



CATERING MENU

HOTEL CITRINE

TRIBUTE PORTFOLIO





HOTEL CITRINE
TRIBUTE PORTFOLIO



CONTINENTAL & AMERICAN BREAKFAST BUFFETS

Minimum of 15 guests based on 60-minute service.

Groups with less than 15 guests will require an additional 200.

All breakfasts include freshly squeezed orange juice, freshly brewed **EQUATOR** coffee, and assorted **RISHI** or **TEAVANA** hot teas.

All prices are per person unless otherwise noted.

THE ESSENTIALS CONTINENTAL | 35

Diced fresh seasonal fruit, freshly baked morning pastries, fruit preserves, butter (G, D, V)

THE AMERICAN CLASSIC | 45

Diced fresh seasonal fruit, freshly baked morning pastries, fruit preserves, butter, farm fresh scrambled eggs, Nueskes smoked bacon, pork sausage links or chicken sausage links, breakfast potatoes (G, D, E)

THE CAMPUS CONTINENTAL | 40

Diced fresh seasonal fruit, Greek yogurt, house-made granola, fresh seasonal berries, freshly baked morning pastries, pain au chocolat, fruit preserves, butter (G, D, E)

PICK UP AND GO BREAKFAST | 32 (self service)

Seasonal whole fruit, individual assorted yogurts, freshly baked morning pastries, granola bars, appropriate "To Go" containers (G, D, N, V)

BRUNCH BUFFET

THE INNOVATOR | 64

Diced fresh seasonal fruit, seasonal berries, freshly baked morning pastries, rustic country breads, preserves, lemon curd, Devonshire cream, assorted artisanal cured meats, artisan cheeses, farm fresh hard boiled eggs, Greek yogurt, house-made seasonal quiche, simple herb salad, cazuelas, steel cut oats, assorted dried fruits, brown sugar, local honey (G, D, V, E)

All food, beverage, & event services are subject to a taxable service charge (currently 23%) and tax (currently 9.125%). Service charge and tax are subject to change.

Dietary Key: G - Gluten | GF - Gluten Free | V - Vegetarian | VE - Vegan | D - Dairy | E - Eggs | N - Nuts



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PLATED BREAKFAST

Minimum of 15 guests based on 60-minute service.

Groups with less than 15 guests will require an additional 200.

All breakfasts include freshly squeezed orange juice, freshly brewed **EQUATOR** coffee, and assorted **RISHI** or **TEAVANA** hot teas.

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CUSTARD DIPPED CHALLAH FRENCH TOAST | 39

Bailey's Irish Cream crème anglaise, fresh strawberries, chicken apple sausage or pork link sausage, Nueskes smoked bacon (G, D)

AVOCADO TOAST | 36

House hot smoked salmon, radish, pickled onion, lime, grilled artisanal bread, six-minute egg (G, E, V)

AMERICAN BREAKFAST | 48

Farm fresh scrambled eggs, Nueskes smoked bacon, chicken apple sausage or pork link sausage, breakfast potatoes, freshly baked morning pastries, butter, fruit preserves (G, E, D)

INDIVIDUAL ENHANCEMENTS

All enhancements available in conjunction with a buffet or plated menu | Not available as à la carte.

HOUSE HOT SMOKED SALMON OR NOVA LOX | 20 pp

Bagels, cream cheese, tomato, onion, capers, hard boiled eggs, lemon (G, E, V)

CALIFORNIA BURRITO | 12 ea

Scrambled eggs, pork sausage, crisp potatoes, refried black beans, cheddar cheese, peppers, onions, avocado crema, flour tortilla (G, E, D)

OVERNIGHT OATS | 12 ea

Seasonal berries, raw coconut, almond milk, macadamia nuts, local honey (V, N)

CROISSANT SANDWICH | 13 ea

Nueskes smoked bacon, cheddar cheese, scrambled eggs (G, E, D)

FRESHLY BAKED HOUSE-MADE BREAKFAST TART | 12 ea

Seasonal roasted vegetables, goat cheese, roasted tomato coulis (G, V, D)

MORNING BOWL | 13 ea

Field greens, farro, roasted vegetables, crispy mushrooms, sweet potatoes, vine ripe tomatoes, avocado, red pepper coulis, grilled local artisan bread (G, V)

YOGURT PARFAITS | 10 ea

Individual yogurt parfait, local honey, blueberries, house-made granola (G, N, D, V)

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MORNING AND AFTERNOON BREAKS

Break packages are based on 30-minute service.

All prices are per person unless otherwise noted.

MORNING BREAKS

YOGURT BAR | 20

House-made granola, fresh seasonal berries, toasted or raw California almonds, local honey, balsamic strawberries, sour cherries, toasted coconut, bee pollen, chia seeds (G, D, N, V)

TRAIL-OR MADE (Trail Mix Bar) | 20

Assorted dried fruits, dark chocolate chunks, cocoa dipped espresso beans, herb roasted nuts, toasted coconut, house-made granola, yogurt pretzels (G, D, N, V)

STREET FRUIT CART | 20

Watermelon, papaya, pineapple, jicama, mango, orange, lime, tajin (VE, V)

AFTERNOON BREAKS

TECH OR TREAT | 20

Nerds, assorted Ghirardelli, TCHO chocolates, Atomic Warheads, Dungeons & Dragons cherry potion candies, chocolate rocks, Hi-Chew, assorted gummies, Rice Krispies Treats (G, D, N)

WHAT'S POPPIN' (choice of 3) | 20

Freshly popped popcorn

Chocolate bacon, white cheddar, lime sea salt, kettle corn, truffle rosemary, parmesan black pepper, cocoa powder (G, D, N)

HAPPY HOUR | 22

+ Corona 8 ea

+ Lagunitas 9 ea

Kettle chips + tortilla chips

Accompaniments (choice of 3 dips)

Caramelized onion, smoky ranch, roasted lemon feta, salsa fresca, black peppercorn parmesan, roasted garlic, tomatillo salsa, caramelized fennel & Greek yogurt (G, D, N)

+ Guacamole 4 ea

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MORNING AND AFTERNOON BREAKS (CONT'D)

All breaks are based on 30-minute service.

À LA CARTE BREAK ITEMS

SWEET

- Diced seasonal fruit | 8 pp (GF, V)
- Whole fresh seasonal fruit | 4 ea (GF, V)
- Assorted granola bars | 4 ea (G, V)
- Assorted individual yogurts | 5 ea (D, V)
- Individual yogurt parfaits, local honey, berries, house-made granola | 10 ea (G, N, D, V)
- Assorted morning pastries, croissants, muffins | 48 per dozen (G, V)
- Assorted freshly baked cookies | 60 per dozen (G, N)
- Goopy yummy brownies | 66 per dozen (G, N)
- Rice Krispies Treats | 40 per dozen (G, V)

SAVORY

- Assorted bagels & cream cheese | 45 per dozen (G, D)
- Individual bags of assorted potato chips | 6 ea (GF, V)
- Toasted pita chips, hummus | 8 pp (G, V)
- White cheddar popcorn, buttered popcorn | 8 pp (GF, D)
- Designer trail mix | 42 per lb (G, N)
- Spiced blend of oven roasted nuts | 42 per lb (GF, N)

BEVERAGE SERVICE

Half day (4 hours)

Beverage service to include freshly brewed regular coffee and selection of assorted RISHI or TEAVANA tea
Pepsi's collection of soft drinks and individual waters | 25 pp

Full day (8 hours)

Beverage service to include freshly brewed regular coffee and selection of assorted RISHI or TEAVANA tea
Pepsi's collection of soft drinks and individual waters | 35 pp

BEVERAGE SERVICE ENHANCEMENTS | 6 ea

- Sparkling water
- Assorted bottled organic juices
- Red Bull
- Gatorade | G2
- Pureleaf unsweetened | sweetened tea
- Frappuccino
- Assorted smoothies
- Coconut water

CEYLON ICED TEA | 125 per gallon

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COLD LUNCH BUFFETS

Minimum of 15 guests based on 60-minute service.

Groups with less than 15 guests will require an additional 200.

All lunches include freshly brewed **EQUATOR** coffee, and assorted **RISHI** or **TEAVANA** hot teas.

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BUILD YOUR OWN SANDWICH | 66

Smoked turkey breast, country ham, rare roast beef, swiss, provolone, cheddar, avocado, cucumber, tomato, red onion, sprouts, lettuce, condiments, artisanal breads (G, D)

SALADS

Caesar salad, romaine hearts, rustic croutons, parmigiano reggiano, caesar dressing (G, D, E)

Seasonal field greens, tomato, cucumber, red onion, herb vinaigrette (GF, V)

Roasted red potato, celery, onions, herbs, mustard vinaigrette (G, D, V)

SIDES

Individual assorted gourmet chips (V)

DESSERTS

Chef's choice of dessert (G, D, E)

BAY AREA PRODUCE BOWL | 70

The base:

Farro, brown rice, seasonal mixed greens

The works:

Hard-boiled egg, artisanal cheese, cherry tomatoes, cucumber, carrots, golden beets, Napa Country olives, red onion, roasted vegetables, toasted nuts + seeds, avocado

The protein:

Roasted pulled chicken, seared Skuna Bay Salmon (E, N)
Tofu (VE)

Topped off with:

Chimichurri, avocado crema, evoo + balsamic (D)

SOUP

Chef's selection

DESSERTS

Chef's choice of dessert (G, D, E)

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BOXED LUNCHES

Minimum order of 6 | Includes 1 sandwich, 1 bottle of water, 2 sides, 1 dessert

Choice of two 45 pp | Choice of three 55 pp | Dine In Fee 125

OVEN ROASTED TURKEY BREAST

Smoked cheddar, lettuce, tomato, garlic aioli, whole-wheat bread (G, E, D)

HOT SMOKED SALMON SANDWICH

Nueskes smoked bacon, butter lettuce, avocado, tomato, dill aioli, country rye bread (G, E, D)

ITALIAN

Soppressata, prosciutto, fresh mozzarella, pepperoncini, tomato, lettuce, pickled red onion, red wine vinaigrette, baguette (G, D)

GARDEN VEGETABLE

Traditional hummus, cucumbers, sprouts, tomatoes, avocados, red onions, country wheat (G, V)

ROASTED CHICKEN BREAST

Arugula, fresh mozzarella, roasted red peppers, house-made pesto, ciabatta (G, D, N)

SIDES

Individual gourmet chips (V)

Fresh whole fruit

DESSERT

Freshly baked cookie (G, N)

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HOT LUNCH BUFFETS

Minimum of 20 guests based on 60-minute service.

Groups with less than 20 guests will require an additional 200.

All lunches include freshly brewed **EQUATOR** coffee, and assorted **RISHI** or **TEAVANA** hot teas.

All prices are per person unless otherwise noted.

SAN ANTONIO | two entrées 74 | three entrées 82

ENTRÉES

Grilled Petaluma organic chicken breast, citrus, Gilroy roasted garlic, pan jus, fresh herbs (GF)

Roasted Skuna Bay Salmon, Meyer lemon vinaigrette (GF)

Mushroom eggplant bolognese, penne pasta, San Marzano tomatoes, fresh ricotta, black walnuts, herbed bread crumbs, mint (G, N, D, V)

Rigatoni, grilled shrimp, heirloom tomatoes, asparagus, torn basil, lemon, butter, fresh herbs, white wine (G, D)

Roasted Black Angus NY Strip, herb butter (D)

SALADS

Seasonal field greens, dried cranberries, carrots, toasted pistachios, roasted red peppers, balsamic vinaigrette (GF, V, N)

Spinach, artichoke, crispy chickpeas, sundried tomatoes, cucumber, marinated olives, herb vinaigrette (GF, V, VE)

Caesar, romaine hearts, rustic croutons, parmigiano reggiano, caesar dressing (G, D, E)

SIDES

Grilled broccoli, sea salt, California olive oil (GF, V)

Roasted Yukon Gold potatoes (GF, V)

DESSERT

Lemon meringue squares (G, E)

EL CAMINO REAL | 70

STREET TACOS

Choice of three:

Carne asada, adobo grilled chicken, carnitas, pulled pork, roasted seasonal vegetables (G, D, E)

Toppings:

Lettuce, tomatoes, onions, cilantro, queso fresco, lime, house-made guacamole, salsa fresca

Tortillas:

Choice of corn or flour

SIDES

Black beans (GF, V)

Tortilla chips, fire roasted salsa (GF)

Cilantro lime rice (GF)

DESSERT

Fresh churros, chocolate dipper (G, D)

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HOT PLATED LUNCH

Minimum of 15 guests based on 60-minute service.

Groups with less than 15 guests will require an additional 200.

All lunches include freshly brewed **EQUATOR** coffee, and assorted **RISHI** or **TEAVANA** hot teas.

All prices are per person unless otherwise noted.

ENTRÉES

Maximum of two entrée selections per event
(vegetarian option highest price prevails)

Roasted Black Angus NY Strip, herb butter (D) | 71

Seared Skuna Bay Salmon, Meyer lemon vinaigrette (GF) | 68

Linguini, grilled shrimp, heirloom tomatoes, torn basil,
lemon, butter, fresh herbs, white wine (G, D) | 65

Mushroom eggplant bolognese, penne pasta,
San Marzano tomatoes, fresh ricotta, black walnuts,
herbed bread crumbs, mint (G, N, D, V) | 63

Petaluma fried chicken, hot sauce + barbecue sauce (G) | 61

Grilled Petaluma organic chicken breast,
whole grain mustard-rosemary pan sauce (GF) | 64

California zinfandel braised short ribs,
balsamic cipollini onions, gremolata (GF) | 67

SALAD (Choice of one)

CAESAR ROMAINE HEARTS

Broken croutons, parmigiano reggiano, caesar dressing
(G, E, D, V)

SEASONAL FIELD GREENS

Tomato, cucumber, red onion, ranch dressing (G, V)

GEM LETTUCE

Blue cheese, watermelon radish, Marcona almonds,
vine ripe tomatoes, blue cheese dressing (GF, D, V, N)

SIDES

Chef's selection of appropriate starch (GF)

Seasonal vegetable (GF, V)

Artisan rolls, butter (G, D)

DESSERT

Chef's selection of assorted desserts (G, E, D)

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HORS D'OEUVRES

Passed or presented as reception style buffet.
Minimum order of 24 (2 dozen) per selection.
Each selection is priced per piece.

CHILLED HORS D'OEUVRES

Seared ahi tuna, crispy wonton, avocado, radish, lime (G) | 12

Deviled eggs, smoked salmon, cream cheese, capers, lemon, dill, everything bagel topping (G, E, D) | 9

House hot smoked salmon, blackberry goat cheese, baguette (G, D) | 10

House hot smoked salmon, cucumber, dill cream cheese, pickled onion, smashed sea salt potato (GF, D) | 10

Fresh mozzarella crostini, oven dried tomato, fresh basil, aged balsamic, sea salt (G, V) | 9

Shrimp cocktail, tequila horseradish sauce (GF) | 12

Roasted tomato, crispy goat cheese bruschetta (G, V, D) | 9

Roasted chicken salad, savory tart (G) | 9

HOT HORS D'OEUVRES

New Zealand lamb lollipops, oregano lemon vinaigrette (GF, D) | 14

Beef bulgogi bao, quick pickle vegetables, cilantro (G) | 10

Mini four cheese grilled cheese (G, D, V) | 9

Beef sliders, cheddar cheese, house special sauce, pickle (G, E, D) | 12

Crispy chicken sliders, Napa cabbage spicy slaw (G) | 11

Grilled chicken + manchego empanadas, gazpacho dipping sauce (G, D) | 10

Roasted cauliflower + grilled vegetable samosas, coconut curry yogurt (G, V, D) | 9

Cashew chicken tempura, mango curry sauce (G) | 10

Pork pot stickers, ginger lime soy (G) | 9

Crispy artichoke hearts, garlic aioli, lemon (G, E, D, V) | 10



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STATIONS + CARVED DISPLAYS

250 carving station fee.

SEA SALT + BLACK PEPPER ROASTED PRIME RIB (GF) | 450

Serves 35 ppl | Horseradish cream (V, D)

CITRUS BRINED ROASTED TURKEY BREAST (GF) | 325

Serves 20 ppl | Orange cranberry relish (V)

SKUNA BAY WILD GRILLED SALMON (GF) | 375

Serves 20 ppl | Dill crusted, citrus remoulade (E, D)

CHEESE DISPLAY | 25 pp

Firm, semi soft, creamy blue, fig cake, artisan bread, lavash (G, V, D)

VEGGING OUT | 20 pp

Market display of fresh local vegetables, tzatziki dip, traditional hummus (GF, V, D)

CHARCUTERIE | 25 pp

Artisanal dried salami + cured meats, country olives, house-made pickled vegetable, whole grain mustard, grilled farmers bread (G)

CHICKEN WINGS

Choose 2 flavors 25 pp | Choose 3 flavors 27 pp

Salt & pepper, original buffalo, sweet chili soy, truffle parmesan, lemon garlic, Moroccan spiced, spicy barbecue
Carrots, celery (GF, D)

CHEESE-SLIDERS IN PARADISE

Choice of two 22 pp | Choice of three 30 pp

Classic burger, American cheese, tomato, house sauce (G, E, D)

Angus burger, smoked gouda, bacon + onion jam (G, D)

Portobello mushroom, oven dried tomato, Boursin (G, E, D)

Buttermilk fried chicken, celery, carrot, blue cheese, slaw (G, E, D)

Barbecue pulled pork, cabbage slaw (G)

Salmon burger, lemon caper remoulade (G)

Cuban sandwich, seasoned roast pork, pickles, swiss, mustard (G, D)

TACO STATION

Choice of two 22 pp | Choice of three 30 pp

Carnitas, carne asada, spicy braised chicken, calabacitas (vegetarian option), crispy baja fish

Queso blanco, cabbage, onions, limes, pico de gallo, spicy cilantro crema, assorted hot sauces, corn tortillas (GF, D)

Cilantro lime marinated shrimp (GF) | + 3 pp

MAC + CHEESE STATION (G, D)

Choose 2 flavors 18 pp | Choose 3 flavors 26 pp

Classic four cheese

Pancetta, parmigiano reggiano

Chipotle, sautéed shrimp, chives

Cauliflower, broccoli

Andouille, dijon, spiced bread crumbs

White truffle, parmigiano reggiano

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DINNER BUFFETS

Minimum of 20 guests based on 90-minute service.

Groups with less than 20 guests will require an additional 200.

All dinners include freshly brewed EQUATOR coffee, iced tea, and assorted RISHI or TEAVANA hot teas.

All prices are per person unless otherwise noted.

REDWOOD CITY | 2 entrées 95 | 3 entrées 105

ENTRÉES

Barbecue St. Louis pork ribs, sweet + spicy barbecue sauce (GF)

Petaluma fried chicken, hot sauce + barbecue sauce (G)

Artisanal grilled sausage, whole grain mustard (G)

Grilled dry rubbed tri-tip, chimichurri (GF)

Roasted pork loin, apple cider calvados sauce (GF)

Beer braised short rib, Cabernet demi glace, horseradish cream (G)

Four cheese mac + cheese (G, D, V)

SALADS

Iceberg lettuce, carrot, tomato, cucumber, buttermilk ranch dressing (G, V)

Roasted tri-colored cauliflower, caramelized onions, fresh herbs, roasted garlic aioli (GF, VE, V)

SIDES (Choice of two)

Charred green beans (GF, VE, V)

Traditional coleslaw (V, D)

Country red potato salad (V, D)

Traditional collard greens (G)

DESSERT

Chef's selection of assorted desserts (G, E, D)

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DINNER BUFFETS (CONT'D)

PALO ALTO | 2 entrées 100 | 3 entrées 110

ENTRÉES

Grilled Petaluma organic chicken breast,
whole grain mustard-rosemary pan sauce (GF)

Seared Skuna Bay Salmon, Meyer lemon vinaigrette (GF)

Rigatoni, grilled shrimp, heirloom tomatoes, torn basil,
lemon, butter, fresh herbs, white wine (G, D)

Eggplant manicotti, hand grated parmigiano reggiano,
tomato coulis (G, D)

California zinfandel braised short ribs, gremolata,
balsamic cipollini onions (GF)

Grilled mahi-mahi, ginger soy glaze,
black + white sesame (GF)

Roasted Black Angus NY Strip, red wine reduction (D)

Brined roasted Niman Ranch pork chops,
apple cider calvados sauce (GF)

Wild mushroom ravioli, roasted tomato,
smoked red pepper coulis (G, D, V)

SALADS (Choice of two)

Spinach, artichoke, crispy chickpeas, sundried tomatoes,
cucumber, champagne vinaigrette (GF, V, VE)

Caesar, romaine hearts, rustic croutons,
parmigiano reggiano, caesar dressing (G, D, E)

Seasonal field greens, tomatoes, cucumbers, red onion,
red wine vinaigrette (GF)

Arugula, spicy pecans, sun dried cherries, carrots,
watermelon radish, roasted wild onion vinaigrette (GF, N)

Vine ripe tomato, wild arugula, fresh mozzarella,
cold pressed evoo, sea salt, white balsamic (GF, D, V)

Roasted golden beet, fennel, Sonoma goat cheese,
pistachios, frisée, champagne vinaigrette (GF, D, V)

SIDES (Choice of two)

Smashed Yukon Gold potatoes, fresh chives (GF, V)

Grilled heirloom carrots (GF, V)

Roasted broccolini, garlic, chili flakes, olive oil (GF, V)

Plancha seared wild mushrooms (GF, V)

Artisan rolls, butter (G, D)

DESSERT

Chef's selection of assorted desserts (G, E, D)



HOTEL CITRINE
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HOT PLATED DINNER

Plated dinners require a minimum of 20 guests, based on 60-minute service.

Payment for twenty guests will apply to groups with less than twenty guests at price of highest chosen entrée.

All dinners include freshly brewed EQUATOR coffee, iced tea, and assorted RISHI or TEAVANA hot teas.

All prices are per person unless otherwise noted.

ENTRÉES

Maximum of two entrée selections per event
(vegetarian option highest price prevails)

Roasted Black Angus NY Strip,
peppercorn cognac demi glace (D) | 90

Marinated Niman Ranch pork chops,
apple cider calvados sauce (GF) | 87

Grilled lamb chops, shallots, evoo,
lemon vinaigrette (GF, D) | 94

Linguini grilled shrimp, heirloom tomatoes, torn basil,
lemon, butter, fresh herbs, white wine (G, D) | 75

Wild mushroom ravioli, roasted tomato,
smoked red pepper coulis (G, D, V) | 70

Grilled Petaluma organic chicken breast,
marsala cream sauce (GF) | 78

Seared Skuna Bay salmon, Meyer lemon vinaigrette
(GF) | 80

Seared filet mignon , roasted thyme garlic jus +
sautéed jumbo shrimp scampi (GF) | 115

Grilled Petaluma organic chicken breast +
seared Skuna Bay Salmon, roasted garlic pinot sauce
(GF) | 92

SALAD (Choice of one)

Spinach, artichoke, crispy chickpeas, sundried tomatoes,
cucumber, marinated olives, herb vinaigrette (GF, V, VE)

Caesar, romaine hearts, rustic croutons,
parmigiano reggiano, caesar dressing (G, D, E, V)

Seasonal field greens, tomatoes, cucumbers, red onion,
red wine vinaigrette (GF, VE, V)

Vine ripe tomato, wild arugula, fresh mozzarella,
cold pressed evoo, sea salt, white balsamic (GF, D, V)

Roasted golden beet, fennel, Sonoma goat cheese,
pistachios, frisée, champagne vinaigrette (GF, D, V)

SIDES

Chef's selection of appropriate starch (GF)

Chef's selection of seasonal vegetable (GF, V)

Artisan rolls, butter (G, D)

DESSERT

Chef's selection of assorted desserts (G, E, D)



HOTEL CITRINE
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BEVERAGES

Each bar requires a bartender at 150.

Recommended (1) bartender per 75 guests.

No shots permitted | No double pour drinks permitted

BAR PACKAGES

Prices are per drink unless otherwise noted

ON YOU (hosted bar)

QUARTZ 12 | AMETHYST 14 | CITRINE 16

Craft batch cocktail | 16

Local brew craft beer | 10

Imported beer | 9

Macrobrew | 8

House wine (by the bottle) | 42

Soft drinks | 6

Bottled water | 7

Fruit juices | 6

ON THEM (cash bar)

QUARTZ 13 | AMETHYST 15 | CITRINE 17

Craft batch cocktail | 18

Local brew craft beer | 10

Imported beer | 9

Macrobrew | 8

House wine (glass) | 13

Soft drinks | 7

Bottled water | 8

Fruit juices | 7



OPEN BAR (Pricing per person)

QUARTZ

1 hour 30 | 2 hours 46 | 3 hours 62

AMETHYST

1 hour 34 | 2 hours 50 | 3 hours 68

CITRINE

1 hour 38 | 2 hours 54 | 3 hours 74

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BREWS, BUBBLES & GRAPES

Assorted domestic & imported beers, house wines, house sparkling wine, sodas, and waters

One hour 26* | Two hours 36* | Three hours 46*

*Pricing per person

WINE

QUARTZ | HOUSE WINES

- Pinot Noir – Silver Gate | 42
- Merlot – Silver Gate | 42
- Cabernet Sauvignon – Silver Gate | 42
- Chardonnay – Silver Gate | 42
- Moscato – Silver Gate | 42
- Pinot Grigio – Silver Gate | 42
- Riesling – Silver Gate | 42
- Sauvignon Blanc – Silver Gate | 42
- Rose – 14 Hands | 42
- Sparkling – La Marca Prosecco | 55

AMETHYST | HOUSE WINES

- Pinot Noir – Knotty Vines | 44
- Merlot – Drumheller | 44
- Cabernet Sauvignon – Robert Mondavi Private Selection | 45
- Chardonnay – Franciscan | 45
- Moscato – EOS | 44
- Pinot Grigio – Ruffino Lumina | 45
- Riesling – Chateau Ste. Michelle | 45
- Sauvignon Blanc – Rickshaw | 45
- Sparkling – La Marca Prosecco | 55

CITRINE | HOUSE WINES

- Pinot Noir – Erath Resplendent (Oregon) | 65
- Merlot – Decoy | 62
- Cabernet Sauvignon – Columbia Crest Grand Estates | 55
- Chardonnay – Decoy | 62
- Moscato – Luca Bosio Moscato d’Asti | 65
- Pinot Grigio – Kendall Jackson Vintner’s Reserve | 50
- Riesling – A to Z | 50
- Sauvignon Blanc – Rodney Strong “Charlotte” | 60
- Rose – Fleur de Mer | 58
- Sparkling – La Marca Prosecco | 55

**appropriate replacement may be provided*

BEER

MACROBREW STATESIDE | 8

- Bud Light
- Miller Lite
- Coors Light
- Sam Adams

MACROBREW IMPORT | 9

- Stella Artois
- Corona Extra
- Modelo Especial
- Amstel Light

LOCAL BREW CRAFT | 10

- Lagunitas IPA
- Stone Delicious
- Assorted Craft Microbrews

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Dietary Key: G - Gluten | GF - Gluten Free | V - Vegetarian | VE - Vegan | D - Dairy | E - Eggs | N - Nuts



HOTEL CITRINE
TRIBUTE PORTFOLIO



SPIRITS

(Package pricing per person, per hour)

QUARTZ | 30

New Amsterdam Vodka
Beefeater Gin
Altos Plata
Cruzan
Jim Beam
E&J Brandy
Grant's Blended

AMETHYST | 34

Absolut Vodka
Tanqueray
Sauza Hornitos Reposado
Bacardi
Jim Beam
Bulleit Rye
Dewars White Label

CITRINE | 38

Ketel One
Bombay Sapphire
Patron Silver
Bacardi
Maker's Mark
Bulleit Rye
Johnny Walker Black

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