

*Radisson Hotel Phoenix-Chandler
Banquet & Catering Menu*

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RADISSON HOTEL PHOENIX-CHANDLER

BANQUET AND CATERING POLICIES

FOOD AND BEVERAGE SERVICE

Radisson 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. Once a function room has been set up and the client has requested a change a \$100 fee will be applied to the final invoice.

ENTRÉE SELECTION

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. 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 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 number.

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 the catering office to contact local professional audio-visual services.

BILLING

An acceptable form of payment must be agreed upon during the initial booking agreements. Acceptable forms include advance deposit, 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.

DECORATIONS

Your catering contact will be happy to assist you with any decorating needs you will need. The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance.

A Cancellation fee will apply if less than 72 hours notice is given

20% Service Charge & 8.1% Sales Tax will be Added

Prices listed do not include taxes and service charge.

Breakfast

All Breakfast will include Freshly Brewed Coffee, Decaf Coffee, Assorted Teas, Assorted Chilled Juices, 2% and Skim Milk

Radisson Continental

Radisson 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
\$15.00++ per person

Radisson Grande Continental

Radisson 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
Choice of:
Croissant Breakfast Sandwich with Scrambled Eggs, Ham and Cheddar Cheese
OR
Breakfast Tortilla Wrap with Scrambled Eggs, Sautéed Onions, Sausage and Cheddar Cheese
\$17.50++ per person

American Breakfast Buffet

Assorted Breakfast Pastries to Include: Croissants, Assorted Muffins and Nutbreads with Sweet Butter and Preserves, Fresh Scrambled Eggs, Thick Sliced Bacon, Sausage Links, Country Style Breakfast Potatoes, Fresh Melon and Berries
\$19.00++ per person
(Minimum of 25 Guests)

Radisson Breakfast Buffet

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 Fresh Scrambled Eggs with Chives, Thick Sliced Bacon, Sausage Links, Country Style Breakfast Potatoes Cinnamon Raisin French Toast with Honey Butter and Warm Maple Syrup
\$22.50++ per person
(Minimum of 35 Guests)

Breakfast Enhancements

<i>Chef's Choice Pancakes with Honey Butter and Warm Maple Syrup</i>	<i>\$3.00++ per person</i>
<i>Chef Prepared Omelets)</i> <i>(Minimum 25 people</i>	<i>\$4.00++ per person with \$75 Chef fee</i>
<i>Traditional French Toast with Honey Butter and Warm Maple Syrup</i>	<i>\$3.50++ per person</i>
<i>Chef Prepared Malted Belgian Waffles with Assorted Fruit Compotes, Fresh Seasonal Berries, Honey Butter and Warm Maple Syrup</i> <i>(Minimum 25 people)</i>	<i>\$3.50++ per person</i>

Prices listed do not include taxes and service charge.

Full Day Meeting Packages

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All Meeting Packages include Freshly Brewed Coffee, Decaf Coffee and Assorted Teas

Totally Tuscan

A Minimum of 15 people is required

Radisson Continental

Radisson 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

Mid-Morning Coffee Refresh

Taste of Tuscany

Tuscan Tossed Salad with Artichoke Hearts and Black Olives.
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 a Mushroom Cream Sauce.
Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil.
Parmesan Herb Bread Sticks. Chef's Choice of Dessert

Tuscan Countryside

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

\$47.00++ per person

Guilty Pleasures

Radisson Continental

Radisson 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

Mid-Morning Coffee Refresh

Pizza Buffet

Tossed Caesar Salad, Penne and Grilled Vegetable Salad.
Pepperoni Pizza, Sausage and Mushroom Pizza, Cheese Pizza, Vegetable Pizza.
Chef's Choice of Dessert

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

\$39.00++ per person

Prices listed do not include taxes and service charge.

Simple Sophistication

A Minimum of 20 people is required

Radisson Continental

Radisson 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

Radisson Buffet

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

Chocolate Dipped Strawberries
and Strawberry Tarts
Fresh Whole Strawberries
with Chantilly Cream

OR

Apple

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

\$45.00++ per person

Meeting Minded

A Minimum of 15 people is required

Radisson Continental

Radisson 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

Mid-Morning Coffee Refresh

Southwestern Grill

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

Munch a Bunch

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

\$42.00++ per person

Prices listed do not include taxes and service charge.

The Manhattan

A Minimum of 20 people is required

Radisson Continental

Radisson Bakery Basket, Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries
Decaners of Assorted Chilled Juices, 2% and Skim Milk

Mid-Morning Coffee Refresh

The Italian Deli

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: Smoked Turkey, Ham, Pastrami, and Italian Red Beef
Cheddar, Monterey Jack, Swiss and Mozzarella Cheeses
Assorted Rolls and Breads with Lettuce, Sliced Tomatoes, Red Onions, Mayonnaise, Assorted Mustards and Horseradish

Served with French Rolls
Chefs Choice of Dessert

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

\$43.00++ per person

Health Conscious

Radisson Continental

Radisson Bakery Basket, Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves.
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries.
Decaners of Assorted Chilled Juices, 2% and Skim Milk

Mid-Morning Coffee Refresh

Salad & Sandwich Bar

An Assortment of Composed Salads to include Caesar, Fresh Garden, Marinated Vegetable,
Fruit, Tuna and Grilled Chicken. Assorted Breads and Condiments for Sandwiches.
Fresh Fruits and Berries

Spa Break

Baskets of Whole fresh Seasonal Fruits and Fresh Vegetable Crudités with Herb Dip
Granola Bars & Trail Mix
Assorted Juices

\$35.00++ per person

Prices listed do not include taxes and service charge.

Snacks and Beverages

A la Carte

Baskets of Whole Fresh Fruit

Apples, Oranges, Bananas and
Seasonal Selection
\$18.00++ per dozen

Cinnamon Churros

\$28.00++ per dozen

Freshly Baked Muffins, Nut breads and Croissants

\$26.00++ per dozen

Sliced Fresh Fruit and Berries

\$2.75++ per person

Bagels with Cream Cheese

\$26.00++ per dozen

Double Fudge Nut Brownies

\$26.00++ per dozen

Freshly Baked Cookies

Chocolate Chunk, White Chocolate
and Macadamia
Raisin-Oatmeal, Peanut Butter
\$26.00++ per dozen

Granola Bars

\$20.00++ per dozen

Deluxe Mixed Nuts and Bar Mix

\$2.75++ per person

Fresh Popped Popcorn

\$1.75++ 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
\$4.00++ per person

Freshly Brewed Coffee

Regular and Decaffeinated
\$39.00++ per gallon

Assorted Hot Tea

\$2.00++ per bag

Freshly Brewed Iced Tea

\$12.00++ per carafe

Lemonade

\$12.00++ per carafe

Assorted Soft Drinks

\$2.50++ each

Decanters of Assorted Chilled Juices

Freshly Squeezed Orange, Cranberry,
Red Grapefruit, Apple and V-8
\$14.00++ per carafe

Bottled Water

Still, Carbonated and Flavored
\$2.75++ each

Prices listed do not include taxes and service charge.

Meeting Break Packages

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
\$8.00++ 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 Plump Ripe Strawberries with Chantilly Cream
\$12.00++ per person

Spa Break

Baskets of Whole Fresh Seasonal Fruits and Fresh Vegetable Crudités with Yogurt-Herb Dip
Granola Bars & Trail Mix
Assorted Juices
\$9.00++ per person

Strawberry (20 person minimum)

Chocolate Dipped Strawberries
Traditional Strawberry Shortcake and Strawberry Tarts
Fresh Whole Strawberries with Chantilly Cream
\$10.25++ per person
May – September \$15++

Apple (20 person minimum)

Caramel Apples and Honey Roasted Nuts,
Roasted Cinnamon Apples with Walnuts and Honey, Baskets of Fresh Varietal Apples
Hot Spiced Cider
\$9.75++ per person

Scoops (20 person minimum)

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
\$13.00++ per person

Prices listed do not include taxes and service charge.

Lunch Buffets

Cold

All Cold Selections include Iced Tea and Chef's Choice Dessert

The Vegetarian

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.
Anti pasta Salad Served with Chilled
Ripe Beefsteak Tomatoes and Sweet Red Onion
Warm Baguettes and Rolls
\$18.95++ per person

The Deli

Potato Salad and Garden Salad
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
\$19.95++ 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
\$19.95++ per person

Salad and Sandwich Bar (10 person minimum)

An Assortment of Composed Salads to include Caesar Salad,
Tossed Salad, Pasta Salad, Fruit Salad,
Tuna Salad, Grilled Chicken Salad
Assorted Breads and Condiments for Sandwiches
Fresh Fruits and Berries
\$18.95++ per person

Hot

All Hot selections include Regular and Decaf Coffee, Iced Tea and the Chef's Choice Dessert

Radisson Buffet(10 person minimum)

Salad of Mixed Baby Greens, Tomato, Cucumber, Basil and
Cabernet Vinaigrette. Pasta Salad Provencal with Artichoke
Hearts. London Broil with Sauce Forestiere and Buttered
Fettuccine Alfredo. Char-Broiled Chicken
Fresh Seasonal Vegetables
Rolls and Butter
26.00++ per person

Southwestern Grill (15 person minimum)

Mexican Fiesta Salad with Salad Greens, Black Olives,
Avocado and Cheddar Cheese. Chips and Picante Sauce.
Char-Broiled, 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
\$25.00++ per person

Pizza Buffet

Tossed Caesar Salad
Pepperoni Pizza, Sausage and Mushroom Pizza,
Cheese Pizza & Vegetable Pizza
\$21.00++ per person

Taste of Tuscany (15 person minimum)

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 a Mushroom Cream Sauce and Roasted Red Peppers.
Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil.
Parmesan Herb Bread Sticks
29.00++ per person

Prices listed do not include taxes and service charge.

Plated Lunches

(25 person Minimum)

Salads

Grilled Chicken Caesar Salad

*Tender Romaine Leaves, Garlic Croutons and Fresh
Parmesan with Caesar Dressing
Topped with Grilled Chicken
\$19.00++ per person*

Asian Chicken Salad

*Finely Chopped Salad Greens with Grilled Asian Chicken
Breast, Sesame seeds shredded carrots crispy noodles,
Mandarin Oranges, Spicy Asian Dressing
\$20.00++ per person*

Sandwiches

Chicken Parmesan Sandwich

*Parmesan Crusted Chicken Breast, Mozzarella Cheese,
Marinara Sauce
Served with Garden Green Salad
\$20.00++ per person*

Classic Club Sandwich

*Shaved Smoked Turkey, Ham, Swiss Cheese, Bacon,
Mayonnaise, Lettuce and Tomato
Served with Grilled Vegetable Pasta Salad
\$19.00++ per person*

Entrees

Grilled Salmon Filet with Balsamic Glaze

*Julienne of Fresh Vegetables with a Warm
Toasted Orzo and Herb Salad
\$22.95++ per person*

Grilled Top Sirloin with Whole Grain Mustard Sauce

*Three Color Sautéed Peppers and Garlic Mashed Potatoes
\$24.95++ per person*

London Broil

*Grilled Marinated Flank Steak Thinly Sliced,
Wild Mushroom Sauce
Roasted Rosemary New Potatoes and
Sautéed Seasonal Vegetables
\$24.95++ per person*

Pan Seared Chicken Breast

*With Penne Pasta, Pomodoro Sauce
and Sautéed Seasonal Vegetables
\$20.95++ per person*

Baked Italian Lasagna

*Meat or Vegetable Lasagna, Homemade Tomato Sauce
Mozzarella, Parmigiano-Reggiano Cheese and Garlic Bread
\$16.95++ per person*

Prices listed do not include taxes and service charge.

Hors d' Oeuvres

Each Selection is Based on 50 Pieces

Hot Selections

Egg Roll with Dipping Sauce
\$100++

Chicken or Beef Sate with Orange-Chili Sauce
\$110++

Fried Jalapenos Stuffed with Cheese
\$100++

Beef Tenderloin Medallion
\$160++

Bacon Wrapped Scallops with Lemon Garlic Butter
\$110++

Miniature Crab Cakes with a Garlic Aioli Sauce
\$130++

Meatballs with Assorted Sauces
\$110++

Coconut Shrimp with Pineapple and Honey-Mustard Sauce
\$160++

Cold Selections

Marinated Asparagus with Proscuitto
\$110++

Grilled Shrimp on Garlic Toast with Roasted Pepper Relish
\$160++

Cold Jumbo Shrimp with Cocktail and Remoulade Sauce
\$160++

Imported and Domestic Cheeses

An Array of Imported and Domestic Cheeses
Assorted Breads and Crackers
25 people \$100++
50 people \$175++

Fresh Seasonal Fruits and Berries

Melons, Berries and Whole Fruits
with Assorted Yogurt Dips
50 people \$200++

Fresh Vegetable Crudités

Fresh Seasonal Vegetables with an Assortment
of Dips to Include Bleu Cheese and Ranch
50 people \$150++

Smoked Salmon

Thinly Sliced Smoked Salmon with Traditional
Accompaniments of Red Onion, Hard Boiled Egg,
Capers, Dill Crème Fraiche and an
Assortment of Breads and Crackers
50 people \$210++

SNACKS

Deluxe Mixed Nuts and Bar Mix
\$21.00++ per pound

Chips and Such

Potato, Corn and Tortilla Chips,
Accompanied by Fresh Onion Dip and Salsa Picante
\$16.00++ per pound

Prices listed do not include taxes and service charge.

Starters

Crab Cakes

*Complimented with Matchstick Fries and Sauce Remoulade
\$12.00++ per person*

French Onion Soup

*Topped with Parmesan Crouton
\$5.50++ per person*

Crab Cocktail

*Cocktail Sauce, Vegetable Slaw and White Balsamic Vinaigrette Complete this Dish
\$14.95++ per person*

Chef's Soup of the Day

*Prepared Fresh Daily
\$4.25++ per person*

Classic Shrimp Cocktail

*Served in the Traditional Manner with Lemon and Cocktail Sauce
\$11.95++ per person*

Mixed Filed Greens or Caesar Salad

\$6++ per person

Prices listed do not include taxes and service charge.

Plated Dinners

(20 person Minimum)

*All Dinner Selections will include a Baby Green Salad, Warm Rolls and Butter,
Iced Tea, Coffee and Water*

Roast Chicken Breast "Saltimbocca"

*Stuffed with Fresh Sage and Proscuitto with a Roasted Garlic
Sauce, Seasonal Vegetables and Mashed Potatoes
\$28++ per person*

Sautéed Chicken Marsala

*Sautéed Chicken Breast Complimented with the Classic Light
Mushroom and Marsala Sauce,
Fresh Seasonal Vegetables and Wild Rice Pilaf
\$27++ per person*

Chicken "Oscar"

*Grilled and Topped with Asparagus,
Crab Meat and Hollandaise,
Fresh Seasonal Vegetables and Roasted Chateau Potatoes
\$28++ per person*

Grilled Aged Angus Boneless Rib Eye

*Grilled to Perfection with Bleu Cheese and Scallion Butter,
Fresh Seasonal Vegetables and Twice Baked Potatoes
\$34++ per person*

Cedar Planked Salmon Fillet

*Served with Wild Rice Pilaf and Fresh Seasonal Vegetables
\$32++ per person*

Traditional Pork Loin

*Pork Loin served with a Cream Sauce.
Fresh Seasonal Vegetables & Garlic Mashed Potatoes
\$27++ per person*

Petite Filet Combo

*Petite Filet served with a Grilled Chicken Breast,
Fresh Seasonal Vegetables and Garlic Mashed Potatoes
\$39++ per person*

Roast Prime Rib of Beef

*Rubbed with Herbs, with Au Jus and Horseradish Sauce
Fresh Seasonal Vegetables and Mashed Potatoes
\$35++ per person*

Broiled Atlantic Cod

*With a Lemon Hollandaise Sauce. Served with
Herb Roasted Potatoes & Chef's Choice Seasonal Vegetable
\$32++ per person*

**Unless otherwise noted, all beef will be prepared to Medium Rare
Prices listed do not include taxes and service charge.*

Dinners Buffets

(20 person Minimum)

All Dinner Selections will include Iced Tea, Coffee and Water

Custom Buffet Selection with or without Carving Station

Soup or Salad, Your Choice of, One Accompaniment, One Vegetable, and Two Entrees.

Warm Rolls and Butter and Chef's Choice Dessert

Starch

Baked Potato with Butter, Sour Cream and Chives

Creamy Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Wild Rice Pilaf

Vegetable

Baby Carrots with Brown Sugar Glaze

Sautéed Fresh Seasonal Medley

Seasoned Corn

Asparagus

Broccoli

*** For all Stations, add \$100++ Chef Fee**

Entrees

Balsamic Glazed Tenderloin of Beef

Horseradish Cream, Tarragon-Armagnac Mustard

\$32++

Herb Crusted Sirloin of Beef

Wild Mushroom Ragout, Rosemary Jus

\$27++

Pecan Crusted Pork Loin

Roasted Shallots in Natural Pan Juices,

Barbeque Sauce

\$21++

Whole Roasted Turkey

Cranberry Mayonnaise, Natural Pan Juices

flavored with Fresh Sage

\$16++

Maple Glazed Country Ham

Pineapple Relish, Whole Grain Mustard Sauce

\$17++

Classic Chicken Marsala

Sautéed with Roasted Walnuts

\$16++

Prices listed do not include taxes and service charge.

Reception Theme Stations

(25 person Minimum)

Asian Stir Fry

Stir-Fry Chicken or Beef
with Teriyaki or Szechwan Sauce
Snow Peas
Steamed Jasmine Rice
\$14.95++ per person

Caesar Bar

Crisp Romaine Lettuce
Authentic Caesar Dressing
Fresh Grated Parmigiano-Reggiano
Garlic Herb Croutons
Assorted Olives
\$12.95++ per person
Add \$5++ for chicken

Colossal Shrimp Scampi Sauté

Jumbo Shrimp Marinated in
Fresh Herbs, Sautéed in Butter, Shallots,
White Wine and Garlic
Toasted Orzo with Basil and Oven Dried Tomatoes
Assortment of Wild Mushrooms
\$17++ per person

Fiesta

Chicken and Beef Fajitas with Grilled Onions and
Peppers, Warm Flour Tortillas
Condiments to include 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
\$15.95++ per person

Dessert Stations

Bananas Fosters Flambé

Bananas Fosters Bread Pudding with Fresh Vanilla Ice Cream
\$13.95++ per person

Cherries Jubilee

Fresh Cherries soaked in Alcohol and Served over Vanilla Ice Cream
\$13.95++ per person

Viennese Buffet

Chocolate Dipped Strawberries,
Assorted Chocolate Truffles, Assorted Pastries
and Petit Fours
\$11.95++ per person

Gourmet Coffee Station

Regular and Decaffeinated Coffee
With Chocolate Shavings, Cinnamon, and Assorted Flavored Syrups
\$7.25++ per person

Prices listed do not include taxes and service charge.

Beverage and Bar Prices

BAR PRICES

	<i>Host</i>	<i>Cash</i>
<i>House Labels</i>	\$5.00	\$5.25
<i>Call Labels</i>	\$5.50	\$5.75
<i>Prestige Labels</i>	\$6.25	\$6.50
<i>House Wine by the glass</i>	\$5.25	\$5.50
<i>House Wine by the Bottle</i>	\$22.00	
<i>Premium Wine by the glass</i>	\$6.00	\$6.25
<i>Domestic Beer</i>	\$4.25	\$4.50
<i>Premium Beer</i>	\$5.00	\$5.25
<i>Cordials and Liquors</i>	\$7.00	\$7.25
<i>Mineral Waters</i>	\$3.00	\$3.25
<i>Soft Drinks</i>	\$2.50	\$2.75

Full Bar Set up Fee \$100++

MISCELLANEOUS

Domestic Beer Keg-\$250.00++
Imported Beer Keg starting at \$300.00++
Champagne by the bottle \$26++

Prices listed do not include taxes and service charge.