



CityscapeEvents.com

125 S. Kalamazoo Mall inside the Kalamazoo City Centre Located in beautiful downtown Kalamazoo, Michigan





Room Fees

Included items:

- Modern Square Design China and Full compliment of Glassware
- · Heavyweight Stainless Flatware
- Upholstered Wooden Chairs
- Wood Edged Laminate Tables that comfortably seats up to ten people
- Applicable Setup Customized Table layout, Versatile lighting design, and placement of favors and/or name cards
- · Password protected Wireless Internet Service
- Complimentary Cake Cutting
- On site Event Planner and Coordinator
- · Restaurant Trained Bar and Service Staff
- Choice of Linen from Standard Selections

Room Rental

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DAYTIME	Cityscape West	Cityscape East	Cityscape Combined
Monday-Friday	\$200 per 4 hours, \$35 each added	\$200 per 4 hours, \$35 each added	\$400 per 4 hours, \$70 each added
Saturday Day	-	-	\$1800 per 6 hours, \$200 each additional hour. Stock linen colors included in fee. \$10,500 Minimum Food & Beverage required Minimums apply for Saturday & Holiday Dates/ Events
Sunday Day	\$200 per 4 hours, \$50 each added	\$200 per 4 hours, \$50 each added	\$500 per 4 hours, \$100 each additional hour.
EVENING	Cityscape West	Cityscape East	Cityscape Combined
EVENING Monday – Thursday	\$275 per 4 hours, \$50 each added	\$275 per 4 hours, \$50 each added	\$500 per 4 hours, \$90 each additional hour.
Monday –	\$275 per 4 hours, \$50	\$275 per 4 hours, \$50	\$500 per 4 hours, \$90 each
Monday – Thursday	\$275 per 4 hours, \$50 each added \$700 per 6 hours, \$100	\$275 per 4 hours, \$50 each added \$700 per 6 hours, \$100	\$500 per 4 hours, \$90 each additional hour. \$1400 per 6 hours, \$200 each ad-

State sales tax of 6% and a minimum of 25% staffing fee will be applied to any food and beverage items.

Contract Terms and Conditions

Between Cityscape Events & ____



Room Hold Deposit Agreement

\$500 minimum is required to secure and hold date of _						
This is a non-refundable, non-transferrable amount and is applied to the estimated banquet event order as a first payment. (this is only for specified date)						
I, the undersigned, have read and understand the details, terms and conditions outlined above regarding the event I am booking with Cityscape Events and The Millennium Restaurant Group. I understand that changes to this Banquet Event Order (BEO) may occur throughout the planning process leading up to the event and that those changes will require my approval. This may be done electronically via email exchange and electronic signature or writing.						
Accepted By:						
Host or Sponsor of Event>>	Date>>					
Approved By:						
Cityscape Representative>>	Date>>					
Additional Information:						
Bride Name:						
Address:						
Phone: ()						
Email:						
Groom Name:						
Address:						
Phone: ()						
Email:						

Cityscape Hold Deposit Contract





Prices subject to change without notice -- signed contract pricing guaranteed.

Rental Equipment-If Cityscape arranges for rentals & equipment, those fees will be included on the Banquet Event Order.

High Resolution Overhead LCD Projector and Screen - \$125 each screen for up to 2 hours

(\$25 per additional hour of use per screen)

Audio Equipment Rental (Including use of Ceiling Mounted Sound System and DVD/CD Player) - \$50

Dance floor set-up & Rental

400 square foot dance floor - \$325

Stand Alone Podium - \$15

Microphone Rental

Corded - \$25

Cordless System with use of cordless Microphone or Lapel Mic - \$45

Easels -\$5

Cocktail Table with coordinating linen - \$20

Mini Grand Player Piano - \$100

Chrome Rope & Station - Complimentary

Terms of Payment

Types of Payment Accepted

Cash, credit cards (all major credit cards) and cashiers checks. The payee on your on your credit card will appear as The Union, LLC. Events at Cityscape do not qualify for Millennium Rewards points. Events at Cityscape may not be paid for by Millennium gift cards.

Payment Schedule

- \$500 minimum is required to secure and hold date.
- Once a contract is signed by both parties, a payment of 25% of the total event (minus the \$500 hold payment) is due.
- A payment schedule will begin six months prior to the date of the event. First payment will be 25% of the signed contract amount. This amount is due 15 days after tasting.
- Payments are required at 90, 60 and 30 days prior to the event.
- Final guest count and 100% of final contract estimate is due 15 days prior to the event.
- Overages are due at the completion of the event.
- Final payment due 15 days prior to date.
- · Client to provide Cityscape Events a valid credit card number to cover any additional expenses incurred.

If there is an overpayment made, the amount will be refunded in the form of a check within 14 days of the completed event.

Final billing is based on the actual meals served; at a minimum, you will be charged for the confirmed guest count given 10 days prior to the event. Please note that the card will be charged at the conclusion of the event for any overages incurred.

Refunds and Cancellation Policy

Cityscape and Millennium Restaurant Group work very hard to serve all our clients. In the event of a near date cancellation, it is often impossible to re-book the space we have booked with for you. As a result, should cancellation be necessary, the deposit will be refunded as follows:

- 75% of the deposits will be returned up to 9 months prior to the date of the event.
- 50% of the deposits will be returned up to 6 months prior to the date of the event.
- 25% of the deposits will be returned up to 3 months prior to the date of the event.
- · If cancellation occurs within 30 days of the scheduled event, all deposits will be forfeited. In the event that.
- All Deposits exclude the \$500 room hold deposit which is not refundable or transferrable.

Guest Count

At the time of booking, an approximate number of guests is appropriate. However, as Cityscape Events begins the planning process for your group, we must be aware of the actual number of attendees. A guaranteed number will be provided no later than 15 days prior to the date of the event. Cityscape Events will prepare meals or plan service for that number as a minimum amount to be charged.

Contract Terms and Conditions

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Terms of Payment Cont.

Additional Fees

- A staffing fee of 23% will be added and is applied before taxes, room fees and non
 food & beverage incidentals are charged. If discounting of food & beverage services is made, the staffing fee
 applies to the total food & beverage before discounts are applied. *We reserve the right to modify staffing
 fees based on style of event.
- Taxes will be applied at a rate of 6% and will apply to the food & beverage of your event only. Tax exempt
 organizations will be required to submit a copy of their tax exemption prior to the date of their event in order to
 receive proper credit.
- A cash bar staffing fee will be applied to events requesting a cash bar at a rate of \$25 per hour (minimum of 3 hours) provided service per 80 people.
- A set-up fee for an additional or for a "stand alone" Satellite bar is \$75
- Staffed coat check person at \$15 per hour of service.
- Installation and breakdown of additional "supplemental" lighting, privacy panels, decoration extras, etc will be based on \$25 per hour.

Liability

Cityscape Events LLC is not responsible for lost, damaged or stolen articles or merchandise which is left unattended during, prior to or after the event. In accordance with MLCC regulations, Cityscape Events reserves the right to refuse service of alcohol. Damage to the space from misuse or negligent behavior is the responsibility of the client and will be charged accordingly to reimburse for the cost of replacement.

Decorations

Clients of Cityscape Events must obtain prior approval from an agent of Cityscape Events before hanging decorations on wall surfaces, etc. Any decorations that will deface, destruct or otherwise damage the premises will not be allowed. Decoration and vendor access of the space will be allowed by the client 2 hours prior to the event. Cityscape Events will handle complete standard room and table decorations free of charge. If additional decoration assistance is needed to complete your vision of your space, Cityscape provides assistance at \$25 per hour (2 hour minimum).

Price Guarantee

Prices are subject to change without notice -- signed contract pricing guaranteed.

Price guarantee for events occurring greater than 12 months from signing of a contract may reflect a change in pricing for Food & Beverage and will not exceed 8% of the original signed quote. The client will be informed of changes and a new contract will be issued.

I, the undersigned, have read and understand the details, terms and conditions outlined above regarding the event I am booking with Cityscape Events and The Millennium Restaurant Group. I understand that changes to this Banquet Event Order (BEO) may occur throughout the planning process leading up to the event and that those changes will require my approval by initialing subsequent BEO's.

Accepted By:					
Host or Sponsor of Event>>	Date>>				
Approved By:					
Cityscape Representative>>	Date>>				

PLEASE SIGN AND PRINT NAME

Contract Terms and Conditions



te Received	Dollar Amount	Deposit Type
te Received	Dollar Amount	Deposit Type
te Received	Dollar Amount	Deposit Type
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Balance Due to (Client \$ Balance I	Due to Cityscape \$
3	esit will be refunded eturned up to 9 mon eturned up to 6 mon eturned up to 3 mon 30 days of the scheo room hold deposit	sist will be refunded as follows: eturned up to 9 months prior to the date of the eturned up to 6 months prior to the date of the eturned up to 3 months prior to the date of the eturned up to 3 months prior to the date of the 30 days of the scheduled event, all deposits will be room hold deposit which is not refundable or Balance Due to Client \$ Balance I

Cityscape Deposit Schedule

Address:

Name:

Phone: (____)



This list is a representation of what we offer on a regular basis. We are able to customize a beverage menu for you. Additionally, we have available an extensive list of bottled wines and champagne offerings on a special request basis.

Bourbons Well Jack Daniels Jim Beam Maker's Mark Brandy/Cognac Well	4.50/Drink 5.50/Drink 5.50/Drink 7.00/Drink 4.50/Drink	Vodka Well Smirnoff Absolut Citron Absolut Swedish 80 Grey Goose Ketel One Tito's	4.50/Drink 5.50/Drink 6.00/Drink 6.00/Drink 7.00/Drink 6.00/Drink 5.50/Drink
Christian Brothers Martell VS Martell VSOP	5.50/Drink 7.50/Drink 10.50/Drink	House-Pour Wines Moscato Chardonnay	5.50/Glass 5.50/Glass
Cordials Bailey's Irish Cream Grand Marnier Kahlua Coffee Liquor Sambuca Romana	7.50/Drink 10.50/Drink 6.50-7.50/Drink 6.50/Drink	Pinot Grigio Malbec Cabernet Merlot	5.50/Glass 5.50/Glass 5.50/Glass 5.50/Glass
Gin Well Beefeater Bombay Sapphire Tanqueray	4.50/Drink 5.50/Drink 7.00/Drink 5.50/Drink	House-Pour Sparkling Wine Wycliff Brut	5.00/Glass
Irish Whiskey Jameson Bushmills	5.50/Drink 5.50/Drink	Bottled Beer Bud Light Budwieser Miller Lite Corona	3.50/Bottle 3.50/Bottle 3.50/Bottle 4.50/Bottle
Rum Well Barcardi White Label Captain Morgan Spiced Rumchata	4.50/Drink 5.50/Drink 5.50/Drink 5.50/Drink	Michelob Light Arcadia Porter Arcadia I.P.A. Bell's Amber Ale Bell's Seasonal Soft Parade Heineken	3.50/Bottle 4.50/Bottle 4.50/Bottle 4.50/Bottle 4.50-5.50/Bottle 4.50/ Bottle
Scotch Well Dewars White Johnny Walker Red	4.50/Drink 6.50/Drink 7.00/Drink	Amstel Light Kaliber	4.50/Bottle 4.50/Bottle 4.50 Bottle
Tequila Well Cuervo Especial	4.50/Drink 5.50/Drink	Draft Beer (14 oz-Max of 2 offerings) Budweiser Bud Light Pabst Blue Ribbon Labatt Arondia Sagganal	3.50/Glass 3.50/Glass 3.50/Glass 3.50/Glass
Whiskey Well Canadian Club Crown Royal Seagram's 7	4.50/Drink 5.50/Drink 7.00/Drink 5.50/Drink	Arcadia Seasonal Bell's Seasonal Bell's 2 Hearted Blue Moon \$50 Charge for Special Order kegs	4.50/Glass 4.50/Glass 4.50/Glass 4.50/Glass

** PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE **

Alcoholic Beverage Menu



Hors D'oeuvres-Prices vary

Vegetarian

Classic Bruchetta - 1.40 each piece

BLT Deviled Egg Wedge - 1.25 each piece

Three Cheese Stuffed Mushroom Caps - 1.50 each piece (Stuffed with a blend of parmesan, feta, and goats cheese)

Vegetable Spring Rolls with Cucumber Dipping Sauce – 2.35 each piece

Tomato & Fresh Mozzarella Picks - 2.25 each skewer

Assorted Chef's Selection Canapés - 1.25 each piece (variety determined by quantity ordered)

Assorted Finger Wrap Sandwiches –.85 each piece (variety determined by quantity ordered)

Dilled Potato and Leek Croquettes - 1.25 each piece (with a fresh dill sauce)

Risotto and Cheese Croquettes - 1.45 each piece (with roasted red pepper aioli)

Endive Boats (3" long boats, 2-3 bite pieces, served cold)

Dried Cherries, Chunky Bleu Cheese and Spiced Walnuts – 1.85 each piece

Marinated Wild Mushroom & Asparagus Salad with Fontina Cheese - 1.85 each piece

Poached Pear and Boursin Mousse with a Port Wine Syrup – 2.25 each piece

Beef, Pork, Chicken, and Duck

Seared Rare Beef Crostini with Bleu Cheese Mousse - 2.75 each piece

Curried Chicken Salad in Cucumber Cups – 1.75 each piece

Miniature Grilled Chicken Spring Rolls with Cucumber Dipping Sauce - 2.05 each piece

Chicken and Smoked Gouda Croquette - 1.85 each piece (with sweet BBQ sauce)

Derby Style Meat Ball with a Bourbon and Brown Sugar Glaze - 1.75 each piece (with brown sugar bourbon mustard glaze)

Italian Seasoned Meat Balls – .95 each piece (with choice of sauce: tomato based Marinara Sauce, Sweet BBQ Sauce, or Swedish Style Sauce)

Cheddar Polenta Cakes with Shredded Beef and Roasted Corn Salsa 1.50 each piece (with roasted corn and black bean salsa)

Fish & Seafood

Bloody Mary Rock Shrimp Martinis - 2.95 each piece (topped with a fresh tomato cucumber salsa)

Grilled & Chilled Shrimp - 2.75 each piece

Traditional Shrimp Cocktail - 2.50 each piece

Crab Stuffed Crimini Mushrooms- 2.00 each piece (with a lemon aioli)

Pan Seared Sea Scallop Crostini - 3.75 each piece

Smoked Salmon Mousse on Seedless Cucumber Round - 1.75 each piece

Sesame Seared Rare Tuna Martinis with Scallions, Wasabi and Sweet Soy - AQ

Seared Sea Scallop Spoon - AQ (with lemon aioli and sweet potato crisps)

Coconut Shrimp with a Horseradish and Marmalade Dipping Sauce - 2.85 each piece

Maryland Style Crab Cakes with Remoulade - 2.50 each piece (with citrus aioli)

AQ = As Quoted

Menu-Hors D'oeuvres



Hors D'oeuvres-Prices vary

Sliders (Miniature are Coin Sized Rolls, 1-2 bites - Full Size are a 2.5" Roll - 3-4 bites)

Gyro with Feta, Lettuce, Tomato and Tzatziki Sauce - Miniature - 2.35 each, Full Size - \$3.25 each Hickory Seasoned Pulled Pork, Housemade Sweet BBQ Sauce - Miniature - 1.65 each, Full Size - \$2.55 Grilled Vegetable with Feta & Basil Aioli – Miniature - 1.65 each, Full Size - \$2.65 Cheeseburger with American, Pickle, Ketchup & Mustard - Miniature - 2.25 each, Full Size - \$3.15 Slow Braised Beef Brisket with Horseradish Sauce- Miniature - 2.25 each, Full Size - \$3.15

Quesadillas

Grilled Chicken with Brie and Raspberry Vinaigrette - 2.50 each piece Goats Cheese, Portobello and Roasted Red Pepper & Caramelized Onions - 2.25 each piece Wild Mushroom, Spinach, Roasted Garlic and Boursin Cheese - 2.25 each piece (with cherry port sauce) Grilled Shrimp, Spicy Tomato Salsa, Cheddar and Fresh Cilantro - 2.75 each piece Blackened Chicken & Black Bean Corn Salsa – 1.95 each piece (with Cajun remoulade)

Satays, Picks and Skewers

Adobo Glazed Chicken Skewers - 1.65 each skewer (with mango jicima slaw) Chicken Satay with a Spicy Peanut Sauce -1.65 each skewer Thai Flank Steak Beef Skewers with a SrirachaAioli - 2.65 each skewer Fresh Fruit Picks - 1.65 each skewer Tomato & Fresh Mozzarella skewers - 2.25 each skewer

Caribbean Jerked Pork Skewers - 1.75 each skewer (with pineapple and mango chutney) Tuscan Chicken Skewers - 1.65 each skewer (with sun-dried tomato compote)

Spreads, Dips, and Salsa

Chili Garlic Hummus - 1.45 each serving (served with assorted fried pita chips) Roasted Garlic Hummus -1.45 each serving (served with fried white pita chips) Spinach and White Bean Tapenade - 1.45 each serving Kalamata Olive Tapenade - 1.75 each serving

Sun-Dried Tomato & Red Pepper Tapenade – 1.95 each serving

Chef's Choice Hummus & Tapenade - 2.50 per serving (erved with assorted fried pita chips and breads)

Crushed Tomato Salsa - 2.50 each serving (served with blue corn tortilla chips)

Roasted Corn Salsa & Black Bean Salsa - 2.50 each serving (served with blue corn tortilla chips)

Avocado Salsa - 3.25 each serving (served with blue corn tortilla chips)

Lobster Fondue – 3.25 each serving

Spinach and Artichoke Dip – 2.25 each serving

Smoked Salmon Spread - 2.25 each serving

Menu-Hors D'oeuvres

or eggs may increase your risk of food borne illness



Plated Entrees - Combination Plates or Buffet Pricing available upon request

Choose 3 center of the plate options, 1 starch, and 1 vegetable. Starch and regetable options found on next page

Center of the plate

Slow Roasted Strip Loin Medallions – 26.00 – slow roasted strip loin medallions prepared to a medium rare (unless otherwise specified) and served with wild mushroom and peppercorn demi-glaze

Roasted Pork Loin – 18.00 – Choice of Herb Crusted with a natural jus lie or Carribean with Honey and Jerk Seasoning with a Grilled Pineapple Salsa

Stuffed Chicken Breast – 22.00 – Boneless Breast of Chicken stuffed with Herb Goat Cheese, Oven-Dried Tomatoes and Spinach served with Asiago cream sauce (other sauces available upon request)

Parmesan Crusted Chicken Breast – 21.00 – Breaded with parmesan & herbs, pan seared and topped with Asiago cream sauce

Grilled Vegetable & Goat's Cheese Wellington – 19.00 – Marinated grilled zucchini, squash, bell pepper, red onion, and portobella rolled in savory puff pastry with goats cheese, served with classic tomato basil sauce

Tuscan Chicken – 21.00 – Chicken breast seared in olive oil, topped with prosciutto ham, provolone cheese, and oven roasted tomato slices, served with Asiago cream sauce

Pesto Encrusted Salmon – 23.00 – Basil pesto crusted salmon pan seared and served with lemon aioli (available plain grilled upon request)

Summer Grilled Salmon - 23.00 - Coated with Smoked Paprika and Brown Sugar Rub, Grilled. Topped with a fresh fruit & lemon salsa

Grilled Filet Mignon – AQ– 8oz choice grade tenderloin filet, bacon wrapped, grilled to medium rare (unless otherwise specified) and served with a Merlot Demi sauce

Great Lakes Walleye - 25.00 - almond crusted walleye filet pan seared and served with a chive cream sauce

Goats Cheese Crusted Rack of Lamb – AQ – 3 two bone lamb rack chops (8-9 oz total) rosemary pesto rubbed, grill seared, and roasted to medium rare (unless otherwise specified) with a goat's cheese crusted served with a light red wine & lamb lie

Marinated & Grilled Duck Breast – AQ – 8 oz Bell's 2 Hearted marinated duck breast grilled to med rare (unless otherwise specified) sliced and served with cranberry mint essence

Balsamic & Rosemary Grilled All- Natural Airline Chicken Breast – 23.00 – served with roasted pearl onions and crimini mushrooms in a light chicken lie

Slow Roasted Beef Brisket – 25.00 – served with a rich beef sauce

Portobello & Butternut Squash Ravioli– 19.00 – in brown butter with wilted spinach, shaved parmesan, diced tomato and toasted pine nuts.

-Other center of the plate options available upon request

AQ = As Quoted

Menu-Dinner Entrees

or eggs may increase your risk of food borne illness



Plated Entrees - Continued

Choose 3 center of the plate options, 1 starch, and 1 vegetable. *Center of the plate options found on previous page*

Starch Selections (choose one to accompany meal)

- Wild Rice Pilaf
- Smashed Redskin Potatoes
- Creamy Cheese Polenta
- Garlic Whipped Potato
- Au Gratin Wedge (add \$1)
- Parmesan Risotto (add \$2) other flavors available upon request
- Roasted Whole Baby White Potatoes (add \$1)
- Other starch options available upon request

vegetable selections (choose one to accompany meal)

- Sautéed Green Beans with Tomatoes & Shallots
- Italian Vegetable Medley (zucchini, red pepper, onion, summer squash, tomato & basil pesto)
- Honey Glazed Carrots
- Summer Vegetable Medley (zucchini, summer squash, red pepper, red onion, and sweet corn)
- Asparagus or Green Bean bundles with Roma Tomato (add \$2)
- Sauteed Asparagus (add \$1, Apr-Sept) (add \$2, Oct-Mar)
- Grilled Vegetable Purses (add \$3)
- Butternut Squash & Smoked Kale with Red Bell Pepper
- Pan Seared Brussel Sprouts with Pork Belly (Prepared Al Dente) (add \$2)

-Other vegetable options available upon request

Menu-Dinner Entrees



Dinner Salads

Classic Caesar – 4.00 – Romaine lettuce with our house Caesar dressing, topped with house made croutons and parmesan cheese (anchovies on request)

Garden Salad – 3.00 – Romaine Lettuce, red onion, roma tomatoes, seedless cucumber, red pepper and shredded parmesan cheese, with choice of one of our house dressings

Cityscape Salad – 4.00 – Spring greens & romaine with walnuts, dried cherries, bleu cheese, and raspberry vinaigrette

Grilled Tomato and Mozzarella – 5.00 – Grilled Plum tomato, chilled and served with sliced fresh mozzarella cheese drizzled with balsamic vinegar and extra virgin olive oil with fresh basil, kosher salt and fresh cracked pepper

Bibb Lettuce – 5.00 – Olive oil and white balsamic vinaigrette with shredded parmesan cheese and grilled asparagus, artichoke hearts and roasted yellow peppers

Roasted Artichoke Salad with Twin Vinegars – 5.00 – Roasted artichoke hearts tossed in extra virgin olive oil and white balsamic vinegar with plum tomato, red onion, kalamata olive, roasted pepper, fresh basil, feta, and garnished with olive oil & balsamic reduction

Fall Salad – 5.00 – Spring mix, poached pears, bleu cheese, candied walnuts, with a poppy dressing

Wedge Salad – 5.00 – Iceberg lettuce wedge, topped with applewood-smoked bacon, danish bleu cheese, cherry tomatoes, and red onion drizzled in buttermilk dressing

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Desserts & Snacks

Dessert Selections- 5.00 each

New York Style Cheesecake

Classic preparation with a raspberry coulis

Six

An assortment of bite sized cake and pastry bites

Crème Caramel

Classic baked custard with rich caramel sauce

Pecan Toffee Chocolate Torte

Layers of pecans with butter toffee, rich dark chocolate genache, and smooth chocolate mousse

Menu-Dinner Salads/Desserts



Plated Lunch

Entree Salads-\$11 Person

All salads served with bread and whipped butter

Grilled Shrimp Salad

Marinated grilled shrimp on a bed of romaine and spring greens with plum tomato, parmesan cheese, roasted red pepper, and creamy herb and garlic dressing, garnished with fresh lemon

Seared Duck Salad

Cider marinated duck, seared to medium-rare, served chilled over spring greens & romaine with walnuts, dried cherries, bleu cheese, and cherry port vinaigrette

Grilled Salmon Salad

Grilled salmon served over romaine & spring greens with raspberry vinaigrette, seasonal fruit, honey roasted pecans, and crumbled feta cheese

Roasted Artichoke Salad with Twin Vinegars

Roasted artichoke hearts with plum tomato, red onion kalamata olive, roasted pepper, fresh basil, feta, olive oil & balsamic vinegar and topped with grilled chicken breast

Classic Chicken Caesar

Torn romaine with our house Caesar dressing, topped with grilled chicken breast, asiago cheese, and home made croutons

Pesto Grilled Chicken

Romaine lettuce with white balsamic vinaigrette, pesto grilled chicken breast, tomatoes, fresh mozzarella, and julienne red onion

Seared Tuna Salad

Tuna seared in 6 pepper spices sliced and served rare over romaine & spring greens with sweet mango dressing, and jicima slaw.

Bleu Steak Salad

Grilled steak (prepared medium unless otherwise ordered) sliced and served over romaine and spring greens with white balsamic vinaigrette, julienne red onion, red bell pepper, crumbled Danish bleu cheese and topped with shoe string sweet potato

Great with a cup of soup (+\$2.50 per person) to round out the meal!

Menu-Plated Lunch Entree Salad



Plated Lunch

Lunch Entrees-\$13 per person (Limited to groups ABOVE 50 if more than 1 choice)

Choose 1 Startch and vegetable selection for each entree. Served with bread and whipped butter

Lemon Grilled Chicken Breast-Lemon, garlic, and herb marinated grilled chicken breast with savory lemoncaper sauce

Tuscan Pork Chop-Lemon & white balsamic marinated bone-less pork loin chop with classic tomato basil sauce

Grilled Vegetable Wellington-Marinated grilled zucchini, squash, red pepper, and onion, rolled in puff pastry and served with classic tomato basil sauce

Grilled Salmon-Fresh salmon filet, lightly seasoned and char grilled and topped with citrus aioli

Cilantro Grilled Chicken Breast-Cilantro and Amber Ale marinated grilled chicken breast with asiago cream sauce

Caraway Mustard Roast Pork Loin-Stone ground mustard and caraway crusted pork loin, slow roasted and served with a savory pork lie

Sauteed Whitefish -Lemon and garlic rubbed whitefish filet, pan seared and topped with herb lemon butter sauce

Braised Beef Brisket-Slow braised beef brisket with a savory beef sauce

- Other options available upon request

Starch Selections (choose one to accompany meal)

- Roasted Redskin Potatoes
- Calico Rice Pilaf (with dried cranberries & almonds)
- Fall Harvest Roasted Potato
- Garlic Smashed Redskin (other flavors upon request)
- Fall Harvest Potatoes
- Cheddar Polenta
- Tomato & Herb Cous Cous (served cold)
- Other starch options available upon request

vegetable selections (choose one to accompany meal)

- Sauteed Asparagus (add \$1, Apr-Sept) (add \$2, Oct-Mar)
- Sautéed Green Beans
- Honey Glazed Carrots
- Italian Vegetable Medley (zucchini, red pepper, onion, carrot)
- Broccoli Spear
- Sweet Corn Medley (corn, peppers, zucchini)
- Other vegetable options available upon request

-- Plated lunches great with a cup of soup or half salad...

Menu-Plated Lunch Entrees



Plated Lunch

Soups-\$3.50 per person (In addition to the plated lunch entree price) (served in a cup – choose one from)

White Bean and Caramelized Onion-Topped with parmesan cheese

Rueben Chowder-Corned beef in a cream chowder, with onions, celery, carrots, fresh kraut, and potato and topped with rye croutons and shredded Swiss cheese

Classic Chicken Noodle-with egg noodles, carrots, celery and fresh parsley

Creamy Tomato & Basil-Zesty tomato soup flavored with fresh basil

White Bean and Chicken Chili-Southwest seasoned chicken, celery, onion, tomatoes & bell peppers in a seasoned tomato stock

Cream of Asparagus, Mushroom & Herb or Broccoli-Classic versions of these, topped with shredded cheddar cheese

Wild Mushroom and Asparagus-In a vegetable broth made from mushrooms and asparagus & lightly seasoned

Smoked Salmon Florentine (add \$1)-In a creamy stock with fresh herbs & lightly seasoned

Seafood Chowder (add \$1)-Savory Seafood style in a rich creamy stock

Seafood Gumbo (add \$1)-A traditional preparation

Other soups available upon request

Half Salads-\$3 per person (In addition to the plated lunch entree price)

Classic Garden Salad – Romaine & spring greens, cucumber, tomato, red onion, and asiago cheese with our house creamy garlic & herb dressing

Classic Caesar – Torn romaine, our house Caesar dressing, asiago cheese, home made croutons, and a pinch of fresh ground black pepper

Cityscape Salad – Mixed greens, dried cranberries, spiced pecans, crumbled blue cheese, and white balsamic vinaigrette

Roasted Artichoke with Twin Vinegars (add \$1) – Herb roasted artichoke hearts, plum tomato, roasted red pepper, julienne red onion, feta cheese, and fresh basil with olive oil and twin balsamic vinegars

Menu-Plated Lunch Add Ons



Lunch Buffet-\$15 per person

Create your own Buffet

Center of the Plate-Choose 2

- Herb Grilled Chicken Breast with Asiago cream sauce
- Herb Roasted Pork Loin with Rosemary Jus
- Braised Beef Brisket with a peppercorn sauce
- Slow Roasted Beef Strip loin with au Jus and horseradish cream
- Broiled Salmon with Tomato & Cucumber Salsa
- Herbed Stuffed Pasta with a Tomato & Basil Sauce
- Vegetable Strudel with potatoes and artichokes
- Other center of the plate options available upon request

Startch Options-Choose 2

- Wild Rice Pilaf
- Garlic Smashed Redskin Potatoes
- Fall Harvest Potatoes
- Herb Roasted Redskin Potatoes
- Roasted Vegetable Pasta Salad
- Classic Potato Salad
- Parmesan Risotto (add \$2)
- Other starch options available upon request

Vegetable Selections-Choose 2

- Sautéed Green Beans
- Italian Vegetable Blend
- Honey glazed carrots
- Summer Vegetable Medley (zucchini, red pepper, red onion, and sweet corn)
- Other vegetable options available upon request

Menu-Lunch Buffet



Desserts & Snacks

Dessert Selections-\$5 each

New York Style Cheesecake

Classic preparation with a raspberry coulis

Six

An assortment of bite sized cake and pastry bites

Crème Caramel

Classic baked custard with rich caramel sauce

Pecan Toffee Chocolate Torte

Layers of pecans with butter toffee, rich dark chocolate genache, and smooth chocolate mousse

Snacks and Cookies

Dessert Break with Bars & Brownies - \$4.50 per person

An assortment of chocolate brownies, Lemon Bars, Peanut Butter & Chocolate Bars, Oatmeal bars, and cheesecake bites

Cookies Break \$2.50 per person

An assortment of fresh baked Chocolate Chunk, Oatmeal Raisin, Sugar, Peanut Butter, and Triple chocolate cookies

Sweet & Salty Break \$4.50 per person

Assorted Snack Bags (Frito Lay Products), Mixed Nuts, Pretzels, Popcorn, Assorted Mini Candy Bars, and Candy Dish (Hard Candies & Mints)

Healthy Break \$4.50 per person

Granola & Snack Bars (Nature Valley, Kellogg, Etc.), Fresh Fruit Display, Yogurt Cups, Vegetable Crudite & Dip

Menu-Desserts

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