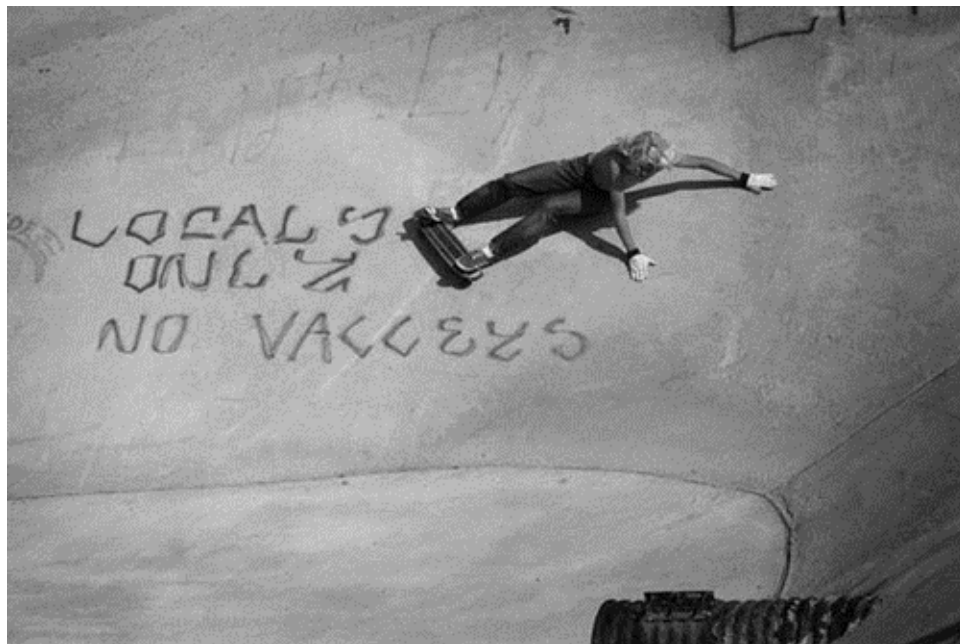


hotel **ERWIN**



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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