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# THE CATERING *Menu*



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LOS GATOS LODGE  
50 LOS GATOS - SARATOGA ROAD | LOS GATOS, CA 95032 | SALES OFFICE: 408.442.5501

*Guest minimum of 10*

## BREAKFAST Entrées

*All entrées are served with coffee & orange juice*

### CONTINENTAL BREAKFAST \$10.95

### ALL AMERICAN BREAKFAST \$12.95

Eggs any style, breakfast potatoes, your choice of bacon, ham or sausage and choice of toast

### BUTTERMILK PANCAKES \$14.95

Served with scrambled eggs and your choice of bacon, ham or sausage

### CINNAMON FRENCH TOAST \$14.95

Topped with powdered sugar.  
Served with fresh fruit and your choice of bacon or sausage

### THE SCRAMBLER \$15.95

Three eggs scrambled with onions, green peppers, mushrooms and breakfast potatoes



## BREAKFAST Sides

### Dozen assorted bagels \$24.95

Served with cream cheese, butter and assorted jams

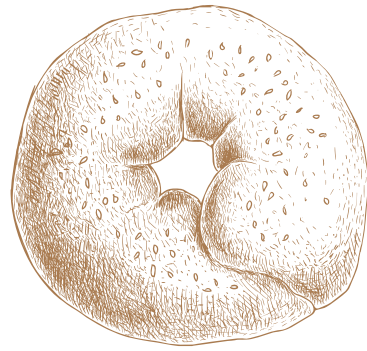
### Dozen donuts (glazed or sugar) \$18.95

### Assorted Danish (serves 25) \$22.95

### Dozen croissants (serves 25) \$22.95

### Sliced fresh fruit (serves 25) \$75.00

### Sliced fresh fruit (serves 50) \$140.00



## BREAKFAST Buffet

*All buffets are served with coffee & orange juice*

### CONTINENTAL BREAKFAST BUFFET \$12.95

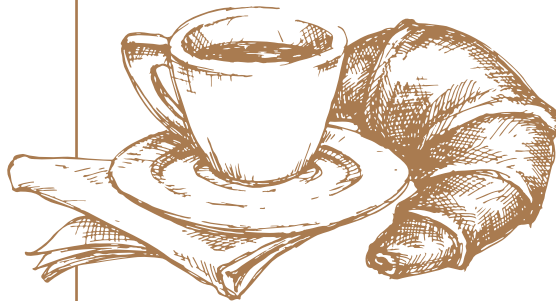
Bagels with cream cheese and assorted jams, Danish, oatmeal with toppings and sliced fresh fruit

### TRADITIONAL BREAKFAST BUFFET \$15.95

Scrambled eggs, breakfast potatoes, croissants, your choice of ham, bacon or sausage and sliced fresh fruit

### SUPREME BRUNCH BUFFET \$19.95

Eggs benedict with hollandaise sauce, scrambled eggs, breakfast potatoes, ham, sausage, bacon, French toast topped with powdered sugar, buttermilk pancakes, Danish and sliced fresh fruit



## SNACKS AND MUNCHIES

Brownies

Cookies

Pretzels

Whole fruit or sliced

Granola bars

Assorted chips

Cheese and crackers

Please ask the sales staff about pricing customizing your afternoon snacks.

# Seated

*For groups of 15 or less only*

## HOMEMADE Soups

*All entrées are served with fresh bread & butter*



### BOSTON CLAM CHOWDER

\$5.00

### BAKED POTATO

\$5.00

### MINISTRONE

\$5.00

### TOMATO BASIL SOUP

\$5.00

## FRESH Salads

*All entrées are served with fresh bread & butter, coffee, water, hot tea & iced tea*

### CALIFORNIA COBB \$12.95

Bacon, avocado, hard-boiled eggs and grilled chicken.  
Served with blue cheese dressing

### GREEK SALAD \$12.95

Marinated grilled zucchini, onions, tomato, cucumber and olives.  
Served with olive oil and lemon herb vinaigrette

### PRAWN AND MANGO SALAD \$15.95

Served with avocado and jalapeño mango vinaigrette

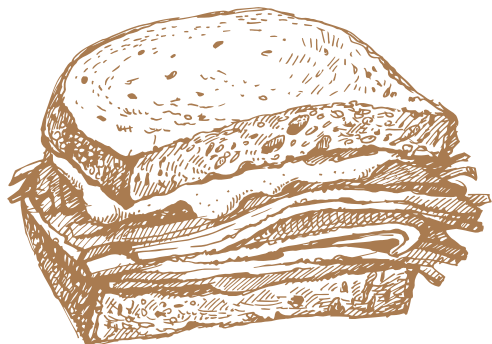
### CHINESE CHICKEN SALAD \$15.95

Served with sesame vinaigrette and spring rolls



## DELICATESSEN Sandwiches

*All entrées are served with your choice of french fries or chips, coffee, water, hot tea & iced tea*



### GRILLED CHEESE \$10.95

With tomato, peppers and basil

### TURKEY AND AVOCADO \$14.95

With tomato, mayo, pepper jack and lettuce on sliced toasted sourdough

### CHICKEN PESTO PARMESAN \$15.95

Served on french bread

### FRENCH DIP \$16.95

Thinly sliced roast beef served with au jus

# Lunch

*For groups of any size*

## Seated ENTRÉES

All entrées are served with a house salad, fresh bread & butter, coffee, water, hot tea & iced tea

### FETTUCCINI ALFREDO \$16.95

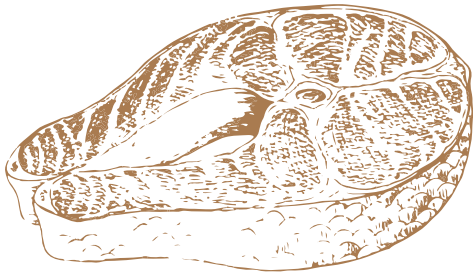
Served with garlic bread

### PASTA PRIMAVERA \$17.95

Topped with tomato and basil sauce and served with garlic bread

### GRILLED CHICKEN BREAST \$19.95

With your choice of sauce: marlsa, piccata or lemon garlic. Served with steamed asparagus and rice pilaf



### BBQ TRI-TIP \$23.95 Served with a baked potato and sautéed green beans

### PEPPERED ROAST SIRLOIN \$23.95

Served with scalloped potatoes and sautéed vegetables

### HERB CRUSTED SALMON \$25.95

Served with hollandaise sauce, wild rice and grilled asparagus

## LUNCH Buffets

*Guest minimum of 15*

All entrées are served with coffee, water, hot tea & iced tea



### DELICATESSEN \$20.95

Thinly sliced ham, roast beef and mesquite turkey breast, cheddar, pepper jack and swiss cheese, fresh sourdough, wheat, and rye bread, cobb salad, antipasto salad, seasonal fresh fruit, and condiment tray

### FRESCO ITALIANO \$23.95

Caprese crostini, chicken parmesan, asiago cheese and garlic raviolis with pesto cream sauce, breaded zucchini with lemon aioli, caesar salad, and garlic bread

### VEGGIE LOVERS \$25.95

Vegetarian lasagna, asiago cheese and garlic raviolis with pesto cream sauce, assorted grilled vegetables and garlic bread

### BACKYARD BBQ \$25.95

Hamburgers, hot dogs, baked beans, macaroni salad, french fries, caesar salad and condiments tray with ketchup, mustard, mayo, relish, onions and sliced assorted cheese

### A LITTLE BIT OF EVERYTHING \$30.95

Lemon garlic grilled chicken, herb crusted salmon with our famous hollandaise sauce, tomato and basil penne pasta, vegetable medley, rice pilaf, romaine gorgonzola salad, garden salad, seasonal fresh fruit and fresh bread and butter

All food and beverage prices are subject to 20% service charge and applicable sales tax

# Appetizers



## DIPS

*Serves 25 people*

**GARLIC HUMMUS DIP** \$65

**FRENCH DIP** \$65

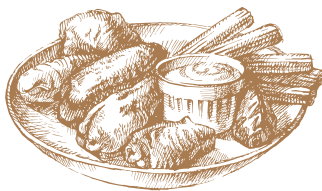
Served with assorted crackers

**QUESO DIP** \$65

Served with homemade tortilla chips

**ARTICHOKE AND SPINACH DIP** \$85

Served with fresh bread



## MEATS

*Serves 50 people*

**CHICKEN SATAY** \$165

Served with a peanut Thai sauce

**BEEF SATAY** \$165

Served with a teriyaki sauce

**PULLED PORK SLIDERS** \$165

Served on a small roll with BBQ sauce

**GARLIC AND GINGER CHICKEN WINGS** \$145

Served with teriyaki sauce

**LETTUCE WRAPS** \$150

Zucchini, chicken, pineapple and teriyaki sauce

**PARTY PINWHEEL SANDWICH WRAPS** \$125

Thinly sliced meat with mayo, cheese and lettuce wrapped in a tortilla

**SPRING ROLLS** \$165

Served with sweet and sour dipping sauce

**ASPARAGUS WRAPPED IN PROSCIUTTO** \$145

Served with horseradish cream dipping sauce



## SPECIALTIES

*Serves 50 people*

**STUFFED MUSHROOM CAPS** \$150

Stuffed with crab meat

**MINI BEEF WELLINGTON** \$165

Served with hollandaise sauce

Vegetarian option available

**ARTICHOKE HEARTS** \$145

Baked with parmesan cheese

**BACON WRAPPED SCALLOPS** \$145

Lightly salted scallops wrapped in savory bacon

**COCONUT BREADED SHRIMP** \$165

Served with sweet and sour dipping sauce



## VEGETARIAN

*Serves 50 people*

**SEASONAL FRESH FRUIT** \$140

Assorted sliced fruit arranged on a platter

**CREAMY DEVILED EGGS** \$75

Egg yolk, mayo, mustard and spices

**CAPRESE CROSTINI** \$125

Mozzarella, basil and tomato

**MOZZARELLA STICKS** \$125

Served with marinara sauce or ranch dip

**PARMESAN CRUSTED ZUCCHINI** \$135

Served with garlic lemon aioli dip

**CUCUMBER CANAPE** \$145

Cucumber topped with dill cream cheese and salmon

**CHEESE AND CRACKER BOARD** \$140

Served with assorted domestic and imported cheese and crackers

**CHILLED VEGETABLE PLATTER** \$140

Served with blue cheese dip

**BRIE BITES** \$145

Breaded with almonds

# Dinner

Guest minimum of 15

All entrées are served with a house salad, fresh bread & butter, coffee, water, hot tea & iced tea

## MEATS

### GRILLED CHICKEN BREAST \$26.95

Your choice of sauce: marsala, lemon garlic or piccata, wild rice and sautéed seasonal vegetables

### BLACKENED CHICKEN BREAST \$26.95

Served with wild rice and sautéed seasonal vegetables



### CHICKEN FLORENTINE \$29.95

Stuffed with spinach, garlic and cheese. Served with rice pilaf and sautéed seasonal vegetables

### BBQ TRI-TIP \$29.95

Served with a baked potato and sautéed green beans

### PEPPERED ROAST SIRLOIN \$29.95

Served with scalloped potatoes and sautéed vegetables

### STUFFED PORK LOIN \$29.95

Wrapped with prosciutto, spinach and provolone cheese. Served with roasted potatoes and honey glazed carrots

### NEW YORK STEAK \$36.95

Served with roasted potatoes and sautéed green beans

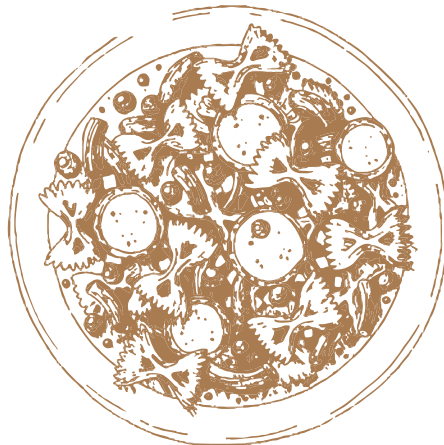


### PRIME RIB \$36.95

Rubbed in garlic and rosemary with au jus sauce. Served with mashed potatoes, sautéed broccoli with shaved parmesan and creamy horseradish

### FILET MIGNON \$45.95

Served with garlic mashed potatoes and broccoli with shaved parmesan



## SEAFOOD

### PAN FRIED TILAPIA \$26.95

Topped with Thai chili sauce. Served with rice pilaf and sautéed seasonal vegetables

### SHRIMP, SCALLOP AND BACON SKEWERS \$26.95

Served with rice pilaf and sautéed vegetables

### HERB CRUSTED SALMON \$28.95

Served with hollandaise sauce, wild rice and grilled asparagus

### BLACKENED SEASONAL FISH \$ variable

Served with wild rice and steamed broccoli

## VEGETARIAN

### FETTUCCINI ALFREDO \$19.95

Topped with broccoli and served with garlic bread

### ORZO PESTO \$20.95

Mixed with cherry tomatoes, feta, olives and pine nuts sprinkled with fresh basil

### ASIAGO CHEESE AND GARLIC RAVIOLIS \$21.95

With pesto cream sauce, served with garlic bread

### GRILLED EGGPLANT, PORTOBELLO MUSHROOM \$21.95

With squash and asparagus with pomodoro sauce

### SAUTÉED PORTOBELLO \$20.95

Mushroom and sun-dried tomato risotto in a parmesan cream sauce

### PASTA PRIMAVERA \$21.95

Mixed with vegetables, topped with pesto sauce and served with garlic bread

# Buffets

Guest minimum of 15

All buffets are served with coffee, water, hot tea & iced tea

## LA FIESTA \$28

### Appetizers

Chips with salsa and guacamole

### Entrées

Shredded beef, shredded chicken, refried beans, rice pilaf, shredded cheese, shredded lettuce, soft and hard taco shells, sour cream, homemade salsa, guacamole, chopped onions, chopped tomato, cilantro jalapeños and sliced fresh fruit.

## BELLA ITALY \$30

### Appetizers

Beef skewers & breaded calamari with marinara dipping sauce

### Entrées

Chicken piccata, asiago cheese and garlic ravioli with pesto cream sauce, breaded zucchini with lemon aioli, antipasto salad, caesar salad and garlic bread

## CLASSIC BBQ \$35

### Appetizers

Caprese crostini and breaded zucchini

### Entrées

BBQ chicken, bbq tri-tip, chili beans, potato salad, grilled vegetables, mixed green salad and garlic bread

## SUNSET DELIGHT \$39

### Appetizers

Cheese & cracker board and spinach dip with fresh sliced bread

### Entrées

Herb crusted lemon salmon, asiago and cheese ravioli with pesto cream sauce, rice pilaf, sautéed vegetables, spinach salad with almonds, cranberries, onions and balsamic vinaigrette dressing and fresh bread and butter

## CALIFORNIA SPECIAL \$45

### Appetizers

Sliced fresh fruit, domestic & imported cheese and cracker board

### Entrées

Garlic & rosemary rubbed prime rib, herb crusted salmon with hollandaise sauce, chicken piccata, rice pilaf, mashed potatoes, sautéed vegetable medley, garden salad, marinated mushroom and artichoke salad and fresh bread and butter

## BEVERAGES

Soda can (coke, diet coke and sprite) \$2  
Bottled water \$2  
Pitcher of soda (serves 5) \$7  
Pitcher of juice (serves 5) \$7  
Sparkling cider (bottle serves 5) \$10

Beverage station (serves up to 50) \$75  
Coffee, water, hot tea and iced tea



## DESSERTS

Assorted cookies (serves 50) \$125  
Chocolate chip, oatmeal and snickerdoodle

Ghirardelli brownies (serves 50) \$125  
Sprinkled with powdered sugar

Dozen strawberries \$30  
Covered in chocolate

Cake by the slice (choose 1) \$4.95 per person  
Red velvet, tiramisu, cheesecake, strawberry shortcake, carrot, vanilla or chocolate

Assorted dessert buffet \$5.95 per person



## PRIVATE *Hosted* BAR

\$500++ / min. in liquor, sales

Client is paying for all drinks consumed.  
++ is 20% gratuity plus sales tax. If min. is not met, client is responsible for the difference including ++.  
After min. is met, hosted bar can convert to a cash bar.

## PRIVATE *No Host* BAR

\$500 / min. in liquor, sales

Client expects attending guests to pay for their own drinks. If min. is not met, client is responsible for the minimum difference plus 20% gratuity and sales tax.



### WHITES

HOUSE CHARDONNAY  
JOSH CHARDONNAY (CA, NORTH COAST)  
JOEL GOTT SAUVIGNON BLANC (NAPA VALLEY)  
TORESELLA PINOT GRIGIO (VALLEY OAKS)  
KENWOOD BRUT SPLIT (SPARKLING)

### REDS

HOUSE CABERNET SAUVIGNON  
JOSH CABERNET SAUVIGNON (CA, NORTH COAST)  
HOUSE MERLOT  
10 SPAN PINOT NOIR (CA, CENTRAL COAST)  
SEVEN DEADLY ZINS (LODI, CA)

### BEER

by the bottle

BUDWEISER  
BUD LIGHT  
COORS  
COORS LIGHT  
CORONA  
MODELO  
HEINEKEN  
BECKS  
BLUE MOON  
SIERRA NEVADA



KEG options available

### WELL

Vodka	SEAGRAM'S
Rum	CASTILLO
Gin	BARTON
Tequila	ZURKO
Bourbon	EARLY TIMES
Brandy	CRISTIAN BROTHERS
Scotch	MCCORMICK'S

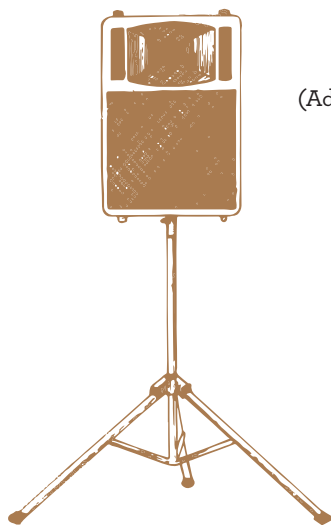
### PREMIUM

Vodka	KETTLE
Vodka	GREY GOOSE
Gin	BOMBAY SAPPHIRE
Gin	TANQUERAY
Tequila	PATRÓN
Tequila	DON JULIO
Bourbon	MAKERS
Cognac	HENNESSEY
Scotch	CHIVAS
Scotch	J.W. BLACK LABEL

### CALL

Vodka	SKY
Vodka	ABSOLUTE
Vodka	TITO'S
Whisky	JACK DANIELS
Whisky	JAMESON
Rum	BACARDI

# AUDIO VISUAL Equipment



PAPER PAD AND PEN \$3 per person

FLIP CHART \$25 each

POST-IT FLIP CHART \$35 each

CONFERENCE CALL EQUIPMENT \$40

(Additional phone call charges will be applied)

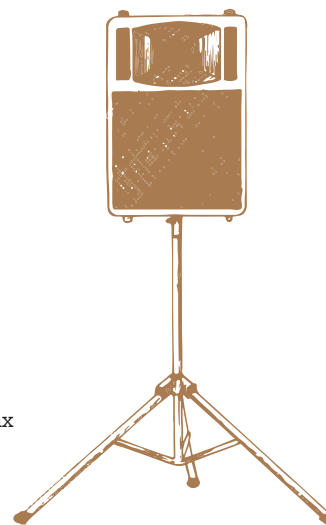
LCD PROJECTOR AND SCREEN \$100

PA SYSTEM \$100

DANCE FLOOR (12X12) \$200

DANCE FLOOR (12X24) \$400

STAGE/RISER (8X16) \$400



All equipment rental is subject to applicable sales tax

CAKE CUTTING FEE | \$1 PER PERSON  
OUTSIDE WINE CORKAGE FEE | \$12 PER BOTTLE



## OUTSIDE WINE PASSED

1-50 people - \$50 plus corkage fee

50-100 people - \$100 plus corkage fee

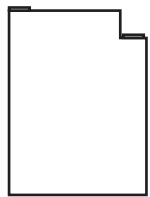
100+ people - \$150 plus corkage fee

All services are subject to  
20% service fee and sales tax

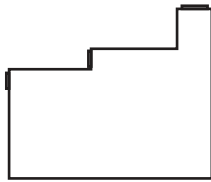


# BANQUET ROOM

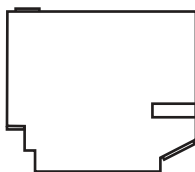
## Floorplans



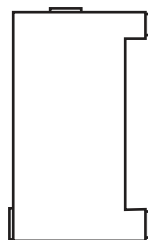
Saratoga



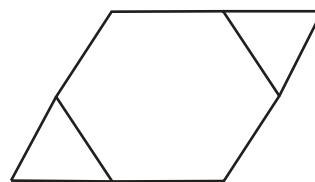
El Gato



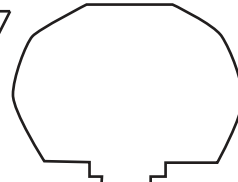
Garden



DeAnza



Pool Side Patio



Garden Gazebo

Conference Room	Sq Ft	Dimensions	Theater	Banquet	Conference	U-Shape	Classroom
Saratoga	525	21' x 25'	40	40	30	24	27
El Gato	1800	40' x 45'	150	120	60	54	80
Garden	1240	40' x 31'	80	70	40	34	45
DeAnza	1242	23' x 54'	100	80	40	34	45
Pool Side Patio	1792	32' x 56'	—	180	—	—	—
Garden Gazebo	1240	40' x 31'	180	100	—	—	—

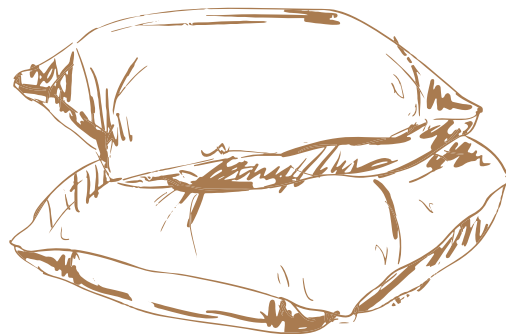
# SLEEPING

## Rooms

All sleeping rooms include a complimentary hot breakfast  
 Sleeping room blocks available at a discounted price.  
 Please inquire with our sales office.

### STANDARD FEATURES FOR ALL ROOMS

Direct TV Cable	Hairdryer
Flat Screen TV	Iron & Ironing Board
Coffeemaker	Alarm Clock Radio
Refrigerator	Bath and Body Products
Microwave	Balcony or Patio
Desk	Free Guest Parking
Desk Telephone	AC / Heater Units
Luggage stand	Wi - Fi available in common areas



"We are a Silicon Valley Hotel located in the beautiful foothills of the Santa Cruz mountains. Los Gatos offers the perfect accommodation for corporate retreats, high school reunions, family gatherings and more. Offering a serene 10-acre landscaped garden. We are within walking distance of shopping and popular restaurants in Downtown Los Gatos."

