



CERTIFIED CATERERS



KEOTHIP: Ever since our doors first opened back in 1996, Keothip has been a household name among the Visalia community. Family owned and operated, our focus has always been on remaining true to the traditional Thai flavors our family has enjoyed for generations. We strive hard to provide a warm, welcoming environment for our food to be enjoyed. At Keothip Thai Cuisine, we believe that great food is best enjoyed with those you love. There is love in every dish we prepare, from our family to yours! Located at 619 W Murray Ave, our restaurant is a short four blocks away from Visalia's well-traveled, Main St. (559) 739-0747.

MARRIOTT: The Marriott catering professionals provide personalized expertise from the only 4-Star hotel in Visalia. The Executive Chef ensures a selection of traditional and unique menu options. Tasteful creativity is achieved by employing an array of varied seasonings to farm-fresh ingredients. Work with one of their professional consultants and let them take the pressure off to create a lively and successful event. They can help you achieve a graceful blend of excellent cuisine and presentation while staying within your budget. Adjacent to the Visalia Convention Center, they provide full service catering and fully stocked bars for any type of event (meetings, weddings, reunions or company parties) large and small. *Discounts may apply for groups with both catering and sleeping room needs. For more information, contact our Sales & Catering Department at the Visalia Marriott, 300 S. Court Street, Visalia, CA 93291 (559) 636-1111. www.marriott/vismc.com

SUE SA'S CREATIVE CATERING: Beyond food and service, the magic is in the details. At Sue Sa's Creative Catering they pride themselves on combining personalized consultation with quality food and unique presentation, to truly set your event apart from the rest. Attention to detail and the finest service in the area, it's all about making your event truly unique. Sue Sa's caters to your every need with full service catering, including bar service, for events large and small. Contact Sue Sa, 720 W. Main St., Visalia, CA 93291 (559) 733-9001. www.suesacatering.com E-mail: suesacatering@aol.com

TRES BIEN: Trés Bien has often been called the valley's "best kept secret," the boutique caterer. Owner and chef, Elaine Dakessian has a passion for what she does and if you take a look at her sample menus on her website you will see a variety unlike any other caterer. If you don't see what you want, she will customize the menu to suit your vision for your special event. She can cook virtually anything for all budgets! The food is made from the freshest ingredients, from scratch. Menus are seasonal to reflect what is available. Trés Bien is a full service company and can accommodate any size event, wedding or theme party and corporate catering doesn't have to be boring any longer. Wouldn't it be nice to look forward to lunch. Full bar service is also available. Please call Elaine at (559) 936-1260 or email at elaine_ds@hotmail.com

VINTAGE PRESS RESTAURANT: The Vintage Press, a Visalia landmark since 1966, offers an array of catering services for weddings, birthday and anniversary celebrations, conferences, fundraisers and other occasions as an extension of its award-winning downtown restaurant. The Vintage Press holds a gold star from Fodor's, which called it "...the best restaurant in the Central Valley..." *Wine Spectator* magazine raves the Vintage Press has "one of the best restaurant wine lists in the world." Specialties include classic beef, lamb and seafood dishes and a selection of unique salads. The Vintage Press professional staff is dedicated to exceeding your every expectation. Contact Chef Greg Vartanian, 216 North Willis Avenue, Visalia CA 93291 (559) 733-3033. www.thevintagepress.com Email: reservations@thevintagepress.com

The Visalia Convention Center reserves the right to provide full break and continental breakfast service and other limited food services upon request. Full meal, liquor and concession service must be prepared and served by Caterers approved by the Visalia Convention Center. Event Planners should contact and make arrangements with a caterer selected from the above Certified Caterers list.



BREAKSERVICE MENU



Morning Breaks

Continental Breakfast-\$12.00 / person

Assorted Breakfast Pastries
Orange Juice
Regular Coffee
Decaffeinated Coffee
Hot Tea
Water Service

Deluxe Continental Breakfast-\$16.00 / person

Assorted Breakfast Pastries
Oatmeal
Fresh Fruit Display
Regular Coffee
Decaffeinated Coffee
Hot Tea
Orange Juice
Water Service

A La Carte Break Items

A.M. –

Danish Assortment	\$26.00 per dozen
Cinnamon Rolls (with Cream Cheese icing)	\$26.00 per dozen
Bagels and Cream Cheese	\$26.00 per dozen
Homemade Granola Bars	\$22.00 per dozen
Clif bars and Luna bars	\$40.00 per dozen
Muffins	\$26.00 per dozen

A La Carte Break Items: per person

Individual Fruit Yogurt	\$3.00 per person
Yogurt & Granola Berry Parfait	\$4.00 per person
Whole Fruit	\$1.00 per person

P.M. –

Homemade Chips & Salsa	\$2.00 per person
Homemade Chips & Guacamole	\$3.00 per person
Fresh Fruit Display	\$4.00 per person
Fresh Fruit & Vegetable Display	\$5.00 per person
Cheese Display	\$5.00 per person
Cheese & Meat Display	\$6.00 per person
Assorted Candy Bars	\$3.00 per person
Miss Vickie's Assorted Chips	\$2.00 per person
Home Baked Cookies	\$26.00 per dozen
Brownies	\$28.00 per dozen

All Day Breaks

All the Basics-\$23.00 / person

A.M. – Assorted Breakfast Pastries
Regular Coffee
Decaffeinated Coffee
Hot Tea
Orange Juice
Water Service

P.M. – Chips and Salsa
Fresh Fruit Display
Cookies
Soda
Bottled Water
Coffee Refreshed (All Day)

That Something Extra-\$29.00 / person

A.M. – Assorted Breakfast Pastries
Fresh Fruit Display
Oatmeal
Yogurt Granola Berry Parfait
Regular Coffee
Decaffeinated Coffee
Hot Tea
Orange Juice
Water Service

P.M. – Homemade Chips
Salsa and Guacamole
Fresh Fruit & Vegetable Display
Deli Cheese and Meat Display
Cookies
Soda
Bottled Water
Coffee Refreshed (All Day)

Beverages A La Carte

Per Gallon

Fresh Brewed Coffee (regular or decaf)	\$40.00
Starbucks (with syrups & creamers)	\$50.00
Hot Tea / Ice Tea	\$40.00
Orange or Apple Juice	\$26.00
Fresh Fruit Infused Water	\$6.00

Per Each

Bottled Soda Assortment	\$3.00
Fruit Juice by the Bottle	\$4.00
Bottled Water	\$3.00
San Pellegrino Sparkling Water	\$4.00

Applicable Sales Tax and Service Charge of 22% will be added to all Food and Beverage Service.

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