# CROWNE PLAZA FOSTER CITY

FOOD THAT'S ALMOST TOO GOOD TO EAT. ALMOST.

Catering Menu



### THE CONTINENTAL \$24/person

Local and Seasonally Inspired Fruits and Berries Assortment of Fresh Baked Pastries, Croissants, Danish and Breakfast Breads Assortment of Bagels - Plain, Blueberry and Cinnamon Raisin with Assorted Cream Cheese Spreads, Sweet Butter, Preserves and Honey Chilled Fresh Squeezed Orange, Grapefruit and Cranberry Juices

### THE DELUXE CONTINENTAL \$26/person

Local and Seasonally Inspired Fruits and Berries Assortment of Fresh Baked Pastries, Croissants, Danish and Breakfast Breads Assortment of Bagels - Plain, Blueberry and Cinnamon Raisin with Assorted Cream Cheese Spreads, Sweet Butter, Preserves and Honey Low Fat Granola, Assorted Yogurts and Mixed Seasonal Berries Chilled Fresh Squeezed Orange, Grapefruit & Cranberry Juices

Continental Enhancements

Fresh Scrambled Eggs \$6/person

#### Chicken Apple Sausages \$7/person

Organic Steel Cut Oatmeal \$7/person Cinnamon, Brown Sugar, Raisins and Toasted Almonds

#### Hickory Smoked Bacon, \$8/person Pork Sausages <u>OR</u> Ham Steaks

Buttermilk Pancakes \$8/person with Driscoll's Farm Organic Mixed Berries and Maple Syrup

**Breakfast Sliders \$9/person** with Fried Egg, Canadian Bacon and Provolone Cheese on a Soft Brioche Bun

#### Vegetarian Breakfast Burritos \$9/person

with Scrambled Eggs, Spinach, Mushrooms, Tomatoes, Zucchini, Onions, Sweet Peppers, Cheddar and Jack Cheese, Sour Cream and Salsa in a Spinach Tortilla

#### Breakfast Burritos \$9/person

with Scrambled Eggs, Smoked Bacon, Cheddar and Jack Cheese, Sour Cream, Sweet Peppers, Scallions and Salsa in a Flour Tortilla

#### **Croissant Sandwiches** \$9/person

with Fried Egg, Shaved Black Forest Ham and Jack Cheese on a Flakey Croissant

#### Breakfast Sliders \$9/person

with Fried Egg, Canadian Bacon and Provolone Cheese on a Soft Brioche Bun

#### Eggs Benedict \$11/person

with Poached Egg, Canadian Bacon and Fresh Hollandaise Sauce on a Toasted English Muffin

Sonoma Goat Cheese \$11/person and Hickory Smoked Bacon in a Puff Pastry

Smoked Salmon \$13/person with Capers and Red Onions

All Breakfasts Include





#### **25 GUEST MINIMUM**

CHEF ATTENDANT'S FEE REQUIRED \$150 PER HOUR - ONE HOUR MINIMUM

#### GRIDDLE & IRON \$12/person

Buttermilk, Whole Wheat and Gluten Free Pancakes and Belgium Waffles with Fresh Whipped Cream, Seasonal Berries, Candied Pecans and Maple Syrup

#### SMOOTHIE STATION \$14/person

Strawberries, Bananas, Blueberries, Honeydew, Pineapple, Kale, Celery, Parsley, Beets, Oranges and Lemons

#### FARM FRESH EGGS \$15/person

Fresh Omelets, Sweet Peppers, Onions, Spinach, Mushrooms, Diced Tomatoes, Bacon, Sausage, Ham, Cheddar Cheese, Jack Cheese and Salsa

Breakfast Buff

**25 GUEST MINIMUM** 

ALL BUFFETS INCLUDE ASSORTED PASTRIES, CROISSANTS, DANISHES & BAGELS WITH CREAM CHEESE & SWEET BUTTER SEASONAL FRUITS & BERRIES ORANGE, GRAPEFRUIT & CRANBERRY JUICE

#### ALL AMERICAN \$35/person

Fresh Scrambled Eggs, Hickory Smoked Bacon, Pork Sausage and Seasonal Breakfast Potatoes

#### HEALTHY BOOST \$36/person

Vegetable Egg Frittatas (GF), Chicken Apple Sausages, Griddle Hash Browns, Multi-Grain Pancakes with Sweet Butter and Warm Maple Syrup

### SOUTH OF THE BORDER \$36/person

Scrambled Ranchero Eggs with Slow Braised Shredded Manchaca Beef, Peppers, Onions, Queso Fresco, Salsa, Warm Corn and Flour Tortillas

#### NAPA VALLEY \$37/person

Fresh Scrambled Eggs with Sonoma Goat Cheese and Chives, Hickory Smoked Bacon, Chicken Apple Sausage, and Heirloom Potato Hash Medley

All Breakfasts Include





#### **15 GUEST MINIMUM**



### VEGETARIAN BREAKFAST BURRITOS \$28/person

Fresh Scrambled Eggs, Spinach, Mushrooms, Tomatoes, Zucchini, Onions, Sweet Peppers, Cheddar and Jack Cheese, Sour Cream and Salsa in a Spinach Tortilla

### BREAKFAST BURRITOS \$28/person

Fresh Scrambled Eggs, Smoked Bacon, Cheddar and Jack Cheese, Sour Cream, Sweet Peppers, Scallions and Salsa in a Flour Tortilla

### CLASSIC AMERICAN SCRAMBLE (GF) \$30/person

Fresh Scrambled Eggs with Two Slices of Hickory Smoked Bacon, Two Country Pork Sausages, Seasonal Breakfast Potatoes and Roasted Tomatoes

### EGG FRITTATAS \$30/person

with Seasonal Vegetables and Hollandaise Sauce Served with Roasted Potatoes, Roasted Tomatoes and Asparagus

### SPINACH & MUSHROOM QUICHE \$30/person

with Fresh Spinach and Mushrooms in a Flakey Crust Served with Roasted Tomatoes, Asparagus and Sliced Fresh Fruit

### QUICHE LORRAINE \$30/person

with Ham, Bacon and Cheese in a Flakey Crust Served with Roasted Tomatoes, Asparagus and Sliced Fresh Fruit

### MONTE CRISTO SANDWICHES \$30/person

Layered Turkey, Ham and Cheese on Brioche Bread and Dipped in Egg Butter, Served with Maple Syrup, Strawberry Jam and Choice of Breakfast Potatoes or Fruit

### NEW YORK STEAK & EGGS (GF) \$36/person

Fresh Scrambled Eggs with New York Steak Served with Seasonal Breakfast Potatoes, Roasted Tomatoes and Asparagus

### CORNED BEEF HASH (GF) \$36/person

Corned Beef Topped with Fried Eggs and Shishito Peppers Served with Roasted Tomatoes and Asparagus

Ill Breakfasts Include



#### Seasonal Whole Fruit \$4/each

Assortment of Boxed Cold Cereals \$5/each Served with Regular, Low-Fat, Soy or Almond Milk

Sliced Seasonal Fruits & Berries \$8/person

Plain & Greek Assorted Yogurts \$8/each with Honey and Mixed Berries

Individual Granola Parfaits \$9/each Greek Yogurt with Low-Fat Granola and Seasonal Berries

Hard Boiled Eggs \$12/dozen with Tabasco and Lemons

Assortment of Donuts \$38/dozen Raised, Cake and Old Fashioned

Assortment of Croissants \$42/dozen Plain, Chocolate and Almond

Assortment of Muffins \$42/dozen Oat Bran, Blueberry and Chocolate

Assortment of Danishes \$42/dozen Cheese, Apricot and Strawberry

Banana and Blueberry Pound Cake \$42/cake loaf Walnuts or Pecans, 12 Cuts per Cake Loaf

Assortment of Bagels and Cream Cheese \$45/dozen Plain, Blueberry and Cinnamon Raisin

> Savory Croissants \$48/dozen Spinach & Feta and Tomato & Olive

Assorted Mini French Beignets \$60/three dozen 36 Total Pieces

> Gluten-Free Muffins \$50/dozen Assorted Seasonal Offerings

Vegan Muffins \$55/dozen Assorted Seasonal Offerings

Gluten-Free Danishes \$50/dozen Assorted Seasonal Offerings

Vegan Danishes \$55/dozen Assorted Seasonal Offerings



ASSORTED SOFT DRINKS \$4.25/each Coke, Diet Coke, Sprite

#### SPARKLING WATER \$4.25/each OR SPRING WATER

### RED BULL \$6/each

CHILLED JUICE \$38/per pitcher Orange, Grapefruit or Cranberry

REGULAR AND DECAF \$8/person STARBUCKS COFFEE AND ASSORTED TAZO TEAS

REGULAR AND DECAF \$82/gallon STARBUCKS COFFEE AND ASSORTED TAZO TEAS



**15 GUEST MINIMUM** 

TWO COURSE PLATED LUNCH CHOICE OF ENTRÉE SALAD AND DESSERT



#### CHICKEN FETA CAESAR SALAD \$29/person

Chicken Breast, Hearts of Romaine, Baby Tomatoes, Artichoke Hearts, Olives, Croutons and Feta Cheese with Caesar Dressing

#### ASIAN CHICKEN SALAD \$29/person

Chicken Breast, Sheared Napa and Romaine Lettuce, Bell Peppers, Carrots, Green Onions, Bean Sprouts, Mandarin Oranges, Sesame Seeds and Crispy Won Ton with Sesame Soy Dressing

#### POACHED SALMON & QUINOA SALAD \$32/person

Poached Salmon, Baby Mixed Greens, Red Organic Quinoa, Asparagus, Red Onions, Tomatoes and Sliced Almonds with Balsamic Vinaigrette

#### NICOISE SALAD \$33/person

Albacore Tuna, Yukon Potatoes, Haricot Vert, Hard Boiled Eggs and Kalamata Olives

#### THAI BEEF SALAD \$34/person

Curry Flank Iron Steak, Crisp Greens, Pickled Green Papaya Slaw, Red Peppers, Radishes, Cucumbers, Carrots with Thai-Cilantro Dressing

Desserts

#### TIRAMISU

Espresso Drenched Sponge Cake with Mascarpone Cream and Topped with Cocoa Powder

#### ASSORTED BEIGNETS

Assorted Filled Beignets Made with a Light and Airy Dough and Dusted with Sugar

#### MANGO PANNA COTTA

Sweetened Cooked Cream Topped with a Refreshing Mango Sauce

#### CARAMEL DELIGHT

Smooth Caramel Cake with a Crumble Base and Topped with a Light Toffee Cream

#### MINI KEY LIME TART

Graham Cracker Crust Base Topped with New York Cheesecake and a Key Lime Marmalade

#### CHOCOLATE LAVA CAKE

Moist Chocolate Cake with a Heart of Creamy Rich Chocolate



SPLIT MENUS ARE CHARGED AT THE HIGHEST PRICE OPTION

All Plated Lunches Include



**15 GUEST MINIMUM** 

THREE COURSE PLATED LUNCH CHOICE OF SALAD, ENTRÉE AND DESSERT



**CAPRESE SALAD** Vine Ripened Tomatoes, Mozzarella, Basil, EVOO and Balsamic Drizzle

ARUGULA & FRISEE SALAD Roasted Grapes, Candied Pecans and Feta Cheese with Raspberry Vinaigrette

#### BABY MIXED GREENS SALAD

Cucumbers, Baby Tomatoes and Carrots with Lemon Herb Vinaigrette

### CAESAR SALAD

Hearts of Romaine and Radicchio, Artichoke Hearts, Roma Tomatoes and Parmesan Cheese with Caesar Dressing

Desserts

#### TIRAMISU

Espresso Drenched Sponge Cake with Mascarpone Cream and Topped with Cocoa Powder

#### ASSORTED BEIGNETS

Assorted Filled Beignets Made with a Light and Airy Dough and Dusted with Sugar

MANGO PANNA COTTA Sweetened Cooked Cream Topped with a Refreshing Mango Sauce CARAMEL DELIGHT

Smooth Caramel Cake with a Crumble Base and Topped with a Light Toffee Cream

#### MINI KEY LIME TART

Graham Cracker Crust Base Topped with New York Cheesecake and a Key Lime Marmalade

#### CHOCOLATE LAVA CAKE

Moist Chocolate Cake with a Heart of Creamy Rich Chocolate

GLUTEN-FREE OR VEGAN MEALS & DESSERTS AVAILABLE AT AN ADDITOINAL COST

SPLIT MENUS ARE CHARGED AT THE HIGHEST PRICE OPTION

All Plated Lunches Include



Entree

RED CURRY MARINATED CHICKEN THIGH \$33/person

with Green Papaya Salsa, Steamed Jasmine Rice and Bok Choy

ORGANIC MAHI MAHI ALA VODKA \$36/person with Rainbow Cauliflower Rice and Seasonal Vegetables

SEARED CRANBERRY CHICKEN BREAST \$36/person with Balsamic Glaze, Rustic Skin Gratin Potatoes and Pea Sprouts

CHICKEN MARSALA \$37/person with Garlic Mashed Potatoes and Seasonal Vegetables

#### SEARED SALMON \$37/person

with Lemon-Caper Sauce, Rice Pilaf and Broccolini

MISO SEA BASS \$38/person with Ponzu Soy Glaze, Wok Fried Brown Rice and Chinese Broccoli

#### DRUNKEN GUINNESS MARINATED TRI TIP \$44/person

with Mojo Sauce, Horseradish Mashed Potatoes and Seasonal Vegetables

DRY RUBBED NEW YORK STEAK \$47/person with Chimichurri, Herb Oil Roasted Yukon Potatoes and Seasonal Vegetables

**GLUTEN-FREE OR VEGAN MEALS & DESSERTS** AVAILABLE AT AN ADDITOINAL COST

All Plated Lunches Include

Vegan | Gluten-Free 15 GUEST MINIMUM

Vegetarian | Vegan | Gluten Free Entrees

EACH VEGAN OR GLUTEN FREE ENTRÉE ALSO COMES WITH A VEGAN OR GLUTEN FREE DESSERT

SAVORY VEGETABLE PUDDING (VEGETARIAN) \$30/person Seasonal Roasted Vegetables with Tomato Sauce

**STIR FRIED BEEF SEITAN (VEGAN)** \$32/person Baby Bok Choy, Sugar Snap Peas and Sweet Peppers with Ponzu Citrus Soy Glaze

TOY BOX MUSHROOM RISOTTO (VEGAN, GF) \$34/person Portobello Mushrooms, Grilled Asparagus and Roma Tomatoes with Balsamic Reduction

> BEEF TEMPEH (VEGAN, GF) \$34/person with Stir Fried Vegetables

BUTTERNUT SQUASH RAVIOLI (VEGAN) \$37/person with Bloomsdale Spinach, Cannellini Bean Cassoulet and Organic Baby Vegetables

Vegan Desserts

VEGAN WILD BERRY SORBET VEGAN NEW YORK CHEESECAKE VEGAN BELGIAN CHOCOLATE CAKE

Gluten-Free Desserts

GLUTEN-FREE CRÈME BRULEE GLUTEN-FREE RED VELVET CAKE GLUTEN-FREE FLOURLESS CHOCOLATE CAKE

All Plated Lunches Include



### PERSONAL SANDWICH SHOP \*\$26 or \$28/person

\*BOXED LUNCH SANDWICHES = \$26/PERSON \*BUFFET STYLE LUNCH SANDWICHES = \$28/PERSON

CHOICE OF THREE MEAT SANDWICHES & ONE VEGETARIAN SANDWICH REQUIRED MINIMUM OF FIVE SANDWICHES NEEDED PER SANDWICH SELECTION

#### <u>MEAT</u>

Fresh Valley Chicken Salad - on a Flakey Croissant
Smoked Turkey Breast - with Creamy Brie, Cranberry Relish, Lettuce and Tomatoes on a Focaccia Roll
White Tuna Salad - with Swiss Cheese, Dijon Mayonnaise, Cucumbers, Tomatoes and Lettuce on a Soft Brioche Roll
Italian Sub - with Salami, Prosciutto, Mortadella, Ham, Provolone Cheese, Baby Arugula and Olive Tapenade on a Ciabatta Roll
Shaved Black Forest Ham - with Swiss Cheese, Dijon Mayonnaise, Tomatoes and Lettuce on a Soft Brioche Roll
Roast Beef - with Arugula, Caramelized Onions, Tomatoes and Boursin Aioli on a Pretzel Roll

#### <u>VEGETARIAN</u>

Grilled Organic Vegetables - with Feta Cheese and Sundried Tomato Aioli on a Whole Wheat Roll Tandoori Vegetables - with Stewed Chickpeas and Cucumber Dressing in a Spinach Tortilla Wrap

> Miss Vickie's Kettle Chips Baked Cookies Whole Fruit Bottled Water & Soft Drinks

### SOUP & SALAD DELIGHT \$32/person

Soup of the Day

 Asian Chicken Salad - with Napa and Romaine Lettuce, Bell Peppers, Carrots, Mandarin Oranges, Sesame Seeds and Crispy Won Ton with Sesame Soy Dressing
 Poached Salmon & Quinoa Salad - with Baby Mixed Greens, Red Organic Quinoa, Asparagus, Tomatoes and Sliced Almonds with Balsamic Vinaigrette
 Thai Beef Salad - with Curry Flat Iron Steak, Crisp Greens, Pickled Green Papaya Slaw, Red Peppers, Radishes, Cucumbers and Carrots with Thai-Cilantro Dressing
 Freshly Baked Rolls - with Sweet Butter
 Mini French Beignets Trio - Chocolate Hazelnut, Dark Chocolate and White Chocolate Bottled Water & Soft Drinks



### THE CHALKBOARD DELI \$30/person

Seasonal Melon and Berry Salad

Baby Spinach & Endive Salad - with Dried Cranberries, Feta Cheese and Candied Pecans with Champagne Dressing Yukon Potato Salad - with Sweet Pickle Relish, Whole Grain Mustard and Scallions Assorted Deli Meats - Smoked Turkey Breast. Roast Beef, Black Forest Ham and Genoa Salami Assorted Deli Cheeses - Smoked Gouda, Provolone, Cheddar Cheese and Dill Havarti Assorted Condiments - Bibb Lettuce, Tomatoes, Red Onions and Dill Pickle Spears Assorted Breads - White, Nine Grain and Sourdough Dijon Mustard and Mayonnaise Miss Vickie's Kettle Chips

Miniature Rocky Road Brownies and Strawberry Shortcake

#### LATIN FIESTA \$40/person

 Southwest Caesar Salad - with Artichoke Hearts, Baby Heirloom Tomatoes, Olives, Parmesan Cheese and Tortilla Chips with Chipotle Caesar Dressing Peruvian Quinoa Salad - with Kale, Cucumbers, Chickpeas, Onions and Parsley with Red Wine Vinaigrette
 Mexican Coleslaw - with Cabbage, Carrots, Thee-Colored Sweet Peppers, Cilantro and Oregano with Lime Dressing Oregano Chicken - with Papaya Salsa Flank Steak - with Chimichurri Sauce
 Chile Relleno - with Oregano Tomato Sauce Caribbean Rice - with Kidney Beans Tres Leches Cake and Caramel Flan

### WHEN IN ROME \$38/person

Caesar Salad - with Hearts of Romaine, Artichoke Hearts, Kalamata Olives, and Parmesan Cheese with Caesar Dressing Roasted Mushroom & Artichoke Salad - with Italian Seasonings and Dressing Caprese Salad - with Vine Ripened Tomatoes, Fresh Mozzarella, Basil and EVOO with Balsamic Drizzle Porcini Crusted Chicken Breast - with Madera Sauce Italian Sausage Penne Pasta - with Peppers, Onions and Marinara Sauce Eggplant Parmesan - with Provolone Cheese and Tomato Ragu Seasonal Vegetables Freshly Baked Rolls - with Sweet Butter Tiramisu Cake and Cream Puffs

All Lunch Buffets Include



### WAVE OF ASIA \$39/person

Asian Chopped Salad - with Iceberg Lettuce, Baby Spinach, Green & Purple Cabbage, Carrots, Sweet Peppers, Enoki Mushrooms, Toasted Peanuts and Crispy Won Ton with Soy Sesame Dressing Korean Bean Sprout Salad - with Shitake Mushrooms and Sesame Vinaigrette Chilled Egg Noodle Salad - with Red Peppers, Carrots, Cucumbers and Cilantro with Thai Peanut Dressing Steamed Salmon - with a Light Chili Sauce Char Sui Chicken - with a Hoisin Glaze Tofu Stir Fry - with Tofu and Stir Fry Vegetables Steamed Jasmine Rice Mango Mousse Cake and Chinese Almond Cookies

### BACKYARD BARBEQUE \$40/person

Iceberg Lettuce Salad - with Bacon, Tomatoes, Red Onions and Chives with Blue Cheese Dressing New Potato Salad - with Hard Boiled Eggs, Shredded Carrots, Celery, Pickled Relish and Chives with Creamy Dressing Southwest Corn & Chicken Salad - with Peppers, Jalapeños and Cilantro with Lemon Ranch Dressing Barbeque Chicken - with Chipotle Barbeque Sauce Angus Tri-Tip - Served Santa Barbara Style with Chimichurri Sauce Corn on the Cob Barbeque Baked Beans Jalapeño Corn Bread Apple Pie and Rockslide Brownies

### CLEAN AND LEAN \$42/person

Iceberg & Baby Spinach Salad - with Tomatoes, Radishes, Cucumbers, Corn, Carrots and Sweet Peppers with White Balsamic Dressing Farro Salad - with Rainbow Cauliflower, Cucumbers, Pickled Onions and Parsley with Oregano Dressing Red Quinoa Salad - with Butternut Squash, Cranberries and Pumpkin Seeds Lemon Garlic Baked Salmon - with Carrot Broth Chicken Supreme - with Tomatoes, Avocados and Manchego Cheese Cannellini Bean Ragu - with Sundried Tomatoes and Crimini Mushrooms Roasted Seasonal Root Vegetables Freshly Baked Rolls - with Sweet Butter Sliced Seasonal Fruit and Gluten-Free Flourless Chocolate Cake

All Lunch Buffets Include



Seasonal Whole Fruit \$4/each

Miss Vickie's Kettle Chips \$4/each

Assorted Ice Cream & Fruit Bars \$5/each

Popcorn Machine \$5/per person \*25 Guest Minimum

Assortment of Mini Cupcakes \$36/dozen Chocolate, Red Velvet, Lemon Poppyseed and Carrot

Granola Bars & Kind Bars \$36/dozen

### Bowl of Mixed Roasted Nuts \$38/pound

Assortment of Freshly Baked Cookies \$38/dozen Chocolate Chip, Peanut Butter, Macadamia Nut and Oatmeal Raisin

Assortment of Warm Gourmet Pretzels \$38/dozen Salted, Parmesan Cheese and Cinnamon Sugar Four of Each Kind of Pretzel, Served with Yellow Mustard

Assorted Freshly Baked Cookie Bars \$38/dozen Seven Layered, Lemon and Pecan

### Rockslide Fudge Brownies \$38/dozen

Assorted Mini French Beignets \$60/three dozen 36 Total Pieces



Vegan Break Options

Vegan Assorted Cookies \$55/dozen

Vegan Brownies \$65/dozen

Vegan Assorted Cupcakes \$65/dozen

Vegan White Cake \$84/dozen slices

Vegan Chocolate Cake \$84/dozen slices

Gluten-Free Break Options

Gluten-Free Assorted Cookies \$55/dozen

Gluten-Free Brownies \$65/dozen Gluten-Free Assorted Cupcakes \$65/dozen Gluten-Free White Cake \$84/dozen slices Gluten-Free Chocolate Cake \$84/dozen slices



ASSORTED SOFT DRINKS \$4.25/each Coke, Diet Coke, Sprite

#### SPARKLING WATER \$4.25/each OR SPRING WATER

### RED BULL \$6/each

#### LEMONADE \$4.25/per bottle OR ICED TEA

### REGULAR AND DECAF \$8/per person STARBUCKS COFFEE AND ASSORTED TAZO TEAS

### REGULAR AND DECAF \$82/gallon STARBUCKS COFFEE AND ASSORTED TAZO TEAS



### BUILD YOUR OWN TRAIL MIX \$19/person

Sundried Cranberries, Apricots, Pineapples and Golden Raisins Almonds, Pecans, Walnuts and Macadamia Nuts Dark Chocolate Bits, White Chocolate Bits and M&Ms Sparkling Crystal Geyser Water

### AT THE MOVIES \$20/person

\*25 Guest Minimum Freshly Popped Popcorn Miss Vickie's Kettle Chips Honey Roasted Peanuts and Gummy Candies Sparkling Crystal Geyser Water

### THE CLASSICS \$22/person

Assorted Mini French Macarons Assorted Mini Cheesecakes Dama Cookies and Madeleines Chocolate Dipped Strawberries

### EVERYDAY IS SUNDAE \$22/person

\*OPTIONAL - Attendant at \$150 per hour Vanilla, Chocolate and Swirl Soft Serve Rainbow Sprinkles, Chocolate Sprinkles, Gummy Bears, M&Ms, Andres Chocolates, Crushed Oreo Cookies, Mini Snickers Bars, Toasted Almonds, Roasted Peanuts, Shredded Coconut and Whipped Cream with Chocolate and Strawberry Sauce

### HEALTHLY BREAK \$23/person

Assorted Kind Bars Fresh Vegetables with Spinach Dip Seasonal Whole Fresh Fruit Dried Fruits and Nuts Sparkling Crystal Geyser Water

### FARMER'S MARKET \$25/person

Warm Flatbread Hummus and Olive-Sundried Tomato Tapenade Local Artisan Cheeses with Toasted Nuts, Baguettes, Crostini and Crackers Seasonal Whole Fresh Fruit Assorted Soft Drinks

All Themed Breaks Include



**50 PIECE MINIMUM** 

BUTLER PASSED HORS D'OUERVRES FEE - \$75.00

## Cold Hors D'oeuvres

Pear & Gorgonzola Crostini \$4/piece Stuffed Deviled Eggs \$4/piece Goat Cheese & Asparagus on Sourdough Croutons \$4/piece Boursin Cheese & Walnuts on Toast Rounds \$4/piece Peppered & Seared Ahi Tuna Crostini \$5/piece Bloody Mary Shrimp Shooters with Lemons \$5/piece California Rolls with Wasabi and Soy Sauce \$5/piece Smoked Salmon with Basil on Crostini \$5/piece Jumbo Prawns on Ice with Cocktail Sauce and Lemons \$6/piece Crab Louie Salad on Spoons \$6/piece Ahi Poke Shots \$6/piece



Vegetable Samosas with Mango Chutney \$4/piece Vegetarian Spring Rolls with Sweet Thai Chili Sauce \$4/piece Vegetable <u>OR</u> Pork Pot Stickers \$4/piece Spanakopita \$4/piece Mushroom Caps with Pesto Cream Cheese \$4/piece Mushroom Caps with Italian Sausage Bread Crumbs \$4/piece Pork Lumpia \$4/piece Tandoori Chicken Skewers with Cucumber Raita \$5/piece Korean BBQ Beef Skewers with Soy Glaze \$5/piece Thai Chicken Satay with Peanut Sauce \$5/piece Crispy Coconut Shrimp with Sweet Hot Chili Sauce \$6/piece Lamb Chop Lollipops with a Rosemary Crust and Dijon Mustard \$6/piece



### VEGETABLE POWER PUNCH \$150/platter

Broccolini, Baby Zucchini, Baby Carrots, Cucumbers, Radishes, Cherry Tomatoes, Celery, Sugar Snap Peas, Sweet Peppers and Assorted Olives with Ranch Dressing

### TRADE WINDS \$195/platter

Kalamata Olives, Diced Feta Cheese, Baba Ghanoush, Sundried Tomato Tapenade, Hummus and Grilled Pita Bread

### DIVA'S FRUIT PLATTER \$195/platter

Sliced Seasonal Fresh Fruits and Berries, Plain Greek Yogurt and Honey

### GREEK FEAST MEZZE \$240/platter

Marinated Mushrooms, Artichoke Hearts, Peppers, Olives, Dolmades, Hummus, Asparagus and Garlic Flat Bread with Tzatziki Sauce and Olive Oil

### CHEESE PLATTER \$240/platter

Assorted International and Domestic Cheeses Toasted Nuts, Dried Fruits, and Sliced Baguettes and Crackers

### SEASONAL VEGAN CHEESE BOARD \$250/platter

Assorted Seasonal Vegan Cheeses, Olives, Roasted Red Peppers, Toasted Baguettes and Fig Marmalade

### CHARCUTERIE CELEBRATION \$255/platter

International and Domestic Cheeses, Salami, Sausages, Prosciutto, Artisan Bread, Crostini, Toasted Nuts, Dried Fruits and Honey



#### TACO TRUCK \$21/person

<u>Choice of 2 Proteins</u>: Mexican Pulled Pork, Achiote Chicken, Grilled Beef Tri-Tip <u>OR</u> Cajun Spiced Mahi Mahi with Vegetarian Black Beans, Pickled Radish, Cabbage Slaw, Pico de Gallo, Cheddar Cheese, Guacamole, Sour Cream and Corn Tortillas

#### INTERNATIONAL SLIDERS \$22/person

\*3 Pieces per person American Kobe Beef Sliders with Caramelized Onions and Sharp Cheddar Cheese Barbeque Chicken Sliders with Sliced Tomatoes, Arugula and Garlic Aioli Mexican Pulled Pork Sliders with Radishes, Cabbage Slaw and Chipotle Sauce Served with Sweet Potato Fries, Beer-Battered Onions Rings, Pickles, Ketchup and Barbeque Sauce

### POKE BAR \$24/person

\*OPTIONAL - Action Station Chef Available at \$150 per hour Fresh Salmon, Ahi Tuna Yellow Tail, Cooked Shrimp, Cucumbers, Carrots, Peppers, Red Onions, Scallions, Corn, Sesame Seeds, Nuts, Nori, Wakame Soy Sauce, Spicy Soy Sauce, Sriracha, Mayo, Unagi Sauce and Wasabi

#### SUSHI SPECTACULAR \$35/person

\*OPTIONAL - Action Station Chef Available at \$150 per hour Freshly Made Sushi: Sashimi, Nigiri and Maki Served with Pickled Ginger, Soy Sauce and Wasabi

### THE CLASSICS \$22/person

Assorted Mini French Macarons Assorted Mini Cheesecakes Dama Cookies and Madeleines Chocolate Dipped Strawberries

### EVERYDAY IS SUNDAE \$22/person

\*OPTIONAL - Attendant at \$150 per hour Vanilla, Chocolate and Swirl Soft Serve Rainbow Sprinkles, Chocolate Sprinkles, Gummy Bears, M&Ms, Andres Chocolates, Crushed Oreo Cookies, Mini Snickers Bars, Toasted Almonds, Roasted Peanuts, Shredded Coconut and Whipped Cream with Chocolate and Strawberry Sauce

#### PASTA DELIGHT \$25/person

\*OPTIONAL - Action Station Chef Available at \$150 per hour Freshly Prepared Pastas: Orecchiette Pasta with Chicken, Crimini Mushrooms, Broccolini, Cherry Tomatoes, Fresh Garlic and EVOO Rigatoni Pasta Bolognese with Mushrooms, Sweet Peppers and Basil Risotto Milanese with Scallops, Shrimp, Creamy Saffron Scented Arborio Rice, Peas, Corn, Fennel and Fresh Dill Served with Warm Focaccia Bread and Grissini Breadsticks

### UNDER THE SEA \$500/station

\*Requires an Attendant at \$150 per hour <u>Choice of 3 Items</u>: \*100 Pieces per station Oysters on the Half Shell, Chilled Prawns, Snow Crab Claws, New Zealand Green Lip Mussels or Spicy Ahi Tuna Shots Served with Cocktail Sauce, Shallot Mignonette, Lemons and Tabasco



CHEF ATTENDANT'S FEE REQUIRED \$150 - ONE AND A HALF HOUR MINIMUM

### HERB GARLIC STUFFED SEMI-BONELESS LEG OF LAMB \$350/station

Serves 35 Guests Rosemary Jus and Green Apple Mint Jelly Warm Focaccia Bread

### NEW YORK STRIP LOIN \$375/station

Serves 25 Guests Spice Rubbed Natural Beef Strip Loin Horseradish, Garlic Aioli and Red Wine Demi-Glace Rosemary Focaccia Bread

### WHOLE BONELESS TURKEY \$375/station

Serves 50 Guests Rosemary and Garlic Marinated Turkey Cranberries, Mushroom Dressing, Citrus-Cranberry Relish and Giblet Gravy Freshly Baked Rolls

### BEEF TENDERLOIN \$400/station

Serves 25 Guests Herb Bread Crusted Beef Tenderloin Horseradish and Bearnaise Sauce Freshly Baked Rolls

### CHAR SIU PORK SHOULDER \$400/station AND SPARE RIBS

Serves 40 Guests Honey Hoisin and Hot Mustard Sauces

### PRIME RIB OF BEEF \$475/station

Serves 35 Guests Sea Salt and Garlic Crusted Prime Rib of Beef Horseradish and Pan Jus Freshly Baked Rolls



**15 GUEST MINIMUM** 

THREE COURSE PLATED DINNER INCLUDES CHOICE OF SALAD, ENTRÉE AND DESSERT ADD \$8 TO INCLUDE A STARTER FOR A FOUR COURSE DINNER

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LOBSTER BISQUE with Chervil Crème Fraiche

**DUNGENESS CRAB CAKES** with Garnet Yam Puree, Tomato Concassed and Sweet Pepper Coulis

**BLOODY MARY PRAWNS SHOOTERS** 

with Lemon Wedges



GARDEN SALAD

Hearts of Romaine & Radicchio, Artichoke Hearts, Roma Tomatoes and Parmesan Cheese with Caesar Dressing

### CAPRESE SALAD

Wine-Ripened Tomatoes, Fresh Mozzarella, Young Arugula and Basil with Balsamic Dressing

#### BUTTER LETTUCE WEDGE SALAD

Carrots, Candied Pecans and Goat Cheese with Champagne Vinaigrette

BOSC PEAR SALAD

Baby Mixed Greens, Caramelized Pears, Crumbled Goat Cheese and Toasted Almonds with Balsamic Vinaigrette

BABY RED OAK SALAD

Roasted Grapes, Candied Pecans and Feta Cheese with Raspberry Vinaigrette

#### BABY SPINACH AND ENDIVE SALAD

Smoked Bacon Lardon, Baby Tomatoes, Toasted Pine Nuts and Crumbled Blue Cheese with Red Wine Vinaigrette

#### ROASTED BEET SALAD

Red & Golden Beets, Mixed Baby Greens, Candied Walnuts and Sonoma Cheese with Lemon Dijon Vinaigrette

#### GRILLED ASPARAGUS SALAD

Fennel, Olives, Citrus and Shaved Parmesan Cheese with White Balsamic Dressing

SPLIT MENUS ARE CHARGED AT THE HIGHEST PRICE OPTION

All Plated Dinners Include





PAN SEARED CHICKEN BREAST \$47/person Kahlua-Balsamic Glaze and Citrus Risotto

GREEK LEMON GARLIC CHICKEN \$47/person Lemon Crust and Basmati Rice

> BAKED CHICKEN \$47/person Sundried Tomatoes and Garlic Cheese

PAN SEARED SALMON \$49/person Mashed Cauliflower and Lemon Butter

FIRE ROASTED PORK LOIN CHOP \$50/person Apple Cider Glaze and Wood Mushroom Risotto

PAN SEARED MAHI MAHI \$54/person Wild Rice and Mango Salsa

OVEN ROASTED SEA BASS \$54/person Tomato Saffron Sauce and Cauliflower Rice

DRUNKEN BRAISED BEEF SHORT RIBS \$55/person Braising Lagunitas IPA Reduction and Yukon Potato Puree

SLOW ROASTED PRIME RIB OF BEEF \$58/person Mashed Potatoes, Creamed Horseradish and Thyme Pan Jus

ANGUS NEW YORK STEAK \$60/person Blackberry-Merlot Sauce and Roasted Fingerling Potatoes

> FILET MIGNON \$62/person Bordelaise Sauce and Mashed Yukon Potatoes

RACK OF LAMB PROVENCAL \$66/person Herb-Dijon Crust, Syrah Wine Sauce and Creamy Polenta

PETITE FILET MIGNON & GIANT PRAWNS \$70/person Brandy Sauce and Truffle Mashed Potatoes

All Plated Dinners Include



Desserts

MANGO MOUSSE CAKE Refreshing Light Sponge Cake with a Smooth and Tangy Mango Mousse

#### STRAWBERRY SHORTCAKE

Light Sponge Cake Topped with a Glistening Strawberry Preserve and Silky Whipped Cream

#### TIRAMISU CUP

Coffee and Zabaglione Cream with Layered Sponge Cake Soaked in Espresso and Dusted with Cocoa Powder

#### LEMON MERINGUE DELIGHT

Delicate Lemon Meringue Cake with a Crumble Base and Topped with Sliced Almonds

#### **CHOCOLATE & BERRIES TULIP CUP**

Light and Sweet Mousse Filling Topped with Fresh Assorted Berries in a Chocolate Shell Tulip Cup

#### NEW YORK STYLE CHEESECAKE

Creamy and Rich New York Style Cheesecake with a Graham Cracker Base

#### WILD BERRY TART

Fruits of the Forest Adorned with a Kirsch Liquor Flavored Custard Filling with a Almond Dough Crust on a Border of Toasted Nuts

#### FRESH SEASONAL FRUIT TART

Sweet Butter Pastry Shell Filled with a Creamy Custard and Topped with Assorted Seasonal Fruits

**GLUTEN-FREE OR VEGAN DESSERTS** AVAILABLE AT AN ADDITOINAL COST

All Plated Dinners Include

Vegan Gluten-Free 15 GUEST MINIMUM

Vegetarian | Vegan | Gluten Free Entrees

EACH VEGAN OR GLUTEN FREE ENTRÉE ALSO COMES WITH A VEGAN OR GLUTEN FREE DESSERT

STIR FRIED BEEF SEITAN (VEGAN) \$40/person with Baby Bok Choy, Sugar Snap Peas, Sweet Peppers and Ponzu Citrus Soy Glaze

TOY BOX MUSHROOM RISOTTO (VEGAN, GF) \$40/person with Portobello Mushrooms, Grilled Asparagus. and Roma Tomatoes with Balsamic Reduction

BUTTERNUT SQUASH RAVIOLI (VEGAN) \$40/person with Bloomsdale Spinach, Organic Baby Vegetables and Cannellini Bean Cassoulet

> BEEF TEMPEH (VEGAN, GF) \$42/person with Stir Fried Vegetables

SAVORY VEGETABLE PUDDING (VEGETARIAN) \$42/person with Seasonal Roasted Vegetables and Custard on a Puff Pastry

Vegan Desserts

VEGAN WILD BERRY SORBET VEGAN NEW YORK CHEESECAKE VEGAN BELGIAN CHOCOLATE CAKE

Gluten-Free Desserts

GLUTEN-FREE CRÈME BRULEE GLUTEN-FREE RED VELVET CAKE GLUTEN-FREE FLOURLESS CHOCOLATE CAKE

All Plated Dinners Include



### LATIN FIESTA \$48/per person

 Southwest Caesar Salad - with Artichoke Hearts, Baby Heirloom Tomatoes, Olives, Parmesan Cheese and Tortilla Chips with Chipotle Caesar Dressing Peruvian Quinoa Salad - with Kale, Cucumbers, Chickpeas, Onions and Parsley with Red Wine Vinaigrette
 Mexican Coleslaw - with Cabbage, Carrots, Thee-Colored Sweet Peppers, Cilantro and Oregano with Lime Dressing Oregano Chicken - with Papaya Salsa Flank Steak - with Chimichurri Sauce
 Chile Relleno - with Oregano Tomato Sauce Caribbean Rice - with Kidney Beans Tres Leches Cake and Caramel Flan

### WHEN IN ROME \$50/per person

Caesar Salad - with Hearts of Romaine, Artichoke Hearts, Kalamata Olives, and Parmesan Cheese with Caesar Dressing Roasted Mushroom & Artichoke Salad - with Italian Seasonings and Dressing Caprese Salad - with Vine Ripened Tomatoes, Fresh Mozzarella, Basil and EVOO with Balsamic Drizzle Porcini Crusted Chicken Breast - with Madera Sauce Italian Sausage Penne Pasta - with Peppers, Onions and Marinara Sauce Eggplant Parmesan - with Provolone Cheese and Tomato Ragu Seasonal Vegetables Freshly Baked Rolls - with Sweet Butter Tiramisu Cake and Cream Puffs

### WAVE OF ASIA \$51/per person

Asian Chopped Salad - with Iceberg Lettuce, Baby Spinach, Green & Purple Cabbage, Carrots, Sweet Peppers, Enoki Mushrooms, Toasted Peanuts and Crispy Won Ton with Soy Sesame Dressing Korean Bean Sprout Salad - with Shitake Mushrooms and Sesame Vinaigrette Chilled Egg Noodle Salad - with Red Peppers, Carrots, Cucumbers and Cilantro with Thai Peanut Dressing Steamed Salmon - with a Light Chili Sauce Char Sui Chicken - with a Hoisin Glaze Tofu Stir Fry - with Tofu and Stir Fry Vegetables Steamed Jasmine Rice Mango Mousse Cake and Chinese Almond Cookies

All Dinner Buffets Include



### CLEAN & LEAN \$52/person

Iceberg & Baby Spinach Salad - with Tomatoes, Radishes, Cucumbers, Corn, Carrots and Sweet Peppers with White Balsamic Dressing Farro Salad - with Rainbow Cauliflower, Cucumbers, Pickled Onions and Parsley with Oregano Dressing Red Quinoa Salad - with Butternut Squash, Cranberries and Pumpkin Seeds Lemon Garlic Baked Salmon - with Carrot Broth Chicken Supreme - with Tomatoes, Avocados and Manchego Cheese Cannellini Bean Ragu - with Sundried Tomatoes and Crimini Mushrooms Roasted Seasonal Root Vegetables Freshly Baked Rolls - with Sweet Butter Sliced Seasonal Fruit and Gluten-Free Flourless Chocolate Cake

### DIVINE TAVERNA \$54/person

Power Green Salad - with Baby Spinach, Apples, Feta Cheese, Berries and Candied Pecans with Red Wine Vinaigrette Cous Cous Salad - with Asparagus, Peas, Chives and Parmesan Cheese with Orange Dressing Marinated Mushroom Salad - with Pimento Peppers and Asiago Cheese Pancetta Seared Chicken Breast - with Natural Reduction Dry Rubbed Striploin - with Cipollini Demi-Glace Whipped Mashed Potatoes - with Chives Seasonal Vegetables Freshly Baked Rolls - with Sweet Butter Chocolate Truffle Cake and Mango Bars

### FEAST YOUR EYES \$58/person

Baby Arugula & Radicchio Salad - with Roasted Pears, Candied Pecans and Goat Cheese with Balsamic Vinaigrette Nicoise Salad - with Albacore Tuna and Balsamic Vinaigrette Roasted Red & Golden Beet Salad - with Honey Mustard Dressing Porcini Crusted Chicken Breast - with Mushroom Ragu Red Wine Braised Short Ribs - with Root Vegetables Oven Roasted Sea Bass - with Saffron Sauce and Mixed Baby Tomatoes Garnish Roasted Baby Potatoes - with Caramelized Shallots Seasonal Vegetables Freshly Baked Rolls - with Sweet Butter Chocolate Mousse Cake and Fresh Sliced Fruit

All Dinner Buffets Include



Children's Meals

MACARONI & CHEESE \$22/person with Seasonal Vegetables

PENNE PASTA MARINARA \$22/person with Seasonal Vegetables

> CHEESEBURGER \$22/person with French Fries

### CHICKEN TENDERS \$22/person

with French Fries and Honey Mustard

MINI PIZZA \$22/person Choice of Cheese or Pepperoni

All Children's Meals Include

FRESH FRUIT CUP, VANILLA ICE CREAM DESSERT AND A CHOICE OF SODA OR CHOCOLATE MILK A 22% Service Charge & 9.25% Sales Tax Will be Applied to All Food & Beverage Items. All Prices are Subject to Change



Beverage Service

No Host Bar

Domestic Beer	\$6.50
Imported/Microbrewery Beer	\$7.50
House Wine and Champagne by the Glass	\$10.00
<b>Premium Wine</b> by the Glass	\$11.00
Call Liquor	\$10.00
Premium Liquor	\$11.00
Super Premium Liquor	\$12.00
Soft Drinks	\$4.50
Mineral Water	\$4.50
Red Bull	\$6.00

White Wine

### CHARDONNAY

Robert Mondavi	\$37.00
Napa Valley, CA Kendall Jackson	
Kendall Jackson	\$44.00
Vintner's Reserve, CA	
La Crema	\$46.00
Sonoma Coast, CA	
Sonoma Cutrer	\$46.00
PR Ranches, CA	
Rombauer	\$70.00
Napa Valley, CA	

#### **OTHER WHITES**

J Lohr, Sauvignon Blanc	\$36.00
Monterey, CA Danzante, Pinot Grigio	\$38.00
Italy	

#### SPARKLING WINE/CHAMPAGNE Villa Sandi Il Fresco, Prosecco \$36.00

villa Saliul II Flesco, I losecco	<i>ф</i> 30.00
Italy	
Domaine Chandon	\$38.00
Napa Valley, CA	
Napa Valley, CA Perrier-Jouët Grand Brut	\$80.00
France	1

Hosted Bar

Domestic Beer	\$6.00
Imported/Microbrewery Beer	\$7.00
House Wine and Champagne by the Glass	\$9.00
<b>Premium Wine</b> by the Glass	\$10.00
Call Liquor	\$9.00
Premium Liquor	\$10.00
Super Premium Liquor	\$11.00
Soft Drinks	\$4.50
Mineral Water	\$4.50
Red Bull	\$6.00



### CABERNET SAUVIGNON

Robert Mondavi	\$37.00
Napa Valley, CA	
Sterling	\$40.00
Central Coast, CA	
Louis M. Martini	\$44.00
Sonoma Coast, CA	
Silver Oak	\$95.00
Alexander Valley, CA	

#### PINOT NOIR

J Lohr	\$36.00
Monterey, CA Carmel Road	
Carmel Road	\$42.00
Monterey, CA	

MERLOT

Robert Mondavi	\$37.00
Napa Valley, CA <b>Matanzas Creek</b>	\$40.00
Santa Rosa, CA	φ10.00

#### ZINFANDEL

\$32.00

\$40.00

Beringer, White	
Napa Valley, CA	
Napa Cellars, Red	
Napa Valley, CA	



THERE IS A \$250.00 LABOR FEE PER BARTENDER, PER FOUR HOUR PERIOD FOR EACH BAR. IF THE MINIMUM OF \$400.00 PER BAR IS ACHIEVED, THE LABOR FEE WILL BE WAIVED.

Audio Visual

### MICROPHONES/MIXERS/SOUND

Floor Microphone Stand	\$25.00
Tabletop Microphone Stand	\$25.00
Wired Hand-Held Microphone	\$35.00
Podium or Push to Talk Microphone	\$38.00
Wireless Lavaliere	\$120.00
Wireless Hand-Held Microphone	\$120.00
Wireless Lavaliere with Headset Mic (E6)	\$150.00
IMP-2, Computer Audio	\$50.00
Mackie 1202 Mixer (4 Mic Inputs)	\$90.00
Mackie 1402 Mixer (6 Mic Inputs-2 Aux Sends)	\$110.00
Allen & Heath QU16 Digital Mixer	\$230.00
Requires A/V Technician (Additional Charge)	

#### FREE STANDING SOUND SYSTEMS

2 Speaker P.A. & One Wired Microphone	\$240.00
4 Speaker P.A. & One Wired Microphone	\$440.00
"Free Standing Sound Systems" Include a Small Anal	og Mixer

#### ADDITIONAL BALL ROOM SPEAKERS

QSC K8 Powered Speaker with Stand	\$72.00
QSC K10 Powered Speaker with Stand	\$88.00
JBL VRX918" Powered Sub Speaker	\$200.00

#### COMMUNICATION/PHONE/ WEBCAST

Outside Phone Line Only	\$25.00
Polycom Speakerphone	\$85.00
Polycom Deluxe (2 Added Mics)	\$130.00
Comrex Telephone Hybrid Box	\$180.00
Requires A/V Technician (Additional Charge)	
Webcasting Kit	\$325.00
Includes CanonXA10 Camera, Web Audio ど Camera	Interface
Requires A/V Technician (Additional Charge)	
Upgraded Webcasting Kit	\$450.00
Includes Standard Webcasting Kit AND	
Camera to Panasonic AJ-PX270	
Requires A/V Technician (Additional Charge)	

NOTE: Client Will Provide Webcast Service - Zoom or Similar Loaded on Client's Provided Computers.

### INTERNET

High Speed Internet Connection	\$300.00
Additional Day Rates	\$50.00

### PROJECTORS

Long Throw Zoom Lens	\$110.00
Only for LCD Projector (1080P) (7000) LUMEN	
LCD Projector HDMI	\$360.00
(4000) LUMEN	
LCD Projector	\$422.00
(Ultra-Wide Fish Eye Lens) (3000) LUMEN	
DLP Projector	\$546.00
(1900 x 1200) (4700) LUMEN	
LCD Projector	\$900.00
(1080P) (7000) LUMEN	

NOTE: Cable Packages are Required for All Projection.

#### **SCREENS**

(4 x 3 or 16 x 9 Ratio)	
Black Pipe & Drape 12' Panel	\$40.00
per Screen	
8' Drop Down	\$60.00
No Skirt	
8' Wide Tripod Screen	\$70.00
with Skirt	\$80.00
10' Wide Cradle Screen	\$80.00
12' Wide Cradle Screen	\$110.00

### FAST FOLD SCREENS

(16 x 9)	Ratio)
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10'8" x 6' - Front or Rear Screen	\$220.00
10'8" x 6' - Dress Kit (Bottom Skirt Only \$75.00)	\$190.00
12'2" x 6'11" - Front or Rear Screen	\$250.00
12'2" x 6'11" - Dress Kit (Bottom Skirt Only \$75.00)	\$200.00
NOTE: Smaller Fast Fold Screens are Available Upon Request	

For Additional Audio Visual Needs

PLEASE CONTACT US DIRECTLY FOR A QUOTE

Audio Visual

### CABLING

Extension Cord	\$10.00
Power Strip	\$15.00
25' CAT-6 Cable	\$25.00
25' HDMI Cable	\$40.00
50' HDMI Cable	\$50.00
75' HMDI Cable	\$65.00
Power Drop (in Magellan Ballroom)	\$300.00

Cabling Kits - Include AC and Required Cabling to Connect from One Computer to the Projector, and Microphones to the Sound System. Cabling Kits Do <u>NOT</u> Include Hardware Devices (i.e. Signal Distribution Amps, Mixers or Microphones).

Small Event (One Projector, Small Breakout Room)	\$50.00
Medium Event (Two Projectors)	\$70.00
Large Event (Two Projectors & Confidence Monitor)	\$95.00

#### SIGNAL DISTRIBUTION

HDMI Distribution Amp. 1 x 2 (Splitter)	\$50.00
HDMI Distribution Amp. 1 x 4 (Splitter)	\$80.00
Network Switch	\$50.00

#### **COMPUTERS/SWITCHERS**

\$450.00
\$175.00
\$250.00
\$300.00

#### LIGHTING

\$30.00
\$50.00
\$370.00

### **CONFERENCE AIDS**

Wireless Remote	\$30.00
Perfect Cue	\$120.00
Speaker Time (Large Display)	\$170.00

#### VIDEO/MONITORS

Camera Tripod	\$35.00
DVD or Blu-Ray Player	\$50.00
Canon AX10HD with SD Card	\$257.00
40" LCD Monitor	\$340.00
50" LCD Monitor	\$400.00
70" LCD Monitor	\$700.00
80" LCD Monitor	\$800.00
32" Confidence Monitor	\$350.00

#### MISCELLANEOUS

Tripod Easel	\$15.00
A/V Cart	\$25.00
Wired Mouse	\$25.00
Wireless Mouse	\$50.00
Laser Pointer	\$40.00
House Audio Patch	\$50.00
CD Player	\$65.00
4' x 6' White Board	\$50.00
with Markers and Eraser	
Complete Flipchart Package	\$50.00
with Markers	
Post-It Complete Flipchart Package	\$75.00
with Markers	

### A/V TECHNICIAN

Charges are Per Hour

Standard Setup 7am - 12pm (Minimum 4 Hours)	\$62.00
Technical Operator (7am - 7pm)	\$72.00
Technical Operator (7pm - 7am)	\$96.00
Specialty Technical Operator	\$96.00

ASSISTED LISTENING DEVICES AVAILABLE UPON REQUEST

For Additional Audio Visual Needs

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