



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 August 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

42

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

46

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)

THE BOXED CLAREMONT CONTINENTAL

40

THE BOXED LOX AND BAGELS

46

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

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

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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VITALITY BREAKFAST 50

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 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)

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 CLAREMONT BREAKFAST EXPERIENCE 65

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

Bakery Fresh Muffins, Morning Pastries &
Croissants (N)
Sourdough, Multigrain & Honey White Breads

THE BERKELEY BRUNCH 99

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)

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: \$12.00 each per person

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)

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
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

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 12

Country Style Pork Sausage 12

Hash Brown Potatoes 9

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 12

BREAKFAST BATTERS

Bourbon Vanilla French Toast 12

Buttermilk Pancakes 12

Golden Belgian Waffles 12

Breakfast Sandwiches

Mini Croissant Breakfast Sliders 96 per dozen

Scrambled Egg, Brie & Smoked Bacon

Scrambled Eggs	14	Bacon Cheddar English Muffin	168 per dozen
Queso Fresco Cheese, Peppers, Onions & Pico de Gallo		Scrambled Eggs or Egg Whites, Canadian Bacon & Tillamook Cheddar	
Cage Free Egg White Frittata	14	Avocado Toast	168 per dozen
Wild Mushrooms, Leeks & Thyme (VEG)		Acme Levain Bread, Avocado, Pickled Red Onions, EVOO & Micro Intensity Greens	
Hard Boiled Eggs, Aleppo Pepper (GF)	55 dozen	Levy's Bagel Wall	22 (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	96 per dozen
		Dried Cranberries, Almonds	

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

24

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

22

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

45

(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	8 each
Soda	8 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)

14

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

Full Day (8 hours)

24

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 72 per dozen

House Baked Cookies 84 per dozen

Chocolate Chip
Oatmeal
White Chocolate Macadamia

Bakery Fresh Muffins & Morning Pastries 72 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

Preserves, Creamery Butter

Trio of Croissants 72 per dozen

Butter, Almond & Pain au Chocolate
Preserves & Creamery Butter

Assorted Muffins 5

White Cheddar Popcorn 50 per dozen
bags

Salted Pretzels 50 per dozen
bags

Granola Bars 60 per dozen

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

**Smoked California
Almonds** 52 per pound

One pound serves approximately 15 people

**Roasted Cashews, Olive
Oil, Rosemary** 52 per pound

One pound serves approximately 15 people

Warm Artisan Pretzels 15 per person

Honey Dijon Mustard, Grainy Mustard

House Made Tortilla Chips 17 per person

Guacamole, Pico de Gallo, Roasted Chipotle
Salsa

THEMED 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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Mediterranean	20	Ironhorse Forge Your Own Trail Mix	20
Toasted Pita Chips, Housemade Hummus, Baba Ghanoush, Minted Garlic Petaluma Yogurt		Dried Apricots, Sundried Cranberries, California Raisins, Pistachios, Candied Pecans, Roasted Almonds, M&Ms , Chocolate Curls, House Honey Roasted Granola	
Meritage	24	Something Sweet	18
A selection of Wine Country-inspired Charcuterie & Cheeses, Crostini, Olive Oil, Aged Balsamic, Napa Mustard, Seasonal Jam, Pickled Vegetables		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	
East Bay Break	25	Twisted & Popped	24
Melange of Chef’s Favorite Coffee Accompaniments, Financiers, Madelines, Napoleons		Brown Butter & Sea Salt Dusted Popcorn Parmesan Popcorn Warm Artisan Pretzels – Honey Dijon Mustard, Grainy Mustard, Warm Cheese Fondue	
Great Wall of Donuts	18	Afternoon Tea	80
<i>Minimum 20 people</i> Select Two: Maple Bacon, Chocolate Crunch, Rainbow Sprinkle, Coconut Flake, Salted Caramel, Honey Roasted Nuts, S’mores		<i>Amuse:</i> Oven Roasted Tomato, Pickled Shimeji Mushrooms Lemon Raspberry Scone, Devonshire Cream <i>Assorted Tea Sandwiches</i> Dungeness Crab, Chive Creme, Brioche Prosciutto & Brie Napoleon, Upland Cress Cage Free Egg Salad, Pea Shoots, Crispy Croissant Curried Chicken, Butter Lettuce, Turmeric Loaf <i>Sweets</i> 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

75

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

73

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 **70**

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 **55**

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 **70** **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 **50** **BAR**

Choice 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 59

Polenta, Oyster Mushrooms, Fine Beans, Sauce Soubise

Maple Glazed Chicken 59

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

Grilled Lemongrass Chicken Breast 59

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

MEATS

12 Hour Braised Beef Short Ribs 75

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

Za'atar Spiced Rack of Lamb 75

Cous Cous, Tomato Olive Compote, Seasonal Vegetable Trio

Grilled NY Steak 75

Kale, Buttery Whipped Potatoes, Whisky

SEAFOOD

Honey Lavender Lacquered Shrimp 69

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

Miso Marinated Cod 69

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

Catch of the Day 69

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)

Roasted Vegetable Canneloni 56

Braised Beech Mushrooms, Spinach, Tomato Emulsion

Peppercorn Jus (GF)

DESSERTS

Lemon Tart

Chocolate Tart

Seasonal Fruit Tart



RECEPTION HORS D'OEUVRES

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COLD CANAPES

**Mushroom Duxelle
Crosthini** 9

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	12	Vegetable Spring Rolls	10
(GF)		Ponzu-Plum Sauce	
Marinated Artichoke Bruschetta (VG)	9	Thai Beef Satay	10
		Spicy Peanut Sauce	
Minted Ricotta, Caramelized Onion & Portobello Bruschetta (V)	9	Miniature Beef Wellington	14
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

26

Char Grilled Peppers, Zucchini, Eggplant,
Zinfandel Marinated
Mushrooms, Castelvetrano Olives, Castrovilla
Artichokes, Salami, Crostini & Grissini

CHARCUTERIE DISPLAY

29

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

SALAD STATION

28

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 28
Selection of 4 31
Selection of 5 35

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

96 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 30

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** 48

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 **375 each**

(Serves 30-40)

Charred Lemons, Maple-Miso Mustard

Warm Yukon Gold Potato Salad, Lemon, Thyme

HOUSE SPICED RUBBED BRISKET **475 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

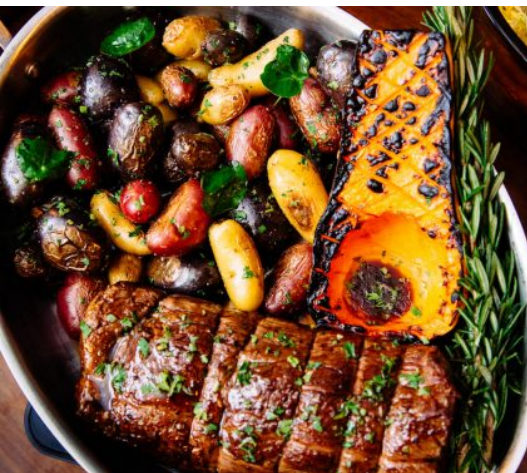
Meal Includes: Brioche Rolls, Chimichurri, Au Jus, Smoked Sea Salt, Creamy Horseradish, Selection of Mustards
Warm Yukon Gold Potato Salad, Lemon, Thyme

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

MARY'S POULTRY

MEATS

Free Range Chicken "Milanese Style" 77

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

Cumin Crusted Pork Loin 95

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

Herb Marinated Chicken Breast 77

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

Grilled 8oz NY Steak 95

Potato Puree, Baby Vegetables, Peppercorn Jus (GF)

Roasted Lamb Double Chop 95

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 **105** **MIGNON & ROSEMARY** **GRILLED JUMBO SHRIMP**

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

4oz BEEF TENDERLOIN & **105** **ROASTED SALMON**

Beet & Fennel Risotto, Parmesan, Arugula (GF)

MARY'S FREE RANGE **105** **CHICKEN BREAST &** **HERB CRUSTED SALMON**

Tarragon Pan Jus, Butter Poached Crab & Toybox Mushroom Risotto

VEGETARIAN

Tagliatini "Mushroom **77** **Bolognese" (Veg)**

Roasted Beet & Fennel **77** **Risotto**

Parmesan, Arugula, Lemon Oil (GF)

Mushroom and Onion **77** **Ravioli**

With Spinach and Parmesan Cream

DESSERTS

Pistachio Panna Cotta Sugared Strawberries, Pistachio Cake, Lemon Crumble

Chocolate Tart

Meyer Lemon Meringue Pie

Chocolate Bomb

Chocolate, Salted Caramel, Genoise

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

Market Price

Madeira Butter Sauce (GF)

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

150

SOUP

Free Range 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

140

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

Pork Loin – 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

THE CLAREMONT TABLE

105

Vegetarian Chili, Aleppo Spice (GF)
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 (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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BEER AND WINE PACKAGE

Fairmont House Red and White Wine
Domestic, Microbrewery and Imported Beer
Still and Sparkling Mineral Water, Assorted
Juices and Soft Drinks

16 per person for the first hour
12 per person each additional hour

FAIRMONT PREMIUM PACKAGE

Premium Brand Mixed Drinks:
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 House Wine and Domaine Chandon,
Brut, Napa
Anchor Steam, Heineken, Corona, Miller Lite
Still and Sparkling Mineral Water
Assorted Juices and Soft Drinks

25 per person per hour

FAIRMONT SUPER PREMIUM PACKAGE

Super Premium Brand Mixed Drinks:

Tito's Handmade Vodka
Plymouth Gin
Maker's Mark Bourbon
Templeton Rye
Bacardi Silver
Bacardi 8yr

LUXURY TIER PACKAGE

Absolut Elyx Vodka
Belvedere Vodka
The Botanist Gin
Bacardi Silver

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, Miller Lite
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,
Amstel 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

Niner, Paso Robles 92

