



# Catering

## Packages



*Holiday Inn*

15471 Royalton Road, Strongsville, Ohio 44136  
440.783.3014



# Breakfast

## CONTINENTAL BREAKFAST

### **Executive Continental \$13**

Sliced seasonal fruit, assorted pastries, bagels, muffins, butter, fruit preserves & cream cheese. Assorted chilled juices, freshly brewed coffee & tea selection.

### **The Health Nut \$14**

Sliced seasonal fruit, blueberry muffins & banana bread. Assorted individual yogurt with fresh granola. Assorted chilled juices, fresh brewed coffee & tea selection.

### **Holiday Inn Continental \$15**

Sliced seasonal fruit, assorted breakfast pastries, English muffin sandwich, bagels with vegetable & blueberry cream cheese, assorted individual yogurts, butter & fruit preserves. Assorted chilled juices, freshly brewed coffee & tea selection.

## PLATED BREAKFAST SELECTIONS

All breakfast selections are accompanied by chilled juice, freshly brewed coffee & hot tea selections

### **Breakfast Croissant \$11**

Flaky croissant filled with eggs, smoked ham & American cheese served with breakfast potatoes.

### **Traditional Fresh Toast \$11**

Texas toast dipped in egg batter topped with fresh fruit glaze & served with sausage.

### **The All American \$11**

Scrambled eggs, bacon & breakfast potatoes served with a fresh pastry.

### **Breakfast Wrap Western Omelet \$11**

Western omelet wrapped in a soft tortilla shell served with breakfast potatoes.

*Add a fresh fruit medley to any breakfast for an additional \$4 per person*

## BREAKFAST BUFFET

### **Express Breakfast Buffet \$19**

Fresh pastries, muffins & bagels, whipped butter, fruit preserves & cream cheese, scrambled eggs, bacon, breakfast potatoes, assorted chilled juices & freshly brewed coffee & tea selection.

### **The Home Run \$22**

Sliced fresh fruit, assorted individual yogurts, hearty granola, fluffy pancakes with warm maple syrup, scrambled eggs, crisp bacon & sausage patties, breakfast potatoes, assorted breakfast breads, whipped butter & fruit preserves. Assorted chilled juices, freshly brewed coffee & tea selection.

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# Brunch

## BRUNCH BUFFET \$29

### Choice of Two Entrees:

- Chicken Dijon
- Penne Pasta with Grilled Seasonal Vegetables Tossed in a Light Alfredo Sauce
- Baked Salmon with Lime Dill Butter
- Grilled Swordfish with Mango Chutney

- Assorted Chilled Juices
- Fresh Fruit Bowl
- Mixed Greens Salad with Cucumbers & Tomatoes with Chef's choice of Dressing
- Scrambled Eggs
- Bacon or Sausage Patties
- Breakfast Potatoes

- Cheese Blintzes with Sour Cream & Blueberry Topping
- Chef's Choice of Seasonal Vegetable
- Basket of Muffins & Assorted Danish, Butter & Fruit Preserves
- Freshly Brewed Coffee & Hot Tea Selection

## BUFFET ADDITIONS

### Eggs Benedict \$5

Poached Eggs Topped with Grilled Canadian Bacon & Hollandaise Sauce

### Cheese Blintzes \$5

With Berry Compote & Sour Cream

### Silver Dollar Pancakes \$5

Warm Maple Syrup with Whipped Butter

### Sliced Smoked Salmon \$7

Miniature Bagels, Sliced Onions, Hard Boiled Eggs, Capers & Cream Cheese

### Sausage Gravy &

### Buttermilk Biscuits \$5

Homemade Sausage Gravy with Flaky Biscuits

### French Toast \$5

Warm Maple Syrup, Raspberry Sauce & Whipped Butter

## STATION STYLE

### Belgian Waffle Station \$8

Waffles with Four Assorted Toppings

### Omelet Station \$10

Omelets made to order with Five Assorted Ingredients

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# Breaks

## Sweet Tooth \$17

Assortment of Large Chewy Cookies & Brownies, Variety of Candy Bars, Strawberry Tree with Chocolate Fondue, Assorted Soft Drinks & Bottled Water, Freshly Brewed Coffee & Hot Tea Selections

## The Energizer \$19

Power Bars, Red Bull, Starbuck's Coffee Drinks, Trail Mix, Assorted Individual Yogurts & Bottled Water

## The Healthy Choice \$14

Granola Bars, Fruit Smoothies, Fruit Kabobs with Yogurt Dipping Sauce, Bottled Water, Selection of Chilled Juices, Freshly Brewed Coffee & Hot Tea Selections

## At the Movies \$15

Nachos with Cheese, Fresh Buttered Popcorn, Assorted "Movie Style" Candy, Assorted Soft Drinks & Bottled Water

## Take Me Out to

## the Ballgame \$15

Soft Jumbo Pretzels with Mustard, Assorted Candy Bars, Peanuts, Cracker Jacks, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Hot Tea Selections

## A LA CARTE

Freshly Brewed Regular Coffee.....	<b>\$30</b> / Gallon	Whole Fresh Fruit.....	<b>\$2</b> / Each
Freshly Brewed Decaf Coffee.....	<b>\$30</b> / Gallon	Assorted Donuts.....	<b>\$2</b> / Each
Hot Tea Selections.....	<b>\$30</b> / Gallon	Candy Bar.....	<b>\$2.50</b> / Each
Assorted Juice.....	<b>\$25</b> / Gallon	Individual Yogurt.....	<b>\$2.50</b> / Each
Lemonade.....	<b>\$25</b> / Gallon	Jumbo Pretzel with Mustard.....	<b>\$2.50</b> / Each
Fruit Punch.....	<b>\$25</b> / Gallon	Large Chewy Cookies.....	<b>\$2.50</b> / Each
Red Bull.....	<b>\$5</b> / Each	Gourmet Brownies.....	<b>\$2.50</b> / Each
Starbucks Coffee Drink.....	<b>\$5</b> / Each	Chips or Pretzel Bags.....	<b>\$2.50</b> / Each
Bottled Water.....	<b>\$3</b> / Each	Popcorn Bags.....	<b>\$2.50</b> / Each
Soft Drinks.....	<b>\$3</b> / Each	Cracker Jacks.....	<b>\$2.50</b> / Each
Bottled Juice.....	<b>\$3</b> / Each	Sliced Seasonal Fruit.....	<b>\$3</b> / Each
Muffins, Pastries or Bagels.....	<b>\$2</b> / Each		

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# All Day Breaks

## **HOLIDAY INN MEETING PACKAGE \$25**

### **Pre-Meeting**

Variety of Chilled Juices  
Assorted Breakfast Pastries  
Freshly Brewed Coffee &  
Hot Tea Selections

### **Mid-Morning**

Assorted Soft Drinks  
Bottled Water & Iced Tea  
Freshly Brewed Coffee &  
Hot Tea Selections

### **Mid-Afternoon**

Freshly Baked Cookies  
& Brownies  
Assorted Soft Drinks, Bottled  
Water & Iced Tea  
Freshly Brewed Coffee &  
Hot Tea Selections

## **EXECUTIVE MEETING PACKAGE \$30**

### **Pre-Meeting**

Variety of Chilled Juices  
Assorted Breakfast Pastries  
Sliced Fresh Fruit  
Freshly Brewed Coffee &  
Hot Tea Selections

### **Mid-Morning**

Assorted Soft Drinks, Bottled  
Water & Iced Tea  
Freshly Brewed Coffee &  
Hot Tea Selections

### **Mid-Afternoon**

Freshly Baked Cookies  
& Brownies  
Sliced Fresh Fruit with  
Strawberry Tree &  
Chocolate Fondue  
Assorted Soft Drinks, Bottled  
Water & Iced Tea  
Freshly Brewed Coffee &  
Hot Tea Selections

## **DELUXE MEETING PACKAGE \$35**

### **Pre-Meeting**

Variety of Chilled Juices  
Bagels with Assorted  
Cream Cheese  
Assorted Granola Bars,  
Fresh Seasonal Fruit  
& Berries  
Freshly Brewed Coffee &  
Hot Tea Selections

### **Mid-Morning**

Assorted Soft Drinks, Bottled  
Water & Iced Tea  
Freshly Brewed Coffee &  
Hot Tea Selections

### **Mid-Afternoon**

Vegetable Crudité  
Cheese Display with Crackers  
Soft Baked Cookies  
Assorted Soft Drinks, Bottled  
Water & Iced Tea  
Freshly Brewed Coffee &  
Hot Tea Selections

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## Luncheon Entrée Selections

All Entrees are served with Choice of Salad, Rolls & Butter, Chef's Choice of Seasonal Vegetable & Starch, Selection from our Dessert Menu & Freshly Brewed Coffee, Hot Tea Selections & Iced Tea

**Petit Filet Mignon \$29**

6oz. Filet of Beef with Wild Mushroom Sauce

**Roasted Prime Rib of Beef Au Jus \$35**

10oz. Cut Prime Rib Slow Roasted to Perfection

**Grilled Mahi Mahi \$29**

With Mango Chutney

**Baked Salmon \$25**

With Lime Dill Butter

**Penne Pasta \$18**

With Grilled Seasonal Vegetables tossed in a Light Alfredo Sauce With Chicken \$24

**Hunan Stir Fry \$18**

Stir Fried Crisp Oriental Vegetables & White Rice

With Chicken \$24

With Shrimp \$27

**Chicken Sonoma \$24**

Marinated Chicken Breast Sautéed with Chardonnay Beurre Blanc Sauce, White & Red Seedless Grapes

**The Other White Meat \$25**

Grilled Pork Loin with Apple Glaze

## Light Lunch Selections

All Light Lunches include Choice of Dessert & Freshly Brewed Coffee, Hot Tea Selections & Iced Tea

**Chicken Club Wrap \$18**

Grilled Chicken, Bacon, Tomatoes, Lettuce & Shredded Cheese accompanied by Pasta Salad & Fresh Sliced Seasonal Fruit

**Turkey Croissant \$16**

Sliced Turkey & Provolone Cheese on a Flaky Croissant with Lettuce, Tomato & Onion Served with Red Skin Potato Salad & Fresh Sliced Seasonal Fruit

**Caesar Salad \$16**

Caesar Salad topped with Grilled Chicken, Parmesan Cheese & Croutons tossed with Caesar Dressing

Substitute Shrimp: \$18

Substitute Steak: \$20

**Holiday Inn Salad \$16**

Traditional Cobb Salad Served with Rolls & Butter

## Boxed Lunches

All Lunches Come with Bottled Water, Chips, Fresh Whole Fruit & a Cookie

**Grilled Chicken Caesar Wrap \$19**

Romaine Lettuce, Grilled Chicken, Parmesan Cheese & Freshly Baked Croutons Wrapped in a Soft Tortilla

**Turkey Wrap \$19**

Sliced Turkey, Bacon, Lettuce, Tomato, Red Onion & Mozzarella Cheese Wrapped in a Soft Tortilla

**Italian Sub \$19**

Ham, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato & Onion on a Hoagie Bun

**Roast Beef \$19**

Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato & Onion on a Hoagie Bun

**BLT \$19**

Bacon, Lettuce, Tomato & American Cheese served on a Ciabatta Bun

**Vegetable Wrap \$19**

Grilled Zucchini, Squash, Red Onion, Portabella Mushroom, Field Greens & Shredded Mozzarella Cheese with Pesto Mayo on a Flour Tortilla

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# Luncheon Buffets

There is a Minimum Requirement of 25 People for a Lunch Buffet  
All Buffets include Freshly Brewed Coffee, Hot Tea Selections & Iced Tea

*Lunch Buffets will remain out for 1.5 Hours*

## **THE ROYALTON \$24**

Soup Du Jour  
Marinated Vegetable Salad  
Red Pepper & Artichoke Salad  
Potato Salad  
Deli Platter with Turkey, Roast Beef,  
Ham, Deli Cheeses, Onion, Sliced  
Tomato & Deli Pickles  
Variety of Breads & Rolls  
Appropriate Condiments  
Assortment of Cookies & Brownies

## **GULF COAST \$29**

Tropical Fruit Salad  
Seasonal Greens Salad with Dressing  
Roast Pork Loin  
Maryland Crab Cakes with  
Louisiana Relish  
Chef's Choice of Starch  
Chef's Choice of Seasonal Vegetable  
Rolls & Butter  
Assortment of Cakes & Pastries

## **FIESTA \$26**

Fresh Fruit Salad  
Fiesta Tossed Salad with Dressing  
Refried Beans & Spanish Rice  
Marinated Chicken Breast &  
Flank Steak  
Grilled Pepper & Onion  
Flour Tortillas, Guacamole, Sour  
Cream, Salsa, Shredded Lettuce  
& Shredded Cheese  
Cinnamon Churros

## **OLD WORLD \$26**

Potato Soup  
Tossed Garden Salad  
Three Bean Salad  
Bratwurst & Kielbasa with  
Sauerkraut  
Pierogis with Caramelized Onions  
Chicken Paprikash  
Chef's Selection of Seasonal  
Vegetables  
Rolls & Butter  
Chocolate Eclairs & Cream Puffs

## **WRAP IT UP \$24**

Soup Du Jour, Mixed Greens Salad  
with Choice of Two Dressings  
Potato Salad & Cole Slaw

### **Select Two Wraps:**

#### **Chicken Caesar Wrap**

Grilled Chicken, Romaine, Asiago  
Cheese & Caesar Dressing

#### **Thai Beef Wrap**

Beef Marinated in Soy & Lime  
Juice, Broccoli, Carrots, Peas,  
Squash, Rice & Teriyaki Sauce

#### **Turkey Club Wrap**

Julienne Turkey, Lettuce, Tomato,  
Jack Cheese & Mayonnaise

#### **Southwestern Wrap**

Choice of Chicken or Beef, Corn,  
Tomato, Cheddar Cheese, Rice,  
Salsa, Shredded Lettuce, Guacamole  
& Sour Cream

#### **BBQ Pulled Pork Wrap**

Red Onion, Cheddar Cheese &  
Shredded Lettuce

Lemon Bars & Black Forest Bars

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# Luncheon Buffets

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All Buffets include Freshly Brewed Coffee, Hot Tea Selections & Iced Tea

*Lunch Buffets will remain out for 1.5 Hours*

## **THE SUBMARINE \$24**

Soup Du Jour  
Marinated Vegetable Salad  
Red Pepper & Artichoke Salad  
Potato Salad  
Assorted Deli Sub Sandwiches to Include: Italian, Turkey, Tuna Salad & Chicken Salad, Deli Cheeses, Onion, Sliced Tomato & Deli Pickles  
Appropriate Condiments  
Assortment of Cookies & Brownies

## **THE TAILGATE \$26**

Chili  
Fruit Salad  
Potato Salad  
Macaroni Salad  
Cole Slaw  
Hamburger & Hot Dogs  
Brats & BBQ Beef Brisket  
Assorted Buns & Rolls  
Appropriate Condiments  
Potato Chips  
Pretzels  
Brownies

## **THE ENDLESS SUPER BOWL \$26**

Potato Soup with Scallions, Bacon & Cheddar Cheese  
Chili  
Mixed Greens Salad  
Accompaniments to Include: Tomato, Mushrooms, Red Onion, Green Peppers, Shredded Cheese & Dressings  
Caesar Salad with Choice of Diced Chicken or Sliced Flank Steak  
Oriental Chicken Salad  
Coconut Fruit Salad  
Oatmeal Raisin Cookies

## **THE GODFATHER \$26**

Minestrone Soup  
Antipasto Display  
Mixed Greens Salad with Choice of Dressing  
Chicken Parmesan with Plum Tomatoes & Melted Mozzarella Cheese  
Spicy Italian Sausage with Onions & Peppers  
Linguine with Alfredo Sauce  
Penne Marinara with Meatballs  
Italian & Crusty Breads  
Miniature Cannoli

## **THE EXECUTIVE \$29**

Soup Du Jour  
Pasta Salad  
Marinated Mushroom, Pepper & Artichoke Salad  
Baby Greens with Herb Vinaigrette  
**Select Two Entrees:**  
North Atlantic Salmon with Citrus Butter  
Roasted Chicken Breast & Grain Mustard Sauce  
Roast Top Sirloin of Beef Jardinière  
Scaloppini of Veal with Lemon & Herbs  
Penne Pasta with Light Alfredo Sauce  
Roasted Red Skin Potatoes  
Chef's Choice of Vegetable  
Assorted Cakes & Pastries

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# Executive Luncheon Buffets

All Buffets include Freshly Brewed Coffee, Hot Tea Selections & Iced Tea

*Groups of 25 or smaller*

## **DELI BUFFET \$24**

Chef's Soup Selection

Fresh Garden Salad with Assorted Toppings  
& Choice of Two Dressings

Sliced Turkey, Ham & Roast Beef

Sliced Swiss & American Cheese

Sliced Tomatoes, Onions, Lettuce & Pickles

House Made Cajun Chips

Coleslaw

Assorted Cookies

## **PIZZA BUFFET \$24**

Choice of Two Pizza Selections:

- Pepperoni

- BBQ Chicken

- Vegetable

- Margherita

- Buffalo

Italian Salad with Mixed Greens, Banana Peppers,  
Tomatoes, Red Onions & Herb Vinaigrette

Assorted Cookies

## **IT'S A WRAP BUFFET \$24**

**Select Two Wraps:**

### **Chipotle Chicken**

Monterey Jack Cheese, Romaine, Tomatoes,  
Chicken & Chipotle Ranch

### **Chicken Caesar**

Romaine, Parmesan Cheese, Chicken  
& Caesar Dressing

### **Tuna**

Tuna Salad with Cheddar Cheese,  
Lettuce, Tomatoes & Red Onion

### **Turkey**

Lettuce, Tomatoes, Avocado, Monterey  
Jack Cheese, Turkey & Dijon Honey Mustard

### **Vegetable**

Spinach, Grilled Zucchini, Red Onions,  
Roasted Red Peppers & Pesto Mayo

Fresh Garden Salad with Assorted Toppings  
& Choice of Two Dressings

House Made Cajun Chips

Assorted Cookies

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## Salad Selections

Included with Plated Lunch & Dinner Selections

### **Field Green Salad**

Colorful Selection of Seasonal Greens  
Complimented by Roma Tomatoes,  
Cucumbers & Red Onions

### **Caesar Salad**

Crisp Romaine Lettuce, Grated Parmesan  
Cheese & Toasted Croutons Tossed with  
Caesar Dressing

### **Spinach Salad**

Fresh Garden Spinach, Mushrooms, Red Onions,  
Chopped Egg & Bacon Vinaigrette

### **Mandarin Salad**

Romaine Lettuce, Mandarin Oranges,  
Red Onion, Strawberries & Sesame Seeds  
with Citrus Vinaigrette

## Dessert Selections

Included with Plated Lunch & Dinner Selections

### **Berry Shell**

Chocolate Shell overflowing  
with Fresh Seasonal Berries  
topped with Crème Anglaise

### **Chocolate Raspberry Torte**

Laced with Raspberry Coulis

### **Chocolate Shell Perfection**

Chocolate Shell filled with  
Mocha Kahlua Mousse  
Resting on Raspberry  
Vanilla Sauce

### **Fresh Strawberries**

With a Splash of Grand Marnier

### **Cheesecake**

New York Style Cheesecake  
laced with Strawberries

### **Tiramisu**

Lady Fingers Soaked in Rum,  
layered with Mascarpone  
Cheese, Vanilla Custard &  
Cinnamon

### **Tuxedo Cake**

Yellow Cake with a layer of  
Chocolate Mousse, a layer  
of Custard & Delicious  
Fudge Topping

### **Traditional Apple Pie**

Served with Caramel Sauce

## Dessert Stations

### **Vienna Table \$10**

Assortment of Miniature Pastries &  
Chocolate Covered Strawberries

### **Chocolate Fondue \$12**

Served with Fresh Fruits & Pound Cake

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# Dinner Entrée Selections

All Entrees are served with Choice of Salad, Rolls & Butter,  
Chef's Choice of Seasonal Vegetable & Starch, Selection from our Dessert Menu  
& Freshly Brewed Coffee, Hot Tea Selections & Iced Tea

**Filet Mignon \$42**

8oz. Broiled Tenderloin with  
Shiitake Mushroom Bordelaise

**Roasted Prime Rib of Beef \$44**

10oz. Prime Rib Slow Roasted to  
Perfection & Served with Au Jus

**Herb Crusted Tenderloin \$39**

Sliced Tenderloin Served with  
Peppercorn Bordelaise

**New York Strip \$45**

Large 12oz. Cut Served with  
Cabernet Mushroom Demi Glaze

**Petit Filet Mignon & Broiled Salmon \$49**

With Peppercorn Bordelaise & Lime Butter

**Petit Filet Mignon & Chicken Medallion \$45**

With Wild Mushroom Demi Glaze &  
Dijonaise Sauce

**Petit Filet Mignon & Shrimp Scampi \$49**

With Red Wine Essence &  
Garlic Butter Sauce

**Vegetable Tower \$29**

Assorted Grilled Vegetables

**Breast of Chicken Piccata \$26**

Sautéed Breast of Chicken with  
Lemon Caper Butter Sauce

**Chicken Paillard \$26**

Seasoned Chicken Breast with  
Plum Tomatoes & Mozzarella Cheese

**Chicken Milanese \$26**

Lightly Herb Breaded Chicken Breast with  
Baby Greens, Fresh Mozzarella, Tomatoes &  
Red Onions, Topped with Basil, Parmesan  
Cheese & Balsamic Glaze

**Chicken Belchaise \$36**

Sautéed Chicken Breast Topped with  
Shrimp & Scallops served with  
Lemon Brandy Cream Sauce

**Salmon Filet \$35**

With Tomato Caper Beurre Blanc

**Broiled Tilapia \$35**

With Roasted Corn & Pepper Relish

**Baked Mahi Mahi \$35**

Topped with Mango Chutney

**Penne Pasta \$25**

Grilled Red Onions &  
Fresh Seasonal Vegetables

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# Dinner Buffets

There is a Minimum Requirement of 40 People for a Dinner Buffet.  
All Buffets include Freshly Brewed Coffee, Hot Tea Selections & Iced Tea.

*Dinner Buffets will remain out for 1.5 Hours*

## **THE UNTOUCHABLE \$39**

Chilled Antipasto Display  
Tossed Garden Salad with Italian Vinaigrette  
Caesar Salad with Parmesan Croutons  
Rotini Pasta Salad  
**Select Two Entrees:**  
- Tortellini Primavera  
- Chicken Marsala  
- Lasagna  
- Veal Scaloppini with Lemon  
- Seafood Fettuccini  
Fresh Zucchini & Tomato Concasse  
Basil Potatoes  
Italian Bread with Herb Olive Oil  
Tiramisu  
Freshly Brewed Coffee & Tea Selection

## **CARIBBEAN LUAU \$45**

Crab Fritters  
Caesar Salad  
Tropical Fruit Salad  
Seafood Chowder  
Jerk Seasoned Pork Tenderloin  
Arroz Con Pollo  
Shrimp Steamed in Beer  
Red Beans & Rice  
Chef's Choice of Seasonal Vegetable  
Cuban Bread & Butter  
Fried Plantains in Brown Sugar Syrup  
Flan  
Freshly Brewed Coffee & Tea Selection

## **PRIME RIB BUFFET \$55**

Beefsteak Tomato with Mozzarella Cheese Salad  
Pasta Salad  
Fresh Garden Salad with Choice of Dressing  
Marinated Grilled Vegetable Salad  
Carved Prime Rib of Beef with Horseradish  
**Select One Entrée:**  
- Breast of Chicken Dijon  
- Roast Pork Loin  
- Grilled North Atlantic Salmon  
- Pasta Primavera  
Seasonal Fresh Vegetables  
Oven Roasted Redskins  
Rolls & Butter  
Chef's Selection of Dessert  
Fresh fruit Display with Sweet Dipping Sauce  
Freshly Brewed Coffee & Tea Selection

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**MAUI MAUI \$45**

Seafood Salad  
Tropical Fruit Salad  
with Coconut  
Mixed Greens Salad with  
Choice of Dressing  
Sliced Tenderloin Teriyaki  
Marinated Chicken Kabob  
Broiled Mahi-Mahi with Lemon  
Chive Sauce  
Fresh Island Vegetables  
Oven Roasted Potatoes  
Rolls & Butter  
Islander Key Lime Pie &  
Mango Pie  
Freshly Brewed Coffee  
& Tea Selection

**WOK & ROLL \$45**

Won Ton Soup  
Vegetable Egg Rolls  
Chinese Cucumber & Tomato  
Salad with Ginger Dressing  
Jumping Shrimp Salad with  
Baby Shrimp  
Fresh Garden Salad with Honey  
Mustard Dressing  
Grilled Thai Chicken with  
Peanut Sauce  
Sweet & Sour Pork  
Sliced Ginger Flank Steak  
Fried Rice  
Crispy Rice Noodles  
Stir Fried Vegetables  
Almond Torte  
Fortune Cookies  
Freshly Brewed Coffee  
& Tea Selection

**TEXAS HOLD 'EM \$45**

Grilled Gazpacho  
Acapulco Salad  
Mixed Greens Salad with Spicy  
Thousand Island & Creamy  
Ranch Dressing  
Chicken Margarita Marinated  
in Tequila, Lime Juice & Fresh  
Cilantro  
Barbecue Beef Brisket  
Filet of Sole Vera Cruz  
Fresh Seasonal Vegetables  
Black Beans with Cilantro Rice  
Buttermilk Biscuits &  
Cornbread with Jams & Butter  
Warm Peach Cobbler  
Freshly Brewed Coffee  
& Tea Selection

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## Hot Hors D'oeuvres

Priced per piece

Swedish Meatballs .....	<b>\$2</b>	Buffalo Style Chicken Wings.....	<b>\$2</b>
Coconut Fried Shrimp with Thai Chili Sauce.....	<b>\$3</b>	Miniature Potato Pancakes.....	<b>\$3</b>
Bacon Wrapped Scallops .....	<b>\$3</b>	Vegetable Egg Rolls with Sweet & Sour & Hot Mustard Sauce .....	<b>\$2</b>
Shrimp Scampi .....	<b>\$3</b>	Pan Sautéed Pot Stickers with Mandarin Sauce or Traditional Soy Sauce .....	<b>\$2</b>
Chinese Short Ribs.....	<b>\$3</b>	Mushroom Caps Filled with Sausage.....	<b>\$2</b>
Spanakopita .....	<b>\$3</b>	Mushroom Caps Filled with Crab.....	<b>\$3</b>
Lorraine Cocktail Quiche .....	<b>\$3</b>	Beef Satay.....	<b>\$3</b>
Stuffed Potato Skins with Sour Cream, Bacon, Cheddar & Scallions.....	<b>\$3</b>	Chicken Satay .....	<b>\$3</b>
Miniature Crab Cakes with a Creamy Aioli.....	<b>\$3</b>		

## Cold Hors D'oeuvres

Priced per piece

Shiitake Mushrooms Stuffed with Cashew Chicken Salad .....	<b>\$3</b>	Iced Jumbo Shrimp with Cocktail Sauce & Lemon Wedges .....	<b>\$3</b>
Cherry Tomatoes Stuffed with Boursin Cheese .....	<b>\$2</b>	Asparagus Tips Wrapped with Smoked Turkey.....	<b>\$3</b>
Tenderloin of Beef on Baguette with Horseradish Cream.....	<b>\$4</b>	Assorted Finger Sandwiches including Egg, Tuna, Chicken & Ham Salads .....	<b>\$3</b>
Petit Bouchettes Filled with Crabmeat.....	<b>\$2</b>	Bruschetta Display .....	<b>\$3</b>

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## Carving Station

Carving Station Selections include Assorted Silver Dollar Rolls & Condiments

**Smoked Turkey Breast \$200**

Serves 30-35 People

**Roasted Top Round of Beef \$260**

Serves 30-35 People

**Pork Tenderloin \$210**

Serves 30-35 People

**Roasted Tenderloin of Beef \$325**

Serves 25 People

## Specialty Stations

**Oriental \$16**

Marinated Chicken & Beef

Teriyaki or Sweet &  
Sour Sauce

Stir Fried Vegetables

White Rice

Fortune Cookies

Add Shrimp for  
an Additional **\$4**

**Italian \$13**

Tortellini & Penne Pasta Alfredo  
& Marinara Sauces

Wild Mushrooms, Peppers,  
Onions & Parmesan Cheese

Breadsticks

Add Chicken for  
an Additional **\$3**

Add Shrimp for  
an Additional **\$4**

**Fajita's \$15**

Choice of Grilled Chicken,  
Steak or Shrimp

Sautéed Peppers &  
Onions Flour Tortillas

Guacamole, Cheddar Cheese,  
Salsa & Sour Cream

Make it a Combo **\$4**

*\$50 Chef Attendant Fee Required for All of the Above Stations*

## Chef's Artistry

Priced per person

**Smoked Salmon Display \$6**

Served with Appropriate  
Accompaniments

Assorted Crackers &  
Marble Rye

**Vegetable Crudités \$4**

Assorted Fresh Vegetables  
with Dip

**Domestic & Imported  
Cheese Display \$5**

Garnished with Fresh Fruit  
& Served with Assorted  
Crackers

**Sliced Fresh Fruit \$4**

Assortment of Seasonal Fruit  
Served with Honey Yogurt Dip

**Baked Brie \$6**

Served with French Bread

**Traditional Antipasto  
Display \$5**

Italian Cheese, Prosciutto,  
Ham, Genoa Salami,  
Anchovies, Olives, Peppers  
& Marinated Vegetables

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# Happy Hour Packages

**One Hour – \$25 per person, Two Hours – \$45 per person**

*Open Bar featuring unlimited Call Brand cocktails with a choice of five hot or cold hors d'oeuvres*

Petit Quiche	Beef Brochettes with Bordelaise Sauce
Buffalo Style Chicken Wings	Domestic & International Cheese Display
Mushroom Caps Filled with Sausage	Asparagus Tips Wrapped with Smoked Turkey
Vegetable Egg Rolls with Sweet & Sour Sauce	
Garden Vegetable Crudités with Dip	

**One Hour – \$20 per person, Two Hours – \$40 per person**

*This option does not include liquor*

Domestic Beer	Sliced Fresh Fruit Display Served with Strawberry Yogurt Dip
House Red & White Wine	Domestic Cheese Display Garnished with Fresh Fruit & Served with Crackers & French Bread
Soft Drinks	
Bottled Water	

## BEVERAGE ALTERNATIVES

Cordials & Liqueurs (per drink) . . .	<b>\$7</b>
Fruit Punch (per gallon) . . . . .	<b>\$20</b>
Mimosa (per gallon) . . . . .	<b>\$25</b>
Champagne by the Glass . . . . .	<b>\$7</b>
Champagne Punch (per gallon) . . .	<b>\$25</b>
House Champagne (per bottle) . . .	<b>\$20</b>

## BAR PACKAGES

<b>HOUSE: \$8</b> per person 1st Hour \$6 per person each additional hour
<b>CALL: \$10</b> per person 1st Hour \$8 per person each additional hour
<b>PREMIUM: \$12</b> per person 1st Hour \$10 per person each additional hour
<b>TOP SHELF: \$15</b> per person 1st Hour \$13 per person each additional hour

## INDIVIDUAL BEVERAGES

House . . . . .	<b>\$8</b>
Call . . . . .	<b>\$6</b>
Premium . . . . .	<b>\$9</b>
Top Shelf . . . . .	<b>\$12</b>
Domestic Beer . . . . .	<b>\$5</b>
Import Beer . . . . .	<b>\$6</b>
House Wine . . . . .	<b>\$7</b>

### HOUSE LIQUOR

Korski Vodka  
Castillo Rum  
Montezuma Tequila Supreme  
Bourbon  
Gordons Gin

### CALL LIQUOR

Smirnoff Vodka  
Bacardi Rum  
Captain Morgan Spiced Rum  
Jose Cuervo Gold Tequila  
Wild Turkey 81 Bourbon  
Beefeater Gin  
Seagram's 7 Whiskey  
J&B Scotch

### PREMIUM LIQUOR

Absolut Vodka  
Tito's Vodka  
Havana Club Blanco Rum  
Captain Morgan Spiced Rum  
1800 Silver Tequila  
Makers Mark Bourbon  
Tanqueray Gin  
Jack Daniels Whiskey  
Johnnie Walker Red Scotch

### TOP SHELF LIQUOR

Grey Goose Vodka  
Belvedere Vodka  
Bacardi 8 Rum  
Capt. Morgan Spiced Rum  
Patron Tequila  
Knob Creek Bourbon  
Woodford Reserve Bourbon  
Gentleman Jack Whiskey  
Crown Royal Whiskey  
Hendricks Gin  
Bombay Sapphire Gin  
Johnnie Walker Black Scotch  
Dewars 12 Scotch  
Remy Martin Cognac

### DOMESTIC BOTTLED BEER

Coors Light  
Bud Light  
Miller Lite

### IMPORT BOTTLED BEER

Heineken  
Corona  
Blue Moon

### HOUSE WINE

Chardonnay  
White Zinfandel  
Pinot Grigio  
Pinot Noir  
Merlot  
Cabernet

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