

Light Hors D'oeuvres Reception

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

Passed Or Stationery Hors D'oeuvres

Your Choice of *three* Hors D'oeuvre Selections

Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

\$28 per person

Medium Hors D'oeuvres Reception

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

Passed Or Stationery Hors D'oeuvres

Your Choice of *three* Hors D'oeuvre Selections

Carving Station

Minimum of 50 guests is required for an on-site carver.
Less than 50 guests will incur a \$100 carving fee, or offered pre-made sandwiches.

Your Choice of *one* from our complete list of Carving Stations
Served with Small Dinner Rolls

Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

\$38 per person

Please see our complete items list of hors d'oeuvres & Carving Stations.
An 8.75% Sales Tax and 21% Service Charge will be applied to all food and beverage

Heavy Hors D'oeuvres Reception

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

Passed Hors D'oeuvres

Your Choice of *four* Hors D'oeuvre Selections

Carving Station

Minimum of 50 guests is required for an on-site carver.
Less than 50 guests will incur a \$100 carving fee, or offered pre-made sandwiches

Your Choice of *two* from our complete list of Carving Stations
Served with Small Dinner Rolls

Dessert Buffet

Assortment of Bite-Sized Desserts
Coffee, Decaf and Hot Tea Station

\$48 per person

Carving Stations

Herb & Garlic Encrusted Prime Rib *

Horseradish Cream Sauce

Roasted Beef Tri-Tip *

Signature Bourbon BBQ Sauce

Rosemary Brined Pork Tenderloin

Seasonal Chutney

Roasted Leg of Lamb *

Mint Demi

Herb Roasted Turkey Breast

Cranberry-Orange Sauce

* \$5.00 per person surcharge added.

Please see our complete items list of hors d'oeuvres.
Prices are subject to 8.75% Sales Tax & 21% Service Charge.

Hors D'oeuvre Reception Enhancements

Grilled Vegetable Platter

Seasonal Display of Grilled & Marinated Vegetables
served with a Lemon Thyme Sauce

\$5.50 per person

Mediterranean Platter

Hummus, Baba Ganoush, Tzatziki with Fresh Pita
Garnished with Olives & Pickled Vegetables

\$7.50 per person

Salmon Platter

Smoked or Chilled Poached Salmon served with Capers, Red Onion,
Chopped Egg, Lemon, Cucumber & Dill Crème Fraiche

\$9.00 per person

Antipasti Platter

Assorted Meats, Cheeses, Olives, Peppers and Roasted Garlic
served with Sliced Bread & Crackers

\$10.50 per person

Sushi & Sashimi Platter

Fresh Tuna, Salmon, and Vegetarian Selections
Pickled Ginger, Wasabi & Soy

\$10.50 per person

An 8.75% Sales Tax and 21% Service Charge will be applied to all food and beverage

Passed or Stationery Hors D'oeuvres

Hors D'oeuvres Included in Packages or offered A la Carte
(Pricing includes 2 pieces per person, per hors d'oeuvre)

WARM

- Fried Vegetable Spring Rolls** sweet chile sauce \$3.25
Mini Beef Wellington truffle herb aioli \$4.25
Coconut Prawn Tempura curry dipping sauce \$4.75
Mini Crab Cakes gingered sriracha aioli \$4.50
Mushroom Profiteroles mushroom duxelle, puff pastry \$3.25
Mini Grilled Cheese brie cheese, caramelized onion, sourdough \$3.25
Mushroom Pate fresh herbs, mini phyllo cup, goat cheese mousse \$3.25

Skewers

\$3.75 (any type)

- Chicken Satay** Thai chili peanut sauce
Marinated Beef horseradish cream
Tomato-Mozzarella fresh basil

COLD

- Tuna Tartare** wasabi aioli, wonton crisp \$4.25
Chilled Prawn cocktail sauce \$3.50
Smoked Salmon rye toast, lemon crème Fraiche \$3.50
Buffalo Mozzarella tomato, basil, balsamic reduction on crostini \$3.75

An 8.75% Sales Tax and 21% Service Charge will be applied to all food and beverage

Bar Service Options

Hosted Bar – Based on Consumption

All beverages (or those selected to be hosted) served at the bar(s) are billed based on consumption and added to the master bill. Individual beverage pricing is as follows;

House Brand Liquors (\$6.00-\$6.50), Call Brand Liquors (\$7.00-7:50), Premium Brand Liquors (\$8.00-\$8.50), Super Premium Liquors (\$9.00-\$9.50), Beer (\$4.00-\$6.00), Soft Drinks (\$1.75), Juices (\$2.50), Bottled Water (\$2.00-\$3.75)

Upon request, the host can set a dollar limit for the bar tab.
Guests are charged cash for their beverage once the limit has been reached.

Hosted Hourly Bar

Level of hosted beverages to be selected by the host.

Hosted Hourly Bar Packages (per person pricing listed)

| | <u>One Hour</u> | <u>Two</u> | <u>Three</u> | <u>Four</u> | <u>Five</u> |
|---|-----------------|------------|--------------|-------------|-------------|
| Beer, House Wine & Champagne, Soda, Juice | \$12.00 | \$18.00 | \$24.00 | \$29.00 | \$35.00 |
| House Brand Liquor (well) Vodka - Seagram's • Gin - Gordon's • Scotch - Grants • Rum - Castillo • Tequila - Matador • Whiskey - Old Crow | \$14.00 | \$22.00 | \$29.00 | \$36.00 | \$42.00 |
| Call Brand Liquor Vodka - Absolute, Stoli • Gin - Bombay, Beefeater • Scotch - Dewars, Johnny Walker Red • Tequila - Sauza Hornitos Whiskey - Seagram's 7, Jameson, Jack Daniels • Rum - Captain Morgan, Bacardi Light, Meyer's | \$18.00 | \$25.00 | \$32.00 | \$39.00 | \$45.00 |
| Premium Brand Liquor Vodka - Ketel One • Gin - Bombay Sapphire, Tanqueray • Scotch - Chivas Regal, Johnny Walker Black • Rum - Bacardi 151 Whiskey - Knob Creek Bourbon, Makers Mark, Crown Royal • Brandy - Hennessy VS • Tequila -Herradura Silver | \$20.00 | \$28.00 | \$36.00 | \$43.00 | \$49.00 |
| Super Premium Vodka - Grey Goose, Belvedere, Hangar One • Gin - Hendricks's, Tanqueray 10 • Scotch; Glenlivet 12yr, Dewar's 12yr Rum – 10 Cane • Whiskey - Woodforde Reserve, Gentlemen Jack • Tequila – Herradura Reposado, Patron Silver | \$22.00 | \$30.00 | \$38.00 | \$45.00 | \$52.00 |

Hosted Tickets Bar

Host provides tickets to guests, which are valid for one beverage from bar(s).

The appropriate fee is then charged to the master bill for each ticket used.

Guests are charged cash for their beverage if they do not have a ticket.

No Host or Cash Bar

Guests pay cash/credit card for all drinks ordered at the bar(s).



PRESIDIO CAFE



P R E S I D I O C A F E

Sparkling

Cupcake Prosecco \$28
Stella de Notte Prosecco \$39
Domain Chandon Sparkling \$44

Whites

Jade Chardonnay \$28
Chalone Chardonnay \$28
Sterling Sauvignon Blanc \$32
Torre de Luna Pinot Grigio \$28
Kung Fu Riesling \$32

Reds

Chalone Pinot Noir \$28
Chalone Cabernet Sauvignon \$28
Jade Merlot \$28
Jade Cabernet Sauvignon \$28
Mark West Pinot Noir \$28
Uppercut Cabernet Sauvignon \$44
Tortoise Creek Merlot \$32

Prices are subject to 8.75% Sales Tax & 21% Service Charge.