



GREEN VALLEY RANCH™

RESORT | SPA | CASINO
LAS VEGAS

BANQUET & CATERING GUIDE

REFRESHMENTS

FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE (PER GALLON)	88
ASSORTMENT OF HARNEY AND SON'S™ PREMIUM TEAS (PER GALLON)	88
TRADITIONAL ICED TEA (PER GALLON)	88
FRESHLY SQUEEZED ORANGE, CRANBERRY AND GRAPEFRUIT JUICES (PER QUART)	30
ASSORTED BOTTLED JUICES (EACH)	7
ASSORTED PEPSI SOFT DRINKS (EACH)	5
GREEN VALLEY RANCH BOTTLED WATER (EACH)	5
CHILLED PANNA AND SAN PELLEGRINO WATER - 16.9 OZ. (EACH)	6.50
CHILLED PANNA AND SAN PELLEGRINO WATER - 1 LITER (EACH)	12
CHILLED CHOCOLATE AND WHOLE MILK (QUART*)	24
ASSORTED STARBUCKS® FRAPPUCCINOS AND DOUBLE SHOT (EACH)	7
REGULAR AND SUGAR FREE RED BULL (EACH)	7
FRUIT INFUSED WATER	50

*** = QUANTITY OF ORDER MUST BE SPECIFIED. QUANTITY ORDERED REFLECTS MINIMUM CONSUMPTION CHARGED**

SNACKS

(THE FOLLOWING ITEMS AVAILABLE BY THE DOZEN, UNLESS OTHERWISE NOTED)

ASSORTED FRUIT AND NUT BREADS WITH PRESERVES	58
ASSORTED FRESHLY MADE CROISSANTS, MUFFINS, DANISH	60
HOUSEMADE CINNAMON ROLLS, SWEET CREAM ICING	60
ASSORTED BAGELS AND CREAM CHEESE	60
ASSORTED CHOCOLATE DIPPED COCONUT MACAROONS	58
FRESH BAKED SEASONAL SCONES	58
ASSORTMENT OF WHITE AND DARK CHOCOLATE DIPPED BISCOTTI	58
FRESH BAKED CHOCOLATE CHIP, OATMEAL RAISIN AND PEANUT BUTTER COOKIES	60
ASSORTMENT OF RICE KRISPY TREATS	58
ASSORTMENT OF BLONDIES AND FUDGE BROWNIES	60
ASSORTMENT OF LEMON, KEY LIME, AND MAGIC BARS	58
HOUSE MADE CRANBERRY-BLUEBERRY GRANOLA BARS	60
ASSORTED MINIATURE FRENCH PASTRIES	58
ASSORTMENT OF VANILLA, CHOCOLATE, STRAWBERRY CHEESECAKE LOLLIPOPS	58
MARBLED CHOCOLATE DIPPED STRAWBERRIES	60
ASSORTED FRENCH MACAROONS	60

= QUANTITY OF ORDER MUST BE SPECIFIED. QUANTITY ORDERED REFLECTS MINIMUM CONSUMPTION CHARGED

SNACKS

(THE FOLLOWING ITEMS AVAILABLE BY THE DOZEN, UNLESS OTHERWISE NOTED)

ASSORTMENT OF MINI SANDWICHES	60
SEASONAL WHOLE FRESH FRUIT (PER PIECE*) GF	6
FRESH FRUIT SKEWERS WITH HONEY YOGURT SAUCE	64
MINI SEASONAL FRUIT YOGURT PARFAITS, HOUSE MADE GRANOLA	60
ASSORTED FLAVORS INDIVIDUAL GREEK FRUIT YOGURT (EACH*)	6
FRESH SLICED SEASONAL FRUITS AND BERRIES (PER GUEST)	13
BAGELS, CREAM CHEESE AND SLICED SCOTTISH SMOKED SALMON (PER GUEST)	18
WARM PRETZEL BITES, SPICY AND SWEET MUSTARD, AND CHEDDAR DIP (PER GUEST)	7
ASSORTED MISS VICKIE'S CHIPS (EACH)	5
ASSORTED CANDY BARS TO INCLUDE KIT KAT™, M&M'S™, REESE'S™ AND SNICKERS™ (EACH)	5
ASSORTED DELUXE MIXED NUTS (PER POUND)	45
TORTILLA OR POTATO CHIPS (PER BOWL – SERVES 10)	55
FRESHLY POPPED POPCORN (PER GUEST)	5
ASSORTMENT OF ENERGY BARS (EACH)	6.50
INDIVIDUAL GRANOLA BARS, TRAIL MIX OR MIXED NUTS (EACH)	5

*** = QUANTITY OF ORDER MUST BE SPECIFIED. QUANTITY ORDERED REFLECTS MINIMUM CONSUMPTION CHARGED**

RECEPTION SNACKS
(EACH ORDER SERVES 10 GUESTS)

HONEY ROASTED PEANUTS	45
HOUSE MADE SPICED NUTS	55
SOUTHWESTERN RED AND WHITE CORN TORTILLA CHIPS WITH SALSA AND GUACAMOLE	60
PRETZELS OR POTATO CHIPS	55
SESAME AND ONION BREAD FLATS AND LAVOSH CRACKERS WITH MEDITERRANEAN OLIVE DIPS	55
TERRA VEGETABLE CHIPS	55
KETTLE POTATO CHIPS	55
RED AND WHITE CORN TORTILLA CHIPS WITH SMOKED ANASAZI BEAN DIP	55
ORIENTAL, ITALIAN OR GVR SNACK MIX	55



THEMED REFRESHMENT BREAKS

(MINIMUM 20 GUESTS/PRICE PER GUEST)

ALL THEMED REFRESHMENT BREAKS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,
AND A SELECTION OF HARNEY AND SON'S™ TEAS, ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER

BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE

THE COFFEE CAFÉ 17

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
AND A SELECTION OF HARNEY AND SON'S™ TEAS,
ASSORTMENT OF NON-ALCOHOLIC SYRUPS,
WHIPPED CREAM, CHOCOLATE SHAVINGS
AND CINNAMON STICKS

ON THE GO 19

INDIVIDUALLY WRAPPED SWEET AND SALTY SNACKS
ASSORTED WHOLE FRUITS

GELATO ITALIANO 20

(CHOICE OF THREE):

DOUBLE CHOCOLATE, VANILLA BEAN,
ESPRESSO AND PISTACHIO GELATO
WAFFLE CONES, CHOCOLATE FUDGE, SALTED CARAMEL SAUCE
AND STRAWBERRY SAUCE

**UNIFORMED ATTENDANT REQUIRED \$175.00*

PROTEIN PICK ME UP BREAK 21

DOMESTIC AND IMPORTED ARTISAN CHEESES
PROTEIN BARS
ROASTED NUT BAR, PISTACHIOS, ALMONDS, CASHEWS
GREEK YOGURT PARFAITS
HIGH ENERGY NUT BARS
CELERY STICKS WITH HOUSE MADE NUT SPREADS

CHOCOLATE BREAK 21

YES, EVERYTHING CHOCOLATE, CHOCOLATE
AND MORE CHOCOLATE!

CHOCOLATE COVERED LONG STEM STRAWBERRIES,
CHOCOLATE CHIP COOKIES,
CHOCOLATE BROWNIES AND CHOCOLATE DIPPED RICE KRISPY TREATS,
MILK CHOCOLATE CHEESECAKE POPS,
SALTED CHOCOLATE COCOA BEAN STICKS

THE NATURAL WONDER 20

YOGURT DIPPED TROPICAL FRUIT SKEWERS
ASSORTED WHOLE FRUITS
DRIED FRUITS
INDIVIDUALLY WRAPPED GRANOLA BARS, TRAIL MIX
AND MIXED NUTS
ASSORTED FRUIT SMOOTHIES

RE-ENERGIZE 19

A COMBINATION OF RED BULL AND POWER DRINKS
CHILLED STARBUCKS COFFEE DRINKS
ASSORTED ENERGY BARS AND NOVELTY CANDIES
ASSORTED FRUIT SMOOTHIES

THEMED REFRESHMENT BREAKS

(MINIMUM 20 GUESTS/PRICE PER GUEST)

ALL THEMED REFRESHMENT BREAKS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,
AND A SELECTION OF HARNEY AND SON'S™ TEAS, ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER

BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE

TEENY TINY SANDWICH BREAK 20

(CHOICE OF THREE):

OVEN ROASTED TURKEY, APPLEWOOD BACON, JACK CHEESE,
GUACAMOLE, MINI SOURDOUGH BREAD

PEPPERED ROAST BEEF, EMENTHAL SWISS HORSERADISH MAYO,
HEARTH BAKED BAGUETTE

ENGLISH CUCUMBER, HERB BOURSIN, CRUSTLESS WHITE BREAD

SHAVED COUNTRY HAM, DOUBLE CREAM BRIE, BALSAMIC SYRUP,
HONEY CRACKED PUMPERNICKEL ROLL

LA QUERCIA PROSCUITTO AMERICANO, PROVOLONE,
MUFFALETTA SPREAD, ARTISAN OLIVE BREAD

GRILLED MARINATED GARDEN VEGETABLES,
SMOKED MOZZARELLA

BASIL PESTO, HERB CIABATTA BREAD

RUSTIC AHI TUNA SALAD, THICK TOMATO, FRISEE LETTUCE,
RED PEPPER AIOLI,
CARAMELIZED RED ONION ROLL

CAPRESE, VINE RIPENED TOMATOES, MOZZARELLA,
LEAFED BASIL ON BRIOCHE

NACHO LIBRE 19

BEEF FILLED EMPANADAS, CHIMICHURRI TORTILLA
CHIPS WITH FIRE ROASTED TOMATO SALSA AND
GUACAMOLE

MANGO AND CREAM CHEESE FILLED PASTELITOS
SLICED TROPICAL FRUIT DISPLAY

SUGAR RUSH 20

FRESHLY BAKED CHUNKY CHOCOLATE, MACADAMIA NUT,
OATMEAL RAISIN AND PEANUT CRUNCH COOKIES MINI
AMERICAN APPLE, PEACH AND CHERRY PIES
MINI CHOCOLATE BANANA TARTS
CHOCOLATE COVERED PRETZELS

BALLPARK BREAK 22

MINI SLIDER DOGS

MINI BEEF SLIDERS

WARM PRETZELS WITH
CHEESE & HOT MUSTARD
ASSORTED CANDIES

MEETING BREAK PACKAGES

(MINIMUM 10 GUESTS/PRICE PER GUEST)

TO SIMPLIFY YOUR MEETING NEEDS WE OFFER SPECIALIZED BREAK PACKAGES
(ALL PACKAGES INCLUDE A CONTINENTAL BREAKFAST, MID-MORNING BREAK AND AFTERNOON BREAK)

SERVICE PROVIDED FOR 90 MINUTES FOR CONTINENTAL BREAKFAST 30 MINUTES FOR MID MORNING AND AFTERNOON BREAKS

GRAND 55 BREAKFAST

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, CRANBERRY JUICES
FRESH SEASONAL FRUITS AND BERRIES
MUFFINS, CHEF'S SELECTION OF ASSORTED DANISH AND STICKY PECAN BUNS
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES

(CHOICE OF ONE SANDWICH):

- SAUSAGE, EGG, AND CHEESE BISCUIT
- SAUSAGE, EGG, ROASTED RED PEPPER, AND PROVOLONE ON CIABATTINI
- SOUTHWESTERN BREAKFAST QUESADILLA WITH CHORIZO SAUSAGE, TOMATILLO SALSA
- HAM, EGG, AND CHEESE BREAKFAST CROISSANT
- TURKEY BACON, EGG WHITES, AND PROVOLONE ON WHOLE-WHEAT ENGLISH MUFFINS
- FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF HARNEY AND SON'S™ TEAS

MID-MORNING BREAK

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,
SELECTION OF HARNEY AND SON'S™ TEAS
ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER

AFTERNOON BREAK

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,
SELECTION OF HARNEY AND SON'S™ TEAS
ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER
JUMBO SOFT PRETZELS WITH HONEY MUSTARD AND CHEDDAR DIP
FRESHLY BAKED JUMBO COOKIES, BLONDIES AND BROWNIES
WHOLE FRESH FRUIT

CONTINENTAL 45 BREAKFAST

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, CRANBERRY JUICES
CROISSANTS, MUFFINS AND DANISH
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,
SELECTION OF HARNEY AND SON'S™ TEAS

MID-MORNING BREAK

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,
SELECTION OF HARNEY AND SON'S™ TEAS
ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER

AFTERNOON BREAK

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,
SELECTION OF HARNEY AND SON'S™ TEAS
ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER
FRESHLY BAKED JUMBO COOKIES, BLONDIES AND BROWNIES

LIGHT BREAKFAST BUFFET SELECTIONS

(MINIMUM 10 GUESTS/PRICE PER GUEST)

GVR CONTINENTAL 28

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
CROISSANTS, MUFFINS AND DANISH
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
SELECTION OF HARNEY AND SON'S™ TEAS

GRAND 32

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
FRESH SEASONAL FRUITS AND BERRIES
MUFFINS, STICKY PECAN BUNS, BREAKFAST BREADS
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES

(CHOICE OF ONE SANDWICH):

SAUSAGE, EGG, AND CHEESE BISCUIT
SAUSAGE, EGG, ROASTED RED PEPPER, AND PROVOLONE
ON CIABATTINI
SOUTHWESTERN BREAKFAST QUESADILLA WITH
CHORIZO SAUSAGE, TOMATILLO SALSA
HAM, EGG, AND CHEESE BREAKFAST CROISSANT
TURKEY BACON, EGG WHITE, PROVOLONE,
WHOLE WHEAT ENGLISH MUFFINS
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
SELECTION OF HARNEY AND SON'S™ TEAS

THE BAGEL BAR 35

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
SLICED SEASONAL FRESH FRUIT AND BERRIES
HOUSE SMOKED SALMON,
PLAIN, WHEAT, AND ASSORTED BAGELS, ASSORTED CREAM CHEESES,
FRESHLY SLICED TOMATOES, SHAVED RED ONIONS, CAPERS, SWEET
BUTTER, MARMALADE AND FRUIT PRESERVES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
SELECTION OF HARNEY AND SON'S™ TEAS

LIGHT BREAKFAST ENHANCEMENTS (PER PERSON)

SAUSAGE, EGG, AND CHEESE BISCUIT 6
SAUSAGE, EGG, ROASTED PEPPER, & PROVOLONE ON CIABATTINI 6
SOUTHWESTERN BREAKFAST QUESADILLA WITH CHORIZO
SAUSAGE, TOMATILLO SALSA 6
HAM, EGG, AND CHEESE BREAKFAST CROISSANT 6
CHICKEN AND WAFFLE SANDWICH WITH
MAPLE & ROSEMARY SYRUP 6
ASSORTED BAGELS AND CREAM CHEESE (PER DOZEN) 55
ASSORTED FLAVORED GREEK YOGURTS 6
INDIVIDUAL YOGURT AND HOUSE MADE GRANOLA PARFAITS 7
INDIVIDUAL COLD CEREALS AND MILK 4
STEEL CUT BREAKFAST OATS **GF** 4
HARD BOILED EGGS WITH SALT AND CRACKED PEPPER **GF** 3
SLICED SEASONAL FRESH FRUIT AND BERRIES **GF** 8
CHOICE OF ONE BREAKFAST MEAT AND SCRAMBLED EGGS **GF** 12
• BREAKFAST SAUSAGE PATTY • TURKEY BACON
• GRILLED CHICKEN SAUSAGE • GRILLED HAM
• PORK SAUSAGE LINK • APPLEWOOD SMOKED BACON

PLATED BREAKFAST SELECTIONS

(MINIMUM 10 GUESTS/PRICE PER GUEST)

*ALL BREAKFAST ENTRÉES ARE SERVED WITH
FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
FRESHLY BAKED BREAKFAST PASTRIES, BUTTER AND PRESERVES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE SELECTION
OF HARNEY AND SON'S™ TEAS*

THE TRADITIONAL GF 30

SCRAMBLED EGGS WITH FRESH CHIVES

(CHOICE OF ONE BREAKFAST MEAT):

GRILLED SAUSAGE
APPLEWOOD SMOKED BACON
SMOKED HAM

BREAKFAST POTATOES

STEAK AND EGGS GF 46

GRILLED 8 OZ. NEW YORK SIRLOIN, SCRAMBLED EGGS,
CHEDDAR, CHIVES AND ROASTED CHERUB TOMATO,
BREAKFAST POTATOES

TUSCAN BREAKFAST FRITTATA GF 32

PROVOLONE, PARMESAN CHEESE, ROASTED PEPPER
AND BASIL BREAKFAST POTATOES

CARAMELIZED ONION AND SPINACH QUICHE 29

VERMONT WHITE CHEDDAR, BREAKFAST POTATOES

STUFFED BRIOCHE FRENCH

TOAST 41

FRESH SEASONAL BERRIES, APPLEWOOD SMOKED BACON,
VERMONT MAPLE SYRUP

HOUSE-MADE CORNED BEEF HASH GF 32

SCRAMBLED EGGS, ROASTED PEPPERS, BREAKFAST POTATOES

BREAKFAST BUFFETS

(MINIMUM 20 GUESTS/PRICE PER GUEST)

THE GREEN VALLEY 43

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES

FRESH SLICED SEASONAL FRUITS AND BERRIES WITH
ASSORTED YOGURTS

GRANOLA WITH REGULAR AND LOW-FAT MILK

SCRAMBLED EGGS WITH CHIVES **GF**

BREAKFAST POTATOES **GF**

(CHOICE OF TWO MEATS): GF

BREAKFAST SAUSAGE PATTY
GRILLED CHICKEN SAUSAGE
APPLEWOOD SMOKED BACON

TURKEY BACON
GRILLED HAM PORK
SAUSAGE LINK

(CHOICE OF ONE):

MINIATURE WAFFLES WITH FRUIT COMPOTE
PANCAKES, MAPLE SYRUP
CINNAMON BRIOCHE FRENCH TOAST
BUTTERMILK BISCUITS AND GRAVY

FRESHLY BAKED CROISSANTS, MUFFINS AND DANISH SWEET
BUTTER, HONEY, MARMALADE AND FRUIT PRESERVES FRESHLY
BREWED COFFEE, DECAFFEINATED COFFEE SELECTION OF HARNEY
AND SON'S TEAS

THE MEADOWS 47

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES

FRESH SLICED SEASONAL FRUITS AND BERRIES WITH
ASSORTED YOGURTS

GRANOLA WITH REGULAR AND LOW-FAT MILK

STEEL CUT OATS **GF**

SCRAMBLED EGGS WITH CHIVES **GF**

SEASONAL VEGETABLE EGG WHITE FRITTATA **GF**

SWEET POTATO HOME FRIES **GF**

(CHOICE OF TWO MEATS): GF

BREAKFAST SAUSAGE PATTY
GRILLED CHICKEN SAUSAGE
APPLEWOOD SMOKED BACON

TURKEY BACON
GRILLED HAM PORK
SAUSAGE LINK

FRESHLY BAKED CROISSANTS, MUFFINS AND DANISH SWEET
BUTTER, HONEY, MARMALADE AND FRUIT PRESERVES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
SELECTION OF HARNEY AND SON'S™ TEAS

BREAKFAST BUFFETS

BREAKFAST ENHANCEMENTS (PER PERSON)

SAUSAGE, EGG, AND CHEESE BISCUIT	6
SAUSAGE, EGG, ROASTED PEPPER AND PROVOLONE ON CIABATTINI	6
SOUTHWESTERN BREAKFAST QUESADILLA WITH CHORIZO SAUSAGE, TOMATILLO SALSA	6
HAM, EGG, AND CHEESE BREAKFAST CROISSANT	6
CHICKEN AND WAFFLE SANDWICH WITH MAPLE & ROSEMARY SYRUP	6
ASSORTED BAGELS AND CREAM CHEESE (PER DOZEN)	55
ASSORTED FLAVORED GREEK YOGURTS	6
INDIVIDUAL YOGURT AND HOUSE MADE GRANOLA PARFAITS	7
INDIVIDUAL COLD CEREALS AND MILK	4
STEEL CUT BREAKFAST OATS GF	4
HARD BOILED EGGS WITH SALT AND CRACKED PEPPER GF	3
FRESH SEASONAL FRUITS AND BERRIES GF	8
CHOICE OF ONE BREAKFAST MEAT AND SCRAMBLED EGGS GF	12
• BREAKFAST SAUSAGE PATTY	• TURKEY BACON
• GRILLED CHICKEN SAUSAGE	• GRILLED HAM
• PORK SAUSAGE LINK	• APPLEWOOD SMOKED BACON

OMELETTES PREPARED TO ORDER **GF 17**

WHOLE EGGS AND EGG WHITES WITH A CHOICE OF FILLINGS:
TOMATOES, GREEN PEPPERS, MUSHROOMS, ONIONS, SMOKED SALMON,
JALEPANOS, SHRIMP, HAM, SPINACH, SAUSAGE, GRATED CHEDDAR,
AND PEPPER JACK

WAFFLE BAR **14**

FRESHLY WHIPPED CREAM, APPLE CINNAMON COMPOTE, STRAWBERRY COMPOTE, BLUEBERRY COMPOTE, PEACH COMPOTE, CHOCOLATE CHIPS,
TOASTED PEANUTS, MAPLE SYRUP, SWEET BUTTER

**UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*

BRUNCH SELECTION

(MINIMUM 50 GUESTS/PRICE PER GUEST)

GREEN VALLEY BRUNCH 70

STARTERS

ASSORTED FRUIT YOGURTS AND HOUSE MADE GRANOLA

FRESH SEASONAL FRUITS AND BERRIES **GF**

SMOKED SALMON, ASSORTED BAGELS, CREAM CHEESE,
CAPERS, TOMATOES, CUCUMBERS AND SLICED BERMUDA ONIONS

SMALL PLATE PRESENTATIONS OF

SEA SALT ROASTED BEET

CRUMBLLED LAURA CHENEL GOAT CHEESE, GOLDEN RAISINS
PISTACHIOS, BABY GARDEN CRESS HERBED SHALLOT DRESSING

BLOOMSDALE SPINACH AND FRISEE SALAD **GF**

BACON LARDONS, HUMBOLT FOG BLEU CHEESE, SHAVED RED ONION
CANDIED WALNUTS, RASPBERRY PEPPERCORN DRESSING

MARINATED BEEF STEAK TOMATOES **GF**

ZESTED ORANGE, RIPE TUSCAN MELON, EVOO
POMEGRANATE BALSAMIC AND BASIL LEAVES

MAIN DISHES (CHOICE OF TWO)

- TRADITIONAL EGGS BENEDICT
- CINNAMON ROLL FRENCH TOAST, MAPLE SYRUP
- GRILLED CHICKEN APPLE SAUSAGE, APPLEWOOD SMOKED BACON
- PAN ROASTED STRIPED BASS, FINGERLING POTATO, ARTICHOKE **GF**
- SLOW ROASTED BREAST OF CHICKEN FORAGED MUSHROOMS,
NATURAL PAN JUS **GF**
- ASIAN PEAR & GINGER BRINED PORK LOIN,
CARAMELIZED FUJI APPLES, SWEET
POTATO HASH **GF**

SIDES

CRISP PENCIL BEANS, SHALLOTS AND BROWN BUTTER **GF**

SAUTEED CAVATELLI PASTA WITH WHITE BEAN RAGOUT,
SHAVED PECORINO CHEESE

HEARTH BAKED BREADS AND ROLLS WITH WHIPPED BUTTER AND HERB OIL

CARVINGS (CHOICE OF TWO)

- PEPPER CRUSTED CERTIFIED ANGUS WHOLE STRIPLOIN OF BEEF **GF**
PORCINI POLENTA CAKE WITH SAUTÉED RABE
- HICKORY SMOKED BBQ SPICE RUBBED BEEF BRISKET **GF**
CABBAGE AND CARROT CIDER SLAW
- SLOW ROASTED THYME AND BUTTER BASTED TURKEY BREAST **GF**
SAGE, APPLE & CRANBERRY SUFFING AND BLACK PEPPER GRAVY
- ORANGE & STAR ANISE BRINED WHOLE ROASTED PORK BELLY **GF**
WILD MUSHROOM RISOTTO, AGED BALSAMIC
- CEDAR PLANK ROASTED WHOLE ALASKAN SALMON **GF**
HEIRLOOM TOMATO AND CITRUS COUS COUS

OMELETTES PREPARED TO ORDER

WHOLE EGGS AND EGG WHITES WITH A CHOICE OF FILLINGS:
TOMATOES, GREEN PEPPERS, MUSHROOMS, ONIONS, SMOKED SALMON,
JALEPANO, SHRIMP, HAM, SPINACH, SAUSAGE, GRATED CHEDDAR AND
PEPPER JACK **GF**

FROM THE BAKERY

- ASSORTED MINIATURE PASTRIES, TARTS, AND CAKES
- FRESHLY BAKED CROISSANTS, MUFFINS, DANISH PASTRIES
- SWEET BUTTER, MARMALADE AND PRESERVES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF
HARNEY AND SON'S™ TEAS

ENHANCEMENT (PER PERSON)

- SHRIMP COCKTAIL **GF 10**
- BROILER CRAB CLAW WITH CAJUN REMOULADE, AND
GROUND MUSTARD SAUCE **12**
- SPLIT MAINE LOBSTER TAILS **GF 16**
- CHILLED SEAFOOD DISPLAY
ASSORTMENT OF SHRIMP, OYSTERS, KING CRAB LEGS,
WITH COCKTAIL SAUCE, FRESH LEMONS, SHALLOT MIGNONETTE **GF 20**

*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

PLATED LUNCHEONS

(MINIMUM 20 GUESTS/PRICE PER GUEST)

OUR THREE-COURSE LUNCHEON MENU INCLUDES

SOUP OR SALAD, ENTRÉE AND DESSERT

SELECTION OF BREAD AND BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA

LUNCH ONE 39

SUN RIPENED TOMATO AND BASIL BISQUE **GF V**

SEARED RARE AHI TUNA NICOISE SALAD **GF**

FINGERLING POTATOES, EGG, NICOISE OLIVES

HARICOT VERT, TINY TOMATOES, TENDER GREENS

SHALLOT AND HERB VINAIGRETTE

FRESH FRUIT TART

SHORTBREAD COOKIE, PASSION FRUIT CREAM, MANGO SAUCE

LUNCH TWO 51

MARINATED GRILLED AND CHILLED ASPARAGUS SALAD **GF**

PANCETTA CONFETTI, CHARRED SWEET TOOTH PEPPERS

SHAVED PARMESAN REGGIANO, PRESERVED LEMON OIL

ROASTED PORCINI DUSTED PORK CHOP **GF**

APPLE BRANDY REDUCTION

BRAISED CANELLINI BEANS & ESCAROLE

SEASONAL MARKET VEGETABLES

MILK CHOCOLATE MOUSSE

FLOURLESS CHOCOLATE BISCUIT, RASPBERRY SAUCE

LUNCH THREE 51

MEZZALUNA SALAD **V**

RICOTTA SALATA, CERIGNOLAS, GARBANZO BEANS

TINY BEANS, PICKLED RED ONIONS POMEGRANATE

BALSAMIC DRESSING

TUSCAN STUFFED BREAST OF CHICKEN **GF**

FONTINA, SLOW ROASTED TOMATOES AND SPINACH

PORT WINE AND MISSION FIG JUS

SEA SALT AND HERB ROASTED FINGERLING POTATOES

SEASONAL MARKET VEGETABLES

CARAMEL CHOCOLATE MOUSSE, PISTACHIO CRÉMEUX,

BRANDIED CHERRIES, ALMOND GLACAGE

PLATED LUNCHEONS

(MINIMUM 20 GUESTS/PRICE PER GUEST)

OUR THREE-COURSE LUNCHEON MENU INCLUDES

SOUP OR SALAD, ENTRÉE AND DESSERT

SELECTION OF BREAD AND BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA

LUNCH FOUR 53

ASIAN SALAD **V**

NAPA CABBAGE, MIZUNA, CARROTS, DAIKON, CUCUMBERS
AND CRISPY RICE NOODLES, SESAME DRESSING

GRILLED SALMON WITH MISO BUTTER
BABY BOK CHOY, FORBIDDEN RICE

OR

HIBACHI STYLE BREAST OF CHICKEN
SZECHUAN PEPPERCORN SAUCE
CARROT GINGER COULIS, EDAMAME AND CARROT STIR FRY

GINGER PANNA COTTA
ORANGE SCENTED VANILLA REDUCTION

LUNCH FIVE 56

MARGARITA MARINATED COLOSSAL SHRIMP **GF**
PINEAPPLE CARPACCIO, TENDER MÂCHE, TINY TOMATOES
TOASTED PEPITAS, CITRUS CUMIN DRESSING

6 OZ NEW YORK **GF**
CHIMICHURRI SAUCE

ROASTED ASPARAGUS AND FOREST BLEND
MUSHROOM HASH

PARMESAN AND BACON POLENTA CAKE

DULCE DE LECHE CHEESECAKE
GRAHAM CRACKER CRUST
MASCARPONE CREAM WITH STRAWBERRIES

BOX LUNCHES

(MINIMUM OF 10/PRICE PER GUEST/LIMITED TO MAXIMUM OF 4 SELECTIONS)

EACH BOX LUNCH INCLUDES THE FOLLOWING: CHEF'S CHOICE OF SIDE SALAD, CHEF'S CHOICE OF WHOLE FRUIT, INDIVIDUAL BAG OF MISS VICKIE'S CHIPS, CHEF'S CHOICE OF DESSERT & A BOTTLED WATER

SANDWICHES & WRAPS 43

ROASTED TURKEY WRAP

SHAVED ROASTED TURKEY, LETTUCE, DICED TOMATOES, SLICED RED ONIONS, AVOCADO PURÉE IN A TOMATO TORTILLA

GRILLED VEGETABLE WRAP V

HERB-MARINATED SEASONAL VEGETABLES, RED AND YELLOW CHERRY TOMATOES, SLICED ONIONS, SLICED MUSHROOMS, LETTUCE WITH HUMMUS SPREAD IN A SPINACH TORTILLA

ROASTED TURKEY

SHAVED ROASTED TURKEY, SWISS CHEESE, SLICED TOMATOES, SLICED RED ONIONS, LETTUCE ON OVEN BAKED HOAGIE

TURKEY CLUB

SHAVED ROASTED TURKEY, APPLEWOOD SMOKED BACON, LETTUCE, SLICED TOMATOES, SLICED RED ONIONS, AND BASIL-MAYONNAISE ON A FRESHLY BAKED CROISSANT

HAM AND CHEESE

BLACK FOREST HAM, JARLSBERG SWISS, LETTUCE, SLICED TOMATOES, AND SLICED RED ONIONS ON A CIABATTA

ROAST BEEF

RARE ROAST BEEF, LETTUCE, SLICED TOMATOES, SLICED RED ONIONS, HOUSE MADE BOURSIN CHEESE SPREAD ON OVEN BAKED HOAGIE

ITALIAN

ASSORTED CURED ITALIAN MEATS AND PROVOLONE CHEESE, PEPPERONCINI, SLICED TOMATOES, SLICED RED ONIONS, AND CRISP LETTUCE ON OVEN BAKED HOAGIE

BOX LUNCHES

(MINIMUM OF 10/PRICE PER GUEST/LIMITED TO MAXIMUM OF 4 SELECTIONS)

EACH BOX LUNCH INCLUDES THE FOLLOWING: CHEF'S CHOICE OF WHOLE FRUIT, INDIVIDUAL BAG MISS VICKIE'S CHIPS,
CHEF'S CHOICE OF DESSERT & A BOTTLED WATER

SALADS 45

GRILLED CHICKEN CAESAR SALAD

CHOPPED ROMAINE, SHREDDED PARMESAN CHEESE, ROASTED CHERRY TOMATOES, SLICED RED ONIONS, CROUTONS, AND CAESAR DRESSING

ASIAN CHICKEN SALAD

MESCLUN GREENS, CHOPPED ROMAINE, SHREDDED CABBAGE, SHREDDED CARROTS, MANDARIN ORANGES, AND CRISPY NOODLES
WITH AN ASIAN VINAIGRETTE

CAPRESE SALAD **GF V**

CHOPPED ROMAINE, MESCLUN GREENS, CHERRY TOMATOES, SLICED TOMATOES, FRESH BASIL, SLICED MOZZARELLA CHEESE
WITH A RED BALSAMIC VINAIGRETTE

MEDITERRANEAN SALAD **GF V**

A BLEND OF CHOPPED ROMAINE, MIXED GREENS, PEPPERONCINIS, KALAMATA OLIVES, JULIENNE PEPPERS, SLICED RED ONIONS,
CHERRY TOMATOES, CUCUMBER SPEARS, GARBANZO BEANS, FETA CHEESE WITH A LEMON-OREGANO VINAIGRETTE

COBB SALAD **GF**

A BLEND OF CHOPPED ROMAINE, MIXED GREENS, CHICKEN, CHOPPED EGGS, DICED TOMATOES, CRUMBLLED BLEU CHEESE, BACON BITS,
AND BLEU CHEESE DRESSING

CHARCUTERIE TRAY

CHEF'S SELECTION OF CURED ITALIAN MEATS AND CHEESES, GRAPES, DRIED APRICOTS AND CRACKERS

BOX LUNCH ENHANCEMENTS (EACH)

ASSORTED CANDY BARS 4.50

ASSORTED SOFT DRINKS 5

STARBUCKS FRAPPUCCINOS AND DOUBLE SHOT 7

LEMONADE (PER GALLON) 80

GREEN VALLEY RANCH BOTTLED WATER 5

REGULAR AND SUGAR FREE RED BULL 7

TRADITIONAL ICED TEA (PER GALLON) 84

****VEGAN, GLUTEN FREE, AND KOSHER BOX LUNCHES AVAILABLE UPON REQUEST – PRICING PROVIDED BY YOUR CATERING MANAGER****

LUNCHEON BUFFETS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

BUFFET BY DESIGN 55

SOUP

(CHOICE OF ONE):

- OLD FASHIONED CHICKEN NOODLE
- SOUTHWESTERN TORTILLA **GF V**
- MINISTRONE WITH GRATED ROMANO **GF V**
- TOMATO BISQUE **GF V**
- SEAFOOD CHOWDER
- BROCCOLI CHEDDAR
- CLAM CHOWDER (NEW ENGLAND OR MANHATTAN)

SALADS

(CHOICE OF THREE):

- BUFFALO MOZZERELLA AND BEEFSTEAK TOMATOES, FRESH BASIL, EVOO
- ROMAINE LETTUCE, SHAVED ASIAGO, GARLIC CROUTONS, CAESAR DRESSING
- GARDEN GREEN SALAD, ASSORTED DRESSINGS **GF V**
- PENNE PESTO SALAD, TOMATOES, GRILLED VEGETABLES **V**
- MARBLE POTATO SALAD, LARDON, WHOLE GRAIN MUSTARD DRESSING
- SEA SALT ROASTED BEET SALAD, LAURA CHENEL GOAT CHEESE, GOLDEN RAISINS, HERB SHALLOT DRESSING **V**
- HEIRLOOM CARROT SALAD, ROCKET GREENS, TOASTED ALMONDS, DATES, CUMIN DRESSING **V**
- JICAMA AND MANDARIN ORANGE SALAD WITH JICAMA, CILANTRO, TEAR DROP TOMATOES AND SWEET LIME CHILI SAUCE **V**
- HEIRLOOM BEAN SALAD WITH YELLOW AND HARICOT BEANS, PARSLEY, RED BELL PEPPER, HERB VINAIGRETTE **V**

ENTREES

(CHOICE OF THREE):

- PAN SEARED SEA BASS, SMOKED TOMATO CREAM, GREEN OLIVES, RED PEARL ONION **GF**
- HERB MARINATED CHICKEN, WITH SUN-DRIED TOMATOES, GRILLED ASPARAGUS AND MUSHROOMS **GF**
- BUTTERMILK FRIED CHICKEN
- GRILLED SALMON WITH CITRUS DILL SAUCE, FRIED CAPERS AND SPRING ONION **GF**
- SEASONED FLANK STEAK WITH PICKLED RED ONIONS AND CHIMICHURRI **GF**
- BONELESS BEEF SHORT RIBS, PEASANT POTATOES, ROOT VEGETABLES **GF**
- GLAZED PORK LOIN, SWEET POTATO HASH AND ASIAN PEAR CHUTNEY **GF**
- HOUSEMADE VEGETABLE LASAGNA WITH SAUCE BECHAMEL **V**

SIDES

(CHOICE OF THREE):

- CHEF'S SELECTION OF SEASONAL VEGETABLES **GF**
- CHEDDAR MAC AND CHEESE **V**
- TWICE BAKED POTATOES WITH CHIVES, CHEDDAR, AND BACON
- PENNE PASTA POMODORO **V**
- YUKON GOLD MASHED POTATOES **V**
- PARMESAN POLENTA CAKES WITH ITALIAN SAUSAGE

DESSERT

CHEF'S SELECTION OF MINIATURE PETITE DESSERTS

LUNCHEON BUFFETS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

GVR DELI BUFFET 46

CHEF'S SELECTION OF SOUP

CALIFORNIA BABY GREENS **GF**

SWEET ONIONS, BEEFSTEAK TOMATOES, CHUNKY BLEU CHEESE
BUTTERMILK RANCH DRESSING AND CRACKED DIJON VINAIGRETTE

DEVEILED EGG SALAD YUKON

POTATO SALAD **GF**

ASSORTED COLD CUT DISPLAY **GF**

THIN SLICED TURKEY BREAST, BLACK FOREST HAM,
PEPPERED ROAST BEEF, GENOA SALAMI
AND SWEET ITALIAN SOPPRESSATA

SELECTION OF CHEESES

SWISS, SHARP CHEDDAR, PEPPER JACK, PROVOLONE AND HAVARTI

PICKLES AND SOURS

CRISP LETTUCE, SLICED VINE RIPENED TOMATOES, SHAVED ONIONS

HEARTH BAKED BREADS AND ARTISAN ROLLS

MAYONNAISE, CREAMY HORSERADISH AND STONE GROUND MUSTARD

FRESH SEASONAL FRUIT SALAD

DESSERT SELECTIONS

(PLEASE SELECT THREE):

- MINI NEW YORK CHEESECAKES
- CHOCOLATE PECAN TARTS
- MINI CARROT CAKE WITH CREAM CHEESE FROSTING
- APPLE TARTS WITH OAT STREUSEL
- HOME BAKED ASSORTED COOKIES

ENHANCE YOUR DELI EXPERIENCE

GRIDDLED REUBEN SANDWICHES 7

ON THICK CUT MARBLED RYE BREAD, SLICED TO ORDER

**UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*

LUNCHEON BUFFETS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

STREETS OF FLORENCE 49

ZUPPA ALLA PASTA FAGIOLI

CAPRI SALAD **GF**

VINE RIPE TOMATOES, FRESH MOZZARELLA
TORN BASIL, AGED BALSAMIC AND EXTRA VIRGIN OLIVE OIL

MARINATED, GRILLED AND CHILLED ASPARAGUS **GF**

PANCETTA CONFETTI CHARRED SWEET TOOTH PEPPERS
CRACKED PEPPER AND PRESERVED LEMON OIL

ITALIAN SUBMARINE SANDWICHES

SOPRESSATA, GENOA SALAMI, MORTADELLA, HAM, PROVOLONE
SHAVED LETTUCE, THIN SLICED TOMATOES,
HOT AND SWEET ITALIAN PEPPERS

BAKED ORECCHIETTE WITH MILD ITALIAN SAUSAGE

ROASTED ARTICHOKEs, POMODORO TOMATOES, WHIPPED RICOTTA
MELTED PECORINO CHEESE

STRIPED BASS WITH SAUTEED GREEN BEANS,
CRISPY SHALLOTS & MARINATED TOMATOES **GF**

PICCATA STYLE CHICKEN WITH CIPOLLINI ONIONS AND
MUSHROOMS LEMON CAPER BUTTER SAUCE, FRIED CAPERS

HOUSEMADE VEGETABLE LASAGNA, SAUCE BECHAMEL

MARINATED OLIVE ANTIPASTO WITH RICOTTA SALATA AND
PEPPERONCINI

DESSERT SELECTIONS

(PLEASE SELECT THREE):

- MINI BAKED RICOTTA CHEESECAKES
- MINI TIRAMISU CUPS
- HAND MADE CANNOLIS WITH CHOCOLATE AND PISTACHIOS
- ITALIAN COFFEE ESPRESSO TARTS
- LIMONCELLO CUSTARD TARTLETS

ENHANCE YOUR ITALIAN EXPERIENCE

CLASSIC CAESAR SALAD STATION 6

WOODSTONE FIRED FLAT BREAD PIZZAS 8

(PLEASE SELECT TWO):

- MEATBALL, ROASTED PEPPERS AND FONTINA CHEESE
- WHITE PIZZA: RICOTTA, MOZZARELLA AND BASIL PESTO
- PEPPERONI, MUSHROOMS AND GREEN OLIVES
- FOUR CHEESE: MOZZARELLA, FONTINA, WHITE CHEDDAR AND
PARMESAN
- ITALIAN SAUSAGE, ROASTED TOMATO AND CARAMELIZED
ONION

*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

LUNCHEON BUFFETS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

VENICE BEACH BUFFET 49

COASTAL SEAFOOD CHOWDER, FRESH CHIVES

LOCALLY FARMED ORGANIC HEIRLOOM CARROT SALAD **GF V**
ROCKET GREENS, TOASTED ALMONDS, DATES
CUMIN DRESSING

SEA SALT ROASTED BEET SALAD **V**
LAURA CHENEL GOAT CHEESE, GOLDEN RAISINS, PISTACHIOS,
BEET GREENS, HERBED SHALLOT DRESSING

WILDFLOWER HONEY AND POMMERY MUSTARD RUBBED
CHICKEN BREAST **GF**
CIPPOLLINI ONION ESSENCE

SHORT RIB SANDWICHES
ROASTED POBLANO CHILIES, AVOCADO AIOLI, PICKLED
ONIONS MONTEREY JACK CHEESE, ON TOASTED GARLIC
BREAD

PESTO RUBBED ALASKAN WILD SALMON **GF**

SQUASH AND CAPER SUCCOTASH AND WHITE CORN PUREE

SEASONAL FRESH VEGETABLES **GF**

CRISPY POTATO WEDGES

TREE RIPENED FRUITS AND CALIFORNIA STRAWBERRIES

DESSERT SELECTIONS

(PLEASE SELECT THREE):

- MEYER LEMON CUSTARD
- SEASONAL FRUIT TARTS
- CHOCOLATE PECAN TARTS
- RASPBERRY VANILLA CREAM PUFF
- CITRUS POT DE CRÉME

LUNCHEON BUFFETS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

THE DERBY 47

FIELD GREENS **GF V**

SUN-RIPENED TOMATOES, CRUMBLLED BLEU CHEESE,
SEEDLESS CUCUMBER, BUTTERMILK RANCH DRESSING

HONEYSUCKLE SWEET POTATO SALAD **GF V**

GRANNY SMITH APPLES AND CANDIED PECANS

SOUTHERN STYLE MACARONI SALAD

DICED COUNTRY HAM, ROASTED CORN, SUNDRIED APRICOTS
CHARRED SPRING ONIONS

ROTISSERIE STYLE CHICKEN

TOBACCO ONIONS AND BLACKSTRAP MOLASSES BBQ SAUCE

CAROLINA PULLED PORK

PREZTEL BUNS AND PURPLE COLE SLAW

BLACKENED ROCKFISH FILETS **GF**

ROASTED CORN SALSA, RED ONION AND CAPER
REMOULADE

BAKED MAC AND CHEESE COBBLER

BUTTER WHIPPED POTATOES

CORN ON THE COB **GF**

LOW COUNTRY BISCUITS AND JALAPÉNO CHEDDAR CORNBREAD
SWEET CREAMERY BUTTER

SEASONAL SLICED FRUIT

DESSERT SELECTIONS

(PLEASE SELECT THREE):

- VANILLA PANNA COTTA, MIXED BERRIES **GF**
- STRAWBERRY, FRANGIPANE TARTS
- ASSORTED FRESH BAKED COOKIES
- MINI CHOCOLATE AND CHERRY PIES
- WARM BOURBON BREAD AND BUTTER PUDDING, CRÈME ANGLAISE

ADD A PIT MASTER

CHILI SPICE RUBBED BBQ BEEF BRISKET 12

CARVED TO ORDER AND SERVED WITH WARM MINI ROLLS,
STONE GROUND MUSTARD AND BREAD AND BUTTER PICKLES

*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

LUNCHEON BUFFETS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

SANDWICH SHOP 46

CHEF'S SELECTION OF SOUP

BLOOMSDALE SPINACH SALAD **GF**

CALIFORNIA STRAWBERRIES, HUMBOLDT FOG BLEU CHEESE, SPICED
WALNUTS SOURDOUGH CROUTONS, WHITE BALSAMIC DRESSING

MARINATED CUCUMBER, TOMATO AND RED ONION SALAD **GF V**

RICOTTA SALATA, RED WINE AND SHALLOT DRESSING

BABY RED BLISS POTATO SALAD **GF V**

CRUNCHY GREEN BEANS, CARAMELIZED ONIONS, GOLDEN RAISINS
TARRAGON AND CRACKED DIJON DRESSING

ARTISAN STYLE DELI SANDWICHES

SERVED ON ARTISAN SANDWICH ROLLS OR AS WRAPS

(PLEASE SELECT THREE):

- ROASTED TURKEY, BACON AND MONTEREY JACK CHEESE
- MEDIUM RARE ROAST BEEF, SWISS AND HORSERADISH SAUCE
- COUNTRY HAM, BRIE AND APPLE WITH STONE GROUND MUSTARD
- GRILLED CHICKEN BLT WITH PESTO MAYO
- SMOKED SALMON WITH LETTUCE, TOMATO AND ONION WITH
CAPER CRÈME FRÁICHE
- MOZZARELLA, TOMATO AND BASIL WITH BALSAMIC AND EVOO
- MARINATED GRILLED VEGETABLES WITH ROASTED PEPPER AIOLI
- DEVILISH EGG SALAD WITH PIMIENTOS AND SMOKED PAPRIKA
- ALBACORE TUNA SALAD WITH LEMON PEPPER GREENS

PICKLES AND SOURS

CRISPY TORTILLA CHIPS WITH FIRE ROASTED TOMATO SALSA

FRESH SEASONAL MINTED FRUIT SALAD **GF V**

DESSERT SELECTIONS

ASSORTED COOKIES

ASSORTED BROWNIES AND BLONDIES

LEMON MERINGUE TARTS

PLATED DINNERS

(THREE-COURSE MINIMUM WITH ENTRÉE)

(MINIMUM OF 10 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES

FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS.

DINNER ONE

93/108

FIRST COURSE (OPTIONAL)

PAN SEARED DIVER SCALLOP AND RICOTTA CHEESE RAVIOLI
MORELS, SUGAR PEA PUREE, TRUFFLE ESSENCE

BABY ROMAINE LETTUCE WITH ENGLISH CARROT RIBBONS **GF**
CHIANTI POACHED PEAR, CRUMBLed GORGONZOLA DOLCE TOASTED
PIGNOLIS, WHITE BALSAMIC AND WILD THYME VINAIGRETTE

PORCINI DUSTED RACK OF BERKSHIRE PORK **GF**
CARAMELIZED RED PEARL ONION
AND APPLE CIDER JUS

WOOD ROASTED CAULIFLOWER WITH SPINACH PESTO

WILD MUSHROOM POLENTA

BAKED COFFEE ESPRESSO TART WITH SEMI-SWEET CHOCOLATE CREAM
SALTED CARAMEL CHOCOLATE GLAZE, VANILLA BEAN RUM SAUCE

DINNER TWO

91/102

FIRST COURSE (OPTIONAL)

BUTTERNUT SQUASH RISOTTO
SHREDDED CONFIT OF DUCK, PENCIL BEANS, SHIITAKE MUSHROOMS
PORT SOAKED CHERRY DUCK JUS

PEPPERED LAURA CHENEL GOAT CHEESE AND GOLDEN BEETS **GF**
TENDER MACHE LETTUCE, CANDIED WALNUTS
SPANISH SHERRY VINAIGRETTE

APPLEWOOD BACON WRAPPED SEASONAL WHITEFISH
CARAMELIZED BABY FENNEL AND ROASTED TOMATO BUTTER

SWEET CORN AND SHAVED TRUFFLE RISOTTO

GARLIC BRAISED BROCCOLI RAAB

DARK CHOCOLATE BOMBE CAKE
PISTACHIO CRÉME BRULÉÉ CENTER
CRUNCHY PRALINE HAZELNUT CAKE
ALMOND JOCONDE, RASPBERRY COULIS

PLATED DINNERS

(THREE-COURSE MINIMUM WITH ENTRÉE)
(MINIMUM OF 10 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES

FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS.

DINNER THREE 81/97

FIRST COURSE (OPTIONAL)

BEEF CARPACCIO **GF**

SPICY MUSTARD DRESSING, FRISSEE, SHAVED PARMESAN

VINE RIPENED BEEFSTEAK TOMATOES AND BURRATA CHEESE **GF V**

RUBY BEET PESTO, 25 YEAR BALSAMIC, BABY ARUGULA

BRASSERIE STYLE ROASTED JIDORI CHICKEN **GF**

SONOMA COUNTY MERLOT AND ROSEMARY REDUCTION

POTATO LEEK GRATIN **GF**

SEASONAL MARKET VEGETABLES

TAHITIAN VANILLA BEAN CRÉME BRULÉE **GF**

ASSORTED BERRIES

DINNER FOUR

110/121

FIRST COURSE (OPTIONAL)

DUNGENESS CRAB CAKE

CRISP CABBAGE AND GREEN MANGO SLAW

CHARRED RED PEPPER REMOULADE

BOSTON BIBB LETTUCE WITH HONEY CRISP APPLES **GF**

DOUBLE CREAM BRIE, LARDONS

STONE MUSTARD AND CHAMPAGNE VINAIGRETTE

RED WINE MARINATED NEW YORK STEAK **GF**

NATURAL PAN JUS

DUCK FAT MASHED POTATOES

ROASTED BRUSSELL SPROUTS,

CARMELIZED SHALLOTS &

APPLE WOOD SMOKED BACON

DUO OF PEANUT BUTTER PRALINE CRUNCH CAKE
AND VANILLA CREAM WITH WILD STRAWBERRY JELLY

PLATED DINNERS

(THREE-COURSE MINIMUM WITH ENTRÉE)
(MINIMUM OF 10 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES

FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS.

DINNER FIVE

100/115

FIRST COURSE (OPTIONAL)

PAN SEARED SCALLOPS
GINGER CARROT COULIS, LEMON BUTTER, MICRO CRUDITE

LUMP CRAB, TOMATO AND AVOCADO TIMBALE **GF**
ORGANIC BABY GREENS, PICKLED RED ONIONS AND SLICED RADISH
WILDFLOWER HONEY AND CITRUS DRESSING

SLOW BRAISED BEEF SHORT RIBS
BRAISING JUS

SMOKED WHITE CHEDDAR HOMINY GRITS

BRUSSEL SPROUTS, HEIRLOOM CARROTS, BABY LEEK

DUO OF WHITE CHOCOLATE RASPBERRY MOUSSE
AND FLORIDA KEYLIME TART
PASSION FRUIT SAUCE

DINNER SIX 146/160

FIRST COURSE (OPTIONAL)

PAN ROASTED CALIFORNIA SPOT PRAWNS
CREAMY COCONUT RISOTTO WITH FRESH CHILIES,
GARLIC AND LIME, LIGHT RED CURRY BROTH

SASHIMI GRADE KAMPACHI CRUDO
PICKLED RADISH, HAWAIIAN SEA SALT, MICRO HERB SALAD
CRACKED PEPPER AND AJI AMARILLO VINAIGRETTE

HIBACHI GRILLED WAGYU BEEF SIRLOIN
SZECHUAN PEPPERCORN SAUCE

-AND-

MISO BUTTER POACHED COLD WATER LOBSTER TAIL
SAKE KASU EMULSION

WASABI MASHED POTATOES

SAKE BRAISED BOK CHOY

FAR EAST TRIO
GINGER CRÈME BRULÉÉ
COCONUT PASSIONFRUIT PANNA COTTA
DARK CHOCOLATE CREAM WITH EXOTIC FRUIT COMPOTE

PLATED DINNERS

(THREE-COURSE MINIMUM WITH ENTRÉE)

(MINIMUM OF 10 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES

FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS.

DINNER SEVEN 127

CALIFORNIA BABY RED OAK LETTUCE **GF V**
CHARRED SEASONAL STONEFRUIT, CYPRESS GROVE GOAT CHEESE,
BALSAMIC FIG SYRUP

MIXED GRILL
(CHOICE OF TWO):

HERB MARINATED JIDORI CHICKEN **GF**

~

CHAR BROILED NEW YORK STEAK **GF**

~

GRILLED SALT AND PEPPER PRAWNS **GF**
VINTAGE PORT REDUCTION AND MYER LEMON BUTTER

LEMON OREGANO ORZO

ROASTED HEIRLOOM CARROTS

TRADITIONAL TIRAMISU
COFFEE SOAKED LADY FINGERS
CHOCOLATE DRIZZLED BISCOTTI

VEGETARIAN ENTRÉE ALTERNATIVES 75 V

GRILLED VEGETABLE STACK
BROWN RICE, RED PEPPER COULIS

EGGPLANT PARMESAN CHERUB
TOMATO SAUCE PARMESAN

MISO GLAZED TOFU

TOMATO MOZZARELLA RISOTTO
FRESH BASIL, REGGIANO

CURRIED CHICKPEAS BASMATI
RICE, FRESH CILANTRO

BUTTERNUT SQUASH RAVIOLI
SPINACH PESTO

COMPOSED PLATED DINNERS

(THREE-COURSE MINIMUM WITH ENTRÉE)

(MINIMUM OF 10 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES

FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEA

DINNER BY DESIGN

FIRST COURSE (OPTIONAL) 16

(CHOICE OF ONE):

- TRADITIONAL SHRIMP COCKTAIL **GF**
FRESH LEMON HORSERADISH COCKTAIL SAUCE
- JUMBO LUMP CRAB CAKE
WHOLE GRAIN MUSTARD, SHAVED FENNEL SLAW
- BEEF CARPACCIO
SPICY MUSTARD DRESSING, FRISSEE, SHAVED PARMESAN
- PAN SEARED SCALLOPS **GF**
CARROT GINGER COULIS, CITRUS BUTTER, SMOKED SEA SALT

SALADS AND SOUPS 13

(CHOICE OF ONE):

- THE WEDGE
BABY ICE BERG, BACON, BLUE CHEESE, TEARDROP TOMATOES,
WHITE FRENCH DRESSING
- LOBSTER BISQUE **GF**
- TOMATO MOZZARELLA SALAD **V**
SOURDOUGH CRISP, CRYSTALIZED BASIL, SEA SALT,
BALSAMIC REDUCTION
- POTATO LEEK SOUP **GF V**
- CAESAR SALAD
ROMAINE HEARTS, ASIAGO CROUTONS, CLASSIC DRESSING
- BUTTERNUT SQUASH AND WHITE TRUFFLE SOUP **GF**
DRIED APPLE, PECAN AND CRANBERRY
- PEAR AND ARUGULA SALAD **GF**
SHAVED PEAR, CANDIED WALNUTS, LAURA CHENEL GOAT CHEESE

ENTREES

(CHOICE OF ONE):

ENTREES SERVED WITH FRESH SEASONAL VEGETABLE

- FILET MIGNON **GF 90**
PORT WINE DEMI, BUTTER WHIPPED POTATOES
- ATLANTIC GRILLED SALMON **GF 69**
CITRUS HERB BUTTER, GRILLED VEGETABLE QUINOA
- ROASTED FREE RANGE CHICKEN **GF 55**
PAN DEMI, POTATO LEEK GRATIN
- BLACK BASS PAN SEARED **GF 68**
LEMON BUTTER NAGE, HERB YUKON LIONNAISE
POTATOES
- APRICOT GLAZED PORK CHOP **GF 67**
APRICOT DEMI, SWEET POTATO PUREE
- BEEF SHORT RIB **GF 82**
ENGLISH PEA PUREE, PEASANT POTATOES, SEA SALT AND OLIVE OIL
- COLD WATER LOBSTER TAIL **GF 90**
CLARIFIED BUTTER, WILD RICE

DESSERTS 13

(CHOICE OF ONE):

- BAKED COFFEE ESPRESSO TART WITH SEMI-SWEET CHOCOLATE CREAM
SALTED CARAMEL CHOCOLATE GLAZE, VANILLA BEAN RUM SAUCE
- DARK CHOCOLATE BOMBE CAKE, PISTACHIO CRÈME BRULÉÉ CENTER,
CRUNCHY PRALINE HAZELNUT CAKE, ALMOND JOCONDE, RASPBERRY COULIS
- TAHITIAN VANILLA BEAN CRÈME BRULÉÉ, ASSORTED BERRIES **GF**
- DUO OF PEANUT BUTTER PRALINE CRUNCH CAKE AND VANILLA CREAM
WITH WILD STRAWBERRY JELLY
- DUO OF WHITE CHOCOLATE RASPBERRY MOUSSE AND FLORIDA KEYLIME TART,
PASSION FRUIT SAUCE
- FAR EAST TRIO - GINGER CRÈME BRULÉÉ, COCONUT PASSIONFRUIT PANNA COTTA,
AND DARK CHOCOLATE CREAM WITH EXOTIC FRUIT COMPOTE
- TRADITIONAL TIRAMISU - COFFEE SOAKED LADY FINGERS,
CHOCOLATE DRIZZLED BISCOTTI

DINNER BUFFETS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES FRESHLY BAKED ASSORTED BREADS AND ROLLS
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

THE GROTTO 110

MARINATED BEEF STEAK TOMATOES **GF V**
ZESTED ORANGE, RIPE TUSCAN MELON,
EVOO, BALSAMIC AND BASIL LEAVES

GRILLED AND CHILLED ASPARAGUS **GF**
PANCETTA CONFIT, CHARRED SWEET TOOTH PEPPERS,
CRACKED PEPPER AND PRESERVED LEMON OIL

MEZZALUNA SALAD **GF V**
ROCKET GREENS, RADICCHIO, WHIPPED RICOTTA, GARBANZO
BEANS, OLIVES, PICKLED RED ONIONS AND TEARDROP
TOMATOES PORT WINE VINAIGRETTE

MARINATED SEAFOOD ANTIPASTO **GF**
GRILLED OCTOPUS, BABY SHRIMP, SCALLOPS, AND MUSSELS,
TOSSED WITH CAPER BERRIES, PEPPERONCINIS, CHOPPED PARSLEY,
ROASTED PEPPERS, FRESH LEMON AND OLIVE OIL

CAVATELLI CARBONARA
PANCHETTA, PEAS, PARMESAN, ROASTED GARLIC CREAM SAUCE

PAN ROASTED STRIPED BASS FILET **GF**
FINGERLING POTATOES, ROASTED ARTICHOKE AND SUN-
DRIED TOMATOES

OLIVE OIL AND OREGANO SLOW ROASTED BREAST OF CHICKEN **GF**
FORAGED MUSHROOMS AND NATURAL PAN JUS

MASCARPONE AND PARMESAN POLENTA **GF V**

WARM FARRO SALAD **V**
APRICOTS, PINE NUTS, BELL PEPPERS, RICOTTA SALATA
AND SUNDRIED TOMATO VINAIGRETTE

GRILLED BABY EGGPLANT CAPONATA **GF V**
SALTED CAPERS, BLACK OLIVES, TOMATO SUGO AND
PICKLED SULTANAS

DESSERT SELECTIONS

BUTTERSCOTCH BUDINO
LEMONCELLO CUSTARD TARTLETS
BAKED RICOTTA STREUSEL PIES
TIRAMISU SHOOTERS

ENHANCE YOUR EXPERIENCE

HAND CARVED ROASTED BISTECCA FIORENTINA **18**
WHOLE TENDERLOIN BRUSHED WITH ROSEMARY, OLIVE OIL,
COARSE SEA SALT AND PEPPER

*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

DINNER BUFFETS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES FRESHLY BAKED ASSORTED BREADS AND ROLLS
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

COASTAL 105

BLOOMSDALE SPINACH AND FRISEE SALAD **GF V**
BACON LARDONS, HUMBOLDT FOG BLEU CHEESE, SHAVED RED ONION
WALNUT BRITTLE, RASPBERRY PEPPERCORN DRESSING

SEA SALT ROASTED BEET CARPACCIO **V**
CRUMBLED LAURA CHENEL GOAT CHEESE, GOLDEN RAISINS
PISTACHIOS, FRISEE AND FRENCH MACHE, HERBED SHALLOT
DRESSING

GRILLED AHI TUNA AND RADICCHIO SALAD **GF**
WHITE BEANS, SUNDRIED TOMATOES, OLIVES
ROSEMARY BALSAMIC DRESSING

HERB GRILLED HALIBUT **GF**
WILD MUSHROOM RISOTTO, ENGLISH PEAS, BABY HEIRLOOM
TOMATO WITH ROMESCO SAUCE

PAN SEARED SONOMA CHICKEN BREAST **GF**
SAFFRON RISOTTO CAKES, SAGE BROWN BUTTER BECHAMEL

CIDER BRINED LOIN OF PORK **GF**
SWEET POTATO HASH, ASIAN PEAR COMPOTE AND MAPLE
JUS

PENNE PASTA WITH FRESH HERBS, TOMATOES AND SPINACH PESTO

CRISP PENCIL BEANS **GF V**
CRISPY SHALLOTS AND BROWN BUTTER

CREAMY YUKON GOLD POTATO GRATIN WITH BLACK TRUFFLES **V**

DESSERT SELECTIONS

MINI MEYER LEMON PIES
VANILLA POACHED PEACH CREAM PARFAIT
GIANDUJA CREAM CHOCOLATE SLICE
CHOCOLATE RASPBERRY TART

ENHANCE YOUR EXPERIENCE

LAZY MAN'S SEAFOOD CIOPPINO **12**
WITH DUNGENESS CRAB MEAT, CLAMS, MUSSELS, SHRIMP, CALAMARI,
AND WHITE FISH IN A DELICATE TOMATO FENNEL BROTH

*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

DINNER BUFFETS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES FRESHLY BAKED ASSORTED BREADS AND ROLLS
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

LA PLAYA 98

CARIBBEAN CHOWDER

MOJITO MARINATED SHRIMP AND SCALLOP CEVICHE **GF**

LATIN LECHUGA WITH MARINATED HEARTS OF PALM **GF V**
TOASTED PEPITAS, SUN RIPENED PINEAPPLE, TINY TOMATOES,
AND AVOCADO, CILANTRO LIME DRESSING

HEIRLOOM TOMATO SALAD WITH
CHAYOTE, CALABAZA, SPANISH OLIVES, COOKED EGG,
AND SPRING ONIONS

CHIPOTLE LIME RUBBED BREAST OF CHICKEN
GRILLED PINEAPPLE SALSA, MALIBU RUM BBQ
SAUCE

FLAME GRILLED CHURASSCO SKIRT STEAK **GF**
PICKLED RED ONIONS, CHIMICHURRI SAUCE

PACIFIC MAHI MAHI **GF**
ORANGE MANGO RELISH AND KEYLIME BUTTER SAUCE

BACON SCENTED BLACK BEANS **GF**

GRILLED VEGETABLE PAELLA **GF V**

DESSERT SELECTIONS

WARM COCONUT BREAD PUDDING, MALIBU RUM ANGLAISE
SPICED CHOCOLATE TART
TRES LECHES, FRESH BERRIES
RASPBERRY KEYLIME TART
TROPICAL VANILLA BEAN SHOOTER

ENHANCE YOUR EXPERIENCE

CUBAN STYLE ROASTED PORK SHOULDER **12**
WITH SOUR ORANGE MOJO AND SOFRITO

*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

DINNER BUFFETS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES FRESHLY BAKED ASSORTED BREADS AND ROLLS
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

SOUTH EAST ASIA 92

COCONUT MILK AND RED CURRY SOUP
TINY SHRIMP, LEMONGRASS, GALANGAL,
SHIITAKE MUSHROOMS AND KAFFIR LIME LEAF

MIXED ASIAN GREENS **V**

CUCUMBERS, MANDARIN ORANGE SEGMENTS, CASHEWS HOT
AND SESAME DRESSING

THAI BEEF SALAD

NAPA CABBAGE, CRISPY RICE NOODLES, RED BELL PEPPERS, THAI
BASIL AND LIME DRESSING

BAMBOO STEAMED PORK POTSTICKERS

BABY BOK CHOY, ENOKI MUSHROOMS, GREEN ONIONS AND BACON
SWEET SOY GINGER BROTH

COLD NOODLE **V**

MARINATED TOFU, SNAP PEAS, BABY CORN,
BEAN SPROUTS AND CILANTRO
'PAD THAI' SAUCE

PEKING STYLE ROAST CHICKEN

SWEET CHILI GLAZE AND STICKY RICE

MISO AND BROWN SUGAR GLAZED BLACK BASS
STIR FRIED NAPA CABBAGE, MISO BUTTER SAUCE

KALBI STYLE BEEF SHORT RIBS

HON SHIMEJI MUSHROOMS AND KOREAN BBQ SAUCE

WOK TOSSED CHINESE LONG BEANS **V**

CHILI, GARLIC AND HOISIN

SCALLION AND GINGER FRIED RICE **V**

STEAMED WHITE RICE **V**

DESSERT SELECTION

COCONUT PANNA COTTA WITH PASSIONFRUIT CARAMEL
VANILLA BEAN YOGURT AND MANGO PARFAIT
MANDARIN ORANGE GINGER INFUSED CHEESECAKE
MATCHA DIPPED LONG STEMMED STRAWBERRIES

ENHANCE YOUR EXPERIENCE

KOREAN BULGOGI STATION **10**

MARINATED BEEF, CILANTRO, PICKLED VEGETABLES,
CHOPPED ONIONS, TOASTED SESAME, ASSORTED CHILI SAUCES AND
CUMIN CHIVE PANCAKES

*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

DINNER BUFFETS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

THE MEDITERRANEAN 108

TENDER GREENS AND SHERRY VINAIGRETTE **GF V**

CAVE AGED CABRALES CHEESE, GREEN APPLES

MARCONA OLIVES AND FIGS

MARINATED CUCUMBER, TOMATO AND RED ONION SALAD **GF V**

FRESH DILL AND RIOJA VINAIGRETTE

WOOD ROASTED ARTICHOKE BOTTOMS **GF V**

CURED MANCHEGO, PIQUILLO PEPPERS AND GARDEN HERBS

VALENCIA STYLE FIDEUA

SAFFRON NOODLES, CHORIZO, SHRIMP

SQUID, SCALLOPS AND MUSSELS

SERRANO HAM WRAPPED SEASONAL WHITEFISH

CONFIT TOMATOES, CAPERS

LEMON AND OREGANO BUTTER SAUCE

SEA SALT AND ROSEMARY CRUSTED HANGER STEAK

BRAISED GREENS AND CANDIED RED PEARL ONIONS

CARAMELIZED BROCCOLI AND CAULIFLOWER WITH CRUMBLLED FETA

BULGAR WHEAT PILAF WITH ZUCCHINI AND SUMMER SQUASH

WARM PITA BREAD

TZATZIKI

DESSERT SELECTIONS

ORANGE CREMA CATALINA

WARM CHURROS AND CHOCOLATE

CITRUS CREAM FRUIT TARTS

BAKED ESPRESSO TARTS WITH CARAMEL CREMEUX

ENHANCE YOUR EXPERIENCE

SLOW BRAISED PROVENCAL STYLE LEG OF LAMB 12

NATURAL JUS

*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

HORS D'OEUVRES

(MINIMUM ORDER OF 25 PIECES OF EACH SELECTION)

HOT SELECTIONS

VEGETARIAN 8

TRUFFLED ARANCINI, PARMESAN FONDUE **V**

TOMATO SOUP AND MINI GRILLED CHEESE **V**

WILD MUSHROOM AND FONTINA IN PUFF PASTRY **V**

CURRIED VEGETABLE SAMOSAS, MANGO CHUTNEY **V**

VEGETABLE SPRING ROLL, HOT AND SOUR DIPPING SAUCE **V**

GRILLED VEGETABLE BEGGARS PURSE **V**

ARTICHOKE STUFFED POTATO CUP **V**

SEAFOOD 10

PETITE DUNGENESS CRAB CAKES, REMOULADE

CORNMEAL BATTERED ROCK SHRIMP 'PO BOYS'
MICRO LETTUCE, TEARDROP TOMATO, HARISSA MAYO

FIRE CRACKER SHRIMP CRISPY RICE NOODLES

PROTEIN 9

TWICE BAKED RED POTATOES, BOURSIN CHEESE AND
CRUMBLLED BACON

ITALIAN MEATBALL SLIDERS, POMODORO SAUCE AND
MELTED MOZZARELLA

THAI BEEF OR CHICKEN SATE, SPICY THAI PEANUT SAUCE

CRISPY FRIED PORK POTSTICKERS, HOT AND SOUR DIPPING SAUCE

BUFFALO CHICKEN TACOS, RANCH CREAM, CARROT CELERY SLAW

CRISPY PORK BELLY BUN, PICKLED CUCUMBER, SPRING ONION AND GINGER
SRIRACA AIOLI

PICADILLO STYLE BEEF EMPANADAS, SPICED TOMATO SALSA

INDIVIDUAL 'CUBANITO' SANDWICHES, PORK, SWISS, PICKLES AND
MUSTARD

CHICKEN SOUVLAKI SKEWERS, TZATZIKI SAUCE

SPICY LAMB BURGER
COOL CUCUMBER, FRESH MINT AND YOGURT SAUCE,
SEA SALT MINI BUNS

GRILLED SKIRT STEAK SKEWER, GRILLED SCALLION, CHIMMICHURI
SAUCE **GF**

HORS D'OEUVRES

(MINIMUM ORDER OF 25 PIECES OF EACH SELECTION)

COLD SELECTIONS

VEGETARIAN 8

CARAMELIZED PEAR AND BRIE BRUSCHETTA, BALSAMIC SYRUP **V**

TOMATO AND BUFFALO MOZZARELLA, BASIL EVOO IN A SPOON **V**

GARLIC CROSTINI, LAURA CHENEL AND PIQUILLO PEPPERS **V**

PLUM TOMATO BRUSHETTA, TOASTED PINE NUT AND BASIL PESTO **V**

TOMATO GAZPACHO SHOOTERS **V**

CARROT GINGER SOUP, CAVIAR AND CRÈME FRAICHE **V**

BOURSIN AND ALMOND STUFFED DATES **V**

GOAT CHEESE STUFFED PEPPADEWS, TANGY BALSAMIC **V**

MINIATURE GREEK SALAD, LEMON OREGANO DRESSING **V**

GRILLED VEGETABLE AND HUMMUS SERVED IN A SPINACH TART **V**

SEAFOOD 10

ALASKAN KING CRAB MARTINI, AVOCADO PUREE AND TOMATO TARTAR

AHI POKE CONE, WAKAMI SALAD AND PEPPER THREADS

TUNA TORO AND RIPE PINEAPPLE WITH JALAPENO AND TAMARIND MOLASSES

SHRIMP COCKTAIL SHOOTERS

MAINE LOBSTER MEDALLIONS, RED ONION ON LEMON BASIL TOAST

SEARED AHI TUNA AND GINGER ON SESAME MAKI SUSHI RICE, WASABI CAVIAR

PROTEIN 9

CAESAR ON A STICK, GRILLED CHICKEN, HERB CROUTON AND PARMESAN CHEESE CREAMY CAESAR DRESSING

SEARED TENDERLOIN OF BEEF ON RYE CROSTINI WITH GORGONZOLA AND RED ONION MARMALADE

RICOTTA STUFFED CALIFORNIA FIGS WRAPPED IN PROSCUITTO APRICOT GLAZE (SEASONAL)

SMOKED CHICKEN COJITA CHEESE JALAPENO PUFF

COCONUT CHICKEN TARTLET, AVOCADO FRUIT SALSA AND PICKLED ONIONS

SALAMI PICKS, AGED PROVOLONE, SOPRESSATA, OLIVES AND OLIVE OIL

THAI BEEF ROLL, SWEET CHILI SAUCE

**CHEF'S SELECTION OF PASSED HORS D'OEUVRES FOR 45 MINUTES
34 PER PERSON**

RECEPTION ENHANCEMENTS

(MINIMUM ORDER OF 10 PEOPLE PER SELECTION)
RECEPTION ENHANCEMENTS PRICED PER PERSON

SEASONAL CALIFORNIA HARVEST FRUITS **GF V 13**

CHEF'S SELECTION OF FRESH HARVESTED SUN-RIPENED FRUITS AND BERRIES

MARKET VEGETABLE CRUDITES **GF V 13**

ASSORTED BABY AND GARDEN VEGETABLES WITH CHIVE SOUR CREAM DIP, MAYTAG BLEU DIP, HUMMUS

IMPORTED AND DOMESTIC CHEESE BOARD **19**

SERVED WITH HOUSEMADE FLATBREADS, CRACKERS, SLICED BAGUETTE AND FIG JAM

WARM HERBED CALIFORNIA SPINACH AND ARTICHOKE DIP **12**

WITH LAVOSH CRACKERS, PITA CHIPS AND RED-WHITE TORTILLA CHIPS

CHARCUTERIE DISPLAY **20**

ASSORTED CURED SALUMI'S TO INCLUDE, SOPRESSATA, CAPICOLA, SALAMI, AND HAM, SERVED WITH CURED AND BRINED OLIVES, FIRE ROASTED PEPPERS, GRAIN MUSTARD, FIG JAM AND ENGLISH CRACKERS AND CRUSTY BREAD LOAVES

MEZZE STATION **GF V 19**

AN ASSORTMENT OF MIDDLE EASTERN DISHES ARTFULLY PRESENTED TO INCLUDE TRADITIONAL HUMMUS, EGGPLANT BABA GANOUSH, TABBOULEH, FALAFEL, KALAMATA OLIVE TAPENADE AND TZATZIKI SAUCE. SERVED WITH CRISP ROMAINE AND ENDIVE SPEARS, TOASTED PITA CHIPS, LAVOSH CRACKERS, PUMPKIN SEEDS AND PINE NUTS.

TAPAS – SMALL PLATES

A SELECTION OF REGIONAL SMALL PRESENTATIONS

CHOICE OF SIX SELECTIONS **40**

CHOICE OF EIGHT SELECTIONS **50**

- GRILLED ASPARAGUS WITH TOASTED ALMOND ROMESCO AND MANCHEGO SHARDS **GF**
- GRILLED PISTACHIO CRUSTED GOAT CHEESE WITH ROASTED PIQUILLO PEPPERS AND OLIVES
- GRILLED EGGPLANT WITH SMOKED TOMATO BRUSHETTA **GF**
- MOORISH LAMB SKEWERS WITH HARISSA SALSA
- CHICKEN AND CHORIZO SKEWERS WITH TOMATO SAFFRON GLAZE
- MINI FALAFELL PITAS, TZATZIKI, PICKLED ONION AND TEARDROP TOMATO
- CHARRED SPRING ONION AND POTATO TORTILLA ESPANOLA
- SMOKED SALMON TOAST WITH DILL CREAMA CAPERS, & CRISPY SHALLOTS
- SHRIMP A LA PLANCHA WITH CHERMOULA
- BABY LAMB CHOPS WITH ROSEMARY, LEMON AND OLIVE OIL **GF GF**
- MINI PROSUITTO, BALSAMIC FIG, GOAT CHEESE AND ARUGULA FLATBREAD
- CRISPY HAM & MANCHEGO CHEESE CROQUETAS WITH ROASTED RED PEPPER AIOLI

RECEPTION STATIONS AND ACTION STATIONS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

ALL STATIONS ARE DESIGNED TO LAST FOR 2 HOURS MAXIMUM

MARKET SEAFOOD DISPLAY GF

(100 PIECE MINIMUM)

STONE CRAB CLAWS (SEASONAL) MARKET PRICE

PACIFIC OYSTERS ON THE HALF SHELL 10 PER PIECE

CHILLED MAINE LOBSTER MEDALLIONS 14 PER PIECE

FRESHLY SHUCKED LITTLE NECK CLAMS 8 PER PIECE

JUMBO SHRIMP COCKTAIL 9 PER PIECE

ALL SERVED WITH HORSERADISH, COCKTAIL SAUCE, MIGNONETTE,
TABASCO, CITRUS AND CRACKERS

PEPPER SEARED AHI TUNA 10 PER PERSON

SCOTTISH SMOKED SALMON 9 PER PERSON

SAN FRANCISCO INSPIRED CIOPPINO 11 PER PERSON

NEW ENGLAND CLAM CHOWDER MINI BREAD BOULLIE 9 PER PERSON

STEAMED CLAMS AND MUSSELS, FRESH HERBS AND GRILLED BREAD
9 PER PERSON

SUSHI BAR 48

ASSORTED SUSHI, SASHIMI, NIGIRI AND MIXED ROLLS
(BASED ON 4 PIECES PER PERSON)

DISPLAYS SERVED WITH SOY SAUCE, WASABI, PICKLED GINGER
AND CHOPSTICKS

A SUSHI CHEF IS AVAILABLE UPON REQUEST \$400
(ONE CHEF PER 100 GUESTS)

ENHANCEMENT (EACH PER PERSON)

- CHILLED EDAMAME 6
- SEAWEED SALAD 6
- SUNOMONO 6

DEVILED EGG BAR 15 (ADDITIONAL CHOICE 2 PER SELECTION)

PLAYFUL SPIN ON YOUR FAVORITES

(CHOICE OF TWO):

TRADITIONAL; SWEET PICKLE AND HORSERADISH; CRISPY PANCETTA
AND CAVIAR; JALAPENO BACON; CRAB MEAT AND CELERY

VIETNAMESE STREET FOOD FESTIVAL 42

A DISPLAY OF TRADITIONAL FAVORITES

(CHOICE OF FIVE):

- VIETNAMESE SPRING ROLLS WITH MINT, SHISO, CILANTRO AND
LETTUCE LEAVES
- LOBSTER SUMMER ROLLS WITH NAUC MAM CHAM SAUCE
- TRADITIONAL PHO WITH SOFT NOODLES AND
RARE BEEF FLANK STEAK
- BARBEQUED PORK SATAY WITH LIME AND CHILI SAUCE
- VIETNAMESE MARINATED CHICKEN WINGS WITH SWEET CHILI AND
FISH SAUCE
- COLD NOODLES WITH PORK AND PICKLED VEGETABLES
- MINI BANH MI SANDWICHES WITH CHINESE SAUSAGE AND BBQ PORK
- RICE PAPER WRAPPED SHRIMP ROLLS WITH CUCUMBER RIBBON

ALL SERVED WITH SOY SAUCE, SPICY GARLIC CHILI SAUCE,
NUOC CHAM SAUCE, SRIRACHA, LIME WEDGES AND OYSTER SAUCE

RECEPTION STATIONS AND ACTION STATIONS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

ALL STATIONS ARE DESIGNED TO LAST FOR 2 HOURS MAXIMUM

GVR PUB CRAWL 35

A DISPLAY OF PUB FAVORITES

(CHOICE OF FIVE):

- DEVILED EGGS WITH CRAB SALAD
- PICKLES TWO WAYS, CRUNCHY FRIED AND BREAD AND BUTTER
- BRITISH PRETZEL BANGER, BEER CHEESE SOUP
- SHEPPARDS PIE WITH CHEDDAR POTATO
- POTATO CRUSTED ONION RINGS WITH BACON BBQ RANCH
- SHRIMP LOUIE SALAD ROCKTINI
- LOBSTER CORN DOGS TARRAGON AOLI
- MINI PIGS IN A BLANKET, ROASTED GARLIC AND BACON AIOLI

SLIDER BAR 25

(CHOICE OF THREE):

- ANGUS BEEF AND CHEDDAR BURGER, HERB MAYO, POTATO BUN
- ANGUS BEEF AND BLEU CHEESE BURGER, CARMELIZED RED ONION, BACON JAM
- TERYIAKI CHICKEN HAWAIIAN ROLL
- PULLED PORK, PURPLE COLESLAW, BRIOCHE
- SLIDER DOGS, TRADITIONAL CONDIMENTS

ROCK TINI SHAKEN SALADS V

CHOICE OF TWO SELECTIONS 21

CHOICE OF FOUR SELECTIONS 28

- CAESAR SALAD WITH HEARTS OF ROMAINE, AGED PARMESAN, HERB CROUTONS, CREAMY GARLIC AND BLACK PEPPER DRESSING
- FATTOUSH SALAD WITH CRISPY PITA, BABY TOMATOES, OLIVES, GARBANZOS, CUCUMBERS AND SUMAC DRESSING
- ASIAN CHOP WITH NAPA CABBAGE, PEANUTS, BELL PEPPERS, LYCHEES, CARROTS AND CHINESE MUSTARD VINAIGRETTE
- GREEK SALAD WITH HEARTS OF ROMAINE, FETA CHEESE, OLIVES, PEPPERONCINI, RED ONIONS AND LEMON HERB DRESSING
- SNIPPED GREENS, CUCUMBER, TOMATOES, SHAVED CARROTS, LIGHT HERB VINAIGRETTE
- COUS COUS SALAD WITH COUS COUS, FETA CHEESE, HEIRLOOM CHERRY TOMATOES, RED AND GREEN BELL PEPPERS, OLIVE OIL V
- LENTIL AND KALE SALAD WITH LENTILS, GREEN KALE, FETA CHEESE, DICED RED APPLES V

GOURMET POTATO BAR 22

(CHOICE OF THREE):

- THE KITCHEN SINK - YUKON GOLD MASHED, APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, CHIVES, SOUR CREAM
- THE ITALIAN ROASTED - GARLIC, SHRIMP SCAMPI FRESH BASIL **GF**
- THE MIDWESTERN - HORSE RADISH, BRAISED SHORT RIBS AND TOBACCO ONIONS
- THE DEEP SOUTH - BUTTERMILK, BLACK PEPPER GRAVY, FRIED CHICKEN
- THE ISLANDER - PURPLE POTATOES, KAHLUA PORK, MAUI ONIONS
- THE ORIENT - WASABI MASHED, FIRECRACKER SHRIMP, CRISPY RICE NOODLES

TUSCAN PASTA STATION 24

(CHOICE OF TWO):

- TRUFFLE WHIPPED RICOTTA RAVIOLIS WITH SAGE AND BROWN BUTTER SAUCE
- FARFALLE, SHRIMP WITH LEMON TYHME CREAM
- PENNE PASTA POMODORO
- RIGATONI PASTA WITH LOBSTER, CRAB AND WILD MUSHROOM BOLOGNESE
- CAVATELLI CARBONARA WITH PANCHETTA, PEAS, PARMESAN AND ROASTED GARLIC CREAM SAUCE

PASTA CAN BE DISPLAYED OR PREPARED TO ORDER

**UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*

RISOTTO BAR 24

(CHOICE OF THREE):

- LOBSTER RISOTTO - MAINE LOBSTER, SHERRY TOMATO CREAM, CHIVES
- THE CAPRI - BASIL, GARLIC SHRIMP, ASPARAGUS, PROSCIUTTO, ROASTED RED PEPPER
- THE TUSCAN - SUNDRIED TOMATO, PANCETTA, PEAS, REGGIANO CHEESE
- BUTTERNUT SQUASH - CAPONATA SQUASH, BUTTERNUT PUREE, PECORINO
- WILD MUSHROOM RISOTTO - SHALLOTS, CHIVES, PARMESAN
- DUNGENESS CRAB RISOTTO - WHOLE GRAIN MUSTARD, LEMON STILTON MOREL

CARVING DISPLAYS

A CARVING CHEF WILL BE INCLUDED FOR EACH INDIVIDUAL CARVING STATION
ALL CARVING STATIONS ARE DESIGNED TO LAST FOR 2 HOURS MAXIMUM

PORCHETTA 375

SAVORY ITALIAN SPICE RUBBED PORK ROAST

SERVES APPROXIMATELY 25 PEOPLE

PETITE WINTER SPICED POACHED PEAR AND BIBB LETTUCE SALAD
CARAMELIZED ONION AND MISSION FIG MARMALADE,
ARTISAN ROLLS

WHOLE ROASTED TENDERLOIN GF 550

SERVES APPROXIMATELY 25 PEOPLE

CHARGRILLED BEEF HOUSEMADE STEAK SAUCE, ROASTED GARLIC,
ARTISAN ROLLS

CIDER BRINED WHOLE ROASTED PORK BELLY 375

SERVES APPROXIMATELY 30 PEOPLE

FARRO AND WILD MUSHROOM RISOTTO WITH 25 YEAR BALSAMIC

72 HOUR BRINED HAND CARVED ROTISSERIE STYLE CHICKENS GF 325

SERVES APPROXIMATELY 25 PEOPLE

KILLER MAC AND CHEESE WITH BACON 'BREAD CRUMBS'
CHEDDAR CHEESE AND CHIVE BISCUITS WITH CREAMERY BUTTER

SLOW ROASTED THYME AND BUTTER BASTED TURKEY BREAST GF 300

SERVES APPROXIMATELY 20 PEOPLE

PORT BRAISED CRANBERRIES,
TART APPLE AND FENNEL SAUSAGE BREAD STUFFING,
BLACK PEPPER GRAVY

HERB ROASTED WHOLE ALASKAN SALMON GF 325

SERVES APPROXIMATELY 25 PEOPLE

WARM FINGERLING POTATO SALAD WITH BACON LARDONS AND
STONE GROUND MUSTARD DRESSING

SALT CRUST BAKED FRESH SEASONAL WHOLE FISH GF 400

SERVES APPROXIMATELY 20 PEOPLE

CELERY, HERB AND BABY TOMATO SALAD, OLIVE OIL ROASTED BEETS
WITH PICKLED RADISH AND ROCKET GREENS

PEPPER CRUSTED CERTIFIED ANGUS WHOLE

STRIPLOIN OF BEEF GF 475

SERVES APPROXIMATELY 30 PEOPLE

GORGONZOLA AND PISTACHIO POLENTA CAKES
WITH SAUTEED BROCCOLI RAAB, TRUFFLE SCENTED BEARNAISE SAUCE

HICKORY SMOKED BBQ SPICE RUBBED BEEF BRISKET 300

SERVES APPROXIMATELY 35 PEOPLE

CABBAGE AND CARROT CIDER SLAW, CORN BREAD MUFFINS

SEA SALT & OREGANO RUBBED SLOW ROASTED BONE IN

LEG OF LAMB GF 275

SERVES APPROXIMATELY 20 PEOPLE

MINIATURE YORKSHIRE PUDDINGS AND NATURAL LAMB JUS
BRASIED LENTIL AND KAFTERI CHEESE SPREAD WITH WARM PITA

VEGETARIAN STRUDEL V 200

SERVES APPROXIMATELY 20 PEOPLE

RAINBOW CARROT SALAD WITH MARCONA ALMONDS,
DATES AND CUMIN DRESSING
TABBOULEH STYLE COUSCOUS WITH FRESH LEMON, GARLIC AND
TZATZIKI

**UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*

DESSERT STATIONS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

SWEET FINALES 22

MAXIMUM 300 GUESTS

'HOT CHOCOLATE'

WARM FLOURLESS CHOCOLATE CAKES WITH
MOLTEN CHOCOLATE CENTER

SUGAR SHOTS

OUR PASTRY CHEF'S SHOOTER CREATIONS FEATURING OLD TIME
FAVORITES LIKE APPLE PIE, LEMON MERINGUE, BERRY CRUMBLE,
NEW YORK CHEESECAKE AND TIRAMISU

SWEET BITES

MINI KEYLIME PIES

GIANDUJA CREAM CHOCOLATE SLICES

PB&J CHOCOLATE CUPS

A TRIBUTE TO SHORTCAKES 19

(CHOICE OF TWO):

- CARAMELIZED BANANAS
- CHERRIES JUBILEE
- STRAWBERRIES GRAND MARNIER
- BLACKBERRY COMPOTE

ACCOMPANIED BY WHIPPED CREAM, TOASTED STREUSEL,
WHITE & DARK CHOCOLATE SHAVINGS
SERVED WITH SUGARED SHORTCAKES

STICKS & LOLLI POPS 20

CHEF'S SELECTION OF HANDMADE CONFECTIONS ON STICKS
FEATURING CHOCOLATE TRUFFLES,
CHEESECAKE LOLLIPOPS, BROWNIE LOLLIPOPS,
CHOCOLATE DIPPED STRAWBERRIES, RICE CRISPY TREATS AND
MARSHMALLOWS

THE CANDY STORE 20

FEATURING CHEF'S SELECTION OF HAND MADE TRUFFLES,
CONFECTIONS, CHOCOLATES, FUDGE, LOLLIPOPS AND
MARSHMALLOWS

CUPCAKE SANDWICH SHOP 17

(CHOICE OF THREE FROM THE ORIGINALS, THE OUTRAGEOUS OR
COMBINATIONS ENCOURAGED!):

THE ORIGINALS

- RED VELVET CUPCAKE WITH CREAM CHEESE FROSTING
- VANILLA CUPCAKE WITH CHOCOLATE FROSTING
- CHOCOLATE CUPCAKE WITH VANILLA FROSTING
- LEMON CUPCAKE WITH STRAWBERRY FROSTING

THE OUTRAGEOUS

- THE ELVIS
BANANA CUPCAKE WITH PEANUT BUTTER FROSTING AND
BACON CRUMBLE
- THE 'BLT'
BLUEBERRY COMPOTE, LEMON CUPCAKE AND
TOASTED ALMONDS
- THE CUPCAKE SLIDER
CHOCOLATE 'PATTY', SUGAR TOPPED BUNS AND ICING

DESSERT STATIONS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

VEGAS 'LIGHTS' FLAMBE ACTION STATION 22

(CHOICE OF TWO):

- NEW ORLEANS STYLE BANANAS FOSTER
- CHERRIES JUBILEE WITH KIRSCHWASSER
- CANDIED STRAWBERRIES WITH GRAND MARNIER
- SUGARED PINEAPPLE & CARIBBEAN RUM
- CARAMELIZED PEACHES WITH BOURBON

ACCOMPANIED BY VANILLA BEAN ICE CREAM, SUGAR PUFF PASTRY & CHOCOLATE SAUCE

**UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*

CRÈME BRULEE LOVERS ACTION STATION 20

(CHOICE OF THREE):

- MILK CHOCOLATE
- TAHITIAN VANILLA BEAN
- GRAN MARNIER
- ITALIAN COFFEE
- AMARENA CHERRY

**UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*



BAR PACKAGES

THE OPEN BAR

A FULLY STOCKED BAR FEATURING OUR PREMIUM OR DELUXE SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION. PRICES DO NOT INCLUDE THE SERVICE CHARGE AND NEVADA STATE SALES TAX.

DELUXE COCKTAILS **9**
PREMIUM COCKTAILS **12**
SUPER PREMIUM COCKTAILS **13**
WINES BY THE GLASS **12**
DOMESTIC BEER **8**
MICROBREW BEER **8.50**
IMPORTED BEER **9**
SOFT DRINKS **5**
JUICES **5**
MINERAL WATERS **5**
CORDIALS, COGNACS, PORTS **14**

THE CASH BAR *(MINIMUM \$500 IN BAR SALES REQUIRED)*

A FULLY STOCKED BAR FEATURING OUR PREMIUM OR DELUXE SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS. BARTENDERS USE A 1 – ¼ OUNCE JIGGER FOR ALL STANDARD DRINKS. CHARGES ARE BASED ON A PER-DRINK BASIS REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION. CASH BAR PRICES ARE INCLUSIVE OF SERVICE CHARGE AND NEVADA STATE SALES TAX.

DELUXE COCKTAILS **10**
PREMIUM COCKTAILS **13**
SUPER PREMIUM **14**
WINES BY THE GLASS **13**
DOMESTIC BEER **9**
MICROBREW BEER **10**
IMPORTED BEER **10**
SOFT DRINK **6**
JUICE **6**
MINERAL WATERS **6**
CORDIALS, COGNACS, PORTS **15**

** CASH BAR SETUP FEE IS REQUIRED AT A CHARGE OF \$175.00 PER CASH BAR SETUP*

BAR PACKAGES

THE HOURLY BAR (PRICED PER PERSON)

A FULLY STOCKED BAR FEATURING OUR PREMIUM OR DELUXE SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS. HOURLY BAR PACKAGES DO NOT INCLUDE COGNACS AND CORDIALS. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION. PRICES DO NOT INCLUDE THE SERVICE CHARGE AND NEVADA STATE SALES TAX.

ONE HOUR:	DELUXE BRANDS 26	PREMIUM BRANDS 28	SUPER PREMIUM 32
TWO HOURS:	DELUXE BRANDS 30	PREMIUM BRANDS 32	SUPER PREMIUM 36
THREE HOURS:	DELUXE BRANDS 34	PREMIUM BRANDS 36	SUPER PREMIUM 40
FOUR HOURS:	DELUXE BRANDS 38	PREMIUM BRANDS 40	SUPER PREMIUM 44
FIVE HOURS:	DELUXE BRANDS 42	PREMIUM BRANDS 44	SUPER PREMIUM 48

** BARTENDERS ARE REQUIRED AT A CHARGE OF \$200.00 PER 100 PEOPLE, UNLESS OTHERWISE NOTED.*

BAR ENHANCEMENTS

THE PUNCH BOWL (PER GALLON)

FRESH FRUIT NON-ALCOHOLIC PUNCH 70
SPARKLING WINE PUNCH 100

THE SUNRISE SPECIAL (MINIMUM 20 GUESTS)

TRADITIONAL BLOODY MARY 10 EACH
HOUSE CHAMPAGNE MIMOSA 9 EACH
HOUSE CHAMPAGNE BELLINI 9 EACH

SOUTH OF THE BORDER 12 EACH

EXOTIC MARGARITAS OR TEQUILA SHOOTERS MADE FROM THE FINEST TEQUILAS
CHOOSE FROM RASPBERRY, STRAWBERRY, MANGO OR LIME

BAR SELECTIONS

SUPER PREMIUM LIQUOR BRANDS

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, CROWN ROYAL RESERVE WHISKY, CAPTAIN MORGAN RESERVE RUM, PATRON SILVER TEQUILA, MAKER'S MARK BOURBON

PREMIUM LIQUOR BRANDS

ABSOLUT VODKA, TANQUERAY GIN, JACK DANIEL'S TENNESSEE WHISKEY, BACARDI LIGHT RUM, SAUZA CONMEMORATIVO TEQUILA, CHRISTIAN BROTHERS BRANDY

DELUXE LIQUOR BRANDS

SMIRNOFF NO. 21 VODKA, BEEFEATER GIN, JIM BEAM BOURBON WHISKEY, BACARDI LIGHT RUM, SAUZA BLUE TEQUILA, CHRISTIAN BROTHERS BRANDY

CORDIALS, COGNACS, SCOTCHES

BAILEYS, GRAND MARNIER, SAMBUCA, KAHLUA, FRANGELICO, AMARETTO DISARONNO, COURVOISIER, CHIVAS REGAL

WINE BY THE GLASS

HOUSE WHITE ZINFANDEL, HOUSE CHARDONNAY, HOUSE CABERNET SAUVIGNON AND HOUSE MERLOT

DOMESTIC BEERS

COORS, COORS LIGHT, MILLER LITE, MILLER 64, MGD

MICRO BEERS

GORDON BIRSCH SEASONAL MICROBREW SELECTION

IMPORTED BEERS

NEW CASTLE, HEINEKEN, CORONA

SOFT DRINKS

PEPSI, DIET PEPSI, MIST TWIST, GINGER ALE, CLUB SODA, TONIC WATER

JUICES

ORANGE, GRAPEFRUIT, CRANBERRY, PINEAPPLE

MINERAL WATER

STILL AND SPARKLING WATER

BANQUET WINE LIST

CHAMPAGNE

MV, MOËT & CHANDON IMPERIAL, BRUT	110
MV, VEUVE CLICQUOT YELLOW LABEL, BRUT	125

MOSCATO D'ASTI

JACOBS CREEK, AUSTRALIA	38
-------------------------	----

SPARKLING WINES

MV, DOMAINE CHANDON BRUT	45
MV, DOMAINE STE MICHELLE BLANC DE BLANC, BRUT	38

WHITE WINES

LIGHT & REFRESHING WHITE WINES

PINOT GRIS, KENDALL JACKSON VINTNERS RESERVE, CA	40
PINOT GRIGIO, SANTA MARGHERITA, VALDADIGE, ITALY	55
PINOT GRIGIO, TRINITY OAKS, CA	38
RIESLING, CHATEAU STE MICHELLE HARVEST SELECT, WA	34
SAUVIGNON BLANC, KENDALL JACKSON AVANT, CA	38
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH-NEW ZEALAND	45
WHITE ZINFANDEL, BERINGER VINEYARDS, CA	32

MEDIUM TO FULL BODIED WHITE WINES

CHARDONNAY, KENDALL JACKSON VINTNERS RESERVE, CA	40
CHARDONNAY, BERINGER VINEYARDS, CA	38
CHARDONNAY, JORDAN VINEYARDS, RUSSIAN RIVER VALLEY, CA	70
CHARDONNAY, SONOMA CUTRER, RUSSIN RIDER RANCHERS CA	52

BANQUET WINE LIST

RED WINES

LIGHT & REFRESHING RED WINES

PINOT NOIR, KENDALL JACKSON VINTNERS RESERVE, CA	45
PINOT NOIR, LA CREMA, SONOMA, CA	52
PINOT NOIR, ROBERT MONDAVI PRIVATE SELECT, CA	42

LUSH & JAMMY RED WINES

KENDALL JACKSON AVANT RED BLEND, CA	40
MALBEC, LAYER CAKE, MENDOZA-ARGENTINA	60
MERLOT, FERRARI CARANO, SONOMA, CA	60
MERLOT, KENDALL JACKSON VINTNERS RESERVE, CA	45

FULL BODIED RED WINES

CABERNET SAUVIGNON, FRANCISCAN, NAPA VALLEY, CA	70
CABERNET SAUVIGNON, KENDALL JACKSON VINTNERS RESERVE, CA	45
CABERNET SAUVIGNON, ROBERT MONDAVI PRIVATE SELECT, CA	42
CABERNET SAUVIGNON, JOEL GOTT 815 CA	55

HOUSE WINES

CABERNET SAUVIGNON, TRINITY OAKS, CA	38
CHARDONNAY, TRINITY OAKS, CA	38
MERLOT, TRINITY OAKS, CA	38
PINOT GRIGIO, TRINITY OAKS, CA	38
PINOT NOIR, TRINITY OAKS, CA	38

FOOD & BEVERAGE POLICIES

NO FOOD AND BEVERAGE WILL BE PERMITTED INTO HOTEL FROM OUTSIDE PREMISES.

DETAILED, WRITTEN FOOD AND BEVERAGE REQUIREMENTS FOR EACH EVENT MUST BE RECEIVED BY HOTEL THIRTY (30) DAYS PRIOR TO THE EVENT. ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE AND MAY BE CONFIRMED NINETY (90) DAYS PRIOR TO THE EVENT. A TWENTY-TWO PERCENT (22%) SERVICE CHARGE AND CURRENT NEVADA STATE SALES TAX WILL BE ADDED TO ALL APPLICABLE CHARGES. TAX EXEMPT ORGANIZATIONS MUST FURNISH A VALID CERTIFICATE OF EXEMPTION TO HOTEL THIRTY (30) DAYS PRIOR TO THE EVENT.

HOTEL RESERVES THE RIGHT TO APPLY MEETING ROOM RENTAL AND ROOM SET UP LABOR CHARGES.

GUARANTEE

GREEN VALLEY RANCH CATERING DEPARTMENT MUST BE NOTIFIED NO LATER THAN NOON, THREE (3) BUSINESS DAYS (72 HOURS) PRIOR TO THE SCHEDULED FUNCTION, AS TO THE EXACT NUMBER OF PERSONS TO ATTEND ALL PLANNED FUNCTIONS. SHOULD ACTUAL EVENT ATTENDANCE EXCEED 10% OF GUARANTEED ATTENDANCE, ADDITIONAL LABOR CHARGES MAY APPLY. SEE THE CHART BELOW FOR GUARANTEE DUE DAYS. THIS NUMBER IS NOT SUBJECT TO REDUCTION. IF NO GUARANTEE IS RECEIVED, THE NUMBER OF GUESTS INDICATED ON THE BANQUET EVENT ORDER WILL BE THE GUARANTEED ATTENDANCE.

THE HOTEL WILL NOT BE RESPONSIBLE FOR PROVIDING IDENTICAL SERVICES FOR MORE THAN A THREE (3%) PERCENT INCREASE IN ATTENDANCE OVER THE GUARANTEE FOR GROUPS UP TO 500 GUESTS.

<u>FUNCTION IS ...</u>	<u>GUARANTEE IS</u>
<u>DUE ...</u> MONDAY	WEDNESDAY
BEFORE TUESDAY	THURSDAY
BEFORE WEDNESDAY	FRIDAY
BEFORE THURSDAY	MONDAY
BEFORE FRIDAY	TUESDAY
BEFORE SATURDAY	WEDNESDAY
BEFORE SUNDAY	WEDNESDAY
BEFORE	

OVERSET AND SET MAXIMUMS

GREEN VALLEY RANCH'S "OVERSET" FOR EVENTS IN WHICH MORE THAN 100 PERSONS OR GREATER ARE GUARANTEED, THE OVERSET IS 3% OVER THE GUARANTEED FIGURE. IN ALL CASES, THE "SET" WILL NOT EXCEED MORE THAN 50 PERSONS OVER THE GUARANTEE. THE CHEF WILL PREPARE ALL ITEMS FOR THE SET FIGURE. FOR EVENTS OF 100 PERSONS OR FEWER, THE GUARANTEE WILL EQUAL THE SET.

INCREASES IN GUARANTEES

PLEASE NOTE THE FOLLOWING SHALL APPLY TO ALL INCREASES IN GUARANTEES RECEIVED WITHIN 72 BUSINESS HOURS: GUARANTEE INCREASES OVER 3% OF THE ORIGINAL GUARANTEE RECEIVED 48 TO 24 HOURS PRIOR TO THE FUNCTION (WITH THE EXCEPTION OF COFFEE, DECAFFEINATED COFFEE, TEA, SOFT DRINKS, AND MINERAL WATERS ORDERED ON A CONSUMPTION BASIS) SHALL INCUR A 15% PRICE INCREASE.

AN INCREASED GUARANTEE WITHIN 72 HOURS WILL NOT RECEIVE AN OVERSET AMOUNT. THE NEW GUARANTEE IS THE SET AMOUNT. PLEASE NOTE THAT IN SOME CASES GREEN VALLEY RANCH MAY NOT BE ABLE TO ACCOMMODATE INCREASES IN FOOD AND BEVERAGE QUANTITIES WITH PREVIOUSLY CONFIRMED MENU.

LABOR FES

\$200.00 BARTENDER FEE WILL APPLY PER BARTENDER.

\$200.00 LABOR FEE WILL APPLY PER CHEF ATTENDANT REQUESTED.

\$250.00 LABOR FEE WILL APPLY TO EVENTS WITH 25 GUESTS OR LOWER.

NOTIFICATION OF SERVICE CHARGE AND TAX ++ = PLUS TAX AND SERVICE CHARGE

NEW ORDERS WITHIN 72 HOURS

ANY MENU ORDERED WITHIN 72 HOURS OF THE FUNCTION DATE WILL BE CONSIDERED A "POP-UP" AND SUBJECT TO SPECIAL MENU SELECTIONS AND PRICING. CONSULT YOUR CATERING MANAGER FOR POP-UP MENUS AND PRICING.

SPECIAL MEALS

KOSHER AND HALAL MEALS ARE AVAILABLE UPON REQUEST. REQUESTS MUST BE MADE WITH YOUR CATERING MANAGER AT LEAST SEVEN DAYS IN ADVANCE. "FRESH" STYLE MEALS ARE AVAILABLE, PRICING AS FOLLOWS: BREAKFAST \$45.00 PER PERSON, LUNCH \$65.00 PER PERSON, AND DINNER \$95.00 PER PERSON.

ADDITIONAL CHARGES

1. FOR PLATED MENUS SERVED AS A BUFFET, A SURCHARGE OF \$7.00 PER PERSON WILL APPLY FOR ALL FUNCTIONS 25 PERSONS OR MORE.
2. IN THE EVENT THAT A BUFFET IS SERVED FOR AN AMOUNT UNDER THE MINIMUM QUOTED ON THE BANQUET MENU, A SURCHARGE OF \$5.00 PER PERSON WILL APPLY FOR GUARANTEES BETWEEN 30 AND 99 GUESTS.
3. IN THE EVENT THAT A BUFFET IS SERVED FOR AN AMOUNT UNDER THE MINIMUM QUOTED ON THE BANQUET MENU, A SURCHARGE OF \$7.00 PER PERSON WILL APPLY FOR GUARANTEES BETWEEN 10 AND 29 GUESTS.
4. ALL POOL FUNCTIONS ARE SUBJECT TO A MINIMUM F&B SPEND PER PERSON AND A SET-UP FEE BASED UPON THE AREA. POOL FUNCTIONS ARE SUBJECT TO REGULATIONS GOVERNING THE POOL. PLEASE SEE THE DESTINATION EVENT GUIDE FOR FURTHER DETAILS.
5. IF FULL BANQUET STYLE SEATING AND SERVICE IS PROVIDED FOR CONTINENTAL BREAKFASTS OR BOX LUNCH, A SURCHARGE OF \$2.00 PER PERSON WILL BE APPLIED.
6. FOR PLATED MENUS SERVED WITH MULTIPLE ENTRÉE CHOICES THE FOLLOWING GUIDELINES APPLY; ALL GUESTS MUST BE SERVED THE SAME STARTER AND DESSERT COURSE; THE HIGHEST MENU PRICE WILL APPLY FOR ALL SELECTIONS; GUARANTEE OF EACH ENTRÉE SELECTION IS DUE TO CATERING MANAGER AT LEAST 3 BUSINESS DAYS PRIOR TO EVENT; GUEST ENTRÉE SELECTION MUST BE IDENTIFIED ON PLACE CARD PROVIDED BY HOST.
7. MEETING ROOM SETUP CHANGES MADE LESS THAN 24 HOURS PRIOR TO A FUNCTION MAY INCUR A LABOR CHARGE.

GENERAL TERMS

ALL RESERVATIONS AND AGREEMENTS ARE MADE UPON, AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF THE HOTEL AND THE FOLLOWING CONDITIONS:

1. THE QUOTATION HEREIN IS SUBJECT TO A PROPORTIONATE INCREASE TO MEET INCREASED COSTS OF FOOD, BEVERAGE AND OTHER COSTS OF THE OPERATION EXISTING AT THE TIME OF PERFORMANCE OF OUR UNDERTAKING BY REASON OF PRESENT COMMODITY PRICES, LABOR COSTS, TAXES OR CURRENCY VALUES. PATRON EXPRESSLY GRANTS THE RIGHT TO THE HOTEL TO RAISE THE PRICES HEREIN QUOTED OR TO MAKE REASONABLE SUBSTITUTIONS ON THE MENU AND AGREES TO PAY SUCH INCREASED PRICES AND TO ACCEPT SUCH SUBSTITUTIONS.
2. IN ARRANGING FOR PRIVATE FUNCTIONS, THE ATTENDANCE MUST BE DEFINITELY SPECIFIED THREE (3) BUSINESS DAYS IN ADVANCE. THIS NUMBER WILL BE CONSIDERED A GUARANTEE, NOT SUBJECT TO REDUCTION, AND CHARGES WILL BE MADE ACCORDINGLY.
3. ALL FEDERAL AND DISTRICT TAXES WHICH MAY BE IMPOSED OR BE APPLICABLE TO THIS AGREEMENT AND TO THE SERVICES RENDERED BY THE HOTEL ARE IN ADDITION TO THE PRICES HEREIN AGREED UPON, AND THE PATRON AGREES TO PAY THEM SEPARATELY.
4. PER NEVADA STATE LAW, ALCOHOLIC BEVERAGES OF ANY KIND WILL NOT BE PERMITTED TO BE BROUGHT INTO THE HOTEL BY THE PATRON OR ANY OF THE PATRON'S GUESTS OR INVITEES FROM THE OUTSIDE. ALL FOOD AND BEVERAGE ITEMS MUST BE PURCHASED FROM THE HOTEL. WE WELCOME YOUR REQUEST FOR SPECIAL ITEMS, WHICH WILL BE CHARGED IN THEIR ENTIRETY PER SPECIFIC ORDERED QUANTITIES. NEVADA STATE LAW FURTHER PROHIBITS THE REMOVAL OF ALCOHOLIC BEVERAGES PURCHASED BY THE HOTEL FOR CLIENT CONSUMPTION.
5. PRICES PRINTED AND PRODUCTS LISTED ARE SUBJECT TO CHANGE WITHOUT NOTICE.
6. PAYMENT SHALL BE MADE IN ADVANCE OF THE FUNCTION UNLESS CREDIT HAS BEEN ESTABLISHED TO THE SATISFACTION OF THE HOTEL, IN WHICH EVENT A DEPOSIT SHOULD BE PAID AT THE TIME OF SIGNING THE CONTRACT AND A SUBSTANTIAL ADDITIONAL PAYMENT WILL BE REQUIRED 24 HOURS BEFORE THE FUNCTION. THE BALANCE OF THE ACCOUNT IS DUE AND PAYABLE 30 DAYS AFTER THE DATE OF THE FUNCTION. A SERVICE CHARGE OF ONE-AND-ONE-HALF PERCENT PER MONTH IS ADDED TO ANY UNPAID BALANCE OVER 30 DAYS OLD.
7. THE BANQUET EVENT ORDER (BEO) IS THE GOVERNING DOCUMENT FOR ALL GOODS AND SERVICES ORDER BY THE CLIENT. CLIENT'S SIGNATURE ON SAID BEO REPRESENTS AN AGREEMENT AND APPROVAL FOR THE GOODS AND SERVICES REPRESENTED ON THE BEO. ALL BANQUET CHECKS PRESENTED PRIOR TO FINAL BILLING ARE SUBJECT TO AN AUDIT AND MAY VARY FROM FINAL INVOICED BANQUET CHECKS.

SPECIAL DIETS

CHEFS CAN OFTEN SUBSTITUTE DIFFERENT INGREDIENTS AND OFFER OTHER FOOD OPTIONS SO THAT DINING FOR THOSE WITH RESTRICTED DIETS CAN STILL BE A DELECTABLE AFFAIR.

OUR BANQUET CULINARY TEAM CAN ACCOMMODATE THE FOLLOWING COMMON FOOD ALLERGIES AND INTOLERANCES:

WHEAT FREE / GLUTEN FREE **GF**

KOSHER / HALAL

DAIRY FREE / LACTOSE INTOLERANT

VEGETARIAN / SEMI-VEGETARIAN **V**

VEGAN

HEART HEALTHY