



CONFERENCE



BREAKFAST

CONTINENTAL

SLICED FRESH FRUIT, ASSORTED YOGURT, HOUSE GRANOLA, ASSORTED BREAKFAST PASTRIES, BREAKFAST BREADS, CROISSANTS, MUFFINS AND DANISH

THE HILLS BREAKFAST BUFFET

EVERYTHING ON THE CONTINENTAL PLUS

SCRAMBLED EGGS, COUNTRY POTATOES

CHOICE OF PROTEIN: SAUSAGE, BACON OR HAM

BUFFET ADDITIONS

- BOILED EGGS
 - BAGELS AND CREAM CHEESE
 - ASSORTED BREAKFAST BREADS
 - BACON MARINATED WITH PAPRIKA AND BROWN SUGAR
 - RICOTTA CHEESE BLINTZES WITH BERRIES AND COMPOTE
 - LEMON RICOTTA BUTTERMILK PANCAKES WITH CHANTILLY CREAM AND MAPLE SYRUP
 - RASPBERRY CREAM CHEESE FRENCH TOAST
 - BAILEYS IRISH CREAM CHOCOLATE CHIP WAFFLES
 - BREAKFAST SLIDER- FRIED EGG, CANADIAN BACON, PROVOLONE CHEESE, SOFT BRIOCHE BUN
 - CHOICE OF ONE BREAKFAST BURRITO FOR ALL GUESTS
- THE HILLS BURRITO-** SCRAMBLED EGGS, SMOKED BACON, CHEDDAR CHEESE JACK CHEESE, FLOUR TORTILLA SOUR CREAM AND SALSA
- THE TALL TREES BURRITO-** SCRAMBLED EGGS, MUSHROOMS, SWEET PEPPERS CHEDDAR CHEESE, JACK CHEESE SPINACH TORTILLA, SOUR CREAM AND SALSA

BREAKFAST DISPLAYS

SMOKED SALMON DISPLAY

THINLY SLICED COLD SMOKED SALMON, CHOPPED EGG CAPERS, BERMUDA ONIONS TOMATOES, SLICED CUCUMBERS

FRESH FRUIT DISPLAY

ASSORTED FRESH SEASONAL SLICED FRUITS

BREAKFAST BREADS AND PASTRY DISPLAY

CHEFS CHOICE OF FRESHLY BAKED BREAKFAST BREADS AND PASTRIES

OATMEAL DISPLAY

HONEY, ASSORTED FRUIT AND OATMEAL TOPPINGS

INCLUDES

FRESH JUICES, ROYAL CUP REGULAR AND DECAFFEINATED COFFEE, ASSORTED MIGHTY LEAF HOT TEAS

PLATED LUNCH

SOUP OR SALAD

SOUP

ROASTED TOMATO BASIL SOUP PARMESAN BREAD STICKS

POTATO AND LEEK SOUP WHIPPED SOUR CREAM AND CHIVES

CLAM CHOWDER

INQUIRE FOR CHEFS SEASONAL SOUP OPTION

SALAD

CLASSIC CAESAR SPEARS- ROMAINE SPEARS, SHAVED PARMESAN, FOCACCIA CROUTONS, HOUSE CAESAR DRESSING

CITRUS SPINACH- WILD BABY SPINACH, SHAVED MAUI ONIONS FETA CHEESE, LEMON THYME VINAIGRETTE

ROASTED PEAR AND BLUE CHEESE- POINT REYES BLUE CHEESE, CANDIED PECANS, BABY ARUGULA, WALNUT VINAIGRETTE

ENTREE

CHOOSE ONE ENTREE FOR ALL GUESTS, SECOND ENTREE CHOICE AVAILABLE

SEARED CHICKEN BREAST

WILD MUSHROOM RISOTTO, GRILLED SEASONAL VEGETABLES, OREGANO THYME JUS

ARCTIC CHAR

ASPARAGUS AND GOAT CHEESE RISOTTO, BABY CARROTS, HERB BUTTER

MARKET FRESH SEASONAL FISH

INQUIRE FOR CURRENT MENU ITEM

FLAT IRON STEAK

WHIPPED CELERY ROOT, BABY BOK CHOY AND TERIYAKI SAUCE

PASTA PRIMAVERA

PENNE PASTA WITH SAUTEED VEGETABLES IN A WHITE WINE REDUCTION, TOPPED WITH FRESH PARSLEY AND SHREDDED PARMIGIANO

CHEFS SEASONAL VEGETARIAN OPTION

INCLUDES

PLATED DESSERT- SEE DESSERT PAGE

FRESH JUICES, ROYAL CUP REGULAR AND DECAFFEINATED COFFEE, ASSORTED MIGHTY LEAF HOT TEAS

TWO COURSE LUNCH

CHOOSE ONE SOUP AND ONE ENTREE SALAD OR ONE ENTREE SALAD AND ONE DESSERT

SOUP

ROASTED TOMATO BASIL SOUP - PARMESAN BREAD STICKS

POTATO AND LEEK SOUP - WHIPPED CREAM AND CHIVES

CLAM CHOWDER

INQUIRE FOR CHEFS SEASONAL SOUP OPTION

ENTREE SALADS

GRILLED SHRIMP CAESAR

ROMAINE HEARTS, GARLIC CROUTONS, PARMESAN CHEESE, PALO ALTO HILLS HOUSE CAESAR DRESSING

POACHED WILD SALMON

FIELD GREENS, CORN SALSA, TOMATOES, CURLY CARROTS, GARDEN HERB LIME DRESSING

GRILLED GARLIC ROSEMARY STEAK

ARUGULA, ROASTED RED ONIONS, MUSHROOMS, SHALLOT VINAIGRETTE

SEARED AHI TUNA

MANDARIN ORANGES, CHOPPED ROMAINE LETTUCE, CRISPY CHOW MEIN NOODLES, SLICED ALMONDS IN SESAME GINGER DRESSING

ROASTED CHICKEN COBB

GARDEN MIX, POINT REYES BLUE CHEESE, FARM FRESH EGGS, AVOCADO, BACON, TOMATOES CHAMPAGNE VINAIGRETTE

INCLUDES

PLATED DESSERT- SEE DESSERT PAGE

FRESH JUICES, ROYAL CUP REGULAR AND DECAFFEINATED COFFEE

ASSORTED MIGHTY LEAF HOT TEAS

THE HILLS LUNCH BUFFET

ITALIAN RUSTIC BREAD AND OLIVE OIL

CHEF'S CHOICE SEASONAL SOUP

TOMATO SALAD

FUJI APPLE QUINOA SALAD

ROASTED BELL PEPPERS, BABY SPINACH, CUCUMBER BITS, CHOPPED TOASTED PECAN, MINT
AND CILANTRO VINAIGRETTE

ROASTED GARLIC MASHED POTATOES

ROASTED TRICOLOR CARROTS

ENTREES

CHOOSE TWO ENTREES IN ADDITION TO THE SEASONAL VEGETARIAN DISH

HERB ROASTED PETALUMA CHICKEN

BABY CARROTS, GARLIC SAUCE

GRILLED SALMON

NAPA CABBAGE, LEMON BUTTER SAUCE

GRILLED TRI-TIP STEAK

ROASTED SHALLOTS, REDUCED RED WINE SAUCE

GRILLED PORK TENDERLOIN

SMOKED PORK BELLY, PEAR MOSTARDA

DESSERT- CHOOSE ONE

ASSORTED MINI CHEESECAKE

ASSORTED FRUIT TARTS

ASSORTED MINI DESSERTS

LEMON BARS, BROWNIES, COOKIES, PETITE FOURS

INCLUDES

FRESH JUICES, ROYAL CUP REGULAR AND DECAFFEINATED COFFEE

ASSORTED MIGHTY LEAF HOT TEAS

DELI LUNCH BUFFET

SOUP

CHEF'S CHOICE SEASONAL SOUP

SALAD'S

SLICED SEASONAL FRESH FRUIT

GREEN SALAD

CHOPPED LOUIE SALAD

CHOPPED ICEBERG LETTUCE, DICED EGGS, GRAPE TOMATOES, SHRIMP LOUIE DRESSING

RED BLISS POTATO SALAD

STONE GROUND MUSTARD AND FRESH DILL

SWEET POTATO AND WILD RICE SALAD

SANDWICH BOARD

ASSORTED SLICED BREADS

DELI MEATS: TURKEY, SALAMI, HAM , ROAST BEEF

ALL THE FIXINGS: CHEDDAR, SWISS, PEPPER JACK, TOMATO, LETTUCE, PICKLE, ONION

CHOICE OF SIDE: MISS VICKIES BAGS OF CHIPS, SWEET POTATO FRIES OR REGULAR FRIES

ASSORTED MINI DESSERTS

COOKIES, BROWNIES, LEMON BARS

INCLUDES

FRESH JUICES, ROYAL CUP REGULAR AND DECAFFEINATED COFFEE

ASSORTED MIGHTY LEAF HOT TEAS

DESSERT

-ONE DESSERT SELECTION INCLUDED WITH PLATED LUNCH

CARROT CAKE

MOIST, DENSE, CARROT CAKE LAYERED WITH A CARAMELIZED BUTTERMILK CREAM CHEESE BUTTERCREAM. SERVED IN A WHITE CHOCOLATE CAGE

THE CHOCOLATE BAR

IMAGINE A GOURMET CANDY BAR ON YOUR PLATE. THE CHOCOLATE BAR IS LUXURIOUSLY SMOOTH DARK CHOCOLATE CUSTARD, CALLED A CHOCOLATE DELICE ON A THICK, CRISP, NUTTY, BASE. IT'S UNFORGETTABLE.



SEASONAL MERINGUE

A DELICATE, SWEET MERINGUE FILLED WITH A CUSTARDS, CURDS AND CREAMS TOPPED WITH SEASONAL FRUIT

SEASONAL CHEESECAKE

RICH, CREAMY CHEESECAKE ATOP A BUTTERY, GOLDEN, GRAHAM CRUST, FINISHED WITH A SEASONAL SAUCE AND FRUIT

CHOCOLATE MOUSSE BOMB

YOUR CHOICE OF DARK CHOCOLATE OR WHITE CHOCOLATE MOUSSE WITH RASPBERRY FILLING & FRESH BERRY GARNISH



SEASONAL GALETTE

ELEGANT YET RUSTIC, THE GALETTE IS A BUTTERY PASTRY WRAPPED AROUND SEASONAL FRUIT AND BAKED UNTIL FLAKY, SWEET, CARAMELIZED PERFECTION

SEASONAL PANNA COTTA

LITERALLY TRANSLATED "COOKED CREAM", PANNA COTTA IS A SATIN-LIKE, SOFT, CREAMY PUDDING WITH A MELT-IN-YOUR MOUTH TEXTURE)

CHEF'S CHOICE DESSERT

ALLOW OUR PASTRY CHEF TO CREATE A FABULOUS PASTRY FOR YOUR EVENT!

DESSERT STATIONS

S'MORES STATION

MARSHMALLOWS, ASSORTED GRAHAM CRACKERS, ASSORTED GHIRARDELLI CHOCOLATES
CHOCOLATE AND CARAMEL SAUCE

SOMETHING SWEET

ASSORTED MINI PASTRIES, CHOCOLATE COVERED STRAWBERRIES, PARISIAN MACAROONS
PETITE ECLAIRS, ASSORTED MOUSSE SHOTS

CHOCOLATE FOUNTAIN

ASSORTED SEASONAL FRUIT, POUND CAKE, MINIATURE COOKIES MARSHMALLOWS
PRETZELS, RICE CRISPY TREATS, MILK CHOCOLATE

FRUIT BAR

ASSORTED SEASONAL SLICED FRUITS, CHOCOLATE COVERED BANANAS
CHOCOLATE AND VANILLA ICE CREAM, CHOCOLATE SAUCE

CHEFS FLAMBÉ

CHOOSE ONE DESSERT BELOW

~BANANAS FOSTER

~CHERRIES JUBILEE

~PEACH AND BERRIES

ALL FLAMBÉ DESSERTS SERVED WITH VANILLA ICE CREAM

BREAKS STATIONS

TRAIL MIX

GUESTS MAKE THEIR OWN MIX

PEANUTS, WALNUTS, ALMONDS, SUNFLOWER SEEDS CHOCOLATE CHIPS, M&MS, PEANUT BUTTER CHIPS, CRANBERRY-RAISINS, CURRANTS, COCONUT FLAKES, BANANA CHIPS DRIED MIXED BERRIES DRIED CHERRIES

THE DIP BAR

SOFT PRETZELS, FRESH GARDEN CRUDITE, TORTILLA CHIPS, LAVOSH BREAD AND PITA CHIPS, DIPS: BLACK BEAN HUMMUS AND ROASTED TOMATO HUMMUS, NACHO CHEESE, PICO DE GALLO, GUACAMOLE, RANCH DRESSING, SPINACH AND ARTICHOKE DIP

FARMERS MARKET

ARTISAN CHEESE, GOURMET CRACKERS, OLIVES, ASSORTED NUTS, DRIED FRUIT, FRESH WHOLE FRUIT BERRIES, FRESH SEASONAL VEGETABLES, SOUR CREAM AND CHIVE DIP, PESTO AIOLI DIP

SOMETHING SWEET

ASSORTED MINI PASTRIES, CHOCOLATE COVERED STRAWBERRIES, PARISIAN MACAROONS, PETITE ECLAIRS, ASSORTED MOUSSE SHOTS

THE SNACK SHACK

ASSORTED MISS. VICKIE'S POTATO CHIPS, WHOLE FRUIT, ASSORTED BAR SNACKS, OREO COOKIES, GRANOLA BAR, ENERGY BAR, ASSORTED CANDY BARS

BEVERAGE STATION

ASSORTED SODAS, MINERAL WATER, JUICE, LEMONADE, ICE TEA, REGULAR AND DECAF COFFEE

~INQUIRE FOR INDIVIDUAL BEVERAGE PRICING~