



1350 North First Street
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CATERING MENU



Menu prices do not include service charge of 20% or California State Sales Tax of 8.25%

BREAKFAST MENUS

Prices are per person

Continental

Minimum 15 people

A Selection of Chilled Juices
Assortment of Breakfast breads, Danishes, Muffins and Croissants
Assorted Bagels with Cream Cheese
Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas

16

Wyndham Continental Breakfast

Minimum 15 people

A Selection of Chilled Juices
Sliced Fresh Fruit
Assortment of Breakfast breads, Danishes, and Muffins
Assorted Breakfast Cereals and Granola
Assorted Bagels with Cream Cheese
Butter and Preserves
Whole Milk, Non-Fat Milk
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas

18

Executive Continental

Minimum 20 people

A Selection of Chilled Juices
Sliced Fresh Fruit
Assortment of Pastries, Muffins and Croissants
Assorted Bagels with Cream Cheese
Assorted Breakfast Cereals and Granola
Hot Oatmeal Served with Raisins and Brown Sugar
Individual Fruit Yogurts
Butter and Preserves
Whole Milk, Non-Fat Milk
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas

20

BREAKFAST PLATED

*All Plated Breakfast are Accompanied with Orange Juice, Breakfast Bread with Butter and Jam.
Freshly Brewed Regular, Decaffeinated Coffee and Selection of Herbal Teas
(Please choose one item)*

Simple Breakfast

Scrambled eggs with sausage links and breakfast potatoes

16

French Toast

Cinnamon French toast with Maple Syrup and sliced fresh fruit

16

Quiche Lorraine

French egg dish, featuring bacon and Swiss cheese with side of country roasted potatoes

17

Steak and Eggs

Grilled rib eye steak with scrambled eggs and crispy breakfast potatoes

23

French Breakfast

(Minimum of 25 people)

Scrambled eggs on an English muffin, topped with crab meat and hollandaise Sauce,
served with seasoned breakfast potatoes

24

BREAKFAST BUFFET

*Minimum of 35 people, Prices are per person
Under 35 will be charged an additional \$5.00 per person
Prices are per person*

The Sunrise Buffet

Selection of Chilled Juices
Fresh Sliced Seasonal Fresh Fruit with Berries
Assortment of Breakfast breads, Danishes and Muffins
Fresh Bagels and Cream Cheese
Scrambled Eggs
Crispy Bacons
Breakfast Link Sausages
Seasoned Crispy Fried Potatoes
Fruit Preserves and Sweet Butters
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Herbal Teas

25

The Silicon Valley Buffet

Selection of Chilled Juices
Fresh Sliced Seasonal Fresh Fruit with Berries
Assortment of Breakfast breads, Danishes and Muffins
Fresh Bagels and Cream Cheese
Scrambled Eggs
Crispy Bacon
Breakfast Link Sausages
Grilled smoked Ham
Seasoned Crispy Fried Potatoes
Cinnamon French Toast with Maple Syrup
Fruit Preserves and Sweet Butters
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Herbal Teas

27

ENHANCE YOUR BREAKFAST BUFFET

The items below can only be sold as an addition to a breakfast buffet

Prices are per person

Assorted Cereal

With whole and non-fat milks

3

Oat meal

Served with brown sugar, dried fruit and milk

3

Belgian Waffle

Served with whipped Cream, maple syrup, and assorted dried fruit

3

Butter Milk Pancakes

Served with old fashion maple syrup

3

Smoked Salmon

Served with capers, eggs, onion, cream cheese, and baguettes

5

Prosciutto, Smoked Ham, Smoked Turkey

Served with assorted sliced cheese and calamata olives

8

Live Stations:

Belgian Waffles

(Add \$75 per Chef Attendant for every 50 people)

Made to order, served with whipped cream, fresh berries, and maple syrup

5

Omelett Station

(Add \$75 per Chef Attendant for every 50 people)

Made to order, choose from mushrooms, diced ham, tomatoes, red and green peppers, onion, shrimp, mozzarella, and cheddar cheeses

7

BRUNCH

*(Minimum of 50 people)
Prices are per person*

The Champagne Brunch Buffet

Assorted Fruit Juice
Assorted Seasonal Sliced Fresh Fruit
Assortment of Danishes and Muffins
Fresh Bagels and Cream Cheese
Selection of Breakfast Breads
Butter and Preserves

Eggs Benedict
Scrambled Eggs
Smoked Salmon and Variety Condiments
Crispy Seasoned Breakfast Potatoes
Pork Breakfast Sausage

Fresh Mixed Green with Sliced Cucumber, Tomatoes and Shredded Carrots
Served with Ranch or Italian Dressing
Heart of Romaine Tossed with Herb Crouton, Parmesan Cheese and Caesar dressing

Chicken Piccata with Caper Cream Sauce
Roasted Black Angus Beef with Sautéed Mushroom Merlot Sauce
Pan seared Salmon with Creole Sauce

Rice Pilaf
Chef Selection of Seasonal Vegetables
Assorted Warm Rolls

Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Herbal Teas

Complimentary Champagne

COFFEE BREAK

Minimum of 25 people for a maximum of 30 minutes
Prices are per person

Cookie Monster

Assorted Cookies and Fudge Brownies
Freshly Brewed Coffee
Decaffeinated Coffee
Assorted Specialty Teas
Assorted Soft Drinks and Bottled Waters
11

Ice Cream Shoppe

Assorted Haagen Daaz Ice Cream Bars
Assorted Herbal Teas
Freshly Brewed Coffee
Decaffeinated Coffee
Assorted Soft Drinks and Bottled Waters
13

Energy

Assorted Granola Bars and Power Bars
Red Bull
Freshly Brewed Regular Coffee,
Decaffeinated Coffee
Assorted Specialty Teas
Assorted Soft Drinks
Waters
14

Wyndham Break

Triple Layer Chocolate Cake
Chocolate Mousse Cake
Double Fudge Brownies
Whole and Non-Fat Milk
Freshly Brewed Regular Coffee
Decaffeinated Coffee
Assorted Specialty Teas
Assorted Soft Drinks
Mineral Water
Bottled Waters
15

South of the Border

Crispy Fried Beef Taquitos
Mini Chicken Burritos
Tortilla Chips with Salsa and Guacamole
Churros
Lemonade and Assorted Soft Drinks
Bottled Waters
16

7th Inning Stretch

Warm Jumbo Soft Pretzels with Mustard
Assorted Ice Cream Bar
Cracker Jacks
Ice Cold Root Beer and Bottled Waters
Freshly Brewed Regular
Decaffeinated Coffee
Assorted Specialty Teas
16

The Healthy

Marble Truffle Cake - Low Carb
and Sugar Free
Low Carb and Sugar Free Bars
Sugar Free Double Chocolate Brownies
Natural Soymilk and Waters
Assorted Herbal Teas
Freshly Brewed Coffee
Decaffeinated Coffee
21

Chocolate Fountain

(Minimum 100 people)
Assorted Fresh Cubed Seasonal Fruit and
Berries
Marshmallows, Mini Pretzels
Freshly Brewed Regular Coffee
Decaffeinated Coffee
Assorted Specialty Teas
Bottled Waters
17

A LA CARTE

Beverage

Freshly Brewed Coffee and Decaf Coffee	\$58.00 per gallon
Herbal Tea	\$58.00 per gallon
Freshly Brewed Iced Tea	\$48.00 per gallon
Lemonade or Fruit Punch	\$35.00 per gallon
Assorted Chilled Juices (serve 8)	\$30.00 per pitcher
Soft Drinks	\$3.00 each
Bottled Water	\$3.00 each
Assorted Bottled Juices	\$3.75 each
Red Bull Energy Drink	\$5.00 each

Baked Goods

Assorted Muffins, Croissants and Danishes	\$38.00 per dozen
Assorted Bagels with Cream Cheese	\$38.00 per dozen
Scones with Sweet Butter and Jams	\$40.00 per dozen
Cinnamon Rolls	\$32.00 per dozen
Assorted Donuts	\$32.00 per dozen
Assorted Petite French Pastries	\$40.00 per dozen

Snacks

Assorted Fruit Yogurts	\$3.00 each
Assorted Dry Cereals with Milk	\$4.00 each
Whole Fruit Basket	\$3.00 each
Sliced Fresh Fruit Platter	\$4.50 per person
Chocolate Dipped Strawberries	\$45.00 per dozen
Assorted Freshly Baked Cookies	\$32.00 per dozen
Double Fudge Nut Brownies	\$36.00 per dozen
Lemon Bars	\$32.00 per dozen
Granola Bars	\$3.00 each
Cracker Jacks Boxes	\$3.00 each
Mini Pretzels or Potato Chips	\$3.00 per bag
Assorted Candy Bars	\$3.00 each
Power Bars / Cliff Bars	\$4.00 each
Low Carb Protein Bars	\$4.00 each
Chocolate Dipped Biscotti	\$36.00 per dozen
Jumbo Soft Pretzels with Mustard	\$42.00 per dozen
Tortilla Chips with Salsa (Serves 20 People)	\$24.00 per bowl
Trail Mix (Serves 20 People)	\$18.00 per pound
Mixed Nuts (Serves 20 People)	\$26.00 per pound
Assorted Finger Sandwiches	\$38.00 per dozen

ALL DAY BREAKS

Minimum 25 people, Under 25 will be charged an additional \$5.00 per person, not to go below 15 people

Prices are per person

Package #1

Breakfast

Selection of Fruit Juices
Assorted Danish and Muffins
Fresh Bagels with Cream Cheese
Assorted Fruit Yogurt
Butter and Preserves
Freshly Brewed Coffee,
Decaffeinated Coffee,
Selection of Herbal Teas

Mid-Morning

Freshly Brewed Coffee
Decaffeinated Coffee
Specialty Teas
Assorted Soft Drinks
Bottled Waters
Selection of Herbal Teas

29

Afternoon

Assorted Freshly Baked Cookies
Whole Fruit Basket
Bottled Waters
Assorted Soft Drinks
Freshly Brewed Coffee
Decaffeinated Coffee
Selection of Herbal Teas

Package #2

Executive Breakfast

Selection of Fruit Juice
Sliced Seasonal Fresh Fruit
Selection fruit yogurts
Assorted Danish and Muffins
Bagels with Cream Cheese
Butter and Preserves
Assorted Breakfast Cereals
with Skim and Whole Milk
Freshly Brewed Coffee

Decaffeinated Coffee
Selection of Herbal Tea

Mid-Morning

Freshly Brewed Coffee
Decaffeinated Coffee
Specialty Teas
Assorted Soft Drinks
Bottled Waters
Selection of Herbal Teas

32

Afternoon

Assorted Ice Cream Bars
Assorted Soft Drinks
Ice Cold Root Beer
Bottled Waters
Fresh Brewed Coffee
Decaffeinated Coffee
Selection of Herbal Teas

Package #3

Traditional Breakfast

Selection of Fruit Juices
Fresh Sliced Fruit Platter
Individual Fruit Yogurt
Assorted Breakfast Bread
Assorted Danish and Muffins
Smoked Salmon Platter with
Bagelettes and condiments
Bagels and Cream Cheese
Selection of cold cereals

Milk and non-fat milk
Freshly Brewed Coffee
Decaffeinated Coffee
Selection of Herbal Teas

Mid-Morning

Freshly Brewed Coffee,
Decaffeinated Coffee,
Specialty Teas,
Assorted Soft Drinks and
Bottled Waters

35

San Jose Break

Double Fudge Nut Brownies
Freshly Baked Cookies
Assorted Granola Bar
Assorted Whole Fresh Fruit
Freshly Brewed Coffee
Decaffeinated Coffee
Selection of Herbal Teas
Assorted Soft Drinks

LUNCHEON

Salad Entrees

Entrée Salads are served with assorted rolls, butter, coffee, decaffeinated coffee, iced tea and luncheon dessert (Choice of one) Prices are per person

Oriental Chicken Salad

Marinated breast of chicken, romaine lettuce, Napa cabbage, crispy wonton chips, and sesame ginger dressing

22

Traditional Caesar Salad with Grilled Chicken

Grilled chicken breast with creamy Caesar dressing and crispy crouton

22

Salmon Salad

Grilled salmon fillet serves with mixed field greens, cherry tomatoes, seasonal fruit relish and champagne vinaigrette

23

Sirloin Salad

Sliced Black Angus choice meat served with artichoke heart, sliced beet, butter lettuce and blue cheese dressing

26

Boxed Lunch Menu

Sandwiches made on Freshly Baked Breads, Served with Chocolate Chip Cookie and Fresh Fruit, Soft Drink or Bottled Water (Maximum of 2 Selections)

Tuna Salad Sandwich

Whole wheat bread, tuna salad, green leaf lettuce, tomato and dill pickle

Roast Beef

Herb bread, roast beef, horseradish green leaf lettuce and tomato

Smoked Ham

Potato poppy seed bread, smoked ham, honey Dijon mustard, lettuce and tomato

Roasted Turkey

Sesame sourdough bread, oven-roasted turkey, green leaf lettuce and tomato

Vegetarian

Herb bread, Swiss, provolone, pepperoncini, mushrooms, cucumber, alfalfa sprout and avocado

Tomato Mozzarella

Toasted focaccia, fresh mozzarella, Roma tomatoes, spinach, basil and red pepper pesto

Menu prices do not include service charge of 20% or California State Sales Tax of 8.25%

All Selections \$23 per person

LUNCHEON BUFFET

All luncheon buffets except the Deli Buffet require a minimum of 35 people. Under 35 people will be charged an additional \$5.00 per person

Prices are per person

Deli Buffet

Minimum 25 people

California Field Greens Salad with Sliced Tomato, Balsamic Vinaigrette and Ranch Dressing

Fusilli Pasta Salad with Roasted Vegetables and Herb Vinaigrette

Tomato and Cucumber Salad with Creamy Dill Dressing

Seasonal Sliced Fresh Fruit Platter

**Peppered Roasted Beef, Genoa Salami, Sliced Roasted Turkey Breast
Smoked Ham, Corned Beef**

Sliced Cheddar, Swiss, and Monterey Jack Cheeses

Beefsteak Tomatoes, Red Onion, Lettuce, Dill Pickles

Mayonnaise and Yellow Mustards

Assorted Sandwich Rolls and Gourmet Breads

Chef's Selection of Assorted Desserts

Assorted Soda and Bottles Water

28

Fajita Grill

Chicken Tortilla Soup

**Fiesta Salad of Mixed Green, Tomatoes, Red Peppers,
Scallion, Black Olives and Avocado
With Southwest Ranch Dressing**

Pico De Gallo

Chicken Fajitas

Beef Fajitas

Shredded Beef Tamale

Spanish Rice

Refried Beans

Sour Cream, Jalapenos

Guacamole and Mexican Salsa

Shredded lettuce, Shredded Cheddar Cheese

Warm Flour Tortillas

Tortilla Chips

Tres Leches Cakes

Assorted Soda and Bottles Water

31

LUNCHEON BUFFET

*All luncheon buffets require a minimum of 35 people. Under 35 people
will be charged an additional \$5.00 per person
Prices are per person*

San Jose

Minestrone Soup
Frisee, Heart of Romaine and Watercress Salad with Anjou Pears and
Raspberry Walnut Dressing
Chunky Tuna Salad with Vermicelli Pasta, Eggplant, Zucchini, Yellow Squash,
Tomato with Honey Lime Dressing
Tri Color Cheese Tortellini Salad with Crispy Pancetta, Artichoke Hearts and Basil with
Fat Free Tomato Basil Dressing
Roasted Black Angus Sliced Beef with Mushroom Merlot Sauce
Grilled Salmon with Lobster Ginger Sauce
Herb Roasted Potatoes
Green Beans Almandine
Braised Baby Carrots
Carrot Cake
Mocha Cake
Fresh Baked Rolls and Butter
Assorted Soft Drinks and Bottled Water

32

Little Italy

Vine Ripened Tomatoes, Fresh Buffalo Mozzarella Cheese with Basil and Balsamic
vinegar
Crispy Romaine Hearts with Caesar Dressing and Herb Croutons
Asparagus and Roasted Chicken Tortellini Salad
Penne Pasta with Sun-Dried Tomatoes and Olive
Grilled Herb Marinated Chicken Breasts with Wild Mushrooms Sauce
Oven Roasted Salmon, Sautéed Fennel and Red Plum Tomatoes Sauce
Seasonal Vegetable Ratatouille
Roasted Tomato Rice with Green Peas, Carrots and Kernel Corn
Focaccia Bread
Tiramisu
Amaretto Torte
Assorted Soda and Bottles Water

31

LUNCHEON BUFFET

*All luncheon buffets require a minimum of 35 people.
Under 35 people will be charged an additional \$5.00 per person
Prices are per person*

Asian Fusion

Pork Sha Shiu Salad with Green Papaya, Shredded Carrot, Bell Peppers,
Napa Cabbage, Red Cabbage and Soy-Plum Vinaigrette
Soba Noodle Salad and Baby Shrimp, Sweet bell peppers, Green onion, Celery,
Shredded Carrots and Cabbage with Sesame Oriental Vinaigrette
Quail Egg Salad with Tossed Garden Mixed Green and Caramelized Onions, Tomatoes,
Cucumber and Mandarin Orange Vinaigrette
Seared Mahi Mahi with Cashew, Scallions and Sweet and Sour sauce
Lemon Grass and Ginger Chicken with Green Bean and Baby Corn
Stir Fried Vegetables
Steamed Jasmine Rice
Coconut Layer Cake
Jelly Roll
Assorted Soda and Bottles Water

SALADS AND DESSERTS

*The following courses are included with plated luncheon selections
Please choose one item each course*

Salads

Classic Caesar Salad

Romaine heart of lettuce tossed with our delicious Caesar dressing, crispy crouton and grated parmesan

Baby Spinach Salad

Served with marinated mushroom, cherry tomatoes, marinated artichoke, golden raisins and balsamic vinaigrette

Classic Mixed Greens Salad

Baby local mixed greens with baby tomatoes, shredded carrots, sliced cucumber and served with Italian or ranch dressing

The Wyndham Salad

Local mixed greens with diced seasonal fruit, cherry tomatoes, shredded carrots and served with honey lime dressing

Desserts

New York Style Cheesecake

Fresh Lemon Tart

Kalhua Almond Cake

Lemon Coconut Cake

Old Fashion Carrot Cake

Chocolate Layer Cake

Hazlenut Cake

Coconut Cake

Vanilla Ice Cream with short bread cookies

Mango Sorbet with fresh mint leaf

Tiramisu with Chocolate Sauce (Add \$1)

Fresh Fruit Tart (Add \$2)

PLATED LUNCHEON

Entrees are served with choice of salad and dessert, fresh baked rolls, butter, coffee, decaffeinated coffee and assorted herbal teas

Entrées are served with chef's choice of seasonal vegetables

(Choice of one entrée)

Prices are per person

Achiote Chicken Breast

Herb roasted marinated chicken breast basted with Achiote butter, served with Spanish rice and fire roasted tomato sauce

24

Chicken Mushroom Marsala

Pan seared chicken breast with sweet mushroom Marsala wine sauce, served with rice pilaf

24

Pecan Crusted Breast of Chicken

Baked chicken breast rolled in pecans, rice pilaf and kahlua cream sauce

25

Chicken Teriyaki

Asian herb roasted chicken with teriyaki sauce and pineapple relishes, served with sesame steamed rice

25

Chicken Picatta

Oven roasted chicken with caper cream sauce, served with rice pilaf

25

Baked Salmon

With dill lemon beurre blanc sauce and rice pilaf

25

Seared Mahi Mahi

With papaya relishes and seasoned pineapple rice

27

Roasted Pork Loin

Served with garlic mashed potatoes and mushroom demi-glaze

25

Prime Rib Sandwich

Oven roasted premium choice rib eye, served open face sandwich with Au-Jus and horseradish

SALADS AND DESSERTS

*The following courses are included with plated dinner selections
Please choose one item each course*

Dinner Salads

Classic Caesar Salad

Fresh crispy heart of romaine lettuce tossed with our creamy Caesar dressing, shaved parmesan cheese and herb crouton

Traditional Mixed Green

Mixed baby greens with sliced cucumber, cherries tomato and shredded carrots, served with Ranch or Italian dressing

Sonoma Mixed Greens

Local mixed green with mandarin orange section, candied pecan and toasted almond, served with raspberry vinaigrette

Baby Spinach Salad

Baby spinach with marinated artichokes hearts, chablis golden raisins, feta cheese, served with balsamic vinaigrette

Desserts

Tiramisu

Mascarpone cheese filling, genoise soaked in coffee and cognac, topped with cacao powder

Ricotta Cheese Cake

Italian style cheesecake with graham cracker crust and zest of lemon

Cappuccino Cake

Coffee mousse, chocolate ganache coffee glaze, mocha bean

Crème Brule Cheese Cake

The classic dessert that ends the meal with an unforgettable taste

Chocolate Mousse Cake

Very rich and decadent desert, one layer of bittersweet chocolate mouse, one layer of creamy and milk mousse

German Chocolate Cake

Very light and decadent dessert with a mix of light chocolate and toasty coconut

Marquise au Chocolate Cake (Add \$3)

Chocolate Ganache, rum soaked chocolate genoise baked hazelnut and a chocolate leaf

Choco Pear (Add \$3)

Chocolate genoise, chocolate mousse, pear mousse, swirled dark and white chocolate wrap, diced poached pear, chocolate flakes

Vanilla Ice Cream or Mango Sorbet with Fresh Mint Leaf

PLATED DINNER

Plated Dinner Includes dinner salad and dessert, entrees are served with assorted rolls and butter, coffee, decaffeinated coffee and assorted herbal tea

All Dinner' entrées served with chef's choice of seasonal vegetables

Prices are per person

Poultry

(Choice of one entrée)

Chicken Breast Saltimbocca

Pan seared chicken breast with prosciutto sage mushroom sauce

36

Chicken Caponata

Oven roasted tender chicken breast served with eggplant olive caper tomato sauce

37

Macadamia Crusted Breast of Chicken

Served with garlic whipped potatoes and Marsala mushroom sauce

38

Chicken Florentine

Roasted breast of chicken stuffed with sautéed spinach and garlic Boursin cheese; served with roasted tomato whisky cream sauce

38

Seafood

(Choice of one entrée)

Manhattan Grilled Swordfish

Garlic and sage swordfish with Manhattan style cream sauce; served with Spanish rice

38

Parmesan Baked Salmon

Served with oregano fingerling roasted potatoes and caper beurre blanc sauce

38

Herb Crusted Salmon

Served with mango salsa and rice pilaf

38

Herb Crusted Mahi Mahi

Herb crusted Mahi Mahi fillet served with vegetable oregano sauce and almond rice

40

PLATED DINNER

Plated Dinner Includes dinner salad and dessert, Entrees are served with assorted rolls, butter, and coffee, decaffeinated coffee and assorted herbal teas

All Dinner' entrées served with chef's choice of seasonal vegetable

Prices are per person

Beef

(Choice of one entrée)

Roasted Prime Rib

Slowly roasted Black Angus choice prime rib, served with roasted potatoes, Aujus and cream of horseradish

41

Grilled New York Steak

Served with crispy skillet Yukon potatoes and tarragon roasted garlic butter

42

Filet Mignon

Herb roasted yellow gold potatoes and balsamic Pinot Noir sauce

45

Duets

(Choice of one entrée)

Herb Breast of Chicken and Shrimp

Served with tomato basil scented rice and wild mushroom sauce

49

Filet Mignon and Seared Salmon

Served with yukon gold potatoes, merlot reduction, and mango relish

55

Grilled Petite Filet Mignon and Prawn Scampi

Served with Greek style roasted potatoes and balsamic pinot noir sauce

56

Plated Vegetarian and Kids Meal Selections

Vegetable Wellington

Fresh Garden Vegetables Wrapped in a Puff Pastry and Served with Red Bell Pepper coulis
36

Penne Primavera

Sun Dried Tomatoes, Basil and Black Olives Tossed with Olive oil and Garlic
36

Angel Hair Pasta

Sautéed with seasonal vegetable, basil and tomato sauce
36

Tofu

Stir Fry with seasonal vegetables and steamed jasmine rice
36

Kids Meal

Seasonal Fruit Cup

(Choose one please)

Chicken Tenders with Fries
Spaghetti and Meatballs
Hamburger and Fries

Vanilla Ice Cream with Shortbread Cookie
\$10.00 less from your banquet price

DINNER BUFFET

*All dinner buffets require a minimum of 50 people. Under 50 will be charged an additional \$5.00 per person (not to go below 30 people).
Buffets served with assorted dinner rolls, butter, coffee, decaffeinated coffee, and herbal teas
Prices are per person*

Silicon Valley

Mixed greens salad with dried cranberry, julienne carrot, and tomato served with
Chefs' choice of dressing
Marinated artichokes and mushrooms salad
Apple roasted fennel salad
Tomatoes, mozzarella balls, Spanish olive and basil with virgin olive oil
Oven roasted breast of chicken with sage sauce
Baked mahi-mahi with saffron cream sauce
Roasted beef with forest mushrooms sauce
Blue lake green beans
Oven roasted rosemary potatoes
Cappucino cake
Lemon coconut cake
Kahlua almond cake

46

Tex Mex

Jicama Mandarin orange salad
Mexican three bean salad
Pico de gallo
Countryside coleslaw
Southwest barbecue chicken drum stick
Secret rub barbecue rib
Bierria de res
Crock pot frijoles refritos
Mesquite grilled corn on the cob
Mexican tomato rice
Tortilla chips and Tex-Mex salsa
Sour cream and guacamole
Sliced jalapenos
Flour tortillas
Arroz con leche
Tres leche
Churros

48

DINNER BUFFET

All dinner buffets require a minimum of 50 people. Buffets served with assorted dinner rolls, butter, coffee, decaffeinated coffee, and herbal teas

Prices are per person

Italy

Vine ripe tomatoes and buffalo mozzarella with virgin olive oil
Rainbow rotini with Kalamata olives, Roma tomatoes and basil
Caesar salad tossed with garlic croutons and parmesan cheese
Italian parmesan crusted meatballs
Smoked chicken tortellini with alfredo sauce
Chicken cacciatora with tomato mushroom pancetta sauce
Grilled salmon with lemon capers sauce
Rice pilaf
Garlic bread sticks
Tiramisu
Pistachio cake
Amaretto torte

48

France

Assorted pates with sliced baguettes and crackers
Cheese and cracker display with French baguettes and crackers
Frisee and garlic crouton salad with Roquefort dressing
Classic French salad with green beans, boiled eggs, olives, chicken and bacon
with olive oil vinaigrette
Tuna nicoise salad
Steak au poivre with demi-glaze
Sauvignon blanc poached salmon with dill beurre blanc
Provencal chicken with tomato fennel sauce
Oven roasted red bliss potatoes
Rice pilaf
Ratatouille
Crème brulee cheese cake
Tart au citron
“Quatre quarts” (pound cake)

53

DINNER BUFFET

*All dinner buffets require a minimum of 50 people. Buffets served with assorted dinner rolls, butter, coffee, decaffeinated coffee, and herbal teas
Prices are per person*

Asian

Vietnamese lemon grass "Pho" soup
Mixed green salad with oriental ginger dressing
Mixed vegetable pickle
Bay shrimp with egg noodle salad
Sweet and sour chicken salad
Steamed pot sticker
Deep fried chicken wonton
Wok fried chicken with basil and green beans
Ginger shallot marinated pork loin with black bean sauce
Herb marinated tilapia with tamarind chili sauce
Jasmine scented steam rice
Stir-fry vegetable
Fortune cookies
Pistachio cake
Pina colada cake

WYNDHAM RECEPTION PACKAGE

Minimum of 50 people

Cold Hors D' Oeuvres

International and Domestic Cheese Display
Garden Fresh Vegetable Crudités Served with Ranch Dip
Antipasto Assortments Display with Fresh Mozzarella
Assorted Pate and Terrine Display
Served with French baguettes and cracker medley

Carving Station

(Please select one)

Roasted Baron of Beef
Whole Roasted Breast of Turkey
Honey Roasted Bourbon Glazed Ham

Assorted Rolls with Butter

Hot Hors D' Oeuvres

Assorted Mini Quiches
Vegetarian Egg Rolls with Chili Soy Sauce
Chicken Sate Skewers with Teriyaki Sauce
Southwest B.B.Q Jumbo Meatballs
Steamed Pot Stickers with Sesame Soy Sauce

Sweet Ending

Chocolate Fondue with Fresh fruit, Marshmallow, and Cookies
(Add a Chocolate Fountain for an Additional \$400)

\$39 ++ Per Person / One Hour
\$10 Per Person for Each Additional Half Hour
Chef Carving Fee per 100 Guests - \$95

RECEPTION

Hot Hors d'oeuvres:

*Chef recommends 5 - 7 pieces / person
(Minimum order of 50 pieces per item)*

	Each
Italian Meat Ball with Marsala sauce	3.00
Fried Chicken Wonton with Sweet Chili Sauce	3.50
Seafood Ha Cao and Xiu Mai (Dim Sum)	3.50
Mini Chicken Burritos	3.50
Vegetables in Phyllo	3.50
Southwest Black Bean Spring Rolls	3.50
Vegetable Egg Rolls with Sesame Soy Sauce	3.50
Steamed Pork Pot Sticker with Honey Soy Sauce	3.50
Spinach Spanakopita Phyllo	3.50
Asparagus and Asiago Cheese Phyllo	3.50
Beef Empanada	3.50
Chicken Empanada	3.50
Petite Cajun Shrimp Quiche	4.00
Crab Meat Stuffed Mushroom	4.00
Mini Beef Tamales	4.00
Chicken Terriyaki Skewer	4.00
Mini Chicken Wellingtons with Classico Tomato Sauce	4.00
Beef En Croute	4.00
Terryaki Tender Beef Skewer	4.00
Chicken Satay Skewer	4.00
Brie Raspberry En Croute	3.00
Coco Shrimp	4.00

RECEPTION

Cold Hors d'oeuvres:

*Chef recommends 4 – 6 pieces / person
(Minimum order of 50 pieces per item)*

	Each
Artichoke Bottoms with Crab Mousse	3.50
Crostini with Gorgonzola and Pear	3.50
Prosciutto with Goat Cheese and Pesto	3.50
Bouche filled with Chicken Liver Mousse and Grape	3.50
Cheddar Cheese and Smoked Almond on Pumpnickel	3.50
Cherry Tomato with Salmon Mousse	3.50
Crostini with Fresh Mozzarella and Sun Dried Tomato	3.50
Dried Apricot with Cream Cheese and Pistachio	3.50
Duck Pate with Pistachio	3.50
Ham, Cheddar Cheese, Jack Cheese on Whole Wheat	3.50
Mini Shrimp Cocktail Wrap in tomato Tortilla	3.50
Poached Shrimp with Lemon Cream Cheese Crostini	3.50
Shrimp Ceviche in Cucumber Cup	3.50
Smoked Chicken Mousse Tartlet	3.50
Smoked Salmon Cornet on Pumpnickel	3.50
Tomato Basil Bruschetta with shredded Parmesan	4.00
Crab Salad with Cherry Tomato Tartlet	4.00
Crab Salad with Ginger in Cucumber cup	4.00
Baby potato with Sour Cream Smoked Salmon Caviar	3.50

RECEPTION

Carving Stations

(This Station only use as an enhancement for your reception or dinner buffet)
(All Carving Station Require 1 Chef per 75 Guests and \$95 Fee per Chef)
(Minimum 25 Guests)

Roasted Baron of Beef

(Serves up to 100 people)

Served with Horseradish Cream, Mustard Sauce, Au Jus and Assorted Rolls
700 / each

Roasted Strip Loin

(Served up to 30 people)

Served with Horseradish Cream, Mayonnaise, Mustard Sauce, Au Jus and Assorted Rolls
350 / each

Garlic and Herb Roasted Prime Rib

(Served up to 30 people)

Served with Aujus, Cream of Horseradish, Mayonnaise, Mustard Sauce and Assorted Rolls
300 / each

Whole Roasted Breast of Turkey

(Serves up to 40 people)

Served with Cranberry Chutney, Dijon Mustard, Mayonnaise and Assorted Rolls
175 / each

Honey Roasted Bourbon Glazed Ham

(Serves up to 40 people)

Served with Mango Chutney, Mustard and Mayonnaise with Assorted Rolls
175 / each

RECEPTION

Pasta Stations:

This Station can only be ordered as an enhancement for your reception or dinner buffet

Pasta stations require 1 Chef per 100 Guests and \$95 Fee per Chef

(Minimum 25 Guests)

Prices are per person

(Please choose 2 pasta selections)

Penne Pasta with Prosciutto Cream Sauce

Tri Color Cheese Tortellini with Parmesan Cream Sauce

Bow Tie Pasta with Fresh Basil Pesto Cream Sauce

Smoked Chicken Tortellini with Alfredo Sauce

Rainbow Rotini with Asiago Cream Sauce

Spaghetti Bolognese

Orechiette with Seasonal Vegetable Ratatouille

Penne Rigate with Classico Tomato Sauce

Ziti and Bay Shrimp with Mushroom Tomato Garlic Sauce

Roman Rigatoni with Italian sausage Creole Sauce

Cavatappi with Roasted Tomato Cream Sauce

Farfalle with Spinach Cream Sauce

Pasta Station Included:

Garlic Breadsticks, Fresh Grated Parmesan Cheese, Sun Dried Tomatoes, Fresh

Chopped basil, Crushed Red Pepper, Fresh Chopped Herb

RECEPTION

(Minimum of 30 Guests)

Fajita Station

Grilled Chicken and Beef Fajitas with Grilled Peppers and Onion

Shredded Jack Cheese, Guacamole and Mexican Salsa

Sour Cream, Pico de Gallo and Flour Tortillas

15 Per person

Seafood Station

Ice Jumbo Shrimp with Cocktail Sauce (3 per person)

Deep Sea Crab Claws (2 per person)

Oyster on the Half Shell (2 per person)

Displayed on Crushed Ice with Lemon

Wedges, Horseradish and Cocktail Sauce

23 Per person

Seafood A La Carte

Jumbo Shrimp with Cocktail Sauce

\$400 per 100 pieces

Oysters on Half Shell with Shallot Vinaigrette

\$350 per 100 pieces

Deep Sea Crab Claw with Lemon Wedges

\$350 per 100 pieces

Caesars Salad Station

Fresh Romaine Lettuce with Herbed Croutons,

Grated Parmesan Cheese with Caesar Salad

Dressing; served with Fresh Baked Garlic Bread Sticks

6.50 Per person

RECEPTION

Presentation Tray

(Minimum of 30 Guests)

Vegetable Crudités

Chef Selection of Fresh Seasonal Vegetables with Ranch Dip

3.50 per person

Imported and Domestic Cheeses Display

With Medley Crackers and French Baguettes

4.00 per person

Sliced Seasonal Fruit

Sliced Chef Selection of Seasonal Fresh Fruit with Berries

4.00 per person

Antipasto Display

With Fresh Mozzarella and Prosciutto with Roasted Pepper Aioli

5.50 per person

Warm Wheel of Brie

Topped with Kahlua Pecan Praline Served with

Sliced French Baguettes and Medley Crackers

Small Wheel 130 (served 25 people)

Large Wheel 190 (served 50 people)

WINE SELECTIONS

Champagne and Sparkling Wines

Mumm's Brut	\$45.00
J. Roget	\$25.00
Korbel Brut Classic	\$35.00

Chardonnay

Cypress, Central Coast	\$32.00
Salmon Creek	\$20.00
Robert Mondavi Coastal	\$28.00
Sterling, Vinters Collection	\$26.00
La Crema, Sonoma Coast	\$40.00
Kendall Jackson, Vintner's Reserve, California	\$36.00

Other Whites

J.Lohr, Riesling, Monterey County	\$28.00
Estancia, Pinot Grigio	\$30.00
Berringer, White Zinfandel	\$20.00
Chateau St. Michelle, Gewurtztraminer	\$32.00
Robert Mondavi, Woodbridge, Sauvignon Blanc	\$25.00

Cabernet Sauvignon

Robert Mondavi Coastal	\$25.00
Trinity Oaks, California	\$30.00
Luis Martini, Sonoma County	\$34.00
William Hill Estate, Napa Valley	\$48.00
Salmon Creek	\$20.00

Other Red Wines

Robert Mondavi Coastal Merlot	\$25.00
Salmon Creek Merlot	\$20.00
Rancho Zabacco Zinfandel	\$32.00
J.Lohr, Paso Robles	\$38.00
Kendal Jackson Vintner's Reserve Merlot, California	\$40.00
Bridlewood Central Coast, Syrah	\$32.00
Da Vinci, Chianti, Italy	\$30.00
Mirassou, Pinot Noir, California	\$28.00

HOSTED AND CASH BAR PRICING

	Hosted Bar	Cash Bar
House Brand	\$6.50	\$7.00
Call Brand	\$7.00	\$7.50
Premium Brands	\$8.00	\$8.50
Liqueurs	\$7.00	\$7.50
Domestic Beer	\$4.50	\$5.00
Imported Beer	\$5.50	\$6.00
Non-Alcoholic Beer	\$4.00	\$4.50
House Wine	\$6.50	\$7.00
Premium Wine	\$7.50	\$8.00
Soft Drinks / Bottle Water	\$3.00	\$3.00

Bar Packages

	1 Hour	2 Hours
House Brands	\$14.50	\$19.50
Call Brands	\$16.50	\$23.50
Premium Brands	\$19.50	\$26.50
Beer and Wine Service with Non-Alcoholic Beverages	\$12.50	\$17.50

Each Additional Hour \$9.00

***There is a \$150.00 bar set-up fee per bar for all events**

General Information and Policies

Thank you for considering the Wyndham Hotel San Jose for your event. Our professional staff is dedicated to making your banquet or meeting a success. Should there be any items you do not see on our menus but wish to have, please contact our catering or event managers to help custom build a menu to meet your group's specific budget and tastes.

Deposits

No function will be considered definite until the deposit is received and banquet contract signed. Deposits are non-refundable and are forfeited upon cancellation.

Banquet Contract

The banquet contract will detail the services provided, hotel policies, and terms. Please read the contract carefully before signing. You will be given a copy of the contract at the time of signing.

Credit Information

Payment of 50% of total anticipated charges is required thirty (30) days before your function. The remaining balance is to be paid in full three (3) days before the function. Payment is to be made by cash, money order, or certified/cashier's check. Arrangements for the extension of credit, which includes company or direct billing is subject to credit approval.

Guarantees

In arranging for private functions, the attendance must be definitely specified by 12:00 P.M. noon three (3) working days in advance. This will be considered a guarantee, not subject to reduction, and charges will be calculated accordingly. Kindly notify us of your guarantee, otherwise, the higher estimated figure will be considered as the guarantee. It is the hotel policy to set for 5% over (guarantee) for all meal functions.

Decorations

All decorations must be flameproof to meet fire prevention regulations of local authorities and Pacifica Hotels Corporation. Decorations or displays brought into the Hotel by the guest must be approved prior to arrival. Items may not be attached to any stationary wall, floor, windows, or ceilings with nails, staples, tape, or any other substance, in order to prevent damage to the fire fixtures and furnishings. Customer agrees to take responsibility for any damage to the function room or any other part of the Hotel caused by the customer, his guests, invites, employees, independent contractors, or other agents under the customer's control.

Service Charges and State Sales Tax

All host food and beverage prices and incidental charges are subject to a 20% taxable service charge and state sales tax, currently 8.25% subject to change.

Special Conditions

No food or beverage of any kind will be permitted to be brought into the Hotel by the Patron and/or Guests without special permission from the Hotel. The Hotel reserves the right to charge for the services of such food and beverages. For any meal function served before 6:30 a.m. or after 9:30 p.m. a \$5.00 additional fee per person will be added to the menu price. For any function that lasts beyond the contract time, a \$500 per hour charge will be added to the final bill.

Audio Visual

For your convenience, a complete in-house audio/visual and production department is available providing state-of-the-art equipment and technical expertise.

Shipped Packages

No deliveries should be made more than three (3) days prior to the date of the function. The following information must be included on all packages to ensure proper delivery.

1. Name of the Conference
2. Function date
3. Name of the Convention Service's Manager or the Catering Manager
4. Boxes MUST be numbered along with total box count (example Box 1 of 5)
5. Box handling charge of \$4.00 per box for the transporting to and from the meeting and ballrooms

This charge will be assessed for groups with five or more boxes shipped. Storage arrangements for exhibit drayage must be made with an off property exhibit company for delivery on "move-in day" and removal on "move-out day"

Noise

Meeting space is provided to include reasonable noise, normal speaking voices. Amplified projection will be monitored. Any use of music, clapping, musical instruments or sound that exceeds normal range capacity must have written approval from your event manager prior to your event.

Security/Damages

The Hotel will not assume responsibility for damage or loss of any articles left in the function rooms, prior to, or following a function. The client agrees to be responsible for any damage done to hotel by their attendees and/or any guests affiliated with their group during the period of time they are under control of the premises, including any damage done by florists or decorators.

Parking & Shuttle

The hotel provides complimentary parking and shuttle to and from the San Jose International Airport.