



## Party Station Menus

(A la Carte Pricing Based on 100 Guests with a 3 station minimum)

### Buffet Presentation

buffets covered with quality linens in your choice of colors, and festive party décor

*~Italian Riviera~*  
(9.75 per person)

### Antipasto Display

an array of fine imported Italian meats and cheeses featuring: Parma Prosciutto, Sopressata, Peppered Salami, Genoa, Fontina, Gouda, Dill Havarti, Smoked Cheddar, Provolone, and Bel Paese, accompanied by fresh and marinated green beans, asparagus, duet of olives, marinated mushrooms, and artichoke hearts, served with sliced baguettes

### Sun dried Tomato and Pesto Torta

layered with goat cheese, served with fresh baked herb Foccacia and an array of specialty breads and gourmet crackers

### Gourmet Sausage Bites

featuring smoked chicken apple and Italian herb served with assorted specialty mustards for dipping

*~Of the Orient~*  
(11.50 per person)

### Pot Stickers

pork filled pot stickers, wok seared on site served with hot chili oil, soy and plum sauce served over:

### Oriental Salad

shredded lettuce, topped with crispy rice noodles, peanuts, and cilantro, all tossed with a sesame dressing served in a to-go box with chopsticks

### Vietnamese Spring Rolls

Asian vegetables wrapped in delicate rice paper served with spicy peanut dipping sauce

~South of the Border~  
(10.00 per person)

**Tri Colored Tortilla Chips**  
served with fresh made salsa, & guacamole

**Traditional Quesadilla Griddle**  
fluffy flour tortillas filled with grilled chicken and Jack & Cheddar cheese  
performance grilled at the station on iron griddles, served with an assortment  
of toppings to include: fresh chunky salsa, guacamole, sour cream  
and onions and sliced jalapeños

~Simple Pleasures~  
(10.50 per person)

**Crispy Chicken Tenders**  
served with cool Ranch dip

**Cocktail Meatballs**  
simmering in our tangy BBQ sauce

**Pigs in a Blanket**  
Vienna sausage wrapped in puff pastry

~Seaside Sampler~  
(15.00 per person)

**Oyster Shooters**  
with Tabasco and citrus minuet  
served in shot glasses

**Chilled Jumbo Prawns**  
served with tangy cocktail sauce and lemons

**San Francisco Hot Crab Dip**  
baked to perfection and served warm  
with sliced sourdough bread

*~California Sliders~*  
(10.00 per person)

**Petite Tri Tip Sandwiches**

Tri Tip of beef seasoned and grilled to perfection  
served on silver dollar rolls with creamy horseradish

**Kettle Chips**

Crispy potato chips, lightly seasoned to perfection

*~Decadent Deserts~*

(Choice of one @ 5.00 per person)

**Chocolate Fondue Bar**

featuring chilled jumbo strawberries, cheesecake nibbles, pound cake cubes,  
rice crispy treats, snickers bars, marshmallows, brownies bites,  
with Amaretto fudge fondue for dipping

**Lollipop Garden**

cheesecake nibbles, brownie bites, rice crispy treats, marshmallows,  
and pound cake, dipped, drizzled and dunked in white, milk and dark chocolate,  
presented on lollipop sticks, standing upright in custom made holders;  
this creates the visual of a garden of sweets!

**\*\*\*PACKAGE PRICE INCLUDES\*\*\***

all service equipment, china, silverware, glassware, buffet tables and linens,  
guest tables and banquet chairs, standard white guest table linens,  
and your choice of linen napkins in a wide range of colors

9.25% California Sales Tax and 19% Service Surcharge  
will be added to your final bill

**For under 100 guests**

Additional per person costs  
and a 22% service surcharge will apply

**\*All menus can be customized and adjusted to suit your individual needs**

**\*Beverages are not included in package and will be priced out separately**

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**Santa Teresa Golf Course Banquet Facility**