

BANQUET MENU OFFERINGS



ALL-DAY PACKAGES



THE DOWNTOWN | \$41.95 PER PERSON

Breakfast: assorted pastries and mini croissants with butter and preserves, bagels and cream cheese, fresh fruit display **GF V**, freshly brewed coffee, assorted herbal teas, assorted chilled fruit juices

Morning break: assorted yogurts **GF**

Lunch: soup, salad and wraps

- Choice of soup
- Includes house-made potato chips
- Build your own garden salad; tomatoes, shredded carrots, cucumbers, cheddar cheese, croutons, balsamic and ranch

Wrap offerings: Choose 2

- Chicken Caesar: grilled chicken, romaine, caesar dressing, parmesan cheese
- Chicken Salad: grilled chicken, celery, red onion, dried cranberry, romaine
- Turkey Club: sliced turkey, bacon, romaine, tomato, mayonnaise
- Southwest Steak: grilled flank steak, roasted peppers and onions, chipotle aioli
- Tuna: house-made tuna salad, mayonnaise, romaine, tomato
- Veggie: hummus, greens, assorted veggies

Soup Offerings: Served with assorted rolls and butter

- Broccoli and cheese
- Southwest black bean **GF V**
- Mediterranean white bean **GF**
- Chicken noodle
- Chicken tortilla
- Roasted vegetable
- Creamy potato

Choose one of the following: fresh baked cookies, brownies or Rice Krispie treats

Afternoon Break: trail mix **GF**, veggies **GF V**, hummus **GF** and pita chips

GF = Gluten Free V = Vegan

All menu prices are subject to a 6% state sales tax and a standard 23% gratuity.

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ALL-DAY PACKAGES (CONTINUED)



THE GRAND | \$45.95 PER PERSON

Breakfast: assorted yogurts **GF**, granola and fresh berries, classic oatmeal with dried fruits, brown sugar and candied walnuts, fresh fruit display **GF V**, freshly brewed coffee, assorted herbal teas, assorted chilled fruit juices

Morning break: assorted KIND Bars and Nature Valley protein bars

Lunch: build your own sandwich on assorted breads; ham, roast beef, turkey, cheddar, havarti, swiss cheese, lettuce, tomato, onions, pickles, assorted condiments

Choose 2 of the following: potato salad, pasta salad, fruit salad **GF V**, garden salad **GF V**

Choose one of the following: freshly baked cookies, brownies, or Rice Krispie treats

Afternoon Break: house-made chips with pimento cheese dip and caramelized onion dip, assorted candy bars

THE PLAZA | \$48.95 PERSON

Breakfast: scrambled eggs **GF** with cheese, green onions and salsa, bacon and sausage **GF**, breakfast potatoes **GF V**, assorted pastries, fresh fruit display **GF V**, freshly brewed coffee, assorted herbal teas, assorted chilled fruit juices

Morning break: assorted muffins and fresh whole fruit

Lunch: carne asada and shredded chicken tacos, sautéed peppers and onions **GF V**, black bean and corn rice **GF V**, salsa, queso fresco, sour cream, shredded lettuce, jalapeños, churros with chocolate sauce (Add avocado, guacamole, or tortilla chips **GF V** | \$1.50 per person)

Afternoon Break: bagged chips and pretzels, assorted dessert bars

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BREAKFAST



Each option includes: fresh fruit display **GF V**, freshly brewed coffee, assorted herbal teas, assorted chilled fruit juices

COURTYARD CONTINENTAL | \$14.95 PER PERSON

Assorted bagels with cream cheese, assorted pastries and mini croissants, butter and preserves, assorted yogurts **GF** with granola

HEALTHY START TABLE | \$17.95 PER PERSON

Assorted yogurts, granola and fresh berries, classic oatmeal with dried fruits, brown sugar and candied walnuts, assorted cold cereals with milk

HOT BREAKFAST TABLE | \$18.95 PER PERSON

Scrambled eggs **GF** with cheddar cheese, green onions and salsa, bacon and sausage **GF**, breakfast potatoes **GF V**, assorted pastries and mini croissants, assorted bagels with cream cheese

BREAKFAST SANDWICHES | \$19.95 PER PERSON

An assortment of sandwiches: egg, cheddar cheese and ham on a croissant; egg, sausage and cheddar cheese on an English muffin; egg whites, havarti and spinach on a ciabatta bun

Assorted yogurts **GF V**, granola and berries
(maximum limit: 50 attendees)

ALL-AMERICAN TABLE | \$20.95 PER PERSON

Cinnamon French toast with maple syrup, scrambled eggs **GF** with cheddar cheese, green onions, and salsa, bacon and sausage, breakfast potatoes **GF V**, assorted yogurts **GF** with granola

BREAKFAST ADD-ONS

- Assorted cereals with milk | \$4.25 per person
- Classic oatmeal with dried fruit, brown sugar, and candied walnuts | \$5.00 per person
- Ham, egg and cheddar cheese on a croissant sandwich | \$5.00 per person
- Egg, sausage, cheddar cheese on an English muffin sandwich | \$5.00 per person
- Egg whites, spinach, havarti on a ciabatta bun | \$5.00 per person
- Parfait bar (fresh berries, assorted yogurts, granola) **GF V** | \$5.00 per person
- Assorted greek yogurt **GF** | \$2.50 each
- Hard-boiled eggs **GF** | \$1.00 each
- Assorted Pepsi products | \$2.50 each
- Assorted bagels and cream cheese | \$28.00 per dozen
- Assorted muffins | \$28.00 per dozen
- Assorted pastries and mini croissants | \$3.00 per person
- Assorted Naked fruit juice smoothies | \$5.00 each
- San Pellegrino sparkling water | \$3.50 each
- Assorted KIND bars and Nature Valley protein bars | \$2.50 each
- Freshly brewed Starbucks coffee upgrade | \$35 per gallon

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HOT LUNCH BUFFET



\$25.95 PER PERSON

(Minimum order of 10 people, an additional \$5 person if under 10 people)

All buffet lunches include an ice water station

SOUTHWEST BUFFET

Carne asada and shredded chicken tacos, sautéed peppers and onions **GF V**, black bean and corn rice **GF V**, salsa, queso fresco, sour cream, shredded lettuce, jalapeños, tortilla chips, churros with chocolate sauce (Add avocado or guacamole **GF V** | \$1.50 per person)

ITALIAN BUFFET

Caesar salad with parmesan cheese, croutons and caesar dressing. Pasta bar with cheese tortellini, cavatappi pasta, grilled chicken, Italian sausage with peppers and onions **GF**, alfredo sauce, marinara **V**, pesto **GF**, bread sticks, roasted vegetables **GF V**, mini cannoli and tiramisu

ASIAN BUFFET

Fried rice, sweet and sour tempura chicken, Asian beef in a spicy pepper sauce, egg rolls, sautéed vegetables (peppers, onions, broccoli, mushrooms) **GF V**, Asian chopped salad **V** with shredded cabbage, carrots, onions tossed in a ginger sesame dressing, fortune cookie, and assorted dessert bars

BARBECUE BUFFET

Your choice of 2: bbq shredded chicken, bbq pulled pork, or bbq brisket

Includes: pretzel bun sliders, pickles and onions, coleslaw, baked beans, corn bread, mac and cheese, and peach cobbler (gluten-free and vegan options upon request)

SPORTS BAR BUFFET

Your choice of 3 types of the following pizzas: bbq chicken, meat lovers, three cheese, deluxe, chicken alfredo, veggie, or pepperoni

Includes: cheesy bread sticks with marinara dipping sauce, boneless chicken wings with ranch, blue cheese, bbq sauce, and buffalo sauce, a garden salad, and cinnamon butter sticks (gluten-free and vegan options upon request)

ADDITIONAL DESSERT OPTIONS

- Tiramisu
- Key lime pie
- Flourless chocolate cake **GF**
- Carrot cake
- Bavarian apple tart
- Cheesecake

ADDITIONAL BEVERAGE OPTIONS

- Freshly brewed Starbucks coffee upgrade | \$35 per gallon
- San Pellegrino sparkling water | \$3.50 each
- Assorted Naked fruit juice smoothies | \$5.00 each
- Assorted Pepsi products | \$2.50 each

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COLD LUNCH



BOXED LUNCH | \$20.95 PER PERSON

Each box lunch includes: Your choice of sandwich, bagged potato chips, whole fruit, freshly baked cookie and bottled water

Sandwich options:

- Ham, swiss, lettuce and tomato on a croissant
- Turkey, havarti, lettuce and tomato on a ciabatta bun
- Vegetarian wrap with hummus, greens and assorted veggies **GF V**

DELUXE SOUP AND SALAD BAR | \$20.95 PER PERSON

Create your own salad: Spring greens, chopped romaine, grilled chicken, diced ham, hard-boiled eggs, cheddar cheese, cucumber, shredded carrots, tomato, green onion, olives, bacon, and croutons with ranch dressing, caesar dressing, and balsamic vinaigrette

Choice of 2 soups:

Served with assorted rolls and butter

- Broccoli and cheese
- Southwest black bean **GF V**
- Mediterranean white bean **GF**
- Chicken noodle
- Chicken tortilla
- Roasted vegetable
- Creamy potato

Choose one of the following: freshly baked cookies, brownies or Rice Krispie treats

IT'S A WRAP! | \$21.95 PER PERSON

Choice of 3 sandwich wraps:

- **Chicken Caesar:** grilled chicken, romaine, caesar dressing, parmesan cheese
- **Chicken Salad:** grilled chicken, celery, red onion, dried cranberry, romaine
- **Turkey Club:** sliced turkey, bacon, romaine, tomato, mayo
- **Southwest Steak:** grilled flank steak, roasted peppers and onions, chipotle aioli
- **Tuna:** house-made tuna salad, mayo, romaine, and tomato
- **Veggie:** hummus, greens, assorted veggies **GF V**

Choice of 2: Potato salad, pasta salad, fresh fruit salad **GF V**, Garden Salad **GF V**, house-made potato chips

Choose one of the following: freshly baked cookies, brownies or Rice Krispie treats

THE DELICATESSEN:

CREATE YOUR OWN SANDWICH | \$21.95

Served with assorted breads, ham, roast beef, turkey, havarti, swiss, cheddar, lettuce, tomatoes, onion, and pickles

Additional add-ons: Classic chicken salad or curry chicken salad or tuna salad | \$1.50 per person

Choice of 2: potato salad, fresh fruit salad **GF V**, pasta salad, garden salad **GF V**, house-made potato chips

Choose one of the following: fresh baked cookies, brownies or Rice Krispie treats

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BREAKS



INTERMISSION | \$9.95 PER PERSON

Fresh popcorn **GF**, assorted candy bars, assorted Pepsi products, bottled water

AFTERNOON PICK ME UP | \$10.95 PER PERSON

Assorted cookies and brownies, house-made potato chips with pimento cheese dip and caramelized onion dip, assorted Pepsi products and bottled water

HEALTHIER SIDE | \$12.95 PER PERSON

Hummus dip with pita chips, veggie sticks with ranch dip **GF**, assorted KIND Bars and Nature Valley protein bars, trail mix, bottled water

SOUTH OF THE BORDER | \$12.95 PER PERSON

House-made tortilla chips, guacamole **GF V**, salsa **GF V**, black bean and corn salsa **GF V**, assorted Pepsi products, bottled water

BEER CITY BREAK | \$14.95 PER PERSON

Pretzel rods, house-made beer cheese, fresh popcorn **GF**, and house-made potato chips assorted Pepsi products, bottled water, seasonal 12oz local beer (one per person)

BREAK ENHANCEMENTS

- Candy bars | \$3.95 each
- House-made potato chips with pimento dip and caramelized onion dip | \$4.50 per person
- House-made tortilla chips with salsa | \$4.50 per person
- KIND Bars and Nature Valley protein bars | \$2.50 each
- Assorted cookies | \$20.00 per dozen
- Assorted brownies | \$20.00 per dozen
- Assorted layer bars | \$27.00 per dozen
- Assorted muffins | \$28.00 per dozen

ADDITIONAL BEVERAGE OPTIONS

- Freshly brewed Starbucks coffee upgrade | \$35 per gallon
- San Pellegrino sparkling water | \$3.50 each
- Assorted Naked fruit juice smoothies | \$5.00 each
- Assorted Pepsi products | \$2.50 each

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APPETIZERS



DISPLAYS

Small (25 guest), medium (50 guests), large (100 guests)

- Imported and domestic cheeses served with a variety of crackers | \$80, \$140, \$200
- Fresh fruit and berries **GF V** | \$70, \$120, \$160
- Vegetables with house-made ranch dip **GF V** | \$70, \$120, \$160
- Shrimp cocktail with lemon wedges and cocktail sauce | \$100, \$200, \$300
- Warm buffalo chicken dip with veggie sticks and pita chips | \$70, \$120, \$160
- Spinach and artichoke dip with house-made tortilla chips | \$40, \$60, \$90
- Warm roasted tomato and goat cheese dip with crostinis | \$70, \$120, \$160
- Antipasto platter with marinated artichokes, olives, salami, prosciutto, roasted garlic, italian cheeses, pepperoncini | \$80, \$140, \$200
- Smoked salmon with lemon dill cream cheese, hard-boiled egg, capers, diced red onion, and crostinis | \$180, \$270, \$360
- Hummus trio (traditional, roasted red pepper, pesto) with veggies and pita chips | \$70, \$120, \$160

HOT APPETIZERS

- Spinach and artichoke-stuffed mushrooms | \$20.95 per dozen
- Chicken skewers: teriyaki, Italian, honey soy ginger | \$20.95 per dozen
- Beef skewers: honey soy ginger, Korean bbq | \$22.95 per dozen
- Southwest egg rolls with avocado ranch | \$20.95 per dozen
- Meatballs: marinara or bbq | \$20.95 per dozen
- Chicken wings: buffalo, bbq, honey soy ginger (boneless wings available) | \$15.95 per dozen
- House-made and deep-fried Havarti sticks with marinara | \$15.95 per dozen
- Chicken sausage wrapped in puff pastry with a spicy mustard dipping sauce | \$18.95 per dozen
- Mini Beef Wellington | \$22.95 per dozen
- Montreal steak kabobs with bell peppers, red onions, and mushrooms | \$22.95

COLD APPETIZERS

- Heirloom tomato or portabella mushroom bruschetta **GF V** | \$15.95 per dozen
- Crostinis with cream cheese, spinach, bacon, caramelized onion, and chives | \$18.95 per dozen
- Wild mushroom, bacon, blue cheese and parsley in a phyllo cup | \$18.95 per dozen
- Roast beef, horseradish, tomato, parsley, shaved parmesan on black ale crostinis | \$20.95 per dozen
- House-made chicken salad in a lettuce cup **GF** | \$24.95 per dozen
- Caprese skewers **GF** | \$18.95 per dozen
- English cucumber, creamy boursin cheese, smoked salmon, and a dill sprig **GF** | \$23.95 per dozen
- Canapé with garlic-roasted mushroom, honey goat cheese, and thyme | \$18.95 per dozen

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DINNER BUFFET



All buffet dinners include: garden salad, fresh baked rolls with butter, coffee and herbal tea service

\$38 per person includes: your choice of one entrée, two starches, one vegetable, and two desserts

\$49 per person includes: your choice of two entrées, two starches, two vegetables, and three desserts

ENTRÉE OPTIONS

- Prosciutto wrapped pork tenderloin with herb pan sauce
- Pan seared French-cut chicken breast with classic beurre blanc
- Chicken breast with lemon caper sauce
- Grilled chicken with pesto cream sauce
- Grilled chicken with ginger soy glaze
- Baked cod with lemon caper sauce
- Beef medallions with mushroom bordelaise
- Prime Rib with Au Jus (additional \$5 per entrée)
- NY strip topped with boursin cream sauce (additional \$5 per entrée)
- Baked white fish with lemon and dill cream sauce (additional \$5 per entrée)
- Roasted salmon with honey mustard sauce (additional \$5 per entrée)
- Roasted salmon with ginger soy glaze (additional \$5 per entrée)

Vegetarian/Vegan

- Curried vegetable medley over lentils
- Cheesy raviolis with ratatouille veggies
- Marinated portobello mushroom crusted with parmesan cheese
- Southwest quinoa-stuffed portabella with guacamole
- Vegan stuffed sweet potato (kale, black beans, garlic, vegan green goddess)

VEGETABLE OPTIONS

- Roasted brussels sprouts **GF**
- Asparagus **GF**
- Roasted cauliflower with garlic and fresh herbs **GF**
- Glazed carrots **GF**
- Green beans **GF**
- Roasted broccolini **GF V**

STARCH OPTIONS

- Rice pilaf
- Au gratin potatoes
- Wild mushroom risotto **V**
- Roasted fingerling potatoes **GF V**
- Garlic mashed potatoes
- Seasonal vegetable risotto **V**
- Quinoa with lemon and fresh herbs **GF**

DESSERT OPTIONS

- Tiramisu
- Key lime pie
- Flourless chocolate cake **GF**
- Carrot cake
- Bavarian apple tart
- Cheesecake

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PLATED DINNER



Plated dinner options includes the following:

- Garden salad served with freshly baked rolls and butter
- Choice of entrée, one vegetable and one starch
- Choice of dessert
- Coffee and herbal tea service

ENTRÉE OPTIONS | \$34 PER PERSON

- Prosciutto-wrapped pork tenderloin with herb pan sauce
- Pan-seared French-cut chicken breast with classic beurre blanc
- Chicken breast with lemon caper sauce
- Grilled chicken with pesto cream
- Grilled chicken with ginger soy glaze
- Baked cod with lemon caper sauce
- Beef medallions with mushroom bordelaise

Vegetarian/Vegan

- Curried vegetable medley over lentils
- Cheesy raviolis with ratatouille veggies
- Marinated portobello mushroom crusted with parmesan cheese
- Southwest quinoa-stuffed portabello with guacamole
- Vegan stuffed sweet potato (kale, black beans, garlic, vegan green goddess)

ENTRÉE OPTIONS | \$39 PER PERSON

- NY strip topped with boursin cream sauce
- Baked white fish with lemon cream sauce
- Roasted salmon with honey mustard sauce
- Roasted salmon with ginger soy glaze
- Stuffed double-breasted chicken breast
- Braised beef short ribs

VEGETABLE OPTIONS

- Roasted brussels sprouts **GF**
- Asparagus **GF**
- Roasted cauliflower with garlic and fresh herbs **GF V**
- Glazed carrots **GF**
- Green beans **GF**
- Roasted broccolini **GF V**

STARCH OPTIONS

- Rice pilaf
- Au gratin potatoes
- Wild mushroom risotto **V**
- Roasted fingerling potatoes **GF V**
- Garlic mashed potatoes
- Seasonal vegetable risotto **V**
- Quinoa with lemon and fresh herbs **GF**

DESSERT OPTIONS

- Tiramisu
- Key lime pie
- Flourless chocolate cake **GF**
- Carrot cake
- Bavarian apple tart
- Cheesecake

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BAR MENU



HOSTED BAR MENU

Call Menu

Liquor | \$90 per bottle

Smirnoff vodka, Beefeater gin, Bacardi rum, Canadian Club whiskey, Dewars scotch, Jim Beam bourbon

Domestic Beer | \$4.50 per bottle

Budweiser, Bud Light, Miller Lite, Coors Light

Specialty/Microbrew Beer | \$5.00/bottle

Variety of in-season local or specialty brews

Imported Beer (Optional) | \$5.00/bottle

Labatt, Corona Extra, Heineken, Labatt Light

Wine | \$29.00/bottle

Bin 616 Chardonnay, Bin 616 Pinot Noir, Bin 616 Cabernet, Clean Slate Riesling

Premium Menu

Liquor | \$110 per bottle

Absolut vodka, Tanqueray gin, Bacardi rum & Captain Morgan spiced rum, Crown Royal whiskey, Chivas Regal scotch, Jack Daniels bourbon

Domestic Beer | \$4.50 per bottle

Budweiser, Bud Light, Miller Lite, Coors Light

Specialty/Microbrew Beer | \$5.00/bottle

Variety of in-season local or specialty brews

Imported Beer (Optional) | \$5.00/bottle

Labatt, Corona Extra, Heineken, Labatt Light

Wine | \$38.00/bottle

Clos du bois Chardonnay, Clos du bois Merlot, Grand Traverse Riesling, Estancia Cabernet

CASH BAR MENU

Call Menu

Liquor | \$5.75 each

Smirnoff vodka, Beefeater gin, Bacardi rum, Canadian Club whiskey, Dewars scotch, Jim Beam bourbon

Domestic Beer | \$5.00 per bottle

Budweiser, Bud Light, Miller Lite, Coors Light

Specialty/Microbrew Beer | \$5.50 per bottle

Variety of in-season local or specialty brews

Imported Beer (Optional) | \$5.50 per bottle

Labatt, Corona Extra, Heineken, Labatt Light

Wine | \$6.00 per glass

Bin 616 Chardonnay, Bin 616 Pinot Noir, Bin 616 Cabernet, Clean Slate Riesling

Premium Menu

Liquor | \$6.75 each

Absolut vodka, Tanqueray gin, Bacardi rum & Captain Morgan spiced rum, Crown Royal whiskey, Chivas Regal scotch, Jack Daniels bourbon

Domestic Beer | \$5.00 per bottle

Budweiser, Bud Light, Miller Lite, Coors Light

Specialty/Microbrew Beer | \$5.50 per bottle

Variety of in-season local or specialty brews

Imported Beer (Optional) | \$5.50 per bottle

Labatt, Corona Extra, Heineken, Labatt Light

Wine | \$8.00 per glass

Clos du bois Chardonnay, Clos du bois Merlot, Grand Traverse Riesling, Estancia Cabernet

- The \$75 bartender fee will be waived when bar sales exceed \$350
- Liquor is charged by consumption in increments of tenths
- Mixed Drinks will be poured to standard 1 ½ ounce
- All menu prices are subject to a 6% state sales tax and a standard 23% gratuity