Full Day Meeting Packages

Business Casual Meeting Package

Continental Breakfast

Sliced Fresh Fruit Assorted Breakfast Breads & Pastries Creamery Butter and Fruit Preserves Assorted Bagels with Cream Cheese Assorted Coffees, Gourmet Teas, & Juices

Mid Morning Break

Freshly Brewed Coffees & Gourmet Teas

Afternoon Break

Assorted Soft Drinks & Bottled Water Assorted Cookies & Brownies

Meeting Space

General Session Based on Standard Setup



Full Day Meeting Packages

Executive Decision Meeting Package

Executive Breakfast Buffet

Selection of Juices Sliced Seasonal Fruit Biscuits & Gravy Fluffy Scrambled Eggs Breakfast Potatoes Crispy Bacon & Sausage Assorted Breakfast Pastries Creamery Butter & Fruit Preserves Freshly Brewed Coffees & Gourmet Teas

Executive Mid Morning Break

Fresh Fruit Yogurts Assorted Soft Drinks & Bottled Water Freshly Brewed Coffees & Gourmet Teas

Executive Traditional Lunch Buffet

Pasta Salad with Garden Vegetables Baby Field Greens with Balsamic Vinaigrette Italian Herb Grilled Chicken with a Tomato Basil Cream Sauce Sliced New York Strip with a Tarragon & Stone Ground Au Jus Chef's Choice of Accompaniments Freshly Baked Rolls with Creamery Butter Chef's Selection of Desserts Freshly Brewed Coffees, Iced Tea, and Water

Executive Afternoon Break

Assortment of Fresh Whole Fruit Freshly Baked Fudge Brownies & Assorted Cookies Gourmet Mixed Nuts Assorted Soft Drinks & Bottled Water Freshly Brewed Coffees and Gourmet Teas

Meeting Space General Session Based on Standard Setup

\$65

The Continental

Reed Continental | \$10

Chilled Assorted Juices (Choice of 2: Apple, Orange, Grape, Cranberry, and Grapefruit) Sliced Seasonal Fresh Fruit Assorted Breakfast Breads, Muffins, & Pastries Creamery Butter & Fruit Preserves Freshly Brewed Coffees & Gourmet Teas

Deluxe Continental | \$12

Chilled Assorted Juices (Choice of 2: Apple, Orange, Grape, Cranberry, and Grapefruit) Sliced Seasonal Fresh Fruit Assorted Yogurts & Granola Bars Assorted Breakfast Breads, Muffins, & Pastries Assorted Danishes & Bagels Creamery Butter, Cream Cheese, & Fruit Preserves Freshly Brewed Coffees & Gourmet Teas

Executive Continental | \$14

Chilled Assorted Juices (Choice of 2: Apple, Orange, Grape, Cranberry, and Grapefruit) Sliced Seasonal Fresh Fruit Assorted Yogurts & Granola Bars Assorted Breakfast Breads, Muffins, & Pastries Assorted Danishes & Bagels Creamery Butter, Cream Cheese, & Fruit Preserves Assorted Dry Cereals & Milk Freshly Brewed Coffees & Gourmet Teas

À la Carte Selections

From the Bakery Orders by the Dozen

Assorted Pastries, Muffins, & Croissants	\$26
Assorted Bagels with Cream Cheese	\$28
Assorted Warm Scones	\$28
Cinnamon Rolls	\$30
Assorted Coffee Cakes	\$28
Sausage Biscuits	\$30
Ham & Swiss Croissants	\$32
Breakfast Burritos	\$32
Assorted Cookies & Brownies	\$28
Assorted Homemade Cupcakes	\$36

Snacks

Individual Oatmeal Cups	\$4 each
Assorted Yogurts	\$2 each
Assorted Granola Bars	\$2 each
Assorted Candy Bars	\$2 each
Assorted Ice Cream Novelties	\$3 each
Hot Pretzels with Cheese and Mustard	\$3 each
Imported & Domestic Cheese Display	\$4 per person
Vegetable Crudités	\$4 per person
Potato Chips, Tortilla Chips, or Pretzels	\$15 per pound
Freshly Sliced Seasonal Fruit	\$4 per person
Assorted Whole Fresh Fruit	\$2 per piece
Individual Trail Mix Packs	\$3 each

Breakfast Buffets

All American Buffet

Chilled Assorted Juices (Choice of 2: Apple, Orange, Grape, Cranberry, and Grapefruit) Fluffy Scrambled Eggs, Sausage, & Crispy Bacon Breakfast Potatoes Seasonal Fresh Fruit Tray Assorted Breakfast Breads & Muffins Creamery Butter & Fruit Preserves Freshly Brewed Coffees & Gourmet Teas

\$15

Vive la France

Chilled Assorted Juices (Choice of 2: Apple, Orange, Grape, Cranberry, and Grapefruit) Fluffy Scrambled Eggs, Sausage, & Crispy Bacon Cinnamon French Toast with Warm Maple Syrup (Choice of 2 Fruit Toppings: Cherry, Strawberry, or Blueberry) Breakfast Potatoes Seasonal Fresh Fruit Tray Assorted Breakfast Breads & Muffins Creamery Butter & Fruit Preserves Freshly Brewed Coffees & Gourmet Teas

\$17

Breakfast Buffets

Deep South Buffet

Chilled Assorted Juices (Choice of 2: Apple, Orange, Grape, Cranberry, and Grapefruit) Fluffy Scrambled Eggs, Sausage, & Crispy Bacon Hand-Breaded Chicken Fried Steak Homemade Biscuits & Country Gravy Seasonal Fresh Fruit Tray Assorted Breakfast Breads, Muffins, & Pastries Creamery Butter & Fruit Preserves Freshly Brewed Coffees & Gourmet Teas

\$20

Enhancements

Homemade Biscuits & Country Gravy Made-to-Order Omelet Station Belgian Waffle Station Country Style Ham Steak \$2 per person\$5 per person\$5 per person\$2 per person

Plated Breakfasts

Traditional | \$14

Fluffy Scrambled Eggs Bacon, Ham, or Sausage Breakfast Potatoes Warm Croissants

Taste of France | \$15

Hand-Dipped French Toast with Warm Maple Syrup Fluffy Scrambled Eggs Bacon, Ham, or Sausage

Country Benedict | \$15

Fried Eggs & Grilled Ham on a Freshly Baked Biscuit with Sausage Gravy Breakfast Potatoes Grilled Tomato Garnish

The Ranch Hand | \$17

8 oz. Oklahoma Raised New York Strip Fluffy Scrambled Eggs Breakfast Potatoes Warm Croissant

All breakfasts served with fresh juice, coffee, tea, & water

Breaks

Caffeine Fix | \$5

Freshly Brewed Coffees with Assorted Syrups Gourmet Teas with Lemon & Honey

Thirsty Thinkers | \$6

Freshly Brewed Coffees & Gourmet Teas Assorted Soft Drinks & Bottled Water

Sweet & Salty | \$12

Freshly Brewed Coffees & Gourmet Teas Assorted Soft Drinks & Bottled Water Assorted Homemade Cupcakes Individual Packed Mixed Nuts

The Lighter Side | \$12

Sliced Fresh Fruit with Honey Yogurt Dip Assorted Freshly Baked Cookies Assorted Soft Drinks & Bottled Water Freshly Brewed Coffees & Gourmet Teas

The Health Kick* | \$14

Trail Mix Packs, Granola Bars, & Assorted Yogurts Skewered Fresh Fruits, Drizzled with Chocolate Energizing Fruit Smoothies (Strawberry & Vanilla) Assorted Soft Drinks & Bottled Water

* Chef attendant required (\$75)

Breaks

Cookie Break | \$9

Assorted Freshly Baked Cookies Lemonade or Fruit Punch Assorted Soft Drinks & Bottled Water Freshly Brewed Coffee & Gourmet Teas

The Fiesta | \$10

Crispy Tri-Colored Tortilla Chips Spicy Chili con Queso Dip Refried Bean Dip, Salsa, & Guacamole Assorted Soft Drinks & Bottled Water

The Ice Cream Truck | \$10

Assorted Ice Cream Sandwiches & Ice Cream Bars Assorted Popsicles & Frozen Fruit Bars Assorted Soft Drinks & Bottled Water

The Movie Buff* | \$13

Freshly Popped Movie-Style Popcorn Assorted Candy Bars & Gummy Bears Cracker Jacks & Salted Peanuts Hot Pretzels with Mustard & Cheese Sauce Assorted Soft Drinks & Bottled Water

* Chef attendant required (\$75)

À la Carte Selections

Beverages

Assorted Soft Drinks Bottled Water Assorted Bottled Juices Regular & Decaffeinated Coffee Iced Tea Raspberry or Peach Iced Tea Assorted Fruit Juices Lemonade or Fruit Punch Gourmet Hot Tea \$2.75 each
\$2.75 each
\$2.75 each
\$32 per gallon
\$26 per gallon
\$30 per gallon
\$28 per gallon
\$28 per gallon
\$28 per gallon
\$28 per gallon

Sandwich Lunches

Reed Center BLT on Foccacia

Grilled Chicken Breast with Bacon, Lettuce, and Tomato on fresh foccacia bread. Served hot. (Substitute Beef Brisket: Add \$2)

\$18

Croissant Club Sandwich

Sliced Smoked Ham & Turkey, Leaf Lettuce, Tomato, Crispy Bacon, & Provolone Cheese stacked on a large butter croissant. Served cold.

\$16

All sandwich lunches served with your choice of homemade red skin potato salad or Italian pasta salad, fresh fruit cup, chef's choice of dessert, coffee, tea, or water service. Can be served as boxed lunches.

Salad Lunches

Traditional Caesar | \$16

Crisp Romaine Lettuce with Grilled Chicken, Diced Tomatoes, Garlic Croutons, & Parmesan tossed in Creamy Caesar Dressing or Caesar Vinaigrette. Served with Freshly Baked Garlic Bread. (Substitute Salmon: Add \$4)

Chicken Club Salad | \$16

Fresh Field Greens topped with Sliced Olives, Green Onion, Diced Tomato, Grilled Chicken Breast, Crispy Bacon, Sliced Boiled Eggs, Avocado, Cheddar Cheese Crumbles, and Creamy Ranch Dressing. Served with warm rolls and creamery butter.

Southwest Chicken Salad | \$18

Diced BBQ Chicken Breast over Romaine Lettuce and Field Greens, tossed with Red Onion, Kernel Corn, Black Beans, Blue Cheese Crumbles, and fresh Avocado in Chipotle Ranch Dressing. Served with warm rolls and creamery butter.

All salad lunches served with freshly baked bread, chef's choice of dessert, coffee, tea, or water service. Can be served as a boxed lunch.

Lunch Wraps

Veggie Wrap | \$16

Spinach tortilla with hummus spread filled with fresh grilled vegetables. Served hot.

Italian Wrap | \$18

Black forest ham, sliced salami and pepperoni with lettuce, tomato, onion, and pepperocini tossed in a light Italian Vinaigrette dressing. Served cold.

Boxed Lunches

American Picnic | \$14

Your choice of Turkey Breast & Swiss Cheese, Ham & Cheddar Roast Beef & Provolone, stacked high on a large croissant with lettuce, tomato, and a deli spear. Served with potato chips, fresh whole fruit, and a fudge brownie with bottled water or a soft drink.

All lunches are served with freshly baked bread, chef's choice of dessert, coffee, tea, or water service. Can be served as a boxed lunch.

Hot Plated Lunches

Chicken Vodka Penne with Sun-Dried Tomatoes | \$20

Penne pasta tossed with sun-dried tomato vodka sauce, and topped with a seasoned, grilled chicken breast. (Vegetarian: Subtract \$2)

Grilled Chicken Breast | \$22

6 oz. grilled chicken breast with choice of tomato basil cream sauce, jalapeno mango sauce, or Santa Fe salsa.

Parmesan Crusted Chicken | \$24

6 oz. hand-breaded chicken breast with parmesan cheese and topped with marinara sauce, baked to perfection

Roasted Pork Loin | \$24

Sliced pork tenderloin topped with tropical mango and peach salsa.

London Broil | \$24

6 oz. flank steak with mushroom demi-glaze.

Tenderloin of Beef | \$26

6 oz. Oklahoma Grown beef tenderloin in a cabernet red wine reduction sauce.

Grilled Salmon with Citrus Dill Cream Sauce | \$26

8 oz. seasoned salmon fillet grilled to perfection, served with a seasonal blend of vegetables on a bed of mushroom wild rice.

All hot lunches are served with your choice of salad and starch, chef's choice of vegetable, warm rolls, two featured desserts, freshly brewed coffee, iced tea, and water

Design Your Lunch and Dinner

Your choice of salad:

Classic Caesar Salad with Parmesan Cheese and Garlic Croutons Served with your choice of Creamy Caesar or Creamy Vinaigrette dressing

Fresh Garden Salad *with Tomatoes, Cheddar Cheese, and Garlic Croutons. Served with your choice of 2 Dressings*

Wedge Salad: a generous wedge of Iceberg Lettuce with Bacon Crumbles, Blue Cheese, Cherry Tomatoes, Red Onion, and your choice of 2 Dressings (\$2 enhancement)

Island Salad: Romaine Lettuce topped with fresh Feta Cheese, Roasted Pecans, and Mandarin Oranges, served with Cranberry Citrus Vinaigrette dressing (\$2 enhancement)

Arugula Salad: Arugula Lettuce with sliced Pears, candied Walnuts, and Gorgonzola Cheese (\$3 enhancement)

Greek Salad: Romaine Lettuce tossed with Kalamata Olives, Feta Cheese, and Artichokes (\$3 enhancement)

Your choice of starch:

Rosemary Roasted Mashed Potatoes Garlic Mashed Potatoes Wild Rice Pilaf Cilantro White Rice German-Style Potato Salad with Melted Cheese and Bacon Buttered Baby Fingerling Potatoes (\$1 enhancement) Duchess Potatoes (\$1 enhancement) Mushroom Risotto (\$2 enhancement) Roasted Tomato Orzo (\$2 enhancement) Handmade Grit Cake (\$2 enhancement)

Lunch Buffets

Executive Deli

Fresh House Soup du Jour Field Green Salad with Assorted Dressings Italian Pasta Salad and Country Potato Salad Gourmet Selection of Smoked Ham, Turkey, Roast Beef, & Salami Selection of Swiss, Smoked Cheddar, Dill Havarti, & Mild Cheddar Cheeses Accompanied by Sliced Tomatoes, Fresh Leaf Lettuce, Red Onion, Deli Spears, and a Fresh Fruit Garnish Variety of Fresh Artisan Breads and Kettle-Cooked Chips Assorted Freshly Baked Cakes & Pies

\$24

Off the Grille

Tossed Green Salad with Assorted Dressings Creamy Coleslaw & Macaroni Salad Jumbo Hot Dogs & Grilled Hamburgers Variety of Sliced & Shredded Cheeses Onions, Lettuce, Pickles, Relish, & Mild Chili Smoked Bacon Baked Beans Kettle-Cooked Chips Chef's Selection of Desserts

\$24

A minimum of 40 guests is required for all buffets. A \$50 service charge will be assessed for buffets served for fewer than 40 guests.

Lunch Buffets

Tuscany | \$26

Fresh Caesar Salad with Garlic Croutons & Parmesan Tomato, Fresh Mozzarella, Basil, & Balsamic Glaze Chicken Parmesan with Marinara, topped with Mozzarella Garlic Butter Noodles with Italian Sausage Italian Green Beans with Roma Tomatoes Warm Garlic Bread Italian Crème Cake & Tiramisu

Down South BBQ | \$26

Fresh Green Salad with Assorted Dressings Country Potato Salad & Creamy Coleslaw Fried Chicken & Smoked Pork Ribs Grilled Sausage with Peppers & Onions Smoked Bacon Baked Beans Fried Okra & Green Beans Sweet Jalapeno Cheddar Cornbread Apple, Peach, & Cherry Cobbler

Traditional Mexican | \$28

Grilled Steak & Chicken Fajitas Chicken & Cheese Taquitos Spicy Spanish Rice & Refried Beans Warm Flour Tortillas Diced Tomatoes, Onions, Grated Cheese, Guacamole, Sour Cream, & Pico de Gallo Fire-Roasted Salsa & Tri-Colored Tortilla Chips Cinnamon Sopapillas & New York Style Cheesecake Fresh Fruit with Jalapeno Honey Drizzle

A minimum of 40 guests is required for all buffets. A \$50 service charge will be assessed for buffets served for fewer than 40 guests.

Lunch Buffets

Island Buffet

Chef's Fresh Vegetarian Soup du Jour Tropical Green Salad with Assorted Dressings Coconut Shrimp Grilled Flank Steak with Curry & Cilantro Sauce Jamaican Jerk Chicken & Tropical Rice Coconut Caramel Chocolate Mousse & Fruit Ambrosia Salad



Asian Infusion

Egg Drop Soup with Crispy Won-Ton Strips Field Greens, Mandarin Oranges, & Citrus Vinaigrette Asian Noodle Salad & Vegetable Spring Rolls Pot Stickers with Assorted Sauces Sweet & Sour Chicken Beef & Broccoli with Vegetable Fried Rice Sugar Sticky Rice with Mango Sauce & Fortune Cookies

\$30

A minimum of 40 guests is required for all buffets. A \$50 service charge will be assessed for buffets served for fewer than 40 guests.

All lunch buffets are served with coffee, tea, and water.

Plated Dinners

Outlaw Blackened Chicken | \$24

6 oz. chicken breast topped with crispy bacon bits, sautéed mushrooms, fresh diced tomatoes, and melted mozzarella cheese.

Chablis Chicken | \$26

Grilled boneless chicken breast topped with Chablis white wine cream sauce, served with pan seared shallots and mushrooms.

Currant & Orange Pork Loin | \$26

6 oz. pork loin dressed with an orange and currant chutney.

Chicken Picatta | \$28

Two 4 oz. pan seared chicken breasts, served with asparagus tips, artichokes, and fresh tomatoes in a lemon caper butter sauce.

Stuffed Chicken | \$30

Sun-dried tomatoes, basil, and fresh mozzarella cheese stuffed in an 8 oz. chicken breast.

All plated dinners are served with soft bistro rolls, your choice of green salad, starch, and vegetable, and accompanied by a featured dessert, water, iced tea, and coffee.

Plated Dinners

Inside Round of Beef | \$30

Sliced Oklahoma Grown inside round of beef topped with a Jack Daniels demi-glaze.

Top Sirloin | \$34

Butcher-cut top sirloin with a parmesan and horseradish crust, topped with a port white wine demi-glaze.

Filet of Beef | \$36

8 oz. filet mignon grilled to perfection with chef's specialty seasonings, and topped with a homemade Béarnaise sauce.

Fish & Vegetarian

Roasted Vegetable Medley | \$24

Seasoned vegetables fire-roasted with a white wine butter sauce. (Prepared with olive oil for vegan selection)

Stuffed Eggplant | \$28

Spinach, sun-dried tomatoes, gorgonzola cheese-stuffed eggplant, lightly toasted with Italian bread crumbs.

Blackened Tilapia | \$28

6 oz. tilapia filet with a light Beurre Blanc sauce.

All plated dinners are served with soft bistro rolls, your choice of green salad, starch, and vegetable, and accompanied by a featured dessert, water, iced tea, and coffee.

Mixed Grille

Top Sirloin & Chicken | \$40

6 oz. top sirloin and a 4 oz. grilled chicken breast topped with a mushroom and bell pepper ragout.

Filet of Beef & Grilled Chicken | \$46

4 oz. filet and 4 oz. grilled chicken breast topped with shallot sherry sauce.

Dinner Enhancements

Picked from the Garden

Sweet Glazed Carrots (\$1) Bacon-Wrapped Asparagus (\$2) Grilled Squash & Zucchini (\$2)

Today's Catch

Shrimp Scampi (\$2) Crab Meat Demi Sauce (\$2) Grilled Prawns with Tropical Salsa (\$3) 3 oz. Hand-Packed Crab Cake with Creamy Louisiana Hot Sauce (\$3)

All plated dinners are served with soft bistro rolls, your choice of green salad, starch, and vegetable, and accompanied by a featured dessert, water, iced tea, and coffee.

Dinner Buffets

When in Rome | \$30

Fresh Italian Caesar Salad with Garlic Croutons 6 oz. Chicken Breast topped with Roasted Red Pepper Sauce Tortellini Pasta covered with Marinara and Fresh Mozzarella Penne Pasta tossed with Creamy Alfredo Sauce Roasted Italian Vegetables and Garlic Bread Italian Crème Cake and Tiramisu

BBQ Buffet | \$34

Mixed Green Salad with Assorted Dressings Smothered Barbeque Brisket Fried Chicken and Barbeque Ribs Honey Baked Beans and Fried Okra Seasonal Mixed Vegetables and Potato Salad Homemade Buttermilk Biscuits Assorted Pies and Cobblers

Traditional | \$36

Mixed Green Salad with Assorted Dressings Grilled Flank Steak marinated in Garlic and Herbs Grilled Chicken Breast topped with Cilantro-Lime Glaze Garlic and Cheddar Mashed Potatoes Sautéed French Green Beans and Fire-Roasted Corn Fresh White and Wheat Dinner Rolls Chef's Choice of Assorted Desserts

A minimum of 40 guests is required for all buffets. A \$50 service charge will be assessed for buffets served for fewer than 40 guests.

Dinner Buffets

REED CENTER DINNER BUFFET Choice of Two Entrées: \$38 Choice of Three Entrées: \$42

Salads (Choose Two)

Classic Caesar Salad Baby Field Greens with Choice of Two Dressings Tomato and Fresh Mozzarella with Balsamic Glaze Island Salad

Entrées (Choose Two or Three)

Roasted Chicken Breast with Spinach and Dried Tomatoes in Marsala Sauce Grilled Chicken Breast with Garlic Lime Cream Sauce Inside Round of Beef with a Burgundy Wine Reduction Sauce Sliced New York Strip with Rosemary and Tarragon Au Jus Cheese Ravioli with Crab Meat Cream Sauce Currant and Orange Pork Loin Eggplant Parmesan

Reed Center Dinner Buffet is served with Chef's choice of starch and vegetable, and your choice of dessert. Includes water, iced tea, and coffee.

A minimum of 40 guests is required for all buffets. A \$50 service charge will be assessed for buffets served for fewer than 40 guests.

Desserts

Dessert Selections

Carrot Cake with Cinnamon Crème German Chocolate Cake Chocolate Overload Cake Chocolate Fudge Cake New York Style Cheesecake (with Strawberry Purée) Italian Crème Cake Strawberry Crème Cake

Specialty Desserts

Additional \$1 Per Person

Lemon or Chocolate Mousse in Champagne Glasses Fruit Ambrosia Salad in Champagne Glasses Assorted Petit Fours on a Dressed Plate

Additional \$2 Per Person

Freshly Baked Homemade Cupcakes Vanilla Custard Panna Cotta with Fresh Fruit Salsa Cappuccino Custard Panna Cotta with Chocolate Sauce

Dessert Stations

Chocolate Fountain | \$5 per person

Choice of white chocolate or milk chocolate fondue, served with fresh pound cake, marshmallows, Rice Krispies treats, pretzels, and assorted fruit.

Cobbler à la Mode Bar* | \$8 per person

Choice of 2. Served with hand-dipped vanilla ice cream and whipped topping. Apple | Peach | Cherry | Mixed Berry

Ice Cream Parlor Sundae Bar* | \$10 per person

Choice of 2. Served with hand-dipped ice cream, an assortment of syrups, an assortment of fruit topping, and an assortment of nuts, as well as crushed Oreo cookies, Reese's Pieces, M&Ms, brownie bits, and granola clusters.

Vanilla | Chocolate | Strawberry

Flaming Desserts* | \$12 per person

Choice of 2. Served warm over hand-dipped vanilla ice cream. Flaming Cherries Jubilee | Mixed Berries Flambé | Banana Fosters

* Chef attendant required (\$75) per 100 people

Live Fire Stations

The Wok | \$6 per person

Mixed Fresh Oriental Vegetables with Sweet Soy, Ginger, & Sesame Oil With Chicken: \$8 | With Steak: \$10 With Shrimp: \$12 | All Three Meats: \$16

Pasta Bar | \$11 per person

Two Fresh Pastas served with Marinara Sauce, Alfredo Sauce, & Pesto Sauce Diced Tomatoes, Scallions, Artichokes, Black Olives Fresh Parmesan Cheese & Red Pepper Flakes All Prepared Buffet-Side by Our Chef Chicken: \$13 | Shrimp: \$15 | Both Meats: \$17

Fajita Bar | \$14 per person

Marinated Chicken & Steak Fajitas Sour Cream, Pico de Gallo, Salsa, Freshly Grated Cheese, Fresh Shredded Lettuce, Guacamole, Diced Tomatoes, & Flour Tortillas

One chef attendant is required per 50 people. A \$75 *attendant fee will apply for all live fire stations.*

Carving Stations

Whole Smoked Turkey | \$175 each

Served with silver dollar rolls, horseradish sauce, mustard, and mayonnaise. (Approximately 30 Servings)

Honey Baked Virginia Ham | \$225 each

Served with silver dollar rolls, mustard, and mayonnaise. (Approximately 40 Servings)

Tenderloin of Beef | \$300 each

Served with whole grain mustard and assorted rolls. (Approximately 50 Servings)

Inside Round of Beef | \$350 each

Carved round of beef served with silver dollar rolls, horseradish sauce, mustard, mayonnaise, and au jus. (Approximately 50 Servings)

Steamship Round | \$500 each

Carved round of beef served with silver dollar rolls, mustard, mayonnaise, and au jus. (Approximately 200 Servings)

One carver is required per 75 people. A \$75 carver fee will apply for all carving stations.

Reception Displays

Seasonal Vegetable Crudités | \$175

Freshly cut vegetables served with seasonal dips.

Domestic & Imported Cheese Display | \$200

An array of domestic and imported cheeses decorated with fresh fruit and served with premium crackers.

Fresh Seasonal Fruit Display | \$200

A selection of fresh seasonal fruit served with honey yogurt dip.

Olive Bar | \$250 each

Mixed olives, pepperocini, toasted pita chips, hummus spread, Kalamata olive tapenade, and tomato basil bruschetta.

Shrimp Cocktail Shooters | \$250

Bloody Mary shooters with a seasoned salted rim, served with fresh celery and jumbo shrimp cocktail.

All reception displays serve approximately 50 people.

Cold Hors d'œuvres

Salami Coronets | \$100 Assorted Gourmet Finger Sandwiches | \$100 Antipasto Skewers | \$100 Assorted Pinwheels | \$100 Smoked Salmon Canapés on Rye | \$125 Assorted Petit Fours | \$125 Reed Center BLT Canapés | \$125 Chocolate Drizzled Fruit Skewers | \$125 Boursin Cheese-Stuffed Tomatoes | \$150 Beef Tenderloin with Horseradish Cream | \$150 Creamed Tuna-Topped Croustinis | \$150 Cucumber Rounds Topped with Crab Meat | \$150 Jumbo Shrimp with Cocktail Sauce | \$200

Each hors d'œuvres order contains 50 pieces.

Hot Hors d'œuvres

Mini Quiche | \$125 Swedish Meatballs | \$125 Tempura Sesame Chicken w/Raspberry Sauce | \$125 Buffalo Chicken Wings w/Blue Cheese Sauce | \$125 Spinach & Cheese in Phyllo with Ranch | \$125 Thai Grilled Chicken Skewer | \$125 Chipotle Chicken Quesadillas | \$125 Mac and Cheese Bites | \$125 Spring Rolls | \$125 Stuffed Jalapenos | \$125 Bacon-Wrapped Scallops | \$150 Crab Meat Rangoon | \$150 Mini Beef Wellington | \$150 Teriyaki Sirloin Satay | \$150 Mini Crab Cakes | \$175 Tempura Shrimp | \$175 Coconut Shrimp | \$175

Each hors d'œuvres order contains 50 pieces.

Host Bar

Top Shelf Cocktails Premium Cocktails Imported Beer Domestic Beer House Wine Mineral Water Soft Drinks \$6.00 each \$5.00 each \$4.25 each \$3.50 each \$4.50 per glass \$2.25 each \$2.25 each

Premium Brands / Top Shelf Brands

Smirnoff Vodka / Grey Goose Vodka Beefeater Gin / Bombay Sapphire Gin Bacardi Rum / Captain Morgan's Spiced Rum Crown Royal / Johnny Walker Black Dewars White Label / Chivas Sauza Gold Tequila / Patrón Silver Tequila

A \$75 bartender fee will apply to all bars.

Cash Bar

Top Shelf Cocktails Premium Cocktails Imported Beer Domestic Beer House Wine Mineral Water Soft Drinks

\$6.50 each \$5.50 each \$4.75 each \$4.00 each \$5.00 per glass \$3.00 each \$3.00 each

Premium Brands / Top Shelf Brands

Smirnoff Vodka / Grey Goose Vodka Beefeater Gin / Bombay Sapphire Gin Bacardi Rum / Captain Morgan's Spiced Rum Crown Royal / Johnny Walker Black Dewars White Label / Chivas Sauza Gold Tequila / Patrón Silver Tequila

A \$75 bartender fee will apply to all bars.

Open Bar: Hourly

	Premium	Top-Shelf
One Hour	\$12	\$14
Two Hours	\$16	\$18
Three Hours	\$21	\$23
Four Hours	\$25	\$27
Five Hours	\$29	\$31

Premium Brands / Top Shelf Brands

Smirnoff Vodka / Grey Goose Vodka Beefeater Gin / Bombay Sapphire Gin Bacardi Rum / Captain Morgan's Spiced Rum Crown Royal / Johnny Walker Black Dewars White Label / Chivas Sauza Gold Tequila / Patrón Silver Tequila

A \$75 bartender fee will apply to all bars.

Champagne | \$24 Copperidge Red & White Wine | \$24 Berringer White Zinfandel | \$26 Blackstone Merlot | \$27 Mark West Pinot Noir | \$32 Clos du Bois Chardonnay | \$33 Geyser Peak Cabernet | \$40 Seven Deadly Sins Zinfandel | \$44 Chocolate Drizzled Fruit Skewers | \$125 Boursin Cheese-Stuffed Tomatoes | \$150 Beef Tenderloin with Horseradish Cream | \$150 Creamed Tuna-Topped Croustinis | \$150 Cucumber Rounds Topped with Crab Meat | \$150 Jumbo Shrimp with Cocktail Sauce | \$200

> Butler Passed and Tableside Wine Service Available One cocktail server is required per 50 people. A \$75 cocktail server fee will apply per server. A \$75 bartender fee will apply to all bars.