



Banquet & Catering Guide

PRICES & FEES ARE SUBJECT TO CHANGE WITHOUT NOTICE & DOES NOT INCLUDE 23% SERVICE CHARGE AND 8.375% NEVADA STATE SALES TAX
PLEASE NOTIFY CATERING DEPARTMENT AT TIME OF BOOKING IF THERE ARE ANY DIETARY NEEDS SUCH AS FOOD ALLERGIES, VEGAN,
VEGETARIAN AND GLUTEN FREE OPTIONS.

GLUTEN FREE OPTIONS ARE AN ADDITIONAL \$5 PER GUEST AND MUST BE PRE-ORDERED WHEN MENU SELECTION IS CHOSEN.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have
certain medical conditions.

Refreshments

Freshly Brewed Coffee & Decaffeinated Coffee | \$65 per gallon

Roc Gourmet Coffee (as featured in Caffè Bottega) | \$70 per gallon

Cold Brew Coffee | \$65 per gallon

Herbal Hot Tea | \$65 per gallon

Iced Tea | \$65 per gallon

Hot Chocolate | \$65 per gallon

Hot Apple Cider | \$65 per gallon

Lemonade | \$65 per gallon

Fruit Punch | \$65 per gallon

Infused Water | \$35 per gallon (3 gallon minimum)

*Cucumber Citrus

*Raspberry Lime

*Watermelon Rosemary

*Blackberry Sage

*Pineapple Mint

*Strawberry Mint

Bottled Water | \$3 each

Assorted Pepsi Soft Drinks | \$5 each

Milk | \$5 each

Bottled Chilled Fruit Juices | \$6 each

Gatorade (12 oz) | \$7 each

Sparkling Water 16.9 oz | \$8 each

*Perrier or San Pellegrino

Red Bull (Regular & Sugar Free) | \$9 each

Starbuck's Frappuccino | \$9 each

Naked Juice | \$9 each

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Snacks

By the Dozen

Assorted Dessert Pastries | \$42 per dozen

Assorted Carl's Bakery Donuts | \$42 per dozen

Assorted Krispy Kreme Donuts | \$48 per dozen

Assorted Muffins | \$42 per dozen

Croissants | \$42 per dozen

Assorted Bagels w/Cream Cheese | \$42 per dozen

Danish pastry | \$42 per dozen

Chocolate Brownies or Blondie's | \$42 per dozen

Assorted Cookies | \$42 per dozen

Rice Krispy Treats | \$42 per dozen

Mini Cupcakes | \$42 per dozen

Lemon Cookie Bars | \$42 per dozen

Chocolate Peanut Butter Cookie Bars | \$42 per dozen

Lemon Poppy Seed Muffins | \$42 per dozen

Banana Nut Bread | \$42 per loaf

Cranberry Bread | \$42 per loaf

Cinnamon Rolls | \$46 per dozen

Fresh Fruit Skewers with Honey Yogurt Dip | \$46 per dozen

Assorted Cupcakes | \$48 per dozen

Hot Pretzels with Mustard & Cheddar Cheese Sauce | \$50 per dozen

Assortment of Mini Sandwiches | \$52 per dozen
(choice of white, wheat or mini croissant)

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Snacks Continued

Individual – Minimum of 10

Bags of Frito Lay Brand Chips | \$3 Each

Assortment of Granola Bars | \$3 Each

Bags of Pretzels | \$3 Each

Whole Fruits | \$3 Each

Bags of Trail Mix | \$4 Each

Assorted Candy Bars | \$4 Each

Assorted Ice Cream Bars | \$6 Each

Yogurt Parfaits | \$7 Each

Savory & Sweet

Selection of Salted Mixed Nuts (Serves 10 Guests) | \$35 Per Pound

Honey Roasted Peanuts (Serves 10 Guests) | \$35 Per Pound

Bowl of Chex Mix (Serves 10 Guests) | \$25 Per Order

Fun Size Chocolate Candy Bowl (Serves 10 Guests) | \$30 Per Order

Jellybeans or Gummy Bear Candy Bowl | \$32 Per Order

Pita Chips with Mediterranean Dip (Serves 25 Guests) | \$135 Per Order

Dips & Chips (Serves 25 Guests) | \$135 Per Order

Potato Chips with Ranch & Onion Dip and Tortilla Chips with Salsa & Guacamole

Gluten Free:

Coffee Crumb Cake | \$48 Per Dozen

Muffins | \$48 Per Dozen

Cookies | \$48 Per Dozen

Cupcakes | \$48 Per Dozen

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Stations

Minimum 20 Guests

All themed breaks include freshly brewed coffee, decaffeinated coffee, iced tea and selection of hot herbal teas

Break packages based on 30 minutes of service

At the Movies | \$21 Per Guest

Popcorn

Cracker Jacks

Candy Bars

Ball Park | \$21 Per Guest

Soft Pretzels w/ Mustard Sauce

Peanuts

Caramel Corn

South of the Border | \$23 Per Guest

Nachos

Tortilla Chips, Seasoned Ground Beef, Queso

Bean Dip, Salsa, Sour Cream, Jalapeños

Tuscany Delight | \$25 Per Guest

Chocolate Dipped Cookies & Cannoli's

White & Dark Chocolate Dipped Strawberries

Energy Boost | \$25 Per Guest

Yogurt Parfait with Granola

Fresh Fruits

Sliced Apples & Peanut Butter

Protein Bars

Break Enhancement

Assorted Pepsi Brand Soft Drinks | \$5 each

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Executive Meeting Package | \$74 Per Guest

Minimum 20 Guests

All Packages Include A Continental Breakfast, Mid-Morning Break, Lunch & 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 Scones, Muffins & Danish
Sweet Butter, Marmalade & Fruit Preserves
Fresh Fruit Display

Selection of Two (2) Juices

Chilled Orange, Cranberry,
Grapefruit **or** Apple Juice

Mid-Morning Break (beverage refresh only)

Coffee & Tea Refresh
Bottled Water & Soft Drink Service

Afternoon Break

Coffee & Tea Refresh
Bottled Water & Soft Drink Service

Selection of Two (2) Break Snacks (PM Break Only)

Fresh Baked Cookies and Brownies
Whole Fresh Fruit
Bowl of Pretzels
Granola Bars
Crispy Corn Tortilla Chips and Salsa

Breakfast Enhancements | \$12 Per Guest

Scrambled Eggs
Breakfast Potatoes

Select One (1)

Biscuits & Country Gravy
Pancakes & Syrup
Waffles & Syrup

Selection of Two (2) Meats

Grilled Sausage Patties
Smokehouse Bacon
Turkey Bacon
Maple Sausage Links

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Selection of One (1) Lunch Buffet:

The lunch selections on this page are only available with the Executive meeting package listed above. Not available ala carte.

Sandwiches and Wraps

Tossed Green Salad Served with Seasonal Salad Toppings and Dressings
Chef's Pasta Salad
Chef's Soup Du jour
Chef's Selection of Assorted Sandwiches & Wraps
Individual Bags of Chips
Chef's Sweet Table

Italian

Tossed Green Salad Served with Seasonal Salad Toppings and Dressings
Traditional Caesar Salad with Parmesan Cheese and Herbed Croutons
Chicken Madeira
Spaghetti Marinara with Meatballs
Sautéed Vegetable Medley
Garlic Bread & Focaccia
Chef's Sweet Table

BBQ

Tossed Green Salad Served with Seasonal Salad Toppings and Dressings
Cole Slaw **or** Potato Salad
Baked Beans
Corn on The Cob **or** Vegetable Medley
Corn Bread with Honey Butter
Chef's Sweet Table

Choose 2 Entrée Items

BBQ Chicken, BBQ Pulled Pork, BBQ Brisket

Mexican

Tossed Green Salad Served with Southwestern Salad Toppings and Dressings
Crispy Tortilla Chips and Salsa Bar
Refried Beans & Spanish Rice
Fajita and Taco Bar to Include:
Soft Flour Tortillas & Crunchy Corn Taco Shells
Chicken Fajitas with Grilled Peppers & Onions
Seasoned Ground Beef
Shredded Lettuce, Chopped Tomatoes, Onions, Black Olives,
And Jalapeños
Sour Cream, Guacamole, Pico De Gallo, Shredded Jack &
Cheddar Cheeses
Chef's Sweet Table

The Picnic

Tossed Green Salad Served with Southwestern Salad Toppings and Dressings
Roasted Vegetable Salad

Choose 2 Entrée Items

Hamburgers, Hot Dogs, Sliced Roast Sirloin Au Jus, Italian Sausage with Peppers and Onions, Brats with Sauerkraut

Choose 2 Side Items

French Fries, Macaroni & Cheese, Baked Beans, Corn on the Cob, Coleslaw, Pasta Salad
Chef's Sweet Table

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Continental Breakfast Menu

Minimum 20 guests

All Breakfasts Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Juices, and a Selection of Hot Herbal Teas

Continental Breakfasts are based on 90 minutes of service

Sunrise Continental | \$30 Per Guest

Selection of Freshly Baked Scones, Muffins, Croissants, and Breakfast Pastries
Sweet Butter, Honey, Marmalade and Fruit Preserves
Seasonal Fresh Fruit and Berries

Deluxe Sunrise Continental | \$34 Per Guest

Selection of Freshly Baked Scones, Muffins, Croissants, and Breakfast Pastries
Sweet Butter, Honey, Marmalade and Fruit Preserves
Seasonal Fresh Fruit and Berries
Yogurt Parfait

Breakfast Buffets

Minimum 25 guests

All Breakfasts Served with Freshly Brewed Coffee, Decaffeinated Coffee, and an Assortment of Hot Herbal Teas

Breakfast Buffets are based on 90 minutes of service

Mexican Breakfast | \$36 Per Guest

Freshly Squeezed Orange Juice and Watermelon Agua Fresca
Exotic Fruit Salad
Mexican Pastries and Breads
Chilaquiles with Chile Rojo, Cotija Cheese, Cilantro and Eggs
Poblano Onion Hash

Breakfast Taco Bar | \$35 Per Guest

A "build your own" taco bar featuring the following...

Warm Flour & Corn Tortillas
Fresh Scrambled Eggs with Chives
Refried Beans
Beef Machaca or Chorizo
Guacamole, Roasted Salsa, Queso Fresco, Sour Cream, and Cilantro/Onion Mix

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Breakfast Buffets *(continued)*

Minimum 25 guests

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Breakfast Buffets are based on 90 minutes of service

Viva Las Vegas | \$40 Per Guest

Seasonal Fresh Fruit Display

Scrambled Eggs

Assorted Breakfast Pastries

French Toast "Elvis Style" with Peanut Butter and Bananas

Selection of Two (2)

Breakfast Potatoes

Hash Browns

Lyonnaise Potatoes

Sweet Potato Hash

Selection of Two (2) Meats

Black Forest Ham Steaks

Applewood Smoked Bacon

Sausage Links

Sausage Patties

Selection of Two (2) Juices

Orange, Cranberry, Grapefruit, Apple

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Breakfast Buffets *(continued)*

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Breakfast Buffets are based on 90 minutes of service

On the Lighter Side | \$39 Per Guest

Seasonal Fresh Fruit Display

Assorted Breakfast Pastries

Low Fat Yogurt & Granola

Egg White Scramble with Mushrooms, Peppers, and Onions

Whole Grain Waffles with No Sugar Added Maple Syrup

Sweet Potato Hash

Selection of Two (2) Meats

Black Forest Ham Steaks

Turkey Bacon

Turkey Sausage

Selection of Two (2) Juices

Orange, Cranberry, Grapefruit, Apple

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Breakfast Enhancements

Minimum 25 guests

Breakfast Enhancements may be added to any continental breakfast, buffet breakfast or executive meeting package.

Smoked Salmon & Bagel Bar | \$27 Per Guest

Thinly Sliced Smoke Salmon

Includes: Sliced Cucumbers, Capers, Diced Eggs, Shaved Red Onion, Whipped Dill Cream Cheese and Plain Bagels

Omelet Station | \$19 Per Guest*

Station Includes: Tomatoes, Green Peppers, Mushrooms, Onions, Spinach, Cheddar Cheese And Salsa

Selection of Two (2) Meats

Bacon, Ham, or Sausage

Waffle Station | \$16 Per Guest*

Fresh Waffles Served with Nutella, Whipped Cream, Bananas, Berries, Chocolate Chips, Candied Nuts, Honey & Maple Syrup

Breakfast Meat | \$16 Per Guest

Selection of Two (2) Meats

Smokehouse Bacon

Turkey Bacon

Maple Sausage Links

Grilled Sausage Patties

Hot Entrées | \$10 Per Guest

Selection of One (1) Hot Entrée

French Toast

Pancakes

Miniature Waffles

Biscuits & Gravy

** PERSONALIZED CHEF FEE OF \$175.00 PER 100 GUESTS APPLIES*

Yogurt Parfaits | \$7 Per Guest

Breakfast Burritos | \$8 Per Guest (Minimum Order 10)

Egg, Cheese & Potato

Sausage, Egg, And Cheese Biscuits or Croissants | \$8 Per Guest (Minimum Order 10)

Ham, Egg, And Cheese Biscuits | \$8 Per Guest (Minimum Order 10)

Sunrise Breakfast Quesadillas with Fresh Tomato Salsa | \$8 Per Guest (Minimum Order 10)

Mimosa/Bloody Mary Bar | \$18 Per Guest

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Box Lunch | \$40 Per Guest

Minimum 15 guests

Boxed Lunch Includes the Following

Bottled Water

Individual Bag of Chips

Individual Wrapped Cookie

Individual Wrapped Flatware and Napkin

Selection of One (1) Starter

Pesto Pasta Salad

Fruit Salad

Whole Fruit (Apple, Banana or Orange)

Selection of Two (2) Meat Style Sandwiches & (One) 1 Vegetarian On a Hoagie, Croissant or Wrap

Roast Beef

Ham & Swiss

Tuna Salad

Turkey & Provolone

Grilled Chicken Caesar Salad

Vegetarian

Boxed Lunch Enhancements

Assorted Pepsi Brand Soft Drinks | \$4 Per Guest

Assorted Candy Bars | \$3 Per Guest

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Lunch Buffets

Minimum 25 guests

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Lunch Buffets are based on 90 minutes of service

Tex-Mex | \$42 Per Guest

Starters

Fiesta Chopped Salad

Romaine Lettuce, Tomatoes, Red Onion, Avocado, Boiled Egg & Creamy Fiesta Ranch

Southwestern Red Potato Salad

Entrées

Selection of Two (2)

Beef Fajitas

with Green & Red Bell Peppers, Tomatoes, Onions & Soft Flour Tortillas

Tequila Lime Chicken Fajitas

with Green & Red Bell Peppers, Tomatoes, Onions & Soft Flour Tortillas

Seasoned Beef

with Crunchy Taco Shells

Cheese Enchiladas

Chicken Taquitos

Accompaniments

Cilantro & Lime Rice

Ranchero Style Beans

Tortilla Chips

Shredded Cheddar Cheese, Lettuce, Sour Cream, Salsa, Guacamole

Dessert

Flan

Tres Leches Cake

Enhancement

Add a 3rd Entrée | \$7 Per Guest

Shrimp Fajitas | \$10 Per Guest

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Italian Favorites | \$42 Per Guest

Starters

Traditional Caesar Salad Served with Parmesan Cheese and Herbed Croutons
Caprese Salad Bowl
Garlic Bread

Selection of Two (2) Entrées

Chicken Breast –
Piccata, Marsala
Manicotti Florentine
Italian Sausage & Peppers
Spaghetti Marinara with Meatballs
Cheese Ravioli
Eggplant Parmesan

Accompaniments

Italian Vegetable Medley
Polenta with Mushrooms
Italian Herbed Potatoes with Mushrooms & Tomatoes

Dessert

Cannolis
Tiramisu

Enhancement

Add a 3rd Entrée | \$7 Per Guest

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Carnegie Deli | \$42 Per Guest

Selection of Two (2) Starters

Garden Salad – Choice of Dressing

Mustard Potato Salad

Coleslaw

Sliced Fruit Display

Selection of Two (2) Entrées

Classic Tuna Salad

Classic Egg Salad

Classic Chicken Salad

Avocado & Chickpea Salad (Vegan)

Accompaniments

Assorted Deli Meats

Honey Smoked Ham & Roasted Turkey

Sliced American & Swiss Cheeses

Sliced Tomatoes, Lettuce, Pickles, and Olives

Roast Beef | \$2 Per Guest

Assorted Breads and Rolls

Appropriate Condiments

Dessert

Chef's Sweet Table with Assorted Desserts

Enhancements

Soup Selection of One (1) | \$4 Per Guest

Creamy Tomato, Chunky Potato, Chicken Noodle, Minestrone

Green Bean Salad | \$4 Per Guest

Beet and Goat Cheese Salad | \$4 Per Guest

Add a 3rd Entrée | \$7 Per Guest

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Life's a Picnic | \$44 Per Guest

Selection of Two (2) Starters

Tossed Green Salad Served with Seasonal Salad Toppings and Dressings

Roasted Vegetable Salad

Traditional Caesar Salad Served with Parmesan and Herb Croutons

Country Potato Salad

Chef's Chilled Pasta Salad

Tomato & Cucumber Salad

Selection of Two (2) Entrées

Grilled Hamburgers

Hot Dogs

Corn Dogs

Buttermilk Fried Chicken

Chicken Breast -

Marsala, Milanese, Piccata

Penne Pomodoro

Pasta Primavera with Pesto

Sliced Roast Sirloin

Selection of Two (2) Accompaniments

Creamy Mashed Potatoes

Herb Roasted Potatoes

Rice Pilaf

Macaroni & Cheese

Baked Beans

Corn on the Cob

Vegetable Medley

Desserts

Chef's Sweet Table with Assorted Desserts

Enhancement

Add a 3rd Entrée | \$7 Per Guest

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Lunch Buffet

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Lunch Buffets are based on 90 minutes of service

Country Style \$42 Per Guest

Selection of Two (2) Starters

Mixed Green Salad with Corn, Black Beans, Zesty Tomatoes

Cilantro Lime Vinaigrette & Fiesta Ranch Dressing

Country Potato Salad

Coleslaw

Home Style Green Beans with Bacon & Onion

Selection of Two (2) Entrées

Smoked Pork Ribs

Honey Butter Fried Chicken

Grilled Mini Steaks & Mushrooms

Marinated BBQ Beef Tri-Tip

Fried Shrimp

Texas Style Baked Beans

Thick Fried Wedge Potatoes

Corn Muffins & Biscuits

Whipped Honey Butter

Apple Pie

Pecan Pie

Bread Pudding with Vanilla Sauce

Chocolate Fudge Cake

Freshly Brewed Coffee & Tea

Regular, Decaf, & Herbal

Enhancement

Add a 3rd Entrée | \$7 Per Guest

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Lunch Buffets are based on 90 minutes of service

Tropical \$44 Per Guest

Hawaiian Sweet Rolls and Butter

Selection of Two (2) Starters

Tossed Green Salad with Ranch & Italian

Thai Shrimp Salad w/Spicy Peanut Vinaigrette

Seasonal Fruit Salad Tossed in Coconut and Mango Juices

Potato Salad

Macaroni Salad

Ahi Poke | \$3 Per Guest

Selection of Two (2) Entrées

Coconut Crusted Cod with Lemon Butter

Seasoned Pork Loin topped with Spicy Mango Salsa

Grilled Chicken Kabobs topped with Ponzu Glaze

Grilled Salmon with Miso Butter Sauce

Selection of Two (2) Accompaniments

White Rice

Garlic Fried Rice

Island Baked Beans

Sweet Potato Casserole

Stir Fry Vegetables

Selection of Two (2) Desserts

Haupia (Coconut Pudding)

Macadamia Nut Brownies

Pineapple Upside Down Cake

Assortment of Mini Cheesecakes

Enhancement

Add a 3rd Entrée | \$7 Per Guest

PRICES & FEES ARE SUBJECT TO CHANGE WITHOUT NOTICE & DOES NOT INCLUDE 23% SERVICE CHARGE AND 8.375% NEVADA STATE SALES TAX
PLEASE NOTIFY CATERING DEPARTMENT AT TIME OF BOOKING IF THERE ARE ANY DIETARY NEEDS SUCH AS FOOD ALLERGIES, VEGAN,
VEGETARIAN AND GLUTEN FREE OPTIONS.

GLUTEN FREE OPTIONS ARE AN ADDITIONAL \$5 PER GUEST AND MUST BE PRE-ORDERED WHEN MENU SELECTION IS CHOSEN.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have
certain medical conditions.

Lunch Buffet

Minimum 25 guests

All lunches are served with Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and an Assortment of Hot Herbal Teas

Lunch Buffets are based on 90 minutes of service

Asian Fare | \$42 Per Guest

Selection of Two (2) Starters

Marinated Cucumber Salad

Pad Thai Salad w/ Tamarind Vinaigrette

Lo Mein Chicken Salad

Napa Cabbage, Fried Chicken, Sweet Chili Dressing

Sliced Fruit Tray

Selection of Two (2) Entrées

Sweet & Sour Pork

Beef & Broccoli

Chicken Teriyaki

Beef Teppanyaki w/ Noodles

Shrimp Stir Fry

Coconut Crusted Cod w/ Pineapple Glaze

Braised Tofu w/ Mushrooms (Vegan)

Fried Rice

Stir Fry Vegetables

Almond Cookies

Lemon Glazed Cake

Banana Cream Pie

Freshly Brewed Coffee & Tea

Regular, Decaf, & Herbal

Enhancement

Add a 3rd Entrée | \$7 Per Guest

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certain medical conditions.

Plated Lunches

Minimum 25 guests

All Plated Lunches are Served with Freshly Baked Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and an Assortment of Hot Herbal Teas

Plated Lunches are based on 90 minutes of service

Selection of One (1) Starter

Caprese Salad

With Mozzarella, Tomato & Basil, drizzled w/Balsamic Vinegar

Mixed Green Salad with Ranch or Italian Dressing

Kale Salad w/ Fresh Vegetables, Lemon Vinaigrette

Caesar Salad

Antipasto Salad

Classic Wedge Salad

Soup of the Day

Selection of One (1) Vegetable

Chef's Tri-Colored Medley

Broccoli, Carrots & Squash

Steamed Broccoli with Red Peppers

Selection of One (1) Accompaniment

Creamy Mashed Potatoes

Wild Rice Pilaf

White Rice

Garlic Mashed Potatoes

Herb Roasted Potatoes

Baked Macaroni & Cheese

Selection of One (1) Dessert

New York Style Cheesecake with Berry Sauce

Carrot Cake with Caramel Sauce

Signature Chocolate Cake

Warm Cinnamon Raisin Bread Pudding with Whiskey Sauce

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certain medical conditions.

Lunch Entrées

Grilled Chicken Breast | \$40 Per Guest

Selection of sauce, BBQ, Angelo, Madeira, Marsala, Milanese, Piccata

Beef Tri-Tip | \$41 Per Guest

Marinated Beef Tri – Tip served with an Aged Red Wine Sauce

Pan Seared Salmon Fillet \$42 Per Guest

Served with Roasted Tomato & Caper Hollandaise

Roast Beef Prime Rib (8 oz.) \$45 Per Guest

Tender sliced Prime Rib, Au Jus

New York Strip Steak (8 oz) \$41 Per Guest

Grilled & topped with Maître d' Butter

Vegetarian

Vegetable Wellington | \$40 Per Guest

Fresh Vegetables EnCroute topped with Sundried Tomato Pesto

Vegan

Spaghetti Broccolini | \$40 Per Guest

Whole Wheat Spaghetti w/ Steamed Broccolini tossed in Olive Oil and Garlic

Sweet Potato Enchiladas | \$40 Per Guest

Sweet Potatoes, Black Beans, Spinach, Rolled in Corn Tortillas, Enchilada Sauce

Kale & Mushroom Ravioli | \$40 Per Guest

Tossed in Light Lemon Sauce

Penne Portabella | \$40 Per Guest

Spinach Penne Pasta tossed with Portabella Mushrooms, Fresh Basil in Lemon Olive Oil with a hint of Garlic

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certain medical conditions.

Dinner Buffet

Minimum 25 guests

All Dinners are Served with Freshly Baked Dinner Rolls and Sweet Butter, Unless Otherwise Specified in the Menu, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and an Assortment of Hot Herbal Teas

Dinner Buffets are based on 90 minutes of service

Tropical

Hawaiian Sweet Rolls and Butter

Selection of Three (3) Starters

Tossed Green Salad with Ranch & Italian

Thai Shrimp Salad w/Spicy Peanut Vinaigrette

Seasonal Fruit Salad Tossed in Coconut and Mango Juices

Potato Salad

Macaroni Salad

Ahi Poke | \$3 Per Guest

Entrées

Coconut Crusted Cod with Lemon Butter

Seasoned Pork Loin topped with Spicy Mango Salsa

Grilled Chicken Kabobs topped with Ponzu Glaze

Grilled Salmon with Miso Butter Sauce

Selection of Two (2) Accompaniments

White Rice

Garlic Fried Rice

Island Baked Beans

Sweet Potato Casserole

Sautéed Green Beans

Stir Fry Vegetables

Selection of Two (2) Desserts

Haupia (Coconut Pudding)

Macadamia Nut Brownies

Assortment of Mini Cheesecakes

Two Entrées \$54 Per Guest

Three Entrées \$60 Per Guest

Four Entrées \$68 Per Guest

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Dinner Buffet

Minimum 25 guests

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Dinner Buffets are based on 90 minutes of service

Southern Style

Cornbread – Honey Butter
Hush Puppies

Selection of Three (3) Starters

Tossed Green Salad with Choice of Dressing
Sweet Corn Salad
Cajun Potato Salad
Black Eyed Pea Salad
Coleslaw

Entrées

Buttermilk Fried Chicken
Fried Catfish
BBQ Ribs
Gumbo Served with White Rice
Carolina Pulled Pork

Selection of Two (2) Accompaniments

Fried Okra
Corn Casserole
Dirty Rice
Collard Greens

Selection of Two (2) Desserts

Peach Cobbler
Apple Cobbler
Fresh Pound Cake with Berries
Assorted Pies
Banana Pudding
Warm Cinnamon Raisin Bread Pudding with Whiskey Sauce

Two Entrées \$54 Per Guest

Three Entrées \$60 Per Guest

Four Entrées \$68 Per Guest

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Dinner Buffet

Minimum 25 guests

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Dinner Buffets are based on 90 minutes of service

Viva Italiano

Caesar Salad

Caprese Salad

With Mozzarella Cheese, Red and Yellow Tomatoes, Olive Oil & Fresh Basil Vinaigrette

Grilled Vegetables (Zucchini, Roasted Peppers, & Eggplant)

Tortellini Salad

Entrées

Chicken Parmesan

Vegetable Lasagna Bolognese

Pan Seared Salmon with Olive Tapenade

Lemon Chicken Romano

Braised Beef Tenderloin Pizzaiola

Penne Pasta with Shrimp in Pesto Cream Sauce

Accompaniments

Vegetable Orzo

Medley of In-Season Vegetables

Focaccia Bread

Bread Sticks

Butter

Desserts

Chef's Sweet Table of Miniature Italian Desserts

Freshly Brewed Coffee & Tea

Regular, Decaf, & Herbal

Two Entrées \$54 Per Guest

Three Entrées \$60 Per Guest

Four Entrées \$68 Per Guest

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Dinner Buffet

Minimum 25 guests

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Dinner Buffets are based on 90 minutes of service

Asian Fare

Selection of Two (2) Starters

Marinated Cucumber Salad

Pad Thai Salad w/ Tamarind Vinaigrette

Lo Mein Salad

Tossed Green Salad

Sliced Fruit Tray

Entrées

Sweet & Sour Pork

Beef & Broccoli

Chicken Teriyaki

Beef Teppanyaki w/ Noodles

Shrimp Stir-fry

Coconut Crusted Cod w/ Pineapple Glaze

Braised Tofu w/ Mushrooms (Vegan)

Accompaniments

Fried Rice

Stir Fry Vegetables

Almond Cookies

Lemon Glazed Cake

Freshly Brewed Coffee & Tea

Regular, Decaf, & Herbal

Two Entrées \$54 Per Guest

Three Entrées \$60 Per Guest

Four Entrées \$68 Per Guest

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Dinner Buffet

Minimum 25 guests

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Dinner Buffets are based on 90 minutes of service

Country Style

Selection of Two (2) Starters

Mixed Green Salad with Corn, Black Beans, Zesty Tomatoes

Cilantro Lime Vinaigrette & Fiesta Ranch Dressing

Country Potato Salad

Coleslaw

Home Style Green Beans with Bacon & Onion

Entrées

Smoked Pork Ribs

Honey Butter Fried Chicken

Grilled Mini Steaks & Mushrooms

Marinated BBQ Beef Tri-Tip

Fried Shrimp

Accompaniments

Texas Style Baked Beans

Thick Fried Wedge Potatoes

Corn Muffins & Biscuits

Whipped Honey Butter

Apple Pie

Pecan Pie

Bread Pudding with Vanilla Sauce

Chocolate Fudge Cake

Freshly Brewed Coffee & Tea

Regular, Decaf, & Herbal

Two Entrées \$54 Per Guest

Three Entrées \$60 Per Guest

Four Entrées \$68 Per Guest

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Carnival Dinner Buffet

Minimum 25 guests

All Buffets are Served with Freshly Baked Dinner Rolls and Sweet Butter, Unless Otherwise Specified in the Menu, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and an Assortment of Hot Herbal Teas

Buffets are based on 90 minutes of service

At the Fair

Choice of Cornbread Muffins or Hush Puppies

Entrées

Pork Spareribs

Jambalaya

Chicken Parmesan

Braised Beef Pizzaiola

Regular Corn Dogs

Selection of Three (3) Sides

Mexican Street Corn

Coleslaw

Corn Casserole

Dirty Rice

Seasoned Red Bliss Potatoes

Selection of Three (3) Desserts

Funnel Cakes

Apple Empanadas

Dulce de Leche Empanadas

Churros

Caramel Apples

Fried Oreos

Bread Pudding with Caramel Sauce

Mini Apple Pie

Mini Pecan Pie

Cream Puffs

Caramel Corn

Enhancement:

Turkey Legs | \$20 Each

Additional Side or Dessert | \$5.00 Per Guest

Freshly Brewed Coffee & Tea

Two Entrées \$54 Per Guest

Three Entrées \$60 Per Guest

Four Entrees \$68 Per Guest

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certain medical conditions.

Dinner Buffet

Minimum 25 guests

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Dinner Buffets are based on 90 minutes of service

TUSCANY SUPREMO | \$70 Per Guest

Salads

(Choice of Three)

Grilled Vegetable Salad w/Balsamic Vinaigrette

Homestyle Coleslaw

Tossed Green Salad, Ranch & Italian Dressings

Caesar Salad

Cucumber & Tomato Salad, drizzled w/ Olive Oil & Vinegar, Fresh Basil

Bowtie Pasta w/Prosciutto & Peas

Greek Salad w/Cucumber, Tomato, Kalamata Olives, Feta Cheese, Lemon Vinaigrette

Spinach & Romaine Salad w/Cranberries, Chopped Walnuts, Bleu Cheese Crumbles, Citrus Vinaigrette

Entrées

(Choice of Three)

Fettuccini w/Spinach & Sundried Tomatoes

Grilled Salmon Provençal

Penne Pasta w/ Grilled Eggplant, Zucchini & Squash

Cheese Florentine Ravioli

Chicken Piccata

Chicken Parmesan

Braised Short Ribs

Herb Crusted Pork Loin

Vegetable Lasagna Bolognese

Vegetables

Selection of One (1)

Honey Glazed Carrots

Sautéed Squash & Zucchini

Broccoli, Garlic & Oil

Green Beans w/Herb Butter

Buttered Corn

Starches

Selection of One (1)

Seasoned Red Potatoes

Garlic Mashed Potatoes

Wild Rice

Macaroni & Cheese

Dessert

Variety of Cakes & Pies

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Plated Dinners

Minimum 25 guests

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Plated Dinners are based on 90 minutes of service

Selection of One (1) Starter

Mozzarella, Tomato & Basil, drizzled w/Balsamic Vinegar
Mixed Green Salad with Ranch or Italian Dressing
Kale Salad w/ Fresh Vegetables, Lemon Vinaigrette
Caesar Salad
Antipasto Salad
Classic Wedge Salad
Soup of the Day

Selection of One (1) Vegetable

Chef's Tri-Colored Medley
Broccoli, Carrots & Squash
Green Beans Amandine

Selection of One (1) Accompaniment

Creamy Mashed Potatoes
Wild Rice Pilaf
White Rice
Herb Roasted Potatoes
Baked Macaroni & Cheese

Selection of One (1) Dessert

New York Style Cheesecake with Berry Sauce
Carrot Cake with Caramel Sauce
Signature Chocolate Cake
Chocolate Ganache Cake
Chocolate Crème brûlée
Tiramisu
Key Lime Pie

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Entrées

If offering your guests a choice of entrée: You may select a maximum of 3 entrée choices to offer your guests (including vegetarian); guarantee number of each entrée selection is due at least 14 business days prior to event; guest entrée selection must be identified on place card provided by host.

Chicken | \$50 Per Guest

BBQ Chicken

Bone-in Chicken in a rich, tangy BBQ Sauce

Bruschetta Chicken

Grilled Chicken Breast w/ Vine Ripened Tomatoes, Onion, Garlic, Basil, Balsamic Vinegar & Olive Oil

Chicken Bistro

Chicken Breast Stuffed with Italian Sausage, Feta Cheese, Spinach & Onion topped w/Creamy Pecorino Sauce

Chicken Piccata

Chicken Breast Sautéed with Capers, Shallots, Mushrooms, Butter & White Wine

Chicken Tuscany

Chicken Breast Baked with Broccoli, Tomato & Mozzarella served with Garlic Wine Sauce

Chicken Parmesan

Breaded Chicken Baked with Mozzarella and served with Fresh Marinara Sauce

Fish | \$53

Grilled Salmon Fillet

Grilled Salmon Fillet with Lemon Butter & Capers

Orange Roughy Provençal

Served with Onions, Bell Peppers, Tomato & Garlic

Cod with Pineapple Salsa

Broiled Cod with fresh Pineapple Salsa

Beef & Pork

Apple Stuffed Pork Loin | \$52 Per Guest

Stuffed with Apple Corn Bread Stuffing, Apricot Glaze

Braised Short Ribs \$55 | Per Guest

Tender Braised Boneless Beef Short Ribs in aged Red Wine Sauce

Herb Crusted Beef Prime Rib | \$58 Per Guest

12 oz. served with Au Jus, Horseradish Cream Sauce

Broiled New York Steak | \$60 Per Guest

10 oz. served with Maître d' Butter

Broiled Filet Mignon | \$68 Per Guest

8 oz. served with Portobello Mushroom Sauce

Duo Selections

Grilled Chicken & Shrimp Skewers | \$70 Per Guest

Grilled Chicken and Shrimp Skewers drizzled with Citrus Cream Sauce

Beef Tenderloin & Macadamia Nut Crusted Salmon | \$75 Per Guest

Served w/ Herb Orzo & Grilled Asparagus for Vegetable & Accompaniment Selection

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Plated Dinners

Minimum 25 guests

All Dinners are Served with Freshly Baked Dinner Rolls and Sweet Butter, Unless Otherwise Specified in the Menu, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and an Assortment of Hot Herbal Teas

Plated Dinners are based on 90 minutes of service

Vegan | \$48 Per Guest

Enchilada Casserole

Bell Pepper, Onion, Chili Powder, Black Beans, Zucchini, Corn, Kale, Tomatoes baked together, served w/ Corn Tortilla

Thai Vegetable & Pasta

Cooked Pasta Shells Tossed w/ Sliced Carrots, Peas, Mushrooms, Broccoli Florets, Fresh Ginger & Tahini

Vegetarian | \$48 Per Guest

Cheese Florentine Ravioli

Topped with Fresh Pesto Sauce

Pasta Primavera

Fresh Vegetables and Penne Pasta tossed in a Roasted Garlic Butter Sauce

Eggplant Parmesan

Eggplant Baked to perfection, Topped with Fresh Tomato Sauce, Oregano & Grated Cheese

Vegetable Wellington

Fresh Vegetables Encroute served with Sun Dried Tomato Pesto

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Cold Hors D'oeuvres

Per 100 Pieces

Dijon Deviled Eggs | \$375

Roasted Vegetables in Profiterole | \$375

Fruit Skewers with Honey Yogurt Dip | \$375

Gluten Free Toast Points with Cucumber & Vegan Cheese | \$400

Melon Wrapped with Prosciutto | \$400

Assorted Canapés | \$400

Italian Bruschetta w/Fresh Roma Tomatoes & Buffalo Mozzarella | \$400

Truffled Brie on Cranberry Ciabatta | \$400

Roast Beef Roll w/ Asparagus | \$400

Chicken Rillettes on Toasted Pretzel | \$400

Antipasto Skewers | \$475

Tenderloin w/Caramelized Onions on Toast Points | \$500

Stuffed Squash Cups with Ratatouille and Tomato Puree (Vegan) | \$375

Seared Tuna on Wonton Crisp, Cucumber Salad | \$500

Smoked Salmon Pillow on Brioche | \$500

Shrimp on Ice w/ Lemon & Cocktail Sauce | Price Quote

SEAFOOD

Per 100 Pieces

Oysters on the Half Shell, Lemon & Horseradish | Price Quote

Shrimp on Ice, Cocktail Sauce & Fresh Lemon | Price Quote

Crab Legs & Claws, Garlic Butter | Price Quote

Sushi, Fresh Ginger, Wasabi & Soy Sauce | Price Quote

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GLUTEN FREE OPTIONS ARE AN ADDITIONAL \$3 PER GUEST AND MUST BE PRE-ORDERED WHEN MENU SELECTION IS CHOSEN.
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certain medical conditions.

Hot Hors D'oeuvres

Per 100 Pieces

Veggie Spring Roll w/Sweet and Sour Sauce | \$375
Breaded Parmesan Artichoke Hearts | \$375
Mini Florentine Quiche | \$375
Franks in a Blanket | \$375
Sesame Balls | \$375
Adobe Chicken Jack Cheese Quesadilla w/ Ancho Salsa | \$375
Swedish Meatballs | \$375
Meatballs Marinara | \$375
Mini Vegetable Wellington | \$400
Buffalo Hot Wings | \$400
Country Style Chicken Wings w/Creole Ranch | \$400
Pork Pot Stickers w/Soy Sauce | \$400
BBQ Pork Buns w/ Hoisin Sauce | \$400
Shrimp Har Gow Dumpling w/ Sweet Chili Sauce | \$400
Beef or Chicken Empanadas w/ Salsa | \$400
Chicken and Pineapple Kabob | \$450
Breaded Chicken Fingers w/Ranch Dressing | \$450
Teriyaki Beef Satay | \$475
Rice Flake Crusted Shrimp w/ Black Pepper Caramel | \$475
Barbequed Spareribs | \$475
Mini Beef Wellington | \$475
Mini Crab Cakes w/Roasted Pepper Aioli | \$500
Fried Shrimp Tempura, Sesame Sauce | \$500
Pork Shumai w/ Ponzu Sauce | \$400
Scallops Wrapped in Bacon | \$525
Beef Skewers | \$450
Zucchini Sticks | \$350
Fried Mozzarella Sticks | \$400
Fried Pickled Spears | \$350
Marinated Shrimp Skewers | \$475
Fried Mac & Cheese | \$375
Mini Corn Dogs | \$375
Philly Cheese Steaks | \$400
Beef Sliders | \$400
Chicken Skewers | \$400

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GLUTEN FREE OPTIONS ARE AN ADDITIONAL \$3 PER GUEST AND MUST BE PRE-ORDERED WHEN MENU SELECTION IS CHOSEN.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have
certain medical conditions.

Platters and Carving Station

Minimum 25 guests

Garden Vegetable Crudité

*Broccoli, Carrots, Cherry Tomatoes, Celery, Cucumber and Squash
House Made Creamy Dill Ranch Dipping Sauce*

Small Serves 25-35 Guests \$350

Medium Serves 50-70 Guests \$450

Large Serves 100-125 Guests \$550

Seasonal Fresh Fruit Display

An Array of Seasonal Fresh Fruits

Small Serves 25-35 Guests \$375

Medium Serves 50-70 Guests \$475

Large Serves 100-125 Guests \$575

Imported and Domestic Cheese Display

Served with Crackers, Fresh Grapes and Berries

Small Serves 25-35 Guests \$400

Medium Serves 50-70 Guests \$500

Large Serves 100-125 Guests \$600

Antipasto Display

*Assortment of Italian Meats and Cheeses, Roasted Peppers
And Grilled Vegetables, Olive Oil and Artisan Bread*

Small Serves 25-35 Guests \$450

Medium Serves 50-70 Guests \$550

Large Serves 100-125 Guests \$750

Sushi Boat

Chef's Selection of Assorted Sushi rolls - \$10 per piece (100 piece minimum required)

The Carving Board

Roast Pork Loin w/ warm Apple Sauce (Serves 30 Guests) | \$350

Roast Turkey w/ Pan Gravy and Cranberry Sauce (Serves 30 Guests) | \$325

Sugar Glazed Baked Ham, Pineapple Sauce (40 people) | \$450

Beef Prime Rib w/Horseradish Sauce (25 Guests) | \$600

Beef Tenderloin, Demi Glazed-Caramelized Onions (20 Guests) | \$600

Roast New York Strip Demi Glazed-Caramelized Onions (25 Guests) | \$500

Salmon Fillet (Serves 12 Guests) | \$250

Personalized Chef Fee of \$175 Per 100 Guests Applies

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certain medical conditions.

Elevate Your Experience All specialty stations and enhancements are designed to complement our curated Breakfast, Lunch, and Dinner menus.

Please note: When creating a custom experience solely from our enhancement selection, a choice of two or more stations is required

Specialty Stations

Minimum 25 guests

Mashed Potato Bar | \$28 Per Guest

Idaho Russet Mashed Potatoes

Shredded Cheese

Bacon Bits

Chopped Broccoli

Chopped Ham

Sour Cream

Chives

Whipped Sweet Potatoes

Butter, Brown Sugar & Cinnamon

Nacho Bar | \$30 Per Guest

Seasoned Ground Beef

Shredded Chicken

Hot Cheese Sauce

Shredded Lettuce

Diced Tomatoes, Chopped Onion

Sliced Jalapeños

Sour Cream

Guacamole

Salsa

Tortilla Chips

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Specialty Stations

Minimum 25 guests

Pasta Action Station | \$32 Per Guest

Penne & Tortellini w/ Choice of 2 sauces

Marinara, Alfredo or Pesto

Sundried Tomatoes, Mushrooms, Peppers, Spinach

Parmesan Cheese

Red Pepper Flakes

Breadsticks

Add Gluten Free Pasta for \$5.00 per person

Add Grilled Chicken for \$6.00 per person

Add Grilled Shrimp for \$10.00 per person

Personalized Chef Fee of \$175 Per 100 Guests Applies

Pizzeria | \$33 Per Guest

Selection of Three (3)

Cheese

Pepperoni

Supreme

Hawaiian – Pineapple, Ham

Vegetarian – Zucchini, Squash, Red Onion, Spinach

Margherita - Fresh Mozzarella, Basil, Olive Oil

BBQ Chicken – Grilled Chicken, Caramelized Onions, Cilantro

Meat Lovers – Pepperoni, Sausage, Ground Beefs, Ham, Extra Cheese

Buffalo Chicken – Spicy Buffalo Sauce, Chicken, Creamy Ranch Dressing

White Pizza – Garlic Sauce, Parmesan Cheese, Feta Cheese, Mozzarella Cheese

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Specialty Stations

Minimum 25 guests

Fry Station | \$28 Per Guest

Wedge Fries

Crinkle Cut Fries

Cheese Sauce

Chili

Bacon

Sour Cream

Olives

Onions

Tomatoes

Chives

Gyro Station | \$34 Per Guest

Lamb & Beef Gyro

Chicken Gyro

Pita Bread

Tzatziki Sauce

Tahini

Cucumbers

Red Onions

Olives

Tomatoes

Pickled Vegetables

Lettuce

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Specialty Stations

Minimum 25 guests

Hot Dog/Sausage Station | \$31 Per Guest

Polish Sausage

Beef Hot Dogs

Brats

Shredded Cheese

Beef Chili

Sauerkraut

Onions

Tomatoes

Whole Grain Mustard

Bacon

Chives

Tailgating | \$29 Per Guest

Pizza

Chicken Wings

Mini Brats

Chips / Dip

Rocky Road Brownies

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Specialty Stations

Slider Bar | \$33 Per Guest

Minimum 25 guests

Selection of Three (3)

Vegetarian

Grilled Veggie – Tomatoes, Zucchini, Bell Pepper, Onion, French Baguette

Caprese - Mozzarella, Heirloom Roma Tomato, Basil Pesto, Artisan French Roll

Vegetarian - Portobello Mushroom, Balsamic Glaze, Caramelized Onion, Potato Bun

Black Bean Burger – Black Beans, Avocado, Tomatoes, Chipotle Mayo, Onion, Potato Bun

Protein

Carolina BBQ - Pulled Pork, Coleslaw, Pretzel Bun

BLT – Bacon, Lettuce, Tomato, Aioli Mayo, Brioche Bun

Meatball – Marinara Sauce with A Ground Beef Meatball, French Roll

French Dip – Slow Roasted Beef, Provolone Cheese, Au Jus, French Roll

Philly Cheesesteak – Thin Sliced Beef, Cheese, Onions, Peppers, French Roll

Chicken Parmesan – Chicken, Marinara, Provolone Cheese, Onion, Potato Bun

Beef & Cheddar – Slow Roasted Beef, Cheddar Cheese, Herb Mayo, Potato Bun

Teriyaki Chicken – Grilled Chicken, Teriyaki Glaze, Pineapple Chutney, Hawaiian Roll

Cuban – Roast Pork, Baked Ham, Swiss Cheese, Dijon-Honey Mustard, Hawaiian Sweet Roll

Reuben – Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread Roll

Mushroom And Swiss – Ground Beef, Swiss Cheese, Caramelized Onions and Mushrooms, Potato Bun

Thanksgiving - Fried Turkey Tender, Traditional Stuffing, Cranberry Sauce, Mayonnaise, Hawaiian Sweet Roll

Bruschetta Turkey Burger - Turkey Burgers, Tomato Bruschetta, Cheese, Balsamic Mayonnaise, French Baguette

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Dessert Enhancements

Minimum 25 Persons

Tuscany Delight | \$24 Per Guest

Variety of European Pastries

Strawberries dipped in White & Dark Chocolate

Petit Fours & Truffles

Sweet Italy | \$24 Per Guest

Tiramisu, Cannoli, Limoncello Cheesecake

Chocolate Espresso Mousse

Nothing but Cupcakes | \$24 Per Guest

Selection of Three (3) From the Following:

Red Velvet Cake with Cream Cheese Frosting

Vanilla Bean Cake with Chocolate Frosting

Chocolate Cake with Vanilla Frosting

Lemon Cake with Strawberry Frosting

Carrot Cake with Cream Cheese Frosting

Cupcake Slider – Chocolate Patty, Sugar Topping & Icing

Banana Cupcake with Peanut Butter Frosting & Bacon Crumb

Blueberry Compote, Lemon Cupcake & Toasted Almond

Sundae Bar | \$24 Per Guest

Vanilla, Chocolate, Strawberry Ice Cream

Choice of Three Sauces: Chocolate, Caramel, Hot Fudge, Strawberry

Choice of Fine Toppings: Crushed Oreos, Crushed Heath Bar,

Coconut, Granola

Chopped Walnuts, Fresh Berries, Sliced Bananas

Whipped Cream

Personalized Attendant Fee of \$175 Per 100 Guests Applies

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Dessert Enhancements

Minimum 25 Persons

Sticks & Pops | \$24 Per Guest

Chef's Selection of Handmade Confections on Sticks

Selection of Three (3)

Chocolate Truffles

Bon Bons

Assortment of Vanilla and Red Velvet Cake Pops

Brownie Pops

Rice Krispy Treats

Sweet Shoppe \$24 Per Guest

Assorted Mini Candies Served in Individual Jars

Selection of Five (5)

Gum Balls, Gummy Bears, Lollipops,

Skittles™, Kit Kat™, M&M's™, Reese's™,

Snickers™, Hershey's™, Twix™

Sweet American Pie | \$24 Per Guest

Served with Fresh Whipped Cream

Selection of Three (3)

Pumpkin Pie

Cherry Pie

Apple Pie

Key Lime Pie

Peach Pie

Southern Pecan Pie

Banana Cream Pie

Coconut Cream Pie

Chocolate Cream Pie

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Bar Packages

Domestic Beer	Host Bar: \$7	No-Host Bar: \$8
Import Beer	Host Bar: \$8	No-Host Bar: \$9
House Wine	Host Bar: \$9	No-Host Bar: \$10

Prices are per glass

Wine and Champagne available by Bottle, prices upon request

Deluxe Brands	Host Bar: \$10	No-Host Bar: \$12
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Premium Brands	Host Bar: \$13	No-Host Bar: \$15
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Super Premium Brands	Host Bar: \$15	No-Host Bar: \$18
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Bottled Water	Host: \$3	No-Host: \$4
Assorted Soft Drinks	Host: \$4	No-Host: \$5

Bar Packages

DELUXE

1 Hour	\$30 per person
2 Hours	\$37 per person
3 Hours	\$45 per person
4 Hours	\$55 per person

PREMIUM

\$35 per person
\$42 per person
\$51 per person
\$60 per person

Drink Tickets

\$12 per Ticket (Deluxe)

\$14 per Ticket (Premium)

Domestic Keg Beer	\$600.00
Import Keg Beer	\$700.00

\$400.00 Bar Minimum Required

\$175.00 Bartender Labor Fee (4 Hour Minimum)

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