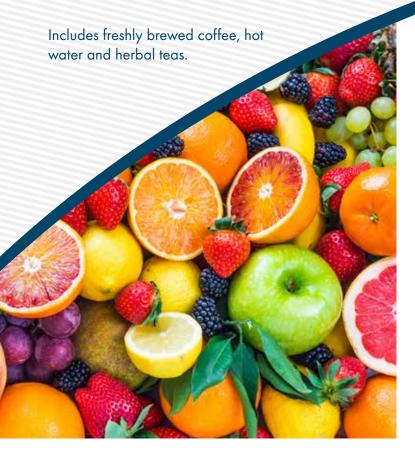


SUNRISE SELECTION BREAKFAST



Continental Breakfast \$8.95 Fresh baked muffins and Danish, served with assorted juices

The Garden Continental \$9.95 Fresh baked muffins, Danish, yogurt, seasonal sliced fruit tray, served with assorted juices

New York Minute	\$6.95
Assorted bagels with cream cheese, served	
with assorted juices	

The Health Beat Assorted low-fat yogurt, breakfast bars, assorted fresh seasonal whole fruit, herbal tea, served with assorted juices \$8.95

Great American Breakfast*	\$13.95
Scrambled eggs, bacon, sausage, breakfast	
potatoes, country gravy and biscuits, fresh fru	it,
served with assorted juices	

Early Riser*	\$11.95
Scrambled eggs, sausage, fresh baked muffi	ns,
Danish, bagels, seasonal whole fruit, yogurt,	
served with assorted juices	

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A la carte

Items you may add to your breakfast selections per person charge

Whole Fruit - orange, apple, banana	\$1ea
Oatmeal with toppings	\$4
Build your own Yogurt Parfait includes low fat vanilla yogurt, fruit topping, walnuts, raisins and granola	\$ 5
Pre-Packaged Yogurt	\$2
Sliced Seasonal Fruit	\$4
Granola Bar	\$ 2
Trail Mix	\$4

REFRESHMENT BREAKS

Minimum order of 10 guests - One choice per group Groups with less than 10 guests will be charged the minimum required



Recharge	\$7.25
Trail mix M&M's and assorted soft drinks	

Sweet Sensations \$8.25 Fresh baked cookies, fudge brownies, assorted soft drinks and bottled water

The Fiesta \$8.25
Tortilla chips served with cheese dip, salsa, guacamole

Fitness First \$9.25

and sour cream, assorted soft drinks and bottled water

Sliced fresh fruit, chilled vegetables with dip, assorted soft drinks and bottled water

The Home Run \$8.25

Fresh popped popcorn, large soft pretzels, bottled water and assorted soft drinks

Coffee Break \$3.75

Freshly brewed coffee, hot water and herbal teas, hot chocolate (two hour service)

Additional break items

Fresh Brewed Coffee	\$34 gallon
Assorted Hot Tea	\$18 gallon
Energy Drinks	\$4 each
Bottled Juices	\$ 3.50 each
Assorted Soft Drinks	\$2 each
Bottled Water	\$2 each
Iced Tea/Lemonade	\$26 gallon



BUFFET

Minimum order of 10 guests | One choice per group Groups with less than 10 guests will be charged the minimum required



Fajita Bar \$19.75

Marinated sliced chicken, onions, bell peppers, rice, red beans, and flour tortillas with all the trimmings
Add Beef \$2.50 per person

Pizza Party

\$14.25

Pizzas with one topping per pizza served with a garden salad

The Deli \$17.95

Assorted deli meats, cheeses, variety of chips, assortment of breads, condiments and choice of two sides - macaroni salad, potato salad or cole slaw

Soup & Salad Bar

\$15.25

Garden green salad, fresh sliced fruit, soup du jour, potato salad, pasta salad, olives, grated cheese, croutons, tomatoes, diced egg, cucumber, carrot sticks, dressing and dinner rolls

Add grilled chicken \$2 per person
Add create your own sandwich \$4.25 per person

Create Your Own Wrap

\$15.95

Flour tortilla wrap, diced chicken, deli style turkey, tomatoes, lettuce, shredded cheese, julienned carrots, assorted dressings and choice of one salad - macaroni salad, potato salad or cole slaw

Fourth of July

\$17.95

\$16.50

Hamburgers, hot dogs, potato salad, cole slaw, baked beans, chips and assorted condiments

Add grilled chicken \$2 per person

Old Fashioned BBQ Sandwich

A French roll stuffed with tangy barbecue beef, served with potato wedges Pork available upon request

Boxed Lunches

\$13.00

Ham, turkey, or roast beef sandwich, chips, whole fruit, drink and a cookie

ENTRÉES SELECTIONS

Minimum order of 10 guests | One choice per group Groups with less than 10 guests will be charged the minimum required

All entrées are served with coffee, hot tea, iced tea, assorted soft drinks, garden salad, rolls and dessert

Sirloin Steak

Grilled sirloin steak with cracked black pepper, a bourbon sauce served baby red potatoes and vegetables

Salmon Filet \$22.95

Tender baked Northwest salmon and tomato-basil sauce, served with rice pilaf and vegetables

Prime Rib \$25.95

Roasted Prime Rib of beef with au jus, horseradish, baby red potatoes and vegetables

The Vegetarian \$18.95

Grilled vegetable platter: asparagus, eggplant, zucchini, portobello mushrooms, squash, roasted marinated peppers and sweet onions, drizzled balsamic vinaigrette dressing, tortellini, hummus and flat bread

Picadillo \$16.95

Seasoned ground beef with olives, capers, green peppers, onions, yellow rice, black beans and aarlic bread

Chicken Parmesan

\$19.95

Boneless breast of chicken breaded in Parmesan cheese and bread crumbs, topped with marinara, mozzarella cheese, served with vegetables and bow tie pasta

Italian Buffet

Lasagna, chicken fettuccini, Caesar salad, vegetables and garlic bread

Vegetarian option available upon request

Slow Roasted Mojo Pork

\$19.95

\$18.95

Roasted Mojo Pork, white or yellow rice, red or black beans, sweet plantains or tostones

Oriental Stir-Fry

\$23.95

\$18.95

Teriyaki beef or chicken stir-fried with oriental vegetables, served over white rice with egg rolls

Garden Buffet

\$19.95

Tossed and Caesar salad, potatoes, yellow or white rice, vegetables, rolls and one choice of the following Additional Entrées \$3 per person

Northwest Salmon

Sliced Turkey w/gravy

Baked Ham

Roasted Chicken

Sliced Beef

Mama's Lasagna or Baked Ziti

\$17.95

Your choice of vegetable lasagna, meat lasagna or baked ziti layered with cheese, marinara sauce served with garlic bread

HORS D'OEUVRES



Based on 100 pieces per tray Miniature Egg Rolls	\$135
Pot Stickers with Sesame Sau	ce \$140
Teriyaki Chicken Wings	\$140
Swedish Meatballs	\$135
Chicken Strips	\$175
Teriyaki Beef Brochettes	\$145
Miniature Quiche	\$140
Deviled Egg Tray	\$125
Jumbo Shrimp Platter	Market Price
Stuffed Mushroom Caps Assortment of sausage, crab and chee	Market Price

Chilled Crudite' \$5.25 per person Fresh garden and pickled vegetables served with Ranch dressing

\$7.25 Fruit & Veggie Fresh garden vegetables and fresh season fruit, with dip Serves approximately 20 people

PREMIUM HORS D'OEUVRES

Roast Baron of Beef \$450

Serves approximately 100 people Carved in the room and served with dinner rolls and condiments

Baked Brie \$95

Serves approximately 35-40 people Wheel of Brie served with baked garlic cloves and sun dried tomato pesto accompanied by sliced baguettes

Deli Tray \$6.50 per person

An assortment of sliced deli meats and cheeses served with dinner rolls and condiments

Nachos Bar \$270

Serves approximately 40-50 people Mexican seasoned ground beef, refried beans, shredded cheese, diced tomatoes, onions, lettuce, sour cream, salsa and tortilla chips

Market Price Jumbo Shrimp

A beautiful display of fresh jumbo prawns on ice with cocktail sauce

\$65 **Cheese & Crackers**

Serves approximately 15-20 people Select variety of cheeses and assorted crackers

All prices are per person and are subject to change. A 22% service charge and 6.5% tax will be added to the above pricing.



House wines by the glass	\$6
Domestic beer	\$6
Import beer	\$7
Champagne by the bottle	\$32
Call liquor	\$ 9
Premium liquor	\$12

Bartender Fee

\$75 first 4 hours \$25 for each additional hour



	Per Day
Television	\$75
LCD Projector	\$200
Screen	\$40
Flip Chart	\$35
DVD Player	\$65
Conference Phone	\$75
Built-In White Board	\$15
Rolling White Board	\$30
Podium	\$35
Speaker	\$75
Computer Speakers	\$25
Sound Patch	\$45
Wired Microphone	\$40
Wireless Lavaliere	\$120
Wireless Hand-held	\$120
4-6 Channel Mixer	\$75
Speaker Phone	\$35
Power Strips/ Extension Cord	COMP