

OMNI WILLIAM PENN HOTEL  
EVENT MENUS





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*All prices are subject to a service charge and a state sales tax. All menus and prices are subject to change.*



## PLATED

*All plated breakfast are served with your choice of orange, grapefruit and cranberry juices, premium coffees, hot tea service and chef's breakfast pastries.*

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## STARTERS

### SEASONAL FRUIT

*7.5 per person*

### GREEK YOGURT AND SEASONAL BERRY PARFAIT

*7.5 per person*

### FRESH SEASONAL BERRIES

*8.6 per person*

## THE AMERICAN

Scrambled eggs with choice of bacon, pork sausage link or turkey sausage and herb roasted potatoes sautéed with onions and peppers

*29 per person*

## THE PITTSBURGH SCRAMBLE

Scrambled eggs with ricotta over English muffins, roasted tomatoes with local kielbasa, herb roasted potatoes sautéed with onions and peppers

*31 per person*

## CITRUS-RICOTTA FRENCH TOAST

Brioche French toast layered with macerated berries, citrus-ricotta and accompanied by our signature pork sausage

*29 per person*

## FILET MIGNON AND EGGS

Petite filet mignon, wild mushrooms, melted leeks, scrambled eggs, béarnaise sauce and herb roasted potatoes sautéed with onions and peppers

*43 per person*



## CONTINENTAL

*All continental breakfast are served with your choice of premium coffees and hot tea service.*

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### DELUXE

#### BREAKFAST

Sliced seasonal fruits

Breakfast pastries and mini muffins served with jam and butter

Individual fruit yogurts

#### BEVERAGES

Orange, cranberry and grapefruit juices

*29 per person*

### BISTRO

#### BREAKFAST

Fresh seasonal berry display with brown sugar and crème fraîche

Honey almond croissants

Rolled chocolate wafers

Cinnamon streusel coffee cake

#### BEVERAGES

Orange mango, pomegranate and pineapple juices

*31 per person*

### HEALTHY

#### BREAKFAST

Seasonal whole fruits

Individual granola and yogurt parfaits with seasonal berries

Assorted breakfast cereals served with skim and soy milk

Toasted multi grain breads

Almond butter, whipped butter and jams

#### BEVERAGES

Smoothie shooters with berries, melons and yogurt

*32 per person*

### BAGEL

#### BREAKFAST

Sliced seasonal fruit

Assorted bagels

Regular, veggie and whipped cream cheese

Sliced smoked salmon, tomatoes, red onions, chopped eggs and capers

Individual Greek yogurts

#### BEVERAGES

Orange, cranberry and V8 juices

*34 per person*



## CONTINENTAL

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### ACCOMPANIMENTS

Scrambled eggs | *7.5 per person*

Assorted bagels, regular and low-fat cream cheese  
*5.5 per person*

Fresh berries with Greek yogurt | *10 per person*

Cereals | Cornflakes, Cheerios, Raisin Bran, granola  
served with regular, skim and 2% milk  
*4.5 per person*

Steel-cut oatmeal served with roasted apple raisin  
compote, organic honey and cane sugar  
*5.5 per person*

Freshly baked scones served with seasonal jams,  
butter and almond butter | *7.5 per person*

Bottled waters | *5 each*

Coca-Cola products | *5 each*

### BREAKFAST SANDWICHES

Egg and cheese on an English muffin | *6.5 per person*

Egg and cheese on an English muffin with Virginia  
ham, bacon or pork sausage patty

*10 per person*

### BREAKFAST WRAPS

Scrambled eggs, ham, red pepper and cheddar

Scrambled eggs, spinach, mushrooms and feta

Scrambled eggs, bacon, roasted tomatoes and  
fontina cheese

Choice of regular or whole wheat wrap  
*10 per person*

### YOGURT BAR

Greek yogurt, seasonal berries, house made granola,  
almonds, cashews, cranberries, cherries and raisins

*10 per person*



## BUFFETS

*All breakfast buffets are served with your choice of orange, grapefruit and cranberry juices, premium coffees and hot tea service. Breakfast buffets require a minimum of 25 people. To ensure freshness, a two hour maximum service time is allowed on all breakfast buffets.*

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### AMERICAN

Sliced seasonal fruits

Breakfast pastries

Scrambled eggs with chives, local cheddar and salsa

Herb-roasted potatoes sautéed with onions and peppers

Thick-cut French toast served with whipped butter and Vermont maple syrup

Applewood smoked bacon and pork sausage

Individual cereals

Greek yogurt, berries, raisins and house made granola  
41 per person

### THREE RIVERS BREAKFAST

Sliced seasonal fruits

Bananas Foster bread pudding

Scrambled eggs with chives, local cheddar and salsa

Biscuits and sausage gravy

Three cheese potato gratin

Buttermilk pancakes, macerated berries and Vermont maple syrup

Applewood smoked bacon

Individual cereals

Greek yogurt, berries, raisins and house made granola  
47 per person

### HEALTHY START

Sliced and whole seasonal fruits

Bran muffins and whole wheat English muffins served with whipped butter and preserves

Egg white frittata, spinach, mushrooms and roasted peppers

Herb roasted potatoes sautéed with onions and peppers

Steel-cut oatmeal served with brown sugar, raisins and almonds

Local chicken-apple sausage

Individual cereals

Low fat Greek yogurt served with berries, raisins and house made granola

Seasonal fruit smoothies

45 per person



## BRUNCH BUFFET

All brunch buffets are served with your choice of orange, grapefruit and cranberry juices, premium coffees and hot tea service. Brunch buffets require a minimum of 50 people. To ensure freshness a two hour maximum service time is allowed on all brunch buffets. Made-to-order Omelets and Eggs station requires one chef attendant at 165 per chef, with one chef per 50 people.

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### THE WILLIAM PENN

Seasonal sliced melons, pineapples and berries

Fresh fruit smoothies, Greek yogurt and berry parfaits with house made granola

Bagels and English muffins served with whipped butter, flavored cream cheese and preserves

Steel-cut oatmeal served with brown sugar, raisins and almonds

#### SALADS

Kale salad | Quinoa, blueberries, cranberries, carrots and mango vinaigrette

Pasta salad | Grape tomatoes, bocconcini, basil pesto and extra virgin olive oil

Baby spinach salad | Almonds, strawberries, shaved onions, granola and yogurt poppy-seed vinaigrette

#### MADE-TO-ORDER OMELETS AND EGGS

Cage-free eggs, cholesterol free eggs and egg whites

Bacon, sausage, ham, mushrooms, spinach, scallions, peppers, tomatoes, feta and cheddar

#### ENTRÉES | CHOICE OF TWO

Scrambled eggs with chives, local cheddar and house made salsa

Egg white frittata, spinach, mushrooms and roasted peppers

Black Forest ham and local cheddar egg soufflé

Poached salmon, dill and lemon crème

Seared chicken with roasted shallot boursin crème

#### GRIDDLE | CHOICE OF ONE

Fluffy buttermilk pancakes

Grand Marnier French toast

#### MEATS | CHOICE OF TWO

Applewood smoked bacon

Signature pork sausage

Turkey sausage

#### POTATOES | CHOICE OF ONE

William Penn hash browns

Dauphine potatoes with herbs

Shredded potatoes with Lancaster cheddar and chives

Herb roasted potatoes sautéed with onions and peppers

#### DESSERTS AND PASTRIES

Lemon and blueberry scones

Chocolate fantasy layer cake

William Penn cheesecake

Strawberry and banana trifle

59 per person



## ENHANCEMENTS

*Stations requiring a chef attendant at 165 per chef, with one chef per 50 people.*

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### EGGS BENEDICT

Canadian bacon on a toasted and buttered English muffin with hollandaise

*15 per person*

### YOGURT BAR

Greek yogurt and seasonal berries

House made granola, almonds and cashews

Cranberries, cherries and raisins

*10 per person*

### BUFFET STATIONS

#### MADE-TO-ORDER OMELETS AND EGGS

Cage-free eggs, cholesterol free eggs and egg whites

Served with bacon, sausage, ham, mushrooms, spinach, scallions, peppers, tomatoes, feta and cheddar

*13 per person*

#### MADE-TO-ORDER BELGIAN WAFFLES

Served with Vermont maple syrup, whipped cream, strawberries and peaches

*10 per person*

#### CITRUS-RICOTTA FRENCH TOAST

Served with macerated seasonal berries, citrus-ricotta and Vermont maple syrup

*7.5 per person*

### BREAKFAST WRAPS

Cage-free eggs, chorizo, bacon, scallions, pico de gallo, guacamole, sour cream and cheddar

*7.5 per person*

### CARVING STATIONS

#### HONEY SMOKED SALMON SIDE

Served with assorted bagels, cream cheese, tomatoes, red onions, chopped eggs and capers

*400 each (serves 25)*

#### GLAZED NEUSKE'S BACON SLAB

With a maple-bourbon glaze

*455 each (serves 40)*

#### GLAZED CARVING HAM

With a bourbon-pecan glaze and buttermilk biscuits

*425 each (serves 60)*

#### ROASTED BOSTON CUT STRIP LOIN OF BEEF

Served with silver dollar rolls, whole grain mustard and creamy horseradish

*500 each (serves 40)*





# BREAKS

Prices based on 30 minutes of service.

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## CHOCOLATE BREAK

### SNACKS

Assorted gourmet cookies and biscotti

Brownies and blondies

Chocolate bark

Milk and white chocolate dipped pretzels

### BEVERAGES

Regular and chocolate milk

Vanilla soy milk

15 per person

## COFFEE SHOP

### SNACKS

Cinnamon streusel cake

Assorted biscotti and butter cookies

### BEVERAGES

Premium coffees and hot teas

Vanilla and hazelnut flavor syrups

Rock sugar candy stirrers and cinnamon sticks

18 per person

## DIP BAR

### SNACKS

Spinach-artichoke dip, roasted garlic hummus and muhamara

Crostini, crispy and soft pita chips, blue corn tortilla chips and artisan bread

### BEVERAGES

Bottled waters

18 per person

## MOVIE BREAK

### SNACKS

Buttered popcorn

Assorted theater novelty candies

### BEVERAGES

Lemonade and iced tea

Old fashioned sodas | Root beer, cream soda, orange and cherry

16 per person

## PERFORMANCE BREAK

### SNACKS

Build your own trail mix bar | Raisins, cranberries, apricots, pecans, peanuts, almonds and sunflower seeds

Greek and plain yogurt with seasonal whole fruits

### BEVERAGES

Fresh fruit smoothies

Energy Vitamin Water

Bottled waters

19 per person



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### STADIUM BREAK

#### SNACKS

Tri-color tortilla chips

Nacho cheese, tomato salsa and jalapeño peppers

Mini soft pretzels, stone ground and red pepper mustards

Mini corn dogs

Cracker Jacks and Clark bars

#### BEVERAGES

Old fashioned root beer, cream and orange soda

20 per person

### BEVERAGE PACKAGES

Premium coffees and hot tea service

Assorted Coca-Cola products

Bottled waters

full day | 23.5 per person (refreshed two times)

half day | 14 per person (refreshed one time)

## HIGH TEA

#### SNACKS

Smoked salmon, cucumbers, cream cheese, chives and dill Gougere

Ham, Gruyere, tarragon mustard, cornichon and Pullman loaf

Arugula, goat cheese mousse, pimento and Pullman loaf

Traditional scones, lemon, blueberry, crème fraîche and jams

Seasonal macarons, chocolate cup with amaretto mousse and mini fruit tartlet

Exotic fruits and fresh berries

#### BEVERAGES

Line of fine teas

Champagne cocktail, Kir Royale or mimosa

36 per person



# BREAKS

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## FULL DAY

### EARLY MORNING BREAK

Sliced and whole seasonal fruits

Breakfast pastries

Orange, cranberry and grapefruit juices

Premium coffees and hot tea service

### MID MORNING REFRESH

Premium coffees and hot tea service

Spa water

Assorted Coca-Cola products

### AFTERNOON BREAK

Fudge brownies and blondies

Gourmet cookies

Assorted Coca-Cola products

Premium coffees and hot tea

42 per person

## MEETING SET-UP ENHANCEMENTS

Chocolate kisses

3.5 per person

House made trail mix

3.5 per person

Chilled citrus or cucumber mint spa water

2.5 per person

Mini tin of Altoids

4.5 per person

Bowls of Glitterati mints

6.5 each





## À LA CARTE

*À la carte lunch requires a minimum of three courses.*

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### SOUPS

French onion | 7.5 *per person*

William Penn seafood gumbo | 10 *per person*

Roasted heirloom tomato | 7.5 *per person*

Chef's soup of the day | 7.5 *per person*

### SALADS

Seasonal greens, crumbled goat cheese, poached pears, dried cranberries and Parmesan lychee vinaigrette

6.5 *per person*

Seasonal greens, Asiago cheese, roasted tomatoes, artichokes, Kalamata olives and roasted shallot vinaigrette

7.5 *per person*

Classic wedge salad, fresh tomatoes, bacon and blue cheese dressing

7.5 *per person*

### CHILLED ENTRÉE SALADS

#### TERRACE ROOM SIGNATURE

##### AVELINE SALAD

Crumbled Gorgonzola, toasted pine nuts and signature Aveline dressing

31 *per person with chicken*

37 *per person with shrimp*

##### WILLIAM PENN CAESAR SALAD

Romaine, croutons, shaved Parmesan cheese and lemon-garlic aioli

31 *per person with chicken*

37 *per person with shrimp*

##### BLACKENED AHI TUNA COBB

Chopped tomatoes, cucumbers, red onions, Romaine, roasted corn, blue cheese and balsamic vinaigrette

32 *per person*

*Grilled steak (add 5 per person)*

##### THAI CHICKEN SALAD

Diced chicken, baby spinach, shredded vegetable slaw, chopped scallions, peanuts, rice noodles and Mandarin orange vinaigrette

30 *per person*

##### ATLANTIC SALMON

Steamed with soy and tofu, carrots, edamame, spinach greens, nappa cabbage, pickled ginger and miso ginger vinaigrette

35 *per person*



## À LA CARTE

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### ENTRÉES

#### CHICKEN

Seared chicken Provençale, tomatoes, olives, capers, fennel, fresh basil, extra virgin olive oil and red wine *(gluten free)*

*32 per person*

Moroccan spiced chicken, charmoula rubbed and roasted, couscous with pine nuts and preserved lemon

*32 per person*

Herb crusted chicken breast, fine herbs and garlic cream

*32 per person*

Orange glazed chicken and tarragon-pesto pilaf

*32 per person*

#### BEEF

Center cut filet mignon, blue cheese, bacon potatoes, red wine-onion jam, sautéed asparagus and port wine jus

*56 per person*

Grilled strip steak, loaded stuffed potato and French beans with almond butter

*43 per person*

#### PORK

Slow roasted pork loin chop, whipped potatoes and bourbon cherry glaze

*29 per person*

Coffee and molasses rubbed pork loin, Granny Smith apples and whipped potatoes

*30 per person*

#### SEASONAL SEAFOOD

Seared seabass, herbs, tomato confit and roasted fingerling potatoes

*47 per person*

Seared Atlantic salmon, citrus butter, herb oil, vegetables and herb couscous

*36 per person*

Lightly blackened snapper, saffron rice pilaf, black beans and roasted corn relish

*36 per person*

#### VEGETARIAN

Ratatouille tart, eggplant, seasonal squashes, tomatoes and fresh herbs in a flaky pastry

*30 per person*

Wild mushroom and leek risotto, herbs, lemon zest and baked ricotta cheese

*30 per person*

Roasted cauliflower, light curry oil, herbs and seasoned breadcrumbs

*26 per person*

Vegetable strudel, truffle potatoes, roasted tomato coulis and greens

*28 per person*



## À LA CARTE

*À la carte lunch requires a minimum of three courses.*

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### ENTRÉE ACCOMPANIMENTS

- Garlic roasted fingerling potatoes
- Herb roasted fingerling potatoes
- Saffron scented basmati rice
- Vegetable couscous and roasted tomatoes
- French beans and carrots
- Baby carrots with a tarragon honey glaze
- Basil Parmesan cheese potato purées
- Zucchini ratatouille

### DESSERTS

- William Penn cheesecake, macerated strawberries and crème
  - Tiramisu, espresso, brandy and cocoa dust
  - Princess trifle, strawberries, bananas, custard, angel food cake and crème
  - Chocolate torte
  - Flourless chocolate cake
  - Spiced apple crisp and spiced crème
  - Assorted gourmet cookies, blondies and brownies
- 7.5 each**



## SMALL MEETING BUFFETS

*All buffet lunches are served with your choice of premium coffees and hot tea service.*

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### MEXICAN TACO BAR

#### STARTERS

Mexican tortilla soup

Black bean and corn salad

#### ENTRÉES

Chicken or beef fajitas

Served with diced tomatoes, chile verde, guacamole, sour cream, warm flour and corn tortillas

#### DESSERT

Tequila lime tarts with salted caramel sauce

*52 per person*

### THE GOURMET DELI

#### STARTERS

Soup of the day

Spring mix greens, cucumber, tomatoes and cheddar

#### SANDWICHES

Roast beef and Brie on ciabatta

California club, turkey, bacon and avocado on croissant

Roasted vegetables and hummus on vegetable wrap

#### DESSERTS

Cookies and brownies

*52 per person*

### ITALIAN

#### STARTERS

Roasted Italian vegetables display

Tri-colored pasta salad with Asiago cheese and balsamic vinaigrette

#### ENTRÉES

Sliced herb seared beef strip loin with Barolo sauce

Marinated grilled chicken, artichokes and roasted peppers

Penne pasta, olive oil, fresh tomatoes and Parmesan cheese

#### DESSERTS

Berries with zabaglione and mint

Individual tiramisu

*60 per person*



## BUFFET

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### ITALIAN

#### STARTERS

Rustic tomato Florentine soup | Hearty vegetables, spinach, orzo and Parmesan cheese

Warm focaccia | Onions, extra virgin olive oil and shredded Asiago

Field greens, Parmesan cheese, artichokes, olives, tomatoes and red wine vinaigrette

Roasted zucchini, tomatoes, crushed basil, charred radicchio, peppers and lemon oil

Mushrooms, tomatoes and goat cheese flatbread

#### ENTRÉES

Braised beef bracciole, roasted garlic Parmesan herb risotto and Barolo reduction

Boneless chicken, rosemary lemon glazed potatoes and dark chicken jus or chicken scaloppini, artichoke and marsala sauce

#### ACCOMPANIMENTS

Penne pasta, vodka sauce, peas and bacon

Charred peppers and green beans

Roasted vegetable ratatouille, torn basil and stewed Roma vine tomatoes

#### DESSERT

Chocolate mousse

Almond biscotti

Tiramisu

51 per person

## AL FRESCO DINING

#### STARTERS

Minestrone soup

Tuscan grilled balsamic vegetables

Pasta salad with grape tomatoes, pesto, pine nuts and fresh basil

Seasonal melon, shaved prosciutto and pecorino

#### ENTRÉES

Carved medium-rare ancho sugar-cured beef tenderloin with sun-dried cherry jus

Grilled chicken breast with pesto-white balsamic vinaigrette and baby field greens

#### ACCOMPANIMENTS

Roasted Yukon Gold potatoes and herbs de provence

Ratatouille, tomatoes and herbs

Warm William Penn rolls with whipped butter

#### DESSERT

Strawberry shortcake and lavender whipped cream

52 per person





## BUFFET

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### MEXICAN

#### SOUPS | CHOICE OF ONE

White chicken chili | Tortillas, green chilies and rice

Chicken tortilla soup | Tomatoes, cilantro and rice

Black bean soup | Chorizo and lime crème

#### SALAD

Baby greens, tomatoes, green and red peppers, sliced onions, cucumbers, roasted corn, black beans, queso fresco, crisp tortilla strips and cilantro lime vinaigrette

#### ENTRÉES | CHOICE OF TWO

Grilled flat iron steak with chimichurri, onions and sweet peppers

Adobo rubbed roast turkey

Carnitas and pulled braised pork with salsa verde

Braised chicken with tomato chipotle and cilantro

Blackened mahi-mahi with pineapple, cilantro and red pepper salsa

#### ACCOMPANIMENTS

Steamed fiesta yellow rice, vegetables, cumin and cilantro

Frijoles rancheros | Refried beans with cumin and roasted garlic

Flour tortillas, shredded cheddar and sour cream

Lime wedges, traditional guacamole and pico de gallo

Corn muffins, honey butter, pineapple and mint

#### DESSERTS | CHOICE OF TWO

Tequila lime tarts with salted caramel sauce

Tres leches cake

Mexican chocolate tarts

*49 per person*



## BUFFET

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### THE CORNER DELI

#### SOUPS | CHOICE OF ONE

Roasted heirloom tomato

Broccoli cheese | Rye crisps

Chicken noodle

#### SALADS | CHOICE OF THREE

Fingerling potato salad | Dill pickles, chopped eggs and whole grain mustard

Tortellini salad | Roasted tomatoes, broccoli and red peppers

Oven roasted vegetables

Garden greens | Tomatoes, cucumbers and croutons served with balsamic vinaigrette, lemon tarragon vinaigrette and ranch dressing

Traditional health salad | Cabbage, carrots and sweet and sour vinaigrette

Caesar salad | Romaine, shaved Parmesan cheese, croutons and lemon aioli

#### DELI SANDWICHES | CHOICE OF THREE

Slow roasted beef, Brie and horseradish aioli on ciabatta

Blackened chicken breast, Monterey Jack, lettuce, tomatoes and ranch on a baguette

Corned beef, Swiss cheese and Russian dressing on marble rye

Virginia ham, Gruyere and whole grain honey mustard on ciabatta

Smoked turkey, Muenster and basil mayonnaise on country whole wheat

Chicken BLT wrap | Chopped bacon, lettuce, tomatoes and ranch

Buffalo chicken Caesar wrap | Romaine, diced chicken, croutons and shaved Parmesan cheese

Roasted vegetable wrap | Hummus, zucchini, red peppers, eggplant and arugula on a tomato tortilla

#### CONDIMENTS

Mayonnaise, whole grain mustard and Italian vinaigrette

Leaf lettuce, tomatoes, roasted red onions and kosher pickle spears

#### DESSERTS | CHOICE OF TWO

Lemon meringue tarts

Assorted gourmet cookies, brownies and blondies

William Penn cheesecake with strawberry sauce

Whole fruits

48 per person



# BUFFET

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## THE SOUTHERN COMFORT

### SOUPS | CHOICE OF ONE

William Penn signature gumbo

Potato corn chowder

### SOUTHERN MARKET SALAD TABLE

Fresh garden greens, tomatoes, chopped eggs, croutons, shredded cheddar, chopped bacon, candied pecans, pickled beets and blue cheese crumbles

Buttermilk ranch and sweet onion vinaigrette

Sweet rolls and jalapeño-corn muffins with whipped butter and local honey

### ENTRÉES | CHOICE OF TWO

Southern-style fried chicken

Marinated grilled chicken breast with Wigle Bourbon glaze

Blackened snapper with shrimp etouffee

Whiskey and black pepper rubbed flat iron steak

Pulled pork with bourbon barbecue sauce, slaw and silver dollar rolls

### STARCHES | CHOICE OF ONE

Roasted sweet potatoes with brown sugar and pecans

Baked macaroni and cheese casserole

Dirty rice with creole spices, tomatoes, onions and peppers

Wild rice pilaf

Buttered mashed potatoes with gravy

### VEGETABLES | CHOICE OF ONE

Broccoli, charred corn and roasted red peppers

Butter bean succotash

Green beans, pearl onions and bacon

Glazed tricolored carrots and honey butter

### DESSERTS | CHOICE OF TWO

Peach cobbler mason jars with streusel topping and whipped cream

Lemon curd mason jars with pie crust and buttered maple

Apple pie mason jars with whipped cream

Dark molasses pecan pie

Dark chocolate Mississippi mud pie with whipped cream and mint

48 per person



## HORS D'OEUVRES

*Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.*

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### CHILLED CANAPÉS

Goat cheese, roasted pineapple habanero marmalade and bruschetta

Watermelon, goat cheese, aged balsamic and smoked sea salt served on a silver spoon *(minimum 50 pieces)*

Brie, roasted sugar walnuts and Granny Smith apples

Mozzarella prosciutto pinwheel

Torched Brie, apple chutney and balsamic glaze bruschetta

Grapes with Roquefort almond coating

Balsamic roasted vegetables in a phyllo cup

Prosciutto and fig bruschetta

Beef carpaccio, Stilton and onion jam

Chilled endive, goat cheese, fig and sugared pecans

*5.5 per piece*

Chilled shrimp with pineapple salsa and spring roll chips

Antipasto brochette | Sun-dried tomato, bocconcini, artichoke and prosciutto

Thinly sliced tenderloin, baby arugula, capers, shaved Parmigiana-Reggiano and drizzle of Dijon mustard aioli in a phyllo cup

Seared tuna nacho | Seared ahi, wonton chips and cucumbers with ginger salsa, red chili and wasabi

*6 per piece*

Miniature crab tarts with Meyer lemon aioli

Sesame ahi tuna, seaweed salad and orange wasabi aioli served on a silver spoon *(minimum 50 pieces)*

Jumbo lump crab and yellow pepper confit served on a silver spoon *(minimum 50 pieces)*

Lobster and scallop ceviche with citrus juices served on a silver spoon *(minimum 50 pieces)*

Ceviche, seasonal fish, lemon, chilies, cilantro, shaved onions and sweet potatoes served on a silver spoon

Gulf shrimp cocktail shooter with caramelized pineapple ketchup

*6.5 per piece*



## HORS D'OEUVRES

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### HOT

Vegetable spring roll with soy wasabi sauce

Boursin and melted leek tart

Macaroni and cheese with truffle oil in a phyllo cup

Fried artichoke and goat cheese fritter

Black bean spring roll with cilantro dip

Onion bacon jam tart

Hazelnut crusted chicken satay with Dijon dip

Chicken tender Provençal with capers, olives and basil aioli

Pulled pork, Texas barbecue, slaw and short dough

Wild mushroom and goat cheese Wellington

Buffalo chicken spring roll with blue cheese and ranch dip

*6 per piece*

Beef hibachi skewers

Chicken and smoked cheese barbecue

Crab stuffed mushroom cap

Sausage stuffed mushroom cap

Jerk pork skewers, pineapple and red onion relish

Wasabi pea crusted salmon skewer with ginger essence

Pecan crusted shrimp with ginger rum sauce

Truffled tenderloin with horseradish

*6.5 per piece*

Cajun seared beef tenderloin with truffle butter in a phyllo cup

George's Bank scallop or shrimp, jalapeño bacon and chili mayo

Lobster arancini

Baby lamb chops, pomegranate and apricot glaze

Petite lamb tenderloin, tzatziki and pita crisp

Lamb meatballs with sherry crème

Maryland crab cakes

*7 per piece*



## DISPLAYS

*Displays require a minimum of 25 people. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.*

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### CHARCUTERIE BOARD

A variety of cured imported and domestic meats, sausages and accompaniments

Cornichon, pickled onions, mustards and crostinis  
*17 per person*

### ANTIPASTO ALLA TOSCANA

Tomato mozzarella and basil skewers with coppa salami, prosciutto, soppressata, figs and dates

Marinated olives, cherry peppers, mushrooms, artichokes, eggplant and Cipollini onions

Spicy hummus, olive tapenade, pita, focaccia, bread sticks and ciabatta bread

*17 per person*

### TAPENADE

Sun-dried tomatoes, eggplants, artichokes, black olives, goat cheese walnut and apple spice hummus

Assortment of bread sticks, lavosh and flatbreads

*13 per person*

### CHEESE

Locally sourced cheeses | Blue cheese, cheddar, Fromage blanc and aged cheeses

Roasted eggplant, tomatoes, pecans, green and black olives

Artisan bread and assorted crackers

*15 per person*

### CRUDITÉ

Carrots, celery, red peppers, broccoli, cauliflower and cucumbers

Roasted garlic hummus, mint cucumber yogurt and Miller mustard

*10 per person*

### SLICED SEASONAL FRUIT

Served with poppy seed yogurt

*11 per person*

### BAKED BRIE EN CROÛTE

Served with brown sugar, almonds and French baguettes

*320 each (serves 25)*



## STATIONS

Prices based on a maximum of two hours of service. Stations require a minimum of 50 people. Chef attendant required at 165 per chef, with one chef per 50 people. Sushi station chef attendant required at 300 per chef. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.

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### RAVIOLI | CHOICE OF THREE

Smoked mozzarella and basil ravioli with Gorgonzola sauce

Artichoke ravioli with lavender butter

Mushroom ravioli with Champagne crème

Butternut squash ravioli with browned butter, lemon and sage

Porcini mushrooms, arugula, truffle butter and Parmesan cream

Walnut and Gorgonzola ravioli with brown butter and sage

23.5 per person

### RISOTTO

Carambola rice with wild mushrooms, diced roast chicken, truffle oil, rock shrimp, asparagus, crisp pancetta and grated pecorino Romano

21 per person

### MARTINI SALAD

Red peppers, green peppers, yellow peppers, Bermuda onions, grape tomatoes, chick peas, black beans, corn, potatoes, Kalamata olives, green olives, artichoke hearts, feta, Gorgonzola, pistachios and toasted pecans

Raspberry, tarragon and citrus vodka infused vinaigrettes

20 per person

### SUSHI

Salmon, tuna, California, avocado and eel roll served with pickled ginger, wasabi and soy sauce

26 per person (3 pieces per person)

### COMFORT FOOD | CHOICE OF FOUR

Miniature Reuben's with Thousand Island dressing

Miniature grilled cheese with tomato soup shooters

Miniature lobster macaroni and cheese

Chicken pot pie en croûte

Fried onion rings

Sweet potato fries

### MINIATURE GOURMET BURGERS | CHOICE OF TWO

Turkey, black bean and Black Angus with gourmet toppings

27 per person

### GRILL | CHOICE OF THREE

Mini medallions of swordfish or marlin

Baby lamb chops

Medallion of tenderloin

Mini medallions of black and white ahi tuna

### SAUCES | CHOICE OF FOUR

Smoked tomato, Wigle barbecue, tropical fruit salsa, champagne sauce and chimichurri

32 per person



## STATIONS

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### STIR FRY | CHOICE OF THREE

Shrimp, vegetables, fiery garlic sauce and chilies

Salmon, lemon grass, snow peas, bamboo shoots and green curry sauce

Marinated chicken, water chestnuts, celery, peanuts and spicy tso sauce

Skirt steak, scallions, yellow onions and Mongolian hoisin sauce

Moo shoo pork and hoisin sauce

Steamed rice, moo shu pancakes, chopsticks and takeout boxes

26 per person

## CARVING

### 60 LBS. BARON OF BEEF

Roasted on the bone served with silver dollar rolls, Dijon mustard and creamy horseradish

1000 each (serves 200)

### 5 LBS. BEEF TENDERLOIN

Served with mustard berry cognac sauce and silver dollar rolls

535 each (serves 20)

### BOURBON GLAZED BONE-IN-HAM

With a bourbon and whole grain mustard glaze and buttermilk biscuits

425 each (serves 60)

### 10 LBS. NEW YORK STRIP LOIN OF BEEF

With a red wine demi-glace and baguettes

455 each (serves 40)

### 20 LBS. WHOLE TURKEY

Served with cranberry sauce and jalapeño mini muffins

375 each (serves 40)

### PRIME RIB

Served with three different mustards and silver dollar rolls

430 each (serves 45)





## AFTERGLOW STATIONS

*Prices based on a maximum of two hours of service. Stations require a minimum of 50 people. Chef attendant required at 165 per chef, with one chef per 50 people. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.*

*All prices are subject to a service charge and a state sales tax. All menus and prices are subject to change.*

### COMFORT FOOD STATION | CHOICE OF FOUR

Miniature reubens with Thousand Island dressing

Miniature grilled cheese with tomato soup shooters

Miniature lobster macaroni and cheese

### MINIATURE GOURMET BURGERS | CHOICE OF TWO

Turkey, black bean, veggie, black Angus, lamb with gourmet toppings, fried onion rings and sweet potato fries

*21 per person*

### PIZZA BASH | CHOICE OF THREE

Goat cheese, artichokes, black olives and prosciutto

Spicy pepperoni, sweet sausage and meatball

Three cheese

Barbecue chicken and mozzarella

Shrimp margherita, tomatoes, fresh basil, mozzarella and garlic

Pesto, Asiago cheese and caramelized onions

Hawaiian pizza, serrano ham and fresh pineapples

*17 per person*

### FRENCH FRY STATION

Idaho and sweet potato fries

Fry spices | Ranch, seasoned salt and Cajun

Toppings | Cheddar, malt vinegar, pineapple ketchup, maple aioli and lemon pepper mayonnaise

*10 per person*

### PUB GRUB STATION | CHOICE OF FOUR

Breaded chicken fingers with honey mustard

Buffalo wings with blue cheese and celery

Tortilla chips with salsa and guacamole

Mozzarella cheese sticks with spicy tomato sauce

Fried calamari with peppers, lemon and cilantro

*18 per person*

### TATER-TOTS A LOT

Toppings | Spicy Cajun beef, chili con queso, jalapeños, salsa, guacamole, sour cream and cheddar

*9 per person*



## AFTERGLOW STATIONS

Prices based on a maximum of two hours of service. Stations require a minimum of 50 people. Chef attendant required at 165 per chef, with one chef per 50 people. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee. Barista required on Barista Station at 400 per barista for two hours; each additional hour is 100 per hour.

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### SOFT PRETZEL BAR

Warm soft pretzels

Mustards | Cranberry, horseradish, jalapeño and yellow mustards

Sea salt | Pink Hawaiian, black lava and coarse sea salts

Seeds | Poppyseeds, sesame seeds and flax seeds

Cream cheese | Plain, jalapeño and honey nut

8 per person

### BARISTA STATION

Coffee, decaffeinated coffee and tea

Cinnamon, nutmeg, cocoa powder, sugar cubes, raw sugar, sweetener and whipped cream

Flavored syrups | add 25

7 per person

### DESSERT MINI'S | CHOICE OF ONE STYLE

#### ON A STICK

Peanut butter rice krispie treats with chocolate ganache

Raspberry balsamic truffles

Chocolate drizzled caramel with sea salt

White chocolate pumpkin spice truffle

#### IN CHOCOLATE CUP

Cocoa pots de crème with cayenne cream

Lemon curd with coconut cream

Key lime mousse with pistachio graham crumble

#### SHOOTERS

Chocolate martini soup

Pineapple coconut

Mango mint lassi

Strawberry crème fraîche

12 per person



## BUFFETS

*All buffet dinners are served with your choice of premium coffees and hot tea service. Buffet dinners require a minimum of 25 people. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.*

*All prices are subject to a service charge and a state sales tax. All menus and prices are subject to change.*

## THE STEAK HOUSE

### SOUPS | CHOICE OF ONE

Wild mushroom

French onion | Gruyere croutons

### SALADS

Caesar salad | Creamy Caesar dressing and Parmesan cheese

Baby wedge iceberg salad | Blue cheese dressing

Beefsteak tomato and onion salad | Piquant sauce

### ENTRÉES

Sliced and grilled Boston cut strip with steak butter and hearty steak sauce

Grilled chicken breast with lemon thyme butter

Maple glazed barbecue salmon served with three mustard sauces

### ACCOMPANIMENTS

Creamed spinach with artichoke hearts

Grilled asparagus, Broccolini and roasted peppers

Loaded stuffed potatoes with cheese, sour cream, bacon, chives and cracked pepper

### DESSERTS

Chocolate torte, tiramisu and lemon raspberry torte

*77 per person*



## BUFFETS

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### ITALIAN

#### SOUPS | CHOICE OF ONE

Tomato Florentine | Tomato broth, vegetables, spinach and toasted orzo

Stracciatella

Wedding

#### SALADS | CHOICE OF TWO

Italian inspired greens, fennel, pecorino cheese, hazelnuts, crispy pancetta and roasted red pepper with red wine vinaigrette

Tomato, basil, mozzarella and spiced olive drizzle

Mushroom, tomato and goat cheese flatbread



#### ENTRÉES | CHOICE OF ONE

Braised beef bracciale, roasted garlic Parmesan herb risotto and Sicilian shiraz reduction

Roasted salmon, lemon, herbs and Romesco

#### CHICKEN | CHOICE OF ONE

Boneless chicken breast, rosemary lemon glazed potatoes and roasted chicken jus

Chicken scaloppini, Marsala sauce, artichokes, cherry peppers, wild rice pilaf and Parmigiana-Reggiano

Cacciatore-style chicken, onions, peppers, roasted tomatoes, oregano, white wine and creamy polenta

#### VEGETABLE | CHOICE OF ONE

Charred peppers and green beans

Ratatouille with basil and stewed Roma tomatoes

Broccolini with garlic and oil

#### DESSERTS

Mini lemon meringue shooters

Chocolate dipped biscotti

Mini individual tiramisu

*73 per person*



## BUFFET

All buffet dinners are served with your choice of premium coffees and hot tea service. Buffet dinners require a minimum of 50 people. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee. Chef attendant required on carved entrées at 165 per chef, with one chef per 50 people

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### CREATE YOUR OWN

#### STARTERS | CHOICE OF TWO

Wild mushroom and Brie bisque

Roasted heirloom tomato and basil with herb oil

Assorted mixed greens, grape tomatoes, toasted almonds, seasoned croutons, cucumbers, crumbled blue cheese, goat cheese and feta cheese served with ranch dressing, balsamic and raspberry vinaigrettes

Asian noodle salad | Bean sprouts, snow peas, carrots, mushrooms, peppers and crispy wontons served with soy ginger vinaigrette

Caesar salad | Petite hearts of Romaine, Parmigiano-Reggiano and toasted focaccia croutons with classic Caesar dressing

Roasted asparagus and fingerling potato salad | Goat cheese and mustard vinaigrette

#### ENTRÉES

Whole grain mustard and honey glazed salmon

Mahi-mahi with red curry, ginger and pineapple basmati

Pecan crusted chicken breast with boursin-shallot cream

Chicken breast with asparagus, red peppers, shallots and white wine sauce

Grilled tofu with quinoa, grilled vegetables and Ponzu sauce

#### CARVED ENTRÉES

Prime rib au jus with creamy horseradish

Whole roast turkey breast with cranberry orange relish

Sliced grilled Boston cut strip with red wine mushroom sauce

#### STARCHES | CHOICE OF ONE

Roasted red skin potatoes

Herbed Yukon Gold potatoes

Rice pilaf

#### VEGETABLES | CHOICE OF ONE

Medley of green beans and carrots

Squash and zucchini medley

Asparagus tips with red peppers

#### ACCOMPANIMENTS

Artisan bread display, assorted dips, butter, lemon, black pepper, rosemary oil, olive oil and balsamic

#### DESSERTS | CHOICE OF TWO

Dulce de leche cheesecake

Chocolate torte

Orange blossom cake

Fruit tart with lemon cream, kiwis, pears and berries

Whipped tiramisu with cocoa cinnamon dusting

Chocolate satin cake

Strawberry short cake with lavender cream

77 per person, choice of two entrées

86 per person, choice of three entrées



## À LA CARTE

*A 250 fee will be applied to all functions under 25 people. A minimum of three courses is required for all dinner menus. When selecting more than one entrée, the price for all is reflected by the higher of the choices. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.*

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### STARTERS

Butternut squash ravioli, brown butter, sage and toasted pine nuts

*11 per person*

Lobster, crab, shrimp martini and tomato avocado gazpacho

*17 per person*

Pan roasted gnocchi, mushrooms, roasted garlic boursin cream sauce, baby spinach and vine tomatoes

*12 per person*

Lightly blackened shrimp and grits, smoked Gouda, creole butter and mustard greens

*16 per person*

### SOUPS

William Penn gumbo

Potato leek

Roasted heirloom tomato

Cream of blue crab

Wild mushroom

Italian wedding

*10 per person*

### SALADS

Field greens, Belgian endive, grape tomatoes, balsamic vinaigrette and boursin crostini

*9 per person*

Baby spinach, strawberries, almonds, granola and yogurt-poppy seed vinaigrette

*11 per person*

Caprese | Tomatoes and mozzarella, basil, balsamic and pine nuts

*11 per person*

Mini wedge | Grape tomatoes, blue cheese, toasted pine nuts, bacon and blue cheese vinaigrette

*11 per person*

Signature Aveline | English cucumbers, daikon wrapped field greens, Gorgonzola, pine nuts and Aveline dressing

*11 per person*

Arugula, pears, pecan goat cheese, dates and Parmesan lychee vinaigrette

*11 per person*

### INTERMEZZO

Raspberry, orange twist, lemon, blood orange, Campari and blackberry

*5.5 per person*



## À LA CARTE

A 250 fee will be applied to all functions under 25 people. A minimum of three courses is required for all dinner menus. When selecting more than one entrée, the price for all is reflected by the higher of the choices. Seafood selections are seasonal and subject to substitution. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.

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### ENTRÉES

Seared chicken breast, herbs and boursin-roasted shallot crème | 40 per person

Chicken breast, wild mushrooms, leeks, brioche and truffle scented jus | 40 per person

Chicken breast, fontina, prosciutto, arugula and garlic cream | 40 per person

Porcini dusted chicken breast and truffle jus  
40 per person

Grilled New York strip loin, mushrooms, caramelized onions and red wine demi | 59 per person

Pepper crusted Black Angus filet mignon and brandy peppercorn crème | 62 per person

Beef tenderloin medallions, wild mushroom ragout and red wine jus | 56 per person

Slow roasted rack of lamb, mint, lemon grass and shallot jus | 66 per person

Coffee and pepper rubbed pork loin and bourbon apple jus | 45 per person

### SEAFOOD

Florida cobia | 44 per person

Pacific waluu | 43 per person

Pan seared Atlantic salmon | 42 per person

Premium wild caught salmon | market price

Butter poached lobster tail and garlic infused butter  
market price

Chilean seabass and bourbon maple glaze  
market price

Pan seared Alaskan halibut | market price

### VEGETARIAN ENTRÉES

Grilled tofu, stir fry vegetables, ponzu sauce and sesame | 37 per person

Grilled seasonal vegetables, quinoa and arugula pesto  
37 per person

Portobello mushroom bayaldi, Israeli couscous and tomato coulis | 37 per person

Seasonal vegetable risotto and pine nuts | 37 per person

Butternut squash risotto, English peas, Parmesan cheese and dried cranberries | 37 per person



## DUO TO TRIO

Select two or three to design your own custom entrée. Protein portion is 4 oz; 6 oz portion is available for an additional 8 per person. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.

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### ENTRÉES | CHOICE OF TWO

Seared petite filet mignon with herb seasoning and red wine wild mushroom sauce

38.5 per person

Veal loin with peppercorn sauce

37 per person

New Zealand lamb chops with rosemary demi-glace

37 per person

Seared airline chicken breast with boursin crème

27 per person

Jumbo lump crab cake with lemon caper Beurre blanc

36 per person

Pan seared salmon with pomegranate reduction

32 per person

### ACCOMPANIMENTS

FLAVORED RISOTTO OR MASHED POTATOES | CHOICE OF ONE

Mushroom and thyme

Goat cheese and chives

Truffle and Parmesan cheese

Wild mushroom, leek and fontina cheese

Garlic and smoked paprika

Horseradish and scallions

Bacon and blue cheese or cheddar

Lemon and artichokes

### POTATOES | CONTINUED

Dauphinoise potatoes

Grand Marnier cherry wild rice pilaf

Roasted pepper potatoes

Truffle scented fingerlings

### VEGETABLE | CHOICE OF ONE

Green beans, carrots and yellow squash

Asparagus spears, daikon wrap and red peppers

Sugar snap peas and gingered baby carrots

Garlic aioli green beans

Squash medley and Bermuda onions

### DESSERTS

Chocolate royale with dense chocolate mousse and praline wafer crisp | 8.5 per person

Bavarian apple crumble with spiced maple cream  
8.5 per person

Strawberry shortcake with lavender cream  
8.5 per person

Dulce de leche cheesecake with a white chocolate and caramel swirl | 10 per person

Orange blossom shortcake with whipped cream and fresh strawberries | 8.5 per person

Chocolate lava cake with French vanilla cream  
10 per person

Chocolate mousse with amaretto, cocoa nibs and crème | 8.5 per person

Crème Brûlée | Vanilla bean, bourbon and Grand Marnier | 11 per person

Pots de crème | Chocolate | 11 per person





## BEVERAGES

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### WINES

#### WHITE WINE

Beringer, "Special Select," California | white zinfandel  
41 per bottle

Chateau Ste. Michelle, Columbia Valley, Washington |  
Johannisberg riesling  
54 per bottle

Ecco Domani, Delle, Venetie, Italy | pinot grigio  
56 per bottle

Kim Crawford, New Zealand | sauvignon blanc  
76 per bottle

Kendall-Jackson, Vintner's Reserve, California |  
chardonnay  
54 per bottle

La Terre, California | chardonnay  
39 per bottle

Milestone, Geyserville, California | chardonnay  
39 per bottle

Hess, Shirtail Creek Vineyard, Monterey County,  
California | chardonnay  
51 per bottle

Clos du Bois, California | chardonnay  
59 per bottle

Trefethen, Oak Knoll District of Napa Valley,  
California | chardonnay  
136 per bottle

Franciscan, Napa Valley, California | chardonnay  
65 per bottle

Decoy by Duckhorn, Sonoma County,  
California | chardonnay

60 per bottle

Decoy by Duckhorn, Sonoma County, California |  
sauvignon blanc

60 per bottle

Hayes Ranch, California | rosé

52 per bottle

Seeker, Marlborough, New Zealand | sauvignon blanc  
48 per bottle

Hayes Ranch, California | chardonnay  
50 per bottle



## BEVERAGES

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### WINES

#### RED WINES

Line 39, California | pinot noir

50 per bottle

Estancia, Monterey County, California | pinot noir

80 per bottle

La Crema, Sonoma Coast, California | pinot noir

96 per bottle

La Terre, California, NV | merlot

39 per bottle

Bodega Norton, Mendoza, Argentina | malbec

41 per bottle

Kendall-Jackson, Vintner's Reserve,  
California | merlot

59 per bottle

Clos du Bois, North Coast, California | merlot

64 per bottle

Chateau St. Jean, California | cabernet sauvignon

46 per bottle

Clos du Bois, North Coast, California |  
cabernet sauvignon

64 per bottle

Ravenswood, Old Vine, California | zinfandel

64 per bottle

Kendall-Jackson, Vintner's Reserve, California |  
cabernet sauvignon

59 per bottle

Stonestreet, Alexander Mountain Estate, Alexander  
Valley, California | cabernet sauvignon

180 per bottle

Beaulieu Vineyard, Napa Valley, California |  
cabernet sauvignon

109 per bottle

Decoy by Duckhorn, Sonoma County, California |  
pinot noir

68 per bottle

Hayes Ranch, California | merlot

50 per bottle

Decoy by Duckhorn, Sonoma County,  
California | merlot

68 per bottle

Hayes Ranch, California | cabernet sauvignon

48 per bottle

Decoy by Duckhorn, Sonoma County, California |  
cabernet sauvignon

68 per bottle

#### SPARKLING

Kenwood, Yulupa Cuvée, NV, California | brut

46 per bottle

Ruffino Prosecco, NV, Veneto, Italy | sparkling white

72 per bottle

Chandon, NV, California | brut

81 per bottle

Moët and Chandon, Imperial, NV, Champagne,  
France | brut

134 per bottle

Dom Pérignon, Champagne, France | brut

278 per bottle



## BEVERAGES

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### PREMIUM TIER

#### LIQUORS

Absolut vodka, Beefeater gin, Bacardi rum, Jack Daniel's Black Label bourbon, Johnnie Walker Red scotch, Jim Beam whiskey and Hornitos Añejo tequila

10 per drink

#### WINE BY THE GLASS

MAN | Chardonnay, merlot and cabernet sauvignon  
Beringer white zinfandel

12 per drink

#### DOMESTIC BEER | CHOICE OF TWO

Budweiser, Miller Lite, Yuengling and Blue Moon

7 per drink

#### IMPORTED BEER | CHOICE OF TWO

Corona, Heineken, Amstel Light and Penn Pilsner

8 per drink

#### WATERS

Bottled waters

5 per drink

#### SOFT DRINKS

5 per drink

### DELUXE TIER

#### LIQUORS

Ketel One vodka, Aviation gin, Bulleit Rye, Sailor Jerry rum, Monkey Shoulder scotch, Elijah Craig bourbon, Seagram's VO whiskey and Patrón Silver tequila

12 per drink

#### WINE BY THE GLASS

Hayes Ranch | Chardonnay, rosé, merlot and cabernet sauvignon

14 per glass

#### DOMESTIC BEER | CHOICE OF TWO

Budweiser, Miller Lite, Yuengling and Blue Moon

7 per drink

#### IMPORTED BEER | CHOICE OF TWO

Corona, Heineken, Amstel Light and Penn Pilsner

8 per drink

#### WATERS

Bottled waters

5 per drink

#### SOFT DRINKS

5 per drink



## BEVERAGES

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### ULTRA TIER

#### LIQUORS

Grey Goose vodka, Tanqueray Ten gin, Mount Gay Eclipse rum, Woodford Reserve bourbon, Crown Royal whiskey, Johnnie Walker Black bourbon, Bulleit Rye and Jose Cuervo Traditional tequila

14 per drink

#### WINE BY THE GLASS

Decoy by Duckhorn | Chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon and merlot

16 per glass

#### DOMESTIC BEER | CHOICE OF TWO

Budweiser, Miller Lite, Yuengling and Blue Moon

7 per drink

#### IMPORTED BEER | CHOICE OF TWO

Corona, Heineken, Amstel Light and Penn Pilsner

8 per drink

#### WATERS

Bottled waters

5 per drink

#### SOFT DRINKS

5 per drink

## SIGNATURE COCKTAILS

### SOMETHING BLUE

Absolut Citron vodka, blueberry schnapps, sours mix and berry garnish

12 per drink

### UNFORGETTABLE

Pama pomegranate liquor, Absolut Citron, Cointreau and lime juice

12 per drink

### FIG MANHATTAN

Sweet vermouth, bourbon whiskey, thyme infused simple syrup, two figs and orange bitters

14 per drink

### EVER AFTER

Stoli Razberi vodka, Chambord and sparkling white wine

12 per drink

### PEAR AND ROSEMARY BUCK

Patron Silver tequila, pear purée with fresh lime juice muddled with rosemary and topped off with Fever-Tree ginger beer

16 per drink

### CORDIALS

Amaretto Disaronno, Bailey's Irish Cream, Kahlua, Frangelico, Grand Marnier, Hennessy VS, Remy Martin VSOP

12 per drink



## HOSTED PACKAGES

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### PREMIUM TIER

Premium tier liquor, premium wine, domestic beer, imported beer, mineral water and soft drinks

*21 per person, first hour*

*13 per person, each additional hour*

### DELUXE TIER

Deluxe tier liquor, deluxe wine, domestic beer, imported beer, mineral water and soft drinks

*23 per person, first hour*

*15 per person, each additional hour*

### ULTRA TIER

Ultra tier liquor, ultra wine, domestic beer, imported beer, mineral water and soft drinks

*25 per person, first hour*

*16 per person, each additional hour*

## ATTENDANTS

### BARTENDERS

*145 each, four hours*

*177 each, five hours*

*209 each, six hours*

### CASHIERS

*One cashier per every two bartenders*

*91 each, five hours*

### SERVICE STAFF

*Per server over and above standard staffing level*

*230 each, five hours*



## EVENT INFORMATION

Thank you for selecting Omni William Penn Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

### PERSON ROOM AMENITIES

An array of creative, specialty gifts are available through the hotel for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

### FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni William Penn Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Pennsylvania, and Omni William Penn Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 100% of the total charges.

### GUARANTEES

The exact number of guests attending a function is due one week prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

### TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Catering and Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.



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