

VINTAGE VALLEY HOSPITALITY



SANTA CLARA
CONVENTION CENTER

2024

CATERING MENU





MEET YOUR EXECUTIVE CHEF

JASON DALLING

Jason Dalling or better known as “JD” is a Canadian born chef that has spent his career to date in pursuit of experiences that would mold him into the best chef that he could be. A simple and humble upbringing taught him two things that he has carried with him throughout his career: the true meaning of a hard day’s work and if you want to eat - you had better learn to cook. Valuable fundamental skills learned in a farmhouse kitchen with his mother quickly developed into a passion that would take him far from home and always looking for the next opportunity to make something better, to make it his own.

A company known as Canadian Pacific, the predecessor company of Fairmont Hotels and Resorts, gave him his first taste of large professional kitchens and the expected level of performance in a highly competitive environment. The Hotel Macdonald and the Jasper Park Lodge in Alberta, Canada were his first tests in his Fairmont career that would span 20 years and eventually bring him to the United States to lead the culinary brigades of The Fairmont Washington DC and The Fairmont Pittsburgh in Pennsylvania.

Opportunity knocked again outside of the familiarity of hotels and JD found his way to the Golden State to pursue the next adventures of his career. Prominent wineries and boutique hotels of the Bay Area gave him a new perspective on what is possible in the hospitality industry if you are willing to be bold and work hard for it. Chef JD joined Levy Restaurants and the Santa Clara Convention Center in January of 2020 and is working hard to bring his personal style and professional experiences to the table.

When he is not in the kitchen in Santa Clara, Chef JD spends his time with his wife, two children and dog enjoying the weather of California, gardening, swimming and of course cooking in his other kitchen.



OUR FOOD STORY

For many years, Santa Clara County has been regarded as being the heart of Silicon Valley. Northern California is recognized as one of the top wine regions in the world and also serves as a global center for innovative technology and diverse communities.

In the 1800’s, the city of Santa Clara was well known and admired for its rich agricultural history, filled with beautiful farms and orchards. The fertile soil and mild climate supported a variety of fruit and vegetable industries.

Levy embraces the essence of our community, preserving our history and serving our diverse clientele in the most innovative way. From a Latin Flare to Pacific Rim, our Chefs possess creative culinary talent that represents a vast array of cuisines and rich culture from around the world. We showcase the best of what Santa Clara has to offer, creating an inclusive, memorable culinary experience for our guests.

BREAKFAST CHEF'S TABLES

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

Minimum of 50 guests

VALLEY CONTINENTAL

Breakfast Breads Assortment of fresh baked breads. V

Seasonal Fresh Sliced Fruits & Driscoll's Field Berries VE AVG

Juices Orange, apple and cranberry juice.

Hot Beverages Peet's coffee & assortment of hot teas.

29.00 PP

HEALTHY MORNING START

Wellness Muffin Selection V
zucchini chia & pumpkin, morning glory and old fashioned bran.

Individual Low Fat Greek Style Yogurts V AVG

Seasonal Fresh Sliced Fruits & Field Berries VE AVG

Steel Cut Oatmeal with local honey, flax seed and warm oat milk VE

Juices Orange, apple and cranberry juice.

Hot Beverages Peet's coffee & assortment of hot teas.

31.00 PP

VALLEY BREAKFAST

Breakfast Breads Assortment of fresh baked breads and pastries. V

Fresh Sliced Fruits & Driscoll's Field Berries VE AVG

Farm Fresh Scrambled Eggs With Aged Cheddar Cheese & scallions V AVG

Bacon, Link Sausage or Chicken & Apple Sausage - choose 1 AVG

Roasted Gold Breakfast Potatoes With Caramelized Onions and Fresh Herbs. VE AVG

Juices Orange, apple and cranberry juice.

Hot Beverages Peet's coffee & assortment of hot teas.

43.00 PP

FARM FRESH SCRAMBLED EGGS

CHOOSE ONE

Scrambled Cage Free Eggs V AVG

With aged cheddar cheese and scallions.

10.00 PP

Scrambled Egg Whites With wilted spinach V AVG

and fresh grated parmesan cheese.

10.00 PP

BREAKFAST SANDWICHES

CHOOSE ONE

Bacon, Egg & Cheese Croissant

Farm fresh egg, Applewood smoked bacon and cheddar cheese croissant.

15.00 PP

Sausage, Egg & Cheese Biscuit

Cage free eggs, country sausage, white cheddar cheese scramble on a warm farmhouse biscuit.

15.00 PP

Farm Fresh Egg & Swiss Cheese V

English Muffin

Cage free eggs, swiss cheese scramble on a warm farmhouse biscuit.

15.00 PP

Breakfast Burrito

Chorizo, farm fresh scrambled eggs, pico de gallo, Chihuahua cheese, whole wheat tortilla

15.00 PP

Vegan Breakfast Burrito VE

Eggless eggs, vegan cheese, pico de gallo, whole wheat tortilla.

15.00 PP

CLASSIC QUICHE

CHOOSE ONE

Wilted Spinach & Tomato Quiche V

Baked Egg Custard, Crisp Pastry Crust.

15.00 PP

Forest Mushroom and Leek Quiche V

Baked Egg Custard, Crisp Pastry Crust.

15.00 PP

CHILAQUILES

With your choice of Salsa Verde or Salsa Roja.

Crisp fried tortilla chips, farm fresh scrambled eggs, chorizo sausage, shredded peppers jack, cotija cheese, pico de gallo and scallions

15.00 PP

OATS

CHOOSE ONE

Steel Cut Oatmeal V

With local honey, flax seed, warm oat milk, brown sugar and dried fruits

12.00 PP

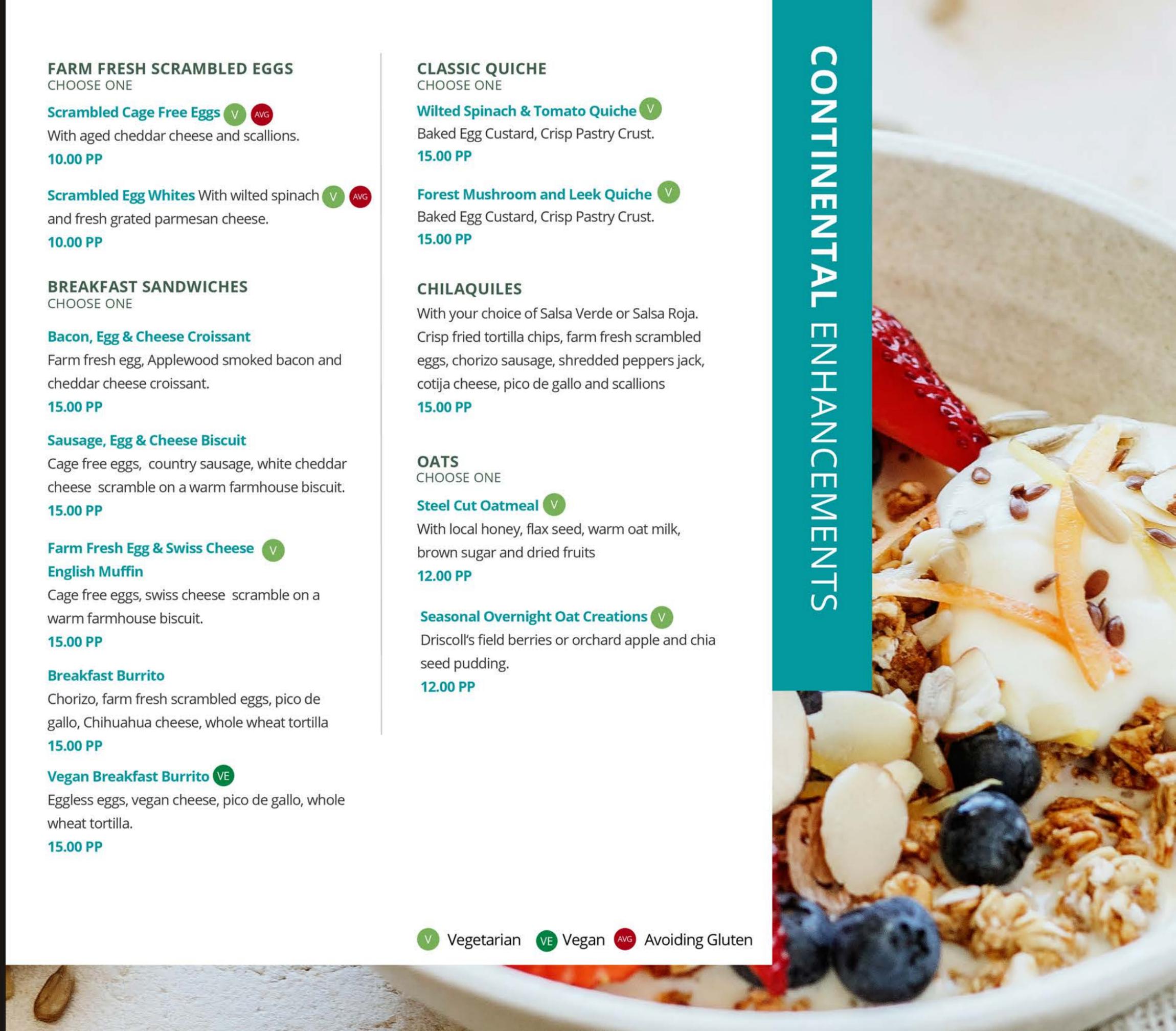
Seasonal Overnight Oat Creations V

Driscoll's field berries or orchard apple and chia seed pudding.

12.00 PP

V Vegetarian VE Vegan AVG Avoiding Gluten

CONTINENTAL ENHANCEMENTS



PLATED BREAKFAST

Plated breakfasts include fresh baked miniature breakfast bread basket, sweet butter, orange juice, coffee and an assortment of hot teas.

Minimum of 50 guests

STARTERS

CHOOSE ONE

Overnight Oats V

Orchard apple and chia seed pudding.

Seasonal Fruit Salad V

Crème fraîche, granola crumb.

Yogurt Parfait V

Maple roasted granola, low fat greek yogurt and field berries.

ENTRÉES

CHOOSE ONE

Bacon and Eggs AVG

Farm fresh scrambled eggs, applewood smoked bacon, roasted gold breakfast potatoes. **43.00 PP**

Roasted Tomato and Spinach Quiche V

Baked egg custard, crisp pastry crust, potato bell pepper and kale hash. **45.00 PP**

Chilaquiles AVG

With your choice of Salsa Verde or Salsa Roja. Crisp fried tortilla chips, farm fresh scrambled eggs, chorizo sausage, shredded peppepr jack, cotija cheese, pico de gallo and scallions. **45.00 PP**

Miniature Tea Breads V

Selection of fresh baked miniature loaves. Served with butter and fruit preserves. **62.00 DZ**

Classic Breakfast Pastry Selection V

Assorted danish, cinnamon buns and croissants. **62.00 DZ**

Wellness Muffin Selection V

Zucchini chia and pumpkin, morning glory and old fashioned bran. **62.00 DZ**

Fresh Baked Scones V

Mixed berry, orange cranberry, chocolate chunk with local honey & sweet butter **70.00 DZ**

Assorted New York Style Bagels V

with cream cheese. **62.00 DZ**

Doughnuts V AVG

Locally crafted. **62.00 DZ**
Selection of individual fruit flavored low-fat yogurts. **7.00 EA**

Fresh Baked Fruit Filled Pop Tarts V

Strawberry and cheese, blueberry and cheese. **70.00 DZ**

Fresh Baked Savory Pop Tarts V

Spinach, kale and cheese & jalapeno and cream cheese. **70.00 DZ**

Fresh Sliced Seasonal Fruits and Berries VE AVG

Served with blood orange yogurt dipping sauce. **14.00 PP** (min of 25)

Seasonal Whole Fruit VE AVG

Apples, bananas and local seasonal picks. **48.00 DZ**

Whole Grain and Energy Bars VE

8.00 EA

V Vegetarian VE Vegan AVG Avoiding Gluten

A LA CARTE ITEMS



CLASSIC BREAKS

Menus for the meals between meals.

HUMMUS TRIO V

Traditional chickpea, black bean and red pepper hummus served with pita chips, grilled naan bread and marinated olives.

15.00 PP

GARDEN-FRESH VEGETABLE DISPLAY VE AVG

Buttermilk ranch, local goat cheese and chive dip. V

14.00 PP

HOUSE BAKED BAVARIAN PRETZELS V

Honey mustard dip, jalapeno beer cheese sauce

80.00 DZ

SWEET & SALTY SNACK SELECTION V

Caramel corn, white cheddar popcorn, mini pretzel twists, kettle style potato chips, chocolate and dried fruit trail mixes

16.00 PP

HOUSE BAKED COOKIES V

62.00 DZ

DOUBLE FUDGE BROWNIES OR BLONDIES V

70.00 DZ

SEASONAL FRUIT BARS V

70.00 DZ

OLD FASHIONED CUPCAKES V

Double chocolate, red velvet, vanilla bean, peanut butter

70.00 DZ

HAGEN DAZS ICE CREAM BARS V

96.00 DZ

BREAK STATIONS

Minimum of 50 to order

CHIPS & DIPS VE

Crisp fried tortilla chips, salsa verde, salsa rojo, guacamole and pico de gallo

16.00 PP

MESA MEXICANA V

Authentic mexican hot chocolate, warm churros and sliced seasonal fruits.

18.00 PP

ITALIAN VIENNESE SWEET TABLE V

Assorted miniature italian pastries, hand crafted citrus cannolis, traditional almond biscotti and sliced seasonal fruits.

18.00 PP

CLASSIC FRENCH SWEET TABLE V

Assorted miniature french pastries, tarts and sliced seasonal fruits.

18.00 PP

THE CANDY JAR V

Assortment of small candies.

12.00 PP

V Vegetarian VE Vegan AVG Avoiding Gluten

SPECIALTY BREAKS





DESIGN YOUR OWN LUNCHEON

PLATED LUNCHEONS

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course. All plated lunches include iced tea and iced water.

Minimum of 50 guests

SALADS

CHOOSE ONE

Served with artisan rolls and sweet butter.

Baby Bouquet of Greens V AVG

Field berries, whipped local goat cheese, pear tomato, champagne vinaigrette.

Cauliflower and Cucumber Salad V AVG

Garbanzo beans, golden raisins, kale, pomegranate seeds, fresh herb aioli.

Roasted Beet and Jicama Salad VE AVG

Peppered strawberries, spring flowers, seeds, and sundried cranberries, raspberry vinaigrette.

Mixed Grains and Greens VE AVG

Quinoa, green chickpeas, kale, edamame, french beans, tomato, cucumber, crisp frisee, citrus and olive oil vinaigrette.

DESSERTS

CHOOSE ONE

Mango, Coconut and Passion Fruit Dome V

Strawberry chimichurri, toasted coconut.

Strawberry Tres Leches Shortcake V

Kahlua and chocolate fondue, white chocolate shavings, fresh raspberries.

Creme Brûlée Tart V

Classic vanilla custard, blueberry compote, ginger coulis.

Classic Key Lime Tart V

Brandied cream, blackberry syrup.

Chocolate Mousse Ring V

Cranberry and balsamic vinaigrette, dark chocolate shavings.

Signature Dark Cherry Misu V

Citrus mascarpone and red wine syrup.

ENTRÉES

CHOOSE ONE

Served with local and seasonal vegetables.

Chili Roasted Chicken Thigh AVG

Creamed corn, buttermilk mashed potatoes, baby carrots, thyme jus. **55.00 PP**

Molasses and Smoke Lacquered Filet of Salmon AVG

Creamed french lentils, root vegetables and tarragon caper cream. **57.00 PP**

Grilled Heritage Pork Chop AVG

Butternut puree, blue lake beans, cabernet jus, drunken blackberries. **56.00 PP**

Cast Seared New York Strip Steak AVG

Yukon gold potato stack, roasted forest mushrooms and sprouts, truffled demi glace. **70.00 PP**

Kale and Mushroom Ravioli VE AVG

Roasted forest mushrooms, blistered tomatoes, olive tapenade. **53.00 PP**

CHEF'S TABLE

Lunch buffets are served with fresh brewed iced tea and iced water.

Minimum of 50 guests

FEAST AND FARE

Assorted Artisan Rolls and Butter V

Baby Kale and Romaine Salad V AVG

Tomatoes, cucumbers, field berries, crumbled goat cheese, raspberry vinaigrette.

Cauliflower and Cucumber Salad V AVG

Garbanzo beans, golden raisins, kale, pomegranate seeds, fresh herb aioli.

Grilled Chili Roasted Chicken Thigh AVG

Baby sweet peppers, caramelized onion jus, pico de gallo.

Smoked Beef Brisket AVG

Classic burnt brisket ends, sauteed peppers, onions, cherry tomato, hickory scented jus.

Kale and Mushroom Ravioli VE AVG

Roasted forest mushrooms, blistered tomatoes, olives, garden vegetable broth.

Baby Gold Potatoes and Carrots VE AVG

Light harissa broth, fresh herbs.

Classic Strawberry Shortcake V

Lemon Bars V

64.00 PP

INNOVATOR'S TABLE

Assorted Artisan Rolls and Butter V

Baby Spinach Leaves and Frisee VE AVG

Orange segments, tomatoes, cucumbers, sliced red onion, champagne vinaigrette

Blue Lake Beans and Grains VE AVG

Quinoa, brown rice, edamame, chickpeas, california citrus and olive oil vinaigrette.

Cast Seared Salmon Filet AVG

Celery, onion and potatoes, hayes ranch chardonnay cream, fresh parsley and tarragon.

Slow Roasted Pork Shoulder AVG

Great northern beans, pineapple, natural pan juices, fresh cilantro.

Baked Sweet Potato Casserole VE AVG

Chickpeas, chopped kale, tomatoes, peppers, vegan cheese.

Baby Heirloom Carrots & Charred Sprouts VE AVG

Decadent Chocolate Mousse Cake V

Raspberry Bars, Buttered Oat Streusel V

63.00 PP

LEAF AND LADLE

Warm Garlic Breadsticks, Artisan Rolls & Butter V

SOUP - Choose 2

Butternut Squash and Apple Cider Bisq V AVG

Chipotle Roasted Sweet Potato Soup VE AVG

Chicken Tortilla Soup

Clam Chowder

SALADS

Seasonal Baby Greens VE AVG

Crisp garden vegetables, tomato, balsamic vinaigrette.

Caesar Salad V

Crisp romaine, cucumber, tomato, croutons, parmesan cheese, classic caesar dressing.

Tomato, Cucumber & Chickpea Salad VE AVG

Chopped kale, fresh herb vinaigrette.

Miniature Seasonal Fruit Tarts V

Assorted Fresh Baked Cookies V

62.00 PP

LEAF AND LADLE BUFFET ENHANCEMENTS:

Grilled Chicken On the Side (Attendant Required) 10.00 PP AVG

Assorted Premade Sandwiches (cut in half - up to 2 types) 15.00 PP

South of the Border Chicken Salad Wrap

Roasted corn, black beans, romaine lettuce, cilantro lime crema.

Roasted Turkey and Swiss Cheese Sandwich

Baby arugula, roasted peppers, dijon aioli, french baguette

Shaved Roast Beef and Jack Cheese Sandwich

Grilled Vegetable and Chickpea Wrap V

Red pepper hummus, feta cheese, spinach tortilla

V Vegetarian VE Vegan AVG Avoiding Gluten

LUNCH CHEF'S TABLE



BUILD YOUR OWN BOXED LUNCH

BOXED LUNCHES

Boxed lunches are served with kettle chips, bottled water or soft drink and whole fresh fruit.

Minimum of 50 to order

46.00 PP

SIDE SALADS

CHOOSE ONE

Heirloom Tomato & Baby Mozzarella Salad V

Kale, white balsamic and basil pesto.

Hot House Cucumber & Tomato Salad V AVG

Bell peppers, Kalamata olives, local feta cheese and fresh herb vinaigrette.

Local Blue Lake Beans & Grains Salad VE AVG

Chickpeas, quinoa, California EVOO, pecans, citrus and basil.

Sausalito Salad

Heirloom tomatoes, fresh mozzarella, pancetta, asparagus, crisp frisée and sherry vinaigrette.

DESSERTS

CHOOSE ONE

Fresh Baked Cookie V

Chocolate Brownie or Blondie V

Old Fashioned Doughnut V

Seasonal Fruit Bar V

Seasonal Santa Clara Truffle Collection V

+6.00 PP

Oaxacan Mexican Chocolate Macarons V

+6.00 PP

Local Apiary Honey & Lavender V

Shortbread Cookies +6.00 PP

ENTRÉE SALADS, SANDWICHES & WRAPS

CHOOSE UP TO 3

Santa Clara Cobb Salad

Roasted turkey, ham, cheddar, hard egg, baby greens, cucumber, tomato, croutons and ranch dressing.

Sesame Chicken Salad Wrap

Roasted chicken, carrots, celery, cabbage, edamame, scallions and whole wheat tortilla.

Italian Club Sandwich

Ham, salami, fresh mozzarella, roasted peppers, pesto aioli, iceberg lettuce and deli roll.

Hummus and Vegetable Wrap V

Kale, brussels slaw, baby spinach, roasted peppers, Swiss cheese, chickpeas, red onion and whole wheat tortilla.

Roast Beef & Aged Cheddar Cheese Sandwich

Horseradish cream cheese, roasted tomato, red onion and wild arugula on San Francisco sourdough.

Oven Roasted Turkey Sandwich

Cheddar cheese, lettuce, tomatoes, herb aioli, artisan roll.

Albacore Tuna Salad Sandwich

Celery, onion, dill pickle aioli, swiss cheese, fresh baked roll.

Green and Grain Bowl VE AVG

Brown rice, quinoa, blue lake and garbanzo beans, roasted yams, kale, dried fruits and seeds, california olive oil and citrus vinaigrette.

South of Santa Clara Bowl VE AVG

Black beans, avocado, tomato, cucumber, red onion, jalapeno, roasted peppers, chilled cilantro rice and crisp corn nuts.

(VE&GF inclusions: Kind Bar, Sea Salt Potato Chips)

HORS D'OEUVRES

Build a perfect reception from a variety of gourmet to classic signature dishes. Your choice of passed or displayed.

Fifty-piece minimum per item please. Wait staff at 175.00 each.

HOT PRESSED PERFECTION

Roasted Turkey & Jack Cheese Sandwich
Caramelized onion, stone ground mustard aioli. **7.50 EA**

Cuban Press Sandwich

Chili braised pork shoulder, sliced ham, swiss cheese and spicy pickles. **7.50 EA**

Four-Cheese Tomato Melt V

Pico de gallo, butter pastry crust. **7.50 EA**

Margerita Flatbread V

Arugula pesto, laura chenal fresh goat cheese & fig flatbread. **8.00 EA**

ROLLS

Korean BBQ Beef Fried Roll

With teriyaki sauce. **8.50 EA**

Tempura Surimi Roll

Sweet soy dipping sauce. **8.50 EA**

Peking Duck Fried Roll

Sweet chili dipping sauce. i sauce. **8.50 EA**

SINGLE SIP

Chilled Gazpacho Shot VE AVG

Cucumber salsa. **7.00 EA**

Curried Butternut Squash & Apple Bisque V AVG

Pumpkin seed pesto **7.50 EA**

Chipotle Roasted Sweet Potato Soup VE AVG

Sweet chili oil. **7.50 EA**

RETRO MINIS

Bacon Wrapped Dates & Apricots **7.00 EA**

Beef Wellington Bites

with horseradish cream. **8.00 EA**

Chicken Cordon Blue

Maple bacon, jalapeno and blue cheese dip. **8.00 EA**

Classic Shrimp Cocktail Served with cocktail sauce and lemon. **8.00 EA**

Vegetable Samosa V

With mango chutney. **7.50 EA**

EMPANADAS

Buffalo Chicken Empanada

Blue cheese dip. **8.00 EA**

Black Bean & Cheese Empanada V

Salsa verde. **7.50 EA**

Beef and Cilantro Empanada

Aji verde dip. **8.50 EA**

SMALL BITES

Guacamole Bites V

Fire roasted tomatillo salsa. **7.50 EA**

Sundried Tomato & Parmesan V

Ariancini **7.50 EA**

Anise Roasted Beet Tartare VE AVG

Olive puree, basil oil. **8.50 EA**

ALL BEEF BURGER BAR

Tavern-Style Classic

American cheese, pickles and our secret sauce. **8.50 EA**

Smokehouse Burger

Bacon, blue cheese and barbecue sauce. **8.50 EA**

Gourmet Burger

With truffle aioli and Gruyere cheese. **8.50 EA**

ROBATA GRILL

Ginger Chicken & Green Onion Brochette AVG

with a sweet chili sauce. **8.00 EA**

Chili Spiked Beef Satay AVG

Served with homemade chimichurri. **8.00 EA**

Bacon Wrapped Scallop Brochette

Marie rose dipping sauce. **8.50 PP**

COASTAL FAVORITES

Pan Seared Crab Cakes

With lemon aioli. **9.00 EA**

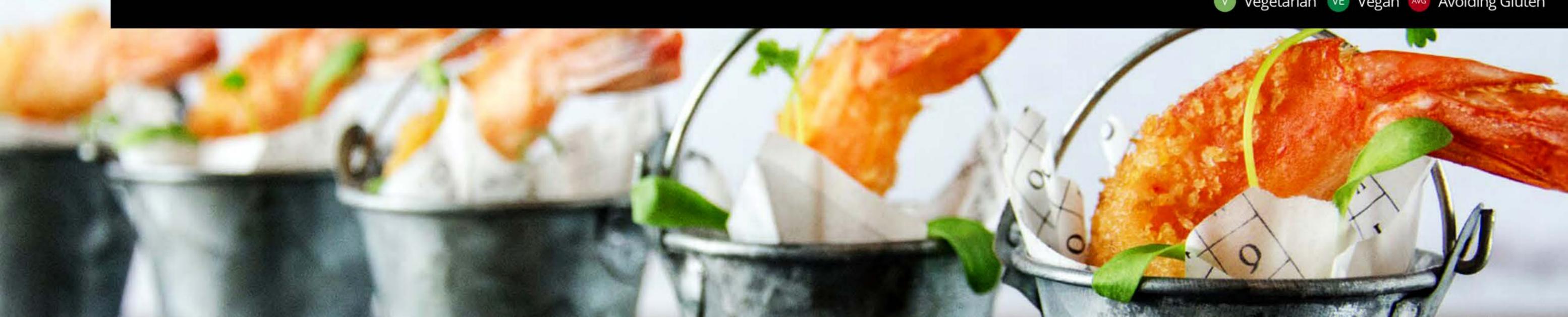
Peppered Ahi Tuna Canape

Wasabi caviar. **9.00 EA**

Smoked Salmon Tart

Truffle crema, capers, dill. **9.00 EA**

V Vegetarian VE Vegan AVG Avoiding Gluten





RECEPTION STATIONS

RECEPTION

Minimum of 50 to order

Chef attendants at 175.00 each based on the number of guaranteed guests.

DISPLAY STATIONS

CALIFORNIA CREAMERY TOUR V AVG

Samples of the great cheeses of our area accompanied by hearth baked breads, crackers, california olive oil, local honey and fresh fruit preserves. **18.00 PP**

ANTIPASTI AVG

Imported cured meats, cheeses, pickled vegetables and olives, warm artichoke fondue. Served with a variety of hearth baked breads, crackers and olives. **20.00 PP**

GARDEN FRESH VEGETABLE DISPLAY VE AVG

Buttermilk ranch dressing, local goat cheese and chive dip. **16.00 PP**

BUILD YOUR OWN BRUSCHETTA BAR V

Caramelized onions, roasted forest mushrooms and chili spiked tomato bruschettas, toasted sourdough crostini, shredded parmesan, crumbled local goat and blue cheese. **18.00 PP**

SMOKED SALMON DISPLAY AVG

Traditional hardwood smoked salmon and classic garnishes, hearth baked breads, crackers, smoked trout caviar, creme fraiche. **22.00 PP**

ACTION STATIONS *Attendant Required*

EAST BAY BBQ (Choose 2) AVG

Slow cooked beef barbacoa, achiote rubbed pork or hardwood smoked chicken. warm slider rolls, cabbage and apple slaw, pickles, local hot sauces, house made BBQ sauce. **25.00 PP**

MASHED POTATO BAR (Choose 2 Meat options)

Mashed yukon gold potatoes served with specialty ingredients:

- Braised beef short rib AVG with hayes ranch cabernet reduction
- Dungeness crab AVG with hayes ranch chardonnay and chive cream
- Achiote rubbed pork shoulder AVG with smoked jalapeno pan juices
- Blistered baby heirloom tomatoes and olives VE AVG
- Roasted forest mushrooms VE AVG with fresh herb oil and balsamic. **24.00 PP**

SANTA CLARA STREET TACOS

(Choose 2 Meat options)

- Slow cooked beef barbacoa
- Achiote rubbed pork
- Hardwood smoked chicken
- Blackened white fish
- Buffalo cauliflower

with warm flour tortillas, crisp fried tortilla chips, salsa verde, salsa rojo, guacamole and pico de gallo. **27.00 PP**

GOURMET MAC N' CHEESE

Cavatappi pasta in a white cheddar cheese sauce with crisp bacon bits, green onions, truffle oil, shaved parmesan cheese and toasted panko crumb. **20.00 PP**

CARVING STATIONS *Carver Required*

WHOLE ROASTED BEEF TENDERLOIN

Caramelized onion jam, whole grain mustard, horseradish cream, artisan rolls. **29.00 PP**

ARTISAN SAUSAGE TABLE

Artisan style sausages served with house recipe mustards, apple and jalapeño slaw and warm deli roll. **20.00 PP**

GREEN CHILI ROASTED BREAST OF TURKEY AVG

Fried plantains, tortilla chips, aji verde and pico de gallo. **18.00 PP**

GARLIC ROASTED BEEF STRIP LOIN

House made steak sauce, whole grain mustard, horseradish cream and artisan rolls. **24.00 PP**



DESIGN YOUR OWN DINNER

PLATED DINNERS

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course.

Minimum of 50 guests

SALADS

CHOOSE ONE

Served with artisan rolls and sweet butter.

Baby Bouquet of Greens V AVG

Field berries, whipped local goat cheese, pear tomato, champagne vinaigrette.

Cauliflower and Cucumber Salad V AVG

Garbanzo beans, golden raisins, kale, pomegranate seeds, fresh herb aioli.

Roasted Beet and Jicama Salad VE AVG

Peppered strawberries, spring flowers, seeds, and sundried cranberries, raspberry vinaigrette.

Mixed Grains and Greens VE AVG

Quinoa, green chickpeas, kale, edamame, french beans, tomato, cucumber, crisp frisee, citrus and olive oil vinaigrette.

DESSERTS

CHOOSE ONE

Mango, Coconut and Passion Fruit Dome V

Strawberry chimichurri, toasted coconut.

Strawberry Tres Leches Shortcake V

Kahlua and chocolate fondue, white chocolate shavings, fresh raspberries.

Crème Brûlée Tart V

Classic vanilla custard, blueberry compote, ginger coulis.

Classic Key Lime Tart V

Brandied cream, blackberry syrup.

Chocolate Mousse Ring V

Cranberry and balsamic vinaigrette, dark chocolate shavings.

Signature Dark Cherry Misu V

Citrus mascarpone and red wine syrup.

ENTRÉES

CHOOSE ONE

Served with local and seasonal vegetables.

Molasses Glazed Breast of Chicken AVG

Whole grains, roasted yams, garbanzo beans, butternut squash puree, natural au jus. **68.00 PP**

Agave Glazed Salmon AVG

Served over charred creamy bleu brussels, creamed potato, miniature vegetables, port wine glaze. **73.00 PP**

Cast Seared Filet of Sea Bass AVG

Garden vegetable caponata, red wine veal reduction. **73.00 PP**

Slow Braised Beef Short Rib AVG

Whipped gold potato and parsnip, tomato jam, hayes ranch cabernet reduction. **78.00 PP**

Cast Seared Beef Tenderloin AVG

Sweet potato puree, green beans, blistered tomato, agave and tequila glaze. **96.00 PP**

Crushed Corn Fritters VE AVG

Creamed corn, maple roasted baby carrots, pico de gallo. **60.00 PP**

Roasted Cauliflower VE AVG

Squash and coconut puree, quinoa, rice, kale, edamame, chickpeas, dried fruits and seeds. **60.00 PP**

Grilled Heritage Pork Chop AVG

Butternut puree, blue lake beans, cabernet jus, drunken blackberries. **66.00 PP**

SPECIALTY DESSERT STATIONS

All dessert stations require a chef attendant.

Minimum of 50 guests

Chef attendants at 175.00 each based on the number of guaranteed guests.

MESA MEXICANA V

Authentic mexican hot chocolate, warm churros, chili spiked double chocolate cookies and brownies. **18.00 PP**

ITALIAN VIENNESE SWEET TABLE V

Assorted miniature italian pastries, hand crafted citrus cannoli's, traditional almond biscotti and retro cake pops. **20.00 PP**

CLASSIC FRENCH SWEET TABLE V

Assorted miniature french pastries, tarts and individual artisan mousse cups. **20.00 PP**

GOURMET SUNDAE BAR V

Chocolate brownie and blondie bites, chocolate and vanilla ice cream, fruit flavored sorbet, ghirardelli dark chocolate sauce, caramel sauce, vanilla bean whipped cream and an assortment of sweet toppings. **24.00 PP**

DESSERT ENHANCEMENT: FRESH PRESSED ICED TREATS V PANINI STATION

(Subject to Availability)

Seasonal gelatos and sorbets, grilled to order in sweet bread roll with designer dipping sauces. **24.00 PP**

Featuring!

MINI PIE DESSERT STATION

Introducing Chef's Fresh Seasonal Mini Pies! Our delightful mini pies are crafted with the finest, freshest ingredients that highlight the best flavors of each season. Perfect for any occasion, these delicious treats offer a taste of homemade goodness in every bite. Indulge in the unique, seasonal varieties that Chef has specially curated to bring you a little piece of dessert heaven!

18.00 PP

FLAVORED SIGNATURE WATERS

California citrus, field berry & basil, exotic fruit and ginger & orange blossom honey.

62.00 GAL

MEXICAN HOT CHOCOLATE

Hot chocolate accompanied by cinnamon sugar, whipped cream and chocolate sauce.

115.00 GAL

THE EXPRESS COFFEE TABLE

Choice of 'CHANGE PLEASE COFFEE' regular coffee, decaf or assortment of hot teas.

115.00 GAL



Scan HERE to find out more

FRESH LEMONADE BAR

Blended with your favorite flavors of strawberry, watermelon and lemon-basil.

88.00 GAL

FRESH BREWED ICED TEA BAR

Country sweet and unsweetened served teas with fresh-cut lemons and simple syrup.

88.00 GAL

MINI SMOOTHIE BAR

Seasonal berries, melons and peaches. Hand-blended gems with sweet yogurt, fresh fruits and granola.

13.00 PP

ATTENDANT REQUIRED AT 175.00 EACH

JUICES

Individual fresh orange juice, cranberry juice and apple juice.

7.00 EA

INDIVIDUAL "NAKED" JUICES & SMOOTHIES

10.00 EA

ASSORTED SOFT DRINKS & BOTTLED WATER

6.00 EA

INDIVIDUAL ICED TEAS, COFFEE & COLD BREWS

10.00 EA

SPORT DRINKS

8.00 EA

ENERGY DRINK COLLECTION

10.00 EA

ELECTRIC WATER COOLER RENTAL

38.00 EA. | DAILY

FIVE GALLON SPRING WATER JUG

45.00 EA

V Vegetarian VE Vegan AVG Avoiding Gluten



BAR SERVICE

All bars require a bartender attendant at 175.00 ea for up to 4 hours, 50.00 per additional hour
(Minimum of \$500 in sales for an E-pay bar up to 4 hours, client to pay the difference if minimum is not met)

E-PAY BAR

(By the Glass)

Super Premium 15.00

Premium 14.00

House Wine 12.00

Craft / Imported Beer 10.00

Domestic Beer 9.00

Sparkling Water 7.00

Bottled Juice 7.00

Soda 6.00

Bottled Water 6.00

HOSTED BAR

(By the Glass)

Super Premium 14.00

Premium 13.00

House Wine 11.00

Craft / Imported Beer 9.00

Domestic Beer 8.00

Sparkling Water 7.00

Bottled Juice 7.00

Soda 6.00

Bottled Water 6.00

HOUSE WINE, (Btl) 48.00

Locally Sourced from Wente Vineyards

Cabernet Sauvignon, Chardonnay,
Sauvignon Blanc, Merlot

CHAMPAGNE, (Btl) 48.00

Mionetto Avantgarde Prosecco Brut

*Please check with your Catering Sales Manager for
Specialty Wines and Premium Cocktails*

(Subject to Availability at a Market Price)

BAR SELECTIONS



SERVICE CHARGE & ADMINISTRATIVE FEE

Please note that all food and beverage items are subject to a 15% Service Charge, and a separate 8% Administrative Fee, plus applicable sales tax. Only the Service Charge is distributed to service employees. No other fees or charges, including the Administrative Fee, represent tips or gratuities for employees, and no such fees or charges are distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion."

Prices are subject to change without prior notice.

CHARGES & FEES

