



CONTINENTAL BREAKFAST

Priced Per Guest, Based on a 60 Minute Service, Requires No Minimum and Include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Teas

THE CONTINENTAL | 29

Orange, Cranberry, Apple, and Grapefruit Juices

Season's Picked Fresh Whole Fruit

Sliced Seasonal Fruits and Berries

Freshly Baked Danish, Muffins, Croissants, Coffee Cake | Fruit Preserves, Peanut Butter, Creamy Butter

THE EXECUTIVE CONTINENTAL | 33

Orange, Cranberry, Apple, and Grapefruit Juices

Season's Picked Fresh Whole Fruit

Sliced Seasonal Fruits and Berries

Freshly Baked Danish, Muffins, Croissants, Coffee Cake | Fruit Preserves, Peanut Butter, Creamy Butter

CHOICE OF TWO

- An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (*Soy and Almond Milk on Request*)
- New York Style Bagels | Regular and Flavored Cream Cheese
- Individual Low-Fat Fruit and Greek Yogurts
- Fruit Yogurt Parfait | Granola and Berries

CONTINENTAL BREAKFAST ENHANCEMENTS

Breakfast Sandwiches | 7 Per Guest

Select Any Two | Can be Purchased by the Dozen (\$96/Dozen)

Fresh Baked Croissant | Breakfast Ham, Aged White Cheddar, Egg

Buttermilk Biscuit | Scrambled Egg, Breakfast Sausage, Pepper Jack Cheese

Breakfast Burrito | Scrambled Egg, Sausage, Cheese

English Muffin Sandwich | Applewood Smoked Bacon, Scrambled Egg, Cheddar Cheese

Fruit Yogurt Parfait | Granola and Berries | 9

Steel-Cut Oatmeal | Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk | 7

Imported and Domestic Cheese and Charcuterie | 19

Fruit Smoothie Shooters | 4

Select one

- Banana Strawberry
- Mixed Berry
- Strawberry and Chocolate
- Creamy Avocado Strawberry

Chilled Hard Boiled Eggs | 25/Doz

Local Bakeshop Doughnuts | 30/Doz

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, an 8% taxable event fee on F&B only, and all applicable state sales taxes. Prices subject to change without notice.

BREAKFAST TABLES

Priced Per Guest, Based on a 60 Minute Service, Requires Minimum of 20 Guests and Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Teas

BREAKFAST BUFFET | 39

Orange, Cranberry, Apple, and Grapefruit Juices

Sliced Seasonal Fruits and Berries

Freshly Baked Danish, Muffins, Croissants, Coffee Cake | Fruit Preserves, Peanut Butter, Creamy Butter

An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk
(Soy and Almond Milk on Request)

Individual Low-Fat Fruit and Greek Yogurts

Farm Fresh Scrambled Eggs

Choice of Two:

- Hardwood Smoked Bacon
- Chicken Apple Sausage
- Country Sausage Links
- Grilled Smokehouse Ham

Choice of One:

- Oven Roasted Breakfast Potatoes | Fresh Herbs
- Hash Browns

BREAKFAST TABLE ENHANCEMENTS

Farm Fresh Egg Omelet Station** | 13

Cheddar and Swiss Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa

Thin Sliced Smoked Salmon | 15

Assorted Bagels, Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

Steel-Cut Oatmeal | 7

Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk

Belgian Waffles | 8

Seasonal Berries, Warm Maple Syrup, Whipped Cream and Butter

*** Chef Attendant Required for Every 50 Guests | 125 Per Attendant*

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Priced Per Guest and Requires No Minimum

HOT BEVERAGES: Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

CARBONATED BEVERAGES: Coca Cola's Collection of Soft Drinks and Bottled Water

BEVERAGE SERVICE

AM BOOST

60 Minute Beverage Service

- Hot Beverages | 8
- Carbonated Beverages | 4
- Enhanced Beverages | 6
- Hot and Carbonated Beverages | 12
- Hot and Enhanced Beverages | 14

Price for up to 3 | 18

Price for up to 5 | 24

1/2 Day Beverage Service

Based on Four Hours of Service

- Hot Beverages | 12
- Carbonated Beverages | 6
- Enhanced Beverages | 9
- Hot and Carbonated Beverages | 18
- Hot and Enhanced Beverages | 21

- Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Nuts, Banana Chips
- Assorted Granola and Energy Bars
- Fruit Yogurt Parfait | Granola and Berries
- Buttery Crumbly Coffee Cake
- Selection of Bagels | Plain and Flavored Cream Cheeses
- Display of Fresh Baked Breakfast Breads and Muffins
- Season's Picked Fresh Whole Fruit
- Fruit Smoothie | Yogurt, Honey, Seasonal Fruits and Berries
- Sliced Melons, Seasonal Fruits and Berries
- Warm Cinnamon Rolls | Cream Cheese Frosting
- Fruit and Brie Skewers
- Hard Boiled Eggs

All Day Beverage Service

Refreshed Throughout the Day

- Hot Beverages | 18
- Carbonated Beverages | 9
- Enhanced Beverages | 14
- Hot and Carbonated Beverages | 27
- Hot and Enhanced Beverages | 32

Enhanced Beverage Selection

Please Select Four

- Coca Cola's Collection of Soft Drinks
- Vitamin Water
- Honest Iced Teas
- Minute Maid Juices
- Red Bull
- Odwalla Fruit Smoothies
- Starbucks Frappuccino
- Coconut Water
- Icelandic Still and Sparkling Water

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BEVERAGE SERVICE

60 Minute Beverage Service

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Enhanced Beverage Selection

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- Coconut Water
- Icelandic Still and Sparkling Water

PM RECHARGE

Price for up to 3 | 21

Price for up to 5 | 28

- Individual Bags of White Cheddar Popcorn and Cracker Jacks
- Season's Picked Fresh Whole Fruit
- Sliced Melons, Seasonal Fruits and Berries
- Toasted Pita Chip | Smooth Hummus and Baba Ganoush
- Fiesta Chips | Salsa, Housemade Guacamole
 - Warm Queso | Add 2
- Theater Style Candies and Bars
- Premium Mixed Nuts, Dried Fruits, Wasabi Chick Peas and Cocktail Pretzels
- Lemon Tart Bars
- Decadent Fudge Brownies and Chocolate Chunk Blondies
- Crudit  Display | Buttermilk Ranch and Blue Cheese Dips
- Assorted Bags of Potato Chip, Pretzels, Vegetable Chips
- Warmed Ballpark Pretzels | Honey Mustard and Stone Ground Mustards
 - Warm Cheddar Cheese Dip | Add 2
- Assorted Home Baked Cookies
- Assorted Granola and Energy Bars
- Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms
- Bacon Bar | Jalape o, Maple and Pepper Bacon | Add 5

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Plated Luncheons Require a Minimum of 10 Guests and Include Three Courses, Artisanal Bread and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Hot Teas and Iced Tea

FIRST COURSE | (PLEASE SELECT ONE)

Baby Field Greens Salad | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette and Ranch Dressing

Crisp Caesar Salad Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette Or Blue Cheese Dressing

Red Pepper Bisque

Tuscan Vegetable Soup | White Beans, Herbs, Plum Tomatoes and Black Pepper

Tomato Bisque | Crème Fraiche with Basil Infused Extra Virgin Olive Oil

Potato Corn Chowder | Bacon

MAIN COURSE | (SELECT ONE HOT OR COLD ENTRÉE)

Chilled Entrées

Traditional Chopped Cobb | 32
Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing

Grilled Chicken Caesar Salad | 43
Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

- Substitute Poached Shrimp | Add 6

MAIN COURSE (CONT.)

Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

Grilled Chicken Penne Pasta | 46
Boursin Cream Sauce

Sun Dried Tomato Pesto Crusted Chicken Breast | 48
Parmesan Risotto

Dijon Panko Crusted Salmon | 50
Roasted Red Pepper Coulis, Herb Basmati Rice

Tuscan Grilled Flat Iron Steak | 54
Tomato-Rosemary Confit, Roasted Red Bliss Potatoes

VEGETARIAN ENTRÉE SELECTION | (PLEASE SELECT ONE)

- **Grilled Zucchini Wrapped Asparagus** | Roasted Tomato Sauce, Olive Oil and Herb Tossed Pasta
- **Portobello Ravioli** | Mushroom Ragu, Parmesan Cheese, Truffle Glaze, Fresh Herbs
- **Mushroom Barley Risotto** (VE)
- **Stuffed Grilled Eggplant** | Zucchini, Squash, Tomato, Onion, Marinara Sauce

FINAL COURSE | (PLEASE SELECT ONE)

- Decadent Chocolate Mousse | Seasonal Berries, Whipped Sweet Cream
- Chocolate Mousse Cake
- Fruit Tart of the Season | Fruit Coulis
- Carrot Cake | Cream Cheese Frosting
- Cheesecake | Fresh Fruit Compote
- Key Lime Pie
- Pecan Pie
- Red Velvet Cake
- Italian Cream Cake | Raspberry Sauce

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Value Pricing is Available on the Indicated Day

HAND CRAFTED SANDWICH BAR | 49

Monday and Thursday Value Price | 44

- **Chef's Seasonally Inspired Soup**
- **Garden Salad** | Mixed Seasonal Greens, Arugula, Radicchio, English Cucumber, Roma Tomatoes, Carrots, Shredded Red Bell Peppers, Sliced Radish, Garbanzo Beans, Thin Herbs, Champagne Vinaigrette and Ranch Dressing
- **Fingerling Potato Salad** | Red Onion, Celery, Red Bell Pepper, Grain Mustard, Yogurt Dressing
- **Caprese Wrap** | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Honey, Balsamic Syrup
- **Oven Roasted Turkey Breast on Ciabatta** | Swiss, Cranberry Apple Chutney, Greens, Tomatoes, Red Onion
- **Rare Roast Beef on Baguette** | Brie, Horseradish Cream, Greens
- **Black Forest Ham on Country Baguette** | Gruyere, Purple Basil Mustard
- Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Dessert

- Assorted Cookies
- Fudge Brownies
- Assortment of Cheesecake Bars

FROM THE FARMERS PRODUCE STAND | 49

Tuesday and Friday Value Price | 44

- **Chef's Seasonally Inspired Soup**
- **Whole Grain Mustard Potato Salad**
- **Mexican Kale Salad** | Black Bean, Avocado, Cherry Tomato, Corn, Feta, Cilantro, Chili-Lime Vinaigrette
- **Oven Roasted Chicken Salad** | Celery, Onions, Greek Yogurt, Dill Aioli
- **Greens** | Romaine Hearts, Iceberg, Baby Greens
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Bleu Cheese Crumbles, Smoked Bacon, Eggs and Focaccia Croutons
- **Proteins** | Marinated and Grilled Sliced Roasted Chicken Breast, Flank Steak, Atlantic Salmon, and Portobello Mushrooms
- **Dressings** | Buttermilk Ranch, Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Desserts

- Fruit Tart of The Season | Fruit Coulis
- Classic Tiramisu
- Sweet Ricotta Filled Cannoli

MOCKINGBIRD DELI | 49

Wednesday Value Price | 44

- **Chef's Seasonally Inspired Soup**
- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Yukon Gold Potato Salad**
- **Housemade Cole Slaw**
- **Meats** | Black Forest Ham, Roast Turkey, Roast Striploin, Capicola, Genoa Salami
- **Cheeses** | Cheddar, Baby Swiss, Chipotle Cheddar, Gouda
- **Vegetables** | Butter Lettuce, Sliced Tomatoes, Sliced Red Onion, Horseradish Pickles
- **Accompaniments** | Mayo, Sun Dried Tomato Aioli, Whole Grain Mustard, Horseradish Sauce
- **Deli Breads** | Sour Dough White, Whole Wheat, Marble Rye, Croissants Hoagie Roll
- Kettle Chips

Desserts

- Chocolate Mousse Shooter
- Apple Pie Shooter
- Strawberry Shortcake Shooter

SMALL GROUP COLD BUFFET | 54

Available Every Day

Requires a Minimum of 10 Guests

Chef's Seasonally Inspired Soup

Choice of One Leaf Salad

- Crisp Caesar Salad
- Baby Spinach Salad

Choice of Composed Salad

- Whole Grain Mustard Potato Salad
- Housemade Cole Slaw
- Oven Roasted Chicken Salad

Choice of Two Sandwiches

- Sliced Roast Beef with Aged Cheddar on Marble Rye
- Oven Roasted Turkey Breast and Swiss on Ciabatta
- Classic Italian Submarine Sandwich
- Rare Roast Beef on Baguette
- Black Forest Ham on Country Baguette
- Tuna Salad on Whole Wheat
- Grilled Chicken on Ciabatta
- Classic Cuban Sandwich
- Turkey Wrap
- Vegetarian Wrap

Choice of Two Desserts

- Decadent Chocolate Mousse
- Chocolate Mousse Cake
- Fruit Tart of The Season | Fruit Coulis
- Carrot Cake | Cream Cheese Frosting
- Assorted Cheesecake Bars
- Italian Cream Cake | Raspberry Sauce
- Brownies and Cookies
- Chocolate Mousse Shooter
- Apple Pie Shooter
- Strawberry Shortcake Shooter

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Value Pricing is Available on the Indicated Day

THE ITALIAN PRANZO | 54

Monday and Thursday Preferred Price | 49

- **Chef's Seasonally Inspired Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Kale and Arugula Salad** | Kale, Arugula, Dried Apricots, Cranberries, Blue Cheese Crumble, Bacon Bits, Sliced Radish, Herb Dressing
- **Caprese** | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Italian Sausage, and Shaved Parmesan-Reggiano
- **Portobello Ravioli** | Mushroom Boursin Cheese Sauce
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit
- Garlic Cheese Toasted Focaccia
- Seasonal Fresh Vegetables

Dessert

- Tiramisu
- Cream Filled Cannolis
- Italian Cream Cake | Raspberry Sauce

RIO GRANDE | 54

Tuesday and Friday Preferred Price | 49

- **Chef's Seasonally Inspired Soup**
- **Mexican Salad** | Cheese, Tomatoes, Black Beans, Roasted Corn, Roasted Peppers, Tortilla Chips, Chipotle-Lime Dressing, Cilantro-Ranch Dressing
- **Beef and Chicken Fajitas** | Peppers and Onion
- **Cheese Enchiladas** | Corn Tortilla, Cheddar and Monterey Jack Cheese, Cilantro, Ranchero Sauce
- **Pork Tamales**
- **Frijoles Borrachos** | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro
- Spanish Rice
- Flour and Corn Tortillas
- Shredded Cheese, Pico De Gallo, Sour Cream, Housemade Guacamole, Fresh Tomato And Tomatillo Salsa
- Tortilla Chips | Chile Con Queso

Dessert

- Caramel Flan
- Fried Cinnamon and Sugar Churros | Honey

STAR OF TEXAS BUFFET | 54

Wednesday Preferred Price | 49

- **Baked Potato Soup**
- **Traditional Green Salad** | Mixed Green Salad, Smoked Bacon, Tomatoes, Cucumber, Cheddar Cheese, Croutons, Ranch Dressing, Italian Dressing
- **Homemade Cole Slaw**
- **Whole Grain Mustard Potato Salad**
- **Crispy Fried Chicken Breast**
- **Southern Smoked Sausage** | Peppers and Onions
- **Slow Smoked BBQ Beef Brisket** | Hickory and Brown Sugar BBQ Sauce
- **Three Cheese Macaroni** | Cavatappi Pasta, Cheddar Cheese, Monterey Jack and Boursin Cheese Sauce
- **Ranch Style Beans**
- **Roasted Corn Casserole**
- Poblano and Sweet Corn Bread

Dessert

- Apple Pie
- Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

SMALL GROUP HOT BUFFET | 59

Available Every Day

Requires a Minimum of 10 Guests

- Chef's Seasonally Inspired Soup
- Assorted Artisanal Rolls and Sweet Creamery Butter
- Chef's Selection of Seasonal Vegetables and Starches

Choice of One Salad

- Crisp Caesar Salad
- Baby Spinach Salad | Choice of Dressing
- Mixed Greens Salad | Choice of Dressing

Choice of Two Entrées

- Baked Rigatoni
- Portobello Ravioli
- Chicken Chardonnay
- Double Herb Battered Fried Chicken Breast
- BBQ Beef Brisket
- Three Cheese Macaroni and Cheese
- Baked Tilapia
- Pan Seared Chicken Breast
- Grilled Salmon
- Grilled Flank Steak

Choice of Two Desserts

- Decadent Chocolate Mousse
- Fruit Tart of The Season | Fruit Coulis
- Carrot Cake | Cream Cheese Frosting
- Bourbon Chocolate Bread Pudding
- Key Lime Pie
- Flourless Chocolate Cake
- Wild Berry Tacos
- White Chocolate Cheesecake
- Red Velvet Cake
- Classic Italian Tiramisu Cake

FLAVORS OF THE MEDITERRANEAN | 54

Available Every Day

- **Chef's Seasonally Inspired Soup**
- **Arugula Salad** | Black Olives, Spiced Pecans, Sherry Vinaigrette
- **Seasonal Greens** | Blackberries, Crumbled Goat Cheese, Candied Walnuts, Blackberry-Balsamic Vinaigrette
- **Israeli Cous Cous Salad** | Marinated Artichoke Hearts, Chick Peas, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Grilled Salmon** | Herbed Garlic Butter and Red Pepper Risotto
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- Marinated and Grilled Vegetables

Dessert

- Fruit Tart of the Season | Fruit Coulis
- Classic Tiramisu
- Zuccotto Cake

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Groups Up To 25 Guests Select Two Sandwiches
Groups Over 25 Guests Select Three Sandwiches
Dine in or Deconstructed Fee | Add \$6.00

BOXED LUNCH TO GO | 35

All Lunches Include the Following:

Choice of One:

- Homemade Cole Slaw
- Ground Mustard Potato Salad
- Pasta Salad

Ms. Vicki Kettle Chips

Seasonal Hand Picked Whole Fruit

Freshly Baked Chocolate Chip Cookie

Coke's Collection of Soft Drinks or Bottled Water

SANDWICH SELECTION:

Caprese Wrap | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Honey, Balsamic Reduction

Oven Roasted Turkey Breast on Ciabatta | Swiss, Cranberry Apple Chutney, Greens, Tomatoes, Red Onion

Roast Beef on Baguette | Brie, Horseradish Cream, Greens

Black Forest Ham on Country Baguette | Gruyere, Purple Basil Mustard

The Tuscan on Sourdough Country Bread | Sliced Salami, Porchetta-Style Pork Shoulder, Provolone Cheese, Dijon Aioli

Chicken Salad on Croissant | Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Vegetarian Wrap | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Olive Tapenade

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Plated Dinners Require a Minimum of 10 Guests

All Dinners include Three Courses Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

FIRST COURSE

Please Select One

- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue, Blue Cheese Dressing
- **Tomato and Fresh Mozzarella Salad** | Soft Baby Greens, Basil Leaves, Fresh Black Pepper, Sea Salt, Olive Oil
- **Roasted Red Pepper and Gouda Soup**
- **Baked Potato Soup** | Bacon, Cheese, Chives
- **Roasted Tomato Bisque**

MAIN COURSE

Please Select One | Chef's Selection of Seasonal Vegetable

Classic Chicken Picatta | 55

Lemon-Caper White Wine Sauce, Vegetable Rice Pilaf

Chile Seared Chicken Breast | 57

Pineapple Mango Relish, Cilantro Mashed Red Potatoes

NY Strip Steak | 65

Herb Marinated, Duchess Potato, Bordelaise Sauce

Grilled Beef Tenderloin | 75

Fingerling-Fennel Hash, Brandy Sauce

Seared Salmon | 60

Lemon Garlic Beurre Blanc, Whipped Potatoes

Citrus Grilled Mahi | 65

Quinoa Kale Pilaf, Asparagus-Olive Vinaigrette, Roasted Tomato Butter

DUET ENHANCEMENT

Add to Any Entrée

- **Jumbo Lump Crab Cake** | Lemon Butter | 8
- **Jumbo Shrimp (3)** (GF) | Lemon Caper Herb Butter | 8
- **Petite Filet** (GF) | Demi-Glace | 8
- **Seared Salmon** (GF) | Beurre Blanc | 6

VEGETARIAN ENTRÉE SELECTION

Please Select One

- **Portobello Ravioli** | Mushroom Ragu, Parmesan Cheese, Truffle Glaze, Fresh Herbs
- **Penne Primavera** | Roasted Vegetable, Baby Spinach
- **Mushroom Barley Risotto**
- **Stuffed Grilled Eggplant** | Zucchini, Squash, Tomato, Onion, Marinara Sauce

FINAL COURSE

Please Select One

- Flourless Chocolate Cake (GF) | Raspberry Coulis
- Fruit Tart | Whipped Sweet Cream
- Chocolate Decadence Cake | Berry Coulis
- Cheesecake | Fresh Fruit Compote
- Bailey's Irish Cream Cake
- Italian Cream Cake
- Key Lime Pie

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Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas from Roar®.

Buffet Dinners Require a Minimum of 20 Guests

LA MESA | 75

Southwestern Chicken and Tortilla Soup | Sour Cream, Green Onion

Mixed Greens Salad | Onions, Radishes, Tomatoes, Chipotle Ranch Dressing

Jicama Slaw Salad | Cilantro Lime Dressing

Mexican Cobb | Kale, Black Beans, Avocado, Cherry Tomato, Corn, Feta, Cilantro, Chili-Lime Vinaigrette

Char-Grilled Marinated Skirt Steak Chimichurri | Garlic, Onions and Fresh Herbs

Grilled Red Snapper | Pineapple Mango Relish

Grilled Chicken Breast | Roasted Poblano Cream, Roasted Corn Relish

Frijoles Borrachos | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro

Spanish Rice

Roasted Squash, Tomatoes and Onion

Jalapeno Cheddar Corn Bread and Whipped Butter

Dessert

Churros with Honey

Caramel Flan

Chile Dusted Fruit Salad

CHOP HOUSE | 80

Cream of Broccoli Soup

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Wedge of Iceberg | Diced Tomato, Smoked Bacon, Danish Blue, Blue Cheese Dressing

NY Strip Steak | Horseradish Cream Sauce

Pan-Roasted Atlantic Salmon Filets | Lemon Aioli

Stuffed Chicken Breast Florentine | Spinach and Boursin Cheese

Baked Potato Bar | Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Soft Butter

Oven Roasted Steakhouse Asparagus

Glazed Carrots

Dessert

Cheesecake | Fresh Fruit Compote

Warm Fruit Cobbler | Whipped Sweet Cream

Chocolate Decadence Cake | Raspberry Coulis

VIVO ITALIANO | 65

Chef's Seasonally Inspired Soup

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Mediterranean Quinoa Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette

Caprese | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO

Parmesan Crusted Boneless Breast of Chicken | Roasted Garlic Tomato Sauce

Grilled Salmon Puttanesca | Chopped Tomatoes, Olives, Capers

Baked Rigatoni | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano

Grilled Flank Steak | Balsamic Glaze, Fresh Herbs

Herb Roasted Potatoes

Medley of Marinated and Grilled Vegetables

Focaccia and EVOO

Desserts

Classic Tiramisu

Assorted Italian Pastries

Amaretto Cheesecake

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Priced Per Guest and Based on 60/120 Minutes of Service
Requires a Minimum of 25 Guests

ARTISANAL CHEESE | 18/24

Smoked Holland Gouda, Tillamook Cheddar, Vermont Blue Cheese,
Emmentaler Swiss, Gourmandise, Brie and Boursin
Dried Fruits, Nuts, Fresh Berries
Whole Grain and Water Crackers, Sliced Baguettes

CRUDITÉS | 15/22

Display of Crisp Garden Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips
Toasted Pita Chips and Crostini
Creamy Hummus and Tapenade

SEASONAL FRUIT | 16/24

Seven, Hand Cut Seasonal Fruits and Berries
Honey Yogurt Dip

EUROPEAN ANTIPASTI | 20/30

Cappicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses
Collection of Marinated and Grilled Vegetables and Mushrooms,
Olives, Roasted Tomatoes and Artichoke Hearts
Crusty Country Bread, Crackers, Crostini

SIGNATURE SWEET 16/24

Collection of Bakery Cakes, Fruit Filled Pies and European Style
Petit Fours
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a
Selection of Specialty Teas

GOURMET GRILLED CHEESE | 17/25

Black Forest Ham on Sourdough White Panini | Brie, Arugula,
Tomato

Three Cheese on Marble Rye | Gouda, Cheddar, Muenster, Mango
Chutney

Grilled Buffalo Chicken Breast on a Brioche Bun | Blue Cheese,
Swiss

Roasted Tomato Soup | Cheddar and Parmesan Crouton

CREATE YOUR OWN SLIDER | 21/31

- Cheddar Bacon Beef Burger
- Smoked Brisket
- Ranch Fried Chicken
- Chipotle BBQ Pulled Pork

Lettuce, Tomato, Red Onion, Pickles
Mayonnaise, Whole Grain Mustard, Ketchup, Garlic Aioli, Sun Dried
Tomato Ranch

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ACTION STATIONS

Prices Based 60/120 Minutes of Service

Requires a Minimum of 25 Guests

All Stations Require an Attendant | 100 Per Station

ENDLESS PASTA POSSIBILITIES | 24/36

Penne, Farfalle and Four Cheese Tortellini Pastas

Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom and Garlic Confit

Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

Gorgonzola and Parmesan-Reggiano Cheese

Basil Marinara, Herb Cream, Pesto and Vodka Sauces

Extra Virgin Olive Oil

Focaccia, Roasted Garlic and Cheese Bread

FARMERS SALAD | 20/30

Romaine Hearts and Crisp Iceberg Blend

Soft Baby Field Greens and Baby Spinach Leaves

Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers

Diced Ham, Diced Grilled Chicken, Chopped Bacon, Toasted and Spiced Nuts

Parmesan-Reggiano Cheese, Bleu Cheese, Smoked Bacon, Eggs, Focaccia Croutons

Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Fresh Rolls and Sweet Butter

MAC N CHEESE | 18/27

Cavatappi Pasta Baked | Cheddar, Monterey Jack and Boursin

Proteins | Chopped Bacon Bits, Diced Grilled Diced Chicken, Diced Ham

Toppings | Green Onions, Bell Peppers, Mushrooms, Diced Tomatoes, Broccoli Cheddar Cheese, Parmesan Cheese

- Grilled Shrimp | Add 2

FAJITA | 24/36

Marinated and Grilled Beef and Chicken

Sautéed Bell Peppers and Onions

Corn and Flour Tortillas

Cheddar Cheese, Pico De Gallo, Guacamole, Sour Cream Fresh Tomato and Tomatillo Salsa

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Prices are Per Item and Include Silver Dollar Rolls
All Stations Require a Chef Attendant | 125

CARVING STATIONS

Slow Roasted Prime Rib of Beef | 625

Horseradish Sauce, Au Jus

~ Serves 25 Guests

Guava Glazed Turkey Roast Double Breast | 570

Orange Cranberry Jam. Lemon Mustard Mojo

~ Serves 30 Guests

Root Beer Glazed Smokehouse Ham | 510

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

~ Serves 30 Guests

Peppercorn Crusted Tenderloin | 650

Wild Mushrooms, Au Poivre Sauce

~Serves 25 Guests

Dijon and Bourbon Marinated Pork Loin | 360

Apple Raisin Chutney, Whole Grain Mustard Cream

~ Serves 20 Guests

Sage and Honey Glazed Breast of Turkey | 380

Apple-Cranberry Chutney, Herb Mayonnaise

~ Serves 20 Guests

Beef Brisket | 380

Hickory BBQ Sauce

~ Serves 20 Guests

CHEF'S CARVING TABLE ENHANCEMENTS | 7

Braised Cinnamon Apples

Braised Greens, Bacon

Coconut/Turmeric Basmati Rice

Creamed Spinach and Artichoke

Grilled Mixed Vegetable

Herb Roasted Fingerling Potatoes, Shallots and Fennel

Roasted Yams, Garlic, Lime and Cilantro

Smashed Potatoes, Olive Oil, Sea Salt, Chives

Steamed Seasonal Vegetables

Three Cheese Mac and Cheese

Broccolini

Glazed Baby Carrots

Roasted Brussel Sprouts

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Priced Per Item | Minimum Order 25 Prices Per Item

CHILLED SPECIALTIES

For 5.00

- Display Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade
- Caprese Skewer | Fresh Mozzarella, Heirloom Cherry Tomato, Fresh Basil Drizzled, Balsamic Glaze
- Melon Wrapped in Prosciutto
- Deviled Eggs | Crispy Prosciutto
- Belgian Endive | Blue Cheese and Strawberry
- Gorgonzola Stuffed Dates | Wrapped with Bacon

For 6.00

- Smoked Salmon Rolls | Cream Cheese on Cucumber
- Herb Roasted Beef and Bleu Cheese Canape | Tomato Jam
- Whole Grain Mustard Chicken Salad | Pretzel Cracker, Tart Apple Sweet-Chile Relish
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers
- Caribbean Crab Salad | Mini Puff Pastry Bowls

For 7.00

- Blini | Sour Cream and Caviar
- Poached Jumbo Shrimp | Cocktail Sauce
- Shrimp and Gazpacho Shooter Marinated

RECEPTION PACKAGES

Passed Hors d'oeuvres

Minimum 25 Guests

- 4 Pieces Per Guest | 26 Per Guest
(Select 2 Cold and 2 Hot)
- 6 Pieces Per Guest | 37 Per Guest
(Select 3 Cold and 3 Hot)
- 8 Pieces Per Guest | 48 Per Guest
(Select 4 Cold and 4 Hot)

Add a display table with your Hors d'oeuvres package:

Based on 60 Minutes of Service

- Artisanal Cheese Display | Add 16
- Crudités | Add 13
- Seasonal Fruit | Add 14

HOT SPECIALTIES

For 5.00

- Mini Reubens
- Mini Grilled Ham and Cheese Biscuits
- Beef Kabob | Bell Pepper, Red Onion, Spicy Teriyaki Sauce
- Spicy Beef Empanada
- All-Beef Cocktail Franks En Croute with Dijon
- Buffalo Chicken Drumettes | Blue Cheese Sauce
- Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce
- Chicken Tenders, Mango-Ginger Sauce
- Chicken Quesadilla | Chipotle Sour Cream
- Chicken Taquitos | Salsa Verde
- Toasted Spinach and Feta Phyllo Pockets
- Baked Raspberry and Brie In Puff Pastry
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Stuffed Mushrooms Florentine
- Three Cheese Quesadilla | Salsa

For 6.00

- Coconut Shrimp | Mango Chutney
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce

For 7.00

- Scallops Wrapped in Bacon
- Oven Baked Crab Cake | Avocado Mousse, Chipotle Mayo
- Beef Wellington | Mushrooms Duxelle in Puff Pastry

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Bartender Fees | Flat \$150 per Bartender, Cashier Fee | Flat \$100
One Bar Required For Every 75 Guests, One Cashier for Every 150 Guests

TRADITIONAL BRANDS

SPIRITS | Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

WINE | Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

BEER | Bud Light, Blue Moon Belgian White, Modelo Especial, Lagunitas, St. Pauli Girl

TRADITIONAL BARS

Package Bar | Priced Per Person

- First Hour | 21
- Additional Hours | 10

Hosted Bar | Priced Per Drink

- Mixed Drinks | 10
- Craft Beer | 7
- Imported Beer | 7
- Domestic Beer | 6
- Wine by the Glass | 10
- Cordials | 12
- Soft Drinks and Water | 5

Cash Bar | Priced Per Drink

- Mixed Drinks | 13
- Craft Beer | 9
- Imported Beer | 9
- Domestic Beer | 8
- Wine by the Glass | 13
- Cordials | 16
- Soft Drinks and Water | 7

Beer and Wine Bar | Priced Per Person

- First Hour | 17
- Additional Hours | 7

TRADE UP

Substitute up to Three of the Traditional Brands with the Spirits Listed Below. Add \$3.00 to the Cocktail Price | Add \$3.00 to Each Hour

Vodka | Tito's Handmade, ABSOLUT, Wheatley, Belvedere, Grey Goose, Ketel One

Gin | Tanqueray, The Botanist, Hendricks, Bombay Sapphire, Plymouth, Monkey 47, St. George Terroir

Rum | Bacardi 8, Appleton Estate Rare Blend

Bourbon and Rye | Bulleit, Buffalo Trace, Woodford Reserve, Basil Hayden, Knob Creek, Bookers, Makers Mark, Angel's Envy, Blanton's, Bulleit Rye, Templeton Rye

Scotch | Chivas Regal, Johnnie Walker Black, Monkey Shoulder

Tequila | Patron Silver, Patron Añejo, Milagro Blanco, Herradura, Casa Nobles Reposado, Casamigos, Don Julio

WINE UPGRADE

Add \$4.00 to Package Prices and by the Glass Price

- Storypoint Chardonnay or Cabernet Sauvignon
- William Hill Central Coast Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet
- MacMurray Estate Central Coast Pinot Noir

Add \$8.00 to Package Prices and by the Glass Price

- Talbott Kali Hart Chardonnay
- Saint Claire Sauvignon Blanc
- Louis Martini Cabernet
- J Vineyards "Black" Pinot Noir
- Fleur Du Mer Rose

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Bartender Fees | Flat \$150 Per Bartender
Stand Alone Bar | \$300 Minimum
One Bar Required For Every 75 Guests

MARGARITA BAR

Priced Per Cocktail | 13

Priced Per Batch (25 Cocktails) | 300

BERRY BERRY MARGARITA

Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer, Strawberry, Blood Orange Wedge

RASPBERRY MARGARITA

El Jimador Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig

PEACH MARGARITA

Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, 2 Dropped Raspberries, Peach Slices

SPARKLING BAR

Priced Per Cocktail | 13

Priced Per Batch (25 Cocktails) | 300

SWEET AND BERRILICIOUS

LaMarca Prosecco, Hendricks, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig

BUBBLE JITO

LaMarca Prosecco, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint

SPARKLING PEAR

Veuve Cliquot Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

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BOURBON BAR

Priced Per Cocktail | 14

Priced Per Batch (25 Cocktails) | 325

BOURBON TWIST

Jack Daniels, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig

SPIKED FRUIT

Hudson Baby Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Drinks Ginger Beer, Peach Slice, Mint Sprig

APPLE OF MY EYE

Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

ULTIMATE BLOODY MARY BAR

Priced Per Person

First Hour | 15

Additional Hours | 11

25 Guest Minimum

Poison | Absolut, Tito's Handmade, Finlandia, New Amsterdam
Select Two Vodka

Salad | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Pepperoncini's, Marinated Artichoke Hearts, Marinated Pearl Onions

Protein | Bacon, Oysters, Cooked Shrimp, Beef Jerky

Seasoning | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Seasoned Salts, Pickle Juice, Olive Brine

Flavor | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

SIGNATURE BARS

Upgrade Vodka | Add \$2 | Grey Goose Belvede

SPARKLING

- Caposaldo **Prosecco** Brut, Pieve Di Soligo, NV | 50
- Veuve Clicquot **Brut Champagne**, France | 140
- Moet & Chandon **Rose** | 78
- Mumm, **Brut Prestige**, Napa | 72
- Veuve Clicquot, Brut, Reims France, NV | 75

WHITES & ROSE

- Fleurs de Praine, Cotes de Provence, France | 48
- Provenance **Sauvignon Blanc**, CA | 58
- Girard, **Sauvignon Blanc**, Napa Valley, CA | 60
- Ca'bolani, **Pinot Grigio**, Friuli Aquila, Italy | 52
- Sonoma Cutrer, **Chardonnay**, "Russian River Ranches", Sonoma, CA | 64
- Louis Jadot Steel, **Chardonnay**, Burgundy France | 66
- August Kessler "R" **Riesling**, Germany | 40
- Quilt, **Chardonnay**, Napa Valley, CA | 65
- Pascale Jolivet, **Sancerre**, Loire France | 70

REDS

- Rodney Strong, **Cabernet**, Alexander Valley, Napa, CA | 72
- Joel Gott 815, **Cabernet**, Napa, CA | 60
- Erath, **Pinot Noir**, OR | 60
- Chalk Hill **Pinot Noir**, Sonoma | 56
- Clos de Los Siete, **Red Blend**, AR | 60
- Benzinger, **Merlot**, Sonoma, CA | 52
- Ravenswood, **Zinfandel**, Sonoma County, CA | 52
- Campo Viejo Reserva, **Tempranillo**, Spain | 52
- Alamos Selection, **Malbec**, AR | 52

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The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

ALL DAY FOOD AND BEVERAGE

Continuous Service (7am-5pm)

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee Hot
Cocoa and A Selection of Specialty Teas
Assorted Coca Cola Soft Drinks and Bottled Still and Water
Seasonal Hand Picked Fruit

Executive Continental Breakfast (7am-9am)

Assorted Iced Juices
Sliced Melons Seasonal Fruits and Berries
An Assortment of Breakfast Cereals | Bananas Whole and Skim Milk
Individual Fruit and Plain Yogurts
New York Style Bagels | Flavored and Regular Cream Cheese
Freshly Baked Morning Pastries with Fruit Preserves and Butter

In the AM (10am)

Designer Trail Mix
Assorted Granola and Energy Bars

Lunch:

Menu Driven or Buffet Based on Group Size

In the PM (2:30pm)

Assorted Bite Sized Candies
Assortment of House Made Cookies
Crudité and Dips Display

TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with Appropriate Screen
- (1) Flipchart Package | Easel, Post-It Pad, Assorted Markers
- Simple Wireless High Speed Internet Access for all Attendees
- Up to (3) Power Strips and Extension Cords

MEETING SUPPORT SERVICES

- Dedicated Executive Meeting Manager on Site
- Meeting Room
- Complimentary Storage of Materials up to 5 Standard Boxes
- Up To 300 B/W Complimentary Copies
- Meeting Planner Tool Kit
- NO EVENT FEE

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MONDAY AND THURSDAY LUNCH

Chef's Seasonally Inspired Soup

Garden Salad | Mixed Seasonal Greens, Arugula, Radicchio, English Cucumber, Roma Tomatoes, Carrots, Shredded Red Bell Peppers, Sliced Radish, Garbanzo Beans, Thin Herbs, Champagne Vinaigrette

Fingerling Potato Salad | Red Onion, Celery, Red Bell Pepper, Grain Mustard, Yogurt Dressing

Caprese Wrap | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Honey, Balsamic Reduction, Whole Wheat Wrap

Oven Roasted Turkey Breast on Ciabatta | Swiss, Cranberry Apple Chutney, Greens, Tomatoes, Red Onion

Rare Roast Beef on Baguette | Brie, Horseradish Cream, Greens

Black Forest Ham on Country Baguette | Gruyere, Purple Basil Mustard

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Dessert

Assorted Cookies

Fudge Brownies

Assortment of Cheesecake Bars

TUESDAY AND FRIDAY LUNCH

Chef's Seasonally Inspired Soup

Whole Grain Mustard Potato Salad

Mexican Kale Salad | Black Bean, Avocado, Cherry Tomato, Corn, Feta, Cilantro, Chili-Lime Vinaigrette

Greens | Romaine Hearts, Iceberg, Baby Greens

Toppings | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Focaccia Croutons

Proteins | Marinated and Grilled Sliced Roasted Chicken Breast, Flank Steak, Atlantic Salmon, and Portobello Mushrooms

Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Desserts

Fruit Tart of The Season | Fruit Coulis

Classica Tiramisu

Sweet Ricotta Filled Cannoli

WEDNESDAY LUNCH

Chef's Seasonally Inspired Soup

Baby Field Greens Salad | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

Yukon Gold Potato salad

Housemade Cole Slaw

Meats | Black Forest Ham, Roast Turkey, Roast Striploin, Capicola, Genoa Salami

Cheeses | Cheddar, Baby Swiss, Chipotle Cheddar, Gouda

Vegetables | Butter Lettuce, Sliced Tomatoes, Sliced Red Onion, Horseradish Pickles

Accompaniments | Mayo, Sun Dried Tomato Mayo, Whole Grain Mustard Horseradish Sauce

Deli Breads | Sour Dough White, Whole Wheat, Marble Rye, Croissants Hoagie Roll

Kettle Chips

Desserts

Chocolate Mousse Shooter

Apple Pie Shooter

Strawberry Shortcake Shooter

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