



# HOTEL CENTRO

SONOMA WINE COUNTRY

TAPESTRY COLLECTION  
BY HILTON



Pricing is subject to a 20% staff charge and 9.50% applicable tax. All taxes and fees are subject to change without notice. Estimate does not include potential fees including attendant, bartender, chef and setup fees. Further breakdown of fees when required by certain states/locations will be noted on your event orders.

Operated under license from Hilton Tapestry International, Inc. or one of its affiliates

HOTEL  CENTRO

5870 Labath Avenue  
Rohnert Park, CA 94928  
707-224-3401

# BREAKFAST BUFFET

Chef attendant fee per add-on station Prices are per person

## Light and Fresh

Choose 4:

- Yogurt, granola, and fruit
- Steel cut oats, agave syrup, berries
- Muffins
- Fruit Board
- Cereal and milk
- Toast, butter, and jam



## Continental

Choose 5:

- Croissant
- Toast, butter, and jam
- Biscuits, butter, and jam
- Bagels and cream cheese
- Mini quiche
- Scrambled eggs
- Egg white bites
- Home fries
- Bacon
- Sausage

## The Centro Breakfast

Choose 6:

- Home fries
- Huevos Rancheros
- Eggs Benedict
- Avocado toast
- Waffles
- Breakfast Burritos:
  - Bacon, egg, & cheese
  - Potato, egg, & cheese
  - Scrambled eggs
- Yogurt, granola, and fruit
- Steel cut oats, agave syrup, berries
- Muffins
- Fruit Board
- Cereal and milk
- Toast, butter, and jam

## Breakfast Station add-on

Chef attendant required

- Omelet station
- Eggs Benedict station
- Breakfast taco station

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# BREAKS AND SNACKS

Chef attendant fee \$150 per add-on station

Prices are per person



## Light Snacks

Choose 3:

- Chips
- Cookies
- Seasonal Fruit Display
- Charcuterie board display
- Grazing board: Hummus pita and dips

## Snack Attack

Choose 4:

- Churro mini donuts with coffee, chocolate sauce
- Clue corn tortilla chips, queso, tomato salsa, guacamole
- Brownies & blondies
- Cookies
- Pinwheel deli sandwiches
- Hummus, crudité, & pita
- Charcuterie board display
- Seasonal fruit display



## Coffee Break

Regular, cold brew, and decaf coffee

- Flavored syrups
- Almond, oat, regular, and skim milk
- Scones and jam
- Petite croissants and Pain au chocolate

## Healthy Break

- Hummus and crudité
- Seasonal fruit display
- Guacamole and chips
- Tea and Lemonade
- Assorted juices
- Granola bars

## Smoothie station add-on

Chef attendant required

- Fresh fruit and juices blended by attendant

## Beverages

- Freshly Brewed Coffee, Decaf, and Tea | per gallon
- Orange, Cranberry, Apple Juice | per liter carafe
- Iced Tea, Lemonade | per liter carafe
- Mineral Water | each
- Assorted Soft Drinks | each
- Red Bull | each

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# LUNCH

Prices are per person

## LUNCH BUFFET

- Proteins - Choose 2:
  - Chicken piccata with lemon
  - Eggplant parmesan
  - Teriyaki chicken
  - Salmon with creamy basil pesto
- Sides - Choose 2:
  - Herb roasted carrots
  - Roasted cauliflower
  - Mashed potatoes
  - Roasted red potatoes
  - Potato salad
  - Steamed rice
- Soup add-on \$3pp
  - Loaded potato
  - Chicken, kale and rice
- Salad - Choose 1:
  - Caesar
  - B.L.T.
  - Garden

## BOXED LUNCHES

minimum 15 people choose any 2 options below

- Turkey club sandwich
- Chicken salad wrap
- Caprese wrap
- Roast beef wrap

includes chips, whole fruit, and a house-made cookie

## QUICK AND EASY BUFFET

- Salad - Choice of:
  - Caesar
  - Garden Greens
  - Cobb
- Sandwiches and Wraps - Choose 2:
  - Caprese wrap
  - Chicken salad wrap
  - Turkey club sandwich
  - Falafel in pita
  - Roast beef wrap
- Assorted chips
- Cookies



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# SEATED LUNCH

Prices are per person



## Seated Lunch

Select a bowl or sandwich option plus one salad and one dessert.

Bowls - Choose 1:

- Grain bowl with falafel and naan
- Centro bowl with black beans, rice, lettuce, avocado, meat, cheese, and pico
- Crispy tofu bowl with steamed rice, furikake, cucumber, avocado, & spicy mayo

or

Sandwich (served with chips) - Choose 1:

- Caprese wrap
- Chicken salad wrap
- Turkey club sandwich
- Falafel in pita
- Roast beef wrap

Served with:

Salads - Choose 1:

- Caesar
- Garden
- B.L.T.
- Cobb

and

Desserts - Choose 1:

- Churro mini donuts with chocolate
- Cheesecake blackberry compote
- Chocolate cake & strawberries
- Macaroons & pistachio ice cream



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# DINNER BUFFET

Chef attendant fee per add-on station Prices are per person

## Hors d'oeuvres

Tray passed or Stations

Minimum quantity 50 each item

- Crab cakes
- Stuffed mushrooms
- Meatballs
- Spinach and artichoke filled filo cups
- Deviled eggs



## Buffet Entree with Veggie Sides and Dessert

Buffet Entrees - Choose 2:

- Herb roasted chicken with roast garlic pan jus
- Chicken marsala
- Salmon with creamy basil pesto
- Eggplant parmesan
- Top Sirloin mushroom demi-glace
- Lasagna
- Rigatoni and Shortrib
- Fettuccine alfredo

Buffet Veggies - Choose 2:

- Roasted garlic fingerling potatoes
- Garlic mashed potatoes
- Asparagus
- Herb roasted carrots

Desserts - Choose 2:

- Churro mini donuts with chocolate
- Cheesecake blackberry compote
- Chocolate cake & strawberries
- Macaroons & pistachio ice cream

## Dinner Station add-on

Chef attendant required

- Prime rib carving station
- Turkey carving station
- Salmon filet carving station



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## SEATED DINNER

Prices are per person



### Seated Dinner

Select one entree, one salad, and one dessert.

Salad - Choose 1:

- Caesar
- Garden
- B.L.T.
- Cobb

Entree - Choose 1:

- Herb roasted chicken with roast garlic pan jus
- Chicken marsala
- Salmon with creamy basil pesto
- Eggplant parmesan
- Top Sirloin mushroom demi-glace
- Lasagna
- Rigatoni and Shortrib
- Fettuccine alfredo

Desserts - Choose 1:

- Churro mini donuts with chocolate
- Cheesecake blackberry compote
- Chocolate cake & strawberries
- Macaroons & pistachio ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.