

Hors D'oeuvres

Choice of:
Display Presentation or
Butler-Passed (\$275/Server)

Cold

Tuna Tartare

Sesame, Coriander, Scallions,
Sriracha Aioli

Dungeness Crab Toast

Squid Ink, Chives, Dill,
Pickled Fresno Chili

Burrata Crostini

Cherry Tomato, Rosemary,
Balsamic Glaze

Endive Humboldt Fog Cheese

Fig Jam, Walnuts

Wiser Farms Melon

Prosciutto, Basil correct

Shrimp Cocktail

Spicy Cocktail Sauce, Dill

Caponata Crostini

Basil, Apricot Chutney

Hot

Petite Beef Wellington

Shrimp In A Blanket

Sweet Chili Sauce

Fig & Mascarpone Phyllo Tart

Vegetable Spring Rolls

Sweet Chili Sauce

Yakitori Chicken

Sweet Soy, Sesame, Chives

Shrimp Wrapped In Bacon

Basil

Mini Wagyu Beef Sliders

Cheddar, Secret Sauce

Siu Mai Dumplings



All prices are subject to a 25% facilities charge & 8% event fee. Current sales tax will apply (subject to change)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.



A la Carte

Choice of protein with salad plus freshly baked dinner rolls, and soft butter
Choice of Roasted Carrots, Roasted Broccolini, Grilled Asparagus or Pan Roast Cauliflower
Choice of starch, Parsnip Puree, Pommies, Scalloped Potatoes, Okinawa Puree or Wild Rice Pilaf
Served with freshly brewed regular, decaffeinated coffee and international team selection

Waldorf Salad

Apple, Arugula, Endive, Feta Cheese,
Walnuts, Apple Cider Vinaigrette

Baby Kale Salad

Grapes, Feta, Avocado, Red Onion,
Pecans, Lemon Vinaigrette

Chefs Market Greens

Vegetables Crudité, Cherry Tomatoes,
Balsamic Vinaigrette

Lyonese Salad

Crispy Potatoes, Pickled Shallots, Tarragon,
Frissee, Apple Cider Vinaigrette


Caesar Salad

Baby Gem & Romaine, Herb Garlic Crouton,
Parmesan Crisp, Chives, Classic Dressing

Bloomsdale Spinach

Mixed Seasonal Berries, Walnuts,
Balsamic Vinaigrette

PROTEINS	GRAMMY	OSCAR	HOLLYWOOD
Herb Grilled Chicken Breast	\$105	\$115	\$139
Chicken Marsala	\$105	\$115	\$139
Roasted Spiced Salmon	\$115	\$125	\$149
Herb Oil Poached Salmon	\$115	\$125	\$149
Seared Chilean Seabass	\$135	\$145	\$165
Filet of Beef	\$135	\$145	\$165
Prime Rib	\$145	\$155	\$175



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Wedding Brunch

Includes a Private Event Space
Complimentary Mimosas for one hour
Option to upgrade Five on the Hill Group Brunch Menu

FARMER'S MARKET \$59 PER PERSON

Choice of Two Proteins:

Crispy Bacon, Chicken Apple Sausage,
Sweet Longaniza, Turkey Sausage,
Pork Sausage

Avocado Toast

Burrata, Roasted Heirloom Tomatoes,
Crispy Bacon, Cilantro

Chia Seed Pudding

Almond Milk, Seasonal Macerated
Berries, Basil, Agave

Farmer's Market Frittata

Feta, Basil, Tomato, Mushroom,
Egg White

Soft Scrambled Eggs

Sharp Cheddar Cheese, Chives

Weiser Fingerling Potatoes

Rosemary, Thyme, Butter

Seasonal Sliced Fruit & Berries

Chef's Assorted Danishes, Muffins & Croissants

BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Teas

Smoothie Shots

Kale, Apple, Mixed Berries,
Peanut Butter, Banana, Oat Milk


Chilled Fruit Juices

Orange, Apple & Cranberry
(Gallons of Juice \$75)

Mimosas

Additional hour:
\$18.00 PER PERSON

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*A minimum of 25 guests is required. Additional charge of \$20 per person for counts under minimum.
Price is based on a 90 minute service period (half hour extension is subject to an additional \$15 charge).





Rehearsal Dinner

Includes a Private Event Space for your Rehearsal Dinner
Complimentary Sierra Courtyard or comparable Space for your Ceremony Rehearsal
Complimentary Champagne Toast
Option to upgrade to In-House Specialty Dinner at Five on the Hill

PLATED DINNER

Select a minimum of Three Courses
Choice Must Include Maximum Two Entrees & One Dessert
Served with Fresh Dinner Rolls, Butter, Freshly Brewed Regular
& Decaffeinated Coffee & Tea Selection

SALAD

Chef's Choice Salad

Chef's Market Salad, Vegetables Crudite,
Cherry Tomatoes, Apple Cider Vinaigrette

ENTREE

Roasted Chicken Breast \$62 (GF)

Fines Herbs Mash Potato,
Truffled Wild Mushrooms, Marsala Wine Sauce

Herb Crusted Salmon \$68 (GF)

Pommes Puree, Broccolini,
Bearnaise Sauce GF

NY Strip Steak \$75 (GF)

Grilled Asparagus, Black Peppercorn Wine Sauce,
Grilled Asparagus, Cipollini Onions

Cauliflower Steak (V)

Bagna Couda, Farro Fried Rise, Pistou


DESSERT

Triple Chocolate Mousse

Oreo Cookie Crumble, Layers of White
& Dark Chocolate

Banana Butterscotch

Flourless Cocoa Cake, Butterscotch Mousse,
Banana Compote, Caramel Glaze,
Chocolate Crumble



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