Meets Eat Well Berkeley guidelines

**All events are subject to service and tax at the following rates**

On-Site Reception, Break, or Buffet Dinner: 18%
Served, Multi-Course Dinner: 22%
Off-Site Event: 24%

---

**Morning**

**The Continental**

- Assorted breakfast pastries
- ✓ Brewed regular & decaf coffee
- ✓ Assorted regular & herbal teas
- Orange juice & ✓ Ice Water
- ✓ Seasonal fresh fruit platter

Starting at 15. ** per person

**The Continental Deluxe**

- Assorted breakfast pastries
- ✓ Brewed regular & decaf coffee
- ✓ Assorted regular & herbal teas
- Orange juice
- ✓ Seasonal fresh fruit platter
- Assorted individual yogurts
- Breakfast Quiche

Starting at 18. ** per person

**Breakfast Buffet**

- Assorted breakfast pastries
- ✓ Brewed regular & decaf coffee
- ✓ Seasonal fresh fruit platter
- ✓ Scrambled eggs
- Chicken apple sausage
- Applewood smoked bacon
- ✓ Breakfast potatoes

Starting at 25. ** per person

✓ Meets Eat Well Berkeley guidelines

**All events are subject to service and tax at the following rates**

On-Site Reception, Break, or Buffet Dinner: 18%
Served, Multi-Course Dinner: 22%
Off-Site Event: 24%
Lunch

Cold Buffet: Sandwiches & Wraps
Choice of (3) sandwiches/wraps, (2) Sides: ✓ Salads
Fresh Baked Chocolate Chip Cookies Included

✓ Mozzarella & Tomato Sandwich, Balsamic, Basil
Herbed Chicken Salad Sandwich Bacon, Roasted Peppers, Caper
Grilled Chicken Sandwich, Avocado, Tomatoes, Cheese on Croissants
✓ Turkey Wrap, Caramelized Onions, Avocado Spread
Roast Beef Wrap, Swiss, Arugula, Horseradish Sauce
✓ Roasted Vegetable Wrap, Basil Pesto

Vegan, Vegetarian, ✓ Whole Grain Bread/Wrap and Gluten free options are available.

Salads
Pasta Salad, Roasted Tomato, Mushrooms, Olives, Basil, Parmesan
Potato Salad
✓ Field Green Salad, Cucumber, Grape Tomatoes, Balsamic Vinaigrette
Caesar Salad
✓ Fresh Seasonal Fruit Salad

Desserts
Additional charge for these choices:
Dessert Bars
Pastries
Cheesecakes
✓ Seasonal Fresh Fruit
Other options available

Starting at 30. ** per person

✓ Meets Eat Well Berkeley guidelines
**All events are subject to service and tax at the following rates
On-Site Reception, Break, or Buffet Dinner: 18%
Served, Multi-Course Dinner: 22%
Off-Site Event: 24%
Receptions & Breaks

The Break

✓ Fruit platter
✓ Cheese & cracker platter
✓ Chips & salsa or ✓ hummus & pita (✓ whole grain available)
✓ Fresh baked cookies
✓ Coffee & tea

Starting at 19. ** per person (20 minimum)

The Reception

✓ Fruit platter
✓ Cheese & cracker platter
✓ Dessert bars
✓ Chipotle chicken skewers
✓ Veggie samosas with chutney

Starting at 28. ** Per person (25 minimum)

Other Appetizer Options

Guacamole, salsa, & chips
Asparagus wrapped in prosciutto
Smoked salmon, dill, cream cheese, baguettes
Egg rolls
✓ Crudités
✓ Spanakopita
✓ Spinach artichoke dip with crackers
✓ Caramelized onion and gruyere tartlet
✓ Tender beef, potato cake & horseradish
✓ Chicken chipotle skewers
✓ Teriyaki chicken skewers
✓ Spicy crab cakes with poblano sauce
✓ Jumbo prawns with cocktail sauce
✓ Indian tempura prawns

Starting at 5. **per person (25 minimum)

✓ Meets Eat Well Berkeley guidelines
**All events are subject to service and tax at the following rates
On-Site Reception, Break, or Buffet Dinner: 18%
Served, Multi-Course Dinner: 22%
Off-Site Event: 24%
** Buffet Lunch/Dinner **

Served with freshly baked rolls & butter

**One (1) Salad Selection:**

- Caesar
- Spinach
- Mixed green salad

**One (1) Meat Entrée Selection:**

- Chicken Marsala
- Grilled salmon with mango salsa
- Flatiron steak with mushroom sauce (5. **pp)
  Other options available

**One (1) Vegetarian Entrée Selection:**

- Cheese tortellini marinara
- Portobello mushroom (vegan, gluten-free)
- Butternut squash ravioli with sage and brown butter

**One (1) Side Selection:**

- Roasted rosemary potatoes
- Orzo with olives and garlic
- Couscous with dried fruit
- Quinoa with roasted vegetables

**One (1) Dessert Selection:**

- Dessert bar platter, cookie platter, or
  - fruit platter

**Lunch:** Starting at 32. ** per person
**Dinner:** Starting at 39. ** per person

**Meets Eat Well Berkeley guidelines**

**All events are subject to service and tax at the following rates**

On-Site Reception, Break, or Buffet Dinner: 18%
Served, Multi-Course Dinner: 22%
Off-Site Event: 24%
Plated Dinner

Minimum of 20 people
Served with freshly baked rolls & butter

Salads
Choose One

- **Town and Country Salad**
  Strawberries, brie cheese and toasted almonds

- **Spinach Salad**
  Topped with gorgonzola cheese, fresh red pears, and toasted almonds

Main Selections
Choose One

- **Grilled salmon with mango salsa**
- **Grilled chicken, breaded with a creamy dijon-caper sauce**
- **Chicken Marsala**
  Peppered steak with a port wine mushroom sauce
- **Mushroom risotto**

Sides
Choose One

- **Roasted rosemary potatoes orzo with olives and garlic**
- **Couscous with dried fruit**
- **Quinoa with roasted vegetables**

Dessert
Choose One

- **Bistro chocolate cake**
- **Assorted dessert bar platter**
- **Fresh fruit tart**
- **Cheesecake**

- **Coffee & tea**

Starting at 44.** per person

Meets Eat Well Berkeley guidelines

**All events are subject to service and tax at the following rates
On-Site Reception, Break, or Buffet Dinner: 18%
Served, Multi-Course Dinner: 22%
Off-Site Event: 24%
Beverages **

- Lemonade pitcher  
  7.5

- Iced tea pitcher  
  7.5

- Soft drinks  
  3.5

- Mineral water  
  7.5

Beer & Wine **

- Wine & sparkling wine  
  28. – 38. / bottle

- Corkage fee  
  10. / bottle

- Domestic beer  
  5. / bottle

- Craft specialty beer  
  6. / bottle

- Soft drinks  
  3.5 / each

- Mineral water  
  7.50 / large bottle

- Beer corkage fee  
  30. / case

✓ Meets Eat Well Berkeley guidelines

**All events are subject to service and tax at the following rates

On-Site Reception, Break, or Buffet Dinner: 18%
Served, Multi-Course Dinner: 22%
Off-Site Event: 24%