

CATERING MENU

“It’s simple – Great ingredients make great food.”

VOYAGER MEETING PACKAGE

A Minimum of Twenty (20) Guests Required.

CONTINENTAL BREAKFAST

Fresh Squeezed Orange & Grapefruit Juice
Fresh Baked Danish & Scones
Sliced Seasonal Fresh Fruit & Berries
Sweet Butter & Fruit Preserves
Zoka's Coffee Regular & Decaffeinated
Selection of Assorted Teas

MID-MORNING BREAKFAST REFRESH

Zoka's Coffee Regular & Decaffeinated
Selection of Assorted Teas

LUNCH

Farmer's Market Salad Buffet / 100 pp
Hyde Street Deli Lunch Buffet / 95 pp
Hot Lunch Buffet or Plated Lunch / 105 pp
Select one hot lunch buffet or plated lunch from the argonaut lunch menu

AFTERNOON BREAK

Assorted Soft Drinks, Izze Sparkling Juices,
Badoit Sparkling Water & Evian Bottled Water

Select two (2) Items from list below:

Whole Fresh Fruit
Assorted Low-Fat Yogurt
Mixed Nuts
Kind Granola Bars
Candy Bars
Tortilla Chips & Salsa
Warm Pretzels & Mustard
Vegetable Crudités & Ranch Dip
Assorted Fresh Baked Jumbo Cookies
Triple Fudge Brownies
Lemon Bars

BREAKFAST

PIER 39 CONTINENTAL / 27 PP

Fresh Squeezed Orange & Grapefruit Juice

Freshly Baked Danish & Scones

Whole grain bread available upon request

Seasonal Sliced Fresh Fruit & Berries

Sweet Butter & Fruit Preserves

Zoka's Coffee Regular & Decaffeinated

Selection of Assorted Teas

POWELL-HYDE / 37 PP

Fresh Squeezed Orange & Grapefruit Juices

Freshly Baked Danish & Scones

Fruit & Nut Breakfast Breads

Seasonal Sliced Fresh Fruit & Berries

House-Made Granola with 2% Milk

Assorted Low-Fat Yogurt

Assorted Bagels & Cream Cheese

Sweet Butter & Fruit Preserves

Zoka's Coffee Regular & Decaffeinated

Selection of Assorted Teas

ADD

Scrambled Eggs / 4 per person

Bacon, Ham or Sausage / 6 per person

WEST WHARF BUFFET / 40 PP

Select One

Scrambled Eggs

Florentine Scramble

spinach & goat cheese

Denver Scramble

ham & peppers

Select One

Home Fried Potatoes

Hash Browns

Pesto Roasted Red Potatoes & Cherry Tomatoes

Grilled Asparagus

Select Two

Smoked Bacon

Sliced Ham

Chicken Apple Sausage Links

Fresh Baked Pastries

Whole grain bread available upon request

Sweet Butter & Fruit Preserves

Seasonal Sliced Fresh Fruit & Berries

Fresh Squeezed Orange & Grapefruit Juice

Zoka's Coffee Regular & Decaffeinated

Selection of Assorted Teas

OMELET STATION / 15 PP

Station requires a Chef Attendant at \$175/station for up to 2 hours

Three Egg Omelet Prepared to Order:

Diced Tomatoes
Green Onions
Diced Bell Peppers
Ham
Cheddar Cheese
Mushrooms
Smoked Bacon
Monterey Jack Cheese

ADD

Additional ingredients available upon request / 2
Egg White Substitution available upon request / 1

COMPLEMENT YOUR BREAKFAST

Bagels / 8 pp

lox, cream cheese, diced red onions, capers & diced hard boiled egg

Assorted Boxed Cold Cereal / 5 pp

2% milk, soy milk

**Almond milk available upon request*

Seasonal Sliced Fresh Fruit & Berries / 11 pp

Hot Oatmeal / 8 pp

raisins, strawberries, sliced bananas, sliced almonds, brown sugar,
honey & milk

**Almond milk available upon request*

Assorted Low-Fat Yogurts / 5 each

Greek Yogurt / 6 each

Hard Boiled Eggs / 3 each

BREAKFAST SANDWICHES / 9 PP

½ dozen minimum order required for all sandwiches

Fresh Baked Croissant

scrambled eggs, ham, cheddar cheese

Breakfast Sandwich

scramble eggs, apple smoked bacon, swiss cheese

Breakfast Burrito

scramble eggs, black beans, salsa, monterey jack cheese

PLATED BREAKFAST

*Plated Breakfast includes Zoka's Coffee - Regular & Decaffeinated,
Assortment of Teas & Fresh Squeezed Orange Juice*

Eggs Benedict / 40 pp

poached eggs, hollandaise sauce, canadian bacon,
english muffin & home fried potatoes

All American / 36 pp

three egg scramble, home fried potatoes,
smoked bacon or country sausage,
breakfast pastry

Breakfast Burrito / 36 pp

sautéed spinach & mushrooms
smoked bacon or chicken apple sausage

**Grilled Asparagus substitute available upon request*

BREAKS

AQUATIC PARK / 21 PP

Freshly Popped Popcorn
Assorted Candy Bars
Trail Mix
Assorted Soft Drinks, Izze Sparkling Juices,
Badoit Sparkling & Mineral Water

BUILD YOUR OWN TRAIL MIX / 20 PP

Granola
Assorted Nuts
Dried Fruits
Banana Chips
M&M's
Dark & White Chocolate Chips
Zoka's Coffee Regular & Decaffeinated
Selection of Assorted Teas

SMOOTHIE SAILING / 19 PP

Chef's Choice of Assorted Smoothies
Individual Fruit Kebabs
Badoit Sparkling & Evian Mineral Bottled Water

FIESTA BREAK / 24 PP

Tri-colored Corn Chips, Tomatillo Salsa,
Pico de Gallo, Guacamole, Sour Cream,
Warm Cheddar Cheese Sauce
Assorted Soft Drinks, Izze Sparkling Juices,
Badoit Sparkling & Evian Mineral Bottle Water

MEDITERRANEAN BREAK / 24 PP

Individual Hummus & Pita Chips
Vegetable Crudités & Yogurt Dip
Assorted Soft Drinks, Izze Sparkling Juices,
Badoit Sparkling & Evian Mineral Bottled Water

NOVELTY ICE CREAM / 30 PP

Minimum thirty (30) guests required for maximum duration of 30 minutes

Assorted Novelty Ice Cream Bars
Zoka's Coffee Regular & Decaffeinated
Selection of Assorted Teas
Assorted Soft Drinks, Izze Sparkling Juices
Badoit Sparkling & Evian Mineral Bottled Water

OH SWEET CHEESE / 24 PP

International & Domestic Artisanal Cheese Display
Water Crackers, Baguette Slices
Dried Fruits, Grapes, Assortment of Nuts & Olives
Assorted Soft Drinks, Izze Sparkling Juices
Badoit Sparkling & Evian Mineral Bottled Water

SWEET TOOTH / 22 PP

Chocolate Fudge Brownies
Assorted Fresh Baked Jumbo Cookies
Assorted Candy bars
Zoka's Coffee Regular & Decaffeinated
Selection of Assorted Teas
Assorted Soft Drinks, Izze Sparkling Juices
Badoit Sparkling & Evian Mineral Bottled Water

7TH INNING STRETCH / 27 PP

Mini-Hot Dogs Wrapped in Puff Pastry
Warm Pretzels
mustard & cheddar cheese sauce
Salted Peanuts
Freshly Popped Popcorn
Assorted Candy Bars
Assorted Soft Drinks & Izze Sparkling Juices

COMPLEMENT YOUR BREAK

Assorted Fresh Baked Jumbo Cookies
Chocolate Fudge Brownies / 52 dozen
Minimum order of 2 dozen
Warm Pretzels / 7 pp
mustard & cheddar cheese
Mixed Nuts / 5 pp
KIND Bars / 6 pp
Assorted Kettle Chips & Pretzels / 5 pp
Whole Fresh Fruit / 4 pp
Seasonal Sliced Fresh Fruit & Berries / 11 pp

ENERGY BOOSTER / 24 PP

Whole Fresh Fruit
Vegetable Crudités
KIND Bars
Assorted Low-Fat Yogurt
Honest Tea, Aloe Water, Badoit Sparkling & Evian Mineral Bottle Water

A LA CARTE BEVERAGES

Zoka's Coffee / 98 gallon
regular & decaffeinated
Assorted Teas / 98 gallon
Ice Tea, Lemonade or Fruit Punch / 90 gallon
Fresh Squeezed Orange or Grapefruit Juice / 36 carafe
Cranberry, Vegetable or Tomato Juice / 36 carafe
Whole, 2%, Skim, Almond or Soy Milk / 28 carafe
Assorted Soft Drinks, Izze Sparkling Juices, Coconut Water, Badoit Sparkling & Evian Bottle Waters / 6 each
Honest Tea, Bottled Juices / 7 each
Aloe Water / 7 each

LUNCH BUFFET

HYDE STREET DELI / 46 PP

Select One

Potato Salad or Pasta Salad

Soup Du Jour

Sliced Deli Meats & Cheese

Wheat, Sourdough & Ciabatta Breads

Kettle Chips

Jumbo Cookies & Chocolate Fudge Brownies

Zoka Roasters Regular & Decaffeinated Coffee

Selection of Assorted Teas

EMBARCADERO / 54 PP

Select One

Potato Salad

Farro Salad

Select Two Entrees

Roasted Breast of Chicken

whole grain mustard beurre blanc sauce

Grilled Salmon

citrus beurre blanc sauce

Marinated Grilled Flank Steak

port shallow glaze

Mixed Baby Green Salad

english cucumbers, marinated cherry tomatoes, herb vinaigrette

Rice Pilaf

Roasted Seasonal Vegetables

Mini Fruit Tarts

Zoka Roasters Regular & Decaffeinated Coffee

Selection of Assorted Teas

MISSION / 56 PP

Build Your Own Fajita

Select One

Cilantro Lime Chicken Breast or Skirt Steak

Traditional Mexican Style Rice

Black Beans, Cheddar Cheese, Salsa, Sour Cream

Flour Tortillas

Cheese Enchiladas

Chips & Salsa

Horchata Spiced Rice Pudding

Cinnamon Sugar Churros

Zoka Roasters Regular & Decaffeinated Coffee

Selection of Assorted Teas

NORTH BEACH / 52 PP

Select One

Chicken Parmesan

Roasted Chicken

bell pepper onion medley

Pasta

Four-Cheese Tortellini

Pesto Cream Sauce or Marinara

Minestrone Soup

Caesar Salad

garlic croutons, parmesan cheese, caesar dressing

Grilled Vegetables

Focaccia Bread

Dessert

Mini Cannoli & Tiramisu

Zoka Roasters Regular & Decaffeinated Coffee

Selection of Assorted Teas

LITTLE BROWN / 45 PP

Whole Fresh Fruit
Single Bagged Kettle Chips
Assorted Fresh Baked Jumbo Cookies
Evian Bottles Water

Select Three

(Pre-order for multiple selections required)

Turkey Breast

swiss cheese on sourdough

Black Forest Ham

cheddar cheese on wheat

Roast Beef

Provolone Cheese on Wheat

Grilled Vegetables

goat cheese on wheat

Tuna Salad

cornichon, hard boiled eggs on sourdough

Italian Salami

mortadella provolone on sourdough

Chicken Salad on Sourdough

Lettuce, Tomato, Mayonnaise & Mustard

*To-go packaging (napkins & disposable cutlery)
upon request only when guest will be offsite*

FARMER'S MARKET SALAD / 54 PP

Select One

New England Clam Chowder
Manhattan Clam Chowder
Dungeness Crab & Corn Chowder

Build Your Own Salad

Hearts of Romaine Lettuce

Fresh Spinach

Mixed Baby Greens

Toppings

tomatoes / cucumbers
bell peppers / avocado
hard boiled eggs / olives
carrots / smoked bacon
garbanzo beans / kidney beans
garlic croutons / blue cheese
parmesan cheese

Select Two

Grilled Chicken

Grilled Flat Iron Steak

Spicy Boiled Bay Shrimp

Bay Scallops

ADD Additional items / 10

Select Two

Ranch

Blue Cheese

Caesar

Champagne Vinaigrette

Balsamic Vinaigrette

*additional dressings / \$5

Mini Fruit Tarts

Mini White Chocolate Raspberry Cheesecakes

Zoka's Coffee Regular & Decaffeinated

Selection of Assorted Teas

MEDITERRANEAN / 55 PP

Greek Salad

romaine lettuce, cherry tomatoes, english cucumbers, feta cheese,
red onions & kalamata olives, red wine vinaigrette

Build Your Own Falafel

tomatoes, cucumbers, red onion, pita bread

Cumin Roasted Vegetables

Select One

Grilled Chicken Tzatziki

Moroccan Roasted Seabass

Chef's Selection of Mini Desserts

Zoka's Coffee Regular & Decaffeinated

Selection of Assorted Teas

PACIFIC RIM / 55 PP

Asian Cole Slaw

carrots, red bell peppers, red cabbage, rice vinegar sesame dressing

Enoki Mushroom Soba Noodle Salad

chili vinaigrette

Jasmine Rice

Select One

Grilled Teriyaki Chicken

Thai Glazed Sea Bass

Seasonal Vegetable & Tofu Stir Fry

Mini Fruit Tarts

Zoka's Coffee Regular & Decaffeinated

Selection of Assorted Teas

WRAP BUFFET / 55 PP

100 people max

Select Three

Asian Style Beef

Grilled Vegetable

Creole Shrimp

Thai Chicken

Chicken Caesar

Tri-colore Salad

arugula, frisee, radicchio, fennel, tomatoes, champagne vinaigrette

Mixed Greens, Cherry Tomatoes & Cucumber Salad

balsamic vinaigrette

Chef's Selection of Mini Desserts

Zoka's Coffee Regular & Decaffeinated

Selection of Assorted Teas

PLATED LUNCH

All entrees are served with soup or salad, chef's selection of starch and vegetables, dessert & coffee/tea.

SOUP OR SALAD

Select One

Mixed Field Greens

cherry tomatoes, english cucumbers, balsamic vinaigrette

Hearts of Romaine Lettuce

garlic croutons, shaved parmesan, classic caesar dressing

Fresh Spinach

caramelized walnuts, goat cheese, herb vinaigrette

Dungeness Crab & Corn Chowder

New England Clam Chowder

Manhattan Clam Chowder

Vegetable Minestrone

ENTRÉE

Cheese Ravioli / 45 pp

pesto cream or tomato basil sauce

Grilled Portobello Napoleon / 45 pp

spinach roasted vegetables, yellow squash, baby tomatoes, red peppers & yellow peppers

Roasted Chicken Breast / 45 pp

whole grain mustard beurre blanc

Chicken Saltimbocca / 46 pp

prosciutto, fontina cheese, crispy caper beurre blanc sauce

Grilled Salmon Fillet / 48 pp

cherry tomato vinaigrette

Grilled Mahi-Mahi / 48 pp

pineapple salsa

Sake Marinated Sea Bass / 52 pp

asian cucumber relish

Tenderloin of Beef / 57 pp

caramelized shallot port wine reduction

DESSERT

Select One

White Chocolate Raspberry Cheesecake

raspberry coulis

Chocolate Decadence

seasonal fruit coulis

Apple Tart

caramel sauce

Fresh Fruit Tart

lemon curd

Rocky Road Chocolate Mousse Torte

Tiramisu

chocolate sauce

RECEPTION

HOT / 8 EACH

- Vegetable Spring Rolls**
sweet chili sauce
- Wild Mushroom & Blue Cheese Tartlets**
- Mini Vegetable Quiche**
deep fried stuffed artichoke hearts, goat cheese
- Chicken Satay**
peanut sauce
- Fried Prosciutto-Wrapped Asparagus**
lemon aioli
- Grilled Prawn**
lemon aioli
- Beef Slider**
garlic aioli, pickles
- Mini Crab Cakes**
spicy remoulade aioli
- Herb Crusted Lamb Chop**
mint gastrique
- Bacon Wrapped Date**
goat cheese
- Dungeness Crab & Corn Chowder Shots**

COLD / 7 EACH

- Deviled Eggs**
tobiko caviar
- Caprese Style Skewers**
mozzarella, artichoke, cherry tomato
- Brie & Apple Crostini**
- Vietnamese Spring Rolls**
peanut sauce
- Ahi Tuna Tartare**
wasabi aioli, crispy won ton chip
- Smoked Salmon Mousse Crème Fraiche**
phyllo cup
- "Fresh Catch" Ceviche**
butter lettuce cup
- Mini Crab Louis**

CHOWDER & SALAD / 18 PP

Select One

Dungeness Crab & Corn Chowder
New England Clam Chowder
Manhattan Clam Chowder
Minestrone

Select One

Mixed Green
Caesar Salad
Spinach Salad

ANTIPASTI / 20 PP

Dried Italian Meats
International & Domestic Artisanal Cheese
Roasted Peppers & Squash
Marinated Artichoke Hearts
Sun Dried Tomatoes
Sliced Baguettes & Water Crackers

SEASONAL FRESH FRUIT / 11 PP

Seasonal Fresh Fruit & Berries

CEVICHE STATION / 25 PP

Shrimp Ceviche
White Fish Ceviche
Tortilla Chips & Limes

VEGETABLE CRUDITÉS / 12 PP

Vegetable Crudités & Dips

CARVING BOARDS

All carved items are served with dollar rolls

Carving Station requires a Chef Attendant at \$175 per station for up to two (2) hours

Each carving board served 25 guests approximately

Honey Glazed Ham / 275 each
sweet potato mash, caribbean salsa

Roasted Turkey Breast / 300 each
mashed potatoes, pan gravy

Grilled Pork Loin / 400 each
roasted potatoes, caramelized onion reduction

Roasted Salmon Fillet / 300 each
rice pilaf, dill beurre blanc

Beef Tenderloin / 500 each
mashed potatoes, au jus sauce

SLIDER STATION / 25 PP

Select Three

Beef Sliders
Pulled Pork Sliders
Dungeness Crab Sliders
Cheese Sliders

CHINATOWN / 28 PP

Select One

Vegetarian Kung-Pao
Beef Kung-Pao
Kung-Pao Chicken

Assortment of Dim Sum

Vegetable Spring Rolls
sweet & sour dipping sauce

Sticky Rice

Chow Mein Noodles

THE MISSION / 29 PP

Chipotle Papaya Skirt Steak
Margarita Chicken
Shredded Cheese, Sour Cream, Guacamole, Salsa Verde
Cilantro Rice & Black Beans
Flour Tortillas

NORTH BEACH STATION / 32 PP

Station requires a chef attendant at \$175 for up to two (2) hours

Made to Order Pasta Station

Select Two

Penne Pasta
Farfalle Pasta
Linguine Pasta

Select Two

Tomato Basil Marinara
Pesto Cream
Meat Bolognese

Chef's Selection of Vegetables

Dried Italian Meats

International & Domestic Artisanal Cheese

Roasted Peppers, Roasted Squash, Marinated Olives

Marinated Artichoke Hearts, Sun-Dried Tomatoes

Sliced Baguettes & Water Crackers

SWEET DISPLAY / 22 PP

Chef's Assortment of Petit Fours, Cakes & Cookies

Zoka Regular & Decaffeinated Coffee

Selection of Assorted Teas

FISHERMAN'S HARVEST / 40 PP

Fresh Oysters on the Half Shell

Chilled Jumbo Prawns

Crab Claws

Steam Mussels & Clams

Cocktail Sauce

Horseradish

Remoulade Sauce

**INTERNATIONAL & DOMESTIC
CHEESE / 13 PP**

International & Domestic Artisanal Cheese

Dried Fruit & Grapes

Water Crackers

Sliced Baguettes

PLATED DINNER

All entrees are served with soup or salad, chef's selection of starch and vegetables, dessert & coffee/tea.

SOUP OR SALAD

Select One:

Dungeness Crab & Corn Chowder

New England Clam Chowder

Manhattan Clam Chowder

Minestrone

Mixed Greens

english cucumbers, marinated cherry tomatoes,
balsamic vinaigrette

Spinach Salad

goat cheese, caramelized walnuts,
champagne vinaigrette

Hearts of Romaine

garlic croutons, shaved parmesan,
classic caesar

Greek Salad

tomatoes, cucumbers, onion, feta cheese,
red wine vinaigrette

APPETIZERS

4th Course Optional; Price Indicated Below

Dungeness Crab & Corn / 7 pp

Manhattan Clam Chowder / 7 pp

New England Clam Chowder / 7 pp

ADD Bread Bowl / 5 pp

Wild Smoked Salmon Crostini / 11 pp

herb cream cheese, capers, red onion

Dungeness Crab Cake / 13 pp

roasted aioli, cole slaw

ENTRÉE

Roasted Tuscan Chicken / 56 pp

wild mushroom demi-glace

Chicken Saltimbocca / 56 pp

prosciutto, fontina, crispy caper beurre blanc

Grilled Pork Loin / 60 pp

caramelized onion-apple chutney

Sonoma Duck Breast / 60 pp

savory cherry sauce

Grilled Salmon / 57 pp

citrus beurre blanc

Pan Seared Halibut / 64 pp

tomato basil beurre blanc

Grilled NY Steak Strip / 70 pp

au poivre

Grilled Filet Mignon / 74 pp

port shallot reduction

Half Rack of Lamb / 74 pp

madeira reduction

Filet Mignon & Dungeness Crab / 80 pp

sauce béarnaise

DESSERT

Select One

White Chocolate Raspberry Cheesecake

raspberry coulis

Chocolate Decadence

seasonal fruit coulis

Apple Tart

caramel sauce

Fresh Fruit Tart

lemon curd

Tiramisu

chocolate sauce

DINNER BUFFET

1 1 0 P E R P E R S O N

Additional Entrees / 10 per person
Additional Accompaniments / 5 per person

STARTER

Select Two

Dungeness Crab & Corn Chowder

Manhattan Clam Chowder

Minestrone

Mixed Greens

english cucumbers, marinated cherry tomatoes,
balsamic vinaigrette

Spinach Salad

goat cheese, caramelized walnuts,
champagne vinaigrette

Hearts of Romaine

garlic croutons, shaved parmesan,
classic vinaigrette

Greek Salad

tomatoes, cucumbers, onion, feta cheese,
red wine vinaigrette

PASTA STATION

Select One

Penne Pasta

Farfalle Pasta

Linguine Pasta

Select One

Tomato Basil Marinara

Pesto Cream

Meat Bolognese

ENTRÉE

Select Two

Roasted Tuscan Chicken

wild mushroom demi-glace

Roasted Pork Loin

caramelized onion-apple chutney

Grilled Salmon

citrus beurre blanc

Pan Seared Halibut

tomato basil beurre blanc

Herb Roasted Filet Mignon

port shallot reduction

ACCOMPANIMENTS

Select Two

Herb Roasted Fingerling Potatoes

Garlic-Chive Whipped Potatoes

Wild Rice Pilaf

Jasmine Rice

Balsamic Glazed Carrots

Blue Lake Green Beans

Ratatouille

DESSERT

Chef's Selection of Assorted Mini Desserts

Zoka Regular & Decaffeinated Coffee

Selection of Assorted Teas

HOSTED & CASH CONSUMPTION BAR

	HOSTED	CASH
Domestic Beer	7 each	8 each
Premium & Imported Beer	8 each	9 each
House Wine	9 each	10 each
House Brand Liquor	10 each	11 each
Premium Brand Liquor	11 each	12 each
Imperial Brand Liquor	12 each	13 each
Cordial <i>upon request only</i>	13 each	14 each
House Sparkling Wine	10 each	11 each
Soft Drinks & Bottled Water	6 each	7 each

HOURLY BAR PACKAGE

	ONE	TWO	THREE	FOUR
Beer, Wine, Soda, Juice	15	24	33	42
House Brand	19	29	39	49
Premium Brand	22	34	46	58
Imperial Brand	26	39	52	65
Premium & Cordials	26	38	48	54

Full Wine & Liquor List Available Upon Request