

# SAVOR...

## San Francisco

### Welcome to Savor... 2010 Menus

Our menus represent the wonderful cuisine that San Francisco has to offer. We work with local produce growers and local farmers to bring you the freshest ingredients available. Free-range chicken, organic beef and the best in seasonal produce are presented on the following pages.

Enjoy and Savor San Francisco!

# SAVOR...

## San Francisco

### Breakfast Buffets

*All selections are served with freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice. Includes disposable service. 25 Guest Minimum.*

#### **Continental**

Assorted Breakfast Pastries to include Muffins, Danish, Scones and Croissants with Sweet Butter and Fruit Preserves

\$18

Add Assorted Sliced Fresh Fruit

\$7

#### **Egg Breakfast**

Scrambled Eggs, Breakfast Potatoes, Crispy Bacon or Country Sausage, Assorted Breakfast Breads and Pastries, Assorted Yogurts and Cereals, Sliced Fresh Fruit and Berries

\$30.50

#### **Heart Healthy**

Assorted Non-Fat Yogurts and Low-Fat Granola, Sliced Seasonal Fresh Fruit, Dried Fruits, Assorted Low-Fat Muffins, Low-Fat Cream Cheese and Fruit Preserves

\$24.50

#### **Salmon and Bagels**

Sliced Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Diced Red Onions, Assorted Bagels, Sliced Fresh Fruit

\$26.75

#### **Breakfast Sandwich**

Hot Breakfast Sandwich with Scrambled Eggs, Sausage Patty and Cheddar Cheese. Served with Assorted Yogurts, Muffins, Danish, Breakfast Breads and Croissants, Sweet Butter and Fruit Preserves

\$25.50

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# SAVOR...

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### Plated Breakfast

*All selections are served with assorted breakfast pastries, freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice.*

*Includes china service up to 3000 guests. 50 Guest Minimum.*

#### **Egg Breakfast**

Scrambled Eggs, Breakfast Potatoes and your choice of Crispy Bacon, Canadian Ham or Chicken-Apple Sausage

\$26.50

#### **Vegetable Frittata**

Farm Fresh Eggs with Seasonal Roasted Vegetables, Fontina Cheese and Fresh Herbs with a Roasted Pepper Coulis. Served with Breakfast Potatoes and choice of Crispy Bacon or Chicken-Apple Sausage

\$26.50

#### **Omelet Breakfast**

Three Egg Omelet with Spinach, Red Bell Peppers, Cheddar Cheese and Mushrooms. Served with Herb Roasted Breakfast Potatoes and Country Sausage

\$26.50

#### **Smoked Salmon with Chives**

Scrambled Free Range Eggs with Chives and Smoked Salmon. Served with a Root Vegetable Hash and Crème Fraîche

\$32.50

#### **French Toast**

French Toast topped with a Seasonal Berry Compote. Served with Whipped Cream, Warm Maple Syrup, Crispy Bacon and Sliced Fresh Fruit

\$29

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### Breakfast Enhancements

*Priced per serving. Includes disposable service.*

<b>Oatmeal or Cream of Wheat</b> Brown Sugar, Raisins and Low-Fat Milk	\$5.75
<b>Cheese Blintzes</b> Delicate Crepes filled with Sweetened Ricotta Cheese, Fresh Fruit Toppings	\$9.50
<b>Breakfast Burrito</b> Scrambled Eggs, Chorizo Sausage, Peppers & Jack Cheese	\$8.25
<b>Croissant Sandwich</b> Eggs, Country Ham & Cheddar Cheese	\$7.50
<b>English Muffin Sandwich</b> Eggs with Sausage or Ham & Cheddar Cheese	\$7.50
<b>Belgian Waffles, Cinnamon French Toast or Buttermilk Pancakes</b> Whipped Cream, Maple Syrup and Fruit Topping	\$9.50
<b>Omelet Station</b> Chef attended, made to order, omelet station with a variety of ingredients, including Black Forest Ham, Smoked Bacon, Chicken-Apple Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes and Cheeses	\$12
<b>European Charcuterie Platter</b> (25 guest minimum) Thinly sliced cured and smoked meat, imported cheeses and sliced French baguette	\$14

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### Breakfast and Break Additions

*Includes disposable service.*

Assorted Muffins or Danish		Assorted Biscotti	
\$50/dozen		\$31.50/dozen	
Breakfast Breads or Coffee Cake		Individually Boxed Cereals with	
\$50/each		Regular & Low-Fat Milk	
Assorted Doughnuts		\$58/dozen	
\$37/dozen		Assorted Yogurts	
Chocolate, Almond or Butter Croissants		\$51/dozen	
\$50/dozen		Housemade Muesli with Organic Yogurt & Fruit	
Assorted Bagels & Whipped		\$5.75/serving	
Cream Cheese		Whole Fresh Fruit	
\$47/dozen		\$42/dozen	
Assorted Scones			
\$50/dozen			

### Beverages

Assorted Soft Drinks	\$4 each	Champagne Punch	\$74/gallon
Bottled Water	\$4 each	Iced Tea or Lemonade	\$45/gallon
Assorted Treetop Bottled Juices	\$5 each	Gatorade	\$5 each
Snapple Iced Tea	\$5 each	Red Bull or AMP	\$5 each
Sparkling Water	\$4.50 each	Starbucks Frappuccino	\$6 each
Starbucks Coffee or Tea Selections	\$70/gallon	Apple, Cranberry, Grape or	
Fresh Squeezed Orange or		Tomato Juice	\$64/gallon
Grapefruit Juice	\$76/gallon	Milk	\$3.75 each

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### Afternoon Snacks

*Includes disposable service.*

Assorted Energy Bars .....	\$48/dozen
Freshly Baked Cookies	
White Chocolate Macadamia, Chocolate Chip, Peanut Butter	
& Oatmeal-Raisin .....	\$43/dozen
Soft Gourmet Pretzels.....	\$68/dozen
Individual Bags of Pretzels or Chips (Kettle, Sun or Lays) .....	\$33/dozen
Rice Krispies Treats.....	\$45.50/dozen
Häagen-Dazs Ice Cream Bars	\$60/dozen
Dreyer's Strawberry Fruit Bars.....	\$60/dozen
Brownies	
Dark or White Chocolate .....	\$45/dozen
Toffee Blondies.....	\$45/dozen
Chocolate Truffles.....	\$49/dozen
Variety of Candy Bars .....	\$43/dozen
Assorted Petit Fours .....	\$50/dozen
Assorted Biscotti.....	\$31.50/dozen
Goldfish Crackers.....	\$16/pound
Deluxe Mixed Nuts.....	\$37/pound
Trail Mix .....	\$21/pound
Party Snack Mix.....	\$21/pound
Honey Roasted Peanuts .....	\$19.50/pound
Pretzels .....	\$17.50/pound

### Snacks Prepared Per Guest

*25 Guest Minimum*

Pita Bread Triangles with Hummus.....	\$5/serving
Tortilla Chips with Guacamole & Salsa .....	\$6/serving
Potato Chips with French Onion Dip .....	\$5/serving

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### Refreshment Breaks

*25 Guest Minimum. Includes disposable service.*

#### **Morning Coffee Bar**

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas, Fresh Squeezed Orange Juice

\$10

#### **Sweet & Salty**

Haagen-Dazs Ice Cream Bars, Chocolate Covered Espresso Beans, Almond Clusters, Bagged Peanuts and Popcorn, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas

\$20

#### **Afternoon Beverage Break**

Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas

\$11

#### **Mission Dolores**

Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Cinnamon Scented Churros, Assorted Soft Drinks, Bottled Water

\$18.50

#### **Northern California Cheese Platter**

Laura Chenel Goat Cheese, Sonoma Cheddar, Point Reyes Bleu, Brie and Monterey Jack. Served with Artisan Breads and Crackers, Dried Figs, Roasted Almonds, Grapes, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas

\$22

#### **Afternoon High Tea**

Smoked Salmon with Crème Cheese, Cucumber with Watercress and Egg Salad Tea Sandwiches with Petit Fours, Scones, Whipped Butter, Assorted Jams and a Selection of Herbal Teas

\$24

#### **Spa Break**

Assorted Fresh Fruit Smoothies, Oatmeal Cookies, Granola Bites, Assorted Fruits and Berries, Trail Mix, Assorted Flavored Mineral Waters

\$19

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### Box Lunches

*To accompany your box lunches, we suggest adding assorted soft drinks and bottled water.  
Includes disposable service. 25 Guest Minimum*

#### **Mesquite Turkey with Smoked Bacon**

Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli and Red Onion on Focaccia. Orchiette Pasta Salad, Whole Fresh Fruit, Lemon Bar

\$27

#### **Ham & Cheese**

Thinly Sliced Honey Baked Ham, Swiss Cheese, Dijon Mustard, Lettuce and Tomato on a Baguette. Penne Pasta Salad with Cherry Tomatoes, Fresh Fruit Salad, Toffee Blondie

\$28

#### **Roast Beef Sandwich**

Slow Roasted Beef with Crumbled Bleu Cheese, Balsamic Onion Jam and Watercress on Dutch Crunch. Whole Fresh Fruit, Red Bliss Potato Salad, Jumbo Cookie

\$29

#### **Classic Italian Combo**

Black Forest Ham, Mortadella, Salami, Provolone Cheese, Hearts of Romaine, Basil Pesto and Vine Ripened Tomato on Ciabatta. Penne Pasta Salad, Whole Fresh Fruit, Tiramisu

\$28

#### **Roasted Turkey Sandwich**

Roasted Turkey with Sun Dried Tomato Aioli, Monterey Jack Cheese and Crispy Romaine on Ciabatta. Artichoke and Olive Pasta Salad, Whole Fresh Fruit, Espresso Brownie

\$27

#### **Vegetarian Waldorf Sandwich**

Crunchy Waldorf Salad and Sharp Vermont Cheddar on Organic Whole Grain Bread. Orzo Pasta Salad, Fresh Fruit Salad, Triple Chocolate Cookie

\$27

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### **Box Lunches** *(continued)*

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#### **Roast Beef & Horseradish Havarti Wrap**

Sliced Roast Beef, Mixed Greens, Roasted Red Peppers, Chive and Horseradish Havarti Cheese wrapped in a Tomato Tortilla. Red Bliss Potato Salad, Fresh Fruit Salad, Lemon Cookie

\$29

#### **Florentine Chicken with Roasted Shiitake Wrap**

Chicken Breast, Roasted Shiitake Mushrooms, Sweet Red Peppers, Baby Spinach, Shaved Bermuda Onion, Monterey Jack Cheese wrapped in a Spinach Tortilla. Orzo Pasta Salad, Fresh Fruit Salad, Almond Orange Bar

\$29

#### **Portobello “Nicoise” Salad**

Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hardboiled Egg, Tender Green Beans. Petite Olive Roll, Fresh Fruit Salad, Apricot Frangipane

\$27

#### **Thai Beef Salad**

Seared Strips of Beef with Thai Spice, Bean Sprouts, Carrot, Cucumber, Spinach, Arugula, Mint and Thai Basil. Onion Flatbread, Jicama Orange Salad, Mango Coconut Streusel

\$29

#### **Herbed Chicken Caesar Salad**

Herb Marinated Grilled Chicken Breast with Hearts of Romaine, Garlic Croutons and Classic Caesar Dressing, Tri-Color Pasta Salad, San Francisco Sourdough Roll and Butter, Toffee Caramel Crunch Bar

\$28

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### Lunch Buffet Selections

*All beverages are available a la carte. Price includes disposable service.  
25 Guest Minimum*

#### **Deli Buffet**

Rock Shrimp and Corn Chowder with Smoked Bacon and Young Potatoes  
Butterleaf Salad with Red Radish, Fresh Herbs, Green Goddess Dressing  
Selection of Smoked Turkey, Lean Roast Beef, Honey Baked Ham, New York Style  
Pastrami, Dry Italian Salami, Mortadella, Swiss, Provolone, Monterey Jack and  
Sharp Cheddar Cheeses, Leaf Lettuce, Tomatoes, Gourmet Breads and Rolls, Kosher  
Pickle Spears and Deli Condiments  
Kettle Chips  
Assorted Freshly Baked Cookies  
\$38

#### **California Buffet**

Roasted Vegetable Soup  
Mixed Greens with Grilled Zucchini, Corn, Tomatoes, Champagne Vinaigrette  
Fingerling Potatoes and Haricot Verts with Whole Grain Mustard and Shallots  
Seared Halibut with Olive-Orange Relish  
Roasted Strip Loin served with Charred Onions and Porcini Jus  
Grilled Breast of Chicken with Green Grapes and Rosemary  
Platters of Roasted Vegetables  
Rice with Peas and Cilantro  
Rolls and Butter  
Assorted Miniature Tartlets  
\$53

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### Lunch Buffet Selections *(continued)*

*All beverages are available a la carte. Price includes disposable service.*

*25 Guest Minimum*

#### **Latin Buffet**

Hearts of Romaine, Red Onion, Tomatoes, Pumpkin Seeds, Queso Fresco,  
Coriander Vinaigrette  
Corn and Potato Soup with Charred Jalapeños and Cilantro  
Slow Cooked Chicken with Mole Sauce  
Skirt Steak “Churrasco” with Chimichuri Sauce  
Cumin Scented Black Beans  
Green Rice  
Rolls and Butter  
Chocolate and Orange Layered Cake  
\$45

#### **Asian Buffet**

Seasonal Greens, Citrus, Water Chestnuts, Toasted Almonds, Hoisin Vinaigrette  
Soba Noodle Salad with Shredded Vegetables, Ginger and Ponzu  
Yellow Curry Chicken with Potato  
Quick Fried Pork with Chili, Garlic and Green Onions  
Sautéed Asian Vegetables with Ginger  
Steamed Jasmine Rice  
Rolls and Butter  
Mango Passion Fruit Cake  
\$45

#### **Italian Buffet**

Mixed Greens with Artichokes, Roasted Peppers, Parmesan and Balsamic Vinaigrette  
Farro and Lentil Salad with Basil and Olive Oil  
Penne Pasta Puttanesca  
Chicken with Artichokes, Garlic and Rosemary  
Braised Pork with Porcini Cream  
Zucchini, Fennel and Tomatoes with Fresh Herbs  
Rolls and Butter  
Tiramisu  
\$45

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# SAVOR...

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### Plated Salad Lunch Selections

*All 2 course lunch selections include sourdough rolls and butter, freshly brewed coffee and tea service. All prices include china service up to 3000 guests.*

*50 Guest Minimum*

#### **Ahi Tuna Salad**

Sesame Crusted Tuna Loin, Seasonal Mixed Greens, Mizuna and Napa Cabbage with Sugar Snap Peas, Citrus, Daikon, Crispy Won Tons and Ponzu Vinaigrette  
Mango Coconut Cake with Passion Fruit Coulis

\$38

#### **Cobb Salad**

Diced Turkey, Cucumber, Vine Ripened Tomato, Chopped Egg, Black Forest Ham, Crumbled Blue Cheese with Chopped Romaine, Watercress and Peppercorn-Ranch Dressing

Lemon Meringue Tart

\$35

#### **Chopped Asian Chicken Salad**

Marinated Chicken, Napa Cabbage, Romaine, Crispy Vegetables, Cilantro, Green Onion, Red Pepper and Hoisin Vinaigrette

Mango Cake

\$35

#### **Mediterranean Plate**

Cumin Spiced Hummus, Roasted Pepper Hummus, Tomato-Parsley-Mint Tabbouleh, Dolma, Sliced Cucumber with Tzatziki Sauce on a Bed of Mixed Greens  
Served with Toasted Pita Triangles

Crème Brûlée Tart

\$35

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# SAVOR...

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### Hot Plated Lunch Selections

*All 3 course lunch selections include sourdough rolls and butter, freshly brewed coffee and tea service. All prices include china service up to 3000 guests.*

*50 Guest Minimum*

#### **Roasted Chicken**

Orange and Thyme Roasted Beets with Seasonal Lettuces, Ricotta Salata, Toasted Almonds and Red Wine Vinaigrette

Lemon and Garlic Roasted Chicken served with Rosemary Roasted Seasonal Vegetables, Creamy Herbed Polenta

Tiramisu

\$41

#### **Herb Rubbed Flat Iron Steak**

Caesar Salad with Hearts of Romaine, Shaved Parmesan Cheese, Herbed Croutons, Kalamata Olives and Classic Caesar Dressing

Rosemary Salt and Pepper Rubbed Flat Iron Steak served with Sautéed Spinach, Green and Yellow Wax Beans, Slow Roasted Tomato and Roasted Garlic Mashed Potatoes

Hazelnut Seven Layer Cake

\$51

#### **Oven Roasted Market Catch**

Zucchini Carpaccio with Organic Mixed Greens, Shaved Parmesan Cheese, Toasted Pine Nuts, Lemon- Mint Vinaigrette

Oven Roasted Market Catch served with Tomato Braised Beans, Corn-Sweet Onion Relish and Basil Mashed Potatoes

Chocolate Pyramid with Raspberries

*Market Price*

#### **Salmon**

Organic Mixed Greens, Frisee, Grilled Pear, Shaved Fennel, Walnuts, Crumbled Point Reyes Bleu Cheese, Pear Vinaigrette

Slow Roasted Salmon, Wild Mushrooms, Grilled Asparagus, Yukon Gold Potatoes and Herb Emulsion

Fresh Fruit Tart

*Market Price*

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# SAVOR...

## San Francisco

### Dinner Buffet Selections

*All selections include sourdough rolls and butter, freshly brewed coffee and tea service.*

*All prices include disposable service. 50 Guest Minimum*

#### **Buffet 1**

Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sun Dried Tomatoes, Feta Vinaigrette  
Butter Lettuce and Belgian Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears, Champagne Vinaigrette  
Grilled Chicken Breast with Red Pepper Compote  
Tender Braised Beef with Mirepoix and Horseradish  
Baked Wild Halibut with Leeks and Cream  
Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots  
Butter Braised Baby Carrots with Parsley and Orange Zest  
Potato-Onion Gratin  
Wild Rice Pilaf with Toasted Almonds  
Hazelnut Chocolate Tart  
\$65

#### **Buffet 2**

Organic Mixed Green Salad with Frisée, Seasonal Fruit, Crumbled Goat Cheese, Toasted Walnuts, Citrus-Dijon Vinaigrette  
Crispy Chopped Romaine and Bibb Lettuce Salad, Radicchio, Sliced Radishes, Tomatoes, Shaved Fennel, Herbed Croutons, Creamy Green Goddess Dressing  
Lemon-Garlic Infused Roasted Chicken  
Grilled Striploin with Charred Onions and Pinot Noir Reduction  
Market Catch Baked with Tomato, Capers, Garlic and Oregano  
Seasonal Vegetables with Shallot-Thyme Butter  
Sautéed Greens with Garlic, Pine Nuts, Olive Oil and Lemon  
Rosemary Roasted Yukon Gold Potatoes  
Creamy Polenta with Parmesan and Herbs  
Tiramisu  
\$69

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# SAVOR...

## San Francisco

### Plated Dinner Selections

*All 3 course dinner selections include sourdough rolls and butter, freshly brewed coffee and tea service. All prices include china service up to 3000 guests.*

*50 Guest Minimum*

#### **Grilled Filet of Beef**

Organic Mixed Greens, Slow Roasted Tomatoes, Ricotta Salata, Toasted Walnuts, Black Olive Crostini, Zinfandel Vinaigrette

Grilled Filet of Beef, Wild Mushroom Ragout, Sautéed Seasonal Vegetables and Thyme Scented Potato Puree

Chocolate Mousse Cake with Sour Cherries and a Chocolate Glaze

\$65

#### **Surf and Turf**

Salad of Frisée, Endive and Greens with Grilled Pears, Bleu Cheese, Toasted Walnuts, Balsamic Vinaigrette

Red Wine Braised Short Ribs, Yukon Gold Potato Puree, Seasonal Vegetables, Slow Roasted Wild Salmon, Spinach, Shallot Compote

Lemon Mousse Cake with a Raspberry Center

\$76

#### **Herb Crusted Rack of Lamb**

Trio of Chicories with Persimmon, Tart Dried Cherries, Pine Nut Brittle, Herbed Chevre

Herb Crusted Rack of Lamb, Braised Greens, Onion Jam, Seasonal Vegetables and Flageolet Beans

Pecan White Chocolate Tart

\$62

#### **Market Catch**

Mixed Greens with Grapes, Walnuts, Manchego Cheese, Sherry-Thyme Vinaigrette  
In Season Market Catch, Braised Fennel, Red Pepper Jus, Black Olives, Meyer Lemon Olive Oil

Crème Brulee Tart

*Market Price*

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# SAVOR...

## San Francisco

### Plated Dinner Selections *(continued)*

#### **Herb Roasted Breast of Chicken**

Romaine with Marinated Cucumber, Tomato, Feta, Basil and Mint  
Garlic and Lemon Infused Roasted Chicken, Asparagus with Balsamic Roasted  
Mushrooms and Shallots, Wedge Cut Potatoes with Rosemary and Olive Oil  
Apple Tart  
\$50

#### **Wild Salmon**

Arugula, Frisée and Mixed Greens with Roasted Beets, Ricotta Salata, Citrus and  
Pine Nuts with Red Wine Vinaigrette  
Slow Roasted Wild Salmon, Spring Onion, Spinach, Wild Mushrooms, Grilled  
Asparagus, Potato Puree  
Blood Orange Mousse with Pistachio Cream and an Apricot Glaze  
*Market Price*

#### **Portobello Napoleon**

Mixed Greens with Spicy Chickpeas, Cucumbers, Roasted Peppers, Tomatoes and  
Chermoula Vinaigrette  
Portobello Mushroom Napoleon with Spinach, Eggplant, Zucchini, Roasted Tomato  
Compote, Basil Oil  
Tiramisu  
\$43

#### **Vegetarian Tagine**

Endive and Bibb Lettuce with Fennel, Red Radish, Tomatoes and Lemon Vinaigrette  
Vegetarian Tagine with Seasonal Vegetables, Onions, Garlic, Garbanzo Beans and  
Couscous with Dried Fruit and Herbs  
Apple Tart  
\$47

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### Cold Hors d'Oeuvres

*50 pieces minimum per selection*

#### **Shell Fish Selections with Traditional Garniture**

Iced Jumbo Prawns, Snow Crab Claws, Oysters on the Half-Shell, Steamed & Chilled Clams and Mussels. Served with Mignonette, Cognac Cocktail Sauce and Lemon

\$8.25

#### **Prosciutto di Parma with Seasonal Fruit**

\$5

#### **Goat Cheese Truffles**

Roasted Tomatoes and Grilled Bread

\$5.25

#### **Assorted Filled Cucumber Cups Trio**

Mini Chickpeas, Roasted Peppers and Mint  
Herbed Goat Cheese with Lemon Zest  
Curried Chicken with Currants

\$4.75

#### **Belgian Endive Spears Trio**

Chicken Caesar  
Roquefort Cheese and Glazed Walnuts  
Grilled Shrimp and Fennel Aioli

\$5.25

#### **Crostinis**

Prosciutto, Seasonal Fruit, Crescenza Cheese  
Roasted Lamb, Goat Cheese, Fig Jam  
Smoked Duck, Pear-Ginger Chutney, Radicchio  
Herb Crusted Beef, Roasted Peppers, Salsa Verde

\$5.50

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### **Cold Hors d'Oeuvres** *(continued)* *50 pieces minimum per selection*

**Medjool Date with Boursin and Glazed Pecan**

\$4.75

**Tuna Crudo**

Citrus, Pickled Onion

\$6

**Parmesan Crisp with Grilled Vegetables and Chives**

\$4.75

**Grilled Thai Beef Caesar Lettuce Wraps**

\$5

**Crab Salad**

Citrus, Avocado, Chives, Ginger Aioli

\$5.50

**Roasted Vegetable Skewers**

\$4.50

**Fava Bean, Pecorino and Mint on Crostini**

\$4.50

**Duck, Papaya and Cress Spring Rolls**

Spicy Plum Sauce

\$5.50

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### Hot Hors d'Oeuvres

*50 pieces minimum per selection*

#### **Mushroom Profiteroles**

Walnuts, Cream Cheese

\$4.50

#### **Mini Quiche**

Mushroom and Goat Cheese

Asparagus and Vermont Cheddar

Mozzarella, Tomato & Basil

\$4.50

#### **Fig & Caramelized Onion Puffs**

Goat and Cream Cheese in Puff Pastry

\$4.50

#### **Adobe Chicken**

Yellow Rice, Diced Chicken, Andouille Sausage, Herbs and Spices  
in Shredded Phyllo

\$5

#### **Crispy Spring Rolls**

Chicken, Shrimp or Vegetarian

Soy, Hot Mustard, Sweet and Sour Dipping Sauces

\$4.50

#### **Porcini Crusted Scallops**

White Corn, Yukon Gold Potatoes

\$6

#### **Gorgonzola & Cranberry Puffs**

Walnuts, Goat Cheese Rosette

\$4.50

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### Hot Hors d'Oeuvres *(continued)* *50 pieces minimum per selection*

#### **Petit "Pissaladiere"**

Onion, Thyme and Black Olive

\$4.50

#### **Pot Stickers**

Chinese Dumplings filled with Chicken and Cabbage

Soy and Rice Wine Vinegar Dipping Sauce

\$4.50

#### **Dungeness Crab Cakes**

Remoulade Sauce

\$6

#### **Smoked Mozzarella Profiteroles**

Cream Cheese, Fresh Herbs, Roasted Red Pepper Coulis

\$4.50

#### **Portobello Mushroom Puffs**

Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses

\$4.50

#### **Artichoke & Parmesan Fritters**

Baby Artichoke Hearts, Parmesan Crust

\$4.25

#### **Tartlettes of Liberty Duck Confit**

Cherries, Black Pepper

\$5

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### Hot Hors d'Oeuvres *(continued)* *50 pieces minimum per selection*

**English Pea, Fontina & Truffle Aranciatta**

\$4.50

**Wild Mushroom Strudel**

Thyme and Garlic

\$4.50

**Lamb Lollipops**

Lavender, Salt, Olives

\$5.50

**Assorted Kabobs**

Chicken, Garlic, Ginger, Spices, Lime Juice

Szechuan Beef, Garlic, Ginger, Teriyaki Sauce

Shrimp and Andouille, Red and Green Peppers

Chili-Lime Salmon, Southwest Spices

\$5

**Spicy Chicken Wings**

Ranch Dressing and Celery Sticks

\$4.50

**Barbecued Baby Back Ribs**

Spicy BBQ Sauce

\$6

**Beef Sliders**

Mini Cheeseburgers with accompaniments

\$4.50

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### Specialty Platters

#### **Deluxe Imported and Domestic Cheese Tray**

Chef's selection of Imported and Domestic Cheeses with Sliced Sourdough Baguettes and Assorted Crackers. Garnished with Seasonal Fresh Fruit. Serves 100

\$700

#### **Side of Smoked Salmon**

Smoked Salmon served with Crostini, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers and Cream Cheese. Serves 25

\$450

#### **Deluxe Crudités Assortment**

Chef's selection of Fresh Seasonal Vegetables served with Ranch Dressing. Serves 100

\$475

#### **Charcuterie Board**

A Classic Selection of Fine Pates, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses and Classic Condiments. Serves 50

\$400

#### **Antipasto Platter**

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts. Serves 100

\$700

#### **Fresh Sliced Fruit Tray**

Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple. Serves 100

\$700

*All orders are subject to a 22% service charge and applicable sales tax.  
Prices subject to change.*

# SAVOR...

## San Francisco

### Carvery Selections

*Carved items include mini sandwich rolls and appropriate condiments.  
All carved items require a SAVOR...carver. Attendant fee required.*

#### **Whole Honey Baked Ham**

Served with Grilled Pineapple Chutney and Gourmet Mustards. Serves 50  
\$300

#### **Roasted Turkey Breast**

Served with Tomato-Tarragon Aioli. Serves 50  
\$400

#### **Herbed Leg of Lamb**

Served with Tzatziki Sauce. Serves 30  
\$245

#### **Whole Roasted Baron of Beef**

Served with Horseradish Cream and Au Jus. Serves 175  
\$900

#### **Roasted New York Strip Loin**

Served with Forest Mushroom Ragout. Serves 35  
\$425

#### **Flame Grilled Tri-Tip**

Served with Spicy Pico de Gallo Salsa. Serves 25  
\$300

#### **Pepper Roasted Pork Loin**

Served with Orange Marmalade-Cranberry Relish. Serves 35  
\$400

#### **Roasted Tenderloin of Beef**

Served with a Béarnaise Trio. Serves 25  
\$415

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# SAVOR...

## San Francisco

### Neighborhoods of San Francisco Reception Package

*Packages include disposable service, standard linens and table display.*

*The suggested menus are for a 250 guest minimum. Market Price.*

#### **Fisherman's Wharf**

Walk Away Marinated Calamari Salad  
Marinated Chunky Bay Shrimp Cocktail with a Spicy Horseradish Sauce and Lemon  
Jumbo Prawns and Oysters on the half-shell with Lemon and Cocktail Sauce  
Clam Chowder served with San Francisco Sourdough Bread  
Dungeness Crab Cakes with Spicy Remoulade Sauce

#### **North Beach**

Antipasto Display: Assorted Mediterranean Specialties, Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts  
Pasta sautéed to order: Potato Gnocchi with Pesto Genovese and Penne Pasta with Grated Parmesan  
Garlic Bread Sticks

#### **Mission Dolores**

Mini Beef Empanadas  
Smoked Chicken Quesadillas with Black Beans cooked to order  
Tamales with Mole Sauce  
Chicken Fajitas with Peppers and Onions  
Tortilla Chips with Guacamole and Salsa

#### **China Town**

Crispy Vegetarian Spring Rolls and Pot Stickers  
Assorted Dim Sum  
Take-Out Deluxe Chow Mein  
Marinated Asian Vegetable Salad with Sesame Ginger Dressing

#### **Japan Town**

Udon Station and Miso Soup with Wakame and Tofu  
Chicken Yakitori Skewers with Teriyaki Sauce  
Assorted Hand Rolled Maki Sushi

#### **SOMA Carvery**

Herbed Salt Rubbed Cross Rib with Au Jus and Horseradish Cream  
Slow Roasted Breast of Turkey with Cranberry-Orange Compote  
Sage and Garlic Roasted Pork Loin with Porcini Jus  
Mini Dinner Rolls

#### **Ghiradelli Square**

Ciao Bello Gelato, Assorted Chocolates, Dipped Strawberries, Mini Marshmallows

*All orders are subject to a 22% service charge and applicable sales tax.*

*Prices subject to change.*

# SAVOR...

## San Francisco

### Chef Attended Action Stations

*All action stations require a SAVOR...chef. Attendant fee required. Priced per person.  
25 Guest Minimum*

#### **Kobe Beef Sliders**

Mini Cheese Burgers with Pickles and Spicy Ketchup

\$11

#### **Gnocchi Pasta**

Potato Pasta "Pillows" with Grilled Pears, Gorgonzola Cream and Pine Nuts

\$11

#### **Quesadillas**

Fresh Tortillas, Mexican Cheese Blend, Grilled Chicken, Carne Asada, Sour Cream, Pico de Gallo, Molcajete Salsa and Guacamole

\$9

#### **Crab Cakes**

Crab cakes seared to order with a trio of Remoulade Sauces, Micro Greens and Chive Oil

\$12

#### **Mediterranean Seafood**

Spanish Calamari, Rock Shrimp, Octopus and Mussels with Gigante Beans and Romesco Sauce. Sautéed to order.

\$14

#### **Risotto**

Italian Risotto served in a martini glass with choice of Apple Smoked Bacon, Chopped Scallions, Fontina Cheese, Sour Cream, Bay Shrimp Scampi and Sautéed Mushrooms

\$10

#### **Sushi**

California Roll with Crab Meat, Avocado and Cucumber

Smoked Salmon Maki Roll

Jasmine Ahi Tuna Roll

Edamame, Wasabi Paste, Pickled Ginger and Soy Sauce

Authentic sushi chef available upon request. *Attendant fee required.*

\$5.25-\$7 each piece

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Prices subject to change.*

# SAVOR...

## San Francisco

### Wine Selections

#### Sparkling Wine

Kenwood Yulupa, California 37  
Zonin, Prosecco NV, Italy 37  
Bouvet Brut, France 39  
Iron Horse Classic Vintage Brut, Sonoma 65  
Schramsberg Blanc de Blanc, Napa Valley 85

#### Champagne

Taittinger Brut La Francaise, France 85  
Veuve Clicquot Ponsardin NV, France 95  
Henriot Brut Rose NV, France 150  
Krug Brut NV, France 250

#### Chardonnay

Canyon Road, California 37  
Bogle Vineyards, California 37  
Spellbound, California 37  
Frei Brothers, Russian River Valley 38  
Benziger, Sangiacomo 45  
Iron Horse, Sonoma 45  
Saintsbury, Carneros 45  
Hanzell Vineyards, Sonoma County 110

#### Sauvignon Blanc

Bogle Vineyards, California 37  
Ca' Bolani, Italy 37  
Brassfield Estate, California 39  
Oberon, Napa Valley 40  
Cakebread Cellars, Napa Valley 62  
Sancerre, Hubert Brochard, France 52

#### Other Whites

Beringer, White Zinfandel, California 37  
Laurenz, Singing Grüner Veltliner, Austria 39  
Danzante, Pinot Grigio, Italy 37

#### Cabernet Sauvignon

Bogle Vineyards, California 37  
Spellbound, California 37  
Louis Martini, Sonoma County 39  
Oberon, Napa Valley 45  
Benziger, Sonoma County 49  
Cloverdale Ranch, Alexander Valley 62

#### Merlot

Mirassou Winery, California 37  
Bogle Vineyards, California 37  
Trinchero Family, Monterey County 39  
Oberon, Napa Valley 39  
Benziger, Sonoma County 47  
Rodney Strong, Sonoma County 48

#### Pinot Noir

Echelon, Central Coast 37  
Castle Rock, Monterey County 39  
Saintsbury, Garnet 40  
La Crema, Sonoma Coast 45  
Olivet Lane, Russian River Valley 55  
Artesa, Carneros 62

#### Other Reds

Da Vinci, Chianti, Italy 37  
Spellbound, Petite Sirah, California 37  
Cline, Zinfandel, California 37  
Brassfield, Zinfandel, Round Mountain Vineyard 37  
Michel Chapoutier Côtes du Rhône "Belleruche" 38  
Jean-Pierre Moueix St. Emilion, Bordeaux 52

#### Barrel to Barrel

DeLoach Vineyards, Pinot Noir, Russian River 479  
\* Please contact your sales manager for details

*All orders are subject to a 22% service charge and applicable sales tax.  
Prices and availability subject to change.*

# SAVOR...

## San Francisco

### Bar Packages

*Clients are assigned portable bars on a first come, first served basis as requested. Exhibitors must order a draped table from the convention service General Service Contractor.*

*All Full Bars include bartender, disposable glassware, beer, non-alcoholic beer, soft drinks, water and basic bar accoutrements.*

#### Call Brands

Finlandia Vodka, Smirnoff, Beefeaters Gin, Jim Beam, Jack Daniels, Dewar's, Canadian Club, Seagrams VO, Bacardi Rum, Cuervo Gold, Courvoisier VS, House Chardonnay and House Cabernet Sauvignon

\$227/bottle

*Requires a minimum guarantee of \$750*

#### Premium Brands

Skyy, Ketel One, Stolichnaya, Absolut, Bombay Sapphire, Tanqueray, Wild Turkey, Glenlivet, Johnnie Walker Black, Chivas Regal, Crown Royal, Jameson, Murphy's, Meyer's Dark Rum, Cuervo 1800, Premium Chardonnay and Premium Cabernet Sauvignon

\$270/bottle

*Requires a minimum guarantee of \$850*

#### Liqueurs & Brandies

St. Brendan's Irish Cream, Kahlua, B&B, Amaretto di Saronno, Grand Marnier, Korbel Brandy, Harvey's Bristol Cream

\$270/bottle

*Requires a minimum guarantee of \$850*

#### Domestic Beer

Miller Genuine Draft, Miller Lite, Budweiser, Bud Light, O'Doul's (non-alcoholic)\*

\$650/keg\*\*      \$7.50/bottle

#### Microbrewed Beer

Sierra Nevada, Full Sail, Gordon Biersch, Anchor Steam

\$750/keg\*\*      \$8/bottle

#### Imported Beer

Heineken, Beck's, Amstel Light, Corona\*, Clausthaler (non-alcoholic)\*

\$750/keg\*\*      \$8/bottle

\* Not available in kegs

\*\* Server required

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# SAVOR...

## San Francisco

### Exhibitor Booth Traffic Builders

*\*Client must supply electrical 110V/20 amp if in Exhibit Hall*

*\*\*Client must supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

*\*\*\*Client must supply 110V/2x20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

#### Refrigerated Spring Water Kit\*

Refrigerated Water Dispenser, 5 gallon bottle of Spring Water, cup dispenser and 3.5 ounce disposable cups. Set-up is included.

\$115

\$37/5 gallon replenishment

#### Logo Water Bottles

A great way to get your company's name out to show attendees! Price is based on quantities, bottle specifications and logo design. Please contact our exhibitor sales manager at least 4 weeks prior to service for more information.

#### Popcorn Machine\*\*

Make sure your booth is the first on their list with either the traditional tabletop machine or the whimsical antique cart. Whatever you choose, our popcorn snack pack helps make it easy to enjoy fresh popcorn in your booth. Server required.

Tabletop Popcorn Machine \$400/show

Antique Popcorn Cart (limited availability) \$550/show

Pre-measured popcorn kernels, butter and seasoning to make 250-300 cups or bags. 24 ounce cups included. Please ask about custom logo'd cups or bags.

\$460/pack

#### Baked in the Booth Cookies\*\*

Baked right in your booth, the smell of fresh cookies is a sure fire way to keep customers lingering! Choose from Chocolate Chip, Peanut Butter and Oatmeal-Raisin cookies. Rental of small cookie oven includes one booth attendant and 500 cookies.

\$1,700

\$2.75 each for additional servings

\$330 for an additional case of cookies (120 servings)

#### Chocolate Fountain\*\*

Crowds will gather to enjoy the fun of four tiers of flowing chocolate. Rental of the machine includes chef to assist your guests and 400 pieces of assorted dippers.

\$2,200

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# SAVOR...

## San Francisco

### **Exhibitor Booth Traffic Builders** *(continued)*

*\*Client must supply electrical 110V/20 amp if in Exhibit Hall*

*\*\*Client must supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

*\*\*\*Client must supply 110V/2x20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

#### **Soft Gourmet Pretzels**

These delicious soft pretzels are served warm and come in three flavors:

Bavarian, Asiago Cheese and Cinnamon & Sugar

\$68/dozen

#### **Tabletop Warmer\*\*\***

Traditional tabletop pretzel warmer keeps your pretzels fresh during the show.

\$250/show

#### **Espresso and Cappuccino Service\*\*\***

Experienced staff will serve up frothy cappuccinos and creamy lattes for your guests. Complete your coffee shop scene by adding an assortment of fresh pastries and crispy biscotti for dipping. Rental of espresso machine includes supplies and staff to prepare and serve beverages. Ask our exhibitor sales manager about customized cups or mugs.

300 cup service \$2,000

\$6.25 each for additional servings

600 cup service \$3,100

\$5 each for additional servings

900 cup service \$3,800

\$3.75 each for additional servings

#### **Sensational Smoothie Stand\*\***

A thick, fresh blend of fruit, ice and juice, these popular blended smoothies may include mocha, piña colada and seasonal fruit flavors. Service includes rental of smoothie machine, machine operator and 12 oz. disposable cups. Ask about customized cups!

300 smoothies \$1,950

600 smoothies \$3,200

900 smoothies \$4,300

\$4.50 each for additional servings

*All orders are subject to a 22% service charge and applicable sales tax.  
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# SAVOR...

## San Francisco

### **Exhibitor Booth Traffic Builders** *(continued)*

*\*Client must supply electrical 110V/20 amp if in Exhibit Hall*

*\*\*Client must supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

*\*\*\*Client must supply 110V/2x20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

#### **Daiquiri Lounge\*\***

Your choice of strawberry, peach or piña colada flavored daiquiris. Available with or without alcohol. The Daiquiri Lounge package makes approximately 225 servings and includes rental of the machine, staff to operate and 8 oz. disposable cups. Ask our exhibitor sales manager about getting customized daiquiri glasses!

Non-Alcoholic \$2,175

\$8 each for additional servings

Alcoholic \$2,400

\$9.50 each for additional servings

#### **Margarita Madness\*\***

Choose either classic or strawberry flavored margaritas to serve your guests. Both options are available with or without alcohol. Our Margarita Madness package makes approximately 225 servings and includes rental of the machine, staff to operate and 8 oz. disposable cups. Ask about customized margarita glasses!

Non-Alcoholic \$2,175

\$8 each for additional servings

Alcoholic \$2,400

\$9.50 each for additional servings

#### **Booth Happy Hour\*\***

Premium Bar and Call Bar Packages available. The following bar packages include everything you need to ensure that your booth is fully stocked for everyone's favorite cocktails. Bartender service and bar accoutrements are included.

\$10/drink Premium Bar *Requires a minimum guarantee of \$850*

\$9/drink Call Bar *Requires a minimum guarantee of \$850*

#### **California Wine Harvest**

Sample some of the best wines from throughout California right in your own booth. Prospective clients will delight in tasting wines from the Central Coast and Napa Valley while snacking on an assortment of cheese and crackers. Service includes 36 bottles of wine, 1 Deluxe Import & Domestic Cheese Tray, server, wine glasses and napkins. Client must provide a 6 foot table or counter. Serves approximately 100.

\$2,550

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# SAVOR...

## San Francisco

### Exhibitor Booth Traffic Builders *(continued)*

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*\*\*Client must supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

*\*\*\*Client must supply 110V/2x20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

#### **Martini Lounge**

Build a lounge right in your booth! Guests won't want to leave as they sip on Dirty Martinis, Apple-Tinis, Lemon Drops, Chocolate Martinis, Cosmopolitans and more. Service includes premium liquors, bartender, martini glasses, napkins and bar accoutrements. Client must provide a 6 foot table or counter. Ask about customized martini glasses and shakers!

\$11/drink *Requires a minimum guarantee of \$850*

#### **Italian Soda Bar**

Add some sparkle to your booth with made-to-order Italian Sodas. They are the perfect combination of sparkling water, fresh juices and flavored syrups. Your guests can choose from the provided menu or make their own concoction. Service includes server, 15 syrups, mixers and disposable cups. Client must provide a 6 foot table or counter.

\$7/drink

#### **Champagne and Caviar**

Bubbly bottles of Taittinger Brut la Francaise are paired with delicate domestic caviar and fresh ripe strawberries. This first class service includes a bar and qualified personnel to serve your guests during the event. Ask about customized champagne flutes! Client must provide a 6 foot table or counter. Please call for a price quote.

#### **Mimosas**

This lighter alternative to the champagne and caviar bar is the perfect way to start the morning! Service includes Taittinger Brut Champagne, fresh squeezed orange juice, Martinelli's Sparkling Cider, champagne flutes and orange slices for garnish. Client must provide a 6 foot table or counter. Ask about customized champagne flutes!

200 mimosas \$2,050

#### **Hot Chocolate Bar\*\***

The hot chocolate bar puts a new twist on this drink as visitors choose from a variety of toppings. Whipped cream, marshmallows, chocolate shavings and peppermint sticks add flavor and flare! The hot chocolate bar also includes hazelnut, raspberry and amaretto flavored Torani syrups. You can also surprise your visitors with chocolate candies with your company's name on the wrapper. Ask our exhibitor sales manager about custom chocolates. Serves 100.

\$1,525

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# SAVOR...

## San Francisco

### **Exhibitor Booth Traffic Builders** *(continued)*

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*\*\*Client must supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

*\*\*\*Client must supply 110V/2x20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

#### **Ice Cream Cart\***

Choose from a variety of premium Haagen-Dazs ice cream bars to hand out to special guests and potential clients. Service includes rental of ice cream cart.

150 bars \$1,000

\$5 each for additional servings

#### **Fresh Cinnamon Rolls\***

Treat your guests to the best with our fresh cinnamon roll package. A delicious aroma will drift from your booth to attract guests from all over the exhibit floor! Client must provide a 6 foot table or counter.

200 cinnamon rolls \$1,200

#### **Bar Food Package**

The bar food package will provide your guests with the classic finger foods that everyone loves. Package includes 3 pounds each of Pretzels, Deluxe Mixed Nuts, Party Snack Mix, and 100 pieces each of Crispy Spring Rolls, Spicy Chicken Wings and Pot Stickers. Client must provide a 6 foot table or counter. Serves approximately 100.

\$1,850

#### **Sushi Bar**

Entertain your booth visitors as a sushi chef makes traditional rolls right before their eyes. This experienced chef makes assorted Nigiri and California Rolls in no time. Sushi bar set-up includes 250 pieces of Nigiri, 750 pieces of Maki, personal sushi chef, plates, napkins and condiments. Client must provide a 6 foot table or counter. Serves approximately 300.

\$5,950

#### **Logo Sheetcake**

Plate up scrumptious slices of sheetcake with your company's logo printed right on top. Client must provide a 6 foot table or counter. Please contact our exhibitor sales manager for more information and a price quote.

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Prices subject to change.*

# SAVOR...

## San Francisco

### EXHIBITOR SERVICES

For a full look at our Exhibitor Catering Menu or to place an order online, please visit our website at [www.savormsgsf.com](http://www.savormsgsf.com)

**Espresso/Cappuccino Coffee Service-** Includes rental of the machine and 1 - 3 operators  
\$2,000-300 cup service, \$3,100-600 cup service, \$3,800-900 cup service

**Baked in the Booth Cookies-**Includes rental of small cookie oven, 1 attendant and 500 cookies. Additional cookie dough can be purchased separately \$1,700

**Smoothies-**Popular blended fruit drink service includes an attendant server. Flavors may include mocha, pina colada, strawberry, mango and banana. \$1,950/300 12 oz. servings

**Soft Gourmet Pretzels-**Soft, warm pretzels in 3 flavors: Bavarian, Asiago Cheese and Cinnamon-Sugar. \$68/dozen. Table-top warmer \$250 for run of show.

**Refrigerated Spring Water Kit-**Refrigerated water dispenser, 5 gallon bottle of spring water, cup dispenser and 3.5 ounce disposable cups. Set-up included. \$115  
\$37/5 gallon replenishment

**Linens-**Standard white linen. \$6 each

Beverages		Snacks	
Starbucks Regular Coffee	\$70/gallon	Assorted Breakfast Pastries	\$50/dozen
Starbucks Decaf Coffee	\$70/gallon	Bagels and Cream Cheese	\$47/dozen
Starbucks Hot Teas	\$70/gallon	Assorted Cookies	\$43/dozen
Iced Tea or Lemonade	\$45/gallon	Biscotti	\$31.50/dozen
Bottled Water	\$96/case	Honey Roasted Peanuts	\$19.50/lb
Soft Drinks	\$96/case	Deluxe Mixed Nuts	\$37/lb
Bottled Juice	\$120/case	Chips & Dip	\$5/person
Red Bull or AMP	\$120/case	Tortilla Chips & Guacamole	\$6/person
Gatorade	\$120/case	Hummus & Pita Bread	\$5/person
Mineral Water	\$108/case	Chocolate Truffles	\$49/dozen
Snapple Iced Teas	\$120/case	Variety of Candy Bars	\$43/dozen
Starbucks Frappuccino	\$144/case	Ghirardelli Chocolate Bars	\$46.50/dozen
House Wine	\$37/bottle	Platters	
Domestic Beers	\$45/6-pk	Import & Domestic Cheese- serves 100	\$700
Imported Beers	\$48/6-pk	Sliced Fresh Fruit- serves 100	\$700
Domestic/Imported keg	\$650/\$750	Deluxe Crudités & Dressing- serves 100	\$475
		Charcuterie Board- serves 50	\$400
		Chef's Select Canapes- serves 100	\$1,350
		California "Maki" Rolls- serves 100	\$1,350
		Antipasto Tray- serves 100	\$700

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Prices subject to change.*