


Catering and Events Menus



All prices subject to a 21% taxable service charge and all applicable taxes. Prices subject to change without notice.
Guarantee numbers due three business days prior to start of events.

Breaks – Refreshment Enhancement

Gourmet  "Metropolitan" Regular and Decaf Coffee
\$62 per gallon (avg. 15 cups per gallon)

Hot Tea
\$62 per gallon

Hot Chocolate with Whipped Cream
\$62 per gallon

Fruit Punch, Lemonade or Iced Tea
\$41 per gallon (avg. 8 glasses per gallon)

Milk, 2% or Non-fat
\$31 per ½ gallon

Chilled Cranberry or Orange Juice
\$27 per ½ gallon

Fruit Smoothies - Strawberry and Banana
\$40 per ½ gallon

Assorted Soft Drinks
\$4 each

Bottled Water
\$4 each


Sparkling Water
\$4 each

Flavored Snapple Iced Teas – Raspberry or Lemon
\$4.25 each

Iced Bottled Frappuccino
\$4.75

Red Bull® or ROCKSTAR® Energy Drinks
\$6 each

Gourmet Coffee Station (2 hr Max)

Gourmet  "Metropolitan" Regular, Decaf Coffee and Hot Teas, Chocolate Shavings, Whipped Cream, Caramel and Vanilla Syrups
\$11 per guest

Add Assorted Sodas
\$5 additional per guest

Assorted Bagels and Cream Cheese
\$46 per dozen

Assorted Pastries, Muffins or Croissants
\$42 per dozen

Sliced Seasonal Fresh Fruit
\$5.50 per guest

Whole Fresh Fruit
\$2.75 per piece

Individual Yogurt & Granola Parfait
\$4.50 each

Individual Fruit Flavored Yogurt
\$3.25 each

Granola Bars
\$3 each

Assorted Egg, Sausage or Bacon and Cheese Breakfast Sandwich
\$7.50 per Sandwich

Assorted Egg, Sausage or Bacon and Cheese Breakfast Burrito
\$7.50 per Burrito

Assorted Freshly Baked Cookies, Brownies or Dessert Bars
\$35 per dozen

Chocolate Dipped Strawberries
\$32 per dozen

Individual Bags of Popcorn, Peanuts, Goldfish, Chips, Pretzels, Trail Mix or Yogurt Pretzels
\$3.25 each

Assorted Candy Bars
\$2.75 each

Bags of PopChips®
\$3.25 each

Individual Bags of Flavored Almonds
\$3.50 each

Individual Boxes of Cracker Jacks
\$3.50 each

Soft Pretzels with Mustard
\$42 per dozen

Tortilla Chips, Guacamole and Salsa
\$6 per guest

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Breaks – Break Packages

“So Cal” Break

Fresh Strawberry and Banana Smoothies
Whole Seasonal Fruit
Granola Bars
Assorted Sodas
\$12 per guest

Healthy Touch

Fruit Flavored Yogurts
Granola Bars
Individual Bags of Peanuts and Trail Mix
Sliced Seasonal Fresh Fruit
Vitamin Waters
\$13 per guest

Energy Blast

Chocolate Dipped Strawberries
Bananas
Boxes of California Raisins
Energy Bars
Red Bull or ROCKSTAR® Energy Drinks
\$14 per guest

After School Snack

Assorted Freshly Baked Cookies
Boxes of Cracker Jacks and Animal Cookies
Whole Seasonal Fruit
Whole and Non-Fat Milk
Assorted Sodas
\$12 per guest

No Sugar Added Break

Assorted Whole Fruit
Sugar-free Cookies and Desserts
Bananas
Celery and Carrot Sticks with Hummus Dips
Assorted Diet Sodas
\$13 per guest

Sweet Tooth

Chocolate Chip Cookies
Brownies
M & M and Snickers Candy Bars,
Whole Fruit, 2% Milk and Non-Fat Milk
Assorted Sodas
\$13 per guest

Petco Park Break

Soft Pretzels with Imported Mustard
Assorted Chocolate Candy Bars
Individual Bags of Popcorn and Peanuts
Assorted Sodas
\$14 per guest


Baja Break

Taquitos
Tortilla Chips with house-made Salsa and Guacamole
Warm Churros
Assorted Sodas
\$14 per guest

Cheese Please

Selection of Imported and Domestic Cheese
with Fresh Berries
Sliced French Baguette and Assorted Crackers
Red Pepper Hummus and Pita Pieces
Assorted Sodas
\$14 per guest

Beverage


All Day beverage service to include:
Gourmet  “Metropolitan” Regular, Decaf Coffee, Iced
and Hot Teas.
Assorted Sodas and Bottled Waters
\$18 per guest for up to 8 hrs
\$ 10 per guest for up to 3 hours

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Breaks – Break Packages

The Bare Necessities Break Package

Continental

An Assortment of Fresh Baked Pastries, Muffins and Croissants
Assorted Fresh Bagels and Cream Cheese with toaster
Fresh Fruit Display
Gourmet Freshly Brewed  “Metropolitan” ® Regular and Decaf Coffee, Hot Teas
Freshly Squeezed Orange Juice and Cranberry Juice

AM Refresh


Gourmet  “Metropolitan” Regular and Decaf Coffee and Hot Teas

PM Break


Assorted Cookies and Brownies
Assorted Soda and Bottled Water
\$28 per guest

Break All Day Package

Continental

An Assortment of Fresh Baked Pastries, Muffins and Croissants
Assorted Fresh Bagels and Cream Cheese with toaster
Fresh Fruit Display
Gourmet  “Metropolitan” Regular and Decaf Coffee, Hot Teas
Freshly Squeezed Orange Juice and Cranberry Juice

AM Break

Assorted Granola Bars
Gourmet  “Metropolitan” Regular and Decaf Coffee and Hot Teas

PM Break (Choice of one break option):

- Cookies and Dessert Bars
- Soft Pretzels with Mustard
- Tortilla Chips with Salsa and Guacamole

All breaks include Assorted Soda and Bottled Water
\$36 per guest

Enhancements:


Assorted Egg, Sausage or Bacon and Cheese Breakfast Sandwich
\$8 per Sandwich
Assorted Egg, Sausage or Bacon and Cheese Breakfast Burrito
\$8 per Burrito

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No Hassle All Day Package

This menu requires a 25 person minimum unless noted below. See your Catering Manager for options.


Continental

An Assortment of Fresh Baked Pastries, Muffins and Croissants
Assorted Fresh Bagels and Cream Cheese with toaster, Fresh Fruit Display
Gourmet  "Metropolitan" Regular and Decaf Coffee, Hot Teas
Freshly squeezed Orange and Cranberry Juice

AM Refresh

Gourmet  "Metropolitan" Regular and Decaf Coffee, Hot Teas

Lunch Buffet (Choice of one buffet options):

All lunches served with Assorted Biscotti's
Gourmet  "Metropolitan" Regular and Decaf Coffee and Iced Tea

Deli Buffet (min. 10 guests required)

Mixed Field Greens Salad with Balsamic
Vinaigrette, Roasted Red Potato Salad
Oven Roasted Turkey Breast, Baked Ham,
Lean Roast Beef
Cheddar, Swiss and Jack Cheese
Hummus Spread
Fresh Breads with Assorted Condiments

Great Wraps (min. 10 guests required)

Chef's Soup of the Day
Tossed Green Salad
House-made Wraps with:
Flat-Iron Steak, Onion, Peppers &
Blended Cheese
BBQ Chicken with Corn, Onion and Jack
Cheese
Grilled Vegetables with Feta Cheese

Italiano Buffet

Classic Caesar Salad with Croutons and
Shaved Parmesan Cheese
Assorted Veggie and Pepperoni Pizzas,
Antipasto Platter
Italian Breadsticks

Garden Fresh Express Buffet

Chef's Soup of the Day
Classic Caesar Salad with Romaine Lettuce
Penne Pasta Salad
Strips of Chicken Breast, Cubed Ham and
Turkey, Chopped Hard Boiled Eggs
Grilled Vegetables, Pear Tomatoes, Sliced
Cucumbers and Shaved Carrots
Feta Cheese and Pepper Jack Cheese,
Croutons
House Balsamic Vinaigrette, Citrus
Vinaigrette and Ranch Dressings, Served with
Focaccia Bread

PM Break (Choice of one break option):

- Individual Bags of Pretzels and Whole Fruit
- Individual Bags of Potato Chips and Mini Cheesecake Pieces
- Individual Bags of Popcorn and Dessert Bars

All breaks include Assorted Sodas and Bottled Waters

\$58 per guest

Enhancements:

Assorted Egg, Sausage or Bacon and Cheese Breakfast Sandwich

\$8 per Sandwich

Assorted Egg, Sausage or Bacon and Cheese Breakfast Burrito


\$8 per Burrito

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The Executive All Day Package

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Continental

An Assortment of Fresh Baked Pastries, Muffins and Croissants
Assorted Fresh Bagels and Cream Cheese with toaster
Fresh Fruit Display
Gourmet  "Metropolitan" Regular and Decaf Coffee, Hot Teas
Freshly Orange and Cranberry Juice

AM Refresh

Granola Bars,
Gourmet  "Metropolitan" Regular and Decaf Coffee, Hot Teas

Lunch Buffet (Choice of one buffet option):

All lunches served with Assorted Cookies, Brownies and Dessert Bars
Gourmet  "Metropolitan" Regular and Decaf Coffee and Iced Tea

Fajita Buffet

Chicken Fajitas
Flour and Corn Tortillas
Spanish Rice, Refried Beans
Grilled Peppers and Onions
Jack Cheese, Tomatoes, Olives, Cabbage,
Sour Cream, Guacamole, Salsa

Great Wraps (min. 10 guests required)

Chef's Soup of the Day
Green Tossed Salad
House-made Wraps with:
Flat-Iron Steak, Onion, Peppers & Blended
Cheese
BBQ Chicken with Corn, Onion and Jack
Cheese
Grilled Vegetables with Feta Cheese

Mediterranean Buffet

Caesar Salad with Garlic Croutons
Mixed Green Salad
Antipasto Platter with Assorted Meats and
Cheeses
Grilled Chicken Picatta
Penne Pasta with Marinara Sauce
Fresh Breadsticks

Fresh-N-Green Buffet

Chef's Soup of the Day

Base Salads:

- Classic Caesar Salad with Romaine Lettuce, Mixed Field Greens Salad, Penne Pasta Salad

Protein Add-ons:

- Strips of Chicken Breast, Cubed Ham, Sliced Turkey, Chopped Hard Boiled Eggs

Additional:

- Red Pepper Hummus
- Grilled Vegetables
- Pear Tomatoes, Sliced Cucumbers, Shaved Carrots, Feta Cheese and Cubed Pepper Jack Cheese, Croutons

Dressings:

- House Balsamic Vinaigrette, Citrus Vinaigrette and Ranch Dressings

PM Break (Choice of one break option):


- Chocolate dipped Strawberries, Chocolate Candy Bars and Individual Bags of Pretzels
- Soft pretzels with Mustard and Mini Cheesecake Pieces
- Tortilla Chips, Salsa, Guacamole and Dessert Bars

All breaks include Assorted Sodas and Bottled Waters

\$67 per guest

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Breakfast – Plated Breakfast

All Breakfasts served with an Assortment of Breakfast Pastries, Muffins and Croissants with Butter and Jellies, Fresh Orange Juice and Gourmet  “Metropolitan” Regular and Decaf Coffee and Iced Tea

All American

Farm Fresh Scrambled Eggs
Choice of Smoked Applewood Bacon or Savory Sausage
Rosemary Garlic Home Fries
Sliced Fresh Fruit
\$19 per guest

South-of-the-Border Scramble

“Chorizo” – Farm Fresh Scrambled Eggs with Mexican Sausage, Onions and Peppers
Flour Tortillas
Smoked Applewood Bacon, Refried Beans
\$20 per guest

Harbor Island

(for 50pp or less)
Eggs Benedict on English Muffin with Canadian Bacon, Poached Egg and topped with Hollandaise Sauce
Rosemary Garlic Home Fries
\$22 per guest

Enhancements

Add Champagne Mimosas or Bloody Marys
\$6 per guest

Made to order Omelet Station
Additional \$9 per person
Omelet Chef \$65++ per Hour

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Breakfast – Continental and Buffet Breakfast

All Breakfasts served with Gourmet  “Metropolitan” Regular and Decaf Coffee, Hot Teas

Traditional Continental

Fresh Orange and Cranberry Juice
Assortment of Breakfast Pastries, Muffins and Croissants
Butter, Jellies, & Jams
Assorted fresh Bagels and Cream Cheese with toaster
Fresh Fruit Display
\$20 per guest

Executive Continental

Fresh Orange and Cranberry Juice
Assortment of Breakfast Pastries, Muffins and Croissants
Butter, Jellies & Jams
Assorted fresh Bagels and Cream Cheese with toaster
Assorted Fruit Flavored Yogurts, Selection of Dry Cereals,
Milk
Fresh Fruit Display
\$22 per guest

Classic American Buffet

This menu requires a 25 person minimum. See your Catering Manager for options.

Fresh Orange and Cranberry Juice
An Assortment of Fresh Pastries, Muffins and Croissants
Butter, Jellies & Jams
Assorted fresh Bagels and Cream Cheese with toaster
Farm Fresh Scrambled Eggs
Smoked Applewood Bacon
Savory Sausage
Rosemary Garlic Home Fries
Fresh Fruit Display
\$28 per guest

Marina Buffet

This menu requires a 25 person minimum. See your Catering Manager for options.

Fresh Orange and Cranberry Juice
An Assortment of Fresh Pastries, Muffins and Croissants
Butter, Jams and Jellies
Assorted fresh Bagels and Cream Cheese with toaster
Farm fresh Scrambled Eggs
Smoked Applewood Bacon
Savory Sausage
Rosemary Garlic Home Fries
Cinnamon French Toast with Maple Syrup
Assorted Fruit Flavored Yogurt
Fresh Fruit Display
\$34 per guest

Enhancements:

Assorted Egg, Sausage or Bacon and Cheese Breakfast Sandwich

\$8 per Sandwich

Assorted Egg, Sausage or Bacon and Cheese Breakfast Burrito

\$8 per Burrito

Steel-cut Oatmeal and toppings \$4.00 per guest

Made to order Omelet Station

Additional \$9 per guest


Omelet Chef \$65++ per Hour

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Brunch – Brunch Buffet

Bayside Brunch Buffet

This menu requires a 45 person minimum. See your Catering Manager for options.

Freshly Squeezed Orange Juice and Cranberry Juice
An Assortment of Fresh Pastries, Muffins and Croissants
Butter, Jams and Jellies
Assorted fresh Bagels and Cream Cheese with toaster
Smoked Salmon served with Chopped Egg, Thin Sweet Onion, Sliced Tomato, and Capers
Fresh Fruit Display
Farm Fresh Scrambled Eggs
Smoked Applewood Bacon
Savory Sausage
Rosemary Garlic Home Fries
Fresh Seasonal Vegetables
Mixed Field Greens Salad with Balsamic Vinaigrette
Lemon Citrus Chicken
Pesto Penne Pasta
Chef's Selection of Specialty Desserts
Gourmet  "Metropolitan" Regular and Decaf Coffee, Iced or Hot Teas,

\$41 per guest

Enhancements

Add Champagne Mimosas or Bloody Marys

\$6 per guest


Made to order Omelet Station

Additional \$9 per guest

Omelet Chef \$65++ per Hour

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Lunch – Plated Lunch

All Lunches served with Mixed Field Greens Garden or Caesar Salad, Chef's choice of Dessert, Fresh Seasonal Vegetables and a Starch with Rolls and Butter
All Lunches served with Gourmet  "Metropolitan" Regular and Decaf Coffee, Iced or Hot Teas
Split menus charged at higher price. Limit 2 entrees plus a Vegetarian option.
Upgrade to an All-Organic or a Caprese Salad for an additional \$2.00 per guest

Salmon Filet

Teriyaki Glazed Salmon Filet with Stir Fried Rice
\$31 per guest

Breast of Chicken with Pasta

Sliced Grilled Breast of Chicken on a Penne Pasta with Pesto Crème Sauce
\$29 per guest

Roasted Sea Bass

Roasted Pacific Sea Bass, Lemon Caper Crème Sauce and Rice Pilaf
\$36 per guest

Petite Filet Mignon

6 oz. Petite Filet Mignon, Wild Mushroom Ragout and Garlic Mashed Potatoes
\$39 per guest

Grilled Chicken Breast

Grilled Chicken Breast, Dijon Mustard Sauce and Garlic Mashed Potatoes
\$31 per guest

Tri-Tip Beef

Tri-Tip Beef with Peppercorn Sauce and Roasted Red Potatoes
\$33 per guest

Classic Lasagna

Lasagna layered with Ground Beef, 3 Cheeses with a Tangy Roasted Tomato Marinara Sauce
\$31 per guest
Vegetarian option available

Grilled Vegetable Stack

Grilled stack of layered roasted Vegetables with a Red Pepper Coulis
\$29 per guest

Stir-Fry Tofu

Crispy Stir-Fry Tofu over a bed of Asian Vegetables and a Soy-Ginger Sauce
\$30 per guest

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Lite Lunch – Sandwiches, Wraps, and Salads

All Lunches served with Chef's of Luncheon Dessert Bars and Gourmet  "Metropolitan" Regular and Decaf Coffee, Iced or Hot Teas
All options can be made into a sandwich on Artesian Bread or in a wrap with a fresh Sun-Dried Tomato Tortilla.
Limit of 3 choices per lunch.

California Club Sandwich

Smoked Turkey, Swiss Cheese, Smoked Bacon, Lettuce and Tomato on Artesian Bread
Tortellini Pasta Salad with Artichokes
Avocado quarter
\$26 per guest

Vegetarian Club Sandwich

Grilled Portobello Mushroom, Feta, Cucumbers, Lettuce, Tomato and Red Pepper Hummus on Artesian Bread
Tortellini Pasta Salad with Artichokes
Avocado quarter
\$26 per guest

Deli Roast Beef Sandwich

Oven Roasted Beef, Smoked Cheddar, Lettuce, Tomato and Horseradish Sauce on Artesian Bread
Tortellini Pasta Salad with Artichokes
Avocado quarter
\$26 per guest

Italian Combo Sandwich

Oven Roasted Beef, Smoked Turkey Breast, Ham, Salami, Swiss cheese, Peperoncino, Lettuce and Tomatoes on Artesian Bread
\$26 per guest

½ Club Sandwich and Salad

Turkey, Swiss Cheese, Bacon, Lettuce and Tomato on Artesian Bread
Mixed Field of Greens Salad with Balsamic Vinaigrette
Individual Bags of Potato Chips
\$26 per guest

Chicken Caesar Wrap

Strips of Chicken Breast and Romaine lettuce in a fresh Sun-dried Tomato Tortilla with Classic Caesar dressing
Individual Bag of Chips
Vegetarian Caesar Wrap also Available
\$26 per guest

Beef Caesar Wrap

Additional \$2.00 per guest

Chicken Caesar Salad

Romaine Lettuce, Strips of Chicken Breast, Croutons, Shaved Parmesan Cheese
Classic Caesar Dressing
\$26 per guest

Substitute Shrimp in place of Chicken

Additional \$2.00 per guest

Oriental Chicken Salad

Fresh Romaine, Grilled Chicken, Mandarin Orange pieces, Cucumbers, Pear Tomatoes
Sesame Vinaigrette with toasted Sesame Seeds
\$26 per guest

Cobb Salad

Fresh Romaine Hearts topped with Hardboiled Egg, Grape Tomatoes, Bacon, Sliced Turkey, Avocado, Gorgonzola Cheese Crumbles
Bleu Cheese Dressing.
\$26 per guest

Enhancements:

Box Lunch

To any of the above lunches, add a piece of Whole Fruit, individual bag of Assorted Chips, appropriate condiment packages, assorted Soda or Bottled Water
Additional \$4.00 per guest (limit 3 choices)

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Lunch – Buffets

All Buffets served with Chefs Selection of Dessert and Gourmet  “Metropolitan” Regular and Decaf Coffee and Iced or Hot Teas
These menus require a 25 person minimum. See your Catering Manager for options.

Deli Buffet

25 person minimum not required for Deli Buffet

Roasted Red Potato Salad
Mixed Field Greens Salad with Balsamic Vinaigrette

Oven Roasted Turkey Breast
Baked Ham
Lean Roast Beef
Fresh Tuna Salad
Fresh Assorted Breads
Cheddar, Swiss and Jack Cheese
Lettuce, Onions, Pickles, Tomato
Mayonnaise and Mustard
Tomato and Red Pepper Hummus spread

Freshly Baked Cookies and Brownies
\$31 per guest

South of the Border Buffet

Mixed Field Greens Salad with Tortilla Strips,
Anejo Cheese, Pine Nuts and Cilantro Vinaigrette
Chicken Fajitas with Grilled Onions and Roasted Peppers
Flour and Corn Tortillas
Spanish Rice
Refried Beans
Grated Jack Cheese, Tomatoes,
Olives, Cabbage, Sour Cream

Tortilla Chips, Guacamole and Fresh Salsa
\$32 per guest

Add Beef Fajitas
Additional **\$4 per guest**

Mediterranean Buffet

Classic Caesar Salad with Croutons and Shaved
Parmesan Cheese

Grilled Chicken with Pesto Cream Sauce
Antipasto Platter with Assorted Meats and Cheeses
Penne Pasta with Home-style Marinara Sauce
Fresh Tomatoes, Garlic and Basil

Italian Bread Sticks
\$34 per guest

Pacific Rim Buffet

Mixed Baby Greens with Toasted Cashews
Sesame Seed Vinaigrette
Vegetarian Lo Mein Salad

Teriyaki Salmon with an Asian Glaze
Sesame Orange Chicken

Stir Fried Rice, Seasonal Vegetables
Fried Won Ton Chips with Thai Sweet Chile Sauce
\$37 per guest

Little Italy Buffet

Italian Wedding Soup
Classic Caesar Salad with Croutons and Shaved
Parmesan Cheese

Assorted Veggie and Pepperoni Pizzas
Penne Pasta with choice of Alfredo or Marinara Sauce

Fresh Italian Bread
\$32 per guest

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Lunch – Buffets

All Buffets served with Chefs Selection of Dessert and Gourmet  “Metropolitan” Regular and Decaf Coffee and Iced or Hot Teas
These menus require a 25 person minimum. See your Catering Manager for options

Fresh-N-Green Buffet

25 person minimum not required for Going Green

Chef's Soup of the Day

Base Salad Greens:

- Classic Caesar Salad with Romaine Lettuce
- Mixed Field Greens Salad
- Penne Pasta Salad

Protein Add-ons:

- Strips of Tender Chicken Breast
- Bowls of Cubed Ham and Turkey
- Chopped Hard Boiled Eggs

Grilled Vegetables

- Pear Tomatoes, Sliced Cucumbers and Shaved Carrots
- Feta Cheese and Cubed Pepper Jack Cheese
- Italian Croutons

Dressings:

- House Balsamic Vinaigrette,
- Citrus Vinaigrette
- Ranch Dressings

\$34 per guest

Harborside Luncheon Buffet

Mixed Field Greens Salad

Ranch and Balsamic Vinaigrette Dressings

Penne Pasta Salad with Artichokes

Tropical Fruit Salad

Entrée Selections

- Grilled Chicken Breast with Dijon Sauce
- Penne Pasta with Pesto Sauce
- Teriyaki Salmon with an Asian Glaze
- Sesame Orange Chicken Breast
- Tri-Tip with Tri-Color Peppercorn Sauce
- Cinnamon Honey Glazed Pork Loin
- Roasted Pacific Sea Bass and Lemon Caper Sauce
- Sliced Sirloin with Mushroom Demi-Glace

Choice of White Cheddar Mashed Potatoes or Rice Pilaf
Chef's Choice of Mixed Seasonal Vegetables

**Two Entrees Harborside Luncheon Buffet
\$37 per guest**

**Three entrees Harborside Luncheon Buffet
\$42 per guest**

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Reception – Cold Hors d’oeuvres

Minimum of 25 pieces per item

Beef

BBQ Korean Beef with Asparagus on Mu Shu Paper
\$ 4 per piece

Poultry

Roasted Duck on Toast Point with Mango Mint Salsa
\$ 4 per piece

Duck Confit Spring Roll with Wild Mushroom
\$ 4 per piece

Chicken Curry Tartlet
\$ 3.50 per piece

Smoked Chicken & White Cheddar Dijonnaise in a Puff Pastry
\$ 4 per piece

Smoked Duck with Cranberry Mousse
\$ 4 per piece

Vegetarian

Gorgonzola Pate on a Silver Spoon
\$ 3.25 per piece

Buttered Braised Leeks & Mushroom Tartlet with Goat Cheese
\$ 4 per piece

Brie & Grape on Baguette
\$ 4 per piece

Brie & Pear Mousse in chef’s Mini Bouche
\$ 4 per piece

Thai Vegetarian Spring Roll
\$ 3.25 per piece

Seafood

Smoked Salmon with Dill Cream and Caviar on a Silver Spoon
\$ 4 per piece

Jumbo Shrimp with Asian Cocktail Sauce
\$ 4.50 per piece

Poached Shrimp on Brioche
\$ 4.50 per piece

Ahi Tuna on Cucumber
\$ 5.25 per piece

Lobster Mango and Cilantro in a Black Phyllo Cup
\$ 5.25 per piece

Other

Assorted Tea Sandwiches
\$ 35 per dozen

Assorted Sushi Rolls with Miso Ginger Sauce
\$ 52.50 per dozen

Mini Assorted Quiche (Meat & Vegetarian)
\$ 3.25 per piece

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Reception – Hot Hors d’oeuvres

Minimum of 25 pieces per item

Beef

Beef Satay with Teriyaki Sauce
\$ 4 per piece

Mini Open-faced Reuben
\$ 4 per piece

Mini Prime Beef Slider with Cheese
\$ 4.50 per piece

Chipolte Beef & Cilantro Empanada
\$ 4 per piece

Beef & Chili Taquito
\$ 4 per piece

Mini Beef Wellington
\$ 5.50 per piece

Poultry

Chicken Satay with Cantonese Peanut Sauce
\$ 4 per piece

Chicken Spring Roll with Thai Chili Sauce
\$ 4 per piece

Breaded Chicken Black & White Sesame Strip
\$ 4 per piece

Mini Chicken Cordon Bleu
\$ 4.50 per piece

Grilled Chicken & Vegetable Empanada
\$ 4 per piece

Curried Chicken en Croute Mini Puff Pastry
\$ 4 per piece

Chicken Quesadilla
\$ 3.50 per piece

Pork

Pork Lumpia with Dipping Sauce
\$ 4 per piece

Chorizo, Cilantro & Cheese Stuffed Mushroom
\$ 4 per piece

Carnitas, Roasted Peppers & Cheese Mini Quesadilla
\$ 4 per piece

Seafood

Lobster Spring Roll with Plum Sauce
\$ 5 per piece

Mini Crab Cake with Achiotte Creme Fraiche
\$ 4.50 per piece

Coconut Shrimp with Plum Sauce
\$ 4.50 per piece

Lobster, Black Bean & Mango Mini Burrito
\$ 4.50 per piece

Calamari with Dipping Sauce
\$ 4 per individual order

Shrimp & Vegetable Empanada
\$ 4 per piece

Prosciutto wrapped Scallops with Water Chestnut
\$ 4.50 per piece

Crab Rangoon Wonton
\$ 4.50 per piece

Vegetarian

Vegetable Spring Roll with Pineapple Sauce
\$3.50 per piece

Breaded Brie Cheese
\$ 3.50 per piece

Black Bean & Vegetable Mini Burrito
\$ 3.50 per piece

Vegetable Lumpia with Dipping Sauce
\$ 3.50 per piece

Wild Mushroom, Cream Cheese & Herbs Puff Pastry
\$ 3.50 per piece

Other

Herb Crusted Lamb Chops with Spicy Mustard Sauce
\$ 5.50 per piece

Assorted Mini Pizza (Meat & Vegetarian)
\$ 4 per piece

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Reception – Displays

Fresh Vegetable Crudite

A Medley of Seasonal Raw Vegetables with Herbed Cream Cheese Dip

\$5 per guest

Small Vegetable Display (serves 50-75 guests)

\$275 per tray

Medium Vegetable Display (serves 75-100 guests)

\$350 per tray

Large Vegetable Display (serves 100-125 guests)

\$450 per tray

Gourmet Cheese Display

Selection of Imported and Domestic Cheese garnished with Fresh Berries, Sliced French Baguette and Assorted Crackers

\$7 per guest

Small Cheese Display (serves 50-75 guests)

\$400 per tray

Medium Cheese Display (serves 75-100 guests)

\$500 per tray

Large Cheese Display (serves 100-125 guests)

\$600 per tray

Fresh Fruit Display

Seasonal and Tropical Fruit Display with Fresh Berries

\$6 per guest

Small Fruit Display (serves 50-75 guests)

\$300 per tray

Medium Fruit Display (serves 75-100 guests)

\$375 per tray

Large Fruit Display (serves 100-125 guests)

\$500 per tray

Antipasto Platter “Italian Style”

Prosciutto, Capicola and Italian Dried Salami

Assorted Cheese

Grilled Vegetables

Olives and Peperoncinis

Sliced French Baguette

Assorted Crackers

\$8 per guest

Mediterranean Toppings Station

Smoked Tomato Bruschetta

Roasted Red Pepper Humus

Pesto and Garlic Dip

Olive Tapanede


Crostini, Crusted Bread, Pita Triangles

Whole Mixed Olives

\$15 per guest

Chef’s Sweets Display

Assorted Gourmet Desserts

Gourmet  “Metropolitan” Coffee Station with

Brewed Regular and Decaf Coffee and Hot Teas

Chocolate Shavings

Whipped Cream

Caramel and Vanilla Syrups

\$13 per guest

Add a Chocolate Fondue with dipping items

Belgian Milk Chocolate

Assorted Cookies

Marshmallows

Pretzel Sticks

Pound Cake

Skewers of Strawberries

\$9 per guest

All prices subject to a 21% taxable service charge and all applicable taxes. Prices subject to change without notice.
Guarantee numbers due three business days prior to start of events.

Reception – Carving Stations

All selections served with Petite Rolls and Condiments
Carvery Stations require an Attendant. Attendant fee of \$75++.

Baked Country Ham

Orange Mustard Honey Glaze
\$275 each (Serves Approx 40 guests)

Herb Roasted Turkey Breast

Cranberry Orange Sauce
\$325 each (Serves Approx 40 guests)

New York Sirloin

Green Peppercorn Demi-Glace
\$400 each (Serves Approx 30 guests)

Roasted Prime Rib of Beef

Au Jus
\$450 each (Serves Approx 40 guests)

Roast Pork Tenderloin

Cinnamon-Apple Chutney
\$250 each (Serves Approx 50 guests)

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Guarantee numbers due three business days prior to start of events.

Reception – Pre-designed Packages

Minimum of 20 guests required.

Package consists of 1 appetizer or Canapé per person of each item

The Gaslamp District Reception

Buttered Braised Leeks & Mushroom Tartlet with Goat Cheese
Smoked Chicken & White Cheddar Dijonnaise in a Puff Pastry
Vegetable Spring Rolls with Pineapple Sauce
Mini Crab Cakes with Achiote Creme Fraiche
Herb Crusted Lamb Chops with Spicy Mustard Sauce
Small Vegetable Crudités with dip
Small California Fruit Tray with dip
\$27 per guest

The Old Town Mexican Reception

Smoked Chicken Quesadillas
Chipolte Beef & Cilantro Empanadas
Carnitas, Roasted Peppers & Cheese Mini Quesadillas
Black Bean & Vegetable Mini Burrito
Tortilla Chips, Salsa and House-made Guacamole
\$24 per guest

The Pacific-Asian Reception

Duck Confit Spring Roll with Wild Mushroom
Beef Satays with Teriyaki Sauce
Breaded Chicken Black & White Sesame Strips
Pork Lumpia with Dipping Sauce
Crab Rangoon Wonton
Chicken Stir-fry in Chinese Take-out boxes with Chopsticks
\$26 per guest

The Ocean Beach Reception

Smoked Salmon with Dill Cream & Caviar on Silver Spoons
Smoked Duck with Cranberry Mousse
Mini Open-faced Reuben
Chorizo, Cilantro & Cheese Stuffed Mushroom
Mini Crab Cakes with Achiote Creme Fraiche
Small Assorted Domestic Fruit & Cheese Tray
\$25 per guest

The Blue Pacific Reception

Jumbo Shrimp with Asian Cocktail Sauce
Ahi Tuna on Cucumber
Prosciutto Wrapped Scallops with Water Chestnut
Assorted Sushi (2 pcs per person)
BBQ Baked Oysters
Mixed Field Greens Salad in Rock Glasses
\$28 per guest

Surf & Turf Reception

Lobster Mango and Cilantro in a Black Phyllo Cup
Poached Shrimp on Brioche
Mini Crab Cakes with Achiote Creme Fraiche
Calamari with Dipping Sauce
Mini Prime Beef Sliders with Cheese
Bite-size Beef Wellington
\$29 per guest

Little Italy Reception

Caesar Salad served in Rock Glasses
Antipasto Tray of Meats, Cheeses & Grilled Vegetables
Assorted Mini Pizzas (Meat & Vegetarian)
Mini Cheese & Sausage Calzone
Penne Pesto Pasta with Parmesan Cheese
\$26 per guest

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Guarantee numbers due three business days prior to start of events.

Reception – Specialty/Action Stations

Specialty stations not sold independently.

Minimum of three selections and a minimum of 25 guests required.

All Action stations are replenished for duration of 90 minutes.

Uniformed attendant available for all action stations at an additional \$100++ per attendant.

Italian Pasta Bar

Cheese Tortellini and Penne Pasta
Marinara and Alfredo Sauces
Freshly Grated Parmesan Cheese and Breadsticks

\$16 per guest

Add Jumbo Shrimp, Chicken or Vegetables

additional

\$5 per guest

Stir Fry Station

Marinated Sliced Beef and Chicken Breast
Lo Mein Noodles and Steamed Rice
Assorted Vegetables and Stir Fry Sauces
Fortune Cookies

\$16 per guest

Attendant required \$100

Risotto Action Station

Made-To-Order Arborio Rice served with an assortment of toppings to include: Sun-Dried Tomatoes, Peas, Bacon, Caramelized Onions, Diced Chicken, Baby Shrimp, Wild Mushroom Pesto, Parmesan Cheese and Crushed Red Pepper Flakes

\$20 per guest

Attendant required \$100

Taco and Fajita Station

Seasoned Ground Beef
Chicken Strips
Grilled Vegetables
Sour Cream, Guacamole, Salsa, Cheddar Cheese,
Shredded Lettuce and Diced Tomato
Flour Tortillas and Taco Shells

\$18 per guest

Mashed Potato Bar

Mashed Yukon Gold Potatoes
Bacon, Cheddar Cheese, Scallions, Butter and Sour Cream

\$14 per guest

Rock Salad Station

Individual Salads served in rock glassware
Mixed Field Greens
Cucumber & Carrot Sticks
Mini Cherry Tomato
Selection of assorted dressings

\$11 per guest

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Guarantee numbers due three business days prior to start of events.

Specialty Appetizers

Tuna Ceviche with Spicy Avocado, Sweet Red Onion Marmalade & Crème Fraiche Garnished with Candied Lime

Peking Glazed Duck Breast with Blood Orange and Caramelized Shallot Confit

Enoki Bundles Rolled in Nori Duck Prosciutto with Ginger Lime

Tandoori Chicken Breast with Mango Crème Fraiche and Sweet Corn Polenta

Lemon Grass, Oven Roasted Tomato Cocktail with Mustard Seed Pouched Shrimps

\$9 per item

Sweetbread Crispy Cube with Asian Pear Cranberry Horseradish Puree

Classic Crispy Prosciutto and Melon Square with Port Wine Reduction


Stuffed Scallops with Miso Cream on Ginger Pickled Radish Sprout

Seared Filet Beef on Saffron Potato Medallion with Green Horseradish Aioli

Seared Cajun Tuna Crispy Spear with Key Lime Cucumber Yogurt

All prices subject to a 21% taxable service charge and all applicable taxes. Prices subject to change without notice.
Guarantee numbers due three business days prior to start of events.

Dinners – Plated

All Dinners served with a choice of Salad, Dessert, Fresh Seasonal Vegetables and a Starch with Rolls and Butter
All Dinners served with Gourmet  "Metropolitan" Regular and Decaf Coffee, Iced or Hot Teas
Split menus charged at higher price. Limit 2 entrees plus a Vegetarian option.
Upgrade to an All-Organic or a Caprese Salad for an additional \$2.00 per guest

Salad Options

The Hilton Harbor Island Signature Salad
Mixed Field Greens, Candied Walnuts, Cherry Tomatoes,
Gorgonzola Cheese, Grilled Fruit of the Season, Raspberry
Balsamic Vinaigrette Dressing

Garden Spinach, Mandarin Oranges, Pine Nuts,
Goat Cheese and Balsamic Vinaigrette

Classic Caesar Salad with Garlic Croutons
Shaved Parmesan Cheese

Dessert Options

Dolce de Leche Cheesecake
Chocolate Mousse Cake
Tiramisu
Hawaiian Fresh
Lemon Cloud
Strawberry Shortcake

Upgraded Dessert additional \$2.00 per guest
See catering manager for seasonal options

Entrée Options

Prime Rib of Beef
Roasted Prime Rib of Beef with Au Jus and Fingerling
Potatoes
\$46 per guest

Suggested Wine pairing:
Valley of the Moon Reserve, Meritage \$57 per bottle

Chicken Breast
Grilled Chicken Breast with Wild Mushroom Ragout and
Garlic Mashed Potatoes
\$40 per guest

Suggested Wine pairing:
Sycamore Lane, Chardonnay \$29 per bottle

Salmon

Grilled Salmon with Lemon Dill Sauce and Rice Pilaf
\$43 per guest

Suggested Wine pairing:
Loredona, Riesling \$26 per bottle

Alaskan Halibut

Pistachio Crusted Alaskan Halibut with White Wine Sauce
Jasmine Rice
\$48 per guest

Suggested Wine pairing:
Hess Select, Chardonnay \$33 per bottle

Prime New York Strip

Dry Aged Prime New York Filet with Roquefort
Demi-Glace and Garlic Mashed Potatoes
\$58 per guest

Suggested Wine pairing:
Lake Sonoma, Dry Creek, Zinfandel \$37 per bottle

Sea Bass

Pan Seared Sea Bass with a Tequila Lime Sauce
Sea Salt Fingerling Potatoes
\$40 per guest

Suggested Wine pairing:
Kenwood, Sauvignon Blanc \$31 per bottle

Stuffed Chicken Breast

Stuffed Chicken Breast with Feta Cheese,
Roasted Red Peppers,
Asparagus and Pine Nuts with a Red Pepper Coulis
\$45 per guest

Suggested Wine pairing:
Hayman and Hill, Pinot Noir \$37 per bottle

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Guarantee numbers due three business days prior to start of events.

Filet Mignon

Filet Mignon with Roquefort Demi-Glace
Garlic Mashed Potatoes
\$49 per guest

Suggested Wine pairing:

Hess Select, Cabernet Sauvignon \$46 per bottle

Wild Pacific Salmon

Wild Pacific Salmon with Cajun Shrimp & Creole Sauce
Jasmine Rice
\$52 per guest

Suggested Wine pairing:

Cakebread, Chardonnay \$85 per bottle

Pork Loin

Oven Roasted Double Cut Pork Loin with Caramelized
Apple Compote
Garlic Mashed Potatoes
\$45 per guest

Suggested Wine pairing:

Artesia, Merlot \$37 per bottle

Flat-Iron Steak

Grilled Angus Flat Iron Steak with Caramelized Bourbon
Onions and a havarti cheese sauce
\$43 per guest

Suggested Wine pairing:

Sycamore Lane, Cabernet Sauvignon \$29 per bottle

Petite Filet Mignon with Grilled Chicken Breast – Duet Plate

Petite Filet Mignon with Wild Mushroom Ragout
Grilled Chicken Breast with Mustard Crème Sauce
Garlic Mashed Potatoes
\$58 per guest

Suggested Wine pairing:

St Francis, Merlot \$43 per bottle

Grilled Chicken Breast with Jumbo Shrimp – Duet Plate

Grilled Chicken Breast
Jumbo Shrimp
Lemon Caper Crème Sauce
Roasted Potatoes
\$53 per guest

Suggested Wine pairing:

Sonoma Cutrer, Chardonnay \$46 per bottle

Petite Filet Mignon with Jumbo Prawns – Duet Plate

Petite Filet Mignon
Jumbo Prawns
Peppercorn Sauce
Roasted Potatoes
\$59 per guest

Suggested Wine pairing:

Five Rivers, Pinot Noir \$31 per bottle

Portobello Mushroom and Vegetable Stack - Vegetarian

Grilled Portobello Mushroom
Layers of Roasted Vegetables and a Red Pepper Coulis
\$40 per guest

Suggested Wine pairing:

Bollini, Pinot Grigio \$41 per bottle

Wild Mushroom Ravioli - Vegetarian

Wild Mushroom Ravioli with Roasted Garlic Crème Sauce
\$39 per guest

Suggested Wine pairing:

Bollini, Pinot Grigio \$41 per bottle

All prices subject to a 21% taxable service charge and all applicable taxes. Prices subject to change without notice.
Guarantee numbers due three business days prior to start of events.

Dinners – Buffets

All Buffets served with Chefs Selection of Dessert and Gourmet  “Metropolitan” Regular and Decaf Coffee, Iced or Hot Teas
These menus require a 25 person minimum. See your Catering Manager for options.

The Harbor Island Dinner Buffet

Salads - Select Three

Classic Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese
Tortellini Pasta Salad with Artichokes
Tropical Fruit Salad
Tequila Three Bean Salad
Shrimp Lo Mein Salad
Marinated Grilled Vegetable Salad with Fresh Rosemary
Lemon Cucumber Salad with Pear Tomatoes
Oriental Vegetable Salad
Black Bean Salad with Roasted Corn

Entrées

Grilled Chicken Breast with Dijon Sauce
Penne Pasta with Pesto Sauce
Teriyaki Salmon with an Asian Glaze
Sesame Orange Chicken Breast
Tri-Tip of Beef with Tri-Color Peppercorn Sauce
Cinnamon Honey Glazed Pork Loin
Roasted Pacific Sea Bass with Lemon Caper Sauce
Sliced Sirloin with Mushroom Demi-Glace
Lobster Ravioli with a Champagne Crème Sauce
Grilled Japanese Eggplant with Spicy Thai Ginger Sauce

Sides - Select Two

Mediterranean Rice Pilaf
Asian Fried Rice
Garlic Mashed Potatoes
Truffled Roasted Potatoes
Sea Salted Fingerling Potatoes
Mixed Seasonal Vegetables

**Two Entrees – The Harbor Island Dinner Buffet
\$57 per guest**

**Three entrees – The Harbor Island Dinner Buffet
\$61 per guest**

**Four entrees – The Harbor Island Dinner Buffet
\$65 per guest**

Substitute Shrimp and Scallops with Lobster Sauce
for one entrée \$7 extra per person

All prices subject to a 21% taxable service charge and all applicable taxes. Prices subject to change without notice.
Guarantee numbers due three business days prior to start of events.

Dinners – Buffets

All Buffets served with Chefs Selection of Dessert and Gourmet  “Metropolitan” Regular and Decaf Coffee, Iced or Hot Teas
These menus require a 25 person minimum. See your Catering Manager for options.

Southwest Buffet

Mixed Field Greens Salad with Anejo Cheese
Pine Nuts and Cilantro Vinaigrette
Roasted Corn and Sweet Chili Salad
Tortilla Chips and Fresh Salsa
Make Your Own Tacos with Grilled Fresh Chicken
and Carne Asada
Shredded Beef and Pork Tamales
Flour and Corn Tortillas
Grated Jack Cheese, Tomatoes, Lettuce, Sour Cream,
Guacamole
Spanish Rice and Black Beans
\$51 per guest

The Country BBQ Buffet

Sweet Country Coleslaw
Roasted Red Potato Salad
Grilled Sirloin Steak
BBQ or Fried Chicken
Macaroni and Cheese and Brown Sugar Baked Beans
Corn on the Cobb
Cornbread and Sweet Butter
Whole Fruit and Apple Pie
\$48 per guest

Add Baby Back Ribs
\$57 per guest

Tuscany Buffet

Foccacia Bread
Caesar Salad with Croutons & Shaved Parmesan Cheese
Tortellini Salad with Artichokes
Grilled Rosemary Crusted Skirt Steak
Grilled Chicken with Pesto Cream Sauce
Antipasto Platter with Assorted Meats, Cheeses
and Grilled Vegetables
Vegetarian Pasta with Pomodoro Sauce
Smoked Tomatoes
Olive Oil, Garlic and Fresh Basil
\$48 per guest

Land and Sea Buffet

(Minimum of 40 guests required)


Seafood Station to include:
Shrimp Cocktail with Asian Cocktail Sauce
Crab Claws with Lemon and Lime Wedges
Steamed New England Green Lip Mussels
All Served with Appropriate Condiments

Salads
Mixed Field Greens with Assorted Dressings
Tri-Color Tortellini Salad with Artichokes

Entrees
Roasted Chicken with Wild Mushroom Demi-Glace
Steamed Clams in Chardonnay with Fresh Garlic Shallots
Crab Stuffed Prawns with Brandied Cream Sauce
Grilled Petite Filet Mignon with Tri-color Peppercorn Demi-Glace

Side Dishes
Herb Roasted Rosemary Baby Red Potatoes
Grilled Fresh Seasonal Baby Vegetables

Desserts
Chef's Selection of Specialty Desserts

Gourmet  Coffee Station
Freshly Brewed Regular and Decaf Coffee and Hot Teas
Chocolate Shavings, Whipped Cream, Caramel and Vanilla
Syrups
\$94 per guest

All prices subject to a 21% taxable service charge and all applicable taxes. Prices subject to change without notice.
Guarantee numbers due three business days prior to start of events.

Bar and Wine – Wine

Non-Profit Organizations may be eligible for a Corkage Fee. See your Catering Manager for applicable fees.

Champagne and Sparkling Wines

			Bottle
Grand Imperial	NV - Sparkling	France	\$ 28
Schramsberg Mirabelle Brut	Blanc de Blanc	Napa	\$ 61
Moet et Chandon White Star	Champagne	Epernay	\$ 96
Charles Heidsieck Brut Reserve	Champagne	France	\$ 111
Taittinger Comtes de Champagne	Champagne	France	\$ 275

White Wines: Listed from light and refreshing to more full-bodied in style.

Loredona	Riesling	Monterey	\$ 26
Bollini	Pinot Grigio	Trentino	\$ 41
Kenwood	Sauvignon Blanc	Sonoma	\$ 31
Castle Rock	Sauvignon Blanc	Russian River	\$ 28
*Sycamore Lane	Chardonnay	Napa Valley	\$ 29
Hess Select	Chardonnay	Monterey	\$ 33
Girard	Chardonnay	Russian River	\$ 57
Sonoma Cutrer	Chardonnay	Sonoma	\$ 46
Cakebread	Chardonnay	Napa Valley	\$ 85

**House Chardonnay*

As a guideline to pairing wines with our menu we recommend:

Lighter style whites with spicy dishes or salads with vinaigrettes.

The full-bodied whites pair well with seafood and poultry dishes.

Red Wines: Listed from fruit-forward and light to more full-bodied and rich.

Five Rivers	Pinot Noir	Central Coast	\$ 31
Hayman and Hill	Pinot Noir	Monterey	\$ 37
McDowell	Syrah	McDowell Valley	\$ 39
Valley of the Moon	Syrah	Sonoma County	\$ 33
Artesia	Merlot	Napa	\$ 37
Kenwood, Jack London	Merlot	Sonoma Valley	\$ 57
St Francis	Merlot	Sonoma County	\$ 43
Lake Sonoma, Dry Creek	Zinfandel	Sonoma	\$ 37
*Sycamore Lane	Cabernet Sauvignon	Napa Valley	\$ 29
Liberty School	Cabernet Sauvignon	Central Coast	\$ 36
Hess Select	Cabernet Sauvignon	Napa County	\$ 46
Castle Rock Reserve	Cabernet Sauvignon	Napa Valley	\$ 39
Valley of the Moon	Reserve Meritage	Sonoma County	\$ 58

**House Cabernet Sauvignon*

As a guideline to pairing wines with our menu we recommend:

Bold Cabernet Sauvignons works well with richer sauces and meat dishes

Pinot Noir and Merlot works best with dishes of lighter preparation and subtlety of flavor.

Syrah and Zinfandel do well with spicier seasonings.

All prices subject to a 21% taxable service charge and all applicable taxes. Prices subject to change without notice.
Guarantee numbers due three business days prior to start of events.

Bar and Wine - Bar

For each Bartender servicing your event;

a \$350.00 Minimum Guarantee is required for 50pp or less

or a \$500.00 Minimum Guarantee for over 50pp

If your event fails to meet the minimum you will be charged the difference. Prices are set for a maximum of 5 hours of service

Hosted Bar:

Spirits

House:	\$7.25++
Premium:	\$8.25++
Ultra Premium:	\$9.75++
Cordials:	\$9.25++

Beer

Domestic:	\$5++
Import:	\$6++
Non-Alcoholic:	\$5++

House Wine

By the Glass:	\$6.75++
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Non-Alcoholic

Sodas:	\$4++
Bottled Water:	\$4++
Fruit Juice:	\$4++

Cash Bar:

Spirits

House:	\$7.50 incl.
Premium:	\$8.50 incl.
Ultra Premium:	\$10 incl.
Cordials:	\$9 incl.

Beer

Domestic:	\$5 incl.
Import:	\$6 incl.
Non-Alcoholic:	\$6 incl.

House Wine

By the Glass:	\$7 incl.
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Non-Alcoholic

Sodas:	\$4 incl.
Bottled Water:	\$4 incl.
Fruit Juice:	\$4 incl.

Hosted House Bar by the Hour:

\$15 ++ per person – first hour
\$9 ++ per person – each additional hour

Beer:

Domestic: Budweiser, Bud Light
Import: Amstel Light, Corona, Heineken
Non-Alcoholic: Sharp's

House Wine:

Chardonnay: Sycamore Lane
Cabernet: Sycamore Lane

House Brand Spirits:

Seagram's Vodka
Seagram's Gin
Castillo Rum
La Paz Gold Tequila
Early Times Bourbon
Clan McGregor Scotch

Premium Brand Spirits:

Absolut Vodka
Bombay Gin
Bacardi Rum
Cuervo Gold Tequila
Jack Daniels Bourbon
Dewars Scotch

Ultra-Premium Brand Spirits:

Grey Goose Vodka
Bombay Sapphire Gin
Meyers Rum
Patron Silver Tequila
Maker's Mark Bourbon
Glenlivet Scotch

Hosted Premium Bar by the Hour:

\$17 ++ per person – first hour
\$11 ++ per person – each additional hour

Beverage Tickets:

\$7.50 ++ good for all items except Ultra Premium Drinks and Cordials

Celebration Punch:

Non-Alcoholic Fruit Punch	\$35 ++ per gallon
Champagne Punch	\$65 ++ per gallon
Mai Tai or Margarita Punch	\$75 ++ per gallon
Sangria	\$75 ++ per gallon

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Guarantee numbers due three business days prior to start of events.

Bar and Wine – Bar Options

BAR MINIMUM

The bar minimum is \$350.00 for 50pp or less or \$500.00 for over 51pp is required. Bar minimums are based on one bartender. If the bar minimum is not met, the difference will be charged as a service charge. Additional bartenders are available for an additional fee.

The following guidelines are offered to assist you in your planning.

FULL HOSTED BAR

Hosted bar prices would apply. You can host the bar for the entire function or for a specified amount of time (i.e. the first hour only) and then the bar becomes a cash bar and cash bar prices would be charged to your guests. The bar is fully stocked with house and premium brand liquor, domestic and imported beer, wine, soft drinks, juices and mineral water.

CERTAIN ITEMS HOSTED

You may host certain items behind the bar; for example, bottled beer, wine and soft drinks only, and your guests would pay for everything else.

HOSTED BAR TO A CERTAIN DOLLAR AMOUNT

You decide on the dollar amount you want to host the bar to, and then if the bar reaches that amount you can decide to stop hosting the bar or continue to host the bar to a higher limit. The banquet manager will let you know when you get close to reaching the designated amount.

HOST SPONSORED HOURLY BAR

Charged “per person” per hour. The bar is fully stocked with house and/or house and/or premium brand liquor, domestic and imported beer, wine, soft drinks, juices and mineral water.

FULL CASH BAR (NO HOST BAR)

The bar is fully stocked with house and premium brands and your guests pay cash for their drinks.

NON-ALCOHOLIC BAR

The bar is only stocked with non-alcoholic wine, non-alcoholic beer, assorted fruit juices and soft drinks, mineral water, fruit punch and sparkling cider. This non-alcoholic bar is offered as an alternative to an alcoholic bar.

COCKTAIL SERVER

If you feel you cannot reach the bar minimum that applies to have a bar in your banquet room, you can arrange for a “dedicated” cocktail server for a fee of \$50.00. Service can be hosted by you, or on a cash basis where your guests pay for their own drinks.

HOSPITALITY BAR SET UP SERVICE

A set-up fee of \$100.00++ will apply. Available for clients hosting small receptions of 10 –25 people in guest room suites. The set up includes mixers (priced on consumption: Pepsi, Diet Pepsi, Sierra Mist, Tonic Water, Club Soda), condiment caddy, napkins, straws, cups and ice. Daily refresh service can be provided for \$50.00. Additional items and alcohol can be added for an additional charge.

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Guarantee numbers due three business days prior to start of events.