

OAKLAND A's
SUITE CATERING ADVANCE MENU



2011 SEASON

SUITE CATERING INFORMATION

MENUS

AS THE EXCLUSIVE CATERER OF OAKLAND-ALAMEDA COUNTY COLISEUM, ARAMARK IS COMMITTED TO THE HIGHEST STANDARDS OF QUALITY AND SERVICE. OUR MENUS OFFER A COMPREHENSIVE SELECTION OF INNOVATIVE CULINARY CREATIONS. ALL FOOD IS PREPARED AND DELIVERED FRESH TO YOUR SUITE FROM OUR SUITE KITCHEN. IN ADDITION TO OUR SUITE MENU, WE WILL GLADLY CUSTOMIZE A MENU FOR ANY OCCASION. PLEASE CONTACT THE SUITE CATERING DEPARTMENT AND A SALES REPRESENTATIVE WILL BE HAPPY TO PLAN A MENU. WE WILL ALSO ASSIST WITH PERSONALIZED DINING REQUIREMENTS, SUCH AS DIETARY OR RELIGIOUS RESTRICTIONS.

ORDERING

ALL ORDERS SHOULD BE PLACED TWO (2) BUSINESS DAYS PRIOR TO AN EVENT TO ENSURE ITEM AVAILABILITY AND THE UTMOST IN PRESENTATION, SERVICE, AND QUALITY. ORDERS MAY BE PLACED BY FAX, TELEPHONE, AND THE WEBSITE. TO FACILITATE THIS PROCESS, WE WILL PROVIDE EACH SUITE ADMINISTRATOR WITH ORDER FORMS WHICH MAY BE COMPLETED AND FAXED TO US PRIOR TO 3:00 PM ON THE DAY INDICATED BELOW FOR EACH EVENT.

IF YOU WOULD LIKE TO PLACE A SUITE ORDER THROUGH THE WEBSITE, PLEASE CONTACT VICTORIA ELIZONDO, SUITE ADMINISTRATOR AT ELIZONDO-VICTORIA@ARAMARK.COM TO OBTAIN THE WEBSITE INFORMATION, USERNAME, AND PASSWORD.

TO ORDER BY TELEPHONE

510-577-3900 OR 510-577-3901

TO ORDER BY FAX

510-577-3910

EVENT DAY	ORDERS DUE BY 3PM ON:
MONDAY	THURSDAY
TUESDAY	FRIDAY
WEDNESDAY	MONDAY
THURSDAY	TUESDAY
FRIDAY	WEDNESDAY
SATURDAY	THURSDAY
SUNDAY	THURSDAY

SUITE CATERING INFORMATION

PLEASE SPECIFY SUITE NUMBER, COMPANY NAME, THE DATE AND TIME OF THE EVENT, AS WELL AS THE NAME AND PHONE NUMBER OF THE PERSON PLACING THE ORDER. WE ADVISE YOU TO APPOINT ONE PERSON TO PLACE ALL FOOD AND BEVERAGE ORDERS FOR YOUR SUITE IN ORDER TO AVOID DUPLICATION OF ORDERS.

CANCELATIONS

NO CHARGES WILL BE ASSESSED TO SUITE HOLDERS FOR AN ORDER CANCELED AT LEAST 24 HOURS IN ADVANCE. SUITE ORDERS NOT CANCELED WITHIN THE 24 HOUR MINIMUM NOTICE WILL BE ASSESSED FIFTY PERCENT (50%) OF THE TOTAL FOOD AND BEVERAGE ORDER AND ONE HUNDRED (100%) OF THE PRIVATE ATTENDANT FEE (IF APPLICABLE).

EXCLUSIVITY

ARAMARK IS THE EXCLUSIVE CATERER FOR OAKLAND-ALAMEDA COUNTY COLISEUM. IT IS NOT PERMISSIBLE FOR SUITE HOLDERS OR GUESTS TO BRING FOOD AND/OR BEVERAGE INTO THE SUITES WITHOUT PROPER AUTHORIZATION AND INCURRING HANDLING FEES.

SERVICE CHARGE

A SERVICE CHARGE OF NINETEEN PERCENT (19%) WILL BE ADDED TO ALL FOOD AND BEVERAGE ORDERS. THE SERVICE CHARGE IS NOT INTENDED TO BE A TIP OR GRATUITY FOR THE BENEFIT OF EMPLOYEES. ELEVEN PERCENT (11%) OF THE SERVICE CHARGE IS DISTRIBUTED TO CERTAIN EMPLOYEES AS ADDITIONAL WAGES.

TAXES

FOOD, BEVERAGES AND SERVICE CHARGES ARE SUBJECT TO CURRENT LOCAL AND STATE SALES TAX.

SUITE CATERING INFORMATION

BEVERAGE ORDERING

EACH SUITE HAS A PRIVATE REFRIGERATOR BUILT IN AND CAN BE FULLY STOCKED WITH THE QUANTITY AND SELECTION OF BEVERAGES CHOSEN BY THE SUITE HOLDER. A FULL RANGE OF BEVERAGES ARE LISTED ON OUR MENU AND YOU MAY ORDER BEVERAGES ON AN INDIVIDUAL BASIS IF DESIRED. PLEASE NOTIFY THE SUITE CATERING OFFICE TO MAKE APPROPRIATE ARRANGEMENTS.

A PAR BAR IS AN AUTOMATIC PROGRAM AND A SERVICE ARAMARK PROVIDES TO SUITE HOLDERS. AT THE BEGINNING OF THE SEASON, TYPES AND AMOUNTS OF BEVERAGES ARE ESTABLISHED BY THE SUITE HOLDERS. THE SUITES ARE THEN STOCKED WITH THE BEVERAGES ORDERED. AT THE CONCLUSION OF EACH EVENT, A SUITE ATTENDANT CONDUCTS AN INVENTORY OF THE REMAINING STOCK AND IF THE INVENTORY HAS FALLEN BELOW 3 CANS OR ½ BOTTLE A NEW SIX-PACK OR BOTTLE WILL BE CHARGED TO THE SUITE HOLDER. THE INVENTORY IS THEN RESTOCKED TO THE ORIGINAL INVENTORY AMOUNT PLUS THE REMAINING INVENTORY.

IN ACCORDANCE WITH THE LAWS OF THE STATE OF CALIFORNIA, ARAMARK IS THE ONLY LICENSEE AUTHORIZED TO SELL OR SERVE LIQUOR, BEER AND WINE AT THE OAKLAND-ALAMEDA COUNTY COLISEUM. ALCOHOLIC BEVERAGES MAY NOT BE BROUGHT INTO OR TAKEN OUT OF THE OAKLAND-ALAMEDA COUNTY COLISEUM.

- CALIFORNIA STATE LAW PROHIBITS THE CONSUMPTION OF ALCOHOLIC BEVERAGES BY ANY PERSON UNDER THE AGE OF 21.
- SUITE GUESTS ARE NOT PERMITTED TO TAKE CANS OR BOTTLES OUTSIDE OF THE SUITE. DISPOSABLE CUPS ARE PROVIDED FOR USE OUTSIDE OF SUITE.
- IN ALL CASES OF ALCOHOL SERVICE, ARAMARK ALCOHOL AWARENESS POLICIES WILL BE APPLIED. LIABILITIES MAY ARISE FROM THE RESULT OF UNCONTROLLED GUEST BEHAVIOR INSIDE THE SUITE. THEREFORE, IT IS VERY IMPORTANT THAT THIS POLICY BE STRICTLY FOLLOWED. PLEASE CONTACT ARAMARK WITH QUESTIONS OR CONCERNS REGARDING ALCOHOLIC BEVERAGES.
- ALCOHOLIC BEVERAGES MAY NOT BE REMOVED FROM THE PREMISES.

FOR SUITES WITHOUT A PAR-RESTOCKING AGREEMENT, ARAMARK RESERVES THE RIGHT, IN ITS SOLE DISCRETION, TO DISPOSE OF ANY UNCONSUMED OR UNOPENED FOOD AND BEVERAGES AT THE END OF EACH EVENT AND TO RESTOCK CERTAIN ITEMS FOR SUBSEQUENT EVENTS AND CREDIT WILL NOT BE GIVEN FOR ANY SUCH ITEMS.

BE A TEAM PLAYER...DRINK RESPONSIBLY

THE OAKLAND-ALAMEDA COUNTY COLISEUM IS DEDICATED TO PROVIDING QUALITY EVENTS THAT PROMOTE ENJOYMENT AND SAFETY FOR EVERYONE. THIS IS BEST ACHIEVED WHEN MODERATION IS PRACTICED. PLEASE DO NOT DRINK AND DRIVE. LIABILITIES MAY ARISE FROM THE RESULT OF UNCONTROLLED GUEST BEHAVIOR. THEREFORE, IT IS VERY IMPORTANT THAT ALL PATRONS ADHERE TO THESE RULES AND REGULATIONS. THANK YOU FOR YOUR EFFORTS IN MAKING OAKLAND-ALAMEDA COUNTY COLISEUM A SAFE AND EXCITING GATHERING PLACE FOR EVERYONE.

SUITE CATERING INFORMATION

PRIVATE SUITE ATTENDANT

ARAMARK SUITE CATERING CAN PROVIDE A PRIVATE SUITE ATTENDANT AT A CHARGE OF \$125 PER EVENT. PRIVATE ATTENDANTS CAN BE REQUESTED WITH 3 DAYS NOTICE THROUGH THE SUITE CATERING OFFICE.

PAYMENTS

ALL SUITE HOLDERS WILL RECEIVE A COMPUTER GENERATED GUEST CHECK AT THE CONCLUSION OF EACH EVENT. WE REQUIRE THAT ALL GUEST CHECKS BE SETTLED AT THE END OF THE EVENT BY USING VISA, MASTERCARD, AMERICAN EXPRESS, OR CASH. LISTED BELOW ARE THE PAYMENT OPTIONS FOR SUITE HOLDERS. PLEASE REVIEW THESE OPTIONS TO DETERMINE WHICH BEST SUIT YOUR NEEDS.

OPTION #1, CREDIT CARD ON FILE

AS A SUITE HOLDER, YOU MAY PLACE A CREDIT CARD ON FILE WITH THE ARAMARK SUITE CATERING OFFICE TO BE USED FOR FOOD AND BEVERAGE CHARGES (INCLUDING THE RESTOCK PROGRAM). AT THE END OF THE EVENT, YOU WILL BE REQUIRED TO SIGN THE CUSTOMER SUMMARY, ELIMINATING THE NEED TO PRESENT A CARD.

OPTION #2, ESCROW ACCOUNT

PLEASE CONTACT OUR CATERING OFFICE TO SEE IF THIS OPTION APPLIES TO YOU.

OPTION #3, PAYMENTS AT CONCLUSION OF EVENT

YOUR GUESTS ARE RESPONSIBLE FOR ALL FOOD AND BEVERAGE CHARGES INCURRED DURING THE EVENT. SIMILAR TO SETTING UP A BAR TAB, OUR SUITE ATTENDANT WILL BE REQUIRED TO ASK FOR A CREDIT CARD AT THE BEGINNING OF THE EVENT. ALL CHARGES WILL BE POSTED TO THE CREDIT CARD DURING THE EVENT AND A SIGNATURE WILL BE REQUIRED AT THE END. SHOULD THE GUEST ELECT TO PAY CASH, THE CREDIT VOUCHER WILL BE DESTROYED.

FOR SUITES WITH SHARED OWNERSHIP, EACH PARTNER IN THE SUITE MUST ESTABLISH A SEPARATE ACCOUNT WITH THE ARAMARK SUITE CATERING OFFICE. IN ORDER TO ENSURE THE PROPER POSTING OF CHARGES, IT WILL BE NECESSARY TO PROVIDE THE SUITE CATERING OFFICE WITH A CALENDAR OF DAY EACH PARTNER WILL BE USING THE SUITE.

VISA, MASTERCARD AND AMERICAN EXPRESS ARE ACCEPTED BY ARAMARK.

FREQUENTLY ASKED QUESTIONS

WHEN WILL THE FOOD ARRIVE?

UPON ARRIVAL, SNACKS AND BEVERAGES WILL BE IN YOUR SUITE AT THE OPENING OF GATES. TO ENSURE FOOD QUALITY AND FRESHNESS, SOME ITEMS WILL BE HELD BACK UNTIL YOUR ARRIVAL.

IS THE SUITE OPEN WHEN THE GUESTS ARRIVE?

SUITE HOLDERS MAY ENTER THE COLISEUM AND THEIR SUITE AS SOON AS THE GATES OPEN. PLEASE NOTE THAT ALL GAME AND OPENING TIMES ARE SUBJECT TO CHANGE.

SUITE HOLDERS MAY REMAIN IN THEIR SUITE UP TO THIRTY (30) MINUTES AFTER THE GAME. THE CONCIERGE STAFF WILL CHECK SUITE TICKETS AND UNLOCK THE SUITES FOR GUESTS. ARAMARK FOOD AND BEVERAGE STAFF MEMBERS ARE NOT AUTHORIZED TO UNLOCK SUITES.

CAN THE FOOD AND BEVERAGE BE ORDERED UNTIL THE END OF THE GAME?

DURING A BASEBALL GAME, ALL FOOD AND BEVERAGE ORDERS CEASE AT THE END OF THE 7TH INNING. FOR ALL OTHER EVENTS, THE SUITE ATTENDANT WILL INFORM THE SUITE HOST OF ORDER CUT-OFF TIMES.

DO I NEED TO WAIT UNTIL I AM IN THE SUITE TO PLACE AN ORDER?

WE RECOMMEND PLACING YOUR FOOD AND BEVERAGE ORDERS IN ADVANCE BY THE DEADLINES INDICATED IN THE ORDERING PROCEDURES. IF THE DEADLINE IS MISSED, AN ORDER FROM THE EVENT DAY MENU MAY BE PLACED AT ANY TIME FROM 2 DAYS PRIOR TO THE EVENT UNTIL THE KITCHEN IS CLOSED DURING THE EVENT. THE EVENT DAY MENU SELECTIONS ARE LIMITED.

WHAT IS AN ORDER CONFIRMATION?

WHEN AN ORDER IS RECEIVED IN THE SUITES CATERING OFFICE, WHETHER BY FAX, TELEPHONE OR ONLINE, IT MUST BE ENTERED INTO THE ARAMARK SYSTEM. THIS WILL PRODUCE A COMPUTER-GENERATED COPY. THIS COPY IS THE ORDER CONFIRMATION THAT YOU WILL RECEIVE WITHIN 24 HOURS VIA EMAIL OR FAX. IF YOU HAVE NOT RECEIVED CONFIRMATION WITHIN THIS TIME, PLEASE CONTACT THE SUITE CATERING OFFICE AT 510-577-3900 OR 510-577-3901 TO CONFIRM THAT AN ORDER HAS BEEN RECEIVED.

SUITE PACKAGES



TRIPLE PLAY PACKAGE

SNACK PACKAGE

POTATO CHIPS, ONION DIP, ROASTED PEANUTS, BOTTOMLESS POPCORN

FRUITS AND BERRIES

PINEAPPLE, WATERMELON, CANTALOUPE, BERRIES

GRILLED CHICKEN CAESAR SALAD

ROMAINE, PARMESAN, CROUTONS, GRILLED CHICKEN, CAESAR DRESSING

ANGUS BEEF SLIDERS

CHEDDAR CHEESE, CARAMELIZED ONIONS, PICKLE CHIPS

GRILLED ALL-BEEF MILLER HOT DOGS

SAUERKRAUT, DICED ONIONS

BUFFALO HOT WINGS

CELERY, CARROTS, BLUE CHEESE DRESSING

\$420.00 SERVICE FOR 12 GUESTS

\$630.00 SERVICE FOR 18 GUESTS

CHEF'S SUGGESTION ADD-ON ...

COOKIES, BROWNIES, AND CHOCOLATE PRETZEL MIX

\$66.00 SERVICE FOR 12 GUESTS

\$90.00 SERVICE FOR 18 GUESTS

THE LINE-UP PACKAGE

SNACK PACKAGE

POTATO CHIPS, ONION DIP, ROASTED PEANUTS, BOTTOMLESS POPCORN

MEDITERRANEAN SAMPLER

SPINACH, ARTICHOKE, AND HUMMUS DIPS
ROASTED SHALLOTS, HOUSE PICKLES, GRILLED FLATBREAD

SOFT BAKED PRETZELS

SPICY MUSTARD, CHEESE SAUCE

GRILLED ALL-BEEF MILLER HOT DOGS

SAUERKRAUT, DICED ONIONS

NACHO TOPPING BAR

BRAISED PORK CARNITAS, JALAPENO CHEESE SAUCE, SOUR CREAM
GUACAMOLE, PICO DE GALLO, CORN TORTILLA CHIPS

\$300.00 SERVICE FOR 12 GUESTS

\$450.00 SERVICE FOR 18 GUESTS

THE BARBECUE PACKAGE

SNACK PACKAGE

POTATO CHIPS, ONION DIP, ROASTED PEANUTS, BOTTOMLESS POPCORN

FRUITS AND BERRIES

PINEAPPLE, WATERMELON, CANTALOUPE, BERRIES

RED BLISS POTATO SALAD

SLOW SMOKED BARBECUE PORK RIBS

ST. LOUIS STYLE

BABY SPINACH SALAD

GRAPEFRUIT, ORANGE, CUCUMBER, SPINACH, CANDIED PECANS
CHAMPAGNE VINAIGRETTE

BARBECUE CHICKEN

CHICKEN BREASTS AND THIGHS

BARBECUE BEEF BRISKET

SPICY GOLD BARBECUE SAUCE

SIDE DISHES

MACARONI AND CHEESE, MOLASSES BAKED BEANS, CORNBREAD MUFFINS

\$480.00 SERVICE FOR 12 GUESTS

\$720.00 SERVICE FOR 18 GUESTS

CHEF'S SUGGESTION ADD-ON ...

FRUIT COBBLER

BAKED FRUITS, SPICES, FLAKED STREUSEL CRUST

\$60.00 SERVICE FOR 12 GUESTS

\$90.00 SERVICE FOR 18 GUESTS

LA FONDA PACKAGE (KITCHEN FAMILY MEAL)

SEASONED TORTILLA CHIPS

CHARRED TOMATO SALSA, GUACAMOLE

TAQUITOS

SPICY CHICKEN, QUESO FRESCO, GUACAMOLE

SHRIMP COCKTAIL VERACRUZ

BAY SHRIMP, COCKTAIL SAUCE, LETTUCE, LEMON

GRILLED CHICKEN CAESAR SALAD

ROMAINE, PARMESAN, CROUTONS, GRILLED CHICKEN, CAESAR DRESSING

NACHO TOPPING BAR

BRAISED PORK CARNITAS, JALAPENO CHEESE SAUCE, SOUR CREAM
GUACAMOLE, PICO DE GALLO, CORN TORTILLA CHIPS

GRILLED ALL-BEEF MILLER HOT DOGS

SAUERKRAUT, DICED ONIONS

\$480.00 SERVICE FOR 12 GUESTS

\$720.00 SERVICE FOR 18 GUESTS

CHEF'S SUGGESTION ADD-ON ...

CHICKEN FAJITAS

SHREDDED CHICKEN, PINTO BEANS, GUACAMOLE, RICE, SOUR CREAM
PICO DE GALLO, FLOUR TORTILLAS

\$96.00 SERVICE FOR 12 GUESTS

\$144.00 SERVICE FOR 18 GUESTS

A' LA CARTE MENU



SNACKS

SERVICE FOR 6 GUESTS

ROASTED PEANUTS IN THE SHELL

\$18.00

KETTLE CHIPS AND ONION DIP

\$24.00

BOTTOMLESS POPCORN

\$24.00

CRACKER JACKS

\$18.00

CHIPS, SALSA, AND GUACAMOLE

\$28.00

SNACK PACKAGE

POTATO CHIPS, ONION DIP, ROASTED PEANUTS, BOTTOMLESS POPCORN

\$42.00

CANDY BASKET

FILLED WITH BALLPARK FAVORITE CANDIES AND GUMMIES

\$36.00

CHILLED APPETIZERS

SERVICE FOR 6 GUESTS

FRUITS AND BERRIES

PINEAPPLE, WATERMELON, CANTALOUPE, BERRIES

\$48.00

JUMBO SHRIMP COCKTAIL

HORSERADISH COCKTAIL SAUCE, LEMONS

\$78.00

MEDITERRANEAN SAMPLER

SPINACH, ARTICHOKE, AND HUMMUS DIPS

ROASTED SHALLOTS, HOUSE PICKLES, GRILLED FLATBREAD

\$48.00

SEVEN LAYER DIP

REFRIED BEANS, GUACAMOLE, PICO DE GALLO, CHEDDAR CHEESE

JALAPENO PEPPERS, SOUR CREAM, OLIVES, TORTILLA CHIPS

\$48.00

FARMERS MARKET VEGETABLES

CARROTS, SWEET PEPPERS, ENGLISH CUCUMBERS, BROCCOLI, RANCH DRESSING

\$42.00

ARTISAN CHEESE PLATE

4 VARIETIES OF CHEESE, DRIED CRANBERRIES, CANDIED PECANS, FANCY CRACKERS

\$60.00

HOT APPETIZERS

SERVICE FOR 6 GUESTS

SLOW SMOKED BARBECUE PORK RIBS

ST. LOUIS STYLE

\$72.00

TAQUITOS

SPICY CHICKEN, QUESO FRESCO, GUACAMOLE

\$42.00

ANGUS BEEF SLIDERS

CHEDDAR CHEESE, CARAMELIZED ONIONS, PICKLE CHIPS

\$51.00

FEATURED HOT APPETIZERS

SERVICE FOR 12 GUESTS

NACHO TOPPING BAR

BRAISED PORK CARNITAS, JALAPENO CHEESE SAUCE, SOUR CREAM

GUACAMOLE, PICO DE GALLO, CORN TORTILLA CHIPS

\$126.00

CHICKEN TENDERS

HONEY MUSTARD SAUCE, BARBECUE SAUCE

\$102.00

BUFFALO HOT WINGS

CELERY, CARROTS, BLUE CHEESE DRESSING

\$120.00

HOT DOGS

6 HOT DOGS PER ORDER

GRILLED ALL-BEEF MILLER HOT DOGS

SAUERKRAUT, DICED ONIONS

\$42.00

CONEY ISLAND DOGS

SAUERKRAUT, DICED ONIONS

\$42.00

VEGGIE DOGS

SAUERKRAUT, DICED ONIONS

\$42.00

BIG LEAGUE HOT DOG TOPPINGS

CHILI, CHEESE, BACON, HOUSE PICKLES AND PEPPERS, CARAMELIZED ONIONS

\$35.00

SAAG'S SAUSAGES

6 SAUSAGES PER ORDER

BAVARIAN BRATWURST

GRILLED PEPPERS AND ONIONS, FRESH SAUERKRAUT

\$48.00

HOT ITALIAN SAUSAGE

GRILLED PEPPERS AND ONIONS, FRESH SAUERKRAUT

\$48.00

POLISH SAUSAGE

GRILLED PEPPERS AND ONIONS, FRESH SAUERKRAUT

\$48.00

TURKEY ITALIAN SAUSAGE

GRILLED PEPPERS AND ONIONS, FRESH SAUERKRAUT

\$48.00

SALADS

SERVICE FOR 6 GUESTS

BABY SPINACH SALAD

GRAPEFRUIT, ORANGE, CUCUMBER, SPINACH, CANDIED PECANS
CHAMPAGNE VINAIGRETTE

\$42.00

RED BLISS POTATO SALAD

\$33.00

COBB SALAD

ICEBERG, ROMAINE, FRISEE GREENS, SMOKED TURKEY, AVOCADO,
CHERRY TOMATO, BACON, SHERRY CHIVE VINAIGRETTE

\$60.00

GRILLED CHICKEN CAESAR SALAD

ROMAINE, PARMESAN, CROUTONS, GRILLED CHICKEN, CAESAR DRESSING

\$51.00

SANDWICHES

6 HALF SANDWICHES PER ORDER

GRINDERS

MORTADELLA, SALAMI, COPPA, PROVOLONE, ROASTED PEPPERS, RED ONIONS
TOMATOES, DUTCH CRUNCH ROLL
\$30.00

CHIPOTLE TURKEY WRAP

SEASONED TURKEY BREAST, PEPPER JACK CHEESE, PICO DE GALLO,
ROMAINE, TOMATO FLOUR TORTILLA
\$30.00

GRILLED PORTOBELLO (VEGETARIAN)

BALSAMIC MARINATED MUSHROOM, SWISS CHEESE, SUN DRIED TOMATO PESTO
WHOLE GRAIN ROLL
\$30.00

SANDWICH BOARD SAMPLER

GRINDERS, WRAPS, AND PORTOBELLO SANDWICHES
\$36.00

PIZZAS

16 INCH PIES

FOUR CHEESE PIZZA (VEGETARIAN)

MOZZARELLA, PARMESAN, CHEDDAR, ASIAGO

\$28.00

MEAT LOVER'S PIZZA

PEPPERONI, HAM, GROUND BEEF, SALAMI

\$32.00

MARGHERITA PIZZA (VEGETARIAN)

BASIL, MOZZARELLA, ROASTED GARLIC, ROMA TOMATOES

\$30.00

PEPPERONI PIZZA

PEPPERONI, MOZZARELLA

\$30.00

GLUTEN FREE PIZZA (10 INCH PIE)

AVAILABLE AS LISTED ABOVE

\$18.00

SIGNATURE SELECTIONS

SERVICE FOR 6 GUESTS

SOUTHERN FRIED CHICKEN

BUTTERMILK BISCUITS, MACARONI AND CHEESE

\$96.00

DRY-RUBBED BEEF TRI TIP

MERLOT JUS, ROASTED FINGERLING POTATOES

\$120.00

SLOW SMOKED BARBECUE PORK RIBS AND CHICKEN

ST. LOUIS STYLE, CORNBREAD MUFFINS

\$122.00

CLOSERS

SERVICE FOR 6 GUESTS

RED VELVET CUPCAKES

\$21.00

FRUIT COBBLER

BAKED FRUITS, SPICES, FLAKED STREUSEL CRUST

\$36.00

STRAWBERRY SHORTCAKE

\$30.00

HELMET SUNDAE BAR

VANILLA ICE CREAM, CHOCOLATE SAUCE, RAINBOW SPRINKLES,
WHIPPED CREAM, MARASCHINO CHERRIES, SOUVENIR MINI BATTING HELMETS

\$51.00

CHOCOLATE FONDUE

SHORT BREAD COOKIES, MARSHMALLOWS, PROFITEROLES, FRUITS
GRAND MARNIER CHOCOLATE SAUCE

\$54.00

FRESHLY BAKED COOKIE SAMPLER

OATMEAL RAISIN, WHITE CHOCOLATE MACADAMIA, CHOCOLATE CHIP

\$24.00

COOKIES AND FUDGE BROWNIES

\$30.00

COOKIES, FUDGE BROWNIES, AND CHOCOLATE PRETZELS

\$36.00

SPECIAL OCCASION CAKES

PLEASE CALL THE SUITE CATERING OFFICE FOR INFORMATION AND PRICING ON SPECIALTY CAKES. CAKES MAY
BE AVAILABLE AS ROUND CAKES AND WHOLE, HALF, OR QUARTER SHEET CAKES.

BEVERAGES

SERVED BY THE SIX-PACK

SOFT DRINKS

PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER
MOUNTAIN DEW, MUG ROOT BEER, GINGER ALE, ICE TEA
\$15.00

BOTTLED WATER

AQUAFINA WATER
\$15.00
SAN PELLEGRINO WATER
\$18.00

FRUIT JUICE

ORANGE, GRAPEFRUIT, CRANBERRY,
PINEAPPLE, APPLE, TOMATO
\$16.00

MIXERS

BLOODY MARY MIX, MARGARITA MIX,
CLUB SODA, TONIC WATER
\$15.00

COFFEE

REGULAR OR DECAFFEINATED
AIRPOT (8 SERVINGS)
\$28.00

TEA

BLACK OR HERBAL
AIRPOT (8 SERVINGS)
\$28.00

BEER

SERVED BY THE SIX-PACK

PREMIUM BEER

SIERRA NEVADA, GUINNESS STOUT, HEINEKEN,
HEINEKEN LIGHT, SAM ADAMS, CORONA, FAT TIRE,
STELLA ARTOIS, KONA LONGBOARD, WIDMER HEFEWEIZEN,
PYRAMID SEASONAL
\$29.00

DOMESTIC BEER

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, O'DOUL'S
\$26.00

SPECIALTY DRINK PITCHERS

IRISH COFFEE

JAMESON IRISH WHISKEY, COFFEE, WHIPPED CREAM
\$80.00

ABSOLUT VODKA LEMONADE PITCHER

ABSOLUT CITRON VODKA, LEMONADE, LEMONS
\$55.00

BAILEY'S AND HOT CHOCOLATE

BAILEY'S IRISH CREAM, HOT CHOCOLATE, MARSHMALLOWS
\$75.00

CUERVO GOLDEN MARGARITA

CUERVO GOLD TEQUILA MARGARITAS (READY TO SERVE BOTTLE)
\$50.00

WINE LIST

CHARDONNAY, WENTE, RIVA RANCH	\$40.00
CHARDONNAY, HESS SELECT	\$33.00
CHARDONNAY, MARKHAM	\$35.00
CHARDONNAY, CLOS DU BOIS	\$31.00
PINOT GRIGIO, PIETRA SANTA, CIENEGA VALLEY	\$36.00
PINOT GRIGIO, ROBERT MONDAVI PRIVATE SELECTION	\$30.00
SAUVIGNON BLANC, HALL, NAPA	\$38.00
CABERNET SAUVIGNON, BERINGER "KNIGHTS VALLEY"	\$44.00
CABERNET SAUVIGNON, B.V., NAPA	\$41.00
CABERNET SAUVIGNON, RAVENSWOOD, VINTNERS BLEND	\$34.00
CABERNET SAUVIGNON, FRANCISCAN OAKVILLE ESTATE, NAPA	\$56.00
MERLOT, MARKHAM	\$38.00
MERLOT, PROVENANCE	\$40.00
PINOT NOIR, RAMSEY	\$32.00
PINOT NOIR, RED TRUCK, SONOMA	\$36.00
ZINFANDEL, RAVENSWOOD, LODI	\$32.00
WHITE ZINFANDEL, SUTTER HOME	\$22.00
SPARKLING WINE, KORBEL	\$28.00
SPARKLING WINE, SCHRAMSBERG, BLANC DE BLANC	\$65.00

LIQUOR

ALL BOTTLES ARE 750ML

VODKA

SMIRNOFF	\$36.00
ABSOLUT	\$55.00
KETEL ONE	\$65.00

RUM

MYERS PLATINUM	\$35.00
MYERS DARK	\$40.00
CAPTAIN MORGAN	\$45.00

GIN

TANQUERAY	\$45.00
NEW AMSTERDAM	\$40.00

TEQUILA

JOSE CUERVO GOLD	\$40.00
PATRON SILVER	\$98.00
DON JULIO REPOSADO	\$95.00

SCOTCH

JOHNNIE WALKER RED	\$45.00
CHIVAS REGAL	\$54.00

WHISKEY

JACK DANIELS	\$48.00
CROWN ROYAL	\$52.00
JAMESON	\$48.00

COGNAC

HENNESSY BLACK	\$68.00
HENNESSY VSOP	\$88.00

CORDIALS

KAHLUA	\$40.00
BAILEY'S IRISH CREAM	\$43.00