



CONTINENTAL BREAKFAST

\$ 23.00 per person

minimum of 20 guests

Sliced Fresh Seasonal Fruit
Assorted Muffins and Danishes
Croissants with Butter
Marmalade and Preserves
Selection of Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee, Hot or Iced Tea

INN STYLE BREAKFAST

\$28.00 per person

minimum of 20 guests

Assortment of Breads for Toast Scrambled Eggs
Inn Style Potatoes
Choice of Bacon or Sausage Selection of Chilled Juices Freshly Brewed
Regular and Decaffeinated Coffee, Hot or Iced Tea



REFRESHING BREAK

Assorted Muffins or Danishes	\$ 42 / dozen
Fudge Brownies	\$ 42 / dozen
Chocolate Chip Cookies	\$ 42 / dozen
Bagels with Cream Cheese	\$ 42 / dozen
Vegetable Crudités with Dip	\$6 / person
Celery, carrots, peppers, broccoli & radishes	
Chips with Salsa and Guacamole	\$8 / person
Fresh Sliced Seasonal Fruits, Cheese & Canapes	\$ 22 / person
Domestic Cheese and Crackers	\$13 / per <mark>son</mark>
Assorted Fruit Flavored Yogurts	\$ 4 each
Assorted Power and Granola Bars	\$ 5 each

BEVERAGES

Freshly Squeezed Orange Juice	\$75 / gallon
Fresh Lemonade	\$ 65 / gallon
Non-Alcoholic Fruit Punch	\$ 65 / gallon
Freshly Brewed Iced Tea	\$ 65 / gallon
Assorted Herbal Teas	\$72 / gallon
Freshly Brewed Coffee	\$ 69 / gallon
Bottled Water	\$4 each
Assorted Sodas	\$ 4 each
Bottled Mineral Water	\$ 5 each
Assorted Vitamin Water	\$ 5 each
Assorted Bottled Fruit Juices	\$6 each
Red Bull (8oz can)	\$ 6 each



All Lunch Entrees Include
Cookies or Brownies

SALAD ENTREES

All Salad Entrees Include Freshly Baked Bread

Grilled Chicken Caesar Salad

Grilled Breast of Chicken, Crisp Hearts of Romaine, Lemon Thyme Croutons, Tossed in Chef's Caesar Dressing \$ 24.00 per person

Power Greens Salad with Grilled Chicken

Organic Baby Spinach with Strawberries, Blackberries, Blueberries, Goat Cheese, and Almonds, Finished with Poppy Seed Vinaigrette \$ 26.00 per person

SANDWICH ENTREES

All Sandwich Entrees Include your Choice of One Side: Fresh Seasonal Fruit, Pasta Salad, Coleslaw, Potato Chips or Potato Salad Includes Cookie or Brownie

Southwest Chicken Wrap

Chicken Breast, Creamy Cheese Sauce, Crisp Lettuce, Bell Peppers, Bacon, Pecans, Crispy Tortilla Strips, and Ranch Dressing, in a Soft Tortilla Wrap

\$ 24.00 per person

Turkey Club Sandwich

Turkey Breast on Whole Grain Bread, Crisp Lettuce, Tomato, Bacon, Gouda Cheese and Pesto Mayonnaise
(Upgrade to Roast Beef for additional \$3)

\$ 24.00 per person

Grilled Vegetable Wrap

Black Bean Patty, Creamy Cheese Sauce, Lettuce, Bell Peppers, Pecans, Crispy Tortilla Strips and Ranch Dressing, in a Soft Tortilla Wrap **\$ 22.00 per person**



All Lunch Entrees Include
Freshly Baked Bread
Choice of Tossed Garden Green Salad or Caesar Salad
Fresh Seasonal Vegetables
Choice of Steamed Rice, Rice Pilaf, Herb Roasted Potatoes, Creamy Polenta or Couscous
Chef's Choice of Seasonal Desserts

LUNCH ENTREES

Chicken Breast with Choice of Sauce:

Marsala Sauce | Lemon Sauce | Caper Sauce | Veracruz Sauce Sun Dried Tomato | Creamy Pesto Sauce | Green Chile Verde Dill Butter Sauce | Tequila Sauce

(Upgrade to Salmon Filet for \$3)

\$37.00 per person

\$31.00 per person

5oz Beef Tri Tip or Top sirloin with Choice of Sauce:

Green Peppercorn | Garlic Sauce | Brandy Sauce Garlic Butter | Roasted Shallot Sauce

(Upgrade to New York Steak for \$4)



Includes
Bottled Water and Assorted Soda
Chef's Choice of Seasonal Desserts

THE KITCHEN CUTTING BOARD

\$ 34.00 per person

minimum of 20 guests

MAKE YOUR OWN SANDWICH BUFFET

Salad

(Choice of Two)

Tossed Garden Greens, Pasta Salad,

Spinach Salad, Potato Salad, Cole Slaw, Caesar Salad, Fresh Seasonal Fruit

Deli

Sliced Turkey Breast, Lean Ham, Roast Beef

Accompaniments

Sliced Cheddar, Jack and Swiss Cheese Lettuce, Tomato

Condiments

Mayonnaise and Dijon Mustard Assorted Freshly Baked Breads



DELISH LUNCH BUFFET

\$38.00 per person

minimum of 20 guests

STARTERS (Choice of Two)

Pasta Salad | New Potato Salad | Coleslaw | Southwest Corn Salad Beet and Butternut Squash Salad | Power Greens Salad | Spring Mix Salad Caesar Salad | Couscous Salad | Three bean Salad

Additional starter for \$4 each

MAIN ENTREE (Choose One)

Chicken breast with Choice of Sauce

Marsala Sauce | Lemon Sauce | Caper Sauce | Veracruz Sauce Sun Dried Tomato | Creamy Pesto Sauce | Green Chile Verde Dill Butter | Tequila Sauce

Spinach and Cheese Filled Ravioli with Choice of Sauce

Parmesan Sauce | Vodka Cream Sauce | Bolognese Sauce | Mushroom Butter Sauce

(Upgrade to Salmon Filet for \$3 • Tri Tip for \$4)

Additional Entrée for \$12

ACCOMPANIMENTS (Choice of Two)

Steamed Rice | Rice Pilaf | Herb Roasted Potatoes | Creamy Polenta Couscous | Sautéed Zucchini | Seasonal Vegetables

DESSERT

Chef's Choice of Seasonal Desserts

(Upgrade Dessert for \$2)



All Dinner Entrees Include
Freshly Baked Bread
Choice of Tossed Garden Green Salad or Caesar Salad
Fresh Seasonal Vegetables
Choice of Steamed Rice, Rice Pilaf, Herb Roasted Potatoes, Creamy Polenta or Couscous
Chef's Choice of Seasonal Desserts

DINNER ENTREES

Cheese Ravioli \$ 38.00 per person

Spinach and Cheese filled ravioli with Vodka cream sauce

Chicken Breast with Choice of Sauce:

Marsala Sauce | Lemon Sauce | Caper Sauce | Veracruz Sauce Sun Dried Tomato | Creamy Pesto Sauce | Green Chile Verde Dill Butter Sauce | Tequila Sauce

(Upgrade to Salmon Filet for \$3)

50z Beef Tri Tip or Top sirloin with Choice of Sauce:

Green Peppercorn | Garlic Sauce | Brandy Sauce Garlic Butter | Roasted Shallot Sauce

(Upgrade to 8oz New York Steak or 8oz prime rib for \$6)

\$39.00 per person

\$45.00 per person



Includes
Freshly Baked Bread and Butter

LUSH DINNER BUFFET

\$47.00 per person

minimum of 20 guests

STARTERS (Choice of Two)

Pasta Salad | New Potato Salad | Coleslaw | Southwest Corn Salad Beet and Butternut Squash Salad | Power Greens Salad | Spring Mix Salad Caesar Salad | Couscous Salad | Three bean Salad

Additional starter for \$4 each

MAIN ENTREE (Choice of Two)

BBQ Chicken | Teriyaki Glazed Beef | Grilled Salmon | Tilapia Fillet Spiral Ham with Grilled Pineapple | Stuffed Chicken Madeira Tri Tip | Sliced Roasted Turkey

(Add Additional Entrée for \$12 or Prime Rib for \$16)

ACCOMPANIMENTS (Choice of Two)

Steamed Rice | Rice Pilaf | Herb Roasted Potatoes | Creamy Polenta Couscous | Scalloped Potatoes | Green Bean Casserole | Garlic Mashed Potatoes | Seasonal Vegetables | Asian Mixed Vegetables | Butter Noodles

DESSERT

Chef's Choice of Seasonal Desserts

(Upgrade Dessert for \$2)



KIDS' MENU

Pizza Slices	\$ 24.00
Choice of Pepperoni or Cheese	
Penne Pasta	\$ 24.00
Served with Tomato Marinara Sauce, Choice of Chicken Bits or Vegetables	
Macaroni and Cheese	\$ 24.00
Choice of Chicken Bits or Vegetables	
Hamburger or Cheeseburger	\$ 24.00
With a Side of French Fries	
Cown Dog	\$ 24.00
Corn Dog	\$ 24.00
With a Side of French Fries	
Chicken Strips	\$ 24.00
With a Side of French Fries	

12 and Under Only



HOT HORS D'OEUVRES

50 pieces

Mini Quiche Lorraine	\$ 95
Vegetable Tempura	\$ 95
Vegetable Spring Rolls with Plum Sauce	\$ 110
Stuffed Mushroom	\$ 115
Hummus & Roasted Peppers with Gluten-Free Pita	\$ 110
Meatballs with Bordelaise Sauce	\$ 115
Fried Chicken Fingers with Sweet & Sour	\$ 115
Pot Stickers	\$ 130
Teriyaki Chicken Skewers	\$ 130
Spanakopita with Spinach & Feta Cheese	\$ 115
Brochette of Beef with Pesto	\$ 150
Sesame Seared Ahi Tuna Wontons	\$ 175
Bacon Wrapped Scallops	\$ 300
Shrimp Tempura	\$ 175
Coconut Fried Shrimp	\$ 175
Grilled Prawns in Garlic White Wine Sauce	\$ 300
Crabmeat Cakes in Buerre Blanc	\$ 325

COLD HORS D' DEUVRES

50 Pieces

Finger Sandwiches	\$ 95
Bruschetta with Tomatoes, Basil Garlic Tossed in Extra Virgin Olive Oil	\$ 110
Caprese Skewer with Mozzarella, Basil <mark>, Toma</mark> to & Pesto Dipping Sauce	\$ 110
Salami Cornets Filled with Blue Cheese & Walnuts	\$ 250
Roast Beef Rolls with Horseradish Cream Cheese	\$ 200
Prosciutto over Mellon	\$ 175
Salmon Mousse on a Cucumber Boat	\$ 250
Jumbo Prawns with Cocktail Sauce	\$ 300

DISPLAYS & PLATTERS

serves 25-30 guests

Vegetable Crudités with Dip

Assorted Seasonal Fruit

Domestic Cheese and Crackers

International Cheese Board

Bacon Wrapped Scallops

Antipasto with Fresh Mozzarella, Grilled Asparagus,

Pickled Mushrooms, Bell Peppers, Artichokes, Pepperoncini

\$ 180.00

\$ 180.00

\$ 180.00

\$ 185.00

\$ 190.00

\$ 300.00

VEGETARIAN CANAPES

Serves 25-30 guests

Mini crostini with tomato and mozzarella
Pumpernickel medallion with brie cheese, grapes and walnut
Roast bell pepper with cream cheese and multigrain bread
Canapé with herb cheese and dried tomato
Mini crostini with feta and dried olives
Mini crostini with goat's cream cheese and thyme honey

\$ 225.00

MEAT CANAPES

Serves 25-30 guests

Crostini with olive tapenade and a parma ham

Turkey breast with pineapple and curry cream

Baguette canapé with roast beef and coriander tartare sauce

Serrano ham and melon marble with mint

\$ 250.00

SEAFOOD CANAPES

Serves 25-30 guests

Sashimi of herb-flavored salmon on naan bread
Smoked salmon on polenta medallions with radish sprouts
Pickled salmon on whole meal bread with mustard and dill sour cream
Mini flat bread with herb curd cheese and prawn
Smoked salmon mousse in an olive tartlet with caramelized pear segments
Ahi tuna chart crusted on mini pita with chipotle sauce

\$280.00



CARVING STATION

All Carving Stations include:

Dinner Rolls & Appropriate Accompaniments Chef/Station Attendant Fee of \$175 per station Serves 25–30 guests

Roasted Breast of Turkey
Honey Glazed Ham
Herb Roasted Prime Rib
Lechon/Roasted Pig (40-45 ibs)

\$ 300.00 \$ 250.00 \$ 600.00 \$ 800.00

DESSERT STATION

Mini Cupcakes

Assorted Flavors

Dessert Station

Mango Mousse, Tiramisu, Key Lime Cake, Chocolate Cake, Cheesecake

\$42 / dozen



CASH BAR/HOSTED BAR

All Beverages are priced on consumption.

Hosted bar is subject to service charge and local tax. Cash bar minimum is \$ 600.00 or pay the difference.

There is a \$50 overtime charge per bartender per hour. Minimum of 30 guests required for private bar service.

Beer	A / A A		
Domestic	\$ 6.00		
Premium	\$7.00	Champagne	
		Priced per Bottle	
Wine		Salmon Creek House Brut	\$25.00
House Wine Red	\$ 6.00	Kenwood Yulpa	\$30.00
House Wine White	\$ 6.00	Champagne Punch (Per Gallon)	
Premium Red	\$12.00		
Premium White	\$ 12.00		
Trefficial Willie		Non-Alcoholic Beverages	
Liquor		Martinelli Apple Cider	\$18.00
Well Drinks	\$ 9.00	Fruit Punch (Per Gallon)	\$65.00
	\$10.00	Train ranem (ner eamen)	400.00
Call Drinks	\$ 12.00		
Premium Drinks	\$ 15.00		
Two Well Liquor Drinks	\$ 15.00	Corkage Fee	
		\$30 per bottle charged for outside	champagne and wine
Non - Alcoholic Drinks			
Soda	\$ 4.00	No beer, wine or liquor may be bi	ought to the property.
Juice	\$ 6.00		
Bottled Water	\$4.00		