

# 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.*

*The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.*

## **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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

## **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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

## **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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

## **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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

## **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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

## **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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

## BREAKS A LA CARTE

### **Baskets of Whole Fresh Fruit**

*Apples, Oranges, Bananas & Seasonal Selection*

### **Granola Bars**

### **Muffins, Nut breads & Croissants**

### **Bagels with Cream Cheese**

### **Decanters of Assorted Chilled Juices**

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

### **Assorted Hot Tea**

### **Tiger Brownies**

### **Sliced Fresh Fruits & Berries**

*Market*

### **Popcorn and Pretzels**

*Buttered Popcorn and Pretzels*

### **Freshly Popped Popcorn**

### **Freshly Brewed Coffee**

*Regular and Decaffeinated*

### **Assorted Soft Drinks & Bottled Water**

*(Still, Carbonated and Flavored)*

### **Assorted Bottled Juices – 10 oz.**

### **Freshly Baked Cookies**

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

### **Soft Pretzels with Mustard**

### **Freshly Brewed Iced Tea**

### **Lemonade**

### **Double Fudge Nut Brownies**

### **Deluxe Mixed Nuts and Bar Mix**

### **Chips, Dips and Salsa**

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

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

## **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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

### **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, Cappelletti, 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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

## **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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

### **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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

### **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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

## **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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

**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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

## **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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

## 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*

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.

## Beverage/Bar Arrangements

<b>HOST BAR</b>	<b>CASH BAR</b>
-----------------	-----------------

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

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include services charge and applicable taxes.