

MENU



Holiday Inn & Convention Center
Northwest Arkansas
1500 S. 48th St.
Springdale, AR 72762
479.751.8300

GENERAL INFO

function & event info

to our customers & guests

Thank you for choosing the Northwest Arkansas Holiday Inn and Convention Center! The Event Sales department is looking forward to helping you coordinate all of the details of your event. We will work closely with each department of our hotel to ensure a memorable experience for you and your guests.

So that our staff may prepare to accommodate your needs, we ask that menu selections and meeting related details be arranged at least 20 days in advance. Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed Event Order. Event orders will be provided for review once menu selections and meeting details have been submitted to your Event Sales representative. Once the event orders are received, please review for accuracy, make any necessary revisions and return with an authorized signature at least **10 days** prior to your function.

guarantees

Should the actual number of guests expected for all meetings and event functions vary from the contracted number, it is the responsibility of the group representative to provide the event sales department with the number of guests expected for all meetings and event functions no later than **10:00 AM (5) five business days prior** to the function. This confirmed number constitutes the final guarantee and is not subject to reduction. If no guarantee is submitted, the expected number of guests listed on the event order will be considered your guarantee. Should the attendance exceed the final guarantee, surcharges above the meal price may apply.

meeting & function space

Function space is assigned according to the size and requirements of the group. The hotel reserves the right to reassign function space based on expected attendance, setup requirements or the need to maximize use of our function space to best meet the needs of all hotel guests.

Meal functions are set with round dining tables for **10** guests each. Additional labor charges may be incurred when tables are set for less than **10**.

food & beverage

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be permitted to bring food or beverage from an outside source into the event facilities, whether purchased or catered. Due to safety regulations, the removal of food and beverage from the event facilities is not permitted at any time. The hotel is responsible for the sale and service of alcoholic beverages as regulated by Arkansas law. Our alcoholic beverage license requires us to: **(1)** Request proper picture identification to prove legal age to consume alcohol. **(2)** Refuse alcoholic beverage service if the guest cannot provide the proper identification. **(3)** Refuse alcoholic beverage service to any person who in our judgment appears intoxicated.

service charge & tax

Food, beverage, room rental and service are subject to a 23% taxable service charge and applicable sales tax. Tax on food and non-alcoholic beverage is currently **9.75%**. Current alcoholic beverage taxes are **9.75%** for beer, **19.75%** for wine and **28.75%** for liquor.

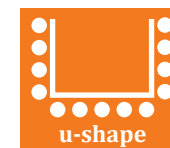
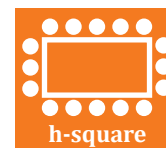


EVENTS

meeting rooms

room name	total sq. ft.	room size
Arkansas Ballroom	10,952	74' x 148'
AR Ballroom Salon A	888	37' x 24'
AR Ballroom Salon B	888	37' x 24'
AR Ballroom Salon C	888	37' x 24'
AR Ballroom Salon D	2,738	74' x 37'
AR Ballroom Salon E	2,738	74' x 37'
AR Ballroom Salon F	888	37' x 24'
AR Ballroom Salon G	888	37' x 24'
AR Ballroom Salon H	888	37' x 24'
Springdale	644	28' x 23'
Ozark	952	31' x 30'
Mini Ballroom	2112	22' x 96'
Rogers	528	24' x 22'
Bentonville	528	24' x 22'
Fayetteville	528	24' x 22'
Siloam Springs	528	24' x 22'
NWA Convention Center	28,800	240' x 120'
Convention Center Hall I	7,200	60' x 120'
Convention Center Hall II	7,200	60' x 120'
Convention Center Hall III	7,200	60' x 120'
Convention Center Hall IV	7,200	60' x 120'
Arkansas Boardroom	540	30' x 18'

suggested set-ups



EVENTS

event tech - audiovisual services

From helping small gatherings, create a great impact to amplifying a stage experience for hundreds of attendees. PSAV'S® event technology enhance every image, note and nuance of your important communication. Our goal is to achieve yours, effectively delivering your message and making your meeting a memorable success.

popular packages

meeting room projector package | \$495

AV cable lot
LCD projector
projection stand
tripod screen

projector support package | \$160

AV cable lot
projection stand
tripod screen

podium microphone package - house sound | \$190

podium microphone
meeting room house sound
4-channel mixer

flip chart package | \$50

flip chart easel
flip chart pad
markers

Post-it® flip chart pad | \$65

flip chart easel
Post-it® flip chart pad
markers

presenter support package | \$115

laser pointer
wireless mouse
flip chart package

popular components

conference speaker phone	\$115
laptop computer	\$200
LED wash light	\$55
powered speaker	\$70
presidential microphone	\$55
wired microphone	\$45
wireless microphone	\$125
4-channel mixer	\$45
12-channel mixer	\$100
32" LCD monitor	\$185
46" LCD monitor	\$375
8' tripod screen	\$60
6' x 8' Fast-Fold® screen	\$190
7'6" x 10' Fast-Fold® screen	\$220
9' x 12" Fast-Fold® screen	\$250
10'6" x 14' Fast-Fold® screen	\$290
6' x 10'5" Fast-Fold® screen	\$280
7'6" x 13'4" Fast-Fold® screen	\$315
9' x 16' Fast-Fold® screen	\$350
10'6" x 18'8" Fast-Fold® screen	\$470

standard labor rates

setup/strike	\$75/hr
event operaton	\$75/hr

Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation. All PSAV® presentation services solutions may be subject to our property's standard service fee. Above prices do not reflect labor charges, which may apply. All rates are subject to applicable sales tax.



For more information, contact your PSAV® representative at: 479-872-5921 or visit us on the web at www.psav.com

MEETING PACKAGES

All items are priced per person (*Minimum guarantee of 40 attendees*)

All Meeting Packages include Room Rental with choice of Theatre, Classroom, or Conference style setup. Please contact your Sales Manager for additional information regarding room setup. Amenities: notepads, pens, mints, water service, and linens.

the presidential \$59

all day beverage service

the continental break

create-your-own hot lunch buffet

the epicurean break

the director \$55

all day beverage service

the continental break

your choice of:

themed lunch buffet or deli buffet

snack attack break

the ambassador \$45

all day beverage service

the continental break

your choice of:

themed lunch buffet or deli buffet

the executive \$26

all day beverage service

your choice of:

morning or afternoon break



All prices are subject to taxable 23% service charge and applicable state and local taxes

BREAKFAST

buffets

All items are priced per person

All breakfast buffets include 100% Colombian Regular, Decaffeinated Coffee, and Assorted Hot Teas.

Breakfast buffets are available for groups of 40 or more. A \$100 fee will be assessed for groups under 40.

sunrise buffet \$15

chilled orange juice

sliced fresh fruit tray

breakfast pastries and muffins
with fruit jams, honey, and butter

farm fresh scrambled eggs

crispy bacon and sausage

breakfast potatoes

boston mountain buffet \$15

chilled orange juice

sliced fresh fruit tray

crispy bacon and country ham

tater tot casserole

biscuits and sausage gravy

cheesy grits

farm fresh scrambled eggs

farmhouse buffet \$19

**chilled apple, orange, and
cranberry juice**

sliced fresh fruit tray

assorted yogurts and granola topping

breakfast pastries
with fruit jams, honey, and butter

biscuits and gravy

assorted cereals and milk

farm fresh scrambled eggs

cheese blintzes with strawberry sauce

crispy bacon and sausage

breakfast enhancement stations

must be ordered in conjunction
with breakfast buffets

the deluxe oatmeal bar \$5

hot rolled oats

fresh and dried fruits

toasted almonds

brown sugar and cinnamon

low fat and whole milk

made-to-order omelet station \$7

omelets prepared your way

egg whites and farm fresh eggs

bacon, ham, and sausage

peppers, onions, tomatoes,

mushrooms, jalapenos

shredded cheese

salsa



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BREAKS

one-hour specialty theme breaks

All items are priced per person

morning breaks

continental break | \$9

assorted breakfast pastries
muffins
sliced fresh fruit tray

deluxe continental break | \$12

assorted breakfast pastries
muffins
bagels & cream cheese
fruit yogurts & granola
sliced fresh fruit tray

on-the-go breakfast | \$10

bacon, egg & cheese biscuit sandwiches
sausage, egg & cheese biscuit sandwiches
apples, bananas & oranges
granola bars
fruit yogurts

breakfast burritos | \$9

sausage, potato, egg, and cheese burritos
veggies, potato, egg, and cheese burritos
salsa, sour cream, jalapeños
fresh fruit tray

build-your-own parfait | \$10

granola
greek yogurt
blueberries, strawberries,
raspberries, and sliced bananas
raisins and dried cranberries
almonds and pecans

breakfast on the run | \$10

muffin
greek yogurt
granola bar
piece of whole fruit
bottled orange juice



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BREAKS

one-hour specialty theme breaks

All items are priced per person

afternoon breaks

snack attack | \$8

freshly cooked tortilla chips & salsa
candy bars
mixed nuts
jumbo cookies & brownies

mediterranean excursion | \$10

antipasto skewers – fresh mozzarella,
grape tomatoes, kalamata olives, salami,
and basil
hummus
carrots and celery
pita chips
fresh and dried fruits
greek yogurt
baklava

the epicurean | \$11

assorted gourmet cheese and crackers
grapes and strawberries
vegetables crudité display with ranch dip
caramel pretzel brownies

slider station | \$11

mini burger patties
pulled pork
hawaiian rolls
cheddar and pepper jack cheese
lettuce, tomato, onion, and pickle
bbq sauce, mustard, mayonnaise, and ketchup
homemade potato chips with french onion dip

razorback break | \$12

hot wings
celery and blue cheese
jalapeno poppers
turkey pinwheels
tortilla chips and queso



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BREAKS

á la carte



morning break selections

per dozen

assorted muffins	\$28
danishes	\$28
sliced tea breads	\$35
bagels and cream cheese	\$28

a healthy start each

sliced fresh fruit with yogurt dip	\$6
assorted whole fruit	\$3
assorted greek yogurt	\$4
assorted cereals and milk	\$4
assorted granola bars	\$2
hard boiled eggs	\$2

afternoon break selections

from the pantry each

individual bags of chips	\$2
individual bags of smart food popcorn	\$2
individual bags of pretzels	\$2
mixed nuts	\$28/lb
individual candy bars	\$3

dips per person

homemade potato chips with french onion dip	\$3
freshly cooked tortilla chips with homemade queso and salsa	\$5
pita bread, hummus, and carrots	\$5

from the oven per dozen

assorted jumbo cookies	\$28
salted caramel pretzel brownies	\$32
assorted dessert bars	\$32

from the garden

chocolate dipped strawberries	\$24/dozen
vegetable crudité's with ranch dip	\$5/person

beverage selections

per gallon

fruit punch	\$25	white hot chocolate with whipped cream, cinnamon sticks, chocolate coffee beans, chocolate curls	\$36
lemonade	\$25	homemade hot chocolate with whipped cream, cinnamon sticks, chocolate coffee beans, chocolate curls	\$36
iced tea	\$25		
sweet tea	\$25		
citrus green iced tea	\$25		
100% colombian regular or decaf coffee	\$36		

individual beverages

assorted hot teas	\$3	fruit juice bottles	\$3
12 oz. cans of soft drinks	\$3	bottled water	\$3
ibc root beer	\$3	20 oz. gatorade bottle	\$4

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BEVERAGES

All items are priced per person

beverage break

100% colombian regular and
decaffeinated coffee
creamers and sweeteners
assorted hot teas or iced tea
soft drinks
bottled water

\$9 all day (8 hours of service)
extend any beverage service
@ \$1 per hour/per guest
\$7 half day (4 hours of service)
extend any beverage service
@ \$1 per hour/per guest

coffee break

100% colombian regular and
decaffeinated coffee
creamers and sweeteners
iced water

\$6 all day (8 hours of service)
extend any beverage service
@ \$1 per hour/per guest
\$4 half day (4 hours of service)
extend any beverage service
@ \$1 per hour/per guest

refresh beverage break

lemon, cucumber, and mint
infused water
citrus green iced tea
sweet tea

\$6 all day (8 hours of service)
extend any beverage service
@ \$1 per hour/per guest
\$4 half day (4 hours of service)
extend any beverage service
@ \$1 per hour/per guest

juice station

simply orange juice
ocean spray cranberry juice
mott's apple juice

\$7 all day (8 hours of service)
extend any beverage service
@ \$1 per hour/per guest
\$4 half day (4 hours of service)
extend any beverage service
@ \$1 per hour/per guest

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LUNCH

plated salad & sandwich entrées

All items are priced per person

plated sandwiches and wraps

Includes:

chef selection of dessert

iced tea and coffee service

choice of two sides:

baked potato salad, mustard potato salad, Italian pasta salad, fresh fruit salad, Texas caviar, kettle chips, baked chips, tabouleh, tomato cucumber salad, or tortellini salad

classic deli | \$19

hickory smoked ham and turkey, swiss and cheddar cheeses, lettuce, and tomato served on a cornmeal dusted kaiser roll

monterrey turkey wrap | \$19

thinly sliced smoked turkey, bacon, pepper jack and cheddar cheeses, lettuce, pico de gallo, and chipotle ranch mayonnaise in a jalapeno cheese tortilla

greek veggie wrap (V) | \$19

grilled vegetables, feta cheese, diced tomatoes, kalamata olives, lettuce, and lemon herb aioli in a garlic herb tortilla

waldorf chicken salad croissant | \$19

chicken salad with apples, grapes, celery, and walnuts on a croissant with lettuce and tomato

italian sub | \$19

salami, proscuitto, ham, provolone cheese, shredded lettuce, tomato, and creamy Italian dressing

boxed lunch

Your choice of one sandwich or wrap boxed to go with the following

choice of two sides:

baked potato salad, mustard potato salad, Italian pasta salad, fresh fruit salad, Texas caviar, kettle chips, baked chips, tabouleh, tomato cucumber salad, tortellini salad, banana, apple, or orange

choice of dessert:

jumbo cookie or brownie

choice of beverage:

bottled water or soda



entrée salads

Includes:

roll & butter

chef's selection of desserts

iced tea and coffee service

antipasto salad | \$17

smoked turkey, genoa salami, smoked ham, mozzarella cheese, kalamata olives, diced tomatoes, red onions, and bell peppers atop a bed of mixed salad greens with creamy Italian dressing

spinach salad | \$19

spinach with grilled chicken breast, strawberries, feta, almonds, and raspberry vinaigrette

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LUNCH

plated hot lunch entrées



All items are priced per person

poultry

caprese chicken | \$22

marinated in basil pesto and topped with grape tomatoes, mozzarella, balsamic glaze, and fresh basil

honey garlic chicken | \$20

with pineapple chutney

parmesan crusted chicken | \$20

with roasted garlic cream sauce

cajun roasted turkey breast | \$21

with dijon cream sauce

roasted chicken breast | \$19

with white wine and herb pan sauce

beef

chicken fried steak | \$22

with peppered cream gravy

marinated flank steak | \$23

with chimichurri sauce

pork

southwest rubbed pork loin | \$20

with vera cruz sauce

brined pork loin | \$20

with brown sugar balsamic glaze

lemon herb pork cutlet | \$20

with picatta sauce

vegetarian

cheese tortellini | \$21

with spinach artichoke sauce

add chicken \$4

add 6 shrimp \$6

hot plated entrées include:

house salad | with choice of two dressings

chef's selections | seasonal vegetables & accompanying starch

rolls & butter

chef's selection of dessert

iced tea & coffee service



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LUNCH

themed lunch buffets



All items are priced per person

casa bonita | \$22

select 2 entrées:

chicken fajitas
seasoned ground beef
pulled pork carnitas
cheese enchiladas (V)

freshly cooked tortilla chips and salsa

fiesta corn salad

fresh fruit salad

spanish rice and refried beans

flour tortillas

toppings | shredded cheddar jack cheese,
shredded lettuce, sour cream, pico de gallo,
jalapeños

sopapillas and honey

assorted desserts

iced tea and coffee service

a taste of tuscany buffet | \$24

select 2 entrées:

grilled chicken breast with basil
and sundried tomato cream
cheese tortellini with spinach
artichoke sauce (V)
pork cutlett with picatta sauce
meat lasagna

**antipasta salad with romaine lettuce,
grape tomatoes, red onions, pepperoncinis,
salami, and mozzarella**

homemade Italian and ranch dressings

roasted vegetables

garlic breadsticks

tiramisu and assorted desserts

iced tea and coffee service

southern charm buffet | \$23

select 2 entrées:

chicken fried steak with peppered
cream gravy
homemade chicken pot pie
buttermilk marinated fried chicken
spaghetti with meat sauce
country meatloaf with tomato glaze

chopped romaine with assorted toppings

homemade ranch and Italian dressings

squash, tomatoes, and onions

mashed potatoes with brown gravy

**apple pie, chocolate cake, peach cobbler,
and ice cream**

freshly baked rolls and butter

iced tea and coffee service



A \$100 fee will be assessed
for groups under 40.

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LUNCH

themed lunch buffets

All items are priced per person

new york deli buffet | \$24

chopped romaine and spring mix

assorted salad toppings

homemade ranch and Italian dressings

Italian pasta salad

twice baked potato salad

fresh fruit salad

homemade potato chips

smoked turkey, roast beef, smoked ham,
and genoa salami

American, Swiss, cheddar, pepper jack, and
provolone cheeses

lettuce, tomatoes, red onions, kosher dill
pickles

pepperoncini, cherry peppers

mayonnaise, spicy mustard, and
horseradish mayonnaise

assorted sliced breads and deli rolls

assorted cheesecakes

strawberry, chocolate, and caramel sauces

maraschino cherries, whipped cream,
pecans, and chocolate curls

iced tea and coffee service

create-your-own ozark lunch buffet

mixed garden greens with assorted toppings

homemade ranch and Italian dressings

chef's selection of two accompanying specialty salads

chef's selection of accompanying starch and vegetables

freshly baked rolls and butter

dessert display

iced tea and coffee service

choice of two entrées | \$27

choice of three entrées | \$31

chicken

grilled chicken breast | with basil and sun-dried tomato cream

honey garlic chicken | with pineapple chutney

parmesan crusted chicken | with Roasted Garlic Cream Sauce

cajun roasted turkey breast | with dijon cream sauce

buttermilk marinated fried chicken

pork

southwest rubbed pork loin | with vera cruz sauce

brined pork loin | with brown sugar balsamic glaze



pork cutlet | with picatta sauce

smoked ham | with apple cider glaze

beef

chicken fried steak | with peppered cream gravy

marinated flank steak | with chimichurri sauce

country meatloaf | with tomato glaze

meat lasagna | with beef and sausage

vegetarian

cheese tortellini | with spinach artichoke sauce

vegetarian lasagna

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DINNER

plated dinner selections

All items are priced per person

chicken

grilled chicken breast | \$24

with dijon tarragon cream

pretzel crusted chicken | \$25

with honey mustard glaze

bruschetta stuffed balsamic chicken | \$26

chorizo and smoked cheddar stuffed chicken | \$27

with poblano cream sauce

beef

2-4 oz. beef tenderloin medallions | \$44

with beurre suzanne

grilled 12 oz. ribeye | \$42

with gorgonzola butter

pork

chile citrus pork | \$26

stuffed with peppers, onions, and queso fresco in a citrus beurre blanc

spinach and gouda stuffed pork cutlet | \$27

with tomato cream sauce

brined 12 oz. bone-in pork chop | \$33

with raspberry chipotle sauce

roasted pork loin | \$26

with fennel, apples, and pan gravy

seafood

honey sriracha glazed salmon | \$40

with mango salsa

pan seared snapper ponchatrain | \$44

with shrimp and crab meat in brown butter madeira wine sauce

shrimp etouffee | \$32

vegetarian

black bean and cheese stuffed poblano peppers | \$25

with vera cruz sauce

panko crusted three cheese zucchini parmesan | \$25



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DINNER

specialty dinner buffets

All items are priced per person

french quarter buffet

choice of 2 entrées | \$36

choice of 3 entrées | \$40

cajun turkey breast with dijon cream sauce
chicken yvette - sautéed chicken breast with mushrooms
and spinach in a Swiss cheese sherry wine sauce
crawfish étouffée
shrimp creole
blackened tilapia alexander with shrimp and crabmeat in
a white wine cream sauce

chopped romaine lettuce and spring mix

assorted salad toppings

homemade buttermilk ranch and Italian dressings

muffaletta pasta salad

creole tomato salad

choice of white rice or dirty rice

maque choux - confetti cajun corn with bacon

french rolls and butter

**desserts: bourbon pecan pie, white chocolate bread pudding with
praline sauce, beignets, ultimate chocolate cake**

iced tea and coffee service

buffalo river buffet

choice of 2 entrées | \$32

choice of 3 entrées | \$36

pot roast
bbq brisket
pulled bbq pork shoulder
chicken and dumplings
grilled chicken breast with bbq sauce
chicken fried steak with peppered cream gravy
fried catfish with tartar sauce and pickled green tomatoes

chopped romaine lettuce and spring mix

assorted salad toppings

homemade buttermilk ranch and Italian dressings

mustard potato salad

coleslaw

homemade macaroni and cheese

braised green beans with bacon and onions

rolls, cornbread, and butter

**desserts: blackberry cobbler and ice cream, lemon pound cake,
french silk pie, pineapple upside down cake**

iced tea and coffee service

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for groups under 40.

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DINNER

specialty dinner buffets

All items are priced per person

asian flair buffet

choice of 2 entrées | \$32

choice of 3 entrées | \$36

firecracker shrimp
korean beef
black pepper chicken
vegetarian curry
kung pao pork

chopped romaine lettuce

**lo mein noodles, green onions, carrots, sunflower seeds
red bell peppers, broccoli**

asian sesame dressing and sriracha ranch

miso soup

Thai peanut noodle salad

teriyaki broccoli

choice of fried or jasmine rice

**desserts: butter mochi, fortune cookies, coconut sticky
rice with mango, chocolate mousse**

iced tea and coffee service

south-of-the-border buffet

choice of 2 entrées | \$30

choice of 3 entrées | \$34

marinated carne asada
chicken tinga – shredded chicken in a tomato
chipotle sauce
pupusas revueltas (stuffed pork, bean, and cheese
tortillas) with citrus slaw
tamales stuffed with chicken in tomatillo sauce
tamales stuffed with pork in guajillo chile sauce
potato and cheese enchiladas

ensalada de fruta con chile (fruit salad with chile)

escabeche (pickled vegetable salad)

flour tortillas and corn tortillas

**pico de gallo, diced onions, lime wedges, chopped
cilantro, queso fresco**

frijoles charros

arroz verdes (cilantro rice)

**desserts: churros, mango lime mousse, chocoflan,
sopapilla cheesecake**



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DINNER

specialty dinner buffets

All items are priced per person

shiloh dinner buffet

choice of two entrées | \$34

choice of three entrées | \$38

chicken

grilled chicken breast | with dijon tarragon cream

bruschetta stuffed balsamic chicken

chorizo and smoked cheddar stuffed chicken | with poblano cream sauce

pork

roasted pork loin | with fennel, apples, and pan gravy

chile citrus pork | stuffed with peppers, onions, and queso fresco in a citrus beurre blanc

pulled bbq pork

mixed garden greens

homemade ranch and Italian dressings

chef's selection of two specialty salads

freshly baked rolls and butter

chef's display of gourmet desserts

iced tea and coffee service

beef

pot roast | with pan gravy

brisket | with mushroom demi glace

flank steak | with rosemary cabernet reduction

chicken fried steak | with peppered cream gravy

seafood

pan seared tilapia ponchatrain | with shrimp and crab meat in a brown butter madeira wine sauce

shrimp étouffée

fried catfish | with tartar sauce and pickled green tomatoes

vegetarian

black bean and cheese stuffed poblano peppers | with

Vera Cruz Sauce

panko crusted three cheese zucchini parmesan



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RECEPTION

cold and hot hors d'oeuvres

All items are priced per person

Each order contains 50 pieces

cold hors d'oeuvres

vegetarian

crudités cups with ranch dip	\$80
fresh vegetable spring rolls with sweet chile sauce	\$150
caprese skewers	\$90
mini cheeseball bites	\$80
pesto and goat cheese stuffed peppadew peppers	\$125

beef, poultry, and pork

assorted petite sandwiches	\$100
waldorf chicken salad in phyllo cups	\$95
mini mufalettas	\$105
anitpasto skewers: fresh mozzarella, genoa salami, kalamata olive, grape tomato	\$80
turkey pinwheels	\$85
buffalo chicken pinwheels	\$105
chicken caesar salad in wonton cups	\$105

seafood

smoked salmon and cream cheese on cucumbers	\$125
shrimp cocktail shooters	\$175
handmade sushi spicy tuna, california, and philly rolls	\$125

confections

petit fours	\$90
chocolate covered strawberries	\$85
assorted dessert shooters	\$90
mini cheesecakes	\$125
baklava	\$95

hot hors d'oeuvres

vegetarian

fried ravioli with marinara sauce	\$80
florentine stuffed mushrooms	\$105
spinach and feta blossoms	\$70
mini baked brie with brown sugar and pecans	\$120
sriracha fried pickle spears with spicy ranch	\$70

poultry

buffalo chicken wings with blue cheese and celery	\$100
hand breaded chicken tenders with ranch and honey mustard	\$100
coconut chicken with sweet chile sauce	\$110
grilled citrus marinated chicken tenderloins	\$90
chicken teriyaki skewers	\$90

pork and mixed protein

mini potato skins with cheddar, green onions, and bacon	\$70
baked jalapeno poppers with cream cheese, cheddar, and bacon	\$105
sausage stuffed mushrooms	\$105
pork egg rolls with sweet chile sauce	\$95
potstickers with sesame soy dipping sauce	\$110
swedish beef and pork meatballs	\$95
sweet and sour beef and pork meatballs	\$95

beef

beef empanadas with cilantro lime crema	\$130
taco salad cups	\$95
beef satay	\$100

seafood

crab stuffed mushrooms	\$150
bacon wrapped scallops with maple butter	\$175
crab cakes with pico de gallo and cilantro citrus aioli	\$175
garlic lime cilantro shrimp	\$90
firecracker shrimp with wonton chips	\$95

All prices are subject to taxable 23% service charge and applicable state and local taxes

RECEPTION

display trays, dips, and stations

display trays

All trays are priced per person

vegetable crudités | \$5
with creamy ranch dip

sliced fresh fruit and berry display | \$6
with pina colada dip

imported and domestic cheese display | \$7
with assorted crackers and fresh fruit garnish

antipasto display | \$9
with an assortment of cured meats, brined and grilled vegetables and gourmet cheeses

dips

All dips are priced per person

hummus, pita bread, and carrots | \$5

spinach artichoke dip | \$5
with tortilla chips and garlic crostinis

queso, salsa, and tortilla chips | \$5

jalapeño popper dip and tortilla chips | \$5

crab and artichoke dip | \$7
with garlic crostinis

homemade pimento cheese | \$5
with crackers, garlic crostini, and celery

homemade potato chips | \$3
with French onion dip

carving stations

chef attendee required | \$75/hr

slow roasted baron of beef | \$300
serves approximately 50
with sweet dinner rolls, horseradish sauce, and au jus

garlic and herb crusted prime rib | \$350
serves approximately 50
with sweet dinner rolls, horseradish sauce, and au jus

cajun turkey breast | \$130
serves approximately 30
with sweet dinner rolls and dijon cream

dr. pepper glazed ham | \$200
serves approximately 50
with green chile cheddar cornbread

sage brined pork loin with brown sugar balsamic glaze | \$180
serves approximately 30
with sweet dinner rolls and pickled onions

enhancement stations

All enhancement stations are priced per person

build-your-own lettuce wrap | \$8
Mongolian beef, chicken teriyaki, rice sticks, cashews, lettuce, shredded carrots, red bell peppers, cilantro, green onions

macaroni and cheese bar | \$8*
elbow macaroni, smoked gouda cheese sauce, cheddar cheese sauce, bacon, andouille sausage, broccoli, sundried tomatoes, sautéed mushrooms, spinach

shrimp scampi bar | \$12*
tender jumbo gulf shrimp sautéed with plum tomatoes, garlic, butter, fresh squeezed lemon, capers and white wine served over al dente linguine with crispy garlic bread and grated parmesan

***chef attendee required | \$75/hr**

Our Chef can create custom menus to suit your theme or special dietary needs. Please ask your sales manager for details.

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WINE & SPIRITS

packages

All items are priced per person

host bars hourly package

unlimited consumption of:

cocktails
wines
domestic & import beers
soft drinks

select brands

first hour | \$15

each additional hour or part thereof \$11

premium brands

first hour | \$17

each additional hour or part thereof \$12

host beer & wine package

unlimited consumption of:

select wines
domestic & import beers
soft drinks

first hour | \$12

each additional hour or part thereof \$10

margarita package

unlimited consumption of:

select cocktails & wines
domestic & import beers
soft drinks
made-to-order margaritas on the rocks

tequila selections

Sauza Gold
Jose Cuervo
Don Julio

flavor selections

lime
strawberry
peach
mango
raspberry

first hour | \$22

each additional hour or part thereof \$18

Margarita bars may be added to a host or cash bar for \$10 per drink, provided that margarita sales reach a minimum of \$150. A minimum purchase of 15 drinks is required.



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WINE & SPIRITS

bar selections

We proudly serve the following brands

liquor selections

select brands

Pinnacle Vodka
Cruzan Rum
Captain Morgan Rum
J&B Scotch
New Amsterdam Gin
Jim Beam Bourbon
Sauza Gold Tequila
DeKuyper Brand Cordials
Canadian Club Whiskey

premium brands

Grey Goose
Johnnie Walker Red Scotch
Crown Royal Blended Whiskey
Jack Daniels Bouron
Jose Cuervo Gold Tequila
Tanqueray Gin

premium cordials

Bailey's Irish Cream
Grand Marnier
Kahlua
Amaretto di Saranno

wine selections

select Canyon Road wines

sauvignon blanc
chardonnay
white zinfandel
pinot noir
merlot
cabernet

premium wines

Ecco Domani pinot grigio
Mirrasou chardonnay
William Hill cabernet
Red Rock merlot
Mirassou pinot noir

bartender fees

\$75/hour | 2 hour minimum

*each additional hour or part thereof \$50 each each
bartender can serve approximately 100 people*

beer selections

domestic beer

Budweiser
Bud Light
Miller Lite
Michelob Ultra
Coors light

premium beer

Blue Moon
Sam Adams
Heineken
Corona
Amstel Light
Shiner Bock

host bar

requires a minimum of \$300 in sales per bar

Select cocktail	\$6 per drink
Premium cocktail	\$7 per drink
Premium cordial	\$8 per drink
Domestic beer	\$5 each
Premium beer	\$6 each
Select wine	\$6 per glass
Premium wine	\$9 per glass
Soft drink	\$3 each
Bottled water	\$3 each
Juice	\$3 each

cash bar

Select cocktail	\$8 per drink
Premium cocktail	\$9 per drink
Premium cordial	\$9 per drink
Domestic Beer	\$6 each
Premium Beer	\$7 each
Select wine	\$7 per glass
Premium wine	\$11 per glass
Soft drink	\$4 each
Bottled Water	\$4 each
Juice	\$4 each

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