

FULL DAY MEETING PACKAGES (page 1 of 3)

Totally Tuscan

Plaza Continental

*Bakery Basket, Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas
Freshly Brewed Regular Coffee, Decaffeinated Coffee*

Mid-Morning Coffee Refresh

Taste of Tuscany

*Minestrone Soup
Tuscan Tossed Salad with Artichoke Hearts and Black Olive
Roasted Sweet Peppers, Grilled Vegetables and Portobello Mushrooms Drizzled with
Aged Balsamic Vinegar and Extra Virgin Olive Oil
Romano Crusted Chicken with Penne Pomodoro
Roasted Loin of Pork with White Beans and Roasted Red Peppers
Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil
Parmesan Herb Bread Sticks
Chefs Choice of Dessert
Coffee, Tea, Milk or Iced Tea*

Tuscan Countryside

*Imported and Domestic Cheeses Displayed on Marble
Fresh Vegetable Crudités with Assorted Dips, Crusty French Baguettes and Crackers
Bunches of Grapes on the Vine and Plump Ripe Strawberries with Chantilly Cream*

\$42.20 per person

Guilty Pleasures

Plaza Continental

*Bakery Basket, Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas
Freshly Brewed Regular Coffee, Decaffeinated Coffee*

Mid-Morning Coffee Refresh

Pizza Buffet

*Chef's Soup of the Day
Tossed Caesar Salad, Penne and Grilled Vegetable Salad
Pepperoni Pizza, Sausage and Mushroom Pizza, Cheese Pizza, Vegetable Pizza
Baked Ziti
Chef's Choice of Dessert
Coffee, Tea, Milk or Iced Tea*

Scoops

*Rich Haagen Dazs Chocolate and Vanilla Ice Cream and Fruit Sorbet
Fresh Strawberry Sauce and Hot Fudge
Assorted Candy Toppings, Chopped Nuts, Whipped Cream and Cherries*

\$36.20 per person

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FULL DAY MEETING PACKAGES (page 2 of 3)

Simple Sophistication

Plaza Continental

*Bakery Basket, Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas
Freshly Brewed Regular Coffee, Decaffeinated Coffee*

Mid-Morning Coffee Refresh

Plaza Buffet

*Chef's Soup of the Day
Salad of Mixed Baby Greens, Tomato, Cucumber, Basil and Cabernet Vinaigrette
Pasta Salad Provençal with Artichoke Hearts
London Broil with Sauce Forestiere and Buttered Fettuccine
Ginger-Soy Glazed Char Broiled Chicken
Fresh Seasonal Vegetables
Rolls and Butter
Chef's Choice of Dessert
Coffee, Tea, Milk or Iced Tea*

Strawberry (available April - September)

*Chocolate Dipped Strawberries
Traditional Strawberry Shortcake and Strawberry Tarts
Fresh Whole Strawberries with Chantilly Cream*

Apple (available October - March)

*Baskets of Apple Chips and Honey Roasted Nuts
Roasted Cinnamon Apples with Walnuts and Honey
Fresh Varietal Apples, Apple Juice, Apple Cider, Hot Spiced Cider*

\$39.70 per person

Meeting Minded

Plaza Continental

*Bakery Basket, Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas
Freshly Brewed Regular Coffee, Decaffeinated Coffee*

Mid-Morning Coffee Refresh

Southwestern Grill

*Tortilla Soup
Mexican Fiesta Salad with Salad Greens, Black Olives, Avocado and Cheddar Cheese
Chips and Picante Sauce
Char-Broiled and Sliced Marinated Chicken Breast and Beef with Roasted Bell Peppers & Onions
Hot Flour Tortillas, Mexican Rice and Refried Beans
Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo and Sliced Jalapenos
Chef's Choice of Dessert
Coffee, Tea, Milk or Iced Tea*

Munch-a-Bunch

*Potato Chips and Dip, Tortilla Chips and Salsa, Caramel Corn and Snack Mix
Assorted Mini Candy Bars
Decanters of Lemonade and Iced Tea*

\$39.20 per person

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FULL DAY MEETING PACKAGES (page 3 of 3)

The Manhattan

Plaza Continental

*Bakery Basket, Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas
Freshly Brewed Regular Coffee, Decaffeinated Coffee*

Mid-Morning Coffee Refresh

The New Yorker

*Lemon Chicken and Rice Soup
A Variety of Salads to Include: Baby Greens with Basil Cabernet Vinaigrette
Mediterranean Pasta Salad with Olives, Artichoke Hearts and Roasted Sweet Peppers
Vine Ripened Sliced Tomatoes with Fresh Mozzarella, Extra Virgin Olive Oil and Fresh Basil
Pickles and Assorted Relishes
Selection of New York Style Deli Meats to include: Salami, Coppicola, Smoked Turkey and Ham
Cheddar, Monterey Jack, Swiss and Mozzarella Cheeses
Assorted Rolls and Breads with Lettuce, Sliced Tomatoes, Red Onions, Mayonnaise, Assorted Mustards and Horseradish
Hot Shaved Corned Beef and Pastrami with Sauerkraut complimented with
Thousand Island Dressing, Swiss Cheese and New York Rye Bread
Chef's Choice of Dessert
Coffee, Tea, Milk or Iced Tea*

Bakers Dozen

*Fresh Baked Chocolate Chunk, Macadamia-White Chocolate, Oatmeal-Raisin and Peanut Butter Cookies
Double Fudge Nut Brownies and Spiced Honey Roasted Pecans
Skim Milk, 2% Milk and Chocolate Milk*

\$38.70 per person

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Park Plaza Hotel Phoenix North

BANQUET AND CATERING POLICIES

FOOD AND BEVERAGE SERVICE

The Park Plaza Hotel is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Please note that sales and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the hotel.

ADMINISTRATIVE FEES

All catering and banquet charges are subject to the customary administrative fees and state sales tax.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

ENTRÉE SELECTION

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

GUARANTEES

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date, and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed.

MENU PRICING

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AUDIO-VISUAL EQUIPMENT

We will be pleased to arrange for any audio-visual requirements for your function. For extensive set-ups, arrangements can be made through our office to contact local professional audio-visual services.

BILLING

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. Arrangements for security for equipment or merchandise prior to the event can be made through your catering contact.

DECORATIONS

Your catering contact will be happy to assist you with freshly cut flowers and centerpieces, ice carvings, etc. The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance.

CONTINENTAL BREAKFAST

The Continental

*Bakery Basket to Include Freshly Baked Muffins, Nutbreads and Croissants
Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Fresh Melon and Seasonal Berries, Decanters of Chilled Juices, 2% and Skim Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$10.00 per person*

Plaza Continental

*Bakery Basket to Include Freshly Baked Muffins, Nutbreads and Croissants
Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas
Freshly Brewed Regular Coffee, Decaffeinated Coffee
\$12.00 per person*

Plaza Grande Continental

*Bakery Basket to Include Freshly Baked Muffins, Nutbreads and Croissants
Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas
Freshly Brewed Regular Coffee, Decaffeinated Coffee
Choice of One (1) of the following:
Croissant Breakfast Sandwich with Scrambled Eggs, Ham and Cheddar Cheese
OR
Breakfast Tortilla Wrap with Scrambled Eggs, Sautéed Onions, Sausage and Cheddar Cheese
OR
Mini Croque Monsieur, Little Grilled Sourdough Sandwiches with Egg, Swiss Cheese and Ham
\$14.50 per person*

Adding soda and bottled water to the above provides your guests with additional beverage alternatives.
We simply charge for only that which is consumed...

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BREAKFAST BUFFETS

American Breakfast

*Assorted Chilled Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice and V-8 Juice, 2% and Skim Milk
Assorted Breakfast Pastries to Include: Croissants, Assorted Muffins and Nut Breads with Sweet Butter and Preserves
Fresh Scrambled Eggs, Thick Sliced Bacon, Sausage Links, Country Style Breakfast Potatoes, Fresh Melon and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

\$15.45 per person

(Minimum of 25 Guests, Under 25 add \$2.50 per person)

PRIME Breakfast Buffet

*Assorted Chilled Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice and V-8 Juice, 2% and Skim Milk
Assorted Breakfast Pastries to Include: Croissants, Assorted Muffins and Nut Breads with Sweet Butter and Preserves
Seasonal Sliced Fruit with Assorted Yogurts, Dried Fruits, Assorted Cold Cereals and Fresh Seasonal Berries
Assorted Bagels with Atlantic Smoked Salmon, Dill Cream Cheese, Red Onions, Capers, Shaved Eggs and Sliced Tomato
Fresh Scrambled Eggs with Chives, Thick Sliced Bacon, Sausage Links, Country Style Breakfast Potatoes
Pecan Crusted Cinnamon Raisin French Toast with Honey Butter and Warm Vermont Maple Syrup
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

\$20.45 per person

(Minimum of 35 Guests, Under 35 add \$2.50 per person)

The Beautiful Brunch

*Assorted Chilled Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice and V-8 Juice, 2% and Skim Milk
Breakfast Pastries to Include: Croissants, Muffins, Fruit Filled Danish and Nut breads with Sweet Butter and Preserves
Seasonal Sliced Fruit with Assorted Yogurts, Dried Fruits, Assorted Cold Cereals and Fresh Seasonal Berries
Assorted Bagels with Atlantic Smoked Salmon, Dill Cream Cheese, Red Onions, Capers, Shaved Eggs and Sliced Tomato
Fresh Scrambled Eggs with Chives, Thick Sliced Bacon, Sausage Links, Country Style Breakfast Potatoes
Cheese Blintzes with Assorted Fruit Compotes
Carved Roasted Sirloin of Beef with Wild Mushroom Ragout
Choice of Seasonal Vegetable and Parmesan Mashed Potatoes
Chef's Dessert and Pastry Table*

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$30.95 per person

(Minimum of 35 Guests, Under 35 add \$2.50 per person)

Breakfast Enhancements

Eggs Benedict \$3.00 per person

Cheese Blintzes with Assorted Fruit Compotes \$2.00 per person

Blueberry Pancakes with Honey Butter and Warm Vermont Maple Syrup \$2.00 per person

Chef Prepared Omelets (Minimum 25 people) \$3.00 per person with \$50 Chef attendant fee

French Toast with Butter and Warm Maple Syrup \$2.50 per person

Chef Prepared Belgian Waffles with Assorted Fruit Compotes, Fresh Seasonal Berries,

Butter and Warm Maple Syrup (Minimum 25 people) \$2.50 per person

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PLATED BREAKFASTS

Back to Basics

Sliced Fresh Seasonal Fruit

Country Fresh Scrambled Eggs, Crisp Thick Sliced Bacon and Country Style Breakfast Potatoes
\$11.95 per person

Ranchero Style Scramble

Fresh Melon and Berries with Orange and Cilantro Syrup

Fresh Eggs Scrambled with Ham, Green Onion, Sweet Peppers and Cheddar Cheese with Picante Sauce
Country Style Breakfast Potatoes
Baskets of Warm Flour and Corn Tortillas and Butter
\$13.45 per person

Eggs Benedict

Honeydew Melon with Lime-Mint Yogurt

Traditional Toasted English Muffin with Canadian Bacon, Two Poached Eggs and Hollandaise Sauce
Country Style Breakfast Potatoes
\$14.95 per person

Petit Filet with Eggs

Fresh Strawberries with Vanilla Cream

Fire Grilled Filet Mignon with Wild Mushroom Ragout
Scrambled Eggs with Chives and Country Style Breakfast Potatoes
\$19.95 per person

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MEETING BREAKS

Bakers Dozen

*Fresh Baked Chocolate Chunk, Macadamia-White Chocolate, Oatmeal-Raisin and Peanut Butter Cookies
Double Fudge Nut Brownies and Spiced Honey Roasted Pecans
Skim Milk, 2% Milk and Chocolate Milk
\$6.75 per person*

Tuscan Countryside

*Imported and Domestic Cheeses Displayed on Marble
Fresh Vegetable Crudités with Assorted Dips, Crusty French Baguettes and Crackers
Bunches of Grapes on the Vine and Plump Ripe Strawberries with Chantilly Cream
\$10.75 per person*

Spa Break

*Baskets of Whole Fresh Seasonal Fruits and Fresh Vegetable Crudités with Yogurt-Herb Dip
Granola Bars, Dried Fruits and Nuts
Assorted Juices
\$8.25 per person
with Fresh Fruit Smoothies add \$3.00 per person in addition to a \$45 attendant fee*

Strawberry (available April - September)

*Chocolate Dipped Strawberries
Traditional Pound Cake with Strawberries and Fresh Whipped Cream
Fresh Whole Strawberries with Chantilly Cream
\$9.75 per person
with Strawberry Yogurt Shakes add \$3.00 per person in addition to a \$45 attendant fee*

Apple (available October - March)

*Baskets of Apple Chips and Honey Roasted Nuts,
Roasted Cinnamon Apples with Walnuts and Honey, Baskets of Fresh Varietal Apples
Apple Juice, Apple Cider and Hot Spiced Cider
\$9.75 per person*

Scoops

*Rich Haagen Dazs Chocolate and Vanilla Ice Cream and Fruit Sorbet
Fresh Strawberry Sauce and Hot Fudge
Assorted Candy Toppings, Chopped Nuts, Whipped Cream and Cherries
\$8.75 per person
with Milk Shakes add \$3.00 per person in addition to a \$45 attendant fee*

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BREAK A LA CARTE

The following items are for use specifically when arranging a custom designed break.

Baskets of Whole Fresh Fruit

Apples, Oranges, Bananas and Seasonal Selection

\$15.00 per dozen

Freshly Baked Cookies

*Chocolate Chunk, White Chocolate and Macadamia,
Raisin-Oatmeal, Peanut Butter*

\$24.00 per dozen

Assorted Soft Drinks

\$2.00 each

Freshly Brewed Coffee

Regular and Decaffeinated

\$30.00 per gallon

Soft Pretzels with Mustard

\$34.00 per dozen

Freshly Brewed Iced Tea

\$9.00 per carafe

Bagels with Cream Cheese

\$24.00 per dozen

Sliced Fresh Fruit and Berries

\$2.75 per person

Popcorn and Pretzels

Buttered Popcorn and Mini Pretzel Twists

\$1.75 per person

Freshly Baked Muffins,

Nutbreads and Croissants

\$24.00 per dozen

Decanters of Assorted Chilled Juices

*Freshly Squeezed Orange, Cranberry,
Red Grapefruit, Apple and V-8*

\$12.00 per carafe

Fresh Popped Popcorn

\$1.50 per person

Bottled Water

Still, Carbonated and Flavored

\$2.75 each

Assorted Hot Tea

\$1.50 per bag

Double Fudge Nut Brownies

\$24.00 per dozen

Granola Bars

\$18.00 per dozen

Lemonade

\$9.00 per carafe

Deluxe Mixed Nuts

and Bar Mix

\$2.25 per person

Chips, Dips and Salsa

*An assortment of Potato Chips, Corn Chips,
Tortilla Chips and Dips*

*Accompanied by Fresh Onion Dip
and Salsa Picante*

\$3.50 per person

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EXPRESS LUNCH BUFFETS

While all lunch buffets can be arranged to serve you lunch in your meeting room, the following selections were designed specifically with this arrangement in mind. Set-up, service and removal of and Express Lunch Buffet occurs with a minimal amount of interruption. Express Lunch Buffets served in other locations are subject to an additional \$3.00 per person charge.

Minimum of 10 people.

The Picnic

*Salad of Mixed Baby Lettuces Tossed with Aged Balsamic Vinegar and Extra Virgin Olive Oil
Mediterranean Pasta Salad with Olives, Artichoke Hearts and Roasted Sweet Peppers*

Grilled Vegetable Salad

Chicken with Fine Herbs Served with Chilled Ripe Beefsteak Tomatoes and Sweet Red Onion

Warm Baguettes and Rolls

Fresh Whole Strawberries with Chantilly Cream and Pound Cake

Iced Tea

\$17.95 per person

Add French Onion Soup for \$1.50 per person

The Deli

New Potato Salad and Health Slaw

Shaved Roast Beef, Smoked Turkey, Ham and Corned Beef with Cheddar, Jack, Swiss and Mozzarella Cheeses

Assorted Rolls and Sliced Breads with Lettuce, Sliced Tomato, Red Onion and Pickles

Mayonnaise, Assorted Mustards and Horseradish

Assorted Fruit Pies

Iced Tea

\$16.95 per person

Add Soup of the Day for \$1.50 per person

The American Sub

*A Sub Roll Stacked with Smoked Turkey Breast, Ham, Pepperoni and Mozzarella Cheese laced with
Tomato, Shredded Lettuce, Shaved Red Onion, Red Wine Vinegar and Herbs*

Creamy Cole Slaw and an Assortment of Pickled Peppers

Bread Pudding with Vanilla Hard Sauce

Iced Tea

\$15.95 per person

Add Soup of the Day for \$1.50 per person

Soup, Salad and Sandwich Bar

*An Assortment of Composed Salads to include Caesar Salad, Tossed Salad, Marinated Vegetable Salad,
Pasta Salad, Fruit Salad, Mediterranean Tuna Salad, Grilled Chicken Salad*

Assorted Breads and Condiments for Sandwiches

Chef's Soup of the Day

Fresh Fruits and Berries

Fudge Nut Brownies

\$14.95 per person

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LUNCH BUFFETS (page 1 of 2)

Designed for a minimum of 25 people.

Buffet service for less than 25 people will be assessed a \$75 set-up fee.

Prime Buffet

Chef's Soup of the Day

Salad of Mixed Baby Greens, Tomato, Cucumber, Basil and Cabernet Vinaigrette

Pasta Salad Provençal with Artichoke Hearts

London Broil with Sauce Forestiere and Buttered Fettuccine

Ginger-Soy Glazed Char Broiled Chicken

Fresh Seasonal Vegetables

Rolls and Butter

Chef's Choice of Dessert

Coffee, Tea, Milk or Iced Tea

\$20.45 per person

Pizza Buffet

Chef's Soup of the Day

Tossed Caesar Salad, Penne and Grilled Vegetable Salad

Pepperoni Pizza, Sausage and Mushroom Pizza, Cheese Pizza, Vegetable Pizza

Baked Ziti

Chef's Choice of Dessert

Coffee, Tea, Milk or Iced Tea

\$17.95 per person

Southwestern Grill

Tortilla Soup

Mexican Fiesta Salad with Salad Greens, Black Olives, Avocado and Cheddar Cheese

Chips and Picante Sauce

Char-Broiled and Sliced Marinated Chicken Breast and Beef with Roasted Bell Peppers & Onions

Hot Flour Tortillas, Mexican Rice and Refried Beans

Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo and Sliced Jalapenos

Chef's Choice of Dessert

Coffee, Tea, Milk or Iced Tea

\$19.95 per person

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Wyndham Garden Hotel - North Phoenix 2641 W. Union Hills Drive, Phoenix, AZ 85027 602-978-2222

LUNCH BUFFETS (page 2 of 2)

Designed for a minimum of 25 people.

Buffet service for less than 25 people will be assessed a \$75 set-up fee.

Taste of Tuscany

Minestrone Soup

Tuscan Tossed Salad with Artichoke Hearts and Black Olive

Roasted Sweet Peppers, Grilled Vegetables and Portobello Mushrooms Drizzled with

Aged Balsamic Vinegar and Extra Virgin Olive Oil

Romano Crusted Chicken with Penne Pomodoro

Roasted Loin of Pork with White Beans and Roasted Red Peppers

Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil

Parmesan Herb Bread Sticks

Chef's Choice of Dessert

Coffee, Tea, Milk or Iced Tea

\$21.95 per person

The New Yorker

Lemon Chicken and Rice Soup

A Variety of Salads to Include: Baby Greens with Basil Cabernet Vinaigrette

Mediterranean Pasta Salad with Olives, Artichoke Hearts and Roasted Sweet Peppers

Vine Ripened Sliced Tomatoes with Fresh Mozzarella, Extra Virgin Olive Oil and Fresh Basil

Pickles and Assorted Relishes

Selection of New York Style Deli Meats to include: Salami, Coppicola, Smoked Turkey and Ham

Cheddar, Monterey Jack, Swiss and Mozzarella Cheeses

Assorted Rolls and Breads with Lettuce, Sliced Tomatoes, Red Onions, Mayonnaise, Assorted Mustards and Horseradish

Hot Shaved Corned Beef and Pastrami with Sauerkraut complimented with

Thousand Island Dressing, Swiss Cheese and New York Rye Bread

Chef's Choice of Dessert

Coffee, Tea, Milk or Iced Tea

\$22.45 per person

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LUNCH ENTREES

*All Lunch Entrees Include Choice of Baby Greens Salad or Caesar Salad,
Rolls and Butter, Dessert and Iced Tea, Coffee, Assorted Hot Teas or Milk*

Pan Roasted Breast of Chicken

*Prepared with Artichoke Hearts, Shiitake Mushrooms and Natural Pan Juices
Herbed Orzo and Seasonal Vegetables
\$18.75++ per person*

Grilled Salmon Jardiniere with Balsamic Glaze

*Julienne of Fresh Vegetables with a Warm Toasted Orzo and Herb Salad
\$20.25 per person*

London Broil

*Grilled Marinated Flank Steak Thinly Sliced with Wild Mushroom Sauce
Roasted Rosemary New Potatoes and Sauteed Seasonal Vegetables
\$18.75++ per person*

Pan Seared Tuscan Chicken Breast

*With Penne Pasta, Pomodoro Sauce and Sauteed Seasonal Vegetables
\$17.75++ per person*

Grilled Top Sirloin with Whole Grain Mustard Sauce

*With Penne Pasta, Pomodoro Sauce and Sauteed Seasonal Vegetables
\$20.25 per person*

Chicken Piccata

*Classically Sauteed with White Wine, Fresh Lemon, Capers, Butter
Served with Linguini and Asparagus
\$16.75++ per person*

Roasted Halibut

*with Mashed Yukon Gold Potatoes
Asparagus and Baby Vegetable with Basil Oil
\$20.25 per person*

Baked Italian Lasagna

*Meat or Vegetable Lasagna with Homemade Tomato Sauce
Mozzarella and Parmigiano-Reggiano Cheese and Garlic Bread
\$15.75++ per person*

Wild Mushroom Ravioli

*Prepared with Artichoke Hearts, Sage Cream and Shaved Parmigiano-Reggiano Cheese
\$16.75++ per person*

Ask your catering contact about pouring bottled still and sparkling water for your guests.

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SANDWICHES AND SALADS

All Salads include Rolls and Butter

All Sandwiches and Salads Include Chefs Soup of the Day, Dessert, Coffee, Tea, Iced Tea or Milk

Grilled Chicken Caesar Salad

*Tender Romaine Leaves, Garlic Croutons and Fresh Parmesan with Caesar Dressing
Topped with Grilled Chicken
\$15.95 per person*

Basil Chicken Focaccia Sandwich

*Grilled Basil Marinated Chicken Breast and Mozzarella Cheese, Garlic Aioli, Lettuce and Tomato
Served atop Focaccia Bread and served with White Bean and Artichoke Salad
\$17.45 per person*

The American Sub Sandwich

*Sliced Smoked Turkey, Ham, Pepperoni and Mozzarella Cheese with Lettuce, Tomato,
Shaved Red Onion, Mayonnaise and Italian Dressing on a French Roll with Classic New Potato Salad
\$15.95 per person*

Grilled Pan-Asian Chicken Salad

*Mixed Greens with a Ginger-Soy Dressing topped with a Julienne of Grilled Chicken Breast, Red Bell Pepper,
Green Onion, Cucumber, Toasted Sesame Seeds and Crispy Noodles
\$16.70 per person*

Croissant Club Sandwich

*Shaved Smoked Turkey, Ham, Swiss Cheese, Bacon, Mayonnaise, Lettuce and Tomato
Served with Grilled Vegetable Pasta Salad
\$16.70 per person*

Chef's Salad

*Finely Chopped Salad Greens with Watercress, Ham, Fresh Mozzarella, Smoked Turkey,
and a Hard Boiled Egg Dressed with Cabernet-Herb Vinaigrette
\$17.70 per person*

Sliced Roasted Beef Tenderloin and Brie Panini

*Thinly Sliced Beef Tenderloin with Sliced Tomatoes, Fresh Basil Leaves, Aioli and Melted Brie Cheese
Served Open Face on Grilled Sourdough Bread with a Toasted Orzo and Asparagus Salad
\$18.45 per person*

Shrimp, Crab and Avocado Salad

*Paired with Baby Greens, Baby Pear Tomatoes and a Citrus Vinaigrette
\$18.45 per person*

Ask your catering contact about pouring bottled still and sparkling water for your guests.

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LUNCHEON DESSERTS

Tiramisu

*Complimented with Raspberry Coulis and Espresso Crème Anglaise
Available for an additional \$2.00 per person*

Apple Crisp

Served with a Bourbon Cream

New York Style Cheesecake

*Served with Strawberry Compote
Available for an additional \$2.00 per person*

Kahlua Chocolate Bread Pudding

Laced with Vanilla and Caramel Sauce

Chocolate Mousse

Garnished with Fresh Raspberries

Fresh Fruit Tart

*Presented with a Duo of Fruit Sauces
Available for an additional \$2.00 per person*

Lemon Tart

Served with a Raspberry Coulis

Pecan Pie

*Dalloped with Fresh Whipped Cream
Available for an additional \$2.00 per person*

Dark Chocolate Torte

Complimented with Raspberry Coulis

Seasonal Fruits and Berries

Paired with Vanilla Marscapone Cream

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DINNER BUFFETS (page 1 of 2)

Designed for a minimum of 25 people.

Buffet service for less than 25 people will be assessed a \$75 set-up fee.

Wine Country

Mendocino Vegetable Soup with Baby Shell Pasta and Garden Herbs

Arugula Salad with Walnuts, Fresh Lemon Juice, Extra Virgin Olive Oil and Bleu Cheese

Grilled Vegetable Salad with Baby Greens, Crimini Mushrooms, Sweet Baby Tomatoes,

Goat Cheese, Fresh Herbs and Lemon Vinaigrette

Herb Marinated Chicken Grilled and Sliced with Marinated Green Beans, Oven Dried Tomatoes,

Capers and Herb Vinaigrette

Hearts of Romaine Caesar with Shaved Parmesan and Garlic Croutons

Grilled Medallions of Beef with Wild Mushrooms, Glazed Shallots and Red Wine Sauce

Roast Chicken Breast Saltimbocca, Topped with Prosciutto, Mozzarella and Natural Pan Juices

Pan Seared Mahi Mahi with Braised Leeks and a Chardonnay-Oven Dried Tomato Sauce

Garlic-Rosemary Roasted Yukon Gold Potatoes

Sonoma Herb Marinated Grilled Vegetables

Assorted Breads, Sourdough and Rolls with Butter

Fresh Fruit Tart with Fruit Coulis

Fresh Seasonal Berries with Vanilla Whipped Cream

Tiramisu

Apple Crisp with Caramel Sauce

Freshly Brewed Coffee and Decaffeinated Coffee, and Tea

\$36.95 per person

Italian

Classic Caesar Salad with Garlic Croutons

Antipasto of Grilled and Marinated Vegetables with Shaved Parmesan Cheese

Baked Italian Meat Lasagna

Broiled Salmon Fillet with Braised Leeks and Basil-Citrus Sauce

Lemon Roasted Chicken with Rosemary Essence

Seasonal Vegetables Sauteed with Garlic and Herbs

Fettuccine Alfredo

Garlic Bread and Rolls with Butter

Sliced Seasonal Fresh Fruit and Berries

Cheesecake

Tiramisu

Freshly Brewed Coffee and Decaffeinated Coffee, and Tea

\$30.95 per person

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DINNER BUFFETS (page 2 of 2)

Designed for a minimum of 25 people.

Buffet service for less than 25 people will be assessed a \$75 set-up fee.

PRIME Dinner Buffet

Fresh Field Green Salad with selection of Dressing

Marinated Grilled Vegetables

London Broil with Sauce Forestiere atop soft Fettucine Noodles

Orange Soy Glazed Chicken Breast

Charbroiled Salmon Filet Jardiniere

Rice Pilaf

Roasted Garlic Red Potatoes

Fresh Seasonal Vegetables

Warm Dinner Rolls and Butter

Chef's Dessert Selections

Freshly Brewed Coffee and Decaffeinated Coffee, and Tea

\$31.95 per person

La Fiesta

Chicken Tortilla Soup with Crispy Corn Tortilla Threads

Yellow and Blue Corn Tortilla Chips with Salsa, Guacamole and Chile con Queso

South of the Border Fiesta Salad with Black Olives, Avocado, Cheddar Cheese and Picante-Lime Dressing

Shrimp and Corn Cakes with Dried Tomato Relish

Cheese and Mushroom Flautas with Avocado Salsa

Beef and Chicken Fajitas with Roasted Bell Peppers and Onions

Hot Flour Tortillas and Condiments to include Fresh Onion, Jack and Cheddar Cheeses, Sour Cream

Guacamole, Pico de Gallo and Sliced Jalapenos

Roasted Chicken with Cumino-Lime Butter

Broiled Red Snapper with Chili-Garlic Sauce

Ranch Style Beans Spiked with Tequila

Spanish Rice

Grilled Vegetables with Lemon-Herb Vinaigrette

Caramel Flan

Chocolate-Cinnamon Mousse

Sugared Tortilla Crisps with Honey

Freshly Brewed Coffee and Decaffeinated Coffee, and Tea

\$32.95 per person

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EVENING OPTIONS - STARTERS

Appetizers

Wild Mushroom Ravioli

With Roasted Garlic and Sage Cream

\$6.95 per person

Crab Cakes

Complimented with Matchstick Fries and Sauce Remoulade

\$9.95 per person

French Onion Soup

Topped with Parmesan Crouton

\$3.95 per person

Crab Cocktail

Cocktail Sauce, Vegetable Slaw and White Balsamic Vinaigrette Complete this Dish

\$12.95 per person

Chef's Soup of the Day

Prepared Fresh Daily

\$2.95 per person

Classic Shrimp Cocktail

Served in the Traditional Manner with Lemon and Cocktail Sauce

\$9.95 per person

Salmon Medallion

Served with Toasted Orzo, Asparagus and Herb-Citrus Sauce

\$8.95 per person

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EVENING OPTIONS - ENTREES (page 1 of 2)

*All Entrees Include Choice of Caesar, Baby Greens or Spinach Salad
Warm Dinner Rolls and Butter, Dessert and Coffee, Tea or Iced Tea*

Roast Chicken Breast "Saltimbocca"

*Stuffed with Fresh Sage and Prosciutto with a Roasted Garlic Sauce, Seasonal Vegetables and Mashed Potatoes
\$25.00 per person*

Filet Mignon "Oscar"

*6 ounce Filet Mignon, Grilled and Topped with Asparagus, Crab Meat and Hollandaise
Served with Seasonal Vegetables and Roasted Chateau Potatoes
\$33.00 per person*

Sauteed Chicken Marsala

*Sautéed Chicken Breast Complimented with the Classic Light Mushroom and Marsala Sauce
Served with Fresh Seasonal Vegetables and Wild Rice Pilaf
\$24.00 per person*

Grilled Aged Angus New York Sirloin

*Grilled to Perfection with Bleu Cheese and Scallion Butter
Served with Fresh Seasonal Vegetables and Potato Gratin
\$29.50 per person*

Chicken Piccata

*Classically Sauteed with White Wine, Fresh Lemon Juice, Garlic, Capers and Butter
Served with Fresh Seasonal Vegetables and Wild Rice Pilaf
\$23.50 per person*

Broiled Salmon Fillet

*with Braised Leeks, Basil-Citrus Sauce and Grilled New Potatoes
\$26.50 per person*

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EVENING OPTIONS - ENTREES (page 2 of 2)

*All Entrees Include Choice of Caesar, Baby Greens or Spinach Salad
Warm Dinner Rolls and Butter, Dessert and Coffee, Tea or Iced Tea*

Pan-Asian Grilled Chicken

*Grilled Coriander Marinated Chicken Breast
with Glass Noodles, Stir Fry Vegetables and Peanut-Chili Sauce
\$24.00 per person*

Roast Prime Rib of Beef

*Rubbed with Herbs, Served with an Au Jus as well as a Horseradish Sauce
Fresh Seasonal Vegetables and Mashed Potatoes Round Out this meal
\$28.00 per person*

Colossal Broiled Shrimp

*with Fresh Herbs, Seasonal Baby Vegetables, and Fettuccine with Tomato Cream Sauce
\$27.00 per person*

Roast Chicken Rosemary

*Scented with Lemon on a Bed of Toasted Orzo with Asparagus, Laced with Natural Jus
\$22.50 per person*

Combination Plates

Grilled Petite Filet Mignon and Chicken

*This Popular Duo is served with Mashed Potatoes and Wild Mushroom Ragout
\$30.50 per person*

Surf and Turf

*Aged Angus Filet Mignon Grilled to Perfection with Giant Shrimp Broiled in Herbs and Butter
Served with Seasonal Vegetables and Potato Pancake
Market Price*

Mixed Grill

*Filet Mignon, Chicken and Shrimp with Three Sauces
Served with Fresh Seasonal Vegetables and Roasted Potatoes
\$34.50 per person*

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EVENING OPTIONS - DESSERTS

Tiramisu

*Complimented with Raspberry Coulis and Espresso Crème Anglaise
Available for an additional \$2.00 per person*

Apple Crisp

Served with a Bourbon Cream

New York Style Cheesecake

*Served with a Strawberry Compote
Available for an additional \$2.00 per person*

Kahlua Chocolate Bread Pudding

Laced with Vanilla and Caramel Sauce

Chocolate Mousse

Garnished with Fresh Raspberries

Fresh Fruit Tart

*Presented with a Duo of Fruit Sauces
Available for an additional \$2.00 per person*

Lemon Tart

Served with a Raspberry Coulis

Pecan Pie

*Dalloped with Fresh Whipped Cream
Available for an additional \$2.00 per person*

Dark Chocolate Torte

Complimented with Raspberry Coulis

Seasonal Fruits and Berries

Paired with Vanilla Marscapone Cream

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