



AIR FORCE
CATERING

ADD GREATNESS TO YOUR GATHERING

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FOR ALL OCCASIONS

We are pleased that you have chosen the Delta Breeze to host your special event and want to make this a memorable occasion. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests. Our experienced staff will offer suggestions and recommendations to best fit your needs as well as assist you and plan for additional items needed, over, and above the standard banquet needs. We appreciate the opportunity to serve you and wish to make this a memorable event.

Thank you, the Delta Breeze Staff

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Breakfast Buffet

All Breakfast options include the following items:
Fresh baked Croissants, Orange Juice, Freshly Brewed Coffee, and Water

Minimum Guest Guarantee 20

Classic All American

Freshly scrambled eggs, breakfast potatoes, crisp bacon, sausage, and hash-brown patties

\$12 per person

The Sunrise Continental

Assortment of pastries, bagels with regular and flavored cream cheese

\$9 per person

The Executive Continental

Assortment of pastries, bagels with cream cheese, assorted yogurt, fresh seasonal fruit

\$10 per person



Lunch

Minimum Guest Guarantee 15

Hometown Deli

Roast Beef, turkey, ham, Swiss, cheddar served with assorted breads and rolls, potato salad, coleslaw, house chips, relish tray, sandwich condiments with fresh cookies and brownies

\$15 per person

Classic Caesar Salad

Romaine lettuce, parmesan cheese, croutons, tossed in Caesar dressing

\$7 per person

Chef Salad

Tossed greens topped with shredded jack and cheddar cheese, ham, turkey, eggs, cucumber slices, shredded carrots, and garnished with tomato wedges; with your choice of dressing

\$12 per person



HorsD'oeuvres

Hot Offerings

Mozzarella Meatball Sliders

Savory meatballs topped with marinara sauce, melted mozzarella cheese and fresh basil

\$7/person

Traditional Chicken Wings

Hand-spun in sweet-n-sour sauce, BBQ, or dry seasoning

\$7/person

Cold Offerings

Fiesta Pinwheels Platter

A blend of Cream Cheese, Sour Cream, Bacon, green onions, Jack, Cheddar rolled into a tomatoe flavored Tortilla

\$45



Displays

Each display serves 35-50 guests depending on the style and meal period of the event

Seasonal Fruit Display

A vibrant selection of seasonal fruit
\$90

Antipasto Display

Italian cheeses (provolone, pecorino, gorgonzola, cheddar, mozzarella) genoa salami, mortadello, and prosciutto, marinated olives and grapes served with assorted gourmet crackers and crostini
\$125

Pastry Platter

Assortment of pastries
\$60



Seasonal Fruit Display



Antipasto Display

Dinner Buffet

Minimum Guest Guarantee 20



Grilled Sirloin



Honey-Glazed Salmon

Beef

Grilled Top-Sirloin Steak
seasoned to perfection with
broccoli and loaded baked potato
\$22 per person

Chicken

Creamy Chicken
Grilled chicken thighs with sun-dried
tomato cream sauce served on a
bed of savory orzo
\$14 per person

Seafood

Honey Glazed Salmon
pan seared and served with a
honey glaze sauce, roasted
potatoes, and asparagus
\$15 per person

Vegetarian

Pasta Primavera
Grilled seasonal vegetables tossed with
a penne pasta in parmesan, lemon, and
parsley sauce
\$15 per person



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