



CATERING MENU



BREAKFAST

CONTINENTAL BREAKFAST

American Continental \$10.00
Assorted fruit juices, assorted danishes and muffins, and a selection of fresh seasonal fruit.
Served with freshly brewed coffee and hot tea

Regal Continental \$14.00
Assorted fruit juices, assorted breakfast pastries, yogurt, a selection of fresh seasonal fruits, and bagels served with butter and flavored cream cheeses. Served with freshly brewed coffee, hot tea, Pellegrino mineral water

PLATED BREAKFAST

All plated breakfasts are served with fresh fruit, butter, preserves, fresh squeezed orange juice, coffee and hot herbal teas

The Traditional \$13.00
Applewood smoked bacon or sausage links
Scrambled eggs
Roasted breakfast potatoes
White or wheat toast

The French Connection \$13.00
Vanilla-infused Brioche French toast
drizzled with warm maple syrup
Applewood smoked bacon or sausage links

The Crown \$14.00
Traditional Eggs Benedict
Roasted breakfast potatoes

Steak and Eggs \$18.00
6 oz. sirloin
Scrambled eggs
Roasted breakfast potatoes
White or wheat toast

Minimum of 20 guest, decaffeinated coffee is available upon request



BREAKFAST



BREAKFAST BUFFET

All breakfast buffets are served with a display of fresh seasonal fruits, milk, apple juice, orange juice, coffee, and hot tea

The American Buffet

\$14.00

Applewood smoked bacon,
Sausage links,
Scrambled eggs,
Roasted breakfast potatoes,
Toast station with assorted bagels,
white and wheat breads
with cream cheese and fruit preserves
Variety of muffins

The Executive Buffet

\$16.00

Traditional Eggs Benedict
Vanilla-infused brioche French toast
drizzled with warm maple syrup
Applewood smoked bacon
Sausage links
Scrambled eggs
Freshly baked danishes
Roasted breakfast potatoes

Southwestern Breakfast Taco Buffet

\$14.00

Southwest scrambled eggs with
chorizo sausage and peppers
Skillet potatoes
Applewood smoked bacon
Warm flour tortillas,
Pico de gallo, jalapeno peppers
Salsa, guacamole, grated cheddar cheese
Black bean relish

Country Breakfast Buffet

\$17.00

Biscuits and gravy
Applewood smoked bacon
Sausage patties
Scrambled eggs
Country skillet potatoes
Variety of breakfast pastries

Brunch Buffet

\$25.00

Spinach and Mushroom Frittata
Bacon and Potato Frittata
Applewood smoked bacon
Sautéed red potatoes
Grilled rosemary chicken
Seasonal vegetables
Fresh seasonal fruits and berries
Breakfast pastries
Coffee, iced tea, apple juice, and orange juice

Bountiful Breakfast Buffet

\$22.00

Made to order omelet and egg station
Applewood smoked bacon
Sausage links
Variety of breakfast pastries
Roasted breakfast potatoes
Toast station with assorted bagels
White and wheat breads with cream cheese
and fruit preserves

* Does not include attendant fee, one attendant is required for every 35 guests

***Planner suggests adding a Bloody Mary and Mimosa Bar**

Minimum 35 guests

Decaffeinated coffee is available upon request



BREAKFAST



ENHANCE YOUR BREAKFAST BUFFET

Belgian Waffle Action Station \$4.00

Toasted almonds, chocolate chips, fresh seasonal fruit, pecans, whipped cream, and flavored syrups

**Please allot 2 min wait time per order*

Egg and Omelet Action Station \$8.50

Prepared to order with farm fresh eggs

Cheddar cheese, feta cheese, onions, tomatoes, mushrooms, bacon, ham, spinach, green peppers, and red peppers

Service time of 90 minutes, minimum of 35 guests

A \$75.00 fee per uniform chef required

Pricing is per person

For additional enhancements, please see our A La Carte section of the menu



A LA CARTE



BEVERAGES

Coffee (gallon) \$35.00
Freshly brewed coffee, decaffeinated coffee, and selection of hot teas.

Lemonade (gallon) \$25.00

Assorted Fruit Juices (gallon) \$20.00
Apple or Orange

San Pellegrino Sparkling Water \$3.00

Assorted Gatorade \$3.00

Individual Bottled Milk \$3.50

Freshly Brewed Iced Tea (gallon) \$25.00

Bottle Water \$2.50

Canned Pepsi Products \$2.50
Pepsi, Diet Pepsi, Mountain Dew, Serria Mist, Schweppes Ginger Ale, Orange Crush, Dr. Pepper

Assorted Bottled Juices \$2.25

Hydration Station (3 gallons) \$45.00
Assorted infused water uniquely display in beverage dispensers. Cucumber mint, strawberry basil, strawberry mint, refreshing citrus.
Other flavor combinations are available upon request.



A LA CARTE



BAKERY FRESH

| | | | |
|--|---------|---|----------|
| Soft Pretzel Sticks (dozen) Served with choice of mustard or nacho cheese sauce | \$22.00 | Assorted Muffins (dozen) Blueberry, banana nut, poppy seed | \$24.00 |
| Cinnamon Rolls (dozen) | \$30.00 | Lemon Bars (dozen) | \$24.00 |
| Assorted Bagels (dozen) Served with butter and flavored cream cheese | \$24.00 | Assorted Fruit-filled Danishes (dozen) | \$24.00 |
| Fresh Baked Assorted Cookies (dozen) Chocolate chip, white chocolate macadamia nut, M&Ms, peanut butter, and oatmeal raisin. | \$24.00 | Buttered Croissants (dozen) | \$24.00 |
| Double Fudge Brownies (dozen) | \$24.00 | Half Sheet Cake* (40 slices) | \$125.00 |
| | | Full Sheet Cake* (80 slices) | \$225.00 |

**Custom artwork available upon request. Please speak with your catering sales representative.*

SNACKS

| | | | |
|---|---------|--|---------|
| Sliced Fresh Fruit (per serving) | \$3.50 | Traditional Trail Mix (pound) | \$13.00 |
| Whole Fresh Fruit (per serving) | \$2.50 | Mixed Nuts (pound) | \$15.00 |
| Assorted Yoplait Yogurt (per serving) | \$2.75 | Potato Chips and Dip (per person) | \$3.00 |
| Tortilla Chips (per person) Served with Salsa | \$2.50 | <i>Please select <u>one</u>:</i> | |
| Assorted Granola Bars (dozen) | \$12.00 | • Ranch | |
| Assorted Candy Bars (dozen) | \$20.00 | • French Onion | |
| | | Popcorn (per person) | \$3.00 |
| | | Freshly popped and displayed in a popcorn machine | |
| | | <i>*An attendant fee will be applied for groups over 50 people</i> | |

LUNCH

BOX LUNCH

Each boxed lunch is accompanied by a piece of whole fruit, a bag of chips, a gourmet chocolate chip cookie, bottled water, and Pepsi products



Chef's Chicken Salad \$16.00

Served on a fresh baked croissant, green leaf lettuce, and sliced red tomatoes

Smoked Turkey \$16.00

Served on wheat berry bread with Swiss cheese, green leaf lettuce, and sliced red tomatoes

Black Forest Ham \$16.00

Served on what berry bread with cheddar cheese, green leaf lettuce, and sliced red tomatoes

Roast Beef \$16.00

Served on a white hoagie roll with provolone cheese, horseradish cream, green leaf lettuce, and sliced red tomatoes

Club Wrap \$16.00

Turkey breast and crisp bacon served on a tomato basil tortilla with Swiss cheese, green leaf lettuce, and sliced red tomatoes



LUNCH



SALADS AND SANDWICHES

All sandwiches, salads, and wraps include freshly brewed regular coffee, iced tea service and a choice of chocolate chip cookie, chocolate fudge brownie, or lemon bar

Classic Club \$12.00

Oven-roasted turkey breast, black forest ham, crispy bacon, Swiss cheese, green leaf lettuce, red tomato, and mayonnaise served on Pullman white bread. Includes potato chips

Grilled Vegetarian Wrap \$13.00

Balsamic marinated peppers, asparagus, yellow squash, grape tomatoes, and Portobello mushrooms wrapped in a tomato basil tortilla with balsamic vinaigrette. Served with herb rotini pasta salad

Chicken Caesar Salad \$15.00

Grilled sliced chicken breast served on crisp romaine lettuce with garlic croutons, shredded Parmesan, and creamy Caesar dressing

Santa Fe Chicken Salad \$16.00

Choice of crispy fried chicken tenders or blackened chicken breast served on crisp field greens, black bean and corn relish, diced tomatoes, shredded cheddar cheese, sliced red onions, and BBQ ranch dressing

Beef Fajita Salad \$17.00

Tender slices of marinated skirt steak served on crisp greens with pico de gallo, shredded cheddar cheese, sautéed onions and sweet peppers, served with flour tortillas



LUNCH

PLATED LUNCH

Plated lunch entrées include choice of salad, hearth baked rolls and butter, chef's choice of dessert, freshly brewed coffee, and iced tea service.

SALADS

Please select one from the following:

Farmers House Salad

Cucumber, tomato, carrot, red onion, cheddar cheese and choice of dressing

Cranberry Pecan Salad

Field greens with dried cranberries, red onion, candied pecans, feta cheese and Balsamic dressing

Wedge Salad

Crisp iceberg lettuce with diced tomato, crisp bacon, bleu cheese and our homemade ranch bleu dressing

Spinach Salad

Spinach, almonds, strawberries, mandarin oranges, red onion and poppy seed dressing

Traditional Caesar

Romaine lettuce with shaved Reggiano Parmesan and garlic croutons



LUNCH

PLATED LUNCH

Plated lunch entrées include choice of salad, hearth baked rolls and butter, chef's choice of dessert, freshly brewed coffee, and iced tea service.

ENTRÉES

Please select one of the following:

Marinated Grilled Chicken \$18.00

Grilled chicken breast marinated in herb-infused olive oil, served with fresh seasonal vegetables and blended wild rice

Chicken Pasta Primavera \$19.00

Penne pasta tossed with roasted peppers, julienned carrots, zucchini, Portobello mushrooms, and diced roma tomatoes; then topped with an herb-seared chicken breast in light garlic chardonnay sauce

Chicken Parmesan \$20.00

Italian-breaded boneless chicken breast covered with a light Pomodoro sauce and melted mozzarella cheese, served on a bed of linguine with Pomodoro sauce

Chicken Monterey \$20.00

Lightly seasoned sautéed boneless chicken breast sautéed with Pico de Gallo and smothered with grilled onions, peppers, and melted Monterey Jack cheese and green chili mash potatoes

Rosemary and Black Pepper-Crusted Pork Loin \$24.00

Rosemary and Black Pepper-Crusted Pork Loin with light au jus, served with fresh seasonal vegetables and rosemary roasted potatoes

Grilled Fillet of Salmon \$25.00

Grilled salmon fillet with Dijon cream sauce, served with fresh seasonal vegetables in an aromatic broth, blended wild rice and baby field green with candied walnuts and choice of two dressings

Roasted Beef Strip Loin \$35.00

Expertly carved and seasoned strip loin with a rich burgundy sauce, served with horse radish mashed potatoes and chef's choice of vegetable

Petite Filet Mignon \$38.00

Petite filet mignon with merlot demi-glace, served with fresh seasonal vegetables and sour cream chive mashed potatoes



LUNCH

BUFFETS

Included with your Luncheon Buffet are hearth baked rolls and butter, dessert, freshly brewed coffee, and iced tea service

Deli Buffet \$19.00

A sandwich buffet with roast beef, Black forest ham, Genoa salami, smoked turkey Swiss cheese, cheddar cheese Sliced tomatoes red onions, green leaf lettuce Sliced pickles, assorted condiments Artisan breads Red potato salad Choice of house salad or Caesar salad Assorted chips Double fudge brownies and chef's selection of cookies

Little Italy \$24.00

Tri-color tortellini Alfredo Chicken Parmesan Pasta primavera Roasted red potatoes Italian green beans, Caprese salad Caesar Salad Herb garlic breadsticks Tiramisu for dessert

Soup, Salad and Sandwich Buffet \$21.00

Mixed green salad with two dressings Choice of roasted tomato soup, green chicken chilié, or hearty Minestrone Tray of assorted sandwiches on croissants, Kaiser rolls and wheatberry bread Lemon bars and assorted fresh baked cookies
**Add bake potatoes for \$4.00 or substitute for soup or salad for \$1.99 more*

Minimum 35 guests
Decaffeinated coffee is available upon request

Mexican Buffet \$25.00

Red chile cheese enchiladas, 24-hour marinated chicken and beef fajitas Southwest corn and black bean salad Spanish rice Borracho beans Green chile chicken soup topped fried tortilla strips Warm flour tortillas queso blanco Loaded topping bar Tortilla chips and salsa Cinnamon churros

Cowboy Lunch Barbeque \$29.00

Slow roasted pulled pork and mini buns Backyard BBQ chicken Garden Salad served with ranch and house vinaigrette dressing. Choice of cole slaw or country potato salad Choice of BBQ baked beans or country style green beans Corn on the cob Jalapeno cornbread Sliced watermelon Apple pie



LUNCH

BUILD YOUR OWN BUFFETS

Build Your Own Lunch Buffet offers many combinations of foods to best suit your attendees. Included with your luncheon buffet are hearth baked rolls and butter, dessert, freshly brewed coffee, and iced tea service

Two salads, two sides, and two entrées \$25.00

Three salads, three sides, and two entrées \$35.00

SALADS

Mixed Field Greens
Coleslaw
Traditional Caesar Salad
Herbed Rotini Salad
Caprese Salad
Three Bean Salad
Potato Salad

SIDES

Seasonal Fresh Vegetables
Oven Roasted Red Bliss Potatoes
Honey Glazed Carrots
BBQ Baked Beans
Green Beans
Mashed Potatoes and Gravy
Green Chilié Cream Corn
Au Gratin Potatoes
Baked Macaroni and Cheese

ENTRÉES

Grilled Herb-Crusted Lemon Chicken Breast
Fried Chicken
Roast Pork Loin
Pulled Pork
Country Fried Steak and Gravy
Baked Tilapia
BBQ Chicken
Vegetable Penne Pasta Alfredo
Sliced Brisket

DESSERTS

Chocolate Chip Cookie
Chocolate Fudge Brownie
Lemon Bar



Minimum 20 guest, decaffeinated coffee is available upon request
Pricing is per person

BREAK



BREAK SERVICE

All break services are served with Pepsi products
Pricing is per person and is based on a 90 minute serve time

Coffee and Mini Dessert Break \$10.00

Fresh brewed regular and decaf coffee served with a selection of mini desserts including cookies, brownies, lemon bars and chef selected mini desserts

Dry Snack Break \$14.00

A selection of potato chips, French onion dip, trail mix, honey roasted nuts, smoked almonds, Chex Mix, and wasabi peas

Power Break \$14.00

A selection of assorted chilled juices, whole fresh fruit, assorted granola bars, a variety of Yoplait yogurt, and freshly brewed coffee service

Afternoon Cookie Break \$15.00

A selection of cookies; white chocolate macadamia nut, M&Ms, chocolate chip, peanut butter, and oatmeal raisin. Served with whole milk, 2% milk, chocolate milk, and freshly brewed coffee

Bedre' Chocoholic Break \$17.00

An assortment of Bedre' chocolate bars, Bedre' white fudge twists, Bedre' milk chocolate crisps, chocolate fudge brownies, and chocolate chip cookies. Served with whole milk, 2% milk, chocolate milk, and freshly brewed coffee

Health Break \$17.00

Whole bananas, apples, vegetable crudité's with ranch dressing, trail mix, and hummus with pita bread

Ball Park Break \$20.00

Nathan's Famous hotdogs with assorted condiments, soft pretzels with cheddar cheese sauce, popcorn, peanuts, and Cracker Jacks



DINNER

PLATED DINNER

Plated dinner entrées include choice of salad, hearth baked rolls and butter, chef's choice of dessert, freshly brewed coffee, and iced tea service

SALADS

Please select one from the following:

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Cucumber, tomato, carrot, red onion, cheddar cheese and choice of dressing

Cranberry Pecan Salad

Field greens with dried cranberries, red onion, candied pecans, feta cheese and Balsamic dressing

Wedge Salad

Crisp iceberg lettuce with diced tomato, crisp bacon, bleu cheese and our homemade ranch bleu dressing

Spinach Salad

Spinach, almonds, strawberries, mandarin oranges, red onion and poppy seed dressing

Traditional Caesar

Romaine lettuce with shaved Reggiano Parmesan and garlic croutons



Decaffeinated coffee is available upon request

DINNER

PLATED DINNER

Plated dinner entrées include choice of salad, hearth baked rolls and butter, chef's choice of dessert, freshly brewed coffee, and iced tea service

ENTRÉES

Please select one of the following:

Chicken Rosemary \$25.00

Grilled chicken breast infused with rosemary and Dijon mustard, served with fresh seasonal vegetables, and garlic roasted potatoes

Roasted Pork Tenderloin Filet \$28.00

Mustard-crust pork tenderloin topped with caramelized onion and apple au jus served with tri color roasted baby potatoes and fresh seasonal vegetables

Chicken Wellington \$32.00

Baked boneless chicken breast wrapped in puff pastry with mushroom duxelle, served with blistered asparagus, and thyme roasted potatoes

Beer Braised Short Ribs \$34.00

Short ribs slow roasted for 24 hours in beer and red wine demi-glace served with bacon corn relish over parmesan and tomato polenta

Atlantic Salmon Bruschetta \$38.00

Herb crusted grilled Atlantic salmon topped with a fresh Italian Pico de Gallo served with pearl couscous and oven roasted seasonal vegetables

Chicken and Grilled Shrimp \$39.00

Roasted chicken breast topped with grilled shrimp, served with mushroom risotto and vegetable ragout

Roast Beef Prime Rib \$42.00

Ten ounce slow-roasted beef prime rib with natural au jus, served with oven roasted fingerling potatoes and fresh seasonal vegetables

Beef Tenderloin and Chicken \$42.00

Center cut filet rubbed with sea salt and fresh cracked peppercorn, grilled to perfection with a red wine demi-glace paired with a marinated chicken breast topped with a fresh chimichurri sauce, served with au gratin potatoes and fresh seasonal vegetables



DINNER

ENTRÉES continued

New York Strip Steak \$44.00

Ten ounce New York strip steak topped with maître d'hôtel butter, onion fritts, garlic mashed potatoes, and fresh seasonal vegetables

Ribeye Steak and Shrimp \$44.00

Ten ounce Ribeye steak topped with sautéed gulf shrimp in garlic butter; served with golden whipped potatoes and fresh seasonal vegetables

Capisce Sea Bass \$45.00

Grilled fresh sea bass served over seasonal roasted vegetables and sun dried tomatoes, served with tangerine basil beurre blanc

Filet Mignon \$48.00

Center cut filet mignon rubbed with sea salt and fresh cracked peppercorn, grilled to perfection with a mushroom and red wine reduction, served with blistered asparagus and au gratin potatoes

Steak and Salmon \$48.00

Center cut filet rubbed with sea salt and fresh cracked peppercorn pan seared with a red wine demi-glace paired with a herb crusted salmon filet topped with Italian bruschetta topping and served with au gratin potatoes and fresh seasonal vegetables

Surf and Turf \$65.00

Center cut filet rubbed with sea salt and fresh cracked peppercorn pan seared with a red wine demi-glace paired with a 6oz Maine lobster tail and served with au gratin potatoes and fresh seasonal vegetables



DINNER

BUFFET

All dinner buffets include dessert, freshly brewed regular coffee, hot tea, and iced tea service

Cowboy Barbeque \$39.00

Garden Salad
Country Potato Salad
Marinated Vegetable Salad- fresh seasonal vegetables marinated in white wine & herb vinaigrette
Sliced Watermelon
Slow Roasted Pulled Pork
Backyard Grilled BBQ Chicken Breast
Hickory Smoked Beef Brisket with Housemade Barbeque Sauce
Country Style Green Beans
Momma's BBQ Baked Beans
Corn on the Cob
Jalapeno Cornbread
Apple Pie or Peach Cobbler

South of the Border \$40.00

Southwest Salad- Chopped lettuce cotija cheese, grape tomatoes, black beans, corn, and tortilla strips
Tortilla Chips served with fire roasted salsa, pico de gallo, and guacamole
Southwest Coleslaw- carrots, green cabbage, sweet peppers, shredded jicama, cilantro, and jalapeno
Chicken Enchiladas
Marinated Carne Asada- served with peppers, onions, and flour tortillas
Seared Mahi Mahi with southwest seasonings and poblano cream sauce
Spanish Rice
Refried Beans
Roasted Green Chili Corn
Churros or Tres Leches Cake

Tuscan Buffet \$37.00

Tortellini Pasta Salad
Fresh Mozzarella and Tomato Display
Caesar Salad
Chicken Marsala
Capisce Lasagna
Vegetarian Pasta Primavera
Grilled Asparagus and Caramelized Shallots
Fresh Baked Focaccia Bread
Tiramisu or Cannoli's



Minimum 35 guests, decaffeinated coffee is available upon request

DINNER

BUFFET

All dinner buffets include dessert, freshly brewed regular coffee, hot tea, and iced tea service

WinStar Signature Buffet \$46.00

Garden salad with ranch & house vinaigrette dressing
Spinach salad with candied pecans & raspberry vinaigrette
Grilled Vegetable Platter
Warm Yeast Rolls and butter
Oven Roasted Potatoes
Seasonal Fresh Vegetables
Sliced seasoned prime rib served with au jus and creamy horseradish sauce

Choice of:

- Herb Crusted Salmon with Bruschetta Topping
- Rosemary Chicken with Lemon garlic sauce

Tres Leches Chocolate Cake or Crème Brulee Cheesecake

Southern Bounty Buffet \$44.00

Pasta Salad
Country Potato Salad
Grilled Vegetable Display
New Orleans Shrimp Boil- featuring jumbo shrimp, andouille sausage, corn, and potatoes

(Crawfish and crabs available if in season for additional price)

Carolina Shrimp and Grits with andouille marmalade
Fried Catfish and Hushpuppies served with Tartar Sauce
Slow Roasted Pulled Pork served on slider buns with assorted pickles and onions
Low Country Creamy Macaroni and Cheese
Southern Green Beans
Bread Pudding or Apple Cobbler



Minimum 35 guests, decaffeinated coffee is available upon request

DINNER

BUILD YOUR OWN DINNER BUFFET

A customized dinner buffet is paired with chef's selection of potato, rice, or pasta, fresh seasonal vegetables, and fresh baked rolls with butter

Three Salads and Two Entrées \$40.00

Three Salads and Three Entrées \$44.00

SALAD CHOICES

Garden Salad with Ranch and House Vinaigrette Dressing

Spinach Salad with strawberries, oranges, candied pecans, and raspberry vinaigrette

Caprese Salad- fresh mozzarella, tomato, and fresh basil

Tortellini Pasta Salad

Roasted Garlic and Balsamic Vegetable Salad

- served with feta cheese

Dill Seafood and Pasta Salad

ENTRÉE CHOICES

Island Marinated Mahi Mahi

--with pineapple salsa and sweet citrus chili sauce

Herb Rubbed Salmon

--with dill cream and Italian Pico

Marinated Glazed Pork Loin

-with apple and onion au jus

Cajun Shrimp and Sausage Pasta

Sliced Marinated Flank Steak

-with Mushroom demi-glace

Rosemary Marinated Airline Chicken

Chicken Parmesan

-topped with marinara and Mozzarella

Grilled herb-crust lemon chicken breast

Fried chicken

Pulled pork

Country fried steak and Gravy

BBQ chicken

Sliced brisket

Prime Rib (will be an additional \$5.00 per person)

DESSERT CHOICES (Pick one)

Crème Brûlée Tarts

Mini Cheesecake

Mini Desserts

Dessert Shooters

Minimum 35 guests, decaffeinated coffee is available upon request



VEGETARIAN SELECTIONS

Eggplant Roulade \$24.00

Grilled rolled eggplant served with boursin cheese spinach, roasted peppers, polenta cake with parsley oil and balsamic reduction

Grilled Vegetable Napoleon \$24.00

A napoleon of garlic and balsamic marinated Portobello mushroom, eggplant, yellow squash, and roasted red pepper with a Pomodoro sauce, served with garlic mashed potatoes

Vegetarian Tart \$24.00

Shredded parmesan cheese, oven roasted chef mixed mushrooms, grilled asparagus, petit carrots & overnight tomato with house roasted tomato coulis

Roasted Vegetable Ravioli \$24.00

Balsamic & lemon grilled asparagus with overnight tomato, petit carrots, basil pesto cream sauce & topped with fresh shredded parmesan

Stuffed Pepper* \$24.00

Fire roasted red pepper stuffed with dried fruit cilantro rice pilaf, baby carrots, broccolini & honey butter sauce

Vegetable Napoleon* \$24.00

Garlic & herb grilled zucchini, squash, Portobello mushrooms & fire roasted red pepper served with Mediterranean confetti couscous & roasted garlic tahini lemon cream sauce

**Make it Vegan with no sauce
Menu items are for and lunch and dinner*



RECEPTION

COLD DISPLAYS

Mini Sandwich Display \$3.00

Roast beef, provolone, and horseradish, mustard, smoked turkey, Swiss cheese, tomato, chipotle aioli, black forest ham, cheddar cheese, and garlic aioli, housemade chicken salad

Salsa Display \$3.00

A selection of housemade salsa, salsa verde, chipotle salsa, pineapple salsa, and XXX salsa; served with corn tortilla chips

Fresh Vegetables Display \$3.75

Sliced seasonal fresh vegetables served with chef's selection of dips

Fresh Fruit Display \$3.50

Seasonal cut fresh fruit served with chef's selection of dips

Mediterranean Display \$4.00

Roast garlic and red pepper hummus served with grilled pita triangle and fresh crudité

Cheese Display \$4.00

A unique display of Artisan, International, and Domestic cheeses including grapes, strawberries, olives, assorted breads, and crackers

Seasonal Grilled Vegetables \$4.25

Bell pepper, mushrooms, yellow squash, zucchini, and other seasonal vegetables served with balsamic pomegranate vinaigrette.

Italian Antipasto Display \$7.50

A display of Italian capicola, prosciutto, salami, provolone, domestic cheeses, olives, marinated artichoke hearts, and pepperoncini. Served with fresh baguettes

Jumbo Shrimp Display \$8.00

Fresh jumbo peeled shrimp served with cocktail sauce, remoulade sauce and lemon wedges.
Average of four pieces per person

Minimum of 25 guest, pricing is per person



RECEPTION

COLD HOR D'OEUVRES

Minimum order of 50 pieces per item. Prices below are for individual pieces



Cheese and Fruit Kabobs \$3.00
Cheddar and pepper jack cubes
with grapes and fresh berries

Smoked Salmon Crostini \$3.00
Delicate smoked salmon
with cream cheese and honey drizzle

California Roll Assortment \$3.00
Topped with crab, crawfish,
or spicy tuna mixture

Jumbo Shrimp Shooter \$3.00
Served with horseradish cocktail sauce

Individual Crudité Cups \$3.00
Celery, carrot, pepper, and broccoli
with garden dressing

BLT Crostini \$3.00
Applewood smoked bacon,
tomato, and pesto aioli

Shrimp Ceviche \$3.50
Served on a mini banana leaf plate

Tuna Ceviche \$4.50
Served on a mini banana leaf plate
topped with wonton crisp

HOT HOR D'OEUVRES

Minimum order of 50 pieces per item. Prices below are for individual pieces

Assorted Mini Quiches \$2.00

Chicken Wings \$2.00
Drizzled in mild, hot, or BBQ sauce

Spanakopita \$2.00
Spinach and feta cheese
wrapped in phyllo pastry

Meatballs \$2.00
With choice of BBQ, Marinara,
or Swedish sauce

Quesadilla Trumpets \$3.00
With smoked chicken

Crispy Crab Rangoon \$3.00
With sweet chili sauce

Chicken Satay \$3.00
With Thai Chili Sauce

Mini Beef Wellingtons \$3.00

Bacon Wrapped Shrimp \$4.50
With tangy BBQ sauce

Coconut Shrimp \$3.25
With orange marmalade sauce

Stuffed Mushrooms \$3.50
With spinach and sausage

Shrimp and Sausage Skewer \$3.50
With Cajun seasoning
and Andouille Sausage

Mini Crispy Tacos \$3.50
Choice of carne asada beef
or southwestern chicken

Green Chili Pulled Pork Cups \$3.50
with Corn Salsa

Chicken Rumaki \$3.75

Pepper Bacon Wrapped Scallop \$4.50
With honey drizzle

Crispy Pork Belly \$3.50
Topped wasabi mayo
served on hard candy

Prosciutto Wrapped Asparagus \$2.50
Grilled to perfect crispiness

RECEPTION

ACTION STATIONS

*Service time of 90 minutes, minimum of 35 guests
A \$75.00 fee per uniform chef required
Prices below are per person*

Whipped Potato Martini Bar \$6.00

An elegant twist on the GREATEST comfort food! Enjoy creamy whipped potatoes customized with your choice of the following toppings: grilled shrimp, sautéed mushrooms, spring onions, Cabot cheddar cheese, crumbled bleu cheese, applewood smoked bacon, caramelized onions and sour cream. Served in a martini glass



Asian Noodle Bar \$7.50

Chinese lo-mein Wok stir fried with traditional stir-fry Sauce, marinated grilled chicken, a mélange of Asian vegetables, broccoli, shiitake mushrooms, bamboo shoots, and water chestnuts. Served in a Chinese take-out container with disposable chopsticks and a side of Tamari and Sriracha hot sauce on to spice it up

Slider Action Station \$8.75

Hand formed extra lean aged beef burgers, grilled chicken, and chopped brisket sliders with petite brioche bun, caramelized Vidalia onions, cornichon pickles, aged white cheddar, sweet tomato relish, and stone ground mustard

Taco Bar \$8.00

Seasoned ground beef and marinated shredded chicken served with crisp taco shells, tortilla chips, queso blanco, Pico de Gallo, housemade salsa and salsa verde, guacamole, black beans, diced tomatoes, queso fresco, shredded cheddar cheese, lettuce, cilantro, onions, black bean relish

Pasta Station \$9.00

Bowtie and penne pasta hand-tossed with Pomodoro, Alfredo and white wine sauces, diced chicken Italian sausage, sun dried tomatoes, peppers, Parmesan cheese, crushed pepper and garlic bread

Marinated Fajita Station \$10.00

24-hour marinated and grilled flank steak or chicken served with flour and corn tortillas, drilled onions, peppers, and a loaded topping bar

RECEPTION

CARVED TO ORDER STATIONS

Baked Sugar-Cured Virginia Ham (serves 50 guests) \$250.00

Baked with a molasses citrus glaze and served with Vidalia onion relish and warm yeast rolls

Whole Roasted Turkey (serves 30 guests) \$200.00

Served with honey mustard, cranberry pecan relish and warm yeast rolls

Whole Steamship Round of Beef (serves 150 guests) \$525.00

Served with horseradish cream sauce and warm yeast rolls

Planner suggest

Whole Roast Tenderloin of Beef (serves 20 guests) \$275.00

Beef tenderloin rolled in cracked black peppercorns and fresh garlic, served with warm yeast rolls



* A \$75.00 fee per uniformed chef required

RECEPTION

DESSERT ACTION STATIONS

*Service time of 90 minutes, minimum of 35 guests
A \$75.00 fee per uniform chef required
Prices below are per person*



Ice Cream Social \$6.00
Premium vanilla ice cream, assorted parlor toppings, nuts, cherries, whipped cream, shredded toasted coconut, chopped assorted candy bars, and cookies
Served with freshly brewed coffee and decaffeinated coffee

Strawberry Shortcake Station \$6.00
Fresh strawberries and mixed berry compote, shortcake biscuits, pound cake, chocolate sauce, and whipped cream
Served with freshly brew coffee and decaffeinated coffee



** A \$75.00 fee per uniformed chef required*

MEETING PACKAGES

All meeting packages include freshly brewed coffee, hot tea, and iced tea service throughout the day.

HALF DAY PACKAGE \$44.00

The American Continental

A selection of fresh seasonal fruits, assorted danishes, muffins, and bagels, served with butter and flavored cream cheeses. Includes apple juice and orange juice

**Add and Egg and Omelet Station for just \$6.50 per person*

Dry Snacks

A selection of potato chips, French onion dip, trail mix, honey roasted nuts, smoked almonds, Chex Mix, and wasabi peas. Served with Pepsi products

Deli Buffet

A sandwich buffet with roast beef, black forest ham, Genoa salami, and smoked turkey. Include Swiss cheese, cheddar cheese, sliced tomatoes, red onions, green leaf lettuce, sliced pickles, assorted condiments, and breads. Served with herb rotini salad, red potato salad, double fudge brownies, and chef's selection of cookies

FULL DAY PACKAGE \$56.00

The American Continental

A selection of fresh seasonal fruits, assorted danishes, muffins, and bagels, served with butter and flavored cream cheeses. Includes apple juice and orange juice

**Add and Egg and Omelet Station for just \$6.50 per person*

Power Break

A selection of assorted chilled juices, whole fresh fruit, assorted granola bars, and a variety of Yoplait yogurt, and freshly brewed coffee service

Deli Buffet

A sandwich buffet with roast beef, black forest ham, Genoa salami, and smoked turkey. Include Swiss cheese, cheddar cheese, sliced tomatoes, red onions, green leaf lettuce, sliced pickles, assorted condiments, and breads. Served with herb rotini salad, red potato salad, double fudge brownies, and chef's selection of cookies

Coffee and Mini Dessert Break

Fresh brewed regular and decaf coffee served with a selection of mini desserts including, cookies, brownies, lemon bars and chef selected mini desserts

Decaffeinated coffee is available upon request, pricing is per person



HOSTED BEVERAGE SERVICE

A bartender fee of \$25.00 per hour will apply to all bars.
We recommend one bartender per 75 guests
Three hour minimum

HOUSE PACKAGE

Beer- \$5.00/domestic, \$6.00/imported

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Heineken, Corona, Shiner

Wine- \$6.00/glass, \$20.00/bottle

Tisdale: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

Liquors- \$6.00/drink

SKYY, Bacardi, Dewar's Tanqueray, Cuervo Gold, Jack Daniels, Crown Royal, Peach Schnapps, Amaretto

PREMIUM PACKAGE

Beer- \$5.00/domestic, \$6.00/imported

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Heineken, Corona, Shiner

Wine- \$7.00/glass, \$30.00/bottle

Sterling Vintner's Collection: Cabernet Sauvignon, Merlot, Chardonnay, Beringer White Zinfandel
(Other varieties available upon request)

Liquors \$7.00/drink

Ketel One, 1800, Tanqueray, Hennessy VS, Malibu, Captain Morgan, Gentleman Jack, Johnny Walker Black, Crown Royal, Disaronno, Amaretto, Peachtree

TOP SHELF PACKAGE

Beer- \$5.00/domestic, \$6.00/imported

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Heineken, Corona, Shiner

Wine-\$8.50/glass, \$40.00/bottle

Clos du Bois: Cabernet Sauvignon, Merlot Chardonnay, Beringer White Zinfandel
(Other varieties available upon request)

Liquors- \$8.50/drink

Grey Goose, Patron Silver, Malibu, Captain Morgan, Tanqueray 10, Malibu, Maker's Mark, Glenlivet Single Malt, Crown Royal Reserve, Courvoisier VSOP, Disaronno Amaretto, Peachtree

Domestic Keg- \$350.00

Imported Keg- \$400.00



POLICIES

SERVICE CHARGES

All prices are subject to a 20% service charge.

MINIMUM ORDERS

There are minimum order associated with some specific menu items and catering setups. For example, a minimum of 20 people is required for buffets. A minimum of 15 is required for plated entrees. Please consult your sales representative for smaller groups.

LINEN SERVICES

Unless otherwise specified, "Captain's Choice" table linens, centerpieces, chair coverings, plates, utensils, and other basic supplies for food service is the normal setup for receptions. If anything else is requested there will be an additional charge.

