



Continental Breakfast

Priced per Guest, Based on a 90 Minute Service, Requires No Minimum and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Tazo® Teas

THE CONTINENTAL

\$34.00 Per Guest

Orange and Apple Juice

Seasonal Fresh Cut Fruit and Berries

Freshly Baked Morning Breads and Pastries

THE EXECUTIVE CONTINENTAL

\$38.00 Per Guest

Orange and Apple Juice

Seasonal Fresh Cut Fruit and Berries

Freshly Baked Morning Breads and Pastries

Choice of Two:

- **Assorted Breakfast Cereals** | 2% and Skim Milk
(Soy, Oat and Almond Milk on Advanced Request)
- **New York Style Bagels** | Regular and Flavored Cream Cheese
- **Individual Fruit, Plain and Greek Yogurts**
- **Build Your Own Parfait** | Greek Yogurt, Granola, Seasonal Berries

BREAKFAST SANDWICHES

*Select Any Two with a Continental Breakfast | 7 Per Guest
Can be Purchased by the Dozen (\$96/Dozen)*

- **Fresh Baked Croissant** | Smokehouse Ham, Swiss Cheese, Scrambled Egg
- **Chicken Biscuit** | Southern Fried Chicken, Preserves
- **Egg and Sausage Biscuit** | Pork Sausage, Cheddar Cheese, Scrambled Egg
- **Southwestern Breakfast Burrito (V)** | Scrambled Egg, Jack Cheese, Potatoes, Pico De Gallo (Sausage Optional)

CONTINENTAL BREAKFAST ENHANCEMENTS

Southern Grits Station | 7

Stone Ground Grits, Butter, Crispy Crumbled Bacon, Shredded Cheese, Diced Scallions, Brown Sugar, Pecans, Hot Sauce

Scrambled Eggs and Hardwood Smoked Bacon | 7

Fruit Yogurt Parfait | 6

Greek Yogurt, Granola, Seasonal Berries

Organic Rolled Oatmeal | 6

Brown Sugar, Raisins, Nuts

Chilled Hard Boiled Eggs | 36/Dozen

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

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 25% taxable service charge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.



Breakfast Table

Priced per Guest, Based on a 90 Minute Service, Requires a 25 Guest Minimum and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Seasonal Hot Cocoa and a Selection of Specialty Tazo® Teas

COMPLETE BREAKFAST BUFFET

\$47.00 Per Guest

Orange and Apple Juice

Seasonal Fresh Cut Fruit and Berries

Assorted Breakfast Cereals | 2% and Skim Milk
(Soy, Oat and Almond Milk on Advanced Request)

Individual Fruit, Plain Greek Yogurts

Freshly Baked Morning Pastries and Croissants

Scrambled Eggs

Oven Roasted Breakfast Potatoes | Fresh Herbs

Southern Grits | Butter, Cheddar Cheese

Choice of Two:

- Hardwood Smoked Bacon
- Country Sausage Links
- Turkey Sausage
- Smokehouse Ham

Choice of One:

- French Toast | Maple Syrup, Whipped Butter
- Griddle Pancakes | Maple Syrup, Whipped Butter

BREAKFAST TABLES ENHANCEMENTS

Omelet Station** | 12

Cheddar and Gruyere Cheeses, Smokehouse Ham, Mushrooms, Bell Peppers, Sweet Onions, Baby Spinach, Smoked Bacon, Pico De Gallo
Egg Whites Available

Belgian Waffles | 8

Fresh Berries, Warm Syrup, Whipped Cream, Whipped Butter

- Add Crispy Southern Fried Chicken Breasts | 4

Smoked Salmon | 14

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

Build Your Own Parfait | 4

Greek Yogurt, Granola, Seasonal Berries

****Attendant Fee | 175**

One Required Per 50 Guests

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Morning

Priced per Guest and Requires No Minimum

HOT BEVERAGES | Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Tazo® Teas

COLD BEVERAGES | Pepsi's Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

BEVERAGE SERVICE

90-Minute Beverage Service

Hot Beverages | 12

Cold Beverages | 5

Enhanced Beverages | 7

Hot and Cold Beverages | 17

Hot and Enhanced Beverages | 19

Half-Day Beverage Service

Refreshed up to Four Hours

Hot Beverages | 18

Cold Beverages | 8

Enhanced Beverages | 11

Hot and Cold Beverages | 26

Hot and Enhanced Beverages | 29

All-Day Beverage Service

Refreshed up to Eight Hours

Hot Beverages | 30

Cold Beverages | 13

Enhanced Beverages | 18

Hot and Cold Beverages | 43

Hot and Enhanced Beverages | 48

Enhanced Beverage Selection

Select Four

Pepsi's Collection of Soft Drinks, Bubly, and Bottled Water

Pure Leaf Iced Teas

Tropicana Fruit Juices

Red Bull Energy Drinks

Izze Carbonated Fruit Juice

Gatorade and G2

Starbucks® Frappuccino and Double Shots

Assorted Naked Brand Smoothies

Coconut Water

AM BREATHER

Based on 90 Minutes of Service

Select up to 3 | 21

Select up to 5 | 25

Mix Your Trail | Raisins, Sunflower Seeds, Mixed Dried Fruits, Almonds, Yogurt Covered Pretzels, Banana Chips

Assorted Granola and Energy Bars

Fruit Yogurt Parfait | Granola, Seasonal Berries

Cinnamon Coffee Cake

Assorted Breakfast Breads and Pastries

Season's Picked Whole Fruit

Assorted Bagels | Flavored and Regular Cream Cheese

Seasonal Fresh Cut Fruit and Berry Display

Seasonal Fruit Salad | Vanilla Yogurt and Honey

Fruit and Smoked Gouda Skewer

Hard Boiled Eggs

Bourbon Pecan Sticky Buns

Avocado Toast | Grilled Sourdough | Add 3

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Afternoon

Priced per Guest and Requires No Minimum

HOT BEVERAGES | Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Tazo® Teas

COLD BEVERAGES | Pepsi's Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

BEVERAGE SERVICE

90-Minute Beverage Service

Hot Beverages | 12

Cold Beverages | 5

Enhanced Beverages | 7

Hot and Cold Beverages | 17

Hot and Enhanced Beverages | 19

Half-Day Beverage Service

Refreshed up to Four Hours

Hot Beverages | 18

Cold Beverages | 8

Enhanced Beverages | 11

Hot and Cold Beverages | 26

Hot and Enhanced Beverages | 29

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Refreshed up to Eight Hours

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Cold Beverages | 13

Enhanced Beverages | 18

Hot and Cold Beverages | 43

Hot and Enhanced Beverages | 48

Enhanced Beverage Selection

Select Four

Pepsi's Collection of Soft Drinks, Bubly, and Bottled Water

Pure Leaf Iced Teas

Tropicana Fruit Juices

Red Bull Energy Drinks

Izze Carbonated Fruit Juice

Gatorade and G2

Starbucks® Frappuccino and Double Shots

Assorted Naked Brand Smoothies

Coconut Water

PM PAUSE

Based on 90 Minutes of Service

Select up to 3 | 21

Select up to 5 | 26

Individual Bags of Cracker Jacks and Smart Food Popcorn

Season's Picked Whole Fruit

Seasonal Fresh Cut Fruit and Berry Display

Toasted Pita Points | Hummus Trio

Assorted Miniature Candies and Candy Bars

Lemon Tart Bars

Decadent Fudge Brownies and Chocolate Chunk Blondies

Seasonal Crudit  | Buttermilk Ranch, Blue Cheese Dips

Assorted Bags of Potato Chips, Corn Chips, Pretzels

Warmed Soft Pretzels | Spicy Brown Mustard

- Warm Cheddar Dip | Add 2

Fiesta Chips | Guacamole, Salsa

- Warm Queso | Add 2

Assorted Cupcakes

Assorted Home Baked Cookies

Assorted Granola and Energy Bars

Mix Your Trail | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms

Warm Spinach Artichoke Dip | Crostini

Selection of Three Domestic Cheeses | Crackers, Seasonal Berries, Whole Grain Mustard, Preserves | Add 5

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Plated Lunch

Priced per Person and for Service Between 11 am - 2 pm and Requires a Minimum of 10 Guests. All Plated Lunches are served with Artisanal Breads, Butter, Freshly Brewed Iced Tea, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and Selection of Specialty Tazo® Teas

Split Menu | Higher Price Prevails

FIRST COURSE

Select One

Baby Field Greens Salad | Cherry Tomato, Cucumber, Carrot, Balsamic Vinaigrette

Traditional Caesar Salad | Romaine Hearts, Shredded Parmesan Cheese, Croutons, Caesar Dressing

Baby Spinach Salad | Pepitas, Strawberries, Bleu Cheese Crumbles, Herb Vinaigrette

Iceberg Wedge | Diced Tomato, Bacon, Gorgonzola Crumbles, Chives, Blue Cheese Dressing

Minestrone Soup | Chiffonade Basil, Ditalini Pasta, Shaved Parmesan

Tomato Bisque | Crostini, Basil Oil

Cream of Potato Leek

MAIN COURSE

Select One Chilled or Hot Entrée

Chilled Entrées

Seared Tuna Nicoise Salad | 44

Sliced Ahi Tuna, Local Greens, New Potatoes, Green Beans, Kalamata Olives, Egg, Tomato, Red Wine Vinaigrette

Grilled Chicken Caesar Salad | 38

Sliced Chicken, Baby Romaine, Shaved Parmesan, Croutons, Caesar Dressing

- Substitute Grilled Shrimp | 7
- Substitute Seared Salmon | 5

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seafood may increase your risk of foodborne illnesses.

MAIN COURSE (CON'T)

Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

Thyme Marinated Chicken Breast | 49

Herb Roasted Red Bliss Potatoes, Natural Au Jus

Pan Seared Sliced Sirloin | 56

Yukon Gold Mashed Potatoes, Red Wine Demi-Glace

Maryland Style Crab Cake | 63

Black Bean and Corn Relish, Wild Rice Pilaf, Dijon Remoulade

Whole Grain Mustard Crusted Salmon | 53

Vegetable Rice Pilaf, Lemon Herb Butter Sauce

VEGETARIAN SELECTION

Select One

Seasonal Vegetable Ravioli | Tomato Ragu, Parmesan, Fresh Herbs

Penne Primavera | Roasted Vegetables, Baby Spinach

Vegetable Short Stack (VE, GF) | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Portello Mushroom, Spinach, Red Pepper Coulis

FINAL COURSE

Select One

Chocolate Decadence Cake | Raspberry Coulis

Flourless Chocolate Cake (GF) | Fruit Compote

Fresh Fruit Medley | Candied Ginger, Mint

Southern Pecan Pie | Whipped Cream, Caramel Drizzle

Cheesecake | Fresh Fruit Compote

Key Lime Pie | Whipped Cream



Platter of Assorted Mini Italian Pastries | *Replaces Plated Dessert*
per Guest | Add 4



Chilled Lunch Table

Buffet Luncheons are Priced per Guest, Based on a 90 Minute of Service, Require a Minimum of 25 Guests, and Include Iced Tea, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Specialty Tazo® Teas. Enjoy Value Pricing if Selected on the Indicated Day.

NEIGHBORHOOD DELI

\$58.00 Per Guest

Monday and Friday Value Price | 53

Today's Soup

Chopped Salad | Romaine, Iceberg, Diced Tomatoes, Chopped Hard Boiled Egg, Blue Cheese Crumbles, Bacon, Creamy Vinaigrette

Grilled Chicken on Ciabatta | Pesto Aioli

Sliced Roast Beef on Whole Wheat | Aged Cheddar, Tomato, Horseradish Mayonnaise

Vegetarian Wrap | Hummus, Banana Peppers, Cucumber, Lettuce, Tomato, Feta, Olives

Tuna Salad on Brioche Roll | Chopped Celery, Onion, Mayonnaise

Kettle Chips

Traditional Coleslaw

Housemade Potato Salad | Red Onion, Celery, Mayo

Dessert

Assorted House Baked Cookies

Key Lime Pie | Whipped Cream

FROM THE FARMERS PRODUCE STAND

\$58.00 Per Guest

Tuesday and Thursday Value Price | 53

Today's Soup

Caprese Salad | Ciliegine Mozzarella, Soft Baby Greens, Grape Tomato, Basil Chiffonade, Balsamic Vinaigrette

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

Greens | Romaine, Iceberg, Baby Greens

Toppings | Carrots, Tomatoes, Red Onion, Cucumber, Mushroom, Peppers, Pepitas, Parmesan, Bleu Cheese Crumbles, Bacon, Hard Boiled Eggs, Croutons

Proteins | Grilled Chicken Breast, Flank Steak, Salmon

Dressings | Buttermilk Ranch, Creamy Caesar, Balsamic Vinaigrette

Artisanal Rolls and Butter

Dessert

Cheesecake | Fruit Compote

Carrot Cake | Cream Cheese Frosting



SALAD TIME

\$58.00 Per Guest

Wednesday Value Price | 53

Tomato Basil Soup | Parmesan, Croutons

Mixed Green Salad | Mesclun Greens, Grapes Tomatoes, Cucumber, Red Onions, Shaved Carrot, Buttermilk Ranch, Citrus Vinaigrette

Mediterranean Pasta Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette

Quinoa Salad | Chickpeas, Cucumber, Red Bell Pepper, Red Onion, Parsley, Garlic, Red Wine Vinaigrette

Southern Tuna Salad | Albacore, Celery, Chopped Egg, Dill Pickle

Fried Chicken Salad | Celery, Red Pepper, Corn, Black Pepper Aioli

Roasted Vegetable Salad | Marinated, Grilled and Chilled, Squash, Tomatoes, Onions, Herb Vinaigrette

Assorted Rolls, Crackers | Butter

Dessert

Chocolate Cake | Raspberry Coulis

Seasonal Fruit Salad | Candied Ginger, Mint

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Hot Lunch Table

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TASTE OF ITALY

\$63.00 Per Guest

Monday and Thursday Value Price | 58

Today's Soup

Traditional Caesar Salad | Romaine Hearts, Shaved Parmesan Cheese, Croutons, Caesar Dressing

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

Baked Rigatoni | Roasted Garlic Tomato Sauce, Italian Sausage, Mozzarella, Shaved Parmesan

Cheese Ravioli (V) | Grilled Vegetables, Roasted Garlic Cream Sauce

Chicken Chardonnay | Grilled Chicken, Capers, Roasted Tomatoes, Artichokes, Garlic Confit

Parmesan Garlic Bread

Seasonal Fresh Vegetables

Dessert

Miniature Cannolis

Tiramisu | Espresso Soaked Lady Fingers, Cocoa, Mascarpone

FLAVORS OF THE MEDITERRANEAN

\$63.00 Per Guest

Tuesday and Friday Value Price | 58

Today's Soup

Greek Salad | Mixed Greens, Cucumber, Red Onion, Grape Tomato, Olives, Banana Peppers, Garlic Feta Vinaigrette

Quinoa Salad | Chickpeas, Cucumber, Red Bell Pepper, Red Onion, Parsley, Garlic, Red Wine Vinaigrette

Pan Seared Chicken Breast | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes

Grilled Salmon | Herbed Garlic Butter, Parmesan Risotto

Grilled Flank Steak | Peppers, Green Onion, Balsamic Jus

Seasonal Marinated and Grilled Vegetables

Garlic Bread Sticks

Dessert

Cheesecake | Fruit Compote

Carrot Cake | Cream Cheese Frosting



SOUTHERN COMFORT

\$63.00 Per Guest

Wednesday Value Price | 58

Today's Soup

Chopped Salad | Romaine, Iceberg, Diced Tomatoes, Chopped Hard Boiled Egg, Bleu Cheese Crumbles, Bacon, Creamy Vinaigrette

Buttermilk Fried Chicken

Roasted Pork Loin | Crispy Fried Onions, Apple Cider Demi-Glace

Blackened Catfish | Chipotle Cream Sauce

Macaroni and Cheese | Spiral Pasta, Creamy Cheese Blend

Whole Grain Mustard Potato Salad

Southern Style Collard Greens

Cheddar Biscuits

Dessert

Peach Cobbler | Vanilla Whipped Cream

Brownies

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Grab and Go

BOXED LUNCH "TO GO"

\$41.00 Per Guest

Dine In or Deconstructed Charge | 8

All Lunches Include:

Choice of:

- Traditional Coleslaw
- House Made Potato Salad

Potato Chips

Season's Picked Whole Fruit

Freshly Baked Chocolate Chip Cookie

Pepsi's Collection of Soft Drinks and Bottled Water

SANDWICH SELECTION

Groups Up To 25 Guests, Select Two Sandwiches

Groups Over 25 Guests, Select Three Sandwiches

Roasted Turkey Breast and Swiss on Sourdough | Cranberry Apple Aioli, Lettuce, Tomato, Red Onion

Roast Beef and Grilled Onion on Whole Wheat | Cheddar Cheese, Horseradish Cream, Greens

Italian Submarine Sandwich | Genoa Salami, Hot Capicola, Provolone, Lettuce, Tomato, Red Wine Vinaigrette

Grilled Chicken on Ciabatta | Pesto Aioli, Lettuce, Tomato, Red Onion

Vegetarian Wrap | Hummus, Banana Peppers, Cucumber, Lettuce, Tomato, Feta Cheese, Olives

Gluten Free Available Upon Request

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Small Group Lunch

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SMALL GROUP COLD BUFFET

\$63.00 Per Guest

Chef's Seasonally Inspired Soup

Choice of One Leaf Salad:

- Crisp Caesar Salad
- Baby Spinach Salad

Choice of One Composed Salad:

- House Made Potato Salad
- Caprese Salad
- Pasta Primavera
- Roasted Vegetable Salad

Choice of Two Sandwiches:

- Grilled Chicken on Ciabatta
- Sliced Roast Beef on Whole Wheat
- Vegetarian Wrap
- Fresh Tuna Salad on Sourdough Roll
- Italian Submarine Sandwich

Choice of Two Desserts:

- Key Lime Pie | Whipped Cream
- Chocolate Decadence Cake
- Carrot Cake | Cream Cheese Frosting
- Flourless Chocolate Cake (GF)
- Seasonal Fruit Salad
- Assorted Home Baked Cookies
- Brownies

SMALL GROUP HOT BUFFET

\$68.00 Per Guest

Chef's Seasonally Inspired Soup

Assorted Artisanal Rolls, Sweet Creamery Butter

Choice of One Salad

Chopped Salad
Caesar Salad
Baby Spinach Salad

Choice of Two Entrées

Chef's Selection of Seasonal Vegetables and Starches

Baked Rigatoni
Cheese Ravioli
Chicken Chardonnay
Pan Seared Chicken Breast
Grilled Salmon
Grilled Flank Steak
Buttermilk Fried Chicken
Roasted Pork Loin
Macaroni and Cheese
Blackened Catfish

Choice of Two Desserts

Key Lime Pie | Whipped Cream
Chocolate Decadence Cake
Carrot Cake | Cream Cheese Frosting
Flourless Chocolate Cake (GF)
Seasonal Fruit Salad
Assorted Home Baked Cookies
Brownies



SMALL GROUP WORKING LUNCH

\$44.00 Per Guest

Available Every Day for Groups of 10 Guests or Less

Mixed Greens Salad | Mesclun Greens, Grapes Tomatoes, Cucumber, Red Onions, Shaved Carrot, Citrus Vinaigrette
Served Family Style

Each Guest Select Individual Entrée and Side

Orders Must be Submitted to Banquet Captain by 10am on the Day of your Event

- **SAUSAGE AND ONION FLATBREAD** | Grilled Naan, Sage Sausage, Caramelized Onions
- **ANGUS BEEF BURGER DELUXE** | 1/2 lb Angus Beef Patty, American Cheese, Red Onion, Lettuce, Tomato, Brioche Bun
- **TURKEY CLUB** | Sliced Roasted Turkey, Hardwood Smoked Bacon, Lettuce, Tomato, Mayo on Whole Wheat
- **ORANGE CHILI GLAZED SALMON** | Sesame Seeds, Chili Flakes, Rice Pilaf, Vegetable Medley
- **PASTA PRIMAVERA** | Sautéed Seasonal Vegetables, Grilled Chicken, Herb Oil
 - Choice of Grilled Chicken, Shrimp or Salmon

Choice of Side | Fresh House Cut Spuds or Fruit Cup

Assorted Soft Drinks Included

Chef's Selection of Dessert

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Reception Table

Priced per Guest, Based on 60/120 Minutes of Service, Requires a Minimum Order of 70% of Your Total Guaranteed. Menus are Based on One Serving of Each Item Per Person Unless Specifically Stated. Requires a Minimum of 25 Guests

TRADITIONAL DISPLAYS

Artisanal Cheeses | 19/28

Smoked Holland Gouda | Dried Apricots, Pecans
Tillamook Cheddar | Grape of the Season
Vermont Blue Cheese | Dried Apples, Spiced Pecans
Emmenthaler Swiss | Raspberries, Marcona Almonds
Gourmandise, Brie and Boursin | Fresh Berries
Whole Grain and Water Crackers, Sliced Baguettes

Crudités | 15/22

Seasonal Garden Vegetables
Buttermilk Ranch, Vegetable Dips
Toasted Pita, Crostini
Traditional Hummus

Seasonal Fruit Table | 14/21

Seasonal Hand Cut Fruits and Berries
Honey Yogurt Dip, Nutella

Signature Sweets | 20/30

Collection of Bakery Cakes, Fruit Filled Pies, Cupcakes
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,
Selection of Specialty Tazo® Teas

SIGNATURE DISPLAYS

European Antipasti | 22/33

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

Build Your Own Street Tacos | 24/36

Marinated Flank Steak, Grilled Chipotle Chicken Breast, Blackened Shrimp
Pico de Gallo, Avocado, Sour Cream, Shredded Lettuce, Sweet Onion
Soft Flour, Corn Tortillas

Southern Flavors | 26/39

- **Stone Ground Grits** | Shrimp, Bacon, Smoked Tomato Compote, Green Onions, Cajun Cream Sauce
- **Jambalaya** | Andouille Sausage, Chicken, Baby Shrimp, Creole Rice

Sliders | 25/37

Select Two

- **All American Beef Burger** | Cheese, Tomato Relish, Pickle, Brioche Bun
- **Southern Fried Chicken** | Black Pepper Honey, Snowflake Roll
- **Pulled Pork** | Coleslaw, BBQ Sauce, Hawaiian Bun
- **Black Bean Burger** (VE, V) | Petite Greens, Onion, Chipotle Mayo
- **Maryland Crab Cake** | Remoulade, Brioche Bun | Add 6

Allie Tots | Ketchup, Herb Mayo (V)

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Action Station

Priced per Guest, Based on 60/120 Minutes of Service, Requires a Minimum of 25 Guests, and Requires an Attendant | \$175 Culinarian Fee
One Attendant Per 50 Guests

Pasta Creations | 27/40

Pasta | Penne, Farfalle and Four Cheese Tortellini Pastas

Sauces | Basil Marinara, Pesto, Vodka Sauce

Protein | Sweet Italian Sausage, Grilled Chicken, Shrimp

Toppings | Roasted Peppers, Caramelized Onions, Baby Spinach,
Roasted Mushroom, Garlic Confit, Mozzarella, Parmesan, EVOO
Parmesan Garlic Bread

Farm Stand Chop Chop Salad | 21/31

Romaine and Iceberg Blend

Baby Field Greens and Spinach

Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced

Cucumbers, Julienne Peppers, Roasted Walnuts, Parmesan Cheese,

Bleu Cheese Crumbles, Crumbled Bacon, Hard Boiled Eggs, Croutons

Fresh Rolls and Butter

Ranch, Caesar, and Herb Vinaigrette Dressings

Custom Rice Bowl | 27/40

Steamed and Fried Jasmine Rice, Lo Mein Noodles

Grilled Shrimp, Vegetable Curry, Beef Bulgogi

Soy Beans, Fried Wontons, Toasted Peanuts, Sesame Seeds, Asian

Pickled Vegetables, Cabbage, Beans Sprouts, Carrots, Broccoli

Sriracha Sauce, Soy Ginger, Miso Aioli

Fajita Station | 29/43

Proteins | Carne Asada, Tequila-Flamed Cumin Grilled Chicken,
Southwest Spiced Portobello Mushrooms

Toppings | Sautéed Onions, Sweet Julienne Peppers, Diced Tomatoes,
Pico de Gallo, Shredded Cheese, Salsa, Jalapeño, Sour Cream,
Guacamole, Mexican Rice, Flour Tortilla, Fresh Limes

Gourmet Mac & Cheese | 27/40

Cavatappi | New York Sharp Cheddar Sauce

Shells | White Alfredo Sauce

Toppings | Grilled Chicken, Andouille, Smoked Bacon, Broccoli
Florets, Roasted Red Pepper, Crispy Onions, Wild Mushrooms, Green
Onions

Nacho To Go | 23/34

Shredded Chicken and Ground Beef

Queso Fundido and Jalapeno Queso

Fresh Fried Tortilla Chips

Homemade Salsa and Pico De Gallo

Guacamole, Diced Tomato, Onion, Black Olives, Jalapenos, Sour

Cream, Chopped Cilantro, Shredded cheddar and Jack Cheese

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Hot and Cold Canapes

Priced per Item. Minimum Order of 25 Pieces per Item.

CHILLED CANAPES

Per Piece | 7

- Bruschetta | Tomato and Basil Vinaigrette
- Melon Wrapped in Prosciutto
- Spicy Chicken Salad | Wonton Cup
- Deviled Eggs
- Deviled Eggs | Brown Sugar Bacon Crouton
- California Roll | Crab and Avocado
- Smoked Salmon Rolls | Cream Cheese on Cucumber
- Shrimp and Sangrita Shooter
- Thai Beef Tenderloin on Crostini | Hoison Sauce
- Lemon and Thyme Hummus | Red Onion Marmalade, Crispy Pita Chip
- Herb Roasted Beef and Bleu Cheese Canapé | Tomato Jam
- Potato Pancake | Dill Crème Fraiche

Market Price

- Poached Jumbo Shrimp | Horseradish Cocktail Sauce

PASSED HORS D'OEUVRES RECEPTION PACKAGES

Price Per Guest | Minimum 25 Guests

Based on 60 Minutes of Service

Excludes Market Priced Items

- 4 Pieces Per Guest (Select 2 Cold and 2 Hot) | 30
- 6 Pieces Per Guest (Select 3 Cold and 3 Hot) | 43
- 8 Pieces Per Guest (Select 4 Cold and 4 Hot) | 56

Add a Display Table with Your Hors d'oeuvres Package:

Based on 60 Minutes of Service

- Artisanal Cheese Display | Add 17
- Crudités | Add 13
- Seasonal Fruit | Add 12

HOT CANAPES

Per Piece | 7

- Chicken and Waffle Skewer | Vermont Maple Syrup
- Chicken Tandoori | Spicy Yogurt Dip
- Chicken Tenders | Spicy Honey Mustard Dip
- Chicken Quesadilla | Chipotle Sour Cream
- Chicken Taquitos | Salsa Verde
- Beef Sate | Sweet Chili Sauce Sauce
- Spicy Beef Empanada
- Italian Meatball | 3-hour Marinara, Parmesan
- All-Beef Cocktail Franks En Croute | Dijon Mustard
- Spanakopita
- Parmesan Encrusted Artichoke Hearts
- Mushrooms Tartlets
- Assorted Mini Quiche
- Three Cheese Quesadilla | Salsa
- Beef Wellington | Mushrooms Duxelle in Puff Pastry
- Baked Raspberry and Brie in Puff Pastry
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Pimento Cheese Fritter | Chipotle Rach Dressing

Per Piece | 8

- Coconut Shrimp | Mango Chutney
- Scallops Wrapped in Bacon

Market Price

- Crab Cake | Citrus Aioli
- Baby Lamb Chop Lollipop | Dijon
- Seared Pepper Ahi Tuna | Crostini

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Carvery

Stations are Priced per Item and Include Artisanal Rolls and Butter All Stations

3-4oz Portions

Requires an Attendant | \$175 Culinarian Fee

- One Attendant Per 50 Guests

CARVING STATIONS

Green Apple-Brined Turkey Breast | 425

Cape Cod Cranberry Sauce, Turkey Gravy, Traditional Dressing

~ Serves 25 Guests

Slow Roasted Prime Rib of Beef | 500

Horseradish Sauce, Au Jus

~ Serves 25 Guests

Dr. Pepper Glazed Smokehouse Ham | 400

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

~ Serves 35 Guests

NY Deli | 400

Corned Beef, Pastrami, Rye Bread, Swiss, Sauerkraut, Brown Mustard,
Thousand Island

~Serves 25 Guests

Roasted Beef Tenderloin | 450

Port-Cherry Reduction, Horseradish Sauce, Dijonnaise

~ Serves 15 Guests

Cilantro and Ancho Chili Rubbed Pulled Pork | 425

Chive Sour Cream, Pico di Gallo, Guacamole, Fresh Corn Tortillas

~ Serves 30 Guests

Cedar Plank Roasted Salmon | 425

Orange Chili Flake Glaze

~ Serves 15 Guests

ACCOMPANIMENTS | 5

Add an Enhancement to your Carving Station

Priced Per Guest Based on Servings per Station

Collard Greens

Vegetarian

Truffled Mac and Cheese

Creamed Spinach and Artichoke

Herb Roasted Potatoes | Shallots, Fennel

Smashed Potatoes | Olive Oil, Sea Salt, Chives

Vegan and Gluten Free

Grilled Mixed Vegetables

Steamed Seasonal Vegetables

Rice Pilaf

Roasted Yams Bourbon Brown Sugar

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Reception Package

ROAMING RECEPTION PACKAGE | 99

Price per Guest, Based upon 90 Minutes of Continual Service and Inclusive of (2) Chef Attendants. Minimum of 50 Guests Required.

CHOOSE TWO DISPLAYS

Artisanal Cheeses

Smoked Holland Gouda | Dried Apricots, Pecans
Tillamook Cheddar | Grape of the Season
Vermont Blue Cheese | Dried Apples, Spiced Pecans
Emmenthaler Swiss | Raspberries, Marcona Almonds
Gourmandise, Brie and Boursin | Fresh Berries
Whole Grain and Water Crackers, Sliced Baguettes

Crudités

Seasonal Garden Vegetables
Buttermilk Ranch, Vegetable Dips
Toasted Pita, Crostini
Traditional Hummus

European Antipasti | Add 5

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

Build Your Own Street Tacos | Add 5

Marinated Flank Steak, Grilled Chipotle Chicken Breast, Blackened Shrimp
Pico de Gallo, Avocado, Sour Cream, Shredded Lettuce, Sweet Onion
Soft Flour, Corn Tortillas

Southern Flavors | Add 4

Stone Ground Grits | Shrimp, Bacon, Smoked Tomato
Compote, Green Onions, Cajun Cream Sauce
Jambalaya | Andouille Sausage, Chicken, Baby Shrimp, Creole Rice

Sliders | Add 5

Select Two

- **All American Beef Burger** | Cheese, Tomato Relish, Pickle, Brioche Bun
- **Southern Fried Chicken** | Black Pepper Honey, Snowflake Roll
- **Pulled Pork** | Cole Slaw, BBQ Sauce, Hawaiian Bun
- **Black Bean Burger** (VE, V) | Petite Greens, Onion, Chipotle Mayo
- **Maryland Crab Cake** | Remoulade, Brioche Bun | Add 3

Allie Tots | Ketchup, Herb Mayo (V)

CHOOSE ONE ACTION STATION

Pasta Creations

Pasta | Penne, Farfalle and Four Cheese Tortellini Pastas
Sauces | Basil Marinara, Pesto, Vodka Sauce
Protein | Sweet Italian Sausage, Grilled Chicken, Shrimp
Toppings | Roasted Peppers, Caramelized Onions, Baby Spinach, Roasted Mushroom, Garlic Confit, Mozzarella, Parmesan-Reggiano Cheese, EVOO
Parmesan Garlic Bread

Farm Stand Chop Chop Salad

Romaine and Iceberg Blend
Baby Field Greens and Spinach
Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Roasted Walnuts, Parmesan Cheese, Bleu Cheese Crumbles, Crumbled Bacon, Hard Boiled Eggs, Croutons
Fresh Rolls and Butter
Ranch, Caesar, and Herb Vinaigrette Dressings

Nacho To Go

Shredded Chicken and Ground Beef
Queso Fundido and Jalapeno Queso
Fresh Fried Tortilla Chips
Homemade Salsa and Pico De Gallo
Guacamole, Diced Tomato, Onion, Black Olives, Jalapenos, Sour Cream, Chopped Cilantro, Shredded cheddar and Jack Cheese

Custom Rice Bowl | Add 5

Steamed and Fried Jasmine Rice, Lo Mein Noodles
Grilled Shrimp, Vegetable Curry, Beef Bulgogi
Soy Beans, Fried Wontons, Toasted Peanuts, Sesame Seeds, Asian Pickled Vegetables, Cabbage, Beans Sprouts, Carrots, Broccoli
Sriracha Sauce, Soy Ginger, Miso Aioli

Fajita Station | Add 5

Carne Asada, Tequila-Flamed Cumin Grilled Chicken, Southwest Spiced Portobello Mushrooms
Sautéed Onions, Sweet Julienne Peppers, Diced Tomatoes, Pico De Gallo, Shredded Cheese, Salsa, Jalapeño, Sour Cream, Guacamole, Mexican Rice, Flour Tortilla, Fresh Limes

Gourmet Mac & Cheese | Add 3

Cavatappi | New York Sharp Cheddar Sauce
Shells | White Alfredo Sauce
Toppings | Grilled Chicken, Andouille, Smoked Bacon, Broccoli Florets,



Roasted Red Pepper, Crispy Onions, Wild Mushrooms, Green Onions



COURTLAND GRAND
HOTEL

CHOOSE FOUR PASSED HORS D'OEUVRES

Chilled Specialties

- Bruschetta | Tomato and Basil Vinaigrette
- Spicy Chicken Salad | Wonton Cup
- Deviled Eggs
- Deviled Eggs | Brown Sugar Bacon Crouton
- California Roll | Crab and Avocado
- Smoked Salmon Rolls | Cream Cheese on Cucumber
- Thai Beef Tenderloin on Crostini | Hoisin Sauce
- Lemon and Thyme Hummus | Red Onion Marmalade, Crispy Pita Chip
- Potato Pancake | Dill Crème Fraiche
- Jumbo Shrimp | Horseradish Cocktail Sauce | Add 4

Hot Specialties

- Chicken and Waffle Skewer | Vermont Maple Syrup
- Chicken Tandoori | Spicy Yogurt Dip
- Chicken Tenders | Spicy Honey Mustard Dip
- Chicken Quesadilla | Chipotle Sour Cream
- Chicken Taquitos | Salsa Verde
- Beef Sate | Sweet Chili Sauce Sauce
- Spicy Beef Empanada
- Italian Meatball | 3-hour Marinara, Parmesan
- All-Beef Cocktail Franks En Croute | Dijon Mustard
- Spanakopita
- Parmesan Encrusted Artichoke Hearts
- Mushrooms Tartlets
- Assorted Mini Quiche
- Three Cheese Quesadilla | Salsa
- Baked Raspberry and Brie in Puff Pastry
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Scallops Wrapped in Bacon | Add 3
- Crab Cake | Citrus Aioli | Add 4
- Baby Lamb Chop Lollipop | Dijon | Add 5

CHOOSE ONE CARVING STATION

Green Apple-Brined Turkey Breast | Cape Cod Cranberry Sauce, Turkey Gravy, Traditional Dressing

Dr. Pepper Glazed Smokehouse Ham | Grilled Pineapple Relish, Spicy Honey Mustard Sauce

NY Deli | Corned Beef, Pastrami, Rye Bread, Swiss, Sauerkraut, Brown Mustard, Thousand Island

Cilantro and Ancho Chili Rubbed Pulled Pork | Chive Sour Cream, Pico di Gallo, Guacamole, Fresh Corn Tortillas

Cedar Plank Roasted Salmon | Orange Chili Flake Glaze

Slow Roasted Prime Rib of Beef | Horseradish Sauce, Au Jus | Add 8

Roasted Beef Tenderloin | Port-Cherry Reduction, Horseradish Sauce, Dijonnaise | Add 10

CHOOSE ONE ENHANCEMENT

- Collard Greens

Vegetarian

- Truffled Mac and Cheese
- Creamed Spinach and Artichoke
- Herb Roasted Potatoes | Shallots, Fennel
- Smashed Potatoes | Olive Oil, Sea Salt, Chives

Vegan and Gluten Free

- Grilled Mixed Vegetables
- Steamed Seasonal Vegetables
- Rice Pilaf
- Roasted Yams Bourbon Brown Sugar

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Dinner Table

Buffet Dinners are Priced per Guest, Based on a 90 Minute of Service, Require a Minimum of 25 Guests, and Include Iced Tea, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Specialty Tazo® Teas.

NUEVO LATINO

\$93.00 Per Guest

Chicken Tortilla Soup | Sour Cream, Green Onions, Mixed Cheese

Chipotle Caesar Romaine Salad | Red Onions, Tomatoes, Tri-Color Tortilla Strips, Chipotle Caesar Dressing

Southwestern Quinoa | Roasted Corn, Black Beans, Peppers, Red Onions, Cilantro, Cilantro Vinaigrette

Char Broiled Marinated Flank Steak | Sautéed Onions and Peppers

Guajillo Grilled Chicken | Jalapeno Pico de Gallo

Cumin Rubbed Roasted Pork Loin | Roasted Corn and Black Bean Salsa, Pan Jus

Frijoles Charros | Pinto Beans, Bacon, Tomatoes, Onions, Jalapeno, Cilantro

Spanish Mexican Rice

Roasted Squash, Tomatoes and Onions

Soft Flour and Corn Tortillas

Desserts

Churros | Chocolate Sauce
Fruit Salad | Agave, Chili Dust

CHOP HOUSE

\$108.00 Per Guest

Tomato Bisque | Parmesan

Iceberg Wedge | Diced Tomato, Bacon, Gorgonzola Crumbles, Chives, Bleu Cheese Dressing

Chop House Caesar | Romaine, Shaved Parmesan, Croutons, Caesar Dressing

Marinated Vegetable Salad | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette

Fire-Grilled Sliced Sirloin | Horseradish Cream

Pan-Roasted Atlantic Salmon Filets | Lemon Aioli

Roasted Pork Loin | Whole Grain Mustard

Oven Roasted Steakhouse Asparagus

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

Artisanal Rolls | Whipped Butter

Dessert

Cheesecake | Fresh Fruit Compote
Chocolate Decadence Cake | Berry Coulis

**** VEGAN OPTIONS AVAILABLE UPON REQUEST**



VIVO ITALIANO

\$99.00 Per Guest

Italian Wedding Soup

Traditional Caesar Salad | Crisp Romaine, Shredded Parmesan, Homemade Croutons, Caesar Dressing

Classic Caprese | Beefsteak Tomato, Fresh Mozzarella, Basil Chiffonade, Balsamic Glaze

Parmesan Crusted Boneless Breast of Chicken | Roasted Garlic Tomato Sauce

Grilled Salmon Puttanesca | Chopped Tomatoes, Olives, Capers

Baked Rigatoni (V) | Roasted Garlic Tomato Sauce, Mozzarella, Shaved Parmesan

Balsamic Laced Flank Steak | Marinated, Grilled & Sliced Thin, Fresh Herbs

Herb Roasted Potatoes

Marinated and Grilled Vegetables

Garlic Bread Sticks

Dessert

Tiramisu | Espresso Soaked Lady Fingers, Cocoa, Mascarpone Assorted Italian Pastries and Cookies

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Plated Dinner

Priced per Person and Requires a Minimum of 10 Guests. All Plated Dinners are served with Artisanal Breads and Butter, Freshly Brewed Iced Tea, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and Selection of Specialty Tazo® Teas
Split Menu | Higher Price Prevails

FIRST COURSE

Select One

Seared Salmon | 73

Whipped Potatoes, Lemon-Garlic Beurre Blanc

Traditional Caesar Salad | Romaine Hearts, Shredded Parmesan Cheese, Croutons, Caesar Dressing

Baby Field Greens Salad | Grape Tomato, Cucumber, Carrot, Balsamic Vinaigrette

Baby Spinach Salad | Roasted Pecans, Dried Cranberries, Bleu Cheese Crumbles, Herb Vinaigrette

Iceberg Wedge | Diced Tomato, Bacon, Gorgonzola Crumbles, Chives, Blue Cheese Dressing

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

Cheese Ravioli | Peas, Carrots, Mushrooms, Basil Cream Sauce

Corn and Potato Chowder

Minestrone | Chiffonade Basil, Ditalini Pasta, Parmesan

Tomato Bisque | Crème Fresh, Basil Oil

MAIN COURSE

Select One | Chef's Choice of Seasonal Vegetable

Seared Airline Chicken Breast | 72

Vegetable Pilaf, Peach Bourbon Glaze

Classic Chicken Picatta | 74

Herb-Roasted Red Potatoes, Lemon-Caper White Wine Sauce

Boneless Beef Short Ribs | 78

Garlic Whipped Potatoes, Natural Jus

Medallions of Beef Tenderloin Diane | 81

Smashed Red Potatoes, Mushroom Pan Jus

Lemon Crusted Mahi Mahi | 76

Herb Risotto, Lemon Zest



VEGETARIAN SELECTION

Select One

Portobello Ravioli | Mushroom Ragu, Parmesan, Truffle Glaze, Fresh Herbs

Penne Primavera | Roasted Vegetable, Baby Spinach

Vegetable Short Stack | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil, Roasted Red Pepper Coulis

DUET ENTRÉE ENHANCEMENTS

Add to Any Entrée

Jumbo Shrimp (3) (GF) | Lemon Caper Herb Butter | 9

Jumbo Lump Crab Cake | Lemon Butter | MP

Seared Salmon (GF) | Beurre Blanc | 8

Petite Filet (GF) | Demi-Glace | MP

FINAL COURSE

Select One

Chocolate Decadence Cake | Berry Coulis

Cheesecake | Fresh Fruit Compote

Southern Pecan Pie | Whipped Cream, Caramel Drizzle

Red Velvet Cake | Chocolate Sauce, Fresh Berries

Flourless Chocolate Cake (GF) | Raspberry Coulis

Seasonally Fruit Tart

Platter of Assorted Mini Italian Pastries | *Replaces Plated Dessert per Guest* | Add 4



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Traditional Bars

Bartenders Fee | 175 up to Four Hours

- Each Additional Hour | 50 Bartender
- One Bartender Required Per 75 Guests

Cashiers Fee | 125 Each

- One Cashier Required Per 100 Guests

TRADITIONAL BRANDS

Spirits

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

Wine

Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

Beer | *Please Select Five*

Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Sweetwater IPA,

First Hour | 20

Additional Hours | 9

TRADITIONAL BARS

Package Bar | *Priced Per Guest*

First Hour | 25

Additional Hours | 12

Hosted Bar | *Priced Per Drink*

Mixed Drinks | 12

Craft Beer | 9

Imported Beer | 9

Domestic Beer | 8

Wine by the Glass | 11

Cordial | 13

Mineral Waters/Soft Drinks | 6

Cash Bar | *Priced Per Drink - Includes Tax*

Mixed Drinks | 13

Craft Beer | 10

Imported Beer | 10

Domestic Beer | 9

Wine by the Glass | 12

Cordial | 15

Mineral Waters/Soft Drinks | 7

Premium Spirit Upgrade | 17

Beer, Wine, and Soda Bar | *Price Per Guest*



PREMIUM SPIRIT UPGRADE

Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to the Cocktail Price | Add \$3.00 to Each Package Bar Hour

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

Gin | Tanqueray, The Botanist, Hendricks's, Bombay Sapphire, Aviation, St. George Terroir, Slipsmith

Rum | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Santa Theresa 1796, Rumhaven

Tequila | Herradura Resposado, Patron Silver and Reposado, Casa Del Sol, Casa Nobles Resposado, Don Julio Silver, Casamigos, Sieta Leguas Blanco

Scotch & Cognac | Johnny Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS

Bourbon, Whiskey and Rye | Buffalo Trace, Jack Daniel's, Knob Creek 9 Year, Maker's Mark, Basil Hayden's, Woodford Reserve, Michter's, Bulleit, Crown Royal 12 Year, High West, Angel's Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish

WINE UPGRADE

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

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

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

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

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Signature Bars

Bartenders Fee | 175 up to Four Hours

- Each Additional Hour | 50 Bartender
- One Bartender Required Per 75 Guests

Cashiers Fee | 125 Each

- One Cashier Required Per 100 Guests

ULTIMATE BLOODY MARY BAR

Priced Per Person Per Hour

First Hour | 15

Additional Hours | 11

Minimum Sales | 250

Poisons | Select Two

Absolut, Tito's Handmade, Ketel One, New Amsterdam

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

Protein | Bacon, Oysters, Chilled Shrimp, Beef Jerky

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

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

MARGARITA COCKTAILS

Priced Per Cocktail | 12

Priced Per Batch (25 Cocktails) | 275

Upgrade Your Traditional Package Bar | Add 3 Per Hour

BERRY BERRY MARGARITA

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

RASPBERRY MARGARITA

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

PEACH MARGARITA

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

SPARKLING COCKTAILS

Priced Per Cocktail | 12

Priced Per Batch (25 Cocktails) | 275

Upgrade Your Traditional Package Bar | Add 3 Per Hour

SWEET AND BERRILICIOUS

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

BUBBLE JITO

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

SPARKLING PEAR

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

BOURBON COCKTAILS

Priced Per Cocktail | 13

Priced Per Batch (25 Cocktails) | 300

Upgrade Your Traditional Package Bar | Add 4 Per Hour

BOURBON TWIST

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

SPIKED FRUIT

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

APPLE OF MY EYE

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



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Wine

SPARKLING

- Caposaldo, **Prosecco**, Veneto DOC | 44
- Veuve Clicquot, **Brut Champagne**, France | 140
- Moët & Chandon, **Rosé**, Champagne, France | 125
- Mumm Napa, **Brut Prestige**, Napa Valley, CA | 62
- Chandon, **Brut Rose**, CA | 68

WHITES + ROSÉ

- Crossbarn, **Chardonnay**, Sonoma Coast, CA | 62
- Cakebread, **Chardonnay**, Napa Valley, CA | 126
- Wente Vineyards, Riva Ranch **Chardonnay**, Monterey, CA | 64
- Simi, **Chardonnay**, Sonoma, CA | 49
- Famille Hugel, **Riesling**, Alsace, France | 78
- AIX, **Rose**, Provence, France | 62
- Le Rime, **Pinot Grigio**, Tuscany, Italy | 36
- Matua, **Sauvignon Blanc**, Marlborough, NZ | 40
- St Francis, **Sauvignon Blanc**, Sonoma, CA | 45
- Duckhorn, **Sauvignon Blanc**, Napa Valley, CA | 90

REDS

- Michael David Winery Inkblot, **Cabernet Franc**, Lodi, CA | 74
- Unshackled by The Prisoner, **Cabernet Sauvignon**, California | 74
- Ferrari-Carano Vineyards, **Cabernet**, Sonoma County, CA | 77
- Greenwing, **Cabernet Sauvignon**, WA | 69
- Alamos Seleccion, **Malbec**, Mendoza, Argentina | 55
- Duckhorn, **Merlot**, Napa Valley, CA | 82
- Robert Hall, **Merlot**, Paso Robles, CA | 49
- Lincourt, **Pinot Noir**, Sta. Rita Hills, CA | 54
- Calera, **Pinot Noir**, CA | 62
- Battle Creek Reserve, **Pinot Noir**, Sonoma, CA | 72
- Craggy Range, **Pinot Noir**, Martinborough, New Zealand | 66
- Domaine Faiveley Bourgogne Rouge, **Pinot Noir**, Burgundy, France | 82
- The Prisoner, **Pinot Noir**, Sonoma, CA | 114
- Orin Swift, 8 Years in The Desert, **Red Blend**, California | 134

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Day Meeting Package

The Day Meeting Package provides all the critical elements of a Total Meeting Experience whether you're meeting with us for a full day or a half day. These elements include: Continuous Food and Beverage throughout the duration of your meeting, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Event Manager can provide menu details for the day of your meeting.

ALL-DAY FOOD & BEVERAGE

Continuous Service

Freshly brewed Starbucks® Coffee and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas
Assorted Pepsi Soft Drinks and Bottled Still and Water
Seasonal Hand Picked Fruit

Executive Continental Breakfast

Assorted Iced Juices
Sliced Melons, Seasonal Fruits and Berries
Individual Fruit and Plain Yogurts
New York Style Bagels with Low Fat and Regular Cream Cheese
Freshly Baked Morning Pastries with Fruit Preserves and Butter

Mid-Morning Break

Mix Your Trail Trail | Raisins, Sunflower Seeds, Mixed Dried Fruits and Nuts, Pretzels
Granola and Energy Bars
Coffee Cake

Lunch

Menu Driven or Buffet Based on Group Size

Afternoon Break

Assortment of House Made Cookies or Brownies
Tortilla Chips | Salsa
Crudité and Assorted Dips

TECHNOLOGY SUPPORT SERVICES

(1) LCD Projector Package | Appropriately Sized Screen**
Laptop Computer Speakers on request
(1) Flip Chart Package | Easel, Assorted Markers, Post-It Pads
(1) Simple Wireless High Speed Internet Access Connection
Up to (3) Power Strips with Extension Cords

***A Second LCD and Screen is Included for Groups of 100 Attendees or More that are Meeting in the Ballroom*

MEETING SUPPORT SERVICES

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

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

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 25% taxable service charge and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.



DMP Lunch

MONDAY AND THURSDAY LUNCH

Today's Soup

Chopped Salad | Romaine, Iceberg, Diced Tomatoes, Chopped Hard Boiled Egg, Blue Cheese Crumbles, Bacon, Creamy Vinaigrette

Grilled Chicken on Ciabatta | Pesto Aioli

Sliced Roast Beef on Whole Wheat | Aged Cheddar, Tomato, Horseradish Mayonnaise

Vegetarian Wrap | Hummus, Banana Peppers, Cucumber, Lettuce, Tomato, Feta Cheese, Olives

Tuna Salad on Brioche Roll | Chopped Celery, Onion, Mayonnaise

Kettle Chips

Traditional Coleslaw

Housemade Potato Salad | Red Onion, Celery, Mayo

Dessert

Assorted House Baked Cookies

Key Lime Pie | Whipped Cream

WEDNESDAY LUNCH

Tomato Basil Soup | Parmesan, Croutons

Mixed Green Salad | Mesclun Greens, Grapes Tomatoes, Cucumber, Red Onions, Shaved Carrot, Buttermilk Ranch, Citrus Vinaigrette

Mediterranean Pasta Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette

Quinoa Salad | Chickpeas, Cucumber, Red Bell Pepper, Red Onion, Parsley, Garlic, Red Wine Vinaigrette

Southern Tuna Salad | Albacore, Celery, Chopped Egg, Dill Pickle

Fried Chicken Salad | Celery, Red Pepper, Corn, Black Pepper Aioli

Roasted Vegetable Salad | Marinated, Grilled and Chilled, Squash, Tomatoes, Onions, Herb Vinaigrette

Assorted Rolls, Crackers | Butter

Dessert



Chocolate Cake | Raspberry Coulis Seasonal
Fruit Salad | Candied Ginger, Mint

TUESDAY AND FRIDAY LUNCH

Today's Soup

Caprese Salad | Ciliegine Mozzarella, Soft Baby Greens, Grape Tomato, Basil Chiffonade, Balsamic Vinaigrette

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

Greens | Romaine, Iceberg, Baby Greens

Toppings | Carrots, Tomatoes, Red Onion, Cucumber, Mushroom, Peppers, Pepitas, Parmesan, Bleu Cheese Crumbles, Bacon, Hard Boiled Eggs, Croutons

Proteins | Grilled Chicken Breast, Flank Steak, Salmon

Dressings | Buttermilk Ranch, Creamy Caesar, Balsamic Vinaigrette

Artisanal Rolls and Butter

Dessert

Cheesecake | Fruit Compote

Carrot Cake | Cream Cheese Frosting

SMALL GROUP LUNCH

Served to Groups of Fewer than 15 Guests

Mixed Greens Salad | Mesclun Greens, Grapes Tomatoes, Cucumber, Red Onions, Shaved Carrot, Citrus Vinaigrette
Served Family Style

Each Guest Select Individual Entrée and Side

Orders Must be Submitted to Banquet Captain by 10am on the Day of Your Event

- **SAUSAGE AND ONION FLATBREAD** | Grilled Naan, Sage Sausage, Caramelized Onions
- **ANGUS BEEF BURGER DELUXE** | 1/2 lb Angus Beef Patty, American Cheese, Red Onion, Lettuce, Tomato, Brioche Bun
- **TURKEY CLUB** | Sliced Roasted Turkey, Hardwood Smoked Bacon, Lettuce, Tomato, Mayo on Whole Wheat
- **ORANGE CHILI GLAZED SALMON** | Sesame Seeds, Chili Flakes, Rice Pilaf, Vegetable Medley
- **PASTA PRIMAVERA** | Sautéed Seasonal Vegetables, Grilled Chicken, Herb Oil
- Choice of Grilled Chicken, Shrimp or Salmon

Choice of Side | Fresh House Cut Spuds or Fruit Cup

Assorted Soft Drinks Included



Chef's Selection of Dessert

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