

SAVOR THE TASTE

BANQUET AND CATERING MENU

DOMAINHOTELSV.COM

1805 East El Camino Real, Sunnyvale, CA 94087 800-903-4802

the
domain
hotel
by The Ascott Limited

A LA CARTE ITEMS

BEVERAGE SERVICE

Freshly Brewed Coffee or Hot Tea

Chilled Fruit Juice

Carafe of Milk

Bottle Juices

Soft Drinks, Bottled Water, Sparkling Water

Carafe of Almond & Soy Milk

Carafe of Fruit Juice

Energy Drinks

Individual Milk

Coconut Water or Vitamin Waters

Fruit Infused Water

(strawberry lemon or cucumber mint)

Lavazza Coffee and Hot Tea served with milk, cream,
soy & assorted sweeteners

(add on Gourmet Coffee Bar including whipped cream, rock
sugar, chocolate syrup, cinnamon sticks, flavored syrups,
vanilla, hazelnut, and caramel)

BAKE SHOP BY THE DOZEN

Hand-Crafted Danish Pastry or French Croissants

Artisan Bagels with Cream Cheese

Fresh Baked Cookies or Fudge Brownies

Biscuits with assorted Jams & Honey

Assorted Scones with assorted Jams

SNACKS PRICED INDIVIDUALLY

Create your own Greek Yogurt Parfait

Whole Fruit

Warm Soft Pretzels

Sliced Seasonal Fruit & Berry Display

Chips, Salsa & Guacamole

Pita Chips & Hummus

BREAKFAST BUFFET

\$250 fee applies if fewer than 20 guests for hot buffet

CLASSIC CONTINENTAL BREAKFAST

Fresh Cut Fruit & Berry Display
Assorted Breakfast Pastries & Bagels with Cream Cheese
Fruit, Yogurt & Granola
Assorted Cereals & Milk
Fresh Juices
Freshly Brewed Coffee & Hot Tea Station

SUNNYVALE BREAKFAST BUFFET

Fluffy Scrambled Egg
Naturally Smoked Bacon & Chicken Apple Sausage Links
French Toast with Seasonal Berries
Herb Roasted Breakfast Potatoes, Peppers & Onions
Steel Cut Oatmeal, Brown Sugar, Almonds & Dried Fruit
Assorted Breakfast Pastries & Bagels with Cream Cheese
Fresh Cut Fruit & Berry Display
Create your own Greek Yogurt Parfait
Fresh Juices
Freshly Brewed Coffee & Hot Tea Station

LAVAZZA EXPERIENCE

Lavazza Coffee and Hot Tea: whipped cream, rock sugar, chocolate syrup, cinnamon sticks, flavored syrups, vanilla, hazelnut, and caramel served with milk, cream, soy and assorted sweeteners. Includes Assorted Sodas & Bottled Water

BREAKFAST ENHANCEMENTS

Chicken or Turkey Sausage
Chorizo or Green Chile Breakfast Burritos
Steel Cut Oatmeal, Brown Sugar, Almonds & Dried Fruit
Dozen Assorted Bagels & Cream Cheese
Smoked Salmon with Tomatoes, Capers, Chopped Eggs, & Whipped Cream Cheese

LUNCH BUFFET

DELI BUFFET: CREATE YOUR OWN SANDWICH

Sliced Turkey, Roast Beef & Ham

Sliced Cheddar & Swiss Cheese

Leaf Lettuce, Sliced Onions, Tomatoes, Pepperoncinis & Pickles

Assorted Sliced Breads

Olive Oil Potato Salad with Celery Hearts & Grain Mustard Dressing

Chopped Leaf Salad with Hot House Cucumbers, Grape Tomatoes
& House Vinaigrette

Individual Bags of Chips

Assorted Fresh Baked Cookies

Freshly Brewed Coffee, Hot Tea & Water

THE ITALIAN

Rosemary & Garlic Roasted Chicken

Pasta Primavera

Choose one: Caesar Salad or Caprese Salad

Choose one: Roasted Asparagus or Roma Tomatoes
with a Balsamic Drizzle

Fresh Baked Garlic Breadsticks

Tiramisu

Freshly Brewed Coffee, Hot Tea & Water

THE BAJA

Choose Two:

Chicken Tequila, Carne Asada, Seasoned Ground Beef, "Beyond Meat"
Taco Crumble, Roasted Vegetables or Chili Lime Shrimp (+6)

Avocado Crema

Red Rice & Beans

Corn & Flour Tortillas

Chopped Leaf Salad with Black Beans, Roasted Corn, Grape Tomatoes,
Cucumber & Chipotle Ranch

Tortilla Chips, Guacamole, Cheese, Pico De Gallo & Sour Cream

Warm Churros with Caramel & Chocolate Sauce

Freshly Brewed Coffee, Hot Tea & Water

LUNCH BUFFET

ASIAN BUFFET

Choose Two:

Vegetable Chow Mein

Teriyaki Chicken

Broccoli Beef Stir Fry

Stir Fried Vegetables

Includes:

Field Greens with Mandarins & Ginger Vinaigrette

Choice of Jasmine Rice or Traditional Fried Rice

Mango Mousse

Fortune Cookies

Freshly Brewed Coffee, Hot Tea & Water

BACKYARD BBQ

Choose Two:

Baby Back Ribs

Beer Chicken

Tri-tip

Includes:

Coleslaw

Potato salad

Macaroni Salad

Corn on the Cob

Corn Bread

PLATED LUNCH

Plated lunch option includes choice of salad, entrée, bread and butter, dessert, iced tea, water, coffee and tea

ENTRÉES

Pan Roasted Chicken served with wild rice blend & vegetables

Fillet of Sole with Lemon Butter served with wild rice blend & seasonal vegetables

Braised Short Ribs with Demiglace served with crème fraiche mashed potatoes & roasted vegetables

Pasta Chicken Alfredo Fettuccini

Spaghetti Carbonara

SALADS

Caesar Salad with Focaccia Croutons

Iceberg Wedge with Bacon, Grape Tomatoes, & Gorgonzola Dressing

Field Green with Hot House Cucumbers, Grape Tomatoes & Balsamic Vinaigrette

Friese and Arugula Salad with Nuts, Blue Cheese & Champagne Vinaigrette

**Add second entrée for \$7 per person*

BREAKS

THE AFTERNOON FIESTA

Tortilla Chips
Nacho Cheese Sauce
House-made Guacamole & Fresh Pico de Gallo
Jalapeño Peppers
Black Beans
Assorted Soft Drinks & Water

HEALTHY CHOICE

Fresh, Whole or Sliced Fruit
Granola Bars and Kashi Bars
Greek Yogurt Bar
Create Your Own Trail Mix
Assorted Juices
Coconut Water
Alkaline Water

SWEET & SALTY

Assorted Cookies & Brownies
Kettle Chips
Naked Smoothies
Assorted Soft Drinks

POPCORN EXTRAVAGANZA

Popcorn served from a popcorn machine
Cracker Jacks
Assorted Soft Drinks & Bottled Water

LAVAZZA EXPERIENCE

Lavazza Coffee & Hot Tea Bar: whipped cream, rock sugar, chocolate syrup, cinnamon sticks, flavored syrups, vanilla, hazelnut, & caramel served with milk, cream, soy & assorted sweeteners. Assorted Sodas & Bottled Water

BREAK ENHANCEMENTS

Assorted Granola Bars
Assorted Individual Bags of Chips
Freshly Baked Cookies or Brownies
Assortment of Whole Fruit
Bottled Waters / Assorted Soft Drinks
Red Bull / Rock Star
Coconut Water
Alkaline Water

HORS D'OEUVRES

DISPLAYED APPETIZERS

Artichoke Dip Served with Crostini

Jumbo Chilled Shrimp, Cocktail Sauce & Lemon Wedge

International & Domestic Cheese Board, Assorted Crackers

Antipasto Platter, Assorted Salami, Cheeses, Pickled Vegetables, Olives

Seasonal Fresh Fruit, Assorted Sliced Fruits Garnished with Berries

Garden Crudit , Assorted Fresh Vegetables with Dipping Sauces

Chips & Salsa, House Made Tortilla Chips, Assorted Salsas & Guacamole

Lobster Corn Dogs

DISPLAYED OR TRAY PASSED APPETIZERS

Caprese Skewers

Smoked Salmon Crostini, Dill Cream Cheese

Garlic Hummus on Grilled Pita

Vegetable Egg Rolls

Beef Slider

Pulled BBQ Pork Slider

Chicken Satay, Thai Peanut Sauce

Seasoned Steak Skewers with Garlic Demi

California Roll

Pork Pot Sticker with Sweet Chili Dip

Sesame Crusted Ahi Tuna & Avocado Fried Wonton

Bacon Wrapped Scallops

Korean BBQ Beef with Miso Chile Dip

Beef Sirloin Carpaccio served over Arugula with Parmesan Crostini, drizzled with Truffle Aioli

DINNER BUFFETS

minimum of 20 guests

AMERICAN

Sliced Roasted Turkey with Sage Gravy
& Cranberry Relish

American Tri-Tip Or Herb Crusted Tri-Tip

Chopped Green Leaf Salad with
Hot House Cucumbers, Grape Tomatoes
& Cilantro Lime Vinaigrette

Crème Fraiche Mashed Potatoes

Sautéed Green Beans with Truffle Oil,
Onion & Garlic

Assorted Dinner Rolls

Apple Pie, Pecan Pie, & Cherry Pie

SHANGHAI

Stir Fried Beef & Broccoli

Sweet & Sour Glazed Chicken

Field Greens with Mandarins & Pickled Ginger
Vinaigrette

Choose one: Steamed Jasmine Rice or Fried Rice

Choose one: Pork Pot Stickers or Vegetable
Egg Rolls

Stir-Fried Vegetables

Mango Mousse Cake

BAJA BUFFET

Beef & Chicken Fajitas

Cheese Enchiladas

Corn & Flour Tortillas

Spanish Rice & Refried Beans

Chips, Salsa & Guacamole

Chopped Green Salad with Cucumber, Corn,
Black Beans & Cilantro Lime Vinaigrette or
Chipotle Ranch

ROMAN

Antipasto Tray with Charcuterie, Cheese,
Marinated Mushrooms, Roasted Eggplant,
Tomato & Crostini

Herb Roasted Chicken with a Roasted Tomato
& Olive Ragout

Sautéed Broccolini with Toasted Garlic
& Lemon Zest

Pasta Primavera

Caesar Salad with Herbed Croutons

Fresh Baked Garlic Breadsticks

Assorted Mini Cheesecakes & Cannoli

PLATED DINNER

Our plated dinner option includes choice of salad, entrée, bread and butter, dessert, iced tea, water, coffee and tea

ENTRÉES

Choose one:

Flat Iron Steak with Red Wine Demiglace & Rosemary
Roasted Potatoes

Herb Rubbed Pork Loin with Grain Mustard Sauce

Salmon Fillet with Mango Relish & steamed Jasmine Rice

Pan Roasted Chicken Breast with Mushroom Au Jus over
Crème Fraiche Potatoes

SALADS

Choose one:

Caesar Salad with Focaccia Croutons

Friese & Arugula Salad with Nuts, Blue Cheese
& Champagne Vinaigrette

Field Greens with Hot House Cucumbers, Grape Tomatoes &
Balsamic Vinaigrette

DESSERT

Choose one:

New York Cheesecake

Fruit Tart

Chocolate Decadence

Chocolate Dome

Add second entrée choice for \$9 Per Person

CARVING STATION

Add a special treat to any buffet with a staffed carving station

PRIME RIB

with Red Wine Demi & Horseradish Sauce

Serves up to 40 guests

WHOLE ROAST TURKEY

with Sage Gravy

Serves up to 40 guests

BOURBON GLAZED HAM

with Dijon Aioli

Serves up to 40 guests

HERB RUBBED PORK LOIN

with Dried Fruit Compote

Serves up to 25 guests

FILET MIGNON

Herb Crusted & Served with a Peppercorn Sauce

Serves approximately 40 guests

CEDAR PLANK SALMON

Serves up to 25 guests