



2025

TOLL HOUSE

CORPORATE BANQUET MENU



BREAKFAST BUFFETS

Includes freshly brewed coffee (regular and decaf), assorted hot teas, & orange juice.

AMERICAN CONTINENTAL \$40/GUEST

- Selection of breakfast pastries (VEG)
- Sliced seasonal fresh fruit (VEG,GF)
- Bagels & cream cheese & Yogurt (GF)

VALLEY SUNRISE \$55/GUEST

- Selection of breakfast pastries(VEG)
- Seasonal fresh fruit (VEG,GF)
- Scrambled eggs (VEG,GF), Choice of smoked bacon OR sausage (GF), served with breakfast potatoes (VEG)

TOLL HOUSE BRUNCH \$72/GUEST

- Selection of breakfast pastries(VEG)
- Seasonal fresh fruit (VEG,GF)
- Scrambled eggs (VEG,GF), Choice of smoked bacon OR sausage (GF), served with breakfast potatoes (VEG)
- Bagels, cream cheese and smoked salmon (VEG)
- French toast (VEG)
- Yogurt

A LA CARTE

Per dozen unless otherwise noted

- Assorted muffins - \$47
- Assorted danish - \$47
- Croissants - \$47
- Assorted bagels with cream cheese - \$49

- Scones with butter and jellies - \$49
- Assorted Yogurts - \$49
- Assorted Whole Fruit - \$47
- Seasonal fruit Platter (Serves 25) - \$79

*VEG= vegetarian / *GF= gluten free



Service charge of \$250 if under 25 guests. All food & beverages are subject to a 25% service charge and applicable state sales tax. Prices are subject to change. Buffet pricing is based upon 1 hour of food service.

CLASSIC

\$109 PER GUEST

BREAKFAST

- Assorted danish, muffins & breakfast breads served with butter
Seasonal fresh fruit;
- Beverages include coffee, tea, & breakfast juices

MID MORNING BREAK

- Refresh of coffee & teas

LUNCH BUFFET

DELI BUFFET

- Mixed green salad with balsamic vinaigrette
 - Potato salad
 - Roast beef, ham and turkey
 - Assorted cheeses
 - Lettuce, tomatoes, onions, and pickles
 - Chips
 - Brownies
- Served with mustard, mayo, rolls & sliced bread
Assorted soft drinks and bottled water

AFTERNOON BREAK

- Assorted fresh baked cookies
- Includes a refresh of assorted soft drinks and bottled water

SILICON VALLEY

\$119 PER GUEST

BREAKFAST

- An assortment of danish, muffins & breakfast breads served with
Seasonal fresh fruit
 - Assorted yogurt
- Beverages include coffee, tea, breakfast juice

MID MORNING BREAK

- Refresh of coffee and teas

LUNCH BUFFET

(SELECT 1)

FIESTA BUFFET

- Romaine and pepita salad with cotija cheese and jalapeno dressing
Chicken fajitas (GF)
- Vegetable fajitas (GF/VEG)
 - Spanish rice (GF)
 - Pinto beans (VEG)
- Cheese, lettuce, guacamole, salsa and sour cream
 - Flour tortillas (VEG)
 - Churros (VEG)
- Assorted soft drinks and bottled water

A TASTE OF NAPOLI

- Caesar salad (VEG)
- Penne pasta sun dried tomato and artichoke (VEG)
- Chicken parmesan
- Grilled seasonal vegetables (VEG, GF)
 - Garlic bread
 - Asst. cakes
- Assorted soft drinks and bottled water

AFTERNOON BREAK

- Assorted fresh baked cookies
- Includes a refresh of assorted soft drinks and bottled water

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TALK OF THE TOWN

\$129 PER GUEST
(under 50/pp \$139)

VALLEY SUNRISE

- Selection of breakfast pastries (VEG)
- Seasonal fresh fruit (VEG,GF)
- Scrambled eggs (VEG,GF)
- Choice of smoked bacon OR sausage (GF)
- Breakfast potatoes (VEG)
- Include coffee, tea, breakfast juice

MID MORNING BREAK

- Refresh of Coffee and Teas

LUNCH BUFFET

(SELECT 1)

CALIFORNIA BUFFET

- Caesar salad (VEG,GF)
- Seasonal fresh fruit (VEG, GF)
- Penne Pasta with olive oil, artichoke & tomato sauce
- Roasted chicken breast with mushroom marsala
- Rosemary potatoes (VEG,GF)
- Roasted vegetables (VEG,GF)
- Chefs' choice dessert
- Dinner rolls and butter
- Assorted soft drinks and bottled water

ALL AMERICAN BARBECUE

- Cole slaw (VEG, GF)
- Potato salad
- BBQ Pulled Pork
- BBQ chicken
- Street corn (VEG, GF)
- Cookies
- Corn bread
- Assorted soft drinks and bottled water

AFTERNOON BREAK

- Assorted brownies & cookies
- Includes a refresh of assorted soft drinks and bottled water

GRAB & GO LUNCH

\$46 PER GUEST
(SELECT 2 SANDWICHES)

BOXED LUNCH INCLUDES:

- Toll House cookie
- Assorted chips
- Soft drink OR bottle water

SANDWICH SELECTIONS:

- Grilled chicken sandwich with pesto basil on ciabatta roll
- Roasted beef sandwich with caramelized onions, tomato, garlic aioli on french roll
- Roasted turkey with smashed avocado, tomato, lettuce on sourdough bread
- Grilled seasonal vegetable with mozzarella, olive tapenade on Focaccia (VEG)
- California wrap, chicken, bacon, tomato, onion, avocado, romaine lettuce
- Chicken Caesar wrap with romaine lettuce, cheese and Caesar dressing

SPECIALTY BREAKS

SOFT DRINKS AND BOTTLED WATER
AVAILABLE FOR ONE HOUR.

SWEET TOOTH \$25/PERSON

- Chocolate chip cookies (VEG)
- Chocolate brownies (VEG)
- Mini tarts (VEG)
- 2% Milk

THE POWER HOUR \$32/PERSON

- Energy drinks
- Whole fresh fruits (VEG,GF)
- Vegetable crudites and ranch dip (VEG,GF)
- Variety of energy bars (VEG)
- Trail mix and cracker jacks (VEG)

THE MEDITERRANEAN \$32/PERSON

- Spicy roasted red bell pepper dip and pita chips (VEG)
- Classic hummus and naan chips (VEG)
- Assorted Olives (VEG,GF)

SPA BREAK \$32/PERSON

- Fresh fruit skewers with honey mint yogurt (VEG, GF)
- Assorted energy and granola bars (VEG)
- Dried fruits and mixed nuts (VEG,GF)
- Frozen fruit bars (VEG,GF)



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LUNCHEON BUFFET

Includes freshly brewed iced tea

DELI BUFFET \$60/GUEST

- Mixed green salad, tomatoes, cucumbers with ranch dressing (VEG,GF)
 - Potato salad
- Roast beef, ham and turkey
 - Assorted cheeses
- Lettuce, tomatoes, onions and pickles
 - Assorted chips
- Served with mustard, mayo, rolls and sliced bread
 - Chef Choice Desert

TASTE OF NAPOLI BUFFET \$65/GUEST

- Caesar salad (VEG)
- Chicken parmesan
- Penne with garlic butter sauce
- Grilled seasonal vegetables (VEG, GF)
 - Garlic bread
- Chef Choice Desert

FIESTA BUFFET \$65/GUEST

- Romaine & pepita salad w/ Cotija cheese & jalapeno dressing (VEG,GF)
 - Chicken fajitas (GF)
 - Vegetable fajitas (GF/VEG)
 - Spanish rice (GF)
 - Pinto beans (VEG)
- Cheese, lettuce, guacamole, salsa and sour cream
 - Flour tortillas (VEG)
 - Churros (VEG)

BARBECUE \$70/GUEST

- Cole slaw (VEG, GF)
- Potato salad (GF)
 - BBQ chicken
 - Tri-tip (\$10 pp)
 - Chips (GF)
- Street corn (VEG, GF)
 - Corn bread
- Cookies & Brownies

CALIFORNIA BUFFET \$70/GUEST

- Romaine lettuce with onion, tomato & creamy ranch dressing(VEG,GF)
 - Seasonal fresh fruit (VE G, GF)
- Penne pasta with olive oil, pesto, artichoke & sun dried tomatoes
 - Roasted chicken breast
 - Rosemary potatoes (VEG,GF)
 - Roasted vegetables (VEG,GF)
 - Dinner rolls and butter
 - Assorted mini desserts

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DINNER BUFFET 1

INCLUDES DINNER ROLLS, BUTTER, COFFEE
(REGULAR AND DECAF), ASSORTED HOT TEAS

\$139/GUEST

SALADS

(SELECT 1)

- Mixed greens, feta, cucumbers, tomatoes, balsamic vinaigrette (VEG, GF)
- Caesar salad, parmesan, garlic croutons, Caesar dressing (VEG)
- Spinach salad, candied walnuts, cranberries, goat cheese, balsamic vinaigrette (VEG, GF)

ENTREES

(SELECT 1)

- Roasted salmon, Lemon saffron rice with tomato and caper sauce
- Roasted chicken breast thyme mushroom sauce
- New York strip, chimichurri (add \$15 pp)
- Butternut squash ravioli, sage brown butter sauce, and roasted pumpkin seeds (VEG)

SIDES

(SELECT 2)

- Potatoes al gratin (VEG, GF)
- Herb roasted potatoes (VEG, GF)
 - Saffron rice (VEG)
- Mashed potatoes (VEG, GF)
- Grilled vegetables

DESSERTS

- Chocolate cake
- Red velvet cake

DINNER BUFFET 2

INCLUDES DINNER ROLLS, BUTTER, COFFEE
(REGULAR AND DECAF), ASSORTED HOT TEAS

\$149 /GUEST

SALADS

(SELECT 2)

- Mixed greens, feta, cucumbers, tomatoes, balsamic vinaigrette (VEG, GF)
- Caesar salad, parmesan, garlic croutons, Caesar dressing (VEG)
- Spinach salad, candied walnuts, cranberries, goat cheese, balsamic vinaigrette (VEG, GF)

ENTREES

(SELECT 2)

- Roasted salmon, saffron sauce
- Pan seared chicken breast, lemon thyme sauce
 - Beef short rib, merlot demi glaze (add \$15 pp)
- Roasted pork loin, apple compote, cider jus
 - Vegetable lasagna (VEG)
- Butternut squash ravioli with brown butter sage sauce (VEG)

SIDES

(SELECT 2)

- Potatoes al gratin (VEG, GF)
- Herb roasted potatoes (VEG, GF)
 - Saffron rice (VEG)
- Mashed potatoes (VEG, GF)
- Grilled vegetables

DESSERTS

- Assorted cakes

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HORS D'OEUVRES

3 DOZEN MINIMUM REQUIRED PER SELECTION. PRICES PER DOZEN.

COLD \$50

- Tomato bruschetta with feta cheese and basil (VEG)
- Smoked salmon crostini w/ cream fraiche
 - Caprese skewers w/ balsamic
- Grilled shrimp on cucumber w/ avocado puree

HOT \$60

- Pork potstickers with ponzu sauce
- Vegetable potstickers with ponzu sauce
- Curried chicken skewers
- Crab cakes w/ chipotle aioli
- Spanakopita
- Buffalo chicken empanadas
- Beef cilantro empanadas
- Thai chicken satay w/ peanut sauce

RECEPTION DISPLAYS

35 GUEST MINIMUM

- Local fresh seasonal vegetables with house made dips and hummus (VEG,GF) | \$15/guest
 - Fresh fruit display (VEG, GF) | \$17/guest
- Domestic and imported cheese board with crackers (VEG) | \$18/guest
- Antipasto platter, prosciutto, salami, fresh mozzarella, olives, baby artichokes | \$25/guest
 - Assorted dessert display | \$18/guest

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BEVERAGES MENU

Hosted/Cash

HOTEL TIER \$15/\$16

House Vodka
Cruzan Rum
Captain Morgan Spiced Rum
Tequila
House Gin
J&B Scotch
Old Forrester Bourbon
Korbel Brandy

PREMIUM TIER \$16/\$18

Tito's Vodka
Bacardi Silver Rum
Jose Cuervo Tequila
Tanqueray Gin
Jack Daniel's Whiskey
Johnnie Walker Black Scotch
Whiskey
Dewar's Scotch
Hennessy Brandy

LUXURY TIER \$19/\$20

Ketel One Vodka
El Jimador Tequila
Bacardi Silver Rum
Don Julio Blanco Tequila
Bombay Sapphire Gin
Monkey Shoulder Scotch
Martell VS
Maker's Mark Whiskey
Hennessy Cognac

WINE

\$14/glass

Josh
Chardonnay
Cabernet Sauvignon

\$15/glass

Napa Cellars
Cabernet Sauvignon
Chardonnay

\$18/glass

Robert Mondavi
Pinot Noir
Chardonnay

Sparkling

La Marka

Sparkling

La Marka Prosecco

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There is a bartender fee of \$300 per bar. The cash bar minimum must be met. Groups of 25 and under \$650 minimum.
All beverages are subject to a 25% service charge and applicable state sales tax. Prices are subject to change.

BEVERAGES MENU

HOST/NO HOST PRICING

Based on consumption

Hotel tier	\$14/\$16 each
Premium tier	\$17/19 each
Luxury tier	\$19/\$24 each
Domestic & craft beer	\$8/\$9 per bottle
House wine	\$12/\$13 per glass
Sodas, mineral water, juices	\$5/\$7 each

Package-1/Hr.

Mimosa bar	\$35 per guest
Build your own Bloody Mary bar	\$45 per guest

BAR PACKAGES- minimum 50/pp 2 HOUR SERVICE (3rd. hour add \$15)

INCLUDES JUICES AND SOFT DRINKS.
\$300 BARTENDER FEE, TAX & SERVICE CHARGE NOT INCLUDED

HOTEL TIER

(Cocktails, beer & wine)
\$40 per person

PREMIUM TIER

(Cocktails, beer & wine)
\$55 per person

LUXURY TIER

(Cocktails, beer & wine)
\$65 per person

BEER AND WINE BAR

(Imported & domestic beer, house
wine and sparkling)
\$35 per person



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BEVERAGES

Bottle of still or sparking water	\$6 each
Assorted soft drinks	\$6 each
Red bull	\$7 each
Assorted fruit juice bottle	\$6.50 each
Iced tea	\$55 gallon
Lemonade	\$50 gallon
Fresh orange juice	\$70 gallon
Freshly brewed coffee (regular or decaf)	\$95 Pump Pot / \$50 half gallon
Assorted teas	\$95 Pump Pot / \$50 half gallon



AUDIO VISUAL

DAILY RENTAL PRICING

PROJECTORS

Projector Package: \$775

Includes: (1 to 2) 110" LCD Projector, 1 or 2 Screens,
Cabling & Clicker (in-house system)

Monitor Package \$350

(1) 75" or 55" TV monitor, (1) MAC adapter (1) Cable
Connection (if needed)

LCD Projector Only \$300

HARD WIRED INTERNET CONNECTIONS

1 Ethernet connection | per connection, per conference room
\$300 first day and \$150 daily thereafter

FLIPCHARTS & EASELS

- Flipchart easel, pad and markers \$100
 - Flipchart easel only \$40
 - Post-It Flipchart pad only \$75
 - Easel tripod \$25
- Flipchart / whiteboard with pad and markers \$125
 - Whiteboard with easel \$75
 - Whiteboard 4x6 \$125

AUDIO

- Wireless (handheld or Lavalier)
2 channel mixer and two portable
standing speakers \$590
- Wireless (handheld or lavalier)
microphone, 4-8 channel mixer with
two speakers \$750
- Portable standing speakers \$300
- Portable standing speaker &
wireless microphone \$600

ADDITIONAL EQUIPMENT

- DVD and TV with stand \$250
 - Polycom \$250
 - Riser \$200 (12x16)
 - Podium \$55
 - Power Hub \$25
- Dance Floor \$450 (15x15)
- Elevator Stickers \$1,250

