



GALLERIA
PARK HOTEL

CATERING MENU BY GASPAR BRASSERIE



October 2013

BREAKFAST PACKAGES

Patisseries

\$15.00 per person

- Assorted Croissants & Muffins, Artisan Fruit Preserves, Butter
- Freshly Brewed Coffee & Tea

Petit Dejeuner Francais

\$22.00 per person

- Assorted Croissants, Muffins & Bagels, Cream Cheese, Artisan Fruit Preserves, Butter
- Seasonal Market Fruit
- House Made Granola, Greek Yogurt, Honey
- Orange juice, Freshly Brewed Coffee & Tea

Petit Dejeuner European

\$ 24.00 per person

- Assorted Charcuterie, Cheeses, Pastries, Breads, Butter
- Orange juice, Freshly Brewed Coffee & Tea

Petit Dejeuner Americain

\$26.00 per person

- Scrambled Farm Eggs
- Choice of Applewood Smoked Bacon or Breakfast Sausages
- Breakfast Potatoes
- French Toast, Maple Syrup & Citrus Fromage Blanc
- Seasonal Market Fruit
- Assorted Croissants, Muffins, Bagels & Sourdough Toast with Artisan Fruit Preserves, Cream Cheese, Butter
- Orange juice, Freshly Brewed Coffee & Tea

Add Greek Yogurt and Steel Cut Oatmeal to the selections above, additional \$5 per person

Add Seasonal Market Fruit to the selections above, additional \$5 per person



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COLD LUNCH BUFFETS

10 person minimum / All include Assorted Sodas & Teas

Travailler Dejeuner

\$23.00 per person

- Choice of Three Sandwiches Below:
 - Reuben ~ Corned Beef, Sauerkraut, Thousand Island dressing, Marble Rye
 - Croque Monsieur ~ Parisian Ham, Emmental Cheese, Bechamel, Pain Levain
 - Turkey Club ~ Roasted Turkey Breast, Bacon, Avocado, Lettuce, Tomato, Aioli on Whole Wheat Toast
 - Roasted Eggplant Tartine ~ Roasted Red Peppers, Pickled Onions, Arugula, Sourdough Toast
- Kettle Chips
- Baby Green Salad **OR** Caesar Salad
- Assorted Macarons **OR** Chocolate Cream Cheese Brownies

Du Jardin

\$23.00 per person

- Choice of three salads below:
 - Baby Green Salad, Candied Walnuts, Herbs, Seasonal Fruit, Sherry Vinaigrette
 - Roasted & Pickled Beet Salad, Quinoa, Cress, Grana Padano
 - Gaspar Caesar Salad, Grana Padano, Croutons
 - Chevre Salad, Mixed Greens, Lemon-Thyme Vinaigrette, Goat Cheese Crostini
 - Salad Nicoise, Seared Albacore Tuna, Seasonal Market Vegetables, Roasted Shallot Dressing
 - Chopped Salad, Parisian Ham, Emmental Cheese, Hard Boiled Egg, Cherry Tomatoes, Haricot Vert, Sherry Vinaigrette

Add Chicken to any salad \$6.00 per person

Add Grilled Steak to any salad \$8.00 per person
- Assorted Artisan Breads
- Assorted Macarons **OR** Chocolate Cream Cheese Brownies



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HOT LUNCH & DINNER BUFFETS

Campagne

\$36.00 per person

- Choice of one:
 - 1/2 Roasted Chicken, Fingerling Potatoes, Rosemary Jus
 - Baked Salmon, Seasonal Market Vegetables, Israeli Couscous, Lemon Beurre Blanc
 - Grilled Flat Iron Steak, Yukon Gold Potato Puree, Sauce Hollandaise
- Selection of Charcuterie and Cured Meats, Cornichons, Whole Grain Mustard, Baguette
- Mixed Baby Green Salad
- Gnocchi Parisienne, Seasonal Market Vegetables, Grana Padano
- Chef's Selection of Desserts

Metropolitan

\$46.00 per person

- Choice of Two:
 - 1/2 Roasted Chicken, Fingerling Potatoes, Rosemary Jus
 - Baked Salmon, Seasonal Market Vegetables, Israeli Couscous, Lemon Beurre Blanc
 - Grilled N.Y Steak, Yukon Gold Potato Puree, Sauce Hollandaise
 - Roasted Pork Chop, Wild Mushrooms, Whole Grain Mustard Spaetzle
- Choice of One:
 - Baby Green Salad, Herbs, Croutons, Sherry Vinaigrette
 - Salad of Haricot Vert, Whipped Crème Fraiche, Tomato Confit, Shallot Vinaigrette
- Gnocchi Parisienne, Seasonal Market Vegetables, Grana Padano
- Chef's Selection of Desserts

Gaspar Le Burger Bar

\$36.00 per person

- Gaspar's House Ground Hamburgers & Veggie Burgers, Toasted Brioche Buns Traditional Accompaniments
- Choice of one:
 - Gaspar Caesar Salad
 - Mixed Baby Green Salad
- Fines Herbs Pommes Frites
- Chef's Selection of Desserts



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BREAKS

Sweets!

\$12.00 per person

- Assorted Macarons, Brownies, Cookies
- Freshly Brewed Coffee & Tea

Gaspar Break

\$18.00 per person

- Niman Ranch Beef Sliders, Toasted Brioche Buns, Traditional Accompaniments
- Chocolate Mousse, Whipped cream, Hazelnut Brittle
- Assorted Sodas and Iced Teas

San Francisco Break

\$14.00 per person

- Hummus, Market Vegetables, Toasted Baguette
- Fresh Whole Fruit
- Assorted Smoothie Shots

Mt. Tam Break

\$14.00 per person

- Do It Yourself Trail Mix Bar
- Fresh Whole Fruit
- Assorted Iced Teas

BEVERAGES

- Coffee & Tea \$4.50 per person (refresh \$2.50 per person)
- Assorted Sodas, Iced Tea & Bottled Water \$3.50 per person
- House White & Red Wine \$30.00 per bottle
- Domestic & Imported Beer \$8.00 per bottle



HORS D'OEUVRES PACKAGES

15 Person Minimum

Assiette de Fromage

\$13.00 per person

- Assortment of Local and Imported Sheep's, Cow's & Goat's Milk Cheeses with Seasonal Fruit Compote, Honey, Walnut Levain

Fruit de Mer Platter

\$22.00 per person

- Assortment of Local and East Coast Oysters Served on the Half Shell, Mignonette Sauce, Lemon

Assiette de Charcuterie

\$13.00 per person

- Assortment of House Charcuterie
- Marinated Olives, Dijon Mustard, Whole Grain Mustard, Cornichons, Baguette

Legumes

\$13.00 per person

- Hummus, yogurt dip
- Market vegetables
- Toasted baguette

Cold Hors D' Oeuvres

\$ 3.00 per piece

- Deviled eggs, caviar
- Smoked Salmon Crostini, Dill Crème Fraiche
- Eggplant Caviar Crostini, Roasted Red Peppers
- Smoked Trout Salad, Lemon, Tarragon, Endive

Hot Hors D' Oeuvres

\$ 3.00 per piece

- Croque Monsieur Bites
- Brandade croquettes
- Boudin blanc
- Gougeres , Emmenthaler Cheese



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BAR SET-UP

- Any event which requires a bar setup will incur a \$250 bar setup fee
- Any event in which a bartender is present will be charged \$25 per hour bartender fee
- Hosted bar packages available upon request

POLICIES

- 20% service charge and 8.75% sales tax will apply to all prices
- Prices and menu items are subject to change
- In order to successfully respond to your needs, the following policies apply to all catering orders:
 - All final food and beverage menu decisions must be contracted 14 business days prior to the start of the event.
 - All final food and beverage counts are due to the hotel 72 business hours prior to the start of the event.
 - If no count has been received, the estimated figure will be utilized as final guarantee figure.
- Plated dinners are also available (up to 20 guests) based on the current dinner menu offered in Gaspar. Prices vary according to menu items.
- Special Customized pre-fixe available from current dinner menu offered in Gaspar for parties of 21 guests or more.

CANCELLATION

- Cancellations
 - 10 days prior to event (50% of estimated charges)
 - Within 10 days (75% of estimated charges)
 - Less than 3 days (100% of estimated charges)
- All rental items must be cancelled within 5 days prior to your event date

AUDIO/ VISUAL RENTAL PRICING

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| ▪ WiFi (access code provided day of meeting) | Complimentary |
| ▪ Projector Screen | Complimentary |
| ▪ Wireless Lavalier Microphone with Speakers | \$450 per day |
| ▪ Wired Microphone with Stand & Speakers | \$400 per day |
| ▪ LCD Projector | \$300 per day |
| ▪ Speakerphone | \$200 per day |
| ▪ TV & DVD | \$150 per day |
| ▪ Flip Chart with Adhesive Paper & Markers | \$50 per day |
| ▪ Podium | \$50 per day |
| ▪ Dry Erase Board & Markers | \$40 per day |

