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205 West State Hwy 114 | Grapevine | Texas | 76051

Tel: 817-421-1172 | Fax: 817-421-1182 www.dfwnorthgrapevine.hgi.com

Continental Breakfasts

SIMPLY CONTINENTAL

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit
Variety of Sweet and Traditional Breakfast Breads,
Muffins and Pastry
Fruit Preserves and Butter
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas
\$14.95 per person

DELUXE CONTINENTAL

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit and Yogurt
Variety of Sweet and Traditional Breakfast Breads,
Muffins and Pastry
Fruit Preserves and Butter
Assortment of Bagels and Cream Cheese
Cold Cereals & Milk
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas
\$15.95 per person

HEALTHY START

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit, Granola, and Yogurt
Oatmeal and Cold Cereals with Skim Milk
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas
\$16.95 per person

Buffet Breakfasts

Our Breakfast Buffets Include:
Chilled Orange, Apple, and Cranberry Juices,
Fresh Seasonal Fruit and Yogurt
Assortment of Breakfast Breads and Pastries with Preserves and Butter
Chef's Choice of Breakfast Potatoes
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

Garden Frittata

Eggs Mixed with Bell Peppers, Onions, Mushrooms,
Tomato and Mozzarella Cheese
Baked until Golden Brown
Crisp Bacon and Sausage Links
\$18.95 per person

Southern Hospitality

Fresh Scrambled Eggs, Sausage, Biscuits & Gravy Country Ham, Buttermilk Pancakes with Warm Maple Syrup, Whipped Butter and Strawberry Compote \$19.95 per person

Food & Beverage Additions

Assortment of Cold Cereals and Milk \$3.25 per person

Assorted Muffins & Breakfast Pastries \$23.00 a dozen

Assorted Whole Fruit \$2.50 per person

Individual Yogurts \$2.50 each

Fruit & Yogurt Dip \$4.95 per person

Granola & Fruit Bars \$2.50 each

Individual Bags of Trail Mix \$3.50 per bag

Assorted Ice Cream Bars \$4.25 each

Soft Salted Pretzels
with Dipping Sauce – Choice of Mustard
or Warm Cheese Dip
\$24.00 a dozen

The Hilton Waffle
With Warm Maple Syrup,
Whipped Butter and Strawberry Compote.
\$3.75 per person

Assortment of Bagels
Assortment of Delicious Bagels
With Whipped Cream Cheese
\$25.00 a dozen

Cinnamon French Toast with Maple Syrup \$3.75 per person

Fresh Buttery Croissants \$23.00 a dozen

Assorted Baked Cookies \$17.00 a dozen

Double Chocolate Fudge Brownies \$22.00 a dozen

Chips & Dip
Tortilla Chips served with Salsa and
Homemade Guacamole
\$6.50 per person

Starbucks Coffee, Gallon \$40.00 per gallon

Bottled Soft Drinks \$3.00 each

> Bottled Water \$3.00 each

Vitamin Water \$4.00 each

Milk – 2%, Skim, Chocolate \$3.00 each

Red Bull – Regular/Sugar Free \$4.00 each

Specialty Breaks

(Themed breaks are based on a 45 Minute Break)

MUNCHIE MADNESS

Mini Pretzels, Carrot Sticks, Celery Sticks, Trail Mix, Peanut Butter, Ranch and Bleu Cheese Dip Assorted Soft Drinks and Bottled Water \$12.95 per person

AT THE MOVIES

Hot Buttered Popcorn, An Assortment of Candy Assorted Soft Drinks and Bottled Water \$13.95 per person

SWEET AND SAVORY

Assortment of Fresh Baked Cookies, Brownies
Assorted Cheese Cubes, Crackers and Mini Pretzels
Assorted Sodas and Bottled Water
Freshly Brewed "House Blend" and Decaffeinated Coffees
and
Specialty Tea Selections
\$14.95 per person

CHOCOHOLIC

Fresh Baked Chocolate Chip Cookies,
Double Fudge Brownies
Chocolate Covered Strawberries, Chocolate Dipped Pretzels
Freshly Brewed "House Blend" Coffees and Chocolate Milk

\$16.95 per person

BALLPARK TREATS

Hot Pretzels with Warm Mustard, Peanuts, Buttered and Carmel Popcorn, Assorted Soft Drinks and Bottled Water \$12.95 per person

FIESTA BREAK

Tortilla Chips with Salsa Guacamole, Queso, Diced Tomatoes Black Olives, Sliced Jalapeños Assorted Soft Drinks and Bottled Water \$13.95 per person

IT'S A PICNIC!

Assorted Cheese Cubes and Crackers with Fruit Garnish
Apple Slices with Caramel Dipping Sauce
Array of Garden Vegetables with Ranch Dressing
Granola and Fruit Bars, Trail Mix
Assorted Soft Drinks and Bottled Water
\$15.95 per person

WE ALL SCREAM FOR ICE CREAM!

Create Your Own Sunday with a selection of Chocolate, Vanilla, and Strawberry Ice Cream, and an array of toppings including Chocolate Sauce, Caramel Sauce, Whipped Cream, Nuts, Cherries, and Fruit \$16.95 per person

Welcome to the Garden! Soup and Salad Lunch

Choice of Two Soups:

Creamy Tomato Basil Soup

Hearty Vegetable Soup

Creamy Potato Soup

Chicken Tortilla Soup served with Tortilla Strips

Choice of Two Salads:

Chicken Caesar

Grilled Chicken Breast with Chopped Romaine, Garlic Croutons and Parmesan Cheese. Served with Caesar Dressing on the Side.

Jamaican Jerk Chicken Salad

Grilled Jerk Seasoned Chicken, Fresh Mango, Golden Raisins with a Light Honey Mustard Dressing Over Field Greens Salad

Asian Noodles Salad with Sesame Chicken

Grilled fresh Noodles and Grilled Sesame Chicken tossed in a Sesame Soy Dressing With Bok Choy, Snow Peas and Red Peppers

Greek Salad

Authentic Feta Cheese, Fresh Cucumbers, Tomatoes, Red Onion, Peppersoncini Peppers Over Salad Greens with Greek Vinaigrette

*All Soups and Salads served with Fresh Hot Dinner Rolls and Butter Served with Freshly Brewed Caffeine and Decaffeinated Coffee or Iced Tea

> \$19.95 per person (minimum of 15 guests)

Lunch Buffets

Lunches are served with Freshly Brewed "House Blend" and Decaffeinated Coffees or Iced Tea, (Minimum of 20 guests)

EXECUTIVE DELI PLATTER

Soup of the Day
Mixed Field Greens Salad and Dressing
Red Skin Potato Salad and Pasta Salad
Assorted Breads and Rolls
Platter of Sliced Roast Beef, Turkey and Ham
Cheddar, Provolone and Swiss Cheeses,
Lettuce, Tomato, Onions and Pickles
Fresh Baked Cookies and Brownies
\$21.95 per person

SOUTHERN PICNIC

Corn on the Cob
Jumbo Hot Dogs
Grilled Hamburgers
Lettuce, Tomato, Mayonnaise
Mustard, American and Cheddar Cheeses
Potato Salad *or* Macaroni and Cheese
Potato Chips
Fresh Green Beans
Chefs Choice of Desserts

\$24.95 per person

THE CHAIRMAN

Harvest Green Salad with Sliced Green Apples,
Cranraisins
Candied Pecans, Blue Cheese Crumbles in a
Balsamic Vinaigrette
Sliced Black Angus Sirloin of Beef topped
with Fresh Mushroom Sauce, served with
sides of Seasonal Mixed Vegetables,
and Creamy Mashed Potatoes,
New York Cheesecake
\$26.95 per person

SPUDS & GREENS

Mixed Field Greens Salad with Choice of Dressings, Colossal Idaho Spuds served with a Selection of Toppings including: Grilled Chicken, Skirt Steak, Sautéed Broccoli, Cauliflower Florets, Grated Cheese, Green Onions, Sour Cream, Bacon Bits, and Creamy Butter Served with Freshly Baked Rolls Petit Fruit Tartletts \$21.95 per person

ITALIAN BUFFET

Caesar Salad Hearty Minestrone Soup Garlic Bread Sticks Italian Blend of Vegetables

Choice of Two Entrees:

Spaghetti & Meatballs Cheese Tortellini with Pesto Sauce Chicken Parmesan Beef or Vegetable Lasagna Tiramisu

\$24.95 per person

*Zucchini Noodles are available for Vegetarian Option

MEDITERRANEAN

Grilled Breast of Chicken topped with Tomatoes, Olives, Capers and Mozzarella Cheese Served with Caprese Salad Seasonal Vegetables, Garlic Mashed Potatoes, Warm Garlic Bread And Italian Cream Cake \$26.95 per person

(Marsala and Piccata also available)

Lunch Buffets Continued...

Lunches are served with Freshly Brewed "House Blend" and Decaffeinated Coffees or Iced Tea,

SOUTH OF THE BORDER

Tortilla Soup Black Bean and Corn Salad Flour or Corn Tortillas Refried Beans Spanish Rice

Choice of Two Entrees

Beef Tamales
Grilled Chicken with a BBQ Chipotle Sauce
Cheese, Chicken, or Beef Enchiladas
Chicken or Beef Fajitas with Salsa, Guacamole
Sour Cream and Shredded Cheese
Cinnamon & Sugar Sopapillas
\$28.95 per person

TEXAS BARBEQUE

Mixed Field Greens Salad with Dressings

Choice of Three Sides:

Sweet Corn, Baked Beans Macaroni and Cheese, Potato Salad, or Green Beans

Choice of Two Entrees:

Barbeque Brisket Sirloin of Beef Fried Chicken Barbeque Chicken

Choice of One Dessert:

Peach, Cherry, or Apple Cobbler **\$28.95 per person**

NASH FARM BUFFET

Freshly Baked Rolls with Creamy Butter

Choice of Salad:

Mixed Field Greens Salad Caesar Salad

Choice of Two Sides:

Garlic Mashed Potatoes, Rice Pilaf Vegetable Medley, or Red Skin Potatoes

Choice of Two Entrees:

Sliced Roast Beef w/ Fresh Mushroom Sauce Chicken Cordon Bleu Blackened Tilapia Chef's Choice Dessert \$29.95 per person

Meeting Planner Packages

THE BOARDROOM

(10 or Less Guests in Boardroom or Sonoma III)

Assorted Muffins & Breakfast Pastries

All Day Beverage Service Includes:

Refresh of Coffee and Specialty Teas in the AM Soft Drinks and Bottled Water in the PM

Lunch Choice of:

EXECUTIVE DELI PLATTER

Soup of the Day
Mixed Field Greens Salad and Dressing
Red Skin Potato Salad and Pasta Salad
Assorted Breads and Rolls
Platter of Sliced Roast Beef, Turkey and Ham
Cheddar, Provolone and Swiss Cheeses,
Lettuce, Tomato, Onions and Pickles
Fresh Baked Cookies and Brownies

SPUDS & GREENS

Mixed Field Greens Salad with Choice of Dressings, Colossal Idaho Spuds served with a Selection of Toppings including: Grilled Chicken, Skirt Steak, Sautéed Broccoli, Cauliflower Florets, Grated Cheese, Green Onions, Sour Cream, Bacon Bits, and Creamy Butter Served with Freshly Baked Rolls Petit Fruit Tartlets

Afternoon Break Choice of:

ASSORTED BAKED COOKIES (Some cookies may contain nuts)

DOUBLE CHOCOLATE FUDGE BROWNIES (Contains Nuts)

Meeting Room Rental Included

Audio Visual Included: One (1) Drop Down Screen And Complimentary WiFi

\$49.95 per person

Meeting Planner Packages

CLIMBING THE CORPORATE LADDER

(Minimum of 15 Guests)

Simply Continental

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit
Variety of Sweet and Traditional Breakfast Breads, Muffins and Pastry
Fruit Preserves and Butter
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

All Day Beverage Service Includes:

Refresh of Coffee and Specialty Teas in the AM Soft Drinks and Bottled Water in the PM

Lunch Choice of:

EXECUTIVE DELI PLATTER

Soup of the Day
Mixed Field Greens Salad and Dressing
Red Skin Potato Salad and Pasta Salad
Assorted Breads and Rolls
Platter of Sliced Roast Beef, Turkey and Ham
Cheddar, Provolone and Swiss Cheeses,
Lettuce, Tomato, Onions and Pickles
Fresh Baked Cookies and Brownies

SOUTHERN PICNIC

Corn on the Cob
Jumbo Hot Dogs
Grilled Hamburgers
Lettuce, Tomato, Mayonnaise
Mustard, American and Cheddar Cheeses
Potato Salad *or* Macaroni and Cheese
Potato Chips
Fresh Green Beans
Chefs Choice of Desserts

SPUDS & GREENS

Mixed Field Greens Salad with Choice of Dressings,
Colossal Idaho Spuds served with a Selection of
Toppings including: Grilled Chicken, Skirt Steak, Sautéed Broccoli, Cauliflower Florets, Grated Cheese, Green Onions,
Sour Cream, Bacon Bits, and Creamy Butter
Served with Freshly Baked Rolls
Petit Fruit Tartlets

Afternoon Break Choice of:

BALLPARK TREATS

Hot Pretzels with Warm Mustard, Peanuts, Buttered and Carmel Popcorn, Assorted Soft Drinks and Bottled Water

MUNCHIE MADNESS

Mini Pretzels, Potato Chips, Fresh Carrot and Celery Sticks, Peanut Butter, Ranch and French Onion Dips, Trail Mix Soft Drinks and Bottled Water

Audio Visual Included: One (1) Drop Down Screen, One (1) Flip Chart with Markers, One (1) Power Cord And Complimentary WiFi

\$69.95 per person

TODAY'S A BIG DAY

(Minimum of 20 guests)

Deluxe Continental

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit and Yogurt
Variety of Sweet and Traditional Breakfast Breads, Muffins and Pastry
Fruit Preserves and Butter
Assortment of Bagels and Cream Cheese
Cold Cereals and Milk
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

All Day Beverage Service Includes:

Refresh of Coffee and Specialty Teas in the AM Soft Drinks and Bottled Water in the PM

Lunch Choice of:

TEXAS BARBEQUE

Mixed Field Greens Salad with Dressings

Choice of Three Sides:

Sweet Corn, Baked Beans Macaroni and Cheese, Potato Salad, or Green Beans

Choice of Two Entrees:

Barbeque Brisket Sirloin of Beef Fried Chicken Barbeque Chicken

Choice of One Dessert:

Peach, Cherry, or Apple Cobbler

SOUTH OF THE BORDER

Tortilla Soup Black Bean and Corn Salad Flour or Corn Tortillas Refried Beans Spanish Rice

Choice of Two Entrees

Beef Tamales
Grilled Chicken with a
BBQ Chipotle Sauce
Cheese, Chicken, or Beef
Enchiladas
Chicken or Beef Fajitas
with Salsa, Guacamole
Sour Cream and
Shredded Cheese
Cinnamon & Sugar
Sopapillas

ITALIAN BUFFET

Caesar Salad Hearty Minestrone Soup Garlic Bread Sticks Italian Blend of Vegetables

Choice of Two Entrees:

Spaghetti & Meatballs Cheese Tortellini with Pesto Sauce Chicken Parmesan Beef or Vegetable Lasagna Tiramisu

> *Zucchini Noodles are available for Vegetarian Option

ISLAND LAU

Pineapple Slaw

Choice of Two Entrees:

Roast Pork, Sweet & Sour Pork, Jerk Chicken Breast, Vegetarian Kabob, or Chicken Teriyaki Skewers

Seasoned Style Vegetables Cilantro & Lime Rice

Fresh Baked Rolls with Creamy Butter

> Pineapple Upside Down Cake

Afternoon Break Choice of:

FIESTA BREAK

Tortilla Chips with Salsa Guacamole, Queso, Diced Tomatoes Black Olives, Sliced Jalapeños

AT THE MOVIES

Hot Buttered Popcorn, An Assortment of Candy

Audio Visual Included: One (1) Drop Down Screen, One (1) Flip Chart with Markers, One (1) Power Cord And Complimentary WiFi

\$75.95 per person

THE CEO

(minimum of 25 guests)

Deluxe Continental

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit and Yogurt
Variety of Sweet and Traditional Breakfast Breads, Muffins and Pastry
Fruit Preserves and Butter
Assortment of Bagels and Cream Cheese
Cold Cereals and Milk
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

All Day Beverage Service Includes:

Refresh of Coffee and Specialty Teas in the AM Soft Drinks and Bottled Water in the PM

Lunch Served with all Three Entrees:

Harvest Green Salad with Sliced Green Apples, Cranraisins Candied Pecans, Blue Cheese Crumbles in a Balsamic Vinaigrette

Chicken Florentine – Chicken Breast stuffed with Creamy Spinach and Feta Cheese topped with a Beurre Blanc Sauce
Grilled Atlantic Salmon – Salmon brushed with Honey Balsamic Glaze
Black Angus Sirloin of Beef – Sliced Sirloin of Beef topped with Fresh Mushroom Sauce

Served with Season Mixed Vegetables, Red Skin Roasted Potatoes, Fresh Baked Rolls with Creamy Butter

Selection of Sliced New York Style Cheesecakes

Afternoon Break Choice of:

CHOCOHOLIC

Fresh Baked Chocolate Chip Cookies,
Double Fudge Brownies
Chocolate Covered Strawberries, Chocolate Dipped Pretzels
Freshly Brewed "House Blend" Coffees and Chocolate Milk

WE ALL SCREAM FOR ICE CREAM!

Create Your Own Sunday with a selection of Chocolate, Vanilla, and Strawberry Ice Cream, and an array of toppings including Chocolate Sauce, Caramel Sauce, Whipped Cream, Nuts, Cherries, and Fruit

Audio Visual Included: Two (2) Drop Down Screens, One (1) Podium or Microphone, Two (2) Power Cords And Complimentary WiFi

\$95.95 per person

CATCH THAT FLIGHT!

(minimum of 15 guests)

Deluxe Continental

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit and Yogurt
Variety of Sweet and Traditional Breakfast Breads, Muffins and Pastry
Fruit Preserves and Butter
Assortment of Bagels and Cream Cheese
Cold Cereals and Milk
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

Mid-AM Beverage Refresh Includes:

Refresh of Coffee, Specialty Teas, with Soft Drinks and Bottled Water added

Audio Visual: One (1) Complimentary Drop Down Screen

\$18.95 per person

AFTERNOON KICK OFF!

(minimum of 15 guests)

Choice of Lunch:

Turkey Bacon Avocado Wrap

Slices of Deli Turkey served with Sliced Avocado and Crispy Bacon Wrapped in a Tortilla with Cilantro Ranch Spread

Harvest Green Salad

Sliced Green Apples, Cranraisins, Candied Pecans, Blue Cheese Crumbles in a Balsamic Vinaigrette

Greek Salad

Authentic Feta Cheese, Fresh Cucumbers, Tomatoes, Red Onion, Pepperoncini Peppers
Over Salad Greens with Greek Vinaigrette
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

Soup De Jour & Salad

The Soup of the Day accompanied by a Mixed Field Green Salad with Tomatoes, Herbed Croutons, and Choice of Dressing

Mid-PM Beverage Refresh Includes:

Refresh of Coffee, Specialty Teas, with Soft Drinks and Bottled Water added

Audio Visual: One (1) Complimentary Drop Down Screen

\$23.50 per person

The Executive Dinner

(minimum of 30 guests)

Dinner buffet includes one (1) Choice of Soup, one (1) Salad, two (2) dinner entrées, and one (1) dessert, Fresh Baked Rolls, Whipped Butter, Fresh Seasonal Vegetables, Freshly Brewed "House Blend" and Decaffeinated Coffees, Specialty Teas or Iced Tea.

Soups:

Hearty Vegetable Tomato Basil Lobster Bisque Seafood Gumbo Italian Wedding Soup Chicken Tortilla

Salads:

Mixed Field Greens Choice of Dressing Harvest Green Salad Sliced Green Apples, Cranraisins, Candied Pecans, Blue Cheese Crumbles in a Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese Hilton Hearts Salad

Marinated Hearts of Palm and Artichoke Hearts on Boston Lettuce

Lemon Garlic Tilapia

Baked Tilapia topped with a Lemon Garlic Sauce

Entrees:

Roasted Rosemary Chicken

Roasted Lemon and White Wine Sauce with Fresh Rosemary complements a Chicken Breast and Wing Served with Creamy Mashed Potatoes

Served with Red Skin Potatoes

Glazed Atlantic Salmon

Brushed with Honey Balsamic Glaze Served with Jasmine Rice Chicken Florentine

Chicken Breast Stuffed with Creamy Spinach and Feta Cheese, topped with a Beurre Blanc Sauce Served with Duchess Potatoes

Peppercorn Drizzled New York Strip

Rubbed with Garlic and topped with a Peppercorn Cream Sauce Served with a Twice Baked Potato Pork Tenderloin

Topped with a Warm Apple Maple Salsa Served with Garlic Mashed Potatoes

Spinach Herb Pesto Linguini

Linguini mixed with a flavorful Spinach Pesto Topped with Grated Parmesan and Fresh Seasonings Eggplant Parmesan

Baked Eggplant topped with Fresh Seasonings Served over a bed of Angel Hair Pasta

Dessert:

Triple Chocolate Cake
Chocolate Mousse with Amaretto Cream
New York Style Cheesecake
Carrot Cake with Cream Cheese Frosting
Tiramisu

Bourbon Soaked Bread Pudding Cobbler: Peach, Apple, or Cherry Deluxe Key Lime Pie Pineapple Upside Down Cake Assorted Petit Fours

\$89.95 per person

It's A Party! (minimum of 20 guests)

Cold Hors D'oeuvres

Melon Wrapped with Prosciutto	\$4.95 pp	Tomato Bruschetta	\$3.00 pp
Assorted Mini Sandwiches	\$3.50 pp	Jumbo Prawns with Cocktail Sauce	\$9.95 pp
Assorted Wrap Pinwheel Sandwiches	\$3.75 pp	Hummus Dip with Pita Triangles	\$ 4.00 pp

Hot Hors D'oeuvres

Bacon Wrapped Scallops	\$6.95 pp	Seafood Spring Rolls	\$5.75 pp
Breaded Chicken Tender with Honey Mustard Sauce	\$4.50 pp	Demi-Glazed Meatballs	\$3.75 pp
Prosciutto Wrapped Asparagus	\$4.95 pp	Petite Barbecue Spareribs	\$5.50 pp
Veggie Springrolls	\$3.50 pp	Spicy Beef Empanadas	\$5.50 pp
Mini Beef Wellington	\$6.50 pp	Southwest Chicken Egg Roll	\$4.50 pp
Stuffed Mushroom Caps	\$4.75 pp	Chicken Satay with Mango Salsa	\$5.25 pp
Petite Crab Cakes with Remoulade Sauce	\$6.25 pp	Assorted Petite Quiche	\$4.75 pp

Reception Displays

Vegetable Crudités

Array of Fresh Vegetables served with Ranch and Bleu Cheese Dips \$8.95 per person

International Cheese Display

Imported and Domestic Cheese Selections with Assorted Crackers and Sliced Breads \$14.95 per person

Delicious Dips and Spreads

Guacamole, Herbed Cream Cheese and Onion Dip, Salsa, spicy Queso, Served with Tortilla Chips, Potato Chips and Crackers \$6.95 per person

Domestic Cheese Display

Domestic Cheese Selections with Assorted Crackers and Sliced Breads \$9.95 per person

Harvest of Fresh Fruits

Selection of Seasonal Best Fruits With Yogurt Dip \$8.95 per person

Sweet Dessert!

Variety of Petite Pastries \$9.95 per person

Action Stations

(Items Below Served by Uniformed Attendant at \$85.00 with a 2 hour minimum)

Pasta Station

Penne, Linguini, and Cheese Ravioli, Marinara, Alfredo and Pesto Sauce. With a variety of Fresh Vegetables Parmesan Cheese and Garlic Bread

\$14.95 per person

Add Chicken or Italian Sausage \$1.95 per person Add Shrimp \$2.95 per person

Fajita Station

Chicken and Beef Fajitas Sautéed with Bell Pepper, and Onions Served with Flour Tortillas, Shredded Cheese, Tomato, Jalapenos, Sour Cream, Salsa & Guacamole with Tortilla Chips

\$15.95 per person

Mashed Potato Station

Served in a Martini Glass Red Skin and Garlic Mashed Potatoes Topped with Choice of Sautéed Mushrooms, Brown Gravy, Caramelized Onions, Grated Cheeses, Bacon, Sour Cream, Butter and Chives \$12.95 per person

Asian Stir-Fry

Orange Chicken and Peppered Beef With Asian-Style Vegetables, with Fried Rice Fortune Cookies \$15.95 per person

The Cocktail Hour

Banter & Beer

(minimum of 5 ppl)
Includes:

Bucket of Domestic Beer (6 bottles) Buffalo Chicken Wings Warm Salted Pretzels with Mustard Mini Pizza Cheese Quesadilla Triangles Mozzarella Cheese Sticks

\$35.00 per person

Beer & Wine Cocktail Hour

Priced per Person by the Hour includes Imported and Domestic Beer, House Wine, Juices and Soft Drinks.

First Full Limited Hour \$14.00

2nd Full Cocktail Hour \$8.00

Each Additional Full Limited Hour \$ 6.00

Priced per Person by the Hour, Please Select Call or Premium Brands.

Maximum of 4 Hours

Premium

First Full Cocktail Hour \$18.00 2nd Full Cocktail Hour \$12.00 Each Additional Full Cocktail Hour \$10.00

We proudly serve as our Premium Brands; Absolut Vodka, Tanqueray Gin, Bacardi Rum, Crown Royal Whiskey, Johnny Walker Red Scotch, Jose Cuervo Tequila, Kaluha Grey Goose, and Glenlivet. Call

First Full Cocktail Hour \$16.00 2nd Full Cocktail Hour \$10.00 Each Additional Full Cocktail Hour \$8.00

Large Audio Package – 60-100 Attendance – \$450.00

Wireless Microphone (Lavaliere or Handheld), Podium, PA System, Mixer, all Cords and Cables.

We proudly serve as our Call Brands; Smirnoff Vodka, Beefeater, Seagrams 7, Bacardi Rum, Jim Beam, Jose Cuervo Gold, Peach Schnapps and Cutty Sark

Cash Bar / Hosted Bar

Premium Brand Cocktails \$8.00 Domestic Beer \$5.00 Imported Beer \$7.00 House Wine \$7.00 Soft Drinks \$3.00 Bottled Water \$3.00 Red Bull \$4.00

Specialty Items

Fruit Punch \$35.00 Champagne, House \$35.00 per bottle Champagne Toast \$7.00 per person Champagne Punch \$50.00 per gallon House Wine \$25.00 per bottle Premium Wine Priced upon Request.

Drink Tickets are Available Upon Request

Bartenders are required for all bars. Labor Fee of \$85.00 up to 4 hours per bartender will apply.

Additional Hour of Bartender Service \$25.00.

Alcohol Consumption must be in compliance with applicable liquor laws.

No alcoholic beverages will be sold to persons less than 21 years of age.

A/V Equipment

We proudly offer a wide selection of Audio visual equipment rental for your events. The packages below are based on a per day pricing.

Audio Visual Packages

Small Meeting Accessory Package

Easel, Flip Chart, and Markers \$55.00

Single LCD Package

One Drop Down Screen, One LCD Projector,
Cart and Cables
\$250.00
(0 - 30 attendees)

Dual LCD Package

Two Drop Down Screens, Two LCD Projectors,
Cart and Cables
\$350.00
(31 – 50 attendees)

Triple LCD Package

Three Drop Down Screens, Three LCD Projectors,
Cart and Cables
\$450.00
(51 – 100 attendees)

Screen Accessory Package

Drop Down Screen, Power Strip, and Extension Cords \$110.00

Small Audio Package

Wireless Microphone Combo (Lavaliere or Handheld), Podium, House Sound, all Cords and Cables \$250.00

DVD Package

Television, DVD Player, Power Strip, Cart and Cables \$250.00

Flipchart & LCD Package

Includes Drop Down Screen, LCD Projector, 2 Flipcharts and Markers, Cart, Power Strips, Extension Cords and Wireless Handheld Mic or Lavalier and Podium \$350.00

Individual Components

Power strip	\$20.00	Wireless Microphone (Handheld or Lavaliere)	\$125.00
Easel	\$25.00	Sound Patch	\$150.00
Extension Cord	\$15.00	Polycom Conference Phone	\$75.00
White Board	\$50.00	Phone Line	\$50.00
Flip Chart with Markers	\$55.00	Podium	\$60.00
Cart	\$45.00	12 Connections Hub	\$55.00
5 Chanel Mixer	\$55.00	24 Connections Hub	\$75.00
Single Drop Down Screen	\$75.00	Single LCD Projector	\$75.00