

Hors D'oeuvres

Choice of
Display Presentation OR Butler-Pased
\$406.65 (Per Server)

COLD

Tuna Tartare

Sesame, Coriander, Scallions,
Sriracha Aioli

Dungeness Crab Toast

Squid Ink, Chives, Dill,
Pickled Fresno Chili

Burrata Crostini

Cherry Tomato, Rosemary,
Balsamic Glaze

Caponata Crostini

Basil, Apricot Chutney

Endive Humboldt Fog Cheese

Fig Jam, Walnuts

Wiser Farms Melon

Prosciutto, Basil

Shrimp Cocktail

Spicy Cocktail Sauce, Dill

HOT

Mini Wagyu Beef Sliders

Cheddar, Secret Sauce

Shrimp In A Blanket

Sweet Chili Sauce

Vegetable Spring Rolls

Sweet Chili Sauce

Yakitori Chicken

Sweet Soy, Sesame, Chives

Shrimp Wrapped In Bacon

Basil

Petite Beef Wellington

Siu Mai Dumplings

Fig & Mascarpone Phyllo Tart

Above prices include a 25% facilities charge & 8% event fee. Current sales tax will apply (subject to change).
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

A La Carte

- Choice of protein with salad, AND freshly baked dinner rolls, with soft butter •
 - Choice of roasted carrots, roasted broccolini, grilled asparagus OR pan roast cauliflower •
 - Choice of starch, parsnip puree, pommes, scalloped potatoes, okinawa puree OR wild rice pilaf •
- Served with freshly brewed regular, decaffeinated coffee AND international tea selection.

SALAD

Waldorf Salad

Apple, Arugula, Endive,
Feta Cheese, Walnuts,
Apple Cider Vinaigrette

Baby Kale Salad

Grapes, Feta, Avocado,
Red Onion, Pecans,
Lemon Vinaigrette

Chef's Market Greens

Vegetables Crudit , Cherry
Tomatoes, Balsamic Vinaigrette

Lyonese Salad

Crispy Potatoes, Pickled
Shallots, Tarragon, Frissee,
Apple Cider Vinaigrette

Caesar Salad

Baby Gem & Romaine, Herb
Garlic Crouton, Parmesan Crisp,
Chives, Classic Dressing

Bloomsdale Spinach

Mixed Seasonal Berries,
Walnuts, Balsamic Vinaigrette

PROTEINS

Sunset

Skyline

Hiltop

Herb Grilled Chicken Breast

\$139.65

\$152.95

\$184.87

Chicken Marsala

\$139.65

\$152.95

\$184.87

Roasted Spiced Salmon

\$152.95

\$166.25

\$198.17

Herb Oil Poached Salmon

\$152.95

\$166.25

\$198.17

Seared Chilean Seabass

\$179.55

\$192.85

\$219.45

Filet of Beef

\$179.55

\$192.85

\$219.45

Prime Rib

\$192.85

\$206.15

\$232.75

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Wedding Brunch

\$78.47 (Per Person)

- Includes a private event space
- Complimentary mimosas for one hour
- Option to upgrade FIVE on the Hill group brunch menu

FARMER'S MARKET

Choice of Two Proteins

Crispy Bacon, Chicken Apple Sausage,
Sweet Longaniza, Turkey Sausage,
Pork Sausage

Avocado Toast

Burrata, Roasted Heirloom Tomatoes,
Crispy Bacon, Cilantro

Chia Seed Pudding

Almond Milk, Seasonal Macerated
Berries, Basil, Agave

Farmer's Market Frittata

Feta, Basil, Tomato, Mushroom,
Egg White

Soft Scrambled Eggs

Sharp Cheddar Cheese, Chives

Weiser Fingerling Potatoes

Rosemary, Thyme, Butter

Seasonal Sliced Fruit and Berries

Chef's Assorted Danishes, Muffins, and Croissants

BEVERAGES

Freshly Brewed Regular,
Decaffeinated Coffee,
and Selection of Teas

Smoothie Shots

Kale, Apple, Mixed Berries,
Peanut Butter, Banana, Oat Milk

Chilled Fruit Juices

Orange, Apple & Cranberry
(Gallons of Juice | \$99.75)

Mimosas

Additional hour:
\$23.94 (Per Person)

Above prices include a 25% facilities charge & 8% event fee. Current sales tax will apply (subject to change).

*A minimum of 25 guests is required. Additional charge of \$26.60 per person for counts under minimum.

Price is based on a 90 minute service period (half hour extension is subject to an additional \$19.95 charge).

Rehearsal Dinner

- Includes a private event space for your rehearsal dinner
- Complimentary Sierra Courtyard or comparable space for your ceremony rehearsal
 - Complimentary champagne toast
- Option to upgrade to in-house specialty dinner at FIVE on the Hill

PLATED DINNER

- Select a minimum of three courses
- Choice must include maximum two entrees and one dessert
- Served with fresh dinner rolls, butter, freshly brewed regular, decaffeinated coffee, and tea selection

SALAD

Chef's Choice Salad

Chef's Market Salad, Vegetables Crudite,
Cherry Tomatoes, Apple Cider Vinaigrette

ENTREE

Roasted Chicken Breast (GF)

\$82.46

Fines Herbs Mash Potato,
Truffled Wild Mushrooms, Marsala Wine Sauce

Herb Crusted Salmon (GF)

\$90.44

Pommes Puree, Broccolini,
Bearnaise Sauce GF

NY Strip Steak (GF)

\$99.75

Grilled Asparagus, Black Peppercorn Wine Sauce,
Grilled Asparagus, Cipollini Onions

Cauliflower Steak (V)

\$82.46

Bagna Couda, Farro Fried Rise, Pistou

DESSERT

Triple Chocolate Mousse

Oreo Cookie Crumble, Layers of White
and Dark Chocolate

Banana Butterscotch

Flourless Cocoa Cake, Butterscotch Mousse,
Banana Compote, Caramel Glaze,
Chocolate Crumble

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