



# Wyndham Garden

Banquet Menu

# Speacially Made, Carefully Served

At the Wyndham Garden in San Jose, we are  
obsessed with providing each and every  
guest with a unique, memorable  
experience.

# Breakfast Buffets

*All Buffet Packages Include Regular ,  
Coffee & Hot Tea.*

## **Continental**

Selection of Chilled Juices  
Display of Fresh Seasonal and Sliced  
Fruit & Berries  
An Array of Breakfast Pastries,  
Muffins & Croissants  
Accompanied by Butter, Marmalade  
& Preserves  
\$13.95

## **Busy Bay Breakfast**

Selection of Chilled Juices  
Display of Fresh Seasonal Sliced Fruit  
& Berries  
Assorted Muffins, Danish &  
Croissants  
Assorted Mini Bagels with Pesto,  
Strawberry & Plain Cream Cheese  
Individual Flavored Yogurt &  
Granola Bars  
Accompanied by Bitter, Jams &  
Marmalade  
\$15.95

## **Breakfast Bay Burritos**

Breakfast Burrito with  
Scrambled Eggs,  
Chorizo, Green onions, Cilantro &  
Cheddar Cheese  
*Choice of:*  
Sausage, Bacon or Vegetable  
\$16.95

## **Hot Bay Breakfast**

Selection of Chilled Juices  
Display of Fresh Seasonal Sliced Fruit  
& Berries  
Assorted Dry Cereals with Fresh  
Berries & Milk  
Granola Mix with Yogurt  
Scrambled Eggs with Chives  
*Choice of:*  
Smoked Bacon or Smoked Sausage  
Home Fried Potatoes  
Assorted Danish, Muffins &  
Croissants  
Accompanied by Butter, Preserves &  
Marmalade  
\$18.95

Prices Shown are Per Person & to Include  
20% Service Charge & 8.75% Tax

# Breakfast Plated

*All Plated Packages Include Regular,  
Decaffeinated Coffee & Hot Tea.*

**Oatmeal with Sliced Fruit**  
\$9.95

**Sliced Fruit with  
Crème Fraiche**  
\$9.95

## **Hawaiian Loco Moco**

Steamed Rice, Hamburger Patty, Eggs  
and Gravy  
\$11.95

## **Island Hopper**

Scrambled Eggs with  
*Choice of:*  
Applewood Smoked Bacon, Honey  
Baked Ham or Sausage  
Served with Jamaican Home Fries  
and Seasonal Fruit  
\$15.95

## **Eggs Benedict**

English Muffins, Canadian bacon,  
Poached Eggs  
Hollandaise Sauce  
Served with Hashbrown Potatoes  
\$14.95

## **Steak & Eggs**

Broiled New York Steak, Fluffy Sour  
Cream Scrambled Eggs  
Served with Jamaican Home Fries  
and Seasonal Fruit  
\$22.95

Prices Shown are Per Person & to Include  
20% Service Charge & 8.75% Tax

# Breakfast

*All Station Packages Include Regular  
Decaffeinated Coffee & Hot Tea.*

*\$75.00 Chef Attendant Fee for Stations*

## Stations

### **Omelet Station**

Eggs, Egg White, Ham, Bacon,  
Tomatoes, onions, Mushrooms,  
Garlic, Shallots, Hawaiian  
Sausage, Link Sausage, Cheese  
and Sun Dried Tomatoes.  
\$9.95

### **Waffle Station**

Whipped Cream, Maple &  
strawberry Syrups, Fresh  
Berries, Fresh Fruit and Butter.  
\$7.95

## Baked Goods

*Baked Goods, Priced Per Dozen.*

### **Croissants**

\$38.00

### **Assorted Danish**

\$36.00

### **Assorted Bagels**

\$36.00

### **Assorted Donuts**

\$36.00

### **Assorted Muffins**

\$32.00

Prices Shown are Per Person & to Include  
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# Breakfast

## Beverages

### **Coffee / Deaf / Hot Tea**

*\$55.00 Per Gallon*

### **Fresh Fruit Juice**

*\$2.50 Per Bottle*

### **Orange, Grapefruit and Cranberry Juice**

*\$18.00 Per Quart*

### **Hot Chocolate**

*\$3.00 Per Cup*

### **Milk**

*\$2.00 Per Cup*

### **Soft Drinks**

*\$2.50 Per Can*

### **Bottled Water**

*\$2.50 Per Bottle*

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# Break Options

## **Fabulous Fun**

A Flowing Chocolate Fountain, Fresh  
Cubed Seasonal Fresh Fruit,  
Marshmallows, Cookies & Mini Pretzels  
Served with Assorted Soft Drinks,  
Bottled Water and  
Freshly Brewed Coffee  
*\$19.00*

## **Chill Out**

Assorted Haggen Daz Ice Cream and  
Assorted Ice Cream Bars  
Served with Assorted Sodas  
And Waters  
*\$16.00*

## **Fit & Trim**

Seasonal Fresh Fruit, Whole Fruit,  
Granola Bar and Low Fat Yougurt  
Diet Soft Drinks & Bottled Waters  
*\$16.00*

## **Fiesta Break**

Mini Chicken Quesadillas, Beef  
Taquitos, Tortilla Chips with  
Salsa & Guacamole  
Served with Assorted Soft  
Drinks and Bottled Waters  
*\$15.00*

## **Snack Attack**

Assorted Home Style Cookies &  
Brownies  
Assorted Soft Drinks, Bottled  
Water and Fresh Brewed  
Coffee  
*\$13.00*

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# Break Items

Chips & Dip  
*\$24.00 Per Bowl*

Chips & Salsa  
*\$24.00 Per Bowl*

Assorted Nuts  
*\$25.00 Per LBS*

Trail Mix  
*\$18.00 Per LBS*

Assorted Ice Cream Bars  
*\$5.50 Each*

Chips, Guacamole & Salsa  
*\$5.00 Per Person*

Seasonal Sliced Fresh Fruit &  
Berries  
*\$4.00 Per Person*

Power Bar or Protein Bar  
*\$3.75 Each*

Granola Bar  
*\$3.75 Each*

Popcorn  
*\$3.50 Per Person*

Fruit bars  
*\$3.25 Each*

Mini Pretzels/Chips  
*\$2.75 Per Person*

Candy Bar  
*\$2.75 Each*

Natural & Fruit Yogurt  
*\$2.75 Each*

Assorted Whole Fruit  
*\$1.50 Each*

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# Lunch Plated

*Plated Lunches Include Garden Salad  
Dessert And Served with Coffee & Tea*

## **Lemon Chicken**

Grilled Chicken Breast with Citrus  
Sauce  
Served with Tomatoes, Sliced  
Cucumbers and Steamed Rice  
\$28.95

## **Cheese Ravioli**

Jumbo Cheese Ravioli with Pink  
Alfredo Sauce  
\$21.95

## **Vegetarian Lasagna**

Layers of Grilled Vegetables, Zucchini,  
Yellow Squash, Carrots, Red Bell  
Pepper, and Spinach  
Topped with Marinara Sauce  
\$22.95

## **Grilled Salmon**

Grilled Salmon Filet with Tropical Salsa  
Served with Vegetables and Steamed  
Rice  
28.95

## **Petit Filet**

6oz Flame Grilled Filet Mignon with  
Madeira Sauce  
Served with Roasted Garlic Mashed  
Potato and Vegetables  
\$32.95

## **Pork Tenderloin**

Roasted Pork Tenderloin with  
Cognac-Plum Sauce  
Served with Roasted Garlic Mashed  
Potatoes and Vegetables  
\$28.95

## **Meat Loaf**

Mom's Homemade Meatloaf  
Served with Mashed potatoes and  
Vegetables  
\$26.95

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# Boxed Lunch

*Served with a Side Salad,  
Whole Fruit, Chips and Cookie*

Turkey and Cheese on Croissant or  
French Roll

Tuna Salad on White or Whole Grain  
Bread

Chicken Salad on Focaccia or French  
Bread

Ham and Cheese on White or Whole  
Grain Bread

Vegetarian Sandwich Option Available

*\$20.95 Per Person*

*Add \$1.50 for Kalua Pork  
(Pulled Pork Style) with BBQ Sauce  
Add \$1.50 for Roast Beef*

## **Garden Deli Buffet**

Fresh Organic Mix Green with Tomato,  
Orange Mandarin, Carrots, Croutons,  
Mixed Nuts and Two House Dressings  
Or

Potato Salad, Pasta Salad

Roast Beef, Turkey Ham Salami  
Cheddar, Swiss, Provolone and Pepper Jack  
Cheeses & Assorted Breads

All the Fixings and Condiments to Create  
Your Own Sandwich

*\$18.95 Per Person*

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# Salads

## **Caesar Salad**

Romaine Lettuce Tossed with our  
Home made Jerk Caesar Dressing,  
Croutons, Parmesan Cheese and  
Anchovies

*\$11.95*

## **Kahuna Breeze Salad**

Fresh Hawaiian Papaya, mango,  
Pineapple, Avocado and Roasted Nuts  
All Blended with our Creamy mango  
Dressing and mixed Greens

*\$13.50*

## **Oriental Chicken Salad**

Shredded Iceberg lettuce, Red Cabbage,  
Orange Mandarins, Roasted Nuts,  
Crispy Rice Noodle and Breaded  
Chicken Breast  
With Oriental Dressing

*\$14.99*

*Add Chicken, Salmon or prawns for  
\$5.95*

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# Lunch & Dinner Buffets

**Buffet Must Serve Minimum of 20 Guests**

*All Buffet Packages Include Regular ,  
Coffee & Hot Tea.*

## **Tropical Garden Deli**

Fresh Organic Mix Green with Tomato,  
Orange Mandarin, Carrots, Croutons,  
Mixed Nuts and Three House Dressings  
Pineapple Coleslaw, Baby Red Beets,  
Potato Salad

Sliced Tropical Fresh Fruit

Roast Beef, Turkey Ham Salami

Cheddar, Swiss, Provolone and

Pepper Jack Cheeses

All the Fixings and Condiments to

Create Your Own Sandwich

Assorted Bread and Butter

*Lunch*            \$20.95

*Dinner*           \$24.95

## **Pacific Island**

Organic Green Mix Which Includes  
Tomato, Orange Mandarin and  
Shredded Carrots

With Two House Dressings and  
Sliced Fruit

Lomi Lomi Coconut Rice

Roasted Garlic Mashed Potatoes

Grilled Chicken Breast with

Peanut Sauce

Grilled Salmon Filet with Adobo Sauce

*Lunch*            \$30.95

*Dinner*           \$33.95

## **Viva Italia!**

Caesar Salad and Italian Salad

Fresh Grilled Vegetables

Italian Style Risotto

Cheese Ravioli with Marinara Sauce

Chicken Picatta

Meatballs with Spicy Red Sauce

*Lunch*            \$30.95

*Dinner*           \$33.95

Prices Shown are Per Person & to Include  
20% Service Charge & 8.75% Tax



# Lunch & Dinner Buffets

**Buffet Must Serve Minimum of 20 Guests**

*All Buffet Packages Include Regular,  
Coffee & Hot Tea.*

## **Luau**

Assorted Pupus – Chef's Choice  
Pineapple Coleslaw  
Hawaiian Cucumber Namasi  
Organic Mixed Green Salad with  
Tomato, Orange Mandarin,  
Carrots, Croutons, Mixed Nuts and  
Three House Dressings  
Fresh Tropical Fruit Salad  
With Bananas  
Lomi Lomi Coconut Rice with  
Stir Fry Vegetables  
Kalua Pork  
Rotisserie Chicken with Mango Glaze  
Grilled Salmon or Mahi Mahi with  
Tropical Salsa

<i>Lunch</i>	<i>\$35.95</i>
<i>Dinner</i>	<i>\$38.95</i>

## **Out on the Range**

Iceberg Lettuce with Tomato, Carrots,  
Orange Mandarin, Croutons  
And Mixed Nuts Served with  
Three House Dressings  
Potato Salad, Pineapple Coleslaw,  
Southwest Style Salad, Kettle Corn,  
Roasted Garlic Mashed Potatoes  
Roasted Pork Loin  
BBQ Salmon Filet  
Grilled Lemon Chicken and Grilled  
Marinated Tri Tip

<i>Lunch</i>	<i>\$38.95</i>
<i>Dinner</i>	<i>\$44.95</i>

## **Tuscan**

Caesar Salad and Italian Salad  
Fruit Salad  
Rice Pilaf  
Penne Pasta with Meat Balls  
Grilled Chicken Breast with  
Garlic Sauce

<i>Lunch</i>	<i>\$26.95</i>
<i>Dinner</i>	<i>\$31.95</i>

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# Plated Dinner

*All Plated Packages Include  
Regular , Coffee & Hot Tea  
House Salad, Bread and Butter  
Chefs Choice Dessert*

## Light Pasta

Penne Pasta with  
Broccoli, Zucchini,  
Yellow Squash, Carrots,  
Garlic, Parsley, Tossed  
in Olive Oil  
And White Wine

*\$28.95*

*Add Chicken Breast,  
Prawns or Salmon  
\$5.95*

## BBQ Salmon

Grilled Salmon Filet  
Finished with Home  
Made  
Chipotle Raspberry  
BBQ Sauce  
Served with Rice Pilaf  
and

Seasonal Vegetables  
*\$34.95*

## Bali Hai Pasta

Angel Hair Pasta, Fresh  
Basil,  
Roma Tomato, Roasted  
Garlic,  
Sun Dried Tomatoes,  
Shallot Tossed in Olive  
Oil

*\$28.95*

*Add Chicken Breast,  
Prawns or Salmon  
\$5.95*

## Grilled Sword Fish or Seabass

Grilled Filet  
Topped with Saffron  
Crème Sauce  
With Polenta Cake and  
Seasonal Vegetables  
*\$38.95*

## Stuffed Roasted Breast of Chicken

Stuffed Breast of Chicken with Straw  
Vegetables  
Served with Steamed Rice , Seasonal  
Vegetables  
And Champagne Buerre Blanc Sauce  
*\$33.95*

## Lemon Chicken

Grilled Chicken Breast Served with  
Steamed Rice, Lemon Butter Sauce  
And Seasonal Vegetables  
*\$32.95*

## Grilled Halibut

Grilled Halibut Topped with  
Mango Papaya Tropical Salsa  
Served with Steamed Rice and  
Seasonal Vegetables  
*\$38.95*

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# Plated Dinner

*All Plated Packages Include  
Regular, Coffee & Hot Tea  
House Salad, Bread and Butter  
Chefs Choice Dessert*

## **Kalua Pork**

Slow Roasted Pulled Pork  
Served with  
Seasonal Vegetables  
*And Choice of:*  
Lomi Lomi Coconut Rice  
or  
Garlic Mashed Potatoes  
\$34.95

## **Mango Tango pork Chop**

Center Cut Grilled  
Pork Chops,  
Grilled Papaya,  
Mango Chutney  
Topped with  
Mango Glaze  
Served with Roasted  
garlic Mashed Potatoes  
And Seasonal Vegetables  
\$36.95

## **Stuffed Pork Loin**

Slices of Roasted  
Spinach, Pancetta,  
Prawns Stuffed Pork Loin  
Served with Apple  
Cherry Wine Sauce  
Roasted Garlic  
Mashed Potato  
And Seasonal Vegetables  
\$34.95

## **Slow Roasted Prime Rib**

Herb Encrusted Tender  
Prime Rib  
Au Jus and Horseradish  
Baked Potato and  
Seasonal Vegetables  
Served Medium Rare or  
Your Choice  
\$39.95

## **New York Steak**

Flame Broiled  
New York Steak  
Served with Rosemary  
Roasted Potato  
Seasonal Vegetables and  
Pomegranate  
Tequila Sauce  
Served Medium Rare or  
Your Choice  
\$40.95

## **Marinade Tri Tip**

Flame Broiled Marinated  
Tri Tip  
Served with Rosemary  
Roasted Potato  
Seasonal Vegetables  
And Seasonal  
Chimichurri Sauce  
Served Medium Rare or  
Your Choice  
\$36.95

Prices Shown are Per Person & to Include  
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# Receptions

*Receptions Must Serve Minimum of 25  
Guests / Priced Per Person*

## **Crab Cakes**

Crab Cakes Served with  
Thai Sauce  
\$7.95

## **Smoked Seafood**

Shrimps Mussels, Oysters,  
And Scallops  
\$7.95

## **Smoked Salmon**

Cream Cheese, Chopped  
Egg, Sweet Red Onions  
And Capers with Mini  
Bagels  
\$7.50

## **Ahi Maki**

Cucumber , Sliced Wasabi  
And Pickled Ginger  
\$7.00

## **Charcuterie**

Variety of Meats,  
Sausages, Cheese, Rolls  
and Condiments  
\$6.99

## **Antipasto Tray**

Salami, Pepperoni,  
Cappicola, Mozzarella,  
Pepperoncini, Kalamata,  
Queen olives, Sweet  
Cherry Peppers and  
Artichoke Hearts  
\$6.95

## **Scallops**

Scallops Wrapped in Bacon  
\$6.50

## **Prawns**

Cold Jumbo Prawns Served  
with Cocktail Sauce  
\$6.00

## **Coconut Shrimp**

Prawns, Coconut Cream,  
Pineapple Juice & Mango  
Tarter Sauce  
\$5.75

## **Beef Teriyaki Brochette**

Beef, Pineapple and  
Teriyaki Glaze  
\$5.50

## **Grilled Vegetable Tray**

Eggplant, Zucchini, Yellow  
Squash, Bell Peppers,  
Scallions, Carrots, Asparagus,  
Seasonal Corn, Feta Cheese  
and Lemon Zest  
\$5.50

## **Salmon Skewers**

Salmon with Teriyaki  
And Sesame  
\$5.25

## **Beef Skewers**

Beef, Bell Peppers and  
Soy Glaze  
\$5.00

## **Fresh Fruit Display**

Seasonal Fruit and Berries  
with a Tropical Flair for  
Dipping Sauce  
\$5.00

## **Mini Chicken**

### **Cordon Bleu**

Breaded Chicken  
Breast Filled with  
Cheese and Ham  
Served with Lemon  
Citrus Sauce  
\$4.95

## **International Cheese Display**

Variety of Cheeses  
From Around the  
World with Fresh  
Fruits and Berries with  
Assorted Crackers  
\$4.50

## **Babaganush**

Roasted Egg Plant,  
Garlic and Lemon  
Served with Crostinis  
\$4.25

## **Chicken Skewers**

Chicken, Bell Peppers  
And Soy Glaze  
\$4.25

## **Mini Beef**

### **Empanadas**

Flaky Dough Filled  
With Beef, Bell Peppers  
And Onions  
\$3.50

## **Mini Meat Balls**

Beef Sausage  
Meat Balls with Spicy  
Red Sauce  
\$3.00

Prices Shown are Per Person & to Include  
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# Beverage Service

## Assorted Beer

### *Domestic*

Budweiser, Bud Light,  
Coors Light  
*\$6.00*

### *Imported*

Corona or Heineken  
*\$7.00*

## Selected House Wines

### *La Terre*

Chardonnay, Cabernet  
Sauvignon, Merlot  
Glass *\$7.00*  
Bottle *\$22.00*

### *Beringer*

White Zinfandel  
Glass *\$7.00*  
Bottle *\$22.00*

## Specialty Drinks

Long Island Iced Tea  
Mai Tai  
Margaritas  
*\$8.00*

## Mixed Drinks

Premium  
*\$12.00*

Cordials  
*\$8.00*

Well Drinks  
*\$8.00*

## Cash Bar

\$150.00 Bartender  
Fee  
For Up To (4) Hours

\$75.00 Each  
Additional Hour

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