



MEETING PLANNER PACKAGE

\$45.00 PER GUEST ++

Minimum of 15 people

ALL PACKAGES INCLUDE A CONTINENTAL BREAKFAST, MID-MORNING BREAK, LUNCH AND AFTERNOON BREAK

CONTINENTAL BREAKFAST

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

FRESH SEASONAL FRUIT PLATTER

BUTTER CROISSANTS

ASSORTED DANISHES & MUFFINS

BUTTER, FRUIT PRESERVES

CHOICE OF TWO (2) JUICES

TOMATO, ORANGE, OR CRANBERRY

MID MORNING REFRESH

SERVED WITH ASSORTED PEPSI PRODUCTS, ICEA TEA AND BOTTLED WATER

BUFFET LUNCH

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

CHOICE OF ONE (1) LUNCH BUFFET

ALL AMERICAN DELI LUNCH BUFFET

MIXED GREEN SALAD WITH CHOICE OF TWO (2) DRESSINGS

DRESSINGS

ITALIAN, RANCH, THOUSAND ISLAND

DELI MEATS & CHEESES

SLICED HAM, ROASTED TURKEY, ROAST BEEF*

ASSORTED SLICED CHEESES

CHOICE OF ONE (1)

CREAMY COLE SLAW, COUNTRY POTATO SALAD, MACARONI SALAD

LETTUCE, SLICED TOMATO, RED ONION, PICKELS, ASSORTED SLICED BREADS AND HOAGIE ROLLS,
ASSORTED CHIPS, BROWNIES & COOKIES

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



SOUTHWESTERN LUNCH BUFFET

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICE TEA

MIXED GREEN SALAD WITH SOUTHWESTERN TOPPINGS AND CHIPOTLE RANCH DRESSING

TACO BAR

SPICY SHREDDED CHICKEN, SEASONED GROUND BEEF OR SEASONED GROUND TURKEY

WITH

MEXICAN RICE AND REFRIED BEANS

SOFT FLOUR TORTILLAS, CRISPY TACO SHELLS

SHREDDED LETTUCE, DICED TOMATOES, DICED ONIONS, PICO DE GALLO, GUACAMOLE,

SOUR CREAM, AND MONTREY JACK & CHEDDAR CHEESE BLEND

CHURROS & SWEET EMPANADAS

ASIAN LUNCH BUFFET

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICE TEA

ORIENTAL SALAD WITH ASIAN TOPPINGS SERVED WITH A SESAME DRESSING

CHOICE OF TWO (2) ENTREES

CHICKEN OR VEGETABLE CHOW MEIN, ORANGE CHICKEN,

GENERAL TAO'S CHICKEN, MONGOLIAN BEEF*

STIR FRIED VEGETABLES

STEAMED WHITE RICE OR VEGETABLE FRIED RICE

FORTUNE AND ALMOND COOKIES



AFTERNOON PICK ME UP

SERVED WITH ASSORTED PEPSI PRODUCTS & BOTTLED WATER

CHOICE OF ONE (1)

SWEET TREATS

ASSORTMENT OF BROWNIES AND
FRESHLY BAKED COOKIES

HEALTH NUT

SEASONAL FRUIT DISPLAY
YOGURT & GRANOLA

SOUTH OF THE BORDER

TORTILLA CHIPS
SALSA, QUESO DIP, JALAPENOS,
GUACAMOLE AND SOUR CREAM



AFTERNOON REFRESHER

MOVIE NIGHT

SERVED WITH ASSORTED PEPSI PRODUCTS AND BOTTLED WATER
FRESH BUTTERED POPCORN
ASSORTED CANDIES AND CANDY BARS
\$12 PER GUEST

SWEET TREATS

SERVED WITH ASSORTED PEPSI PRODUCTS AND BOTTLED WATER
CHOCOLATE & BLONDIE BROWNIES, MAGIC BARS AND
FRESHLY BAKED COOKIES
FRESHLY BREWED REGULAR & DECAFFINATED COFFEE
\$13.00 PER GUEST

SOUTH OF THE BORDER

SERVED WITH ASSORTED PEPSI PRODUCTS AND BOTTLED WATER
TORTILLA CHIPS & CHICHARRONES
SALSA, CHILI CON QUESO DIP, BEAN DIP, JALAPENOS
GUACAMOLE AND SOUR CREAM
\$13.00 PER GUEST

HEALTH NUT

SERVED WITH FRESHLY BREWED REGULAR & DECAFFINATED COFFEE
ASSORTED JUICES & BOTTLED WATER
SEASONAL FRUIT DISPLAY
YOGURT & GRANOLA
POWER BARS & GRANOLA BARS
\$14.00 PER GUEST



ICE CREAM SHOPPE

*PERSONALIZED ICE CREAM ATTENDANT FEE APPLIES
SERVED WITH ASSORTED PEPSI PRODUCTS & BOTTLED WATER

VANILLA & CHOCOLATE ICE CREAM
ASSORTED TOPPINGS TO INCLUDE STRAWBERRY, FUDGE & CARAMEL SAUCES
CHOPPED NUTS, WHIPPED CREAM, MARASCHINO CHERRIES, SPRINKLES,
BUTTERFINGER PIECES & MINI M&M'S
\$14.00 PER GUEST*

CONEY ISLAND

SERVED WITH ASSORTED PEPSI PRODUCTS & BOTTLED WATER
MINI CORN DOGS, HOT SOFT PRETZELS BITES WITH CHEESE & MUSTARD,
POPCORN AND COTTON CANDY
\$15.00 PER GUEST

A SPOT O' TEA

SERVED WITH ASSORTMENT OF FINE HOT TEAS AND BOTTLED WATER
MINIATURE SCONES
ASSORTED TEA SANDWICHES
ASSORTED MINIATURE FRUIT TARTS & PASTRIES
\$15 PER GUEST



REFRESHMENTS & BREAKS

BEVERAGES

FRESHLY BREWED REGULAR & DECAFIENATED COFFEE	\$40 PER GALLON
HARNEY & SON'S FINE HOT TEAS	\$40 PER GALLON
HARNEY & SONS CLASSIC ICE TEA	\$40 PER GALLON
LEMONADE	\$40 PER GALLON
FRUIT PUNCH	\$40 PER GALLON
HOT CHOCOLATE	\$40 PER GALLON
ORANGE, CRANBERRY, TOMATO, GRAPEFRUIT & PINEAPPLE	\$40 PER QUART

INDIVIDUALLY SERVED BEVERAGES

ASSORTED PEPSI PRODUCTS	\$ 3 EACH
BOTTLED WATER	\$ 2 EACH
SPARKLING WATER (PERRIER)	\$ 4.50 EACH
RED BULL (REGULAR OR SUGAR FREE)	\$ 4.50 EACH

SNACKS

ASSORTED DANISH	\$28.00 PER DOZEN
ASSORTED MUFFINS	\$28.00 PER DOZEN
BUTTER CROISSANTS	\$28.00 PER DOZEN
ASSORTED DONUTS	\$28.00 PER DOZEN
FRESH BAKED COOKIES	\$28.00 PER DOZEN
BROWNIES (CHOCOLATE OR BLONDIES)	\$28.00 PER DOZEN
ASSORTMENT OF ICE CREAM AND JUICE BARS	\$ 4 EACH
BALLPARK STYLE SOFT PRETZELS WITH MUSTARD	\$ 3 EACH
POTATO CHIPS OR PRETZELS	\$ 3 EACH
ASSORTED GRANOLA BARS	\$ 3 EACH
ASSORTED POWER BARS	\$ 4 EACH
ASSORTED CANDY BARS	\$ 3 EACH
YOPLAIT INDIVIDUAL YOGURTS	\$ 3 EACH

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



CONTINENTAL BREAKFAST

MINIMUM OF 15 PEOPLE

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

FIESTA CONTINENTAL

ASSORTED DANISH AND MUFFINS
SWEET BUTTER & FRUIT PRESERVES

CHOICE OF TWO (2) JUICES:

ORANGE, TOMATO, PINEAPPLE, GRAPEFRUIT OR CRANBERRY

\$13.00 PER GUEST

FIESTA DELUXE CONTINENTAL

FRESH SEASONAL FRUIT PLATTER
ASSORTED BAGELS WITH CREAM CHEESE
BUTTER CROISSANTS
ASSORTED DANISHES, MUFFINS & COFFEE CAKE
SWEET BUTTER & FRUIT PRESERVES

CHOICE OF THREE (3) JUICES:

ORANGE, TOMATO, PINEAPPLE, GRAPEFRUIT OR CRANBERRY

\$16.00 PER GUEST



BREAKFAST BUFFETS

MINIMUM OF 15 PEOPLE

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

SUNRISE BREAKFAST

FRESH FRUIT PLATTER
HASH BROWN PATTIES
SCRAMBLED EGGS*
ASSORTED DANISH
SWEET BUTTER & FRUIT PRESERVES

CHOICE OF ONE (1)

CRISPY BACON OR SAUSAGE LINKS

CHOICE OF TWO (2) JUICES

ORANGE, TOMATO, PINEAPPLE, GRAPEFRUIT OR CRANBERRY

\$19 PER GUEST

GOOD MORNING BREAKFAST BUFFET

FRESH FRUIT PLATTER
BREAKFAST POTATOES
SCRAMBLED EGGS* & VEGETABLE SCRAMBLED EGGS*
ASSORTED DANISH
SWEET BUTTER & FRUIT PRESERVES

CHOICE OF TWO (2)

CRISPY BACON OR TURKEY BACON, SAUSAGE LINKS OR PATTIES

CHOICE OF ONE (1)

BUTTERMILK PANCAKES
BISCUITS AND COUNTRY GRAVY
CINNAMON FRENCH TOAST

\$21 PER GUEST

FIESTA FIT

VEGETABLE SCRAMBLE* (EGG WHITES, DICED TOMATOES, SPINACH AND CHEESE)
OATMEAL WITH BROWN SUGAR & RAISINS
BRAN MUFFINS
SEASONAL FRUIT DISPLAY
YOGURT AND GRANOLA

CHOICE OF TWO (2) JUICES

ORANGE, TOMATO, GRAPEFRUIT, PINEAPPLE OR CRANBERRY

\$22 PER GUEST

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



SOUTHERN BREAKFAST BUFFET

FRIED CHICKEN & WAFFLES
SWEET BUTTER & WARM MAPLE SYRUP
BUTTERMILK BISCUITS & COUNTRY GRAVY

COUNTRY SCRAMBLED EGGS*
LYONNAISE POTATOES
CAJUN SAUSAGE
CHEESY CHEDDAR GRITS

SLICED SEASONAL FRESH FRUIT AND BERRIES
ASSORTED BREAKFAST BREADS

CHILLED ORANGE, TOMATO, CRANBERRY, GRAPEFRUIT JUICES
\$25 PER GUEST

ADD ON

OMELET STATION

*PERSONALIZED ATTENDANT FEE APPLIES ~ \$100 PER 50 GUESTS
LIVE ACTION OMELET STATION WITH ALL THE FIXINGS
DICED WHITE ONIONS, SCALLIONS, MUSHROOMS, DICED TOMATOES, SPINACH,
DICED HAM, SAUSAGE BACON BITS, SHREDDED CHEESE
ADDITIONAL \$6 PER GUEST*



BRUNCH AT FIESTA

(SERVED BY 11:30 AM)

CHOICE OF TWO (2)

CHILLED ORANGE, CRANBERRY, GRAPEFRUIT, AND TOMATO JUICES

SERVED WITH FRESHLY BAKED SCONES, MUFFINS AND DANISH
SWEET BUTTER, MARMALADE, AND FRUIT PRESERVES

FRESH FRUIT DISPLAY
SCRAMBLED EGGS*
BREAKFAST POTATOES

SELECT TWO (2) BREAKFAST MEATS

SAUSAGE PATTIES OR LINKS
TURKEY BACON
CRISPY BACON
HAM STEAK

FIESTA HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND RANCH & ITALIAN DRESSINGS
TOMATO AND CUCUMBER SALAD

CHOICE OF SAUTÉED CHICKEN MARSALA OR CHICKEN PICATTA
SEASONAL WHITE FISH WITH LEMON SAUCE*

CHEF'S VEGETABLE MEDLEY
RICE PILAF

CHEF'S SWEET TABLE
ASSORTED BOSTON CRÈME ROLADES, MINI CUPCAKES, MAGIC BARS, MINI GERMAN CHOCOLATE BARS

\$31 PER GUEST

ADD ON

***CARVING STATION**

*\$100 PER CHEF ATTENDANT FEE WILL APPLY

ROASTED TURKEY - \$75 (SERVES 25)
LOIN OF PORK - \$75 (SERVES 25)
ROAST BEEF TOP ROUND* - \$300 (SERVES 80 TO 100 PEOPLE)
SLOW ROASTED PRIME RIB* - \$450 (SERVES 35)

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



PLATED BREAKFAST

YOUR GUESTS WILL ENTER THE ROOM TO AN ASSORTMENT OF FAMILY STYLE BREAKFAST BAKERIES & ORANGE JUICE WHILE OUR FRIENDLY WAIT STAFF WILL SERVE THE ENTRÉE & CHOICE OF FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

THE CLASSIC

SCRAMBLED EGGS*

BREAKFAST POTATOES

SELECT ONE (1) BREAKFAST MEAT:

GRILLED SAUSAGE PATTIES OR SAUSAGE LINKS

CRISPY BACON

TURKEY BACON

GRILLED HAM STEAK

\$18 PER GUEST

CORN BEEF & HASH WITH SCRAMBLED EGGS*

LYONNAISE POTATOES

\$19 PER GUEST

CHORIZO CON HUEVOS

EGGS SCRAMBLED WITH CHORIZO SAUSAGE*

REFRIED BEANS

CORN TORTILLAS AND FRESH PICO DI GALLO

\$21 PER GUEST

NEW YORK STEAK & EGGS

GRILLED 8 OZ STEAK*

SCRAMBLED EGGS*

BREAKFAST POTATOES

\$22 PER GUEST

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



LUNCH BUFFETS

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICE TEA

SOUP, SALAD AND POTATO BAR

SOUP DU JOUR OR BEEF CHILI

CHOICE OF TWO (2) SALADS

MIXED GREENS WITH SEASONAL TOPPINGS AND CHOICE OF TWO (2) DRESSINGS
RANCH, BLUE CHEESE, ITALIAN, OR THOUSAND ISLAND

TRADITIONAL CAESAR SALAD
ROMAINE LETTUCE WITH PARMESAN & GARLIC CROUTONS

ITALIAN CHOPPED SALAD
*ICEBERG AND ROMAINE LETTUCE, GENOA SALAMI, MOZZARELLA, TOMATO,
PEPPERONCINI, BALSAMIC VINAIGRETTE*

COBB SALAD
MIXED GREENS, *TOMATO, AVOCADO, EGG, CRUMBLER BLUE CHEESE. OVEN ROASTED TURKEY, BACON*

ASIAN CHICKEN SALAD
GREEN ONIONS, RICE NOODLES, CHICKEN BREAST, ORANGE HONEY-SESAME DRESSING

BAKED POTATO

SERVED WITH SOUR CREAM, FRESH WHIPPED BUTTER, BACON BITS, SHREDDED CHEESES AND CHEESE SAUCE,
CHILI, BROCCOLI AND SCALLIONS

ASSORTED MINI CUPCAKES, CHOCOLATE BROWNIES AND ASSORTED COOKIES
\$ 19 PER GUEST



ALL AMERICAN LUNCH

MIXED GREEN SALAD WITH CHOICE OF TWO (2) DRESSINGS

DRESSINGS

BLUE CHEESE, ITALIAN, RANCH, OR THOUSAND ISLAND

ENTREE

BROILED HAMBURGERS*

BEEF HOT DOGS

SERVED WITH APPROPRIATE CONDIMENTS

CHOICE OF TWO (2):

CREAMY COLE SLAW, POTATO SALAD, MACARONI SALAD, MACARONI & CHEESE
WEDGE FRIES

APPLE OR CHERRY COBBLER

\$21.00 PER GUEST

CANCUN LUNCH BUFFET

MIXED GREEN SALAD WITH SOUTHWESTERN TOPPINGS AND CHIPOTLE RANCH DRESSING
CRISPY TORTILLA CHIPS, CHILI CON QUESO AND SALSAS

TACO BAR TO INCLUDE CHOICE OF TWO (2):

SPICY SHREDDED CHICKEN, CARNITAS, SEASONED GROUND BEEF OR SEASONED GROUND TURKEY

MEXICAN RICE AND REFRIED BEANS

SOFT FLOUR TORTILLAS, CRISPY TACO SHELLS

SHREDDED LETTUCE, DICED TOMATOES, DICED ONIONS, PICO DE GALLO, GUACAMOLE,
SOUR CREAM, AND MONTREY JACK & CHEDDAR CHEESE BLEND

CHURROS & SWEET EMPANADAS

\$21.00 PER GUEST

ASIAN LUNCH BUFFET

ORIENTAL SALAD WITH ASIAN TOPPINGS SERVED WITH A SESAME DRESSING
ASIAN NOODLE SALAD

CHOICE OF TWO (2) ENTREES

CHICKEN OR VEGETABLE CHOW MEIN, ORANGE CHICKEN,
GENERAL TAO'S CHICKEN, MONGOLIAN BEEF*

STIR FRIED VEGETABLES

STEAMED WHITE RICE OR VEGETABLE FRIED RICE

FORTUNE AND ALMOND COOKIES

\$21 PER GUEST

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



LITTLE ITALY LUNCH BUFFET

TRADITIONAL CAESAR SALAD WITH PARMESAN & GARLIC CROUTONS
MIXED GREENS WITH CHOICE OF TWO (2) DRESSINGS: ADD DRESSING TYPES

CHOICE OF TWO (2):

ITALIAN SAUSAGE WITH PEPPERS

CHICKEN PICATTA

CHICKEN MARSALA

BAKED ZITI

PENNE PASTA PRIMAVERA

SEASONAL VEGETABLES

WARM BREAD STICKS

CANNOLIS & TIRAMISU

\$23.00 PER GUEST

AMERICAN DELI LUNCH BUFFET

MIXED GREEN SALAD WITH CHOICE OF TWO (2) DRESSINGS
DRESSINGS: BLUE CHEESE, ITALIAN, RANCH OR THOUSAND ISLAND

CHOICE OF TWO (2)

MARCONI SALAD, PASTA SALAD, CREAMY COLESLAW OR POTATO SALAD

A DISPLAY OF CARVED DELI MEATS TO INCLUDE: HAM, OVEN ROASTED TURKEY, ROAST BEEF* AND GENOA SALAMI,
ASSORTED SLICED CHEESES (AMERICAN, SWISS, PROVOLONE)

CHOICE OF ONE (1)

TUNA SALAD, CHICKEN SALAD OR EGG SALAD

LETTUCE, SLICED TOMATO, RED ONION, PICKELS, ASSORTED SLICED BREADS AND HOAGIE ROLLS,

HOUSEMADE CHIPS

CHOICE OF TWO (2)

BBQ, RANCH, TAJIN, LEMON PEPPER, SEA SALT, ONION, CHIPOTLE, OLD BAY, FAJITA, JERK SPICE

BROWNIES & COOKIES

\$24.00 PER GUEST

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



PICNIC AT THE FIESTA

HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

COUNTRY POTATO SALAD

CREAMY COLE SLAW

CHOICE OF TWO (2) ENTREES

BEEF BURGERS*

BBQ CHICKEN BREASTS

HOT DOGS

CORN DOGS

FRIED CHICKEN

PULLED PORK

MASHED POTATOES

BAKED MACARONI & CHEESE

BAKED BEANS

CORN ON THE COB

CORN BREAD WITH HONEY BUTTER

CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

FRUIT PUNCH OR LEMONADE

\$25 PERSON

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



PLATED LUNCHES

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS, ICE TEA,
ASSORTED PEPSI PRODUCTS AND BOTTLED WATER

DESIGN YOUR LUNCH

STARTERS

SELECT ONE (1) SALAD

HOUSE SALAD SERVED WITH RANCH & ITALIAN

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS

SPINACH SALAD WITH WALNUTS, PEARS, BLUE CHEESE AND THIN RED ONIONS TOSSED WITH RASBERRY VINIGRETTE

ACCOMPANIMENTS

SELECT ONE (1) VEGETABLE

CHEF'S VEGETABLE MEDLEY

GREEN BEANS AMANDINE

STEAMED BROCCOLI WITH RED PEPPERS

SELECT ONE (1) STARCH

CREAMY MASHED POTATOES

GARLIC MASHED POTATOES

HERB ROASTED POTATOES

RICE PILAF

SELECT ONE (1) ENTREE

PASTA PRIMAVERA	\$20
WITH GRILLED CHICKEN	\$22
BREAST OF CHICKEN MADE WITH YOUR CHOICE OF SAUCE PICCATO, MARSALA OR PARMAGIAN	\$22
ROASTED PORK LOIN WITH APPLE DEMI SAUCE	\$23
SEASONAL WHITE FISH* WITH CHOICE OF BRUSCHETTA TOPPING, FRANCAISE, LEMON CAPER BUERRE BLANC	\$23
BAKED SALMON* WITH LEMON BUERRE BLANC	\$26
NEW YORK SIRLOIN* – 8 OZ. SERVED IN A DEMI RED WINE SAUCE	\$26

DESSERTS

SELECT ONE (1)

NEW YORK STYLE CHEESECAKE WITH BERRY SAUCE

CARROT CAKE

SIGNATURE CHOCOLATE CAKE

KEY LIME TART

SEASONAL FRUIT TART

CHOCOLATE MOUSSE

NO SUGAR ADDED DESSERTS AVAILABLE UPON REQUEST

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



DINNER BUFFETS

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICE TEA

MAMMA MIA BUFFET

STARTER: ANTIPASTO MEAT DISPLAY

CHOICE OF TWO (2) SALADS

MIXED GREENS WITH ITALIAN INSPIRED TOPPINGS, CAESAR SALAD, CAPRESE SALAD,
ITALIAN PASTA SALAD OR CHEESE TORTELLINI SALAD

CHOICE OF THREE (3) ENTREES

ITALIAN SAUSAGE WITH PEPPERS

CHOICE OF CHICKEN: PARMESIAN, MARSALA, PICCATA, FLORENTINE OR CACCIATORE

SPAGHETTI MARINARA WITH MEATBALLS

PENNE PASTA PRIMAVERA

BAKED ZITI

VEGETABLE OR BEEF LASAGNA

BOWTIE PASTA WITH CHICKEN, PESTO AND PEAS

MANICOTTI FLORENTINE WITH POMADORO SAUCE

BOWTIE PASTA WITH VODKA ROSA

SERVED WITH CHEF'S CHOICE OF SEASONAL VEGETABLES

GARLIC BREAD AND FOCACCIA

CANNOLIS, TIRAMISU AND ITALIAN COOKIES

\$29.00 PER GUEST

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



SOUTHERN HOSPITALITY BUFFET

HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND CHOICE OF TWO (2) DRESSINGS

CHOICE OF ONE (1) SALAD

COLESLAW, SWEET POTATO SALAD, BLACK EYED PEA SALAD AND FRIED OKRA

CHOICE OF THREE (3) ENTREES

SOUTHERN FRIED CHICKEN

CHICKEN & DUMPLINGS

GUMBO SERVED WITH WHITE RICE

CHICKEN FRIED STEAK* WITH COUNTRY GRAVY

SLICED HICKORY SMOKED BEEF BRISKET*

FRIED CATFISH

CHOICE OF THREE (3) ACCOMPANIMENTS

MASHED POTATOES

HUSH PUPPIES

COLLARD GREENS

CORN SUCCOTASH

SEASONAL MIXED VEGETABLES

APRICOT GLAZED CARROTS

BAKED BEANS

MAC & CHEESE

CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

\$29 PER GUEST

CANCUN DINNER BUFFET

MIXED GREEN SALAD WITH SOUTHWESTERN TOPPINGS AND DRESSINGS, FRESH TORTILLA CHIPS, QUESO AND SALSA BAR (THREE SALSA), CILANTRO RICE OR SPANISH RICE, REFRIED BEANS OR BLACK BEANS AND BEEF TAQUITOS

TACO BAR

CHOICE OF THREE (3) ENTREES

CHICKEN OR STEAK FAJITAS WITH GRILLED PEPPERS & ONIONS

SHREDDED CHICKEN

PORK CARNITAS

BARBACOA

SEASONED GROUND BEEF

SEASONED GROUND TURKEY

CHEESE OR CHICKEN ENCHILADA TAMALES

CHEF'S SWEET TABLE

DESSERT EMPANADAS, CHURROS

\$29 PER GUEST

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



DELUXE BURGER BASH BUFFET

CHOICE OF THREE (3) SALADS

FIESTA MIXED GREEN SALAD WITH SEASONAL TOPPINGS AND CHOICE OF DRESSING
CAESAR SALAD- *GARLIC CROUTONS, GRATED PARMESAN*
CLASSIC RED BLISS POTATO SALAD
SPINACH SALAD WITH BACON, WALNUTS, CRUMBLLED BLUE CHEESE WITH RASPBERRY WALNUT VINEGARETTE
FUSILLI SALAD
TOMATO AND CUCUMBER SALAD

CHOICE OF THREE (3) NOT SO TYPICAL SIDES

GOURMET MACARONI AND CHEESE
CAULIFLOWER AU GRATIN
HOUSE MADE POTATO CHIPS
GRILLED VEGETABLE MEDLEY
SEASONED STEAK FRIES

CHOICE OF THREE (3) TYPES OF BURGERS

CLASSIC BEEF BURGER*
TURKEY BURGER*
VEGETARIAN BURGER
BLACK BEAN VEGAN BURGER
HERB GRILLED CHICKEN BREAST

ASSORTED BUNS: KAISER, CIABATTA, BRIOCHE, PRETZEL

TOPPINGS: SLICED TOMATO, SWEET ONIONS, LEAF LETTUCE, JALAPENOS, ASSORTED CHEESES, DILL PICKLES

CHOICE OF THREE (3) DESSERTS

ASSORTED COOKIES
DOUBLE CHOCOLATE FUDGE BROWNIES
ASSORTED MINI CUPCAKES
BUILD YOUR OWN STRAWBERRY SHORTCAKE
FRESH SEASONAL FRUIT MACEDOINE SALAD

\$33 PER GUEST

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



RED, WHITE & BLUE DINNER BUFFET

MIXED GREEN SALAD WITH CHOICE OF TWO (2) DRESSINGS
CHOICE OF TWO (2) SALADS: POTATO SALAD, MACARONNI SALAD, FUSSILI PASTA SALAD, CREAMY COLE SLAW

CHOICE OF TWO (2) SIDES

BAKED BEANS
MACARONI & CHEESE
MINI CORN COBLETES
MASHED POTATOES

CHOICE OF THREE (3) ENTREES

BUTTERMILK FRIED CHICKEN
BARBEQUE CHICKEN
BARBEQUE PULLED PORK
BARBEQUE SHREDDED BEEF
BARBEQUE PORK RIBS
BEEF HOTDOGS AND ¼ POUND HAMBURGERS*

DESSERTS

WARM CORNBREAD & ASSORTMENT OF PIES
\$34.00 PER GUEST

ISLAND CUISINE

TUNA POKE* WITH CRISPY WONTONS AND TORTILLA CHIPS
HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
HAWAIIAN MACARONNI SALAD
SEASONAL FRUIT SALAD TOSSED WITH TOASTED COCONUT AND MANGO JUICE
ASSORTED ROLLS AND BUTTER

CHOICE OF THREE (3) ENTREES

MAHI-MAHI* WITH PINEAPPLE RELISH
CHICKEN ADOBO
COCONUT CHICKEN CURRY
KALUA PORK
BRAISED BEEF SHORT RIBS*

MAPLE AND BROWN SUGAR GLAZED BABY CARROTS
BAKED BUTTERNUT SQUASH

JASMINE WHITE RICE
PANCIT

CHEF'S SELECTION OF ASSORTED THEMED DESSERTS
\$38 PER GUEST

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



ASIAN DELIGHT

FIESTA HOUSE SALAD SERVED WITH ASIAN INSPIRED TOPPINGS AND SESAME DRESSING
ASIAN NOODLE SALAD, VEGETARIAN EGG ROLLS & PORK POT STICKERS SERVED WITH A THAI CHILI SAUCE

CHOICE OF TWO (2) ENTREES

CHICKEN: CASHEW, KUNG PAO, LEMON, ORANGE, GENERAL TAO'S OR SWEET & SOUR

BEEF*: CHOICE OF FIRECRACKER, MONGOLIAN OR BEEF & BROCCOLI

PORK: SWEET & SOUR, CHAR SIU BARBEQUED PORK RIBS

SHRIMP*: SWEET GARLIC CHILI, KUNG PAO

SELECT THREE (3) ACCOMPANIMENTS

STEAMED WHITE RICE

VEGETABLE FRIED RICE

BROWN RICE

VEGETABLE CHOW MEIN

STIR FRIED VEGETABLES

STEAMED BOK CHOY

CRUNCHY NOODLES, SWEET & SOUR SAUCE AND SPICY MUSTARD

CHEF'S SWEET TABLE TO INCLUDE ALMOND COOKIES, FORTUNE COOKIES, ASSORTED CAKES & PIES

CHOICE OF TWO (2) ENTREES - \$36.00 PER GUEST

CHOICE OF THREE (3) ENTREES - \$39.00 PER GUEST



THE GRAND

SELECT THREE (3) STARTERS

HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
GARDEN VEGETABLE DISPLAY SERVED WITH FINE HERB DIP AND RANCH
DOMESTIC CHEESE DISPLAY GARNISHED WITH CRACKERS AND ARTISAN BREADS
ROASTED VEGETABLE SALAD
TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS
COUNTRY POTATO SALAD
FUSSILI PASTA SALAD
TOMATO & CUCUMBER SALAD

SELECT THREE (3) ENTREES

CHICKEN BREAST
CHOICE OF: MADEIRA, MILANESE, TOMATO & BASIL
PORK LOIN WITH PAN JUS
SLICED ROAST SIRLOIN* WITH MUSHROOM SAUCE
CHEESE TORTELLINI PESTO CREAM
WHITE FISH* WITH CAPER-LEMON BUTTER SAUCE

SELECT THREE (3) ACCOMPANMENTS

GOURMET MACARONI & CHEESE
MASHED POTATOES
HERB ROASTED POTATOES
WILD MIXED MEDLEY RICE PILAF
ROASTED CAULIFLOWER
CHEF'S VEGETABLE MEDLEY

CHEF'S SWEET TABLE – CAKES, PIES AND MINI FRENCH PASTRIES
ASSORTED ROLLS AND BUTTER

\$44 PER GUEST



PLATED DINNERS

MINIMUM OF 10 GUESTS

DINNER SERVICE SERVED WITH FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER,
CHOICE OF SOUP OR SALAD, VEGETABLE AND A STARCH,
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

CHOICE OF EITHER SOUP OR SALAD - CHOICE OF ONE (1)

SOUP

CREAM TOMATO BISQUE

SOUP D'JOUR

CHICKEN NOODLE

SALAD

MIXED GREENS

CEASAR

STEAKHOUSE

WEDGE

SPINACH SALAD, WALNUTS, PEARS, BLUE CHEESE

VEGETABLE - CHOICE OF ONE (1)

CHEF VEGETABLE MEDLEY

GREEN BEAN ALMONDINE

STEAMED BROCCOLI

ASPARAGUS

GLAZED CARROTS

STARCH - CHOICE OF ONE (1)

RICE MEDLEY

STEAMED WHITE OR BROWN RICE

HERB ROASTED POTATOES

MASHED POTATOES – GARLIC OR REGULAR

DESSERTS

NEW YORK STYLE CHEESECAKE WITH STRAWBERRY SAUCE

CARROT CAKE WITH CARMEL SAUCE

CHOCOLATE FUDGE CAKE

WARM CINNAMON RAISIN BREAD PUDDING WITH A WHISKEY VANILLA CREAM SAUCE

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



VEGETARIAN SELECTIONS

**PASTA PRIMAVERA WITH LEMON SAUCE
\$19 PER GUEST**

**PENNE WITH PESTO SAUCE
\$20 PER GUEST**

**PENNE WITH POMADORA SAUCE
\$20 PERSON**

**PASTA ENHANCEMENTS
SAUTEED CHICKEN - \$4 PER GUEST
GRILLED SHRIMP* - \$7 PER GUEST**

SAUTEED CHICKEN BREAST SELECTIONS

**HERB ROASTED, MARSALA OR PICATTA
\$32.00 PER GUEST**

**CHICKEN PARMAGINA
\$33.00 PER GUEST**

**CHICKEN FLORENTINE TOPPED WITH MORNAY SAUCE
\$35 PER GUEST**

PORK SELECTIONS

**HERB ROASTED PORK LOIN
\$34 PER GUEST**

**PORK T-BONE*
WITH HARD APPLE SAUCE
\$36.00 PER GUEST**

FISH SELECTIONS

**SALMON*
FRESH FILET OF SALMON*
CITRUS BUERRE BLANC
\$37.00 PER GUEST**

**MAHI MAHI*
GRILLED OR BLACKENED
PINEAPPLE RELISH
\$38.00 PER GUEST**

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



BEEF SELECTIONS

NEW YORK STEAK* – 12 OZ

SERVED WITH YOUR CHOICE OF PEPPERCORN OR RED WINE SAUCE

\$38.00 PER GUEST

ADD SHRIMP* - \$6 PER GUEST

PETITE FILET MIGNON* – 8 OZ

\$50.00 PER GUEST

ADD SHRIMP* - \$6 PER GUEST

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



RECEPTION ENHANCEMENTS

ALL STATIONS & DISPLAYS HAVE A TWO HOUR MAXIMUM

IMPORTED & DOMESTIC CHEESE DISPLAY

GARNISHED WITH FRESH BERRIES AND GRAPES

LAVOSH AND CRACKER ASSORTMENT

\$225.00 (SERVES 25- 35)

\$325.00 (SERVES 50-70)

\$475.00 (SERVES 100- 125)

SEASONAL FRUIT DISPLAY

DISPLAY OF SLICED SEASONAL FRUITS AND BERRIES

\$175.00 (SERVES 25- 35)

\$270.00 (SERVES 50-70)

\$425.00 (SERVES 100- 125)

GARDEN CRUDITÉ

FRESH VEGETABLES SERVED WITH RANCH DRESSING

\$150.00 (SERVES 25- 35)

\$240.00 (SERVES 50-70)

\$325.00 (SERVES 100- 125)

GRILLED VEGETABLE DISPLAY

GRILLED EGGPLANT, MUSHROOMS, SQUASH, ASPARAGUS, ROASTED RED PEPPERS

SERVED WITH BALSAMIC VINEGAR DRIZZLE

\$175.00 (SERVES 25- 35)

\$250.00 (SERVES 50-70)

\$350.00 (SERVES 100- 125)

MEDITERRANEAN HUMMUS, FETA CHEESE AND BABA GHANOUSH DISPLAY

WITH OLIVES, ROASTED GARLIC AND PEPPERS, OLIVE OIL AND PITA BREAD

\$175.00 (SERVES 25- 35)

\$240.00 (SERVES 50-70)

\$320.00 (SERVES 100- 125)

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



**ANTIPASTO DISPLAY
WITH ITALIAN BREADS**

*CAPPICOLA, MORTADELLA, PROSCIUTTO, SALAMI,
SMOKED PROVOLONE, GORGONZOLA, BUFFALO MOZZARELLA,
MARINATED MUSHROOMS AND ARTICHOKE HEARTS, ROASTED RED PEPPERS,
OLIVES, PEPPERONCINI, CHERRY TOMATOES
WITH OLIVE OIL AND BALSAMIC VINAIGRETTE*

\$300.00 (SERVES 25- 35)

\$415.00 (SERVES 50-70)

\$550.00 (SERVES 100- 125)

SPINACH AND ARTICHOKE DIP

HOT OR COLD

SERVED WITH PITA BREAD AND TORTILLA CHIPS

\$150.00 (SERVES 25- 35)

\$250.00 (SERVES 50-70)

\$300.00 (SERVES 100- 125)

**CHIP & DIP DUO
SERVED WITH RANCH AND FRENCH ONION**

SERVED WITH CRINKLED CUT CHIPS

\$75.00 (SERVES 25- 35)

\$125.00 (SERVES 50-70)

\$200.00 (SERVES 100- 125)



BUILD YOUR OWN POTATO STATION

CHOICE OF TWO (2) TYPES OF POTATOES

REGULAR FRIES

STEAK FRIES

SWEET POTATO FRIES

TATER TOTS

PETITE BAKED POTATO

VEGETARIAN CHILI, MEAT CHILI, NACHO CHEESE SAUCE, SOUR CREAM, CHIVES, CRUMBLIED BACON
AND CHIPOTLE RANCH DIPPING SAUCE

\$12 PER GUEST

PASTA STATION

PENNE PASTA & FETTUCCHINI PASTA COOKED TO ORDER TO INCLUDE
GREEN PEPPERS, MUSHROOMS, HERBS & TOMATOES
CHOICE OF TWO (2) SAUCES: PESTO, ALFREDO, BOLOGNESE, POMODORO

\$12.00 PER GUEST

ADD CHICKEN - \$4.00 PER GUEST

ADD SHRIMP - \$6.00 PER GUEST*

STREET TACO ENHANCEMENT

*MINI CORN AND FLOUR TORTILLAS, SHREDDED LETTUCE, CABBAGE, SALSA FRESCA, GUACAMOLE,
CILANTRO, LIME WEDGES, DICED WHITE ONION, COTIJA CHEESE AND MEXICAN CREMA*

CHOICE OF TWO (2)

SPICED SHREDDED CHICKEN

CHIPOTLE JULIENNE STEAK*

BARBACOA

CRISPY SHRIMP

\$15 PER GUEST

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

All prices are subject to 8.25% tax and 20% gratuity

Pricing is subject to change



SLIDER STATION

CHOICE OF TWO (2) SLIDERS
(THREE SLIDERS PER GUEST)

SHAVED PRIME BEEF SLIDERS*

BBQ SAUCE, AGED CHEDDAR, FRIED ONION STRAWS

SHAVED PRIME BEEF* SLIDER

BLUE CHEESE, BACON

SHAVED PRIME BEEF* SLIDER

BRIE CHEESE, CARAMELIZED ONIONS

PASTRAMI SLIDER

PASTRAMI, COLESLAW, PROVOLONE CHEESE, DELI MUSTARD

BUFFALO STYLE CHICKEN TENDER

BLUE CHEESE SLAW

SOUTHERN FRIED CHICKEN TENDER SLIDER

HONEY MUSTARD, COLESLAW

HICKORY SMOKED PULLED PORK

COLA BBQ SAUCE

\$16 PER GUEST

THE CARVING BOARD

*PERSONALIZED CHEF FEE APPLIES ~ \$100 PER 100 PEOPLE
SERVED WITH MINI ROLLS, SAUCES AND MUSTARDS*

PORK LOIN (SERVES 25)	\$150
ROASTED BONELESS TURKEY BREAST (SERVES 35)	\$175
BOURBON GLAZED BONE-IN HAM (SERVES 45)	\$225
NY STRIP LOIN* (SERVES 25)	\$325
ROASTED BEEF TOP ROUND* (SERVES 100)	\$350
SLOW ROASTED PRIME RIB* (SERVES 35)	\$375
LECHON (WHOLE PIG) (SERVES 100)	\$375
STEAMSHIP ROUND OF BEEF* (SERVES 225)	\$575

SEAFOOD BAR

SERVED WITH CLASSIC COCKTAIL SAUCE

OYSTERS, CLAMS AND CHILLED SHRIMP

\$600 (SERVES 50 PEOPLE)

\$900 (SERVES 75 PEOPLE)

\$1,200 (SERVES 100 PEOPLE)

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change



COLD HORS D OEUVRES
(SERVED PER 100 PIECES)

DEVILED EGGS	\$200
STUFFED ENDIVE WITH BLEU CHEESE CREAM AND CANDIED WALNUTS PIECES	\$250
TOMATO & BUFFALO MOZZARELLA BRUCHETTA	\$250
TOMATO CAPRESE SKEWER	\$250
PROSCIUTTO WRAPPED IN MELON	\$300
CHILLED SHRIMP*	\$300
ASSORTED SUSHI*	\$325
PROSCIUTTO WRAPPED GRILLED ASPARAGUS	\$325
BAY SHRIMP* & CUCUMBER	\$325

HOT HORS D OEUVRES
(SERVED PER 100 PIECES)

SPANAKOPITA (SPINACH AND FETA CHEESE IN FILO PASTRY)	\$225
JALAPENO POPPERS	\$225
POT STICKERS WITH PONZU SAUCE	\$225
LOADED POTATO SKINS	\$225
MACARONI AND CHEESE BITES	\$225
VEGETABLE EGG ROLL	\$250
MEATBALLS (SWEDISH, TERIYAKI OR BBQ)	\$250
FRIED MOZZARELLA STICKS SERVED WITH MARINARA AND RANCH DRESSING	\$250
FRIED MUSHROOMS WITH RANCH DRESSING	\$250
CHICKEN FINGERS WITH RANCH DRESSING	\$275
CHICKEN OR BEEF TAQUITOS	\$275
MUSHROOM CAPS WITH CRABMEAT GRANTINEE	\$275
ITALIAN SAUSAGE STUFFED MUSHROOM	\$275
BUFFALO WINGS WITH RANCH OR BLEU CHEESE DRESSING	\$300
CRAB RANGOON	\$350
CHICKEN SATAY SERVED WITH TERIYAKI SAUCE OR PEANUT SAUCE	\$350
BEEF SATAY* WITH MONGOLIAN SAUCE OR SWEET CHILI SAUCE	\$350
MINI BEEF WELLINGTON*	\$350
PETITE CRAB CAKES WITH REMOULADE SAUCE	\$350
BREADED SHRIMP	\$425

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
All prices are subject to 8.25% tax and 20% gratuity
Pricing is subject to change