

HOTEL *de* ANZA

THE SAN JOSE HOTEL

A DESTINATION HOTEL®

breakfast

includes freshly squeezed orange juice, fresh-brewed coffee & assorted hot tea
special menus available upon request

classic continental | \$30.00 per person

assorted pastries, muffins, & bagels, seasonal sliced fresh fruit and berries, preserves and cream cheese

healthy choice | \$34.00 per person

low fat granola, assorted cereals & fruit yogurt, sliced fresh fruit and berries, assorted bagels with low fat cream cheese, assorted breakfast bars

express breakfast | \$38.00 per person

assorted pastries and muffins, fresh fruit display, scrambled eggs, bacon and sausage, home style potatoes

quiche special | \$40.00 per person

seasonal sliced fresh fruit and berries, assorted pastries, muffins, seasonal vegetable and cheese quiche, home style potatoes and breakfast ham

benedict buffet | \$40.00 per person

assorted pastries, muffins, seasonal sliced fresh fruit, home style potatoes, vegetarian benedict with tomato and spinach, classic eggs benedict

ADD-ON

additional \$9.00 per person (minimum 10)

french toast

powdered sugar, maple syrup

pancakes

butter, syrup

additional \$15 per person plus \$150 chef attendant charge

omelet station

farm fresh eggs, assortment of breakfast meats, seasonal vegetables & cheese

All prices subject to 15% service charge, 9% administrative fee & applicable sales tax

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a la carte break menu

minimum attendance of 10 guests required; service time 30 minutes

beverages

coffee – tea, fresh brewed regular & decaffeinated	\$12.00 per person / \$90.00 per gallon
iced tea with lemon	\$25.00 pitcher
mineral water	\$6.00 each
assorted soda, coke, diet coke, sprite	\$6.00 each
fruit juice, fresh orange & grapefruit	\$30.00 pitcher
fruit juice individual; apple, cranberry, pineapple & tomato	\$6.00 each
sparkling cider	\$20.00 per bottle
hot chocolate	\$80.00 per gallon

sweet options

muffins; freshly baked cranberry nut, bran, banana, blueberry	\$50.00 dozen
croissants	\$50.00 dozen
pastries; assorted fresh pastries	\$50.00 dozen
bagels; assorted with cream cheese	\$50.00 dozen
yogurt; assorted	\$6.00 each
fresh fruit, sliced	\$9.00 per person
fresh fruit, whole	\$4.00 per piece
cookies; assorted	\$50.00 dozen
brownies; fresh baked	\$50.00 dozen
snack bars; assorted	\$5.00 each
candy bars; assorted	\$5.00 each

savory options

tortilla chips and salsa (<i>with guacamole, add: \$3.00 per person</i>)	\$5.00 per person
potato chips or popcorn-choice of 1 (<i>basket serves 8</i>)	\$24.00 each
trail mix, bowl that (serves 10)	\$30.00 each

customizable break | \$20.00 per person

includes fresh-brewed coffee & assorted tea with choice of freshly squeezed orange juice or assorted sodas

choice of 2

- Muffins
- Pastries
- Bagels
- Croissants
- Whole fruit
- Cookies
- Brownies
- Tortilla chips and salsa
- Potato Chips
- Popcorn
- Trail Mix

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brunch

brunch buffet | \$75.00 per person

fresh brewed coffee, specialty tea, orange juice, ice tea station

fresh sliced fruit and mixed berries with honeycomb drizzled plain yogurt
assorted bagels with cream cheese, smoked salmon, traditional garnishes
bourbon maple bacon, chicken apple sausage (vegetarian sausage available)
breakfast potatoes

choice of 1

omelet - traditional Spanish style
quiche - ham and cheese quiche
frittata - chicken sausage, cheddar cheese and smoked salmon with goat cheese, egg whites

choice of 2

pancakes, french toast, churros waffle, baked brie with spinach and sundried tomatoes
brie draped in branded cherries with crostini

salad

kale, pomegranate seed, red onion, blue cheese, heirloom tomato and balsamic vinaigrette
butter lettuce, eggs, bacon, avocado, tomato, sliced turkey, ranch dressing
poached asparagus with lemon zabaglione

choice of 2

seafood and chorizo paella
pan seared mahi mahi filet with creole sauce
garlic and butter shrimp
shrimp and mussel cocktail
corvine ceviche
octopus salad
roasted salmon with herbs

choice of 2

rice pilaf with roasted almond
mediterranean rotini pasta
grilled vegetable antipasto
caprese salad
mushroom melody with pesto sauce
sweet potato with cinnamon and marshmallow
garlic green beans
mac and cheese

ADD-ON

additional \$15 person plus \$150 chef attendant charge

omelet station

farm fresh eggs, assortment of breakfast meats, seasonal vegetables and cheese

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lunch

taco lunch buffet | \$55.00 per person

baja tortilla salad, black bean, roasted corn, crispy tortilla, fresh cheese, pico de gallo, chipotle dressing
carne asada (beef), chicken, slow-roasted carnitas, shrimp a la diablo
bean refritos
mexican rice with peppers and cilantro
lettuce, sour cream, shredded cheese, pico de gallo, guacamole
flour, corn tortillas
tortilla chips

dipping churros, caramel, chocolate sauce

pasta buffet | \$52.00 per person

salads -choice of 1

romaine lettuce, traditional house made caesar dressing, parmigiano, croutons, roasted garlic
mixed greens, gorgonzola cheese, toasted walnuts and vinaigrette
baby spinach, basil, tomatoes, pine nuts and balsamic dressing

pasta -choice of 2

risotto with mushrooms, thyme and marsala
basil pesto, pine nuts, Parmesan
Di Napoli tomatoes, basil, garlic, extra virgin olive oil
ricotta and spinach tortellini with a marsala cream sauce
pasta with bolognese sauce
lasagna layered with ricotta and rich tomato-meat sauce

chef's dessert offering

sliders buffet | \$50.00 per person

salads-choice of 1

romaine lettuce, traditional house made caesar dressing, parmigiano, croutons, roasted garlic
mixed greens, gorgonzola cheese, toasted walnuts and vinaigrette
baby spinach, basil, tomatoes, pine nuts and balsamic dressing

protein-choice of 2

chili-lime chicken sliders
ground beef sliders with cheese
slow roasted pulled pork sliders
blackened mahi filet
cajun shrimp with pineapple slaw

sides

truffle French fries
ranch, ketchup, hot dipping sauce

chef's dessert offering

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chef's daily special | \$35.00 per person

salad

arugula with heirloom cherry tomatoes, candied walnuts, gorgonzola spinach and fried chickpeas with crispy pancetta, parmesan cheese

chicken marsala
seasonal vegetables

pasta-choice of 1

ravioli with pomodoro sauce
penne, pesto sauce
gnocchi in truffle cream sauce

sides-choice of 1

risotto mash
parmesan mashed potato
roasted garlic mash potatoes

chef's dessert offering

sandwich board | \$48.00 per person

salads -choice of 1

romaine lettuce, traditional house made caesar dressing, parmigiano, croutons, roasted garlic mixed greens, gorgonzola cheese, toasted walnuts and vinaigrette
baby spinach, basil, tomatoes, pine nuts and balsamic dressing

sandwich -choice of 3

grilled chicken breast pesto aioli and tomatoes on focaccia bread
fresh Mozzarella, basil, tomatoes, red bell peppers, grilled eggplant on focaccia bread
smoked salmon, sweet onion, fontina cheese and caper aioli on focaccia bread
Italian style meats, eggplant, roasted peppers, mozzarella cheese and aioli on focaccia bread
chicken salad - dried cranberries, almonds, scallions, rosemary aioli

chef's dessert offering

wraps | \$48.00 per person

salads -choice of 1

romaine lettuce, traditional house made caesar dressing, parmigiano, croutons, roasted garlic mixed greens, gorgonzola cheese, toasted walnuts and vinaigrette
baby spinach, basil, tomatoes, pine nuts and balsamic dressing

wraps -choice of 3

turkey with cheddar, avocado, lettuce, tomato, aioli
ham, swiss, lettuce, tomato, mustard, aioli
roast beef, arugula, roasted onion, fontina, rosemary aioli
black bean, arugula, tomato, fontina, salsa fresca
hummus, roasted red bell peppers, feta cheese, balsamic

chef's dessert offering

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boxed lunch | \$38.00 per person

choice of 3

wraps

turkey with cheddar, avocado, lettuce, tomato, aioli

ham, swiss, lettuce, tomato, mustard, aioli

roast beef, arugula, roasted onion, fontina, rosemary aioli

sandwich

fresh mozzarella, basil, tomatoes, red bell peppers, grilled eggplant on focaccia bread

italian style meats, eggplant, roasted peppers, mozzarella cheese and aioli on focaccia bread

chicken salad with dried cranberries, almonds, scallions, rosemary aioli

whole fruit, potato chips, cookie

soft drink or bottled water

children's menu

children's menu | \$25.00 per person

12 and under

all entrees served with fresh fruit and vanilla ice cream.

choice of 1

chicken tenders with french fries

spaghetti with marinara and meat sauce

personal cheese or pepperoni pizza

grilled cheese with tomato soup

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plated lunch | \$48.00 per person

salad – choice of 1

romaine lettuce, traditional house made caesar dressing, parmigiano, croutons, roasted garlic mixed greens, gorgonzola cheese, toasted walnuts and vinaigrette
baby spinach, basil, tomatoes, pine nuts and balsamic dressing

OR

soup – choice of 1

tomato basil bisque
tortilla soup
potato and pancetta bisque
italian wedding

entrees – choice of 3

chicken marsala served with mashed potato and asparagus
stuffed chicken with spinach, sun dried tomato and mozzarella cheese, mushroom risotto
half roasted chicken with herbs, served with taro mash, garlic and peppers escabeche sauce

roasted pork loin with sweet mashed potato and green beans
grilled skirt steak with roasted potato and chimichurri sauce
new york steak served with green peppercorn, pickled roots and cipollini onion sauce

grilled salmon, mediterranean and almond pesto
cajun shrimp fettucine pasta with garlic toast
plantain and manchego crusted mahi mahi filet, wild rice, mango drizzle

chickpea stew, white rice, cilantro aioli
veggie coconut curry, tofu, fresh seasonal vegetables, crushed peanuts
primavera rotini, seasonal vegetables, pesto sauce

dessert- choice of 1

cream brulee
chocolate mousse
tiramisu

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passed appetizers

\$7.00 per piece | minimum one piece per person

mushrooms stuffed with fontina and herbs

crostini - assorted Italian toasts

basil, garlic, pine nuts, walnuts, olive oil
tomato, fresh mozzarella, basil
smoked salmon & cream cheese

eggplant "truffles" filled with fresh mozzarella

skewers; ginger-soy marinated-choose 1

chicken, beef, prawn or portabella mushrooms

skewered Italian meatballs with spicy pomodoro sauce

chilled prawns with cocktail sauce

caprese spoon; tomato, mozzarella, basil

mini crab cakes

asparagus bisque and crab shooter

bay shrimp and gazpacho shooter

flat bread

pepperoni and cheese flat bread

arugula and prosciutto flat bread

traditional margarita flat bread

garlic cream and shrimp flat bread

Genovese; pesto, fresh mozzarella, arugula

displays

(minimum 20 person)

artisan cheese platter with baguette

\$15.00/per person

salumi; selection of cured meats with baguette

\$16.00/per person

display of seasonal fresh fruit

\$12.00/per person

vegetable crudités with herb dip

\$12.00/person

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stations

items may be added to any pre-selected menu
(20 person minimum)
\$150 chef attendant fee required

paella station | \$25.00 per person

chorizo, clams, shrimp, fish, mussels, calamari, saffron, asparagus and sweet Peas

pub station | \$15.00 per person

beef sliders, french fries, chicken wings, traditional margarita flat bread

taco bar station | \$18.00 per person

carne asada, chicken, carnitas, soyrito(vegetarian)

lettuce, onion, tomato, cilantro, limes, cheese, pico de gallo, guacamole, house made hot sauce

carving station

herb crusted turkey or chicken (serves 30)	\$350.00
ham, honey mustard, brown sugar (serves 30)	\$350.00
prime Rib (serves 35)	\$500.00

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dinner

rolling dinner menu | \$80.00 per person

passed appetizers
choice of 5 passed appetizers

buffet appetizers

choice of 5

- caprese; fresh mozzarella, tomato, fresh basil
- a selection of Artisan cheeses with assorted crackers, baguette
- salume; selection of cured meats with baguette
- Italian meatballs with spicy pomodoro sauce
- Hot Cajun Sauce wings
- Fruit display
- Crudite display
- Sea Food Display with Cocktail Sauce
- Chocolate Mousse
- Cream Brule

carving station

choice of 1, chef charge \$150

- herb crusted turkey **or** chicken breast
- honey mustard brown sugar ham
- Roasted Prime Rib
- Roasted Pork Leg

A D D-ON seafood

choice of 2, additional \$25.00 per person

- Dungeness crab
- jumbo prawns with cocktail sauce
- oysters served on the half shell
- poached or smoked salmon
with caper aioli and baguette

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de anza plated dinner | starting at \$90.00 per person

salad – choice of 1

salad of mixed greens, Gorgonzola cheese, toasted walnuts and vinaigrette
baby spinach, basil, tomatoes, pine nuts and balsamic dressing
roasted beets, arugula, Laura Chenel goat cheese, pumpkin seeds
caesar: hearts of romaine, anchovy-egg dressing, house-made croutons, shaved Parmigiano-Reggiano
caprese salad with vine ripe tomatoes and fresh California Mozzarella cheese

A D D-ON

pasta – choice of 1

additional \$12.00 per person

risotto with mushrooms, thyme and marsala
ricotta ravioli with sage brown butter
pasta with basil pesto, pine nuts, Parmesan
pasta with tomatoes, basil, garlic, fresh mozzarella
ricotta and spinach tortelloni with a Marsala cream sauce

entrees – choice of 4 selections for your guests

host must RSVP for their guests' entrée choices 7 days prior to event

ricotta & spinach stuffed chicken breast, sun dried tomato sauce, wild rice	\$101.00
pan roasted salmon, parmesan vegetable risotto, lemon beurre blanc	\$90.00
grilled rib eye, mashed potatoes, asparagus	\$101.00
roasted vegetables with creamy polenta and mascarpone cheese	\$90.00
sauté of prawns, crab & scallops; served with buerre blanc, wild rice	\$125.00
roasted french chicken breast served with a mushrooms, Marsala cream sauce and polenta	\$95.00
grilled filet mignon, shitake-Cabernet reduction, asparagus	\$118.00

dessert

an assortment of house-made decadent desserts

includes coffee, decaf and tea selections

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customized plated dinner | \$70.00 per person

soups and salads-choice of 1

salads

arugula & pear salad served with candied walnuts, gorgonzola cheese, fennel and balsamic dressing

caesar salad with parmesan basket served with anchovies

romaine heart salad served with crispy bacon, heirloom cherry tomato and chunky blue cheese dressing

caprese salad served with fresh roma tomato, fresh mozzarella, balsamic reduction and pesto sauce

soups

lobster Bisque

clams Chowder

potato and Leek

veggie Minestrone

Entrees-choice of 3

poultry

roasted herbs airline chicken breast served with wild mushroom cream sauce and cheese risotto

chicken roulade with fontina cheese, coppa ham and marble potato, sautéed spinach and red pepper demi

pan seared duck breast served with roasted baby veggies and blueberries and porto Sauce

roasted half chicken served with garlic casaba root and greens salad

beef/pork

roasted pork with congri rice and pickled onion

italian herb-crusted lamb chop served with creamy polenta and red wine reduction

pan-seared filet mignon served with purple potato mash, garlic cheese and demi-glace reduction

veal scaloppini sage and prosciutto served with mash potato in truffle oil, marsala sauce

seafood

seafood and chorizo risotto paella served with sweet peas and asparagus

pan-seared mahi-mahi filet served with coconut rice and avocado relish

grill swordfish filet served with mango chimichurri and grilled vegetables

ink calamari linguine served with seafood and spicy red sauce

vegan/gluten-Free

potato gnocchi served with mushroom and truffle oil sauce

roasted corn vegetable polenta served with tomato garlic sauce

roasted beets and goat cheese salad served with arugula, heirloom tomato and balsamic vinaigrette

roasted corn polenta served with chickpeas stew

combo plate-choice of 2 entrees listed above

additional \$10/per person

Dessert-choice of 1

lemon mousse cake

cream brule

triple chocolate cake

mango mousse cake

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signature dinner buffet | 2 entrees \$80 per person 3 entrees \$90 per person

salads-choice of 2

caesar - romaine lettuce, anchovy-egg dressing, Parmigiano, croutons, roasted garlic
salad of mixed greens, Gorgonzola cheese, toasted walnuts and vinaigrette
baby spinach, basil, tomatoes, pine nuts and balsamic dressing

pasta-choice of 1

risotto with mushrooms, thyme and marsala
pasta with pesto, pine nuts, Parmesan
pasta with tomatoes, basil, garlic, fresh mozzarella
ricotta and spinach tortelloni with a Marsala cream sauce
pasta with Bolognese sauce
lasagna layered with ricotta and rich tomato-meat sauce

entrees

grilled chicken breast, roasted garlic, caramelized onion, rosemary, wine, cream
pan roasted salmon with lemon beurre blanc
beef sirloin with horseradish sauce

sides

parmesan mashed potatoes
sautéed seasonal vegetables
house-made focaccia

dessert

an assortment of house made decadent desserts

includes coffee, decaf and tea selections

ADD-ON

appetizer reception

additional \$15.00 per person
choice of 3 passed appetizers

ADD-ON

seafood selections-choice of 2

additional \$25.00 per person
dungeness crab
jumbo prawns with cocktail sauce
oysters served on the half shell
poached or smoked salmon with caper aioli and baguette

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beverage packages & upgrades

signature wine & beer package \$20.00/1st hour \$10.00 each additional hour
house red, white and sparkling wines; imported & domestic beers, soft drinks and mineral waters
coffee and tea service with dessert

premium wine & beer package \$26.00/1st hour \$13.00 each additional hour
premium red, white, & sparkling wines; imported & domestic beers, soft drinks and mineral waters
coffee and tea service with dessert

signature cocktail package \$24.00/1st hour \$12.00 each additional hour
house red, white, & sparkling wines; imported & domestic beers, soft drinks and mineral waters
full hosted well cocktails;
coffee and tea service with dessert

premium cocktail package \$30.00/1st hour \$15.00 each additional hour
signature red, white, & sparkling wines; imported & domestic beers, soft drinks and mineral waters
full hosted premium cocktails;
coffee and tea service with dessert

non-alcoholic package \$12.00/1st hour \$6.00 each additional hour
soft drinks, mineral waters, sparkling cider, fruit juices and upgraded Italian sodas
coffee and tea- coffee and tea service with dessert

bar prices

signature brands \$8.00 -- \$10.00
*Smirnoff Vodka, Beefeater Gin,
Clan MacGregor Scotch, Evans Williams
Bourbon, El Jimador Tequila, Bacardi Rum*

premium brands \$11.00 – \$16.00
*Absolut Vodka, Tangqueray Gin,
Dewards Scotch, Jack Daniel Bourbon,
Patron Silver Tequila, Barcardi Rum*

beer \$7.00-\$9.00

signature wine \$9.00
*Sycamore Lane Chardonnay & Cabernet,
Grand Imperial Sparking Wine*

premium wine \$14.00

cordials and cognacs \$15.00

soft drinks and mineral water \$5.00 – \$7.00

\$250.00 (plus tax) bartender set up fee

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