

BREAKFAST/BRUNCH & LUNCH

DAWN'S EARLY LIGHT \$16.00

Fresh Tropical & Domestic Fruits with Seasonal Berries,
Honey Lime Yogurt, Whipped Cream and Brown Sugar
Assorted Freshly Baked Danish, Croissants,
Muffins, Sweet Creamery Butter with Fruit Condiments
Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Coffee, assorted Teas

Add...

Norwegian Platter featuring Smoked Salmon and Trout Filets with Whipped Cream Cheese,
House-made Crackers, Diced Red Onion, Capers, and Lemon

Additional \$10.00 per person

GOLDEN GATE SUNRISE \$25.00

Fresh Fruit Medley with Cinnamon Yogurt
Freshly Baked Breads, Pastries, and Croissants with Sweet Creamery Butter
Potato 'Hash', with Onions and Sweet Bell Peppers
Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Coffee, assorted Teas and Hot Cocoa

AND One of the following:

Mushroom and Cheddar Cheese Omelet with Bruce Aidells' Chicken & Apple Sausage

or

Croissants filled with Shaved Smoked Ham, Jack Cheese and Scrambled Eggs

or

Fresh Salmon Cakes with Red Pepper Hollandaise

Brunch #1 \$35.00

Fresh Tropical & Domestic Fruits with Seasonal Berries,
Honey Lime Yogurt, Whipped Cream and Brown Sugar
Assorted Freshly Baked Danish, Croissants,
Rolls and Sweet Creamery Butter
Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Coffee, assorted Teas and Hot Cocoa
Garden Salad with Avocado and Dungeness Crab Meat
Poached Eggs on English Muffins with Smoked Salmon
Roasted Potatoes with Red Peppers and Forest Mushrooms

AND One of the following:

Baked Glazed Virginia Ham with Dijon Mustard Cream

or

Hickory Smoked Sausage and Crispy Bacon

HERB PANINI SANDWICHES \$17.00

(price per guest)

(Displayed on platters and cut into triangles)

Roast Beef, Red Onion and Blue Cheese Aioli

Grilled Eggplant, Mozzarella, Tomato and Arugula

Grilled Chicken, Basil Pesto and Roasted Peppers

Oven Roasted Turkey Breast, Sweet Mustard and Red Leaf Lettuce

Salmon Salad, Sliced Roma Tomato and Watercress

SIGNATURE LUNCH

(Served)

Please pre-select soup or salad:

Mixed Baby Sonoma Greens

Toasted Garlic Croutons, Cracked Pepper, Balsamic Vinaigrette

or

Seafood Bisque

Lime Crème Fraiche

Please select one of the following:

Grilled Chicken Breast

with Fresh Rosemary and Lemon

\$26.00++

or

Broiled Filet of Pacific Salmon

with Citrus Beurre Blanc

\$29.00++

or

Char-Grilled Filet Mignon

with Cabernet Reduction and Button Mushrooms

\$35.00++

(includes Roasted Garlic Potatoes and Seasonal Garden Vegetables)

Freshly Baked Bread with Sweet Butter

Fresh Apple Tart with Cranberry Coulis

Freshly Brewed Coffee, Decaffeinated & Assorted Teas

BUFFETS

(Buffets are available for groups of over 40)

THE DAILY DELI \$31.50

(All prices are per person)

Nacho Casserole to include Ground Beef, Refried Beans, Chiles, Jack Cheese, Green Onions, Olives, Fresh Tomato, Guacamole, with Sour Cream and Tortilla Chips

Deli Cold Cuts to include: Roast Beef, Smoked Turkey, Ham and Sliced Grilled Chicken. Also includes Swiss and Cheddar Cheeses, Tomatoes, Onions, Lettuce, Dijon Mustard, Citrus Aioli, Olives, and Pickles served with Sliced Artisan Bread and Rolls

Mixed Greens Salad
with Sliced Carrots, Chopped Tomatoes, Sweet Peppers, Herb Vinaigrette and Ranch Dressing

Rolando's Curried Red Potato Salad and Cole Slaw & Raisins,
Walnuts and Apple Cider Vinaigrette

Selection of Lemon Bars, Brownies and Biscotti*

BALLPARK SPECIAL \$35.50

Assorted Whole Fresh Fruit Selection

Sliced, Grilled Chicken Breast served with Caramelized Sweet Onion Confit, Lettuce, and Sliced Tomato on Focaccia Bread

Soba Noodle Salad, Buckwheat Noodles, with Julienne Red and Green Peppers, Carrots, Sprouts, and Cucumber with a Spicy Thai Peanut Sauce

Grilled Marinated Beef Skewers with Indonesian Soy Sauce, Ginger, Garlic and Red Pepper Paste

Sliced Beefsteak or Heirloom Tomatoes (seasonal)
with Fresh Mozzarella, Assorted Olives, with Extra Virgin Olive Oil Pesto

Freshly Baked Cookies
to include White Chocolate Macadamia, Chocolate Chip, and Oatmeal Raisin*

Seasons Best \$38.50

Sonoma Greens Garden Salad with Sweet 100 Tomatoes,
Fresh Croutons, Herb Vinaigrette

Freshly Baked Artisan Bread & Sweet Butter

Penne Pasta with Caramelized Onions and Roasted Sun-dried Tomato Cream
Baked Citrus Mahi Mahi

Herb Roasted Chicken Breast, Brandied Pan Jus
Display of Seasonal Vegetables
Jasmine Rice

Desert Sampler to include; Filocups with Fresh Berries, Macaroons & Mini Cookies

ADD Roasted Sirloin & Carver \$41.50

TROPICAL DELIGHT \$43.50

Jicama Orange Salad served with Lemon Mustard & Cashew Dressing
Spinach Mandarin Salad with Shaved Coconut & Avocado Lime Dressing

Roasted Breast of Jerk Chicken
Blackened Caribbean Snapper served with Red Chutney Sauce
Beans with Ham and Cumin
Coconut Rice with Tomato and Spicy Pepper Flakes

An Assortment of Fresh Breads & Rolls with Sweet Creamery Butter

Chocolate Dipped Macaroons with Candied Oranges
Exotic Fruit Salad Platter including Tropical Fruits Mango, Sweet Pineapple, Papaya, Bananas, Melon & Passion Fruit with Freshly Squeezed Lime Juice

*All Buffets Include

Freshly Brewed Colombian Coffee Decaffeinated Coffee
Assorted Selection of International and Herbal Teas



Yacht Charters & Events

BUFFETS

(Buffets are available for groups of over 40)

PLATINUM BUFFET \$43.50

(All prices are per person)

Napa Field Greens Salad with Herbed Goat Cheese, Ripe Raspberries, English Cucumbers and Toasted Sourdough Croutons Tossed in a Walnut Vinaigrette

Tortellini Quattro Formaggio with Spinach and Toasted Pine Nuts in a Light Asiago Cream sauce

Grilled Pacific Salmon Filet with a Beurre Blanc Glaze
Roasted Chicken Breast with Pancetta, Pearl Onions, & Marsala Pan Jus

Colorful Steamed Seasonal Vegetables
Herb Roasted Yukon Gold Potatoes with Garlic Essence
Freshly Baked Rolls and Sweet Butter

Display of Seasonal Sliced Fruit and Berries with Honey Yogurt Sauce
Chocolate Caramel Crunch Cake, Chocolate Layered with Praline Crisp,
Chocolate Ganache and Caramel Custard
Flavored Cheesecake Lollipops, A Real Indulgence!

ADD Roasted Prime Sirloin & Carver \$47.50

The Chef's Choice \$48.50

Classic Caesar Salad with Freshly Toasted Croutons, Parmesan Cheese, Rosemary, Olive, and Sourdough Rolls with Sweet Butter

Orzo Pilaf with Mushrooms, Leeks, Sun-Dried Tomatoes, Balsamic Vinegar
Roasted Breast of Chicken, Marsala Wine and Fresh Mushrooms
Pan Seared Mahi Mahi with Chive Butter

Sautéed Medley of Seasonal Vegetables
Herbed Yukon Gold Potatoes and Cipponlini Onions

The Dessert Sampler to include: individual Truffles, Filo Cups with Assorted Fresh Berries, Miniature Pastry Tarts, Macaroons, and Assorted Mini Cookies.

ADD Roasted Top Sirloin & Carver \$51.50

WINE COUNTRY STATIONS \$59.00

From the Valley Garden

Sweet Corn Three Bean Salad
with Red Onions, Cilantro, Citrus Vinaigrette

Classic Caesar Salad
with Freshly Toasted Croutons, Black Pepper and Reggiano Parmesan Cheese

Sliced Tomatoes with Mozzarella Cheese
Fresh Basil, Balsamic Vinaigrette Ground Black Pepper

Hot Off the Grill

Grilled Lemon and Olive Oil Marinated Vegetables to include Zucchini, Yellow Squash, Mushrooms, Green & Red Peppers, Carrots, and Eggplant.

Salmon Steaks with a Curried Aioli

Marinated Beef Tip Kebobs with Coriander Black Bean Sauce

An Assortment of Gourmet Sausages Fennel, Cajun, Sun-Dried Tomato and Artichoke, Chicken with Apple

St Helena Marketplace

Handcrafted Imported and California Five Cheese Selection Garnished with Dried Fruits Flat Breads, Toasts, and Grissini, Stone Ground and Honey Mustards

Antipasti Platter
Pepperoncini, Italian Dry Salami, Marinated Artichoke Hearts, Tender Asparagus, Roasted Garlic, Cherry Capers & Olives served with Grissini, Breads, and Toast Points
Selection of Condiments

Yountville Desserts

Display of Individual Tarts, Filled with Fresh Fruits and Berries
Cream Puffs, Mini Cheesecakes, & Truffles*

*All Buffets include
Freshly Brewed Colombian Coffee Decaffeinated Coffee
Assorted Selection of International & Herbal Teas

HORS D'OEUVRES

(Packages)
(prices are per person)

The Party

Displayed at boarding:
Cruitées Display

Creamy Sesame & Ginger Dip with Fresh Garden Vegetables to include:
Daikon Radish, Bell Peppers, Carrots, Cucumber and Broccoli, with a Mixed Olive Selection.

Mediterranean Spreads
Hummus, Tabouli and Baba Ghanoush with Stuffed Grape Leaves, Olives, Celery and Baby Carrots
Accompanied by Pita Chips.

Steward Passed:
Herb Focaccia Triangles with Caramelized Citrus Onions, Goat Cheese & Asparagus

Rosemary Scented Pork Loin on Garlic Toast with Honey Mustard

Pier 9 Seafood Bisque with Tarragon Pastry Twist or Grilled Polenta Cones, topped with Sautéed Wild
Mushrooms and Shaved Parmesan and Reggiano

Pre-dining (6 pieces per person) \$ 21.00
Cocktail (10 Pieces per person) \$ 26.00

Reception #1

Displayed at boarding:
Hand Crafted Imported and Domestic Cheeses Displayed with Fresh Fruits, Spiced Nuts, Sliced
Baguettes & Crackers

Mediterranean Platter
Hummus, Baba Ghanoush & Pita Triangles, with Kalamata Olives, Feta Cheese and Marinated Tomato

Steward Passed:
Grilled Chicken Satay Drizzled with Coconut Peanut Sauce

Crostini with Sun Dried Tomatoes, Roasted Garlic & Eggplant, and Goat Cheese

Roasted Pepper Beef Vol Au Vents, filled with Caramelized Onions, Shallots and Blue Cheese

Mediterranean Figs Stuffed with Gorgonzola & Prosciutto with a Balsamic Reduction

Pre-dining (6 pieces per person) \$ 24.00
Cocktail (10 Pieces per person) \$28.00

WINE COUNTRY SAMPLER

Displayed at boarding:

European Triple Cream Baked Brie Marbled with Pesto en Croute with Seasonal Fruit, Pine Nuts, Toast
Points and Crackers

Antipasto Platter with Imported Prosciutto, Italian Dry Salami, Assorted Marinated Olives, Pepperoncini,
Marinated Calamari Salad, Mozzarella Balls, Roasted Peppers, Artichoke Hearts, Toast Points

Steward Passed:
Grilled Lamp Chops with Minted Relish

Salmon Dill Quesadillas with Salmon Caviar

Chinese Chicken Salad, served in Endive spoons

Pizzette with Fresh Herb Pesto, Walnuts & Gruyere Cheese

Pre-dining (6 pieces per person) \$29.00
Cocktail (10 pieces per person) \$ 39.00

Reception #2

Displayed at Boarding:

Ceviche of Baby Shrimp and Calamari
Lime, Sweet Onions, Celery, Cilantro, and Peppers in a Shot Glass
Or

Smoked Salmon Mousse
Served with Capers, Red Onions, Chopped Parsley, Egg Whites, Carr's Wafers and Lavosh

&
Antipasto Platter with Imported Prosciutto, Salami, Assorted Marinated Olives, Pepperoncini, Marinated
Calamari Salad, Imported Cheeses & House Made Crackers

Steward Passed:
Grilled Rare Flank Steak on Brioche with Horseradish Crème Fraiche

Coconut Prawns with Fiery Mango Dipping Sauce

Polenta Rounds Crowned with Asparagus & Shaved Reggiano Parmesan; Roasted Portobello
Mushrooms & Goat Cheese

Teriyaki Chicken Skewers with Toasted Sesame Seeds

Pre-dining (6 pieces per person) \$ 29.00
Cocktail (10 Pieces per person) \$ 39.00

HORS D'OEUVRES

(Reception Displays)

(prices are per person)

Lavosh Flat Crackers

With a Trio of Grilled Eggplant, Roasted Pepper Relish, and Olive & Mushroom Tmpenade

Imported & Hand Crafted Domestic Cheeses

Port Salut, Stilton Cheddar, Triple Cream Brie, Smoked Gouda, Cambozola and Bouchon Goat Cheeses, with Seasonal Fruits, Spiced Nuts, Sliced Baguettes & Crackers

European Triple Crème Brie Marbled with Pesto

Baked en Croute and Served with Seasonal Fruits, Toast and Crackers

Crudités Display

Creamy Sesame and Ginger Dip
Fresh Garden Vegetables to include: Daikon Radish, Bell Peppers, Carrots, Cucumber and Broccoli, with a Mixed Olive Selection.

Lo Mein Sesame Noodles

Carrots, Red Bell Peppers, Bean Sprouts, Green Onions and Ground Peanuts, tossed in Thai Peanut Sauce. Served in Small Authentic Chinese Take-out Boxes with Chop Sticks

Antipasti Platter

Fresh Mozzarella, Roma Tomatoes and Fresh Basil with Extra Virgin Olive Oil, Pepperoncini, Italian Dry Salami, Marinated Artichoke Hearts, Grilled Eggplant, Marinated Olives served with Grissini, Breads, and Toast Points

Chinese Chicken Salad

Marinated Chicken, Julienne Vegetables, Napa Cabbage
Mixed Sprouts in a Sesame-Miso Vinaigrette with Crispy Noodles
(minimum of 100 guests)

Mediterranean Spreads

Hummus, Tabouli and Baba Ghanoush with Stuffed Grape Leaves, Olives, Celery and Baby Carrots Accompanied by Pita Chips

\$6.00

\$9.00

\$7.00

\$8.00

\$8.00

\$9.00

\$9.00

\$8.00

South of the Border

Summer Tomato Gazpacho in a clear glass Topped with Basil Croutons
Fresh Guacamole, Chicken Mole with Mexican Rice
House-Made Salsas and Colorful Assortment of Tortilla Chips

Traditional Spanish Paella

with Fresh Seafood, Roast Chicken and Spicy Sausage., Seasoned with Imported Saffron served with Napa Olives and Herb Breads
(6 oz. portion)

Ceviche of Baby Shrimp and Calamari

with Lime, Sweet Onions, Celery, Cilantro and Peppers in a Shot Glass

Tapas Ideas from Spain

Roasted Mussels with Toasted Almonds and Roasted Garlic,
Spanish Style Potatoes served with Spicy Dipping Sauce. House-made
Meatballs with a Tomato and Oregano Sauce.
Mushroom Empanadas.
All served Tapas Style on Pita Bread
(2 pieces of each)

Asian Carving *(Requires Chef)**

Seared Ahi Tuna Loin with Wasabi Crème Fraiche,
Ginger-Soy Marinated Beef Sirloin Wasabi
Mashed Potatoes, Served in an Oversized Martini Glass

Pasta Italia

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
Crispy Baguette Slices Topped with Chopped Tomatoes, Garlic and Basil and
Drizzled with Extra Virgin Olive Oil.
(6oz. portions)
Seafood Ravioli in Basil Cream Sauce Mushroom Tortellini with Toasted
Pecans in a Sage Butter Sauce,

Sushi Selection (6-8 pieces per person)

Selection to include: Japanese Nigiri and Maki Style Sushi, Hamachi
(yellowtail), Unagi (Grilled Eel), Ebi (Shrimp), Maguro (Tuna), Salmon (Sake)
and California Roll (Crab & Avocado), Served with Pickled Ginger, Wasabi
(Horseradish) and Soy Sauce.

\$12.00

\$15.50

\$4.25

\$15.50

\$16.50

\$21.50

\$22.00

**Inquire as to Chef Labor Charge*

HORS D'OEUVRES

(Steward Passed)
(prices are per piece)

Seafood

Scallops Wrapped with Hobbs Farm Bacon with Spicy Peach Dipping Sauce	\$3.00
Dungeness Crab and Celery Salad served on Endive Topped with Citrus Aioli	\$3.25
Pier9 Seafood Bisque with Tarragon Pastry Twist served in Demitasse Cups	\$3.25
Jumbo Prawns Marinated with Rosemary, Lemon and Garlic	\$3.50
Seared Ahi Tuna and Green Onions on Cucumber Disks with Wasabi Cream	\$3.50
Chilled Jumbo Gulf Shrimp with Housemade Spicy Cocktail Sauce	\$4.75
Dungeness Crab Quesadillas with Roasted Sage and Lemon Thyme Cream	\$3.75
Seared Salmon Kabobs with Curried Aioli	\$3.50
New Potato Rondelles with Wasabi Crème Fraiche and Tobiko Caviar	\$4.25
Grilled Sea Scallops with Habañero Fruit Salsa	\$4.75
Silver Dollar Crab Cakes with Sherry Cayenne Aioli	\$3.50
Chilled Green Lip Mussels served on the Shell with Cilantro Salsa	\$3.50
Ceviche Shots Seasonal Seafood Marinated in Fresh Lime Juice, with Cilantro, Bermuda Onion, Diced Tomato and Cucumber served in Shot Glasses	\$3.50
Salmon Dill Quesadilla with Salmon Caviar	\$3.75
Pizzette with Fresh Basil Pesto, Mozzarella Cheese and Roasted Garlic	\$3.50
Firecracker 'Buffalo' Shrimp with Maytag Blue Cheese Dip	\$3.75
Oysters Rockefeller with Fresh Spinach, Pernod & Béarnaise Sauce	\$3.75
Seared Ahi Tuna Tartlettes with Wasabi Crème Fraiche	\$3.75
Diced Sashimi Ahi Tuna and Green Onions in Cucumber Cups with Wasabi	\$4.00
Seared Scallops Wrapped in Prosciutto	\$3.75
Smoked Trout on Sliced Jicama Topped with Horseradish Cream and Garnished with Radish Rings	\$3.00

Smoked Salmon on Artisan Bread Topped with Lemon Crème and Chives	\$3.25
Coconut Prawns with Fiery Mango Salsa	\$3.50
Seared Ahi on Sesame Wonton Topped with Tobiko and Marinated Cucumbers	\$3.50
Smoked Salmon Mousse on English Cucumber with Pickled Shallots	\$3.25
Mini Crab Cakes with Smoked Paprika Rouille Style Sauce	\$3.25
Spoon Hors d'Ouevers; Ahi tuna Tartare with Avacado and Tobiku	\$3.50
Sauted Shrimp on a Mango Salsa	\$3.75
Dungeness Crab Salad with Bell pepper Tarragon	\$3.75

Meats

Yankee Pot Roast in Potato Cups topped with Roasted Garlic Puree	\$3.00
Italian Fig Stuffed with Gorgonzola and Prosciutto (Seasonal) with Balsamic Reduction	\$3.25
Grilled Lamb Chop with Minted Relish	\$5.25
Asparagus Spears Wrapped with Prosciutto and Boursin Cheese	\$3.25
Crispy Gingered Pork Spareribs	\$3.25
Seared Beef Tenderloin atop a Spicy Crostini with Blue Cheese Aioli and Cherry Tomato	\$3.75
Mediterranean Lamb Skewers Glazed with Pomegranate Molasses	\$4.75
Grilled Rare Flank Steak on Brioche with Horseradish Crème Fraiche	\$4.25
Rosemary Scented Pork Loin on Garlic Toast with Honey Mustard	\$2.75
Top Sirloin Wrapped with Spinach-Ricotta Puree and Roasted Red Peppers	\$3.50
Thai Beef Satay Marinated and served on a Skewer with a Spicy Peanut Sauce	\$3.00
Peruvian Chips; Yam and lime Marinated Chicken on Taro chips	\$2.75

HORS D'OEUVRES

(Steward Passed)
(prices are per piece)

Poultry

Grilled Chicken with Thai Coconut Peanut Sauce served in a Wonton Cup	\$3.25
Tandoori Style Chicken on Crispy Chip Drizzled with Curry Aioli	\$3.25
Teriyaki Chicken Skewer with Toasted Sesame Seeds	\$3.25
Pate & Truffle en Croute Garnished with Black Olives	\$4.25
Roasted Duck in Phyllo Cups with Hoisin Sauce, Spring Onions, and Toasted Sesame Seeds, finished with a Mandarin Orange Slice	\$3.25
Chinese Chicken Salad served in Endive Spoons	\$3.25
Pizzette with Smoked Chicken, Sun-Dried Tomatoes and Gorgonzola Cheese	\$3.75
Grilled Chicken Satay Drizzled with Thai Coconut Peanut Sauce	\$3.25

Vegetarian

Stuffed Mushrooms Roasted Eggplant and Spinach, with Crumbled Feta Cheese	\$2.75
Roasted Vegetable Quesadilla Topped with Chipotle Cream	\$3.25
Polenta Rounds Crowned with Asparagus and Shaved Reggiano Parmesan; or Roasted Portobello Mushrooms and Goat Cheese	\$3.25
Caramelized Onion Tartlet with Toasted Walnuts and Blue Cheese	\$3.25
Tea Sandwiches Goat Cheese, Cucumber and Pickled Red Onion on your choice of Breads	\$3.25
Spiced Corncakes with Avocado-Lime Salsa	\$3.25

Mushroom Caps with Black Diamond Blue Cheese	\$3.50
Potatoes con Aioli Y Queso Classic Tapas Presentation	\$3.75
Cambozola Cheese Mousse on Belgium Endive topped with Toasted Pine nuts	\$3.00
Herb Focaccia Triangles with Shitake Mushrooms, Arugula and Yellow Squash <i>or</i> with Caramelized Citrus Onions, Goat Cheese and Asparagus	\$3.00
Gazpacho Shooters with Dill Crouton Spears our wonderful Spanish Cold Soup with a Blended combination of Vegetable, Garlic, Bread and Olive Oil	\$3.25
Fig Stuffed with Cheese (Seasonal) and a Balsamic Reduction	\$3.25
Pizzette with Fresh Herb Pesto, Walnuts and Gruyere Cheese Other Options: Baby Clam & Fresh Garlic; Smoked Chicken & Sun-dried Tomato; Hoisin, Scallion & Roast Duck	\$4.25
Spinach Lavash with Arugula, Tomato, Sweet Onion, and Dill Havarti	\$3.75
Crostini with Sun-dried Tomatoes, Roasted Garlic & Eggplant <i>or</i> with Garlic, Baked Goat Cheese and Fresh Tomatoes <i>or</i> with Artichoke Hearts & Spicy TAMPENADE	\$4.25
Pissaladiere French Puff Pastry Squares with choice of topping: Wild Mushrooms, Pancetta, Shallots, and Goat Cheese; <i>or</i> Sliced Potatoes, Sautéed Leeks, Thyme and Gruyere Cheese; <i>or</i> Smoked Chicken, Green Onions and Cashews	\$3.00
Marinated Mushrooms served on Crispy Baguette Slices brushed with Garlic and Olive Oil	
Chile Verde in Cornmeal Cups Topped with Queso Fresco	\$2.50
Bruschetta crispy Baguette Slices Crowned with Chopped Tomatoes, Garlic and Basil Drizzled with Extra Virgin Olive Oil	\$2.50
Creamy Corn Bisque with Basil Oil and Diced Red Bell Pepper served in Demitasse cups	\$2.75
	\$3.00

PRIX FIXE

(served)

CALIFORNIA FRESH \$38.00

Napa Greens and Baby Spinach
with Crumbled Blue Cheese, Sourdough Croutons and Balsamic Vinaigrette

Pre-select choice of:

Herb Roasted Breast of Chicken, Thyme, Rosemary, Garlic and Olive Oil
or
Marinated Grilled Sliced Flank Steak with Caramelized Sweet Red Onions,
Pinot Noir Reduction

Season Fresh Vegetables and Yukon Gold Potatoes

Artisan Baked Breads & Sweet Butter

House-Made Tiramisu, Mascarpone Cream Cheese
with Marsala Cinnamon Espresso Soaked Lady Fingers*

Signature DeLUXE \$42.00

Mixed Baby Field Greens
Del Cabo Tomatoes, Toasted Almonds, Parmesan Toast
with Citrus & Fresh Herb Vinaigrette

Pre-select choice of:

Poached Filet of Salmon with a Roasted Fennel Beurre Blanc
or
Grilled Filet Mignon with Roasted Portobello Mushroom Compote
and Nebbiolo Glaze

(As a duo, add \$4.75 per guest)

Butter Whipped Yukon Gold Potatoes
Sautéed Vegetables
Artisaon Baked Breads and Sweet Creamery Butter

Tuxedo Truffle Mousse, White Chocolate Mousse Floating between three layers of
Marbled White and Dark Chocolate Mousse, Topped with Chocolate Shavings &
Served with Fresh Berries*

SIGNATURE CLASSIC \$44.00

Trio Tasting Plate
Votive Glass Gazpacho. Grilled Shrimp on Saffron Aoli
And a Fennel Prosciutto Salad with a Bread Stick

Pre-select choice of

Grilled Filet of Salmon with a Balsamic Glaze
or
Grilled New York Strip Lavished with Tomatoes and Olives

California Seasonal Vegetables and Roasted Rosemary Red Potatoes
Freshly Baked Bread & Sweet Creamery Butter

Mont Blanc Meringue with Chestnut Puree and Whipped Cream

CULINARY DELIGHTS \$53.00

Roasted Vegetable Napoleon, Portobello Mushroom, Eggplant, Red Peppers,
Spinach and Yellow Onions Seasoned with Herb Olive Oil and Sea Salt, layered
with Mozzarella Cheese.

Intermezzo - Seasonal Sorbet

Pre Select choice of:

Tenderloin of Beef with Horseradish Cream
or
Grilled Halibut with Red Bell Pepper and Olive Relish

(As a duo, add \$4.75 per guest)

Seasonal Vegetables & Roasted Rosemary Red Potatoes
Freshly Baked Breads and Sweet Creamery Butter

Selection of Petit Fours and Chocolate Truffles*

*Served with Freshly Brewed Colombian Coffee, Decaffeinated Coffee,
Selection of International Teas*

PRIX FIXE

BEST OF THE BAY \$60.00

Cream of Asparagus Soup, Orange Crème Fraiche (w/ seasoning)

Intermezzo - Seasonal Sorbet

Pre-select choice of:

Grilled New York Steak with Port and Crumbled Roquefort

or

Grilled Halibut with Papaya, Tomatillas, and Anaheim Chile Salsa

(As a mixed grill, add \$4.75)

Seasonal Vegetable Bundles and Herbed Tomatoes
Herb Roasted Yukon Gold Potatoes with Garlic Essence
Artisan Baked Breads and Sweet Creamery Butter

Baby Sonoma Field Greens with Shaved Fennel, Toasted Almonds
and Meyer Lemon Vinaigrette

Chocolate Lava Cake with Rich Chocolate recipe And a Warm Molten Chocolate
Center

Gourmet Dinner \$79.00

Sautéed Jumbo Scallops and Prawns, Roasted Garlic Sauce and Fresh Spinach

Intermezzo - Seasonal Sorbet

Grilled Filet Mignon with Brandied Demi-Glace and
Oven Roasted Lobster Tail Medallions with Lemon Thyme Essence

Orzo Pasta with Chanterelle Mushrooms

Roasted Corn with Sake, Fresh Vegetable Confit
Freshly Baked Breads and Sweet Creamery Butter

Vintner's Salad of Assorted Greens, Toasted Black Walnuts, Crumbled Blue
Cheese and California Grapes with Zinfandel Dressing

Espresso Cognac Mousse
Garnished with a Vanilla Pirouline, and Chocolate Sail*

*Freshly Brewed Colombian Coffee Decaffeinated Coffee
Assorted Selection of International and Herbal Teas

CHEF'S TASTING \$79.00

(Served European Style)

Fresh Corn Cake

Topped with Smoked Salmon, Caviar, Spring Onions and Lemon Crème Fraiche

Sautéed Jumbo Scallops and Prawns
with Roasted Garlic Tomato Sauce on a Bed of Fresh Spinach Leaves

Intermezzo - Seasonal Sorbet

Pre-select choice of:

Roasted Rack of Lamb with Dijon and Herbed Panko Crust

or

Filet of Beef Stuffed with Prosciutto and Norwegian Fontina

or

Pepper-Crusted Seared Ahi with Ginger Soy Glaze

(Any Duo, add \$4.75 per guest)

Horseradish Potato Crowns, Baby Carrots and Asparagus Spears
Butter Lettuce with Hearts of Palm, Diced Mango in Citrus Vinaigrette

Chocolate Napoleon; Puff Pastry Layered with Vanilla Bean Custard,
Whipped Cream and Bittersweet Chocolate Sauce*

SPECIAL TOUCHES

Calligraphic Menus	All Starting at \$5.00 per guest
Invitations	at \$5.00 per guest
Specialty Linens	at \$55.00 per table
Floral Centerpieces	at \$75.00 per table
Boarding Photos	at \$10.00 per photo
Guest Gifts	at \$4.00 per guest

A LA CARTE ENTREES

First Course

Walnut Crusted Goat Cheese served warm, with Tomato and Arugula, with Balsamic Finish, and Toast Points	\$9.50
Striped Seafood Ravioli tossed with Sage Butter and Toasted Pecan Halves	\$10.50
Jumbo Prawns over Grilled Herb Polenta served with Sweet Summer Corn, Red Onion and Cucumber Salad	\$14.50
Fresh Corn Cake (pair) Topped with Smoked Salmon, Caviar, Spring Onions and Lemon Crème	\$12.50
Wild Mushroom Risotto Veiled with Truffle Oil drizzle and Shaved Reggiano Parmesan	\$9.50
Puff Pastry with Roast Duck Caramelized Shallots and Dried Cherry Chutney	\$9.50

Soup-Sorbet

Acorn Squash with Fresh Ginger served with Lime Crème Fraiche	\$6.50
Seafood Bisque with a Dungeness Crab Crouton	\$7.50
Big Heart Artichoke & Parmesan Soup Blend of Globe Artichokes, Olive Oil, Shallots, Garlic, White Wine, Yukon Gold Potatoes and Parmesan Rind Topped with Artichoke & Parmesan Shavings	\$8.00
Roasted Red Pepper Soup with a Swirl of Crème Fraiche served with Parmesan Cheese Straw	\$7.50
Fresh Corn Soup With Roasted Peppers and Dungeness Crab	\$7.50
Trio Tasting Plate Votive Glass Gazpacho. Grilled Shrimp on Saffron Aoli and a Fennel Prosciutto Salad with Bread Stick	\$9.25
Intermezzo Palate Refresher Sorbet (seasonal) (minimum of 50 guests for one) Your choice of either Meyer Lemon, Pear-Basil, Cantaloupe-Mint, Raspberry-Pepper, or Pineapple-Thyme	

Salad

Heirloom Tomato Trio Balsamic Tomato Soup served in a Demi Tasse Cup Green Zebra and Brandywine Tomato Napoleon Olive Tapanade, Basil and Sliced Mozzarella Tri-Colored Cherry Tomato chopped and Served with Cucumber Micro Greens and a Citrus Vinaigrette	\$10.00
Sliced Beefsteak Tomatoes (Heirloom Seasonally) Buffalo Mozzarella Cheese, Anchovy Filet and Pesto Vinaigrette	\$7.50
Baby Spinach Salad Crumbled Blue Cheese, Fresh Citrus Sections Shaved Fennel, Tossed in pear Vinaigrette with Toasted Pecans	\$7.50
Insalata del Campo Radicchio and Frisee with Baby Arugula, Minced Shallots, Toasted chopped Walnuts, Grilled Bacon, Parmesan Wedge, Olive Oil, Balsamic Vinegar, and Sliced Focciaca	\$8.00
Warm Salad of Seared Day Boat Scallops Sliced Haricot Vert with Applewood Smoked Bacon Vinaigrette on Baby Red Oak Leaf Lettuce	\$8.00
Endamame Salad with Baby Beets & Greens Wedges of Baby Beets, Shelled Endamame, Chopped Shallots, Finely Grated Ginger, Julienned Basil Drizzled with Soy, Rice Vinaigrette.	\$7.50
Vietnamese Salad Roasted Shallots and Spicy-Sweet Dressing, Shredded Napa Cabbage, Bean Sprouts, Julienne Vegetables Cilantro and Mint topped with Crispy Wontons	\$7.50
Mixed Field Greens Del Cabo Tomatoes and Toasted Pinenuts tossed in a Basil Vinaigrette and served with Crispy Bruschetta	\$7.50
Classic Heart of Romaine Caesar Salad Reggiano Parmesan Crisps (anchovy filet upon request)	\$7.00
Napa Greens Salad Candied Black Walnuts, Cambozola Cheese and Grape Halves with Zinfandel Dressing	\$7.50
Roasted Vegetable Napoleon Portobello Mushrooms, Eggplant, Red Peppers, Spinach and Yellow Onions Seasoned with Herbs, Olive Oil and Sea Salt, Layered with Mozzarella Cheese	\$8.00

A LA CARTE

Entrée

SEAFOOD

Grilled King Salmon \$31.25
with a Lemon Dill Buerre Blanc or Wild Strawberry Compote served with Mashed Potatoes and Seasonal Vegetables

Roasted Halibut \$31.25
with Tomatoes, Imported Capers and Olive Tapenade served with Roasted Potatoes and Seasonal Vegetables

Filet of Sea Bass \$34.25
with Cilantro Pesto served with Basmati Rice

Pistachio Crusted Halibut \$31.25
topped with oven baked Leeks and Butternut Squash Risotto

Asian Crusted Salmon Filet \$33.25
served with Bok Choy, Jasmine Rice and Ginger Glaze

Grilled Swordfish \$35.25
with Roasted Red Pepper Relish served on Rice Pilaf and Sautéed Vegetables

Grilled Sea Bass \$27.25
with a Duo of Sweet Pepper sauces

Grilled Prawns \$26.25
Chipotle Orange glaze

LAND & SEA

Beef Medallions (3) \$36.25
Merlot sauce and Ginger Garlic Scampi

Grilled Filet Mignon \$39.00
Maine Lobster Medallions with Lobster Champagne Sauce

Petite Rack of Lamb \$41.25
Minted Bordelaise and Grilled Sea Bass, Fruit Salsa

VEGETARIAN

Grilled Tofu \$21.25
with Teriyaki Glaze, Toasted Pecans, Wild Rice Pilaf, Sautéed Vegetables

Vegetarian Wellington \$24.25
Vegetables and Fresh Herbs in Puff Pastry topped with Havarti Dill Cheese

Thai Curry Vegetable Napoleon with Fresh Herb Sprigs \$27.25
Terrine of Roasted Vegetables with Mild Green Curry Sauce and Basmati Rice

Sun-Dried Tomato Agnolotti with Two Sauces \$30.25
Pasta Half Moons filled with Parmesan, Romano, Spinach, and Sun-Dried Tomatoes, served with Spicy Garlic Tomato and Alfredo sauces

Four Cheese Ravioli \$24.25
with Toasted Walnuts, Mushroom and Marsala glaze

MEATS

Double Cut Roast Pork Chop with Fig (Seasonal) and Macadamia Stuffing \$29.25
Port reduction, New Potatoes and Fresh Vegetables

Tenderloin of Beef \$35.25
Caramelized Onion Compote and Cabernet Mushrooms, Baby Red Roasted Potatoes and Seasonal Vegetables

Herbed Panko Crusted Rack of Lamb with Dijon Mustard \$38.25
Garlic Mashed Potatoes, Seasonal Vegetables and Demi Glaze

Pan-Roasted Lamb Chops with Merlot Thyme Sauce \$35.25
Artichoke-Potato Gratin and Sautéed Snap Peas and Carrots

Peppercorn Crusted Filet of Beef \$37.25
with Cabernet Reduction Chive Mashed Potatoes and Roasted Artichokes

Veal Chop, Marinated and Roasted \$41.25
with Forest Mushroom Demi Glaze, Lyonnaise Potatoes and Baby Vegetables

Roast Pork Medallions with Apple Dijon Butter \$26.25
with Glazed Onions and Roasted Potatoes

POULTRY

Roasted Cornish Game Hen with Grand Marnier Glaze \$30.25
Almond Rice Pilaf and Baby Vegetables

Chicken Breast with Pancetta and Wild Mushroom Stuffing \$32.25
Garlic Mashed Potatoes and Seasonal Vegetables

Free-Range Tuscan Marinated Chicken \$31.25
Roasted Red Pepper and Olive Tapenade served with Four Cheese Polenta and Seasonal Vegetables

Roasted Moscovy Duck Breast \$33.25
Fig sauce served with Wild Mushroom Rice and Baby Vegetables

Grilled Chicken Breast \$24.25
with Fresh Rosemary, Garlic, and Lemon Pepper

Roasted Half Chicken \$25.25
with Pancetta, Pearl Onions, and Marsala Pan Jus

Sautéed Chicken Breast \$24.25
with Mushrooms, Capers, and Lemon Vinaigrette

A LA CARTE

Dessert (Per person price)

Caramelized Apple Cinnamon Crisp Baked Apples in a Filo Cup with Vanilla Sorbet & Strawberry Coulis.	\$7.50	Warm Signature Bread Pudding* with Caramel Sauce	\$6.50
Old Fashioned Chocolate Cake Chocolate Mint Glaze with Lavender scented Whipped Cream	\$6.50	The Dessert Sampler* To include individual Truffles, Filo Cups with Assorted Fresh Berries, Miniature Pastry Tarts, Macaroons and Assorted Mini Cookies	\$10.50
Chocolate Grand Marnier Torte with Orange Spiced Cream	\$6.70	Meyer Lemon Cake* Served with Maine Blueberry Coulis, Garnished with Almond Slivers	\$6.50
House-Made Tiramisu Mascarpone Cream Cheese with Marsala Cinnamon Espresso Soaked Lady Fingers	\$6.00	Chocolate Caramel Crunch Cake* Chocolate Cake Layered with Praline Crisp, Chocolate Ganache and Caramel Custard	\$6.75
Chocolate Napoleon Puff Pastry Layered with Vanilla Bean Custard, Whipped Cream and Bittersweet Chocolate Sauce	\$6.75	Chocolate Dipped Strawberries* White & Dark Chocolate	\$4.00
Amaretto Cheesecake Classic Cheesecake recipe with a Lemon Coulis & Country Berries	\$7.25	Flavored Cheesecake Lollipops* A real indulgence!	\$6.00
Tuxedo Truffle Mousse White Chocolate Mousse Floating between three layers of Marbled White and Dark Chocolate Mousse, Topped with Chocolate Shavings & Served with Fresh Berries.	\$7.25	Selection of Petit Fours & Assorted Chocolate Truffles*	\$5.75
Assorted House Baked Cookies*	\$3.50	Make-your-own-Sundae Bar* Vanilla, Chocolate, Sorbet served with Strawberry/Chocolate & Butterscotch Sauces with Endless Toppings	\$650 (per100)
Made-to-Order Ice Cream Sandwich* Cookie Vanilla Ice Cream Sandwiches with Chocolate Dipping Sauce on the side	\$650 (per100)		

*BUFFET ITEMS

SPECIALTY STATIONS

(Stations are available for groups of over 30, please note guest minimums)



GOURMET PASTA STATION \$29.00

(36 guest minimum)

Caesar Salad with Garlic Croutons
 Cheese Tortellini with Fresh Tomato Basil Concasse
 Penne with Grilled Pancetta, Fresh Peas and Asiago Cream Sauce
 Orecchiette Pasta with Pesto

Toasted Garlic Parmesan Bread
 Assorted House Cured Olives
 Cracked Pepper, Olive Oil, Red Pepper Flakes, and Grated Parmesan
 Cheese

You could add...

Bruce Aidelles Sausages
 with Sautéed Bell Peppers and Sweet Onions

Additional \$8.00 per person

CARVING STATIONS

(30 guest minimum)

Maple Glazed Whole Roasted Turkey \$10.00
 with Raspberry Cranberry Confit

Apple Cinnamon Glazed Roasted Pork Loin \$9.00
 Apple Walnut Compote

Cumin Scented Seared Loin of Ahi Tuna \$10.00
 served with Wasabi Crème Fraiche and Condiments

Baked Glazed Ham \$9.00
 with Dijon Mustard Sauce and Pineapple Nut Relish

Pepper Crusted Roast Prime Sirloin \$10.00
 Horseradish Cream and Dijon Mustard

Roasted Tenderloin of Beef \$10.00
 Sauce Bordelaise

THE SAN FRANCISCO EXPERIENCE \$79.00

(75 guest minimum)

Market Place

Imported and Domestic Cheeses with Fresh Fruit served with Toasts & Crackers
 Antipasti Platter

Fresh Mozzarella, Roma Tomatoes and Fresh Basil with Extra Virgin Olive Oil, Pepperoncini,
 Italian Dry Salami, Marinated Artichoke Hearts, Grilled Eggplant, Marinated Olives served with
 Grissini, Breads, and Toast Points
 Selection of Condiments

Chinatown

Chicken Fried Rice
 Assorted Dim Sum, to include Shrimp Siu Mye,
 Pot Stickers with Hot Mustard, Soy Sauce and Mongolian Fire Oil
 Cascade of Fortune Cookies

Union Square Carving Station

Roast Baron of Beef with Horseradish Cream, Stone Ground Mustard
 Display of Artisan Breads and Rolls

North Beach Pasta Bar

Classic Caesar Salad with Freshly Toasted Croutons
 Tortellini Marinara
 Linguini and Clams Alfredo
 Penne with Grilled Pancetta, Fresh Seasons Vegetables and Pesto
 Garlic and Italian Parsley Sausages with Glazed Sweet Onions and Peppers
 served with Toasted Garlic Bread, Cracked Pepper, Olive Oil, Red Pepper Flakes, and Fresh
 Grated Parmesan Cheese

Fisherman's Wharf

Display of Freshly Cracked Crab, Oyster's on the Half Shell and Jumbo Prawns
 with Cocktail Sauce and Lemon Wedges
 San Francisco Sourdough Bread with Sweet Butter and Extra Virgin Olive Oil

Ghirardelli Square

Double Chocolate Cake with Espresso Fudge Sauce
 Vanilla and Fresh Kiwi Torte
 White and Dark Chocolate Dipped Fresh Fruit
 Chef's Selection of Handmade Tartlettes and Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted International & Herbal Teas

BUFFETS

(Buffets are available for groups of over 40)

(All prices are per person)

LATINO BUFFET \$47.00

Mexican Caesar Salad

With Jicama, Blood Oranges and Sangria Vinaigrette

Acapulco Fruit Salad

Seasonal Tropical Fresh Fruit with Honey-Herbed Vinaigrette

Sizzling Fajita Station (Chef Attended)

Fajitas Made to Order with Pollo or Carne Asada
Served with Roasted Peppers & Onions

Chile Rellano de Mariscos

Fresh Chilies Filled with Seasoned Shrimp and Crab

Cheese Enchiladas

With Tomatillo Sauce

Served with Black Beans, Arroz Mexicano

Flour Tortillas and Tortilla Chips, Housemade Guacamole, Salsas and Pico de Gallo and
Lime Infused Sour Cream

Cinnamon Churros and Mexican Wedding Cake Cookies

CARRIBEAN STYLE DINNER \$52.00

Caribbean Romaine Salad

With a roasted Yellow Pepper & Ginger Vinaigrette

Mesquite Grilled Jamaican Sausage

A lean Chicken Sausage with savory Spices, Mango, Sweet Onion & Lime

Jamaican "Jerk Chicken Breasts

Great Spicy Marinated Tender Chicken Breasts Grilled over Mesquite.

Lime & Herb Marinated Grilled Vegetable

Green & Gold Zucchini with green & Yellow Bell Peppers & Eggplant

Bermuda Style Black Beans

Turtle Beans, Red Onion, Roasted Peppers, Mango, Lime, Spices & Coconut

Sweet Corn Muffins

Island Fruit Salad

Center Cut Assorted Fruits with Mango Spiced Rum Sangria

CRAB FEST \$99.00

Signature San Francisco Clambake

Butter Lettuce, Romaine and Radicchio
With Biscuit Croutons and Blue Cheese Dressing

Whole Fruits & Wedges of Artisan Cheese

Orzo Pasta and Lump Crab Salad, Artichokes and Celery Root
Fruit Salad in Rum Sauce
Boiled Shrimp in Shell on Ice (3 per person)

Steam Split Maine Lobster stuffed with Corn and Leek Stew

Mussels and Clams Steamed with White Wine, Garlic and Tomato
Lemon & Lime Wedges

Jerk Spiced Pork Loin, Mustard Barbecue Sauce

Blackened Soft Shell Crabs

Selection of Fresh Breads

Warm Apple Pie

Mini Cheesecakes with Fresh Berries

Freshly Brewed Colombian Coffee & Decaffeinated Coffee
And an International Selection of Teas

BUFFETS

(Buffets are available for groups of over 40)

Picnic BBQ \$45.00
Please Choose Two Meats

Marinated Beef Tri-Tip
Carved to Order

or

Mojo Marinated Pork Tenderloin
Herb & Citrus Perfumed a Cross between Sauce and Relish

or

Barbecued Chicken
Honey BBQ with a Range of Spices

or

Grilled Salmon Steaks
With a Basil Butter

Hamburgers and Hot Dogs for Kids

Fresh Corn on the Cob
with Ancho Chili Butter and Regular Butter

Fresh Pasta Salad
Please Choose Two Meats
Old Fashioned Red Potato Salad

Marinated Beef Tri-Tip
Carved to Order
Selection of Rolls & Butter

Homemade Cookies and Fresh Fruit

(All prices are per person)

Cajun /Big Easy Menu

Station 1:
Red Beans & Rice

The New Orleans Classic cooked with Ham Hocks,
Served with your choice of Grilled Chicken
or Andouille Sausage

Creole Chicken Smothered in a Garlic Sauce
Stewed Chicken in a creole garlic tomato sauce with baby squash and fresh spinach

Grilled Asparagus
Lightly grilled asparagus spears with a saffron aioli
and balsamic vinegar

Station 2:
New Orleans Gumbo

The Wonderful Classic Soup with Shrimp, Crab
and Crawfish Sausage and Okra in a Dark Roux

Or

Jambalaya
Spicy Dish of Smoked Duck, Andouille Sausage,
and Tasso with Caramelized Onions, Celery,
and Bell Peppers. Served with Rice and a Sauce Piquant
Both Options Served with Cornbread & Honey Butter

Station 3:

Cajun Braised Beef Brisket
Traditional Braised Brisket with a Marinade of Creole
and Garlic

Seafood Pasta
Shrimp and Crawfish in a light tomato cream sauce with mushrooms, tossed with pasta

Cajun Potatoes
Fingerling Baked Potatoes Powered with Spicy Peppers
Sour cream and Chopped Chives

Mustard Salad
Mixed Greens in a light Creole Mustard Vinaigrette
and Crumbled Eggs

Dessert
Paddlewheeler Bread Pudding
with White Chocolate Frangelico Sauce
Toasted Pecan Sauce

Creole Pecan Pie
Baked with a layer of Cream Cheese Filling
topped with Whipped Cream

Beignets
with Powdered Sugar



Yacht Charters & Events

BEVERAGES

Non-Alcoholic Bar:

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Lemonade, Bottled Waters.

3-Hrs \$9.00++

4-Hrs \$11.00++

Select Wine & Beer Bar:

Domestic Beers, Champagne, Chardonnay and Cabernet, Juices and Soft Drinks & Bottled Waters

3-Hrs \$23.00++

4-Hrs \$27.00++

Premium Wine & Beer Bar:

Domestic and Imported Beers, Champagne, Premium Chardonnay and Cabernet, Soft Drinks, Juices & Bottled Waters

3-Hrs \$25.00++

4-Hrs \$29.00++

Select Hosted Bar:

Well Brand Cocktails, Kahlua, Domestic and Imported Beers, Champagne, Chardonnay and Cabernet, Soft Drinks and Juices & Bottled Waters

3-Hrs \$28.00++

4-Hrs \$30.00++

Premium Hosted Bar:

Fris, Absolut, Tanqueray, Beefeater, Bacardi, Jack Daniels, Tequila Cuervo Gold, Scotch Dewar's & Johnnie Walker Red, Bushmills Irish, Hennessy Brandy, Kahlua, Domestic and Imported Beers, Premium Champagne, Premium Chardonnay and Cabernet, Soft Drinks, Juices & Bottled Waters

3-Hrs \$31.00++

4-Hrs \$34.00++

Deluxe Hosted International Bar:

The entire Premium Bar Items & Grey Goose Vodka, Bombay Gin, Myers Rum, Crown Royal Whiskey, Patron Silver Tequila, Chivas Regal Scotch, Black Bushmills Irish Whiskey, Remy Martin Cognac VSOP, Reserve Port, Stella Artois Belgian Beer.

After Dinner Liqueurs.

(minimum of 25 guests)

3-Hrs \$35.00++

4-Hrs \$38.00++

Cigar Selection Available.

BEVERAGES

Martini Bar Package:

Shaken or Not! Vodka & Gin Martinis, Flavored Martinis: Your Choice of 3 Flavors (Apple, Chocolate, Raspberry, etc)
Premium Package add \$3.75++ to any Bar Package
Deluxe Package add \$5.00++ to any Bar Package

Tropical / South American Bar:

Margarita Mix, Mojitos, Sangrias, Blended Fresh Fruit Drinks such as Daiquiri, Pina Colada, Pacifico and Negro Modelo Beers.
add \$7.00++ to any Bar Package

After Dinner Liqueurs:

Grand Marnier, B&B, Drambuie, Frangelico, Amaretto di Saronno, Reserve Port, Bailey's Irish Cream
\$9.00++ per guest

Champagne Toasts:

House Champagne	\$7.00++
Premium Champagne	\$8.00++
Deluxe Champagne	\$9.50++

A wide range of Wines and Beers are available for purchase by the case.

Signature Hospitality is subject to the ABC laws in California. Violations may jeopardize our license. We request your cooperation with the policy of prohibiting the import of beverages from outside without authorization and corkage.

Hosted Bar Packages are subject to a Sales Tax.