

SERVED BREAKFASTS

All plated breakfasts are presented with orange juice, regular and decaffeinated coffees and a selection of hot teas.

SUNRISE BREAKFAST

Fluffy Scrambled Eggs
Bacon or Sausage
Country Breakfast Potatoes,
Fresh Baked Biscuits, Butter, Preserves

\$17 per person

GRAND DAY

Texas French Toast, Warm Syrup Bacon, Breakfast Potatoes Fresh Berries

\$16 per person

CHICKEN AND WAFFLES

Chicken Fried Chicken Golden Waffle, Warm Syrup Breakfast Potatoes

\$22 per person

BREAKFAST BUFFETS

Breakfast buffets are accompanied by freshly brewed regular and decaffeinated coffee and assorted hot teas.

Priced per person for one hour service time

Buffets require a minimum of 25 people. For buffets with less than the minimum number of guests, please add \$3 per person

COUNTRY BREAKFAST

Orange, Apple and Cranberry Juice Cold Cereals, Skim & 2% Milk Seasonal Sliced Fruit and Berries Fluffy Scrambled Eggs Smoked Bacon and Sausage Country Breakfast Potatoes Fresh Baked Breakfast Goods

\$20 per person

EMBASSY BREAKFAST

Orange, Apple and Cranberry Juice
Seasonal Fresh Fruit
Fluffy Scrambled Eggs
Smoked Bacon and Sausage
Grand French Toast Cinnamon Butter, Maple Syrup
Country Potatoes
Fresh Baked Biscuits, Sausage Gravy

\$22 per person



ENHANCEMENTS & SNACKS

Sliced Seasonal Fruit Tray Assorted Bagels, Cream Cheese, Butter, Jelly Breakfast Sandwich* * Biscuit, Scrambled Eggs, Cheese, Bacon, Sausage or Ham	\$ 5 per person \$24 per dozen \$39 per dozen
Breakfast Burrito*	\$40 per dozen
* Flour Tortilla, Scrambled Eggs, Cheddar, Sausage, Peppers	
Local Doughnuts	\$19 per dozen
Coffee Cake and Fruit Breads	\$18 per loaf
Breakfast Muffins	\$18 per dozen
Chef's Assorted Breakfast Pastries	\$20 per dozen
Breakfast Danishes	\$22 per dozen
Cinnamon Rolls	\$22 per dozen
Fruit Cup	\$ 3 per person
Assorted Cookies	\$24 per dozen
Brownies or Blondies	\$26 per dozen
Tortilla Chips, Salsa, Warm Cheese Dip	\$ 8 per person
Pretzel Thins	\$10 per pound
Potato Chips	\$ 8 per pound
Soft Pretzels, Yellow Mustard	\$24 per dozen
Homemade French Onion Dip	\$ 2 per person
Single-Serve Popcorn	\$ 2 each
Whole Fresh Fruit	\$ 2 each
Granola Bars	\$ 3 each
Assorted Candy Bars	\$ 3 each

BEVERAGES

Coffee, Decaffeinated Coffee or Tea	\$40 per gallon
Iced Tea	\$34 per gallon
Orange Juice	\$24 per carafe
Cranberry, Apple or Grapefruit Juice	\$24 per carafe
Assorted Soft Drinks/Bottled Water	\$ 3 each
Energy Drinks	\$ 4 each
Lemonade or Fruit Punch	\$25 per gallon



BREAK PACKAGES

Priced Per Person for one hour of service.

THE CONTINENTAL

Orange, Apple and Cranberry Juice
Assorted Breakfast Pastries
Fresh Brewed Regular, Decaffeinated Coffee
A Selection of Hot Teas

\$14 per person

Add Sliced Seasonal Fruit **\$5 per person**Add Hot Breakfast Sandwiches **\$3 per person**

THE SIESTA

House Made Tortilla Chips
Chili Con Queso
Spicy and Mild Salsa
Spicy Bean Dip
Cinnamon Crisps, Jalapeno Poppers
Assorted Soft Drinks and Bottled Waters

\$14 per person

MOVIE BREAK

Fresh Popped Popcorn
Assorted Candy Bars
Movie Style Nachos with
Hot Cheese and Jalapenos
Fresh Brewed Regular, Decaffeinated Coffee
Assorted Soft Drinks and Bottled Water

\$13 per person

THE ENERGY BREAK

Vegetable Tray with Dip
Pita with Hummus
Fresh Fruit Kabobs with Yogurt Dip
Granola Bars, Trail Mix
Fresh Brewed Regular, Decaffeinated Coffee
A Selection of Hot Teas
Assorted Soft Drinks and Bottled Water
\$15 per person

ALL AMERICAN SPORTS BREAK

Jumbo Soft Pretzels

Beer Cheese

Mini Corn Dogs

Cracker Jacks

Fresh Brewed Regular, Decaffeinated Coffee

Assorted Soft Drinks and Bottled Water

\$13 per person

COOKIES N MORE

Assorted Fresh Baked Cookies
Fudge Brownies
Dairy Fresh 2% and Chocolate Milks
Fresh Brewed Regular and Decaffeinated Coffees
A Selection of Hot Teas
Assorted Sodas and Bottled Water

\$12 per person



ALL DAY PACKAGES

EMBASSY AGENDA

MORNING BREAK

Fresh Baked Breads, Danish and Muffins
Sliced Fresh Fruit
Fresh Brewed Regular, Decaffeinated
Coffee
Selection of Hot Teas, Fruit Juices

MID-MORNING

Fresh Brewed Regular, Decaffeinated
Coffee
Selection of Hot Teas
Assorted Soft Drinks, Bottled Waters

AFTERNOON REFRESH

Fresh Brewed Regular, Decaffeinated Coffee Selection of Hot Teas Fresh Baked Cookies Kettle Chips and Dip Assorted Soft Drinks, Bottled Water

\$23 PER PERSON

EMBASSY AGENDA DELUXE

PRE-MEETING

Fresh Baked Breads, Danish and Muffins
Sliced Fresh Fruit
Fresh Brewed Regular, Decaffeinated Coffee
Selection of Hot Teas
Apple, Orange and Cranberry Juice

DELI LUNCH

Can substitute hot buffet for additional fee
Potato Salad and Mixed Greens with Dressing
Soup of the Day
Sliced Roast Beef, Baked Ham, Smoked Turkey Breast
Swiss, American and Provolone Cheeses
Assortment of Breads and Rolls
Lettuce, Tomato, Pickles, Mayonnaise, Mustard, Horseradish
Chef's Choice Assorted Desserts
Fresh Brewed Regular, Decaffeinated Coffee
Iced Tea

MID-MORNING

Fresh Brewed Regular, Decaffeinated Coffee
Selection of Hot Teas
Assorted Soft Drinks
Bottled Water

AFTERNOON REFRESH

Fresh Brewed Regular, Decaffeinated Coffee
Selection of Hot Teas
Fresh Baked Cookies
Kettle Chips and Dip
Assorted Soft Drinks
Bottled Water

\$41 PER PERSON



SPECIALTY LUNCH BUFFETS

Lunch buffets are accompanied by freshly brewed regular and decaffeinated coffee, iced tea and water.

Priced per person for one hour service time

Buffets require a minimum of 25 people. For buffets with less than the minimum number of guests, please add \$3 per person

THE DELICATESSEN

(Available for groups of 15 or more)

Soup of the Day

Mixed Garden Greens, Selection of Dressings

Tortellini Pasta Salad

Kettle Chips

Sliced Roast Beef, Baked Ham, Smoked Turkey Breast, Salami

Swiss, American and Provolone Cheeses

Assortment of Breads and Rolls

Lettuce, Tomato, Pickles, Mayonnaise, Mustard, Horseradish

Assorted Mini Bundt Cakes

\$23 per person

THAT'S ITALIAN!

Minestrone Soup

Caesar Salad

Baked Penne Pasta

Fettuccini Alfredo

Parmesan Crusted Chicken Breast finished with

Asiago Cheese Sauce

Vegetable Provencal

Garlic Breads

Strawberry Cream Cake & Chocolate Fudge Cake

\$24 per person

THE FIESTA

Santa Fe Salad

Cheese Enchiladas

Beef and Chicken Fajitas

Refried Beans

Roasted Corn

Mexican Rice

Sour Cream, Guacamole, Pico de Gallo, Tomatoes

Lettuce, Cheddar, Onions

Key Lime Pie & Cheesecake

\$26 per person

ORIENT EXPRESS

Egg Drop Soup

Asian Salad

Hawaiian Chicken

Broccoli & Beef

Fried Rice

Egg Rolls

Steamed Oriental Vegetables

Lemon Cake & Chocolate Fudge Cake

\$27 per person

OLD WEST

Pasta Salad

Cole Slaw

Fried Chicken

Smoked BBQ Beef Brisket

Baked Beans

Fresh Cut Corn

Biscuits

Warm Apple Cobbler & Ice Cream

\$26 per person

THE GRILL OUT

Pasta Salad

Potato Salad

Angus Beef Burgers

Nathan's Hot Dogs

Baked Beans

Cheddar, Swiss and Provolone Cheeses

Lettuce, Tomato, Red Onion, Pickle Spears

Mayonnaise, Mustard, Ketchup

Assorted Mini Bundt Cakes

\$23 per person



BUILD YOUR OWN LUNCH BUFFET

Lunch buffets are accompanied by freshly brewed regular and decaffeinated coffee, iced tea and water.

Priced per person for one hour service time

Buffets require a minimum of 25 people. For buffets with less than the minimum number of guests, please add \$3 per person

PLEASE CHOOSE:

2 Entrées
2 Accompaniments
1 Salad
2 Desserts

ENTRÉE

Herb Baked Chicken
Fried Chicken
Pork Chops
Fried Catfish
BBQ Beef Brisket
Smoked Pork Loin
Tender Roast Beef
Meatloaf

SALAD

Tossed Green Salad Potato Salad Pasta Salad Fresh Fruit Salad Cole Slaw

ACCOMPANIMENTS

Roasted Potatoes
Mashed Potatoes
Three Cheese Macaroni
Grilled Vegetables
Green Beans
Whole Baby Carrots

DESSERTS

Chocolate Fudge Cake
Carrot Cake
Lemon Cake
Strawberry Cream Cake
Cheesecake
Key Lime Pie
Dutch Apple Pie
Warm Fruit Cobbler

\$26 per person

All buffets served with warm rolls, butter



SERVED LUNCHES

Entrée plates include your choice of first course, main course, and dessert.

Warm rolls, butter, chef's choice of appropriate accompaniments, coffee and decaffeinated coffee, iced tea and water

FLORENTINE CHICKEN IN PUFF PASTRY	\$25 Per Person
Florentine Rice, Chef's Vegetable	
GRILLED CHICKEN	\$23 Per person
Roasted Mushroom Vinaigrette, Wild Rice, Chef's Vegetable.	•
PAN SEARED SALMON	\$26 Per Person
Chef's Vegetable Selection, Rice Pilaf, Dill Aioli	
SLICED SIRLOIN STEAK & SALMON	\$29 Per Person
Honey Glazed Carrots, Horseradish Mashed Potatoes	
PETITE FILET 6 OZ.	\$30 Per Person
Mushroom Ragout, Vegetable, Garlic Smash Potato, Cab Jus	
MEATLOAF	\$22 Per Person
Roast Garlic Tomato Sauce, Buttermilk Potato, Green Beans	
CHICKEN PARMESAN	\$24 Per Person
Pasta Nest, Chef's Vegetable, Choice of Marinara or Alfredo Sauce	
ROAST PORK MEDALLIONS	\$23 Per Person
Fruit Compote, Rosemary Roast Potato, Chef's Vegetable	
TORTELLINI PRIMAVERA	\$21 Per Person
Roasted Garlic Parmesan Cream Sauce	
VEGETABLE WELLINGTON	\$21 Per Person

FIRST COURSE OPTIONS

Mixed Vegetables, Boursin atop a Vegetarian Patty wrapped in Puff Pastry, Marinara

DESSERTS

Tomato Basil Soup Sausage Potato Soup Chicken Noodle Soup Minestrone Soup Beef Vegetable Barley Soup Garden Mixed Greens Classic Caesar

Chocolate Fudge Cake
Carrot Cake
Key Lime Pie
Dutch Apple Pie
Lemon Cake
Strawberry Cream Cake
Cheesecake



SERVED SANDWICHES & SALADS

Sandwiches are served with choice of pasta salad or kettle chips and choice of dessert, iced tea, coffee and decaffeinated coffee
Salads are served with warm rolls, butter, choice of dessert, iced tea, coffee and decaffeinated coffee

*OR*BOXED LUNCHES

Boxed Lunch selections include: Maximum of 3 Selections
Potato Chips, Whole Fruit, Chocolate Chip Cookie, Condiments,
Chilled Beverage, Napkin and Plastic Flatware
Add \$2 per person to the indicated pricing.

CHEF'S SALAD \$18 Per Person Smoked Turkey, Baked Ham, Swiss and Cheddar Cheese, Tomatoes, Cucumbers, Carrot Zest CHICKEN CAESAR SALAD \$20 Per person Grilled Chicken, Romaine, Garlic Croutons, Caesar Dressing CHICKEN SALAD CROISSANT \$21 Per Person Lettuce, Tomato VEGETABLE WRAP \$18 Per Person Avocado, Red Pepper Hummus, Roasted Red Pepper, Zucchini, Spinach Tortilla **ROAST TURKEY** \$20 Per Person Swiss Cheese, Lettuce, Tomato, Applewood Bacon, Ciabatta Roll **ROAST BEEF & CHEDDAR** \$21 Per Person Smoked Cheddar, Horseradish Cream Lettuce, Tomato Ciabatta Roll

Roasted Red Peppers, Mozzarella, Chipotle Mayo, Rustic Artisan Roll

CHIPOTLE CHICKEN

DESSERTS

\$21 Per Person

Choice of Two Assorted Mini Bundt Cakes: Chocolate Lava, Pineapple, Carrot or Lemon Lime



SERVED DINNERS

Entrée plates include your choice of first course, main course, vegetable (except for Pasta & Vegetarian dishes) and dessert.

Warm rolls, butter, chef's choice of appropriate accompaniments, iced tea, coffee and decaffeinated coffee

PETITE FILET MIGNON 8oz.	\$35 Per Person
Twice Baked Potato, Jus	
BRAISED SHORT RIB 6oz.	\$28 Per person
Horseradish Mashed Potato, Cabernet Demi	•
PRIME RIB 12oz.	\$34 Per Person
Mashed Potato, Jus	
GRILLED RIB EYE 12oz.	\$34 Per Person
Twice Baked Potato, Horseradish Demi	
ASIAGO CRUSTED CHICKEN	\$27 Per Person
Pasta, Tomato Coulis	
CHICKEN FLORENTINE	\$28 Per Person
Florentine Rice, Spinach, Alouette Cheese	
LEMON CHICKEN PICCATA	\$26 Per Person
Garlic Mashed Potato, Lemon Piccata	
CHICKEN CALAZONE	\$30 Per Person
Chicken, Sausage, Onion, Mushrooms, Olives with Pepperoni Sauce	
VEGETABLE WELLINGTON	\$27 Per Person
Mixed Vegetables, Boursin atop a Vegetarian Patty wrapped in Puff Pastry, Marinara	
THREE CHEESE TORTELLINI	\$25 Per Person
Sautéed Vegetables, Herb Cream	
DILL SEARED SALMON	\$30 Per Person
Au Gratin Potato, Beurre Blanc	
GRILLED CHICKEN & BLACKENED SHRIMP	\$30 Per Person
Lemon Garlic Basil Butter, Herb Rice	
BRAISED SHORT RIB & BLACKENED SHRIMP	\$33 Per Person
Potato Gallete, Jus, Spinach Butter	
FILET MIGNON & HERB ROASTED CHICKEN	\$37 Per Person

FIRST COURSE OPTIONS

Twice Baked Potato

DESSERTS

Tomato Basil Soup
Sausage Potato Soup
Chicken Noodle Soup
Minestrone Soup
Beef Vegetable Barley Soup
Garden Mixed Greens
Classic Caesar
Chocolate Fudge Cake
Carrot Cake
Key Lime Pie
Lemon Cake
Strawberry Cream Cake
Cheesecake
Dutch Apple Pie



SPECIALTY DINNER BUFFETS

Supper buffets are accompanied by freshly brewed regular and decaffeinated coffee and iced tea.

Priced per person for one and one-half hour service time

Buffets require a minimum of 25 people. For buffets with less than the minimum number of guests, please add \$5 per person

SOUTHERN COMFORT

Mixed Garden Greens, Selection of Dressings
Southern Broccoli Salad
Fried Chicken
Braised Short Rib
Fried Catfish
Blistered Green Beans with Fried Onions
Roasted Red Potatoes
Cheddar Biscuits
Dutch Apple Pie & Chocolate Fudge Cake
\$32 per person

WILD WILD WEST

Cobb Salad, Selection of Dressings
Texas Caviar
Chicken Fried Steak
Smothered Pork Chop
Baked Beans
Mashed Potatoes
Jalapeno Cornbread Muffins
Carrot Cake & Warm Cobbler
\$30 per person

LITTLE ITALY

Caprese Salad
Caesar Salad
Toasted Garlic Ravioli
Meatballs in House Sauce
Penne Pasta
Parmesan Crusted Chicken Breast
Asiago Cheese Sauce
Vegetable Orzo
Vegetable Provencal
Garlic Breads
Lemon Cake & Cheesecake
\$29 per person

THE CANTINA

Santa Fe Salad, Selection of Dressing
Chili Con Queso and House Made Tortilla Chips
Cheese Enchiladas
Beef and Chicken Fajitas
Refried Beans
Mexican Rice
Street Corn
Key Lime Pie & Cheesecake
\$30 per person



BUILD YOUR OWN DINNER BUFFET

Dinner buffets are accompanied with warm tolls, butter, freshly brewed regular and decaffeinated coffee and iced tea.

Priced per person for one hour service time

Buffets require a minimum of 25 people. For buffets with less than the minimum number of guests, please add \$5 per person

2 Entrées 2 Accompaniments 2 Salads 2 Desserts

\$28 per person

ENTRÉES

Baked Chicken
Fried Chicken
Fried Catfish
Lemon Chicken
Pork Chops
Sliced Roast Beef
BBQ Beef Brisket
Pasta Primavera
Grilled Salmon
Short Rib
Pork Tenderloin

Carved Prime Rib (add \$8 per person)

ACCOMPANIMENTS

Roasted Potatoes
Mashed Potatoes
Twice Baked Potatoes
Three Cheese Macaroni
Grilled Vegetables
Green Beans
Whole Baby Carrots
Brussel Spouts

3 Entrées
3 Accompaniments
3 Salads
2 Desserts

\$32 per person

SALAD

Tossed Green Salad Caesar Salad Potato Salad Pasta Salad Cole Slaw

DESSERTS

Chocolate Fudge Cake
Carrot Cake
Lemon Cake
Strawberry Cream Cake
Cheesecake
Key Lime Pie
Dutch Apple Pie
Warm Fruit Cobbler



RECEPTIONS

HOT HORS D'OEUVRES

(Minimum order of 25 pieces per item)

Buffalo Wings w/Ranch Dressing Hand Breaded Chicken Strips Baby Back Ribs Swedish Meatballs Chicken Skewers Beef Skewers Pork Skewers Vegetable Skewers Armadillo Eggs (Stuffed Jalapenos)	\$3 per piece \$3 per piece \$2.50 per piece \$2.50 per piece \$3 per piece \$3 per piece \$3 per piece \$2.50 per piece	Miniature Quiche (Assorted) Chicken Pot Sticker Miniature Egg Rolls w/Hot Mustard Crab Stuffed Mushrooms Fried Cheese w/ Marinara Sauce Fried Ravioli w/ Marinara Sauce Fried Mushrooms w/ Ranch Dressing Fried Shrimp w/ Cocktail Sauce Southwest Potato Skins	\$2.50 per piece \$3 per piece \$3 per piece \$3 per piece \$2.50 per piece \$2.50 per piece \$2.50 per piece \$3 per piece \$3 per piece
Armadillo Eggs (Stuffed Jalapenos) Spanakopita	\$2.50 per piece	Southwest Fotato Skills	yo per piece

COLD HORS D'OEUVRES

(Minimum order of 25 pieces per item)

Mini Sub Sandwiches	\$3 per piece
Deviled Eggs	\$3 per piece
Chocolate Covered Strawberries	\$3 per piece
Tortilla Pinwheels w/ Southwest Smoked Chicken	\$3 per piece
Jumbo Shrimp Cocktail	\$4 per piece



TRAYS & DISPLAYS

The Trays and Food Displays below are available in either Small (approximately 25 people) or Large (approximately 50 people)

IMPORTED AND DOMESTIC CHEESE DISPLAY

Small \$100

Large \$ 150

FRESH SEASONAL FRUIT DISPLAY

Large \$ 140

HUMMUS DISPLAY

Small \$60

Large \$ 120

VEGETABLE AND RELISH CRUDITÉS

Small \$60

Small \$70

Large \$ 120

BRUSCHETTA DISPLAY

Small \$70

Large \$ 140

FROM THE CARVING BOARD

All carved items are served with Silver Dollar Rolls and Condiments (serves 50) Below items require an attendant or carver @ \$35.00

INSIDE ROUND OF BEEF

\$14 per person

SMOKED PRIME RIB OF BEEF

\$16 per person

BOURBON GLAZED HAM

\$10 per person

SMOKED TURKEY BREAST

\$11 per person

ROASTED TENDERLOIN OF BEEF

Rolled in Fresh Rosemary and Mustard Seed

\$18 per person

SMOKED PORK TENDERLOIN

Rolled in Fresh Herbs, Garlic, and Cracked Black Pepper

\$12 per person



BAR SERVICES

CASH OR HOSTED BAR

All bars are complete with mixers and garnish. See Sales Manager for custom bar offerings. A Bartender Fee of \$150.00 will be applied

SILVER BAR

Sobieski Vodka Seagram's 7 Whisky Johnnie Walker Red Sauza Blue Tequila Bombay Gin Cruzan Silver Rum

Jim Beam Bourbon

\$9 per cocktail

\$11 per cocktail

\$10 per cocktail

\$7 per cocktail

GOLD BAR Tito's Handcrafted Vodka Dewar's White Label Scotch 1800 Reposado Tequila

Beefeater Gin Canadian Club Whisky Jack Daniels Whiskey Bacardi Silver Rum Captain Morgan Rum

PLATINUM BAR

Ketel One Vodka Johnnie Walker Black Patron Silver Tequila Captain Morgan's Private **Bombay Sapphire Gin** Crown Royal Whiskey Courvoisier VS Cognac

Markers Mark Kentucky Bourbon

PREMIUM CORDIALS

Bailey's Irish Crème Amaretto DiSaronno

Drambuie Kahlua Chambord Sambuca Frangelico

Godiva Chocolate Cream

Grand Marnier

BEER SELECTIONS

\$4 per bottle Domestic \$5 per bottle Import Craft & Local \$6 per bottle

KEG BEER See Sales Manager for Price

BAR PACKAGES

All bars are complete with mixers and garnish. See Sales Manager for custom bar offerings. A Bartender Fee of \$150.00 will be applied

NON ALCOHOLIC

Assorted Soft Drinks, Juices, Water and Iced Tea

Two Hours \$10 per guest \$12 per guest **Three Hours** \$15 per guest **Four Hours**

SILVER BAR

Silver Bar Selection of Liquor, Choice of Domestic & Import Beers Selection of Sycamore Lane Wine

\$21 per guest Two Hours \$28 per guest Three Hours \$33 per guest **Four Hours**

GOLD BAR

Gold Bar Selection of Liquor,

Choice of Domestic, Import & Craft Beers

Selection of Sycamore Lane Wines

Two Hours \$24 per guest \$32 per guest Three Hours \$38 per guest **Four Hours**

PLATINUM BAR

Platinum Bar Selection of Liquor,

Choice of Domestic, Import & Craft Beers

Selection of Trinity Oaks Wines

\$27 per guest Two Hours \$36 per guest **Three Hours** \$43 per guest **Four Hours**

HOUSE WINES

Choose 3 Wines

\$8 per glass/ \$30 per bottle Sycamore Lane \$10 per glass / \$38 per bottle **Trinity Oaks**

White Zinfandel, Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon

CHAMPAGNE See Sales Manager for Price



AUDIO/VISUAL SERVICES

Additional equipment and labor may be required at an additional fee.

Charges do not include applicable tax and service charge. Labor charge per meeting room to set up A/V equipment is \$45 initial set up day.

INDIVIDUAL ITEMS

CONFERENCE AIDES	
Wireless Presentation Remote	\$ 50
Laser Pointer	\$ 25
Polycom Conference Phone	\$ 75
Flipchart Pad & Markers	\$ 35
Post-It Flipchart Pad & Markers	\$ 50
Easel	\$ 10
Whiteboard w/ Markers	\$ 35
AC Extension Cords	\$ 10
AC Power Strips	\$ 10
A/V Cart w/ Power	\$ 16
A/V Cart	\$ 10
,	

VIDEO	4000
LCD Projector	\$200
8' Screen	\$ 75
Overhead Projector	\$ 45
32" Color Monitor w/ Cart	\$ 75
CD, DVD Player or VCR	\$ 50

AUDIO

Wireless Handheld Microphone	\$ 75
Lavalier Microphone	\$ 25
Wired Handheld Microphone	\$ 25
Floor Mic Stand	\$ 15
Tabletop Mic Stand	\$ 15
8 Channel Mixer	\$ 50
Audio Patch	\$ 35

COMPUTER EQUIPMENT

Presentation Laptop	\$200
VGA Switcher	\$ 95
VGA Distribution Amplifier	\$ 50
VGA Cabling 25' or 50'	\$ 30
Printer	\$ 50
Computer Speakers	\$ 10
Wired Internet	\$100

A/V PACKAGES

LCD VIDEO PACKAGE

SCREEN PACKAGE	\$ 95
Screen	
Skirted A/V Table	
Patch into House Sound	

\$250

All A/V cords safely taped down (Guest Provides Laptop & Projector)

TV/VCR/DVD PACKAGE \$125 32" Television

VCR or DVD Player Skirted A/V Cart All A/V cords safely taped down