

# **BANQUET AND CATERING POLICIES**

## ***FOOD AND BEVERAGE SERVICE***

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

## ***ADMINISTRATIVE FEES***

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

## ***FUNCTION ROOM ASSIGNMENTS***

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

## ***ENTRÉE SELECTION***

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

## ***GUARANTEES***

*A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date, and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 150 people and 3% for groups of 150 and above.*

## ***MENU PRICING***

*The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor cost, ect. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.*

## ***AUDIO-VISUAL EQUIPMENT***

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

## ***BILLING***

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

## ***SECURITY***

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

## ***DECORATIONS***

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

# 2009 FULL DAY MEETING PACKAGES (page 1 of 3)

## Totally Tuscan

### **Gateway Continental**

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

### **Mid-Morning Coffee Refresh**

#### **Taste of Tuscany**

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

**(Minimum of 25 Guests, Under 25 add \$75.00 Set-Up Fee)**

#### **Tuscan Countryside**

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

**(Minimum of 15 Guests, Under 15 add \$25 Service Charge)**

*\$39.75 per person*

## Guilty Pleasures

### **Gateway Continental**

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

### **Mid-Morning Coffee Refresh**

#### **Pizza Buffet**

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

**(Minimum of 25 Guests, Under 25 add \$75.00 Set-Up Fee)**

#### **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*

**(Minimum of 15 Guests, Under 15 add \$25 Service Charge)**

*\$35.00 per person*

## **2009 FULL DAY MEETING PACKAGES (page 2 of 3)**

### **Simple Sophistication**

#### ***Gateway Continental***

*Gateway 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***

#### ***Gateway Buffet***

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

***(Minimum of 25 Guests, Under 25 add \$75.00 Set-Up Fee)***

#### ***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 Walnuts and Honey  
Fresh Varietal Apples, Apple Juice, Apple Cider, Hot Spiced Cider*

***(Minimum of 15 Guests, Under 15 add \$25 Service Charge)***

*\$37.00 per person*

### **Meeting Minded**

#### ***Gateway Continental***

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

#### ***Mid-Morning Coffee Refresh***

#### ***Southwestern Grill***

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

***(Minimum of 25 Guests, Under 25 add \$75.00 Set-Up Fee)***

#### ***Munch-a-Bunch***

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

***(Minimum of 15 Guests, Under 15 add \$25 Service Charge)***

*\$32.50 per person*

## **2009 FULL DAY MEETING PACKAGES (page 3 of 3)**

### **The Manhattan**

#### ***Gateway Continental***

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

#### ***Mid-Morning Coffee Refresh***

#### ***The New Yorker***

*Lemon Chicken and Rice Soup  
A Variety of Salads to Include: Baby Greens with Basil Cabernet Vinaigrette  
Mediterranean Pasta Salad with Olives, Artichoke Hearts and Roasted Sweet Peppers  
Vine Ripened Sliced Tomatoes with Fresh Mozzarella, Extra Virgin Olive Oil and Fresh Basil  
Pickles and Assorted Relishes  
Selection of New York Style Deli Meats to include: Sopresatta, Coppicola, Smoked Turkey and Ham  
Cheddar, Monterey Jack, Swiss and Mozzarella Cheeses  
Assorted Rolls and Breads with Lettuce, Sliced Tomatoes, Red Onions, Mayonnaise, Assorted Mustards and Horseradish  
Hot Shaved Corned Beef and Pastrami with Sauerkraut complimented with  
Thousand Island Dressing, Swiss Cheese and New York Rye Bread  
Chef's Choice of Dessert  
Coffee, Tea, Milk or Iced Tea  
**(Minimum of 25 Guests, Under 25 add \$75.00 Set-Up Fee)***

#### ***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  
**(Minimum of 15 Guests, Under 15 add \$25 Service Charge)***

*\$36.75 per person*

## NEW for 2009

### Smart Start 1000 Calorie Meeting Package

\$35.00 per person/per day

Package is **inclusive** of tax, service charges **AND** meeting room rental

Small Salon - 15 person minimum

Large Salon - 24 person minimum

|                        |  |              |
|------------------------|--|--------------|
| <b>Morning Break</b>   | Special K Vanilla Crisp Cereal Bar (1 per person)        | 90 Calories  |
|                        | Yami Nonfat Yogurt (assorted Flavors) (1 per person)     | 100 Calories |
|                        | Tropicana Orange Juice (1 8oz. Glass per person)         | 75 Calories  |
|                        | Bananas or Apples (1 per person)                         | 100 Calories |
|                        | Strawberries (2 per person)                              | 20 Calories  |
| <b>Lunch</b>           | Garden Salad with Reduced Calorie Italian Dressing       | 80 Calories  |
|                        | 6oz. Oven Roasted Chicken Breast                         | 180 Calories |
|                        | 6oz. Steamed Vegetables                                  | 35 Calories  |
|                        | 1/2 Cup Brown Rice Pilaf                                 | 110 Calories |
|                        | Fresh Fruit Compote with Sugar Free Whip Topping         | 110 Calories |
| <b>Afternoon Break</b> | Packaged Chocolate Chip Cookie by Nabisco (1 per person) | 100 Calories |
|                        | Assorted Diet Sodas                                      |              |
|                        | Assorted Flavored Bottled Waters                         |              |
|                        | <b>Total Calories:</b>                                   | <b>1000</b>  |

# **CONTINENTAL BREAKFAST**

## **The Continental**

*Gateway Bakery Basket to Include Freshly Baked Muffins, Nutbreads and Croissants  
Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves  
Fresh Melon and Seasonal Berries, Decanters of Chilled Juices, 2% and Skim Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$9.25 per person*

## **Gateway Continental**

*Gateway 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  
\$11.75 per person*

## **Gateway Grande Continental**

*Gateway Bakery Basket to Include Freshly Baked Muffins, Nutbreads and Croissants  
Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves  
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries  
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas  
Freshly Brewed Regular Coffee, Decaffeinated Coffee  
Choice of One (1) of the following:  
Croissant Breakfast Sandwich with Scrambled Eggs, Ham and Cheddar Cheese  
OR  
Breakfast Tortilla Wrap with Scrambled Eggs, Sauteed Onions, Sausage and Cheddar Cheese  
OR  
Mini Croque Monsieur, Little Grilled Sourdough Sandwiches with Egg, Swiss Cheese and Ham  
\$14.00 per person*

# **BREAKFAST BUFFETS**

## **American Breakfast**

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

*\$12.75 per person*

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

## **Gateway Breakfast Buffet**

*Assorted Chilled Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice and V-8 Juice, 2% and Skim Milk sorted Breakfast Pastries to Include: Croissants, Assorted Muffins and Nut Breads with Sweet Butter and Preserved Seasonal Sliced Fruit with Assorted Yogurts, Dried Fruits, Assorted Cold Cereals and Fresh Seasonal Berries sorted Bagels with Atlantic 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 Cinnamon Raisin French Toast with Honey Butter and Warm Vermont Maple Syrup Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

*\$18.95 per person*

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

## **The Beautiful Brunch**

*Assorted Chilled Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice and V-8 Juice, 2% and Skim Milk sorted Breakfast Pastries to Include: Croissants, Muffins, Fruit Filled Danish and Nut breads with Sweet Butter and Preserved Seasonal Sliced Fruit with Assorted Yogurts, Dried Fruits, Assorted Cold Cereals and Fresh Seasonal Berries sorted Bagels with Atlantic 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 Choice of Seasonal Vegetable and Parmesan Mashed Potatoes Chef's Dessert and Pastry Table*

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

*\$25.00 per person*

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

## **Breakfast Enhancements**

*Eggs Benedict \$3.50 per person*

*Cheese Blintzes with Assorted Fruit Compotes \$2.25 per person*

*Blueberry Pancakes with Honey Butter and Warm Vermont Maple Syrup \$2.25 per person*

*Chef Prepared Omelets (Minimum 25 people) \$3.50 per person with \$50 Chef attendant fee*

*Cinnamon Raisin French Toast with Honey Butter and Warm Vermont Maple Syrup \$2.75 per person*

*Chef Prepared Malted Belgian Waffles with Assorted Fruit Compotes, Fresh Seasonal Berries, Honey Butter and Warm Vermont Maple Syrup (Minimum 25 people) \$2.75 per person*

## **PLATED BREAKFASTS**

*Breakfast entrees include: Freshly Squeezed Orange Juice, Breakfast Pastries and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Milk.*

### **Back to Basics**

*Sliced Fresh Seasonal Fruit*

*Country Fresh Scrambled Eggs, Crisp Thick Sliced Bacon and Country Style Breakfast Potatoes  
\$11.15 per person*

### **Ranchero Style Scramble**

*Fresh Melon and Berries with Orange and Cilantro Syrup*

*Fresh Eggs Scrambled with Ham, Green Onion, Sweet Peppers and Cheddar Cheese with Picante Sauce  
Country Style Breakfast Potatoes  
Baskets of Warm Flour and Corn Tortillas and Butter  
\$13.15 per person*

### **Eggs Benedict**

*Honeydew Melon with Strawberry-Honey Yogurt*

*Traditional Toasted English Muffin with Canadian Bacon, Two Poached Eggs and Hollandaise Sauce  
Country Style Breakfast Potatoes  
\$15.25 per person*

### **Petit Filet with Eggs**

*Fresh Seasonal Fruit with Vanilla Cream*

*Fire Grilled Filet Mignon with Wild Mushroom Ragout  
Scrambled Eggs with Chives and Country Style Breakfast Potatoes  
\$17.95 per person*

# **MEETING BREAKS**

*\* Minimum of 15 people required for all Meeting Breaks*

## **Bakers Dozen**

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

## **Tuscan Countryside**

*Imported and Domestic Cheeses Displayed on Marble  
Fresh Vegetable Crudités with Assorted Dips, Crusty French Baguettes and Crackers  
Bunches of Grapes on the Vine and Pound Cake with Strawberry Sauce and Whipped Cream  
\$7.75 per person*

## **Spa Break**

*Baskets of Whole Fresh Seasonal Fruits and Fresh Vegetable Crudités with Yogurt-Herb Dip  
Granola Bars, Dried Fruits and Nuts  
Assorted Juices  
\$6.00 per person  
with Fresh Fruit Smoothies add \$3.00 per person in addition to a \$45 attendant fee*

## **Strawberry (available April - September)**

*Chocolate Dipped Strawberries  
Traditional Strawberry Shortcake and Strawberry Tarts  
Fresh Whole Strawberries with Chantilly Cream  
\$7.25 per person  
with Strawberry Yogurt Shakes add \$3.00 per person in addition to a \$45 attendant fee*

## **Apple (available October - March)**

*Caramel Apples, Baskets of Apple Chips and Honey Roasted Nuts,  
Roasted Cinnamon Apples with Walnuts and Honey, Baskets of Fresh Varietal Apples  
Apple Juice, Apple Cider and Hot Spiced Cider  
\$7.25 per person*

## **Scoops**

*Rich Haagen Dazs Chocolate and Vanilla Ice Cream and Fruit Sorbet  
Fresh Strawberry Sauce and Hot Fudge  
Assorted Candy Toppings, Chopped Nuts, Whipped Cream and Cherries  
\$6.25 per person  
with Milk Shakes add \$3.00 per person in addition to a \$45 attendant fee*

## **Mariner's 7th Inning Stretch**

*Freshly Popped Popcorn, Assorted Candy Bars, Peanuts in the Shell, Cracker Jack, Red Licorice Rope  
\$6.25 per person*

## **BREAK A LA CARTE**

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

***Baskets of Whole Fresh Fruit***  
*Apples, Oranges, Bananas and Seasonal Selection*  
\$18.00 per dozen

***Freshly Baked Cookies***  
*Chocolate Chunk, White Chocolate and Macadamia,  
Raisin-Oatmeal, Peanut Butter*  
\$21.25 per dozen

***Assorted Soft Drinks***  
\$2.00 each

***Freshly Brewed Starbucks Coffee***  
*Regular and Decaffeinated*  
\$38.00 per gallon

***Soft Pretzels with Mustard***  
\$24.00 per dozen

***Freshly Brewed Iced Tea***  
\$10.25 per carafe

***Bagels with Cream Cheese***  
\$24.00 per dozen

***Sliced Fresh Fruit and Berries***  
\$2.75 per person

***Popcorn and Pretzels***  
*Buttered Popcorn and Salted Pretzels*  
\$2.75 per person

***Deluxe Mixed Nuts  
and Bar Mix***  
\$2.75 per person

***Freshly Baked Muffins,  
Nutbreads and Croissants***  
\$22.00 per dozen

***Decanters of Assorted Chilled Juices***  
*Freshly Squeezed Orange, Cranberry,  
Red Grapefruit, Apple and V-8*  
\$13.25 per carafe

***Fresh Popped Popcorn***  
\$1.75 per person

***Bottled Water***  
*Still, Carbonated and Flavored*  
\$2.50 each

***Assorted Hot Tea***  
\$1.50 per bag

***Double Fudge Nut Brownies***  
\$24.00 per dozen

***Granola Bars***  
\$18.00 per dozen

***Lemonade***  
\$10.25 per carafe

***Bottled Juices***  
*Apple, Orange and Cranberry*  
\$2.75 each

***Chips, Dips and Salsa***  
*An assortment of Potato Chips, Corn Chips,  
Tortilla Chips, French Onion Dip  
and Salsa Picante*  
\$3.25 per person

## **EXPRESS LUNCH BUFFETS**

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

Minimum of 10 people.

### **The Picnic**

*Salad of Mixed Baby Lettuces Tossed with Aged Balsamic Vinegar and Extra Virgin Olive Oil*

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

*Grilled Vegetable Salad*

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

*Warm Baguettes and Rolls*

*Pound Cake with Chantilly Cream and Strawberry Coulis*

*Iced Tea*

*\$16.20 per person*

*Add French Onion Soup for \$2.25 per person*

### **The Deli**

*New Potato Salad and Health Slaw*

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

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

*Mayonnaise, Assorted Mustards and Horseradish*

*Assorted Dessert Selection*

*Iced Tea*

*\$15.50 per person*

*Add Soup of the Day for \$1.75 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*

*Assorted Dessert Selection*

*Iced Tea*

*\$15.75 per person*

*Add Soup of the Day for \$1.75 per person*

### **Soup, Salad and Sandwich Bar**

*An Assortment of Composed Salads to include Caesar Salad, Tossed Salad, Marinated Vegetable Salad,*

*Pasta Salad, Mediterranean Tuna Salad, Grilled Chicken Salad*

*Assorted Breads*

*Chef's Soup of the Day*

*Fresh Fruits and Berries*

*Fudge Nut Brownies*

*\$15.25 per person*

## **LUNCH BUFFETS (page 1 of 2)**

*Designed for a minimum of 25 people.*

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

### **PRIME Buffet**

*Chef's Soup of the Day*

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

*Pasta Salad 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*

*\$19.25 per person*

### **Pizza Buffet**

*Tomato Basil Soup*

*Tossed Caesar Salad, Penne and Grilled Vegetable Salad*

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

*Baked Ziti*

*Chef's Choice of Dessert*

*Coffee, Tea, Milk or Iced Tea*

*\$17.25 per person*

### **Southwestern Grill**

*Tortilla Soup*

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

*Chips and Picante Sauce*

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

*Hot Flour Tortillas, Mexican Rice and Refried Beans*

*Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream, Guacamole and Sliced Jalapenos*

*Chefs Choice of Dessert*

*Coffee, Tea, Milk or Iced Tea*

*\$17.95 per person*

## **LUNCH BUFFETS (page 2 of 2)**

*Designed for a minimum of 25 people.*

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

### **Taste of Tuscany**

*Minestrone Soup*

*Tuscan Tossed Salad with Artichoke Hearts and Black Olive*

*Roasted Sweet Peppers, Grilled Vegetables and Portobello Mushrooms Drizzled with  
Aged Balsamic Vinegar and Extra Virgin Olive Oil*

*Romano Crusted Chicken with Penne Pomodoro*

*Roasted Loin of Pork with White Beans and Roasted Red Peppers*

*Fresh Seasonal Vegetables Sauteed with Garlic and Olive Oil*

*Parmesan Herb Bread Sticks*

*Chefs Choice of Dessert*

*Coffee, Tea, Milk or Iced Tea*

*\$20.25 per person*

### **The New Yorker**

*Lemon Chicken and Rice Soup*

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

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

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

*Pickles and Assorted Relishes*

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

*Cheddar, Monterey Jack, Swiss and Mozzarella Cheeses*

*Crusted 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*

*Chefs Choice of Dessert*

*Coffee, Tea, Milk or Iced Tea*

*\$19.50 per person*

## **LUNCH ENTREES**

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

### **Pan Roasted Breast of Chicken**

*Prepared with Artichoke Hearts, Shiitake Mushrooms and Natural Pan Juices  
Herbed Orzo and Seasonal Vegetables  
\$16.75 per person*

### **Grilled Salmon Jardiniere with Balsamic Glaze**

*Julienne of Fresh Vegetables with a Warm Toasted Orzo and Herb Salad  
\$17.95 per person*

### **London Broil**

*Grilled Marinated Flank Steak Thinly Sliced with Wild Mushroom Sauce  
Roasted Rosemary New Potatoes and Sauteed Seasonal Vegetables  
\$17.25 per person*

### **Pan Seared Tuscan Chicken Breast**

*With Penne Pasta, Pomodoro Sauce and Sauteed Seasonal Vegetables  
\$16.75 per person*

### **Grilled Top Sirloin with Whole Grain Mustard Sauce**

*Three Color Pepper and Garlic Mashed Potatoes  
\$19.00 per person*

### **Chicken Piccata**

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

### **Roasted Halibut**

*with Mashed Yukon Gold Potatoes  
Asparagus and Baby Vegetable with Basil Oil  
\$18.75 per person*

### **Baked Italian Lasagna**

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

## **SANDWICHES AND SALADS**

*All Salads include Rolls and Butter*

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

### **Grilled Chicken Caesar Salad**

*Tender Romaine Leaves, Garlic Croutons and Fresh Parmesan with Caesar Dressing  
Topped with Grilled Chicken*

*\$14.95 per person*

### **Basil Chicken Focaccia Sandwich**

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

*\$15.95 per person*

### **The American Sub Sandwich**

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

*\$15.25 per person*

### **Grilled Pan-Asian Chicken Salad**

*Mixed Greens with a Oriental Dressing topped with a Julienne of Grilled Chicken Breast, Red Bell Pepper,  
Green Onion, Cucumber, Toasted Sesame Seeds and Fresh Bean Sprouts*

*\$15.50 per person*

### **Croissant Club Sandwich**

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

*\$15.95 per person*

### **Chef's Salad**

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

*\$15.50 per person*

### **Shrimp, Crab and Avocado Salad**

*Paired with Baby Greens, Baby Pear Tomatoes and a Herb Vinaigrette*

*\$16.95 per person*

# **LUNCHEON DESSERTS**

## **Tiramisu**

*Complimented with Raspberry Coulis and Espresso Crème Anglaise  
\$2.75 per person*

## **Apple Crisp**

*Served with a Bourbon Cream  
\$2.50 per person*

## **New York Style Cheesecake**

*Served with Strawberry Compote  
\$2.75 per person*

## **Fresh Fruit Tart**

*Presented with a Duo of Fruit Sauces  
\$2.50 per person*

## **Lemon Tart**

*Served with a Raspberry Coulis  
\$2.50 per person*

## **Colossal Carrot Cake**

*Complimented with Raspberry Coulis  
\$2.75 per person*

## **Seasonal Fruits and Berries**

*Paired with Vanilla Marscapone Cream  
\$2.75 per person*

# **DINNER BUFFETS (page 1 of 2)**

*Designed for a minimum of 25 people.*

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

## **Wine Country**

*Mendocino Vegetable Soup with Baby Shell Pasta and Garden Herbs*

\*\*\*

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

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

*Goat Cheese, Fresh Herbs and Lemon Vinaigrette*

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

*Capers and Herb Vinaigrette*

*Hearts of Romaine Caesar with Shaved Parmesan and Garlic Croutons*

\*\*\*

### **Please choice two (2) of the following:**

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

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

*Pan Seared Sea Bass with Braised Leeks and a Chardonnay-Oven Dried Tomato Sauce*

\*\*\*

*Garlic-Rosemary Roasted Yukon Gold Potatoes*

*Sonoma Herb Marinated Grilled Vegetables*

*Assorted Breads, Sourdough and Rolls with Butter*

\*\*\*

*Fresh Fruit Tart with Fruit Coulis*

*Fresh Seasonal Berries with Vanilla Whipped Cream*

*Tiramisu*

*Apple Crisp with Caramel Sauce*

*Freshly Brewed Coffee and Decaffeinated Coffee, and Tea*

*\$37.00 per person*

## **Italian**

*Classic Caesar Salad with Garlic Croutons*

*Antipasto of Grilled and Marinated Vegetables with Shaved Parmesan Cheese*

\*\*\*

*Baked Italian Meat Lasagna*

*Broiled Salmon Fillet with Braised Leeks and Basil-Citrus Sauce*

*Lemon Roasted Chicken with Rosemary Essence*

*Seasonal Vegetables Sauteed with Garlic and Herbs*

*Fettuccine Alfredo*

*Garlic Bread and Rolls with Butter*

\*\*\*

*Sliced Seasonal Fresh Fruit and Berries*

*Mini Cannoli*

*Tiramisu*

*Freshly Brewed Coffee and Decaffeinated Coffee, and Tea*

*\$28.95 per person*

## **DINNER BUFFETS (page 2 of 2)**

*Designed for a minimum of 25 people.*

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

### **La Fiesta**

*Chicken Tortilla Soup with Crispy Corn Tortilla Threads*

*\*\*\**

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

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

*\*\*\**

*Shrimp and Corn Cakes with Dried Tomato Relish*

*Cheese and Mushroom Flautas with Avocado Salsa*

*\*\*\**

*Beef and Chicken Fajitas with Roasted Bell Peppers and Onions*

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

*Guacamole, Pico de Gallo and Sliced Jalapenos*

*Roasted Chicken with Cumino-Lime Butter*

*Broiled Red Snapper with Chili-Garlic Sauce*

*Ranch Style Beans Spiked with Tequila*

*Spanish Rice*

*Grilled Vegetables with Lemon-Herb Vinaigrette*

*\*\*\**

*Caramel Flan*

*Chocolate-Cinnamon Mousse*

*Sugared Tortilla Crisps with Honey*

*Freshly Brewed Coffee and Decaffeinated Coffee, and Tea*

*\$36.95 per person*

# **EVENING OPTIONS - STARTERS**

## **Appetizers**

### **Wild Mushroom Ravioli**

*With Roasted Garlic and Sage Cream*

*\$7.95 per person (min 15 people)*

### **Crab Cakes**

*Complimented with Matchstick Fries and Sauce Remoulade*

*\$9.95 per person*

### **French Onion Soup**

*Topped with Parmesan Crouton*

*\$4.25 per person*

### **Crab Cocktail**

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

*\$13.15 per person*

### **Chef's Soup of the Day**

*Prepared Fresh Daily*

*\$2.95 per person*

### **Classic Shrimp Cocktail**

*Served in the Traditional Manner with Lemon and Cocktail Sauce*

*\$9.95 per person*

### **Salmon Medallion**

*Served with Toasted Orzo, Asparagus and Herb-Citrus Sauce*

*\$8.95 per person*

## **Salads**

### **Caesar Salad**

*Tender Romaine Hearts with Garlic Croutons and Parmigiano-Reggiano*

*\$3.25 per person*

### **Baby Greens Salad**

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

*\$3.75 per person*

### **Spinach Salad (min 15 people)**

*Hardboiled Egg, Red Onion, and Pancetta Vinaigrette*

*\$4.50 per person*

## **EVENING OPTIONS - ENTREES (page 1 of 2)**

*All Entrees Include a Tossed Garden Salad, Warm Dinner Rolls and Butter, Dessert and Coffee, Tea, Iced Tea or Milk. Appetizer and/or Soup can be added at additional charges.*

### **Roast Chicken Breast "Saltimbocca"**

*fed with Fresh Sage and Proscuitto with a Roasted Garlic Sauce, Seasonal Vegetables and Garlic Mashed Potatoes*  
\$22.00 per person

### **Filet Mignon "Oscar"**

*6 ounce Filet Mignon, Grilled and Topped with Crab Meat, Asparagus and Hollandaise*  
*Served with Seasonal Vegetables and Roasted Rosemary Potatoes*  
\$37.50 per person

### **Pan Seared Sea Bass**

*Complimented with Braised Leeks and Chardonnay-Oven Dried Tomato Sauce*  
*Served with Fresh Seasonal Vegetables and Porcini Mashed Potatoes*  
\$25.25 per person

### **Sauteed Chicken Marsala**

*Sautéed Chicken Breast Complimented with the Classic Light Mushroom and Marsala Sauce*  
*Served with Fresh Seasonal Vegetables and Wild Rice Pilaf*  
\$24.15 per person

### **Grilled Aged Angus New York Sirloin**

*Grilled to Perfection with Bleu Cheese and Scallion Butter*  
*Served with Fresh Seasonal Vegetables and Roasted Rosemary Potatoes*  
\$27.95 per person

### **Chicken Piccata**

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

### **Broiled Salmon Fillet**

*with Braised Leeks, Basil-Citrus Sauce and Roasted Rosemary New Potatoes*  
\$26.95 per person

## **EVENING OPTIONS - ENTREES (page 2 of 2)**

*All Entrees Include a Tossed Garden Salad, Warm Dinner Rolls and Butter, Dessert and Coffee, Tea, Iced Tea or Milk. Appetizer and/or Soup can be added at additional charges.*

### **Pan-Asian Grilled Chicken**

*Grilled Coriander Marinated Chicken Breast  
with Glass Noodles, Stir Fry Vegetables and Peanut-Chili Sauce  
\$26.75 per person*

### **Roast Prime Rib of Beef**

*Rubbed with Herbs, Served with an Au Jus as well as a Horseradish Sauce  
Fresh Seasonal Vegetables and Mashed Potatoes Round Out this meal  
\$27.75 per person*

### **Colossal Broiled Shrimp**

*6 Broiled Shrimp with Fresh Herbs, Seasonal Baby Vegetables, and Fettuccine with Tomato Cream Sauce  
\$28.25 per person*

### **Roast Chicken Rosemary**

*Scented with Lemon on a Bed of Toasted Orzo with Asparagus, Laced with Natural Jus  
\$23.95 per person*

## **Combination Plates**

### **Grilled Petite Filet Mignon and Chicken**

*This Popular Duo is served with Garlic Mashed Potatoes and Fresh Seasonal Vegetables  
\$31.95 per person*

### **Surf and Turf**

*Aged Angus Filet Mignon Grilled to Perfection with Giant Shrimp Broiled in Herbs and Butter  
Served with Seasonal Vegetables and Potato Pancake  
\$34.75 per person*

### **Mixed Grill**

*Filet Mignon, Chicken and Shrimp with Three Sauces  
Served with Fresh Seasonal Vegetables and Roasted Potatoes  
\$36.75 per person*

## **EVENING OPTIONS - DESSERTS**

### **Tiramisu**

*Complimented with Raspberry Coulis and Espresso Crème Anglaise  
\$2.75 per person*

### **Apple Crisp**

*Served with a Bourbon Cream  
\$2.50 per person*

### **New York Style Cheesecake**

*Served with a Strawberry Compote  
\$2.75 per person*

### **Kahlua Chocolate Bread Pudding**

*Laced with Vanilla and Caramel Sauce  
\$3.25 per person*

### **Fresh Fruit Tart**

*Presented with a Duo of Fruit Sauces  
\$2.50 per person*

### **Lemon Tart**

*Served with a Raspberry Coulis  
\$2.50 per person*

### **Dark Chocolate Torte**

*Complimented with Raspberry Coulis  
\$2.75 per person*

### **Seasonal Fruits and Berries**

*Paired with Vanilla Marscapone Cream  
\$2.75 per person*

# **HORS D' OEUVRES**

*All Prices are for 50 Pieces of One Hors d' Oeuvre item.*

## **Cold Selections**

- Smoked Salmon on Toast with Dill Crème Fraiche - \$96.00*
- Cucumber Cup with Crab Salad and Cilantro-Lime Aioli - \$96.00*
- Grilled Shrimp on Garlic Toast with Roasted Pepper Relish - \$96.00*
- Chicken and Sun-Dried Cherry on Belgian Endive - \$96.00*
- Charred Beef Carpaccio on Focaccia with Scallion-Mustard Mayonnaise - \$96.00*
- Marinated Asparagus with Prosciutto - \$80.00*
- Moroccan Spiced Chicken Breast on Pita Chip with Curried Apple Relish - \$90.00*
- Fresh Mozzarella with Herbed Tomato Jam on Focaccia Toast - \$90.00*
- Cold Jumbo Shrimp with Cocktail and Remoulade Sauce - \$130.00*

## **Hot Selections**

- Teriyaki Glazed Chicken Breast on Wonton Chip with Sesame-Pepper Relish - \$97.00*
- Bacon Wrapped Scallops with Lemon-Parsley Garlic Butter - \$97.00*
- Chicken Sate with Peanut-Chili Sauce - \$97.00*
- Beef Sate with Peanut-Chili Sauce - \$97.00*
- Fried Chicken Tenders with Hot Honey-Mustard Sauce - \$96.00*
- Mini Brochettes of Beef and Vegetables with Shoyu Glaze - \$97.00*
- Mini Brochettes of Chicken and Vegetables with Shoyu Glaze - \$97.00*
- Miniature Crab Cakes with Remoulade Sauce - \$127.00*
- Vegetable Spring Roll with Plum Dipping Sauce - \$80.00*
- Spinach and Feta Phyllo Triangles - \$85.00*
- Warm Goat Cheese and Caramelized Onion Bruschetta - \$80.00*
- Baby Lamb Chops with Herb and Mustard Glaze - \$165.00*
- Coconut Shrimp with Pineapple and Honey-Mustard Sauce - \$100.00*
- Chicken and Cilantro Quesadilla with Cheddar and Jack Cheese - \$90.00*
- Sesame Crusted Chicken with Honey-Mustard Sauce - \$90.00*
- Spicy Chicken Wings with Bleu Cheese Dressing - \$90.00*
- Meatballs with Caramelized Onions and Hungarian Sauce - \$80.00*
- Fried Jalapenos Stuffed with Cheese - \$75.00*

## **Snacks**

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

*\$22.00 per pound*

### **Chips and Such**

*Potato, Corn and Tortilla Chips Accompanied by Fresh Onion Dip and Salsa Picante*

*\$22.00 per pound*

Also refer to the *Reception Enhancement* and *Theme Station* sections for additional ideas...

# RECEPTION ENHANCEMENTS

## The Carvery

*All theme station prices are per person based on a 1 hour reception.*

*Theme stations are intended to be served with additional items to provide substantial fare for your guests.*

### Balsamic Glazed Tenderloin of Beef

*with Horseradish Cream, Tarragon-Armagnac  
Mustard and a Variety of Rolls*

\$220.00 (serves 25 people)

*1 Chef Required at \$75*

### Herb Crusted Sirloin of Beef

*with Wild Mushroom Ragout, Rosemary Jus  
and a Variety of Rolls*

\$195.00 (serves 50 people)

*1 Chef Required at \$75*

### Whole Roasted Turkey

*with Cranberry Mayonnaise, Natural Pan Juices  
flavored with Fresh Sage and Corn Biscuits*

\$100.00 (serves 25 people)

*1 Chef Required at \$75*

### Maple Glazed Country Ham

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

\$140.00 (serves 40 people)

*1 Chef Required at \$75*

### Pecan Crusted Pork Loin

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

\$195.00 (serves 25 people)

*1 Chef Required at \$75*

### Steamship Round of Beef

*with Horseradish Cream, Roasted Garlic Aioli,  
Whole Grain Mustard and a Variety of Rolls*

\$495.00 (serves 150 people)

*1 Chef Required at \$75*

## Reception Displays

### Imported and Domestic Cheeses

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

\$85 - 25 people   \$170 - 50 people   \$275 - 100 people

### Grilled Mediterranean Vegetables

*To Include Marinated Eggplant, Bell Peppers,  
Onions, Fennel, Tomatoes and Squash*

\$100 - 25 people   \$175 - 50 people   \$275 - 100 people

### Fresh Vegetable Crudites

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

\$85 - 25 people   \$145 - 50 people   \$230 - 100 people

### Fresh Seasonal Fruits and Berries

*Melons, Berries and Whole Fruits with  
Assorted Yogurt Dips*

\$100 - 25 people   \$200 - 50 people   \$310 - 100 people

### 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*

\$95 - 25 people   \$190 - 50 people   \$370 - 100 people

### Baked Brie en Croute

*Wheel of Brie Glazed with  
Apricot and Toasted Almonds Wrapped in  
Puff Pastry Served with  
Assorted Sliced Breads*

\$90 - 25 people   \$170 - 50 people   \$250 - 100 people

## **RECEPTION THEME STATIONS**

*All theme station prices are per person based on a 1 hour reception.*

*Theme stations are intended to be served with additional items to provide substantial fare for your guests.*

### **The Raw Bar**

*Jumbo Shrimp on Ice with Cocktail  
and Remoulade Sauces, Cracked Crab Claws  
on Ice with Cocktail and Herb Sauce,  
Seasonal Oysters on the Half Shell with  
Mignonette Sauce*

*Littleneck Clams on the Half Shell  
with Cocktail and Garlic-Herb Sauce  
(minimum order of 20 people)*

*\$10.95*

*1 Chef Required at \$75*

### **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*

*Tri-Color Corn Tortilla Chips with Salsa  
Cheese Stuffed Fried Jalapeno Peppers*

*Spanish Rice*

*\$7.50*

*1 Chef Required at \$75*

### **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*

*\$7.25*

*1 Chef Required at \$75*

### **Colossal Shrimp Scampi Saute**

*Jumbo White Shrimp Marinated in  
Fresh Herbs, Sauteed in Butter, Shallots,  
White Wine and Garlic*

*Roasted Orzo with Basil and Oven Dried Tomatoe.  
Assortment of Wild Mushrooms*

*\$9.50*

*1 Chef Required at \$75*

### **Caesar Bar**

*Crisp Romaine Lettuce  
Authentic Caesar Dressing  
Fresh Grated Parmigiano-Reggiano  
Garlic Herb Croutons*

*Assorted Olives*

*\$5.25*

*1 Chef Required at \$75*

### **Pasta Amore**

*Your selection of Two Pastas and Two Sauces  
Fettuccine, Penne, Linguine or Tortellini  
with*

*Tomato and Sweet Basil, Alfredo, Roasted Garlic,  
Mushroom and Herbs or Basil Pesto*

*\$5.25*

*1 Chef Required at \$75*

# **BEVERAGES**

## **HOST BAR**

*House Labels - \$4.00*  
*Call Labels - \$4.50*  
*Prestige Labels - \$4.75*  
*House Wine - \$4.00*  
*Domestic Beer - \$3.75*  
*Imported Beer - \$4.25*  
*Cordials and Liquors - \$5.50*  
*Mineral Waters - \$2.25*  
*Soft Drinks - \$1.75*

## **CASH BAR**

*House Labels - \$4.25*  
*Call Labels - \$4.75*  
*Prestige Labels - \$5.00*  
*House Wine - \$4.25*  
*Domestic Beer - \$4.00*  
*Imported Beer - \$4.50*  
*Cordials and Liquors - \$5.75*  
*Mineral Waters - \$2.50*  
*Soft Drinks - \$2.00*

## **COCKTAIL PACKAGE**

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

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

## **WINE SELECTION**

*Please Request a Current Wine List*

## **MISCELLANEOUS**

*Domestic Beer - 1/2 barrel (16 gal.) - \$250.00*  
*Imported Beer - 1/2 barrel (16 gal.) - Market*  
*Champagne or Wine Punch per Gallon - \$45.00*  
*Fruit Punch per Gallon - \$26.00*  
*Margaritas per Carafe - \$16.00*  
*Bloody Marys per Carafe - \$16.00*  
*Mimosas per Carafe - \$16.00*  
*Other suggestions available...*

## **BARTENDER CHARGES**

*A bartender fee of \$50.00 will be charged unless \$250.00 in revenue is realized.*

The sales and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy therefore, that alcoholic beverages **cannot** be brought into the hotel from the outside.