



CONTINENTAL BREAKFAST

Breakfast Buffets are offered up to 90 minutes Minimum of 15 guests

Continental Breakfast **38. per person**

Freshly Sliced Seasonal Fruit and Berries
Freshly Baked Pastries and Breakfast Breads
Sweet Butter, Honey and Fruit Preserves
Chilled Juices: Orange, Grapefruit and Cranberry Juice
Freshly Brewed Regular and Decaffeinated
Coffee Selection of LOT35 Teas

EL CAMINO REAL

This Spanish-inspired buffet creates an authentically local picture of San Jose. Named for the 600-mile road connecting California's Spanish Missions.

This meal is 55.per person and it includes:

Scrambled Eggs

Includes: corn tortilla, black beans, queso blanco, and salsa roja.

Rancho Style Breakfast Potatoes

Freshly Baked Pastries and Breakfast Breads

Chilled Juices

Orange, Grapefruit, and Cranberry Juice.

Freshly Brewed Regular and Decaffeinated Coffee Selection of LOT35 Teas

Freshly Sliced Seasonal Fruit and Berries

BREAKFAST BUFFETS

Minimum of 30 Guests

Includes Orange and Apple Juice, Regular and Decaf Coffee and Lot 35 Teas with Honey and Lemon

Yoga Fit

**49. per
person**

Chilled Fresh Fruit Salad, Garden Mint Low-Fat
Fruit Muffins, Zucchini Bread
Selection of Fruit and Low-Fat Yogurts
House-Made Granola, Reduced Fat, Skim or Soy
Milk
Steel-Cut Oatmeal, Raw Cane Sugar, California
Raisins, Cinnamon Sugar,
Ground Flax Seeds
Scrambled Egg Whites, Cherry Tomatoes,
Spinach, Herbs, Mushrooms

San Jose

**48. per
person**

Scrambled Eggs, Corn Tortilla Strips, Cheddar
Cheese, Salsa Roja
Breakfast Quesadilla, Tortillas, Eggs, Chorizo,
Jack Cheese
Latin Spiced Breakfast Potatoes
House-Made Guacamole and Salsa
Fruit Salad

San Mateo

**54. per
person**

Chilled Fresh Fruit Salad, Garden Mint
Selection of Individual Fruit and Low-Fat Yogurts
Scrambled Farm Fresh Eggs, Minced Herbs
Buttermilk Pancakes, Maple Syrup, Preserved
Lemon, Whipped Cream
Applewood Smoked Bacon, Chicken Apple
Sausage
Breakfast Potatoes, Bell Peppers, Herbs
Petite Muffins, Danishes, Croissants, Preserves,
Jams, Creamy Butter
NY Style Bagels, Whipped Cream Cheese

BREAKFAST BUFFET ENHANCEMENTS

All Breakfast Buffets are Priced for Two Hours. Additional 5. Per Person for Each Additional 30 Minutes.

Oatmeal Bar **9. per person**
Organic Steel-Cut Oatmeal, Flax Seeds, Sliced
Bananas, Sliced Almonds, Pecans, Walnuts,
Golden Raisins, Brown Sugar

Sliced Fresh Fruit **400. per platter**
(Serves 75 people)

Bake Shop **54. per dozen**
Cinnamon Buns, Croissants, Scones, Muffins,
Fruit Preserves

Assorted Flavored Bagels **50. per dozen**
Whipped Cream Cheese

Juice Bar **12. per person**
Fresh Apple, Carrot, Cranberry, Grapefruit,
Orange, Vegetable

Grab and Go **25. per person**
Includes 1 Bottled Juice, 1 Breakfast Pastry, 1
Fruit or Plain Yogurt, Side of Fruit Salad

Omelet Station **19. per person**
Asparagus, Cheddar, Bacon, Smoked Salmon,
Peppers, Green Onions, Tomatoes, Spinach

Breakfast Sandwich **96. per dozen**
Canadian Bacon, Scrambled Eggs, Cheddar,
English Muffin

*Chef Attendant Required, 275. Per 100 Guests,
Two Hours
Add seafood \$9 per person*

Chorizo and Egg Burrito **96. per dozen**
Chorizo, Scrambled Eggs, Cheddar, Tortilla

Breakfast Quesadilla **96. per dozen**
Scrambled Eggs, Black Beans, Cheddar

Vegetarian Breakfast Burrito **96. per dozen**
Scrambled Eggs, Sautéed Vegetables, Crème
Fraîche, Herbs

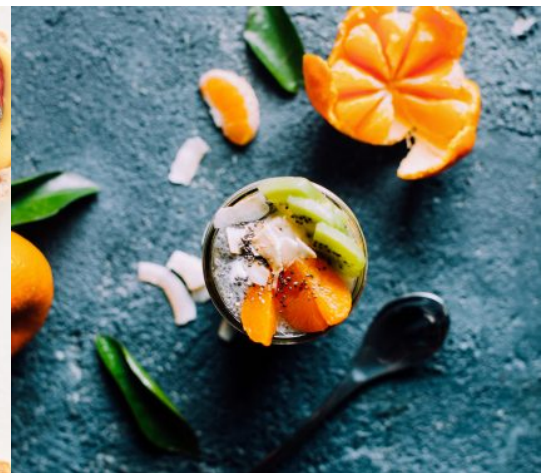
Assorted Dim Sum **25. per person**
Traditional Hand Made Cantonese Dim Sum,
Assortment of Flavors

Comes with an Assortment of Sauces

PLATED BREAKFASTS

Includes Orange Juice, Assorted Pastries, Jams, Butter, Regular and Decaf Coffee and Lot 35 Teas with Honey and Lemon

Classic	38. per person	Fairmont Fit	42. per person
Scrambled Eggs, Thyme Chicken Apple Sausage or Bacon, Breakfast Potatoes, Seasonal Vegetables		Scrambled Egg Whites, Cherry Tomatoes, Kale, Pomegranate Seeds, Turkey Bacon, Breakfast Potatoes, Seasonal Vegetables	
Diner Style Corned Beef Hash	42. per person	Smoked Salmon Benedict	44. per person
Poached Eggs, Cheddar, Horseradish Cream, Breakfast Potatoe, Seasonal Vegetables		Poached Eggs, Hollandaise, Seasonal Vegetables	
Seasonal Dungeness Crab Benedict	46. per person		
Poached Eggs, Cilantro Hollandaise, Seasonal Vegetables			



SIGNATURE BREAKS

Includes Regular and Decaf Coffee and Lot 35 Teas with Honey and Lemon. All Signature Breaks are for a 30 minute duration.

Jalisco

24. per person

Tricolor Tortilla Chips, House-Made Guacamole, Salsa, Grilled Chicken Quesadilla, Cinnamon Churros, Prickly Pear Lemonade, Iced Tea

Levi's® Stadium

24. per person

Soft Pretzels, Jalapeño-Cheddar Sauce, Cracker Jacks, Spicy Chicken Wings

Revive

24. per person

Wild Berry and Yogurt Smoothies, Orange Cranberry Panna Cotta, Carrot Ginger Macarons, Smoked California Almonds, Whole Roasted Pistachios, Granola Bars

Milk and Cookies

24. per person

Assorted House-Made Jumbo Cookies, Double Fudge Brownies, Mini Bundt Cakes, Colorful Mini Cupcakes, Chilled Whole Milk

Silicon Valley

24. per person

California Creamery Cheeses, Cured Meats Selection, Dried Fruits, Crackers, Mixed Citrus Cured Olives, Spinach and Artichoke Dip, Pita and Naan Bread

Mexicali Guacamole

24. per person

3 Authentically Local Specialty Guacamoles in Stone Mortars, Gluten Free Tortilla Chips, Cinnamon Horchata

Boba Bubble Tea

24. per person

Colorful Display of Assorted Tapioca Pearls, Jellies, Milk Infused Chinese Black Tea, Japanese Matcha (Customizable)

HOSPITALITY BREAKS

Includes Regular and Decaf Coffee and Lot 35 Teas with Honey and Lemon. All Hospitality Breaks are for a 30 Minute Duration.

Choose Any Two Items for 19.

Choose Any Three Items for 24.

Choose Any Four Items for 29.

Choose Any Five Items for 34.

SIGNATURE

Fresh Fruit Skewers

Lavender and Honey Yogurt Dip

Dried Fruits

White and Dark Chocolate Dipped Strawberries

Sliced Fruits and Berries

Fruit Smoothies

Banana Bread, Fruit Cake, Carrot Cake

House-Made Sugar Donuts

Chocolate, Caramel, Strawberry Dipping Sauces

SAVORY

Kettle Chips

Sea Salt or Black Pepper

Nature Valley Granola Bars

Wasabi Peas

Tricolor Tortilla Chips

House-Made Salsa and Guacamole

Mini Tea Sandwiches

Individual Baby Vegetable Crudité

Lemony Hummus or Buttermilk Dip

Pita Chips and Hummus

Custom Flavored Popcorn

Fresh Mozzarella

Avocado, Beefsteak Tomatoes, Tapenade,
Ciabatta Bread

Smoked Turkey Club

Bacon, Tomato, Lettuce, White Pullman Bread
(+2. Per Person)

Cubano

Mojo Rubbed Pork Shoulder, Ham, Crunchy
Pickles, Swiss, Mustard (+2. Per Person)

SWEET

Sweet

Chocolate Chip Cookies

Nut-Free Brownies

Kettle Corn

Caramel, Butter Popcorn

Crunchy Cinnamon

Churros

Chocolate Dip

Macaroons

S'mores

Cake Pop Symphony

Mini Chocolate Bars

Candy Shop



LUNCH TO-GO

All Accompanied with Gluten Free Lentil Salad or Fruit Salad, Choice of Brownie or Blondie, Chips, Bottle of Water (Gluten Free Sandwiches Available Upon Request).

Additional Service Charge of 7. Per Person Applies when Lunch-To-Go Meals are Enjoyed On-Site.

Santa Cruz

**44. per
person**

Seasonal Roasted Vegetables, Provolone, Basil Pesto, Spinach Tortilla

Los Gatos

**44. per
person**

Nitrate-Free Honey Ham, Gruyère, Sonoma Brinery Pickles, French Baguette

Monterey

**44. per
person**

Uncured Smoked Turkey Breast, Havarti, Chipotle Aioli, Sonoma Brinery Pickles, Focaccia Bread

Moscone

**44. per
person**

Salami, Prosciutto, Mozzarella, Sun-Dried Tomato Aioli, Pepperoncini, Ciabatta Roll

LUNCH BUFFETS

All Lunch Buffets Include Regular and Decaf Coffee, Lemonade or Iced Tea.

All Lunch Buffets are Priced for Two Hours. Additional 5. Per Person for Each Additional 30 Minutes. /p>

Wrap It Up

**67. per
person**

Chef's Soup of the Day
Artisan Bread Rolls, Creamery Butter
Tomato, Asparagus and Sweet Corn Salad,
Charred Lime and Cayenne Vinaigrette
Baby Organic Spinach, Smoked Bacon, Roasted
Pepper Dressing
Farfalle, Sun-Dried Tomato and Crunchy
Vegetable Salad, Basil Pesto Dressing
Chicken Caesar Wrap, Crispy Chicken Tenders,
Romaine Lettuce, Creamy Garlic Caesar
Dressing
Mediterranean Vegetable Wrap, Marinated
Artichoke, Onions, Peppers, Shredded Lettuce,
Feta, Jalapeño
and Cilantro Hummus
Turkey Wrap, Shaved Turkey Breast, Baby
Greens, Sun-Dried Cranberry Mayonnaise
Albacore Tuna Tortilla, Albacore Tuna and White
Bean Salad, Red Onion, Asiago, Spinach
Executive Pastry Chef's Homemade Sweet
Treats, Petite Desserts

Latin

**70. per
person**

Tortilla Soup, Cilantro, Queso Fresco
Stone Ground Tortilla Chips
Crisp Romaine Lettuce, Charred Corn, Smoked
Bacon Chipotle Buttermilk Dressing, Lime and
Cilantro Vinaigrette
Garlic and Lime Pulled Chicken Fajita
Carne Asada, Grilled Bell Peppers and Red
Onions, Warm Flour and Corn Tortillas
Armando's Salsa, Sour Cream, House-Made
Guacamole, Lime Wedges
Grated Jack and Cheddar Cheese, Shredded
Lettuce, Scallions, Pickled Jalapeños
Spanish Style Tomato-Cilantro Rice, Black
Beans
Cinnamon Sugar Rolled Churros, Tres Leches
Cake, Caramel Flan

Italian

**70. per
person**

Vegetarian Cannellini and Garbanzo Minestrone
Shredded Parmesan Cheese, Artisan Bread
Rolls
Spinach and Frisée Salad, Fennel, Tomatoes,
House-Made Dressings and Vinaigrettes
Pesto Roasted Zucchini, Grilled Asparagus,
Roasted Peppers, Radicchio
Wild Rice Salad, White Beans, Basil Pesto
Dressing
Free Range Chicken Cacciatore, Tomatoes,
Olives
Penne Pasta, Grilled Italian Sausage, Roasted
Bell Peppers, Artichokes, Sun-Dried Tomatoes
Tomato Risotto, Parmesan, Chili Flakes
Farmers Market Vegetables, Braised Broccoli
Rabe, Shaved Pecorino Cheese
Mini Cannoli, Tiramisu, Biscotti, Lemon Tart

Asian

**70. per
person**

Vegetable Hot and Sour Soup, Tofu, Scallions
Napa Cabbage and Mandarin Orange Slaw,
Tamari Dressing
Mixed Baby Field Greens, Fried Wonton, Sweet
Carrots, Wasabi Vinaigrette
Soba Noodle Salad, Asian Vegetables, Soy-
Sesame Dressing
Vegetable Spring Rolls, Plum and Sweet Chili
Dipping Sauces
Spicy Kung Pao Chicken, Celery, Dried Chili,
Roasted Peanuts
Hoisin Beef, Stir-Fry Vegetables
Steamed Rice
White Chocolate Yuzu Tartlets, Lucky Fortune
Cookies, Lychee Tapioca Cubed Fruit, Shredded
Coconut

THE CARVERY BOARD

70. Per Person

SOUPS (CHOOSE ONE)

Vegetable Minestrone

Soup of the Day

SALADS (CHOOSE TWO)

Chef's Pasta Salad

**Spinach and Romaine
Salad**

**Lemony Wild Rice,
Artichoke, Bell Peppers**

Caesar Salad

**Sliced Seasonal Fruit and
Berries**

ENTRÉES (CHOOSE THREE)

Salami and Coppa Ham

Provolone, Pepperoncini, Lettuce, Tomato,
Onion, Ciabatta

Roasted Turkey

Pesto Mayonnaise, Roasted Peppers, Focaccia

Grilled Vegetable Wrap

Chipotle Cream Cheese, Spinach Tortilla

Prosciutto, Brie and Fig

Jam

Olive Baguette

Portobello Mushroom

Rosemary Ricotta, Fire Roasted Bell Peppers

Grilled Chicken

Basil Pesto, Mozzarella, Arugula

Traditional Chicken

Waldorf

Granny Smith Apples, Walnuts, Ciabatta

SIDES (CHOOSE ONE)

Kettle Chips

Sweet Potato Fries

French Fries

Onion Rings

Cheesesteak

Peppers, Onions, Provolone, Sub Roll

Sustainably Farmed Tuna

Kalamata Olives, Lemon, Lettuce, Tomato,
Onion, Focaccia

Corned Beef Reuben

Sauerkraut, Rye

**Cucumber, Mozzarella,
Tomato and Olive****Tapenade**

Focaccia

**Roasted Vegetables and
Artichoke Tapenade**

Lettuce, Tomato, Onion, Focaccia

SWEETS (CHOOSE TWO)

Mini Apple Pie

S'mores

Snickerdoodles

Gluten-Free Brownies

CREATE YOUR OWN LUNCH BUFFET

All Buffets Include Assorted Fresh Baked Rolls, Regular and Decaf Coffee and Lot 35 Teas with Honey and Lemon.

Offered to Groups of 30 Guests or More. For Fewer Guests, Please Consult with our Culinary Team for a Custom Menu.

72. Per Person

SOUPS (CHOOSE ONE)

Carrot-Ginger Bisque

Chunky Clam Chowder

Tortilla with Cumin and Lime Soup

Chicken Noodle Soup

SALADS (CHOOSE TWO)

Harvest Lettuces

Shaved Root Cucumber, Carrots, Red Onions, Champagne Vinaigrette

Spinach and Romaine Salad

Chopped Eggs, Buttermilk Dressing, Croutons, Sun-Dried Tomatoes

Poached Chinese Chicken Salad

Carrots, Star Anise, Rice Wine Vinaigrette

Organic Lacinato Kale Mix

Grilled Fruit, Shaved Pecorino Romano, Champagne Vinaigrette

Little Ears Pasta Salad

Basil Pesto, English Peas, Gouda Crimson Quinoa Salad, Dried Fruits, Citrus Vinaigrette

Citrus Poached Beets

Italian Parsley, Red Onions, Crumbled Blue Cheese, Champagne Vinaigrette

ENTRÉES (CHOOSE TWO)

Seafood - Honey and Thyme Glazed Salmon

with Sautéed Pea Vines

Seafood - Cioppino Seafood Stew

with Tomatoes, Sourdough Croutons

Seafood - Grilled Sesame

SIDES (CHOOSE TWO)

Steamed Broccolini

with Eureka Ranch Lemon Oil, Parmesan

Roasted Asparagus

with Ricotta Salata

Simmered Seasonal Squash

with Cauliflower, Broccoli

Crusted Tilapia

with Scallions, Toasted Peanuts, Soy-Ginger
Vinaigrette

Seafood - Seared Corvina

with Mojo de Ajo, Veracruz Olive Caper Relish

Poultry - Herb Grilled**Chicken Breast**

with Caramelized Onions, Thyme Jus

Poultry - Red Wine Braised**Chicken**

with Bacon, Mushrooms, Parsley

Poultry - Buttermilk Fried**Chicken**

with Wasabi Aioli, Sesame Teriyaki

Poultry - Sliced Roasted**Turkey**

with Apple-Sage Gravy

Ranch - Roast Savory Pork**Loin**

with Cider Sage Jus

Ranch - 3-Pepper Dusted**Beef Sirloin**

with Balsamic Jus

Ranch - Olive Tapenade**Rubbed Lamb Shoulder**

with Mint-Pistachio Pesto

Earth - Braised Tofu

with Lentil Dhal

Earth - Roasted Vegetable**Cannelloni**

with Tomato Sauce

Earth - Shiitake and**Vegetable Fried Rice****Earth - Preserved Lemon****Risotto****Sautéed Crimini****Mushrooms**

with Green Beans, Herbs

Salsa Verde Roasted**Fingerling Potatoes****Soft Creamy Polenta**

White Cheddar

Earth - Chef's Choice

Pasta

with Saffron Tomato Sauce

SWEETS (CHOOSE THREE)

Almond Apricot Tart

Orange Honey Madeleine

Chocolate Caramel Terrine

Burnt Lemon Tart

Whimsical Cake Pops

Macaroons

**Chocolate Dipped
Strawberries**

Crème Brûlée

Valrhona Chocolate Tart

Fruit Salad

Sugar Free - Key Lime Pie

**Sugar Free - Individual
Cactus and Fruit Salsa**

Gluten Free - Crème Brûlée

**Gluten Free - Marshmallow
and Caramel Shooters**
with Pistachio Dust

PLATED LUNCH

All Plated Lunches Include Assorted Rolls, Soup or Salad, Entrée, Dessert, Coffee and Lot 35 Teas with Honey and Lemon.

Poultry Dishes Priced at 56. Per Person.

Seafood Dishes Priced at 64. Per Person.

Meat Dishes Priced at 72. Per Person.

Enjoy four courses or an appetizer for an \$14 additional per person.

SOUPS

Thai Lobster Bisque

Butternut Squash

Pepitas

Asian Chicken Consommé

Vegetables

Red Lentil Soup

Yogurt, Mint

SALADS

Petite Port Poached Pears

Frisée, Radicchio, Belgian Endive, House Vinaigrette

Warm Mozzarella Fritter

Heirloom Tomato, Arugula, Champagne Vinaigrette

Roquefort Caesar

Crumbled Blue Cheese, Chopped Egg, Garlic Croutons

Mâche and Frisée Salad

Oyster Mushrooms, Asparagus, Goat Cheese, House Vinaigrette

Smoked Salmon

Asparagus, Watercress, Egg, Capers, Champagne Vinaigrette

APPETIZERS

Lemon Risotto

Manchego Cheese

Wild Mushroom Ravioli

Gorgonzola Cream, Walnuts

Dungeness Crab Cakes

Fennel and Green Apple Slaw, Tarragon Aioli

Smoked Duck Breast

Port-Currant Syrup, Candied Carrot

POULTRY

Chicken in Puff Pastry

56. per person

Portobello Mushrooms, Tomato Risotto, Thyme Jus

Rosemary Crusted

56. per person

Chicken Breast

Goat Cheese Whipped Potatoes, Kalamata-Merlot Sauce

Fennel Rubbed Duck Breast

56. per person

Mustard Whipped Potatoes, Pomegranate Molasses

Spinach Stuffed Chicken Breast 56. per person
Fontina, Mushrooms, Rosemary Potatoes, Marsala Jus

Pan Roasted Chicken Breast 56. per person
Sweet Potato Purée, Chimichurri

SEAFOOD

Honey-Lavender Glazed Salmon 64. per person
Fingerling Potatoes, Lemon-Butter Emulsion

Grilled Loch Duart Salmon 64. per person
Beet Risotto, Tomato Essence

Roast Corvina 64. per person
Mustard Seed Whipped Potatoes, Tomato-Olive Relish

Striped Bass 64. per person
Carrot-Cumin Purée, Fire Roasted Tomatoes

Pan Roasted Seasonal Halibut 64. per person
Sautéed Sage Gnocchi, Triple-Cooked Garlic Cream

EARTH

Roast Vegetable Cannelloni

RANCH

Caramelized Braised Short Rib 72. per person
Pickled Ginger, Wasabi Whipped Potatoes, Braising Jus

Harissa Spiced Rack of Lamb 72. per person
Israeli Couscous, Tomato-Olive Compote

Grilled Filet Mignon 72. per person
Horseradish Whipped Potatoes, Select Mushrooms, Roast Shallot Jus

Grilled New York Steak 72. per person
Gratin Potatoes, Green Peppercorn Sauce

Carved Roast Beef Tenderloin 72. per person
Green Onion Whipped Potatoes, Truffle Jus

Grilled Flat Iron Steak 72. per person
Fingerling Potatoes, Fire Roasted Salsa

Double-Cut Pork Chop 72. per person
Creamy Polenta, Apricot-Sage Jus

SWEETS

Apple Tart Tatin
Goat Cheese Brûlée, Caramel Sauce

Tomato Concassé

Grilled Vegetable Strudel

Ricotta

**Eggplant and Zucchini
Rolls**

Pepper Coulis

Japanese Pumpkin Ravioli

Saffron-Tomato Sauce

Farro Risotto

**Riceless Butternut Squash
Risotto**

Oatmeal Florentine

Sandwich

Dark Chocolate Gelato, Fresh Berries

Black Currant French

Beignets

Lime Coulis, Cocoa Nibs

Verbena-Apricot

Semifreddo

Brown Butter Short Bread, Frangelico Chocolate
Sauce

Study of Caramel

Panna Cotta, Tart, Gelato

Chocolate

Praline, Chocolate Mousse, Macaroon

Roasted Pear

Wild Berrt Brûlée, Port Reduction (Sugar Free)

Gluten-Free Oatmeal

Florentine Sandwich

Dark Chocolate Gelato, Fresh Berries



A LA CARTE DISPLAYS

All Buffets are Priced for Two Hours. Additional 5. Per Person for Each Additional 30 Minutes.

California Creamery Cheese Board 740.

Select Cheeses from Local California Creameries, Dried Fruit, Nuts, Sliced Baguettes, Rosemary Crackers

(Serves Approximately 75 People)

Sliced Seasonal Fruits 400.

Fresh Melon, Grapes, Berries, Honey Yogurt

(Serves Approximately 75 People)

Baked Brie in Pastry 370.

Stuffed with Apricots and Nuts

(Serves Approximately 75 People)

Grilled Vegetable Antipasto 435.

Grilled Fennel, Asparagus, Mini Peppers, Marinated Artichoke Hearts, Country Olives, Sliced Salami, Sliced Coppa Ham, Sliced Provolone Cheese

(Serves Approximately 75 People)

Planter's Harvest Raw Crudité 380.

Select Seasonal Baby Vegetables, Rye Bread Soil, Herb Buttermilk Dip, Guacamole, Fire Roasted Pepper Salsa

(Serves Approximately 75 People)

House Cured and Smoked Scottish Loch Duart Salmon 355.

Chopped Onions, Capers, Lemons

(Serves Approximately 35 People)

Pepper Seared Beef Carpaccio 525.

Beef Tenderloin, Arugula, Shaved Parmesan, Capers, Mustard, California Ranch Extra Virgin Olive Oil

(Serves Approximately 75 People)

Mediterranean Station 390.

Roasted Mini Peppers, Stuffed Grape Leaves, Feta Cheese, Olives, Walnuts, Hummus, Baba Ghanoush, Pita Bread

(Serves Approximately 50 People)

Cured Meats **385.**

Sliced Prosciutto, Coppa Ham, Salami, Bresaola, Serrano Ham, Mixed Marinated Country Olives, Crostini, Lavash

(Serves Approximately 50 People)

Slider Bar **96. per dozen**

Short Rib, Truffle Bacon Relish
Seasonal Dungeness Crab Cake, Chipotle Aioli
Kobe Beef, Cheddar

Mashed Potato Bar **12. per person**

Yukon Gold and Sweet Potatoes, Apple Smoked Bacon, Cheddar Cheese, Sour Cream, Sautéed Mushrooms, Green Onions

(Minimum of 50 People)

Seafood Raw Bar **24. per person**

Seasonal Oysters On The Half Shell, Little Neck Clams, Alaskan King Crab Legs and Hangar One Vodka Cocktail Sauce, served on crushed ice and kelp

(Approximately 2-3 Pieces Per Person)

FOOD STATIONS

All Buffets are Priced for Two Hours. Additional 5. Per Person for Each Additional 30 Minutes. All Stations Excluding Monterey Seafood Boil can be Enhanced with Chef Attendant.

Chef Attendants: 200. Per Hour
Sushi Attendants: 350. Per Hour

Assorted Sushi Action Station 8. per piece
Sushi and Sashimi Made to Order, Traditional Japanese Condiments

(Minimum 100 Pieces)

Sautéed Jumbo Prawns 8. per piece
Fresh Herbs, Paso Robles Chardonnay, Garlic, Butter

Pasta Passion 14. per person
Mushroom Triangoli, Bowtie Pasta
Seafood Ravioli +3. per person
Fresh Herbs, Garlic, Pesto, Alfredo, Marinara

Mushroom Medley 17. per person
Portobello, Oyster, Shiitake, Clamshell, Garlic, Herbs, Brandy, Cream, Crostini

Mexicali Guacamole 24. per person
3 Authentically Local Specialty Guacamoles in Stone Mortars, Gluten-Free Tortilla Chips, Cinnamon Horchata

Slow Roasted Maple Glazed Pork Loin 320.
Apricot Jam
(Serves Approximately 35 People)

Beef Wellington 480.
Whole Tenderloin of Beef with Mushroom Duxelles Wrapped in Puff Pastry, Truffle Merlot Sauce
(Serves Approximately 30 People)

The Southern BBQ 380.
Slow Roasted BBQ Beef Brisket, Jalapeño Corn Muffins, BBQ Onion Relish, Horseradish Sauce
(Serves Approximately 50 People)

Roasted Turkey Breast 280.
Cranberry Sauce, Mustard, Mayonnaise, Mini Rolls
(Serves Approximately 25 People)

Monterey Seafood Boil 500.
Clam Chowder, Goldfish, Seafood Boil, Sourdough Rolls, Butter
(Serves Approximately 50 People)

Three Pepper Crusted New York Strip Loin 450.
Horseradish Cream, Gourmet Mustards, Mini Rolls
(Serves Approximately 40 People)

Baron of Beef 900.
Horseradish Cream, Gourmet Mustards, Mini Rolls
(Serves Approximately 175 People)

*Requires Chef Attendant

DESSERTS

All Buffets are Priced for Two Hours. Additional 5. Per Person for Each Additional 30 Minutes.

Viennese Table **17. per person**

Miniature Fruit Tarts, Petit Fours, Mousses, Éclairs, Profiteroles, Truffles, Assorted Cookies

Homestyle Dessert Buffet **16. per person**

Pies, Tarts, Cobblers, Cakes

Chocolate Fountain **18. per person**

Fresh Strawberries, Pound Cake, Miniature Cookies
White, Milk or Dark Chocolate

(Additional \$500 rental fee)

Playtime **25. per person**

Cake Pops, S'mores, Warm Bread Pudding, Mini Cupcakes, Caramel Apples, Fruit Jellies, Mini Pies

Tech Display **28. per person**

Live Action Liquid Nitrogen Ice Cream Station, 3 Flavors, Multiple Toppings, Colorful Mini Cones

(150 Guest Minimum)

Includes Chef Attendant, Set Up and Equipment Rental

Gelato Stand **28. per person**

Artisanal Sorbets and Gelatos (Selection of 6 Flavors)
Choice of Sugar Cones, Waffle Cones, Assorted Toppings

(30 Person Minimum)

S'mores Stations **8. per person**

Chocolate, Graham Crackers, Marshmallows

CANAPÉS

All Buffets are Priced for Two Hours. Additional 5. Per Person for Each Additional 30 Minutes.

Priced Per Dozen (Minimum Order of 2 Dozen Each)

COLD CANAPÉS

Tomato Basil Bruschetta	84. per dozen
Marinated Artichoke Bruschetta	84. per dozen
Minted Ricotta and Portobello Bruschetta	96. per dozen
Seasonal Dungeness Crab Louis Lettuce Cup	96. per dozen
Romaine-Carrot Spear Buttermilk Cup	72. per dozen
Lobster Melon Salad with Cucumber	96. per dozen
Seasonal Dungeness Crab and Watermelon Cube	96. per dozen
Smoked Salmon and Goat Cheese Crêpe Roulade	84. per dozen
Cured Salmon Pickled Red Onion, Boursin Toast	84. per dozen
Tuna Nicoise Kalamata Olive, Tomato	96. per dozen
Pineapple and Mint Gazpacho	60. per dozen
California Rolls Wasabi, Soy Sauce	96. per dozen
Smoked Chicken Cranberry-Celery Root Crostini	72. per dozen

HOT CANAPÉS

Chilled English Pea Soup Mint, Cress	72. per dozen
Garlic Chicken Quesadilla Armando's Salsa	84. per dozen
Teriyaki Glazed Chicken Skewers Coconut Raita	84. per dozen
Coconut Shrimp Lime Yogurt	108. per dozen
Mini Reuben Sandwiches	84. per dozen
Lobster Mac 'N Cheese	84. per dozen
Turkish Lamb Meatballs Spicy Tomato Dip	84. per dozen
Vegetable Samosa Mango Chutney	84. per dozen
Spanakopita Cucumber Yogurt	84. per dozen
Crunchy Chinese Spring Rolls Sweet Chili	84. per dozen
Spinach and Artichoke Flat Bread	84. per dozen
Grilled Baby Lamb Pops Mint Aioli	108. per dozen
Bacon Wrapped Scallops	108. per dozen

Korean Style BBQ Beef with Lettuce 84. per dozen

Vietnamese Style Prawn Hand Rolls 84. per dozen
Sriracha-Peanut Sauce

Gorgonzola and Grape Pops 72. per dozen

Tamarind-BBQ Glaze

Chorizo and Bacon Stuffed Dates 96. per dozen

Mini Beef Wellington 96. per dozen
Truffle Sauce

Seasonal Dungeness Crab Cake 96. per dozen
Lemony Rouille

Asian Pork Belly Slider 84. per dozen
Purple Cabbage Slaw

Short Rib Slider 84. per dozen
Truffle Bacon Relish

Braised Tofu Slider 84. per dozen

Korean Sesame Crusted Beef Skewer 84. per dozen



THE CARVERY BOARD

70. Per Person

SOUPS (CHOOSE ONE)

Vegetable Minestrone

Soup of the Day

SALADS (CHOOSE TWO)

Sliced Seasonal Fruit and Berries

Caesar Salad

Lemony Wild Rice, Artichoke, Bell Peppers

Spinach and Romaine Salad

Chef's Pasta Salad

ENTRÉES (CHOOSE THREE)

Corned Beef Reuben

Sauerkraut, Rye

Cheesesteak

Peppers, Onions, Provolone, Sub Roll

Grilled Chicken

Basil Pesto, Mozzarella, Arugula

Portobello Mushroom

SIDES (CHOOSE ONE)

Kettle Chips

French Fries

Sweet Potato Fries

Onion Rings

Rosemary Ricotta, Fire Roasted Bell Peppers

**Prosciutto, Brie and Fig
Jam**

Olive Baguette

Grilled Vegetable Wrap

Chipotle Cream Cheese, Spinach Tortilla

Roasted Turkey

Pesto Mayonnaise, Roasted Peppers, Focaccia

Salami and Coppa Ham

Provolone, Pepperoncini, Lettuce, Tomato,
Onion, Ciabatta

Sustainably Farmed Tuna

Kalamata Olives, Lemon, Lettuce, Tomato,
Onion, Focaccia

Traditional Chicken

Waldorf

Granny Smith Apples, Walnuts, Ciabatta

**Roasted Vegetables and
Artichoke Tapenade**

Lettuce, Tomato, Onion, Focaccia

**Cucumber, Mozzarella,
Tomato and Olive
Tapenade**

Focaccia

SWEETS (CHOOSE TWO)

Mini Apple Pie

S'mores

Snickerdoodles

Gluten-Free Brownies

CREATE YOUR OWN DINNER BUFFET

All Buffets Include Assorted Fresh Baked Rolls, Regular and Decaf Coffee and Lot 35 Teas with Honey and Lemon. Offered to Groups of 30 Guests or More. For Fewer Guests, Please Consult with our Culinary Team for a Custom Menu.

All Buffets are Priced for Two Hours. Additional 5. Per Person for Each Additional 30 Minutes.

89. Per Person.

SOUPS (CHOOSE ONE)

Carrot-Ginger Bisque

Chunky Clam Chowder

**Tortilla with Cumin and
Lime Soup**

Chicken Noodle Soup

SALADS (CHOOSE TWO)

Harvest Lettuces

Shaved Root Cucumber, Carrots, Red Onions,
Champagne Vinaigrette

**Spinach and Romaine
Salad**

Chopped Eggs, Buttermilk Dressing, Croutons,
Sun-Dried Tomatoes

**Poached Chinese Chicken
Salad**

Carrots, Star Anise, Rice Wine Vinaigrette

Organic Lacinato Kale Mix

Grilled Fruit, Shaved Pecorino Romano,
Champagne Vinaigrette

Little Ears Pasta Salad

Basil Pesto, English Peas, Gouda Crimson
Quinoa Salad, Dried Fruits, Citrus Vinaigrette

Citrus Poached Beets

Italian Parsley, Red Onions, Crumbled Blue
Cheese, Champagne Vinaigrette

ENTRÉES (CHOOSE THREE)

**Seafood - Honey and
Thyme Glazed Salmon**
with Sautéed Pea Vines

**Seafood - Cioppino
Seafood Stew**
with Tomatoes, Sourdough Croutons

SIDES (CHOOSE TWO)

Steamed Broccolini
with Eureka Ranch Lemon Oil, Parmesan

Roasted Asparagus
with Ricotta Salata

**Simmered Seasonal
Squash**

**Seafood - Grilled Sesame
Crusted Tilapia**

with Scallions, Toasted Peanuts, Soy-Ginger
Vinaigrette

Seafood - Seared Corvina

with Mojo de Ajo, Veracruz Olive Caper Relish

Poultry - Herb Grilled

Chicken Breast

with Caramelized Onions, Thyme Jus

Poultry - Red Wine Braised

Chicken

with Bacon, Mushrooms, Parsley

Poultry - Buttermilk Fried

Chicken

with Wasabi Aioli, Sesame Teriyaki

Poultry - Sliced Roasted

Turkey

with Apple-Sage Gravy

Ranch - Roast Savory Pork

Loin

with Cider Sage Jus

Ranch - 3-Pepper Dusted

Beef Sirloin

with Balsamic Jus

Ranch - Olive Tapenade

Rubbed Lamb Shoulder

with Mint-Pistachio Pesto

Earth - Braised Tofu

with Lentil Dhal

Earth - Roasted Vegetable

Cannelloni

with Tomato Sauce

Earth - Shiitake and

Vegetable Fried Rice

Earth - Preserved Lemon

Risotto

with Cauliflower, Broccoli

Sautéed Crimini

Mushrooms

with Green Beans, Herbs

Salsa Verde Roasted

Fingerling Potatoes

Soft Creamy Polenta

White Cheddar

Earth - Chef's Choice
Pasta
with Saffron Tomato Sauce

SWEETS (CHOOSE FOUR)

Almond Apricot Tart

Orange Honey Madeleine

Chocolate Caramel Terrine

Burnt Lemon Tart

Whimsical Cake Pops

Macaroons

**Chocolate Dipped
Strawberries**

Crème Brûlée

Valrhona Chocolate Tart

Fruit Salad

Sugar Free - Key Lime Pie

**Sugar Free - Individual
Cactus and Fruit Salsa**

Gluten Free - Crème Brûlée

**Gluten Free - Marshmallow
and Caramel Shooters**
with Pistachio Dust

PLATED DINNER

All Plated Dinners Include Assorted Rolls, Soup or Salad, Entrée, Dessert, Regular and Decaf Coffee and Lot 35 Teas with Honey and Lemon.

Poultry Dishes Priced at 74. Per Person.

Seafood Dishes Priced at 82. Per Person.

Meat Dishes Priced at 95. Per Person.

Enjoy Four Courses or an Appetizer for an Additional 14. Per Person.

SOUPS

Thai Lobster Bisque

Butternut Squash

Pepitas

Asian Chicken Consommé

Vegetables

Red Lentil Soup

Yogurt, Mint

SALADS

Petite Port Poached Pears

Frisée, Radicchio, Belgian Endive, House Vinaigrette

Warm Mozzarella Fritter

Heirloom Tomato, Arugula, Champagne Vinaigrette

Roquefort Caesar

Crumbled Blue Cheese, Chopped Egg, Garlic Croutons

Mâche and Frisée Salad

Oyster Mushrooms, Asparagus, Goat Cheese, House Vinaigrette

Smoked Salmon

Asparagus, Watercress, Egg, Capers, Champagne Vinaigrette

APPETIZERS

Lemon Risotto

Manchego Cheese

Wild Mushroom Ravioli

Gorgonzola Cream, Walnuts

Dungeness Crab Cakes

Fennel and Green Apple Slaw, Tarragon Aioli

Smoked Duck Breast

Port-Currant Syrup, Candied Carrot

POULTRY

Chicken in Puff Pastry

74. per person

Portobello Mushrooms, Tomato Risotto, Thyme Jus

Rosemary Crusted

74. per person

Chicken Breast

Goat Cheese Whipped Potatoes, Kalamata-Merlot Sauce

Fennel Rubbed Duck Breast

74. per person

Mustard Whipped Potatoes, Pomegranate Molasses

Spinach Stuffed Chicken Breast 74. per person
Fontina, Mushrooms, Rosemary Potatoes, Marsala Jus

Pan Roasted Chicken Breast 74. per person
Sweet Potato Purée, Chimichurri

SEAFOOD

Honey-Lavender Glazed Salmon 82. per person
Fingerling Potatoes, Lemon-Butter Emulsion

Grilled Loch Duart Salmon 82. per person
Beet Risotto, Tomato Essence

Roast Corvina 82. per person
Mustard Seed Whipped Potatoes, Tomato-Olive Relish

Striped Bass 82. per person
Carrot-Cumin Purée, Fire Roasted Tomatoes

Pan Roasted Seasonal Halibut 82. per person
Sautéed Sage Gnocchi, Triple-Cooked Garlic Cream

EARTH

Roast Vegetable Cannelloni

RANCH

Caramelized Braised Short Rib 95. per person
Pickled Ginger, Wasabi Whipped Potatoes, Braising Jus

Harissa Spiced Rack of Lamb 95. per person
Israeli Couscous, Tomato-Olive Compote

Grilled Filet Mignon 95. per person
Horseradish Whipped Potatoes, Select Mushrooms, Roast Shallot Jus

Grilled New York Steak 95. per person
Gratin Potatoes, Green Peppercorn Sauce

Carved Roast Beef Tenderloin 95. per person
Green Onion Whipped Potatoes, Truffle Jus

Grilled Flat Iron Steak 95. per person
Fingerling Potatoes, Fire Roasted Salsa

Double-Cut Pork Chop 95. per person
Creamy Polenta, Apricot-Sage Jus

SWEETS

Apple Tart Tatin
Goat Cheese Brûlée, Caramel Sauce

Tomato Concassé

Grilled Vegetable Strudel

Ricotta

**Eggplant and Zucchini
Rolls**

Pepper Coulis

Japanese Pumpkin Ravioli

Saffron-Tomato Sauce

Farro Risotto

**Riceless Butternut Squash
Risotto**

Oatmeal Florentine

Sandwich

Dark Chocolate Gelato, Fresh Berries

Black Currant French

Beignets

Lime Coulis, Cocoa Nibs

Verbena-Apricot

Semifreddo

Brown Butter Short Bread, Frangelico Chocolate
Sauce

Study of Caramel

Panna Cotta, Tart, Gelato

Chocolate

Praline, Chocolate Mousse, Macaroon

Roasted Pear

Wild Berrt Brûlée, Port Reduction (Sugar Free)

Gluten-Free Oatmeal

Florentine Sandwich

Dark Chocolate Gelato, Fresh Berries



A LA CARTE BEVERAGES

Royal Cup Coffee

125. per
gallon

The islands of the East Indies are legendary for their earthy, exotic coffee flavors. These hand-picked Arabica coffees are blended and customized for a well-balanced cup. Caffe Sumba is a strong, very heavy blend with almost smoky overtones. A great cup of coffee that will either wake you up or keep you awake!

Signature Fairmont Teas

125. per
gallon

Fresh Brewed Iced Tea

85. per gallon

Fresh Juice

85. per gallon

Lemonade with Cane Sugar

85. per gallon

Iced Coffee

125. per
gallon

Whole and Skim Milk (Per Quart)

20. each

Cranberry, Tomato, V-8 or Clamato Juice

6. each

Bottled Fairmont Still Water

6. each

Assorted Soft Drinks

6. each

Assorted Bottled Juice

6. each

Assorted Energy Drinks

7. each

Bottled Spring Water

7. each

Assorted Snapple Beverages

7. each

Vitamin Water

8. each

Limonata/Aranciata by San Pellegrino

8. each

Bottled Starbucks Iced

8. each

Red Bull Energy Drinks

8. each

Coffee

Sugar-Free and Regular

Tea's' Tea**8. each**

Green Tea, The Purest Iced Teas

Naked Fresh Fruit Smoothies**8. each****WINES**

250. Per Bar for a Maximum of 3 Hours. Additional Hours at 60. Per Hour.
 Cashier Fee of 30. Per Bar Per Hour.

BUBBLES

Mionetto, Prosecco 52. per bottle
 Italy

Moët & Chandon Imperial 120. per bottle
 France

Gloria Ferrer Brut 60. per bottle
 Sonoma CA

Chateau Ste. Michelle 42. per bottle
 Woodinville WA
 (House Wine)

Domaine Chandon Rose 75. per bottle
 Napa CA

Veuve Clicquot Yellow Label Brut 150. per bottle
 France

PINOT GRIGIO

Proverb 42. per bottle
 Modesto CA
 (House Wine)

Ferrari-Carano 55. per bottle
 Sonoma CA

Stellina di Notte 45. per bottle
 Italy

SAUVIGNON BLANC

Ponga 52. per bottle
 New Zealand

Whitehaven 55. per bottle
 New Zealand

Cakebread 80. per bottle
 Napa CA

Francis Coppola 45. per bottle
 Napa CA

CHARDONNAY

Gen F 44. per bottle
 Central Coast CA

Nobel Vines 50. per bottle
 Monterey CA

Sonoma-Cutrer 75. per bottle
 Sonoma CA

Ferrari Carano 85. per bottle
Sonoma CA

OTHER WHITES AND ROSÉS

Sokol Blosser Evolution 58. per bottle
Blend of 9 white grapes, Oregon

Treana, Marsanne - Viognier 60. per bottle
Central Coast CA

Rosehaven, Rosé 56. per bottle
North Coast CA

MERLOT

Napa Cellars 62. per bottle
Napa CA

Markham 70. per bottle
Napa CA

CABERNET SAUVIGNON

Proverb 42. per bottle
Modesto CA
(House Wine)

Gen F 44. per bottle
Central Coast CA

Nobel Vines 50. per bottle
Monterey CA

William Hill 70. per bottle
Napa CA

Chateau Ste. Michelle 85. per bottle
Woodinville WA

PINOT NOIR

Hahn 50. per bottle
Monterey CA

Coterie Cellars 70. per bottle
Santa Cruz Mountains CA

Z Alexander 85. per bottle
Monterey CA

Etude 95. per bottle
Napa CA

ZINFANDEL

Ravenswood 45. per bottle
Lodi CA

Michael David Earthquake Zin 70. per bottle
Lodi CA

OTHER REDS

Malbec 50. per bottle
Achual Ferrer Argentina

Tempranillo 75. per bottle
Numanthia Termes Spain

HOST BAR

Hosted Bar Prices are Subject to Service Charge and Sales Tax.

Bartender Fee of 250. Per Bar for 3 Hours. Additional Hours at 60. Per Hour.

Wine Steward Available for 40. Per Hour, Minimum of 4 Hours.

Cashier Fee of 30. Per Bar Per Hour.

Fairmont Fame	12. per drink	Craft Style	14. per drink
Finlandia Vodka		Hangar One Vodka	
Jack Daniel's Whiskey		Bulleit Bourbon	
Bacardi Silver Rum		Bacardi, Gold Rum	
Beefeater Gin		St George Terroir Gin	
Sauza Blue Agave Tequila		Herradura An?ejo Tequila	
The Famous Grouse Scotch		St. George Single Malt Whiskey	
Canadian Club Whiskey		Knob Creek Rye Whiskey	
Signature Brand	16. per drink	Beer — Imported & Micro Brews	7. per bottle
Grey Goose Vodka			
Maker's Mark Bourbon			
Bacardi Oakheart Rum			
Beefeater 24 Gin			
Patron Silver Tequila			
Highland Park 12 Whiskey			
Johnny Walker Black Label Scotch Whisky			
Beer — Domestic	6. per bottle	House Wine & Sparkling Wine	10. per glass
Red Bull Energy Drink	6. per can	Natural/Flavored Mineral Water	6. per can
Soft Drinks	6. per can		

CASH BAR

Cash Bar Prices are Inclusive of Service Charge and Sales Tax.

Bartender Fee of 250. Per Bar for 3 Hours. Additional Hours at 60. Per Hour.

Wine Steward Available for 40. Per Hour, Minimum of 4 Hours.

Cashier Fee of 30. Per Bar Per Hour.

Fairmont Fame	14. per drink	Craft Style	16. per drink
Finlandia Vodka		Hangar One Vodka	
Jack Daniel's Whiskey		Bulleit Bourbon	
Bacardi Silver Rum		Bacardi, Gold Rum	

Beefeater Gin
Sauza Blue Agave Tequila
The Famous Grouse Scotch
Canadian Club Whiskey

St George Terroir Gin
Herradura An?ejo Tequila
St. George Single Malt Whiskey
Knob Creek Rye Whiskey

Signature Brand 18. per drink

Grey Goose Vodka
Maker's Mark Bourbon
Bacardi Oakheart Rum
Beefeater 24 Gin
Patron Silver Tequila
Highland Park 12 Whiskey
Johnny Walker Black Label Scotch Whisky

Beer — Imported & Micro Brews 9. per bottle

Beer - Domestic 8. per bottle

Red Bull Energy Drink 7. per can

Soft Drinks 7. per can

House Wine & Sparkling Wine 12. per glass

Natural/Flavored Mineral Water 7. per bottle

PACKAGE BARS

Two Hour Packages. The Amount Charged Will be Based on Your Guaranteed Number of Guests or Actual Attendance if Higher Than the Guarantee.

Bartender Fee of 250. Per Bar for 3 Hours. Additional Hours at 60. Per Hour.

Wine Steward Available for 40. Per Hour, Minimum of 4 Hours.

Cashier Fee of 30. Per Bar Per Hour.

Beer and Wine Package 28. per person

Assorted Beer and Sommelier's Wine Selection

9. per person per additional consecutive hour

Fairmont Fame 34. per person

14. per person per additional consecutive hour

Finlandia Vodka
Jack Daniel's Whiskey
Bacardi Silver Rum
Beefeater Gin
Sauza Blue Agave Tequila
The Famous Grouse Scotch
Canadian Club Whiskey

Craft Style 40. per person

16. per person per additional consecutive hour

Signature Brand 44. per person

18. per person per additional consecutive hour

Hangar One Vodka
Bulleit Bourbon
Bacardi, Gold Rum
St George Terroir Gin
Herradura An?ejo Tequila
St. George Single Malt Whiskey
Knob Creek Rye Whiskey

Grey Goose Vodka
Maker's Mark Bourbon
Bacardi Oakheart Rum
Beefeater 24 Gin
Patron Silver Tequila
Highland Park 12 Whiskey
Johnny Walker Black Label Scotch Whisky