



The Royal Package

Buffet Presentation

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

~Table-set Hors d'oeuvres~

International Cheese Display

of Swiss, Brie, Havarti and Cheddar, surrounded by dried fruits and nuts

Basil Pesto Torta

with sliced bread and crisp crackers

~Salads~

(Choice of Two)

Classic Caesar Salad

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

Summer Garden Salad

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

Baby Spinach

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

Caprese Salad

baby tomatoes with mozzarella cheese and fresh basil
tossed with balsamic vinaigrette

~Entrée~

(Choice of One)

Prosciutto Wrapped Chicken with Brie

boneless skinless breast of chicken wrapped in Italian ham and stuffed with
creamy Brie served with a wild mushroom marsala sauce

Herb Encrusted Chicken Breast

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

Apricot Dijon Chicken

boneless, skinless breast of chicken, accompanied by a glorious blend of golden
apricots, green peppers, and shallots all in a Dijon mustard sauce

Chicken Genoa

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

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

and topped with classic chardonnay sauce
Tarragon Encrusted Salmon
baked to perfection and served with a citrus beurre blanc
Fresh Halibut
lightly seasoned and topped with a tomato, olive and artichoke ragu

~Chef Carved~
(Choice of One)

Chateau Briand
tender beef served with a Portobello mushroom beurre noir
finished with a hint of rosemary
Herb Encrusted New York Sirloin of Beef
studded with fresh garlic and herbs, served with au jus and creamy horseradish

~Pasta Sauté Performance Station~
(Choice of One)

Portobello Ravioli
or
Basil Pesto Tortellini
With Guests Choice of:
Garden Marinara, Creamy Pesto and Gorgonzola Walnut Sauce

~Accompaniments~
(Choice of Two)

Wild Rice Pilaf
infused with herbs and shallots
Oven Roasted Baby Potatoes
tossed in truffle oil, seasoned with a hint of fresh garlic and rosemary
Caramelized Shallot Mashed Potatoes
fluffy mashed potatoes infused with butter and shallots
Fire Roasted Vegetables
a selection of the seasons finest, sprinkled with fresh ground pepper
Fresh Seasonal Vegetable Sauté
sautéed in butter with a hint of lemon zest

Buffet Includes:

California Fruit Display
featuring the seasons sweetest strawberries, honeydew, cantaloupe,

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

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

Royal Package Price: \$65.95 per person

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**