



BRANSON
CATERING
SOLUTIONS

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BEFORE NOON

Breakfast Buffet or Table Service 10 Person Minimum

JUMPSTART

Assortment of Muffins, Scones,
New York Bagels with Crème Cheese,
Orange Juice, and Coffee, Regular and Decaf with Tea Service
\$ 6.95 per person
Add Sliced Fresh Seasonal Fruit
\$ 2.00 per person

AM BOOSTER

A Selection of Croissants, Danish, Muffins, and Scones Served with Butter and Jam, Crunchy Granola with Individual Fruit
Yogurts, Local Seasonal Fruit Display, Orange or Cranberry Juice, Coffee, Regular and Decaf with Tea Service
\$ 9.50 per person

BREAKFAST BUFFET

Scrambled Eggs, Crisp Hash Browns or Home-Style Potatoes, Maple Bacon, or Sausage Links, Assorted Pastries, or House
Cinnamon Coffee Cake with Crème, Orange or Cranberry Juice, and Coffee, Regular and Decaf with Tea Service
\$ 10.95 per person

THE NEW YORKER BAGEL BREAKFAST

Assorted Fresh Bagels, Sliced and Served with Pacific Northwest Smoked Salmon (lox), Herbed Cream Cheese,
Sliced Red Onions, Sliced Tomatoes, Sliced Cucumbers, Lemons, Capers and a Sprinkling of Cracked Black Pepper,
Served with Orange and Cranberry Juice,
and Coffee, Regular and Decaf with Tea Service
\$ 11.95 per person

BERKELEY FRITATTA BREAKFAST

Caramelized Onions, Thyme, Niman Ranch Bacon and Gruyere
Served with Home-Style Potatoes, Maple Bacon or Sausage Links,
Sliced Seasonal Fruit Display, Orange and Cranberry Juice, and Coffee, Regular and Decaf with Tea Service
\$ 11.95 per person

THE A.L.S. EXPRESS BREAKFAST

Our Sun's Up Cage-Free Egg Individual Sandwiches, Seasonal Fruit Spears,
and Orange Juice, Coffee, Regular and Decaf with Tea Service
\$10.95 per person

SANDWICHES

10 Person Minimum

BOX LUNCHES OR BUFFET-STYLE

Our sandwich favorites are paired with your choice of fresh side salad. Assortment of chips may be substituted for side salad, Dessert of the Day and Assorted Beverages

LOCAL NIMAN RANCH STEAK SANDWICH

Thinly-sliced Grilled Niman Ranch Steak, Caramelized Red Onions, PT. Reyes Blue Cheese and Arugula on Rustic Ciabatta
\$ 13.25 per guest

ITALIAN-STYLE PANINI

In-house Roasted Turkey Breast, Roast Beef, Grilled Eggplant, or Grilled Chicken Breast served on Freshly-baked Italian Rolls with Pesto and Sun-dried Tomato Tapenade Fresh Spinach and Basil Leaves, and Smoked Mozzarella Cheese
\$ 11.25 per guest

PORTABELLA MUSHROOM SANDWICH

Marinated, Roasted, Portabella Mushroom Served on Whole Wheat Roll with Caramelized Onions, Sweet Red Peppers, Wild Field Greens, Pt. Reyes Blue Cheese
\$13.25 per guest

SAN FRANCISCO DELI

Thinly-sliced Roast Beef, Maple Ham, House-roasted Turkey Breast, Natural Cheddar, Natural Swiss and Provolone Cheeses, with Condiments on Freshly-baked Baguette, Served with Kettle Chips
\$ 10.25 per guest

FOCCACIA SANDWICH

Marinated, Grilled Chicken Breast Sliced and Served on Focaccia Bread, with Honey Mustard Spread, Wild Field Greens, Provolone Cheese, Fresh Avocado and Sliced Tomatoes, Served with Kettle Chips
\$ 11.25 per guest

Bistro Lunch

Boxed or Buffet Wraps or Salad Buffet 10 Person Minimum

Our Bistro Wraps or Salads are paired with your choice of Assortment of chips or Fresh Baked Dinner Roll with Butter, Dessert of the Day and Assorted Beverages

COBB SALAD WRAP

Fresh Romaine and Leaf Lettuces Tossed with Crumbled Blue Cheese, Sliced Grilled Chicken Breast, Bacon, Tomato and Hard-boiled Egg, Diced Avocado, Olives and Cucumbers and Finely Minced Scallions, Served with Our Own House-made Buttermilk Dressing Wrapped in a Tortilla
\$ 11.25 per guest

CHICKEN CAESAR SALAD WRAP

Fresh Romaine Lettuce Leaves Tossed with Grilled Chicken Breast Strips, Freshly-grated Parmesan Cheese, Cracked Black Pepper, and Our Own House-made Caesar Dressing
Wrapped in a Spinach Flour Tortilla
\$ 10.25 per guest

VEGETARIAN PAD THAI SALAD WRAP

Spicy Glass Noodles Dressed with a Spicy Chile Garlic Sauce with Snow Peas, Crisp Garlic Tofu, Julienne Red Bell Peppers, Bean Sprouts, Sliced Scallions and Lettuce
Wrapped in a Flour Tortilla
\$ 10.25 per guest

GRILLED FLANK STEAK SALAD WRAP

Whole Wheat Tortilla with Grilled Flank Steak, Chopped Romaine Lettuce, Sweet Tomatoes, and Diced Cucumber, Dressed with a Yogurt Horseradish Dressing
\$ 11.25 per guest

Additional Items:

Seasonal Fruit Side Salad \$2.50 per guest

SOUTHWESTERN CHICKEN SALAD WRAP

Grilled Chile and Lime-marinated Chicken Breast, Sliced and on a Bed of Romaine Lettuce with a Black Bean and Roasted Corn Salsa, Diced Avocados, Cherry Tomatoes, Crispy Tortilla Strips and Tequila Tomatillo Vinaigrette
Wrapped in a Whole Wheat Tortilla
\$ 10.25 per guest

NIMAN RANCH STEAK SALAD WRAP

Grilled Flank Steak In a Whole Wheat Tortilla, Chopped Romaine Lettuce, Tomatoes and Diced Cucumber, Dressed with Yogurt Horseradish Dressing
\$ 11.25 per guest

VEGETARIAN PAD THAI SALAD WRAP

Spicy Glass Noodles Dressed with a Spicy Chile Garlic Sauce with Snow Peas, Tofu, Julienne Red Bell Peppers, Bean Sprouts, Sliced Scallions and Lettuce, Wrapped in a Flour Tortilla
\$ 10.25 per guest

SIDE SALAD CHOICES – BOXED OR BUFFET LUNCHES

10 Person Minimum per Salad

SIGNATURE HEIRLOOM TOMATO SALAD

(Seasonal)

Dressed with Basil and Olive Oil

Add \$ 2.00 per guest

HOUSE POTATO SALAD

Roasted Red Potatoes with Onions, Celery, and Herbs
In a Whole Grain Mustard Vinaigrette

Madras Curried BASMATI SALAD

Basmati Rice, Peas, Scallions,

ORGANIC SPINACH SALAD

Fresh Spinach, Toasted Pine Nuts, Roma Tomatoes, and Shaved Parmesan
Served with Balsamic Dressing

Add \$ 2.00 per guest

ORGANIC GARDEN GREENS

With Shredded Red Cabbage, Carrot, Cucumber, Cherry Tomatoes and
House-made Buttermilk Dressing

GRILLED BALSAMIC MARINATED VEGETABLES

Add \$2.00 per guest

COUSCOUS SALAD

Organic Golden Raisins, Mint, Parsley, Garlic and Lemon Vinaigrette

SEASONAL FRUIT SALAD

Fresh Cantaloupe, Honeydew Melon, Pineapple, and Other Seasonal Fruits and Berries

Add \$2.50 per guest (V)

Winter Price AQ

LUNCHEON OR DINNER SERVICE OR BUFFETS

Lunch minimum of 10 Guests and Dinner Minimum of 50 Guests

NAPA VALLEY ROSEMARY AND GARLIC CHICKEN

Marinated in Olive Oil, Rosemary, Garlic, Roasted with Whole Garlic Cloves and Served with Wild Rice Pilaf and Fresh Seasonal Vegetables

Lunch \$12.25/ Dinner \$ 17.25

RIO GRANDE FAJITA BUFFET

Thinly-sliced Mary's Organic Chicken, Beef, or Tofu Fajitas Served with White Flour or Wheat Tortillas with Salsa, Sour Cream, Shredded Lettuce, Ranchero Beans or Organic Black Beans, Cumin Garlic Rice

Lunch \$ 13.25/Dinner \$ 17.25

LOCAL NIMAN RANCH TRI-TIP WITH MUSHROOMS

Tri-Tip Marinated and Grilled Medium-rare, Sliced and Served with Wild Mushroom Demi Glace, Oven-roasted Baby Red Potatoes and Seasonal Local Vegetables

Lunch \$ 17.75/Dinner \$ 22.25

NEW YORK STEAK AU POIVRE

Crusted-cracked Black Pepper New York Strip Steak, Grilled and Served with Green Peppercorn and Cognac Sauce, Garlic Confit Potato Puree, and Roasted Carrots and Fennel

Lunch \$ 19.75/Dinner \$ 25.25

LUNCHEON OR DINNER SERVICE OR BUFFETS

Lunch minimum of 10 Guests and Dinner Minimum of 50 Guests

HORSERADISH AND WASABI KING SALMON

Wild-caught Salmon Filet Crusted with Horseradish, with Chilled Soba Cucumber Salad, and House Made Spicy Grilled Citrus Ponzu
Lunch/Dinner A.Q.

FENNEL PORK SAUSAGE AND PORTABELLO PENNE

Egg Penne Pasta Sautéed with Italian Sausage, Portabello Mushrooms, Arugula, with House Tomato Sauce or Roasted Garlic Cream Sauce Served with Wild Greens
Lunch \$13.25 or Dinner \$ 18.25

A.L.S LASAGNA BOLOGNESE

Egg Pasta Lasagna Sheets Layered with Sautéed Ground Beef, Veal and Pork, Ricotta Cheese, Grated Mozzarella Cheese Blend, and Our Own Marinara and Béchamel Sauce, Served with Garlic Cheese Bread
Lunch \$13.25 or Dinner \$ 17.25 (vegetarian option available)

SIDE SALAD BUFFET OR PLATED SERVICE

Lunch Minimum of 10 Guests and Dinner Minimum of 50 Guests

LOCAL ORGANIC SPINACH SALAD

Local Spinach, Toasted Pine Nuts, Heirloom Tomatoes (in season), and Shaved Parmesan,
Served with Balsamic Dressing
\$ 5.95 per guest

ROASTED BEET SPRING SALAD

Mixed Baby Greens, Roasted Red Beets, Shaved Fennel, Local Goat Cheese, Toasted Walnuts,
Served with Herbed Vinaigrette
\$ 5.95 per guest

ORGANIC CAESAR SALAD

Organic Romaine Lettuce Leaves Tossed with House Garlic and Cheese Croutons,
Freshly-grated Parmesan Cheese, Cracked Black Pepper and Epicurean Caesar Dressing
\$ 5.95 per guest

GARDEN GREENS SALAD

Fresh Garden Seasonal Greens, Spinach, Bell Pepper, Sunflower Seeds, Sprouts, Carrot, Broccoli, Cabbage
Served with Lemon Flax Vinaigrette Dressing
\$ 3.95 per guest (V)

BARBECUE BUFFETS

BARBECUE

Lunch Minimum of 20 Guests and Dinner Minimum of 50 Guests
Lunch or Dinner \$ 18.25 per guest

Includes One (1) of the following:

**GRILLED TRI TIP AND
BALSAMIC AND HERB PORTABELLA MUSHROOMS
OR SUBSTITUTE WITH
GRILLED WILD SALMON...A.Q. AND
BALSAMIC AND HERB PORTABELLA MUSHROOMS**

Add the Following Item for an *Additional \$ 3.00 per person*

CILANTRO AND LIME-MARINATED PRAWN SKEWERS

Select Two (2) of the Following

ORGANIC SPINACH SALAD

Fresh Spinach, Toasted Pine Nuts, Roma Tomatoes, and
Shaved Parmesan
Served with Champagne Vinaigrette

ROASTED RED POTATO SALAD

Roasted Baby Red Potatoes with Crispy Prosciutto, Scallions
Dressed in Herbed Vinaigrette

LOCAL FIELD GREEN SALAD

Local Baby Greens, Candied Walnuts, Crumbled Gorgonzola Cheese,
Served with Citrus Vinaigrette

ANCHO CHILI CORN-ON-THE-COB

Select one (1) of the Following Desserts:

**ASSORTED FUDGE BROWNIES
ASSORTED LEMON
AND FRUIT BAR COOKIES
ASSORTED FRESHLY-BAKED COOKIES**

HOUSE-MADE PIZZA SELECTIONS

Lunch Minimum of 20 Guests
Please Allow Two Days for Orders Over 10 Pizzas

All of our pizzas are topped with house-made pizza sauce and our signature cheese blend. We use only fresh toppings and real cheese. Our pizzas are all 16-inch round pizzas cut into 8 slices (we estimate 2 slices per guest).

PIZZA PARTY

Fresh Garden Greens with Your Choice of Dressing or Caesar Salad
Selection of Pizzas
Assorted Freshly-baked Cookies and Assorted Sodas and Water
\$ 12.25 per guest

FOUR CHEESE PIZZA

Our own pizza dough, fresh sauce, and four kinds of cheese piled high
\$ 15.95 each

MARGHERITA PIZZA

Our own pizza dough, fresh sauce,
fresh mozzarella, fresh tomato, and fresh basil
and topped with more cheese
\$ 16.95 each

PEPPERONI PIZZA

Our own pizza dough, fresh sauce, four kinds of cheese,
and pepperoni slices, and topped with more cheese
\$ 16.95 each

COMBINATION PIZZA

Our own pizza dough, fresh sauce, four kinds of cheese,
pepperoni slices, Italian sausage, sliced mushrooms, bell peppers,
red onions, and black olives, and topped with more cheese
\$ 18.95 each

ROASTED VEGETABLE PIZZA

Our own pizza dough, fresh sauce, four kinds of cheese, roasted mushrooms, red and yellow peppers,
black olives and red onions and topped with more cheese
\$ 18.95 each

Snacks

Minimum 12 people guest Item

\$ 2.75 per selection per guest

- Spinach Dip in Sourdough Bowl
- Tortilla Chips and Salsa
- Potato Chips and House-made French Onion Dip
- Large Soft Pretzels with Mustard (1 per guest)
- Mini Egg Rolls (2 per guest)
- Layered Bean Dip with Fresh Tortilla Chips
- Buffalo Chicken Wings (3 per guest)
- Honey Chipotle Wings (3 per guest)
- Mini Corn Dogs (2 per guest)
- Mini Hot Dogs Wrapped in Puff Squares (2 per guest)

\$ 2.95 per selection per person

- Jalapeño Poppers (2 per guest)
- Mozzarella Sticks (3 per guest)
- Mushroom Caps with Pesto and Mozzarella (3 per guest)
- Zucchini Slices (3 per guest)
- Beer-battered Mushrooms (3 per guest)
- Mediterranean Pita Chips with House-made Spreads (2 per guest)
- Chicken en Croûte Puffs (2 per guest)
- Chipotle Chicken Popper (2 per guest)

Specialty Hors D'Oeuvre Platters

Lunch Minimum of 10 Guests and Dinner Minimum of 50 Guests

LOCAL GRILLED AND ROASTED SEASONAL VEGETABLES

Oven-roasted Red Potatoes, Assorted Grilled Bell Peppers, Eggplant, Yellow Squash, Zucchini, Steamed Broccoli and Cauliflower, Cherry Tomatoes, and Scallions

Served with Chipotle Pepper Dipping Sauce

\$4.95 per guest

SEASONAL ORGANIC FRUIT

Sweet Cantaloupe, Honeydew Melon, Pineapple, and (A.Q.) Other Seasonal Fruit and Berries Display

\$5.50 per guest

LOCAL CHEESE COURSE

Featuring Selections from Cowgirl Creamery, PT. Reyes, Marin Cheese Company, Cypress Grove, and Laura Chennel

Served with Assorted Crackers and Sliced Baguette

\$ 5.95 per guest

LOCAL ORGANIC VEGETABLE CRUDITÉS

A Medley of Sweet Baby Farm Carrots, Broccoli, Cauliflower, Celery, Cherry Tomatoes, and Seasonal Vegetables

Served with House-made Buttermilk Dressing with

Fresh Parsley and Garlic

\$ 4.95 per guest

SICILIAN-STYLE ANTIPASTO BOARD

Roasted Garlic Spread, Marinated Roasted Rosemary Red Potatoes, Roasted Red, Yellow, and Green Bell Peppers,

Marinated and Grilled Zucchini and Yellow Squash,

Marinated Artichokes, Cherry Peppers, and Pepperoni, Sliced Italian Salami, Prosciutto-Wrapped Provolone Cheese, Sliced Smoked Mozzarella Cheese, and Marinated Italian Olives and Mushrooms Served with Baguette Slices

\$ 6.25 per guest

BRIE EN CROÛTE

Triple Cream Brie Wrapped in a Flaky Pastry with Dried Seasonal Fruit Compote

Served with Baguette Slices and Crackers

\$ 5.50 per guest

Appetizers

Lunch Minimum of 15 Guests and Dinner Minimum of 50 Guests

CROSTINI

Toasted Baguette Slices Served with Sweet Tomato and Kalamata Olive Tapenade and Shaved Parmesan Cheese
Two pieces per person, \$ 2.75 per guest

NAPA VALLEY EGGPLANT CARPACCIO

Paper-thin Eggplant, Grilled and Rolled with Roasted Garlic Puree, Roma Tomatoes and Fresh Herbs
Garnished with Extra Virgin Olive Oil, Lemon Zest and Capers
Two pieces per person, \$ 3.25 per guest

SAN FRANCISCO PROSCIUTTO AND FIG TRIANGLES

Flaky Phyllo Dough Triangles Filled with Feta Cheese, Julienned Prosciutto Ham, Dried Figs and Sautéed Onions
Two pieces per person, \$ 3.55 per guest

LOCAL CORN CAKES WITH A SPICY MANGO SALSA

Corn Cakes with Spicy Mango Salsa on Sour Cream
Two pieces per person, \$ 3.25 per guest

NIMAN RANCH CARNE ASADA QUESADILLAS

Cilantro and Orange Marinated Flank Steak, Grilled and Sliced, Mixed with Cheese, or a Mixture of Cheese, Scallions, and Peppers, in Multi-colored Flour Tortillas, Grilled until Crispy, Cut into Wedges
Served with Our House-made Salsa Fresca and Sour Cream
Two per person, \$ 4.75 per guest

Vegetarian Option:

Poblano Chile, Mango and Black Bean

LOCAL SEASONAL FRUIT AND CHEESE BOARD

Cantaloupe, Honeydew Melon, Pineapple, and Other Seasonal Fruit and Berries, Served with a Selection of Local Cheeses and a Baked Brie en Croûte, Served with Assorted Crackers and Sliced Baguettes
\$ 5.95 per guest

HOUSE-TOASTED RAVIOLI WITH SWEET MARINARA SAUCE

Choice Between:
Cheese and Spinach Ravioli,
Portabella Mushroom and Cheese, or
Seafood and Cheese
Two Pieces per person, \$ 2.95 per guest

CITRUS-MARINATED AND GRILLED TIGER PRAWNS

Topped with Avocado Salsa
A.Q.

COCONUT-CRUSTED JUMBO PRAWNS

A.Q.

Appetizers

Lunch Minimum of 15 Guests and Dinner Minimum of 50 Guests

MINI EMPANADAS ARGENTINAS

Choice between (2):

All Natural Chicken with Chorizo, Raisins and Olives or Angus Beef, Pimento, Olives and Raisins or Fresh Local Mushrooms, Shallots and Parmesan or Organic Sweet Corn, Roasted Red Bell Peppers
Two Pieces per person, \$ 3.95 per guest

MINI PALMIERS

Select one of the following:

Sun-dried Tomato or Turkey Pesto and Parmesan Cheese or Maple Ham and Honey Mustard
Two Pieces per person, \$ 2.95 per guest

BAY SHRIMP TACOS

Corn Tortilla with Chopped Shrimp in and Mango Salsa
Two pieces per person, \$ 3.75 per guest

THAI CHICKEN, BEEF, OR PORK SATAY STRIPS

Skewers of Tender Chicken, Beef, or Pork Marinated in Satay Spices,
Served with Savory Thai Peanut Sauce

Two per person, \$ 4.95 per guest

Vegetarian Option:

Tandoori Tofu with Vegetables

KOREAN-STYLE FLANK STEAK SKEWERS

Marinated and Grilled with Soy, Ginger, Garlic and Sesame
Two per person, \$ 5.95 per guest

Vegetarian Option:

Tandoori Tofu with Vegetables

MINI RISOTTO CAKES

Creamy Rice with Mushrooms, Fresh Herbs, Topped with Mild Roasted Tomato Almond Romesco Sauce
Two per person, \$ 3.95 per guest

MINI ZUCCHINI CAKES

Shredded Zucchini, Onion, Egg, Parsley and Bread Crumbs Topped with a Soft and Mild Goat Cheese
Two Pieces per person, \$ 3.95 per guest

MINI QUESADILLAS

Grilled Chicken, Queso Fresco with Tomatillo Salsa and
Three Cheeses, Fresh Corn with Black Bean Salsa
Two Pieces per person, \$ 3.95 per guest

AFTERNOON BREAK

Assorted Baked Cookies

Chocolate Chip, Oatmeal Raisin, Double Chocolate Chip,
Sugar and Peanut Butter
\$ 16.75 per dozen

PETITE COOKIES

\$ 12.25 per dozen

Assorted Brownies

Chocolate Nut, Chocolate Fudge, and Cream Cheese
\$ 21.00 per dozen

BAR COOKIES

Lemon *\$ 21.00 per dozen*
Raspberry *\$ 21.00 per dozen*
Pecan Nut *\$ 21.00 per dozen*
Cappuccino Truffle *\$ 21.00 per dozen*
Coconut Toffee *\$ 21.00 per dozen*

TEA AND BUTTER COOKIES

\$ 21.00 per dozen

DESSERTS

Three (3) Dozen Minimum Order for the Following

Mini Mango Galettes

Sliced Mangos Placed on Puff Pastry then Dusted with Powdered Sugar
\$ 1.50 each

Mini Apple Tatins

Chunks of Caramelized Apples on Puff Pastry
\$ 1.50 each

Chocolate Cups with Strawberries and Orange Fraîche

\$ 1.75 each

Tiny Shortcakes with Strawberries

\$ 1.75 each

Mini Éclairs

Filled with Vanilla Custard and Dipped in Chocolate
\$ 1.75 each

Caramelized Lemon Tartlets

Lemon Custard-filled Tartlet
\$1.75 each

BEVERAGES

Minimum 20 Guest

BEVERAGE SERVICE ONLY

Bottled Water, Juice, Canned Soda, Coffee, Decaf, Hot Tea
\$ 3.75 per guest

COFFEE SERVICE

Freshly-brewed Coffee, Regular and Decaf and Tea Service
\$1.95 per guest

SUSTAINABLE BEVERAGES

Homemade Lemonade
\$ 24 per Gallon

Agua Fresca
\$ 25 per Gallon

Horchata
\$ 24 per Gallon

CANNED SOFT DRINKS

Diet & Regular
\$ 1.50 each

Mineral Water
\$ 1.50 each

Spring Water
\$ 1.50 each

Bottled Juice Squeeze
\$ 1.50 each

NATURAL

Assortment of Naked Juice
\$ 4.50 each

BAR SERVICE

Bar guarantee will be required with any bar service by Host.
Bar guarantee will be refunded when bar sales meet or exceed the bar guarantee.
Additional fee will apply to each additional hour of service requested.

WELL

Vodka (Gordon's), Gin (Gordon's), Scotch (Dawson), Whiskey (Jim Beam), Rum (Myer's Platinum)
Tequila (Matador), Brandy (Christian Brothers)

CALL

Vodka (Absolute), Gin (Tangueray), Scotch (Dewar's), Whiskey (Jack Daniels)
Rum (Myer's Dark), Tequila (Cuervo)

PREMIUM

Vodka (Grey Goose), Gin (Bombay Sapphire), Whiskey (Johnny Walker Red), Tequila (Patron Silver)

DOMESTIC DRAFT BEER

Coors/Coors Light, Bud/Bud Light

LOCAL BOTTLED BEER

Local Micro Brews: Anchor Steam, Lagunitas "IPA", Lost Coast "Great White",
Marin "Mt. Tam", Pale Ale Moylan "Kilt Lifter"

HOUSE RED AND WHITE

Tableaux Red Table Wine and Tableaux Chardonnay

RED AND WHITE WINE

Champagne (Chandon Brut), Zinfandel (Rosenblum Zinfandel),
Sauvignon Blanc (Sterling Sauvignon Blanc)

BAR PRICING

A.Q.

CATERING SERVICE INFORMATION

Our catering department offers all levels of service to fit your needs. Catering business hours of operation are Monday-Friday 7:00 A.M. to 4:00 P.M., weekends and holidays will require additional staff. Our phone hours are 7:00 A.M. to 4:00 P.M., Monday through Friday. All faxed orders received after 3:00 P.M. will be reviewed on the next business day. To ensure that your event is a success, we ask that orders be placed and confirmed with a guaranteed number of guests 72 hours before the start of your event. For dinners, large complex events or all-day conference catering, we also require 72 working days confirmation on guest attendance. Our staff is happy to assist you with all your catering needs.

Levels of Service

Either service is recommended for receptions, lunches, or dinners. China or compostable plates, cloth napkins, rolled silverware are provided for all catering orders, per your request. We can provide all the necessary china, glassware, table linens or skirting for any event large or small.

Service Staff or Bartenders

When events require service staff, party captains, and bartenders, we are happy to provide them. Our waiters are \$30.00 per hour, and captains and bartenders are \$35.00 per hour, with a four hour minimum. Hot food service with guest counts over 12 will require service staff. Evening and weekend service will require additional labor and therefore be subject to additional charges (upon your approval with required 2 business days lead time).

Please call with any questions. We are happy to work with you to create the perfect event!

TYPES OF SERVICE

Evenings and Weekend Service

Evening and weekend service will require additional staff.

Drop-off Compostable Service Buffet

This service is designed for our staff to set-up, display and then pick-up after your event is over. Buffet service over 75 guests will require additional service staff time. Please inquire.

China Service Buffet

Service includes china plates, glass, and utensils \$12 per person.

Sit-down Plated Service

Service includes sit-down china service and cloth napkins \$15 per person.

Sustainable Options Menus

These specially designed menus are available according to season and will be priced accordingly.

In-House Linens

Tablecloth - 85x85 - \$8.00

Napkins - \$.75

Note: Special linens are available upon request.

Ordering Guidelines

Monday – Friday	
Beverage Services	4 Hours Advance Notice
Catered Event	24 Hours Advance Notice
Events for 200 or more	5 Working Days Advance Notice
Weekend Services	Minimum of 5 Working Days Advance Notice

NOTE: Orders cancelled less than 24 hours in advance will be charged in full.

