



## 2012 EVENT MENUS

The Waterfront Hotel's Executive Chef, Eddie Blyden, has created these event menus for your review. He draws his inspiration from the Southern States as well as from the rich and bountiful local produce found right here in California. From your Breakfast Buffet to your beautiful Evening Dinner we are sure that your experience here will not be forgotten - Bon Appétit

## TIME-OUT MENUS

10 PERSON MINIMUM – BASED ON 30 MINUTE SERVICE

### HEALTHY BREAK \$11 PER PERSON

Whole Fresh Fruit  
Kashi Granola Bars  
Farm Fresh Crudité Cups with Creamy Herb Dressing  
Bottled Water and Assorted Sodas

### NO DOUBLE DIPPING BREAK \$14 PER PERSON

Housemade Tortilla Chips and Pico de Gallo  
Pita Triangles and Artichoke Dip  
Chocolate Dipped Strawberries  
Bottled Water and Assorted Sodas

### AFTER SCHOOL SPECIAL \$10 PER PERSON

Popcorn, M&M's  
Snickers, Red Vines  
Bottled Water and Assorted Sodas

### SWEET TOOTH \$12 PER PERSON

Fudge brownies, Pecan Tarts,  
Fresh Baked Cookies  
Coffee Service  
Assorted Numi Teas

### TIME-OUT ADD-ONS \$4 PER PERSON

Whole Fresh Fruit  
Individual Yogurts  
Assorted Dry Cereals and Milk  
Kashi Granola Bars  
Mixed Nuts  
Kettle Potato Chips  
Guacamole and Chips  
Housemade Tortilla Chips and Pico de Gallo  
Fresh Guacamole

### ADDITIONAL SELECTIONS BY THE DOZEN

Assorted Pastries	\$28
Fudge Brownies	\$32
Fresh Baked Cookies	\$28
Mini Fresh Fruit Tarts	\$38

4 *Menus Presented by Miss Pearl's Restaurant & Lounge, Executive Chef Eddie Blyden. All prices subject to 21% service charge and 8.75% sales tax. Menu minimums may apply.*

WATERFRONT HOTEL 10 WASHINGTON STREET | OAKLAND, CA 94607 [www.waterfronthoteloakland.com](http://www.waterfronthoteloakland.com) MAIN: 510.836.3800 | EVENTS: 510.379.2650 | FAX: 510.832.6228