

Continental Breakfast Menus

Continental Breakfast

Standard Continental

Freshly Baked Muffins and Breakfast Pastries
Fresh Seasonal Fruit Display
Chilled Orange, Apple, and Cranberry Juice
Regular and Decaffeinated Coffee and Assorted Hot Tea
\$12.95 Per Person

Deluxe Continental

Freshly Baked Muffins and Breakfast Pastries
Assorted Bagels with Cream Cheese and Preserves
Yogurt with Fresh Granola
Fresh Seasonal Fruit Display
Chilled Orange, Apple and Cranberry Juice
Regular and Decaffeinated Coffee and Assorted Hot Tea
\$14.95 Per Person

Healthier Choice Continental

Fresh Seasonal Fruit Display
Yogurt Bar with Fresh Berries and Granola
Wheat English Muffins with Preserves
Hard Boiled Eggs
V8 Juice
Regular and Decaffeinated Coffee with Assorted Hot Tea
\$15.95 Per Person

Enhancements

Assorted Soft Drinks - \$3.25 Each
Bottled Water - \$3.25 Each
Breakfast Croissant Sandwiches - \$4.95 Each
Assorted Yogurt - \$3.95 Each
Assorted Granola Bars - \$2.95 Each

Breakfast Menus

Breakfast Buffet Options

Minimum of 15 People

American Breakfast Buffet

Chilled Orange, Apple and Cranberry Juice
Freshly Baked Muffins and Breakfast Pastries
Fresh Seasonal Fruit Display
Scrambled Eggs
French Toast with Warm Syrup
Hickory Smoked Bacon
Sausage Links
Country Style Breakfast Potatoes
Regular, Decaffeinated Coffee and Herbal Tea
\$19.95 per person

Executive Breakfast Buffet

Chilled Orange, Apple and Cranberry Juice
Freshly Baked Muffins and Breakfast Pastries
Assorted Bagels and Cream Cheese
Assorted Yogurt with Fresh Granola
Fresh Seasonal Fruit Display
Scrambled Eggs
French Toast with Warm Syrup
Cheese Blintz with Strawberry Topping
Hickory Smoked Bacon
Sausage Links
Country Style Breakfast Potatoes
Regular, Decaffeinated Coffee and Herbal Tea
\$20.95 Per Person

Brunch Buffet Options

Ruby Mountain Brunch Buffet-Minimum 25 People

Chilled Orange, Apple and Cranberry Juice
Freshly Baked Muffins and Breakfast Pastries
Assorted Bagels and Cream Cheese
Assorted Yogurt and Fresh Granola
Fresh Seasonal Fruit Display
Scrambled Eggs with Shredded Cheese, Chives, and Tomatoes
Cheese Blintzes with Strawberry Topping
Cooked to Order Omelet Station to Include:
Cheddar Cheese, Mushrooms, Onions, Peppers, Tomatoes, and Ham
Potato Pancakes with Sour Cream and Applesauce
Hickory Smoked Bacon
Sausage Links
Regular, Decaffeinated Coffee and Herbal Tea
\$22.95 Per Person

Star Valley Brunch Buffet – Minimum of 50 People

Chilled Orange, Apple and Cranberry Juice
Freshly Baked Muffins and Breakfast Pastries
Lox and Mini Bagels
Assorted Yogurt and Fresh Granola
Fresh Seasonal Fruit Display
Scrambled Eggs with Shredded Cheese, Chives, and Tomatoes
Cheese Blintzes with Strawberry Topping
Cooked to Order Omelet Station to Include:
Cheddar Cheese, Mushrooms, Onions, Peppers, Tomatoes, and Ham
Country Style Breakfast Potatoes
Hickory Smoked Bacon
Sausage Links
Choose from 1 of the Items Listed Below:
Seafood Newburgh
Dijon Chicken
Beef Tips Marsala
Regular, Decaffeinated Coffee and Herbal Tea
\$26.95 Per Person

Enhancements

\$85.00 Chef Attendant Fee Required

Belgian Waffle Station

Assorted Fruit Sauce
Fresh Seasonal Berries
Whipping Cream
Warm Syrup and Butter
\$6.95 Per Person

Traditional Eggs Benedict - \$6.95 Per Person

Eggs Benedict with Salmon - \$7.95 Per Person

Turkey Bacon - \$3.95 Per Person

Turkey Sausage - \$3.95 Per Person

Smoked Salmon Display

Chive Cream Cheese

Hard Boiled Eggs

Red Onion

Capers

Miniature Bagels

\$8.95 Per Person

Full Day Meeting Menus

Full Day Meeting Package

Minimum of 25 People

Package #1

Continental Breakfast

Freshly Baked Muffins and Breakfast Pastries
Fresh Seasonal Fruit Display
Chilled Orange, Apple and Cranberry Juice
Regular and Decaffeinated Coffee and Assorted Hot Tea

Mid-Morning Refresh

Assorted Whole Fruit
Regular and Decaffeinated Coffee and Assorted Hot Tea

Lunch Buffet

Soup of the Day
Warm Rolls and Butter
Mixed Greens Salad
Bacon Ranch Potato Salad
Tuscan Stuffed Chicken
London Broil with Mushroom Portabella Demi Glace
Garlic Mashed Potatoes
Zucchini Squash Medley
Assorted Cakes and Pies
Regular and Decaffeinated Coffee, Assorted Hot Tea and Ice Tea

Afternoon Break

Freshly Baked Cookies and Brownies
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea
\$48.95 Per Person

Package #2

Minimum of 20 People

Continental Breakfast

Freshly Baked Muffins and Breakfast Pastries
Fresh Seasonal Fruit Display
Chilled Orange, Apple and Cranberry Juice
Regular and Decaffeinated Coffee and Assorted Hot Tea

Mid-Morning Refresh

Assorted Whole Fruit
Regular and Decaffeinated Coffee and Assorted Hot Tea

Lunch Buffet

Soup of the Day
Warm Rolls and Butter
Mixed Greens Salad

Penne Pasta Salad
Bacon Ranch Potato Salad
Potato Chips
Deli Sliced Turkey, Ham, Salami and Slow Roasted Roast Beef
Swiss, Cheddar, Provolone and Mozzarella Cheese
Lettuce, Tomato, Red Onion, Condiments and Relishes
Assorted Cakes and Pies
Regular and Decaffeinated Coffee, Assorted Hot Tea and Ice Tea

Afternoon Break

Freshly Baked Cookies and Brownies
Assorted Soft Drinks and Bottled Water
Regular and Decaffeinated Coffee and Herbal Tea
\$44.95 Per Person

Package #3

Continental Breakfast

Freshly Baked Muffins and Breakfast Pastries
Fresh Seasonal Fruit Display
Chilled Orange, Apple and Cranberry Juice
Regular and Decaffeinated Coffee and Assorted Hot Tea

Mid-Morning Refresh

Assorted Granola Bars and Yogurt
Regular and Decaffeinated Coffee and Assorted Hot Tea

Afternoon Break

Freshly Baked Cookies and Brownies
Assorted Soft Drinks and Bottled Water
Regular and Decaffeinated Coffee and Herbal Tea
\$22.95 Per Person

Please feel free to order any plated or buffet lunch listed on our menu pages to compliment the above meeting package. The lunch item would be provided at the price noted on the menu

Break Menus

Customized Breaks

The Sweet Tooth

Freshly Baked Chocolate Chip Cookies
Chocolate Peanut Butter Brownies
Chocolate Covered Oreos
Chocolate Covered Strawberries
Hershey Candy Bars
Milk Jugs and Hot Cocoa

\$10.95 Per Person

Half-Time Break

Nacho Bar with Cheese, Salsa, and Jalapeños
Warm Soft Pretzels
Mini Corndogs
Cracker Jacks
Assorted Soft Drinks and Bottled Water

\$11.95 Per Person

Health Break

Veggie Sticks with Assorted Dip
Assorted Homemade Hummus with Pita
Spinach Dip with Tortillas
Bruschetta
Assorted Soft Drinks and Bottled Water

\$12.95 Per Person

Sundae on a Workday

Chef Attended Chocolate and Vanilla Ice Cream
Crumbled Cookies, M&M's and Nuts
Whipped Cream and Cherries
Chocolate, Strawberry and Carmel Sauce
Assorted Soft Drinks and Bottled Water

\$12.95 Per Person

Build Your Own Break

Salty

Nacho's and Salsa
CJ's Homemade Potato Chips
Warm Soft Pretzels
Peanuts

Sweets

Freshly Baked Cookies
Chocolate Peanut Butter Brownies
Assorted Candy Bars

Healthy

Veggie Sticks with Assorted Dip
Assorted Homemade Hummus with Pita
Granola Bars
Yogurt Parfaits
Fresh Seasonal Fruit Display

Thirsty

Assorted Soft Drinks
Bottled Water
Gatorade
Red Bull

Choose 3 Items - \$ 10.95 Per Person

Choose 4 Items - \$12.95 Per Person

Choose 5 Items - \$14.95 Per Person

A La Carte Break Items

Items Below are Based Per Person

Warm Soft Pretzels with Mustard - \$3.25 Per Person
Freshly Baked Assorted Cookies - \$3.95 Per Person or \$18.00 per dozen
Assorted Breakfast Pastries - \$3.95 Per Person
Bagels with Cream Cheese - \$3.95 Per Person
Chocolate Peanut Butter Brownies - \$3.95 Per Person
Fresh Seasonal Fruit Display - \$4.95 Per Person
Chocolate Covered Pretzels - \$3.50 Each
Pistachio Nuts - \$4.95 Per Person
Lemonade - \$2.95 Per Person
Freshly Brewed Ice Tea - \$3.50 Per Person
Assorted Juice - \$3.75 Per Person
Regular or Decaffeinated Coffee - \$5.95 Per Person or \$25.00 per gallon
Herbal Tea - \$5.95 Per Person

Items Below are Based on Consumption

Assorted Bags of Potato Chips and Pretzels - \$2.95 Each
Whole Fresh Fruit - \$3.25 Each
Assorted Candy Bars - \$4.50 Each
Assorted Soft Drinks - \$3.25 Each
Bottled Water - \$3.25 Each
Red Bull - \$3.95 Each
Gatorade - \$3.95 Each
Arizona Iced Tea - \$3.95 Each

Plated Lunch Menus

Plated Lunch

All Plated Lunches Include Choice of Mixed Greens Salad, Mandarin Salad or Caesar Salad. Beverages Include Regular and Decaffeinated Coffee, Hot Tea and Ice Tea. Add Soup Du Jour for \$1.95 Per Person

Breast of Chicken

Your Choice of Sautéed or Grilled Chicken
Topped with either Marsala, Carbonara or Cilantro Lime Sauce
Garlic Pepper Roasted Redskin Potatoes
Seasonal Vegetables
\$19.95 Per Person

Honey Pecan Chicken

Chicken Breast Roasted in Pecans and Drizzled with Honey
Served on a Bed of Stone-Ground Mustard Sauce
Cilantro Rice Sweet Corn
Seasonal Vegetables
\$20.95 Per Person

Rosemary and Lemon Chicken

Pan Seared Filet of Chicken
Mushroom Risotto
Seasonal Vegetables
\$20.95 Per Person

Roasted Pork Loin

Marinated in Soy Sauce, Ginger, Garlic and Sesame Oil
Pineapple Fried Rice
Stir Fried Vegetables
\$ 21.95 Per Person

Vegetable Strudel

Vegetables wrapped in Phyllo Dough with a Sherry Mushroom Cream Sauce
Chef's Choice of Starch
Seasonal Vegetables
\$19.95 Per Person

Plated Lunch

All Plated Lunches Include Choice of Mixed Greens Salad, Mandarin Salad or Caesar Salad. Beverages Include Regular and Decaffeinated Coffee, Hot Tea and Ice Tea. Add Soup Du Jour for \$1.95 Per Person

Blackened Salmon Filet

Salmon Topped with Grilled Pineapple and Mango Salsa
Wild Rice Pilaf
Seasonal Vegetables
\$19.95 Per Person

Mustard Crusted Snapper

Snapper served with Sorrel Bruere Blanc Sauce
Wild Rice Pilaf
Seasonal Vegetables

\$ 21.95 Per Person

Meatloaf Wellington

Baked in Puff Pastry with Caramelized Onions. Topped with Merlot Demi Glaze
Smoked Garlic Mashed Potatoes
Seasonal Vegetables

\$ 21.95 Per Person

Petite Bacon Wrapped Filet

Topped with Portobello Demi-Glaze and Crumbled Bleu Cheese
Roasted Garlic Mashed Potatoes
Seasonal Vegetables

\$27.95 Per Person

Plated Dessert Options

Please Choose one of the Following Desserts for Plated Lunch Meal

New York Style Cheesecake

With a Graham Cracker Crust and Fresh Berries

Double Chocolate Torte

Layered Chocolate Cake with Fudge Frosting

Tuxedo Cake

Layers of Chocolate and White Cake with Chocolate Ganache Topping

Layered Strawberry Shortcake

Fluffy layered White Cake with Strawberries
Topped with Whipped Cream

Carmel Apple Pie

Baked with a Fluffy Crust and Loaded with Apples and Carmel Sauce

Snickers Pie

Layers of Chocolate, Carmel and Fudge

Lunch Buffet

Menus

Working Lunch Buffet

Minimum of 25 People

Park East Deli

Chef's Soup of the Day

Fresh Mixed Greens with Assorted Dressing

Penne Pasta Salad

Bacon and Ranch Potato Salad

Assorted Submarine Sandwiches Including:

Turkey, Roastbeef, and Italian

Lettuce, Tomato, and Red Onion on Side

Assorted Condiments

Chef's Selection of Desserts

Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

\$22.95 Per Person

The New Yorker

Chef's Soup of the Day

Fresh Mixed Greens with Assorted Dressing

Penne Pasta Salad

Bacon and Ranch Potato Salad

Homemade Potato Chips

Deli Sliced Turkey, Ham, Salami and Slow Roasted Roast Beef

Swiss, Cheddar, and Provolone Cheese

Lettuce, Tomato, Red Onion, Relishes and Condiments

Chef's Assortment of Cookies and Brownies

Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

\$22.95 Per Person

Little Italy

Italian Wedding Soup

Parmesan-Garlic Bread

Caesar Salad

Antipasto Platter

Your Choice of 3 Entrees:

Pasta Primavera with Alfredo and Vegetables

Meat Lasagna

Chicken Parmesan

Penne Pasta with Meatballs and Marinara Sauce

Chicken Marsala

Tiramisu and Cannoli

Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

\$22.95 Per Person

Minimum of 25 People

Wok N Roll

Won Ton Soup

Fresh Mixed Greens Mandarin Oranges, Rice Noodles, and Oriental Dressing
Oriental Noodle Salad
Sweet and Sour Chicken
Spicy Ginger Beef with Broccoli
Fried Rice
Stir Fried Vegetables
Vegetable Egg Rolls
Fortune Cookies
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea
\$23.95 Per Person

The Super Bowl

Choice of Two Soups:

Baked Potato, Chicken Noodle, Minestrone, or Clam Chowder
Warm Rolls and Butter
Penne Pasta Salad
Caesar Salad
Mixed Green Salad

Accompaniments to Include: Green Peppers, Red Onion, Carrots,
Tomato, Cucumber, Mushrooms, Broccoli and Cheddar Cheese
Diced Chicken and Flank Steak
Chef's Choice of Dessert
Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea
\$20.95 Per Person

Potato Bar

Soup Du Jour
Warm Rolls and Butter
Caesar Salad
Mixed Green Salad
Make Your Own Baked Potato

Accompaniments for Both to Include: Tomato, Mushrooms, Cucumbers,
Green Peppers, Red Onion, Cheddar Cheese, Sour Cream, Chives and Bacon
Chef's Choice of Dessert
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea
\$21.95 Per Person

Minimum of 25 People

Cinco De Mayo

Tortilla Soup
Mixed Greens Olives, Avocado, Cheddar Cheese, and Chipotle Dressing
Corn Bread
Corn and Black Bean Salad with Jalapeno Dressing
Grilled Chicken and Beef Fajitas
Accompaniments to Include: Warm Flour Tortillas, Green Onions, Tomatoes,
Jack and Cheddar Cheese, Pico de Gallo, and Sour Cream
Spanish Rice
Chef's Choice of Vegetable
Cinnamon Dusted Tortillas
Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea
\$23.95 Per Person

American Backyard BBQ Buffet

Macaroni Salad
Coleslaw
Bacon and Ranch Potato Salad
Homemade Potato Chips

Hot Dogs
Hamburgers
Veggie Burgers
Boneless BBQ Chicken
Lettuce, Tomato, Red Onion, Relishes and Condiments
Corn on the Cob
Strawberry Shortcake and Apple Pie
Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea
\$21.95 Per Person

The Executive Buffet

Soup Du Jour
Warm Rolls and Butter
Mixed Greens Salad
Marinated Cucumber Salad
Penne Pasta Salad

Your Choice of 2 Entrees:

Marinated Sliced London Broil with Portabella Mushroom Demi Glace
Grilled Chicken with Artichoke Hearts, Olives and Asiago Cream Sauce
Pan Seared Salmon with Leek Confit and Smoked Tomato Jus
Vegetable Strudel with Sherry Mushroom Cream Sauce
Garlic Mashed Potatoes
Grilled Vegetable Medley
Chef's Choice of Dessert
Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea
\$26.95 Per Person

Salad & Sandwich Lunch Menus

Plated Salads

All Salads are Served with Warm Rolls and Butter
Add Soup for \$1.95 per person

Caesar Salad

Crisp Romaine Lettuce with Parmesan Cheese, Herbed Crouton,
and Caesar Dressing

Chef's Selection of Desserts

Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

\$14.95 Per Person

Add Grilled Chicken for \$3.00 Per Person

Add Grilled Shrimp for \$4.00 Per Person

Southwest Chicken Salad

Mixed Greens topped with Blackened Chicken, Corn, Tomato
Cheddar Cheese and Tortilla Strips. Served with Chipotle Dressing

Chef's Choice of Dessert

Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

\$ 15.95 Per Person

Cobb Salad

Rows of Diced Turkey, Tomato, Cucumber, Corn, Avocado, Bacon
and Crumbled Blue Cheese on Top of Mixed Greens

Chef's Choice of Dessert

Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea

\$ 15.95 Per Person

Salad Trio

Egg Salad, Tuna Salad, and Asian Chicken Salad served in
Hollowed Tomatoes and Garnished with Fresh Fruit

Chef's Choice of Dessert

Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea

\$15.95 Per Person

Plated Sandwich Entrees

Roast Beef and Smoked Cheddar

Shaved Roast Beef with Bacon, Lettuce, Red Onion and Tomato
Served on Multi-Grain Ciabatta Bread with Horseradish Mayo

Bacon and Ranch Potato Salad

Chef's Selection of Desserts

Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

\$17.95 Per Person

Italian Hero Muffaletta

Sliced Turkey Breast, Ham, Salami, Roast Beef, Provolone Cheese
and Roasted Red Pepper

Served on Italian Hoagie Bread with Garlic Herb Mayo

Penne Pasta Salad

Chef's Choice of Dessert
Regular and Decaffeinated Coffee Herbal Hot Tea, and Ice Tea
\$16.95 Per Person

Roast Turkey Club Wrap

Sliced Turkey Breast, Bacon, Swiss Cheese, Lettuce, Tomato, and Onion
Served on a Spinach Wrap with Pesto Mayo
Fresh Seasonal Fruit

Chef's Choice of Dessert
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea
\$16.95 Per Person

Vegetarian Wrap

Lettuce, Red Onion, and Mozzarella Cheese
Served on a Spinach Wrap with Pesto Mayo
Fresh Seasonal Fruit

Chef's Choice of Dessert
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea
\$15.95 Per Person

Plated Dinner Menus

Plated Dinner

All Plated Dinners Include Choice of Mixed Greens Salad, Mandarin Salad, or Caesar Salad. Beverages Include Regular and Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea. Add Soup Du Jour for \$1.95 Per Person

Chicken Roulade

Stuffed with Spinach, Sun Dried Tomatoes. Served with a Cream Sauce
Garlic Pepper Roasted Redskin Potatoes
Seasonal Vegetables

\$28.95 Per Person

Breast of Chicken Frances

Egg Battered and Sautéed Chicken with Lemon Bruere Blanc
Served over Linguini Pomodoro

\$28.95 Per Person

Roast Prime Rib of Beef

Herb Encrusted Prime Rib served with Natural Au Jus
Horseradish Mashed Potatoes
Seasonal Vegetables

\$32.95 Per Person

Smokey Grilled Ribeye

Grilled Ribeye served with Fried Onions
Jalapeno and Cheddar Mashed Potatoes
Seasonal Vegetables

\$ 34.95 Per Person

Plated Dinner

All plated Dinners include choice of Mixed Greens Salad, Mandarin Salad, or Caesar Salad. Beverage Include Regular and Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea. Add Soup Du Jour for \$1.95 Per Person

Vegetable Strudel

Vegetables wrapped in Phyllo Dough with a Sherry Mushroom Cream Sauce
Chef's Choice of Starch
Seasonal Vegetables

\$28.95 Per Person

Blackened Salmon Filet

Topped with Grilled Pineapple and Mango Salsa
Wild Rice Pilaf
Seasonal Vegetables

\$29.95 Per Person

Mustard Crusted Snapper

Served with Sorrel Buerre Blanc
Wild Rice Pilaf

Seasonal Vegetables
\$ 29.95 Per Person

Petite Bacon Wrapped Filet

Topped with Portobello Demi-Glace and Crumbled Bleu Cheese
Roasted Garlic Mashed Potatoes
Seasonal Vegetables

\$41.95 Per Person

Plated Dinner

All Plated Dinners Include Choice of Mixed Greens Salad, Mandarin Salad, or Caesar Salad. Beverages Include Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea. Add Soup Du Jour for \$1.95 Per Person

Tenderloin and Salmon

Beef Tenderloin with Cabernet Demi Glace
Grilled Salmon with Saffron Cream
Roasted Garlic Mashed Potatoes
Seasonal Vegetables

\$44.95 Per Person

Shrimp Scampi and Filet

Grilled Filet of Beef with Cabernet Demi Glace
Sautéed Shrimp with Garlic and Capers
Roasted Redskin Potatoes
Seasonal Vegetables

\$ 44.95 Per Person

Filet and Boursin Chicken

Filet of Beef with Cabernet Demi Glace
Chicken Breast with Boursin Cheese
Roasted Garlic Mashed Potatoes
Seasonal Vegetables

\$43.95 Per Person

Dessert Menus

Plated Dessert Options

Please Choose one of the Following Desserts for Plated Dinner Meal

New York Style Cheesecake

With a Graham Cracker Crust with Fresh Berries

Double Chocolate Torte

Layered Chocolate Cake with Fudge Frosting

Tuxedo Cake

Layers of Chocolate and White Cake with Chocolate Ganache Topping

Layered Strawberry Shortcake

Fluffy layered White Cake with Strawberries

Topped with Whip Cream

Carmel Apple Pie

Baked in a Flaky Crust and Loaded with Apples and Carmel Sauce

Snickers Pie

Layers of Chocolate, Carmel and Fudge

Dessert Stations

Cheesecake Station

Traditional Cheesecake

Marble Cheesecake

Assorted Fruit Sauces and Fresh Berries

Regular and Decaffeinated Coffee and Herbal Teas

\$12.95 Per Person

Chocolate Fountain

Your Choice of Milk or Dark Chocolate

Dipping Items to Include: Strawberries, Pineapple, Pound Cake,

Pretzel Rods, Oreo Cookies, and Marshmallows

Regular and Decaffeinated Coffee and Assorted Hot Tea

\$12.95 Per Person

Embassy Suites Sensation

Array of Fruit or Cream Pies

Assorted Cakes and Tortes

Regular and Decaffeinated Coffee and Assorted Hot Tea

\$12.95 Per Person

Viennese Station

Assortment of French Pastries

Assorted Mini Petit Fours

Flavored Syrups, Whipped Cream, Chocolate Shavings and Cinnamon

Regular and Decaffeinated Coffee and Assorted Hot Tea

\$12.95 Per Person

Dinner Buffet

Menus

Dinner Buffet

Minimum of 25 People

Tuscan Bistro

Caesar Salad Station

Antipasto Display with Assorted Flatbreads

Ciabatta Bread with Fresh Herbs and Olive Oil

Choose 3 Entrees:

Vegetarian Lasagna

Meat Lasagna

Chicken Marsala

Chicken Parmesan

Chicken Alfredo

Italian Vegetable Sauté

Cannoli and Tiramisu

Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

\$36.95 Per Person

The Executive

Mixed Greens Salad

Mediterranean Cous Cous Salad

Warm Rolls and Butter

Choose 2 Entrees:

Tuscan Stuffed Chicken with Spinach, Tomato, and Ricotta Cheese

Chicken Aurora with Artichoke Hearts, Capers, and Tomatoes

Garlic Infused London Broil with Rosemary Demi Glace

Pan Seared Salmon with Lemon Caper Relish

Vegetable Strudel with Grilled Vegetables and Sherry Mushroom Sauce

Roasted Yukon Potatoes

Vegetable Medley

Chef's Assortment of Cookies and Brownies

Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

\$35.95 Per Person

Minimum of 25 People

Southwestern

Chicken Tortilla Soup

Corn Bread

Santa Fe Salad with Corn, Beans, Tortilla Chips and Honey Lime Dressing

Corn and Black Bean Salad with Roasted Tomatoes and Jalapenos

Tortilla Chips with Tomatillo and Grilled Onion Salsa

Fajita Chicken

Barbecue Beef Brisket

Blackened Shrimp Kabobs

Southwestern Rice

Chef's Choice of Vegetable

Cinnamon Tortillas with Vanilla Sugar

Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea
\$39.95 Per Person

Southern Q

Mixed Greens Salad
Corn Bread and Butter
Coleslaw
Bacon Ranch Potato Salad
BBQ Pork Ribs
Southern Fried Chicken
Fried Cornmeal Crusted Catfish
Scalloped Potatoes
Macaroni and Cheese
Country Style Green Beans

Choose 1 Dessert:

Apple Cobbler
Peach Cobbler
Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea
\$42.95 Per Person

Minimum 25 People

Luau

Mixed Greens Salad with Mandarin Oranges and Champagne Vinaigrette
Mango Salad with Toasted Coconuts
Jicama Slaw
Warm Rolls and Butter

Choose 3 Entrees:

Marinated Chicken Breast with Chipotle Lime Glaze
Grilled Mahi Mahi with Pineapple Salsa
Grilled Skirt Steak with Teriyaki Glaze
Grilled Chicken Breast with Honey Barbeque Sauce
Vegetarian Kabobs
Basmati Rice
Marinated Grilled Vegetables
Coconut Cheesecake
Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea
\$39.95 Per Person

Hors D'oeuvre Menus

Reception Appetizers

Imported and Domestic Cheese Display

Imported and Domestic Cheese

Served with Crackers

Garnished with Fresh Fruit

\$5.95 Per Person

Seasonal Vegetable Crudités

Fresh Seasonal Vegetables

Served with Ranch and Spinach Dip

\$4.95 Per Person

Fresh Fruit Display

Seasonal Fruits and Berries

Served with Honey Yogurt Dip

\$4.95 Per Person

Antipasto Platter

An Array of Meats, Cheese, Vegetables, and Relishes

Served Artisan Bread and Crackers

\$5.95 Per Person

Baked Brie en Croute

Wheel of Brie filled with Slice Apples

Wrapped in Puff Pastry and Baked

Served with French Baguettes

\$105.00 per 2 pound wheel

Carving Board

Chef Attendant Required at \$85.00 for each station

Tenderloin of Beef

Stuffed with Forest Mushrooms

Served with Horseradish Cream and Rolls

\$325.00 (Serves Approximately 25)

Roast Tom Turkey

Served with Cranberry Relish

Dollar Rolls

\$185.00 (Serves Approximately 25)

Prime Rib of Beef

Horseradish Crusted and Slow Roasted

Served with Natural Jus and Variety of Rolls

\$275.00 (Serves Approximately 35)

BBQ Glazed NY Strip Loin

Based with Spicy BBQ Sauce and Slow Roasted

Served with Variety Rolls

\$310.00 (Serves Approximately 35)

Sugar Cured Ham

Served with Rolls, Mustard and Mayonnaise

\$220.00 (Serves Approximately 40)

Passed Appetizers

All Prices are for 50 Pieces of One Hors d'oeuvre Item

Cold Selections

Asparagus Spears Wrapped in Prosciutto - **\$132.00**

Open Face Roast Tenderloin of Beef with Crispy Onion - **\$250.00**

White Bean Hummus with Garlic Crostini and Pita Bread - **\$130.00**

Tomato Olive Bruschetta - **\$126.00**

Smoked Salmon Crostini - **\$132.00**

Traditional Shrimp Cocktail - **\$225.00**

Pretzels, Chips and Dips (Serves 25) **\$55.00**

Hot Selections

Chicken Wings (Hot, Mild, or BBQ) – **\$75.00**

Assortment of Mini Sliders - **\$175.00**

Wild Mushroom and Shallot Tartelettes - **\$135.00**

Beef Satay with Sesame Seed Marinade - **\$140.00**

Mini Crab Cakes with Aioli Sauce - **\$150.00**

Chicken Satay with Thai Chili Sauce - **\$140.00**

Bacon Wrapped Scallops with Balsamic Drizzle - **\$140.00**

Miniature Potato Cakes - **\$130.00**

Vegetable Spring Rolls - **\$130.00**

Spinach Triangles - **\$150.00**

Feta Sun Dried Tomato Rolls - **\$135.00**

BBQ Pork Biscuit - **\$150.00**

Chicken Pot Stickers with Orange Ginger - **\$130.00**

Buffalo Chicken Spring Roll - **\$135.00**

Beverage Menus

Host Bar Pricing

Call Labels - \$7.00
Premium Labels - \$10.00
Super Premium - \$15.00
House Wine – \$6.00
Domestic Beer - \$5.00
Imported Beer - \$6.00
Premium Import - \$7.00
Craft Beer – \$8.00
Cordials and Liquors - \$5.00
Bottled Water - \$2.00
Soft Drinks - \$2.00

Cash Bar Pricing

Call Labels - \$8.00
Premium Labels - \$11.00
Super Premium - \$16.00
House Wine – \$7.00
Domestic Beer - \$6.00
Imported Beer - \$7.00
Premium Import - \$8.00
Craft Beer – \$9.00
Cordials and Liquors - \$6.00
Bottled Water - \$3.00
Soft Drinks - \$3.00

Reception Package Menus

Cocktail Packages

Unlimited Beverage Service Charged Per Person
Based on Guaranteed Attendance

Call Label Package

First Hour - \$25.00

Each Additional Hour - \$15.00

Premium Label Package

First Hour - \$35.00

Each Additional Hour - \$21.00

Super Premium Package

First Hour - \$50.00

Each Additional Hour - \$30.00

Beer, Wine, and Soda Package

First Hour - \$18.00

Each Additional Hour - \$13.00

Other Beverage Options

Based per Gallon or Per Open Bottle

Batched Cocktails - \$75.00 Per Gallon

House Champagne - \$30.00 Per Bottle

House Wine - \$30.00 Per Bottle

Keg Beer Price on Request

Bartender Charges

A Bartender Fee of \$85.00 will be added to all Cash Bar Services

Hosted Bar

Bar set up fee of \$250.00 if alcohol sales exceed \$750.00 then the fee will be waived.

Cash Bar

Bar set up fee of \$200.00 if alcohol sales exceed \$800.00 then the fee will be waived.