



Catering Menu 2023

HILTON SAN JOSE
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TABLE OF CONTENTS

BREAKFAST

| | |
|-------------------|-----|
| Breakfast Buffet | 3 |
| Breakfast Add-Ons | 4-5 |
| Plated Breakfast | 6 |

BREAKS

A la Carte 7

LUNCH

| | |
|--------------------|-------|
| On-the-Go | 8 |
| Bento Sandwich Box | 9 |
| Salad Lunch Plate | 10 |
| Plated Lunch | 11 |
| Lunch Buffet | 12-15 |

DINNER

| | |
|---------------|-------|
| Plated Dinner | 16 |
| Dinner Buffet | 17-19 |

RECEPTION

| | |
|----------------------------|----|
| Hors D'Oeuvres | 20 |
| Display | 21 |
| Specialty Culinary Station | 22 |
| Carving Trolley | 23 |

BAR

| | |
|----------------------|----|
| Hosted Bar Packages | 24 |
| Beverage Packages | 25 |
| Wines – A la Carte | 26 |
| Liquors – A la Carte | 27 |

AUDIO VISUAL

| | |
|------------|----|
| Packages | 28 |
| A La Carte | 29 |

HOTEL EVENT INFORMATION

30

Prices are in US dollars and are subject to 25% service charge and 9.375% California state sales tax. Prices, service charge and tax are subject to change without notice.

Our Legends

V: Vegetarian
VG: Vegan
GF: Gluten Free
DF: Dairy Free

RISE AND SHINE CONTINENTAL BREAKFAST - \$46

Start your day with a simple and refreshing breakfast spread:

Freshly squeezed juices
Seasonal fresh fruits platter
Assortment of vanilla and fruit yogurts
Freshly baked breakfast pastries (Croissants, Danishes, Muffins, Scones)
Cereals & bread toasts (white and whole grain bread)
Selection of Jams, sweet butter, fruit preserves
Variety of Milk, including Whole, Skim, and Almond Milk
Starbucks coffee, regular & decaffeinated
Selection of specialty Tazo teas

HEARTY MORNING BREAKFAST - \$52

Enhance your breakfast experience with some hot and satisfying items in addition to the basics:

Bakery and Pastries:
Assortment of Freshly Baked Bagels with Cream Cheese, Butter, and Preserves
Selection of Mini Muffins, Croissants, Scones, and Danish Pastries
Sliced Toast with a Variety of Jams and Spreads

Cereals and Granola:
Assorted Breakfast Cereals, including Corn Flakes, Rice Krispies, and Granola
Oatmeal Bar with Toppings like Brown Sugar, Fresh Fruits, and Nuts
Greek Yogurt and with House-made Granola and Berries for Toppings
Fresh Seasonal Sliced Fruits and Berries

Hot Items:
Scrambled Eggs
Crispy Bacon and Sausages
Roasted Potatoes

Fresh Juices and Beverages:
Variety of Milk, including Whole, Skim, and Almond Milk
Freshly Squeezed Juices
Starbucks Coffee, including Regular and Decaffeinated
Assorted Herbal and Breakfast Teas

GRAND BREAKFAST - \$69

Indulge in a delightful and varied breakfast buffet with a wide range of options:

Bakery and Pastries:
Assortment of Freshly Baked Bagels with Cream Cheese, Butter, and Preserves
Selection of Mini Muffins, Croissants, and Danish Pastries
Sliced Toast with a Variety of Jams and Spreads
Fluffy Pancakes or Waffles with Maple Syrup and Whipped Cream
Cinnamon Raisin Toast with Sweet Butter and Maple Syrup

Cereals and Granola:
Assorted Breakfast Cereals, including Corn Flakes, Rice Krispies, and Granola
Oatmeal Bar with Toppings like Brown Sugar, Fresh Fruits, and Nuts
Greek Yogurt and with House-made Granola and Berries for Toppings
Fresh Seasonal Sliced Fruits and Berries

Dairy and Cold Cuts:
Assorted Cheeses, such as Cheddar, Swiss, and Gouda
Sliced Cold Meats, including Ham, Turkey, and Salami
Smoked Salmon Platter with Cream Cheese, Sliced Red Onions, Capers, and Lemon Wedges
Sliced Tomatoes, Cucumbers, and Avocado Spread
Assorted Olives and Pickles

Fluffy Scrambled Eggs
Crispy Bacon and Sausages
Breakfast Burritos
Biscuits with Sausage Gravy
Hash Browns

Fresh Juices and Beverages:
Freshly Squeezed Juices
Variety of Milk, including Whole, Skim, and Almond Milk
Coffee, including Regular and Decaffeinated
Assorted Herbal and Breakfast Teas

ADD ON CHOICES

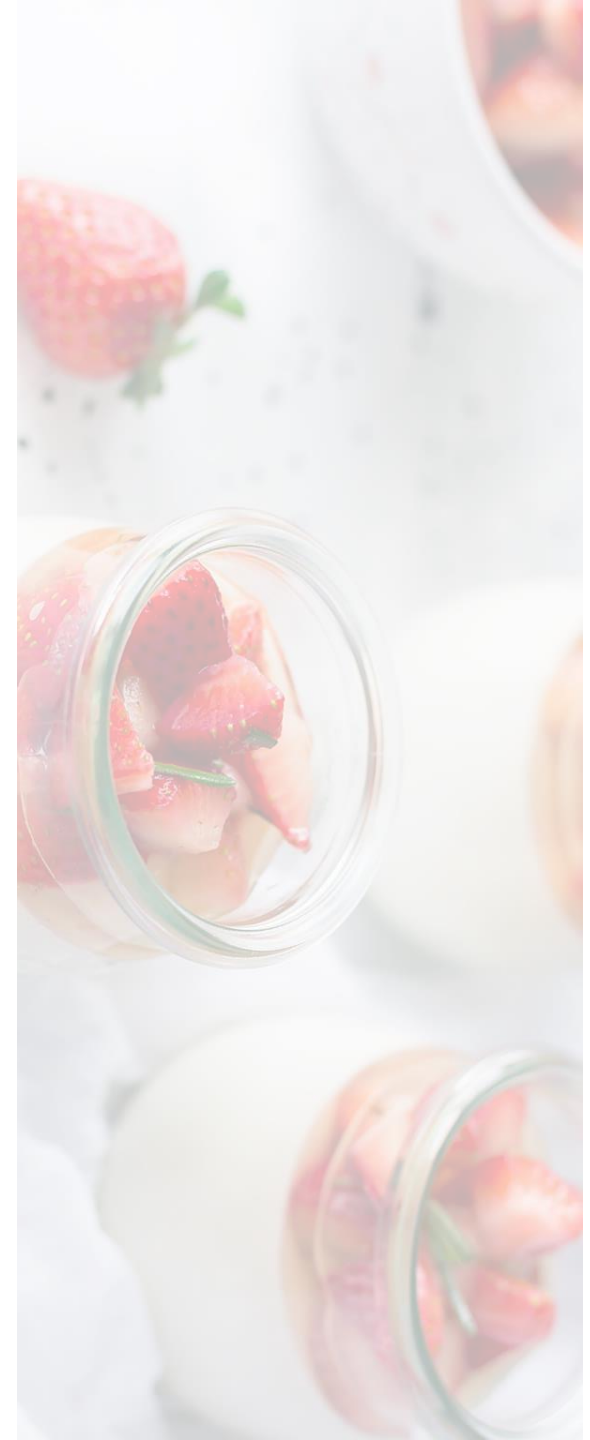
SANDWICHES

- Croissant sandwiches with scrambled eggs, ham, cheese \$15
- Classic Egg and Cheese: Scrambled eggs, melted cheese, and a choice of bread or English muffin. \$14
- Bagel with Boursin cheese, egg, bacon, pea sprout salad \$16
- Veggie Breakfast Sandwich: Grilled vegetables (such as bell peppers, onions, and mushrooms), scrambled eggs, spinach, and a whole wheat wrap. \$15
- Southwest Breakfast Wrap: Scrambled eggs, chorizo, diced tomatoes, salsa, and Monterey Jack cheese in a flour tortilla. \$15
- Nutella and Banana Panini: Sliced bananas, creamy Nutella spread, and a drizzle of honey pressed between two slices of cinnamon-swirl bread. \$15
- Mediterranean Breakfast Sandwich: Fried egg, feta cheese, sliced tomatoes, cucumber, fresh herbs, and Tzatziki sauce on a toasted ciabatta roll. \$16

HEALTHY CHOICES

- Hard Boiled eggs \$6
- Greek Yogurt Parfait: Creamy and protein-rich, yogurt topped with fresh berries and granola. \$12
- Overnight Chia Pudding: A nutritious and satisfying breakfast option made by soaking chia seeds in milk or plant-based yogurt overnight and topping with berries or nuts. \$12
- Steel-cut oatmeal with brown sugar, raisins, and fresh berries \$10
- Fresh Fruit Salad: A refreshing mix of seasonal fruits, such as berries, melons, grapes, and citrus segments. \$9

Pricing is per person unless otherwise noted.
Minimum 25 people. Maximum of 90 minutes of service



ADD ON STATIONS

MADE-TO-ORDER EGG STATION - \$23

Attendant fee of \$200 per hour; 2 hour minimum required. Pricing is per person unless otherwise noted

Choose from:

Made-to-Order Fried Eggs: Your choice of sunny side up or over easy.

Made-to-Order Omelettes: Guests can customize their omelettes with a selection of fillings, including cheese, onion, mushroom, spinach, tomato, bell peppers, bacon, and sausage.

This action station allows guests to have their eggs prepared to their liking, whether they prefer them fried or in a customized omelette with a variety of delicious fillings.

VITALITY SMOOTHIE BAR - \$18

Attendant fee of \$200 per hour; 2 hour minimum required. Pricing is per person unless otherwise noted

Customize your own smoothie with a choice of ingredients, including:

Kale | Spinach | Berries | Pineapple | Melons | Banana | Chia seeds | Acai | Yogurt

Indulge in a healthy and refreshing experience at our Smoothie Bar. Create your own personalized smoothie by selecting from a variety of nutritious ingredients, allowing you to tailor your drink to your taste and dietary preferences.

ILLY ESPRESSO BAR - \$21

Attendant fee of \$200 per hour; 2 hour minimum required. Pricing is per person unless otherwise noted

Enjoy an exceptional coffee experience at our Illy Espresso Bar, featuring a variety of premium espresso-based beverages, including:

Single Shot | Double Shot | Americano | Cappuccino | Latte | Mocha

Indulge in the rich flavors, smooth textures, and aromatic delights of our meticulously crafted coffee creations. Savor the perfect balance of espresso and steamed milk, or treat yourself to a velvety mocha infused with decadent chocolate.

ASIAN BREAKFAST STATION - \$28

Experience the rich flavors and comforting traditions of Asian breakfast with our delightful selection, including:

Chicken or Plain Rice Porridge: A warm and nourishing dish, accompanied by an array of condiments for customizing your porridge to perfection.

Hot Fresh Soy Milk: Indulge in the creamy smoothness and subtle sweetness of freshly made soy milk, perfect for starting your day.

Miso Soup with Thin Seaweed: Enjoy the umami-rich flavors of miso broth infused with delicate strips of seaweed.

Accompanied by an enticing assortment of condiments:

Green Onion | Boiled Egg | Chinese Fried Doughnut | Kimchee Cabbage | Kimchee Daikon | Pickles (Cucumber, Lettuce Heart, Spicy Mixed Peas) | Pork Floss | Cilantro | Ginger | Soy Sauce | Meiji Sauce | Sesame Oil

Immerse yourself in the flavors and aromas of a traditional Asian breakfast, where savory, comforting dishes meet a vibrant array of condiments to create a truly unforgettable dining experience.

PLATED BREAKFAST

PLATED BREAKFAST

*Includes your choice of juice, coffee, or tea,
served with a side of butter croissant and Danishes.
Vegetarian, vegan, and custom options are also available.*

CLASSIC

\$38

Classic American Breakfast: Two eggs any style,
bacon or sausage, hash browns, and toast.

MEDITERRANEAN MORNING

\$41

Fried or Scramble Egg, Baby Arugula, Shredded Prosciutto,
Avocado, Ricotta Cheese, Whole Wheat Toast, Mixed Berries

SUNRISE FIESTA

\$41

Huevos Rancheros: Fried eggs served on a tortilla with
refried beans, salsa, avocado, and cheese.

SOUTHWEST SUNRISE QUESADILLA

\$42

Breakfast Quesadilla: Scrambled eggs, cheese, and choice of bacon,
sausage, or vegetables folded inside a tortilla and grilled.

HEAVENLY CINNAMON FRENCH TOAST

\$41

Thick slices of bread dipped in a luscious cinnamon and egg mixture,
cooked to golden perfection, and served with a sprinkle of powdered
sugar and a drizzle of pure maple syrup.

Pricing is per person, unless otherwise noted.
Based on 90 minutes of service



BAKED GOODS

Selection of bagels, cream cheese
Assortment of breakfast breads: muffins, croissants, scones, Danishes
Banana nut, zucchini, marble bread
Cookies: chocolate chips, macadamia nuts, oatmeal
Rocky road fudge brownies
Fresh fruit tart

SAVORY

Butter glazed pretzel, mustard
Hummus, flat bread, celery, carrot
Fresh tortilla chips, guacamole, salsa
Spinach & artichoke dip, pita chips
Vegetable crudité, ranch dip
Individual mixed nuts

SNACKS

Seasonal sliced fresh fruits
Seasonal whole fruits
Chocolate dipped strawberries
Assorted individual yogurts
Grab & go yogurt parfaits
Assorted RX bars
Assorted KIND bars
Assortment of Miss Vickie's chips
Individual Skinny popcorn
Assorted candy bars
Assorted Haagen Dazs ice cream cup

BEVERAGES

Starbucks regular or decaffeinated coffee
Selection of specialty teas
Hot chocolate
Bottled five star fruit juices: orange, cranberry, apple
Bottled Naked smoothies
Assorted soft drinks, mineral and still waters
Red Bull
Fresh made lemonade or iced tea

\$62/dozen
\$66/dozen
\$66/dozen
\$65/dozen
\$65/dozen
\$78/dozen

\$60/dozen
\$10/person
\$12/person
\$11/person
\$10/person
\$6/person

\$16/person
\$6/each
\$65/dozen
\$6/each
\$9/each
\$9/each
\$7/each
\$6/each
\$62/dozen
\$6/each
\$65/dozen

\$138/gallon
\$138/gallon
\$128/gallon
\$10/ each
\$12/each
\$7/ each
\$10/ each
\$60/gallon



GO TOKYO

Grilled to Perfection, Served on a Bed of Sushi Rice and Organic Mixed Greens, Accompanied by Sweet Tomato and Sautéed Broccoli, Completed with an Authentic Japanese Mochi on the Side

Minimum quantity: 50

\$44

SEOUL TASTE

Korean beef bulgogi, chap chae (stir-fried yam noodles), white rice, Korean fried zucchini [served warm] with green tea mousse cake

Minimum quantity: 50

\$48

ZESTY QUINOA FUSION

Vibrant Quinoa Salad: Asparagus, Spinach, Mushrooms, and Tomato Tossed in a Zesty Citrus Vinaigrette, Accompanied by Silky Soy Tofu with Chive and Broccoli, Served Chilled, and Complemented with a Medley of Mixed Fruits and Berries

Minimum quantity: 10

\$44

MEDITERRANEAN SALMON SALAD

Crisp Spring Mix with Artichokes, Kalamata Olives, Tomato Concasse, Cucumber, and Red Onion, Topped with Grilled 6 oz Salmon and Tangy Feta Cheese, Drizzled with Balsamic Vinaigrette, and Served Chilled, Accompanied by a Zesty Meyer Lemon Bar

Minimum quantity: 10

\$48

Pricing is per person unless otherwise noted; Includes your choice of beverages: regular or sparkling water, selection of sodas



BENTO SANDWICH BOX

TURKEY HARVATI

\$44

Roasted turkey, Havarti cheese, bibb lettuce, sundried
Tomato aioli, pickled onion, cucumber, ciabatta roll
[served chilled] organic mixed green, tomato, berry vinaigrette
Sweet: chocolate mousse cake
Minimum quantity: 10

TOUCH OF VIETNAM

\$46

Banh mi sandwich, choice of chicken or pork, pickled vegetable,
French bread roll
[served chilled] with veggie spring roll
Sweet: cream puff
Minimum quantity: 10

ROASTED BEEF & KING MUSHROOM

\$45

Roast beef sandwich, grilled king mushroom, olive oil,
Sea salt tossed spinach, caramelized onions,
Cream of horseradish, focaccia
[served chilled] with potato egg salad
Sweet: apple cobbler
Minimum quantity: 10

ZESTY GARDEN DELIGHT

\$45

Grilled vegetable sandwich, avocado spread, sliced cucumber,
Boston lettuce, multi-grain bread
[served chilled] with organic spring mix, cherry tomato and
Berry vinaigrette
Sweet: Gluten-free Chocolate Caramel Tartlet
Minimum quantity: 10

Pricing is per person unless otherwise noted; Includes your choice of
beverages: regular or sparkling water, selection of sodas



SALAD LUNCH PLATE

CHARBROILED SALMON SALAD

\$49

Chargrilled 6oz Salmon: Served with a Bed of Wild Arugula, Shaved Cucumbers, Pickled Shallot, and Tomato Wedge, Topped with Capers, All Drizzled with a Lively Champagne Vinaigrette

BURRATA CAPRESE SALAD

\$45

Add Shrimp (3)

\$8

Add Grilled Chicken

\$8

Creamy Burrata Cheese, Frisée, and Baby Spring Mix, Accompanied by Heirloom Tomatoes and Fresh Basil Chiffonade, Finished with a Fig Balsamic Reduction and Extra Virgin Olive Oil

KOREAN BEEF STEAK SALAD

\$49

Marinated Beef in Flavorful Korean Sauce, Topped with a Gochujang Gastrique, Served on a Bed of Refreshing Asian Slaw & Kimchi, Garnished with Crispy Rice Noodle Crisps

GRILLED CHICKEN QUINOA SALAD

\$47

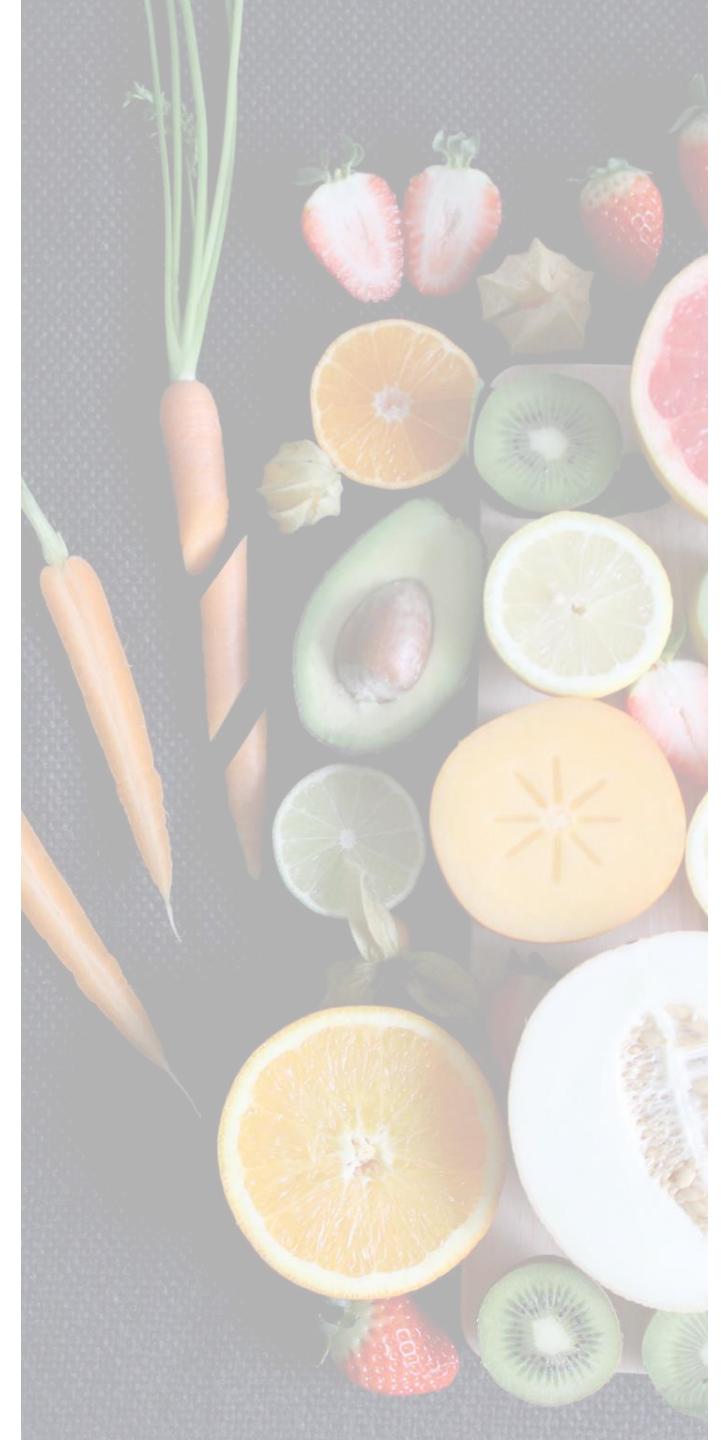
Tender Seasoned Chicken Breast, Served with a Nutritious Quinoa Salad featuring Cucumber, Tomato, and Fresh Parsley, All Resting on a Bed of Spinach, Enhanced with a Zesty Lemon Vinaigrette

SEASONAL MIXED BERRIES & RADISH SALAD

\$44

A Burst of Freshness with Strawberries, Blueberries, Raspberries, Blackberries, and Shaved Watermelon Radish, All atop Organic Spring Mix, Delicately Drizzled with a Luscious Berry Vinaigrette

Pricing is per person unless otherwise noted. Based on 90 minutes of service
Includes chef's selection of dessert, iced tea, regular, decaffeinated Starbucks coffee,
Vegetarian, vegan, or custom options available



Step 1: select one salad

CRISP HEART OF ROMAINE WEDGE

Topped with Aged Parmesan Shaves, Crunchy Croutons, and Classic Caesar Dressing.

ORGANIC GREEN MIXED

A Medley of Fresh Mixed Greens Tossed with Cherry Tomatoes, Cucumber Slices, and a Tangy Balsamic Vinaigrette.

GREEK SALAD

Crumbled Feta Cheese, Red Onion, Kalamata Olives, Cool Cucumbers, Sweet Tomatoes, and Vibrant Bell Peppers, All Dressed with an Herbal Lemon Vinaigrette.

WATERMELON SALAD

Tossed with Frisée & Berries Vinaigrette, Sprinkled with Shaved Almonds and Radishes, and Crowned with Crumbled Feta Cheese.

Pricing is per person, based on highest priced entrée selection unless otherwise noted. Based on 90 minutes of service

Includes warm rolls,
regular, decaffeinated Starbucks coffee, selection of hot tea

Vegetarian, vegan, or custom options available

Step 2: select up to 2 entrées

PESTO GLAZED SALMON

\$69

Served with Zesty Citrus Couscous, Drizzled with Lemongrass Cream, and Accompanied by Roasted Baby Beets.

ACHIOTE CHICKEN BREAST

\$60

Served with Cassava Fries, Pineapple Salsa, and Sautéed Baby Vegetables, Finished with a Drizzle of Cilantro Oil.

STUFFED PORK TOWNEDOS

\$72

Tender Pork Turnedos Stuffed with a Delectable Mix of Whipped Sweet Potato, Spinach, and Date, Accompanied by Carrots and a Creamy Fennel Sauce.

BEEF NY STEAK

\$79

Indulge in an 8 oz Prime New York Steak, Served with Potato Au Gratin and Sautéed Seasonal Vegetables, Enhanced by a Savory Au Jus.

WILD MUSHROOM RAVIOLI

\$58

Delight in the Earthy Flavors of Wild Mushroom Ravioli, Tossed with Shaved Baby Zucchini, Tomato Concasse, Basil, and Parmesan Cheese (Contains Dairy), and Drizzled with Extra Virgin Olive Oil.

LAND & SEA SYMPHONY

\$91

Experience the Best of Land and Sea with a Juicy Prime Ribeye Steak, Succulent Jumbo Prawns, Roasted Fingerling Potatoes, Baby Zucchini, and Complemented by a Luscious Sauce Au Poivre and Lime Basil Oil.

Step 3: select one dessert

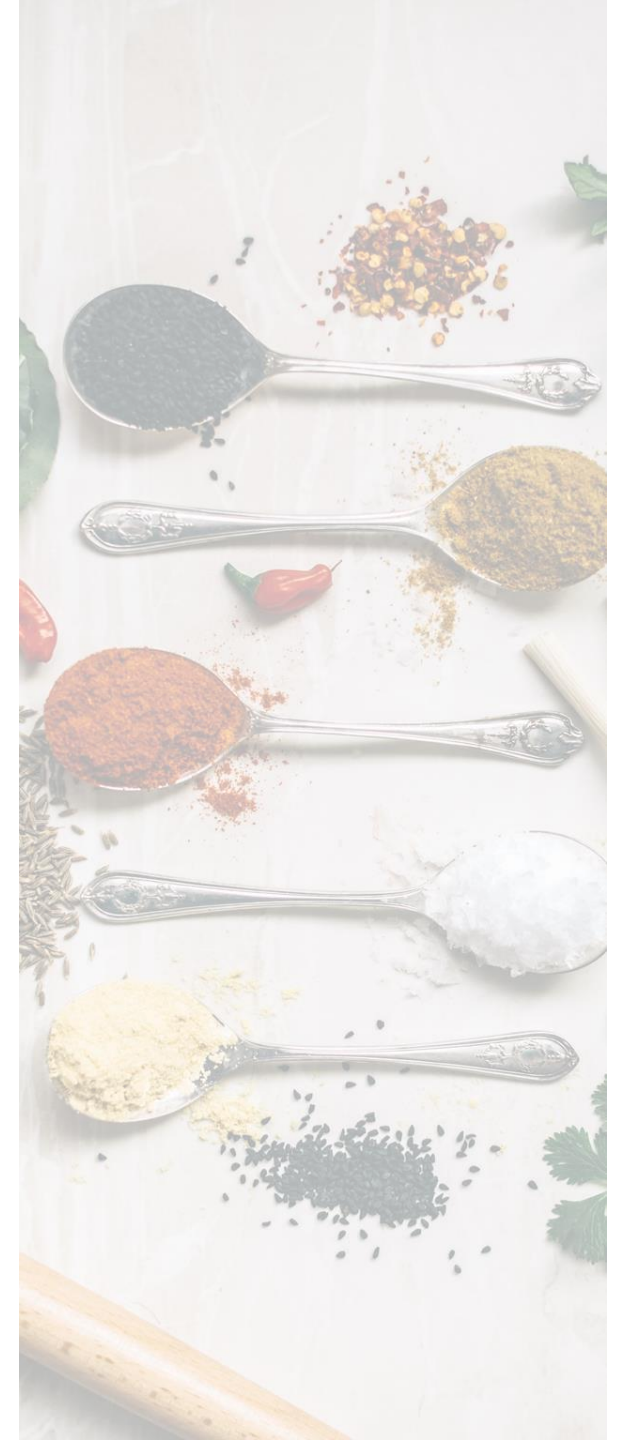
MANGO SORBET

NY CHEESECAKE

DECADENT CHOCOLATE CAKE

STRAWBERRY MOUSSE CAKE

FRESH FRUIT TART



SUNSET DELI: A CALIFORNIAN SPREAD

\$63

25 guest minimum
\$300 addition for service charge for groups smaller than 25

Market Fresh Salad Bar & Soup Station:

Rustic White Bean Soup (VG, GF, DF): A hearty soup, blending creamy white beans with aromatic herbs in a savory broth.
 Caprese Salad (V, GF): Vine-ripened tomatoes, creamy buffalo mozzarella, fresh basil leaves, drizzled with extra virgin olive oil and aged balsamic reduction.
 Quinoa & Roasted Veggie Salad (VG, GF, DF): Protein-packed quinoa paired with a medley of oven-roasted seasonal vegetables and a citrus vinaigrette.
 Caesar Salad (V): Crisp romaine lettuce, Parmigiano-Reggiano, Caesar dressing, and crunchy croutons.

Charcuterie station:

Locally sourced, cured meats, including prosciutto and salami (GF,DF). Served with cornichons, olives, and fresh crusty bread. Grilled seasonal vegetables & sweet peppers

Gourmet Sandwich Station:

Herb-Crusted Roast Beef (GF, DF): Succulent roast beef seasoned with a blend of fresh herbs, served horseradish cream.
 Herb-Roasted Turkey (GF, DF): Juicy, tender turkey seasoned with a blend of aromatic herbs and slow-roasted to perfection. Served with a rich, savory gravy and tangy cranberry sauce.

Accompaniments

Cheeses (V, GF): variety of finely sliced cheeses including Provolone, Monterey Jack, Sharp Cheddar, and Swiss.
 Fresh Produce (VG, GF, DF): Garden-fresh tomatoes, thinly sliced red onion, crisp lettuce, dill pickles.
 Potato Chips (VG, GF, DF): A flavorful assortment of classic and gourmet potato chips.
 Breads (V): A selection of freshly baked breads and rolls, perfect for sandwich creation.
 Condiments (V): An array of spreads and sauces including aioli and pesto.

Desserts

Fruit Salad (VG, GF, DF): A colorful mix of fresh seasonal fruits
 Lemon Meringue Tartlets (V): Tangy lemon curd in a pastry shell, topped with light, fluffy meringue.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.
 Tea: An assortment of herbal, black, and green teas.
 Iced Tea: A refreshing and perfectly brewed black tea

SILICON VALLEY: WRAPS & ROLLS

\$60

25 guest minimum
\$300 addition for service charge for groups smaller than 25

Market Fresh Salad Bar & Soup Station:

Vegetable Minestrone (VG, GF, DF): Fresh seasonal vegetables simmered in a hearty tomato-based broth.
 Greek Salad (V, GF): Crisp romaine lettuce, ripe tomatoes, cucumbers, Kalamata olives, feta cheese, with a light lemon-olive oil dressing.
 Spinach & Strawberry Salad (VG, GF, DF): Baby spinach, sweet strawberries, toasted almonds, dressed with a poppy seed vinaigrette.

Wraps station:

Grilled Chicken Caesar Wrap: Grilled chicken, crisp romaine lettuce, and Parmesan, tossed with Caesar dressing, wrapped in a tortilla.
 California Turkey Club Wrap: Sliced roasted turkey, crispy bacon, avocado, lettuce, tomato, and a creamy herb mayo, wrapped in a flavorful tortilla.

Asian-inspired Veggie Wrap (VG, DF): Marinated tofu, crunchy vegetables, sesame soy sauce, pickled ginger, and fresh cilantro, wrapped in a whole wheat tortilla.

Accompaniments

Assorted Dips (V): A variety of flavorful dips, such as hummus, Tzatziki, served with pita breads

California Crudités Platter (VG, GF, DF): Fresh, vibrant California-grown vegetables, including carrots, cucumbers, bell peppers, cherry tomatoes, and radishes, served with zesty avocado ranch dip.

Desserts

Assorted Gourmet Cookies: A selection of freshly baked gourmet cookies, including chocolate chip, oatmeal raisin, and white chocolate macadamia nut.

Mini Cheesecake Bites (V): Bite-sized morsels of creamy cheesecake

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.
 Tea: An assortment of herbal, black, and green teas.
 Iced Tea: A refreshing and perfectly brewed black tea

TASTE OF THE FAR EAST

\$72

*25 guest minimum
\$300 addition for service charge for groups smaller than 25*

Soup & Salad Station:

Tofu Miso Soup (VG, GF, DF): A Japanese miso soup made with tofu, seaweed, and scallions, delivering a comforting and umami-rich flavor profile
Asian Slaw (VG, DF): Shredded cabbage, carrots, crisp vegetables tossed in a light sesame ginger dressing, topped with crisp rice noodles
Chinese Sesame Cucumber Salad (VG, GF, DF): Refreshing cucumber slices tossed in a light dressing made with sesame oil, rice vinegar, soy sauce, and a touch of sugar, garnished with sesame seeds.

Main station:

Citrus Marinated Salmon (GF, DF): Grilled salmon fillets glazed with yuzu teriyaki, and a hint of lemongrass oil
Beef Stir-Fry (GF, DF): Sliced beef stir-fried with oyster mushroom, ginger, scallions, garlic, celery & bamboo shoots
Vegetable Stir Fry (VG, GF, DF): with Baby Corn, Snow Peas, Carrots, Bok Choy, and Shiitake mushroom

Accompaniments

Vegan Mee Goreng (VG, DF): A vibrant stir-fried noodle dish with fresh vegetables, tender noodles, and aromatic spices, creating a medley of flavors.
Vegetable Fried Rice (VG, GF, DF): A flavorful medley of stir-fried rice, mixed vegetables, and seasonings like soy sauce, garlic, and sesame oil
Jasmine Steamed Rice (VG, GF, DF)

Desserts

Matcha Green Tea Tiramisu(V): A Japanese twist on the classic Italian dessert, featuring layers of delicate matcha-flavored sponge cake, mascarpone cream, and a dusting of matcha powder.

Mango Mousse Cake(V): A heavenly combination of fluffy mango-infused mousse and moist sponge cake, creating a tropical dessert sensation that melts in your mouth.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.
Tea: An assortment of herbal, black, and green teas.
Iced Tea: A refreshing and perfectly brewed black tea

FIESTA MEXICANA

\$68

*25 guest minimum
\$300 addition for service charge for groups smaller than 25*

Soup & Salad Station:

Tortilla Soup (GF, DF): A flavorful and comforting soup made with a tomato-based broth, seasoned with chili powder, cumin, and other spices, loaded with shredded chicken, corn, black beans, and crispy tortilla strips
Mexican Street Corn Salad (V, GF): Grilled corn kernels tossed with crumbled cotija cheese, lime juice, and spices, garnished with fresh cilantro.
Jicama and Orange Salad (VG, GF, DF): A refreshing salad combining julienned jicama, sweet orange, cucumber, and fresh herbs, dressed with lime juice and chili powder.

Main station:

Chicken Fajitas (GF, DF): Sizzling grilled chicken strips seasoned with a blend of spices, served with sautéed bell peppers and onions.
Carne Asada (GF, DF): Grilled marinated steak, sliced and served with chimichurri.
Vegetable Fajitas (VG, GF, DF): A medley of sautéed fresh vegetables, including bell peppers, onions, zucchini, and mushrooms, seasoned with Mexican spices

Accompaniments

Mexican Rice (VG, GF, DF): Fluffy rice cooked with tomatoes, onions, and spices.
Refried Beans (V, GF): Traditional slow-cooked and mashed beans, flavored with spices and topped with crumbled cheese.
Freshly made Guacamole (VG, GF, DF), House made Salsa (VG, GF, DF), Sour Cream (V, GF), Lime Wedges (VG, GF, DF)
Warm Flour Tortillas

Desserts

Tres Leches Cake(V): A moist sponge cake soaked in a sweet mixture of three different kinds of milk, topped with whipped cream and fresh berries.

Flan(V,GF): A silky smooth caramel custard dessert, with a rich caramel sauce drizzled on top.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.
Tea: An assortment of herbal, black, and green teas.
Agua Frescas: Refreshing fruit-infused beverages, such as horchata (cinnamon rice milk) and Jamaica (hibiscus)

SMOKEHOUSE SYMPHONY

25 guest minimum
\$300 addition for service charge for groups smaller than 25

\$69

Soup & Salad Station:

Corn Chowder(GF): Creamy and comforting, this soup features sweet corn kernels, potatoes, onions, and smoky bacon, simmered in a rich and flavorful broth.
Classic Coleslaw(V,GF): A crunchy blend of shredded cabbage and carrots in a tangy and slightly sweet dressing.
Watermelon and Feta Salad(V,GF): Juicy watermelon cubes, crumbled feta cheese, fresh mint, and a balsamic glaze.

Main station:

BBQ Chicken(GF,DF): Grilled chicken pieces marinated in a tangy BBQ sauce
Slow-Smoked Beef Brisket(GF,DF): Tender and succulent beef brisket, smoked low and slow, served with a homemade BBQ sauce.

Accompaniments

Smoked Gouda Mac and Cheese(V): Creamy macaroni and cheese infused with smoky Gouda cheese, topped with a crunchy breadcrumb crust.
Garlic Bread(V): Warm and toasty garlic bread, brushed with garlic-infused butter and sprinkled with fresh herbs
Grilled Asparagus(VG,GF,DF): Tender asparagus spears lightly seasoned with salt, pepper, and a drizzle of olive oil, grilled until slightly charred and deliciously tender.

Desserts

Grilled Pineapple with Coconut Whipped Cream(VG,GF,DF): Fresh pineapple slices grilled to caramelize, served with a dollop of coconut-infused whipped cream.

S'mores Brownies(V): Decadent chocolate brownies topped with a layer of gooey marshmallow and a sprinkle of crushed graham crackers.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.
Tea: An assortment of herbal, black, and green teas.

Lemonade Stand: Refreshing homemade lemonade with variations like classic and strawberry & mint-infused.

TASTE OF NAPA

25 guest minimum
\$300 addition for service charge for groups smaller than 25

\$73

Soup & Salad Station:

Roasted Tomato and Basil Soup(VG,GF): A luscious blend of roasted tomatoes and aromatic basil, creating a comforting and flavorful soup.
Napa Valley Salad(V,GF): Mixed greens, fresh strawberries, crumbled goat cheese, candied walnuts, and a balsamic vinaigrette.
Quinoa and Kale Salad(VG,GF,DF): Nutty quinoa, tender kale leaves, dried cranberries, toasted almonds, and a lemon herb dressing.

Main station:

Napa Valley Coq au Vin(GF,DF): Chicken slow-cooked in a rich wine sauce with mushrooms, onions, and local herbs, embodying the wine country's spirit.
Pan-Seared Salmon(GF,DF): Fresh salmon fillets pan-seared and served with a lemon-caper butter sauce.
Grilled Vegetable Medley(VG,GF,DF): An assortment of grilled seasonal vegetables, drizzled with an herb-infused olive oil.

Accompaniments

Wild Mushroom Risotto (V, GF): Creamy risotto cooked with a medley of wild mushrooms and a hint of local white wine.
Rosemary Garlic Roasted Potatoes (VG, GF, DF): Baby potatoes roasted with garlic and fresh rosemary.
Sautéed Green Beans (VG, GF, DF): Fresh green beans lightly sautéed with slivered almonds.

Desserts

Meyer Lemon Bars (V): Tangy and sweet lemon bars made with fragrant Meyer lemons from Napa Valley, dusted with powdered sugar.
Fresh Fruit Tart (V): A buttery tart crust filled with vanilla pastry cream, topped with a vibrant assortment of finest fresh fruits, and finished with a light glaze.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.
Tea: An assortment of herbal, black, and green teas.
Iced Tea: A refreshing and perfectly brewed black tea

LA CUCINA ITALIANA

*25 guest minimum
\$300 addition for service charge for groups smaller than 25*

\$71**Soup & Salad Station:**

Minestrone Soup (V): A hearty Italian vegetable soup made with a variety of seasonal vegetables, beans, pasta, and a flavorful tomato broth.

Classic Caesar Salad (V): Crisp romaine lettuce, Parmesan cheese, homemade croutons, and a creamy Caesar dressing.

Caprese Salad (V, GF): Fresh mozzarella cheese, ripe tomatoes, and basil leaves drizzled with extra virgin olive oil and balsamic glaze.

Main station:

Chicken Parmigiana: Breaded chicken cutlets topped with marinara sauce and melted mozzarella.

Shrimp Fra Diavolo: Spicy sautéed shrimp in a fiery tomato sauce with garlic and crushed red pepper flakes.

Accompaniments

Garlic Bread (V): Crusty Italian bread slathered with garlic butter and baked until golden.

Spaghetti Aglio e Olio (V): Spaghetti tossed with sautéed garlic, red pepper flakes, and parsley, finished with a drizzle of olive oil.

Grilled Vegetables (VG, GF, DF): A mix of zucchini, bell peppers, and eggplant grilled and drizzled with balsamic glaze.

Desserts

Tiramisu (V): Classic Italian dessert with layers of ladyfingers, coffee, mascarpone, and cocoa.

Cannoli (V): Crispy pastry shells filled with sweet ricotta cream.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.

Tea: An assortment of herbal, black, and green teas.

Iced Tea: A refreshing and perfectly brewed black tea

DIVINE TASTES OF INDIA

*25 guest minimum
\$300 addition for service charge for groups smaller than 25*

\$73**Soup & Salad Station:**

Mulligatawny Soup (VG, DF): A flavorful Indian soup made with lentils, vegetables, and aromatic spices, simmered to perfection.

Kachumber Salad (VG, DF, GF): A refreshing salad made with chopped tomatoes, cucumbers, onions, and cilantro, dressed with lemon juice and spices.

Raita (V, GF): A cooling yogurt-based side dish with cucumber, mint, and spices.

Main station:

Butter Chicken (GF): Tender pieces of chicken cooked in a rich and creamy tomato-based sauce with a blend of aromatic spices.

Palak Paneer (V, GF): Fresh spinach cooked with cubes of paneer (Indian cottage cheese), seasoned with spices and finished with a touch of cream.

Chana Masala (VG, DF, GF): Chickpeas simmered in a spiced tomato and onion gravy, creating a delicious and hearty vegetarian option.

Accompaniments

Garlic Naan (V): Soft and fluffy Indian bread brushed with garlic butter

Vegetable Biryani (VG, DF): Fragrant basmati rice cooked with mixed vegetables, aromatic spices, and garnished with fried onions and fresh herbs.

Desserts

Gulab Jamun(V): Soft and syrup-soaked milk dumplings served warm, garnished with saffron strands and chopped pistachios.

Mango Lassi(V,GF): A refreshing and creamy yogurt-based drink blended with sweet ripe mangoes.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.

Tea: An assortment of herbal, black, and green teas.

Iced Tea: A refreshing and perfectly brewed black tea

Step 1: select one salad

CLASSIC CEASAR SALAD

Crisp romaine, garlic croutons, Parmesan, and Caesar Dressing.

MEDITERRANEAN QUINOA SALAD

Quinoa, cherry tomatoes, cucumber, Kalamata olives, Feta, and lemon vinaigrette.

CAPRESE SALAD

Vine-ripened tomatoes, buffalo mozzarella, basil, and Balsamic reduction.

WATERMELON RADISH & PEAR SALAD

Crumbled goat cheese, shaved pear, shredded radish, Baby frisée, microgreens, drizzled with sherry Vinaigrette.

Step 2: select one dessert

RASPBERRY TARTLET

VALRHONA CHOCOLATE LAVA CAKE

NY CHEESE CAKE

ESPRESSO CRÈME BRÛLÉE

Pricing is per person, based on highest priced entrée selection unless otherwise noted.
Based on 90 minutes of service

Dinner entrée includes artisan dinner rolls, choice of salad, dessert, chef's choice of vegetables, regular, decaffeinated Starbucks coffee, selection of hot tea

Vegetarian, vegan, or custom options are available

Step 3: select one entrée

MISO GLAZED BLACK COD

Yuzu rice, spinach with sesame sauce, Mirin, sake, miso paste

\$89

SALMON EN PAPILLOTE

Leek, fresh dill, sweet pepper, couscous, Citrus leek puree

\$86

CHICKEN ROULADE

Chicken breast, spinach, carrot, Mushroom duxelles, sautéed baby vegetables

\$85

CHARBROILED LEMONGRASS BEEF RIBEYE

Potato puree, asparagus tempura, Hoisin-infused demi glaze

\$98

OSSO BUCCO

Au jus reduction, vegetables du chef, Creamy polenta

\$90

LAND AND SEA DUO

Beef fillet mignon, jumbo prawn, creamy polenta, Seasonal vegetables, sauce au poivre, lemon Crème fraîche

\$108

VEGETARIAN & VEGAN:

SWEET PEA RAVIOLI

Shaved baby zucchini, tomato concasse, Basil, parmesan cheese, extra virgin olive oil

\$66

HARMONY BOWL

Jasmine rice, salt & pepper crispy tofu, Stir fried baby bok choy, carrots, broccoli

\$64



SALSA Y SAZÓN: A CELEBRATION OF MEXICAN CUISINE

25 guest minimum
\$300 addition for service charge for groups smaller than 25

\$89

Soup & Salad Station:

Tortilla Soup (GF): A flavorful soup made with a tomato-based broth, shredded chicken, tortilla strips, avocado, cheese, and lime.
Mexican Street Corn Salad (V, GF): Grilled corn kernels tossed with cotija cheese, lime juice, mayonnaise, chili powder, and cilantro.

Salsas & Dips:

Salsa Roja (VG, DF, GF): Spicy tomato-based salsa with roasted peppers and onions.
Pico de Gallo (VG, DF, GF): Fresh salsa made with diced tomatoes, onions, jalapeños, cilantro, and lime juice.
Guacamole (VG, DF, GF): Freshly made avocado dip with tomatoes, onions, cilantro, and lime juice, served with tortilla chips.

Main station:

Chiles Rellenos (V): Poblano peppers stuffed with cheese, battered, and fried, served with tomato sauce.
Carne Asada Tacos (DF, GF): Grilled marinated steak tacos with onions, cilantro, and a squeeze of lime.
Carnitas (DF, GF): Slow-cooked and tender pork served with tortillas and a variety of toppings.
Chicken Quesadillas: Flour tortillas filled with melted cheese and grilled chicken.

Accompaniments

Mexican Rice (VG, DF, GF): Fluffy rice cooked with tomatoes, onions, and spices.
Refried Beans (V, GF): Creamy mashed beans cooked with onions, garlic, and spices.

Desserts

Churros (V): Fried dough pastries dusted with cinnamon sugar, served with chocolate sauce for dipping.
Tres Leches Cake (V): A moist sponge cake soaked in a sweet mixture of three milks (evaporated milk, condensed milk, and heavy cream).

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.
Tea: An assortment of herbal, black, and green teas.
Agua Frescas: Refreshing fruit-based drinks such as horchata (cinnamon rice milk), Jamaica (hibiscus tea).

SOUTHERN SPICE AND SOUL

25 guest minimum
\$300 addition for service charge for groups smaller than 25

\$88

Soup & Salad Station:

Corn Chowder (GF): Creamy soup made with fresh corn, potatoes, bacon, onions, and herbs.
Southern Coleslaw (V, GF): Classic coleslaw made with cabbage, carrots, and a tangy mayonnaise-based dressing.
Watermelon and Feta Salad (V, GF): Sweet watermelon chunks and tangy feta cheese tossed with fresh mint and a balsamic glaze.

Main station:

Fried Chicken: Crispy and golden fried chicken with a flavorful seasoned coating.
Shrimp and Grits (GF): Creamy stone-ground grits topped with sautéed shrimp, bacon, and a rich gravy.
Smoked Pulled Pork (DF, GF): Tender and smoky pulled pork shoulder served with barbecue sauce.
Southern-style Collard Greens (VG, DF, GF): Slow-cooked collard greens seasoned with onions, garlic, and spices

Accompaniments

Macaroni and Cheese (V): Creamy macaroni pasta baked with a blend of cheeses until bubbly and golden.
Red Beans and Rice (VG, DF, GF): A classic Southern dish of red beans cooked with onions, peppers, and smoked sausage, served over rice.
Cornbread (V): Moist and slightly sweet cornbread, baked until golden brown.

Desserts

Peach Cobbler (V): Sweet and juicy peaches baked with a buttery biscuit topping, served with vanilla ice cream.
Pecan Pie (V): Classic Southern pie made with a rich and gooey pecan filling, served with whipped cream or vanilla sauce.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.
Tea: An assortment of herbal, black, and green teas.
Sweet Tea: Classic Southern iced tea, sweetened to perfection.
Lemonade: Refreshing and tangy lemonade, perfect for quenching your thirst.

A TASTE OF THE OLD CONTINENT*25 guest minimum**\$300 addition for service charge for groups smaller than 25***\$94****Soup & Salad Station:**

French Onion Soup (GF, DF): Classic French soup made with caramelized onions, beef broth, and topped with melted cheese.

British Waldorf Salad (DF, V): A classic UK salad with crisp apples, celery, grapes, and walnuts, tossed in a creamy mayonnaise dressing.

French Niçoise Salad (DF): A classic French salad with boiled potatoes, green beans, tomatoes, hard-boiled eggs, olives, and tuna, dressed in a tangy vinaigrette.

Main station:

Beef Bourguignon (DF): French beef stew cooked in red wine with mushrooms, onions, and bacon.

Paella (DF): Spanish saffron-infused rice dish with a variety of seafood, meat, and vegetables.

Vegetarian Ratatouille (GF, DF, V): A flavorful French dish of sautéed vegetables including eggplant, zucchini, bell peppers, onions, and tomatoes, infused with aromatic herbs and spices.

Accompaniments

Garlic Mashed Potatoes (GF, V): Creamy mashed potatoes infused with roasted garlic, butter, and cream.

Italian Tomato Rice (GF, DF, V): A delightful blend of tender rice and sun-ripened tomatoes, capturing the essence of Italian cuisine.

Desserts

Crème Brûlée (GF, V): Classic French dessert with a rich custard base and a caramelized sugar topping.

Apple Strudel (V): Traditional pastry with layers of thinly sliced apples, cinnamon, and raisins, wrapped in flaky dough.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.

Tea: An assortment of herbal, black, and green teas.

Iced Tea: A refreshing and perfectly brewed black tea

WEST COAST HARVEST*25 guest minimum**\$300 addition for service charge for groups smaller than 25***\$95****Soup & Salad Station:**

Tomato Bisque (VG): Creamy tomato soup made with ripe tomatoes, fresh herbs, and a hint of creaminess.

Santa Barbara Salad (V): Mixed greens, candied walnuts, crumbled goat cheese, and fresh berries tossed in a balsamic vinaigrette.

Cobb Salad: Chopped lettuce, grilled chicken, avocado, bacon, hard-boiled eggs, cherry tomatoes, and blue cheese crumbles with a choice of dressing.

Main station:

Grilled Salmon with Lemon Dill Sauce: Fresh salmon fillet grilled to perfection and served with a light lemon dill sauce.

Grilled Tri-Tip Steak: Tender tri-tip steak marinated in a savory blend of herbs and spices, served with a chimichurri sauce.

Portobello Mushroom "Steak" (VG): Grilled portobello mushroom cap marinated in balsamic glaze and served with caramelized onions and a tangy herb sauce.

Accompaniments

Quinoa Pilaf (VG): Nutty quinoa cooked with vegetables, herbs, and a hint of citrus.

Grilled Farmers Market Vegetables (VG): Seasonal vegetables marinated and grilled to enhance their natural flavors.

Desserts

Fresh Berry Parfait (V): Layers of mixed berries, Greek yogurt, and granola for a light and refreshing treat.

Meyer Lemon Bars (V): Tangy and sweet lemon bars made with Meyer lemons for a California twist.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.

Tea: An assortment of herbal, black, and green teas.

Iced Tea: A refreshing and perfectly brewed black tea

TIMELESS ASIAN TASTES

*25 guest minimum
\$300 addition for service charge for groups smaller than 25*

\$94

Soup & Salad Station:

Thai Tom Yum Soup (DF, GF, VG): Spicy and tangy soup with a fragrant blend of lemongrass, lime leaves, galangal, mushrooms, and tofu.

Korean Kimchi Slaw (DF, GF): Shredded cabbage, carrots, and spicy fermented kimchi dressing.

Chinese Chicken Salad (DF): Shredded chicken, mixed greens, crispy wonton strips, mandarin oranges, and sesame ginger dressing.

Main station:

Thai Green Curry (VG, DF, GF): Aromatic green curry with coconut milk, tofu, and a medley of vegetables.

Teriyaki Chicken (DF): Grilled chicken glazed with a sweet and savory teriyaki sauce.

Mongolian Beef (DF): Stir-fried beef with scallions, garlic, and a savory soy-based sauce.

Accompaniments

Steamed Jasmine Rice (VG, GF, DF): Fragrant Thai jasmine rice.

Singapore Noodles (DF): Vermicelli noodles stir-fried with shrimp, chicken, bell peppers, and curry spices.

Chinese Garlic Bok Choy (VG, GF, DF): Fresh bok choy stir-fried with garlic and a touch of soy sauce.

Desserts

Chinese Egg Custard Tarts: Delicate pastries with a silky egg custard filling, baked until golden brown.

Matcha Green Tea Ice Cream : Creamy and rich ice cream flavored with Japanese matcha green tea.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.

Tea: An assortment of herbal, black, and green teas.

Iced Tea: A refreshing and perfectly brewed black tea

SANTORINI SUNSET

*25 guest minimum
\$300 addition for service charge for groups smaller than 25*

\$97

Soup & Salad Station:

Greek Lemon Chicken Soup (DF): A comforting soup with tender chicken, orzo pasta, lemon juice, and aromatic herbs.

Mediterranean Salad (GF, V): Crisp lettuce, juicy tomatoes, cucumbers, red onions, Kalamata olives, and dairy-free vinaigrette.

Hummus Platter (VG): Creamy homemade hummus served with pita bread, olives, and fresh vegetables for dipping.

Main station:

Grilled Lemon Herb Chicken (GF, DF): Tender chicken marinated in a blend of lemon, garlic, and Mediterranean herbs, served with roasted potatoes.

Grilled Sea Bass (GF, DF): Fresh sea bass fillet marinated in Mediterranean herbs and spices, grilled to perfection, and served with a dill citrus butter sauce.

Grilled Mediterranean Vegetables (VG): Assorted vegetables such as zucchini, eggplant, bell peppers, and onions, marinated and grilled to tender perfection.

Accompaniments

Tarragon Roasted Potatoes: Crispy fingerling potatoes roasted with fragrant tarragon, olive oil, and garlic.

Mediterranean Rice Pilaf (VG, DF): Fragrant basmati rice cooked with aromatic herbs, spices, and a medley of vegetables.

Desserts

Greek Yogurt with Honey and Nuts (GF): Creamy Greek yogurt topped with a drizzle of honey and a sprinkle of toasted nuts.

Baklava: Layers of flaky phyllo pastry filled with honey, nuts, and spices, baked until golden and drizzled with syrup.

Beverages

Coffee: Freshly brewed, full-bodied coffee, with a choice of regular or decaf.

Tea: An assortment of herbal, black, and green teas.

Iced Tea: A refreshing and perfectly brewed black tea

COLD

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| Caprese Skewers (GF, V): Fresh mozzarella, cherry tomatoes, and basil leaves skewered and drizzled with balsamic glaze. | \$7.00 |
| Bruschetta (VG): Toasted baguette slices topped with diced tomatoes, garlic, basil, and olive oil. | \$6.00 |
| Smoked Salmon Canapés: Bite-sized toasts topped with smoked salmon, cream cheese, and dill. | \$7.00 |
| Thai beef salad boat, prime beef, lettuce, shallot, kaffir lime, red chili pepper | \$9.00 |
| Prosciutto-Wrapped Melon: Sweet melon slices wrapped in thinly sliced prosciutto. | \$7.00 |
| Shrimp Cocktail (GF, DF): Chilled cooked shrimp served with a zesty cocktail sauce. | \$8.00 |
| Tuna Tartare (DF): Freshly diced tuna mixed with herbs, citrus, and served on crispy wonton cups. | \$9.00 |
| Melon Gazpacho Shooters (VG, GF, DF): Chilled melon-based soup served in shot glasses. | \$8.00 |
| Brie and Grape Crostini (VG): Toasted baguette slices topped with creamy Brie cheese and sweet grapes. | \$8.00 |
| Smoked Salmon Pinwheels: Smoked salmon rolled with herbed cream cheese and flour tortilla | \$8.00 |
| Spinach and Feta Pinwheels (VG): Puff pastry rolled with a mixture of spinach, feta cheese, and herbs. | \$8.00 |
| vegetarian naan pizza bite, onion, zucchini, fennel, tomato sauce, cheese | \$7.00 |
| Antipasto Skewers: Skewers with a combination of marinated olives, mozzarella balls, cherry tomatoes, and cured meats. | \$9.00 |
| Watermelon Feta Skewers (GF): Skewers with juicy watermelon cubes and feta cheese, drizzled with balsamic glaze. | \$7.00 |
| Quinoa Salad Cups (VG, GF, DF): Mini cups filled with a refreshing quinoa salad with vegetables and herbs. | \$8.00 |

WARM

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| Mini Beef Sliders (DF): Juicy Wagyu beef patties with caramelized onions, house aioli, cheese, served on mini brioche buns. | \$10.00 |
| Mini Quiches: Individual-sized savory egg custard tarts with various fillings such as cheese, vegetables, bacon or spinach | \$6.00 |
| Chicken Satay Skewers: Grilled marinated chicken skewers served with peanut sauce. | \$8.00 |
| Vegetable Spring Rolls (VG): Crispy spring rolls filled with a mix of vegetables, served with sweet chili sauce. | \$5.00 |
| Stuffed Mushrooms: Mushroom caps filled with a savory stuffing mixture and baked until golden. | \$6.00 |
| Meatballs in Marinara Sauce: Tender meatballs served in a flavorful tomato marinara sauce. | \$6.00 |
| Spanakopita (V): Flaky phyllo pastry filled with spinach and feta cheese. | \$7.00 |
| Crab cake: bite-sized crab cakes with wakame seaweed and wasabi kewpie aioli | \$10.00 |
| Mini Beef Wellington: Tender beef fillet wrapped in puff pastry and baked to perfection. | \$8.00 |
| Jumbo Garlic Shrimp: Sautéed shrimp in a garlic and butter sauce, garnished with fresh herbs. | \$8.00 |
| Coconut Shrimp: Jumbo shrimp coated in a crispy coconut breading, served with a sweet & spicy dipping sauce. | \$8.00 |
| Vegetarian Samosas (VG): Crispy pastry filled with a spiced vegetable filling, served with chutney for dipping. | \$6.00 |
| Lemongrass chicken potsticker: served with soy chili oil dipping sauce | \$5.00 |
| Teriyaki Meatballs: Tender meatballs glazed in a sweet and savory teriyaki sauce. | \$5.00 |
| Beef Empanadas: Flaky pastry turnovers filled with seasoned beef and vegetables. | \$6.00 |
| Mini Beef Skewers with Chimichurri Sauce: Grilled beef skewers served with a zesty and herby chimichurri sauce. | \$8.00 |
| Salt & pepper chicken wings: served with sweet soy reduction | \$6.00 |
| Stuffed Mushrooms: Mushroom caps filled with a savory stuffing mixture and baked until golden. | \$7.00 |
| mushroom phyllo triangle | |
| Mini Chicken Quesadillas: Grilled tortillas filled with seasoned chicken and melted cheese, served with salsa and sour cream | \$6.00 |



CHEESE AND CHARCUTERIE STATION \$24

A beautiful display of assorted cheeses, cured meats, crackers, bread, and accompaniments like olives, dried fruits, and nuts. Guests can create their own delicious cheese and charcuterie combinations.

FRUIT DISPLAY STATION \$22

A vibrant assortment of fresh, seasonal fruits beautifully arranged on platters. Enjoy a variety of juicy melons, succulent berries, tropical pineapple, crisp apples, and refreshing citrus. Perfect for a refreshing and healthy option, whether enjoyed on its own or paired with creamy yogurt with a touch of honey.

BRUSCHETTA BAR \$23

A customizable station with an array of toppings for toasted bread, such as diced tomatoes, fresh basil, garlic, olive oil, balsamic glaze, and various spreads like pesto and tapenade.

SLIDER BAR \$24

Miniature sliders featuring a selection of proteins (such as beef, crispy chicken and pulled pork) with an assortment of toppings and condiments. Guests can mix and match to create their perfect bite.

FRUIT AND CHOCOLATE FONDUE STATION \$28

A sweet indulgence with a variety of fresh fruits skewered for dipping in cascading chocolate fountains. Guests can create their own delicious combinations.

CEVICHE BAR \$32

A refreshing display of marinated seafood ceviche, featuring options like shrimp, fish, or mixed seafood. Served with tortilla chips, lime wedges, and hot sauce for added flavor.

NACHO BAR \$24

A build-your-own nacho station with tortilla chips served alongside a variety of toppings like seasoned ground beef, melted cheese, salsa, guacamole, sour cream, and jalapeños.

SEAFOOD BAR \$52

An impressive spread of chilled seafood, including oysters, shrimp and crab claws, and ceviche. Served on ice with lemon wedges, cocktail sauce, and mignonette, it's a seafood lover's delight.

ARTISAN PASTA BAR**\$30**

Indulge in a customizable Italian pasta experience with your choice of whole wheat penne, spaghetti, or spinach fettuccini. Select from our house-made sauces, including fresh basil marinara, creamy alfredo, or savory pesto. Enhance your pasta creation by sautéing it with your choice of shrimp, chicken, or andouille sausage, along with a medley of onions, garlic, sliced seasonal vegetables, mushrooms, tomato concasse, and a drizzle of extra virgin olive oil. Accompany your dish with side condiments of parmesan cheese, pepper flakes, minced parsley, and chiffonade basil for added flavor and garnish.

TACO FIESTA BAR**\$33**

Experience the flavors of our Gourmet Taco Bar featuring a tantalizing selection of diced marinated chicken, beef steak, succulent shrimp, grilled vegetables, sweet onion, and spicy hot peppers. Customize your tacos with a variety of fresh condiments, including diced tomatoes, onions, chopped cilantro, zesty lime wedges, sliced jalapenos, creamy sour cream, flavorful guacamole, and our house-made salsa. Wrap your delectable fillings in your choice of soft corn or flour tortillas for the perfect taco creation.

POKE PARADISE**\$40**

Immerse yourself in the flavors of our customizable Poke Bar, where you can create your own sensational poke bowl. Begin with your choice of fresh ahi tuna, succulent shrimp, or spicy salmon as the star of your bowl. Complement it with a bed of perfectly seasoned sushi rice and a medley of enticing ingredients, including wakame seaweed, salmon roe, red ginger, protein-rich edamame beans, creamy avocado, and a touch of grated wasabi for an extra kick. Enhance the taste with your choice of shichimi spice blend or zesty ponzu sauce, bringing out the vibrant flavors of your creation.

ASIAN NOODLE SHOP**\$34**

Step into our Asian Noodle Shop and indulge in a delightful noodle experience. Choose from a selection of round or flat rice noodles, egg noodles, or soba noodles as the base of your bowl. Delight in the rich flavors of your preferred broth, whether it's a comforting beef consommé, a savory miso, or a fiery spicy soy.

Customize your bowl with your favorite toppings, such as tender braised beef, crispy fried chicken, or succulent poached shrimp. Enhance the flavors with a variety of fresh garnishes, including scallions, fresh jalapeno slices, fragrant cilantro, julienned cucumber, and crunchy bean sprouts. Complement your creation with a side of sriracha, tangy hoisin sauce, spicy chili oil, and zesty lime wedges for a burst of flavor.

STIR IT UP YOUR STYLE**\$36**

Unleash your culinary creativity at our Stir-Fry or Sauté station, where you have the power to customize your own flavorful dish. Begin by selecting your protein from marinated chicken, succulent shrimp, or tender cubed beef steak. Add a vibrant assortment of vegetables, including crisp snow peas, crunchy bean sprouts, fresh choy sum, hearty broccoli, tender celery, and earthy mushrooms. For an extra kick, spice things up with red Fresno peppers, fragrant cilantro, and scallions.

Enhance the flavors of your creation with your choice of sauces: the fiery Sichuan sauce for a bold and spicy profile, the irresistible teriyaki glaze for a sweet and savory balance, or the creamy richness of heavy cream and butter. Finish it off with a drizzle of fragrant sesame oil to bring all the flavors together.

CREPE WITH A FLAMING TWIST**\$29**

Indulge in the exquisite flavors of our Flambeed Banana Crepes, a French-inspired dessert that will tantalize your taste buds. Delicate crepes, made with love and precision, are filled with luscious bananas and infused with a delightful blend of orange zest and butter. The crepes are then flambéed with a touch of Grand Marnier, creating a captivating spectacle of flames.

To enhance the experience, our crepes are served with a dollop of homemade crème Chantilly, a sprinkle of confectioners sugar, and a medley of fresh farmed strawberries and blackberries. The combination of flavors and textures creates a truly divine dessert that will leave you craving for more.

HERB-CRUSTED PORK LOIN

\$28

Tender Pork Loin Coated with Our House-Special Herbal Seasoning Mix, Served with Delightful Apple Calvados Compote."

HONEY GLAZED HAM

\$26

Tender Pit Ham Infused with Organic Pure Honey and Cloves, Served with Your Choice of Pineapple or Mustard Sauce.

HEARTY FAMILY ROASTED CHICKEN

\$21

Juicy Free-Range Wog Roasted with House-Made Seasonings, Accompanied by Your Choice of Velouté or Black Pepper Sauce.

SALMON EN CROUTE

\$32

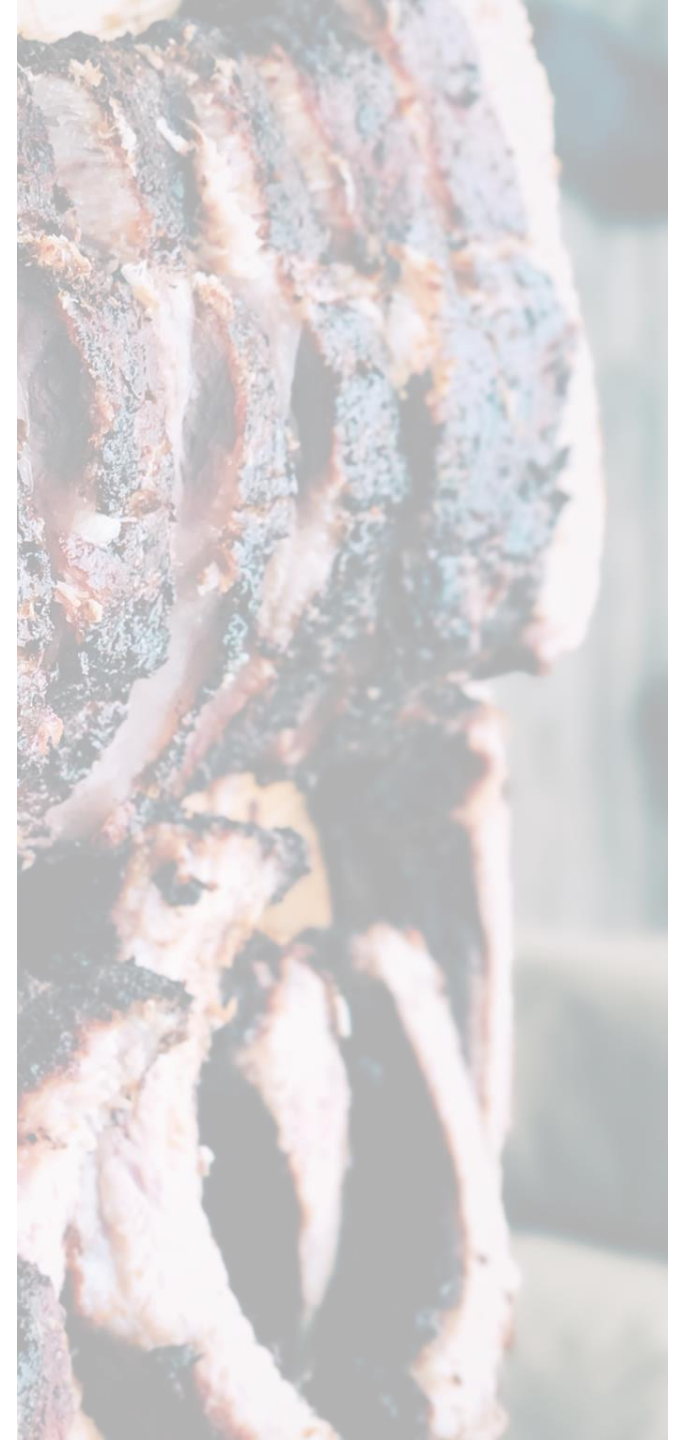
Oven-Baked Salmon Wrapped in Flaky Puff Pastry with Mushroom Duxelles and Spinach, Served with a Velvety Cream of Lemon Butter Sauce

ROASTED PRIME BEEF RIBEYE

\$45

Tender and Juicy Roasted Seasoned Prime Ribeye, Served with a Creamy Horseradish Sauce, Rich Au Jus, and Dijon Mustard.

Minimum of 50 guests, carver fee of \$300 2 hour time period per 100 guests



HOSTED BAR PACKAGES

Minimum of 50 guests. Unlimited beverage service. Priced per person. Price is by the hour.
Spendable for 11:00 hours per 50 guests.

SILVER

First Hour \$25
Second Hour \$20
Third Hour \$15
Fourth Hour 12
Fifth Hour \$12

VODKA
Tito's

RUM
Meyers' Platinum

GIN
Brokers Gin

TEQUILA
Jose Cuervo Especial
Jose Cuervo Traditional

WHISKY
Sazerac Rye

SCOTCH
Cutty Sark

BRANDY
Concierge Gold

BOURBON
Evan William

COGNAC
Courvoisier VS

WINE
House Chardonnay
House Cabernet Sauvignon

Opera Prima Brut

BEER
Domestic & Imported Beers

GOLD

First Hour \$30
Second Hour \$22
Third Hour \$18
Fourth Hour 15
Fifth Hour \$12

VODKA
Hangar 1

RUM
Flora De Cana

GIN
Tanqueray

TEQUILA
Centenario Silver
Centenario Reposado

WHISKY
Templeton Rye

SCOTCH
Johnnie Walker Black

BRANDY
Christian Brother

BOURBON
Old Forester

COGNAC
Remy Martin 1738

WINE
Line 39 Chardonnay
Line 39 Cabernet Sauvignon

Poema Brut

BEER
Domestic & Imported Beers

PLATINUM

First Hour \$35
Second Hour \$25
Third Hour \$20
Fourth Hour 15
Fifth Hour \$12

VODKA
Grey Goose

RUM
Brugal 1888

GIN
Bombay Sapphire

TEQUILA
Herradura Silver
Herradura Reposado

WHISKY
Jack Daniel's

SCOTCH
Glenfiddich 12

BRANDY
Korbel

BOURBON
Buffalo Trace

COGNAC
Hennessy VSOP

WINE
Bogle Chardonnay
Bogle Cabernet Sauvignon

Domaine Ste. Michelle Brut

BEER
Domestic & Imported Beers

DIAMOND

First Hour \$42
Second Hour \$30
Third Hour \$25
Fourth Hour \$20
Fifth Hour \$15

VODKA
Stoli Elit

RUM
Mount Gay X.O

GIN
Hendricks

TEQUILA
Patron Silver
Patron Reposado
Patron Anejo

WHISKY
Whistle's Pig 6 years

SCOTCH
Macallan 12

BRANDY
St. Remy V.S.O.P

BOURBON
Woodford Reserve

COGNAC
Hennessy VSOP

WINE
Hess Shirtail Chardonnay
Hess Shirtail Cabernet Sauvignon

Piper Sonoma Brut

BEER
Domestic & Imported Beers

BEVERAGE PACKAGES

Available for \$150/hour per 100 guests

BUILD YOUR OWN BLOODY MARY BAR

Enjoy Tito's vodka with an array of assorted toppings and your choice of smoked, spicy, or house-made bloody mary mix. Accompanied by kosher spears, cucumber, celery, green queen stuffed pimento olives, cherry tomatoes, applewood smoked bacon, pickled onions, carrot sticks, lemons, limes, ginger, red pepper flakes, horseradish, cholula, sriracha, and Worcestershire sauce.

| | |
|-----------------------|-----------------|
| first hour: | \$28 per person |
| each additional hour: | \$17 per person |

BEER, WINE & SOFT DRINK

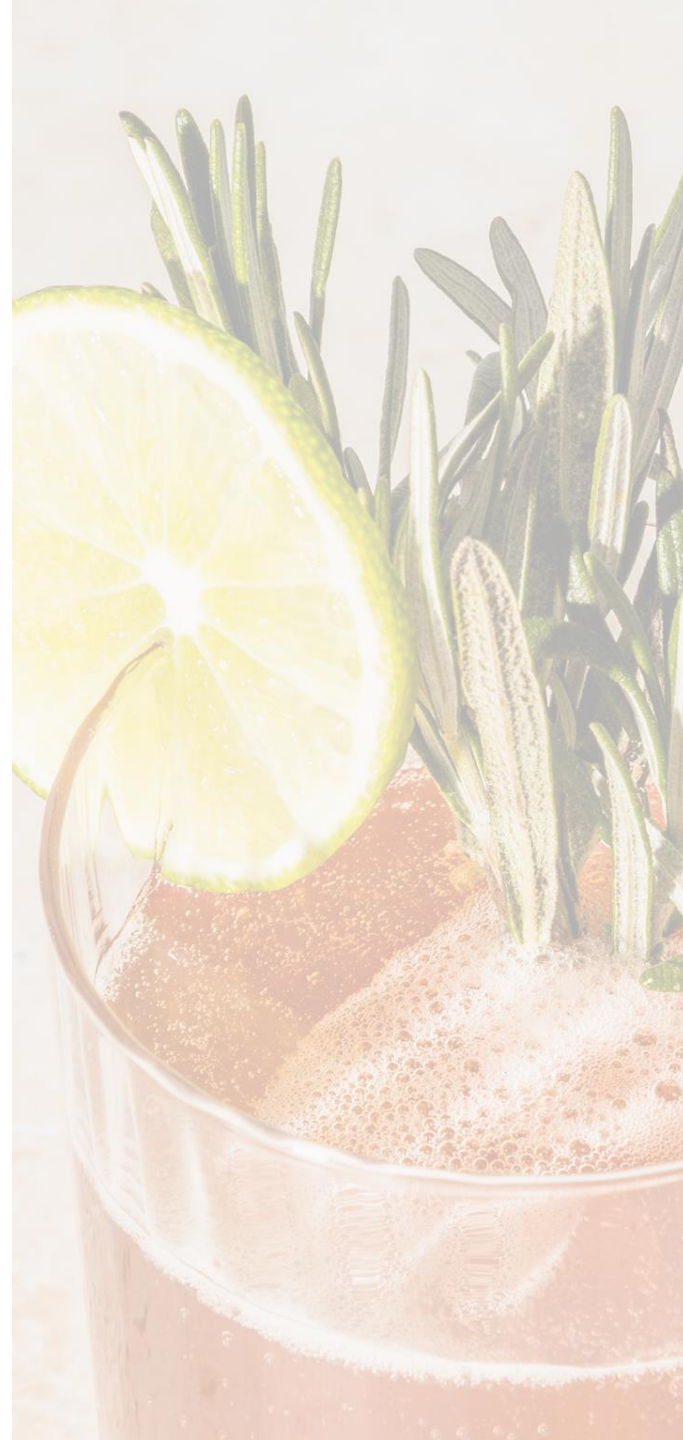
Enjoy unlimited consumption of domestic, imported beer, house wine, and assorted soft drinks

| | |
|-----------------------|-----------------|
| first hour: | \$20 per person |
| each additional hour: | \$12 per person |

CHAMPAGNE TOAST

Elevate your celebration with a delightful champagne toast, raising a glass to unforgettable moments

\$12 per person



CABERNET SAUVIGNON

BOGLE, CALIFORNIA \$40
A rich and full-bodied wine with ripe dark fruit flavors, smooth tannins, and hints of spice and oak

ST. FRANCIS, SONOMA COUNTY \$52
bold and full-bodied wine with ripe blackberry and cassis flavors, complemented by layers of spice, vanilla, and a touch of earthiness, and a lingering finish.

BLACK STALLION, NAPA VALLEY \$84
powerful and elegant wine, boasting luscious dark fruit flavors, velvety tannins, and hints of oak and spice.

SAUVIGNON BLANC

BOGLE, CALIFORNIA \$40
refreshing and vibrant wine, exhibiting zesty citrus and tropical fruit flavors, with a crisp acidity and a clean, lively finish.

SEAGLASS, SANTA BARBARA \$44
aromas of lemon, lime, grapefruit and fresh cut grass with a clean, crisp palate of gooseberry and tangerine

SHIRTAIL, MONTEREY \$46
delicious aromatics of yellow crenshaw melon and citrus are accented by intriguing savory elements of dried herbs and tarragon

MERLOT

BOGLE, CALIFORNIA \$40
smooth and approachable wine, displaying luscious red fruit flavors, gentle tannins, and a hint of toasty oak

ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY \$51
concentrated flavors of cherry, plum, blackberry and cassis along with loads of structure and a long finish

CHARDONNAY

BOGLE, CALIFORNIA \$40
rich and creamy wine, showcasing flavors of ripe apple, pear, and tropical fruit, with a hint of vanilla from oak aging and a smooth, lingering finish.

SHIRTAIL, MONTEREY \$46
refreshing flavors of vibrant ripe gala apple and lemon zest

BLACK STALLIONS \$60
luscious and well-balanced wine, offering rich flavors of ripe apple, citrus, and tropical fruit, with subtle notes of oak and a smooth, elegant finish.

PINOT NOIR

BOGLE, CALIFORNIA \$40
elegant and approachable wine with bright red fruit flavors, balanced acidity, and a silky-smooth finish.

ST FRANCIS, SONOMA COUNTY \$56
an expressive and fruit-forward wine, showcasing delicate red berry flavors, subtle earthy notes, and a smooth, lingering finish.

BLACK STALLION, NAPA VALLEY \$72
an elegant and well-balanced wine, showcasing vibrant red fruit flavors, subtle earthy undertones, and a velvety-smooth texture.

SPARKLING

GRAND IMPERIAL, FRANCE \$48
green apples, lemon and supple toasted oak

ONE HOPE, CALIFORNIA \$50
aromas of fresh green apple and nectarine with a hint of fresh baked bread
*** Every bottle funds Healthy Meals to help end hunger. ***

ANNA CODORNIU ROSE, SPAIN \$46
delicate cherry color with strawberry tones

PIPER SONOMA, CALIFORNIA \$60
crisp and bright, opening with light yeast character, berry-apple fruit and faint vanilla

BAR BEVERAGE - A LA CARTE

Domestic / for \$150/ hour per 100 guests

HOSTED BAR

| | |
|-------------------------|------|
| Silver Brand | \$13 |
| Gold Brand | \$15 |
| Platinum Brand | \$17 |
| Diamond Brand | \$21 |
| Domestic Beer | \$9 |
| Premium Beer | \$10 |
| House Wine, Glass | \$12 |
| Premium Wine, Glass | \$15 |
| Cordials / After dinner | \$14 |
| Soft Drinks / Juices | \$7 |

CASH BAR

| | |
|-------------------------|------|
| Silver Brand | \$14 |
| Gold Brand | \$16 |
| Platinum Brand | \$18 |
| Diamond Brand | \$22 |
| Domestic Beer | \$10 |
| Premium Beer | \$11 |
| House Wine, Glass | \$13 |
| Premium Wine, Glass | \$16 |
| Cordials / After dinner | \$14 |
| Soft Drinks / Juices | \$7 |

by-the-bottle...

TEQUILA

| | |
|----------------------|-------|
| Casamigos, Silver | \$165 |
| Centenario, Silver | \$140 |
| Centenario, Reposado | \$140 |
| Patron, Silver | \$195 |
| Patron, Reposado | \$215 |
| Herradura, Reposado | \$195 |
| Don Julio, Anejo | \$310 |

VODKA

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|------------|-------|
| Tito's | \$95 |
| Hangar 1 | \$145 |
| Grey Goose | \$235 |
| Belvedere | \$215 |
| Stoli Elit | \$425 |

WHISKEY & SCOTCH

| | |
|----------------------|--------|
| Cutty Sark | \$95 |
| Johnnie Walker Black | \$105 |
| Glenfiddich 12 | \$175 |
| Macallan 12 | \$295 |
| Glenlivet 14 | \$215 |
| Whistle Pig 10 | \$375 |
| Macallan 18 | \$2100 |

COGNAC

| | |
|---------------------|--------|
| Courvoisier, VS | \$135 |
| Remy Martin, 1738 | \$265 |
| Hennessy, VSOP | \$235 |
| Martel, Cordon Bleu | \$750 |
| Hennessy, XO | \$1100 |

PROJECTION SCREEN PACKAGES

EXECUTIVE BOARDROOM PACKAGE (Up to 12 guests)

Room Rental
50 Inch Built in TV
HDMI Cables
Extension cord and power strip
Basic Wireless Internet
\$1,600 PER DAY

BASIC MEETING PROJECTOR PACKAGE

LCD projector (3000 lumen)
6', 7', or 8' projection screen
Projection cart cable
Extension cord and power strip
\$695 PER DAY

BASIC SCREEN SUPPORT PACKAGE

6', 7', or 8' projection screen
Projection cart cable
Extension cord & power strip
\$219 PER DAY

ROLLING TV PACKAGE

65 inch 4K TV screen
HDMI Cables
Extension cord & power strip
\$725 PER DAY

ALMADEN BALLROOM PROJECTOR PACKAGE

LCD projector (5000 lumen) 9' X 12' built-in, drop down projection screen HDMI cables
Extension cord & power strip
\$1495 PER DAY

AUDIO PACKAGES

SMALL BOSE AUDIO PACKAGE

(1) Bose L1 Pro Speaker
4 Channel Mixer
Laptop Audio
\$350 PER DAY

MEDIUM BOSE AUDIO PACKAGE

2 Bose L1 Pro Speakers
4 Channel Mixer
Laptop Audio
\$500 PER DAY

BASIC MICROPHONE PACKAGE

(1) Bose L1 Pro Speaker
4 Channel Mixer
Laptop Audio
(1) Wireless Handheld or Lavalier Microphone
\$495 PER DAY

PREMIUM MICROPHONE PACKAGE

2 Bose L1 Pro Speakers
12 Channel Mixer
Laptop Audio
(4) Wireless Handheld or Lavalier Microphones
\$1295 PER DAY

THE MEETING OWL

360 Camera, Mic, Speaker
\$250 PER DAY

AUDIO ADDITIONS

AUDIO:

- Large Meeting Room Bose L1 Pro Speakers: \$300 per day
- Small Meeting Room Bose L1 Pro Speakers: \$200 per day
- Wireless microphone (handheld or lavalier): \$195 per day
- Podium microphone (wired): \$100 per day
- Gooseneck Microphone (wired): \$125 per day
- 4-channel mixer: \$85 per day
- 12-channel mixer: \$160 per day
- Laptop Audio : \$125 per day
- Polycom speaker phone: \$325 per day
- HDMI 4 Channel Switch: \$250 per day
- HDMI 4 Port Splitter: \$200 per day

Custom sound systems: priced to your specific event needs, please work directly with Event Manager

VISUAL:

- LCD projector—3000 lumen: \$395
- LCD projector—5000 lumen: \$495
- LCD projector – 4K High Definition: \$695
- 10' rolling screen: \$495
- 9' x 12' screen with dress kit: \$750
- 7.5' x 10' screen with dress kit: \$650
- 42 inch LCD Monitor: \$200

ACCESSORIES & SERVICE

- Power Package: \$30 per day
- Wireless Laser Pointer/Clicker: \$75 per day
- Wireless Mouse: \$25 per day
- Whiteboard Package: \$75 per day
- Flipchart package (standard): \$75 per day
- Flipchart package (Post-It pads): \$100 per day
- Display easels: \$15 per day

STAGING

RISERS

- Small (2) 4' by 6' Pieces, 8'x12' or 6'x16' - \$250
- Medium (3) 4' by 6' Pieces, 8'x18' or 6'x24' - \$350
- Large (4) 4' by 6' Pieces, 8'x24' or 6'x32" - \$450

Dance Floor

- Small 15' by 15' - \$350
- Medium 21' by 21' - \$500
- Large 27' by 27' - \$750
- Each additional piece are 3' by 3', \$10 per piece

PIPE AND DRAPE

- Black Drapes, 10' by 15' - \$250 per panel

UP-LIGHTS

- (8) Up-Light Package: \$800/day

TECHNICIAN LABOR

Technician To Setup/Strike

\$125/hour

On Site Technician To Operate

\$125/hour (Minimum 4 Hours)

MEETING ROOM WIFI

Basic WIFI Connection

(up to 5Mbps for 25 Users)
\$250/day

Enhanced WIFI Connection

(up to 15Mbps for 25 Users)
\$400/day

Hardwire Connection

\$495/day per connection

Additional WIFI Enhancements, Internet Drops, SSID, available upon request, prices varies

GENERAL INFORMATION

Printed menus are only guidelines. Our event and sales staff will be happy to prepare customized proposals to meet your specific needs. All prices are subject to change. Confirmation of menu prices will be made by your event manager. Guarantees for events must be made three business days prior to event date or the expected number will be used. This number will be your guarantee not subject to reduction. We will set and prepare 3% over the guarantee for groups of 100 guests or more. For groups under 100 guests, we will set and prepare 5% over the guaranteed number.

PAYMENT

All events must be paid in full at least five (5) business days prior to the event. Additional credit or payment must be established in advance for on consumption event phases (bars, etc.)

SERVICE CHARGE AND SALES TAX

Current taxable service charge of 25% and appropriate state sales tax, currently 9.375%, will be added to all food, beverage, room rental, and audio visual equipment.

ROOM TURN LABOR FEE

Groups that require any function room turns or resets on the same day will be subject to a \$500.00 fee. Multiple turns incurs a change fee for each occurrence.

FOOD AND BEVERAGE

All food and beverage must be provided by the Hilton San Jose. We are not an allergen or gluten free environment, and products containing gluten are prepared in our kitchen. Please be advised the possibility exists for food items to come into contact with other food products in shared preparation areas. Please inform your Event Manager and/or Server of your dietary concerns.

ENGINEERING

Electrical needs exceeding existing 120 volt / 20 amp wall plug service must be arranged in advance and are subject to an additional charge. Fire safety guidelines prohibit the use of open flames.

SECURITY

Security officers may be required for certain events at the discretion of the hotel and customers expense. Only hotel approved security companies or officers carrying a minimum of \$2,000,000 in liability insurance may be utilized.

The use of smoke/fog machines is strictly prohibited in any indoor area of the hotel as they interfere with the fire life safety systems. Should your entertainment, program, band, or disc jockey utilize a smoke or fog machine (without the prior consent of the Hilton San Jose Security & Engineering Department) which results in the dispatch of the San Jose Fire Department to our location, the charges for the dispatch and false alarm will be passed on to your entity.

DECORATIONS

You are able to make your own arrangements for floral centerpieces, special props, equipment, etc. All props and decorations must meet with the regulations set forth by the San Jose Fire Department. All candles and candleholders must be enclosed by glass.

SMOKING ORDINANCE

Pursuant to the San Jose City Ordinance, smoking is not allowed inside the hotel. Designated smoking areas are located outside of the hotel.