



catering MENU



**PALACE
STATION®**

**BOULDER
STATION®**

**SUNSET
STATION®**

**SANTA FE
STATION®**



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CONTINENTAL BREAKFAST

Designed For 1 Hour Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People

THE CLASSIC

Assorted Juices

Assortment Of Freshly Baked Miniature Pastries

Flaky Butter Croissants, Danish

Served With Butter And Fruit Preserves

Fresh Seasonal Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, Selection Of Hot Teas

\$20 Per Person

THE HEALTHY START

Assorted Juices

Assortment Of Freshly Baked Miniature Muffins

Energy Bars

Assortment Of Low-Fat Yogurts

Whole Seasonal Fruit, Fresh Seasonal Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, Selection Of Hot Teas

\$25 Per Person

THE BOARDROOM

Assorted Juices

Assortment Of Freshly Baked Miniature Pastries

Flaky Butter Croissants, Danish, Muffins, Scones

Fresh Seasonal Sliced Fruit

Toaster Station

Assorted Bagels, Cream Cheese

Assorted Individual Yogurts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection Of Hot Teas

\$27 Per Person



BREAKFAST BUFFET

Designed For 1 Hour Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People

THE SUNRISE

Assorted Juices

Fresh Seasonal Sliced Fruit

Assorted Individual Yogurts

Assortment Of Freshly Baked Miniatures

Flaky Butter Croissants, Danish

Served With Butter And Fruit Preserves

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon

Sausage Links

Freshly Brewed Coffee, Decaffeinated Coffee, Selection Of Hot Teas

\$28 Per Person

THE EXCLUSIVE

Assorted Juices

Fresh Seasonal Sliced Fruit

Assorted Individual Yogurts

Assortment Of Freshly Baked Miniatures

Flakey Butter Croissants, Danish

Served With Butter And Fruit Preserves

Toaster Station

Assorted Bagels, Cream Cheese

Waffles

Served With Whipped Cream, Maple Syrup

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon

Sausage Links

Freshly Brewed Coffee, Decaffeinated Coffee, Selection Of Hot Teas

\$33 Per Person



ENHANCEMENTS

Breakfast Enhancements Must Be Included With Continental, Plated Or Buffet Menu

***Chef Required - \$150 Per Chef, Per 50 Guests*

OMELET BAR**

Meat

Applewood Smoked Bacon, Ham, Sausage, Bay Shrimp, Chorizo

Veggies

*Tomatoes, Bell Peppers, Mushrooms, Spinach, Green Onions,
Diced Onions, Pico De Gallo, Salsa*

Cheese

Shredded Cheddar Cheese

\$14 per person



SWEET BREAKS

Designed For 30 Minutes Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People

*All Themed Breaks Include:
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Assorted Soft Drinks And Bottled Water*

CHOCOLATE LOVERS

Chocolate Chip Cookies

Assorted Candy Bars

Mini Chocolate Cupcakes With Peanut Butter Cream

Oreo Cookies

\$20 Per Person

SUMMER AFTERNOON

Ice Cream Bars

Fruit Juice Pops

Rice Krispy Treats

Assorted Cookies

Seasonal Whole Fruit

\$22 Per Person



SAVORY BREAKS

Designed For 30 Minutes Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People

*All Themed Breaks Include Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea,
Assorted Soft Drinks And Bottled Water*

MOVIE

Freshly Popped Popcorn

Cracker Jacks

Roasted Shell Peanuts

Assorted Candy

\$20 Per Person

FITNESS

Assorted Fruit Juices

Vitamin Drinks

Muscle Milk

Protein Bars

Granola Bars

Assorted Whole Fruit

Muffins

\$25 Per Person



EXECUTIVE MEETING PACKAGE

Prepared For The Full Guest Guarantee • Minimum 35 People • **\$68 Per Person**

ALL PACKAGES INCLUDE

Continental Breakfast, Mid-Morning Break, Lunch Buffet & Afternoon Break

Served With Coffee, Decaffeinated Coffee, Iced And Hot Teas

Bottled Water And Soft Drinks

Served During Mid-Morning And Afternoon Breaks

Based On 90 Minutes Of Service For Continental Breakfast And Lunch 30-Minute Service For Mid-Morning And Afternoon Break

Morning Continental Breakfast

Freshly Baked Muffins & Danish

Sweet Butter, Marmalade & Fruit Preserves Fresh Fruit Display

Assorted Juices

Mid-Morning Break

Coffee & Tea Refresh

Bottled Water & Soft Drink Service

Afternoon Break

Coffee & Tea Refresh

Bottled Water & Soft Drink Service

Selection Of Two (2) Break Snacks For Afternoon Break

Fresh Baked Cookies, Fresh Baked Brownies, Fresh Fruit Display, Vegetable Tray,

Bags Of Pretzels, Assorted Granola Bars,

Crispy Corn Tortilla Chips and Salsa Or Freshly Popped Popcorn

Breakfast Enhancements

(Must Be Ordered With Executive Meeting Package)

Scrambled Eggs, Breakfast Potatoes, Biscuits & Country Gravy, Bacon and Sausage

\$10 Per Person

Assorted Wraps Or Sandwiches

Selection Of English Muffin, Croissant With Egg & Cheese, Or Wrap With Egg, Cheese & Potato

\$10 Per Person

Additional Breakfast Meat

Turkey Bacon Or Turkey Sausage

\$3 Per Person

Lunch Enhancement

Upgrade To One Of Our Hot Lunch Buffets

\$10 Per Person



SELECTION ON ONE LUNCH BUFFET

SOUP & SALAD

Soup

(Choice Of One)

Tomato Basil Bisque

Minestrone

Chicken Noodle

Salad

(Choice Of One)

Grilled Chicken Caesar Salad

Build Your Own Mixed Greens Salad

Grilled Chicken Breast, Turkey Breast, Smoked Ham

*Sliced Mushrooms, Red Beets, Cherry Tomatoes, Shaved Red Onion, Sliced Cucumbers,
Shredded Carrots Olives, Shredded Cheese, Croutons, Chopped Eggs*

(Choice Of Three)

Dressing: Italian, Ranch, Thousand Island, Blue Cheese, Balsamic Vinaigrette

Baked Potato Bar

*Whipped Butter, Sour Cream, Chopped Crispy Bacon, Scallions,
Broccoli, Shredded Cheddar Cheese*

Bakery

Freshly Baked Cookies And Brownies

THE DELI

Salad

(Choice Of One)

Build Your Own Iceberg Wedge Salad

*Chopped Crispy Bacon, Blue Cheese Crumbles, Shaved Red Onions, Cherry Tomatoes,
Blue Cheese Dressing, Ranch Dressing*

Tomato, Cucumber, And Red Onion Salad

Basil Pesto Dressing

Potato Salad

Meats

Smoked Ham, Oven-Roasted Turkey Breast, Genoa Salami, And Tuna Salad

Accompaniments:

Marinated Grilled Vegetables

Assorted Cheeses

Pickles, Lettuce, Tomato, Onion

Mayonnaise, Yellow Mustard And Whole Grain Mustard

Assorted Breads And Individual Bags Of Assorted Chips

Desserts

Assorted Cookies And Brownies



À LA CARTE

COFFEE AND TEA

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Or Iced Tea
\$65 Per Gallon

JUICES

Lemonade
\$45 Per Gallon

Bottled Juices
\$5 Each

INFUSED WATER

(Minimum 3 Gallons Per Flavor)

Cucumber Mint

Blueberry & Orange

Strawberry, Basil, & Lemon

\$40 Per Gallon

WATER & SOFT DRINKS

Bottled Water (10 OZ)
\$4 Each

Sparkling Water - San Pellegrino Or Perrier
\$5 Each

Assorted Soft Drinks
\$5 Each

RED BULL ENERGY DRINKS

Regular & Sugar Free
\$7 Each



SNACKS

Assorted Candy Bars

\$60 Per Dozen

Individual Bags Of Chips Or Popcorn

\$60 Per Dozen

Frozen Yogurt Pops

\$60 Per Dozen

Ice Cream Bars

\$60 Per Dozen

Assorted Cookies

\$36 Per Dozen

Chocolate Fudge Brownies

\$36 Per Dozen

Assorted Mini Scones - Fruit Preserves

\$27 Per Dozen

BAKER'S BOX

Assorted Freshly Baked Danish

\$36 Per Dozen

Assorted Freshly Baked Flaky Butter Croissant

\$36 Per Dozen

Assorted Muffins

Banana Nut, Blueberry, Flaxseed

\$36 Per Dozen

Assorted Bagels

Butter, Cream Cheese

\$40 Per Dozen

Assorted Donuts

\$36 Per Dozen

Assorted Gourmet Premium Donuts

\$50 Per Dozen



PLATED LUNCH

Prepared For The Full Guest Guarantee • Minimum 35 People

Three-Course Luncheon Menu Includes

Salad, Entrée And Dessert

Freshly Baked Rolls And Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea

STARTERS

(Choice Of One)

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan, Croutons

Spring Mix Salad

Choice Of Dressing: Balsamic, Italian Or Ranch

Iceberg Wedge Salad

Applewood Smoked Bacon, Tomatoes, Red Onions, Blue Cheese Crumbles,
Blue Cheese Dressing

\$5 Per Person

Caprese Salad

Heirloom Tomatoes, Buffalo Mozzarella, Balsamic Reduction, Micro Basil

\$6 Per Person

Enhancements

Tomato Basil Bisque

Cream Of Mushroom

New England Clam Chowder

\$7 Per Person

ENTRÉES

(Choice Of One)

Penne Pasta Primavera

Seasonal Vegetables, Sun-Dried Tomato Sauce

\$29 Per Person

Herb-Marinated Chicken Breast

Dauphinoise Potato, Seasonal Baby Vegetables, Chicken Jus Lie

\$32 Per Person

Pan-Seared Salmon*

Tomato Relish, Orzo Mushroom Pilaf, Grilled Asparagus

\$34 Per Person

Herb Roasted New York Steak*

Seasonal Vegetables, Roasted Fingerling Potato, Port Wine Reduction

\$39 Per Person

DESSERTS

(Choice Of One)

Cheesecake

Chocolate Decadence Cake

Carrot Cake

*Consuming Raw Undercooked Meat, Poultry, Seafood, Shell Stock Or Eggs, May Increase Your Risk Of Foodborne Illness, Especially In Cases Of Certain Medical Conditions.

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LUNCH BUFFET

Designed For 1 Hour Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People
\$36 Per Person

Includes

Freshly Baked Breads And Butter.

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.

SALADS

Harvest Green Salad

*Seasonal Mixed Greens With Blue Cheese Crumbles, Candied Walnuts, Croutons
Dressings: Herb Vinaigrette, Blue Cheese, Balsamic Vinaigrette*

Orzo Salad

Feta Cheese, Sun-Dried Tomato, Kalamata Olive, Green Onion, Cherry Tomato, Vinaigrette

ENTRÉES

(Choice Of 2 Entrées)

Roasted Chicken

Brandy, Cream Sauce

Salisbury Steak

Mushroom And Onion Gravy

Three Cheese Ravioli

Pomodoro Sauce

SIDES

Roasted Fingerling Potato

Seasonal Vegetable

DESSERTS

Chefs Selection Of Assorted Desserts

LUNCH BUFFET



FAR EAST

Designed For 1 Hour Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People

\$39 Per Person

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea

SALADS

Spring Garden Salad

*Spring Mix, Wild Mushrooms, Edamame, Mandarin Oranges, Crispy Noodles
Dressings: Sesame Ginger, Balsamic Vinaigrette, Ponzu Vinaigrette*

Chinese Salad

*Romaine, Iceberg, Scallions, Oranges, Cilantro, Red Bell Pepper, Toasted Peanuts,
Sesame Seeds, Rice Noodles, Sesame Vinaigrette*

ENTRÉES

(Choice Of 2 Entrées)

Grilled Teriyaki Chicken

Sweet & Sour Pork

Beef & Broccoli

SIDES

(Choice Of 2 Sides, Includes Jasmine Rice)

Wok Stir-Fry Noodle

Stir-Fry Green Beans

Sesame Broccoli

DESSERTS

Almond Cookies

Sesame Balls

ADDITIONAL ITEMS

Korean Barbecue Short Ribs

\$10 Per Person

Miso Salmon

\$8 Per Person



SEDONA

Designed For 1 Hour Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People

\$39 Per Person

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea

SALADS

Build Our Own Tex Mex Salad

Romaine, Spring Mix, Iceberg

*Black Beans, Yellow Corn, Cherry Tomatoes, Hot House Cucumbers,
Shredded Carrots, Shaved Onion, Fried Corn Tortilla Strips, Cotija*

Dressings: Ranch, Creamy Chipotle, Citrus Vinaigrette

Sweet Corn & Orzo

Tequila Lime Vinaigrette

ENTRÉES

(Choice Of 2 Entrées)

Cheese Enchilada

Chile Verde

Chile Rellenos

Cheese, Ranchero Sauce

Chicken Fajitas

Onions And Peppers

Carne Asada

SIDES

Spanish Rice & Beans

Flour Tortillas

Chips & Salsa Fresca

CONDIMENTS

Sour Cream

Pico De Gallo

Jalapenos



DESSERTS

Caramel Flan

Churros

ENHANCEMENTS

Chicken Tortilla Soup

Fried Tortilla Strips And Sour Cream

\$4 Per Person

Guacamole

\$3 Per Person



MILAN

Designed For 1 Hour Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People

\$39 Per Person

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea

SALADS

Classic Caesar

Crisp Romaine, Shaved Parmesan, Croutons

Caprese Salad

Tomato, Ciliegine Mozzarella Cheese, Fresh Basil

ENTRÉES

(Choice Of 2 Entrées)

Chicken Marsala

Mushrooms, Marsala Wine

Baked Rigatoni

Spicy Pomodoro Sauce, Mozzarella, Ricotta, Basil

Baked Cod Oreganato

Herb Bread Crumbs, Lemon Caper Beurre Blanc

SIDES

Vegetable Ratatouille

Freshly Baked Garlic Bread Sticks

DESSERTS

Cannoli

Mini Tiramisu

ADDITIONAL ITEMS

Sausage And Peppers

\$8 Per Person

Meatballs

\$10 Per Person

MILAN



SOUP & SALAD

Designed For 1 Hour Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People
\$30 Per Person

Includes

Freshly Baked Rolls And Butter.

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.

SOUP

(Choice Of One)

Tomato Basil Bisque

Minestrone

Chicken Noodle

SALADS

(Choice Of One)

Grilled Chicken Caesar Salad

Build Your Own Mixed Greens Salad

Grilled Chicken Breast, Turkey Breast, Smoked Ham

*Sliced Mushrooms, Red Beets, Cherry Tomatoes, Shaved Red Onion,
Sliced Cucumbers, Shredded Carrots, Olives, Shredded Cheese,
Croutons, Chopped Eggs*

(Choice Of 3)

Dressing: Italian, Ranch, Thousand Island, Blue Cheese, Balsamic Vinaigrette

BAKED POTATO BAR

Whipped Butter

Sour Cream

Chopped Crispy Bacon

Scallions

Broccoli

Shredded Cheddar Cheese

BAKERY

Freshly Baked Cookies

Brownies

SOUP & SALAD



“THE DELI”

Designed For 1 Hour Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People
\$30 Per Person

*Includes
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.*

SALADS

Build Your Own Wedge Salad

Iceberg Lettuce

Accompaniments:

*Chopped Crispy Bacon, Blue Cheese Crumbles, Shaved Red Onions, Cherry Tomatoes,
Blue Cheese Dressing, Ranch*

Potato Salad, Tomato, Cucumber, And Red Onion Salad

Basil Pesto Dressing

Red Bliss Potato Salad

MEATS

Smoked Ham

Oven-Roasted Turkey Breast

Genoa Salami

Tuna Salad

Accompaniments:

Marinated Grilled Vegetables

Assorted Cheeses

Pickles, Lettuce, Tomato, Onion

Mayonnaise, Yellow Mustard And Whole Grain Mustard

Assorted Breads And Individual Bags Of Assorted Chips

DESSERTS

Assorted Cookies

Brownies



BOXED LUNCH ON THE RUN

Prepared For The Full Guest Guarantee • Minimum 20 People
\$28 Per Person

Includes

Seasonal Fresh Fruit And Individual Bag Of Potato Chips.
Salad And Dessert Option Will Be Made For The Entire Group

SALADS

(Choice Of One)

Coleslaw

Pasta Salad

Red Bliss Potato Salad

CHOICE OF:

Tavern Ham

Swiss Cheese, Lettuce, Tomato, Dijon Aioli, Ciabatta Bread

Veggie Wrap

Cilantro Hummus, Tomato, Grilled Zucchini, Portobello, Spinach Tortilla

Turkey

Provolone Cheese, Tomato, Leaf Lettuce, Chipotle Mayonnaise, Baguette

Roast Beef

Cheddar Cheese, Leaf Lettuce, Tomato, Horseradish Spread, Kaiser Roll

DESSERT

(Choice Of One)

Fresh Baked Cookies

Fudge Brownies

Chocolate-Dipped Krispy Treats

ENHANCEMENTS

Assorted Soft Drinks

\$5 Per Guest

Assorted Candy Bars

\$4 Each

Bottle Water

\$4 Each



HORS D'OEUVRES

Prepared For The Full Guest Guarantee.

Individually Priced Items Require A Minimum Of 50 Pieces Per Selection

COLD

Triple-Cream Brie

Caramelized Pear Relish, Walnut Bruschetta

\$5 Per Piece

Tomato, Basil, Baby Mozzarella Crostini

\$6 Per Piece

Caprese Kabob

\$6 Per Piece

Ahi Tuna Tartare

\$6 Per Piece

Shrimp Ceviche Tortilla Cup

\$6 Per Piece

Crab & Shrimp Salad Stuffed Artichoke Bottom

\$6 Per Piece

Smoked Salmon

Dill Cream Cheese, Red Onion, Sourdough Crostini

\$7 Per Piece

Chipotle Seared Pork Tenderloin

Mango Chutney, Banana Chip

\$6 Per Piece

Seared Filet Crostini

Red Onion Compote

\$7 Per Piece

HOT

Pot Stickers

Ponzu Sauce

\$5 Per Piece

Mini Cordon Bleu

Mornay Sauce

\$5 Per Piece

Crab Rangoon

Sweet Chili Sauce

\$5 Per Piece

Mini Beef Wellington

Béarnaise Sauce

\$7 Per Piece

Spanakopita

Raita Cucumber Dip

\$5 Per Piece



HORS D'OEUVRES

Prepared For The Full Guest Guarantee

Individually Priced Items Require A Minimum Of 50 Pieces Per Selection

Dim Sum Requires A Minimum Of 100 Pieces Per Selection

Sesame Crusted Chicken Panko Skewers

Asian Sesame Sauce

\$5 Per Piece

Assorted Mini Quiches

Crème Fraîche

\$6 Per Piece

Shrimp Brochette

Andouille Sausage, Chipotle Aioli

\$7 Per Piece

Vegetable Skewers

Thai Chili Sauce

\$5 Per Piece

Mini Buffalo Chicken Empanada

Blue Cheese Dip

\$6 Per Piece

Beef And Bell Pepper Skewers

Chimichurri Sauce

\$6 Per Piece

Chicken Ropa Empanada

Cilantro Aioli

\$6 Per Piece

New England Crab Cake

Whole Grain Mustard Aioli

\$7 Per Piece

Mini Corned Beef Reuben Sandwich

\$6 Per Piece

Southwest Spring Roll

Sriracha Ranch

\$6 Per Piece

Coconut Shrimp

Sweet Thai Chili Sauce

\$6 Per Piece

Assorted Dim Sum

\$6 Per Piece



OCEAN FRESH STATION

*** Chef Required - \$150 Per Chef*

SEAFOOD BAR ON ICE

(100 Piece Minimum Per Item)

Middleneck Clams On The Half Shell

\$7 Per Piece

Seasonal Oysters On The Half Shell*

\$7 Per Piece

Jumbo Shrimp

\$7 Per Piece

Accompaniments: Drawn Butter, Cocktail Sauce, Lemon Wedges, Tabasco, Spicy Remoulade, Red Mignonette

ASSORTED SUSHI**

Nigiri

Tuna, Salmon

\$8 Per Piece, 100 Piece Minimum

Rolls

150 Piece Assorted Sushi Boat \$525

Accompaniments: Edamame, Seaweed Salad, Wasabi, Soy Sauce, Pickled Ginger

SMOKED SCOTTISH SALMON**

Serves 30-35 People

\$250 Per Side

Accompaniments: Capers, Sour Cream, Chives, Egg White, Egg Yolk, Water Crackers, Bagel Crisps



GARDEN FRESH RECEPTION STATION

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People

SLICED FRESH FRUIT

Seasonal Assortment Of Sliced Fruit

Small

(Serves 20-35)

\$250 Each

Medium

(Serves 50-70)

\$325 Each

Large

(Serves 100-125)

\$400 Each

VEGETABLE CRUDITÉ

Seasonal Assortment Of Fresh Vegetables, Ranch Dressing

Small

(Serves 20-35)

\$200 Each

Medium

(Serves 50-70)

\$275 Each

Large

(Serves 100-125)

\$350 Each

HUMMUS & VEGGIES

Seasonal Assortment Of Fresh Vegetables Served With Classic Hummus

Small

(Serves 20-35)

\$250 Each

Medium

(Serves 50-70)

\$350 Each

Large

(Serves 100-125)

\$450 Each

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ARTISAN CHEESE DISPLAY

*Display Of Domestic And Imported Cheeses With Dried Fruits, Nuts,
An Assortment Of Fresh Breads And Crackers*

Small

(Serves 20-35)

\$275 Each

Medium

(Serves 50-70)

\$375 Each

Large

(Serves 100-125)

\$475 Each

CHARCUTERIE BOARD

*Display Of Artisan Sliced Meats With Accompaniments And Assortment
Of Fresh Breads And Crackers*

Small

(Serves 20-35)

\$325 Each

Medium

(Serves 50-70)

\$475 Each

Large

(Serves 100-125)

\$625 Each



TAILGATE

*** If Chef Or Attendant Requested - \$150 Per Chef*

SLIDERS

(Priced Per Dozen, Minimum 1 Dozen Per Style)

Angus Beef

Lettuce, Tomato, Brioche Bun

Carolina-Style Pulled Pork

Tangy Coleslaw

Buffalo Chicken

Blue Cheese Spread, Lettuce

Portobello Mushroom

Roasted Red Pepper, Pepper Jack Cheese, Balsamic

\$95 per dozen

CHICKEN WINGS

(Priced Per Dozen, Minimum 1 Dozen Per Sauce)

Sauces

*Buffalo, Pineapple Habanero, Teriyaki, Garlic Parmesan, BBQ, Cajun Dry Rub,
Honey Mustard, Caribbean Mango, Citrus Chipotle*

Accompaniments: Celery Sticks, Carrot Sticks, Ranch Dressing, Blue Cheese Dressing

\$60 Per Dozen



CARVED TO PERFECTION STATION

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee
Must be selected with Dinner or Buffet Menu

*** Chef Or Attendant Required - \$150 Per Chef, Per Station*

SPICE RUBBED STRIP LOIN*

Grainy Mustard, Creamy Horseradish, Rolls

Serves Approximately 25

\$450 Per Loin

HERB-ROASTED TENDERLOIN OF BEEF**

Creamy Horseradish, Whole Grain Mustard, Rolls

Serves Approximately 20

\$475 Per Loin

ROASTED PRIME RIB**

Creamy Horseradish, Au Jus, Rolls

Serves Approximately 25

\$450 Per Rib

HONEY-BAKED HAM

Pineapple Chutney, Whole Grain Mustard, Wild Rice, Rolls

Serves Approximately 30

\$325 Per Ham

ROASTED BREAST OF TURKEY

Gravy, Cranberry Sauce, Rolls

Serves Approximately 20

\$300 Per Breast



SWEET STREET RECEPTION

Designed For 1 Hour Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People
Must be selected with Dinner or Buffet Menu

***Chef Attendant Required - \$150*

SODA FLOAT STATION

Create Your Own Soda Float With A Variety Of Sodas And Toppings

Ice Cream

Vanilla, Chocolate

Sodas

Root Beer, Orange, Cream Soda, Cola

Accompaniments: Whipped Cream, Maraschino Cherries, Rainbow Sprinkles

\$12 Per Person

ICE CREAM SUNDAE BAR

Individual Servings Of Vanilla, Chocolate, Or Strawberry Ice Cream With Toppings Bar

Sauces

(Choice Of Two)

Strawberry

Pineapple

Chocolate

Caramel

Nuts

(Choice Of One)

Chopped Pecans

Walnuts

Peanuts

Toppings

(Choice Of Six)

Maraschino Cherries

White Chocolate Crispy Pearls

Chocolate Curls

Seasonal Berries

Mini Oreo Cookies

Reeses Pieces

Toasted Coconut

Chocolate Chips

Butterscotch Chips

Bananas

Rainbow Sprinkles

Crushed Heath Bar

\$15 Per Person



PLATED DINNER

Prepared For The Full Guest Guarantee • Minimum 35 People

THREE-COURSE DINNER INCLUDES

Salad, Entrée And Dessert

Freshly Baked Breads And Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea

STARTERS

(Choice Of One)

Spring Greens

Crisp Shaved Vegetables Tomato, Croutons, Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan, Croutons

ENHANCEMENTS

Each Item Selected Prepared For The Full Guest Guarantee

Rustic Chicken Noodle

\$8 Per Person

Wild Mushroom Bisque

\$10 Per Person

Sherried Lobster Bisque

\$12 Per Person

Boston Bibb Lettuce, Granny Smith Apples, Roquefort Cheese, Candied Walnuts

Sherry Vinaigrette

\$7 Per Person

Caprese Salad

Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Micro Basil

\$8 Per Person

APPETIZERS

Each Item Selected Prepared For The Full Guest Guarantee

Bacon Wrapped Shrimp

Remoulade, Crispy Fried Onions

\$12 Per Person

Lobster Ravioli

Vodka Sauce, Heirloom Mushrooms, Baby Asparagus

\$14 Per Person



ENTRÉE

(Choice Of One)

Herb-Roasted Chicken Breast

*Herb Roasted Fingerling Potatoes, Seasonal Vegetables,
Oven-Dried Tomatoes, Bordelaise Sauce*

\$50 Per Person

Pan-Seared Salmon

Rice Pilaf, Seasonal Vegetables, Lemon Caper Beurre Blanc

\$52 Per Person

Braised Boneless Beef Short Ribs

Horseradish Mashed Potatoes, Baby Vegetables, Merlot Demi

\$60 Per Person

Beef Tenderloin*

Roasted Shallot, Truffled Mashed Potatoes, Seasonal Vegetables, Port Wine Reduction

\$68 Per Person

Balsamic Roasted Portabella Mushrooms And Brussel Sprouts

Polenta

\$45 Per Person

If Multiple Entrées Are Ordered The Higher Priced Item Will Be Charged For All Plates.

ENHANCEMENTS

Each Item Selected Prepared For The Full Guest Guarantee

Shrimp Scampi

Butter, Garlic, White Wine

\$15 Per Person

DESSERTS

(Choice Of One)

Individual Cheesecake

Molten Cake

Panna Cotta with Berries

Individual Fruit Tart

Individual Lemon Tart



CENTENNIAL BUFFET DINNER

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People.
\$45 Per Person

Includes:

*Freshly Baked Breads And Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.*

SALADS

Mixed Greens

*Dressing
(Choice Of Three)
Italian, Ranch, Thousand Island, Blue Cheese,
Balsamic Vinaigrette*

Grilled Vegetable Salad

Herb Dressing

ENTRÉES

Roasted Chicken

Chicken Jus Lie, Herbed Seared Potatoes

Herb-Crusted Pork Loin

Wild Berry Demi-Glace

Penne Pasta

Pomodoro

SIDES

Seasonal Vegetable

Wild Rice

DESSERTS

Peanut Butter S'mores

Chocolate Mousse

Banana Cream Pie

Fresh Fruit Tart

CENTENNIAL BUFFET DINNER

*Consuming Raw Undercooked Meat, Poultry, Seafood, Shell Stock Or Eggs, May Increase Your Risk Of Foodborne Illness, Especially In Cases Of Certain Medical Conditions.

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CHARDONNAY BUFFET DINNER

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People
\$49 Per Person

Includes:

Freshly Baked Breads And Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.

SALADS

Build Your Own Wedge Salad

Baby Iceberg

*Bacon Crumbles, Tear Drop Tomato, Sliced Pepperoncini, Carrot Curls,
Shaved Red Onions, Sliced Mushrooms*

Dressing

Ranch, Blue Cheese, Balsamic Vinaigrette

Penne Pasta Primavera

Sun-Dried Tomato, Grilled Asparagus, Seasonal Vegetable, Tomato, Garlic Basil Oil

ENTRÉES

Herb Crusted Chicken Breast

Picatta Sauce

Grilled Salmon

Wilted Spinach, Roasted Artichoke, Sun-Dried Tomato

Herb Marinated Sirloin Steak*

Grilled Peppers And Onions

SIDES

Mashed Potato

Seasonal Vegetables

DESSERTS

Assorted Cakes, Cookies & Bars



INTERNATIONAL BUFFET DINNER

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People
\$55 Per Person

Includes:

Freshly Baked Breads And Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.

SALADS

Spring Mix

Kalamata Olive, English Cucumber, Tomato, Carrot

Croutons, Blue Cheese Crumble

Dressing

(Choice Of Three)

Italian, Ranch, Thousand Island, Blue Cheese, Balsamic Vinaigrette

Roasted Brussel Sprout Salad

Parmesan, Aged Balsamic

ENTRÉES

Chicken Francaise

Lemon Butter

Grilled New York*

Wild Mushroom Sauce

Baked Salmon

Mango Salsa

SIDES

Scalloped Potatoes

Seasonal Vegetables

DESSERTS

NY Cheesecake

Chocolate Fudge Cake



MEDITERRANEAN BUFFET DINNER

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People
\$65 Per Person

Includes:

Freshly Baked Breads And Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.

SALADS

Mixed Greens

Cucumber, Carrots, Tomato, Mushroom, Pita Crouton, Feta Cheese

Dressing

Ranch, Balsamic Vinaigrette, Lemon Oregano

Mediterranean Couscous Salad

ENTRÉES

Pan-Seared Salmon*

Feta And Olive Tapenade

Beef Tenderloin Medallions*

Blistered Tomatoes, Mushrooms

Lemon Garlic Chicken Breast

Kalamata Olives, Artichoke Hearts, Roasted Red Peppers

SIDES

Mediterranean Saffron Rice

Hummus And Pita

Broccolini

DESSERTS

Baklava

Lemon Olive Oil Cake



SOUTH AMERICAN DINNER

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 35 People
\$50 Per Person

SALADS

Mixed Greens

*Jicama, Cherry Tomato, Red Onion, Baby Bell Peppers, Black Beans, Cilantro,
Avocado Lime Dressing, Tomatillo Vinaigrette, Chipotle Ranch*

Elote Street Corn Salad

Crema, Cotija Cheese, Tajin, Jalapeño

ENTRÉES

Tequila Lime Chicken

Red, Green, And Yellow Peppers, Jalapeño, Cilantro

Salmon Vera Cruz

Capers, Tear Drop Tomato, Anaheim Chilies, Olives, Onion

Chipotle Marinated Flank Steak

Jalapeno, Tomato, Pickled Vegetables

SIDES

Cilantro Rice

Black Beans

Salsa Bar

Salsa Verde, Salsa Roja, Guacamole, Pico De Gallo, Tortilla Chips

DESSERTS

Mini Tres Leches

Mexican Chocolate Tart

Caramel Flan



BEVERAGES

**Bartender Required - \$175 Per Bartender
One Bartender Per 90 Guests Required Unless Otherwise Noted
(Minimum \$500 Bar Sales Required)*

**Hosted Bar On Consumption*

	Hosted Bar	Cash Bar
Ultra-Premium Brands	\$12 Each	\$15 Each
Premium Brands	\$10 Each	\$13 Each
Select Brands	\$9 Each	\$12 Each
House Wine	\$10 Each	\$13 Each
Imported Beer	\$7 Each	\$9 Each
Domestic Beer	\$6 Each	\$8 Each
Non-Alcoholic Beer	\$6 Each	\$8 Each
Cordials	\$10 Each	\$13 Each
Champagne	\$10 Each	\$13 Each
Bottled Water	\$4 Each	\$6 Each
Soft Drinks	\$4 Each	\$6 Each
Energy Drinks	\$6 Each	\$8 Each
Juices	\$4 Each	\$6 Each

HOSTED BAR PACKAGES

Based On Guaranteed Number Of People

Includes:

Liquor, House Wine, Domestic Beer, Imported Beer, Sodas & Bottled Water

	One Hour	Two Hours	Three Hours	Four Hours
Select Brands	\$23 pp	\$31 pp	\$39 pp	\$48 pp
Premium Brands	\$27 pp	\$35 pp	\$45 pp	\$54 pp
Ultra-Premium Brands	\$31 pp	\$39 pp	\$52 pp	\$62 pp

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BEER, WINE & SODA PACKAGES

Includes

House Wine, Domestic Beer, Imported Beer, Sodas & Bottled Water

One Hour

\$20 Per Person

Two Hours

\$26 Per Person

Three Hours

\$32 Per Person

Four Hours

\$38 Per Person

BRAND INCLUSIONS BEVERAGES

	<u>SELECT</u>	<u>PREMIUM</u>	<u>ULTRA-PREMIUM</u>
Vodka	<i>Smirnoff</i>	<i>Absolut</i>	<i>Grey Goose</i>
Bourbon/Whiskey	<i>Jim Beam</i>	<i>Jack Daniels</i>	<i>Makers Mark</i>
Scotch	<i>Dewars</i>	<i>Johnnie Walker Red</i>	<i>Johnnie Walker Black</i>
Gin	<i>Beefeater</i>	<i>Tanqueray</i>	<i>Bombay Sapphire</i>
Rum	<i>Cruzan</i>	<i>Bacardi</i>	<i>Bacardi</i>
Cognac	<i>Courvoisier VS</i>	<i>Hennessy VS</i>	<i>Hennessy VSOP</i>
Tequila	<i>Sauza</i>	<i>Hornitos Plate</i>	<i>Patron Silver</i>
Vermouth (Sweet And Dry)	<i>Cinzano</i>	<i>Cinzano</i>	<i>Cinzano</i>
EXTRAS			
	<i>Captain Morgan</i>	<i>Captain Morgan</i>	<i>Captain Morgan</i>
	<i>Malibu</i>	<i>Malibu</i>	<i>Malibu</i>
	<i>Seagram's 7</i>	<i>Crown Royal</i>	<i>Crown Royal</i>

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MIXERS

Included With All Bars

Sweet And Sour Mix, Grenadine

Peach Schnapps, Lime Juice

Dekuyper's Puckers Sour Apple

Red Bull And Sugar Free Red Bull

Assorted Juices

Assorted Pepsi Brand Mixers

BEER

Domestic

Budweiser, Bud Light, Michelob Ultra

Imported

Corona, Stella Artois, Shock Top Belgian White, Goose Island IPA

Budweiser Zero

CORDIALS AND LIQUORS

Disaronno Amaretto

Drambuie

Frangelico

Baileys

Sambuca Romana

Grand Marnier

Chambord

Kahlua

Cointreau

Tuaca

Midori

Campari