



COURTLAND GRAND  
HOTEL



# CONTINENTAL BREAKFAST

Priced per Guest, Based on a 90 Minute Service, Requires No Minimum and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Tazo® Teas

## THE CONTINENTAL

\$34.00 Per Guest

Orange and Apple Juice

Seasonal Fresh Cut Fruit and Berries

Freshly Baked Morning Breads and Pastries

## THE EXECUTIVE CONTINENTAL

\$39.00 Per Guest

Orange and Apple Juice

Seasonal Fresh Cut Fruit and Berries

Freshly Baked Morning Breads and Pastries

Choice of Two:

- **Assorted Breakfast Cereals** | 2% and Skim Milk  
(Soy, Oat and Almond Milk on Advanced Request)
- **New York Style Bagels** | Regular and Flavored Cream Cheese
- **Individual Fruit, Plain and Greek Yogurts**
- **Fruit Yogurt Parfait** | Granola, Seasonal Berries

## BREAKFAST SANDWICHES

Select Any Two with a Continental Breakfast | 8 Per Guest  
Can be Purchased by the Dozen (\$108/Dozen)

- **Fresh Baked Croissant** | Smokehouse Ham, Cheddar, Scrambled Egg
- **Chicken Biscuit** | Southern Fried Chicken, Preserves
- **Egg and Sausage Biscuit** | Pork Sausage, Cheddar, Scrambled Egg
- **Southwestern Breakfast Burrito** | Scrambled Egg, Bacon, Monterey Jack, Potatoes, Pico De Gallo (V)
- **Egg White Wrap** | Scrambled Egg Whites, Spinach, Feta, Roasted Tomato (V)

## CONTINENTAL BREAKFAST ENHANCEMENTS

Fluffy Scrambled Eggs | 4

Choice of Hardwood Smoked Bacon or Country Sausage Patties (GF) | 6

Fruit Yogurt Parfait | 6  
Greek Yogurt, Granola, Seasonal Berries

Steel-Cut Oatmeal | 6  
Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk

Fruit Smoothie Shooters | 4  
Mixed Berry, Strawberry Banana

Chilled Hard Boiled Eggs | 36/Dozen

Southern Grits Station | 9  
Stone Ground Grits, Butter, Crispy Crumbled Bacon, Shredded Cheese, Diced Scallions, Brown Sugar, Pecans, Hot Sauce

Avocado Toast | 12  
Crispy Sourdough, Avocado Spread, Smoked Salmon, Micro Greens, Pickled Onion

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 26% taxable service charge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.



# BREAKFAST BUFFET

Priced per Guest, Based on a 90 Minute Service, Requires a 25 Guest Minimum and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Seasonal Hot Cocoa and a Selection of Specialty Tazo® Teas

## COMPLETE BREAKFAST BUFFET

\$49.00 Per Guest

- Orange and Apple Juice
- Seasonal Fresh Cut Fruit and Berries
- Assorted Breakfast Cereals | 2% and Skim Milk
- (Soy, Oat and Almond Milk on Advanced Request)
- Individual Fruit, Plain Greek Yogurts
- Freshly Baked Morning Pastries and Croissants
- Scrambled Eggs

### Substitute Scrambled Eggs:

- Scrambled Egg Whites (V, GF)
- Scrambled Whole Eggs | Cheddar, Fresh Herbs (V, GF)
- Scrambled Eggs | Sautéed Onions, Mushrooms, Peppers (GF, V) | Add 2
- Denver Scramble | Green Pepper, Ham, Onion, Cheddar | Add 3
- Egg Frittata | Broccoli, Feta, Tomatoes and Fresh Chives (GF, V) | Add 3
- Egg White Frittata | Spinach, Tomato and Peppers (GF, V) | Add 3

### Choice of Two:

- Hardwood Smoked Bacon
- Country Pork Sausage Patties
- Turkey Sausage Patties
- Smokehouse Ham
- Chicken Apple Sausage | Add 3

### Choice of One:

- Oven Roasted Breakfast Potatoes | Fresh Herbs
- Southern Grits | Butter, Cheddar
- Hash Brown Casserole | Peppers, Onions, Cheddar

### Choice of One:

Served with Maple Syrup, Whipped Butter

- Crispy Cinnamon French Toast Sticks
- Griddle Pancakes

## BREAKFAST TABLES ENHANCEMENTS

### Made to Order Egg and Omelet Station\*\* | 17

**Cheeses** | Cheddar, Monterey Jack

**Protein** | Smokehouse Ham, Bacon

**Toppings** | Mushrooms, Bell Peppers, Sweet Onions, Baby Spinach, Pico De Gallo

*Egg Whites Available*

### Belgian Waffles | 8

Fresh Berries, Warm Syrup, Whipped Cream, Whipped Butter

+ Add Crispy Southern Fried Chicken Breasts | 4

### Smoked Salmon | 14

Assorted Bagels, Cream Cheese, Capers, Red Onion, Sliced Tomatoes, Chopped Egg

### Build Your Own Parfait | 7

Greek Yogurt, Granola, Seasonal Berries

### Avocado Toast Bar | 12

Fresh Crushed Avocado and Assorted Toasts

**Toppings** | Crumbled Feta, Cucumber, Grape Tomatoes, Red Onion, Chopped Egg, Roasted Red Pepper, Chopped Bacon, Micro Greens, Olive Oil, Assorted Seasonings, Balsamic Reduction

+ Smoked Salmon | Add 5

*\*\*Attendant Fee | 195*

*One Required Per 50 Guests*



**BRUNCH IT UP!**

\$15.00 Per Guest

*Select Two Salads, One Entrée and Two Desserts to be Added to your Breakfast Buffet*

**Choice of Two Starters:**

- **Baby Field Greens Salad** | Cherry Tomato, Cucumber, Carrot, Balsamic Vinaigrette
- **Traditional Caesar Salad** | Romaine Hearts, Shredded Parmesan Cheese, Croutons, Caesar Dressing
- **Baby Spinach Salad** | Pecan, Strawberries, Bleu Cheese Crumbles, Herb Vinaigrette
- **Caprese Salad** | Ciliegine Mozzarella, Soft Baby Greens, Grape Tomato, Basil Chiffonade, Balsamic Vinaigrette
- **Smoked Salmon** | Assorted Bagels, Cream Cheese, Capers, Red Onion, Sliced Tomatoes

**Choice of One Entrée:**

- **Chicken Chardonnay** | Grilled Chicken, Capers, Roasted Tomatoes, Artichokes, Garlic Confit
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Buttermilk Fried Chicken**
- **Tuscan Flank Steak Chimichurri**
- **Smoked Brisket** | Georgia BBQ
- **Grilled Salmon** | Herbed Garlic Butter, Parmesan Risotto
- **Pasta Primavera** | Grilled Vegetables, Roasted Garlic Cream Sauce (V)
- **Cavatappi** | Marinated Julienne Vegetables, Herb Olive Oil (V)

**Choice of Two Desserts:**

- **Chocolate Decadence Cake** | Raspberry Coulis
- **Flourless Chocolate Cake** | Fruit Compote (GF)
- **Carrot Cake** | Cream Cheese Frosting
- **Red Velvet** | Cream Cheese Frosting
- **Southern Pecan Pie** | Whipped Cream, Caramel Drizzle
- **Cheesecake** | Fresh Fruit Compote
- **Peach Cobbler**

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# MORNING BREAKS

Priced per Guest and Requires No Minimum

**HOT BEVERAGES** | Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Tazo® Teas

**COLD BEVERAGES** | Pepsi's Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

## BEVERAGE SERVICE

### 90-Minute Beverage Service

Hot Beverages | 12

Cold Beverages | 6

Enhanced Beverages | 8

Hot and Cold Beverages | 18

Hot and Enhanced Beverages | 20

### Half-Day Beverage Service

*Refreshed up to Four Hours*

Hot Beverages | 19

Cold Beverages | 10

Enhanced Beverages | 13

Hot and Cold Beverages | 29

Hot and Enhanced Beverages | 32

### All-Day Beverage Service

*Refreshed up to Eight Hours*

Hot Beverages | 30

Cold Beverages | 15

Enhanced Beverages | 20

Hot and Cold Beverages | 45

Hot and Enhanced Beverages | 50

### Enhanced Beverage Selection

*Select Four*

- Pepsi's Collection of Soft Drinks, Bubly, and Bottled Water
- Pure Leaf Iced Teas
- Dole Fruit Juices
- Red Bull Energy Drinks
- Izzie Carbonated Fruit Juice
- Gatorade and G2
- Starbucks® Frappuccino and Double Shots
- Assorted Naked Brand Smoothies
- San Benedetto Sparkling Water
- Life Water

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## AM BOOST

*Based on up to 90 Minutes of Service*

Select up to 3 | 25

Select up to 5 | 30

- **Season's Picked Whole Fruit**
- **Seasonal Fresh Cut Fruits and Berries**
- **Fruit and Smoked Gouda Skewer**
- **Mix Your Trail** | Raisins, Sunflower Seeds, Mixed Dried Fruits, Almonds, Yogurt Covered Pretzels, Banana Chips
- **Assorted Granola, Fruit and Nut Bars**
- **Fruit Yogurt Parfait** | Granola, Seasonal Berries
- **Assorted Smoothie Shooters**
- **Trio of Breakfast Breads**
- **Assorted Croissants and Pastries**
- **Assorted Bagels** | Flavored and Regular Cream Cheese
- **Bourbon Pecan Sticky Buns**
- **Chilled Hard Boiled Eggs**
- **Avocado Toast** | Assorted Toast Points, Avocado Spread, Diced Tomato, Red Onion, Feta Cheese, Balsamic Glaze, Micro Greens | Add 4



# AFTERNOON BREAKS

Priced per Guest and Requires No Minimum

**HOT BEVERAGES** | Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Tazo® Teas

**COLD BEVERAGES** | Pepsi's Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

## BEVERAGE SERVICE

### 90-Minute Beverage Service

Hot Beverages | 12

Cold Beverages | 6

Enhanced Beverages | 8

Hot and Cold Beverages | 18

Hot and Enhanced Beverages | 20

### Half-Day Beverage Service

*Refreshed up to Four Hours*

Hot Beverages | 19

Cold Beverages | 10

Enhanced Beverages | 13

Hot and Cold Beverages | 29

Hot and Enhanced Beverages | 32

### All-Day Beverage Service

*Refreshed up to Eight Hours*

Hot Beverages | 30

Cold Beverages | 15

Enhanced Beverages | 20

Hot and Cold Beverages | 45

Hot and Enhanced Beverages | 50

### Enhanced Beverage Selection

*Select Four*

- Pepsi's Collection of Soft Drinks, Bubly, and Bottled Water
- Pure Leaf Iced Teas
- Dole Fruit Juices
- Red Bull Energy Drinks
- Izze Carbonated Fruit Juice
- Gatorade and G2
- Starbucks® Frappuccino and Double Shots
- Assorted Naked Brand Smoothies
- San Benedetto Sparkling Water
- Life Water

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## PM RECHARGE

*Based on up to 90 Minutes of Service*

Select up to 3 | 27

Select up to 5 | 32

- **Season's Picked Whole Fruit**
- **Seasonal Fresh Cut Fruit and Berries**
- **Assorted Granola, Fruit and Nut Bars**
- **Mix Your Trail** | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms
- **Hummus Trio** | Toasted Pita Points, Vegetable Sticks
- **Seasonal Crudité** | Buttermilk Ranch, Blue Cheese Dips
- **Assorted Miniature Candies and Candy Bars**
- **Lemon Bars**
- **Decadent Fudge Brownies**
- **Assorted Cupcakes**
- **Assorted Home Baked Cookies**
- **Assorted Bags of Kettle Chips, Pretzels and Smart Food**
- **Warmed Pretzel Bites** | Spicy Brown Mustard
  - Warm Cheddar Dip | Add 3
- **Tortilla Chips** | Guacamole, Salsa
  - Warm Queso | Add 3
- **Warm Spinach Artichoke Dip** | Crostini
- **Selection of Three Domestic Cheeses** | Crackers, Seasonal Berries, Whole Grain Mustard, Preserves | Add 5



# PLATED LUNCH

Priced per Person and for Service Between 11 am - 2 pm and Requires a Minimum of 10 Guests. All Plated Lunches are served with Artisanal Breads, Butter, Freshly Brewed Iced Tea. Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and Selection of Specialty Tazo® Teas Upon Request  
Split Menu | Higher Price Prevails

## FIRST COURSE

Select One

- **Baby Field Greens Salad** | Cherry Tomato, Cucumber, Carrot, Balsamic Vinaigrette
- **Traditional Caesar Salad** | Romaine Hearts, Shredded Parmesan Cheese, Croutons, Caesar Dressing
- **Baby Spinach Salad** | Pecan, Strawberries, Bleu Cheese Crumbles, Herb Vinaigrette
- **Iceberg Wedge** | Diced Tomato, Bacon, Blue Cheese Crumbles, Chives, Ranch Dressing
- **Minestrone Soup** | Chiffonade Basil, Ditalini Pasta, Shaved Parmesan
- **Tomato Bisque** | Crostini, Basil Oil

## MAIN COURSE

Select One Chilled or Hot Entrée

### Chilled Entrées

- **Traditional Chopped Cobb** | 44  
Chopped Chicken, Smoked Bacon, Red Onion, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing
- **Grilled Chicken Caesar Salad** | 44  
Sliced Chicken, Romaine, Shaved Parmesan, Croutons, Caesar Dressing
  - Substitute Grilled Shrimp | 7
  - Substitute Seared Salmon | 5

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## MAIN COURSE (CON'T)

### Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

- **Herb Marinated Chicken Breast** | 50  
Roasted Red Bliss Potatoes, Natural Au Jus
- **Mediterranean Chicken** | 52  
Seared Breast, Roasted Pearl Potatoes, Capers, Lemon Beurre Blanc
- **Grilled Flat Iron** | 62  
Yukon Gold Mashed Potatoes, Red Wine Demi-Glace
- **Grilled Salmon** | 58  
Vegetable Rice Pilaf, Citrus Chili Flake Glaze

## VEGETARIAN SELECTION

Select One

- **Seasonal Vegetable Ravioli** | Tomato Ragu, Parmesan, Fresh Herbs
- **Penne Primavera** | Roasted Vegetables, Baby Spinach
- **Vegetable Short Stack** | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Portello Mushroom, Spinach, Red Pepper Coulis (VE, GF)
- **Curry Chick Pea Puff Pastry** | Yellow Curry, Potatoes, Onion, Green Peppers

## FINAL COURSE

Select One

- **Chocolate Decadence Cake** | Raspberry Coulis
- **Flourless Chocolate Cake** | Fruit Compote (GF)
- **Carrot Cake** | Cream Cheese Frosting
- **Red Velvet** | Cream Cheese Frosting
- **Southern Pecan Pie** | Whipped Cream, Caramel Drizzle
- **Cheesecake** | Fresh Fruit Compote
- **Individual Key Lime Pie** | Whipped Cream
- **Assorted Mini Desserts** | Served Family Style | Replaces Plated Dessert per Guest | Add 4



# CHILLED LUNCH BUFFETS

Buffet Luncheons are Priced per Guest, Based on a 90 Minute of Service, Require a Minimum of 25 Guests, and Include Iced Tea, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Specialty Tazo® Teas. Enjoy Value Pricing if Selected on the Indicated Day.

## NEIGHBORHOOD DELI

\$64.00 Per Guest

*Monday and Friday Value Price | 59*

### Chef's Seasonal Inspired Soup

**Traditional Caesar Salad** | Romaine Hearts, Shaved Parmesan Cheese, Croutons, Caesar Dressing

**Housemade Potato Salad** | Red Onion, Celery, Mayo

**Grilled Chicken on Brioche** | Lettuce, Sweet Onion, Pesto Aioli

**Sliced Roast Beef on Whole Wheat** | Aged Cheddar, Tomato, Horseradish Mayonnaise

**Tuna Salad on Sourdough** | Chopped Celery, Onion, Mayonnaise

**Vegetarian Wrap** | Hummus, Banana Peppers, Cucumber, Lettuce, Tomato, Feta, Olives (V)

**Assorted Chips, Pickle Spears**

### Dessert

Assorted House Baked Cookies  
Cheesecake Bites

## FROM THE FARMERS PRODUCE STAND

\$64.00 Per Guest

*Tuesday and Thursday Value Price | 59*

### Chef's Seasonally Inspired Soup

**Caprese Salad** | Ciliegine Mozzarella, Soft Baby Greens, Grape Tomato, Basil Chiffonade, Balsamic Vinaigrette

**Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette (GF, V)

**Greens** | Romaine, Baby Spinach, Mixed Greens

**Toppings** | Carrots, Tomatoes, Red Onion, Cucumber, Mushroom, Peppers, Pepitas, Parmesan, Bleu Cheese Crumbles, Bacon, Hard Boiled Eggs, Croutons

**Proteins** | *Select Three* | Roasted Chicken Breast, Grilled Flank Steak, Seared Salmon, Marinated Portobello (VE), Sautéed Rock Shrimp

**Dressings** | Buttermilk Ranch and Creamy Feta Greek Dressings, Balsamic Vinaigrette

Artisanal Rolls and Butter

### Dessert

Individual Key Lime Pies  
Carrot Cake | Cream Cheese Frosting



**SALAD TIME**

\$64.00 Per Guest

*Wednesday Value Price | 59***Chef's Seasonally Inspired Soup**

**Mixed Green Salad** | Mesclun Greens, Grapes Tomatoes, Cucumber, Red Onions, Shaved Carrot, Buttermilk Ranch, Citrus Vinaigrette

**Mediterranean Pasta Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette

**Quinoa Salad** | Chickpeas, Cucumber, Red Bell Pepper, Red Onion, Parsley, Garlic, Red Wine Vinaigrette

**Southern Tuna Salad** | Albacore, Celery, Chopped Egg, Dill Pickle

**Grilled Chicken Salad** | Celery, Red Pepper, Corn, Black Pepper Aioli

**Roasted Vegetable Salad** | Marinated, Grilled and Chilled, Squash, Tomatoes, Onions, Herb Vinaigrette

Assorted Rolls, Crackers | Butter

**Dessert**

Chocolate Cake | Raspberry Coulis

Seasonal Fruit Salad

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# HOT LUNCH BUFFETS

Buffet Luncheons are Priced per Guest, Based on a 90 Minute of Service, Require a Minimum of 25 Guests, and Include Iced Tea, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Specialty Tazo® Teas. Enjoy Value Pricing if Selected on the Indicated Day.

## TASTE OF ITALY

\$69.00 Per Guest

*Monday and Thursday Value Price | 64*

### Italian Wedding Soup

**Traditional Caesar Salad** | Romaine Hearts, Shaved Parmesan Cheese, Croutons, Caesar Dressing

**Caprese Salad** | Ciliegine Mozzarella, Soft Baby Greens, Grape Tomato, Basil Chiffonade, Balsamic Vinaigrette

**Chicken Chardonnay** | Grilled Chicken, Capers, Roasted Tomatoes, Artichokes, Garlic Confit

### Tuscan Flank Steak Chimichurri

**Pasta Primavera** | Grilled Vegetables, Roasted Garlic Cream Sauce (V)

Seasonal Fresh Vegetables  
Garlic Bread Sticks

### Dessert

Mini Assorted Cannoli  
Tiramisu | Espresso Soaked Lady Fingers, Cocoa, Mascarpone

## FLAVORS OF THE MEDITERRANEAN

\$69.00 Per Guest

*Tuesday and Friday Value Price | 64*

### Minestrone Soup

**Greek Salad** | Mixed Greens, Cucumber, Red Onion, Grape Tomato, Olives, Banana Peppers, Garlic Feta Vinaigrette

**Couscous Salad** | Marinated Artichoke Hearts, Chickpeas, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette

**Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes

**Grilled Salmon** | Herbed Garlic Butter, Parmesan Risotto

**Cavatappi** | Marinated Julienne Vegetables, Herb Olive Oil (V)

Seasonal Grilled Vegetables  
Warm Pita | Tzatziki

### Dessert

Baklava  
Carrot Cake | Cream Cheese Frosting



**SOUTHERN COMFORT**

\$69.00 Per Guest

*Wednesday Value Price | 64***Chef's Seasonally Inspired Soup**

**Chopped Salad** | Romaine, Iceberg, Diced Tomatoes, Chopped Hard Boiled Egg, Bleu Cheese Crumbles, Bacon, Creamy Vinaigrette

**Housemade Coleslaw****Buttermilk Fried Chicken****Smoked Brisket** | Georgia BBQ**Fried Fresh Catch** | Blackened Cream Sauce**Macaroni and Cheese** | Spiral Pasta, Creamy Cheese Blend (V)

Southern Style Collard Greens

Cheddar Biscuits

**Dessert**

Peach Cobbler | Vanilla Whipped Cream

Brownies

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# GRAB AND GO LUNCH

## BOXED LUNCH TO GO

\$49.00 Per Guest

*Dine In or Deconstructed Charge | 8*

### All Lunches Include the Following:

- Individual Bag of Chips
- Season's Picked Whole Fruit
- Freshly Baked Cookie
- Bottled Water
  - Pepsi's Collection of Soft Drinks | Add 3

### Choice of One:

- Traditional Coleslaw
- House Made Potato Salad
- Mediterranean Vegetable Pasta Salad

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## SANDWICH SELECTION

*Groups Up To 25 Guests, Select Two Sandwiches*

*Groups Over 25 Guests, Select Three Sandwiches*

**Grilled Chicken on Brioche** | Lettuce, Sweet Onion, Pesto Aioli

**Sliced Roast Beef on Whole Wheat** | Aged Cheddar, Tomato, Horseradish Mayonnaise

**Vegetarian Wrap** | Hummus, Banana Peppers, Cucumber, Lettuce, Tomato, Feta, Olives (V)

**Roasted Turkey Breast and Swiss on Sourdough** | Lettuce, Tomato, Red Onion, Cranberry Apple Aioli

**Italian Submarine Sandwich** | Genoa Salami, Hot Capicola, Provolone, Lettuce, Tomato, Red Wine Vinaigrette

*Gluten Free Available Upon Request*



# SMALL GROUP LUNCH

Buffet Luncheons are Priced per Guest, Based on a 90 Minute of Service, Require a Minimum of 15 Guests, and Include Iced Tea, Chilled Water, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Specialty Tazo® Teas.

## SMALL GROUP COLD BUFFET

\$69.00 Per Guest

### Chef's Seasonally Inspired Soup

#### Choice of One Leaf Salad:

- Crisp Caesar Salad
- Mixed Green Salad

#### Choice of One Composed Salad:

- House Made Potato Salad
- Caprese Salad
- Pasta Primavera
- Roasted Vegetable Salad

#### Choice of Two Sandwiches:

- Grilled Chicken on Brioche
- Sliced Roast Beef on Whole Wheat
- Vegetarian Wrap
- Fresh Tuna Salad on Sourdough Roll
- Italian Submarine Sandwich
- Roasted Turkey Breast and Swiss on Sourdough

#### Choice of Two Desserts:

- Key Lime Pie | Whipped Cream
- Chocolate Decadence Cake
- Carrot Cake | Cream Cheese Frosting
- Flourless Chocolate Cake (GF)
- Seasonal Fruit Salad
- Assorted Home Baked Cookies
- Brownies

## SMALL GROUP HOT BUFFET

\$74.00 Per Guest

### Chef's Seasonally Inspired Soup

#### Assorted Artisanal Rolls, Sweet Creamery Butter

#### Chef's Selection of Seasonal Vegetables

#### Choice of One Salad:

- Chopped Salad
- Caesar Salad
- Baby Spinach Salad

#### Choice of Two Entrées:

- Chicken Chordonnay
- Pan Seared Chicken Breast
- Buttermilk Fried Chicken
- Grilled Flank Steak Chimichurri
- Smoked Brisket
- Grilled Salmon
- Fried Fresh Catch
- Pasta Primavera (V)
- Macaroni and Cheese (V)

#### Choice of Two Desserts:

- Key Lime Pie | Whipped Cream
- Chocolate Decadence Cake
- Carrot Cake | Cream Cheese Frosting
- Flourless Chocolate Cake (GF)
- Red Velvet Cake | Cream Cheese Frosting
- Pecan Pie
- Peach Cobbler
- Seasonal Fruit Salad
- Assorted Home Baked Cookies
- Brownies



**SMALL GROUP WORKING LUNCH**

\$51.00 Per Guest

*Available Every Day for Groups of 10 Guests or Less***Mixed Greens Salad** | Mesclun Greens, Grapes Tomatoes, Cucumber, Red Onions, Shaved Carrot, Citrus Vinaigrette*Served Family Style***Each Guest Select Individual Entrée and Side***Orders Must be Submitted to Banquet Captain by 10am on the Day of your Event*

- **SAUSAGE AND ONION FLATBREAD** | Grilled Naan, Sage Sausage, Caramelized Onions, Served with Fruit Cup
- **ANGUS BEEF BURGER DELUXE** | 1/2 lb Angus Beef Patty, American Cheese, Red Onion, Lettuce, Tomato, Brioche Bun, Served with French Fries
- **TURKEY CLUB** | Sliced Roasted Turkey, Hardwood Smoked Bacon, Lettuce, Tomato, Mayo on Whole Wheat, Served with French Fries
- **ORANGE CHILI GLAZED SALMON** | Sesame Seeds, Chili Flakes, Rice Pilaf, Vegetable Medley
- **VEGETARIAN WRAP** | Hummus, Banana Peppers, Cucumber, Lettuce, Tomato, Feta, Olives (V)
- **PASTA PRIMAVERA** | Sautéed Seasonal Vegetables, Herb Oil (V)

**Choice of Side** | French Fries or Fruit**Assorted Soft Drinks****Chef's Selection Dessert***Served Family Style*

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# RECEPTION DISPLAYS

Priced per Guest, Based on 60/120 Minutes of Service, Requires a Minimum Order of 70% of Your Total Guaranteed. Menus are Based on One Serving of Each Item Per Person Unless Specifically Stated. Requires a Minimum of 25 Guests

## TRADITIONAL DISPLAYS

### Artisanal Cheeses | 23/34

Assorted Domestic and Imported Hard and Semi-Soft Cheese  
Dried Fruits, Nuts, Fresh Berries, Preserves  
Whole Grain and Water Crackers, Sliced Baguettes

### Crudités | 18/27

Seasonal Garden Vegetables  
Buttermilk Ranch, Blue Cheese, Hummus  
Toasted Pita, Crostini

### Seasonal Fruit Table | 14/21

Seasonal Hand Cut Fruits and Berries  
Honey Yogurt Dip

### European Antipasti | 25/37

Hot Capicola, Genoa Salami, Mortadella, Prosciutto  
Fresh Mozzarella, Aged Provolone, Smoked Gouda Cheeses  
Collection of Marinated and Grilled Vegetables and Mushrooms,  
Olives, Roasted Tomatoes, Artichoke Hearts  
Crusty Country Bread, Crackers

### Signature Sweets | 23/34

Collection of Bakery Cakes, Mini Desserts, Cupcakes  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,  
Selection of Specialty Tazo® Teas

### Chef Inspired Grazing Table | 52/78

Assorted Imported Meats including Capicola, Genoa Salami,  
Prosciutto  
Selection of Domestic and European Cheeses  
Crisp Garden Vegetables | Buttermilk Ranch and Hummus  
Grilled Vegetable Display | Marinated Mushrooms, Olives, Roasted  
Tomatoes and Artichoke Hearts  
Grilled Crostini and Toasted Pita Chips  
Dried Fruits and Grapes

*V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.*

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## SIGNATURE DISPLAYS

### Build Your Own Street Tacos | 26/39

**Proteins** | Marinated Flank Steak, Grilled Chipotle Chicken Breast, Blackened Shrimp  
**Toppings** | Pico de Gallo, Guacamole, Sour Cream, Shredded Lettuce, Sweet Onion  
Soft Flour, Corn Tortillas

### Sliders | 27

*Select Three | One of Each Slider per Guest*

*Served on Slider Rolls and Potato Chips*

- **All American Beef Burger** | Cheese, Tomato Relish, Pickle, Brioche Bun
- **Southern Fried Chicken** | Black Pepper Honey, Snowflake Roll
- **Pulled Pork** | Coleslaw, BBQ Sauce, Hawaiian Bun
- **Smoked Brisket** | Horseradish Cream
- **Fried Catfish** | Remoulade
- **Blackened Shrimp Po Boy** | Creole Aioli, Frisee
- **Caprese** | Buffalo Mozzarella, Basil Aioli, Pesto Spread (V)
- **Black Bean Burger** | Petite Greens, Tomato Relish (VE, V)

### Mezza Table | 23/34

Roasted Garlic Hummus (V, GF), Tzatziki  
Baba Ghanoush  
Spinach and Feta Spanakopita (V)  
Tomato and Parsley Tabbouleh  
Herb Marinated Mediterranean Olives  
Marinated Feta with Virgin Oil, Toasted Pine Nuts and Mint  
Toasted Pita Chips (V), Assorted Flatbreads

### Nacho To Go | 25/37

Fresh Fried Tortilla Chips

**Proteins** | Shredded Chicken, Ground Beef

**Toppings** | Guacamole, Diced Tomato, Onion, Black Olives, Jalapenos, Sour Cream, Chopped Cilantro, Shredded Cheddar and Jack Cheese

**Salsa** | Roja, Verde

### Flatbreads | 25/37

*Choice of Three*

- **Margherita** | Roma Tomato, Basil, Mozzarella (V)
- **BBQ Chicken** | Grilled Chicken, Onions, Cilantro, BBQ Sauce
- **Meat Lover** | Pepperoni, Sausage, Marinara, Mozzarella
- **Spicy Pepperoni** | Orange Blossom Honey
- **Hawaiian** | Pineapple, Ham
- **Veggie** | Roasted Tomato, Artichoke, Feta, Spinach (V)
- **Fig and Arugula** | Prosciutto, Goat Cheese, Balsamic Reduction



# ACTION STATIONS

Priced per Guest, Based on 60/120 Minutes of Service, Requires a Minimum of 25 Guests, and Requires an Attendant | \$195  
Culinarian Fee  
One Attendant Per 50 Guests

## Pasta Creations | 29/43

**Pasta** | Penne, Farfalle and Cavatappi

**Sauces** | Basil Marinara, Pesto, Vodka Sauce

**Protein** | Sweet Italian Sausage, Grilled Chicken, Shrimp

**Toppings** | Roasted Peppers, Caramelized Onions, Baby Spinach, Mushroom, Garlic Confit, Mozzarella, Parmesan, EVOO  
Parmesan Garlic Bread

## Farm Stand Chop Chop Salad | 23/34

**Greens** | Romaine, Mixed Greens, Baby Spinach

**Toppings** | Shredded Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Pecans, Parmesan Cheese, Bleu Cheese Crumbles, Crumbled Bacon, Hard Boiled Eggs, Croutons

**Dressings** | Ranch, Caesar, and Herb Vinaigrette Dressings  
Fresh Rolls and Butter

## Fajita Station | 32/48

Flour Tortilla

**Proteins** | *Select Two* | Carne Asada, Tequila-Flamed Cumin Grilled Chicken, Adobo Shrimp

**Toppings** | Sautéed Onions and Pepper, Spiced Portobello Mushrooms, Diced Tomatoes, Cotija, Jalapeño, Sour Cream, Guacamole, Limes

**Salsas** | Roja, Verde  
Rice and Beans

## Gourmet Mac & Cheese | 20/30

**Cavatappi** | New York Sharp Cheddar Sauce

**Shells** | White Alfredo Sauce

**Proteins** | Grilled Chicken, Andouille Sausage, Smoked Bacon

**Toppings** | Broccoli Florets, Peas, Roasted Red Pepper, Crispy Onions, Wild Mushrooms, Green Onions

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# CARVING STATIONS

Stations are Priced per Item and Include Artisanal Rolls and Butter All Stations and Requires an Attendant | \$195 Culinarian Fee, One Attendant Per 50 Guests

3-4oz Portions

## CARVING STATIONS

### Green Apple-Brined Turkey Breast | 425

Cape Cod Cranberry Sauce, Turkey Gravy, Traditional Dressing

~ Serves 35 Guests

### Slow Roasted Prime Rib of Beef | 675

Horseradish Sauce, Au Jus

~ Serves 20 Guests

### Dr. Pepper Glazed Smokehouse Ham | 400

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

~ Serves 45 Guests

### Roasted Beef Tenderloin | 570

Port-Cherry Reduction, Horseradish Sauce, Dijonnaise

~ Serves 25 Guests

### Cilantro and Ancho Chili Rubbed Pulled Pork | 425

Chive Sour Cream, Pico di Gallo, Guacamole, Fresh Corn Tortillas

~ Serves 35 Guests

### Cedar Plank Roasted Salmon | 500

Orange Chili Flake Glaze

~ Serves 20 Guests

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## ACCOMPANIMENTS | 8

*Add an Enhancement to your Carving Station*

*Priced Per Guest Based on Servings per Station*

- Collard Greens
- Truffled Mac and Cheese (V)
- Creamed Spinach and Artichoke (V)
- Herb Roasted Potatoes | Shallots (V)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives
- Yukon Gold Mashed Potatoes (V)
- Grilled Mixed Vegetables (V, GF)
- Steamed Seasonal Vegetables (V, GF)
- Rice Pilaf (V, GF)
- Roasted Yams | Bourbon Brown Sugar (V, GF)



# PASSED SPECIALTIES

Priced per Item. Minimum Order of 25 Pieces per Item.

## CHILLED CANAPES

Per Piece | 7

- **Melon Wrapped in Prosciutto** (V)
- **Spicy Chicken Salad** | Wonton Cup
- **Antipasto Skewers** | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers (V)
- **Caprese Bruschetta** | Diced Roma Tomatoes, Fresh Mozzarella, Basil Pesto, Garlic Toasted French Bread (V)
- **Smoked Salmon** | Pumpernickel Point, Crème Fraiche, Dill
- **Curried Chicken Salad** | Raisins, Phyllo Cup
- **California Roll** | Crab and Avocado
- **Vegetable Rice Paper Roll** | Nori, Hoisin (V, VE)
- **Herb Roasted Beef and Bleu Cheese Canapé** | Tomato Jam

Per Piece | 8

- **Poached Jumbo Shrimp** | Cocktail Sauce
- **Beef Tenderloin on Crostini** | Horseradish Sauce
- **Ahi Tuna Crudo** | Wonton Chip, Wasabi Aioli

## PASSED HORS D'OEUVRES RECEPTION PACKAGES

*Price Per Guest | Minimum 25 Guests*

*Based on 60 Minutes of Service*

*Excludes Market Priced Items*

- 4 Pieces Per Guest (Select 2 Cold and 2 Hot) | 32
- 6 Pieces Per Guest (Select 3 Cold and 3 Hot) | 46
- 8 Pieces Per Guest (Select 4 Cold and 4 Hot) | 60

### Add a Display Table with Your Hors d'oeuvres Package:

*Based on 60 Minutes of Service*

- Artisanal Cheese Display | Add 17
- Crudités | Add 13
- Seasonal Fruit | Add 12

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## HOT CANAPES

Per Piece | 8

- **Chicken and Waffle Skewer** | Vermont Maple Syrup
- **Chicken Tandoori** | Spicy Yogurt Dip
- **Chicken Tenders** | Spicy Honey Mustard Dip
- **Chicken Satay** | Peanut Sauce
- **Buffalo Chicken Bites** | Blue Cheese Sauce
- **Spicy Beef Empanada**
- **Italian Meatball** | 3-hour Marinara, Parmesan
- **All-Beef Cocktail Franks En Crouete** | Dijon Mustard
- **Mini Chicago Dogs** | Onion, Pickle, Mustard
- **Spanakopita** (V)
- **Vegetable Empanada** (V)
- **Mushrooms Tartlets** (V)
- **Assorted Mini Quiche** (V)
- **Baked Raspberry and Brie in Puff Pastry** (V)
- **Vegetarian Spring Rolls** | Sweet Chili & Soy Sauce (V)

Per Piece | 9

- **Beef Wellington** | Mushrooms Duxelle in Puff Pastry
- **Beef Satay** | Sweet Chili Sauce Sauce
- **Coconut Shrimp** | Mango Chutney
- **Scallops Wrapped in Bacon**

Market Price

- **Crab Cake** | Citrus Aioli
- **Baby Lamb Chop Lollipop** | Dijon
- **Seared Pepper Ahi Tuna** | Crostini



# RECEPTION PACKAGE

## ROAMING RECEPTION PACKAGE | 107

Price per Guest, Based upon 90 Minutes of Continual Service and Inclusive of (2) Chef Attendants. Minimum of 50 Guests Required.

### CHOOSE TWO DISPLAYS

#### Artisanal Cheeses

Assorted Domestic and Imported Hard and Semi-Soft Cheese  
Dried Fruits, Nuts, Fresh Berries, Preserves  
Whole Grain and Water Crackers, Sliced Baguettes

#### Crudités

Seasonal Garden Vegetables  
Buttermilk Ranch, Blue Cheese, Hummus  
Toasted Pita, Crostini

#### European Antipasti

Hot Capicola, Genoa Salami, Mortadella, Prosciutto  
Fresh Mozzarella, Aged Provolone, Smoked Gouda Cheeses  
Collection of Marinated and Grilled Vegetables and Mushrooms,  
Olives, Roasted Tomatoes, Artichoke Hearts  
Crusty Country Bread, Crackers

#### Mezza Table

Roasted Garlic Hummus (V, GF), Tzatziki  
Baba Ghanoush  
Spinach and Feta Spanakopita (V)  
Tomato and Parsley Tabbouleh  
Herb Marinated Mediterranean Olives, Marinated Feta with Virgin  
Oil, Toasted Pine Nuts and Mint  
Toasted Pita Chips (V), Assorted Flatbreads

#### Nacho To Go

Fresh Fried Tortilla Chips  
**Proteins** | Shredded Chicken and Ground Beef  
**Toppings** | Guacamole, Diced Tomato, Onion, Black Olives,  
Jalapenos, Sour Cream, Chopped Cilantro, Shredded Cheddar and  
Jack  
**Salsa** | Roja, Verde

#### Chef Inspired Grazing Table | Add 12

Assorted Imported Meats | Capicola, Genoa Salami, Prosciutto  
Selection of Domestic and European Cheeses  
Crisp Garden Vegetables | Buttermilk Ranch and Hummus  
Grilled Vegetable Display | Marinated Mushrooms, Olives, Roasted  
Tomatoes and Artichoke Hearts  
Grilled Crostini and Toasted Pita Chips  
Dried Fruits and Grapes

#### Build Your Own Street Tacos | Add 5

**Proteins** | Marinated Flank Steak, Grilled Chipotle Chicken Breast,  
Blackened Shrimp  
**Toppings** | Pico de Gallo, Guacamole, Sour Cream, Shredded  
Lettuce, Sweet Onion  
Soft Flour, Corn Tortillas

### CHOOSE ONE ACTION STATION

#### Pasta Creations

**Pasta** | Penne, Farfalle and Cavatappi  
**Sauces** | Basil Marinara, Pesto, Vodka Sauce  
**Protein** | Sweet Italian Sausage, Grilled Chicken, Shrimp  
**Toppings** | Roasted Peppers, Caramelized Onions, Baby Spinach,  
Mushroom, Garlic Confit, Mozzarella, Parmesan, EVOO  
Parmesan Garlic Bread

#### Farm Stand Chop Chop Salad

**Greens** | Romaine, Mixed Greens, Baby Spinach  
**Toppings** | Shredded Carrots, Diced Tomatoes, Shaved Red Onion,  
Sliced Cucumbers, Julienne Peppers, Pecans, Parmesan, Bleu  
Cheese Crumbles, Crumbled Bacon, Hard Boiled Eggs, Croutons  
**Dressings** | Ranch, Caesar, Herb Vinaigrette  
Fresh Rolls and Butter

#### Gourmet Mac & Cheese

**Cavatappi** | New York Sharp Cheddar Sauce  
**Shells** | White Alfredo Sauce  
**Proteins** | Grilled Chicken, Andouille Sausage, Smoked Bacon  
**Toppings** | Broccoli Florets, Peas, Roasted Red Pepper, Crispy  
Onions, Wild Mushrooms, Green Onions

#### Fajita Station | Add 5

**Proteins** | Select Two | Carne Asada, Tequila-Flamed Cumin Grilled  
Chicken, Adobo Shrimp  
**Toppings** | Sautéed Onions and Pepper, Spiced Portobello  
Mushrooms, Diced Tomatoes, Cotija, Jalapeño, Sour Cream,  
Guacamole, Limes  
**Salsas** | Roja, Verde  
Rice and Beans  
Flour Tortilla



**Sliders** | Add 5*Select Three | One of Each Slider per Guest**Served on Slider Rolls and Potato Chips*

- **All American Beef Burger** | Cheese, Tomato Relish, Pickle, Brioche Bun
- **Southern Fried Chicken** | Black Pepper Honey, Snowflake Roll
- **Pulled Pork** | Coleslaw, BBQ Sauce, Hawaiian Bun
- **Smoked Brisket** | Horseradish Cream
- **Fried Catfish** | Remoulade
- **Blackened Shrimp Po Boy** | Creole Aioli, Frisee
- **Caprese** | Buffalo Mozzarella, Basil Aioli, Pesto Spread (V)
- **Black Bean Burger** | Petite Greens, Tomato Relish (VE, V)

**Flatbreads** | Add 5*Choice of Three*

- **Margherita** | Roma Tomato, Basil, Mozzarella (V)
- **BBQ Chicken** | Grilled Chicken, Onions, Cilantro, BBQ Sauce
- **Meat Lover** | Pepperoni, Sausage, Marinara, Mozzarella
- **Spicy Pepperoni** | Orange Blossom Honey
- **Hawaiian** | Pineapple, Ham
- **Veggie** | Roasted Tomato, Artichoke, Feta Cheese, Spinach (V)
- **Fig and Arugula** | Prosciutto, Goat Cheese, Balsamic Reduction



## CHOOSE FOUR PASSED HORS D'OEUVRES

## Chilled Specialties:

- **Melon Wrapped in Prosciutto** (V)
- **Spicy Chicken Salad** | Wonton Cup
- **Antipasto Skewers** | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers (V)
- **Caprese Bruschetta** | Diced Roma Tomatoes, Fresh Mozzarella, Basil Pesto, Garlic Toasted French Bread (V)
- **Smoked Salmon** | Pumpnickel Point, Crème Fraiche, Dill
- **Curried Chicken Salad** | Raisins, Phyllo Cup
- **California Roll** | Crab and Avocado
- **Vegetable Rice Paper Roll** | Nori, Hoisin (V, VE)
- **Herb Roasted Beef and Bleu Cheese Canapé** | Tomato Jam
- **Poached Jumbo Shrimp** | Cocktail Sauce | Add 2
- **Beef Tenderloin on Crostini** | Horseradish Sauce | Add 2
- **Ahi Tuna Crudo** | Wonton Chip, Wasabi Aioli | Add 2

## Hot Specialties:

- **Chicken and Waffle Skewer** | Vermont Maple Syrup
- **Chicken Tandoori** | Spicy Yogurt Dip
- **Chicken Tenders** | Spicy Honey Mustard Dip
- **Chicken Satay** | Peanut Sauce
- **Buffalo Chicken Bites** | Blue Cheese Sauce
- **Spicy Beef Empanada**
- **Italian Meatball** | 3-hour Marinara, Parmesan
- **All-Beef Cocktail Franks En Croute** | Dijon Mustard
- **Mini Chicago Dogs** | Onion, Pickle, Mustard
- **Spanakopita** (V)
- **Vegetable Empanada** (V)
- **Mushrooms Tartlets** (V)
- **Assorted Mini Quiche** (V)
- **Baked Raspberry and Brie in Puff Pastry** (V)
- **Vegetarian Spring Rolls** | Sweet Chili & Soy Sauce (V)
- **Beef Wellington** | Mushrooms Duxelle in Puff Pastry | Add 2
- **Beef Satay** | Sweet Chili Sauce | Add 2
- **Coconut Shrimp** | Mango Chutney | Add 2
- **Scallops Wrapped in Bacon** | Add 2
- **Crab Cake** | Citrus Aioli | Add 4
- **Baby Lamb Chop Lollipop** | Dijon | Add 4
- **Seared Pepper Ahi Tuna** | Crostini | Add 4

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## CHOOSE ONE CARVING STATION

- **Green Apple-Brined Turkey Breast** | Cape Cod Cranberry Sauce, Turkey Gravy, Traditional Dressing
- **Dr. Pepper Glazed Smokehouse Ham** | Grilled Pineapple Relish, Spicy Honey Mustard Sauce
- **Cilantro and Ancho Chili Rubbed Pulled Pork** | Chive Sour Cream, Pico di Gallo, Guacamole, Fresh Corn Tortillas
- **Cedar Plank Roasted Salmon** | Orange Chili Flake Glaze
- **Slow Roasted Prime Rib of Beef** | Horseradish Sauce, Au Jus | Add 8
- **Roasted Beef Tenderloin** | Port-Cherry Reduction, Horseradish Sauce, Dijonnaise | Add 10

## CHOOSE ONE ENHANCEMENT

- Collard Greens
- Truffled Mac and Cheese (V)
- Creamed Spinach and Artichoke (V)
- Herb Roasted Potatoes | Shallots (V)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (V)
- Yukon Gold Mashed Potatoes
- Grilled Mixed Vegetables (V, GF)
- Steamed Seasonal Vegetables (V, GF)
- Rice Pilaf (V, GF)
- Roasted Yams | Bourbon Brown Sugar (V, GF)



# PLATED DINNER

Priced per Person and Requires a Minimum of 10 Guests. All Plated Dinners are served with Artisanal Breads and Butter, Brewed Starbucks® Regular and Decaffeinated Coffee, and Selection of Specialty Tazo® Teas  
Split Menu | Higher Price Prevails

## FIRST COURSE

*Select One*

- **Baby Field Greens Salad** | Cherry Tomato, Cucumber, Carrot, Balsamic Vinaigrette
- **Traditional Caesar Salad** | Romaine Hearts, Shredded Parmesan Cheese, Croutons, Caesar Dressing
- **Baby Spinach Salad** | Pecan, Strawberries, Bleu Cheese Crumbles, Herb Vinaigrette
- **Iceberg Wedge** | Diced Tomato, Bacon, Blue Cheese Crumbles, Chives, Ranch Dressing
- **Shredded Kale Salad** | Vidalia Onion, Dried Cranberries, Granny Smith Apple, Citrus Vinaigrette
- **Purple Beets and Goat Cheese** | Goat Cheese, Wild Arugula, Hot Honey | Add 3
- **Caprese** | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO

## MAIN COURSE

*Select One | Chef's Choice of Seasonal Vegetable*

- **Seared Airline Chicken Breast** | 74  
Vegetable Pilaf, Peach Bourbon Glaze
- **Classic Chicken Piccata** | 78  
Herb-Roasted Red Potatoes, Lemon-Caper White Wine Sauce
- **Boneless Beef Short Ribs** | 84  
Garlic Whipped Potatoes, Natural Jus
- **Beef Tenderloin** | 87  
Roasted Pearl Potatoes, Burgundy Demi
- **Grilled Salmon** | 82  
Yukon Mashed Potatoes, Orange Chili Flake Glaze
- **Seared Mahi Mahi** | 79  
Herb Risotto, Citrus Beurre Blanc

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## VEGETARIAN SELECTION

*Select One*

- **Portobello Ravioli** | Mushroom Ragu, Parmesan, Truffle Glaze, Fresh Herbs
- **Vegetable Short Stack** | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil, Roasted Red Pepper Coulis
- **Braised Cauliflower Steak** | Quinoa, Kale, Lima Bean, Tomato Broth (VE, GF)
- **Ratatouille** | Imperial Rice

## DUET ENTRÉE ENHANCEMENTS

*Add to Any Entrée*

- **Jumbo Shrimp** (3) (GF) | Lemon Caper Herb Butter | 12
- **Seared Salmon** (GF) | Beurre Blanc | 10
- **Jumbo Lump Crab Cake** | Lemon Butter | MP
- **Petite Filet** (GF) | Demi-Glace | MP

## FINAL COURSE

*Select One*

- **Chocolate Decadence Cake** | Berry Coulis
- **Cheesecake** | Fresh Fruit Compote
- **Individual Tiramisu**
- **Lemon Mascarpone Cake**
- **Southern Pecan Pie** | Whipped Cream, Caramel Drizzle
- **Red Velvet Cake** | Chocolate Sauce, Fresh Berries
- **Flourless Chocolate Cake** (GF) | Raspberry Coulis
- **Seasonally Fruit Tart**
- **Assorted Mini Desserts** | *Served Family Style | Replaces Plated Dessert per Guest | Add 4*



# DINNER BUFFETS

Buffet Dinners are Priced per Guest, Based on a 90 Minute of Service, Require a Minimum of 25 Guests, and Include Iced Tea, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Specialty Tazo® Teas.

*\*\*Vegan Options Available Upon Request*

## NUEVO LATINO

\$99.00 Per Guest

**Chipotle Caesar Romaine Salad** | Red Onions, Tomatoes, Tri-Color Tortilla Strips, Chipotle Caesar Dressing

**Southwestern Quinoa** | Roasted Corn, Black Beans, Peppers, Red Onions, Cilantro, Cilantro Vinaigrette

**Char Broiled Marinated Flank Steak** | Sautéed Onions and Peppers

**Guajillo Grilled Chicken** | Jalapeno Pico de Gallo

**Cumin Rubbed Pulled Pork** | Roasted Corn and Black Bean Salsa, Pan Jus

**Frijoles Charros** | Pinto Beans, Tomatoes, Onions, Jalapeno, Cilantro

Spanish Mexican Rice  
Roasted Squash, Tomatoes and Onions  
Soft Flour and Corn Tortillas

### Desserts

Churros | Chocolate Sauce  
Tres Leches Cake

## CHOP HOUSE

\$129.00 Per Guest

**Iceberg Wedge** | Diced Tomato, Bacon, Gorgonzola Crumbles, Chives, Bleu Cheese Dressing

**Grilled Vegetable Display** | Wild Mushrooms, Asparagus, Roasted Peppers Red Onions, Seasonal Squash, Red Wine Vinaigrette

**Tenderloin Medallions** | Red Wine Demi

**Pan-Roasted Atlantic Salmon Filets** | Lemon Beurre Blanc

**Bone-In Pork Chop** | Smokey Whole Grain Mustard

### Potatoes Au Gratin

Sweet Potato Hash  
Oven Roasted Broccolini | Salt, Pepper, Garlic  
Artisanal Rolls | Whipped Butter

### Dessert

Cheesecake | Fresh Fruit Compote  
Chocolate Decadence Cake | Berry Coulis  
Chef's Selection of Mini Shooters



**VIVO ITALIANO**

\$119.00 Per Guest

**Traditional Caesar Salad** | Crisp Romaine, Shredded Parmesan, Homemade Croutons, Caesar Dressing**Classic Caprese Display** | Beefsteak Tomato, Fresh Mozzarella, Basil Chiffonade, Balsamic Glaze**Parmesan Crusted Boneless Breast of Chicken** | Roasted Garlic Tomato Sauce**Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers**Balsamic Laced Flank Steak** | Marinated, Grilled & Sliced Thin, Fresh Herbs**Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella, Shaved Parmesan (V)Herb Roasted Potatoes  
Grilled Seasonal Vegetables  
Garlic Bread Sticks**Dessert**Tiramisu | Espresso Soaked Lady Fingers, Cocoa, Mascarpone  
Assorted Italian Pastries and Cookies

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# TRADITIONAL BARS

Bartenders Fee | Up To Four Hours | 195  
 Additional Hours | 50  
 Staffing | One Bar Required for Every 75 Guests  
 \$500 Minimum on Hosted and Cash Bar

## TRADITIONAL BRANDS

### Spirits

Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

### Wine

Proverb Chardonnay and Cabernet Sauvignon  
 La Marca Prosecco

### Beer | *Please Select Five*

Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Sweetwater IPA,

## TRADITIONAL BARS

### Package Bar | *Priced Per Guest*

First Hour | 26  
 Additional Hours | 14

### Hosted Bar | *Priced Per Drink*

Mixed Drinks | 12  
 Premium Drinks | 15  
 Craft Beer | 9  
 Imported Beer | 10  
 Domestic Beer | 9  
 Wine by the Glass | 12  
 Mineral Waters/Soft Drinks | 6

### Cash Bar | *Priced Per Drink*

*Inclusive of Tax and Service Charge*  
 Mixed Drinks | 17  
 Premium Drinks | 21  
 Craft Beer | 14  
 Imported Beer | 14  
 Domestic Beer | 12  
 Wine by the Glass | 16  
 Mineral Waters/Soft Drinks | 8

### Beer, Wine, Soft Drinks Bar | *Priced Per Guest*

First Hour | 22  
 Additional Hours | 10

## PREMIUM SPIRIT UPGRADE

*Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to the Cocktail Price | Add \$3.00 to Each Package Bar Hour*

**Vodka** | ABSOLUT, Ketel One, Wheatley, Tito's Handmade, Belvedere, Grey Goose, Absolut Citron

**Gin** | Tanqueray, The Botanist, Hendricks's, Bombay Sapphire, Aviation, St. George Terroir, Slipsmith

**Rum** | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Santa Theresa 1796, Rumhaven

**Tequila** | Herradura Resposado, Patron Silver and Reposado, Casa Del Sol, Casa Nobles Resposado, Don Julio Silver, Casamigos, Sieta Leguas Blanco

**Scotch & Cognac** | Johnny Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS

**Bourbon, Whiskey and Rye** | Buffalo Trace, Jack Daniel's, Knob Creek 9 Year, Maker's Mark, Basil Hayden's, Woodford Reserve, Michter's, Bulleit, Crown Royal 12 Year, High West, Angel's Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish

## WINE UPGRADE

### *Add \$4.00 to Package Prices and by the Glass Price*

Storypoint Chardonnay or Cabernet Sauvignon  
 Whitehaven Sauvignon Blanc  
 William Hill Central Coast Cabernet  
 MacMurray Estate Central Coast Pinot Noir

### *Add \$8.00 to Package Prices and by the Glass Price*

Talbott Kali Hart Chardonnay  
 Saint Claire Sauvignon Blanc  
 Louis Martini Cabernet  
 J Vineyards "Black" Pinot Noir  
 Fleur Du Mer Rose  
 Alamos Seleccion Malbec

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# BAR SPECIALTIES

All Specialty Cocktails Sold by the Batch of 25 Cocktails | 350

## MARGARITA COCKTAILS

- **Berry Berry Margarita** | Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer, Strawberry, Blood Orange Wedge
- **Raspberry Margarita** | El Jimador Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig
- **Peach Margarita** | Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, Dropped Raspberries, Peach Slices

## BOURBON COCKTAILS

- **Bourbon Twist** | Jack Daniels, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig
- **Spiked Fruit** | Hudson Baby Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Drinks Ginger Beer, Peach Slice, Mint Sprig
- **Apple of My Eye** | Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

## SPARKLING COCKTAILS

- **Sweet and Berrilicious** | La Marca Prosecco, Hendricks, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig
- **Bubble Jito** | La Marca Prosecco, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint
- **Sparkling Pear** | Veuve Clicquot Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

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## ULTIMATE BLOODY MARY BAR

*Priced per Guest*

*First Hour | 15*

*Additional Hours | 12*

*Minimum Sales | 350*

*Bartender Required*

**Poisons** | *Select Two* | Absolut, Tito's Handmade, Ketel One, New Amsterdam

**Salad** | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions

**Protein** | Bacon, Oysters, Chilled Shrimp, Beef Jerky

**Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Seasoned Salts, Pickle Juice, Olive Brine

**Flavor** | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce



# WINES

## SPARKLING

- Caposaldo, **Prosecco**, Veneto DOC | 44
- Veuve Clicquot, **Brut Champagne**, France | 140
- Moët & Chandon, **Rosé**, Champagne, France | 125
- Mumm Napa, **Brut Prestige**, Napa Valley, CA | 62
- Chandon, **Brut Rose**, CA | 68

## WHITES + ROSÉ

- Crossbarn, **Chardonnay**, Sonoma Coast, CA | 62
- Cakebread, **Chardonnay**, Napa Valley, CA | 126
- Wente Vineyards, Riva Ranch **Chardonnay**, Monterey, CA | 64
- Simi, **Chardonnay**, Sonoma, CA | 49
- Famille Hugel, **Riesling**, Alsace, France | 78
- AIX, **Rose**, Provence, France | 62
- Le Rime, **Pinot Grigio**, Tuscany, Italy | 36
- Matua, **Sauvignon Blanc**, Marlborough, NZ | 40
- St Francis, **Sauvignon Blanc**, Sonoma, CA | 45
- Duckhorn, **Sauvignon Blanc**, Napa Valley, CA | 90

## REDS

- Michael David Winery Inkblot, **Cabernet Franc**, Lodi, CA | 74
- Unshackled by The Prisoner, **Cabernet Sauvignon**, California | 74
- Ferrari-Carano Vineyards, **Cabernet**, Sonoma County, CA | 77
- Greenwing, **Cabernet Sauvignon**, WA | 69
- Alamos Seleccion, **Malbec**, Mendoza, Argentina | 55
- Duckhorn, **Merlot**, Napa Valley, CA | 82
- Robert Hall, **Merlot**, Paso Robles, CA | 49
- Lincourt, **Pinot Noir**, Sta. Rita Hills, CA | 54
- Calera, **Pinot Noir**, CA | 62
- Battle Creek Reserve, **Pinot Noir**, Sonoma, CA | 72
- Craggy Range, **Pinot Noir**, Martinborough, New Zealand | 66
- Domaine Faiveley Bourgogne Rouge, **Pinot Noir**, Burgundy, France | 82
- The Prisoner, **Pinot Noir**, Sonoma, CA | 114
- Orin Swift, 8 Years in The Desert, **Red Blend**, California | 134

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# DAY MEETING PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience whether you're meeting with us for a full day or a half day. These elements include: Continuous Food and Beverage throughout the duration of your meeting, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Event Manager can provide menu details for the day of your meeting.

## ALL-DAY FOOD & BEVERAGE

### Continuous Service

Freshly brewed Starbucks® Coffee and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas  
Assorted Pepsi Soft Drinks and Bottled Still and Water  
Seasonal Hand Picked Fruit

### Executive Continental Breakfast

Assorted Iced Juices  
Sliced Melons, Seasonal Fruits and Berries  
Individual Fruit and Plain Yogurts  
New York Style Bagels with Low Fat and Regular Cream Cheese  
Freshly Baked Morning Pastries with Fruit Preserves and Butter

### Mid-Morning Break

Mix Your Trail Trail | Raisins, Sunflower Seeds, Mixed Dried Fruits and Nuts, Pretzels  
Assorted Granola, Fruit and Nut Bars  
Coffee Cake

### Lunch

Menu Based on Group Size (See DMP Lunch Tab)

### Afternoon Break

Assortment of House Made Cookies or Brownies  
Tortilla Chips | Salsa  
Crudité and Assorted Dips

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

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## TECHNOLOGY SUPPORT SERVICES

(1) LCD Projector Package | Appropriately Sized Screen\*\*  
(1) Flipchart Package | Easel, Post-It Pad, Assorted Markers  
(1) Simple Wireless High Speed Internet Access Connection  
Up to (3) Power Strips with Extension Cords

*\*\*A Second LCD and Screen is Included for Groups of 100 Attendees or More that are Meeting in the Ballroom*

## MEETING SUPPORT SERVICES

Dedicated Executive Meeting Manager on Site

General Session Meeting Room (Breakouts Subject to Rental Charges)

Complimentary Storage of Materials up to 5 Standard Boxes

Up To 150 Complimentary B/W Copies

NO EVENT FEE



# DMP LUNCH

## MONDAY AND FRIDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Traditional Caesar Salad** | Romaine Hearts, Shaved Parmesan Cheese, Croutons, Caesar Dressing
- **Housemade Potato Salad** | Red Onion, Celery, Mayo
- **Grilled Chicken on Brioche** | Lettuce, Sweet Onion, Pesto Aioli
- **Sliced Roast Beef on Whole Wheat** | Aged Cheddar, Tomato, Horseradish Mayonnaise
- **Tuna Salad on Sourdough** | Chopped Celery, Onion, Mayonnaise
- **Vegetarian Wrap** | Hummus, Banana Peppers, Cucumber, Lettuce, Tomato, Feta, Olives (V)
- Assorted Chips, Pickle Spears
- Assorted House Baked Cookies
- Cheesecake Bites

## WEDNESDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Mixed Green Salad** | Mesclun Greens, Grapes Tomatoes, Cucumber, Red Onions, Shaved Carrot, Buttermilk Ranch, Citrus Vinaigrette
- **Mediterranean Pasta Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette
- **Quinoa Salad** | Chickpeas, Cucumber, Red Bell Pepper, Red Onion, Parsley, Garlic, Red Wine Vinaigrette
- **Southern Tuna Salad** | Albacore, Celery, Chopped Egg, Dill Pickle
- **Grilled Chicken Salad** | Celery, Red Pepper, Corn, Black Pepper Aioli
- **Roasted Vegetable Salad** | Marinated, Grilled and Chilled, Squash, Tomatoes, Onions, Herb Vinaigrette
- Assorted Rolls, Crackers | Butter
- Chocolate Cake | Raspberry Coulis
- Seasonal Fruit Salad

## TUESDAY AND THURSDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Caprese Salad** | Ciliegine Mozzarella, Soft Baby Greens, Grape Tomato, Basil Chiffonade, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette (GF, V)
- **Greens** | Romaine, Baby Spinach, Mixed Greens
- **Toppings** | Carrots, Tomatoes, Red Onion, Cucumber, Mushroom, Peppers, Pepitas, Parmesan, Bleu Cheese Crumbles, Bacon, Hard Boiled Eggs, Croutons
- **Proteins** | Roasted Chicken Breast, Grilled Flank Steak, Seared Salmon
- **Dressings** | Buttermilk Ranch and Creamy Feta Greek Dressings, Balsamic Vinaigrette
- Artisanal Rolls and Butter
- Individual Key Lime Pies
- Carrot Cake | Cream Cheese Frosting

## SMALL GROUP LUNCH

*Served to Groups of Fewer than 15 Guests*

**Mixed Greens Salad** | Mesclun Greens, Grapes Tomatoes, Cucumber, Red Onions, Shaved Carrot, Citrus Vinaigrette  
*Served Family Style*

### Each Guest Select Individual Entrée and Side

Orders Must be Submitted to Banquet Captain by 10am on the Day of your Event

- **SAUSAGE AND ONION FLATBREAD** | Grilled Naan, Sage Sausage, Caramelized Onions, Served with Fruit Cup
- **ANGUS BEEF BURGER DELUXE** | 1/2 lb Angus Beef Patty, American Cheese, Red Onion, Lettuce, Tomato, Brioche Bun, Served with French Fries
- **TURKEY CLUB** | Sliced Roasted Turkey, Hardwood Smoked Bacon, Lettuce, Tomato, Mayo on Whole Wheat, Served with French Fries
- **ORANGE CHILI GLAZED SALMON** | Sesame Seeds, Chili Flakes, Rice Pilaf, Vegetable Medley
- **VEGETARIAN WRAP (V)** | Hummus, Banana Peppers, Cucumber, Lettuce, Tomato, Feta, Olives
- **PASTA PRIMAVERA (V)** | Sautéed Seasonal Vegetables, Herb Oil

**Choice of Side** | French Fries or Fruit  
**Assorted Soft Drinks**

**Chef's Selection Dessert** | *Served Family Style*

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