



The Classic Package

Buffet Presentation

buffets covered with quality linens,
fresh greenery, glass blocks, and elegant granite slabs

~Salads~

(Choice of Two)

Classic Caesar Salad

hearts of Romaine, homemade garlic croutons and fresh shredded Asiago cheese

Spring Greens

with crumbled gorgonzola, toasted walnuts and sliced red onion
tossed with a Champagne vinaigrette

Baby Spinach

with goat cheese, hazelnuts, butternut squash croutons and a sherry vinaigrette

Summer Garden Salad

mixed greens, with fresh strawberries, candied walnuts,
crumbled feta, and sliced red onion tossed with a champagne vinaigrette

~Entrée~

(Choice of One)

Shiitake Breast of Chicken

boneless skinless breast of chicken served with
a delicate shiitake mushroom wine sauce

Herb Encrusted Chicken Breast

boneless skinless breast of chicken seasoned to perfection served
with an artichoke and lemon cream sauce

Rosemary Chicken

boneless, skinless breast of chicken marinated in extra virgin olive oil
and rosemary, grilled to perfection

Citrus Tequila Chicken

boneless, skinless breast of chicken tequila roasted and marinated in fresh
orange, pineapple and papaya juices, topped with a mango, cilantro salsa

Chicken Genoa

boneless, skinless breast of chicken marinated in fresh basil, rosemary,
thyme, sage, garlic, extra virgin olive oil and lemon zest,
and topped with classic chardonnay sauce

Grilled Pacific Salmon

fresh salmon served with a creamy lemon and thyme wine sauce

~Pasta Sauté Performance Station~
(Choice of One Pasta and Two Sauces)

Tri-Color Tortellini

or

Spinach and Mozzarella Ravioli

with your choice of garden marinara, creamy pesto, or wild mushroom sauce

~Accompaniments~
(Choice of Two)

Wild Rice Pilaf

infused with herbs and shallots

Potatoes au Gratin

potato slices layered with gourmet cheeses and fresh cream, baked to perfection

Garlic Mashed Potatoes

fluffy mashed potatoes infused with fresh garlic and butter

Fresh Seasonal Vegetable Sauté

sautéed with Thyme infused olive oil, sprinkled with fresh ground pepper

Broccoli Florets

steamed and lightly seasoned

Buffet Includes:

California Fruit Display

featuring the seasons sweetest strawberries, honeydew, cantaloupe,
watermelon, pineapple, red and green grapes

Artisan Bread Basket

filled with fresh baked breads and rolls served with creamy butter

Gourmet Coffee Station

French Roast Coffee, Regular and Decaf, served with Italian flavored syrups,
Whipped Cream, Cinnamon and Chocolate

*****PACKAGE PRICE INCLUDES*****

room rental, professional service staffing, all service equipment, china,
silverware, glassware, buffet tables and linens, guest tables and banquet chairs,
standard white guest table linens, and your choice of linen napkins
in a wide range of colors, in addition to:

Your Choice of Wedding Cakes, and Professional DJ Services

Classic Package Price: \$60.95 per person

260 Bernal Road ♦ San Jose, CA 95112 ♦ Phone: 408.995.3445
Santa Teresa Golf Course Banquet Facility

Price is based on 100 guests
9.25% California Sales Tax and 19% Service Surcharge
will be added to your final bill

For under 100 guests

Room Rental, DJ, Cake, and Service Staff will be priced out separately
and a 22% service surcharge will apply

***All menus can be customized and adjusted to suit your individual needs**

***Beverages are not included in package and will be priced out separately**