



Catering & Special Events Guide



Breakfast

All breakfasts include freshly brewed regular coffee, decaffeinated coffee, hot tea, milk and assorted juices.



Continental

Priced per person for groups of 10 or more, with a 90-minute service period

Assorted Yogurts

Cut Fresh Fruit

Breakfast Pastries:

Freshly Baked Croissants

Assorted Muffins and Danish

Fruit Breads

Bagels with Cream Cheese

\$15.50 per person



Deluxe Continental

Priced per person for groups of 20 or more, with a 90-minute service period

Assorted Yogurts

Sliced Fresh Fruit Display

Breakfast Pastries:

Freshly Baked Croissants

Assorted Muffins and Danish

Fruit Breads

Smoked Salmon with Accompaniments

Bagels with Cream Cheese

Fresh Baked Granola

Assorted Cereals with Milk

\$18.50 per person



The Eye Opener

Priced per person for groups of 10 or more, with a 90-minute service period

Scrambled Eggs

Pancakes

Maple Syrup

Pork Sausage Links

Hash Browns

Sliced Fresh Fruit Display with Fresh Berries

Assorted Cereals with Milk

Assorted Pastries, Fruit Breads and Croissants

\$19.50 per person

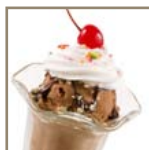


Prices are subject to a 20% service charge and applicable sales tax.

Dessert

To satisfy that sweet tooth, add one of our Dessert Buffet options.

Dessert Buffets



I Wish It Were Sundaes

For groups of 15 or more, with a 90-minute service period

Creamy Hand-Dipped Vanilla or Chocolate Ice Cream

Assorted Toppings:

Chocolate, Butterscotch and Strawberry Sauces

Chopped Candies and Nuts

Whipped Cream

Maraschino Cherries

Banana Slices

Ice Cream Novelty Bars

\$17.50 per person



Chocolate River

For groups of 25 or more, with a 90-minute service period

Rivers of Dark and White Chocolate presented in glowing glass blocks

Fresh Fruits, Marshmallows, Pretzel Rods and Cookies

\$15.25 per person



Sweet Desserts

For groups of 15 or more, with a 90-minute service period

An elegant display of Fruit Tarts, Truffles, Petits Fours, and Cake Bites

Freshly Brewed Regular and Decaffeinated Coffee

\$18.50 per person



Prices are subject to a 20% service charge and applicable sales tax.

Dessert

Cakes



Custom Decorated Cakes

Bakery fresh cakes decorated and customized to your specifications with 48-hours notice

Select one from each section below.

Cake Flavors

- Yellow
- Chocolate
- One layer of each

Cake Fillings

- Strawberry
- Raspberry
- Bavarian Cream
- Vanilla Buttercream
- Chocolate Buttercream
- Whipped Cream
- Chocolate Whipped Cream

Cake Icings

- Whipped Cream
- Chocolate Whipped Cream
- Vanilla Buttercream
- Chocolate Buttercream

- 10" Round Cake (serves up to 20 people)
\$46.00 each
- Quarter-Sheet Cake (serves up to 20 people)
\$46.00 each
- Half-Sheet Cake (serves up to 40 people)
\$70.00 each



Prices are subject to a 20% service charge and applicable sales tax.

Lunch

Our Executive Cold Lunch Buffets are perfect for a working lunch.

Executive Cold Lunch Buffets



The Executive

For groups of 10 or more, with a 90-minute service period

Field Greens with Sliced Pears, Blue Cheese, Toasted Walnuts and Champagne Dressing

Chilled, Roasted Tenderloin of Beef

Chilled, Grilled Citrus Chicken Breast

Grilled Portobello Mushroom with Herbed Vinaigrette

Artisan Breads and Rolls

Dijon Mustard and Red Onion Marmalade

Plum Tomato and Fresh Mozzarella with Extra-Virgin Olive Oil and Fresh Basil

Pasta Salad du Jour

Lettuce and Tomato

Gourmet Chips

Assorted Gourmet Dessert Bars

Assorted Hot and Cold Beverages

\$30.00 per person



The Artisan

For groups of 10 or more, with a 90-minute service period

Sliced Roast Turkey Breast

Lemon-Caper Tuna Salad

Chicken Salad with Sesame and Ginger

Provolone Cheese and Sharp Cheddar Cheese

Artisan Breads, Assorted Rolls and Pitas

Dijon Mustard and Creamy Avocado Spread

Pasta Salad du Jour

Sweet Onion and Tomato Salad with Balsamic Vinaigrette

Potato Salad with Dill Mustard Dressing

Lettuce and Tomato

Gourmet Chips

Assorted Gourmet Dessert Bars

Assorted Hot and Cold Beverages

\$21.25 per person



The Grand Deli

For groups of 10 or more, with a 90-minute service period

Virginia Smoked Ham, Shaved Roast Beef and Smoked Turkey Breast

Cheddar, Swiss and Provolone Cheeses

Artisan Breads and Rolls

Dijon Mustard, Pesto Aioli and Horseradish Cream

Three-Cabbage Slaw

Pasta Salad du Jour

Lettuce and Tomato

Gourmet Chips

Assorted Gourmet Dessert Bars

Assorted Hot and Cold Beverages

\$22.25 per person



Prices are subject to a 20% service charge and applicable sales tax.

Lunch

Our Executive Lunch Buffets are perfect for a working lunch.

Executive Lunch Buffets



The Panini

Hot, fresh grilled sandwiches on sourdough bread. For groups of 10-50 guests, with a 90-minute service period

Soup du Jour

Spring Salad with Ranch and Italian Dressings

Grilled Chicken Breast with Granny Smith Apples, Smoked Mozzarella Cheese and Mayonnaise

Grilled Zucchini and Yellow Squash with Spinach, Pepperjack Cheese and Sun-dried Tomato Spread

Roasted Turkey Breast with Asparagus and Havarti Cheese

Roast Beef with Red Onion, Smoked Cheddar Cheese and Horseradish Cream

Pasta Salad du Jour

Gourmet Chips

Assorted Gourmet Dessert Bars

Assorted Hot and Cold Beverages

\$22.25 per person



Prices are subject to a 20% service charge and applicable sales tax.

Lunch

Grab and Go Lunches

Our Grab and Go boxed lunches are a great choice for support staff or committee members. Individually packed and ready to go, these Grab and Gos make a satisfying take-along option.



Turkey and Muenster

Turkey Breast and Muenster Cheese with Lettuce and Tomatoes on an Herbed Foccacia Roll

Pasta Salad du Jour

Gourmet Kettle Chips

Jumbo Cookie

Bottled Water or Soft Drink

\$19.00 per person



Beef and Aged Cheddar

Roast Beef and Aged Cheddar with Red Onion Relish, Plum Tomatoes, Cucumbers and Lettuce on Sourdough Bread

Pasta Salad du Jour

Gourmet Kettle Chips

Jumbo Cookie

Bottled Water or Soft Drink

\$18.75 per person



Virginia Ham

Virginia Ham and Swiss Cheese with Plum Tomatoes and Romaine on Ciabatta Bread

Pasta Salad du Jour

Gourmet Kettle Chips

Jumbo Cookie

Bottled Water or Soft Drink

\$18.75 per person



The Harvest (Vegetarian)

Plum Tomatoes, Avocado, Cucumber, Red Onion, Baby Spinach and Hummus on a Wheat Baguette

Pasta Salad du Jour

Gourmet Kettle Chips

Jumbo Cookie

Bottled Water or Soft Drink

\$18.25 per person



Lemon-Caper Tuna Salad

Albacore Tuna with Plum Tomatoes, Cucumbers and Capers, Tossed with Lemon-Thyme Dressing

Artisan Breads

Jumbo Cookie

Bottled Water or Soft Drink

\$18.75 per person



Cobb Salad

Chopped Romaine with Plum Tomatoes, Cucumbers, Julienne Turkey Breast and Ham, Applewood Bacon, Swiss Cheese and Crumbled Blue Cheese with Red Wine Vinaigrette

Artisan Breads

Jumbo Cookie

Bottled Water or Soft Drink

\$18.75 per person



Prices are subject to a 20% service charge and applicable sales tax.

Lunch

Grab and Go Lunches

Our Grab and Go boxed lunches are a great choice for support staff or committee members. Individually packed and ready to go, these Grab and Gos make a satisfying take-along option.



Asian Chicken Wrap

Strips of Grilled Chicken Breast with Carrots, Red Peppers, Scallions, Water Chestnuts and Asian Dressing in a Wheat Wrap

Fresh Fruit Salad

Gourmet Kettle Chips

Jumbo Cookie

Bottled Water or Soft Drink

\$20.75 per person



Fruit Salad

Seasonal Fresh Fruit Salad

Vanilla Yogurt

Sliced Fruit Breads

Jumbo Cookie

Bottled Water or Soft Drink

\$20.25 per person



Prices are subject to a 20% service charge and applicable sales tax.

Lunch

Theme Buffet Lunches

Our Theme Buffets are a great way to try something different. Authentic menus and specialty décor make each buffet unique.



La Bella Pizza

For groups of 25 or more, with a 90-minute service period

Caesar Salad

Antipasto

Thin Crust Pizzas:

Cheese

Pepperoni

Supreme

Vegetarian

Cannoli

Assorted Hot and Cold Beverages

\$25.25 per person



Tuscan Days

For groups of 25 or more, with a 90-minute service period

Romaine Salad with Chianti Vinaigrette

Bruschetta with Tomato, Basil and Garlic

Chicken Siena with Sauce Chardonnay

Penne with Garlic Aioli and Broccolini

Tuscan Orzo

Tuscan-Style Vegetables

Ciabatta and Focaccia Breads

Tiramisu

Assorted Hot and Cold Beverages

\$36.00 per person



The Bistro

For groups of 25 or more, with a 90-minute service period

Potato Leek Soup with Herbed Croustades

Petite Butter Croissants

Crisp French Bread with Creamy Butter

Mixed Salad Greens with Fines Herbes Vinaigrette

Steak Frites with Mushrooms, Onions and Sauce Cabernet

Sautéed Chicken with Tarragon Cream

Herb Roasted Potatoes

Ratatouille Provençal

Fruit Tartlettes

Petite Éclairs

Assorted Hot and Cold Beverages

\$42.00 per person



Prices are subject to a 20% service charge and applicable sales tax.

Lunch

Theme Buffet Lunches

Our Theme Buffets are a great way to try something different. Authentic menus and specialty décor make each buffet unique.



Southwest Buffet

For groups of 25 or more, with a 90-minute service period

Queso Fresco Salad with Romaine Lettuce, Tomato, Onions and Creamy Avocado Dressing

Poblano and Onion Quesadillas

Chile Citrus Chicken with Yogurt-Cilantro Sauce

Roasted Chile and Cumin Salmon with Toasted-Corn Vinaigrette

Refried Beans

Roasted Corn with Smoked Chile Green Onion Butter

Chopped Red Onion, Shredded Cheese, Salsa, Guacamole and Sour Cream with Tortilla Chips

Tres Leches Cake

Assorted Hot and Cold Beverages

\$34.50 per person



Prices are subject to a 20% service charge and applicable sales tax.

Receptions & Appetizers



Cold

Packages of 50 pieces

California and Vegetable Sushi **\$160.00**
Available Monday-Friday with 72-hour notice

Tomato-Basil Bruschetta (V) **\$150.00**

Roasted Sweet Pepper Bruschetta
 with Fresh Basil (V) **\$150.00**

Tenderloin Crostini with Horseradish
 Cream Sauce **\$160.00**

Smoked Salmon Mousse en Bouche **\$155.00**

Fresh Petite Springroll (V) **\$150.00**

Chilled European Canapés **\$150.00**

Iced Crab Claws with Sauce Louis **\$160.00**

Mango-Basil Shrimp Cocktail **\$180.00**

Ceviche—Fresh Fish in Lime Juice
 with Chiles and Avocado **\$180.00**

(V) Vegetarian option



Hot

Packages of 50 pieces

Maryland Crab Cakes with
 Sauce Remoulade **\$170.00**

Smoked Chicken Trumpets **\$145.00**

Tempura Shrimp Lollipops with
 Thai Sweet & Spicy Sauce **\$170.00**

Artichoke Heart Beignets with
 Creole Tomato Sauce (V) **\$160.00**

Portobello Cheese Puff **\$165.00**

Lemongrass Shrimp Cake with
 Chile-Lime Aioli **\$170.00**

Chorizo Boursin Stuffed Mushrooms **\$160.00**

Beef Satay with Ginger-Soy
 Dipping Sauce **\$150.00**

Caramelized Onion and Maytag
 Blue Cheese Quesadillas (V) **\$135.00**

Coconut Lobster Skewer with
 Mango Chutney **\$190.00**

(V) Vegetarian option



Prices are subject to a 20% service charge and applicable sales tax.

Receptions & Appetizers

Platters

Platters are available in two sizes to suit any group. The small platter serves 25 people and the large platter serves 100.

Seasonal Sliced Fruit

A beautiful selection of Seasonal Sliced Fruits and Berries

Small \$135.00
Large \$395.00

Crudités of Vegetables

Accompanied by Lemon-Aïoli and Buttermilk-Peppercorn Dips

Small \$135.00
Large \$395.00

Charcuterie Board

An assortment of Pâtés, Saucisson Sec Salami and Cheeses accompanied by Fresh and Dried Fruits, Grainy Mustard, Mango Chutney, Cornichons, French Baguette Slices, Crackers and Lavosch

Small \$135.00
Large \$395.00

Antipasto Platter

Chef's selection of Cured Meats and Cheeses with Marinated Grilled Vegetables, Assorted Olives and Giardinara, accompanied by Fresh Sliced Breads

Small \$135.00
Large \$395.00

Cheese Display

A variety of Cheeses accompanied by Whole Grain Mustard, Artisan Breads and Gourmet Crackers

Small \$140.00
Large \$395.00

Noshing Platter

Fresh Bocconcini Mozzarella, Grape Tomatoes, Hummus, Roasted Red Peppers, Olive Tapenade and Imported Olives, served with Crisp Lavosch and Pita Triangles

Small \$135.00
Large \$395.00



Prices are subject to a 20% service charge and applicable sales tax.

Receptions & Appetizers

Appetizer Stations



Sushi and Maki Station

Sushi and Maki are available Monday through Friday only, with 72-hour notice. Based on 6 pieces per person for groups of 25 or more

California Rolls

Vegetable Rolls

Smoked Salmon Rolls

Served with Wasabi, Pickled Ginger and Soy Sauce

\$22.00 per person



Prosciutto de Parma or Serrano Ham Station

For groups of 100 or more, with a 90-minute service period

Chef-Carved Prosciutto di Parma OR
Chef-Carved Serrano Ham

Sliced Melons and Grapes

Artisan Cheeses

Crisp Cheese Crostini

\$12.50 per person



Swiss Raclette Station

Delicate Raclette Cheese is heated until soft and is then "scraped" onto accompaniments. For groups of 30 or more

Swiss Raclette Cheese

Fresh Apples and Pears

Whole Button Mushrooms

Baby Potatoes

Bakery Brioche

\$12.50 per person



Chef Carvery

All carvery stations include miniature rolls and fresh creamy butter.

Herb-Rubbed Tenderloin of Beef with
Horseradish Cream

\$275.00

For groups of 25 or more

Herb-Crusted Leg of Lamb with Garlic Aioli

\$245.00

For groups of 40 or more

Roast Pork Loin with Port Wine Sauce

\$200.00

For groups of 50 or more

Whole Baked Honey Cured Ham with
Assorted Mustards

\$195.00

For groups of 50 or more

Roasted Breast of Turkey with
Herbed Pan Gravy

\$185.00

For groups of 40 or more



Receptions & Appetizers



Cocktails & Tidbits

Select one of our fun, thematic Cocktails & Tidbits menus for a fantastic reception.

For groups of 15 or more, with a one-hour service period

Martinis & Smoked Salmon with
Caviar Bruschetta

\$17.00 per person

Sparkling Wine & Chocolate-Dipped
Strawberries

\$17.00 per person

Margaritas & Nacho Bar

\$15.00 per person

Chianti and Pinot Grigio Wines & Antipasto

\$14.50 per person

Sapporo Beer and Sake & Sushi

\$15.50 per person

Peroni and Moretti Beer & Napoli Pizza

\$15.50 per person

Sangria & Tapas

\$17.00 per person

Red and White Wine & European Cheese Board

\$15.00 per person

Baileys and Godiva Liqueurs & Assorted
Petite Desserts

\$15.50 per person

Includes Bottled Water and Soft Drinks



Prices are subject to a 20% service charge and applicable sales tax.

Dinner

Barbeque Dinners

Great for a casual event indoors or outdoors, our Barbeque Dinners come complete with accent décor to add atmosphere to your event.



All-American BBQ

For groups of 10 or more, with a 90-minute service period

Midwest Green Salad and Two Dressings
Cool as a Cucumber Salad
American Potato Salad
Grilled BBQ Chicken Breast
Grilled All-Beef Franks and Bratwurst
Angus Beef Burgers
American, Swiss and Cheddar Cheese
Hot Buttered Corn on the Cob
Gourmet Chips
Assorted Mustard, Mayonnaise, Onions, Tomatoes, Sport Peppers, Lettuce, Relish and Sauerkraut
Assorted Buns, Rolls and Breads
Home Baked Cookies
Strawberry & Blueberry Swirl Cheesecake Bars
Apple Pie Bars
Seasonal Whole Fresh Fruit
Assorted Hot and Cold Beverages

\$30.50 per person



Crabshack BBQ

For groups of 40 or more, with a 90-minute service period

Chilled Shrimp with Avery Island Cocktail Sauce
Firecracker Coleslaw
Tossed Green Salad with Two Dressings
Smoked Baby Back Ribs
Honey BBQ Breast of Chicken
Split Jumbo Crab Legs with Drawn Butter*
Fresh Sweet Corn
Grilled Vegetables with Balsamic Glaze
New England Potato Salad
Garlic Bread Sticks
Chocolate Cake
Mixed-Berry Shortcake with Lemon Whipped Cream
Assorted Hot and Cold Beverages

\$58.00 per person

**One pound of crab is served per person.
Additional crab is \$22.00 per pound.*



The Cowboy Grill BBQ

For groups of 50 or more, with a 90-minute service period

Fresh Garden Salad with Choice of Dressings
Cowboy Cole Slaw
Charcoal Grilled Meats (when held at the Pavilion, served directly from the grill)
10 oz. Bone-in Rib-Eye Steak with Roasted-Garlic Butter
Marinated Swordfish Steaks with Watermelon Salsa and Jicama
Chicken Breast with Apple BBQ Glaze
Texas-Style Baked Beans
Hot Buttered Corn on the Cob
Fire-Roasted Vegetables
Baked Potatoes with Sour Cream, Chives and Freshly Grated Cheese
Freshly Baked Dinner Rolls and Whipped Butter
Rocky Road Bars
Cinnamon Sugar Cookies
Assorted Hot and Cold Beverages

\$61.00 per person



Dinner

Barbeque Dinners

Great for a casual event indoors or outdoors, our Barbeque Dinners come complete with accent décor to add atmosphere to your event.



The Midwest

For groups of 25 or more, with a 90-minute service period

Herbed Orzo Salad

Three-Cabbage Slaw

Mixed Green Salad with Two Dressings

Smoky BBQ Beef Brisket

Pulled Pork

BBQ Bone-In Chicken

Herb Roasted Potatoes

Corn on the Cob with Lime Butter and Tarragon

Grilled Seasonal Vegetables

Hamburger Buns and Dinner Rolls

Assorted Cookies and Brownies

Assorted Hot and Cold Beverages

\$35.25 per person



Prices are subject to a 20% service charge and applicable sales tax.

Dinner

Our Theme Buffet Dinners offer authentic menus and specialty décor to make each buffet unique.

Theme Buffet Dinners



Tuscan Nights

For groups of 25 or more, with a 90-minute service period

- Romaine Salad with Sun-Dried Tomato Vinaigrette
 - Bruschetta with Tomato, Basil and Crushed Garlic
 - Chicken Siena with Sauce Chardonnay
 - Penne with Garlic Aioli and Broccolini
 - Red Snapper roasted with Olives, Capers and Tomato Sauce
 - Tuscan Orzo
 - Tuscan-Style Vegetables
 - Ciabatta and Focaccia Breads
 - Tiramisu
 - Caramel Bongo
 - Assorted Hot and Cold Beverages
- \$43.00 per person**
- Chef-Prepared Pasta **\$75.00 Additional**



La Bella Noche Pizza

For groups of 25 or more, with a 90-minute service period

- Caesar Salad
 - Antipasto
 - Grilled Vegetable Display with Balsamic Glaze
 - Thin Crust Pizzas:
 - Cheese
 - Pepperoni
 - Supreme
 - Vegetarian
 - Cheesecake with Assorted Toppings
 - Petite Cannoli
 - Assorted Hot and Cold Beverages
- \$32.75 per person**



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Dinner

Our Theme Buffet Dinners offer authentic menus and specialty décor to make each buffet unique.

Theme Buffet Dinners



The Bistro

For groups of 25 or more, with a 90-minute service period

- Potato Leek Soup with Herbed Croustades
- Petite Butter Croissants
- Crusty French Bread and Creamy Butter
- Mesclun Salad Greens with Fines Herbes Vinaigrette
- Steak Frites with Mushrooms, Onions and Sauce Cabernet
- Sautéed Chicken with Tarragon Cream
- Herb Roasted Potatoes
- Ratatouille Provençal
- Fresh Fruit Tartlettes
- Petite Éclairs
- Assorted Hot and Cold Beverages

\$46.50 per person

Chef-Prepared Sautéed Chicken Station

\$75.00 additional



The Southwest

For groups of 25 or more, with a 90-minute service period

- Queso Fresco Salad with Romaine Lettuce, Tomato, Onions and Creamy Avocado Dressing
- Poblano and Onion Quesadillas
- Chile Citrus Chicken with Yogurt-Cilantro Sauce
- Ancho-Rubbed Flank Steak with Avocado-Tomatillo Salsa
- Cornhusk-Wrapped Beef Tamales
- Refried Beans
- Roasted Corn with Smoked Chile Green Onion Butter
- Chopped Red Onion, Shredded Cheese, Salsa, Guacamole and Sour Cream with Tortilla Chips
- Tres Leches Cake
- Assorted Hot and Cold Beverages

\$42.50 per person

Chef-Prepared Carne Asada Station

\$75.00 additional



The Beer Garden

For groups of 25 or more, with a 90-minute service period

- Midwest Green Salad with Ranch Dressing and Herb Vinaigrette
- Marinated Cucumber Salad
- Hand-Carved Prime Rib Sandwiches with Grilled Onions, Provolone Cheese and Horseradish Cream Sauce on Ciabatta Bread
- Grilled Lemon and Herb Chicken Breast
- Sheboygan Bratwurst with Sauerkraut
- Herb Roasted Potatoes
- Freshly Steamed Asparagus
- Wheat Dinner Rolls
- Yellow and Whole-Grain Mustards, Onions, Tomatoes and Pickle Slices
- Fresh Berry Shortcake
- Chocolate Mousse Tartlettes
- Assorted Hot and Cold Beverages

\$46.50 per person



Dinner

Our Theme Buffet Dinners offer authentic menus and specialty décor to make each buffet unique.

Theme Buffet Dinners



The Margarita

For groups of 75 or more, with a 90-minute service period

Jicama Slaw

Island Greens with Mandarin Oranges and Raspberry Vinaigrette

Coconut Shrimp with Marmalade Dipping Sauce

Kingston Jerk Chicken with Sauce Mojo

Fire & Spice Carved Beef Tenderloin

Parrot Head Vegetable Mélange

Margaritaville Rice

Petite Cheeseburgers with Paradise Trimmings

Lemon Bars

Chocolate Coconut Rice Pudding

Assorted Hot and Cold Beverages

\$66.50 per person



Napa Valley - Wine and Dine

The listed Napa Valley wines are included in the price. For groups of 75 or more, with a 90-minute service period

Appetizer Station

Petite Pizzas with Smoked Salmon, Dill Sour Cream, Capers and Red Onion

Fresh Yellow Tomato and Sweet Basil Bruschetta

Wines: Markham Sauvignon Blanc and Franciscan Merlot

Salad and Bread Station

Baby Mesclun Lettuce Tossed with Tarragon-Champagne Vinaigrette

Arugula and Bibb Lettuce with Pears, Crumbled Bleu Cheese, Candied Walnuts and Honey-Mustard Vinaigrette

Flatbreads and Multigrain Breads with Assorted Dipping Oils

Wines: Franciscan Cuvée Sauvage Chardonnay and Folie à Deux Merlot.

Main Course Station

Breast of Chicken with Wild Mushroom & Chardonnay Broth and Baton of Vegetables

Grilled Salmon with Fruit Relish

Bulgar Wheat Pilaf

Broccolini with Portobello Mushrooms, Cippolini Onions and Garlic Cream

Wines: Cosentino Chardonnay and Beringer Luxury Knights Valley Cabernet Sauvignon

Dessert

California Artisan Cheeses with Dried Fruit

Fresh Fruit Display

Petite Chocolate and Vanilla Cheesecakes

Wine: Chandon Blanc de Noir Sparkling Wine

\$64.00 per person



Prices are subject to a 20% service charge and applicable sales tax.

Dinner

Our Theme Buffet Dinners offer authentic menus and specialty décor to make each buffet unique.

Theme Buffet Dinners



The Brewmaster

For groups of 40 or more, with a 90-minute service period

A wonderful opportunity to taste food and beers paired together to create a taste sensation

Appetizer Station

Assortment of Domestic and Imported Cheeses

Lime-Curried Chicken Wings and Ginger-Glazed Shrimp

Beer: Weihenstephaner Hefe Weissbier

Soup and Salad Station

French Onion Soup

Mixed Greens with Herb Vinaigrette

Beer: Samuel Smith's Brown Ale

Main Course Station

Chef-Carved Tenderloin of Beef with Maytag Blue Cheese and Demi-Glace

Pollo Borracho (Drunken Chicken)

Creamy Mashed Potatoes and Parmesan-Garlic Broccoli

Beer: Bell's Double Cream

Dessert Station

Warm Chocolate Bread Pudding

New York Cheesecake with Dark Chocolate Sauce

Beer: Samuel Smith's Oatmeal Stout

**\$48.25 per person,
plus \$75.00 carving fee**



Prices are subject to a 20% service charge and applicable sales tax.

Dinner

Pair your dinner with our suggested wines to make the event even more memorable.

Single Entrée Plated Dinners



The Rustica

For groups of 25 or more, with a 90-minute service period

Chopped Romaine Salad, Olives and Shaved Parmesan with Herb Vinaigrette

Grilled Chicken Breast with Sun-Dried Tomatoes, Red Onions and Herbs with Balsamic Demi-Glace

Garlic Mashed Potatoes

Sautéed Seasonal Vegetables

Apple Frangipane

Assorted Hot and Cold Beverages

Suggested Wines: Louis Latour Pouilly-Fuissé, Antinori Pèppoli Chianti

\$38.00 per person



The Uptown

For groups of 25 or more, with a 90-minute service period

Mixed Greens, Grape Tomatoes and Goat Cheese with Balsamic Vinaigrette

Coffee-Marinated Hanger Steak

Roasted Herb and Garlic Potatoes

Seasonal Vegetables

Black and White Cake

Assorted Hot and Cold Beverages

Suggested Wines: Pierre Sparr Reserve Pinot Grigio, Santa Cristina Sangiovese

\$38.00 per person



The Heartland

For groups of 25 or more, with a 90-minute service period

Chopped Romaine, Carrot, Grape Tomato, Shaved Parmesan and a Garlic Crisp with Raspberry Vinaigrette

Porcini and Rosemary-Rubbed Flat Iron Steak with Natural Jus

Whipped Potatoes with Turnip

Fresh Haricots Verts, Baby Carrot and Pearl Onion

Lemon Mousse Cake

Assorted Hot and Cold Beverages

Suggested Wines: Cloudy Bay Chardonnay, Wild Horse Pinot Noir

\$43.50 per person



Prices are subject to a 20% service charge and applicable sales tax.

Dinner

Pair your dinner with our suggested wines to make the event even more memorable.

Single Entrée Plated Dinners



The Angus

For groups of 25 or more, with a 90-minute service period

Chopped Romaine, Radicchio and Gorgonzola Cheese with Shallot Vinaigrette

Fillet of Angus Beef with Mushroom Demi-Glace

Garlic Mashed Potatoes

Haricots Verts

White Chocolate Bombe

Assorted Hot and Cold Beverages

*Suggested Wines: Cosentino Chardonnay,
Robert Mondavi Cabernet Sauvignon*

\$44.50 per person



The Tarragon

For groups of 25 or more, with a 90-minute service period

Mixed Greens, Roasted Yellow Peppers, Roquefort and Toasted Pecans with White Balsamic-Pear Vinaigrette

Pan-Seared Chicken Breast with Capers, Herbs and Tarragon-Lemon Butter

Brown Rice with Wild Mushrooms

Vegetable Mélange

Orange Cheesecake with Raspberry Coulis

Assorted Hot and Cold Beverages

*Suggested Wines: Markham Sauvignon Blanc,
Rutherford Hill Merlot*

\$38.00 per person



Prices are subject to a 20% service charge and applicable sales tax.

Dinner

Try one of our combination dinners featuring two different entrées on the same plate.

Double Entrée Plated Dinners



The Country Club

For groups of 25 or more, with a 90-minute service period

Mixed Greens, Julienne Carrot & Cucumber and Shaved Gouda with Balsamic Vinaigrette

Fillet of Beef with Merlot Reduction

Seared Chicken Breast with Herb Vinaigrette

Cheddar and Leek Mashed Potatoes

Sautéed Seasonal Vegetables

Chocolate-Raspberry Mousse

Assorted Hot and Cold Beverages

Suggested Wines: Simi Chardonnay, Cosentino Cigar Zinfandel

\$45.25 per person



The Bayside

For groups of 25 or more, with a 90-minute service period

Spring Mix Salad, Grape Tomatoes and Mushrooms with Apple Cider Vinaigrette

Maryland Crab Cakes with Sautéed Chicken Breast and Sauce Remoulade

Roasted-Garlic Polenta Cake

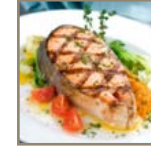
Sautéed Seasonal Vegetables

Margarita Mousse

Assorted Hot and Cold Beverages

Suggested wines: Kim Crawford Sauvignon Blanc, Numanthia Termes Red

\$44.25 per person



The Hawthorn

For groups of 25 or more, with a 90-minute service period

Mixed Greens, Julienne Carrot & Cucumber and Shaved Gouda with Balsamic Vinaigrette

Flat Iron Steak with Honey Mustard Jus

Grilled Salmon Fillet

Horseradish Mashed Potatoes

Fresh Asparagus

Black Diamond Cheesecake

Assorted Hot and Cold Beverages

Suggested Wines: Franciscan Cuvée Sauvage Chardonnay, Wild Horse Pinot Noir

\$53.50 per person



Dinner

Try one of our combination dinners featuring two different entrées on the same plate.

Double Entrée Plated Dinners



The Grille

For groups of 25 or more, with a 90-minute service period

Mixed Greens, Spinach, Grape Tomato, Roasted Pepper and Goat Cheese with White Balsamic Vinaigrette

Hanger Steak with Three-Peppercorn Sauce

Fresh Herb-Grilled Chicken Breast

Roasted Fingerling Potatoes

Sautéed Brussels Sprouts with Lemon and Pistachio

Chocolate Flan

Assorted Hot and Cold Beverages

Suggested Wines: Cloudy Bay Chardonnay, Penfolds Bin 28 Shiraz

\$50.50 per person



Prices are subject to a 20% service charge and applicable sales tax.

Dinner

Family Style Dinner

Our Family Style Dinner lets your group interact and network at a large dinner table. Courses are passed at the table, just like in Mama's kitchen back home.



Mama's Kitchen Family Style Dinner

For groups of 25 or more, with a 90-minute service period

Starters

Antipasto Platter

Crusty Bread with Olive Oil, Shredded Parmesan Cheese and Cracked Black Pepper

Grissini Breadsticks

Salad

Tossed Greens with Creamy Caesar Dressing

Entrée

Parmesan-Crusted Chicken Breast with Creamy Orzo and Tomato-Basil Sauce

Grilled Salmon with Citrus Salsa Verde

Sautéed Rapini

Pasta Orecchiette with Olive Oil, Garlic and Fresh Herbs

Dessert

Petite Desserts including Italian Cannoli

Beverage

Assorted Hot and Cold Beverages

\$46.00 per person



Prices are subject to a 20% service charge and applicable sales tax.

Dinner

Strolling Buffets

Strolling Buffets are ideal for networking. Multiple buffets set throughout the room ensure that your guests mingle near the buffets to enjoy the array of menu items time and time again.



International

For groups of 80 or more, with a 90-minute service period

America

Carved Beef Tenderloin with Horseradish Sauce and Tarragon Mayonnaise*

Assorted Breads, Rolls and Croissants

Mini Deep-Dish Pizzas

Buffalo Chicken Quesadillas

Chilled Shrimp with Zesty Cocktail Sauce

***Chef-Carved Tenderloin:
\$75.00 Carving Fee**

Latin America

Nacho Bar with Corn Chips, Queso Dip, Guacamole, Salsa, Sour Cream, Black Olives, Jalapeños and Diced Tomatoes

Jalapeño Poppers

Pepino Ensalada

Chicken Quesadillas

Asia

Vegetable Egg Rolls

Sweet & Sour and Hot Mustard Sauces

Crab Rangoons

Beef Satays

Dragon Noodle Salad

Europe

Petite Quiche

Deep-Fried Ravioli

Spicy Italian Sausage with Marinara

Antipasto Display

Chopped Salad with Herb Vinaigrette

Desserts

Italian Zuccata

Apple Frangipane

Mocha Squares

Fresh Fruit Display

Beverages

Assorted Hot and Cold Beverages

\$58.00 per person



Prices are subject to a 20% service charge and applicable sales tax.

Dinner

Strolling Buffets

Strolling Buffets are ideal for networking. Multiple buffets set throughout the room ensure that your guests mingle near the buffets to enjoy the array of menu items time and time again.



Four Seasons Buffet

For groups of 40 to 300, with a 90-minute service period

Spring

Orzo Salad with Herb Vinaigrette

Garlic and Herb Chicken Breast

Vegetable Cous Cous

Asparagus

Strawberries and Biscuits with Whipped Cream

Summer

Mixed Greens with Citrus Vinaigrette

Grilled Salmon with Lemon Glaze

Rice Pilaf

Lemon Raspberry Tart

Fall

Herb and Mustard Pork Loin

Wild Rice Salad with Dried Fruit and Candied Walnuts

Whipped Sweet Potatoes

Roasted Apple, Dried Apricot and Pecan Strudel with Irish Whiskey Cream

Winter

Soup du Jour

Bistro Medallion with Carmelized Onions

Roasted Yukon Gold Potatoes

Pumpkin Cheesecake

Beverages

Assorted Hot and Cold Beverages

\$59.00 per person



Prices are subject to a 20% service charge and applicable sales tax.

Spirits & Bar

The Wine Cellar



White Wine

Chardonnay – Rich, buttery, fruity on the dry side with a hint of oak

Far Niente, Napa Valley, California	\$89.00
Cosentino, Napa Valley, California	\$42.50
Franciscan Cuvée Sauvage, Napa Valley, California	\$37.00
Simi, Sonoma Valley, California	\$42.25
Cloudy Bay, Marlborough, New Zealand.	\$49.25

Sauvignon Blanc – Grassy, herbaceous and light

Markham, Napa Valley, California	\$28.75
Kim Crawford, Marlborough, New Zealand.	\$43.00

Pinot Grigio – Soft and delicate, fruity and slightly dry

Santa Margherita, Alto Adige, Italy	\$40.25
Pierre Sparr Reserve, Alsace, France.	\$35.25

Pouilly-Fuissé – Light, refreshing and delicate

Louis Latour, Burgundy, France	\$38.25
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Gewürztraminer – Spicy undertones, light and fruity

Helfrich, Alsace, France	\$28.00
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Riesling – Fruity with flower scents, lightly dry

Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington	\$28.50
Helfrich, Alsace, France	\$28.00

Red Wine

Cabernet Sauvignon – Full-bodied, fruity wine that is rich, complex and intensely flavorful

Beringer Luxury, Knights Valley, Napa Valley, California	\$43.00
Franciscan, Napa Valley, California.	\$44.75
Norman Estate, Shiraz/Cabernet Blend, Limestone Valley, Australia	\$32.00
Robert Mondavi, Napa Valley, California.	\$36.25

Zinfandel – Robust and dry with fruity undertones

Cosentino Cigar, California	\$37.75
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Pinot Noir – Soft and smooth with earthy tone

Kim Crawford, Marlborough, New Zealand.	\$38.50
Wild Horse, Paso Robles, California.	\$43.25
Louis Latour, Burgundy, France	\$29.50

Merlot – Softer and more mellow, rich and fruity

Folie à Deux, Napa Valley, California	\$29.00
Franciscan, Napa Valley, California.	\$30.50
Casa Lapostolle, Cuvée Alexandre, Chile.	\$31.75
Rutherford Hill, Napa Valley, California.	\$32.75

Red – Full bodied and fruity

Numanthia Termes, Tempranillo, Spain.	\$46.75
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Shiraz – Spicy and pepper undertones, full-bodied and dry

Penfolds, Bin 28, Barossa, Australia.	\$46.75
D’Arenberg, The Foot Bolt, McLaren Vale, Australia	\$31.25
Two Hands Gnarly Dudes, Barossa, Australia	\$67.00

Syrah – Spicy and pepper undertones, full-bodied and dry

Kunde, Sonoma Valley, California	\$41.75
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Chianti – Robust with a touch of earthiness

Antinori Pèppoli, Tuscany, Italy	\$40.00
Santa Margherita, Alto Adige, Italy	\$40.25

Sangiovese – Intense fruit and slightly spicy

Santa Cristina, Tuscany, Italy	\$22.50
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Malbec – Medium bodied, dry fruits and floral

Christine Andrew, Lodi, California	\$28.00
Septima Malbec, Mendoza, Argentina	\$25.25

Champagne/Sparkling Wines

Moët & Chandon – Imperial Star, Champagne, France	\$85.75
Chandon Blanc de Noir, Napa, California	\$45.75
Mumm Napa Brut Prestige, Napa, California	\$42.00



Prices are subject to a 20% service charge and applicable sales tax.

Spirits & Bar

Hosted Bar Packages

When you select a Hosted Bar Package you will be charged for each drink your guests order.

A \$100.00 fee per bartender is applied for up to three hours of bar service. One bartender fee is waived for every \$500.00 in bar sales.



Top Shelf Hosted Bar Package

Liquor

Grey Goose Vodka
 Tanqueray Gin
 Chivas Regal 12-Year Old
 Crown Royal Special Reserve
 Maker's Mark
 Bacardi Select Rum
 Patrón Tequila

\$7.00 per drink

Wine

Cabernet Sauvignon
 Chardonnay
 Merlot

\$6.75 per glass

Specialty Beer

Beck's
 Corona

\$5.50 each

Domestic Beer

Budweiser
 Miller Light
 Sharps (non-alcoholic)

\$5.00 each

Soft Drinks

Assorted Soft Drinks
 Bottled Water

\$2.25 each



Premium Hosted Bar Package

Liquor

Skyy Vodka
 Beefeater Gin
 Dewar's Scotch
 Canadian Club
 Jack Daniel's
 Bacardi Superior Rum
 Jose Cuervo Gold Tequila

\$6.00 per drink

Wine

Cabernet Sauvignon
 Chardonnay
 Merlot

\$6.00 per glass

Specialty Beer

Beck's
 Corona

\$5.50 each

Domestic Beer

Budweiser
 Miller Light
 Sharps (non-alcoholic)

\$5.00 each

Soft Drinks

Assorted Soft Drinks
 Bottled Water

\$2.25 each



Top Shelf Hosted Beer and Wine Package

Wine

Cabernet Sauvignon, Chardonnay and Merlot
\$6.75 per glass

Specialty Beer

Beck's and Corona
\$5.50 each

Domestic Beer

Budweiser, Miller Light and Sharps
\$5.00 each

Soft Drinks

Assorted Soft Drinks and Bottled Water
\$2.25 each



Premium Hosted Beer and Wine Package

Wine

Cabernet Sauvignon, Chardonnay and Merlot
\$6.00 per glass

Specialty Beer

Beck's and Corona
\$5.50 each

Domestic Beer

Budweiser, Miller Light and Sharps
\$5.00 each

Soft Drinks

Assorted Soft Drinks and Bottled Water
\$2.25 each



Prices are subject to a 20% service charge and applicable sales tax.

Spirits & Bar

Hourly Bar Packages

When you select an Hourly Bar Package you will be charged a per-person fee, based on the length of service.

There is no additional fee for standard bartender services with Hourly Bar Packages.



Top Shelf Hourly Bar Package

Liquor

Grey Goose Vodka
 Tanqueray Gin
 Chivas Regal 12-Year Old
 Crown Royal Special Reserve
 Maker's Mark
 Bacardi Select Rum
 Patrón Tequila

Wine

Cabernet Sauvignon
 Chardonnay
 Merlot

Specialty Beer

Beck's
 Corona

Domestic Beer

Budweiser
 Miller Light
 Sharps (non-alcoholic)

Soft Drinks

Assorted Soft Drinks
 Bottled Water

1 Hour Service	\$14.75 per person
2 Hours Service	\$20.75 per person
3 Hours Service	\$25.75 per person
4 Hours Service	\$30.75 per person



Premium Hourly Bar Package

Liquor

Skyy Vodka
 Beefeater Gin
 Dewar's Scotch
 Canadian Club
 Jack Daniel's
 Bacardi Superior Rum
 Jose Cuervo Gold Tequila

Wine

Cabernet Sauvignon
 Chardonnay
 Merlot

Specialty Beer

Beck's
 Corona

Domestic Beer

Budweiser
 Miller Light
 Sharps (non-alcoholic)

Soft Drinks

Assorted Soft Drinks
 Bottled Water

1 Hour Service	\$12.75 per person
2 Hours Service	\$18.75 per person
3 Hours Service	\$23.75 per person
4 Hours Service	\$28.75 per person



Hourly Beer and Wine Bar Package

Wine

Cabernet Sauvignon
 Chardonnay
 Merlot

Specialty Beer

Beck's
 Corona

Domestic Beer

Budweiser
 Miller Light
 Sharps (non-alcoholic)

Soft Drinks

Assorted Soft Drinks
 Bottled Water

1 Hour Service	\$10.75 per person
2 Hours Service	\$16.75 per person
3 Hours Service	\$21.75 per person
4 Hours Service	\$26.75 per person



Prices are subject to a 20% service charge and applicable sales tax.

Spirits & Bar

Cash Bar Packages

When you select a Cash Bar Package your guests will pay for their own drinks at the listed rates.

A \$100.00 fee per bartender and \$75.00 per cashier are applied for up to three hours of bar service. One bartender and one cashier fee will be waived for every \$750.00 in bar sales.



Top Shelf Cash Bar Package

Liquor

Grey Goose Vodka
 Tanqueray Gin
 Chivas Regal 12-Year Old
 Crown Royal Special Reserve
 Maker's Mark
 Bacardi Select Rum
 Patrón Tequila

\$7.25 per drink

Wine

Cabernet Sauvignon
 Chardonnay
 Merlot

\$7.25 per glass

Specialty Beer

Beck's
 Corona

\$6.00 each

Domestic Beer

Budweiser
 Miller Light
 Sharps (non-alcoholic)

\$5.75 each

Soft Drinks

Assorted Soft Drinks
 Bottled Water

\$3.00 each



Premium Cash Bar Package

Liquor

Skyy Vodka
 Beefeater Gin
 Dewar's Scotch
 Canadian Club
 Jack Daniel's
 Bacardi Superior Rum
 Jose Cuervo Gold Tequila

\$6.50 per drink

Wine

Cabernet Sauvignon
 Chardonnay
 Merlot

\$6.50 per glass

Specialty Beer

Beck's
 Corona

\$6.00 each

Domestic Beer

Budweiser
 Miller Light
 Sharps (non-alcoholic)

\$5.75 each

Soft Drinks

Assorted Soft Drinks
 Bottled Water

\$3.00 each



Top Shelf Cash Beer and Wine Package

Wine

Cabernet Sauvignon, Chardonnay and Merlot
\$7.25 per glass

Specialty Beer

Beck's and Corona
\$6.00 each

Domestic Beer

Budweiser, Miller Light and Sharps
\$5.75 each

Soft Drinks

Assorted Soft Drinks and Bottled Water
\$3.00 each



Premium Cash Beer and Wine Package

Wine

Cabernet Sauvignon, Chardonnay and Merlot
\$7.25 per glass

Specialty Beer

Beck's and Corona
\$6.00 each

Domestic Beer

Budweiser, Miller Light and Sharps
\$5.75 each

Soft Drinks

Assorted Soft Drinks and Bottled Water
\$3.00 each



Prices include applicable sales tax and service charge.

À la Carte

Add one or more of these enhancements to your menu to make your guests' experience even better!



Breakfast Enhancements

For 10 or more when added to your breakfast menu

Chef-Prepared Omelet Station	\$2.25 per person
Chef-Prepared Waffle Station with Maple Syrup, Fresh Berries and Cream	\$2.25 per person
Pancakes with Maple Syrup	\$1.25 per person
Potatoes O'Brien	\$1.25 per person
Oven Roasted Potatoes	\$1.25 per person
Asparagus, Mushroom and Parmesan Frittata	\$22.25 (serves 10)
Baked French Toast with Golden Raisins	\$22.25 (serves 10)
Freshly Baked Croissants	\$7.00 per dozen
Assorted Scones with Butter and Jams	\$8.00 per dozen
Muffins with Butter and Jams	\$7.75 per dozen
Assorted Bagels with Cream Cheese	\$12.00 per dozen



Dessert Enhancements

Chocolate Chip, Oatmeal Raisin or Sugar Cookies	\$12.25 per dozen
Assorted Truffles	\$16.00 per dozen
Rice Krispy Treat Bars	\$12.25 per dozen
Macadamia Nut Fudge Brownies	\$14.50 per dozen
Gourmet Brownies	\$12.95 per dozen
Profiteroles (Petite Cream Puffs)	\$9.95 per dozen
Mini Lemon-Curd Tartlettes	\$13.75 per dozen
Chocolate-Covered Strawberries	Market price



Private Beverage Break

Delivered to your meeting room

Coffee and Hot Tea	\$3.00 per person
Coffee, Tea, Soda and Bottled Water	\$4.75 per person
Soda and Bottled Water	\$1.75 per person
Starbuck's Coffees added to a break	\$2.50 per person
Cappuccino Service	Custom Pricing



Prices are subject to a 20% service charge and applicable sales tax.