



*We give you the most for
your budget with quality
service and a one-stop shop
for all your event needs*

Refreshment Breaks

All Prices are per person and include Starbucks freshly brewed regular and decaffeinated coffee and an assortment of hot teas

MORNING PLAZA BREAK

Freshly Baked Pastries and Muffins
Assortment of Chilled Juices
Beverages are Refreshed Mid-Morning
\$8

AFTERNOON PLAZA BREAK

Seasonal, Sliced Fresh Fruit
Assortment of Freshly Baked Cookies
Double Chocolate Brownies
Assorted Coca Cola Products
Beverages are Refreshed Mid Afternoon
\$9

ALL DAY PLAZA BREAK PACKAGE

(Above breaks combined)
\$15

MORNING EXECUTIVE BREAK

Freshly Baked Pastries and Muffins
Assortment of Chilled Juices
Choice of Warm Breakfast Selection
Healthy Collection of Granola Bars
Individual Fruit Yogurts
Seasonal, Sliced Fresh Fruit
Beverages are Refreshed Mid Morning
\$10

AFTERNOON EXECUTIVE BREAK

Choice of Warm Hors d' Oeuvres from Menu
Tortilla Chips and Salsa
Freshly Baked Cookies
Assorted Coca Cola Products and Zephyrhills Bottled Spring Water
Beverages are Refreshed Mid Afternoon
\$11

ALL DAY EXECUTIVE BREAK PACKAGE

(Above breaks combined)
\$19

Breakfast

PLATED, SERVED, BREAKFAST SELECTIONS

All prices are per person and include Starbucks freshly brewed regular and decaffeinated coffee,
an assortment of hot teas, and a selection of chilled juices

THE ALL AMERICAN

Scrambled Eggs

Choice of Crisp Smoked Bacon, Link Sausage or Smoked Ham

Seasoned Country Style Breakfast Potatoes

Assorted Pastries, Muffins, Butter and Preserves

\$10

LAKESIDE BREAKFAST

Scrambled Eggs

Choice of Crisp Smoked Bacon, Link Sausage or Smoked Ham

Seasoned Country Style Breakfast Potatoes

Assorted Pastries, Muffins, Butter and Preserves

Seasonal, Sliced Fresh Fruit

\$12

CLASSIC EGGS BENEDICT

Assorted Pastries, Muffins, Butter and Preserves

Seasonal, Sliced Fresh Fruit

Eggs Benedict (Half of an English muffin topped with ham,

A poached egg and Hollandaise sauce)

Seasoned Country-Style Breakfast Potatoes

\$14

Breakfast

BREAKFAST BUFFETS

All prices are per person and include Starbucks freshly brewed regular and Decaffeinated coffee, an assortment of hot teas, and a selection of chilled juices

THE CONTINENTAL BREAKFAST BUFFET

Freshly Baked Pastries and Muffins

Seasonal, Sliced Fresh Fruit

\$10

THE EXPRESS BREAKFAST BUFFET

Seasonal Fresh Fruit Salad

Traditional Breakfast Cereals with 2% Milk

Scrambled Eggs

Crisp Smoked Bacon

Country-Style Breakfast Potatoes

Assorted Pastries and Biscuits with Choice of Butter and Preserves

\$14

THE EXECUTIVE BREAKFAST BUFFET

Seasonal Fresh Fruit Salad

Traditional Breakfast Cereals with 2% Milk

Scrambled Eggs

Southern-Style Grits

Crisp Smoked Bacon

Link Sausage

French Toast or Pancakes

Country-Style Breakfast Potatoes

Assorted Pastries and Biscuits with Choice of Butter and Preserves

\$15

Add Smoked Scottish Salmon

\$17

Brunch Buffets

All prices are per person and include Starbucks freshly brewed regular and decaffeinated coffee,
An assortment of hot teas and a selection of chilled juices

THE CLASSIC BRUNCH BUFFET

Sliced Fresh Fruit and Cheese Display
Scrambled Eggs
Country-Style Breakfast Potatoes
Crisp Smoked Bacon and Link Sausage
Assorted Pastries
Seasonal, Mixed Green Salad with Choice of Two Dressings
Grilled Chicken Breast Served with a Light Chardonnay Cream Sauce
Honey Maple Glazed Virginia Ham
Fresh, Seasonal Vegetable Medley
Dinner Rolls, Butter and Preserves
Dessert Display Featuring an Assortment of Cakes, Tortes, Pies and French Pastries
\$19

CREATE YOUR OWN BRUNCH BUFFET

Sliced Seasonal Fruits and Berries
Imported and Domestic Cheese Display
Mixed Greens Salad with Assorted Garnishments and Dressings
Scrambled Eggs with French Snipped Chives
Applewood Bacon
Country Sausage
Seasoned Breakfast Potatoes
Choice of Blueberry Pancakes or Cinnamon French Toast

Carving Stations

(Choose One)

Roasted New York Strip Loin of Beef with Three Mushroom Sauce
Honey Baked Ham with Honey Mustard Sauce
Roast Pork Loin with Rosemary Port Wine Reduction
Carved Smoked Turkey Breast with Cranberry Orange Relish

Lunch Entrees

(Choose Two)

Eggplant Parmesan
Barbeque Chicken
Grilled, Sliced London Broil
Grilled Chardonnay Chicken
Baked Tilapia with Tropical Fruit Salsa
Roasted Pork Loin
Santa Fe Chicken
Grilled Dijon Chicken
Barbeque Grilled Salmon
Classic Penne Pasta Alfredo
\$25

Brunch Buffets

All prices are per person and include Starbucks freshly brewed regular and decaffeinated coffee,
An assortment of hot teas and a selection of chilled juices

NEW YORK, NEW YORK

Mimosa, Screwdriver and Bloody Mary Bar
Sliced Fresh Fruit and Gourmet Cheese Display
Deli Baked Bagels with Assortment of Flavored Cream Cheeses
Nova Scotia Smoked Salmon with Tomato, Onion and Capers
Mixed Green Salad with Mandarin Oranges, Spiced Pecans, Red Onion,
And Gorgonzola Cheese with Raspberry Vinaigrette
Blueberry Pancakes with Vermont Maple Syrup
Crisp Smoked Bacon and Link Sausage
Eggs Benedict
Chicken Cordon Bleu
Gourmet Rolls and Butter
Grilled Seasonal Vegetables
Potatoes au Gratin
Italian Desserts to Include Cheesecake and Tiramisu

Carving Stations

(Choose One)

Roasted New York Strip Loin of Beef with Three Mushroom Sauce
Honey Baked Ham with Honey Mustard Sauce
Roast Pork Loin with Rosemary Port Wine Reduction
Carved Smoked Turkey Breast with Cranberry Orange Relish

\$32

Lunch

PLATED, SERVED LUNCHES

All Entrees Include a Starter, Seasonal vegetable, Choice of Rice or Potato, Rolls and Butter, Choice of Dessert and Starbucks Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas, Iced Teas and Water

Starter

(Please Select one)

Seasonal Fresh Fruit Plate

or

Fresh, Select Greens Salad Served with our House Dressings

Entrees

(Please Select One)

EGGPLANT PARMESAN

Slices of Eggplant Lightly Breaded and Pan Fried with Marinara and Mozzarella Cheese
Served with Pasta Tossed with Olive Oil and Fresh Herbs

\$15

GRILLED, SLICED LONDON BROIL

Flavorful Slices Served in Peppercorn Thyme Reduction

\$18

THE PERFECT PAIR

London Broil Served in Peppercorn Thyme Reduction and Grilled Chardonnay Chicken

\$18

ROASTED PORK LOIN

Lean Tender Slices of Pork Sautéed in an Apple Port Wine Reduction

\$17

SANTA FE CHICKEN

Grilled Chicken Breast Basted with Homemade Barbeque Sauce
Topped with Bacon, Diced Tomatoes, Scallions and Cheddar Cheese

\$15

GRILLED DIJON CHICKEN

Grilled Chicken Breast Served with our Famous Dijon Mustard Sauce

\$15

CREAMY CITRUS CHICKEN

Chicken Breast Lightly Battered then Pan Fried and Finished in Our Citrus Cream Sauce

\$15

NORTHWEST SALMON

Soy Ginger Marinated Salmon with a Ginger Cream Sauce

\$17

CLASSIC PENNE PASTA ALFREDO

Homemade Alfredo Sauce Tossed with Perfect al Dente Penne Pasta Topped with Diced Tomatoes and Green Onions

\$12

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Add Grilled Chicken, \$4 ~ Add Grilled Shrimp, \$5 ~ Add Blackened Salmon, \$6

Lunch

PLATED, SERVED, LIGHT LUNCHEON SELECTIONS

Light Luncheon Selections Include a Starter, Rolls and Butter, Choice of Dessert and Starbucks Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Iced Tea and Water

Starter

(Please Select One)

Seasonal Fresh Fruit Plate

or

Fresh Select Greens Salad Served with our House Dressings

Entrees

(Please Select One)

**ROAST NEW YORK STRIP LOIN AND
MONTEREY JACK CHEESE WITH CARMELIZED
ONIONS**
\$13

BARBEQUE GRILLED SALMON SALAD
Mixed Greens with Red Onion, Cucumber, Crumbled Bleu
Cheese, Craisins, Spiced Pecans with Balsamic Vinaigrette
\$14

**ROAST TURKEY WITH SWISS, BERMUDA
ONIONS AND SPROUTS**
\$13

GRILLED CHICKEN SANDWICH
Grilled to Perfection and Topped with Bousin Cheese,
Caramelized Onions, Lettuce and Tomato
Served on Rustica Bread
\$13

FIELD GREENS SANDWICH
Seasonal Field Greens, Sprouts, hummus, Cheddar Cheese,
Tomatoes, and Bermuda Onions on Rustica Bread
Served with Pasta Salad
\$12

CLUB WRAP
Honey Maple Turkey, Crisp Smoked Bacon, Provolone
Cheese, and Seasonal Field Greens Wrapped in a Flavored
Flour Tortilla with Raspberry Dijon Vinaigrette
\$13

QUICHE OF THE DAY
Served with Choice of Soup or Salad
\$12

CROISSANT SANDWICH SELECTION
(Served with Pasta Salad and Condiments)
\$13

Lunch

LUNCHEON BUFFETS

Include Starbucks freshly brewed regular and decaffeinated coffee, assorted hot teas, iced tea and water

THE NEW YORK DELI BUFFET

Soup of the Day
Sliced Roast Beef, Turkey Breast, Smoked Ham
Sliced Natural Cheeses
Variety of Gourmet Breads
Cole Slaw and Potato Salad
\$15

PAYNES PRAIRIE BUFFET

Sliced, Fresh Fruit and Cheese Display
Seasonal Field Greens Salad with Assorted House Dressings
Sliced London Broil with a Roasted Demi Glaze
Chicken Breasts Lightly Battered then Pan Fried and
Finished in Our Citrus Cream Sauce
Herb Roasted Red Potatoes
Seasonal Mixed Vegetables
Assorted Pies, Cakes and Tortes
Freshly Baked Rolls with Butter
\$18

SOUPS, SALADS AND WRAPS

Garden Salad Bar
Sliced, Seasonal Fresh Fruit
Turkey Club Wraps
Roast Beef and Swiss Wraps
Vegetarian Wraps
Soup of the Day
Freshly Baked Cookies and Brownies
\$15

TAIL-GATOR BUFFET

Salad Bar
Barbeque or Southern Fried Chicken
Barbeque Pulled Pork
Corn on the Cob
Baked Beans
Cole Slaw
Southern-Style Potato Salad
Homemade Corn Bread
Chef's Choice Dessert
\$16

ON THE LIGHT SIDE

Almond Chicken Salad, Dilled Egg Salad and Tuna Salad
Swiss Cheese, Cheddar Cheese and Provolone Cheese
Assorted Veggies and Condiments
Assorted Bakery Fresh Breads
Chilled Pasta Salad
Bistro Style Potato Chips with Dill Dip
Chef's Choice Dessert
\$15

BOXED LUNCHEONS

Minimum of 10 Guests ~ Takeout Only with a Maximum of Two Choices

Please Select from any of our "Light Luncheon" Salads or Sandwiches. All Lunches are Served with a Freshly Baked Cookie, Bistro Potato Chips and a 12oz Coca Cola or Zephyrhills Bottled Spring Water

\$14

Lunch

LUNCHEON BUFFETS

CREATE YOUR OWN BUFFET

Served with Chef's choice gourmet desserts, Starbucks freshly brewed regular
And decaffeinated coffee, assorted hot teas, iced tea and water

Two-Entrée Buffet **\$20**

SELECT TWO

Sliced Fresh Fruit Display
Carved Watermelon Basket with Fresh Fruit and Berries
Imported and Domestic Cheese Display
Swedish Meatballs
Cocktail Sausages
Soup of the Day
Spanikopita
Chicken Empanadas
Chinese Eggrolls
Mushroom Caps Stuffed with Boursin Cheese
Roma Tomato Bruschetta

SELECT ONE

Garden Salad Bar Display
Caesar Salad Display
Soup of the Day
Plaza Garden Salad

SELECT TWO

Oven Roasted Potatoes
Sweet Potato Soufflé
Potatoes Au Gratin
Parsley Boiled Potatoes
Sun Dried Tomato Risotto
Saffron Rice
Penne Pasta Garlic Beurre Blanc

Three-Entrée Buffet **\$22**

SELECT TWO OR THREE

Sliced London Broil with Roasted Garlic Demi Glaze
Creamy Citrus Chicken
Barbeque Chicken
Southern Fried Chicken
Barbeque Pulled Pork
Eggplant Parmesan
Grilled Chardonnay Chicken
Roasted Pork Loin
Santa Fe Chicken
Barbeque Northwest Salmon
Classic Penne Pasta Alfredo

SELECT ONE

Corn Cobquettes with Peppered Butter
Seasonal Vegetable Medley
Green Bean Almondine
Broccoli Au Beurre
Glazed Carrots

SELECT ONE

Homemade Cornbread
Spoon Dropped Buttermilk Biscuits
Gourmet Bakery Dinner Rolls

Lunch

ITALIAN BUFFET

Includes Starbucks freshly brewed regular and decaffeinated coffee, assorted hot teas, iced tea and water

PRANZO DI ITALY BUFFET

**Roma Tomato Bruschetta
Penne Pasta in Olive Oil Served with
Marinara and Creamy Alfredo Sauce on the Side
Italian Vegetable Medley
Garlic Breadsticks**

SELECT ONE

Roasted Red Pepper Soup
Minestrone Soup
Italian Salad Display
Caesar Salad Display

SELECT TWO

Chicken Parmesan
Eggplant Parmesan
Homemade Lasagna
Homemade Vegetarian Lasagna
Fettuccini Alfredo
Chicken Marsala
Italian Meatballs in Marinara Sauce

Chef's Italian Dessert Display

\$17

Dinner

Plated, Served Dinners

Dinner Entrees include Choice of Salad, Seasonal Vegetable, Choice of Potato or Rice
Fresh Rolls and Butter
Choice of Dessert

Starbucks Freshly Brewed Regular and Decaffeinated Coffee, assortment of hot teas, iced tea and ice water

Salads

(Please Select One)

SEASONAL GREEN SALAD, CAESAR SALAD

(or Plaza Salad Mixed Greens Grumbled Blue Cheese, Spiced Walnuts and Craisins)

Entrees

(Please Select One)

MARINATED AND GRILLED CHICKEN BREAST

Served with Chardonnay Cream Sauce

\$22

ROASTED PORK LOIN

Lean Tender Slices of Pork Finished in a Apple Port Wine Reduction

\$22

SOY GINGER SALMON

Seared Soy Ginger North Atlantic Salmon Finished with a Ginger Citrus Cream Sauce

\$23

MAHI MAHI

Light and Flaky Mahi Mahi topped with a Tropical Fruit Salsa

\$26

NY STRIP

12oz New York Strip Grilled to Perfection and Topped with Caramelized Onions and Portabella Mushrooms

\$33

ROAST PRIME RIB OF BEEF

10oz of Slow Roasted Prime Rib Accompanied by House-made Au Jus and Spicy Horseradish Sauce
\$26

GRILLED SLICED LONDON BROIL

Flavorful Slices Served in Burgundy Thyme Three Mushroom Reduction
\$26

CHAR-BROILED FILET MIGNON

8oz Filet Grilled to Order and Finished with a Burgundy Thyme Demi-Glaze
\$35

STUFFED CHICKEN

Brie, Spinach and Sun Dried Tomato
or
Apricot, Craisin and Brie
\$23

Vegetarian Entrees

(to substitute your entrée of choice for your vegetarian guests)

EGGPLANT PARMESAN

Slices of Eggplant lightly breaded and Pan Fried with Marinara and Mozzarella Cheese

PORTABELLA WELLINGTON

Marinated Portabella Mushrooms, Fresh Herbs, Brie Cheese, and Asparagus in a Flaky Puffed Pastry

ROASTED VEGETABLE STACK

Seasonal Vegetables, Marinated, Grilled and Stacked on a Bed of Basil Pesto Cous Cous

PASTA PRIMAVERA

Pasta with a Colorful Array of Vegetable in a Light Cream Sauce

Dessert Selections

(Please Select One)

Carrot Cake ~ Coconut Cake ~ Red Velvet Cake ~ Chocolate Layer Cake
German Chocolate Cake ~ Turtle Cheese Cake ~ Citrus Lemon Layer Cake
White and Dark Chocolate Mousse ~ New York Style Cheese Cake

Dinner

DINNER BUFFETS

Served with Chef's Choice of gourmet desserts, Starbucks freshly brewed regular and decaffeinated coffee, assortment of hot teas, iced tea and ice water

CREATE YOUR OWN BUFFET

Two-Entrée Buffet

\$28

Select three:

Sliced Fresh Fruit Display
Carved Watermelon Basket with Fresh Fruit and Berries
Imported and Domestic Cheese Display
Swedish Meatballs
Cocktail Sausages
Soup of the Day
Spanikopita
Chicken Empanadas
Chinese Eggrolls
Mushroom Caps Stuffed with Boursin Cheese
Roma Tomato Bruschetta

Select one:

Grand Salad Bar Display
Caesar Salad Display
Plaza Salad Display

Select two or three:

Chardonnay Chicken
Chicken Cordon Bleu
Roasted Beef Au Jus
Fresh Catch of the Day Fried or Baked
Chicken Portobello
Homemade Lasagna
Beef Tips Diane
Pesto Chicken
Roasted Tom Turkey with a Sage Giblet Gravy
Sliced London Broil in a Burgundy Thyme Reduction
Pan Fried Cornbread Catfish
Roasted Pork Loin in an Apple Cranberry Port Wine Reduction
Soy Ginger Salmon with Citrus Cream Sauce
Eggplant Parmesan
Stuffed Portobello Mushrooms

Three-Entrée Buffet

\$31

Select one:

Corn Cobbetts with Peppered Butter
Seasonal Vegetable Medley
Green Bean Almondine
Broccoli Au Beurre
Glazed Carrots

Select two:

Oven Roasted Red Potatoes
Sweet Potato Soufflé
Potatoes au Gratin
Parsley Boiled Potatoes
Andouille Sausage Cornbread Stuffing
Sun Dried Tomato Risotto
Saffron Rice
Penne Pasta Garlic Beurre Blanc

Select one:

Homemade Cornbread
Spoon Dropped Buttermilk Biscuits
Gourmet Bakery Dinner Rolls

Dinner

DINNER BUFFETS

(25- guest minimum. Served with Chef's Choice of gourmet desserts, Starbucks freshly brewed regular and decaffeinated coffee, assortment of hot teas, iced tea and ice water)

ALACHUA BUFFET

Fresh Garden Salad Bar
Chicken Portabella
Penne Pasta
Beef Tips Dine
Steamed Long Grain White Rice
Seasonal Fresh Vegetables
Deluxe Assortment of Fresh Rolls,
Gourmet Bread and Butter
\$21

KANAPAHA BUFFET

Caesar Salad Bar
Roasted Pork Loin in Mushroom Demi Glaze
Egg Noodles
Bone in Baked Chicken
Yellow Spanish Rice
Seasonal Fresh Vegetables
Fresh Garlic Dinner Rolls
\$20

BIVENS BUFFET

Grand Salad Bar
Sliced Fresh Fruit and Cheese Display
Roasted New York Strip Loin of Beef
with Roasted Shallot Demi Glaze
Char-Broiled Chicken Breast
with Ginger Citrus Sauce
Roasted Red Potatoes
Long Grain Wild Rice
Seasonal Vegetable Medley
Deluxe Assortment of Fresh Rolls,
Gourmet Bread and Butter
\$25

LITTLE ITALY BUFFET

Antipasto Platter
Roma Tomato Bruschetta
Caesar Salad
Lasagna
Chicken Marsala
Eggplant Parmesan
Sundried Tomato Risotto
Penne Pasta Alfredo
Italian Vegetable Medley
Garlic Bread
\$26

SOUTHERN BUFFET

Carved Watermelon Basket with
Fresh Fruits and Berries
Tossed Southern Greens with Ranch
and Vinaigrette Dressings
Country Fried Chicken
Mesquite Grilled Pork Rib
Pan Fried Catfish
Grilled Corn Cobbettes
Mashed Potatoes
Baked Beans
Barbeque Corn Muffins
and Spoon- Dropped Buttermilk Biscuits
with Honey and Butter
\$25

CARIBBEAN CARNIVALE

Tropical Fruit Display
Fresh Garden Salad Bar
Grilled Mahi Mahi with Tropical Fruit Salsa
Grilled Jerk marinated Chicken
Sweet Fried Plantains
Grilled Seasonal Vegetables
Caribbean Rice and Beans
Assorted Rolls and Bread
\$26

Dinner

ITALIAN BUFFET

CENA DI ITALY BUFFET

**Sundried Tomato Risotto
Penne Pasta in Olive Oil Served with
Marinara and Creamy Alfredo Sauce on the Side
Italian Vegetable Medley**

SELCET TWO:

Tomato Mozzarella Skewers Drizzled with Fresh Pesto
Roma Tomato Bruschetta
Pesto and Roma Tomato Bruschetta Squares
Antipasto Platter
Spanikopita

SELECT ONE:

Roasted Red Pepper Soup
Minestrone Soup
Italian Salad Display
Caesar Salad Display

GARLIC BREADSTICKS

SELECT THREE:

Chicken Parmesan
Eggplant Parmesan
Homemade Lasagna
Homemade Vegetarian Lasagna
Fettuccini Alfredo
Stuffed Shells
Chicken Marsala
Italian Meatballs in Marinara

**Chef's Italian Desserts Including
Tiramisu, Cheesecake, and Cannolis**

**Selection of Starbucks Freshly Brewed Regular
and Decaffeinated Coffee & Assortment of Hot Teas, Iced Tea and Ice Water
\$26**

Ala Carte

BEVERAGES

- Starbucks Freshly Brewed Regular and Decaffeinated Coffee and Teas (gallon): \$26
- Fresh Squeezed Orange and Grapefruit Juices (carafe): \$15
 - Whole, 2%, or Skim Milk (carafe): \$14
 - Minute Maid Lemonade (gallon): \$22
 - Fruit Punch (gallon): \$22
- Assorted 12 oz. Coca Cola brand Sodas (each): \$2
- Zephyrhills Bottled Spring Water, 12oz. (each): \$2
- Red Bull Energy Drinks, 8oz. (each): \$4

BAKERY SELECTIONS

- Deli Baked Pastries (dozen): \$21
- Oven Baked, Whole Grain Fruit Muffins (dozen): \$21
- Krispy Kreme Donuts in Various Flavors (dozen): \$21
- Deli Baked Bagels with Plain and Flavored Cream Cheeses (dozen): \$19
- Deli Baked Croissants with Fruit Preserves (dozen): \$21
 - Double Chocolate Brownies (dozen): \$16
 - Warm Pretzels with Gourmet Mustard (dozen): \$21
 - Freshly Baked Cookies (dozen): \$16

FAVORITES

- Seasonal, Sliced Fresh Fruit (per person): \$2
- Seasonal, Whole Fresh Fruit (per person): \$2
- Individual Creamy Fruit Yogurts (each): \$2
- Individual Granola Bars (each): \$2
- Imported and Domestic Cheese Display (per person): \$3
- Tortilla Chips and Salsa (per person): \$2
- Novelty Ice Cream Bars (each): \$3
- Bistro Potato Chips served with Dill Ranch (per person): \$2
- Hot Breakfast Sandwiches (per person): \$4

A La Carte

In-Room Cooking Stations

One Attendant per 50 Guests: \$55.00 per Attendant for two hours; \$20.00 each additional hour; priced per person

Stations

PASTA STATION

Chef's Selection of Pasta tossed with choice of:
Traditional Marinara, Basil Pesto and Creamy
Alfredo Sauces with Appropriate Condiments and
Toppings
\$10

MASHED-TINI BAR

Mashed Yukon Gold and Sweet Potatoes, Sour
Cream, Bacon Bits, Cheddar, Butter, Chives,
Broccoli Served in a Martini Glass
\$8

BREAKFAST BURRITO STATION

Scrambled Eggs, Shredded Cheddar Cheese,
Sausage, Black Beans, Red Onions, Salsa, Sour
Cream, and Tortillas
\$10

BANANAS FOSTER STATION

\$12

Carved Specialties

HONEY BAKED HAM

Honey Mustard Sauce
\$175 (50 servings)

CARVED SMOKED TURKEY BREAST

Cranberry Orange Relish
\$225 (40 servings)

TENDERLOIN OF BEEF

Horseradish Cream Sauce
\$395 (20 servings)

STEAMSHIP ROUND OF BEEF

Madeira Au Jus
\$450 (200 servings)

TOP ROUND OF BEEF

\$325 (50 servings)

ROASTED PORK TENDERLOIN

Pineapple Rain Sauce
\$275 (50 servings)

A La Carte

Delectable Displays

FRESH CRUDITES WITH DILL DIP

\$3 per person

DOMESTIC AND IMPORTED CHEESE

Garnished with Fresh Fruit, served with Crackers

\$3 per person

ANTIPASTO DISPLAY

Prosciutto, Provolone, Salami, Pepperoni, Smoked Mozzarella, Imported Olives,
Artichoke Hearts, and Asparagus Served with Italian Bread

\$5 per person

CHOCOLATE FONDUE DIPPING ITEMS

Fresh Seasonal Fruits, Berries, Cakes and Marshmallows

\$3 per person

VIENNESE PASTRY DISPLAY

Miniature Finger Pastries Displayed on Mirror

\$5 per person

BAKE BRIE

Sweet or Savory in Puffed Pastry

\$4 per person

A La Carte

Hors D'Oeuvres Selections

Warm and Chilled
Spanikopita
Cocktail Sausages
Prosciutto Wrapped Melon
Roma Tomato Bruschetta
Buffalo Chicken Wings
Assorted Finger Sandwiches
Swedish Meatballs
Empanadas
Mozzarella Sticks, Marinara Sauce
Chinese Egg Rolls, Sweet and Sour Sauce
Skewers with Mozzarella, Grape Tomatoes, Fresh Basil and Pesto
\$1.50 each piece
Available in increments of 50 and 100 pieces

Chicken Satay with Peanut Sauce
Salmon with a Dilled Cream Cheese served on Toasted Rounds
Breaded Tender Chicken Strips with our choice of dipping sauce
Mushroom Caps stuffed with Boursin Cheese
Curry Chicken Salad Tea Sandwiches
Bacon-wrapped Dates
\$2.50 each piece
Available in increments of 50 and 100 pieces

Coconut Fried Shrimp with Orange Horseradish Marmalade
Asparagus Tips with Cream Cheese Wrapped in Salmon,
Beautifully displayed in sliced rolls
Miniature Maryland Crab Cakes with Aioli
Bacon Wrapped Sea Scallops
Strawberry and Brie
Iced Jumbo Shrimp
\$3.00 each piece
Available in increments of 50 and 100 pieces

Beverage Service

HOST BARS CASH BARS (Priced Per Drink)

CALLS

PREMIUM BRANDS.....	\$7
TOP SHELF BRANDS.....	\$9
CORDIALS.....	\$8
DOMESTIC BEER.....	\$4
IMPORTED BEER.....	\$5
VARIETAL WINE.....	\$5
SOFT DRINKS.....	\$2
MINERAL WATER.....	\$4

SPECIALTY ITEMS

IMPORT and SPECIALTY KEGS, starting at \$375

DOMESTIC KEGS, starting at \$275

Please see your sales representative for specialty beers

	BEER AND WINE	PREMIUM BRAND	TOP SHELF
ONE HOUR	\$8	\$11	\$14
TWO HOUR	\$12	\$16	\$22
THREE HOUR	\$15	\$23	\$29
FOUR HOUR	\$3	\$30	\$7

Beer and Wine includes Three Import and Three Domestic Beers and Copper Ridge,

Merlot, Chardonnay, Cabernet, White Zinfandel

Labor Charges: \$75 per Bartender per 4 Hours of Service

Bartender Fees will be waived with \$500 Revenue per Bartender

Specialty Drinks

Champagne Punch.....	\$65 (per gallon)
Champagne Sherbet Punch.....	\$75 (per gallon)
Mimosas.....	\$65 (per gallon)
Red or White Sangria.....	\$85 (per gallon)
Bloody Mary.....	\$95 (per gallon)
Tropical Rum Punch.....	\$95 (per gallon)

Wine List

CABERNET SAUVIGNON AND RED VARIETALS

KENDALL JACKSON CABERNET SAUVIGNON Healdsburg, California ~ Black cherry, blackberry and cassis flavors. Cedar and vanilla aromas.	\$36
COPPOLA BLACK LABEL CABERNET Rosso, California ~ Layers of berry and dark chocolate flavors. Hint of sweet vanilla	\$34
KENDALL JACKSON MERLOT Healdsburg, California ~ Black cherry, blackberry and cassis flavors. Cedar and vanilla aromas.	\$32
BLACKSTONE MERLOT Sonoma, California ~ rich fruit aromas, elegant creaminess, supple oak flavors and firm tannins	\$29
CLOS DU BOIS SHIRAZ Sonoma California ~ Aromas and flavors of wild raspberries and blackberries, with hints of licorice	\$29
BOGLE PETITE SYRAH Clarksburg, California ~ Flavors of raspberries, blackberries, and finished with a hint of spice.	\$34
TRINITY OAKS RED ZINFANDEL Monterey, California ~ Aroma of ripe blackberry, black raspberry, and boysenberry fruit	\$32
CLOS DU BOIS PINOT NOIR Sonoma, California ~ Aromas of crushed rose petals and rich cherry.	\$28
CHARDONNAY AND WHIDTE VARIETALS	
KENDALL JACKSON CHARDONNAY Healdsburg, California ~ Mango, pineapple, and peach flavors. Apple, citrus and pear aromas	\$34
TRINITY OAKS CHARDONNAY Monterey, California ~ Aroma of apples and citrus, with a delicate floral note of honeysuckle	\$28
GALLO OF SONOMA CHARDONNAY Sonoma, California ~ Flavors of ripe apple, pear, and pineapple fruits with a hint of vanilla	\$32
BELLA SERRA PINOT GRIGIO California ~ Flavors of apples, pears with citrus and melon aromas	\$26
ECCO DOMANI PINOT GRIGIO Tre Venezie, Italy ~ Aromas of apricot, tropical lemon and pineapple flavors, floral and spicy notes.	\$32

DESSERT WINE

TRINITY OAKS JOHANNISBERG RIESLING Monterey, California ~ Honeysuckle flavor with hints of peach and apricot	\$34
TURNING LEAF WHITE ZINFANDEL Healdsburg, California ~ Juicy strawberry flavors and a fruity aroma.	\$26

BUBBLES

WYCLUFF BRUT	\$22
Modesto, California ~ Premium California grapes with a touch of sweetness and a crisp, clean finish	
KENWOOD	\$28
Sonoma, California ~ Fruit flavors and aromas of citrus, pear and peaches, followed by a nuance of spice	
CRISTALINO	\$36
Cava, Spain ~ Green apples, peaches, toast, flowers, cinnamon and herbs	
FREXIENET	\$68
D.O. Cava, Spain ~ Pale straw hue and apple-cream aromas with a bouquet of light crème Brule	
MOET WHITE STAR	\$125
Champagne, France ~ Aroma of white fruits, like peaches and pears, and hints of nuts	
VEUVE CLICQUOT	\$145
Champagne, France ~ Aroma of peaches and pears, flavors of fresh fruit and a crisp clean finish	
TAITTINGERS	\$165
Reims, France ~ Aromas of peach, white flowers, and vanilla, flavors of fresh fruit and honey	
DOM PERIGNON	\$350
Champagne, France ~ Hints of angelica, dried flowers, pineapple, coconut, cinnamon, cocoa, and tobacco	