

THE MENU



OUR TEAM



OUR TEAM OF EVENT PROS ARE READY TO GUIDE YOU!

With decades of experience in venue, food, and beverage services combined, we are ready to guide you down your planning journey from Day 1 all the way to "I DO!" with our full service team to help you every step of the way with

**VENUE + FOOD + BAR + PLANNING
+ DECOR + FLORALS + MORE!**



OUR TEAM



EXECUTIVE CHEF ROBERT ROOT

You will enjoy a Fresh California American Menu prepared with local ingredients in our onsite kitchen by our Executive Chef Robert Root and his Culinary Team! Chef Root brings over 30 years of talent to the culinary profession.

A graduate from the California Culinary Academy, Chef Root has lived and worked in many exciting locations including Napa Valley, Yosemite Valley, San Francisco and the Central Coast. He is passionate about customizing the dining experience for guests at The Century, and he has experience in a multitude of cuisines and dietary specialties.



DINNER PACKAGES

BUFFET TIER 1 - \$50

- 2 Hors D'oeuvres
- 1 Salad
- Fresh Focaccia Bread + Butter Baskets
- 2 Entrees
- 2 Sides
- Water + Coffee Station

BUFFET TIER 2 - \$60

- 2 Hors D'oeuvres
- 1 Grazing Table of Hors D'oeuvres
- 1 Salad
- Fresh Focaccia Bread + Butter Baskets
- 2 Entrees
- 2 Sides
- 1 Late Night Bite
- Water + Coffee Station



PLATED TIER 1 - \$60

- 2 Hors D'oeuvres
- 1 Salad
- Fresh Focaccia Bread + Butter Baskets
- Duo Plate of Both Entrees
- 2 Sides
- Water + Coffee Station

PLATED TIER 2 - \$70

- 2 Hors D'oeuvres
- 1 Grazing Table of Hors D'oeuvres
- 1 Salad
- Fresh Focaccia Bread + Butter Baskets
- Duo Plate of Both Entrees
- 2 Sides
- 1 Late Night Bite
- Water + Coffee Station



STATIONS TIER 1 - \$60

- 3 Hors D'oeuvres
- 1 Grazing Table
- 1 Carving Station
- 1 Action Station
- Water + Coffee Station

STATIONS TIER 2 - \$75

- 3 Hors D'oeuvres
- 2 Grazing Tables
- 1 Chef Attended Station
- 1 Action Station
- 1 Late Night Bite
- Water + Coffee Station

**WE TAKE CARE OF MOST
DIETARY NEEDS AS REQUESTED.**

**MENU PRICING SUBJECT TO CHANGE
ACCORDING TO MARKET PRICES**



HORS D'OEUVRES

KOREAN PORK SLIDERS

Bao Bun with Gochujang Lime Slaw + Pickled Red Onions



SAUTEED SHRIMP

with Garlic, Cilantro, Lime juice and Red Chili Flakes and Herbs

SEARED CRAB CAKES

Red Pepper, Shallots, Parsley + Zesty Sriracha Sauce



GRILLED CHEESE BITES

Sourdough, Provolone + Munster Cheeses with Candied Jalapeños



EMPANADAS

House-Made Stuffed with Corn, Black Beans, Cilantro, Tomato + Chamoy



SWEET + SPICY

BBQ BEEF

Tangy horseradish + Pepperoncini + Toasted Sunflower Seeds



CRISPY FRENCHED CHICKEN DRUMETTE

Choice of (1) Sauce:
 Buffalo Sauce (GF), Lemon Pepper, or Smoked Habanero Spice

CAPRESE SKEWER

Fresh Mozzarella, Grape Tomato, Basil with Balsamic Drizzle

SEARED PORK BELLY

Wonton, Sweet Thai Chili Sauce + Pickled Carrots

GLUTEN FREE: 

VEGETARIAN: 

VEGAN 

HORS D'OEURVES

MEDITERRANEAN DELIGHT

Artichokes, Tomatoes, Peppadew Peppers, Kalamata Olives, Green Olives, Fresh Mint



BACON WRAPPED DATES

Stuffed with Pecans

SHAVED SWEET + SPICY BBQ BEEF

Tangle Horseradish Sauce, Toasted Sunflower Seeds + Peppercini's



AHI TUNA BITES

Crispy Wonton + Mango Pineapple Salsa

CHICKEN SATAY

Local Foster Farms Chicken served with a Choice of:

Sweet Thai Chili, Peanut Sauce, Spicy Korean BBQ Sauce, Green Onions + Black Sesame Seeds



MINI CROQUETTS

Creamy Gold Potatoes, Smoked Cheddar, Bacon, Chives + Horseradish Crema



ROASTED SEA BASS

Calabrese Drizzle and Togarashi Spice

GLUTEN FREE: 

VEGETARIAN: 

VEGAN 

SALADS

CENTURY HOUSE SALAD

Mixed Greens, Chickpeas, Cucumbers, Tomato, Carrots, Kohlrabi, Kale, Broccolini, Blood Orange Vinaigrette



CLASSIC CAESAR SALAD

Chopped Hearts of Romaine, Parmesan + Croutons
Caesar Dressing



ROASTED BEET SALAD

Mixed Greens, Toasted Pecans, Goat Cheese
Roasted Garlic Balsamic Vinaigrette

CHEF'S WALDORF SALAD

Romaine lettuce, Granny Smith Apples, Toasted Walnuts, Celery, Red Grapes + House Made Waldorf Dressing

APRICOT SALAD

Crispy Red Leaf Lettuce, Seasonally Fresh or Dried Apricots, Asparagus, Pickled Red Onion, Purple Moon Fiscalini White Cheddar + Champagne Vinaigrette



SOUTHWESTERN SALAD

Romaine, Tomato, Black Beans, Bell Pepper, Crispy Tortilla Strips, Green Onion
Creamy Chipotle Cilantro Dressing

SPINACH + STRAWBERRY SALAD

Toasted Almonds, Shaved Fiscalini Cheese, Truffle Cheddar
Berry Vinaigrette

GLUTEN FREE: 

VEGETARIAN: 

VEGAN 



ENTREES

BEEF + PORK

GRILLED PORK TENDERLOIN

Smoked Herbs du Provence + Spicy Calabrese Sauce



PETITE TENDER

Balsamic Onion Jam

GRILLED TRI-TIP

Cooked Medium Rare
Choose a Sauce: Chimmichurri, Candied Garlic, Rosemary Gorgonzola Demi Glaze



GRILLED FLANK STEAK

Nashville Spice + Caramelized Onion Gravy

SLOW BRAISED SHORT RIBS

Mushroom Ragout + Rosemary Demi Glaze



Sauces can be interchanged among dishes for your preference!

All Beef Dishes are Cooked to Medium Rare unless specified.

GLUTEN FREE: 

VEGETARIAN: 

VEGAN 

ENTREES

CHICKEN

HERBED GRILLED CHICKEN

Pistachio Pesto



MEDITERRANEAN STYLE CHICKEN

With Kalamata and Green Olive, Artichoke hearts, Tomatoes, Capers Feta and Italian Parsley

CORIANDER PARMESAN CRUSTED CHICKEN

with Orange Thyme Sauce



SEAFOOD

ROASTED ATLANTIC SALMON

With a Bacon Jam Glaze

GARLIC AND HERBED SHRIMP SAUTÉED

With Garlic, White Wine, Lemon, Carrots, Kohlrabi, Kale and Broccoli

GRILLED MAHI MAHI

With Mango, Pineapple and Mint Chutney



GLUTEN FREE: 

VEGETARIAN: 

VEGAN 



ENTREES

VEGAN /VEGETARIAN

SPINACH SPAGHETTI

With Butternut Squash, White Wine, Olive Oil, King Mushrooms, Carrots, Kohlrabi, Kale and Broccoli



GNOCCHI

Local Truffle Cheddar, Tri-Colored Tomatoes, Shredded Zucchini, Basil Cream sauce and Toasted Walnuts

JACK CAKE

Jack Fruit with Flaxseed, Shallots, Chives, Bell Peppers and Spices, With Fresh Corn and Avocado Salsa Cilantro Beet Crème



KIDS MEAL

Choice of Grilled Cheese Sandwich, Chicken Nuggets or Mac + Cheese, Served with Fresh Fruit + French Fries

VENDOR MEAL

Your vendors will be treated like guests and receive the same meal at a reduced cost!

GLUTEN FREE: 

VEGETARIAN: 

VEGAN 

SIDES

STARCHES

QUINOA

With Mushrooms,
Red Peppers and Fresh Herbs

FRIED ROSEMARY PARMESAN MASHED POTATOES

WILD RICE

with Mushrooms, Celery, Onion,
Carrots and Garlic

ROASTED GARLIC MASHED POTATOES

ROASTED RED POTATOES

tossed in Herbs de Provence

SCALLOPED POTATOES

with Roasted Garlic and Parmesan
Cheese

BRAISED MAC & CHEESE

with 7 Cheeses and herbed
breading

BACON AND CHEDDAR MASHED POTATOES



GLUTEN FREE: 

VEGETARIAN: 

VEGAN 



SIDES

VEGETABLES

ROASTED BUTTERNUT SQUASH

With Rosemary, Toasted Walnuts and Cranberries and Butter



CHARRED BROCCOLINI

with Extra Virgin Olive Oil and Sea Salt



GREEN BEANS

with Mushrooms and Toasted Almonds

ROASTED BRUSSELS

with Apple and Bacon



GRILLED ASPARAGUS

Available June-Sept

SAUTÉED VEGETABLES

Yellow Squash, Zucchini, Red Bell Peppers and Onions Balsamic drizzle and Herbs.

*Seasonally Available.

HONEY MAPLE ROASTED CARROTS

with Sesame Seeds and Herbs

GLUTEN FREE: 

VEGETARIAN: 

VEGAN 



STATIONS

GRAZING TABLES

BAKED BRIE

Stuffed with Dried Fruit, Hot Honey and Nuts baked in Puff Pastry with Crostini's Grilled Focaccia



CHARCUTERIE

Savory Charcuterie, Cured Meats, Cheeses, Dried Fruit, Nuts Olives, Spreads and Crackers

FRUIT + VEGETABLE BOARD

Fresh Fruit and Vegetable Board, Bacon Jam, Grilled Vegetable and much more



HOT BUFFALO CHICKEN DIP

Hot Buffalo Blue Cheese and Chicken Dip with Crostini's and Grilled Focaccia

CHIPS + SALSA

Warm Cheesy Salsa Dip with Tortillas



STATIONS

ACTION STATIONS

PASTA BAR:

Grilled Chicken + Meatballs, Mushrooms, Onions, Olives, Tri colored Tomatoes, Artichoke Hearts, bell Peppers, Parmesan Choice of Two: Cavatappi, penne, or Spaghetti Choice of Two: Alfredo, Pesto or Marinara, Spicy Calabrese Sauce



POTATO BAR:

Includes Creamy Mashed Potatoes, Bacon, Chives, Sourcream, Calabrese Peppers, Mushrooms, Jack and Cheddar Shredded



TACO BAR:

Includes Choice of Two Mains: Chicken, Carnitas, Carne Asada. Fajita Vegetables Includes Toppings: Pico de Gallo, Sour Cream, Cilantro, Onions, Cheeses, Limes



CHEF ATTENDED STATIONS

SMALL PLATES STATION:

Choice of Two

- Spanish Paella, Choose: Seafood, Chicken, Sausage or Vegetarian
- Petite Tender: Candied Garlic Sauce with Parsnip Mashed Potatoes
- Grilled Mahi Mahi with Mango, Pineapple, Mint Chutney and Ginger Rice
- Sous Vide Tri-Tip with Smashed Fried Potato, Red Pepper Chimichurri



DESSERTS

PETIT DESSERT BAR

Choose Three:

- Chocolate Mousse
- White Chocolate Lavender Mousse
- White Chocolate Berry Mousse
- Tiramisu
- Lemon Tartlets
- Brownies
- Horchata Bites with Cinnamon Cream Cheese Dip
- Macaroons, Assorted
- Mini Bundt Cakes:
 - Chocolate, Banana + Zesty Lemon



DONUT BAR

assorted donuts served on our donut wall

CHURRO DONUT

tossed in Cinnamon sugar

CHIA PUDDING



with Fresh Berries and Almonds

CHOCOLATE MOUSSE



with Coconut Whipcream

PLATTED DESSERTS

CHIA PUDDING



with Fresh Berries and Almonds

CHOCOLATE MOUSSE



with Coconut Whip cream

CRÈME BRULE CHEESECAKE

with Fresh Berries

CARROT CAKE

with Cream Cheese Frosting

CHOCOLATE MOLTEN CAKE

with Pecans



CAKE CUTTING SERVICE:

Cutting Set, Cake Plates, Forks, Stands are available. Additional Fee may apply.

GLUTEN FREE: 

VEGETARIAN: 

VEGAN 



LATE NIGHT BITES

PRETZEL BITES

with Beer Cheese Sauce



FRESH FRIED POTATO CHIPS

with Sea Salt



MAC & CHEESE BITES

with Bacon and Cheddar Cheese



LOADED TATER TOTS

Beer Cheese Sauce, Bacon + Chive



MINI CHICKEN CORNDOGS

with Mustard



MINI GRILLED CHEESE BITES

Sourdough, Provolone + Munster Cheeses
with Candied Jalapeños

