

THE PARTRIDGE INN 2024 CATERING PACKET



Partridge Inn
Established 1910

A decorative border of various flowers and greenery surrounds the central text area. The flowers include small white blossoms, pink flowers, and ferns, set against a dark background.

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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.

In 2022, The Partridge Inn underwent some additional updates and renovations, including converting the rooftop to a restaurant and bar called Six South.

POLICIES

GUARANTEES

The final guarantee for all food and beverage functions is required 7 days prior to the event. If 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, per DHEC regulations. 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 7 days 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 23% service charge and 8.5% 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, for up to 3 hours of event time. There will be a \$150 charge per hour for each additional hour beyond the 3-hour limit. All evening events must be over by 11pm.

PRICING

All items are priced per person, unless noted otherwise. All event/meeting charges, including, but not limited to, room rental, AV rental, bartender fee, extra attendants, linen rentals, flip fees, food and beverage, are subject to a 23% service fee and prevailing 8.5% sales tax (++) . Prices are subject to change without notice.

ALL DAY MEETING PACKAGE

\$91 PER PERSON. All Day Meeting Package Includes: Breakfast, Two AM Break Selections, Two PM Break Selections, and One Lunch. Buffet foods may not be taken to go. Breakfast & Lunch Buffet Foods have a 90-minute display time.

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 | Individual Packaged Trail Mix

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 M \acute{e} lange 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

Station & Buffet Foods may not be taken to go. 90-Minute food time.

Partridge Inn Continental | \$21

Assorted Chilled Juices | Freshly Brewed Reg & Decaf Coffee
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 Reg & Decaf
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 \$150 per 90 minutes

Huevos Rancheros Station | \$12

Two Eggs Over Easy, Soft Corn Tortilla with Homemade Guajillo
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. 90-Minute food time. Buffet foods cannot be taken to go.

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

Designed for groups of 25 or less attendees. All breakfast buffets include assorted Juices, Ice Water, Hot Tea, & Freshly Brewed Regular & Decaffeinated Coffee. 90- Minute food time.

Buffet Foods may not be taken to go.

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 for the Group from 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. Items priced per person.

Assorted Cold Cereals & Milk | \$6

Assorted Bagels & Cream Cheese |

\$7

Enhance with Lox & Accompaniments for an 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 an 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 CONT.

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 | \$52 per Gallon

Assorted Hot Tea | \$4 per Bag

Freshly Brewed Unsweet and Sweet Iced Tea | \$38 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™ Energy Drinks | \$7 Each

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

Starbucks Doubleshots™ & Frappuccinos™ | \$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 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 Macarons | \$46 per Dozen

Chocolate Dipped Biscotti | \$44 per Dozen

Assorted Cupcakes | \$45 per Dozen

Candy Bars | \$4 Each

Wedding Cookies | \$48 per Dozen

Colossal Chocolate Dipped Strawberries | \$60 per Dozen

Assorted Choc

SPECIALTY MENUS

90-minute serve time. Station foods cannot be taken to go.

Bridal Suite Menu - Simple | \$15 per Person | Minimum 8 People
Seasonal Fruit Platter | Chef's Selection of European and Domestic Cheeses | Regular & Decaf Coffee | Breakfast Juices

Bridal Suite Menu - Deluxe | \$18 per Person | Minimum 8 People
Seasonal Fruit Platter | Chef's Selection of European and Domestic Cheeses | Crudit  Platter with Hummus and Ranch | Tea Sandwiches (choice of two) | Regular & Decaf Coffee | Breakfast Juices

Bridal Suite Menu - Superior | \$25 per Person | Minimum 8 People
Seasonal Fruit Platter | Chef's Selection of European and Domestic Cheeses | Crudit  Platter with Hummus and Ranch | Pastry Chef's Selection of Petite Desserts | Tea Sandwiches (choice of two) | Regular & Decaf Coffee | Breakfast Juices

Chef's Sweet Treats | \$14 per Person
Assorted Cupcakes, Tartlets, Bars, Cookies

Chef's Assorted Pastries | \$20 per Person
Banana Bread | Doughnuts | Pain Au Chocolate | Cinnamon Buns | Fresh Baked Muffins

Finger Sandwich Platter | \$62 per Person | Choice of:
Cucumber | Smoked Salmon and Herb Cream | Pimento Cheese | Chicken Salad | Ham & Dijon Mustard

Beverage Add-On | Priced Individually
Iced Tea by the Gallon | Champagne or Prosecco Bar | Fresh Squeezed Orange Juice | Sparkling or Still Water | Individual Bottled Juices | Smoothies | Assorted Hot Teas

SPECIALTY MENUS

90-minute serve time. Station foods cannot be taken to go.

Groomsmen Menu | \$80 per Person | Minimum 8 People

Choice of Two Sliders on Platter:

American Slider | beef burger with smoked cheddar and pickles

Pulled Pork Slider | with choice of bbq sauce and coleslaw

Buffalo Chicken Slider | fried chicken tender tossed in buffalo sauce, blue cheese slaw

Reuben Slider | corned beef, swiss cheese, sauerkraut, Russian dressing

Turkey Bacon Gouda Slider | smoked turkey breast, smoked gouda, bacon jam

Crudité Platter | \$35 per Person

Hand-Battered Chicken Tenders | \$80 per Person

Served with Ranch and Honey Mustard

Chicken Wing Platter | \$80 per Person

Korean | Buffalo | BBQ

Fresh Fruit Platter | \$35 per Person

Seasonal selection of Fruit and Berries | Yogurt Honey Sauce

Finger Sandwich Platter | \$62 per Person | Choice of:

Cucumber | Smoked Salmon and Herb Cream | Pimento Cheese | Chicken Salad | Ham & Dijon Mustard

Chef's Sweet Treats | \$14 per Person

Assorted Cupcakes, Tartlets, Bars, Cookies

Beverage Add-On | Priced Individually

Cooler of Beer | Iced Tea by the Gallon | Champagne or Prosecco Bar | Still or Sparkling Water

SPECIALTY MENUS

90-minute serve time. Station foods cannot be taken to go.

Afternoon Tea | Minimum 20 People

Choice of Two | \$13 per Person

Choice of Three | \$16 per Person

Choice of Four | \$18 per Person

Pricing includes: Freshly Brewed Regular & Decaf Coffee | Assortment of Hot Tea

Choice of:

Chocolate Brownies | Pecan Squares | Mini Cupcakes | Chocolate & Hazelnut Tarts | Cranberry & Orange Shortbread | Chocolate Truffles | Mini Assorted Cheesecakes | Assorted Cake Pops | Scones with Preserves & Cream | Chocolate Covered Strawberries | Assorted Doughnuts | Mini Savory Quiche

Finger Sandwiches

Cucumber | Egg Salad | Pimento Cheese | \$2 per Person

Smoked Salmon | Ham & Dijon | Chicken Salad | \$3 per Person

BEVERAGE OPTIONS

Hot Chocolate Bar | \$6 per Person

Hot Chocolate made with Belgium Chocolate and Local Milk | Whipped Cream | Marshmallows | Chocolate Shavings | Chocolate Drizzle | Cinnamon | Cocoa Dust

Create Your Own Bellini | \$15 per Person

Champagne | Fruit Puree | Fresh Fruit | Fruit Ice Cubes

Around the World | \$9 per Person

Flavors of Spain, Europe, and India | Sangria | Pimms No. 1 | Moscato

LUNCH BUFFETS

All lunch buffets include 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. 90-minute serve time. Buffet foods may not be taken to go.

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 Cheesecake 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. Lunch Buffets Require a Minimum of 25 Attendees. An additional \$10 per person will be charged for groups under 25 attendees. 90-minute serve time. Buffet Foods may not be taken to go.

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

Designed for groups of 15 or less attendees. All lunch buffets include Water, Sweet and Unsweet Iced Tea.

90-minute serve time. Buffet Foods cannot be taken to go.

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 | House-made 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, Water, and Sweet and Unsweet Iced Tea

Starter Options | Select One Soup OR One Salad for the Group

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 Entree for the Group

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, Water, Sweet and Unsweet Iced 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 Gruyere Quiche

Trio Plate | \$22

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

Choose One Dessert for the Group for a Plated Lunch:

Strawberry Shortcake Featuring Strawberry Sauce & Chocolate Swirl Stick
Fruit Tart with Assorted Fruit Sauces

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 & Portobello 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 & Assorted Bottled Sodas

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 & Assorted Bottled Soft Drinks

COLD HORS D'OEUVRES

Require a Minimum Order of 25 Pieces Per Selection.
\$50 per attendant fee per hour for passed Hors D'Oeuvres.
Not all Hors D' Oeuvres are suitable to be passed.

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

Require a Minimum Order of 25 Pieces Per Selection.
\$50 per attendant fee per hour for passed Hors D'Oeuvres.
Not all Hors D'Oeuvres are suitable to be passed.

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 are Served with Pickled Ginger, Wasabi, & Soy Sauce.

Sushi Display

Small \$575 (Serves 50)

Medium \$775 (Serves 75)

Large \$955 (Serves 100)

Select Three:

California

Spicy Tuna

Caterpillar

Mamenori Vegetable

Bacon & Crab

Specialty Sushi Display

Small \$625 (Serves 50)

Medium \$850 (Serves 75)

Large \$1,055 (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

\$15 per Person

Minimum of 20 People

Select One:

Spicy Tuna

Crab

SEAFOOD DISPLAYS

**Iced Shellfish Display Served on Ornamental Seaweed
& Crushed Ice**

Small \$1,550 (Serves 50)

Medium \$2,375 (Serves 75)

Large \$2,500 (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 Fraiche 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 STATIONS

90-MINUTE SERVE TIME.

STATION FOODS CANNOT BE TAKEN TO GO.

Artisan Grilled Flatbreads | \$27 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 | \$24 per Person

Tender Hearts of Romaine | Ciabatta Croutons | Shaved Parmigiano-Reggiano | Parmesan Grissini | Caesar Dressing
Add Chicken \$26 per Person | Add Shrimp \$21 per Person

Build Your Own Market Salad | \$26 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 | \$36 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 \$150 each. 90-minute serve time. Station foods cannot be taken to go.

Brussels Sprouts Station | \$27 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 | \$30 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 | \$36 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 | \$35 per Person

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

Pasta Station | \$32 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 | \$31 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 FOR \$150 EACH. 90-MINUTE SERVE TIME. STATION FOODS CANNOT BE TAKEN TO GO.

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 \$150 each. 90-minute serve time. Station foods cannot be taken to go.

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.

90-minute serve time. Station foods cannot be taken to go.

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 S'mores | Classic Ice Cream Sandwiches | Choice of Assorted Cookies & Graham Crackers | Assorted Toppings to Include Nuts, Sprinkles, M&Ms, & Chocolate Chips

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

PLATED DINNERS

All Dinners are Based on a Three Course Meal

Entrée Prices Include: Choice of a Starter, Entrée, Dessert for the Group, and Fresh Rolls & Butter, Water, Sweet and Unsweet Iced Tea.

Step One: Select One Starter for the Group
(Choose ONE Soup OR Salad for the Group)

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: Select One Entree for the Group.

Two Entrees may be Selected to offer Guests in Advance.

Host Must Provide Each Guests Name with that Guest's Entree Choice at least seven (7) days prior to the event. An additional \$3pp charge will be applied for Coded Place Cards for each guest.

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.)

If you prefer a Duo Entree rather than previously listed single entrees, select ONE DUO Entree for the Group.

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 One Dessert for Group.

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. Dinner buffets have a 90-minute serve time. Buffet foods may not be taken to go.

All Dinner Buffets Include Water, Sweet and Unsweet Iced

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. Dinner buffets have a 90-minute serve time. Buffet foods may not be taken to go.
All dinner buffets include water, sweet and unsweet iced 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. Dinner buffets have a 90-minute serve time. Buffet foods may not be taken to go.

All dinner buffets include water, sweet and unsweet iced 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.
Dinner buffets have a 90-minute serve time. Buffet foods may not be taken to go.

All dinner buffets include water, sweet and unsweet iced tea.

\$65 per Person

Step One: Select Two Salads

Caprese Salad with Heirloom Tomatoes, Fresh Mozzarella, Sun Dried Tomato Pesto, Black Olive Crostini, & Basil Vinaigrette

Insalata Toscana with Baby Arugula, Chickpeas, Red Onion, Cherry Tomatoes, Crispy Pancetta, & Oregano Vinaigrette

Parma Caesar with Hearts of Romaine, Shaved Prosciutto di Parma, Fresh Mozzarella, & Classic Caesar Dressing

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. Dinner buffets have a 90-minute serve time. Buffet foods may not be taken to go.

Buffet includes water, sweet and unsweet iced 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 Brulé 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

There is a \$150 bartender fee, per bartender, per three hours.

Wine service is \$30 per person with dinner deluxe wines and \$40 per person with dinner premium wines.

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 -
\$10 Deluxe
Liquor - \$9
Cocktails - \$12
Soft Drinks - \$5
Imported/Micro Beer -
\$8 Premium Wine - \$11
Premium Liquor - \$10
Cordials - \$10
Cognac - \$12
Mineral Water - \$5

Cash Bar | Priced per Drink

Domestic Beer -
\$7 Deluxe Wine -
\$11 Deluxe Liquor
- \$11 Cocktails -
\$13
Soft Drinks - \$5
Imported/Micro Beer -
\$9 Premium Wine - \$12
Premium Liquor - \$12
Cordials - \$11-\$13
Mineral Water - \$5

BAR SELECTIONS

Domestic Beers

Budweiser
Bud Light
Miller Light
Yuengling

Imported

Beers/Micro Corona
Extra Sweetwater
420 Stella Artois
SRB-No Jacket Required

Cordials

Amaretto
Bailey's Irish Cream
Kahlua

Grand Marnier (premium only)

Deluxe Wines

Sandpoint Wines
Chardonnay
Sauvignon Blanc
Moscato
Cabernet
Pinot Noir

Premium Wines

Chardonnay - Chemistry
Pinot Grigio - Chemistry
Pinot Noir - Chemistry
Cabernet - Maddallena

Deluxe Liquor

Vodka - New Amsterdam
Gin - New Amsterdam
Tequila - Orendain
Rum - Bacardi
Scotch - Dewar's
Bourbon - Jim Beam

Premium Liquor

Vodka - Ketel One
Gin - Tanqueray
Tequila - 1800 Silver
Rum - Captain Morgan / Malibu
Scotch - Glenfiddich
Bourbon - Bulleit

ROOM FLIPS & RESETS

If your event space setup needs to be flipped to a different setup during your event, a Room Flip Fee will apply. Room Flip Fees start at \$500, and the final charge is dependent upon the complexity of the flip details.

Room setup must be decided on in advance of your event by at least 2 weeks. If room setup is changed after set by the Partridge Inn, there will be a last-minute setup change fee applied. Price will be dependent upon the complexity of the reset.

AUDIO VISUAL

IN HOUSE RENTAL: 50' Smart TV with Stand - \$150

*Other AV Services Rented through Encore. Prices/Availability will vary.

LINENS

Black or White Overlay - Starting at \$20 per linen

Specialty Buffet Linens starting at \$30 per linen

Specialty Underlays starting at \$25 each

Specialty Overlays starting at \$30 each

Specialty Napkins starting at \$2 each Basic

Navy Napkins no charge.

OUTSIDE CAKES

Fee to bring in outside cake is \$2 per person. We can include use of our China dessert plates, forks, cake cutter/server, and cake attendant to cut cake. Please note that we do not carry boxes to take cake off the premises.

Cakes brought into the Partridge Inn Must be prepared by a licensed bakery/baker, and the receipt/paperwork for the cake must be provided to the Partridge Inn at least one (1) month in advance.