



THE GUILD  
HOTEL

---

TRIBUTE PORTFOLIO

BANQUET & CATERING MENUS



## BREAKFAST BUFFET

Pricing is per person and selections include fresh squeezed orange juice, Intelligentsia regular and decaffeinated coffee and select teas.

Buffets are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes.

### CONTINENTAL | 38

Assorted house baked pastries, sweet butter, fruit preserves, seasonal sliced fruits and berries, assorted yogurts

### CLASSIC | 48

Assorted house baked pastries, sweet butter, fruit preserves, seasonal sliced fruits and berries and assorted yogurts, farm fresh scrambled eggs, rosemary breakfast potatoes, choice of applewood smoked bacon or chicken apple sausage

### BUENOS DÍAS | 50

Assorted house baked mexican pastries, sweet butter, fruit preserves, seasonal sliced fruits and berries, farm fresh scrambled eggs with onion, peppers, and roasted tomato. Includes: chorizo, pinto beans, flour tortillas, lime crema, avocado, salsa roja, breakfast potatoes

### WHOLESOME | 52

Seasonal sliced fruits and berries, acai yogurt parfait with granola, honey, chia seed pudding. Avocado toast with pickled red onion, cherry tomato, sunflower seeds, sprouts, on garden harvest frittata (*seasonal*). Rosemary breakfast potatoes and choice of turkey bacon or turkey sausage.

### ENHANCE | 50

- Individual boxed cereal, choice of milk - \$5 each
- Overnight oats, dried fruits, berries, honey, maple - \$8 each
- Sliced seasonal fruits and berries - \$9 per person
- Assorted flavored yogurts - \$5 each
- Granola and acai yogurt parfait - \$8 each
- Hard boiled eggs - \$5 per person (*estimated 2 eggs per person*)
- Dozen bagels, assorted spreads - \$72 per dozen
- Assorted whole fresh fruits - \$5 per person (estimated 1 piece per person)
- Scrambled eggs, seasonal veggies - \$7 per person (*+\$1 per person for egg whites*)
- Brioche french toast, maple syrup, berry compote and whipped butter - \$14 per person
- Bacon, sausage, turkey bacon, chicken apple sausage - \$8 per person

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.



## BREAKFAST STATIONS

Chef Attendant Fee: \$150 Each.

### OMELET STATION | 18 PER PERSON

Omelet or eggs any way with assorted toppings: onions, mushrooms, assorted cheeses, spinach, bacon and ham

### FLAPJACK STATION | 16 PER PERSON

Flapjacks with assorted toppings: chocolate chips, nutella, sliced bananas, strawberries, blueberries, maple syrup and house made whipped cream

## MORNING & AFTERNOON INTERRUPTIONS

Prices are per person and based on a maximum of 30 minutes.

### BOOST | 28

Build your own trail mix with assorted dried fruits, granola, chocolate chips, coconut flakes, mixed nuts, protein shooter of the day

### SIESTA | 26

House made tortilla chips, assorted salsas, guacamole, cinnamon sugar churros, Chef's choices Agua Fresca

### GARDEN PARTY | 28

Seasonal vegetable crudité with dips, assorted crackers and baguette, fresh fruit and berries, raspberry iced tea

### THE BAZAAR | 26

Hummus trio: black bean and cilantro, roasted red pepper, and pistachio meyer lemon served with marinated olives, grilled local vegetables, locally baked lavash and breads, fresh squeezed lemonade

### THE SILVER SCREEN | 30

Local craft popcorn, fresh baked soft pretzels, house made mustards, soda pop

### FUEL THE TROOPS | 28

Fresh baked cookies, blondies, and macarons, vintage candies, Intelligentsia Coffee & assorted teas

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.



## ADD-ONS

Enhancements may only be applied to existing break menus for the guaranteed number of attendees.

### ENHANCE

- Assorted cold pressed juices - \$8 each
- Individual assorted yogurts - \$5 each
- Fresh fruit and berry display - \$10 per person
- House baked cookies and brownies - \$65 per dozen

### BEVERAGES

- Fresh brewed Intelligentsia Coffee – regular and decaf - \$109 per gallon
- Fresh brewed iced tea - \$89 per gallon
- Fresh squeezed lemonade - \$89 per gallon
- Evian still water - \$7 each
- Topo Chico - \$8 each
- Assorted soft drinks (*Coke products*) - \$6 each
- Naked juices - \$8 each
- Coconut Water - \$8 each
- Bottled Kombucha - \$8 each
- Rockstar Energy Drink - \$7 each

## LUNCH BUFFET

Prices are per person and based on a maximum of 30 minutes. Pricing is per person and selections include fresh brewed iced tea or Intelligentsia regular coffee. Buffets are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes.

### DELICATESSEN | 60

- Roasted tomato soup
- Mixed Greens Salad: California goat cheese, cucumber, cherry tomato, croutons, white balsamic vinaigrette
- Arugula Salad: pickled red onion, crumbled blue cheese, seasonal berries, lemon vinaigrette
- Assorted Sliced Meats and Cheeses: mozzarella, cheddar, pepper jack, provolone, herb roasted chicken, roast turkey, honey ham, roast beef, albacore tuna salad
- Vine ripe tomatoes, leaf lettuce, thin sliced red onion, cucumber, sprouts
- Dijon mustard, whole grain mustard, herb mayonnaise
- Assortment of fresh baked breads
- Seasoned chips
- Assorted cookies and brownies

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.

## LUNCH BUFFET

CONTINUED

Prices are per person and based on a maximum of 30 minutes. Pricing is per person and selections include fresh brewed iced tea or Intelligentsia regular coffee. Buffets are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes.

### COUNTRY CLUB | 64

- Corn chowder
- Green Goddess Salad: butter lettuce, cucumber, cherry tomato, avocado, candied almonds, preserved lemon goddess dressing
- Shaved Raw Vegetable Salad: seasonal raw vegetables, toasted sunflower seeds, sunflower sprouts, fresh herbs, ricotta salata, sherry dijon vinaigrette
- Grilled salmon, preserved lemon dill sauce
- Roasted chicken, caper and artichoke sauce
- Herb roasted heirloom potatoes, roasted garlic, shallots, seasonal grilled vegetables
- Assorted mini cheesecakes

### BUENAS TARDES | 65

- Tortilla soup
- Romaine Salad: grilled corn, black beans, roasted poblano, cilantro lime vinaigrette
- Ceviche: local white fish, lime, cilantro, red onion, serrano peppers
- Brisket: Oaxacan mole, sesame seeds, cotija cheese
- Green Chili Enchiladas: choice of chicken or cheese, onion, crema, fresh cilantro, lime
- Spanish red rice
- Pinto beans
- House made tortilla chips and guacamole
- Flour and corn tortillas
- Chili chocolate pot de crème
- Churros with cinnamon crème anglaise

### THE SYNDICATE | 65

- Italian white bean and kale soup
- Antipasti: cured meats, marinated vegetables, italian cheeses and spreads, toasted baguette
- Arugula Salad: shaved fennel, pecorino, lemon, extra virgin olive oil
- Caprese: vine ripe tomatoes, fresh mozzarella, basil, balsamic, extra virgin olive oil
- Ravioli Bolognese

*Choice of one:*

- Chicken Parmesan: house made marinara, mozzarella, parmesan
- Chicken Marsala: marsala wine, cremini mushrooms, shallots
- Chicken Picatta: caper, lemon, herb
- Roasted rapini, lemon, chili
- Olive oil cake, candied orange, hazelnut
- Goat cheese panna cotta, seasonal fruit, pistachio

### USS MEMPHIS | 66

- Smoked brisket chili
- Spinach Salad: dried cherries, Californian goat cheese, walnuts, apple, warm bacon vinaigrette
- Watermelon Salad: cucumber, avocado, feta, pickled watermelon rind, oregano vinaigrette
- Sweet corn muffins, honey butter
- Smoked chicken, white bbq sauce
- Low & slow beef brisket, chimichurri
- Bacon mac & cheese
- Roasted corn, herb butter
- Seasonal fruit cobbler, chantilly cream
- Strawberry shortcake

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.



## RECEPTION

Below selections are priced per piece. Minimum order of 24 pieces.

### PASSED APPETIZERS

#### HOT CANAPES

- Mini crab cakes, Old Bay remoulade - \$12
- Baby lamb chops, pistachio gremolata - \$12
- Fontina Arancini, smoked tomato jam & basil - \$9
- Brie and apricot en croute - \$8
- Stuffed mushroom, Boursin cheese - \$9
- Bacon wrapped date with manchego cheese - \$9
- Caribbean jerk chicken skewers - \$9
- Crab wontons, sweet & sour sauce - \$10
- Beef short rib empanadas - \$10
- Bacon wrapped tiger prawn - \$11

#### COLD CANAPES

- Ancho rubbed beef tenderloin on potato cake - \$11
- Grilled chicken, mango on crostini - \$9
- Duck with vegetables on wonton spoon - \$11
- Prosciutto wrapped asparagus on crostini - \$10
- Smoked salmon on pumpernickel - \$11
- Ahi Tuna with saffron aioli, caviar on red pepper polenta - \$12
- Blue cheese, caramelized onion, apple in tart - \$8
- Brie cheese, fig marmalade on walnut bread - \$8
- Vegetable summer roll, peanut sauce - \$9
- Deviled egg, bacon & chive - \$8

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.

# DISPLAY

Displays are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes.

## **CHEESE PLATTER | 25**

- Selection of Artisan cheeses, seasonal fruit compote, honeycomb, nuts, grapes, bread, crackers

## **CHEESE & CHARCUTERIE | 32**

- Selection of Artisan cheese, cured meats, honeycomb, nuts, dried fruits, mustard, pickled vegetables, breads & assorted crackers

## **SKYBOX | 32**

- Kobe dogs, Ballpark dogs, beer brats, rolls, relish, mustard, ketchup, caramelized onions, sauerkraut

## **TAQUIZA | 24**

- Pork carnitas, achiote chicken, sweet potato mole, salsa roja, salsa verde, pico de gallo, guacamole, cabbage, crema, pickled red onions, corn and flour tortillas

## **RAW BAR**

### **SHRIMP COCKTAIL | 20 PER PERSON** *(estimated 4 pieces per person)*

- Remoulade, cocktail sauce, lemons, hot sauce

### **RAW OYSTER | 5 EACH**

- Green apple mignonette, cocktail sauce, lemons, hot sauce

### **HAMACHI SASHIMI | 7 PER PIECE**

- Pickled fresno chili, sesame oil

### **LOBSTER TAIL | 25 PER HALF TAIL**

- Drawn butter, lemon

### **KING CRAB LEGS | 35 PER LEG** *(estimated 1 leg per 2 people)*

- Drawn butter, lemon

### **TUNA POKE | 26 PER PERSON**

- Ahi Tuna, avocado, sweet soy, fujikake, macadamia nuts, sesame

## **SLIDER SAMPLER** *(Choose Two: \$26, Choose Three: \$32)*

### **WAGYU BEEF**

- Bacon jam, white cheddar, roasted garlic aioli

### **FRIED CHICKEN**

- Dill pickle, spicy aioli

### **PORK BELLY BAHN MI**

- Crispy pork belly, pickled daikon radish, cilantro, sriracha

### **SHRIMP "PO BOY" SLIDER**

- Fried bay shrimp, shredded lettuce, tomato, pickle, remoulade

### **BLACK BEAN SLIDER**

- Smoked gouda, arugula, tomato, cumin aioli

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.



## DISPLAY

CONTINUED

Displays are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes.

### FLATBREAD *(Choose Two: \$26, Choose Three: \$32)*

#### HEIRLOOM TOMATO

- Burrata, marinara, basil oil, focaccia

#### BBQ CHICKEN

- Smoked cheddar, bbq, red onion, scallion, ranch

#### ROASTED MUSHROOM

- Fontina, mozzarella, fresh thyme, béchamell

#### PROSCIUTTO

- Fig jam, mozzarella, roasted tomato

### DESSERT BAR *(Choose Three: \$18, Choose Four: \$21)*

#### BUILD YOUR OWN

- Petite cakes
- Tarts
- Dessert shots
- Assorted mini cupcakes
- Assorted fresh baked cookies
- Smores brownies
- Chocolate pot de crème
- Salted caramel chocolate tartlet
- Assorted mini pie bites
- Assorted mini cheesecakes

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.





## BUTCHER SHOP

Chef Attendant required for each carving station. Chef Attendant Fee: \$150 each.

**BEEF TENDERLOIN | 525** *(serves 20 people)*

- Green peppercorn demi, dijon horseradish crème fraiche

**SLOW ROASTED PRIME RIB | 500** *(serves 25 people)*

- Au jus, horseradish cream

**ROASTED SALMON | 450** *(serves 20 people)*

- Dill yogurt, Mediterranean relish

**GRILLED PORK LOIN | 445** *(serves 20 people)*

- Lemon herb sauce

**ROASTED LEG OF LAMB | 475** *(serves 20 people)*

- Natural jus, mint pesto

**SANTA MARIA TRI TIP | 400** *(serves 15 people)*

- Meyer lemon gremolata

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.

# KNIFE & TINE

Select one starter (soup or salad), two proteins, one vegetarian, and one dessert. Pricing is per person and at highest selected entrée price. Pricing is reduced by \$15 for plated lunch option.

## STARTER

### SOUP

- Tomato basil bisque, goat cheese crostini
- Cream of potato soup, crispy prosciutto, chive
- Ginger carrot bisque, lemon confit, cilantro

### SALAD

- Mango & Avocado: baby spinach, breakfast radish, ginger raspberry vinaigrette
- Simple Greens: baby greens, Californian goat cheese, sweet 100 cherry tomato, cucumber, white balsamic vinaigrette
- Caesar: romaine hearts, grana, lemon herb breadcrumbs, anchovy lemon dressing
- Beet Salad: pickled chioggia beets, feta, toasted almonds, red onions, apple cider vinaigrette
- Strawberry Blue: wild arugula, blue cheese, strawberries, candied walnuts, balsamic vinaigrette

## ENTRÉE

### GARDEN

- Roasted baby carrot risotto, parmesan cream, carrot top pesto - \$70
- Mushroom farrotto, roasted king trumpet, pickled chanterelles, elephant garlic soubise - \$70
- Rigatoni alla norma, roasted eggplant, san marzano tomato, ricotta salata - \$70
- Grilled cauliflower steak, avocado herb sauce, pickled fresno chilis - \$70

### SEA

- Grilled swordfish with white gazpacho, asparagus - \$78
- Seared scallops, black lentils, seared endive, pickled shallots - \$80
- Roasted salmon, confit heirloom potato, braised fennel, tomato brood - \$76
- Seasonal white fish, romesco, farro verde, baby carrot, meyer lemon- \$80

### FARM

- Roasted airline chicken breast, potato puree, haricot vert, lemon thyme jus - \$74
- Braised beef short rib, celery root puree, grilled rapini, red wine demi - \$76
- Roasted pork loin, braised greens, white corn grits, apple mostarda - \$75
- Five spice duck breast, miso pumpkin puree, gai lan (chinese broccoli) - \$79
- Roasted filet, wild mushroom, truffle potato puree, green peppercorn demi - \$80
- Grilled new york strip, fondant potato, cream spinach - \$78
- Cornish game hen, wild rice pilaf, honey glazed carrots - \$75
- Roasted rack of lamb, harrissa, cauliflower puree, swiss chard - \$79
- Chicken saltimbocca, horseradish mashed potato, lemon broccolini, prosciutto - \$ 75

### DESSERT *(Dessert buffet for additional \$5 per person)*

- Butterscotch pot de crème, caramel corn
- Mexican chocolate mousse, dulce de leche, churro
- Banana brulee tart, peanut butter mousse, molasses graham cracker
- Key lime pie, toasted meringue, shortbread
- Chocolate mousse cake, passion fruit whip cream, strawberry dust
- Orange honey cake, pistachio, whipped mascarpone

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.



## DINNER BUFFET

Selections include fresh brewed iced tea or Intelligentsia regular coffee. Buffets are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes.

### THE COMMISSION | 90

- Italian white bean and kale soup
- Antipasti: cured meats, marinated vegetables, italian cheeses & spreads, toasted baguette
- Arugula Salad: shaved fennel, pecorino, lemon, extra virgin olive oil
- Caprese: vine ripe tomatoes, fresh mozzarella, basil, balsamic, extra virgin olive oil
- Ravioli bolognese, grilled Californian whitefish, lemon, capers, tomato, olive oil
- Porchetta pork loin roast, pan gravy

*Choice of one:*

- Chicken Parmesan: house made marinara, mozzarella, parmesan
- Chicken Marsala: marsala wine, cremini mushrooms, shallots
- Chicken Picatta: caper, lemon, herb
- Parmesan polenta
- Roasted rapini, lemon, chili
- Olive oil cake, candied orange, hazelnut
- Goat cheese panna cotta, seasonal fruit, pistachio

### BUENOS NOCHES | 89

- Tortilla soup
- Romaine Salad: grilled corn, black beans, roasted poblano, cilantro, lime vinaigrette
- Ceviche: local white fish, lime, cilantro, red onion, serrano
- Brisket: Oaxacan mole, sesame seeds, cotija cheese
- Chips & guac
- Swordfish vera cruz
- Green mole chicken enchiladas
- Spanish rice
- Pinto beans
- Flour and corn tortillas
- Assorted salsa, verde, roja, fresca
- Chili chocolate pot de crème
- Churros, cinnamon crème anglaise

### USS TENNESSEE | 94

- Smoked brisket chili
- Spinach Salad: dried cherries, Californian goat cheese, walnuts, apple, warm bacon vinaigrette
- Watermelon Salad: cucumber, avocado, feta, pickled watermelon rind, oregano vinaigrette
- Sweet corn muffins, honey butter
- Smoked chicken, white bbq sauce
- Low & slow beef brisket, chimichurri
- Grilled salmon, smoked tomato sauce
- Bacon mac & cheese
- BBQ baked beans
- Roasted corn with herb butter
- Seasonal fruit cobbler, vanilla bean ice cream
- Strawberry shortcake
- Chili chocolate pot de crème

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.



## DINNER BUFFET

CONTINUED

Selections include fresh brewed iced tea or Intelligentsia regular coffee. Buffets are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes.

### YACHT CLUB | 88

- Green Goddess Salad: butter lettuce, cucumber, cherry tomato, avocado, cucumber, candied almonds, preserved lemon, goddess dressing
- Shaved Raw Vegetable Salad: seasonal raw vegetables, toasted sunflower seeds, sunflower sprouts, fresh herbs, ricotta salata, sherry dijon vinaigrette
- Grilled salmon, preserved lemon dill sauce
- Roasted chicken, caper and artichoke sauce
- Santa Maria tri tip, roasted salsa
- Napa cabbage slaw
- Marinated heirloom tomatoes and cucumbers
- Herb roasted heirloom potatoes, roasted garlic, shallots
- Seasonal grilled vegetables
- Assorted mini cheesecakes
- Banana lavender brulee tart

### PAN PACIFIC | 92

- Miso soup, tofu, scallions, seaweed
- Cold soba noodle salad, shredded cabbage, carrots, cucumber, edamame, mandarin orange, peanut dressing
- Pork and shrimp pot stickers
- Mongolian style beef, broccoli, onions, chili pepper, spicy sauce
- Miso glazed black cod
- Ginger scallion rice
- Sesame bok choy
- Stir fried chinese broccoli
- Coconut rice pudding
- Almond cookies

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.