

SAMPLE CATERING MENU



SAMPLE BREAKFAST MENU



SCRAMBLE BREAKFAST

Fresh Florida Orange Juice
Scrambled Eggs with Fine Herbs
Smoked Bacon
Turkey Link Sausage or Country Ham
Breakfast Potatoes with Sauteed Onions and Peppers
Freshly Baked Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Seattle's Best Regular and Decaffeinated Coffee
Herbal Tea Selection

WAFFLE BREAKFAST

Fresh Florida Orange Juice
Belgian Waffles with Fresh Strawberries and Warm
Maple Syrup
Smoked Bacon
Turkey Link Sausage or Country Ham
Freshly Baked Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Seattle's Best Regular and Decaffeinated Coffee
Herbal Tea Selection

FRENCH TOAST BREAKFAST

Fresh Florida Orange Juice
Blackberry Stuffed French Toast with Warm Maple Syrup
Smoked Bacon
Turkey Link Sausage or Country Ham
Freshly Baked Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Seattle's Best Regular and Decaffeinated Coffee
Herbal Tea Selection

Menu's vary by location. Please contact hotel for more details.

SAMPLE LUNCH MENU

SANDWICH BUFFET

(A minimum of 15 people required)

Salads

Mixed Greens Garden Salad, Southern Style Potato Salad and Cajun Cole Slaw

Sandwiches

Our Classic Club Wrap, Tender Roast Beef on a Kaiser, California Wrap and Grilled Chicken Pesto

Accompaniment

All Sandwiches Garnished with Fresh Lettuce and Tomato and Accompanied by Creamy Mayonnaise, Spicy Brown Mustard and Horse Radish Mayo.

Individual Bags of Chips and Assorted Fresh Baked Cookies

Drinks

Sweet and Un-Sweet Iced Tea and Lemonade, Seattle's Best Regular and Decaffeinated Coffee



TASTE OF ITALY

(A minimum of 25 people required)

Salads

Mixed Greens Salad with Garlic Parmesan Vinaigrette
Mozzarella Salad with Fresh Seasoned Tomatoes and Herbs in Virgin Olive Oil, Fresh Baked Garlic Bread

Pastas (Choice of Two)

Cheese Tortellini, Penne, Garden Rotini, Spinach Linguine, Angel Hair

Sauces (Choice of Two)

Sweet and Meaty Marinara, Vodka Cream, Alfredo Pesto, Chicken Alfredo

Dessert

Cannolis and Tiramisu

Drinks

Sweet and Un-Sweet Iced Tea and Lemonade, Seattle's Best Regular and Decaffeinated Coffee



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SAMPLE DINNER MENU

PLATED ENTRÉES:

CEDAR PLANK GRILLED SALMON
CHICKEN FLORENTINE
CHICKEN PARMESAN
ROASTED PORK TENDERLOIN
MARINATED SIRLOIN BEEF TIPS
8oz GRILLED FLAT IRON STEAK



EACH ENTRÉE IS SERVED WITH:

Choice of Soup du Jour or Salad
Chef's Selection of Starch and Market Fresh Vegetable
Fresh Baked Rolls and Cream Sweet Butter
Dessert
Freshly Brewed Seattle's Best Coffee and Ice Tea



SALADS (Choose One) OR SOUP DU JOUR:

Boston Bibb with Hearts of Palm, Roma Tomatoes, and Bermuda Onion
Caesar Salad with Garlic Croutons
Mixed Field Greens Salad
Spinach Salad with Fresh Mushroom Slices, Crumbled Bacon, Sliced Onions and Tomatoes

DESSERTS (Choose One)

Tiramisu
New York Cheesecake
Ultimate Chocolate Cake
Chocolate Mousse
Deep Dish Pecan Pie
Ultimate Brownie



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SAMPLE DINNER BUFFET OPTIONS

SELECT YOUR ENTRÉE

- Marinated and Grilled Chicken Breast
- Chicken Marsala
- Marinated Beef Tips with Peppers and Onions
- 4oz Grilled Sirloin Steak
- Grilled Southern Pork Chop with Mushroom Gravy
- Chicken Florentine
- Atlantic Salmon – Grilled or Blackened
- 6oz Grilled Sirloin Filet
- Roasted Pork Tenderloin with Carmelized Onion and Cranberry Reduction
- Black and Blue Steak
- 8oz Grilled Sirloin Filet
- Pecan Encrusted Tilapia Filet
- Cedar Plank Salmon
- Pork Tenderloin Roasted and Stuffed with Garden Vegetables and Herbs

SELECT YOUR ACCOMPANIMENTS

BREADS

- Fresh Baked Dinner Rolls
- Sliced Garlic Toast
- Fresh Baked Corn Muffins
- Warm Focaccia Bread

DESSERTS

- Chocolate Seduction Cake
- Tiramisu
- New York Style Cheesecake
- Sweet Potato Pie
- Pecan Pie

SIDES

- Garlic and Parmesan Smashed Potatoes
- Olive Oil and Rosemary Roasted
- New Potatoes
- Southern Style Baked Macaroni and Cheese
- Baked Ziti
- Long Grain Wild Rice
- Garden Herb Rice with Vegetables
- Wild Mushroom Risotto
- Red Beans and Rice
- Green Bean Almandine
- Lightly Seasoned Grilled Squash
- Zucchini and Eggplant
- Baby Spinach Sauteed with Virgin Olive Oil and Pine Nuts
- Steamed Broccoli
- Cauliflower and Carrots Tossed with Fresh Garden Herbs
- Fire Roasted Sweet Corn

SALADS

- Caesar Salad Tossed with Parmesan Cheese and Garlic Croutons
- Garden Salad with Fresh Vegetables and Choice of Dressings
- Spinach Salad with Mushrooms, Hard Boiled Egg, Bacon and Poppy Seed Dressing
- Boston Bibb Salad with Hearts of Palm, Roma Tomato, Bermuda Onion, Crumbled Feta and Raspberry Vinaigrette Dressing

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SAMPLE RECEPTION MENU

HORS D'OEUVRES

CHICKEN SATAY

Perfectly Seasoned, Skewered and Grilled All White Meat Tenders Served with a Sweet and Tangy Side Sauce (Platter Service)

BEEF EN CROUTE

Tender Chunks of Beef Sauteed in a Red Wine and Wild Mushroom Blend, Wrapped in Puff Pastry and Served Golden Brown From a Silver Chaffing Dish

CHICKEN EN CROUTE

Tender Chunks of All White Meat Chicken Sauteed in a White Wine Garlic Sauce, Wrapped in Puff Pastry and Served Golden Brown From a Silver Chaffing Dish

VEGETABLE CRUDITES

Fresh Seasonable Served with Select Dipping Sauces (Platter Services)

FRUIT AND CHEESE DISPLAY

Select Artisan Cheeses, Whole Grain Crackers and Fresh Seasonal Fruit (Platter Service)

SHRIMP DISPLAY

Jumbo Shrimp Cocktail or Seasoned and Battered Shrimp, Deep Fried Golden Brown Accompanied by a Duet of Select Seafood Sauces (Platter Services)

ANTIPASTI

Selection of Italian Meats, Grilled and Sun Dried Vegetables, Imported Olives and Marinated Mushrooms (Platter Service)

CHICKEN BREAST TENDERS

Select Pieces of All White Breast Meat, Breaded and Deep Fried Accompanied by a Trio of Sauces – Ranch, BBQ and Honey Mustard From a Silver Chaffing Dish

CHICKEN WINGS

Lightly Seasoned and Baked Jumbo Wings Served with Cool Crisp Celery Sticks and Sides of Ranch and Blue Cheese Dip From a Silver Chaffing Dish

PARTY PLATTER

Selection of Deli Meats and Cheeses, Cool Cucumber and Roma Tomato Slices with Whole Grain Crackers (Platter Service)

MEDITERRANEAN PLATTER

Fresh Made Hummus with Roasted Garlic, Sun-Dried Tomato and Fresh Herbs Selection of Imported Olives and Marinated Artichoke Hearts Accompanied with Lightly Seasoned Pita Toast Points (Platter Service)



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BAR OFFERINGS

HOUSE SELECTIONS

- Vodka
- Gin
- Rum
- Tequila
- Scotch
- Whiskey
- Shadow Ridge Wines
- Domestic Beer Selections

TOP SHELF SELECTIONS

- Tanqueray
- Captain Morgan
- Myers Dark
- Cutty Sark
- Jose Cuervo
- Skyy
- JackDaniels*
- Domestic & Imported Beer Selections
- Shadow Ridge Wines

PREMIUM SELECTIONS

- Bombay Sapphire
- Mt. Gay Eclipse
- Glenlivet 12 Year
- Patron
- Ketel One
- Makers Mark
- Crown Royal
- Jameson
- Domestic & Imported Beer Selections
- Premium Wine Selections



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