



BREAKFAST CONTINENTAL

All prices are per person

Prices are in US dollars and are subject to 24% service charge and 10.25% sales tax. All prices are “per person” unless indicated otherwise and are valid for events occurring through July 31, 2022. For meals with fewer than 25 guests, a surcharge of \$10.00 per person will apply. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.

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THE CLAREMONT CONTINENTAL EXPERIENCE

40

Fresh Orange & Apple Juices
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

Bakery Fresh Muffins, Morning Pastries &
Croissants (N)
Creamery Butter (D)
Preserves
Seasonal Fruit Salad (V)

LOX & BAGELS

44

Fresh Orange & Apple Juices
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

Assortment of Bagels
Creamery Butter (D)
Preserves
Plain, Scallion & Strawberry Cream Cheeses (D)
Hard Boiled Eggs, Aleppo Pepper
Cold Smoked Salmon
Nonpareil Capers, Pickled Red Onion, Sliced
Tomato & Cucumber (V)
Seasonal Fruit Salad (V)

VITALITY BREAKFAST

46

Fresh Orange & Apple Juices

THE BOXED CLAREMONT CONTINENTAL

40

Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

Bakery Fresh Muffins, Morning Pastries &
Croissants (N)
Creamery Butter (D)
Preserves
Seasonal Fruit and Berries (V)
Individual Petaluma Yogurts (D)
Coconut Yogurt (V)
House Made Granola (N, V)
Cage Free Egg White Frittata, Wild Mushrooms,
Leek and Thyme (VEG, DF)
Steel Cut Oatmeal – Brown Sugar, California
Raisins, Ground Flax Seeds (V)

Fresh Orange & Apple Juices
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

Flaky Croissant (D)
Creamery Butter (D)
Preserves
Fruit Salad (V)

THE BOXED LOX AND BAGELS

44

Fresh Orange & Apple Juices
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

Plain Bagel
Cream Cheese (D)
Cold Smoked Salmon, Capers & Pickled Red
Onion
Sliced Tomatoes & Cucumbers (V)
Hard Boiled Egg, Aleppo Pepper
Fruit Salad (V)

HOT BUFFET BREAKFAST

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THE CLAREMONT BREAKFAST EXPERIENCE 60

Fresh Orange & Apple Juices
Freshly Brewed Regular & Decaffeinated Coffee
Lot 35 Teas

Bakery Fresh Muffins, Morning Pastries & Croissants (N)
Sourdough, Multigrain & Honey White Breads
Creamery Butter (D)
Preserves
Individual Petaluma Yogurts (D)
Seasonal Fruit Salad (V)
Cage Free Scrambled Eggs or Egg Whites (VEG, DF)
Breakfast Potatoes, Caramelized Onions, Garden Herbs (V)
Applewood Smoked Bacon or Country Style Pork Sausages

Select 1 Hot Item from the choices below:

~Cage Free Scrambled Eggs, Queso Fresco, Pico de Gallo (D,VEG)
~Cage Free Egg White Frittata, Wild Mushrooms, Leeks & Thyme (VEG)
~Buttermilk Pancakes, Maple Syrup, Whipped Cream (D,VEG)
~Bourbon Vanilla French Toast, Maple Syrup, Seasonal Berries, Whipped Cream (D,VEG)
~Steel Cut Oatmeal, Brown Sugar, California Raisins, Ground Flax Seeds (V)

Additional Hot Items: \$10.00 each per person

MISSION STREET BURRITOS 60

Fresh Orange & Apple Juices
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

Seasonal Fruit Salad (V)
Individual Petaluma Yogurts (D)
Chorizo & Scrambled Egg Burrito with Yukon Gold Potatoes, Jack Cheese, Sweet Peppers, Onions, Pico de Gallo (D)
Vegetarian Burrito with Spicy Black Beans, Yukon Gold Potatoes
Jack Cheese, Sweet Peppers, Onions, Pico de Gallo (D,VEG)*
Guacamole, Sour Cream, Shredded Cheddar, Cilantro, Pico de Gallo (D)
Breakfast Potatoes, Caramelized Onions, Sweet Peppers (V)

*Vegan upon request

THE BERKELEY BRUNCH

95

Fresh Orange & Apple Juices
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

Bakery Fresh Muffins, Morning Pastries &
Croissants (N)
Berkeley Bagels with Plain, Scallion and
Strawberry Cream Cheeses (D)
Cold Smoked Salmon with Shaved Red Onions,
Capers and Crème Fraiche (D)
Sliced Seasonal Fruit and Berries (V)
Waffles, Greek Yogurt, Dried Apricot, Honey,
Saffron Compote and Toasted Pistachios and
Maple Syrup (D,N)
Applewood Smoked Bacon and Country Pork
Sausages
Fluffy Scrambled Cage-Free Whole Eggs, Egg
Whites or Tofu with Chives (DF)
Shakshuka – Farm Fresh Eggs Baked in a Spicy
Tomato Sauce, Feta Cheese and Cilantro
(D,VEG)
Spice-Rubbed Skirt Steak, Sautéed Spinach,
Green Chermoula Sauce
Herb Roasted Pee Wee Potatoes with Roasted
Red Bell Peppers and Onions (V)
Mixed Lettuces, Dates, Oranges, Shaved
Breakfast Radishes and Red Onion, Sherry
Vinaigrette (V)
Seasonal Sweets and Frivolities

THE BOXED BREAKFAST EXPERIENCE

60

Fresh Orange & Apple Juices
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

Fruit Salad (V)
Individual Fruit Yogurt (D)
Breakfast Potatoes

Select 1 item from the choices below:

~Breakfast Burrito with Chorizo, Scrambled
Eggs, Yukon Gold Potatoes, Jack Cheese,
Sweet Peppers, Onions, Pico de Gallo (D)
~Breakfast Burrito with Spicy Black Beans,
Scrambled Eggs, Yukon Gold Potatoes, Jack
Cheese, Sweet Peppers, Onions, Pico de Gallo
(D, VEG)
~Breakfast Sandwich with Scrambled Egg,
Cheddar Cheese, Bacon on English Muffin (D)
~Breakfast Sandwich with Scrambled Egg,
Sautéed Spinach, Cheddar Cheese on English
Muffin (D, VEG)

BREAKFAST AND BRUNCH ADDITIONS

Specialty items to enhance your experience. All prices are per person unless otherwise indicated.

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BREAKFAST ADDITIONS

Applewood Smoked Bacon 9.00

Country Style Pork Sausage 9.00

Hash Brown Potatoes 9.00

Caramelized Onions & Sweet Peppers

Yogurt Parfaits 8

House Made Granola, Greek Yogurt, Fruit Compote

Farm Fresh Cage Free Eggs

Fluffy Scrambled Eggs or Egg Whites 10

BREAKFAST BATTERS

Bourbon Vanilla French Toast 10

Maple Syrup, Seasonal Berries, Whipped Cream

Buttermilk Pancakes 10

Maple Syrup, Whipped Cream

Golden Belgian Waffles 10

Greek Yogurt, Dried Apricot, Honey & Saffron Compote with Toasted Pistachios, Maple Syrup

Breakfast Sandwiches

Mini Croissant Breakfast Sliders 72 per dozen

Scrambled Egg, Brie & Smoked Bacon

| | | | |
|--|-----------------|---|----------------------------|
| Scrambled Eggs | 10 | Bacon Cheddar English Muffin | 14 |
| Queso Fresco Cheese, Peppers, Onions & Pico de Gallo | | Scrambled Eggs or Egg Whites, Canadian Bacon & Tillamook Cheddar | |
| Cage Free Egg White Frittata | 10 | Mushroom Toast | 72 per dozen |
| Wild Mushrooms, Leeks & Thyme (VEG) | | Roasted Tomato, Mushrooms & Manchego | |
| Hard Boiled Eggs, Aleppo Pepper (GF) | 55 dozen | Avocado Toast | 14 |
| | | Acme Levain Bread, Avocado, Pickled Red Onions, EVOO & Micro Intensity Greens | |
| | | Levy's Bagel Wall | 18 (minimum 20 ppl) |
| | | Served with the following condiments: Smoked Salmon, Red Onions and Capers Tomato, Cucumber Plain, Blueberry, Strawberry Whipped Cream Cheese | |
| | | Chia & Quinoa Breakfast Bowl | 8 |
| | | Dried Cranberries, Almonds | |
| | | Croissant Breakfast Sandwich | 12 |
| | | Scrambled Eggs, Brie & Smoked Bacon | |

BREAKFAST ACTION STATIONS

One Culinarian required per 50 guests or any portion thereof. Charged at \$250 per 2 hours. Prices are per person unless otherwise indicated.

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Omelet & Eggs Station

18

Farm Fresh Eggs & Egg Whites (GF)
Seasonal Accompaniments including:
Applewood Bacon, Smoked Ham, Baby Shrimp,
Cheddar, Goat Cheese, Organic Mushrooms,
Sweet Bell Peppers, Scallions, Jalapenos,
Spinach, Tomatoes

Belgian Waffle Station

20

Buttermilk & Whole Grain Waffles
Candied Pecans, Fresh Seasonal Berries,
Whipped Cream, Seasonal Compote, Powdered
Sugar, Churned Butter, Dulce de Leche, Maple
Syrup, White & Dark Chocolate Shavings

PLATED BREAKFASTS

All plated breakfasts served family-style on each table and include the following: Orange Juice, Apple Juice, Bakery Fresh Muffins, Morning Pastries & Croissants, Creamery Butter & Seasonal Preserves, Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas. Main Course includes Breakfast Potatoes & Grilled Roma Tomatoes.

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TO START

10

(Select One)

Seasonal Fruit Salad With Mint (V, VG)
House Made Honey Granola
Seasonal Berry & Greek Yogurt Parfait

MAIN COURSE: All served with Breakfast Potatoes & Grilled Roma Tomatoes

40

(Select One)

~The East Bay – Scrambled Eggs, Applewood Smoked Bacon & Country Style Pork Sausage (GF)
~The Golden Gate Benedict – Poached Eggs, Prosciutto, English Muffin, Chive Hollandaise
~The Oakland Hills – Egg White or Whole Egg Frittata – Kale, Sundried Tomatoes, Mushrooms & Aged Cheddar, Chicken Apple Sausage (GF)



ASSORTED BEVERAGES

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| | | | |
|--|-----------------------|--|----------------------|
| Signature Iced Tea | 75 per gallon | Still and Sparkling Water | 7 each |
| Soda | 7 each | Chef's Seasonally Inspired Lemonade | 90 per gallon |
| Coke, Diet Coke, Sprite, Assorted Dasani Sparkling Waters | | | |
| Energy Drinks | 7 each | Seasonally Flavored Infused Chilled Water | 30 per gallon |
| Red Bull Sugar Free Red Bull | | | |
| Hot Chocolate | 110 per gallon | Individual Juices | 7 |
| Signature Recipe, Mini Marshmallows | | Orange, Apple or Cranberry | |

COFFEE AND TEA SERVICE

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Half Day (4 hours)

12

Regular & Decaffeinated Freshly Brewed Coffee,
Lot 35 Teas, Whole, 2% Milk, Almond & Soy
Milk, Honey, Selection of Sweeteners, Lemon
Slices

Full Day (8 hours)

21

Regular & Decaffeinated Freshly Brewed Coffee,
Lot 35 Teas, Whole, 2% Milk, Almond & Soy
Milk, Honey, Selection of Sweeteners, Lemon
Slices



COFFEE BREAKS A LA CARTE

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COOKIES, BARS & PASTRIES

Assortment of French Macarons 60 per dozen

Fudge Brownies 60 per dozen

House Baked Cookies 60 per dozen

Select Three:
Chocolate Chip
Oatmeal
White Chocolate Macadamia
Peanut Butter Cup
Snickerdoodle

Bakery Fresh Muffins & 60 per dozen

SNACKS

Sliced Fruit & Berries 10 per person

Fruit Kabobs with Mango Coconut Dip 60 per dozen

Fresh Seasonal Whole Fruit 48 per dozen

Selection of Potato Chips 50 per dozen bags

Morning Pastries

Preserves, Creamery Butter

White Cheddar Popcorn 50 per dozen bags

Trio of Croissants 60 per dozen

Butter, Almond & Pain au Chocolate
Preserves & Creamery Butter

Salted Pretzels 50 per dozen bags

Croissants 6

Butter, Chocolate or Almond

Granola Bars 60 per dozen

Assorted Muffins 5

**Freshly Popped Popcorn,
Sea Salt & Butter** 8 per person

Roasted Mixed Nuts 7

Individually packaged

Smoked California Almonds 7

Individually Bagged

Roasted Cashews, Olive Oil, Rosemary 52 per pound

One pound serves approximately 15 people

Mediterranean 20 per person

Toasted Pita Chips, Housemade Hummus, Baba Ghanoush, Minted Garlic Petaluma Yogurt

Warm Artisan Pretzels 15 per person

Dijon, Honey Mustard, Grainy Mustard, Cream
Cheese

House Made Tortilla Chips 17 per person

Guacamole, Pico de Gallo, Roasted Chipotle
Salsa

THEMED COFFEE BREAKS

All pricing is per person. Packages are based on 30-minute breaks. Add \$8 per person for each additional 15 minutes.

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Ironhorse Forge Your Own Trail Mix 20

Dried Apricots, Sundried Cranberries, California Raisins, Pistachios, Candied Pecans, Roasted Almonds, M&Ms, Chocolate Covered Raisins, House Honey Roasted Granola

Meritage 24

A selection of Wine Country-inspired Charcuterie & Cheeses, Crostini, Olive Oil, Aged Balsamic, Napa Mustard, Seasonal Jam, Pickled Vegetables

Something Sweet 18

Select Three: Fresh Baked Biscotti, Alfajores, Cocoa Nib Shortbread, Banana Cream Whoopie Pies, Matcha-Almond Rice Bars
Carafes of Ice Cold Milk, Chocolate Milk & Soy Milk

French Press 25

Melange of Chef’s Favorite Coffee
Accompaniments, Financiers, Madelines, Napoleons

Twisted & Popped 20

Vanilla Brown Butter Dusted Popcorn – Artisan Sea Salt, Parmesan
Warm Artisan Pretzels – Dijon, Honey Mustard, Grainy Mustard, Warm Cheese Fondue

Great Wall of Donuts 18

Select Two: Maple Bacon, Chocolate Crunch, Rainbow Sprinkle, Coconut Flake, Salted Caramel, Honey Roasted Nuts, S’mores

Afternoon Tea 65

Amuse: Oven Roasted Tomato, Pickled Shimeji Mushrooms
Lemon Raspberry Scone, Devonshire Cream
Assorted Tea Sandwiches
Dungeness Crab, Chive Creme, Brioche
Prosciutto & Brie Napoleon, Upland Cress
Cage Free Egg Salad, Pea Shoots, Crispy Croissant
Vadouvan Chicken, Butter Lettuce, Hazelnut
Turmeric Loaf
Sweets

Strawberry Shortcake Shooter
Earl Grey Macaron
Lemon Meringue Tart
Chocolate Tart
Freshly Brewed Coffee and a Variety of Teas



LUNCH BUFFET

Prices are per person.

Buffet pricing is based on two hours of service, minimum of 25 guests. Less than 25 guests, a \$10.00 per person surcharge will be applied to the menu price.

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LA MESA

70

Pozole – Cilantro-Lime Pulled Chicken (GF)

Los Cabos Ensalada – Cabbage, Pickled Red Onions, Pineapple, Cucumber & Red Jalapeno Dressing

Mexican Quinoa Salad – Orange Lime Dressing, Black Beans, Greens, Avocado, Corn, Quinoa, Red Onion (GF, V, VG)

Yucatan Pollo – Achiote Citrus Rub, Roasted Ancho Chile Puree

Frijoles – Slow Cooked Beans, Tomato, Onions, Queso Fresco, Cilantro (V)

“Borracho” Flank Steak – Tecate, Grilled Green Onions, Pico de Gallo (GF)

Arroz Rojo – Tomato Spiced Rice (GF)

LITTLE ITALY

70

Peninsula Minestrone – Tomato Broth, Turtle Beans, Chestnut Limas, Pinto Beans, Napa Cabbage & Orzo (V, VG)

Antipasto

Pickled Fennel & Tomatoes, Balsamic Dressing

Pesto Marinated Ciligene, Stuffed Capia Peppers, Radicchio

Castelvetrano & Oil Cured Olives, Castrovilla Artichokes, Grilled Eggplant & Zucchini (GF, V, VG)

Mixed Arugula, Radicchio & Frisee Salad

Classic Caesar Salad – Parmesan, Focaccia Croutons (V)

Ficelle Sandwiches

Prosciutto, Fig Jam & Arugula

Pescado Grillado Market Fish – Toasted Cumin-Tomatillo Sauce,
Grilled Zucchini, Seared Peppadew Peppers
Corn and Flour Tortillas

Coconut Tres Leches
Churros with Hot Chocolate Dipping Sauce
Hibiscus Flan (GF)
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

JACK LONDON WRAP **65**

Tomato Bean Soup – Cannellini Beans, Toy Box
Mushrooms (V, VG)

Vegetable Pancit – Glass Noodles, Carrots,
Celery, Cabbage,
Soy Sauce (V, VG)
Glazed Shiitake & Edamame – Bean Sprouts,
Shoyu, Sesame Orange
Dressing

Flour Tortilla Wraps
Roasted Vegetables – Artichoke Tapenade,
Lettuce, Tomato, Onions
Lemon Grass Pulled Chicken – Basil, Toasted
Peanuts, Carrots,
Cucumber, Sprouts
South East Asian – Ginger Lime Baby Shrimp,
Bean Sprouts, Spicy
Cabbage Slaw

Fruity Tapioca Custards (GF)
Key Lime Bars
Grasshopper Cupcakes
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

BOXED LUNCH TO GO **48**

Grilled Portobello Mushroom, Olive Tapenade &
Kale

Warm Sandwiches
Fresh Mozzarella, Pesto, Sun Dried Tomato on
Brioche
Focaccia Muffaletta: Italian Deli Meats, Roasted
Red Peppers,
Provolone

Bombolini
Tiramisu Cupcakes
Zabaglione Trifle
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

MT. DIABLO PICNIC **65** **BUFFET**

County Line Seasonal Greens – Radish, Persian
Cucumbers, Red Onion,
Rainbow Carrots, Vine Tomato Vinaigrette (GF,
V, VG)

Roasted Pee Wee Potato Salad – Hen Egg,
Celery, Bacon Dressing
Farro, Crimson Quinoa – Freekeh, Dried Fruits,
Almonds,
White Balsamic Vinaigrette (GF)
Charred Corn & Palmitos – Black Beans,
Pimiento, Pepitas,
Achiote Dressing

Sandwich Board
Grilled Portobello Mushroom, Zucchini, Charred
Peppers, Avocado Mayo, Ciabatta (V)
Chili Rubbed Angus Tri-Tip – White Cheddar,
Pickled Red Onions,
Arugula, Garlic Aioli, Baguette
Smoked Turkey – Sprouts, Swiss, Chipotle
Mayonnaise, Focaccia
Albacore Tuna Waldorf Salad – Grapes, Apples,
Sultanas, Brioche
House Pickled Farm Vegetables

Cake Pops
Strawberry Lemonade Parfaits (GF)
Chocolate Pretzel Marshmallow Bars
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

CLAREMONT BURGER **45** **BAR**

EastChoice of One Salad:

Farro with Cherry Tomatoes, Cucumbers, Herbs & Red Wine Vinaigrette

Roasted Broccoli with Feta and Calabrian Chili

Orzo Pasta with Roasted Summer Squashes, Pine Nuts, Basil Vinaigrette

Choice of Sandwich:

Grizzly Peak– Slow Roasted Rosemary Beef, Caramelized Onion Compote, Roasted Bell Peppers, Pepperoncini, Blue Cheese Crema, Arugula, Baguette

California Chicken– Prosciutto, Tillamook Cheddar, Guacamole & Sundried Tomato Mayo, Sunflower Sprouts, Bibb Lettuce, Ciabatta

Benicia– Smoked Turkey, Coleslaw, Pickles, Russian Dressing, Ciabatta

The Shattuck (vegan)- Vadouvan Spiced Cauliflower, Baby Kale, Red Cabbage, Roasted Corn Relish, Major Grey Vegan Aioli, Gem Lettuce, Baguette

East Bay Provision– Signature Ham & Cheese Pretzel Croissant

All boxed lunches include- Seasonal Whole Fruit, Chocolate Chip Cookie, bag of Potato Chips and Bottled Water

California Beef Burger, Avocado, Lettuce, Tomato, Bacon, Cheddar

Turkey Burgers, Cranberry Mayo, Pickled Red Onions, Chopped Lettuce

Grilled Plant Based Burgers (additional \$4.00 each), Pickles, Chopped Lettuce

Brioche Bun, Ketchup, Mayonnaise, Relish, Mustard

French Fries

Whole Fruit, Chocolate Brownies

LUNCH A LA CARTE

All Plated Lunch prices are per person and include: Assorted Rolls, Soup or Salad, Entrée, Dessert, Freshly Brewed Regular & Decaffeinated Coffee & Tea. Selection of one soup or salad per entrée. Selection of dessert per entrée.

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SALADS

Petite Poached Pears

Curly Endive, Candied Walnuts, House Herbed Vinaigrette (GF, V, VG)

County Line Greens

Shaved Vegetables, Pickled Carrots, Avocado Toast, Champagne Vinaigrette (GF)

Chop-Chop

Grated Hen Egg, Tomato, Shaved Parmesan, Torn Croutons, Ranch Dressing

Caesar Salad

Garlic Croutons, Parmesan, Creamy Caesar Dressing

Mesclun Greens

Cherry Tomatoes, Olives, Sweet Bell Peppers, Shaved Red Onions, Meyer Lemon Vinaigrette

SOUPS

Mendocino Forest Mushroom Bisque

Dill Creme Fraiche (GF)

Roasted Butternut Squash

Maple Glazed Chestnuts (GF, V, VG)

Garden Minestrone

Orzo, Herbed Pesto, Parmesan (V, VG)

Green Lentil Soup

Chorizo Crumbles (GF)

Chicken Noodle Soup

Roasted Tomato Bisque, Pistou

POULTRY

Garlic & Herb Roasted Mary's Chicken 56

Polenta, Oyster Mushrooms, Fine Beans, Sauce Soubise

Maple Glazed Chicken 56

Pancetta Lardons, Grilled Broccolini, Endive, Rainbow Carrots, Farro, Chicken Jus

Grilled Lemongrass Chicken Breast 56

Shiitake Mushroom & Shallots, Sake Soy Glaze, Seared Garlic Green Beans

MEATS

12 Hour Braised Beef Short Ribs 70

Chive Citrus Carrots, Roasted Garlic & Whipped Potato Puree, Cabernet Jus (GF)

Za'atar Spiced Rack of Lamb 70

Cous Cous, Tomato Olive Compote, Seasonal Vegetable Trio

Grilled NY Steak 70

Kale, Buttery Whipped Potatoes, Whisky

SEAFOOD

Honey Lavender Lacquered Shrimp 64

Charred Lemon Butter, Grilled Asparagus, Blistered Herb Tomatoes, Jasmine Rice

Miso Marinated Cod 64

Sushi Rice, Furikake, Sesame Spinach, Pickled Ginger, Soy Glaze

Catch of the Day 64

Sage Gnocchi, Carrots, Caramelized Fennel Cream

VEGETARIAN

Mushroom & Caramelized Onion Ravioli 56

Vegetable Saute, Grated Parmesan (VG)

Vadouvan Spiced Lentil & Potato Stew 56

Cured Tomato, Crisp Shallots (GF, V)

Seasonal Vegetable Galette 56

Roasted Vegetables, Chevre Cheese, Roasted Rosemary-Garlic Marble Potatoes, Smoked Tomato Jus

Peppercorn Jus (GF)

**Roasted Vegetable
Canneloni**

56

Braised Beech Mushrooms, Spinach, Tomato
Emulsion

DESSERTS

Lemon Tart

Chocolate Tart

Seasonal Fruit Tart



RECEPTION HORS D'OEUVRES

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COLD CANAPES

**Mushroom Duxelle
Crostini** 8

Truffle Oil (V)

Mini Corn Tostone 12

Crab Salad, Chipotle Aioli

**Aji Amarillo Vegetable
Ceviche** 10

(GF, V, VG)

**Prosciutto Wrapped
Asparagus (GF)** 10

HOT HORS D'OEUVRES

Garlic & Ginger Shrimp 10

(GF)

Bacon Wrapped Scallops 12

Saffron Aioli (GF)

Arancini 10

Romesco Sauce (V)

**Forest Mushroom & Laurel
Chenel Goat Cheese
Quiche (V)** 9

| | | | |
|--|-----------|-------------------------------|-----------|
| Seafood Ceviche, Cucumber Cup | 10 | Vegetable Spring Rolls | 8 |
| (GF) | | Ponzu-Plum Sauce | |
| Marinated Artichoke Bruschetta (VG) | 9 | Thai Beef Satay | 10 |
| | | Spicy Peanut Sauce | |
| Minted Ricotta, Caramelized Onion & Portobello Bruschetta (V) | 9 | | |
| Cured Vodka Salmon, Blinis, Chive & Caviar | 12 | | |
| Steak & Blue-New York Steak, Crumbled Blue Cheese | 13 | | |

RECEPTION PRESENTATIONS AND DISPLAYS

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ANTIPASTO

24

Char Grilled Peppers, Zucchini, Eggplant,
Zinfandel Marinated
Mushrooms, Castelvetro Olives, Castroville
Artichokes, Zoe’s Salami, Crostini & Grissini

CHARCUTERIE DISPLAY

28

Local Artisans
Salami, Prosciutto, Coppa, Olives, Pickled
Carrots, Onion Jam,
Mostarda, Grainy Mustard, Crostini & Grissini,
Baguette

SALAD STATION

24

County Line Greens, Treviso, Baby Arugula,
Watercress, Lolla Rossa
Smoked Chicken, Applewood Bacon, Hen Egg
Point Reyes Blue Cheese, Aged Cheddar Cubes,
Goat Cheese
Grape Tomato, Cucumber, Shredded Carrot
Marcona Almonds, Sunflower Seeds, Toasted
Pepitas
Lemon Vinaigrette, Roasted Shallot Vinaigrette,
Aged Balsamic,
Extra-Virgin Olive Oil (GF)

CALIFORNIA CHEESE TRAIL

Selection of 3 25
Selection of 4 28
Selection of 5 32

Marin French Camembert, Petaluma – Cow
Laura Chenel Cabecou, Sonoma – Goat, Herb &
Olive Oil
Cypress Grove Humboldt Fog, Marin – Goat &
Ash
Bellwether Carmody, Valley Ford – Sheep
Fiscalini Aged Cheddar, Stanislaus County –
Cow
Point Reyes Blue, Point Reyes – Cow

Includes: Central Valley Grapes, Dried Fruit &
Nuts,
Breadsticks & Rustic Flat Bread Crackers

SUSHI

84 per dozen

(Minimum of 8 dozen)

Selection of: Maki, Nigiri & Sashimi including
Tuna, Salmon,
Shrimp & Yellowtail

California Rolls & Signature Rolls

Wasabi, Pickled Ginger, Soy Sauce

SANTA BARBARA

325 per

SMOKEHOUSE SALMON

salmon

Lavash, Baguette, Ficelle Crisps
Creme Fraiche, Capers
Pickled Red Onion & Fennel Salad, Lemon Oil

LATE NIGHT SLIDER BAR 26

Ancho & Lime Pulled Pork Sliders, Angus Beef Sliders, Mini Lobster Rolls, Black Bean Quinoa Veggie Sliders
Artisan Salt, Tapatio Hot Sauce, Butter Lettuce, Tomatoes,
Red Onion, House Made Chips

MISSION STREET TACO BAR 45

Grilled Carne Asada Tacos – Roasted Chipotle Salsa, Pickled Red Onion

Grilled Pollo Asado Tacos – Cilantro-Lime Chimichurri, Apple-Fennel Slaw

Seared Local Rock Fish Tacos – Aleppo Crema, Grilled Pineapple Salsa

Grilled Veggie Tacos – Queso Fresco, Avocado

Corn Tortilla Chips – Pico De Gallo

CARNAROLI RISOTTO STATION 30

Wild Mushroom Risotto – Pancetta & Goat Cheese (V)
Sweet Charred Corn Risotto – Arugula, Manchego Cheese, Shallot Confit
Red Beet Risotto – Pea Shoots & Shaved Pecorino (V)

CARVING STATIONS

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WHOLE ROASTED CITRUS-FENNEL SALMON **300 each**

(Serves 30-40)

Charred Lemons, Maple-Miso Mustard

HOUSE SPICED RUBBED BRISKET **450 each**

Naturally Raised Beef

(Serves 20-25)

Slow Cooked, Grilled Onions, Ancho BBQ Sauce

Meal Includes: Brioche Rolls, Chimichurri, Au Jus, Smoked Sea Salt, Creamy Horseradish, Selection of Mustards Warm Yukon Gold Potato Salad, Lemon, Thyme

PISTACHIO CRUSTED PORK LOIN **500 each**

Naturally Raised Beef

(Serves 40-45)

Date & Fig Mustardo, Apricot jus

Meal Includes: Brioche Rolls, Chimichurri, Au Jus, Smoked Sea Salt, Creamy Horseradish, Selection of Mustards Warm Yukon Gold Potato Salad, Lemon, Thyme

BEEF TENDERLOIN **500 each**

Naturally Raised Beef

(Serves 15-20)

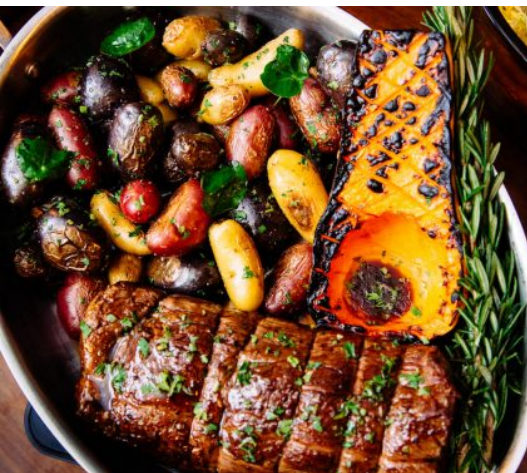
Meal Includes: Brioche Rolls, Chimichurri, Au Jus, Smoked Sea Salt, Creamy Horseradish, Selection of Mustards Warm Yukon Gold Potato Salad, Lemon, Thyme

NATURAL STRIPLOIN **800 each**

Naturally Raised Beef

(Serves 35-40)

Meal Includes: Brioche Rolls, Chimichurri, Au Jus, Smoked Sea Salt, Creamy Horseradish, Selection of Mustards Warm Yukon Gold Potato Salad, Lemon, Thyme



DINNER A LA CARTE

All Plated Dinner prices are per person and are based on a three course dinner including: Assorted Rolls, Soup or Salad, Entrée, Dessert, Freshly Brewed Regular & Decaffeinated Coffee & Tea. Selection of one soup or salad per entrée. Selection of dessert per entrée.

If fourth course is requested, an additional \$14.00 per person

If one more than one entrée is selected, the menu price is based on the highest selection

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SOUPS

Pea Veloute

with Creme Fraiche, Mint Pesto (GF, V)

Creamy Chickpea & Rosemary Soup

with Crispy Pancetta (GF)

Puree of Sweet Corn, Braised Beef Cheek & Hominy Soup

SALADS

Little Gem Caesar

Parmesan, Herb Croutons, Bacon, Creamy Caesar Dressing

Mesclun Greens

Cherry Tomatoes, Olives, Sweet Bell Peppers, Shaved Red Onions, Meyer Lemon Vinaigrette

Roasted Pear

Burrata, County Line Greens, Spiced Hazelnuts,

(GF)

Shallot Vinaigrette (GF, V)

Portobello & Mushroom Chowder

with Roasted Celeriac

Heirloom Tomato Salad

Santa Rosa Plums, Mizuna, Riesling Vinaigrette (GF, V)

Chicken Vegetable

with Pistou & Barley (GF)

Roasted Squash Panzanella

Cherry Tomato, Ciabatta Crouton, Basil Vinaigrette (V)

Chicken Noodle Soup

Roasted Golden & Crimson Beet Salad

Crumbled Goat Cheese, Truffle Salt, Crispy Beet Chips, Micro Arugula (V)

Roasted Tomato Bisque, Pistou

POULTRY

Roasted Mary's Free Range Chicken "Milanese Style" 72

Lemon Herb Parmesan Panko, Sun Dried Tomato Crushed Fingerlings, Baby Vegetables, Lemon Caper Beurre Blanc

Herb Marinated Jidori Chicken Breast 72

Wild Mushroom Sherry Ragout, Blue Lake Beans, Roasted Garlic Mashed Potatoes

MEATS

Cumin Crusted Pork Loin 92

Bacon, Tomato & Hominy Hash, Crispy Brussels Sprouts, Ginger-Apple Cider

Grilled 8oz NY Steak 92

Potato Puree, Baby Vegetables, Peppercorn Jus (GF)

Roasted Lamb Double Chop 92

Tuscan Bean Cassoulet, Broccoli Rabe, Lemon & Garlic, Beurre Rouge (GF)

SEAFOOD

Mahi Mahi **Market Price**

Charred Onion, Roasted Cauliflower, Crushed Yukon Gold Potatoes & Sunchokes, Soubise (GF)

Seared Seabass **Market Price**

(Subject to Availability)

Toybox Mushrooms, Lemon Gnocchi, Lacinato Kale, Beurre Blanc

Grilled Swordfish **Market Price**

Escabeche, Toasted Cous Cous, Haricot Vert, Fennel Escabeche

DUO PLATES

ANGUS BEEF FILET **99** **MIGNON & ROSEMARY** **GRILLED JUMBO SHRIMP**

Natural Jus, Whipped Potatoes, and Seasonal Baby Vegetables (GF)

4oz BEEF TENDERLOIN & **99** **ROASTED SALMON**

Beet & Fennel Risotto, Parmesan, Arugula (GF)

MARY'S FREE RANGE **99**

VEGETARIAN

Tagliatini "Mushroom **72** **Bolognese" (V)**

Roasted Beet & Fennel **72** **Risotto**

Parmesan, Arugula, Lemon Oil (GF)

5 Grain "Wellington" **72**

Freekeh, Red & White Quinoa, Farro, Barley, Carrot Jus (V)

Mushroom and Onion **72** **Ravioli**

With Spinach and Parmesan Cream

DESSERTS

Pistachio Panna Cotta

Sugared Strawberries, Pistachio Cake, Lemon Crumble

Chocolate Tart

Pavlova, Seasonal Fruit **Compote**

**CHICKEN BREAST &
HERB CRUSTED SALMON**

Tarragon Pan Jus, Butter Poached Crab &
Chanterelle Risotto

**4oz BEEF FILET &
GRILLED DIVER SEA
SCALLOP**

Market Price

Madeira Butter Sauce (GF)

Meyer Lemon Meringue Pie

Chocolate Bomb

Chocolate, Salted Caramel, Genoise

Seasonal Fruit Tart

**Burnt Honey Olive Oil
Cake**

Chocolate Bar

Fermented Banana, Salted Caramel, Ganache

DINNER BUFFET

Minimum of 30 Guests. Less than 30 guests, a \$10.00 per person surcharge will be applied to the menu price.

Buffet pricing is based on two hours of service

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TASTE OF THE BAY

145

SOUP

Bassian Farm Chicken & Vegetable Soup
Pistou

EAST BAY

Di Stefano Burrata – Grilled Broccolini and Sweet Peppers, Toy Box Tomatoes, Arugula Pesto (GF, V)

Tri Color Roasted Delta Cauliflower Salad – Caper Anchovy Vinaigrette
County Line Greens, Radish, Cherry Tomato, Cucumber, Shaved Red Onion, Cilantro, Peanuts, Sesame Soy Vinaigrette

SAN FRANCISCO

San Francisco Bamboo Steamed Hand-Made Dim Sum – Chinese Mustard, Sweet Chili, Soy Sauce

Pacific Prawn Rice Noodles – Asian Vegetable and Edamame Salad

Poached Calamari Salad – Citrus, Cilantro, Chili (GF)

Hog Island Oysters, Jumbo Shrimp and Seaweed – Lemon and Lime Wedges, Cocktail Sauce, Mignonette, Tabasco (GF)

Roasted Pacific Rockfish Escabeche – Sonoma County Mango Vinaigrette, Seared Baby Fennel, Grilled Valencia Orange, Castelvetrano Olives (GF)

Classic Bay Area Seafood Cioppino, Pier 39 Market Fish – Oven Roasted Tomato & Fennel (additional \$8.00)

THE TOWN

AMERICAN TAVERN

130

SOUP

New England Clam Chowder – Bacon, Oyster Crackers

SALADS

"405" Tostada – Avocado, Pickled Onions (V)
Vegetable & Seafood Ceviche (GF, V, VG)

Cobb Salad – County Line Greens, Hen Egg, Chicken, Tomato, Applewood Bacon, Point Reyes Blue Cheese, Cabernet Vinaigrette
Orecchiette Pasta – Grilled Mushrooms, Scallions, Goat Cheese, Sherry Vinaigrette
Panzanella Salad – Romaine, Red Onions, Peppers, Cucumber, Torn Ciabatta

"Pickles n' Slaw" – Spiralized Vegetables, Pickle Chips, Vinaigrette (GF, V)

Clam Bake – Corn, Marble Potatoes, Chorizo (GF)

ENTREES

"Pig Wings" – Bourbon BBQ Glazed Wilted Napa Cabbage (GF)

Oaktown Spicy Lamb Meatballs – Vegetable "Bolognese" (GF)

Cast Iron Seared NY Steak – Gnocchi, Spinach, Mushrooms, Crispy Prosciutto

Vegetarian Bean Cassoulet – Crispy Onions, Roasted Mushrooms (V)

DESSERTS

Butterscotch Pudding – Brown Sugar Custard, Scotch Scented Strawberries (GF)

Seasonal Crostata – Seasons Best Fruits & Poppy Seed Custard

Grilled "Santa Maria" Style Skirt Steak – Savory Spice Rub, Romano Beans, Grilled Red Bliss Potatoes (GF)
Maple Glazed Pork Loin – Fresh Herbs, Dinosaur Kale, Scarlet Quinoa, Dried Cherries (GF)
Citrus Roasted Chicken – Wild Mushrooms, Red Wine Jus (GF)
Mushroom & Caramelized Onion Ravioli – Roasted Shallot Vinaigrette, Blistered Tomatoes, Grilled Radicchio, Pecornio (V)

Hazelnut-Ricotta Tartlet – Chocolate Flaked Ricotta, Hazelnut Crust
Elderflower Angel Food Cake – Cassis Curd & Elderflower Chantilly

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

BERKELEY'S FINEST CAKE BAR

Sri Lankan Love – Spiced Semolina Cake, Toasted Cashews, Rose Sugar
Oolong Pop – Tea Infused Pound Cake with a Sweet Milk Tea Glaze
Malted Strawberry – Sponge Cake with Strawberry Jam and Malted Strawberry Buttercream
Devils Food Delight – Chocolate Cake, Dark Chocolate Ganache, Crunchy Chocolate Pearls
Garden Carrot-Parsnip – Carrot & Parsnip Cake, Pineapple Jam & Sunflower Butter Ganache
Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

MOSTLY PALEO TABLE

100

Vegetarian Chili, Aleppo Spice (GF)
Mary's Ground Chicken & Lettuce Tacos, Pico de Gallo
Vegetable, Tofu Lettuce Tacos, Pico de Gallo
Norcal Seafood Antipasti – Calamari, Mussels, Tuna, Fennel, Radish, Cocktail Sauce, Citrus (GF)
Zucchini, Pine Nut & Tomato Noodles – Carrot, Lime, Dijon, Salad, Flat Leaf Parsley
Burmese Salad – Fermented Tea Leaves, Kale, Cabbage, Bean Sprouts, Chilies, Peanuts, Soy Beans, Pumpkin Seeds, Lime Chili Vinaigrette (GF)

BUILD YOUR OWN SALAD

County Line Greens, Treviso, Baby Arugula, Watercress, Lola Rosa,
Applewood Bacon, Point Reyes Blue Cheese, Aged Cheddar,
Cabacou Goat Cheese, Grape Tomato, Cucumber, Shredded Carrot,
Roasted Artichoke Hearts, Marcona Almonds, Hearts of Palm,
Lemon Vinaigrette, Roasted Shallot Vinaigrette, Aged Balsamic,
Extra-Virgin Olive Oil (GF)

Sweet Thai Chili Roasted Chicken~Cilantro, Thai Basil, Lime
Line Caught Pacific Salmon,~Chard, Spinach, Charred Citrus
Grilled Flat Iron Steak~Brussel Sprouts, Braised Leeks, Natural Jus
Sweet Potato & Baby Yukons Crunchy Pecans, Honey
Mushroom and Caramelized Onion Ravioli Citrus Zucchini, Roasted
Mushrooms, Wilted Arugula, Herb Butter

Ginger-Rosemary Stewed Citrus (GF, VG)
Honey Roasted Nut Chocolate Cake (GF, VG)
Coconut-Verbena Parfait (GF, VG)

Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas



HOST BARS

Hosted bar prices are exclusive of service charge and sales tax

Bar Service:

\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.
1 Bartender per 75 guests

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FAIRMONT PREMIUM MIXED DRINKS

10 per drink

Finlandia Vodka
Beefeater Gin
Jim Beam Rye
Bacardi Silver Rum
Jack Daniel’s Whiskey
The Famous Grouse Scotch
Noilly Prat Vermouth (Dry & Sweet)
Sauza Hornitos Plata Tequila

FAIRMONT SUPER PREMIUM MIXED DRINKS

12 per drink

Super Premium Brand Mixed Drinks:
Tito’s Handmade Vodka
Plymouth Gin
Maker’s Mark Bourbon
Templeton Rye
Bacardi Silver
Bacardi 8yr
Chivas Regal Scotch
Casamigos Silver Tequila
Noilly Prat Vermouth (Dry & Sweet)

FAIRMONT HOUSE BRAND RED & WHITE

51 per bottle

ASSORTED DOMESTIC BEER

7 per drink

WINE

ASSORTED MICRO-BREWERY & IMPORT BEER

8 per drink

LIQUEURS & CORDIALS

13 per drink

FAIRMONT STILL & SPARKLING MINERAL WATER, SOFT DRINKS & JUICES

7 per drink

LUXURY TIER MIXED DRINKS

18 per drink

Absolut Elyx Vodka

Belvedere Vodka

The Botanist Gin

Bacardi Silver

Bacardi Gran Reserva 10 yr.

Casamigos Silver Tequila

Woodford Reserve Bourbon

Knob Creek Rye

The Macallan Double Cask 12 yr. Scotch

Noilly Prat Vermouth

CASH BARS

Bar Service:

\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.

1 Bartender per 75 guests

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**FAIRMONT PREMIUM
MIXED DRINKS**

13 per drink

**FAIRMONT SUPER
PREMIUM MIXED DRINKS**

15 per drink

**FAIRMONT HOUSE
BRAND RED & WHITE
WINE**

13 per glass

**ASSORTED DOMESTIC
BEER**

9 per drink

**ASSORTED MICRO-
BREWERY & IMPORT
BEER**

10 per drink

LIQUEURS & CORDIALS

16 per drink

**FAIRMONT STILL &
SPARKLING MINERAL
WATER, SOFT DRINKS &
JUICES**

7 per drink

**LUXURY TIER MIXED
DRINKS**

20 per drink

Absolut Elyx Vodka

Belvedere Vodka

The Botanist Gin

Bacardi Silver

Bacardi Gran Reserva 10 yr.

Casamigos Silver Tequila

Woodford Reserve Bourbon

Knob Creek Rye

The Macallan Double Cask 12 yr. Scotch

Noilly Prat Vermouth

BEVERAGE PACKAGES

Beverage packages do not include martinis. Mixed drinks are one ounce liquor pours. Martinis can be added to any package as a consumption charge or as an additional price. Specialty bars can be created by your Catering or Conference Services Manager.

Bar Service:

\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.
1 Bartender per 75 guests

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Chivas Regal Scotch
Casamigos Silver Tequila
Noilly Prat Vermouth (Dry & Sweet)
Pence Ranch, Chardonnay, Santa Barbara
Fortnight, Cabernet Sauvignon, Napa
Domaine Chandon, Brut, Napa
Anchor Steam, Heineken, Corona, Bud Light
Still and Sparkling Mineral Water
Assorted Juices and Soft Drinks

28 per person per hour

Bacardi Gran Reserva 10 yr.

Casamigos Silver Tequila

Woodford Reserve Bourbon

Knob Creek Rye

The Macallan Double Cask 12 yr. Scotch

Noilly Prat Vermouth

Fairmont Selected Red and White Wines

Anchor Steam, Heineken, Corona, Bud
Light

Still and Sparkling Mineral Water
Assorted Juices and Soft Drinks

32 per person per hour

BANQUET WINE LIST

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SPARKLING WINE & CHAMPAGNE

**Domaine Chandon, Brut,
Napa** 55

**J Vineyard, Brut, Rose,
Russian River Valley** 90

SAUVIGNON BLANC

Whitehall Lane 56

Trinchero, Napa Valley 64

**Moet & Chandon, Imperial,
Brut, Epernay** 115

CHARDONNAY

Neyers, "304", Sonoma 65

**La Crema, Russian River
Valley** 68

Kistler, Sonoma Coast 130

MERLOT

Whitehall Lane, Napa 60

PINOT NOIR

Saintsbury, Carneros 60

Crossbarn, Sonoma Coast 65

CABERNET SAUVIGNON

**Postmark by Duckhorn,
Paso Robles** 60

Arrowood, Sonoma 72

Daou, Paso Robles 85

Niner, Paso Robles

92

Silver Oak, Napa

135