Banquets & Catering Menus

2020
Minimum of 20 people required for event planner packages

Should the number of guests fall below 20 people, a surcharge of will apply

Event planner packages are charged per person

**EMBASSY I**

**CONTINENTAL BREAKFAST**
Freshly Brewed Starbucks Coffee
Assorted Teavana Teas
Assorted Juices
Assorted Croissants, Muffins and Danishes with Butter and Fruit Preserves

**MID MORNING BEVERAGE REFRESH**
Includes Seasonal Fresh Fruit Display and Assorted Yogurt and Granola

**AFTERNOON BREAK**
Includes your choice of one Full Break Package (Choose from Breaks on Page 4)

**EMBASSY II**

**AM BEVERAGE SERVICE**
*Served and Refreshed for 3 hours*
Freshly Brewed Starbucks Coffee
Assorted Teavana Teas

**LUNCHEON**
Choice of one entrée for all attendees from the Quick & Light Menu
Add $5 for choice of Buffet Lunch

**AFTERNOON BREAK**
Includes your choice of one Full Break Package (Choose from Breaks on Page 4)

**EMBASSY III**

**CONTINENTAL BREAKFAST**
Freshly Brewed Starbucks Coffee
Assorted Teavana Teas
Assorted Juices
Assorted Croissants, Muffins and Danishes with Butter and Fruit Preserves

**MID MORNING BEVERAGE REFRESH**
Includes Seasonal Fresh Fruit Display and Assorted Yogurt and Granola

**LUNCHEON**
Choice of one entrée for all attendees from the Quick & Light Menu
Add $5 for choice of Buffet Lunch

**AFTERNOON BREAK**
Includes your choice of one Full Break Package (Choose from Breaks on Page 4)

**VIP Package Upgrade**
Granny Smith Apple at each place setting
Full Size Legal Pads at each place setting
Bottle of Fiji Water at each place setting
15 Complimentary Internet Access Connections

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
Breakfast Buffets include Assorted Juices including Orange, Apple and Cranberry
Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Assorted Teavana Teas

**Continental Breakfast**
Assorted Croissants and Danishes with Butter and Fruit Preserves
Assorted Muffins
Fresh Fruit and Berries Display

**Deluxe Continental Breakfast**
Assorted Croissants and Danishes with Butter and Fruit Preserves
Assorted Muffins
Assorted Bagels with Cream Cheese
Assorted Yogurts and Granola
Fresh Fruit and Berries Display

**Embassy Breakfast Buffet**
Assorted Croissants and Danishes with Butter and Fruit Preserves
Assorted Muffins
Assorted Bagels with Cream Cheese
Assorted Yogurts and Granola
Fresh Fruit and Berries Display
Belgium Waffles with Maple Syrup
Scrambled Eggs
Seasoned Breakfast Potatoes
Crisp Bacon and Sausage Links

**Breakfast Enhancements**

**HOT BREAKFAST BURRITO**
Scrambled Eggs, Sausage, Shredded Cheese and Green Onions wrapped in a Warm Gourmet Tortilla
Salsa Served on the Side

**HOT CROISSANT SANDWICH**
Flaky Croissant filled with Scrambled Eggs, Melted Cheese and Crisp Bacon

**WAFFLES**
Belgian Waffles served with Whipped Cream, Berries and Maple Syrup

**FRENCH TOAST**
Thick French Toast served with Whipped Cream, Berries and Maple Syrup

**OMELET STATION**
Made to order Omelets to include: Ham, Bacon, Sausage, Mushroom, Diced Onions, Diced Peppers, Tomato, Salsa, Spinach, Jalapenos and Cheddar Cheese
($175 Chef’s Attendant Fee Required)

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
break packages

All Break Packages are charged per person
All Breaks are Served and Refreshed for One Hour

SWEET SENSATION
Assorted Gourmet Cookies
(Oatmeal Raisin, Chocolate Chip and White Chocolate Macadamia)
Chocolate Brownies
Strawberry & Pineapple Kabobs with Yogurt Dip
Assorted Soft Drinks and Bottled Water

AFTERNOON IN THE PARK
Imported and Domestic Cheese Tray
Sliced Salami, Marinated Vegetables and Olives
Served with Mustard and Assorted Crackers
Fresh Sliced Fruit & Seasonal Berries Display
Lemonade

STADIUM BREAK
Freshly Popped Popcorn with Flavor Shaker
Soft Pretzels with Mustard & Cheese Sauce
Cracker Jacks
Assorted Soft Drinks and Bottled Water

GET ENERGIZED
Energy and Low Carb Bars
Trail Mix and Beef Jerky
Naked Fruit Juices and Bottled Water

NO TIME FOR A SIESTA
Mini Taquitos
Tri-Colored Tortilla Chips with Assorted Salsas and Guacamole
Assorted Soft Drinks and Bottled Water

SWEET & SALTY
Assorted Candy Bars
Rice Krispy Treats
Individual Bags of Potato Chips and Salted Peanuts
Assorted Soft Drinks and Bottled Water

MEDITERRANEAN GETAWAY
Plain and Roasted Red Pepper Hummus with Pita Bread
Cheese Display with Kalamata Olives and Grapes
Assorted Soft Drinks and Bottled Water

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
break packages

a-la-carte break items

Individual Whole Fruits
Fresh Fruit Display
Assorted Yogurt
Granola Bars
Power Bars
Peanuts
Trail Mix
Individual Bag of Chips
Mixed Nuts
Freshly Popped Popcorn
Potato Chips (Choice of Ranch or Onion Dip)
Tri-Colored Tortilla Chips
(Choice of Salsa, Guacamole or Cheddar Cheese)
Hard Pretzels
Soft Pretzels with Mustard
Assorted Muffins

Assorted Breakfast Pastries
Cinnamon Rolls
Bagels with Cream Cheese
Assorted Gourmet Cookies
Brownies
Dessert Bars
Freshly Brewed Starbucks Coffee
Teavana Teas
Freshly Brewed Teavana Iced Tea
Lemonade or Fruit Punch
Assorted Coca-Cola Products
Bottled Water
Perrier Sparkling Water
Fiji Water
Assorted Bottled Juices
Red Bull Energy Drinks

half day beverage package

AM BEVERAGE SERVICE
(Served and Refreshed for 3 hours)
Freshly Brewed Starbucks Coffee
Assorted Teavana Teas

PM BEVERAGE SERVICE
(Served and Refreshed for 3 hours)
Freshly Brewed Starbucks Coffee
Assorted Teavana Teas
Assorted Soft Drinks and Bottled Water

AM and PM Break Packages charged per person

all day beverage package

AM BEVERAGE SERVICE
(Served and Refreshed for 3 hours)
Freshly Brewed Starbucks Coffee
Assorted Teavana Teas

Mid Morning Beverage Refresh

PM BEVERAGE SERVICE
(Served and Refreshed for 3 hours)
Freshly Brewed Starbucks Coffee
Assorted Teavana Teas
Assorted Soft Drinks and Bottled Water

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
quick & lite lunch

All Lunches are charged per person
Choice of one (1) Entrée for all Attendees
Lunches Include Chef’s Choice of Dessert and Freshly Brewed Teavana Iced Tea

Chicken Caesar Salad
Chopped Romaine, Shredded Parmesan, Croutons, tossed in Creamy Caesar Dressing and Topped with Seasoned Grilled Chicken Breast, served with a Freshly Baked Roll

Cobb Salad
Chopped Mixed Greens, Bleu Cheese Crumbles, Diced Tomato, Sliced Avocado, Bacon, Hard Boiled Egg with Seasoned Grilled Chicken Breast, Choice of Dressing, served with a Freshly Baked Roll

Open Faced Salmon B.L.T.
Grilled Salmon, Tomato and Spinach Topped with a Warm Bacon Vinaigrette on Avocado Toast

Grilled Chicken Fajita Wrap
Seasoned Charbroiled Breast of Chicken, Shredded Lettuce, Cheddar & Monterey Jack Cheese and Fresh Pico de Gallo tossed in Chipotle Sauce and Wrapped in a Warm Gourmet Tortilla, Served with Pasta Salad

Vegetarian Wrap
Chopped Romaine Lettuce, Fresh Pico de Gallo, Sliced Avocado, Cucumbers, Green and Red Bell Peppers tossed in Balsamic Dressing and Wrapped in a Spinach Herb Tortilla, Served with Spring Mix Salad Greens

Deli Sandwich
Thinly sliced Roast Beef, Turkey Breast and Honey Ham topped with Swiss Cheese, Shredded Lettuce, Sliced Roma Tomato, Mustard and Mayonnaise on a Hoagie Roll, Served with Potato Salad and a Pickle

Roast Beef Dip
Grilled French Roll loaded with slices of Tender Roast Beef, Provolone Cheese and Caramelized Onions with Creamy Horseradish and Au Jus, Served with Pasta Salad

Boxed Lunches
All Boxed Lunches are Served with Pasta Salad, an Apple, Bag of Chips, Cookie and a Bottled Water or Soft Drink

Choice of three (3) maximum

CLASSIC CLUB: Sliced Turkey, Bacon, Lettuce and Tomato served on a Sourdough Roll
HAM & SWISS: Thinly Sliced Ham & Swiss Cheese, Shredded Lettuce and Tomato on Focaccia Bread
BEEF & CHEDDAR: Sliced Roast Beef, Cheddar Cheese, Tomato and Shredded Lettuce on Ciabatta Bread
VEGETARIAN WRAP: Fresh Red Onion Tomato Salsa, Sliced Avocado, Chopped Romaine Lettuce, Cucumber and Green & Red Bell Peppers tossed in Balsamic Dressing wrapped in a Spinach Herb Tortilla
TURKEY WRAP: Thinly sliced Turkey, Swiss Cheese, Avocado, and Bacon wrapped in a warm Tortilla

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
**Pre-Order Lunches are per person**

**Maximum of 15 Guests**

**Includes your choice of a Soft Drink or Bottled Water**

**Chef’s Choice of Dessert**

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**Chicken Caesar Salad**
Chopped Romaine, Shredded Parmesan, Croutons, tossed in Creamy Caesar Dressing and Topped with Seasoned Grilled Chicken Breast, served with a Freshly Baked Roll

**Cobb Salad**
Chopped Mixed Greens, Bleu Cheese Crumbles, Diced Tomato, Sliced Avocado, Bacon, Hard Boiled Egg with Seasoned Grilled Chicken Breast, Choice of Dressing, served with a Freshly Baked Roll

**Open Faced Salmon B.L.T.**
Grilled Salmon, Tomato and Spinach Topped with a Warm Bacon Vinaigrette on Avocado Toast

**Grilled Chicken Fajita Wrap**
Seasoned Charbroiled Breast of Chicken, Shredded Lettuce, Cheddar & Monterey Jack Cheese and Fresh Pico de Gallo tossed in Chipotle Sauce and Wrapped in a Warm Gourmet Tortilla, Served with Pasta Salad

**Vegetarian Wrap**
Chopped Romaine Lettuce, Fresh Pico de Gallo, Sliced Avocado, Cucumbers, Green and Red Bell Peppers tossed in Balsamic Dressing and Wrapped in a Spinach Herb Tortilla, Served with Spring Mix Salad Greens

**Deli Sandwich**
Thinly sliced Roast Beef, Turkey Breast and Honey Ham topped with Swiss Cheese, Shredded Lettuce, Sliced Roma Tomato, Mustard and Mayonnaise on a Hoagie Roll, Served with Potato Salad and a Pickle

**Roast Beef Dip**
Grilled French Roll loaded with slices of Tender Roast Beef, Provolone Cheese and Caramelized Onions with Creamy Horseradish and Au Jus, Served with Pasta Salad

**Chicken Panini**
Grilled Boneless Breast of Chicken, Boursin Cheese, Baby Spinach, Sliced Roma Tomato and Pesto in a Fresh Grilled Panini Served with Coleslaw

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*A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental*
lunch buffets

All Lunch Buffets include Chef’s Choice of Dessert and Freshly Brewed Teavana Iced Tea
Minimum of 20 Guests Required

Harvest Deli

Spring Mix with Tomatoes, Cucumbers, Shredded Carrots and Croutons
with Balsamic Vinaigrette and Ranch Dressing
Tuna Salad
Tri Colored Rotini Pasta Salad
Roast Beef, Turkey, Ham, Salami, Cheddar, Swiss, Provolone and American Cheese
Assorted Breads and Rolls
Individual Bags of Potato Chips
Served with Appropriate Condiments

It’s a WRAP

Grilled Vegetable Salad
House Potato Chips
Gourmet Cookies

Choice of Two Wraps:

Mango Shrimp Wrap: Grilled Shrimp, Mango Salsa and Cabbage with a Sriracha Crema
Chicken Caesar Wrap: Grilled Chicken, Romaine Hearts, Parmesan Cheese, Caesar dressing
Vegetable Hummus Wrap: Cucumber, Onions, Tomato, Bell Peppers, Avocado and Hummus tossed in Italian dressing
Black and Bleu Steak Wrap: Blackened Steak, Romaine Lettuce, Tomatoes, Bleu Cheese and Balsamic dressing
California Turkey Wrap: Turkey, Romaine Lettuce, Tomatoes, Avocado, Bacon, Cheddar Cheese and Chipotle Mayo

El Sombrero

Mixed Greens with Corn, Avocado, Pico de Gallo, Tortilla Strips and Jack Cheese with
Chipotle Ranch Dressing and Cilantro Vinaigrette
Warm Flour and Corn Tortillas
Cheese, Lettuce, Tomato, Onions, Salsa, Guacamole and Sour Cream
Pinto Beans or Black Beans
Spanish Rice or Cilantro Lime Rice

Choice of Two Entrées:

Build your own Taco Bar with Ground Beef
Chicken Fajita Strips with Green and Red Bell Peppers
Cheese Enchiladas
Fiesta Lime Tilapia
Carne Asada with Grilled Peppers and Onions
All Lunch Buffets include Chef's Choice of Dessert and Freshly Brewed Teavana Iced Tea
Minimum of 20 Guests Required

**Chopsticks**

Mandarin Toasted Sesame Salad
Sesame Cucumber Slaw
Stir Fry Vegetables
Vegetable Spring Rolls
Fried Rice or Steamed White Rice

**Choice of Two Entrées:**
Orange Chicken
Teriyaki Chicken
Beef and Broccoli
Peppered Beef
Sweet and Sour Pork

**Italiano**

Caesar Salad with Garlic Croutons and Shaved Parmesan
Tomato, Fresh Mozzarella and Basil Salad
Garlic Bread

**Choice of Two Entrées:**
Chicken Piccata with Angel Hair Pasta
Chicken Parmesan with Spaghetti
Baked Ziti
Baked Rigatoni with Italian Sausage
Tri Colored Cheese Tortellini with Alfredo Sauce
Salmon with Herbed Butter Sauce and Roasted Rosemary Potatoes

For Buffets under 20 guests, a $100 preparation fee will be assessed
A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
All Plated Dinners are accompanied by your choice of Salad, Vegetable, Starch & Dessert
Freshly Baked Breads & Butter

Fresh Brewed Starbucks Regular & Decaffeinated Coffee and Teavana Tea

Spinach-Ricotta Manicotti with Pomodoro Sauce
Herb Chicken Mediterranean with White Wine Garlic Sauce
Chicken with Hunter Sauce
Herb Crusted Pork Loin
Halibut with Lemon Caper Sauce
Balsamic Glazed Salmon with Dijon Mustard Sauce
Jumbo Shrimp with Roasted Garlic Butter
12 oz. Grilled Rib Eye with Steak Butter
8 oz. Grilled Filet Mignon

Duets:

Chicken Mediterranean & Baked Salmon with Dijon Sauce
Petite New York Steak & Grilled Breast of Chicken with Hunter Sauce
Petite Filet Mignon & Three Jumbo Shrimp with Roasted Garlic Butter
Petite Filet Mignon & Fresh Salmon with Dijon Sauce

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
plated dinner
accompaniments

Salads
House Salad, Mixed Greens, Carrots, Sweet Onion, Grape Tomatoes & Sliced Cucumber served with Assorted Dressings

Caesar Salad, Chopped Romaine, Shaved Parmesan, Croutons, tossed in a Creamy Caesar Dressing

Greek Salad, Chopped Romaine, Onion, Olives, Tomatoes, Cucumbers and Feta Cheese tossed in a Lemon Herb Vinaigrette

Spinach Salad, served with Chopped Bacon, Diced Onion and Goat Cheese tossed in a Warm Bacon Dressing

Vegetable
Asparagus
Garlic Green Beans
Roasted Parmesan Broccolini
Glazed Carrots
Balsamic Roasted Brussel Sprouts
Roasted Cauliflower
Vegetable Medley

Starch
Seasonal Risotto
Parsley Brown Rice and Quinoa
Rice Pilaf
Traditional Macaroni & Cheese
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Glazed Sweet Potatoes
Rosemary Roasted Redskin Potatoes

Dessert
Red Velvet Cake
Carrot Cake
Baked Apple Tart
Chocolate Bundt Cake
Tiramisu
White Chocolate Cheesecake
All Dinner Buffets are charged per person
Minimum of 20 guests required
All Dinner Buffets include Starbucks Regular & Decaffeinated Coffee, and Teavana Iced Tea
Add Coca-Cola Products on consumption
Add a 3rd Entrée to any buffet for an additional fee

The Frontier

Mixed Greens with Ranch and Balsamic Vinaigrette Dressing
Red Skin Potato Salad
Corn on the Cob
Baked Beans
Macaroni and Cheese
Corn Bread

Choice of Two Entrées:
Barbeque Baby Back Ribs
Fried Chicken
Barbeque Chicken Breast
Meat Loaf
Sliced Flank Steak with Cowboy Butter

Assorted Dessert Display

Viva Italiano

Caesar Salad with Garlic Croutons, Shaved Parmesan and a Creamy Caesar Dressing
Antipasto Platter
Tuscan Basil Potatoes
Lemon Roasted Garlic Broccolini
Focaccia Breads

Choice of Two Entrées:
Parmesan Crusted Chicken with Garlic Roasted Tomato Sauce
Florentine Alfredo Stuffed Shells
Baked Rigatoni with Italian Sausage
Pesto Penne Primavera
Grilled Mahi Mahi with Lemon Caper Sauce
Shrimp Scampi with Angel Hair Pasta

Tiramisu and Cannoli’s

For Buffets under 20 guests, a $100 preparation fee will be assessed
A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
dinner buffet

All Dinner Buffets are charged per person
Minimum of 20 guests required
All Dinner Buffets include Starbucks Regular & Decaffeinated Coffee, and Teavana Iced Tea
Add Coca-Cola Products on consumption
Add a 3rd Entrée to any buffet for an additional fee

Vegas Nights

Mixed Greens with Oranges, Walnut, Gorgonzola and Raspberry Vinaigrette
Quinoa Tabouleh with Lemon Juice, Tomatoes, Cucumber, Shredded Carrots, Green Onion and Parsley
Tri- colored Cheese Tortellini with Basil Pesto
Rosemary Red Roasted Potatoes, Medley of Broccoli, Carrots and Cauliflower and Fresh Rolls with Butter

Choice of Two Entrées:
Breast of Chicken stuffed with Sun-Dried Tomatoes and Goat Cheese with White Wine Sauce
Chicken Marsala
Grilled Salmon with Lemon Chardonnay Sauce
Beef Filet Medallions with Béarnaise Sauce
Asian Seared Pork Loin with Shiitake Mushroom Glaze
Carving Station with Herb Rubbed Slow Roasted Prime Rib with Rosemary Au Jus and Horseradish
($175 Chef’s Attendant Fee Required for Carving Station)

Assorted Cake Pops and Desert Shooters

High Roller

Greek Salad with Romaine, Onion, Olives, Bell Peppers, Tomatoes, Cucumbers and Cheese
Caprese Salad with Sliced Mozzarella Cheese, Basil and Olive Oil
Shrimp Cocktail (3 per person)
Saffron Rice, Mashed Red Potatoes with Garlic Butter, Asparagus and Fresh Rolls with Butter

Choice of Two Entrées:
Sliced Sirloin Steak with Jack Daniels and Peppercorn Demi Glaze
Chicken Marsala
Chicken Cordon Bleu
Medallions of Beef Tenderloin with Herbed Garlic Butter
Balsamic Glazed Salmon with Dijon Mustard Sauce
Pan Seared Mahi Mahi with Tequila Fruit Salsa
Herb Roasted Pork Tenderloin with Red Wine and Cherry Sauce
Shrimp Scampi with Angel Hair Pasta

Assorted Macaroons and Mousse Trifles

For Buffets under 20 guests, a $100 preparation fee will be assessed
A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
hors d’oeuvres

Breaded Ravioli with Pomodoro Sauce
Breaded Jalapenos stuffed with Cream Cheese
Meatballs (Teriyaki, Sweet & Sour or BBQ)
Vegetable Spring Rolls
Parmesan Artichoke Hearts
Crab Rangoon’s with Sweet Thai Chili Sauce
Southwest Egg Rolls
Petite Quiche Lorraine
Pot Stickers
Seafood Stuffed Mushrooms
Spicy Chicken Wings
Teriyaki Chicken Skewers
Spanakopita’s
Bacon Wrapped Scallops
Beef Satay with Spicy Peanut Sauce
Coconut Shrimp
Mini Beef Wellington

Chicken Salad on a Crostini
Roasted Tomato Bruschetta
Antipasto Skewers
Southwest Pinwheels
Fruit Skewers
Smoked Salmon Pinwheels
Assorted Petite Canapes
Prosciutto wrapped Asparagus
Mini Crab Cakes
Chilled Shrimp

Pricing is based on 50 pieces per tray
A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
**Reception Packages**

**Reception Package I**
1-Hour Consumption Bar Package to feature

- Imported and Domestic Bottled Beers
- House Wine by the Glass
- Soft Drinks
- Bottled Water

**Each additional hour add $6 per person**

**Reception Package II**
1-Hour Consumption Bar Package to feature

- Call Brand Liquors
- Imported and Domestic Bottled Beers
- House Wine by the Glass
- Assorted Bottled Juices
- Soft Drinks
- Bottled Water

**Each additional hour add $10 per person**

ADD Premium Liquor for $2 per person

**Reception Package III**
1-Hour Consumption Bar and Hors D’oeuvres Package to feature

- Imported and Domestic Bottled Beers
- House Wine by the Glass
- Assorted Bottled Juices
- Soft Drinks
- Bottled Water

- Choice of 3 Hors D’oeuvres

**Each additional hour add $12 per person**

ADD Call Brand Liquor for an additional $8 per person/per hour

ADD Premium Brand Liquor for an additional $10 per person/per hour

**Hors D’Oeuvres for Package III Include:**

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<tr>
<th>HOT HOR D’OEUVRES</th>
<th>COLD HOR D’OEUVRES</th>
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<td>Jalapeno Poppers</td>
<td>Salami Cornet w/ Cream Cheese</td>
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<tr>
<td>Vegetable Spring Rolls</td>
<td>Roasted Tomato Bruschetta</td>
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<tr>
<td>Parmesan Artichoke Hearts</td>
<td>Assorted Petite Canapes</td>
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<tr>
<td>Pot Stickers</td>
<td>Cucumber Cup with Bleu Cheese</td>
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<td>Crab Rangoon’s</td>
<td>Prosciutto Wrapped Asparagus</td>
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<td>Breaded Ravioli</td>
<td>Chicken Salad on a Crostini</td>
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<td>Chicken Skewers</td>
<td>Southwest Pinwheels</td>
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<tr>
<td>Southwest Egg Rolls</td>
<td>Antipasto Skewers</td>
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<tr>
<td>Spicy Chicken Wings</td>
<td>Fruit Skewers</td>
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</tbody>
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A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
Imported & Domestic Cheese Display
Garnished with Strawberries and Grapes
Served with Assorted Crackers and Breads
Small (25 ppl) | Medium (50 ppl) | Large (100 ppl)

Crisp Vegetable Crudites
Display of Fresh Garden Vegetables
Chef’s Selection of Dips
Small (25 ppl) | Medium (50 ppl) | Large (100 ppl)

Fresh Fruit Display
Sliced Fresh Seasonal Fruits & Berries
Chef’s Selection of Dips
Small (25 ppl) | Medium (50 ppl) | Large (100 ppl)

Antipasto Display
Assorted Meats and Cheeses
Marinated Vegetables and Olives
Small (25 ppl) | Medium (50 ppl) | Large (100 ppl)

Dessert Display
Chocolate Dipped Strawberries
Assorted Pastry Pops
Petit Fours
Small (25 ppl) | Medium (50 ppl) | Large (100 ppl)

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
Mashed Potato Bar
Mashed Potatoes & Smashed Sweet Potatoes
with toppings to include Grilled Onions, Sautéed Mushrooms, Bacon Bits,
Shredded Cheddar, Butter & Brown Sugar

Slider Station
Pulled Pork, Mini Hamburgers & Breaded Chicken
Sliced Cheese, Tomato, Cole Slaw & Pickles
Barbecue Sauce, Ketchup and Mustard
Onion Rings

Pasta Station*
Tri-Colored Tortellini and Penne Pasta
Garlic, Tomatoes, Mushrooms and Shredded Parmesan Cheese
Marinara, Alfredo and Pest Sauces
Italian Meatballs
Garlic Bread
Add Chicken Add Shrimp

Fajita Station*
Chicken and Beef Fajita Strips
Sautéed Peppers and Onions
Salsa, Sour Cream and Guacamole
Flour Tortillas

Carving Station*
Bourbon-Glazed Smoked Pit Ham
Glazed Turkey Breast
Spice Rubbed Pork Loin
Parmesan and Peppercorn Crusted Leg of Lamb
Herb Roasted Prime Rib
Herb Seared Beef Tenderloin

*Requires Chef Attended
*A Chef's Fee will apply to any Attended Station

Reception Stations are Charged Per Person/Per Hour
Available as an addition to a Reception Only

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
bverages

Host Bar

Call Brands
Premium Brands
Domestic Beer
Imported Beer
House Wine
Cordials
Bottled Juice
Soft Drinks
Bottled Water

Cash Bar

Call Brands
Premium Brands
Domestic Beer
Imported Beer
House Wine
Cordials
Bottled Juice
Soft Drinks
Bottled Water

Hosted Drink Tickets

Call Brand Liquor
Premium Brand Liquor
Beer & Wine

*A Bartender is required for all Bar Services

A Bartender fee will be assessed for each Bartender

Host Bar: One Bartender per 75 guests
Cash Bar: One Bartender per 100 guests

An Additional $ per Bartender, per hour will be assessed for each additional hour

Cash Bar Minimum

$300 Minimum for all cash bars of 50 guests or less
$600 Minimum for all cash bars of 51 or more guests

*If the minimum is not met, the difference between the actual consumption and the minimum will be charged to the master account

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental
**House Wine**
- Cabernet
- Merlot
- Chardonnay
- White Zinfandel
- Pinot Grigio

**Liquor Selection**

**Premiums**
- Tanqueray
- Crown Royal
- Chivas
- Ketel One
- Captain Morgan
- Patron Silver

**Call Brands**
- Jack Daniels
- Dewar’s
- Smirnoff
- Beefeater
- Bacardi
- Sauza Gold
- Canadian Club

**Beer Selections**

**Domestics**
- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra

**Imports**
- Corona
- Heineken
- Guinness
- Amstel Light