



# BANQUET & EVENT MENUS

2021

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[www.partridgeinn.com](http://www.partridgeinn.com)

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# HISTORY

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The Partridge Inn was built in the 1820s as a two-story private residence. In the early 1900s, the property was converted into a small hotel when it was purchased by Mr. Morris Partridge. The hotel enjoyed great success as Augusta flourished as a resort town for wealthy northerners. The popularity of the historic hotel led to numerous expansions and by the 1920s the property had grown.

Through the years, The Partridge Inn was recognized as the gathering place for the city's premier social and business events. The historic hotel has hosted golf legends, presidents and legendary tea-dances in its grand halls and ballrooms and continues a long tradition of hospitality. It has served as the gathering place for generations of Augustans as well as golf greats and celebrities.

The Partridge Inn is just three miles from the Broad Street Historic District and four miles from Augusta National Golf Club. The hotel, located within the bounds of the Summerville Historic District, is known for its unique architecture and rich history.

In 2015, The Partridge Inn underwent renovations that recaptured the former ambiance and history of this stately, timeless Southern hotel. The Partridge was awarded the Historic Augusta Preservation Award for its updates to the historic hotel and is a member of the Historic Hotels of America.

# POLICIES

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We do not offer traditional pre-determined event packages because we know that no two events are alike! However, our sales and catering staff are happy to discuss the different opportunities available to you. From personal shuttle rentals to linen selections in the color of your choice, we are happy to offer options that work for your event!

## **GUARANTEES**

The final guarantee for all food and beverage functions is required 72 business hours prior to the event. In the event that the guarantee is not given to the hotel, the expected attendance number will be used as your guarantee.

## **DURATION OF MEALS**

All food will be displayed for 90 minutes. Should you require additional time for your food presentation this can be arranged. Please talk with your sales contact for a personalized proposal.

## **PRICES AND PAYMENT**

All food, beverages and room rental are subject to a 22% service charge and 8% sales tax. Prices are subject to change. To secure your event on a definite basis, the hotel will require a non-refundable deposit, with the full balance due 72 hours prior to your event. In the event of cancellation, a cancellation charge will be invoiced and all deposits forfeited. The cancellation schedule will be outlined in your contract.

# POLICIES

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## **AUDIO-VISUAL REQUIREMENTS**

Please alert your sales contact of any audio-visual requirements you may need for your event as this equipment is rented from our preferred audio-visual provider. Audio-visual prices are also subject to a 22% service charge and 8% sales tax. However, you are welcome to use additional third-party audio-visual vendors.

## **DÉCOR & SIGNAGE**

Decorations or displays which are brought into the hotel from an outside source must have prior approval. Decorations or displays may not be affixed to walls, doors, windows or ceilings. No signage of any kind is permitted in the lobby and public areas of the hotel without prior permission. Signage is to be used outside meeting rooms only and must be no larger than 22" wide and 16" tall. The hotel reserves the right to remove signage which is felt to be inappropriate.

## **OUTDOOR EVENTS**

The hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. We will do everything possible to advise you of any potential move. All outdoor events music must end by 10pm to keep in agreement with Summerville Noise Ordinance.

# BREAKFAST



## BREAKFAST ENHANCEMENTS

### PRICED PER PERSON

**Assorted Cold Cereals & Milk | \$5**

**Assorted Bagels & Cream Cheese | \$6**

Enhance with Lox & Accompaniments Additional \$7

**Organic Oatmeal | \$5**

Brown Sugar with Golden Raisins & Wildflower Honey

**Breakfast Potatoes | \$6**

Choice of Hash Browns, Diced Potatoes, or Sweet Potato Hash

**Fresh Sliced Fruit or Fruit Skewers | \$9**

Seasonal Berries

**Breakfast Burrito | \$9**

Scrambled Eggs, Beef Chorizo, Roasted Potatoes, Pepper Jack & Oaxaca Cheese Blend, & Warm Flour Tortillas

**Breakfast Muffin | \$9**

Scrambled Eggs, Bacon, Roasted Tomatoes, Cheddar Cheese, & Toasted English Muffin

**Yogurtini Bar | \$11**

Create Your Own with Plain, Strawberry, & Peach Greek Yogurt with Assorted Dried Fruit

**Scrambled Eggs or Scrambled Egg Whites | \$6**

Choice of Mozzarella or Pepper Jack Cheese & Chef's Salsas

**Breakfast Meats | \$7**

**Select Two:**

Smoked Bacon, Country Sausage Patty, Chicken Apple Sausage Link, or Ham Steak

**Partridge Inn Continental | \$18**

Assorted Chilled Juices | Fresh Sliced Fruit Display | Individual Greek Yogurt with Granola | Assorted Muffins with Butter & Jam

**Chef's Continental | \$25**

Assorted Chilled Juices & Hot Tea | Freshly Brewed Regular & Decaffeinated Coffee | Fresh Sliced Fruit Display | Individual Greek Yogurt with Granola | Assorted Bagels with Butter, Jam, & Cream Cheese

All prices are subject to a 22% service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BREAKFAST



## BREAKFAST ENHANCEMENTS

### PRICED PER PERSON

Enhancement Stations Require a Minimum of 25 Attendees.

\*CHEF ATTENDANT REQUIRED AT ENHANCEMENT STATIONS FOR \$100 PER 90-MINUTE SERVE TIME.

#### **Huevos Rancheros Station\* | \$12**

Two Eggs Over Easy, Soft Corn Tortilla with Homemade Huajillio Salsa, Refried Beans, Queso Fresco, & Guacamole

#### **Omelet Station\* | \$14**

Made to Order Omelets with Condiments & Toppings, Including: Ham, Bacon, Sausage, Onion, Tomatoes, Peppers, Mushrooms, Spinach, & Assorted Cheeses

#### **Crepe Station\* | \$12**

Fresh Strawberries Flambé with Cream Cheese Drizzle  
Fire Roasted Apples with Cinnamon Cream  
Bananas & Peanut Butter with Chocolate Hazelnut Sauce

## EXPRESS BREAKFAST BUFFETS

### PRICED PER PERSON

FOR GROUPS WITH 25 OR LESS ATTENDEES

All Breakfast Buffets Include Assorted Juices, Hot Tea, & Freshly Brewed Regular & Decaffeinated Coffee.

#### **Express Breakfast #1 | \$35**

Fresh Sliced Fruit Display | Chef's Selection of Pastries with Assorted Butter & Jam

##### **Select One:**

Breakfast Quesadilla Made with Zucchini, Squash, Onion, Pepper, Egg, & Cheese | Egg White Frittata with Mushroom, Asparagus, Onion, & Feta Cheese

#### **Express Breakfast #2 | \$37**

Fresh Sliced Fruit Display | Chef's Selection of Pastries with Assorted Butter & Jam | Farm Fresh Scrambled Eggs | Homestyle Potatoes  
Smoked Bacon & Sausage Patty

# BREAKFAST



## BREAKFAST BUFFETS

### PRICED PER PERSON

ADD \$5 FOR GROUPS WITH 25 OR LESS ATTENDEES

All Breakfast Buffets Include Assorted Juices, Hot Tea, and Freshly Brewed Regular & Decaffeinated Coffee.

### Breakfast in Baja | \$31

Fresh Sliced Fruit Display | Cinnamon Sopapillas | Pineapple Empanadas | Chilaquiles Casserole | Scrambled Eggs | Marinated Beef Machaca | Nopales | Queso Fresco | Salsa Roja | Salsa Verde Guacamole | Jack Cheese | Corn & Flour Tortillas

### Healthy Start | \$35

Fruit Smoothies | Individual Greek Yogurt with Granola | Fresh Sliced Fruit Display | Zucchini & Banana Tea Breads | Assorted Bagels with Butter & Jam | Kashi™ Cereals | Whole, 2%, & Non-Fat Milk

#### Select Two:

Egg White Frittata with Mushrooms, Asparagus, Onion & Feta Cheese on a Tomato Slice | Tomato, Spinach, & Jack Cheese Quiche | Open Face Sandwich with Egg Whites, Tomato, & Spinach on a Whole Wheat English Muffin | Breakfast Quesadilla with Egg, Zucchini, Squash, Onions, & Peppers with Salsa Roja

### Build Your Own American Breakfast | \$30

Fresh Sliced Fruit Display | Assorted Cereal | Whole, 2%, & Non-Fat Milk Assortment of Morning Pastries with Butter & Jam

#### Select Three:

Farm Fresh Scrambled Eggs | Biscuits & Sausage Gravy | Smoked Bacon & Chicken Apple Sausage | Homestyle Potatoes | Buttermilk Pancakes with Fruit Compote, Fire Roasted Apples, Whipped Cream, & Maple Syrup | Irish Oatmeal with Brown Sugar, Golden Raisins, & Wildflower Honey | Cinnamon French Toast with Warm Maple Syrup



# BREAKFAST



## PLATED BREAKFAST

### PRICED PER PERSON

PLATED MEALS REQUIRE A MINIMUM OF 20 ATTENDEES

All Plated Breakfast Entrees Include Assorted Juices, Hot Tea, Freshly Brewed Regular & Decaffeinated Coffee, an Assortment of Morning Pastries with Butter & Seasonal Jam, & Choice of the Following Fruit Options.

### Fruit Option | Select One:

Fresh Fruit Parfait | Season Fruit with Honey Yogurt & Homemade Granola | Fruit Skewer | Poppy Seed, Banana, & Pineapple Glaze

### Entrees | Select One:

#### Buttermilk Pancakes | \$30

Chicken Sausage | Seasonal Berry Compote | Whipped Butter & Warm Maple Syrup

#### Huevos Rancheros | \$30

Two Fried Eggs Served on a Soft Tortilla | Beef Chorizo Hash | Black Beans | Pico de Gallo | Cotija Cheese | Chipotle Sauce

#### All American | \$30

Scrambled Eggs | Bacon | Grilled Red Skinned Potatoes | Biscuits & Gravy

#### Ham & Cheese Omelet | \$30

Breakfast Potatoes | Roasted Tomato Salsa

#### Smoked Chicken Hash & Eggs | \$35

Smoked Chicken Hash | Two Poached Egg Whites | Breakfast Potatoes

#### Smoked Salmon Benedict | \$36

Two Poached Eggs | Smoked Salmon | Spinach & Tomato on a Toasted English Muffin | Home Style Hash Browns | Champagne Hollandaise Sauce

# BREAKS



## REFRESHMENT BREAKS

### PRICED PER PERSON

Breaks Priced Based on a Serve Time of 60 Minutes. Add Additional \$10 per Person for 90 Minutes & \$12 for 120 Minutes. Add Soft Drinks & Bottled Water to a Break for \$3 per Bottle.

### Continuous Beverage Package | \$20 / \$40

Served 8 Hours (No Modifications) / Served 4 Hours (No Modifications)  
Assorted Soft Drinks, Bottled Water, & Hot Tea | Freshly Brewed  
Regular & Decaffeinated Coffee

### Partridge Inn Morning Break | \$14

Buttery Biscuits with Peach Jam & Savory Herb Spread | Mini Apple  
Tart | Berry Smoothie Shooter | Assorted Hot Tea | Freshly Brewed  
Regular & Decaffeinated Coffee

### Partridge Inn Afternoon Break | \$14

Salted Caramel & Fudge Caramel Brownies | Warm Pretzel Bites with  
Spicy & Whole Grain Mustards | Whole Fruit | Assorted Soft Drinks &  
Bottled Water

### Chips & Dip | \$14

Tortilla Chips | Potato Chips | Root Vegetable Chips | Guacamole, Salsa,  
Ranch, Onion, & Jalapeno Dips | Partridge Inn Hibiscus Refresher

### Healthy Snacks | \$16

Fresh Fruit Skewers | Individual Bagged Almonds | Individual Bagged  
Peeled™ Snacks | Corazonas™ Oatmeal Bars | Bora Bora™ Fruit Bars  
Coconut Infused Water

### Cookies & Milk | \$17

Cream Cheese Bites | Chocolate Chip Cookie | Linzer Cookie  
Madeline Cookie | Iced Ibarra Chocolate Milk | Iced Cold Milk

### Sweet & Savory | \$17

Sugar Glazed Smoked Bacon Strips | Cranberry-Rosemary Crackers  
Strawberry Basil Relish

### Create Your Own Trail Mix:

Cashews | Almonds | Pistachios | Walnuts | M&M's | Granola Sunflower  
Seeds | Dried Apricots, Cranberries, Pears, & Banana Chips

# BREAKS



## REFRESHMENT BREAKS

### PRICED PER PERSON

Breaks Priced Based on a Serve Time of 60 Minutes. Add Additional \$10 per Person for 90 Minutes & \$12 for 120 Minutes. Add Soft Drinks & Bottled Water to a Break for \$3 per Bottle.

#### **The Long Stretch | \$18**

White Chocolate, Caramel, & Cheddar Cheese Popcorn | Warm Pretzels with Spicy Mustard | Roasted Shell-On Peanuts | Lemonade  
Haagen Dazs™ Chocolate & Vanilla Ice Cream Bars

#### **Energy Break | \$20**

Greek Style Yogurt with Almonds | Assorted Kind™ Bars | Power Crunch™ Protein Bars | Matcha Green Tea Smoothie | Regular & Sugar Free Red Bull™ | Starbucks DoubleShot™

#### **Mediterranean Sampler | \$20**

Hummus Trio | Baba Ghanoush | Pita Chips | Cucumbers, Carrots, Celery, & Jicama with Ranch Dressing | Almond Marzipan  
Walnut Pistachio Baklava | Green Tea Yogurt Smoothies

## COFFEE BREAKS & A LA CARTE REFRESHMENTS

### Beverages

Freshly Brewed Regular & Decaf Coffee | \$38 per Gallon  
Assorted Hot Tea | \$3 per Bag  
Freshly Brewed Iced Tea | \$28 per Gallon  
Fresh Squeezed Lemonade | \$50 per Gallon  
Assorted Chilled Juices | \$50 per Gallon  
Assorted Bottled Fruit Smoothies | \$8 Each  
Soft Drinks | \$5 Each  
Mineral Waters | \$5 Each  
Red Bull & Sugar Free Red Bull Energy Drinks | \$6 Each  
Assorted Bottled Fruit Juice & Iced Teas | \$3 Each  
Starbucks Doubleshots™ & Frappuccinos™ | \$6 Each

# BREAKS



## COFFEE BREAKS & A LA CARTE REFRESHMENTS

### Fruits & Grains

- Fresh Sliced Fruit & Seasonal Berries | \$9 per Person
- Assorted Whole Fruit | \$5 per Person
- Individually Bagged Peeled Fruit Snacks | \$6 Each
- Warm Jumbo Salted Pretzels | \$6 Each
- Individually Bagged Potato Chips & Pretzels | \$4 Each
- Individually Bagged Assorted Popcorn | \$4 Each
- Individually Bagged Trail Mix | \$5 Each
- Assorted Granola Bars & Energy Bars | \$5 Each
- Assorted Mixed Nuts | \$25 per Pound
- Trio of Hummus with Pita Chips | \$9 per Person
- Tortilla Chips, Salsa Verde & Guacamole | \$7 per Person
- Cracker Jacks™ | \$5 Each
- Assorted Vegan & Gluten Free Snacks | \$9 Each
- Assorted Individual Greek Yogurts | \$5.50 Each

### Pastries & Sweets

- Assorted Freshly Baked Morning Pastries | \$54 per Dozen
- Jumbo Cookie Selection | \$54 per Dozen
- Assorted Brownies | \$50 per Dozen
- Assorted Crumbled Fruit Bars | \$48 per Dozen
- Assorted Macaroons | \$46 per Dozen
- Chocolate Dipped Biscotti | \$44 per Dozen
- Assorted Cupcakes | \$45 per Dozen
- Candy Bars | \$4 Each
- Gourmet Ice Cream Bars & Frozen Fruit Bars | \$7 Each
- Wedding Cookies | \$48 per Dozen
- Colossal Chocolate Dipped Strawberries | \$60 per Dozen
- Assorted Chocolate Truffles | \$60 per Dozen

# LUNCH



## LUNCH BUFFETS

### PRICED PER PERSON

ADD \$10 PER PERSON FOR GROUPS WITH 25 OR LESS ATTENDEES

All Lunch Buffets Include Freshly Brewed Regular & Decaffeinated Coffee, & Assorted Hot Tea.

### Partridge Inn Classic Signature Buffet | \$30

Grilled Chicken Caesar Salad with Chopped Romaine Hearts, Shaved Parmesan, Herb Croutons, & Caesar Dressing | Black Bean & Corn Salad with Tomato, Jicama, Queso Fresco, & Cilantro Jalapeno Dressing | Pastrami, Mustard, & Swiss on Rye | Muenster Cheese on Multi-Grain Smoked Chicken, Provolone, & Tomato Aioli on Sourdough Bread

**Soup | Select One:** Tomato Bisque | Cauliflower | Broccoli & Cheddar

**Dessert | Select One:** Fried Cheese Cake Bites | Chocolate Dipped Rice Krispy Treats

### Market Deli Buffet | \$28

Homemade Chicken Noodle Soup | Kale, Hearts of Palm, Avocado & Frisee Salad with Lime Vinaigrette | Haricot Vert & Red Potato Salad | Deli Meat Tray with Sliced Turkey, Black Forest Ham, Roast Beef, Mortadella, Lettuce, Tomato, Onion, Pickles, Cherry Peppers, Mustard, Mayonnaise, Horseradish Crème, Provolone, Cheddar, Swiss & Pepper Jack Cheese | Assorted Breads & Deli Rolls | Homemade Potato Chips | Apple Pie

### Savores de Mexico | \$35

Sopade Tortilla with Queso Fresco & Fresh Cilantro | Ensalada Fresca with Bibb Lettuce, Jicama, Orange, Pepitas, & Guacatillo Dressing | Achiote Beef Fajitas with Grilled Peppers & Onions | Chicken Mole | Mexican Rice | Corn & Flour Tortillas | Jack Cheese | Pico de Gallo | Cilantro Cream | Guacamole | Salsa Roja & Verde | Tres Leches Cake

### Taste of Italy | \$28

Insalata Caprese Tomato featuring Buffalo Mozzarella, Balsamic Syrup, & Basil Chiffonade | Antipasto Salad with Baby Arugula, Artichoke Hearts, Roasted Red Peppers, Julienne Salami, Kalamata Olives, & Basil Pesto Vinaigrette | Rosemary, Sage, & Garlic Roasted Pork Loin | Chicken Parmesan with Marinara Sauce, Mozzarella Cheese, & Polenta Cakes | Sundried Tomato Risotto | Vegetable Penne Pomodoro | Herb Focaccia & Cheese Bread Sticks | Chocolate Dipped Biscotti & Italian Cannolis

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# LUNCH



## LUNCH BUFFETS

### PRICED PER PERSON

ADD \$10 PER PERSON FOR GROUPS WITH 25 OR LESS ATTENDEES

All Lunch Buffets Include Freshly Brewed Regular & Decaffeinated Coffee, & Assorted Hot Tea.

### Coast to Coast | \$34

California Cobb Salad with Iceberg Lettuce, Avocados, Diced Tomato, Red Onion, Blue Cheese, Bacon, Black Olives, Grilled Chicken, Hard Boiled Eggs, with a Yogurt, Dill, & Blue Cheese Dressing | Southwest Flank Steak with Demi Glaze Mushrooms & Roasted Potatoes | Louisiana Jambalaya with Creole Tomato Sauce, Saffron Rice, Rock Shrimp, Andouille Sausage, Peppers, Onions, & Okra | Cajun Chicken Breasts with Black Bean Corn Relish | Assorted Rolls & Butter | Strawberry Shortcake

### Pan Asia | \$35

Creamy Coconut Ginger Chicken Soup | Chuka Soba Noodle Salad with Napa Cabbage, Bean Sprouts, Carrots, Sesame Seeds, & Miso Vinaigrette Wakame & Ahi Salad with Cucumber Curls, Seaweed & Sesame Seed Crusted Ahi | Sweet Fried Chicken | Almond Jasmine Rice | Teriyaki Beef & Broccoli | Sweet Thai Chili Sauce | Kabocha Squash Ravioli with Goat Cheese Sauce | Cinnamon Tapioca Pudding with Raisins | Fortune Cookies

### The Napa Valley | \$37

Zinfandel Cheese Soup | Baby Arugula Salad with Roasted Fennel, Mushrooms, Feta Cheese, & Pink Peppercorn Vinaigrette | Roasted Beets & Butternut Squash Salad with Watercress, Spinach, & Goat Cheese Balsamic Vinaigrette | Herb Marinated Chicken Breast with Roasted Fingerling Potatoes, Chicken Jus, & Chopped Parsley | Pan Seared Salmon with Dill Risotto | Coffee Crusted Tenderloin with Grilled Asparagus & Roasted Tomatoes | Assorted Rolls & Butter | Chocolate Decadence

# LUNCH



## EXPRESS LUNCH BUFFETS

### PRICED PER PERSON

FOR GROUPS WITH 15 OR LESS ATTENDEES

All Lunch Buffets Include Freshly Brewed Regular & Decaffeinated Coffee, & Assorted Hot Tea.

#### Express Buffet #1 | \$35

Vegetable Pasta Salad | Heirloom Tomato & Spinach Salad with Cranberry Vinaigrette | Deli Meat Tray with Sliced Turkey, Black Forest Ham, Roast Beef, Lettuce, Tomato, Onion, Pickles, Cherry Peppers, Mustard, Mayonnaise, Horseradish Crème, Assorted Sliced Cheeses | Wheat, Rye, Sourdough Breads & Deli Rolls | Housemade Potato Chips | Raspberry Pies

#### Express Buffet #2 | \$37

Hearts of Romaine with Focaccia Croutons, Caesar Dressing, & Shaved Parmesan Cheese | Grilled Salmon with Dill Risotto, & Lemon Peppercorn Sauce | Marinated Flank Steak & Potato Medley | Assorted Rolls & Butter | Lemon Tart

#### Express Buffet #3 | \$38

Mesclun Green Salad with Roma Tomatoes, Cucumbers, & White Balsamic Vinaigrette | Oven Roasted Chicken Breast with Roasted Fingerling Potatoes, Vegetable Caponata, & Mustard Thyme Jus | Basil Crusted Tortellini al Forno with Mushroom Cream Sauce & Parmigiano-Reggiano | Assorted Rolls & Butter | Apple Pies



# LUNCH



## PLATED LUNCH

### PRICED PER PERSON

All Plated Lunches Include Choice of Soup or Salad, Entree, Dessert, Assorted Rolls, Freshly Brewed Regular & Decaffeinated Coffee, & Assorted Hot Tea.

### Soup or Salad Options | Select One:

#### Soup

Tomato Basil Soup with Parmigiano-Reggiano

Tortilla Soup with Crispy Corn Tortilla Strips & Queso Fresco

#### Salad

House Caesar Salad Served with Bread Sticks, Tender Hearts of Romaine, Roasted Red Peppers, & House Caesar Dressing | Citrus Salad, Fresh Bibb Lettuce, Watercress & Radicchio, Orange & Grapefruit Sections, & Citrus Vinaigrette | Market Salad with Baby Spinach, Zucchini, Squash, Carrots, Jicama, Tomatoes, Peppers, Onions, & Herb Vinaigrette

### Lunch Entree Options | Select One:

#### Herb Marinated Free Range Chicken | \$46

Vegetable Wild Rice & Creamy Dijon Sauce

#### Chicken Piccata | \$48

Saffron Risotto, Baby Carrots, & Caper Beurre Blanc

#### Grilled Salmon | \$49

Orange Cous-Cous, Grilled Fennel, Baby Spinach, & Citrus Salsa

#### NY Steak | \$53

Roasted Red Potato, Haricot Vert, & Steak Sauce

#### Petite Filet Mignon | \$58

Twice Baked Potato, Grilled Asparagus, & Demi Glace

#### Penne Pasta | \$41

Grilled Chicken, Vodka Tomato Sauce, Parmigiano-Reggiano, & Sweet Italian Basil

#### Portobello Ravioli | \$41

Roma Tomatoes, Thyme Cream Sauce, Baby Spinach, & Parmigiano-Reggiano



# LUNCH



## TWO COURSE LUNCH

### PRICED PER PERSON

Lunches Include Assorted Rolls, Freshly Brewed Regular & Decaffeinated Coffee, & Assorted Hot Tea.

ALL EVENTS WITHOUT DESSERT TAKE \$5 PRICE PER PERSON.

#### **Annatto Chicken Salad | \$25**

Achiote Marinated Chicken Breast, Iceberg Lettuce, Queso Fresco, Pico de Gallo, Cilantro, Black Beans, Avocado, & Chipotle Dressing in a Tortilla Shell

#### **Cobb Salad | \$28**

Iceberg Lettuce, Tomatoes, Green Onion, Bacon, Olives, Egg, Grilled Chicken, Diced Avocado, Blue Cheese, & Lemon Avocado Dressing

#### **Steak Salad | \$30**

Grilled Steak, Arugula, Roasted Tomatoes, Grilled Red Onions, Avocado, Fried Capers, Shaved Parmigiano-Reggiano, Balsamic Syrup, & Horseradish Vinaigrette

#### **Quiche Plate | \$22**

Bruschetta Quiche with Sundried Tomatoes, Onions, Feta Cheese, & Basil  
Spinach Gyuere Quiche

#### **Trio Plate | \$22**

Chicken Salad, Pimento Cheese, Egg Salad, Croissant, & Fresh Sliced Fruit

#### **Luncheon Desserts**

Strawberry Shortcake Featuring Strawberry Sauce, Chocolate Swirl Stick, & Fruit Tart with Assorted Fruit Sauces | Snickers Cake with Caramel Sauce & Chopped Nuts | Apple Tart Served with Cinnamon Gelato & Vanilla Bean Anglaise | Chocolate Decadence Cake Topped with Raspberry Sauce | Crème Brûlée Served with Homemade Whipped Cream & Fresh Berries

# LUNCH



## ALL DAY MEETING PACKAGE

**\$91 PER PERSON | ALL DAY BEVERAGES CAN BE ADDED FOR \$15 PER PERSON**

**All Day Meeting Package Includes: Breakfast, Two AM Break Selections, Two PM Break Selections, and Lunch.**

### **Breakfast:**

Selection of Fresh Chilled Juices | Fresh Sliced Fruit Display | Chef's Selection of Freshly Baked Morning Pastries | Homemade Butters & Seasonal Jams

### **AM Break (One Hour) | Select Two:**

Fresh Fruit Skewers | Whole Fresh Fruit | Granola Bars | Individual Greek Yogurt with Homemade Granola

### **PM Break (One Hour) | Select Two:**

Assorted Cookies & Brownies | Assorted Crumble Fruit Bars | Individual Bagged Pretzels & Chips | Gourmet Ice Cream & Frozen Fruit Bars

### **Lunch Options | Select One:**

#### **Option #1**

Cream of Asparagus Soup | Mesclun Green Salad with Champagne Vinaigrette | Free Range Chicken Roasted with Fingerling Potatoes, Asparagus, & Mustard Thyme Jus | Vegetable Melange Raviolis Served with Roasted Tomato Cream Sauce, & Parmigiano-Reggiano | Assorted Rolls & Butter | Lemon Shortbread Cake

#### **Option #2**

**Assorted Signature Wraps:** Southwestern Veggie, Chicken Caesar, Roast Beef & Cheddar | Tomato Basil Soup | Mixed Green Salad with Raspberry Vinaigrette | Yellow & Red Beet Salad with Goat Cheese Crumbles & Walnut Vinaigrette | Homemade Potato Chips | Individual Fruit Pies

#### **Option #3**

Potato Leek Soup | Spinach Salad with Balsamic Vinaigrette | Skirt Steak with Peppers & Mushrooms | Vegetarian Pasta with Roasted Tomato Cream Sauce & Parmigiano-Reggiano | Assorted Rolls & Butter | Tres Leches Cake

# LUNCH



## GROUPS ON THE GO

### PRICED PER PERSON

Please Choose a Maximum of Three Selections.  
Client to Specify Amount of Each Selection.

#### Boxed Lunch | \$39

Triple Decker Ham & Smoked Chicken with Provolone & Jack Cheese, Lettuce, Tomato, Bacon, & Avocado with Paprika Aioli on Whole Grain Bread Roast | Turkey & Avocado with Butter Lettuce, Tomato, Onion, & Sharp Cheddar with Cranberry Chutney on Whole Grain Roll | Cuban Torta with Black Forest Ham, Roast Beef, Avocado, Tomato, Romaine Lettuce, & White Cheddar Cheese on Ciabatta Bread | Tomato, Mozzarella, & Basil with Assorted Vegetables Served on a Pita with Red Bell Pepper Hummus Spread | Italian Torpedo with Capicola, Salami, Mortadella, Provolone, Arugula, Tomato, & Pepperoncini on a Hoagie Roll with Garlic Aioli | Crispy Tofu & Portabello Mushroom Wrap with Peppers, Onions, Radish, Sprouts with Miso Aioli on a Spinach Tortilla | Assorted Potato Chips | Whole Fruit | Pasta Salad | Jumbo Cookie | Bottled Water & Soft Drink Station

#### The Executive Boxed Lunch | \$42

Field Green Salad with Candied Walnuts, Raspberries, Champagne Vinaigrette | Tri-Tip Panini with Roasted Tomatoes, Grilled Red Onions, Arugula, Swiss, & Cheese Horseradish Crème | Chicken Salad Wrap with Grilled Chicken, Dried Cherries, Walnuts, Romaine, & Point Reyes Blue Cheese Dressing | Grilled Vegetable Spa Wrap on a Whole Wheat Tortilla with Alfalfa Sprouts, Zucchini, Onions, Sun Dried Tomatoes, Portobello Mushrooms, & Hummus | Cheese, Dried Fruit, & Crackers | Root Vegetable Chips | Pasta Salad | Fresh Baked Cookies | Bottled Water & Soft Drink Station

# RECEPTION



## BUTLER PASSED HORS D'OEUVRES

**PRICED PER PIECE** | A Minimum Order of 25 Pieces Per Selection.

### Cold Hors D'oeuvres

- Tomato, Mozzarella, & Basil Bruschetta | \$6
- Smoked Duck Bocconcini with Basil & Rosemary | \$6
- Deviled Egg Salad with Domestic Caviar | \$6
- Exotic Mushroom & Goat Cheese Bruschetta | \$6
- Lobster Mango Salad on Cucumber | \$6
- Chicken Curry Salad on Tomato Tart | \$6
- Brie & Grape on Crostini with Cabernet Drizzle | \$6
- Baja Ceviche on a Spoon | \$7.50
- Cantaloupe, Honeydew, & Prosciutto Wrap | \$7.50
- Seared Beef Carpaccio with Horseradish Cream | \$8
- Blue Cheese & Bacon Fingerling Potato | \$8
- Seared Ahi with Wakame Salad | \$9
- Smoked Salmon & Dill with Caper Cream on Toast Point | \$9

### Hot Hors D'oeuvres

- Korean Beef Bulgogi | \$6
- Mini Cordon Bleu Bites | \$6
- Chicken Croquettes | \$6
- Cheese Stuffed Artichoke | \$6
- Potato Mozzarella Croquettes | \$6
- Melted Brie with Fig Compote | \$6
- Chicken Cornucopia & Oaxaca Cheese | \$6
- Lamb Meatballs with Tzatziki Sauce | \$7.50
- Avocado Eggrolls with Roasted Tomato Salsa | \$7.50
- Chicken Lollipop Stuffed with Roasted Tomatoes | \$8
- Wild Mushroom & Duck Spring Roll | \$8
- Mini Beef Wellington with Black Truffle Béarnaise | \$8
- Snow Crab Cakes with Chipotle Remoulade | \$8
- Wonton Shrimp with Sweet & Sour Sauce | \$8
- Grilled Shrimp Sauté with Chile Sauce | \$9
- Seared Scallop with Bacon & Rosemary | \$9
- Coconut Shrimp with Pineapple Glaze | \$9
- Surf & Turf Skewer | \$11+

# RECEPTION



## CHEF'S RECEPTION DISPLAYS

All Sushi Displays Served with Pickled Ginger, Wasabi, & Soy Sauce.

### Sushi Display | Select Three:

California | Spicy Tuna | Caterpillar | Mamenori Vegetable | Bacon & Crab

Small \$475 (Serves 50) | Medium \$665 (Serves 75) | Large \$855 (Serves 100)

### Specialty Sushi Display | Select Two:

Shrimp Tempura Roll | Rainbow Roll | Soft Shell Crab Roll | Surf & Turf Roll  
Crab Avocado Salmon Roll | Lobster & Crab Roll

Small \$525 (Serves 50) | Medium \$750 (Serves 75) | Large \$955 (Serves 100)

### Iced Shellfish Display | Select Three:

Jumbo Shrimp | PEI Mussels | Oysters on Half Shell | Crab Claws or Split  
Crab Legs

Featuring Homemade Cocktail Sauce & Traditional Mignonettes  
Served on Ornamental Seaweed & Crushed Ice

Small \$800 (Serves 50) | Medium \$1,110 (Serves 75) | Large \$1,475 (Serves 100)

### Sushi Cake | \$9 per Person | Minimum of 20 People

Choice of Spicy Tuna or Crab

### Crudités Display

Carrots | Celery | Cherry Tomato | Green Onion | Broccoli | Cauliflower  
Black Olive | Radish | Fennel | Artichoke Heart | Bell Pepper  
Blue Cheese | Herb Buttermilk | Avocado | Chipotle Dips

Extra Small \$190 (Serves 25) | Small \$380 (Serves 50)

Medium \$525 (Serves 75) | Large \$650 (Serves 100)

### Fire Roasted Vegetable Display

Roasted in Garlic & Extra Virgin Olive Oil | Balsamic | Crème Fraîche Red  
Pepper Hummus | Miso Vinaigrette

Extra Small \$218 (Serves 25) | Small \$435 (Serves 50)

Medium \$525 (Serves 75) | Large \$650 (Serves 100)

# RECEPTION



## CHEF'S RECEPTION DISPLAYS

### Imported & Domestic Cheese Display

Humboldt Fog | Point Reyes Blue | Carmody | Red Fox | Smoked Gouda  
Fresh Fruit | Dried Fruit | Candied Nuts | Sliced French Baguette | Lavosh  
Crackers

**Small \$525 (Serves 50) | Medium \$650 (Serves 75) | Large \$800 (Serves 100)**

### Cured European Meats & Assorted Cheeses

Landjager | Bundnerfleisch | Soppressata | Bresaola | Prosciutto | Dijon &  
Grain Mustards | Vegetables Jardiniere | Marinated Olives | Sliced French  
Baguette

**Small \$525 (Serves 50) | Medium \$625 (Serves 75) | Large \$750 (Serves 100)**

### Spinach & Artichoke Dip | \$10 per Person

Grilled Herb Focaccia Flat Breads

### Caesar Salad Display | \$9 per Person

Tender Hearts of Romaine | Ciabatta Croutons | Shaved Parmigiano-  
Reggiano | Parmesan Grissini | Caesar Dressing

**Add Chicken \$11 per Person | Add Shrimp \$12 per Person**

### Build Your Own Market Salad | \$11 per Person

Baby Red Romaine | Arugula | Iceberg Lettuce | Diced Cucumbers  
Tomatoes | Red Onions | Celery | Olives | Artichokes | Carrots  
Shredded Mozzarella | Blue Cheese | Assorted Salad Dressings

### Artisan Grilled Flatbreads | \$12 per Person

Sun Dried Tomato, Artichokes, Goat Cheese & Basil Pesto | Spanish  
Chorizo Sausage, Shrimp, Grilled Asparagus, Yellow Roasted Tomatoes,  
Feta Cheese, & Red Pepper Hummus | Caprese with Fresh Tomatoes, Basil,  
& Mozzarella

# RECEPTION



## CHEF'S RECEPTION DISPLAYS

\*CHEF ATTENDANT REQUIRED AT NOTED ENHANCEMENT STATIONS FOR \$100 PER 90-MINUTE SERVE TIME. ADD \$15 PER PERSON FOR A STAND ALONE STATION.

### **Ceviche Your Way Station | \$12 per Person**

Marinated White Bass, Mussels, Clams, Bay Shrimp, & Scallops Served in a Rocks Glass | Tortilla Chips | Pablano Sauce | Tomato Sauce | Tequila Salt Lime

### **Pacific Rim Display | \$21 per Person**

An Assortment of Dim Sum, Including: Siamese Purse | Won Ton Shrimp Beef Lumpias & Vegetable Pot Stickers | Chicken Pad Thai with Napa Cabbage, Carrots, Snap Peas, Bean Sprouts, & Cilantro Stir-Fried in a Ginger Sesame Sauce | Served with Assorted Dipping Sauces

### **Pasta Station | \$17 per Person**

Cheese Tortellini with Basil Pesto Sauce | Orecchiette Pasta with Grilled Chicken, Italian Sausage, & Arrabiata Sauce | Rotelle Pasta with Bacon & Alfredo Sauce | Fresh Shaved Parmesan | Garlic Bread

\*CAN BE AN ATTENDED STATION ON REQUEST

### **\*Brussels Sprouts Station | \$12 per Person**

Fresh Brussels Sprouts Sauteed with Guests Choice of: Balsamic Vinegar, Bacon, Garlic, Roasted Red Bell Pepper, Yellow Beets, & Mozzarella Cheese

### **\*Mashed Potato Bar | \$15 per Person**

Mashed Potatoes in Bowls with Optional Toppings: BBQ Sauce, Green Onions, Bacon, Black Olives, Jalapeno Peppers, Broccoli Florets, Cheddar Cheese, Chives, Sour Cream, & Truffle Oil

### **\*Meat Lover's Station | \$20 per Person**

Marinated New Zealand Lamb Chop | Grilled Chicken Kabob | Braised Beef Short Rib | All Served with Assorted Vegetables & Fingerling Potatoes

### **\*Macaroni & Cheese Bar | \$21 per Person**

Macaroni & Cheese | Lobster Meat | Rock Shrimp | Crab Meat | Black Truffle Peelings | Pancetta Bits | Chipotle Cheese | Wild Mushrooms



# RECEPTION



## CHEF'S RECEPTION DISPLAYS

\*CHEF ATTENDANT REQUIRED AT NOTED ENHANCEMENT STATIONS FOR \$100 PER 90 MINUTE-SERVE TIME.

### \*Baja Taco Bar | \$16 per Person

**Choose Two:** Carne Asada | Grilled Seabass | Pork Adobo

Guacamole | Pico de Gallo | Grilled Green Onions | Oaxaca & Jack Cheese  
Assorted Homemade Salsas | Corn & Flour Tortillas

### \*Local Farmers Market | \$75 per Person

**Make Your Own Salad Bar:** Sun Grown Farm Wild Baby Arugula | Baby Red Romaine | Hydroponic Butter Lettuce & Watercress | Baby Iceberg  
Lola Rosa Baby Red Oak | Served with Candy Stripe Red Beets, Heirloom Cherry Tomatoes, Hot House Cucumbers, Yellow Sunburst, Red & Green Onions, Assorted Wild Mushrooms, Artichokes, Shredded Carrots, Alfalfa Sprouts, Bean Sprouts, Asparagus, & Green Beans | Served with a 'Make Your Own Salad Dressing' Station Featuring Herbs & Spices

**Grilled Station:** Niman Ranch Adobo Lamb Chop | Chicken Kabob | Suzie Farm Tri-Color Fingerling Potatoes | Grilled Fennel | Served from an Evo Grill with a Chef

#### **Taco Station**

Paso Prime Ranch Marinated Prime Rib Steak with Assorted Homemade Salsas, Guacamole, Pico de Gallo, Grilled Green Onions, Fresh Beans & Tortillas | **Make Your Own Ceviche** - Choose From Tequila Marinated Local Bass, Bay Scallops, Bay Shrimp, Steamed Mussels & Baby Clams Mixed in with Pico de Gallo, Cilantro Sauce, Tomato Juice or Poblano Pepper Sauce

#### **Dessert Station**

##### **Make Your Own Cupcake:**

Banana, Red Velvet, Chocolate, & Vanilla Cupcakes | Served with Assorted Frostings & Garnishes



# RECEPTION



## ROTISSERIE CARVINGS

CHEF ATTENDANT REQUIRED AT ALL CARVING STATIONS FOR \$100 PER 90-MINUTE SERVE TIME.

**Beef Tenderloin | \$500 | Serves 20 People**

Served with Green Peppercorn Sauce | Mayonnaise | Dijon & Whole Grain Mustard Horseradish Crème Fraîche | Dinner Rolls

**Roasted Baron of Beef | \$650 | Serves 75 People**

Served with Worcestershire Jus, Mayonnaise, Dijon & Whole Grain Mustard, Horseradish Crème Fraîche, & Dinner Rolls

**Slow Roasted Prime Rib | \$425 | Serves 20 People**

Served with Au Jus, Mayonnaise, Dijon & Whole Grain Mustard, Horseradish Crème Fraîche, & Dinner Rolls

**Leg of Lamb | \$425 | Serves 25 People**

Served with Natural Jus, Mint Pesto, & Dinner Rolls

**Blackened Pork Loin | \$375 | Serves 20 People**

Served with Lemon Aioli, Fruit Salsa, & Dinner Rolls

**Roasted Turkey | \$375 | Serves 25 People**

Served with Cranberry Ketchup, Dried Fruit Stuffing, Dinner Rolls

**Pineapple Glazed Ham | \$375 | Serves 30 People**

Served with Fruit Chutney & Dinner Rolls

**Grilled Atlantic Salmon | \$325 | Serves 20 People**

Served with Served with Mediterranean Relish

# RECEPTION



## SWEET RECEPTIONS

Sweet Receptions Include Assorted Rolls, Freshly Brewed Regular & Decaffeinated Coffee, & Assorted Hot Tea.

### **Chocolate Plunge - Choice of Dark or Milk Chocolate | \$16 per Person**

Colossal Strawberries | Pineapple | Orange Slices | Marshmallows  
Brownie Bites | Freshly Brewed Regular & Decaffeinated Coffee | Assorted Selection of Hot Tea

### **Decadent Dessert Display | \$18 per Person**

Petit Cakes | Tarts | Dessert Shots | Assorted Mini Cupcakes | Freshly Brewed Regular & Decaffeinated Coffee | Assorted Selection of Hot Tea

### **Fire & Ice | \$15 per Person**

Fresh Made S'mores | Classic Ice Cream Sandwiches | Choice of Assorted Cookies & Graham Crackers | Assorted Toppings to Include Nuts, Sprinkles, M&Ms, & Chocolate Chips | Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Selection of Hot Tea

### **Who Wants Ice Cream? | \$18 per Person**

**Choice of Two Flavors:** Vanilla | Chocolate | Strawberry | Coffee  
**Assorted Toppings:** Bananas | Cherries | Chopped Nuts | Chocolate Sprinkles | Marshmallows | Brownie Bites | M&M's | Crushed Whoppers | Crushed Oreo Cookies | Waffle Cone Bites | Chocolate Banana Cookie | Graham Cracker Chocolate Sauce | Caramel Sauce | Whipped Cream  
Freshly Brewed Regular & Decaffeinated Coffee

### **Flaming Finale\* | \$21 per Person**

Bananas Foster, Served over Vanilla Ice Cream, with Fresh Sliced Bananas Sautéed in Butter, Brown Sugar, & Rum | Dessert Crepes with Assorted Fruit & Sweet Fillings | Cherries Jubilee with Grand Marnier Assorted Truffles | Freshly Brewed Regular & Decaffeinated Coffee

**\*Chef Attendant Required**

# DINNER



## PLATED DINNERS

EXECUTIVE CHEF THOMAS JACOBS HAS DEVELOPED THE FOLLOWING MENUS TO ENHANCE YOUR DINING EXPERIENCE.

**All Dinners are Based on a Three Course Meal, Entrée Prices Include: Choice of Soup or Salad, Entrée, Dessert, Fresh Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee, & Assorted Hot Tea.**

Please select a maximum of two entree and dessert options per banquet.

### **Soup or Salad Options | Select One:**

#### **Soup**

Crab Bisque Served with Sherry Foam | Creamed Spinach Soup Served with Fried Onion Strings | Butternut Squash Soup Drizzled with Nut Oil  
Tomato Basil Bisque with Goat Cheese Crostini | Wild Mushroom Cream Soup

#### **Salad**

Parma Caesar with Hearts of Romaine, Shaved Prosciutto di Parma, Fresh Mozzarella, & Classic Caesar Dressing | Panzanella Salad with Spinach, Arugula, Caper Berries, Pancetta, Gorgonzola, Cucumber, Sun Dried Tomato Focaccia, & Basil Vinaigrette | Caprese Salad with Heirloom Tomatoes, Fresh Mozzarella, Sun Dried Tomato Pesto, Black Olive Crostini, & Basil Vinaigrette | Roasted Artichoke Salad with Mixed Greens, Roasted Artichokes, Garlic, Shallot & Peppers, Crisp Pancetta, & Shallot Vinaigrette Dressing | Grilled White Peach & Tatsoi Salad with Citrus Vinaigrette | Harvest Salad with Arugula, Roasted Red Beets, Butternut Squash, Goat Cheese Crumbles, Crispy Shallots, & Pistachio Vinaigrette

### **Entree Options:**

#### **Beef**

#### **Bone in Beef Rib Eye Steak | \$70 per Person**

Served with Mushroom & Potato Hash, Corn Nage, Barbecue Sauce, & Buttermilk Onion Rings

#### **Beef Tenderloin Medallions | \$65 per Person**

Served with Seasonal Baby Vegetables, Twice Baked Potato, & Green Peppercorn Sauce

#### **Braised Beef Short Rib Oso Bucco Style | \$60 per Person**

Served with Porcini Mashed Potatoes, Haricot Verts, & Chipotle Demi

# DINNER



## PLATED DINNERS

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Please select a maximum of two entree and dessert options per banquet.

### Entree Options:

#### Poultry

##### **Free Range Chicken Breast | \$35 per Person**

Served with Roasted Garlic Mashed Potatoes & Parsley Jus

##### **Char-Crusted Chicken Breast | \$49 per Person**

Served with a Twice Baked Fingerling Potato, Baby Vegetables, & Natural Jus

##### **Herb Roasted Chicken Breast | \$51 per Person**

Stuffed with Shrimp & Spinach Roasted Red Potatoes, & Mustard Thyme Jus

#### Fish

##### **Crispy Skinned Salmon | \$50 per Person**

Served with Risotto Nicoise with Fine Herbs

##### **Pan Seared Northern Halibut | \$55 per Person**

Served with Cream Cheese Mashed Potatoes, Jade Sauce, & Petite Shiso

##### **Crusted Chilean Sea Bass | (Market Price)**

Served with Mediterranean Relish, Grilled New Potatoes, & Baby Carrots

#### Vegetarian

##### **Grilled Vegetable Stack | \$32 per Person**

Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash, & Eggplant Served over Chef's Risotto with Balsamic Reduction

##### **Portobello Ravioli | \$30 per Person**

Served with Roma Tomatoes, Thyme Cream Sauce, Baby Spinach, & Parmigiano-Reggiano

# DINNER



## PLATED DINNERS

EXECUTIVE CHEF THOMAS JACOBS HAS DEVELOPED THE FOLLOWING MENUS TO ENHANCE YOUR DINING EXPERIENCE.

All Dinners are Based on a Three Course Meal, Entrée Prices Include: Choice of Soup or Salad, Entrée, Dessert, Fresh Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee, & Assorted Hot Tea.

Please select a maximum of two entree and dessert options per banquet.

### Entree Options:

#### Dual Entrees

##### **Blackened Chicken Breast + Crispy Prawn | \$67 per Person**

Served with Lemon Thyme Risotto, Vegetable Stuffed Tomato, & Horseradish Cream Sauce

##### **Marinated Chicken + Grilled Salmon | \$60 per Person**

Served with Basmati Rice, Roasted Green Beans, & Ginger Sesame Seed Sauce

##### **Petit Filet Mignon + Chicken Breast | \$65 per Person**

Served with Sun Dried Tomato & Black Olive Risotto, Asparagus, Zinfandel Glaze, & Micro Rainbow Mix

##### **Petit Filet Mignon + Grilled Jumbo Shrimp | \$75 per Person**

Served with Roasted Root Vegetables, Twice Baked Potato Cups, Porcini Mushrooms, & Madeira Jus

##### **Crusted Sea Bass + Maryland Crab Cake | \$75 per Person**

Served with Black Truffle Potato Galette, Roasted Garlic, Baby Vegetables, Zinfandel Glaze, & Porcini Oil Drizzle

### Dessert Options:

White Chocolate Macadamia Nut Cheesecake with Strawberry Sauce  
Chocolate Swirl Stick | Crème Brûlée with Tart Fresh Seasonal Berries  
Double Fudge Cake with Caramel Sauce | Chocolate Mousse Trilogy with  
Chantilly Cream & Raspberry Coulis | Tiramisu Chocolate Cylinder with  
Espresso Anglaise | Fresh Fruit Tart with Raspberry Sauce & Passion Fruit  
Coulis | Black Forest Cake with Blackberries & Pecan Crème Anglaise  
Chocolate Hazelnut Mousse Dome with Raspberry Coulis | Raspberry  
Chocolate Almond Cake | Forrest Berry Pie | Bourbon Glazed Mini Peach  
Pound Cake with Peach Ice Cream

# DINNER



## DINNER BUFFETS

### PRICED PER PERSON

ADD \$10 PER PERSON FOR GROUPS WITH 25 OR LESS ATTENDEES

CHEF ATTENDANT REQUIRED AT ALL DINNER BUFFETS FOR \$100 PER 90-MINUTE SERVE TIME.

All Dinner Buffets Include Freshly Brewed Regular & Decaffeinated Coffee, & Assorted Hot Tea.

### Partridge Inn Southern Buffet | \$45 per Person

Fire Chili Served with Corn Muffins, Sour Cream, Shredded Cheese, & Cole Slaw | Green Grocer Salad with Bibb & Iceberg Lettuce, Cherry Tomatoes, Cucumber, Red Onion, Radish, Chickpeas, Artichoke Hearts, Alfalfa Sprouts, Croutons, Cheddar Cheese, Blue Cheese, & Selection of Dressings | Roasted Free Range Chicken with Charred Vegetables & Balsamic Glaze | BBQ Salmon & Andouille Dirty Rice | Grilled Flat Iron Steak with Zucchini with Red Peppers, Roasted Garlic, Cilantro, & Steak Sauce | Fresh Corn on the Cob | Bourbon Glazed Bread Pudding

### Mexican Fiesta | \$35 per Person

Sopa de Tortilla with Crispy Tortilla Strips, Pickled Cilantro, & Queso Fresco | Baja Salad - Nopales, Red Onion, Tomato, Chipotle Dressing, Totopos, & Fresh Lime Creme | Pescado Empanizado - Beer Battered Fish Served with Flour Tortillas, Cabbage Slaw, Pico de Gallo, Chili, & Sour Cream | Beef Machaca - Shredded Beef, Pepper Fajitas, Guacamole, & Jack Cheese | Frijoles Refritos - Refried Black Beans, Chorizo, Oaxaca Cheese, Warm Corn & Flour Tortillas | Pollo Verde y Rojo - Green & Red Chicken Mole, & Toasted Pepitas | Mexican Rice Served with Queso Fresco, Pico de Gallo, Guacamole, Salsa Verde, & Salsa Roja | Tres Leches Cheesecake | Coconut Macadamia Mousse Cake

### PI Elegance | \$65 per Person

Roasted Potato Soup | Green Onion Fondue | Assorted Rolls | Organic Greens Salad with Hearts of Palm, & Champagne Vinaigrette | Red Endive Salad with Baby Pears, Candied Walnuts, & Roquefort Cheese | Pan Roasted Sea Bass with Fine Herb Potato Gratin, & Champagne Beurre Blanc | Herb Grilled Chicken Breast with Cranberry Chutney & Warm Brie Cheese | NY Steak with Garlic Roasted Gold Potatoes & Mushroom Ragout | Kabocha Squash Ravioli with Goat Cheese Cream Sauce | Seasonal Vegetables | Opera Cake | White Chocolate Blackberry Cheesecake

All prices are subject to a 22% service fee and prevailing sales tax.  
Prices are subject to change without notice.



# DINNER



## DINNER BUFFETS

### PRICED PER PERSON

ADD \$10 PER PERSON FOR GROUPS WITH 25 OR LESS ATTENDEES

CHEF ATTENDANT REQUIRED AT ALL DINNER BUFFETS FOR \$100 PER 90-MINUTE SERVE TIME.

All Dinner Buffets Include Freshly Brewed Regular & Decaffeinated Coffee, & Assorted Hot Tea.

### Build Your Own Dinner Buffet | \$50 per Person

#### Salad Options | Select Three:

Cucumber & Feta Salad with Tomato, Red Onion, Kalamata Olives & Thyme Vinaigrette | Insalata Toscana with Baby Arugula, Chickpeas, Red Onion, Cherry Tomatoes, Crispy Pancetta, & Oregano Vinaigrette | Parsley Tabbouleh with Bulgur Wheat, Diced Tomato, Red Onion, & Lemon Vinaigrette | Grilled Fennel & Frisee Salad with Red Wine Poached Petite Pears, Sweet Bacon, Raspberries, Gorgonzola Cheese, & Pistachio Vinaigrette

#### Entree Options | Select Two:

Herb Grilled Chicken & Vegetable Orzo with Walnut Chicken Coq Au Vin with Burgundy | Seafood Risotto Paella with Grilled Salmon, Beluga Lentils, & Saffron Sauce | Marinated Flank Steak & Egg Noodles with Zinfandel Mushroom Sauce | Spicy Rub NY Steak with Wild Rice & Chipotle Demy | Roasted Pork Loin With Grilled Vegetable & Pomegranate Sauce | Roasted Boneless Leg of Lamb with Braised Swiss Chard & Mint Chutney | Portobello Ravioli with Roma Tomatoes, Thyme Cream Sauce, Baby Spinach, & Parmigiano-Reggiano

#### Dessert Options | Select Two:

Red Velvet Orange Cake | Black Forest Cake | Fruit Tarts | Almond & Pistachio Cake | NY Cheesecake

# DINNER



## EXPRESS DINNER BUFFETS

### PRICED PER PERSON

FOR GROUPS WITH 25 OR LESS ATTENDEES

CHEF ATTENDANT REQUIRED AT ALL DINNER BUFFETS FOR \$100 PER 90-MINUTE SERVE TIME.

All Dinner Buffets Include Freshly Brewed Regular & Decaffeinated Coffee, & Assorted Hot Tea.

### Express Dinner Buffet #1 | \$57 per Person

Caldo Tlalpeño with Crispy Tortilla Strips & Pork Skin Bites | Ensalada Santa Fe with Hearts of Romaine, Orange, Jicama, Roasted Tomatoes, Pinones, & Chipotle Dressing | Chicken Enchiladas Served with Lettuce, Radish, Olives, Jack Cheese, & Sour Cream | Carne Asada Grilled Skirt Steak, Cilantro Rice, Grilled Onion Warm Flour Tortillas, Salsa, & Guacamole | Mexican Flan | Pistachio Roulade

### Express Dinner Buffet #2 | \$59 per Person

Crab Bisque with Sherry Foam | Watercress & Baby Greens Salad with Candied Walnuts, Raspberries, Goat Cheese, & Cassis Vinaigrette | Basil Crusted Sea Bass Served with Green Asparagus, Fingerling Potatoes, & Citrus Sauce | Walnut Crusted Pork Chop with Baby Pears, Parma Prosciutto, & Zinfandel Glace | Ciabatta Rolls with Sun Dried Tomato Butter | Chocolate Mousse Bombe | Navan Crème Brûlée Spoons

### Express Dinner Buffet #3 | \$56 per Person

Miso Soup with Sesame Cracker | Ahi Salad Featuring Grilled Sesame Seed Ahi, Cucumber, & Seaweed Salad | Grilled Northern Halibut with Taro Root Mashed Potatoes, Lotus Root Chips, & Baby Bok Choy | Korean Marinated Steak with Jasmine Rice, Kim Chi, & Teriyaki Glaze | Mango Mousse Cake | White Chocolate Macadamia Cheesecake



# BAR



## BAR SERVICES

A \$100 bartender fee will be assessed if bar sales do not meet \$500 per bar. A \$50 per hour, per bartender, overtime charge applies for every hour after four hours.

Wine service is \$18 per person with dinner deluxe wines and \$25 per person with dinner premium wines. Please select up to 4 house wines you would like served at your bar.

We offer both host and cash bar options with each option being fully customizable. Host bar implies that the host of the event pays the bar tab. Some people opt to only offer wine and beer at host bars and have liquor available as a cash bar option. Others choose to pay a set price and then have the bar turn into a cash bar after that point.

For both host and cash bars, please provide your bar selections so we can ensure the bar is properly stocked.

### Host Bar | Priced per Drink

Domestic Beer	\$6	Imported/Micro Beer	\$7
Deluxe Wine	\$9	Premium Wine	\$10
Deluxe Liquor	\$9	Premium Liquor	\$10
Cocktails	\$12	Cordials	\$9
Soft Drinks	\$5	Mineral Water	\$5

### Cash Bar | Priced per Drink

Domestic Beer	\$7	Imported/Micro Beer	\$8
Deluxe Wine	\$10	Premium Wine	\$11
Deluxe Liquor	\$9	Premium Liquor	\$10
Cocktails	\$13	Cordials	\$10
Soft Drinks	\$5	Mineral Water	\$5

# BAR



## BAR SELECTIONS

### **Domestic Beers**

Budweiser  
Bud Light  
Coors Light  
Miller Light  
Michelob Ultra

### **Imported Beers**

Corona Extra  
Sam Adams Lager  
Heineken  
Amstel Light  
Stella Artois  
Stone

### **Cordials**

Sambuca  
Grand Marnier  
Amaretto  
Bailey's Irish Cream  
Kahlua

### **Deluxe Liquor**

Vodka	Tito's
Gin	Tanqueray
Tequila	Orendain
Rum	Bacardi
Scotch	Dewar's
Bourbon	Jim Beam
Cognac	Hennessy VS

### **Premium Liquor**

Vodka	Ketel One
Gin	Bombay Sapphire
Tequila	1800 Silver
Rum	Captain Morgan
Scotch	Glenfiddich
Bourbon	Maker's Mark
Cognac	Remy Martin VSOP