



Prices based on 20-25 guests

Private Event Menu Items

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| PLATTERS | Vegetable Platter- <i>crudités & roquefort-buttermilk r dressing</i> \$50/25 guests Assorted Cheese Platter w/ <i>bread & fruit</i> \$75/25 guests Antipasto Platter- <i>vegetables, house cured meat & cheese</i> \$100/25 guests Assorted Charcuterie Platter \$150/25 guests Fritter Platter- <i>corn & prawn fritters w/ watercress-cilantro salad & lime aioli</i> \$75/35 pieces |
| OYSTERS & SEAFOOD | Oyster Bar w/ <i>champagne mignonette</i> \$30 set up fee/\$15 hr labor/ market oyster price Oyster Shooters (market price) Oyster Granité (market price) West Grand Plateau w/ <i>oysters, mussels, prawns, clams & dungeness crab, served chilled</i> \$150 |
| PASSED APPETIZERS | Seasonal Soup Shooters \$50/\$2.50 each Luka's Belgian-Style Fries w/ <i>chipotle aioli, smoked paprika ketchup & herbed aioli</i> \$100 Apricot Braised Pork on <i>mini brioche buns</i> \$75/35 pieces Duck Confit on <i>toasted pan de mie w/ currant-frisee salad</i> \$75/35 pieces Artickoke & Leek Tart \$20/per tart Wild Mushroom & White Bean on <i>crostini</i> \$60/30 pieces Roasted Peppers & Herbed Chevre on <i>crostini</i> \$60/30 pieces Ahi Tuna Tartare on <i>wonton chips or cucumber rounds</i> \$100/30 pieces Smoked Trout & Avocado on <i>endive</i> \$100/30 pieces Crab Salad on <i>baguette</i> \$100/30 pieces |
| SKEWERS | Marinated Vegetable Skewers \$60/35 pieces Herbed Chicken Skewers \$75/35 pieces Lemon Prawn Skewers \$100/35 pieces Spiced Beef Skewers \$75/35 pieces |
| BUFFET SALADS | Mixed Green Salad \$60 Beet Salad \$100 Chopped Romaine Salad w/ <i>pt. reyes blue cheese dressing</i> \$125 Seafood Louie Salad \$160 |
| BUFFET ENTRÉES | Grilled Chicken Salad w/ <i>romaine</i> (lunch only) \$150 Grilled Steak Salad w/ <i>chopped romaine & fried onions</i> (lunch only) \$175 Gratinéed "Mac & Cheese" \$125/full hotel pan Grilled or Fried Chicken \$160 Roasted Chicken w/ <i>lemon marinade</i> \$160 Grilled Fish w/ <i>lemon caper sauce</i> \$250 Grilled Pork Loin w/ <i>red wine mustard sauce</i> \$160 Grilled Steak \$200 |
| BUFFET SIDES | Mashed Potatoes \$60/half hotel pan Roasted Potatoes \$60 Creamy Polenta \$60 Spaetzle \$60 Green Beans w/ <i>garlic</i> \$60 Seasonal Mixed Vegetables \$50-\$100 (market price) |
| DESSERT | Assorted Cookies \$50 Mini Brownies \$50 Mini Beignets \$50 Cheesecake Bites \$75 Bread Pudding (buffet style) \$75/full hotel pan Seasonal Fruit Cobbler (buffet style) \$75/full hotel pan Ice Cream Sundae Bar (\$30 set-up fee + labor) prices vary |