



THE GUILD
HOTEL

—
TRIBUTE PORTFOLIO

BANQUET & CATERING MENUS

BREAKFAST BUFFET

Pricing is per person and selections include fresh squeezed orange juice and do not include coffee and tea service. Coffee and tea can be added on consumption or with a beverage station package. Buffets are designed for a minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes.

CONTINENTAL | 40

Assorted house baked pastries, seasonal sliced fruits and berries, assorted yogurts

CLASSIC | 50

Assorted house baked pastries and croissants, seasonal sliced fruits and berries and assorted yogurts, farm fresh scrambled eggs, rosemary breakfast potatoes, choice of applewood smoked bacon or chicken apple sausage

BUENOS DÍAS | 52

Assorted house baked pastries and croissants, seasonal sliced fruits and berries, farm fresh scrambled eggs with onion, peppers, and roasted tomato. Includes: chorizo, pinto beans, flour and corn tortillas, lime crema, avocado, salsa roja, salsa verde, shredded cheese, breakfast potatoes

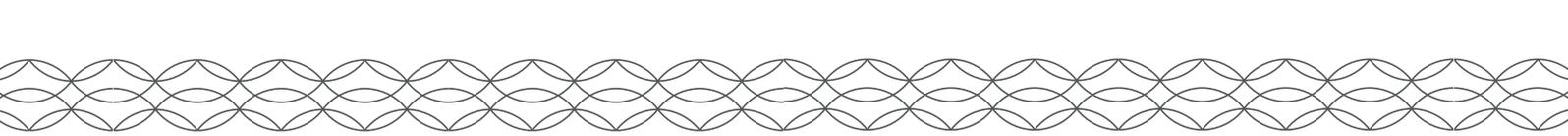
WHOLESOME | 54

Seasonal sliced fruits and berries, acai yogurt parfait with granola and honey, chia seed pudding with toasted coconut. Avocado toast with pickled red onion, cherry tomato and sprouts. Garden harvest frittata, rosemary breakfast potatoes and choice of turkey bacon or turkey sausage

ENHANCE

- Individual boxed cereal, choice of milk - \$5 each
- Overnight oats, dried fruits, berries and honey - \$8 per person
- Assorted flavored yogurts - \$7 each
- Acai yogurt parfait with granola and honey - \$8 per person
- Hard boiled eggs - \$5 per person (*estimated 2 eggs per person*)
- Dozen bagels, assorted spreads - \$72 per dozen
- Assorted whole fresh fruits - \$5 per person (*estimated 1 piece per person*)
- Scrambled eggs, seasonal veggies - \$7 per person (*+\$2 per person for egg whites*)
- Brioche French toast, maple syrup, berry compote and whipped butter - \$14 per person
- Choice of: Bacon, sausage, turkey bacon, chicken apple sausage - \$8 per person

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.



BREAKFAST STATIONS

Breakfast stations may only be applied to existing breakfast buffet menus for the guaranteed number of attendees. Chef Attendant required.
Chef Attendant Fee: \$150 Each.

OMELET STATION | 20 PER PERSON

Omelet or eggs any way with assorted toppings: onions, mushrooms, peppers, tomatoes, assorted cheeses, spinach, bacon and ham

FLAPJACK STATION | 18 PER PERSON

Flapjacks with assorted toppings: chocolate chips, Nutella, sliced bananas, strawberries, blueberries, maple syrup and house made whipped cream

MORNING & AFTERNOON INTERRUPTIONS

Prices are per person and based on a maximum of 30 minutes.

BOOST | 28

Build your own trail mix with assorted dried fruits, granola, chocolate chips, coconut flakes, mixed nuts, protein shooter of the day

SIESTA | 26

House made tortilla chips, assorted salsas, guacamole, cinnamon sugar churros, Chef's choices Agua Fresca

GARDEN PARTY | 28

Seasonal vegetable crudité with dips, assorted crackers and baguette, fresh fruit and berries, iced tea

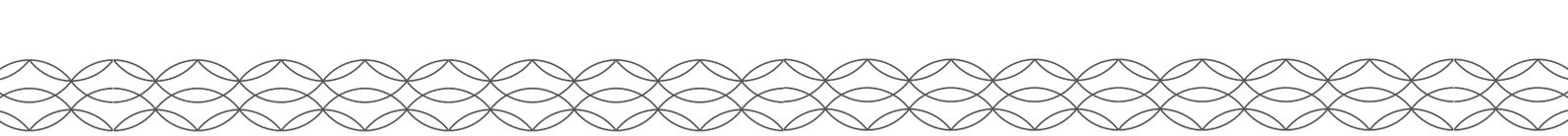
THE BAZAAR | 26

Hummus trio: black bean and cilantro, roasted red pepper, and lemon garlic served with marinated olives, roasted local vegetables, grilled pita, fresh squeezed lemonade

FUEL THE TROOPS | 28

Fresh baked cookies, soft pretzels with house made mustards, craft popcorn, assorted candies, and Intelligentsia Coffee

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.



ADD-ONS

Enhancements may only be applied to existing break menus for the guaranteed number of attendees.

ENHANCE

- Assorted cold pressed juices - \$8 each
- Individual assorted yogurts - \$7 each
- Fresh fruit and berry display - \$10 per person
- House baked cookies and brownies - \$65 per dozen

BEVERAGES

- Fresh brewed Intelligentsia Coffee – regular & decaf - \$120 per gallon
- Assorted hot tea - \$120 per gallon
- Fresh brewed iced tea - \$89 per gallon
- Fresh squeezed lemonade - \$89 per gallon
- Bottled still water - \$7 each
- Pellegrino - \$9 each
- Assorted soft drinks (*Coke products*) - \$7 each
- Naked juices - \$9 each

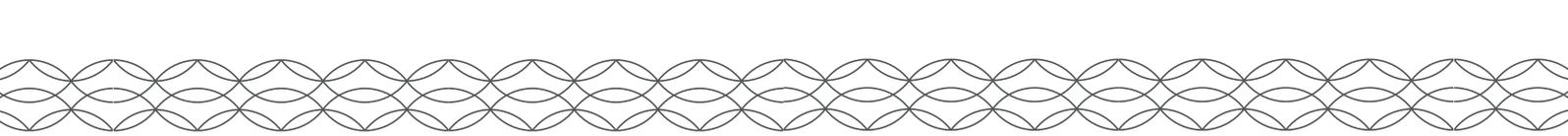
BEVERAGE PRICING PACKAGE *(Beverage stations can be on consumption or packaged.)*

- \$45 per person (all day)
- \$37 per person (half day)

Includes:

- Fresh brewed Intelligentsia Coffee – regular & decaf
- Assorted hot tea
- Bottled still water
- Sparkling water
- Assorted soft drinks

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.



LUNCH BUFFET

Pricing is per person and selections include fresh brewed iced tea and lemonade. Buffets are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes.

DELICATESSEN | 60

- Mixed Greens Salad: California goat cheese, cucumber, cherry tomato, croutons, white balsamic vinaigrette
- Arugula Salad: pickled red onion, crumbled blue cheese, seasonal berries, lemon vinaigrette
- Assorted Sliced Meats and Cheeses: cheddar, pepper jack, provolone, roast turkey, honey ham, roast beef
- Vine ripe tomatoes, leaf lettuce, thin sliced red onion, cucumber, sprouts
- Mustard and herb mayonnaise
- Assortment of fresh baked breads
- Seasoned chips
- Brownies

COUNTRY CLUB | 64

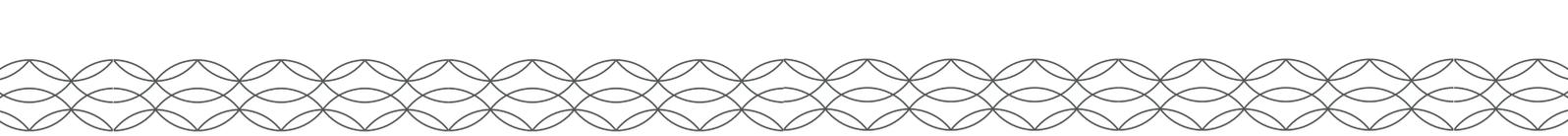
- Green Goddess Salad: little gem lettuce, cucumber, cherry tomato, avocado, shaved red onion, goddess dressing
- Spinach Salad: feta cheese, dried cranberries, candied almonds, sherry Dijon vinaigrette
- Grilled salmon, preserved lemon dill sauce
- Roasted chicken, caper and artichoke sauce
- Herb roasted heirloom potatoes, roasted garlic, shallots
- Seasonal grilled vegetables
- Mini cheesecakes

BUENAS TARDES | 65

- Romaine Salad: grilled corn, black beans, roasted poblano, cilantro lime vinaigrette
- Ceviche: local white fish, lime, cilantro, red onion, serrano peppers
- Al Pastor Brisket
- Green Chili Enchiladas
- On the side: onion, crema, fresh cilantro, lime
- Spanish rice
- Pinto beans
- House made tortilla chips, guacamole, trio of salsas
- Flour and corn tortillas
- Churros with cinnamon crème anglaise

THE SYNDICATE | 65

- Arugula Salad: shaved fennel, pecorino, lemon, extra virgin olive oil
- Caprese: vine ripe tomatoes, fresh mozzarella, basil, balsamic, extra virgin olive oil
- Ravioli with marinara
 - Choice of one:*
 - Chicken Parmesan: house made marinara, mozzarella, parmesan
 - Chicken Picatta: caper, lemon, herb
- Roasted rapini, lemon, chili
- Olive oil cake, candied orange, hazelnut



LUNCH BUFFET

CONTINUED

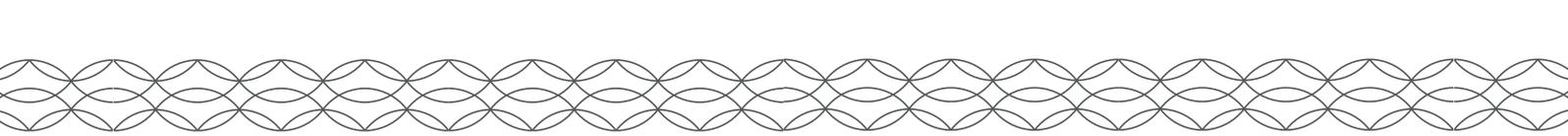
Pricing is per person and selections include fresh brewed iced tea and lemonade. Buffets are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes.

USS MEMPHIS | 66

- Mixed Green Salad: dried cherries, Californian goat cheese, walnuts, apple, warm bacon vinaigrette
- Watermelon Salad: cucumber, avocado, feta, pickled watermelon rind, oregano vinaigrette
- Sweet corn muffins, honey glaze
- Smoked chicken, BBQ sauce
- Low & slow beef brisket
- Mac & cheese
- Roasted corn, herb butter
- Strawberry shortcake

ENHANCE (*Enhance any lunch buffet with soup +\$6 per person*)

- Roasted tomato soup
- Corn chowder
- Tortilla soup
- Italian white bean and kale soup
- Smoked brisket chili



RECEPTION

Below selections are priced per piece. Minimum order of 24 pieces.

PASSED APPETIZERS

HOT CANAPES

- Mini Margherita Pizza - \$9
- Mini crab cakes, Old Bay remoulade - \$13
- Baby lamb chops, pistachio gremolata - \$13
- Fontina Arancini, smoked tomato jam & basil - \$9
- Brie and pear in phyllo purse - \$8
- Stuffed mushroom, Boursin cheese - \$9
- Bacon wrapped date with manchego cheese - \$10
- Crab wontons, sweet & sour sauce - \$10
- Coconut Shrimp - \$12
- Seared scallop with saffron aioli, caviar on red pepper polenta - \$13
- Southwest chicken in phyllo - \$10

COLD CANAPES

- Beef tenderloin with brie cheese and caramelized onion on sourdough - \$11
- Duck with vegetables on wonton spoon - \$12
- Prosciutto wrapped asparagus on crostini - \$10
- Smoked salmon on pumpernickel - \$11
- Ahi Tuna with saffron aioli, caviar on red pepper polenta - \$13
- Blue cheese, caramelized onion, apple in tart - \$8
- Brie cheese, fig marmalade on walnut bread - \$8
- Vegetable summer roll, peanut sauce - \$9
- Deviled egg, bacon & chive - \$9

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.

DISPLAY

Displays are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes. Below selections are priced per person.

CHEESE PLATTER | 32

- Selection of Artisan cheeses, seasonal fruit compote, honeycomb, nuts, grapes, bread, crackers

CHEESE & CHARCUTERIE | 40

- Selection of Artisan cheese, cured meats, honeycomb, nuts, dried fruits, mustard, pickled vegetables, breads & assorted crackers

CRUDITE PLATTER | 30

- Seasonal vegetable crudité with dips, assorted crackers and baguette, fresh fruit and berries

SKYBOX | 32

- Kobe dogs, Ballpark dogs, beer brats, rolls, relish, mustard, ketchup, caramelized onions, sauerkraut

TAQUIZA | 35

- Pork carnitas, achiote chicken, sweet potato mole, salsa roja, salsa verde, pico de gallo, guacamole, cabbage, crema, pickled red onions, corn and flour tortillas

RAW BAR

SHRIMP COCKTAIL | 20 PER PERSON *(estimated 4 pieces per person)*

- Remoulade, cocktail sauce, lemons, hot sauce

RAW OYSTER | 7 EACH

- Green apple mignonette, cocktail sauce, lemons, chili sauce

HAMACHI SASHIMI | 7 PER PIECE

- Pickled fresno chili, sesame oil

LOBSTER TAIL | 25 PER HALF TAIL

- Drawn butter, lemon

KING CRAB LEGS | 40 PER LEG *(estimated 1 leg per 2 people)*

- Drawn butter, lemon

TUNA POKE | 35 PER PERSON

- Ahi Tuna, avocado, sweet soy, furikake, macadamia nuts, sesame

SLIDER SAMPLER *(Choose Two: \$28, Choose Three: \$34)*

WAGYU BEEF

- Bacon jam, white cheddar, roasted garlic aioli

FRIED CHICKEN

- Dill pickle, spicy aioli

PORK BELLY BAHN MI

- Crispy pork belly, pickled daikon radish, cilantro, sriracha

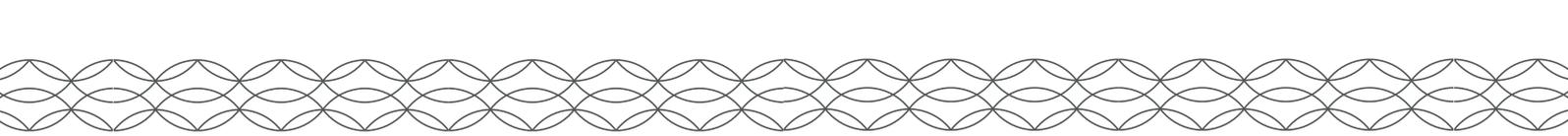
SHRIMP "PO BOY" SLIDER

- Fried bay shrimp, shredded lettuce, tomato, pickle, remoulade

BLACK BEAN SLIDER

- Smoked gouda, arugula, tomato, cumin aioli

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.



DISPLAY

CONTINUED

Displays are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes. Below selections are priced per person.

FLATBREAD *(Choose Two: \$28, Choose Three: \$34)*

HEIRLOOM TOMATO

- Burrata, marinara, basil oil, focaccia

BBQ CHICKEN

- Smoked cheddar, bbq, red onion, scallion, ranch

ROASTED MUSHROOM

- Fontina, mozzarella, fresh thyme, béchamel

PROSCIUTTO

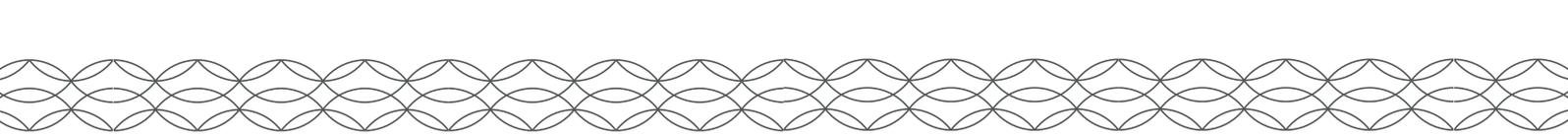
- Fig jam, mozzarella, roasted tomato

DESSERT BAR *(Choose Three: \$20, Choose Four: \$25)*

BUILD YOUR OWN

- Petite cakes
- Tarts
- Dessert shots
- Assorted mini cupcakes
- Assorted fresh baked cookie
- Assorted mini pie bars
- Mini cheesecakes
- Brownie Bites

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.



BUTCHER SHOP

Chef Attendant required for each carving station. Chef Attendant Fee: \$150 each.

BEEF TENDERLOIN | 525 *(serves 20 people)*

- Green peppercorn demi, dijon horseradish crème fraiche

SLOW ROASTED PRIME RIB | 500 *(serves 25 people)*

- Au jus, horseradish cream

ROASTED SALMON | 450 *(serves 20 people)*

- Dill yogurt, Mediterranean relish

GRILLED PORK LOIN | 445 *(serves 20 people)*

- Lemon herb sauce

ROASTED LEG OF LAMB | 475 *(serves 20 people)*

- Natural jus, mint pesto

SANTA MARIA TRI TIP | 400 *(serves 15 people)*

- Meyer lemon gremolata

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.

KNIFE & TINE

Select one starter (soup or salad), two proteins, one vegetarian, and one dessert. Pricing is per person and at highest selected entrée price. Pricing is reduced by \$10 for plated lunch option.

STARTER

SOUP

- Tomato basil bisque, goat cheese crostini
- Cream of mushroom soup, parsley oil
- Ginger carrot bisque, lemon confit, cilantro

SALAD

- Mango & Avocado: baby spinach, breakfast radish, candied pistachio, ginger raspberry vinaigrette
- Simple Greens: baby greens, Californian goat cheese, cherry tomato, cucumber, white balsamic vinaigrette
- Caesar: romaine hearts, grana, lemon herb breadcrumbs, Caesar dressing
- Beet Salad: pickled chioggia beets, feta, toasted almonds, red onions, apple cider vinaigrette
- Strawberry Blue: wild arugula, blue cheese, strawberries, candied walnuts, balsamic vinaigrette

ENTRÉE

GARDEN

- Roasted baby carrot risotto, parmesan cream, carrot top pesto - \$70
- Mushroom farrotto, roasted king trumpet, chanterelles, elephant garlic soubise - \$70
- Rigatoni alla norma, roasted eggplant, san marzano tomato, ricotta salata - \$70
- Grilled cauliflower steak, avocado herb sauce, fingerling potatoes, pickled fresno chilis - \$70

SEA

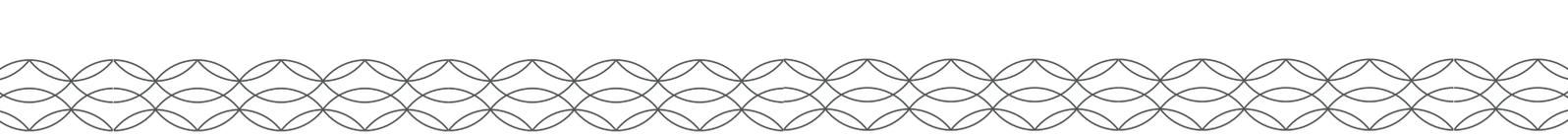
- Grilled swordfish with cannellini beans, asparagus, mango salsa, jasmine rice - \$79
- Seared scallops, brown butter polenta, braised endive, crispy shallots - \$82
- Roasted salmon, confit heirloom potato, braised fennel, blistered tomato sauce - \$79
- Seasonal white fish, romesco, black rice pilaf, baby carrot, lemon - \$80

FARM

- Roasted airline chicken breast, potato puree, haricot vert, lemon thyme jus - \$76
- Braised beef short rib, parsnip puree, honey glazed carrots, red wine demi - \$78
- Roasted filet, wild mushroom, truffle potato puree, green peppercorn demi - \$78
- Grilled New York strip, potato confit, wilted spinach - \$78
- Roasted rack of lamb, harissa, cauliflower puree, swiss chard - \$82
- Chicken saltimbocca, horseradish mashed potato, lemon broccolini, prosciutto - \$ 76

DESSERT *(Dessert buffet for additional \$8 per person)*

- Mexican chocolate mousse, dulce de leche, churro
- Banana brûlée tart, peanut butter mousse, molasses graham cracker
- Key lime pie, toasted meringue, shortbread
- Chocolate mousse cake, passion fruit whip cream, strawberry dust



DINNER BUFFET

Selections include fresh brewed iced tea or Intelligentsia regular coffee. Buffets are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes.

THE COMMISSION | 90

- Antipasti: cured meats, marinated vegetables, Italian cheeses & spreads, toasted baguette
- Arugula Salad: shaved fennel, pecorino, lemon, extra virgin olive oil
- Caprese: vine ripe tomatoes, fresh mozzarella, basil, balsamic, extra virgin olive oil
- Ravioli with marinara
- Pork loin roast, pan gravy

Choice of one:

- Chicken Parmesan: house made marinara, mozzarella, parmesan
- Chicken Marsala: marsala wine, cremini mushrooms, shallots
- Chicken Picatta: caper, lemon, herb
- Parmesan polenta
- Roasted rapini, lemon, chili
- Olive oil cake, candied orange, hazelnut
- Goat cheese panna cotta, seasonal fruit, pistachio

BUENOS NOCHES | 89

- Romaine Salad: grilled corn, black beans, roasted poblano, cilantro, lime vinaigrette
- Ceviche: local white fish, lime, cilantro, red onion, serrano
- Al Pastor Brisket
- Chips & guac
- Swordfish Vera Cruz
- Green mole chicken enchiladas
- Spanish rice
- Pinto beans
- On Side: onion, crema, fresh cilantro, lime
- House made tortilla chips, guacamole and trio of salsas
- Flour and corn tortillas
- Flan
- Churros, cinnamon crème anglaise

USS TENNESSEE | 94

- Spinach Salad: dried cherries, Californian goat cheese, walnuts, apple, warm bacon vinaigrette
- Watermelon Salad: cucumber, avocado, feta, pickled watermelon rind, oregano vinaigrette
- Sweet corn muffins, honey glaze
- Smoked chicken, BBQ sauce
- Low & slow beef brisket
- Grilled salmon, smoked tomato sauce
- Mac & cheese
- BBQ baked beans
- Roasted corn on the cob with herb butter
- Seasonal fruit cobbler
- Strawberry shortcake

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.

DINNER BUFFET

CONTINUED

Selections include fresh brewed iced tea or Intelligentsia regular coffee. Buffets are designed for minimum of twenty guests. If under minimum, small group fee of \$150 will be applied. Service is limited to 90 minutes.

YACHT CLUB | 88

- Green Goddess Salad: butter lettuce, cucumber, cherry tomato, avocado, cucumber, candied almonds, preserved lemon, goddess dressing
- Spinach Salad: feta cheese, dried cranberries, candied almonds, sherry dijon vinaigrette
- Grilled salmon, preserved lemon dill sauce
- Roasted chicken, caper and artichoke sauce
- Santa Maria tri tip, roasted salsa
- Napa cabbage slaw
- Marinated heirloom tomatoes and cucumbers
- Herb roasted heirloom potatoes, roasted garlic, shallots
- Seasonal grilled vegetables
- Mini cheesecakes
- Tartlets

PAN PACIFIC | 92

- Cold soba noodle salad, shredded cabbage, carrots, cucumber, edamame, mandarin orange, peanut dressing
- Pork and shrimp pot stickers
- Mongolian style beef, broccoli, onions, chili pepper, spicy sauce
- Miso glazed black cod
- Ginger scallion rice
- Sesame bok choy
- Stir fried chinese broccoli
- Coconut rice pudding
- Almond cookies

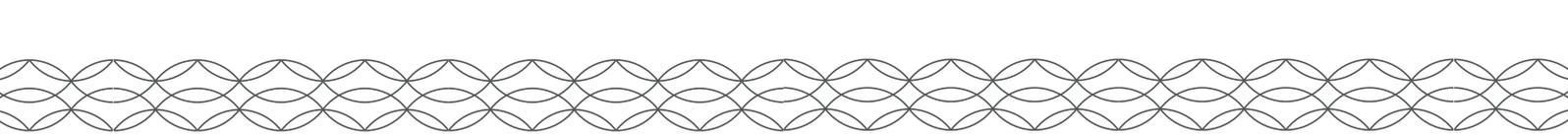
ADD-ONS

Add-ons may only be applied to existing menus for the guaranteed number of attendees.

ENHANCE *(Enhance any dinner buffet with soup +\$8 per person)*

- Roasted tomato soup
- Corn chowder
- Tortilla soup
- Italian white bean and kale soup
- Smoked brisket chili
- Miso soup, tofu, scallions, seaweed

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.



BANQUET BAR

Bar Pricing on consumption: Craft Beer: \$8 per bottle, Wine/Sparkling: \$11 per glass, Standard Liquor: \$11 per cocktail, Upgrade: \$15 per cocktail, Soft Drinks: \$7 each. All include non-alcoholic beverages. Bartender fee: \$150.

STANDARD PACKAGE *(Beer & Wine only: \$15 per person per hour, Well Tier (beer, wine, well liquor): \$21 per person per hour first two hours. \$16 per person each additional hour)*

LIQUOR

- Svedka
- Beefeater
- Evan Williams
- Mi Campo
- Cruzan
- Dewars White Label
- Old Overholt Straight Rye

BEER

- Stone Buenaveza Lager
- Alesmith .394 Pale Ale
- Bear Republic Racer 5 IPA

WINE

- Rickshaw Cab, Pinot Noir, Chardonnay, and Sauvignon Blanc
- Freixenet Sparkling Brut

UPGRADED PACKAGE *(\$25 per person per hour first two hours. \$18 per person each additional hour)*

LIQUOR

- You & Yours
- Grey Whale
- Makers Mark
- Nosotros Blanco
- Havana Club Classico
- Johnnie Walker Black Label
- Elijah Craig Straight Rye

BEER

- Stone Buenaveza Lager
- Alesmith .394 Pale Ale
- Bear Republic Racer 5 IPA

WINE

- Rickshaw Cab, Pinot Noir, Chardonnay, and Sauvignon Blanc
- Freixenet Sparkling Brut

An additional 25% taxable service charge and applicable state tax will be applied to all pricing provided.