

# 2025 Banquet Menu



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# ***Continental Breakfast Buffets***

*All Buffets have a 50 Person Minimum*

## ***Original Continental Breakfast***

**\$12.00 Per Person**

Assorted Donuts  
Assorted Bagels with Cream Cheese  
Coffee Station  
Assorted Juices and Soft Drinks

## ***Ultimate Continental Breakfast***

**\$14.00 Per Person**

Fresh Fruit Tray  
Assorted Donuts  
Assorted Pastries  
Assorted Bagels with Cream Cheese  
Coffee Station  
Assorted Juices and Soft Drinks

## ***Hot Continental Breakfast***

**\$16.00 Per Person**

Breakfast Croissants with Egg and Cheese  
and your Choice of  
Breakfast Meat (Ham, Bacon or Sausage)  
Hash Browns  
Fresh Fruit Tray  
Coffee Station  
Assorted Juices and Soft Drinks

## ***Additional Add Ons***

Hard Boiled Eggs \$2.00  
Yogurt Cups \$2.00

All F&B, room rental and equipment charges are subject to a 22% service charge and 6% applicable taxes. A portion of the service charge may be distributed to certain eligible employees as part of their wages but is not a tip or gratuity.  
Cooked to order Foods Consuming Raw or Undercooked meats, poultry, seafood and Shellfish, or eggs may increase your risk for food born illness, especially if you have medical conditions

# *Fountains Breakfast Buffet*

*All Buffets have a 50 Person Minimum*

## **Breakfast Buffet \$25.00 Per Person**

Fresh Fruit Tray	Sausage
Scrambled Eggs	Applewood Bacon
Sugar Waffles with Maple Syrup	Fried Breakfast Potatoes
and Strawberry Topping	Assorted Pastries

### ***Additonal Add On's***

Breakfast Ham +\$2.00 Per Person  
Biscuits and Sausage Gravy + \$2.00 Pe Person  
Western Scrambled Eggs + \$2.00 Per Person  
(Ham, Onion, Green Pepper and Cheddar Cheese)  
Deluxe Yogurt bar + \$3.00 per Person  
Berry Stuffed French Toast +\$4.00 Per Person  
Chef Attended Omlete Station +\$5.00 Per Person with a \$100 Chef Fee

### *Bar Offerings*

<i>Mimosa Bar</i>		<i>Champagne Punch</i>
Champagne filled glasses		Champagne, Pina
Guest Choice of Juice	<i>Mimosas</i>	Colada, Ginger Ale and
Fruit Garnish	\$90.00 per 2 gallons	Grenadine
\$120.00	<i>Bloody Mary Bar</i>	Fruit Garnish
	\$10.00 per Bloody Mary	\$120.00
	(Minimum of 25 People)	

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# *Fountains Deli Lunch Buffet*

*All Buffets have a 50 Person Minimum*

**\$24.00 Per Person**

Assorted Sliced Deli Meats  
Assorted Sliced Cheeses  
Assorted Breads and Crossiants  
Relish Tray  
Sandwich Toppings  
Assorted Condiments  
Assorted Kettle Style Chips

***Choose One***

Garden Salad with Ranch and  
House Vinaigrette  
Or  
2 Chef Choice Cold Deli Salads

***Choose One***

Fresh Fruit Tray  
Or  
Fresh Veggie Tray with Dill Dip

***Add A Homemade Soup +\$3.00 Per Person***

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# *FountainsPlated Lunch*

The Plated lunch has a Minimum of 50 people

**You may choose Two Options for your Guest.**

**Please Provide a list of how many each item is ordered 14 days before your event date.**

**Each item is Per Person**

8oz New York Strip Steak, Garden Salad, Your Choice of a Starch and a Vegetable \$34.00

6oz Choice Sirloin, Garden Salad, Your Choice of a Starch and a Vegetable \$32.00

6oz Garlic Dill Salmon, Garden Salad, Your Choice of a Starch and a Vegetable \$28.00

Chicken Piccata, Garden Salad, Your Choice of a Starch and a Vegetable \$19.00

Chicken Marsala, Garden Salad, Your Choice of a Starch and a Vegetable \$19.00

Chicken Florentine, Garden Salad, Your Choice of a Starch and a Vegetable \$19.00

Garden Vegetable Pasta and Garden Salad \$24.00

Cranberry Mountain Salad \$18.00

Mixed Greens, Dried Cranberries, Pecans,  
Shaved Parmesan and Cherry Tomatoes with Grilled Chicken

Balsamic Vinaigrette Dressing

Fountains Classic Wrap with Fresh Fruit \$16.00

Turkey, Swiss, Romaine, Tomato and Pesto Mayo Sauce

## ***Vegetable***

Green Beans

California Blend

(Broccoli, Cauliflower & Carrots)

Seasoned Broccoli

Seasoned Spring Vegetables

(Broccoli, Baby Carrots, Yellow Carrots,

Green and Wax Beans)

## ***Starch***

Au Gratin Potatoes

Herb Roasted Red Skins

Mashed Red Skin Potatoes

Wild Rice Medley

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# *Fountains Lunch Buffet*

*All Buffets have a 50 Person Minimum*

*Both Buffets include*

*Garden Salad Served with Ranch and House Vinaigrette,  
2 Chef Choice Cold Pasta Salads, Fresh Fruit Tray, Warm Rolls and Butter*

**Choice of Two Entree's, One Starch, One Vegetable**  
**\$26.00 Per Person**

**Choice of Three Entree's, One Starch, One Vegetable**  
**\$28.00 Per Person**

## ***Entree's***

Chicken Piccata  
Chicken Marsala  
Chicken Florentine  
Bone In Herb Baked Chicken  
Sliced Choice Sirloin with your Choice of Sauce  
(Au-Jus, Peppered Wine, Bourbon Glaze) Pork  
Loin Medallions in Mushroom Gravy  
Salmon with Garlic Dill Butter  
Mostaccioli with Italian Meat Sauce  
Bowtie Alfredo Pasta  
Baked Macaroni and Cheese with Penne Pasta  
Sausage and Peppers Bowtie Pasta

***Chef Carving Fee for Sliced Sirloin***  
**\$100.00 (Optional)**

## ***Starch***

Au Gratin Potatoes  
Herb Roasted Red Skins  
Mashed Red Skin Potatoes  
Wild Rice Medley

## ***Vegetable***

Green Beans  
California Blend  
(Broccoli, Cauliflower & Carrots)  
Seasoned Broccoli  
Seasoned Spring Vegetables  
(Broccoli, Baby Carrots, Yellow Carrots, Green and Wax Beans)

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# *Hors D'oeuvres*

*50 Person Minimum*

Hors D'oeuvres pricing is per person.

If you are planning on just appetizers, you will  
need to order a minimum of 5 per person

## *Hot Hors D'oeuvres*

Beef Tenderloin Skewers \$7.00  
Seafood Stuffed Mushrooms \$5.00  
Coconut Shrimp with Sweet and Sour Sauce \$4.50  
Jamaican Chicken Skewers \$4.00  
Veggie or Chicken Asian Dumplings  
with Teriyaki Sauce \$4.00  
Italian Sausage and Cheese Stuffed Mushrooms \$4.50  
Potstickers (Mixture of Pork and Veggie) \$3.50  
Vegetable Spring Rolls \$3.00

## *Cold Hors D'oeuvres*

Shrimp Bowl \$6.00  
Gourmet Cheese, Summer and Andouille Sausage  
served with Assorted Cracker Tray \$5.00  
Hummus with Assorted Veggies and Pita Wedges \$4.00  
Caprese Skewers \$3.50  
Fresh Tomato Bruschetta with Baguettes \$3.50  
Fresh Fruit and Vegetable Tray \$4.50

# *Hors D'oeuvres Buffet*

\$26.00 Per Person

Your Choice of 6 Appetizers

\$3.00 Extra Per Person for additional appetizers

Fresh Fruit Tray  
Fresh Vegetable Tray  
Tomato Bruschetta with Baguettes  
Turkey, Ham and Veggie Pinwheel Wraps  
Cocktail Meatballs with your choice of Sauce (Bourbon, Swedish, Barbeque)  
Wing Dings with your Choice of Sauce  
Chicken Tenders with Assorted Dipping Sauces  
Homemade Spinach Dip with Pita Wedges  
Mini Egg Rolls with Sweet and Sour Sauce  
Gourmet Cheese, Summer and Andouille Sausage with Assorted Cracker Tray  
Finger Pizza Cheese and Pepperoni

### ***Table Snacks***

Mixed Nuts \$1.00 per person

Trail Mix \$.50 per person

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# *Fountains Dinner Buffet*

*50 Person Minimum*

*Included with Dinner Buffet*

*Garden Salad Served with Ranch and House Vinaigrette,  
2 Chef Choice Cold Pasta Salads, Fresh Fruit Tray, Warm Rolls and Butter*

**Choice of Two Entree's, One Starch, One Vegetable and One Pasta  
\$38.00 Per Person**

**Choice of Three Entree's, One Starch, One Vegetable and One Pasta  
\$40.00 Per Person**

## ***Entree's***

Chicken Piccata

Chicken Marsala

Chicken Florentine

Bone In Herb Baked Chicken

Sliced Choice Sirloin with your Choice of Sauce

(Au-Jus, Peppered Wine, Bourbon Glaze)

Pork Loin Medallions in Mushroom Gravy

Baked Ham

Salmon with Garlic Dill Butter

Prime Rib (+\$6.00 Per Person)

**Chef Carving Fee for Sliced Sirloin \$100.00  
(Optional)**

## ***Starch***

Au Gratin Potatoes

Herb Roasted Red Skins

Mashed Red Skin Potatoes

Wild Rice Medley

## ***Vegetable***

Green Beans

California Blend

(Broccoli, Cauliflower & Carrots)

Seasoned Broccoli

Seasoned Spring Vegetables

(Broccoli, Baby Carrots, Yellow  
Carrots, Green and Wax Beans)

## ***Pasta***

Penne Alfredo - Mostaccioli with Italian Meat Sauce - Garden Vegetable Pasta with Pesto Sauce -  
Bowtie Pasta with Sausage and Peppers - Baked Mac and Cheese

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# *Fountains Plated Dinner*

*50 Person Minimum*

*Choice up to three options for your guest.*

*All Meals include Garden Salad Served with Ranch and House Vinaigrette.*

*Your choice of One Starch, and One Vegetable.*

*Please Provide a list of how many each item is ordered 14 days before your event date.*

## ***Entree's***

12oz New York Strip Steak - \$38.00 Per Person

8oz Choice Sirloin - \$34.00 Per Person

12oz Slow Roasted Prime Rib - \$40.00 Per Person

7oz Broiled Filet Mignon - \$43.00 Per Person

8oz Salmon with Garlic Dill Butter \$34.00 Per Person

8oz Parmesan Crusted Whitefish \$32.00 Per Person

Chicken Picatta, Chicken Marsala or Chicken Florentine \$32.00 Per Person

Garden Vegetable Pasta with a Pesto Sauce \$28.00 Per Person

## ***Starch***

Au Gratin Potatoes

Herb Roasted Red Skins

Mashed Red Skin Potatoes

Wild Rice Medley

## ***Vegetable***

Green Beans

California Blend

(Broccoli, Cauliflower & Carrots)

Seasoned Broccoli

Seasoned Spring Vegetables

(Broccoli, Baby Carrots, Yellow

Carrots, Green and Wax Beans)

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# Fountains Strolling Dinner

50 Person Minimum

*Strolling Dinner includes Salad Station*

**4 Stations of your choice \$44.00 Per Person Additional**

**Stations \$4.00 Per Person**

## *Appetizer Station*

### **Choice of 3 Appetizers**

Fresh Fruit Tray  
Gourmet Cheese and Cracker Tray  
Fresh Vegetable Tray with Dill Dip  
Tomato Bruschetta with Baguettes  
Homemade Spinach Dip with Pita Wedges  
Cocktail Meatballs with choice of Sauce  
(Barbeque, Swedish, Bourbon)  
Mini Egg Rolls  
Chicken Tenders with Dipping Sauce  
Wing Dings with your choice of Sauce  
Hummus with Pita Wedges

## *Potatoe Station*

### **Choice of 3 Potatoes**

Baby Baked Potatoes  
Mashed Red Skins  
Mashed Sweet Potatoes  
Mashed Cauliflower  
French Fries  
Sweet Potato Fries  
Tater Tots  
Seasoned Waffle Fries  
Assorted Toppings  
Bacon, Diced Ham, Cheddar Cheese,  
Scallions, Fried Onions, Jalapenos  
Butter, Sour Cream and Ranch

## *Carving Station*

(\$100.00 Chef Carving Fee)

### **Choose One Type of Meat**

Choice Beef Sirloin, Baked Ham,  
Roasted Turkey,  
or Seasoned Pork Loin  
Prime Rib (+5.00 Per Person)  
Served with Au-Jus or  
Gravy Horseradish and Baguettes

## *Detroit Coney Station*

All Beef Hotdogs and Angus Beef Sliders  
With Cheese

### **Assorted Toppings**

Chili Sauce, Cheese Sauce, Onions, Pickles,  
Relish, Bacon and Condiments

## *Mexican Station*

Soft Flour shells, Homemade Tortilla Chips,  
Seasoned Ground Beef, Marinated Shredded Chicken,  
Homemade Queso, Shredded Lettuce, Tomatoes,  
Jalapeno's, Shredded cheese, Salsa, Sour Cream,  
Guacamole, Rice and Beans

## *Pasta Station*

Penne, Bowtie and Cheese Tortellini

### **Choose 3 Sauces**

Alfredo, Meat Sauce, Vegetable Marinara,  
3 Cheese Blend or Basil Pesto Cream  
Served with Bread Sticks and Parmesan Cheese

## *Pasta Station*

Penne, Bowtie and Cheese Tortellini

### **Choose 3 Sauces**

Alfredo, Meat Sauce, Vegetable Marinara,  
3 Cheese Blend or Basil Pesto Cream  
Served with Bread Sticks and Parmesan Cheese

## *Seafood Station*

**\$6.00 additional per person**

### **Choose 3 Options**

Buttered Scallops, Coconut Shrimp,  
Shrimp Cocktail, Sold Poached Salmon,  
Calamari or Mini Crab Cakes

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# *Room Rental*

All Room Rentals are 6 Hours long, including time to set up.  
You are not guaranteed more than an hour before your event for set up.

If more time is requested, you will have to set that up  
in advance with Banquet Director.

The Room Rental is your Deposit to book.  
The Deposit will act as the room rental on your final bill.

## *Lunch Rental*

Sunday - Friday	Saturday
\$300.00	\$350.00

## *Dinner Rental*

Sunday - Friday	Saturday
\$500.00	\$500.00

## *Menus Include*

Non Alcoholic Beverages	Table Linens
Soft Drinks, Iced Tea, Lemonade, Coffee, Tea and Hot Chocolate	White or Black Lap Length Tablecloths Your Color Choice of Napkin

Room Set Up and Tear Down  
Cake Cutting Service