



2024

TOLL HOUSE

# BANQUET

# MENU



# BREAKFAST BUFFETS

Includes freshly brewed coffee (regular and decaf), assorted hot teas, and fresh squeezed orange juice.

## AMERICAN CONTINENTAL \$35/GUEST

- Selection of breakfast pastries (VEG)
- Sliced seasonal fresh fruit (VEG,GF)
- Bagels & cream cheese or Yogurt parfaits (GF)

## VALLEY SUNRISE \$45/GUEST

- Selection of breakfast pastries(VEG)
- Seasonal fresh fruit (VEG,GF)
- Scrambled eggs (VEG,GF), Choice of smoked bacon OR sausage (GF), served with breakfast potatoes (VEG)

## TOLL HOUSE BRUNCH \$69/GUEST

- Selection of breakfast pastries(VEG)
- Seasonal fresh fruit (VEG,GF)
- Scrambled eggs (VEG,GF), Choice of smoked bacon OR sausage (GF), served with breakfast potatoes (VEG)
- Bagels, cream cheese and smoked salmon (VEG)
- French toast (VEG)
- Yogurt

# A LA CARTE

Per Dozen unless otherwise noted

- Assorted muffins - \$47
- Assorted danishes - \$47
- Croissants - \$47
- Assorted bagels with cream cheese - \$49
- Scones with butter and jellies - \$49
- Assorted Yogurts - \$49
- Assorted Whole Fruit - \$47
- Seasonal fruit Platter (Serves 25) - \$79

# BREAKFAST STATIONS

Stations with Chef Attendant \$250  
Based on a maximum of 2 hour service  
Minimum of 20 guests

- Granola Station- Fresh berries, yogurt, assorted dried fruit, nuts, seeds
- Bagel Station - Assorted smears, smoked salmon, cucumber, red onion, and capers

\*VEG= vegetarian / \*GF= gluten free



Service charge of \$200 if under 20 guests. All food & beverage is subject to a 25% service charge and applicable state sales tax. Prices are subject to change. Buffet pricing is based upon 1 hours of food service. Buffets set past this time frame are subject to additional costs.

# CLASSIC

\$99 PER GUEST

## BREAKFAST

- An assortment of danishes, muffins & breakfast breads served with butter & assorted jellies
- Along with seasonal fresh fruit;
- Beverages include coffee, tea, fresh breakfast juices

## MID MORNING BREAK

- Refresh of coffee and teas

## LUNCH BUFFET

### DELI BUFFET

- Mixed green salad with balsamic vinaigrette (VEG,GF)
  - Potato salad
- Roast beef, ham and turkey
  - Assorted cheeses
- Lettuce, tomatoes, onions, and pickles (VEG)
  - Assorted chips
  - Brownies
- Served with mustard, mayo, kaiser rolls and sliced bread

## AFTERNOON BREAK

- Assorted fresh baked cookies
- Includes a refresh of assorted soft drinks and bottle water

# SILICON VALLEY

\$109 PER GUEST

## BREAKFAST

- An assortment of danishes, muffins & breakfast breads served with butter & assorted jellies
- Along with seasonal fresh fruit;
- Assorted yogurt
- Beverages include coffee, tea, fresh breakfast juice

## MID MORNING BREAK

- Refresh of coffee and teas

## LUNCH BUFFET

(SELECT 1)

### FIESTA BUFFET

- Romaine and pepita salad with cotija cheese and jalapeno dressing (VEG,GF)
  - Chicken fajitas (GF)
  - Vegetable fajitas (GF/VEG)
  - Spanish rice (GF)
  - Pinto beans (VEG)
- Cheese, lettuce, guacamole, salsa and sour cream
  - Flour tortillas (VEG)
  - Churros (VEG)

### A TASTE OF NAPOLI

- Caesar salad (VEG)
- Penne pasta sun dried tomato and artichoke (VEG)
  - Chicken parmesan
- Grilled seasonal vegetables (VEG, GF)
  - Garlic bread
  - Cannoli

## AFTERNOON BREAK

- Assorted fresh baked cookies
- Includes a refresh of assorted soft drinks and bottle water

\*VEG= vegetarian / \*GF= gluten free



All food and beverage is subject to service charge of 25% and applicable state sales tax.

# TALK OF THE TOWN

\$119 PER GUEST

## VALLEY SUNRISE

- Selection of breakfast pastries (VEG)
- Seasonal fresh fruit (VEG,GF)
- Scrambled eggs (VEG,GF)
- Choice of smoked bacon OR sausage (GF)
- Breakfast potatoes (VEG)

## MID MORNING BREAK

- Refresh of Coffee and Teas

## LUNCH BUFFET

(SELECT 1)

### CALIFORNIA BUFFET

- Caesar salad (VEG,GF)
- Seasonal fresh fruit (VEG, GF)
- Penne Pasta with olive oil, artichoke and tomato sauce (VEG)
- Roasted chicken breast with mushroom marsala
- Rosemary potatoes (VEG,GF)
- Roasted vegetables (VEG,GF)
- Assorted mini desserts
- Dinner rolls and butter

### ALL AMERICAN BARBECUE

- Cole slaw (VEG, GF)
- Red potato salad
- BBQ Pulled Pork
- BBQ chicken
- Street corn (VEG, GF)
- Cookies
- Corn bread

## AFTERNOON BREAK

- Assorted fresh baked brownies
- Includes a refresh of assorted soft drinks and bottle water

# GRAB & GO LUNCH

\$40 PER GUEST

SELECT 3 SANDWICHES

## BOXED LUNCH INCLUDES:

- Toll House cookie
- Assorted chips
- Whole fruit
- Soft drink OR bottle water

## SANDWICH SELECTIONS:

- Grilled chicken sandwich with pesto basil on ciabatta roll
- Roasted beef sandwich with caramelized onions, tomato, garlic aioli on french roll
- Roasted turkey with smashed avocado, tomato, lettuce on sourdough bread
- Grilled seasonal vegetable with mozzarella, olive tapenade on Focaccia (VEG)
- California wrap, chicken, bacon, tomato, onion, avocado, romaine lettuce
- Chicken Caesar wrap with romaine lettuce, cheese and Caesar dressing

## SPECIALTY BREAKS

SOFT DRINKS AND BOTTLED WATER  
AVAILABLE FOR ONE HOUR.

### SWEET TOOTH \$22/PERSON

- Chocolate chip cookies (VEG)
- Chocolate brownies (VEG)
- Mini tarts (VEG)
- 2% Milk

### THE POWER HOUR \$28/PERSON

- Energy drinks
- Whole fresh fruits (VEG,GF)
- Vegetable crudites and ranch dip (VEG,GF)
- Variety of energy bars (VEG)
- Trail mix and cracker jacks (VEG)

### THE MEDITERRANEAN \$26/PERSON

- Spicy roasted red bell pepper dip and pita chips (VEG)
- Classic hummus and naan chips (VEG)
- Assorted Olives (VEG,GF)

### SPA BREAK \$24/PERSON

- Fresh fruit skewers with honey mint yogurt (VEG, GF)
- Assorted energy and granola bars (VEG)
- Dried fruits and mixed nuts (VEG,GF)
- Frozen fruit bars (VEG,GF)

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# LUNCHEON BUFFET

Includes freshly brewed iced tea

## DELI BUFFET \$55/GUEST

- Mixed green salad, tomatoes, cucumbers with ranch dressing (VEG,GF)
  - Potato salad
- Roast beef, ham and turkey
  - Assorted cheeses
- Lettuce, tomatoes, onions and pickles
  - Assorted chips
- Served with mustard, mayo, rolls and sliced bread
  - Chef Choice Desert

## TASTE OF NAPOLI BUFFET \$60/GUEST

- Caesar salad (VEG)
- Chicken parmesan
- Penne with garlic butter sauce
- Grilled seasonal vegetables (VEG, GF)
  - Garlic bread
  - Cannoli

## FIESTA BUFFET \$60/GUEST

- Romaine and pepita salad with Cotija cheese and jalapeno dressing (VEG,GF)
  - Chicken fajitas (GF)
  - Vegetable fajitas (GF/VEG)
    - Spanish rice (GF)
    - Pinto beans (VEG)
- Cheese, lettuce, guacamole, salsa and sour cream
  - Flour tortillas (VEG)
  - Churros (VEG)

## ALL BARBECUE \$60/GUEST

- Cole slaw(VEG, GF)
- Red potato salad (GF)
  - BBQ chicken
  - Tri-tip (\$ 10 pp)
  - Chips (GF)
- Street corn (VEG, GF)
  - Corn bread
  - Lemon bars

## CALIFORNIA BUFFET \$65/GUEST

- Romaine lettuce with onion, tomato and creamy ranch dressing(VEG,GF)
  - Seasonal fresh fruit (VE G, GF)
- Penne pasta with olive oil, artichoke, sun dried tomatoes
  - Roasted chicken breast
  - Rosemary potatoes (VEG,GF)
  - Roasted vegetables (VEG,GF)
    - Dinner rolls and butter
    - Assorted mini desserts

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# PLATED DINNER

INCLUDES DINNER ROLLS, BUTTER, COFFEE (REGULAR AND DECAF), ASSORTED HOT TEAS AND ICED TEA.

\$119/GUEST

## SALADS

(SELECT 1)

- Mixed greens, feta, cucumbers, tomatoes, balsamic vinaigrette (VEG, GF)
- Caesar salad, parmesan, garlic croutons, Caesar dressing (VEG)
- Spinach salad, candied walnuts, cranberries, goat cheese, balsamic vinaigrette (VEG, GF)

## ENTREES

(SELECT 2)

- Roasted salmon, Lemon saffron rice with tomato and caper sauce
- Roasted chicken breast thyme mushroom sauce
- New York strip, chimichurri (add \$15 pp)
- Butternut squash ravioli, sage brown butter sauce, and roasted pumpkin seeds (VEG)
- Grilled vegetables, mozzarella cheese, sweet pepper coulis (VEG, GF)

## SIDES

(SELECT 1)

- Potatoes al gratin (VEG, GF)
- Herb roasted potatoes (VEG, GF)
- Saffron rice (VEG)
- Mashed potatoes (VEG, GF)

## DESSERTS

(SELECT 1)

- Chocolate cake
- Red velvet cake

# DINNER BUFFET

INCLUDES DINNER ROLLS, BUTTER, COFFEE (REGULAR AND DECAF), ASSORTED HOT TEAS AND ICED TEAS

TWO ENTREES | \$99/GUEST  
THREE ENTREES | \$109/GUEST

## SALADS

(SELECT 1)

- Mixed greens, feta, cucumbers, tomatoes, balsamic vinaigrette (VEG, GF)
- Caesar salad, parmesan, garlic croutons, Caesar dressing (VEG)
- Spinach salad, candied walnuts, cranberries, goat cheese, balsamic vinaigrette (VEG, GF)

## ENTREES

INCLUDES ROASTED SEASONAL VEGETABLES (VEG,GF)

- Roasted salmon, saffron sauce
- Pan seared chicken breast, lemon thyme sauce
- Beef short rib, merlot demi glaze
- Roasted pork loin, apple compote, cider jus
- Vegetable lasagna (VEG)
- Butternut squash ravioli with brown butter sage sauce (VEG)

## SIDES

(SELECT 1)

- Potatoes al gratin (VEG, GF)
- Herb roasted potatoes (VEG, GF)
- Saffron rice (VEG)
- Mashed potatoes (VEG, GF)

## DESSERTS

- Assorted cakes



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# HORS D'OEUVRES

3 DOZEN MINIMUM REQUIRED PER SELECTION. PRICES PER DOZEN.

## COLD \$50

- Tomato bruschetta with feta cheese and basil (VEG)
  - Smoked salmon crostini w/ cream fraiche
  - Caprese skewers w/ balsamic
- Grilled shrimp on cucumber w/ avocado puree
- Piquillo pepper, herb goat cheese, crispy prosciutto crumble

## HOT \$60

- Pork or vegetable potstickers with ponzu sauce
  - Curried chicken skewers
  - Crab cakes w/ chipotle aioli
  - Spanakopita
- Buffalo chicken or beef cilantro empanadas
- Thai chicken satay w/ peanut sauce

# RECEPTION DISPLAYS

35 GUEST MINIMUM

- Local fresh seasonal vegetables with house made dips and hummus (VEG,GF) | \$12/guest
  - Fresh fruit display (VEG, GF) | \$14/guest
  - Domestic and imported cheese board with crackers (VEG) | \$16/guest
- Antipasto platter, prosciutto, salami, fresh mozzarella, olives, baby artichokes | \$18/guest
  - Assorted dessert display | \$12/guest

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# BEVERAGES MENU

Hosted/Cash

## HOTEL TIER \$12/\$14

Gibley's Vodka  
Cruzan Rum  
Captain Morgan Spiced Rum  
Tequila  
Barton's Gin  
J&B Scotch  
Old Forrester Bourbon  
Korbel Brandy

## PREMIUM TIER \$15/\$18

Tito's Vodka  
Bacardi Silver Rum  
Sailor Jerry Rum  
Jose Cuervo Tequila  
Tanqueray Gin  
Jack Daniel's Whiskey  
Johnnie Walker Black Scotch  
Whiskey  
Dewar's Scotch  
Hennessy Brandy

## LUXURY TIER \$19/\$20

Grey Goose Vodka  
Ketel One Vodka  
El Jimador Tequila  
Zaya Rum  
Sailor Jerry Rum  
Bacardi Silver Rum  
Don Julio Blanco Tequila  
Don Julio Anejo Tequila  
Bombay Sapphire Gin  
Monkey Shoulder Scotch  
Martell VS  
Maker's Mark Whiskey  
Hennessy Cognac

## WINE

**\$12**

### Josh

Chardonnay  
Cabernet Sauvignon

### Sparkling

La Marka

**\$15**

### Napa Cellars

Cabernet Sauvignon  
Chardonnay

**\$18**

### Robert Mondavi

Pinot Noir  
Chardonnay

### Sparkling

La Marka Prosecco



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There is a bartender fee of \$300 per bar. The cash bar minimum must be met. Groups of 25 and under \$450 minimum. Events with a guest count higher than 75 people will be required to have 2 bartenders. All beverages are subject to a 25% service charge and applicable state sales tax. Prices are subject to change.



# BEVERAGES MENU

## HOST/NO HOST PRICING

Based on consumption

Hotel tier	\$12 / \$14 each
Premium tier	\$15 / 18 each
Luxury tier	\$19 / \$20 each
Domestic & craft beer	\$7 / \$9 per bottle
House wine	\$8 / \$9 per glas
Sodas, mineral water, juices	\$5 / \$7 each
Mimosa bar	\$35 per guest
Build your own Bloody Mary bar	\$45 per guest

## BAR PACKAGES

### 2 HOUR SERVICE

(\$15 HOUR 3, \$10 HOUR 4)

INCLUDES JUICES AND SOFT DRINKS.

\$300 BARTENDER FEE, TAX & SERVICE CHARGE NOT INCLUDED

## HOTEL TIER

(Martinis, cocktails, beer & wine)  
\$35 per person

## PREMIUM TIER

(Martinis, cocktails, beer & wine)  
\$45 per person

## LUXURY TIER

(Martinis, cocktails, beer & wine)  
\$55 per person

## BEER AND WINE BAR

(Imported & domestic beer, house  
wine and sparkling)  
\$25 per person

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# BEVERAGES

Bottle of still or sparking water	\$6 each
Assorted soft drinks	\$6 each
Red bull	\$7 each
Coconut water	\$7.50 each
Assorted fruit juice bottle	\$6.50 each
Iced tea	\$55 gallon
Lemonade	\$45 gallon
Fresh orange juice	\$65 gallon
Freshly brewed coffee (regular or decaf)	\$95 Pump Pot/ \$50 half gallon
Assorted teas	\$95 Pump Pot / \$50 half gallon



# AUDIO VISUAL

DAILY RENTAL PRICING

## PROJECTORS

Projector Package: \$775

Includes: (1) 110" LCD Projector, 1 Screen, Cabling & Clicker

Bring Your Own Projector: \$350

(1) Screen

Monitor Package \$350

(1) 75" or 55" TV monitor, (1) MAC adapter (1) Cable  
Connection (if needed)

LCD Projector Only \$300

## HARD WIRED INTERNET CONNECTIONS

Ethernet connection | per connection, per conference room  
\$300 first day and \$150 daily thereafter

### FLIPCHARTS & EASELS

- Flipchart easel, pad and markers \$100
  - Flipchart easel only \$40
- Post-It Flipchart pad only \$75
  - Easel tripod \$25
- Flipchart / whiteboard with pad and markers \$125
  - Whiteboard with easel \$75
  - Whiteboard 4x6 \$125

### AUDIO

- Wireless (handheld or Lavalier) 2/4 channel mixer and two portable standing speakers \$ 590
- Wireless (handheld or lavalier) microphone, 8-16 channel mixer with two speakers \$750
- Portable standing speakers \$300
- Portable standing speaker & wireless microphone \$600

### ADDITIONAL EQUIPMENT

- DVD and TV with stand \$250
  - Polycom \$250
- Riser \$200 (12x16)
  - Podium \$55
- Power Hub \$25
- Dance Floor \$75 (15x15)
- Elevator Stickers \$1,250



Delivery and set-up fee may apply. All audio visual is subject to a 25% service charge & applicable state sales tax. Prices are subject to change.