

Catering by
emery•grille



Woodfin
Suites
HOTEL

*At the San Francisco Bay Bridge
Emeryville, California*

BREAKFAST

COFFEE SERVICE

Regular & Decaffeinated Coffee
Assorted Herbal Teas
Hot Chocolate
\$5.95

EMERY GRILLE SUNRISE

Fresh Assorted Juices
Assorted Breakfast Breads *or*
Bagels & Cream Cheese
Low Fat Fruit Yogurts
Assorted Cereals with 2% Low Fat Milk
Fresh Fruit
Regular & Decaffeinated Coffee
Assorted Herbal Teas
\$16.95, *No Minimum*

THE ALL-AMERICAN BREAKFAST

Fresh Assorted Juices
Farm Fresh Scrambled Eggs
Bacon and Country Sausage *or* Bacon & Ham
Hash Browns *or* Breakfast Potatoes
Assorted Breakfast Breads
Fresh Fruit
Low Fat Fruit Yogurts
Regular & Decaffeinated Coffee
Assorted Herbal Teas
\$19.95, *Minimum 25*

EXECUTIVE BREAKFAST

Chilled Orange Juice
Sliced Fresh Fruit Tray
Assorted Yogurts with Granola Topping
Croissants, Muffins, Danish and Biscuits
Assorted Cereals with 2% Low Fat Milk
Farm Fresh Scrambled Eggs
Double Thick French Toast
Bacon and Country Sausage *or* Bacon & Ham
Breakfast Potatoes
Regular & Decaffeinated Coffee
Assorted Herbal Teas
\$22.95 *per person, Minimum 25*

PRIVATE CHEF

Enjoy made-to-order items with a private chef station!
Two (2) selections from the following:
Omelets
Eggs Benedict
Belgian Waffles with Fruit Toppings & Syrups
Pancakes & French Toast
Savory & Sweet Crêpes

\$50.00 *per hour, Minimum 25*
Customized menu available. Ask for pricing.

Note:

*Should you like an additional item with breakfast,
please consult the À LA CARTE section on the following page.*

*Prices are based per person unless otherwise noted.
All prices are subject to a 20% Service Charge and 8.75% Sales Tax*

BREAKS & REFRESHMENTS

HEART HEALTHY

Fruit and Yogurt Parfait
Assorted Healthy Bread
Regular & Decaffeinated Coffee
Assorted Herbal Teas
Spring and Mineral Water
\$11.75

CHOCOLATE CRAZY

Old-Fashioned Brownies
Chocolate Chip Cookies
Chocolate Ice Cream Bars
Assorted Soft Drinks
Spring and Mineral Water
\$12.95

CALIFORNIA STYLE COOKIE BREAK

Assorted Cookies & Brownies
Regular & Decaffeinated Coffee
Assorted Herbal Teas
Assorted Soft Drinks
Spring and Mineral Water
\$11.95

REFRESHMENTS À LA CARTE

Freshly Brewed Regular & Decaffeinated Coffee and Herbal Tea	\$40.00 per gallon
Apple, Grapefruit, and Tomato Juices	\$30.00 per pitcher
Orange & Cranberry Juices	\$35.00 per pitcher
Freshly Brewed Iced Tea with Lemon Wedges	\$40.00 per gallon
Old-Fashioned Lemonade	\$37.00 per gallon
Tropical Fresh Fruit Punch	\$35.00 per gallon
Assorted Soft Drinks & Bottled Water	\$3.00 each
Freshly Baked Danish, Muffins, Croissants & Scones	\$32.00 per dozen
Assorted Bagels with Cream Cheese	\$34.00 per dozen
Home-Style Cookies & Brownies	\$36.00 per dozen
Assorted Low-Fat Flavored Yogurts	\$2.75 each
Assorted Sliced Seasonal Fresh Fruit	\$4.50 per person
Granola Bars	\$21.00 per dozen

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BUFFETS

SOUTHERN COMFORT

Mixed Garden Green Salad
with Chef's choice of Dressings

Old-Fashioned Potato Salad
Cole Slaw
Fresh Sliced Fruit Tray

Roasted Chicken with Hickory Sauce
Baby Back Ribs with Smokey Texas BBQ Sauce
Corn on the Cob
Dinner Rolls & Butter

Chef's selection of Assorted Desserts
including Home Baked Apple Pie
Coffee & Iced Tea

Lunch \$32.75
Minimum 30

TASTE OF ITALY

Mixed Garden Green Salad
with Tomato Wedges & Tangy Italian Dressing
Three-Bean Salad

Harvest Antipasto
Iceberg Lettuce, Tomatoes,
Green & Black Olives, Sliced Cucumber

Chicken Cacciatore
Pasta Primavera
Lasagna, *Meat or Vegetarian*
Italian-Style Fresh Steamed Vegetables
Garlic Bread

Chef's selection of Assorted Desserts
Coffee & Iced Tea

Lunch \$33.95
Minimum 30

WOODFIN CLASSIC

Mixed Garden Green Salad with Italian and Ranch Dressings
Old-Fashioned Potato Salad
Display of Sliced Seasonal Fruit & Berries

Seasonal Vegetables
Roasted Baby Red Potatoes *or* Rice Pilaf

Salmon
Baked Chicken Breast in Dijonaise Sauce
Carved Roast Beef with Red Wine Sauce topped with sliced Mushrooms
Dinner Rolls & Butter

Chef's selection of Assorted Desserts
Coffee & Iced Tea

Lunch \$37.95
Minimum 40

Prices are based per person.
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THE EXECUTIVE PACKAGE

CONTINENTAL BREAKFAST

Fresh Assorted Juices, Freshly Brewed Coffee & Assorted Herbal Teas
Assorted Breakfast Breads *or* Bagels & Cream Cheese

MID-MORNING BREAK

Freshly Brewed Coffee, Assorted Herbal Teas, Assorted Soft Drinks & Bottled Water

LUNCH

-Your Choice of One -

COLD PLATE

Grilled Chicken Sandwich

*Marinated Breast of Chicken on Whole Wheat Bread with Monterey Jack Cheese,
Fresh Spinach, Sliced Tomatoes & Basil Sun-Dried Tomato Aioli*

Harvest Salad

*Baby Mixed Greens, Cherry Tomatoes, Indian Harvest Red Rice,
Dried Cranberries, Crumbled Blue Cheese, Almonds, & Chipotle Chicken*

Chef's Salad

*Breast of Chicken Strips, Ham, Turkey, with Swiss, Cheddar & American Cheeses,
Hard Boiled Eggs, Diced Bacon, Tomato & Avocado wedges on a bed of Lettuce with a choice of Dressing*

Sandwich Wrap

*Sliced Smoked Ham and Turkey, Swiss and Cheddar Cheeses,
Sliced Tomato and Lettuce wrapped in a Tortilla with Dill Pickle Spear*

HOT BUFFET

(See Page 3 for descriptions)

Southern Comfort

Taste of Italy

Lunch includes additionally Chef's choice of Dessert, Coffee & Iced Tea.
Salad Entrees include Rolls & Butter. Sandwiches include Chef's choice of Salad.

AFTERNOON BREAK

Freshly Brewed Coffee, Assorted Herbal Teas, Assorted Soft Drinks & Bottled Water
Your choice of Cookies, Brownies *or* Granola Bars

Cold Plate \$49.00, Minimum 15

Hot Buffet \$59.00, Minimum 30

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PLATED ENTRÉES

Lunch

Mediterranean Chicken \$28.95
Boneless Breast of Chicken stuffed with Ricotta, Sun Dried Tomatoes, Artichoke & Spinach with Sauce Dijonaise

Toscana Chicken Picatta \$28.95
Boneless Breast of Chicken, pan seared in Panko with Herbs & lemon-caper-berry Beurre Blanc Sauce

Aged Angus Filet Mignon \$34.95
Broiled to perfection and topped with a wild mushroom Pinot Noir Demi-Glace

Black Angus New York Steak \$32.95
8oz; broiled to perfection and topped with a Cabernet or Jack Daniels Peppercorn Demi-Glace

Tri-Color Tortellini \$26.95
Tri-colored Tortellini with Pesto Chicken served with Tomatoes & Swiss Chard topped with Parmesan

Grilled Filet of Salmon \$30.95
Served on a bed of Tomato Fennel Ragout topped with Balsamic Reduction Vinaigrette

Grilled Chicken & Tiger Prawns \$30.95
Grilled Chicken and Herb Sautéed Prawns topped with a Chardonnay Sauce

Prime Rib of Beef \$36.95
Seasoned & roasted, served with Yorkshire Pudding, creamy Horseradish Sauce and Au Jus

Includes a Green Garden Salad with Chef's choice of Dressing, Seasonal Vegetables, Rice Pilaf or Roasted Red Potatoes, Rolls & Butter, Coffee & Iced Tea, and Chef's choice of Dessert.

Oriental Chicken Salad \$21.95
Grilled Marinated Chicken Breast on a bed of Napa Cabbage, medley of Sprouts with Thai Noodles, Roasted Sliced Almonds & Oriental Vegetables, served with a Sesame Ginger Dressing

Grilled Chicken Caesar Salad \$21.95
Fresh Romaine tossed with Creamy Caesar Dressing, topped with Grilled Marinated Chicken Breast, Grated Parmesan Cheese & Herb Croutons (with Smoked Salmon add \$3.00; with Shrimp add \$5.00)

Chilled Poached Salmon Salad \$23.95
Roasted Tomato & Potato, French Green Beans, Avocado Wedge, Hardboiled Egg, Baby Mixed Green Salad with Cabernet Sauvignon Dressing

French Dip Sandwich \$21.95
Sliced Slow-Roasted Prime Rib on toasted Focacia with Horseradish Dressing & Au Jus

American Wrap \$20.95
Sliced Black Forest Ham & Smoked Turkey, Swiss & Cheddar Cheeses, Sliced Tomato, and Romaine Lettuce wrapped in Flavor-Infused Tortillas

Ciabatta Chicken Sandwich \$20.95
Marinated Breast of Chicken broiled and topped with Gouda Cheese, Sliced Tomato & Romaine Lettuce, served with a Sun Dried Tomato Aioli

Includes Coffee & Iced Tea, and Chef's choice of Dessert. Sandwiches include Chef's choice of Salad. Salad entrées include Rolls & Butter.

*Additional charges will apply if more than one entrée is selected.
Prices are based per person. All prices are subject to a 20% Service Charge and 8.75% Sales Tax.*

PLATED ENTRÉES

Dinner

Mediterranean Chicken \$30.95
Boneless Breast of Chicken stuffed with Ricotta, Sun Dried Tomatoes, Artichoke & Spinach with Sauce Dijonaise

Toscana Chicken Picatta \$30.95
Boneless Breast of Chicken, pan seared in Panko with Herbs & lemon-caper-berry Beurre Blanc Sauce

Aged Angus Filet Mignon \$44.95
Broiled to perfection and topped with a wild mushroom Pinot Noir Demi-Glace

Black Angus New York Steak \$42.95
12oz. broiled to perfection and topped with a Cabernet or Jack Daniels Peppercorn Demi-Glace

Tri-Color Tortellini \$28.95
Tri-colored Tortellini with Pesto Chicken served with Tomatoes & Swiss Chard topped with Parmesan

Grilled Filet of Salmon \$32.95
Served on a bed of Tomato Fennel Ragout topped with Balsamic Reduction Vinaigrette

Grilled Chicken & Tiger Prawns \$32.95
Grilled Chicken and Herb Sautéed Prawns topped with a Chardonnay Sauce

Prime Rib of Beef \$42.95
Seasoned & roasted, served with Yorkshire Pudding, creamy Horseradish Sauce and Au Jus

*Includes a Green Garden Salad with Chef's choice of Dressing, Seasonal Vegetables,
Rice Pilaf or Roasted Red Potatoes, Rolls & Butter, Coffee & Iced Tea, and Chef's choice of Dessert.*

Grilled Chicken Caesar Salad \$24.95
Fresh Romaine tossed with Creamy Caesar Dressing, topped with Grilled Marinated Chicken Breast, Grated Parmesan Cheese & Herb Croutons (with Smoked Salmon add \$3.00; with Shrimp add \$5.00)

Chilled Poached Salmon Salad \$25.95
Roasted Tomato & Potato, French Green Beans, Avocado Wedge, Hardboiled Egg, Baby Mixed Green Salad with Cabernet Sauvignon Dressing

Includes Coffee & Iced Tea, Rolls & Butter, and Chef's choice of Dessert.

*Additional charges will apply if more than one entrée is selected.
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HORS D'OEUVRES

COLD	<i>per dozen</i>
Artichoke Bottoms with Smoked Chicken	\$24
Smoked Salmon Pinwheel with Dill and Caper Cream Cheese	\$18
Roma Tomato Crostini with Chiffon Basil and Fresh Parmigianino	\$15
Prosciutto & Melon on Crostini	\$24
Shrimp Cocktail	\$26
Oysters on the Half Shell	\$26
Cucumber Basket with Salmon Mousse	\$20
Assorted Gourmet Canapes	\$18
Ahi Sashimi on Won Ton with Seaweed and Ginger	\$24

Hot	<i>per dozen</i>
Yaki Tori Beef Skewered with Teriyaki	\$26
Yaki Tori Chicken Skewered with Teriyaki	\$24
Assorted Miniature Quiche	\$18
Spanakopita	\$18
Pot Stickers	\$20
Spring Rolls	\$16
Shrimp Stuffed Mushrooms	\$22
Vegetarian Stuffed Mushrooms	\$20
Mini Chicken or Beef Wellington	\$26
Dungeness Crab Cakes with a Remoulade Sauce	\$24
Caramelized Bacon-Wrapped Scallops or Shrimp	\$24

MIRROR & TRAY DISPLAYS

Serves fifty (50) guests

INTERNATIONAL CHEESES	\$250
Danish Dill Havarti, Smoked Gouda, French Brie & Goat Cheeses Served with Baguettes & Assorted Crackers	
CALIFORNIA SLICED SEASONAL FRESH FRUIT	\$195
Served with Honey Poppyseed Sauce	
FRESH VEGETABLE CRUDITÉ	\$175
Fresh Seasonal Vegetables with Bleu Cheese & Ranch Dip	
ITALIAN ANTIPASTO	\$275
Grilled Italian Vegetables, Artichoke Hearts, Olives, Italian Meats & Cheeses Served with Herbed Flat Bread & Fresh Baguettes	
HOUSE-SCULPTURED SMOKED SALMON	\$325
Served with Capers, Red Onions, Cocktail Rye Bread & Cream Cheese	
BAKED BRIE EN CROUTE	\$150
Brie Cheese wrapped in Puff Pastry with Apples, Toasted Almonds & Honey or Sun-Dried Tomato Pesto, baked until golden brown, garnished with Grapes & Strawberries served with Sliced Baguettes	

*Hors d'Oeuvres & Displays are not to be substituted for a meal.
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BANQUET BAR

Call Drinks	\$6.00
Premium	\$7.00
Cordials & Cognacs	\$8.00
Mixed Drinks	\$8.00
Domestic Beer	\$4.50
Imported Beer	\$5.00
Non-Alcoholic Beer	\$4.00
House Wine	\$6.00
Soda	\$3.00
Mineral Water	\$3.00

Bartender Fee \$150.00 for Four Hours
Each Additional Hour \$35.00

Corkage Fees

\$15.00 per Bottle (750ml) \$22.00 per magnum

Non-Alcoholic Tropical Fruit Punch \$30.00 per gallon
A gallon of punch provides 25 servings.

BAR PACKAGES

Woodfin Suites Select Brands Cocktails
Includes Beer, House Wine and Soft Drinks
First Hour \$13.00 Each Additional Hour \$8.00

Premium Brands
First Hour \$17.00 Each Additional Hour \$8.25

Beer, House Wine, Sparkling Wine and Soft Drinks
Three Hours \$19.00
Each Additional Hour \$4.75

Soft Drinks, Mineral Water and Juices
Three Hours \$12.00

Bar Packages include unlimited beverages priced per person.

All prices are subject to a 20% Service Charge and 8.75% Sales Tax.

DÉCOR & OTHER ARRANGEMENTS

We offer special holiday menus & wedding packages.

The following arrangements may also be made:

- ◆ Audio/Visual
- ◆ House napkins & linens are available at no extra cost. Ask for pricing regarding a customized color palette.
- ◆ Mirrors & candle centerpieces available at no extra cost. Ask for pricing regarding custom centerpieces & floral arrangements.
- ◆ Chair Covers
- ◆ Dance Floor from \$300
- ◆ Custom Cakes available
- ◆ Ice Carvings from \$300
- ◆ DJ or Live Band Referral

FOOD & BEVERAGE PRICING POLICY

No food or beverages of any kind may be brought into the hotel from outside sources without special permission of the hotel. The hotel reserves the right to assess a charge for the service of such food & beverages.

Prices quoted do not include State Sales Tax (8.75%) or Service Charge (20%).

All prices are subject to change without notice.

Contracted pricing is confirmed on a Banquet Event Order.

A non-refundable deposit of 25% of all estimated catering charges is due with signed contract.

The remaining balance is due on the day of the event.

Entrée selection on all banquet menus is limited to two (2) choices and one (1) vegetarian option unless for special dietary reasons.

We would be pleased to help you design a customized gourmet menu or themed event.

Thank you for planning your event with the Emery Grille at the Woodfin Suites Hotel.

All prices are subject to a 20% Service Charge and 8.75% Sales Tax.