

BREAKFAST

THE CONTINENTAL

Sliced Fruit and Berries Platter
Pastry Chef's Selection of Baked Goods, Sliced Breads and Bagels with Toaster
Whipped Cream Cheese, Fruit Preserves, Nutella and Butter
Selection of Bottled Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea Forte and Herbal Teas
Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy Milk on Request)
\$21 per guest

THE DELUXE CONTINENTAL

Sliced Fruit and Berries Platter
Pastry Chef's Selection of Baked Goods, Sliced Breads and Bagels with Toaster
Whipped Cream Cheese, Fruit Preserves, Nutella and Butter
Selection of Cold Cereals with 2% Milk and Skim Milk
Selection of Plain and Fruit Yogurts
House Made Granola with a Bowl of Fresh Berries
Cottage Cheese with a Side of Fresh Pineapple Relish
Selection of Bottled Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea Forte and Herbal Teas
Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy Milk on Request)
\$26 per guest

CONTINENTAL BREAKFAST ENHANCEMENTS

Cage Free, Hard Boiled Eggs | **\$36 per dozen**
Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers and Queso Fresco | **\$6 per guest**
Breakfast Pita with Scrambled Eggs, Applewood Smoked Bacon, Spinach and Jack Cheese | **\$6 per guest**
Toasted English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese | **\$6 per guest**
Quiche Lorraine Muffins with Applewood Smoked Bacon and Swiss Cheese | **\$6 per guest**
Southwestern Quiche Muffins with Chorizo, Mixed Peppers and Pepper Jack Cheese | **\$6 per guest**
Florentine Quiche Muffins with Spinach, Mushrooms, Cheddar and Gruyere Cheeses | **\$6 per guest**
Croissant Sandwich with Scrambled Eggs, Sliced Turkey and Swiss Cheese | **\$6 per guest**
Hot Oatmeal with Brown Sugar, Raisins and Dried Fruit | **\$6 per guest**
Fresh Fruit & Protein Smoothies (serves 7, 8 oz glasses) | **\$42 per pitcher** ◊

Continental Breakfast Service:

1 hour of service with small plates in meeting room or with reception style seating. Based on a minimum of 15 guests, \$125 charge applies if under minimum. ◊Attendant Fee of \$35 per hour, required for larger groups.

VALLEY HO BREAKFAST BUFFET

Sliced Fruit and Berries Platter
Pastry Chef's Selection of Baked Goods, Sliced Breads and Bagels with Toaster
Selection of Whipped Cream Cheese, Fruit Preserves, Nutella and Butter
Selection of Cold Cereals with 2% Milk and Skim Milk
Selection of Plain and Fruit Yogurts
House Made Granola with a Bowl of Fresh Berries
Cottage Cheese with a Side of Fresh Pineapple Relish
Scrambled Eggs with Chives and Cheddar Cheese on the Side
Applewood Smoked Bacon and Chicken Sausage Links
Platter of Fresh Sliced Tomatoes
Chef's Selection of Potatoes and Home Style Cheesy Grits

Service of:

Selection of Fresh Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea Forte and Herbal Teas
Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy Milk upon request)
\$36 per guest

BUFFET BREAKFAST ENHANCEMENTS

Made to Order Eggs and Omelet Station: Smoked Salmon, Mushrooms, Scallions, Cheddar Cheese, Bacon, Ham, Turkey and Fresh Salsa | **\$11 per guest***
Smoked Salmon Tray with Condiments (accompanies bagels from breakfast menu) | **\$9 per guest**
French Toast with Berry Compote & Warm Maple Syrup | **\$6 per guest**
Buttermilk Pancakes with Berry Compote and Warm Maple Syrup | **\$6 per guest**
Warm Jumbo Cinnamon Rolls with Icing | **\$54 per dozen**

Breakfast Buffet Service:

*1 hour of service, full table set and serviced in an outdoor or indoor location. Based on a minimum of 25 guests, \$125 charge applies for 16-24 guests. *Chef Fee of \$125 per 40 guests on chef stations.*

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



BREAKFAST

VALLEY HO BREAKFAST TO GO

Whole Fresh Fruit
Bagel with Cream Cheese
Fruit Cereal Bar
Selection of Chilled Bottled Juices
Chilled VH Bottled Water

\$14 per guest

TO-GO COFFEE STATION ENHANCEMENTS

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea Forte and Herbal Teas
Coffee Service Includes a Selection of 2% Milk and Half/Half
(Soy Milk on Request)

\$72 per gallon, \$40 per ½ gallon

TO-GO HOT MENU ITEM ENHANCEMENTS

Breakfast Burrito with Scrambled Eggs, Spicy Sausage,
Mixed Peppers and Queso Fresco | **\$6 per guest**
Breakfast Pita with Scrambled Eggs, Applewood Smoked
Bacon, Spinach, Jack Cheese | **\$6 per guest**
Toasted English Muffin Sandwich with Scrambled Eggs,
Bacon and Cheddar Cheese | **\$6 per guest**
Croissant Sandwich with Scrambled Eggs, Sliced
Turkey and Swiss Cheese | **\$6 per guest**

PLATED BREAKFAST

Pre-Set

Assorted Baker's Basket with Fruit Preserves and Butter
Tart Yogurt Parfait with House Made Granola and Fresh Berries

Menu Options

Select One
Southwestern Scrambled Eggs with Ham, Bell Peppers and Onions
Egg Over Easy with Roasted Vegetable Hash
(vegetarian option upon request)

Select One
Chicken Sausage Links
Applewood Smoked Bacon
Virginia Ham Steak

Served with Country-Style Breakfast Potatoes and Fruit Garnish

Served Tableside
Freshly Squeezed Orange and Grapefruit Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea Forte and Herbal Teas
Coffee Service Includes a Selection of 2% Milk and Half/Half
(Soy Milk upon request)
\$30 per guest

Plated Breakfast Service:

*Best suited for indoor functions with a set program.
Based on a minimum of 8 guests.*

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



BRUNCH

WEEKEND BRUNCH

Pastry Chef's Selection from these Assorted Baked Goods:

Chocolate and Butter Croissants, Bear Claws, Mini-Muffins, Breakfast Breads, Cream Scones with Crème Fraiche and Fresh Berries, Fruit Preserves and Butter

Sliced Fruit and Berry Platter

Sliced Melon, Pineapple and Fresh Berries

Bagel Bar

Selection of Whipped Cream Cheese, Smoked Salmon with Capers, Chopped Hard Boiled Eggs, Red Onions, Cucumbers and Lemon Wedges

Egg Selection

Select One

Egg selection is accompanied by Skillet Potatoes, Chicken Sausage Links, Virginia Ham or Smoked Applewood Bacon

Omelets and Eggs Made to Order

Fresh Sliced Mushrooms, Scallions, Grated Cheeses, Diced Ham, Applewood Smoked Bacon, Peppers, Rock Shrimp, Avocado and Pico de Gallo

Eggs Benedict

House Made English Muffins, Virginia Ham, Poached Egg with Hollandaise Sauce

Classic Huevos Rancheros

Lightly Fried Tortilla topped with Refried Beans, Fried Egg and Pepper Jack Cheese with Salsa and Guacamole

Salad Station

Accompanied by House Made Rolls and Butter

Select One

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Roasted Marinated Vegetable Salad

Leafy Greens with Crisp Vegetables and Herb Vinaigrette

Main Course

Select One

Salmon in Lemon Caper Sauce, Broccolini and Wild Rice

Grilled Chicken Breast with Roasted Tomato Cream and Herbed Parmesan Orzo

Selection of House Made Desserts

Fresh Fruit Tarts, Mimosa Cheesecake and Chocolate Malt Pudding

Beverages

Fresh Squeezed Orange and Grapefruit Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy Milk upon request)

\$55 per guest

BRUNCH ENHANCEMENTS

Carved Roasted Beef Tenderloin with Horseradish Sauce | **\$17 per guest***

Carved Leg of Lamb, Marinated with Fresh Herbs and Garlic served with Rosemary Pan Jus | **\$17 per guest***

Chocolate Dipped Strawberries (minimum of two dozen) | **\$4.50 each**

Assorted Chocolate Truffles (minimum of two dozen) | **\$4.50 each**

Bloody Mary Bar with Assorted Condiments | **\$10 each** ◊

Mimosa and Peach Bellini | **\$8 each**

Kenwood Sparkling Wine | **\$32 per bottle**

Additional Champagne and Sparkling Wines Available

Brunch Service:

*2 hours of service, full table set and serviced in an outdoor or indoor location. Based on a minimum of 25 guests. *Chef Fee of \$125 per 40 guests on made to order and carving stations. ◊Attendant Fee of \$35 per hour.*

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



BREAKS

HVH PER PERSON BREAKS

Fruit and Bakery Basket

Fruit Salad with Yogurt Dressing
Individual Yogurts: Fruit and Plain
Choice of House Made Mini Pecan Sticky Buns
or Mini Cinnamon Rolls

\$16 per guest

Mixed Bag

Freshly Baked Cookies
Individual Bags of Assorted Chips
Individual Granola and Fruit Bars
Assorted Whole Fruit

\$14 per guest

Hangover

Virgin Bloody Mary Bar
Mini Egg, Bacon and Cheese Sandwiches
Mini Grilled Cheese Sandwiches

\$16 per guest ◊

Enhancement: Spiked Bloody Marys
\$4 per drink

The Southwestern

House Made Yellow Corn Tortilla Chips
Guacamole, Salsa
Warm Black Bean Dip
Chile Con Queso

\$14 per guest

Enhancement: Buckets of Corona Beers and Fresh Cut Limes
\$5.50 each

Lights, Camera, Action!

Freshly Popped Popcorn with Flavored Shakers
Movie Theater Candy
Nachos with Cheese Sauce
Gourmet Ice Cream Bars, Frozen Fruit Bars and Dippin' Dots

\$16 per guest

Circus, Circus

Bagged Cotton Candy
Roasted Peanuts
Cracker Jacks
Animal Cracker Cookies
Warm Mini Dog Sliders with Relish, Mustard and Ketchup

\$17 per guest

After-School Special

Warm English Muffin Pizzas with Fresh Mozzarella and Jack Cheese, Schreiner Sausage with Tomato Sauce
Crust-less Peanut Butter & Jelly Tea Sandwiches
Open Faced Nutella & Banana Tea Sandwiches topped with Crushed Hazelnuts
Celery Stick and Apple Wedges with Peanut Butter and Cream Cheese
Individual Cartons of 2% Milk and Chocolate Milk

\$17 per guest

Spa Break

Selection of Dried Fruits: Sliced Apples, Apricots, Cranberries, Almonds, Walnuts and Cashews
Fruit and Berry Kabobs with Yogurt Dipping Sauce
Assorted Tea Forte and Herbal Teas
Virgin Sangrias with Marinated Fruit
VH Spa Hand and/or Chair Massages (3 chairs for 30 minutes)

\$18 per guest 25 guest minimum

Power Through

Assorted Energy Drinks and Coconut Water
House Made Trail Mix
Chocolate Covered Espresso Beans and Yogurt Covered Raisins
Fruit Salad

\$15 per guest

Keep 'em Rollin'

Salami and Provolone Pinwheels
Turkey and Swiss Pinwheels
Grilled Vegetables and Garbanzo Bean Spread Pinwheels
Individual Fruit Roll Ups
Fresh Baked Macaroons

\$16 per guest

Break Per Person Service:

Based on 30 minutes of service and a minimum of 25 guests, \$125 charge applies if under minimum. ◊Attendant Fee of \$35 per hour.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



QUENCHERS & TRAYS

QUENCHERS AND A LA CARTE SNACKS

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea Forte and Herbal Teas
Coffee Service Includes a Selection of 2% Milk and Half/Half
(Soy Milk upon request)
\$72 per gallon, \$40 per ½ gallon

Iced Coffee and Decaffeinated Coffee with a Selection of
Sugar Free Vanilla, Chocolate, Caramel and Hazelnut Syrups
Coffee Service Includes 2% Milk and Half/Half (Soy Milk upon request)
\$72 per gallon, \$40 per ½ gallon

Orange, Grapefruit, Cranberry and Apple Juices
Old Fashioned Lemonade, Fresh Brewed Iced Tea and Fruit Punch
2% Milk, Skim Milk and Soy Milk
\$52 per gallon, \$27.50 per ½ gallon

Fiji Artesian Waters and Waiwera Mineral Waters
Bottled Juices and Republic Bottled Iced Teas
Assorted Retro Bottled Sodas and Red Bull Energy Drinks
\$4.75 each

Coke, Diet Coke, Sprite and Ginger Ale
\$4 each

Chilled VH Bottled Waters
\$4.25 each

Gourmet Ice Cream Bars, Frozen Fruit Bars and Dippin' Dots
Minimum of 25 guests applies
\$4.50 each

Individual Granola Bars and Fruit Bars
Full Size Assorted Candy Bars
Assorted Individual Bags of Chips, Pop Chips, Pretzels
and Popcorn
\$2.75 each

Executive Meeting Tray with Dark Chocolate Covered Espresso Beans,
Tart Yogurt Covered Raisins, Dried Fruits and Nuts
\$45 per tray (serves 18 guests)

House Made Granola, House Made Trail Mix, House Made
Dry Snack Mix, Mixed Nuts, Potato Chips, White Cheddar
Popcorn, Miniature Candy Bars, Dark Chocolate Covered
Espresso Beans, Tart Yogurt Covered Raisins or Wasabi Peas
\$20 per pound, each item

Warm Jumbo Ballpark Pretzels with Gourmet Mustard
and Warm Cheese Dipping Sauce
\$60 per dozen, minimum of two dozen

Individual Yogurts: Fruit and Plain Flavors
\$4 each

Season's Best Whole Fruit Garnished with Berries and Grapes
\$3 per piece

Fruit and Berry Kabob with Yogurt Dipping Sauce
\$5 each

Waldorf Fruit Salad
\$75 serves 25 guests

Sliced Fruit and Berry Platter
\$115 serves 25 guests, \$200 serves 50 guests

Imported and Domestic Cheese Display with Sliced
Breads and Crackers
\$150 serves 25 guests, \$275 serves 50 guests

Traditional and/or Roasted Red Pepper Hummus
with Parmesan Pita Crisps
\$125 serves 25 guests, \$225 serves 50 guests

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



TREATS

TREATS FROM THE VH BAKE SHOP

Specialty Pastry

Chocolate and Butter Croissants, Bear Claws, or Cream Scones
\$40 per dozen per item

Muffins

Morning Glory, Blueberry, Bran, Zucchini, Banana Nut, Chocolate Cream Cheese or Pumpkin
\$40 per dozen per item

Breakfast Breads

Morning Glory, Apple Cinnamon, Banana, Zucchini, Pumpkin or Cranberry
\$36 per dozen per item

Bagels

Fresh Plain, Cinnamon Raisin and Whole Wheat Bagels with Whipped Cream Cheese with Toaster
\$40 per dozen per item

Warm Quiche Muffins

Lorraine, Florentine or Southwestern
\$48 per dozen per item

Assorted Freshly Baked Cookies

Chocolate Chip, Double Chocolate, Peanut Butter, Butterscotch Pecan, Oatmeal Cranberry, Snickerdoodle, Coconut Macaroon, White Chocolate Chip Macadamia Nut or Lemon Snap (chef's selection always includes Chocolate Chip)
\$38 per dozen | \$48 per dozen for Jumbo

Freshly Baked Cupcakes

White Birthday Cake with Strawberry Frosting and Sprinkles, Red Velvet with Cream Cheese Icing, Devil's Food with Peanut Butter Frosting, Lemon Kissed with Ginger Icing or Carrot Cake with Cinnamon Cream Cheese Frosting
\$48 per dozen per item | \$36 per dozen for mini size
minimum of two dozen per flavor

Whoopie Pies

Red Velvet with Cream Cheese, Banana with Brown Sugar Bacon, Chocolate with Peanut Butter Cream, Lemon with Ginger Cream, or Almond with Orange Strawberry Cream
\$48 per dozen

Brownies

Fudge, Walnut, Toffee, Rocky Road, Peanut Butter Crumble, or Malt Ball
\$41 per dozen per item

Dessert Bars

Rice Crispy Treats, Raspberry Streusel Bar, Lemon Bars or White Chocolate Blondies
\$38 per dozen per item

Baker's Rack Pies

Assorted Fruit, Nut or Cream Pies (serves 8-10 pieces per pie)
\$48 per pie
Individual Lemon Meringue Pies
\$52 per dozen

Treats indicated are ordered by the individual flavor, per dozen.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



LUNCH

HVH BUFFET LUNCHES

Sonoran | Lunch Buffet

Soup du Jour

Corn Tortilla Chips with Guacamole, Salsa, Sour Cream, Jalapenos, and Grated Cheese

Grilled Vegetable Platter with Red Pepper Aioli

Southwestern Caesar Salad

Sonoran Pasta Salad with Chipotle Aioli

Marinated Chicken Breast with Salsa Verde

Seasonal Fresh Fish in a Traditional Vera Cruz Sauce

Carne Asada with Warm Flour Tortillas

Vegetarian Mexican Rice and Vegetarian Refried Beans

Churros with Banana Caramel Sauce

Ibarra Chocolate Pudding

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

\$42 per guest

The Rat Pack | Lunch Buffet

Soup du Jour

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Classic Caesar with Shaved Parmesan and Garlic Croutons

Warm Focaccia Bread with Olive Oil

Antipasti Platter with Coppa, Prosciutto, Salami, Grilled and Roasted Vegetables, Marinated Mushrooms and Imported Olives

Seared Seasonal Fish, Piccata Style

Old World Pasta Bolognese

Eggplant with Marinara

Fresh Berries with Orange Sabayon

Tiramisu

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

\$42 per guest

Country Picnic | Lunch Buffet

Soup du Jour

Raw, Grilled and Marinated Vegetables with an Aioli Dip

Old Fashion Potato Salad

Panzanella Salad with Tuscan Bread, Roma Tomatoes, Sliced Red Onion and Arugula with Basil Vinaigrette

Basket of Sliced Breads

Sliced Turkey, Sliced Pastrami, Tuna Salad and Crispy Cold Fried Chicken

Crispy Applewood Smoked Bacon, Sliced Cheeses, Sliced Tomatoes, Dill Pickles, Onion Confit, Avocado Relish and Condiments

Pastry Chef's Selection of Cupcakes

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

\$40 per guest

The Market | Lunch Buffet

Charcuterie Platter of Imported, Sliced and Cured Meats with Mediterranean Olives and Gourmet Mustards, Sliced Breads and Pita Points

Fruit and Berry Salad, Lightly Dressed with Honey and Lemon

Mixed Greens with Gorgonzola, Sliced Green Apples and Candied Pecans with Balsamic Vinaigrette

Two Soups of the Day (One Vegetarian)

Assorted Plattered Sandwiches

Grilled Tri-Tip of Beef with Pickled Red Onion and Fontina Cheese on Sourdough

Chicken Caesar Wrap with Sun-Dried Tomatoes in a Spinach Tortilla

Black Forest Ham, Apple Slaw, Gruyere with Honey Mustard on Whole Wheat

Vegetable Wrap with Garbanzo Bean Spread in a Sun-Dried Tomato Tortilla

Chocolate Éclairs, Raspberry Oat Bars and Coconut Macaroons

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

\$40 per guest

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



LUNCH

Red Rock BBQ | Lunch Buffet

Crispy Slaw

Mixed Greens with Crispy Vegetables and Buttermilk Ranch Dressing and Red Wine Vinaigrette

Cornbread with Honey and Butter

Hot Sandwich Bar with Fresh Buns

Pulled BBQ Chicken

Pulled Pork

House Made Mushroom, Red Lentil and Tofu Veggie Burger

Condiment Platter:

Lettuce, Sliced Tomatoes, Bermuda Onions and Dill Pickles

Warm Baked Beans

Corn on the Cob

Pineapple Upside Down Cake

Fruit Turnovers

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

\$40 per guest

The Mediterranean | Lunch Buffet

Soup of the Day

Roasted Red Pepper Hummus with Pita Points

Traditional Greek Salad with Tomato, Red Onions, Kalamata Olives and Feta with Red Wine Vinaigrette

Spanikopita, Spinach and Feta Pie topped with Crispy Phyllo

Moussaka with layers of Eggplant, Potatoes and Ground Beef topped with a Creamy Béchamel Sauce

Pan Seared White Fish served with Caramelized Fennel, Onions, Olives and Roasted Red Peppers in a Citrus Beurre Blanc sauce

Oregano Marinated Chicken Breast served over Grilled Vegetable Orzo

Baklava Squares with Cinnamon, Honey and Chopped Pistachio Nuts in Layers of Phyllo

Moustokouloura~ Grape Molasses Cookies

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

\$42 per guest

Lunch Buffet Service:

1 hour of service, full table set, serviced in an outdoor or indoor location.

Based on a minimum of 25 guests, \$125 charge applies if under minimum.

HVH BOXED LUNCH OPTIONS

Turkey Breast, Swiss, Granny Smith Apple with Cherry Aioli on 9 Grain Bread

Chicken Salad with Cashews and Tarragon Mayonnaise on a Croissant

Classic BLT with Avocado Aioli on Sourdough

Rare Roast Beef, Onion Confit, Gruyere Cheese with Horseradish Aioli on Rye

Portobello, Roasted Zucchini, Arugula, Avocado, Goat Cheese Spread with Pesto in a Spinach Tortilla Wrap

Includes

Pasta Salad with Basil Aioli

Whole Fresh Fruit

Bag of Country Cut Potato Chips

Pastry Chef's Selection of Freshly Baked Cookies, Brownies or Rice Crispy Treats

Condiments with Napkin and Plastic Silverware

\$26 two sandwich selections

\$28 three sandwich selections

\$30 four sandwich selections

Sandwich counts required 72 hours in advance.

Beverages On-Consumption

Assorted Soft Drinks | **\$4 each**

VH Bottled Waters | **\$4.25 each**

Bottled Fruit Juices, Waiwera Mineral Waters, Fiji Artesian Waters, Republic Bottled Iced Teas, Retro Bottled Sodas and Red Bull Energy Drinks | **\$4.75 each**

Boxed Lunch Service:

Served in meeting room or with reception style seating.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



LUNCH

HVH PLATED LUNCHES

The Executive Lunch

Includes Selection of One Starter, One Entrée and One Dessert with Beverage Service. Multiple Entrée Selections Offered with Client Provided Place Cards. Entrée Counts Due 72 Hours Prior to Event.

Starter

Select One

Garden Fresh Gazpacho

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Baby Greens with Fresh Strawberries, Pickled Shallots and Toasted Walnuts with Basil Vinaigrette

Spinach Salad with Shaved Radish, Tear Drop Tomatoes and Diced Yellow Peppers with Sherry Vinaigrette

Entrée

Select One

Spinach and Boursin Stuffed Chicken Breast

\$30 per guest

Seared Chicken Breast with Mushrooms and Marsala

\$30 per guest

Black Truffle Chicken Pot Pie with Rosemary Pie Shell

\$32 per guest

Pan Roasted Salmon with Organic Spinach Dill Butter Sauce

\$32 per guest

Roasted Petit Tenderloin of Beef with Garlic Thyme Jus

\$36 per guest

Roasted Vegetable Casserole with Goat Cheese Gratin

\$28 per guest

Select One

Wild Rice Pilaf, Yukon Gold Potato Puree, Parmesan

Herbed Orzo Pasta or Roasted Potatoes with Rosemary Glaze

All Executive Lunches Accompanied by Crispy Steamed Vegetables and Freshly Baked Rolls with Butter

Dessert

Select One

Raspberry Tart with Lemon Cream

Chocolate Layer Cake with Fresh Strawberries

Banana Cream Tart with Butterscotch Sauce

New York Style Cheesecake with Berry Compote

Angel Food Cake with Macerated Berries

Chocolate Malt Pudding with Vanilla Whipped Cream and Caramel Sauce

Valley Ho's Entrée Salad

Spring Greens, Julianne Carrots, Red Peppers, Sugar Snap Peas, Cucumbers and Toasted Cashews in a Sweet Chili Vinaigrette

Additional Topping Options:

Grilled Teriyaki Chicken

\$28 per guest

Seared Asian Beef

\$32 per guest

Seared Ahi

\$34 per guest

Accompanied by Chilled Soup du Jour, Rolls and Choice of Dessert from above. Tableside Service of Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers.

Vegetable Stir Fry with Lo Mein

Pake Noodles with Sugar Snap Peas, Carrots and Baby Bok Choy

Additional Topping Options:

Tofu with Hoisin Glaze

\$28 per guest

Chicken with Ponzu Sauce

\$30 per guest

Beef Tenderloin with Ginger Garlic Glaze

\$36 per guest

Accompanied by Vegetable Lettuce Wrap with Sweet Soy Ginger Sauce, Sweet Hawaiian Rolls and Choice of Dessert from above. Tableside Service of Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers.

Plated Lunch Service:

Full table set and serviced in an outdoor or indoor location. Based on a minimum of 8 guests, \$125 charge applies if under minimum.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



APPS & PLATTERS

HAND-CRAFTED HORS D'OEUVRES

Butler Passed

Grilled Artichoke Skewer with Oven-Roasted Tomato, Olive and Mozzarella

Goat Cheese with Micro Greens on a Beet Chip

Crostini with Blue Cheese and Roasted Fig Marmalade

Warm Open-Faced Mini Grilled Cheese with Fontina, Basil Pesto and Truffle Oil

Shrimp and Lobster Cake with Spicy Remoulade

Seafood Cocktail Shooter, Ceviche with Crab and Shrimp in Citrus

Smoked Salmon with Lemon, Dill, Crème Fraiche and Capers in a Cucumber Cup

Asian Crab Salad on a Belgian Endive Spear

Chicken Pot Pie Spoons

Classic BLT with Avocado Aioli

Southwest Chicken Salad on a Cornbread Crouton

Grilled Open-Faced Mini Reuben on Rye with Gruyere

Skewered Meatball with Sweet and Sour Sauce

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

\$5 per piece

minimum 25 pieces per selection

THE PLATTERS

Vegetable Trio Platter with Raw, Grilled and Marinated served with Roasted Red Pepper Aioli

\$175 per 50 guests

Traditional and Roasted Red Pepper Hummus with Parmesan Pita Crisps

\$225 per 50 guests

Classic Deviled Eggs and Tea Sandwiches
Cucumber, Arugula, Smoked Salmon and Capers on Pumpernickel Fig, Mascarpone and Prosciutto on Grain Bread

\$200 per 50 Pieces

Imported and Domestic Cheese Display with Sliced Breads and Crackers

\$275 per 50 guests

Charcuterie Platter of Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Pita Points

\$275 per 50 guests

Antipasti Platter with Marinated Vegetables, Imported and Domestic Cheeses, Sliced and Cured Meats, Mediterranean Olives with Sliced Rustic Breads and Artisan Crackers

\$450 per 100 guests

Grilled Sliced Local Southwest Turkey and Italian Sausages, Blue, Brie and Cheddar Cheeses
Spicy Mustard and Fig Jam served with Sliced Breads and Artisan Crackers

\$275 per 50 guests

Warm Fontina Fondue with Wild Mushrooms with Crostini and Focaccia Bread Sticks

\$225 per 50 guests

Warm Havarti Fondue with Roasted Walnuts served with Crostini and Focaccia Sticks

\$225 per 50 guests

Warm Artichoke Spinach Dip served with Herb Seasoned Pita Points

\$250 per 50 guests

Iced Shrimp with Cocktail Sauce Served on Iced Tray or in Individual Shooter Glasses

\$250 per 50 pieces

Iced Season's Best Oysters with Remoulade Sauce Served on Iced Tray

\$300 per 50 pieces

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



STATIONS

HVH STATIONS

Antipasti Salad Station

Italian Cheese Display
Marinated and Grilled Vegetable Platter
Mixed Greens with Gorgonzola, Sliced Green Apples and Candied Pecans with Balsamic Vinaigrette
Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
Roasted Tomato, Fresh Mozzarella and Grilled Artichoke drizzled with Balsamic and Basil Vinaigrette
Charcuterie Platter of Imported Cured Meats with Mediterranean Olives, Gourmet Mustards and Pesto
Sliced Rustic Breads and Gourmet Crackers

\$17 per guest

Pasta Station

Cheese Tortellini with Roasted Tomatoes and Basil Pesto
Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers, Onions and Marinara
Farfalle Pasta with Shrimp, Lobster, Fresh Spinach and White Wine Cream Sauce
Freshly Grated Parmesan Cheese and Focaccia Sticks

\$18 per guest for two pastas

\$20 per guest for three pastas

chef fee applies or set as chaffer station

Retro Pasta Station

ZuZu Mac + Cheese
Beef Stroganoff with Butter Noodles and Sour Cream
Rigatoni with a Classic Red Sauce and Meat Balls served on the Side
Shaved Parmesan and Focaccia Bread

\$18 per guest for two pastas

\$20 per guest for three pastas

set as chaffer station

Baked or Martini Masher Bar

Client Selects Bakers or Whipped Yukon Gold Potatoes
Applewood Smoked Bacon, Caramelized Onions, Maytag Blue Cheese, Tillamook Cheddar Cheese, Chives, Sour Cream, Butter and Mushroom Gravy

\$14 per guest

Skewer Station

Balinese Chicken with Roasted Mushrooms and Green Peppers
Hoisin Marinated Beef with Zucchini and Red Onion
Rosemary Scented Lamb with Roasted Shallots and Artichoke Hearts
Orange and Ginger Pork Loin with Apples and Roasted Fennel
Pesto Rubbed Eggplant with Cherry Tomatoes and Yellow Squash
Served with Coconut Scented Rice

\$18 per guest for two skewers

\$20 per guest for three skewers

chef fee applies or set as chaffer station

Asian Station

Fried Wontons with Spicy Mustard Dipping Sauce
Crispy Asian Slaw with Red Bell Pepper, Napa Cabbage, Red Onion and Cilantro in a Pineapple Sesame Dressing
Shrimp Fried Rice with Snap Peas, Carrots, Water Chestnuts, Bean Sprouts and Green Onion
Orange Peel Beef with Onions, Peppers and Water Chestnuts

\$20 per guest

set as chaffer station

Slider Station

Angus Beef Sliders with Cheddar, Pickle Chips and Chipotle Ketchup
Ground Chicken Sliders with Whole Grain Mustard Sauce, Roasted Onions and Fontina Cheese
BBQ Pork Sliders with Pickled Onion Slaw and Grilled Pineapple
Grilled Portobello Sliders with Grilled Zucchini, Tomato Compote and Avocado Aioli
All Sliders on Fresh Rolls

\$16 per guest*; *chef fee applies, select three options*

slider chaffered \$5 each, minimum of 25 per item ordered

Nacho Bar

House Made Blue and Yellow Corn Tortilla Chips with Shredded Chicken

Chef's Choice of Two Salsas, Guacamole, Warm Con Queso, Black Beans, Diced Tomatoes and Pickled Jalapenos

\$14 per guest

Butler Passed Tacos

Marinated Shredded Chicken and Lettuce with Fresh Tomato Salsa
Pulled Pork Carnitas and Queso Fresco with Salsa Verde
Grilled Shrimp with Pineapple Slaw
White Fish and Crunchy Cabbage Slaw with Baja Sauce

\$5 per piece

minimum 25 pieces per selection

Station Service:

*1 hour of service with small plates and reception style seating.
Minimum of 25 guests for the stations and based on full guarantee.
Chef Fee of \$125 per 75 guests on applicable stations and carver stations.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



CARVING & DESSERTS

CARVER STATIONS

Carving

Roasted Breast of Turkey with Cranberry Chutney and Soft Rolls

\$14 per guest*

Herb Crusted Pork Loin with Whole Grain Mustard Sauce and Soft Rolls

\$14 per guest*

Leg of Lamb Slow Roasted with Natural Jus, Grilled Scallion Aioli and Soft Rolls

\$18 per guest*

Rosemary Roasted Tenderloin of Beef with Gourmet Mustard, Horseradish Cream, Port Wine Sauce and Soft Rolls

\$20 per guest*

Dual Carver Station

Roasted Breast of Turkey with Cranberry Chutney and Rosemary Roasted Tenderloin of Beef with Gourmet Mustard, Horseradish Cream and Port Wine Sauce, served with Soft Rolls

\$26 per guest*

Two chefs required per 75 guests. Preparation is based on full guarantee, 65% Tenderloin with 35% Turkey will be prepared.

Station Service:

*1 hour of service with small plates and reception style seating. Minimum of 25 guests for the stations and based on full guarantee. *Chef Fee of \$125 per 75 guests on applicable stations and carver stations.*

HVH DESSERT STATIONS

Baker's Rack Dessert Station

Lemon Layer Cake, Dark Chocolate Mousse Cake, Key Lime Tartlets, Fresh Berry Tartlets, Seasonal Tartlets, Chocolate Malt Pudding, Butterscotch Pudding, Chocolate Banana Pudding, Cream Puffs, White and Dark Chocolate Truffles and Chocolate Dipped Strawberries

\$14 per guest

chef's selection of five items, minimum of 25 guests

Pastry Chef's Dessert Station

Bananas Foster or Cherries Jubilee Served over Vanilla Ice Cream

\$8 per guest for one option*

\$12 per guest for two options*

chef fee applies, minimum of 25 guests

Old Fashioned Float Station

Vanilla Bean and Strawberry Ice Cream

Bottled Retro Sodas: Vanilla Cream, Root Beer, Cola, 7-Up, Ginger Ale, Black Cherry and Orange Cream

\$16 per guest ◊ minimum of 25 guests

The Candy Shop

Two Colors of Sour Balls, Salt Water Taffy, Licorice, Gum Balls, Candy Sticks, Sixlets, Mini Devil's Food Cupcakes, Gourmet Popcorn and House Made Chocolate Dipped Strawberries

\$16 per guest, minimum of 50 guests

Enhancement: Retro Bottled Soda Station

\$4.75 each

*1 hour of service with small plates and reception style seating. Based on full guarantee. *Chef Fee of \$125 per 75 guests on applicable stations. ◊Attendant Fee of \$35 per hour.*

Reception Coffee and Dessert Platters

Assorted Handcrafted Petit Fours, Chocolate Dipped Strawberries, Fresh Berry Tartlets, Mini Assorted Cheesecakes, Peanut Butter Banana Tartlets, Crème Brulee Spoons, French Macarons or Sicilian Cannoli with Espresso Chocolate Chip Cream

\$54 per dozen, minimum two dozen per flavor

Whoopie Pies

Red Velvet with Cream Cheese, Almond with Orange Strawberry Cream, Chocolate with Peanut Butter Cream, Lemon with Ginger Cream or Banana with Brown Sugar Bacon

\$48 per dozen, minimum three dozen per flavor

Mini Cupcake Treats

White Birthday Cake with Strawberry Frosting and Sprinkles, Red Velvet with Cream Cheese Icing, Devil's Food with Peanut Butter Frosting, Lemon Kissed with Ginger Icing or Carrot Cake with Cinnamon Cream Cheese Frosting

\$36 per dozen, minimum of two dozen per flavor

Fresh Fruit and Berries Display

Sliced Melon, Pineapple and Fresh Berries

\$200 per 50 guests

Enhancement: Warm Chocolate Dipping Sauce

\$3 per guest

Coffee Station

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

Includes a Selection of 2% Milk and Half/Half (Soy Milk upon request)

\$72 per gallon or \$40 per ½ gallon

Deluxe Coffee Station

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

2% Milk and Half/Half (Soy Milk upon request)

Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Orange Zest, Shaved Chocolate, Honey, Vanilla Syrup and Whipped Cream

\$78 per gallon

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



PLATED DINNERS

HVH PLATED DINNERS

Includes selection of One Salad, One Entrée or One Entrée Duet and One Dessert with Coffee Service.

Multiple Entrees Selections Offered with Client Provided Place Cards. Entrée Counts Due 72 Hours Prior to Event.

Salad

Select One

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Grilled Asparagus Salad with Marinated Mushrooms and Truffle Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Micro Greens with Basil Vinaigrette

Roasted Beet, Laura Chenel Goat Cheese, Roasted Hazelnuts, Pickled Shallots and Arugula with Red Wine Vinaigrette

Baby Greens with Razz Cherries, Candied Pecans and Maytag Blue Cheese with Balsamic Vinaigrette

Entrée

Select One

Stuffed Chicken Breast with Oven Dried Tomato, Goat Cheese, Oregano and Truffle Essence

\$55 per guest

Slow Braised Beef Short Ribs in Natural Jus

\$72 per guest

Lemon Herb Crusted Halibut in Basil Butter Sauce

\$65 per guest

Grilled Filet of Beef in a Merlot Demi Glace

\$75 per guest

Pan Seared Sea Bass with Chardonnay Chive Sauce

\$65 per guest

Vegan Entrée

Cous Cous with Lentils, Roasted Vegetables, Mushrooms and Cilantro on a Yellow and Red Pepper Coulis

\$50 per guest

Entrée Duet

Select One Duet

Carved Chicken Breast with Truffle Essence and Sliced New York Strip

\$78 per guest

Petite Filet of Beef with Demi Glace and Grilled Seasonal Fish

\$80 per guest

Petite Filet of Beef with Demi Glace and Grilled Jumbo Shrimp with Pesto Rub

\$80 per guest

Petite Filet of Beef with Demi Glace and Butter Poached Lobster Tail

\$105 per guest

Select One

Wild Rice Pilaf, Roasted Garlic Mashed Potatoes, Herb Roasted Fingerlings, Parsnip Potato Puree, Twice Baked Potatoes with White Cheddar and Caramelized Onions, Parmesan Herbed Orzo Pasta, or Cous Cous with Brunoise Vegetables

All Plated Dinners Accompanied by Chef's Selection of Braised and Steamed Vegetables with Rolls and Butter and Coffee and Tea Service

Desserts

Select One

Crème Brûlée with Berries

Apple Crisp with Vanilla Bean Ice Cream

Huckleberry Bread Pudding with Crème Anglaise

Flourless Chocolate Cake with Vanilla Cream and Fresh Berries

Chocolate and Passion Fruit Torte

New York Style Cheesecake with Cherry Compote

HVH PLATED DINNER ENHANCEMENTS

Starters

Mushroom Ravioli with Spinach and Coriander Butter Sauce | **\$12 per guest**

Crab Cake with Cajun Remoulade | **\$15 per guest**

Antipasti Platter with Dips and Breads

Family Style Platter | **\$50 per table**

Roasted Red Pepper Soup | **\$8 per guest**

Lobster Bisque with Snipped Chives | **\$11 per guest**

Intermezzo

Pink Grapefruit, Lemoncello or Blood Orange | **\$8 per guest**

Plated Dinner Service:

Full table set and service in an outdoor or indoor location. Based on a minimum of 8 guests, \$125 charge applies if under minimum.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



DINNER BUFFETS

HVH DINNER BUFFETS

California Fresh | Dinner Buffet

Baked Ricotta Cheese with Herbs and Olive Oil served with Crostini and Crackers

Fresh Greens with Endive, Pecorino Romano, Fennel, Pine Nuts and Mustard Vinaigrette

Arugula, Watermelon and Feta Cheese with a Basil Vinaigrette

Marinated Chicken Breast with Lemongrass Butter Sauce and Mango Salsa

Pistachio Crusted California White Fish with Roasted Artichoke, Tomato and Preserved Lemon Cous Cous

Cheese Ravioli with Braised Leeks in a Sweet Corn Veloute

Gingered Glazed Baby Carrots

Chocolate Dipped Strawberries

Meyer Lemon Angel Food Cake with Mint Infused Macerated Berries

Blackberry, Mascarpone Parfait with Sliced Almonds

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

\$76 per guest

The Jimmy "Buffet" | Dinner Buffet

Chilled Peach and Mint Soup

Sliced Tropical Fruits

Fried Wonton Chips with Hot Mustard Dipping Sauce

Crisp Romaine with Sweet Chili Vinaigrette

Chow Mien Noodle Salad

Sweet Hawaiian Rolls and Butter

Carved Glazed Pork Loin

Miso Marinated Halibut with Julienned Vegetables in a Ginger Butter Sauce

Slow Roasted Chicken Breast Curry with Traditional Condiments

Braised Baby Bok Choy and Crispy Vegetables

Coconut Infused Jasmine Rice

Roasted Glazed Sweet Potatoes

Key Lime Cheesecake

Coconut Cream Pie

Chocolate and Passion Fruit Torte

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

\$80 per guest*

The New Yorker | Dinner Buffet

Marinated and Grilled Vegetable Platter

Waldorf Salad with Fresh Apples, Crisp Celery and Toasted Walnuts with a Creamy Dressing

Caesar Salad with Shaved Parmesan and Garlic Croutons

Parker House Rolls and Butter

Roasted Chicken, Smoked Tomato and Basil with Wild Rice

Seared Sea Bass in a Citrus Beurre Blanc

Charbroiled New York Strip in a Green Peppercorn Reduction

Smoked Cheddar Mashed Potatoes

Crispy Steamed Vegetables

Flourless Chocolate Cake

Big Apple NY Cheesecake

Long Island Carrot Cake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

\$85 per guest

The San Antonio | Dinner Buffet

Tortilla Soup with Lime Crème Fraiche

Southwestern Caesar Salad Garnished with Tortilla Strips

Baby Spinach with Tomato Cumin Vinaigrette Salad

Queso Fresco with Cucumber and Cured Tomato Salad

Cheese Enchiladas

Chicken Breast with a Pasilla Chile Sauce

Roasted Salmon with Lime and Cilantro

Grilled Beef Tenderloin with Chili Corn Jus

Grilled Squash

Cumin Scented Rice

Warm Fruit Empanadas

Chocolate Bread Pudding with Aztec Chocolate Sauce

Tres Leche Cheesecake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

\$76 per guest

Tablesides Wine Service:

Wine Selections Available

Buffet Dinner Service:

1.5 hours of service, full table set and service in an outdoor or indoor location. Based on a minimum of 25 guests, \$150 charge applies if under minimum. *Chef Fee of \$125 per 75 guests.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



DIETARY OPTIONS

PLATED ENTRÉE GLUTEN FREE SUBSTITUTIONS

Salads

Caesar Salad with Shaved Parmesan, and Oven Roasted Tomatoes

Mixed Baby Greens with Fresh Strawberries, Goat Cheese and Toasted Walnuts with Red Wine Vinaigrette

Spinach Salad with Shaved Radish, Tear Drop Tomatoes and Diced Yellow Peppers with Bacon Vinaigrette

Sauces

Garlic Thyme Jus, Merlot Demi Glaze, Lemon Butter Sauce, Chardonnay Chive Sauce or Roasted Tomato Coulis and Truffle Essence

Starches

Wild Rice Pilaf, White Rice, Brown Rice, Yukon Gold Potato Puree, Creamy Herb Polenta, Parsnip Puree, Herb Roasted Fingerlings or Roasted Potatoes with Rosemary Glaze

Desserts

Crème Brûlée with Berries

Flourless Chocolate Cake with Raspberry Coulis

Macerated Berries with Vanilla Whipped Cream and Chocolate Swizzle Stick

Chocolate Mousse with Caramel Sauce

DIETARY REQUESTS

Please Notify your Catering Manager of Special Dietary Requests, Vegan or Vegetarian Meals needed. Please see options for starters, sauces, sides and desserts for lunch and dinner plated entrees. Custom chef menus can be created upon request.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



LIBATIONS

ON-CONSUMPTION BARS

Valley Ho Bar

Included Liquors

Smirnoff, Bombay Gin, Sauza Gold, Cruzan Rum, Jim Beam Bourbon, Dewar's Scotch and Canadian Club Whisky
hosted \$8/cash \$9

Wines by the Glass

Zolo Chardonnay, Malbec, Cabernet Sauvignon
BV Pinot Noir, Kenwood Sparkling
hosted \$8/cash \$9

Supreme Bar

Included Liquors

Ketel One, Bombay Sapphire, Patron Silver, Bacardi, Crown Royal, Johnnie Walker Red Scotch and Maker's Mark Bourbon
hosted \$10/cash \$11

Wines by the Glass

Murphy-Goode Chardonnay, Estancia Merlot and Cabernet Sauvignon, Murphy-Goode Pinot Noir
hosted \$9/cash \$10

Kenwood Sparkling
hosted \$8/cash \$9

Luxury Bar

Included Liquors

Belvedere, Hendricks Gin, Don Julio Blanco, Pyrat XO Rum, Glenfiddich Scotch and Maker's 46 Bourbon
hosted \$12/cash \$13

Wines by the Bottle

Mumm "Napa Brut Prestige" Sparkling, Heitz Cellars Chardonnay, Calera Pinot Noir, Clos Pegase Merlot, Newton "Red Label" Cabernet Sauvignon
\$50 per bottle

All Bar Levels Accompanied by the Following:

Chilled Beers

Stella Artois, Four Peaks Local Brewery, Budweiser, Bud Light, Coors Light, Miller Lite, Corona, Heineken, and Sharp's N/A
hosted \$5.50/cash \$6

Bottled Beverages

Fiji Artesian Water, Waiwera Sparkling, Red Bull Energy Drinks and Bottled Juices
hosted \$4.75/cash \$5

Soft Drinks

Coke and Diet Coke, Sprite, Ginger Ale, Tonic and Soda Water
hosted \$4/cash \$4

PACKAGE BARS

Supreme Bar

Ketel One, Bombay Sapphire, Patron Silver, Bacardi, Crown Royal, Johnnie Walker Red Label and Maker's Mark

Murphy-Goode Chardonnay Estancia Merlot and Cabernet Sauvignon, Murphy-Goode Pinot Noir and Kenwood Sparkling

Stella Artois, Four Peaks Local Brewery, Budweiser, Bud Light, Coors Light, Miller Lite, Corona, Heineken and Sharp's N/A

Fiji Artesian Water, Waiwera Sparkling, Red Bull, Bottled Juices, Assorted Soft Drinks, Tonic and Soda Waters

First Hour ~ \$24 per guest

Add \$9 per guest each additional hour

Valley Ho Bar

Smirnoff, Bombay Gin, Sauza Gold, Cruzan Rum, Jim Beam Bourbon, Dewar's Scotch and Canadian Club Whisky

Zolo Chardonnay/Malbec/Cabernet Sauvignon, BV Pinot Noir and Kenwood Sparkling

Stella Artois, Four Peaks Local Brewery, Budweiser, Bud Light, Coors Light, Miller Lite, Corona, Heineken and Sharp's N/A

VH Water, Waiwera Sparkling, Red Bull, Bottled Juices, Assorted Soft Drinks, Tonic and Soda Waters

First Hour ~ \$20 per guest

Add \$8 per guest each additional hour

Additional Options:

Cordial Selection

Baileys Irish Cream, Courvoisier Cognac VS, Disaronno Amaretto, Drambuie, Frangelico, Grand Marnier, Kahlua and Sambuca
hosted \$14/cash \$15

Non-Alcoholic Punch

\$52 per gallon

Bar or Cocktail Table Snacks

House Made Dry Snack Mix, Mixed Nuts, Potato Chips, Wasabi Peas or Mini Pretzels
\$20 per pound each item

Per bar setup and bartender fee of \$150 applies. One bar scheduled per 75 guests. OH Pool events require plastic glassware. Product brands are subject to change.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



WINES

BUBBLES

- Sparkling – Kenwood “Yulupa Cuvée Brut” | \$32.00
- Sparkling – Chandon “Brut Classic” | \$50.00
- Sparkling – Mumm “Napa Brut Prestige” | \$50.00
- Sparkling – Schramsberg “Blanc de Noirs” | \$55.00
- Sparkling – Laetitia Vineyards “Brut Rosé” | \$65.00
- Sparkling – Schramsberg “Brut Rosé” | \$75.00
- Champagne – Moët “Imperial” | \$100.00
- Champagne – Veuve Clicquot “Yellow Label” | \$120.00

WHITES

- Riesling – Hogue, Columbia Valley, WA | \$30.00
- White Zinfandel – Beringer “Premiere Vineyard Selection” | \$30.00
- Pinot Grigio Blend – Civello | \$30.00
- Viognier – Treana White “Central Coast” | \$45.00
- Pinot Gris – Elk Cove Vineyards “Willamette Valley” | \$40.00
- Fumé Blanc – Ferrari Carano “Sonoma County” | \$42.00
- Sauvignon Blanc – Markham Vineyards “Napa Valley” | \$30.00
- Sauvignon Blanc – Long Boat, Marlborough, New Zealand | \$33.00
- Sauvignon Blanc – Cakebread Cellars “Napa Valley” | \$65.00
- Chardonnay – Zolo “Unoaked” Mendoza, Argentina | \$30.00
- Chardonnay – Newton Vineyard “Red Label” | \$45.00
- Chardonnay – Sebastiani “Sonoma Country” | \$32.00
- Chardonnay – Bogle Vineyards | \$34.00
- Chardonnay – Laetitia Estate “Arroyo Grande Valley” | \$35.00
- Chardonnay – Murphy-Goode “California” | \$38.00
- Chardonnay – Sonoma Cutrer “Russian River Ranches” | \$46.00
- Chardonnay – Heitz Cellar “Napa Valley” | \$50.00
- Chardonnay – Wattle Creek Winery, Mendocino County | \$52.00

REDS

- Pinot Noir – BV “Coastal Estates” | \$34.00
- Pinot Noir – Bogle Vineyards | \$34.00
- Pinot Noir – A by Acacia Vineyards | \$35.00
- Pinot Noir – Murphy-Goode “California” | \$38.00
- Pinot Noir – Joyce Vineyards “Francioni”, Monterey | \$45.00
- Pinot Noir – Row Eleven “Vinas 3” | \$46.00
- Pinot Noir – Calera “Central Coast” | \$50.00
- Pinot Noir – La Crema “Sonoma Coast” | \$52.00
- Merlot – Santa Rita Reserva, Chile | \$33.00
- Merlot – Rodney Strong Vineyards, Sonoma County | \$35.00
- Merlot – Estancia, Paso Robles | \$38.00
- Merlot – Joyce Vineyards “Francis”, Hames Valley | \$40.00
- Merlot – Arrowood, Sonoma County | \$45.00
- Merlot – Freemark Abbey “Napa Valley” | \$50.00
- Merlot – Clos Pegase “Napa Valley” | \$50.00
- Cabernet Sauvignon – Zolo, Mendoza, Argentina | \$30.00
- Cabernet Sauvignon – Hess Select | \$36.00
- Cabernet Sauvignon – Estancia, Paso Robles | \$38.00
- Cabernet Sauvignon – Joel Gott “Napa” | \$42.00
- Cabernet Sauvignon – Newton Vineyard “Red Label” | \$50.00
- Cabernet Sauvignon – Slingshot, Napa Valley | \$50.00
- Cabernet Sauvignon – Ferrari Carano “Alexander Valley” | \$50.00
- Cabernet Sauvignon – Sabastiani “Alexander Valley” | \$65.00
- Cabernet Blend – Chappellet “Mountain Cuvee” | \$50.00
- Malbec – Zolo, Mendoza, Argentina | \$30.00
- Malbec – El Portillo, Argentina | \$30.00
- Malbec – Terrazas “Reserva”, Argentina | \$30.00
- Zinfandel – Ravenswood, Sonoma | \$40.00

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.

