

Special Events Dinner Buffet Menu – Spring/Summer 2018

Salads

(Select Three)

Farm Lettuces Vinaigrette

Caesar Salad

Greek Salad

**Broccoli with Mustard Vinaigrette and
Almonds**

Thai-Style Eggplant Salad

Beverages

Coffee / Tea

Lemonade / Iced Tea

PRICE PER PERSON

Two Entrées from Group A

\$42.75

One Entrée Each from Group A and B

\$39.50

Two Entrées from Group B

\$36.75

- Minimum: 25 persons / Maximum: 65 persons
- 9.25 % sales tax and 20% taxable gratuity apply
- Room Rentals, Linen Tablecloths, and Alcoholic Beverages – additional charges apply
- Corkage charge of \$15 per bottle for wine brought from the outside
- 48 hour cancellation or changes required

Entrées

(Select Two Items)

Group A:

**Local Fish Subject to Availability
with Meyer Lemon-Dill Beurre Blanc**

Grilled Ahi Tuna Salade Niçoise

**Tenderloin of Beef
with sauce Béarnaise**

**Roast Pork Loin
with Marsala and Fried Sage
and Braised Tuscan Kale**

Group B:

Chicken Parmesan with Garlic-Spinach

**Poached Chicken Breast Salad
with Butter Lettuce, Apples,
Blue Cheese and Almonds**

Le Coq au Vin à la WFC

**Roast Diestel Ranch Turkey
with Mashed Potatoes, Wild Mushroom Gravy
and Green Beans**

Effective April 2018

**White Bean, Chanterelle Mushroom,
Garden Carrot and Leek Ragoût**

**Chickpea, Artichoke, Preserved Lemon
and Green Olive Tagine**

Sides

Seasonal Vegetables Sauté

(Select One of the Following)

Potato Gratin

Roast Fingerling Potatoes with Garlic

Saffron Basmati Rice

Horseradish Mashed Potatoes

Creamy Parmesan Polenta

Desserts

(Select Two Items)

**Petite Mousse
Lemon or Chocolate**

Brownies or Almond Squares

**Seasonal Fruit Crisp with Housemade
Vanilla Ice Cream**

Wine List

WHITE

1. Vin Blanc, Naked Earth*	\$21 ⁷⁵
2. Pinot Grigio, Cottonwood Creek*	\$24 ⁰⁰
3. Pinot Gris, Blue Quail	\$26 ⁰⁰
4. Sauvignon Blanc, Green Truck*	\$26 ⁰⁰
5. Sauvignon Blanc, Hagafen (Kosher)	\$26 ⁵⁰
6. Sauvignon Blanc, Silver Peak	\$25 ⁰⁰
7. Chardonnay, Laetitia	\$25 ⁰⁰
8. Chardonnay, Rare Earth	\$25 ⁰⁰
9. Albariño, Niner	\$25 ⁰⁰

RED

1. Vin Rouge, Naked Earth*	\$21 ⁷⁵
2. Dry Rosé of Pinot Noir, Toad Hollow	\$24 ⁵⁰
3. Cabernet Sauvignon, Silver Peak	\$27 ⁷⁵
4. Merlot, Hagafen (Kosher)	\$36 ⁰⁰
5. Merlot, Nightfall	\$27 ⁷⁵
6. Merlot, Skyfall	\$27 ⁷⁵
7. Pinot Noir, Rare Earth	\$28 ⁰⁰
8. Pinot Noir, Howling Moon	\$26 ⁵⁰

CHAMPAGNE

1. Chandon, Brut	\$27 ⁰⁰
2. Segura Viudas, Brut	\$21 ⁷⁵

PROSECCO

Bivio	\$21 ⁷⁵
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SHERRY – Alvear's

(Amontillado, Cream, Fino)	glass	\$6 ⁵⁰
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SPECIAL SELECTIONS

White or Red	glass	\$8 ⁰⁰
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BEER – Assorted Premium

\$5⁷⁵

CORKAGE CHARGE – \$15.00 PER BOTTLE FOR OUTSIDE WINE

*Organic bottle of wine

Buffet Dinner Rental Rates

Mon – Fri / Sat – Sun

Dining Room **\$510 / \$750**
(Seats 25-95 people)

Dining Room and Lounge **\$595 / \$825**

Four hours are included in the rental rate for reception and dinner. Additional hours will be charged at \$100.00 per hour.

Appetizers Available (For Additional Charge)

Fruit Tray (serves 30) **\$75⁰⁰**

Assorted Cheese Tray (serves 50) **\$85⁰⁰**

Le Grand Aioli (serves 30-40) **\$85⁰⁰**

Green Beans, Garden Carrots, Fingerling Potatoes and Other Seasonal Vegetables, Niçoise Olives with Aioli

Full Catered Items Menu available at:

www.womensfacultyclub.com

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The Women's Faculty Club



University of California Berkeley