

**Keating Dinner**  
***Plated***  
***(minimum 20 people)***

**Appetizer *(choice of one)***

prosciutto di parma and seasonal melon

asparagus and gorgonzola  
grilled asparagus topped with melted gorgonzola and roasted peppers,  
finished with balsamic glaze

seared scallops  
with basil oil and roasted garlic

creamy tomato basil soup

**Salad *(choice of one)***

Keating salad  
*spring greens, tomatoes, pine nuts, roasted peppers and gorgonzola cheese*  
*with balsamic dressing*

caprese salad

**Entrées**

Mediterranean stuffed chicken breast  
*with sun dried tomatoes, spinach, mushrooms, feta cheese and basil*  
45

grilled swordfish  
*with artichoke hearts, tomatoes and capers*  
51

pesto crusted salmon  
*with asparagus*  
48

chicken and gorgonzola  
*with pine nuts and roasted peppers*  
42

filet mignon  
*wrapped in pancetta with roasted peppers and red wine sauce*  
58

roasted eggplant  
*with goat cheese and roasted red pepper*  
40

## **Keating Dinner (Cont.)**

all entrees are served with  
roasted red potatoes and grilled seasonal vegetable.

### **Dessert**

(choice of one)

espresso chocolate mousse

berry crisp

tiramisu

limoncello crème brulee

### **Guarantees**

A final guarantee of your anticipated number of guests is due to the hotel by 12:00pm,  
5 business day to the event function. This guarantee can increase but not be reduced.

### **Service Charges**

A twenty-one (21%) percent service charge and applicable state tax (7.75%) will be added to  
all food and beverage charges. Please note that service charge is taxable by California law.

## **Reception Hors D'oeuvres**

### **Displays**

antipasti

assorted vegetables with olive salad, capocollo, prosciutto, herb cheese spread, crackers and crostini

\$250

vegetable

a selection of raw and grilled vegetables (may include but not limited to: carrots, celery, red pepper, gold pepper, zucchini, eggplant, artichoke, fennel asparagus) served with accompanied dips (pesto cream, cannellini hummus, Mediterranean cheese spread, tapenade)

\$180

assorted cheese and bread display

Fontina, Asiago, parmesan, goat cheese, and Mediterranean spread

\$220

creamy spinach and crab dip with crostinis

\$160

creamy spinach and artichoke dip

\$150

bruschetta with crostini

\$135

### **Display (Cont.)**

brie en croute pesto with sliced baguette

\$160

brie en croute fruit with sliced baguette

\$160

carpaccio

thin slices of tenderloin beef with aioli, capers, parmesan and olive oil

\$250

**50 Pieces per Order**

spinach stuffed mushrooms \$150

devilled stuffed eggs \$150

Italian sausage in puffed pastry \$220

caponata crostini \$130

goat cheese croutons, balsamic syrup and candied walnuts \$150

portabellini and peppers with romano \$155

mushroom stuffed with crabmeat and mozzarella \$160

crostini topped with salmon \$160

mini quiche with spinach and mushroom \$150

eggplant rolls filled with ricotta topped with marinara \$160

roasted eggplant with goat cheese and roasted red pepper \$160

smoked chicken and gorgonzola with pine nuts and roasted peppers \$250

stuffed chicken with sun dried tomatoes, mushrooms, provolone cheese and basil \$250

**50 Pieces per Order (Cont.)**

salmon macadamia nut crust with citrus buerre blanc \$240

crab cakes with roasted red pepper puree \$260

roasted oysters with mascarpone cheese, chive and lemon \$250

marinated grilled shrimp served cold with mint aioli and feta cheese \$260

scallops, shitake mushrooms and blue cheese wrapped in phyllo with lemon butter \$250

ahi cracked pepper seared with lemon tarragon sauce \$170

salmon wrapped In phyllo stuffed with shrimp \$170

jumbo shrimp stuffed with crab \$180

**Choice Set Menus**

(choose 3 - 5 items of the following)

sausage rolls  
bruschetta  
calamari  
cheese platter  
vegetable hummus platter  
cheese pizza  
mushroom in phyllo  
cannellini hummus with crostini and flatbread (vegan)  
carrot and gorgonzola barquettes  
caprese skewers  
polenta cakes with roasted tomato (vegan)  
frittata of squash, mushroom and sweet peppers  
portobello mushroom sliders  
gourmet pizzas  
panini  
chicken parmesan sliders

3 items

\$24/person

4 items

\$28/person

5 items

\$32/person

**Dessert**

crème brule  
tiramisu  
berry cobbler  
espresso chocolate mousse  
chocolate dipped strawberries  
assorted cookies and treats  
\$4/piece

regular coffee, decaf coffee, assorted teas  
\$40 gallon

espresso  
\$4/person

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## Hosted Bar

### Call Selection

(includes the basic beer and wine selection in addition to the following)

#### Vodka

Three Olives  
42 Below  
Stoli

#### Whisky/Scotch

Bushmills  
Jack Daniels  
Jim Beam  
Seagram 7 and Vo  
Dewars  
Johnny Walker (Red)  
Buffalo Trace

#### Gin

Bombay

#### Liquors

Baileys  
Chambord  
Cintronge  
Cointreau  
Dekypers (Peach, Apple)  
Fernet Branca  
Goldschlager  
Jager  
Kahlua  
Midori  
Pama  
Rumpleminze  
Sambuca (White, Dark)  
Southern Comfort  
Tuaca

#### Tequila

Jose Cuervo Traditional

#### Rum

Montecristo  
Myers Platinum  
Malibu  
Bacardi

### HOST SPONSORED HOURLY BAR PACKAGE

1 HOUR	\$20 PER PERSON
2 HOURS	\$30 PER PERSON
3 HOURS	\$40 PER PERSON

### **Premium Selection**

(includes the call selection in addition to the following)

#### Vodka

Effen  
Kettle One

#### Whisky/Scotch

Crown Royal  
Makers Mark  
Knob Creek  
Johnny Walker (Black)

#### Rum

Bacardi 151  
Oronoco  
10 Cane

#### Liquors

La Pinta  
Amaretto Disoronno  
Drambuie  
Frangelico  
Galliano  
Godiva (White and Dark)

#### Gin

Bombay Sapphire  
Rangpur

#### Tequila

Patron Silver

### **HOST SPONSORED HOURLY BAR PACKAGE**

1 HOUR	\$25 PER PERSON
2 HOURS	\$35 PER PERSON
3 HOURS	\$45 PER PERSON

### **Super Premium Selection**

(includes the call and premium selection in addition to the following)

Vodka  
Grey Goose  
Belvedere  
Cavalli

Whisky  
Gentleman Jack  
Chivas

Liquors  
Grand Marnier

Gin/Scotch  
Tanqueray 10  
Hendrix  
Taliskr 10 Yr  
Glenkinchie 13 Yr

Tequila  
Patron Silver/Gold

**HOST SPONSORED HOURLY BAR PACKAGE**

1 HOUR	\$30 PER PERSON
2 HOURS	\$40 PER PERSON
3 HOURS	\$50 PER PERSON

Your sales and events team at The Keating are here to help make your event a memorable experience with our personal service and unique style. We are here to make you and your guests feel like a VIP, so tell us your budget and we'll do the rest.

We look forward to working with you!

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