



TOLL HOUSE

# BANQUET MENU

## 2017



# BREAKFAST BUFFETS

Includes freshly brewed Starbucks coffee (regular and decaf), assorted hot teas, fresh squeezed orange juice and cranberry juice

## AMERICAN CONTINENTAL | \$26.50/GUEST

- Selection of breakfast pastries (VEG)
- Sliced seasonal fresh fruit (VEG,GF)
- Oatmeal with brown sugar, honey and raisins (VEG)

## VALLEY SUNRISE | \$39.50/GUEST

- Selection of breakfast pastries (VEG)
- Sliced seasonal fresh fruit (VEG,GF)
- Scrambled eggs (VEG,GF)
- Choice of smoked bacon OR sausage (GF)
- Roasted yukon gold potatoes (VEG,GF)
- French toast (VEG)

## TOLL HOUSE BRUNCH | \$55/GUEST

- Selection of breakfast pastries (VEG)
- Bagels, cream cheese and smoked salmon (VEG)
- Sliced seasonal fresh fruit (VEG,GF)
- French toast (VEG)
- Scrambled eggs (VEG,GF)
- Choice of smoked bacon OR sausage (GF)
- Grilled chicken breast with mushroom marsala
- Roasted beef tender with peppercorn sauce (GF)
- Seasonal vegetables (VEG,GF)
- Assorted mini cakes and fruit tarts (VEG)

# BREAKFAST ENHANCEMENTS

## COLD

- Sliced seasonal fresh fruit (VEG,GF) | \$7 /guest
- Yogurt parfait (VEG) | \$6.50/guest
- Hard boiled egg (VEG,GF)| \$3/each
- Assorted breakfast pastries (VEG) | \$32/dozen
- Bagels and cream cheese (VEG) | \$27/dozen
- Smoked salmon with bagels | \$12/guest
- Assorted gluten free breakfast pastries (GF) | \$5/each

## HOT

- Scrambled eggs (VEG,GF) | \$8/guest
- Croissant sandwiches with ham and cheese | \$11/guest
- Burritos with scrambled eggs and chorizo OR sausage | \$11/guest
- Smoked bacon OR sausage (GF) | \$6/guest
- Yukon gold potatoes (VEG,GF) | \$4/guest
- French toast (VEG) | \$8.50/guest
- Oatmeal (VEG) | \$9/guest
- Cheese blintzes (VEG) | \$7/guest
- Pancakes (VEG) | \$6/guest
- Biscuits with sausage gravy | \$12/guest

# PLATED BREAKFAST

Select up to 2 choices. Pre-selected entree counts are due at least 3 business days prior.  
Includes freshly brewed Starbucks coffee (regular and decaf), assorted hot teas, fresh squeezed orange juice and cranberry juice

## TWO EGGS SCRAMBLED (VEG) | \$29.50

- Scrambled with grilled vegetables and fresh fruit garnish

## EGGS BENEDICT | \$31.50

- Hollandaise sauce, poached eggs, Canadian bacon and english muffin with breakfast potatoes and sliced seasonal fruit

## VEGETARIAN QUICHE (VEG) | \$31.50

- Grilled vegetables, eggs and basil pesto topping with sliced seasonal fruit

## BREAKFAST BURRITOS | \$28.00

- Scrambled eggs, chorizo, green onion, tomato, jack cheese, flour tortillas with breakfast potatoes and sliced seasonal fruit

# LUNCHEON BUFFET

Includes freshly brewed Starbucks coffee (regular and decaf), assorted hot teas and iced tea

## DELI BUFFET | \$41/GUEST

- Mixed field green salad with ranch dressing (VEG,GF)
- Yukon gold potato salad (VEG,GF)
- Roast beef, ham and turkey
- Assorted cheeses
- Lettuce, tomatoes, onions and pickles (VEG)
- Kettle chips
- Cookies and brownies

## FARMERS PRODUCE BUFFET | \$43/GUEST

- Minestrone soup (GF)
- Mixed baby green salad, served with Italian and balsamic dressings (VEG,GF)
- Carrots, tomatoes, cucumbers, onions, sunflower seeds, croutons
- Candied pecans, parmesan cheese, cheddar cheese
- Diced ham, bacon and chicken
- Orzo pasta salad with sundried tomatoes (VEG)
- Toll House cookies

## FIESTA BUFFET | \$47/GUEST

- Tortilla soup (VEG)
- Romaine and pepita salad with jalapeno dressing (VEG,GF)
- Chicken fajitas (GF)
- Vegetable Fajitas (GF/VEG)
- Spanish rice (GF)
- Pinto beans (VEG)
- Cheese, lettuce, guacamole, salsa and sour cream
- Flour tortillas (VEG)
- Churros (VEG)

# LUNCHEON BUFFET

Includes freshly brewed Starbucks coffee(regular and decaf),  
assorted hot teas and iced tea

## CALIFORNIA BUFFET \$48/GUEST

- Romaine lettuce with onion, tomato and creamy ranch dressing(VEG,GF)
- Hearts of palm, mandarin orange, frisee and green bean salad (VEG,GF)
- Sliced seasonal fresh fruit (VEG, GF)
- Orecchiette pasta with roasted butternut squash, spinach & cream sauce (VEG)
- Roasted chicken breast with tomato sauce (GF)
- Rosemary potatoes (VEG,GF)
- Roasted vegetables (VEG,GF)
- Assorted mini desserts

## A TASTE OF NAPOLI | \$50/GUEST

- Caesar salad (VEG)
- Fresh mozzarella and tomato salad (VEG,GF)
- Cheese tortellini and spinach with roasted garlic tomato sauce (VEG)
- Salmon with dill chardonnay cream sauce (GF)
- Grilled beef tender with caramelized onions (GF)
- Grilled seasonal vegetables (VEG, GF)
- Garlic bread
- Tiramisu

# LUNCHEON BUFFET

Includes freshly brewed Starbucks coffee (regular and decaf),  
assorted hot teas and iced tea

## TOLL HOUSE RICE BOWL | \$53.00/GUEST

- Salad bar: romaine lettuce, mixed greens, tomato, cucumber, garbanzo bean, cucumber, crouton, parmesan cheese, cheddar cheese. Balsamic vinaigrette, Caesar dressing(VEG)
- Soup Station: Udon noodles, fried tofu, chicken, green onion, broccoli floret, chicken broth
- Rice Station: Teriyaki chicken, stir fry vegetables (VEG), sweet and sour pork, steamed rice(VEG)
- Sliced fresh fruit

## ALL BARBECUE | \$49.00/GUEST

- Cole slaw (VEG, GF)
- Red potato and bacon salad (GF)
- Barbecue pork ribs (GF)
- Fried chicken
- French fries (GF)
- Steamed corn (VEG, GF)
- New York Style Cheesecake

# GRAB & GO LUNCH

Select 3 sandwiches for groups up to 20 guests  
Select 2 sandwiches for groups 21-40 guests (extra \$150 charge will apply)

**\$36/GUEST**

Boxed lunch includes:

- Toll House cookie
- Kettle chips
- Whole fruit
- Pasta salad
- Soft drink OR bottle water

## SANDWICH SELECTIONS:

- Grilled chicken sandwich with pesto basil on Kaiser roll
- Roasted beef sandwich with caramelized onions, tomato, garlic aioli on ciabatta bread
- Roasted turkey with avocado, tomato, lettuce on Kaiser roll
- Grilled seasonal vegetable with mozzarella, olive tapenade on Focaccia or wrap (VEG)
- California wrap, chicken, bacon, tomato, onion, avocado, romaine lettuce

## PLATED LIGHT LUNCH

Select up to two (2) entrees, preselected counts to be provided with final guest count.  
Includes freshly brewed Starbucks coffee (regular and decaf) and assorted teas

- Gourmet chicken sandwich with pasta salad | \$30.50/guest
- Steak sandwich with potato salad | \$37/guest
- Grilled vegetable sandwich with mixed green salad (VEG) | \$30.50/guest
- Chicken caesar wrap OR chicken caesar salad | \$29.50/guest
- Cobb salad | \$33/guest
- Chinese chicken salad \$34/guest

## BEVERAGES

- Bottle of still or sparkling water | \$5/each
- Assorted soft drinks | \$4.50/each
- Red bull | \$6.50/each
- Coconut water | \$5.50/each
- Assorted fruit juice bottles | \$5.50/each
- Iced tea | \$37/gallon
- Lemonade | \$37/gallon
- Fresh orange juice | \$38/gallon
- Freshly brewed Starbucks coffee (regular or decaf) or assorted hot tea | \$85/gallon

## PLATED LUNCH | \$45 / GUEST

Choice of one salad, two entrees and one dessert

Includes bread and butter, Starbucks coffee (regular and decaf), assorted hot teas and iced tea

## SALADS

- Mixed field greens, tomatoes, crumbled blue cheese, candied pecans, balsamic vinaigrette (VEG, GF)
- Baby kale, frisee, dried cranberries, hearts of palm, tomatoes, citrus vinaigrette (VEG, GF)
- Classic Caesar salad, parmesan cheese, garlic croutons (VEG)

## ENTREES

- Pan seared chicken breast, sun dried tomato, couscous, seasonal vegetable, lemon caper cream sauce
- Grilled beef tender, mashed potatoes, braised spinach, cabernet reduction (GF)
- Baked salmon, rice pilaf, lemon tarragon butter sauce
- Mushroom ravioli, spinach, sun dried tomato in basil tomato sauce (VEG)

## DESSERTS

- Flourless chocolate cake
- New York cheesecake
- Cafe cappuccino cake
- Mango mousse cake

# SPECIALTY BREAKS | \$24/GUEST

Includes freshly brewed Starbucks coffee (regular and decaf), assorted hot teas, iced tea, soft drinks, bottled sparkling and spring water.

## SWEET TOOTH

- Toll House chocolate chip cookies (VEG)
- Chocolate brownies (VEG)
- Apple crisp (VEG)
- 2% Milk and chocolate milk (VEG)

## THE POWER HOUR

- Energy drinks
- Whole fresh fruits (VEG, GF)
- Vegetable crudites and ranch dip (VEG, GF)
- Variety of energy bars (VEG)
- Trail mix and cracker jacks (VEG)

## THE MEDITERRANEAN

- Spicy roasted red bell pepper dip and bagel chips (VEG)
- Hummus and pita chips (VEG)
- Assorted Olives (VEG, GF)

## SPA BREAK

- Fresh fruit skewers with honey mint yogurt (VEG, GF)
- Assorted energy and granola bars (VEG)
- Dried fruits and mixed nuts (VEG, GF)
- Frozen fruit bars (VEG, GF)

# BREAK ENHANCEMENTS

- Hummus and pita chips (VEG) | \$6.50/guest
- Spicy roasted red bell pepper dip with toasted baguette (VEG) | \$8/guest
- Cheese board with assorted breads and crackers (VEG) | \$10/guest
- Toll House chocolate chip cookies | \$30/dozen
- Chocolate brownies, blondies OR lemon bars | \$34/dozen
- Assorted chocolate candy bars | \$4/guest
- Novelty ice cream bars | \$5.50/guest

## BEVERAGES

- Bottle of still or sparkling water | \$5/each
- Assorted soft drinks | \$4.50/each
- Red bull | \$6.50/each
- Coconut water | \$5.50/each
- Assorted fruit juice bottles | \$5.50/each
- Iced tea | \$37/gallon
- Lemonade | \$37/gallon
- Fresh orange juice | \$38/gallon
- Freshly brewed Starbucks coffee (regular or decaf) or assorted hot tea | \$85/gallon

# PLATED DINNER | \$65 / GUEST

Choice of one salad, two entrees and one dessert. \$5 for additional entree selection per guest. Includes dinner rolls, butter, Starbucks coffee (regular and decaf), assorted hot teas and iced tea.

## SALADS

- Mixed field greens, crumbled goat cheese, cucumbers, tomatoes, balsamic vinaigrette (VEG, GF)
- Caesar salad, parmesan, garlic croutons, caesar dressing (VEG)
- Baby kale salad, frisee, spinach, cranberries, almonds, champagne vinaigrette (VEG, GF)
- Iceberg lettuce, red onion, bacon, blue cheese, tomatoes, ranch dressing (VEG, GF)

## ENTREES

- Pesto crusted salmon, mushroom risotto, roasted tomato and fennel ragout
- Sea bass, creamy polenta, lemon tarragon sauce
- Roasted chicken breast, potato gnocchi, mushroom sauce
- Lattice breast of chicken, pastry dough filled with mushrooms and spinach, marsala sauce
- New York strip, garlic mashed potatoes, chocolate merlot reduction (GF)
- Beef short rib, potatoes gratin, beef jus
- Grilled pork chop, polenta, roasted apple cider sauce
- Butternut squash ravioli, mushroom, spinach, tomato basil sauce ( VEG)
- Grilled vegetarian napoleon, mozzarella cheese, sweet pepper coulis (VEG, GF)

## DESSERTS

- Chocolate truffle cake
- Red velvet cake
- Tres leches cake
- Apple tart
- Peach almond tart

# DINNER BUFFET

Choice of two salads, two entrees and one side

Includes dinner rolls, butter, Starbucks coffee (regular and decaf), assorted hot teas and iced teas

## SALADS

- Mixed green salad, blue cheese, cucumbers, onions, ranch dressing ( VEG, GF)
- Caesar salad, parmesan cheese, garlic croutons, caesar dressing (VEG)
- Spinach salad, almonds, cranberries, onions, balsamic vinaigrette (VEG, GF)

## ENTREES

**TWO ENTREES | \$75/GUEST    THREE ENTREES | \$86/GUEST**

**INCLUDES ROASTED SEASONAL VEGETABLES (VEG,GF)**

- Roasted salmon, saffron sauce
- Sea bass, tomato ragout
- Pan seared chicken breast, lemon thyme sauce
- Short ribs, chocolate cabernet reduction
- Beef tender, caramelized onion
- Roasted pork loin, apple compote, cider jus
- Mushroom ravioli with tomato basil sauce (VEG)
- Vegetable lasagna (VEG)
- Vegetable cannoli with creamy pesto sauce (VEG)

## SIDES

- Potatoes gratin (VEG, GF)
- Herb roasted yukon gold potatoes (VEG, GF)
- Rice pilaf (VEG)
- Garlic mashed potatoes (VEG, GF)

## DESSERTS

- Assorted cakes and tarts

# HORS D'OEUVRES

2 dozen minimum required per selection

## COLD

- Tomato bruschetta with feta cheese and basil (VEG) | \$40/dozen
- Tuna tartar with miso vinaigrette | \$75/dozen
- Sweet and sour shrimp | \$60/dozen
- Profiterole with basil chicken salad | \$62/dozen
- Smoked salmon wrapped asparagus on crostini | \$62/dozen
- Pepper beef on cornbread and chipotle aioli | \$70/dozen
- Smoked duck on faro and zucchini cake | \$70/dozen
- Chilled prawns with cocktail sauce | \$60/dozen
- Lamb lollipop with mango relish | \$78/dozen

## HOT

- Corn and shrimp fritters | \$48/dozen
- Bacon prawns with red pepper butter sauce | \$60/dozen
- Pork potstickers with ponzu sauce | \$50/dozen
- Thai chicken satay with peanut curry sauce | \$45/dozen
- Pulled pork sliders with Asian barbecue sauce | \$72/dozen
- Spinach and feta in phyllo pastry (VEG) | \$45/dozen
- Lamb chop wrapped in bacon, balsamic glaze | \$78/dozen
- Flatbread with spicy chicken | \$55/dozen
- Vegetable egg rolls (VEG) | \$38/dozen

## RECEPTION DISPLAYS

- Local fresh seasonal vegetables with house made dips (VEG,GF) | \$7.50/guest
- Fresh fruit display (VEG, GF) | \$8/guest
- Domestic and imported cheese board with crackers (VEG) | \$10/guest
- Mediterranean display, spicy bell pepper dips, garlic hummus, assorted olive, lavosh, pita bread (VEG) | \$10/guest
- Antipasto platter, prosciutto, salami, fresh mozzarella, olives, baby artichokes | \$14/guest
- Baked wheel of brie en croute, walnuts, sun dried tomatoes and olives baked in puff pastry (minimum of 15 guests) | \$10/guest

## DINNER STATION ENHANCEMENTS

Must be purchased in conjunction with a dinner package. Minimum of 50 guests per serving

- Herb crusted prime rib, horseradish cream, au jus | \$21/guest
- Roasted turkey, cranberry sauce | \$19.50/guest
- Oven baked salmon filet, lemon caper sauce \$19/guest
- Seafood bar, oyster on half shell, chilled prawns, scallop ceviche, crab claws, cocktail sauce, champagne mignonette vinaigrette (2 pieces per item per guest) | \$38/guest

All action stations require a chef at \$150 for a maximum of 2 hours  
A labor fee of \$150 will be applied when guarantees are less than 50 guests

# SPECIALTY RECEPTION STATIONS

Minimum of 2 stations is required, or must be purchased in conjunction with a dinner package

## FAJITAS | \$26/GUEST

Beef and chicken fajitas, flour tortillas, pico de gallo, onions, jalapenos, lettuce, sour cream, cheddar cheese. Add grilled vegetable fajitas | additional \$5/guest

## SLIDER STATION | \$29/GUEST

Beef and shredded pork sliders (1 piece per item per guest), french fries, assorted cheese, tomato, lettuce, onions, mustard, ketchup, mayonnaise.

Add black bean sliders (VEG) | additional \$5/guest

## DIM SUM STATION | \$31/GUEST

Pork and shrimp shumai, vegetable pot stickers, steamed bbq pork buns, soy sauce, sweet chilli (5 pieces per guest).

## PASTA PERFECTO STATION | \$26/GUEST

Penne pasta, cheese tortellini and mushroom ravioli, pesto cream sauce, tomato basil sauce, parmesan cheese, bread sticks (VEG)

## ICE CREAM FLOAT | \$19/GUEST

Vanilla and chocolate ice cream, root beer, cream soda, crusted walnuts, almonds, oreo cookie crumbs, whipped cream (requires attendant at \$150 for up to 1.5 hours of service).

## ICE CREAM SUNDAE | \$16/GUEST

Chocolate and vanilla ice cream, fresh berries, maraschino cherries, walnuts, almonds, 3 assorted candies and varieties of strawberry, chocolate and caramel sauces.

## CAMPFIRE | \$18/GUEST

graham crackers, chocolate pieces, marshmallows

## VIENNESE TABLE | \$28/GUEST (REQUIRES MINIMUM OF 25 GUESTS)

chocolate biscotti, assorted mini fruit tarts, cream puffs, chocolate fudge cake, strawberry cream cake, Toll House chocolate chip cookies.

# KID'S MENU | \$14

For children ages 4-12

Select one

Pre-selected counts to be provided with final guest count

Includes glass of milk or juice

CHICKEN TENDERS AND FRENCH FRIES

HAMBURGER AND FRENCH FRIES

MACARONI AND CHEESE

PASTA AND MEATBALL WITH MARINARA SAUCE

# BEVERAGES MENU

## HOTEL TIER

- Gibley's Vodka
- Cruzan Rum
- Captain Morgan Spiced Rum
- El Jimador Tequila
- Barton's Gin
- J&B Scotch
- Old Forrester Bourbon
- Korbel Brandy

## PREMIUM TIER

- Tito's Vodka
- Bacardi Silver Rum
- Sailor Jerry Rum
- Jose Cuervo Tequila
- Tanqueray Gin
- Jack Daniel's Whiskey
- Dewar's Scotch
- Hennessey Brandy

## LUXURY TIER

- Grey Goose Vodka
- Hanson's Vodka
- El Jimador Tequila
- Zaya Rum
- Sailor Jerry Rum
- Bacardi Silver Rum
- Patron Silver Tequila
- Bombay Sapphire Gin
- Tanqueray Gin
- Johnny Walker Black Whiskey
- Remy Martin VSOP Cognac
- Hennesy Cognac

## WINE

### Trinity Oaks

- Cabernet Sauvignon
- Chardonnay
- Sparkling** *pick one*
- Opera Prima
- or
- J Roget

## WINE

### Guglielmo

- Cabernet Sauvignon
- Chardonnay
- Sparkling**
- Emile's Sparkling CA

## WINE

### Testarossa

- Cuvee
- Cabernet Sauvignon
- Chardonnay
- Sparkling** *pick one*
- Avisi Prosecco
- or
- Emile's Sparkling CA

# BEVERAGES MENU

## HOST/NO HOST PRICING

Based on consumption

Hotel Tier	\$8 / \$9 each
Premium Tier	\$9 / 10 each
Luxury Tier	\$10 / \$11 each
Assorted Beer	\$6 / \$7 per bottle
House Wine	\$8 / \$9 per glass

## HOURLY BAR PACKAGES

Includes juices, soft drinks, water and bartender fee  
tax & gratuity not included

### HOTEL TIER

(Martinis, cocktails, beer & wine)

First hour - \$25 per person

Additional hours - \$15 per person/hour

### PREMIUM TIER

(Martinis, cocktails, beer & wine)

First hour - \$30 per person

Additional hours - \$20 per person/hour

### LUXURY TIER

(Martinis, cocktails, beer & wine)

First hour - \$35 per person

Additional hours - \$25 per person/hour

### BEER AND WINE BAR

(Imported & domestic beer, house wine  
and sparkling)

First hour - \$16 per person

Additional hours - \$8 per person/hour

### SOFT DRINKS, JUICE & WATER

First hour - \$8 per person

Additional hours - \$4.50 per person/hour

# AUDIO VISUAL

Daily Rental Pricing (\*prices are subject to change)

## SCREENS & PROJECTORS

- LCD Projector | \$250 each
- Clicker | \$15 each
- Screen 8" | \$55 each
- Special Package: (1) screen, (1) projector and (1) flipchart | \$299

## CONNECTIONS

- Ethernet connection | \$165 each, per conference room, with hub for 5 connections
- Splitter | \$ 50 each
- Power strip/extension cord | \$10/each

## FLIPCHARTS & EASELS

- Flipchart, pad and markers | \$40/each
- Flipchart easel only | \$25/each
- Easel tripod | \$20/each
- Flipchart/whiteboard with pad and markers | \$50/each
- Whiteboard 3'x2' | \$40/each
- Whiteboard 4'x6' | \$95/each

## AUDIO

- Audio connector | \$20/each
- Wireless handheld microphone | \$85/each
- Wireless lavalier microphone | \$95/each
- 2-4 channel mixer | \$55/each
- 8-16 channel mixer | \$85/each

## ADDITIONAL EQUIPMENT

- DVD and TV with stand | \$250/each
- Polycom | \$95/each
- CD player | \$55/each
- Riser | \$165/each
- Podium | \$55/each
- Laser jet printer with colored ink | \$150/each
- Printed copies | \$0.25 per copy/per page