

# Welcome

As the San Jose Convention and Cultural Facilities exclusive in-house caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and a superb selection of menus that can be customized to any event or special occasion.

Whether it's a casual brunch for 100, an elegant sit-down dinner for 500 or a banquet for 1200 featuring vibrant international cuisine, Centerplate's team of culinary wizards will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests.

From first course to last, Centerplate and the San Jose Convention and Cultural Facilities are totally committed to providing the very finest food and beverage experience.

**PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.**



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## **PAYMENT POLICY**

### **For Meetings**

A 75% deposit and signed Food and Beverage contract is due 30 days prior to your event. The remaining balance is due 72 hours prior to the opening of the show. All money due to Centerplate will begin to accrue 1.5% interest from the date of the invoice for all sums over 30 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the client.

### **For Social Events**

A 25% deposit is required upon signing of the contract. An additional deposit of 50% of the total estimated food and beverage is required 30 days prior to the event. The balance of payment is required 72 hours prior to the event by cashier's check or credit card. Any additional charges incurred during the function will be due on completion of the event.

### **Guarantees**

Three (3) business days prior to your function (Monday through Friday), please advise the Catering Office of the exact number of guests attending. This number will constitute the guarantee, not subject to reduction, and charges will be made accordingly. The Food and Beverage Department will provide meals for 5% over the guarantee, up to a maximum of 30 meals. If no guarantee is received at the appropriate time, the expected attendance will be used as the guarantee. If the final guarantee is less than 66% of the originally proposed guarantee, a 5% price increase will apply to the final guarantee. The Food and Beverage Department reserves the right to move groups to a more suitable room if the guarantee differs from the expected attendance. In such cases, the client will be notified in advance. Orders placed within 3 business days will be subject to an additional 10% fee.

### **Prices**

Prices will be guaranteed three (3) months prior to the event.

### **Specialty Events**

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus not in our guide. Your Catering Sales Manager will work with you to design menus that are creatively and logistically appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to orchestrate such events.

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## **CHINA SERVICE**

All food and beverage events at the San Jose Convention and Cultural Facilities, with the exception of plated meals, are accompanied by high-grade disposable ware. However, if china is a necessity, the following fees will be applied: Breakfast, Lunch, Receptions and Dinners: \$2.00 per person per meal period. Refreshment or Coffee Breaks: \$1.00 per person per break.

## **CANCELLATION POLICY**

In the event the function is cancelled within 30 days of the event, the deposit will not be returned. Within 30 days to six months, a refund of the deposit will be based on the viability of re-selling the space. Outside of six months, the deposit will be fully refunded. Full charges will be applied to cancellation of meals received within 72 hours prior to the function.

## **TAXES AND SERVICE CHARGES**

The applicable California sales tax will apply to all food, beverage, labor, equipment rentals and service charges. A 20% service charge will apply to all food, beverage and labor charges.

## **THEME DECOR**

A variety of decor items and theme packages are available to enhance the atmosphere of your banquet room. Our professional catering personnel will be pleased to assist with planning and arranging for these additions to your event.

## **SECURITY**

At the discretion of the San Jose Convention & Cultural Facilities, in order to maintain adequate security measures, you may be required to provide security for certain functions including but not limited to Proms, Homecomings, Dances, etc. Security personnel will be at the sole expense of the client. Please consult your Catering Manager for details.

## **HOLIDAYS**

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following holidays: New Year's Eve, New Year's Day, Easter, Mother's Day, President's Day, Cesar Chavez Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

## **SERVICE TIMES**

Breakfast and lunch – two (2) hours maximum service time  
Dinner – four (4) hours maximum service time.

## **DELAYED SERVICE**

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

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## A LA CARTE COFFEE AND BEVERAGE SERVICE

**Freshly Brewed Coffee, Decaf Coffee and a Range of Imported Teas \$48**

By the gallon

**Upgrade to Starbucks Coffee – Verona or Equivalent Blend \$64**

By the gallon

**Individual Milk Service \$2**

Half Pint of 2% or Skim

**Fruit Punch \$34**

By the gallon

**Lemonade \$34**

By the gallon

**Fresh-Brewed Iced Tea \$34**

By the gallon

**Assorted Fruit Juices \$3 each**

By the individual bottle

**Assorted Mineral Waters \$3 each**

**Assorted Soda \$3 each**

**Bottled Spring Water \$3 each**

**Starbucks® Frappuccino \$3.75 each**

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## A LA CARTE FROM THE BAKERY AND PANTRY

**Assorted Gourmet Muffins \$35**

By the dozen

**Assorted Fruit Danish \$34**

By the dozen

**Assorted Breakfast Breads \$35**

By the loaf

Banana, Nut or Carrot

**Freshly Baked Cinnamon Rolls \$36**

By the dozen

**Fresh Butter Croissants \$35**

By the dozen

**Chocolate Croissants \$37**

By the dozen

**Assorted Bagels \$36**

By the dozen

**Selection of Donuts \$34**

By the dozen

**Fresh Fruit Turnovers \$32**

By the dozen

**Assorted Granola Bars \$26**

By the dozen

**Freshly Baked Gourmet Cookies \$32**

By the dozen

**Double Chocolate Brownies with Walnuts \$32**

By the dozen

**Assorted Italian Biscotti \$32**

By the dozen

**Chocolate Covered Strawberries \$40**

By the dozen

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## A LA CARTE FROM THE BAKERY AND PANTRY

**Whole Fresh Fruit \$26**

By the dozen

**Power Bars \$36**

By the dozen

**Assorted Ice Cream Novelties \$30**

By the dozen

**Assorted Petite Individual Cheesecakes \$40**

By the dozen

**Assorted Deluxe Chocolate Truffles \$40**

By the dozen

**Premium Petite French Pastries \$40**

By the dozen

**Assorted Candy Bars \$33**

By the dozen

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## CONTINENTAL BREAKFAST

Minimum order 25 guests.

### **A Fresh Start Continental \$14.50 per guest**

Sliced fresh fruits and seasonal berries  
Selected breakfast breads and pastries  
Butter and preserves  
Chilled juices  
Freshly brewed coffee, decaffeinated coffee and hot teas

### **The Programmer's Breakfast \$22 per guest**

Selection of muffins and pastries  
Butter and preserves  
Chilled juices  
Scrambled eggs  
Country-style sausage and extra lean bacon  
Hash brown potatoes  
Sliced fresh fruits and seasonal berries  
Freshly brewed coffee, decaffeinated coffee and hot teas

### **A Healthy Alternative \$16 per guest**

Chilled juices  
Selected low fat yogurts  
Toasted granola  
Sun-dried fruits  
Reduced fat muffins and bran muffins  
Sliced fresh fruits and seasonal berries  
Freshly brewed coffee, decaffeinated coffee and hot teas

## BUFFET BREAKFAST EMBELLISHMENTS

To add an extra touch to your Buffet

### **Omelet and Egg Station \$8.50 per guest\***

Prepared to order with mushrooms, peppers, onions, diced ham, diced tomatoes, grated cheese and Mexican salsa  
(Egg substitute available upon request)

### **Belgian Waffle Station \$8 per guest\***

Thick Belgian Waffles prepared to order with warm maple syrup, whipped cream, honey butter and fresh seasonal berries

### **Breakfast Burrito \$36 per dozen**

Chorizo sausage, scrambled eggs and cheddar cheese wrapped in a warm flour tortilla

### **Cheese Blintzes \$48 per dozen**

With Strawberry or Blueberry Sauce

\* A \$100.00++ fee per uniformed chef will apply for on-site services

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## PLATED BREAKFAST SELECTIONS

**Minimum order 25 guests.**

Each selection includes fruit juices, breakfast breads and pastries, freshly brewed coffee, decaffeinated coffee and hot teas

### **The Bay Area Breakfast \$16 per guest**

Scrambled eggs

Choice of ham, applewood smoked bacon or rustic herb sausage

Lyonnaise potatoes

### **The Californian \$21 per guest**

Lightly smoked salmon with artichoke

Scrambled eggs with chive hollandaise sauce

Toasted brioche and breakfast potatoes

### **Breakfast Burritos \$18 per guest**

Warm flour tortillas filled with eggs, bell peppers, onions, cheddar cheese and chorizo sausage topped with pico de gallo

Breakfast potatoes

## PLATED BREAKFAST ENHANCEMENTS

### **Fresh Sliced California Fruits and Berries \$4 per guest**

### **Selected Fruit Yogurts \$4.50 per guest**

### **Individual Breakfast Parfaits \$4.50 per guest**

Yogurt, berries and toasted granola

### **Assorted Breakfast Cereals \$4.50 per guest**

With chilled milk

### **Granola and Dried Fruits with Yogurt \$5 per guest**

### **House-Made Oatmeal \$3 per guest**

With brown sugar

### **Buttermilk Pancakes \$6 per guest**

With a banana, walnut and maple compote

### **French Crepes \$4 per guest**

With poached pear and whipped cream

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## **PACKAGED BREAKS**

**Minimum order 50 guests, with a 30-minute service.**

### **A Fitness Break \$11 per guest**

Fresh sliced California fruits and seasonal berries  
Heaping bowls of fresh seasonal berries  
Chilled low-fat yogurt  
Bottled waters – both sparkling and still

### **A British Tea Service \$11 per guest**

Assorted fruit scones  
Imported and domestic cheese selection  
Selection of quality English teas and herbal teas

### **A Chocolate Buzz \$14 per guest**

Miniature chocolate éclairs and chocolate tarts  
Fresh strawberries dipped in chocolate  
Chocolate chip cookies  
Chilled milk and chocolate milk

### **South of the Border Break \$11 per guest**

Churros, flan and Mexican cookies  
Individual bottled waters

### **A Night of Football \$10.50 per guest**

Pretzels and trail mix  
Potato chips and French onion dip  
Assorted soft drinks and bottled water

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## **BOX LUNCHES TO GO**

**Minimum order 25 guests.**

### **Selected Deli Sandwiches \$19.75 per guest**

Your choice of any of the following is served with a crisp apple, fresh pasta salad, soft drink and a gourmet cookie:

- Hickory-smoked turkey with cranberry mayo and cheddar
- Honey ham and cheese with grainy mustard
- Peppered roast beef with caramelized onions and horseradish cream
- Grilled vegetables complemented by extra virgin olive oil

### **Herb-Roasted Chicken Breast \$22.95 per guest**

Presented on an onion baguette with pesto mayo

Greek salad with feta and kalamata olives

Chocolate brownie and a piece of whole fresh fruit

Guest choice of soft drink or bottled water

### **Salmon Nicoise Salad \$21.50 per guest**

Grainy mustard potato salad, green beans, tomatoes, sliced eggs and olives topped with a chilled salmon fillet

Grilled vegetable antipasto with balsamic vinegar

Spanakopita with fennel seeds

Pecan tartlet

Guest choice of soft drink or bottled water

### **Five-Spice Chicken Breast \$24.50 per guest**

Resting on buckwheat noodles with deep-fried tofu

Fresh soya beans and marinated bell peppers

Roasted sesame seed vinaigrette

Chorizo sausage roll

California fruit salad

Fresh berry tartlet

Guest choice of soft drink or bottled water

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## LUNCH BUFFETS

**Minimum order 50 guests.**

Each lunch is served with freshly baked breads and iced tea, plus freshly brewed coffee, decaffeinated coffee and hot tea.

### **Chef's Deli Sandwiches \$23.95 per guest**

Garden greens salad with a choice of two house dressings

New potato salad with grainy mustard and herbs

Assorted freshly made sandwiches presented on a selection of fresh baked breads

- Includes roast beef, smoked turkey, ham and cheese, roasted vegetable and tuna salad

Chocolate chip and oatmeal cookies

### **A Taste of the Far East \$24.95 per guest**

Field greens with a sesame seed dressing

Lo mein noodle salad with peanut sauce and crisp vegetables

Stir-fried beef with garlic-black bean sauce

Five-spice tofu with Chinese vegetables

Jasmine rice

Sliced fresh fruits and seasonal berries

Mango mousse squares and egg custard tartlets

### **South of the Border Buffet \$23.95 per guest**

Authentic Mexican chicken soup with rice

Tossed greens with house dressing

Roasted corn and jicama salad

Seafood and melon salad

Chicken taquitos

**Build-Your-Own Beef Fajitas:** warm flour tortillas, salsa, guacamole, sour cream, onions and bell peppers

Tortilla chips, refried beans and Spanish rice

Mexican cookies and tres leches cake

### **Italian-Style Soup and Sandwich \$26.50 per guest**

Herbs and mixed greens with two house dressings

Roasted vegetables with pine nuts and a balsamic reduction

Minestrone soup

Ciabatta and focaccia sandwiches with authentic prosciutto, mortadella, salami, smoked turkey and egg salad

Assorted chocolate-dipped biscotti

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## LUNCH BUFFETS

**Minimum order 50 guests.**

Each lunch is served with freshly baked breads and iced tea, plus freshly brewed coffee, decaffeinated coffee and hot tea.

### **The Network Buffet \$32 per guest**

Hearts of lettuce with a raspberry vinaigrette  
Baby potato salad with mustard and chives  
Seafood salad with melon and a lemony dressing  
Greek-style salad with feta and kalamata olives  
West coast smoked fish and seafood platter  
Roasted Angus top sirloin with peppercorn trio  
Baked salmon fillets with a Roma tomato fondue  
Mexican pepper rice, roasted seasonal vegetables  
Potato lasagna with fennel and Emmenthal cheese  
New York-Style cheesecake, sliced fresh fruit and seasonal berries  
Dark chocolate mousse torte

### **A West Coast Deli Counter \$25 per guest**

Garden greens with house dressings  
New potato salad  
Pasta salad with pesto vinaigrette

**Build-Your-Own Sandwich** with an assortment of sliced cheeses, crusty breads, and meats including roast beef, smoked turkey, ham, salami, mortadella, tuna salad and marinated vegetables  
Pastry chef's choice of cakes

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## **CALIFORNIA COOL**

### **Minimum of 25 guests.**

Each lunch is served with freshly baked breads and iced tea, plus freshly brewed coffee, decaffeinated coffee and hot tea.

### **Herb-Baked Salmon Fillet Nicoise \$25.95 per guest**

Grainy mustard potato salad, olives, green beans, tomatoes and sliced egg topped with a grilled Pacific salmon fillet with honey-herb vinaigrette dressing

Lemon tart

### **Pacific Rim Seafood Platter \$27.95 per guest**

Lemony couscous and tabbouleh salad topped with jumbo prawns, green lip mussels, scallops and lemon grass poached fennel with herb buttermilk dressing

Triple chocolate mousse torte

### **Szechwan-Style Pork Loin \$23.95 per guest**

On a buckwheat noodles salad with a trio of bell peppers, cilantro, fresh soya beans and a five-spice tofu with young ginger and sesame seed vinaigrette

Fresh mango mousse cake with raspberry coulis

### **A West Coast Cobb Salad \$24.95 per guest**

Herb-roasted chicken presented on a bed of lettuce with pancetta bacon, blue cheese crumble, baby shrimp, sliced egg and guacamole with ranch dressing

East coast-style cheesecake

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## THREE-COURSE PLATED LUNCHES

### Minimum order 25 guests.

Each lunch includes freshly baked breads, creamery butter, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

### Grilled Sirloin of Angus Beef \$28 per guest

Field greens with white belgian endive, sprinkled with toasted almonds in a basil balsamic vinaigrette

Grilled sirloin of Angus beef with shallow merlot reduction and blue cheese whipped potatoes with vegetables of the season

Bavarois chocolate mousse cake on a fresh berry coulis

### Baked Fillet of Basa \$26 per guest

Mandarin-style salad with herb greens, toasted almond, grape tomatoes, mandarin oranges, honey and raspberry vinaigrette

Baked fillet of basa with jicama salsa and fresh soya beans

Steamed rice and spring vegetables

Poached pear tartlet with almond cream

### Ginger-Baked Chicken Breast \$25 per guest

Sui choy and romaine salad with bean sprouts and roasted sesame dressing

Ginger-baked chicken breast with sweet soya – mirin reduction

Steamed Japanese rice and vegetable medley

Chinese tea custard with caramel sugar and fresh fruit

### Seared Pork Medallions \$27 per guest

Baby spinach salad with pancetta bacon, oyster mushrooms, flat parsley egg salsa, red wine and chervil vinaigrette

Seared pork medallions with caramelized apple Marsala reduction

Parsley potatoes and fresh harvest vegetables

New York-style cheesecake with berry compote

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## **COLD HORS D'OEUVRES**

Each Order is comprised of 50 pieces per item.

**Smoked Salmon with Bagel Chips and Popped Capers \$150**

**Fresh-Shucked Oysters with all the Accents \$150**

**Shrimp Salad topped with Caviar \$150**

**Miniature Bocconcini with a Basil and Balsamic Reduction \$150**

**Hoisin Duck Confit with Spring Onions \$175**

**Cajun Prawns with Garlic Aioli \$175**

**Roasted Asparagus wrapped in Prosciutto \$175**

**Assorted Maki Sushi \$175**

**Reggiano and Tomato Bruschetta with Garlic and Basil \$175**

**Roasted Duck Breast with a Sun-dried Cranberry Compote \$175**

**Baked Five-Spice Chicken Breast with Papaya Salsa \$175**

**Salmon Tartar on Cucumber \$175**

**Tuna Carpaccio with Cucumber Pickles \$175**

**Choice Nigiri Sushi – including Salmon, Tuna, Tomago  
and Unagi \$195**

**Crab Salad on Belgian Endive \$195**

**Oyster Shooters with Spicy Caesar and Verte Emulsion \$195**

**Baby Scallop Ceviche with Fresh Lime \$195**

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## **HOT HORS D'OEUVRES**

Each order is comprised of 50 pieces per item.

**Mirin and Sweet Soya Chicken Wings with Sesame Seeds \$150**

**Fennel-Scented Spanakopita \$150**

**House-Made Vegetable Spring Rolls \$150**

**Miniature Double-Smoked Bacon Quiche \$150**

**Chicken Fingers with Honey-Mustard Sauce \$150**

**Breaded Prawns with Cocktail Sauce \$150**

**House-Made Chorizo Sausage Rolls \$150**

**New Potatoes filled with a Wild Mushroom Ragout \$150**

**Taquitos with Sour Cream and Salsa \$150**

### **OUR RANGE OF SKEWERS \$195**

Freshly made to order beef, chicken or pork complemented by a choice of sauces: Jamaican jerked, Asian satay, Japanese teriyaki, Mediterranean souvlaki or pepper and honey

**Thai-Style Red Curry Shrimp Samosas \$225**

**Classic Lobster Vol-au-vent \$225**

**Seared Prawn and Scallop Brochettes \$225**

**House-Made Focaccia Pizza Squares \$225**

**Miniature Crab Cakes with Corn and Fresh Cilantro \$390**

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## RECEPTION ARTISTRY ON DISPLAY

All displays and stations serve 50 guests, unless designated with (\*).

### **International and American Cheese Display \$250**

With lavosh and crackers

### **Caraway-Baked Potato Bar \$240**

With all the traditional toppings including: sour cream, whipped butter, bacon bits, shredded cheese, spring onions and chili

### **Cascading Fresh Vegetable Crudites \$185**

With a blue cheese dipping sauce

### **Fresh Sliced Fruit and Seasonal Berry Display \$225**

### **\*Warm Baked Brie en Croute \$125**

(Serves 30) Sun-dried apricots, herbs and puff pastry with baguettes and lavosh

### **\*Sushi Served from Our Authentic Japanese Sushi Cart \$1525**

(500 pieces) California rolls, tuna (magoro), shrimp (ebi), and salmon (sake) served with soya sauce, wasabi, pickled ginger and chop sticks

### **Italian Antipasto Display \$325**

Marinated vegetables, Italian meats and cheeses with kalamata olives, artichoke hearts and focaccia breads

### **\*Iced Jumbo Prawns \$200**

(50 Prawns) With cocktail sauce and lemon wedges

### **Atlantic Smoked Salmon Platter \$350**

Shallots, capers, chopped egg and Rye bread

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## LIGHTS, CAMERA – ACTION STATIONS!

\*Chef will be required a minimum of 2 hours, at \$100 per hour.

### \*Slow-Roasted Baron of Beef

\$700 • Serves 150

Served with horseradish, whole grain mustard and assorted rolls

### \*Pesto-Crusted Turkey Breast

\$225 • Serves 50

Served with a cranberry mayo and oven-fresh rolls

### \*Roasted Rack of Australian Lamb

\$245 • Serves 35

Presented with a warm lentil salad

### \*Whole Baked Ham

\$235 • Serves 50

With clove and apricot glaze

### \*Pasta

\$750 • Serves 100

Beef ravioli with green peas, pesto oil and Alfredo sauce and tri-color rotini with roasted vegetables and braised roma tomatoes

### \*Fajitas a la Mexicana

\$1100 • Serves 100

Marinated beef and chicken strips with grilled onions, peppers, Monterey Jack, sour cream and guacamole

Picante sauce and pico de gallo

Served with flour tortillas

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## RECEPTION PACKAGES

Packages for 100 people with a two-hour service.

### **An Evening in the South Bay \$30 per guest**

Cascading basket of vegetable crudites  
International and American cheese display  
Smoked Atlantic salmon with bagel chips and popped capers  
Shrimp salad with caviar  
Miniature bocconcini with basil and balsamic reduction  
Prosciutto and melon  
Pork skewers with pepper berries and honey  
Fennel-scented spanakopita  
House-made vegetarian spring rolls with plum sauce  
Miniature double-smoked bacon quiche  
Roasted chicken taquitos with sour cream and salsa

### **A Taste of the Orient \$35 per guest**

Hoisin duck confit with spring onions  
Baked five-spice chicken with papaya salsa  
Pork satay with peanut sauce  
Chicken yakitori skewers  
Vegetarian spring rolls with plum sauce  
Thai red-curry shrimp samosas  
An abundant array of maki and nigiri sushi

### **A Cruise through the Mediterranean \$35 per guest**

Greek-style garlic prawns  
Roasted Italian asparagus wrapped in prosciutto  
Reggiano and tomato bruschetta with garlic and basil  
Roasted duck breast with a sun-dried cranberry compote  
Fennel-scented spanakopita  
Lobster vol-au-vent  
Middle eastern chicken souvlaki  
New potatoes filled with a wild mushroom ragout  
Beef brochettes with tzatziki  
European cheese display  
Fresh sliced fruits and seasonal berries

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## RECEPTION PACKAGES

Packages for 100 people with a two-hour service.

### **A Cal-Mex Fiesta \$45 per guest**

Red chili salmon tartar with plantain chips

Fresh-shucked oysters with papaya and tomatillo salsa

Fresh vegetable crudites with ancho herb dip

Shrimp and jicama ceviche

Pasilla beef strips with avocado and lime cream

Wild mushroom and goat cheese quesadilla, basil and tomato salsa

Blue corn-fried chicken brochettes, cayenne sour cream

Roasted chicken taquitos with all the fixings

Roasted corn and cilantro polenta with chorizo sausage – tomato ancho coulis

Jalapeño and black bean chili with tortilla chips and sour cream and salsa

**Carved to Order:** slow-roasted angus beef sirloin with a cilantro-chile pesto

Mexican cookies, tres leches cakes and flan

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## **PACIFIC PALETTE DINNERS**

**Minimum order 25 guests.**

Each dinner is served with freshly baked breads, freshly brewed coffee, decaffeinated coffee and hot tea.

### **Grilled New York Steak \$39.95 per guest**

Peppery herbs and greens with radicchio, pine nuts and fresh basil with balsamic vinaigrette

Grilled New York steak with a Merlot reduction served with horseradish mashed potatoes and medley of market fresh vegetables

Chocolate Grand Marnier cheesecake with raspberry coulis

### **Seared Tenderloin Of Pork \$33.95 per guest**

Mandarin-style salad with herb greens, toasted almond, grape tomatoes, mandarin oranges with a honey and raspberry vinaigrette

Seared tenderloin of pork with a sauce of grainy mustard, double-smoked bacon and port-roasted herb potatoes and fresh vegetables of the season

Fresh mango mousse torte with chocolate and Jamaican rum sauce

### **Baked Filet Of Basa \$37.95 per guest**

Fresh Gilroy field greens with house-made herb buttermilk dressing

Baked filet of basa with fresh soya beans and a roasted corn and jicama salsa with steamed jasmine rice and a Chinese vegetable stir-fry

Poached pear tart with almonds and crème anglaise

### **Fresh Thyme Chicken Breast \$34.50 per guest**

Baby spinach salad with pancetta bacon, oyster mushrooms, flat parsley egg salsa, red wine and chervil vinaigrette

Fresh thyme chicken breast roasted with garlic-shallot honey jus served with buttermilk mashed potatoes and fresh vegetables of the season

Individual cappuccino cheesecake with fresh fruit compote

### **Roasted Australian Double Lamb Chop \$55 per guest**

Smoked Atlantic salmon on a bed of peppery greens with house dressing - honey and grainy mustard

Roasted Australian double lamb chops in a pistachio crust served on a sun-dried loganberry and port jus

Rustic goat cheese whipped potatoes and a bouquet of baby vegetables  
Bittersweet chocolate and Grand Marnier mousse with poached pear and star anise

### **Seared Tenderloin Of Angus Beef \$42.95 per guest**

Wild greens and herbs with radicchio and roasted pine nuts with fresh basil vinaigrette and a goat cheese crouton

Seared tenderloin of angus beef with a forest mushroom ragout and pinot noir reduction with mascarpone-herb polenta and market fresh vegetables

Classic tiramisu with fresh berries and Kahlúa sauce

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## PLATED DINNER STARTER ENHANCEMENTS

**Fresh Asparagus and Potato Cream Soup \$5 per guest**

With fresh chive cream

**Roasted Harvest Squash and All-Spice Soup \$5 per guest**

With fresh dill sour cream

**Caramelized Onion and Apple Soup \$5 per guest**

With Emmenthal cheese crouton

**Vegetarian Minestrone Soup \$5 per guest**

With pesto oil

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## **BUFFETS**

**Minimum order 50 guests.**

### **Blossom Valley Buffet Dinner \$47 per guest**

#### **Salads**

Peppery greens with a choice of two house-made dressings

Traditional Caesar salad with fresh pandano

Baby potato salad with grainy mustard and dill

Tomato and bocconcini with a balsamic reduction

Roasted corn salad with cilantro and pimento vinaigrette

Greek salad with feta and kalamata olives

#### **Appetizers**

Fresh vegetable crudite basket with herb dip

Deluxe European charcuterie platter

#### **Main Courses**

Slow-roasted top sirloin of beef carved to order in a three  
peppercorn crust

Pesto-crusted roast chicken with a roma tomato and extra virgin  
olive oil emulsion

Fresh vegetables of the season

Mexican tomato and pepper rice

Herb-roasted baby potatoes

#### **Our Pastry Chef's Dessert Table**

Fresh sliced California fruits and seasonal berries

Selected tortes

Cheesecakes with fresh fruit compotes

European pastries and tarts

Freshly brewed coffee, decaffeinated coffee and hot teas

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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## **BUFFETS**

**Minimum order 100 guests.**

### **The Alameda Deluxe Buffet \$54 per guest**

#### **Salads**

Traditional Caesar salad with fresh parmigiano-reggiano

Roasted mushroom salad with fresh herbs

Chilled asparagus with lemon vinaigrette

New potato salad with grainy mustard and dill

Tomato and bocconcini with a balsamic reduction

Peppery greens with two house-made dressings

Marinated antipasto vegetables with roasted pine nuts

#### **Appetizers**

Selected maki sushi

West coast fresh and smoked seafood platter

Display of deluxe European charcuterie

#### **Main Courses**

Grainy mustard crusted top sirloin of beef carved to order

Roasted chicken with a prosciutto and sun-dried tomato jus

Baked filets of basa with caper and citrus beurre blanc

Creamy gratin potatoes with Emmenthal

Cheese tortellini with fresh pandano cream

Medley of fresh vegetables

#### **Our Pastry Chef's Dessert Table**

Assortment of chocolate and fruit tortes

Mini European pastries and hand-made truffles

New York-style cheesecakes

Fresh sliced California fruit and seasonal berries

International cheese board with flat breads and crackers

A cascade of freshly baked breads

Freshly brewed coffee, decaffeinated coffee and hot teas

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## BEVERAGES

### HOSTED BAR INFORMATION

For a hosted bar all beverages are paid by the organizer.

Premium Mixed Drinks	\$6.50 per drink
Cordials and Liqueurs	\$6.75 per drink
Featured House Wine	\$6.00 per glass
Domestic Beer	\$4.50 per bottle
Import and Micro Brew Beer	\$5.00 per bottle
Non-alcoholic Beer or Wine	\$4.50 per drink
Mineral Water	\$3.00 each
Soft Drinks and Juices	\$3.00 each

Hosted beverages are charged a 20% service charge and current sales tax.

### CASH BAR INFORMATION

For Cash Bars, individuals pay for each drink directly – tax is included.

Premium Mixed Drinks	\$6.75 per drink
Cordials and Liqueurs	\$7.00 per drink
Featured House Wine	\$6.25 per glass
Domestic Beer	\$4.75 per bottle
Import and Micro Brew Beer	\$5.25 per bottle
Non-alcoholic Beer or Wine	\$4.75 per drink
Mineral Water	\$3.25 each
Soft Drinks and Juices	\$3.25 each

### LABOR CHARGES

Should Bar Sales be less than \$600.00 per bar over a 4-hour period the following charges will apply:

Bartender	\$150 for first 4 hours \$30 per hour per bartender for each additional hour
Cashier	\$80 per cashier for the first 4 hours \$25 per hour per cashier for each additional hour
Server	\$25.00 per hour

A 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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