

Park Plaza Hotel

www.parkplaza.com/bloomingtonmn

Banquet & Catering Policies

Food and Beverage Policy

The Park Plaza Hotel is responsible for the quality and the 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.

Please note that a Cash Bar does not apply towards your food & beverage minimum.

Function Room Assignment

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. 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 is required 3 business days prior to the event, and is not subject to reduction. If the catering office is not advised by this time, the higher estimated attendance figure will automatically become your guarantee.

Our kitchen staff is prepared to accommodate 5% over the guaranteed attendance.

Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverage, labor cost, etc. Quotation cannot be guaranteed until 60 days prior to your particular function. Prices listed herein do not include 20% service charge and applicable state and local taxes, currently 6.65% sales tax and 12% liquor tax.

Audio-Visual Equipment

We will be please to arrange for any audio-visual requirements for your function. Additional fees will apply for the rental and use of audio-visual equipment, please contact our catering office for a list of current prices. For extensive set-ups, arrangements can be made through our catering office to contact a local professional audio-visual provider.

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, during or following any event. Arrangements for security can be made through the catering office. An on-site security officer must be present and paid for by client if 4+ kegs are ordered or for a host bar lasting more than 3 hours.

Decorations

Your catering contact will be happy to assist you with ceiling drapery, chair covers, etc. The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, push pins or any other substance.

Confetti and glitter are not permitted in the ballroom.

*Open flames are **not** permitted; all candles and open flames must be in a container or hurricane vase.*

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FULL DAY MEETING PACKAGES

Designed for a Minimum of 25 People

Totally Tuscan Package

Park Plaza Continental

*Park Plaza 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 Lunch Buffet

*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 Roasted Red Peppers and Fennel
Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil
Parmesan Herb Bread Sticks
Chef's Choice of Dessert
Coffee, Tea, Milk or Iced Tea*

Tuscan Countryside Afternoon Break

*Imported and Domestic Cheeses Displayed on Marble
Fresh Vegetable Crudités with Garlic Roasted Pepper, Fontina Horseradish Dip and Spicy Extra Virgin Olive Oil
Crusty French Baguettes and Crackers
Bunches of Grapes on the Vine and Plump Ripe Strawberries with Chantilly Cream*

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Taste of Southwest Package

Grande Continental

*Breakfast Tortilla Wraps, Bagels with Cream Cheese
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 Buffet

*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*

Southwest Afternoon Break

*Potato Chips and Dip, Tortilla Chips and Salsa, Caramel Corn and Snack Mix
Sugared Tortilla Crisps
Decanters of Lemonade and Iced Tea*

The Manhattan Package

Park Plaza Continental

*Park Plaza 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*

Mid-Morning Coffee Refresh

The New Yorker Lunch Buffet

*Manhattan Clam Chowder
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: Sopressata, Cappicola, 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 Afternoon Break

*Fresh Baked Chocolate Chunk, Double Chocolate Chip, Oatmeal-Raisin and Peanut Butter Cookies
Tiger Brownies and Spiced Honey Roasted Pecans
Skim Milk, 2% Milk and Chocolate Milk*

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Simple Sophistication Package

Park Plaza Continental

*Park Plaza 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*

Mid-Morning Coffee Refresh

Park 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*

(Select Two Entrees)

*Ginger Soy Glazed Char Broiled Chicken
Broiled Walleye with Lemon Herbs Capers and Tomatoes
London Broil with Sauce Forestier and Buttered Farfalle*

*Fresh Seasonal Vegetables
Rolls and Butter
Chef's Choice of Dessert
Coffee, Tea, Milk or Iced Tea*

Healthy Break

*Baskets of Whole Fresh Seasonal Fruits and Fresh Vegetable Crudités with Yogurt-Herb Dip
Granola Bars, Dried Fruits and Nuts
Assorted Juices*

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CONTINENTAL BREAKFAST OPTIONS

The Continental

*Park Plaza Bakery Basket to Include Freshly Baked Muffins, Breads 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*

Park Plaza Continental

*Park Plaza 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*

Park Plaza Grande Continental

*Park Plaza 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 Swiss Cheese
OR
Breakfast Tortilla Wrap with Scrambled Eggs, Sautéed Onions, Sausage and Cheddar Cheese
OR
Mini Croque Monsieur, Little Grilled Sourdough Sandwiches with Egg, Cheddar Cheese and Steak*

Continental Breakfast Enhancements

*Eggs Benedict - \$4.25 per person
Sausage with Biscuits - \$3.25 per person
Oatmeal - \$2.25 per person*

Plated Breakfasts

Back to Basics

*Sliced Fresh Seasonal Fruit
Country Fresh Scrambled Eggs, Crisp Thick Sliced Bacon and Country Style Breakfast Potatoes*

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 Hashbrown Breakfast Potatoes
Baskets of Warm Flour and Corn Tortillas and Butter*

Eggs Benedict

*Honeydew Melon with Lime-Mint Yogurt
Traditional Toasted English Muffin with Canadian Bacon, Two Poached Eggs and Hollandaise Sauce
Country Style Hashbrown Breakfast Potatoes*

TX Petite Filet with Eggs

*Fresh Strawberries with Vanilla Cream
Fire Grilled TX Filet with Wild Mushroom Ragout
Scrambled Eggs with Chives and Country Style Hashbrown Breakfast Potatoes*

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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 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
(Minimum of 25 Guests)*

Park Plaza 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 Nutbreads with Sweet Butter and Preserves
Seasonal Sliced Fruit with Assorted Yogurts, Dried Fruits, Assorted Cold Cereals and Fresh Seasonal Berries
Assorted Bagels with Smoked Salmon, Cream Cheese, Red Onions, Capers, Shaved Eggs and Sliced Tomatoes
Fresh Scrambled Eggs with Chives, Thick Sliced Bacon, Sausage Links, Country Style Breakfast Potatoes
French Toast with Honey Butter and Warm Vermont Maple Syrup
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
(Minimum of 35 Guests)*

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 Nutbreads with Sweet Butter and Preserves
Seasonal Sliced Fruit with Assorted Yogurts, Dried Fruits, Assorted Cold Cereals and Fresh Seasonal Berries
Assorted Bagels with Smoked Salmon, Dill Cream Cheese, Red Onions, Capers, Shaved Eggs and Sliced Tomatoes
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
Seasonal Vegetables and Parmesan Mashed Potatoes
Chef's Dessert and Pastry Table
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
(Minimum of 35 Guests)*

Breakfast Buffet Enhancements

*Chef Prepared Omelets (Minimum 25 people) \$5.25 per person
Chef Prepared Belgian Waffles (Minimum 25 people) \$4.95 per person
Carving Station (Beef, Honey Ham or Pork) \$8.95 per person
All Enhancements Require a \$75 Chef Fee*

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MEETING BREAKS

Bakers Dozen

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

Tuscan Countryside

*Imported and Domestic Cheeses Displayed on Marble
Fresh Vegetable Crudités with Garlic Roasted Pepper, Fontina Horseradish Dip or Spicy Extra Virgin Olive Oil
Crusty French Baguettes and Crackers
Bunches of Grapes on the Vine and Plump Ripe Strawberries with Chantilly Cream*

Spa Break

*Baskets of Whole Fresh Seasonal Fruits and Fresh Vegetable Crudités with Yogurt-Herb Dip
Granola Bars, Dried Fruits and Nuts
Assorted Juices*

Strawberry (available April – September)

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

Apple (available October – March)

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

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*

Southwest

*Mini Taquitos, Mini Cheese Quesadillas, Tortilla Chips with Chili Con Carne and Salsa
Churros and Mini Apple Caramel Chimi Changas*

Ball Park

*Soft Pretzels, Cracker Jacks
Popcorn, Roasted Peanuts, Nachos
Take 5 Ice Cream Bar (peanut butter, Ice cream with Pretzels, caramel, and chocolate covered peanuts)
Ice Cream Sandwiches*

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BREAKS A LA CARTE

Baskets of Whole Fresh Fruit

Apples, Oranges, Bananas & Seasonal Selection

Freshly Brewed Coffee

Regular and Decaffeinated

Granola Bars

**Assorted Soft Drinks &
Bottled Water**

(Still, Carbonated and Flavored)

Muffins, Nut breads & Croissants

Assorted Bottled Juices – 10 oz.

Bagels with Cream Cheese

Freshly Baked Cookies

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

Decanters of Assorted Chilled Juices

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

Soft Pretzels with Mustard

Assorted Hot Tea

Freshly Brewed Iced Tea

Tiger Brownies

Lemonade

Sliced Fresh Fruits & Berries

Market

Double Fudge Nut Brownies

Popcorn and Pretzels

Buttered Popcorn and Pretzels

Deluxe Mixed Nuts and Bar Mix

Freshly Popped Popcorn

Chips, Dips and Salsa

*An assortment of Potato Chips, Corn Chips,
Tortilla Chips and Dips
Accompanied by French Onion Dip and Salsa Picante*

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EXPRESS LUNCH BUFFETS

Minimum of 10 People

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 Desserts and Potato Chips
Iced Tea*

Pan Seared Tuscan Chicken Breast

*With Penne Pasta, Pomodoro Sauce and Sauteed Seasonal Vegetables
Milanese Potato Salad with Fresh Vegetables & Olives
Caesar Salad
Assorted Biscotti
Iced Tea*

Sliced Beef with Mushroom Merlot Gravy

*Accompanied by Farfalle Pasta, Seasonal Vegetables
Roasted Red Potatoes Salad
Chefs Choice of Dessert
Iced Tea*

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*

LUNCH BUFFETS

Minimum of 25 People

Park Plaza Buffet

*Chef's Soup of the Day
Salad of Mixed Baby Greens, Tomato, Cucumber, Basil and Cabernet Vinaigrette
Pasta Salad Provencal with Artichoke Hearts*

(Select Two Entrees)

*Ginger Soy Glazed Char Broiled Chicken
Broiled Walley with Lemon Herbs Capers & Tomatoes
London Broil with Sauce Forestier & Buttered Farfalle*

*Fresh Seasonal Vegetables
Rolls and Butter
Chef's Choice of Dessert
Coffee, Tea, Milk or Iced Tea*

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Pizza Buffet

*Asparagus Chicken Rice Soup
Tossed Caesar Salad, Penne and Grilled Vegetable Salad
Pepperoni Pizza, Sausage and Mushroom Pizza, Cheese Pizza, Vegetable Pizza
Baked Lasagna
Chef's Choice of Dessert
Coffee, Tea, Milk or Iced Tea*

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 and 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*

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, Roasted Red Peppers and Fennel
Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil
Parmesan Herb Bread Sticks
Chef's Choice of Dessert
Coffee, Tea, Milk or Iced Tea*

The New Yorker

*Manhattan Clam Chowder
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: Sopressata, Cappicola, 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*

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LUNCH ENTREES

All Lunch Entrees Include Garden Salad, Rolls with Butter, Dessert, Coffee, Tea & Milk

Chicken Piccata

*Classically Sauteed with White Wine, Fresh Lemon, Capers, Butter
Served with Linguini and Asparagus*

Grilled Chicken

*Marinated and grilled, Served with Smoked Tomato Caper Chutney
Roasted Red Potatoes & Seasonal Vegetables*

Pan Seared Tuscan Chicken Breast

With Penne Pasta, Pomodoro Sauce and Sauteed Seasonal Vegetables

Stuffed Pork Chop

*Stuffed with Cornmeal Stuffing and Glazed with Pineapple Glaze
Roasted Red Potatoes & Seasonal Vegetables*

Sesame Glazed Salmon

With Sesame Teriyaki Glaze, White Rice and Vegetable Stir Fry

Broiled Walleye

With Lemon, Herbs, Capers, and Tomatoes

Grilled 8oz. Sirloin Steak

*Topped with Sauteed Button Mushrooms and Onions
Roasted Garlic Mashed Potatoes & Seasonal Vegetables*

London Broil

*Grilled Marinated Flank Steak Thinly Sliced with Wild Mushroom Sauce
Roasted Rosemary, New Potatoes & Seasonal Vegetables*

Baked Italian Lasagna

*Meat or Vegetable Lasagna with Homemade Tomato Sauce,
Mozzarella and Parmigiano-Reggiano Cheese and Garlic Bread*

SANDWICHES AND SALADS

*All Salads Include Chef's Soup of the Day, Rolls and Butter, Dessert, Coffee, Tea & Milk
All Sandwiches Include Garden Salad, Dessert, Coffee, Tea & Milk*

Caesar Salad

Tender Romaine Leaves, Garlic Croutons and Fresh Parmesan with Caesar Dressing

Chef's Salad

*Finely Chopped Salad Greens with Ham, Fresh Mozzarella, Smoked Turkey
And a Hard Boiled Egg Dressed with Cabernet-Herb Vinaigrette*

Spinach Salad

*Sweet and Sour Dressing, Thinly Sliced Onion, Bacon, Mandarin Oranges
Hard Boiled Egg and Hot Crispy Potato Croutons*

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California Wrap

Sliced Turkey, Avocado, Lettuce, Tomato, Sprouts and Herb Cream Cheese on Wheat Tortillas

Basil Chicken Focaccia Sandwich

*Grilled Basil Marinated Chicken Breast, Mozzarella Cheese, Garlic Aioli, Lettuce and Tomato
Served atop Focaccia Bread, and served with Fennel, Red Pepper and Artichoke Salad with Black Olives*

Croissant Club Sandwich

*Shaved Smoked Turkey, Ham, Swiss Cheese, Bacon, Mayonnaise, Lettuce and Tomato
Served with Grilled Vegetable Pasta Salad*

Open Faced Prime Rib Sandwich

Served with Blue Cheese onion marmalade, Portabello Mushrooms and Ripe Tomatoes with Potato Salad

Salmon Club Sandwich

2 Slices of Sour Dough Bread, Grilled Salmon, lemon Aioli, Spinach, Bacon and Tomato

DINNER BUFFETS

*Minimum of 25 People
Buffet Time is One Hour*

Wine Country

Mendocino Vegetable Soup with Baby Shell Pasta and Garden Herbs

*Arugula Salad with Walnuts, Apple Sherry Vinaigrette, 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
Lemon Roasted Chicken with Rosemary Essence, Topped with Prosciutto, Mozzarella and Natural Pan Juices
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
Market Price*

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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
Roast Chicken Breast Saltimbocca
Seasonal Vegetables Sautéed with Garlic and Herbs
Mushroom and, Leek Rissotto
Garlic Bread and Rolls with Butter*

*Sliced Seasonal Fresh Fruit and Berries
Mini Cannoli
Tiramisu
Freshly Brewed Coffee and Decaffeinated Coffee, and Tea*

La Fiesta

*Chicken Tortilla Soup with Crispy Corn Tortilla Threads
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, Cilantro and Lime 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*

*Tres Leches
Chocolate-Cinnamon Mousse
Sugared Tortilla Crisps with Honey
Freshly Brewed Coffee and Decaffeinated Coffee, and Tea*

Great Lakes Buffet

*Chef's Soup of the Day
Garden Salad, Fresh Fruit, Roasted Vegetable Salad
Seasonal Fresh Vegetables, Warm Dinner Rolls with Butter
Chef's Choice of Dessert
Coffee, Tea, Iced Tea, Milk*

Entrée Selection

*Sliced Beef with Peppercorn Whiskey Sauce and Roasted Red Potatoes
Herb Crusted Pork Loin with Mustard Cream Sauce and Sweet Potato Hash
Cornmeal and Wild Rice Encrusted White Fish with Pamador Sauce & Rice Pilaf
Supreme Chicken with Garlic Mashed Potatoes
Sliced Turkey Breast with Yukon Mashed Potatoes*

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EVENING OPTIONS – APPETIZERS

Crab Cakes

Complimented with Matchstick Fries and Remoulade Sauce

Classic Shrimp Cocktail

Served in the Traditional Manner with Lemon and Cocktail Sauce

Chef's Soup of the Day

Prepared Fresh Daily

Salad Upgrades

Baby Greens Salad

Baby Tomatoes, Goat Cheese, Toasted Pinenuts and Herb-Cabernet Vinaigrette

Spinach Salad

Hardboiled Egg, Red Onion, and Vinaigrette

Caesar Salad

Tender Romaine Hearts with Garlic Croutons and Parmigiano-Reggiano

EVENING OPTIONS – ENTREES

Entrees Served with Garden Salad, Warm Dinner Rolls and Butter, Dessert and Coffee, Tea, Iced Tea or Milk

Roast Chicken Breast Saltimbocca

Stuffed with Fresh Sage and Prosciutto with a Roasted Garlic Sauce, Seasonal Vegetables and Mashed Potatoes

Grilled Chicken Rosemary

8 oz. Breast Scented with Lemon on a Bed of Park Plaza Rice Blend with Asparagus, Laced with Natural Jus

Sautéed Chicken Marsala

*Sautéed Chicken Breast Complimented with the Classic Light Mushroom and Marsala Sauce,
Served with Fresh Seasonal Vegetables and Wild Rice Pilaf*

Chicken Piccata

*Classically Sautéed with White Wine, Fresh Lemon, Garlic, Capers and Butter
Wild Rice Pilaf and Fresh Seasonal Vegetables*

Filet Mignon Oscar

*6 ounce Filet Mignon, Grilled and Topped with Asparagus, Crab Meat and Bernaise
Served with Seasonal Vegetables and Roasted Chateau Potatoes*

Roast Prime Rib of Beef

*Rubbed with Herbs, Served with Au Jus as well as a Horseradish Cream
Fresh Seasonal Vegetables and Mashed Potatoes*

Grilled Swordfish Oscar

*6 ounce Grilled Swordfish Topped with Asparagus, Crab Meat and Bernaise
Served with Seasonal Vegetables and Roasted Chateau Potatoes*

Cornmeal Crusted Walleye

*Cornmeal Crusted Walleye with Tomato Caper relish, Park Plaza Blend Rice,
Served with Fresh Seasonal Vegetables and Potato Gratin*

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Broiled BBQ Salmon Fillet

With Braised Leeks, BBQ Sauce and Grilled New Potatoes

COMBINATION PLATES

Grilled Petite Filet Mignon & Chicken

This Popular Duo is served with Mashed Potatoes and Wild Mushroom Ragout

Surf and Turf

*Aged Angus Filet Mignon Grilled to Perfection with Broiled Crab Stuffed Prawns with Creole Remoulade
Served with Seasonal Vegetables and Potato Pancake*

Mixed Grill

*Filet Mignon, Chicken and Shrimp with Three Sauces
Served with Fresh Seasonal Vegetables and Roasted Potatoes*

DESSERT SELECTION

Apple Crisp

Served with a Bourbon Cream

Caramel Pecan Fudge Cake

Laced with Vanilla and Caramel Sauce

Raspberry Swirl Cheesecake

Garnished with Fresh Raspberries

Lemon Tart

Served with a Raspberry Coulis

Dark Chocolate Torte

Complimented with Raspberry Coulis

Peach Cobbler

Served with Vanilla Ice Cream

Seasonal Fruits and Berries

Paired with Vanilla Mascapone Cream

DESSERT UPGRADES

Black Forrest Cake

Dalloped with Fresh Whipped Cream

New York Cheesecake

Served with Strawberry Compote

Tiramisu

Complimented with Raspberry Coulis and Espresso Crème Anglaise

Tres Leches

Served with Fresh Berries

Fresh Fruit Tart

Presented with a Duo of Fruit Sauces

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HORS D'OEUVRES

Cold Selections

*Smoked Salmon on Toast with Dill Crème Fraiche -
Cucumber Cup with Crab Salad and Cilantro – Lime Aioli
Grilled Shrimp on Garlic Toast with Roasted Pepper Relish
Charred Beef Carpaccio on Focaccia with Scallion–Mustard Mayonnaise -
Moroccan Spiced Chicken Breast on Pita Chip with Curried Apple Relish -
Cold Jumbo Shrimp with Cocktail and Remoulade Sauce -
Fresh Mozzarella with Herbed Tomato Jam On Focaccia Toast -
Prosciutto & Melon Skewers -*

Hot Selections

*Fried Chicken Tenders with Hot Honey Mustard Sauce -
Chicken and Cilantro Quesadilla with Cheddar and Jack Cheese -
Spicy Chicken Wings with Bleu Cheese Dressing -
BBQ Meatballs -
Mini Brochettes of Chicken or Beef with Vegetables with Shoyu Glaze -
Coconut Shrimp with Pineapple and Honey-Mustard Sauce -
Bacon Wrapped Scallops with Lemon-Parsley Garlic Butter -
Miniature Crab Cakes with Remoulade Sauce -
Fried Jalapenos Stuffed with Cheese -
Vegetable Spring Roll with Plum Dipping Sauce -
Spinach and Feta Phyllo Triangles -
Warm Goat Cheese and Caramelized Onion Bruschetta -*

Snacks

Deluxe Mixed Nuts & Bar Mix

Chips and Such

Potato, Corn and Tortilla Chips Accompanied by French Onion Dip & Salsa Picante

RECEPTION DISPLAYS

Imported and Domestic Cheeses

*An Array of Imported and Domestic Cheeses
Served with Assorted Breads and Crackers*

Fresh Seasonal Fruits & Berries

Melons, Berries and Sliced Fruits with Assorted Yogurt Dips

Fresh Vegetable Crudités

*Fresh Seasonal Vegetables with an Assortment
of Dips to Include Bleu Cheese and Ranch*

Antipasto

*Salami, Pepperoni, Prosciutto, Provolone Cheese, Assorted Olives,
Roasted Red Peppers, Asparagus & Buffalo Mozzarella*

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CARVING STATIONS

Carving Stations Require a \$75 Chef Fee and are Based on One Hour

Maple Glazed Country Ham

*With Pineapple Relish, Whole Grain Mustard
Sauce and Buttermilk Biscuits*

Whole Roasted Turkey

*With Cranberry Mayonnaise, Cider Gravy
flavored with Fresh Sage and Corn Biscuits*

Peppercorn Crusted Prime Rib of Beef

*With Wild Mushroom Ragout, Rosemary Jus,
Horseradish Cream, and a Variety of Rolls*

Tenderloin of Beef

With Horseradish Cream, Mustard and a Variety of Rolls

Pecan Crusted Pork Loin

*With Roasted Shallots in Natural Pan Juices,
Barbeque Sauce and Apple Biscuits*

THEME STATIONS

Theme Stations are Based on One Hour Serving Time

The Raw Bar

*Jumbo Shrimp on Ice with Cocktail & Remoulade Sauces
Cracked Crab Claws on Ice with Cocktail & Herb Sauce
Seasonal Oysters on the Half Shell with Mignonette Granite
Littleneck Clams on the Half Shell
with Cocktail and Garlic-Herb Sauce
(minimum order of 20 people)*

China Town

*Stir-Fry Chicken with Ginger-Soy Glaze
Stir-Fry Beef with Orange-Soy Glaze
Shrimp Fried Rice
Vegetarian Spring Rolls with Spicy Dipping Sauce
Steamed Jasmine Rice*

Caesar Bar

*Crisp Romaine Lettuce and Caesar Dressing
Fresh Grated Parmigiano-Reggiano
Garlic Herb Croutons and Assorted Olives*

Fiesta

*Chicken and Beef Fajitas with Grilled Onions,
Peppers & Warm Flour Tortillas
Shredded Lettuce, Cheddar and Jack Cheeses,
Diced Tomatoes, Pico de Gallo, Sour Cream and Guacamole
Blue and Yellow Corn Tortilla Chips with Salsa
Cheese Stuffed Fried Jalapeno Peppers
Spanish Rice*

Pasta Amore

*Your selection of Two Pastas and Two Sauces:
Pastas: Fettuccine, Penne, Linguine or Tortellini
Sauces: Tomato & Sweet Basil, Alfredo, Roasted Garlic,
Mushroom & Herbs or Basil Pesto*

Mashed Potato Bar

*Garlic Mashed Potatoes
Cheesy Potatoes
Sour Cream, Chives, Bacon Bits, Tomatoes, Jalepenos, Cheese*

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Beverage/Bar Arrangements

HOST BAR	CASH BAR
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Call Labels	\$5.75.....	\$6.00
Prestige Labels	\$6.75.....	\$7.00
House Wine	\$6.00.....	\$6.00
Domestic Beer	\$3.75.....	\$4.00
Imported Beer	\$4.75.....	\$5.00
Cordials & Liquors	\$6.75.....	\$7.00
Mineral Waters	\$2.25.....	\$2.50
Soft Drinks	\$2.25.....	\$2.50

COCKTAIL PACKAGE

Unlimited beverage service charged per person (based on guaranteed attendance).
All packages include Call Brand Liquor, Domestic Beer, House Wines, Soda and Mineral Water.

First Hour - \$10.50
Second Hour - \$7.00
Additional Hour (s) - \$3.50

Wine Selection

Sparkling Wine

Freixenet Cordon Negro Brut - Spain (House).....\$36.00 per bottle

White Wines

Trinity Oaks Chardonnay – California (House).....\$26.00 per bottle

Rodney Strong Vineyards Chardonnay – Sonoma.....\$36.00 per bottle

Ecco Domani Pinot Grigio – Della Venezie.....\$36.00 per bottle

Blush Wines

Sutter Home White Zinfandel – California (House)..... \$26.00 per bottle

Red Wines

Trinity Oaks Cabernet Sauvignon – California (House).....\$26.00 per bottle

Rodney Strong Vineyards Cabernet Sauvignon – Sonoma.....\$36.00 per bottle

Trinity Oaks Merlot – California (House).....\$26.00 per bottle

Rodney Strong Vineyards Merlot – Sonoma.....\$36.00 per bottle

Trinity Oaks Pinot Noir – California (House).....\$26.00 per bottle

Napa Ridge Pinot Noir – California.....\$36.00 per bottle

Miscellaneous

Domestic Keg Beer – ½ barrel (16 gallon) - \$295.00

Imported Keg Beer – ½ barrel (16 gallon) – Market Price

Champagne or Wine Punch - \$45.00 per gallon

Fruit Punch - \$23.00 per gallon

Bartender Charges

A \$250 Bar Minimum is required to waive the \$50 Bartender Fee

Corking Fee

If you elect to provide your own wine or champagne, there will be a \$13.00 corking fee applied to each bottle

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