



SONESTA™

HOTELS, RESORTS & CRUISES

Sonesta Silicon Valley CATERING MENU



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INFORMATION





BREAKFAST

BREAKFAST BUFFETS

Minimum of 25 people, additional charge of \$8 per person for groups smaller than 25.

CONTIENTAL

36 per person

Assortment of breakfast breads, danishes, petite muffins & butter croissants

Fresh baked bagels with cream cheese

Sweet butter & fruit preserves

Freshly brewed regular & decaffeinated coffee

Assorted herbal teas

CONTINENTAL & MORE

38 per person

Sliced seasonal fruit

Variety of low-fat yogurts

Assortment of breakfast breads, danishes, petite muffins & butter croissants

Fresh baked bagels with cream cheese

Sweet butter & fruit preserves

Assorted cereals & granola

Reduced fat milk & skim milk

Selection of fruit juices

MORNING EXECUTIVE

44 per person

Assortment of breakfast breads, danishes, petite muffins & butter croissants

Fresh baked bagels with cream cheese

Sweet butter & fruit preserves

Hot oatmeal served with raisins & brown sugar (V) (GF) (DF)

Variety of individual fruit yogurts

Sliced seasonal fruit

Smoked salmon with capers, minced eggs & petite bagels

Assorted cereals & granolas with reduced fat milk & skim milk

HEALTHY & ORGANIC

40 per person

Assorted organic fresh cut fruit

Selection of organic fruit yogurts

Organic granola

Oat & honey cereal

Whole grain oatmeal with raisins, brown sugar & sliced almonds

Reduced fat organic milk & soy milk

Selection of fruit juices

Freshly brewed regular & decaffeinated coffee

Assorted herbal teas

(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

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All prices are subject to a 25.5% service charge and 10% state sales tax. Menu pricing subject to change.

BREAKFAST BUFFETS

Minimum of 35 people, additional charge of \$8 per person for groups smaller than 35.
Not available for groups smaller than 25.

FARMHOUSE

50 per person

Sliced seasonal fruit

Assortment of breakfast breads, danishes, petite muffins & butter croissants

Fresh baked bagels with cream cheese

Freshly made scrambled eggs

Crisp applewood smoked bacon ^{GF}

Pork sausage links

Seasoned breakfast potatoes

Selections of fruit juices

Freshly brewed regular & decaffeinated coffee

PREMIUM

55 per person

Sliced seasonal fruit

Assortment of breakfast breads, danishes, petite muffins & butter croissants

Fresh baked bagels with cream cheese

Sweet butter & fruit preserves

Scrambled eggs with chives & diced ham

Crisp applewood smoked bacon

Pork sausage links

Seasoned breakfast potatoes

Cinnamon french toast with vermont maple syrup

Selection of fruit juices

Freshly brewed regular & decaffeinated coffee

Assorted herbal teas

^{DF} DAIRY-FREE ^V VEGETARIAN ^{VG} VEGAN ^{GF} GLUTEN-FREE

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BREAKFAST BUFFET ENHANCEMENTS

Items can only be sold per dozen as an addition to a breakfast buffet package.

ASSORTED COLD CEREAL

39 per dozen

With reduced fat & skim milk

ASSORTED YOGURTS

38 per dozen

Individual fruit yogurts

HOT OATMEAL ^{VG} ^{GF}

39 per dozen

Brown sugar, dried fruit with reduced fat & skim milk

BELGIAN WAFFLE

37 per dozen

Whipped cream & maple syrup

BUTTERMILK PANCAKES

35 per dozen

Old fashioned maple syrup

PROSCIUTTO, SMOKED HAM & SMOKED TURKEY ^{GF} ^{DF}

42 per dozen

Assorted sliced cheeses & kalamata olives

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BREAKFAST STATIONS

Items can only be sold per dozen as an addition to a breakfast buffet package. \$200 attendant fee per chef for every 75 guests.

SMOKED SALMON STATION

25 per person

Capers, eggs, onions, cream cheese, & bagelettes

EGGS BENEDICT STATION*

20 per person

Poached eggs with canadian bacon on toasted english muffins

Topped with hollandaise sauce

OMELET STATION

22 per person

Mushrooms, diced ham, tomatoes, onions, red & green peppers, shrimp, mozzarella, & cheddar cheese



PLATED BREAKFAST

Minimum of 25 people, additional \$8 charge per person for groups smaller than 25. All plated items are accompanied by freshly squeezed orange juice, breakfast breads with sweet butter & fruit preserves, freshly brewed regular & decaffeinated coffee, and assorted herbal teas.

SIMPLE BREAKFAST

36 per person

Scrambled eggs with pork sausage links, applewood smoked bacon & seasoned breakfast potatoes

FRENCH TOAST

29 per person

Cinnamon french toast with maple syrup & seasonal fruit salad

APPLE CRÊPES

30 per person

Berry reduction, pork sausage links & seasoned breakfast potatoes

HEALTHY BREAKFAST VG GF DF

29 per person

Seasonal fruit with yogurt, topped with granola oat cereal & drizzled honey

QUICHE LORRAINE

39 per person

Bacon & swiss cheese, served with seasoned breakfast potatoes & pork sausage links

BREAKFAST SANDWICH

31 per person

Scrambled eggs & honey roasted sliced ham on a fluffy croissant, topped with sliced cheddar cheese, served with seasoned breakfast potatoes

GRILLED STEAK & EGGS*

45 per person

Grilled sirloin steak with scrambled eggs & seasoned breakfast potatoes

BRUNCH BUFFET

Minimum of 100 people.

BRUNCH BUFFET

132 per person

BREAKFAST

Assortment of breakfast breads, danishes, muffins & croissants

Assorted bagels with cream cheese

Sweet butter & fruit preserves

Scrambled eggs with diced ham & chives

Applewood smoked bacon ^{GF}

Pork sausage links

Seasoned breakfast potatoes

French toast with vermont maple syrup

STARTERS

Peel 'n eat shrimp with cocktail sauce ^{GF}

Organic mixed greens, heart of romaine, sliced cucumber, tomatoes, shredded carrots, ranch & italian dressing ^{VG GF DF}

Assorted domestic & imported cheeses

Romano tomatoes, buffalo mozzarella, kalamata olives, olive oil & balsamic vinegar ^{GF}

LUNCH

Roasted chicken breast with marsala mushroom sauce ^{GF}

Carved to order angus prime rib with au jus & cream of horseradish* ^{GF DF}

Carved to order roasted turkey breast, served with cranberry chutney ^{GF DF}

Pan-seared blackened salmon with fresh mango relish ^{GF DF}

Rice pilaf ^{VG GF DF}

Roasted garlic mashed potatoes ^V

Assortment of seasonal vegetables ^{VG GF DF}

Assorted rolls & sweet butter

Chef's selection of dessert

BEVERAGES

Selection of fruit juices

Freshly brewed regular & decaffeinated coffee



BREAKS

BREAKS

Minimum of 25 people.

THE ROYALTY

38 per person

Assorted chocolate truffles

Selection of petit fours

Chocolate biscotti

Freshly brewed regular & decaffeinated coffee

Assorted herbal teas

ALL-ABOUT DIPPING

35 per person

Farmer harvested vegetable crudité's with ranch dressing (VG) (GF) (DF)

Corn tortilla chips (VG)

Grilled flatbreads

Hummus, guacamole & salsa trio (VG)

Freshly brewed regular & decaffeinated coffee

Assorted herbal teas

CALORIE COUNTER

34 per person

Sliced or whole seasonal fruit (VG) (GF) (DF)

Pita chips & hummus

Granola with low-fat yogurt bar (V)

Selection of fruit juices

CHOCOHOLIC

39 per person

Triple layer chocolate cake

Double fudge nut brownies

Chocolate chip cookies

Hot chocolate

Reduced milk & skim milk

Freshly brewed regular & decaffeinated coffee

Assorted herbal teas

7TH INNING STRETCH

36 per person

Warm jumbo soft pretzels with mustard

Assorted ice cream bars

Cracker jacks

Ice-cold root beer

Freshly brewed regular & decaffeinated coffee

Assorted herbal teas

SWEET TOOTH

37 per person

Assorted fresh baked cookies

Raspberry bars

Cheesecake bites

Freshly brewed regular & decaffeinated coffee

Assorted herbal teas

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A LA CARTE BEVERAGES

Minimum of 24 people.

FRESHLY BREWED REGULAR COFFEE

110 per gallon

FRESHLY BREWED DECAFFEINATED COFFEE

110 per gallon

ASSORTED HERBAL TEAS

99 per gallon

ICED TEA

99 per gallon

LEMONADE

85 per gallon

FRUIT PUNCH

85 per gallon

FRUIT JUICES

85 per gallon

RED BULL ENERGY DRINK

9 each

SOFT DRINKS

6 each

ASSORTED BOTTLED JUICES

6 each

V8 JUICE

6 each

BOTTLED EVIAN WATER

6 each

SPARKLING WATER

6 each

ⓁⓁ DAIRY-FREE ⓁⓁ VEGETARIAN ⓁⓁ VEGAN ⓁⓁ GLUTEN-FREE

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A LA CARTE BAKED GOODS & SNACKS

ASSORTED FRESH BAKED COOKIES

49 per dozen

JUMBO SOFT PRETZELS

49 per dozen

Mustard

CHOCOLATE DIPPED BISCOTTI

52 per dozen

DOUBLE FUDGE NUT BROWNIES

52 per dozen

LEMON & RASPBERRY BARS

52 per dozen

PEACH BARS

52 per dozen

ASSORTED BAGELS

55 per dozen

Cream cheese

ASSORTED MUFFINS, CROISSANTS & DANISHES

55 per dozen

SCONES

55 per dozen

Sweet butter & fruit preserves

CINNAMON ROLLS

55 per dozen

ASSORTED FRESH DONUTS

55 per dozen

CHOCOLATE DIPPED STRAWBERRIES

59 per dozen

ASSORTED FRENCH PASTRIES

70 per dozen

BAGGED MINI PRETZELS OR POTATO CHIPS

8 each

GRANOLA BARS

8 each

ASSORTED CANDY BARS

8 each

POWER BARS

8 each

LOW CARB PROTEIN BARS

8 each

HÄAGEN-DAZS ICE CREAM BARS

8 each

ASSORTED FRUIT YOGURTS [Ⓥ]

8 each

ASSORTED DRIED CEREALS & MILK

9 each

WHOLE FRUITS

9 each

SLICED SEASONAL FRUIT PLATTER

13 per person

TRAIL MIX

15 per person

MIXED NUTS

24 per person

TORTILLA CHIPS & SALSA

15 per person

[Ⓛ] DAIRY-FREE [Ⓥ] VEGETARIAN [Ⓥ] VEGAN [Ⓛ] GLUTEN-FREE

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ALL DAY BREAK PACKAGES

Minimum of 25 people, additional \$8 charge per person for groups smaller than 25 – not to go below 15 people.

BREAK PACKAGE #1

65 per person

BREAKFAST

Assorted morning pastries
Variety of fresh bagels with cream cheese
Sweet butter & fruit preserves
Assorted low-fat fruit yogurts
Selection of fruit juices
Freshly brewed regular & decaffeinated coffee
Assorted herbal teas

MID-MORNING

Bottled evian water
Freshly brewed regular & decaffeinated coffee
Assorted herbal teas

AFTERNOON

Assorted fresh baked cookies
Bottled evian water
Freshly brewed regular & decaffeinated coffee
Assorted herbal teas

BREAK PACKAGE #2

75 per person

BREAKFAST

Assorted morning pastries
Sliced seasonal fruit (Vg)
Assortment of cold cereals
Reduced fat milk & skim milk
Variety of fresh bagels with cream cheese
Sweet butter & fruit preserves
Assorted low-fat fruit yogurts
Selection of fruit juices
Freshly brewed regular & decaffeinated coffee
Assorted herbal teas

MID-MORNING

Bottled evian water
Freshly brewed regular & decaffeinated coffee
Assorted herbal teas

AFTERNOON

Lemon bars
Fudge brownies
Bottled evian water
Freshly brewed regular & decaffeinated coffee
Assorted herbal teas

ALL DAY BREAK PACKAGES

Minimum of 25 people, additional \$8 per person charge for groups smaller than 25 – not to go below 15 people.

BREAK PACKAGE #3

88 per person

BREAKFAST

Assorted morning pastries (gluten-free by request)
Sugar glazed cinnamon buns
Sliced seasonal fruit
Sweet butter & fruit preserves
Assorted low-fat fruit yogurts
Selection of fruit juices
Freshly brewed regular & decaffeinated coffee
Assorted herbal teas

MID-MORNING

Whole fruit basket
Bottled evian water
Freshly brewed regular & decaffeinated coffee
Assorted herbal teas

AFTERNOON

Cheesecake bites
Chocolate biscotti
Bottled evian water
Freshly brewed regular & decaffeinated coffee
Assorted herbal teas

BREAK PACKAGE # 4

111 per person

BREAKFAST

Assorted morning pastries
Sliced fresh fruit
Assortment of cold cereals
Reduced fat milk & skim milk
Oatmeal with brown sugar,
raisins & sliced almonds (VG) (GF) (DF)
Variety of fresh bagels with cream cheese
Sweet butter & fruit preserves
Assorted low-fat fruit yogurts
Selection of fruit juices
Freshly brewed regular & decaffeinated coffee
Assorted herbal teas

MID-MORNING

Assortment of granola bars
Freshly brewed regular & decaffeinated coffee
Bottled evian water
Assortment of herbal teas

AFTERNOON

Selection of petit fours
Hot chocolate
Bottled evian water
Freshly brewed regular & decaffeinated coffee
Assorted herbal teas



LUNCH

PLATED LUNCHEON

INCLUSIONS

The following items are included with plated luncheon selections. Please select one item per course.

SALADS

Vegan and gluten-free dressing available (VG) (GF)

TRADITIONAL CAESAR SALAD

Crisp hearts of romaine with garlic herbed croutons & grated parmesan

SONOMA MIXED GREEN SALAD

Sweet tomatoes & a julienne of carrots with buttermilk ranch & italian dressing

GARDEN SALAD

Chopped salad, sweet corn, english cucumbers, a julienne of carrots & sweet tomatoes with a raspberry vinaigrette

BABY SPINACH SALAD

Sweet tomatoes, orange sections, shredded carrots & sliced almonds with a balsamic vinaigrette

DESSERTS

Gluten-free dessert available (GF)

NEW YORK CHEESECAKE

Ny-style cheesecake on top of a graham cracker crust, served with a raspberry sauce

CHOCOLATE MOUSSE CAKE

Chocolate cake, layered with white & dark chocolate mousse

LEMON COCONUT CAKE

Lemon filled layer cake with shredded tropical coconut frosting

CARROT CAKE

Lightly spiced carrot cake, finished with cream cheese frosting & served with a berry sauce

CHOCOLATE LAYER CAKE

Three layers of chocolate cake served with chocolate sauce

TIRAMISU

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

VANILLA ICE CREAM

Served with shortbread cookies & chocolate sauce

MANGO SORBET

Served with fresh mint leaf (GF)

PLATED LUNCHEON ENTRÉES

Plated luncheon includes seasonal vegetables, selection of starch, baked rolls & butter, selection of salad, selection of dessert, freshly brewed regular & decaffeinated coffee and herbal teas. If a split menu is chosen, only two entrée choices are accepted and the higher priced entrée will be charged for both selections.

PAN SEARED SALMON*

65 per person

Tropical fruit relish, gnocchi

PAN SEARED SNAPPER ^{GF}

67 per person

Saffron scented beurre blanc spanish rice

HERB CRUSTED HALIBUT ^{GF}

67 per person

Sweet peppers & tomato reduction, rice pilaf

PARMESAN SEA BASS

68 per person

Alfredo cream sauce & rice pilaf

BUTTERNUT SQUASH RAVIOLI ^V

57 per person

Roasted squash, candied pecans & sage brown butter

FETTUCCHINE ALFREDO ^V

56 per person

Seasonal vegetables, alfredo cream-style sauce

PENNE PRIMAVERA ^{VG}

56 per person

Sun-dried tomatoes, fresh basil & black olives, tossed with olive oil & garlic

TOFU STIR-FRY ^{VG GF DF}

55 per person

Stir-fried tofu, seasonal vegetables & steamed jasmine rice

ROASTED PORK LOIN

57 per person

Garlic mashed potatoes, caramelized apples & sweet onion reduction

MEAT LASAGNA

55 per person

Seasonal vegetables

ROASTED PRIME RIB*

78 per person

Oven roasted angus choice rib eye, oven roasted potatoes, au jus & horseradish

GRILLED FLAT IRON STEAK* ^{GF DF}

78 per person

Red bliss mashed potatoes & a mushroom demi-glace

HERB MARINATED CHICKEN BREAST ^{GF}

^{DF}

58 per person

Lemon caper beurre blanc & rice pilaf

PECAN CRUSTED CHICKEN BREAST

58 per person

Kahlúa cream sauce & rice pilaf

ACHIOTE CHICKEN BREAST ^{GF}

58 per person

Achiote butter, fire roasted tomato sauce & spanish rice

CHICKEN MUSHROOM MARSALA

59 per person

Pan seared chicken, sweet mushroom marsala sauce & rice pilaf

APRICOT TERIYAKI GLAZED CHICKEN ^{GF}

^{DF}

58 per person

Oven roasted chicken breast, sweet apricot & teriyaki

PLATED LUNCHEON

STAY FIT ENTRÉES

Plated luncheon includes seasonal vegetables, selection of starch, baked rolls & butter, selection of salad, selection of dessert, freshly brewed regular & decaffeinated coffee and herbal teas. If a split menu is chosen, only two entrée choices are accepted and the higher priced entrée will be charged for both selections.

SELECTION ONE

65 per person

Organic garden mixed greens, fresh blueberries, grape tomatoes, shredded carrots & sliced almonds, organic wine vinaigrette (GF) (DF)

Grilled seasonal caught fish, grape salad & brown rice

Chefs' choice of vegetables

Fresh fruit compote, grand marnier berry sauce & kahlúa cream sauce

SELECTION TWO

57 per person

Organic spinach, fresh sliced strawberries & candied pecans with a raspberry walnut vinaigrette (GF)

Marinated chicken breast, grilled shallots & an organic mushroom compote with ponzu ginger glaze

Mango sorbet

SELECTION THREE

72 per person

Organic spring mix, petite romaine lettuce, shredded carrots, garbanzo beans & sweet tomatoes with balsamic vinaigrette

Lemongrass marinated steak with a lime-soy reduction*

Lemon tart

SELECTION FOUR

67 per person

Hearts of romaine, mandarin oranges, sliced almonds & sweet tomatoes with honey dijon mustard dressing

Vegetable wellington with sweet bell peppers (VG) (GF) (DF)

Purée fat-free vanilla ice cream



PLATED LUNCHEON

SALAD ENTRÉES

Plated luncheon includes seasonal vegetables, selection of starch, baked rolls & butter, selection of salad, selection of dessert, freshly brewed regular & decaffeinated coffee and herbal teas. If a split menu is chosen, only two entrée choices are accepted and the higher priced entrée will be charged for both selections.

GRILLED SALMON SALAD* GF

54 per person

Grilled salmon fillet, organic mixed greens, cherry tomatoes & seasonal fruit relish with gewürztraminer vinaigrette

GRILLED SHRIMP SPINACH SALAD GF

54 per person

Crisp applewood smoked bacon, frilled jumbo shrimp, sweet tomatoes, feta cheese & shredded carrots with balsamic vinaigrette

ATHENA SALAD VF GF

50 per person

Romaine lettuce, grilled onions, kalamata olives, bell peppers, artichoke hearts, feta cheese, sweet tomatoes, a julienne of carrot & sliced cucumber with raspberry vinaigrette

CHICKEN CAESAR SALAD

52 per person

Grilled chicken breast, hearts of romaine, herb croutons & shredded parmesan with caesar dressing

FLAT IRON STEAK SALAD* GF

56 per person

Organic spring mix, sweet onions, kalamata olives, artichoke hearts, feta cheese, sweet tomatoes & julienne of carrot with blue cheese dressing

ORIENTAL CHICKEN SALAD

52 per person

Grilled chicken breast, romaine lettuce, napa cabbage, bell peppers, julienne of carrots, roasted peanuts, sesame seeds & crisp wonton with soy vinaigrette

BOXED LUNCH

BOXED LUNCHES INCLUDE

55 Per person

Chocolate chip cookie

Bag of chips

Fresh fruit

Soft drink or bottled evian water

ALBACORE TUNA SANDWICH

Sliced nine-grain, tuna salad, lettuce & tomatoes with dijon mustard

LE GRAND ROAST BEEF

Seeded sourdough roll, roast beef, horseradish sauce, cheddar cheese, lettuce & tomatoes with dijon mustard

COUNTRY CLASSIC

French roll, turkey breast, lettuce, tomatoes & mayonnaise with dijon mustard

HAM & SWISS

Sliced swirl rye, honey cured, ham, swiss cheese, lettuce, tomatoes & dijon mustard

THE VEGETARIAN VG GF DF

Sliced nine-grain, cucumber, jack cheese, lettuce, tomatoes & dill sauce

ITALIANO

Ciabatta roll, mortadella, salami, provolone, baby greens & tomatoes with vinaigrette

DF DAIRY-FREE V VEGETARIAN VG VEGAN GF GLUTEN-FREE

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LUNCHEON BUFFET

Minimum of 25 people, additional \$200 charge for groups smaller than 25.

DELI

65 per person

Sonoma green salad, sliced tomatoes & julienne of carrots, ranch dressing & balsamic vinaigrette (VG) (GF) (DF)

Penne pasta salad with roma tomatoes & garden basil

Summertime picnic potato salad

Sliced buffalo mozzarella & romano tomatoes with extra virgin olive oil & aged balsamic vinegar

Cubed seasonal fruit salad (VG) (GF) (DF)

Peppered roast beef, smoked honey cured ham, sliced turkey breast & genoa salami

Selection of sliced domestic & international deli cheeses

Beefsteak tomatoes, sliced red, onions, green leaf lettuce, dill pickles, mayonnaise, deli mustard

Assorted sandwich rolls & gourmet breads

Individual bags of potato chips

Chef's selection of dessert

ASIAN

68 per person

Chow mein salad with marinated chicken strips & garden vegetables

Organic chopped green mix lettuce, sweet tomatoes, cucumber, orange sections & soy plum vinaigrette

Peppered new york steak*

Sesame soy glazed baked tilapia fillet with ginger scallion ponzu sauce

Garden vegetable stir-fry (VG) (GF) (DF)

Fried rice (GF) (DF)

Fortune cookies

Lemon coconut layer cake

MEDITERRANEAN

73 per person

Insalata caprese with tomatoes, mozzarella & garden basil (V)

Hearts of romaine, grated parmesan & garlic croutons with caesar & balsamic dressing

Pan seared cod fish with artichokes, eggplant, sicilian green olives, italian capers, caramelized onions & sweet tomato purée (GF)

Roasted chicken breast marsala with sautéed forest mushrooms

Chef's choice of seasonal vegetables (VG) (GF) (DF)

Penne rigate with italian sausage & fire roasted tomato sauce

Garlic breadsticks

Assorted dinner rolls with sweet butter

Tiramisu

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LUNCHEON BUFFET

Minimum of 25 people, additional \$200 charge for groups smaller than 25.

TACO STATION

71 per person

Fiesta salad of mixed greens, tomatoes, red peppers, scallions, black olives & avocado with southwest ranch dressing

Pico de gallo (VG) (GF) (DF)

Chicken fajitas with grilled sweet peppers & sweet onions (GF)

Roasted pork carnitas (GF)

Spanish rice (VG) (GF) (DF)

Frijoles refritos

Sour cream, guacamole, fresh salsa, cilantro, diced jalapeños, shredded lettuce & cheddar cheese

Flour tortillas & tortilla chips

Tres leches cake

THE CALIFORNIAN

80 per person

Spring mixed greens, hearts of romaine, sliced tomatoes, raspberry & walnuts with buttermilk ranch dressing

Three bean cilantro corn salsas (VG) (GF) (DF)

Roasted black angus sliced roast beef with mushroom merlot demi-glace* (GF)

Grilled salmon with lemon caper beurre blanc*

Garlic mashed potatoes

Chef's choice of vegetables

Assorted rolls & sweet butter

German chocolate cake

Chocolate cake

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RECEPTION

COLD HORS D'OEUVRES

Minimum two dozen. Priced per two pieces.

CHICKEN FIRECRACKER BURRITO

8 per two pieces

CHICKEN QUESADILLA

8 per two pieces

GOAT CHEESE & GRAPE IN A PHYLLO CUP

8 per two pieces

PEAR & GORGONZOLA CROSTINI

8 per two pieces

ROASTED ROMA TOMATO

BASIL BRUSCHETTA VG GF DF

8 per two pieces

PROSCIUTTO WRAPPED MELONS GF

11 per two pieces

SOUR CREAM & CAVIAR ON POTATO ROUND*

11 per two pieces

SPICY CHICKEN & AVOCADO ON MINI-BLINI

9 per two pieces

THAI CHICKEN SATAY SKEWER

11 per two pieces

CHICKEN TIKKA SATAY SKEWER

11 per two pieces

CHICKEN TERIYAKI SKEWER

11 per two pieces

CHICKEN BREAST BROCHETTE WITH BELL PEPPERS & PINEAPPLE

11 per two pieces

AHI TUNA TARTARE* GF

11 per two pieces

HOT HORS D'OEUVRES

Minimum two dozen. Priced per two pieces.

JACK CHEESE IN PIZZA DOUGH

8 per two pieces

CHICKEN EMPANADA

8 per two pieces

VEGETARIAN EGGROLLS

8 per two pieces

FLORENTINE QUICHE

8 per two pieces

BRIE CHEESE & RASPBERRY IN PUFF PASTRY

8 per two pieces

SPANAKOPITA

8 per two pieces

EGGPLANT TOMATO CRISP

8 per two pieces

STEAMED PORK POTSTICKERS

8 per two pieces

MINI CHICKEN BREAST WELLINGTON

12 per two pieces

SANTA FE CALZONE WITH BLACK BEANS & PEPPERS

10 per two pieces

BUFFALO CHICKEN WINGS

12 per two pieces

BREADED CHICKEN BREAST STRIPS WITH HONEY MUSTARD SAUCE

12 per two pieces

CARVING STATIONS

All carving stations require one chef per 75 guests, 50 guests minimum. \$200 attendant fee per chef per hour.

STEAMSHIP OF BEEF* ^{GF}

34 per person

Slowly roasted steamship of beef with cream of horseradish, mustard sauce, mayonnaise, smoked onion jus & silver dollar rolls

BOURBON GLAZED HAM

25 per person

Bourbon honey glaze ham with mango apple chutney, dijon mustard, mayonnaise & silver dollar rolls

ROAST STRIP LOIN* ^{GF}

28 per person

Slowly roasted ny strip loin with cream of horseradish, mustard sauce, mayonnaise, au jus & silver dollar rolls

ROASTED TURKEY STATION ^{GF}

25 per person

Herb roasted turkey breast with cranberry chutney, mustard sauce, mayonnaise & silver dollar rolls

BLACK ANGUS PRIME RIB* ^{GF}

35 per person

Roasted angus rib eye with cream of horseradish, mustard sauce, mayonnaise, au jus & silver dollar rolls

ROASTED STUFFED PORK LOIN

36 per person

Apricot & raisin stuffed pork loin with caramelized onion reduction, dijon mustard, mayonnaise & silver dollar rolls



PASTA STATIONS

All pasta stations require one chef per 75 guests, 75 guests minimum. \$200 attendant fee per chef per hour.

SELECTION ONE

28 per person

Penne pasta with prosciutto, sage & roasted tomatoes

Chicken tortellini with a pesto garlic cream sauce

Shredded parmesan cheese

Toasted garlic breadsticks

SELECTION TWO

28 per person

Rigatoni bolognese

Farfalle with a florentine cream sauce

Shredded parmesan cheese

Toasted garlic breadsticks

SELECTION THREE

33 per person

Tri-color tortellini with a roasted garlic champagne
beurre blanc

Capellini with sautéed shrimp & cajun cream sauce

Shredded parmesan cheese

Fresh chopped herbs

Toasted garlic breadsticks

SELECTION FOUR

31 per person

Fresh romaine lettuce & herb croutons with caesar
dressing

Roman rigatoni with italian sausage & marinara sauce

Smoked chicken tortellini with alfredo sauce

Fresh chopped basil

Shredded parmesan cheese

SELECTION FIVE

34 per person

Spinach salad with sliced strawberries, candied pecans
& a raspberry walnut vinaigrette

Penne rigate with roasted chicken & a spinach cream
sauce

Fresh chopped herbs

Shredded parmesan cheese

SELECTION SIX

37 per person

Organic mixed greens & sweet tomatoes with buttermilk
ranch & italian dressing

Jumbo prawns with rigatoni & roasted pepper cream
sauce

Sautéed chicken, fettuccine & mushrooms with a classic
tomato sauce

Fresh chopped herbs

Toasted garlic breadsticks

ⓁⓁ DAIRY-FREE Ⓥ VEGETARIAN ⓋⓋ VEGAN ⓁⓁ GLUTEN-FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 25.5% service charge and 10% state sales tax. Menu pricing subject to change.

DISPLAYS

VEGETABLE CRUDITÉS ^(VG) ^(GF) ^(DF)

20 per person

Fresh seasonal vegetables with buttermilk ranch dipping sauce

IMPORTED & DOMESTIC CHEESE

28 per person

Served with a medley of crackers & sliced baguettes

SLICED SEASONAL FRUIT ^(VG) ^(GF) ^(DF)

22 per person

Chef's selection of seasonal fresh fruit & berries

ANTIPASTO DISPLAY

28 per person

Fresh mozzarella & prosciutto with a roasted pepper aioli

WARM WHEEL OF BRIE

177 each (serves 25 people)

Warmed brie topped with kahlúa, pralines & pecans, served with sliced baguettes & a medley of crackers

SEAFOOD STATION*

45 per person

Jumbo prawns with cocktail sauce (3 per guest) ^(GF)

Deep sea crab claws (2 per guest) ^(GF)

Oyster shooters with shallot vinaigrette (2 per guest) ^(GF)

Accompanied by lemon wedges, horseradish & cocktail sauce ^(GF)

Displayed on crushed ice

^(DF) DAIRY-FREE ^(V) VEGETARIAN ^(VG) VEGAN ^(GF) GLUTEN-FREE

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RECEPTION PACKAGES

\$250 chef attendant fee for carving stations each hour, per 100 people.

RECEPTION PACKAGES

One hour 64 per person

Each additional half hour 23 per person

COLD HORS D'OEUVRES - SELECT ONE

International & domestic cheese display

Garden fresh vegetable crudité with ranch dipping sauce (VG) (GF) (DF)

Antipasto assortment display with fresh mozzarella

Assorted pâté & terrine display with french baguettes & a medley of crackers

HOT HORS D'OEUVRES - SELECT ONE

Steamed potstickers with a citrus soy vinaigrette

Chicken breast brochette with bell peppers & pineapple (GF)

Assorted mini quiches

Southwestern black bean & sausage rolls

CARVING STATION - SELECT ONE

Oven roasted baron of beef, served with assorted rolls & sweet butter* (GF)

Roasted wild turkey breast served with assorted rolls & sweet butter (GF)

Honey roasted bourbon glazed ham, served with assorted rolls & sweet butter

SWEET ENDING

Chocolate fondue, accompanied with fresh fruit, marshmallows & cookies

option of a chocolate fountain add 650





DINNER

PLATED DINNER INCLUSIONS

The following items are included with plated dinner selections. Please select one item per course.

SALADS

TRADITIONAL CAESAR SALAD

Hearts of romaine, garlic herbed croutons with grated parmesan cheese & caesar dressing

HOUSE SALAD

Organic spring mix, candied pecans, crumbled blue cheese & shredded carrots with a raspberry vinaigrette

CALIFORNIA MIXED GREEN

English cucumbers, cherry tomatoes, shredded carrots & dried cranberry with balsamic vinaigrette & ranch dressing

BACKYARD SALAD

Chopped salad, sweet beets, chablis raisins, julienne of carrots & sweet tomatoes with a blue cheese dressing

BABY SPINACH SALAD

Sweet tomatoes, orange sections, shredded carrots & sliced almonds with a balsamic vinaigrette

DESSERTS

NEW YORK CHEESECAKE

Ny-style cheesecake with graham cracker crust & a raspberry sauce

RASPBERRY SWIRL CHEESECAKE

Served with a berry sauce

CHOCOLATE MOUSSE CAKE

Chocolate cake layered with white & dark chocolate mousse

FRESH FRUIT TART

Seasonal fruit & vanilla custard on a butter cracker crust (V)

CHOCOLATE LAYER CAKE

Three layers of chocolate cake with a chocolate sauce

TIRAMISU

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

VANILLA ICE CREAM

Served with waffle sticks & chocolate sauce



PLATED DINNER ENTRÉES

Plated selection includes seasonal vegetables, choice of starch, baked rolls & butter, choice of salad, choice of dessert, freshly brewed coffees & herbal teas. If a split menu is chosen, only two entrée choices are accepted, and the higher priced entrée will be charged for both selections.

BLACKENED SALMON

72 per person

Accompanied by a fruit relish & spinach gnocchi with a citrus reduction

PISTACHIO CRUSTED SEA BASS ^{GF}

73 per person

Served with a vegetable ragout & rice pilaf

HERB CRUSTED HALIBUT ^{GF}

78 per person

Served with a citrus beurre blanc

VEGETABLE WELLINGTON ^V

64 per person

Served with a roasted tomato reduction

GRILLED VEGETABLE TOWER ^{VG GF DF}

63 per person

Served with a tomato gewürztraminer vinaigrette

EGGPLANT & RATATOUILLE LATTICE

62 per person

Accompanied by sweet peppers & roasted garlic with a tomato purée ^V

PENNE PASTA PRIMAVERA ^{VG DF}

62 per person

Served with seasonal vegetables & roasted garlic with a tomato sauce

ROASTED PRIME RIB* ^{GF}

84 per person

Certified angus rib eye & oven roasted potatoes, served with au jus & horseradish

GRILLED RIB EYE STEAK*

84 per person

Accompanied by yukon gold mashed potatoes & a green peppercorn boursin demi-glace

PETITE FILET MIGNON* ^{GF}

87 per person

Accompanied by a red bliss potato purée with a mushroom demi-glace

BONE-IN PORK LOIN CHOP

72 per person

Served with a vermouth caramelized onion glaze & garlic mashed potatoes

GRILLED NY STEAK &

PRAWNS DUET* ^{GF}

89 per person

Forest mushroom compote with a citrus beurre blanc

CHICKEN FLORENTINE

71 per person

Chicken breast stuffed with sautéed spinach & boursin cheese with a tomato vodka cream sauce

ROASTED CHICKEN BREAST

70 per person

Caramelized apple & sweet onion glaze with a roasted garlic potato purée

ISLAND PONZU CHICKEN

70 per person

Ponzu marinated chicken with a green lime-soy glaze, served with orzo risotto

CHICKEN MUSHROOM MARSALA

71 per person

Pan seared chicken breast with a sweet mushroom marsala sauce

CHICKEN & SALMON DUET*

86 per person

Accompanied by a sweet onion & porto reduction with mango salsa

^{DF} DAIRY-FREE ^V VEGETARIAN ^{VG} VEGAN ^{GF} GLUTEN-FREE

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DINNER BUFFETS

Minimum of 50 people, additional \$200 charge for groups smaller than 50. Dinner buffets include freshly brewed regular & decaffeinated coffee & assorted herbal teas.

IMPERIAL FEAST

89 per person

Glass noodle salad with garden vegetables & grilled marinated beef*

Garden mixed salad, mandarin oranges, organic tomatoes & shredded carrots, soy plum vinaigrette

Steamed potstickers, scallion soy vinaigrette

Fried shrimp & pork wontons, sweet chili sauce

Crisp vegetable spring rolls, soy vinaigrette

Lemongrass soy marinated ny steak, mushroom compote & ponzu soy glaze

Ginger scented grilled chicken, kaffir lime minir soy glaze (GF)

Grilled salmon, shiitake mushroom soy reduction* (GF)

Stir-fried chow mein noodles

Fried rice (VG) (GF) (DF)

Seasonal stir-fried vegetables (VG) (GF) (DF)

Coconut lemon cake

Fortune cookies

LITTLE ITALY

88 per person

Caesar salad, romaine lettuce, parmesan cheese & herbed croutons

Pesto caprese salad, sweet tomatoes, baby bocconcini & roasted pine nuts, pesto vinaigrette

Cured italian meats & cheeses

Penne pasta, sun-dried tomatoes, kalamata olives & garden basil, balsamic vinaigrette

Seared chicken breast, roasted tomatoes & caper purée (GF)

Roasted ny steak, marsala mushroom demi-glaze

Parmesan crusted salmon, champagne beurre blanc*

Penne pasta, alfredo-style cream reduction

Rice pilaf (VG) (GF) (DF)

Herb roasted red bliss potatoes (VG) (GF) (DF)

Seasonal medley of vegetables (VG) (GF) (DF)

Garlic breadsticks

Tiramisu

MEET IN PARIS

95 per person

Organic spring mix, raspberry vinaigrette & chèvre cheese, vine ripened tomatoes

Salad nicoise of string beans, ripened tomato wedges, steamed broccoli, kalamata olives, quail eggs, new potatoes, cucumbers, sweet red peppers & albacore tuna, red wine vinaigrette

Assorted cheese display, baguettes & crackers

Steak au poivre, cabernet, sage & courvoisier reduction*

Poached salmon, port wine beurre blanc reduction & jambon de bayonne* (GF)

Roasted chicken provençal, fire roasted tomatoes, rosemary & olives (GF)

French bean almondine, orange braised baby carrots (VG) (GF) (DF)

Oven roasted rosemary new potatoes

Roasted tomato scented rice (VG) (GF) (DF)

Assorted dinner rolls & sweet butter

Cheesecake

CARIBBEAN ISLANDS

94 per person

Organic spring mix, mango salsa, sliced cucumber & sweet tomatoes, thousand island dressing & raspberry vinaigrette

Jamaican jerk marinated strip loin, caramelized onions & a rum reduction* (GF)

Island spice marinated seasonal fish with tropical salsa, barbados chicken creole, sautéed sweet peppers & onions (GF)

Mash roasted sweet potato yams (GF)

Sautéed green cabbage & baby carrots (VG) (GF) (DF)

Bahamian pineapple coleslaw

Caribbean green bean salad

Island roasted tomato rice (VG) (GF) (DF)

Tropical fruit salad (VG) (GF) (DF)

Raspberry cheesecake

(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

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BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 100 guests at \$200 per bartender for 3 hours of service, \$50 each additional hour.

HOUSE

Selection of spirits: Mr. Boston Vodka, Mr. Boston Gin, Mr. Boston Rum, Mr. Boston Whiskey, Montezuma Silver Tequila, DeKuyper Triple Sec

Selection of beer: Coors Light, Michelob Ultra, Heineken, Corona, Modelo Especial, Modelo Negra, Voodoo Ranger IPA, Bud Light

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Coors Light, Michelob Ultra, Heineken, Corona, Modelo Especial, Modelo Negra, Voodoo Ranger IPA, Bud Light

Selection of wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, Maker's Mark Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Coors Light, Michelob Ultra, Heineken, Corona, Modelo Especial, Modelo Negra, Voodoo Ranger IPA, Bud Light

Selection of wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

HOUSE BAR

One Hour 30 per person

Two Hours 50 per person

Three Hours 74 per person

SIGNATURE BAR

One Hour 40 per person

Two Hours 70 per person

Three Hours 95 per person

PREMIUM BAR

One Hour 45 per person

Two Hours 90 per person

Three Hours 104 per person

BEVERAGES

One bartender required for every 100 guests at \$200 per bartender for 3 hours of service, \$50 each additional hour.

HOST BAR

Spirits

House	14 per drink
Signature	16 per drink
Premium	18 per drink

Wine by the Glass

House	12 per glass
Signature	14 per glass
Premium	16 per glass

Beer

Imported	10 per bottle
Domestic	11 per bottle
Craft	12 per bottle

Non-Alcoholic

Evian Water	6 each
Soft Drinks	6 each

CASH BAR

Spirits

House	15 per drink
Signature	17 per drink
Premium	19 per drink

Wine by the Glass

House	13 per glass
Signature	15 per glass
Premium	17 per glass

Beer

Imported	11 per bottle
Domestic	12 per bottle
Craft	13 per bottle

Non-Alcoholic

Evian Water	7 each
Soft Drinks	7 each

A CART FOR EVERY OCCASION

A CART FOR EVERY CRAVING SPECIALTY DRINKS

17 per drink

Indulge your taste buds with our vibrant cart that caters to your cravings. Featuring a curated selection of specialty cocktails, each crafted with fresh local ingredients, we bring a twist to classic favorites and innovative new blends.

Sip on your choice of a refreshing mojito, zesty mango margaritas, Sonesta Sangria and seasonal specialties. Pick the perfect specialty drink for your group and we can even name it after your event.

Pricing is based on selected drink. Mojito, Mango Margarita and San Grai are all at \$17.00 per drink

A CART FOR EVERY CRAVING SMOKED OLD FASHIONS

19 per cocktail

Elevate your cocktail Experience with our Smoke infused action station where bold flavors meet a tantalizing smokey twist to old fashions. Each drink is expertly crafted and infused with aromatic smoke, adding depth and a hint of mystery to every sip for your premium cocktails- have your specialty cocktails smoked for a fee of \$19.00 per cocktail.

A CART FOR EVERY DESSERT CRAVING

17 per person

S'MORES ON THE GO - GOOEY S'MORES MADE TO ORDER WITH ALL THE TOPPINGS YOU CAN IMAGINE!

Indulge your sweet tooth with our S'mores cart that caters to your cravings. Whether you're in the mood for a classic version or looking for something new, this cart station has it all, from rich chocolate, toasted marshmallows, and perfectly graham cracker combination, to specialty twists like salted caramel, peanut butter, fresh fruit, house, made whipped cream, our smores cart will leave you want some more!



INFORMATION

EVENTS AND CATERING INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

MEAL GUARANTEES

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required seven (7) business days prior to your function and is not subject to reduction. We are pleased to set 5% over the guarantee for functions. If the final guarantee is not advised by this time, hotel will bill based on the last available estimate or actual attendance, whichever is greater.

OUTSIDE FOOD & BEVERAGE POLICY

The State of California issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

SPECIAL CATERING SERVICES

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

SERVICE CHARGES

A 25.5% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 10% State sales tax is added to the total. If you are a tax-exempt organization, please provide us with a copy of a valid California Tax Exempt Certificate.

LABOR CHARGES

Bartenders are available at a charge of \$200 for the first three hours & \$50 per hour thereafter. One bartender per 100 guests required. Cash bars require cashiers at \$100 per cashier in addition to bartender fee.

Chefs and culinary attendants are required for some menu items and are charged at \$175 each.

Banquet attendants are available for a reception where minimum food has been ordered. The cost of one waiter for each 50 guests will be applied as follows: \$100 for the first three hours and \$50 per hour thereafter.

Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$4 per person.

Buffet Functions with less than 25 guests will incur a \$200 labor charge. A \$500 beverage minimum is required for each bar setup.

AUDIO-VISUAL

Sonesta San Jose and Silicon Valley has partnered with PSAV. Your PSAV Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than PSAV is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.

PICKUP AND DROPOFF POINT

We will make customized arrangements to ensure your event's success.

INFORMATION

SHIPMENTS

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$5 per box and \$50 per pallet. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

To ensure proper handling of your materials, shipping labels must include the following:

Sonesta Silicon Valley

1820 Barber Lane

Milpitas, CA 95035

Attention: Catering/Convention Service Manager's Name

Hold For: Guest Name/Convention Name/ Conference Dates

Vendor Name (if applicable)

DAMAGES

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture, or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.

SECURITY

The hotel may require security officers for certain events. Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request.

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.

AUDIO-VISUAL LIST & PRICES

Provided by AV EXPERIENCE (408)821-3586. Based on availability. Minimum 30-day notice for need of AV equipment.

EQUIPMENT PACKAGES:

FLIPCHART/PAD/MARKERS PKG.....95
 FLIPCHART/POST-IT PAD/MARKERS PKG.....95
 LCD Support pkg(cable ext/AC ext).....85
 COMPUTER LAPTOP(w/powerpoint).....230
 MIXER W/LAPTOP or IPHONE ADPTR.....120
 4 x 6 WHITEBOARD PKG.....150
 PODIUM W/MIC.....120
 PHONE INTERFACE W/MIXER.....350
 LIVE STREAM PKG excludes internet.....1000

SCREENS:

6', 7', 8' TRIPOD SCREEN.....100
 with lower skirt.....110.00
 10'C SCREEN.....120
 with lower skirt.....140
 6 X 8 REAR/FRONT W /DRESS KIT.....275
 9 X 12 REAR/FRONT W /DRESS KIT.....385
 HD FORMAT SCREENS - inquire within

LIGHTING:

LED UPLIGHTING white or colored.....55
 STAGEWASH LEKO W/Stand+Controllor.....200
 ADDITIONAL LIGHTING - inquire within

VIDEO EQUIPMENT & ACCESSORIES:

DIGITAL RECORDING CAMERA W/Tripod.....375
 HD WEBCAM - USB.....95
 HD VIDEO CAMERA W/Stand.....250
 55" CONFIDENCE MONITOR W/holder.....350

LABOR (PER PERSON/PER HOUR)

DELIVERY/SET-UP for LARGE Sets (TBD).....250
 AV ASSISTANCE for sound/video test.....130
 DELIVERY/Setup - standard.....150
 M-F / 8AM to 5PM (4 Hour Minimum).....80/HR
 M-F / BEFORE & AFTER HOURS.....90/HR
 WEEKENDS/HOLIDAYS.....95/HR

COMPUTER MONITORS & ACCESSORIES:

WIRELESS COMPUTER "CLICKER"75
 32" FLATSCREEN MONITOR.....299
 55" FLATSCREEN on roller-stand.....495
 65" FLATSCREEN MONITOR W/Cart.....675
 HDMI SPLITTER W/EXTs for 2 Screens.....175
 HDMI Fader SWITCHER(4 x 1).....200
 PRESENTATION MATRIX HD SWITCHER.....450
 HDMI EXTENSION CABLE 50' EXT.....50

PROJECTORS:

Lower projector options - inquire within
 HD PROJECTOR - 3500 lumens.....475
 HD PROJECTOR - 4500 lumens.....625
 SPECIALTY PROJECTORS - inquire within

MICROPHONE & AUDIO

ACCESSORIES:

IPHONE/ANDROID SOUND W/Mixer.....120
 STANDARD MICROPHONE W/STAND.....75
 WIRELESS LAVALIER/HANDHELD.....130
 CONDENSER RECORDING MIC(180'-360') 150
 GOOSENECK CONFERENCE TABLE MIC.....75
 PUSH to TALK DELEGATE MICROPHONE.....100/EA
 with delegate mic base unit.....200
 4-CHANNEL MIXER.....90
 8-CHANNEL MIXER.....110
 16-CHANNEL MIXER.....150
 PORTABLE 1 SPEAKER SYSTEM.....120
 2-SPEAKER SYSTEM.....240
 6-SPEAKER SOUND SYSTEM.....650
 DIGITAL AUDIO RECORDER.....200
 USB AUDIO LINK for STREAMING.....95

ADDITIONAL AUDIO-VISUAL AIDS:

LASER POINTER.....60
 POLYCOM/CONFERENCE PHONE.....150
 CONFERENCE PHONE W/EXT.MICS.....250
 AC/POWERSTRIPS.....30
 MEETING OWL.....600