

Banquet $\mathfrak{\&}$ 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 $11 / 2$ 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 $11 / 2$ 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 \& 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

# 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

## BreakService

## Beverages

Soft Drinks
Bottled Juice
Pitcher of Juice
Bottled Water
Iced Tea
Fruit Punch
Lemonade
Coffee - We Proudly Brew


## Snacks

Popcorn
Candy Bars
Granola Bars
Yogurt Cups
Breakfast Sandwiches (Sausage or Ham \& Cheese Biscuits)
Onion Dip with Potato Chips
Cheese Dip \& Salsa with Tortilla Chips
Assorted Fresh Vegetable Tray
Sliced Fresh Fruit
Breakfast Burritos
Assorted Cheese Tray
Mints
Mini Muffins
Mixed Nuts
Brownies
Party Mix
Dry Snack Tray
Nut Breads (8 slices per loaf)
Donuts, glazed
Donuts, assorted
Cookies
Danish, assorted
Jumbo Muffins, assorted
Bagels, assorted, with Flavored Cream Cheese
Mini Bagels with Cream Cheese
Mini Croissants
Pastries, assorted
\$2.25 each
\$2.95 each
$\$ 21.50$ each
\$2.25 each
$\$ 25.95$ per gallon
$\$ 19.95$ per gallon
$\$ 19.95$ per gallon
$\$ 29.95$ per gallon
$\$ .95$ per person
\$1.75 each
\$1.75 each
\$1.75 each
\$1.95 each
$\$ 2.95$ per person
$\$ 2.95$ per person
$\$ 2.25$ per person
$\$ 2.75$ per person
$\$ 2.95$ each
$\$ 2.95$ per person
\$9.95 (25 people)
$\$ 9.95$ per dozen
\$17.95 (25 people)
$\$ 21.95$ per dozen
\$19.95 (25 people)
\$18.95 (25 people)
$\$ 19.95$ per loaf
\$14.95 per dozen
$\$ 23.95$ per dozen
$\$ 23.95$ per dozen
$\$ 23.95$ per dozen
$\$ 23.95$ per dozen
$\$ 24.95$ per dozen
\$19.95 per dozen
\$19.95 per dozen
$\$ 28.95$ per dozen

## 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
Sauteed, 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
Sauteed 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 $\mathfrak{B u f f e t s}$ 

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

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

## Defi 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

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

## 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

Served with your choice of two sides
Crab Stuffed Tilapia
Served with your choice of two sides
Arkansas Fried Catfish (Limit 100)
Served with Hushpuppies, Steak Fries \& Corn O'Brien

## Marinated Pork Loin

Served with your choice of two sides
Bacon Wrapped Pork Loin
Served with your choice of two sides
\$23.95 per person
\$24.95 per person
\$24.95 per person
\$23.95 per person
\$24.95 per person

## 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 $\quad \$ 29.95$ 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
Filet Mignon with Garlic Butter Sauce \$34.95 per person
Served with your choice of two sides
*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!

# 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 |
| Chicken Strips | \$89.95 |
| 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.
Inside Round of Beef \{Serves 70\}
\$199.00
Whole Roasted Beef Tenderloin \{Serves 20\} \$225.00
Whole Roasted Pork Loin \{Serves 35\}
$\$ 249.00$
Roasted Tom Turkey Breast \{Serves 70\}
Baked Petit Jean Pit Ham \{Serves 60\}
\$249.00
Whole Steam
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

## Bar Services

## Host Bar

A Fully Stocked Bar Hosted by Your Party \& Served By Our Bartenders 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

$\begin{array}{ll}\text { Sycamore Lane White Zinfandel } & \$ 18.95 \\ \text { Sycamore Lane Chardonnay } & \$ 18.95 \\ \text { Sycamore Lane Cabernet Sauvignon } & \$ 18.95 \\ & \\ \text { Esser Vineyards Chardonnay } & \$ 22.75 \\ \text { Esser Vineyards Merlot } & \$ 22.75 \\ \text { Esser Vineyards Cabernet Sauvignon } & \$ 22.75 \\ \text { Natura by Emiliana Chardonnay } & \$ 23.75 \\ \text { Natura by Emiliana Sauvignon Blanc } & \$ 23.75 \\ \text { Natura by Emiliana Cabernet Sauvignon } & \$ 23.75 \\ \text { Kenwood Vineyards Yulupa Brut Sparkling } & \$ 22.75\end{array}$

## Bartender Fees

First Hour $\quad \$ 25.00$
Each Additional Hour

## Custom Ice Carvings

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

## Equipment Rental

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

## Video

Screens
$8 x 8 \quad \$ 25.00$
10x10 Ballrooms only
\$ 35.00
TV/VCR (Includes skirted cart)
VCR or DVD Player (Requires mixer for sound)
\$ 35.00
TV with VCR
Projectors
Front projection Data only (LCD, House sound)
\$175.00
Overhead Projector Includes cart
VGA Cable (50 ft)
\$ 25.00
\$ 45.00

## Audio

CD player (Requires mixer for house sound)
\$ 35.00
Enhanced sound system (2-200 watt speakers, 1 monitor, \$149.00 2 tripods, 12 channel mixer \& amp
Microphones corded handheld
\$ 19.00
Microphones cordless handheld (200 ft range)
Cordless lavelier (lapel, 200 ft range)
\$ 65.00
Extended phone lines ( 25 ft )
House Sound Patch
\$ 65.00

## 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
Electrical hookups for booths (110)
Electrical hookups for booths (220)
A/V Cart
2 Line Conference Phone
Laptop Computer
\$ 9.00

Easel
Audio Tech
Dance Floor 12x12
Dance Floor 15x15
\$ 20.00/booth
$\$ 100.00 /$ booth
\$ 9.00
\$ 25.00

Dance Floor 18x18
\$199.00

Dance Floor additional square footage
\$ 5.00
\$ 30.00/hour
\$150.00
\$175.00
\$225.00
$\$ 75.00 /$ per 3 sq ft

## Equipment Rental, continued

## Vendor Services

$6 \times 30$ and $8 \times 30$ tables are available draped with white cloths, 2 chairs per table ( 1 st 20 tables are provided free of charge)
$6 \times 30$ draped table with 2 chairs (cost after 20 tables)
$8 \times 30$ draped table with 2 chairs (cost after 20 tables)
Vendor Table Skirting (black)
Electrical hookups (110)
Electrical hookups (220)
\$ 10.00 /each
\$ 12.00 /each
\$ 20.00 /each
\$ 20.00/table
\$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.

