









# CATERING & EVENTS MENU

"We can do anything...
Your place or ours!"











With more than 9,500 square feet of versatile indoor and outdoor event space, our venue is exceptionally equipped to accommodate even the most elaborate gatherings, comfortably seating up to 300 guests.

At our establishment, we take pride in our commitment to crafting culinary delights that embrace the essence of nature. Our dishes are meticulously prepared using the freshest ingredients while adhering to environmentally conscious practices.

When you choose our venue for your event, you not only offer your guests an unforgettable experience but also the opportunity to contribute to the preservation of our environment. We actively strive to minimize our carbon footprint by sourcing locally-produced food and employing sustainable practices.

We are grateful for the privilege to curate your special occasion, creating cherished memories that will endure a lifetime.

#### FOOD ALLERGY WARNING

Our kitchen uses eggs, milk wheat, peanuts, soy (tofu), and tree nuts (walnuts, almonds, pine nuts, etc...) and others in many of our products. While an allergen may not be present in any of our products, please be advised that traces of these potential allergens may be present in any of our products. Advise our Catering Professionals of any special needs and we will do our best to make substitutions and/or rework your selections to accommodate your needs.

#### BREAKFAST BUFFETS

Buffet Service: Minimum of 15 – Less than 15 will incur a \$75.00 service fee

Breakfast served 6am – 10:30am

Coffee and Hot Tea service included with all breakfast menus

Prices do not include 22% service charge and 8.25% sales tax

#### **Continental Express**

Bagels & Cream Cheese | Assorted Pastries | Orange Juice \$9.95 per person

#### **Chico Continental**

Freshly Baked Muffins | Croissants | Sliced Seasonal Fruit | Cranberry & Orange Juice \$12.95 per person

#### Wildflower

Sliced Seasonal Fruit | Bran and Blueberry Muffins | Fruit Yogurt | House-Made Granola | Milk | Cranberry & Orange Juice (Soy or Almond Milk upon Request)

\$14.95 per person

#### **Sycamore Breakfast Buffet**

Yogurt & Granola Topping | Scrambled Eggs | Country–Style Potatoes | Crisp Bacon | Pork Sausage | Assorted Breakfast

Pastries | Cranberry and Orange Juice

\$17.95 per person

#### **Eggs Benedict with ham**

Open Faced Toasted English Muffin topped with Ham and Hollandaise Sauce

#### **Breakfast Burrito**

Scrambled Eggs | Cheddar Cheese | Peppers | Onions | Wrapped in a Flour Tortilla

#### **Individual Fruit Parfait**

Fruit Yogurt | House-Made Granola



#### PLATED BREAKFAST ENTREES

Buffet Service: Minimum of 15 – Less than 15 will incur a \$75.00 service fee

Breakfast served 6am – 10:30am

Coffee and Hot Tea service included with all breakfast menus

#### **Ham and Cheese Omelet**

\$16.95 per person

#### Scrambled Eggs

Tomatoes | Cheddar Cheese \$14.95 per person

#### French Toast

Made with Texas Toast | Maple Syrup \$18.95 per person

#### Farmer's Market

Scrambled eggs | Tomatoes | Onion | Cilantro | Sliced Seasonal Fruit and Fresh Berries \$21.95 per person



#### BUFFETS

Buffet Service: Minimum of 20 – Less than 20 will incur a \$100.00 service fee

Lunch is served 11 am - 2:00 pm

Iced Tea service included with lunch

Coffee and tea service included with dinner service

#### Stack It Up Deli Bar

Turkey | Roast Beef | Ham | Assorted Cheese | Variety of Breads & Rolls | Tomatoes | Lettuce | Onions | Organic Field Greens with Balsamic Vinaigrette | Chips

<u>Lunch</u> - \$17.95 per person

**Dinner** - \$21.95 per person

#### Gusto Italiano

Penne Pasta with Italian Vegetables tossed in a fresh Tomato Basil Marinara | Marinated Grilled Chicken Breast | Fettuccini |

Alfredo Sauce | Garlic Bread | Caesar Salad

**Lunch** - \$18.95 per person – one pasta

**Lunch** - \$20.95 per person - two pastas

**Dinner** - \$22.95 per person – one pasta

**Dinner** - \$26.95 per person - two pastas

#### Delicioso Mexicano

Mexican Rice | Refried Beans | Chicken OR Strip Steak Fajitas | Sour Cream | Shredded Cheese | Guacamole |
Cilantro | Shredded Lettuce | Flour Tortillas | Chips & Salsa

Lunch - \$22.95 per person

**Dinner** - \$26.95 per person



#### BUFFETS

Buffet Service: Minimum of 20 – Less than 20 will incur a \$100.00 service fee

Lunch is served 11 am – 2:00 pm

Iced Tea service included with lunch

Coffee and tea service included with dinner service

#### **Sycamore**

Choice of Salad:

Mixed Greens with choice of Dressing | Caesar Salad | Antipasto Pasta Salad

Comes with Rolls & Butter

<u>Selection of two Entrees -</u> (add \$150 for Carving Station)

Roasted Pork Loin | Chicken Piccata | Baked Salmon | Carved Roast Beef |

Carved Marinated Tri-Tip | Carved Honey

Glazed Ham

#### Chef's Selection of Grains

Choice of Rice | Pasta | Potato

#### Dessert - Choice of One

Chocolate Fudge Cake | Cheesecake with Seasonal Berries | Homemade Apple Cobbler

**Lunch** - \$34.95 per person

**Dinner** - \$39.95 per person

To substitute Carved Prime Rib of Beef, add \$6.50 per person

For a Third Entrée selection, add \$8.95 per person

Pasta Station, add \$5.95 per person



# Catering & Events LIGHTER SIDE OF LUNCH - PLATED

Serviced for 1 hour Maximum of 2 entrees | Highest Price Prevails Special Diets will be Chef's choice Lunch is served 11 am – 2:00 pm

Iced Tea service included with all lunch menus

#### **Grilled Chicken Caesar Salad**

Chicken Breast | Romaine Lettuce | Garlic Croutons | Parmesan Cheese \$15.95 per person

#### New York Steak Salad

Sliced Steak | Arugula | Grilled Asparagus | Tomato | Avocado | Caramelized Onions |

Chimichurri Dressing

\$19.95 per person

#### The Half Gobbler Croissant

Smoked Turkey | Bacon | Swiss Cheese | Lettuce | Tomato | Served with Fresh Fruit
\$16.95 per person



# Catering & Events ON THE GO SANDWICHES

Total minimum order of 10 5 minimum per selection

Box Lunches - \$22.95 per person\* Not available for on-site events

All boxed lunches conveniently come with a choice of sandwich, pasta salad, potato chips, Sycamore Tap & Table Chocolate Chip cookie, and fresh whole fruit. All sandwiches are made on a French Roll. Condiments, utensils, and napkins are included.

#### **Grilled Vegetable**

Seasonal Vegetables | Pesto Sauce

#### **Grilled Chicken**

Grilled Chicken | Lettuce | Onion | Tomato

#### Roast Beef

Roast Beef | Cheddar Cheese | Lettuce | Onion | Tomato

#### **Roasted Turkey**

Roasted Turkey | Cheddar Cheese | Lettuce | Onion | Tomato

\*Can Soda or Bottled Water is available for \$3.00 each



#### PLATED ENTREES

Serviced for 1 hour Maximum of 2 entrees | Highest Price Prevails Special Diets will be Chef's choice

Lunch is served 11 am - 2:00 pm

All Meals Include a Starter | Chef's Selection of Vegetables | Choice of Rice, Pasta, or Potatoes |
Rolls & Butter | Dessert | Iced Tea

Starters: Choice of One

#### **Garden Salad:**

Spring Mix | Tomatoes | Julienne Carrots | Croutons | Vinaigrette Dressing

#### Fresh Fruit Salad:

Diced Fresh Seasonal Fruit | Berries | Served in a Champagne Glass

#### Caesar Salad:

Romaine Lettuce | Garlic Croutons | Parmesan Cheese | Caesar Dressing

Entrees: Choice of Two

#### Chicken Marsala:

Harmonious Combination of Marsala Wine and Mushrooms

**Lunch:** \$21.95 per person **Dinner:** \$25.95 per person

#### Chicken Parmesan

Smothered in a flavorful Tomato-Based Marinara Sauce, Generously sprinkled with a Blend of

Mozzarella and Parmesan Cheese **Lunch:** \$21.95 per person

Dinner: \$25.95 per person

#### Chicken Piccata

Sautéed in a Buttery and Tangy Sauce of Lemon Juice, White Wine, and Capers

**Lunch:** \$23.95 per person **Dinner:** \$27.95 per person



#### PLATED ENTREES

Serviced for 1 hour Maximum of 2 entrees | Highest Price Prevails Special Diets will be Chef's choice

Lunch is served 11 am – 2:00 pm

All Meals Include a Starter | Chef's Selection of Vegetables | Choice of Rice, Pasta, or Potatoes |
Rolls & Butter | Dessert | Iced Tea

Entrees: Choice of Two

#### **Baked Filet of Salmon**

Topped with Lemon Dill Cream Sauce

**Lunch:** \$31.95 per person **Dinner:** \$36.95 per person

#### **Blackened Halibut**

Adorned with Zesty Fresh Pineapple Salsa

**Lunch:** \$26.95 per person **Dinner:** \$31.95 per person

#### **Grilled New York Strip Steak**

Drizzled with a Brandy Peppercorn Sauce

**Lunch:** \$33.95 per person **Dinner:** \$38.95 per person

#### Roasted Tri-Tip

Enhanced by a Rich Red Wine Demi Glaze

**Lunch**: \$28.95 per person **Dinner**: \$33.95 per person

#### Dessert: Choice of One

Chocolate Fudge Cake | Cheesecake with Seasonal Berries |
Homemade Apple Cobbler



#### THEME BREAKS

Serviced for 30 minutes

#### **Morning Energizer**

Freshly Brewed Coffee | Assorted Tea | Assorted Croissants | Muffins | Danish |
Seasonal Fruit Platter | Yogurt Parfaits with Granola and Mixed Berries
\$16.95 per person

#### Farmer's Market

Fruit Juices | Seasonal Fruit Platter | Mini Quiches |
Vegetable Crudité with Local Herb- Infused Dip
\$17.95 per person

#### **Orchard Delight**

Apple Cider | Mini Apple Turnovers | Assorted Dried Fruit | Mixed Nuts
\$12.95 per person

#### **Downtown Chico Sweet Treats**

Ice Cream Station | Assorted Toppings | Mini Cupcakes | Sugar Cookies \$14.95 per person

#### <u>Healthy Snack</u>

Assorted Vegetable Crudité with Dip | Fresh Fruit Skewers |
Individual Hummus Cups with Pita Chips | Mixed Nuts
\$16.95 per person



BEVERAGES

#### Fresh Brewed Coffee

Regular | Decaf \$30.00 per gallon serving 16

#### **Assorted Hot Teas**

\$25.00 per gallon serving 16

#### **Assorted Soda & Bottled Water**

\$3.00 Each

#### **Pitchers**

Soda | Lemonade | Iced Tea | Juice | Orange | Cranberry | Apple Juice \$18.00 pitcher – serving 6 \$28.00 gallon – serving 16

### Catering & Events

HOSTED OR CASH BAR

#### Cocktails | Beer | Wine

Well - \$10.00

Call - \$12.00

Premium - \$15.00

Domestic Bottled Beer - \$7.00

Premium Bottled Beer - \$9.00

House Wine by the Glass - \$11.50

Premium Wine by the Glass - \$13.00

#### Beverage Alternatives - sold by the gallon

Champagne Punch - \$125.00

Mimosas - \$125.00

Margaritas - \$200.00

Strawberry, Banana, or Lime Bloody Mary or Screwdriver - \$200.00

Tropical Iced Tea - \$50.00

#### Wine by the Bottle

Ask for the current wine list or view the attachment on our website.

Sycamore Tap & Table 685 Manzanita Court, Chico, CA 95926 (530) 345-2491





#### HORS D'OEUVRES

Price per approximately 50 pieces

#### **Mushroom Caps**

Stuffed with Italian Sausage | Parmesan Cheese \$160

#### **Beef Tenderloin**

Chimichurri Sauce \$225

#### Housemade Mini Quiche

Spinach and Cheese \$145

#### **Vegetable Egg Rolls**

Sweet & Sour Sauce \$135

#### Mini Crab Cakes

\$250

#### Shrimp Cocktail

Fresh Shrimp | Cocktail Sauce | Fresh Lemon | Fresh Parsley | Iceberg Lettuce

\$170

#### **Italian Bruschetta**

Ripe tomatoes | Fresh Basil | Garlic | Olive Oil | Balsamic Glaze| Salt and Pepper \$100

#### Chicken or Beef Satay

\$160

#### **Deviled Eggs**

boiled egg whites | velvety-smooth, tangy yolk mixture | mayonnaise| zesty

Dijon mustard| sprinkle of paprika

\$120

#### **Fresh Fruit Presentation**

Seasonal Fresh Fruit | Berries | Non-fat Yogurt Dressing \$12.95 per person

#### Sunburst Vegetable Crudité

Farm-Fresh Vegetables | Creamy Ranch Dip \$12.95 per person



### A LA CARTE BREAKS/SNACKS

Per Dozen

#### **Rice Crispy Treats**

Plain or Chocolate Dipped \$17.95

#### **Assorted Donuts**

\$24.95

#### **Freshly Baked Assorted Cookies**

\$21.95

#### Assorted Breakfast Pastries, Mini Muffins, and Croissants

\$24.95

#### **Bagels and Cream Cheese**

\$26.95

#### **Fudge Brownies**

With or Without Walnuts

\$18.95

#### **Lemon Bars**

\$20.95

#### **Build Your Own Snack Mix**

\$37.95

#### **Individual Fruit Yogurt**

\$29.95



#### ADDITIONAL INFORMATION

#### **Vendor Meals**

Caesar salad, garlic bread, choice of vegetable pasta or Chicken Alfredo pasta, the chef's choice of dessert,

soda and bottled waters

\$19.95

#### Children's Menu

Entrees: Spaghetti and meatballs, Butter Noodles, or Chicken tenders,

Sides: Carrots and celery with ranch dipping sauce, fresh fruit, or French Fries

Beverages: Apple Juice or Milk

\$11.95

#### **Details and Menu Selections**

Your Catering Manager will contact you to go over finalizing the menu and agenda approximately 4 weeks prior to your event date

#### STANDARD SERVICE TIMES

Plated Service - 1 hour

Buffet Service - 1.5 hours

Break service - 0.5 hours

#### **FOOD AND BEVERAGE**

The hotel must supply all food and beverage.

Menus are subject to prevailing Service Charge and Sales tax.

Two options maximum

Special Dietary Requests will be accommodated
With Chef's choice

Uneaten food cannot be removed from the facility.

To-go boxes are not allowed.



### BANQUET EVENT SPACE & AMENITIES

#### **Meeting Rooms**

#### For exact pricing, contact sales

Room/ Type	Duration	Up to (\$)
Full Banquet (Butte/Glenn)	1 - 4 Hours	\$1,500.00
Full Banquet (Butte/Glenn)	4 - 8 Hours	\$2,500.00
1/2 Banquet (Butte/Glenn)	1 - 4 Hours	\$750.00
1/2 Banquet (Butte/Glenn)	4 - 8 Hours	\$1,200.00
Lassen or Shasta Room	All Day Access	\$400.00
Boardroom	All Day Access	\$400.00

#### **AV Equipment**

Projector/ Screen Combo	\$150.00
Portable Speaker w/ Corded Microphone	\$60.00
Wireless Microphones	\$100.00
Podium	\$50.00
Flip Chart	\$75.00
Easel w/o Pad	\$25.00
White Board	\$75.00

#### Misc

Corkage Fee Per Bottle	\$12.00
Bartender fee Per Hour/Per Bartender	\$50.00 2 hours minimum
Cake Cutting fee Per person	\$1.25 Minimum 25
Dance floor set up fee	\$150.00
Stage Set up fee	\$150.00

### BANQUET EVENT SPACE



Room	Dimensions	Total SF	Ceiling Height	Reception	Banquet	Theater	Classroom	U-Shape	Conference	Square
Ballroom A + B	100'x30'	3,000	12'	300	220	300	150	85	100	100
Butte Room A	50'x30'	1,500	12'	150	110	135	75	40	50	50
Glenn Room B	50'x30'	1,500	12'	150	110	135	75	40	50	50
Lassen Room	25'x24'	600	10'	35	30	30	30	25	30	25
Shasta Room	32'x16'	512	10'	25	20	20	20	18	20	18
Board Room	26'x12'	440	10'	12					12	
Pool Area		3,412		300	220					

