Hilton Phoenix Chandler

BANQUET MENU

CONTACT:

Hilton Phoenix Chandler
480 899-7400
phoenixchandler.hilton.com
BREAKFAST
BUFFET AND CONTINENTAL

ALL BUFFETS INCLUDE:
Freshly Squeezed Orange Juice, Apple Juice, Freshly Brewed Regular & Decaf Coffee and Hot Herbal Tea Station
(Coffee can be upgraded to Starbucks® Coffee for an additional $3 per person)

GOOD MORNING BREAKFAST
$26 PER PERSON

Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg

Assorted Cold Cereal
with 2% & Skim Milk

Fluffy Scrambled Eggs
with Cheddar Cheese-gf

Assorted Individual
Greek Style Yogurt-gf, vg

Assorted Breakfast Pastries-vg

Applewood Smoked Bacon-gf

Assorted Cold Cereal
with 2% & Skim Milk

Fluffy Scrambled Eggs-gf

Crispy Breakfast Potatoes-gf, v, vg

Applewood Smoked Bacon-gf

Maple Pork Sausage-gf

SUNRISE BREAKFAST BUFFET
$27 PER PERSON

Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg

Assorted Breakfast Pastries and Bagels
with Butter, Assorted Fruit Preserves & Flavored Cream Cheese-vg

Fluffy Scrambled Eggs-gf

Crispy Breakfast Potatoes-gf, v, vg

Applewood Smoked Bacon-gf

Maple Pork Sausage-gf

Assorted Individual
Greek Style Yogurt-gf, vg

Assorted Cold Cereal
with 2% & Skim Milk

All prices are subject to 8.1% Sales Tax and 20% Banquet Service Charge
An additional fee of $5++ per person will be charged for buffet meals of less than 25ppl.
gf-Gluten Free, vg- Vegetarian, v-Vegan
DAY BREAK BUFFET  
$25 PER PERSON

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Seasonal Sliced</td>
<td>Fresh Fruits and Berries-gf, v, vg</td>
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<tr>
<td>Assorted Individual</td>
<td>Greek Style Yogurt-gf, vg</td>
</tr>
<tr>
<td>Honey Bran Muffins-gf</td>
<td></td>
</tr>
<tr>
<td>Honey Almond Granola-gf</td>
<td></td>
</tr>
<tr>
<td>Fluffy Scrambled Egg Whites-gf</td>
<td></td>
</tr>
<tr>
<td>Turkey Sausage</td>
<td>Old Fashion Oatmeal, Golden Raisins &amp; Brown Sugar with Soy, Almond and 2% Milk</td>
</tr>
</tbody>
</table>

SOUTHERN BREAKFAST BUFFET  
$28 PER PERSON

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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<tbody>
<tr>
<td>Seasonal Sliced</td>
<td>Fresh Fruits and Berries-gf, v, vg</td>
</tr>
<tr>
<td>Buttermilk Biscuits &amp; Sausage Gravy</td>
<td></td>
</tr>
<tr>
<td>Creamy Grits with Butter and Sugar-gf, vg</td>
<td></td>
</tr>
<tr>
<td>Fluffy Scrambled Eggs-gf</td>
<td></td>
</tr>
<tr>
<td>Fresh Baked Banana Bread and Assorted Muffins-gf</td>
<td></td>
</tr>
<tr>
<td>Crispy Breakfast Potatoes-gf, v, vg</td>
<td></td>
</tr>
<tr>
<td>Applewood Smoked Bacon-gf</td>
<td></td>
</tr>
<tr>
<td>Maple Pork Sausage-gf</td>
<td></td>
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TRADITIONAL CONTINENTAL  
$18 PER PERSON

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Whole Fruit-gf, v, vg</td>
<td></td>
</tr>
<tr>
<td>Assorted Individual</td>
<td>Greek Style Yogurt-gf, vg</td>
</tr>
<tr>
<td>Assorted Breakfast Pastries-vg</td>
<td></td>
</tr>
</tbody>
</table>

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gf-Gluten Free, vg- Vegetarian, v-Vegan
<table>
<thead>
<tr>
<th>Deluxe Continental</th>
<th>$20 Per Person</th>
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<tbody>
<tr>
<td>Seasonal Sliced</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruits and Berries-gf, v, vg</td>
<td></td>
</tr>
<tr>
<td>Assorted Breakfast Pastries and Bagels with Butter, Assorted Fruit Preserves &amp; Flavored Cream Cheese-vg</td>
<td></td>
</tr>
<tr>
<td>Old Fashion Oatmeal, Golden Raisins &amp; Brown Sugar with Soy, Almond and 2% Milk</td>
<td></td>
</tr>
<tr>
<td>Assorted Individual Greek Style Yogurt-gf, vg</td>
<td></td>
</tr>
<tr>
<td>Assorted Naked® Juice Smoothies</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>European Continental</th>
<th>$22 Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Sliced</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruits and Berries-gf, v, vg</td>
<td></td>
</tr>
<tr>
<td>Assorted Fruit Danish, Buttery Croissants and Whole Grain Rolls-vg</td>
<td></td>
</tr>
<tr>
<td>Assorted Cured Meats and Cheeses-gf</td>
<td></td>
</tr>
<tr>
<td>Assorted Individual Greek Style Yogurt-gf, vg</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>The Bagel Shop</th>
<th>$16 Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Sliced</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruits and Berries-gf, v, vg</td>
<td></td>
</tr>
<tr>
<td>Assorted Fresh Baked Bagels-vg</td>
<td></td>
</tr>
<tr>
<td>Cream Cheese, Butter, Peanut Butter and Fruit Preserves-vg</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Brunch Buffet</th>
<th>$32 Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Sliced</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruits and Berries-gf, v, vg</td>
<td></td>
</tr>
<tr>
<td>Spinach &amp; Tomato Quiche-vg</td>
<td></td>
</tr>
<tr>
<td>Fluffy Scrambled Eggs-gf, vg</td>
<td></td>
</tr>
<tr>
<td>Applewood Smoked Bacon-gf</td>
<td></td>
</tr>
<tr>
<td>Belgian Waffles with Whipped Cream, Berry Compote, Chocolate Chips, Whipped Butter and Maple Syrup-vg</td>
<td></td>
</tr>
<tr>
<td>Assorted Breakfast Pastries-vg</td>
<td></td>
</tr>
<tr>
<td>Apple-Chicken Sausage-gf</td>
<td></td>
</tr>
<tr>
<td>Freshly Squeezed Orange Juice, Apple Juice, Water, Iced Tea, Freshly Brewed Regular &amp; Decaf Coffee and Hot Herbal Tea Station</td>
<td></td>
</tr>
<tr>
<td>Classic Caesar Salad with Garlic Croutons, Shaved Parmesan Cheese and House-Made Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>Pan Seared Boneless Chicken with Herb-Lemon Jus-gf</td>
<td></td>
</tr>
<tr>
<td>Buttered French Green Beans-vg</td>
<td></td>
</tr>
<tr>
<td>Assorted Petite Sweets-vg</td>
<td></td>
</tr>
</tbody>
</table>

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### A LA CARTE

#### SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Danish-vg</td>
<td>$25 Per Dozen</td>
</tr>
<tr>
<td>Assorted Muffins-vg</td>
<td>$25 Per Dozen</td>
</tr>
<tr>
<td>Assorted Breakfast Breads-vg</td>
<td>$25 Per Dozen</td>
</tr>
<tr>
<td>Assorted Bagels with Cream Cheese and Butter-vg</td>
<td>$25 Per Dozen</td>
</tr>
<tr>
<td>Assorted Whole Fruit-gf, v, vg</td>
<td>$1.75 Each</td>
</tr>
<tr>
<td>Mixed Nuts-gf, v, vg</td>
<td>$20 Per Pound</td>
</tr>
<tr>
<td>Cinnamon-Vanilla French Toast-vg</td>
<td>$5 Per Person</td>
</tr>
<tr>
<td>Fluffy Buttermilk Pancakes-vg</td>
<td>$5 Per Person</td>
</tr>
<tr>
<td>Sunrise Breakfast Wraps: Fluffy Scrambled Eggs, Diced Ham, and Cheddar Cheese Wrapped in a Warm Tortilla Served with Fire Roasted Salsa and Sour Cream</td>
<td>$8 Per Person</td>
</tr>
<tr>
<td>Egg &amp; Biscuit Sandwiches: Fluffy Scrambled Eggs, Crisp Bacon and American Cheese on a Fluffy Buttermilk Biscuit</td>
<td>$8 Per Person</td>
</tr>
<tr>
<td>Old Fashion Oatmeal, Golden Raisins &amp; Brown Sugar with Soy, Almond and 2% Milk</td>
<td>$5 Per Person</td>
</tr>
<tr>
<td>Maple-Pecan Cinnamon Buns-vg</td>
<td>$3.50 Per Person</td>
</tr>
<tr>
<td>Fluffy Scrambled Eggs-gf</td>
<td>$4 Per Person</td>
</tr>
<tr>
<td>Applewood Smoked Bacon or Maple Pork Sausage or Chicken Apple Sausage-gf</td>
<td>$5 Per Person</td>
</tr>
<tr>
<td>Individual Breakfast Cereals-v, vg</td>
<td>$3 Each</td>
</tr>
<tr>
<td>Assorted Individual Greek Style Yogurt-gf, vg</td>
<td>$3 Each</td>
</tr>
<tr>
<td>Granola Bars-vg</td>
<td>$2 Each</td>
</tr>
<tr>
<td>Seasonal Sliced Fresh Fruits and Berries-gf, v, vg</td>
<td>$3 Per Person</td>
</tr>
<tr>
<td>Freshly Brewed Regular or Decaf Coffee</td>
<td>$50 Gallon</td>
</tr>
<tr>
<td>Freshly Brewed Regular or Decaf Starbucks® Coffee</td>
<td>$75 Gallon</td>
</tr>
<tr>
<td>Herbal Teas with Hot Water</td>
<td>$32 Gallon</td>
</tr>
<tr>
<td>2%, Soy, Skim and Whole Milk</td>
<td>$3 Each - On Consumption</td>
</tr>
<tr>
<td>Bottled Juices</td>
<td>$3 Each - On Consumption</td>
</tr>
<tr>
<td>Bottled Pellegrino® Water</td>
<td>$5 Each - On Consumption</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>$3 Each - On Consumption</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3 Each - On Consumption</td>
</tr>
<tr>
<td>Red Bull® Energy Drinks</td>
<td>$4 Each - On Consumption</td>
</tr>
<tr>
<td>Naked® Juice Smoothies</td>
<td>$3 Each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3 Each - On Consumption</td>
</tr>
<tr>
<td>Herbal Teas with Hot Water</td>
<td>$32 Gallon</td>
</tr>
<tr>
<td>Iced Tea, Lemonade or Fruit Punch</td>
<td>$32 Per Gallon</td>
</tr>
</tbody>
</table>

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## BREAKS

### AM BREAK

#### LOW CARB BREAK
**$14 PER PERSON**

- Antipasto (Italian Meats & Cheeses, Grilled Vegetables and Dried Fruit)
- Whole Fresh Strawberries and Whipped Cream
- Red Bull® Energy Drinks, Assorted Coca-Cola® Soft Drinks and Bottled Water

### VITALITY BREAK
**$15 PER PERSON**

- Assorted Whole Fruit-gf, v, vg
- Nature Valley® Granola Bars and Special K® Protein Bars-vg
- Mixed Nuts-gf, v, vg
- Assorted Individual Greek Style Yogurt-gf, vg
- Assorted Naked® Juice Smoothies, Red Bull® Energy Drinks and Bottled Water

### BERRY BREAK
**$16 PER PERSON**

- Fresh Blackberries, Blueberries and Strawberries-gf, v, vg
- Strawberry & Blueberry Nutrigrain Bars-vg
- Dried Cranberries and Tart Cherries-gf, v, vg
- Vanilla Bean Whipped Cream-gf, vg
- Assorted Naked® Juice Smoothies and Bottled Water

### PARFAIT BAR BREAK
**$18 PER PERSON**

- Honey-Almond Granola-vg
- Individual Plain & Vanilla Greek Yogurt-gf, vg
- Almonds and Candied Pecans-gf, v, vg
- Fresh Blackberries, Blueberries and Strawberries-gf, v, vg
- Dried Cranberries and Tart Cherries-gf, v, vg
- Freshly Brewed Regular & Decaf Coffee, Hot Herbal Teas and Bottled Water

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BREAKS

PM BREAK

ALL DAY BEVERAGE PACKAGE
$12 PER PERSON

Freshly Brewed Regular & Decaf Coffee,
Hot Herbal Teas Station, Assorted Coca-Cola®
Soft Drinks and Bottled Water

THE COOKIE JAR
$15 PER PERSON

Assorted Fresh Baked Cookies-vg
Chocolate Fudge Brownies -vg
Individual 2%, Chocolate & Soy Milk
Freshly Brewed Regular & Decaf Coffee,
Hot Herbal Teas Station, Assorted Coca-Cola® Soft Drinks and Bottled Water

AT THE MOVIES BREAK
$15 PER PERSON

Popcorn Cart with
Fresh Popped Corn-gf, vg
Assorted Popcorn Seasonings
Gummy Bears and M&M’s®
Assorted Coca-Cola® Soft Drinks and Bottled Water

DIAMONDBACKS BREAK
$15 PER PERSON

Warm Soft Pretzels with
Cheddar- Jalapeño Cheese Dip-vg
Cracker Jacks
Assorted Candy Bars
Bottled Root Beer, Lemonade and Bottled Water

HEALTHY AFTERNOON BREAK
$16 PER PERSON

House Blend Trail Mix-v, vg
Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg
Vegetable Crudités with Ranch Dressing-vg
Assorted KIND® Fruit & Nut Bars-vg,
Special K® Protein Bars-vg
Bottled Water and Assorted Naked® Juice Smoothies

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A LA CARTE
SELECTIONS

Maple-Pecan Cinnamon Buns - vg
$3.50 Per Person

Fluffy Scrambled Eggs - gf
$4 Per Person

Assorted Danish - vg
$25 Per Dozen

Assorted Muffins - vg
$25 Per Dozen

Assorted Breakfast Breads - vg
$25 Per Dozen

Assorted Bagels with Cream Cheese And Butter - vg
$25 Per Dozen

Assorted KIND® Fruit & Nut Bars - vg
$4 Each

Assorted Candy Bars - v, vg
$3 Each

Individual Bags of Trail Mix - v, vg
$3.50 Each

Chips, Salsa and Guacamole - gf, vg, vg
$5 Per Person

Cinnamon-Vanilla French Toast - vg
$5 Per Person

Fluffy Buttermilk Pancakes - vg
$5 Per Person

Sunrise Breakfast Wraps:
Fluffy Scrambled Eggs, Diced Ham, & Cheddar Cheese Wrapped In Warm Tortilla Served With Fire Roasted Salsa and Sour Cream
$8 Per Person

Individual Breakfast Cereals - v, vg
$3 Each

Assorted Individual Greek Style Yogurt - gf, vg
$3 Each

Granola Bars - vg
$2 Each

Seasonal Sliced Fresh Fruits and Berries - gf, v, vg
$3 Per Person

Assorted Homemade Cookies - vg
$24 Per Dozen

Chocolate Fudge Brownies - vg
$24 Per Dozen

Assorted Dessert Bars - vg
$24 Per Dozen

Individual Bags of Chips & Pretzels - v, vg
$2 Each

Individual Bags of Chips & Pretzels - vg
$2 Each

Egg & Biscuit Sandwiches:
Fluffy Scrambled Eggs, Crisp Bacon and American Cheese on a Fluffy Buttermilk Biscuit.
$8 Per Person

Old Fashion Oatmeal, Golden Raisins & Brown Sugar with Soy, Almond and 2% Milk
$5 Per Person

Assorted Mini Desserts - vg
$24 Per Dozen

Warm Soft Pretzels with Cheddar- Jalapeño Cheese Dip - vg
$25 Per Dozen

Red Velvet Mini Cakes - vg
$25 Per Dozen

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<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Description</th>
<th>Quantity</th>
<th>Price/Unit</th>
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<tbody>
<tr>
<td>Freshly Brewed Regular or Decaf</td>
<td>Coffee</td>
<td>$50 Gallon</td>
<td>$3 Each</td>
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<tr>
<td>Regular or Decaf Starbucks® Coffee</td>
<td></td>
<td></td>
<td>$75 Gallon</td>
</tr>
<tr>
<td>Herbal Teas with Hot Water</td>
<td></td>
<td>$32 Gallon</td>
<td>$3 Each</td>
</tr>
<tr>
<td>Bottled Juices</td>
<td></td>
<td></td>
<td>On Consumption</td>
</tr>
<tr>
<td>Bottled Pellegrino® Water</td>
<td></td>
<td></td>
<td>$5 Each</td>
</tr>
<tr>
<td>Iced Tea, Lemonade or Fruit Punch</td>
<td></td>
<td></td>
<td>$32 Per Gallon</td>
</tr>
<tr>
<td>Bottled Water</td>
<td></td>
<td></td>
<td>$3 Each</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td></td>
<td></td>
<td>$3 Each</td>
</tr>
</tbody>
</table>

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LUNCH BUFFET

ALL BUFFETS INCLUDE:
Iced Tea, Water, Freshly Brewed Regular & Decaf Coffee and Hot Herbal Tea Station

WORKING LUNCH BUFFET
$25 PER PERSON

Roasted Tomato Bisque Soup-gf,
Chopped Romaine Lettuce,
Arugula and Spinach-gf,v, vg
Diced Grilled Chicken Breast-gf
Diced Hard Boiled Eggs-gf
Diced Honey Baked Ham

Sliced Cucumbers-gf, v, vg
Shaved Red Onion-gf, v, vg
Grape Tomatoes-gf, v, vg
Sliced Almonds-gf, v, vg
Shredded Cheddar Cheese-gf, vg
Crumbled Gorgonzola Cheese-gf, vg
Shredded Carrots-gf, v, vg
Buttermilk Ranch-vg, Balsamic Vinaigrette and Lemon-Honey Vinaigrette-gf, v, vg
Assorted Homemade Cookies and Chocolate Fudge Brownies-vg

DELI BUFFET
$29 PER PERSON

Garden Salad with Tomato, Cucumber,
Shaved Red Onion and Buttermilk Ranch-
vg
Traditional Macaroni Salad with
Smoked Ham, Tomato, Celery and Herbs
Roasted Tomato Bisque Soup-gf,

Sourdough, Rye, Wheat & White Bread
Sliced Smoked Turkey, Honey Roasted Ham & Roast Beef
Cheddar, Swiss & American Cheese
Beefsteak Tomatoes, Green Leaf Lettuce and Sliced Red Onions

Mayonnaise, Whole Grain Mustard and Yellow Mustard
Miss Vickie’s® Sea Salt Potato Chips and Sun Chips®
Chocolate Fudge Brownies and Lemon Bars-vg

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EXECUTIVE DELI BUFFET
$31 PER PERSON

Spinach Salad with Hard Boiled Egg, Bacon Bits and Balsamic Vinaigrette-gf
3-Bean Salad with Grape Tomatoes and Apple Cider Vinaigrette-gf, vg
Green Chile Chicken Stew

Whole Grain Ciabatta, Demi Baguettes and Kaiser Rolls
Sliced Smoked Turkey, Honey Roasted Ham, Spicy Capicola Salami
Cheddar, Swiss & Provolone Cheese
Beefsteak Tomatoes, Green Leaf Lettuce and Sliced Red Onions

Mayonnaise, Whole Grain Mustard and Dijon Mustard
Sun Chips® and Pita Chips
Apple Caramel & Pecan-Chocolate Bars-vg

ITALIAN BUFFET
$34 PER PERSON

Classic Caesar Salad with Garlic Croutons, Shaved Parmesan Cheese and House-Made Caesar Dressing

Tomato and Mozzarella Salad with Arugula Pesto-gf, vg
Pan Seared Boneless Chicken Breast with Roasted Garlic Tomato Sauce-gf
Penne Pasta with Creamy Spinach Alfredo Sauce-vg
Mini Tiramisu Cakes with Shaved Chocolate-vg

SOUTHERN PICNIC
$34 PER PERSON

Sweet & Tangy Southern Style Coleslaw-gf, vg
Red Potato Salad with Pickle Relish and Hardboiled Egg-gf, vg

Buttered Green Beans with Bacon and Shallots-gf
Buttermilk Biscuits-vg
Crispy Fried Chicken

Grilled Flat Iron Steak with Black Pepper Demi Glace
Mac 'N Cheese with Aged Cheddar-vg
Caramel Turtle Nut Brownies-vg

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## ARIZONA BUFFET
$35 PER PERSON

- Roasted Corn & Jalapeño
- Cornbread Muffins-vg
- Fingerling Potato Salad with Roasted Green Chilies-gf, vg
- Garden Salad with Tomato, Cucumber and Roasted Corn served with Prickly Pear Vinaigrette-gf, v, vg
- Achiote Rubbed New York Strip Steak-gf
- Oven Roasted Cilantro Marinated Boneless Chicken-gf
- Maple Baked Beans
- Mini Cheesecakes-vg

## SOUTHWESTERN BUFFET
$35 PER PERSON

- Tortilla Chips with Fire Roasted Salsa-gf, v, vg
- Ancho-Chile Marinated Chicken Fajitas (Add Chile-Lime Carne Asada for $3 per person)-gf
- Shredded Pork Tamales with Red Chile-gf
- Refried Beans with Queso Fresco-gf, vg
- Mexican Rice with Lime & Cilantro-gf, vg
- Warm Flour Tortillas-v, vg
- Accompaniments: Corn & Black Bean Salsa, Guacamole, Sliced Green Onions, Diced Tomatoes, Shredded Lettuce, Sour Cream and Shredded Jack Cheese
- Lime Margarita Tart-vg

## STEAKHOUSE BUFFET
$40 PER PERSON

- Iceberg Wedge Salad with Crumbled Gorgonzola, Chopped Bacon and Grape Tomatoes served with Buttermilk Ranch-vg and Creamy Bleu Cheese Dressing-gf, vg
- Beefsteak Tomato Salad with Shaved Red Onion and Balsamic Vinaigrette-gf, v, vg
- Grilled New York Strip Steak with Red Wine Demi Glace
- Pan Seared Atlantic Salmon with Lemon and Herbs-gf
- Garlic & Thyme Roasted Red Potatoes-gf, v, vg
- Buttered Broccolini with Shaved Shallots-gf, v, vg
- Mini Carrot Cakes and Mini Cheesecakes

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# LUNCH

## BOXED

**BOXED LUNCH**  
$17 PER PERSON

- Miss Vickie’s® Sea Salt Potato Chips  
  Apple-gf, v, vg
- Choice of Sliced Smoked Turkey, Honey Roasted Ham, Roast Beef or Grilled Veggies with Cheese on a Ciabatta Roll
- Chocolate Chip Cookie-vg  
  Bottled Water

## GOURMET BOX LUNCH

**GOURMET BOX LUNCH**  
$19 PER PERSON

- Sun Chips® v, vg  
  Apple-gf, v, vg
- Choice of Grilled Steak or Grilled Chicken Wrap
- Chocolate Chip Cookie-vg  
  Bottled Water

---

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RECEPTION
DISPLAYS & STATIONS

CRUDITÉS
$7 PER PERSON

Seasonal Fresh Vegetables
with Herbed Ranch Dip-vg

FRUIT & CHEESE DISPLAY
$9 PER PERSON

An Assortment of Roth Dairy® Cheeses,
Dried Fruits, Nuts and Lahvosh Crackers-vg

SUSHI DISPLAY
$175 PER 50 PIECES

Assorted Sushi Rolls including California,
Vegetable, Tuna and Fresh Water Eel-gf

STREET TACO STATION
$18 PER PERSON + ATTENDANT FEE

Create-Your-Own Carne Asada
& Pork Carnitas Tacos served with:
Mini Corn Tortillas, Shaved Cabbage, Cotija
Cheese, Guacamole and an Assortment of Fire
Roasted Salsas-gf
STIR-FRY STATION
$21 PER PERSON + ATTENDANT FEE

Create-Your-Own Stir Fry
with Soy Marinated Beef,
Teriyaki Chicken, Stir Fried Vegetables, White
Rice and Assorted Sauces-gf
Served in White Take-Out Style
Box with Chopsticks and
Fortune Cookies

CARVING STATIONS

Each Carving Stations will serve up to 35 people; Chef Attendant Required
*Chef Attendant $125

<table>
<thead>
<tr>
<th>Food</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Turkey</td>
<td>$125</td>
<td>Young Tom Turkey Roasted until Golden Brown-gf</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Served with Turkey Gravy and Fresh Rolls</td>
</tr>
<tr>
<td>Citrus-Herb Glazed Salmon</td>
<td>$145</td>
<td>Freshly Carved Pan Seared Salmon</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Served with Spinach Pesto Sauce-gf and Fresh Rolls</td>
</tr>
<tr>
<td>Whole Ham</td>
<td>$150</td>
<td>Baked Honey Ham</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Served with Dijon Mustard, Whole Grain Mustard-gf</td>
</tr>
<tr>
<td></td>
<td></td>
<td>and Fresh Rolls</td>
</tr>
<tr>
<td>Maple-Ancho Chile Rubbed Pork Loin</td>
<td>$125</td>
<td>Slow Roasted Pork Loin-gf</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Served with Chile-Pork Gravy and Fresh Rolls</td>
</tr>
<tr>
<td>Prime Rib</td>
<td>$350</td>
<td>Prime Rib Roast Slowly Cooked to Perfection-gf</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Served with Au Jus, Horseradish and Fresh Rolls</td>
</tr>
</tbody>
</table>

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RECEPTION

HOR D'OEUVERS

VEGETARIAN
$135 PER 50 PIECES

- Roasted Vegetable Quesadillas
- Vegetable Spring Rolls
- Black Bean Empanadas
- Smoked Mozzarella Profiterole with Tomato Jam
- Caprese Skewer with Marinated Mozzarella and Tomato

CHICKEN
$150 PER 50 PIECES

- Smoked Chicken Quesadillas
- Curry Spiced Chicken Kabobs
- Chicken and Vegetable Spring Rolls
- Roasted Chicken Puff Pastry with Dijon Mustard Sauce
- Roasted Chicken Puff Pastry with Dijon Mustard Sauce

BEEF
$165 PER 50 PIECES

- Mini Beef Wellingtons
- Bourbon BBQ Meatballs-gf
- Spicy Beef Spring Rolls
- Chile & Lime Beef Skewers
- Braised Bacon Wrapped Beef Short Ribs

SEAFOOD
$175 PER 50 PIECES

- Shrimp Cocktail with Tequila Spiked Cocktail Sauce-gf
- Bacon Wrapped Scallops
- Lime & Cilantro Rubbed Salmon Skewer
- Lobster and Brie Quesadillas

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<table>
<thead>
<tr>
<th>.getModelTitle()</th>
<th>getModelDescription()</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Mac N' Cheese Bites with Smoked Bacon</td>
<td>Pork &amp; Mango Empanadas</td>
</tr>
<tr>
<td>Mini French Onion Bowl Bites</td>
<td></td>
</tr>
</tbody>
</table>

**TEAM BUILDING COOKING CHALLENGES**

Groups of 10-50 people
Reception or Dinner with an Exciting Cooking Challenge
Our Culinary Team will provide instruction for teams to compete and show their cooking skills & teamwork

**SALSA AND GUACAMOLE CHALLENGE**

$14 per person

Alternating teams will challenge each other in the art of Salsa & Guacamole making
Teams will be provided with all the ingredients necessary to produce a delicious Salsa and Guacamole
DINNER
BUFFET

ALL BUFFETS INCLUDE:
Freshly Baked Dinner Rolls with Butter Iced Tea, Water, Freshly Brewed Regular & Decaf Coffee and Hot Herbal Tea Station

TIERS

<table>
<thead>
<tr>
<th>Tier</th>
<th>Price Per Person</th>
<th>Starters</th>
<th>Entrees</th>
<th>Sides</th>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Silver</td>
<td>$39</td>
<td>One Starter</td>
<td>Two Entrees</td>
<td>Two Sides</td>
<td>One Dessert</td>
</tr>
<tr>
<td>Gold</td>
<td>$45</td>
<td>Two Starters</td>
<td>Two Entrees</td>
<td>Two Sides</td>
<td>Two Desserts</td>
</tr>
<tr>
<td>Platinum</td>
<td>$68</td>
<td>Three Starters</td>
<td>Three Entrees</td>
<td>Three Sides</td>
<td>Three Desserts</td>
</tr>
</tbody>
</table>

STARTERS

- Imported & Domestic Cheese with Dried Fruits and Nuts-vg
- Chickpea Hummus with Grilled Naan Bread-v, vg
- Caesar Salad with Garlic-Herb Croutons
- Spinach Pesto Marinated Mozzarella & Tomato Salad-gf, v, vg
- Mediterranean Salad with Roma Tomato, Cucumbers, Red Onion, Kalamata Olives and Feta Cheese-gf, v, vg
- House Salad with Mixed Greens, Dried Cranberries, Gorgonzola and Candied Walnuts served with Balsamic Vinaigrette Dressing-gf, vg
- Baby Kale Salad with Shaved Almonds, Feta Cheese and Dried Cherries served with Lemon Vinaigrette Dressing-gf, vg
- Iceberg Wedge Salad with Crumbled Gorgonzola, Chopped Bacon and Grape Tomatoes served with Buttermilk Ranch-vg and Creamy Bleu Cheese Dressing-gf, vg

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### ENTREES

<table>
<thead>
<tr>
<th>Meal Description</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Boneless Chicken Breast with Citrus-Garlic Jus</td>
<td>gf</td>
</tr>
<tr>
<td>Maple-Bourbon Glazed Roasted Pork Loin</td>
<td>gf</td>
</tr>
<tr>
<td>Bistro Filet with House-Made Steak Sauce</td>
<td>gf</td>
</tr>
<tr>
<td>Petite New York Strip Steak with Roasted Shallot Demi-Glace</td>
<td>gf</td>
</tr>
<tr>
<td>Grilled Flat Iron Steak with Red Wine Reduction Sauce</td>
<td>gf</td>
</tr>
<tr>
<td>Seared Pacific Ono with Roasted Corn &amp; Sweet Onion Salsa</td>
<td>gf</td>
</tr>
<tr>
<td>Oven Roasted Salmon with Roasted Red Pepper Pesto</td>
<td>gf</td>
</tr>
<tr>
<td>Potato Gnocchi with Roasted Forest Mushroom Cream Sauce</td>
<td>vg</td>
</tr>
</tbody>
</table>

### SIDES

<table>
<thead>
<tr>
<th>Meal Description</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic &amp; Thyme Roasted Red Potatoes</td>
<td>gf, vg, v</td>
</tr>
<tr>
<td>Buttermilk Garlic Mashed Potatoes</td>
<td>gf</td>
</tr>
<tr>
<td>Roasted Seasonal Market Vegetables</td>
<td>gf, vg, v</td>
</tr>
<tr>
<td>French Green Beans with Shallots</td>
<td>gf, vg, v</td>
</tr>
<tr>
<td>3-Cheese Mac 'N Cheese with Parmesan Breadcrumbs</td>
<td>vg</td>
</tr>
<tr>
<td>Oven Roasted Heirloom Peewee Potatoes with Sea Salt and Cracked Black Pepper</td>
<td>gf, v, vg</td>
</tr>
</tbody>
</table>

### DESSERT

<table>
<thead>
<tr>
<th>Meal Description</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Red Velvet Cakes with Vanilla Bean Mousse</td>
<td>vg</td>
</tr>
<tr>
<td>Mini Tiramisu Cakes</td>
<td>vg</td>
</tr>
<tr>
<td>Lemon Tart with Fresh Berries</td>
<td>vg</td>
</tr>
<tr>
<td>Chocolate Crunch Bar (Chocolate Mousse, Pralines and Crispy Wafers)</td>
<td>vg</td>
</tr>
<tr>
<td>Dark Chocolate Mousse Torte</td>
<td>vg</td>
</tr>
<tr>
<td>Mini Cheesecakes</td>
<td>vg</td>
</tr>
<tr>
<td>Assorted Petite Sweets</td>
<td>vg</td>
</tr>
</tbody>
</table>

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# Dinner Plated

**Choice of 1 Starter, 1 Entree, and 1 Dessert**

Price of Meal Is Dictated By Entree Selection

**All Plated Meals Include:**

Freshly Baked Rolls with Butter, Iced Tea, Water, Freshly Brewed Regular & Decaf Coffee and Hot Herbal Tea

## Starters

<table>
<thead>
<tr>
<th>Starter</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Salad with Mixed Greens, Dried Cranberries, Gorgonzola and Candied Walnuts served with Balsamic Vinaigrette Dressing-gf, vg</td>
<td></td>
</tr>
<tr>
<td>Baby Kale Salad with Shaved Almonds, Feta Cheese and Dried Cherries served with Lemon Vinaigrette Dressing-gf, vg</td>
<td></td>
</tr>
<tr>
<td>Iceberg Wedge Salad with Crumbled Gorgonzola, Chopped Bacon and Grape Tomatoes served with Buttermilk Ranch-vg and Creamy Bleu Cheese Dressing-gf, vg</td>
<td></td>
</tr>
<tr>
<td>Crispy Fried Crab Cakes with Roasted Jalapeño Aioli (+$6 Per Person)</td>
<td></td>
</tr>
<tr>
<td>Heirloom Tomato Salad with Fresh Mozzarella, Pickled Shallots and Balsamic Syrup-gf, vg</td>
<td></td>
</tr>
</tbody>
</table>

## Entrees

<table>
<thead>
<tr>
<th>Entree</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Gnocchi with Roasted Forest Mushroom Cream Sauce-vg ($33)</td>
<td></td>
</tr>
<tr>
<td>Maple-Bourbon Glazed Double Cut Pork Chop with Creamy Cheddar Grits and Garlic Broccolini-gf ($35)</td>
<td></td>
</tr>
<tr>
<td>Seared Boneless Chicken Breast with Citrus-Garlic Jus, Baby Heirloom Carrots and Garlic &amp; Thyme Roasted Red Potatoes-gf ($36)</td>
<td></td>
</tr>
<tr>
<td>Grilled Flat Iron Steak with Red Wine Reduction Sauce, Charred Cippolini Onions and Oven Roasted Tomato ($39)</td>
<td></td>
</tr>
<tr>
<td>Oven Roasted Salmon with Roasted Red Pepper Pesto and French Green Beans-gf ($40)</td>
<td></td>
</tr>
<tr>
<td>Petite New York Strip Steak with Roasted Shallot Demi-Glace, Buttermilk Garlic Mashed Potatoes and Wilted Spinach ($46)</td>
<td></td>
</tr>
<tr>
<td>8oz Filet Mignon, Manchego Cheese Whipped Potatoes and Asparagus Tips ($55)</td>
<td></td>
</tr>
</tbody>
</table>

## Dessert

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Red Velvet Cakes with Vanilla Bean Mousse-vg</td>
<td></td>
</tr>
<tr>
<td>Mini Tiramisu Cakes-vg</td>
<td></td>
</tr>
<tr>
<td>Lemon Tart with Fresh Berries-vg</td>
<td></td>
</tr>
<tr>
<td>Chocolate Crunch Bar (Chocolate Mousse, Pralines and Crispy Wafers)-vg</td>
<td></td>
</tr>
<tr>
<td>Dark Chocolate Mousse Torte-vg</td>
<td></td>
</tr>
<tr>
<td>Crème Brûlée-vg, gf +$4 Per Person</td>
<td></td>
</tr>
</tbody>
</table>

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## BANQUET

### BAR

*Hotel recommends 1 bartender per 80 guests*

*+$75 per bartender*

### BAR PRICING

<table>
<thead>
<tr>
<th>Item</th>
<th>Hosted</th>
<th>Cash</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Brands</td>
<td>$6</td>
<td>$6.5</td>
</tr>
<tr>
<td>Call Brands</td>
<td>$7</td>
<td>$7.5</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$8.5</td>
<td>$9</td>
</tr>
<tr>
<td>Super Premium Brands</td>
<td>$9.5</td>
<td>$10</td>
</tr>
<tr>
<td>Cordials</td>
<td>$7</td>
<td>$7.5</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$5.5</td>
<td>$6</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$4.5</td>
<td>$5</td>
</tr>
<tr>
<td>Montpellier® Wine</td>
<td>$7</td>
<td>$7.5</td>
</tr>
<tr>
<td>Coca Cola® Soft Drinks</td>
<td>$2.75</td>
<td>$3</td>
</tr>
<tr>
<td>Dasani® Bottled Water</td>
<td>$2.75</td>
<td>$3</td>
</tr>
<tr>
<td>Domestic Beer Keg</td>
<td>$300</td>
<td></td>
</tr>
<tr>
<td>Premium or Imported Beer Keg</td>
<td>Market Price</td>
<td></td>
</tr>
<tr>
<td>Champagne Punch or Mimosas</td>
<td>$75 Per Gallon</td>
<td></td>
</tr>
<tr>
<td>Margarita Punch</td>
<td>$75 Per Gallon</td>
<td></td>
</tr>
<tr>
<td>Margarita Punch Non-Alcoholic</td>
<td>$50 Per Gallon</td>
<td></td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$32 Per Gallon</td>
<td></td>
</tr>
</tbody>
</table>

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**BAR PACKAGES**
Including Cocktails, Wine, Domestic & Imported Beers, Juices, Mineral Water and Soft Drinks

<table>
<thead>
<tr>
<th>House Brands</th>
<th>Call Brands</th>
<th>Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour...........$15 per person</td>
<td>1 Hour...........$20 per person</td>
<td>1 Hour...........$25 per person</td>
</tr>
<tr>
<td>2 Hour...........$20 per person</td>
<td>2 Hour...........$25 per person</td>
<td>2 Hour...........$30 per person</td>
</tr>
<tr>
<td>3 Hours...........$25 per person</td>
<td>3 Hours...........$30 per person</td>
<td>3 Hours...........$35 per person</td>
</tr>
</tbody>
</table>

**BEER AND WINE PACKAGE**
Including Imported & Domestic and Non-Alcoholic Beers, House Wines and Soft Drinks

1 Hour...........$15 Per Person
2 Hour...........$20 Per Person
3 Hours...........$25 Per Person

**WINE BY THE BOTTLE**

<table>
<thead>
<tr>
<th>Sparkling and White Wines</th>
<th>Red Wines</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sparkling</strong></td>
<td><strong>Pinot Noir</strong></td>
</tr>
<tr>
<td>Opera Prima®................$24</td>
<td>Montpellier®, Pinot Noir..........................$27</td>
</tr>
<tr>
<td>Juvé &amp; Camps®, Cava........$40</td>
<td>Underwood®, Pinot Noir...........................$40</td>
</tr>
<tr>
<td>Gancia®, Prosecco...........$50</td>
<td>Montpellier®, Merlot..............................$27</td>
</tr>
<tr>
<td><strong>Blush</strong></td>
<td>The Expedition®, Merlot............................$38</td>
</tr>
<tr>
<td>Round Hill®, White Zinfandel$24</td>
<td>Montpellier®, Cabernet Sauvignon................$27</td>
</tr>
<tr>
<td><strong>Whites</strong></td>
<td>Joel Gott 815®, Cabernet Sauvignon................$42</td>
</tr>
<tr>
<td>Bollini®, Pinot Grigio....$32</td>
<td>St. Francis®, Cabernet Sauvignon..................$52</td>
</tr>
<tr>
<td>Montpellier®, Chardonnay...$27</td>
<td>Montpellier®, Cabernet Sauvignon................$27</td>
</tr>
<tr>
<td>Raeburn®, Chardonnay.......$40</td>
<td>Joel Gott 815®, Cabernet Sauvignon................$42</td>
</tr>
<tr>
<td>Emmolo®, Sauvignon Blanc...$40</td>
<td>St. Francis®, Cabernet Sauvignon..................$52</td>
</tr>
<tr>
<td>Washington Hills®, Reisling$40</td>
<td>Matchbook*, Tempranillo..........................$42</td>
</tr>
<tr>
<td></td>
<td>Tomero*, Malbec......................................$40</td>
</tr>
<tr>
<td></td>
<td>Truant®, Zinfandel....................................$42</td>
</tr>
</tbody>
</table>

* Wine selection and prices are subject to change based upon availability

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BEVERAGE BRAND LISTINGS

**Liquor**

**House Brand**
- 360® Vodka
- Castillo® Rum
- Gordon® Gin
- Early Times® Whiskey
- Famous Grouse® Scotch
- Jose Cuervo® Silver Tequila

**Premium Brand**
- Tito’s® Vodka
- Bombay® Gin
- Makers Mark® Bourbon
- Crown Royal® Canadian Whiskey
- Johnny Walker® Black Scotch

**Call Brand**
- Absolut® Vodka
- Bacardi® Rum
- Captain Morgan® Rum
- Malibu® Rum
- Tanqueray® Gin
- Jack Daniels® Whiskey
- Johnny Walker® Red
- Azuñia Silver® Tequila

**Super Premium Brand**
- Deep Eddy® Vodka
- Bombay® Sapphire Gin
- Gentleman Jack® Whiskey
- Macallan® 10 Year Scotch
- Patron® Silver Tequila

**Beer**

**Domestic**
- Budweiser®
- Bud Light®
- Michelob Ultra®
- Coors Light®
- Miller Light®

**Import/Craft**
- Heineken®
- Stella Artois®
- Corona®
- Corona Light®
- Blue Moon®
- Fat Tire®
- San Tan Brewery®: Devils Ale, Sunspot and Seasonal
- Sierra Nevada Pale Ale®

**Non Alcoholic**
- O’Douls®

**Wine**
- Montpellier®, California (Choice of 3):
  - Chardonnay
  - Merlot
  - Cabernet Sauvignon
  and Pinot Noir

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