

BREAKFAST BUFFET

All menus include Coffee, Hot Tea & Assorted Juices

EAST GRANT AVENUE 25

Seasonal Fruit, Assorted Breakfast Pastries, Fruit Preserves, Butter, Individual Yogurts & Housemade Granola

RAILROAD AVENUE 35

Seasonal Fruit, Assorted Breakfast Pastries, Fruit Preserves, Butter, Scrambled Eggs, Applewood Smoked Bacon, Pork Breakfast Sausage Links & Country Potatoes

THE ABBEY 45

Seasonal Fruit, Assorted Breakfast Pastries, Fruit Preserves, Butter, Individual Yogurts, Housemade Granola, Quiche Lorraine & Applewood Smoked Bacon

PLATED BREAKFAST

All menus include Basket of Pastries, Seasonal Fruit, Coffee, Hot Tea & Assorted Juices

TWO-EGG BREAKFAST 35

Scrambled Eggs, Choice of Meat (applewood smoked bacon, pork breakfast sausage or rosemary ham) & Country Potatoes

AVOCADO TOAST 35

Smashed Avocado, Smoked Salmon, Poached Eggs, Ricotta Salata & Greens Salad

ACTION STATIONS

PANCAKE BAR 12

Fruit Compote, Whipped Cream, Chocolate Chips, Fresh Bananas, Sprinkles, Nuts, Butter, Nutella

*OMELETTE STATION 20

Assorted Cheeses, Spinach, Sun-Dried Tomatoes, Roasted Red Pepper, Rosemary Ham, Applewood Smoked Bacon

FRENCH TOAST BAR 12

Fruit Compote, Whipped Cream, Chocolate Chips, Fresh Bananas, Sprinkles, Nuts, Butter, Nutella

*CARVED MEATS serves 20

Turkey Breast 10 Roast Beef 10
Rosemary Ham 12 Prime Rib 20

*\$250 CHEF ATTENDANT FEE REQUIRED

BUILD-YOUR-OWN BUFFET

SCRAMBLED EGGS
5

COUNTRY POTATOES
5

APPLEWOOD SMOKED BACON
6

PORK BREAKFAST SAUSAGE
6

QUICHE LORRAINE
10

BAGELS & LOX
15

YOGURT PER DOZEN
36

BREAKFAST PASTRIES PER DOZEN
48

MUFFINS PER DOZEN
48

CINNAMON ROLLS PER DOZEN
48

COFFEE PER GALLON
90

TEA PER GALLON
70

ASSORTED SODA
3

30-MINUTE BREAKS

All menus served with Coffee, Hot Tea & Assorted Soft Drinks

SWEET & SALTY TREATS 17

Assorted Cookies, Brownies, Assorted Candy Bars, Individual Chips & Trail Mix

FARMER'S MARKET 19

Vegetable Crudite with Dip, Sliced Seasonal Fruit, Hummus & Pita Bread

WINE COUNTRY 21

Assorted Cheese & Cured Meats Display, Mustards & Preserves, Locally Sourced Dried Fruits & Nuts, Crostini & Grissini

LUNCH BUFFET

All menus served with Water & Iced Tea

WORKING LUNCH 39

Rosemary Ham
Butter Leaf Lettuce, Sliced Tomato & Dijonnaise on Focaccia
Roasted Chicken Sandwich
Pickled Onions, Sweet Peppers & Green Goddess Dressing on Artisan Bread
Grilled Vegetable Wrap
Hummus, Goat Cheese, Eggplant, Zucchini, Red Peppers & Arugula in Tortilla
Sides
Pasta Salad, Seasonal Fruit & Assorted Chips

LITTLE ITALY 45

Choice of Pasta
Rigatoni with Chicken & Garlic Cream, Gemelli with Pork Fennel Sausage & Mustard Cream or Cheese Ravioli with Pesto
Choice of Pizza
Salumi & Sausage, Pepperoni, Margherita or Mushroom
Sides
Caesar Salad & Focaccia Bread

FIESTA 42

Choice of Taco Meat
Cilantro Lime Chicken, Grilled Steak or *Grilled Shrimp
Sides
Southwest Caesar, Spanish Rice, Pinto Beans, Corn & Flour Tortillas, Tortilla Chips & Salsa Bar

BERRYESSA GAP 48

Choice of Entrée
Lemon Herb Chicken, Pan Roasted Salmon or Flank Steak with Chimichurri
Sides
Locally Sourced Mixed Green Salad, Mashed Potatoes & Roasted Vegetables

PLATED LUNCH

All menus served with Water & Iced Tea

SALADS

ROASTED CHICKEN CAESAR SALAD 37

Lemon Herb Chicken Breast, Hearts of Romaine, Grana Padano, Anchovy Dressing, Garlic Croutons & Focaccia Bread

CHOPPED SALAD 37

Hearts of Romaine, Provolone Cheese, Genoa Salame, Roasted Red Peppers, Artichokes, Garbanzo Beans, Olives, Grana Padano & Focaccia Bread

SANDWICHES

MUFFULETTA 40

Classic Italian Sandwich with Cured Meats, Olive Relish & Fontina

GRILLED CHICKEN CLUB 40

Sourdough, Aioli, Red Onion, Applewood Smoked Bacon, Arugula & Goat Cheese served with Mixed Greens Salad

GRILLED VEGGIE WRAP 40

Tortilla, Hummus, Roasted Red Peppers, Eggplant, Zucchini Squash & Goat Cheese served with Mixed Greens Salad

ENTREES

GRILLED SKIRT STEAK 43

Porcini Mushroom Sauce, Mashed Potatoes & Seasonal Roasted Vegetables

PAN ROASTED SALMON 43

Buttered Fregola, Wilted Spinach, Almondine Sauce, Mashed Potatoes & Seasonal Roasted Vegetables

LEMON HERB CHICKEN 43

Lemon Caper Buerre Blanc, Mashed Potatoes & Seasonal Roasted Vegetables

CHICKEN PENNE 43

Roasted Chicken, Spinach, Sundried Tomatoes & Grana Padano

RIGATONI BOLOGNESE 43

Ragu of Pork & Beef, San Marzano Tomato, Grana Padano & Focaccia Bread

PLATED DINNER

All menus served with Locally Sourced Mixed Green Salad or Caesar, Infused Water, Coffee & Hot Tea

CHICKEN PENNE 60

Roasted Chicken, Spinach, Sundried Tomatoes & Grana Padano

SPICY RIGATONI VODKA 60

Italian Sausage, Crispy Pancetta, Crushed Garlic, Fresh Basil & Grana Padano

CHICKEN BRUSCHETTA 65

Tomato Basil Relish, Mashed Potatoes & Seasonal Roasted Vegetables

BRICK CHICKEN 65

Grilled Half Chicken, Roasted Garlic Jus, Mashed Potatoes & Seasonal Roasted Vegetables

PAN ROASTED SALMON 70

Cherry Tomatoes, Cucumbers, Fresh Herbs, Chardonnay Wine Sauce, Mashed Potatoes & Seasonal Roasted Vegetables

GRILLED NY STRIPLOIN 80

Chimichurri Sauce, Mashed Potatoes & Roasted Seasonal Vegetables

GRILLED NY STRIPLOIN & GARLIC SHRIMP 95

Chimichurri Sauce, Garlic Butter Shrimp, Mashed Potatoes & Seasonal Roasted Vegetables

DINNER BUFFET

All menus include Dinner Rolls & Butter, Water, Coffee & Hot Tea

TACO BAR 65

Choice of 2 Proteins

Cilantro Lime Chicken, Grilled Steak or *Grilled Shrimp

Choice of Entree

Chicken Fajitas, Steak Fajitas or Three-Cheese Enchiladas

Sides

Southwest Caesar, Spanish Rice, Pinto Beans, Corn & Flour

Tortillas, Tortilla Chips, Salsa Bar & Mini Churros

TUSCANY 70

Choice of 2 Proteins

Chicken Parmesan, Focaccia Crusted Salmon or Tuscan Style Roasted Beef

Choice of Pasta

Chicken Gemelli, Spicy Rigatoni Vodka or Cheese Ravioli with Pesto

Sides

Caesar Salad, Locally Sourced Mixed Green Salad, Roasted Vegetables & Tiramisu

CALI WEST BBQ 65

Choice of 2 Proteins

Smoked Sausage, Hot Links, Smoked Chicken, Pulled Pork or Tri-Tip

Choice of 2 Sides

Coleslaw, Braised Greens, BBQ Beans, Corn on the Cobb or Cornbread

Additional Sides

Traditional Potato Salad, Locally Sourced Mixed Green Salad & Seasonal Fruit Pie

GOLDEN STATE 75

Choice of 2 Proteins

Chicken Bruschetta, Brick Chicken, Pan Roasted Salmon or Herb Marinated Flank Steak

Additional Sides

Caesar Salad, Locally Sourced Mixed Green Salad, Mashed Potatoes, Seasonal Roasted Vegetables & Housemade Cheesecake with Traditional Toppings

DESSERT UPGRADES

CHEESECAKE 9

Traditional Cheesecake, Seasonal Fruit Toppings

TIRAMISU CAKE 9

Espresso, Lady Fingers, Mascarpone Cream, Cocoa

BREAD PUDDING 11

Brioche, Golden Raisins, Cinnamon, Bourbon White Chocolate Sauce

FLOURLESS CHOCOLATE CAKE

¹Dark Chocolate, Candied Hazelnuts

BEER

TIER 1

Hosted Bar: \$6 Cash Bar: \$7

Coors Light, Coors Original, Bud Light, Budweiser, Tecate

TIER 2

Hosted Bar: \$7 Cash Bar: \$8

805, Peroni, Clausthauer Non-Alcoholic, Blue Moon, Corona, Truly

TIER 3

Hosted Bar: \$8 Cash Bar: \$9

Sierra Nevada Pale Ale, Heretic Evil Twin, Fresh Squeeze Hazy, Lagunitas, St. Archer Tropical IPA

LIQUOR

TIER 1

Hosted Bar: \$11 Cash Bar: \$12

Tito's, Jim Beam, Hornitos, Ballantines, Bacardi, Beefeater

TIER 2

Hosted Bar: \$13 Cash Bar: \$14

Ketel 1, Jameson, Cazadores, Chivas Regal, Captain Morgan, Tanqueray

TIER 3

Hosted Bar: \$16 Cash Bar: \$17

Grey Goose, Makers Mark, Patron Silver, Dewars White Label, Hendrix

WINE

TIER 1

Hosted Bar: \$35 per bottle Cash Bar: \$10 per glass

Josh Cellars Chardonnay, Simi Sauvignon Blanc, Pasqua Pinot Grigio, Josh Cellars Cabernet, Josh Cellars Zinfandel, Flat Top Rose, Bivio Prosecco

TIER 2

Hosted Bar: \$45 per bottle Cash Bar: \$13 per glass

Imagery Chardonnay, Meomi Chardonnay, Imagery Sauvignon Blanc, Imagery Cabernet, Imagery Pinot Noir, Simi Rose, Girard Bertrand Brut

TIER 3

Hosted Bar: \$55 per bottle Cash Bar: \$17 per glass

Daou Chardonnay, Daou Sauvignon Blanc, Black Stallion Cabernet, Meomi Pinot Noir, Meomi Rose, Mumm Napa Prestige

OPEN BAR

BEER, WINE & BUBBLES

tier 1 beers
choice of (3) tier 1 wines
non-alcoholic beverages

22 1st Hour
11 Each Hour After

FULL BAR TIER 1

tier 1 liquors
choice of (3) tier 1 beers
choice of (3) tier 1 wines
non-alcoholic beverages

22 1st Hour
11 Each Hour After

FULL BAR TIER 2

tier 2 liquors
choice of (3) tier 2 beers
choice of (3) tier 2 wines
non-alcoholic beverages

26 1st Hour
13 Each Hour After

FULL BAR TIER 3

tier 3 liquors
choice of (3) tier 3 beers
choice of (3) tier 3 wines
non-alcoholic beverages

32 1st Hour
16 Each Hour After

APPETIZER PLATTERS

Priced Per Platter (serves 25 guests)

ASSORTED CHEESE 275

Artisan Cheeses, Preserves & Honey, Locally Source Mixed Nuts & Dried Fruits, Crostini & Grissini

CHARCUTERIE 300

Cured Meats, Pickles & Olives, Mustards, Crostini & Grissini

CRUDITE 175

Vegetable Crudite with Dip, Hummus & Pita Chips

SEASONAL FRUIT 250

Sliced Seasonal Fruit, Melted Dark Chocolate & Yogurt Dip

SEAFOOD 675

Chef's Choice Fish Tartare, Oysters on the Half Shell, Shrimp Cocktail

SANDWICHES 275

Choice of Sandwich (burger slider, pulled pork slider, grilled vegetables on focaccia or ham & cheese melt)

COCKTAIL RECEPTION

Based on One Hour of Service

LIGHT RECEPTION 30

Choice of (2) Hot & (2) Cold Appetizers

HEAVY RECEPTION 60

Choice of (4) Hot & (4) Cold Appetizers

PASTA STATION 30

Choice of 2 Noodles

Rigatoni, Penne, Spaghetti or Linguini

Choice of 2 Sauces

Marinara, Garlic Cream or Pesto

Choice of 2 Proteins

Roasted Chicken, Fennel Sausage, Mini Meatballs, Pancetta or *Shrimp

Vegetable Accompaniments

Roasted Red Pepper, Green Olives, Spinach, Artichokes, Onion, Zucchini Squash, Sundried Tomato & Mushrooms

Classic Garnishes

Grated Parmesan & Chili Flakes

CARVING STATION - CHEF ATTENDANT REQUIRED

Turkey Breast 10 | Roast Beef 10 | Rosemary Ham 12 | Prime Rib 20

DESSERT BAR 20

Choice of 3 Desserts

Artisan Cookies, Brownies, Creme Brulee Cheesecake, Cannoli, lemon Meringue Tarts or Flourless Chocolate Cake

A LA CARTE APPETIZERS

PRICED PER PIECE

HOT

MEATBALLS

4

SAUSAGE STUFFED MUSHROOMS

4.5

CRAB CAKES

7

CHICKEN SKEWERS

4

ARANCINI

5

PANCETTA WRAPPED SHRIMP

6

COLD

SEASONAL BRUSCHETTA

5

TUNA TARTARE

7

BEEF TARTARE

7

SHRIMP COCKTAIL

6

SMOKED SALMON MOUSSE CANAPE

6

INDIVIDUAL PIZZAS

8 SLICES PER PIZZA

\$20 EACH

MEAT

SALUMI + SAUSAGE

PEPPERONI

VEGETARIAN

MARGHERITA

MUSHROOM