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
## A La Carte Break Menu

Minimum attendance of 10 guests required; service time 30 minutes

### Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee – tea, fresh brewed regular &amp; decaffeinated</td>
<td>$12.00 per person / $90.00 per gallon</td>
</tr>
<tr>
<td>Iced tea with lemon</td>
<td></td>
</tr>
<tr>
<td>Mineral water</td>
<td></td>
</tr>
<tr>
<td>Assorted soda, coke, diet coke, sprite</td>
<td></td>
</tr>
<tr>
<td>Fruit juice, fresh orange &amp; grapefruit</td>
<td></td>
</tr>
<tr>
<td>Fruit juice individual; apple, cranberry, pineapple &amp; tomato</td>
<td></td>
</tr>
<tr>
<td>Sparkling cider</td>
<td></td>
</tr>
<tr>
<td>Hot chocolate</td>
<td></td>
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### Sweet Options

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muffins; freshly baked cranberry nut, bran, banana, blueberry</td>
<td>$50.00 dozen</td>
</tr>
<tr>
<td>Croissants</td>
<td></td>
</tr>
<tr>
<td>Pastries; assorted fresh pastries</td>
<td></td>
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<tr>
<td>Bagels; assorted with cream cheese</td>
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<tr>
<td>Yogurt; assorted</td>
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<tr>
<td>Fresh fruit, sliced</td>
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<tr>
<td>Fresh fruit, whole</td>
<td></td>
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<tr>
<td>Cookies; assorted</td>
<td></td>
</tr>
<tr>
<td>Brownies; fresh baked</td>
<td></td>
</tr>
<tr>
<td>Snack bars; assorted</td>
<td></td>
</tr>
<tr>
<td>Candy bars; assorted</td>
<td></td>
</tr>
</tbody>
</table>

### Savory Options

<table>
<thead>
<tr>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tortilla chips and salsa (with guacamole, add: $3.00 per person)</td>
<td>$5.00 per person</td>
</tr>
<tr>
<td>Potato chips or popcorn-choice of 1 (basket serves 8)</td>
<td>$24.00 each</td>
</tr>
<tr>
<td>Trail mix, bowl that (serves 10)</td>
<td>$30.00 each</td>
</tr>
</tbody>
</table>

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

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

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

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

All prices subject to 15% service charge, 9% administrative fee & applicable sales tax
plated lunch | $48.00 per person

salad – choice of 1
- romaine lettuce, traditional house made caesar dressing, parmagiano, 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, picked 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

All prices subject to 15% service charge, 9% administrative fee & applicable sales tax
**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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All prices subject to 15% service charge, 9% administrative fee & applicable sales tax
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, soyrizo(vegetarian)
lettuce, onion, tomato, cilantro, limes, cheese, pico de gallo, guacamole, house made hot sauce

carving station

<table>
<thead>
<tr>
<th>Herb crusted turkey or chicken (serves 30)</th>
<th>$350.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham, honey mustard, brown sugar (serves 30)</td>
<td>$350.00</td>
</tr>
<tr>
<td>Prime Rib (serves 35)</td>
<td>$500.00</td>
</tr>
</tbody>
</table>

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

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

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

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

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

- **beer**
  $7.00-$9.00

- **signature wine**
  $9.00
  Sycamore Lane Chardonnay & Cabernet,
  Grand Imperial Sparkling 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

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