

# Banquet & Reception Services

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# Breakfast

Rise & Shine \$5.95 per person

Freshly Brewed Coffee, Your choice of: Assorted Danishes, Assorted Donuts, or Assorted Muffins. Refreshed for 1 ½ hours.

#### The Continental

\$7.95 per person / \$9.95 with fruit

Orange, Tomato, & Grapefruit Juices, Freshly Brewed Coffee, Assorted Danishes, Available with or without Seasonal, Sliced Fresh Fruit. Refreshed for 1 ½ hours.

#### **Arkansas Country Plated Breakfast**

\$13.95 per person

Orange Juice, Freshly Brewed Coffee *or* Tea, Scrambled Eggs, Bacon *or* Sausage, Golden Hash Browns, Hot Biscuits with Country Gravy, Butter & Preserves.

#### Riverfront Plated Breakfast

\$12.95 per person

Orange Juice, Freshly Brewed Coffee *or* Tea, Scrambled Eggs, Bacon *or* Sausage, Breakfast Potatoes, Muffins, Croissants, Butter & Preserves.

#### French Toast Plated Breakfast

\$12.95 per person

Orange Juice, Freshly Brewed Coffee *or* Tea, Bacon *or* Sausage, French Toast- made with Texas toast & dusted with cinnamon & powdered sugar.

Huntersville Breakfast Buffet Minimum of 25 people \$16.75 per person

Orange & Tomato Juices, Freshly Brewed Coffee & Tea, Seasonal Sliced Fresh Fruit, Scrambled Eggs, Sausage & Bacon, Golden Hash Browns, Hot Biscuits with Country Gravy, Butter & Preserves. \$2.95 additional per person to add Petit Jean Ham.

# Add On

Waffle or Omelet Station Minimum of 25 people \$6.00 additional per person Designed to enhance any of the breakfasts. Waffle Station includes flavored syrups &

Designed to enhance any of the breakfasts. Waltle Station includes flavored syrups & fruit toppings. Omelet Station includes onions, mushrooms, bell peppers, cheese, picante sauce, & diced ham.

Add Sliced Fresh Fruit To Any Plated Breakfast \$2.75 additional per person

Prices do not include 20% service charge or applicable taxes.

# Theme Breaks

#### I Need This Break!

\$6.95 per person

Assorted Candy Bars, Popcorn, Chex Snack Mix & Soft Drinks

#### For Your Health Break

\$6.95 per person

Flavored Yogurt Cups, Granola Bars, Whole Fruit, Bottled Juices & Bottled Water

#### Ice Cream Sundae Break

\$6.95 per person

Vanilla Ice Cream, Strawberry, Pineapple, & Chocolate Sauce, Whipped Cream, Cherries & Nuts

#### Sweet Treat Break

\$6.95 per person

Assorted Freshly Baked Cookies & Brownies, Seasonal Fresh Fruit, Fruit Punch

#### South Of The Border Break

\$7.95 per person

Tortilla Chips with Queso & Picante Sauce, Cream Cheese Stuffed Jalapenos, Seasonal Sliced Fresh Fruit, Fruit Punch

# Break Service

#### **Beverages**

\$2.25 eac	:h
\$2.95 eac	:h
\$21.50 ea	ıch
\$2.25 eac	:h
\$25.95 pe	r gallon
\$19.95 pe	er gallon
\$19.95 pe	er gallon
\$29.95 pc	er gallon
((	\$2.25 eac \$2.95 eac \$21.50 ea \$2.25 eac \$25.95 pe \$19.95 pe \$19.95 pe

#### **Snacks**

Popcorn	\$.95 per person
Candy Bars	\$1.75 each
Granola Bars	\$1.75 each
Yogurt Cups	\$1.75 each
Breakfast Sandwiches (Sausage or Ham & Cheese Biscuits)	\$1.95 each
Onion Dip with Potato Chips	\$2.95 per person
Cheese Dip & Salsa with Tortilla Chips	\$2.95 per person
Assorted Fresh Vegetable Tray	\$2.25 per person
Sliced Fresh Fruit	\$2.75 per person
Breakfast Burritos	\$2.95 each
Assorted Cheese Tray	\$2.95 per person
Mints	\$9.95 (25 people)
Mini Muffins	\$9.95 per dozen
Mixed Nuts	\$17.95 (25 people)
Brownies	\$21.95 per dozen
Party Mix	\$19.95 (25 people)
Dry Snack Tray	\$18.95 (25 people)
Nut Breads (8 slices per loaf)	\$19.95 per loaf
Donuts, glazed	\$14.95 per dozen
Donuts, assorted	\$23.95 per dozen
Cookies	\$23.95 per dozen
Danish, assorted	\$23.95 per dozen
Jumbo Muffins, assorted	\$23.95 per dozen
Bagels, assorted, with Flavored Cream Cheese	\$24.95 per dozen
Mini Bagels with Cream Cheese	\$19.95 per dozen
Mini Croissants	\$19.95 per dozen
Pastries, assorted	\$28.95 per dozen

Prices do not include 20% service charge or applicable taxes.

### Lunch Entrees

All served with your choice of salad, Chef's Choice of dessert, hot rolls, butter, iced tea, & coffee

### **Poultry Selections**

#### Chicken Teriyaki

\$16.95 per person

Grilled Marinated Skinless Breast of Chicken, topped with a special Teriyaki Sauce & served with your choice of two sides

#### Grilled Breast of Chicken Rosemary

\$15.95 per person

Grilled breast of chicken seasoned with Rosemary & served with your choice of two sides

#### Chicken Riverfront

\$15.95 per person

Sautéed, Boneless Chicken Breast Served with an Artichoke Heart Sauce & served with your choice of two sides

#### Grilled Lemon Pepper Chicken

\$15.95 per person

Breast of Chicken Seasoned with Lemon Spices & served with your choice of two sides

#### Chicken Fettuccini

\$15.95 per person

Sautéed Chicken Breast Tossed with Fettuccini Noodles in an Alfredo Sauce & served with your choice of two sides

#### Arkansas Fried Chicken (Limit 100)

\$15.95 per person

Two Pieces of Hand-Breaded Chicken, served with your choice of two sides

#### Chicken Cordon Bleu

\$18.95 per person

Breast of Chicken Stuffed with Ham & Swiss, Breaded & Baked & served with your choice of two sides

# Lunch Entrees, continued Pork & Fish Selections

#### Marinated Pork Loin

\$16.95 per person

Marinated Loin of Pork served with your choice of two sides

#### Arkansas Fried Catfish (Limit 100)

\$18.95 per person

Served with Hushpuppies, Steak Fries\*, Corn O'Brien & Coleslaw or House Salad

### **Beef Selections**

#### Chicken Fried Steak

\$13.95 per person

Served with Whipped Potatoes & Cream Gravy & Country Style Green Beans

#### Beef Tips Riverfront

\$15.95 per person

Braised Beef Tips With Onions & Mushrooms in a Demi-Glace, Over Rice, Served with Fresh Vegetables

#### London Broil

\$17.95 per person

Marinated Flank Steak Broiled & Topped with a Red Wine Mushroom Sauce & served with your choice of two sides

#### Sliced Roasted Sirloin with Hunter Sauce

\$21.95 per person

Served with your choice of two sides

#### Petite Filet Mignon

\$24.95 per person

Served with your choice of two sides

# Lunch Buffets

#### Minimum of 25 people

#### Soup And Salad Bar

\$17.95 per person

Four Assorted Salads – Choose from: Tossed Fresh Green Salad, Pasta Salad, Potato Salad, Fruit Salad, Cucumber Salad; 1 Meat Salad - Choose From: Ham, Tuna, or Chicken; Chef's Choice 2 Soups, Assorted Desserts, Iced Tea & Coffee

#### Baked Potato Bar

\$17.95 per person

Tossed Fresh Green Salad with Choice of Dressings, Fresh Baked Potatoes served with: Shredded Cheese, Bacon Bits, Sour Cream, & Chives, Assorted Desserts, Iced Tea & Coffee

Deli Buffet

\$17.95 per person

Tossed Fresh Green Salad with Choice of Dressings, Pasta Salad & Potato Salad, Sliced Roast Beef, Turkey Breast & Ham, Sliced Cheeses, Hoagie Buns & condiments, Sliced Fresh Fruit Tray, Relish Tray, Potato Chips, Assorted Desserts, Iced Tea & Coffee

#### Country Buffet

\$20.95 per person

Tossed Fresh Green Salad with Choice of Dressings, Potato Salad, Tomato & Cucumber Salad; *Two Entrees* – Choose from: Fried Country Pork Chops, Baked *or* Fried Chicken, Arkansas Meatloaf. Served with Whipped Potatoes, Green Beans, Fresh Whole Kernel Corn, Assorted Desserts, Hot Rolls, Cornbread & Butter, Iced Tea & Coffee

#### Create Your Own Buffet

\$21.95 per person

Four Assorted Salads – Choose from: Tossed Fresh Green Salad, Pasta Salad, Potato Salad, Fruit Salad, Cucumber Salad; Two Entrees – Choose from: Fried Chicken, Lasagna, Herb Roasted Chicken, Baked Ham, Sliced Roast Beef, Chopped Sirloin; Three Vegetables – Chef's Choice, Assorted Desserts, Hot Rolls & Butter Iced Tea & Coffee

#### Mexican Buffet

\$19.95 per person

Chips & Salsa, Queso, Guacamole, Seasoned Ground Beef Tacos Served With: Shredded Cheese, Lettuce, Sour Cream, & Diced Tomatoes, Fajitas; Chicken *or* Beef, Spanish Rice, Refried Beans, Jalapeno Corn, Apple Crispitos, Iced Tea & Coffee

#### Italian Buffet

\$18.95 per person

Garden Green Salad with Tomatoes & Cucumbers, served with Vinaigrette Dressing, Lasagna, Fettuccini Alfredo with Grilled Chicken, Mashed Potatoes, Baby Carrots, Broccoli Spears, Garlic Bread, Assorted Desserts, Iced Tea & Coffee

### Lunch Salads

All served with Chef's Choice of Dessert, Iced Tea & Coffee

#### Grilled Chicken Caesar Salad

\$13.95 per person

Served with garlic bread sticks

#### Classic Chef Salad

\$11.95 per person

Julienne sliced ham & turkey, tomato & egg wedges, cheddar & swiss cheeses, served with romaine & iceberg lettuce

#### Taco Salad (maximum 50 people)

\$11.95 per person

Garden fresh salad served in a tortilla shell with spiced taco beef, onion, tomato, cheese, sour cream & guacamole, tortilla chips & picante sauce

#### Chicken Salad

\$12.95 per person

Served on a lettuce leaf with fresh fruit

### Deli Sandwiches

Boxed or Plated
Plated lunch served with Iced Tea & Coffee
Boxed lunch served with Assorted Sodas
(Maximum of 100 people)

#### The Submarine

\$14.95 per person

A deli deluxe with ham, roast beef, turkey breast, cheese, lettuce, tomato, condiments, whole fruit, potato chips & 2 assorted cookies.

#### Turkey Croissant Sandwich

\$13.95 per person

Smoked turkey & cheese, lettuce, tomato, condiments, whole fruit, potato chips & 2 assorted cookies.

#### Ham Deluxe Hoagie

\$13.95 per person

Honey ham & cheese, lettuce, tomato, condiments, whole fruit, potato chips & 2 assorted cookies.

#### Chicken Salad Croissant

\$13.95 per person

Served with lettuce & tomato, condiments, whole fruit, potato chips & 2 assorted cookies.

Prices do not include 20% service charge or applicable taxes.

### **Dinner Entrees**

All served with iced tea, coffee, hot rolls & butter, salad, your choice of two sides & dessert

### **Poultry Selections**

#### Chicken Marsala

\$21.95 per person

Tender Breaded Chicken Breast with a Light Red Wine Mushroom Sauce, served with your choice of two sides

#### Chicken Florentine

\$23.95 per person

Chicken Breast Stuffed with Spinach, Mushrooms, & Cheese, topped with a Light Cream Sauce & served with your choice of two sides

#### Chicken Breast Riverfront

\$21.95 per person

Oven Roasted Boneless Chicken Breast finished with a light Artichoke Sauce, served with your choice of two sides

#### Herb Roasted Breast of Chicken

\$21.95 per person

Seasoned with Rosemary & Basil & served with your choice of two sides

#### Chicken Cordon Bleu

\$24.95 per person

Tender Chicken Breast stuffed with Ham & Cheese & served with your choice of two sides

#### Pork & Fish Selections

#### Baked Tilapia with Citrus Sauce

\$23.95 per person

Served with your choice of two sides

#### Crab Stuffed Tilapia

\$24.95 per person

Served with your choice of two sides

#### Arkansas Fried Catfish (Limit 100)

\$24.95 per person

Served with Hushpuppies, Steak Fries & Corn O'Brien

#### Marinated Pork Loin

\$23.95 per person

Served with your choice of two sides

#### Bacon Wrapped Pork Loin

\$24.95 per person

Served with your choice of two sides

### Dinner Entrees, continued

#### **Combination Selections**

Medallions of Beef & Grilled Chicken

\$29.95 per person

Served with your choice of two sides

Surf & Turf

\$34.95 per person

6oz Filet & 6oz Lobster Tail or two jumbo sautéed prawns served with your choice of two sides

### **Beef Selections**

Sliced Roast Beef

\$21.95 per person

Served with your choice of two sides

Marinated Flank Steak

\$22.95 per person

Marinated in a light Soy Sauce & served with your choice of two sides

Roasted Sirloin of Beef

\$23.95 per person

Served with your choice of two sides

Roast Prime Rib

\$29.95 per person

Served with your choice of two sides

Rib Eye with Sautéed Mushrooms

\$28.95 per person

Served with your choice of two sides

Charbroiled New York Strip

\$32.95 per person

Served with your choice of two sides

Served with your choice of two sides

Filet Mignon with Garlic Butter Sauce

\$34.95 per person

\*Please ask your Catering Manager for suggestions on additional upgraded dinner selections.

### Accompaniments & Desserts

#### Salad Selections

#### Fresh Green Garden Salad

Mixed greens, tomato, cucumber & croutons, served with your choice of two dressings

#### Spinach Salad

Fresh spinach, mushrooms, fresh chopped bacon, chopped eggs, shredded parmesan cheese & raspberry vinaigrette or ranch dressing

#### Caesar Salad

Crisp romaine lettuce with parmesan cheese, croutons & served with Caesar dressing

#### Cole Slaw

#### **Sides Selections**

Green Beans Roasted Red Potatoes Broccoli Spears Corn O'Brien Twice Baked Potato Rice Pilaf Fresh Vegetable Medley Whole Kernel Corn Broccoli & Carrot Medley Roasted Asparagus Spears Green Beans Almondine Whipped Potatoes Linguine Baked Potato

#### **Dessert Selections**

Please choose one of the following:

Apple Tart Carrot Cake Pecan Pie Red Velvet Cake Apple Pie Lemon Meringue Pie Double Layer Chocolate Cake Key Lime Tart

Upgrade your dessert for an additional \$2.00 per person.

White Chocolate Raspberry Cheesecake Chocolate Mousse Cake Turtle Cheesecake

Many More Available!

Prices do not include 20% service charge or applicable taxes.

# Dinner Theme Buffets

{Minimum of 25 people}

#### Mexican Fiesta

\$27.95 per person

Tortilla Chips with Queso, Guacamole, & Picante Sauce, Garden Salad, Cheese Enchiladas, Beef Tacos, Refried Beans, Mexican Rice, Jalapeno Corn, Apple Crispitos, Iced Tea & Coffee

Italian Buffet

\$27.95 per person

Garden Green Salad with Tomatoes & Cucumbers, served with Vinaigrette Dressing, Lasagna, Fettuccini Alfredo with Grilled Chicken, Pasta Primavera, Cheese Ravioli, Broccoli Spears, Garlic Bread Sticks, Assorted Desserts, Iced Tea & Coffee

#### Arkansas Country Buffet

\$28.95 per person

Coleslaw, Potato Salad, Garden Green Salad; *Choice of Two Entrees* - Fried Catfish, Barbecued Chicken & Smoked Brisket, Steak Fries, Baked Beans, Corn O'Brien, Cornbread, Hot Rolls & Butter, Assorted Desserts, Iced Tea & Coffee

#### Create Your Own Buffet

\$29.95 per person

Four Assorted Salads – Choose from: Garden Tossed Green Salad, Tomato & Cucumber Salad, Pasta Salad, Waldorf Salad, Three-Bean Salad, Corn Salad; Two Entrees - Choose from: Sliced Roasted Sirloin, London Broil, Chicken Fried Steak, Arkansas Fried Chicken, Charbroiled Pork Chops, Arkansas Fried Catfish, Pineapple Glazed Ham, Baked Tilapia with Lemon Pepper Sauce & Herb Roasted Chicken; Three Vegetables – Chef's Choice. Hot Rolls & Butter, Assorted Desserts, Iced Tea & Coffee

# Reception Hors d'Oeuvres

#### Hot Hors d' Oeuvres {in trays of 50}

Pigs in a Blanket	\$54.95
Catfish Strips	\$89.95
Chicken Drummettes	\$84.95
Buffalo Wings	\$79.95
	\$89.95
Chicken Strips  Maathalla with Sauce	•
Meatballs with Sauce	\$84.95
Fried Cheese Sticks with Marinara	\$74.95
Southwest Chicken Springrolls	\$79.95
Stuffed Peppers with Cheese	\$74.95
Stuffed Mushroom Caps	\$74.95
Spinach Dip served with Pita Chips	\$74.95
Stuffed Potato Skins	\$79.95
Mini Quiches	\$79.95
Chicken Kabobs	\$99.95
Bacon Wrapped Shrimp	\$137.95
Cold Hors d' Oeuvres {in trays of 50}	
Mini Desserts	\$49.95
Deviled Eggs	\$74.95
Cheese Ball	\$79.95
Spinach Dip served in a Bread Bowl with Pita Chips	\$79.95
Assorted Fresh Vegetable Tray	\$89.95
Ham Rolls	\$84.95
International Cheese Tray	\$109.95
Finger Sandwiches	\$89.95
Chocolate Dipped Strawberries (tray of 12, seasonal)	\$23.95
Sliced Fresh Fruit Tray	\$99.95
Icy Jumbo Shrimp with Cocktail or Romoulade Sauce	\$150.00
Oysters on the Half Shell	MARKET
Half orders are available upon request	
Carving Stations	
Served with Silver Dollars Rolls & condiments.	¢100 00
Inside Round of Beef (Serves 70)	\$199.00 \$225.00
Whole Roasted Beef Tenderloin (Serves 20)	
Whole Roasted Pork Loin (Serves 35)	\$249.00
Roasted Tom Turkey Breast (Serves 70)	\$249.00
Baked Petit Jean Pit Ham (Serves 60)	\$295.00
Whole Steamship Round of Beef (Serves 150)	\$495.00
Carving Fee First Hour	\$35.00
Carving Fee Each Additional Hour	\$15.00
Benihana Sushi Platters	
16" Party Platter	\$41.00
18" Party Platter	\$50.00
18" Sushi/Nigiri Party Platter	\$62.00

Prices do not include 20% service charge or applicable taxes.

### **Bar Services**

#### **Host Bar**

### A Fully Stocked Bar Hosted by Your Party & Served By Our Bartenders $\mathbf{OR}$

#### Cash Bar

#### Guest Will Purchase Beverages from the Bartender Individually

Soft Drinks	\$ 2.00
Domestic Beer	\$ 4.00
Imported Beer	\$ 4.50
Red/White/Rosé Wine	\$ 5.50
House Brands	\$ 6.50
Premium Brands	\$ 7.50

You may choose all house bands, all premium brands, or any combination thereof.

#### **Bottled Wine Selections**

Sycamore Lane White Zinfandel Sycamore Lane Chardonnay	\$18.95 \$18.95 \$18.95
Sycamore Lane Cabernet Sauvignon	·
Esser Vineyards Chardonnay	\$22.75
Esser Vineyards Merlot	\$22.75
Esser Vineyards Cabernet Sauvignon	\$22.75
Natura by Emiliana Chardonnay	\$23.75
Natura by Emiliana Sauvignon Blanc	\$23.75
Natura by Emiliana Cabernet Sauvignon	\$23.75
Kenwood Vineyards Yulupa Brut Sparkling	\$22.75

#### Bartender Fees

First Hour	\$25.00
Each Additional Hour	\$15.00

#### **Custom Ice Carvings**

Add a special touch to your event with a custom ice carving. Ask your catering manger for details.

Prices do not include applicable taxes. A 20% service charge will be added to host bar purchases.

# Equipment Rental

The following is a list of AV equipment we have available. A podium with a microphone is complimentary for all ballrooms.

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Screens 8x8	\$ 25.00
10x10 Ballrooms only	\$ 35.00
TV/VCR (Includes skirted cart)	
VCR or DVD Player (Requires mixer for sound)	\$ 35.00
TV with VCR	\$ 65.00
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Projectors	
Front projection Data only (LCD, House sound)	\$175.00
Overhead Projector Includes cart	\$ 25.00
VGA Cable (50 ft)	\$ 45.00
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Audio	
CD player (Requires mixer for house sound)	\$ 35.00
Enhanced sound system (2 - 200 watt speakers, 1 monitor, 2 tripods, 12 channel mixer & amp	\$149.00
Microphones corded handheld	\$ 19.00
Microphones cordless handheld (200 ft range)	\$ 65.00
Cordless lavelier (lapel, 200 ft range)	\$ 65.00
Extended phone lines (25 ft)	\$ 15.00
House Sound Patch	\$ 35.00
Miscellaneous	
Flip chart (Includes easel, pad, & 2 markers)	\$ 25.00
White board (Includes easel)	\$ 35.00
4 input mixer	\$ 35.00
25 ft extension cord with Power Strip	\$ 9.00
Electrical hookups for booths (110)	\$ 20.00/booth
Electrical hookups for booths (220)	\$100.00/booth
A/V Cart	\$ 9.00
2 Line Conference Phone	\$ 25.00
Laptop Computer	\$199.00
Easel	\$ 5.00
Audio Tech	\$ 30.00/hour
Dance Floor 12x12	\$150.00
Dance Floor 15x15	\$175.00
Dance Floor 18x18	\$225.00
Dance Floor additional square footage	\$75.00/per 3sq ft

An additional 10% handling fee will be incurred on AV equipment orders placed less than 36 hours prior to your scheduled event.

### Equipment Rental, continued

#### **Vendor Services**

6x30 and 8x30 tables are available draped with white cloths, 2 chairs per table (1st 20 tables are provided free of charge)

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6x30 draped table with 2 chairs (cost after 20 tables)	\$ 10.00 /each
8x30 draped table with 2 chairs (cost after 20 tables)	\$ 12.00 /each
Vendor Table Skirting (black)	\$ 20.00 /each
Electrical hookups (110)	\$ 20.00/table
Electrical hookups (220)	\$100.00/table

Pipe and drape are available upon request (ask your sales manager for cost and space requirements.)

An additional 10% handling fee will be incurred on AV equipment orders placed less than 36 hours prior to your scheduled event.