

BREAKFAST

PLAZA CONTINENTAL

Assorted Danish, Muffins, Croissants, Jam and Butter, Bagels and Cream Cheese, Whole Fresh Fruit, Yogurt Selection, Assorted Fruit Juices, Colombian Coffee, Decaf Coffee, and Herbal Teas
\$13 Per Person

REDEYE EXPRESS

Sliced Fresh Fruit, Breakfast Pastries, Scrambled Eggs, Bacon, Sausage, Biscuits and Gravy, Breakfast Potatoes, Grits or Oat Meal, Assorted Fruit Juice, Colombian Coffee, Decaf Coffee, and Herbal Teas
\$16 Per Person

SUNRISE SUPREME

Sliced Fresh Fruits, Breakfast Pastries, Scrambled Eggs, Bacon, Sausage, Biscuits and Gravy, Bagels and Cream Cheese, Breakfast Potatoes, Grits or Oat Meal, French Toast with Maple Syrup, Kellogg's Brand Cereals with Milk, Assorted Fruit Juices, Colombian Coffee, Decaf Coffee, and Herbal Teas
\$18 Per Person

BREAKFAST ENHANCEMENTS

	Per Person
Breakfast Tacos w/Salsa	\$4
French Toast	\$2
Croissants	\$2
Bacon, Egg Cheese	\$4
Croissant	
Ham, Egg, Cheese	\$4
English Muffin	
Sausage Biscuit	\$3

Enhancements may be added in addition to buffets listed above.



All Buffets' are based on a minimum of 20 people,
Groups less than 20 people will be an additional \$4 per person charge.

MEETING PLANNERS

CORPORATE MEETING PLANNERS PACKAGE

Deluxe Continental Breakfast
Chef's Choice Two Entrée Lunch Buffet
All Day Beverage Service
Meeting Space
\$38 Per Person

EXECUTIVE MEETING PLANNERS PACKAGE

Red Eye Express Breakfast
Chef's Choice Two Entree Lunch Buffet
Executive PM Break
All Day Beverage Service,
Meeting Space
\$44 per person

DELUXE MEETING PLANNERS PACKAGE

Sunrise Supreme Breakfast
Mid-Morning Break
Chef's Choice Two Entree Lunch Buffet
Executive PM Break
All Day Beverage Service
Meeting space
\$50 per person



BREAKS

MID MORNING BREAK

Granola and Fruit Bars, Whole Fresh Fruit, Assorted Soft Drinks, Bottled Water, Columbian Coffee, and Freshly Brewed Tea
\$8 Per Person

EXECUTIVE PM BREAK

Jumbo Cookies & Brownies, Fresh Fruit, Assorted Soft Drinks, Bottled Water, Columbian Coffee, and Freshly Brewed Tea
\$11 Per Person

SWEET & SAVORY BREAK

Oversized Pretzels, Freshly Popped Popcorn, Chocolate Brownies,, Assorted Soft Drinks Bottled Water, Columbian Coffee, and Freshly Brewed Tea
\$11 Per Person

ENTRÉE SELECTIONS

Cajun Chicken Breast
Country Fried Chicken
Santa Fe Chicken Breast
Chicken Breast Supreme
Sliced London Broil
Chicken Fried Steak
Smothered Pork Chops
Fried Catfish
Blackened Catfish

SALAD SELECTIONS

Caesar Salad
Cole Slaw
Italian Pasta Salad
Carrot Raisin Salad
Potato Salad

STARCH SELECTIONS

Twice Baked Potato
Herb Roasted Red Potatoes
Potatoes Au Gratin
Sweet Potato Casserole
Cajun Dirty Rice
Rice Pilaf
Macaroni & Cheese

VEGETABLE SELECTIONS

Southern Style Green Beans
California Blend
Corn Maque Choux
Honey Glazed baby Carrots
Key Largo Blend



All Buffets' are based on a minimum of 20 people,
Groups less than 20 people will be an additional \$4 per person charge.

ENHANCEMENTS

BREAKFAST ENHANCEMENTS

	Per Person
Breakfast Tacos w/Salsa	\$4
French Toast	\$2
Croissants	\$2
Bacon, Egg Cheese	\$4
Croissant	
Ham, Egg, Cheese	\$4
English Muffin	
Sausage Biscuit	\$3

Enhancements may be added in addition to chosen breakfast buffet



BREAK ENHANCEMENTS

	(price per person)
Assorted Candy Bars	\$3
Butter Popcorn	\$2
Fruit Yogurt	\$3
Whole Fruit	\$2

	(price per dozen)
Assorted Muffins	\$28
Bagels & Cream Cheese	\$28
Breakfast Bars	\$28
Cinnamon Rolls	\$28
Granola Bars	\$20
Jumbo Assorted Cookies	\$24
Soft Pretzels	\$28

BEVERAGE ENHANCEMENTS

	(each)
Bottled Water	\$2
Soft Drinks	\$2
Frappuccino	\$3
Red Bull	\$3
Monster	\$3

	(price per gallon)
Freshly Brewed Coffee	\$28
Lemonade	\$25
Fruit Punch	\$25
Iced Tea	\$24



LUNCH BUFFETS

DELUXE DELI BUFFET

Garden Salad Bar, Turkey, Roast Beef, Ham, Swiss, and Cheddar Cheese, Relishes and Condiments, Assorted Breads. Coffee, Tea, and Water Service.

\$17 Per Person

PLAZA LUNCH BUFFET

Garden Salad Bar, your Choice of one Composed Salads, Choice of Two Entrée Selections, Fresh Seasonal Vegetable & Starch, Assorted Desserts, Rolls and Butter. Coffee, Tea, and Water Service

\$19 Per Person

SALAD SELECTIONS

Caesar Salad
Cole Slaw
Pasta Salad
Garden Salad
Potato Salad
Fruit Salad
Carrot Raisin Salad

ENTRÉE SELECTIONS

Cajun Chicken Breast
Country Fried Chicken
BBQ Chicken (Bone In)
Santa Fe Chicken Breast
Chicken Breast Supreme
Smothered Pork Chops
Sliced Roast Beef
Sliced London Broil
Chicken Fried Steak
Fried Catfish
Blackened Catfish
Lemon Pepper Catfish

STARCH SELECTIONS

Twice Baked Potato
Herb Roasted Red Potatoes
Potatoes Au Gratin
Sweet Potato Casserole
Cajun Dirty Rice
Rice Pilaf
Homestyle Macaroni & Cheese

VEGETABLE SELECTIONS

Southern Style Green Beans
California Blend
Corn Maque Choux
Honey Glazed baby Carrots
Key Largo Blend

LUNCH ADD-ONS

White Country Gravy
Cajun Cream Sauce
Lemon Sauce
Demi Glaze
Burgundy Mushroom Sauce
Sautéed Onions & Bell Peppers
Aparagus (addtl. cost)
Zucchini (addtl. Cost)

DESSERTS

Chocolate Cake	Lemon Cake
Red Velvet Cake	Key Lime Pie
Italian Crème Cake	Pecan Pie
Strawberry Cake	Apple Pie
Carrot Cake	Cheesecake (addtl. cost)

Dessert assortment may include any combination of the desserts listed above.

Based on a minimum of 20 people. Groups less than 20 people will be an additional \$4 per person charge

DINNER BUFFETS

Dinner Buffets include Garden Salad Bar, your Choice of one Composed Salads, Entrée Selections, Fresh Seasonal Vegetable & Starch, Rolls and Butter, Assorted Desserts. Coffee, Tea, and Water Service

TWO ENTRÉE BUFFET \$26
THREE ENTRÉE BUFFET \$29

SALAD SELECTIONS

Caesar Salad
Cole Slaw
Italian Pasta Salad
Carrot Raisin Salad
Potato Salad
Fruit Salad
Macaroni Salad

ENTRÉE SELECTIONS

Cajun Chicken Breast
Country Fried Chicken
BBQ Chicken (Bone In)
Chicken Fried Chicken
Santa Fe Chicken Breast
Chicken Breast Supreme
Chicken Fried Steak
Sliced London Broil
Chef's Special Meatloaf
Lasagna
Sliced Roast Beef
Smothered Pork Chop
Pineapple Glazed Virginia Ham
Fried Catfish
Blackened Catfish/Tilapia
Lemon Pepper Catfish/Tilapia

STARCH SELECTIONS

Twice Baked Potato
Herb Roasted Red Potatoes
Potatoes Au Gratin
Sweet Potato Casserole
Cajun Dirty Rice
Rice Pilaf
Homestyle Macaroni & Cheese



VEGETABLE SELECTIONS

Southern Style Green Beans
California Blend
Corn Maque Choux
Honey Glazed baby Carrots
Key Largo Blend
Key Largo Vegetable Blend

DINNER ADD-ONS

White Country Gravy
Cajun Cream Sauce
Lemon Sauce
Demi Glaze
Burgundy Mushroom Sauce
Sautéed Onions & Bell Peppers
Aparagus (addtl. cost)
Zucchini (addtl. Cost)

DESSERTS

Chocolate Cake	Lemon Cake
Red Velvet Cake	Key Lime Pie
Italian Crème Cake	Pecan Pie
Strawberry Cake	Apple Pie
Carrot Cake	Cheesecake (addtl. cost)

Dessert assortment may include any combination of the desserts listed above.

All Buffets' are based on a minimum of 20 people,
Groups less than 20 people will be an additional \$4 per person charge.

BUFFET ENHANCEMENTS

Enhancement may be added in addition to complete meal or hor d'oeuvre reception
All stations will be served with appropriate condiments, 50 person minimum.

ACTION STATIONS

MASHED POTATO MARTINI BAR

Mashed Potatoes
Brown Gravy
Country Gravy
Sliced Cheddar Cheese
Sour Cream
Chives
Bacon Bits
Jalapenos
\$12 Per Guest

PASTA BAR

Marinara and Alfredo sauce
Tortellini and Penne pasta
Grilled Chicken
Fresh Vegetables
Shredded Cheeses
\$15 Per Guest



CARVING STATIONS

CAJUN TURKEY BREAST

Injected with Cajun Seasoning
Served with Silver Dollar Rolls
Serves: 50
\$175

BAKED VIRGINIA HAM

Served with Cheddar Biscuits
Serves: 75
\$250

ROASTED BARON BEEF

Served with Silver Dollar Rolls
Serves: 100
\$375

Station attendant required for all action & carving stations.

LIGHT
PLATED

LUNCHES

Sandwiches are served with Potato Salad, Fruit Cup or Chips and Dessert
Coffee, Tea and Water Service included.

LIGHT PLATED LUNCHES

Plaza Club Croissant

Thin Sliced Ham, Turkey, Swiss cheese, Bacon Lettuce
and Tomato on a Croissant
\$15

New Orleans Po' boy

Ham, Salami, and Swiss cheese with Olive Relish
on a Toasted Po' boy Roll
\$16

Chicken Ranch Wrap

Fried or Grilled Chicken with Lettuce, Tomato,
Cheddar or Ranch Dressing, Chips & Salsa.
\$17



Grilled Chicken Sandwich

Grilled Chicken Breast, lettuce & tomato on a flaky
croissant
\$17

EXPRESS LUNCHES

Soup, Sandwich, and Salad

Soup of the Day, Salad Bar, Choice of Composed Salad, Plaza Club Sandwich and Chips and Chef's Choice of Dessert,
Coffee, Tea and Water Service
\$18

Boxed Lunches

Plaza Club Croissant, Whole Fruit, Chips, a Cookies, Soft Drink, and Appropriate Condiments. Box Lunches are
Available for Groups on the Go!
\$14



Please consult with your Catering Representative regarding dietary restriction meal options

PLATED LUNCH ENTREES

All Plated Lunches Include a Garden Salad, Choice of Seasonal Vegetable and Starch, Rolls and Butter, Choice of Dessert, Coffee, Tea and Water Service

ENTRÉE SELECTIONS

Chicken Fried Steak

Served with White Pepper Gravy
\$16

Chicken Fried Chicken

Served with White Pepper Gravy
\$17

Chicken Breast Supreme

Grilled Chicken Breast with
Supreme Sauce
\$18

Chicken Marsala

Breaded Chicken Breast Sautéed
and Topped with Marsala Wine,
Onions, and Mushrooms
\$19

Chicken Cordon Bleu

Boneless chicken breast Breaded
and stuffed with Swiss cheese and
diced ham blended with Dijon
mustard
\$22

London Broil

Sliced Flank Steak served with
Rich Mushroom Gravy
\$19

Smothered Pork Chops

Pan Seared Pork Chop Smothered
In a Southern Style Brown Gravy
\$18

Catfish/Tilapia Fillet

Fried or Blackened
\$18

Gulf Shrimp

Six Large Fried or Blackened
Gulf Shrimp
\$ Market Price



STARCH SELECTIONS

Twice Baked Potato
Herb Roasted Red Potatoes
French Fries
Sweet Potato Fries
Rice Pilaf
Potatoes Au Gratin
Homestyle Macaroni & Cheese

DINNER ADD-ONS

White Country Gravy
Cajun Cream Sauce
Lemon Sauce
Demi Glaze
Burgundy Mushroom Sauce
Sautéed Onions & Bell Peppers
Aparagus (addtl. cost)
Zucchini (addtl. Cost)

VEGETABLE SELECTIONS

Southern Style Green Beans
California Blend
Corn Maque Choux
Honey Glazed baby Carrots
Key Largo Blend
Key Largo Vegetable Blend

DESSERTS

Chocolate Cake
Red Velvet Cake
Italian Crème Cake
Strawberry Cake
Carrot Cake
Lemon Cake
Key Lime Pie
Pecan Pie
Apple Pie
Cheesecake (addtl. cost)

Dessert assortment may include any combination of the
desserts listed above.

HORS D'OEUVRES

All hors d'oeuvres are priced at 100 pieces

WARM

Cheddar Stuffed Jalapeño Poppers

Served with Cilantro Ranch Dip
\$165

Fried Boudain Balls

Served with Creole Mustard Dipping Sauce
\$165

Meatballs

Smothered in Swedish or Marinara Sauce
\$135

Chicken Tenders

Served with Dipping Sauce
\$175

Oriental Spring Rolls

Served with Sweet and Sour Sauce
\$155

Wings

Crispy Wings, Spicy, Wimpy, BBQ, or Oriental
\$180

Coconut Shrimp

\$ Market Price

Mini Crab Cakes

\$255

Mini Quiche

\$135

Mini Cordon Bleu Bites

\$175

Spanikopita

\$140

DIPS (serves 50 ppl)

Chilie Con Queso \$175

Spinach Artichoke \$175

CRISP

Cajun Stuffed Deviled Eggs

Boiled Eggs with spicy yolk filling
\$155

Mini Croissant Sandwiches

Ham and Cheddar, Smoked Turkey, and Swiss
\$255

Tea Sandwiches

\$135

Jumbo Cocktail Shrimp

Jumbo Gulf Shrimp Steamed, Peeled
and Seasoned served with Cocktail Sauce
\$ Market Price

Fresh Fruit in Season

Seasonal Fresh Fruit in an Attractive Arrangement
Served with Yogurt – Poppy Seed Dipping Sauce
\$150

Vegetable Crudités

Assorted Garden Vegetables on a Platter
Arrangement with Ranch Sauce Dip
\$140

Domestic Cheese

Deluxe Domestic Arranged with Fresh Fruit Garnish
and Crackers
\$165

Chocolate Dipped Strawberries

Red Ripe Strawberries Dipped in Callebaut Belgian
Chocolate
\$185



Items are priced at 100 pieces, (50 minimum), and arranged beautifully on stainless steel trays. Displays can be arranged with your Sales Manager.

PLATED DINNERS

All Plated Dinners Include a Garden Salad, Your Choice Seasonal Vegetable and Starch, Rolls and Butter, Dessert, Coffee, Tea and Water Service

ENTRÉE SELECTIONS

Chicken Fried Steak

Served with White Pepper Gravy
\$19

Chicken Fried Chicken

Served with White Pepper Gravy
\$20

Chicken Breast Supreme

Broiled Chicken Breast with
Supreme Sauce
\$22

Chicken Marsala

Breaded Chicken Breast Sautéed
and Topped with Marsala Wine,
Onions, and Mushrooms
\$21

Santa Fe Chicken Breast

Topped with Fresh Bell Peppers
and Onions, Monterey Jack,
Cheddar Cheese, and Warm
Salsa
\$21

Chicken Cordon Bleu

Boneless chicken breast Breaded
and stuffed with Swiss cheese
and ham blended with Dijon
mustard
\$24

Smothered Pork Chops

Pan Seared Pork Chop Smothered
In a Southern Style Brown Gravy
\$23

10 oz Ribeye

Sirloin strip grilled and topped with
burgundy mushroom sauce
\$ Market Price

8 oz Filet Mignon

Grilled tenderloin steak topped
with red wine sauce
\$ Market Price

London Broil

Sliced Flank Steak served with
Rich Mushroom Gravy
\$22

Catfish/Tilapia Fillet

Fried or Blackened
\$22

Stuffed Tilapia

Baked Tilapia fillet with
crabmeat stuffing served
with a lemon dill sauce
\$24



STARCH SELECTIONS

Twice Baked Potato
Herb Roasted Red Potatoes
Potatoes Au Gratin
Sweet Potato Casserole
Cajun Dirty Rice
Rice Pilaf
Homestyle Macaroni & Cheese

VEGETABLE SELECTIONS

Southern Style Green Beans
California Blend
Corn Maque Choux
Honey Glazed baby Carrots
Key Largo Blend
Key Largo Vegetable Blend

DINNER ADD-ONS

White Country Gravy
Cajun Cream Sauce
Lemon Sauce
Demi Glaze
Burgundy Mushroom Sauce
Sautéed Onions & Bell Peppers
Asparagus (addtl. cost)
Zucchini (addtl. Cost)

DESSERTS

Chocolate Cake
Red Velvet Cake
Italian Crème Cake
Strawberry Cake
Carrot Cake
Lemon Cake
Key Lime Pie
Pecan Pie
Apple Pie
Cheesecake (addtl. cost)

Dessert assortment may include any combination of the
desserts listed above.

BEVERAGES

HOSTED & CASH BARS

Premium Bar Cocktails	\$7
Top Shelf Cocktails	\$8
Imported Beer	\$6
Meridian Wine	\$8
Domestic Beer	\$4
La Terre Wine	\$6
Soft Drinks	\$2
Bottled Water	\$2
Non Alcoholic Beer	\$4

OPEN BARS

Two Hours	
Premium	\$19
Top Shelf	\$22

Price Per Person. For each additional hour add \$7 for Premium Beverages and \$9 for Top Shelf Beverages



BEER & WINE

Two Hours \$15

Price Per Person. For each additional hour add \$6

Bartender Fee \$75



PREMIUM BRANDS

Smirnoff Vodka
 Beefeaters Gin
 Barcardi Rum
 J&B Scotch
 Jim Beam Bourbon
 Canadian Club Whiskey
 Rio Grande Tequila

TOP SHELF BRANDS

Grey Goose
 Bombay Sapphire
 Captain Morgan Rum
 Chivas Regal
 Crown Royal
 Seagrams VO Whiskey
 Patron Silver

One complimentary bartender will provided with \$1000 spent on a hosted bar. Security is required for all parties exceeding 75 people consuming alcohol at an additional cost.

TECHNOLOGY

PROJECTORS

Projector Package (LCD/Screen/Cart) \$175



PROJECTOR SCREENS

6 x 6 Screen \$35
8 X 8 Screen \$45
10 x 10 Screen (pull down) No Charge

VIDEO EQUIPMENT

TV/DVD with Cart \$75

AUDIO

Wireless Microphone \$125
Wireless Lavalier Microphone \$125
4 Channel Audio Mixer Line \$40
8 Channel Audio Mixer Line \$80
House Sound System Patch \$35
Conference Phone \$85

MEETING ACCESSORIES

Dry Erase Board w/ Markers \$25
Flip Chart w/ 1 Pad & Markers \$25
Standing Podium No Charge
Standing Podium w/ Wired Microphone \$35
Tabletop Podium No Charge
Tabletop Podium w/ Wired Microphone \$35

ELECTRICAL

Heavy Hookup (Band) \$300
(band must sign waiver)
Extension Cord \$10
Power Strip \$10

MICELLANEOUS

Risers (per section) \$25
Dance Floor \$200

