



## 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.

Vegan (V) | Contains Gluten (G) | Contains Nuts (N) | Contains Dairy (D)| Contains Peanuts (P)

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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 (D, G, N)

Creamery Butter  
Preserves

#### Seasonal Fruit Salad (V)

### LOX & BAGELS

48

#### Fresh Orange & Apple Juices

Freshly Brewed Regular & Decaffeinated Coffee,  
Lot 35 Teas

#### Assortment of Bagels (G)

Creamery Butter

Preserves

Plain, Scallion & Strawberry Cream Cheeses

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 (D,G,N)**  
Creamery Butter  
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** – Yellow Corn, Roasted Summer Squash, Chives, Cheddar Cheese (D)  
**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,G)**

**Chorizo & Scrambled Egg Burrito** with Yukon Gold Potatoes, Jack Cheese, Sweet Peppers, Onions, Pico de Gallo (D,G)  
**Vegetarian Burrito with Spicy Black Beans**, Yukon Gold Potatoes, Jack Cheese, Sweet Peppers, Onions, Pico de Gallo (D,G)\*

*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

## THE BERKELEY BRUNCH 105

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

**Bakery Fresh Muffins, Morning Pastries &**

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

Creamery Butter  
Preserves

**Greek Yogurt with a Honey Drizzle (D)**  
**Seasonal Fruit Salad (V)**

**Cage Free Scrambled Eggs** or Egg Whites (D)

**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)

~**Cage Free Egg White Frittata**, Yellow Corn, Roasted Summer Squash, Chives, Cheddar Cheese (D)

~**Buttermilk Pancakes**, Maple Syrup, Whipped Cream (D,G)

~**Bourbon Vanilla French Toast**, Maple Syrup, Seasonal Berries, Whipped Cream (D,G)

~**Steel Cut Oatmeal**, Brown Sugar, California Raisins, Ground Flax Seeds (V)

*Additional Hot Items: \$12.00 each per person*

**Croissants (G,D,N)**

**Berkeley Bagels** with Plain, Scallion and Strawberry Cream Cheeses (G,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 (G,D,N)

**Applewood Smoked Bacon and Country Pork Sausages**

**Shakshuka** – Farm Fresh Eggs Baked in a Spicy Tomato Sauce, Feta Cheese and Cilantro (D)

**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 (D,G)**

# 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 (N,D)

**Farm Fresh Cage Free Eggs**

**Fluffy Scrambled Eggs or Egg Whites** 12

## BREAKFAST BATTERS

**Bourbon Vanilla French Toast (D,G)** 12

**Buttermilk Pancakes (D,G)** 12

**Golden Belgian Waffles (G,D)** 12

## Breakfast Sandwiches and Bowls

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

**Scrambled Eggs** 14

Queso Fresco Cheese, Peppers, Onions & Pico de Gallo (D)

**Cage Free Egg White Frittata** 14

Yellow Corn, Roasted Summer Squash, Chives, Cheddar Cheese (D)

**Hard Boiled Eggs, Aleppo Pepper** 5.50 each

Minimum order of 12 pieces

Scrambled Egg, Brie & Smoked Bacon (D,G)

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

Scrambled Eggs or Egg Whites, Canadian Bacon & Tillamook Cheddar (D,G)

**Avocado Toast** 14 each (minimum order of 12)

Acme Levain Bread, Avocado, Pickled Red Onions, EVOO & Micro Intensity Greens (G,V)

**Levy's Bagel Wall (G)** 24 (minimum 20 ppl)

Served with the following condiments:  
Smoked Salmon, Red Onions and Capers  
Tomato, Cucumber  
Plain, Blueberry, Strawberry Whipped Cream  
Cheese (D)

**Chia & Quinoa Breakfast Bowl** 9 each (minimum order of 12)

Dried Cranberries, Almonds (N,V)

# 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  
Seasonal Accompaniments including:  
Applewood Bacon, Smoked Ham, Baby Shrimp,  
Cheddar (D), Goat Cheese (D), 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  
(D,N,G)

# 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)  
House Made Honey Granola (N)  
Seasonal Berry & Greek Yogurt Parfait (D)

## 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  
~The Golden Gate Benedict – Poached Eggs, Prosciutto, English Muffin, Chive Hollandaise (D,G)  
~The Oakland Hills – Egg White or Whole Egg Frittata – Kale, Sundried Tomatoes, Mushrooms & Aged Cheddar, Chicken Apple Sausage (D)





## ASSORTED BEVERAGES

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<b>Signature Iced Tea</b>	<b>85 per gallon</b>	<b>Still and Sparkling Water</b>	<b>9 each</b>
<b>Soda</b>	<b>9 each</b>	<b>Blackberry Lemonade</b>	<b>90 per gallon</b>
Coke, Diet Coke, Sprite, Assorted Dasani Sparkling Waters			
<b>Energy Drinks</b>	<b>9 each</b>	<b>Lemon, Cucumber and Mint Infused Chilled Water</b>	<b>35 per gallon</b>
Red Bull Sugar Free Red Bull			
<b>Hot Chocolate</b>	<b>110 per gallon</b>	<b>Individual Juices</b>	<b>12 each</b>
Signature Recipe, Mini Marshmallows			
Orange or Green			



# 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 (N)** 72 per dozen

**Fudge Brownies (D,G)** 84 per dozen

**House Baked Cookies** 84 per dozen

- Chocolate Chip (D,G)
- Oatmeal (D,G)
- White Chocolate Macadamia (D,G,N)

**Morning Pastries (D,G)** 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 (G,D) 84 per dozen**

Butter, Almond (N) & Pain au Chocolate  
Preserves & Creamery Butter

**White Cheddar Popcorn (D) 78 per dozen, minimum order of 12**

**Salted Pretzels (G) 6.50 each, minimum order of 12**

**Granola Bars 5 each, minimum order of 12**

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

**Smoked California Almonds (N) 52 per pound**

One pound serves approximately 15 people

**Spicy Honey Roasted Cashews (N) 52 per pound**

One pound serves approximately 15 people

**Warm Artisan Pretzels (G) 16 per person**

Honey Dijon Mustard, Grainy Mustard

**House Made Tortilla Chips 17 per person**

Guacamole, Pico de Gallo, Roasted Chipotle  
Salsa

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# 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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<b>Mediterranean</b>	<b>24</b>	<b>Ironhorse Forge Your Own Trail Mix</b>	<b>22</b>
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 (D,N)	
<b>Meritage</b>	<b>31</b>	<b>Something Sweet</b>	<b>20</b>
A selection of Artisan Charcuterie & Local Cheeses, Grainy Mustard, Fig Spread, Salted Almonds, Crackers & Crostini		Select Three: Fresh Baked Biscotti(G), Alfajores (D,G), Cocoa Nib Shortbread(G), Banana Cream Whoopie Pies (D,G), Matcha-Almond Rice Bars (N,V) Carafes of Ice-Cold Milk, Chocolate Milk & Soy Milk	
<b>East Bay Break</b>	<b>28</b>	<b>Twisted &amp; Popped</b>	<b>24</b>
Melange of Chef’s Favorite Coffee Accompaniments, Financiers, Madelines, Napoleons (G,D)		Classic Salt & Melted Butter Popcorn (D), Coconut & Curry Spiced Popcorn (V) Warm Artisan Pretzels (G) – Grainy Mustard, German Cheese Dip (D), Nutella (D,N)	
<b>Great Wall of Donuts (G,D)</b>	<b>20</b>		
<i>Minimum 20 people</i>			
Select Two: Maple Bacon, Chocolate Crunch, Rainbow Sprinkle, Coconut Flake, Salted Caramel, Honey Roasted Nuts (N), 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)

*All burgers include lettuce & tomato.*

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

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

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

Sliced Red Onion, Pickles, Bacon

### 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)

**Green and Yellow Wax Beans**, Cherry Tomatoes, Frisee, Arugula, Tarragon, Chives, Chervil, Lemon Vinaigrette (V)

**Green Lentils**, Red Quinoa, Roasted Peppers, Figs, Castelvetrano Olives, Italian Parsley, Sherry Vinaigrette (V)

**Seared Herb-Marinated Chicken Breasts**, Duck Fat Roasted Marble Potatoes and Salsa Verde

**Roasted Salmon**

Avocado available for \$3 additional per guest

**French Fries** with Ketchup (V)

**Brownies and Blondies** (D,G)

## 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)

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

**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

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

**Egg Salad Tartine** with Dill and Parsley on Levain (G)

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

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

**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 (G)

Lemon Caper Butter Sauce (D)

**Roasted Eggplant and Tomatoes**, Pickled Fresno Chilies, Roasted Almonds, Mint (N,V)

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

## MEDITERRANEO

80

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

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

**Couscous** with Honey Roasted Carrots, Dates, Chickpeas and Fresh Herbs (G)

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**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 (G)

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

**Spicy Vegetable Tagine** (V)

*Desserts:*

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



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

*Desserts:*

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

## **SOUP STATION**

**10 additional  
per person**

*Add soup to your buffet lunch:*

**Clam Chowder (D)**

**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*

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# 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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Red Wine Vinaigrette

**Grilled Halibut**

**75**

**Chicken Milanese**

**65**

French Lentils with Garlic and Thyme, Lemon  
Caper Beurre Blanc (D)

Mashed Potatoes (D), Roasted Broccoli

Lemon Caper Sauce(D)

**MEATS**

**VEGETARIAN**

**Roasted Lamb Shoulder**

**80**

**Winter Squash Frittata**

**60**

Swiss Chard, Braised Butter Beans, Olive  
Tapenade

Warm Spinach Salad, Grilled House-Made Bread  
(G)

**Grilled New York Steak**

**80**

**Vadouvan Spiced Black  
Lentil and Potato Stew**

**60**

Sauteed Kale, Whipped Potatoes (D), Red Wine  
Jus

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** 10

(V)

### 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

<b>Rockfish Ceviche in a Cucumber Cup</b>	<b>14</b>	<b>Spicy Vegetable Pakoras</b>	<b>10</b>
(GF)		Cilantro Chutney (Vegan, GF)	
<b>Marinated Artichoke Bruschetta (VG)</b>	<b>10</b>	<b>Tikka Masala Chicken Meatballs, Cucumber Ribbon</b>	<b>12</b>
		Cucumber Raita	
<b>Smoked Salmon on Blini, Chive &amp; Caviar</b>	<b>16</b>	<b>Chicken Empanadas</b>	<b>12</b>
		Romesco Sauce	
<b>Black Bean Tostadita</b>	<b>12</b>	<b>Greek Chicken Kebabs with Zucchini and Feta</b>	<b>12</b>
Corn Jalapeno Relish, Queso Fresco, Crispy Corn Tortilla (Vegetarian)		Mint Pesto	
<b>Hummus and Merguez Spiced Cauliflower in Phyllo Cup</b>	<b>12</b>		
(Vegan)			

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# 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

## CALIFORNIA CHEESE TRAIL

35

*Selection of 3*

Nicasio Locarno Brie, Nicasio – Cow  
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

## CHARCUTERIE DISPLAY

36

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

## CERVICHE BAR

40

Scallops Aguachile

Coctel de Camarones

## FRUITS DE MER

60

Oysters on the Half Shell

Clams with Herb Oil

Tuna Ceviche Nikkei

*Tortilla Chips, Lemon Wedges, Lime Wedges,  
Hot Sauce*

## SUSHI

108 per  
dozen pieces

(Minimum of 8 dozen)

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

California Rolls & Signature Rolls

Wasabi, Pickled Ginger, Soy Sauce

## INTERNATIONAL SLIDERS

### Mini Cheeseburger

Tillamook Cheddar, Secret Sauce, Dill Pickle,  
Sesame Bun (D,G) 120 per dozen

### Korean Fried Chicken

Spicy Slaw, Kewpie Mayonnaise, Pain Au Lait  
Bun (G) 115 per dozen

**Dungeness Crab Roll** (G) 142 per dozen

### Vada Pav

Potato Fritter, Tamarind Date Chutney, Cilantro,  
Jalapenos, Hawaiian Roll (G) 80 per dozen

**House Made Chips** 25 per bowl

One bowl serves 12

## WEBSTER STREET DIM

40

Poached Prawns

Dressed Dungeness Crab

Mignonette, Cocktail Sauce, Lemon Wedges

*Add Lobster Tails and Claws – Additional \$15 per  
person*

## FRY BAR

26

### French Fries, Tater Tots, Cross Cut Fries & Sweet Potato Fries

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

## MISSION STREET TACO BAR

50

*Please Select Your Favorite Three:*

**Pollo Asado**, Achiote Grilled Chicken, White  
Onion, Cilantro

Seared Rockfish, Chili Guajillo Salsa and  
Pineapple

**Pork Carnitas**, Salsa Cruda

**Carne Asada**, Grilled Flank Steak, Salsa  
Borracha

**Tempeh Chorizo**, Salsa Crudo

*Shredded Cabbage, Diced Avocado, Diced Red  
Onion, Sliced Radish, Cotija (D), Cilantro*

*Pickled Jalapenos, Pico de Gallo, Tomatillo  
Salsa, Flour (G) and Corn Tortillas*

*Chef Attendant Required*

*One chef attendant per 75 guests*

## From the Hearth

45



## SUM STATION

Shanghai Soup Dumpling with Pork

Chicken Potstickers

Pork Potstickers

Vegetable Potstickers (Vegan)

Har Gow Shrimp Dumpling

Sui Mai Pork and Shrimp Dumpling

BBQ Pork Bun

Mushroom and Scallion Bun (Vegan)

Crispy Vegetable Spring Rolls (Vegan)

Soy Sauce, Black Vinegar, Chili Sauce

*Pick your favorite 5*

Our Wood Burning Pizza Oven

### **Margherita\***

Tomato, Fior di Latte, Basil (D,G)

### **Pepperoni\***

Tomato, Mozzarella, Oregano (D,G)

### **Home Made Sausage**

Tomato, Calabrian Chili, Caramelized Onions, Pecorino (D,G)

### **Hawaiian**

Tomato, Canadian Bacon, Pineapple (D,G)

### **BBQ Chicken**

Tomato, Smoked Mozzarella Blend, Shaved Red Onion, Shaved Jalapeno, Cilantro (D,G)

### **Vegetable\***

Tomato, Mozzarella, Baby Spinach, Grilled Artichokes, Roasted Peppers, Ricotta, Pesto Drizzle (D,G)

### **Mixed Mushroom**

Confit Garlic, Fontina, Mozzarella, Pecorino (D,G)

*Pick your favorite 3*

*\*can be made vegan*

## PAELLA STATION

### **Paella Mixta** 30 per person

Chicken, Prawns, Mussels, Tomato Saffron Broth

### **Paella Marinera** 45 per person

Prawns, Squid, Monkfish, Clams, Tomato Saffron Broth

### **Paella de Carne** 35 per person

Chicken, Pork Spare Ribs, Chorizo, Tomato Meat Broth

### **Paella de Hongos** 35 per person

Maitake Mushrooms, Butter Beans, Artichokes, Saffron Fennel Broth (V)

## CLAREMONT FRONT YARD RECEPTION

40

Cheesy Pinto Bean Nachos

Grilled Chicken, Salsa, Sour Cream, Pickled Jalapeno (D)

Beef Sliders (G)

Pickles, Secret Sauce, Sesame Bun

Vada Pav (G)

Potato Fritters, Tamarind Date Chutney, Cilantro, Hawaiian Roll

Korean Fried Chicken Wings (G)

Crudité

Ranch Dip (N,V)

# CARVING STATIONS

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Vegan (V) | Contains Gluten (G) | Contains Nuts (N) | Contains Dairy (D)

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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

## PRIME RIB

1050 each

Garlic Butter Toybox Mushrooms, Tarragon  
Béarnaise Sauce

## Reception Accompaniments

Potato Puree (D) 10 per person

Crispy Brava Spiced Potatoes, Garlic Aioli – 10  
per person

Balsamic Roasted Brussels Sprouts, Parmigiano  
Reggiano (D) – 10 per person

Creamed Spinach (D) 10 per person

Toybox Mushrooms with Miso Tamari Butter (D)  
– 16 per person

Artisan Bread Basket & Butter – 8 per person  
-Based on one and a half pieces per guest  
Dutch Crunch Dinner Roll (G), Sour Dough Rolls  
(G, V), Multi-Grain Boulot (G), Baguette (D,  
G), Butter (D)

# 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

## 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 (V)

### Little Gem Caesar

White Anchovy, Parmigiano Reggiano, Croutons, Creamy Caesar Dressing

Lobster Tail, Chervil  
Please add \$10

## Wedge Salad

Iceberg Lettuce, Bacon, Crumbled Pt. Reyes Blue Cheese, Cherry Tomatoes, Shaved Red Onion, Re 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)

## 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)

## SEAFOOD

## VEGETARIAN

**Shrimp and Creamy Early  
Bird Farm Grits** 115

Roasted Tomato Fennel Broth, Broccoli di Ciccio

**Butter Poached Sturgeon** 115

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

**Slow Roasted Salmon** 115

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

**Cheese Tortaloni** 115

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

**Beyond Beef Ravioli** 115

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

**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  
Shrimp** 135

Potato Puree, Coralflower, Demi-Glace

**Filet Mignon and Bacon  
Wrapped Scallop** 155

Potato Puree, Coralflower, Demi-Glace

**Filet Mignon and Lobster  
Tail** 175

Potato Puree, Coralflower, Demi-Glace

**DESSERTS**

**Raspberry Panna Cotta**

Sugared Strawberries, Brown Sugar Crumble

**Lemon Tart**

Toasted Meringue (D,G)

**Dulce de Leche Bombe**

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

**Seasonal Fruit Tart**

Berry Coulis (G)

**Dark Chocolate Mousse**

Kahlua Chocolate Caramel, Cashew Crumble  
(D,N)

**Burnt Honey Olive Oil  
Cake**

Chantilly Cream

**Chocolate Cake**

Chocolate Ganache, Raspberry (Vegan)

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# 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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## CAL-ITAL DINNER BUFFET

115

### Cold Offerings

Calamari, White Bean & Lemon Oil  
Cherry Tomatoes, Herbs, Arugula, Chili Flake

Chopped Salad  
Romaine, Chickpeas, Cucumber, Cherry Tomato,  
Shaved Red Onion, Pepperoncini, Ciliegini, Flat  
Leaf Parsley, Red Wine Vinaigrette (D)

Marinated Artichoke, Roasted Pepper & Farro  
Salad  
Baby Kale, Mint, Basil, Balsamic Vinaigrette  
(V,G)

### Hot Offerings

Braised Meatballs  
Tomato Basil Sauce, Pecorino (D,G)

Shrimp Scampi  
Garlic, Lemon, Butter (D)

Rosemary Roasted Chicken  
Arugula, Lemon

***Please choose your favorite two from the  
above list***

Bucatini Pasta  
Tomato Basil Sauce, Parmigiano Reggiano (D,G)

## 24TH & MISSION

130

### Cold Offerings

Heirloom Tomato, Cucumber and Watermelon  
Salad  
Red Onion, Jalapeno, Cotija Cheese, Lime  
Vinaigrette (D)

Little Gem Salad  
Radishes, Jicama, Avocado, Spicy Pumpkin  
Seed Dressing (V)

Freshly Fried Tortilla Chips  
Charred Red Salsa, Tomatillo Salsa, Pickled  
Jalapenos (V)

### Hot Offerings

Chicken Colorado, Crema, Cilantro, Limes (D)

Corvina Veracruz, Olives, Capers, Tomato

Carne Asada, Grilled Flank Steak, Grilled Onion,  
Salsa Borracha

Vegan Chorizo Picadillo, Potatoes, Bell Peppers  
(V)

Pork Chili Verde, Cotija, Radish (D)

***Please Choose Your Favorite Two from the list  
above.***

Green, Yellow & Romano Beans  
Garlic, Breadcrumbs, Chives (G)

### **Sweets**

Tiramisu (D,G)

Torta de Miele  
Italian Apple Cake (G,V)

Chocolate Panna Cotta, Berries (D)

Warm Corn and Flour Tortillas (G)

Calabacitas, Heirloom Summer Squashes,  
Tomato, Corn (V)

Mexican Rice (V)

Braised Pinto Beans (V)

### **Desserts**

Cinnamon Sugar Churros, Chocolate Dipping  
Sauce (G)

Tres Leches Cake, Berries (G)

Vanilla Bean Flan (V)

## **CLAREMONT BISTRO**

**160**

### **Cold Offerings**

Butter Lettuce Salad  
Herbs, Shaved Breakfast Radishes, Pickled  
Shallot, toasted Walnuts, Crumbled Goat  
Cheese, Champagne Vinaigrette (D, N)

Lentil Salad  
Frisée, Grilled Artichokes, Red Wine Vinaigrette  
(V)

Mussels Vinaigrette

### **Hot Offerings**

Black Truffle Roasted Chicken Breast  
Roasted Carrots, Madeira Cognac Sauce (D)

Halibut Piperade  
Bell Peppers, Tomato, Piment d' Espelette

Peppercorn Crusted Filet of Beef  
Sautéed Spinach, Red Wine Demi-Glace

Vegan Cassoulet  
White Beans, Fennel, Mushrooms, Herbed  
Breadcrumb Crust (V)

***Please choose your favorite two from the  
list above***

Haricots Verts  
Green Beans, Shallot

Pommes Persillade  
Crispy Potatoes, Parsley, Garlic

## **Desserts**

Lemon Tart (D,G)

Hazelnut Chocolate Financier (D,G)

Caramel Pots de Creme (V)



## 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

55 per bottle

### ASSORTED DOMESTIC

10 per drink

**BRAND RED & WHITE  
WINE**

**BEER**

**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

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**CASH BARS**

Bar Service:

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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

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## BANQUET WINE LIST

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### SPARKLING WINE & CHAMPAGNE

**Domaine Chandon, Brut,  
Napa** 60

**J Vineyard, Brut, Rose,** 95

### SAUVIGNON BLANC

**Whitehall Lane** 60



## Russian River Valley

**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

**Crossbarn, Sonoma Coast** 70

### CABERNET SAUVIGNON

**Postmark by Duckhorn,  
Paso Robles** 65

**Arrowood, Sonoma** 78

**Niner, Paso Robles** 97

