BREAKFAST

Minimum of 10 guests — 1 hour of service

Continental- $30 per person

Assorted Danish & Muffins
Whipped Butter & Fruit Preserves
Fresh Seasonal Sliced Fruit
Freshly Brewed Regular & Decaf Coffee
Assorted Teas with Hot Water
Freshly Squeezed Orange Juice

Light & Fit — $35 per person

Assorted Muffins
Whipped Butter & Fruit Preserves
Fresh Seasonal Sliced Fruit
House- Made Granola, Greek Yogurt, Honey
Farm Fresh Scrambled Eggs
Freshly Brewed Regular & Decaf Coffee
Assorted Teas with Hot Water
Freshly Squeezed Orange Juice

Breakfast Buffet — $42 per person

Farm Fresh Scrambled Eggs
Rosemary Potatoes
Assorted Danish & Muffins
Bacon or Sausage
Fresh Seasonal Sliced Fruit
Chilled Orange Juice
Freshly Brewed Regular & Decaf Coffee
Assorted Teas with Hot Water

Enhancements

Oatmeal, Walnuts, Mini Chocolate Chips $8 each
Yogurt Parfait, Berries & Granola $10 each
Mimosas or Bloody Mary $14 per glass
Bottomless Mimosas or Bloody Mary $16 per person

All food and beverage functions are subject to a 18% staff charge and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

BREAKS

Half-Day Beverage Break (4 hours) —$21 per person

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas with Hot Water
Assorted Soft Drinks (Regular & Diet)
Bottled Waters

Full-Day Beverage Break (8 hours) —$31 per person

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas with Hot Water
Assorted Soft Drinks (Regular & Diet)
Bottled Waters

Sweetshop - $25 per person

Freshly Baked Cookies
Assorted Candy Bars
Chocolate Covered Strawberries Assorted Soft Drinks
Coffee, Decaf and Bottled Iced Teas

Seventh Inning Stretch - $25 per person

Assorted Flavored Popcorn
Kettle Chips
Mixed Nuts
Individual Bags of Pretzels
Assorted Soft Drinks
Bottled Waters

Morning Juices Flowing - $20 per person

Assorted Danish & Muffins
Sliced Fresh Fruit Display
Chilled Orange Juice

Hand Crafted Charcuterie Board - $31 per person

Assorted Artisan Cheeses
Sliced Deli Meats
Assorted Nuts
Carrots and Broccoli Bites
Sliced Fruits and Jam Spreads
Water Crackers

All food and beverage functions are subject to a 18% staff charge and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

BREAKS -A LA CARTE ITEMS

Beverages

Freshly Brewed Regular Coffee — $65 gallon
Freshly Brewed Decaf Coffee —$65 gallon
Assorted Teas with Hot Water —$65 gallon
Iced Tea or Lemonade — $55 gallon
Assorted sodas —$5 each
Bottled Juice —$5 each
Bottled Water —$5 each
Energy Drink, regular, sugar free —$7 each
Bottled Iced Teas —$5 each

Snacks

Assorted Donuts — $37 dozen
Assorted Danish & Muffins —$38 dozen
Croissants with Butter and Preserves — $35 dozen
Assorted Bagels with Cream Cheese —$38 dozen
Seasonal Sliced Fresh Fruit Display —$15 per person
KIND Bars -$6 each
Individual Yogurt — $6 each
Freshly Baked Cookies —$40 dozen
Granola Bars —$6 each
Assorted Candy Bars —$6 each
Whole Fresh Fruit —$6 each

All food and beverage functions are subject to a 18% staff charge and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

COMPLETE MEETING PLANNER PACKAGE

$89 per person, minimum 10 guests

All-Day Beverage Service (8 hours)

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas with Hot Water
Assorted Soft Drinks (Regular & Diet)
Bottled Waters

Morning — Get Your Juices Flowing

Assorted Danish & Muffins
Sliced Fresh Fruit Display
Chilled Orange Juice

Pre-Order Boxed Lunch Menus

Assorted Specialty Sandwiches & Entrée Salads
Allow your attendees to choose their own lunch options!
Menus will be placed in meeting room in the morning and collected at 10am for serving at designated lunch time

Afternoon — Give Me A Break

Individual Bags of Potato Chips and
KIND Bars
Assorted Freshly Baked Cookies
Seasonal Whole Fruit

All food and beverage functions are subject to a 18% staff charge and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

PLATED LUNCH – ENTRÉE

Lunch includes Freshly Baked Artisan Rolls & Butter and Iced Tea & Water

SALADS (choose one)

Fresh Baby Green Salad with Julienne Carrots, Tomato Wedges, Cucumber, Balsamic
Crisp Romaine Lettuce topped with Parmesan Cheese, Croutons, and Caesar Dressing
Baby Spinach, Caramelized Pecans, Feta Cheese, Granny Smith Apples, Fresh Raspberry Vinaigrette

MAIN COURSE (choice of two)

Creamy Pesto Pasta with Twisted Macaroni, Mushrooms, Homemade Pesto Sauce, Fresh Tomatoes $43
Rosemary Chicken or Blackened Chicken with Green Beans, Garlic Mashed Potatoes, Natural Jus $47
Prime Aged Top Sirloin - 9-oz Center Cut, Seasoned Butter, Mushrooms, Garlic Fries $50
Ribeye Steak – 12oz Cut, Garlic Mashed Potatoes, Green Beans $57
Parmesan Crusted Salmon with Garlic Mashed Potatoes and Sauteed Seasoned Spinach $52
Marinara Pasta with Cavatappi, Homemade Meatballs, Topped with Parmesan Cheese, and Garlic Bread $46
West Coast Clam Chowder in Sourdough Bread Bowl $49

DESSERTS (choose one)

Freshly Baked Assorted Cookies
Cinnamon Sugar Donut Holes with Chocolate & Caramel Dipping Sauces
Vanilla Ice Cream with Chocolate or Caramel Sauce
Raspberry Cheesecake
Chocolate Mousse

All food and beverage functions are subject to a 18% staff charge and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

BOXED LUNCH

(Pre-Order Lunch)
Entrée Options (please check 1)

Chicken Club Sandwich
Grilled Breast of Chicken, Smoked Bacon, Spicy Mustard Mayo,
Romaine, Sliced Tomato, Served on Brioche Bun
Side of French Fries

Cheeseburger
Handmade Beef Patty, Aged Cheddar, Lettuce,
Red Onion, Tomato, Brioche Bun
Side of French Fries

California Salad
Chopped Chicken, Romaine, Fresh Strawberries,
Sliced Celery, Bleu Cheese,
Balsamic Dressing

Caesar Salad
Ciabatta Croutons, Parmesan, Romaine

Meatball Marinara Pasta
Cavatappi Pasta, Homemade Meatballs,
Parmesan Cheese, Garlic Bread

Includes Cookie & Soft Drink (Coke, Diet Coke or Sprite) or Bottled Water (1 per person)
Please complete and return for pick-up by banquet staff by 10:00am

$38 per person

GF, V, or other dietary restrictions/allergies can be accommodated with at least 2-days' notice prior to arrival

All food and beverage functions are subject to a 18% staff charge and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

LUNCH BUFFET

Minimum of 25 guests required
All buffets include iced tea and water service

New York Deli
Salami, Turkey and Ham
Rustic Baguette with Spicy Mayonnaise
Swiss Cheese and Pepperoncini
Fresh Garden Salad with Ranch or Italian Dressing
Potato Chips
Potato Salad
Tomato Basil Bisque
Mousse Cake
$52 per person

Aviation Deli
Sliced Ham, Turkey, Roast Beef
Assorted Deli Breads, Deli Cheeses and Condiments
Fresh Garden Salad with Ranch or Italian Dressing
Pasta Salad
Sliced Fresh Fruit Display
Freshly Baked Cookies
$52 per person

California
Fresh Vegetable Wraps/Chicken Caesar Wraps
Tri-Tip/Spinach Sandwich with Aioli Sauce
Fresh Garden Salad with Ranch or Italian Dressing
Caprese Salad
Terra Chips
Cinnamon Sugar Donut Holes with Chocolate & Caramel Dipping Sauces
$55 per person

Los Angeles
Spaghetti and Meatball w/ Parmesan Cheese
Garlic Bread
Caesar Salad
Whole Fruit Display
Chocolate Chip Cheesecake
$52 per person

All food and beverage functions are subject to a 18% staff charge and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

HORS D'OEUVRES RECEPTION PACKAGE

Choose 3 Hors D'oeuvres from the following options:

Roasted Sirloin & Mascarpone Crostini
Grilled Chicken Caprese Skewers
Crispy Pita with Homemade Hummus & Balsamic Drizzle
Cucumber Cups with Smoked Salmon
Bacon-Wrapped Sweet Dates
Artisan Flatbread with Garlic Mascarpone, Mushrooms, Arugula & Balsamic
Mama's Meatballs with Fresh Parmesan & Marinara
Crispy Chicken Slider with Shaved Pickle, Sliced Cherry Tomato, & Honey Dijon Aioli
Pulled Pork Slider with Zesty Barbecue Sauce
Spicy Buffalo Chicken Slider
Fresh Vegetable Crudite with Garden Herb Dip & Ranch Dressing Sliced Seasonal Fruit Display
Grilled Seasoned Salmon (or Chicken) Skewers with Fresh Bell Pepper, Zucchini, Cherry Tomato, Red Onion, and Homemade Tzatziki Sauce

Choose 1 Chef's Station from the following 2 options:

Famous Mac N Cheese Station — Cavatappi Pasta, White Cheddar & Parmesan Cheeses, Cream, Diced Jalapeno, Bacon Crumble, Sliced Mushrooms, Diced Tomatoes

Street Taco Station — Chicken & Carne Asada, Diced White Onions, Chopped Cilantro, Red Salsa & Salsa Verde

Angus Burger Station – 1/3lb Burger w/ White Cheddar Cheese, White Onion, Lettuce Tomatoes and Condiments

Chef Station Attendant included in the pricing

Choose 1 of the following 2 Dessert Options:

Signature Cinnamon & Sugar Donut Holes with Chocolate & Caramel Dipping Sauces
or
Cheesecake Bites w/Assorted Flavors Including Chocolate, Caramel and Raspberry

$ 94 per person

All options include iced tea and water service

Pricing is based on a 2-hour time frame

All food and beverage functions are subject to a 18% staff charge and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

DINNER
PLATED/BUFFET

Dinner includes Freshly Baked Artisan Rolls & Butter, Local Grown Seasonal Vegetables,
Freshly Brewed Coffee, Decaf and Hot teas

SA LADS (choose one)

Fresh Baby Green Salad with Julienne Carrots, Tomato Wedges, Cucumber, Balsamic
Crisp Romaine Lettuce topped with Parmesan Cheese, Croutons, Caesar Dressing
Baby Spinach, Caramelized Pecans, Feta Cheese, Granny Smith Apples, Fresh Raspberry Vinaigrette

MAIN COURSE (choice between two options)

Ratatouille I Roasted, Tomatoes, Onions, Zucchini, Eggplant, Bell Peppers, Seasoned with Garlic and Herbs $54/$57

Oven Roasted Blackened Chicken I Roasted Rosemary Potatoes I Chicken au Jus $55/$58

Grilled Salmon I Rice Pilaf I Green Chardonnay Dill Sauce $60/$63

Prime Top Sirloin Steak 9oz I Whipped Garlic Mashed Potatoes I Shitake Jus $65/$68

Ribeye 12oz | Whipped Garlic Mashed Potatoes | Shitake Jus $70/$74

DESSERTS (choose one)

Chocolate Fondant Cake, Freshly Whipped Cream
Tiramisu, Mascarpone Cheese Filling
Lady Fingers with Espresso Liqueur Mascarpone Filling
Chocolate Chip Cheesecake

All food and beverage functions are subject to a 18% staff charge and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

BANQUET CASH BAR SERVICE

There will be a $150.00 Bartender Fee if the bar revenue does not exceed $500.00. Any Wine or Champagne brought onto the hotel premises must be pre-arranged and approved by the Catering Department. A $20.00 corkage fee per bottle will apply.

Call Brands - $13
Premium Brands - $16
Domestic Beers - $10
Imported/Microbrew Beers - $ 11
Soft Drinks/ Juices - $5
House wine by the Glass - $10
Premium wine by the Glass - $12
Red Bull- Regular and Sugar free - $7
Mineral Water - $5
Sparkling Water - $7

Non-Alcoholic & Soda Bar Packages
Soft Drinks & Juice Service - $13 per person
Sparkling Cider (non-alcoholic) - $20 per bottle

HOST BAR PACKAGES

All hosted bars include beer, house wine and soft drinks. Pricing based per person.

SOFT BAR
Two Hours $40 | Three Hours $50 | Four Hours $60

House Red and White Wine, Sparkling Wine, Microbrews/lmported/Domestic Beer,
Soft Drinks, Mineral Water and Juice

PREMIUM BRANDS
Two Hours $52 | Three Hours $62 | Four Hours $72

Ketel One, Absolut, Bombay/Sapphire, Bacardi, Captain Morgan, Crown Royal, Maker's Mark, Johnny Walker Black,
Hennessy VS, 1800 Silver Tequila, Microbrews/lmported
Beers, Upgraded red/white wine

All food and beverage functions are subject to a 18% staff charge and applicable sales tax unless noted. Prices are per person and are subject to change without notice.