

# Banquet Menu

## Breakfast Buffet

Prices do not include tax & service charge

### Continental Breakfast | \$13

Fresh Orange & Cranberry Juices, Assorted Large Muffins, Whipped Butter, & Fruit Preserves

### Deluxe Continental Breakfast | \$20

Fresh Orange & Cranberry Juices  
Assorted Large Muffins, Whipped Butter,  
Fruit Preserves, Seasonal Sliced Fruit, & Fresh Berries  
Yogurt & Granola

### Brunch Buffet | \$26

*(minimum 25 guests)*

Fresh Orange & Cranberry Juices  
Assorted Muffins, Yogurt & Granola, Seasonal Sliced  
Fruit & Berries, Whipped Butter, & Fruit Preserves  
Scrambled Eggs & Crispy Skillet Potatoes  
Applewood Smoked Bacon & Breakfast Sausage

### Substitute for Scrambled Eggs

Eggs Benedict | \$5  
Omelette Station | \$10

### Deluxe Brunch Buffet | \$52

*(minimum 50 guests)*

Fresh Orange & Cranberry Juices  
Seasonal Sliced Fruit & Fresh Berries  
Breakfast Pastries, Yogurt & Granola  
Whipped Butter & Fruit Preserves

Smoked Salmon, Tomatoes, Red Onion, Capers  
Applewood Smoked Bacon & Breakfast Sausage  
Crispy Skillet Potatoes  
Pancakes with Traditional Condiments

Chef-Attended Omelette Station

Fresh Mozzarella & Tomato Salad with  
Baby Greens, Bleu Cheese, Apples,  
Candied Walnuts, & White Balsamic Vinaigrette

Carved Beef Tenderloin, Horseradish Cream  
Medley of Fresh Seasonal Vegetables  
Assorted Rolls & Whipped Butter  
Assorted Mini Desserts

# Banquet Menu

## Plated Lunch

Prices do not include tax & service charge

### Entrée Salads

Traditional Cobb - Iceberg Lettuce, Turkey Breast, Bacon, Bleu Cheese, Hard Cooked Egg, Avocado, Tomato, Bleu Cheese Dressing | \$18

Chicken Caesar - Chopped Romaine, Shaved Parmesan, Herb Croûtons, Caesar Dressing | \$18

Greek - Radicchio, Couscous, Grilled Squash, Cucumber, Feta Cheese, Olives, Red Onion, Herb Vinaigrette, Choice of Grilled Chicken or Shrimp | \$19

Southwestern Steak - Romaine, Avocado, Roasted Corn, Black Beans, Red Bell Pepper, Onion, Tortilla Strips, Baja Ranch Dressing | \$26

### Hot Entrées (served with Warm Rolls & Butter)

Chicken & Wild Mushroom Crepes - Tomato Butter Sauce, Boursin Cheese, Radish Slaw | \$23

Fire Roasted Rosemary Chicken - Tomato Risotto, Green Beans | \$23

Shrimp & Penne Pasta Pomodoro - Fresh Tomato Sauce, Parmesan, & Basil | \$24

Grilled Salmon - Wild Rice Pilaf, Season Vegetables | \$26

### Enhancements

#### Cup of Soup

Potato | \$6

Homestyle Chicken Noodle | \$6

Tortilla | \$7

Beef & Barley | \$8

#### Starter Salads

Baby Greens, Cucumber, Red Onion, Cherry Tomatoes, Carrot, Red Wine Vinaigrette | \$5

Arugula, Romaine, Kale, Manchego, Candied Pecans, and Champagne Vinaigrette | \$7

Baby Spinach, Strawberry, Red Onion, Candied Bacon, White Balsamic Vinaigrette | \$7

Chopped Romaine, Shaved Parmesan Cheese, Herb Croûtons, Caesar Dressing | \$7

Tomatoes & Fresh Mozzarella, Basil Dressing, Aged Balsamic Drizzle | \$8

#### Desserts

##### Individual Tarts

Apple Caramel | \$7

Crème Brûlée | \$7

Key Lime | \$7

##### Individual Cheesecakes

Banana Cream | \$8

Chocolate Marble | \$8

Strawberry Swirl | \$8



# Banquet Menu

## Lunch Buffet

Prices do not include tax & service charge

### Meeting Sideboard | \$21

Classic Sub Sandwiches with Deli Meats & Cheeses, Couscous, Mediterranean Tri-Color Pasta, Garden Salad with Two Dressings, Seasonal Fruit & Berries, Assorted Dessert Bars

### Fish Fry | \$22

Beer Battered Fish, French Fries, Traditional Coleslaw, Seasonal Fruit & Berries, Assorted Cookies

### New York Deli | \$26

Assorted Bread, Old-Fashioned Potato Salad & Coleslaw

Garden Salad, Red Wine Vinaigrette

Baby Greens, Bleu Cheese, Apples, Candied Walnuts, White Balsamic Vinaigrette

Sliced Turkey Breast, Ham, & Roast Beef

Swiss, Cheddar, & Provolone Cheese, Leaf Lettuce, Tomatoes, Red Onions, Pickles, Mustard, & Mayonnaise

Assorted Cookies

### Grill | \$29

Macaroni Salad, Traditional Caesar Salad, Fresh Fruit Salad

Beef Burgers, Hot Dogs, Citrus Marinated Chicken Breast

Fresh Rolls & Buns, Swiss, Cheddar, & Provolone Cheese, Leaf Lettuce, Tomatoes, Red Onions, Pickles, Ketchup, Mustard, Mayonnaise, Pickle Relish

Assorted Cookies

### Midwest | \$32

Mixed Greens Salad with Choice of Dressings, Warm Rolls, & Butter

Garlic Mashed Potatoes, Seasonal Vegetables

Herb-Crusted Roast Beef with Mushroom Gravy

Seared Chicken Breast with Honey Dijon Glaze

Warm Chocolate Brownies

### Corporate Retreat | \$34

Chopped Salad, Creamy Peppercorn Dressing

Tomato & Bocconcini Salad, Basil Vinaigrette

Grilled Chicken Breast, Lemon Butter Sauce, Meatloaf, Mushroom Gravy

Creamy Mashed Potatoes, Seasonal Vegetables

Warm Rolls & Whipped Butter

Assorted Cookies

### BBQ | \$40

Old-Fashioned Potato Salad & Coleslaw, Fresh Fruit Salad

Barbeque Chicken Breast, Baby Back Ribs, Smoked Brisket

Ranch-Style Beans & Corn on the Cobb, Corn Bread Muffins & Whipped Butter

Assorted Cookies

Minimum of 25 Guests



# Banquet Menu

## Lunch

Prices do not include tax & service charge

### Build Your Own Salad Bar | \$16

Baby Greens, Romaine, & Spinach

Tomatoes, Cucumbers, Carrots, Peppers, Red Onions, Olives, Bacon,  
Hard Cooked Egg, Avocado, Strawberries, Dried Apricots

Bleu Cheese, Parmesan, & Cheddar Cheese

Pecans, Pine Nuts, & Croûtons

Champagne Vinaigrette, Homestyle Ranch Dressing, Caesar Dressing

### Enhancements

Tuna Salad | \$5

Egg Salad | \$5

Grilled Vegetable & Spinach Wraps | \$5

Chicken Salad | \$6

Turkey & Swiss Wraps | \$6

Roast Beef & Cheddar Wraps | \$7

Grilled Chicken Breast | \$7

Grilled Salmon Filet | \$9

Grilled Shrimp Skewers | \$12

Choice of Soup | \$6

Creamy Tomato Basil, Beef & Barley,  
Chicken Tortilla, Chicken Noodle, Clam Chowder,  
Smoked Ham & White Bean

### Finger Sandwiches (per piece)

Tuna Salad - Micro Green Salad | \$3.5

Egg Salad - Micro Green Salad | \$3.5

Curry Chicken Salad - Tomato Carpaccio, Pepperoncini | \$4

Chicken Waldorf - Candied Pecans, Bleu Cheese Aioli | \$4.5

Smoked Salmon & Cucumber - Boursin Cheese, Gherkin Relish | \$5

Roast Beef & Cheddar - Red Onion, Whole Grain Mustard | \$5

Beef Tenderloin - Bleu Cheese, Tomato Shallot Jam | \$6

### Box Lunches - Sandwiches & Wraps (served with Potato Chips, Red Delicious Apple, & Cookie)

Tuna Salad, Chicken Salad, Egg Salad Cup | \$14

Grilled Vegetables, Roasted Peppers, Portobello Mushroom,  
Basil Aioli, Fresh Focaccia | \$16

Salami, Provolone, Lettuce, Tomato, Onion, Peppers, Olives,  
Oregano, Hoagie Roll | \$17

Turkey, Bacon, Swiss, Lettuce, Tomato, Mustard Aioli, 9-Grain Bread | \$17

Black Forest Ham, Swiss, Lettuce, Tomato, Garlic Aioli, Sourdough | \$17

Roast Beef, Cheddar, Lettuce, Tomato, Horseradish Cream, Sourdough | \$18

Minimum of 25 Guests



# Banquet Menu

## Starters

Prices do not include tax & service charge

### Hand Passed (per piece)

- Tomato & Basil with Goat Cheese Crostini | \$3
- Grilled Portobello Mushroom Salad with Feta Cheese Crostini | \$3
- Smoked Salmon & Cucumber with Boursin Cheese Crostini | \$4
- Classic Deviled Eggs | \$2.5
- Shrimp & Brie Cheese Flatbread with Apricot Chutney | \$3.5
- Soppressata & Gruyère Cheese Flatbread with Red Pepper Aioli | \$3.5
- Ahi Tuna Tacos with Mango Chili Salsa | \$4.5
- Wild Mushroom & Roasted Shallot Tart | \$3
- Caramelized Onion & Gruyère Cheese Tart | \$3
- Chicken & Green Chili Mini Quesadilla | \$3
- Carne Asada & Cotija Cheese Mini Quesadilla | \$3
- Chorizo & Black Bean Mini Tostada with Pico de Gallo | \$3.5
- Vegetable Spring Rolls, Apricot Dipping Sauce | \$3
- Pork Pot Sticker, Ponzu Sauce | \$4
- Chicken or Beef Satay, Peanut Sauce | \$4
- Coconut Shrimp, Pineapple Yogurt Dip | \$5
- Lamb Chop Lollipops, Mustard Aioli | \$6

### Mini Snack Stations (per person - refilled for one hour)

#### Street Tacos

Grilled Al Pastor Chicken or Carne Asada, Mini Soft Flour Tortillas, Pico de Gallo, Shredded Cabbage, Cotija Cheese, Salsa, Sour Cream, Fresh Lime Wedges | \$15

#### Beef Sliders

Beef Sliders: Mini Beef Burgers, Brioche Slider Rolls, American Cheese, Pepper Jack Cheese, Shredded Lettuce, Sliced Roma Tomato, Shaved Red Onion, Pickle Chips, Ketchup, Mustard, Mayonnaise | \$15

#### Nacho Bar

Tortilla Chips, Chile Con Queso, Pico de Gallo, Pickled Jalapeños, Scallions, Roasted Tomato Salsa | \$12

Add Chicken or Beef | \$2

Cheese & Fruit Kabobs | \$8

Cheese & Meat Pinwheels | \$9

Chips, Salsa, and Guacamole | \$9

#### Build-Your-Own Bruschetta Bar

2 Types | \$6 or 3 Types | \$9

Minimum of 25 Guests



# Banquet Menu

## Party Platters

Prices do not include tax & service charge

### Starters

Vegetable Crudité | \$37

Hummus Platter | \$42

Antipasti | \$47

Meatball Sliders | \$52

Chicken Sliders | \$52

Assorted Meats & Cheese | \$60

### Pasta

Baked Vegetable Lasagna | \$52

Baked Lasagna | \$54

Pasta Primavera | \$57

Penne alla Vodka | \$57

Spaghetti & Meatballs | \$62

Chicken & Broccoli Alfredo | \$67

### Salads

House | \$32

Couscous | \$36

Caesar | \$37

Strawberry & Arugula | \$37

Southwest | \$39

Tomato & Bocconcini | \$42

### Entrée

Meatloaf | \$67

Herb-Crusted Roast Beef | \$70

Fire Roasted Rosemary Chicken | \$72

Chicken Marsala | \$77

Chicken & Wild Mushroom Crepes | \$82

Braised Short Rib | \$86

### Sides

Rice Pilaf | \$28

Garlic Mashed Potatoes | \$30

Vegetable Medley | \$32

Au Gratin Potatoes | \$34

Green Beans, Tomato, & Pancetta | \$35

White Cheddar Mac n Cheese | \$38

### Desserts

Chocolate Brownies | \$21.5

Assorted Cookies | \$23

Assorted Fruit Bars | \$24.5

Seasonal Fresh Fruit | \$26

Each tray serves 8 - 10 people



# Banquet Menu

## Plated Dinners

Prices do not include tax & service charge

### Appetizers

#### Beef Carpaccio

Cold Pressed Olive Oil, Parmigiano-Reggiano,  
Tiny Greens | \$16

#### Traditional Shrimp Cocktail

Cocktail Sauce, Lemon | \$17

#### Maryland Crab Cake

Taphouse Aioli, Cabbage Slaw | \$18

### Soups

#### Tomato Bisque

Cheddar Croûtons | \$6

#### Chicken Florentine

Herb Croûtons | \$7

#### Pasta Fagioli

Parmesan | \$7

#### Italian Wedding

Gremolata | \$8

### Salads

#### Baby Greens

Cucumber Carpaccio, Pear Tomatoes,  
Balsamic Vinaigrette | \$7

#### Traditional Caesar

Shaved Parmesan, Herb Croûtons, Caesar Dressing | \$8

#### Iceberg Wedge

Bleu Cheese, Bacon, Olives, Tomatoes, Red Onion,  
Creamy Peppercorn Dressing | \$8

#### Tomatoes & Fresh Mozzarella

Basil Dressing, Aged Balsamic | \$9

### Entrées

*(Includes choice of two sides)*

Pasta Primavera | \$22

Chicken Marsala | \$26

Fire-Roasted Rosemary Chicken | \$29

Braised Short Ribs | \$38

Seared Salmon | \$39

Seared Sea Scallops | \$40

Prime Rib of Beef | \$44

Grilled Beef Tenderloin | \$52

### Sides

Garlic Spinach

Seasonal Vegetables

Green Beans, Tomatoes, and Pancetta

Vegetable Couscous

Tomato Risotto

Rice Pilaf

Garlic Mashed Potatoes

Au Gratin Potatoes

### Vegetarian Entrées

#### Penne alla Vodka

Penne Pasta, Crushed Tomatoes, Onions,  
Vodka Sauce | \$19

#### Ratatouille

Eggplant, Zucchini, Tomato, Peppers,  
Cannellini Beans, Marinara Sauce | \$20

#### Fire-Roasted Stir Fry

Mixed Vegetables, Sushi Rice,  
Teriyaki Sauce | \$21

### Entrées Duets

Grilled Beef Tenderloin & Shrimp | \$50

Grilled Beef Tenderloin & Scallops | \$50

Grilled Beef Tenderloin & Chicken | \$52

Grilled Beef Tenderloin & Salmon | \$54

### Desserts

Flourless Chocolate Cake | \$7

Tiramisu Slice | \$8

Orange Amaretto Bombe | \$9

Crème Brûlée | \$9

Strawberry Mousse | \$9

Black Forest Bombe | \$10

Minimum of 25 Guests



# Banquet Menu

## Dinner Buffet

Prices do not include tax & service charge

### Fiesta | \$50

Corn Tortilla Chips, House Salsa & Guacamole, Spinach, Roasted Corn, Black Bean, Red Bell Pepper, Onion, Chile Lime Vinaigrette

Seasonal Fruit Salad, Spanish Rice, Charro Beans, Marinated Grilled Beef & Chicken Fajitas, Grilled Sweet Peppers & Onions

Flour Tortillas & Traditional Accompaniments, Monterey Jack Cheese Enchiladas

Assorted Tropical Desserts

### Backyard | \$55

Old-Fashioned Potato Salad, Coleslaw, Grilled Vegetable Salad

Bourbon Barbeque Baby Back Ribs, Slow-Roasted Beef Brisket, Barbeque Chicken

Baked Beans, Broccoli & Cauliflower, White Cheddar Mac & Cheese

Buttermilk Biscuits, Honey Butter, Ice Cream Sundae Bar

### Italian | \$57

Antipasti: Grilled Asparagus, Roasted Peppers, Mushrooms, Squash, Olives, Cold-Pressed Olive Oil, Balsamic, Sea Salt

Traditional Caesar Salad, Tomato & Bocconcini Salad, Balsamic Vinaigrette

Chicken Parmesan with Marinara, Shrimp Scampi with Angel Hair Pasta, Italian Sausage Lasagna

Sautéed Zucchini & Peppers, Warm Rolls & Butter, Italian Desserts

### Western | \$59

Macaroni Salad, Chopped Salad with Creamy Peppercorn Dressing, Grilled Vegetable Salad

Grilled Beef Tenderloin Medallions, Barbeque Baby Back Ribs, Marinated Grilled Chicken Breast

Twice-Baked Potatoes, Creamed Corn, Ranch-Style Beans, Green Chili Corn Bread Muffins

Assorted Southwestern Desserts

### Classic | \$57

Baby Greens, Strawberries, Bleu Cheese, Candied Almonds, Champagne Vinaigrette

Orzo Pasta & Roasted Vegetable Salad, Herb Vinaigrette

Grilled Beef Tenderloin, Wild Mushroom Sauce, Grilled Chicken Breast, Lemon Butter Sauce

Roasted Shallot Potatoes, Medley of Fresh Seasonal Vegetables, Warm Rolls & Butter

### Kid's Corner | \$17

Assorted Fresh Fruit Salad

Chicken Strips & Cheese Pizza

Mac & Cheese, Seasonal Vegetables

Chocolate Chip Cookies

### Food Stations

(\$50 Attendant Fee)

#### Waffle | \$15

Mini Belgian Waffles, Fresh Seasonal Fruit, Balsamic Cream, Bananas Foster Sauce, Whipped Hazelnut Spread, Cinnamon, Applesauce, Traditional Maple Syrup & Butter

#### Omelette | \$17

Eggs, Egg Whites, Egg Beaters, Ham, Onion, Mushroom, Bell Pepper, Tomato, Green Chili, Spinach, Cheddar & Swiss Cheese, Salsa

#### Carved Meats | \$18

Honey Baked Ham or Roasted Turkey Breast

Roasted Beef Tenderloin or Prime Rib  
(+ \$8 per person)

#### Pasta | \$20

Spaghetti & Penne Pasta, Alfredo & Marinara Sauce, Assorted Ingredients: Roasted Chicken, Italian Sausage, Grape Tomatoes, Sliced Mushrooms, Broccoli Florets, Fresh Basil, Fresh Spinach, Parmesan Cheese

#### Chocolate Fountain | \$13

Rice Crispy Treats, Pretzel Rods, Assorted Cookies, Fudge Brownies, Fruit Skewers, Marshmallows, Fresh Strawberries

#### Gelato Bar | \$15

Selection of Three Gelato Flavors  
Assorted Toppings: Chocolate Syrup, Oreo Cookie Crumbles, White & Dark Chocolate Chips, Whipped Cream, Cherries, Rainbow & Chocolate Sprinkles  
Served in a Waffle Cone or Bowl

Minimum of 25 Guests



# Banquet Menu

## Beverages & More

Prices do not include tax & service charge

### Packages

#### Beer & Wine Bar

Imported & Domestic Beer, House Wines, & Soft Drinks

Per Person for 2 Hours | \$24

Per Person, Per Additional Hour | \$6

#### House

Per Person, Per Hour | \$16

Per Person, Per Additional Hour | \$8.5

#### Call

Per Person, Per Hour | \$18

Per Person, Per Additional Hour | \$9.5

#### Premium

Per Person, Per Hour | \$20

Per Person, Per Additional Hour | \$10.5

#### Non-Alcoholic

Per Person, Per Hour | \$4

**Water, Ice Tea, Coffee, & Assorted Hot Teas**

Per Person, Per Hour | \$2.5

#### Champagne Toast

Per Person, Per Hour | \$2

### Hosted Bar

**Host will be Charged Based on Consumption  
According to Prices Show Below:**

Soft Drinks | \$3

Domestic Bottled Beer | \$5

Imported Bottled Beer | \$6

House Wine | \$7

House Brands | \$6

Call Brands | \$7

Premium Brands | \$8

Super Premium | \$9 - 16

Martinis | \$9

### Cash Bar

**Guests Purchase Their Own Beverages  
According to the Prices Shown Above:**

Bartender Fee (per 50 people) | \$65

### Off-Site Catering (minimum of 25 people)

**We'll Bring the Meal of  
Your Choice to Your Event**

Delivery | \$50

Equipment & Set-Up | \$100

Per Table | \$15

Per Banquet Chair | \$8

Per Linen | \$4

Per Staff Member | \$20