

*food*  
FOR  
**thought**

*RISE AND SHINE*

*Breakfast Buffet*

Fluffy scrambled eggs  
Sausage links  
Applewood-smoked bacon  
O'Brien potatoes with bell peppers and caramelized onions  
Assorted fresh-baked muffins and Danish  
Fresh sliced seasonal fruit  
Chilled orange and cranberry juice  
Freshly brewed Starbucks® premium and decaffeinated coffee  
Assorted Tazo® teas

38

*Enhancements*

Enhancements are available for purchase only in conjunction with a Hot Breakfast buffet.

Organic oatmeal with raisins and brown sugar 7  
Belgian waffles with hot maple syrup, warm strawberry compote and whipped cream 7  
Brioche French toast with powdered and hot maple syrup 7  
Cheese blintzes with powdered sugar and warm blueberry compote 7  
Frittata with red peppers, zucchini, onions, mushrooms and provolone cheese 8  
Breakfast burrito with chorizo, bell peppers and cheddar 9  
Croissant sandwich with eggs, ham and cheddar 8  
Assorted cereals with 2% and skim milk 6  
Bagel with assorted cream cheese spreads 7  
Smoked salmon platter 12  
Assorted yogurt parfait 8  
Chicken sausage patties 5

Minimum of 25 guests required for buffet. Prices are per person. All meals are designed for a maximum of 90 minute service. There will be a \$150.00 labor fee for less than 25 persons.

A service charge of 13.50% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders who work at the event associated with the charge.

An administrative fee of 9.50% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee.

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## *RISE AND SHINE*

### *Continental Buffet*

Assorted fresh-baked muffins  
Assorted fresh-baked Danish  
Breakfast breads  
Fresh sliced seasonal fruit  
Chilled orange and cranberry juice  
Freshly brewed Starbucks® premium and decaffeinated coffee  
Assorted Tazo® teas

32

### *Enhancements*

Enhancements are available for purchase only in conjunction with a Hot or Continental Breakfast buffet.

Assorted cereals with 2% and skim milk 5  
Smoked salmon platter 12  
Assorted yogurt parfait 8  
Bagel with assorted cream cheese spreads 7

### *A La Carte Breakfast Items*

Bagels and assorted cheese spreads 46 per dozen  
Assorted individual fruit yogurt 7 each  
  
Croissants, muffins and Danish 42 per dozen  
Assorted doughnuts 38 per dozen  
Whole fresh fruit 4 each  
Freshly-brewed Starbucks premium and decaffeinated coffee 82 per gallon / 44 per half gallon  
Premium selection of Tazo assorted teas 82 per gallon  
Individual milk 6 each  
Chilled orange or cranberry juice 60 per gallon Individual  
bottled fruit juices 9 each  
Bottled water 6.50 each  
Starbucks bottled Frappuccino drinks 7.50 each  
Soft Drink 6.50 each

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*RISE AND SHINE*

All plated breakfast are accompanied by orange juice and freshly brewed Starbucks coffee, regular & decaffeinated, and a selection of Tazo teas.

*PLATED BREAKFAST*

All plated breakfast are accompanied by orange juice and freshly brewed Starbucks coffee, regular & decaffeinated, and a selection of Tazo teas.

*Scrambled Eggs*

Fluffy scrambled eggs, choice of applewood-smoked bacon or link sausage, O'Brien potatoes with bell peppers and caramelized onions and grilled tomato **28**

*Eggs Benedict*

Poached egg, seared Canadian bacon and Hollandaise sauce on a toasted English muffin, O'Brien potatoes with bell peppers and caramelized onions and grilled tomato **29**

*Spinach Croissant Sandwich*

Fluffy scrambled eggs, sautéed spinach and feta cheese on a jumbo croissant, O'Brien potatoes with bell peppers and caramelized onions and grilled tomato **28**

*French Toast*

Thick cut brioche French toast with powdered sugar, choice of link sausage or applewood-smoked bacon, O'Brien potatoes with bell peppers and caramelized onions and warm maple syrup **25**

*Breakfast Burrito*

Fluffy scrambled eggs, chorizo, bell peppers and cheddar wrapped in a warm flour tortilla, O'Brien potatoes with bell peppers and caramelized onions, refried beans with cotija cheese and grilled tomato **29**

*Steak and Eggs*

Grilled New York strip steak, fluffy scrambled eggs, O'Brien potatoes with bell peppers and caramelized onions, side of Hollandaise sauce and grilled tomato **38**

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### LET'S DO LUNCH

All Buffet lunch are accompanied by dessert, rolls, butter , freshly brewed Starbucks coffee, regular & decaffeinated, and a selection of Tazo teas.  
Ice cold Pepsi products – add 5

#### BUFFETS

##### *Mexican Fiesta*

- Achiote-rubbed carne asada
- Chicken mole
- Roasted vegetable and cheese tamales
- Mexican rice
- Braised pinto beans
- Seasonal mixed vegetables
- Green salad with assorted dressings
- Caesar salad
- Jicama salad with mandarin
- Mushroom salad with poblano peppers
- Fresh sliced seasonal fruit
- Warm corn and flour tortillas
- Churros with honey
- Cinnamon rice pudding 47

##### *Taste of Asia*

- Szechwan beef and broccoli
  - Kung pao chicken
  - Sweet and sour pork
  - Stir-fried vegetables
  - Chow mien noodles
  - Pan-fried rice
  - Asian mixed green salad with crispy noodle
  - Spicy green papaya salad
  - Shitake mushroom salad
  - Fresh sliced seasonal fruit
  - Almond cookies
  - Assorted mochi
  - Assorted rolls and butter
- 46

##### *Deli Board*

- Roast beef
- Ham
- Turkey
- Swiss
- Cheddar
- Provolone
- Potato salad
- Pasta salad
- Kettle chips
- Cole slaw
- Fresh sliced seasonal fruit
- Caesar salad
- Green salad with assorted dressings
- Lettuce, tomato, onion and pickle
- Assorted sliced breads
- Rolls
- Fresh-baked cookies and brownies 48

##### *BBQ in the Park*

- BBQ pulled pork
  - Roasted chicken with pan gravy
  - BBQ beef brisket
  - Herb-roasted potatoes
  - Corn on the cob
  - Honey-baked beans
  - Collard greens
  - Corn bread
  - Fresh sliced seasonal fruit
  - Potato salad
  - Macaroni salad
  - Coleslaw
  - Caesar salad
  - Green salad with assorted dressings
  - Peach cobbler
- 49

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LET'S DO LUNCH

PLATED LUNCH

All plated lunches come with a salad, dessert, rolls, butter,  
All Buffet lunch are accompanied by freshly brewed  
Starbucks coffee, regular & decaffeinated, and a selection of Tazo teas.  
Ice cold Pepsi products – add 5

Select one entrée:

Stuffed Chicken Breast – stuffed with spinach and herb spread and topped with cabernet reduction, accompanied by rice pilaf and seasonal vegetables 38

Flatiron Steak – citrus-marinated, grilled and served with horseradish mashed potatoes and seasonal vegetables 44

Chicken Rosemary – chicken breast with roasted garlic and parmesan polenta, mushroom ragout and seasonal vegetables. 36

Teriyaki Mahi Mahi – with jasmine rice and roasted pineapple-mango salsa and bok choy 42

Pasta Primavera – penne pasta in pesto cream sauce, sun-dried tomato and julienne vegetables 34

Herb-seared Salmon – with risotto primavera, yellow pepper sauce and seasonal vegetables 38

Braised Beef Shortribs – topped with pan sauce, roasted garlic and parmesan polenta and seasonal vegetables 39

Select one salad:

Green – mixed greens, cucumber, tomato, carrots and choice of dressing

Caesar – romaine lettuce, parmesan cheese, herb croutons and Caesar dressing

Wedge – iceberg lettuce, Maytag blue cheese, bacon crumbles, roma tomato and blue cheese dressing

Select one dessert:

Tiramisu – mascarpone mousse, amaretto-soaked ladyfingers, espresso coffee cake

Fruit Tart – Seasonal fresh fruit on vanilla-almond shortbread with crème anglaise

Chocolate Cake – Chocolate sponge cake topped with chocolate glaze

Carrot Cake – Moist carrot cake topped with sweet cream cheese frosting

Cheesecake – Rich cheesecake on graham cracker crust with strawberry puree

Prices are per person. All meals are designed for a maximum of 90 minute service.

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## TIME FOR DINNER

### PLATED DINNER

All Buffet All plated dinners are accompanied with a salad, dessert, rolls, butter, freshly brewed Starbucks coffee, regular & decaffeinated, and a selection of Tazo teas.

Ice cold Pepsi products

#### *Select one entree:*

Filet Mignon – with roasted fingerling potatoes, seasonal vegetables and bordelaise sauce **60**

Salmon Piccata – with cous cous, seasonal vegetables and lemon caper sauce **49**

Chicken Rosemary – half chicken with herb-roasted potatoes, seasonal Vegetables and rosemary sauce **47**

Pasta Bolognese – penne pasta with rich meat and marinara sauce **46**

Chilean Sea Bass – with wild mushroom risotto, seasonal vegetables and yellow pepper coulis **59**

New York Steak – with garlic mashed potatoes, seasonal vegetables and cabernet reduction **54**

Vegetable Napoleon – roasted Portobello mushroom, bell pepper, zucchini, yellow squash and eggplant with a side of herb roasted potato on a bed of marinara sauce **44**

Southern Duet – fried catfish and chicken, collard greens and mashed potatoes with pan gravy **56**

Filet and Garlic-butter Prawns – with herb roasted potatoes and seasonal vegetables **72**

New York and Chicken Marsala – with garlic mashed potatoes and seasonal vegetables **66**

#### *Select one salad:*

Blue Cheese Endive – mixed greens, candied walnuts, blue cheese crumbles and champagne vinaigrette on endive spears

Green – Mixed greens, cucumber, tomato, carrots and choice of dressing

Caesar – romaine lettuce, Parmesan cheese, herb croutons and Caesar dressing

Wedge – iceberg lettuce, Maytag blue cheese, bacon crumbles, roma tomato and blue cheese dressing

Caprese – fresh mozzarella, roma tomato, fresh basil, balsamic reduction, fresh cracked pepper and kosher salt

Beet and Goat Cheese – roasted beets, creamy goat cheese, spinach and balsamic vinaigrette

#### *Select one dessert:*

Tiramisu – mascarpone mousse, amaretto-soaked lady fingers, espresso coffee cake

Fruit Tart – seasonal fresh fruit on vanilla-almond shortbread with crème anglaise

Chocolate Cake – chocolate sponge cake topped with chocolate glaze

Carrot Cake – moist carrot cake topped with sweet cream cheese frosting

Cheesecake – rich cheesecake on graham cracker crust with strawberry puree

Prices are per person. All meals are designed for a maximum of 90 minute service.

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TIME FOR DINNER

All buffet dinner are accompanied by freshly brewed Starbucks coffee, Regular & decaffeinated, and Tazo teas.

Iced cold Pepsi products – add 5

**BUFFETS**

**Tuscany on Century Boulevard**

Chicken Marsala  
Chianti-braised shortribs  
Fillet of sole piccata  
Pasta primavera  
Wild mushroom risotto  
Zucchini Provencal  
Garlic bread  
Tomato cucumber panzanella salad  
Mushroom salad with cannellini beans  
Italian couscous  
Fresh sliced seasonal fruit  
Green salad with assorted dressings  
Caesar salad  
Amaretto mousse  
Tiramisu

65

**Mediterranean**

Grilled citrus marinated chicken  
Peppered flatiron steak  
Lemon-scented shrimp  
Balsamic-glazed Portobello mushrooms  
Mediterranean olive and feta cheese salad  
Mixed green salad with assorted dressings  
Romaine salad with herb vinaigrette dressing  
Grilled vegetable platter  
Fresh sliced seasonal fruit  
Hummus  
Tabbouleh  
Pita bread  
Baklava

64

**Supreme**

Herb-crusted sliced prime rib with horseradish cream sauce  
Seared chicken breast with natural jus  
Chilean sea bass with lemongrass emulsion  
Black truffle goat cheese whipped potatoes  
Brown rice pilaf with dried cherries and apricots  
Haricot vert almandine  
Young squash and baby carrots  
Little gem wedge salad with Roquefort cheese dressing  
Baby spinach and frisee salad with champignon mushrooms, bacon and honey-poppy seed dressing  
Local baby greens with carrots, cucumber, grape tomatoes and champagne vinaigrette  
Hazelnut praline, strawberry mousse and chocolate petit fours  
Chantilly Napoleon  
Coconut key lime cake

84

**Asian**

Stir-fried beef tenderloin and broccoli with garlic and oyster sauce  
Miso-marinated sea bass with lemongrass-scallion sauce  
Hoisin BBQ chicken breast  
Steamed dim sum  
Cantonese fried rice  
Black bean sautéed vegetables  
Sesame shrimp, shiitake mushrooms and buckwheat noodle salad  
Spicy Korean cucumber salad  
Asian greens with shaved vegetables and rice wine vinaigrette  
Asian-inspired miniature desserts

72

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### **Vegan/ Vegetarian Buffet**

Roasted Heirloom Tomato and basil Soup  
Green salad with assorted dressings  
Shaved asparagus with beluga lentils  
Beet tartare with Sofrito pimentos  
Avocado & pomelo salad  
Caramelized cauliflower with bell pepper and  
Tomato cucumber panzanella salad  
Escarole salad with fennel, jicama, Fiji apples & dried cranberries

Baked eggplant casserole  
Spinach Ravioli with roasted yellow pepper  
Stir fry Bok Choy  
Wild mushroom risotto  
Italian couscous

Fresh sliced seasonal fruit  
Chocolate cover banana with minced nuts  
Acai, mango, peaches, mixed berries parfait

**62**

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### LET'S TAKE A BREAK

#### *Nacho Bar*

Tortilla chips  
Nacho cheese  
Black beans  
Guacamole  
Pico de gallo  
Sour cream  
Jalapeños

24

#### *Naturally*

Assorted yogurt parfait  
Fruit kabobs  
Granolatinis  
Mixed nuts

24

#### *East Meets West*

Assorted mochi  
Assorted sushi (four pieces)  
Rice cracker mix  
Fortune cookies  
Iced green tea

32

#### *Chocoholic's Dream*

Triple chocolate brownies  
Assorted chocolate bars  
Chocolate chip cookies  
White chocolate macadamia nut cookies  
Chocolate scones  
Chocolate mousse  
Cold milk  
Chocolate milk

24

#### *7th Inning Stretch*

Peanuts  
Popcorn  
crackerjacks  
Soft pretzels with mustard  
Potato chips  
Mini corn dogs

24

#### *A La Carte Break Items*

Brownies and blondies 42 per dozen  
Fresh baked cookies 42 per dozen  
Jumbo soft pretzels with mustard 6 each  
Chips and salsa 9 per person

Assorted individual yogurt 6 each

Whole fresh fruit 4 each

Granola bars 5 each

Protein bars 7 each

Candy bars 5 each

Mixed nuts 32 per pound

Kettle chips 6 each

Ice cream bars 8 each

Freshly-brewed Starbucks® premium and decaffeinated coffee 82 per gallon / 44 per half gallon

Iced tea 46 per gallon

Tazo® assorted tea 82 per gallon

Individual milk 6 each

Orange or cranberry juice 60 per gallon

Individual bottled fruit juices 9 each

Starbucks bottled Frappuccino drinks 8 each

Soups – roasted tomato and thyme soup, cream of mushroom, tortilla soup or potato leek soup 8 each

Dry snack 8 lb

Ice Cold Pepsi/ regular & diet 5 each

Minimum of 10 guests required. Prices are per person. All breaks are designed for 1 hour maximum consumption and include freshly brewed Starbucks premium and decaffeinated coffee and a selection of Tazo teas.

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*RECEPTIONS*

*Hot Stations*

Hot Stations selections are served with rolls and butter

Carved turkey breast (serves 25) **275**

Carved prime rib (serves 40) **480**

Carved pork loin (serves 25) **300**

Whole steamship (serves 150) **900**

Pasta station with assorted pastas and sauces **28** per person

*Cold Displays*

Artisan cheese display (serves 50) **340**

Sliced seasonal fruit (serves 50) **300**

Vegetable crudité (serves 50) **275**

Antipasto salad (serves 50) **290**

Assorted sushi (100 pieces) **320**

Iced seafood bar with shrimp, crab claws and oysters (100 pieces) **600**

Chips & Chip (serves 50) **250**

Shrimp Cocktail (serves 50) **350**

*A La Carte Reception Items*

Chicken satay in teriyaki sauce **7**

Beef satay in Thai peanut sauce **7**

Petite crab cakes **8**

Vegetable spring rolls **6**

Spanakopita **6**

Petite lamb chop with mint aioli **9**

Coconut shrimp skewers with mango chutney **8**

Pancetta-wrapped scallops **9**

Parmesan-crust chicken breast with marinara sauce **7**

Chicken wings in teriyaki, honey mustard, or buffalo sauce **6**

Smoked salmon pinwheel on pumpernickel rounds **6**

Caprese skewer with mozzarella and cherry tomato **6**

Seared ahi tuna with wasabi aioli on crispy wonton **9**

Goat cheese crostino with sundried tomato and pesto **6**

Feta and kalamata olive-stuffed cucumber **5**

Prosciutto-wrapped melon **8**

Shrimp Cocktail **9** each

Minimum of two selections for 90 minutes of service. Chef Attendant Fee of \$150 required for all Hot Stations. A la carte items priced per piece.

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## MEETING PACKAGES

### EXECUTIVE MEETING PACKAGE

#### *Breakfast Buffet*

Scrambled eggs  
Applewood-smoked bacon  
Sausage links  
O'Brien potatoes with bell peppers and caramelized onions  
Assorted muffins and Danish  
Fresh sliced fruit  
Orange and cranberry juice  
Starbucks® regular and decaf coffee  
Tazo® tea

#### *Trail Mix Bar*

Create your own mix using:

Granola  
Assorted dried fruit  
Assorted nuts  
Carob chips  
Starbucks regular and decaf coffee  
Tazo tea

#### *Lunch*

Green salad with choice of dressing  
Rolls and butter  
Choice of one:  
Chicken rosemary with polenta and fresh vegetables  
Filet of salmon with lemon-caper sauce, wild rice and fresh vegetables  
Penne pasta with pesto sauce and sun-dried tomato  
Tiramisu

#### *Afternoon Break*

Fresh baked cookies, brownies and blondies  
Starbucks regular and decaf coffee  
Tazo tea

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### EXPRESS MEETING PACKAGE

#### *Eye-opener*

Assorted muffins and Danish  
Starbucks regular and decaf coffee  
Tazo tea

#### *Lunch*

Green salad with choice of dressing  
Rolls and butter  
Choice of one:  
Chicken rosemary with polenta and fresh vegetables  
Filet of salmon with lemon-caper sauce, wild rice and fresh vegetables  
Penne pasta with pesto sauce and sun-dried tomato  
Tiramisu

#### *Afternoon Break*

Fresh baked cookies, brownies and blondies  
Starbucks regular and decaf coffee  
Tazo tea

60

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