



catering MENU



**PALACE
STATION®**

**BOULDER
STATION®**

**SUNSET
STATION®**

**SANTA FE
STATION®**



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CONTINENTAL BREAKFAST

Designed for 1.5 hours of service. Prepared for the full guest guarantee • Minimum 20 people

THE CLASSIC

Chilled Juices

(Choice Of Three)

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

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

\$18 Per Person

THE HEALTHY START

Chilled Juices

(Choice Of Three)

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

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

Chilled Juices

(Choice Of Three)

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Assortment Of Freshly Baked Miniature Pastries

Flaky Butter Croissants, Danish, Muffins

Fresh Seasonal Sliced Fruit

Toaster Station

Assorted Mini Bagels, Cream Cheese

Assorted Individual Yogurts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection Of Hot Teas

\$25 Per Person



BREAKFAST BUFFET

Designed for 1.5 hours of service. Prepared for the full guest guarantee • Minimum 20 people

THE SUNRISE

Chilled Juices

(Choice Of Three)

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

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

\$27 Per Person

THE EXCLUSIVE

Chilled Juices

(Choice Of Three)

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

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 Mini 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

\$28 Per Person



EXECUTIVE MEETING PACKAGE

Prepared for the full guest guarantee • Minimum 20 people • **\$60 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

Juice

(Choice Of Two)

Chilled Orange, Cranberry, Grapefruit Or Apple Juice

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

*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

Scrambled Eggs, Breakfast Potatoes, Biscuits & Country Gravy

Meat:

(Choice Of Two)

Grilled Sausage Patties, Smokehouse Bacon, Maple Sausage Links

\$10 Per Person

Breakfast Wraps

Egg, Cheese & Potato

Meat

(Choice Of Two)

Grilled Sausage Patties, Smokehouse Bacon, Diced Ham

\$5.50 Per Person

Breakfast Sandwiches

Selection Of English Muffin Or Croissant With Egg & Cheese

\$6.50 Per Person

Additional Breakfast Meat

Turkey Bacon Or Turkey Sausage

\$3 Per Person

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

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE AND SUBJECT TO 21% SERVICE CHARGE AND STATE SALES TAX



SELECTION ON ONE LUNCH BUFFET

SOUP & SALAD

Soup

(Choice Of One)

Tomato Basil Bisque,

Minestrone

Chicken Noodle

Salad

(Choice Of One)

Classic Caesar Salad

Build Your Own Mixed Greens Salad

(Choice Of Three)

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

Proteins

Grilled Chicken Breast, Turkey Breast, Smoked Ham

Veggies

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

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

*Accompaniments: 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

House-Made Pineapple Coleslaw

Meats

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

Accompaniments:

Marinated Grilled Vegetables

Assorted Cheeses- Cheddar, Swiss, Provolone

Relish Tray

Pickles, Lettuce, Tomato, Onion

Mayonnaise, Yellow Mustard And Whole Grain Mustard

Assorted Breads And Individual Bags Of Assorted Chips

Desserts

Assorted Cookies And Brownies



ENHANCEMENTS

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

***Chef Required - \$125 Per Chef, Per 50 Guests*

BREAKFAST SANDWICHES

Choice of:

Applewood Bacon, Egg And Cheddar Cheese Croissants

Smoked Ham, Egg, Melted Swiss Cheese On Brioche

Egg, Chorizo, Oaxaca Jack Cheese, & Potato Burrito

(served with Guacamole, Sour Cream, Salsa, Pico De Gallo)

\$10 Per Person

OMELET BAR**

Choice Of Two:

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, Sour Cream

\$14 per person

WAFFLE BAR

**Fresh Whipped Cream, Chocolate Chips, Fresh Berries, Bananas,
Butter, Nutella And Maple Syrup**

\$12 Per Person

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

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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

\$20 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

\$18 Per Person

FITNESS

Assorted Fruit Juices

Vitamin Drinks

Muscle Milk

Protein Bars

Granola Bars

Assorted Whole Fruit

Muffins

\$18 Per Person



À LA CARTE

COFFEE AND TEA

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Or Iced Tea
\$55 Per Gallon

JUICES

Orange Juice, Grapefruit Juice
\$24 Per Quart

Apple, Tomato, Cranberry
\$18 Per Quart

Lemonade
\$45 Per Gallon

Bottled Juices
\$5 Each

INFUSED WATER

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

\$48 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 Scones - Fruit Preserves

\$27 Per Dozen



PLATED LUNCH

Prepared For The Full Guest Guarantee • Minimum 20 People

Three-Course Luncheon Menu Includes

Soup Or 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

\$25 Per Person

Herb-Marinated Chicken Breast

Portobello Mushrooms, Goat Cheese, Risotto Cake, Roasted Shallot Au Jus

\$27 Per Person

Pan-Seared Salmon*

Tomato Relish, Orzo Mushroom Pilaf, Grilled Asparagus

\$29 Per Person

Herb Roasted New York Steak*

Seasonal Vegetables, Roasted Fingerling Potato, Port Wine Reduction

\$32 Per Person

DESSERTS

(Choice Of One)

Cheesecake

(Plain Or Praline Caramel)

Chocolate Decadence Cake

Carrot Cake

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LUNCH BUFFET

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People
\$32 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

Tomato Cucumber Salad

Red Onion, Kalamata Olive, Baby Heirloom, Basil Pesto Dressing

ENTRÉES

Roasted Chicken

Trio Of Wild Mushroom, Brandy, Cream Sauce

Salisbury Steak

Mushroom And Onion Gravy

Three Cheese Ravioli

Zesty Shrimp, Pomodoro Sauce

SIDES

Mashed Potato

Seasonal Vegetable

DESSERTS

Assorted Cakes

Tarts

Bars



FAR EAST

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People
\$36 Per Person

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

Grilled Teriyaki Chicken

Sweet & Sour Pork

Miso Orange Salmon*

SIDES

Wok Stir-Fry Noodle

Jasmine Rice

Stir-Fry Green Beans

Sesame Broccoli

DESSERTS

Almond Cookies

Sesame Balls

Mango Sticky Rice

ADDITIONAL ITEMS

Korean Barbecue Short Ribs

\$8 Per Person

Beef & Broccoli

\$5 Per Person



SEDONA

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People
\$36 Per Person

SALADS

Build Our Own Tex Mex Salad

Romaine, Spring Mix, Iceberg

Dressings: Ranch, Creamy Chipotle, Citrus Vinaigrette

Veggies

Black Beans, Yellow Corn, Cherry Tomatoes, Hot House Cucumbers,

Shredded Carrots, Shaved Onion,

Fried Corn Tortilla Strips, Cotija

Sweet Corn & Orzo

Tequila Lime Vinaigrette

Ancho Marinated Mixed Vegetables

Shaved Onion, Roasted Poblano, Sweet Pepper, Sliced Carrots, Sliced Black Olive,

Cauliflower, Jicama

ENTRÉES

Cheese Enchilada

Chile Verde

Stuffed Chili Rellenos

Black Bean & Shrimp, Fresh Tomato, Scented Fresh Cilantro

Chicken Fajitas

Onions And Peppers

Carne Asada

SIDES

Spanish Rice & Beans

Flour Tortillas

Chips & Salsa Fresca

CONDIMENTS

Sour Cream

Pico De Gallo

Assorted Hot Sauce



DESSERTS

Caramel Flan

Churros

Fruit Empanadas

ADDITIONAL ITEM

Chicken Tortilla Soup

Fried Tortilla Strips And Sour Cream

\$4 Per Person

Guacamole

\$3 Per Person



MILAN

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People
\$36 Per Person

SALADS

Build Your Own Italian Garden Salad

Spring Mix, Croutons

Dressings: Ranch, Italian, Balsamic Vinaigrette

Veggies

Cucumber, Cherry Tomato, Garlic Crouton, Shredded Carrots, Sliced Black Olives

Classic Caesar

Crisp Romaine, Shaved Parmesan, Croutons

Grilled Vegetable Salad

Herb Oil, Balsamic Reduction

Caprese Salad

Tomato, Ciliegine Mozzarella Cheese, Fresh Basil

ENTRÉES

Chicken Marsala

Sausage And Peppers

Baked Rigatoni

Spicy Pomodoro Sauce, Mozzarella, Ricotta, Basil

Baked Cod Oreganato

Herb Bread Crumbs, Lemon Caper Beurre Blanc

SIDES

Grilled Eggplant, Lemon, Garlic, Burrata

Vegetable Ratatouille

Freshly Baked Garlic Bread Sticks

DESSERTS

Cannoli's

Mini Tiramisu

MILAN



SOUP & SALAD

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People
\$28 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)

Classic Caesar Salad

Build Your Own Mixed Greens Salad

(Choice Of 3)

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

Proteins

Grilled Chicken Breast, Turkey Breast, Smoked Ham

Veggies

Sliced Mushrooms, Red Beets, Cherry Tomatoes, Shaved Red Onion,

Sliced Cucumbers, Shredded Carrots

Olives, Shredded Cheese, Croutons, Chopped Eggs

BAKED POTATO BAR

Whipped Butter

Sour Cream

Chopped Crispy Bacon

Scallions

Broccoli

Shredded Cheddar Cheese

BAKERY

Freshly Baked Cookies

Brownies



“THE DELI”

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People
\$26 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*

Tomato, Cucumber, And Red Onion Salad

Basil Pesto Dressing

House-Made Pineapple Coleslaw

MEATS

Smoked Ham

Oven-Roasted Turkey Breast

Genoa Salami

Tuna Salad

Accompaniments:

Marinated Grilled Vegetables

Assorted Cheeses (Cheddar, Swiss, Provolone)

Relish Tray

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

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People
\$26 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)

Classic Caesar Salad

Red Bliss Potato Salad

Antipasto Salad

Salami, Provolone Cheese, Pepperoncini

Chopped Iceberg Salad

Lettuce, Shaved Red Onions, Cherry Tomatoes, Blue Cheese Dressing Or Ranch

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



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

\$5 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

\$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

\$6 per piece

Mini corned beef reuben sandwich

\$6 per piece

Southwest spring roll

siracha ranch

\$6 per piece

Coconut shrimp

sweet thai chili sauce

\$6 per piece

Assorted dim sum

\$6 per piece



OCEAN FRESH STATION

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

***Chef Required - \$125 Per Chef*

SEAFOOD BAR ON ICE

(100 Piece Minimum)

Middleneck Clams On The Half Shell

\$3 Per Piece

Seasonal Oysters On The Half Shell*

\$3 Per Piece

Jumbo Shrimp

\$3 Per Piece

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

ASSORTED SUSHI**

(100 Piece Minimum)

Nigiri

Tuna, Salmon

\$5 Per Piece

Rolls

Philadelphia, Spicy Tuna, California, Vegetable

\$12 Per Roll/Piece

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

Small

(Serves 20-35)

\$150 Each

Medium

(Serves 50-70)

\$225 Each

Large

(Serves 100-125)

\$300 Each

HUMMUS & VEGGIES

Seasonal Assortment Of Fresh Vegetables Served With Classic Hummus

Small

(Serves 20-35)

\$200 Each

Medium

(Serves 50-70)

\$300 Each

Large

(Serves 100-125)

\$400 Each



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)

\$300 Each

Medium

(Serves 50-70)

\$450 Each

Large

(Serves 100-125)

\$600 Each



TAILGATE

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

* *If Chef Or Attendant Requested - \$125 Per Chef

SLIDERS

Angus Beef

Lettuce, Tomato, Brioche Bun

Carolina-Style Pulled Pork

Tangy Coleslaw

Grilled Chicken

Honey Mustard Aioli, Lettuce, Bacon, Tomato

Ground Turkey

Smoked Gouda, Chipotle Mayo, Lettuce

Portobello Mushroom

Roasted Red Pepper, Pepper Jack Cheese, Balsamic

Two Selections

\$120 Per Dozen

Three Selections

\$132 Per Dozen

CHICKEN WINGS

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

Two Selections

\$35 Per Dozen

Three Selections

\$40 Per Dozen



SOUTH OF THE BORDER

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

*If Chef Or Attendant Requested - \$125 Per Chef

TACO STATION

Tortillas

(Choice Of Two)

Soft Corn, Soft Flour, Crunchy Shell

Protein

Carne Asada, Grilled Cilantro-Lime Chicken, Seasoned Ground Beef,
Pork Carnitas

Accompaniments: Pico De Gallo, Guacamole, Diced Onions, Fresh Cilantro, Molcajete Salsa,
Shredded Cheese, Sour Cream

Two Protein Selections

\$16 Per Person

Three Protein Selections

\$20 Per Person

NACHO STATION

Tortillas

(Choice Of One)

Homemade Chips, Classic White Corn Tortillas

Sides

Guacamole, Sliced Olives, Pickled Jalapeños, Cotija Cheese,
Fresh Fresno Chilis

Protein

Carne Asada, Grilled Cilantro-Lime Chicken, Seasoned Ground Beef, Pork Carnitas

Accompaniments: Triple Cheese Fondue, Molcajete Salsa, Pico De Gallo, Sour Cream

Two Protein Selections

\$20 Per Person

Three Protein Selections

\$24 Per Person

ENHANCEMENTS

Refried Beans

\$3 Per Person

Chili Con Carne

\$4 Per Person

Caramelized Onions

\$2 Per Person

Braised Short Ribs Machaca

\$6 Per Person



CARVED TO PERFECTION STATION

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.
Must be selected with Dinner or Buffet Menu

***Chef Or Attendant Required - \$125 Per Chef*

SPICE RUBBED STRIP LOIN*

Grainy Mustard, Creamy Horseradish Herb Roasted Potato Wedges, Rolls

Serves Approximately 25

\$450 Per Loin

HERB-ROASTED TENDERLOIN OF BEEF**

Truffle Mashed Potatoes, Horseradish Puree, Grainy Mustard, Rolls

Serves Approximately 20

\$475 Per Loin

ROASTED PRIME RIB**

Scalloped Potatoes, Creamy Horseradish, Au Jus, Rolls

Serves Approximately 25

\$450 Per Rib

HONEY-BAKED HAM

Pineapple Chutney, Whole Grain Mustard, Rolls

Serves Approximately 30

\$325 Per Ham

ROASTED BREAST OF TURKEY

Cornbread Stuffing, Gravy, Cranberry Sauce, Rolls

Serves Approximately 20

\$300 Per Breast



SWEET STREET RECEPTION

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.
Must be selected with Dinner or Buffet Menu

* *If Chef Or Attendant Requested - \$125 Per Chef

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

\$10 Per Person

ICE CREAM SUNDAE BAR

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

Sauces

(Choice Of Two)

Vanilla Anglaise
Strawberry
Chocolate Nutella
Caramel

Nuts

(Choice Of Two)

Chopped Pecans
Walnuts
Hazelnut Crunch
Peanuts
Sliced Almonds

Toppings

(Choice Of Six)

Maraschino Cherries
White Chocolate Crispy Pearls
Chocolate Curls
Fresh Berries
Mini Oreo Cookies
Reeses Pieces
Toasted Coconut
Chocolate Chips
Butterscotch Chips
Bananas
Rainbow Sprinkles
Chocolate Crunch Topping
Crush Pineapple
Biscotti
Crushed Heath Bar

\$10 Per Person

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PLATED DINNER

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

THREE-COURSE DINNER INCLUDES

Soup Or Salad, Appetizer, 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

Wild Mushroom Bisque

\$7 Per Person

Rustic Chicken Noodle

\$8 Per Person

Sherried Lobster Bisque

\$12 Per Person

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

Sherry Vinaigrette

\$6 Per Person

Caprese Salad

Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Micro Basil

\$6 Per Person

APPETIZERS

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*

\$48 Per Person

Pan-Seared Salmon

Rice Pilaf, Seasonal Vegetables, Lemon Caper Beurre Blanc

\$48 Per Person

Braised Boneless Beef Short Ribs

Horseradish Mashed Potatoes, Baby Vegetables, Merlot Demi

\$55 Per Person

Beef Tenderloin*

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

\$65 Per Person

Balsamic Roasted Portabella Mushrooms And Brussel Sprouts

Polenta

\$40 Per Person

ENHANCEMENTS

Shrimp Scampi

Butter, Garlic, White Wine

\$15 Per Person

DESSERTS

(Choice Of One)

Individual Cheesecake

Molten Cake



CENTENNIAL BUFFET DINNER

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.
\$39 Per Person

Includes:

Freshly Baked Breads And Butter

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

SALADS

Mixed Greens

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

Kale & Quinoa Salad

Grilled Vegetable Salad

Herb Dressing

ENTRÉES

Roasted Chicken

Onion, Au Jus, Herbed Seared Potatoes

Herb-Crusted Pork Loin

Wild Berry Demi-Glace

Penne Pasta

Creamy Alfredo Sauce

SIDES

Seasonal Vegetable

DESSERTS

**Peanut Butter S'mores, Chocolate Mousse,
Banana Cream Pie, Fresh Fruit Tart**



CHARDONNAY BUFFET DINNER

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.
\$44 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

Dressing

(Choice Of Three)

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

Toppings

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

Penne Pasta Primavera

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

ENTRÉES

Herb Crusted Chicken Breast

Picatta Sauce

Grilled Sea Bass

Wilted Spinach, Roasted Artichoke, Sun-Dried Tomato,

Herb Marinated Sirloin Steak*

Grilled Peppers And Onions

SIDES

Mashed Potato

Creamed Horseradish

Seasonal Vegetables

DESSERTS

Assorted Cakes

Cookies, Bars

CHARDONNAY BUFFET DINNER

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INTERNATIONAL BUFFET DINNER

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.
\$48 Per Person

Includes:

Freshly Baked Breads And Butter

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

SALADS

Spring Mix

Dressing

(Choice Of Three)

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

Veggies

Kalamata Olive, English Cucumber, Tomato, Carrot

Croutons, Blue Cheese Crumble

Roasted Brussel Sprout Salad

Parmesan, Aged Balsamic

ENTRÉES

Chicken Francaise

Lemon Caper Butter

Balsamic Grilled New York*

Wild Mushroom Sauce

Baked Salmon

Mango Salsa

SIDES

Scalloped Potatoes

Seasonal Vegetables

DESSERTS

NY Cheesecake

Chocolate Fudge Cake

Lemon Raspberry Bars



MEDITERRANEAN BUFFET DINNER

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.
\$58 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

Dressing

(Choice Of Three)

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

Mediterranean Couscous Salad

Hummus And Pita Bread

(Dolmas) Stuffed Grape Leaves

ENTRÉES

Pan-Seared Salmon*

Feta And Olive Tapenade

Beef Tenderloin Medallions*

Blistered Tomatoes, Feta, Tzatziki Sauce

Lemon Garlic Chicken Breast

Kalamata Olives, Artichoke Hearts, Roasted Red Peppers

SIDES

Mediterranean Saffron Rice

Broccolini

DESSERTS

Baklava, Lemon Olive Oil Cake



THE BAYOU DINNER

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.
\$68 Per Person

Includes:

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

STARTER

(Choice Of One)

Spring Greens

Crisp Shaved Vegetables, Tomato, Croutons, Balsamic Vinaigrette

Oyster Bar Caesar Salad

Crisp Romaine, Shaved Parmesan, Croutons, Dressing With A Kick Of Horseradish

ENHANCEMENT

Chowder

New England Or Manhattan

\$7 Per Person

Shrimp Louie Salad

\$7 Per Person

Oysters On The Half Shell

\$30 Per Dozen

ENTRÉE

(Choice Of One)

Chicken Gumbo

Shrimp Gumbo

Pan Roast Combo

Etouffee Combo

Cajun Shrimp Penne

*Choice Of Rice Or Pasta
To Be Included With Entrée Above*

Steamed Clams

Beer Steamed Red Or White Wine Garlic

Steamed Mussels

Beer Steamed Red Or White Wine Garlic

DESSERTS

Monkey Bread Pudding

Chocolate Cake

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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



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>SKYY</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>Beefeaters</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>El Jimador</i>	<i>Patron Siler</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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ALL APPROPRIATE 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

BEER

Domestic

Budweiser, Bud Light, Michelob Ultra

Imported

Heineken, Heineken Light, Corona

Non-Alcoholic Beer

O'Doul's

CORDIALS AND LIQUORS

Disaronno Amaretto

Drambuie

Frangelico

Baileys

Sambuca Romana

Grand Marnier

Chambond

Kahlua

Cointreau

Tuaca

Midori

Campari