



PALO ALTO CATERING MENU

BREAKFAST BUFFET

ALL AMERICAN BREAKFAST BUFFET | *35 per guest*

Selection of Chilled Juices
Seasonal Sliced Fruit and Fresh Berries
Today's Fresh Baked Pastries
Cage Free Scrambled Eggs
Applewood Smoked Bacon or Chicken Apple Sausage
Roasted Breakfast Potatoes
Regular and Decaffeinated Coffee and Hot Tea

CONTINENTAL BREAKFAST | *28 per guest*

Selection of Chilled Juices
Seasonal Sliced Fruit and Fresh Berries
Today's Fresh Baked Pastries
Assorted Greek Yogurts
Regular and Decaffeinated Coffee and Hot Tea

EXPRESS CONTINENTAL BREAKFAST | *22 per guest*

Selection of Chilled Juices
Seasonal Whole Fruit
Today's Fresh Baked Pastries
Regular and Decaffeinated Coffee and Hot Tea

MORNING BREAKS

SUNRISE BREAK | *18 per guest*

Seasonal Whole Fruit
Assorted Energy Bars
Assorted Individual Yogurts
Regular and Decaffeinated Coffee and Hot Tea

MID-MORNING CURE BREAK | *22 per guest*

Seasonal Whole Fruit
Assorted Donuts
Trail Mix
Regular and Decaffeinated Coffee and Hot Tea

CALIFORNIA BREAK | *20 per guest*

Seasonal Sliced Fruit and Fresh Berries
Assorted Bagels and Cream Cheese
Granola Bars
Regular and Decaffeinated Coffee and Hot Tea

LUNCH BUFFET

NORTH BEACH BUFFET | *40 per guest*

Classic Caesar Salad with Romaine, Parmesan, Sourdough Croutons
Served with Caesar Dressing

Meat Lasagna

Mushroom Ravioli with Parmesan Cream Sauce

Garlic Bread

Chef's Choice Dessert

SOUTH OF THE BORDER | *45 per guest*

Mexican Chopped Salad with Romaine, Tomatoes, Corn and Black Beans
Served with Cilantro Lime Vinaigrette

Mexican Rice

Refried Beans

Chicken Fajitas with Corn and Flour Tortillas

Condiments to include: Sour Cream, Roasted Salsa and Cheddar Cheese

Chef's Choice Dessert

CALIFORNIA BBQ | *55 per guest*

Hand Picked Green Salad with Tomatoes, Cucumbers, Carrots and House
Buttermilk Dressing

Creamy Coleslaw

Potato Salad

Hickory Smoked Beef Brisket

BBQ Grilled Chicken

Corn Muffins

Chef's Choice Dessert

DELI | *35 per guest*

Farm Green Salad with Tomato, Cucumber, Carrot and Italian Dressing

Meats: Turkey, Ham, and Roast Beef

Assortment of Sliced Cheese and Condiments

Potato Chips

Chef's Choice Dessert

PLATED LUNCH

PLEASE CHOOSE UP TO TWO ENTREES

All Entrées will come with the following:

Garden Salad with Dressing

Chef's Choice Dessert

Fresh Baked Bread Rolls and Butter

Regular and Decaffeinated Coffee and Hot Tea

SEARED LOCAL SALMON | 40 per guest

Herb Roasted Potatoes | Seasonal Vegetables | Served with Beurre Blanc

CALIFORNIA COBB SALAD | 28 per guest

Romaine | Grilled Chicken | Avocado | Bacon | Tomato | Egg | Blue Cheese and Buttermilk Dressing

MUSHROOM RAVIOLI | 32 per guest

Sauteed Mushrooms | Creamy Parmesan Sauce

HERB GRILLED CHICKEN | 38 per guest

Pesto Mashed Potatoes | Seasonal Vegetables with Herb Jus

GRILLED FLAT IRON STEAK | 45 per guest

Roasted Garlic Mashed Potatoes | Seasonal Vegetables with Red Wine Demi

AFTERNOON BREAKS

REFRESH | *18 per guest*

Seasonal Whole Fruits
Assorted Granola Bars
Assorted Sodas and Waters

RECHARGE | *20 per guest*

Assorted Candy Bars
Bagged Potato Chips
Fresh Baked Cookies
Regular and Decaffeinated Coffee and Hot Tea

REFUEL | *20 per guest*

Seasonal Whole Fruits
Mixed Nuts
Hot Buttery Popcorn
Assorted Sodas and Waters

DINNER BUFFET

BUFFET | *65 Per Guest*

SERVED WITH THE FOLLOWING:

Choice of Roasted Red Potatoes, Mashed Potatoes or Rice Pilaf

Chef's Choice Dessert

Fresh Baked Bread Rolls and Butter

Regular and Decaffeinated Coffee and Hot Tea

STARTER | *Please Choose One*

Spring Greens with Mandarin Oranges, Red Bell Peppers, Crispy Wonton Strips and Asian Sesame Dressing

Crisp Romaine with Cherry Tomatoes, Artichoke Hearts, Parmesan, Sourdough Croutons and Creamy Caesar Dressing

Mix Green Salad with Corn, Black Bean, Cotija Cheese and Cilantro Lime Vinaigrette

ENTRÉE | *Please Choose up to Two*

Mushroom Ravioli with Sauteed Mushrooms, Parmesan and Creamy Parmesan Sauce

Grilled Chicken and Penne Pasta with House Made Marinara

Seared Chicken with Thyme Jus

Pan Caramelized Local Salmon with Citrus Beurre Blanc

Herb Roasted Flat Iron Steak with Pinot Noir Demi

Hickory Smoked Beef Brisket with Caramelized Onions and Honey BBQ Sauce

PLATED DINNER

ALL ENTRÉES WILL COME WITH THE FOLLOWING:

Garden Salad with Dressing

Chef's Choice Dessert

Fresh Baked Bread Rolls and Butter

Regular and Decaffeinated Coffee and Hot Tea

SEARED AIRLINE CHICKEN BREAST | *55 per guest*

with Parmesan Mashed Potatoes | Roasted Seasonal Vegetables | Pesto Cream Sauce

CARAMELIZED LOCAL SALMON | *58 per guest*

Herb Rice Pilaf | Seasonal Vegetables | Lemon-Butter Sauce

GRILLED BEEF FLAT IRON STEAK | *65 per guest*

Truffle and Herb Mashed Potatoes | Seasonal Vegetables | Cabernet Demi-Glace

MUSHROOM RAVIOLI | *45 per guest*

Creamy Pesto Sauce and Roasted Seasonal Vegetables