



**UNIVERSITY PLAZA  
WATERFRONT HOTEL**

**CATERING MENU**

**BREAKFAST A LA CARTE**

**Fresh Baked Pastries**  
**(Minimum order 2 dozen)**

Assorted Danish \$26.00 per dozen

Assorted Muffins \$26.00 per dozen

House Baked Cinnamon Rolls \$26.00 per dozen

Freshly Baked Cookies \$26 per dozen

Plain Bagels and Whipped Cream Cheese \$36.00 per dozen

**BEVERAGE MENU**

Assorted Canned Sodas \$2.00 each  
*(Coke Classic, Sprite, Diet Coke)*

Whole Milk or Reduced Fat Milk \$2.50 each

Bottled Water \$3.00 each

Carafe of Orange or Cranberry Juice \$18.00 each

Fresh Brewed Ice Tea \$30.00 gallon

Punch \$40 per bowl

Fresh Brewed Coffee \$49.00 per Urn

All day Continuous Beverage Service \$12.00 Per person  
*Coffee, Decaffeinated Coffee, Assorted Canned Sodas, Bottled Water*

*Prices are Subject to a 22% Service Charge, Applicable for Sales Tax  
All Prices are Subject to Change  
Customized Menus Available Upon Request with Chef's Approval*

**BREAKFAST BUFFET SELECTION**

*Breakfast Buffets are served for one hour, replenished for 30 minutes  
Available until 10:30AM*

*Buffets are served to a minimum of 25 guests at listed price  
An additional \$4.00 charge per person will be charged for parties of 15-24*

**Valley Continental Buffet \$15**

Assorted Seasonal Fruit Bowls  
Assorted Muffins, Danishes  
Whipped Cream Cheese, Butter Balls, and Preserves  
Orange Juice and Cranberry Cocktail  
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Milk

**Oatmeal Bar \$20**

Assorted Seasonal Fruit Bowls  
Plain Bagels with Whipped Cream Cheese and Preserves  
Oatmeal with Seasonal Berries and Brown Sugar  
Vanilla Yogurt  
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Milk

**Delta Breakfast Buffet \$24**

Assorted Seasonal Fruit Bowls  
Assorted Muffins **or** Danishes  
Assorted Individual Cereals  
Plain Bagels with Whipped Cream Cheese and Preserves  
Smoked Bacon, Scrambled Eggs, Sausage Links, Delta Potatoes  
Orange Juice and Cranberry Cocktail  
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Milk

**San Joaquin Breakfast Buffet \$26**

Assorted Seasonal Fruit Bowls  
Assorted Muffins **or** Danishes  
Assorted Individual Cereals  
Plain Bagels with Whipped Cream Cheese and Preserves  
French Toast with Maple Syrup  
Oatmeal with Fresh Berries and Brown Sugar  
Smoked Bacon, Scrambled Eggs, Sausage Links, Delta Potatoes  
Orange Juice and Cranberry Cocktail  
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Milk

**Al la Carte**

**Hard Boiled Eggs \$2 per person**  
**Vanilla Yogurt \$3 per person**

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**AFTERNOON BREAK MENU**

*Priced per person based on 30 minutes of service  
Additional \$3 per person for quantities under 25 people*

**Recess \$14**

Individual Classic and BBQ Potato Chips  
Variety of Granola Bars  
Mini Pretzel Twists  
Fresh Whole Fruits  
Assorted Canned Soda, Bottled Water

**Delta Break \$14**

Assorted Bite Size Cookies and Fudge Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee  
Whole, Low Fat, and Chocolate Milk  
Assorted Canned Sodas, Bottled Water

**Sweet Tooth \$17**

Assorted Bite Size Cookies, Fudge Brownies  
Assorted individual Chocolate Bars  
Vanilla and Crunch Dibs Ice Cream  
Assorted Canned Sodas, Lemonade, and Iced Tea

**Al La Carte**

Homemade Tortilla Chips with Salsa ***\$7 per person***  
Homemade Chips with Garlic Lime and Ranch Dip ***\$8 per person***  
Homemade Tortilla Chips, Salsa, and Guacamole ***\$12 per person***

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**SERVED LUNCHEON MENU**

**ENTRÉE SALADS**

*All entrées comes with warm rolls and butter, freshly brewed coffee, decaffeinated coffee, iced tea,  
and iced water*

*Additional \$3 per person for quantities under 25 people*

**Delta Salad \$12**

Spring Mix, Romaine Heart, Baby Spinach, Sliced Cucumbers, Shredded Carrots,  
Shaved Onions, Cherry Tomatoes, Feta Cheese, Ranch Dressing

**Chicken Caesar Salad \$15**

Grilled Chicken Breast, Crisp Romaine Hearts, Shaved Parmesan Cheese,  
Garlic Croutons, Tangy Caesar Dressing

**Thai Chicken Salad \$16**

Grilled Chicken, Crisp Carrots, Peanuts, Shredded Napa Cabbage, Mint, Cucumber and Cilantro  
Served with a Spicy Peanut Dressing

**Salmon Spinach Salad \$17**

Seared Atlantic Salmon, Baby Spinach, Shaved Red Onions, Dried Cranberries,  
Strawberries (seasonal)  
Crumbled Goat Cheese, Raspberry Vinaigrette

**SOUPS**

*Choice of soup added for plated dinner entrée \$4 per person*

**Wild Mushroom Soup**

**French Onion Soup**

**New England Clam Chowder**

**Asparagus Soup (March – June)**

**Corn Chowder (June – September)**

**Creamy Tomato Basil Soup (October - January)**

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**LUNCHEON ENTREES**

*Includes a small house salad with choice of dressing, warm rolls and butter, freshly brewed coffee, decaffeinated coffee, iced tea, and iced water  
Additional \$3 per person for quantities under 25 people*

***Ravioli \$22***

**Three Cheese Ravioli or Mushroom Ravioli**

Choice of One Sauce: Sundried Tomato Alfredo, Marinara Sauce with Shaved Parmesan Cheese or Pesto Cream Sauce

***7oz Grilled Chicken Breast \$24***

**With your choice of:**

**Picatta, Marsala, Teriyaki Sauce, Portabella Creamy Mushroom Sauce or Sherry Lime Sauce**

***6oz Petite Salmon \$25***

Seared Atlantic Salmon with Citrus Beurre Blanc

***8oz Grilled New York Steak \$26***

Grilled New York Steak prepared Medium served with your choice of starch

**Lunch Starch**

Garlic and Shallot Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf with Almonds (Almonds are optional)

Tri – Colored Herb and Garlic Roasted Fingerling Potatoes

Cilantro Lime Rice

**LUNCHEON DESSERTS**

*Select one with lunch entree*

**Limóncello Cake**

**3 Tier Chocolate Cake**

**Triple Tier Strawberry Shortcake**

**Assorted Cheesecakes**

**Tiramisu**

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## **LUNCHEON BUFFETS**

*Price based on one hour of buffet service, includes, warm rolls and butter, freshly brewed coffee, decaffeinated coffee, iced tea, and iced water  
Additional \$3 per person for quantities under 25 people*

### **Butcher Block \$27**

House Salad with Sliced Cucumbers, Fresh Tomatoes, Shredded Carrots,  
Shaved Onions, Feta Cheese, Assorted Dressings  
Homemade Potato Salad  
Seasonal Sliced Fruit Platter  
Deli Meat Platter with Smoked Turkey, Roast Beef, Lightly Cured Ham  
Assorted Sliced Breads: Country White, Multi-Grain, Thick Sourdough  
Sliced Swiss and Cheddar Cheeses  
Lettuce Leaves, Sliced Tomato, and Shaved Onion  
Pickles and Condiments  
Assorted Cookies, Fudge Brownies

### **Tuscan \$28**

Caesar Salad with Romaine Hearts, Shave Parmesan Cheese,  
Garlic Croutons, Tangy Caesar Dressing  
Three Cheese Ravioli with Basil Pesto Cream Sauce  
Lightly Breaded Chicken with Marinara Sauce topped with  
Melted Mozzarella and Parmesan Cheese  
Steamed Fresh Seasonal Vegetables  
Garlic and Shallot Mashed Potatoes  
Fresh Genova Rolls  
Three Layer Tiramisu

### **Baja Fresh \$29**

Mixed Green Salad with Roasted Red Peppers, Tortilla Strips, Roasted Corn, Cilantro Leaves,  
Green Onions, Chipotle Buttermilk Ranch Dressing  
Seasonal Sliced Fruit Platter  
Home Fried Tortilla Chips with Salsa, Sour Cream, and Guacamole  
Chili Colorado  
Chicken Thigh Fajitas with Bell Peppers and Onions  
Warm Corn or Flour Tortilla  
Homemade Spanish Rice  
Refried Pinto Beans  
Apple Empanadas

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**The Delta \$35**

Baby Spinach Salad with Dried Cranberries, Shaved Onion, Goat Cheese,  
Bacon Bits, Strawberries (seasonal)  
Assorted Dressings and Vinaigrette  
Assorted Chicken Wings (Hot Buffalo, Honey BBQ, Sweet Chili with Cilantro)  
Choice of Roast Beef with Cabernet Demy Glace, Sliced Turkey or Ham  
Smoked Chicken Quarters with  
Garlic and Shallot Mashed Potato  
Steamed Fresh Seasonal Vegetables  
New York Style Cheesecake with Strawberry Drizzle

**BOXED LUNCH TO GO**

*Lunches include individually packed potato chips, whole fruit, and freshly baked cookie, choice of canned  
soda or small bottled spring water  
Additional \$3 per person for quantities under 25 people*

**Vegetarian \$17**

Grilled Portobello Mushroom, Yellow Squash, Zucchini on Ciabata Roll, Roasted Red Peppers,  
Lettuce Leaves, Tomato Slices, Shaved Red Onion

**Roast Beef \$18**

Sliced Roast beef on Sourdough Bread, Sliced Swiss Cheese, Lettuce Leaves, Tomato Slices,  
Shaved Red Onion

**Turkey \$18**

Sliced Smoked Turkey Breast on Multi Grain Bread, Applewood Smoked Bacon, Sliced Swiss  
Cheese, Lettuce Leaves, Tomato Slices, Shaved Red Onion

**Ham \$18**

Sliced Sugar Cured Ham on Country White Bread, Roasted Red Peppers, Sliced Cheddar  
Cheese, Lettuce Leaves, Tomato Slices, Shaved Red Onion



**WATERFRONT CONFERENCE PACKAGE**

*Minimum of 25 people, Additional \$3 per person for quantities under 25 people*

**8:00AM**

**Valley Continental Buffet (1 hour service)**

Seasonal Fruit Bowls  
Assorted Muffins and Danishes  
Whipped Cream Cheese, Butter Balls, and Preserves  
Orange Juice and Cranberry Cocktail  
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Milk

**10:00AM**

**Beverage Service (30 minute service)**

Coffee, Decaffeinated Coffee, Assorted Canned Sodas, Bottled Spring Water

**12:00PM**

**Lunch Buffet (1 hour service)**

House Salad with Sliced Cucumbers, Fresh Tomatoes, Shredded Carrots,  
Shaved Onions, Feta Cheese, Assorted Dressings  
Seasonal Sliced Fruit Platter  
Grilled Chicken Breast with choice of Sauce  
Sherry Lime Sauce, Picatta, or Creamy Portobello Mushroom Sauce  
Steamed Seasonal Vegetables  
Warm Rolls and Butter  
Chef Choice Dessert

*Or*

**Plated Entrée Size Chicken Caesar Salad**

*Includes warm rolls and butter balls, choice of one lunch dessert*

Grilled Chicken Breast, Crisp Romaine Hearts, Shaved Parmesan Cheese,  
Garlic Croutons, Tangy Caesar Dressing

**3:00PM**

**Afternoon Break (30 minute service)**

Assorted Bite Size Cookies and Fudge Brownies, Assorted Chips  
Freshly Brewed Coffee, Decaffeinated Coffee  
Assorted Canned Sodas, Bottled Spring Water

**\$45**

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**PLATED DINNER MENU**

*Plated dinner includes a choice of one dinner salad, one dinner entrée and one dinner dessert. It also includes, warm rolls and butter, freshly brewed coffee, decaffeinated coffee, iced tea, and iced water  
Additional \$3 per person for quantities under 25 people*

**DINNER STARTER SALADS**

*Please select one*

**Caesar Salad**

Crisp Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Tangy Caesar Dressing

**Spinach Salad**

Baby Spinach, Shaved Red Onions, Dried Cranberries,  
Crumbled Goat Cheese, Raspberry Vinaigrette and Strawberries (seasonal)

**House Salad**

Spring Mix, Romaine Heart, Baby Spinach, Sliced Cucumbers, Shredded Carrots,  
Shaved Onions, Cherry Tomatoes, Feta Cheese, Ranch Dressing

**DINNER STARTER SOUPS**

*Choice of soup added for plated dinner entrée \$4 per person*

**Wild Mushroom Soup**

**French Onion Soup**

**New England Clam Chowder**

**Asparagus Soup (March - June)**

**Corn Chowder (June - September)**

**Creamy Tomato Basil (October - January)**

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### **DINNER ENTREES**

*All entrées include Steamed Seasonal Vegetables and a choice of starch, , warm rolls and butter, freshly brewed coffee, decaffeinated coffee, iced tea, and iced water  
Additional \$3 per person for quantities under 25 people*

#### **Chicken Breast \$36**

Sherry Lime Sauce, Provencal, Picatta, Chicken, Parmesan or Creamy Portobello Mushroom Sauce

#### **Atlantic Salmon \$38**

8oz Seared Atlantic Salmon drizzled in Dijon Mustard Cream Sauce

#### **Pork Tenderloin Medallions \$39**

Succulent Pork Tenderloin Medallions topped with a Honey Mustard Sauce

#### **New York Steak \$45**

12oz. Grilled Cabernet Marinated New York Steak served with Wild Mushroom Ragout

#### **Filet Mignon \$46**

8oz. Grilled Marinated Beef Tenderloin Steak  
Topped with Onion and Mushroom Demi Glaze

### **COMBINATION PLATES**

#### **Filet and Chicken \$45**

Petite Filet Mignon served with Balsamic Glace de Viande and  
Grilled Chicken Breast served with Onion and Mushroom Demi Glaze

#### **Surf and Turf \$48**

Petite Filet Steak prepared with chef's private seasonings and  
3 Tiger Prawns or Salmon served with Garlic Butter Sauce

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## **VEGETARIAN ENTREES**

*Price based on Main dinner entrée option*

### **Wild Mushroom Ravioli OR Three Cheese Ravioli**

*Minimum of 5 orders*

Choice of One Sauce: Sundried Tomato Alfredo, Marinara Sauce with Shaved Parmesan Cheese  
or Pesto Cream Sauce

### **Delta Penne Pasta**

*Minimum of 5 orders*

Roasted Cherry Tomatoes, Kalamata Olives, Fresh Spinach, Shaved Parmesan Cheese,  
Topped with Creamy Pesto Sauce

### **Vegetable Wellington**

*Minimum of 5 orders*

Sautéed Seasonal Vegetables wrapped in a Puff Pastry

### **Eggplant Parmesan**

*Minimum of 15 orders*

Layers of Grilled Eggplant, Marinara Sauce, Melted Three Cheese, Golden Parmesan Cheese

## **DINNER STARCHES**

*Please Choose One Starch*

Garlic and Shallot Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf with Almonds (Almonds are optional)

Tri – Colored Herb and Garlic Roasted Fingerling Potatoes

Cilantro Lime Rice

## **DINNER DESSERTS**

*Please choose one*

Salted Carmel Cheesecake, Assorted Cheesecakes, 3 Tier Lemon Cello Cake

Chocolate Molten Lava Cake, Three Tier Strawberry Cake

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## **DINNER BUFFET**

*Buffet includes warm rolls and butter, freshly brewed coffee, decaffeinated coffee, iced tea, and iced water*

*Additional \$3 per person for quantities under 25 people*

**Green Salad:** *Please choose two*

**Caesar Salad** with Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing

**Spinach Salad** with Red Onions, Dried Cranberry, Crumbled Goat Cheese, Raspberry Vinaigrette, and (seasonal) Strawberries

**Greek Salad** with Tomatoes, Red Onions, Kalamata Olives, Feta Cheese, Balsamic Vinaigrette,

**House Salad** with Cucumbers, Carrots, Red Onions, Tomatoes, Feta Cheese, Ranch Dressing

**Composed Salad:** *Please choose one*

**Potato Salad** with Red Creamer Potatoes, Hard Boiled Egg, Sweet Relish, Bacon Bits, Dijonnaise

**Penne Pasta Salad** with Shaved Onions, Roasted Tomatoes, Kalamata Olives, Basil Pesto Sauce

**Entrée Course:** *Please choose accordingly*

**Seared Petite Atlantic Salmon** with Citrus Beurre Blanc

**Grilled Chicken Breast** with Wild Mushroom Ragout

**Oven Roasted Turkey Breast** with Applewood Smoked Bacon Supreme

**Roast Beef** with Cabernet Demi Glaze

**Pasta Course:** *Please choose one*

**Spaghetti and Meatballs** with marinara Sauce

**Bay Shrimp Fettuccine** with Creamy Alfredo Sauce

**Three Cheese** or Wild Mushroom Ravioli with Roasted Garlic Cream Sauce

**Accompaniments:** *Please choose two*

Steamed Fresh Seasonal Vegetables

Garlic and Shallot Mashed Potato

Rice Pilaf with Almonds (Almonds optional)

Cilantro Lime Rice

Herb and Garlic Roasted Potatoes

## **DINNER DESSERTS**

*Please choose one*

Salted Carmel Cheesecake, Assorted Cheesecakes, 3 Tier Lemon Cello Cake

Chocolate Molten Lava Cake, Three Tier Strawberry Cake

**\$42 / 1 Entrée Option, \$45 / 2 Entrée Option, \$48 / 3 Entrée Option**

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**THEMED DINNER BUFFETS**

*Buffet includes warm rolls and butter, freshly brewed coffee, decaffeinated coffee, iced tea, and iced water*

*Additional \$3 per person for quantities under 25 people*

**Taste of Italy \$42**

Caesar Salad with Romaine Hearts, Shave Parmesan Cheese,  
Garlic Croutons, Tangy Caesar Dressing  
Penne Pasta Salad with Roasted Tomatoes, Kalamata Olives, Basil Pesto Sauce  
Three Cheese Ravioli with Basil Pesto Cream Sauce *or* Marinara Sauce  
Lightly Breaded Chicken Breast with Lemon Caper Butter Sauce  
Steamed Fresh Seasonal Vegetables  
Garlic and Shallot Mashed Potatoes  
Fresh Genova Rolls  
Three Layer Tiramisu

**Mexican Fiesta \$44**

Mixed Green Salad with Roasted Red Peppers, Tortilla Strips, Jicama Sticks, Cilantro Leaves,  
Green Onions, Chipotle Buttermilk Ranch Dressing  
Home Fried Tortilla Chips with Salsa, Sour Cream, and Guacamole  
Chili Colorado  
Chicken Thigh Fajitas with Bell Peppers and Onions  
Pork Carnitas  
Warm Corn or Flour Tortilla, Homemade Spanish Rice, Refried Pinto Beans  
Apple Empanada

**Stocktonian \$45**

Baby Spinach Salad with Dried Cranberries, Shaved Onion, Goat Cheese, Bacon Bits,  
(seasonal) Strawberries and Raspberry Vinaigrettes  
Barbecue Bone-in Pork Ribs  
Chicken Breast with your choice of Picatta, Teriyaki or Jerusalem Sauce  
Roast Beef with Cabernet Demi Glaze  
Garlic and Shallot Mashed Potato  
Steamed Fresh Seasonal Vegetables  
Assorted Cheesecake

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### **CULINARY ACTION STATIONS**

*Includes one hour of service, \$100 chef fee added per action stations selected, minimum of 25 people, additional \$3 per person for quantities under 25*

#### **Mashed Potato Bar \$12**

Garlic Mashed Potato, Roasted Red Peppers, Grilled Chicken, Mushrooms, Aromatic Vegetables, Bay Shrimp, Shredded Cheddar and Swiss Cheeses, Demi Glaze

#### **Slider Station \$16**

Choice of Niman Ranch Beef, Crispy Chicken or BBQ Pulled Pork, Served on Fresh Genova Buns accompanied by French Fries

#### **Taco Station \$16**

Carne Asada, Chicken, Corn and Flour Tortilla, Cilantro, Onions, Cabbage, Salsa, Sour Cream, Rice and Beans

**\*\*Add Guacamole for \$2 more per person \*\***

#### **Carving Station \$18**

*Please choose one*

Carved to order Slow Roasted Prime Rib  
with Horseradish Cream and Au Jus

Carved to order Marinated New York Strip Loin  
with Horseradish Cream and Wild Mushroom Ragout

Carved to order Honey Barbecue Roasted Pork Loin  
with Applewood Smoked Bacon Supreme

#### **Flambé Station \$9**

Cooked to order Bananas Foster  
Served with Vanilla Bean Ice Cream

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**HORS D'OEUVRES MENU**

*Priced per piece, minimum of 25 pieces per item chosen  
Additional \$1 per person for quantities under 25*

Crostini of Fresh Tomatoes, Basil and Garlic \$2

Asparagus Spear Wrapped in Prosciutto \$3

Deviled Eggs with Roasted Red Peppers and Chives \$3

Vegetable Spring roll with Sweet Chili Sauce \$3

Chicken Skewer with Pineapple Ginger Teriyaki Sauce \$3

Bite-size Crab Cakes with Lemon Garlic Aioli \$3

Smoked Salmon Salad on Cucumber \$4

Prawns wrapped in Smoked Bacon \$4

Spanakopita \$4

Mongolian Beef Skewers \$4

Poached Prawns with Cocktail Sauce and Lemon Wedge \$5

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**DISPLAY PLATTERS**

*Additional \$3 per person for quantities under 25*

***Crostini & Brucshetta Platter \$150 serves 50***

Toasted Crostini's With a Bowl of Tomatoes, Basil, Garlic, and Shaved Parmesan

***Vegetable Crudités Platter \$200 Serves 50 people***

Assorted Farm Fresh Vegetables with Blue Cheese and Ranch Dressing

***Fruit Platter \$250 Serves 50 people***

Sliced Farm Fresh Seasonal Fruits

***Cheese and Cracker Platter \$250 Serves 50 people***

Imported and Domestic Cheeses with Dried Cranberries, Variety of Nuts, assorted Crackers

***Antipasto Platter \$300 Serves 50 people***

Italian Cured Meats, Garlic Stuffed Olives, Bruno Peppers, and Roasted Tomatoes,  
Fresh Mozzarella Cheese

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