



Banquet Menu

Sales & Catering

(916) 444-8052

Breakfast

Entrees

All entrees include fresh fruit, coffee, tea and orange juice

Eggs Benedict traditional poached eggs and Canadian bacon on English muffin served with hollandaise sauce and home fries	\$19
Delta Scramble scrambled with ham, peppers, mushrooms with home fries	\$19
The Paddlewheel two scrambled eggs served with bacon, sausage and home fries	\$19
Croissant Breakfast Sandwich scrambled eggs with cheese, bacon and home fries	\$19
Breakfast Quiche made with eggs, bacon, mushroom, cheese and home fries	\$18
Salmon on a Toasted Bagel smoked salmon sliced tomato, lettuce and fresh toasted bagel with herbed cream cheese, capers and diced red onions	\$20.5
The Deck Hands Favorite toasted bagel with cream cheese, peanut butter, preserves and honey	\$17

LIGHT FARE

The Continental Breakfast orange juice, fresh fruit salad, fresh baked muffin, regular or decaf coffee	\$15.5
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***GLUTEN FREE**

22% Service charge and sales tax to be added

Breakfast Buffet Specials

The Sternwheeler

*Build Your Own Buffet
(Minimum 25 Guests)*

This buffets includes home fries, coffee, and tea

Choose any three of the following:

*Scrambled Eggs, Eggs Benedict, Apple Wood Bacon, Sausage Links,
French Toast, Bacon Mushroom and Cheese Quiche, Assorted Cheeses
and Crackers, Poached Salmon, Fresh Fruit Compote, Fresh Baked Muffins* \$21.5
Additional Items add \$4.5

The Breakfast Burrito Bar

*Build Your Own Burrito
(Minimum of 25 guest)*

This buffet includes coffee and tea

*Scrambled Eggs, Flour Tortillas, Carne Asada, Casa Potatoes,
Apple Wood Bacon, Shredded Cheddar Cheese, Pico de Gallo,
Sour Cream and Fresh Fruit* \$21

Delta King Grand Brunch Buffet

*(Menu items are representative and subject to change)
(Minimum of 50 guest)*

This buffet includes home fries, coffee and tea

*Caesar Salad, Fresh Fruit Compote, Apple Wood Bacon or Sausage Links,
Home Fries, French Toast, Scrambled Eggs, Eggs Benedict, Cold
Poached Salmon, Peel and Eat Shrimp, Assorted Cheeses & Crackers,
Grilled Vegetable Platter, Fresh Baked Muffins, Cookies and Brownies* \$35

DK Grand Buffet Bottomless Champagne / Mimosa *add* **\$9**

***GLUTEN FREE**

22% Service charge and sales tax to be added

10/2017

Lunch

(Particularly recommended with working lunches)
All Salads and Sandwiches include Coffee or Tea
(Choice of two entrees the higher price prevails for all meals)

Salads

- Chinese Chicken Salad** Napa cabbage, red cabbage and carrots tossed in a sesame ginger dressing, topped with grilled chicken breast, mandarin oranges, wontons, rice noodles and sesame seeds. **\$19**
- Chicken Caesar Salad** with Caesar dressing, parmesan cheese, garlic croutons and grilled chicken breast **\$19**
- Chop Salad** seasonal mixed greens with grilled chicken, bacon, blue cheese crumbles, tomato, hardboiled egg in a house made blue cheese vinaigrette **\$19.5**
- Greek Salad** a vegetarian salad with romaine, cucumbers, red onion, Cherry tomatoes, Kalamata olives and feta cheese **\$18**
- Spring Salad** a vegetarian salad on a bed of mixed green and water cress with almonds, radish and apple with a lemon chive vinaigrette **\$16.5 ***
- Spinach & Arugula Salad** a vegetarian salad with baby spinach and arugula with Spanish Manchego, Cheese, hazelnuts in a red wine vinaigrette **\$16 ***

Sandwiches

Includes Chef's Choice house made side salad

- Roasted Turkey Sandwich** on our special Levain sour dough, oil roasted turkey breast with a Brie-cranberry moustarda, fresh local arugula and mayonnaise **\$18**
- Roast Beef & Arugula Sandwich** roasted beef, Swiss cheese and avocado on light rye with lettuce, tomato and an herbed horseradish aioli **\$19.5**
- Chicken Salad Sandwich** roasted chicken, walnuts, fresh tarragon, butter lettuce, grapes and Greek dressing on our special Levain sour dough **\$19**
- Salmon on a Toasted Bagel** smoked salmon, sliced tomato, lettuce and fresh toasted bagel with herbed cream cheese, capers & diced red onion **\$19.5**
- Grilled Portobello Mushroom Sandwich** grilled Portobello mushroom with grilled peppers and onions, served on our famous Levain sour dough with apple, frisee and Kalamata aioli **\$18**

*GLUTEN FREE

22% service charge and sales tax to be added

10/2017

Lunch Entrées

*All entrees include mixed greens with Champagne Vinaigrette Dressing,
Rolls and Butter, All entrees include Fresh Seasonal Vegetable
Coffee, Tea and Dessert*

(Choice of two entrees the higher price prevails for all meals)

*The Delta King proudly serves USDA Choice Beef
All beef cooked Medium unless otherwise requested for all.*

Grilled Chicken Breast <i>in a light sherry mushroom cream sauce and jasmine rice pilaf</i>	\$24
Wild Mushroom Risotto <i>mushroom risotto prepared with a Porcini wild mushroom broth, fried shallots, and fresh local arugula</i>	\$21
Chicken A La Peppernata <i>grilled chicken breast served with a garlic-onion red peppernata sauce and jasmine rice pilaf</i>	\$25.5
Eggplant Parmesan Rigatoni <i>breaded eggplant served over a bed of al dente rigatoni served with a marinara sauce and Parmesan cheese</i>	\$23
Grilled Pork Loin <i>juicy pork loin with apple fennel chutney and rice pilaf</i>	\$25
Miso Glazed Salmon <i>grilled salmon with a miso soy glaze and jasmine rice pilaf</i>	\$27.5
Marinated Flank Steak <i>char-broiled flank steak served with a romesco sauce and roasted red potatoes</i>	\$27
Grilled New York Steak <i>char-broiled New York Steak with a classic herbed butter and mashed red potatoes</i>	\$31.5

Desserts

(Select One)

*Strawberry Short Cake,
Carmel Cheese Cake
Tiramisu*

** GLUTEN FREE*

22% service charge and sales tax to be added

Lunch Buffet Specials

(Minimum 25 Guests)

All Buffets include Coffee, and Tea

All Buffets are pre-portioned for the number of guest expected

Deli Bar

Caesar salad, Seasonal Green Salad, Relish Tray, Sliced Ham, Turkey & Roast Beef, Cheddar & jack Chesses, Assortment of Breads & Spreads \$25

Pasta Bar

Caesar Salad, Seasonal Green Salad, Garlic Bread, Rigatoni
Homemade Lasagna (meat or vegetable)
(Pesto, Alfredo or Marinara) Rigatoni \$24

Fajita Bar

Beef or Chicken Fajitas, Spanish rice, Black Beans, Shredded Lettuce, Shredded Cheddar Cheese, Pico de Gallo, Guacamole, Sour Cream, Flour Tortillas \$26

Mediterranean Bar

Tabouli salad, Hummus, Naan Bread, Falafel,
Rice Pilaf, Greek Style Salad \$26
(Chicken Kabob with Olives -add \$3.5 per person)

Taco Salad Bar

Chicken, Spanish Rice, Tortilla Chips, Black Beans, Romaine Lettuce, Shredded Cheese, Pico de Gallo, Guacamole, Chopped Tomatoes, Black Olives \$26

Delta Buffet

(Minimum of 25 Guest)

Caesar Salad, Seasonal Green Salad, Rolls and Butter
Fresh Vegetable, Choice of Mashed Red Potatoes or Jasmine Rice and Dessert

Entrée Selections

Please Select One or Two of the Following Items

Marinated Tri-Tip with a red pepper Romesco sauce

Grilled Kalamata Chicken Breast Kalamata herb rubbed chicken breast served with a herb salsa

Grilled Salmon prepared with a miso-soy glaze

Baked Rigatoni with mozzarella cheese and house made marinara sauce

Delta Buffet Dessert Options

Please Select One of the Following Items

Assorted Cookies

Strawberry Shortcake

Caramel Cheese Cake

Profiteroles

Tiramisu

One entrée (7oz) ~ \$30

Two entrees (10oz) ~ \$33

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10/2017

Dinner Entrées

All entrees include mixed greens with Champagne Vinaigrette Dressing,
Rolls and Butter, Fresh Seasonal Vegetable
Coffee, Tea, and Dessert

(Choice of two entrees the higher price prevails for all meals)

The Delta King proudly serves USDA Choice Beef
All beef cooked medium unless otherwise requested for all.

Wild Mushroom Risotto mushroom risotto prepared with a Porcini wild mushroom broth, fried shallots, and fresh local arugula	\$24*
Broiled Salmon Fresh Salmon served with whole grain mustard beurre blanc and jasmine rice pilaf	\$35*
Grilled Chicken Breast tender chicken breast grilled with a light mushroom sherry sauce and jasmine rice pilaf	\$33
Grilled Pork Chop with a cherry port reduction sauce and mashed red potatoes	\$37*
Sautéed Prawns Provencale five prawns served with jasmine rice pilaf and sautéed in white wine, Kalamata olives, tomato and basil	\$35*
Roasted Half Chicken with a Zatar rub marinade, couscous with a lemon vinaigrette sauce	\$36*
New York Steak char-broiled New York with a roasted shallot demi- glace and roasted red potatoes	\$39*
Pan Roasted Loin of Sturgeon house made sauce with red onion, lemon and chive and jasmine rice pilaf	\$41
Braised Short Ribs with polenta, au jus, gremolata	\$38
Filet Mignon (7oz) Filet served with an au poivre demi-glace and garlic mashed potatoes	\$46*
Surf & Turf petit filet with bernaise sauce (6oz) and three grilled prawns and jasmine rice pilaf	\$49*

Dinner Desserts

Please select one of the Following Items

Chocolate Mousse Cake

Strawberry Shortcake

Caramel Cheese Cake

Tiramisu

* GLUTEN FREE

22% Service Charge and Sales tax to be added

Dinner Buffets

All dinner buffets includes bread & butter, coffee, tea and dessert

All buffets are pre-portioned for the number of guest expected

Riverboat Gambler Buffet

(Minimum of 25 guests)

Buffet includes bread & butter, coffee, tea and dessert

Choice of Mashed Red Potatoes or Jasmine Rice

Seasonal Vegetable

Salads

Please Select Three of the Following Items

Greek Salad

Caesar Salad

California Green Salad with House Vinaigrette Dressing

Fresh Seasonal Fruit Salad

Antipasto Platter

Grilled Vegetable Platter

Entrée Selection

Please Select Two or Three of the Following Items

Grilled Pork Loin with apple rum reduction

Grilled Chicken with champagne mushroom sauce

Grilled Salmon with a lemon caper beurre blanc sauce

Rigatoni with a house made marinara sauce

Roasted Tri-Tip

Two Entrées (10 oz)~ \$38

Three Entrées (12 oz)~ \$42

Western Dinner Buffet

(Minimum of 25 guests)

Buffets includes bread & butter, coffee, tea and dessert

Mixed Greens with Thousand Island or Ranch Dressing

Baked Beans

Potato Salad

Corn on the Cob

Entrée Selection

(Please select two of the following items)

Baby Back Ribs

Tri Tip

BBQ Chicken Breasts

Two Entrées... .. (10oz)~\$42

Dinner Buffet Desserts

(Please select one of the Following Items)

Assorted Cookies

Chocolate Mousse Cake

Strawberry Shortcake

Caramel Cheese Cake

Tiramisu

The Admiral's Dinner Buffet

(Minimum of 25 guests)

Buffet includes bread & butter, coffee, tea and dessert

Caesar Salad

Champagne Vinaigrette Salad

Garlic Mashed Potatoes

Fresh Seasonal Vegetables

Entrée Selection

Please Select two of the Following Items

Carved Prime Rib with Creamed Spinach

*Salmon with a Lemon Dill Sauce **

*Carved Glazed Ham with a Pomegranate Molasses Glaze * Two Entrées (10 oz)~\$49*

Dinner Buffet Desserts

Please select one of the Following Items

Chocolate Mousse Cake

Strawberry Shortcake

Caramel Cheese Cake

Tiramisu

The Presidential Menu Served to Michael D Higgins, President of Ireland on October 29, 2015

\$120 per person including tax & gratuity maximum of 50 guest

1st Course

Smoked Black Cod Pate- cucumber, hard egg, tobiko, crostini

2nd Course

Grilled Fig Salad- arugula, prosciutto, pickled grapes, grana padano, croutons, white balsamic vinaigrette

3rd Course

Pan Roasted Diver Sea Scallops- crayfish & saffron risotto

or

Grilled Lamb Chop- roasted fennel croquette, mushroom ragout, demi-glace

4th Course

Chefs Selection of Artisanal Cheeses- dried & fresh fruit, honeycomb, artisan crackers

5th Course

Apple Galette -salted carmel sauce, vanilla bean ice cream

** GLUTEN FREE*

22% service charge and sales tax to be added

Display Items

Trays and Platters

(Trays serve appetizer size portions for 20 to 25 people)

- Vegetable Crudités** Fresh Seasonal Vegetables with Dipping Sauce \$75
- Grilled Vegetable Platter** Fire Roasted Mushrooms with more Fire Roasted Mushrooms with Balsamic Marinated Zucchini, Yellow Squash, Eggplant, and Red Peppers. \$95
- Array of Fresh Seasonal Fruit** includes, Grapes, Berries, Melons and Pineapple \$125
- Deluxe Cheese Board** Assorted Imported & Domestic Cheeses, Goat, Brie, Bleu, Cheddar, Gouda, Jack and Wild Honey with Toasted Nuts, Crackers & Fresh Fruit Decoration \$185
- Antipasto Platter** Italian Prosciutto Di Parma, Salami and Mortadela with Olives, Pepperoncini, Artichoke Hearts \$165
- Seafood Appetizer Bar** includes Oysters on the Half Shell Served with champagne mignonette, Shrimp Cocktail, Smoked Salmon Crostini, Ahi Tartae, Ceviche \$30 per person

Carving Stations

with 50 silver dollar rolls and assorted condiments

- Slow Roasted Prime Rib** with Creamed Horseradish will serve up to 50 people \$325
- Roasted Ham** with Pomegranate Molasses Glaze, Dijon & Whole Grain Mustards will serve up to 50 people \$275
- Whole Roasted Turkey** with Cranberry Sauce will serve up to 50 people \$225

Dessert Bar

(35 person minimum, 3 pieces per person)

- Seasonal assorted mini desserts:** petit fours, French pastries, Mini cheesecakes, and layered cakes \$10 per person

22% Service charge and sales tax to be added

Hors d'Oeuvres

Cold Hors d'Oeuvres

(Minimum 3 dozen)

<i>Cucumber Canapés with Herbed Cream Cheese & Shrimp</i>	\$26 per dozen
<i>Ahi Tartar on Fried Won Ton with Wasabi Soy Dollop</i>	\$30 per dozen
<i>Waldorff Endive Shredded Chicken, Walnuts, Grapes & Lemon</i>	\$30 per dozen
<i>Chilled Gazpacho Spicy Tomato Shooters</i>	\$30 per dozen
<i>Chilled Gazpacho Watermelon Shooters (Seasonal)</i>	\$30 per dozen
<i>Fresh Mozzarella Wrapped with Prosciutto</i>	\$32 per dozen
<i>Fresh Mozzarella Wrapped with Roasted Red Bell Pepper</i>	\$31 per dozen
<i>Classic Deviled Eggs with Smoked Paprika</i>	\$28 per dozen
<i>Large Prawns on Ice</i>	\$40 per dozen
<i>Pinwheels Lavosh, Cream Cheese, Assorted Meats, Onion and Spinach</i>	\$31 per dozen
<i>Mediterranean Pinwheels Lavosh, Hummus, Spinach, Basil, Tomato, Peppers, Feta</i>	\$31 per dozen
<i>Smoked Salmon on Crostini, with Capers Herbed Cream Cheese and Red Onion</i>	\$38 per dozen
<i>Beet Cured Salmon on Rye Toast Points, Cream Cheese, Yogurt, Radish & Cucumber</i>	\$38 per dozen
<i>Chocolate Dipped Strawberries (Seasonal) (4 Dozen Minimum)</i>	\$38 per dozen
<i>Fresh Tomato Bruchetta with Basil, Olive Oil and Garlic</i>	\$32 per dozen
<i>Portobello Mushroom Bruchetta</i>	\$31 per dozen
<i>Ricotta Citrus Crostini Ricotta, Citrus Fruits, Fennel and Mint</i>	\$33 per dozen
<i>Half Dates with Almonds and Bleu Cheese</i>	\$32 per dozen

Hot Hors d'Oeuvres

(Minimum 3 dozen)

<i>Mini Pulled Pork Sliders</i>	\$36 per dozen
<i>House Made Meatballs with a House Made Marinara Sauce</i>	\$28 per dozen
<i>House Made Meatballs with a Tangy Bar-B-Que Sauce</i>	\$28 per dozen
<i>Vegetable Lumpia with Cilantro Sauce</i>	\$30 per dozen
<i>Caramelized Onions with Roasted Red Pepper and Goat Cheese on Puffed Pastry</i>	\$34 per dozen
<i>Prawns Scampi Style</i>	\$40 per dozen
<i>Bacon Wrapped Scallops</i>	\$38 per dozen
<i>Dungeness and Blue Crab Cakes with Remoulade Sauce</i>	\$40 per dozen
<i>Coconut Prawns with a Sweet & Spicy Asian Sauce</i>	\$38 per dozen
<i>Asian Mushroom Caps stuffed with Shrimp & served with Oyster Glaze</i>	\$34 per dozen
<i>Kalamata Chicken Skewers with Lemon Aioli</i>	\$32 per dozen
<i>Arancini Risotto Balls stuffed with Beef with a Dipping Sauce</i>	\$30 per dozen
<i>Arancini Risotto Balls stuffed with Cheese with a Dipping Sauce</i>	\$30 per dozen
<i>Crispy Asparagus in Phyllo</i>	\$31 per dozen
<i>Beef Sate with a Peanut Sauce</i>	\$33 per dozen
<i>Beef Wellington beef and mushroom duxelle wrapped in a puff pastry</i>	\$38 per dozen
<i>Polenta Fries with a Tomato Chutney Sauce</i>	\$30 per dozen

Hors D'oeuvres Only Parties Minimum of \$25 per person before 2 PM

Hors D'oeuvres Only Parties Minimum of \$35 per person after 2 PM

22% Service charge and sales tax to be added

10/2017

Refreshments and Snacks

<i>Freshly Brewed Coffee, Regular or Decaf, Tea</i>	<i>\$49 per gallon</i>
<i>Freshly Brewed Coffee, Regular or Decaf, Tea</i>	<i>\$28 per carafe</i>
<i>Assorted Juices: Orange, Apple or Cranberry</i>	<i>\$3.75 each</i>
<i>Fruit Punch / Lemonade (64 oz)</i>	<i>\$25 per pitcher</i>
<i>Iced Tea (64 oz)</i>	<i>\$25 per pitcher</i>
<i>Assorted Sodas / Fruit Punch / Lemonade</i>	<i>\$3.25 each</i>
<i>Bottled Water</i>	<i>\$3.25 each</i>
<i>Apples, Oranges, Bananas</i>	<i>\$2.25 per piece</i>
<i>Fresh Blueberry Muffins</i>	<i>\$24 per dozen</i>
<i>Butter Croissants</i>	<i>\$27 per dozen</i>
<i>Fresh Baked Scones</i>	<i>\$27 per dozen</i>
<i>Bagels and Cream Cheese</i>	<i>\$32 per dozen</i>
<i>Chocolate Fudge Brownies with Chocolate Chunks</i>	<i>\$26 per dozen</i>
<i>Assorted Cookies</i>	<i>\$26 per dozen</i>
<i>Chocolate Dipped Strawberries (Seasonal) (4 dozen Minimum)</i>	<i>\$38 per dozen</i>
<i>Assorted Individual Yogurts with Granola</i>	<i>\$3.25 each</i>
<i>Dry Roasted Mixed Nuts</i>	<i>\$25 per pound</i>
<i>Fresh Popped Popcorn</i>	<i>\$18 per bowl</i>
<i>Tortilla Chips with Salsa (add additional \$ 15.00 per bowl for Guacamole)</i>	<i>\$21 per bowl</i>
<i>Potato Chips and Dip (Onion or Ranch)</i>	<i>\$21 per bowl</i>
<i>Assorted Candy Bars</i>	<i>\$2.25 each</i>

Theme Breaks

Captain's Cookie Break

*assorted cookies, chocolate fudge brownies,
and iced mochas
\$12.5 per person*

The Seventh Inning Stretch

*freshly popped popcorn, nuts, cracker jacks
red licorice, assorted soft drinks
\$12.5 per person*

Sweet Street Platter

*assorted candy bars, cookies, brownies
red licorice whips, hard candies and toffees
\$12.5 per person*

22% service charge and sales tax to be added

Bar and Beverage List

Cocktails (deluxe)	\$7
Cocktails (premium)	\$8 - \$9
Domestic Bottled Beer	\$5
Premium Domestic Bottled Beer	\$6
Imported Bottled Beer	\$5.75
Wine (house selection)	\$7
Wine (premium)	As Quoted
Bottomless Champagne Mimosa	\$9
Soft Drinks/ Bottled Water	\$3.25

Hosted Bar Options

Deluxe Drink Package

Ancient Age, Dewar's, Sky, Bombay, Bacardi, Korbel,
Captain Morgan, Malibu, Cuervo Gold, Midori and House Wines

**\$17 per person for one hour, \$27 for two hours,
and \$32 for three hours, \$38 for four hours**

Premium Drink Package

Deluxe liquors plus Jack Daniels, Chivas, Regal, Stolichnaya,
Bombay Sapphire, Hornitos Reposado

**\$19 per person for one hour, \$29 for two hours,
and \$34 for three hours, \$ 40 for four hours**

We also offer a fine selection of bottled wines.
(wine list available upon request)

Beer, Wine and Soda Package

House Cabernet and Chardonnay, Budweiser, Bud Light,
Coors Light and canned sodas & juices

**\$15 per person for one hour, \$25 for two hours,
\$31 for three hours and \$37 for four hours**

Labor Charges

Full Bar

Bartender set-up fee of \$50 per bar.

An additional labor fee will apply

\$50 per hour with a three hour minimums

Beer, Wine, & Soda Station

Attendant set-up fee of \$30 per station.

An attendant labor fee will apply

\$30 per hour with a two hour minimum.

Cocktail Server

Dedicated Cocktail Server

Two hour Minimum \$ 25.00 per hour

Corkage available at \$15.00 per 750ml bottle.

22% service charge and sales tax to be added

Additional Rental Items

Items available ala carte:

(If you don't see something on the list, ask us! We can probably find it!)

- ❖ *DJ services (4 hours) - \$1500*
- ❖ *Elegant Chair Covers with your choice of sash color - \$7.50 each*
- ❖ *Table Overlays - starting at \$30*
- ❖ *Table Runners - starting at \$20*
- ❖ *Custom Designed Floral Centerpieces – Florist's choice of flowers, your choice of color - \$75 each*
- ❖ *Fresh Alstroemeria Flowers in a vase on a mirror tile center - \$25.00 each*
- ❖ *Glass Bowl Pedestal with crystals and floating candles on a mirror tile center - \$25 each*
- ❖ *Fresh Floral Head Table Spray - Florist's choice of Flowers, your choice of Color - \$150*
- ❖ *Silk Floral Arch Swag - \$50*
- ❖ *Fresh Floral Arch Swag - Florist's choice of Flowers, your choice of Color - \$300*
- ❖ *Reception Chargers – Silver or Gold - \$1.50 each*
- ❖ *Champagne/Cider Toast - \$6.00 per person*
- ❖ *Custom Designed Wedding Cake & Anniversary Cake - \$8.00 per person*
- ❖ *Dressing Room (In addition to what is included in wedding packet.) - \$150*
- ❖ *White Vinyl Ceremony Chairs \$6.50/chair*
- ❖ *Dance Floor – 144 sq ft - \$200 (Additional \$15 for each 9 sq ft area.)*
- ❖ *PA System with Wireless Mic - \$175*
- ❖ *LCD Projector - \$150*