



THE FLORIDA HOTEL
CONFERENCE CENTER

Banquet Menu

6/2024

General Information

We look forward to the pleasure of assisting you in coordinating the many details necessary to make your event most memorable. The attached menu selections are only suggestions; your Catering/Convention Services Manager will be happy to customize a menu to meet your specific needs.

Authority to Sign

In the event your catering agreement is signed in the name of a corporation, partnership, association, club, society, charity, or consultant; the individual signing represents to the Hotel that he or she has full authority to sign and deliver the agreement on client's behalf.

An event booked by telephone is tentative until the responsible person or authorized representative signs the function letter of confirmation, contract and/or remits a non-refundable deposit.

Food and Beverage

- Theme or custom menus are available upon request of your specific needs.
- **All Buffets are priced for a maximum duration of 1 ½ hours. Additional charges may apply for extending of buffet.**
- When alcoholic beverages are served on the premises of the Hotel (or elsewhere under the Hotel alcoholic beverage license), we will require that beverages be dispensed only by hotel servers and bartenders. Our alcoholic beverage license requires us to (1) request proper identification (picture ID) of any person of questionable age and refuse alcoholic service if the person is either underage or proper identification cannot be produced, and (2) refuse alcoholic beverage service to any person who, in our judgment, appears intoxicated.
- Due to health regulations and liability insurance, all food and beverage must be provided by the Hotel and excess food may not be taken from the Hotel.
- **A 24% Service Charge and State Sales Tax of 6.50% will be added to all food and beverage. The 24% Service Charge is subject to State Sales Tax (according to Florida Sales Tax law.)**
- A group requesting exemption of State Sales Tax must submit a signed Florida Sales Use Tax Exemption Certificate and/or a letter of Tax Exemption from the State of Florida, one month prior to the event.
- Printed menu prices are the Hotel's prices at the time and are subject to change. **Prices will be confirmed no more than three months prior to your function.**
- We welcome your request for special food and beverage items, which will be charged in their entirety per specific ordered quantities.

Guarantees

- The Hotel requires your menu no later than 14 days in advance of your function.
- We will require a final guarantee by 10:00 AM, three (3) business days (Monday through Friday) in advance.
This will be the minimum guarantee, not subject to reduction. We will not be responsible for service to more than 3% above your guarantee, or 30 covers maximum. If no guarantee is received by the Hotel, the original estimated attendance shall become the guarantee.

Entree Selection

- To ensure prompt service and satisfaction of all guests, the entree selection on all catering menus is limited to one choice unless special dietary laws or religious holidays must be adhered to. In these instances, the exact number of special substitute entrees must be specified with the guaranteed attendance, as well as the exact location and/or name of the guest(s) with these special requests.

Labor Charges

- For all plated and buffet breakfast, lunch, and dinner functions of fewer than 30 people, a surcharge of \$150.00 will apply.
- Hosted Bar Plan. Bartenders will be charged at a rate of \$150.00 each, with a maximum two-hour service time. \$25.00 each additional hour per bartender. The initial \$150.00 fee will be waived if the revenue exceeds \$750.00(not including service charge and tax) per bar.

- Cash Bar Plan, Bartenders will be charged at a cost of \$150.00 each and cashiers are \$50.00 each, (two-hour service time). For each additional hour, bartenders and cashiers are \$50.00 per hour. For each \$750.00 in Cash Bar revenue within a two-hour service time, one bartender charge will be credited.
- Carvers and Station Attendants are available at \$150.00 each.
- Electrical, Security and other Special Labor Services are available on request and are charged accordingly.
- Coat Check Attendants are available at \$150.00 each for the first two hours and \$40.00 each additional hour.

Wines

- We suggest you consider the inclusion of carefully selected fine wines for your dining experience. Your Catering/Convention Services Manager will assist you in selecting wines to enhance your menu.

Entertainment/Music

- We will be happy to offer suggestions of suitable music and entertainment for your function.
- When selecting music and entertainment please have the entertainers contact us regarding staging needs, entry procedures, electrical requirements, applicable service fees and verification of worker's compensation and public liability insurance.

Decorations

- Fresh floral arrangements, theme and table decorations can be ordered for you through your Catering/Convention Services Manager at an appropriate charge.
- The Hotel will not permit the affixing of anything to the walls, floor or ceiling of rooms with nails, staples, push pins, tape or any other substance unless approval is given by the Hotel in writing. In the event this is done without authorization, and any damage is suffered, the cost of repair and/or replacement will be billed to the patron.

Linen

- Our Catering/Convention Services staff will be happy to help you choose the appropriate linens from our own inventory. Special orders can also be arranged through your assigned Manager these services are charged accordingly.

Lighting and Electrical

- Spotlights and electrical power may be arranged through our Catering/Convention Services office. Charges will be based on labor involved and actual electrical power drawn. If you are using a production company, special events company, band, or outside audio-visual company please ask them to provide the hotel with their specific power requirements. Your catering representative can give you the estimated power charges associated with their needs.

Audio Visual

- A wide selection of audio-visual equipment is available on a rental basis through our in-house audio-visual department. Arrangements may be made through the Catering/Convention Services office. Utilization of the Hotel's sound systems will result in patch fees. Any audio-visual equipment not supplied by our hotel is subject to a service charge.

Banquet and Meeting Rooms

- As other groups may be utilizing the same room as your group, prior to or following your function, please adhere to the times agreed upon. Should your time schedule change, please contact your Catering/Convention Service Manager and every effort will be made to accommodate you.
- Function room rental charges negotiated in your contract are subject to occupancy tax. Additional meeting space will be charged accordingly.
- Function rooms are assigned based on the number of people anticipated. If attendance drops or increases, the Hotel reserves the right to reassign function space suitable for the group's attendance.
- Function room set changes made within 24 hours of the scheduled event time may incur additional fees.

- Daily meeting space is normally held for your use from 8:00 a.m. to 5:00 p.m. unless confirmed otherwise. Evening function space begins at 6:30 p.m. and is normally reserved for food and beverage functions until 12:00 a.m. Meeting rooms are not held on a 24-hour basis unless specifically noted.
- Tabletop Exhibits are \$55.00 each, per day.

Conference Materials

- Please inform us of any deliveries so we may be prepared to accept packages. **All packages must include: Name of Conference, Group Contact Name and Function Dates. If not properly labeled, items may be returned at the hotel's discretion.**
- Storage arrangements for exhibit materials must be made with any off-property exhibit company.
- All displays and exhibits must conform to the City of Orlando Fire Department ordinances.
- Delivery of pallets and/or boxes to the hotel is subject to a receiving/handling fee. The charge for an individual box is \$10.00. Additionally, a \$5.00 per day storage fee will apply after the fifth day of storage.
- Pallets up to 500lbs. will be charged at \$200 per pallet; over 500lbs. at \$300 per pallet. No storage fee will be applied to pallets.
- Hotel reserves the right to refuse shipments that exceed our capacity to handle or store.
- Prices are subject to change.

Credit

- Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel. If payment of the function is required in advance, a non-refundable deposit will be required at the contract signing.
Final payment will be required ten (10) business days before the function date. Payment may be made with a Cashier's Check or Money Order three (3) business days prior to the function date. Any remaining balance of the account is due and payable on the day of the event. After thirty (30) days, any balance will incur a Service Charge of 1.5% per month.

Signage

- The Hotel will post your program in the public areas of the Hotel, unless instructed otherwise by client.
- All signs and banners must be professionally lettered and may be placed only in the function areas with prior approval. Special signage may be placed by the Hotel at the appropriate charge. Signage is prohibited in the Main Lobby, Guest Room Floors and in Elevators.

Security

- The Hotel will not assume responsibility for damage or loss of any merchandise or articles left in the Hotel prior to, during or following the function.
- Arrangements for security of exhibits, merchandise or articles set up for display can be made prior to your function.
Any security arrangements must be approved by the Hotel. Additional fees will be applied when meeting room locks are requested to be changed.

Telecommunications

- An array of special communication equipment is available through our audio-visual department. Please inquire for more details.

A LA CARTE SELECTION

Enhance Your Breaks by Adding the Following Favorites...

	Per Dozen
Assorted Pastries & Muffins	\$52.75
Cinnamon Rolls	\$53.75
Assorted Fruit Yogurt	\$52.75
Banana Nut Bread, Blueberry Bread, or Zucchini Bread (15 slices/loaf)	\$50.75 per loaf
Croissants (Large)	\$49.50
Assorted Fruit Tarts	\$52.75
Bagels with Cream Cheese	\$49.50
Assorted Scones	\$53.75
Whole Fruits	\$42.95
Fruit Skewers with Yogurt dipping sauce	\$53.75
Assorted Fresh Baked Cookies	\$49.50
Fudge Walnut Brownies	\$50.75
Ice Cream Bars	\$50.50
Chocolate Covered Strawberries	\$51.50
Crackerjacks, Granola Bars, Rice Krispies	\$50.75
Individual Popcorn Bags, Mini Pretzel Bags, Assorted Potato Chips	\$47.25
Jumbo Pretzels with Mustard	\$58.25
Granola & Berry topped Yogurt Parfait	\$53.75
Assorted Candy Bars	\$5.50/each
Power Bars	\$6.50/each
Hard Boiled Eggs	\$20.95
Assorted Dry Cereals with Whole, 2%, and Skim Milk	\$5.95/each
Ham & Egg OR Ham, Egg & Cheese on Jumbo Croissants	\$15.25/each
Sausage & Egg OR Egg & Cheese Biscuits	\$15.25/each
Vegetarian Breakfast Burrito with Salsa & Sour Cream	\$13.25/each
Chips with Salsa and Nacho Cheese	\$15.25/person

Beverages

	Per Gallon
Freshly Brewed Coffee, Regular and Decaffeinated, Selected Teas	\$89.95
Freshly Brewed Iced Tea	\$84.95
Hot Chocolate	\$84.95
Starbucks Nitro Bike (serves approx. 50 ppl)	\$225.00
Fruit Juices (Orange, Grapefruit, Apple)	\$68.25
Lemonade	\$68.25
Milk - 1/2 pint, Whole, 2%, Skim, Soy, Almond, Oat, Coconut	\$5.50/each
Soft Drinks	\$5.55/each
Flavored Iced Tea	\$6.25/each
Assorted Fruit Juices	\$6.25/each
Bottled Spring Water	\$6.95/each
Mineral Sparkling Waters	\$7.50/each
Hot Chocolate	\$82.00

24% service charge and 6.5% state sales tax apply to all charge. Prices are subject to change without notice.

COMPLETE MEETING PACKAGES

Package One – with Lunch..... \$80.25 per person

Package Two – without Lunch.....\$58.25 per person

(Continental Breakfast, Mid-Morning Break, Lunch Buffet, Mid Afternoon Break)

☞ Pre-Meeting ☞

Orange and Cranberry Juice
Fresh Breakfast Pastries
Sliced Fruit
Assorted Yogurt
Freshly Brewed Coffee
Selected Teas

☞ Mid-Morning ☞

Granola Bars & Power Bars
Fresh Seasonal Whole Fruit
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee
Selected Teas

☞ Mid-Afternoon ☞

Assorted Homemade Cookies
Chocolate Chunk Brownies
Assorted Candy Bars
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee
Selected Teas

☞ Lunch Options ☞

(Choose one)

Roll In New York Style Deli

Garden Salad with a selection of dressings
Red Bliss Chunk Potato Salad
Garden Pasta Salad

A Variety of Pre-Made Sandwiches:

Roast Beef Sandwich

Top Round of Beef, served with Lettuce, Tomato
and Cheddar Cheese, on a Focaccia Roll

Roasted Smoke Turkey

Lettuce, Tomato, Swiss Cheese on
Brioche Roll

Smoke Ham

Lettuce, Tomato, Provolone Cheese on
Brioche Roll

Vegetarian

Roasted Zucchini, Yellow Squash, Red Peppers
Lettuce, Tomato & Buffalo Mozzarella and Pesto
Mayonnaise, Lettuce and Tomato on Basil Focaccia
Bread

Chef's Dessert Selections

Freshly Brewed Coffee

Selected Teas, Freshly Brewed Iced Tea

Roll-In Hot Lunch Experience

Caesar Salad

Pasta Salad

Garden Salad with a selection of dressings
Fruit Salad with Toasted Coconut

Pit Grilled Chicken

Roasted Tomatoes, Artichokes, and a Boursin
Cream Sauce

Flat Iron Grilled Flank Steak

Thinly Sliced Steak served with a Mushroom
Sherry Sauce

Garden Fresh Vegetable Medley

Chef's Choice of Starch

Chef's Dessert Selections

Freshly Brewed Coffee

Selected Teas, Freshly Brewed Iced Tea

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Healthy Alternative One – with Lunch.....\$86.75 per person
Healthy Alternative Two – without Lunch.....\$60.45 per person

(Continental Breakfast, Mid-Morning Break, Lunch Buffet, Mid Afternoon Break)

☼ Pre-Meeting ☼

Orange and Cranberry Juice
Fresh Breakfast Pastries
Sliced Seasonal Fruit
Hot Oatmeal with Cinnamon, Brown
Sugar, Raisins, Pecans, and Honey
Assorted Fruit Yogurt
Hard Boiled Eggs
Freshly Brewed Coffee
Selected Teas

☼ Mid-Morning ☼

Granola Bars, Power Bars, Yogurt
Parfaits, Whole Fruit
Assorted Flavored Waters
Freshly Brewed Coffee
Selected Teas

☼ Mid-Afternoon ☼

Trail Mix
Baked Pita Chips with Hummus, Vegetable
Crudit 
Assorted Flavored Waters
Freshly Brewed Coffee
Selected Teas

☼ Lunch Buffet ☼

Soup of the Day
Garden Salad with a selection of dressings
Pasta Salad

(Choose three)

Tuna Wrap

White Albacore Tuna Salad, Plum Tomato, Leaf Lettuce on a Flour Tortilla.

Chicken Caesar Wrap

Grilled Chicken, Lettuce, Tomato, Caesar Dressing, served on a Whole Wheat Tortilla

Chicken Salad Wrap

Chicken salad, Lettuce, Tomatoes, served on a Whole Wheat Tortilla

Club Wrap

*Roasted Turkey, Chopped Bacon, Lettuce, Diced Tomato, Gruyere Cheese served on a
Whole Wheat Tortilla*

Veggie Wrap

*Marinated and Grilled Portabella Mushrooms, Zucchini, Yellow Squash, Bermuda Onion,
Tomato, and Sweet Peppers, wrapped in a Spinach Flour Tortilla
drizzled with a Balsamic Vinaigrette*

Chef's Dessert Selections

Freshly Brewed Coffee
Selected Teas, Freshly Brewed Iced Tea

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CONTINENTAL BREAKFAST

Continental Breakfast is provided for up to one hour.

Continental Breakfast

*Chilled Orange and Grapefruit Juice
Sliced Seasonal Fruit and Berry Display
Danish, Croissants, Fruit Bread,
Assorted Muffins
Sweet Butter and Preserves
Freshly Brewed Coffee
Selected Teas*

\$28.95 per person

Deluxe Continental Breakfast

*Chilled Florida Orange and Grapefruit Juice
Danish, Croissants, and Assorted Muffins
Assorted Bagels and Cream Cheese,
Fresh Sliced Fruits,
Assorted Flavored Yogurts
Sweet Butter and Preserves
Freshly Brewed Coffee
Selected Teas*

\$30.95 per person

European Continental

*Chilled Assortment of Orange, Grapefruit,
Apple, and Cranberry Juice
Sliced Seasonal Fruit and Berry Display
European Danish, Croissants, Fruit Bread, and
Assorted Muffins
Sweet Butter and Preserves
Danish Ham, Italian Salami, Mortadella
and a selection of Artisan Cheese
Assorted Fruit Yogurt
Freshly Brewed Coffee
Selected Teas*

\$31.95 per person

PLATED BREAKFAST

Country Fresh Scrambled Eggs

*Scrambled Eggs Served with Bacon, Sausage
and Home-style Red Bliss Breakfast Potatoes.
Florida Orange Juice
Basket of Fresh Breakfast Pastries
Sweet Butter and Preserves
Freshly Brewed Coffee
Selected Teas*

\$30.95 per person

Vegetable Frittata

*Sautéed Vegetables with Green onions, Herbs
and Parmesan Cheese
Served with Country Breakfast Potatoes
Florida Orange Juice
Freshly Brewed Coffee
Selected Teas
Basket of fresh Breakfast Pastries
Sweet Butter and Preserves*

\$31.95 per person

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PLATED BREAKFAST

Eggs Benedict

*English Muffin topped with Canadian Bacon,
Poached Egg and Hollandaise Sauce
Home-style Red Bliss Breakfast Potatoes
Florida Orange Juice
Basket of Breakfast Pastries served with
Sweet Butter and Preserves
Freshly Brewed Columbian Coffee
Regular and Decaffeinated
Selected Teas*

\$32.95 per person

The Vermont

*Pancakes or French Toast served with Maple Syrup
Sausage Links and Country Style Potatoes
Florida Orange Juice
Basket of Breakfast Pastries served with
Sweet Butter and Preserves
Freshly Brewed Columbian Coffee
Regular and Decaffeinated
Selected Teas*

\$29.95 per person

BREAKFAST BUFFET

Sunrise Breakfast Buffet

*Selection of Chilled Fruit Juice
Orange, Cranberry, Grapefruit and Apple*

Sliced Fresh Seasonal Fruits

Assorted Fruit Yogurt and Granola

*Bakery Fresh Assorted Muffins, Fruit Bread, Croissants and Danish,
Sweet Butter and Preserves*

Choice of One

*Freshly Hand Scrambled Eggs
Vegetable Frittata
Scrambled Western Style Eggs*

Choice of Two

*Sausage Links
Crispy Bacon
Turkey Sausage
Ham Steak*

Choice of One

*Home style Pancakes
Thick Cut French Toast
Waffles*

Served with Strawberries, Maple Syrup and Whip Cream

Choice of One

*Home-Style Hash Browns
Breakfast Potatoes*

Freshly Brewed Coffee, Selected Teas

\$36.95 per person

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BREAKFAST BUFFET

Rise & Shine Breakfast Buffet

Selection of Chilled Fruit Juice
Orange, Cranberry, Grapefruit and Apple

Sliced Fresh Seasonal Fruit

Assorted Fruit Yogurt and Granola

**Bakery Fresh Assorted Muffins, Fruit Breads,
Croissants, and Danish
Sweet Butter and Preserves**

Scrambled Eggs
*Shredded Monterey Jack and Aged Shredded
Cheddar Cheese*

Country Style Breakfast Potatoes

Choice of One
*Crispy Bacon
Savory Sausage Links*

**Freshly Brewed Coffee
Selected Teas**

\$34.25 per person

Healthy Alternatives

Selection of Chilled Fruit Juice
Orange, Cranberry, Grapefruit and Apple

Sliced Fresh Seasonal Fruit

Assorted Fruit Yogurt and Granola Parfaits

Spinach, Tomato, and Cheese Frittata

**Oatmeal with Cinnamon, Raisins, Brown
Sugar, Pecans and Honey**

**Freshly Brewed Coffee
Selected Teas**

\$29.95 per person

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BUFFET ADDITIONS

**Uniformed Attendant Required for every Cooking or Carving Station
Each Attendant is \$150.00*

NY Style Bagel Station

*Assortment of Fresh Bagels
Smoked Salmon Chopped Eggs, Cream Cheese,
Shaved Red Onion, Capers, Cornichons*

\$18.95 per person

Pancake Station

*Served with Fresh Berries, Whipped Cream and
Syrup*

\$17.95 per person

Omelet Station

*Chef Prepared to Order
Ham, Mushroom, Bell Pepper, Onion, Tomato,
Spinach, Shredded Cheddar Cheeses, Bacon,
Sausage, Eggbeaters, Egg Whites*

\$19.95 per person

Fruit Station

*Selection of Season Fruits, cut to order, served
with Yogurt Dipping Sauce*

\$17.95 per person

Doughnut Board Station

*Assorted Fresh Doughnuts displayed on a
pegboard*

\$16.95 per person

Create an "Experience"

Starbucks Nitro Bike

\$225/50

**24% service charge and 6.5% state sales tax apply to all charge. Prices are subject to change without notice.*

REFRESHMENT BREAKS

Florida Citrus Break

Mandarin Oranges, Blood Oranges, Fruit Tarts
Orange Cookies, Lemon Bars, Key Lime Pie
Chilled Fresh Orange and Grapefruit Juice
\$21.95 per person

Fruit & Yogurt

Sliced Seasonal Fruit
Yogurt Parfaits topped with Granola and
Berries, Assorted Scones, Chocolate Covered
Bananas, Fruit Tarts, Yogurt covered Pretzels
\$21.95 per person

Seventh Inning Stretch

Bavarian Pretzels with Mustard
Salted Beer Nuts, Popcorn, Crackerjacks
Nacho Chips with Warm Cheese Sauce
Assorted Soft Drinks and Bottled Water
\$20.95 per person

Cookie Corner

Assorted Fresh Baked Chocolate Chip
Macadamia Nut & Oatmeal Cookies
Whole Milk, 2% Milk, Skim Milk
\$20.95 per person

Energy Break

Assortment of Power Bars, Granola Bars
Terra Chips
Flavored Teas, Bottled Water
\$20.95 per person

School House

Twinkies, Ding Dongs, Ho Ho's, Yodels,
Hostess Cupcakes
Assorted Flavored Milk
\$20.95 per person

Chill Out

Homemade Vanilla Iced Cream Sandwiches on Chocolate
Chip Cookies, Oatmeal Cookies, Macadamia Nut
Cookies, Assorted Flavored Milk
\$21.95 per person

Very Berry Break

Fresh Blueberries, Strawberries and Raspberries
served with Whipped Cream
Yogurt Parfaits, Strawberry Short Cakes
Chocolate Covered Strawberries and Bananas
Assorted Naked Juices
\$24.25 per person

Chocolate Lovers

Fudge Brownies, Assorted Mini Candy Bars
Milk Chocolate Chip & White Chocolate Chip
Cookies, M&M's
Assorted Soft Drinks & Chocolate Milk
\$23.25 per person

Candy Break

Assorted Candy Bars. M&M's, Skittles, Hershey's
Kisses, Kit-Kat, 3 Musketeers, Milky Way,
Reese's Peanut Butter Cups,
Old Fashion Style Root Beer and Bottled Water
\$19.95 per person

Health Break

Carrots & Celery Sticks
Toasted Parsley Parmesan Pita Chips
Lemon Garlic Hummus, Ranch Dressing
Fruit Skewers and Yogurt Dipping Sauce
Diet Soft Drinks & Bottled Water
\$20.95 per person

Antipasto

Grilled Vegetables, Prosciutto, Salami, Capicola,
Provolone, Boursin Cheese, Country Olives,
Bruschetta
Assorted Flavored Waters & Sparkling Water
\$29.95 per person

****Some products may be substituted based on availability and season****

***24% service charge and 6.5% state sales tax apply to all charge. Prices are subject to change without notice.**

PLATED LUNCH SELECTIONS

All Lunch Entrees include a Choice of Soup or Salad, Chef's Choice of Vegetables and Starch, Choice of Dessert, Freshly Brewed Coffee, Selected Hot Teas & Fresh Brewed Iced Tea

Soup

Chef's Soup of the Day

Caesar Salad

*Romaine Hearts, Grape Tomatoes
Topped with Freshly Shaved Parmesan Cheese
House Caesar Dressing served with a Focaccia Wedge.*

Garden Salad

*Fresh Greens, Tomatoes, Cucumber & Julienne Carrots
Served with a choice of dressing.*

Arugula Salad

*Arugula, Blue Cheese, Dried Cherries and Candied Pecans and Pears
Served with Italian Vinaigrette*

Mixed Green Salad

*Mixed Field Greens, Red Beets, Cucumbers, Crumbled Goat Cheese,
Served with Balsamic Vinaigrette*

Iceberg Salad

*A Wedge of Baby Iceberg, Tomatoes, Red Onion, Crumbled Blue Cheese, and Bacon.
Served with Ranch Dressing*

Bakery Fresh Rolls and Sweet Butter
\$28.95 per dozen

Desserts

- Florida Key Lime Pie
 - Tiramisu
 - Pecan Pie
 - Carrot Cake
 - Chocolate Cake
 - Apple Pie
- White Chocolate Layer Cake
- New York Style Cheesecake

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PLATED LUNCH

All Lunch Entrees include a Choice of Soup or Salad, Chef's Choice of Vegetables and Starch, Choice of Dessert, Freshly Brewed Coffee, Selected Hot Teas & Fresh Brewed Iced Tea

Black Angus Steak

*A Butcher Fresh 8 oz Black Angus Sirloin
topped with Mushroom Bordelaise and
Crispy Onions*

\$42.95 per person

Chicken Marsala

*Seared Breast of Chicken
topped with Fresh Mushrooms
Marsala Wine Reduction*

\$38.95 per person

Pesto Rubbed Chicken

*Breast of Chicken
topped with Basil Pesto
finished with a Lemon Beurre Blanc*

\$38.95 per person

Seared Salmon Teriyaki

*Seared Atlantic Salmon
topped with a Traditional
Teriyaki Sesame Glaze*

\$40.95 per person

Vegetable Lasagna

*Sautéed Vegetables, layered with Pasta ribbons
and Ricotta Cheese
Finished with a Tomato Cream Sauce*

\$38.95 per person

Bakery Fresh Rolls and Sweet Butter

\$28.95 per dozen

Char Grilled Flank Steak

*Marinated Flank Steak
Served with a Sherry Mushroom Sauce*

\$40.95 per person

Hawaiian Mahi

*Seasoned Mahi Filet finished with a Teriyaki
Pineapple Glaze*

\$40.95 per person

Chicken Piccata

*Chicken Breast Sautéed with Lemon Butter
Caper Sauce*

\$38.95 per person

BBQ Pork Loin

*Pan Seared Barbecued Rubbed Pork Loin
topped with an Apple Compote*

\$39.95 per person

Grilled Vegetable Napoleon

*Pesto Portobello Mushroom
filled with Fresh Grilled Vegetables
Topped with a Tomato Basil Sauce*

\$37.95 per person

Pasta Primavera

*Zucchini, Yellow Squash, Broccoli, and Asparagus
Sautéed with Penne Pasta and Marinara Sauce*

\$36.50 per person

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CHILLED LUNCH SELECTIONS

Selections Includes Chef's Choice of Dessert, Freshly Brewed Coffee, Selected Hot Teas, Iced Tea

All Sandwiches Include a side dish.

Choose One: Red Bliss Potato Salad, Pasta Salad with Grilled Vegetables, Macaroni Salad

Dutch Plate

Roasted Turkey Breast and Virginia Ham
Two Half Sandwiches are served on a
Bakery Fresh Roll
with Lettuce, Tomato and Pickle

\$31.95 per person

French Club Sandwich

Jumbo Croissant
filled with Thinly Sliced Roasted Turkey
Imported Swiss Cheese
with Lettuce, Tomato and Bacon

\$31.95 per person

Chicken Salad Sandwich

Roasted Diced Chicken with Celery, Carrots,
Dill and House Mayo
served with Lettuce and Tomato
on a Jumbo Croissant

\$30.95 per person

Caesar Salad

Crisp Romaine Lettuce, Homemade Croutons,
Shredded Parmesan Caesar Dressing
Top with your choice of

Grilled Chicken \$31.95 per person

Grilled Salmon \$34.50 per person

Marinated Sirloin \$35.50 per person

WRAPS

Wraps include Whole Pickle, Red Bliss Chunk Potato Salad, Dessert, Freshly Brewed
Coffee, Selected Hot Teas, and Freshly Brewed Iced Tea

ADD Soup of the Day \$5.95 per person

Veggie Wrap

Marinated and Grilled Zucchini & Yellow Squash
Fresh Mozzarella, Basil, Tomatoes, and Sweet
Peppers, wrapped in a Flour Tortilla
served with a Balsamic Vinaigrette

\$29.95 per person

Tuna Wrap

White Albacore Tuna Salad
Celery, Carrots, Plum Tomatoes, Leaf Lettuce
served on a Whole Wheat Tortilla.

\$30.95 per person

Chicken Salad Wrap

Seared Diced Chicken Breast
Celery, Carrots, Dill & Lettuce
House Mayo served on a Tomato Tortilla

\$31.95 per person

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Tomatoes,
Shaved Parmesan Cheese
on a Whole Wheat Tortilla

\$31.95 per person

Club Wrap

Turkey, Crispy Bacon, Lettuce & Tomatoes,
Provolone Cheese
on a Whole Wheat Tortilla

\$31.95 per person

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LUNCH BUFFETS

All Lunch Buffets include Freshly Brewed Coffee, Selected Hot Teas, Iced Tea

New York Style Deli

Garden Salad with Tomatoes, Cucumber
and Shaved Carrots
Assorted Dressings

Red Bliss Chuck Potato Salad
Red Bliss Potatoes with Crispy Bacon, Spices, Mayo,
and a Touch of Honey Mustard

Garden Pasta Salad
Fresh Vegetables
tossed with Penne Pasta

PRE-MADE SANDWICHES

Roast Beef Sandwich
Top Round of Beef
Lettuce, Tomato & Cheddar Cheese
served on a Focaccia Roll

Roasted Smoked Turkey
Golden Oven Roasted Turkey Breast
Lettuce, Tomato & Provolone Cheese
served on Brioche Roll

Traditional Classic
Baked Virginia Ham
Lettuce, Tomato & Imported Gruyere Cheese
served on a Brioche Roll

From the Garden
Roasted Fresh Vegetables
Buffalo Mozzarella and Pesto Mayonnaise
served on a Tomato Basil Focaccia Roll

Appropriate Condiments
Dill Pickles, Mayonnaise, Mustard, Russian Dressing,
Balsamic, Italian Vinaigrette, Oil & Vinegar,
Creamy Horseradish

Assorted Desserts
\$41.95 per person

**Make Your Own Deli Buffet Option Available.*



Boar's Head

Touch of Mexico

Garden Salad with Tomatoes, Cucumber
and Shaved Carrots, Assorted Dressings

Black Bean and Corn Salad

Grilled Vegetables in a Cilantro Vinaigrette

Beef & Chicken Fajitas

Cheese Enchiladas with Ranchero Sauce

Chips and Salsa

Medley of Mixed Vegetables

Cuban Black Beans and Chorizo with Saffron Rice

Condiments
Guacamole, Sour Cream, Shredded Lettuce,
Shredded Cheddar and Monterey Jack Cheese,
Pico De Gallo

Assorted Desserts
\$43.95 per person

Add Tortilla Soup \$5.95 per person
Add Soup of the Day \$5.95 per person

Bakery Fresh Rolls and Sweet Butter

\$28.95 per dozen

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LUNCH BUFFETS

All Lunch Buffets include Freshly Brewed Coffee, Selected Hot Teas, Iced Tea

BBQ Lunch Buffet

Salad Bar

*Garden Fresh Vegetables
Assorted Toppings and Dressings*

Red Bliss Chunk Potato Salad

*Red Bliss Potatoes Tossed with Crispy Bacon,
Spices, Mayo and a Touch of Honey Mustard*

Cole Slaw

Green Bean Salad

*Fresh Green Beans, Tossed with Tomato, Onion
and Feta Cheese*

Herb Roasted Chicken

BBQ Beef Brisket

*Smoked Beef Brisket
topped with Roasted Onions and BBQ Sauce
Optional: Carving station at the end of buffet. Carver
Fee \$150.00 applies.*

Macaroni and Cheese

*Elbow Macaroni tossed with Cheddar Cheese
Sauce*

Corn on the Cob

Jalapeno Corn Bread

Assorted Desserts

\$43.95 per person

A Touch of Italy Lunch Buffet

Caesar Salad

*Hearts of Romaine tossed with Shaved Parmesan
Cheese, Baked Croutons and House Dressing*

Tortellini Salad

*Tri-Color Tortellini Tossed with Italian Spices,
Basil, Extra Virgin Olive Oil and
Red Wine Vinegar*

Antipasto Display

Chicken Marsala

*Sautee Chicken topped with a Mushroom
Marsala Wind Reduction*

Manicotti with Marinara Sauce

*Rolled Pasta stuffed with Ricotta Cheese
topped with Tomato Basil Sauce*

Seared Salmon

Seared Salmon Filet with white wine and lemon

Vegetable Ratatouille

Assorted Desserts

\$45.50 per person

Add Minestrone Soup \$5.95 per person

Salad Symphony Station

Soup of the Day

A Collection of House Made Salads

*Organic Spring Mix, Caesar Salad, Greek Salad
Chicken Salad, Tuna Salad,
Tomato Caprice, Vegetable Lo Mein, Pasta Salad
Grilled Vegetable Display
Fruit Salad with Toasted Coconut*

Assorted Desserts

\$42.95 per person

Bakery Fresh Rolls and Sweet Butter

\$28.95 per dozen

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LUNCH BUFFETS

All Lunch Buffets include Freshly Brewed Coffee, Selected Hot Teas, Iced Tea

Asian Inspired Buffet

Egg Drop Soup

*Chicken Broth with Sautéed Shiitake Mushrooms,
Green Onions, and Eggs*

Mixed Green Salad

*Fresh Greens with Tomatoes, Shaved Carrots and
Cucumber*

Steamed White Rice

Sweet and Sour Pork

*Marinated Pork Loin, Sweet and Sour Sauce
Topped with Pineapple*

Teriyaki Salmon

*Seared Salmon Filet
with Sesame Teriyaki Glaze*

Vegetable Spring Rolls

*Fried Vegetable Spring Rolls
with Soy Sauce & Sweet Chili Sauce*

Stir Fried Vegetables

Assorted Desserts

\$45.50 per person

All American Buffet

Salad Bar

*Garden Fresh Vegetables, Assorted Toppings
and Dressings*

Macaroni Salad

Red Bliss Chunk Potato Salad

*Gently Cooked Red Bliss Potatoes, Hand Tossed
with Crispy Bacon, Spices, Mayo, and a Touch of
Honey Mustard*

Cole Slaw

Country Fried Chicken

Beef Hamburgers

*100% Angus Beef, Cooked on our Pit Grill
Kaiser Rolls*

Jumbo Hot Dogs

Corn on the Cob

Condiments

*Shredded Lettuce, Tomatoes, Onions, Sliced
Pickles, Relish, Mayonnaise, Mustard,
Horseradish, Ketchup*

Assorted Pies

Chocolate Brownies

\$41.95 per person

Bakery Fresh Rolls and Sweet Butter

\$28.95 per dozen

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BOXED LUNCHES

Includes Potato Chips, Macaroni Salad, Whole Fruit, Cookie, and Soft Drink

The Flat Iron

*Grilled Angus Flank Steak
Imported Provolone Cheese,
Baby Greens and Tomato
served on a Baked Herb Ciabatta*

\$36.50 per person

The Classic Turkey

*Turkey Breast
Imported Swiss Cheese,
Lettuce and Tomato
served on Kaiser Roll*

\$31.95 per person

Grilled Chicken Sandwich

*Grilled Breast of Chicken
Pepper Jack Cheese, Plum Tomatoes
Cilantro Mayonnaise
served on Kaiser Roll*

\$34.50 per person

Italian

*Sliced Ham, Imported Capicola, Hard Salami,
Provolone Cheese, Oven Roasted Red Peppers
Lettuce, Tomato and Pesto Sauce
served on Herb Ciabatta*

\$35.50 per person

California Wrap

*Grilled Vegetables, Roasted Tomato, Mixed
Greens, and Imported Swiss Cheese
served on Whole Wheat Wrap*

\$28.95 per person

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RECEPTIONS

*Displays: Small serves approximately 25ppl, Medium serves approximately 50ppl,
Large serves approximately 100ppl*

Imported and Domestic Cheese Display

With Assorted Crisps, Dried Fruit, and Gourmet Crackers

Small (25) \$375.00 Medium (50) \$595.00 Large (100) \$975.00

Mediterranean Display

*Italian Cured Meats, Marinated Buffalo Mozzarella, Grilled Vegetables, Gourmet Olives and
Artichokes Sweet Peppers, Tabbouleh, Hummus, Pita Chips, Assorted Breads,
Olive Tapenade and Charred Tomato Relish*

Small (25) \$525.00 Medium (50) \$750.00 Large (100) \$975.00

Wheel of Baked Brie

with toasted Almonds, Apple Compote and Crusty French Bread

\$325.00 (serves 40)

Vegetable Crudités

with Ranch and Blue Cheese Dipping Sauces

Small (25) \$275.00 Medium (50) \$425.00 Large (100) \$550.00

Sushi Display

(2 pieces per person)

Assorted Rolls to include Spicy Tuna, California and Vegetable Rolls

Small (25) \$525.00 Medium (50) \$750.00 Large (100) \$1200.00

Add Nigiri to display @ \$6.00 per piece

Bountiful Fruit Display

Fresh Seasonal Fruits and Berries

Small (25) \$500.00 Medium (50) \$600.00 Large (100) \$950.00

Chocolate Fondue Station

*Milk Chocolate, White Chocolate
Butter Pound Cake, Assorted Fruits
Pretzel Sticks, Marshmallows*

\$27.95 per person

Pizza Station

*Cheese Pizza, Pepperoni Pizza, Sausage Pizza,
Vegetable Pizza, Meat Lovers Pizza
Approx. 3 sliced per person*

\$31.95 per person

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ACTION STATIONS

Designed to Enhance Your Hors D'oeuvre Reception

**All Action Stations requires a Uniformed Attendant or Carver.
Attendant and Carver Fee is \$150.00 each for up to 2 hours of service.**

PASTA STATION

*Four Cheese Tortellini, Whole Wheat Penne with
Alfredo, Pesto, Marinara, Extra Virgin Olive Oil,
Roasted Garlic, Spinach, Peppers, Onions, Tomatoes
and Fresh Herbs*

\$21.95 per person

ADD Shrimp \$12.95 or Chicken \$9.95 per person

HERB ROASTED PORKLOIN

*served with Homemade Apple Sauce,
Cranberry Relish and Mustard
Assorted Rolls*

\$625.00

(serves approx. 35)

ASIAN STIR FRY

*Lo Mein, Glass Noodles, Bok Choy, Bamboo
Shoots, Baby Corn, Peppers, Onions, Snap Peas,
Cabbage, Tofu, Water Chestnuts with Mango
Teriyaki, Szechuan Sauce, Peanut Sauce and
Guava Glaze*

\$24.95 per person

ADD Shrimp \$12.95 or Chicken \$9.95 per

SHRIMP SCAMPI STATION

*(Based on 3 Jumbo Shrimps per person)
Sautéed Jumbo Shrimp with Lemon, White Wine,
Roasted Tomatoes and Mushrooms
served with Focaccia Breadsticks*

\$39.95 per person

TENDERLOIN OF BEEF

*with Roasted Shallot, Demi-glaze,
Béarnaise
Silver Dollar Rolls*

\$650.00 each

(serves approx. 25)

WHOLE SAGE CRUSTED TURKEY

*with Orange Cranberry Relish, Gravy
Mini Rye Rolls*

\$475.00

(serves approx. 35)

TOP ROUND OF BEEF

*with Au Jus, Mayo, Mustard, Horseradish
Silver Dollar Rolls*

\$550.00

(serves approx. 75)

CAJUN STEAMSHIP

*Au Jus, Creole Mustard, Red Pepper Aioli,
Horseradish
Silver Dollar Rolls*

\$1025.00

(serves approx. 150)

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COLD HORS D'OEUVRES

By the piece, minimum of 50 pieces

**Pesto Glazed
Buffalo Mozzarella & Tomato
Skewers**
\$5.50 ea.

Crab Salad
served on Tostones, topped with Mango
\$5.75 ea.

Crostini with Boursin Cheese
Topped with Red Onion Marmalade
\$4.75 ea.

Blackened Shrimp
with Cilantro Aioli on Crostini
\$5.75 ea.

Fig and Brie
served on Pita, Drizzled with Balsamic Glaze
\$5.50 ea.

Chicken Salad
*served in a Mini Tartlet Shell
with Sliced Gherkin*
\$5.50 ea.

Lobster Salad
on Cucumber Round
\$6.75 ea.

Bruschetta
*Fresh Plum Tomatoes and Mozzarella Cheese,
tossed with Basil, Garlic, and Olive Oil,
served on a Crostini*
\$4.75 ea.

HOT HORS D'OEUVRES

By the piece, minimum of 50 pieces

Mini Crab Cake
with Cajun Remoulade
\$6.25 ea.

Scallops and Bacon
with Lime Beurre Blanc
\$6.25 ea.

Assorted Dim-Sum
*Chicken wonton, Crab Rangoon,
Pork Pot Stickers and Vegetable Dumpling*
\$6.75 ea.

Jerk Chicken Satay
with Mango Dipping Sauce
\$5.50 ea.

Chicken Quesadilla
with Salsa & Chipotle Sour Cream
\$5.25 ea.

**Mini Tomato, Basil and Feta
Quiche**
in Mini Tart Shell
\$5.50 ea.

Vegetable Spring Rolls
with Soy Sauce
\$5.50 ea.

Mini Beef Brochettes
with Teriyaki Glaze
\$6.25 ea.

Coconut Shrimp
with Sweet Chili Mango Sauce
\$6.75 ea.

Coconut Chicken
\$6.25 ea.

Stuffed Mushroom Caps
with Fresh Herbs
\$5.75 ea.

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PLATED DINNER SELECTIONS

All Dinner Entrees include a Choice of Soup or Salad, Chef's Choice of Vegetables and Starch, Choice of Dessert, Freshly Brewed Coffee, Selected Hot Teas & Fresh Brewed Iced Tea

Caesar Salad

*Romaine Hearts, Grape Tomatoes
Topped with Freshly Shaved Parmesan Cheese
House Caesar Dressing served with a Focaccia Wedge.*

Garden Salad

*Fresh Greens, Tomatoes, Cucumber & Julienne Carrots
Served with a choice of dressing.*

Arugula Salad

*Arugula, Blue Cheese, Dried Cherries and Candied Pecans and Pears
Served with Italian Vinaigrette*

Spinach Salad

*Fresh Spinach with Mandarin Oranges, Goat Cheese, Bacon, and Candied Pecans
with a choice of dressings*

Mixed Green Salad

*Mixed Field Greens, Red Beets, Cucumbers, Crumbled Goat Cheese,
Served with Balsamic Vinaigrette*

Iceberg Salad

*A Wedge of Baby Iceberg, Tomatoes, Red Onion,
Crumbled Blue Cheese and Bacon.*

Bakery Fresh Rolls and Sweet Butter

\$28.95 per dozen

Desserts

- Florida Key Lime Pie
 - Tiramisu
 - Pecan Pie
 - Carrot Cake
 - Chocolate Cake
 - Assorted Fruit Tarts
 - Apple Pie
- White Chocolate Layer Cake
- New York Style Cheesecake

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PLATED DINNER

All Dinner Entrees include a Choice of Soup or Salad, Chef's Choice of Vegetables and Starch, Choice of Dessert, Freshly Brewed Coffee, Selected Hot Teas & Fresh Brewed Iced Tea

Mojo Marinated Pork

With Chimichurri

\$53.95 per person

Chicken Marsala

Seared Breast of Chicken topped with A Mushrooms Marsala Wine Reduction

\$51.95 per person

Grilled Mahi

Filet of Mahi Mahi served with a mango Salsa & Pineapple Glaze

\$54.95 per person

Seared Salmon Teriyaki

Seared Atlantic Salmon topped with a Traditional Teriyaki Sesame Glaze

\$51.95 per person

Potato Crusted Salmon

Seared Salmon topped with Crispy Potatoes and Creamed Leeks

\$51.95 per person

Grilled Flank Steak

Marinated Flank Steak Served with a Sherry Mushroom Sauce

\$54.95 per person

Braised Short Rib of Beef

Slowly Braised Beef Short Rib served with a Barolo Red Wine Reduction

\$62.95 per person

Chicken Piccata

Chicken Breast Sautéed with Lemon Butter Caper Sauce

\$51.95 per person

Filet of Beef

Pan Seared 6oz Filet topped with Blue Cheese Served with a Cabernet Sauce

\$71.95 per person

Grilled Vegetable Napoleon

Pesto Portobello Mushroom filled with Fresh Grilled Vegetables, Topped with a Tomato Basil Sauce

\$47.95 per person

COMBINATION ENTREES

Grilled Filet and Shrimp

Grilled Filet of Beef with a Shitake Mushroom Ragout served with Thai Glazed Jumbo Shrimp

\$75.95 per person

Grilled Chicken and Salmon

Grilled Chicken topped with a Roasted Pepper Cream & Pesto Sauce served with a Seared Salmon Filet

\$73.95 per person

Bakery Fresh Rolls and Sweet Butter

\$28.95 per dozen

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DINNER BUFFETS

All Dinner Buffets include Freshly Brewed Coffee, Selected Hot Teas, Iced Tea

Seafood Buffet

New England Clam Chowder

Smoked Seafood Display

*Smoked Salmon, Mahi, Trout, Scallops
over a bed of greens*

Baby Greens

*with Fresh Tomatoes, Cucumbers
served with Ranch and Raspberry Vinaigrette*

Fruits De Mer Insalata

*Shrimp, Mussels, Calamari
with Baby Greens and Lemon Vinaigrette*

Chef's Catch of the Day

with Orange Ginger Sauce

Crab Cakes

with Florida Tartar Sauce

Mojo Grilled Chicken

with Chimichurri Sauce

Roasted Red Potato

Charred Grilled Seasonal Vegetables

Assorted Dessert

\$84.95 per person

Mediterranean Buffet

Minestrone

Mixed Greens

Tapas Display

*Grilled Vegetables, Gourmet Olives and
Artichokes, Stuffed Grape Leaves, Bruschetta,
Sweet Peppers, Hummus,
Pita Chips and Breadsticks*

Herb Roasted Pork Loin

*with Kalamata olives, Roma Tomatoes
Basil and Red Wine*

Chicken Marsala

*Sautéed Chicken Breast
with Mushroom Marsala Wine Sauce*

Zuppa Di Clams & Mussels

with White Wine, Lemon, and Tomatoes

Herb Roasted Fingerling Potatoes

Grilled Asparagus

*Balsamic Au Jus
with Red Peppers and Basil*

Assorted Dessert

\$81.95 per person

Bakery Fresh Rolls and Sweet Butter

\$28.95 per dozen

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DINNER BUFFETS

All Dinner Buffets include Freshly Brewed Coffee, Selected Hot Teas, Iced Tea

Southwestern Buffet

Chicken Tortilla Soup

Black Bean and Roasted Corn Salad

Mixed Greens
with Cherry Tomatoes, Jicama,
Shredded Carrots, Onions
Roasted Pepper Vinaigrette

Grilled Vegetables
with Cilantro Vinaigrette

Tortilla Chips
with Salsa Fresco

Grilled Roasted Chicken
served with peppers & Tomato Vinaigrette

Roasted Mahi
with Chorizo, Peppers, and Onions

Mesquite Marinated Flank Steak
with Grilled Vegetables

Yellow Rice with Pidgeon Peas

Sweet Plantains

Assorted Dessert

\$75.95 per person

Floridian Buffet

Crab and Corn Chowder

Hearts of Palm, Shrimp, Snow Peas, Roasted Peppers
with Mango Vinaigrette

Mixed Greens Salad
with Tomatoes, Cucumber, Onions, and Carrots

Cuban Style Salad
with diced Chicken, Black Beans, Red Onions,
Tomato, Cilantro
and Lime Vinaigrette

Jamaican Jerk Mahi with Tropical Salsa
Grilled Mahi
served with a Pineapple Salsa

Pulled Pork
Marinated with Mojo served with Chimichurri
and Mango BBQ Sauce

Grilled Chicken
with Orange Mandarin Glaze

Black Beans

Yellow Rice

Vegetables

Assorted Dessert

\$78.95 per person

Bakery Fresh Rolls and Sweet Butter

\$28.95 per dozen

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BEVERAGES

Each Bar will be stocked with Call Brands, Bourbon, Gin, Vodka, Scotch, Tequila, Rum, and Blended Whiskey, three brands of Beer (including non-alcoholic brand), Premium Wines, Cordials, Sodas, Bottled Water and appropriate Mixers and Juices

Bartender Fee \$150.00 for two hours, each additional hour \$25.00

Cashier Fee \$50.00 for two hours, each additional hour \$25.00

**The initial bartender fee of \$150.00 will be waived if bar revenue meets or exceeds \$750.00 per*

Sponsored Bars by the Drink

Call Brands	\$8.00 per drink ++
Premium Brands	\$8.50 per drink ++
Platinum Brands	\$9.50 per drink ++
Cordials/Cognacs	\$9.75 per drink ++
Imported Beer	\$7.50 per bottle ++
Domestic Beer	\$7.25 per bottle ++
House Wines	\$7.75 per drink ++
Soft Drinks/Juices	\$4.75 per drink ++

Cash Bar

Call Brands	\$8.50 per drink Inclusive
Premium Brands	\$9.50 per drink Inclusive
Platinum Brands	\$9.75 per drink Inclusive
Cordials/Cognacs	\$10.75 per drink Inclusive
Imported Beer	\$8.00 per bottle Inclusive
Domestic Beer	\$7.25 per bottle Inclusive
House Wines	\$8.25 per glass Inclusive
Soft Drinks/Juice	\$5.25 per glass Inclusive

Sponsored Bars by the Hour

Call Brands

Whiskey-Jim Bean
Vodka-Smirnoff
Gin-Beefeaters
Scotch-Dewar's
Tequila-Cuervo Gold
Rum-Bacardi
Whiskey-Seagram's 7
Brandy-Hennessey

\$27.00 per person, one hour

\$12.00 per person each additional hour

*Includes Imported and Domestic Beer
California Wines*

Premium Brands

Bourbon – Jack Daniels
Vodka-Absolute
Gin-Tanqueray
Scotch-Johnny Walker Red
Tequila-Cuervo Gold
Rum-Captain Morgan
Whiskey-Chivas
Brandy-Courvoisier V.S.O.P.

\$30.00 per person, one hour

\$14.00 per person each additional hour

*Includes Imported and Domestic Beer
California Wines*

Platinum Brands

Bourbon-Jack Daniels Gentlemen Jack
Vodka-Grey Goose
Gin- Bombay Sapphire
Scotch- Johnny Walker Black
Tequila- Patron,
Rum-Bacardi 151, Myers
Whiskey- Crown Royal,
Brandy-Remy Martin

\$35.00 per person, one hour

\$17.00 per person each additional hour

*Includes Imported and Domestic Beer
California Wines*

Specialty Bars

Martini Bar

Featuring a Variety of Vodkas and Gins:
Absolute Flavored Vodkas, Sky, Stolichnaya,
Tanqueray & Beefeater

Per Hour \$24.00 per person

Margarita

Featuring: Jose Cuervo Tequila, Traditional or
Strawberry, Served Frozen or On-the Rocks,
Bottled Water

Per Hour \$20.00 per person

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BANQUET WINE LIST

BANQUET HOUSE WINES

CHARDONNAY	\$38.00 / 750ml bottle
WHITE ZINFANDEL	\$36.00 / 750ml bottle
CABERNET SAUVIGNON	\$38.00 / 750ml bottle
MERLOT	\$38.00 / 750ml bottle

KENDALL-JACKSON

CHARDONNAY	\$42.00 / 750ml bottle
ZINFANDEL	\$40.00 / 750ml bottle
CABERNET SAUVIGNON	\$42.00 / 750ml bottle
MERLOT	\$42.00 / 750ml bottle

ROBERT MONDAVI

CHARDONNAY	\$44.00 / 750ml bottle
CABERNET SAUVIGNON	\$46.00 / 750ml bottle

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Basic Wine Pairing

Choose Similar Flavors

Similar food and wine flavors complement each other.

Example: Sole with lemon sauce and Sauvignon Blanc both have citrus flavors.

Choose Similar Weight and Texture

Similarly weighted food and wine complement each other. Food and wine can be light, medium, or heavy-bodied.

Example: Lobster and Chardonnay are both medium-weight and rich, so they complement each other.

Choose the Same Sweetness Level

Wine should be equal to or higher in sugar than the dish.

Example: Roasted pork with apple glaze pairs beautifully with Riesling.

Salt Needs Crispness

Crisp wines balance salty flavors.

Example: A crisp Sauvignon Blanc balances salty olives and feta cheese.

Pair with the Sauce

Pair the wine to the sauce served.

Example: Light citrus sauces pair with Sauvignon Blanc and Chardonnay.

Example: Heavy cream and mushroom sauces are ideal with Chardonnay and Pinot Noir.

Example: Red and meat sauces match Merlot, Cabernet and Syrah.

No Sauce? Pair with the Meat

Match wine to meat, fish or poultry when serving without a sauce.

Example: Pinot Noir tastes great with duck.

Spicy Foods

Sweeter wines offer relief from spicy foods.

Example: Riesling pairs well with Asian cuisines.

Tannins Need Fat to Balance Out

Tannic wines such as Cabernet Sauvignon cut through the coating that fat leaves in the mouth.

Example: Cabernet pairs great with steak.

Look: Pair by Color

Nature has color-coded fruit and vegetables with the wine best suited to their flavors. Light wines - light foods; deeply colored wines - rich foods.

Example: Sauvignon Blanc is pale yellow and pairs well with citrus.

Consider Acid Levels

Like sweetness, wine should be equal to, or higher, in acid than the dish.

Example: Pinot Noir matches well with tomato tapenade.