

MEETING PACKAGES

ALL DAY MEETING PACKAGE

Morning Break

Orange Juice

Sliced Fresh Fruit and Yogurt Dip

Assorted Breakfast Bakeries with Fruit Preserves and Butter

Regular and Decaffeinated Coffee And Novus Teas

Mid Morning Break

Regular and Decaffeinated Coffee, Novus Teas, Assorted Soft Drinks and Bottled Water

Afternoon Break

Assorted Cookies and Brownies

Regular and Decaffeinated Coffee, Novus Teas, Assorted Soft Drinks and Bottled Water

\$30.00++ Per Person (Breaks only – NO lunch)

MEETING PACKAGES WITH LUNCH

WITH COLD LUNCH \$45.00++ PER PERSON

All Cold Lunches include Coffee and Iced Tea

PLEASE CHOOSE ONE ENTRÉE

Deli Plate

Roast Beef, Smoked Turkey, Ham, Salami

Choose ONE side:

Potato Salad or Cole Slaw

Includes: Assorted Cheeses, Sliced Tomato, Onion,
Pickle Spears, Lettuce

Deli Breads to include: Pumpernickel
Vienna, Sourdough, Marble Rye and Multi-grain

Trio Salad Sampler

Tuna, Chicken, & Pasta Salad,

Peppers and Tomato Served on a Fresh Croissant

Chicken Caesar Salad

Grilled Chicken Strips on a bed of a Classic Caesar Salad
Topped with Parmesan Cheese

Avocado and Shrimp Louis Salad

Two Avocado halves filled with Tossed Shrimp in Louis Dressing

WITH HOT LUNCH \$60.00++ PER PERSON

Hot Lunches served with Warm Petite Rolls, Butter, Coffee and Iced Tea

SALAD

Menger Salad with Mango Pineapple Vinaigrette

PLEASE CHOOSE ONE ENTRÉE:

Herb Rubbed Chicken Breast with Wild Mushroom Demi Glaze
Garlic Mashed Potatoes and Sautéed Vegetables

Oriental Citrus Chicken with Ginger Orange Glaze
Jasmine Rice, Snow Peas and Carrots

Grilled 8oz Sirloin Steak
Parsley New Potatoes & Julienne Vegetables

Fettuccini Alfredo with Grilled Chicken

Roasted Pork Loin with Cherry Glaze

Tri Color Tortilla Crusted Tilapia with Tequila Cilantro Sauce

London Broil with Mushroom Demi Glaze

Grilled Portabella, Asparagus tips, Tomatoes, Snap Peas with Linguini Pasta

BOTH LUNCHES INCLUDE DESSERT - Please Choose One Dessert:

Pecan Pie, New York Cheese Cake, Carrot Cake, Chocolate Cake

ALA CARTE ITEMS

Coffee-Regular & Decaffeinated	\$45.00++ per gallon
Soft Drinks	\$ 3.50++ each
Bottled Water	\$ 3.50++ each
Assorted Hot Teas	\$ 3.00++ per tea bag
Iced Tea, Lemon Slices	\$40.00++ per gallon
Fresh Orange Juice	\$35.00++ gallon
Red Bull	\$ 5.50++ each
Assorted Fruit Juices: Apple, Grapefruit, Tomato,Cranberry Juice	\$35.00++ per gallon
Tropical Fruit Punch	\$40.00++ per gallon
Old Fashioned Lemonade	\$40.00++ per gallon
Individual Fruit Yogurts	\$ 4.00++ each
Whole Fresh Fruit	\$ 3.00++ each
Mixed Nuts	\$40.00++ per pound
Pretzels and Party Mix	\$30.00++ per pound
Chef's Miniature Desserts	\$60.00++ per dozen
Breakfast Pastries: Danish, Muffins, & Croissants	\$48.00++ per dozen
Bagels and Cream Cheese	\$40.00++ per dozen
Fresh Fruit Turnovers	\$50.00++ per dozen
Assorted Cookies, Brownies	\$40.00++ per dozen
Sausage Kolaches	\$55.00++ per dozen
Breakfast Tacos: Potato & Egg, Bacon & Egg, Chorizo & Egg, and Bean & Cheese	\$48.00++ per dozen

(Items sold per Whole Dozen(s), whole pound(s), gallon(s) etc.)

SERVED PLATED BREAKFAST

AMERICAN BREAKFAST

Fluffy Scrambled Eggs, Applewood Smoked Bacon and Sausage Patties, Home Fried Potatoes
Warm Biscuits and Butter, Coffee and Hot Tea **\$25.00++per person**

WESTERN SCRAMBLER

Fluffy Scrambled Eggs with Ham, Scallions, Peppers and Cheddar Cheese
Country Style Potatoes, Warm Biscuits and Butter, Coffee and Hot Tea **\$27.00++per person**

SOUTH OF THE BORDER

Two Flour Tortillas filled with Fluffy Scrambled Eggs, Potatoes, Cheddar and Jack Cheeses
Please choose one meat for all - Applewood Smoked Bacon, Country Ham, Mexican Style
Chorizo or Breakfast Sausage, Coffee and Hot Tea **\$27.00++per person**

THE COWBOY BREAKFAST

Grilled 8 ounce Sirloin with Fluffy Scrambled Eggs with Chives, Home Fried Potatoes
Warm Biscuits and Butter, Coffee and Hot Tea **\$34.00++per person**

EGGS BENEDICT

Poached Egg on Toasted English Muffin, Ham, and Hollandaise Sauce, Breakfast Potatoes,
Warm Biscuits and Butter, Coffee and Hot Tea **\$28.00++per person**

BREAKFAST BUFFETS (Guarantee Minimum 25 people)

TRADITIONAL BREAKFAST BUFFET

Seasonal Sliced Fresh Fruit Tray
Assorted Cereals with whole milk
Fluffy Scrambled Eggs
Country Sausage, Applewood Smoked Bacon
Home Fried Potatoes, Warm Biscuits and Butter
Assorted Chilled Juices
Freshly Brewed Coffee and Hot Tea
\$30.00++per person

HEART HEALTHY BUFFET

Seasonal Fruit Tray or Whole Fruit, Apples & Bananas (choose one type)
Assorted Dried Fruits, Assorted Chilled Fruit Yogurt
Granola Cereal with Low-Fat Milk
Bran and Banana Nut Muffins
Fresh Orange, Cranberry and Grapefruit Juice
Freshly Brewed Coffee and Hot Tea
\$28.00++per person

Enhancements:

Assorted Chilled Fruit Yogurt	\$3.00++ per person
Bagels and Cream Cheese	\$3.50++ per person
Pancakes and Warm Maple Syrup	\$6.00++ per person
Biscuits and Gravy	\$4.00++ per person
Honey Baked Ham	\$6.00++ per person
Bagels and Smoked Salmon with Condiments	\$6.50++ per person

ONE HOUR BREAKS

CONTINENTAL BREAK: \$24.00++per person

Chilled Fruit Juices
Sliced Fresh Seasonal Fruit
Assorted Muffins, Danish and Croissants
Served with Butter and Fruit Preserves
Freshly Brewed Coffee and Hot Teas

NACHO BAR BREAK: \$15.00++per person

Corn Tortilla Chips, Salsa, Guacamole and Chili Con Queso,
Sour Cream, Sliced Jalapenos
Assorted Soft Drinks and Bottled Water

OREO BREAK: \$15.00++per person

Freshly Baked Assorted Cookies
Ice Cold Milk, Assorted Soft Drinks
Freshly Brewed Coffee and Hot Teas

MATINEE BREAK: \$16.00++per person

Fresh Hot Buttered Popcorn
Soft Pretzels with Mustard and Cheese Sauce
Cracker Jacks
Party Mix
Assorted Soft Drinks and Bottle Water

CHIPS & DIPS BREAK: \$15.00++per person

(Choice of 2 Dips)
Guacamole, Salsa, Chile con Queso, Ranch Dip, Hummus, Spinach Dip or French Onion
Served with Fresh Tortilla Chips
Assorted Soft Drinks and Bottle Water

BEVERAGE BREAK: \$12.00++per person

Freshly Brewed Coffee, Hot Teas
Assorted Soft Drinks and Bottle Water

LIGHT LUNCHEONS

Add: Soup Du Jour or Menger Tortilla Soup \$4.00++per person

CHEF SALAD: **\$24.00++per person**
Mixed Crisp Greens with Julienne Sliced Lean Ham, Turkey
Shredded Swiss and Cheddar Cheeses
Sliced Boiled Egg
Gourmet Crackers
Coffee and Ice Tea

GRILLED CHICKEN SALAD: **\$25.00++per person**
Mixed Greens with Julienne Sliced Grilled Chicken
Hearts of Palm and Kalamata Olives
Gourmet Crackers with Coffee and Ice Tea

CAESAR SALAD
Classic Caesar Salad topped with your choice of: (choose one meat)
with Grilled Chicken **\$26.00++per person**
with Grilled Shrimp **\$29.00++per person**
with Grilled Salmon **\$30.00++per person**
Served with Gourmet Crackers

DELI LUNCH PLATE: **\$26.00++per person**
Sliced Roast Beef, Smoked Turkey, Ham, Salami
Assorted Cheeses and appropriate condiments
Served with a choice of Potato Salad or Cream Cole Slaw
Coffee and Ice Tea

THE HOGGIE CLUB: **\$24.00++per person**
French Bread with thinly sliced Turkey, Ham, Salami and Swiss Cheese
Lettuce, Tomato, Kalamata Olives & Olive Oil
Coffee and Ice Tea

PLATED LUNCH PRICE PER PERSON

All lunch entrees are served with Warm Bread and Butter, Coffee and Iced Tea and chefs accompaniments of Seasonal Vegetables and Potato or Rice option

Chicken Champignon Grilled Breast of Chicken topped with Pinot Noir and Wild Mushroom Sauce	\$31.00++ per person
Chicken Piccata Sautéed Boneless Breast of Chicken in Lemon, Capers, Vino Blanco and topped with Artichoke Hearts	\$32.00++ per person
Chicken Acapulco Broiled Chicken Breast with Avocado and Tomato topped with Jack Cheese, served with Pico De Gallo	\$33.00++ per person
Steak Maitre d Hotel >cooked MEDIUM 8 ounce New York Strip Steak topped with Maitre d Hotel butter	\$36.00++ per person
Pan Sautéed Filet of Snapper topped with Lemon Caper Butter Sauce	\$33.00++ per person
Tortilla Crusted Tilapia served with Chardonnay Cream Sauce	\$32.00++ per person
Linguini Bolognese Linguini Pasta served with classic Bolognese sauce topped with Italian Parsley and Parmigianino Reggiano Cheese	\$29.00++ per person
Pasta Primavera Linguini Pasta with Sundried Tomato, Kalmata Olives, Capers, Artichoke in Extra Virgin Olive Oil	\$27.00++ per person

Desserts

Chocolate Fudgy Wudgy Cake	\$9.00++ Per Person
Signature Mango Ice Cream	\$9.50++ Per Person
Chocolate Godiva Cheesecake	\$9.00++ Per Person
Chocolate Tuxedo Cheesecake	\$9.00++ Per Person
Bananas Foster Gourmet Pie	\$9.50++ Per Person
Bourbon Pecan Pie	\$9.00++ Per Person
Key Lime Mousse Pie	\$8.00++ Per Person
Apple Dumpling with Cinnamon Sauce	\$8.00++ Per Person
Carrot Cake	\$9.00++ per person
Black Forest Cake	\$9.00++ Per Person

**LUNCH BUFFETS PER PERSON –
ALL BUFFETS INCLUDE COFFEE & ICE TEA
MINIMUM OF 50 GUESTS – unless states otherwise**

STATION ENHANCEMENTS TO ADD TO LUNCH BUFFETS ONLY

FAJITA STATION WITH ALL THE TRIMMINGS, Flour Tortillas, Guacamole, Pico de Gallo & Sour Cream

Chicken \$11.00 per person

Beef \$12.00 per person

PASTA STATION (Choice of two pastas and two sauces)

Spaghetti, Linguine, Fettuccine, Penne, Bowtie or Cheese Tortellini served with Marinara, Alfredo or Pesto Sauce

\$10.00 per person

DELI BUFFET (Minimum of 25)

\$33.00++ per person

Soup Du Jour or Menger Tortilla Soup

Fresh Mixed Greens with Condiments and Choice of Dressings, Potato Salad, Cole Slaw, Pasta Salad Primavera

Lean Ham, Smoked Turkey Breast, Roast Beef, Salami

Assorted Deli Cheeses Appropriate Condiments Assorted Breads

Chef's Choice of Assorted Desserts

ITALIANO BUFFET (Minimum of 50 guaranteed)

\$38.00++per person

SALADS (Choice of Two) Garden Greens with choice of dressing

Tomato and Mozzarella with Balsamic Vinaigrette

Caesar Salad or Fruit Salad

SAUCES: Marinara & Alfredo

PASTA (Choice of two) Linguini, Penne, Cheese Tortellini, Spaghetti, Fettuccini

TOPPINGS (Choice of two) Grilled Chicken, Italian Sausage and Peppers, Bay Shrimp

Garlic Bread Chef's Choice of Assorted Desserts

FIESTA BUFFET (Minimum of 50 guaranteed)

\$40.00++ per person

Salsa Dip with Tortilla chips Black Beans and Jicama Salad

Cheese Enchiladas with Enchilada Sauce, Beef and Chicken Fajitas with warm Flour

Tortillas, Charro Beans, Spanish rice, Pico de Gallo, Guacamole and Sour Cream

Chef's choice of Desserts

ALL AMERICAN (Minimum of 50 guaranteed)

\$40.00++per person

Add \$8.00 for additional meat choice

Add \$4.00 for additional salad or side order

(Choice of Two Items) Cole Slaw, Potato Salad, Mixed Greens or Ranch Style Beans

(Choice of Two Meats) Barbeque Brisket, Smoked Sausage, Barbeque Chicken, Baby Back

Ribs or ½ pound Hamburger, Bar-B-Que Sauce & Sliced Onions, Pickles

Texas Toast Hot Fruit Cobbler

DINNER

DINNER PRICE APPETIZERS PER PERSON

Jumbo Lump Crab Meat with Remoulade Sauce	\$18.00++
Shrimp Cocktail served with Cocktail Sauce	\$16.00++
Mushroom Caps stuffed with Seafood and Herb Butter	\$12.00++
Beef or Chicken Empanadas with Cilantro Salsa	\$14.00++
Spring Rolls with Soy and Ginger Reduction Sauce	\$12.00++

SOUPS PRICE PER PERSON

Menger Tortilla Soup	\$7.00++
Cream of Mushroom Soup	\$7.00++
Zuppa Toscano Soup	\$8.00++
Tomato Basil Soup	\$8.00++
New England Clam Chowder	\$9.00++
Shrimp Bisque	\$10.00++

SALADS PRICE PER PERSON

Garden Green	\$7.50++
Caesar Salad	\$8.00++
Classic Spinach Salad	\$ 9.00++
Tomato Mozzarella	\$ 9.00++
Seven Leaf Salad with Pecan	\$ 8.00++
Greek Salad	\$ 9.00++

DUAL ENTRÉES AND COMBO ENTRÉES PRICE PER PERSON

* **Our Dinners are served with Chef's Accompaniments of Starch and Vegetable Warm Breads and Butter, Coffee and Iced Tea**

<u>Snapper and Filet Combo</u>	\$50.00++
Grilled Red Snapper and Filet Mignon Béarnaise	

<u>Petit Filet Mignon Béarnaise</u>	
with Shrimp Scampi	\$50.00++
with (6 oz.) Lobster Tail Citrus Beurre Blanc	\$65.00++
with Baked Salmon	\$51.00++
with Crab Cakes with Tomato Fondue	\$50.00++

<u>Grilled or Pecan-Crusted Chicken Breast</u>	
with Baked Salmon	\$48.00++
with Shrimp Scampi	\$49.00++
with Crab Cakes and Tomato Fondue	\$49.00++
with Grilled Red Snapper	\$49.00++

ENTREES PRICE PER PERSON (MINIMUM OF 20 GUESTS)

Served with your choice of New or Duchess Potato and Vegetable du Jour

All Entrees are served with Warm Petite Rolls Butter, Coffee and Iced Tea

12 ounce Rib Eye Steak	\$42.00++
12 ounce New York Strip	\$42.00++
8 ounce Filet Mignon Choice of Béarnaise or Wild Mushroom	\$52.00++
12 Ounce Prime Rib au jus and Horseradish Mayonnaise	\$48.00++
Grilled Pork Chop with Raisin and Pineapple Sauce	\$42.00++
Pan Seared Snapper filet topped with: Shrimp Scampi	\$46.00++
OR	
Jumbo lump Crab Meat	\$49.00++
Grilled Salmon Filet with Lemon Butter and Capers Sauce	\$42.00++
Trout Almandine	\$41.00++
Stuffed Tilapia with Seafood and Buree –Blanc Sauce	\$40.00++
Shrimp Scampi	\$41.00++
Seafood Chili Relleno with Lemon Saffron Cream Salsa	\$39.00++
Tri Color Tortilla Crusted Tilapia with Mango Salsa	\$39.00++
Chicken Florentine with Sauce Beurre- Blanc	\$38.00++
Grilled Chicken with Lemon Caper Butter Sauce	\$38.00++
Chicken Scaloppini	\$36.00++
Chicken Oscar	\$38.00++
Chicken Champignon	\$37.00++
Chicken Milanese	\$37.00++

DINNER BUFFET PRICE PER PERSON (MINIMUM OF 50 GUESTS)

All buffets are served with Chef's accompaniments, Warm Bread and Butter, Coffee and Iced Tea

THE MEDITERRANEAN

(Choice of Three)

Greek Salad served with Feta Cheese

Spinach Salad served with Purple Onion and Fresh Bacon Bits

Tabouli Salad served with Lemon and Extra Virgin Olive Oil

Arugula Salad served with Balsamic Vinegar

Hummus "Chick Peas Dip" served with Tahini Sauce and Pita Bread Chips

Brocheta Pomo doró and fresh Basil

Pasta Salad Primavera

Grilled Artichoke Salad with Shredded Carrots

Field Greens with Choice of Dressings

Seasonal Fruit Salad with Cottage Cheese and Honey

(Choice of Three)

Grilled Lamb Chops served with Moroccan Cuscus and Mint

Grilled Chicken served with Sautéed Eggplant, Onion, Garlic, Tomatoes and Olives

Baked Filet of Cod Fish served with Lemon Butter Caper Sauce

Beef Bourguignon with Mushroom and Onion Served with Rice Pilaf

Sliced Pork Loin with Rosemary Au jus

Eggplant Parmesan with Marinara Sauce

Moussaka with Garbanzo Beans and Pomodoro Sauce

Chef's Selections of Desserts Table

\$ 50.00++ per person

Additional Appetizer or salad	\$4.00++ per person
Additional Entrée	\$8.00++ per person

THE CAJUN BUFFET

(Choice of Two)

Chicken and Sausage Gumbo

Mini Crab Cakes served with Sauce Collis

Red Beans and Rice with Andouille Sausage (New Orleans Style)

Fried Crawfish Balls

Cajun Chicken Tenders

Spinach, Strawberry and Walnut Salad served in a Red Wine and Fresh Herb Vinaigrette

Seven Leaf Salad with Pecans and Raspberry Vinaigrette

Field Greens with Choice of Dressings

Seasonal Fresh Fruit Salad with Splash of Grand Marnier

(Choice of Three)

Shrimp and Andouille Sausage Jambalaya

Crawfish Etouffee served with Rice Pilaf

Pecan Breaded Catfish served with Roasted Garlic Mayonnaise

Boeuf au miel (Corned Beef and Cabbage)

Seafood Creole

Chicken Creole

Blackened Chicken

Sage Crusted Grilled Boneless Pork Chops

Chef's Selections of Dessert Table

\$55.00++ per person

Additional Appetizer or salad\$5.00++ per person
Additional Entrée.....\$9.00++ per person

SEAFOOD BUFFET

(Choice of Two)

Chilled Shrimp served with Cocktail and Remoulade Sauce

Shrimp “Louie” with Orecchiette Pasta

Snapper and Shrimp Ceviche served with Tortilla Chips

Smoked Salmon served with Capers, Chopped Eggs, Onion and Cream Cheese

Fried Crab Balls served with Red and Tartar Sauce

Bacon Wrapped Scallops

(Choice of Two)

Mixed Salad Greens served with a choice of dressings

Classic Caesar Salad served with Parmesan Cheese

Pasta Salad Primavera

Assorted Grilled Vegetables served with Balsamic Vinaigrette

(Choice of Three)

Grilled Tuna Steak topped with Crab Meat Cream Sauce

Grilled Salmon Steak topped with Honey Soy Sauce and Roasted Sesame

Blackened Catfish Fillet

Mahi Mahi served with Champagne Dill Cream Sauce

Crab Cakes served with Mornay Sauce

Fried Coconut Shrimp served with Mango Salsa

Fried Shrimp with Red and Tartar Sauce

Shrimp Scampi

Seafood Pasta served with your choice of Marinara or Cream Sauce

Chef’s Selections of Dessert Table

\$65.00++ per person

Additional Salads or Appetizer \$8.00++ per person

Additional Entrée \$10.00++ per person

FIESTA BUFFET

(Choice of Three)

Menger Tortilla Soup

Chili Con Queso and Salsa served with Tortilla Chips

Ensalada Mixta with choice of Dressing

Roasted Bell Peppers Salad

Black Bean and Julienne Jicama

Stuffed Jalapenos with Cream or Cheddar Cheese

Beef or Chicken Empanadas with Chimichurri Salsa

Beef or Chicken Taquitos with Salsa

Seasonal Fruit Salad

(Choice of Three)

Chicken Acapulco served with Guacamole, Tomato and Jack Cheese

Codfish served with Tomatoes, Olives, and Chile Salsa

Snapper Fillet served with Cilantro Lime Tequila Sauce

Cheese Enchiladas served with Tomatillo Sauce

Beef Fajitas with Pico de Gallo, Guacamole, Sour Cream

Chicken Fajitas with Pico de Gallo, Guacamole, Sour Cream

ABOVE ENTREES ACCOMPANIMENTS ARE:

Spanish Rice

Refried Beans

Flour Tortillas

Chef's Selections of Dessert Table

\$45.00++ per person

ENHANCEMENTS TO BUFFET

Additional Appetizer \$5.00++ per person

Additional Entrée.....\$8.00++ per person

ITALIANO BUFFET

(Choice of Three)

Spinach Salad served with Pine Nuts and Balsamic Vinaigrette Dressing

Lentil Salad served with Serrano Ham in Olive Oil

Sliced Tomatoes and Mozzarella served with Italian Dressing and Truffle Oil

Classic Caesar Salad served with Parmesan Shavings

Bruschetta served with Tomatoes and Fresh Herbs in Olive Oil

Prosciutto Wrapped Asparagus

(Choice of Three)

Chicken Parmesano served with Marinara Sauce

Chicken Piccata served with Artichokes

Chicken Marsala served with Wild Mushrooms

Shrimp Scampi

Broiled Halibut served with Creamy Lemon and Parsley Sauce

Poached Filet of Snapper in Chardonnay Wine, Butter and Mushrooms

Roasted Pork Loin Rosemary Au Jus

Veal Scaloppini served with Saffron Cream Sauce

London Broil with Porcini Mushrooms

Chef's Selections Dessert Table

\$50.00++ per person

Additional Appetizer \$5.00++ per person

Additional Entrée \$8.00++ per person

ENHANCEMENTS BELOW TO ADD TO LUNCH/DINNER BUFFETS ONLY

Fajita with all the Trimmings, Flour Tortillas, Guacamole, Pico de Gallo & Sour Cream
Chicken **\$10.00++** per person
Beef **\$12.00++** per person

Pasta (Choice of two pastas and two sauces)

Spaghetti, Linguini, Fettuccine, Penne, Bowtie or Cheese Tortellini
served with Marinara, Alfredo or Pesto Sauce

Vegetables \$10.00++ per person
Italian Sausage \$12.00++ per person
Chicken \$14.00++ per person
Shrimp \$16.00++ per person

CHEF STATIONS/ \$150.00 CHEF FEE REQUIRED

STIR FRY

Vegetable **\$10.00++** per person
Chicken **\$12.00++** per person
Beef **\$14.00++** per person
Shrimp **\$16.00++** per person

CARVING STATIONS / \$150.00 CARVER FEE PER STATION

Steamship Round Au Jus with Horseradish \$675.00++ (Serves 150 pieces)
Prime Rib Au Jus with Horseradish \$500.00++ (Serves 30 pieces)
Roasted Turkey Breast \$250.00++ (Serves 30 pieces)
Baked Honey Glazed Ham \$300.00++ (Serves 30 pieces)
Roast Pork Loin with Rosemary Au Jus \$300.00++ (Serves 30 pieces)
Roast Sirloin au Jus with Horseradish \$400.00++ (Serves 30 pieces)
Grilled Beef Tenderloin with Béarnaise Sauce \$375.00++ (Serves 20 pieces)

***Carving Stations served with a selection of Petite Rolls and Appropriate Condiments**

RECEPTION MENUS

PRICES AND ITEMS SUBJECT TO CHANGE WITHOUT NOTICE

Cold Hors d' Oeuvres (per 100 pieces)

Belgian Endive with Crab Salad	\$260.00++
Melon and Prosciutto	\$350.00++
Pastry Shells with Crab Meat	\$400.00++
Chilled Gulf Shrimp served with Cocktail and Remoulade Sauces	\$500.00++
Tea Sandwiches	\$300.00++
Crab Fingers served with Cocktail and Remoulade Sauces	\$600.00++
Asparagus in Prosciutto	\$400.00++
Antipasto Skewers	\$350.00++
Smoked Salmon on Toast Points	\$400.00++
Crostini with Tomato and Basil	\$300.00++
Fresh Fruit and Cheese Skewers	\$190.00++

Hot Hors d' Oeuvres (per 100 pieces)

Fried Shrimp with Cocktail and Tartar Sauce	\$500.00++
Buffalo Wings with Blue Cheese Dip	\$350.00++
Spring Rolls served with Sweet and Sour Sauce	\$300.00++
Southwestern Spring Rolls served with Cilantro Sauce	\$300.00++
Scallops wrapped in Bacon	\$400.00++
Shrimp and Andouille Kebob	\$400.00++
Mini Crab Cakes served with Cocktail and Tartar Sauces	\$450.00++
Stuffed Fried Jalapenos with Ranch Dip	\$350.00++
Fried Chicken Tenders with Honey Mustard Sauce	\$375.00++
Beef Empanadas with Cilantro Sauce	\$375.00++
Chicken Empanadas with Cilantro Sauce	\$350.00++
Seafood Empanadas with Cilantro Sauce	\$450.00++
Mushrooms stuffed with Crab Meat	\$400.00++
Mushrooms stuffed with Spinach and Ham	\$375.00++
Quiche Lorraine (Bite Size)	\$375.00++
Vegetable Quiche (Bite Size)	\$350.00++
Spanakopita	\$350.00++

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Whole Baked Brie en Croute with walnuts and raspberry filling and crackers  
Serves 20 guests \$200.00++  
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Smoked Salmon served with Chopped Egg, Diced Onion, Capers, Lemon
and Horseradish Sauce, Toasted Bagels serves 25 guests \$250.00++

DISPLAY ITEMS

GARDEN FRESH RELISH TRAY

Assorted raw vegetables, Kalamata Olives, Green Olives, Baby Corn and
Grilled Vegetables served with Onion Dip

Small < serves 25-30 >	\$200.00++
Medium < serves 30-55 >	\$280.00++
Large < serves 60-80 >	\$390.00++

FRESH SEASONAL FRUIT DISPLAY

Served with Orange Cream Cheese Dip

Small < serves 25-30>	\$200.00++
Medium < serves 30-55>	\$290.00++
Large < serves 60-80 >	\$400.00++

FRESH FRUIT & CHEESE DISPLAY

Served with Imported and Domestic Cheese

Small < serves 25-30>	\$300.00++
Medium < serves 30-55>	\$400.00++
Large < serves 60-80 >	\$550.00++

IMPORTED AND DOMESTIC CHEESE DISPLAY

Selection of Cheddar, Stilton, Swiss, Boursin, Brie, Blue and Gouda
served with Gourmet Crackers and Grapes

Small < serves 25-30>	\$300.00++
Medium < serves 30-55>	\$400.00++
Large < serves 60-80 >	\$500.00++

COLD CUT TRAY

Sliced Ham, Oven Roasted Turkey Breast, Roast Sirloin, Salami,
Pastrami with Assorted Cheese, Breads, Condiments and Potato Salad or Cole Slaw

Small < serves 25>	\$300.00++
Large < serves 50>	\$550.00++

BEVERAGES (By the gallon)

Bottled Water \$3.00/each
Tropical Fruit Punch \$28.00/gallon
Old Fashioned Lemonade \$24.00/gallon

Punches with Alcohol Per Gallon

Rum Punch \$70.00
Champagne Punch \$70.00

HOSTED & CASH BAR CHARGES

Bartender fee \$116.50 for 2 hours (minimum 2 hours) Additional hours \$41.00

Cash Bars also require a Cashier fee \$100.00+tax for 2 hours (Additional hours \$35.00 + tax

*Require a minimum of \$300.00 per bar

*For Cash Bar prices Add \$0.25 to listed hosted bar prices

CALLS:

J & B Scotch
Jack Daniels Bourbon
Smirnoff vodka
Beefeater Gin
Barcardi Light Rum
Cuervo Tequila
Seagram 7

PREMIUMS

Chives Regal Scotch
Wild Turkey
Jack Daniels Bourbon
Absolut and Stolichnaya Vodkas
Tanqueray and Beefeater Gin
Bacardi Gold
Cuervo Gold Tequila
Crown Royal

SUPER PREMIUMS

Glenlivet Scotch
Johnny Walker Black Scotch
Jack Daniels Bourbon
Maker’s Mark Bourbon
Grey Goose Vodka
Kettle One Vodka
Tanqueray Ten Gin
Bacardi Gold
Cuervo 1800

HOSTED CONSUMPTION BAR

(ADD \$.25 TO PRICE BELOW FOR CASH BAR PRICES)

Super Premium Brands \$ 7.50
Premium Brands \$ 6.50
Call Brands \$ 6.00
House Wine \$ 6.00
Imported Beer \$ 5.00
Domestic Beer \$ 4.50
House Wine per bottle \$ 30.00
House champagne per bottle \$ 30.00
Soft Drinks \$ 2.50
Domestic Keg Beer \$300.00

Imported Keg Beer Available upon request

Frozen Margaritas by the gallon \$110.00

Frozen Margarita Machine Rental(required minimum 5 gallon order) \$200.00 + tax

Wine List available upon request

Cordials and Cognac upon Request