



THE PARTRIDGE INN 2022 CATERING PACKET

2110 Walton Way, Augusta, GA 30904 | 706-737-8888



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HISTORY

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

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.

PAYMENT

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.

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.

POLICIES

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.

EVENT TIMES

All space rentals include use of the space for the duration of your event. We do guarantee the space to be available to you or your vendors two hours prior to your event starting time. Afternoon events & receptions can start as early as 10:00am and must be completed by 2:30 pm. Evening events & receptions may start as late as 8:00pm and must be completed by 12:00 am.

PRICING

All items are priced per person, unless noted otherwise. All food, beverage, and room rentals are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

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. \$91 per Person. All Day Beverages can be Added for \$15 per Person.

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

CONTINENTAL BREAKFASTS

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

BREAKFAST STATIONS

Enhancement Stations Require a Minimum of 25 Attendees and a Chef Attendant for \$100 per 90 Minutes

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

BREAKFAST BUFFETS

All Breakfast Buffets Include Assorted Juices, Ice Water, Hot Tea, and Freshly Brewed Regular & Decaffeinated Coffee. Breakfast Buffets Require a Minimum of 25 Attendees. An additional \$5 per person will be charged for groups under 25 attendees.

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

EXPRESS BREAKFAST BUFFETS

For Groups of 25 or Less Attendees. All Breakfast Buffets Include Assorted Juices, Ice Water, Hot Tea, & Freshly Brewed Regular & Decaffeinated Coffee.

Express Breakfast #1 | \$46

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 | \$48

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

PLATED BREAKFAST

Plated Meals Require a Minimum of 20 Attendees.

All Plated Breakfast Entrees Include Assorted Juices, Hot Tea, Ice Water, Freshly Brewed Regular & Decaffeinated Coffee, and an Assortment of Morning Pastries with Butter & Seasonal Jam.

Choose one fruit option and one entree option below.

Fruit Option | Select One:

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

Entrees | Select One:

Buttermilk Pancakes | \$39

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

Huevos Rancheros | \$39

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

All American | \$39

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

Ham & Cheese Omelet | \$39

Breakfast Potatoes | Roasted Tomato Salsa

Smoked Chicken Hash & Eggs | \$39

Smoked Chicken Hash | Two Poached Egg Whites | Breakfast Potatoes

Smoked Salmon Benedict | \$37

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

BREAKFAST ENHANCEMENTS

Choose from a selection of items to add to your breakfast buffet or plated meal.

Assorted Cold Cereals & Milk | \$6

Assorted Bagels & Cream Cheese | \$7

Enhance with Lox & Accompaniments Additional \$8

Organic Oatmeal | \$6

Served with Brown Sugar with Golden Raisins & Wildflower Honey

Breakfast Potatoes | \$7

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

Fresh Sliced Fruit or Fruit Skewers | \$11

Breakfast Burrito | \$11

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

Breakfast Muffin | \$11

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

Yogurtini Bar | \$14

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

Scrambled Eggs or Scrambled Egg Whites | \$7

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

Breakfast Meats | \$9

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

MEETING BEVERAGE PACKAGE

Continuous Beverage Package

\$52 per person | Served 8 Hours (No Modifications)

\$26 per person | Served 4 Hours (No Modifications)

Assorted Soft Drinks | Bottled Water | Hot Tea | Freshly Brewed Regular & Decaffeinated Coffee | Unsweet & Sweet Iced Tea

BREAKS

Breaks Price 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 \$4 per Bottle.

Partridge Inn Morning Break | \$18

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 | \$18

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

Chips & Dip | \$18

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

BREAKS

Healthy Snacks | \$20

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

Cookies & Milk | \$22

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

Sweet & Savory | \$22

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

The Long Stretch | \$23

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 | \$26

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 | \$26

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

A LA CARTE BREAK ITEMS

Beverages

Freshly Brewed Regular & Decaf Coffee | \$38 per Gallon

Assorted Hot Tea | \$4 per Bag

Freshly Brewed Unsweet and Sweet 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 | \$7 Each

Red Bull & Sugar Free Red Bull TM Energy Drinks | \$7 Each

Assorted Bottled Fruit Juice & Iced Teas | \$3 Each

Starbucks DoubleshotsTM & FrappuccinosTM | \$7 Each

A LA CARTE BREAK ITEMS

Fruits & Grains

Fresh Sliced Fruit & Seasonal Berries | \$12 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 | \$12 per Person

Tortilla Chips, Salsa Verde & Guacamole | \$7 per Person

Cracker Jacks™ | \$5 Each

Assorted Vegan & Gluten Free Snacks | \$10 Each

Assorted Individual Greek Yogurts | \$7.50 Each

A LA CARTE BREAK ITEMS

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 BUFFETS

All Lunch Buffets Include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Tea, Water, and Sweet and Unsweet Iced Tea. Lunch Buffets Require a Minimum of 25 Attendees. An additional \$10 per person will be charged for groups under 25 attendees.

Partridge Inn Classic Signature Buffet | \$39

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 | Smoked Chicken, Muenster Cheese, Provolone, & Tomato Aioli on Multi-Grain Bread

Select One Soup: Tomato Bisque | Cauliflower | Broccoli & Cheddar
Select One: Fried Cheese Cake Bites | Chocolate Dipped Rice Krispy Treats

Market Deli Buffet | \$36

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 | \$46

Sope de 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 | \$36

Caprese Tomato Salad 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 Cannoli

LUNCH BUFFETS

All Lunch Buffets Include Water, Sweet and Unsweet Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Hot Tea. Lunch Buffets Require a Minimum of 25 Attendees. An additional \$10 per person will be charged for groups under 25 attendees.

Coast to Coast | \$44

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 | \$46

Creamy Coconut Ginger Chicken Soup | Chuka Soba Noodle Salad with Napa Cabbage, Bean Sprouts, Carrots, Sesame Seeds, & Miso Vinaigrette | Wakame & Ahí 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 | \$48

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

EXPRESS LUNCH BUFFETS

For Groups of 15 or Less Attendees. All Lunch Buffets Include Water, Sweet and Unsweet Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Hot Tea.

Express Buffet #1 | \$46

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 | \$48

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 | \$50

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

PLATED LUNCH

All Plated Lunches Include Choice of Soup or Salad, Entree, Dessert, Assorted Rolls, Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Hot Tea, Water, and Sweet and Unsweet Iced Tea

Soup or Salad Options | Select One

Soups

Tomato Basil Soup with Parmigiano-Reggiano

Tortilla Soup with Crispy Corn Tortilla Strips & Queso Fresco

Salads

House Caesar Salad

with Bread Sticks, Tender Hearts of Romaine, Roasted Red Peppers, & House Caesar Dressing

Citrus Salad

with 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

with Vegetable Wild Rice & Creamy Dijon Sauce

Chicken Piccata | \$48

with Saffron Risotto, Baby Carrots, & Caper Beurre Blanc

Grilled Salmon | \$49

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

NY Steak | \$53

with Roasted Red Potato, Haricot Vert, & Steak Sauce

Petite Filet Mignon | \$58

with Twice Baked Potato, Grilled Asparagus, & Demi Glace

Penne Pasta | \$41

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

Portobello Ravioli | \$41

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

LIGHT PLATED LUNCH

Lunches Include Assorted Rolls, Freshly Brewed Regular and Decaffeinated Coffee, Water, Sweet and Unsweet Iced Tea, and Assorted Hot Tea.

Choose One Entree:

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

Choose One Dessert:

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

BOXED LUNCHES

Simple Boxed Lunch | \$39

Please Choose a Maximum of Three Sandwiches and Specify Amount of Each Selection.

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

Served With

Assorted Potato Chips

Whole Fruit

Pasta Salad

Jumbo Cookie

Bottled Water & Soft Drink Station

BOXED LUNCHES

The Executive Boxed Lunch | \$42

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

Field Greens 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

Served With

Cheese, Dried Fruit, & Crackers

Root Vegetable Chips

Pasta Salad

Fresh Baked Cookies

Bottled Water & Soft Drink Station

COLD HORS D'OEUVRES

All Items are Butler Passed and Require a Minimum Order of 25 Pieces Per Selection.

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

All Items are Butler Passed and Require a Minimum Order of 25 Pieces Per Selection.

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+

SUSHI DISPLAYS

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

Sushi Display

Small \$475 (Serves 50)

Medium \$665 (Serves 75)

Large \$855 (Serves 100)

Select Three:

California

Spicy Tuna

Caterpillar

Mamenori Vegetable

Bacon & Crab

Specialty Sushi Display

Small \$525 (Serves 50)

Medium \$750 (Serves 75)

Large \$955 (Serves 100)

Select Two:

Shrimp Tempura Roll

Rainbow Roll

Soft Shell Crab Roll

Surf & Turf Roll

Crab Avocado Salmon Roll

Lobster & Crab Roll

Sushi Cake

\$10 per Person

Minimum of 20 People

Select One:

Spicy Tuna

Crab

SEAFOOD DISPLAYS

Iced Shellfish Display Served on Ornamental Seaweed & Crushed Ice

Small \$1,056 (Serves 50)

Medium \$1,465 (Serves 75)

Large \$1,947 (Serves 100)

Select Three:

Jumbo Shrimp

PEI Mussels

Oysters on Half Shell

Crab Claws or Split Crab Legs

Served With:

Homemade Cocktail Sauce

Traditional Mignonettes

Ceviche Your Way Station | \$15 per Person

Marinated White Bass, Mussels, Clams, Bay Shrimp, & Scallops

Served in a Rocks Glass | Tortilla Chips | Poblano Sauce |

Tomato Sauce | Tequila Salt Lime

CHARCUTERIE DISPLAYS

Crudités Display

Extra Small \$190 (Serves 25) | Small \$380 (Serves 50) Medium \$525 (Serves 75) | Large \$650 (Serves 100)

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

Fire Roasted Vegetable Display

Extra Small \$218 (Serves 25) | Small \$435 (Serves 50) | Medium \$525 (Serves 75) | Large \$650 (Serves 100)

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

Imported & Domestic Cheese Display

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

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

Cured European Meats & Assorted Cheeses

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

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

RECEPTION DISPLAYS

ADD \$15 PER PERSON FOR A STAND ALONE STATION.

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

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

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

CHEF ACTION STATIONS

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

Brussels Sprouts Station | \$12 per Person

Fresh Brussels Sprouts Sautéed 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

Macaroni & Cheese Bar | \$21 per Person

Macaroni & Cheese in bowls with Optional Toppings: | Lobster Meat | Rock Shrimp | Crab Meat | Black Truffle Peelings | Pancetta Bits | Chipotle Cheese | Wild Mushrooms

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

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

Baja Taco Bar | \$16 per Person

Choose Two: Carne Asada | Grilled Seabass | Pork Adobo
Served With: Guacamole | Pico de Gallo | Grilled Green Onions | Oaxaca & Jack Cheese Assorted Homemade Salsas | Corn & Flour Tortillas

CHEFACTION STATION PACKAGE

2 CHEF ATTENDANTS REQUIRED PER FOR \$100 EACH PER 90-MINUTE SERVE TIME. ADD \$15 PER PERSON FOR A STAND ALONE STATION.

A delicious medley of our reception stations in one convenient package for \$75 per person

Starter Station

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 Squash, 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

Entree Station | Choose One

Grilled Station: Niman Ranch Adobo Lamb Chop | Chicken Kabob | Suzie Farm Tri-Color Fingerling Potatoes | Grilled Fennel

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

CARVING STATIONS

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 Worcestershire 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 Mediterranean Relish

DESSERT STATIONS

Dessert Receptions Include Water, Sweet and Unsweet Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Hot
Tea.

Chocolate Plunge | \$16 per Person

Choice of Dark or Milk Chocolate | Colossal Strawberries | Pineapple |
Orange Slices | Marshmallows Brownie Bites

Decadent Dessert Display | \$18 per Person

Petit Cakes | Tarts | Dessert Shots | Assorted Mini Cupcakes

Fire & Ice | \$15 per Person

Fresh Made Smores | Classic Ice Cream Sandwiches | Choice of
Assorted Cookies & Graham Crackers | Assorted Toppings to Include
Nuts, Sprinkles, M&Ms, & Chocolate Chips

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 TM | Crushed
Whoppers | Crushed Oreo Cookies | Waffle Cone Bites | Chocolate |
Banana | Cookies | Graham Cracker | Chocolate Sauce | Caramel Sauce
Whipped Cream

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

*Chef Attendant Required \$100 per 90 minute serve time

PLATED DINNERS

All Dinners are Based on a Three Course Meal

Entrée Prices Include: Choice of Soup or Salad, Entrée, Dessert, Fresh Rolls & Butter, Water, Sweet and Unsweet Iced Tea Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Hot Tea.

Step One: Please select one Soup or Salad

Soups

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

Salads

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

PLATED DINNERS (CONT.)

Step Two: Please select a maximum of 2 entrees.

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

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

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

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

PLATED DINNERS (CONT.)

Step Two (cont.) Please only select one dual entree

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

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

Marinated Chicken Breast + 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

PLATED DINNERS (CONT.)

Step Three: Choose a maximum of 2 desserts.

White Chocolate Macadamia Nut Cheesecake with Strawberry Sauce & Chocolate Swirl Stick

Crème Brûlée with 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

SOUTHERN DINNER BUFFET

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 Water, Sweet and Unsweet Iced Tea Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Hot Tea.

Partridge Inn Southern Buffet | \$60 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 DINNER BUFFET

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 WATER, SWEET AND UNSWEET ICED TEA FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, AND ASSORTED HOT TEA.

Mexican Fiesta | \$46 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 and Bell 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

PI ELEGANCE DINNER BUFFET

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 WATER, SWEET AND UNSWEET ICED TEA FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, AND ASSORTED HOT TEA.

PI Elegance | \$85 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 and Seasonal Vegetables

Opera Cake

White Chocolate Blackberry Cheesecake

BUILD YOUR OWN DINNER BUFFET

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 WATER, SWEET AND UNSWEET ICED TEA FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, AND ASSORTED HOT TEA.

\$65 per Person

Step One: Select Three Salads

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

BUILD YOUR OWN DINNER BUFFET (CONT.)

Step Two: Select Two Entree Options

Herb Grilled Chicken & Vegetable Orzo with Walnuts

Chicken Coq Au Vin with Burgundy Wine Sauce

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 Demi Glaze

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

Step Three: Select Two Dessert Options

Red Velvet Orange Cake

Black Forest Cake

Fruit Tarts

Almond & Pistachio Cake

NY Cheesecake

EXPRESS DINNER BUFFET

FOR GROUPS WITH 25 OR LESS ATTENDEES
CHEF ATTENDANT REQUIRED AT ALL DINNER BUFFETS FOR
\$100 PER 90-MINUTE SERVE TIME. WATER, SWEET AND
UNSWEET ICED TEA FRESHLY BREWED REGULAR AND
DECAFFEINATED COFFEE, AND ASSORTED HOT TEA.

Fiesta Express Dinner Buffet | \$60 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

Elegant Express Dinner Buffet | \$65 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

Asian Express Dinner Buffet | \$70 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 SERVICES

POLICIES

A \$100 bartender fee to cover four hours 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.

BAR SERVICES

Host Bar | Priced per Drink

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

Cash Bar | Priced per Drink

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

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

AUDIO VISUAL

A/V Cart – \$35

LCD Projector – \$100

Bluetooth Sound Link – \$35

Podium – \$35

Screen – \$25

50' Smart TV with Stand – \$200

LINENS

Black or White Underlay and Overlay - Complimentary

Specialty Buffet Linens starting at \$30 per station

Specialty Chair Cover and Tie starting at \$7 per chair

Specialty Underlays starting at \$12 each

Specialty Cloth Overlays starting at \$15 each

Specialty Cloth Napkins starting at \$2 each

Specialty Table Runners starting at \$3 each