



Welcome to the Faculty Club

The Faculty Club
University of California
Berkeley, CA 94720-6050

This menu packet contains much of the information you will need to plan an event at The Faculty Club on the UC Berkeley campus. You may have many questions, special requests and detailed instructions for us as you make your final plans. These may be settled by phone, email or by scheduling an appointment.

In the planning of your event, it may be helpful if you are familiar with the sizes and layouts of the many dining rooms in The Club. As the building is heavily booked throughout the week, the rooms you wish to view may be occupied. To avoid the inconvenience of not being able to see a particular room or not being able to meet with a manager, please call and schedule a time to meet with us and to take a tour.

We look forward to hearing from you.



POLICIES

PLEASE READ CAREFULLY.

DEPOSIT AND FINAL PAYMENT

For non-member events, all room rents must be paid immediately upon booking the room. This payment guarantees the date and room reservation. We will estimate the cost of the event based on your guest count. All additional charges must be paid within thirty days after the function. Any balance due will be refunded by check within 30 days of the event.

CANCELLATION POLICY

All cancellations for smaller meeting rooms (14 guests or less) must be made at least seven days before the event. All cancellations for large meeting rooms (15 guests or more) must be made at least thirty days before the event. Cancellations made after the given deadline date will result in billing of the room rental amount and appropriate food cost.

GUEST COUNT

We require a guarantee of three working days for your final guest count. If we do not receive a guarantee number, the expected number will be used as a guarantee number. The Faculty Club will be prepared to serve up to 5% above the guarantee. If the number of guests in attendance exceeds your final count, we will bill you for the total number in attendance.

FOOD AND BEVERAGE POLICY

No outside food is allowed in the Faculty Club. As we work with you planning your menu, we will discuss how much food you should order based on the time of day and your menu selections. As a general rule, hors d'oeuvres are priced at two pieces per order. For all banquets, please choose one entree, plus a vegetarian entree. For two entrées and a vegetarian, you will be billed for the highest priced entrée for all meals. Should you wish to offer your guests a choice of entrees, please observe the following procedures. The first course as well as the dessert course must be the same selection for all guests. Entrée choices are limited to three selections. The quantity for each selection must be provided at the time of your guaranteed count. Food and beverages selections must be confirmed two weeks in advance. Guest count must be confirmed three business days in advance. Beverages brought into the Faculty Club will have corkage charged per bottle. Corkage is \$15.00 per 750 ml bottle. Please note that local health department rulings prohibit guests from taking food and beverage from the Club, with the exception of wedding cakes and clients' wine.



POLICIES
(Continued)

CARVING FEE

A carving fee of \$60.00 will be charged for each carving station.

**TIMING AND
HOLIDAYS**

When you book a room at the Club, it is reserved from four to eight hours. Check room rental page for specific policies. All events must end no later than 11:00 pm. The Faculty Club reserves the right to book several events on any given day. The reservation of a banquet room by one group does not guarantee exclusive use of the entire club on the day of its event. On holidays, there will be an additional 10% labor charge added to your total food and beverage bill to pay for higher holiday wages.

MUSIC AND DANCING

We must know your plans in advance. Rental of the dance floor, at the cost of \$150.00, is required for dancing in the Seaborg Room, and the Heyns Room. Out of consideration for our hotel guests, all music must end by 11:00 PM.

DECORATING

You may decorate the Club but we must be informed of your plans in advance. Use of tacks, nails and staples in Club walls is not permitted, nor confetti, birdseed or rice. Should your florist or decorator use tacks or nails, you may be charged for damages. Candles are permitted as long as the flames are covered by glass by at least two inches.

VENDORS

We are happy to provide lists of references for florists, musicians, bakers, and photographers with whom we have working experience. Vendors must be included in the final count for meals.

LOST ITEMS

The Faculty Club is not responsible for any lost items or items left behind by you, your guests, or your vendors.

NO SMOKING

NO smoking within 20 feet of the building including the decks.



ROOM RENTS AND CAPACITIES

Monday through Friday

The Great Hall is unavailable Monday through Friday until 3:00 PM. Rents quoted are for up to 8 hours unless otherwise stated. Tax is added on Room Rental when food service is provided.

ROOMS	Room	Rent	Banquet	Reception
	Great Hall	\$1000.00	120	200
	Great Hall with Kerr and Patio	\$1500.00	220	300
	Seaborg	\$500.00	60	80
	Heyns	\$550.00	80	120
	Heyns with Patio	\$700.00	100	150
DINING ROOMS AVAILABLE FOR BANQUETS	Howard	\$250.00	40	50
	O'Neill	\$250.00	30	35
	Bowker (up to 8 hrs)	\$70.00	10	N/A
	Elberg (up to 8 hrs)	\$70.00	8	N/A
ROOMS AVAILABLE FOR BANQUETS OR MEETINGS	Lewis (up to 8 hrs)	\$60.00	14	N/A
	Latimer (up to 8 hrs)	\$60.00	14	N/A
	Davis (up to 8 hrs)	\$60.00	10	N/A
	Heyman (up to 8 hrs)	\$60.00	12	N/A
	Popper (up to 8 hrs)	\$60.00	8	N/A
	Hart (up to 8 hrs)	\$60.00	10	N/A
	Louderback (up to 8 hrs)	\$60.00	12	N/A
SPECIAL SERVICES	Fire in Fireplace.....			\$50
	Piano Rental (piano is tuned quarterly).....			\$100
	Piano Tuning (tuned especially for your event).....			\$120
	Check Room (for coats and/or gifts) attendant hourly fee.....			\$20
	Telephone Rental, per day (plus phone call charges).....			\$50
	Portable Dance Floor (12'x12'), for the Heyns or Seaborg.....			\$200
	P.A. System (subject to availability).....			\$75
	Carver.....			\$60
	Cake Cutting, per guest.....			\$2
	Easels with paper.....			\$25
	Chalk Board.....			\$15
	Screen (Limited availability).....			\$30



BEVERAGE MENU

BEVERAGES

Coffee, Tea, and Decaffeinated Coffee (per person).....	\$2.50
Coffee Service Refresh (per person).....	\$1.00
Martinelli's Sparkling Apple Cider (750ml).....	\$10.00
Iced Tea, Lemonade, and Milk Pitcher	\$10.00
Sodas (Assorted Variety).....	\$2.00ea
Mineral Water(Assorted Variety).....	\$2.00ea
Assorted Individual Juices (Odwalla).....	\$4.00ea

BAR SERVICE

Bars may be set up for three hours for a fee of \$75.00. Bars of over three hours will be charged an hourly fee of \$20.00. Hosted or Cash Bars can be arranged. Bar beverage lists are available. All Bars include sodas and mixers.

MIXED DRINKS	CASH	HOSTED
House	6.00	5.50
Premium	7.00	6.50

KEGS	HOSTED
Domestic	250.00
Premium	350.00

WINE BY THE GLASS	
Private Label	6.00

BOTTLED BEER	CASH	HOSTED
Domestic	4.00	3.50
Premium /Import	4.75	5.00

MANAGER'S SELECTION TBA

BILLED - ESPRESSO BAR

Made-to-order cappuccino, latte, espresso, and mocha.
Served hot or iced with cinnamon or chocolate.
75.00 Bar Fee Plus Cost of Drinks.
150.00 minimum sales.



BANQUET BREAKFAST MENU

Served from 7:30 AM to 10:00 AM Per Person

BREAKFAST

Continental Breakfast.....\$6.50

Choice of two: orange, cranberry, tomato, pineapple, apple, grape or grapefruit juice with breakfast pastries (2 per person). Coffee, tea and decaffeinated coffee.

Mini Bagels.....\$3.00

With cream cheese and assorted jams.

Baker's Choice.....\$3.50

Danish, croissants, scones, or muffins (2per/person).

HOT BREAKFASTS

*All breakfast is served with coffee, hot tea, decaffeinated coffee.

American Breakfast Buffet.....\$11.00

Your choice of orange, grapefruit, or cranberry juice. farm fresh eggs scrambled, choice of bacon, ham, or chicken-apple sausage (choose two), breakfast potatoes, and morning pastries.

Fruit salad add \$ 4.00

Cal Buffet.....\$9.00

Juice, fresh fruit salad, sausage or bacon, with banana bread French toast.

Breakfast Quiche.....\$8.00

Quiche Lorraine or vegetarian quiche served with fresh fruit salad and a breakfast pastry.

Lox & Bagel Sandwich.....\$9.00

Toasted Bagel with caper-onion cream cheese, topped with lox, served with fresh fruit.

Healthy Option.....\$8.00

Granola, assorted dry cereals, assorted yogurts, and fresh fruit salad.



PLACED HORS D'OEUVRES
Minimum 20 orders, 2 servings per order

**PLACED
HORS D'OEUVRES**

Domestic Cheese Board.....\$ 6.50
Assorted popular cheeses including Brie, Dill Havarti, Smoked Gouda, Pepper Jack and Sharp Cheddar – served with sliced baguettes and crackers.

Premium Cheese Board.....\$ 9.00
Assorted imported cheeses – Brie, Stilton, Aged Jack, Gorgonzola & Pate served with cocktail rye and crackers.

Smoked Meat Board.....\$ 10.00
Grilled specialty sausages, Smoked Ham, Prosciutto, Salami, Capicola & Liverwurst served with assorted mustards, baguette & rye bread.

Seafood Platter.....\$ 10.00
Chef's choice of seasonal shellfish, Chilled Prawns, Oysters on the half shell, Crab Claws, Mussels, served with spicy remoulade & mignonette.

Sushi Platter.....\$ 12.00
Your choice of assorted Maki and Nigiri sushi with wasabi mustard and pickled ginger.
Some varieties: California Roll, Spicy Tuna Roll, Ebi, Unagi, Maguro.

Seasonal Fruit Display.....\$ 7.00
A beautiful display of seasonal fresh fruits served with a Ghirardelli chocolate dipping sauce or a honey- yogurt sauce.
Seasonal fruit prices may vary.

Vegetable Crudités Tray.....\$ 6.00
Fresh cut garden vegetables with dill or Maytag Blue dipping sauce.

Petite Beef Meat Balls.....\$ 4.00
Served with barbecue sauce or teriyaki glaze.

South of the Border.....\$ 7.00
Yellow and blue corn tortilla chips served with house-made salsa, guacamole, sour cream and black bean dip.

Aram Rolls.....\$ 5.00
Lavash filled with herbed cream cheese, greens and tomatoes rolled with your choice of turkey, ham or vegetables.



PLACED HORS D'OEUVRES
(Continued)

PLACED
HORS D'OEUVRES

Hot Spinach and Artichoke Dip.....\$8.00

A delicious dip made with spinach, artichokes, onions and goat cheese and served with pita bread, crackers, and baguettes.

Minimum 40 people.

San Francisco Crab Dip.....\$11.00

The perfect dip made with cream cheese and Dungeness crab, served with pita bread, crackers, and baguettes.

Minimum order 40 people

Openface Focaccia Crostini\$ 6.50

Choice of any two:

- Cucumber and tomato
- Smoked salmon with dill cream cheese
- Watercress and herbed goat cheese spread
- Smoked turkey with cranberry spread
- Fresh tomato, mozzarella, and basil
- Egg salad with Greek olives
- Prosciutto and fresh mozzarella, extra virgin olive oil
- Black forest ham with honey mustard

Italian Meat Antipasto Platter\$ 7.00

A traditional specialty...

Grilled marinated vegetables with Italian meats, fresh mozzarella, assorted olives and pepperoncini served with focaccia bread.

Vegetarian Antipasto Platter.....\$ 6.00

Grilled seasonal vegetables with fresh mozzarella, olives and pepperoncinis. Served with focaccia bread

Mediterranean Platter.....\$7.00

Housemade hummus, tabbuli, and babaganoush with dolmas and pita triangles.

Tandoori Mixed Platter.....\$ 9.00

Lamb, prawns, and chicken served with naan bread. Sauce selection includes mint chutney and tamarind sauce.



PASSED HORS D'OEUVRES

Based on 2 pieces per person

**PASSED
HORS D'OEUVRES**

Prosciutto and Melon.....\$ 5.00
Fresh melon wrapped in Prosciutto.

Satay of Beef or Chicken.....\$ 5.00
Served with Thai garlic or peanut sauce.

Smoked Salmon Roulade.....\$ 5.00
Lox rolled with cream cheese. Served on sliced English cucumber.

Chilled Prawns.....\$ 7.00
Grilled and chilled black tiger prawns. Served with a spicy remoulade & traditional cocktail sauce.

Coconut Shrimp.....\$ 7.00
Golden fried shrimp. Served with tropical fruit salsa.

Vegetarian Spanikopita.....\$ 4.00
Pastry triangles filled with choice of:
• Spinach & feta cheese.
• Roasted red peppers and goat cheese

Spiced Crab Spanikopita.....\$5.00
Pastry triangles filled with spinach and crab.

Orient Gourmet.....\$ 5.00
Choose 2:
Vegetarian pot stickers, spring rolls, BBQ pork bun, or shrimp shu-mei with soy sauce, red chili sauce and sweet & sour sauce.

Tofu Kebabs.....\$ 4.00
With spicy peanut sauce.

Stuffed Mushrooms
Fresh button mushrooms filled with your choice of:
Spinach and sun-dried tomato **\$ 4.00**
Spiced lamb and cheese **\$ 4.50**
Dungeness crab and cheese **\$ 5.00**

Grilled Portabella Mushroom.....\$5.00
Served with Romesco sauce on a skewer.

Portabella Mushroom Fritter.....\$ 4.00
With lemon & pesto aioli.



PASSED HORS D'OEUVRES
(Continued)

PASSED
HORS D'OEUVRES

Rosemary Lamb Kebabs.....\$6.00
Served on a skewer with fig relish.

Mozzarella Crostini.....\$ 4.00
Fresh tomatoes, fresh mozzarella and basil on toasted baguettes

Mini Crab Cakes.....\$ 5.00
A delicate blend of crab meat and spices pan fried
and served with Ancho Chile Aioli.

Polenta Diamonds.....\$ 4.00
Choose one:

- Sun-dried Tomato and Basil
- Four cheese Polenta
- Wild mushroom Polenta
- Duck confit

Samosas.....\$ 4.00

Choose one:
Vegetarian Curried Potato, Lamb or Chicken.
Pastry triangles filled with your choice of filling above, with peas
and spices. Served with tamarind sauce or mint chutney.

Gourmet Mini Pizza Squares.....\$ 4.00

Choice of two:

- Four Cheese and Mushroom
- Roma Tomatoes, Goat cheese and Basil
- Italian Sausage & Pepperoni
- Smoked Chicken and Basil
- Bay Shrimp and Artichoke hearts
- Ham and Pineapple

Cherry Tomato Tartlet with Pesto Cream\$4.00

Avocado Shrimp Crostini\$6.00

Asparagus Spears Wrapped in Smoked Salmon.....\$5.00

Asparagus Spears with Prosciutto.....\$5.00

Seared Ahi Tuna on Top of Daikon with Seaweed Salad.....\$6.00

Seafood Ceviche served in a Mini Taco Shell.....\$5.00



SNACKS

Prices are by the pound, unless otherwise noted. One pound serves approximately 10-12 people.

SNACKS

Whole Fruit.....\$ 1.00 each

Apples, oranges, bananas, and seasonal fruit (1 each person).

Goldfish Crackers.....\$ 6.00

Baked cheddar cheese crackers.

Mini Pretzels.....\$ 6.00

Bite size salted pretzels.

Potato Chips with Dip.....\$ 8.00

Potato chips served with California chive onion dip.

Trail Mix.....\$ 10.00

Seasoned peanuts, corn nuts, sesame sticks.

Assorted Imported Olives (per pound).....\$ 12.00

Assorted Candies.....\$ 7.50

Assorted hard candies and mini candy bars.

Mixed Nuts.....\$ 15.00

Salted cashew, almonds, filberts, pecans, and Brazil nuts.

Granola Bar or Chocolate-Nut Biscotti.....\$ 2.50 each



REFRESHMENT PACKAGES

REFRESHMENT PACKAGES

I.

Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

Sodas, Mineral Waters & Spring Waters.

\$ 5.00 per person

II.

Sodas, Mineral Waters, Spring Waters.

Assorted Cookies.

\$ 4.50 per person

III.

Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

Sodas, Mineral Waters & Spring Waters.

Granola Bars and Biscotti.

\$ 6.50 per person

IV.

Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

Sodas, Mineral Waters & Spring Waters.

Whole Fruit & Granola Bars.

\$ 7.00 per person



BOX LUNCHES

Deli Sandwich.....\$ 11.00

Choice of Smoked Turkey, Smoked Ham or Tuna Salad.
With Swiss cheese, American, Provolone, lettuce, tomato and red onion on your choice of bread. Served with a bag of chips, fresh fruit and fresh baked cookie.

Monterey Chicken Sandwich.....\$ 12.00

Grilled breast of chicken thinly sliced with fresh avocado, lettuce, tomato and red onion on a sourdough roll. Served with a bag of chips, fresh seasonal fruit and fresh baked cookie

Sicily Sandwich.....\$ 12.00

Sliced prosciutto, tomato, lettuce, fresh mozzarella and pesto, on a baguette. Served with a bag of chips, fresh seasonal fruit and biscotti.

Lite Tuscany Sandwich.....\$ 12.00

Grilled seasonal vegetables marinated in herbs and olive oil, served on focaccia with fresh mozzarella and sun-dried tomato tapenade. Served with a bag of chips, fresh seasonal fruit and fresh baked cookie.

Smoked Salmon Sandwich.....\$12.00

Smoked salmon, caper mayonnaise, lettuce and tomato on a baguette. Served with a bag of chips, fresh seasonal fruit and a lemon bar.

***Sodas, Mineral Water, Spring Water \$ 2.00 ea**



LUNCHEON SALADS

All salads are served with assorted breads and butter, coffee, tea, and decaffeinated coffee.

LUNCHEON SALADS

Southwestern Salad

Choice of:

Grilled Tofu \$ 11.00

Grilled Chicken \$ 13.00

Marinated and Grilled Tri Tip sliced \$ 14.00

Grilled Prawns \$ 15.00

Tomatoes, cheddar cheese, black beans, avocado and mixed greens served in a tortilla bowl with tangy southwestern vinaigrette.

Classic Caesar Salad.....\$ 10.00

Tender hearts of romaine tossed in house-made Caesar dressing topped with your choice of protein. Garnished with garlic croutons and shredded Parmesan cheese.

With Chicken \$ 12.00

Or Salmon \$ 13.00

Chinese Chicken Salad.....\$ 13.00

Grilled chicken breast marinated in Asian spices served on a bed of Napa cabbage and crispy rice noodles, tossed in light sesame-soy vinaigrette.

Poached Prawn Salad.....\$ 14.00

Poached prawns on butter lettuce, French green bean, tomato and cubed potatoes with lemon dill vinaigrette.

T.F.C Cobb Salad.....\$ 13.00

Sonoma mixed greens with avocado, tomato, eggs, turkey, bacon and blue cheese, tossed in a Balsamic vinaigrette.

San Francisco Louie.....\$ 15.00

Fresh avocado halves filled with crab and shrimp on a bed of organic baby greens, topped with house made Louie dressing.

Greek Salad.....\$ 12.00

Fresh baby spinach, feta cheese, red onion, pepperoncini, Roma tomatoes and Kalamata olives tossed with Balsamic vinaigrette.



LUNCH ENTRÉE

Entrées include, bread, butter, choice of rice or potatoes, seasonal vegetables, tea, regular and decaffeinated coffee. House salad is an additional \$2.00, frozen dessert an additional \$1.00.

*With two items, the price of entrée is same as listed, with three items, all are the highest price of entrée.

BEEF and PORK

Stuffed Pork Loin.....\$ 14.00

With sun-dried tomatoes and roasted garlic, served with a shallot cabernet reduction.

Tri Tip Beef Teriyaki.....\$ 15.00

Five spice marinated Tri Tip of Beef served with Teriyaki demi.

Prime Rib.....\$ 16.00

Roasted Prime Rib of Beef with creamed Horseradish sauce.

CHICKEN and POULTRY

Chicken Salinas.....\$ 15.00

Tender chicken breast filled with artichoke hearts, goat cheese & spinach served with tarragon sauce.

Chicken Piccata.....\$ 14.00

Lightly seasoned and sautéed boneless chicken breast served with lemon caper sauce.

Chicken Roulade.....\$ 15.00

Roasted Boneless Chicken breast rolled with fresh mozzarella and Proscuitto served with caramelized onions, topped with Kalamata olive tapenade.

Faculty Club Turkey Loaf.....\$ 14.00

Served with mashed potatoes and gravy.

SEAFOOD

Poached or Pan Seared or Grilled Salmon.....\$ 15.00

Finished with lemon-chive beurre Blanc.

Pan-Seared Sea Scallops.....\$ 16.00

Served with a beurre rouge.

Pan Seared Pacific Snapper.....\$ 15.00

Grilled Snapper with Tuscany white bean and tomato ragout.

Sesame-Crusted Talapia.....\$15.00

Served with ginger miso sauce.

Grilled Prawns.....\$16.00

Served with tropical fruit salsa.



LUNCH ENTRÉE

(Continued)

Entrées include, bread, butter, choice of rice or potatoes, seasonal vegetables, tea, regular and decaffeinated coffee. House salad is an additional \$2.00, frozen dessert an additional \$1.00. Pasta entrees are served with garlic bread.

*With two items, the price of entrée is same as listed, with three items, all are the highest price of entrée.

PASTA

Tortellini Pesto.....\$ 13.00

Fresh cheese tortellini tossed in house-made creamy pesto and topped with fresh Roma tomatoes and Parmesan.

With herb grilled chicken \$ 14.00

Traditional Lasagna.....\$ 14.00

An Italian favorite with Beef, Italian cheeses and marinara sauce.

Shrimp Ravioli.....\$ 15.00

Shrimp filled Ravioli served with White Wine butter sauce.

Scallop Cavatappi.....\$ 15.00

Sautéed Sea Scallops lightly tossed with Cavatappi pasta and the refreshing flavors of white wine, basil and garlic.

Portabella Mushroom Ravioli.....\$15.00

Served with Puttanesca sauce.

VEGETARIAN

Italian Tower.....\$ 14.00

Marinated and grilled eggplant, portabella mushroom, grilled zucchini stacked with roasted garlic polenta on a bed of sautéed spinach with sun-dried tomato coulis & fresh mozzarella.

Beggars Purse.....\$ 14.00

Roasted root vegetables wrapped in Phyllo. Served with rice with a savory apple & fig chutney.

Healthy Wok.....\$ 13.00

Lightly sautéed mix of Asian herbs, spices and vegetables with coconut milk, water chestnuts and tofu served with basmati rice.

Wild Mushroom Strudel.....\$ 15.00

Wild mushrooms, herbs and goat cheese baked in Phyllo dough finished with a garlic chive cream sauce.

Portabella Mushroom Wellington.....\$19.00

Grilled portabella mushrooms wrapped in a puff pastry and served with a mission fig chutney.

Stuffed Bell Pepper.....\$17.00

Stuffed with quinoa and chickpeas. Served with a light tomato sauce.



LUNCH BUFFET STATIONS

Price per Person. Minimum of 20 guests

All Buffets Served with water, tea, regular and decaffeinated coffee.

LUNCH BUFFET

California.....\$ 18.00

Fruit and Cheese Display

Fresh seasonal fruit platter and honey-yogurt sauce and an array of domestic cheeses served with sliced baguettes and crackers.

Baked Frittata

Onion and artichoke frittata **OR** Spinach Mushroom Frittata.

Salad Station. Choose any two:

Spring mix with balsamic vinaigrette, Orzo and Seasonal Vegetable Salad, Caesar Salad, Mediterranean Salad or Grilled Vegetable Antipasto Salad.

Lemon Bars or Brownies.

Mexicali Grill.....\$ 21.00

With your choice of:

Marinated grilled Chicken OR Marinated Flank Steak.

With Yellow and Blue corn tortilla chips, with guacamole, sour cream and fresh salsa, black bean, roasted corn and tomato salad. With grilled peppers and onions, Spanish rice, refried beans and warm flour tortillas. Accompanied with shredded Monterey Jack and cheddar cheese, jalapeños, chopped cilantro & diced tomato.

Mexican Wedding Cookies.

Add \$5 for combination of chicken & beef.

Pacific Rim.....\$ 18.00

With your choice of:

Spicy beef & broccoli stir-fry with black bean sauce OR

Spicy stir-fry chicken.

Vegetarian spring rolls with sweet and sour sauce, shredded Napa cabbage, carrots, mint, cilantro with sesame seed vinaigrette & peanuts, and steamed Basmati rice.

Almond Cookies.

Add \$5 for combination of chicken & beef.

Italian.....\$ 18.00

Choice of one pasta and one stuffed pasta:

Pastas: Penne, Linguine, Fusilli, Bow Tie

Stuffed Pastas: Spinach Cheese Ravioli, Cheese Tortellini

Choice of two sauces:

Sun-dried tomato basil, Bolognese, Marinara & meatballs, creamy Pesto, red & green pepper sauce with white wine & chicken broth, garlic & clam sauce.

Choice of two salads:

Antipasto salad, Caesar, Fresh sliced tomatoes, Mozzarella and basil salad, Sonoma greens with artichoke hearts and tomatoes served with house vinaigrette.

Served with Garlic bread.

Add grilled chicken

\$ 3.00

Plain and Chocolate-Nut Biscotti.



LUNCH BUFFET STATIONS

(Continued)

LUNCH BUFFET

Deli Station.....\$ 20.00

A perfect way to enjoy your favorite sandwich and salad.
Set up with condiments, fresh tomatoes, lettuce, onions, pickles
and assorted breads.

Choice of Three Meats:

Roast Beef, Ham, Turkey, Salami or Tuna Salad.

Choice of Two Cheeses:

Cheddar, Swiss, Monterey Jack, or Provolone.

Choice of Two Salads:

House Salad, Caesar Salad, Pesto Pasta Salad, Potato Salad, or
Fresh Fruit Salad.

Choice of One Dessert:

Whole Fruit, Fudge Brownies, or Assorted Cookies

Mediterranean Buffet.....\$ 20.00

Aram sandwiches:

With turkey and vegetable filling.

Greek Salad:

Fresh spinach, feta cheese, Kalamata olives and red onions with
balsamic vinaigrette.

Vegetarian Antipasta Platter:

A display of marinated grilled vegetables with mozzarella cheese,
olives, and pepperoncinis.

Roast Leg of Lamb:

With cranberry tangerine-mint chutney served with Basmati rice
OR Couscous.

Baklava.

Taste of India Buffet.....\$ 20.00

Salad Greens, Fruit Salad, Vegetable Pakora.

Mixed spicy pickles & sweet mango chutney, Basmati rice and
Indian Naan bread.

Choose 1:

Saag Paneer:

Spinach cooked in garlic and spices with homemade cheese.

Dal :

A blend of lentils cooked in Indian spices.

Choose 2:

Tandoori Chicken:

Chicken marinated in yogurt and Tandoori spices.

Chicken Curry:

Tender grilled chicken pieces with Indian curry.

Lamb Curry:

Tender grilled lamb cubes cooked in a blend of spices.

Tandoori prawns

add \$ 2.00



BARBECUE MENU

The Faculty Club requires a minimum of 20 guests for our Barbecue menu. There is a \$4.00 charge per each additional entrée.

BARBECUE

A Combination of:

BBQ Quarter Chicken
Baby Back Ribs
\$ 25.00

BBQ Chicken Breast
Hamburgers, Garden Burgers
Links or Hot Dogs
\$ 25.00

Breast of Chicken with Chipotle Cream Sauce
BBQ Tri Tip of Beef
\$ 30.00

Fresh Grilled Salmon fillet with Avocado Corn Salsa (Seasonal),
or a Chipotle Beurre Blanc
Assorted Aidelle Sausages
\$ 30.00

Choose two of the following salads:

Potato Salad, Confetti Slaw, Pasta Salad, Fresh Seasonal Fruit
Salad with a Honey Yogurt Sauce, Cubed Watermelon
(seasonal), Mixed Green, Caesar Salad

Choose one of the following side items:

Maple & Brown Sugar Baked Beans, Corn on the Cob,
Roasted New potatoes or Asparagus (seasonal), Roasted
Broccoli, Grilled Vegetables

Choose two of the following dessert items:

Cookies, Brownies, Assorted Ice Cream Bars including Fruit
Popsicles

Additional \$5

Make-Your-Own Shortcake or Sundae



DINNER

DINNER APPETIZERS

Crab Cakes.....\$ 7.00
Crab cakes served on a bed of baby greens with spicy remoulade.

Prawn Cocktail.....\$ 7.00
Jumbo prawns poached to perfection and chilled. Served with cocktail sauce.

Roasted Portabella Mushroom.....\$ 6.50
Marinated portabella mushroom topped with a sun-dried tomato, herb and Goat cheese filling.

APPETIZER PLATTERS
(Each platter serves 10 people).

Assorted Country-Style Olives.....\$12.00

Assorted Cheeses.....\$30.00

Italian Meat Platter.....\$40.00

Grilled Vegetable Platter.....\$30.00

Bombay Platter.....\$20.00
Pakora, vegetables, vegetarian samosas, with a mint and tamarind chutney

DINNER SALADS

Caesar Salad.....\$ 5.00
Hearts of Romaine tossed with homemade Caesar dressing and garnished with grated Parmesan and Garlic croutons.

Baby Arugula Salad.....\$ 5.00
Butter Lettuce and Baby Arugula dressed with a Dijon vinaigrette, garnished with Parmesan and honeyed Pecans.

Lobster Tureen.....\$ 7.00
Baby Spinach tossed in a lemon vinaigrette and toast points.

Pear and Gorgonzola Salad.....\$ 6.00
Anjou Pears on a bed of organic greens with Raspberry vinaigrette and garnished with crumbled Gorgonzola and toasted Walnuts.

Radicchio and Manchego Cheese Salad.....\$ 6.00
Fresh mixed greens tossed in a champagne vinaigrette with toasted hazelnuts.



BANQUET DINNERS

All entrees are served with house salad, French bread, chef's choice of fresh vegetables and rice or potatoes, and coffee, Tea, or decaf. Hors D'oeuvres, special salads, desserts and additional beverages can be added for an additional charge.

*With two items, the price of entrée is same as listed, with three items, all are the highest price of entrée.

SEAFOOD

Crab Cakes.....\$ 20.00

Two crab cakes with spicy remoulade, served with warm three-lentil salad.

Grilled Halibut or Mahi-Mahi.....Market Price

With grilled tropical fruit salsa.

Poached, Pan-Seared or Grilled Salmon.....\$ 19.50

With a fennel tomato sauce.

Grilled Yellow fin Tuna.....\$ 21.00

Grilled tuna served with bay shrimp & leek sauce.

Cornmeal Crusted Catfish.....\$ 20.00

With roasted corn relish.

Sesame-Soy Talapia.....\$20.00

Served with ginger miso sauce.

CHICKEN

Lemon-Herbed Chicken Breast.....\$18.00

Served bone-in with roasted shallot au jus.

Chicken Piccata.....\$ 18.00

Lightly seasoned and sautéed boneless chicken breast served with lemon caper sauce.

Chicken Salinas.....\$ 19.00

Tender chicken breast filled with artichoke hearts, goat cheese and spinach served with tarragon sauce.

Asparagus Chicken (Seasonal).....\$ 19.00

Herbed & grilled boneless chicken breast topped with asparagus and Monterey Jack cheese & sun dried tomato pesto sauce.

Rosemary Chicken.....\$ 19.00

With wild mushroom ragout.

Chicken Roulade with Prosciutto.....\$20.00

Served with caramelized onions, fresh mozzarella, and an olive tapanade.



BANQUET DINNERS

(Continued)

All entrees are served with house salad, French bread, chef's choice of fresh vegetables and rice or potatoes, and coffee, Tea, or decaf. Hors D'oeuvres, special salads, desserts and additional beverages can be added for an additional charge.

*With two items, the price of entrée is same as listed, with three items, all are the highest price of entrée.

MEATS

Roast Leg of Lamb.....\$ 22.00

Boneless herb roasted leg of lamb with cranberry, tangerine and mint chutney.

Roasted Pork Loin.....\$ 20.00

Served with a sage and plum sauce.

Grilled Pork Chop.....\$20.00

Served with a fig and apple chutney.

Roast Prime Rib of Beef.....\$ 23.00

Served with au jus and creamed horseradish.

Grilled New York Steak.....\$ 23.00

Served with three-peppercorn sauce or a mushroom cream sauce.

Surf and Turf\$ 30.00

Grilled prawns and filet mignon served with a Meyer lemon beurre blanc and a mission fig reduction.

Pan Seared Duck Breast.....\$ 22.00

Marinated duck breast served with Merlot demi.



BANQUET DINNERS

(Continued)

All entrees are served with house salad, French bread, chef's choice of fresh vegetables and rice or potatoes, and coffee, Tea, or decaf. Hors D'oeuvres, special salads, desserts and additional beverages can be added for an additional charge.

*With two items, the price of entrée is same as listed, with three items, all are the highest price of entrée.

PASTA & VEGETARIAN

Prawn & Scallops Provençal.....\$ 20.00

Fresh, seared prawns and scallops served with capellini pasta lightly tossed in the refreshing flavors of white wine, basil, garlic and Roma tomatoes.

Italian Tower.....\$ 19.00

Marinated and grilled vegetables & portabella mushroom stacked with roasted garlic polenta on a bed of sautéed spinach topped with fresh mozzarella & a sun dried tomato coulis.

Tortellini Pesto.....\$ 17.00

Fresh tortellini tossed in house-made creamy pesto and topped with fresh Roma tomatoes and Parmesan.

Healthy Wok.....\$ 17.00

Lightly sautéed mix of Asian herbs, spices and vegetables with water chestnuts and tofu. Served on a bed of steamed basmati rice.

With grilled chicken breast \$ 18.00

Grilled Chicken Rigatoni.....\$ 17.00

Rigatoni pasta and grilled chicken tossed in an artichoke red sauce and garnished with fresh chives.

Vegetarian Moussaka.....\$ 17.00

Fresh eggplant slowly cooked with lentils, chickpeas topped with four-cheese blend.

Wild Mushroom Strudel.....\$ 19.00

Wild mushrooms, herbs and goat cheese In Phyllo pastry finished with a garlic chive cream sauce.

Cheese Manicotti Choron.....\$ 18.00

With house vegetables & creamy tomato sauce.

Portabella Mushroom Ravioli.....\$18.00

Served with Puttenesca sauce.

Beggar's Purse.....\$18.00

Roasted root vegetables wrapped in Phyllo dough.

Portabella Mushroom Wellington.....\$19.00

Grilled portabella mushrooms wrapped in a puff pastry and served with a mission fig chutney.

Stuffed Bell Pepper.....\$17.00

Stuffed with quinoa and chickpeas. Served with a light tomato sauce.



DESSERT MENU

Select one for your event

DESSERT

Choose one: \$ 5.00

Chocolate Raspberry Cake
Carrot Cake, Mixed Fruit Tart, Sacher Torte
New York Cheesecake finished with a Fresh Berry Coulis
Assorted Fruit Pies à la mode

Individual Fruit Tart \$5.00

Individual Cheese Cakes \$5.00

Ask about seasonal cheese cake specials.

Fresh Fruit: \$ 5.00

Seasonal Fruit topped with Crème Fraîche or Warm Chocolate
Grand Mariner sauce

Brownie Sundae: \$ 4.00

Fudge Brownie with Vanilla Ice Cream and Chocolate Sauce

Dessert Bars: \$ 3.00 each

Choice of:

Brownie, Cal Bear Brownie, Pecan Bar, Lemon Bar, Lemon Burst
Macaroon Bar, Triple Berry Crumble Bar

White and Dark Chocolate Mousse with Seasonal Berries \$ 6.00

Cookies \$ 2.00

(Assorted variety)

Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate
Macadamia nut or Chocolate-Nut Biscotti (by request only)

Chocolate Dipped Long-Stemmed Strawberries \$ 6.00

(Seasonal – two pieces per person)

Crème Brûlée \$ 6.00

Dessert Buffet: Assorted Varieties, Mini in Size

Custard Eclairs, Whipped Cream Puffs, Lemon Tarts & Petite
Fours

\$10.00 per person



CHAMPAGNE AND WINE

CHAMPAGNE	Mumm Napa Cuvee Brut Prestige	\$ 28.00
	Iron Horse Wedding Cuveé	\$ 35.00
	Domaine Chandon Blanc de Noir	\$ 25.00
	Gloria Ferrer Brut	\$ 25.00
	Domaine Carneros Brut	\$ 30.00
	Roederer Estate Rosé	\$30.00

WHITE WINE

<u>Chardonnay</u>	Sonoma Curtrer Russian River	\$ 23.00
	Kendall Jackson Vintner's Reserve	\$ 20.00
	Chateau Souverain Alexander Valley	\$ 22.00
	Raymond Napa Reserve	\$ 25.00
	Black Stone Sonoma Reserve	\$ 20.00
	Sterling Vintner's Collection	\$ 20.00
	Buena Vista Carneros	\$22.00
	Wente Riva Ranch	\$20.00

<u>Sauvignon Blanc / Fumé Blanc</u>	Cake Bread Napa Sauvignon Blanc	\$ 28.00
	Groth, Napa Sauvignon Blanc	\$ 23.00
	Geyser Peak, Son. Sauvignon Blanc	\$ 18.00
	Louis Honig, Napa Sauvignon Blanc	\$ 21.00
	Murphy Goode Fumé	\$ 19.00
	Robert Mondavi Fumé	\$ 21.00
	Chateau St. Jean Fumé Sonoma	\$18.00

<u>Viognier / Pinot Grigio</u>	White Knight Viognier	\$ 18.00
	Kunde Viognier	\$ 18.00
	Kris Pinot Grigio	\$ 20.00
	Echelon Pinot Grigio	\$ 19.00

<u>Gewurztraminer / Riesling</u>	Thomas Fogarty Gewurztraminer	\$ 18.00
	Fetzer Valley Oak Gewurztraminer	\$ 17.00
	Brassfield Gewurztraminer	\$ 18.00
	Boyer Monterey Riesling	\$ 19.00
	Mirassou California Riesling	\$ 17.00
J. Lohr Monterey Riesling	\$18.00	

<u>Rosé /White Zinfandel</u>	Beringer St. Helena Valley Selection	\$ 16.00
	Francis Coppola Sofia Rosé	\$ 20.00

* Corkage on 750 ml. bottles of wine \$ 15.00



CHAMPAGNE AND WINE
(Continued)

RED WINE	Beringer Knights Valley	\$ 22.00
	Atlas Peak Cabernet	\$ 30.00
<u>Cabernet Sauvignon</u>	Wild Horse Cabernet	\$ 20.00
	Hess Select, California Cabernet	\$ 21.00
	Four Bears Napa Cabernet	\$ 21.00
	McMannis California Cabernet	\$ 18.00
	Lake Sonoma Alexander Valley	\$ 24.00

<u>Merlot</u>	St. Francis Sonoma	\$ 20.00
	Wente San Francisco Bay	\$ 19.00
	Sterling Napa	\$ 20.00
	Beringer Napa	\$ 22.00
	Chateau St. Michelle Indian Well	\$ 22.00

<u>Pinot Noir</u>	King Estate Oregon	\$ 28.00
	Acacia Carneros	\$ 25.00
	BV Coastal	\$ 18.00
	Saintsbury Carneros	\$ 24.00
	La Crema Sonoma	\$ 22.00
	Chalone Monterey	\$ 25.00

<u>Zinfandel / Sangiovese</u>	Klinker Brick	\$ 21.00
	EdMeades Zinfandel	\$ 22.00
	Sobon Estate Old Vine Zinfandel	\$ 20.00
	Rabbit Ridge Zinfandel Pasos Robles	\$ 22.00
	Valley of the Moon Sangiovese	\$ 18.00
	Pepi Sangiovese	\$ 18.00
	Flora Springs Sangiovese	\$ 23.00

<u>Petite Syrah / Syrah</u>	David Bruce, Central Coast Petite Sirah	\$ 25.00
	Rosenblum Herit Clone Petite Syrah	\$23.00
	Roshambo Dry Creek Syrah	\$ 24.00
	Clos la Chance Syrah	\$ 22.00
	Robert Hall Paso Robles Syrah	\$ 23.00
	Concannon Petit Syrah	\$19.00

HOUSE SPECIALTY

T.F.C. Private Label Chardonnay	\$ 17.00
T.F.C Private Label Cabernet	\$19.00
Manager's Special Selection of Champagne	\$ 18.00
Manager's Special Selection of Chardonnay	\$ 16.00
Manager's Special Selection of Cabernet	\$ 18.00

**Non Alcoholic & Kosher wines available upon request.
Special wine can be ordered for your event by the case based on availability.**

*** Corkage on 750 ml. bottles of wine \$ 15.00**



The Faculty Club
INFORMATION SHEET

When planning an event at the Club, it is helpful if we receive the following information in advance. You may fax this sheet to us, or call us with the details.

Date of the event: _____ Room: _____

Time of the event: From _____ To _____

Name of the group and event
(As you want stated on the daily schedule):

How many guests are expected to attend?
(Please let us know all possible parameters.) _____

Contact person for the Event: _____

Phone Numbers: _____ Fax Number: _____

Billing address: _____

Email address: _____

Account number: _____

Which menu options are you considering? (Hors d'oeuvres, Banquet, buffet, etc.)

How should the room be set up? (U-shape, Board/Conference, Theater, etc.)

Will you need audiovisual equipment? If so, contact Catering Manager.

Do you require overnight accommodations? _____

Please return this sheet to:

The Faculty Club
University of California
Berkeley, CA 94720-6050
Phone: 510-540-5678
Fax: 510-540-6204
e-mail: info@berkeleyfacultyclub.com