



**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

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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