



HYATT REGENCY SACRAMENTO
MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be **\$49** per guest.

GOLDEN ROAD - SUNDAY & WEDNESDAY

- Selection of Chilled Juices
- Whole Bananas and Apples
- Croissant (V,NF), Gluten Free Banana Espresso Coffee Cake (V,NF,GF), Cheese Danish (V,NF)
- Seasonally Inspired Fruit (Ve,GF,NF)
- BYO Yogurt Parfait (Ve,GF,NF)
- Coconut Yogurt, Roasted Apple Cranberry Compote and Gluten Free Granola
- Sacramento Breakfast Skillet (GF,NF)
- Cage Free Scrambled Eggs, Chorizo, Breakfast Potatoes, Caramelized Onions, Bell Peppers, Green Onions, Sun Dried Tomatoes, Cheddar Cheese
- Blueberry, Ginger and Mint Infused Water
- Coffee, Decaffeinated Coffee & Tea

\$43 Per Guest

FORTY-NINER - TUESDAY

- Selection of Chilled Juices
- Whole Bananas and Strawberries
- Croissant (V,NF), Gluten Free Morning Glory Muffin (Ve,GF), Chocolate Croissant (V,NF)
- Seasonally Inspired Fruit (Ve,NF,GF)
- "Pumpkin Pie" Overnight Oats (Ve,GF)
- Corned Beef Hash (GF,NF)
- Breakfast Potatoes, Caramelized Onions, Bell Peppers, Green Onions
- Cage Free Scrambled Eggs (V,GF,NF)

PONY EXPRESS - MONDAY & SATURDAY

- Selection of Chilled Juices
- Whole Bananas and Tangerines
- Croissant (V,NF), Gluten Free Blueberry Muffin (V,GF,NF), Apple Danish (V,NF)
- Seasonally Inspired Fruit (Ve,GF,NF)
- Steel Cut Oats (Ve,GF)
- Toasted Almonds (Ve,GF), Pecans (Ve,GF), Chocolate Chips (V), Dried Cherries (Ve,GF,NF) with Milk, Almond Milk and Coconut Milk
- The Harvest Veggie Frittata (V,NF,GF)
- Roasted Butternut Squash, Kale, Caramelized Onions and Goat Cheese Frittata
- Pineapple Rosemary Infused Water
- Coffee, Decaffeinated Coffee & Tea

\$43 Per Guest

LADY BIRD - THURSDAY

- Selection of Chilled Juices
- Whole Bananas and Apples
- Croissant (V,NF), Gluten Free Banana Muffin (V,GF), Cheese Danish (V,NF)
- Seasonally Inspired Fruit (Ve,NF,GF)
- Blueberry Coconut Ginger Chia Pudding (Ve,NF,GF)
- Protein Bites - Individual Zucchini, Sundried Tomato, Chicken & Parmesan Egg White Bites (NF,GF)
- Cucumber Lemon Infused Water

Strawberry and Basil Infused Water

Coffee, Decaffeinated Coffee & Tea

\$43 Per Guest

Coffee, Decaffeinated Coffee & Tea

\$43 Per Guest

FRI-YAY! - FRIDAY

Selection of Chilled Juices

Whole Bananas and Tangerines

Croissant (V,NF), Gluten Free Chocolate Muffin (V,NF), Maple Pecan Danish (V)

Seasonally Inspired Fruit (Ve,NF,GF)

Build Your Own Yogurt Bar

Greek Yogurt (V,GF,NF), Chia Pudding (Ve,GF,NF), Roasted Fruit (Ve,GF,NF), Gluten Free Granola (Ve,GF,NF), Golden Raisins (Ve,GF,NF), Toasted Almonds (Ve,GF) and Coconut (Ve,GF)

Jack's Scrambled Eggs (NF,GF)

Cage Free Scrambled Eggs, Spinach, Grass Fed Beef, Crimini Mushrooms, Fontina Cheese

Pineapple Mint Infused Water

Coffee, Decaffeinated Coffee & Tea

\$43 per person

Menu prices are subject to 25% service charge and 8.75% California state sales tax. Guarantee increases over the 3% overset, and up to 7% of the original guarantee within 48 hours of the event will incur an additional charge of \$5 per additional meal provided to cover the cost of last minute expedited service. Fall Winter Menus available October 1, 2025 - March 31, 2026. Prices are based on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Breakfast Enhancements

Energize your continental breakfast with a hot breakfast sandwich, oatmeal bar, breakfast burrito or french toast. The following selections are designed and priced per guest, to pair with our breakfast of the day or breakfast buffet to enhance your guests' experience.

BREAKFAST ENHANCEMENTS - ITEMS

- Brioche French Toast (V,NF) | \$10 Per Guest
- Thick Cut French Toast dipped in a French Vanilla Custard and Pure Maple Syrup
- Fluffy Buttermilk Pancakes (V,NF) | \$10 Per Guest
- Roasted Seasonal Fruit (Ve,GF,NF), Pure Maple Syrup (Ve,GF,NF), Vanilla Whipped Butter (GF,NF)

BREAKFAST ENHANCEMENTS - BAR & STATIONS

- Steel Cut Oats Bar (Ve,GF,NF) | \$12 Per Guest
- Top with Your Choice of Brown Sugar, Dried Cherries (Ve,GF,NF), Toasted Almonds (Ve,GF), Golden Raisins (Ve,GF,NF) and Chocolate Chips (V)
- Build Your Own Yogurt Bar | \$12 Per Guest
- Greek Yogurt (V,GF,NF), Chia Pudding (Ve,GF,NF), Roasted Fruit

Breakfast Slider (NF) | \$12 Per Guest
Cage Free Scrambled Eggs, Bacon, Aged Sharp American Cheese on a Brioche Bun

Croissant Breakfast Slider (V,NF) | \$12 Per Guest
Cage Free Scrambled Egg Whites, Spinach, Caramelized Onions, Fontina Cheese

Chorizo Breakfast Burrito (NF) | \$12 Per Guest
Cage Free Scrambled Eggs, Chorizo, Russet Potatoes, Green Onions, Cheddar Cheese Served with Fire Roasted Salsa and Sour Cream on the side

Vegetarian Breakfast Burrito (V,NF) | \$12 Per Guest
Egg Whites, Black Beans, Pico de Gallo, Roasted Green Chile, Queso Fresco, Salsa Verde

(Ve,GF,NF), Honey (V,GF,NF), Dried Cherries (Ve,GF,NF), Gluten Free Granola (Ve,GF,NF), Golden Raisins (Ve,GF,NF), Toasted Almonds (Ve,GF) and Coconut (Ve,GF,NF)

Smoked Salmon Bar (NF) | \$18 Per Guest
(2oz. Per Guest) Smoked Salmon Platter with Chopped Hard Cooked Egg, Capers, Red Onion, Bagels (Ve) and Whipped Cream Cheese (V,GF,NF)

Build Your Own Breakfast Tostada Station | \$18 Per Guest
Crunchy Corn Tortillas (Ve,GF,NF), Cage Free Scrambled Eggs (V,GF,NF), Chorizo (NF,GF), Jalapenos (Ve,GF,NF), Jack Cheese (V,GF,NF), Cotija Cheese (V,GF,NF) Salsa Quemada (Ve,GF,NF), Guacamole (Ve,GF,NF) and Refried Black Beans (Ve,GF,NF)

Build Your Own Avocado Toast Station (NF) | \$22 Per Guest
Pita Chips (Ve,NF), Corn Tostadas (Ve,GF,NF), Sourdough Bread Crostinis (Ve,NF), English Muffins (Ve,NF) Toppings include:

- Avocado Mash (Ve,GF,NF)
- Feta Cheese Crumbles (V,GF,NF)
- Shaved Radish (Ve,GF,NF)
- Pickled Red Onions (Ve,GF,NF)
- Everything Bagel Spice (Ve,NF)
- Chili Crisp (Ve,NF)
- Hard Boiled Eggs (V,GF,NF)
- Alfalfa Sprouts (Ve,GF,NF)
- Bacon Bits (GF,NF)

Omelet Station (NF,GF) | \$26 Per Guest
Cage Free Eggs and Egg Whites Cooked to Order(\$250 Per Attendant Fee per 50 guests for 2 hours) Farm Fresh Toppings to include:

- Bacon (GF,NF)
- Ham (GF,NF)
- Spinach (Ve,GF,NF)
- Bell Peppers (Ve,GF,NF)
- Mushrooms (Ve,GF,NF)
- Tomato (Ve,GF,NF)
- Onion (Ve,GF,NF)
- Feta (V,GF,NF)
- Jack Cheese (V,GF,NF)
- Cheddar Cheese (V,GF,NF)

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Hot Tea.

OLD SAC BUFFET

- Selection of Chilled Fruit Juices
- Seasonally Inspired Fruit (Ve,GF,NF)
- Steel Cut Oats with the following items on the Side:
Brown Sugar, Raisins, Gluten Free Granola (Ve,GF,NF)
- Breakfast Pastries Freshly Baked Each Morning (V)
To Include a Gluten Free Muffin (GF)
- Cage Free Scrambled Eggs with Cheddar Cheese, (V,NF,GF)
(Served with Salsa and Cholula on the Side)
- All Natural Uncured Bacon and Chicken Sausage (NF,GF)
- Yukon Gold Potatoes with House Seasoning and Caramelized Onions (Ve,GF,NF)

\$50 *Per Guest*

SUTTERS FORT BUFFET

- Selection of Chilled Fruit Juices
- Seasonally Inspired Fruit (Ve,NF,GF)
- Breakfast Pastries Freshly Baked Each Morning (V)
To Include a Gluten Free Muffin (GF)
- Avocado Breakfast Bar (V,GF,NF)
Pita Chips (Ve,NF), Corn Tostadas (Ve,GF,NF), Sourdough Bread
Crostinis (Ve,NF), English Muffins (Ve,NF) Avocado Mash (Ve), Feta
Cheese, Fire Roasted Tomato Salsa, Green Onions, Soyrizo
Crumbles (Ve), Bacon Bits (GF,NF), Everything Bagel Spice
(Ve,GF,DF), Pickled Red Onions (Ve, GF, DF)
- Old Town Scramble (V,GF,NF)
Cage Free Eggs, Cheddar Cheese, Caramelized Onion, Kale
- Potatoes O’Brien (Ve,GF,NF)
Roasted Potatoes with Sauteed Peppers and Onions
- All Natural Bacon and All Natural Pork Sausage (NF,GF)

MIDTOWN BUFFET

- Selection of Chilled Fruit Juices
- Seasonally Inspired Fruit (Ve,NF,GF)
- Breakfast Pastries Freshly Baked Each Morning (V)
To Include a Gluten Free Muffin (GF)
- Wildberry Banana Smoothie (Ve,GF,NF)
- All Natural Uncured Bacon and Maple Chicken Sausage
- Roasted Corn, Potato & Bell Pepper Hash (Ve,GF,NF)
- Roasted Tomato, Zucchini, Basil, Mozzarella Frittata (V,NF,GF)

\$52 *Per Guest*

SACRAMENTO SUNRISE BRUNCH

- Selection of Chilled Fruit Juices
- Seasonally Inspired Fruit (Ve,NF,GF)
- Breakfast Pastries Freshly Baked Each Morning (V)
To Include a Gluten Free Muffin (GF)
- Chocolate Coconut Chia Pudding (Ve,GF,NF)
- Smoked Salmon Bar
(2oz. Per Guest) Smoked Salmon Platter with Chopped Hard
Cooked Egg, Capers, Red Onion, Bagels and Whipped Cream
Cheese
- Cage Free Scrambled Eggs with Cheddar Cheese, (V,NF,GF)
(Served with Salsa and Cholula on the Side)
- Crab Benedicts with Tarragon Hollandaise (NF)
- All Natural Uncured Bacon and Chicken Apple Sausage (NF,GF)
- Yukon Gold Potatoes with House Seasoning and Caramelized

\$59 *Per Guest*

- Onions (Ve,GF,NF)
- Cream Cheese Blintzes, Blueberry Ginger Compote, Maple Syrup (V)
- Grilled Strip Loin Steak, Tomato-Mushroom Compote (NF,GF)

\$80 *Per Guest*

Prices are based on 2 hour of service maximum. For groups between 1-10 people in attendance, additional charge of \$8.00 per guest will be added to the plate fee for Breakfast. For groups between 11-24 people in attendance, additional charge of \$5.00 per guest will be added to the plate fee for Breakfast. Menu prices are subject to 25% service charge and 8.75% California state sales tax. Guarantee increases over the 3% overset, and up to 7% of the original guarantee within 48 hours of the event will incur an additional charge of \$5 per additional meal provided to cover the cost of last minute expedited service. Fall Winter Menus available October 1, 2025 - March 31, 2026. Menu pricing may change based on availability and market conditions.

Breakfast Plated

Ideal for a breakfast meeting, our composed plated breakfast features Chef's seasonal specialties and include Freshly Brewed Regular and Decaffeinated Coffee, Teas, and Orange Juice. If you need a Vegan Entree, please let your Event Manager know.

BREAKFAST PLATED

Pre-Set First Course

Choose 1 option

- Seasonal Fruit Plate (Ve,NF,GF)
- Yogurt Berry Parfait (V,NF,GF)

Family Style Breakfast Breads

To include Danish, Croissants and Muffins (V) To Include a Gluten Free Muffin (GF)

\$52 *Per Guest*

ENTREES AND SIDES

Breakfast Entrees

Choose 1 option

- Scrambled Cage Free Eggs with Cheddar Cheese (V,NF,GF)
- Egg White, Turkey Sausage, Caramelized Onion and Kale Frittata (NF,GF)
- Lemon Mascarpone Stuffed French Toast, Blueberry Ginger Compote, Maple Syrup (V)
- Roasted Red Pepper, Goat Cheese, Spinach and Chicken Quiche (NF)

Breakfast Sides

Choose up to 2 options

- All Natural Bacon (GF,NF,DF)
- Chicken Apple Sausage (GF,NF,DF)
- Turkey Sausage Patties (GF,NF,DF)
- Hash Brown Casserole (V,GF,NF)
- Breakfast Potatoes (Ve,GF,NF)
- Plant Based Sausage Patties (Ve,GF,NF)
- Slow Roasted Tomato Provencal (Ve,GF,NF)

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Break of the Day

A part of Hyatt’s menu of the day program, our break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$27 per guest. Break packages served for up to 2 hours.

SUNDAY & WEDNESDAY - FARM TO FORK

Black Bean Hummus (Ve,NF,GF),
Dried Cherry and Pumpkin Seed Tapenade (Ve,NF,GF) and Spicy
Truffle Ranch Dip (V,NF,GF)

Mini Sweet Peppers, Cucumbers, Watermelon Radish (Ve,NF,GF)

Crunchy Pita Chips (Ve,NF) and BBQ Potato Chips (Ve,NF,GF)

Raspberry Iced Tea

\$25 *Per Guest*

\$27 *On Alternate Days*

TUESDAY & FRIDAY - APPLE HILL

Mini Apple Spice Muffins (V,NF)

Farmer’s Market Apple Skewers with Salted Caramel Sauce
(V,NF,GF)

Granny Smith Apple Pico de Gallo with Tortilla Chips (Ve,GF)

Apple, Gouda & Bacon Grilled Cheese (NF)

Warm Apple Cider with Cinnamon Sticks (Ve,GF,NF)

\$25 *Per Guest*

\$27 *On Alternate Days*

EVERY DAY - SNAP, CRACKLE, POP

MONDAY & THURSDAY - NAPA NOSH

California Sourced Salumeria Board with Prosciutto,
Coppa and Soppressata (GF,DF,NF) Pickled Peppers (Ve,GF,NF),
Rosemary Foccacia (Ve,NF)

Point Reyes Toma Cheese (GF,NF)
with Apricot Chutney (Ve,GF,NF) and Lavash Crackers (Ve,NF)

Smoked Salmon (GF,NF), “Everything Bagel” Cream Cheese
(V,NF),
Rustic Bread (Ve,NF), and Pickled Red Onions (Ve,GF,NF)

Marinated Olives (Ve,GF,NF) and Marcona Almonds (Ve,GF)

Assorted Flavored Sparkling Waters

\$25 *Per Guest*

\$27 *On Alternate Days*

SATURDAY - THE RAILYARDS

What is now a large industrial complex, The Sacramento Railyards was once a bustling neighborhood comprised of some of Sacramento’s first residents. Today this development aims to meet the future needs of Sacramento while honoring its rich history, which includes the contributions of Hispanic communities that first settled in the area during the Gold Rush.

Cinnamon Sugar Churros (V,NF)
with Mexican Chocolate Dipping Sauce (V,NF,GF)

Jicama & Cucumbers with Tajin (Ve,NF,GF)

Tres Hermanas Quesadillas with Squash, Black Bean & Corn
(V,NF)

Strawberry & Pomegranate Agua Fresca (Ve,GF,NF)

\$25 *Per Guest*

\$27 *On Alternate Days*

EVERY DAY - ALPHA OMEGA

Build your own Crunchy Snack Mix from the following:
Mini Pretzels (Ve,NF), Dried Cherries (Ve,GF,NF), Roasted Pecans (Ve,GF), Banana Chips (Ve,GF,NF), M&M's (V), Chocolate Covered Espresso Beans (V), Popcorn (Ve,GF,NF), Yogurt Covered Raisins (V)

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Citrus and Mint Infused Water

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\$23 *Per Guest*

Minimum 25 people / Maximum 100 people

Walnuts and Almonds (Ve,GF)

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Chile Lime Smoked Salmon, Multigrain Bread, with Broccolini Pesto, Alfalfa Sprouts (NF)

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Avocado Deviled Eggs with Pumpkin Seed Gremolata (V,NF,GF)

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Strawberry & Dark Chocolate Coconut Chia Seed Pudding (Ve,NF,GF)

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Pressed Juice Shots (Ve,NF,GF)

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\$24 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Todays Fresh Bakeries (V) | \$52 Per Dozen
Freshly Baked Muffins, Croissants, and Danishes To Include a Gluten Free Muffin (GF)

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Assorted Bella Bru Bagels (Ve,NF) | \$52 Per Dozen
with Whipped Cream Cheese (V,GF,NF)

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Assorted Scones (V) | \$52 Per Dozen
Blueberry, Apple and Mixed Berry

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Assorted Breakfast Breads (V,NF) | \$52 Per Dozen
Cinnamon Streusel, Lemon, Chocolate Marble, Orange Poppy

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Jumbo Pecan Sticky Buns (V) | \$52 Per Dozen

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Freshly Baked Cookies (V) | \$52 Per Dozen
Chocolate Chunk, Peanut Butter and Walnut Raisin

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Lavender Lemon Cookies (V,NF) | \$52 Per Dozen

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Dark Chocolate Brownies (V,NF) | \$52 Per Dozen

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Icebox Lemon Bars (V,NF) | \$52 Per Dozen

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SNACKS

Whole Market Fruits (Ve,GF,NF) | \$6 Each

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Seasonal Fruit Display (Ve,GF,NF) | \$14 Per Person

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Fruit Skewers (Ve,GF,NF) | \$96 Doz
**Must order a minimum of 12*

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Warm Baked Pretzel Sticks (Ve,NF) | \$12 Per Person
Served with Dark Beer Cheese Sauce (V,NF), Spicy Mustard (Ve,NF,GF), and Honey Mustard Dip (V,NF,GF)

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Chips and Dips (Ve,GF,NF) | \$18 Per Person
Crispy Tortilla Chips served with Fire Roasted Salsa and Guacamole

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Individual Clif Bars | \$96 Doz
Choice between Peanut Butter (Ve) or Chocolate Chip (V) **Must order a minimum of 12*

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Individual Bags of Thatcher's Gourmet Popcorn | \$8 Each
Caramel (V,GF,NF), Cheddar (V,GF,NF), Parmesan & Herbs (V,GF,NF), Sea Salt (Ve,GF,NF)

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Gluten Free Chocolate Chip Sea Salt Cookies (V,GF,NF) | \$52 Per Dozen

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Assorted Mini Cupcakes (V) | \$72 Doz

**Must order a minimum of 12*

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Individually Flavored Greek Yogurt (V,GF,NF) | \$8 Each

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Peanut Butter Banana & Chocolate Chip Overnight Oats (V,GF) | \$9 Each

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Mango Cashew Tahoe Trail Bar (Ve,GF) | \$72 Doz

**Must order a minimum of 12*

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Individual Bags of Kettle Chips | \$6 Each

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Individual Bags of Beef Jerky | \$8 Each

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Individual Bags of Blue Diamond Salted Almonds | \$8 Each

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

Milks provided will include half and half, oat milk and almond milk

Freshly Brewed Coffee | \$105 Per Gallon

House Blend Regular and Decaffeinated Coffee

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Hot Tea | \$105 Per Gallon

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Iced Tea | \$105 Per Gallon

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BOTTLED WATERS

Still and Sparkling Waters | \$6.50 Each

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SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$6.75 Each

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Bubly Sparkling Water | \$6.75 Each

Lime, Strawberry, Pineapple, and Mango

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COKE SOFT DRINKS

Assorted Coke Products to Include Diet and Regular | \$7 Each

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SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$6.50 Each

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Lemonade \$6.50 Each
Bottled Juices \$6.50 Each
Chilled Orange and Cranberry Juices
Red Bull and Sugar Free Red Bull \$9.50 Each
Assorted Naked Juice Smoothies \$10.50 Each

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Buffet Lunch of the Day

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RUSTICO - SUNDAY & THURSDAY

Tuscan Kale & White Bean Soup (Ve,GF,NF)
Arugula & Frisee Salad (V,GF)
Marinated Artichokes, Kalamata Olives, Ciliigiene Mozzarella, Toasted Pine Nuts, Basil Lemon Dressing
Insalata di Finocchio (Ve,NF,GF)
Radicchio, Baby Lettuces, Shaved Fennel, Red Onion, Oranges, White Balsamic Vinaigrette Served with Pecorino Romano on the side (V)
Basil Pesto Chicken (NF,GF)
Pepperonata, Fried Capers
Bistecca alla Pizzailoa (NF,GF,DF)
Garlic and Herb Grilled Flank Steak, Rustic Heirloom Tomato Olive Salsa, Balsamic Reduction
Mushroom, Leek and Spinach Gnocchi (V,NF)
Cacio e Pepe Sauce, Toasted Black Truffle Breadcrumbs
Sauteed Broccolini, Lemon, Extra Virgin Olive Oil, Herbs (Ve,GF,NF)
Ricotta Sfogliatelle (V,NF)

HEALTHY HARVEST – TUESDAY & SATURDAY

Broccoli Potato Leek Soup (Ve,GF,NF)
Served with Sour Cream, White Cheddar on the side (V,GF,NF)
Mixed Greens Salad (V,GF)
Dried Cherries, Laura Chenel Goat Cheese, Toasted Pistachios, Tarragon Vinaigrette
BYO Sacramento Cobb Salad (V,GF,NF)
Bacon, Hard Boiled Egg, Crispy Shallots, Grape Tomatoes, Feta Cheese, Served with Champagne Vinaigrette (Ve,GF,NF) and Spicy Truffle Ranch (V,GF,NF)
Lemon Herb Poached Salmon, Roasted Heirloom Carrots, Fennel Orange Sauce (GF,NF,DF)
Peruvian Style Grilled Mary’s Chicken Breast, Steamed Potatoes, Aji Amarillo Sauce (GF,NF)
Spicy Green Sauce on the side
Tricolor Quinoa Pilaf with Green Chickpeas, Olive Oil, Herbs (Ve,GF,NF)
Moroccan Roasted Cauliflower, Red Onion, Mint, Parsley & Charred Lemons (Ve,GF,NF)
Mini Apple Cranberry Crumble Pies (V,NF)

Chocolate Hazelnut Bombolini (V)

\$72 *Per Guest*

SPICE MARKET - WEDNESDAY

Indian Tomato Soup with Cilantro Ginger Puree (Ve,GF,NF)

Asian Chopped Salad (Ve,GF)

Shredded Cabbage, Bean Sprouts, Toasted Almonds, Carrots,
Green Onions, Snow Peas, Sesame Ginger Dressing (Ve,GF)

The Japanese Salad (Ve,GF,NF)

Mizuna, Spinach, Grape Tomatoes, Japanese Cucumbers,
Watermelon Radishes, Daikon Sprouts, Miso Tofu Dressing

Vietnamese Grilled Lemongrass Chicken Thighs with Hoisin Glaze
(NF,DF)

Korean Beef Bulgogi with Mushrooms and Green Onions (NF)

Spice Scented Jasmine Rice (Ve,GF,NF)

Stir Fried Vegetables (Ve,GF,NF)

Green Tea Cheesecake (V,NF)

Hong Kong Mango Pudding (V,NF)

\$72 *Per Guest*

SEASONAL DELI – EVERYDAY

Mushroom and Wild Rice Soup (Ve,NF,GF)
With Parmesan on Side

California Pasta Salad (V,NF)
Orecchiette, Sweet Peppers, Green Onions, Roasted Tomatoes,
Cucumber, Feta, Green Goddess Dressing

Mixed Field Greens Salad (Ve,NF,GF)

Mini Carrot Cupcakes (V)

\$72 *Per Guest*

LA COCINA – MONDAY & FRIDAY

Corn & Poblano Soup (Ve,GF,NF)
With Avocado Crema (V,GF,NF)

Deconstructed Mexican Caesar Salad
Chopped Romaine (Ve,GF,NF), Coitja Cheese (V,GF,NF), Tortilla
Strips (Ve,GF,NF), Chipotle Caesar Dressing (NF)

Southwestern Black Bean Salad (Ve,GF,NF)
Mixed Greens, Roasted Corn, Black Beans, Red Onion, Shaved
Sweet Peppers, Avocado Lime Dressing

Yucatan Grilled Chicken Thighs (NF,GF,DF)
Achiote Citrus Marinade, Pineapple Salsa

Carne Asada, Chile Lime Flank Steak (NF,GF,DF)
Roasted Sweet Peppers, Pearl Onions

Warm Flour Tortillas (Ve,NF) and Corn Tortillas (Ve,NF,GF)

Spanish Rice (Ve,GF,NF)

Spice Roasted Sweet Potatoes (Ve,GF,NF)

Served with Fire Roasted Tomato Salsa (Ve,NF,GF) and Sour
Cream (V,NF,GF)

Kahlua Cheesecake Bites (V,NF)

Strawberry Horchata Rice Pudding Cups (Ve,GF,NF)

\$72 *Per Guest*

PIT STOP - EVERYDAY

Penne Pasta Salad (V,NF)
Kale, Chickpeas, Roasted Red Pepper, Red Onion, Feta Cheese,
Yogurt Dill Dressing

Chopped Romaine Salad (Ve,NF,GF)
Grape Tomatoes, Shaved Radish, Shredded Carrots, Pickled Red
Onion Served with Dark Balsamic Vinaigrette (Ve,NF,GF) and

Grape Tomatoes, Cucumber, Shaved Red Onion, Chickpeas and Radish Served with Balsamic Vinaigrette (Ve,NF,GF) and Ranch (V,NF,GF)

Deli Style Tuna Salad, Whole Grain Croissant, Arugula (NF)

Happy Hippie Wrap:
Kale, Sundried Tomato, Caramelized Onions, Cucumber, Roasted Red Pepper Hummus, Vegan Avocado Ranch Dressing (Ve,GF,NF)

BYO Sandwich Bar
Shaved Smoked Turkey, Roast Beef, Honey Ham, Grilled Mushroom (Ve) Sliced Cheddar, Pepper Jack, Swiss Cheeses (V,NF,GF) Lettuce, Red Onion, Sliced Tomato, Dill Pickles (Ve,GF,NF) Mayonnaise (V,NF,GF), Yellow Mustard (Ve,NF,GF) & Dijon Mustard (Ve,NF,GF) Multigrain Bread, Sourdough Bread and Gluten Free Bread (V,NF)

Assorted Bags of Potato Chips (GF)

Triple Chocolate Chip Cookies (V,GF,NF)

Lemon Bars (V)

\$72 *Per Guest*

Sweet Chili Ranch Dressing (V,NF,GF)

Smoked Turkey Croissant (NF)

Whole Grain Croissant, Havarti Cheese, Herb Dijon Mayo, All Natural Bacon, Arugula, Heirloom Tomato

Veggie Banh Mi Sandwich (Ve,NF)

Banh Mi Bread, Salt & Pepper Tofu, Pickled Daikon, Sriracha Mayo, Pickled Carrots, Cucumber, Cilantro

Assorted Bags of Potato Chips (GF)

Bananas, Apples & Tangerines

Gluten Free Sea Salt Chocolate Chip Cookies (V,GF,NF)

Iced Tea (Does not include Coffee)

\$60 *Per Guest*

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Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. All Box Lunches Include Salad, Sandwich, Dessert, Bag of Chips and Soft Drink

SALADS (CHOOSE ONE OF THE FOLLOWING)

Sweet & Spicy Potato Salad (NF,GF)
Roasted Sweet Potatoes, Bacon, Chipotle Ranch Dressing, Cheddar, Green Onion

Penne Pasta Salad (V,NF)
Baby Spinach, Feta Cheese, Kalamata Olives, Sundried Tomatoes, White Balsamic Vinaigrette

Quinoa Black Bean Salad (Ve,GF,NF)

DESSERTS (CHOOSE ONE OF THE FOLLOWING)

Chocolate Chunk Cookie (V,NF)

Brown Butter Rice Krispie Treat (NF,GF)

Chocolate Chunk Brownie (V,NF,GF)

Tahoe Trail Bar (Ve,GF)

Sweet Peppers, Green Onion, Roasted Corn, Cilantro Lime Vinaigrette

Whole Apple (Ve,GF,NF)

SANDWICHES AND ENTREE SALADS (CHOOSE UP TO THREE)

Deli Turkey Sandwich (NF)
Smoked Turkey, Swiss Cheese, Dijon Mayo, Arugula on Telera Bread

Roast Beef Sandwich (NF)
Roasted Garlic & Calabrian Chile Mayo, Caramelized Onions, Muenster Cheese, Arugula on a Brioche Bun

Roasted Veggie and Mozzarella Sandwich (V,NF)
Focaccia Bread, Sun Dried Tomato Pesto, Arugula

Hummus Wrap (Ve,GF,NF)
Spiced Baked Tofu, Black Bean Hummus, Roasted Red Peppers, Grilled Onions, Kale, Cilantro Lime Rice, Gluten Free Tortilla

Pesto Grilled Chicken Caesar Salad (NF)
Romaine Lettuce, Shaved Parmesan Cheese, Herb Garlic Croutons, Caesar Dressing

Sactown Cobb Salad (NF)
Roasted Turkey, Harvest Greens, Bacon, Goat Cheese Crumbles, Grape Tomatoes, Crispy Shallots, Hard-Boiled Egg, Avocado Lime Dressing

\$58 Per Guest

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Two Course Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including an entree salad and a dessert. Lunch includes bread and butter along with coffee and tea service. Vegan option is available upon request.

ENTREE SALADS (SELECT ONE)

Herb Grilled Chicken Salad (GF,NF) | \$59 Per Guest
Harvest Greens, Toybox Tomatoes, Laura Chenel Goat Cheese, Shaved Sweet Peppers, Cucumbers, Kalamata Olives, Pickled Red Onions, Basil Vinaigrette

Sesame Crusted Tuna Cobb Salad (GF,DF,NF) | \$59 Per Guest
Arugula-Frisee Mix, Haricots Verts, Roasted Maitake Mushrooms, Hard Boiled Egg, Avocado, Pickled Carrots, Orange Miso Vinaigrette

DESSERTS (SELECT ONE)

Greek Yogurt Panna Cotta(V,GF,NF)
Ginger Poached Pink Grapefruit and Green Tea Crumble

Passion Fruit & Dulce De Leche Tart (V,NF)
Coconut Whipped Cream, Mango Sauce

Grand Marnier Chocolate Layer Cake (V,NF)
Raspberry Coulis, Vanilla Whipped Cream

NY Cheesecake (V,NF)

Vanilla Bean Whipped Cream and Apple Cinnamon Compote

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Three Course Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert. Lunch includes bread and butter along with coffee and tea service. More than two entrée selections will result in an additional charge of \$3 per guest. Our Executive Chef will customize accompaniments that will complement both entrees.

STARTERS (SELECT ONE)

- Mixed Greens Salad (V,GF)
- Dried Cranberries, Candied Walnuts, Goat Cheese Crumbles, Tangerine White Balsamic Dressing
- Chopped Romaine Salad (V,GF,NF)
- Shaved Sweet Peppers, Shaved Zucchini, Pickled Onion, Marinated Chickpeas, Feta Cheese Crumbles, Dill Lemon Dressing
- Harvest Greens Salad (Ve,GF,NF)
- Shaved Radish, Cucumbers, Cherry Tomatoes, Toasted Pumpkin Seeds, Apple Honey Dressing
- Arugula Frisee Salad (V,GF, NF)
- Peppadew Peppers, Shaved Parmesan, Shaved Fennel, Champagne Dressing
- Butternut Squash & Coconut Bisque (Ve,GF,NF)
- Cilantro Pesto

ENTREES (SELECT ONE)

- PEPPER CRUSTED TOP SIRLOIN STEAK (NF,GF)
- Roasted Garlic and Parmesan Mashed Potatoes, Roasted Broccolini, Port Demi-Glace

\$66 *Per Guest*

DESSERTS (SELECT ONE)

- Greek Yogurt Panna Cotta (V,GF,NF)
- Ginger Poached Pink Grapefruit and Green Tea Crumble
- Passion Fruit & Dulce De Leche Tart (V,NF)
- Coconut Whipped Cream, Mango Sauce
- Grand Marnier Chocolate Layer Cake (V,NF)
- Raspberry Coulis, Vanilla Whipped Cream
- NY Cheesecake (V,NF)
- Vanilla Bean Whipped Cream and Apple Cinnamon Compote

LEMON & HERB GRILLED CHICKEN BREAST (GF,NF)

Warm Quinoa Vegetable Taboulleh, Roasted Tomato Yogurt Sauce

\$60 *Per Guest*

SACRAMENTO HOT FRIED CHICKEN (NF)

Midnight Moon Mac n Cheese, Sauteed Haricots Verts, Caramelized Shallots, Mike's Hot Honey

\$60 *Per Guest*

CITRUS TAMARI GLAZED SALMON (NF)
Butter Garlic Noodles, Stir Fried Haricots Verts, Ginger Lemongrass Beurre Blanc

~~\$64~~ Per Guest

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Alternative Options

Chef Gutierrez and his team have created delicious vegan and gluten free options to meet your attendees' dietary preferences.

LUNCH ALTERNATIVES

BBQ Glazed Cauliflower Steak
Sweet Corn Grits, Honey Glazed Carrots (Ve,GF,NF)

Impossible Salisbury Steak (Ve,GF,NF)
Roasted Fingerling Potatoes, Melted Leeks, Sugar Snap Peas, Black Garlic Glaze

Miso Marinated Tofu (Ve,GF,NF)
Veggie Fried Rice, Stir Fried Sugar Snap Peas

Gluten Free Penne Pasta Alfredo (Ve,GF,NF)
Sautéed Broccolini, Caramelized Shallots, Roasted Garlic Coconut Alfredo

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum Order of 25 Pieces Per Selection, Sold in Increments of 25. Butler Passing Fee of \$75.00/server will be added for any Hors D'oeuvres that are Butler Passed. An additional \$25/hour for 2nd Hour. Tray Passing cannot exceed 2 hours. The number of servers required will depend on your specific function and total number of Hors D'oeuvres ordered.

COLD HORS D'OEUVRES

Seared Beef Tenderloin (NF) | \$9 Per Piece
Brie Cheese Mousse, Balsamic Onion Jam, Sourdough
Bruschetta, Micro Wasabi

HOT HORS D'OEUVRES

Zaa’tar Grilled Lamb Chop (GF,DF,NF) | \$9 Per Piece
Pomegranate Molasses (Only Served Displayed)
Artichoke Fritters (V,NF) | \$9 Per Piece

Smoked Salmon Bouchee (NF) \$9 Per Piece
Whipped Feta Cheese, Everything Bagel Spice, Chive
Old Bay Poached Jumbo Shrimp Shooter (NF,DF,GF) \$9 Per Piece
Bloody Mary Cocktail Sauce
Tomato Caprese Bruschetta (V,NF) \$9 Per Piece
Basil Pesto, Ciliegine Mozzarella, Tomato Salsa, Balsamic Glaze, Sourdough Crostini
Golden Beet Ceviche (Ve,GF,NF) \$9 Per Piece
Black Bean Hummus, Corn Tortilla, Micro Cilantro
Humboldt Fog Goat Cheese and Roasted Apple Tart (V,NF) \$9 Per Piece
Sesame Crusted Tuna (NF,DF) \$9 Per Piece
Compressed Cucumber, Yuzu Miso Mayo, Micro Wasabi
“Green Eggs & Ham” Avocado Deviled Eggs (GF,NF) \$9 Per Piece
Prosciutto Crisp
Crab Salad Phyllo Cups (DF,NF,GF) \$9 Per Piece
Lemon Chive Aioli, Micro Basil
Madras Curried Turkey Salad \$9 Per Piece
Golden Raisins, Almonds, Tart Shell

Sundried Tomato Pesto
Argentina Style Beef Skewer (DF, GF, NF) \$9 Per Piece
with Classic Chimichurri
Dungeness Crab Cakes (NF,DF) \$9 Per Piece
Roasted Red Pepper Basil Mayo
Tandoori Chicken Skewer (GF,NF) \$9 Per Piece
Cucumber Raita
Mini Beef Wellington (NF) \$9 Per Piece
Horseradish Cream
Peking Duck Spring Roll (NF,DF) \$9 Per Piece
Plum Sauce
Coconut Shrimp (NF,DF) \$9 Per Piece
Spicy Mango Dipping Sauce
Punjabi Style Vegetable Samosa (Ve,NF) \$9 Per Piece
Mint Chutney
Soyrizo Stuffed Medjool Dates (Ve,GF,NF) \$9 Per Piece
Pepita-Cilantro Crumble with Vegan Chipotle Aioli
Hokkaido Seared Scallop (NF,GF,DF) \$9 Per Piece
Bacon Jam, Chive (Only Served Displayed)

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

LOCALLY SOURCED VEGETABLE BOARD

Farmers Market Selection of Seasonal Vegetables
Black Garlic Hummus (Ve,NF,GF), Whipped Feta and Roasted Red Pepper Dip (V,GF,NF), Artichoke & Green Olive Tapenade (Ve,GF,NF)
Assorted Crackers (V,NF) and Lavash (Ve,NF)

CALIFORNIA ARTISANAL CHEESE

Chef’s Selection of Artisanal California Cheeses
Local Wild Flower Honey (V,NF,GF), Freshly Baked Bread and Crackers (V,NF), and Seasonal Fruit Chutney (Ve,GF,NF)
\$28 <i>Per Guest</i>

\$24*Per Guest*

CALIFORNIA ARTISANAL CHARCUTERIE

Chef's Selection of Handcrafted California Made Charcuterie (GF,DF)

Whole Grain Mustard (Ve,GF,NF) and Marinated Olives (Ve,GF,NF)

Paired with Rustic Baguettes (Ve,NF) and Lavash (Ve,NF)

\$29*Per Guest*

BUN AND DONE

(Minimum 25 Guests)Based off of 2 Pieces Per Person

Build your own Sliders from the following (Choose 3 proteins):

- All Natural Wagyu Beef (GF,NF,DF)
- BBQ Pulled Pork (GF,NF,DF)
- Fried Buttermilk Chicken (NF)
- Blue Crab Cakes (NF,DF)
- BBQ Pulled Jackfruit (Ve,NF,GF)

Shredded Iceberg, Arugula, Sliced Dill Pickles, Tomato, Pickled Onion (Ve,GF,NF), Coleslaw (V,NF)

Monterey Jack Cheese Sauce (V,NF,GF), American (V,NF,GF), Pepper Jack (V,NF,GF)

Soft Brioche and Potato Slider Rolls (V,NF)

Ketchup (Ve,GF,NF), Mustard (Ve,GF,NF), Thousand Island (V,GF,NF), Lemon Garlic Aioli (V,GF,NF) and Ranch Dressing (V,GF,NF)

Sides

Old Bay Dusted Tater Tots (Ve,GF,NF,DF) and White Cheddar

THE GOLDEN STATE BOARD

Displayed on our California State Board
Farmers Market Selection of Seasonal Vegetables Black Garlic Hummus (Ve,NF,GF), Whipped Feta and Roasted Red Pepper Dip (V,GF,NF), Artichoke & Green Olive Tapenade (Ve,GF,NF)

Chef's Selection of Artisanal California Cheeses
Local Wild Flower Honey (V,NF,GF) and Seasonal Fruit Chutney (Ve,GF,NF)

Chef's Selection of Handcrafted California Made Charcuterie (GF,DF)
Whole Grain Mustard (Ve,GF,NF) and Marinated Olives (Ve,GF,NF)

Paired with Assorted Crackers (V,NF) ,Rustic Baguettes (Ve,NF) and Lavash (Ve,NF)

\$45*Per Guest*

CALIFORNIA FLATBREAD STATION

(Minimum 25 Guests)Based off of 3 Pieces Per Person

Artichoke & Kale Caesar Salad, Pecorino Romano Cheese, Foccacia Croutons, Calabrian Chili Caesar Dressing (NF)

California Dreaming" Flatbread, Brie Cheese Sauce, Goat Cheese, Sautéed Mushrooms, Kale, Caramelized Onions, Toasted Pistachios (V,NF)

Red Hot Chili Pepper Flatbread, Mexican Chorizo, Piquillo Peppers, Sweet Peppers, Spicy Tomato Sauce, Mozzarella (NF)

The SacraTomato, Heirloom Tomato Sauce, Slow Roasted Tomatoes, Mozzarella, Basil (V,NF)

\$29*Per Guest*

French Fries (V,GF,NF)

~~\$36~~ Per Guest

NACHO TIME

Freshly Cooked Tortilla Chips (Ve,GF,NF)
Warm Three Cheese Queso Dip (V,GF,NF)and House made
Guacamole (Ve,GF,NF)

Salsas
Fire Roasted Salsa (Ve,GF,NF), Tomatillo Salsa (Ve,GF,NF), Sour
Cream (V,GF,NF), Pico de Gallo (Ve,GF,NF)

Black Beans (Ve,GF,NF), Mexican Chorizo (GF,NF)

~~\$27~~ Per Guest

ASIAN NIGHT MARKET

(Minimum of 25 Guests)Based off of 5 Pieces Per Person

Pork & Veggie Egg Roll (NF,DF)

Shrimp Tempura (NF,DF)

Lemongrass Chicken Skewers (GF,DF,NF)

Cumin Lamb Skewers (GF,DF,NF)

Char Siu Mushroom Bun with Pickled Cucumbers (Ve,NF)

Vegetarian Lo Mein (V,NF,DF)

Served with
Ginger-Scallion Soy (Ve,NF,DF), Sweet Chili Sauce (Ve,NF,GF,DF),
Plum Sauce (Ve,NF,DF) and Sriracha (Ve,GF,NF)

~~\$30~~ Per Guest

RETURN OF THE MAC

SACTO STREET TACOS

Based off of 4oz. Per Person

Beef Adobo (DF,NF,GF), Chicken al Pastor (DF,NF,GF)

Cilantro Lime Shrimp (DF,NF,GF), Vegan Soyrito con Papas
(Ve,NF,GF)

Griddled Flour Tortillas (Ve,NF,DF) and Corn Tortilla (Ve,GF,NF)

Fire Roasted Salsa (Ve,GF,NF), Tomatillo Salsa (Ve,GF,NF),
Pineapple Pico de Gallo (Ve,GF,NF), Vegan Avocado Cilantro Lime
Crema (Ve,GF,NF)

Shaved Cabbage, Radish, Onion, Lime Wedges (Ve,GF,NF)
Cotija Cheese, Mexican Crema (V,GF,NF) Assorted Hot Sauces
(Ve,GF,NF)

~~\$33~~ Per Guest

WELCOME TO THE GREEK!

Mezze Board to include:
Marinated Olives, Marinated Artichokes, Cucumbers, Dates,
Tomatoes, Sweet Peppers

Classic Tzatziki, (V,GF,NF) Lemon Hummus (Ve,GF,NF),
Mediterranean Whipped Feta (V,GF,NF)

Souvlaki Chicken Skewers (GF,NF)

Warm Spinach Feta Spanakopita (V,NF)

Pita Chips, Rustic Bread (Ve,NF)

~~\$28~~ Per Guest

K STREET PUB CRAWL

(Minimum of 25 Guests)

- Truffle Mushroom Mac n Cheese (V,NF)
Caramelized Wild Mushrooms, Black Truffle Cream, Parmesan, Fontina, White Cheddar, Mascarpone, Caramelized Onions
- Lobster & Dungeness Crab Mac n’ Cheese (NF)
Creamy Brie, White Cheddar, Slow Roasted Tomatoes, Leeks and Chives
- Nacho Mac n Cheese: Spicy Chorizo (NF)
Spicy Chorizo, Pepper Jack, Green Onions, Tomato, Dark Beer Cheese Sauce, Tortilla Strips

\$32 Per Guest

OCEAN ON ICE
(Minimum 25 Guests)Based off of 4 Pieces Per Person

- Seafood
Old Bay Poached Shrimp, Oysters on the Half Shell, Snow Crab Claws, Chilled Green Lip Mussels (GF,NF,DF)
- Accoutrements
Pineapple Jalapeno Mignonette, Lemon Wedges, Garlic Sambal, Cocktail Sauce, Tabasco Sauce, Remoulade Sauce (V,NF,DF)

\$37 Per Guest

- Kimchi Deviled Egg, Green Onion, Korean Chili Flakes (GF,NF)
- Local Artisan Salami and Cheese Display (GF)
Rustic Bread (Ve,NF)
- Bacon Jam Grilled Cheese with Smoked Gouda, Fontina and Gruyere Cheese (NF)
- Crispy Fried Buffalo Cauliflower with Celery-Ranch Slaw Hawaiian Bun (V,NF)
- BBQ Brisket Slider with Caramelized Onions, Peppers, Mushrooms and Dark Beer Cheese Sauce on Mini Potato Bun (NF)

\$32 Per Guest

PASTA DISPLAYED STATION
Can be Served as an Action Station,\$225/Attendant Fee

- Wild Mushroom Pasta (V,NF)
Mushroom Ravioli, Sauteed Wild Mushrooms, Caramelized Shallots, Boursin Cream Sauce, Parmesan Cheese
- Braised Beef Ragu (NF)
Pepperonata, Rigatoni Pasta, Pecorino Romano
- Lobster and Crab Pasta (NF)
Orecchiette, Leeks, Cherry Tomatoes, Saffron Cream Sauce

\$38 Per Guest

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. *Chef Attendant Required \$225 based on two hours of service Carving Stations are offered and sold in conjunction with other reception items and not stand alone. They are reception portions carved top order based on 3oz per person. All Stations serves a minimum of 30 guests.*

- SLOW ROASTED FREE RANGE DIESTEL TURKEY BREAST (GF)
Herb Turkey Gravy (NF), Cranberry Orange Chutney (Ve,GF,NF)
- DIJON MUSTARD AND HORSERADISH SLOW BAKED SALMON (NF,DF,GF)
Herb Roasted Marble Potatoes (Ve,GF,NF)

Wild Mushroom and Herb Stuffing (V,NF)
.....
Buttermilk Whipped Potatoes (V,NF,GF)
.....
Roasted Sweet Potato and Kale Salad (V,GF)
Candied Walnuts, Goat Cheese and Curry Vinaigrette
.....
Artisan Rolls (V,NF) and Whipped Butter (V,NF,GF)
.....
\$29*Per Guest*

BAHARAT & BLACK LIME RUBBED LEG OF LAMB
(NF,GF,DF)
.....
Pomegranate Molasses Glaze (NF,GF,DF)
.....
Basmati Rice (Ve,GF,NF), Roasted Cauliflower and Chickpeas
(Ve,GF,NF), Mint Yogurt (V,GF,NF)
.....
Persian Salad (Ve,GF,NF)
Tomato, Cucumber, Red Onion, Lemon Juice, Extra Virgin Olive
Oil
.....
Warm Flatbread (Ve,NF,DF)
.....
\$35*Per Guest*

DAWSONS SLOW ROASTED PRIME RIB (GF,NF,DF)
.....
Served with
Rosemary Au Jus (GF,NF,DF) Creamy Apple Horseradish Sauce (V,GF,NF), Dijon Mustard (Ve,GF,NF)
.....
Parmesan Potato au Gratin (V,GF,NF)
.....
California Chophouse Salad (V,NF,GF)
Romaine, Cherry Tomatoes, Radishes, Sweet Peppers, Chickpeas, Pepperoncini, Red Onion, Goat Cheese Crumbles, Avocado Herb
Dressing
.....
Assorted Artisan Rolls (V,NF) with Whipped Salted Butter (V,NF,GF)
.....
\$47*Per Guest*

Dill Lemon Yogurt Sauce (V,GF,NF)
.....
Field Green Salad (Ve,GF)
Orange, Pickled Red Onion, Haricots Verts, Toasted Almonds,
Champagne Vinaigrette
.....
Brioche Rolls (V,NF) and Whipped Salted Butter (V,NF,GF)
.....
\$35*Per Guest*

CUBAN STYLE KUROBUTA PORK LOIN (NF,GF,DF)
.....
Mojo Sauce (NF)
.....
Steamed Yellow Rice & Peas (Ve,NF,GF), Braised Black Beans
(Ve,GF,NF)
.....
Shaved Cabbage Salad, Shaved Red Onion, Radish, Heirloom
Tomatoes, Lime Dressing (Ve,GF,NF)
.....
Beef Empanadas (NF)
.....
Artisan Rolls (V,NF) with Whipped Salted Butter (V,NF,GF)
.....
\$37*Per Guest*

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Reception Packages

Reception Packages Require a Minimum of 25 Guests

CAPITOL PACKAGE

Reception Packages Require a Minimum of 25 Guests Hors D’ oeuvres are based on 3 total pieces per person

Hot Hors D’Oeuvres

- Argentina Style Beef Skewers with Classic Chimichurri (GF,NF)
- Peking Duck Spring Roll with Plum Sauce (NF)
- Dungeness Crab Cakes Roasted Red Pepper Basil Mayo (NF,DF)

Cold Hors D’Oeuvres

- Tomato Caprese Bruschetta, Basil Pesto, Ciliegine Mozzarella, Tomato Salsa, Balsamic Glaze, Sourdough Crostini (V,NF)
- Humboldt Fog Goat Cheese and Roasted Apple Tart (V,NF)
- Sesame Crusted Tuna, Compressed Cucumber, Yuzu Miso Mayo, Micro Wasabi (NF,DF)

Locally Sourced Vegetable Board

- Farmers Market Selection of Seasonal Vegetables (Ve,GF,NF)
- Black Bean Hummus (Ve,NF,GF), Whipped Feta and Roasted Red Pepper Dip (V,GF,NF), Artichoke & Green Olive Tapenade (Ve,GF,NF)
- Assorted Crackers (V,NF) and Lavash (Ve,NF)

California Artisanal Charcuterie

- Chef’s Selection of Handcrafted California Made Charcuterie (GF,DF)
- Whole Grain Mustard (Ve,GF,NF) and Marinated Olives (Ve,GF,NF)
- Paired with Rustic Baguettes (Ve,NF) and Lavash (Ve,NF)

\$70 Per Guest

CITY OF TREES PACKAGE

Reception Packages Require a Minimum of 25 Guests Hors D’ oeuvres are based on 3 total pieces per person

Hot Hors D’Oeuvres

- Tandoori Chicken Skewer with Tamarind Chutney (DF,GF,NF)
- Tempura Shrimp with Gochujang Mayo (NF,DF)
- Artichoke Fritters with Sundried Tomato Pesto (V,NF)

Cold Hors D’Oeuvres

- Seared Beef Tenderloin, Brie Cheese Mousse, Balsamic Onion Jam, Sourdough Bruschetta, Micro Wasabi (NF)
- Green Eggs & Ham” Avocado Deviled Eggs, Prosciutto Crisp (GF,NF)
- Old Bay Poached Jumbo Shrimp Shooter Bloody Mary Cocktail Sauce (NF,DF,GF)

Cantina

- Freshly Cooked Tortilla Chips (Ve,GF,NF)
- Fire Roasted Salsa (Ve,GF,NF),Tomatillo Salsa (Ve,GF,NF), Creamy Street Corn Salsa (V,GF,NF), Pico de Gallo (Ve,GF,NF)
- House Made Guacamole (Ve,GF,NF)
- Warm Three Cheese Queso Dip with Spicy Chorizo (GF,NF)

South Sacto Street Tacos

Based off of 4oz. per person

- Beef Adobo (DF,NF,GF), Chicken al Pastor (DF,NF,GF)
- Cilantro Lime Shrimp (DF,NF,GF), Vegan Soyrito con Papas (Ve,NF,GF)
- Griddled Flour Tortillas (Ve,NF,DF) and Corn Tortilla (Ve,NF,GF)
- Fire Roasted Salsa (Ve,GF,NF), Tomatillo Salsa (Ve,GF,NF), Pineapple Pico de Gallo (Ve,GF,NF), Vegan Avocado Cilantro Lime Crema (Ve,GF,NF)
- Shaved Cabbage, Pickled Radish, Onion, Lime Wedges, (Ve,GF,NF)
- Cotija Cheese, Mexican Crema (V,GF,NF)
- Assorted Hot Sauces (Ve,GF,NF)

\$75 Per Guest

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Sweet Stations

Trust our Chef and Team to provide you with an amazing treat to top off the day!A minimum of 25 guests are required for all station unless indicated otherwise.All Reception Stations are based on 2 hours of service. Additional charges will apply for extended service.

LE PATISSERIE (V)

Based on 3 pieces per guest

Chefs Assortment of French Mini Pastries
(Based on 3 Pieces Per Guest)Chocolate Profiteroles, French Macarons, Chocolate Truffles, Petite Pastries and Cakes and Tarts

Freshly Brewed Coffee and Tea Selection

\$34 Per Guest

SUNDAE FUN DAY

Minimum of 50 guests

Build your Ice Cream Sundae from Vanilla Ice Cream (V,GF,NF) and Chocolate Ice Cream (V,GF,NF)

Toppings to include:

- Warm Chocolate Brownie Cake (V,NF,GF)
- Bittersweet Chocolate Sauce (V,NF,GF)
- Butterscotch Sauce (V,NF,GF)
- Marshmallow Fluff (GF,NF)
- Strawberry Compote (Ve,NF,GF)
- Chocolate Peanut Butter Cups (V,GF)
- White Chocolate Shavings (V,NF,GF)
- M&M's (V,NF,GF)
- Toasted Almonds (Ve,GF)
- Oreos (Ve,NF)
- Maraschino Cherries (Ve,NF,GF)
- Whipped Cream (V,NF,GF)

*Attendant Required Attendant Fee is \$225 based on two hours of service.

\$30 Per Guest

THE CHOCOLATE FACTORY (V)

(Minimum 25 Guests)

Chocolate Fondue (V,GF,NF)
Strawberries (Ve,GF,NF), Dried Apricots (Ve,GF,NF), Marshmallows (NF,DF), Almond Biscotti (V)

Assorted Chocolate Bonbons (V,GF) and Truffles (V,GF)

Mini Chocolate Cupcakes (V,NF)

Warm White Chocolate Cherry Bread Pudding (V,NF)
Baileys Crème Anglaise (V,NF,GF)

\$34 Per Guest

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Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. More than two entrée selections will result in an additional charge of \$5 per Guest. Our Executive Chef will customize accompaniments that will complement both entrees.

STARTERS - SELECT ONE

Can be added to any plated dinner for the additional per person price

Sweet Potato Bisque (NF,GF) | \$12 Per Guest
Brown Butter Poached Lobster, Chive

Hokkaido Scallops (NF,GF) | \$25 Per Guest
Cauliflower Lemon Puree, Shaved Fennel & Orange Salad

Mushroom Ravioli (V,NF) | \$18 Per Guest
Melted Leeks, Tarragon Soubise, Arugula, Parmesan

Roasted Eggplant Mille Feuille (V,NF) | \$18 Per Guest
Roasted Red Pepper, Spicy Tomato Sauce, Fresh Mozzarella, Provolone, Crispy Onions

ENTREES - SELECT ONE

Pan Seared All-Natural Mary’s Chicken (NF) | \$75 Per Guest
Barley Mushroom Risotto, Maple & Thyme Roasted Heirloom Carrots, Lemon Bourbon Velouté

Spiced Red Wine Braised Short Ribs (NF,GF) | \$93 Per Guest
Roasted Broccolini, Boursin Potato Puree, Spiced Red Wine Reduction

Tomato Fennel Rubbed Salmon (NF,DF,GF) | \$79 Per Guest
Roasted Sweet Potato Medallions, Charred Broccolini, Vadouvan Coconut Sauce

Dijon Mustard and Herb Grilled NY Steak (NF,GF) | \$85 Per Guest
Smoked Gouda Delmonico Potatoes, Sauteed Green Beans, Caramelized Red Onions, Cognac Peppercorn Sauce

Green Chermoula Roasted Sea Bass (NF,GF) | \$86 Per Guest
Moroccan Spiced Cauliflower Puree, Honey Glazed Carrots, Preserved Lemon Ginger Beurre Blanc

Grilled Niman 12oz Bone-In Pork Chop (NF, GF) | \$70 Per Guest
Butternut Squash Puree, Roasted Brussel Sprouts, Tamarind Glazed Cipollini Onions

SALADS - SELECT ONE

Fork and Knife BLT Salad (NF)
Little Gem Lettuce, Crumbled Bacon, Garlic Croutons, Slow Roasted Tomatoes, Gorgonzola, Dill Yogurt Ranch

Field Green Salad (Ve,GF,NF)
Sweet Peppers, Watermelon Radish, Pumpkin Seeds, Shaved Fennel, Dill Lemon Dressing

Arugula, Radicchio & Frisee Salad (V,GF)
Honey Roasted Pears, Feta Cheese, Candied Pecans, Pomegranate Seeds, Lemon Dressing

California Harvest Salad(V,GF)
Pickled Teardrop Peppers, Haricots Verts, Shaved Manchego, Marcona Almonds, Dill Yogurt Ranch

DESSERTS - SELECT ONE

Roasted Apple Almond Tart(V)
Bourbon-Vanilla Bean Creme Anglaise, Cinnamon Whipped Cream

Key Lime Cheesecake (V)
Strawberries, Honey Ginger Mascarpone Cream

Coconut Mango Mousse Cake (V)
Brown Sugar Rum Braised Pineapple

Black Forest (V,NF,GF)
Brandied Cherry Compote, Vanilla Bavarois, Dark Chocolate Cake, Vanilla Whipped Cream and Chocolate Shell

- Pepper Crusted Filet of Beef (NF,GF) | \$98 Per Guest
Rosemary Marble Potatoes Confit, Creamed Kale, Black Truffle-
Red Wine Sauce
.....
- Herb Roasted Mary’s Chicken (NF) | \$75 Per Guest
Mushroom & Vegetable Pot Pie, Mustard Cream Sauce
.....
- Petit Filet of Beef with Herb Roasted Shrimp (GF) | \$125 Per Guest
Creme Fraiche & Chive Potato Puree, Asparagus, Romesco Sauce,
Black Garlic-Tamari Demi
.....

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.
Chef's Choice Accompaniments for Entree Sides
.....
2. A custom printed menu featuring up to four entree selections is provided for your guest
.....
3. Specially trained servers take your guests' orders as they are seated.
.....

PLANNER'S CHOICE APPETIZER

- Dawson’s Crab Cake (NF)
Chipotle Remoulade, Mango Jicama Slaw
.....
- Grilled Octopus Salad (GF,DF,NF)
Fingerling Potatoes, Leeks, Fennel, Parsley Viniagrette
.....
- Melon Salad (V,NF,GF)
Burrata Cheese, Prosciutto, Shaved Melon, Petit Cress, Basil
Vinaigrette
.....
- Mushroom Bisque (V,NF,GF)
Sherry Crème Fraiche
.....

PLANNER'S CHOICE SALAD

- Arugula and Frisee (NF,GF)
with Brie Crema, Prosciutto, Strawberries, Pepita Brittle, Balsamic
Truffle Reduction
.....
- Harvest Field Greens Salad (V,GF)
Roasted Pears, Hazelnuts, Goat Cheese, Shaved Fennel, Maple
Sherry Vinaigrette
.....
- Sweet Gem Lettuce Salad (V,NF)

INDIVIDUAL GUESTS' CHOICE ENTREE

- FISH
Dungeness Crab Crusted Market Catch, Citrus Ginger Beurre
Blanc (NF,GF)
.....
- CHICKEN
Mary’s Free-Range Chicken Stuffed with Mushroom and Boursin
Cheese Mousse, Black Truffle Chicken Glace (NF,GF)
.....
- BEEF

Shaved Watermelon Radish, Roasted Sweet Peppers, Point Reyes
Toma Cheese, Olive Oil Croutons and Creamy Tarragon Dressing

Pepper Crusted Filet of Beef with Port Wine Demi Glace (NF,GF)

PORK

Grilled Niman Ranch Pork Chop with Tomato Shallot Jam (NF,GF)

VEGETARIAN

Eggplant Ratatouille with Smokey Eggplant Puree, Roasted Red
Peppers, Squash, Slow Roasted Tomato, Roasted Garlic &
Chickpea Puree (Ve,NF,GF)

PLANNERS CHOICE DESSERT

Pear Cranberry Tart (V)
Almond Crumble, Lemon Curd

Chocolate Opera Cake (V,GF)
Almond Jaconde, Espresso Buttercream, Grand Marnier Crème Anglaise

Chocolate Banana Tart (V)
Chocolate Cremeaux, Dulce de Leche, Whipped Hazelnut Chocolate Ganache, Banana Coulis

Matcha Green Tea Cheesecake (V)
Mango, Toasted Almond Florentine, Vanilla Bean Whipped Cream

NOTE:

Minimum of 25 Guests Required. Maximum of 120 Guests.

\$135 *Per Guest*

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include Coffee & Tea Service.

DELTA BREEZE

Field Greens Salad (V,GF)
Roasted Beets, Navel Oranges, Goat Cheese Crumbles, Candied
Walnuts, Shaved Fennel, Citrus Tarragon Vinaigrette

Cider & Thyme Grilled Flank Steak (DF,GF,NF)
Horseradish Parsley Salsa Verde

Lemon & Herb Roasted Mary’s Chicken (NF)

SACRAMENTO KING

Dungeness Crab, Shrimp & Celery Root Chowder (NF,GF)
Chive Creme Fraiche

Autumn Caprese Salad (V,GF,NF)
Roasted Radicchio, Buffalo Mozzarella, Mango, Balsamic
Reduction, Basil Pesto, Extra Virgin Olive Oil

Spiced Greens Salad (V,GF)

Chardonnay Chicken Pan Sauce
.....
Roasted Fingerling Potatoes with Garlic & Rosemary (Ve,NF,GF)
.....
Roasted Cauliflower, Broccolini and Sausage Gnocchi (V,NF)
Pecorino Cream Sauce, Preserved Lemon, Toasted Rye Bread
Crumbs
.....
Lobster, Leek & Butternut Squash Forbidden Rice Paella
(DF,NF,GF)
.....
Pumpkin Cheesecake (V)
Spiced Whipped Cream, Candied Pecans
.....
Mini Roasted Apple & Rosemary Chocolate Bread Pudding (V,NF)
Bourbon Molasses Crème Anglaise on the side
.....

\$90 *Per Guest*

Arugula, Frisee, Roasted Sweet Potato, Pomegranate Arils, Spiced
Pecans, Shaved Manchego, Maple Chipotle Vinaigrette
.....
Schwarma Spice Rubbed Beef Tenderloin (GF,NF, DF)
Cauliflower & Chickpea Quinoa Pilaf with Preserved Lemon,
Tamarind & Black Garlic Sauce
.....
Korean Style Fried Mary’s Chicken (NF)
Smoked Gouda Mac & Cheese, Gochujang Hot Honey Glaze
.....
Charred Octopus, Saffron and Linguica Risotto (NF)
.....
Herb Roasted Parsnips (Ve,GF,NF)
Rutabagas and Turnips with Pumpkin Seed Gremolata
.....
Japanese Pumpkin Ravioli (V,NF)
Dried Cranberries, Toasted Pumpkin Seeds, Brown Butter Sauce
and Parmesan
.....
Black Truffle Potato Gratin (V,GF,NF)
Caramelized Onions, Gruyere and Smoked Gouda
.....
Chef’s Assortment of Mini Desserts (V, NF)
Mini Desserts, Profiteroles, French Macarons, Petite Pastries,
Eclairs and Mini Tarts (V) Chocolate Apricot Mousse Cups
.....

\$115 *Per Guest*

AMERICAN RIVER

Stout Beer & Bison Chili (DF,NF)
Sour Cream, Tortilla Strips, Fiscalini White Cheddar Cheese (NF,GF)
.....
Roasted Broccolini Salad (V,NF,GF)
Pepperoncini, Roasted Cherry Tomatoes, Pickled Shallots, Shaved Pecorino Cheese, Charred Lemon & Roasted Garlic Vinaigrette
.....
Arugula and Frisee Salad (V,GF,NF)
Roasted Pears, Herb Marinated Feta Cheese, Maple Sherry Vinaigrette
.....
”Pastrami Style” Smoked Tri-Tip (DF,NF,GF)
Purple Sweet Potato, Charred Leeks, Tuscan Kale Chimichurri
.....
Pecan Crusted Mary’s Chicken Breast
Red Flannel Hash, Roasted Grape & Shallot Jus
.....
Miso & Brown Sugar Glazed Salmon (NF,GF)
Japanese Style Fried Rice, Orange Ginger Brown Butter Sauce
.....
Charred Brussel Sprout & Mushroom Gnocchi (NF)

Roasted Red Pepper Pesto Cream Sauce, Caramelized Shallots, Smoked Gouda

Roasted Heirloom Carrots (Ve,GF,NF)

Cipollini Onions & Fennel, Extra Virgin Olive Oil, Lemon, Thyme

Flourless Chocolate Coffee Cakes (V,GF)

Whipped Milk Chocolate Hazelnut Ganache, Candied Orange

Honey Roasted Apple & Rosemary Cornmeal Cakes (V,NF)

Vanilla Bean Whipped Cream, Bourbon Molasses Crème Anglaise

\$100 *Per Guest*

Prices are based on 2 hour of service maximum. For groups between 1-10 people in attendance, additional charge of \$14.00 per guest will be added to the plate fee for Lunch. For groups between 11-24 people in attendance, additional charge of \$10.00 per guest will be added to the plate fee for Dinner. Menu prices are subject to 25% service charge and 8.75% California state sales tax.Fall Winter Menus available October 1, 2025 - March 31, 2026. Prices are based on 2 hours of service maximum. Menu pricing may change based on availability and market conditions.

Alternative Options

Chef Gutierrez and his team have created delicious vegan and gluten free options to meet your attendees' dietary preferences.

ALL ENTREES WILL BE CHARGED AT THE SAME PRICE AS GROUP ENTREE.

CHARRED CAULIFLOWER STEAK (VE,GF,NF)

White Bean Gratin, Sauteed Spinach, Smoked Tomato & Mushroom Jus

MOROCCAN VEGETABLE TAGINE (VE,GF,NF)

Fragrant Basmati Rice

TAMARIND GLAZED EGGPLANT (VE,GF,NF)

Coconut Polenta, Sauteed Spinach, Thai Basil Oil

SWEET POTATO & QUINOA STUFFED PORTOBELLA

MUSHROOM (VE,GF,NF)

Sauteed Spinach, Tomato Polenta, Roasted Red Pepper Coulis

VEGAN PENNE BEYOND MEAT BOLOGNESE

(VE,GF,NF)

Calabrian Chile, Roasted Garlic, Sauteed Broccolini

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on 2 hour of service maximum. Menu pricing may change based on availability and market conditions.

Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$50 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$50 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$50 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$50 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc De Blancs, Italy | \$50 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

BUBBLES

Mionetto Avantgarde, Prosecco | \$68.50 Bottle
Aromas of golden apples, pear and honey

La Vielle Ferme, Rose | \$63 Bottle
Very fresh and very fruity, combining notes of red fruit and juicy summer fruit such as nectarines and peaches

WHITES

Jackson Family Wines, Kendall Jackson, Chardonnay | \$68.50 Bottle
Tropical notes with a hint of vanilla and toasted oak

Mer Soleil “Reserve”, Chardonnay | \$73.50 Bottle
Aromas such as custard and toasted almonds, rich fruit flavors and enlivening lemon/lime

Chateau Ste. Michelle, Columbia Valley, Riesling | \$65 Bottle
Inviting and easy to drink with flavors of white peach, apricot, pear, and zesty grapefruit

.....

Whitehaven, Sauvignon Blanc | \$73.50 Bottle
Bright character meets balanced structure, with intense flavors of passionfruit, lemongrass, and white peach, leading to a long, clean finish

.....

REDS

Rodney Strong, Cabernet Sauvignon | \$73.50 Bottle
Aromas of lush, red plum and dark berries that dominate the glass, while hints of cassis and milk chocolate play in the background. The dried fig and chewy tannins give this wine a strong backbone

.....

Daou, Cabernet Sauvignon | \$79 Bottle
This wine presents remarkable texture and density, revealing notes of creme de cassis, black cherry, and tobacco with undertones of mineral and earth

.....

Elouan, Pinot Noir | \$68.50 Bottle
Garnet in color, this wine opens up with aromas of bright cherry, plum pie, cocoa nibs, and hints of baking spice

.....

Catena Vista Flores, Malbec | \$63 Bottle
Dark colour and dense sweet tannins, but rich with black and blue fruits, mocha, pepper, black tea, and blueberry

.....

Joel Gott Palisades, Red Blend | \$59 Bottle
Aromas of brambleberries, cherries and plum with notes of cola and graham cracker crust

.....

DESSERT WINES

Bouchaine Chardonnay | \$23 Glass

.....

Chateau Laribotte, Bordeaux Blend | \$22 Glass

.....

Graham's Six Grape Port | \$19 Glass

.....

Fonseca 20 Year Tawney Port | \$23 Glass

.....

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

SAUZA COLLINS

Sauza Gold Tequila, fresh lemon juice and agave nectar with a splash of soda water

.....

SAGE MARGARITA

Sauza Gold Tequila and fresh lime juice with agave nectar and sage

.....

\$17 *Per Drink*

SAGE RYE SOUR

Jameson shaken with lemon, sage, and simple syrup

\$17 *Per Drink*

THE SAUZA MARTINI

Sauza Gold Tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

\$17 *Per Drink*

BLUEBERRY LEMONADE COOLER

Bacardi Superior Rum and muddled blueberries with fresh mint and lemonade

\$17 *Per Drink*

VODKA MULE

Smirnoff Vodka with fresh lime juice, ginger syrup, and soda water

\$17 *Per Drink*

GRAPEFRUIT DELIGHT

Bacardi Superior Rum and grapefruit with fresh mint leaves and simple syrup

\$17 *Per Drink*

\$17 *Per Drink*

WATERMELON JALAPENO COOLER

Smirnoff Vodka muddled with fresh lime, jalapenos and watermelon puree

\$17 *Per Drink*

VENETIAN MARGARITA

Sauza Gold Tequila with fresh lime juice, simple syrup and Aperol Liqueur

\$17 *Per Drink*

CLASSIC MOJITO

Bacardi Superior Rum with fresh lime juice, simple syrup and chiffonade mint leaves

\$17 *Per Drink*

SWEET ARNOLD

Bacardi Superior Rum and raspberry puree with iced tea and lemonade

\$17 *Per Drink*

STRAWBERRY MULE

Smirnoff Vodka, muddled mint and strawberries with ginger beer

\$17 *Per Drink*

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. All bar set-ups require a minimum of \$500 in sales per bar, plus bartender fee. Any shortfall will be billed to the group bill.

HOST SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

PREMIUM HOSTED BAR PER PERSON

Tequila: Patron Silver
Rum: Bacardi Superior
Vodka: Tito's
Handmade Vodka
Gin: Beefeater
Bourbon: Jim Beam White Label
Scotch: Chivas Regal
Irish Whiskey: Teeling Small Batch Irish

One Hour | \$25 Per Person

Each Additional Hour | \$21 Per Person

HOSTED BEER AND WINE BAR PER PERSON

Domestic, Imported/Specialty/Craft Beers, Seasonal Wines
Soft Drinks and Still/Sparkling Waters

One Hour | \$19 Per Person

Each Additional Hour | \$16 Per Person

PREMIUM HOST-SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.

CALL HOSTED BAR PER PERSON

Call Brand Cocktails
Conciere by LeVecke
Tequila
Rum
Vodka
Gin
Bourbon
Scotch
Whiskey

One Hour | \$22 Per Person

Each Additional Hour | \$17 Per Person

SUPER PREMIUM HOSTED BAR PER PERSON

Tequila: Don Julio
Rum: Diplomatico Reserva
Vodka: Kettle One
Gin: Hendrick's
Bourbon: Maker's Mark
Scotch: Johnnie Walker Black
Whiskey: Jack Daniel's
Irish Whiskey: Jameson
Canadian Whiskey: Crown Royal

One Hour | \$27 Per Person

Each Additional Hour | \$23 Per Person

CALL HOST-SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.
Prices shown are Per Drink.

Call Cocktails | \$12.50 Per Drink

Domestic Beer | \$7.50 Each

Premium and Imported Beer | \$8.50 Each

Local Craft Beer | \$9 Each

Select Wine | \$10.50 Per Glass

Mineral Waters/Soft Drinks | \$6.50 Each

Juices | \$6.25 Each

Champagne | \$11.50 Per Glass

SUPER PREMIUM HOST-SPONSORED BAR PER DRINK

Prices shown are Per Drink.

Premium Cocktails | \$14.50 Per Drink

Domestic Beer | \$7.50 Each

Premium and Imported Beer | \$8.50 Each

Local Craft Beer | \$9 Each

Premium Wines | \$12.50 Per Glass

Mineral Water/Soft Drinks | \$6.50 Each

Juices | \$6.25 Each

Champagne | \$13.50 Per Glass

LABOR CHARGES

Bartender | \$125 Up to 4 Hours | \$150 Up to 6 Hours

Butler Passed Beverages | \$75 Up to 1 Hour | \$25 Additional Hour

Charges are based on the actual number of drinks consumed.

Prices shown are Per Drink.

Super Premium Cocktails | \$16.50 Per Drink

Domestic Beer | \$7.50 Each

Imported Beer | \$8.50 Each

Local Craft Beer | \$9 Each

Premium Wines | \$12.50 Per Glass

Mineral Waters/Soft Drinks | \$6.50 Each

Juices | \$6.25 Each

Champagne | \$13.50 Per Glass

BEER, SELTZER, AND NON-ALCOHOLIC OFFERINGS

Domestic Beer | \$7.50 Each

Coors Light, Bud Light, and Stella Artois

Premium and Imported Beer | \$8.50 Each

Corona Extra, Sierra Nevada Pale Ale, Blue Moon

Non-Alcoholic Beer | \$8.50 Each

Heineken 0.0

Seasonal Rotating Local Craft Beer | \$9 Each

Seltzer | \$9 Each

White Claw

Mocktails | \$10.50 Each

Mojito Mocktail: Sparkling Water, Lime Juice, Simple Syrup and

Chiffonade Mint LeavesBlue Horizon Mocktail: Lemonade,

Blueberry Puree, Sparkling Water

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian