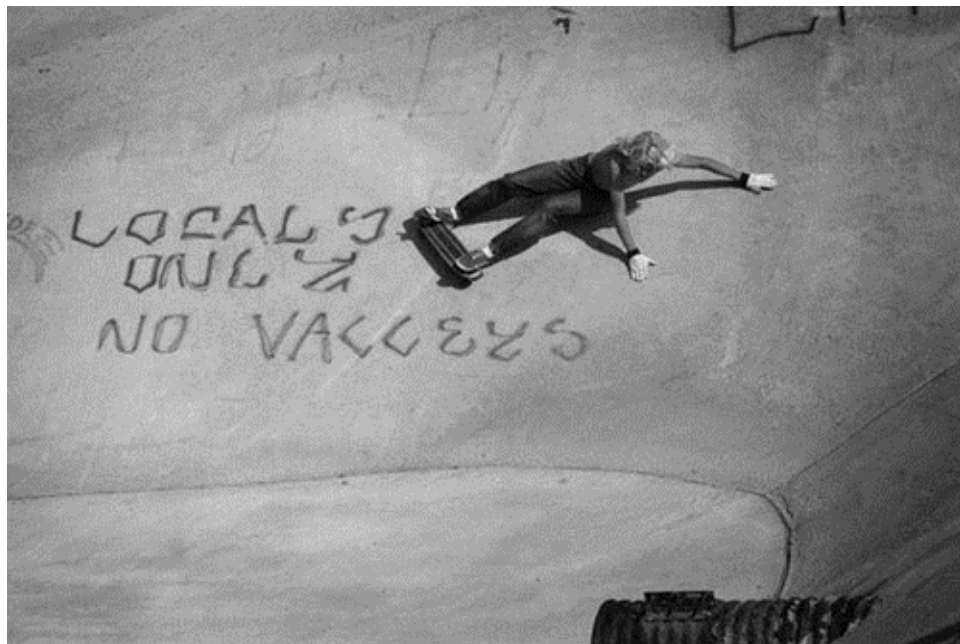


hotel **ERWIN**



**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  
Fresh Berries  
Assorted Fresh Juices

\$15 pp

## **Vintage Cereal Buffet**

Vintage Cereals  
(*Cherrios, Frosted Flakes, Raisin Brand etc.*)  
Milk  
Assorted Fresh Juices

\$12 pp

## **BREAKFAST BUFFET**

*Includes Continental Breakfast Including Your Selection of Three of the Following Items:*

Scrambled Eggs, Breakfast Potatoes, Applewood Bacon, Breakfast Sausage, Chicken  
Apple Sausage

## **BREAKFAST BUFFET ENHANCEMENTS**

Eggs Benedict \$6.00 pp  
Smoked Salmon Platter and Bagels \$6.00 pp  
Egg Sandwich \$6.00 pp  
Breakfast Burrito \$6.00 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

## 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 Roja, 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

## **Siesta**

*Chips, Guacamole, Salsa*  
\$10pp

## **Happy Hour**

*Sliders and Potato Chips*  
\$15pp

## **After School Special**

*Grilled cheese sandwiches with cheddar, rustic bread with roasted tomato bisque*  
\$10pp

## **Hippie (Build Your Own) Trail Mix**

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

## **Ice Cream Dessert**

*Ice cream sandwiches, Vanilla & Chocolate, Chocolate Chip Cookies*  
\$13pp

*\*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*

\$150

**Crab Cakes**

*jumbo lump crab/old bay/lemon/aioli*

\$150

**Ahi Tuna**

*Togarashi/ Wonton Chip/ Avocado puree*

\$120

**Poached Chilled Jumbo Prawn**

*Michalada cocktail sauce*

\$120

**Mini Lobster**

*Lemon/ Crème Fraiche & Chile*

\$175

**Chicken Satay**

*chicken breast/curry/peanut*

\$100

**Beef Satay**

*Sweet Soy Marinade/ Peanut Sauce*

\$100

**Grilled Beef Sliders**

*Hawaiian Roll/ Bacon/ Mayo/ Cheddar*

\$125

**Tomato Basil Bruschetta**

*Goat Crostini*

\$100

**Vegetarian Crispy Spring rolls**

*Sweet Thai Chili Sauce*

\$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

Baby Carrots, Celery, Cucumber, Broccoli, Cauliflower, Organic Cucumbers Buttermilk Dressing  
\$9 pp

### CHARCUTERIE BOARD

Assorted Cured Meats, Cured Olives, and Sliced Baguette  
\$15 pp

### MEZZE BOARD

Traditional Hummus, Feta Cheese, Cured Olives, Pita Bread  
\$18 pp

## 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

### HAWAIIAN POKE BAR

White rice, Diced Ahi Tuna, Sriracha, Shoyu, Ponzu, Cucumber, Pickled Ginger, White Onion, Black Sesame Seeds, Red Chili Flake, Nori, Jalapeno, Cilantro, Baby Greens, Kale, Radish, Taro Root  
\$36 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

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### 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

# PICNIC

#### *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*

- Cheddar, Mac & Cheese
- Fingerling Potato Salad
- Braised Tuscan Kale, Sautéed Shallots

#### *Choice of One Entrée:*

*each additional \$7pp*

- Coca Cola Citrus Glazed Pulled Pork
- Roasted Mahi Mahi, Salsa Verde
- Italian Sausage, Hoagie Roll Condiments
- Cheddar Cheese Beef Sliders

#### *Choice of One Dessert:*

*each additional \$5pp*

- Assorted Mini Cupcakes
- Brownies
- Assorted Cookies

\$46 pp

#### Enhancements

BBQ Pork Baby Back Ribs

\$10 pp

Chicken Cutlets with Lemon, Capers, Sauce

\$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, Red Onion, Bacon with Chef's Selection of Vinaigrette
- Greek Salad, Romaine, Feta, Tomato, Olives, Herb Vinaigrette
- Heirloom Tomato, Balsamic, Blue Cheese
- Tuscan Kale Caesar, Croutons, Parmesan, Caesar Dressing

*Choice of Two Sides:*

*each additional \$5pp*

- Baby Carrots, Rosemary
- Roasted Brussel Sprouts with Balsamic Syrup
- Oven Roasted Fingerling Potatoes with Garlic Herbs

*Choice of Two Entrees:*

*each additional \$7pp*

- Roasted Chicken Breast with Garlic Thyme Jus
- Baked Halibut with Roasted Cherry Tomatoes, Red Onions and Capers
- Flat Iron Steak with Sautéed Mushroom, Pinot Noir Sauce

*Choice of One Dessert:*

*each additional \$5pp*

- Double Chocolate Fudge Brownies
- Mix Berry Fruit Tart
- Assorted French Macaroons

\$55 pp

Enhancements

- Mediterranean Lamb Chops
- Lemon Herb Sautéed Shrimp

\$10 pp

\$10 pp

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# CARVE

*All Stations Require Professional Uniformed Chef \$125*

## **WHOLE ROASTED FILET OF SALMON - \$450**

Lemon Caper Sauce

*Serves 20 guests*

## **HERB ROASTED TOM TURKEY - \$350**

Pan Gravy

*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*

## **PORK TENDERLION - \$350**

Apple Chutney

*Serves 30 guests*

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