

HVH Breakfasts

The Continental

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

\$20 per guest

The Deluxe Continental

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

\$25 per guest

Continental Breakfast Enhancements

Cage Free Hard Boiled Eggs with Tomatoes, Lettuce and Red Onions.....	\$6 per guest
Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers and Cheeses.....	\$6 per guest
Toasted English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese.....	\$6 per guest
Quiche Lorraine Muffins with 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 Cheese.....	\$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 and 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 and Butter
Selection of Cold Cereals with 2% and Skim Milk
Selection of Plain and Fruit Yogurts
House Made Granola with a Bowl of Fresh Berries
Scrambled Eggs with Chives and Cheddar Cheese
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 Forte Gourmet Teas and Herbal Teas
Coffee Service Includes a Selection of 2% and Half/Half (Soy Milk upon request)

\$34 per guest

Buffet Breakfast Enhancements

Made to Order Eggs and Omelet Station: Smoked Salmon, Mushrooms, Scallions, Cheddar Cheese, Bacon, Ham and Fresh Salsa.....	\$11 per guest*
Smoked Salmon Tray with Condiments (accompanies bagels from breakfast menu).....	\$9 per guest
Cinnamon French Toast with Warm Maple Syrup.....	\$6 per guest
Buttermilk Pancakes with Warm Maple Syrup.....	\$6 per guest
Cottage Cheese with Pineapple Relish.....	\$4 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 if under minimum
*Chef Fee of \$125 per 40 guests on chef stations, 21% service charge + 8.95% tax applies (current tax)
2011 menu selections are subject to price changes for programs beyond 2011**



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 Enhancement:

- Freshly Brewed Coffee and Decaffeinated
- Assorted Forte Teas and Herbal Teas
- Coffee Service Includes a Selection of 2% and Half/Half (Soy Milk upon request)

\$68 per gallon, \$37.50 per ½ gallon

To-Go Hot Menu Item Enhancements:

- Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Red & Green Peppers and 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

Camelback Mountain ~ 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
- or
- Eggs Benedict
- House Made English Muffin, Canadian Bacon, Poached Egg with Hollandaise Sauce
- or
- Roasted Vegetable Casserole

(Select One)

- Chicken Sausage Links
- Applewood Smoked Bacon
- Virginia Ham Steak

Served with

- Country-Style Breakfast Potatoes
- Fruit Garnish

Served Tableside

- Freshly Squeezed Orange and Grapefruit Juices
- Freshly Brewed Coffee and Decaffeinated Coffee
- Assorted Forte Gourmet Teas and Herbal Teas
- Coffee Service Includes a Selection of 2% 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, \$125 charge applies if under minimum
- 21% service charge + 8.95% tax applies (current tax)
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Weekend Brunch

Pastry Chef's Selection from the following 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

Bagel Bar

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

(Select One):

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

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

(Select One):

Salad Station

*Accompanied by House Made Rolls and Butter

Roasted Marinated Vegetable Salad

Leafy Greens with Crisp Vegetables and
 Herb Vinaigrette

Fresh Buffalo Mozzarella and Vine-
 Ripened Tomatoes with Basil Vinaigrette

(Select One):

Salmon in Lemon Caper Sauce, Broccoli 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

Service of:

Fresh Orange and Grapefruit Juices
 Freshly Brewed Coffee and Decaffeinated Coffee
 Assorted Forte Gourmet Teas and Herbal Teas
 Coffee Service Includes a Selection of 2% and Half/Half (Soy Milk upon request)

\$55 per guest

Brunch Enhancements:

Carved Roasted Beef Tenderloin with Horseradish Sauce and Natural Juices.....	\$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 three dozen).....	\$4.50 each
Assorted Chocolate Truffles (minimum of three dozen).....	\$4.50 each
Bloody Mary Bar with Assorted Condiments.....	\$10 each 2
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, \$125 charge applies if under minimum

*Chef Fee of \$125 per 40 guests on made to order and carving stations

~~2~~Attendant Fee of \$35 per hour

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HVH Breaks

Healthy Alternative

Assorted Fruit and Plain Yogurts
Individual Granola and Fruit Bars
Performance Bars
Fruit Kabobs

\$14 per guest

Fruit and Bakery Basket

Fruit Salad with Yogurt Dressing
Choice of Mini Pecan Sticky Buns or Mini Cinnamon Rolls

\$15 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 surcharge**

Mixed Bag

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

\$14 per guest

The Classics

Twinkies, HoHos, Ding Dongs, Zingers,
Moon Pies and Oatmeal Cream Pies
Retro Sodas

\$14 per guest

The Chocoholic

Double Chocolate Chip Cookies
and
Chocolate Fondue with Sliced Fruit, Cubed Brownies, Pretzel Sticks and Vanilla Cake
(with Ice Cold 2% and Skim Milk)

\$15 per guest

Winter Enhancement: House Made Dutch Style Hot Cocoa **\$2 per person surcharge**

Take Me Out to the Ball Game

Retro Bagged Popcorn and Caramel Corn
Bagged Roasted Peanuts
Warm Mini Dog Sliders with Relish, Mustard and Ketchup
Chilled Retro Root Beer

\$16 per guest

Take the Bulls by the Horn Break

Red Bull Energy Drinks
High Energy Trail Mix
Performance Bars
Assorted Whole Fruit

\$14 per guest

The Southwestern

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

\$14 per guest

The Afternoon Nosh

Warm Artichoke Spinach Dip
Traditional Hummus
Smoked Salmon Spread
Herb-Seasoned Pita Chips and Crostini

\$15 per person

After Meeting Enhancement:

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

After Meeting Enhancement:

Red Sangria by the Pitcher serves 6 glasses
\$48 each

Break Per Person Service:

Based on 30 minutes of service

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

☞ Attendant Fee of \$35 per hour

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Quenchers and A la Carte Snacks

Freshly Brewed Coffee and Decaffeinated Coffee
 Assorted Forte Gourmet Teas and Herbal Teas
 Coffee Service Includes a Selection of 2% and Half/Half
 (Soy Milk upon request)
\$68 per gallon, \$37.50 per ½ gallon

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

Bottled Fruit Juices, Mineral Waters,
 Fiji Artesian Waters, Republic Bottled Iced Teas,
 Retro Bottled Sodas and Red Bull Energy Drinks
\$4.50 each

Assorted Coca Cola Soft Drinks
 Coke, Diet Coke, Sprite, Ginger Ale
 Tonic and Soda Waters
\$3.75 each

Chilled VH Bottled Waters
\$4 each

Ice Cream Cart
 Gourmet Ice Cream Bars and Frozen Fruit Bars
 Minimum of 25 guests applies
\$4 each

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

Executive Meeting Trays
 Dark Chocolate Covered Espresso Beans, Tart Yogurt Covered Raisins, Dried Fruits and Nuts
\$45 per tray

House Made Granola, House Made Trail Mix
 House Made Dry Snack Mix, Mixed Nuts, Potato Chips, White Cheddar Pop Corn, 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 Assorted Gourmet Mustards and Warm Cheese Dipping Sauce
\$5 each, minimum of one dozen

Individual Fruit and Plain Yogurts
\$4 each

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

Fruit and Berry Kabob with Yogurt Dipping Sauce
\$4.50 each, minimum of one dozen

Waldorf Fruit Salad
\$54 serves 25 guests

Sliced Fruit and Berry Platter
\$88 serves 25 guests, \$175 serves 50 guests

Imported and Domestic Cheese Display with Sliced Breads and Crackers
\$125 serves 25 guests, \$250 per 50 guests

Traditional and Roasted Red Pepper Hummus with Parmesan Pita Crisps
\$100 per 25 guests, \$200 per 50 guests

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Treats from the VH Bake Shop

Specialty Pastry:

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

Muffins:

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

Breakfast Breads:

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
Toaster included
\$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)
\$36 per dozen
\$48 per dozen for Jumbo

Freshly Baked Cupcakes:

White Birthday Cake with Vanilla Frosting and Sprinkles, Red Velvet with Cream Cheese Icing, Devil's Food with Fudge Frosting,
Lemon Kissed with Ginger Icing or Mocha Chino with Vanilla Cream
\$48 per dozen per item

Brownies:

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

Sonoran ~ Lunch Buffet

Soup du Jour
 Corn Tortilla Chips with Guacamole, Pico de Gallo,
 Sour Cream, Jalapenos, Grated Cheese and Shredded Lettuce
 ~
 Grilled Vegetable Platter with Red Pepper Aioli
 Southwestern Caesar Salad
 Sonoran Pasta Salad with Chipotle Aioli
 ~
 Achiotte Marinated Chicken Breast with Salsa Verde
 Seasonal Fresh Fish in a Traditional Vera Cruz Sauce
 Carne Asada with Warm Flour Tortillas
 Mexican Rice and Refried Beans
 ~
 Churros with Banana Caramel Sauce
 Ibarra Chocolate Tart
 ~
 Service of 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
 Mixed Green Salad with Herb Vinaigrette
 Old Fashion Potato Salad
 ~
 Basket of Sliced Breads
 Sliced Turkey, Sliced Pastrami, Tuna Salad
 and Crispy Cold Fried Chicken
 ~
 Crispy Applewood Smoked Bacon,
 Sliced Cheeses, Sliced Tomatoes,
 Onion Confit, Dill Pickles,
 Avocado Relish and Condiments
 ~
 Pastry Chef's Selection of Cupcakes
 ~
 Service of Fresh Brewed Iced Tea,
 Old Fashioned Lemonade and Arnold Palmers
\$38 per guest

The Rat Pack ~ Lunch Buffet

Soup du Jour
 Antipasti Platter:
 Coppa, Prosciutto, Salami, Grilled and Roasted Vegetables
 Marinated Mushrooms and Imported Olives
 ~
 Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes
 with Basil Vinaigrette
 Classic Caesar with Shaved Parmesan and Garlic Croutons
 Warm Focaccia Bread with Olive Oil
 ~
 Seared Seasonal Fish Piccata Style
 Old World Pasta Bolognese
 Eggplant with Marinara
 ~
 Raspberry Linzer Torte
 Tiramisu and New York Style Cheesecake
 ~
 Service of Fresh Brewed Iced Tea,
 Old Fashioned Lemonade and Arnold Palmers
\$42 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 & Lemon
 Mixed Baby Greens with Green Apples, Candied Pecans,
 Gorgonzola and Balsamic Vinaigrette
 ~
 Two Soups of the Day
 Basket of Crackers
 ~
 Assorted Plattered Sandwiches:
 Grilled Tri-Tip of Beef with Pickled Red Onion
 and Fontina Cheese on Sourdough
 Black Forest Ham, Apple Slaw, Gruyere with Honey Mustard on
 Whole Wheat
 Chicken Caesar Wrap with Sun-Dried Tomatoes
 in a Spinach Tortilla
 Vegetable Wrap with Garbanzo Bean Spread
 in a Sun-Dried Tomato Tortilla
 ~
 Chocolate Éclairs, Raspberry Oat Bars and Coconut Macarons
 ~
 Service of Fresh Brewed Iced Tea,
 Old Fashioned Lemonade and Arnold Palmers
\$40 per guest

Lunch 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 if under minimum
 21% service charge + 8.95% tax applies (current tax)
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Red Rock BBQ ~ Lunch Buffet

- Crispy Slaw
- Fruit Salad with Yogurt Dressing
- Cornbread with Honey and Butter
- ~
- Hot Sandwich Bar with Fresh Buns
- 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
- ~
- Southern Style Pecan Tartlets
- Blueberry Tartlets
- ~
- Service of Fresh Brewed Iced Tea,
Old Fashioned Lemonade and Arnold Palmers
- \$40 per guest**

The Mining Camp ~ Lunch Buffet

- Chili with Beans
- Traditional Chopped Salad tossed with Red Wine Vinaigrette and topped with Green Goddess
- Roasted Vegetable Salad
- Cornbread with Honey and Butter
- ~
- Meatloaf with Braised Mushroom Gravy
- Grilled Salmon with Classic Lemon Caper Butter
- ~
- Spinach Casserole
- Steamed Broccoli
- Mashed Potatoes
- ~
- Fruit Turnovers
- Pineapple Upside Down Cake
- ~
- Service of Fresh Brewed Iced Tea,
Old Fashioned Lemonade and Arnold Palmers
- \$40 per guest**

Lunch 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 if under minimum

Boxed Lunch Options

- Turkey Breast, Swiss, Granny Smith Apple with Cherry Aioli on 9 Grain Bread
- 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 on a Brioche Bun
- Sandwich Counts Required, Half & Half Option Available on any of the Sandwich Selections**

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**

Beverages On-Consumption

Assorted Soft Drinks **\$3.75 each**, VH Bottled Waters **\$4 each**

Bottled Fruit Juices, Mineral Waters, Fiji Artesian Waters, Republic Bottled Iced Teas,
Retro Bottled Sodas and Red Bull Energy Drinks
\$4.50 each

Boxed Lunch Service:

Served in meeting room or with reception style seating
21% service charge + 8.95% tax applies (current tax)
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HVH Plated Lunches

The Executive Lunch

Includes: Selection of One Starter, One Entrée and One Dessert

Multiple Entree 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, Toasted Walnuts with Red Wine Vinaigrette

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

Sides

(Select One)

Wild Rice Pilaf

Israeli Cous Cous

Yukon Gold Potato Puree

Parmesan Herbed Orzo Pasta

Roasted Red Potatoes with Honey and Rosemary Glaze

Dessert

(Select One)

Blueberry Tart with Lemon Cream

Chocolate Layer Cake with Fresh Raspberries

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

All Executive Lunches Accompanied by

Crispy Steamed Vegetables and Freshly Baked Rolls with Butter

Valley Ho's Entrée Salad

Spring Greens, Julianne Carrots, Red Peppers,
Sugar Snap Peas, Cucumbers, 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, Fruit Cup, Rolls and
Choice of Dessert from above.

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

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Hand-Crafted Hors d'oeuvres

Butler Passed

Brie in Puff Pastry with Pear Compote
Grilled Artichoke Skewer with Oven-Roasted Tomato, Olive and Mozzarella
Crispy Polenta Triangle with Tapenade, Roasted Red Pepper and Blue Cheese
Vegetable Spring Rolls with Minted Peanut Sauce
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
Lobster Salad with Mango Relish on Cucumber Spear
Seared Sea Scallop, Red Pepper Aioli and Corn Relish on a Crisp Tortilla

Chicken Pot Pie Spoons
Classic BLT with Avocado Aioli
Chicken Salad with Apples, Raisins and Curry Aioli
Grilled Open-Faced Mini Reuben on Rye with Gruyere
Beef Crostini with Blue Cheese and Balsamic Onion Marmalade

\$4.50 per piece
minimum 25 pieces per selection

Chef's Selection of Butler Passed
\$4.50 per piece, minimum 25 pieces

The Platters

Vegetable Trio Platter: Raw, Grilled and Marinated
served with Roasted Red Pepper Aioli
\$150 per 50 guests

Traditional and Roasted Red Pepper Hummus
with Parmesan Pita Crisps
\$200 per 50 guests

Antipasti Platter:
Marinated Vegetables, Imported and Domestic Cheeses, Sliced and Cured Meats,
Mediterranean Olives with Sliced Rustic Breads and Crackers
\$400 per 100 guests

Imported and Domestic Cheese Display
with Sliced Breads and Crackers
\$250 per 50 guests

Charcuterie Platter of Imported, Sliced and Cured Meats,
Mediterranean Olives and Gourmet Mustards
with Sliced Breads and Pita Points
\$250 per 50 guests

Warm Fontina with Wild Mushrooms
with Crostini and Cubed Focaccia Bread
\$200 per 50 guests

Brie Fondue with Roasted Walnuts
with Crostini and Cubed Focaccia Bread
\$200 per 50 guests

Warm Artichoke Spinach Dip with
Herb-Seasoned Pita Points
\$200 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
\$275 per 50 pieces

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HVH Stations

Antipasti Salad Station

Italian Cheese Display
Grilled Seasonal Vegetable Platter
Mixed Greens with Gorgonzola, Sliced Green Apples and Candied Pecans with Balsamic Vinaigrette
Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
Sliced Tomatoes, Fresh Buffalo Mozzarella, Micro Basil and Balsamic Reduction
Charcuterie Platter of Imported, Cured Meats with Mediterranean Olives, Gourmet Mustards, Pesto and Tapenade
Sliced Rustic Breads and Gourmet Crackers
\$17 per guest

Pasta Station

Cheese Tortellini with
Mushroom Marsala and Spinach Sauce
Chicken Penne Pasta Pomodoro
Shrimp and Scallop Scampi Pasta
Freshly Grated Parmesan Cheese and Focaccia Bread
\$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
Shaved Parmesan and Focaccia Bread
\$18 per guest for two pastas
\$20 per guest for three pastas
set as chaffer station

Retro Station

BLT Salad Cups with Chipotle Corn Bread Croutons
Braised Short Ribs with Bourbon Glaze
Americana Cheesy Grits
\$18 per guest

Martini Masher Bar

Whipped Yukon Gold Potatoes and Sweet Potatoes
Applewood Smoked Bacon, Caramelized Onions,
Maytag Blue Cheese, Toasted Pecans, Brown Sugar, Tillamook
Cheddar Cheese, Chives, Sour Cream, Butter and Mushroom Gravy
\$14 per guest

Slider Chef's Station

Angus Beef Sliders with House Made Rolls, Cheddar, Pickle Chips and Sriraca Ketchup Sauce
Ground Chicken Sliders with House Made Rolls and Balsamic Onion Confit
BBQ Pork Sliders with Crispy Slaw on House Made Rolls
Grilled Portobello Sliders with Roasted Red Pepper, Olive Tapenade and Boursin Cheese Spread on House Made Rolls
\$14 per guest*, select three options*
slider chaffered **\$4.50 each, minimum of 25 per item ordered**

Taco and Nacho Bar

Grilled White Fish, Baja Shrimp and Shredded Chicken
Soft Corn Tortillas and Flour Tortillas
Condiment Bar:
Blue and Yellow Corn Tortilla Chips with Guacamole, Warm Con
Queso, Pico de Gallo, Baja Sauce, Sour Cream,
Black Bean, Grated Cheeses, Shredded Lettuce, Shredded
Cabbage, Diced Tomatoes, Jalapenos and Black Olives
\$24 per guest
attendant and chef fee applies or set as chaffer station

Butler Passed Tacos

Achiote Marinated Shredded Chicken, Shredded Lettuce
with Fresh Tomato Salsa
Pulled Pork Carnitas, Aged Cotija with Salsa Verde
Choice of Grilled Shrimp or White Fish
with Crunchy Cabbage Slaw and Baja Sauce
\$4.50 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
21% service charge + 8.95% tax applies (current tax)
2011 menu selections are subject to price changes for programs beyond 2011

HVH Chef Carver Stations

Roasted Breast of Turkey
with Cranberry Chutney and Soft Rolls
\$14 per guest*

Chef Carved
Herb Crusted Pork Loin
with Whole Grain Mustard Sauce
and Soft Rolls
\$14 per guest*

Rack 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
&
Rosemary-Roasted Tenderloin of Beef
with Gourmet Mustard, Horseradish Cream, 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
21% service charge + 8.95% tax applies (current tax)
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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*
minimum of 25 guests

Old Fashioned Float Station

Vanilla Bean and Black Cherry Ice Cream
Bottled Retro Vanilla Cream, Root Beer, Cola, Ginger Ale, Black Cherry and Orange Cream Sodas

\$16 per guest &, minimum of 25 guests

The Candy Shop

All the Sweet Treats from the Past:

A Colorful Selection of Jelly Bellies, Sours, Licorice, Retro Candies, Sugar Sticks, Lollipops, Chocolate Chunks,
Mini Cupcakes, Tea Cookies, Assorted Gourmet Popcorns and House Made Truffles

\$16 per guest, minimum of 50 guests

Enhancement: Retro Bottled Soda Station \$4.50 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

Dessert Enhancements:

Reception Coffee and Dessert Platters

Assorted Handcrafted Truffles
Chocolate Dipped Strawberries
Butterscotch Pudding Cups with Vanilla Cream
Fresh Berry Tartlets
Crème Brûlée Spoons
Vanilla Bean Profiteroles
Mini Lemon Meringue Tartlets

\$54 per dozen, minimum three dozen per item

Mini Red Velvet Cupcakes with Cream Cheese Frosting
Devil's Food with Fudge Icing
Mocha Chino with Vanilla Cream
Lemon Kissed with Candied Ginger

\$36 per dozen, minimum three dozen per item

Fresh Fruit and Berries Display

Sliced Melon, Pineapple and Fresh Berries

\$175 per 50 guests

Enhancement: Warm Chocolate Dipping Sauce \$3 per guest

Coffee Station

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Forte Gourmet Teas and Herbal Teas
Includes a Selection of 2% and Half/Half
(Soy Milk upon request)

\$68 per gallon or \$37.50 per ½ gallon

Deluxe Coffee Station

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Forte Gourmet Teas and Herbal Teas
2% and Half/Half, Crystallized Sugar Sticks, Raw Cubed Sugar,
Cinnamon Sticks, Orange Zest, Shaved Chocolate, Honey,
Vanilla Syrup and Whipped Cream

\$74 per gallon

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 Wild Mushrooms and Truffle Vinaigrette
Heirloom Tomatoes, Fresh Buffalo Mozzarella and Micro Basil with Balsamic Reduction
Roasted Beet, Laura Chenel Goat Cheese, Roasted Hazelnuts, Pickled Shallots and Arugula with Red Wine Vinaigrette
Baby Greens with Raspberries, Candied Pecans, Maytag Blue Cheese and Red Wine Vinaigrette

Entrée (Select One)

Stuffed Chicken Breast with Oven-Dried Tomato, Goat Cheese, Oregano and Truffle Essence, **\$67 per guest**
Slow Braised Beef Short Ribs in Natural Jus, **\$70 per guest**
Slow-Roasted Halibut in Basil Butter Sauce, **\$70 per guest**
Grilled Filet of Beef in a Merlot Demi-Glace, **\$72 per guest**
Pan-Seared Sea Bass with Chardonnay Chive Sauce, **\$72 per guest**
Vegetarian Tian: Roasted Vegetables with Roasted Tomato Coulis, Tofu Option Available, **\$65 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**

Sides (Select One)

Wild Rice Pilaf, Grilled Polenta Cake, Roasted Garlic Mashed Potatoes, Herb Roasted Fingerlings, Parmesan Herbed Orzo Pasta, Cous Cous with Brunoise Vegetables or Dauphinoise Potatoes

Desserts (Select One)

Crème Brûlée with Berries
Triple Berry Crisp with Vanilla Cream
Rum Butter Bread Pudding with Crème Anglaise
Flourless Chocolate Cake with Vanilla Cream and Fresh Berries
Chocolate and Passion Fruit Torte
New York Style Cheesecake with Mocha Sauce

All Plated Dinners Accompanied by

Chef's Selection of Braised and Steamed Vegetables
Rolls and Butter
Coffee Service

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
21% service charge + 8.95% tax applies (current tax)
2011 menu selections are subject to price changes for programs beyond 2011

HVH Dinner Buffets

The New Yorker

Roasted Vegetable Salad with Lemon Vinaigrette
 Traditional Cobb Salad with Chicken, Tomato, Avocado, Bacon
 and Blue Cheese
 Caesar Salad with Shaved Parmesan and Garlic Croutons
 Parker House Rolls and Butter
 ~
 Charbroiled Rib-Eye in a Pinot Noir Reduction
 Seared Sea Bass in a Citrus Beurre Blanc
 Roasted Chicken, Smoked Tomato and Basil with Wild Rice
 ~
 Smoked Cheddar Mashed Potatoes
 Crispy Steamed Vegetables
 ~
 Tribeca Chocolate Cake,
 Big Apple NY Cheesecake and Long Island Carrot Cake
 Freshly Brewed Coffee and Decaffeinated Coffee
 Assorted Forte Gourmet Teas and Herbal Teas
\$85 per guest

The San Antonio

Tortilla Soup with Lime Crème Fraiche
 Southwestern Caesar Salad Garnished with Tortilla Strips
 Baby Spinach with Tomato Cumin Vinaigrette
 Queso Fresco with Cucumber and Cured Tomato
 ~
 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
 and Traditional Crème Caramel with Tequila Infused Berries
 Freshly Brewed Coffee and Decaffeinated Coffee
 Assorted Forte Gourmet Teas and Herbal Teas
\$76 per guest

The Jimmy "Buffer"

Chilled Peach and Mint Soup
 Sliced Tropical Fruits
 Fried Wonton Chips with Hot Mustard Dipping Sauce
 Crisp Romaine with Tomato Cumin Vinaigrette
 Lo Mien Noodle Salad
 Sweet Hawaiian Rolls and Butter
 ~
 Carved Glazed Pork Loin
 Miso Marinated Halibut with Cucumber Salad and a
 Ginger Butter Sauce
 Slow-Roasted Chicken Curry with Traditional Condiments
 ~
 Braised Baby Bok Choy and Crispy Vegetables
 Jasmine Rice
 Roasted Glazed Sweet Potatoes
 ~
 Key Lime Cheesecake, Rum Cake,
 Chocolate and Passion Fruit Torte
 Freshly Brewed Coffee and Decaffeinated Coffee
 Assorted Forte Gourmet Teas and Herbal Teas
\$80 per guest*

The Midwest

Warner Family Chili with Shredded Jack Cheese
 Corn Muffins with Butter and Honey
 "Fire and Ice" Watermelon Salad
 Baby Greens and Crisp Vegetables with Buttermilk Ranch
 ~
 Grilled Chicken with Garlic Thyme Jus
 Hand Crusted White Fish with Lemon Tartar Sauce
 Beef Stroganoff with Buttered Noodles and Sour Cream
 ~
 Classic Mac and Cheese
 Corn on the Cobb
 Baked Potatoes with the Fixins'
 ~
 Season's Best Pie, Strawberry Rhubarb Crisp
 and Chocolate Fudge Cake
 Freshly Brewed Coffee and Decaffeinated Coffee
 Assorted Forte Gourmet Teas and Herbal Teas
\$76 per guest

Tableside 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 40 guests, 21% service charge + 8.95% tax applies (current tax)
 2011 menu selections are subject to price changes for programs beyond 2011

HVH Libations

On-Consumption Bars

Supreme Bar

Liquors - hosted \$10/cash \$11

Belvedere Pure, Belvedere Citrus, Bombay Sapphire, Patron Silver, Bacardi, Crown Royal, Glenlivet Scotch and Maker's Mark Bourbon

Wines by the Glass - hosted \$9/cash \$10

14 Hands Chardonnay|Merlot|Cabernet Sauvignon
BV Pinot Noir|Kenwood Sparkling - hosted \$8/cash \$9

Chilled Beers - hosted \$5.50/cash \$6

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

Bottled Beverages - hosted \$4.50/cash \$5

Fiji Artesian Water, Waiwera Sparkling, Red Bull Energy Drinks and Bottled Juices

Soft Drinks - hosted \$3.75/cash \$4

Coke and Diet Coke, Sprite, Ginger Ale, Tonic and Soda Water

Valley Ho Bar

Liquors - hosted \$8/cash \$9

Smirnoff, Bombay Gin, Sauza Gold, Cruzan Rum, Jim Beam Bourbon, JW Red Scotch and Canadian Club Whisky

Wines by the Glass - hosted \$8/cash \$9

Bogle Chardonnay|Merlot|Cabernet Sauvignon
BV Pinot Noir|Kenwood Sparkling

Chilled Beers - hosted \$5.50/cash \$6

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

Bottled Beverages - hosted \$4.50/cash \$5

VH Bottled Water, Waiwera Sparkling, Red Bull Energy Drinks and Bottled Juices

Soft Drinks - hosted \$3.75/cash \$4

Coke and Diet Coke, Sprite, Ginger Ale, Tonic and Soda Water

Package Bars

Supreme Bar

First Hour ~ \$24 per guest

add \$9 per guest each additional hour

Belvedere Pure, Belvedere Citrus, Bombay Sapphire, Patron Silver, Bacardi, Crown Royal, Glenlivet and Maker's Mark
14 Hands Chardonnay/Merlot/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,
Fiji Artesian Water, Waiwera Sparkling, Red Bull, Bottled Juices, Assorted Soft Drinks, Tonic and Soda Waters

Valley Ho Bar

First Hour ~ \$20 per guest

add \$8 per guest each additional hour

Smirnoff, Bombay Gin, Sauza Gold, Cruzan Rum, Jim Beam Bourbon, JW Red Scotch and Canadian Club Whisky
Bogle Chardonnay/Merlot/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

Additional Options:

Cordial Selection - hosted \$12/cash \$13

Apricot Brandy, Cherry Brandy, Amaretto, Frangelico, Godiva, Southern Comfort, Harvey's Bristol Cream and Six Grapes Porto

Non-Alcoholic Punch \$52 per gallon

Bar or Cocktail Table Snacks - \$20 per pound each item

House Made Dry Snack Mix, Mixed Nuts, Potato Chips, Wasabi Peas or Mini Pretzels

\$150 bar set up/bartender fee per bar, one bar/bartender per 75 guests

OH Pool events require plastic glassware | Product brands are subject to change

21% service charge + 8.95% tax applies (current tax)

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