



Banquet Menu





All of the following Breakfast Menus include:

Carafes of Orange, Apple & Cranberry Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Executive Continental Breakfast

Butter & Fruit Preserves Selection of Individual Fruit Yogurt Assortment of Sliced Fresh Seasonal Fruit.

Choose 2

- Assortment of Danish Muffins
- Croissants
- Breakfast Burritos
- Freshly baked Bagels & Cream Cheese
- Bran & Poppy Seed Muffins

\$10.95 per person

Executive Crowne Breakfast Buffet

Plain or Denver Scrambled Eggs &
Breakfast Potatoes
Crisp Farm Fresh Bacon & Grilled Link Sausage
Pan Cakes
Sour Dough French Toast
Freshly Baked Croissants and Fruit Filled Danish
Assortment of Muffins and Sweet Rolls with

\$13.95 per person

Jams & Jellies

The Crowne Buffet

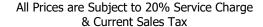
Plain or Denver Scrambled Eggs & Breakfast Potatoes Fresh Seasonal Sliced Fruits Crisp Farm Fresh Bacon & Grilled Link Sausage Freshly Baked Croissants and Fruit Filled Danish Assortment of Muffins and Sweet Rolls with Jams & Jellies

\$12.95 per person

Buenos Días Buffet

Sliced Fresh Seasonal Fruits Scrambled Eggs with Chorizo Sausage & Fresh Homemade Salsa Crisp Farm Fresh Bacon Breakfast Potatoes Freshly Baked Muffins

\$11.95 per person





Gournet Plated Luncheons

All of the following Plated Lunch Entrees include:

Your Choice of Salad with Dressing **Your Choice** of One Potato and One Vegetable Listed Below Warm Rolls & Butter & Chef's Selection of Dessert and Our Freshly Brewed Coffee, Decaf Coffee & Ice Tea

You're Choice of One Salad:

Romaine Salad with Tomato, Olives, Feta Cheese & Sun-Dried Tomato Vinaigrette Dressing
Caesar Salad with Fresh Grated Parmesan Cheese & Garlic Croutons
Spinach Salad with Italian Dressing
Mixed Green Salad with House Dressing
Tossed Garden Salad with Assorted Toppings & Dressings

You're Choice of One Vegetable:

Buttered Corn
Breen Beans
Glazed Carrots
Vegetables Medley
Asparagus with Carrots
Squash Medley

You're Choice of One potato:

Parsley Red Potatoes
Mashed Potatoes with Gravy
Scalloped Potatoes
Au Gratin Potatoes
Baked Potatoes
or
Wild Rice Pilaf



Choice of Sauce:

Piccata Style with Light Cream & Capers
Rosemary, Garlic, Onions, Seasonings in Light Cream
Champagne with Mushrooms in Light Cream
Dijon Mustard in a Light Cream
Pesto Cream Sauce
Chipotle Cream Sauce



Plated Luncheon Beef Choices



Marinate Grilled Tender

London Loin

Tender Sliced Marinated London Broils Steak with a Cabernet Mushroom Sauce

\$16.95 per person

Grilled Top Sirloin Steak

6 Ounces of Grilled Certified Angus Served with a Hearty Mushroom Demi Glaze

\$16.95 per person

Crowne Beef Burgundy

Cubes of Tender Choice Lean Beef, Simmered in a Rich Red Wine & Mushroom Sauce Served Over Fresh Basil Linguine

\$14.95 per person

Petite Filet Mignon

& Current Sales Tax

Broiled Filet Mignon Served on an Herbed Crouton with Bordelaise Sauce

\$19.95 per person

Italian Rib Eye Steak

Tender Sliced Marinated Rib Eye Steak with a Cabernet Mushroom Sauce

\$17.95 per person

Grilled Mexican Style Pork Chops

Marinated Grilled Tender 5 Oz Pork Chops with a Mexicali Sauce Served with Cheddar Mashed and Fresh Seasonal Vegetables

\$15.95 per person

BBO Combo

6oz Steak Strip And 3 Oz Chicken Breast Served With Corn and Steak Fries

\$16.95 per person





Plated Luncheon Chicken Choices



Chicken Piccata

Light Lemon Butter Caper Sauce Savory Rice Pilaf and Fresh Vegetables

\$13.95 per person

Santa Fe Chicken

Marinated Grilled Boneless Chicken Breast Topped with Roasted Tomato Salsa and Served with Rice and Beans Topped Jalapeno Cheese

\$15.95 per person

Chicken Cordon Blue

Boneless Breast of Chicken Stuffed with Ham and Swiss Cheese

\$17.95 per Person

Herb Crusted Chicken

Boneless Chicken Breast in a Rich White Creamy Sauce with Basil & Garlic

\$17.95 per person

Chicken Fettuccine

Tossed with Fresh Tomato, Mushroom, Onions, Garlic and Parmesan Cheese in a Cream Sauce

\$13.95 per person

Mediterranean Char Broiled Chicken

Boneless Char Broiled Breast of Chicken Marinated in Olive Oil, Fresh Herbs and Citrus Juices Served With Light Curry Rice

\$15.95 per person

Chicken Parmesan

Boneless Breast of Chicken Parmesan Served Over Fettuccini Noodles with a Light Mushroom Cream Sauce

\$14.95 per person





Plated Luncheon Sea Food

Fish Veracruz

Sautéed Tilapia Fillet in a Tomato, Onions and Jalapeno Sauce

\$17.95 per person

Louisiana Shrimp Sauté

Jumbo Shrimp Sautéed with Onion Garlic and Chipotle Cream Sauce

\$14.95 per person

Shrimp Scampi Linguine

Tender Jumbo Shrimp in a Rich Creamy Garlic Sauce Served Over Freshly Cooked Linguine

\$16.95 per person

Blackened Tilapia

Mild White Fish Served with Fresh Vegetables and Rice

\$13.95 per person

Ancho Chile Tilapia

Sautéed Fillet Seasoned with Chile Pepper Rub Topped with Lemon Cream Sauce

\$14.95 per person

Baked Salmon Provencal

Baked Filet of Moist Tender Salmon Served with Fresh Garlic, Diced Tomatoes, Scallions and Fresh Parmesan

\$16.95 per person

Crusted Salmon

6oz Sautéed Atlantic Salmon Topped with Roasted Pepper Cream Sauce

\$15.95 per person

Stuffed Baked Tilapia

With Spinach Onions, Mushrooms, Garlic Topped with Pesto Cream Sauce

\$14.95 per person

Sea Food Skewers

Shrimp Scalloped Fish on Chili Spice Marinade Served with Rice and Vegetables and Topped with Spice Cream Sauce & Garnish with Roasted Chilies

\$16.95 per Person

Cajun Spiced Catfish

Sautéed Filet of Catfish Seasoned with Cajun Spice and Served With Sautéed Vegetables, Rice and Vegetables





Luncheon Buffets Choices

All of the following Luncheon Buffets include:

Our Freshly Brewed Coffee, Decaf Coffee & Ice Tea

Italian Lunch Buffet

Spinach Salad with Italian Dressing
Mixed Green Salad with House Dressing
Pasta Salad & Antipasto Vegetables
Chicken Cacciatore
Beef Lasagna and Vegetable Lasagna
Fettuccine Alfredo
Meatballs
Zucchini & Tomato Provencal
Italian Deli Rolls & Bread Sticks
Assorted Cakes & Italian Pastries

\$17.95 per person

Deluxe Deli Buffet

Garden Salad with Assorted Dressings Baby Red Potato Salad, Cole Slaw Sliced Roast Beef, Baked Ham, Roasted Turkey Swiss, American, Pepper Jack Cheeses Sliced Tomatoes & Onions, Pickles, Lettuce & Condiments

Assorted Wraps

Sesame Rolls, Assortment of Freshly Baked Breads

Chef's Dessert Display Selection

\$14.95 per person

The Crowne Luncheon Buffet

Tossed Green Salad with Assorted Dressings & Toppings

Tender Sliced Beef with Bordelaise Sauce Baked Piccata Chicken. Parsley Buttered Potatoes and Savory Rice Pilaf Fresh Seasonal Vegetables

Fresh Seasonal Vegetables
Freshly Baked Rolls & Butter
Chef's Selection of Assorted Desserts

\$15.95 per person

South of the Border Luncheon Buffet

Tossed Garden Salad with Assorted Toppings & Dressings

Mexican Coleslaw

Taco & Chicken Fajita Bar with Traditional Condiments (Lettuce, Tomatoes, Onions, Grated Cheese, Salsa, And Sour Cream Guacamole) Cheese Enchiladas, Spanish Rice and Refried Beans

Flour Tortillas and Tortilla Chips Sopapillas with Cinnamon & Honey

\$16.95 per person





Light Lunch Buffets Choices

All of the following Luncheon Buffets include:

Our Freshly Brewed Coffee, Decaf Coffee & Ice Tea

Deluxe Deli Buffet

Garden Salad with Assorted Dressings
Baby Red Potato Salad, Coleslaw
Sliced Roast Beef, Baked Ham, Roasted Turkey
Swiss, American, Pepper Jack Cheeses
Sliced Tomatoes & Onions, Pickles, Lettuce & Condiments
Sesame Rolls, Assortment of Freshly Baked Breads
Chef's Dessert Display Selection

\$13.95 per person

Box Lunch

Designer Sandwich of Your Choice:

Sliced Chicken Breast & Provolone Cheese on Cracked Wheat Bread or

Turkey & Swiss Cheese on a Croissant or Kaiser Roll

or

Roast Beef & Monterey Jack Cheese on Sourdough or Kaiser Roll Accompanied by Whole Fresh Fruit, a Bag of Chips,

Large Home-Style Cookies & a Chilled Soft Drink

\$13.95 per person

Grilled Vegetable Plate

Yellow Squash, Zucchini, Carrots Red & Green Peppers, Asparagus Tomatoes and Your Choice of Pasta or Rice

\$12.95 per Person





Brunch Buffet



25 Pl Minimum Available Only From 8 am to 3 pm

Includes:

Assorted Fresh Fruit
Assorted Pastries
Hash Brown
Scrambled Eggs
Sausage
Bacon
French Toast

Salad Choice (Choice of One)

Tossed Garden Salad with Ranch or Italian Dressing Caesar Salad with Sharp Cheese and Croutons Mixed with Almonds & Raspberry Vinaigrette Romaine Salad with Tomato, Olives, Feta Cheese & Sun-Dried Tomato Vinaigrette Dressing

Pasta (Choice of One)

Penne Alfredo Meat Sauce Tomato Primavera

Sandwich Platter (Choice of One)

Chicken Turkey Tuna

Entrée (Choice of One)

Coconut Chicken Fingers with Spicy Mango Salsa
Buffalo Wings with Blue Cheese Dressing & Celery Sticks
Swedish Meatballs
Beef Brochette with Teriyaki Souse

Beverage Station

Coffee, Hot and Ice Tea and Assorted Juice **\$17.95 per person**

1 Hour Mimosa Station (Extra \$2.50 per person)





a La Carte Hors D'oenvres

~ Cold ~

- Sandwiches Chef' Selection
- Chips & Fresh Salsa
- Shrimp Ceviche with Chips on the Side
- Strawberries Dipped in Chocolate
- Iced Jumbo Shrimp with Cocktail Sauce

~ Hot ~

- Coconut Chicken Fingers with Spicy Mango Salsa
- Meatball in Homemade Marinara on Mini Bun
- Assorted Mini Burgers
- Philly Style Cheese Steak Mini Roll
- Smoked Chicken Quesadilla With Chipotle Salsa
- Beef Empanada
- Buffalo Wings with Bleu Cheese Dressing & Celery Sticks
- Swedish Meatballs
- Beef Brochette with Teriyaki Sauce
- · Shrimp and Vegetable Filled Spring Rolls with Sweet and Sour Sauce
- Mini Taco Ground Beef
- Frank Puff Pastry
- Spana Kopita
- Pot Sticker Chicken
- Taco Chicken Mini W6
- Chicken Flautas
- Fried Mozzarella Cheese Sticks

Choice of 3... \$12.95 per person Choice of 4...\$14.95 per person Choice of 5...\$16.95 per person

Add Cold Chef Display for Extra \$2.00 per person Add Gourmet Display for Extra \$3.00 per person Add Premier Display for Extra \$4.00 per person





Chef Displays

Cold Chef Display

Cheese and Vegetable Display Served with Crackers and Dip

\$5.95 per person

Fruit and Cheese Display

Assorted Cheeses and Fresh Sliced Seasonal Fruits Display Served with Crackers

\$5.95 per person

Gourmet Display

Display of Cheese Cubed Meats and Fresh Vegetables Served with Crackers and Dip

\$6.95 per person

Premier Display

Display of Cheese Cubed Meats Fresh Vegetables and Fruit Served with Crackers and Dip

\$7.95 per person





Gournet Stations

Pasta Station

Shrimp Chicken Meat Ball, Italian Sausage, Onion, Pepper, Garlic, Mushrooms, Alfredo Sauce, Marinara Sauce & Pesto Sauce with Cheese Bread Sticks

\$11.95 per person

Fajita Station

Shrimp, Chicken, Beef, Onion, Peppers, Tomatoes, Cheese, Guacamole, Sour Cream, Tortillas & Salsa

\$11.95 per person

Oriental Asian Station

Shrimp, Chicken, Beef, Onions, Peppers, Mushrooms, Garlic, Stir Fried Vegetables, Chow Mien Noodles, White Rice, Chile Garlic Sauce, Chile Sauce, Teriyaki Sauce, Sweet-Sour-Spicy Sauce with Cheese Bread Sticks

\$11.95 per person



Gournet Plated Dinner

All of the following Plated Dinner Entrees include:

Your Choice of Salad with Dressing **Your Choice** of One Potato and One Vegetable Listed Below Warm Rolls & Butter & Chef's Selection of Dessert and Our Freshly Brewed Coffee, Decaf Coffee & Ice Tea

You're Choice of One Salad:

Romaine Salad with Tomato, Olives, Feta Cheese & Sun-Dried Tomato Vinaigrette Dressing
Caesar Salad with Fresh Grated Parmesan Cheese & Garlic Croutons
Spinach Salad with Italian Dressing
Mixed Green Salad with House Dressing
Tossed Garden Salad with Assorted Toppings & Dressings

You're Choice of One Vegetable:

Buttered Corn
Breen Beans
Glazed Carrots
Vegetables Medley
Asparagus with Carrots
Squash Medley

You're Choice of One potato:

Parsley Red Potatoes
Mashed Potatoes with Gravy
Scalloped Potatoes
Au Gratin Potatoes
Baked Potatoes
or
Wild Rice Pilaf

Choice of Sauce:

Piccata Style with Light Cream & Capers
Rosemary, Garlic, Onions, Seasonings in Light Cream
Champagne with Mushrooms In Light Cream
Dijon Mustard in a Light Cream
Pesto Cream Sauce
Chipotle Cream Sauce

Cream





Plated Dinner Beef Choices

Marinated Flank Steak

Tender Beef Topped with Cabernet Mushroom Sauce

\$24.95 per person

Grilled Rib Eye Steak 10oz

Tender Grilled Rib Eye Topped with Mushroom Demy Glaze

\$26.95 per person

Choice Fillet mignon Steak

6oz Grilled Steak Topped with Sautéed Onion and Mushroom Demy Glaze

\$24.95 per person

Fillet Mignon & Prawns 40z

Grilled Tender Steak Topped with Garlic Butter Cream Sauce

\$25.95 per person

Grilled Tender Pork loin

Topped Grilled Rib Eye Topped with Mushroom Demy Glace

\$24.95 per person

Grilled Texas Cowboy

Steak Topped with Fried Onion Mushrooms and Herbs Butter

\$29.95 per person

Certified Angus New York Steak

Grilled Certified Angus New York Steak Served with Cabernet Rosemary Sauce & Garnished with Grilled Onions

\$25.95 per person

Rib Eye Steak & Shrimp Prawns

Marinated Top Sirloin & Jumbo Scampi Shrimp **\$28.95 per person**



Plated Dinner Chicken Choices

Stuffed Chicken Breast

With Spinach, Onion, Mushrooms & Cheese Topped with Cream Sauce

\$19.95 per person

Chicken Cordon Blue

Stuffed With Ham Swiss Cheese and Herbs Butter Topped with Garlic Cream Sauce

\$19.95 per person

Parmesan Crusted Chicken

Topped with Lemon Butter Sauce

\$19.95 per person

Chicken Picatta

Sautéed Chicken Breast Topped with Lemon Caper Butter Sauce

\$19.95 per person

Dijon Crusted Chicken Breast

Topped with Parsley Cream Sauce

\$19.95 per person

Margarita Grilled Chicken

Tender, Juicy Chicken Breast Topped with our Classic Margarita Sauce

\$20.95 per person

Monterrey Chicken

Marinated Chicken Breast Topped with Pepper Jack Cheese and Jalapeno Cream Sauce

\$20.95 per person





Plated Dinner Sea Food Choices

Crusted Salmon

6oz Sautéed Atlantic Salmon Topped with Roasted Pepper Cream Sauce

\$22.95 per person

Cajun Spiced Catfish

Sautéed Fillet Seasoned and Topped with Lemon Butter Sauce

\$21.95 per person

Louisiana Shrimp Sauté

Jumbo Shrimp Sautéed with Onion Garlic and Chipotle Cream Sauce

\$22.95 per person

Stuffed Baked Tilapia

With Spinach Onion Mushroom Garlic Topped with Pesto Cream Sauce

\$21.95 per person

Ancho Chile Tilapia

Sautéed Fillet Seasoned with Chile Pepper Rub Topped with Lemon Cream Sauce

\$21.95 per person

Pacific Grilled Salmon

Grilled Filet of Salmon Topped with a Lemon Caper Sauce

\$25.95 per person





Dinner Buffets Choices

All of the following Dinner Buffets include:

Our Freshly Brewed Coffee, Decaf Coffee & Ice Tea

South of the Border Buffet

Fresh Garden Salad with Choice of (2) Dressing

Select From The Following Entrees:

- Cheese Enchilada
- Monterrey Chicken
- Fish Veracruz
- Margarita Chicken
- Grilled Chicken
- Beef Strips

Build your Own Fajita with your Choice of Entries, Grilled Red & Green Peppers, Green Onions,
Served with Grated Cheese, Guacamole, Sour Cream & Shredded Lettuce, Diced Tomatoes, Fresh Chips
and Salsa, Warm Tortillas, Mexican Rice & Refried Beans
Churros & Apple Crispitos

1- Choice \$22.95 per person 2- Choice \$24.95 per person3- Choice \$27.95 per person

The Plaza Dinner Buffet

Mixed Sonoma Greens
Tomato & Cucumber Salad with
Feta Cheese Marinated in Balsamic Vinaigrette
Pasta Salad, Domestic Cheese & Fruit Tray
Baked Breast of Chicken with
Dijon mustard Sauce
Marinated Tri Tip of Beef with a
Cabernet Mushroom Sauce
Stuffed tilapia with lemon butter sauce
Herb Roasted Red Potatoes, Wild Rice Pilaf,
Sautéed Fresh Vegetables, Rolls & Butter
Chef's Selection of Dessert

Western Cook out Buffet

Mixed Garden Greens
with Spicy Texas Dressings
New Potato Salad, Honey Baked Beans
Sweet Cob Corn, Barbecued Pork Ribs and Brisket
Beef, Baked Chicken and Blackened Catfish,
Jalapeno Corn Bread & Country Biscuits
Warm Apple Fruit Cobbler

\$29.95 per person



All Prices are Subject to 20% Service Charge & Current Sales Tax

\$28.95 per person



Dinner Buffets Choices

All of the following Dinner Buffets include:

Our Freshly Brewed Coffee, Decaf Coffee & Ice Tea

La Fiesta

Tossed Fresh Greens with Selection of (2) Dressings Cheese Enchiladas

Chicken and Beef Fajitas, Taco Meat, Fish Veracruz Green Peppers and Onions, Diced Tomatoes, Shredded Lettuce, Diced Onions Cheddar Cheese, Sliced Jalapeno Peppers Fresh Salsa, Sour Cream and Guacamole Bean Rancheros, Mexican Rice Tortilla Chips and Fresh Salsa Warm Flour Tortillas

\$28.95 per person

Diamond Buffet

Mixed Greens with a Choice of Dressing, Baby Red Potato Salad and Domestic Cheese & Fruit Tray

Select From The Following Entrees:

- Chicken Florentine
- Sliced Roast Beef Au Jus
- Roasted Pork Loin
- Fresh Fish Tilapia

Served with Fruit Salsa, Seasonal Fresh Vegetables, Wild Rice Pilaf, Fresh Bakery Rolls & Butter and Assorted Dessert Display

2- Choice \$27.95 per person

3- Choice \$29.95 per person

Confetti Buffet

Tomato & Cucumber Salad with Feta Cheese
Marinated in Balsamic Vinaigrette
Pasta Salad, Domestic Cheese & Fruit Tray
Tossed Greens with Cilantro Dressing
Beef Fajitas, Chicken Fajitas, Chipotle Grilled Tilapia
Flour Tortillas, Roasted Peppers and Onions
Served With Frijoles Broaches, Spanish Rice
Tomatoes, Guacamole, Cheese, Sour Cream,
Chefs Selection of Assorted Desserts

\$24.95 per person





Liquor Selection

(Serves 4 glasses)



Full Bar

 House Brands
 \$5.00

 Call Brands
 \$6.00

 Premium Brands
 \$7.00

 Domestic Beer
 \$5.00

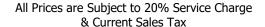
 Imported Beer
 \$6.00

 House Wine
 \$5.00

(Cabernet, Chardonnay, White Zinfandel)

Bartender Fee \$65.00 for the First 3 Hours

\$14.00 for Each Additional Hour





The Chef's Carvery

A Selection of Roasts that are Carved in the Room

All Items Will be with Silver Dollar Rolls, Appropriate Condiment and Sauces

Apricot Glaced Bone in Ham

With Dijon Mustard

\$6.95 per person (Serves 40 People)

Black Pepper & Cummin Roasted Pork Loin

Served with Apple Chutney

\$6.95 per person (Serves 30 People)

Honey Thyme Glazed Roasted Turkey

With Cranberry Sauce

\$6.95 per person (Serves 30 People)

Steamship Round of Beef

Served with Au Jus and Horse Radish Sauce

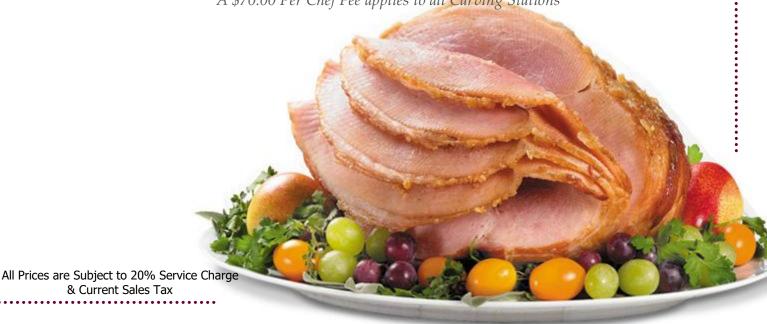
\$6.95 per person (Serves 50 People)

Cake Cutting Fee

\$1.50 per Person

*A \$70.00 Per Chef Fee applies to all Carving Stations

& Current Sales Tax





Assorted Snacks & Beverages

Coffee, Regular & Decaffeinated	\$29.00	Per Gallon
Hot Herbed Tea		Per Cup
Ice Tea		Per Gallon
Orange, Apple, Cranberry & Mango Juice		Per Liter
Fruit Punch		Per Gallon
Country Time Lemonade		Per Gallon
Assorted Soft Drinks		Per Can
Bottled Water		Each
Donuts		Per Dozen
Muffins		Per Dozen
Bagels with Cream Cheese & Jelly		Per Dozen
Assorted Fruit Yogurt		Each
Granola Bars		Per Dozen
Warm Soft Pretzels with Assortment of Mustard		Per Person
Rice Crispy Treats	•	Per Dozen
Home Style Cookies or Brownies	\$25.00	Per Dozen
Popcorn		Per Person
Assorted Dry Snacks		Per Pound
Mixed Nuts		Per Pound
Assorted Candy Bars		Per Dozen
Chips and Assorted Dips		Per Pound
Mini Pizza-Choice of Pepperoni, Italian Sausage, Vegetarian, & Cheese		Per Person
Ice Cream (Strawberry, Vanilla & Chocolate) With All the Trimmings		Per Person
Cheese Tray		Serve 50 person
Fresh Fruit Trav	•	Serve 50 person
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Traditional Elegance

Domestic & Imported Cheeses

Assorted Cheeses Served with Gourmet Crackers & Fresh Sliced Seasonal Fruits

Mixed Green Salad

Sautéed Chicken

Served with Two Dressings Light Lemon Butter Caper Sauce

Roasted Potatoes

Roast Beef

Tossed with Herbs

Served with Gravy

Vegetable Medley

Carrots, Broccoli & Cauliflower

Blackened Salmon

Grilled with Garlic and Served with Lemon Cream Sauce
Assorted Rolls & Butter

\$28.95 per Person

Memorable Feast

Domestic & Imported Cheeses

Assorted Cheeses Served with Gourmet Crackers & Fresh Sliced Seasonal Fruits

Crudités Tray

Assorted Vegetables with Dip

Pasta Station

Fettuccine, Pene & Tri-color Spiral Pasta Served with Alfredo Sauce

Chicken Cordon Blue

Stuffed with Ham, Swiss Cheese, herbed butter & Light Cream Sauce

Your Choice of

Rice Roasted Potatoes Mash Potatoes

Carving Station

Pepper Crusted Round of Beef Roasted to perfection & served with condiment

Appetizers

Jalapeno Poppers Swedish Meatballs Mini Beef Taquitos Oriental Egg Rolls

\$29.95 per Person

Standard Inclusions

Wedding Package Include Complimentary Champagne Toast, Freshly Brewed Coffee and Ice Tea, Also a Complementary One Night in the Honeymoon Suite Complete with a Built In Jacuzzi Tub for the Bride and Groom to Stay in Overnight. Many of our Brides Like to Use the Bridal Suite to Prepare for their Big Day Along with their Wedding Party as Well. Complementary Bottle of Champagne and Chocolate Strawberries are Also Offered for You and your Wedding Party During the Day as You are Getting Ready in the Bridal Suite.

Wedding Receptions Not Limited to the Above Packages, Customized Menus Available Upon Request



Andio Visual Equipment

Video / Projection DVD/Recorder DVD Player/Blue Ray	\$65.00 \$30.00
Projectors Polaroid LCD Data Projector	\$135.00
Monitors 47" Led Flat Monitor 55" LED Flat Monitor 27" Color Monitor 72" Chrome Monitor Stand w/Shelf	\$200.00 \$300.00 \$150.00 \$60.00
Miscellaneous	

Screen	
84" x 84" Tripod Screen	\$45.00

Audio

Wireless Handheld or Wireless Lavaliere Mic Hardwire Handheld Mic Tabletop Microphone (PZM) Wired Handheld or Wired Lavaliere Mic 12 Channel Mic-Line Mixer Board 8 Channel Mic-Line Mixer Board 4 Channel Mixer Executive Podium w/Light & Microphone	\$100.00 \$15.00 \$55.00 \$100.00 \$70.00 \$65.00 \$50.00 \$150.00
12" Speaker (each) 1,000 Watt	\$55.00
Speaker Stands (each)	\$10.00
Headphone	\$40.00
Audio Cassette Player-Recorder	\$30.00
5-Disc Compact Disc Player	\$50.00
Podium with Sound & Microphone	\$130.00
Table Top Podium	\$50.00
Speaker Phone	\$85.00

• Cancellation of Equipment Must be Received Within 24 Hours of the Event Date to Avoid One Day Rental Charge

\$40.00

\$35.00

\$35.00

\$75.00

\$12.00

- Above Prices Do Not Include Tax. & Set Up Fee
- \$35.00 Delivery Charge

Laser Pointer

Whiteboard

Easel

8 Foot x 8 Food Riser

Flip Chart Stand w/Pad & Pens





Special All Day Meeting Package

Breakfast

Muffins
Danish Pastries
Egg, Bacon & Cheese Burritos
Sliced Seasonal Fruit
Fruit Juices, Hot Teas, Regular & Decaffeinated Coffee

Plated Luncheon

Choice of One per person
Chicken Salad Croissant Sandwich Served with Fresh Fruit
American Cheeseburger and Fries
BBQ Chicken Salad
Includes Homemade Kahlua Ice Cream Pie

Afternoon Break Snacks

Popcorn
Assorted Cookies
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee

Happy Hour

Choice of One Drink per person Beer, Wine or Margaritas Mixed Nuts & Pretzels

Only \$26.95 +Tax per person