



## BREAKFAST TABLE

All breakfast tables include fresh baked pastries with appropriate accompaniments and freshly brewed Starbucks® coffee and Tazo® herbal teas.

minimum of 25 guests

### REVITALIZE

Guests will be delighted to wake up to a table filled with fresh sliced seasonal fruit, steel cut Irish oats, farm fresh scrambled eggs, applewood smoked bacon, breakfast sausage and breakfast potatoes^ 24

### REVIVE

Start the day off right with an assortment of yogurts, seasonal inspired sliced fruits, and chewy New York style bagels with cream cheese 18

### AWAKE

From the Virginia countryside, a hearty start with chunky cinnamon spiced applesauce, fresh baked biscuits, peppered sausage gravy, country ham, fluffy scrambled eggs, hash brown potatoes, warm cinnamon rolls and honey pecan butter^ 26

### INDULGE

Impress your guests with fresh picked berries and prosecco sabayon, assorted filled croissants, deviled eggs with asparagus and caviar, crabcake eggs benedict florentine, scrambled egg stuffed tenderloin pinwheels with spicy tomato marmalade, grilled herb chicken sausages, creamy potato and fennel soufflé^ 34

### RISE

Get an extra lift with fresh berry and soy milk smoothies, seasonal fruit skewers, mushroom and gruyere crestless quiche, smoked salmon boursin roulade on rye toasts^ 22

## ENHANCEMENTS

### Waffle Iron Station\*

Made to order malted waffles with a variety of toppings, warm maple syrup, roasted pecan butter 7

### Omelet Station\*

Farm fresh omelets made to order. Choose from a variety of toppings including Virginia ham, crisp bacon, peppers, Spanish onions, tomatoes, mushrooms, herbs, assorted cheeses^ 8

Berkshire bacon eggs Benedict^ 6

Chewy New York style bagels with cream cheese 3

Country sausage^ 2

Smoked applewood bacon^ 2

Aged sharp cheddar cheese grits 3

Pancetta and egg croissant sandwich^ 4

Smoked salmon platter, traditional accompaniments^ 7

Southern buttermilk biscuits with country sausage gravy^ 4

Buttermilk or blueberry pancakes with warm maple syrup 3

Grapefruit juice 3

Cranberry juice 3

Aquahealth bottomless bottled water 2

Cranberry, Orange and Grapefruit juices 3

Red Bull® 4

Champagne or Mimosa 4

# A LA CARTE SNACK AND BREAK ITEMS

*Priced per dozen. Includes compostable service.*

ASSORTED MUFFINS OR DANISH  
\$58

BREAKFAST BREADS OR COFFEE CAKE  
\$58

CHOCOLATE, ALMOND  
OR BUTTER CROISSANTS  
\$58

ASSORTED DOUGHNUTS  
\$43

ASSORTED SCONES  
\$59

ASSORTED BAGELS AND  
WHIPPED CREAM CHEESE  
\$53.50

WHOLE FRESH FRUIT  
\$49

ASSORTED YOGURTS  
\$56.50

## DRY SNACKS

*Priced per pound. Includes compostable service.*

GOLDFISH CRACKERS  
\$19

DELUXE MIXED NUTS  
\$43

## PREPARED SNACKS

*Priced per serving. Includes compostable service. 25 guest minimum.*

CRISPY PITA BREAD WITH ROASTED PEPPER  
HUMMUS, TRADITIONAL HUMMUS, AND  
BABAGANOUSH  
\$8

POTATO CHIPS WITH FRENCH ONION DIP  
\$6.50

INDIVIDUALLY BOXED CEREALS  
WITH REGULAR AND LOWFAT MILK  
\$64.50

ASSORTED ENERGY BARS  
\$59

ASSORTED GRANOLA BARS  
\$43

SOFT GOURMET PRETZELS  
\$79

INDIVIDUAL BAGS OF PRETZELS,  
SUN CHIPS OR LAYS POTATO CHIPS  
\$42

ASSORTED BAGS OF KETTLE CHIPS  
\$55.50

RICE KRISPIES TREATS  
\$52.50

HÄAGEN-DAZS ICE CREAM BARS  
\$69

TRAIL MIX  
\$24

PARTY SNACK MIX  
\$24

FIESTA SNACK MIX  
\$25

TORTILLA CHIPS WITH SALSA  
\$7.50

TORTILLA CHIPS WITH GUACAMOLE AND SALSA  
\$12.50

DREYER'S STRAWBERRY FRUIT BARS  
\$68

BROWNIES  
\$52.50

TOFFEE BLONDIES  
\$52.50

CHOCOLATE TRUFFLES  
\$57.50

VARIETY OF CANDY BARS  
\$49.50

ASSORTED PETIT FOURS  
\$59

ASSORTED BISCOTTI  
\$37

FRESHLY BAKED COOKIES  
White Chocolate Macadamia, Chocolate Chip,  
Peanut Butter and Oatmeal Raisin  
\$50.50

HONEY ROASTED PEANUTS  
\$23

PRETZELS  
\$19.50

ASSORTED TEA SANDWICHES  
Smoked Salmon with Cream Cheese  
Cucumber with Watercress  
Egg Salad  
\$7



# REFRESHMENT BREAKS

*Priced per serving. Includes compostable service. 25 guest minimum.*

## MORNING COFFEE BAR

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas, Fresh Squeezed Orange Juice  
\$11.50

## SWEET & SALTY

Haagen-Dazs Ice Cream Bars, Chocolate Covered Espresso Beans, Almond Clusters, Bagged Peanuts and Popcorn, Assorted Soft Drinks, Bottled Water  
\$20

## SPA BREAK

Assorted Fresh Fruit Smoothies, Oatmeal Cookies, Granola Bites, Assorted Fruits and Berries, Trail Mix, Assorted Flavored Mineral Waters  
\$21

# BEVERAGES

*Served individually.*

## ASSORTED PEPSI SOFT DRINKS

\$4.50

## BOTTLED WATER

\$4.50

## ASSORTED JUICES

\$5.50

## SNAPPLE ICED TEA

\$5.75

## SPARKLING WATER

\$5

## GATORADE

\$5.75

## ROCKSTAR OR AMP

\$5.75

## STARBUCKS FRAPPUCCINO

\$7

## MILK

\$4.25

## MISSION DOLORES

Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Mexican Wedding Cookies, Assorted Soft Drinks, Bottled Water  
\$23

## NORTHERN CALIFORNIA CHEESE BREAK

Laura Chenel Goat Cheese, Sonoma Cheddar, Point Reyes Bleu, Brie and Monterey Jack. Served with Artisan Breads and Crackers, Dried Figs, Roasted Almonds, Grapes, Assorted Soft Drinks and Bottled Water  
\$21

## AFTERNOON BEVERAGE BREAK

Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas  
\$13

*Served by the gallon.*

## CHAMPAGNE PUNCH

\$84

## ICED TEA OR LEMONADE

\$51.50

## APPLE, CRANBERRY, GRAPE OR TOMATO JUICE

\$72

## FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE

\$84

## STARBUCKS COFFEE OR TEA SELECTIONS

\$80

## SEATTLE'S BEST COFFEE SELECTIONS

\$75

## REFRIGERATED SPRING WATER KIT

Water dispenser, 5 gallon bottle of Spring Water, and 3.5 ounce compostable cups. Requires electrical in Exhibit Hall.  
\$130 (\$44/5 gallon replenishment)

# EXECUTIVE BOX LUNCH

**\$34**

*Four compartment. Includes compostable service. 25 guest minimum.*

*Sandwich, wrap or entrée salad includes a choice of side salad, dessert and fruit.*

*To accompany your box lunches, we suggest adding assorted bottled soft drinks and water.*

## SANDWICHES

### MESQUITE TURKEY WITH SMOKED BACON

Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli and Red Onion on Focaccia

### ROAST BEEF

Slow Roasted Beef with Crumbled Bleu Cheese, Balsamic Onion Jam and Watercress on Dutch Crunch

### VEGETARIAN WALDORF

Crunchy Waldorf Tofu Salad, Sharp Cheddar, Celery, Apples and Walnuts on Organic Whole Grain Bread

### FAJITA SPICED TRI-TIP

Beef Tri-Tip with Peppers, Onions, Chipotle Mayonnaise, Jack Cheese, Arugula, Tomato on Ciabatta

### CALIFORNIA CHICKEN

Grilled Chicken Breast, Chive Cream Cheese, Smoked Mozzarella, Artichoke Spinach Aioli, Organic Eight Grain Roll

### HULI HULI CHICKEN

With Roasted Pineapple, Crunchy Slaw, & Sriracha Aioli

## WRAPS

### GREEN CHILI PORK WRAP

Roasted Pork Loin, Cilantro Rice, Tomatillo Salsa, Shredded Jack Cheese, Avocado, Purple Cabbage, Spinach Tortilla

### CRISPY CHICKEN WRAP

Southern Fried Chicken, Buttermilk Ranch, Spicy Cole Slaw, Tomatoes, Chipotle Tortilla

## ENTRÉE SALADS

### PORTOBELLO “NICOISE” SALAD

Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hardboiled Egg, Tender Green Beans, Red Wine Vinaigrette, Petite Olive Roll

### THAI BEEF SALAD

Seared Strips of Beef with Thai Spice, Bean Sprouts, Carrots, Cucumber, Spinach, Arugula, Mint, Basil, Sesame Ginger Dressing, Onion Flatbread

### MEDITERRANEAN CHEF SALAD

Sliced Cucumbers, Roasted Peppers, Garbanzo Beans, Crumbled Feta Cheese, Cherry Tomatoes, Red Wine Oregano Vinaigrette

### TANDOORI CHICKEN SALAD

Spiced Rubbed Chicken, Diced Cucumbers, Tomatoes, Green Beans, Romaine, Mint, Lemon Vinaigrette

### COBB SALAD WRAP

Turkey, Ham, Bacon, Cheddar Cheese, Mixed Greens, Tomato, Cream Cheese Spread, Tomato Tortilla

### ASIAN VEGETABLE WRAP

Soba Noodles, Shredded Carrots, Red Peppers, Ginger Marinated Mushrooms, Napa Cabbage, Hoisin Sauce, Spinach Tortilla

## CHOOSE ONE SALAD, ONE DESSERT AND ONE FRUIT OPTION FOR EACH BOX LUNCH

### SIDE SALADS

Red Bliss Potato Salad  
Penne Pasta Salad  
Rye Berry Salad  
Orzo Pasta Salad  
Lentil and Garbanzo Bean Salad

### DESSERTS

Dark Chocolate Brownie  
Apple Cranberry Bar  
Lemon Bar  
Apricot Bar  
Chocolate Orange Bar

### FRUIT

Fresh Fruit Salad  
Fresh Whole Fruit





# Chef Performance Cocktail Stations

(Available as Dinner Buffets)

## Chef Sauté & Small Plate Stations

**Coffee Braised Boneless Short Ribs** Roasted Corn Ancho Smashed Red Potatoes, Green Tomato Avocado Relish

**Peppercorn Beef Tenderloin** Au Gratin Potatoes, Sautéed Spinach & Shallots, Balsamic Reduction

**Peppercorn Flank Steak** Au Gratin Potatoes, Sautéed Spinach & Shallots, Balsamic Reduction

**Korean Boneless Short Ribs** Sweet Potato Fries, Korean Veggie Stir Fry

**Asian BBQ Marinated Flank Steak** Wasabi Potatoes, Korean Veggie Stir Fry

**Classic Swedish Meatballs** Lingonberry, Stroganoff & Spicy Mustard Glaze, Red Jack Mash, Sugar Snap Peas

**Jerk Chicken & Blackberry-Calvados Reduction** Black Beans with Pepper Sauté, Spanish Rice, Sour Cream Drizzle

**Herb Grilled Chicken** Rosemary Infused Mashed Potatoes, Wild Mushroom & Sugar Snap Pea, Jus

**Maple Glazed Chicken** Haricot Vert, Sweet Potato Mash, Brown Sugar Toasted Pecans, Chicken Velouté

**Parmesan Crusted Chicken** Lemon Cream Sauce with Artichoke & Wild Mushrooms,

Herbed Rice Pilaf, Slivered Asparagus Spears

**Penne Pasta Bowls** Chef Sautés to order (Choose two of the following)

Lemon Cream Sauce, Chopped Grilled Chicken, Spinach

Marinara, Italian Meatballs and Mushroom Sauté

Vodka Cream Sauce, Spicy Sausalito Sausage, Roasted Cauliflower

Classic Alfredo with Spinach

Served with Italian Breads, Olive Oil & Grated Parmesan

**Blackened Salmon** Sweet Potato Mash, Brown Sugar Toasted Pecans, Sugar Snaps

**Pan Seared Day Boat Scallops** Roasted Corn Risotto, Parmesan Broth, Chive Oil, Micro Greens

**Escabeche Tilapia Tacos** Hot Pressed Flour Tortilla, Jalapeño Slaw, Cilantro Cream Sauce, Salsa Trio

**Pan Seared Crab Cakes** Cajun Remoulade, Tartar Sauce, Jicama Slaw

**Sushi - Maki & Nigiri** Chef's Selection of Creative Rolls including California, Spicy Tuna, Salmon, & Vegetable

Accompanied by Wasabi, Pickled Ginger, Soy Sauce, Spicy Mayo & Spiced Radish Slaw

**Pork Tenderloin with Maple Mustard Drizzle** Sautéed Root Vegetables, Sage, Thyme, Apple Tart

**Pan Seared Lamb Chops** Greek Salad, Feta, Lemon Essence Israeli Couscous, Pine Nuts, Melted Grape Tomatoes

## Carving Stations

**Grilled Flank Steak** Asian Soy Barbecue, Button Rolls

**Grilled Bourbon Peppercorn Flank Steak** Horseradish Dijon, Balsamic Glaze, Button Rolls

**Herb Crusted Beef Tenderloin** Horseradish Crème Fraîche, Button Rolls

**Cajun Fried Boneless Turkey Breast** Orange Rosemary Aioli, Button Rolls

**Baked Virginia Ham & Honey Roasted Turkey** Honey Mustard, Orange Rosemary Aioli,

Cranberry Mayo, Button Rolls

**Herb Rubbed Pork Tenderloin** Blueberry Barbecue Sauce, Button Rolls

## Martini Food Bars

**Smashed Potato "Martinis"** choice of two "mixers":

Wild Mushroom Ragout

Beef Bourguignon

Cheese, Bacon, Chives, Sour Cream

**Local Organic Stone Ground Smoked Cheddar Grit"tinis"** choose one "mixer"

Andouille Sausage Etouffée

Gumbo Style Sautéed Shrimp

## Biscuit Bar

Buttermilk & Sweet Potato Biscuits, Milk Gravy, Assorted House-made Jams, Honey, Peach Butter, Honey Butter

Cola Glazed Ham, Country Style Sausage, Boneless Fried Chicken Breast

## A TASTE OF NAPA DINNER

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea.  
Prices are per person based on 2 hours.  
Additional \$7.00 per person for fewer than 30 people.

### FARM TO MARKET

Heirloom Tomato with Cold Pressed Olive Oil and Herbs  
Tossed Baby Greens with Crisp Duck Confit  
"Shellfish Works", California Mussels with Chorizo and Quinoa,  
Clams, White Wine and Pesto  
Hummus Olive Compositions  
California Cheeses and Flatbreads  
Central Coast Charred Greens

### ROASTING PIT

Tri Tip Sliders, Slow Smoked Tri Tip Citrus Tomato BBQ  
Leg of Lamb Flatbread Sliders with Mint Gremolata  
Duck Sausage with Housemade Violet Mustard  
Chiffonade of Crisp Tortilla  
Olive Oil Poached Albacore Tuna with Tomato Salsa  
Gremolata Pesto Tapenade  
Sweet Corn Bisque with Pancetta Croutons

### NAPA KITCHEN

Sauteed Button Mushrooms and Anchovies  
Prawns and Polenta, Tomato Bacon Sauce  
Farro Risotto with Manchego and Asparagus Tips  
Aged Sherry Vinegar and Mendocino Mustard Marble Potato Salad  
Fresh Berry and Sabayon Trifle  
Chocolate Soup  
California Citrus Tarts  
\$132 per person

A taxable service charge of 23% and state sales tax of 8% will apply to food and beverage. Prices and selections are subject to change.