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.  

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

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.

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.

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.

ENHANCEMENTS

Waffle Iron Station*
Made to order malted waffles with a variety of toppings, warm maple syrup, roasted pecan butter  

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.

Berkshire bacon eggs Benedict

Chewy New York style bagels with cream cheese

Country sausage

Smoked applewood bacon

Aged sharp cheddar cheese grits

Pancetta and egg croissant sandwich

Smoked salmon platter, traditional accompaniments

Southern buttermilk biscuits with country sausage gravy

Buttermilk or blueberry pancakes with warm maple syrup

Grapefruit juice

Cranberry juice

Aquahealth bottomless bottled water

Cranberry, Orange and Grapefruit juices

Red Bull®

Champagne or Mimosa
### A LA CARTE SNACK AND BREAK ITEMS

*Priced per dozen. Includes compostable service.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED MUFFINS OR DANISH</td>
<td>$58</td>
</tr>
<tr>
<td>BREAKFAST BREADS OR COFFEE CAKE</td>
<td>$58</td>
</tr>
<tr>
<td>CHOCOLATE, ALMOND OR BUTTER CROISSANTS</td>
<td>$58</td>
</tr>
<tr>
<td>ASSORTED DOUGHNUTS</td>
<td>$43</td>
</tr>
<tr>
<td>ASSORTED SCONES</td>
<td>$59</td>
</tr>
<tr>
<td>ASSORTED BAGELS AND WHIPPED CREAM CHEESE</td>
<td>$53.50</td>
</tr>
<tr>
<td>WHOLE FRESH FRUIT</td>
<td>$49</td>
</tr>
<tr>
<td>ASSORTED YOGURTTS</td>
<td>$56.50</td>
</tr>
</tbody>
</table>

### DRY SNACKS

*Priced per pound. Includes compostable service.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GOLDFISH CRACKERS</td>
<td>$19</td>
</tr>
<tr>
<td>DELUXE MIXED NUTS</td>
<td>$43</td>
</tr>
<tr>
<td>TRAIL MIX</td>
<td>$24</td>
</tr>
<tr>
<td>PARTY SNACK MIX</td>
<td>$24</td>
</tr>
<tr>
<td>FIESTA SNACK MIX</td>
<td>$25</td>
</tr>
<tr>
<td>HONEY ROASTED PEANUTS</td>
<td>$23</td>
</tr>
<tr>
<td>PRETZELS</td>
<td>$19.50</td>
</tr>
</tbody>
</table>

### PREPARED SNACKS

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRISPY PITA BREAD WITH ROASTED PEPPER HUMMUS, TRADITIONAL HUMMUS, AND BABAGANOUS</td>
<td>$8</td>
</tr>
<tr>
<td>POTATO CHIPS WITH FRENCH ONION DIP</td>
<td>$6.50</td>
</tr>
<tr>
<td>TORTILLA CHIPS WITH SALSA</td>
<td>$7.50</td>
</tr>
<tr>
<td>TORTILLA CHIPS WITH GUACAMOLE AND SALSA</td>
<td>$12.50</td>
</tr>
<tr>
<td>ASSORTED TEA SANDWICHES</td>
<td></td>
</tr>
</tbody>
</table>

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All orders are subject to a 22% service charge and applicable sales tax. Prices subject to change.
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

**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

**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 FRAPPUCINO**
$7

**MILK**
$4.25

**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)

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_Prices subject to change._
## EXECUTIVE BOX LUNCH

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.

### $34

#### 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

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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 Sauté 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, Jalapeño 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.

<table>
<thead>
<tr>
<th>Farm to Market</th>
<th>Napa Kitchen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heirloom Tomato with Cold Pressed Olive Oil and Herbs</td>
<td>Sauteed Button Mushrooms and Anchovies</td>
</tr>
<tr>
<td>Tossed Baby Greens with Crisp Duck Confit</td>
<td>Prawns and Polenta, Tomato Bacon Sauce</td>
</tr>
<tr>
<td>&quot;Shellfish Works&quot;, California Mussels with Chorizo and Quinoa, Clams, White Wine and Pesto</td>
<td>Farro Risotto with Manchego and Asparagus Tips</td>
</tr>
<tr>
<td>Hummus Olive Compositions</td>
<td>Aged Sherry Vinegar and Mendocino Mustard Marble Potato Salad</td>
</tr>
<tr>
<td>California Cheeses and Flatbreads</td>
<td>Fresh Berry and Sabayon Trifle</td>
</tr>
<tr>
<td>Central Coast Charred Greens</td>
<td>Chocolate Soup</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Roasting Pit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tri Tip Sliders, Slow Smoked Tri Tip Citrus Tomato BBQ</td>
</tr>
<tr>
<td>Leg of Lamb Flatbread Sliders with Mint Gremolata</td>
</tr>
<tr>
<td>Duck Sausage with Housemade Violet Mustard</td>
</tr>
<tr>
<td>Chiffonade of Crisp Tortilla</td>
</tr>
<tr>
<td>Olive Oil Poached Albacore Tuna with Tomato Salsa</td>
</tr>
<tr>
<td>Gremolata Pesto Tapenade</td>
</tr>
<tr>
<td>Sweet Corn Bisque with Pancetta Croutons</td>
</tr>
</tbody>
</table>

$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.