



BY CHOICE HOTELS

SAN JOSE AIRPORT

## *Breakfast Buffet*

*Minimum 25 people  
(\$3.00 extra pp under 25 count)*

*All breakfast entrees include orange juice, assorted muffins, butter and preserves,  
Coffee, decaffeinated coffee, herbal teas, hot chocolate and bread*

### *The Island Classic*

*Fluffy Cream Scrambled Eggs  
Apple wood Smoked Bacon, Maple Sausage Links  
Jamaican Home Fries  
Sliced Seasonal Fruit  
**\$13.95++ pp***

### *The Continental*

*Orange Juice  
Assorted Muffins, Butter, Bagels, Cream cheese,  
Sliced Seasonal Fruit  
**\$12.95++ pp***

### *The Kona King*

*Pineapple Juice and Orange Juice, Assorted Muffins, Butter, Preserves,  
Smoked Salmon, Bagel and Cream cheese, Caper,  
Onions, Boiled Eggs, Yogurt, Sliced Tropical Fruit  
**\$18.95++ pp***

### *The Light Side*

*All Bran Muffins, Plain-low fat yogurt, low fat Granola,  
Cold cereal, sliced seasonal fruit, Bagel and cream cheese  
Orange juice, Milk  
**\$10.95++ pp***



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## *Plated Breakfast*

*Minimum 25 people  
(\$3.00 extra pp under 25 count)*

*Includes Bread, Butter, Jellies, Coffee and Tea*

### ***The Island Hopper***

*Fluffy Scrambled Eggs with  
Choice of Apple wood smoked bacon, Honey Baked Ham or Sausage  
Served with Jamaican Home Fries and Seasonal Fruit.*

***\$12.95++ pp***

### ***Steak and Eggs***

*Broiled New York Steak, Fluffy sour cream, scrambled eggs  
Served with Jamaican Home Fries and Seasonal Fruit.*

***\$17.95++ pp***

### ***Hawaiian Loco Mocco***

*Steamed rice, Hamburger, Eggs and Gravy*


***\$11.95++ pp***

### ***Eggs Benedicts***

*English Muffins, Canadian Bacon, Poached eggs and Holande sauce.*

***\$11.95++ pp***

*Florentine....add \$1.00*



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## *Executive Break Package*

*Minimum 25 people  
(\$3.00 extra pp under 25 count)*

*Includes Bread, Butter, Jellies, Coffee and Tea*

### ***Morning Break***

*Muffins, Pastries, Butter, Jellies  
Seasonal Sliced Fruit  
Orange Juice, Coffee and Tea*

### ***Mid-Morning Break***

*Selection of Cookies, Coffee and Tea, refreshed  
Soft Drinks and Fruit Juices*

### ***Afternoon Break***

*Assorted Chips, Candy Bars, Fruit Basket  
Soft Drinks, Bottled Water and Fruit Juices*

***\$17.95++ pp***

## *Break Package*

***Each Package is \$6.95++ pp***

- Pkg. 1.) Popcorn, Pretzels, Chips and Soft Drinks***
- Pkg. 2.) House made chips and salsa and Soft Drinks***
- Pkg. 3.) Seasonal Sliced Fruit with Dipping Sauce***
- Pkg. 4.) Fruit Basket, yogurt and cereal***



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## *Breakfast Station*

### *In Addition to any Breakfast Menu*

*Minimum 25 people*  
(\$3.00 extra pp under 25 count)

#### **Omelet Station**

*Eggs, Egg white, ham, bacon, tomatoes, onions, mushrooms, garlic, shallot, Hawaiian sausage, link sausage, cheese, potato, sun dried tomato, and more*

**\$5.95++ pp**

*-1 HR service-*

#### **Waffle Station**


*Whipped cream, maple and strawberry syrups, fresh berries, fresh fruit, butter, Preserves, bacon, ham, peanut butter, and more*

**\$4.95++ pp**

*-1 HR Service-*

#### **Separate Items**

Reg. or Decaf Coffee	\$28++ UR (approx. 30 cups)
Tea	\$28++ Pot \$10++
Soft drinks	\$2.50++ each
Small cookies	\$1.25++ each
Large cookies and pastries	\$2.00++ each
Muffins	\$1.75++ each
Bagels	\$1.50++ each
Donuts	\$1.50++ each



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# Lunch and Dinner

Minimum 25 people  
(\$3.00 extra pp under 25 count)

All Buffets include coffee, decaffeinated coffee,  
Herbal teas, ice tea, and dessert (Chef's choice)

## Buffet

### **Tropical Garden Deli**

Fresh Spring Mix with tomato, orange mandarin, carrots, croutons,  
mixed nuts and tree house dressing.

Pineapple coleslaw

Baby Red B. potato salad with apple wood smoked bacon.

Pasta salad with house seasoning and parmesan cheese

Sliced tropical fresh fruit

Roast beef, turkey, ham, salami, cheddar, swiss, provolone and pepper  
jack cheeses. All the fixings and condiments to create your own  
sandwich. Assorted bread and butter.

**Lunch \$20.95++ pp**

**Dinner \$23.95++ pp**

### **The Islander**

Hawaiian cucumber Namasu salad.

Fresh spring mix with tomato, carrots, croutons, orange mandarins,  
mixed nuts and tree house dressing.

Tropical Caesar salad

Fresh tropical fruit salad with banana

Lomi Lomi coconut rice

Stir fry vegetables with sesame seed

Rotisserie chicken with mango glaze

Grilled mahi mahi with tropical salsa.

**Lunch \$27.95++ pp**

**Dinner \$30.95++ pp**

### **Viva Italia!**

Caesar Salad

Seafood Salad

Green mix salad with tomato, carrot, orange mandarin, croutons,  
mixed nuts

Aantipasto(cappicola ham, ham, salami, pepperoncini, sweet cherry  
peppers, black olives, queen olives, roasted bell peppers with garlic,  
artichoke hearts, provolone cheese.

Grilled fresh vegetables

Italian style risotto

cheese ravioli with marinara sauce

Chicken picatta.

**Lunch \$30.95++pp**

**Dinner \$33.95++ pp**

### **Luau**

Assorted pupus – Chef's choice (ex. Lumpias, Wonton, Pork  
potstickers),

Pineapple coleslaw

Hawaiian cucumber namasi

String bean salad

Tropical green salad with tomato, orange mandarin, carrots,  
croutons, mixed nuts, pineapple and mango served with tree  
house dressing.

Fresh tropical fruit salad with banana

Lomi Lomi coconut rice

Pork kalua (pulled pork)

Rotisserie chicken with mango glaze

Grilled Escolar (white fish) with tropical salsa.

**Lunch \$35.95++ pp**

**Dinner \$38.95++ pp**

**ADD: Seared Ahi... ..Lunch \$5.95++pp**

**Steamed Mussell... ..\$3.95++pp**

**Oysters on 1/2 shell... ..\$4.95++pp**

### **Out on the Range**

Fresh spring mix with tomato, carrots, orange mandarin,  
croutons, mixed nuts served with tree house dressing.

Baby Red B potato salad with apple wood smoked bacon

Pineapple coleslaw

Blue lake beans salad

Kernel corn

Roasted garlic mashed potato

Rosemary baked potato

BBQ salmon filet

Grilled lemon chicken

Grilled marinated Tri Tip

**Lunch \$36.95++pp**

**Dinner \$39.95++pp**

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## *Buffet Station Choice*

### *In Addition to any Lunch or Dinner Buffet Menu*

*Minimum 25 people*  
*(\$3.00 extra pp under 25 count)*

#### ***Pasta Station***

*Penne pasta and Fettuccini pasta*  
*Butter, olive oil, cream, white wine, garlic, roasted garlic, parsley, basil*  
*Tomato, sun dried tomatoes, green onions, onion, bay shrimps, beef, chicken*  
*Ham, shallot, parmesan cheese, marinara sauce, Alfredo sauce and more*  
*Create your masterpiece!*

**Lunch \$6.95++ pp**

**Dinner \$9.95++pp**

*(2 hrs. service)*

#### ***Carving Station***

*All natural beef*

*Prime Rib Lunch \$9.95++pp Dinner \$12.95++pp*

*Roast Beef Lunch \$8.95++pp Dinner \$11.95++pp*

*Tri Tip Lunch \$7.95++pp Dinner \$10.95++pp*

*Ham Lunch \$7.95++pp Dinner \$10.95++pp*


*Turkey Lunch \$6.95++pp Dinner \$9.95++pp*

*Leg of Lamb Lunch \$6.95++pp Dinner \$9.95++pp*

*Leg of Pork Lunch \$6.95++pp Dinner \$9.95++pp*

*Served with all condiments and sauce*

*(2 hrs. service)*



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## *Plated Lunch*

Minimum 25 people  
(\$3.00 extra pp under 25 count)

*All Buffets include coffee, decaffeinated coffee,  
Herbal teas, ice tea, and dessert (Chef's choice)*

### ***Caesar Salad with Grilled Chicken***

*(House salad not included)*

*Romaine lettuce tossed with our home made jerk caesar dressing,  
croutons, parmesan cheese, anchovies  
and whole 6 oz. grilled chicken breast.*

***\$19.95++pp***

### ***Heart of the Tropic***

*(House salad not included)*

*½ Heart of romaine lettuce with mango-papaya tropical salsa,  
heart of palm tree, bleu cheese dressing and whole 6 oz. grilled  
chicken breast.*

***\$20.95++pp***

### ***Kahuna Breeze Salad***

*(House salad not included)*

*Fresh Hawaiian papaya, mango, pineapple, avocado, roasted nuts,  
all blended with our creamy mango dressing and mixed green,  
whole 6 oz grilled chicken breast.*

***\$21.95++pp***

### ***Vegetarian Sandwich***

*Fresh grilled Focaccia bread, spread with pesto-mayonaise  
and layered with fresh grilled vegetables (eggplant, yellow  
squash, zucchini, carrots, roasted red bell pepper and  
alfalfa sprout.*

***Lunch \$18.95++pp***

### ***Turkey Sandwich***


*Home made slow roasted turkey breast with alfalfa sprout,  
all the fixings, cranberry-orange relish, served in warm  
croissant*

***Lunch \$18.95++pp***

### ***Kalua Pork Sandwich***

*Slow roasted pulled pork, topped with our chipotle-  
raspberry BBQ sauce, served on Ciabatta bread and all the  
fixings*

***\$18.95++pp***



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## Plated Dinner

Minimum 25 people  
(\$3.00 extra pp under 25 count)

*Includes house salad, bread & butter, coffee (regular and decaf), herbal teas, ice tea and chef's choice dessert  
(House salad: greens, grape tomatoes, carrots, orange-mandarins)*

### **Stuffed Roasted Breast of Chicken**

*Stuffed breast of chicken with straw vegetables (red bell peppers, spinach, asparagus, yellow squash, zucchini), served with lomi lomi coconut rice, seasonal vegetables and champagne Buerre*

*Blanc sauce.  
\$33.95++pp*

### **CuraCao Chicken**

*6 oz grilled chicken breast topped with delicious cognac-champagne sauce, dried figs, scallions, garlic and ground pepper, served with lomi lomi coconut rice and seasonal vegetables.*

*\$35.95++pp*

### **Lemon Chicken**

*6 oz grilled chicken breast served with lomi lomi coconut rice, lemon butter sauce and seasonal vegetables.*

*Lite version: served with sliced tomato and cucumber, broccoli and lemon wedge.*

*\$32.95++pp*

### **Grilled Escolar**

*6 oz. grilled Escolar fillet, topped with zaffron cream sauce, served with lomi lomi coconut rice and seasonal vegetables.*

*\$38.95++pp*

### **Bar-B-Q Salmon**

*6 oz. grilled salmon fillet, finished with home made chipotle-raspberry BBQ sauce, served with lomi lomi coconut rice and seasonal vegetables.*

*\$31.95++pp*

### **Grilled Halibut**

*6 oz. grilled halibut topped with mango-papaya tropical salsa, served with lomi lomi coconut rice and seasonal vegetables.*

*\$38.95++pp*

### **Pork Kalua**


*8 oz. slow roasted pulled pork, served with seasonal vegetables, and your choice of lomi lomi coconut rice or roasted garlic mashed potato.*

*\$32.95++pp*

### **Mango Tango Pork Chop**

*2 center cut grilled pork chops grilled papaya, mango chutney, topped with mango glaze, served with roasted garlic mashed potato and seasonal vegetables.*

*\$38.95++pp*



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## Plated Dinner

Minimum 25 people  
(\$3.00 extra pp under 25 count)

Includes house salad, bread & butter, coffee (regular and decaf), herbal teas,  
ice tea and chef's choice dessert  
(House salad: greens, grape tomatoes, carrots, orange-mandarins)

Continued....

### Stuffed Pork Loin

(3) Slices of roasted spinach, pancetta, prums stuffed pork loin,  
served with apple-cherry wine sauce, roasted garlic mashed  
potato and seasonal vegetables.

**\$36.95++pp**

### Slow Roasted Prime Rib (All natural beef)

10 oz. herb encrusted tender prime rib, Au Jus and horseradish,  
roasted garlic mashed potato and seasonal vegetables, served  
medium rare or your choice.

**\$39.95++pp**

### New York Steak (All natural beef)

8 oz. Flame broiled New York steak, served with roasted garlic  
mashed potato, seasonal vegetables and pome grate tequila sauce.  
Served medium rare or your choice

**\$41.95++pp**

### Filet Mignon (All natural beef)

8 oz Flame broiled filet mignon served with roasted garlic mashed  
potato, seasonal vegetables and Marsala demi-glaze sauce.  
Served medium rare or your choice

**\$51.95++pp**

### Marinade Tri Tip (All natural beef)

10 oz. Flame broiled marinated Tri Tip, served with roasted garlic  
mashed potato, seasonal vegetables and chimichuri sauce (spicy  
Argentinean BBQ sauce).

Served medium rare or your choice

**\$36.95++pp**

Add (3) prawns on beef \$6.95++pp

Add 6 oz lobster tail on beef \$Market price

### Bali Hai Pasta

Angel hair pasta, fresh basil, tomato roma, roasted garlic, sun-  
dried tomatoes, shallot tossed in olive oil

**\$23.95++pp**

Add Grilled chicken breast.....\$3.95++pp

### Cheese Ravioli

(6) Jumbo cheese ravioli served with marinara sauce or creamy  
garlic sauce and seasonal vegetables

**\$25.95++pp**

Add Grilled chicken breast.....\$3.95++pp

### Light Pasta

Penne pasta with broccoli, zucchini, yellow squash, carrots,  
garlic, parsley, tossed in olive oil and white wine

**\$23.95++pp**

Add Grilled chicken breast....\$3.95++pp

\*\*We also offer whole wheat pasta\*\*



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## *Boxed Lunch*

*Minimum 25 people  
(\$3.00 extra pp under 25 count)*

### *Sandwich*

*Choice of: Croissant, White, Whole Grain, Focaccia or French Roll Bread*

*Choice of: Tuna salad, Chicken tender, or Ham & Cheese*

*With all the fixings and Potato salad*

*Served with chips and soft drinks*

***\$13.95++pp***

*Add \$1.50++ For Roast Beef*

*Add \$1.50++ For Kawa pig with BBQ sauce*

### *Bagel Sandwich*

*Choice of: Bacon or Ham, Egg & Cheese or Tuna Salad*

*With all the fixings and potato salad*

*Served with chips and soft drinks*

***\$14.95++pp***

### *Vegetarian Sandwich*


*Grilled Portobello mushrooms with Swiss cheese.*

*With all the fixings and potato salad*

*Served with chips and soft drinks*

***\$13.95++pp***

***Add \$2.00++ for Cookies and Fruit***



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## *Culinary Displays*

*Minimum 25 people  
(\$3.00 extra pp under 25 count)*

### ***International Cheese Tray***

*A Variety of Cheeses from Around the World  
With Fresh Fruits and Berries  
With Assorted Crackers  
**\$320.00++ Serves 100 people***

### ***Fresh Fruit Display***

*Seasonal Fruits and Berries with a Tropical Flair  
Dipping Sauces  
**\$210.00++ Serves 100 people***

### ***Crudites***

*Cubes of Variety of Fresh Crispy Vegetables  
Served with Ranch Dressing and Vermouth Roquefort  
**\$250.00++ Serves 100 people***

### ***Charcuterie***

*A Variety of Meats, Sausages and Cheese  
Rolls and Condiments  
**\$350.00++ Serves 100 people***

### ***Smoked Salmon***

*Cream Cheese, Chopped Egg, Sweet Red Onions and Capers  
Mini Bagels  
**\$380.00++ Serves 100 people***

### ***Antipasto Tray***

*Salami, Pepperoni, Cappicola, Mozzarella, Pepperoncini,  
Kalamata and Queen Olives, Sweet Cherry Peppers, Artichoke Hearts  
**\$350.00++ Serves 100 people***



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## Reception Specialties

All Hors D'oeuvre Selections Below Priced for 100 Pieces

*Hibachi Chicken Skewers*  
(Chicken, bell peppers, soy glaze)  
**\$210.00++**

*Hibachi Beef Skewers*  
(Beef, bell pepper, soy glaze)  
**\$220.00++**

*Beef Teriyaki Brochette*  
(beef, pineapple, teriyaki glaze)  
**\$324.00++**

*Chicken Satay*  
(chicken, sweet Thai chili sauce)  
**\$223.00++**

*Salmon Satay*  
(salmon with teriyaki and sesame)  
**\$265.00++**

*Scallops Wrapped in Bacon*  
**\$320.00++**

*Pork and Shrimp Wonton*  
(pork, shrimp, sake shoyu in wonton)  
**\$108.00++**

*Mushroom Caps with Crabmeat*  
**\$280.00++**

*Coconut Shrimp*  
(prawns, coconut cream, pineapple juice, mango tartar sauce)  
**\$385.00++**

*Mini Beef Empanadas*  
(Flaky Dough Filling with Beef, Bell Pepper, Onions)  
**\$250.00++**

*Smoked Seafood*  
Shrimps, Mussels, Oysters, Scallops  
**\$420.00++**

*Hot and Spicy Veggie Potsticker*  
(served with Sake Shoyu dipping sauce)  
**\$220.00++**

*Meat or Vegetable Curry Samosa*  
(meat or vegetables in filo served with sweet Thai chili sauce)  
**\$160.00++**

*Vegetable Spring Roll*  
(vegetarian, served with Hoisin sauce)  
**\$118.00++**

*Mediterranean Palmiers*  
(puff pastry with Parmesan cheese, Olives, Sun Dried Tomatoes)  
**\$290.00++**

*Proscuitto and Melon*  
**\$210.00++**

*Fresh Chips and Salsa*  
**\$120.00++**

*Seasonal Fruit with Crème Fraîche*  
**\$330.00++**

*Cold Bruschetta with Balsamic Syrup*  
**\$230.00++**

*Cold Jumbo Prawns and Cocktail Sauce*  
**\$320.00++**

*Assorted Petit Fours*  
(chocolate, white chocolate, mocha, raspberry)  
**\$150.00++**

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