



CAMBRIA
Downtown Center City

219 South Broad Street Philadelphia, PA United States | 215-732-5500

CONTINENTAL BREAKFAST

Priced per Guest, Based on a 90 Minute Service, Requires No Minimum and Includes Freshly Brewed Regular Coffee and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas.

The Continental

\$37.00 Per Guest

- Orange & Cranberry Juice
- Season's Picked Fresh Whole Fruit
- Sliced Seasonal Fruits & Berries
- Freshly Baked Morning Pastries & Sweet Breads

The Executive Continental

\$41.00 Per Guest

- Orange & Cranberry Juice
- Season's Picked Fresh Whole Fruit
- Sliced Seasonal Fruits & Berries
- Freshly Baked Morning Pastries & Sweet Breads
 - Choice of Two:
 - NY Style Bagels | Regular & Flavored Cream Cheese + Sliced Smoked Salmon | Add \$5
 - Assorted Breakfast Cereals | 2% & Skim Milk (Soy, Oat & Almond Milk on Request)
 - Individual Low-Fat Fruit & Greek Yogurts
 - Assorted Granola & Energy Bars

Enhancements

- Breakfast Sandwiches | \$12 per Guest
- Fresh Baked Croissant | Breakfast Ham, Cheddar, Egg
- Breakfast Burrito | Southwestern Egg, Monterey Jack Cheese, Salsa
- English Muffin Sandwich | Applewood Smoked Bacon, Scrambled Egg, American Cheese
- Fluffy Scrambled Egg | \$4
- Choice of Hardwood Smoked Bacon or Country Sausage Links | \$7
- Steel-Cut Oatmeal | Brown Sugar, Dried Fruits, Raisons, Nuts and Milk | \$7
- Chilled Hardboiled Eggs | 24/Dozen
- Assorted Tasty Cakes | 36/Dozen

V – Vegetarian, GF = Gluten Free, VE = Vegan, DF = Dairy Free

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BREAKFAST BUFFET

Priced per Guest, Based on a 90 Minute Service, Requires No Minimum and Includes Freshly Brewed Regular Coffee and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas.

Breakfast Buffet

\$49.00 Per Guest

- Orange & Cranberry Juice
- Sliced Seasonal Fruits & Berries
- Freshly Baked Morning Pastries & Sweet Breads
- An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (Soy, Oat & Almond Milk on Request)
- Individual Low-fat Fruit & Greek Yogurts
- Farm Fresh Scrambled Eggs

Choice of Two:

- Hardwood Smoked Bacon
- Country Sausage Links
- Turkey Sausage Links
- Grilled Smokehouse Ham

Choice of One:

- Oven Roasted Breakfast Potatoes
- Hash Browns

Choice of One:

Served with Warm Maple Syrup, Whipped Butter

- French Toast
- Buttermilk Pancakes

Breakfast Table Enhancements

- **Farm Fresh Egg Omelet Station | \$19**
- Proteins | Diced Smokehouse Ham, Bacon
- Cheeses | Cheddar, Swiss
- Toppings | Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Salsa

Steel-Cut Oatmeal | \$8

Brown Sugar, Dried Fruits, Raisins, Nuts and Milk

Thin Sliced Smoked Salmon | \$12

Assorted Bagels, Regular & Flavored Cream Cheese, Capers, Red Onion, Sliced Tomatoes & Chopped Egg

**Requires and Attendant | \$175

50 Guests per Station

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MORNING BREAKS

Priced per Guest and Requires No Minimum

HOT BEVERAGES | Freshly Brewed Regular & Decaf Coffee, Hot Cocoa (AM) and a Selection of Black, Green & Herb Teas.

COLD BEVERAGES | Pepsi® Collection of Soft Drinks, Pepsi Zero Sugar, Bubly Sparkling Water and Bottled Water

ENHANCED BEVERAGES | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below

Beverage Service

90-Minute Beverage Service

- Hot Beverages | \$11
- Cold Beverages | \$5
- Enhanced Beverages | \$7
- Hot & Cold Beverages | \$16
- Hot & Enhanced Beverages | \$18

Half-Day Beverage Service

Refresh Up to Four Hours

- Hot Beverages | \$18
- Cold Beverages | \$8
- Enhanced Beverages | \$12
- Hot & Cold Beverages | \$26
- Hot & Enhanced Beverages | \$30

All-Day Beverage Service

Refresh Up to Eight Hours

- Hot Beverages | \$29
- Cold Beverages | \$13
- Enhanced Beverages | \$19
- Hot & Cold Beverages | \$42
- Hot & Enhanced Beverages | \$48

Enhanced Beverage Service

Must Select Three

- Gatorade | G2
- CELSIUS® Energy Drinks
- Tropicana Fruit Juices
- Starbucks Frappuccino
- Red Bull
- Naked Brand Still & Sparkling Water

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AM Boost

Based on up to 90 Minutes of Service

Price for up to 3 | \$21

Price for up to 5 | \$28

- Assorted Granola
- Buttery Crumbly Coffee Cake
- Selection of Bagels | Plain & Flavored Cream Cheese
- Display of Fresh Baked Breakfast Breads & Muffins
- Assorted Tasty Cakes
- Season's Picked Fresh Whole Fruit
- Naked Brand Smoothies
- Sliced Melons, Seasonal Fruits & Berries
- Warm Cinnamin Rolls | Cream Cheese Frosting
- Hard Boiled Eggs

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AFTERNOON BREAKS

Priced per Guest and Requires No Minimum

HOT BEVERAGES | Freshly Brewed Regular & Decaf Coffee, Hot Cocoa (AM) and a Selection of Black, Green & Herb Teas.

COLD BEVERAGES | Pepsi® Collection of Soft Drinks, Pepsi Zero Sugar, Bubly Sparkling Water and Bottled Water

ENHANCED BEVERAGES | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below

Beverage Service

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- Cold Beverages | \$5
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- Hot & Cold Beverages | \$16
- Hot & Enhanced Beverages | \$18

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Enhanced Beverage Service

Must Select Three

- Gatorade | G2
- Pepsi's Collection of Soft Drinks
- Tropicana Fruit Juices
- Starbucks Frappuccino
- Red Bull
- Naked Brand Fruit Smoothies
- San Benedetto Still & Sparkling Water

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PM Recharge

Based on up to 90 Minutes of Service

Price for up to 3 | \$21

Price for up to 5 | \$28

- Individual Bags of White Cheddar Popcorn & Cracker Jacks
- Season's Picked Whole Fruit
- Sliced Melons, Seasonal Fruits & Berries
- Toasted Pita Chips | Hummus Trio
- Fiesta Chips | Salsa, Guacamole
- Assorted Theatre Style Candy
- Premium Mixed Nuts
- Lemon Bars
- Decadent Fudge Brownies & Chocolate Chunk Blondies
- Crudité' Display | Buttermilk Ranch & Blue Cheese Dip
- Assorted Bags of Potato Chips, Pretzels, Corn Chips
- Warm Ballpark Pretzels | Yellow Mustard & Stone Ground Mustards
 - Warm Cheese Sauce | Add \$2
- Assorted Home Baked Cookies
- Assorted Granola, Fruit & Nut Bars
- Assorted Domestic Cheeses | Mustard, Preserves, Crackers | Add \$3

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PLATED LUNCH

Plated Luncheons Require a Minimum of 10 Guests and Include Three Courses. Artisanal Bread and Sweet Butter, Freshly Brewed Regular & Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea Upon Request.

Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails

First Course

Please Select One Salad or Soup

Select Salad and Soup | Add \$4

- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette
- **Crispy Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Herb Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candid Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Blue Cheese Dressing
- **Classic Tomato Bisque**
- **Italian Wedding Soup** | Chiffonade Basil, Ditalini Pasta and Shave Parmesan Cheese

Main Course

Please Select One Hot or Chilled Entrée

Chilled Entrées

- **Traditional Chopped Cobb** | \$34
Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing
- **Grilled Chicken Caesar Salad** | \$34
Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
Substitute Poached Grilled Shrimp | Add \$6

Hot Entrées

Includes Chef's Choice of Seasonal Vegetables

- **Grilled Chicken Penne Pasta** | \$57
Garlic Cream Sauce
- **Grilled Chicken Breast** | \$59
Garlic Mashed Potato, Chardonnay Beurre Blanc
- **Pepper Crusted Flat Iron Steak** | \$64
Roasted Herb Fingerling Potatoes, port Wine Demi
- **Dijon Panko Crusted Salmon** | \$62
Roasted Red Pepper Coulis, Herb Basmati Rice

Vegetarian Entrée

Please Select One

- **Penne Primavera** | Roasted Vegetable, Baby Spinach
- **Portobello Ravioli** | Mushroom Ragu, Parmesan Cheese, Fresh Herbs

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Final Course

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Please Select One

- **Decadent Chocolate Cake** | Fresh Whipped Cream & Strawberries
- **Flourless Chocolate Torte**
- **Carrot Cake** | Cream Cheese Frosting
- **Cheesecake** | Fresh Fruit Compote
- **Key Lime Meringue Tart**
- **Fruit Tart of the Season** | Fruit Coulis
- **Platter of Assorted Mini Desserts for the Table** | Add \$4

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CHILLED LUNCH BUFFETS

Buffet Luncheons Require a Minimum of 20 Guests and Include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea Upon Request. Value Pricing is Available on the Indicated Day.

Simply Sandwiches

\$54 Per Guest

Monday, Wednesday & Friday Value Pricing | \$49

Chef's Seasonally Inspired Soup

Baby Field Green Salad | Grape Tomato, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette

Whole Grain Mustard Potato Salad

Choice of Three Sandwiches:

- **Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Mayonnaise
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto aioli
- **Roasted Turkey Wrap** | Cherry Tomatoes, Smoked Gouda Cheese, Arugula, Avocado Aioli
- **Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette
- **Oven Roasted Turkey Breast on Whole Grain** | Swiss Cheese, Cranberry Apple Chutney, Greens, Tomatoes, Red Onion
- **Grilled Steak Wrap** | Flank Steak, Pickled Onions, Mixed Greens, Grape Tomatoes, Pepper Jack, Horseradish Parmesan Aioli
- **Caprese Wrap** | Tomato, Mozzarella, Basil, Balsamic Dressing
- **Open Faced Grilled Vegetables on Focaccia** | Smooth Hummus

All of the Above Sandwiches Inclusive of Potato Chips & Pickle Spears

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From the Farmers Produce Stand

\$54 Per Guest

Tuesday and Thursday Value Proce | \$49

Chef's Seasonally Inspired Soup

Caprese Salad | Bocconcini, Cherry Tomatoes, Soft Greens, Basil Leaves, Balsamic Vinaigrette

Greens | Romaine Hearts, Iceberg Lettuce, Baby Greens

Toppings | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan, Gorgonzola, Smoked Bacon, Eggs & Focaccia Croutons

Proteins | Grilled Chicken, Flank Steak, Seared Salmon

Dressings | Buttermilk Ranch, Creamy Caesar Dressing, Sesame Ginger and Citrus Olive Oil Vinaigrette

Artisanal Rolls & Butter

Desserts | Assorted Pies, Cheesecake Bites, Assorted Homemade Cookies, Carrot Cake w/Cream Cheese Frosting

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HOT LUNCH BUFFETS

Buffet Luncheons Require a Minimum of 20 Guests and Include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea Upon Request.
Value Pricing is Available on the Indicated Day.

Taste of Italy

\$60 Per Guest

Monday & Thursday Value Pricing | \$55

Chef's Seasonally Inspired Soup

Crispy Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Classic Caprese | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO

Cheese Ravioli | Grilled Vegetables, Roasted Garlic Cream Sauce

Chicken Chardonnay | Grilled Chicken, Roasted Tomatoes, Artichokes and Garlic Confit

Grilled Salmon Puttanesca | Chopped Tomatoes, Olives, Capers

Garlic Cheese Toasted Focaccia

Seasonal Fresh Vegetables

Desserts

- **Tiramisu**
- **Carrot Cake** | Cream Cheese Frosting

American Comfort

\$60 Per Guest

Wednesday Value Pricing | \$55

- **Chef's Seasonally Inspired Soup**
- **Baby Field Greens Salad** | Grape Tomatoes, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette
- **Whole Grain Mustard Potato Salad**
- **Double Herb Battered Fried Chicken Breast**
- **Homestyle All Beef Meatloaf** | Bourbon Tomato Sauce
- **Baked Macaroni & Cheese**
- **Fresh Green Beans and Caramelized Casserole**
- **Southern Style Cornbread**

Dessert

- **Key Lime Tart**
- **Warm Fruit Cobbler**

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Flavors of the Mediterranean

\$60 Per Guest

Tuesday & Friday Value Price | \$55

- **Chef's Seasonally Inspired Soup**
- **Greek Salad** | Cucumbers, Kalamata Olives, Red Onions, Grape Tomato, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese and Herb Vinaigrette
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Grilled Salmon** | Herbed Garlic Butter and Garlic Parmesan Orzo
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- **Artisan Rolls & Butter**
- **Marinated and Grilled Vegetables**

Dessert

- Fruit Tart of the Season | Fruit Coulis
- Cheesecake Bites

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GRAB & GO LUNCH

Groups Up To 25 Guests Select Two Sandwiches, Groups Over 25 Guests Select Three Sandwiches

Boxed Lunch to Go

\$51 Per Guest

All Lunches Include the Following:

- Individual Bag of Potato Chips
- Seasonal Hand-Picked Whole Fruit
- Freshly Baked Chocolate Chip Cookie
- Pepsi's Collection of Soft Drinks or Bottled Water

Choice of One:

- **Stoneground Mustard Potato Salad**
- **Coleslaw** | Cider Vinaigrette
- **Vegetable Pasta Salad**

Sandwich Selection:

- **Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Mayonnaise
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crips Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Roasted Turkey Wrap** | Cherry Tomatoes, Smoked Gouda Cheese, Arugula, Avocado Aioli
- **Oven Roasted Turkey Breast on Whole Grain** | Swiss Cheese, Cranberry Apple Chutney, Greens, Tomatoes, Red Onion
- **Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone Cheese, Lettuce & Tomato, Red Wine Vinaigrette
- **Caprese Wrap** | Tomato, Mozzarella, Basil, Balsamic Dressing

Enhancements (Upgrade Beverage Selections | Add \$2)

Please Select Two

- **Gatorade**
- **Pure Leaf Iced Tea**
- **Red Bull Energy Drink**
- **CELSIUS Energy Drink**
- **Naked Brand Fruit Smoothies**
- **San Benedetto Still & Sparkling Water**

Snack Enhancement | Add \$2

Please Select One

- **Granola Bar**
- **Energy Bar**
- **Fruit Trail Mix**

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SMALL GROUP LUNCH

Buffet Luncheons Require a Minimum of 10 Guests and Include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea Upon Request.

Small Group Cold Buffet

\$59 Per Guest

Chef's Seasonally Inspired Soup

Choice of One Leaf Salad:

- **Crisp Caesar Salad**
- **Baby Spinach Salad**
- **Mixed Greens Salad** | Choice of Dressing

Choice of One Composed Salad:

- **Whole Grain Mustard potato Salad**
- **House Made Coleslaw** | Cider Vinaigrette

Choice of Two Sandwiches:

- **Sliced Roast Beef on Marble Rye**
- **Grilled Chicken on Ciabatta**
- **Roasted Turkey Wrap**
- **Italian Submarine**
- **Oven Roasted Turkey Breast on Whole Grain**
- **Grilled Steak Wrap**
- **Turkey Wrap**
- **Caprese Wrap**

Choice of Two Desserts:

- **Freshly Baked Cookies**
- **Assorted Pies**
- **Brownies and Lemon Bars**
- **Carrot Cake**
- **Cheesecake**
- **Chef's Signature Bread Pudding**
- **Strawberry Shortcake**
- **Key Lime Pie**
- **Flourless Chocolate Torte**

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Small Group Hot Buffet

\$65 Per Guest

Chef's Seasonally Inspired Soup, Assorted Artisanal Rolls and Sweet Creamery Butter. Chef's Selection of Seasonal Vegetable and Starches

Choice of One Salad:

- **Crisp Caesar Salad**
- **Baby Spinach Salad**
- **Mixed Greens Salad | Choice of Dressing**

Choice of Two Entrées

- **Classic Southern Fried Chicken**
- **Chicken Chardonnay**
- **Pan Seared Chicken Breast**
- **Homestyle All Beef Meatloaf**
- **Mac N' Cheese**
- **Naked Rigatoni**
- **Cheese Ravioli**
- **Grilled Salmon**
- **Grilled Flank Steak**

Choice of Two Desserts:

- **Freshly Baked Cookies**
- **Assorted Pies**
- **Brownies and Lemon Bars**
- **Fruit Tart of the Season | Fruit Coulis**
- **Carrot Cake | Cream Cheese Frosting**
- **Cheesecake**
- **Chef's Signature Bread Pudding**
- **Strawberry Shortcake**
- **Key Lime Pie**
- **Flourless Chocolate Torte**

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Small Group Working Lunch Menu

\$49 Per Guest

Available Every Day for Groups of Less than 10 Guests

Baby Field Green Salad | Grape Tomato, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette

Each Guest Select Individual Entrée and Side

All orders must be submitted to our Banquet Captain by 10AM on the day of your event.

Cambria Cheeseburger

Chicken Wings (8) | Blue Cheese, Ranch, Celery, Carrots

- Choice of Buffalo, BBQ or Cajun

Grilled Chicken on Brioche Bun | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Tomato & Ranch

Turkey Club | Sliced Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Wheat Toast

Tofu Scrambled Wrap | Red Pepper, Onion, Seasonal Squash, Portobello Mushroom on a Whole Wheat Wrap

Choice of Side | French Fries or Fruit Cup

Includes Assorted Soft Drinks

Chef's Selection of Dessert

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RECEPTION DISPLAYS

Priced per Guest and Based on 60 to 120 Minutes of Service

Requires a Minimum of 20 Guests

Traditional Displays

Artisanal Cheese Display | \$26 / \$39

An assortment of Domestic and Imported Cheeses, Dried Fruits, Nuts, Fresh Berries, Whole Grain and Water Crackers, Sliced Baguettes

Crudites | \$19 / \$28

Display of Crisp Garden Vegetables

Buttermilk Ranch and Chipotle-Parmesan Dips

Toasted Pita Chips & Crostini

Seasonal Fruit Table | \$15 / \$22

Seven Hand Cut Fruits & Berries

Honey Yogurt Dip and Nutella

European Charcuterie | \$31 / \$46

Capicola, Genoa Salami, Mortadella, Prosciutto, Fresh Mozzarella, Aged Provolone & Gorgonzola Cheeses, Collection of Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts, Crusty Country Bread, Crackers, Crostini

Signature Displays

Warm Dips | \$19 / \$28

Maryland Crab Dip

Spinach Artichoke Dip

Sun-Dried Tomato and Brie Dip

Sliced Artisan Breads & Crackers

Wings | \$29 / \$43

Fried and Baked Chicken Wings

Buffalo, BBQ, Cajun Sauces, Ranch, Bleu Cheese, Honey Dips, Carrots, Celery and Garlic Baguette

Sliders | \$27

Mini Philly Cheesesteaks | Onion, Pepper, Cheese Sauce

Chicken Breast Slider | Gouda, Brioche Bun

Angus Beef Burger | Cheddar Cheese, Brioche Bun, Honey Mustard, Horseradish Cream, lettuce, Tomato, Roasted Onions, Dill Pickles, American and Pepper Jack Cheese

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ACTION STATIONS

Priced per Guest and Based on 60 to 120 Minutes of Service

Requires a Minimum of 25 Guests

Requires an Attendant | \$175 Chef Fee

The Taco Stand | \$33 / \$49

Flame Grilled Carne Asada | Grilled Marinated Beef Steak Roasted Chiles, Charred Tomatoes, Grilled Scallions

Pollo Asado, | Marinated Chicken Breast, Artichoke, Onions, tomatoes, Baja Seasoning, cilantro, Roasted Chiles, Charred Tomatoes, Grilled Scallions

Corn & Flour Tortilla

Spanish Rice and Borracho Beans | Add \$4 / \$6

Gourmet Mac & Cheese | \$25 / \$37

Penne | New York Sharp Cheddar Sauce

Cavatappi | Monterrey Jack Cheese Sauce

Proteins | Grilled Chicken, Smoked Bacon, Pulled Pork, Shrimp

Toppings | Broccoli, Roasted Red Peppers, Tomatoes, Roasted Wild Mushrooms, Green Onions, Fresh Peas

Made to Order Stations

Requires a Chef Attendant

One Chef per 50 Guests

Custom Pasta Creations | \$29 / \$43

Pastas | Penne, Farfalle, Four Cheese Tortellini

Sauces | Basil Marinara, Pesto and Vodka Sauces

Proteins | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

Toppings | Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom and Garlic Confit, Gorgonzola and Parmesan-Reggiano Cheese, Extra Virgin Olive Oil, Focaccia, Roasted Garlic and Cheese Bread

Stir Fry | \$30 / \$45

Fried Rice, Chow Mein Noodles

Select Three Proteins | Marinated Beef, Chicken, Pork, Shrimp, Tofu

Toppings | Scrambled Egg, Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake, Mushrooms, Red Pepper

Sauces | Teriyaki, Hoisin, soy Sauce

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CARVING STATIONS

Priced per Item | 3-4oz Portions and Includes Silver Dollar Rolls

All Stations Require an Attendant | \$175 Culinarian Fee

Stations

Sage and Maple Glazed Breast of Turkey | \$400

Cranberry Chutney, Tarragon Jus

- Serves 25 Guests

Slow Roasted Prime Rib of Beef | \$500

Horseradish Sauce, Au Jus

- Serves 25 Guests

Peppercorn Crusted Tenderloin | \$400

Wild Mushrooms, Au Poivre Sauce

- Serves 12 Guests

Root Beer Glazed Smokehouse Ham | \$390

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

- Serves 35 Guests

Cedar Plank Roasted Salmon | \$370

Apple Cider Glaze

- Serves 20 Guests

Dijon And Bourbon Marinated Pork Loin | \$370

Apple Raisin Chutney, Whole Grain Mustard Cream

- Serves 20 Guests

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Tableside Carvery Enhancements

\$4.00 Per Guest

Gluten Free

Braised Greens, Bacon
Creamed Spinach and Artichoke

Gluten and Dairy Free

Braised Cinnamon Apples
Grilled Mixed Vegetables
Long Grain Rice
Herb Roasted Fingerling Potatoes, Shallots, Fennel
Smashed Potatoes | Olive Oil, Sea Salt, Chives
Roasted Yams | Garlic, Lime and Cilantro

Gluten and Dairy Free and Vegetarian

Steamed Seasonal Vegetables
Roasted Vegetables Provençale

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PASSED SPECIALTIES

Priced per Item. Minimum 25 Pieces per Order.

Chilled Specialties

Per Item | \$7

- **Deviled Eggs**
- **Smoked Salmon Rolls** | Cream Cheese on Cucumber
- **Herb Roasted Beef and Bleu Cheese Canape'** | Tomato Jam
- **Pesto Chicken Salad** | Basil Pesto, Herbed Polenta
- **Antipasto Skewers** | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers
- **Bruschetta** | Diced Roma Tomatoes, Mozzarella, Basil Pesto, Garlic Toasted French Bread
- **Melon Wrapped in Prosciutto**

Per Item | \$8

- **Poached Jumbo Shrimp** | Horseradish Sauce

Reception Packages

Passed Hors D'oeuvres, Priced per Guest

Minimum 25 Guests

Excludes Market Priced Items

- **4 Pieces per Guest (Select 2 Hot and 2 Cold)** | \$26
- **6 Pieces per Guest (Select 3 Hot and 3 Cold)** | \$37
- **8 Pieces per Guest (Select 4 Hot and 4 Cold)** | \$48

Add a display Table with Your Hors d'oeuvres Package:

Based on 60 Minutes of Service

- **Artisanal Cheese Display** | Add \$13
- **Crudites**, | Add \$8

Hot Specialties

Per Item | \$7

- **Mini Grilled Ham & Cheese Sandwich**
- **All-Beef Cocktail Franks En Croute** | Dijon Mustard
- **Buffalo Chicken Drumettes** | Bleu Cheese Sauce
- **Thai Cashew Chicken Spring Rolls** | Spicy Peanut Dipping Sauce
- **Chicken Tenders** | Mango-Ginger Sauce
- **Chicken Quesadilla** | Chipotle Sour Cream
- **Chicken Taquitos** | Salsa Verde
- **Toasted Spinach and Feta Phyllo Pockets**
- **Baked Raspberry and Brie in Puff Pastry**
- **Vegetarian Spring Rolls** | Sweet Chili & Soy Sauce
- **Three Cheese Quesadilla** | Salsa

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Per Item | \$8

- **Beef Satay | Bangkok Peanut Sauce**
- **Seared Pepper Tuna | Crostini**
- **Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce**
- **Grilled Shrimp Wrapped in Applewood Smoked Bacon**

Market Price

- **Baby Lamb Chop Lollipop | Dijon**
- **Beef Wellington | Mushrooms Duxelles in Puff Pastry**
- **Crab Cake | Remoulade**

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PLATED DINNER

Plated Dinner requires a Minimum of 10 Guests.

All Dinners Include Three Courses Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Split Menu | Chef's Choice Vegetables and Starch | Higher Price Prevails

First Course

Please Select One Salad or Soup

Select Salad and Soup | Add \$4

- **Baby Field Greens Salad** | Grape Tomatoes, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** | Diced Tomatoes, Smoked Bacon, Bleu Cheese, Champagne Vinaigrette or Bleu Cheese Dressing
- **Classic Caprese** | Sliced Tomato, Fresh Mozzarella, Soft Baby Greens, Basil Chiffonade, Balsamic Drizzle
- **Clam Chowder** | Chunky Clams, Potatoes, Onions, Sherry
- **Classic Tomato Bisque**
- **Mushroom Bisque**

Main Course

Please Select One

Includes Chef's Choice of Seasonal Vegetables

- **Rotisserie Airline Chicken** | \$77
Roasted New Potatoes, Creamy Garlic Sauce
- **Classic Chicken Piccata** | \$81
Vegetable Rice Pilaf, Lemon-Caper White Wine Sauce
- **Medallions of Beef Tenderloin Diane** | \$89
Whipped Mashed Potatoes, Mushroom Pan Jus
- **Herb Marinated New York Strip Steak** | \$97
Duchess Potato, Bordelaise Sauce
- **Grilled Salmon** | \$86
Jack Cheese and Cilantro, Whipped Potatoes, Jalapeno Pineapple Chutney

Duet Enhancement

(Add to Any Entrée)

- Jumbo Lump Crab Cake | Dill Lemon Aioli | \$8
- Jumbo Grilled Seasonal Shrimp (3) | Lemon Butter | \$7
- Petite Filet | Maitre D' Butter | \$9
- Seared Salmon | Beurre Blanc | \$6

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Vegetarian Entrée

Please Select One

- **Crispy Tofu Stir Fry** | Thai Sweet and Sour Stir Fry and Jasmine Rice
- **Pasta Primavera** | Seasonal Vegetables, Penne Pasta, Fresh Tomatoes, Herbs, Light Pesto Cream Sauce

Final Course

Please Select One

- **Fruit Tart of the Season** | Fruit Coulis
- **Carrot Cake** | Cream Cheese Frosting
- **Cheesecake** | Fresh Fruit Compote
- **Key Lime Meringue Tart** | Blueberries and Guava Sauce
- **Decadent Chocolate Cake** | Fresh Whipped Cream and Strawberries
- **Flourless Chocolate Torts**
- **Platter of Assorted Mini Desserts for the Table** | Add \$4

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DINNER BUFFETS

Freshly Brewed Coffee Including Regular & Decaffeinated and a Selection of Specialty Teas

Buffet Dinners Require a Minimum of 20 Guests

Nuevo Latino

\$89 Per Guest

- **Southwestern Chicken and Tortilla Soup** | Sour Cream, Green Onion
- **Mexican Kale Salad** | Black Bean, Avocado, Cherry Tomato, Corn, Feta, Cilantro, Chili-Lime Vinaigrette
- **Char-Grilled Marinated Skirt Steak Chimichurri** | Garlic, Onions and Fresh Herbs
- **Roasted Fresh Catch** | Pineapple Mango Relish, Grilled Lemon
- **Chile-Rubbed Slow Roasted Pork Loin** | Poblano and Sweet Corn, Relish, Pan Jus
- **Frijoles Borracho's** | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro
- **Arroz Espanola**
- **Jalapeno Corn Bread & Butter**

Dessert

- Churros | Mexican Chocolate and Honey
- Tres Leches Cake

Vivo Italiano

\$99 Per Guest

- **Minestrone Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Caprese** | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, Extra Virgin Olive Oil
- **Parmesan Crusted Boneless Breast of Chicken** | Roasted Garlic Tomato Sauce
- **Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano
- **Grilled Flank Steak** | Balsamic Glaze, Fresh Herbs
- **Herb Roasted Potatoes**
- **Marinated and Grilled Vegetables**
- **Focaccia and Extra Virgin Olive Oil**

Dessert

- Classic Tiramisu
- Assorted Pastries

All American Buffet

\$89 Per Guest

- **Chicken Noodle Soup** | Chunks of tender Chicken with Noodles, Carrots & Celery
- **Garden Salad** | Garden Greens, Tomatoes, Onions, Cucumbers, Cheddar Cheese, Croutons, Dressing
- **Homemade American Meatloaf** | Tangy Tomato Sauce Topping
- **Fried Chicken** | Made the Southern Way!
- **Catfish Nuggets** | Made with Homemade Tartar Sauce
- **Cornbread** | Sweet Made with Jalapenos
- **Mashed Potatoes** | Creamy with Home Made Gravy
- **Rice Pilaf & Selection of 2 Vegetables**
- **Assorted Deserts (3)** | Cakes, Pies, Fresh Baked Cookies, Key Lime Tart or Ice Cream

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TRADITIONAL BARS

Bartender Fee | \$175 Per Bar

One Bar Required for Every 50 Guests

Traditional Brands

- **Spirits** | New Amsterdam Stratosphere, Bacardi Superior, El Jimador Blanco Tequila, Jim Beam, Dewar's White Label, Bols Triple Sec, Martini & Rossi Dry & Sweet, Svedka Vodka
- **Wine** | Woodbridge Chardonnay, Woodbridge Cabernet Sauvignon
- **Beer** | **Please Select Five** | Bud Light, Coors Light, Yuengling, Modelo Especial, Athletic Brewing NA, Dogfish 60 Minute IPA, High Noon Hard Seltzer, Sun Cruiser Classic Iced Tea

Traditional Bars

Package Bar | Priced Per Guest

- First Hour | \$26
- Additional Hours | \$13

Hosted Bar | Priced Per Drink

- Mixed Drinks | \$13
- Premium Drinks | \$16
- Imported and Craft Beer | \$9
- Domestic Beer | \$8
- Wine by the Glass | \$13
- Soft Drinks and Mineral Waters | \$6

Beer, Wine, Soft Drinks Bar | Priced Per Guest

- First Hour | \$22
- Additional Hours | \$9

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Premium Spirit Upgrade

Select Any (3) Premium Spirits to Enhance Your Traditional Bar.

Add \$3 | Per Cocktail or Each Package Bar Hour

- **Vodka** | Tito's Handmade, Grey Goose, Ketel One, Ketel One Botanicals,
- **Gin** | Aviation, Bombay Sapphire, Hendrick's, Tanqueray, London Dry
- **Rum** | Captain Morgan Spiced, Don Q Cristal, Malibu
- **Tequila and Mezcal** | Patrón Silver, patrón Reposada, Casamigos Reposado, Casamigos Blanco, Don Julio Silver, Espolón Blanco, Del Maguey Vida Mezcal, Ilegal Joven Mezcal
- **Bourbon, Whiskey & Rye** | Angels' Envy, Basil Hayden, Bulleit, Buffalo Trace, Crown Royal 12 Year, High West Bourbon, Jack Daniels Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Woodford Reserve, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Bulleit, Rye, Rittenhouse Rye
- **Scotch And Cognac** | Johnnie Walker Red, Johnnie Walker Black, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy
- **Cordials** | Aperol, Bailey's Irish Cream, Bole Flavored Liqueurs, Campari, Chambord, Cointreau, Disaronno, Fernet-Branca, Fireball, Grand Marnier, Kahlua, St. Germain

Wine Upgrade

Add \$2 to Package Price per Hour and by the Glass Price

Select One Red and One White

- Talbot Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

Add \$4 to Package Price per Hour and by the Glass

Select One Red and One White

- Saint Clair Sauvignon Blanc
- Louis M Martini Cabernet Sauvignon
- Franciscain Chardonnay
- Franciscain Cabernet Sauvignon

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WINES

Sparkling

- **Bollinger Special Cuvee, Brut, Champagne, France** | \$188
- **Chandon, Garden Spitz, CA** | \$58
- **Decoy Brut Cuvee, Sparkling, CA** | \$58
- **Moet & Chandon, Rose Imperial, Epernay, France** | \$160
- **Villa Sandi NV II Fresco, Prosecco, Prosecco DOC** | \$46
- **Veuve Clicquot Yellow Label, Brut, Champagne, France** | \$170

White & Rose'

- **Benziger Running Wild, Chardonnay, Paicines, San Benito County, CA** | \$58
- **Cakebread Cellars, Chardonnay, Napa Valley, CA** | \$88
- **Chateau Montelena, Chardonnay, Napa Valley, CA** | \$162
- **Far Niente, Chardonnay, Napa Valley, CA** | \$170
- **Talbot Kali Hart, Chardonnay, Santa Lucia Highlands, CA** | \$54
- **Wente Vineyards Riva Ranch Single Vineyard, Chardonnay, Arroyo Seco, Monterey, CA** | \$61
- **Alto Vento, Pinot Grigio, delle Venezie IGT, Italy** | \$34
- **August Kessler "R". Riesling, Rheingau, Germany** | \$50
- **AIX, Rose', Provence, France** | \$56
- **Duckhorn Vineyards, Sauvignon Blanc, North Coast, CA** | \$79
- **JUSTIN, Sauvignon Blanc, Central Coast, CA** | \$54
- **The Crossings, Sauvignon Blanc, Awatere Valley / Marlborough, New Zealand** | \$40
- **Twomey Cellars, Sauvignon Blanc, Napa Valley / Sonoma County, CA** | \$95

Reds

- **Austin Hope, Cabernet Sauvignon (1L), Paso Robles, CA** | \$105
- **Beringer, Cabernet Sauvignon, Knights Valley, CA** | \$76
- **DETAILS by Sinegal, Cabernet Sauvignon, Sonoma County, CA** | \$100
- **Greenwing, Cabernet Sauvignon, Columbia Valley, WA** | \$42
- **Roth Estate, Cabernet Sauvignon, Alexander Valley, CA** | \$54
- **Silver Oak, Cabernet Sauvignon, Alexander Valley, CA** | \$212
- **Unshackled by the Prisoner Wine Company, Cabernet Sauvignon, CA** | \$70
- **Vina Coboa Felino, Malbec, Mendoza, Argentina** | \$58
- **Robert Hall, Merlot, Paso Robles, CA** | \$46
- **Rutherford Hill, Merlot, Rutherford, CA** | \$90
- **Argyle Bloom House, Pinot Noir, Willamette Valley, OR** | \$128
- **Belle Gios Las Alturas, Pinot Noir, Santa Lucia Highlands, CA** | \$128
- **Calera, Pinot Noir, Central Coast, CA** | \$58
- **Gary Farrell, Pinot Noir, Russian River Valley, CA** | \$130
- **Goldeneye, Pinot Noir, Anderson Valley, CA** | \$125
- **Sanford Estate, Pinot Noir, Sta. Rita Hills, CO** | \$114
- **The Prisoner, Pinot Noir, Sonoma Coast, CA** | \$139
- **Trimbach Reserve, Pinot Noir, Alsace, France** | \$86
- **Orin Swift 8 Years in the Desert, California Red Blend, CA** | \$120
- **Intercept, Red Blend, Paso Robles, CA** | \$54
- **Marqués de Caceres "Excellens" Cuvee Especial, Rioja, Rioja Spain** | \$60
- **Albert Bichot Santenay 1er Cru "Clos Rousseau", Burgundy, Cote de Beaune** | \$151

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DAY MEETING PACKAGE \$149.00 Per Person

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food & Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

All Day Food & Beverage

Continuous Service

- Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas
- Assorted Pepsi ® Soft Drinks and Bottled Water
- Ripe Seasonal Hand Fruit

MORNING BREAK

- Orange and Grapefruit Juice
- Sliced Melons, Seasonal Fruits and Berries
- Assortment of Breakfast Cereals | Bananas, Whole and Skim Milk
- Yogurt and Fresh Berries
- New York Style Bagels | Cream Cheese
- Freshly Baked Morning Pastries

Lunch

- Menu Based on Group Size (See DMP Lunch Tab)

AFTERNOON BREAK

- Assortment of House Made Cookies or Brownies
- Tortilla Chips | Salsa
- Crudité | Assorted Dips

TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with Appropriate Screen
- (1) Flip Chart Package | Easel, Post-It Pad, Assorted Markers
- (1) Simple High-Speed Internet Access Connection
- Up to (3) Power Strips with Extension

MEETING SUPPORT SERVICES

- Dedicated Executive Meeting Manager on Site
- Geneal Session Meeting Room (Breakouts Subject to Rental Charges)
- Complimentary Storage of Materials – 5 Standard Box Limit
- Up to 150 B/W Complimentary Copies
- NO EVENT FEE

BREAKFAST ENHANCEMENTS

Breakfast Sandwiches | \$12 per Guest

- Fresh Baked Croissant | Breakfast Ham, Cheddar, Egg
- Breakfast Burrito | Southwestern Egg, Monterey Jack Cheese, Salsa
- English Muffin Sandwich | Applewood Smoked Bacon, Scrambled Egg, American Cheese

Fluffy Scrambled Eggs | \$4

Choice of Hardwood Smoked Bacon or Country Sausage Links | \$7

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DMP LUNCH

Monday, Wednesday and Friday Lunch

- Chef's Seasonally Inspired Soup
- Baby Field Greens Salad | Grape Tomato, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette
- Whole Grain Mustard Potato Salad
- Home Made Cole Slaw
- Sliced Roast Beef on Marble Rye | Aged Cheddar, Tomato, Horseradish Mayonnaise
- Roasted Turkey Wrap | Cherry Tomatoes, Smoked Gouda Cheese, Arugula, Avocado Aioli
- Caprese Wrap | Tomato, Mozzarella Cheese, Basil, Balsamic Dressing
- Open Faced Grilled Vegetables on Focaccia | Smooth Hummus
- Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Dessert

- Assorted House Made Cookies
- Carrot Cake | Cream Cheese Frosting

Tuesday and Thursday Lunch

- Chef's Seasonally Inspired Soup
- Caprese Salad | Bocconcini, Cherry Tomatoes, Soft Greens, Basil Leaves, Balsamic Vinaigrette
- Greens | Romaine Hearts and Iceberg Salad, Baby Greens Salad
- Toppings | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Focaccia Croutons
- Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrette
- Artisanal Rolls and Butter

Dessert

- Assorted Pies
- Cheesecake Bites

Small DMP Lunch

Served to Groups of Less than 15 Guests

Please Select One Salad

Served Family Style

- Mixed Greens Salad
- Crisp Caesar Salad

Each Guest Select Individual Entrée and Side

Orders must be submitted to Banquet Captain by 10AM on the day of your event.

- **Cambria Burger** | 8oz Angus Burger, Lettuce, Tomato, Red Onion, Dijon Aioli
 - Choice of Cheddar, Provolone or Mozzarella Cheese
- **Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Mayonnaise
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto aioli
- **Turkey Club** | Sliced Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Wheat Toast
- **Grilled Vegetable Wrap** | Red Pepper, Onion, Seasonal Squash, portobello Mushroom on a Whole Wheat Wrap

Choice of Side | French Fries or Fruit Cup

Includes Assorted Soft Drinks

Chef's Selection of Dessert

WEDDING DAY SUITE DELIVERY

Packages Priced per Guest and delivered to your suite. Minimum of 10 Guests for any menu.

Continental Breakfast | \$22.95

Orange and Cranberry Juice Bottles
Individual Fruit Cups (seasonal fruits & berries)
Bakery Basket of Freshly Baked Morning Pastries and Sweet Breads with jams, jellies and butter
Freshly Brewed Coffee, and a Selection of Specialty Teas

Sweet and Savory | \$27.95

Freshly Baked Morning Pastries, Croissants and Muffins
Quiche Lorraine and Frittata Bites
Seasonal Sliced Fruits and Berries | Honey Yogurt Dip
Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Garden Party | \$21.95

Assorted Domestic and Imported Cheeses
Crisp Garden Vegetables | Buttermilk Ranch and Creamy Hummus
Seasonal Sliced Fruits and Berries | Honey Yogurt Dip
Toasted Pita Chips and Crostini

Fingerlicious | \$27.95

Assorted Finger & Tea Sandwiches Including:

- Smoked Salmon and Cream Cheese on Pumpernickel
- Cucumber Dill Finger Sandwiches
- Cranberry Chicken Salad on Wheat Toast Points
- Caprese Slider | Mozzarella, Tomato, Basil, Balsamic Drizzle

Grooms Grub | \$35.95

Mini Philly Cheesesteaks | Onion, Pepper, cheese Sauce, Hot Pepper on the Side
Angus Beef Burger Sliders | Cheddar Cheese, Red Onions, Brioche Bun
Tortilla Chips | Guacamole, Salsa
French Fries | Ketchup and King Sauce
Iced Tea, assorted Soft Drinks, Sparkling and Still Water

Snack Pack | \$21.95

Individual Bags of White Cheddar Popcorn, Potato Chip, Pretzels and Corn Chips
Fiesta Chips | Salsa, Guacamole
Premium Mixed Nuts
Assorted Domestic Cheeses | Mustard, Preserves, Crackers
Iced Tea, Assorted Soft Drinks, Sparkling & Still Water

Coffee and Soft Drinks

- Coffee and a Selection of Specialty Teas | \$8 per Guest
- Assorted Soft Drinks and Bottled Water | \$4 per Guest
- Freshly Brewed Iced Tea | \$45 per Gallon

Coffee and Soft Drinks

Sparkling

- Veuve du Vernay Brut | \$45
- Villa Sandi NV II Fresco, Prosecco, Prosecco DOC | \$46
- Noirs, Sparkling Rose' | \$62
-

White Wines

- Simi, Chardonnay, Sonoma, CA | 49
- Borghi ad est, Pinot Grigio, Frulli, Italy | \$38
- La Crema Sonoma County, Sauvignon Blanc, Sonoma, CA | \$58
- August Kessler "R", Riesling, Rheingau, Germany | \$45
- Cakebread Cellars, Chardonnay, Napa Valley, CA | \$134

Red Wines

- Seven hills Walla Walla, Merlot, Walla Walla, WA | \$58
- Cambria Julia's Vineyard, Pinot Noir, Santa María, CA | \$66
- Rodney Strong, Cabernet Sauvignon, Sonoma County, CA | \$54

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