

Special Event Menus



S|E

SPECIALTY EVENTS

— HS Lordships —

TIME TO REMEMBER PLATED

Includes champagne or cider toast, slicing and serving of special occasion cake, fresh baked bread and butter, house brewed coffee and tea.

HORS D'OEUVRES

Select Three

Crab Stuffed Mushrooms

Cocktail Meatballs

Crispy Egg Rolls

Chicken Satay with peanut sauce

Spinach and Phyllo Kisses

Fresh Seasonal Fruit and Cheese

FIRST COURSE

Select One

California Field Greens

Caesar Salad

MAIN COURSE

Select Two

Chicken Breast Jerusalem artichokes and mushrooms in a chardonnay cream sauce. served with rice pilaf and a medley of vegetables

Baked Fresh Atlantic Salmon topped with lemon beurre blanc and served with rice pilaf and a medley of vegetables

Pan Seared Cod Drizzled with white wine lemon butter sauce and served with rice pilaf and a medley of vegetables

Classic Shrimp Scampi served in a garlic butter sauce with rice pilaf and a medley of vegetables

Roast Prime Rib of Beef served with creamy horseradish, parsley red potatoes and a medley of vegetables

All beef entrees will be prepared medium unless otherwise specified

Lunch \$58.95 Dinner \$60.95++

All prices are subject to service charges and current sales tax.

PRIVATE DINNER BUFFET

Minimum of 50 guests required.

Includes fresh baked bread and butter, assortment of cakes, pastries and mouse, coffee and tea.

SALADS

Select Two

California Field Greens

Asian Chicken Salad

Caesar Salad

Italian Pasta Salad

Seafood Salad

Red Skin Potato Salad

Marinated Cucumbers and Tomato Salad

Fresh Cut Fruit in Season

ENTRÉES

Select Three

Baked Herb Chicken

Mozzarella Chicken

Sliced Tri Tip

Eggplant Parmesan

Roast Beef au jus with carver

Roasted Turkey with carver

Grilled Fresh Atlantic Salmon

Portobello Mushroom Ravioli

Pan Seared Cod

ACCOMPANIMENTS

Select Two

Scalloped Potatoes

Parsley Red Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Green Beans Amandine

Fresh Seasonal Vegetables

ADD A SEAFOOD SELECTION

Charged per pound at market price served hot or chilled

Crab Legs

Peel and Eat Shrimp

Dinner

Friday and Saturday \$54.95++ Sunday - Thursday \$49.95++

Lunch

Friday and Saturday \$44.95++ Sunday - Thursday \$40.95++

All beef entrees will be prepared medium unless otherwise specified

All prices are subject to service charges and current sales tax.

A LA CARTE MENU

All entrees include California field greens or Caesar salad, choice of rice pilaf, garlic mashed potatoes or parsley red potatoes and a medley of vegetables. Fresh baked bread and butter, coffee, tea milk and iced tea.

ENTRÉE SELECTIONS

Select One
(If two items are selected,
the price becomes the
higher of the two)

Roast Prime Rib of Beef served with creamy horseradish

Lunch \$54.95++ Dinner \$56.95++

Filet Mignon broiled, topped with mushroom cap

Lunch \$55.95++ Dinner \$58.95++

Half Spring Chicken served with a rosemary mushroom bordelaise

Lunch \$39.95++ Dinner \$46.95++

Grilled Chicken Ragout sundried tomato and mushroom ragout

Lunch \$38.95++ Dinner \$44.95++

Chicken Breast Jerusalem artichoke hearts and mushrooms in a chardonnay cream sauce

Lunch \$38.95++ Dinner \$44.95++

Baked Fresh Atlantic Salmon served with herb butter

Lunch \$40.95++ Dinner \$46.95++

Pan Seared Cod drizzled with white wine lemon butter sauce

Lunch \$40.95++ Dinner \$46.95++

Grilled Swordfish served with mango salsa

Lunch \$42.95++ Dinner \$48.95++

Classic Shrimp Scampi served in a garlic butter sauce

Lunch \$42.95++ Dinner \$48.95++

DESSERT

Select One

New York Style Cheesecake

Chocolate Fudge Cake

Fresh Strawberry Cake

Key Lime Pie

Berry Sorbet

HORS D'OEUVRE RECEPTION PACKAGE

Includes hosted bar with one drink ticket per person, champagne toast, slicing and serving of your special occasion cake.
Select eight • Served buffet style • 10-12 pieces per person

HOT SELECTIONS

Cocktail Meatballs
Crispy Egg Rolls with orange blossom sauce
Chicken Drumettes spicy or barbecue
Spinach and Phyllo Kisses
Teriyaki Beef Satay
Thai Chicken Satay with peanut sauce
Crab Stuffed Mushrooms with hollandaise sauce
Vegetable Tempura with orange blossom sauce

COLD SELECTIONS

Chilled Shrimp Cucumber Cup
Caprese Skewers
Smoked Salmon Crostini
Shrimp Ceviche
Antipasto Display
California Sushi Rolls with wasabi
Whole Poached Salmon with capers, onions and baguettes
Vegetable Crudite
Fresh Seasonal Fruit and Cheese Display with crackers and baguettes
Peel & Eat Shrimp with lemon cocktail sauce

\$48.95++per person

All prices are subject to service charges and current sales tax.

GRAND DINNER PACKAGE

Includes fresh cut fruit and an assortment of domestic cheeses served with crackers and sliced baguettes dessert station, beverage and coffee station.

PLATED DINNER

Dinners are served with fresh baked bread and butter.

FIRST COURSE

Select One

MAIN COURSE

Select Two

California Field Greens or **Caesar Salad**

Rosemary Chicken grilled with olive oil, rosemary and fresh herbs. served with rice pilaf and a medley of vegetables

Baked Fresh Atlantic Salmon served with herb butter, rice pilaf and a medley of vegetables

Roast Prime Rib Beef served with creamy horseradish, parsley red potatoes and a medley of vegetables

Portobello Mushroom Ravioli tossed in a creamy pesto sauce

\$50.95++

BUFFET DINNER

Dinners are served with fresh baked bread and butter.

SALADS

Select Two

California Field Greens

Caesar Salad

Italian Pasta

Seafood Salad

Marinated Cucumber Tomato Salad

ENTRÉES

Select Two

Grilled Chicken Ragout with sundried tomato and mushroom ragout

Fresh Grilled Atlantic Salmon served with grilled onions

Roast Beef au jus with carver served with creamy horseradish

Portobello Mushroom Ravioli served with creamy pesto sauce

SIDES

Parsley Red Potatoes

Rice Pilaf

Medley of Fresh Vegetables

\$55.95++

All prices are subject to service charges and current sales tax.

GRAND HORS D'OEUVRE PACKAGE

Includes dessert, beverage and coffee station.

Select Eight • Served Buffet Style • 10-12 Pieces Per Person

HOT SELECTIONS

Cocktail Meatballs

Crispy Egg Rolls with orange blossom dipping sauce

Chicken Drumettes spicy or barbecue

Sesame Chicken Strips with teriyaki sauce

Spinach and Phyllo Kisses

Crab Stuffed Mushrooms with hollandaise sauce

Mini Stuffed Potatoes

COLD SELECTIONS

Caprese Skewers

Antipasto Display

Vegetables Crudite

Whole Poached Salmon with capers, onions and sliced baguettes

Fresh Seasonal Fruit and Cheese Display with crackers and sliced baguettes

\$45.95++

All prices are subject to service charges and current sales tax.

CHILDREN'S MENU

Ages 4 Years To 10 Years.

All Entrees Include Seasonal Fruit Cup And French Fries.

ENTRÉE SELECTIONS

Select One

Hamburger or Cheeseburger

Grilled Chicken Sandwich

Fried Chicken Strips

Macaroni and Cheese

Lunch \$24.95++ | Dinner \$26.95++

VEGETARIAN MENU

ENTRÉE SELECTIONS

Pasta Primavera penne pasta and an assortment of seasonal vegetables served in either marinara or alfredo sauce

Eggplant Parmesan grilled breaded eggplant served with parmesan cheese in marinara sauce

Portobello Mushroom Ravioli mushroom and cheese ravioli served in a pesto alfredo sauce

Vegetable Stir Fry (vegan option) assorted seasonal vegetables cooked in canola oil and served in a teriyaki sauce with basmati rice

HORS D'OEUVRES A LA CARTE

Based on an average of 50 pieces per tray.

HOT SELECTIONS

- Crab Stuffed Mushrooms** \$200.00++
- Cocktail Meatballs** \$90.00++
- Crispy Egg Rolls** \$120.00++
- Sesame Chicken Strips** \$100.00++
- Chicken Satay with Peanut Sauce** \$120.00++
- Teriyaki Beef Satay** \$180.00++
- Buffalo Wings** \$200.00++
- Spinach and Phyllo Kisses** \$120.00++

COLD SELECTIONS

- Vegetarian Pinwheels** \$100.00++
- Finger Sandwiches** \$120.00++
- Stuffed Deviled Eggs** \$75.00++
- Smoked Salmon Platter** \$275.00++
- Large Cocktail Shrimp** \$350.00++
- Smoked Salmon Crostini** \$120.00++
- Sliced Seasonal Fruit Display** \$150.00++
- Vegetable Crudités** \$120.00++
- Antipasto Display** \$150.00++
- Domestic Cheese Tray** \$100.00++
- International Cheese Tray** \$450.00++
- Sliced Seasonal Fruit and Cheese** \$220.00++

SNACKS

- Tortilla Chips** with guacamole and salsa \$150.00++
- Potato Chips** with dip \$80.00++
- Bowl of Pretzels** \$50.00++

Above selections must be in addition to a lunch or dinner menu.
All prices are subject to service charges and current sales tax.

BREAKFAST MENU

Available Monday-Friday 7:00am-10:00am Only.

SUNRISE CONTINENTAL BUFFET

Chilled Orange Juice
Fresh Cut Fruit
Assorted Muffins and Danish
Butter and Fruit Preserves
Coffee and Tea

A La Carte \$24.95++ | Lunch \$18.95++

EXECUTIVE BOARD ROOM BUFFET

Fresh Bagels and Cream Cheese
Assorted Muffins and Danish
Butter and Fruit Preserves
Assorted Fruit Yogurts and Health Bars

Fresh Cut Fruit
Coffee and Tea
Chilled Orange Juice

A La Carte \$26.95++ | Lunch \$20.95++

BUFFET BREAKFAST

Minimum 50 guests

Fresh Sliced Seasonal Fruits
Fluffy Scrambled Eggs
Home Fried Potatoes
Bacon and Sausage

French Toast with warm maple syrup
Assorted Muffins and Danish
Butter and Fruit Preserves
Coffee, Tea and Assorted Fruit Juices

\$32.95++ per person

PLATED BREAKFAST

All breakfasts are accompanied with chilled orange juice, coffee and tea, assorted muffins, butter and fruit preserves.

Fluffy Scrambled Eggs served with your choice of bacon strips, ham slice or sausage links, potatoes o'brien and fruit garnish \$28.95

Turkey Sausage served with fluffy scrambled eggs, potatoes o'brien and fruit garnish \$29.95

EVENT ROOM DESCRIPTIONS

FORGE ROOM

**Faces the Berkeley Hills and has Seating Capacity for up to 60 People.
\$500.00 Non Refundable Deposit Required to Secure Room.**

Food and Beverage Minimum.

Dinner \$1,600.00++ Fri. and Sat. | \$1,200.00++ Sun - Thurs

Lunch \$1,200.00++ Fri. and Sat. | \$1400.00++ Sun - Thurs

TARTAN ROOM

Has a Front Row View of San Francisco and a Seating Capacity for up to 80 People.

\$700.00 Non Refundable Deposit Required to Secure Room.

Food and Beverage Minimum.

Dinner \$2,600.00++ Fri. and Sat. | \$1,800.00++ Sun - Thurs

Lunch \$1,800.00++ Fri. and Sat. | \$2,000.00++ Sun - Thurs

WINDSOR COURT

Has a Whimsical Garden View and a Seating Capacity for up to 160.

\$1,000.00 Non Refundable Deposit Required to Secure Room.

Food and Beverage Minimum.

Dinner \$5,000.00++ Fri. and Sat. | \$3,200.00++ Sun - Thurs

Lunch \$3,200.00++ Fri. and Sat. | \$2,800.00++ Sun - Thurs

GEORGIAN BALLROOM

Has a Panoramic View of the San Francisco Skyline, The Berkeley Hills and a Seating Capacity for up to 500 People.

\$4,000.00 Non Refundable Deposit Required to Secure Room.

Food and Beverage Minimum.

Dinner \$10,000.00++ Fri. and Sat. | \$8,000.00++ Sun - Thurs

Lunch \$8,000.00++ Fri. and Sat. | \$6,000.00++ Sun - Thurs

Total cost determined by menu selected and charged per person. a second payment of 50% of the event cost will be due 90 days prior to event date. 100% of the final balance is due 14 days prior to the event date

SATURDAY BRUNCH DINING ROOM BUFFET

Available For Parties up to 80 guests. Buffet is not private and served in main dining area.

ENTRÉES

Breakfast Favorites including french toast and belgian waffles, bacon and sausage, fluffy scrambled eggs, potatoes o'brien, and made-to-order omelets

Assorted Salads and Fresh Cut Seasonal Fruit

Carved Turkey Breast, Carved Roast Beef, Chicken, and Beef

Chilled Shrimp, Crab Legs and Fresh Fish

SIDES

Rice, Potatoes, Pasta, Mixed Seasonal Vegetables

DESSERTS

Assortment of Desserts and Pastries

BEVERAGES

Assorted Fruit Juice, Regular Coffee, Tea, and Iced Tea

Ask Your Event Specialist For Current Pricing

SUNDAY BRUNCH DINING ROOM BUFFET

Available For Parties up to 80 guests. Buffet is not private and served in main dining area.

ENTRÉES

Breakfast Favorites including french toast and belgian waffles, bacon and sausage, fluffy scrambled eggs, potatoes o'brien, eggs benedict, cheese blintz, and made-to-order omelets

Assorted Salads and Fresh Cut Seasonal Fruit

Carved Turkey Breast, Carved Roast Beef, Chicken, and Beef

Chilled Shrimp, Crab Legs and Fresh Fish

Sushi, Mexican, and Kid's Station

SIDES

Rice, Potatoes, Pasta, and Mixed Seasonal Vegetables

DESSERTS

Assortment of Desserts, Ice Cream and Pastries

BEVERAGES

Two Glasses of House Champagne, Assorted Fruit Juice, Regular Coffee, Tea, and Iced Tea

Ask Your Event Specialist For Current Pricing

GENERAL INFORMATION

Breakfast: 7:00am - 9:30am | Lunch: 11:00am - 3:00pm | Dinner: 6:30pm - 12:00am

Food

Menu prices are per person unless otherwise stated and 50 or more guests are required for a private buffet. meal counts are due 14 days in advance. state sales taxes and service charges are not included in our menu prices and will be added to all menu items.

There is a \$1.00++ per person cake cutting fee if cake provided by guest.

Beverages

The restaurant must provide all beverages. Bar and wine list available upon request.

Linen

Linen selections can be provided by restaurant. A release must be signed stating the restaurant is not liable for any loss or damage if linen provided by guest. Linen must be delivered 24 hours prior to function.

Security

The restaurant reserves the right to obtain security for social functions at the guests cost. One guard for each 100 guests. Management reserves the right to inspect room at any time. Security must be used for any school functions such as proms, winter balls and fraternity/sorority events.

Deposits

Deposits are required upon confirmation of reservations and will be deducted from the final balance due. The deposit is non-refundable or transferable. The amount of deposit is based on the room you reserve.

Payments

Final payment is required 14 days prior to function in the form of cash, major credit card, cashier's check or money order. Any balance owing is due at conclusion of function, unless other arrangements have been made with the catering office prior to function.

A second payment/deposit of 50% of the event cost will be due 90 days before the event.

Rules

- All prices are subject to change. prices can only be guaranteed 6 months in advance.
- All food and beverage prices are subject to a service charge and current sales tax.
- No food or beverage is permitted from outside.
- The expected attendance must be specified at the time of reservation. The attendance must be definitely specified 7 days prior to function. the number you provide will be considered a guarantee, not subject to reduction, for which you will be charged, even if less attend.
- If catering office is not advised, the expected figure will automatically become your guarantee, and charges will be made accordingly.
- We will set-up seating and prepare the food 5% over guarantee.
- Under no circumstances are guests permitted to take food or beverage off premises.
- The restaurant is not responsible for the damage or loss of any merchandise or articles left on premises before, during or after the event.
- Any repair cost or replacement cost due to damages will be assumed by guest.
- Events closing after scheduled end time will be subject to management's cost per half hour labor charge.
- Vendors must provide own equipment and may arrive no earlier than one hour prior to guest arrival time.