

EVENTS MENU



BREAKFAST

CONTINENTAL BREAKFASTS

THE EARLY RISER

Selection of Orange Juice, Grapefruit Juice and Tomato Juice Freshly Baked Danish, Muffins, Croissants and Bagels Served with Butter, Preserves and Cream Cheese Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE AMERICAN CONTINENTAL

Selection of Orange Juice, Grapefruit Juice and Tomato Juice Freshly Sliced Fruit Display Freshly Baked Danish, Croissants and Bagels Blueberry, Bran, Lemon, and Poppyseed Muffins Served with Butter, Preserves and Cream Cheese Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE EUROPEAN

Selection of Orange Juice, Grapefruit Juice and Tomato Juice Freshly Sliced Fruit Display Cold Cereals Served with 2% Milk Yoplait Yogurt Danish, Muffins, Bagels and Croissants Served with Butter, Preserves and Cream Cheese Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST ON THE RUN

Tropicana Orange Juice Pre-Wrapped Thomas' English Muffins Topped with Canadian Bacon, Fried Egg and Cheddar Cheese Served with Deep Fried Potato Nuggets Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ENHANCEMENTS

Cottage Cheese Nova Scotia Lox Granola Bars Warm Cheese Blintz Cold Cereal, Milk (2%, Skim) **Turkey Sausage** Hard Boiled Eggs Egg and Cheese Croissants Sausage Breakfast Burrito Sliced Fruit Cup of Mixed Berries Whole Fruit Applewood Smoked Bacon Regular and Diet Sodas (Pepsi Products)

PLATED BREAKFASTS

THE TRADITIONAL

Choice of Orange or Grapefruit Juice Scrambled Eggs Served with Your Choice of Bacon or Breakfast Link Sausage Breakfast Potatoes, Breakfast Breads With Premium Preserves and Butter Freshly Brewed Coffee, Decaffeinated Coffee and Teas

FRENCH TOAST

Choice of Orange or Grapefruit Juice Fresh Cantaloupe Wedge with Orange Cream Vanilla Infused Cinnamon French Toast Served with Maple Syrup, Sausage Links Selection of Breakfast Pastries Freshly Brewed Coffee, Decaffeinated Coffee and Teas

STEAK AND EGGS

Choice of Orange or Grapefruit Juice Grilled Filet Mignon Scrambled Eggs Breakfast Potatoes, Breakfast Breads Freshly Brewed Coffee, Decaffeinated Coffee and Teas

EGGS BENEDICT

(Maximum of 150 People) Choice of Orange or Grapefruit Juice Traditional Eggs Benedict, Poached Eggs on a Toasted English Muffin, Canadian Bacon and Hollandaise Sauce Breakfast Potatoes and Breakfast Breads Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ENHANCEMENTS

Fresh Fruit Smoothies Fresh Fruit Plate Cup of Mixed Berries Fresh Fruit Plate (Low Fat Option) Scrambled Eggs with Bacon, Sausage, and Grilled Tomatoes Sautéed Red and Yellow Peppers, Mushrooms, Sweet Onions, and Roasted Roma Tomatoes Regular and Diet Sodas (Pepsi Products)



BREAKFAST BUFFETS

THE AMERICAN BUFFET

Orange, Grapefruit, Tomato, & Apple Juice
Fresh Sliced Fruit Display
Cold Cereals Served with 2% and Skim Milk
Scrambled Eggs, Breakfast Sausage Links and Bacon
Breakfast Potatoes
Selection of Freshly Baked Danish, Breakfast Muffins and
Croissants

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SOUTHEAST BUFFET

Orange, Grapefruit, Tomato, & Apple Juice
Fresh Sliced Fruit Display
Scrambled Eggs, Eggs Benedict
Vanilla Infused French Toast with Maple Syrup
Breakfast Sausage Links and Bacon
Breakfast Potatoes
Selection of Freshly Baked Danish, Breakfast Muffins and
Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

SOUTHWESTERN BUFFET

Orange, Grapefruit, Tomato, & Apple Juice
Fresh Sliced Fruit Display
Scrambled Eggs with Chorizo Sausage, Pico De Gallo,
Cheddar Cheese, Guacamole, Frijoles and Warm Flour
Tortillas
Corned Beef Hash with Onions & Cilantro
Breakfast Potatoes
Texas Style Biscuits with Sausage Gravy
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

LOW CARB SELECTION

Cup of Mixed Berries Scrambled Eggs with Bacon, Sausage, and Grilled Tomatoes

LOW FAT SELECTION

Fresh Fruit Plate
Sauteed Red and Yellow Peppers, Mushrooms, Sweet
Onions, and Roasted Roma Tomatoes

THE SUNRISE

(Minimum of 10, Maximum of 50 People)
Choice of Orange or Grapefruit Juice
Natural and Fruit Flavored Yoplait Yogurts
Cold Cereal Served with 2% and Skim Milk
Freshly Baked Muffins, Danish and Bagels
Served with Cream Cheese, Butter & Preserves
Scrambled Eggs & Cheddar Cheese
in a Croissant Sandwich
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

OMELET STATION

Include an Omelet Station with Your Breakfast Buffet
With One of Our Talented Chefs
Omelet Station Includes:
Cheddar Cheese, Monterey Jack Cheese, Bleu Cheese
Smoked Applewood Bacon, Sausage, Grilled Chicken,
and Diced Ham
Salsa and Guacamole
Diced Tomatoes, Onions and Scallions
Peppers and Sliced Mushrooms

BELGIAN WAFFLE STATION

Include a Belgian Waffle Station with Your Breakfast
Buffet
With One of Our Talented Chefs
Toppings Include:
Seasonal Fresh Berries
Pecans and Macadamia Nuts
Whipped Cream and Chocolate Chips
Maple Syrup and Strawberry Compote

ENHANCEMENTS

Regular and Diet Sodas (Pepsi Products)



COFFEE BREAKS

THE NATURAL

Yogurt Granola Parfait To Include Strawberries, Blueberries and Raspberries, Fresh Fruit Kabobs Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SMOOTHIE

Blueberry, Raspberry, Orange, Strawberry, Banana, Pineapple and Kiwi Blended with Yogurt, Seasonal Fruits, Granola Bars Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE ENERGIZER

Mixed Nuts and Pretzels, Energy Bars Bottled Spring Water, Gatorade, Regular and Sugar Free Red Bull Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ALL DAY BEVERAGE BREAK

(Mid-Morning and Afternoon)

Regular and Diet Sodas Bottle Spring Water Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ENCHANCEMENTS

Regular and Diet Sodas (Pepsi Products)
Bottled Spring Water
San Pellegrino Sparkling Water
Acqua Panna Still Water

LOW CARB SELECTIONS

Grapefruit Juice

LOW FAT, LOW CARB SELECTIONS

Diet Soda

CHOCOHOLIC BREAK

Chocolate Dipped Strawberries
Chocolate Fudge Brownies
White Chocolate Macadamia Nut, Chocolate Chip
Cookies, and Oreo Cookies
Snickers, Twix, and Kit Kat Candy Bars
White and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ICE CREAM BREAK

Assorted HaagenDazs Ice Cream and Yogurt Bars
Nestle Novelty Ice Cream Bars
Accompanied with Chocolate Chip and
White Chocolate Macadamia Nut Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SEVENTH INNING STRETCH

Hot Dogs Served with Cheddar Cheese, Relish, Onions, Mustard & Ketchup

Traditional Jumbo Pretzels with Cheese Sauce Individual Bags of Potato Chips, Popcorn, Peanuts, and Cracker Jacks Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE COOKIE MONSTER

A Selection of Cookies to Include White Chocolate Macadamia Nut, M&M's Chocolate Chip, Peanut Butter and Oatmeal Raisin Served with Chilled Regular and Chocolate Milk Freshly Brewed Coffee, Decaffeinated Coffee and Teas



A LA CARTE BREAK ITEMS

BEVERAGES

Coffee, Decaffeinated Coffee, and Hot Tea
Regular and Diet Sodas (Pepsi Products)
Bottled Spring Water
Acqua Panna Still Water
San Pellegrino Sparkling Water
Tropicana Bottled Juices
Selection of Juices (By the Gallon)
Lemonade or Iced Tea
Gatorade
Regular and Sugar Free Red Bull
Milk (Whole, 2%, Skim, Chocolate)

PASTRIES AND BREAD

Apple Coffee Cake
Sour Cream Coffee Cake
Croissants (Plain, Chocolate, and Almond)
Freshly Baked Muffins
Whole Wheat or Regular English Muffins
Fruit Filled Danish
Bagels and Cream Cheese
Jumbo Cookies
Fudge Brownies
Assorted Bars
Biscotti (Chocolate and Vanilla)

ENHANCEMENTS

Mixed Nuts
Cheese Platter
Selection of European Meats
Candy Bars
Assorted Ice Cream Bars
XXL Warm Pretzels
Tortilla Chips and Salsa
Granola Parfaits
Fresh Fruit Smoothies
Chocolate Dipped Strawberries
Individual Yoplait Yogurt

FIT FOR YOU SELECTIONS

Grapefruit Juice Diet Soda Fresh Fruit Plate



BOXED SANDWICHES

THE BEEFEATER

Shaved Deli Roast Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise, Mustard Individual Bag of Potato Chips Cookie

Choice of:

Soda or Bottled Spring Water

THE HAM MER

Sliced Honey Glazed Ham on a Fresh Baguette, Swiss Cheese, Mayonnaise, and Mustard Individual Bag of Potato Chips Cookie

Choice of:

Soda or Bottled Spring Water

THE "TOM"

Turkey, Applewood Smoked Bacon, Lettuce, Tomato, and Mayonnaise, Swiss Cheese, Multi-Grain Roll Individual Bag of Potato Chips Cookie

Choice of:

Soda or Bottled Spring Water

GRILLED CHICKEN CLUB SALAD

Mixed Greens, Diced Tomato, Bacon,
Monterey Jack and Cheddar Cheeses
Hard Boiled Eggs and Roasted Peanuts
Topped with a Grilled Breast of Chicken
Served with a choice of Ranch or Balsamic Dressing
Choice of:

Diet Soda or Bottled Spring Water

ROASTED TURKEY ON MULTI-GRAIN ROLL

With Lettuce, Tomato, Low-Fat Mayonnaise
Crisp Apple
Low-Fat Yogurt
Choice of:
Diet Soda or Bottled Spring Water



SANDWICH LUNCH

PLATED SALADS

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing,
Shaved Parmesan Cheese
Topped with Your Choice:
Grilled Chicken, Grilled Shrimp, Fillet of Salmon
Served with Warm Rolls & Butter
Raspberry Swirl Cheesecake

Southwest Fried Chicken Salad Chilled Spring Mix with Lime & Teguila Marinated Grilled

Chicken
Sliced Red Onions, Grape Tomatoes, Hard Cooked Eggs,
Shredded Monterey Jack & Cheddar Cheeses
Served with Chipotle Avocado Ranch Dressing
Warm Rolls & Butter

Asian Chicken Salad

Tiramisu Torte

Asian Greens, Grilled Breast of Chicken, Cashews, Crisp Wontons, Served with Pan Asian Dressing Warm Rolls & Butter Black Forest Cake

Strawberry Fields Salad

Chilled Spring Mix with Grilled Chicken Breast
Candied Pecans, Crumbled Maytag Bleu Cheese,
Sliced Strawberries & Mandarin Oranges
Served with Raspberry Vinaigrette Dressing
Warm Rolls & Butter
Ultimate Chocolate Cake

PLATED SANDWICHES

Southwest Fajita Wrap

Charbroiled Breast of Chicken Sliced
With Roasted Red & Yellow Peppers, Shredded Lettuce,
Pico De Gallo, Guacamole, Shredded Monterey Jack
Cheese & Sour Cream
Accompanied with Spring Greens in Balsamic Dressing
Key Lime Pie

Roast Turkey BLT

Turkey, Applewood Smoked Bacon, Lettuce, Tomato and Mayonnaise, & Swiss Cheese, Served on Multi Grain Roll

Accompanied by Potato Chips Kentucky Bourbon Pecan Pie

Grilled Vegetarian Wrap

Balsamic Marinated Peppers, Zucchini, Asparagus, Yellow Squash and Portobello Mushrooms, with Hummus, Wrapped in a Whole Wheat Tortilla Served with Crisp Field Greens in a Balsamic Vinaigrette Dressing

Gourmet Carrot Cake

Grilled Chicken Caesar Wrap

Grilled Chicken Breast Sliced
With Romaine Lettuce, Caesar Dressing, Fresh Parmesan
Cheese, & Tomatoes In a Sun-dried Tomato Tortilla
Amaretto Almond Cheesecake

All Sandwich and Salad Entrees are served with Freshly
Brewed Coffee,
Decaffeinated Coffee, Hot or Iced Tea



LUNCH ENTREES

All Luncheon Entrees Come Complete with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, and Hot Tea

OF AIR

Chicken Mediterranean

Wedge Salad: Wedge of Iceberg Lettuce, Diced Tomato, Chopped Applewood Bacon, Bleu Cheese Dressing Boneless Breast of Grilled Chicken, Sun-Dried Tomato Pesto, Roasted Red and Yellow Peppers, Fresh Mozzarella Cheese Fresh Vegetables and Rosti Potatoes Raspberry Swirl Cheesecake

Chicken Tuscany

Greek Salad: Romaine Lettuce, Kalamata Olives, Roasted Red Peppers, Julienne Red Onions, Feta Cheese, Tossed in a Red Wine Vinaigrette Dressing Boneless Chicken Breast Coated with Herb Bread Crumbs, Pan Seared, Topped with Fresh Mozzarella and Marinara Sauce
Penne Pomodoro
Tiramisu Torte with Kahlua Crème

Pasta Primavera

Caesar Salad: Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing Penne Pasta with Herb Chicken Breast Tossed with Peppers, Zucchini, Diced Portobello Mushrooms, Diced Roma Tomatoes in a Parmesan Alfredo Sauce Italian Cream Layer Cake

Chicken Cardinale

Mixed Field Green Salad: Grape Tomato, Julienne Cucumbers, Choice of Dressing Pan Sautéed Breaded Boneless Breast of Chicken, Topped with Red and Yellow Peppers in a Lemon Beurre Blanc Yukon Gold Mashed Potatoes Asparagus Ultimate Chocolate Cake

OF LAND

Roasted New York Strip Loin

Sliced Beefsteak Tomatoes, Bermuda Sweet Onion, Crumbled Bleu Cheese, Balsamic Vinaigrette Sliced New York Strip Loin with Bordeaux Red Wine Sauce, Horseradish Mashed Potatoes and Tomato Gruyere Julienne of Vegetables Ultimate Chocolate Cake

Filet Mignon with Bordelaise Sauce

Wedge of Iceberg Lettuce, Diced Tomato, Chopped
Applewood Bacon
and Bleu Cheese Dressing
Yukon Gold Mashed Potatoes, Fresh Vegetables
New York Style Cheesecake
Market Price

Rosemary & Black Pepper Crusted Pork Loin

Mixed Field Greens Salad, Grape Tomato, Julienne
Cucumbers, Choice of Dressing
Crusted Sliced Pork Loin,
with Wild Mushroom Marsala Sauce
Rosemary Roasted Potatoes and Fresh Vegetables
Gourmet Carrot Cake

OF SEA

Grilled Filet of Salmon, Dijon Cream Sauce
Mixed Field Green Salad, Grape Tomato, Julienne
Cucumbers, Choice of Dressing
Yukon Gold Mashed Potatoes with Asparagus
Lemon Mist Cake

Grilled Swordfish, Lemon Chive Aioli

Caesar Salad, Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing Spinach, Roasted Onions and Fingerling Potatoes Raspberry Swirl Cheesecake



LUNCH BUFFETS

CHEESEBURGER IN PARADISE

Salad Selection

Tidewater Cole Slaw, Caesar Salad Bowtie Pasta Salad, Red Bliss Potato Salad

Entrees

(Please Select Three)
Southern Fried Chicken
Quarter Pound Cheeseburgers
Hot Dogs with Coney Island Condiments
Barbecue Breast of Chicken
Shredded Barbecue Pork
Assorted Breads

Campsite Baked Beans with Bourbon and Brown Sugar Sweet Onions, Sautéed Mushrooms, Crumbled Bleu Cheese, Smoked Applewood Bacon and Condiment Bar

Desserts

Individual Mini Desserts, Sliced Watermelon Lemonade and Iced Tea Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE EXECUTIVE

Tuna Salad, Cashew Chicken Salad Caesar Salad, Caprese Salad Limestone Bibb, Olives, Grated Parmesan, Crumbled Maytag Bleu Cheese, Marinated Peppers, Artichokes, Sweet Onions, Shaved Carrots, Julienne Cucumber, Radish Sprouts and Crostinis

Roasted Chilled Beef Tenderloin with Horseradish Mayonnaiseon a French Baguette

Roast Breast of Turkey with Cranberry Relish on a Multi Grain Roll

Black Forest Ham with Stone Ground Mustard on an Onion Roll Individual Mini Desserts to Include Mini Cheesecakes, Mini Pastries, Mini Cream Puffs, Mini Éclairs, Chocolate Covered Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

LUNCHEON BUFFET

~Salad Selection~
Caesar Salad
Herbed Pasta Salad
Fresh Field Green Salad with Assorted Dressings
Sliced Tomato with Onion and Bleu Cheese

~Choice of Two or Three Entrees~
Sliced Roast Strip Loin
Roasted Pork Loin
Meat Lasagna
Rigatoni with Italian Sausage
Pasta Primavera
Chicken Tuscany
Chicken Marsala
Chicken Milanese
Salmon Piccata
Parmesan Crusted Swordfish

Fresh Green Beans with Roasted Shallots and Applewood Smoked Bacon Roasted Rosemary Fingerling Potatoes Rolls and Butter

Individual Mini Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Teas Iced Tea



LUNCH BUFFETS

THE ROCKEFELLER

Salad Selection

Marinated Grilled Vegetable Platter, Caesar Salad Mixed Field Green Salad with Assorted Dressings Cole Slaw, Spicy Potato Salad

Butcher Block Featuring

Chilled Sliced Beef Tenderloin
Roasted Herb Infused Breast of Turkey
Balsamic Glazed Breast of Chicken
Herb Crusted Pork Loin
Shaved Corned Beef

Cheese Selections

Big Eye Swiss English Sharp Cheddar Monterey Jack Imported Sharp Provolone

Bread Selections

Wheat and Rye Bread Multi Grain Rolls French Baguettes Onion, Kaiser & Pretzel Rolls

Relishes

Kalamata Olives, Pepperoncini, Kosher Pickles, Beefsteak Tomatoes, Horseradish Mustard, Peppercorn Mustard, Whole Grain Mustard, Mayonnaise

Desserts

Individual Mini Desserts
Haagen-Dazs Ice Cream Bars and Yogurt Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea

ITALIAN LUNCH BUFFET

Marinated Tomato & Sweet Onion Platter
Grilled Balsamic Vegetables
Caesar Salad with Parmesan Cheese & Garlic Croutons

Antipasto Platter:
Salami, Pepperoni, Capicolla, Prosciutto, Cherry
Peppers,
Sweet Peppers, Artichoke Hearts, Hard Cooked Eggs

Large Hand Tossed Pizzas: Italian Sausage, Pepperoni, Bacon and Onion Pizza Margherita Pizza Chicken, Caramelized Onions, Goat Cheese Pizza Three Cheese Pizza

Mediterranean Chicken Topped with Fresh Melted Mozzarella, Roasted Peppers and Sundried Tomato Pesto

Rigatoni Bolognese

Tiramisu, Biscotti, Cannoli and Italian Cream Layer Cake Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ENHANCEMENTS

Enhance your Italian Buffet with a Chef Attended Made to Order Pasta Station



COLD LUNCH BUFFETS

DELI EXPRESS

Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw Roasted Breast of Turkey, Sliced Roast Beef, Shaved Ham Sharp Cheddar Cheese, Big Eye Swiss and American Cheeses

Wheat and Rye Bread, Multi Grain Rolls, Kaiser Rolls and Pretzel Rolls, Tomatoes and Pickles
Mayonnaise and Mustard
Individual Bags of Potato Chips and Pretzels
Individual Mini Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea

WRAP AND RUN BUFFET

Tossed Garden Salad with Assorted Dressings
Spicy Potato Salad
Roasted Sliced Turkey in a Whole Wheat Wrap with
Mayonnaise, Applewood Smoked Bacon, Shredded Lettuce,
Tomato and Swiss cheese

Grilled Sliced Breast of Chicken a Sundried Tomato Wrap with Pico de Gallo, Shredded Lettuce and Monterey Jack Cheese, Pesto Mayonnaise and Sour Cream

Shaved Lean Ham with Big Eye Swiss, Shredded Lettuce, Diced Tomatoes and Dijonnaise

Individual Bags of Potato Chips and Pretzels
Fudge Brownies, S'mores, Lemon and Peanut Butter Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea

WALL STREET

Tureen of Chef's Soup of the Day Garden Salad with Dressing Selection Cole Slaw Spicy Potato Salad Albacore Tuna Salad Chicken Salad

Sliced Oven Roasted Turkey, Sliced Roast Beef, Sliced
Genoa Salami and Shaved Ham
Wheat and Rye Bread, Multi Grain Rolls,
Kaiser and Pretzel Rolls
Sliced Big Eye Swiss, American and Sharp Cheddar Cheeses
Tomatoes, Onions, Kosher Pickles and Black Olives
Mustard & Mayonnaise
Individual Bags of Potato Chips and Pretzels

Individual Mini Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea



COLD LUNCH BUFFETS

MINI-LUNCHEON BUFFETS

The following Luncheon Buffets are expressly designed for Groups of 20 to 35 people who desire the efficiency and the simplicity of a Buffet for their Group.

These Buffets are strictly limited to the exact numbers of a minimum of 20 and maximum of 35 Guests.

THE ASIAN EXPRESS

Asian Green Salad with Mizuna Greens, Bamboo Shoots, Water Chestnuts, Pea Pods, Cashews and Fried Wontons with a Ginger Orange Dressing

General Tso's Crispy Chicken with Sweet and Sour Sauce Beef Stir Fry with Asian Vegetables in a Teriyaki Glace Egg Rolls with Hot Mustard and Sesame Garlic Sauce Pork Fried Rice, Stir Fry Vegetables Assorted Rolls and Flatbreads

Fortune Cookies, Fudge Brownies, S'mores, Lemon Bars and Peanut Butter Bars Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

LITTLE ITALY

Vegetable Minestrone
Caesar Salad, Caprese Salad
Balsamic Grilled Vegetables
Tri Color Tortellini Alfredo
Chicken Parmesan
Grilled Italian Sausage and Roasted Peppers
Hard and Soft Italian Breads and Oils
Tiramisu with Kahlua Cream, Biscotti and Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee and
Teas, Iced Tea

SOUTH OF THE BORDER

Beef Taco Bar – Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, Pico de Gallo
Three Cheese Quesadilla, Mexican Rice and Frijoles Chicken Fajitas, Roasted Peppers and Onions, Pico de Gallo, Shredded Monterey Jack Cheese, Sour Cream and Guacamole with Flour Tortillas
Key Lime Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea



LOW CARB LUNCH SELECTIONS

GRILLED CHICKEN CAESAR SALAD

Grilled Chicken Caesar Salad with
Romaine Lettuce
Caesar Dressing, Tear Drop Tomatoes
and Shaved Parmesan Cheese

GRILLED CHICKEN CLUB SALAD

Grilled Breast of Chicken, Mixed Greens
Diced Tomato, Applewood Smoked Bacon,
Monterey Jack and Cheddar Cheeses,
Hard Boiled Eggs,
Choice of Ranch or Balsamic Dressings

ROASTED TURKEY ON MULTI-GRAIN ROLL

Roasted Turkey with Lettuce, Tomato, Low-Fat Mayonnaise

BALSAMIC CHICKEN

Grilled Chicken, Tomato Relish Medley of Fresh Vegetables

LOW CARB | LOW FAT | LOW CHOLESTEROL LUNCH BUFFETS

Balsamic Chicken (Low Carb)
Grilled Salmon Fillet (Low Fat)
Pasta Primavera (Low Cholesterol)
Citrus Breast of Chicken (Low Fat)
Substitute Any of the Above Buffet Items for Existing Buffet Items



RECEPTION



RECEPTION PACKAGES

Packages Prices Per Person for One Hour

THE HAPPY HOUR

Domestic and Imported Cheeses, Garnished with Fresh Fruit, Canapés, Potato Chips with Sweet Onion Dip, Tortilla Chips with Salsa

THE MEDITERRANEAN

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Portobello Mushrooms,
Squash, Roasted Marinated Peppers and Sweet Onion
Drizzled Balsamic Vinaigrette Dressing
Italian Hard and Soft Bread Display, Flavored Olive Oils
Brie and Raspberry Tarts, Spanakopita, Parmesan Artichoke Hearts

THE BUTLER

All Items Served by White Gloved Butlers
Beef Wellington, Chicken Sate, Thai Chicken Spring Rolls,
Bruschetta Pomodoro, Assorted Canapés

CHANGES IN LATITUDE

Coconut Shrimp, Raspberry and Brie in Phyllo, Mini Beef Wellingtons, Mini Crab Cakes, Crab Rangoon, Fresh Seasonal Fruit Platter



RECEPTION

THE CARVERY

WHOLE SIDE OF SMOKED SALMON

Capers, Chopped Onions, Hard Cooked Eggs & Crostinis

ROASTED BEEF TENDERLOIN

Rolled in Black Peppercorns and Roasted, Garlic Cream Horseradish, Silver Dollar Rolls

STEAMSHIP ROUND OF BEEF

Horseradish Cream, Mustard, Silver Dollar Rolls

BAKED SUGAR CURED VIRGINIA HAM

Molasses Citrus Glaze, Vidalia Onion Relish, Dijonnaise Mayonnaise, Silver Dollar Rolls

ROAST BREAST TURKEY

Honey Mustard, Cranberry Relish, Silver Dollar Rolls

GARLIC PEPPERCORN CRUSTED PORK LOIN

Seasoned in Crushed Peppercorns, Dijon Mustard, Roasted Garlic Cream Horseradish Sauce, Silver Dollar Rolls

ACTION STATIONS

Attendant Required

PASTA STATION

Select Three Pastas and Three Sauces: Rigatoni, Tortellini, Penne, Farfalle Carbonara, Marinara, Bolognese, Puttanesca

SANTA FE FAJITA BAR

Chicken & Beef Fajitas
Chicken Quesadillas
Accompanied with Pico De Gallo
Guacamole, Sour Cream
Monterey Jack & Cheddar Cheeses

SHANGHAI STIR FRY

Select Two Items:

Seared Duck with Fresh Ginger, Snow Peas
Seared Beef with Scallions and Sesame Garlic Sauce
Spiced Pork Lo-Mein
General Tso's Chicken
Accompanied with Vegetable Fried Rice

CAESAR SALAD STATION

Grilled Chicken, Grilled Salmon, Hearts of Romaine,
Parmesan Cheese,
White Anchovies, Roasted Garlic Croutons Tossed with
Caesar Dressing

SWEET ENDINGS

Fresh Fruit Tarts, Miniature Cheesecakes, Chocolate Strawberries, Chocolate Eclairs Coffee, Decaffeinated Coffee, Revolution Tea, Whipped Cream, Raw Sugar and Sugar Sticks, Cinnamon Sticks, Orange and Lemon Zest and Chocolate Shavings



MIRROR DISPLAYS & PLATTERS

ITALIAN ANTIPASTA

Prosciutto, Pepperoni, Genoa Salami, Capicola, Kalamata Olives, Artichoke Hearts, Pepperoncini, Fresh Mozzarella, Provolone, Crusty Italian Breads and Flavored Italian Oils

DOMESTIC & INTERNATIONAL CHEESES

Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda, Boursin, Brie, Camembert, Pepper Jack, Havarti, Manchego, and Fontina Cheeses Garnished with Fresh Fruits and Berries, Crostinis and French Baguettes

EUROPEAN MEATS

Sliced Prosciutto, Sliced Capicola, Genoa Salami, and Black Forest Ham

FRESH CUT AND WHOLE FRUIT

Baby Papaya, Figs, Cantaloupe, Red and Black Grapes, Kiwi, Cantaloupe, Strawberries, Apricots, Pineapple, Honeydew Melon, and Mango

FRESH VEGETABLES

White and Green Asparagus, Baby Carrots, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Red Grape Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with Chef's Selection of Dips

GRILLED BALSAMIC VEGETABLES

White and Green Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Balsamic Vinaigrette Dressing

FRESH MARKET SEAFOOD DISPLAY

Jumbo Shrimp (3 per Person)
Fresh Oysters (2 per Person)
Alaskan King Crab (1 per Person)
Served Over a Bed of Ice
Cocktail Sauce, Mignonette Sauce
Market Price

ENHANCEMENTS

Enhance Your Raw Bar with a Customized Ice Carving with Company Logo or Decorative Display



HORS D'OEUVRES

COLD HORS D'OEURVRES

Assorted Canapés Pear and Brie with Almond Bruschetta Pomodoro **European Finger Sandwiches** Prosciutto Gorgonzola Crostini Asparagus Wrapped in Prosciutto Genoa Salami, Dijon Cream Thai Chicken with Lettuce Wraps Belgium Endive with Asian Spiced Chicken Jumbo Shrimp Cocktail Alaskan Snow Crab Claws Florida Stone Crab Claws (In Season) Lobster Medallions Oysters on the Half Shell **Smoked Salmon Pinwheels** Fresh Salmon Tartare Belgium Endive with Crab Mousse Assorted Sushi Rolls Crab Salad Canapés

DRY SNACKS

Potato Chips and French Onion Dip Tortilla Chips and Spicy Salsa Kettle Chips and Bleu Cheese Dip Pita Chips and Hummus Dipping Sauce Terra Chips and Yogurt Dip Mixed Nuts Cashews

LOW CARB SELECTION

Artichoke Hearts
Chicken and Pineapple Brochettes
Beef Sate
Chicken Sate
Scallops in Applewood Smoked Bacon

LOW FAT SELECTION

Asian Chicken Sate
Beef and Mushroom Brochettes
Chicken and Pineapple Brochettes
Coconut Shrimp
Shrimp Cocktail

HOT HORS D'OEUVRES

Spanakopita Parmesan Artichoke Heart Assorted Dim Sum Miniature Deep Pan Pizza Thai Spring Rolls, Orange Ginger Sauce Brie with Raspberry Tarts Brie en Croute Mushroom Vol-Au-Sent Spinach and Goat Cheese Meze Fig and Mascarpone in Phyllo Raspberry and Brie in Phyllo . Empanadas Vegetable Egg Rolls Scallops Wrapped in Applewood Smoked Bacon Miniature Crab Cakes Coconut Shrimp Shrimp Scampi Crab Rangoon Mini Beef Wellington Beef or Chicken Sate Firecracker Wings with Celery and Bleu Cheese Miniature Quiche Lorraine Smoked Chicken Quesadilla Chicken and Pineapple Brochette Swedish or BBO Meatballs Chicken Tenders with Honey Mustard Miniature Sausage Rolls Peking Chicken Cigar Franks in Puff Pastry

LOW CHOLESTEROL

Coconut Shrimp Thai Chicken Lettuce Wraps Assorted Sushi Rolls Franks in Puff Pastry

SNACK AND BREAK ITEMS

Doritos Light (Low Cholesterol)
Baked Lays (Low Cholesterol)
Baked Crunchy Cheetos (Low Cholesterol)
Deluxe Mixed Nuts (Low Carb)
Cashews (Low Carb)
Beef Jerky (Low Fat)



3 COURSE PLATED DINNER

All Entrees Include Your Choice of Salad, Warm Rolls and Butter, Entrée, Dessert, Coffee, Decaffeinated Coffee and Teas

SALAD SELECTION:

Please Choose One Classic Caesar Salad, Strawberry Field Salad, Mixed Baby Field Green Salad, Baby Wedge Salad, Greek Salad

ENTRÉE SELECTION:

Please Choose One

OF LAND

Roast Prime Rib of Beef

Slow Roasted Prime Rib of Beef Natural Au Jus, Oven Roasted Rosemary Potatoes Julienne of Fresh Vegetables

Filet Mignon

Center Cut Filet Mignon
Merlot Enhanced Demi Glaze
Fresh Asparagus and Yukon Gold Mashed Potatoes

New York Strip Steak

Grilled Center Cut New York Strip Yukon Gold Potatoes, Asparagus and Baby Carrots

Medallions of Beef Tenderloin

Twin Medallions of Beef Tenderloin with Cabernet Roasted Shallot Sauce English Rosti Potatoes & Julienne of Fresh Vegetables

Braised Short Ribs

Slow Cooked Short Ribs, Horseradish Cream, Yukon Gold Potatoes and Gingered Carrots

Rosemary and Black Pepper Crusted Pork Loin

Sliced Pork Loin with Wild Mushroom Marsala Sauce, Rosemary Roasted Potatoes and Fresh Vegetables

Steak Diane

Medallions of Sautéed Filet Mignon with Wild Mushroom
Cognac Demi-Glace,
Garlic Mashed Potatoes, Fresh Vegetables

Beef Stir-Fry

Marinated Sliced Flat Iron Steak Served with Asian-Style Vegetables and Jasmine Rice

Steak Oscar

Pan Seared Medallions of Tenderloin,
Topped with Lump Crabmeat,
Asparagus Spears and Béarnaise Sauce, Yukon Gold
Mashed Potatoes

Steak Au Poive

Pan Seared Tournedos of Filet Mignon, Cracked Black Pepper withCognac Cream Sauce, Yukon Gold Mashed Potatoes and Fresh Vegetables

Roasted New York Strip Sirloin

Sliced New York Strip Sirloin, Bordeaux Red Wine Sauce, Horseradish Mashed Potatoes, Tomato Gruyere with Julienne Vegetables

Rack of Lamb

Grilled Double Lamb Chops, Mint Pesto, Au Jus, Rosti Potatoes and Fresh Asparagus

Veal Chop

Seared 14-ounce Veal Chop, Red Wine Demi Yukon Gold Mashed Potatoes, Julienne Vegetables

Veal Oscar

Tender Medallions of Veal Topped with Lump Crabmeat, Asparagus and Béarnaise Sauce, Yukon Gold Mashed Potatoes

Vegetable Mediterranean Couscous

Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Roasted Peppers and Squash cooked in an Aromatic Vegetable Broth and Drizzled with Lemon Chive Aioli



3 COURSE PLATED DINNER

OF SEA

Parmesan Crusted Swordfish

Center Cut Swordfish Steak, Shaved Reggiano Parmesan Cheese, Julienne of Fresh Vegetables, Yukon Gold Potatoes

North Atlantic Halibut

Simply Grilled Fillet of Atlantic Halibut with Meyer Lemon Beurre Blanc, Yukon Gold Mashed Potatoes

Fillet of Salmon

Grilled Fillet of Sesame Glazed Salmon, Yukon Gold Potatoes, Fresh Asparagus with Roasted Red Peppers

Grilled Mahi Mahi

Lemon Chive Aioli, Tropical Fruit Salsa, Yukon Gold Mashed Potatoes, Fresh Vegetables

Sea Bass

Hazelnut Crusted Sea Bass with Frangelico Beurre Blanc Served on a Bed of Seasoned Sautéed Spinach, Yukon Gold Mashed Potatoes

Ahi Tuna

Seared Ahi Tuna Steak with Asian Spiced Wasabi Cream, Yukon Gold Mashed Potatoes and Pickled Ginger

Crab Cakes

Jumbo Lump Crab Cakes with Dijonnaise Cream Served on a Bed of Seasoned Sautéed Spinach

Sea Scallops

Seared Sea Scallops, Sautéed Jumbo Shrimp Scallops Served in a Provencal Sauce with Rice Pilaf

OF AIR

Chicken Wellington

Boneless Breast of Chicken, Mushroom Duxelle, Wrapped in Puff Pastry and Baked, Asparagus and Rosti Potatoes

Chicken Oscar

Seasoned Breast of Chicken, Lump Crabmeat, Crowned with Asparagus and Béarnaise Sauce, Yukon Gold Potatoes

Chicken Piccata

Chicken Breast Seasoned and Seared, Lemon Beurre Blanc, Yukon Gold Potatoes and Julienne Vegetables

Chicken Mediterranean

Marinated Boneless Breast of Chicken, Sundried Tomato Pesto, Roasted Red and Yellow Peppers, Melted Mozzarella Cheese, Fresh Vegetables and Yukon Gold Mashed Potatoes

Chicken Rosemary

Grilled Breast of Chicken Infused with Rosemary and Red Currant Glaze, Roasted Potatoes and Fresh Vegetables

Chicken Saltimbocca

Breast of Chicken Seasoned and Pan Seared, Topped with Prosciutto and Fresh Mozzarella, Served on a Bed of Seasoned Sautéed Spinach with Yukon Gold Mashed Potatoes

DUETS OF AIR, LAND, OR SEA

Filet Mignon & Shrimp Scampi

Filet Mignon in Bordelaise Sauce with Shrimp Scampi, Yukon Gold Mashed Potatoes, Fresh Asparagus

Filet Mignon & Filet of Salmon

Filet Mignon in Bordelaise Sauce, Sesame Ginger Glaze Salmon Filet, Yukon Gold Mashed Potatoes, and Fresh Asparagus

Filet Mignon & Jumbo Lump Crab Cake

Filet Mignon in Cabernet Roasted Shallot Sauce, Jumbo Lump Crab Cake with Dijonnaise Cream on a Bed of Seasoned Sauteed Spinach, Yukon Gold Mashed Potatoes

Chicken Piccata & Filet of Salmon

Seared Chicken Breast Piccata Style, Sesame Glazed Salmon Filet, Yukon Gold Mashed Potatoes, Julienne Vegetables

Filet Mignon & Australian Lobster Tail

Filet Mignon and Australian Lobster Tail with Drawn Lemon Butter, Sliced Zucchini and Baby Carrots, Yukon Gold Mashed Potatoes



3 COURSE PLATED DINNER

DESSERT SELECTION:

Please Choose One
Amaretto Almond Cheesecake
Carrot Cake
Tiramisu
New York Style Cheesecake
Raspberry Swirl Cheesecake
Italian Cream Layer Cake
Chocolate Decadence
Kentucky Bourbon Pecan Pie
Ultimate Chocolate Cake
Black Forest Cake
Red Velvet Cake
Lemon Mist Cake
Key Lime Pie

ENHANCEMENTS:

Tortellini Carbonara
Penne Bolognese
Lump Crab Cocktail
Blackened Sea Scallops
Seared Ahi Tuna
Crab Cakes
Smoked Salmon with Capers, Onions, Hard Boiled Eggs,
Crostini
Chilled Jumbo Shrimp
Tomato Caprese Salad, Buffalo Mozzarella
Wild Mushroom Vol-Au-Vent

Regular and Diet Sodas (Pepsi Products)

ENHANCE YOUR EVENING EVENT WITH:

Chair Covers and Overlays Floral Centerpieces



FORK BUFFET

PRIME RIB BUFFET

~Salads~

Greek Salad, Caesar Salad Field Green Salad with Assorted Dressings Grilled Balsamic Vegetable Platter Beefsteak Tomato, Sweet Onion, Maytag Bleu Cheese Platter

~Entrees~

Carved Prime Rib of Beef

Selection of Additional Two Entrees:
Seared Salmon with Whole Grain Mustard
Parmesan Crusted Swordfish
Chicken Marsala
Chicken Piccata
Roasted Herb Encrusted Pork Loin
Penne Bolognese

Fresh Vegetable Medley Potatoes Au Gratin, Roasted Pepper Rice

Warm Rolls and Butter

~Dessert~

Carrot Cake Lemon Mist Cake Red Velvet Cake Chocolate Decadence

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

DINNER BUFFET

~Salads~

Beefsteak Tomato, Sweet Onion,
Maytag Bleu Cheese Platter
Caesar Salad
Field Green Salad with Assorted Dressings
Chilled Tortellini Salad

~Entrees~

(Please Select Three)
Sliced Roast New York Strip
Braised Short Ribs
Asian Beef Stir-Fry
Apple Stuffed Pork Loin
Chicken Piccata
Chicken Rosemary
Chicken Saltimbocca
Seared Fillet of Salmon with Whole Grain Mustard
Parmesan Crusted Swordfish
Penne Bolognese

White Cheddar Au Gratin Potatoes, Wild Rice Fresh Seasonal Vegetables

Warm Rolls with Butter

~Dessert~

Carrot Cake, Black Forest Cake, Kentucky Bourbon Pecan Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Teas



FORK BUFFET

ITALIAN BUFFET DINNER

~Salads~

Tomato, Red Onion & Mozzarella Platter Caesar Salad Grilled Balsamic Vegetable Platter

~Entrees~

(Please Select Three)
Sliced New York Strip Barolo
Mediterranean Chicken
Chicken Tuscany
Baked Snapper with Sicilian Olives, Roasted Peppers and
Tomatoes
Lasagna
Penne Primavera
Rigatoni with Grilled Italian Sausage, Onions and Roasted
Peppers

Rosemary & Olive Oil Roasted Potatoes Green Beans with Shallots and Roasted Peppers

~Dessert~

Tiramisu Italian Cream Layer Cake Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

PICNIC ON THE BAY

~Starters~

Clam Chowder
Field Green Salad with Assorted Dressings
Tidewater Cole Slaw
Red Bliss Potato Salad
Tortellini Pasta Salad

~Entrees~

Selection of Three Entrees:
Shredded Barbecued Pork
Barbecued Pork Ribs
Barbecued Chicken Breast
Chicken Fajitas
Beef Fajitas
Baked Halibut with Corn and Pepper Relish

Corn on the Cob Bourbon Baked Beans Rosemary and Parmesan Crusted Potato Wedges Cornbread, Warm Rolls, Butter

~Dessert~

Sliced Watermelon Raspberry Swirl Cheesecake Deep Dish Apple Torte Black Forest Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Teas



LOW CARB | LOW FAT | LOW CHOLESTEROL

BALSAMIC CHICKEN (LOW CARB)

Grilled Chicken, Tomato Relish Medley of Fresh Vegetables

GRILLED SALMON FILLET (LOW FAT)

With Braised Carrots and Parsnips in a Light Vegetable Broth

MEDITERRANEAN SPICED PAILLARD OF CHICKEN (LOW CARB)

With Wilted Spinach and Grilled Tomatoes

CITRUS BREAST OF CHICKEN (LOW FAT)

Breast of Chicken Marinated in a Citrus Spice Marinade Wild Rice, Green Beans, and Shallots

PASTA PRIMAVERA (LOW CHOLESTEROL)

With Yellow and Green Squash, Roasted Red Peppers, Carrots, and Broccoli

LOW CARB | LOW FAT | LOW CHOLESTEROL DINNER BUFFETS

Balsamic Chicken (Low Carb)
Grilled Salmon Fillet (Low Fat)
Pasta Primavera (Low Cholesterol)
Citrus Breast of Chicken (Low Fat)
Substitute Any of the Above Buffet Items for Existing Buffet Items



BAR OPTIONS

TERMS

TIERS

CATERING BRANDS

Smirnoff, Absolut Mandarin, Seagram's Extra Dry Gin, Cruzan Rum, Jim Beam Ghost, J & B, SauzaBlue Silver, Seagram's 7, E&J Gallo, Hiram Walker Peach Schnapps Bud Light, Miller Lite, Budweiser, O'Doules

PREMIUM BRANDS

SVEDKA, New Amsterdam Red Berry, Beefeater Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jack Daniel's, Dewars White Label, Suaza Gold, E & J Gallo, Canadian Club, Courvoisier VS, Baileys Irish Cream, Hiram Walker Peach Schnapps, Kahlua Bud Light, Miller Lite, Budweiser, Corona Extra, Amstel Light, Samuel Adams Boston Lager, O'Doules

SUPER PREMIUM BRANDS

Ketel One, Ketel One Citroen, Tangueray Gin, Bacardi Superior, Captain Morgan Spiced Rum, Makers Mark, Johnnie Walker Red, Suaza 907 Blanco, E&J Gallo, Crown Royal, Courvoisier VS, Baileys Irish Cream, Hiram Walker Peach Schnapps, Kahlua, Bud Light, Miller Lite, Budweiser, Corona Extra, Amstel Light, Stella Artois, Rebel IPA, O'Doules

CATERING WINES

Canyon Road Chardonnay Canyon Roas Pinot Grigio Canyon Road Cabernet Canyon Road Merlot Sutter Home White Zinfandel J.Roget Champagne

Host, Cash or Open Bar Options Available

All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to a 22% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests.

All food, beverage, internet and audio visuals are subject to applicable sales tax (8.625%)

Room rental/set-up fees are subject to tax if the event includes a food function.

Room rental /set-up fees without a food function are not subject to tax.

Administrative fees and taxes are subject to change without notice.

