



CONTINENTAL BREAKFAST

THE CABANA 25

Local Sourced and Seasonally Inspired Fruit and Berries
An Assortment of Fresh Pastries, Croissants, Danish and Breakfast Breads
Variety of Bagels and Cream Cheese
Sweet Butter, Preserves and Honey
Chilled Fresh Squeezed Orange, Grapefruit and Cranberry Juice
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assortment of Specialty Teas

THE PALO ALTO 26

Local Sourced and Seasonally Inspired Fruit and Berries
An Assortment of Fresh Pastries, Croissants, Danish and Breakfast Breads
Variety of Fresh Bagels and Cream Cheese
Sweet Butter, Preserves and Honey
House-made Granola and Yogurt
Chilled Fresh Squeezed Orange, Grapefruit and Cranberry Juice
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assortment of Specialty Teas

*All prices subject to a 22% service charge and 8.75% sales tax.
Minimum guaranteed count of 20ppl for all buffet options. A labor charge of \$150.00 will be assessed for groups smaller than 20ppl.
The higher priced plated entrée will be charged for all split entrée selections.*



ENHANCE YOUR CONTINENTAL

Fresh Scrambled Eggs 8

Hickory Smoked Bacon, Pork Sausage or Ham Steak 8

Fresh Local Organic Chicken Apple Sausage 9

Organic Steel Cut Oatmeal 8

Brown Sugar, Raisin, Toasted Almonds

Smoked Salmon 14

Capers, Red Onion, Tomatoes, Bagels

Warm Biscuits and Pork Sausage Gravy 8

Banana-Mascarpone French Toast 8

Thick Sliced Toast with Banana Mascarpone Cream, Egg Custard, Maple Syrup

Buttermilk Pancakes 8

Driscoll's Farm Organic Mixed Berries, Maple Syrup

Breakfast Slider 8

Fried Egg, Canadian Bacon, Provolone Cheese, Soft Brioche Bun

Ham and Cheese Breakfast Croissant 8

Scrambled Eggs, Shaved Ham, Cheddar Cheese

Breakfast Burrito 8

Scrambled Eggs, Smoked Bacon, Cheddar and Jack Cheese, Flour Tortilla, Sour Cream, Salsa

Vegetarian Breakfast Burrito 8

Scrambled Eggs, Mushroom, Sweet Peppers, Cheddar and Jack Cheese, Spinach Tortilla, Sour Cream, Salsa

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BUILD YOUR OWN BREAKFAST BUFFET

Start with this

Local Sourced and Seasonally Inspired Fruit and Berries
An Assortment of Fresh Pastries, Croissants, Danish and Breakfast Breads
Variety of Bagels and Cream Cheese
Sweet Butter, Preserves and Honey
Chilled Fresh Squeezed Orange, Grapefruit and Cranberry Juice
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assortment of Specialty Teas

Create with the following:

All American 35

Fresh Scrambled Eggs
Hickory Smoked Bacon
Country Style Pork Sausage
Seasonal Breakfast Potatoes

Napa Valley 38

Fresh Scrambled Eggs with Sonoma Goat Cheese and Chives
Hickory Smoked Bacon
Fresh Local Organic Chicken Apple Sausage
Yukon Gold Potato with Root Vegetable Hash

European Breakfast 32

Sliced Prosciutto, Salami, Black Forest Ham, Triple Crème Brie,
Smoked Gouda, Dill Havarti Cheese
Sliced Baguette, Soft Roll, Croissant

Asian Breakfast 42

Choice of
Chicken Congee or Miso Soup and Steamed Sushi Rice
Dim Sum of Vegetable Pot Stickers, Shrimp Hargow, Barbecue Pork Buns
Served with Ginger Soy and Sweet Chili Dipping Sauce

South of the Border 35

Scrambled Ranchero Eggs with Peppers, Onions, Queso Fresco, and Salsa
Manchaca Beef, Slow Braised and Shredded
Warm Corn and Flour Tortillas

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PLATED BREAKFAST

All Plated Breakfast Come with Fresh Orange Juice, Assortment of Breakfast Pastries, Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assortment of Specialty Teas.

All American 35

Scrambled Eggs, Hickory Smoked Bacon, Country Pork Sausage, Seasonal Breakfast Potatoes with Caramelized Onions

Steak and Eggs 40

Beef Flat-Iron Steak with Maître d' Butter, Scrambled Eggs, Seasonal Breakfast Potatoes with Caramelized Onion, Roasted Tomato

Seasonal Egg Frittata 36

Seasonal Breakfast Potatoes with Caramelized Onion, Roasted Tomato and Asparagus

Brioche French Toast 36

Caramelized Granny Smith Apples, Granola Crunch, Hickory Smoked Bacon, Aidells Fresh Chicken Apple Sausages, Maple Syrup, Sweet Butter

Seasonal Quiche 35

Seasonal Breakfast Potatoes with Caramelized Onions, Roasted Tomato and Asparagus

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A LA CARTE

Individual Local Organic Yogurts 5

Assortment of Cold Cereals 5

Served with Skim or Low-Fat Milk

House-made Granola Parfait 9

Seasonal Organic Berries, Citrus Infused Greek Yogurt

Assortment of Croissants 38 per dozen

Plain, Chocolate, Almond

Assortment of Muffins 38 per dozen

Oat Bran, Blueberry, Chocolate

Assortment of Danishes 38 per dozen

Cheese, Apricot, Fresh Strawberry

Assortment of Scones 38 per dozen

Apple Cranberry, Chocolate Cherry and Orange Raisin

Sticky Buns 38 per dozen

Walnut or Pecan

Donuts 38 per dozen

Assorted Raised, Cake and Old Fashion

Assortment of Bagels 38 per dozen

Hard Boiled Eggs 12 per dozen

Gluten Free Morning Pastries 40 per dozen

Seasonal offerings

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BEVERAGES

Seattle's Best Freshly Brewed Coffee 70 per gallon

Seattle's Best Decaffeinated Coffee 70 per gallon

Tazo Assorted Specialty Teas 70 per gallon

Freshly Brewed Ice Tea 4

Assorted Soft Drinks 4

Bottled Water 4

Vitamin Flavored Water 5

Fresh Seasonal Berry Smoothies 6

Juices 65 per gallon

Orange, Apple, Cranberry, Tomato and Grapefruit

Izze's Gourmet Sodas 6

ACTION STATIONS

Chef's fee required at \$150 for 1 hour of cooking

Griddle and Iron 15

Buttermilk, Whole Wheat, Gluten Free Pancakes, Belgium Waffles with Fresh Whipped Cream, Driscoll's Farm Seasonal Berries, Candied Pecans and Warm Maple Syrup

Pork Belly Carving 270

Serves 30 guests

Slow Roasted with Honey Spice Rub, Mini Brioche Rolls and Napa Grain Mustard

Eggs Benedict 18

Poached Fresh Eggs on a Toasted English Muffins or Trio Potato Hash, Canadian Bacon, Creamed Spinach and Citrus Hollandaise

Farm Fresh Eggs 15

Fresh Omelets, Shell Eggs, Sweet Peppers, Onions, Spinach, Mushroom, Diced Tomatoes, Bacon, Sausage, Ham, Cheddar Cheese, Jack Cheese and Salsa

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Sunday Brunch 75

Local and Seasonally Inspired Fruit and Berries

An Assortment of Fresh Pastries, Croissants and Danish

Fresh Scrambled Eggs

Hickory Smoked Bacon

Seasonal Breakfast Potatoes

Traditional Caesar Salad with Heart of Romaine, Baby Tomatoes, Artichoke Hearts, Shredded Parmesan, Garlic Croutons

California Organic Red Quinoa, Butternut Squash, Cranberry and Pumpkin Seed Salad

Smoked Salmon, Capers, Red Onion, Tomatoes, Bagels

Cheese Blintzes with Strawberry Compote

Chicken Madeira with Broccollini, Mushroom Madeira Wine Sauce

Pan Seared Tilapia with Corn and Edamame, Lemon Dill Veloute

Broiled Beef Tri Tip and Wild Mushroom Ragu

Steamed Costal Organic Vegetables

Chef's Selections of Cakes, Miniature Pastries and Tarts

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THEMED BREAKS

All Breaks Include Assorted Sodas, Mineral Water, Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Specialty Teas (price per person)

Build Your Own Trail Mix 18

Sun Dried Cranberry, Apricots, Pineapple and Golden Raisins
Almonds, Pecans, Walnuts and Macadamia Nuts
Dark and White Chocolate Bits and M&M's
Green Smoothie with Chia Seed

Good For You 22

Steamed Edamame with Sea Salt
Fresh Crudité served with Spinach Dip
Root Vegetable Chips
Bowl of Raw Almond
Coconut Water

Farmers Market 26

Seasonal Whole Fruit
Warm Flatbread with Hummus and Grilled Organic Vegetables
Local Artisan Cheeses, Dried Fruit, Almonds and Baguette Crostini
Wine Country Sodas, Made from Local Wine Grapes (non-alcoholic)

Chocolate Indulgence 24

Dark Chocolate Crackle
Chocolate Ganache Cupcakes
Chocolate Dipped Coconut Macaroon
Chocolate Chip Cookie
Carafes of Ice Cold Milk

At The Movies 20

Fresh Pop Popcorn
Miss Vickie's Kettle Chips
Honey Roasted Peanut
Gummy Candies
Izze Sodas

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THEMED BREAKS CONTINUED...

Man Cave 22

Wings of Fire with Crunchy Celery, Carrot and Blue Cheese Dressing
Warm Jumbo Pretzels served with Mustard
Tortilla Chips with Salsa
Izze Soda

Life Style 22

Vegetarian and gluten free
Root Vegetable Chips
Fresh Fruit Skewers
Gluten Free Pastries
Fresh Squeezed Carrot Juice

AFTERNOON A LA CARTE BREAKS

Seasonal Whole Fruit 3

Apple and Cherry Turnovers 35 per dozen

Savory and Cheese Scones 35 per dozen

Coffee Cakes 35 per dozen

Choice of Apple Cinnamon, Blueberry or Cranberry

Assortment of Freshly Baked Cookies 35 per dozen

Chocolate Chip, Oatmeal Raisin, Peanut Butter and Macadamia Nut

Assorted Brownies (no nuts) 35 per dozen

Chocolate Fudge, White Chocolate Blondie's

Assorted Freshly Baked Cookie Bars 35 per dozen

Lemon, Pecan and 7 Layers

Assorted Ice Cream and Fruit Bars 4

Mini Cupcakes 35 per dozen

Granola Bars, Cliff Bars, Energy Bars 4

Bowl of Mixed Roasted Nuts 26 per pound

Freshly Popped Popcorn and Pretzels 18 per pound

Miss Vickie's Kettle Chips 4

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LUNCH BUFFETS

Comfort 46

Roasted Local Parsnip Bisque
Bibb and Radicchio Salad with Bacon, Blue Cheese, Chopped Egg and Farmhouse Ranch
Organic Farro Salad with Artichoke and Wilted Kale
Oven Baked Local Cod with Corn and Edamame, Lemon Dill Veloute
Sliced Grass Fed Beef Tri Tip and Wild Mushroom Ragu
Oven Roast Baby Potatoes with Garlic, Shallots and Fresh Herbs
Warm Rustic Bread and Sweet Butter
Chocolate Pecan Tart, Lemon Bars

Seasonal Barbecue 44

Hand Picked Mixed Organic Greens with Garden Vegetables and Lemon Dijon Vinaigrette
Sweet Corn Kernels, Diced Peppers and Red Onions in a Cumin-Cilantro Vinaigrette
Red and Golden Beets Salad with Roasted Shallots in a Honey Mustard Dressing
Barbecue Pork Loin with Pomegranate Glaze
Honey Crusted Fried Chicken with Caramelized Carrots
Smashed Red Skin Potatoes with Cheddar Cheese and Scallions
Warm Buttermilk Biscuits and Sweet Butter
Apple Crumb Pie, Chocolate Crackles

Healthy Sustainable 43

Vegetable Barley Soup
Roasted Grape Tomatoes Salad, Organic Rainbow Cauliflowers and Fresh Mozzarella
California Organic Red Quinoa, Butternut Squash, Cranberry and Pumpkin Seed Salad
Oven Roasted Wild Salmon with Blistered Baby Tomato, Sweet Corn
and Chardonnay Carrot Broth
Sliced Turkey Breast with Forest Mushroom, Sundried Cranberry, Brown Rice Dressing and Pan
Jus
Vegetable Korma with Stewed Chick pea and Steamed Costal Vegetables
Warm Rustic Bread and Sweet Butter
Seasonal Fresh Fruit Strudel, Miniature Apple Crumb Tarts

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Boardroom Deli Lunch 38

Minestrone Soup

Hand Picked Mixed Organic Greens with Garden Vegetables and Champagne Vinaigrette

Tradition Creamy Potato Salad with Sweet Pickle Relish

Seasonal Melon and Berry Salad

Smoked Turkey Breast, Rare Roast Beef, Genoa Salami, Ham

Sliced Smoked Gouda, Provolone, Dill Harvarti, Cheddar Cheese

Bibb Lettuce, Tomato, Shaved Red Onion, Dill Pickle Spears

Dijon Mustard, Mayonnaise

Miss Vicky's Kettle Chip

Selection of Fresh Local Bakery Sliced Nine Grain, White, Sourdough Bread and Rolls

Miniature Apple Crumb Tarts

Assorted House Baked Cookies

Personal Box Lunch 36

Ditalini Pasta Salad with Edamame, Sweet Corn, Basil and Balsamic Dressing

Choice of three selections of sandwiches

- Smoked Turkey Breast, Smoked Gouda, Cranberry Relish, Lettuce and Tomatoes on Seeded Baguette
- Roast Beef, Boursin Aioli, Caramelized Onions, Lettuce and Tomatoes on Demi Baguette
- Fresh Tarragon Chicken Salad on Flakey Croissant
- Italian Sub with Genoa Salami, Prosciutto, Provolone Cheese, Baby Arugula, Olive Tapenade on Ciabatta Roll
- Shaved Black Forest Ham, Swiss Cheese, Dijon Mayonnaise, Lettuce and Tomatoes on Soft Brioche Roll
- Grilled Costal Organic Vegetables, Feta Cheese, Sun Dried Tomato Aioli in Whole Wheat Roll
- Tandoori Vegetable, Stewed Chick Peas with Cucumber Dressing in Spinach Tortilla

Miss Vickie's Kettle Chips

Assorted House Baked Cookies

Seasonal Whole Fruit

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BUILD YOUR OWN LUNCH BUFFET 45

Buffet Lunch Include Warm Rustic Bread and Sweet Butter

Soup

Choice of one

Roasted Local Parsnip Bisque
Hearty Chicken Vegetable Soup
Minestrone Soup
Creamy Tomato Basil

Leafy Greens

Choice of one

Traditional Caesar Salad with Heart of Romaine, Baby Tomatoes, Artichoke Hearts, Shredded Parmesan, Garlic Croutons
Bibb and Radicchio Salad with Bacon, Blue Cheese, Chopped Egg and Farmhouse Ranch
Hand Picked Mixed Organic Greens with Garden Vegetables and Apple Cider Vinaigrette

Side Salad

Choice of one

Organic Wheat Berry Salad with Artichoke and Wilted Kale
Sweet Corn Kernels, Diced Peppers and Red Onions in a Cumin-Cilantro Vinaigrette
Red and Golden Beets Salad with Roasted Shallots in a Honey Mustard Dressing
Wild Rice and Diced Costal Vegetables in Chicken Broth
Roasted Grape Tomatoes Salad, Organic Rainbow Cauliflowers and Fresh Mozzarella
California Organic Red Quinoa, Butternut Squash, Cranberry and Pumpkin Seed Salad
Ditalini Pasta Salad with Roasted Anreotti Farm Squashes, Edamame, Sweet Corn, Basil and Balsamic Dressing

Entrees

Choice of two entrees

Pan Seared Tilapia with Corn and Edamame, Lemon Dill Veloute
Oven Roasted Local Cod with Blistered Baby Tomato, Spinach, Watercress Sauce
Chicken Madeira with Broccollini, Mushroom Madeira Wine Sauce
Teriyaki Chicken Thigh with Baby Bok Choy and Ginger Soy Glaze
Sliced Turkey Breast with Forest Mushroom, Brown Rice Dressing and Pan Jus
Beef Lasagna Layer with Mozzarella Cheese and Tomato Bolognese
Broiled Beef Tri Tip and Wild Mushroom Ragu

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Vegetarian Entrees

Vegetable Korma with Stewed Chick Pea and Steamed Costal Vegetables
Paella with Saffron Rice Pilaf, Roasted Organic Vegetables and Spanish Olives
Pad Thai Noodle with Sweet Peppers, Bean Sprouts, Carrot, Napa Cabbage and Shitake Mushrooms
Cheese Filled Tortellini with Fresh Basil Pesto Cream

Starch

Choice of one

Oven Roast Baby Potatoes with Garlic, Cipollini Onions and Fresh Herbs
Red Lentil Rice Pilaf
Buttermilk Mashed Red Skin Potatoes
Creamy Lemon Scented Risotto

Desserts

Choice of two

Baked Berry & Almond Tart
Pumpkin Spice Squares
Apple and Rhubarb Crisp Tart
Cranberry Cheesecake Squares
Seasonal Fruit Strip
Strawberry Rhubarb Crisp
7 Layer Bars
Lemon Bars
Chocolate Fudge Bars

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PLATED LUNCH

All plated lunch selections are served with fresh baked rolls, choice of soup or salad, entrée and dessert

Soups

Tomato Basil Bisque

Grilled Cheese Crostini

Riverdog Farms Butternut Squash

Cinnamon Scented Crème Fraiche

Caramelized Onion Soup

Gruyere Cheese Crouton

Salads

Classic Caesar Salad

Heart of Romaine, Baby Tomatoes, Artichoke Hearts, Croutons, Shaved Parmesan, Creamy Caesar Dressing

Local Organic Salad

Baby Field Greens, Cucumber Ribbons, Squash, Candied Pecans, Cherry Tomatoes, Champagne Vinaigrette

Organic Baby Spinach and Frisee

Crumbled Blue Cheese, Smoked Bacon Lardon, Baby Yellow Tomatoes, Toasted Pine Nuts, Raspberry Vinaigrette

Caprese Salad

Fresh Mozzarella, Grilled Red Peppers, Roma Tomatoes, Baby Arugula, Balsamic Vinaigrette

Desserts

Seasonal Fruit Tart

Rustic Apple Rhubarb Galette with Caramel Drizzle

Tiramisu with Espresso Crème

New York Style Cheesecake with Strawberry Coulis

Flourless Chocolate Cake with Raspberry Coulis

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Entrees

Chefs will provide a selection of the most in season produce to bring you the best of our local farms in the Bay Area.

Ginger Soy Marinated Chicken Thigh 42

Thai Red Curry, Baby Bok Choy, Sesame Bean Sprouts, Steamed Jasmine Rice

Marsala Chicken Breast 44

Wild Mushroom Marsala Sauce, Mascarpone Polenta

Napa Valley Sweet Mustard Rubbed Chicken Breast 44

Cabernet Wine Jus, Creamy Orzo Rice

Tilapia Stuffed with Sundried Tomato, Olives and Feta Cheese 42

Lemon Cilantro Cream Sauce, Lentil Rice Pilaf

Grilled Salmon 46

Olive-Pappadew Relish, Creamy Risotto

Nori and Toasted Sesame Crusted Seasonal Fish 44

Ponzu Soy Glaze, Wok Fried Brown Rice with Edamame and Scallions

Herb Crusted Chicken Breast 42

Thyme Pan Demi-glace, Red Skin Smashed Potato with Scallion

Niman Ranch Beef Flat Iron Steak (6oz) 47

Rosemary Demi-glace, Boursin Cheese Mashed Potatoes

Fire Roasted New York Steak (7oz) 48

Green Peppercorn Sauce, Roast Baby Potatoes and Caramelized Onion

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Vegetarian Entrée Options

Roasted Mushrooms Baked In Phyllo 40

Bloomsdale Spinach, Leeks and Fennel Confit, Sweet Pepper Veloute

Chef's Toy Box Mushroom Risotto 40

Grilled Asparagus, Portobello Mushroom, Roma Tomato, Balsamic Reduction

Sesame Crusted Tofu 32

Garlic Udon Noodles, Baby Bok Choy, Sugar Snap Peas, Sweet Peppers, Ponzu Citrus Soy Glaze

Entree Salad

Choice of entrée salad and dessert. Choice of soup at additional charge

County Line Farms Chicken Kale Caesar Salad 32

Fresh Chicken Breast, Kale and Heart of Romaine, Baby Tomatoes, Artichoke Hearts, Croutons, Shaved Parmesan, Creamy Caesar Dressing

Roasted Salmon Salad 36

Baby Field Greens, Red Organic Quinoa Salad, Fresh Mozzarella, Tomatoes, Balsamic Vinaigrette

Thai Beef Salad 38

Curry Flat Iron Steak, Crisp Greens, Pickled Green Papaya Slaw, Red Pepper, Radish, Cucumber, Carrot, Spicy Cilantro Dressing

Asian Chicken Salad 34

Fresh Chicken Breast, Baby Spinach and Romaine Lettuce, Daikon Sprouts, Soba Noodles, Mandarin Oranges, Sesame Soy Dressing

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RECEPTION

HOT HORS D'OEUVRES

- Spanakopita 6
- Fig and Mascarpone Phyllo Beggar's Purse 6
- Vegetable Samosa 6
- Mini Roasted Vegetable Tart 6
- Mini Quiche Florentine 6
- Thai Chicken Satay, Spicy Peanut Sauce 6
- Beef Satay with Teriyaki Glaze 6
- Tandoori Chicken Skewers, Mango Chutney 6
- Chicken Lemongrass Potstickers 6
- Vegetable Potstickers 6
- Crispy Vegetable Eggroll 6
- Vegetable Empanada 6
- Asiago Risotto Croquette 6

COLD HORS D'OEUVRES

- Boursin Cheese and Walnut on Toast Round 6
- Ratatouille of Vegetables on Potato Round 6
- Sundried Apricot with Cream Cheese and California Pistachio 6
- Goat Cheese on Sour Dough Croutons with Thai Asparagus 6
- Pear & Gorgonzola Crostini 6
- Smoked Salmon Cornet on Pumpernickel with Basil 6
- Mediterranean Antipasto Skewer 6

CHEF'S SPECIALTY HORS D OEUVRES

HOT

- Mini Beef Wellington 7
- Mini Chicken Wellington 7
- Lobster Empanada 8
- Citrus Cilantro Bacon Wrapped Scallops 8
- Coconut Shrimp, Sweet Hot Chili Sauce 8
- Crab Cake, Harissa Aioli 8

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COLD

- Beef Tartar on House Made Chips and Dijon Aioli 8
- Peppered Beef Tenderloin on Potato Pancake 8
- Peppered Seared Ahi Tuna Crostini 8
- Crab Salad on Cucumber and Roasted Red Pepper Puree 8

RECEPTION DISPLAY PLATTERS

Crudité 300

Serves 30 guests

Fresh Local Farm Vegetables to include Baby Carrot, Radish, Cucumber, Baby Tomatoes, Celery, Sugar Snap Peas, Sweet Peppers, Assorted Olives, Ranch Dressing

Mediterranean Display 300

Serves 30 guests

Hummus, Baba Ganoush, Tomato Olive Relish, Grilled Pita Bread

Seasonal Fresh Fruit and Berries Display 300

Serves 30 guests

Sliced Seasonal Ripe Melons, Organic Driscoll's Farm Sweet Berries

Grilled Vegetable Display 360

Serves 30 guests

Grilled Marinated Mushrooms, Artichoke Hearts, Peppers, Olives, Zucchini, Asparagus, Portobello, Yellow Squash, Herbs, Olive Oil

Chef's Cheese Display 390

Serves 30 guest

A Selection of International and Local Organic Cheeses, Artisan Bread, Crostini, Toasted Nuts, Dried Fruits, Marshall Farm's Honey

Antipasto Display 440

Severs 35 guest

Assorted Cured Meats, Marinated Artichokes, Roasted Red Peppers, Tomato, Marinated Fresh Mozzarella, Manchego Cheese, Assorted Olives, Baguette Crostini

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RECEPTION STATIONS

Sushi Station 35

Order based on 6 pieces per guest

Freshly made Sushi, Sashimi, Nigiri and Maki with Soy Sauce, Pickled Ginger, Wasabi
Personal Sushi Chef Available for 250 per hour

Chinatown Dim Sum Station 22

Please select 3 items, order based on 1 piece of each selection per guest

Served with Ginger Soy and Sweet Chili Sauces

- Steamed Barbecue Pork Buns
- Pork Siu Mai
- Shrimp Hargow
- Vegetarian Eggrolls
- Shrimp Eggrolls
- Pork Pot Stickers
- Vegetarian Pot Stickers
- Chicken Pot Stickers

Raw Bar Station Display \$480

100 pieces per station

Served with Classic Cocktail Sauce, Shallot Mignonette, Lemon Wedges, Tabasco Sauce

Please select 3 items

- Oysters on the Half Shell
- Chilled Prawns
- Snow Crab Claws
- Marinated New Zealand Green Lip Mussels
- Spicy Ahi Tuna Shots

Pasta Station 28

Change to Action Station

Chef attendants at \$150 per hour

Freshly Prepared Pasta with Warm Focaccia, Grissini Bread Sticks

Orecchiette Pasta with Organic Chicken, Crimini Mushrooms, Broccollini, Cherry Tomatoes,
Fresh Garlic and California Olive Oil

Penne Pasta Bolognese and Parmesan Cheese

Risotto Milanese with Creamy Saffron Scented Arborio Rice, Scallop, Shrimp, Peas, Corn, Fennel
and Fresh Dill

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International Sliders 26

Order based on 3 pieces per guest

Australian Wagyu Beef, Sharp White Cheddar, Herb Aioli
Mexican Pulled Pork, Cabbage Slaw, Chipotle Sauce
Crab Cakes, Shaved Fennel, Lemon Caper Remoulade
Korean BBQ Chicken, Kim Chi Salad
Parmesan Dusted House Fried Potato Chips

Soft Taco 25

Vegetarian Black Beans, Picked Radish, Cabbage Slaw, Pico de Gallo, Cheddar Cheese, Guacamole, Sour Cream, Steamed Flour and Corn Tortillas

Please select 2 proteins

- Mexican Pulled Pork
- Grilled Beef Tri Tip
- Anchiote Marinated Chicken
- Cajun Spiced Mahi Mahi

Gastro Pub 35

Guinness Porter Cheddar and Drunken Goat Cheese Display with Baguette Crostini
Sweet Hot Chili Garlic Wings
Spicy Pop Corn Shrimp with Lemon Herb Aioli
Maple Glazed Pork Belly Sliders with Onion Marmalade
Gilroy Garlic Fries

Tapas 27

Please select 3 chilled and 3 hot items

Chilled

- Grilled Shrimp and Peppadew in Olive Oil
- Local Goat Cheese and Roasted Organic Beets
- Fresh Sea Scallop and Hearts of Palm Salad
- Tomato Salad with Sherry Vinegar and Marinated Manchego Cheese
- Grilled Baby Octopus with Cannellini Bean Salad

Hot

- PEI Mussels with Smoked Kielbasa Sausage, Fennel, White Wine, Grilled Rustic Bread
- Pork Empanadas
- Risotto Mushroom Fritters with Spicy Tomato Sauce
- Seafood Paella with Saffron Rice

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ACTION STATIONS

Requires chef attendants at \$150 per hour

Chopped Salad Station 25

Romaine and Baby Spinach, Grilled Chicken, Shrimp, Bacon, Cucumber, Baby Tomatoes, Olives, Seasonal Squashes, Garbanzo Beans, Kidney Beans, Blue Cheese, Cheddar Cheese, Green Goddess and Lemon Vinaigrette

Fry Rice Station 27

Brown and White Rice, BBQ Pork, Shrimp, Kim Chee, Scallion, Garlic, Ginger, Soy, Sesame Oil, Chili Garlic Sauce, Sriracha Chili

Flambéed 30

(3 pieces per guest)

Prawns Flambéed with Garlic, Shallots, Lemon, Chives, Butter, Tomatoes and Pernod Wine Sauce, Cheesy Grits, Sliced Sourdough Bread

CARVING STATIONS

NEW YORK 450

Requires an Attendant at \$150 each

(Serves 25 Guests)

Spice Rubbed Niman Ranch Beef Strip Loin

Buttermilk Whipped Potatoes

Fresh Horseradish, Roasted Garlic Aioli, Red Wine Sauce

Artisan Rolls

PRIME RIB OF BEEF 540

Requires an Attendant at \$150 each

(Serves 35 Guests)

Sea Salt and Garlic Crusted Beef Prime Rib

Smashed Red Skin Potato with Cheddar and Scallions

Fresh Horseradish, Pan Jus

Artisan Rolls

TENDERLOIN OF BEEF 425

Requires an Attendant at \$150 each

(Serves 25 Guests)

Herb Bread Crumb Crust Beef Tenderloin

Garlic Mashed Potato

Fresh Horseradish, Béarnaise Sauce, Artisan Rolls

All prices subject to a 22% service charge and 8.75% sales tax.

Minimum guaranteed count of 20ppl for all buffet options. A labor charge of \$150.00 will be assessed for groups smaller than 20ppl.

The higher priced plated entrée will be charged for all split entrée selections.



TURKEY BREAST 425

Requires an Attendant at \$150 each

(Serves 40 Guests)

Rosemary and Garlic Brined Turkey Breast

Brown Rice, Sundried Cranberry and Forest Mushroom Dressing

Citrus Cranberry Relish, Giblet Gravy

Artisan Rolls

WHOLE MARY'S ORGANIC HERITAGE TURKEY 525

Requires an Attendant at \$150 each

(Serves 50 Guests)

Rosemary and Garlic Brined Turkey Breast

Brown Rice, Sundried Cranberry and Forest Mushroom Dressing

Citrus Cranberry Relish, Giblet Gravy

Artisan Rolls

CHAR SIU BARBECUE PORK LOIN 425

Requires an Attendant at \$150 each

(Serves 40 Guests)

Chinatown Style Barbecue Pork Loin

Wok Fried Rice

Steam Bao, Hoisin Sauce

Leg of Lamb 450

Requires an Attendant at \$150 each

(Serves 40 Guests)

Rosemary and Garlic Leg of Lamb

Oven Roasted Medley Potato with Fresh Rosemary

Mint Jelly, Rosemary Demiglace

Artisan Rolls

All prices subject to a 22% service charge and 8.75% sales tax.

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RECEPTION DESSERT STATIONS

Chocolate 25

Chocolate Dipped Strawberries
Dark Chocolate Decadence with Raspberries and Cream
Chocolate Covered Eclairs with Custard
Chocolate Crinkle Cookies
Chocolate Ganache Tart
Chocolate Covered Coconut Macaroons

Every day is a Sundae 20

Requires an Attendant at \$150 each
Vanilla, Chocolate Ice Cream
M&Ms, Milk Chocolate Kisses, Rainbow Sprinkles, Gummy Candies, Crushed Oreo Cookie, Mini
Marshmallow, Toasted Almond, Roasted Peanut, Maraschino Cherries
Strawberry Sauce, Caramel Sauce, Chocolate Sauce, Whipped Cream

Classic American 24

Strawberry Shortcake
Lemon Meringue Tartlets
Chocolate and Pecan Tartlets
New York Style Cheesecake
Classic Devil's Food Cake
Mini Red Velvet Cupcakes

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smaller than 20ppl.
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PLATED DINNER

All plated dinners selections are served with Freshly baked rolls, choice of soup or salad, entrée and dessert. Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assortment of Specialty Teas.

Choice of appetizer for additional charge.

Chef's selection of the most "in season" produce to bring you the best of our local farms in the Bay Area.

Soups

Wild Mushroom Bisque

Porcini Oil

Riverdog Farms Butternut Squash

Cinnamon Scented Crème Fraiche

Salad

Cabana Caesar Salad

Heart of Romaine, Radicchio, Roasted Tomato, Croutons, Olives, Artichoke Hearts, Shaved Parmesan, Classic Caesar Dressing

Sonoma Green Salad

Organic Baby Field Greens, Roasted Pear, Candied Pecans, Sonoma Goat Cheese, Champagne Vinaigrette

Organic Baby Spinach and Radicchio

Crumbled Blue Cheese, Smoked Bacon Lardon, Baby Tomatoes, Toasted Pine Nuts, Raspberry Vinaigrette

Roasted Beet

Red and Golden Beets, Baby Greens, Laura Chanel Goat Cheese, Candied Walnuts, Lemon Dijon Vinaigrette

Grilled Asparagus

Frisee and Fennel Salad, Shaved Parmesan, Olives, Citrus, Lemon Vinaigrette

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Desserts

New York Style Cheesecake with Strawberry Sauce

Flourless Chocolate Cake with Raspberry Coulis

Chocolate Banana Foster with Chocolate Ganache and Caramel Drizzle

Raspberry Charlotte with White Genoise, Raspberry Jam and Raspberry Cream filling

Rustic Apple Rhubarb Tart with Caramel Sauce

Tiramisu with Chocolate Sauce

Appetizers

Choice of appetizer for additional charge.

Lobster Bisque 8

Lobster Salad, Brandy Cream

Sliced Duck Breast 10

Red Organic Quinoa, Caramelized Butternut Squash Salad, Pomegranate Glaze

Wild Mushroom Phyllo Purse 8

Fresh Leek Confit, Fennel Pernod Cream

Dungeness Crab Cake 12

Garnet Yam Puree, Sweet Pepper Coulis, Lemon Oil

Pan Seared Jumbo Diver Scallop 10

Mascarpone Polenta, Roasted Tomato, Citrus Cream, Micro Salad

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Entrees

Porcini Dusted Chicken Breast 54

Cabernet Wine Jus, Creamy Orzo Rice

Chicken Florentine 56

Chicken Breast Stuffed with Caramelized Onion, Spinach and Gruyere Cheese, Marsala Sauce, Mascarpone Polenta

Smoked Paprika Crusted Cornish Game Hen 56

Fresh Thyme Demi-Glace, Wild Rice Pilaf

Pan Seared Wild Salmon 58

Oyster Mushroom and Caper Veloute, Cheesy Grits

Oven Roasted Halibut 65

White Wine Herb Sauce, Roasted Mushroom Risotto

Grilled Beef Flat-Iron Steak 65

Brandy Peppercorn Sauce, Mashed Yukon Gold Potato

Asian Five Spice Beef Short Rib 64

Ginger Soy Pan Jus, Caramelized Garnet Yam Puree

Grilled Filet Mignon 68

Forest Mushroom Ragu, Roasted Baby Potatoes and Caramelized Onion

Grilled New York Steak 66

Rosemary Demi-Glace, Boursin Cheese Mashed Potatoes

Berkshire Pork Chop (10oz) 60

Cider Brined, Apple Brandy Sauce, Medley Potato Hash

Zinfandel Braised Lamb Shank (12oz) 66

Rosemary Pan Sauce, Cannellini Bean Cassoulet

Rack of Lamb Provencal 68

New Zealand Baby Lamb Loin, Herb Dijon Crust, Syrah Wine Sauce, Garlic Mashed Potatoes

Beef and Sea Bass 74

Grilled New York Steak and Pan Seared Sea Bass Fillet, Wild Mushroom Arborio Rice, Napa Valley Merlot Jus

Beef and Prawns 76

Petit Grilled Beef Filet Mignon & Garlic Herb Jumbo Prawns Truffle Mashed Potatoes & Brandy Sauce

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Vegetarian

Roasted Baby Eggplant 46

Mediterranean Vegetables, Tomato Ragu, Toasted Barley Pilaf

Butternut Ravioli 48

Bloomsdale Spinach, Organic Baby Vegetables, Cannellini Bean Cassoulet

Chef's Toy Box Mushroom Risotto 46

Grilled Asparagus, Portobello Mushroom, Roma Tomato, Balsamic Reduction

Sesame Crusted Tofu 46

Garlic Udon Noodles, Baby Bok Choy, Sugar Snap Peas, Sweet Peppers, Ponzu Citrus Soy Glaze

CHILDREN'S MENU 25

Ages 12 and under

All selection includes Fresh Fruit as starter and Vanilla Ice Cream as dessert

Choice of one of the entrée selection

Two Mini Beef Sliders with French Fries

Penne Pasta Marinara with Steamed Fresh Carrot and Broccoli

Crispy Chicken Tenders with French Fries and Honey Mustard

Cheese Filled Tortellini in Pesto Cream with Steamed Fresh Carrot and Broccoli

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DINNER BUFFETS

Fresh

Tomato Bisque with Fresh Basil
Romaine Hearts with Radicchio Salad with Shave Fennel, Pine Nuts and Parmesan Cheese and Creamy Caesar Dressing
Fresh Mozzarella, Baby Heirloom Tomatoes and Olives with Extra Virgin Olive Oil
Grilled Sweet Peppers, Artichokes, Eggplant and Crimini Mushrooms with Lemon Oil
Roasted Natural Chicken, Potato Gnocchi, Roasted Garlic Sage Sauce
Sliced Sea Salt Crusted Beef Striploin, Red Wine Demi-Glace
Orecchiette Pasta with Fresh Clams, Mussels and Shrimp in a Cioppino Broth
Roasted Baby Potatoes with Caramelized Shallots
Artisan Rolls and Sweet Butter
Hazelnut Tiramisu, Cannoli's and Amaretto Biscotti
68.00 per guest

Harvest

Seafood Chowder
Baby Arugula and Radicchio, Roasted Pears, Candied Pecan, Goat Cheese, Balsamic Vinaigrette
Roasted Mushroom and Artichoke Salad with Sweet Peppers, Garlic Dressing
Roasted Beet and Carrot Salad with Honey Mustard Dressing
Pan Seared Salmon, Sugar Snap Peas, Lemon Butter Sauce
Red Wine Braised Beef Short Ribs, Root Vegetables
Porcini Crusted Chicken Breast, Mushroom Ragu
Horseradish Mashed Potatoes
Artisan Rolls and Sweet Butter
Ghirardelli Chocolate Cake, Lemon Meringue Tart
62.00 per guest

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CROWNE PLAZA®

PALO ALTO

HOSTED BAR SERVICES

WINE	GLASS/BOTTLE	BEER	
CK Mondavi, Wildcreek Canyon, CA		Domestic Beer	5
Chardonnay	8/30	Bud Light & Budweiser	
Cabernet Sauvignon	8/30	Imported Beer	6
Merlot	8/30	Corona, Heineken, & Amstel Light	

LIQUOR

House Brands 8

Sky, Beefeater, Bacardi Light, Sauza Gold, Jim Beam, Cutty Sark

Superior Brands 9

Absolut, Bombay, Mt. Gay, Sauza Hornitos, Markers Mark, J&B

Premium Brands 10

Ketel One, Tanqueray, Bacardi Gold, Tradicional, Jack Daniels, Johnnie Walker Red

CHAMPAGNE

J Roget, Brut, California 8/30

Reception in Private Banquet Rooms

All alcoholic beverages are served on a "per drink" basis only in our private banquet rooms.

Bartender Service

A bartender charge of 100.00 will be assessed if bar receipts are not met to minimum of 350.00

We recommend one bartender per 100 people

Wine from the Wine list

Wines will be charged on a per bottle basis, based on consumption

Prices are by consumption. A 22% taxable service charge & local sales tax will be added.

The sale & service of alcoholic beverages is regulated by the State of California Liquor Commission &, as licensee, Crowne Plaza Cabaña is responsible for the administration of these regulations. Therefore it is the policy of the Crowne Plaza Cabaña that liquor of any type cannot be brought into the Hotel from any outside source. Drinking distilled spirits, beers, coolers, wine & other alcoholic beverage may increase cancer risk & during pregnancy, & can cause birth defects.

All prices subject to a 22% service charge and 8.75% sales tax.

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CASH BAR SERVICES

WINE	GLASS/BOTTLE	BEER	
CK Mondavi, Wildcreek Canyon, CA		Domestic Beer	6
Chardonnay	9/32	Bud Light & Budweiser	
Cabernet Sauvignon	9/32	Imported Beer	7
Merlot	9/32	Corona, Heineken, & Amstel Light	

LIQUOR

House Brands **9**

Sky, Beefeater, Bacardi Light, Sauza Gold,
Jim Beam, Cutty Sark

Superior Brands **10**

Absolut, Bombay, Mt. Gay, Sauza Hornitos,
Markers Mark, J&B

Premium Brands **11**

Ketel One, Tanqueray, Bacardi Gold, Tradicional,
Jack Daniels, Johnnie Walker Red

CHAMPAGNE

J Roget, Brut, California 9/32

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WINE LIST

CHAMPAGNE & SPARKLING WINES

J Roget, Brut, California	32
Gloria Ferrer, Blanc de Noirs, Sonoma, NV	54
Mumm, Brut Rosé, Napa Valley, NV	67
Dom Pérignon, Brut Cuvee, Champagne, France	275

CHARDONNAY

CK Mondavi, Wildcreek Canyon	30
Chateau Ste. Michelle, Indian Wells, Washington	42
Franciscan, Napa Valley	42
Rodney Strong, Chalk Hill, Sonoma	53
Chateau St. Jean, Sonoma County	61

OTHER WHITE WINES

Ruffino Pinot Grigio, Lumina, Italy	34
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	45
Wild Horse, Viognier, Central Coast	42
Chateau D'Esclans, Rose, Whispering Angel, Comte de Provence	58

OTHER REDS

Parducci True Grit, Petite Sirah, Mendocino	35
Penfold, Thomas Hyland, Shiraz, Australia	41
Conn Creek, Anthology, Napa Valley	43
Ravenswood, Zinfandel, Sonoma County	48

CABERNET SAUVIGNON

CK Mondavi, Wildcreek Canyon	30
14 Hands, Columbia Valley	32
Simi, Alexander Valley	55
Franciscan, Napa Valley	60
Charles Krug, Peter Mondavi Family, Napa Valley	70

MERLOT

CK Mondavi, Wildcreek Canyon	30
Markham, Napa Valley	55
Beringer, Napa Valley	53
Rutherford Hills, Napa Valley	62

PINOT NOIR

Talbott Kali Hart, Monterey	42
Fogdog, Sonoma Coast	85
Argyle, Willamette Valley	80

CORKAGE FEES

25 per 750 mL
40 per 1.5 Liters – 2 Liters

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