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

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

- 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.