



Catering Menu
2026



HAYES MANSION
SAN JOSE

CURIO COLLECTION
by Hilton™

Hayes Mansion

General Information

Food & Beverage Selections

All food and beverage must be purchased through Hayes Mansion and be consumed on premises. Food may not be taken off the premises after it has been prepared and served. When a choice of two plated entrees is requested, the higher entrée price will be the menu price. A meal indicator card for each guest is required for multiple entrees.

Event Space Set-up

The final attendance for your function must be received by 12:00PM, Five (5) business days before the date of your event. When a choice of two plated entrees is requested, the entree counts must be received by 12:00PM, (7) business days before the date of your event.

This will be the number whom the Hotel will prepare food for the function. If a guarantee is not given to the Hotel by the specified time and date, the original estimated attendance would be considered the final guarantee.

In the event of increased costs of commodities or menu items, the Hotel may, at its option, make reasonable substitutions in menu items. The Hotel cannot guarantee the same menu items for more than 3% over guarantee for events. Additions made beyond 3% of your guarantee may be subject to a 25% pricing surcharge.

Buffet options require a minimum of 25 guests. If your guest count is under 25 you will be required to pay the minimum for the selected buffet option equal to 25 people.



Joshua Macaluso, Executive Chef

Our Executive Chef Joshua Macaluso brings with him more than twenty years in culinary expertise. For this menu he pairs fresh local ingredients with seasonal specialties from around the country to create elevated cuisine at the historic Hayes Mansion. Northern California's bounty comes alive through traditional recipes prepared with a modern twist.



Breakfast

Made-To-Order Mornings

Breakfast Buffet

(Available For A Minimum Of 25 Guests)

All Breakfast Buffets Come With Orange Juice, Cranberry Juice,
Regular And Decaf Coffee, And Hot Tea

Continental

Freshly Baked Breakfast Pastries
Danish, Muffins, Croissants, Whipped Butter
Market Fresh Fruit
With Seasonal Berries
Individual Greek Yogurt Sampler

\$35

Hayes Family Breakfast

Freshly Baked Breakfast Pastries
Danish, Muffins, Croissants, Whipped Butter, Preserves
Market Fresh Fruit
With Seasonal Berries
Hickory Smoked Bacon & Chicken & Apple Sausage
Farm Fresh Eggs
Aged Cheddar Cheese Scramble
-Or-
Egg White Scramble With Chives
Country Potatoes
Sweet Peppers & Onions
Local Brioche French Toast
Strawberries, Maple Syrup

\$50

A Gluten-free Breakfast GF

An Array Of Market Fresh Fruit, Berries & Melons
Smoked Turkey And Broccoli Egg Scramble
Boursin Cheese And Grape Tomatoes
Twin Potato Hash

Sweet And Russet Potatoes, Caramelized Onions, Peppered Bacon And Sundried Tomatoes

\$40

All prices are subject to a 25% service charge and a 10% sales tax.

Prices subject to change based on seasonality and availability.

GF: Gluten Free, V: Vegetarian, V2: Vegan



Breakfast

Build Your Own Breakfast

Seasonal Fruit Bowl **V**

Seasonal Selection Of Fruit And Berries

Steel-cut Oatmeal Station

Raisins, Dried Cranberries, Apples, Seasonal Assorted Berries, Almonds, Cinnamon, Honey, Maple Syrup, Milk, Cream

Assorted Breakfast Sandwiches (Select Two)

Bacon, Egg, And Gouda On Ciabatta

Turkey Sausage, Egg White, Cheddar Cheese, English Muffin

Chorizo, Egg, Pico De Gallo, Cheddar, Potato, Flour Tortilla

Ham, Egg, Swiss, Croissant

Fried Chicken, Hot Honey, Biscuit

Marinated Avocado Toast, Tomato, Fried Egg **V2**

\$42

Breakfast Enhancements

Breakfast Sandwiches (Select Two)

Bacon, Egg, And Gouda On Ciabatta

Turkey Sausage, Egg White, Cheddar Cheese, English Muffin

Chorizo, Egg, Pico De Gallo, Cheddar, Potato, Flour Tortilla

Ham, Egg, Swiss, Croissant

Fried Chicken, Hot Honey, Biscuit

Marinated Avocado Toast, Tomato, Fried Egg **V2**

\$15 Per Person

Bagel Bar

Assorted Bagels

Scottish Smoked Salmon, Sliced Cucumbers, Sliced Tomatoes, Red Onion, Capers

Whipped Plain Cream Cheese, Chive Cream Cheese, Butter And Preserves

--Optional Toaster --

\$20 Per Person

Local Donut Sampler

\$45 Per Dozen

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Breakfast

Chef Prepared Breakfast Stations

Live Action Station Requires \$273.44 Chef Fee (Inclusive)

Omelets To Order

Chopped Bacon, Ham, Chicken Sausage, Cheddar Cheese,
Spinach, Bell Peppers, Onions, Tomatoes, Mushrooms, Farm
Fresh Eggs
\$20

Traditional Chilaquiles

Crispy Fried Corn Tortillas, Spicy Salsa Verde, Roasted Tomato
Salsa, Black Beans, Avocado, Cilantro, Roasted Fresh Chiles,
Fried Or Scrambles Eggs
\$16

Pancakes

Whole Wheat And Buttermilk Pancakes **V**
Chocolate Chips, Blue Berries, Pecans, Maple Syrup, Fruit
Marmalades, Toasted Nuts, Fresh Bananas, Strawberries And
Whipped Butter
\$18

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Break Time

More Than Just A Snack

Classic Breaks For The Time In-between Meals; Price Per Person

Bring The Energy

Build Your Own Trail Mix

Dried Apricots, Dried Cranberries, Roasted Almonds, Roasted Cashews, Mini Pretzel Twists,
M&M's, Yogurt Covered Raisins And Spicy Snack Mix
Assorted Granola & Protein Bars
Assorted Cold Brew Coffees

\$24

Ballpark Favorites

Planet Popcorn - Caramel, Cheddar Cheese & Butter
Peanuts In The Shell
Soft Pretzels
House-made Beer Cheese, Golden Queso, Yellow Mustard
Fresh Squeezed Lemonade

\$21

South Of The Border Sampler **GF**

House Guacamole, Salsa Verde, Chipotle Salsa And Tortilla Chips
Tajin Fruit Cup
Watermelon, Mango, Pineapple, Jicama And Cucumber
Chefs Seasonal Agua Fresca

\$18

Tea Time

Assorted English Tea Sandwiches
Egg Salad, Cucumber And Aioli, Red Grape And Chicken Salad
Macarons
Hot Tea Selection
Freshly Brewed Iced Tea

\$24

Cookies And Milk **V**

Chocolate Chip, M&M, Sugar And Peanut Butter Cookies
Assorted Milks And Non-dairy Milks

\$18

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Break Time

Grab & Go

CYO (Create Your Own) Break

Whole Fruit **V2, GF**
\$48 Per Dozen

Tajin Fruit Cup **V2, GF**
\$60 Per Dozen

Crudit  And Hummus Cup **V2, GF**
\$60 Per Dozen

Yogurt, Granola, & Berry Parfaits **V**
\$96 Per Dozen

Assorted Cookies **V**
\$50 Per Dozen

Granola Bars **V**
\$72 Per Dozen

Cookies, Brownies & Treats
Freshly Baked Cookies, Chocolate Brownies,
Blonde Bars, Rice Krispy Treats
\$50 Per Dozen

Seasonal Fresh Fruit **V2**
\$12 Per Person

Garden Fresh Seasonal Crudit s **V**
Buttermilk Ranch Dip
\$12 Per Person

Gourmet Chips & Dip Duo **V**
Kettle-style Potato Chips, French Onion & Roasted Garlic
Parmesan Dip
\$12 Per Person

Signature Cupcake Sampler
\$52 Per Dozen

The Candy Jar
M&M, Gummy Bears, Malted Milk Balls
\$12 Per Person

Beverages

Fresh Squeezed Orange Juice
\$85 Per Gallon

Agua Fresca
\$75 Per Gallon

Assorted Juices (Grapefruit, Apple, Cranberry)
\$9 Each

Assorted Bottled Fruit Smoothies
\$9 Each

La Colombe Brewed Coffee
\$8 Each

Regular And Decaffeinated Coffee
\$100 Per Gallon

Select Teas
\$100 Per Gallon

Soft Drinks And Bottled Waters
\$7 Each

Fresh Brewed Iced Tea Or Homemade Lemonade
\$70 Per Gallon

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Lunch Time

Lunch Buffet

Available For A Minimum Of 25 Guests

All Lunch Buffets Come With Regular And Decaf Coffee, Hot Tea, And Iced Tea

Market Fresh Sandwich & Salad Table

“ZLT” Flatbread Sandwich **V**

Grilled Zucchini, Crisp Romaine, Vine-ripe Tomatoes, Jalapeno Jack Cheese, Sun-dried
Tomato Pesto

Dijon Chicken Sandwich

Provolone, Dijonnaise, Baby Arugula, Pretzel Roll

Caesar Salad **V**

Romaine Hearts, Parmesan-garlic Croutons, Caesar Dressing

Grilled Chicken Salad

Red Grapes, Celery, Toasted Almonds, Poppy Seed Dressing, Ciabatta Rolls

Quinoa Tabbouleh Salad **V2**

Tomatoes, Cucumber, Parsley, Fresh Lemon

Kettle Style Potato Chips

Chef's Selection Of Gourmet Dessert Bars

\$55

Chefs Caribbean Cookout

Jerk Chicken **GF**

Jamaican Style With Pineapple Salsa

Caribbean Seafood Soup **GF**

Crawfish, Prawns, Squash, Pumpkin, Corn, Coconut Milk, Peppers

Roasted Garden Salad **V2, GF**

Roasted Carrots, Zucchini, Gold Squash, Mushrooms, Tomatoes,

Eggplant Croutons, Honey-Dijon

Fried Plantains **V**

Rice & Pigeon Peas **V**

Compressed Mango Rice Pudding **V2**

Coconut Milk, Shaved Almonds

\$63

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Lunch Time

Not Your Backyard BBQ

Smoked Beef Brisket
Barbecue Sauce, Mini Ciabatta
Barbecued Pulled Pork
Moonshine Barbecue Sauce, Hawaiian Rolls
Smoked Barbecue Chicken Salad
Crisp Romaine, Spinach, Red Onion, Tomato, Cornbread Croutons, Grilled Corn,
Baked Bean Vinaigrette
Loaded Macaroni Salad V
Grainy Mustard Potato Salad V
Country Style Fruit Cobbler V
Season's Best Fruit Filling, Oatmeal Crust, Vanilla Bean Scented Whipped Cream
\$65

The Vegan Grill

Beyond Meat Burgers V2
Vegan Cheese, Bibb Lettuce, Vine-ripe Tomatoes, House Pickles, Secret Sauce, Vegan Buns
Beyond Meat Sweet Italian Sausages V2
Grilled Peppers & Onions, Creole Mustard, Vegan Rolls
Heirloom Tomato Salad V2, GF
Crispy Shallots, Mint, Basil Pesto, Balsamic Reduction, Sea Salt
Chick Pea Pasta Salad V2, GF
Kale Pesto, Grape Tomatoes, Grilled Squash & Red Onion, Pine Nuts, Fresh Tarragon
Deconstructed Strawberry Short Cake V2
Coconut Whip, Pound Cake, Fresh Strawberries
\$60

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Lunch Time

Create Your Own Custom Lunch Buffett

\$72

Select Two Starters, Two Entrees, Two Sides And One Dessert
All Lunch Buffets Come With Regular And Decaf Coffee, Hot Tea, And Iced Tea

Starters

Select Two

Wedge Salad GF

Iceberg Lettuce, Bacon, Blue Cheese, Bermuda Onion, Tomato, House Ranch

Grainy Mustard Potato Salad V, GF

Dijon-Pommery Mustard Dressing

Chinese Chop Salad

Chopped Lettuce And Cabbage, Oranges, Carrots, Edamame, Peppers, Crispy Wontons, Sweet Ginger Vinaigrette

Classic Caesar Salad V

Romaine Hearts, Parmesan-garlic Croutons, Creamy Parmesan Dressing

Hawaiian Macaroni Salad V, GF

Shaved Pickled Carrots, Scallions

Greek Tomato Salad V, GF

Vine Ripe Tomatoes, Cucumber, Bermuda Onion, Feta Cheese, EVOO, Lemon, Sumac

Roasted Garden Salad V2, GF

Roasted Carrots, Zucchini, Gold Squash, Mushrooms, Tomatoes, Eggplant, Croutons, Honey-Dijon

Fire Roasted Corn Salad V, GF

Roasted Local Corn, Black Beans, Cotija Cheese, Cilantro, Bermuda Onion, Avocado, Chipotle-lime

Three Bean Chili V2

Vegan Spin On The Classic, Black Beans, Red Beans, Pinto Beans

Caribbean Seafood Soup

Crawfish, Prawns, Squash, Pumpkin, Coconut Milk, Peppers

Corn Chowder V

Celery, Onion, Corn, Garlic, Cream, Roux

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Lunch Time

ENTREES

Select Two

Poultry

Roasted Maple Glazed Turkey
Cranberry Apricot Chutney, Sage Gravy

Tandoori Chicken Skewers **GF**
Sweet Peppers, Zucchini, Bermuda Onion

Jerk Chicken **GF**
Jamaican Style With Pineapple Salsa

Roasted Lemon-garlic Chicken **GF**
Crispy Fried Potatoes, Lemon Natural Jus

Chicken Picatta
Sautéed Spinach, Lemon-caper Sauce

Polynesian Glazed Chicken

Beef

Grilled California Tri-tip **GF**
Chimichurri Sauce

Bulgogi Beef
Cucumber Kimchi

Ancho Chili-lime Flat Iron **GF**
Grilled Sweet Peppers

Mississippi Pot Roast
Pepperoncini, Beef Jus

Pork

Mustard Glazed Pork Tenderloin **GF**
Spicy Fruit Chutney, Bourbon Jus

Seafood

Prawn Scampi
White Wine-garlic Sauce

Miso Glazed Salmon
Bok Choy, Miso Sauce

Pasta

(GF Options Are Available)

Penne Pasta Duo **V**
Spicy Marinara & Asiago Cream, Fresh Basil, Shaved Parmesan

Chicken & Mushroom Rotini **GF**
Peppers, Onions, And Spinach In A Tomato-cream Sauce

Cheese Lasagna **V**
Mozzarella, Romano, Ricotta, Marinara

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Lunch Time

Sides Select Two

Wild Mushroom Risotto V
Fresh Herbs, Parmesan Garlic Broth

Roasted Garlic Yukon Puree V

Roasted Fingerling Potatoes GF
Garlic Sour Cream

Candied Yams V

Fried Plantains V
Honey Crema

Steamed Jasmine Rice V2

Steamed Quinoa V2

Vegetable Fried Rice V
Peas, Carrots, Celery, Ginger, Sesame, Soy, Garlic, Egg

Cauliflower "Fried Rice" V2
Riced Heirloom Cauliflower, Peas, Carrots, Celery, Ginger, Soy,
Sesame, Garlic

Red Beans And Rice V
Creole Style Stewed Beans Over Rice

Garlic Green Beans V
Asian Style With Ginger And Soy

Roasted Broccoli And Heirloom Cauliflower V2, GF

Honey-glazed Toybox Carrots V2

DESSERT

Select One

Country Style Fruit Cobbler
Seasons Best Fruit Filling, Oatmeal Crust, Vanilla Whipped
Cream

Cookies, Brownies & Treats
Freshly Baked Cookies, Chocolate, Blonde & Rice Krispy Bars

Gourmet Dessert Bars
Assortment Of Cake Bites, Decadent Dessert Bars

Chocolate Bourbon Bread Pudding
Caramel Sauce

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Lunch Time

Plate It Up

Custom Plated Lunch

Entrée Price Includes Choice Of Salad Or Soup, Artisan Rolls, Dessert, Regular And Decaf Coffee, Hot Tea, And Iced Tea

Salad

Caesar Salad **V**

Romaine Hearts, Parmesan-garlic Croutons, Caesar Dressing

Field Greens **V2, GF**

Grape Tomatoes, Red Onion, Cucumbers, Aged Balsamic Vinaigrette

Arugula & Strawberry Salad **V, GF**

Toasted Almonds, Camembert Wedge, Balsamic Vinaigrette

Greek Tomato Salad **V, GF**

Vine Ripe Tomatoes, Cucumber, Bermuda Onion, Feta Cheese, EVOO, Lemon, Sumac

Corn Chowder **V**

Celery, Onion, Corn, Garlic, Cream, Roux

Entrée – Choice Of

Poultry

Jerk Chicken **GF**

Pineapple Salsa, Fried Plantains, Pigeon Pea Rice, Jerk Sauce

\$58

Lemon Herb Chicken Breast **GF**

Pommes Puree, Roasted Broccoli And Cauliflower, Lemon Garlic Sauce

\$58

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Lunch Time

Beef

Braised Short-rib
Garlic Parmesan Polenta, Grilled Asparagus, Natural Cabernet Reduction
\$65

Grilled California Tri-tip **GF**
Tahin Brussels, Confit Garlic Mashed Yukon Potatoes, Red Wine Shallot Butter
\$67

Plum-glazed N.Y. Strip
Vegetable Fried Rice, Garlic Green Beans, Hoisin-plum BBQ Sauce
\$72

Pork

Mustard Glazed Pork Tenderloin **GF**
Red Wine Shallot Mash, Sautéed Brussels, Sour Cherry Gastrique
\$60

Char Siu Pork Loin
Seared Bok Choy, Cauliflower "Fried Rice", Chinese Mustard Emulsion
\$62

Seafood

Lemon-herb Crusted Swordfish **GF**
Quinoa "Fried Rice", Broccolini, Lemon Yuzu Sauce
\$70

Miso Glazed Salmon
Bok Choy, Garlic Green Beans, Miso Emulsion
\$65

Bacon Wrapped Tiger Prawns
Cajun Cheesy Grits, Braised Greens, Cherry Tomato
\$63

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Lunch Time

Plant Based Entrée Selections

Grilled Heirloom Cauliflower Steak **V2, GF**
Sweet Potato Mash, Chimichurri Sauce
\$50

Poblano Relleno **V, GF**
Confit Garlic Tofu, Charred Corn, Roasted Mushrooms, Cilantro Rice, Corn Puree, Queso Fresca
\$50

Stuffed Acorn Squash **V2, GF**
Cauliflower Rice, Candied Walnuts, Sage, Shallots And Marsala Sauce
\$50

Dessert Selections

Six-layer Carrot Cake **V**
Toasted Coconut, Cream Cheese Frosting

Chocolate Flourless Torte **GF**
Raspberry Coulis

Crème Brulee **V**
Classic Vanilla, With Berries (Vegan Option Available)

Tres Leches **V**
Light Vanilla Cake Layered With Fresh Strawberries

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Lunch Time

Box It Up

Select Up To Three Sandwich Options; Minimum Of 25 Per Selection

Roast Beef

Tomatoes, Sweet Onion Jam, Boursin Cheese On Focaccia

Smoked Turkey

Bacon, Tomato, Lettuce, Herb Aioli On Wheat Bread

Smoked Ham And Swiss

Grain Mustard Butter, Pretzel Roll

Curry Cauliflower Wrap V

Pickled Carrots, Quinoa, Red Pepper Hummus, Whole Wheat Wrap

Buffalo Cauliflower V

Brown Rice, Kale, Blue Cheese, Shaved Carrot, Celery, Buttermilk Ranch Dressing, Spinach Wrap

Jerk Chicken V

Marinated Chargrilled Chicken Thighs, Pickled Vegetables, Scotch Bonnet Aioli, Vietnamese Roll

Chicago Italian Grinder

Salami, Provolone, Lettuce, Tomato, Basil, Garlic Aioli, Giardiniera Vegetable Bahn Mi V

Grilled Portobello, Tofu, Pickled Carrot, Cucumber, Pickled Jalapeno Aioli, Vietnamese Roll

Box Lunch Includes

Chef's Signature Potato Salad,
Seasonal Fresh Fruit, Chips, Fresh Baked Cookie, Bottled Water

\$48

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Dinner Time

Custom Dinner Buffett

\$95 ++ Per Person

Select Two Starters, Three Entrees, Two Sides And One Dessert

Starters

Select Two

Honey Crisp Apple Salad

Grilled Chicken, Candied Walnuts, Blue Cheese, Baby Spinach, Apple Cider Vinaigrette

Green Papaya Salad **V, GF**

Rice Noodles, Green Papaya, Cilantro, Carrots, Peanuts, Sweet Peppers, Green Beans Thai Chili-lime Vinaigrette

Spanish Market Salad **V, GF**

Green Beans, Radishes, Red Beets, Jicama, Roasted Corn, Radicchio, Chili, Cotija Cheese, Chipotle

Classic Caesar Salad **V**

Romaine Hearts, Parmesan-garlic Croutons, Creamy Parmesan Dressing

Roasted Garden Salad **V2, GF**

Roasted Carrots, Zucchini, Gold Squash, Mushrooms, Tomatoes, Eggplant, Croutons, Honey-Dijon

Baby Kale Salad **V, GF**

Shredded Pear, Pomegranate, Pecans, Dried Currants, Butternut Squash, Goat Cheese, Champagne Vignette

Chicken Gumbo

Classic Creole Style With Chicken, Andouille Sausage, Trinity, Okra, Tomatoes

Three Bean Chili **V2**

Vegan Spin On The Classic, Black Beans, Red Beans, Pinto Beans

Caribbean Seafood Soup

Crawfish, Prawns, Squash, Pumpkin, Coconut Milk, Peppers

Corn Chowder **V**

Celery, Onion, Corn, Garlic, Cream, Roux

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Dinner Time

Entrées Select Three

Beef

Plum-glazed N.Y. Strip
Hoisin-plum BBQ Sauce
Ancho Chili-lime Flat Iron **GF**
Grilled Sweet Peppers
Oso Bucco
Braised Beef Shank
Mississippi Pot Roast
Pepperoncini, Beef Jus

Seafood

Grilled Salmon **AVG**
Braised Baby Spinach, Lemon Beurre
Blanc
Prawn Scampi
White Wine-garlic Sauce
Miso Glazed Salmon
Bok Choy, Miso Sauce
Ancho-lime Arctic Char
Fried Cauliflower, Kale Pesto

Pasta

(**GF** Options Are Available)

Chicken & Mushroom Rotini **GF**
Peppers, Onions, And Spinach In A
Tomato-cream Sauce
Calabrese Ziti
Penne Pasta, Pit Ham, Mozzarella, Marinara
Cacio E Pepe **V**
Classic Spaghetti, Butter, Romano, Black
Pepper
Farfalle Alla Vodka
Vodka Sauce With Sweet Peppers, Onion,
Chili Flakes, Chicken
Puttanesca **V**
Spaghetti, Capers, Anchovies, Olives In A
Chunky Tomato Sauce
Cheese Lasagna **V**
Mozzarella, Romano, Ricotta, Marinara

Poultry

Herb Roasted Cornish Game Hen **GF**
Roasted Peppers, Dark Chicken Jus
Chicken Tagine **GF**
Preserved Lemons, Olives, Pan Jus
Roasted Lemon-garlic Chicken **GF**
Crispy Fried Potatoes, Lemon Natural Jus
Chicken Picatta
Sautéed Spinach, Lemon-caper Sauce
Chicken Parmesan
Mozzarella, Arrabiata Sauce
Polynesian Glazed Chicken

Pork

Chili-lime Pork Chops **GF**
Thai Coconut Curry Sauce
Parmesan Crusted Pork Cutlets
Tomato-basil Chutney

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Dinner Time

Sides

Select Two

Wild Mushroom Risotto V
Fresh Herbs, Parmesan Garlic Broth

Roasted Garlic Yukon Puree V

Potato Gratin GF
Parmesan, Cream

Candied Yams V

Steamed Jasmine Rice V2

Steamed Quinoa V2

Vegetable Fried Rice V
Peas, Carrots, Celery, Ginger, Sesame, Soy, Garlic, Egg

Cauliflower Fried Rice V2
Riced Heirloom Cauliflower, Peas, Carrots, Celery, Ginger, Soy, Sesame, Garlic

Stewed Collard Greens
Stewed With Chicken Stock And Smoked Turkey Necks

Roasted Broccoli And Heirloom Cauliflower V2, GF

Sautéed Haricot Verts V
Shallots, Brown Butter

Bistro Roasted Vegetables V2, GF
Rosemary, Thyme, Garlic, Extra Virgin Olive Oil

Honey-glazed Toybox Carrots V2

Ratatouille V2, GF

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Dinner Time

Dessert

Select One

Mason Jar Trifles
(Chefs Assorted Selection)

Chocolate Mousse
72% Chocolate Mousse, Caramel, Hazelnut Cigar

Southern Style Banana Pudding
Vanilla Bean Custard, Nilla Wafers, Fresh Banana, Crushed Pecans

Strawberry Short Cake
Shortbread Cookie, Sugared Berries, Whipped Cream, Shaved Chocolate

Compressed Mango Rice Pudding **V2**
Coconut Milk, Shaved Almonds

Country Style Fruit Cobbler
Season's Best Fruit Filling, Oatmeal Crust, Vanilla Whipped Cream

Signature Mini Cupcake Sampler

Gourmet Dessert Bars
Assortment Of Cake Bites, Decadent Dessert Bars

Chocolate Bourbon Bread Pudding
Caramel Sauce

Deconstructed Strawberry Shortcake
Sugared Coke Farms Strawberries, Sliced Shortcake, Whip Cream

Chefs Signature Soulful Dinner Buffet

Chicken Gumbo

Classic Creole Style With Chicken, Andouille Sausage, Trinity, Okra, Tomatoes

Honey Crisp Apple Salad
Grilled Chicken, Candied Walnuts, Blue Cheese, Baby Spinach, Apple Cider Vin

Mississippi Pot Roast
Pepperoncini, Beef Jus, Candied Yams & Jasmin Rice **V**, Cheesy Jalapeño Cornbread **V**
Chocolate Bourbon Bread Pudding With Caramel Sauce

\$80

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Dinner Time

Live Action Stations

Live Action Stations Requires \$273.44 Chef Fee (Inclusive)

Chef Prepared Pasta Station - \$35 Per Person, Per Hour

Pastas

Fettuccini, Penne, Rotini

Sauces

Alfredo, Marinara, Pesto

Additions

Grilled Chicken, Italian Sausage, Shrimp, Spinach, Grape Tomatoes, Zucchini, Cremini
Mushroom, Onions, Garlic, Asparagus, Parmesan, Chili Flakes, Basil, Butter

Traditional Carving Station

Select 1

Three-pepper Crusted Prime Rib Of Beef \$750

Shallot Thyme Reduction, Whole Grain Mustard, Roasted Garlic Aioli
(Serves 50)

Garlic Sage Roast Breast Of Tom Turkey \$425

Orange And Cranberry Relish, Pommery Mustard
(Serves 30)

Herb Roasted Leg Of Lamb \$475

Kalamata Olives, Rosemary Jus
(Serves 30)

Additions

Bakery Fresh Dinner Rolls And Whipped Butter

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Dinner Time

Live Action Stations

Brick Oven Flatbread Station - \$28 Per Person, Per Hour

Select Up To Three Options

Sausage-Mushroom

Fennel Sausage, Red Sauce Wild Mushrooms And Asiago Cheese

New Jersey

Shaved Salami, Red Sauce, Arugula And Provolone Cheese

Margarita V

Roma Tomatoes, Red Sauce Basil And Fresh Mozzarella

Chicken-Pesto

Pulled Chicken, Basil Pesto And Four Cheeses

Truffle Mushroom V

Truffle Mushroom Duxelles, Thyme, Mozzarella

BBQ Chicken

Grilled Chicken, BBQ Sauce, Mozzarella, Bermuda Onion, Chili

Cal Combo

Italian Sausage, Red Sauce, Mushrooms, Olives, Sweet Peppers, Bermuda Onion

El Pollo Loco

Asado Chicken, Enchilada Sauce, Jalapeño, Cilantro, Pickled Onion, Jack Cheese

Fig-Prosciutto

Figs, Goat Cheese, Bermuda Onion, Wild Arugula, Tondo

Street Taco Bar - \$29 Per Person, Per Hour

Choice Of Two Proteins And One Vegetarian

Protein Options

Carne Asada, Ground Angus Beef, Chicken Asado, Chicken Tinga, Pork Al Pastor, Pork Chili Verde

Vegetarian Options

Papas Con Rajas, Spicy Black Beans, Anchiote Cauliflower

Additions

Spanish Rice, Refried Black Beans Corn & Flour Tortillas, Cilantro-onion, Tomatillo Salsa And Fire Roasted Chipotle Salsa

All prices are subject to a 25% service charge and a 10% sales tax.

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GF: Gluten Free, V: Vegetarian, V2: Vegan



Dinner Time

Plated Dinner

Select One Starter, Two Entrees And One Dessert
Final Count Is Required 10 Days Prior

Salad Selections

Select One

Caesar Salad **V**

Romaine Hearts, Parmesan-garlic Croutons, Caesar Dressing

Arugula & Strawberry Salad **V, GF**

Toasted Almonds, Camembert Wedge, Balsamic Vinaigrette

Green Papaya Salad **V2, GF**

Rice Noodles, Green Papaya, Cilantro, Carrots, Peanuts, Sweet Peppers,
Long Beans, Thai Chili-lime

Greek Tomato Salad **V, GF**

Vine Ripe Tomatoes, Cucumber, Bermuda Onion, Feta Cheese, EVOO, Lemon, Sumac

Baby Kale Salad **V, GF**

Shredded Pear, Pomegranate, Pecans, Dried Currants, Butternut Squash, Goat Cheese,
Champagne Vinaigrette

Entrée Selections

Select Two, Choice Counts Due 10 Days Prior To Event

Poultry

Herb Roasted Cornish Game Hen **GF**

Scallop Potatoes, Grilled Asparagus, Dark Chicken Jus

\$72

Polynesian Glazed Chicken **GF**

Roasted Purple Sweet Potatoes, Sautéed Baby Carrots And Snap Peas

\$74

Parmesan-Crusted Chicken Breast

Roasted Fingerling Potatoes, Garlic Green Beans, Tomato Basil Chutney

\$74

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Dinner Time

Beef

Braised Short-rib
Garlic Parmesan Polenta, Grilled Asparagus, Natural Cabernet Reduction
\$84

Grilled Petite Filet Mignon **GF**
Tillamook White Cheddar Mashed Potatoes, Glazed Baby Carrots, Cabernet Reduction
\$88

Osso Bucco
Blue Cheese Polenta, Blistered Cherry Tomatoes, Gremolata
\$86

Pork

Cremini Duxelle Roulade
Pork Loin Stuffed With Cremini Mushrooms, Asparagus, Romano Cheese
With Pomme Duchesse, Glazed Baby Carrots, Pork Demi
\$80

Ancho-lime Pork Chops **GF**
Garlic Yukon Puree, Elote Ribs
\$78

Parmesan Crusted Pork Cutlets
Asparagus And Baby Carrots, Herb Roasted Fingerling Potatoes, Tomato-basil Chutney
\$80

Lamb

Braised Lamb Shank
Creamy Polenta, Rapini, Lamb Jus
\$82

Herb Crusted Lamb Chop
Roasted Sweet Potato, Broccolini, Red Wine Shallot Butter
\$84

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Dinner Time

Seafood

Seared Skuna Bay Salmon GF
Braised Lentils, Broccolini, Romesco Sauce
\$74

Rosemary Scallops GF
Purple Potato Puree, Glazed Baby Carrots, Herb Oil, Tondo
\$72

Ancho-lime Arctic Char GF
Curried Cauliflower, Herb Sweet Potatoes, Kale Pesto
\$74

Plant Based Entrée Selections

Spaghetti Squash Primavera V2, GF
Fresh Seasonal Vegetables Sautéed In Arrabbiata Sauce
\$69

Quinoa Tabbouleh Stuffed Tomatoes V, GF
Kale Pesto, Tondo
\$69

Eggplant Milanese V
Olives, Parmesan, Wild Arugula, Herb-lemon Brown Butter
\$69

Duet Entrée Selections
Double Cut Colorado Lamp Chop & Gulf Shrimp
Butternut Squash Polenta, Honey-glazed Baby Carrots, Demi Glaze
\$92

Grilled Petite Beef Tenderloin & Sea Scallops
Scalloped Yukon Gold Potatoes, Sauce Bordelaise
\$95

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Dinner Time

Dessert Selection

Select One

Chicago-style Cheesecake V
Raspberry Coulis

Six-layer Carrot Cake V
Toasted Coconut, Cream Cheese Frosting

Panna Cotta V
Seasonal Fruit (Vegan Option Available)

Chocolate Bourbon Bread Pudding
Caramel Sauce

Strawberry Shortcake V
House Whip Cream, Sugared Berries, Pound Cake

Chocolate Flourless Torte GF
Raspberry Coulis

Crème Brulee V
Classic Vanilla, With Berries (Vegan Option Available)

Tiramisu V
Espresso Lady Fingers, Ghirardelli Cocoa

Brown Butter Apple Tart V
Caramel Sauce (Add Ice Cream +\$3)

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Hors D'Oeuvres

Small Bites – Hors D'oeuvres
50-Piece Minimum For Each Item Selected

Vegetable \$8 Per Piece

Caprese Skewers V, GF
Drizzled With Balsamic Reductions

Gazpacho Shooters V2
Spiced Crostini

Grilled Cheese Shooters V
Tomato-basil Soup, Smoked Cheddar
Grilled Cheese

Sonoma Goat Cheese Crostini V
Olive Tapenade

Vegetable Spring Rolls V
Thai Sweet Chili Sauce

Spinach & Artichoke Stuffed Mushrooms V
Shaved Parmesan

Persian Cucumber V
Bermuda Onion, Quinoa, Cherry Tomato,
Feta, Sumac

Tavern-style *Beyond* Mini Beef Burger V
Aged Cheddar, Secret Sauce

Arancini V
Arrabbiata Sauce

Vegetarian Samosa V
Tamarind Chutney

Kimchi Rice Bites V
Fried Stuffed With American Cheese,
Gochujang Aioli

Fried Artichoke Hearts V
Lemon Aioli

Beef & Lamb \$11 Per Piece

Beef Wellington Bites
Horseradish Cream

Smoked Tenderloin Crostini
Caramelized Onion, Blue Cheese

Tavern-style Mini Beef Burger
Aged Cheddar, Secret Sauce

Lamb Lollipop GF
Tzatziki Sauce

Poultry & Pork \$8 Per Piece

Tandoori Chicken Skewer GF
Mango Chutney

Southern Fried Chicken Slider
Baby, Pickled Jalapeno Aioli

Prosciutto Wrapped Melon GF

Pork Belly Skewers GF
Hothouse Cucumber, Basil

Bacon Wrapped Date Brochette GF
Medjool Dates Stuffed With Pt. Reyes Blue
Cheese

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Hors D'Oeuvres

Small Bites – Hors D'oeuvres
50-Piece Minimum For Each Item Selected

Seafood

\$11 Per Piece

Crab Cakes
Lemon Aioli

Smoked Salmon Latkes GF
Dill Crème Fraiche

Sesame Tuna Wonton
Wakame Salad, Wasabi Crema

Oyster Shooter
Citrus Ponzu, Micro Shiso, Tobiko

Crab Rangoon
Sweet Chili Sauce

Maryland Crab Salad GF
Fresh Crab On Endive

Jerk Shrimp Brochette GF
Mango Chutney

Leche De Tigre GF
Shrimp Ceviche Shooter

Ahi Poke Cone
Hawaiian Style, Sesame

Smoked Salmon Deviled Eggs
Pickled Egg, Chives

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Hors D'Oeuvres

Tabled Appetizers

(Available For A Minimum Of 50 Guests)

Garden Fresh Vegetables V, GF

Chef's Colorful Selection Of The Freshest Market Vegetables, Buttermilk Ranch & Garlic Hummus

\$18 Per Person

Local Salami & California Cheeses

Selection Of Hand-cut Salami, Local Cheeses, House-made Jams, French Baguette & Flatbread Crackers

\$20 Per Person

Greek Platter V2

Roasted Eggplant, Squash, Peppers, Cucumber, Dolmas, Feta, Olives, Hummus, Pita

\$19 Per Person

Vietnamese Roll Platter

Grilled Tofu Summer Roll, Shrimp Summer Roll, Peanut Sauce, Sweet Chili Sauce

\$19 Per Person

Loaded Nacho Bar

Golden Queso, Spicy Chili, Tomatillo-Serrano Salsa Cruda, Pico De Gallo, Sour Cream, Jalapenos, Tortilla Chips

\$18 Per Person

Meatball Duo GF

Italian Beef With Marinara Sauce
Chicken With Green Chile Verde Sauce
Served With Slider Rolls

\$20 Per Person

Gourmet Mac-n-cheese

Buffalo Chicken With Jack And Blue Cheese
Smoked Pork, Green Chile And Cheddar
White Cheese Mac With Spinach And Artichokes V

\$20 Per Person

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Beverages

Hosted Beverage Options

Bar Options Requires \$273.44 Bartender (Inclusive)
Recommend (1) Bartender Per (100) Guests

Prices Based On Single Drink. Requests Of Doubles Or Martinis Will Incur Additional Fees.

Wine By The Glass

\$13

Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon

Domestic Beer

\$8

Coors Light, Budweiser

Imported Beer / Craft Beers / Hard Seltzers

\$9

Corona, Lagunitas IPA, Fat Tire, Stella Artois, 805, White Claw Hard Seltzer

Soft Drinks

\$6

Pepsi, Diet Pepsi, Starry

Assorted Juices

\$6

Orange Juice, Cranberry Juice

Bottled Water

\$8

Path Water

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Beverages

Liquor Options (Select One Option)

Prices Based On Single Drink. Requests Of Doubles Or Martinis Will Incur Additional Fees.

Well "Essential"

\$14

Outfitters Vodka, Beefeater Gin, Jim Beam Bourbon,
Altos Tequila Plata, Cruzan Rum, Jim Bean White Scotch, E&J Brandy

Call "Exceptional"

\$16

Absolut Vodka, Tanqueray Gin, Jack Daniels Whiskey,
Hornitos Reposado Tequila, Flor De Cana Rum, Johnnie Walker Scotch Red Label,
Hennessy USOP

Premium "Extraordinary"

\$20

Grey Goose Vodka, Bombay Sapphire Gin, Makers Mark Bourbon,
Patron Silver Tequila, Bacardi Rum, Johnnie Walker Black Label, Hennessy Privilege

Wines By The Bottle

| | |
|--------------------------------|------|
| Canyon Road Chardonnay | \$42 |
| Alexander Brown Chardonnay | \$45 |
| Sonoma Cutrer Chardonnay | \$68 |
| Canyon Road Cabernet Sauvignon | \$42 |
| Federalist Cabernet | \$45 |
| Justin Cabernet Sauvignon | \$72 |
| La Marca Prosecco | \$42 |
| Gloria Ferrer | \$52 |

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Beverages

Hosted Beverage Packages (Per Person)

Bar Options Requires \$273.44 Bartender (Inclusive)
Recommend (1) Bartender Per (100) Guests.

| Well "Essential" | |
|--------------------------------|------|
| First Hour Full Bar | \$26 |
| Additional Hour Full Bar | \$18 |
| Call "Exceptional" | |
| First Hour Full Bar | \$28 |
| Additional Hour Full Bar | \$21 |
| Premium "Extraordinary" | |
| First Hour Full Bar | \$31 |
| Additional Hour Full Bar | \$27 |
| Beer And Wine Only | |
| First Hour Full Bar | \$26 |
| Additional Hour Full Bar | \$16 |

All Packages Include Assorted Soft Drinks, Juices, And Infused Water Station.
We Do Not Serve Shots With Packages. Beverage Service Minimum Of (3) Hours.

All package includes Hayes Mansion house wine and domestic beer.

All other wine is available upon request and charged by the bottle or case.

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Beverages

No Host Beverage Options

Bar Options Requires \$273.44 Bartender (inclusive)
Recommend (1) Bartender per (100) Guests

Prices Based On Single Drink. Requests Of Doubles Or Martinis Will Incur Additional Fees.

| | |
|---|--------------|
| Wine By the Glass | \$14 |
| Domestic Beer | \$9 |
| Imported Beer / Craft Beers / Hard Seltzers | \$10 |
| Soft Drinks | \$6 |
| Assorted Juices | \$8 |
| Bottled Water | \$8 |
| Liquor Options (Select One Option) | |
| Well "Essential" | \$15 |
| Call "Exceptional" | \$17 |
| Premium "Extraordinary" | \$21 |
| Wine Corkage Fee | \$45 per |
| Larger bottle formats subject to additional charges | 750ml bottle |

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