



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. 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

45

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

48

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)

HOT BUFFET BREAKFAST

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VITALITY BREAKFAST 56

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)
Greek Yogurt with a Honey Drizzle (D)
Coconut Yogurt (V)
House Made Granola (N, V)
Cage Free Egg White Frittata – Spinach, Thyme, Roasted Peppers & Goat Cheese (VEG)
Steel Cut Oatmeal – Brown Sugar, California Raisins, Ground Flax Seeds (V)

MISSION STREET BREAKFAST BURRITOS 65

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

Seasonal Fruit Salad (V)
Greek Yogurt with a Honey Drizzle (D)
Glazed Mexican Orange Brioche Rolls (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)*

Tomatillo Avocado Salsa, Sour Cream, Pico de Gallo (D)

Crispy Hash Browns (V)

*Vegan upon request

THE CLAREMONT BREAKFAST EXPERIENCE 68

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

Bakery Fresh Muffins, Morning Pastries & Croissants (N)

THE BERKELEY BRUNCH 105

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)

Sourdough, Multigrain & Honey White Breads

Creamery Butter (D)

Preserves

Greek Yogurt with a Honey Drizzle (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**, Spinach,

Thyme, Roasted Peppers & Goat Cheese (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

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 9

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 and Bowls

Mini Croissant Breakfast Sliders 10 each
(Minimum order of 12 pieces)

Scrambled Egg, Brie & Smoked Bacon

Scrambled Eggs 14

Queso Fresco Cheese, Peppers, Onions & Pico de Gallo

Cage Free Egg White Frittata 14

Spinach, Thyme, Roasted Peppers & Goat Cheese (VEG)

Hard Boiled Eggs, Aleppo Pepper (GF) 5.50 each

Minimum order of 12 pieces

Bacon Cheddar English Muffin 14 each (minimum order of 12)

Scrambled Eggs or Egg Whites, Canadian Bacon & Tillamook Cheddar

Avocado Toast 14 each (minimum order of 12)

Acme Levain Bread, Avocado, Pickled Red Onions, EVOO & Micro Intensity Greens

Levy's Bagel Wall 24 (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 9 each (minimum order of 12)

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

27

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

Belgian Waffle Station

24

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

12

(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

50

(Select One)

~The East Bay – Scrambled Eggs, Applewood Smoked Bacon OR 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

85 per gallon

Still and Sparkling Water

9 each

Soda

9 each

Chef's Seasonally Inspired Lemonade

90 per gallon

Coke, Diet Coke, Sprite,
Assorted Dasani Sparkling Waters

Energy Drinks

9 each

Seasonally Flavored Infused Chilled Water

35 per gallon

Red Bull
Sugar Free Red Bull

Hot Chocolate

110 per
gallon

Individual Juices

8 each

Signature Recipe, Mini Marshmallows

Orange, Apple or Cranberry

COFFEE AND TEA SERVICE

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Half Day (4 hours)

18

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

Full Day (8 hours)

30

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 72 per dozen

Fudge Brownies 84 per dozen

House Baked Cookies 84 per dozen

Chocolate Chip
Oatmeal
White Chocolate Macadamia

Morning Pastries 72 per dozen

Cinnamon Morning Buns, Apricot Kouign Amann, Lemon Blueberry Scone

SNACKS

Sliced Fruit & Berries 10 per person

Fruit Kabobs with Mango Coconut Dip 10 each (minimum 12 per order)

Fresh Seasonal Whole Fruit 5 each, minimum order of 12

Selection of Potato Chips 6.50 each, minimum order of 12

Preserves, Creamery Butter

Trio of Croissants

**7 each,
minimum
order of 12**

Butter, Almond & Pain au Chocolate
Preserves & Creamery Butter

White Cheddar Popcorn

**6.50 each,
minimum
order of 12**

Salted Pretzels

**6.50 each,
minimum
order of 12**

Granola Bars

**5 each,
minimum
order of 12**

**Freshly Popped Popcorn,
Sea Salt & Butter** 10 per person

**Smoked California
Almonds** 52 per pound

One pound serves approximately 15 people

**Spicy Honey Roasted
Cashews** 52 per pound

One pound serves approximately 15 people

Warm Artisan Pretzels 16 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	24	Ironhorse Forge Your Own Trail Mix	22
Toasted Pita Chips, Housemade Hummus, Baba Ghanoush, Minted Garlic Petaluma Yogurt		Dried Apricots, Sundried Cranberries, California Raisins, Salted Almonds, Roasted Peanuts, M&Ms, Coconut Chips, Banana Chips, House Made Granola	
Meritage	31	Something Sweet	20
A selection of Artisan Charcuterie & Local Cheeses, Grainy Mustard, Fig Spread, Salted Almonds, Crackers & Crostini		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	28	Twisted & Popped	24
Melange of Chef’s Favorite Coffee Accompaniments, Financiers, Madelines, Napoleons		Classic Salt & Melted Butter Popcorn, Coconut & Curry Spiced Popcorn (VG) Warm Artisan Pretzels – Grainy Mustard, German Cheese Dip, Nutella	
Great Wall of Donuts	20		
<i>Minimum 20 people</i>			
Select Two: Maple Bacon, Chocolate Crunch, Rainbow Sprinkle, Coconut Flake, Salted Caramel, Honey Roasted Nuts, S’mores			



LUNCH BUFFET

Prices are per person, based on two hours of service. 10 guest minimum.

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CLAREMONT BURGER BAR

70

House Salad – Mixed Lettuces with Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots and Buttermilk Herb Dressing (D, Veg)

All burgers include lettuce & tomato.

For groups under 25, please choose two types of burger

California Beef Burger – Cheddar, Grainy Mustard Aioli, Brioche Bun (D, Gluten)

Turkey Burger – Jack Cheese, Chipotle Aioli, Brioche Bun (D, Gluten)

Grilled Plant Based Burger – Grainy Mustard Aioli, Brioche Bun (D, Gluten)

THE CLAREMONT 2.0

75

House Salad of Mixed Lettuces with Watermelon Radish, Toy Box Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Herb Dressing (D,Veg)

Chicories & Shaved Fennel with Crumbled Goat Cheese, Toasted Walnuts, Parsley, Chives, Red Wine Vinaigrette (D,Veg)

Green Lentils, Red Quinoa, Roasted Brussels Sprouts, Dried Cherries, Mint, Lemon Vinaigrette (Vegan)

Seared Herb-Marinaded Chicken Breasts, Duck Fat Roasted Marble Potatoes and Salsa Verde (GF)

Roasted Salmon with Wilted Swiss Chard & Lemon Caper Butter Sauce (D)

Sliced Red Onion, Pickles, Bacon

Avocado available for \$3 additional per guest

French Fries with Ketchup (V)

Brownies and Blondies

FOG CITY

78

House Salad of Mixed Lettuces with Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots and Buttermilk Herb Dressing (D, Veg)

Spinach Salad with Heirloom Apples, Celery, Hazelnuts and Red Wine Vinaigrette (V)

Potato Chips with Sea Salt (V)

*For groups of 25 guests or less, please select your favorite **two** selections. For groups of 26 and above please choose your favorite **three** selections:*

Bay Shrimp Louie with Chopped Romaine, Bay Shrimp & Classic Louie Dressing (Shellfish)

Turkey Pastrami Sandwich with Swiss Cheese, Cole Slaw and Thousand Island Dressing on Marble Rye (D, Gluten)

Egg Salad Tartine with Dill and Parsley on Levain (Gluten, Veg)

Tuna Niçoise Tartine with Roasted Red Peppers, Cucumbers, Red Onion & Arugula on Olive Bread (Gluten)

Rosemary Ham Sandwich with Gruyere, Sliced Dill Pickle, Butter on Baguette (D, Gluten)

House Roasted Beef Sandwich with Pimento Cheese Spread, Tomatoes & Lettuce on White Bread (D, Gluten)

Classic BLT Sandwich with Bacon, Heirloom Tomatoes, Bibb Lettuce, Lemon Aioli on Toasted Sourdough (Gluten)

Curry Spiced Chickpea Salad Sandwich in Whole Wheat Pita (Gluten,V)

Charred Broccoli with Garlic, Chili and Lemon (Vegan)

Lemon Tartlets (D,G), **Devil's Food Delight** (D,G), **Coconut Tapioca Pudding** (Vegan)

MEDITERRANEO

80

Greek Salad of Chopped Romaine, Cucumbers, Heirloom Tomatoes, Shaved Red Onions, Feta, Kalamata Olives, Italian Parsley and Red Wine Vinaigrette (D, Veg)

House Salad of Mixed Lettuces with Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots and Buttermilk Herb Dressing (D, Veg)

Couscous with Honey Roasted Carrots, Dates, Chickpeas and Fresh Herbs (Gluten, Veg)

*For groups of 25 guests or less, please select your favorite **two** selections. For groups of 26 and above please choose your favorite **three** selections:*

Za'atar Spiced Pan-Seared Chicken Breasts with Tahini Yogurt Drizzle (D)

Grilled Swordfish with Lemon Vinaigrette and Oregano Salt

Lamb and Beef Meatballs with Tomato Saffron Sauce (Gluten)

Seared Cauliflower "Steaks" with Capers, Lemon & Herbs (V)

Spicy Vegetable Tagine (V)

Desserts:

Almond Squares (N,D,Gluten), **Pear & Honey Butter Cake** with Pistachios (N,D,Gluten), **Double Chocolate Cupcakes** (D,Gluten)

Desserts:

Banana Cream Tartlets (D, Gluten),
Brownie Bars (D, Gluten), **Strawberry
Lemonade Parfaits** (D)

24th AND MISSION

85

House Salad of Mixed Lettuces with
Watermelon Radishes, Toy Box Cherry
Tomatoes, Sliced English Cucumbers, Shaved
Carrots and Buttermilk Herb Dressing (D, Veg)

Freshly Fried Tortilla Chips, House Made
Pico do Gallo, Tomatillo Salsa with Avocado,
Pickled Jalapenos (V)

Warm Corn & Flour Tortillas (Gluten)

Mexican Rice and Braised Pinto Beans (V)

*For groups of 25 guests or less, please select
your favorite **two** selections, for groups of 26
and above please choose your favorite **three**
selections:*

Crispy Pork Carnitas (D)

Pacific Rock Fish al Pastor Style with Dried
Chilies, Spices and Pineapple

Pollo Asado, Achiote Marinated and Grilled
Chicken Breast

Carne Asada, Cumin Scented Grilled Flank
Steak

Roasted Seasonal Vegetables with
Cascabel Chili Oil

Desserts:

Churros, Cinnamon Sugar & Chocolate Sauce
(D, Gluten), **Tres Leches Cake** with Seasonal
Berries (D, Gluten), **Hibiscus Flan** (D)

SOUP STATION

**10 additional
per person**

Add soup to your buffet lunch:

Clam Chowder

Mediterranean White Bean Soup

Tomato Soup

Chicken Pozole with Cabbage, Radishes, Red
Onion and Lime

*All soups are served with freshly baked rolls and
butter*

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. One selection of dessert per entrée. If one more than one entrée is selected, the menu price is based on the highest selection

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SALADS

Kale Salad

Baby Kale, Pear, Roasted Almonds, Ricotta Salata, Lemon Vinaigrette

Caesar Salad

Little Gems, Croutons, Parmigiano Reggiano, White Anchovy, Creamy Caesar Dressing

Garden Salad

Garden Lettuces, Shaved Carrots, Red Onion, Radishes and Cucumber Buttermilk Herb Dressing or Red Wine Vinaigrette

POULTRY

Cobb Salad

65

Mixed Greens, Grilled Chicken Breast, Avocado, Cherry Tomatoes, Cucumber, Pt. Reyes Blue Cheese, Bacon, Hard Boiled Egg

Red Wine Vinaigrette

SOUPS

Clam Chowder

Mediterranean White Bean Soup

SEAFOOD

Seared Salmon

75

Crispy Crushed Yukon Gold Potatoes, Salsa Verde

Grilled Halibut

75

Chicken Milanese**65**French Lentils with Garlic and Thyme, Lemon
Caper Beurre Blanc

Mashed Potatoes, Roasted Broccoli

Lemon Caper Sauce

MEATS**Roasted Lamb Shoulder****80**Swiss Chard, Braised Butter Beans, Olive
Tapenade**Grilled New York Steak****80**

Sautéed Kale, Whipped Potatoes, Red Wine Jus

VEGETARIAN**Winter Squash Frittata****60**

Warm Spinach Salad, Grilled House-Made Bread

**Vadouvan Spiced Black
Lentil and Potato Stew****60**

Basmati Rice, Braised Greens

DESSERTS**Lemon Tart****Seasonal Fruit Tart**



RECEPTION HORS D'OEUVRES

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COLD CANAPES

Forest Mushroom and Walnut Pate Bruschetta (Vegan) 12

Crab Tostadita 16

Crab Salad, Chipotle Mayonnaise, Crispy Corn Tortilla

Olive Tapenade in Cucumber Cup 12

(GF, V, VG)

Rockfish Ceviche in a Cucumber Cup 14

HOT HORS D'OEUVRES

Fried Mushroom Ravioli 10
Marinara (Vegan)

Vegetable Spring Rolls 10

Ponzu-Plum Sauce

Wagyu Beef Satay 16

Spicy Peanut Sauce

Miniature Beef Wellington 16

Sauce Bearnaise

Spicy Vegetable Pakoras 10

(GF)		Cilantro Chutney (Vegan, GF)	
Marinated Artichoke Bruschetta (VG)	10	Hummus and Merguez Spiced Cauliflower in Phyllo Cup	12
		(Vegan)	
Smoked Salmon on Blini, Chive & Caviar	16	Tikka Masala Chicken Meatballs, Cucumber Ribbon	12
		Cucumber Raita	
Black Bean Tostadita	12	Chicken Empanadas	12
Corn Jalapeno Relish, Queso Fresco, Crispy Corn Tortilla (Vegetarian)		Romesco Sauce	
		Greek Chicken Kebabs with Zucchini and Feta	12
		Mint Pesto	

RECEPTION PRESENTATIONS AND DISPLAYS

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ANTIPASTO

30

Grilled Peppers, Zucchini and Eggplant, Pickled Toybox Mushrooms, Mixed Olives, Castroville Artichokes, Sliced Prosciutto, Marinated Ciliegini, Crackers, Crostini & Grissini

SALAD STATION

34

Mixed Lettuces, Baby Kale, Smoky Bacon Bits, Hen Egg, Croutons, Point Reyes Blue Cheese, Laura Chenel Cabecou, Cherry Tomatoes, Sliced Cucumber, Carrot Curls, Roasted Almonds, Toasted Pepitas, Lemon Vinaigrette, Red Wine Vinaigrette, Buttermilk Dressing

GF

SUSHI

108 per dozen

(Minimum of 8 dozen)

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

California Rolls & Signature Rolls

CHARCUTERIE DISPLAY

36

Local Artisan Made Soppressata, Mortadella, Coppa, Black Trumpet Mushroom & Walnut Pate, Smoked Almonds, Pickled Vegetables, Onion Jam, Grainy Mustard, Crackers & Grissini

CALIFORNIA CHEESE TRAIL

Selection of 3 35

Nicasio Locarno Brie, Nicasio – Cow
Bellwether Carmody, Valley Ford – Sheep
Cypress Grove Bermuda Triangle, Arcata – Goat
Bellwether Carmody, Valley Ford – Sheep
Fiscalini Bandaged Wrapped Cheddar, Stanislaus County – Cow
Point Reyes Blue, Point Reyes – Cow
Vella Dry Jack, Sonoma – Cow
Central Coast Goat Gouda, Paso Robles – Goat
Shooting Star, Aries, Basque Style, Poso Robles – Sheep

Includes: Quince Paste, Fig Spread, Dried Grapes & Apricots, Salted Almonds, Crackers & Crostini

SANTA BARBARA

25 per person

SMOKEHOUSE SALMON

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

Wasabi, Pickled Ginger, Soy Sauce

SLIDER BAR 35

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 52

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 35

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

FRY BAR 26

**French Fries, Tater Tots, Cross Cut Fries
& Sweet Potatoes Fries**

Tamarind Ketchup, Garlic Aioli, Avocado Ranch
Dipping Sauce, Spicy Fry Sauce, Honey Mustard
Sauce

CARVING STATIONS

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, minimum order of 30 people and/or 70% of the guarantee. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.

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WHOLE ROASTED PACIFIC SALMON

400 each

(Serves 30)

Charred Lemons, Maple-Miso Mustard

Cucumber Salad

HOUSE SPICED RUBBED BRISKET

525 each

Naturally Raised Beef

(Serves 35)

Spicy Slaw, Dill Pickles, BBQ Sauce, Sweet
Hawaiian Rolls

Porchetta

500 each

(Serves 35)

Arugula, Pickled Onions, Salsa Verde, Ciabatta
Rolls

NATURAL STRIPLOIN

950 each

Naturally Raised Beef

(Serves 45)

Creamy Horseradish, Beef Jus
Warm Yukon Gold Potato Salad, Sourdough
Rolls

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

Coconut Carrot Soup

Frizzled Ginger (Vegan, DF, GF)

Forest Mushroom Bisque

Wine and Butter Croutons (Vegetarian)

Pea Veloute

Creme Fraiche, Mint Oil (Vegetarian, GF)

Black Truffle Potato Leek Soup

Micro Chives (Vegetarian, GF)

Lobster Bisque

Lobster Tail, Chervil
Please add \$10

SALADS

Shrimp Cocktail

Classic Cocktail Sauce, Frisee, Lemon Wedge (Shellfish, DF, GF)

Asparagus Mimosa

Hard Boiled Eggs, Crispy Bread Crumbs, Lemon Zest, Capers, Parsley, Tarragon, Shallot Vinaigrette

Garden Salad

Mixed Lettuces, Herbs, Shaved Carrots, Cucumbers, Red Onions, Petals, Champagne Vinaigrette (Vegan, GF)

Little Gem Caesar

White Anchovy, Parmigiano Reggiano, Croutons, Creamy Caesar Dressing

Wedge Salad

Iceberg Lettuce, Bacon, Crumbled Pt. Reyes Blue Cheese, Cherry Tomatoes, Shaved Red Onion, Red Wine Vinaigrette (GF)

Burrata Salad

Spring Vegetables, Leaves, Herbs, Lemon Vinaigrette (Vegetarian, GF)

MARY'S POULTRY

Herb Roasted Chicken Breast 115

Garlic Mashed Potatoes, Green Beans, Mustard Jus, Micro Greens (GF)

Seared Chicken Breast 115

Roasted Kabocha Squash, Sesame Spinach, Miso Soy Butter Mushrooms, Scallion (GF)

Seared Duck Breast 115

Duck Fat Brown Butter Wild Rice, Braised Baby Turnips with their Greens, Red Wine Maraschino Cherry Jus (GF)

SEAFOOD

Shrimp and Creamy Early Bird Farm Grits 115

MEATS

Seared Hanger Steak 115

Roasted Potatoes, Creamed Spinach, Green Peppercorn Sauce, Crispy Onions

Grilled NY Steak 115

Potato Puree, Roasted Rainbow Baby Carrots, Blue Cheese Butter, Demi-Glace

Brown Sugar Brined Center Cut Pork Chop 115

Sweet Potato Puree, Roasted Brussels Sprouts, Apple Cider Gastrique

Roasted Lamb Double Chop 115

Crispy Farro, Sautéed Swiss Chard, Preserved Lemon and Olive Tapenade (DF)

VEGETARIAN

Cheese Tortaloni 115

Roasted Tomato Fennel Broth, Broccoli di Ciccio

Tomato Cream Sauce, Baby Sunburst Squash,
Parmigiano Reggiano, Torn Basil (Vegetarian)

Butter Poached Sturgeon 115

Roasted Red Bell Peppers, Capers, Olives,
Zucchini, Cauliflower, Cauliflower Puree

Beyond Beef Ravioli 115

Marinara, Extra Virgin Olive Oil, Mixed
Mushrooms, Micro Herbs (Vegan)

Slow Roasted Salmon 115

Boiled New Potatoes with Dill, Seasonal
Vegetable Medley, Vermouth Butter Sauce

Roasted Baby Rainbow Carrots with Toasted Spices, Seeds and Pistachio 115

Chickpea Puree, Grilled Cabbage, Extra Virgin
Olive Oil (Vegan, GF)

DUO PLATES

Filet Mignon and Grilled Jumbo Shrimp 135

Potato Puree, Corallflower, Demi-Glace

DESSERTS

Raspberry Panna Cotta

Sugared Strawberries, Brown Sugar Crumble

Filet Mignon and Bacon Wrapped Scallop 155

Potato Puree, Corallflower, Demi-Glace

Lemon Tart

Toasted Meringue

Filet Mignon and Lobster Tail 175

Potato Puree, Corallflower, Demi-Glace

Dulce de Leche Bombe

Dulce de Leche Mousse, Vanilla Sponge, Pear
and Blueberry Compote

Seasonal Fruit Tart

Berry Coulis

Dark Chocolate Tart or Mousse

Chocolate Kahlua Caramel, Cashew Crumble

**Burnt Honey Olive Oil
Cake**

Chantilly Cream

Chocolate Cake

Chocolate Ganache, Raspberry (Vegan)

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

175

SOUP

Free Range Chicken & Vegetable Soup
Pistou

EAST BAY

Di Stefano Burrata – Grilled Broccoli 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 on 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)

AMERICAN TAVERN

160

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)

THE TOWN

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, Pecorino (Veg)

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 Cake – Pineapple Jam & Sunflower Butter Ganache
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

Seasonal Crostata – Seasons Best Fruits & Poppy Seed Custard

Hazelnut-Ricotta Tartlet – Chocolate Flaked Ricotta, Hazelnut Crust

Elderflower Angel Food Cake – Cassis Curd & Elderflower Chantilly

Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

THE CLAREMONT TABLE

115

Vegetarian Chili – Aleppo Spice (GF)

Chicken & Lettuce Tacos -Pico de Gallo

Vegetable Tofu Tacos – Lettuce, 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 – Swiss Chard,

Spinach, Charred Citrus

Grilled Flat Iron Steak – Brussels 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, V)

Honey Roasted Nut Chocolate Cake (VEG)

Coconut-Verbena Parfait (GF, VEG)

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

14 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

18 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

55 per bottle

ASSORTED DOMESTIC BEER

10 per drink

WINE

ASSORTED MICRO-BREWERY & IMPORT BEER

12 per drink

LIQUEURS & CORDIALS

13 per drink

FAIRMONT STILL & SPARKLING MINERAL WATER, SOFT DRINKS & JUICES

9 per drink

LUXURY TIER MIXED DRINKS

24 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**

16 per drink

**FAIRMONT SUPER
PREMIUM MIXED DRINKS**

20 per drink

**FAIRMONT HOUSE
BRAND RED & WHITE
WINE**

16 per glass

**ASSORTED DOMESTIC
BEER**

11 per drink

**ASSORTED MICRO-
BREWERY & IMPORT
BEER**

13 per drink

LIQUEURS & CORDIALS

16 per drink

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

9 per drink

**LUXURY TIER MIXED
DRINKS**

26 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

20 per person for the first hour
14 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

28 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

FAIRMONT LUXURY TIER PACKAGE

Absolut Elyx Vodka

Belvedere Vodka

The Botanist Gin

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

32 per person per hour

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

Fairmont Selected Red and White Wines

Anchor Steam, Heineken, Corona,
Amstel Light

Still and Sparkling Mineral Water
Assorted Juices and Soft Drinks

36 per person per hour

BANQUET WINE LIST

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SPARKLING WINE & CHAMPAGNE

**Domaine Chandon, Brut,
Napa** 60

SAUVIGNON BLANC

Whitehall Lane 60

Trincherro, Napa Valley 68

**J Vineyard, Brut, Rose,
Russian River Valley** 95

**Moet & Chandon, Imperial,
Brut, Epernay** 120

CHARDONNAY

Neyers, "304", Sonoma 65

**La Crema, Russian River
Valley** 70

Kistler, Sonoma Coast 130

MERLOT

Whitehall Lane, Napa 65

PINOT NOIR

Saintsbury, Carneros 65

Crossbarn, Sonoma Coast 70

CABERNET SAUVIGNON

**Postmark by Duckhorn,
Paso Robles** 65

Arrowood, Sonoma 78

