

THE ALL DAY MEETING PACKAGES:

ALL PACKAGES INCLUDE UNLIMITED BEVERAGES ALL DAY

EARLY MORNING I (100 Person Minimum)

Assorted Bottled Juices
Freshly Brewed Coffee
Tazo® Tea Selection
Bottled Water
Assortment of Muffins & Pastries
Bagels with Cream Cheese
Butter and Fruit Preserves

MID-MORNING REFRESH Beverages Replenished Assorted Soft Drinks

LUNCH

Your Choice of a Lunch Buffet
(Add \$3.95 PP for the
Your Way, Italian Pranzo or
Cobb Lunch Buffet Options)

MID-AFTERNOON
Beverages Replenished
Fresh Baked Cookies
Individual Bags of Assorted Snacks

\$48.95++

EARLY MORNING III (100 Person Minimum)

Assorted Bottled Juices
Freshly Brewed Coffee
Tazo® Tea Selection
Bottled Water
Yogurt, Granola and Fruit Parfaits
Assortment of Muffins & Pastries
Bagels with Cream Cheese
Butter and Fruit Preserves

MID-MORNING REFRESH Beverages Replenished Assorted Soft Drinks Assorted Whole Fruit

LUNCH
Limited Della Terra Menu

MID-AFTERNOON
Beverages Replenished
Fresh Baked Jumbo Cookies
Individual Bags of Assorted Snacks

\$54.95++

EARLY MORNING II (100 Person Minimum)

Assorted Bottled Juices
Freshly Brewed Coffee
Tazo® Tea Selection
Bottled Water
Assortment of Morning Pastries
Seasonal Fresh Fruit Display

MID-MORNING REFRESH Beverages Replenished Assorted Soft Drinks

LUNCH

Limited Della Terra Menu

MID-AFTERNOON
Beverages Replenished
Assorted Whole Fruit
Assortment of Granola Bars

\$49.95++

EARLY MORNING VI (100 Person Minimum)

Assorted Bottled Juices
Freshly Brewed Coffee
Tazo® Tea Selection
Bottled Water
Yogurt, Granola and Fruit Parfaits
Assortment of Muffins & Pastries
Assorted Nutri-Grain Bars

MID-MORNING REFRESH Beverages Replenished Assorted Soft Drinks Sliced Seasonal Fresh Fruit Display

LUNCH

Your Choice of a Lunch Buffet
(Add \$3.95 PP for the
Your Way, Italian Pranzo or
Cobb Lunch Buffet Options)

MID-AFTERNOON
Beverages Replenished
Your Choice of Theme Break
(Add \$2 PP for Chocolate Shoppe or Buffalo Themed
Break)

\$55.95++

THEMED BREAKS

PRICES ARE PER PERSON, BASED ON 20 MINUTES OF SERVICE

THE HEALTH FANATIC

Assorted Nutri-Grain Bars, Assorted Whole Fruit, Trail Mix & Assortment of Fruit Yogurts
\$14.95

COFFEE LOVERS SPECIAL

(minimum 100 guests—under 100, \$3.95 per person surcharge)

Freshly Brewed Coffee with Flavored Syrups Served with Shaved Chocolate, Whipped Cream, Cinnamon Sticks, Crushed Peppermint, Tazo® Teas, Scones and White Chocolate Macadamia Nut Cookies
\$14.95

THE SEVENTH INNING STRETCH

(minimum 100 guests—under 100, \$3.95 per person surcharge)

Freshly Popped Popcorn, Pretzels and Hot Dogs, Roasted Peanuts and Assorted Bags of Chips
\$14.95

THE CHOCOLATE SHOPPE

(minimum 100 guests—under 100, \$3.95 per person surcharge)

Fudge Brownies, Chocolate Covered Pretzels, Freshly Baked Chocolate Chunk Cookies, Snickers Bars, Iced Cold Milk & Chocolate Milk
\$16.95

SOUTH OF THE BORDER

Quesadilla Cornucopias, Tri-Colored Tortilla Chips, Warm Queso Sauce, Salsa, Sour Cream and Guacamole
\$11.95

SWEET AND SALTY

(minimum 100 guests—under 100, \$3.95 per person surcharge)

Assorted Nuts, Granola, Dried Fruit, Mini Chocolate Chips, M&M's, Banana Chips, Raisins and Shaved Coconut
\$10.95

THE BUFFALO BREAK

Buffalo Wings with Blue Cheese and Celery, Mini Beef on Weck and Cheese Stuffed Banana Peppers
\$16.95

THE PARFAIT BREAK

Build Your Own Parfait with Yogurt, Granola and Seasonal Fresh Berries
\$6.95

MEETING ENHANCEMENTS

HEALTHY SELECTIONS

- Sliced Fresh Fruit **\$7.95** per person
- Imported and Domestic Cheese with Crackers **\$7.95** per person
- Vegetable Crudite with Dip **\$5.95** per person
- Assorted Yogurt Cups **\$3.95** each
- Assorted Nutri-Grain Bars **\$3.95** each
- Berry, Yogurt and Granola Parfaits **\$4.95** each

BAKERY SELECTIONS

- Assorted Pastries **\$30.95** per dozen
- Bagels with Cream Cheese **\$30.95** per dozen
- Chocolate Fudge Brownies **\$32.95** per dozen
- Assorted Miniature Pastries **\$15.95** per dozen
- Freshly Baked Jumbo Cookies **\$32.95** per dozen
- Assorted Muffins **\$30.95** per dozen

ASSORTED SNACKS

- Chocolate Dipped Strawberries **\$30.95** per dozen
- Assorted Candy Bars **\$3.95** each
- Tri-Colored Tortilla Chips with Salsa **\$2.95** per person
- Chocolate Dipped Pretzel Rods **\$4.95** per person
- Popcorn **\$17.95** per pound
- Kettle Chips **\$19.95** per pound
- Pretzels **\$16.95** per pound
- Mixed Nuts **\$25.95** per pound

BEVERAGES

- Freshly Brewed Coffee **\$44.95** per gallon
- Hot Water with Assorted Tazo Teas **\$44.95** per gallon
- Bottled Juices **\$3.95** each
- Bottled Water **\$3.25** each
- Assorted Soft Drinks **\$3.25** each
- Lemonade or Fruit Punch **\$20.95** per gallon
- Fresh Brewed Iced Tea with Lemon **\$20.95** per gallon

PACKAGED BEVERAGES ARE CHARGED ON A CONSUMPTION BASIS

PLATED BREAKFASTS

EARLY BIRD BREAKFAST

Chilled Fruit Juices
Fluffy Scrambled Eggs
Hickory Bacon and Sausage Links
Breakfast Potatoes
Freshly Brewed Coffee and Teas
\$16.95

BREAKFAST BUFFETS

AVANT CONTINENTAL

(minimum 100 guests)

Chilled Juices
Seasonal Sliced Fresh Fruit and Berries
Assorted Individual Fruit Yogurts
Breakfast Bakery Basket
Sweet Butter and Preserves
Assorted Bagels
Cream Cheese
Assorted Cold Cereals
2% and Skim Milk
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas
\$17.95

LAKE ERIE BREAKFAST

(minimum 100 guests)

Chilled Juices
Seasonal Sliced Fresh Fruit and Berries
Assorted Individual Fruit Yogurts
Breakfast Bakery Basket
Sweet Butter and Preserves
Assorted Cold Cereals
2% and Skim Milk
Farm Fresh Scrambled Eggs
French Toast with Cinnamon and
Madagascar Vanilla
New York State Maple Syrup
Lyonnais Style Breakfast Potatoes
Country Sausage
Applewood Smoked Bacon
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Tea
\$25.95

YOUR WAY LUNCH BUFFET

\$28.95

(Minimum 100 guests. Add third entrée for \$6.95 surcharge)

Chef's Selection of Soup du Jour
and Two Chilled Salads

ENTRÉES
(select two)

PORK MILANESE
Breaded Culets with Balsamic Reduction

BAKED COD
Lemon and Herbs

MARINATED FLANK STEAK
Caramelized Onion

GRILLED MAHI MAHI
Tropical Fruit Salsa

GRILLED CHICKEN BREAST
Summer Tomato Salsa and Citrus Vinaigrette

ROASTED CHICKEN FLORENTINE
Spinach in Light Cream

TENDERLOIN TIPS AND MUSHROOMS
Pan Flashed Beef Tenderloin, Forest Mushrooms, Demi Sauce

PAN ROASTED SALMON
Tomato, Red Onion, Caper Relish

CHEESE TORTELLINI
Ratatouille Eggplant, Zucchini, Squash Onion and Tomato

BROCCOLI AND PENNE
White Wine Garlic Sauce

ROASTED SHRIMP AND LINGUINE
Leeks, Peas, Lemon Cream Sauce

CITRUS BRINED AND ROASTED TURKEY BREAST
Chorizo Cornbread Stuffing and Cranberry Relish

All lunch buffets include Rolls and Butter, Chef's Selection of Starch and Vegetable,
Chef Selected Dessert Display, Freshly Brewed Regular and Decaffeinated Coffee,
Hot Tea, Iced Tea and Iced Water

LUNCH BUFFETS

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED REGULAR AND DECAF COFFEE, AND ICED TEA

BUILD YOUR OWN COBB

(100 Person Minimum)

Chefs Soup Selection

Mixed Field Greens, Chopped Romaine

Ranch Dressing, House Balsamic,
Horseradish Blue Cheese Dressing

Grilled Chicken, Roasted Turkey,
Rock Shrimp, Marinated Flank Steak
Applewood Smoked Bacon Bits,
Blue Cheese Crumbles, Cherry
Tomatoes, Chopped Eggs,
Cucumbers, Julienned Carrots,
Julienned Red Onions, Croutons,
Mushrooms, Black Olives

Assorted Artisan Rolls

Assorted Cheesecake

\$24.95

WRAP IT UP

(Select 4 Hot Wraps)

HAM AND SWISS

Honey Cup Mustard

PHILLY BEEF

American Cheese, Peppers and Onions

BUFFALO CHICKEN

Crispy Chicken, Buffalo Sauce and Blue Cheese

RANCH CHICKEN

Grilled Chicken, Bacon, Swiss and Ranch

TURKEY RUEBEN

Thousand Island Dressing, Swiss and Sauerkraut

TUNA MELT

NY Cheddar and Vine Ripe Tomato

GREEK VEGGIE

Feta, Roasted Red Peppers and Hummus

Strawberry Spinach Salad

Candied Pecans, Goat Cheese and House Balsamic

House Baby Green Salad

Individual Bags of Potato Chips

Freshly Baked Cookies

\$24.95

THAT'S A WRAP

(Select 3 Deli Wrap Sandwiches)

HAM AND NY CHEDDAR

Baby Greens, Honey Cup Mustard

ROAST BEEF WITH PROVOLONE

Boursin, Leaf Lettuce

CHICKEN CAESAR

TURKEY WITH SMOKED PROVOLONE

Cranberry Mayo, Baby Greens, Vine Ripe Tomatoes

GREEK GRILLED VEGETABLE

Hummus, Feta, Greek Dressing

House Salad

Baby Greens, Croutons, Cucumbers, Grape Tomatoes,
Shredded Carrots and Black Olives

Ranch and Balsamic Dressing

Tropical Fruit Salad

Assorted Bags of Chips

Fresh Baked Cookies

\$24.95

DELI BAR EXPRESS

(Minimum 100 guests, less than 100 guests,
\$3.95 per person surcharge)

Baby Green Salad with Dressings

Assorted Cold Cut and Cheese Display

Tuna Salad

Gourmet Breads and Rolls

Lettuce, Tomato, Onions, Pickles and Condiments

Red Bliss Potato Salad

Assorted Potato Chips

Assorted Cookies

\$18.95

MORE LUNCH BUFFET OPTIONS >

LUNCH BUFFETS (CONTINUED)

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED REGULAR AND DECAF COFFEE, AND ICED TEA

ITALIAN PRANZO

(100 Person Minimum)

Minestrone Soup
White Bean and Pancetta Salad
Pork Milanese
Balsamic Glaze
Chicken Cacciatore
Peppers and Onions
Penne a la Vodka
Italian Green Beans
Garlic Breadsticks
Petite Tiramisu

\$23.95

SOUTHWEST

Chicken Tortilla Soup
Cheese Enchiladas
Chipotle Tomato Sauce
Seasoned Ground Beef
Chicken Ranchero
Flour Tortillas
Spanish Rice
Black Bean and Corn Salsa
Sour Cream and Guacamole
Churros

\$22.95

SALAD AND PASTA

(Select 2 Pastas. Add 1 pasta for an additional \$2 per person)

Fettuccini Alfredo
Bucatini Bolognese,
Farfalle Marinara
Linguini and Garden Vegetable Marinara
Caesar Salad
Strawberry Spinach Salad
Candied Pecans, Goat Cheese, House Balsamic
Tuscan Arugula
Pine Nuts, Parmesan Cheese, Lemon Honey Vinaigrette
Tender Grilled Chilled Chicken Breast
Breadsticks
Chef's Dessert Selection

\$19.95

PLATED LUNCH

MINIMUM 100 PEOPLE

Entrée prices listed are for three courses.

Includes Soup or Salad, Single Entrée, Appropriate Starch and Vegetable Accompaniment (unless otherwise noted), Chef's Selected Dessert and Freshly Brewed Coffee and Tea Service.

Counts for each entrée are due along with your guarantee, 3 business days prior to your function.

SALAD

BOUQUET OF HAND SELECTED LETTUCES

Garden Carrots, Sprouts, Tomatoes and Cucumbers,
Served with a Lemon Honey Vinaigrette

CAESAR

Crispy Romaine, Crouton, and Shaved Parmesan

WEDGE

Grape Tomatoes, Iceberg Lettuce, Shaved Red Onion and
Crispy Bacon, Served with a Bleu Cheese Dressing

STRAWBERRY SPINACH SALAD

Goat Cheese, Toasted Almonds, Red Onion
and Strawberry Balsamic Vinaigrette

ENTRÉES

ROASTED SALMON

Lemon Horseradish Cream
Herbed Rice, Seasonal Vegetable
\$22.95

ROASTED CHICKEN SALAD CLUB

Oversized Croissant, Hydro Bibb, Slab Bacon and Vine
Ripened Tomatoes, Tuscan Penne Salad
\$19.95

CHICKEN FLORENTINE

Spinach & Melted Fontina Cheese, Light Cream Sauce,
Jasmine Rice & Seasonal Vegetable
\$22.95

SHRIMP SCAMPI

Baby Heirloom Tomato, Arugula, Lemon Garlic White
Wine Sauce, Linguine
\$23.95

SEARED PETITE SIRLOIN

Roasted Garlic Blue Cheese Crust,
Mashed Potatoes, Seasonal Vegetable
\$23.95

TUSCAN CHICKEN

Artichokes, Sundried Tomatoes & Melted Mozzarella,
Parmesan Risotto & Seasonal Vegetable
\$23.95

AVANT JUMBO LUMP CRAB CAKES

Roasted Fingerling Potatoes, Lemon Caper Remoulade
\$24.95

PORTOBELLO MUSHROOM RAVIOLI

Crispy Butter Fried Shiitakes, Truffle Cream
\$21.95

PLATED DINNER

MINIMUM 100 PEOPLE

Entrée prices listed are for a three course dinner. Includes Soup or Salad, Chef's Choice of Starch and Vegetable Accompaniment, Rolls and Butter, Dessert, Freshly Brewed Coffee and Tea Service.

Choose Two Entrees or Featured Duet for your group at prices listed.

Add Third Entrée for \$3.95 Surcharge per person

A Fourth Course Appetizer May be Added at Menu Price

APPETIZERS

COLD

CLASSIC SHRIMP COCKTAIL

Horseradish Cocktail Sauce, Lemon

\$9.95

BEEF CARPACCIO

Arugula, Truffle Salt, Shaved Parmesan Citrus Oil

\$10.95

KING CRAB MARTINI

Tropical Fruit Salsa, Cilantro, Lime

\$10.95

HOT

JUMBO LUMP CRAB CAKE

Arugula, Lemon Caper Remoulade

\$11.95

SEARED AHI TUNA

Wasabi Risotto, Ginger Soy Glaze

\$11.95

KING CRAB MARTINI

Saffron Risotto, Veal, Peas, Currants, Pine Nut,
House Marinara

\$9.95

SALADS

PANZANELLA SALAD OF AGED PROVOLONE AND FRESH MOZZARELLA CHEESES

Assorted Lettuces, Vine Ripened Tomatoes, Torn Basil,
Shaved Red Onion, White Balsamic Vinaigrette and
Crispy Roasted Garlic Bread

BOUQUET OF HAND SELECTED LETTUCES

Garden Carrots, Sprouts, Tomatoes and Cucumbers,
Lemon Honey Vinaigrette

CAESAR

Crispy Romaine, Croutons and Shaved Parmesan,
Caesar Dressing

STRAWBERRY SPINACH SALAD

Spinach, Strawberries, Goat Cheese, Almonds,
Balsamic Vinaigrette

BABY MIXED LETTUCES

Grilled Artichokes, Marinated Mixed Olives,
Hearts of Palm, Shaved Red Onion, and Cherry Tomato
Balsamic Vinaigrette

WEDGE

Grape Tomatoes, Iceberg Lettuce, Shaved Red Onion
and Crispy Bacon, Horseradish Blue Dressing

CAPRESE SALAD

Fresh Mozzarella, Roma Tomatoes, Basil,
Extra Virgin Olive Oil and Aged Balsamic Vinegar

PLATED DINNER OPTIONS

ENTRÉES

***CHICKEN SALTIMBOCCA**
Prosciutto, Fresh Mozzarella, Pan Jus
\$41.00

237 MAIN CHICKEN
Brown Sugar Cured Bacon Wrapped Chicken Breast, Roasted Pearl Onion, Madeira Wine Demi Glace
\$39.00

***AIRLINE BREAST OF CHICKEN**
Sun Dried Tomato, Artichoke & Gruyere Cheese Stuffed Roasted Vegetable Couscous
\$39.00

PAN SEARED PORK MEDALLIONS
Dried Cherry, Granny Smith Apple, Rum Glaze
\$38.00

***PAN SEARED MAPLE GLAZED SALMON**
Whole Grain Mustard Cream Sauce
\$41.00

***PAN ROASTED MAHI MAHI**
Tropical Fruit Salsa, Jasmine Rice, Seasonal Vegetable
\$42.95

8 OZ. CHAR-GRILLED FILET MIGNON
Wild Mushroom Demi Glace
\$45.00

GRILLED NEW YORK STRIP STEAK
Mushroom Pearl Onion Hunter Sauce, Roasted Red Potatoes, Seasonal Vegetable
\$43.95

COMBINATION ENTRÉE
5oz Filet Mignon
Half Portion of Above Marked * Selections
\$46.95

Guest count for each entrée option is due along with the guaranteed total one (1) week in advance

Place cards must be provided indicating guest name and selection of entrée

YOUR WAY DINNER BUFFET

\$33.95

(Minimum 100 guests)

Includes Rolls and Butter, Chef's Selection of Starch and Vegetable,
Chef Selected Dessert Display, Freshly Brewed Coffee and Tea Service

SALADS

Chef's Selection of Two Seasonal Chilled Salads

ENTRÉES

(Select Two or add a third entrée for an additional \$7.95 per person)

*FIVE CHEESE TORTELLINI

Fresh Spinach, Prosciutto and Parmesan Cream,

Vegetarian option without Prosciutto

CHICKEN MARSALA

Sautéed Chicken Breast with Mushroom Marsala Sauce

PAN SEARED ATLANTIC SALMON

Horseradish Lemon Crème Fraiche

*PASTA MARINARA

House Made Marinara, choice of Fettuccine, Spaghetti, Penne or Rigatoni

CHICKEN SALTIMBOCCA

Tender Chicken Scaloppini Sautéed, Prosciutto, Fresh Rosemary and
Smoked Provolone Cheese, Marsala Wine Sauce

ROASTED STRIP LOIN

Cabernet Reduction, Caramelized Onions

CHIMICHURRI CRUSTED SIRLOIN

Roasted Medium Rare and Sliced, Rich Hunter Style Sauce

TUSCAN CHICKEN BREAST

Pan Seared Tender Chicken, Artichokes, Sun Dried Tomatoes,
Mozzarella and Garlic, White Wine Butter Sauce

GRILLED PORK LOIN

Apple Raisin Chutney

TERIYAKI GLAZED SALMON

Pickled Vegetable Slaw

PAN SEARED CITRUS CRUSTED SALMON

Caper Buerre Blanc

*PASTA PUTENESCA

Olive, Onion, Garlic, Capers, Tomato, served with choice of Pasta

*Denotes Vegetarian

CHEF ACTION STATIONS

PRICES ARE PER GUEST / PER HOUR

Stations must be purchased on a full attendance basis
Portions served are intended as guidelines for supplementing existing food orders.

AVANT CIOPPINO STATION (minimum 100 guests)

Cooked to Order Day Boat Bay Scallops, Lump
Crab, Clams, Mussels, and Shrimp
Rich Tomato Broth
Country Bread

\$23.95

PASTA STATION (minimum 100 guests)

Cavatelli and Penne Pasta
Pomodoro and Pesto Sauces
Mushrooms, Spinach, Italian Sausage, Torn Basil,
Parmesan Cheese, Crushed Red Pepper
Mini Garlic Knot Rolls

\$16.95

INSALATTA STATION (minimum 100 guests)

Arugula, Spinach and Mesclun Greens
Crumbled Bacon, Grape Tomatoes, Cucumbers,
Shaved Carrots, Black Olives, Sprouts, Aged Cheddar &
Parmesan, Grilled Chicken
Four Assorted Dressings

\$10.95

ASIAN NOODLE BAR (minimum 100 guests)

Udon and Lo Mein Noodles
Spicy Peanut, Orange Ginger, Soy and
Sweet Chili Garlic Sauces
Lemongrass Poached Shrimp, Ginger Chicken,
Barbecued Pork, Chinese Cabbage, Bean Sprouts, Tofu,
Strands of Carrot, Broccoli, Black Chinese
Mushrooms, Water Chestnuts
Warm Spring Rolls
Chinese Mustard and Plum Sauces

\$20.00

GRAND POTATO BAR (minimum 100 guests)

Whipped Potatoes, Baked Potatoes
Scallions, Crumbled Bacon, Blue Cheese Crumbles,
Aged Cheddar Cheese, Whipped Butter, Diced Tomatoes,
Sour Cream Roasted Garlic Gravy

\$12.95

CLUB OPTION (minimum 50 guests)

Includes Pasta Station, Grand Potato Bar
and Insalatta Station

\$29.95

CARVED MEATS

Served with Silver Dollar Rolls and Chef's Condiments

WHOLE PRIME RIB OF BEEF WITH AU JUS AND HORSERADISH SAUCE
(Serves 30) **\$275**

ROASTED TENDERLOIN OF BEEF WITH AU JUS AND ROASTED GARLIC AIOLI
(Serves 20) **\$220**

ROASTED ROUND OF BEEF WITH AU JUS AND HORSERADISH SAUCE
(Serves 40) **\$210**

ROASTED TURKEY BREAST WITH TURKEY GRAVY AND CRANBERRY AIOLI
(Serves 20) **\$150**

SUGAR CURED HAM WITH PINEAPPLE GLAZE AND WHOLE GRAIN HONEY MUSTARD
(Serves 35) **\$175**

LEG OF LAMB WITH MINT JUS LIE
(Serves 25) **\$160**

All stations are chef attended at a rate of **\$125 per hour / per chef / per station**

HOT HORS D'OEUVRES

\$250 PER 100 PIECES OF ANY ONE SELECTION

Spanikopita
Mushroom Caps stuffed with Choice of Chorizo Sausage or Italian Sausage
Mini Meatballs, Selection of Swedish, BBQ or Marsala Wine Sauce
Mini Mozzarella Sticks with Marinara Sauce

\$300 PER 100 PIECES OF ANY ONE SELECTION

Chicken Strips with Honey Mustard
Mini Egg Rolls (Vegetarian) with Sweet & Sour Sauce
Chicken Satay (Thai Peanut, BBQ or Cilantro Pesto Sauce)

\$350 PER 100 PIECES OF ANY ONE SELECTION

Mini Beef Wellington
Coconut Shrimp with Orange Raz Sauce
Mini Crab Cakes with Remoulade
Smoked Salmon with Dill Cream Cheese on Cucumber Disc
Day Boat Scallops wrapped in Bacon

HOT DISPLAYS

WHOLE BAKED BRIE EN CROUTE

Fresh Berries and Sliced French Bread
(Serves 25 People)

\$150

SPINACH ARTICHOKE DIP

Pita Chips and Tortilla Chips
(Serves 25 People)

\$110

DESSERT AND COFFEE DISPLAYS

MINIATURE DESSERT DISPLAY

(minimum 100 people)

Chef's Selection of Miniature Pastries, Assorted Petite Cakes, Cheesecakes and Tortes

\$150

COFFEE STATION

Freshly Brewed Coffees presented with Chocolate Shavings, Crushed Peppermint, Cinnamon Sticks,
Fresh Whipped Cream and Flavored Syrups, Tazo® Teas and Scones

\$150

COLD HORS D'OEUVRES

\$250 PER 100 PIECES OF ANY ONE SELECTION

Bruschetta
Mini Caesars en Croute
Assorted Deluxe Canapes

\$300 PER 100 PIECES OF ANY ONE SELECTION

Roasted Chicken Salad in Phyllo Cup with Pistachio

\$350 PER 100 PIECES OF ANY ONE SELECTION

Open Face BLT (Applewood Bacon, Arugula, Grape Tomato and Pesto Aioli)
Chef's Selected Cold Soup Shooters
Watermelon & Basil Canapé with Goat Cheese Essence
Strawberry Stuffed with Whipped Basil Goat Cheese
Jumbo Gulf Shrimp with Cocktail Sauce and Lemon Wedges

COLD HORS D'OEUVRES DISPLAYS

SEASONAL FRESH VEGETABLE CRUDITÉ

Selection of Fresh Vegetables served with Ranch Dip

XS (Serves 25 People) **\$100**
S (Serves 50 People) **\$150**
M (Serves 125 People) **\$200**
L (Serves 200 People) **\$250**

SEASONAL FRESH FRUIT DISPLAY

Seasonal Fruit, Melon and Berries, Served with Yogurt Dip

XS (Serves 25 People) **\$100**
S (Serves 50 People) **\$150**
M (Serves 125 People) **\$200**
L (Serves 200 People) **\$250**

IMPORTED AND DOMESTIC CHEESE DISPLAY

Served with an Assortment of Crackers

XS (Serves 25 People) **\$75**
S (Serves 50 People) **\$125**
M (Serves 125 People) **\$175**
L (Serves 200 People) **\$225**

ANTIPASTO DISPLAY

Imported Prosciutto, Soppressata, Marinated Artichokes and Roasted Red Peppers, Mediterranean Olives, House Made Hummus, Pita Chips and Soft Pita

XS (Serves 25 People) **\$125**
S (Serves 50 People) **\$175**
M (Serves 125 People) **\$225**
L (Serves 200 People) **\$300**

HORS D'OEUVRE RECEPTION

\$28.95

(Minimum 100 guests – 3 hour event)

FIRST HOUR

DOMESTIC FRUIT & CHEESE DISPLAY

Elegant Mirror Display Selection
Swiss, Cheddar, Muenster,
Monterey Jack and Colby Cheeses
Fresh Seasonal Fruit
Assorted Crackers

FRESH VEGETABLE CRUDITÉ

Array of Garden Vegetables
Ranch Dip

SECOND HOUR

CARVED ROASTED TURKEY BREAST

Turkey Gravy, Cranberry Aioli

— OR —

TOP ROUND OF BEEF

Au Jus, Horseradish Sauce
Carved by our Chef and Accompanied with Silver Dollar Rolls

SELECT 5 OF THE FOLLOWING:

Caprese Skewers
Spanikopita
Chicken Satay
Mini Crab Cakes
Spinach Stuffed Mushrooms
Apple, Walnut, Goat Cheese Canopy
Gazpacho Shooters

THIRD HOUR

COOKIE AND COFFEE STATION

Assortment of Petite Cookies
Freshly Brewed Regular and Decaf Coffee, Assorted Tazo® Teas

BEVERAGE SERVICE

GOLD PACKAGE

Castillo Rum
 Gordon's Gin
 Gordon's Vodka
 Canadian Club
 Jim Beam
 Korbel Brandy
 Grants Scotch
 Sauza Tequila
 Bar Mixers & Condiments
 Domestic and Imported Bottled Beers
 House White and Red Wines
 Soft Drinks & Bottled Water

PLATINUM PACKAGE

Seagrams 7
 Cutty Sark
 Wild Turkey 80
 Bombay Gin
 Skyy Vodka
 Bacardi Light Rum
 Jose Cuervo Tequila
 Bar Mixers & Condiments
 Domestic and Imported Bottled Beers
 House White and Red Wines
 Soft Drinks & Bottled Water

DIAMOND PACKAGE

Crown Royal
 Dewar's Scotch
 Jack Daniels
 Tanqueray Gin
 Absolut Vodka
 Bacardi Light Rum
 Captain Morgan Spiced Rum
 Jose Cuervo Gold Tequila
 Bar Mixers & Condiments
 Domestic and Imported Bottled Beers
 House White and Red Wines
 Soft Drinks & Bottled Water

CASH BAR SERVICE

(per drink)

| | |
|--------------------|-----|
| Diamond Cocktails | \$8 |
| Platinum Cocktails | \$7 |
| Imported Beer | \$5 |
| Domestic Beer | \$5 |
| House Wine | \$6 |
| Premium Wine | \$8 |
| Bottled Water | \$3 |
| Soft Drinks | \$3 |

HOSTED BAR SERVICE

(per drink)

| | |
|--------------------|-----|
| Diamond Cocktails | \$8 |
| Platinum Cocktails | \$7 |
| Gold Cocktails | \$6 |
| Imported Beer | \$5 |
| Domestic Beer | \$5 |
| House Wine | \$6 |
| Premium Wine | \$8 |
| Bottled Water | \$3 |
| Soft Drinks | \$3 |

CORDIALS

(per drink)

| | |
|---------------|-----|
| Bailey's | \$8 |
| Amaretto | \$8 |
| Grand Marnier | \$9 |
| Courvoisier | \$9 |
| Kahlua | \$8 |

Beverage Prices include Set-Ups and Mixers. A \$75 per hour Bartender Fee will be Waived if Sales Exceed \$400 per Bar. Applicable Administrative Fee and Tax will be added to all Host Bars.

BEVERAGE SERVICE

For your convenience we have designed three packages to accommodate your event.
Prices are subject to applicable tax and administrative fee.

PRE-PLANNED COCKTAIL RECEPTION

(5 hour Maximum Bar)

| | First Hour | Each Additional Hour |
|----------------------|----------------|----------------------|
| Diamond Bar Service | \$15.95 | \$10.95 |
| Platinum Bar Service | \$14.95 | \$8.95 |
| Gold Bar Service | \$10.95 | \$6.95 |

GOLD PACKAGE

Castillo Rum
Gordon's Gin
Gordon's Vodka
Canadian Club
Jim Beam
Korbel Brandy
Grants Scotch
Sauza Tequila
Bar Mixers & Condiments
Domestic and Imported Bottled Beers
House White and Red Wines
Soft Drinks & Bottled Water

PLATINUM PACKAGE

Seagrams 7
Cutty Sark
Wild Turkey 80
Bombay Gin
Skyy Vodka
Bacardi Light Rum
Jose Cuervo Tequila
Bar Mixers & Condiments
Domestic and Imported Bottled Beers
House White and Red Wines
Soft Drinks & Bottled Water

DIAMOND PACKAGE

Crown Royal
Dewar's Scotch
Jack Daniels
Tanqueray Gin
Absolut Vodka
Bacardi Light Rum
Captain Morgan Spiced Rum
Jose Cuervo Gold Tequila
Bar Mixers & Condiments
Domestic and Imported Bottled Beers
House White and Red Wines
Soft Drinks & Bottled Water

WINES AND CHAMPAGNES

To enhance your dining experience, please consult your catering manager for assistance in selecting fine domestic and imported wines

BEVERAGES

All Alcoholic Beverages Must be Provided by the Staff

Beverage prices include set-ups and mixers. A \$75 per hour Bartender Fee will be waived if sales exceed \$400 per bar.
Applicable Administrative Fee and Tax will be added to all Host Bars.