

# CATERING PACKET

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RAMADA SAN DIEGO INN AND CONFERENCE CENTER 5550 KEARNY MESA RD. SAN DIEGO, CA. 92111

## Ramada Conference Center

### **MEETING AND BANQUET FACILITIES**

ROOM	DIMENSIONS	SQUARE FEET	CEILING HEIGHT	THEATER	CLASSROOM	CONFERENCE	BANQUET	U- SHAPE	HOLLOW SQUARE
Lisbon	39 X 29	1,131	9'9"	70	50	36	60	34	38
Madeira	96 X 48	4,608	11'4"	450	160	110	275	100	110
Balboa	20 X 19	380	7'11"	25	15	20	30	20	24
Capt.	47 X 19	900	9'7"	60	20	26	40	28	30
Maury's									



**LISBON ROOM** 



MADEIRA ROOM



## REFRESHMENTS AND INDIVIDUAL BREAK ITEMS

# \*ONE GALLON SERVES APPROX. 20 CUPS\* \*ONE BOWL SERVES APPROX. 10\* \*ONE LB SERVES APPROX. 15\*

-GOURMET COFFEE (REGULAR OR DECAF) (PER GALLON) \$28

-ASSORTMENT OF HOT TEAS (PER GALLON) \$27

-FRESHLY BREWED ICE TEA (PER GALLON) \$28

-ASSORTED JUICES (PER PITCHER) \$18

-CANNED SODA OR BOTTLED SPRING WATER (EACH) \$2

-ASSORTED BAKED GOODS (PER DOZEN) \$25

-ASSORTED BAGELS AND SPREADS (PER DOZEN) \$24

-ASSORTED FRESH BAKED COOKIES (PER DOZEN) \$22

-ASSORTED BROWNIES, BLONDIES OR LEMON BARS (PER DOZEN) \$22

-WHOLE SEASONAL FRUIT (PER DOZEN) \$24

-ASSORTED MUFFINS AND CROISSANTS (PER DOZEN) \$25

-ENERGY DRINKS (EACH) \$4

-LEMONADE OR FRUIT PUNCH (PER GALLON) \$27

(CONTINUED)



-TORTILLA CHIPS AND SALSA (BOWL) \$15

-GUACAMOLE & SALSA WITH TORTILLA CHIPS (BOWL) \$50

-INDIVIDUAL BAGS OF CHIPS (EACH) \$2

-TRAIL MIX (PER LB) \$24

-INDIVIDUAL YOGURTS (EACH) \$4

-ASSORTED GRANOLA BARS (PER DOZEN) \$13

-PROTEIN/POWER BARS (PER DOZEN) \$17

-ASSORTED CANDY BARS (PER DOZEN) \$15

-POPCORN AND POPCORN MACHINE (UNLIMITED) \$275



## SPECIALTY BREAKS \*MORNING AND AFTERNOON BREAKS\*

(25 PERSON MINIMUM)

#### -THE WAKE UP \$11

ASSORTED COOKIES AND BROWNIES
ASSORTED CANNED SODAS AND BOTTLED SPRING WATER
COFFEE AND AN ASSORTMENT OF HOT TEAS

#### -THE SIESTA \$11

HOME FRIED TORTILLA CHIPS, SALSA AND GUACAMOLE
MINI CHURROS
ASSORTED CANNED SODAS AND BOTTLED SPRING WATER

#### -RECESS \$11

ASSORTED BAGS OF POTATO CHIPS AND PRETZELS

VARIETY OF CANDY BARS

FRESH WHOLE FRUIT

ASSORTED CANNED SODAS AND BOTTLED SPRING WATER

#### -SWEET TOOTH \$11

ASSORTED COOKIES AND BROWNIES
VARIETY OF CANDY BARS
ASSORTED CANNED SODAS, LEMONADE AND ICED-TEA

#### -HEALTHY AND HAPPY \$12

FRESH FRUIT PLATTER
INDIVIDUAL YOGURTS
ASSORTED JUICES
COFFEE AND AN ASSORTMENT OF HOT TEAS
ASSORTED CANNED SODAS AND BOTTLED SPRING WATER

(CONTINUED)



## -HAPPY HOUR \*ONE HOUR OF WINE SERVICE\*

\$18 + \$25 BARTENDER FEE

VEGETABLE CRUDITE PLATTER WITH BUTTERMILK RANCH DRESSING

CHEESE AND FRUIT DISPLAY

ASSORTED CRACKERS

HOUSE SELECTION OF WINES (RED AND WHITE)



# THE CLASSIC BREAK PACKAGE \*ALL DAY MEETING\*

(25 PERSON MINIMUM) \$17 PER PERSON

\*INCLUDED ALL DAY\*

COFFEE AND AN ASSORTMENT OF HOT TEAS

**MORNING** 

ASSORTED BAKED GOODS
AN ARRAY OF BUTTER, CREAM CHEESE AND JAMS

**MID-MORNING** 

ASSORTED CANNED SODAS AND BOTTLED SPRING WATER

AFTERNOON SNACK

ASSORTED COOKIES AND BROWNIES

\*CANNED SODAS AND BOTTLED WATER SERVICE CONTINUED\*
WITH THE AFTERNOON SNACK



# THE ELITE BREAK PACKAGE ALL DAY MEETING

(25 PERSON MINIMUM)

\$21 PER PERSON

#### \*INCLUDED ALL DAY\*

COFFEE AND AN ASSORTMENT OF HOT TEAS

#### **MORNING**

ASSORTED BAKED GOODS
AN ARRAY OF BUTTER, CREAM CHEESE AND JAMS
ORANGE AND CRANBERRY JUICES

#### MID-MORNING

ASSORTED CANNED SODAS AND BOTTLED SPRING WATER

#### AFTERNOON SNACK (SELECT TWO)

-ASSORTED COOKIES

-BROWNIES

-BLONDIES

-LEMON BARS

-POTATO CHIPS

-GRANOLA BARS

-POWER BARS

\*CANNED SODAS AND BOTTLED WATER SERVICE CONTINUED\*
WITH THE AFTERNOON SNACK



## **CONTINENTAL BREAKFASTS**

(15 PERSON MINIMUM)

-THE EXECUTIVE \$14

ASSORTED BAKED GOODS

AN ARRAY OF JAMS AND BUTTER

ORANGE AND CRANBERRY JUICES

COFFEE AND AN ASSORTMENT OF HOT TEAS

-THE BOARDROOM \$18

ASSORTED BAKED GOODS

AN ARRAY OF JAMS AND BUTTER

FRESH FRUIT PLATTER

INDIVIDUAL YOGURTS

ORANGE AND CRANBERRY JUICES

COFFEE AND AN ASSORTMENT OF HOT TEAS

-THE PENTHOUSE \$18.50

ASSORTED BAKED GOODS

AN ARRAY OF JAMS AND BUTTER

FRESH FRUIT PLATTER

INDIVIDUAL YOGURTS

AN ASSORTMENT OF DRY CEREALS AND OATMEAL

ORANGE AND CRANBERRY JUICES

COFFEE AND AN ASSORTMENT OF HOT TEAS



## THE KEARNY MESA CONTINENTAL BREAKFAST BUFFET

(25 PERSON MINIMUM) \$16.95 PER PERSON

#### \*INCLUDES\*

FRESH FRUIT PLATTER

FRESHLY BAKED CROISSANTS, SCONES, AND DANISHES

INDIVIDUAL YOGURTS

ORANGE AND CRANBERRY JUICES

COFFEE AND AN ASSORTMENT OF HOT TEAS

#### ENTREES (SELECT ONE)

-WAFFLES

-FRENCH TOAST

#### \*INCLUDES\*

BACON CRUMBLES, BANANA COMPOTE, STRAWBERRY SAUCE, WHIPPED CREAM, BUTTER AND SYRUP



## THE PROUD MARY BREAKFAST BUFFET

(25 PERSON MINIMUM) \$17.95 PER PERSON

FRESH FRUIT PLATTER

ASSORTED TOASTS WITH JAMS AND BUTTER

FLUFFY SCRAMBLED EGGS WITH CHEESE

SMOKED BACON, SAUSAGE AND HAM

BREAKFAST POTATOES

ORANGE AND CRANBERRY JUICES

COFFEE AND AN ASSORTMENT OF HOT TEAS



## THE BAJA SUNRISE BREAKFAST BUFFET

(25 PERSON MINIMUM) \$19 PER PERSON

FRESH FRUIT PLATTER
SCRAMBLED EGGS WITH CHORIZO
CHILAQUILES

SMOKED BACON, SAUSAGE AND HAM

REFRIED BEANS

**BREAKFAST POTATOES** 

CORN AND FLOUR TORTILLAS

SALSA, GUACAMOLE AND SOUR CREAM

ORANGE AND CRANBERRY JUICES



## THE SOUTHERN BREAKFAST BUFFET

(25 PEOPLE MINIMUM) \$19.95 PER PERSON

FRESH FRUIT PLATTER

BISCUITS, BUTTER, JAM AND CREAMY SAUSAGE GRAVY

SCRAMBLED EGGS WITH ANDOUILLE SAUSAGE, ONIONS, PEPPERS AND CHEDDAR CHEESE

SMOKED BACON, SAUSAGE AND HAM

**COUNTRY STYLE POTATOES** 

ORANGE AND CRANBERRY JUICES



## THE RAMADA BREAKFAST BUFFET

(25 PERSON MINIMUM) \$20.50 PER PERSON

FRESH FRUIT PLATTER

FRESH ASSORTED BAKED GOODS

OATMEAL AND DRY CEREALS WITH MILK

SCRAMBLED EGGS WITH ANDOUILLE SAUSAGE, ONIONS, PEPPERS AND CHEDDAR CHEESE

SMOKED BACON, SAUSAGE AND HAM

**COUNTRY STYLE POTATOES** 

ORANGE AND CRANBERRY JUICES



# THE RAMADA GRAND SLAM BREAKFAST BUFFET

(50 PERSON MINIMUM) \$24.95 PER PERSON

FRESH FRUIT PLATTER

ASSORTED BAKED GOODS

INDIVIDUAL YOGURTS OATMEAL AND DRY CEREALS WITH MILK

SCRAMBLED EGGS WITH ANDOUILLE SAUSAGE, ONIONS, PEPPERS AND CHEDDAR CHEESE

SMOKED SALMON PLATTER

SMOKED BACON, SAUSAGE AND HAM

**COUNTRY STYLE POTATOES** 

LOADED HASH BROWNS

ORANGE AND CRANBERRY JUICES



## THE BALBOA SALAD BAR LUNCH BUFFET

(30 PERSON MINIMUM)

\$13 PER PERSON

\*INCLUDES\*

ASSORTED DINNER ROLLS AND BUTTER

FRESH MIXED FIELD GREENS AND HEARTS OF ROMAINE

TOPPINGS: BACON, TOMATOES, CUCUMBERS, CHOPPED EGGS, CROUTONS, RED ONION, OLIVES, JALAPENOS, CUBES OF HAM, GRILLED CHICKEN, ASSORTED CHEESES AND TUNA SALAD

ASSORTED SALAD DRESSINGS

**ICED-TEA AND COFFEE** 

\*OPTION TO ADD DESSERT FROM THE SWEET FINISHES MENU\*



# THE FARMER'S MARKET LUNCH BUFFET \*VEGETARIAN BUFFET\*

(25 PERSON MINIMUM)

\$19 PER PERSON

\*INCLUDED\*

ASSORTED DINNER ROLLS AND BUTTER
ICED-TEA AND COFFEE

SALADS (CHOICE OF ONE)

-GRILLED VEGETABLE SALAD WITH BALSAMIC VINAIGRETTE

-QUINOA SALAD WITH ROASTED ROOT VEGETABLES
IN A LEMON-ROSEMARY VINAGRETTE

#### **ENTREES (CHOICE OF TWO)**

-GRILLED PORTOBELLO MUSHROOMS WITH GARLIC ROSEMARY OLIVE OIL

-PENNE PASTA WITH ROASTED GARLIC-MUSHROOM CREAM SAUCE

-CAULIFLOWER, PEA AND PANEER CURRY

-RIBBONS OF SQUASH AND CARROTS IN A SMOKY CREOLE SAUCE

-CHICKPEA AND SPINACH MEATBALLS IN AN UMAMI GLAZE

\*OPTION TO ADD DESSERT FROM THE SWEET FINISHES MENU\*

ALL FOOD AND BEVERAGE ARE SUBJECT TO A 21% SERVICE CHARGE AND A 7.75% SALES TAX



## THE BUTCHER BLOCK LUNCH BUFFET

(30 PERSON MINIMUM)

\$20 PER PERSON

\*INCLUDES\*

ASSORTED SLICED SANDWICH BREADS

ASSORTED SLICED DELI MEAT AND CHEESE PLATTER ROAST BEEF, TURKEY, HAM, SALAMI, JACK, CHEDDAR AND SWISS CHEESE

LETTUCE, TOMATO, ONIONS AND PICKLES

MAYONNAISE AND MUSTARD

ICED-TEA AND COFFEE

SALADS (SELECT ONE)

-GARDEN SALAD WITH ASSORTED DRESSINGS
-CLASSIC CAESAR SALAD

SIDES (SELECT ONE)

-POTATO SALAD

-COLESLAW

\*OPTION TO ADD DESSERT FROM THE SWEET FINISHES MENU\*



## THE FIESTA LUNCH BUFFET

(25 PERSON MINIMUM)

\$20 PER PERSON

\*INCLUDES\*

TORTILLA CHIPS AND SALSA

CHIPOTLE CASESAR SALAD WITH ROMAINE HEARTS, BLACK BEANS, CORN, TORTILLA STIPS AND CAESAR DRESSING

BAJA FISH TACOS WITH SHAVED CABBAGE, SALSA FRESCA, GUACAMOLE AND WHITE SAUCE

PASTOR PORK WITH HOUSE MADE PINEAPPLE SALSA

REFRIED BEANS AND SPANISH RICE

ICED-TEA AND COFFEE

\*OPTION TO ADD DESSERT FROM THE SWEET FINISHES MENU\*



## THE TUSCAN LUNCH BUFFET

(25 PERSON MINIMUM)

\$20 PER PERSON

\*INCLUDES\*

GARLIC BREAD

SEASONAL FRESH VEGETABLES

ICED-TEA AND COFFEE

SALADS (SELECT ONE)

-GARDEN SALAD

-CLASSIC CAESAR SALAD

PASTAS (SELECT ONE)

-PENNNE PASTA WITH BASIL PESTO CREAM SAUCE
-LINGUINE WITH BOLOGNESE SAUCE

ENTREES (SELECT ONE)

-ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

-CHICKEN PARMESAN, LIGHTLY BREADED CHICKEN WITH MARINARA SAUCE TOPPED WITH MELTED MOZZARELLA AND PARMESAN CHEESE

\*OPTION TO ADD DESSERT FROM THE SWEET FINISHES MENU\*

ALL FOOD AND BEVERAGE ARE SUBJECT TO A 21% SERVICE CHARGE AND A 7.75% SALES TAX



## THE BAJA LUNCH BUFFET

(25 PERSON MINIMUM)

\$21 PER PERSON

\*INCLUDES\*

TORTILLA CHIPS AND SALSA FRESCA

WARM FLOUR AND CORN TORTILLAS

REFRIED BEANS AND SPANISH RICE

SHREDDED LETTUCE, DICED TOMATOES AND ONIONS

**ICED-TEA AND COFFEE** 

#### SALADS (SELECT ONE)

-CHIPOTLE CASESAR SALAD WITH ROMAINE HEARTS, BLACK BEANS, CORN, TORTILLA STIPS AND CAESAR DRESSING

-MIXED GREEN SALAD WITH TORTILLA STRIPS, DICED TOMATOES, CILANTRO LEAVES, CUCMBERS, GREEN ONIONS AND ASSORTED DRESSINGS

ENTREES (SELECT TWO)

-PORK AL PASTOR

-FISH TACOS

-CARNE ASADA

-CHICKEN FAIITAS

-CHEESE ENCHILADAS

-FRIED ROLLED TACOS

\*OPTION TO ADD DESSERT FROM THE SWEET FINISHES MENU\*

ALL FOOD AND BEVERAGE ARE SUBJECT TO A 21% SERVICE CHARGE AND A 7.75% SALES TAX



## THE PACIFIC RIM LUNCH BUFFET

(25 PERSON MINIMUM)

\$21 PER PERSON

\*INCLUDES\*

ASIAN VEGETABLES WITH GREENS AND A SESAME VINAIGRETTE

SPRING ROLLS WITH A THAI DIPPING SAUCE

FORTUNE COOKIES

**ICED-TEA AND COFFEE** 

ENTREES (SELECT TWO)

-SHRIMP, BEEF OR CHICKEN STIR FRY

-BEEF AND BROCCOLI

-COCONUT THAI WHITE FISH

-CHAR SU PORK

SIDES (SELECT ONE)

-FRIED RICE

-WHITE RICE

\*OPTION TO ADD DESSERT FROM THE SWEET FINISHES MENU\*



## THE SOUTHERN COMFORT LUNCH BUFFET

(25 PERSON MINIMUM)

\$21 PER PERSON

#### \*INCLUDED\*

CORNBREAD WITH BUTTER

BABY GREENS SALAD WITH CARROTS, CUCUMBERS, SHAVED ONIONS AND BLUE CHEESE CRUMBLES

**ICED-TEA AND COFFEE** 

ENTREES (SELECT TWO)

-MOM'S MEATLOAF WITH BBQ SAUCE GLAZE

-CHICKEN POT-PIE STEW

-PECAN CRUSTED CATFISH WITH MAPLE CREAM SAUCE

SIDES (SELECT TWO)

-GARLIC MASHED POTATOES

-SEASONAL FRESH VEGETABLES

-RICE

-SOUTHERN-STYLE CREAMY GRITS

\*OPTION TO ADD DESSERT FROM THE SWEET FINISHES MENU\*

ALL FOOD AND BEVERAGE ARE SUBJECT TO A 21% SERVICE CHARGE AND A 7.75% SALES TAX



## THE TAILGATING LUNCH BUFFET

(25 PERSON MINIMUM)

\$23 PER PERSON

\*INCLUDES\*

ASSORTED DINNER ROLLS AND BUTTER
ICED-TEA AND COFFEE

SALADS (SELECT ONE)

-GARDEN SALAD WITH ASSORTED DRESSINGS

-CLASSIC CAESAR SALAD

-COLESLAW

-POTATO SALAD

### ENTRÉES (CHOOSE ONE)

-ASSORTED BONELESS CHICKEN WINGS (BUFFALO, TERIYAKI OR BBQ)

-BUILD YOUR OWN SLIDERS
SLIDER BUN, SEASONED GROUND BEEF PATTY, SLICED CHEDDAR AND SWISS
CHEESE, LETTUCE, TOMATO, RED ONION, GRILLED ONIONS,
SAUTEED MUSHROOMS AND BACON

\*OPTION TO ADD DESSERT FROM THE SWEET FINISHES MENU\*



## THE SEA AND SHORE LUNCH BUFFET

(25 PERSON MINIMUM)

\$25 PER PERSON

\*INCLUDES\*

ASSORTED DINNER ROLLS AND BUTTER
ICED-TEA AND COFFEE

SALADS (SELECT ONE)

-GARDEN SALAD WITH CARROTS, CUCUMBERS, TOMATOES
AND ASSORTED DRESSINGS

-CLASSIC CAESAR SALAD

ENTREES (SELECT TWO)

-HORSERADISH CRUSTED SALMON

-SAUTEED SHRIMP IN BUERRE BLANC SAUCE

-CRAB CAKES WITH LEMON AIOLI

-BOURBON GLAZED GRILLED CENTER CUT PORK

-ROASTED BUTTER-BASTED HERB CHICKEN

-ROAST BEEF WITH JUS LIE

(CONTINUED)



SIDES (SELECT TWO)

-GARLIC MASHED POTATOES

-SEASONAL FRESH VEGETABLES

-RICE PILAF

-ROASTED POTATOES

\*OPTION TO ADD DESSERT FROM THE SWEET FINISHES MENU\*



## THE MADEIRA LUNCH BUFFET

(50 PERSON MINIMUM)

\$50 PER PERSON

\*INCLUDES\*

ASSORTED DINNER ROLLS AND BUTTER

**ICED-TEA AND COFFEE** 

SALADS (SELECT ONE)

-CLASSIC CAESAR SALAD

-SPINACH SALAD WITH STRAWBERRIES, SHAVED ONIONS, EGG, BACON BITS
AND CRUMBLED BLUE CHEESE
WITH POPPYSEED DRESSING

-HOUSE SALAD WITH ASSORTED DRESSINGS

ENTREES (SELECT ONE)

-TERIYAKI SALMON

-CHICKEN MARSALA WITH MUSHROOM SAUCE

-BEEF STROGANOFF

-JERK MARINATED CHICKEN

-MEMPHIS STYLE RIBS

-SHRIMP CREOLE

(CONTINUED)



#### **CARVING STATION (SELECT ONE)**

#### -HERB AND GARLIC CRUSTED RIB ROAST WITH HORSERADISH CREAM AND AU JUS

#### -LEG OF LAMB WITH ROSEMARY RED WINE SAUCE

-ROASTED TURKEY BREAST WITH SAGE GRAVY

## -HONEY BBQ ROASTED PORK LOIN WITH CARMELIZED ONIONS AND ROASTED RED PEPPERS

SIDES (SELECT FOUR)

-MACARONI AND CHEESE

-RICE PILAF

-CILANTRO SCENTED RICE

-RED BEANS AND RICE

-GRILLED ROOT VEGETABLES

-SEASONAL FRESH VEGETABLES

-SOUTHERN STYLE GREEN BEANS

-ROASTED GARLIC MASHED POTATOES

-ROASTED POTOTATOES

\*OPTION TO ADD DESSERT FROM THE SWEET FINISHES MENU\*



### **SWEET FINISHES**

## \*ADD ON TO ANY LUNCH BUFFET\* PRICED PER PERSON

-COOKIE AND BROWNIE PLATTER \$2
ASSORTED FRESH BAKED COOKIES AND BROWNIES

-BAKED GOODIES \$2
(SELECT TWO)
BROWNIES, BLONDIES, LEMON BARS OR COOKIES

**-ASSORTED PASTRIES** \$2.50 DANISH, SCONES AND MUFFINS

-APPLE AND CINNAMON BREAD PUDDING \$3
WITH CARAMEL AND CHOCOLATE SAUCE

-CAKE POPS \$3

-APPLE COBBLER \$3.50 (25 PERSON MINIMUM)

-PEACH COBBLER \$3.50 (25 PERSON MINIMUM)

-ESPRESSO DEVIL FUDGE CAKE \$3.50

-BLACK FOREST CAKE \$3.50

-CARROT CAKE \$3.50

-LEMON-RASPBERRY CAKE \$3.50

-ASSORTED MINIATURE CHEESECAKES \$4.00

ALL FOOD AND BEVERAGE ARE SUBJECT TO A 21% SERVICE CHARGE AND A 7.75% SALES TAX



## THE MEXICAN FIESTA DINNER BUFFET

(50 PERSON MINIMUM)

PRICED PER PERSON

\*INCLUDES\*

CHIPS AND SALSA

LIMES, ONIONS, CILANTRO, PICKLED CARROTS, JALAPENOS

CHEESE ENCHILADAS

ASSORTED CORN AND FLOUR TORTILLAS

COFFEE AND AN ASSORTMENT OF HOT TEAS

#### SALADS (SELECT ONE)

-MIXED GARDEN SALAD WITH ASSORTED DRESSINGS

-SOUTHWESTERN CASEAR SALAD CHIPOTLE CAESAR DRESSING BLACK BEANS, CORN, TORTILLA STRIPS

ENTREES (SELECT ONE)

-PORK VERDE (SLOW COOKED PORK IN GREEN CHILE SAUCE) \$32.00

-SHREDDED PORK CARNITAS \$32.00

-POLLO ASADO WITH BELL PEPPERS AND ONIONS \$33.00

-GRILLED CARNE ASADA \$36.00

-BAJA FISH TACOS \$36.00

(CONTINUED)

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A 21% SERVICE CHARGE AND AN 7.75% SALES TAX



#### Inn & Conference Center

SIDES (SELECT ONE)

-SPANISH RICE AND REFRIED BEANS
-BLACK BEANS AND RICE

DESSERTS (SELECT ONE)

-CHURROS

-ARROZ CON LECHE

-TRES LECHES



## THE FRENCH QUARTER DINNER BUFFET

(50 PERSON MINIMUM)

\$33 PER PERSON

#### \*INCLUDES\*

ASSORTED BISCUITS AND BUTTER
COFFEE AND AN ASSORTMENT OF HOT TEAS

#### SALADS (SELECT ONE)

-APPLE PECAN SALAD WITH MAPLE VINAIGRETTE

-GRILLED WATERMELON SALAD
CRISPY ONIONS,
BALSAMIC VINAIGRETTE

-MIXED GARDEN SALAD WITH ASSORTED DRESSINGS

#### ENTREES (SELECT TWO)

-SEAFOOD JAMBALAYA

-SAUTEED CHICKEN BREAST IN SMOKY CREOLE SAUCE

-BACON WRAPPED PORK LOIN WITH A CAJUN SPICE RUB AND SAGE GRAVY

-NEW ORLEANS GUMBO WITH SAUSAGE & CHICKEN WITH RICE

-SHRIMP ETOUFFEE

(CONTINUED)



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## -BLACKENED WHITEFISH WITH CAJUN TRINITY -BOURBON GLAZED PIT HAM

SIDES (SELECT TWO)

-RED BEANS AND RICE

-SEASONAL FRESH VEGETABLES

-SAUSAGE AND CORNBREAD STUFFING

-SAUTEED GREEN BEANS WITH ONION & BACON

-CREAMY CORN GRITS

-OVEN ROASTED CARROTS

-MASHED POTATOES

DESSERTS (SELECT ONE)

-BREAD PUDDING

-BANANA PUDDING PARFAIT

-SEASONAL COBBLER



### THE FLORENTINE FEAST DINNER BUFFET

(50 PERSON MINIMUM)

\$34 PER PERSON

\*INCLUDES\*

ASSORTED DINNER ROLLS AND BUTTER
COFFEE AND AN ASSORTMENT OF HOT TEAS

SALADS (SELECT ONE)

-CLASSIC CAESAR SALAD

-GARDEN SPRING MIX WITH ROMA TOMATOES, CUCUMBERS
AND BALSAMIC VINAIGRETTE

-ROASTED VEGETABLE ANTIPASTI PLATTER

ENTREES (SELECT TWO)

-CHICKEN WITH MUSHROOM MARSALA SAUCE

-TUSCAN HERB GRILLED BONELESS PORK LOINS WITH ROSEMARY- GARLIC JUS

-PAN SEARED CHICKEN WITH ARTICHOKES, GARLIC, AND TOMATO

-PENNE PASTA WITH MEATBALLS AND SAUSAGE

-SAUTEED SHRIMP WITH PESTO AND TOMATO RELISH

-TORTELLINI AL FORNO WITH MUSHROOM CREAM SAUCE

(CONTINUED)



#### SIDES (SELECT TWO)

#### -GARLIC MASHED POTATOES INFUSED WITH GORGONZOLA AND OLIVE OIL

#### -GARLIC ROSEMARY POLENTA

-GREEN BEANS DIABLO

-SEASONAL FRESH VEGETABLE MEDLEY

**DESSERTS (SELECT ONE)** 

-TIRAMISU

-CANNOLIS



## THE CARIBBEAN DINNER BUFFET

(50 PERSON MINIMUM)

\$34 PER PERSON

\*INCLUDES\*

ASSORTED DINNER ROLLS AND BUTTER
COFFEE AND AN ASSORTMENT OF HOT TEAS

#### SALADS (SELECT ONE)

-SPINACH SALAD WITH CHAYOTE AND BLACK BEANS WITH A MOJITO VINAIGRETTE

-TENDER GREENS WITH CARAMELIZED PINEAPPLE, TORTILLA CRISPS AND A HONEY-LIME VINAIGRETTE

### ENTREES (SELECT TWO)

-JERK CHICKEN
(SLOW SIMMERED CHICKEN IN TRADITIONAL JERK SEASONINGS)

-PORK CUBANO WITH MUSTARD-CORNICHON SAUCE

-CURRIED TILAPIA

-MOJITO MARINATED CHICKEN BREASTS

-ACHIOTE ROASTED TURKEY WITH GUAVA GLAZE

-JAMAICAN BEEF PATTIES

(CONTINUED)



SIDES (SELECT TWO)

-MOROS Y CRISTIANOS

-CARIBBEAN ROASTED CITRUS SWEET POTATOES

-SEASONAL VEGETABLES

-COCONUT RICE WITH MINT AND CILANTRO

DESSERTS (CHOICE OF ONE)

-FLAN

-COCONUT ARROZ CON LECHE WITH MANGO



## THE LISBON DINNER BUFFET

(50 PERSON MINIMUM)

\$34 PER PERSON

\*INCLUDES\*

ASSORTED DINNER ROLLS AND BUTTER
COFFEE AND AN ASSORTMENT OF HOT TEAS

SALADS (SELECT ONE)

-CLASSIC CAESAR SALAD

-MIXED FIELD GREENS
WITH DRIED CRANBERRIES,
CHERRY TOMATOES AND HEARTS OF PALM

-GARDEN SALAD WITH ASSORTED DRESSINGS

-MEDITERRANEAN PASTA SALAD

-SPINACH SALAD
WITH SHAVED ONIONS, EGG, STRAWBERRIES BACON BITS,
BLUE CHEESE WITH POPPYSEED DRESSING

ENTREES (SELECT TWO)

-GRILLED CHICKEN WITH MUSHROOM CREAM SAUCE
-OVEN ROASTED TURKEY BREAST WITH SAGE GRAVY

-GRILLED BONELESS PORK CHOPS WITH ROASTED RED PEPPER CREAM

-SMOKED, GLAZED PIT HAM

-BEEF BOURGUIGNON



#### **ENTREES**

## -CHICKEN WITH ARTICHOKES, CAPERS AND A TOMATO LEMON INFUSED CREAM SAUCE

#### -GRILLED ATLANTIC SALMON WITH ROASTED GARLIC TOMATO RELISH

SIDES (SELECT TWO)

-GARLIC MASH POTATOES

-WILD RICE MEDLEY

-GREEN BEANS WITH PEPPERS AND ONIONS

-MEDLEY OF SEASONAL FRESH VEGETABLES

DESSERTS (SELECT ONE)

-BREAD PUDDING

-SEASONAL FRUIT COBBLER

-FLOURLESS CHOCOLATE CAKE



## THE BBQ PIT DINNER BUFFET

(50 PERSON MINIMUM)

\$38 PER PERSON

\*INCLUDES\*

ASSORTED DINNER ROLLS AND BUTTER
COFFEE AND AN ASSORTMENT OF HOT TEAS

STARTERS (SELECT ONE)
-GARDEN SALAD WITH ASSORTED DRESSINGS
-CREAMY COLESLAW

ENTREES (SELECT TWO)

-SMOKED TURKEY BREAST

-MEMPHIS STYLE PORK RIBS

-CAROLINA PULLED PORK

-GARLIC KIELBASA

-SMOKED CHICKEN QUARTERS

-SMOKED BRISKET



SIDES (SELECT TWO)

-POTATO SALAD

-COLLARD GREENS

-MAC AND CHEESE

-TRADITIONAL BAKED BEANS

-SOUTHERN STYLE GREEN BEANS

-MACARONI SALAD

-FRESH SEASONAL VEGETABLES

-GARLIC MASHED POTATOES

DESSERTS (SELECT ONE)

-SEASONAL COBBLER

-STRAWBERRY SHORTCAKE



## THE CAPTAIN'S TABLE DINNER BUFFET

(75 PERSON MINIMUM)

\$46 PER PERSON

\*INCLUDES\*

ASSORTED DINNER ROLLS AND BUTTER

COFFEE AND AN ASSORTMENT OF HOT TEAS

APPETIZERS (SELECT TWO)

-DIPS AND SPREADS

WHITE BEAN TRUFFLE DIP, HUMMUS AND BASIL-EGGPLANT "CAVIAR" SERVED WITH FLAT BREAD

-ANTIPASTI PLATTER

CHEESE AND FRUIT PLATTER, GRILLED VEGETABLES
WITH CITRUS BALSAMIC GLAZE

SALADS (SELECT TWO)

-CLASSIC CAESAR SALAD

-MIXED FIELD GREENS
WITH DRIED CRANBERRIES, CHERRY TOMATOES
AND HEARTS OF PALM

-GARDEN SALAD WITH ASSORTED DRESSINGS

-MEDITERRANEAN PASTA SALAD

-SEASONAL FRESH FRUIT PLATTER

-SPINACH SALAD
WITH SHAVED ONIONS, EGG, STRAWBERRIES BACON BITS
AND BLUE CHEESE



#### ENTREES (SELECT TWO)

#### -GRILLED CHICKEN WITH WILD MUSHROOM RAGOUT

-OVEN ROASTED TURKEY BREAST

-GRILLED PORK CHOPS WITH MARSALA CREAM

-SMOKED, GLAZED PIT HAM

-BEEF STROGANOFF

-CHICKEN SAUTEED WITH LEMON BUTTER, CAPER AND WHITE WINE SAUCE
-GRILLED ATLANTIC SALMON WITH BERNAISE SAUCE

SIDES (SELECT TWO)

-GARLIC MASH POTATOES

-GREEN BEANS ALMANDINE

-MEDLEY OF SEASONAL FRESH VEGETABLES

-ROASTED RED POTATOES

-RICE PILAF

-PENNE WITH PESTO CREAM SAUCE

DESSERTS (SELECT ONE)

-TIRAMISU

-BREAD PUDDING

-SEASONAL FRUIT COBBLER



### THE GRAND DINNER BUFFET

(100 PERSON MINIMUM)

\$60 PER PERSON

\*INCLUDES\*

ASSORTED DINNER ROLLS AND BUTTER
COFFEE AND AN ASSORTMENT OF HOT TEAS

STARTERS (SELECT THREE)

-MEDITERREAN PASTA SALAD

-FIELD GREENS WITH DRIED CRANBERRIES, CRUMBLED BLUE CHEESE AND CROUTONS

-GRILLED VEGETABLES WITH A CITRUS BALSAMIC GLAZE

-CLASSIC CAESAR SALAD

-GOURMET CHEESE PLATTER WITH FRUIT

-ASIAN STYLE NAPA CABBAGE SALAD

-VEGETARIAN GRILLED ANTIPASTI DISPLAY

-ANTIPASTI DISPLAY

-COCKTAIL SANDWICH PLATTER

-FRUIT PLATTER

-GARDEN SALAD WITH CHOICE OF DRESSINGS



#### **STARTERS**

-GREEK SALAD

-VEGETABLE PLATTER WITH DIPS

-"DIPS AND SPREADS" PLATTER

-MARINATED ARTICHOKE SALAD WITH MOZZARELLA,
TOMATOES, GARLIC AND BASIL

ENTREES (SELECT TWO)

-ROAST LEG OF LAMB WITH RED WINE ROSEMARY SAUCE

-GRILLED CHICKEN WITH WILD MUSHROOM RAGOUT

-SALMON WITH CREAMY PESTO

-ROAST PORK LOIN WITH SAGE GRAVY

-RED WINE BRAISED SHORT RIBS

-SNAPPER VERA CRUZ

-PAN SEARED CHICKEN WITH ARTICHOKE, TOMATO AND CAPERS

-SEARED BLACKENED TUNA

-SLICED ROSEMARY AND GARLIC CRUSTED BEEF RIB ROAST



SIDES (SELECT THREE)

-ROASTED GARLIC MASHED POTATOES

-WILD RICE

-RICE PILAF

-RED BEANS AND RICE

-AU GRATIN POTATOES

-WHITE RICE

-SEASONAL FRESH VEGETABLES

-ASIAN STIR FRY VEGETABLES

-GREEN BEANS ALMONDINE

-HONEY GLAZED CARROTS

#### DESSERTS (SELECT THREE)

-LEMON CHEESECAKE WITH RASPBERRY SAUCE

-TIRAMISU

-FRUIT TART

-GERMAN CHOCOLATE CAKE

-PETIT FOURS

-CROQUEMBOUCHE

-CHOCOLATE MOUSSE

-FLOURLESS CHOCOLATE CAKE



## STATIONARY AND TRAY PASSED HORS D'OEUVRES

(\*) DENOTES PRICE PER PERSON AS STATIONARY ITEMS

(T) DENOTES PRICE PER PERSON FOR TRAY PASSED ITEMS WITH A \$17.00 ADDED PER PERSON CHARGE FOR "WHITE GLOVE BUTLER STYLE SERVICE"

(V) VEGETARIAN ITEMS

-DEVILLED EGGS WITH SMOKED PAPRIKA AND CHIVES \*\$2/T \$3

-CRAB STUFFED MUSHROOMS \* \$3/T \$4

-CHICKEN SKEWERS WITH CURRIED PEANUT SAUCE \* \$3/ T \$4

-SMOKED CHIKEN QUESADILLAS \* \$3/T \$4

-BRUSCHETTA ON ROASTED GARLIC ROSEMARY CROSTINIS \* \$3/T \$4

-VEGETABLE SPRING ROLLS V \* \$3/T \$4

-CAPRESE SKEWERS V \* \$3/T \$4

-PESTO ARANCINI BALLS V \* \$3/T \$4

-AVOCADO SPREAD WITH SUN DRIED TOMATO ON GARLIC CROSTINI

V \* \$3/T \$4

-BITE SIZED CRAB CAKES WITH LEMON AIOLI \*\$4/T \$5
-SMOKED SALMON ON RYE CANAPE, CAPERS, RED ONION AND DILL

\* \$4/T \$5



## -MUSHROOM RAGOUT WITH HERBED GOAT CHEESE IN PASTRY CUPS V \*\$4/T \$5

-TERIYAKI SALMON SKEWERS WITH GINGER SOY GLAZE \*\$4/T\$5
-CHICKEN FAJITA EGGROLLS WITH CILANTRO LIME CREAM SAUCE \*\$4/T\$5
-SMOKED PULLED PORK SLIDERS WITH APPLE-JALAPENO SLAW \*\$4/T\$5
-BACON WRAPPED DATES STUFFED WITH HERBED GOAT CHEESE \*\$4/T\$5
-BLT-SMOKED PORK BELLY WITH CONFIT CHERRY TOMATO, ARUGULA
AND GARLIC AIOLI ON A CHEESE GOUGERE \*\$4/T\$5

-ROSEMARY LAMB LOLLIPOPS \* \$7/T \$8



## APPETIZER DISPLAYS

## \*PRICED PER PERSON\* (25 PERSON MINIMUM)

-SEASONAL VEGETABLE CRUDITE DISPLAY \$3
PESTO AIOLI, TRUFFLED WHITE BEAN AND BUTTERMILK RANCH DIPS

-GRILLED VEGETABLES WITH BALSAMIC-CITRUS GLAZE \$3.50

-DOMESTIC CHEESE AND FRUIT DISPLAY \$4

SEASONAL SLICED FRESH FRUIT AND LOCAL CHEESES

ACCOMPANIED BY ASSORTED CRACKERS AND SLICED BAGUETTE

-SEASONAL FRESH FRUIT DISPLAY \$4 CHEF'S SELECTION OF SLICED FRESH FRUITS

-SMOKED SALMON DISPLAY \$4

-TORTILLA CHIPS, SALSA AND GUACAMOLE \$4

-ANTIPASTO DISPLAY \$5

-VEGETARIAN ANTIPASTO DISPLAY \$5

-DIPS AND SPREADS \$5

SPINACH DIP TRUFFLED WHITE BEAN DIP AND ROASTED EGGPLANT AND GARLIC CAVIAR WTITH GRILLED CROSTINI AND LAVOSH

-ASSORTED PINWHEEL WRAPS \$5

ROAST BEEF, CHEDDAR, LETTUCE AND HORSERADISH AIOLI TURKEY, PROVOLONE, LETTUCE AND CHIPTOLE AIOLI SUNDRIED TOMATO, MOZZARELLA, LETTUCE AND PESTO AIOLI

(CONTINUED)

ALL FOOD AND BEVERAGE ARE SUBJECT TO A 21% SERVICE CHARGE AND A 7.75% SALES TAX



#### -COCKTAIL SANDWICH PLATTER \$5

ASSORTED GOURMET ROLLS, GLAZED HAM, SMOKED TURKEY, ROAST BEEF, SALAMI, SLICED CHEESES, SPREADS OF GARLIC AIOLI, CREOLE MUSTARD AND BOURBON BBQ SAUCE

#### -IMPORTED CHEESE AND FRUIT DISPLAY \$6

SEASONAL SLICED FRESH FRUIT AND IMPORTED CHEESES ACCOMPANIED BY ASSORTED CRACKERS AND SLICED BAGUETTE

#### -POACHED PRAWNS WITH COCKTAIL SAUCE \$7

#### -CHARCUTERIE DISPLAY \$7

DOMESTIC AND IMPORTED CURED MEATS WITH CARAMELIZED ONIONS, CREOLE MUSTARD, PICKLED VEGETABLES AND OLIVES



## RECEPTION CARVING STATIONS

\*\$100.00 PER HOUR CHEF CARVER FEE\*
\$75.00 PER HOUR CHEF CARVER FEE FOR ADDED MEATS

-BOURBON GLAZED HAM \$130/HAM

\*SERVES APPROX. 40\*

CREOLE MUSTARD AND BOURBON GLAZE

-SAGE RUBBED TURKEY BREAST \$150/BREAST \*SERVES APPROX. 20\* GRAVY AND CRANBERRY SAUCE

-SMOKED HERB RUBBED TENDERLOIN OF BEEF \$250/TENDERLOIN

\*SERVES APPROX. 15\*

CRUMBLED BLUE CHEESE, CARAMELIZED ONIONS,

ROASTED RED PEPPERS AND PESTO AIOLI

\*SERVES APPROX. 30\*
HORSERADISH CREAM AND AU JUS

-LEG OF LAMB \$450/LEG \*SERVES APPROX. 20\* MINT JELLY AND FETA TAPENADE



## PLATED DINNERS

## \*ALL ENTREES INCLUDE A CHOICE OF ONE SALAD.\* ONE STARCH, ONE DESSERT, COFFEE AND AN ASSORTMENT OF HOT TEAS ALL ENTREES SERVED WITH ASSORTED DINNER ROLLS, BUTTER AND CHEF'S CHOICE OF SEASONAL VEGETABLES

#### SALADS (SELECT ONE)

#### -CLASSIC CAESAR SALAD

CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE, CROUTONS AND A CAESAR DRESSING

#### -SPINACH SALAD

BABY SPINACH, SHAVED ONIONS, DRIED CRANBERRIES, CRUMBLED BLUE CHEESE AND A LEMON POPPYSEED DRESSING

#### -HOUSE SALAD

SPRING MIX, ROMAINE HEARTS, CUCUMBERS, SHREDDED CARROTS, CHERRY TOMATOES AND RANCH DRESSING

#### STARCH OPTIONS (SELECT ONE)

-RICE PILAF

-MASHED POTATOES

-ROASTED POTATOES



#### ENTREES (SELECT ONE)

#### -ROASTED BALSAMIC VEGETABLES \$22

SEASONAL VEGETABLES ROASTED WITH BALSAMIC VINEGAR AND STUFFED INTO A PORTOBELLO MUSHROOM WITH A RED WINE ROSEMARY SAUCE

#### -CHICKEN WITH SAUCE CHASSEUR \$27

PAN SEARED CHICKEN BREAST SERVED WITH TOMATO AND MUSHROOM HERB SAUCE

#### -ROAST PORK LOIN \$28

SLOW ROASTED PORK LOIN WITH MAPLE-SAGE GLAZE

#### -ATLANTIC SALMON \$30

PAN-SEARED ATLANTIC SALMON WITH A LEMON-CAPER SAUCE

#### -SHRIMP SCAMPI \$30

SAUTEED SHRIMP IN A BUTTERY GARLIC WHITE WINE SAUCE

#### -BRAISED SHORT RIBS \$33

SLOW COOKED SHORT RIBS IN A RED WINE AND HERB SAUCE

#### -PRIME RIB OF BEEF \$33

GARLIC AND HERB CRUSTED RIB ROAST SERVED WITH IUS

#### -FILET MIGNON \$38

COFFEE RUBBED BEEF TENDERLOIN TOPPED WITH CARAMELIZED ONIONS AND ROASTED MUSHROOMS AND SERVED WITH A DEMI-GLACE

#### -STEAK OSCAR \$43

GRILLED BEEF TENDERLOIN, JUMBO LUMP CRAB, SHRIMP AND SAUCE BERNAISE



#### **DUET ENTREES (SELECT ONE)**

-DUET OF SHRIMP AND CHICKEN \$29

-DUET OF SLAMON AND SHRIMP \$30

-DUET OF BEEF FILET AND SALMON OR SHRIMP \$34

#### DESSERTS (SELECT ONE)

-LEMON CHEESECAKE WITH RASPBERRY SAUCE

#### -TIRAMISU

-FLOURLESS CHOCOLATE CAKE WITH CRÈME ANGLAISE
-CARROT CAKE WITH ORANGE CREAM CHEESE FROSTING
-CRÈME CARAMEL



## **HOSTED BAR PACKAGES**

\*HOURLY PACKAGES\*
PRICED PER PERSON, PER HOUR, FOR UNLIMITED CONSUMPTION

- HOUSE BAR PACKAGE -

**ONE HOUR HOSTED** \$15

EACH ADDITONAL HOUR \$9

**HOUSE LIQUOR BRANDS** 

DOMESTIC BEERS

IMPORTED AND CRAFT BEERS

HOUSE SELECT WINES

ASSORTED CANNED SODAS

**BOTTLED SPRING WATER** 

- PREMIUM BAR PACKAGE -

ONE HOUR HOSTED \$18

EACH ADDITONAL HOUR \$12

PREMIUM LIQUOR BRANDS

DOMESTIC BEERS

IMPORTED AND CRAFT BEERS

HOUSE SELECT WINES

ASSORTED CANNED SODAS

**BOTTLED SPRING WATER** 

(CONTINUED)

ALL FOOD AND BEVERAGE ARE SUBJECT TO A 21% SERVICE CHARGE AND A 7.75% SALES TAX



# - LIMITED BAR PACKAGE ONE HOUR HOSTED BEER, WINE AND SODAS \$12 EACH ADDITIONAL HOUR \$8

DOMESTIC BEERS

IMPORTED AND CRAFT BEERS

HOUSE SELECT WINES

ASSORTED CANED SODAS

**BOTTLED SPRING WATER**