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DINNER IS
SERVED
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DINNER BUFFETS

All dinners include coffee service with hot and iced tea, minimum of 25 guests, \$100 labor fee for fewer than 50 guests

STUDY ABROAD

Lentil Soup with Indian Spices
Chopped Romaine Salad with Chick Peas, Pickled Red Onions, Feta Cheese, Lemon Vinaigrette
Hummus with Smoked Paprika and Pita Crisps
Tabbouleh Salad with Lemon
Chick Pea Stew with Spinach and Tomato
Creamed Spinach with Cumin and Coriander
Chicken Coconut Tikka Masala
Curry Spiced Squash and Sweet Potatoes
Cardamom Basmati Rice
Naan Bread
Warm Coconut Rice Pudding

\$40 per guest

WILLY STREET

Mixed Heritage Greens with Balsamic Vinaigrette
Quinoa and Corn Salad with Cilantro Lime Vinaigrette
Tomato, Cucumber and Red Onion with Dill Vinaigrette
Toasted Couscous with Squash, Mushroom, Pesto and Pine Nuts
Roasted Balsamic Parsnips and Carrots
Roasted Farrow with Mushrooms, Kale and Tomato
Black Bean and Butternut Squash Rice Cakes with Pumpkin Seed Mole
Warm Ciabatta Bread with Olive Oil
Warm Coconut Rice Pudding

\$38 per guest

THE ISTHMUS

Iceberg Wedges with Blue Cheese Crumbles, Grape Tomatoes, Smoked Bacon, Blue Cheese and French Dressings
Herb & Dijon Chicken with Caramelized Shallot Mornay Sauce
Braised Angus Short Rib with Cabernet Reduction, Roasted Carrots and Pearl Onions
Citrus Garlic Rapini with Zucchini and Sunburst Squash
Three Grain Rice Pilaf
Fresh Breads and Rolls
Apple Butter Slab Pie

\$37 per guest

GREENBUSH

Whole Romaine Leaf Salad with Green Onion, Parmesan Cheese, Roasted Tomatoes, Caesar Dressing and Red Wine Vinaigrette
Tuscan Bread Salad with Fire Roasted Peppers, Red Onion and Garbanzo Beans
Marinated Mozzarella with Basil Vinaigrette
Baked Chicken with Tomato Basil Sauce and Fontina Cheese
Chianti Braised Beef Ragout with Rosemary, Chile and Tomato
Sea Bass with Barigoule, Charred Sweet Pepper and Lemon Parsley Pesto
Farfalle Pasta, Pomodoro Sauce, Roasted Vegetables and Pecorino Cheese
Eggplant Parmesan with Tomato and Fresh Mozzarella
Italian Herb Breadsticks
Parmesan Cheese
Italian Cream Cupcakes

\$44 per guest

STATE STREET

Smoked Corn Chowder with Fingerling Potatoes, Sage and Roasted Red Peppers
Garden Greens with Shredded Carrots, Cherry Tomatoes, Cucumbers, Red Wine Vinaigrette and Buttermilk Ranch Dressing
Creamy Coleslaw with Caraway Seed
Beer-Battered Fried Cod with Lemon, Parsley, Caper Remoulade
Pork Schnitzel with Mushroom Gravy
Buttered Spaetzle with Fresh Herbs
Steamed Broccoli with Sharp Cheddar Cheese Sauce
Fresh Breads and Rolls
Lemon Curd Brulee Tartlettes
Chocolate Dipped Strawberries

\$35 per guest

PLATED DINNERS

All dinner entrees include fresh breads from our in-house bakery, coffee service, hot & iced tea, baby mixed greens, and lemon roulade cake
No multiple entree selections for groups under 20, \$25 labor fee for groups fewer than 25

FOR STARTERS

BABY MIXED GREENS

Included with your meal
Cucumber, Grape Tomato, Shredded Carrots
Balsamic Herb Vinaigrette and Buttermilk Ranch

Upgrade your mixed greens to soup or salad at the prices listed below

SOUPS

CREAMY TOMATO BASIL

\$2 per guest

FRENCH ONION

Crouton, Gruyere Cheese

\$3 per guest

BUTTERNUT SQUASH BISQUE

Toasted Pumpkin Seeds

\$2 per guest

COCONUT CARROT

Ginger

\$2 per guest

CORN CHOWDER

Roasted Corn, Green Chili

\$3 per guest

ROASTED CAULIFLOWER

Sweet Peas, Chimichurri Oil, Crispy Parmesan

\$3 per guest

CHICKEN AND WILD RICE

\$3 per guest

SALADS

ORGANIC SPINACH LEAVES

Chopped Boiled Egg, Smoked Bacon Lardons, Feta Cheese,
Apple Balsamic Dressing

\$3 per guest

BABY SPINACH LEAVES

Cucumber Ribbon, Goat Cheese, Berries, Candied Cashews,
Cinnamon Cardamom Vinaigrette

\$3 per guest

BABY ROMAINE AND FRISEE

Poached Asparagus, Pine Nuts, Triple Cream Brie,
Sherry Vinaigrette

\$3 per guest

TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Shaved Parmesan,
Caesar Dressing

\$1 per guest

ARUGULA WITH ROASTED APPLES

Parmesan, Radicchio, Walnuts,
Lemon Vinaigrette

\$2 per guest

ICEBERG WEDGE

Blue Cheese, Tomato,
French and Blue Cheese Dressing

\$2 per guest

THE MAIN COURSE

CHICKEN

BASIL ROASTED CHICKEN BREAST

Tomato, Fresh Mozzarella, Grilled Polenta,
Lemon Basil Broth, Roasted Pinenuts

\$27 per guest

LEMON HERB CHICKEN BREAST

Skin-On Mashed Potatoes, Asparagus, Baby Carrot,
Madeira Sauce

\$25.50 per guest

GRILLED CHICKEN

Toasted Herb Fregola Pasta, Roasted Vegetables,
Citrus Honey Beurre Blanc

\$26 per guest

ALMOND CHICKEN

Steamed Jasmine Rice, Sautéed Carrots, Bok Choy
Spicy Pineapple Pepper Chutney

\$27 per guest

SEAFOOD

GRILLED SALMON

Roasted Peppers and Onions, Parmesan,
Pesto Orzo, Tomato

\$32 per guest

ROASTED CURRY TILAPIA

Thai Black Rice, Tomato, Cilantro, Bean Sprouts,
Coconut Curry

\$30 per guest

VEGETARIAN

WILD MUSHROOM RAVIOLI

Sautéed Portabella Mushrooms, Tomato Basil Sauce,
Pesto, Parmesan

\$24 per guest

GRILLED VEGETABLE

Polenta, Smoked Mozzarella Fondue

\$25 per guest

BEEF

GRILLED CERTIFIED ANGUS BEEF FILET

Horseradish Scallion Whipped Potatoes,
Wild Mushroom Reduction

\$41 per guest

PEPPERCORN SEARED NEW YORK

Sautéed French Beans, Chevre Baby Red Potatoes
Natural Veal Reduction

\$36 per guest

BRAISED BLACK ANGUS SHORT RIB

Golden Yukon Whipped Potatoes, Roasted Mire Poix

\$33 per guest

GORGONZOLA FLAT IRON

Caramelized Balsamic Red Onion, Gorgonzola Cheese,
Garlic Roasted Yukon Potatoes, Roasted Broccoli

\$32 per guest

RED WINE MARINATED GRILLED TOP SIRLOIN

Sour Cream Mashed Red Potatoes
Shallot Red Wine Reduction, Asparagus, Baby Carrot

\$32 per guest

PORK

GRILLED PORK PORTERHOUSE

Mashed Sweet Potatoes, Star Anise Peach Compote
Brown Sugar and Bacon Brussels Sprouts

\$32 per guest

PEPPERED PORK SCHNITZEL

Nutmeg Creamed Spatzel, Roasted Mushroom Riesling Sauce,
Lemon Caraway Braised Red Cabbage,

\$31 per guest

LAND AND SEA

SEARED PETIT FILET OF BEEF AND PRAWNS

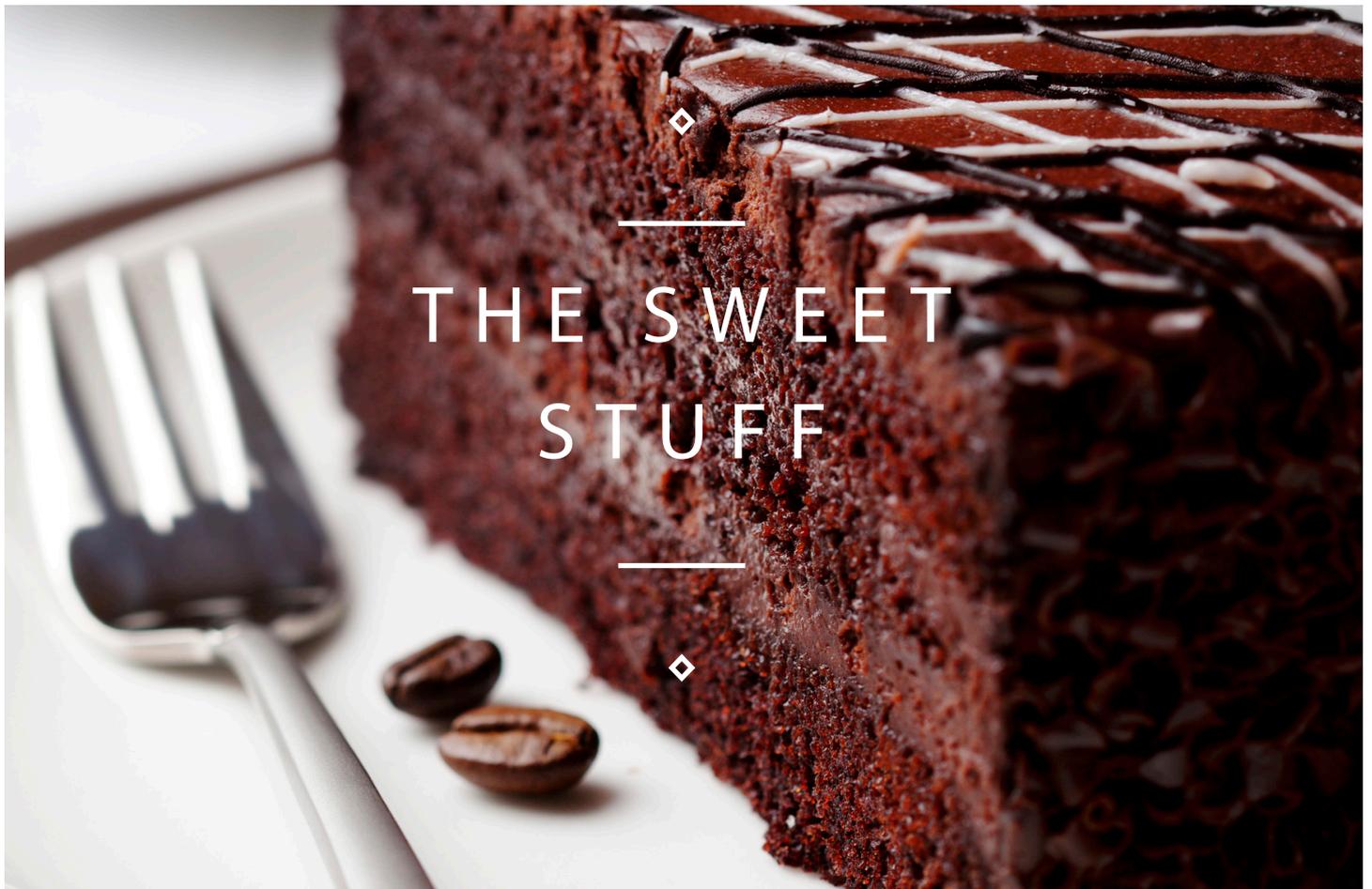
Roasted Yukon Gold Fingerling Potatoes
Cognac Peppercorn Demi-Glace

\$45 per guest

ROASTED BREAST OF CHICKEN AND PAN SEARED ATLANTIC SALMON

Wild Rice and Cranberry Pilaf, Lemon Thyme Cream Sauce

\$35 per guest



Lemon Roulade Cake is included in the price of plated dinners

DESSERT UPGRADE SELECTIONS

Cappuccino Panna Cotta
Dark Cherry Amaretto Semolina Cake
Dark Chocolate Whiskey Pecan Tart
Balsamic Strawberry Shortcake
Chocolate Decadence Cake
Seasonal Mini Desserts

\$5.50 each

DESSERT STATION

Assorted Whole Cakes, Tarts,
Mousse Shots, Cupcakes, Chocolates and Candy
Coffee and Tea Service

\$10 per guest

A close-up photograph of a martini glass filled with an amber-colored liquid, garnished with a slice of lemon. The glass is set against a blurred background of a bar with warm lighting and a lit candle. The text "DRINK IT IN" is overlaid in white, uppercase letters, centered within the glass. The text is flanked by two horizontal lines, one above and one below, and small diamond-shaped symbols are positioned above and below the lines.

DRINK IT
IN

CASH BAR

Drinks purchased by your guests are inclusive of sales tax

SPONSORED BAR

Drinks purchased by host are subject to service charge and sales tax

CONCOURSE BRANDS

\$5 Highball
\$5.75 Cocktail

PREMIUM BRANDS

\$6 Highball
\$6.75 Cocktail

TOP-SHELF BRANDS

\$7 Highball
\$7.75 Cocktail

DOMESTIC BEER, NON-ALCOHOLIC BEER

\$4.75 per bottle

IMPORT AND CRAFT BEER

\$5.50 per bottle

SODA

\$2 per glass

JUICES

\$2.25 per glass

BOTTLED WATER, MINERAL WATER

\$3 per bottle

PACKAGE BAR

A package bar is a per person price for sponsored beverages over a contracted time period. For dinners requiring a guarantee, the number guaranteed for dinner (less any children guaranteed) would be used for the package bar.

	Price for one hour	Price for each additional hour
House and Premium Brands	\$13	\$6.50
Premium and Top-Shelf Brands	\$17	\$8.50

BARREL BEER

More brands are available, ask your catering manager for details
Subject to service charge and sales tax

DOMESTIC

Pabst Blue Ribbon, Miller Lite, Bud Light, Coors

Quarter Barrel	\$175
Half Barrel	\$300

CRAFT

Leinenkugel's Honey Weiss, New Glarus Spotted Cow, Good Old Potosi, Ale Asylum Hopalicious, Capital Amber

Half Barrel	\$375
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WHITE WINE

More varietals are available, ask your catering manager for details

Sea Ridge Chardonnay, California Hints of Tropical Fruit, Citrus, and Butterscotch	\$5.5/\$22
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Beringer White Zinfandel, California Layers of Apple and Citrus with an Easy Balance	\$6/\$25
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Trinity Oaks Pinot Grigio, California Crisp and Fresh, with Plenty of Juicy Flavors	\$6/\$25
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Trinity Oaks Chardonnay, California Medium-Bodied with Crisp Acidity and a touch of Oak	\$25
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RED WINE

More varietals are available, ask your catering manager for details

Sea Ridge Merlot, California A Depth of Flavor with a Velvet Finish	\$5/\$22
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Sea Ridge Cabernet Sauvignon, California Complex Flavors of Berry and Cedar	\$5/\$22
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Trinity Oaks Pinot Noir, California Flavors of Violet and Toasty Oak	\$5.75/\$25
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Trinity Oaks Cabernet Sauvignon, California Notes of Cedar, Dried Herbs and Vanilla	\$25
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Wollersheim Domaine Du Sac, Wisconsin Hints of Cherries and Raspberries	\$26
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STANDARD OFFERINGS

CONCOURSE BRANDS

House Whiskey - Old Thompson
House Vodka - Fleischmann's
House Gin - Fleischmann's
House Rum - Castillo
House Brandy - Fleischmann's
Evan Williams Bourbon
Amaretto
Peach Schnapps
Triple Sec

PREMIUM BRANDS

Dewar's
Seagram's 7
Jack Daniels
Southern Comfort
Smirnoff
Beef Eaters
Bacardi
Captain Morgan
Cuervo Gold
Korbel Brandy
Dr. McGillicuddy's
Apple Pucker
Malibu

OTHER PREMIUM BRANDS AVAILABLE

Windsor Whiskey
St. Brendan's Irish Cream

HOUSE WINES

Sea Ridge Chardonnay
Sea Ridge Cabernet
Sea Ridge Merlot
Beringer White Zinfandel
Trinity Oaks Pinot Grigio
Trinity Oaks Pinot Noir
Funf Riesling

TOP SHELF

Johnny Walker Black
Crown Royal
Jameson Irish Whiskey
Maker's Mark
Ketel One
Ketel One Citron
Tanqueray
Mount Gay Rum
Hornitos
Kahlua
Baileys
Jägermeister
Midori

OTHER TOP SHELF BRANDS AVAILABLE

Glenlivet
Courvoisier V.S. Cognac
Grey Goose
Absolut
Stoli
Stoli Vanilla, Raspberry
Bombay Sapphire
Patron Reposado
Drambuie

DOMESTIC BOTTLE BEER

Miller Lite
Bud & Bud Light
O'Douls

CRAFT BOTTLE BEER

Yankee Buzzard IPA - Wisconsin Brewing Co.
Fantasy Factory IPA
Blue Pilsner - Point Smiley
Spotted Cow
Capital Amber
Seasonal Capital