



2013 Catering Menu

FIVE Catering at the Hotel Shattuck Plaza



Hotel Shattuck Plaza
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The past is a thing of the future at the newly historic Hotel Shattuck Plaza in downtown Berkeley. Built in 1910 the 199 room hotel has been artfully reinvented with contemporary & whimsical touches. This spirit of reinvention continues through to the restaurant FIVE & the catering menus.

Executive Chef Banks White brings a farm-to-table approach to Hotel Shattuck Plaza's food. The team uses the freshest local ingredients in a Modern American style. While the primary emphasis is on updates to traditional American classics, our catering staff is happy to work with you to create a custom menu for any theme or occasion.

At Hotel Shattuck Plaza we strive to follow eco-friendly practices. We have sought out locally produced & sustainable sources for our ingredients. Samplings of these are: Bellwether Farms, Creekstone Farms, Full Belly Farm, Fulton Valley Farms, Marin Organic, Marshall's Farm Honey, Point Reyes Farmstead Cheese, Riverdog Farm, Snake River Farms. Star Route Farms. Straus Organic. & T&D Willev Farms.

Updated March 2013



BREAKFAST BUFFET OPTIONS

Shattuck Continental Breakfast \$20.00 per guest

Freshly Squeezed Orange Juice
Farmers Market Sliced Seasonal Fruit
Croissants, Muffins, Fruit Breads & Assorted Bagels
Sweet Butter, Marmalade, Jams, Cream Cheese
Locally Roasted Peerless Coffee & Smith Teas

Shattuck Healthy Start

Freshly Squeezed Orange Juice
Farmers Market Sliced Seasonal Fruit
Carrot, Banana and Bran Muffins
Assorted Kashi Cereals & Milk
Yogurt, Granola, and Mixed Berries
Locally Roasted Peerless Coffee & Teas
\$22.00 per guest (minimum of 20 guests)

Shattuck American Breakfast \$26.00 per guest (minimum of 20 guests)

Freshly Squeezed Orange Juice
Farmers Market Sliced Seasonal Fruit
Croissants, Muffins, Fruit Breads, & Assorted Bagels
Sweet Butter, Marmalade, Jams, Cream Cheese
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Pork Sausage Links
Yukon Gold Home Fries
Locally Roasted Peerless Coffee & Smith Teas

A LA CARTE ADDITIONS all prices are per person.

Light

Farmers Market Sliced Seasonal Fruit	3.50
Assorted Kashi Cereals & Milk	3.50
Yogurt, Granola, & Mixed Berries	4.50
Individual Yogurts	3.00

Sweet

Steelcut Oatmeal with Raisins & Brown Sugar	4.00
Buttermilk Pancakes with Maple Syrup, Whipped Cream & Berries	4.50
French Toast with Caramel Apple Compote	5.00
Belgian Waffles with Maple Syrup & Sweet Butter	5.00

Savory

Farm Fresh Scrambled Eggs	4.50
Western Scramble with Bell Peppers, Onions & Jack Cheese	5.00
Chorizo Scramble with Spicy Chorizo & Cotija Cheese	5.00
Egg Frittata with Artichokes, Tomatoes, Spinach, Peppers, Mozzarella & Ricotta Cheese	5.00
House-Made Quiche with Swiss Cheese & your choice of Ham or Mushroom	5.00
Classic Eggs Benedict with Ham & Hollandaise Sauce atop English Muffins	6.00
Thick Sliced Ham, Applewood Smoked Bacon, or Pork Sausage Link	4.00
Chicken Apple Sausage	4.50
Smoked Salmon with Capers, Red Onions & Tomato	5.00
Biscuits & Country Gravy	5.00

Action Station – minimum of 20 guests. Station requires one chef for each 50 guests at \$150 per 2 hours.

Farm Fresh Eggs & Omelet Station	7.00
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BUILD YOUR OWN BUFFET BREAKFAST

(minimum of 20 guests)

Breakfast Basics & Choice of Two Entrées and Two Sides

Each Additional Entrée Selection
Each Additional Side Selection

Buffet 28.00 per guest
Buffet 4.00 per guest
Buffet 2.00 per guest

Standard Breakfast Basics:

Freshly Squeezed Orange Juice
Farmers Market Sliced Seasonal Fruit
Croissants, Muffins, Fruit Breads & Assorted Bagels
Sweet Butter, Marmalade, Jams, Cream Cheese
Locally Roasted Peerless Coffee & Smith Teas

Select Two Additional Breakfast Entrées:

Steelcut Oatmeal with Raisins & Brown Sugar
French Toast with Maple Syrup & Sweet Butter
Home-Style Waffles
Buttermilk Pancakes with Maple Syrup, Whipped Cream and Berries
House-Made Buttermilk Biscuits with Gravy
Farm Fresh Scrambled Eggs
Western Scramble, Farm Fresh Eggs, Peppers, Onions & Jack Cheese
Classic Eggs Benedict with Canadian Bacon & Hollandaise Sauce atop English Muffins
Egg Frittata with Artichokes, Tomatoes, Spinach, Peppers, Mozzarella & Ricotta Cheese
House-Made Quiche with Bacon & Swiss Cheese

Select Two Additional Breakfast Sides:

Applewood Smoked Bacon
Link Sausage
Smoked Salmon, Capers & Red Onions
Thick Sliced Ham
Yukon Gold Home Fries
Assorted Toast
Assorted Yogurt
Fruit Salad
Assorted Bagels & Cream Cheese
Yogurt, Fruit & Granola Parfaits



BREAKS AT HOTEL SHATTUCK PLAZA

Sunrise Break - \$12 per guest

Freshly Squeezed Orange Juice
Assorted Fruit Bread **OR** Granola Bars
Locally Roasted Peerless Coffee & Smith Teas

Fruit & Nuts - \$10 per guest

Assorted Dried Fruit and Toasted Nuts
Locally Roasted Peerless Coffee & Smith Teas

Fruit & Yogurt - \$10 per guest

Fruits, Granola, and Assorted Yogurt
Locally Roasted Peerless Coffee & Smith Teas

Smoothie Break - \$8 per guest

(6 oz smoothie shots)

Choose Two:

Veggie Boost
Banana & Berries
Vitamin C-High

Locally Roasted Peerless Coffee & Smith Teas

Recess - \$12 per guest

Celery Sticks
Apple Slices
Assorted Crackers
Peanut Butter, Cream Cheese & Raisins
Assorted Sodas and Bottled Water
Locally Roasted Peerless Coffee & Smith Teas

Chips and Dip - \$14 per guest

Choose Two:

Tortilla Chips with House-Made Guacamole & Salsa
Kettle Chips with French Onion Dip & Spinach Dip
Pita Chips with Hummus & Baba Ghanoush

Farmers Market Sliced Seasonal Fruit
Assorted Sodas and Bottled Water
Locally Roasted Peerless Coffee & Smith Teas

Cookies & Milk - \$12 per guest

Choose Two:

Peanut Butter, Chocolate Chip or Oatmeal Raisin
Assorted Milk (Non Fat, 2%, Whole Milk & Soy)
Locally Roasted Peerless Coffee & Smith Teas

Cheese & Crackers - \$12 per guest

Brie, Cheddar Cubes, Bleu Cheese Balls & Grapes
Assorted Crackers
Locally Roasted Peerless Coffee & Smith Teas



A LA CARTE BREAK & SNACK ITEMS

Savory

House-Made Trail Mix	3.00 per guest
Roasted Mixed Nuts	3.00 per guest
Kettle Chips with French Onion Dip or Spinach Dip	3.00 per guest
Pita Chips with Baba Ghanoush or Hummus	3.50 per guest
House-Made Tortilla Chips with Guacamole & Salsa	3.50 per guest
Vegetable Cruudités with Ranch & Red Pepper Dip	3.50 per guest
Pigs in a Blanket with Mustard Sauce	4.00 per guest
Local Artisanal Salumi & Cheese Board	6.00 per guest

Sweet

Assorted Candy	
Assorted Housemade Cookies (Peanut Butter, Chocolate Chip, Oatmeal Raisin) & Brownies	3.00 per guest
Lemon Bars	3.00 per guest
Assorted Dried Fruits & Toasted Nuts	3.00 per guest
Farmers Market Sliced Seasonal Fruit	3.50 per guest
Chocolate Dipped Strawberries	4.00 per guest
Granola/Energy Bars	3.50 per guest

Beverages

Peerless Locally Roasted Coffee	69.00 per gallon
Hot Water with Peerless Teas	69.00 per gallon
Iced Tea	45.00 per gallon
Lemonade	45.00 per gallon
Juice – Orange, Grapefruit, Apple or Tomato	45.00 per gallon
Coke, Diet Coke or Sprite	4.00 each
Calistoga Sparkling Water	4.00 each
IZZE Sparkling Soda	5.00 each



LUNCH AT HOTEL SHATTUCK PLAZA

Boxed Lunch - \$28 per guest

Included:

Chips, Fresh Whole Fruit, Cookie, Soda or Water

Choose Two (exact counts required):

Ham & Swiss on Rye

Smoked Turkey on Ciabatta

Grilled Chicken on French Baguette

Grilled Vegetables and Chevre in a Spinach Wrap

Chicken Caesar Salad

Classic Chef's Salad with Ham, Turkey & Swiss

Asian Spinach Salad with Rice Sticks (Chicken or Sticky Eggplant)

Deli Lunch Buffet - \$32 per guest (minimum of 20 guests)

Spring Mix Salad with Cucumber, Tomato & Champagne Vinaigrette

Pasta Salad with Olives, Roasted Peppers, Parmesan Cheese & Fresh Herbs

Chicken Salad with Celery, Scallions, Olives & Capers

Smoked Turkey, Cured Ham & Roast Beef

Cheddar, Swiss, Pepper Jack & Provolone Cheeses

Local Artisanal Breads & Rolls

Bibb Lettuce, Tomatoes, Pickles, Red Onions & Black Olives

Dijon Mustard, Mayonnaise & Horseradish

House-Made Kettle Chips

Assorted Cookies & Brownies

Iced Tea & Filtered Water, Locally Roasted Peerless Coffee & Smith Teas

Picnic Lunch Buffet - \$34 per guest (minimum of 20 guests)

Included:

Classic Caesar Salad, Grana Padano, Garlic Croutons **OR** Mixed Green Salad

Yukon Gold Potato Salad with Dijon & Scallions

Choose Two:

Ham and Swiss on Rye

Smoked Turkey on Ciabatta

Grilled Chicken on Baguette

Mushroom & Zucchini in Spinach Wrap

Assorted Cookies & Brownies

Iced Tea & Filtered Water, Locally Roasted Peerless Coffee & Smith Teas

Shattuck Signature Lunch Buffet - \$38 per guest (minimum of 20 guests)

Spring Mix Salad with Cucumber, Tomato & Champagne Vinaigrette

Yukon Gold Potato Salad with Dijon & Scallions

Roasted Salmon with Herbed Beurre Blanc or Vegetarian Option (AQ)

Grilled Chicken Breast with Ratatouille

Seasonal Farmers Market Vegetables

Rice Pilaf

Butterscotch Pudding with Peanut Brittle

Local Artisanal Breads & Rolls

Iced Tea & Filtered Water, Locally Roasted Peerless Coffee & Smith Teas



SPECIALTY LUNCH BUFFETS

Italian Inspired – \$36 (minimum of 20 guests)

Included:

Classic Caesar Salad, Grana Padano, Garlic Croutons

Minestrone Soup

Garlic Bread **OR** Ciabatta

Pasta with Marinara, Bolognese, **OR** Mushroom Cream Sauce

Broccoli Dressed with Olive Oil, Lemon, Chili & Garlic

Choose One Main (for a choice of 2, add \$6 additional):

Lemon Rosemary Chicken Breast

Garlic Herbed Pork Loin

Grilled Italian Sausage

Choose One Dessert:

Tiramisu or Sorbet

Iced Tea & Filtered Water, Locally Roasted Peerless Coffee & Smith Teas

All - American \$38 (minimum of 20 guests)

Included:

Iceberg Lettuce Salad with Cherry Tomato, Cucumber and Ranch Dressing

Sautéed Green Beans & Baby Carrots

Buttermilk Mashed Potatoes

Local Artisanal Breads & Rolls

Choose Two Mains:

Herb Roasted Chicken with Natural Jus

Pot Roast Au Jus

Boneless Pork Chop with Caramelized Apples & Onions

Grilled Bratwurst with Onions & Peppers

Stuffed Bell Peppers with Mushroom & Rice

Choose One Dessert:

*Cinnamon Apple Crisp **OR** Butterscotch Pudding with Peanut Brittle*

Iced Tea & Filtered Water, Locally Roasted Peerless Coffee & Smith Teas

Mexican Inspired \$36 (minimum of 20 guests)

Included:

Tomato Cucumber Chop Salad

House-made Tortilla Chips with Guacamole & Salsa

Refried Beans

Spanish Rice

Wheat and Corn Tortillas

Sour Cream, Cheese, Chopped Jalapenos, Lettuce & Limes

Choose Two Main Entrees:

Grilled Pollo Asado

Carne Asada

Chile Verde (Pork)

Pescado Veracruzano (Local Snapper)

Zucchini & Carrot Quesadillas

Chocolate Cake with Cinnamon Whipped Cream

Iced Tea & Filtered Water, Locally Roasted Peerless Coffee & Smith Teas



FIVE Catering at Hotel Shattuck Plaza
2013 Catering Menu

BBQ - \$38 per guest

Included:

Farmers Market Green Salad
Yukon Gold Potato Salad with Dijon & Scallions
Macaroni & Cheese
Baked Beans
Collard Greens
Corn Bread

Choose Two Main Entrees:

St. Louis Pork Ribs
Barbecued Chicken
Slow Roasted Barbecued Beef
Grilled Portobello Mushroom Steak

Lemon Tart

Iced Tea & Filtered Water, Locally Roasted Peerless Coffee & Smith Teas



FIVE Catering at Hotel Shattuck Plaza
2013 Catering Menu

BUILD YOUR OWN LUNCH BUFFET

All Lunch Buffets must serve a minimum of 20 guests.

Choice of Two Starters, Two Sides, Two Mains & Two Desserts

Additional Starter, Side, or Dessert

Additional Entrée

38.00 per guest

4.00 per guest

6.00 per guest

Starters (choice of two)

Soup Du Jour

Tomato Basil Soup

Roasted Beet, Fennel & Green Bean Salad with Toasted Hazelnuts & Cider Vinaigrette

Pear & Arugula Salad with Endive Local Chèvre Cheese & Champagne Vinaigrette

Spring Mix Salad with Cucumber, Tomato & Champagne Vinaigrette

Classic Caesar Salad with Grana Padano & Garlic Croutons (Anchovies on Request)

Spinach Salad with Egg, Mushroom, Shallots & Honey Mustard Vinaigrette (Bacon on Request)

Greek Salad with Onion, Olive, Feta, Pepper, Cucumber & Lemon Oregano Vinaigrette

Yukon Gold Potato Salad with Dijon & Scallions (Bacon on Request)

Quinoa Salad with Tomatoes, Peppers, and Red Onions

Sides (choice of two)

Roasted Farmers Market Seasonal Vegetables

Creamy Polenta with Goat Cheese & Chives

Brown & White Rice Pilaf

Jasmine Rice with Toasted Almonds

Roasted Red Bliss Potatoes & Herbs

Mashed Yukon Gold Potatoes

Mains (choice of two)

Seasonal Fish, Chef's Choice

Pan Roasted Salmon with Herbed Beurre Blanc

Roasted Chicken Breast with Shallot Au Jus

Grilled Pork Loin with Cocoa Coffee Rub, Jus Natural

Grilled Steak with Sauce Bordelaise

Classic Pot Roast

Ratatouille with Eggplant, Zucchini, Red Bell Pepper, Onion & Tomato

Spanakopita

Spinach Ricotta Ravioli

Grilled Portobello Mushrooms

Desserts (choice of two)

Chocolate Layer Cake with Crème Anglaise **OR** Raspberry Coulis

Cheesecake with Fruit Compote

Cinnamon Apple Crisp

Lemon Tart

Butterscotch Pudding with Peanut Brittle

All Lunch Buffets are served with: Local Artisanal Breads & Rolls, Ice Tea, Coffee and Hot Tea.



PLATED LUNCH OPTIONS

All plated lunches come with local artisanal bread & rolls, chef's choice of seasonal vegetables, your choice of two starters and two entrées (exact counts required; all entrées priced at higher priced choice), coffee, tea, iced tea and filtered water service and your choice of one dessert.

Three Course: Choice of Starter, Main Entrée and Dessert

Starters (choice of two – exact counts required)

Soup Du Jour

Tomato Basil Soup

Pear & Arugula Salad

Endive, Local Chèvre Cheese & Champagne Vinaigrette

Classic Caesar Salad

Grana Padano & Garlic Croutons (Anchovies on Request)

Mixed Green Salad

Bleu Cheese, Almonds & Sherry Vinegar Dressing

Butter Lettuce Salad

Fine Herbs, Shallots & Lemon Citronette

Spinach Salad

Egg, Shallots, Mushroom & Honey Mustard Dressing (Bacon on Request)

Main Entrées (choice of two – exact counts required)

Market Fish

40

Sauce Verte & Garlic Mashed Potatoes

Baked Salmon

38

Citrus Beurre Blanc & Rice Pilaf

Pan Roasted Chicken

38

Caramelized Shallot Demi & Roasted Red Bliss Potatoes

Cocoa & Coffee Crusted Pork Loin

40

Jus Natural & Sweet Potato Puree

New York Steak

42

Sauce Bordelaise & Pan Roasted Marble Potatoes

Petit Filet Mignon

55

Sauce Champignon & Garlic Mashed Potatoes

Braised Short Rib

40

Au Jus with Creamy Polenta

Spinach Ricotta Ravioli

34

Tomato Coulis & Seasonal Vegetable Ragout

Portobello Mushroom Medallions

34

Red Pepper Puree & Quinoa

Ratatouille

34

Eggplant, Zucchini, Red Bell Pepper, Onion & Tomato

Stuffed Pepper

34

Whole Grains, Ricotta, Pistachio, Dates, Preserved Lemon, Roasted Eggplant & Red Pepper Coulis

Desserts (choose one)

Chocolate Layer Cake with Crème Anglaise **OR** Raspberry Coulis

Cheesecake with Fruit Compote

Lemon Tart

Butterscotch Pudding with Peanut Brittle

Sorbet



COCKTAIL PARTIES & RECEPTIONS AT HOTEL SHATTUCK PLAZA

APPETIZERS

Prices are per piece. We recommend a minimum of four appetizers per person per hour. Minimum of 20 pieces per type of appetizer.

Passed

Warm

Arancini Parmesan with Herbed Aioli	3.50
Tomato Tartlet with Fresh Mozzarella & Olive Tapenade	3.50
Sweet Onion Tartlet with Fontina Cheese & Horseradish Crème Fraiche	3.50
Grilled Flatbreads	
<i>Fig, Onion Marmalade & Chevre</i>	3.50
<i>Italian Sausage, Fresh Mozzarella with Pesto</i>	4.00
<i>Prosciutto, Spinach, Feta & Pine Nuts</i>	4.00
Individual Brie in Puff Pastry Crust	3.50
Roasted Vegetable Tartlet	3.50
Mushroom Profiterole	3.50
Stuffed Mushroom Caps (Ham or Spinach)	3.50
Portobello Mushroom Sliders	3.50
Prosciutto Wrapped Black Mission Figs with Walnut Butter (seasonal)	4.00
Pulled Pork or Shredded Chicken Sliders	4.50
Pigs in a Blanket with Mustard Sauce	4.00
Shredded Short Rib "Pot Roast" with Onion Marmalade on Crostini	4.50
Seared Prawns with Soy Ginger Dipping Sauce	5.00
Crab Rangoon with Sweet Chili Sauce	5.00
Petite Dungeness Crab Cakes with Spicy Remoulade	6.00

Cold

Beet Napoleon with Sonoma Goat Cheese	3.50
Fresh Pear with Goat Cheese Spread on Crostini, topped with Hibiscus Gastrique	4.00
Chicken Liver Mousse on Crostini	4.00
Duck Rillettes with Cherry Gastrique on Crostini	4.50
Poached Prawns with Gingered Cocktail Sauce	5.00
Tuna Tartar with Avocado and Salsa Verde on Wonton Crisp	5.00
Surf & Turf Deviled Eggs – Crab & Crispy Prosciutto	5.00
Smoked Salmon, Potato Latke, Crème Fraiche, Dill & Chive	5.00
Prosciutto-Wrapped Melon (Asparagus or Fig available seasonally)	5.00
Peppadew Stuffed with Herbed Goat Cheese	5.00



FIVE Catering at Hotel Shattuck Plaza
2013 Catering Menu

STATIONS AT HOTEL SHATTUCK PLAZA

Stations can be used as part of a cocktail menu or together for a full lunch or dinner.

All prices below are per person and based on a minimum of 20 people and a 1.5 hour maximum

Appetizer Platters

Farmers Market Vegetable Display – Raw & Grilled Vegetables with Ranch & Red Pepper Dip	6.00
Crostini Bar with Assorted Tapenades, Onion Marmalade, Duck Rillettes & Smoked Salmon Spread	8.00
Cheese Displays with Fresh Fruit & Berries, Sliced Baguettes & Crackers	
Classic: Brie, Cheddar Cubes, Bleu Cheese Balls	9.00
Premium Cheese Display: Brie, Chevre, Shaft's Blue	13.00
Reserve Cheese Display: d'Affinois, Humboldt Fog, Pt. Reyes Blue	18.00
Charcuterie Board with Smoked & Cured Meats with Marinated Olives, Pickles, Mustard, Sliced Breads & Crackers	10.00
Smoked Salmon Display with Cream Cheese, Capers, Red Onions, Dill & Bagel Chips	12.00
Antipasto Display – Local Cured Meats, Cheeses, Olives & Roasted Vegetables with Sliced Breads	12.00

Appetizer Stations

Macaroni Bar – Orzo Mac n Cheese with Assorted Toppings: Tomato Jam, Bacon, Sauteed Button Mushrooms & Caramelized Onions	16.00
Brie & Balsamic Onion Fondue en Croûte	10.00
French Fry Station – Regular, Garlic, Parmesan, Sweet Potato	9.00
Small Bites BBQ - Pulled Pork Sliders, BBQ Wings, Spare Ribs, Cole Slaw	18.00
Sushi Bar (3 pieces per person)	22.00
Shellfish & Raw Bar - West Coast Oysters, Poached Shrimp, Crab Legs served on ice with Chipotle Cocktail Sauce, Red Wine Mignonette, Remoulade & Fresh Lemons	24.00

Bar Snacks

Yukon Gold Potato Chips with Scallion French Onion Dip	3.00
Roasted Mixed Nuts with Curried Cashews & Smoked Paprika Peanuts	3.00
White Bean Dip or Hummus with Pita Chips	3.50
Tortilla Chips with Guacamole & Salsa	3.50
Marinated Olives	3.50

Action Stations

Each station requires a Chef in attendance for service. \$100 per Chef per Hour

Pasta Station – Choice of Marinara, Bolognese, Pesto or Mushroom Cream Sauces	16.00
Carving Station – Choice of 2: Prime Rib, Turkey, Ham, Lamb, Pork Tenderloin	22.00
Risotto Station - Wild Mushroom, White Truffle & White Corn (seasonal) Rock Shrimp Risotto	16.00
Sundae Station (maximum of 100 guests) – Chocolate, Vanilla & Strawberry Ice Creams with Hot Fudge, Caramel, Raspberry Coulis, Fresh Sliced Berries, Whipped Cream, Nuts & Sprinkles	9.00

Dessert Stations

Fruit Station - Fruit Skewers, Yogurt & Marshmallow Dips	6.00
Mini Dessert Station: Chocolate, Espresso & Butterscotch Pudding Spoons, Pecan Pie Tartlets, & Chocolate Dipped Strawberries	9.00
Chocolate Garden – Truffles, Rich Brownies, Mini Chocolate Cakes, Sauces	12.00

These menus represent a sampling of our capabilities. We delight in creating custom menus using seasonal ingredients to suit your event. Current sales tax of 9.12% & service charge of 20% will be added to all food and beverage selections. Prices are subject to change.



DINNER AT HOTEL SHATTUCK PLAZA

BUILD YOUR OWN DINNER BUFFET

(minimum of 20 guests)

Served with: Local Artisanal Breads & Rolls, Iced Tea & Filtered Water, Coffee & Hot Tea.

Choice of One Starter, Two Mains, Two Sides and One Dessert	54.00 per guest
Choice of Two Starters, Three Mains, Two Sides and Two Desserts	58.00 per guest
Additional Starter	6.00 per guest
Additional Main	8.00 per guest
Additional Side or Dessert	4.00 per guest

Starters & Accompaniments

Soup du Jour

Tomato Basil Soup

Roasted Beet & Green Bean Salad

Fennel, Toasted Hazelnuts & Cider Vinaigrette

Pear & Arugula Salad

Endive, Local Chèvre Cheese & Champagne Vinaigrette

Classic Caesar Salad

Grana Padano & Garlic Croutons (Anchovies on Request)

Butter Lettuce Salad

Fine Herbs, Shallots & Lemon Citronette

Spring Mix Salad

Cucumber Ribbons, Cherry Tomato & Champagne Vinaigrette

Mains

Seasonal Fish, Chef's Choice

Pan Roasted Salmon with Herbed Beurre Blanc

Roasted Chicken Breast with Shallot Au Jus

Grilled Pork Loin with Cocoa Coffee Rub, Jus Natural

Grilled Steak with Sauce Bordelaise

Classic Pot Roast

Spinach Ricotta Ravioli

Grilled Portobello Mushrooms

Sides

Roasted Seasonal Vegetables

Green Beans & Baby Carrots

Baked Broccoli with Lemon, Garlic, Chili, Caper, and Cauliflower

Quinoa & Chard

Orzo "Mac & Cheese"

Creamy Mascarpone Polenta with Goat Cheese & Chives

Roasted Red Bliss Potatoes with Garlic & Herbs

Garlic Mashed Potatoes

Rice Pilaf with Wheat Berries

Steamed Jasmine Rice with Toasted Almonds

Desserts

Rich Chocolate Layer Cake, Raspberry Coulis

Cinnamon Apple Crisp

Cheesecake with Raspberry Puree

Butterscotch Pudding with Peanut Brittle



PLATED DINNER OPTIONS

All plated dinners come with local artisanal bread & rolls, chef's choice of seasonal vegetables, your choice of one salad and two entrées (exact counts required; all entrées priced at higher priced choice), coffee, tea, iced tea and filtered water service and your choice of one dessert.

Starters (Choose One)

Seasonal Soup

Pear & Arugula Salad

Endive, Local Chèvre Cheese & Champagne Vinaigrette

Mixed Green Salad

Bleu Cheese, Almonds & Sherry Vinegar Dressing

Butter Lettuce Salad

Fine Herbs, Shallots & Lemon Citronette

Spring Salad

Cucumber Ribbons, Cherry Tomato & Champagne Vinaigrette

Main Entrées (choose two)

Market Fish

59

Sauce Verte & Garlic Mashed Potatoes

Baked Salmon

56

Citrus Beurre Blanc & Rice Pilaf

Pan Roasted Chicken

56

Caramelized Shallot Demi & Roasted Red Bliss Potatoes

Cocoa & Coffee Crusted Pork Loin

57

Jus Natural & Sweet Potato Puree

Roasted Cornish Game Hen

59

Apple Brandy Sauce & New Potatoes

Braised Short Rib

57

Au Jus with Creamy Mascarpone Polenta

New York Steak

59

Sauce Bordelaise & Pan Roasted Marble Potatoes

Herb Crusted Rack of Lamb

72

Jus Natural & Wild Rice Pilaf

Petit Filet Mignon

72

Sauce Champignon & Garlic Mashed Potatoes

Prime Rib (minimum 25)

76

Au Jus & Yorkshire Pudding

Spinach Ricotta Ravioli

51

Tomato Coulis & Seasonal Vegetable Ragout

Portobello Mushroom Medallions

51

Red Pepper Puree & Quinoa

Ratatouille

51

Eggplant, Zucchini, Red Bell Pepper, Onion & Tomato

Stuffed Pepper

51

Whole Grains, Ricotta, Pistachio, Dates, Preserved Lemon, Roasted Eggplant & Red Pepper Coulis

Desserts (choose one)

Chocolate Layer Cake with Crème Anglaise **OR** Raspberry Coulis

Cinnamon Apple Crisp

Cheesecake with Seasonal Fruit Compote

Butterscotch Pudding with Peanut Brittle



BEVERAGE SELECTIONS

Classic Bar

Smirnoff Vodka
Seagrams Gin
Meyers Platinum Rum
Jose Cuervo Silveequila
Jim Beam Bourbon
Famous Grouse Scotch

Premium Bar

Ketel One Vodka
Tanqueray Gin
Flor de Cana Premium Rum
Sauza Hornitos Tequila
Seagrams 7 Bourbon
J Walker Red Scotch

Reserve Bar

Belvedere Vodka
Tanqueray 10 Gin
Ten Cane Rum
Patron Silver Tequila
Bulleit Bourbon
J Walker Black Scotch

DRINK TYPE

HOST BAR PRICING

CASH BAR PRICING

Classic Cocktail	8.50	9.00
Premium Cocktail	9.50	10.00
Reserve Cocktail	10.50	11.00
Specialty Cocktails	11.00	12.00
Domestic or Imported Beer	5.50	6.00
House Wine or House Sparkling	8.00 glass 30.00 btl	9.00 glass 32.00 btl
Soft Drinks & Bottled Waters	3.50	4.00

*** bartender fees are applied to any hosted or cash bar. \$75 for 3 hours and \$100 for all night.**

BAR PACKAGES

CLASSIC

Classic Liquor & Mixers
Assorted Beer Selection
House Wines & House Sparkling
Soft Drinks & Bottled Waters
14.00 per guest, 1st hour
8.00 per guest ea. additional hr.

PREMIUM

Premium Beverages & Mixers
Assorted Beer Selection
House Wines & House Sparkling
Soft Drinks & Bottled Waters
16.00 per guest, 1st hour
9.00 per guest ea. additional hr.

RESERVE

Reserve Beverages & Mixers
Assorted Beer Selection
House Wines & House Sparkling
Soft Drinks & Bottled Waters
18.00 per guest, 1st hour
10.00 per guest ea. additional hr.

WINE SELECTIONS

HOUSE SELECTION \$30

Brut Sparkling, Kenwood
Chardonnay, Century Cellars
Merlot, Century Cellars

PREMIUM SELECTION \$45

Brut Sparkling, J Cuvee
Sauvignon Blanc, Wente
Chardonnay, Snoqualmie
Pinot Noir, Vinum

RESERVE \$55

Brut Sparkling, Domaine Carneros
Sauvignon Blanc, Sterling Organic
Chardonnay, Napa Cellars
Pinot Noir, Vinum
Cabernet Sauvignon, William Hill

For guests bringing in their own wine, there is a corkage fee of \$25 per bottle.



GENERAL INFORMATION AND POLICIES

Event Spaces

Room	Sq. Feet	Ceiling Ht.	Dinner	Reception	Theater	Classroom
Crystal Ballroom	2788	18	200	300	300	180
Section I	544	18	30	50	60	30
Section II	2244	18	150	200	220	120
Boiler Room	1525	15	130	200	200	100
Section A	325	15	30	40	40	24
Section B	775	15	60	130	96	48
Section C	425	15	30	50	50	30
Whitecotton Room (6th Floor)	1224	15	80	100	120	60
Presidential Boardroom (5th Floor)	629	12	15	40	n/a	n/a
Courtyard	900	Open	60	150	80	n/a

Menus

We have created catering menus as a sampling of our capabilities. Please contact us to create a custom menu to suit your tastes and budget.

Room Setup and Decor

All event pricing includes tables, chairs, and basic linens as needed. Our standard event tables are 60" rounds which comfortably seat 8-10 guests. Upgraded linens, specialty chairs, draping, plant rentals, props, specialty décor, lighting, staging and audio-visual equipment can be arranged for you.

Audio-Visual

Our on-site audio-visual company can arrange LCD projectors, screens, microphones and any other equipment needs for your meeting.

Internet Access

Our IT Department offers a range of internet access packages (from basic to high demand) based on your needs. Wired and Wireless Internet is available as well as IT Support.

Parking and Transportation

Hotel Shattuck Plaza is a true city hotel in the heart of bustling downtown Berkeley. Due to our environment and our eco-initiatives we encourage the use of public transportation when possible. BART (Bay Area Rapid Transportation) is an excellent way to access the hotel with the Downtown Berkeley stop less than a block away. Two parking garages are conveniently located within a block of the hotel.