



2022 BANQUET MENU

**23% service charge will be added to all food and beverage.
Pricing and menus are subject to change based on market fluctuations.

609 W. Main Street, Merced CA 95340





BREAKFAST BUFFET

CONTINENTAL BREAKFAST

selection of freshly baked morning pastries
seasonal fruit
assorted cereal
artisan bread
butter and preserves
\$20/person ++

HOT BREAKFAST

farm fresh scrambled eggs
smoked bacon
local sausage
steel cut oats
seasonal fruit
artisan bread
assorted fruit juices
\$32/person ++

HEALTHY BREAKFAST

vegetable frittata
steel cut oats
turkey sausage
seasonal fruit
\$30/person ++

(V) Beyond Meat breakfast sausage available upon request \$6/person ++

ADDITIONAL OPTIONS

minimum of 12 people

BUTTERMILK PANCAKES WITH MAPLE SYRUP

\$6/person ++

BRIOCHE FRENCH TOAST WITH MAPLE SYRUP

\$6/person ++

SEASONAL YOGURT PARFAIT

\$6/person ++

YOGURT WITH HOUSE-MADE GRANOLA

\$6/person ++

SMOKED SALMON

dill, caper, red onion, whipped cream cheese

\$7/serving++

ASSORTED BREAKFAST WRAPS

choice of: smoked bacon, Beyond sausage, vegetable

\$7/each ++

FRESHLY BAKED MORNING PASTRIES

\$45/dozen ++

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PLATED BREAKFAST

YOSEMITE BREAKFAST

farm fresh scrambled eggs, smoked bacon, local sausage, roasted potatoes
\$15/person ++

YOGURT MOUSSE

yogurt mousse, honey, seasonal berries, mint, granola
\$18/person ++

VEGETABLE FRITTATA

seasonal garden vegetables, brillat savarin, melted leeks, petite green salad, mustard vinaigrette
\$20/person ++

HUEVOS RANCHEROS

blue corn tortilla, poached eggs, avocado, crema, El Capitan fermented hot sauce
\$20/person ++

EGGS BENEDICT

spanish ham, whipped hollandaise sauce, poached egg, english muffin, roasted potatoes
\$30/person ++

BRAISED SHORT RIB

18-hour braised short ribs, thyme roasted potatoes, horseradish cream, poached egg
\$30/person ++

IMPOSSIBLE HASH

impossible meat, roasted peppers, thyme roasted potatoes, arrabbiata sauce, arugula
\$30/person ++

STEAK & EGGS

marinated hanger steak with red wine jus, scrambled eggs, crispy potatoes, arugula
\$40/person ++





BREAKS

A.M. BREAKS

EL CAP MORNING BREAK

buttery biscuits with seasonal condiments

\$14/person ++

HEALTHY SNACK

fresh fruit skewers, local nuts, granola bars

\$16/person ++

P.M. BREAKS

MEDITERRANEAN

seasonal grilled vegetables, marinated tomatoes, kalamata olives, feta, hummus, aged balsamic, pita bread

\$16/person ++

MERCED FAIR

warm jumbo pretzels with spicy mustard, house-made chips, popcorn duo, caramelized apples

\$18/person ++

ADDITIONAL OPTIONS

minimum 12 people

Fresh Sliced Seasonal Fruit and Berries

\$9/person ++

Selection of Freshly Baked Cookies

\$3/each ++

Assorted Mini Donuts

\$3/person ++

Assorted Macaroons

\$4/each ++

Assorted Brownies

\$6/person ++

Assorted Freshly Baked Morning Pastries

\$4/each++





BOXED BREAKFAST

all boxed breakfasts include whole fruit, yogurt, and blueberry muffin

BREAKFAST SANDWICH

farm fresh eggs, smoked bacon, aged cheddar cheese, avocado

\$24/person ++

BREAKFAST BURRITO

scrambled eggs, spanish chorizo, roasted potatoes, avocado, flour tortilla

\$28/person ++

(V) Beyond Meat breakfast sausage available upon request \$6/person ++

BOXED LUNCH

all boxed lunches are accompanied by potato chips, whole fruit, and a freshly baked cookie

GRILLED PORTOBELLO WRAP

onion jam, swiss cheese, chermoula, arugula, whole grain tortilla

\$24/person ++

TURKEY

sweet pepper marmalade, swiss cheese, avocado, arugula, chipotle mayonnaise, house-made sourdough

\$24/ person ++

BLACK FOREST HAM

Smoked bacon, American cheese, pickles, mayonnaise, house-made sourdough

\$26/person ++

NEW YORK STEAK

tomato jam, horseradish cream, onion jam, house-made sourdough

\$26/person ++

(G) Gluten free bread available upon request





LUNCH BUFFET

DELICATESSEN

\$38/person++

CHOICE OF ONE

additional option \$12/person

LITTLE GEM LETTUCE SALAD

farm egg, red onion, avocado, heirloom cherry tomatoes, smoked bacon, and buttermilk poppyseed dressing

SPINACH SALAD

roasted corn, heirloom tomato, avocado, black beans, cilantro, and chipotle vegan ranch

ARUGULA SALAD

smoked pecan, goat cheese, pickled red onion, with mustard vinaigrette

CHOICE OF TWO

additional option \$20/person

GRILLED PORTOBELLO WRAP

onion jam, swiss cheese, chermoula, arugula, whole grain tortilla

TURKEY

sweet pepper marmalade, swiss cheese, avocado, arugula, chipotle mayonnaise, house-made sourdough

BLACK FOREST HAM

smoked bacon, american cheese, pickles, mayonnaise, house-made sourdough

NEW YORK STEAK

tomato jam, horseradish cream, onion jam, house-made sourdough

CHOICE OF ONE

additional option \$6/person

SEASONAL FRUIT TART

ASSORTED BROWNIES

ITALIAN

\$40/person++

CHOICE OF ONE

additional option \$12/person

HEIRLOOM TOMATO SALAD

straus ricotta, sweet basil, overnight tomatoes, pistachio, baby fennel

MARCHINI CAESAR

marchini farms kale, radicchio, caesar dressing, parmigiana reggiano, boquerones

PENNE PESTO

penne, heirloom tomato pomodoro, seasonal vegetables, parmigiana reggiano

RIGATONI BOLOGNESE

short-rib bolognese, roasted garlic, parmigiana reggiano

CHOICE OF ONE

additional option \$21/person

CHICKEN MARSALA

lemon-brined chicken breast, mushrooms, roasted garlic, marsala wine

NEW YORK STEAK TAGLIATA

sliced prime steak, thyme roasted potatoes, balsamic reduction

ROASTED SALMON

salmon, chardonnay sauce, fresh tarragon

CHOICE OF ONE

additional option \$7/person

TIRAMISU

CARAMEL BUDINO

BOMBOLONI



TACO LUNCH BUFFET

\$35/person

CHOICE OF ONE

additional option \$15/person

ADOBO MARINATED CHICKEN

GRILLED BLACK COD

SHIITAKE CHORIZO

CHIMICHURRI MARINATED BEEF

INCLUDES

salsa, guacamole, sour cream, queso fresco, pickled red onion, cilantro, limes, corn tortillas, flour tortillas

CHOICE OF ONE

additional option \$6/person

CHURROS

MEXICAN CHOCOLATE POT DE CRÈME

ADDITIONAL OPTIONS

minimum of 12 people

SEASONAL SOUP

\$10/person ++

SELECTION OF FRESHLY BAKED COOKIES

\$4/each ++

CHARCUTERIE AND CHEESE DISPLAY

\$28/person ++

SEASONAL TART

\$6/person ++

ASSORTED BROWNIES

\$6/each++

CHEESECAKE

\$4/person ++

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PLATED LUNCH

TWO COURSES - SALAD & SOUP \$25/person ++

THREE COURSE \$45/person++

THREE COURSES & CHEF'S CHOICE DESSERT \$55/person++

SALAD

choice of one, additional option \$13/person

LITTLE GEM SALAD

farm egg, red onion, avocado, heirloom cherry tomato, smoked bacon, buttermilk poppyseed dressing

DI STEFANO BURRATA

crispy brussel sprout leaves, house-made basil pesto, caramelized honey, grilled sourdough

MARCHINI CAESAR

marchini kale, radicchio, caesar dressing, parmigiana reggiano, boquerones

SOUP

choice of one, additional option \$12/person

SEASONAL SOUP

seasonal garnish

HEIRLOOM TOMATO BISQUE

heirloom tomato, basil oil, crema

ENTREE

choice of one, additional option \$20/person

NEW YORK STEAK

thyme roasted potatoes, harvest mushroom crust, red wine jus

STUFFED CHICKEN BREAST

seasonal mostarda, mustard chicken jus

FARRO RISOTTO

harvet mushrooms, farro, thyme, brie

CRISPY SKIN SALMON

roasted seasonal vegetables, chardonnay sauce, dill





RECEPTION STATIONS

CHEESE AND CHARCUTERIE DISPLAY WITH SEASONAL CONDIMENTS

\$28/person ++

DONUT WALL WITH ASSORTED DONUTS

\$10/person ++

AGED CHEDDAR FONDUE, HOUSE-MADE SOURDOUGHM HOUSE-
MADE PICKLES, PROSCIUTTO, ROASTED VEGETABLES

\$28/person ++

SEAFOOD DISPLAY

MARKET PRICE AND AVAILABILITY





DINNER BUFFET

THREE COURSE

choice of one soup or salad, starch, vegetable, entrée, dessert

\$57/person ++

FOUR COURSE

choice of one soup or salad, pasta, vegetable, starch, entrée, dessert

\$70/person ++

SOUP & SALAD

choice of one, additional option \$15/person

SEASONAL SOUP

seasonal garnish

HOUSE SALAD

marchini radicchio, marcona almonds, danish blue cheese, herb vinaigrette

MARCHINI CAESAR

marchini kale, radicchio, caesar dressing, parmigiana reggiano, boquerones

PASTA

choice of one, additional option \$13/person

VEGETABLE RIGATONI

seasonal vegetables, heirloom tomato pomodoro, shaved reggiano

SHORT-RIB BOLOGNESE

18-hour braised short-ribs, heirloom tomatoes, rigatoni pasta, parmigiana reggiano

BRAISED PORK SHOULDER CAMPANELLE

campanelle pasta, picked fresno chilis, heirloom greens, charred seasonal vegetables

STARCH

choice of one, additional option \$5/person

WHIPPED POTATOES

STONE-GOUND GRITS, GOUDA

THYME ROASTED FINGERLING POTATOES

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DINNER BUFFET CONT.

VEGETABLE

choice of one, additional option \$6/person

ROASTED CAULIFLOWER

smoked almonds

CRISPY BRUSSEL SPROUTS

maple lime dressing

ROASTED WILD MUSHROOMS

chimichurri, pickled onion

ROASTED BROCCOLI

roasted garlic, parmigiana reggiano

ENTREE

choice of one, additional option \$25/person

PORK TENDERLOIN

whiskey pork jus, thyme, roasted heirloom peppers

STUFFED CHICKEN

mustard chicken jus, seasonal mostarda

CRISPY FRIED CAULIFLOWER

caper-raisin puree, pickled onion,
fermented mustard, sumac

CRISPY SKIN SALMON

roasted seasonal vegetables, chardonnay sauce, dill

18-HOUR BRAISED SHORTRIB

red wine jus

DESSERT

choice of one, additional option \$6/person

PINA COLADA CAKE

VANILLA PANNA COTTA

CHOCOLATE POT DE

CREME

DINNER BUFFET ADD-ONS

CARVING STATIONS

ATTENDANT REQUIRED: \$100/HOUR

HAM

\$15/person ++

ROASTED PRIME RIB

\$22/person ++

ROASTED FREE-RANGE TURKEY BREAST

\$15/person ++

HERB ROASTED RACK OF LAMB

\$25/person ++





PLATED DINNER

THREE COURSE \$58/person ++
starter, entrée, dessert

FOUR COURSE \$78/person ++
starter, pasta, entrée, dessert

STARTER

choice of one, additional option \$6/person

SEASONAL SOUP

seasonal garnish

HOUSE SALAD

marchini radicchio, marcona almonds, danish blue
cheese, apple vinaigrette

MARCHINI CAESAR

marchini kale, radicchio, caesar dressing, parmigiana
reggiano, boquerones

HEIRLOOM TOMATO BISQUE

heirloom tomatoes, fontana toast, basil

PASTA

choice of one, additional option \$20/person

PORK CAMPANELLE

braised pork shoulder, confit pork belly, pickled
fresno chilis, campanelle pasta,
dried golden raisins

RIGATONI POMODORO

heirloom tomatoes, seasonal
vegetables, parmigiana reggiano

RICOTTA GNOCCHI

braised lamb, heirloom greens,
red wine jus

SHORT-RIB BOLOGNESE

18-hour braised short-ribs, heirloom
tomatoes, rigatoni pasta,
parmigiana reggiano

ENTREE

choice of one, additional option \$30/person

18-HOUR BRAISED SHORT-RIB

chimichurri, roasted fingerling potatoes, pickles
shallots, arugula

STUFFED CHICKEN

seasonal mostarda, mustard chicken jus,
roasted seasonal vegetables

CRISPY SKIN SALMON

roasted harvest mushrooms, chardonnay
sauce, dill

PORK TENDERLOIN

aged white cheddar grits, braised heirloom
greens, whiskey pork jus, fermented
mustard seed

NEW YORK STEAK

harvest mushroom crust, roasted
fingerling potatoes, parsnip crema, red
wine jus

DESSERT

choice of one, additional option \$8/person

SPONGE CHEESECAKE

FLOURLESS CHOCOLATE CAKE

MOLTEN CARAMEL CAKE



BEVERAGES

EQUATOR REGULAR COFFEE

\$40/gallon ++

EQUATOR DECAF COFFEE

\$40/gallon ++

EQUATOR ICED TEA

\$35/gallon ++

LEMONADE

\$35/gallon++

JUICE

\$35/gallon ++

ASSORTED SOFT DRINKS

\$5/bottle ++

BAR

PER HOUR

*shots and long island iced teas are not available

SILVER

smirnoff vodka
beefeater gin
bacardi rum
el jimador tequila
house wine
sparkling wine

one hour \$25/person

two hours \$38/person

three hours \$49/person

additional hours \$15/person

PLATINUM

titos vodka
hendricks gin
plantation rum
olmeca altos reposado, tequila
international wine
champagne

one hour \$33/person

two hours \$52/person

three hours \$62/person

additional hours \$15/person

PER BEVERAGE

*based on the actual number of drinks consumed

SILVER \$12

smirnoff vodka
beefeater gin
bacardi rum
el jimador tequila

PLATINUM \$14

titos vodka
hendricks gin
plantation rum
olmeca altos reposado, tequila

GOLD \$16

signature cocktails
belvedere, vodka
bombay sapphire gin
knob creek, bourbon
johnnie walker black, single malt scotch
don julio blanco, tequila

bottles sodas & water \$6/each

beer \$8/each

domestic wine \$11/each

international wine \$14/each

champagne \$20/each

