

THE OCCASION

BANQUET MENU

 THE INN
AT SARATOGA
TAPESTRY COLLECTION
BY HILTON

THE INN AT SARATOGA || P 408.867.5020 || INNATSARATOGA.COM || SALES@INNATSARATOGA.COM

BREAKFAST

MINIMUM OF 10 GUESTS • PRICED PER PERSON.

CONTINENTAL BREAKFAST 30

diced fresh seasonal fruit
freshly baked morning pastries
fruit preserve, butter
fresh squeezed orange juice
freshly brewed regular and decaffeinated coffee from
cat & cloud in santa cruz, ca and an assortment of dammann hot tea

EXECUTIVE CONTINENTAL BREAKFAST 34

diced fresh seasonal fruit
house-made granola, 2% milk
assorted yogurts
freshly baked morning pastries
fruit preserve, butter
fresh squeezed orange juice and cranberry juice
freshly brewed regular, decaffeinated coffee and assortment of hot tea

EUROPEAN BREAKFAST 40

greek yogurt parfait, blueberries, toasted walnuts, local honey
seasonal berries
freshly baked croissants
assorted artisanal cured meats, artisanal local cheese
cage free hard-boiled eggs
freshly baked egg frittata, smoked ham, asparagus,
oven dried tomato, fresh mozzarella
rustic country breads
fresh squeezed orange juice
freshly brewed regular, decaffeinated coffee and
assortment of hot tea

ENHANCEMENTS The selections are crafted to add to any buffet selection and are not available à la carte. Quantities are based on the guaranteed number for buffet. Priced per person.

SMOKED SALMON assorted bagels, cream cheese, tomato, onion, capers, hard boiled eggs, lemon 8

BREAKFAST CROISSANTS scrambled eggs, grilled smoked ham, swiss cheese 8

OVERNIGHT OATS apples, coconut, citrus, oat milk 8

BREAKFAST FRITTATA choose one: vine ripe tomato, basil, caramelized onion, goat cheese / apple wood smoked bacon, spinach, chive, parmesan 8



À LA CARTE

PRICED PER ITEM UNLESS OTHERWISE NOTED

WHOLE FRESH SEASONAL FRUIT 4

ASSORTED BAGS OF POTATO CHIPS 4

ASSORTED GRANOLA BARS 4

ASSORTED INDIVIDUAL YOGURTS 4

INDIVIDUAL GREEK YOGURT PARFAIT, LOCAL HONEY, BLUEBERRY, TOASTED WALNUTS 8

ASSORTED BAGELS & CREAM CHEESE 70 PER DOZEN

ASSORTED MINI MORNING PASTRIES 70 PER DOZEN

ASSORTED MINI MORNING MUFFINS 70 PER DOZEN

ASSORTED GOURMET COOKIES 50 PER DOZEN



BEVERAGES

PRICED PER ITEM UNLESS OTHERWISE NOTED

À LA CARTE BEVERAGES

REGULAR OR SUGAR FREE RED BULL 7

ASSORTED SODA 4

BOTTLED WATER 4

EVIAN BOTTLED WATER 7

SANPELLIGRINO SPARKLING WATER 7

COCONUT WATER 7

SANTA CRUZ CAT AND CLOUD FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE 110 PER GALLON

DAMANN FRERES ASSORTMENT OF HOT TEA 110 PER GALLON

FRESH SQUEEZED ORANGE JUICE 40 PER CARAFE

ALL-DAY BEVERAGE SERVICE 35 PER PERSON

HALF-DAY BEVERAGE SERVICE 25 PER PERSON

freshly brewed regular and decaffeinated coffee

assortment of hot tea

assorted soda

bottled water



LUNCH

PRICED PER PERSON

BOXED LUNCH 45

OVEN ROASTED TURKEY BREAST

swiss cheese, lettuce, tomato, whole wheat bread

ROAST BEEF

cheddar cheese, lettuce, tomato, baguette

BLACK FOREST HAM

swiss cheese, lettuce, tomato, mustard, country white bread

GARDEN VEGETABLE

traditional hummus, cucumbers, sprouts, tomatoes, avocado, country wheat

SIDES

potato chips

fresh whole fruit

DESSERT

freshly baked chocolate chip cookie

DRINKS

add bottled water or soda for additional cost



DELI LUNCH 45

oven roasted turkey breast, rare roast beef, smoked ham, cheddar cheese, swiss, lettuce, tomato, dill pickles, mayonnaise, dijon mustard, assorted artisan breads

seasonal field greens, tomato, cucumber, buttermilk ranch herb vinaigrette

SIDE

assorted potato chips

DESSERTS

assorted freshly baked cookies



AFTERNOON RECEPTIONS

PRICED PER PERSON

THE HAPPY HOUR 15

house-made tortilla chips, guacamole, salsa fresca, roasted corn salsa

THE CHEESE SHOP 17

dried fruit, toasted almonds, crackers, baguette

HOUSE-MADE HUMMUS DISPLAY 10

traditional, crudité, grilled pita bread

CHARCUTERIE BOARD 17

artisanal dried salami, cured meats, whole grain mustard, country olives, farmers bread

ITALIAN BRUSCHETTA 25

local rustic bread

CHOICE OF TWO:

OVERNIGHT TOMATOES & RICOTTA picked oregano, napa olive oil

FRESH MOZZARELLA & TEAR DROP TOMATOES basil, flake sea salt

HASS AVOCADO & WATERMELON RADISH pickled onions, lime salt

POINT RAYES BLUE & CRISP APPLES black walnuts, arugula

CURED SALMON chive cream cheese, capers, citrus zest, lemon evoo

