



DINNER & HORS D'OEUVRES MENU

PRICING IS PER PERSON, UNLESS OTHERWISE INDICATED
A 19% SERVICE CHARGE AND 9.25% SALES TAX WILL BE APPLIED TO ALL CHARGES.

PLATED DINNERS

All plated dinners are served with a fresh garden salad, freshly brewed coffee, decaffeinated coffee, hot herbal teas, spiced iced tea, & dessert. Upgrade your dinner to freshly brewed Starbucks coffees and Tazo teas for just an additional \$1.00 per person! Higher priced menu item applies for two entrée selections. If a third entrée option is selected, an additional \$3.00 per person will apply.

GREEK CHICKEN

CHICKEN BREAST MARINATED IN LEMON JUICE, GARLIC, & FRESH HERBS & TOPPED WITH TOMATO BASIL CREAM SAUCE, FETA CHEESE, & KALAMATA OLIVES. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$24.95

CHICKEN TERIYAKI

CHICKEN BREAST MARINATED & TOPPED WITH TERIYAKI SAUCE, MUSHROOMS, & GREEN ONIONS. SERVED WITH STEAMED RICE & STEAMED VEGETABLES
\$24.95

GRILLED HERB CHICKEN

CHICKEN BREAST SAUTÉED & TOPPED WITH FRESH HERBS & LEMON BUTTER SAUCE. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$24.95

CHICKEN MARSALA

CHICKEN BREAST SAUTÉED AND TOPPED WITH MUSHROOM MARSALA SAUCE & SAUTÉED MUSHROOMS. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$24.95

CHICKEN PICCATA

CHICKEN BREAST SAUTÉED & TOPPED WITH LEMON BUTTER CAPER SAUCE. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$24.95

INDIAN CURRY CHICKEN

CHICKEN BREAST SAUTÉED & TOPPED WITH CURRY SAUCE. SERVED WITH WILD RICE BLEND & STEAMED VEGETABLES
\$24.95

ASIAGO CHICKEN

ROASTED CHICKEN BREAST STUFFED WITH SEASONED BREAD CRUMBS, ASIAGO, & MOZZARELLA CHEESES, AND TOPPED WITH ROASTED RED PEPPER CREAM SAUCE
\$26.95

CHICKEN CORDON BLEU

CHICKEN BREAST STUFFED WITH SWISS CHEESE & PROSCIUTTO HAM, & TOPPED WITH SUPREME SAUCE. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$28.95

ROASTED GAME HEN

ROASTED GAME HEN MARINATED WITH BALSAMIC VINEGAR, SOY, & HERBS. SERVED WITH ROASTED RED POTATOES AND STEAMED VEGETABLES
\$28.95

ROAST PORK

BONELESS LOIN OF PORK, ROASTED THEN SLICED & TOPPED WITH SHERRY APRICOT SAUCE. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$26.95

TERIYAKI BEEF

ANGUS TRI-TIP MARINATED & ROASTED, SLICED & TOPPED WITH TERIYAKI SAUCE, MUSHROOMS, & GREEN ONIONS. SERVED WITH STEAMED RICE & STEAMED VEGETABLES
\$26.95

LONDON BROIL

ANGUS TRI-TIP ROASTED & SLICED, & TOPPED WITH MUSHROOM MARSALA SAUCE. SERVED WITH GARLIC MASHED POTATOES & STEAMED VEGETABLES
\$26.95

NEW YORK STEAK

CUT OF ANGUS NEW YORK STEAK, BROILED & TOPPED WITH CABERNET PEPPERCORN SAUCE. SERVED WITH GARLIC MASHED POTATOES & STEAMED VEGETABLES
\$32.95

PRIME RIB

CUT OF SLOW ROASTED ANGUS PRIME RIB. SERVED WITH GARLIC MASHED POTATOES & STEAMED VEGETABLES
\$34.95

FILET MIGNON

CUT OF ANGUS TENDERLOIN OF BEEF, BROILED & TOPPED WITH ARTICHOKE BÉARNAISE SAUCE. SERVED WITH GARLIC MASHED POTATOES & STEAMED VEGETABLES
\$37.95

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PLATED DINNERS

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CASHEW CRUSTED MAHI MAHI

FILET OF MAHI MAHI BAKED & TOPPED WITH PINEAPPLE MELON RELISH. SERVED WITH WILD RICE & STEAMED VEGETABLES
\$24.95

TERIYAKI TILAPIA

BONELESS FILET OF TILAPIA BAKED & TOPPED WITH TERIYAKI SAUCE. SERVED WITH STEAMED RICE & STEAMED VEGETABLES
\$24.95

PAN ROASTED SEA BASS

BONELESS PAN ROASTED SEA BASS TOPPED WITH CHAMPAGNE CREAM SAUCE. SERVED WITH WILD RICE & STEAMED VEGETABLES
MARKET PRICE

BAKED SALMON

FILET OF BONELESS PACIFIC SALMON BAKED & TOPPED WITH CUCUMBER DILL SAUCE. SERVED WITH WILD RICE & STEAMED VEGETABLES
\$26.95

SHRIMP SCAMPI

FIVE PRAWNS SERVED ON A BED OF GARLIC FETTUCCINI PRIMAVERA & TOPPED WITH DICED TOMATOES & PARMESAN CHEESE.
\$27.50

PASTA PRIMAVERA

FETTUCCINE TOPPED WITH FRESH SEASONAL VEGETABLES, TOMATOES, & FRESH GRATED PARMESAN CHEESE. TOPPED WITH MARINARA SAUCE
\$24.95

MUSHROOM RAVIOLI

RAVIOLI STUFFED WITH MUSHROOMS & SERVED ON A BED OF MARINARA SAUCE WITH VEGETABLES
\$24.95

VEGETARIAN CREPES

SPINACH CREPES FILLED WITH FRESH VEGETABLES & CREAM SAUCE. TOPPED WITH MARINARA SAUCE, MOZZARELLA CHEESE, & MUSHROOMS. SERVED ON A BED OF GARLIC PASTA
\$24.95

SCHEZWAN STIR-FRY

FRESH VEGETABLES SAUTÉED IN GARLIC AND TOPPED WITH A MILD SCHEZWAN SAUCE. SERVED WITH STEAMED RICE & GRILLED TOFU
\$24.95
VEGAN

INDIAN CURRY STIR-FRY

FRESH VEGETABLES SAUTÉED IN GARLIC & TOPPED WITH A MANGO CURRY SAUCE. SERVED WITH STEAMED RICE & GRILLED TOFU
\$24.95
VEGAN

MIXED GRILL

TWO LAMB CHOPS TOPPED WITH MINT SAUCE, A PETITE FILET MIGNON TOPPED WITH ARTICHOKE BÉARNAISE SAUCE & TWO JUMBO PRAWNS. SERVED WITH GARLIC MASHED POTATOES & STEAMED VEGETABLES
\$32.95

FILET & PRAWNS

FILET MIGNON TOPPED WITH BLACK PEPPER TARRAGON SAUCE & THREE GARLIC PRAWNS. SERVED WITH GARLIC MASHED POTATOES & STEAMED VEGETABLES
\$39.95

SALMON & CHICKEN

FILET OF BONELESS SALMON TOPPED WITH CUCUMBER DILL SAUCE & ACCOMPANIED BY A CHICKEN BREAST WITH LEMON BUTTER CAPER SAUCE. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$36.95

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BUFFET DINNERS

All buffet dinners are served with rolls & butter, freshly brewed coffee, decaffeinated coffee, hot herbal teas, spiced iced tea, & dessert.
Upgrade your lunch to freshly brewed Starbucks coffees and Tazo teas for just an additional \$1.00 per person!

SARATOGA BUFFET

GREEN SALAD, FRUIT SALAD, & PASTA SALAD

CHOICE OF TWO

LONDON BROIL WITH PEPPERCORN SAUCE
ROAST BEEF WITH AU JUS
CHICKEN MARSALA
LEMON HERB CHICKEN
MAHI MAHI WITH TERIYAKI SAUCE
SALMON WITH SAFFRON BEURRE BLANC SAUCE

ROASTED RED POTATOES, WILD RICE BLEND,
STEAMED VEGETABLES
\$30.95

ORIENT EXPRESS BUFFET

FRESH FRUIT SALAD, SEAFOOD SALAD, & CHINESE
CHICKEN SALAD

TERIYAKI PORK RIBS, SWEET & SOUR CHICKEN,
VEGETABLE CHOW MEIN, & POTSTICKERS

FRIED RICE & SESAME VEGETABLES,
\$32.95

COUNTRY BUFFET

GREEN SALAD, FRESH FRUIT SALAD, ARTICHOKE
MUSHROOM SALAD, & GREEN BEAN SALAD

CHICKEN CATALINA, MAHI MAHI WITH LEMON HERB
SAUCE, & LONDON BROIL WITH MUSHROOM MARSALA
SAUCE

FRESH VEGETABLES, GARLIC ROSEMARY POTATOES, &
RICE PILAF
\$35.50

MEDITERRANEAN BUFFET

FRESH FRUIT SALAD, SPICY COUSCOUS SALAD, &
ROASTED VEGETABLE SALAD

GREEK CHICKEN & BEEF CACCIATORE

SAFFRON RICE, GARLIC ROASTED RED POTATOES, &
SEASONAL VEGETABLES
\$32.95

BILTMORE BUFFET

GREEN SALAD, FRESH SEASONAL FRUIT TRAY, GARLIC
PESTO PASTA SALAD, VEGETABLE SLAW, ANTIPASTO
DISPLAY, & AN INTERNATIONAL CHEESE DISPLAY

ANGUS ROAST BEEF WITH AU JUS, BAKED SALMON
WITH HOLLANDAISE SAUCE, & CHICKEN SALTIMBOCCA

FRESH VEGETABLES, GARLIC ROSEMARY POTATOES, &
WILD RICE BLEND
\$39.95

THE BAJA BUFFET

GREEN SALAD, CUCUMBER TOMATO SALAD, & CORN &
BLACK BEAN SALAD

BEEF & CHICKEN FAJITAS, CHEESE ENCHILADAS, &
CHICKEN CANCUN

CORN & FLOUR TORTILLAS, LETTUCE, TOMATO, ONION,
SOUR CREAM, & GUACAMOLE

SPANISH RICE & REFRIED BEANS
\$32.95

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Biltmore Hotel & Suites
 2151 Laurelwood Rd., Santa Clara, Ca 95054
 408.988.8411
 www.hotelbiltmore.com

HORS D'OEUVRES

Prices are per dozen unless otherwise indicated. Hot & cold hors d'oeuvres can be passed for a fee of \$150.00 per server.

HOT HORS D'OEUVRES

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|---|---------|
| FRIED MOZZARELLA STICKS | \$17.00 |
| ITALIAN OR BBQ MEATBALLS | \$17.00 |
| SPINACH & CHEESE SPANAKOPITAS | \$17.00 |
| ASSORTED MINI QUICHE | \$21.00 |
| BACON & CHEESE STUFFED POTATO SKINS | \$21.00 |
| BREADED FRIED CHICKEN WINGS | \$21.00 |
| POTSTICKERS TOSSED WITH SESAME OIL & RICE VINEGAR | \$21.00 |
| VEGETABLE EGG ROLLS WITH SWEET & SOUR SAUCE | \$21.00 |
| SPICY CAJUN BUFFALO WINGS | \$22.00 |
| CHEESE QUESADILLA CORNUCOPIA | \$27.00 |
| COCONUT CHICKEN WITH THAI PEANUT SAUCE | \$27.00 |
| TERIYAKI CHICKEN BROCHETTES | \$27.00 |
| MINI DEEP DISH PIZZAS | \$27.00 |
| BREADED ARTICHOKE HEARTS WITH BLEU CHEESE DIP | \$30.00 |
| ITALIAN SAUSAGE STUFFED MUSHROOM CAPS | \$30.00 |
| TEMPURA PRAWNS WITH PLUM SAUCE | \$35.00 |
| CHICKEN SATAY WITH THAI PEANUT SAUCE | \$35.00 |
| SEARED SEA SCALLOPS WRAPPED WITH CRISP BACON | \$35.00 |

HOT HORS D'OEUVRES

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| SAMOSAS WITH VEGETABLE CURRY | \$25.00 |
| SEARED CRAB CAKES WITH CHIPOTLE LIME AIOLI | \$35.00 |
| FRIED WONTONS WITH CREAMY CRAB FILLING | \$35.00 |
| HOMEMADE OLD FASHIONED SLIDERS | \$35.00 |

COLD HORS D'OEUVRES

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| DEVEILED EGG MIMOSAS | \$17.00 |
| ASSORTED FINGER SANDWICHES | \$22.00 |
| ASSORTED COLD CANAPÉS | \$22.00 |
| SMOKED SALMON & CREAM CHEESE PINWHEELS | \$22.00 |
| CUCUMBER & CANTALOUPE MELON SKEWERS | \$28.00 |
| CRUSTINI WITH GORGONZOLA & GREEN APPLE | \$28.00 |
| FENNEL MARINATED FETA & OLIVE SKEWERS | \$28.00 |
| CAPRESE SKEWERS – TOMATO & BUFFALO MOZZARELLA | \$28.00 |
| PROSCIUTTO WRAPPED ASPARAGUS SPEAR | \$30.00 |
| PRAWNS ON ICE | \$32.00 |
| CRAB CLAWS ON ICE | \$35.00 |
| SEARED AHI TUNA ON CUCUMBER WITH WASABI | \$35.00 |

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HORS D'OEUVRES

HOT CARVING STATIONS

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| <i>PASTA STATION</i> CHEESE TORTELLINI & PENNE PASTA WITH MARINARA & PESTO SAUCES. SERVED WITH GARLIC BREAD | \$7.95 PER PERSON |
| <i>STIR-FRY STATION</i> STIR-FRY NOODLES, VEGETABLES, CHICKEN, & BEEF | \$8.95 PER PERSON |
| <i>SHRIMP SCAMPI STATION</i> PAWNS & FETTUCCINE SERVED WITH DICED TOMATOES & SHREDDED PARMESAN CHEESE | \$9.95 PER PERSON |
| <i>PRIME RIB – SERVES 25PPL</i> SERVED WITH DINNER ROLLS, AU JUS, & HORSERADISH | \$350.00 |
| <i>SMOKED SALMON – SERVES 50PPL</i> SERVED WITH CRACKERS AND BAGUETTES | \$300.00 |
| <i>ROASTED TURKEY – SERVES 35PPL</i> SERVED WITH DINNER ROLLS & CONDIMENTS | \$215.00 |
| <i>STEAMSHIP OF BEEF – SERVES 150PPL</i> SERVED WITH DINNER ROLLS, AU JUS, & HORSERADISH | \$650.00 |
| <i>HONEY GLAZED HAM – SERVES 60PPL</i> SERVED WITH DINNER ROLLS & CONDIMENTS | \$170.00 |

*IF A CARVER OR STATION ATTENDANT IS
REQUESTED, AN ADDITIONAL \$100.00 FEE
WILL APPLY.

COLD EMBELLISHMENTS

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| <i>FRESH FRUIT DISPLAY</i> ASSORTED SEASONAL FRUIT WITH HONEY YOGURT DIP | SMALL (50PPL) \$125.00 MEDIUM (75PPL) \$175.00 LARGE (100PPL) \$225.00 |
| <i>IMPORTED & DOMESTIC CHEESE DISPLAY</i> SERVED WITH FRESHLY BAKED BAGUETTES WITH FRESH FRUIT GARNISH | SMALL (50PPL) \$125.00 MEDIUM (75PPL) \$175.00 LARGE (100PPL) \$225.00 |
| <i>CRUDITÉS PLATTER</i> ASSORTED SLICED RAW VEGETABLES SERVED WITH HERBED DIP | SMALL (50PPL) \$75.00 MEDIUM (75PPL) \$100.00 LARGE (100PPL) \$125.00 |
| <i>ANTIPASTO TRAY</i> ASSORTED MARINATED FRESH VEGETABLES WITH ASSORTED MEATS, CHEESES, & CONDIMENTS | SMALL (50PPL) \$125.00 MEDIUM (75PPL) \$175.00 LARGE (100PPL) \$225.00 |
| <i>MEAT & CHEESE TRAY</i> ASSORTMENT OF MEATS, IMPORTED & DOMESTIC CHEESES, DINNER ROLLS & CONDIMENTS | \$5.50 PER PERSON |
| <i>HUMMUS PLATTER</i> SERVED WITH RED PEPPER AND GRILLED PITA BREAD | \$3.50 PER PERSON |
| <i>TOMATO & BASIL BRUSCHETTA PLATTER</i> SERVED WITH FRESH MOZZARELLA CHEESE | \$3.75 PER PERSON |

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BAR & WINE PRICING

BAR PRICING

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|------------------------------|---------------------------|
| DOMESTIC BEER | \$4.50 PER BOTTLE |
| IMPORTED BEER | \$5.25 PER BOTTLE |
| HOUSE CHARDONNAY | \$6.00 PER GLASS |
| HOUSE CABERNET | \$6.00 PER GLASS |
| UPGRADED WINES | \$5.00 - \$9.00 PER GLASS |
| WELL DRINK | \$5.25 PER GLASS |
| CALL DRINK | \$5.60 PER GLASS |
| PREMIUM DRINK | \$6.25 - \$9.50 PER GLASS |
| TOP SHELF | \$7.25 - \$9.50 PER GLASS |
| CORDIAL | \$8.00 - \$9.50 PER GLASS |
| SHOT | \$8.00 - \$9.00 EACH |
| SODAS, JUICES, BOTTLED WATER | \$2.75 EACH |

A \$500.00 BAR MINIMUM IS REQUIRED, PER BAR. IF MINIMUM IS NOT MET, THE DIFFERENCE WILL BE CHARGED TO CLIENT AS A BARTENDER FEE.

ADDITIONAL SELECTIONS

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| SILVER FRUIT PUNCH FOUNTAIN | \$35.00 PER GALLON |
| TROPICAL FRUIT PUNCH BOWL | \$25.00 PER GALLON |
| CHAMPAGNE PUNCH BOWL | \$45.00 PER GALLON |
| POURED CHAMPAGNE & CIDER TOAST | \$3.50 PER PERSON |

Warning: Drinking distilled spirits, beer, coolers, wine, & other alcoholic beverages may increase cancer risk & can cause birth defects during pregnancy.

WINE, CHAMPAGNE, & CIDER

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| SALMON CREEK CELLARS CHARDONNAY, CABERNET, MERLOT, PINOT GRIGIO, OR WHITE ZINFANDEL | \$20.75 PER BOTTLE |
| RUTHERFORD VINTNERS NAPA VALLEY CHARDONNAY, MERLOT, OR CABERNET | \$28.75 PER BOTTLE |
| RANCHO SISQUOC, SANTA BARBARA CHARDONNAY | \$33.75 PER BOTTLE |
| BELL WINE CELLARS, NAPA VALLEY CHARDONNAY | \$39.75 PER BOTTLE |
| BELL WINE CELLARS, NAPA VALLEY MERLOT | \$46.75 PER BOTTLE |
| BELL WINE CELLARS, NAPA VALLEY CABERNET | \$49.75 PER BOTTLE |
| TERRAMIA WINERY, ITALY PINOT GRIGIO | \$32.75 PER BOTTLE |
| BLACK MOUNTAIN FAT CAT PINOT NOIR | \$22.75 PER BOTTLE |
| OASIS VINEYARDS, SANTA BARBARA PINOT NOIR | \$28.75 PER BOTTLE |
| MEDRANO VINEYARDS, ARGENTINA, SYRAH | \$28.75 PER BOTTLE |
| SANTINO WINERY, SIERRA FOOTHILLS ZINFANDEL | \$26.75 PER BOTTLE |
| STANFORD BRUT CHAMPAGNE | \$17.00 PER BOTTLE |
| MARTINELLI'S SPARKLING APPLE CIDER | \$15.00 PER BOTTLE |

Wine, champagne, or cider brought into the hotel will be charged a corkage fee of \$12.00 per bottle, or \$15.00 per magnum. Hard liquor is not permitted. Client will be charged \$100.00 per bottle if any hard liquor is brought in from the outside.

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AUDIO VISUAL RENTAL GUIDE

All prices below are charged per day. Set-up charges may apply. Please ask your Meeting Services or Catering Manager for more information.

PROJECTORS

2500 LUMEN LCD PROJECTOR & 8FT SCREEN \$150.00

STANDARD OVERHEAD PROJECTOR & SCREEN \$85.00

SCREENS

5 FOOT TRIPOD SCREEN \$35.00

8 FOOT TRIPOD SCREEN \$50.00

10 FOOT TRIPOD SCREEN \$100.00

DATA/VIDEO

27" TELEVISION WITH DVD OR VCR \$85.00

DVD OR VCR \$40.00

LAPTOP OR DESKTOP COMPUTER \$150.00

17" FLAT PANEL LCD MONITOR \$100.00

20" FLAT PANEL LCD MONITOR \$150.00

32" FLAT PANEL LCD MONITOR \$300.00

42" PLASMA DISPLAY \$500.00

50" PLASMA DISPLAY \$750.00

PLASMA FLOOR STAND \$100.00

MEETING ACCESSORIES

WIRELESS REMOTE/LASER POINTER \$40.00

FLIPCHART PACKAGE WITH MARKERS \$40.00

FLIPCHART EASEL \$15.00

SIGNAGE EASEL \$15.00

WHITEBOARD WITH MARKERS \$40.00

AUDIO

WIRELESS HANDHELD OR LAVALIER MICROPHONE \$140.00

WIRED HANDHELD OR LAVALIER MICROPHONE \$50.00

MICROPHONE MIXER \$50.00

POLYCOM SPEAKERPHONE \$90.00

10" SPEAKERS FOR ATRIUM & POOL AREA \$100.00

COMPUTER AUDIO PATCH TO HOUSE SOUND \$35.00

LABOR

TECHNICIAN, PER HOUR \$50.00, WITH A 4 HOUR MINIMUM

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