

SAMPLE MENUS - BREAKFAST

breakfast continental

☞ THE EXPRESS

Assorted Breakfast Pastries to include Muffins & Croissants, Assorted Juices & Coffee Service

☞ EARLY RISER

Fresh Fruit Display, Assorted Breakfast Pastries to include Muffins & Croissants, Mini Bagels & Cream Cheese, Assorted Juices & Coffee Service

breakfast buffet

☞ 10TH TEE BUFFET

Fresh Fruit, Scrambled Eggs with Cheddar Cheese, Smoked Bacon & Sausage, Breakfast Potatoes with Sautéed Onions, Breakfast Pastries, Assorted Juices & Coffee Service

☞ BOUNDARY OAK BUFFET

Fresh Fruit Display, Assorted Breakfast Pastries to include Muffins & Croissants, French Toast with Butter and Syrup, Eggs Benedict, Chef's Frittatas, Smoked Bacon & Sausage, Breakfast Potatoes, Assorted Juices & Coffee Service

breakfast plated

☞ THE WALNUT CREEK BREAKFAST

Scrambled Eggs, Breakfast Potatoes, Choice of Smoked Bacon or Sausage, Breakfast Pastries, Assorted Juices & Coffee Service

☞ FRENCH TOAST

Cinnamon Roll French Toast served with Warm Syrup, Fresh Fruit, Smoked Bacon or Sausage, Assorted Juices & Coffee Service

(Coffee service to include: regular, decaffeinated and iced or hot tea.)

Minimums may apply to buffet service. Food and beverage is subject to 20% service charge & applicable taxes.

SAMPLE MENUS - LUNCH

luncheon buffet

☞ DELICATESSEN

Seasonal Sliced Fruit, Mixed Green Salad, Mediterranean Pasta Salad, Build your own Deli Sandwich: Sliced Ham, Turkey, Roast Beef & Sliced Cheddar, Swiss, American & Monterey Jack Cheese, served with appropriate Condiments and Assorted Cookies

☞ THE ITALIAN CAFÉ

Caesar Salad with Garlic Bread Sticks, Chicken Cacciatore with Penne Pasta, Meat or Vegetarian Lasagna, & Apple Crisp

☞ FIESTA BUFFET

Fiesta Salad with Lime Salsa Vinaigrette, Spanish Rice, Pinto Beans, Sizzling Beef or Chicken Fajitas with Onions & Peppers or Roasted Pork Loin with Salsa Verde, Corn Tortillas, Guacamole, Crema, Fire Roasted Salsa & Tequila Lime Tart

☞ MEDITERRANEAN

Greek Salad with Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese with Rosemary Red Wine Vinaigrette, Lemon & Thyme Marinated Roasted Chicken with Olive Tapenade, Sun Dried Tomato Cous Cous, Garlic Braised Swiss Chard with Cannellini Beans & Lemon Tart with Raspberry Coulis

luncheon plated

☞ GRILLED CHICKEN CAESAR

Chicken Breast, Hearts of Romaine, Roma Tomatoes, Parmesan Cheese, Croutons, Tossed in Caesar Dressing

☞ CHEF SALAD

Iceberg Lettuce with Diced Chicken, Diced Ham, Tomato, Sliced Cheeses, Chopped Egg with Choice of Dressing

☞ CHICKEN PICCATA

Pan Seared Breast of Chicken in Lemon Caper Butter Sauce with California Wild Rice & Seasonal Vegetables

☞ PACIFIC SALMON

Grilled Fillet of Salmon with Lemon Buerre Blanc, Dauphinoise Potatoes & Seasonal Vegetables

☞ SLICED SIRLOIN

Marinated & Fire Roasted with Pepper Relish, Potato Gratin & Seasonal Vegetables

☞ DESSERTS

Choice of one of the following:

- Chocolate Rum Mousse
- Espresso Crème with Caramel
- Seasonal Fruit Crisp

(Coffee service to include: regular, decaffeinated and iced or hot tea.)

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SAMPLE MENUS – HORS D’OEUVRES & STATIONS

hors d’oeuvres

☞ HOT

- Thai Chicken Spring Rolls
- Petite Quiche
- Salmon Cake Remoulade
- Quesadilla Carnitas & Salsa Verde
- Brie, Pears, Flatbread
- Asiago Cheese Croquettes
- Wild Mushroom Tartlet with Truffle Oil
- Beef or Chicken Satay with Thai Peanut Sauce

☞ COLD

- Crab & Egg Salad on Marbled Rye Toast
- Crostini with Caponatini
- Rock Shrimp Brochettes
- Grilled Lamb & Mint Rice Paper Rolls
- Smoked Salmon on Crispy Potato Cake

chef attendant stations (\$50 Carver’s Fee per attendant.)

- ☞ ROASTED BEEF TERDERLOIN
- ☞ ROASTED TURKEY
- ☞ PRIME RIB OF BEEF
- ☞ HONEY GLAZED BONE IN HAM

platters & displays

- ☞ CAMEMBERT EN CROUTE
- ☞ TRADITIONAL HUMMUS
- ☞ VEGETABLE CRUDITES
- ☞ SLICED SEASONAL FRUIT PLATTER
- ☞ ANTIPASTO DISPLAY
- ☞ DOMESTIC & IMPORTED CHEESE DISPLAY
- ☞ JUMBO SHRIMP
- ☞ OYSTERS ON THE HALF SHELL OR SHOOTERS *
(*Available in Season)

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SAMPLE MENUS – DINNER & DESSERT

plated entrée selections

☞ MARSALA CHICKEN

Mushroom Sauce, Smashed Red Skin Potatoes & Seasonal Vegetables

☞ PAN SEARED CHICKEN

Pesto Cream Sauce, Potato Gratin & Seasonal Vegetables

☞ SLICED SIRLOIN

Pepper Relish, Potato Gratin & Seasonal Vegetables

☞ TRADITIONAL CHICKEN PICCATA

Lemon Caper Butter Sauce, Roasted Fingerling Potatoes & Seasonal Vegetables

☞ PAN SEARED SALMON

Garlic Roasted Red Potatoes & Seasonal Vegetables

☞ TENDERLOIN BEEF TIPS

Red Wine Sauce with Mashed Red Potatoes & Seasonal Vegetables

buffet entrées & accompaniments

☞ ENTRÉES

Marsala Chicken

Roasted Garlic Chicken

Pineapple Mint Salsa Topped Tilapia

Pan Seared Salmon

Sliced Sirloin with Pepper Relish

Tenderloin Beef Tips

☞ ACCOMPANIMENTS

Chive Risotto

Roasted Garlic Mashed Potatoes

Potato Gratin

Rice Pilaf

Rosemary Crusted New Potatoes

Cous Cous

desserts

☞ CAKE CUTTING

Our staff is happy to cut & serve your wedding cake

Once you select the bakery & cake, It will be delivered & we will take care of the rest!

☞ OTHER OPTIONS

Chocolate Covered Strawberries

Assorted Miniature Desserts

Chocolate Fountain

(All meals are served with dinner rolls & butter & coffee service. Coffee service to include: regular, decaffeinated & iced or hot tea.)