

The Emerald

hors d'oeuvres

Table Display during Cocktail Hour Includes:
Crudites Display with Dip

salad

Select One of the Following

Caesar Salad with Garlic Croutons & Parmesan Mixed Greens Salad with Assorted Dressings

entree

Select from the Following

Pasta Primavera
Chicken Picatta with a Lemon Butter Sauce
Chicken Champagne with Cream Sauce
Baked Chicken with Fresh Herbs
Fried Catfish
Tilapia Mediterranean
Boneless Braised Beef Ribs in a Guinness Stout

sides

Select Three of the Following

Roasted New Potatoes with Fresh Herb Butter
Garlic Mashed Potatoes
Macaroni & Cheese
Wild Rice
Steamed Broccoli with Roasted Pepper & Garlic Oil
Fresh Green Beans Almandine
Fresh Seasonal Vegetable Medley

Served with Fresh Baked Rolls & Butter, Coffee, Decaf Coffee & Tea

Buffet Package with One Entree - \$35 per person Buffet Package with Two Entrees - \$38 per person Buffet Package with Three Entrees - \$42 per person

*Add a Champagne Toast onto this package for \$3 per person

All prices are subject to 22% service charge and 7% state tax *Vegetarian and Special Dietary Entrees Available Upon Request



The Sapphire

BUFFET

hors d'oeuvres

Table Display during Cocktail Hour Includes:

Imported & Domestic Cheeses Served with Crackers
Fresh Fruit Display



salad

Select One of the Following

Caesar Salad with Fresh Garlic Croutons and Parmesan Shavings
Tossed Mixed Field Greens with Assorted Dressings
Spinach Salad with Strawberries, Candied Pecans, Red Onions
Served with Raspberry Vinaigrette Dressing

entree

Select from the Following

Eggplant Parmesan
Chicken Champagne with Cream Sauce
Chicken Marsala with Fresh Mushrooms
Ancho Chili Crusted Salmon
Blackened Mahi Mahi with a Mango Chutney Sauce
Shrimp Scampi

Sliced Sirloin served with Au Jus & Horseradish Sauce
Tuscany Beef Braised in a Red Wine Sauce with Olives & Tomatoes

Your Selection of Two Butler Passed Hors d'oeuvres for Cocktail Hour:

Miniature Quiche
Swedish or BBQ Meatballs
Spanokopita
Tomato, Basil, Mozzarella Crostini
Spring Rolls with Sweet & Sour Sauce
Asparagus Wrapped with Prosciutto
Black & White Sesame Chicken with Mango Chutney

sides

Select Three of the Following

Roasted New Potatoes with Fresh Herb Butter
Au Gratin Potatoes
Garlic Mashed Potatoes
Garden Parmesan Risotto
Macaroni & Cheese
Wild Rice
Steamed Broccoli with Roasted Pepper and Garlic Oil
Fresh Green Beans Almandine
Fresh Seasonal Vegetable Medley

Served with Fresh Baked Rolls & Butter, Coffee, Decaf Coffee & Tea

Buffet Package with One Entree - \$45 per person Buffet Package with Two Entrees - \$50 per person Buffet Package with Three Entrees - \$54 per person

*Add a Champagne Toast onto this package for \$3 per person

All prices are subject to 22% service charge and 7% state tax
*Vegetarian and Special Dietary Entrees Available Upon Request



The Diamond

PLATED

hors d'oeuvres

Your Selection of Two Butler Passed Hors d'oeuvres for Cocktail Hour:

Table Display during Cocktail Hour Includes:

Imported & Domestic Cheeses Served with Crackers
Fresh Fruit Display
Crudites Display with Dip



Swedish or BBQ Meatballs
Spanokopita
Tomato, Basil, Mozzarella Crostini
Spring Rolls with Sweet & Sour Sauce
Coconut Shrimp with Orange Horseradish
Florida Crab Cakes with Ginger Lemon Mayonnaise
Asparagus Wrapped with Prosciutto
Beef Satay with Spicy Peanut Sauce

salad

Select One of the Following

Caesar Salad with Fresh Garlic Croutons and Parmesan Shavings
Tossed Mixed Field Greens with Assorted Dressings
Spinach Salad with Strawberries, Candied Pecans, Red Onions
Served with Raspberry Vinaigrette Dressing

entree

Select from the Following

Eggplant Parmesan \$42
Chicken Florentine \$50
Chicken Champagne with Cream Sauce \$50
Chicken Marsala with Fresh Mushrooms \$50
Chicken & Grilled Shrimp Picatta \$55
Ancho Chili Crusted Salmon \$55
Herb Roasted Chicken & Ancho Chili Crusted Salmon \$60
Sliced Roast Sirloin & Grilled Shrimp \$62
6 oz. Center Cut Filet Mignon \$65
6oz. Center Cut Filet Mignon \$70

sides

Select Two of the Following

Roasted New Potatoes with Fresh Herb Butter
Au Gratin Potatoes
Garlic Mashed Potatoes
Garden Parmesan Risotto
Macaroni & Cheese
Wild Rice
Steamed Broccoli with Roasted Pepper and Garlic Oil
Fresh Green Beans Almandine
Fresh Seasonal Vegetable Medley

Served with Fresh Baked Rolls & Butter, Coffee, Decaf Coffee & Tea

*Add a Champagne Toast onto this package for \$3 per person

All prices are subject to 22% service charge and 7% state tax
*Vegetarian and Special Dietary Entrees Available Upon Request



The Bar

Per Person Bar Package

Super Premium: First Hour - \$19.00, Every additional Hour \$13.00

Premium: First Hour- \$15.00, Every Additional Hour \$11.00

Beer, Wine & Soft Drinks: First Hour \$11.00, Every Additional Hour \$7.00

Consumption Bar

	Host Bar	Cash Bar
Premium Liquor	\$6.75 each	\$7.25 inclusive
Super Premium Liquor	\$8.00 each	\$8.50 inclusive
Domestic Beer	\$4.00 each	\$4.50 inclusive
Premium Beer	\$4.50 each	\$5.00 inclusive
Glass of Wine	\$6.50 each	\$7.00 inclusive
Red Bull	\$5.00 each	\$5.50 inclusive
Soft Drinks	\$2.75 each	\$3.25 inclusive

Brands

Super Premium - Mt Gay Rum, Deaths Door Gin, Tito's Vodka, Dewar's Scotch, Buffalo Trace Whiskey, 1800 Tequila

Premium- Bacardi Rum, Bombay Gin, Smirnoff Vodka, Cutty Sark Scotch, Jim Beam Whiskey, Jose Cuervo Tequila

Domestic Beer- Miller Lite, Bud Light, Coors Light, Budweiser, Michelob

Premium Beer- Corona, Heineken, Stella Artois, Blue Moon

Specialty Drinks

Margarita Mimosa Red Sangria Champagne Spritzer Caribbean Rum Punch \$85.00 per gallon

Bottled Beverages

House Wine- Copper Ridge- \$30 per bottle
Champagne \$30 per bottle
Non-Alcoholic Sparking Cider \$25 per bottle
Non- Alcoholic Champagne \$25 per bottle

*Add a Champagne Toast on to any package for \$3 per person
All bars are subject to a \$100 Bartender Labor Charge
All prices are subject to 22% service charge and 7% state tax