





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.

Seasonal Fresh Sliced Fruits & Driscoll's Field Berries

Juices Orange, apple and cranberry juice.

Hot Beverages Change Please coffee & assortment of hot teas.

30.00 PP

HEALTHY MORNING START

Wellness Muffin Selection

zucchini chia & pumpkin, morning glory and old fashioned bran.

Individual Low Fat Greek Style Yogurts

Seasonal Fresh Sliced Fruits & Field Berries

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

Juices Orange, apple and cranberry juice.

Hot Beverages Change Please coffee & assortment of hot teas.

33.00 PP

VALLEY BREAKFAST

Breakfast Breads Assortment of fresh baked breads and pastries.

Fresh Sliced Fruits & Driscoll's Field Berries

Farm Fresh Scrambled Eggs With Aged Cheddar Cheese & scallions

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

Roasted Gold Breakfast Potatoes With Caramelized Onions and Fresh Herbs.

Juices Orange, apple and cranberry juice.

Hot Beverages Change Please coffee & assortment of hot teas.

45.00 PP

FARM FRESH SCRAMBLED EGGS

CHOOSE ONE

Scrambled Cage Free Eggs

With aged cheddar cheese and scallions.

10.00 PP

Scrambled Egg Whites With wilted spinach 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 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

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

15.00 PP

CLASSIC QUICHE

CHOOSE ONE

Wilted Spinach & Tomato Quiche

Baked Egg Custard, Crisp Pastry Crust.

15.00 PP

Forest Mushroom and Leek Quiche

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

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

12.00 PP

Seasonal Overnight Oat Creations

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

12.00 PP

Vegetarian Vegan 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

Orchard apple and chia seed pudding.

Seasonal Fruit Salad

Crème fraiche, granola crumb.

Yogurt Parfait

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

ENTRÉES CHOOSE ONE

Bacon and Eggs

Farm fresh scrambled eggs, applewood smoked bacon, roasted gold breakfast potatoes. 45.00 PP

Roasted Tomato and Spinach Quiche

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

Chilaquiles

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

Miniature Tea Breads

Selection of fresh baked miniature loaves. Served with butter and fruit preserves. 65.00 DZ

Classic Breakfast Pastry Selection

Assorted danish, cinnamon buns and croissants. 65.00 DZ

Wellness Muffin Selection

Zucchini chia and pumpkin, morning glory and old fashioned bran. 65.00 DZ

Fresh Baked Scones

Mixed berry, orange cranberry, chocolate chunk with local honey & sweet butter 72.00 DZ

Assorted New York Style Bagels

with cream cheese. 65.00 DZ

Doughnuts Locally crafted. 65.00 DZ

Yogurts

Selection of individual fruit flavored low-fat yogurts. 84.00 DZ

Fresh Baked Fruit Filled Pop Tarts

Strawberry and cheese, blueberry and cheese. 72.00 DZ

Fresh Baked Savory Pop Tarts

Spinach, kale and cheese & jalapeno and cream cheese. 72.00 DZ

Fresh Sliced Seasonal Fruits and Berries

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

Seasonal Whole Fruit

Apples, bananas and local seasonal picks. 55.00 DZ

Whole Grain and Energy Bars

96.00 DZ

 Vegetarian  Vegan  Avoiding Gluten

A LA CARTE ITEMS



CLASSIC BREAKS

Menus for the meals between meals.

HUMMUS TRIO

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

Buttermilk ranch, local goat cheese and chive dip.

18.00 PP

HOUSE BAKED BAVARIAN PRETZELS

Honey mustard dip, jalapeno beer cheese sauce

80.00 DZ

SWEET & SALTY SNACK SELECTION

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

16.00 PP

HOUSE BAKED COOKIES

70.00 DZ

DOUBLE FUDGE BROWNIES OR BLONDIES

72.00 DZ

SEASONAL FRUIT BARS

72.00 DZ

OLD FASHIONED CUPCAKES

Double chocolate, red velvet, vanilla bean, peanut butter

70.00 DZ

HAGEN DAZS ICE CREAM BARS

96.00 DZ

BREAK STATIONS

Minimum of 50 to order

CHIPS & DIPS

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

16.00 PP

MESA MEXICANA

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

20.00 PP

ITALIAN VIENNESE SWEET TABLE

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

22.00 PP

CLASSIC FRENCH SWEET TABLE

Assorted miniature french pastries, tarts and sliced seasonal fruits.

21.00 PP

THE CANDY JAR

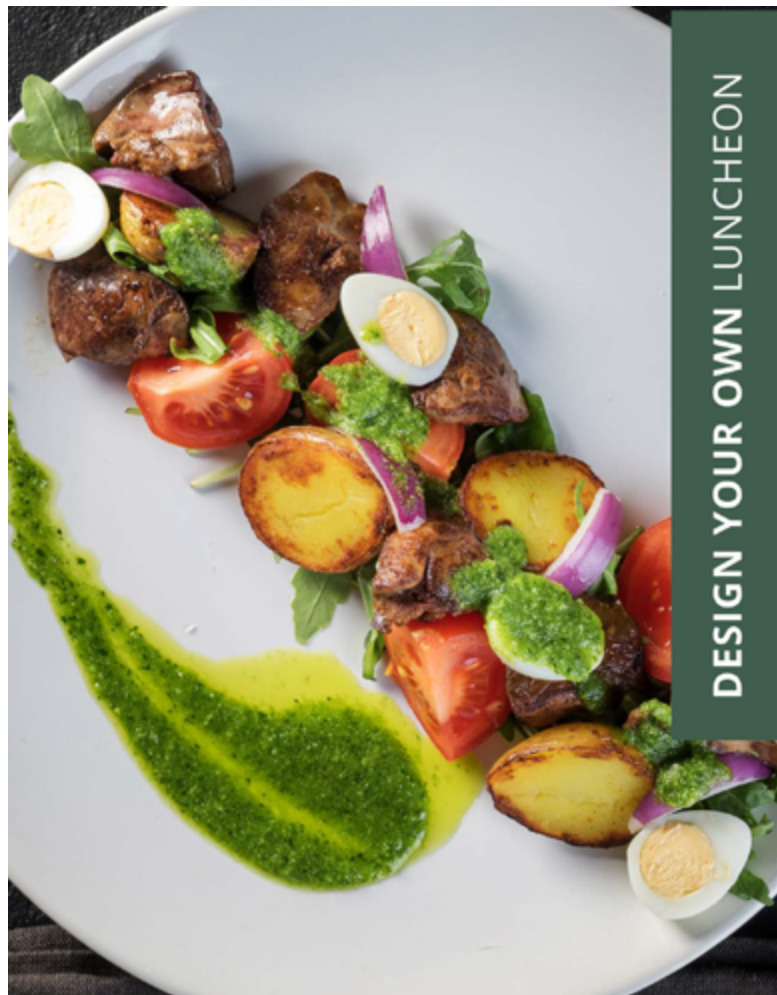
Assortment of small candies.

15.00 PP

 Vegetarian  Vegan  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

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

Cauliflower and Cucumber Salad

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

Roasted Beet and Jicama Salad

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

Mixed Grains and Greens

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

DESSERTS

CHOOSE ONE

Mango, Coconut and Passion Fruit Dome

Strawberry chimichurri, toasted coconut.

Strawberry Tres Leches Shortcake

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

Crème Brûlée Tart

Classic vanilla custard, blueberry compote, ginger coulis.

Classic Key Lime Tart

Brandied cream, blackberry syrup.

Chocolate Mousse Ring

Cranberry and balsamic vinaigrette, dark chocolate shavings.

Signature Dark Cherry Misu

Citrus mascarpone and red wine syrup.

ENTRÉES

CHOOSE ONE

Served with local and seasonal vegetables.

Chili Roasted Chicken Thigh

Creamed corn, buttermilk mashed potatoes, baby carrots, thyme jus. \$8.00 PP

Molasses and Smoke Lacquered Filet of Salmon

Creamed french lentils, root vegetables and tarragon caper cream. \$9.00 PP

Grilled Heritage Pork Chop

Butternut puree, blue lake beans, cabernet jus, drunken blackberries. \$9.00 PP

Slow Braised Beef Short Ribs

Yukon gold potato stack, roasted forest mushrooms and sprouts, truffled demi glace. \$5.00 PP

Kale and Mushroom Ravioli

Roasted forest mushrooms, blistered tomatoes, olive tapenade. \$6.00 PP

"Please note that side dishes for plated meals and Chef's tables are subject to change based on seasonality."

Vegetarian Vegan Avoiding Gluten

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 
Baby Kale and Romaine Salad 
 Tomatoes, cucumbers, field berries, crumbled goat cheese, raspberry vinaigrette.
Cauliflower and Cucumber Salad 
 Garbanzo beans, golden raisins, kale, pomegranate seeds, fresh herb aioli.
Grilled Chili Roasted Chicken Thigh 
 Baby sweet peppers, caramelized onion jus, pico de gallo.
Smoked Beef Brisket 
 Classic burnt brisket ends, sauteed peppers, onions, cherry tomato, hickory scented jus.
Kale and Mushroom Ravioli 
 Roasted forest mushrooms, blistered tomatoes, olives, garden vegetable broth.
Baby Gold Potatoes and Carrots 
 Light harissa broth, fresh herbs.
Classic Strawberry Shortcake 
Lemon Bars 
69.00 PP

INNOVATOR'S TABLE

Assorted Artisan Rolls and Butter 
Baby Spinach Leaves and Frisée 
 Orange segments, tomatoes, cucumbers, sliced red onion, champagne vinaigrette.
Blue Lake Beans and Grains 
 Quinoa, brown rice, edamame, chickpeas, california citrus and olive oil vinaigrette.
Cast Seared Salmon Filet 
 Celery, onion and potatoes, hayes ranch chardonnay cream, fresh parsley and tarragon.
Slow Roasted Pork Shoulder 
 Great northern beans, pineapple, natural pan juices, fresh cilantro.
Baked Sweet Potato Casserole 
 Chickpeas, chopped kale, tomatoes, peppers, vegan cheese.
Baby Heirloom Carrots & Charred Sprouts 
Decadent Chocolate Mousse Cake 
Raspberry Bars, Buttered Oat Streusel 
68.00 PP

LEAF AND LADLE

Warm Garlic Breadsticks, Artisan Rolls & Butter 
 SOUP - Choose 2
 Butternut Squash and Apple Cider Bisq 
 Chipotle Roasted Sweet Potato Soup 
 Chicken Tortilla Soup
 Clam Chowder
 SALADS
 Seasonal Baby Greens 
 Crisp garden vegetables, tomato, balsamic vinaigrette.
 Caesar Salad 
 Crisp romaine, cucumber, tomato, croutons, parmesan cheese, classic caesar dressing.
 Tomato, Cucumber & Chickpea Salad 
 Chopped kale, fresh herb vinaigrette.
 Miniature Seasonal Fruit Tarts 
 Assorted Fresh Baked Cookies 
65.00 PP

LEAF AND LADLE BUFFET ENHANCEMENTS:

Grilled Chicken On the Side (Attendant Required) **10.00 PP** 
 Assorted Premade Sandwiches (cut in half - up to 2 types) **18.00 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 
 Red pepper hummus, feta cheese, spinach tortilla

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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

\$2.00 PP

SIDE SALADS

CHOOSE ONE

Heirloom Tomato & Baby Mozzarella Salad ✓
Kale, white balsamic and basil pesto.

Hot House Cucumber & Tomato Salad ✓ ✗
Bell peppers, Kalamata olives, local feta cheese and fresh herb vinaigrette.

Local Blue Lake Beans & Grains Salad ✓ ✗
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 ✓

Chocolate Brownie or Blondie ✓

Old Fashioned Doughnut ✓

Seasonal Fruit Bar ✓

Seasonal Santa Clara Truffle Collection ✓

+6.00 PP

Oaxacan Mexican Chocolate Macaroons ✓

+6.00 PP

Local Apiary Honey & Lavender ✓

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 ✓

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 ✓ ✗

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 ✓ ✗

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

(MEAT inclusions: Fresh Fruit Cup, Sea Salt Potato Chips)

✓ Vegetarian ✗ Vegan ✗ Avoiding Gluten

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 185.00 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 
Pico de gallo, butter pastry crust. 7.50 EA
Margherita Flatbread Arugula pesto, laura
chenel 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. 1 sauce. 8.50 EA

SINGLE SIP

Chilled Gazpacho Shot  
Cucumber salsa. 7.00 EA
Curried Butternut Squash & Apple Bisque  
Pumpkin seed pesto 7.50 EA
Chipotle Roasted Sweet Potato Soup  
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 
With mango chutney. 7.50 EA

EMPANADAS

Buffalo Chicken Empanada
Blue cheese dip. 8.00 EA
Black Bean & Cheese Empanada 
Salsa verde. 7.50 EA
Beef and Cilantro Empanada
Aji verde dip. 8.50 EA

SMALL BITES

Guacamole Bites 
Fire roasted tomatillo salsa. 7.50 EA
Sundried Tomato & Parmesan
Arancini 7.50 EA
Anise Roasted Beet Tartare  
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 
with a sweet chili sauce. 8.00 EA
Chili Spiked Beef Satay 
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

 Vegetarian  Vegan  Avoiding Gluten





RECEPTION STATIONS

RECEPTION

Minimum of 50 to order
 Chef attendants at 185.00 each based on the number of guaranteed guests.

DISPLAY STATIONS

CALIFORNIA CREAMERY TOUR VE MG
 Samples of the great cheeses of our area accompanied by hearth baked breads, crackers, california olive oil, local honey and fresh fruit preserves. 20.00 PP

ANTIPASTI

MG
 Imported cured meats, cheeses, pickled vegetables and olives, warm artichoke fondue. Served with a variety of hearth baked breads, crackers and olives. 26.00 PP

GARDEN FRESH VEGETABLE DISPLAY

VE MG
 Buttermilk ranch dressing, local goat cheese and chive dip. 18.00 PP

BUILD YOUR OWN BRUSCHETTA BAR

VE
 Caramelized onions, roasted forest mushrooms and chili spiked tomato bruschettas, toasted sourdough crostini, shredded parmesan, crumbled local goat and blue cheese. 22.00 PP

SMOKED SALMON DISPLAY

MG
 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)

MG
 Slow cooked beef barbacoa, achote rubbed pork or hardwood smoked chicken, warm slider rolls, cabbage and apple slaw, pickles, local hot sauces, house made BBQ sauce. 27.00 PP

MASHED POTATO BAR (Choose 2 Meat options)

Mashed yukon gold potatoes served with specialty ingredients:

- Braised beef short rib MG with hayes ranch cabernet reduction
- Dungeness crab MG with hayes ranch chardonnay and chive cream
- Achote rubbed pork shoulder MG with smoked jalapeno pan juices
- Blistered baby heirloom tomatoes and olives VE MG
- Roasted forest mushrooms VE MG with fresh herb oil and balsamic. 26.00 PP

SANTA CLARA STREET TACOS

(Choose 2 Meat options)

- Slow cooked beef barbacoa
 - Achote 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. 28.00 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. 22.00 PP

CARVING STATIONS Carver Required

WHOLE ROASTED BEEF TENDERLOIN

Caramelized onion jam, whole grain mustard, horseradish cream, artisan rolls. 31.00 PP

ARTISAN SAUSAGE TABLE

Artisan style sausages served with house recipe mustards, apple and jalapeño slaw and warm deli roll. 21.00 PP

GREEN CHILI ROASTED BREAST OF TURKEY

MG
 Fried plantains, tortilla chips, aji verde and pico de gallo. 20.00 PP

GARLIC ROASTED BEEF STRIP LOIN

House made steak sauce, whole grain mustard, horseradish cream and artisan rolls. 28.00 PP

VE Vegetarian VE Vegan MG Avoiding Gluten



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  

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

Cauliflower and Cucumber Salad  

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

Roasted Beet and Jicama Salad  

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

Mixed Grains and Greens  

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

DESSERTS

CHOOSE ONE

Mango, Coconut and Passion Fruit Dome 

Strawberry chimichuri, toasted coconut.

Strawberry Tres Leches Shortcake 

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

Creme Brûlée Tart 

Classic vanilla custard, blueberry compote, ginger coulis.

Classic Key Lime Tart 

Brandied cream, blackberry syrup.

Chocolate Mousse Ring 

Cranberry and balsamic vinaigrette, dark chocolate shavings.

Signature Dark Cherry Miso 

Citrus mascarpone and red wine syrup.

ENTRÉES

CHOOSE ONE

Served with local and seasonal vegetables.

Molasses Glazed Breast of Chicken 

Whole grains, roasted yams, garbanzo beans, butternut squash puree, natural au jus. 72.00 PP

Agave Glazed Salmon 

Served over charred creamy bleu brussels, creamed potato, miniature vegetables, port wine glaze. 77.00 PP

Cast Seared Filet of Sea Bass 

Garden vegetable caponata, red wine veal reduction. 77.00 PP

Slow Braised Beef Short Rib 

Whipped gold potato and parsnip, tomato jam, hayes ranch cabernet reduction. 82.00 PP

Cast Seared Beef Tenderloin 

Sweet potato puree, green beans, blistered tomato, agave and tequila glaze. 101.00 PP

Crushed Corn Fritters  

Creamed corn, maple roasted baby carrots, pico de gallo. 63.00 PP

Roasted Cauliflower  

Squash and coconut puree, quinoa, rice, kale, edamame, chickpeas, dried fruits and seeds. 63.00 PP

Grilled Heritage Pork Chop 

Butternut puree, blue lake beans, cabernet jus, drunken blackberries. 70.00 PP

Please note that side dishes for plated meals and Chef's tables are subject to change based on seasonality.

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SPECIALTY DESSERT STATIONS

All dessert stations require a chef attendant.

Minimum of 50 guests

Chef attendants at 185.00 each based on the number of guaranteed guests.

MESA MEXICANA

Authentic Mexican hot chocolate, warm churros, chili spiked double chocolate cookies and brownies. 20.00 PP

ITALIAN VIENNESE SWEET TABLE

Assorted miniature Italian pastries, hand crafted citrus cannolis, traditional almond biscotti and retro cake pops. 22.00 PP

GOURMET SUNDAE BAR

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

CLASSIC FRENCH SWEET TABLE

Assorted miniature French pastries, tarts and individual artisan mousse cups. 21.00 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

FRESH LEMONADE BAR

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

88.00 GAL

FRESH BREWED ICED TEA BAR

Country Sweet Or 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 185.00 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

40.00 EA. | DAILY

FIVE GALLON SPRING WATER JUG

48.00 EA

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BEVERAGE SELECTIONS



BAR SERVICE

All bars require a bartender attendant at 185.00 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

