

Special Events Dinner Buffet Menu –

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

\$43.75

One Entrée Each from Group A and B

\$40.50

Two Entrées from Group B

\$37.75

- 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

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

Le Coq au Vin à la WFC

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

Lasagna Bolognese

Effective January 2019

**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