**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

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

<table>
<thead>
<tr>
<th>Hot Items</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg &amp; Cheese Croissant Sandwiches</td>
<td>7</td>
</tr>
<tr>
<td>Add Bacon +2</td>
<td></td>
</tr>
<tr>
<td>Small Chicken and Waffle Sandwich</td>
<td>10</td>
</tr>
<tr>
<td>with Maple Syrup</td>
<td></td>
</tr>
<tr>
<td>Breakfast Burrito</td>
<td>12</td>
</tr>
<tr>
<td>with Scrambled Eggs, Monterey Jack Cheese, Roasted Peppers, Onions, Roasted Tomato Salsa, Guacamole</td>
<td></td>
</tr>
<tr>
<td>Chilaquiles</td>
<td>10</td>
</tr>
<tr>
<td>with Pinto Beans, Jack Cheese, Roasted Peppers, Onions, Roasted Tomato Salsa, Monterey Jack Cheese</td>
<td></td>
</tr>
<tr>
<td>French Toast</td>
<td>8</td>
</tr>
<tr>
<td>with Warm Maple Syrup</td>
<td></td>
</tr>
<tr>
<td>Belgian Waffles</td>
<td>8</td>
</tr>
<tr>
<td>with Warm Maple Syrup</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Pancakes</td>
<td>8</td>
</tr>
</tbody>
</table>
**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**

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**

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

**Berkeley**

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**

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

**La Mission**

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

**Napa**

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
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, Sun-dried 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
## 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
## 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*

<table>
<thead>
<tr>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>36</td>
<td>46</td>
</tr>
</tbody>
</table>

### 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**
- **Oven Roasted Root Vegetables**
  - with Maple Syrup, Rosemary
- **Tri Color Quinoa**
  - with Saffron Couscous and Roasted Vegetables

### Entrée Selections

- **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 Cookies**
- **Chef’s Selection of Gourmet Mini Desserts**
- **Assorted Sheet Cake**
- **Assorted Dessert Bars**
**I-House Buffet**

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

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**Ball Game**

- 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

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**Chinese Delight**

- 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 Mozzarella, 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

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**Taqueria: Tacos or Tamales**

**Taco Bar**
Includes Corn Tortillas or Plain Tortillas

**Choice of Two:**
- Carnitas
- Pollo Asado
- Carne Asada

**Accompanied By:**
- Mixed Field Greens
- Spanish Rice
- Assorted Toppings
- Salsa, Pico de Gallo, Sour Cream, Guacamole, Cheese, Onions, Cilantro, Limes

**Tamales Bar**

**Choice of Two:**
- Pollo
- Carne
- Cheese

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- Braised Black Beans
- Charro Beans

**Choice of One:**
- Caramel Churros
- Tres Leches Cake
- Coconut Flan
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
  Artisan 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
## 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosemary Herb Roasted Turkey with Orange Cranberry Relish and Gravy</td>
<td>17</td>
</tr>
<tr>
<td>Carved Angus Prime Rib with Creamy Horseradish Sauce</td>
<td>20</td>
</tr>
<tr>
<td>Carved Honey Baked Ham with Charred Pineapple Relish and Mustard</td>
<td>18</td>
</tr>
<tr>
<td>Roasted Beef Tenderloin with Pepper Sauce, Creamy Horseradish, and Demi Glaze</td>
<td>20</td>
</tr>
<tr>
<td>Roast Lemongrass Pork Belly with Macaroni Salad and Steamed Coconut Rice</td>
<td>25</td>
</tr>
<tr>
<td>Risotto Station 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</td>
<td>22</td>
</tr>
</tbody>
</table>
# Reception

## À La Carte

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

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

## Sweet Selections

All Assorted and $5 Per Person

<table>
<thead>
<tr>
<th>Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cake Pops</td>
<td></td>
</tr>
<tr>
<td>Cannoli</td>
<td></td>
</tr>
<tr>
<td>Cream Puffs</td>
<td></td>
</tr>
<tr>
<td>Petit Fours</td>
<td></td>
</tr>
<tr>
<td>Mini Tarts</td>
<td></td>
</tr>
<tr>
<td>French Pastry Cakes</td>
<td></td>
</tr>
<tr>
<td>French Eclairs</td>
<td></td>
</tr>
<tr>
<td>Mini Cheesecakes</td>
<td></td>
</tr>
<tr>
<td>Mini Crème Brûlée</td>
<td></td>
</tr>
<tr>
<td>Cookies</td>
<td></td>
</tr>
</tbody>
</table>

## Specialty Displays

Minimum of 25 People, All Items Charged Per Person

<table>
<thead>
<tr>
<th>Display</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Dips Choice of Artichoke Dip or Crab Dip with Sliced Baguette</td>
<td>10</td>
</tr>
<tr>
<td>Greek Mezze Hummus, Tzatziki, and Baba Ghanoush Tabouleh and Fattoush Salad Fresh and Roasted Vegetable Assortment Cured Olives Flatbreads and Pita</td>
<td>11</td>
</tr>
<tr>
<td>Charcuterie Local and International Cured and Smoked Meats Pickled Vegetables Cured Olives Assorted Mustards Focaccia and Baguettes</td>
<td>13</td>
</tr>
<tr>
<td>Artisan Cheese Display Assorted Imported and Domestic Artisanal Cheeses Assorted Seasonal Accompaniments and Crackers</td>
<td>7</td>
</tr>
<tr>
<td>SF Sliders Build-Your-Own Slider</td>
<td>25</td>
</tr>
<tr>
<td>Miniature Rolls</td>
<td></td>
</tr>
<tr>
<td>Patties: Angus Beef Burger Portobello Burger</td>
<td></td>
</tr>
<tr>
<td>Sauces: Chipotle Aioli Herbed Mayonnaise</td>
<td></td>
</tr>
<tr>
<td>Cooked Toppings Sautéed Mushrooms Caramelized Onions</td>
<td></td>
</tr>
<tr>
<td>Fresh Toppings Roma Tomatoes Lettuce</td>
<td></td>
</tr>
<tr>
<td>Shaved Onions</td>
<td></td>
</tr>
<tr>
<td>Potato Bar Whipped Yukon Gold Potatoes and Sweet Potatoes Assorted Toppings</td>
<td>17</td>
</tr>
</tbody>
</table>
Break À La Carte
Base of $5
Minimum of 25 People, All Items Charged Per Person

AM Break Selection

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Muffins</td>
<td>3</td>
</tr>
<tr>
<td>Assorted Croissants</td>
<td>3</td>
</tr>
<tr>
<td>Assorted Fruit Danishes</td>
<td>4</td>
</tr>
<tr>
<td>Assorted Donuts</td>
<td>5</td>
</tr>
<tr>
<td>Assorted Breakfast Loaf</td>
<td>3</td>
</tr>
<tr>
<td>Fruit Turnover</td>
<td>4</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>3</td>
</tr>
<tr>
<td>Biscotti</td>
<td>2</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>2</td>
</tr>
<tr>
<td>Individual Greek Yogurts</td>
<td>4</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>4</td>
</tr>
<tr>
<td>Assorted Brownies and Blondies</td>
<td>4</td>
</tr>
<tr>
<td>Bavarian Style Soft Pretzels</td>
<td>6</td>
</tr>
<tr>
<td>with Yellow Mustard</td>
<td></td>
</tr>
<tr>
<td>Tortilla Chips</td>
<td>6</td>
</tr>
<tr>
<td>with Fresh Salsa and Guacamole</td>
<td></td>
</tr>
<tr>
<td>Assorted Sheet Cakes</td>
<td>5</td>
</tr>
<tr>
<td>Assorted Cupcakes</td>
<td>4</td>
</tr>
<tr>
<td>Rice Krispie Marshmallow Treats</td>
<td>3</td>
</tr>
<tr>
<td>Herb Roasted Nuts</td>
<td>3</td>
</tr>
</tbody>
</table>

PM Break Selection

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea O’Clock</td>
<td>15</td>
</tr>
</tbody>
</table>

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
**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

<table>
<thead>
<tr>
<th>Starters</th>
<th></th>
</tr>
</thead>
<tbody>
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<td></td>
</tr>
<tr>
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<td></td>
</tr>
<tr>
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<td></td>
</tr>
<tr>
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</tr>
<tr>
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<td></td>
</tr>
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<td></td>
</tr>
<tr>
<td>Spanish Chilled Gazpacho</td>
<td></td>
</tr>
<tr>
<td>with Cucumber, Tomato Pico De Gallo, and EVOO</td>
<td></td>
</tr>
<tr>
<td>Thai Coconut Soup</td>
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</tr>
<tr>
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</tr>
</tbody>
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### Salad

<table>
<thead>
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<tbody>
<tr>
<td>I-House Garden Salad</td>
<td></td>
</tr>
<tr>
<td>with Mixed Greens, Seasonal Vegetables, and Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td></td>
</tr>
<tr>
<td>with Romaine Hearts, Focaccia Croutons, Anchovy Filets, Shaved Parmigiano Reggiano, and Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>Classic California Cobb</td>
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</tr>
<tr>
<td>with Tomatoes, Crispy Bacon, Grilled Chicken, Hard Boiled Eggs, Avocado, Point Reyes Bleu Cheese, and Red Wine Vinaigrette</td>
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<td>Greek Salad</td>
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</tr>
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<td>with Romaine Hearts, Feta Cheese, Grape Tomato, Cucumber, Kalamata Olives, Red Onions, Pepperoncini, and Balsamic Dressing</td>
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### Appetizers

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

<table>
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<th>Appetizers</th>
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<tbody>
<tr>
<td>Crab Cake</td>
<td>11</td>
</tr>
<tr>
<td>with Lemon-Dill Aioli and Mache Greens</td>
<td></td>
</tr>
<tr>
<td>Cajun Prawns</td>
<td>12</td>
</tr>
<tr>
<td>with Creamy Garlic Grits, and Cherry Tomato Ragout</td>
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<tr>
<td>Pork Belly Roast</td>
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<td>with Steamed Buns, Scallions, and Hoisin Sauce</td>
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**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

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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

- **Chef 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**
- **Flourless Decadence Cake**
- **Gourmet German Chocolate Cake**
- **Flourless Chocolate Macadamia**
- **Strawberry Shortcake**
- **Tiramisu**
À La Carte Beverage Service

Coffee/Decaf/Tea

<table>
<thead>
<tr>
<th>Container Type</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Gallon Container</td>
<td>50</td>
<td>90</td>
</tr>
<tr>
<td>1.5 Gallon Container</td>
<td>25</td>
<td>45</td>
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<tr>
<td>Airpot</td>
<td>8-10</td>
<td>30</td>
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</table>

Individual Bottles & Cans

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>San Pellegrino Sparkling Juice</td>
<td>4</td>
</tr>
<tr>
<td>Soda</td>
<td>3</td>
</tr>
<tr>
<td>Coke, Diet Coke, and Sprite</td>
<td></td>
</tr>
<tr>
<td>La Croix Sparkling Water</td>
<td>3</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>3</td>
</tr>
</tbody>
</table>

Spa Water*

<table>
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<tr>
<td>3 Gallon Container</td>
<td>50</td>
<td>30</td>
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*Ice water included in every on-site event with catering

Lemonade/Iced Tea

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</thead>
<tbody>
<tr>
<td>3 Gallon Container</td>
<td>50</td>
<td>60</td>
</tr>
<tr>
<td>Pitcher - Serves 6-8</td>
<td></td>
<td>10</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wine and Sparkling Wine</td>
<td>30/bottle</td>
</tr>
<tr>
<td>Corkage Fee</td>
<td>12/bottle</td>
</tr>
<tr>
<td>Craft Specialty Beer</td>
<td>7</td>
</tr>
</tbody>
</table>