

The Butcher Block

Tossed Garden Greens with Italian and Ranch Dressings

Homemade Coleslaw

Sliced Seasonal Fresh Fruit

Penne Pasta with Sun Dried Tomatoes and Feta Cheese

A selection of
Roast Beef, Sliced Turkey,
Honey Roasted Ham and Genoa Salami
Swiss and Cheddar Cheese

Tomatoes and Lettuce

Variety of Rolls and Sandwich Breads

Chef's Selection of Desserts

Assorted Soft Drinks and Mineral Waters

South of the Border

Tossed Garden Greens with Guacamole Dressing

Grilled Chicken and Beef Fajitas

Cheese Enchiladas

Grated Cheddar Cheese, Shredded Lettuce and
Diced Tomatoes

Salsa, Guacamole and Sour Cream

Warm Flour Tortillas

Pinto Rancheros Beans and Spanish Rice

Flan and Mexican Tea Cookies

Assorted Soft Drinks and Mineral Waters

Taste of North Beach

Caesar Salad with Herb Croutons and Parmesan Cheese
Caesar Dressing

Sliced Seasonal Fresh Fruit

Antipasto Platter with
Salami, Capicola and Mozzarella Cheese
Artichoke Hearts, Roasted Peppers and Tomatoes

Vegetable Ravioli and Chicken Parmesan

Focaccia Breads

Tiramisu

Assorted Soft Drinks and Mineral Waters

Prices subject to a service charge and applicable sales tax
An additional labor fee will be added for less than 25 guests



Lunch Buffets

Baked Bar

Soup of the Day
Mixed California Greens with Olives,
Herb Croutons and Cherry Tomatoes
Country Fried Chicken
Chili
Baked Jumbo Russet Potatoes
Bacon Bits, Scallions, Sour Cream and
Shredded Cheddar Cheese
Ranch Dressing
Fresh Seasonal Fruit Kabobs
Pecan Pie
Assorted Soft Drinks and Mineral Waters

Poolside Grill

Homemade Cole Slaw
Potato Salad
Barbecue Chicken
Grilled Hamburgers
Swiss, Cheddar and Pepper Jack Cheese
Tomatoes, Lettuce, Onions and Pickles
Corn on the Cob
Buns, Rolls and Butter
Watermelon Kabobs
Apple Pie
Assorted Soft Drinks and Mineral Waters

Pizza Duet

Tomatoes with Mozzarella Cheese, Basil and Vinaigrette
Caesar Salad with
Garlic Herb Croutons and, Parmesan Cheese
Pesto Pasta Salad
Choice of any two Pizzas
Four Cheese Pepperoni and
Sausage Barbecue Chicken
with Onions
Sun Dried Tomatoes and Vegetables
Apple Pie
Assorted Soft Drinks and Mineral Waters

Prices subject to a service charge and applicable sales tax
An additional labor fee will be added for less than 25 guests



Plated Dinners

Choice of Soup or Salad, Entrée and Dessert

Soups

Clam Chowder

New England Style Chowder

Salads

Caesar Salad

Hearts of Romaine, Herb Croutons and Parmesan Cheese
Tossed with a Caesar Dressing

Mediterranean Salad

Romaine Lettuce, Roasted Red Peppers, Onions,
Kalamata Olives and Feta Cheese
Served with a Garlic Oregano Vinaigrette

Apple Walnut Salad

Baby Mixed Greens, Gorgonzola, Toasted Walnuts and
Green Apples Served with a Balsamic Vinaigrette

Spinach Salad

Spinach, Mushrooms, Eggs, Bacon Bits and Pine Nuts
Served with a Warm Bacon Dressing

Romaine and Mixed Greens

Cherry Tomatoes, Sliced Cucumbers and Shredded Carrots
Served with an Italian Roast Red Pepper Dressing

Desserts

Three Layer Carrot Cake

Moist Bits of Carrots, Raisins and Nuts with a
Soft Cream Cheese Filling

Petite Cheesecake

New York Style with Strawberry Sauce

Chocolate Fudge

Rich Moist Dark Chocolate Cake with
Creamy Fudge Frosting and Chocolate Shavings

Tiramisu

Coffee Liqueur and 100% Mascarpone Cheese with
Cocoa Powder and Chocolate Cigars

Specialty Desserts

Enhance your final course for an additional

(minimum of 25 guests)

Panna Cotta

Cream Dessert Flavored with Grand Marnier
Garnished with Caramel Syrup

Classic Chocolate Tartufo

Chocolate Gelato with a Zabaglione Cream

Chocolate Cup Crème Brûlée

All Natural Crème Brûlée with Vanilla Beans
Served In a Chocolate Cup

Chocolate Mousse Marquis Layers
of Chocolate Cake with White and
Dark Chocolate Mousse Iced with
Chocolate Ganache

Prices subject to a service charge and applicable sales tax
An additional labor fee will be added for less than 25 guests



Plated Dinners

Plated Dinner Entrées include your selection of Soup or Salad and Dessert
Also includes Seasonal Fresh Vegetables, Chef's choice of Starch,
Rolls, Sweet Butter, Freshly Brewed Coffee and Decaffeinated Coffee and Assorted Specialty Teas

Hot Entrées

Chicken Florentine

Boneless Chicken Breast Filled with Spinach and Cheese
Served with a Tomato Basil Cream Sauce and
Potato Croquettes

Filet Mignon

Grilled Filet Mignon with a
Wild Mushroom and Cabernet Reduction Sauce
Served with Truffle Mashed Potatoes

Chicken Roulade

Sliced Roasted Chicken Breast Filled with Walnuts
Apples, Mushrooms, Fresh Herbs
Capers and Sun-Dried Tomatoes
In a Light Cream Sauce Served with Rice

Swordfish

Grilled Swordfish with a Champagne Lemon Grass Sauce
Served with Roasted Red Potatoes

Chinese Stir Fry Broccoli, Carrots,
Snow Peas, Mushrooms and Red
Peppers Sautéed with Ginger and
Sesame Oil

Nestled on a Bed of Steamed White Rice

Chicken Wellington

Boneless Chicken Breast Stuffed with Mushroom Duxelle
Wrapped In a Puff Pastry with a Cabernet Sauce
Served with Blue Cheese Whipped Potatoes

Prime Rib of Beef

Slow Roasted Prime Rib with Au Jus
Served with a Chive Butter Baked Potato and
Homemade Horseradish

Filet of Salmon

Herb Crusted Pan Seared Filet of Salmon
Served with Spinach Ravioli and a
Light Cream Sauce

Pasta Primavera

Cavatappi Pasta with Garlic, Herbs and a
Medley of Fresh Vegetables
Tossed In a Light Cream Sauce

Vegetarian Lasagna

Lasagna Noodles Layered with Fresh Seasonal Vegetables
Mozzarella and Ricotta Cheese
Topped with Marinara Sauce

Dinner Duets

Filet Mignon and Salmon

Grilled Filet Mignon with a Roasted Shallot Sauce
Pan Seared Salmon with a Champagne Lemon Dill Sauce
Served with Rice Pilaf

New York Steak and Shrimp

Grilled New York Steak with a Bordelaise Sauce
Jumbo Shrimp Topped with a Provençal Sauce
Served with Whipped Potatoes

6 oz Beef Sirloin and Chicken Marsala

Grilled Beef Sirloin with a Cabernet Glaze Sautéed
Chicken with a Mushroom Marsala Wine Sauce Served
with Double Stuffed Potatoes

If more than one selected, the higher priced entrée will be charged for all entrées (limited to two entrées)
Prices subject to a service charge and applicable sales tax



Dinner Buffets

California Buffet

Classic Caesar Salad
Hearts of Romaine with Herb Croutons and
Parmesan Cheese

Antipasto Tray Proscuitto, Salami
and Capicola Mortadella and
Mozzarella Cheese

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Choice of Two Entrées

Sliced Roast Beef Sirloin
Served with Mushrooms and a
Pearl Onion Sauce

Roasted Breast of Chicken
Served In a Sun Dried Tomato Caper Cream Sauce

Pasta Primavera
Penne Pasta with Sautéed Fresh Vegetables
Choice of Marinara or Alfredo Sauce

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Fresh Seasonal Vegetables

Chef's Choice of Starch to Complement Your Entrées

Assorted Cakes and Tortes

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Sonoma Buffet

Mixed Greens and Iceberg Lettuce
Cherry Tomatoes and Carrots with a
Red Wine Vinaigrette

International Cheese Platter
Variety of Cheese Garnished with Fresh Fruit
Served with an Assortment of Crackers

Fruit Salad
Fresh Seasonal Fruit and Berries

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Choice of Three Entrées

Chicken Parmesan
Breaded Chicken Breast Topped with
Marinara Sauce and Mozzarella Cheese

Pan Seared Filet of Salmon
Served with a Spicy Fruit Salsa

Sliced Roast Beef Sirloin
Served with Mushrooms and a
Pearl Onion Sauce

Vegetarian Pasta
Sautéed Fresh Vegetables
Choice of Marinara or Alfredo Sauce

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Fresh Seasonal Vegetables

Chef's Choice of Starch to Complement Your Entrées

International Pastries, Éclairs and Petit Fours

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Personalize your Dinner Buffet with a Carving Station
Uniformed Chef

(Carving Station Selections on "Reception Specialties")

Prices subject to a service charge and applicable sales tax
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Dinner Buffets

San Jose Buffet

Classic Caesar Salad
Hearts of Romaine with Herb Croutons and
Parmesan Cheese

or

Mixed Greens and Iceberg Lettuce
Cherry Tomatoes and Carrots with a
Red Wine Vinaigrette

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Choice of One Entrées

Beef Bourignon
With Onions, Carrots and Mushrooms In a
Demi-Glaze Sauce

Chicken Marsala Roasted Breast
of Chicken with a Mushroom
Marsala Wine Sauce

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Vegetarian Pasta
Sautéed Fresh Vegetables
Choice of Marinara or Alfredo Sauce

Fresh Seasonal Vegetables

Chef's Choice of Starch to Complement Your Entrées

Assorted Cakes and Tortes

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Palo Alto Buffet

Mixed Greens and Iceberg Lettuce
Cherry Tomatoes and Carrots with a
Red Wine Vinaigrette

or

Classic Caesar Salad
Hearts of Romaine with Herb Croutons and
Parmesan Cheese

Fruit Salad

Fresh Seasonal Fruit and Berries

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Choice of Two Entrées

Chicken Piccata
Breast of Chicken with Sautéed Shallots,
Capers and a White Wine Sauce

Pan Seared Filet of Salmon
Served with a Spicy Fruit Salsa

Medallions of Roast Beef
Served with a Bordelaise Sauce

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Vegetarian Pasta
Sautéed Fresh Vegetables
Choice of Marinara or Alfredo Sauce

Fresh Seasonal Vegetables

Chef's Choice of Starch to Complement Your Entrées

International Pastries, Éclairs and Petit Fours

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Specialty Teas

Personalize your Dinner Buffet with a Carving Station
Uniformed Chef

(Carving Station Selections on "Reception Specialties")

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Reception Displays

International Cheese Display

Brie, Gouda, Roquefort, Cheddar and Jalapeno Jack Cheese Garnished with Fresh Seasonal Fruit Served with Sliced Baguettes and an Assortment of Crackers

Small (serves 50 people)

Large (serves 100 people)

Crudité Display

A Variety of Blanched and Raw Seasonal Vegetables Served with a Sour Cream Dill Dressing

Small (serves 50 people)

Large (serves 100 people)

Smoked Salmon

Served with Mini-Bagels, Cream Cheese, Chopped Eggs, Onions and Capers

Small (serves 50 people)

Large (serves 100 people)

Baked Brie in Puff Pastry Served with Chopped Dried Fruits, Toasted Almonds and Sliced Baguettes

Small (serves 50 people)

Large (serves 100 people)

Sushi Station

A Variety of Sushi Rolls with Raw and Cooked Seafood and Vegetables Served with Soy Sauce, Wasabi and Pickled Ginger
(75 piece minimum)

Antipasto Display Prosciutto, Salami and Capicola Mortadella and Mozzarella Cheese

Roasted Red Peppers, Marinated Olives, Mushrooms and Artichoke Hearts Served with Flat Breads and Bread Sticks

Small (serves 50 people)

Large (serves 100 people)

Seasonal Grilled Vegetables

A Colorful Selection of Peppers, Eggplant, Zucchini and Squash

Small (serves 50 people)

Large (serves 100 people)

Fresh Sliced Fruit Array

Seasonal Fresh Fruit and Berries

Small (serves 50 people)

Large (serves 100 people)

Mediterranean Display Lemon-Orange Basted Lamb Saté Grilled Vegetables, Kalamata Olives, Feta Cheese, Hummus and Pita Bread

Small (serves 50 people)

Dim Sum Basket

Shrimp Wontons, Pork Buns and Pot Stickers Served with Dipping Sauce
(50 piece minimum)



Reception Specialties

Carving Stations

Roast Tenderloin of Beef

(serves 35 people)

Roasted New York Strip

(serves 50 people)

Roast Steamship Round of Beef

(serves 200 people)

Honey Baked Glazed Ham

(serves 50 people)

Roast Turkey

Cranberry Relish and Giblet Gravy

(serves 35 people)

Reception Stations

Fajita Olé

Choice of Marinated Chicken or Beef

Warm Flour Tortillas

Tomatoes, Onions and Grated Cheddar Cheese

Sour Cream, Guacamole and Salsa

Viva Italia

Tortellini, Penne Pasta and Beef Ravioli

(Choice of Two Sauces)

Pesto, Marinara or Alfredo

Freshly Grated Parmesan Cheese and Garlic Bread

Pacific Encounter

(Choice of Four Items)

Pot Stickers with Plum Sauce

Vegetable Spring Rolls with Sweet and Sour Sauce

California Rolls with Wasabi and Soy Sauce

Satay Chicken Brochettes

Teriyaki Beef Brochettes

Spicy Lime Prawns

Farmer's Market

Vegetable Crudité

Mushroom Bouchées

Assorted Mini-Quiches

Savory Cheese Crostini

Cherry Tomatoes Stuffed with Tuna Mousse

Taco Bar Seasoned

Ground Beef Crispy

Taco Shells

Soft Flour Tortillas

Tomatoes, Onions, Shredded Lettuce and Grated Cheddar Cheese

Sour Cream, Guacamole and Salsa

Iced Seafood Reception

Served on Crushed Ice with Lemon and Cocktail Sauce

(50 piece minimum)

Oyster on the Half Shell

Crab Claws

Pacific Shrimp

Chilled Mussels

Prices subject to a service charge and applicable sales tax
An additional labor fee will be added for less than 25 guests



Hors d'oeuvres

Cold

*(50 piece minimum per
item)*

Deviled Eggs

Tomato Basil Bruschetta with Cheese

Smoked Salmon Cornet on Pumpkin Nickel

Sour Cream and Caviar on Potato Round

Smoked Salmon Pinwheels

Ratatouille on Potato Round

Goat Cheese and Sun Dried Tomato Tartlet

**Herb, Goat Cheese with Pesto Cream
on Crostini**

Prosciutto Wrapped Melon

Assorted Finger Sandwiches

Deviled Eggs Monterey with Bay Shrimp

Boursin Cheese and Walnut

**Cucumber Cup with Roasted Corn
and Black Bean Salsa**

Hot

*(50 piece minimum per
item)*

Scallops and Bacon

Beef Satay Teriyaki

Chicken Satay with Peanut Sauce

Spanakopita

Buffalo Wings

Assorted Mini Quiches

Pot Stickers with Plum Sauce

Parmesan Meatballs

Vegetable Spring Rolls

Smoked Chicken Quesadillas

Brie with Raspberry and Almonds in Phyllo

Mini-Beef Wellington

Mini-Chicken Wellington

Prices subject to a service charge and applicable sales tax
An additional labor fee will be added for less than 25 guests



Beverage Selection

Hosted Bar

Complete beverage service with portable bars, experienced bartenders and full set up. Host is charged for the beverages consumed by guests; counted at the conclusion of the event.

(Choice of One Brand)

Cocktails

House

Call

Premium

Domestic Beer

Imported Beer

House Wine

Champagne

Cordials

Soft Drinks and Mineral Waters

Assorted Juices

Cash Bar

Complete beverage service with portable bars, experienced bartenders and full set up. Guests pay cash to the bartender for beverages.

(Choice of One Brand)

Cocktails

House

Call

Premium

Domestic Beer

Imported Beer

House Wine

Champagne

Cordials

Soft Drinks and Mineral Waters

Assorted Juices

Cocktail Package

Designed to ease your budgeting plans

(Priced per person in accordance with the guarantee attendance or the actual attendance if higher)

(Choice of One Brand)

First Hour Cocktails

Two Hour Cocktails

Each additional hour thereafter

House

Call

Premium

A corkage fee is applicable for Reception or Dinner

A labor fee per bartender may apply.

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

Hosted Bars and Cocktail Packages subject to a service charge and applicable sales tax
An additional labor fee will be added for less than 25 guests



Wine List

We have organized our wine list to help you select the taste and style of wine your guests will enjoy the most.
We hope this encourages you to experiment and try some different wines.

Sparkling Wines & Champagne

Moet et Chandon. White Star, Epernay, France
Tott's Sparkling

White Wines

Salmon Creek Chardonnay	<i>California</i>
Chateau Marie Antoinette Chardonnay	<i>California</i>
Francis Coppola Chardonnay	<i>California</i>

Red Wines

Salmon Creek Cabernet Sauvignon	<i>California</i>
Salmon Creek Merlot	<i>California</i>
Chateau Marie Antoinette Cabernet Sauvignon	<i>California</i>
Chateau Marie Antoinette Merlot	<i>California</i>
Francis Coppola Merlot	<i>California</i>
DB Coppola Pinot Noir	<i>California</i>

White Zinfandels

Salmon Creek White Zinfandel	<i>California</i>
Chateau Marie White Zinfandel	<i>California</i>

A corkage fee is applicable for Reception or Dinner

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

Prices subject to a service charge and applicable sales tax
An additional labor fee will be added for less than 25 guests