

# BREAKFAST

# PLATED BREAKFAST

served with chef's choice of breakfast bread, orange juice, assorted teas, milk and coffee

## Toad Cove 16

scrambled eggs and prairie breeze white cheddar home-style potatoes choice of applewood smoked bacon, sausage links or grilled ham steaks

#### Camden Quiche 18

whipped eggs, baby spinach, roasted cherry tomatoes, applewood smoked bacon, swiss cheese flaky pastry crust seasonal fruits & berries

#### Frenchie's Toast 16

vanilla and spice french toast candied pecans caramel sauce warm maple syrup choice of sausage links or applewood smoked bacon seasonal fruits and berries

## Breakfast Burrito 18

scrambled eggs, sausage, applewood smoked bacon, spicy aioli, tomatoes, onions, peppers spinach wrap southwest potatoes

#### Classic Eggs Benedict 19

poached eggs toasted english muffin canadian bacon classic hollandaise home-style potatoes

#### Steak -N- Eggs Market Price

eggs your way 5 oz. filet mignon wild mushroom and truffle hash asparagus tips sauce foyot

prices subject to a 22% service charge and applicable tax



## **BREAKFAST BUFFETS**

minimum 30 guests required served with coffee, assorted teas, juices and v8

#### The Classic 21

assorted muffins and danish, seasonal fruit display, scrambled eggs with prairie breeze white cheddar, buttermilk biscuits and country style gravy, sausage links, applewood smoked bacon, home-style potatoes

## The Executive 24

assorted muffins, danish and breakfast breads, seasonal fruit display, prairie breeze quiche, eggs benedict, home-style potatoes, applewood smoked bacon, sausage links candied pecan and caramel french toast, assorted cereals, vanilla yogurt parfaits with seasonal berries

## Tequila Sunrise 21

build your own breakfast tacos huevos rancheros, chorizo, roasted corn and black beans, sautéed onions and peppers, peppered bacon pieces, cilantro sour cream, salsa verde and pico de gallo, southwest potatoes, cilantro-lime pineapple

## Continental Breakfast 14

assorted muffins, danish and breakfast breads, seasonal fruit display, assorted cereals

## <u>Camden Continental 19</u>

assorted muffins, danish and breakfast breads, seasonal fruit display, bagels with cinnamon and honey, strawberry and whipped cream cheeses, assorted cereals, vanilla yogurt parfaits with seasonal berries

#### prices subject to a 22% service charge and applicable tax



# **ENHANCEMENTS**

*minimum 30 guests required chef fee 75 per 40 people* 

#### **Omelet Station 6 Per Person**

wild mushrooms, onions, peppers, ham, sausage, bacon, cheddar-colby jack, spinach, tomatoes

#### Crepe Station 6 Per Person

hazelnut spread, peanut butter, seasonal berries, assorted nuts, whipped cream, strawberry, caramel and chocolate sauce

#### Waffle Station 5 Per Person

make your own waffles - chef fee does not apply warm maple syrup, whipped butter, seasonal berries, assorted nuts, whipped cream, strawberry, caramel and chocolate sauce

#### Bloody Mary & Mimosa Bar 6 Per Person

make your own bloody mary and mimosa drinks - chef fee does not apply vodka and bloody mary mix with celery salt, celery sticks, olives, limes and pickles champagne and orange juice with orange slices

prices subject to a 22% service charge and applicable tax



# **BRUNCH BUFFET**

*minimum 30 guests required* served with coffee, assorted teas, juices and v8

#### Bittersweet Brunch 37

assorted muffins, danish and breakfast breads, seasonal fruit and berry display prairie breeze quiche eggs benedict caramel and candied pecan french toast or buttermilk biscuits and country style gravy vanilla yogurt parfaits with seasonal berries mixed greens cranberry and walnut salad with balsamic vinaigrette grandma's pasta salad new orleans bread pudding with caramel sauce chef's seasonal vegetable herb roasted new potatoes or whipped yukon golds chicken madeira, wild mushroom glace cold smoked pork loin with bacon onion compote and carolina bbq warm yeast rolls and butter

# A LA CARTE

assorted muffins 27 per dozen breakfast croissant 6 each *applewood smoked bacon, sausage or ham, egg, cheddar cheese* vanilla yogurt parfait 4 each *seasonal berries and granola*  granola bars 24 per dozen wolferman breakfast sandwiches 6 each *applewood smoked bacon, sausage or ham, egg, american cheese* breakfast burrito 9 each *egg, applewood smoked bacon, sausage, tomatoes, peppers, onions and spicy aioli served with salsa* bagel and assorted cream cheeses 30 per dozen

prices subject to a 22% service charge and applicable tax



# <u>LUNCH</u>

# PLATED LUNCHES

each served with seasonal green salad, rolls, whipped butter and chef 's dessert served with fresh brewed coffee and tea

## <u>Chicken Chimichanga 24</u>

tequila lime marinated chicken, queso cheese sauce, pico de gallo, black beans and rice

## <u>Portabella Stir Fry 21</u>

grilled portabellas, stir fried vegetables, rice noodles, fresh cilantro, mint and basil

## <u>Singapore Chicken 24</u>

soy marinated grilled chicken breast, pineapple-edamame salsa, toasted cashews, sushi rice

## NOLA BBQ Shrimp & Grits 26

shrimp and andouille sausage, cajun pan sauce, jalapeno-cheddar grits, squash and zucchini medley

## Chicken Parmesan 23

panko breaded chicken breast, buttered pasta, marinara, seasonal vegetables

## <u>Filet Mignon Market Price</u>

5 oz filet, horseradish smashed potatoes, brandy-dijon cream sauce, haricot verts

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# **LUNCH**

# PLATED LUNCHES

each served with seasonal green salad, rolls, whipped butter and chef 's dessert served with fresh brewed coffee and tea

## Pork Tenderloin 24

boneless pork fritter, warm potato salad, braised red cabbage, brandy dijon cream sauce

## Carne Asada 28

marinated flank steak, sweet potato puree, roasted corn salsa, chimichurri

## Chicken Caprese 24

orzo pasta, sundried tomato pesto, buffalo mozzarella, sliced tomatoes, balsamic syrup and basil pesto

# Chicken & Waffles 25

fried chicken leg and thigh, brussel sprouts, cajun smashed new potatoes, savory waffle, hot sauce and honey drizzle

# Hickory Smoked Meatloaf 23

whipped potatoes, seasonal vegetable, tobacco onions

## BBQ Spiced Salmon 26

wild rice, seasonal vegetable, cool cucumber-dill sauce

# <u>Chicken Marsala 24</u>

pan seared chicken breast, parmesan herb polenta, roasted portabellas

prices subject to a 22% service charge and applicable tax



## PLATED SALADS

served with freshly brewed coffee, tea, warm rolls, butter and chef's choice dessert

## Tuna Salad 19

classic tuna salad, cherry tomatoes, iceberg lettuce cups, club crackers

#### Cobb Salad 20

mixed greens, grilled chicken breast, hard boiled egg, applewood smoked bacon, blue cheese crumbles, avocado and creamy sweet onion vinaigrette

#### Southwest Caesar 19

shredded romaine, grilled tequila lime chicken, roasted corn and black bean salsa, chipotle caesar dressing

#### Buffalo Chicken Wedge Salad 19

iceberg, cherry tomatoes, cheddar jack cheese, applewood smoked bacon, southern fried chicken breast, buffalo sauce and ranch

#### Bacon Wrapped Shrimp 24

three thai bbq glazed shrimp, mixed greens, edamame and mango salsa, cashews, wonton strips, sesame vinaigrette

#### **SOUPS**

*add cup of soup to any plated salad 5* herb roasted chicken noodle, tomato bisque, chicken tortilla, loaded potato, new england clam chowder, chili, roasted corn chowder, beef barley, broccoli & cheddar, mulligatawny

prices subject to a 22% service charge and applicable tax



## **BOX LUNCHES**

served with potato chips, cookie, whole fruit up to 50 guests pick two options over 50 guests pick three options

## Buffalo Chicken Wrap 18

grilled or fried buffalo chicken, shredded iceberg, cheddar jack cheese, tomato, ranch dip

#### Panama Wrap 18

grilled chicken, feta cheese, kalamata olives, mixed greens, bacon, balsamic vinaigrette

#### <u>Hero 19</u>

genoa salami, pepperoni, provolone, pepperoncini, red onion, lettuce, stoneground mustard mayo, french roll

# Turkey & Swiss 17

smoked turkey, swiss, stoneground mustard mayo, red onion, iceberg lettuce, tomato, wheat berry bread

#### Italian Beef 19

slow roasted sirloin, giardiniera, red onion, tomato, spring mix, horseradish mayo, french roll

## <u>Ham & Cheddar 17</u>

honey cured ham, cheddar, stoneground mustard mayo, red onion, iceberg lettuce, tomato, hawaiian roll

#### Sundried Tomato Panini 18

roasted garlic hummus, avocado, sundried tomato pesto, swiss cheese, wheat berry bread

prices subject to a 22% service charge and applicable tax



# **LUNCH BUFFETS**

each served with coffee and tea 30 guests minimum

#### Baked Potato Bar 25

fresh seasonal greens, cucumber, carrot, cherry tomato buttermilk ranch and blue cheese dressing steamed broccoli, roasted corn and peppers, cheese sauce, chili, blackened chicken onions, pepper jack and cheddar cheese, whipped butter, sour cream, horseradish, green onions, tomatoes, bacon warm rolls strawberry short cake jars

#### <u>The Deli 25</u>

fresh seasonal greens, cucumber, carrot, cherry tomato, buttermilk ranch and balsamic dressing genoa salami, smoked turkey, honey cured ham, pepperoni, cheddar, swiss, american and provolone cheese hawaiian rolls, french rolls, wheat berry kettle chips, fruit salad, macaroni salad, cottage cheese mayo, dijon, mustard, lettuce, sliced onions, tomato, dill pickles, pepperoncini, olives, jalapenos fudge brownies and cookies

#### All American Cook Out 26

creamy vinegar cole slaw, smoked pit beans, potato salad, macaroni salad carolina pulled pork, all beef hot dogs, charbroiled burgers swiss, american, cheddar, iceberg lettuce, tomato, onions, relish, dill pickle spears and chips, ketchup, mustard fudge brownies and cookies

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# **LUNCH BUFFETS**

each served with coffee and tea 30 guests minimum

## The Garden 25

romaine, spinach, spring mix parmesan, blue cheese, cheddar jack, feta smoked turkey, roasted chicken, honey cured ham, pepperoni cucumber, onion, hard boiled eggs, pepperoncini, black olives, cherry tomatoes, jalapenos, applewood smoked bacon, sunflower seeds, croutons balsamic, buttermilk ranch, blue cheese, creamy sweet onion vinaigrette cottage cheese, soup of the moment and fresh fruit display fudge brownies and cookies

## The Southwest 27

shredded iceberg and romaine mix, cherry tomatoes, peppers, onions and cheddar jack cheese chipotle ranch black beans, cilantro lime rice, chicken flautas, seasoned ground beef, tequila lime chicken, soft and hard shell taco shells, onions, sour cream, cheddar cheese, tortilla chips and queso cheese sauce, black olives, jalapeños, salsa and pico de gallo dessert nachos *cinnamon and sugar chips, raspberry and chocolate sauce, whipped cream, seasonal berries* 

## <u>Little Italy 26</u>

romaine and spinach salad, creamy sweet onion vinaigrette, red peppers, pepperoncini, parmesan tuscan vegetable medley, amaretto glazed carrots, buttered pasta, chicken piccata, lasagna, marinara and garlic bread sticks tiramisu

prices subject to a 22% service charge and applicable tax



# **DINNER**

# PLATED ENTREES

served with freshly brewed coffee and iced tea seasonal green salad, rolls, butter and chef's dessert

# **CHICKEN**

## Lemon & Thyme Roasted Chicken 34

airline chicken breast, roasted potato medallions, honey glazed carrots, maple bourbon glaze

## Chicken & Risotto Milanese 33

pan seared chicken breast, lemon beurre blanc, parmesan risotto, seasonal vegetable

## Mrs. Christy's Chicken 33

grilled chicken breast, spinach artichoke dip, rice pilaf, balsamic syrup, fried spinach

<u>Chicken Marsala 30</u>

grilled chicken breast, sautéed portabellas, rosemary and parmesan polenta, green beans

## **PORK**

## Carolina Smoked Pork Rib Chop 37

jalapeno cheddar grits, squash and zucchini linguini, bacon onion compote, carolina bbq sauce

<u>Pork Tenderloin Pozole 34</u> spiced and grilled tenderloin, crispy potato cake, fried green onions, hominy stew

## Soy Apricot Glazed Pork Loin 31

asian marinated pork loin, stir fried rice, red and yellow peppers, snow peas

#### prices subject to a 22% service charge and applicable tax



## PLATED ENTREES

served with freshly brewed coffee and iced tea seasonal green salad, rolls, butter and chef's dessert

#### **BEEF**

#### Sirloin Steak 8 oz – 10 oz Market Price

smashed new potatoes, applewood smoked bacon green beans, steak house marinade

#### NY Strip Market Price

smashed yukon gold au gratin, squash, zucchini and pepper stack, maitre d' butter sauce

#### Center Cut Filet 6 oz - 8 oz Market Price

whipped potatoes, asparagus, hollandaise

Cabernet Braised Short Rib Market Price

risotto milanese, grilled portabella mushrooms, honey glazed carrots, cabernet demi glace

#### **VEGETARIAN**

<u>Portabella Risotto 29</u>

marinated and grilled portabellas, fresh seasonal vegetables, risotto milanese

## <u>Asian Stir Fry 29</u>

stir fried peas, peppers, onions, carrots and broccoli, sweet potato noodles, nuoc cham sauce

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# PLATED ENTREES

served with freshly brewed coffee and iced tea seasonal green salad, rolls, butter and chef's dessert

## **SEAFOOD**

## Mahi Mahi Woodrow Style 34

grilled mahi filet, sautéed bermuda onions and applewood smoked bacon, green onions, mornay sauce

## Atlantic Salmon 33

seared salmon, rice pilaf, seasonal vegetable, dill cream sauce

## <u>Seared Alaskan Halibut 39</u>

rice pilaf, sautéed sugar snap peas and peppers, roasted red pepper coulis, balsamic glaze

## Chilean Seabass 47

risotto milanese, pesto beurre monte, asparagus and roasted cherry tomatoes

Gulf Shrimp & Diver Scallops 43

cilantro lime rice, pineapple edamame salsa, nuoc cham sauce

#### Butter Poached Lobster Market Price

whipped yukon golds, grilled asparagus, lemon beurre monte

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## PLATED ENTREES

served with freshly brewed coffee and iced tea seasonal green salad, rolls, butter and chef's dessert

## **DUET PLATE**

## Filet & Maine Lobster Market Price

6 oz center cut filet, butter poached lobster, dauphinoise potatoes, asparagus, cabernet demi glace, lemon beurre monte

## <u>Grilled Chicken & Diver Scallops 43</u>

cilantro lime rice, pineapple edamame salsa, nuoc cham sauce

## Filet & Shrimp Market Price

6 oz center cut filet, garlic sautéed shrimp, horseradish whipped potatoes, honey glazed carrots

## Salmon, Shrimp & Grits 43

new orleans pan sauce, jalapeno cheddar grits, squash and zucchini linguini

## Sirloin & Chicken 39

whipped yukon golds, applewood smoked bacon green beans, steak house marinade

prices subject to a 22% service charge and applicable tax



minimum 30 guests required served with freshly brewed coffee and iced tea

#### Oriental Express 35

seasonal greens, wonton strips, red peppers, mandarin oranges, cashews, sesame vinaigrette stir fried vegetables, steamed rice, szechuan lo mein, pickled vegetables, korean style bbq pork, general tso's chicken crab rangoon, pork egg rolls hot and sour soup, steamed buns strawberry short cake, mango and coconut milk rice pudding

#### The British Invasion 33

fresh seasonal greens, cucumbers, onions, cherry tomatoes, honey mustard vinaigrette and tomato vinaigrette fish and chips, mushy peas, cocktail, tartar, malt vinegar tikka masala *curry chicken, tomato, ginger, garlic, coconut, yogurt, cilantro, jasmine rice* bangers and mash *smashed yukon potatoes, pork sausage, charred onion and pepper gravy,* french rolls and butter spotted dick, jam roly poly

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minimum 30 guests required served with freshly brewed coffee and iced tea

#### Camden Cove Buffet 36

fresh seasonal greens, cucumbers, cherry tomatoes, carrots, creamy sweet onion vinaigrette and buttermilk ranch herb roasted new potatoes, wild rice pilaf, honey glazed carrots, squash and zucchini linguini hickory smoked pork loin *bacon onion compote, carolina bbq sauce,* mrs. christy's chicken *spinach artichoke dip, fried spinach, balsamic syrup,* strawberry short cake and chocolate trifle jars

#### The Godfather 38

baby spinach and romaine salad, black olives, red peppers, pepperoncini, parmesan, creamy sweet onion vinaigrette italian antipasto display prosciutto, country style ham, capicola, prairie breeze white cheddar, parmesan, gorgonzola, artichoke hearts, roasted red peppers, kalamata olives, caprese salad tomato, mozzarella, basil pesto, balsamic syrup, amaretto carrots, tuscan green beans pasta primavera seasonal vegetables, white wine, lemon butter sauce, rose pasta creamy marinara, mozzarella, asparagus, musbrooms, peppers, cavatappi chicken marsala grilled portabellas, italian meatballs garlic, spices, marinara, herb parmesan, garlic bread sticks tiramisu and lemon tart crumble

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minimum 30 guests required served with freshly brewed coffee and iced tea

## The Gringo 35

shredded iceberg and romaine mix, cherry tomatoes, peppers, onions, cheddar jack cheese chipotle ranch black beans, cilantro lime rice, chicken enchiladas, seasoned ground beef, tequila lime chicken, soft and hard taco shells, queso cheese sauce, tri colored chips, guacamole, salsa, pico de gallo, onions, sour cream, black olives, jalapenos, cheddar cheese dessert nachos station *cinnamon and sugar chips, raspberry, caramel and chocolate sauce, whipped cream, seasonal berries, shaved white chocolate* 

#### The Authentic 39

romaine lettuce, tri color tortilla strips, bell peppers, yellow onions, ancho caesar dressing chili lime spiced pineapple, cucumber and jicama salad grilled corn on the cob *mayo, chili powder, paprika, cilantro, lime, cotija,* fried black beans, smoked pork tamales tacos al pastor *baked chili marinated pork loin, onions and pineapples,* barbacoa *sirloin, garlic, ancho chilis, onions and peppers,* warm corn tortillas, cilantro, lime wedges, guacamole, salsa verde, salsa rojo, shaved iceberg, tomatoes, onions, cotija, churros, spiced chocolate sauce, whipped cream

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minimum 30 guests required served with freshly brewed coffee and iced tea

#### The Smoke Out 38

backyard salad, cherry tomatoes, cucumbers, hard boiled eggs, cheddar jack cheese, ranch and blue cheese dressing classic cole slaw, smoked pit beans, buttered corn on the cob, potato salad carolina style pulled pork, kc smoked brisket, hickory smoked chicken carolina and kc style bbq sauces, corn bread, sweet rolls, honey butter, bread and butter pickles, dill pickle spears, pickled apples and onions assorted smashed pie mason jars and vanilla ice cream

#### Ozark Buffet 36

fresh seasonal greens, cucumber, carrot, cherry tomato, buttermilk ranch and blue cheese dressing smashed potatoes, country style gravy, corn on the cob, applewood smoked bacon green beans chicken fried chicken, meat loaf, cornmeal breaded catfish corn bread, sweet rolls, honey butter coconut cream pie and strawberry short cake mason jars

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# **ACTION STATIONS**

enhancement with meals chef fee 75

## Whipped Potato Bar 14

whipped yukon golds, sweet potato puree, cheddar, parmesan, blue cheese, horseradish, roasted garlic, applewood smoked bacon, chipotle, sour cream, chives

## Mac N Cheese 15

cavatappi, 5 cheese sauce, applewood smoked bacon, wild mushrooms, roasted tomatoes, blackened chicken, shrimp, andouille, broccoli, blue cheese, parmesan, cheddar, bread crumbs, chipotle

## <u>Pad Thai 15</u>

stir fried rice, lo mein, peppers, onions, chives, mushrooms, dikon sprouts, shrimp, chicken, cilantro, peanuts, lime

# **CARVING STATIONS**

chef fee 75

Slow Roasted Prime Rib Market Price

serves 30 guests au jus, creamy horseradish, dijon

Lemon Thyme Brined Turkey Breast 250

serves 30 guests garlic-lemon aioli, orange-cranberry sauce

#### Roasted Beef Tenderloin Market Price

serves 40 guests roasted red pepper aioli, capers, horseradish, dijon

## Smoked Spiral Ham Market Price

serves 35 guests maple mustard glaze, spicy mustard, cornichons

## Top Sirloin Market Price

serves 30 guests au jus, creamy horseradish, dijon

prices subject to a 22% service charge and applicable tax



# HORS D'OEUVRES

50 pieces per order

# <u>HOT</u>

Street Corn grilled corn, mayo, paprika, lime, cotija	130
Buffalo Wings buffalo sauce, ranch dip or blue cheese dressing, celery, carrots	180
Smoked Chicken Rangoons smoked chicken, boursin, sweet chili sauce	160
Sweetish Meatballs chili-jelly sauce, garlic, french bread	150
Mini Tamales slow roasted pork, roasted corn salsa, sour cream, sriracha	175
Escargot Croissants spring mix, garlic butter, puff pastry, duxelle	145
Philly Cheese Steak Egg Rolls filet, pepper jack, peppers, onions, honey mustard	185
Korean Steamed Buns steamed yeast roll, marinated pork loin, pickled vegetables	175
Spinach Artichoke Dip french bread, fried spinach	145
Bacon Wrapped Shrimp bbq gulf shrimp, spring mix, carrots, sesame seeds	240

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# HORS D'OEUVRES

50 pieces per order

# <u>COLD</u>

Seared Tuna Crisp sesame seared ahi tuna, pickled ginger, sriracha aioli	130
Crudité Cups ranch dip, carrot, celery, peppers, tomato	130
Caprese Bruschetta cherry tomato, mozzarella, basil pesto, balsamic	140
Buffalo Chicken Salad grilled chicken, buffalo ranch sauce, carrots, celery, iceberg cup	150
Tandoori Chicken Salad lightly curried chicken salad, granny smith apple, raisins, red pepper, wonton crisp	150
Thai Peanut Chicken Wraps thai peanut sauce, pickled vegetables, bib lettuce cup	160
Seared Tenderloin french bread, boursin cheese, bacon and onion jam	190
Surf & Turf french bread, seared tenderloin, horseradish cream, fried calamari, spring mix	240

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# **DISPLAYS**

each serves 50 guests

#### Market Display 275

domestic cheese, crackers, seasonal fruits, nuts and vegetables with ranch and fruit yogurt dip

#### Charcuterie 420

capicola, salami, prosciutto, pancetta, parmigiano reggiano, mozzarella, tapenade, cherry peppers, pepperoncini, assorted olives, dijon, crostini

#### <u>Hummus 300</u>

roasted garlic hummus, roasted red pepper hummus, pesto hummus, carrots, celery, bell peppers, french bread, pita

#### Cold Smoked Salmon 350

red onion, shallots, capers, lemons, cornichons, hard cooked eggs, dill cream cheese, mini bagels, crostini

#### Nacho Display 250

pico de gallo, salsa verde, queso cheese sauce, guacamole, sour cream, tortilla chips

#### Sushi Display 450

spicy tuna, california rolls, philadelphia rolls, steamed edamame, soy, wasabi, yum yum sauce, pickled ginger

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# **SPECIALTY BREAKS**

#### The Sweet Tooth 13

m&m's, reese's pieces, milk duds, sour patch kids, skittles, assorted suckers, soft drinks, bottled water

#### The Theatre 13

flavored popcorn, cracker jacks, gummy bears, junior mints, bottle caps, soft drinks, bottled water

#### Chocolate Indulgence 15

chocolate covered oreos and strawberries, peanut butter balls, pecan brownie truffles, chocolate chip cookies, white and chocolate milk, bottled water

## <u>The Hike 11</u>

granola bars, seasonal whole fruit, trail mix, gardettos, bottled water

## The Sundae Bar 13

vanilla ice cream, chocolate ice cream, chopped nuts, assorted toppings, chocolate, caramel, strawberry sauce, root beer floats

#### Stay Fit 14

roasted red pepper hummus, pita chips, crudité display, ranch dip, seasonal fruit display, granola bars, bottled water

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# **BEVERAGES**

#### Premium Beverage Station

Regular Coffee, Decaffeinated Coffee, Hot Tea Service freshly brewed coffees, hot water with a selection of tea, sugar, sweeteners, creamer, flavored syrups, honey and fresh lemon slices

35 per gallon minimum 1 gallon per item

12 per carafe

3 per package

3 per bottle

28 per gallon

29 per gallon

3 per bottle

Assorted Fruit Juices Hot Chocolate Bottled Water Lemonade or Fruit Punch Brewed Ice Tea Assorted Soft Drinks

# A LA CARTE

Assorted whole fruit	2 each
Freshly baked cookies chocolate chip, oatmeal raisin and peanut butter	28 per dozen
Fudge nut brownies	28 per dozen
Warm pretzels with cheese sauce and mustard dipping sauce	33 per dozen
Kettle chips	16 per lb.
Buttered popcorn	15 per lb.
Gardettos snack mix	16 per lb.
Trail mix	15 each
Candy bars snickers, merms and reeses	3 each
Dry roasted peanuts	16 per lb.
Fancy mixed nuts	20 per lb.
Salted pretzels	12 per lb.

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# **BEVERAGES & SPIRITS**

priced per drink

<u>Cash Bar</u>		
well brand		6.5
call brand		7.5
premium brand		9.5
domestic beer		5.5
handcrafted beer	6.5	
house wine by the glass		7.5
soft drink		3.5
<u>Host Bar</u>		
well brand		6
call brand		7
premium brand		9
domestic beer		5
handcrafted beer	6	
nandcrafted beer		
house wine by the glass		7
		7 3

#### Banquet Wine

1 1

house cabernet, merlot, chardonnay, moscato, and pinot grigio29 per bottleslow press cabernet, estancia merlot, kendall-jackson chardonnay35 per bottlecupcake moscato, and estancia pinot grigio35 per bottlecomplete wine list available upon requestall beverages consumed in meeting rooms must be purchased from camden on the lake resort

## Liquor Selections

_	Well	Call	Premium
scotch	clan mcgregor	cutty sark	dewar's
bourbon	beams 8 star	seagram's 7	jack daniel's
vodka	barton's	absolut	titos
gin	barton's	beefeater	tanqueray
whiskey	not available	jim beam	canadian club
tequila	montezuma	sauza gold	patron
rum	barton's	bacardi	captain morgan

a bartender fee of \$75 per hour will be charged for each event if bar sales do not meet \$250 per hour minimum prices subject to a 22% service charge and applicable tax



# **BEVERAGES & SPIRITS**

## <u>Bar Mixes</u>

blue curacao cranberry juice club soda grenadine lime juice orange juice red bull soda tonic triple sec pineapple juice

#### <u>Keg</u>

350 domestic/450 handcrafted In order to meet group needs, we request that our clients order enough kegs to last through the function. Orders need to be placed at least one week before your event. It is not our policy to charge for untapped kegs.

#### Per Person Bar Pricing

domestic beer, wine and call brands 13++ per person for first hour 7++ per person for each additional hour

domestic and import beer, wine and call brands 15++ per person for first hour 8++ per person for each additional hour

domestic and import beer, premium wine and premium brands 17++ per person for first hour 9++ per person for each additional hour

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# AUDIO VISUAL EQUIPMENT

#### Value Package

*lcd/ audio package 200* (save 80) lcd/data projector and screen hand held or lavaliere microphone all a/v cords safely taped audio patch to house sound

150

20

40 75 15

#### Computer/Data Projection

-	0
lcd/data projector	
vga 25ft extension	cable (each)
vga 50ft extension	cable (each)
laptop computer	
hdmi cord	

## <u>Audio/Visual Accessories</u>

dvd or cd player	75
slide show advancer with laser pointer	20
white board (3'x4')	30
mo and us flags with stands	35
flip chart with pens and markers	30
flip chart with post it paper	35
additional pad of paper	20
tripod easel	10
portable tripod screen/drop screen	30
(optimized for video/data projection)	
portable sound system with speakers	100 - 125
pipe and drape (per linear foot)	3
extension cords (each)	5
fixed 42" flat screen tv with vga cable/hdmi	75

## <u>Audio/Visual Equipment</u>

podium (lectern)
stage riser (8'x 4'x 18") per piece
microphone stand (table top or floor)
sound system mixer patch fee

#### <u>Video Data Equipment</u> 42" monitor

75

## <u>Sound Reinforcement</u>

wireless hand held or lavaliere microphone channel microphone mixer	75 call for availability
<u>Telephone Lines</u> conference phone polycom	35 150
<u>Labor</u> operator (4hr. minimum) multiple setup labor	40/hr 40/hr
<u>Extras</u> exhibit tables (table/cloth/two chairs/trash can) ice delivered to sleeping room rental of large cooler	45 25 10

\*room setup changes requested after banquet event orders have been approved may incur additional setup fees\*

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