



Promo

Book by 10/31/19 to receive complimentary dessert upgrade, bar upgrade to Deluxe Bar, or 50% room rental discount at CKC. Holiday packages available 11/1/19 – 1/19/2020

Holiday Packages

- * Reception, Buffet Dinner \$62.95
with premium full bar & dinner wine \$112.00

- * Reception, Plated Dinner \$80.95
with premium full bar & dinner wine \$128.00

- * Plated \$65.95
(1) first course, (1) entrée, (2) sides, (1) dessert
includes water, Peet's fair trade coffee, decaf, hot tea, rolls & butter

- * Buffet \$45.95
(1) first course, (2) entrees, (2) sides, (1) dessert
includes water, lemonade or iced tea, Peet's fair trade coffee, decaf, hot tea, rolls & butter



RECEPTION MENU

Passed Hors d' Oeuvres (a la carte)

3 selections	\$13.95
4 selections	\$15.95

Stationed Appetizers (a la carte)

2 selections	\$18.95
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Selections:

- * Braised short rib tarts with bleu cheese and pomegranate
- * Fig marmalade bruschetta with shaved parmesan
- * Butternut squash soup shooter with cranberry compote
- * Spiced marinated lamb brochettes with olive tapenade
- * House-smoked salmon with American Sturgeon caviar toast
- * Wild mushroom and parmesan tart
- * Dungeness crab cakes with remoulade
- * Shaved fennel bruschetta with parmesan, lemon & olive oil

Holiday Platters (priced per platter)

Puff pastry wrapped brie with raspberry chipotle jam (serves 12)	\$45.00
Chef's selection of local artisan cheese, charcuterie, fruit accompaniments, crackers, crostini, sliced cured meats, whole grain mustard, cornichon (serves 12)	\$63.00
Champagne poached prawns with lemon and cocktail sauce (serves 12)	\$59.00
Caramelized onion and goat cheese galette (serves 10)	\$35.00
Crab and artichoke dip with crostini (serves 12)	\$78.00



BUFFET AND PLATED MENU

* First Course

- * Asian pear salad, Point Reyes blue cheese, hazelnuts, verjus vinaigrette
- * Fairy tale pumpkin soup, ginger crotons
- * Endive salad with persimmons and hazelnut

* Entrée

- * Roasted heritage turkey
- * Maple and ginger roast pork
- * Rosemary beef rib roast
- * Pomegranate glazed salmon
- * Orecchiette with roasted squash, sage, creamy pumpkin sauce and hazelnut
- * Vegan wild mushroom wellington with thyme and roasted kale

* Sides

- * Creamed spinach, smoked Gouda gratin
- * Brussels sprouts with crisp shallot
- * Roasted Butternut Squash with Sage
- * Traditional brioche stuffing
- * Mashed potatoes with parmesan and thyme
- * Honey glazed roasted root vegetables

* Desserts

- * Lemon & Cream Shortcake
- * Raspberry & Almond Tart
- * Flourless Chocolate Torte – Whipped Cream, Maldon Sea Salt

* Upgraded Desserts - \$5.00 per person

- * Vanilla and Cider Panna Cotta with spiced ginger cookies
- * Medjool date sticky toffee pudding with cinnamon cream
- * Caramel-Pear-Cheesecake Trifle
- * Holiday petit fours
- * Pumpkin cheesecake



Alcohol Packages

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|---|------------------|-------------|
| * Small groups (up to 75 guests, 2 hours) | Beer, Wine, Soda | \$1,295 |
| | Full Bar | \$1,575 |
| * Classic Full Bar, with dinner wine | | \$26 - \$44 |
| * Premium Full Bar, with dinner wine | | \$29 - \$49 |
| * Deluxe Full Bar, with dinner wine | | \$32 - \$54 |

ENHANCEMENTS

Holiday Hot Cocoa Bar

\$4.50

Customize your own rich hot chocolate: use our house made dark chocolate drink as the base, then mix in flavored syrups, toppings and enjoy with house made cookies.

- * Includes 6oz hot chocolate
- * A variety of flavored syrups such as Hazelnut, Peppermint, Pumpkin spice or vanilla
- * Topping bar to include with whipped cream, white chocolate, sprinkles, marshmallows and crushed peppermints

Holiday Cookie Decorating Station

\$5.00

Decorate your own holiday cookie using our house made sugar cookie or classic gingerbread man and a variety of royal icing, sprinkles and toppings.

- * Includes 2 cookies per person
- * Pre filled piping bags of royal icing
- * Sprinkles, decorating sugars and candies

Minimum 25 guests, priced per person unless otherwise specified.
Other restrictions may apply – please contact catering@berkeley.edu or 510-643-4314 for more details.

