

# Banquet Menu

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# Breakfast

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## BUFFET

All buffet breakfasts are served with freshly brewed regular and decaffeinated Starbucks coffee, hot herbal teas, orange, cranberry, and grapefruit juices, fruit preserves, marmalades, and butter.

**The Biltmore Continental** \$21.95  
Assorted pastries and muffins, and a fresh fruit tray

**The Executive Continental** \$23.95  
Assorted pastries and muffins, fresh fruit tray, bagels and cream cheese, and low-fat yogurts

**All American Breakfast Buffet** \$27.95  
Fluffy scrambled eggs, bacon, sausage links, breakfast potatoes, assorted danish, muffins and croissants, fresh fruit display, and assorted cold cereals with milk

**The Biltmore Brunch Buffet** \$31.95  
Fresh fruit salad, green salad, fluffy scrambled eggs, eggs benedict, roasted red potatoes, bacon, sausage links, London broil with peppercorn sauce, and assorted breakfast breads

## PLATED

All plated breakfasts are served with assorted muffins, freshly brewed regular or decaffeinated Starbucks coffee, hot herbal teas, orange, cranberry, and grapefruit juices, fruit preserves, marmalades, and butter.

**The Tower Breakfast** \$21.95  
Scrambled eggs with your choice of bacon, sausage or ham, served with country potatoes and fruit slices

**Egg Battered French Toast** \$23.95  
Two thick slices of French toast topped with seasonal berry compote, served with bacon or sausage links

**The Biltmore Benedict** \$23.95  
English muffin, Canadian bacon and poached eggs topped with Hollandaise sauce, served with country potatoes and fresh fruit slices

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## BREAKFAST ADDITIONS

Items below priced as additions to a plated or buffet breakfast only, and cannot be used with a la carte breakfast.

**Polish Sausage, Linguica, or Kielbasa** \$3.95

**Omelet Station** \$9.50/person and \$75 chef fee  
With your own personal chef

**Oatmeal** \$3.95  
Steel cut oatmeal served with brown sugar, cinnamon and raisins

**Breakfast Burrito** \$6.95  
Scrambled eggs, ham, breakfast potatoes, bacon and cheese in flour tortillas, served with sour cream and salsa

**Breakfast Sandwiches** \$8.95  
Large croissant with over hard egg, ham and cheddar cheese

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# À la Carte Breakfast & Break Options

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## BEVERAGES

Freshly brewed regular and decaffeinated Starbucks coffee and Tazo teas	<i>\$69/gallon or \$35/half gallon</i>
Orange, grapefruit, apple, or cranberry juice	<i>\$30/gallon or \$20/half gallon</i>
Iced tea or lemonade	<i>\$27/gallon or \$17/half gallon</i>
Assorted soft drinks, bottled waters, or bottled juices	<i>\$3.25 each</i>
Bottled Starbucks frappuccinos	<i>\$4.95 each</i>
Cucumber and melon infused water	<i>\$20/gallon</i>

## A LA CARTE BREAK

Fresh sliced seasonal fruit tray or cheese tray	<i>\$4.95/person</i>
Fresh whole fruit	<i>\$2.25 each</i>
Granola bars or candy bars	<i>\$2.75 each</i>
Potato chips and onion dip	<i>\$2.25/person</i>
Plain or salted pretzels with mustard and jalapeño cream cheese	<i>\$32/dozen</i>
Individual bags of mixed nuts	<i>\$4.50 each</i>
Individual bags of pretzels	<i>\$3.25 each</i>
Individual bags of popcorn	<i>\$3.25 each</i>
Gourmet brownies or cookies	<i>\$30/dozen</i>
Tortilla chips with guacamole and salsa	<i>\$5/person</i>

## A LA CARTE BREAKFAST

Assorted cold cereals with milk	<i>\$3.50/person</i>
Individual fruit yogurts	<i>\$3.50 each</i>
Individual Greek yogurts	<i>\$4.50 each</i>
Hard boiled eggs	<i>\$2.25 each</i>
Assorted muffins, Danish, croissants, scones, or bagels with cream cheese	<i>\$30/dozen</i>
Freshly baked breakfast breads	<i>\$25.00/loaf</i>



# Theme Breaks

<p><b>The Biltmore Break</b> Domestic and imported cheese display with crackers and baguettes, sliced seasonal fruit and berries, finger sandwiches, and sparkling cider</p>	<p>\$17.95</p>	<p><b>Chocolate Break</b> Double chocolate cake, chocolate éclairs, petit fours, chocolate covered strawberries, and milk</p>	<p>\$17.95</p>
<p><b>Mexicali Fiesta Break</b> Tortilla chips, seasoned ground beef, salsa, sour cream, California cheese sauce, jalapeño peppers, and virgin margaritas on the rocks</p>	<p>\$16.95</p>	<p><b>Carnival Break</b> Peanuts, mini corn dogs, Cracker Jacks, candy bars, jalapeño poppers, and jumbo pretzels with mustard and jalapeño cream cheese</p>	<p>\$18.95</p>
<p><b>Bakery Break</b> Assorted gourmet cookies and brownies, cherry and apple strudel, assorted biscotti, and milk</p>	<p>\$16.95</p>	<p><b>Healthy Choice Break</b> Fresh whole and sliced fruit, granola bars, assorted fruit yogurts, trail mix, and chilled sparkling cider</p>	<p>\$17.95</p>
<p><b>Tea Time Break</b> Assorted finger sandwiches, assorted scones with fruit preserves, butter, jams, and fresh fruit tarts</p>	<p>\$16.95</p>	<p><b>Wake Up Break</b> Bottled Starbucks frappuccinos, Red Bull and Rock Star energy drinks</p>	<p>\$18.95</p>
<p><b>Manly Munchies</b> Make-Your-Sliders buffet with beef slider patties and BBQ Pork, assorted condiments, mini corn dogs with honey mustard, assorted bags of chips</p>	<p>\$18.95</p>	<p><b>Ice Cream Sundae Bar</b> Chocolate and vanilla ice cream, sprinkles, Oreo cookies, strawberry and chocolate syrup, M&amp;Ms and whipped cream</p>	<p>\$16.95</p>
<p><b>Refreshment Break</b> Regular and decaffeinated Starbucks coffee, hot Tazo teas, assorted sodas, and bottled waters</p>	<p>\$13.95 Half Day \$16.95 Full Day</p>		



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# Sweet Treats

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<b>Gourmet Cookies</b> Chocolate chip, double chocolate, peanut butter, snickerdoodle, latte, or oatmeal raisin	<i>\$30/dozen</i>	<b>Gourmet Cakes</b> (Serves 16) Irish cream, black forest, burnt almond, chocolate kahlua, chocolate mousse, decadence, lemon mousse, macadamia nut, oreo cookie cream, pineapple upside down, strawberry shortcake, tiramisu, tres leches	<i>\$50 each</i>
<b>Gourmet Brownies</b>	<i>\$30/dozen</i>	<b>3" Round Cakes</b> Chocolate supreme, lemon, mango, raspberry mousse, strawberry shortcake, triple chocolate mouse	<i>\$12 each</i>
<b>Individual Tarts</b> Apple, chocolate cream, strawberry cream, coconut cream, lemon meringue, lemon cream, mango cream, pecan, pumpkin, key lime mousse, kiwi	<i>\$40/dozen (2" tarts) \$55/dozen (4" tarts)</i>	<b>Almond or Chocolate Biscotti</b> Items at bottom included with plated or buffet lunches and dinners	<i>\$22/dozen</i>
<b>French Pastries</b> Chocolate supreme, grand marnier, lemon, passion fruit, or raspberry chocolate	<i>\$35/dozen</i>		
<b>Chocolate Eclairs</b>	<i>\$30/dozen</i>		
<b>Specialty Pies</b> (Serves 8) Apple, mixed berry, peach, pecan, pineapple, pumpkin, sweet potato, banana cream, coconut cream, custard, chocolate cream, strawberry cream, lemon cream, mocha cream	<i>\$24 each</i>		




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All plated or buffet lunches or dinners come with your choice of the following:

- Cakes: Carrot, cheesecake, chocolate fudge, chocolate hazelnut, chocolate raspberry, French raspberry, German chocolate, lemon, lemon coconut, strawberry cream, vanilla cream, green tea, or raspberry ricotta
- Assorted cupcakes, French pastries, gourmet cookies or brownies

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# Plated & Boxed Lunches

All plated lunches are served with freshly brewed regular and decaffeinated Starbucks coffee, hot herbal teas, spiced iced tea, and dessert. Higher priced menu item applies for two entrée selections. If a third entrée option is selected, an additional \$3.00 per person will apply.

<p><b>Oriental Chicken Salad</b> \$25.95 Soup of the day; breast of chicken marinated and served sliced with lettuce, crispy rice sticks, cucumber, tomato, julienne vegetables, cilantro, green onion and Asian dressing</p>	<p><b>Chicken Teriyaki</b> \$27.95 Fresh garden salad; chicken breast marinated and topped with teriyaki sauce and mushrooms, served with steamed rice and steamed vegetables</p>
<p><b>Chicken Caesar Salad</b> \$25.95 Soup of the day; breast of chicken marinated and served on a bed of Caesar salad, topped with fresh grated parmesan cheeses</p>	<p><b>Chicken Piccata</b> \$27.95 Chicken breast sautéed and topped with lemon butter caper sauce, served with rice pilaf and steamed vegetables</p>
<p><b>Cobb Salad</b> \$25.95 Soup of the day; chilled lettuce tossed with spring mix, topped with diced turkey, smoked ham, fresh bacon bits, tomatoes, crumbled bleu cheese, boiled egg, and avocado</p>	<p><b>Grilled Herb Chicken</b> \$27.95 Fresh garden salad; chicken breast sautéed and topped with fresh herbs and lemon butter sauce, served with wild rice pilaf and steamed vegetables</p>
<p><b>Biltmore Club Sandwich</b> \$25.95 Bacon, lettuce, tomato, roasted turkey, avocado and Swiss cheese served on a large croissant, served with fresh garden salad, fresh fruit salad, and potato salad</p>	<p><b>Chicken Marsala</b> \$27.95 Fresh garden salad; chicken breast sautéed and topped with mushroom marsala sauce, served with roasted red potatoes and steamed vegetables</p>
<p><b>Cajun Chicken Sandwich</b> \$25.95 Breast of chicken crusted with Cajun spice and served cold on a sourdough roll with garlic cream cheese spread, lettuce and tomato, served with fresh garden salad, fresh fruit salad, and coleslaw</p>	<p><b>Chicken Monterey</b> \$27.95 Fresh garden salad; chicken breast broiled and topped with avocado and Monterey jack cheese on a bed of Spanish sauce, served with wild rice blend and steamed vegetables</p>
<p><b>Boxed Lunch</b> \$25.95 Your choice of roast beef, ham, turkey, corned beef or grilled vegetable sandwich, served with pasta salad, whole fruit, potato chips, granola bar, assorted soft drinks and bottled waters</p>	

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# Plated & Boxed Lunches

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<b>Roasted Pork</b> Fresh garden salad; sliced roast pork loin and topped with apricot sauce, served with wild rice blend and steamed vegetables	\$28.95	<b>Mahi Mahi</b> Fresh garden salad; boneless filet of mahi mahi baked and topped with pineapple melon sauce, served with wild rice blend and steamed vegetables	\$28.95
<b>London Broil</b> Fresh garden salad; roasted tri-tip topped with peppercorn sauce, served with roasted red potatoes and steamed vegetables	\$28.95	<b>Salmon Biltmore</b> Fresh garden salad; boneless filet of salmon baked and topped with cucumber dill sauce. Served with wild rice blend and steamed vegetables	\$30.95
<b>Beef Teriyaki</b> Fresh garden salad; roasted tri-tip topped with teriyaki sauce, mushrooms and green onions, served with steamed rice and steamed vegetables	\$28.95		



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# Vegetarian, Vegan & Gluten-Free

All plated lunches are served with freshly brewed regular and decaffeinated Starbucks coffee, hot herbal teas, spiced iced tea, and dessert. Higher priced menu item applies for two entrée selections. If a third entrée option is selected, an additional \$3.00 per person will apply.

## VEGETARIAN

**Pasta Primavera** \$27.95/lunch  
\$32.95/dinner  
Fresh garden salad; fettuccine topped with fresh seasonal vegetables, tomatoes, and fresh grated parmesan cheese, topped with marinara sauce

**Mushroom, Cheese, or Spinach Ricotta Ravioli** \$27.95/lunch  
\$32.95/dinner  
Mushroom, cheese, or spinach ricotta ravioli served on a bed of marinara sauce with vegetables

**Vegetarian Crepes** \$27.95/lunch  
\$32.95/dinner  
Fresh garden salad; spinach crepes filled with fresh vegetables and cream sauce, topped with marinara sauce, mozzarella cheese, and mushrooms, served on a bed of garlic pasta

**Eggplant Ratatouille** \$27.95/lunch  
\$32.95/dinner  
Eggplant, tomato, onion, bell pepper, and zucchini served on a bed of saffron rice

## GLUTEN-FREE

**Pan-Seared Salmon** \$30.95/lunch  
\$35.95/dinner  
Pan seared salmon prepared with olive oil, capers and lemon, served with roasted herb potatoes and steamed vegetables

**Blackened Chicken** \$27.95/lunch  
\$33.95/dinner  
Blackened chicken breast prepared with paprika, cayenne pepper, cumin, thyme and onion, served with roasted herb potatoes and steamed vegetables

## VEGAN

**Szechuan Stir-Fry** \$27.95/lunch  
\$32.95/dinner  
Fresh garden salad; fresh vegetables sautéed in garlic and topped with a mild Szechuan sauce, served with steamed rice and grilled tofu

**Indian Curry Stir-Fry** \$27.95/lunch  
\$32.95/dinner  
Fresh garden salad; fresh vegetables sautéed in garlic and topped with a mango curry sauce, served with steamed rice and grilled tofu

**Tofu and Spinach Scramble** \$27.95/lunch  
\$32.95/dinner  
Tofu and spinach scrambled with turmeric, salt, pepper, olive oil, scallions, grape tomatoes, and basil

**Teriyaki Flank Steak** \$28.95/lunch  
\$36.95/dinner  
Flank steak prepared with red wine, gluten-free soy sauce, olive oil, brown sugar, fresh ginger and garlic, served with roasted herb potatoes and steamed vegetables

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# Buffet Lunches

All buffet lunches are served with freshly brewed regular and decaffeinated Starbucks coffee, hot herbal teas, spiced iced tea, and dessert.

## Soup and Chef's Salad Bar

\$31.95

- Homemade soup of the day
- Mixed greens, fresh spinach, julienne ham, turkey, assorted cheeses, assorted fresh garden vegetables, chopped boiled eggs, fresh bacon pieces, homemade croutons, tomato wedges, bay shrimp, potato salad, fresh seasonal fruit tray, roasted vegetable salad, grilled herb chicken, rolls and butter

*Add grilled vegetables with red pepper cream cheese spread.....\$4.50*

*Add homemade tuna or chicken salad.....\$4.50*

## Corner Deli Buffet

\$31.95

- Green salad, fruit salad, assorted chips
- Meat tray with turkey, ham, roast beef, pastrami, and salami
- Cheese tray with Swiss, cheddar, and Monterey jack cheeses
- Assorted rolls and deli breads with deli mustards, mayonnaise, and our own Russian dressing
- Garnish your sandwich with fresh red onions, kosher dill pickles, and sliced tomatoes

*Add grilled vegetables with red pepper cream cheese spread.....\$4.50*

*Add homemade tuna or chicken salad.....\$4.50*

## California Buffet

\$32.95

- Green salad, apple cranberry salad, and pasta salad
- Sweet and sour chicken
- Baked Asian style fish
- Steamed rice, stir-fried vegetables with tofu, rolls, and butter

## South of the Border

\$33.95

- Green salad, cucumber tomato salad, corn and black bean salad

### Choice of 2:

- Chili rellanos
- Chicken tamales
- Beef, cheese, or chicken enchiladas
- Pork or beef chili verde
- Chicken cancan
- Make-your-own taco bar

- Spanish rice and refried beans

## Asian Buffet

\$33.95

- Fresh fruit salad, Chinese chicken salad
- Fried rice, steamed vegetables

### Choice of 2:

- |   |   |
|---|---|
| <input type="checkbox"/> Szechuan and beef stir-fry | <i>Choice of 1:</i>                           |
| <input type="checkbox"/> Sweet and sour pork loin   | <input type="checkbox"/> Vegetable chow mein  |
| <input type="checkbox"/> Teriyaki chicken           | <input type="checkbox"/> Vegetarian egg rolls |
| <input type="checkbox"/> Thai curry chicken         |   |

## Taste of Italy

- Green salad, fruit salad, antipasto tray \$34.95

### Choice of 2:

- Chicken cacciatore
- Meat or vegetable lasagna
- Pasta primavera
- Beef or cheese tortellini
- Mushroom ravioli with two sauces

- Steamed vegetables and garlic bread
- Tiramisu

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# Buffet Lunches

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## Biltmore Lunch Buffet

\$35.95

- Green salad, fresh fruit salad, pasta salad

*Choice of 2:*

- London broil
- Roast beef
- Chicken marsala
- Chicken picatta
- Blackened catfish
- Pasta primavera

- Rice pilaf, roasted red potatoes, steamed vegetables, rolls and butter

## All American BBQ

\$32.95

- Green salad, coleslaw, potato salad
- Cheese tray with swiss, cheddar, and Monterey jack cheeses, buns with deli mustards and mayonnaise, fresh red onions, kosher dill pickles, and sliced tomatoes
- BBQ chicken breasts and pulled Kalua pork
- Baked beans, corn on the cob, and peach cobbler

\*Veggie burgers available upon request

## Vegetarian/Vegan Buffet

\$31.95

- Green salad with ranch and raspberry vinaigrette dressings
- Quinoa salad
- Vegan vegetable soup
- Fresh fruit salad
- Vegetable egg rolls
- Vegetable chow mein
- Eggplant ratatouille
- Curry vegetable stir-fry with tofu
- Szechuan vegetable stir-fry with tofu

*Add grilled chicken.....\$3.50*

*Add baked salmon.....\$5.50*

## Napa Valley Buffet

\$44.95

- Green salad, roasted vegetable salad
- Imported and domestic cheese display with marinated garlic olives, baguettes, and crackers
- Pacific salmon filet with sun dried tomato sauce, California avocado, chicken, spinach quiche Florentine
- Steamed vegetables, roasted red potatoes
- Fresh fruit tarts and sparkling apple cider

*Add to full day Complete Meeting Package for an additional \$7.00 per person*



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# Build Your Own Buffet

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\$39.95/lunch

\$49.95/dinner

## *Entrée: Choose 2*

- Lemon Herb Chicken
- Chicken Picatta
- Chicken Marsala
- Chicken Parmesan
- California Avocado Chicken
- BBQ Chicken Breast
- Salmon with Hollandaise
- Chili Lime Glazed Salmon
- Mahi Mahi with Pineapple Melon Butter
- Peppercorn London Broil
- Roast Beef with Au Jus
- Smoked Brisket
- Flank Steak
- Roast Pork Loin
- BBQ Pork Ribs
- Kalua Pulled Pork

## *Vegetarian/Vegan Entrée: Choose 1*

- Spinach Quiche Florentine
- Pasta Primavera Marinara
- Spinach and Ricotta Marinara Ravioli
- Mushroom Marinara Ravioli
- Cheese Marinara Ravioli
- Fettucine Alfredo
- Vegetable Risotto
- Indian Curry Stir-Fry with Tofu \*Vegan\*
- Schezuan Stir-Fry with Tofu \*Vegan\*
- Eggplant Ratatouille \*Vegan\*
- Tofu & Spinach Scramble \*Vegan\*

## *Accompaniments: Choose 4*

- Soup of the Day
- Steamed Seasonal Vegetables
- Spinach Salad
- Caesar Salad
- Chinese Chicken Salad
- Wild Mixed Greens Salad
- Waldorf Salad
- Caprese Salad
- Greek Salad
- Israeli Cous Cous Salad
- Cobb Salad
- Fresh Fruit Salad
- Quinoa Salad
- Honey Mustard Potato Salad
- Pasta Salad
- Sliced Fresh Fruit Display with Honey Yogurt Dip
- Antipasto Display
- Hummus with Pita and
- Red Pepper
- Wild Rice Blend
- Steamed Rice
- Rice Pilaf
- Garlic Mashed Potatoes
- Roasted Herb Potatoes
- Homemade Mac and Cheese

## *Dessert: Choose 2*

- Assorted Cupcakes
- Assorted Gourmet Cookies
- Assorted Gourmet Brownies
- Apple Pie
- Mixed Berry Pie
- Pecan Pie
- Pumpkin Pie
- Chocolate Eclairs
- Assorted French Pastries
- Raspberry Ricotta Cake
- Green Tea Cake
- Carrot Cake
- New York Cheesecake
- Chocolate Fudge Cake
- French Raspberry Cake
- German Chocolate Cake
- Lemon Cake
- Vanilla Cream Cake

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# Plated Dinners

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

**Chicken Teriyaki** \$33.95

Chicken breast marinated and topped with teriyaki sauce, mushrooms, and green onions, served with steamed rice and steamed vegetables

**Grilled Herb Chicken** \$33.95

Chicken breast sautéed and topped with fresh herbs and lemon butter sauce, served with roasted red potatoes and steamed vegetables

**Chicken Marsala** \$33.95

Chicken breast sautéed and topped with mushroom marsala sauce and sautéed mushrooms, served with roasted red potatoes and steamed vegetables

**Chicken Piccata** \$33.95

Chicken breast sautéed and topped with lemon butter caper sauce, served with roasted red potatoes and steamed vegetables

**Indian Curry Chicken** \$33.95

Chicken breast sautéed and topped with curry sauce, served with wild rice blend and steamed vegetables

**Asiago Chicken** \$35.95

Roasted chicken breast stuffed with seasoned bread crumbs, asiago and mozzarella cheeses, topped with roasted red pepper cream sauce

**Chicken Cordon Bleu** \$37.95

Chicken breast stuffed with Swiss cheese and prosciutto ham, topped with supreme sauce and served with roasted red potatoes and steamed vegetables

**Roast Pork** \$36.95

Boneless loin of pork, roasted then sliced and topped with sherry apricot sauce, served with roasted red potatoes and steamed vegetables

**Teriyaki Beef** \$36.95

Angus tri-tip marinated and roasted, sliced and topped with teriyaki sauce, mushrooms, and green onions, served with steamed rice and steamed vegetables

**London Broil** \$36.95

Angus tri-tip roasted and sliced, and topped with mushroom marsala sauce, served with garlic mashed potatoes and steamed vegetables

**New York Steak** \$42.95

Cut of angus New York steak, broiled and topped with cabernet peppercorn sauce, served with garlic mashed potatoes and steamed vegetables

**Prime Rib** \$44.95

Cut of slow-roasted angus prime rib, served with garlic mashed potatoes and steamed vegetables

**Filet Mignon** \$47.95

Cut of angus tenderloin of beef, broiled and topped with artichoke béarnaise sauce, served with garlic mashed potatoes and steamed vegetables



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# Plated Dinners

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

<p><b>Cashew Crusted Mahi Mahi</b> \$33.95 Filet of mahi mahi baked and topped with pineapple melon relish, served with wild rice and steamed vegetables</p>	<p><b>Filet and Prawns</b> \$50.95 Filet mignon topped with black pepper tarragon sauce and three garlic prawns, served with garlic mashed potatoes and steamed vegetables</p>
<p><b>Baked Salmon</b> \$35.95 Filet of boneless pacific salmon baked and topped with cucumber dill sauce, served with wild rice and steamed vegetables</p>	<p><b>Salmon and Chicken</b> \$48.95 Filet of boneless salmon topped with cucumber dill sauce, accompanied by a chicken breast with lemon butter caper sauce, served with roasted red potatoes and steamed vegetables</p>
<p><b>Shrimp Scampi</b> \$36.95 Five prawns served on a bed of garlic fettuccine primavera, topped with diced tomatoes and parmesan cheese</p>	<p><b>Filet and Lobster</b> <i>Market Price</i> Filet mignon topped with béarnaise sauce, served with a lobster tail and drawn butter, baked potato, and steamed vegetables</p>
<p><b>Mixed Grill</b> \$46.95 Two lamb chops topped with mint sauce, a petite filet mignon topped with artichoke béarnaise sauce and two jumbo prawns, served with garlic mashed potatoes and steamed vegetables</p>	



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# Buffet Dinners

All buffet dinners are served with rolls and butter, freshly brewed regular and decaffeinated Starbucks coffee, hot herbal teas, spiced iced tea, and dessert.

<p><b>Saratoga Buffet</b></p> <ul style="list-style-type: none"> <li>• Green salad, fresh fruit salad, pasta salad</li> </ul> <p><i>Choice of 2:</i></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> London broil with peppercorn sauce</li> <li><input type="checkbox"/> Roast beef with au jus</li> <li><input type="checkbox"/> Chicken marsala</li> <li><input type="checkbox"/> Lemon herb chicken</li> <li><input type="checkbox"/> Mahi mahi with teriyaki sauce</li> <li><input type="checkbox"/> Salmon with saffron beurre blanc sauce</li> </ul> <ul style="list-style-type: none"> <li>• Roasted red potatoes, wild rice blend, steamed vegetables</li> </ul>	<p>\$40.95</p>	<p><b>Mediterranean Buffet</b></p> <ul style="list-style-type: none"> <li>• Fresh fruit salad, spicy couscous salad, roasted vegetable salad</li> <li>• Greek chicken and beef cacciatore</li> <li>• Saffron rice, garlic roasted red potatoes, seasonal vegetables</li> </ul>	<p>\$42.95</p>
<p><b>Country Buffet</b></p> <ul style="list-style-type: none"> <li>• Green salad, fresh fruit salad, artichoke mushroom salad, green bean salad</li> <li>• Chicken catalina, mahi mahi with lemon herb sauce, London broil with mushroom marsala sauce</li> <li>• Fresh vegetables, garlic rosemary potatoes, and rice pilaf</li> </ul>	<p>\$45.95</p>	<p><b>Baja Buffet</b></p> <ul style="list-style-type: none"> <li>• Green salad, cucumber tomato salad, corn and black bean salad</li> <li>• Beef and chicken fajitas, cheese enchiladas, chicken cancan</li> <li>• Corn and flour tortillas, lettuce, tomato, onion, sour cream, and guacamole</li> <li>• Spanish rice and refried beans</li> </ul>	<p>\$50.95</p>
<p><b>Biltmore Buffet</b></p> <ul style="list-style-type: none"> <li>• Green salad, fresh seasonal fruit tray, garlic pesto pasta salad, vegetable slaw</li> <li>• Antipasto display, international cheese display</li> <li>• Angus roast beef with au jus, baked salmon with hollandaise sauce, chicken saltimbocca</li> <li>• Fresh vegetables, garlic rosemary potatoes, wild rice blend</li> </ul>	<p>\$50.95</p>	<p><b>Vegetarian/Vegan Buffet</b></p> <ul style="list-style-type: none"> <li>• Green salad with ranch and raspberry vinaigrette dressings</li> <li>• Quinoa salad</li> <li>• Fresh fruit salad</li> <li>• Vegan vegetable soup</li> <li>• Vegetable egg rolls</li> <li>• Vegetable chow mein</li> <li>• Eggplant ratatouille</li> <li>• Curry vegetable stir-fry with tofu</li> <li>• Szechuan vegetable stir-fry with tofu</li> </ul> <p><i>Add grilled chicken.....\$4.50</i> <i>Add baked salmon.....\$6.50</i></p>	<p>\$34.95</p>
<p><b>Orient Express Buffet</b></p> <ul style="list-style-type: none"> <li>• Fresh fruit salad, seafood salad, Chinese chicken salad</li> <li>• Teriyaki pork ribs, sweet and sour chicken, vegetable chow mein, potstickers</li> <li>• Fried rice and sesame vegetables</li> </ul>	<p>\$42.95</p>		

Prices as of 1/1/2018. Custom menus available upon request. All prices quoted per person. Minimum of 15 people required for plated and buffet lunches.

Prices are subject to change without notice. All pricing are subject to a 22% service charge and applicable sales tax.



# Hors d'oeuvres

All items below are priced per dozen.

## HOT

Hot mozzarella sticks	\$22.00
Spinach and cheese spanakopitas	\$23.00
Cheese quesadilla cornucopia	\$32.00
Assorted mini quiche	\$25.00
Breaded fried artichoke hearts with bleu cheese dip	\$36.00
Vegetable egg rolls with sweet and sour sauce	\$27.00
Samosas with vegetable curry	\$31.00
Coconut chicken with Thai peanut sauce	\$32.00
Spicy cajun buffalo wings with bleu cheese and celery	\$29.00
Breaded fried chicken wings	\$27.00
Chicken, turkey, or vegetarian potstickers with rice wine vinegar	\$26.00
Chicken satay with thai peanut sauce	\$35.00
Teriyaki chicken brochettes	\$32.00
Tandoori chicken	\$33.00
Curry chicken skewers	\$33.00
Beef bourguignon	\$40.00
Beef wellington	\$40.00
Beef empanadas	\$30.00
Beef satay	\$33.00
Italian or BBQ meatballs	\$21.00
Italian sausage stuffed mushroom caps	\$33.00
Bacon and cheese stuffed potato skins	\$26.00
Lamb lollipop	\$72.00
Seared crab cakes with chipotle lime aioli	\$44.00
Seared sea scallops with crisp bacon	\$40.00
Fried wontons with creamy crab filling	\$44.00
Seared ahi on cucumber	\$38.00
Tempura prawns with plum sauce	\$42.00

## COLD

Deviled egg mimosas	\$22.00
Cucumber and cantaloupe melon skewers	\$28.00
Caprese skewers	\$32.00
Crustini with gorgonzola and green apple	\$32.00
Fennel marinated feta and olive skewers	\$32.00
Assorted cold canapes	\$27.00
Assorted finger sandwiches	\$27.00
Smoked salmon and cream cheese pinwheels	\$28.00
Iced crab claws	\$44.00
Prawns on ice	\$41.00



Prices as of 1/1/2018. Custom menus available upon request. All items priced pers dozen. Hor d'oeuvres are served on stations. If client requires passed hors d'oeuvres, a \$150.00 fee per waiter will apply.

Prices are subject to change without notice. All pricing are subject to a 22% service charge and applicable sales tax.

# Hors d'oeuvres

<p><b>Pasta Station*</b> <span style="float: right;">\$12.95/person</span> Cheese tortellini and penne pasta with marinara and pesto sauces, served with garlic bread</p> <p><b>Stir-Fry Station*</b> <span style="float: right;">\$15.95/person</span> Stir-fry noodles, vegetables, chicken, and beef</p> <p><b>Shrimp Scampi Station*</b> <span style="float: right;">\$20.95/person</span> Prawns and fettuccine served with diced tomatoes and shredded parmesan cheese</p> <p><b>Mashed Potato Bar*</b> <span style="float: right;">\$13.95/person</span> Mashed baby red potatoes served with a variety of cheeses, gravies, garlic, chives, bacon, sour cream and butter</p> <p><b>Make Your Own Sliders Bar</b> <span style="float: right;">\$14.95/person</span> Beef slider patties and BBQ pulled pork, assorted condiments and buns</p>	<p><b>Prime Rib</b> (Serves 25) <span style="float: right;">\$425.00</span> Served with dinner rolls, au jus, and horseradish</p> <p><b>Smoked Salmon</b> (Serves 50) <span style="float: right;">\$375.00</span> Served with crackers and baguettes</p> <p><b>Roasted Turkey</b> (Serves 35) <span style="float: right;">\$295.00</span> Served with dinner rolls and condiments</p> <p><b>Steamship of Beef</b> (Serves 150) <span style="float: right;">\$695.00</span> Served with dinner rolls, au jus, and horseradish</p> <p><b>Fresh Fruit Display</b> <span style="float: right;">(50 ppl) \$140.00 (75 ppl) \$190.00 (100 ppl) \$240.00</span> Assorted seasonal fruit with honey yogurt dip</p> <p><b>Imported &amp; Domestic Cheese Display</b> <span style="float: right;">(50 ppl) \$137.00 (75 ppl) \$187.00 (100 ppl) \$237.00</span> Served with freshly baked baguettes with fresh fruit garnish</p> <p><b>Crudités Platter</b> <span style="float: right;">(50 ppl) \$85.00 (75 ppl) \$115.00 (100 ppl) \$142.00</span> Assorted sliced raw vegetables served with herbed dip</p> <p><b>Antipasto Tray</b> <span style="float: right;">(50 ppl) \$137.00 (75 ppl) \$187.00 (100 ppl) \$237.00</span> Assorted fresh and pickled vegetables, olives, assorted cheeses, salami, mortadella, and ham, served with condiments and dinner rolls</p> <p><b>Meat &amp; Cheese Deli Tray*</b> <span style="float: right;">\$9.75/person</span> Assortment of meats, imported and domestic cheeses, dinner rolls and condiments</p> <p><b>Hummus Platter*</b> <span style="float: right;">\$4.95/person</span> Hummus with red pepper and grilled pita bread</p> <p><b>Tomato and Basil Bruschetta Platter*</b> <span style="float: right;">\$4.95/person</span> Served with fresh mozzarella cheese</p>
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*\*Please note a minimum of 15 people is required*

Prices as of 1/1/2018. Custom menus available upon request. All items priced pers dozen. Hor d'oeuvres are served on stations. If client requires passed hors d'oeuvres, a \$150.00 fee per waiter will apply.

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# Bar & Wine Pricing

## BAR

Domestic Beer	\$7.25/bottle
Imported Beer	\$8.25/bottle
House Chardonnay	\$8.50/glass
House Cabernet	\$8.50/glass
Upgraded Wines	\$9.00–12.00/glass
Well Drink	\$8.50/glass
Call Drink	\$9.25/glass
Premium Drink	\$11.00–15.00/glass
Shot	\$11.00 each
Sodas, Juices, Bottled Water	\$3.25 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

Tropical Fruit Punch Bowl	\$25.00/gallon
Champagne Punch Bowl	\$45.00/gallon
Poured Champagne and Cider Toast	\$3.50/person

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.

## WINE

	Per Glass/Bottle		Per Glass/Bottle
<b>California Chardonnay</b>		<b>California Cabernet Sauvignon</b>	
Salmon Creek, Sonoma	\$8.50/\$32.00	Salmon Creek, Sonoma	\$8.50/\$32.00
Cedar Brook, Napa Valley	\$9.00/\$34.00	Cedar Brook, Napa Valley	\$9.00/\$34.00
Kendall-Jackson, Santa Rosa	\$9.00/\$34.00	Silver Ridge Vineyards, Napa Valley	\$10.00/\$38.00
Silver Ridge Vineyards, Napa Valley	\$10.00/\$38.00	Kendall-Jackson, Alexander Valley	\$12.00/\$46.00
La Crema, California	\$14.00/\$54.00	Robert Hall, Paseo Robles	\$12.00/\$46.00
Rutherford Vintners, Napa Valley	\$12.00/\$46.00	Rare Earth, California (Gluten Free)	\$12.00/\$46.00
Rare Earth, California (Gluten Free)	\$12.00/\$46.00	Falcone, Paso Robles	\$18.00/\$65.00
Alexander Valley, Sonoma	\$20.00/\$80.00	Napa Valley Estate	\$27.00/\$108.00
Cider Ridge Vineyard, Russian River Valley	\$27.00/\$108.00	Napa Valley Reserve	\$30.00/\$120.00
Sexton Hill Estate, Russian River Valley	\$30.00/\$120.00		
<b>Other Interesting Whites</b>		<b>California Merlot</b>	
Salmon Creek, Pinot Grigio, Sonoma	\$8.50/\$32.00	Salmon Creek, Sonoma	\$8.50/\$32.00
Salmon Creek, White Zinfandel, Sonoma	\$8.50/\$32.00	Montpellier, Sonoma	\$10.00/\$38.00
Paraiso Riesling, Monterey, CA	\$12.00/\$46.00	Rutherford Vintners, Napa Valley	\$12.00/\$46.00
Primosole Pinot Grigio, Italy	\$13.00/\$50.00	Robert Hall, Paso Robles	\$12.00/\$46.00
Allure Sparkling Moscato 187, California	\$9.00/NA	Malbec, Napa Valley	\$20.00/\$80.00
Stanford Brut, California	\$30.00	Knights Valley Cabernet Franc, Sonoma	\$20.00/\$80.00
Pierre Chainier Brut, France	\$36.00		
Cupcake Sparkling Wine, Italy	\$40.00	<b>Other Interesting Reds</b>	
		Montpellier Pinot Noir, Sonoma	\$10.00/\$38.00
		Montpellier Syrah, Sonoma	\$10.00/\$38.00
		Robert Hall Winery Zinfandel, Paso Robles	\$12.00/\$46.00
		Rare Earth, Napa Valley (Gluten Free)	\$12.00/\$46.00
		Paraiso, Pinot Noir, Monterey	\$12.00/\$46.00

# Bar Packages

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## CASUAL BAR PACKAGE

\$26++

*(3rd hour \$10++)*

Budweiser  
Bud Light  
Coors Light  
Fat Tire  
Miller Light  
Michelob Ultra  
O'Doul's Non-Alcoholic  
Angry Orchard Hard Cider  
Salmon Creek Chardonnay  
Salmon Creek Sauvignon

## FULL BAR PACKAGE

\$30++

*(3rd hour \$10++)*

Barton Gin  
Jim Beam Bourbon  
Old Smuggler Scotch  
Sauza Tequila  
Christian Brothers Brandy  
Barton Vodka  
Antigua Rum  
Salmon Creek Chardonnay  
Salmon Creek Sauvignon

## PREMIUM BAR PACKAGE

\$35++

*(3rd hour \$10++)*

Chivas Regal  
Grey Goose Vodka  
Crown Royal  
Kahlua  
Grand Marnier  
Bailey's Irish Cream  
Courvoisier  
Amaretti De Saronno  
Hennessy VS  
Cointreau  
Patron  
Shots  
Rutherford Vintners Chardonnay  
Rutherford Vintners Merlot  
Rare Earth Chardonnay  
Rare Earth Sauvignon

**Note:** Packages are for 2 hours. If the client wishes to provide alcoholic beverage service for a longer time frame, please ask the catering manager for a quote. Prices are subject to change without notice. All pricing is subject to a 22% service charge and applicable sales tax.

**BEVERAGE AND BAR REGULATIONS:** Hotel's liquor license requires that only Hotel employees dispense beverages. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or underage. Hotel reserves the right to require any patrons of its restaurants, bars or meeting facilities to show identification if liquor is being sold or provided. Hotel also has the right to shut down the bar or entire event if at any time group brings in unauthorized outside alcohol, poses a safety concern to bartenders, staff or other hotel guests or if bartender feels for any other reason that keeping the bar or event open poses a liability to hotel. For our alcoholic beverage packages, only one drink per person at a time will be distributed.

# Complete Meeting Packages

Our complete meeting packages are designed to simplify your meeting planning process!

## OPTION #1

*\$65.00/person per day, plus tax and service charge*

- “Biltmore Continental Breakfast” (see page2)
- All day regular and decaffeinated Starbucks coffee, hot water with Tazo tea, and pitchers of ice water
- “Chef’s Choice” lunch buffet served in Montague’s Café
- “PM Snack Break” which includes assorted sodas and your **choice of two** of the following:
  - Assorted Gourmet Cookies
  - Assorted Gourmet Brownies
  - Fresh Sliced Fruit Display with Honey Yogurt Dip
  - Vegetable Tray with Ranch Dip
  - Imported & Domestic Cheese Display with Crackers
  - Assorted Granola Bars
  - Assorted Candy Bars
- “Projector Support Package” (client provides projector) - screen, AV cart, power
- Small notepads, pens, and mints on tables

## OPTION #2

*\$69.00/person per day, plus tax and service charge*

Everything included in Option #1, with the following changes:

- Addition of wireless internet access and power strips to participant tables

## OPTION #3

*\$74.00/person per day, plus tax and service charge*

Everything included in Option #2, with the following changes:

- “Executive Continental Breakfast” upgrade (see page 2)
- Choice of lunch buffet or plated lunch (see pages 6–10) served in Montague’s Café or working lunch
- Addition of LCD projector and screen

*Upgrade to full hot “All American Breakfast Buffet” at \$5.00 per person.*

## OPTION #4

*\$77.00/person per day, plus tax and service charge*

Everything included in Option #3, with the following changes:

- Choice of lunch buffet or plated lunch (see pages 6-10) served in separate, private space, based on availability

## OPTION #5

*\$82.00/person per day, plus tax and service charge*

Everything included in Option #4, with the following changes:

- Upgrade of “PM Snack Break” to “Theme Break” (see page 4)

## OPTION #6

*\$87.00/person per day, plus tax and service charge*

Everything included in Option #5, with the following changes:

- “Lunch Buffet” upgrade to “Napa Valley Afternoon Buffet” or “Build-Your-Own” Lunch Buffet (see pages 10–11)



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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 and 8-ft. screen \$200.00

## SCREENS

5 Foot tripod screen \$50.00  
8 Foot tripod screen \$65.00  
10 Foot tripod screen \$150.00

## DATA/VIDEO

20" LCD display on tabletop stand \$175.00  
55" Television with DVD or VCR \$400.00  
27" Confidence monitor \$250.00  
DVD or VCR \$40.00

## WIRELESS ACCESS

1-30 Connections \$225.00  
30-60 Connections \$325.00  
60-100 Connections \$425.00  
100+ Connections \$550.00

## MEETING ACCESSORIES

Wireless remote/laser pointer \$45.00  
Flipchart package with markers \$60.00  
Flipchart easel \$15.00  
Signage easel \$15.00  
Whiteboard with markers \$50.00

## AUDIO

Wireless handheld or lavalier microphone \$175.00  
Wired handheld or lavalier microphone \$75.00  
Microphone mixer \$75.00  
Polycom Speakerphone \$125.00  
10" Speakers on stand \$150.00  
Computer audio patch to house sound \$50.00

## LABOR

Technician, per hour (4 hour minimum) \$65.00/hr  
After 8 hours in a day \$97.50/hr  
After 12 hours in a day \$130.00/hr

