

hotel **ERWIN**



CATERING

Breakfast

All Breakfast Buffets Include Regular & Decaffeinated Coffee & Assorted Teas

CONTINENTAL BREAKFAST BUFFET

Artisanal Breakfast Pastries
Assorted Fruit Preserves
Unsalted Butter
Sliced Seasonal Fruit
Assorted Fresh Juices

\$22 pp

PARFAIT BUFFET

Erwin House-made Granola
Vanilla and Plain Greek Yogurt
Macerated Seasonal Fruit
Assorted Fresh Juices

\$15 pp

Vintage Cereal Buffet

Vintage Cereals
(i.e. Cap'n Crunch, Fruit Loops, Lucky Charms etc.)
Assorted Flavored Milks
Assorted Fresh Juices

\$12 pp

BREAKFAST BUFFET

Continental Breakfast Including Your Selection of Three of the Following Items:
Scrambled Eggs, Breakfast Potatoes, Applewood Bacon, Sausage Patties, Veggie Links

BREAKFAST BUFFET ENHANCEMENTS

Eggs Florentine \$6.00 pp
Candied Peppered Bacon \$4.00 pp
Smoked Salmon Platter and Bagels \$5.00 pp
Egg Sandwich \$3.00 pp
Breakfast Burrito \$3.00 pp

\$32 pp

All catering orders require a minimum of ten guests.
Orders fewer than ten guests are subject to an additional charge.
All prices are subject to a service charge of 20% & 9% California state sales tax.
Menu items and pricing subject to change without notice. Menu items are subject to seasonality & market availability.

MEETING PACKAGES

All Business

BREAKFAST

Assorted Fruit Juices, Regular and Decaf Coffee, Assorted Teas
Artisanal Breakfast Pastries, Assorted Fruit Preserves, Butter & Sliced Seasonal Fruit

AM BREAK*

Refresh of Coffee, Bottled Water and Assorted Soft Drinks

PM BREAK*

Refresh of Coffee, Bottled Water, Soft Drinks and Fresh Baked Cookies or Potato Chips

\$42 pp

Work & Play

BREAKFAST

Assorted Fruit Juices, Regular and Decaffeinated Coffee, Hot Tea
Artisanal Breakfast Pastries, Assorted Fruit Preserves, Butter, Sliced Seasonal Fruit, Bagels and Cream Cheese

AM BREAK*

Refresh of Coffee, Bottled Water and Assorted Soft Drinks

LUNCH

Deli Board

Smoked Turkey Breast, Black Forest Ham, Old World Salumi, Assorted Deli Cheeses, Lettuces, Sliced Tomatoes, Red Onion, Whole Grain mustard, aioli and Fresh Baked Breads. Organic Spring Greens with Chef's selection of vinaigrette

PM BREAK*

Refresh of Beverages, Assorted Fresh Baked Cookies, and Potato Chips

\$62 pp

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Trabajo y Juego

BREAKFAST

Assorted Fruit Juices, Regular and Decaffeinated Coffee, Hot Tea
Artisanal Breakfast Pastries, Assorted Fruit Preserves, Butter, Sliced Seasonal Fruit, Bagels and Cream
Cheese

AM BREAK*

Refresh of Coffee, Bottled Water and Assorted Soft Drinks

LUNCH

THE TACO STAND

(choice of 2) Carne Asada, Coca Cola Pork Carnitas, or Chili and Cumin Shredded Chicken
Corn and Flour Tortillas, Salsa Verde, Cilantro & Onion, Sour Cream, Pico de Gallo

PM BREAK*

Refresh of Beverages, Assorted Fresh Baked Cookies, and Potato Chips

\$62 pp

**supplemental break packages may be found the following page*

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ENHANCED Break packages

Silver Screen

Buttered popcorn, assorted candies, tortilla chips, nacho cheese and pickled jalapenos
\$10pp

Happy Hour

Tortilla chips with warm nacho cheese, pickled jalapenos, pico de gallo, house-made guacamole and scrimshaw pilsner
\$15pp

After School Special

Grilled cheese sandwiches with aged white cheddar and roma tomato on rustic bread with spicy cajun tomato bisque
\$10pp

Hippie (*Build Your Own*) Trail Mix

Honey & oat granola clusters, M&M's, raisins, dried cranberries, assorted nuts, turkish apricots
\$8pp

**Required Professional Uniformed Chef \$125*

ENHANCEMENTS

Regular or Decaffeinated Intelligentsia Coffee	\$75 per gallon
Hot Tea	\$75 per gallon
Brewed Iced Tea	\$75 per gallon
Bottled Water	\$3
Bottled Juices	\$4
Soft Drinks	\$3
Red Bull	\$5
Whole Fruit	\$3
Assorted Chips	\$3
Chocolate Chip Cookies	\$32 per dozen
Brownie Bars	\$32 per dozen

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Hors d'oeuvres

(25 pieces per order)

Petite Lamb Chops

seared lamb / gremolata rub

\$100

Crab Cakes

jumbo lump crab/old bay/lemon/aioli

\$120

Ceviche

shrimp/jalapeno/lime/cilantro

\$100

Heart of Palm Ceviche

heart of palm/pico de gallo/Cholula

\$75

Shrimp Cocktail

jumbo shrimp/michelada cocktail sauce/tabasco/lemon

\$90

Poke Salad

ahi tuna/ponzu/toasted sesame seed/nori

\$100

Chicken Satay

chicken breast/curry/peanut

\$80

Beef Kabob

cracked black Pepper/rock salt/garlic

\$90

Lamb Kabob

cracked black Pepper/rock salt/mint

\$100

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Platters & Boards

ARTISAN CHEESE BOARD

Assorted Artisanal Cheeses, Assorted Crackers, Dried Fruit
\$13 pp

FRESH FRUIT

Seasonal Sliced Fruit
\$9 pp

CRUDITE

Rainbow Baby Carrots, Sugar Snap Peas, Organic Cherry Tomatoes, Organic Cucumbers Buttermilk Dressing
\$9 pp

CHARCUTERIE BOARD

Assorted Cured Meats, Cured Olives, Dried Fruit, and Crackers
\$15 pp

MEZZE BOARD

Roasted Pepper Hummus, Feta Cheese, Cured Olives, Dried Fruit, Pita Bread
\$18 pp

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CULINARY TABLE

All culinary tables include regular and decaffeinated coffee, hot tea and iced tea

FARMERS MARKET SALAD BAR

Baby Greens, Organic Kale, Cucumbers, Organic Rainbow Baby Carrots, Red Onion, Radish, Cherry Tomatoes, Chopped Chicken Breast, Chopped Hard Boiled Eggs, Crumbled Bacon, Almonds, Dried Cranberries, Champagne Vinaigrette, Assorted Artisanal Rolls
\$26 pp

GOD SAVE THE QUEEN

Tea Sandwiches Include:

Smoked Salmon with Caper Cream Cheese on Pumpnickel, Tuna Salad and Cucumber on 7 Grain, Chicken Salad on White Bread, Assorted Macaroons, Cheese Cake Bites, Key Lime Bites
\$32 pp

SANDWICH SHOP

Smoked Turkey Breast, Black Forest Ham, Old World Salumi, Assorted Deli Cheeses, Lettuces, Sliced Tomatoes, Red Onion, Whole Grain mustard, aioli and Fresh Baked Breads. Organic Spring Greens with Chef's selection of vinaigrette
\$28 pp

THE TACO STAND

(choice of 2) Carne Asada, Coca Cola Pork Carnitas, or Chili and Cumin Shredded Chicken Corn and Flour Tortillas, Salsa Verde, Cilantro & Onion, Sour Cream, Pico de Gallo, Guacamole
\$28 pp

THE TACO TABLE

(choice of 2) Carne Asada, Coca Cola Pork Carnitas, or Chili and Cumin Shredded Chicken Corn and Flour Tortillas, Salsa Verde, Cilantro & Onion, Guacamole, Sour Cream, Pico de Gallo served with Borracho Beans, Mexican Rice, Sautéed Fajita Vegetables and Chips
\$36 pp

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Picnic

Pitchers of Kool Aid available upon request

Choice of One Salad:

each additional \$3pp

- Spinach Salad, Feta, Red Onion, Bacon with Chef's Selection of Vinaigrette
- Tossed Green Salad, Tomatoes, Cucumbers with Chef's Selection of Vinaigrette

Choice of One Side:

each additional \$5pp

- Baked Pasta, Aged Cheddar, Sauce Mornay
- German Potato Salad, Lardon, Whole Grain Mustard
- Slow Braised Collard Greens

Choice of One Entrée:

each additional \$7pp

- Coca Cola Citrus Glazed Pulled Pork
- Hickory Smoked Tilapia
- Grilled Duck Bacon Sausage
- Grilled Hot Links

Choice of One Dessert:

each additional \$5pp

- Assorted Mini Cupcakes
- Banana Cream Pie
- Carrot Cake, Cream Cheese Frosting

\$46 pp

Enhancements

Buttermilk Brined Fried Chicken
Slow Cooked BBQ Beef Ribs

\$10 pp
\$10 pp

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Mediterranean

Choice of One Salad:

each additional \$3pp

- Tossed Green Salad, Tomatoes, Cucumbers with Chef's Selection of Vinaigrette
- Spinach Salad, Feta, Red Onion, Bacon with Chef's Selection of Vinaigrette
- Cucumber Salad, Organic Cherry Tomatoes, Creamy Dill Dressing
- Warmed Greek Olive Medley drizzled in Extra Virgin Olive Oil

Choice of Two Sides:

each additional \$5pp

- Sautéed Spinach with Herbed Feta Cheese
- Roasted Zucchini with Black Sesame Seeds, Balsamic Vinegar and Sea Salt
- Oven Roasted Micro Potatoes with Lemon, Garlic and White Wine

Choice of Two Entrees:

each additional \$7pp

- Roasted Chicken Breast with White Wine, Lemon, Garlic and Herbs
- Baked Mahi Mahi with Roasted Cherry Tomatoes, Red Onions and Capers
- Lamb Shoulder Roasted with Garlic Confit, Tomato Confit, and Micro Potatoes
- Roasted Eggplant, Green Squash, Tomato, and Red Onion

Choice of One Dessert:

each additional \$5pp

- Apple Tart
- Mix Berry Tart
- Chocolate Ganache Tart
- Traditional Greek Yogurt with Macerated Berries

\$55 pp

Enhancements

Roasted Lamb Chops

\$10 pp

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Gastronome

Choice of One Salad:

each additional \$3pp

- Tossed Green Salad, Tomatoes, Cucumbers with Chef's Selection of Vinaigrette
- Spinach Salad, Feta, Red Onion, Bacon with Chef's Selection of Vinaigrette
- Beets, Herbed Chevre, Tea Smoked Egg, Baby Greens, Balsamic Vinaigrette
- Arugula, Lemon Poached Hearts of Palm, Radishes, Chef's Selection of Vinaigrette

Choice of Two Sides:

each additional \$5pp

- Confit of Rainbow Baby Potatoes in Waygu Fat
- Baked Pasta, Grafton Aged Cheddar, Mornay Sauce, White Truffle Essence
- Gratin Dauphinois with Gruyere

Choice of Two Entrees:

each additional \$7pp

- Roasted Country Chicken with Lemon, Root Vegetables, and Jus
- Boeuf Bourguignon with Pappardelle Pasta
- Roasted Mahi Mahi, Ratatouille (Can be offered as a Vegetarian Item)

One Selection:

each additional \$5pp

- Assorted French Macaroons
- Artisanal Cheese Board
- Ice Cream Sandwiches
- Key Lime Bites

\$66 pp

Enhancements

Sous Vide Duck Confit

\$10 pp

**Required Professional Uniformed Chef \$125*

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Carve

All Stations Require Professional Uniformed Chef \$125

WHOLE TURKEY- \$300

Cranberry Sauce, Pan Gravy
Artisan Rolls

Serves 20 guests

WHOLE HAM - \$350

Maple Thyme Jus
Artisan Rolls

Serves 20 guests

SALT CRUSTED PRIME RIB - \$400

Whipped Horseradish Sauce
Artisan Rolls

Serves 30 guests

HERB CRUSTED RACK OF LAMB - \$425

Rosemary Pan Jus
Artisan Rolls

Serves 35 guests

BEEF BBQ RIBS - \$375

Sweet Baby Ray's BBQ Sauce
Artisan Rolls

Serves 30 guests

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