INTERNATIONAL HOUSE CATERING

Breakfast

Buffet

All Breakfast Buffets include freshly brewed regular and decaffeinated coffee, assorted hot teas, and one juice (orange juice or cranberry). Minimum of 25 people. All items charged per person.

Traditional Hot Breakfast 25

Fruit Platter

Choice of One:

- *Egg White Scramble with Seasonal Vegetables*
- *Scrambled Eggs with Chives*

Choice of One:

- *Applewood Smoked Bacon*
- *Italian Sweet Sausage*
- *Chicken Apple Sausage*
- *Vegan Sausage*

Choice of One:

- *Rosemary and Thyme Breakfast Potatoes*
- *Sweet Pepper-Onion Signature Breakfast Potatoes*

Continental Breakfast 15

Fresh Fruit

Choice of One:

- *Chef's Selection of Breakfast Pastries and Muffins*
- *Individual Greek Yogurt and Granola*

À La Carte

Base of $5 or Add Any À La Carte Item to Any Buffet
Minimum of Two À La Carte Items

Cold Items

Mini Quiche	*5*
Individual Yogurt Parfait *with Fresh Berries*	*10*
Individual Overnight Oats	*10*
Hard Boiled Eggs	*3*
Assorted Donuts	*5*
Individual Cold Cereals or Granola *Choice of 2: Whole 2%, Non-Fat, Non-Dairy Milk*	*5*
Whole Fruit	*2*
Assorted Breakfast Pastries	*3*
Individual Greek Yogurts *with Granola*	*6*
Mini New York Style Bagels *with Assorted House-Made Cream Cheeses*	*4*

Hot Items

Egg & Cheese Croissant Sandwiches *Add Bacon +2*	*7*
Small Chicken and Waffle Sandwich *with Maple Syrup*	*10*
Breakfast Burrito *with Scrambled Eggs, Monterey Jack Cheese,Roasted Peppers,Onions, Roasted Tomato Salsa, Guacamole*	*12*
Chilaquiles *with Pinto Beans, Jack Cheese, Roasted Peppers, Onions, Roasted Tomato Salsa, Monterey Jack Cheese*	*10*
French Toast *with Warm Maple Syrup*	*8*
Belgian Waffles *with Warm Maple Syrup*	*8*
Buttermilk Pancakes *with Warm Maple Syrup*	*8*

INTERNATIONAL HOUSE CATERING

Breakfast

Curated Packages

All Breakfast Packages include freshly brewed regular and decaffeinated coffee, assorted hot teas, and one juice (orange juice or cranberry). Minimum of 25 people. All items charged per person.

San Francisco 45

Chef's Selection of Breakfast Pastries and Muffins
with Sweet Creamery Butter, Preserves, and Marmalade

Seasonal Locally Grown Fruit

Mini New York Style Bagels
with Assorted House-Made Cream Cheeses

Applewood Smoked Bacon or Italian Sweet Sausage

Eggs Benedict
with Canadian Bacon and Hollandaise Sauce

Sweet Pepper-Onion Signature Breakfast Potatoes

Choice of One:

- *French Toast*
- *Belgian Waffles*
- *Buttermilk Pancakes*

with Whipped Butter & Warm Maple Syrup

Whistle Stop 19

Chef's Selection of Breakfast Pastries and Muffins
with Sweet Creamery Butter, Preserves, and Marmalade

Seasonal Locally Grown Fruit

Mini New York Style Bagels
with Assorted House-Made Cream Cheeses

La Mission 30

Chef's Selection of Breakfast Pastries and Muffins
with Sweet Creamery Butter, Preserves, and Marmalade

Seasonal Locally Grown Fruit

Assorted Individual Flavored Yogurts

Assorted Mexican Pastries

Breakfast Burrito
with Scrambled Eggs, Jack Cheese, Roasted Peppers, Onions, Roasted Tomato Salsa, and Guacamole

Chilaquiles
with Pinto Beans, Jack Cheese, Roasted Peppers, Onions, Roasted Tomato Salsa, and Cotija Cheese

Berkeley 35

Chef's Selection of Breakfast Pastries and Muffins
with Sweet Creamery Butter, Preserves, and Marmalade

Seasonal Locally Grown Fruit

Mini New York Style Bagels
with Assorted House-Made Cream Cheeses

Applewood Smoked Bacon or Italian Sweet Sausage

Honey Yogurt Parfaits
with Hemp Seed Granola

Farm Fresh Scrambled Eggs
with Chives

Breakfast Potatoes, Rosemary and Thyme

Gluten Free 35

Seasonal Locally Grown Fruit

Assorted Individual Flavored Yogurts

Individual Chia Seed Pudding

GF Breakfast Breads
with Sweet Creamery Butter and Honey

Egg White Scramble
with Roasted Garden Vegetables

Napa 23

Seasonal Locally Grown Fruit

Honey Yogurt Parfaits
with Hemp Seed Granola

Vegetable Quiche
with Sun Dried Tomato, Baby Spinach, and Gruyere Cheese

Selection of Cured Salami

Cured and Brined Olives

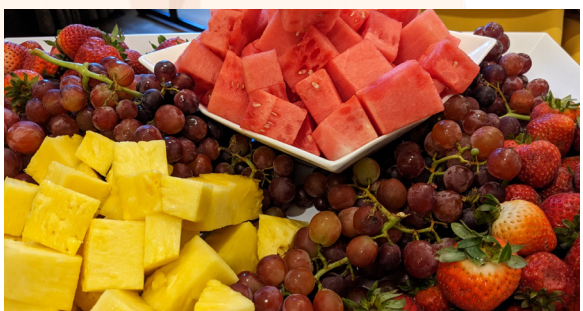
Fire-Roasted Peppers

Grain Mustard

Grain and Seed Crackers

French Baguette

Sliced Breakfast Sweet Breads



INTERNATIONAL HOUSE CATERING

Deli Offerings

Sandwich Buffet

Minimum of 25 People, Charged Per Person - $30

Includes Choice of 2 Sandwiches (Add a 3rd Sandwich for $3), 2 Salads, and 1 Dessert

Sandwiches and Wraps

Lemon Thyme Grilled Chicken Breast
with Pepper Jack, Green Leaf, Sliced Tomato, Chipotle Aioli, on Italian Hoagie Roll

Bahn Mi
with Vietnamese Chicken, Pickled Carrots, Daikon Radish, Jalapeño, Cilantro and Sriracha Aioli on a Plain French Baguette (May Sub Chicken with Tofu)

Southwest Chicken Salad Wrap
with Black Beans, Bell Peppers, Avocado, Corn, Cotija Cheese, Lime Juice and Chipotle Dressing in a Chipotle Tortilla

Oven Roasted Turkey
with Basil Pesto Aioli, Sliced Tomato, Provolone Cheese, on Sprouted Wheat Bread

Honey Roasted Ham
with Sharp Cheddar Cheese, Sundried Tomato Aioli, Mixed Greens, on a Buttery Croissant

Tuna Salad Wrap
with Mixed Greens in a Whole Wheat Tortilla

Roasted Beef
with Mixed Greens, Tomato, Caramelized Onions, Horseradish Aioli on a Rosemary Black Olive Batard

Marinated Eggplant Wrap
with Roasted Peppers, Arugula, and Chickpea Hummus, in a Spinach Tortilla

Grilled Portobello Mushroom
with Shredded Romaine Lettuce, Roasted Red Pepper, Sundried Tomato Aioli on Soft Baguette

Salads

Potato Salad
with Black Olives, Sweet Peppers, and Fresh Herbs

I-House Garden Salad
Mixed Greens, Seasonal Vegetables and Assorted Salad Dressings

Waldorf Salad
with Grapes, Apples, Celery, Candied Walnuts, and Poppy Seed Dressing

Quinoa and Spinach Salad
Served Cold with Chickpeas, Red Pepper, Cucumbers, Red Onions, Parsley, and Lemon-Garlic Vinaigrette

Pasta Salad
with Seasonal Roasted Vegetables, Parmesan Cheese, and Balsamic Dressing

Caesar Salad
with Romaine Hearts, Croutons, Parmigiano Reggiano, and Caesar Dressing

Broccoli Slaw
with Grilled Corn, Black Beans, and Avocado Cilantro Lime Dressing

Dessert

Assorted Cookies
Assorted Dessert Bars
Fruit Salad
Assorted Sheet Cake
Chef's Selection of Gourmet Mini Desserts

INTERNATIONAL HOUSE CATERING

Deli Offerings

Build Your Own Sandwich

Minimum of 25 People, Charged Per Person - $20
Includes Choice of 3 Cold Cuts, 2 Cheese, Assorted Toppings and Condiments,
2 Salads, and 1 Dessert, Gluten-Free Bread Available for +$2

Cold Cuts

- *Oven Roasted Turkey Breast*
- *Roasted Ham*
- *Salami*
- *Roast Beef*
- *Grilled Chicken Breast*
- *Mediterranean Grilled Vegetable*

Cheese

- *Swiss*
- *Pepper Jack*
- *Sharp Cheddar*
- *Brie Cheese*
- *Provolone*
- *Gouda*

Dessert

- *Assorted Cookies*
- *Assorted Dessert Bars*
- *Assorted Sheet Cake*
- *Fruit Salad*

INTERNATIONAL HOUSE CATERING

Hot Buffet

Custom Buffet

Includes Signature Rolls and Creamery Butter
Minimum of 25 People, Charged Per Person

Lunch 36

Includes: 1 Salad, 1 Side, 1 Meat Entrée, 1 Vegetarian Entrée, and 1 Dessert

Dinner 46

Includes: 1 Salad, 2 Sides, 1 Meat Entrée, 1 Vegetarian Entrée, and 1 Dessert
Add a 2nd Meat Entrée for $10

Salad Selections

Asian Salad
with Cabbage, Carrots, Toasted Almonds, Wonton Strips, Sesame-Ginger Dressing

I-House Garden Salad
with Mixed Greens, Seasonal Vegetables, and Assorted Salad Dressing

Caesar Salad
with Romaine Hearts, Croutons, Shaved Parmigiano Reggiano, and Caesar Dressing

Sides Selections

Creamy Polenta
with Fine Herbs

Roasted Fingerling Potatoes
with Bacon, Caramelized Onions, and Italian Parsley

Wild Mushroom Risotto
with Chives

Pandan Infused Steamed Rice

Mélange of Fresh Harvest Vegetables
Seasonal Selection

Oven Roasted Root Vegetables
with Maple Syrup, Rosemary

Tri Color Quinoa
with Saffron Couscous and Roasted Vegetables

Entrée Selections

Chicken

Chicken Florentine
with Spinach and Lemon Cream Sauce

Grilled Chicken Teriyaki

Chicken Marsala

Seafood

Grilled Pacific Salmon
with Dill Buerre Blanc

Shrimp Scampi
with Pasta and Tomato Butter Sauce

Steamed Cod
with Sake Miso Sauce

Pork or Beef

BBQ Char Sui Pork Loin
with Hoisin Sauce

24-Hour Classic Roast Beef
with Roasted Root Vegetables and Red Wine Reduction

Beef Lasagna

Vegetarian

All can be made vegan on request

Roasted Eggplant Parmesan
with Roma Tomato Sauce

Vegetable Lasagna

Tofu-Stuffed Portobello Mushroom
or Bell Pepper

Pasta or Cheese Ravioli
Choice of Tomato Pomodoro or Alfredo Sauce

Dessert

Assorted Sheet Cake
Assorted Dessert Bars

Assorted Cookies
Chef's Selection of Gourmet Mini Desserts

INTERNATIONAL HOUSE CATERING

Hot Buffet

I-House Buffet

All I-House Buffets are $52, Minimum of 25 People, Charged Per Person

Ball Game

Potato Salad

Coleslaw

Selection of Sausages
Polish, Bratwurst, Vegetarian, and Sweet Italian

Assorted Toppings
Mustard, Mayonnaise, Ketchup, Diced Onion, Pickle Relish, Diced Tomatoes, Jalapenos, and Sauerkraut

Brioche Buns

Corn on the Cob

Buon Appetito

Garlic Bread

Choice of One:

- *Caesar Salad*
  with Romaine Hearts, Croutons, Anchovies, Shaved Parmigiano Reggiano, and Caesar Dressing
- *Antipasto Salad*
  with Parmigiano Reggiano, Fresh Mozerella, Tomatoes, Olives, Mixed Greens, Artichokes, and Balsamic Dressing

Choice of Two:

- *Chicken Florentine*
  with Spinach and Lemon Cream Sauce
- *Shrimp Scampi*
  with Pasta, and Tomato Butter Sauce
- *Roasted Eggplant Parmesan*
  with Roma Tomato Sauce

Choice of One:

- *Wild Mushroom Risotto*
  with Chives
- *Roasted Seasonal Vegetables*
- *Roasted Potatoes*
  with Rosemary and Sweet Onion

Tiramisu

Chinese Delight

Asian Salad
with Cabbage, Carrots, Wonton Strips, Toasted Almonds, with Sesame-Ginger Dressing

Choice of Two:

- *Kung Pao Chicken*
- *Steamed Cod*
  with Sake Miso Sauce
- *Sweet and Sour Tofu*
  with Steamed Rice

Choice of One:

- *Fried Rice*
- *Chow Mein Noodles*
  with Julienne Vegetables and Light Soy Sauce

Sautéed Asian Tender Greens

Custard Tarts and Mango Mousse Cake

Taqueria: Tacos or Tamales

Taco Bar

Includes Corn Tortillas or Plain Tortillas

Choice of Two:

- *Carnitas*
- *Pollo Asado*
- *Carne Asada*

Tamale Bar

Choice of Two:

- *Pollo*
- *Carne*
- *Cheese*

Accompanied By:

Mixed Field Greens
with Black Beans, Bell Peppers, Avocado, Corn, Tomatos, Cotija Cheese, Tortilla Strips, and Chipotle Ranch Dressing

Spanish Rice

Assorted Toppings
Salsa, Pico de Gallo, Sour Cream, Guacamole, Cheese, Onions, Cilantro, Limes

Choice of One:

- *Braised Black Beans*
- *Charro Beans*

Choice of One:

- *Caramel Churros*
- *Tres Leches Cake*
- Coconut Flan

INTERNATIONAL HOUSE CATERING

Hot Buffet

Executive Themed Buffet

Minimum of 25 People, Charged Per Person

Viva Mexico 56

Tortilla Chips
with Guacamole, Salsa and Pico de Gallo

Mixed Field Greens
with Black Beans, Bell Peppers, Avocado, Tomato, Tortilla Strips, Corn, Cotija Cheese, Lime, and Chipotle Ranch Dressing

Choice of Two:
- *Chicken*
- *Carne Asada*
- *Fajita Vegetables*

Spanish Rice

Braised Black Beans

Flour or Corn Tortillas

Caramel Churros and Tres Leches Cake

Great Wall of China 60

Choice of One:
- *Hot and Sour Soup*
- *Asian Salad*
  with Cabbage, Carrots, Toasted Almonds, Wonton Strips, Sesame-Ginger Dressing

Choice of One:
- *Dim Sum Sampler*
  with Fried Vegetable Spring Rolls, Baked Pork Buns, and Pot Stickers with Dipping Sauces
- *Roasted Five-Spice Chicken*
  with Hoisin Glaze
- *Kung Pao Shrimp Stir Fry*
  with Spring Onion

Steamed Asian Tender Greens

Steamed Rice

Choice of One:
- *Fried Rice*
- *Vegetarian Chow Mein Noodles*

Choice of Two:
- *Custard Tarts*
- *Mango Mousse Cake*
- *Sesame Balls*

Magiamo Italiano 62

Garlic Bread

Choice of One:
- *Curated Charcutier Board*
  Artisnal Cured Meats, Assorted Cheese, Olives, Peppers, Breads and Crackers
- *Tuscan Vegetable Minestrone*
  with Pecorino Cheese

Caesar Salad
with Romaine Hearts, Croutons, Shaved Parmigiano Reggiano,and Caesar Dressing

Choice of One:
- *Chicken Marsala*
- *Chicken Parmesan*
  with Tomato Basil Sauce

Choice of One:
- *Eggplant Napoleon*
- *Vegetable Lasagna*

Choice of One:
- *Roasted Seasonal Vegetables*
- *Creamy Polenta*

Choice of One:
- *Manicotti Alfredo*
- *Rigatoni Bolognese*

Tiramisu

Cannolis

INTERNATIONAL HOUSE CATERING

Hot Buffet

Action Station

Must be added onto any hot buffet.
Uniformed Chef Required at $250 for a minimum 1½ hour service time plus $50 per every additional 30 minutes.
Available for groups between 25 – 50, All Items Charged Per Person

Rosemary Herb Roasted Turkey 17
with Orange Cranberry Relish and Gravy

Carved Angus Prime Rib 20
with Creamy Horseradish Sauce

Carved Honey Baked Ham 18
with Charred Pineapple Relish and Mustard

Roasted Beef Tenderloin 20
with Pepper Sauce, Creamy Horseradish, and Demi Glaze

Roast Lemongrass Pork Belly 25
with Macaroni Salad and Steamed Coconut Rice

Risotto Station 22
with Italian Arborio Rice and Assorted Toppings: Prosciutto, Shrimp, Grilled Chicken, Plant Based Chicken, Wild Mushroom Mélange, Arugula Pesto, Caramelized Onions, Asiago Cheese, Asparagus Tips, Fresh Herbs, and Truffle Oil

INTERNATIONAL HOUSE CATERING

Reception

À La Carte

All Stationary. Minimum of 3 Selections and 25 People, All Items Charged Per Person

Beef or Chicken Empanada	7
Spanakopita with Tzatziki Sauce	6
Beef Wellington with Demi-Glace	8
Chicken Taquitos with Pico De Gallo and Roasted Pepper	7
Vegetable Spring Rolls with Dipping Sauce	5
Vegetable Samosa with Dipping Sauce	5
Seasonal Crudité Platter with Hummus and Tzatziki	6
Gazpacho Shooter with Cucumber and Mango	7
Prosciutto and Brie Flatbread with Apricot Glaze	8
Mushroom Tart	6
Chipotle Chicken Skewers	7
Chicken Satay with Coconut Peanut Sauce	7
Chipotle Marinated Shrimp Skewers	9
Korean BBQ Pulled Pork with Gochujang Aioli on a Brioche Bun	10
Crab Cakes	10

Sweet Selections

All Assorted and $5 Per Person

Cake Pops	French Pastry Cakes
Cannoli	French Eclairs
Cream Puffs	Mini Cheesecakes
Petit Fours	Mini Crème Brûlée
Mini Tarts	Cookies

Specialty Displays

Minimum of 25 People, All Items Charged Per Person

Baked Dips — 10

Choice of Artichoke Dip or Crab Dip
with Sliced Baguette

Greek Mezze — 11

Hummus, Tzatziki, and Baba Ghanoush
Tabouleh and Fattoush Salad
Fresh and Roasted Vegetable Assortment
Cured Olives
Flatbreads and Pita

Charcuterie — 13

Local and International Cured and Smoked Meats
Pickled Vegetables
Cured Olives
Assorted Mustards
Focaccia and Baguettes

Artisan Cheese Display — 7

Assorted Imported and Domestic Artisanal Cheeses
Assorted Seasonal Accompaniments and Crackers

SF Sliders — 25

Build-Your-Own Slider

Miniature Rolls

PATTIES:
Angus Beef Burger
Portobello Burger

SAUCES:
Chipotle Aioli
Herbed Mayonnaise

COOKED TOPPINGS:
Sautéed Mushrooms
Caramelized Onions

FRESH TOPPINGS:
Roma Tomatoes
Lettuce

Shaved Onions

Potato Bar — 17

Whipped Yukon Gold Potatoes and Sweet Potatoes
Assorted Toppings

INTERNATIONAL HOUSE CATERING

Break

Break À La Carte

Base of $5
Minimum of 25 People, All Items Charged Per Person

AM Break Selection

Assorted Muffins	3
Assorted Croissants	3
Assorted Fruit Danishes	4
Assorted Donuts	5
Assorted Breakfast Loaf	3
Fruit Turnover	4
Assorted Scones	3
Biscotti	2
Whole Fresh Fruit	2
Individual Greek Yogurts	4

PM Break Selection

Assorted Cookies	4
Assorted Brownies and Blondies	4
Bavarian Style Soft Pretzels with Yellow Mustard	6
Tortilla Chips with Fresh Salsa and Guacamole	6
Assorted Sheet Cakes	5
Assorted Cupcakes	4
Rice Krispie Marshmallow Treats	3
Herb Roasted Nuts	3

Themed Breaks

Minimum of 25 People, All Items Charged Per Person

Tea O'Clock — 15

A Selection of Tea Sandwiches (Choice of Two):
- Cucumber, Smoked Salmon, and Cream Cheese
- Prosciutto and Apricot Jam
- BLT on Sweet Mini Roll
- Traditional Egg Salad

A Selection of Sweets (Choice of Two):
- Almond Tea Cakes
- Assorted Macaroons
- Assorted Scones

Wine Country — 26

Domestic and International Artisanal Cheeses
Assorted Italian Dried Meats
Assorted Crackers
Sliced French Baguettes
Sliced Seasonal Fruits and Berries
Grilled Vegetables with Balsamic Fig Glaze
Medley of Marinated Olives
Herb Roasted Nuts

Synergy — 22

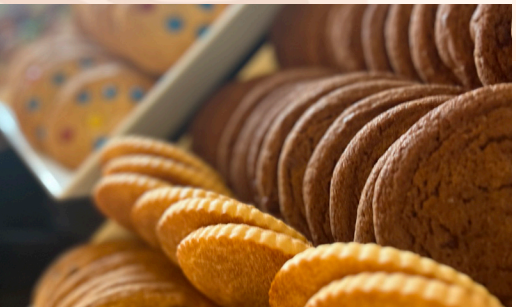
Tajin Lime Apple Slices
Almond & Peanut Butter
Assorted Dried Fruit
Herb Roasted Nuts
Assorted Cheese Cubes
Espresso Bean Chocolate Covered Candies
Seasonal Organic Vegetable Crudité with Hummus

Le Jardin — 17

Seasonal Organic Vegetable Crudité
with Buttermilk Ranch Dip and Assorted Hummus
Assorted Dried Fruit
Herb Roasted Nuts
Assorted Tarts

Viva Mexico — 23

Nacho Bar
with Corn Tortilla Chips, Nacho Cheese, Jalapenos, Guacamole, Pico de Gallo, and Salsa
Churros



INTERNATIONAL HOUSE CATERING

Plated Meal

PLATED MEAL

3-Course Minimum, Starts at $70 Per Person, Minimum of 25 People and Maximum of 50
Please Contact the Catering Department at cateringandevents@ihouseberkeley.org to Discuss Options

Starters

Soup or Salad

Soup

Lobster Bisque
with Croutons and Crème Fraiche

Clam Chowder
with New Potato and Chives

Cream of Roasted Tomato Basil
with Parmesan Croutons

Spanish Chilled Gazpacho
with Cucumber, Tomato Pico De Gallo, and EVOO

Thai Coconut Soup
with Kaffir Lime, Lemon Grass, Mushroom Medley, and Cilantro Oil

Salad

I-House Garden Salad
with Mixed Greens, Seasonal Vegetables, and Vinaigrette

Caesar Salad
with Romaine Hearts, Focaccia Croutons, Anchovy Filets, Shaved Parmigiano Reggiano, and Caesar Dressing

Classic California Cobb
with Tomatoes, Crispy Bacon, Grilled Chicken, Hard Boiled Eggs, Avocado, Point Reyes Bleu Cheese, and Red Wine Vinaigrette

Greek Salad
with Romaine Hearts, Feta Cheese, Grape Tomato, Cucumber, Kalamata Olives, Red Onions, Pepperoncini, and Balsamic Dressing

Appetizers

Add a Fourth Course Between Your Starter and Entrée. Priced Per Person.

Crab Cake — 11
with Lemon-Dill Aioli and Mache Greens

Cajun Prawns — 12
with Creamy Garlic Grits, and Cherry Tomato Ragout

Pork Belly Roast — 13
with Steamed Buns, Scallions, and Hoisin Sauce

INTERNATIONAL HOUSE CATERING

Plated Meal

Entrées

Land

Moroccan Spiced Skirt Steak
with Roasted Vegetable, Israeli Couscous, Lentils, Parsley Oil, and Minted Yogurt Sauce (served chilled)

Char-Broiled New York Strip Steak Au Poivre
with Potato Au Gratin, Seasonal Vegetables, and Herb Roma Tomato

Chef Abbie's Braised Beef Short Rib
with Sweet Corn Polenta, Sautéed Tender Greens Vegetables, and Bordelaise Sauce

Herb-Crusted Rack of Lamb
with Herbed Roasted Potato Medley, Seasonal Mélange of Vegetables, and Mint Jus

Seared Black Angus Filet Mignon
with Truffle Yukon Gold Mashed Potato, Asparagus, Herb Roma Tomato, and Bordelaise Sauce

Chicken Roast
with Wild Rice Dried Fruit, Seasonal Mélange of Vegetables, and Chicken Jus

Chicken Ala Supreme
with Garden Vegetable Risotto, Broccolini, Organic Cherry Tomatoes, Peppers, and Thyme Au Jus

Sea

Oven Roasted Filet of Cod
with French Green Beans, Quinoa Mashed Potato, and Sake Miso Butter Sauce

Grilled Pacific Salmon
with Lemon Beurre Blanc, Roasted Tomatoes, Chards, Fennel, Quinoa and Couscous Medley

Oven Roasted Mahi Mahi
with Thai Coconut Cream, Sautéed Asian Tender Greens, and Steamed Pandan Jasmine Rice

Korean BBQ Salmon Steak
with Julienne of Vegetables, Bean Sprouts, Wild Rice, and Gochujang Glaze

Vegetarian/Vegan

Tofu Stuffed Portobello Mushroom
with Farro Risotto, Sautéed Baby Spinach, and Sundried Tomato Gremolata

Vegetarian Tower
with Roasted Portobello Mushroom, Zucchini Squash, Roasted Pepper, Spinach, Warm Goat Cheese Fondue, and Aged Balsamic Reduction

Butternut Squash Ravioli
with Brown Butter, Sage, and Pine Nuts

Wild Mushroom Risotto
with Asparagus, English Peas, Rainbow Carrots, and Reduction

Dessert

Almond Hazelnut Mousse Cake
Gourmet German Chocolate Cake
Strawberry Shortcake
Flourless Decadence Cake
Flourless Chocolate Macadamia
Tiramisu

INTERNATIONAL HOUSE CATERING

Beverage Service

À La Carte Beverage Service

Coffee/Decaf/Tea

3 Gallon Container – Serves 50	*90*
1.5 Gallon Container – Serves 25	*45*
Airpot - Serves 8-10	*30*

Individual Bottles & Cans

San Pellegrino Sparkling Juice	*4*
Soda *Coke, Diet Coke, and Sprite*	*3*
La Croix Sparkling Water	*3*
Bottled Water	*3*

Spa Water*

3 Gallon Container – Serves 50	*30*

**Ice water included in every on-site event with catering*

Lemonade/Iced Tea

3 Gallon Container – Serves 50	*60*
Pitcher - Serves 6-8	*10*

Bar Service

Set Up Fees

On-site events with catering
2/person with a 25-person minimum

On-site events with no catering (bar only)
5/person with a 25-person minimum

Off site events
*5/person with a 25-person minimum***

Staffing Fees

One (1) bartender/50 guests for 2 hours	*100*
Each additional hour/bartender	*50*

***Off-site events without catering will have a $100 drink minimum*

Beer & Wine

Wine and Sparkling Wine	*30/bottle*
Corkage Fee	*12/bottle*
Craft Specialty Beer	*7*