



High Country

CONFERENCE CENTER



Master Catering

Menus

**Executive Chef
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(928) 523-9521 ~ www.HighCountryConferenceCenter.com



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GENERAL GUIDELINES & INFORMATION

FOOD & BEVERAGE:

All food, beverage, and alcohol shall be provided by High Country Conference Center (hereinafter referred to as HCCC); it is strictly prohibited to bring any of these items to an HCCC event without prior written consent. **Due to health department regulations, no left over food or beverages may be removed from the premises.**

MENU SELECTION & PRICING:

To ensure menu availability please submit final menu selections at least (14) business days in advance of your function. All Food & Beverage pricing is guaranteed (90) days prior to your event. Custom menus are available upon request and will be priced accordingly. Please note that all buffet menus are offered with a minimum order requirement. If your event does not meet this minimum requirement an additional surcharge may be applied.

GUARANTEED ATTENDANCE:

Final guaranteed guest attendance is due (7) business days prior to your event; this number may increase up to (3) business day prior to the event. HCCC will prepare for 5% over the final guaranteed attendance to accommodate last minute additions.

SALES TAX & STAFFING CHARGES:

Pricing is not inclusive; current applicable state & local sales taxes will be added to all function invoices. A 19% Staffing Charge will be applied to all food & beverage items.

BILLING:

Final payment is due (7) business days prior to your event; these charges will be based on the estimated total. At the conclusion of your event a final invoice will be produced and any additional charges will be due upon receipt; any refunds due will be processed within (30) days.

AUDIO VISUAL EQUIPMENT:

HCCC maintains a state of the art audio & visual equipment inventory to meet all your event needs. Our professional staff is available to consult & provide services as needed. Please see the A/V menu for specific A/V pricing.

FUNCTION ROOMS:

Rooms are assigned based on final guaranteed attendance. HCCC reserves the right to change function rooms as needed. Room rental fees and Food & Beverage minimums may be applicable. Please consult your sales manager or event planner for details.



BREAKFAST BUFFETS

Breakfast Buffets are provided with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Herbal Teas, Hot Chocolate, Apple Cider and Chilled Orange, Apple & Cranberry Juice.

**For groups under 25 attendees a surcharge may apply*

EXPRESS CONTINENTAL

\$12.95 per person

Freshly sliced seasonal fruit, assorted selection of breakfast Danishes, assorted muffins served with butter and fruit preserves

DELUXE CONTINENTAL

\$15.95 per person

Variety of cold cereal & milk, selection of breakfast Danishes, sliced breakfast breads & assorted bagels, cream cheese, butter & fruit preserves, freshly sliced seasonal fruit, individual yogurts, hard boiled eggs, string cheese and cheddar cheese bars, and hot cereal with assorted toppings

Breakfast Expansions

\$2.95 per person per each item

- ❖ Biscuits and Gravy
- ❖ Pancakes
- ❖ Waffles
- ❖ Yogurt Parfaits

SERVED BREAKFAST SELECTIONS

Breakfast Selections are served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Tazo Herbal Teas and Chilled Orange Juice

HIGH COUNTRY CROISSANT

\$14.95 per person

Fresh baked croissant filled with fluffy scrambled eggs, Monterey Jack and cheddar cheeses and smokehouse bacon served with home-style breakfast potatoes

ARIZONA FRENCH TOAST

\$14.95 per person

Fresh slice of egg battered Texas Toast, with whipped butter, smokehouse bacon and served with a side of freshly cut fruit with a touch of mint

OAK CREEK

\$15.95 per person

Fluffy scrambled eggs, choice of smokehouse bacon or fresh sausage links, home-style breakfast potatoes and English muffins.

BAJA RANCHERO

\$16.95 per person

Scrambled eggs, cheddar cheese, black beans, diced onions, and fresh diced tomatoes served with home style breakfast potatoes on a warm corn tortilla finished with a red ranchero sauce

THE PEAKS BREAKFAST

\$17.95 per person

High Country scrambled eggs with cheese, 2 bacon, 1 sausage, home-style breakfast potatoes, a fresh baked fluffy buttermilk biscuit and a side of fresh cut fruit



LUNCHEON SALADS

*Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees
Tazo Herbal & Iced Teas and Chef's Choice of Dessert*

GARDEN SALAD

\$12.95 per person

Crisp, fresh cut greens topped with tomatoes, cucumber, carrots, croutons, red onion, and drizzled with house made balsamic vinaigrette served with a warm pretzel roll

GRILLED CAESAR

\$15.95 per person

Grilled crisp hearts of romaine lettuce tossed with classic Caesar dressing, fresh grated parmesan cheese, Roma tomatoes, house croutons, and red onions served with garlic bread sticks

Add grilled Chicken or grilled Salmon for additional \$3.00 per person

SOUTHWESTERN SALAD

\$15.95 per person

Mixed selection of baby greens, fire roasted corn, black beans, and shredded cheddar cheese in a crisp tortilla bowl with salsa and sour cream

Add grilled Chicken for additional \$3.00 per person

HIGH COUNTRY

\$18.95 per person

Crunchy radicchio, Boston lettuce and baby arugula, all tossed carefully with candied walnuts, Feta cheese, fresh strawberries, marinated artichoke hearts and fresh cucumber slices drizzled with a delicious raspberry balsamic vinaigrette

LUMBERJACK CHOPPED SALAD

\$18.95 per person

Fresh greens topped with diced oven roasted turkey breast, diced ham, fresh avocado, shredded cheddar cheese, hard boiled eggs, crispy bacon, bleu cheese crumbles and ripe Roma tomatoes with herbed croutons and ranch dressing served with warm rolls and butter

LUNCHEON SANDWICH SELECTIONS

*Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees
Tazo Herbal & Iced Teas and Chefs Choice of Dessert*

GRILLED VEGETABLE

\$14.95 per person

Marinated garden vegetables in fine herb balsamic vinaigrette grilled to enhance the natural flavors and served with herb cream cheese spread on a hoagie roll with seasoned potato wedges

GRILLED TURKEY FOCACCIA

\$16.95 per person

Sliced roasted turkey, roasted red peppers and garlic aioli on herb crusted focaccia bread served with grilled vegetable salad

THREE MEAT DELI

\$17.95 per person

Sliced honey ham, oven roasted turkey breast and roast beef, Swiss and cheddar cheeses, lettuce, tomato, and sliced red onion on a submarine roll served with a red bliss potato salad



FLAGSTAFF GRILLED STEAK

\$18.95 per person

Tri-tip steak on a toasted hoagie topped with roasted peppers, chipotle mayonnaise, onion and melted Swiss cheese served with seasoned potato wedges

BOXED LUNCH OPTIONS

Includes Choice of Beverage

HUMPHREY'S HOAGIE

\$16.95 per person

Fresh hoagie style sandwich with smoked turkey breast, honey ham, salami, provolone cheese, lettuce and tomato, whole fresh fruit, bag of chips, cheese cake and pasta salad

GRILLED VEGETABLE

\$16.95 per person

Marinated and grilled vegetables in fine herbs, balsamic vinaigrette with herb cream cheese spread on a submarine roll including whole fresh fruit, bag of chips, cheese cake and pasta salad

TURKEY CLUB

\$16.95 per person

Oven roasted turkey, crispy smokehouse bacon, fresh lettuce, tomato, avocado and provolone cheese all layered in a flaky croissant and served with pasta salad, whole fresh fruit, bag of chips and cheese cake

SERVED LUNCHEON SELECTIONS

Includes first course selection, Chef's choice seasonal vegetable, rolls and butter, Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Tazo Herbal & Iced Teas and Chefs Choice of Dessert

FIRST COURSE SELECTIONS

(Choose 1)

The High Country House Salad

Fresh baby greens all tossed carefully with candied walnuts, Feta cheese, fresh strawberries, marinated artichoke hearts and fresh cucumber slices drizzled with raspberry balsamic vinaigrette

Caesar Salad

Romaine wedge with sliced tomato, crouton, and Parmesan cheese

Spinach Salad

Candied walnuts, dried cherries with Balsamic vinaigrette

MAIN COURSE SELECTION

(Choose 1)

CHEF'S VEGETARIAN PLATE

\$ 17.95 per person

Portabella mushroom stuffed with Quinoa, wilted spinach, diced peppers and parmesan cheese served on a bed of seasoned rice pilaf

CHICKEN PARMESAN

\$18.95 per person

Lightly breaded and Italian seasoned chicken breast topped with a mixture of parmesan and mozzarella topped with marinara over a bed of orzo pasta



CHIPOLTE PENNE CHICKEN

ALFREDO

\$18.95 per person

Al dente Penne pasta, grilled chicken in a chipotle cream sauce

Substitute grilled shrimp for \$3.00

SONORAN CHICKEN

\$19.95 per person

Garlic and cilantro marinated chicken breast, grilled and served over Spanish rice, topped with house-made creamy salsa verde

ORANGE DILL BUTTER FILLET OF

SALMON

\$22.95 per person

Grilled fresh Atlantic Salmon finished with an orange dill butter sauce and served with Seasoned White Rice

SIRLOIN STEAK

\$23.95 per person

Topped with a Captain Morgan and caramelized onion glaze served with roasted baby red potatoes

BAKED POTATO BAR

\$17.95 per person

House-made chili and fresh baked potatoes with all your favorite fixings including: sour cream, fresh bacon bits, shredded cheese, jalapenos, scallions, salsa fresca, French style fried onions, butter and black olives

ELK OSSO BUCCO

\$25.95 per person

Braised with red wine and hand cut carrots, celery, and onions served au jus on a bed of garlic mashed potatoes

LUNCH DUETS

CHILI RELLENOS AND SONORAN CHICKEN

\$24.95

Egg battered green chili stuffed with cheese smothered in pepper jack cheese sauce and grilled chicken, finished with a house-made creamy salsa verde paired with Spanish rice

FLAT IRON STEAK AND SHRIMP

\$28.95 per person

Sweet cherry glazed grilled flat iron steak paired with 3 large Cajun seasoned shrimp accompanied with roasted garlic mashed potatoes



LUNCH BUFFETS

Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Tazo Herbal & Iced Teas

**Minimum 25 people*

HIGH COUNTRY EXECUTIVE BUFFET SELECTION

Two Entrees: \$27.95 per person

Three Entrees: \$31.95 per person

Includes: fresh garden salad with assorted dressings, gourmet pasta salad, fresh seasonal fruit and Chef's pairing of desserts

Entrée Selections:

- ✧ Top Sirloin steak smothered with a mushroom and onion glaze
- ✧ Grilled Salmon with a sweet Asian sauce
- ✧ Skin-on butterflied trout with orange butter sauce
- ✧ Sonoran chicken
- ✧ Herb encrusted pork loin
- ✧ Oven roasted turkey breast with a savory cranberry sauce

Choice of Starch (2):

- ✧ Roasted red potatoes
- ✧ Garlic whipped potatoes
- ✧ Rice pilaf
- ✧ Basil-pesto penne pasta
- ✧ Cornbread stuffing
- ✧ Israeli couscous

Served with fresh seasonal vegetables, rolls, butter and assorted desserts

NORTHERN ARIZONA BBQ

\$24.95 per person

Grilled hot dogs, hamburgers, veggie burgers, and barbecue chicken breast, fresh garden greens with assorted dressings, cowboy coleslaw, pasta salad, assorted sliced cheeses, relish tray with lettuce, tomato, onion, and appropriate condiments, southern baked beans and seasoned potato wedges, served with cornbread and apple cobbler

TASTE OF ITALY

\$23.95 per person

Tossed caprice salad with aged balsamic vinegar, Caesar salad, classic chicken parmesan, penne pasta tossed with basil-pesto alfredo, fresh green beans garnished with roasted almonds, garlic bread sticks and served with a variety of Italian desserts

DELI BOARD

\$22.95 per person

Fresh garden greens with assorted dressings, fruit salad, red bliss potato salad, sliced honey ham, turkey breast, salami, roast beef, variety of sliced cheeses, fresh lettuce, tomatoes, onions, pickles, appropriate condiments, assortment of fresh breads and rolls, assorted desserts

Add soup for an additional \$2.50 per person

MEXICAN FIESTA

\$21.95 per person

Acapulco Caesar salad in creamy cilantro dressing, crispy tortilla chips and fresh made salsas, Southwestern pasta salad, enchilada casserole, build your own tacos: ground beef and shredded chicken, diced tomatoes, onions, shredded lettuce, cheddar cheese, sour cream, guacamole and salsa fresca with warm flour tortillas, Spanish rice, refried beans and assorted stuffed churros

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EXECUTIVE DELI BOARD

\$26.95 per person

High Country salad with Cabernet vinaigrette and ranch on the side, fresh cut minted fruit salad, sliced prosciutto, pancetta, smoked turkey breast, sliced grilled chicken breast, marinated grilled vegetables, variety of domestic and imported cheeses, fresh lettuce, sliced tomatoes, sliced onions, pickle spears, appropriate condiments, fresh breads, rolls, and wraps, and an assortment of desserts

Add soup for an additional \$2.50 per person

SPECIALTY BREAKS

**Minimum of 15 people*

*All specialty breaks include Freshly Brewed Starbucks Regular & Decaffeinated Coffees
Tazo Herbal & Iced Teas and Assorted Sodas*

HIGH COUNTRY REFRESH

\$9.95 per person

Chef's selection of assorted sweet & salty snacks, freshly baked dessert, crudité tray, and whole fresh fruit

THE BAKE SHOPPE

\$13.95 per person

Assorted freshly baked cookies, chocolate brownies, crispy rice marshmallow treats, cold milk and whole fresh fruit

THE BALL PARK

\$13.95 per person

Chips and salsa, warm soft pretzels with mustard, fresh baked cookies and whole fresh fruit

THE ENERGIZER

\$13.95 per person

Whole fresh fruit, breakfast bars or granola bars, and yogurt bar with assorted toppings served with chilled juices

THE ARIZONA RATTLER

\$13.95 per person

Tri-Color tortilla chips, pico de gallo, chile con queso, and salsa fresca with mini chimichangas, cinnamon sugar churros and whole fresh fruit

MEDITERANEAN SPREAD

\$13.95 per person

A wonderful mixture of chickpeas, garlic, tahini, lemon juice, sesame-olive oil blend and traditional spices; blended into a delicious healthy spread served with grilled pita bread triangles, a variety of raw vegetables and whole fresh fruit



HORS D'OEUVRE PACKAGES

*Minimum of 25 people

HIGH COUNTRY

\$26.95 per person

Serves 8-10 pieces per person

- ✧ Italian sausage stuffed mushrooms with traditional marinara & parmesan cheese
- ✧ Marinated grilled garden vegetables with fresh pita chips
- ✧ Sundried tomato & chicken filled phyllo cups topped with caramelized onions & roasted pepper coulis
- ✧ Mini crab cakes with a chipotle cream sauce
- ✧ Shrimp cocktail canapés with Boursin and ginger spread on crisp toast rounds
- ✧ Vegetable crudités with assorted dipping sauces
- ✧ Fresh seasonal fruit display with assorted berry accents and Domestic assortment of cheeses

SAN FRANCISCO

\$23.95 per person

Serves 8-10 pieces per person

- ✧ Chicken and cheese quesadillas with salsa, guacamole, sour cream, and pico de gallo
- ✧ Savory barbecue meatballs
- ✧ Sesame crusted Ahi tuna skewers with a pineapple sauce and a touch of cayenne
- ✧ Vegetable crudités with assorted dipping sauces
- ✧ Hummus with fresh crisp pita chips
- ✧ Buffalo mozzarella and grape tomato skewers with balsamic drizzle and fresh basil

ROUTE 66

\$18.95 per person

Serves 6-8 pieces per person

- ✧ Classic boneless buffalo wing
- ✧ Savory barbecue meatballs
- ✧ Jalapeno poppers with marinara
- ✧ Tri-color tortilla chips, salsa and con queso
- ✧ Mini chimichangas with salsa fresca

RECEPTION DISPLAYS

*25 person minimum for all displays

CHEESE BOARD

Stone-ground mustard
Gourmet crackers
\$5.95 per person

GARDEN VEGGIE

Ranch-herb dip
\$3.95 per person

FRESH FRUIT

Honey yogurt dip
\$4.95 per person



ANTIPASTO PLATTER

\$6.50 per person

*50 person minimum

Cured Imported and Domestic meats, as well as pickled vegetables and condiments; including: sliced prosciutto, Genoa salami, pancetta, hard chorizo and Andouille sausage all accompanied with Kalamata and stuffed Queen olives, pepperoncini and cherry peppers garnished with marinated golden tomatoes and artichoke hearts

SPECIALTY UPGRADES

*25 person minimum

MARTINI MASH POTATO BAR

\$4.95 per person

*Station requires a Uniformed Chef @ \$50.00 per hour (Two hour minimum)

Your choice of garlic mash, smoked gouda mash, or Peruvian purple potato mash served in a martini glass with a variety of specialized toppings

SEAFOOD BAR

\$395 per 100 pieces

Jumbo prawns and crab claws prepared Maryland style, displayed on ice with cocktail and remoulade sauce, and red snapper ceviche with avocado salsa.

CLASSIC BANANAS FOSTER or CHERRIES JUBILEE*

\$4.95 per person

*Station requires a Uniformed Chef @ \$50.00 per hour (Two hour minimum)

A delightful compliment to finish your event! Served over vanilla-bean ice cream
Expertly prepared by a uniformed chef in the room



HORS D'OEUVRES

*Price per 50 pieces

<u>COLD HORS D' OEUVRES ~ Tray or Passed</u>	<u>50 pcs.</u>
Seared Ahi Tuna with wasabi caviar on toasted baguette	\$125.00
Buffalo mozzarella and grape tomato skewers with balsamic drizzle	\$95.00
Salami coronets stuffed with herbed cream cheese	\$95.00
Belgian endive tips stuffed with herb cream cheese, candied walnuts, and fresh strawberries	\$97.00
Assorted bruschetta	\$100.00
Roasted cherry tomato with Boursin cheese on focaccia	\$115.00
Apple chutney with blue cheese on crostini	\$95.00
Marinated asparagus tips wrapped with prosciutto	\$120.00
Shredded beef in a phyllo cup with blackberry chili glaze	\$95.00
Assorted canapés	\$125.00
Chicken teriyaki on sesame cracker	\$129.00
Chilled jumbo shrimp	\$130.00
Marinated artichoke stuffed with crabmeat	\$125.00
Red snapper ceviche	\$100.00
<u>HOT HORS D' OEUVRES ~ Tray or Passed</u>	<u>50 pcs.</u>
Mini Chimichangas with Salsa Fresca	\$75.00
Swedish or BBQ Meatballs	\$80.00
Bite-Size Eggrolls with Sweet and Sour Sauce	\$80.00
Stuffed Mushroom Caps with Spinach and Feta Cheese served with Alfredo Sauce	\$85.00
Boneless Buffalo Chicken Wings with Bleu Cheese Dressing	\$87.00
Spinach artichoke dip on crispy baguette	\$95.00
Phyllo cup filled with chicken, caramelized onion and sundried tomatoes	\$87.00
Roasted Eggplant and Roma tomato relish on pita bread toast.	\$90.00
Spanakopita	\$92.00
Chicken or beef sate with peanut dipping sauce	\$95.00
Stuffed mushroom caps with Italian sausage	\$95.00
Assorted mini quiche	\$97.00
Pot stickers with dipping sauce	\$97.00
Crab Rangoon with Asian dipping sauce	\$97.00
Stuffed mushroom caps with crabmeat and Marinara	\$99.00
Sesame crusted Ahi tuna skewers with a pineapple sauce and a touch of cayenne	\$125.00
Mini crab cakes with chipotle cream sauce	\$130.00



PLATED DINNER SELECTIONS

Dinner selections are served with first course choice of salad, chef's choice of appropriate vegetables, fresh baked rolls and butter, Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Tazo Herbal & Iced Teas and Chef's Choice of Dessert

FIRST COURSE SALAD

(Choose one)

HIGH COUNTRY

Crunchy radicchio, Boston lettuce and baby arugula, all tossed carefully with candied walnuts, Feta cheese, fresh strawberries, marinated artichoke hearts and fresh cucumber slices drizzled with a delicious raspberry balsamic vinaigrette

CLASSIC CAESAR

Crisp romaine hearts, Roma tomatoes, shredded parmesan cheese, croutons and rich Caesar dressing accented with a fresh slice of red onion

FLORENTINE CAPRICE

Fresh baby spinach, basil, Roma tomatoes and buffalo mozzarella cheese, all tossed with balsamic vinaigrette and drizzled with aged balsamic reduction

ENTREES

CHICKEN MARSALA

\$24.95 per person

Pan seared chicken breast, covered with a rich Marsala wine sauce and served with roasted garlic mashed potatoes (Gluten Free style available, please speak with a HCCC team member)



VEGETABLE NAPOLEON

\$ 24.95 per person

Sweet potatoes, roasted bell peppers, zucchini, yellow squash, red onion, eggplant and parmesan cheese all marinated in aged balsamic reduction served with roasted butternut squash and a red potato medley



ROASTED LOIN OF PORK

\$25.95 per person

Seared pork loin crusted with dried chilies slow roasted and paired with our house-made fresh apple glaze, Yukon gold mashed potatoes



VEGETARIAN TART

\$25.95 per person

Flaky black pepper and cayenne crust filled with zucchini, squash, tomatoes, mash potatoes, and quinoa served with chef choice vegetable

ASIAGO CHICKEN

\$26.95 per person

Roasted chicken breast stuffed with a blend of red sun-dried tomatoes and fresh basil, encrusted with our own Asiago breading served over Florentine rice and topped with basil cream sauce

PECAN ENCRUSTED RED SNAPPER

\$27.95 per person

Fresh Red Snapper encrusted with our house made pecan mixture and drizzled with a roasted red pepper coulis served with roasted red potatoes



GRILLED ATLANTIC SALMON

\$27.95 per person

Fresh Atlantic salmon grilled and glazed with a citrus butter sauce, paired with creamed wild rice

BACON WRAPPED HALIBUT

\$28.95 per person

Fresh Halibut wrapped in our smokehouse bacon and finished with citrus butter, paired with creamy orzo pasta



ROASTED PRIME RIB OF BEEF

\$29.95 per person

Slow roasted prime rib of beef rubbed with fine herbs and spices accompanied with au-jus and creamy horseradish served with oven roasted red potatoes



FILET MIGNON

\$34.95 per person

Hand cut 8 oz. fillet of beef crusted with gorgonzola cheese and Merlot caramelized onions and mushrooms with roasted Peruvian purple potatoes

DUET SELECTIONS

CLASSIC ITALIAN

\$29.95 per person

Classic eggplant parmesan served with chicken mozzarella covered with housemade marinara sauce and melted mozzarella cheese and served with basil-pesto fettuccini



MIXED GRILL

\$32.95 per person

Grilled airline chicken breast with roasted garlic butter paired with slow cooked barbeque Saint Louis style pork ribs served over creamy mashed potatoes



SURF AND TURF

\$39.95 per person

Petite filet mignon and jumbo prawns seasoned and grilled served with a dried cherry merlot sauce and roasted parmesan fingerling potatoes



GRAND CANYON DUET

\$42.95 per person

Gorgonzola crusted petite filet mignon with bacon wrapped halibut topped with a citrus butter sauce served with red jasmine rice



DINNER BUFFETS

*Minimum of 25 people

Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Tazo Herbal and Iced Teas

ITALIAN SAMPLER

\$29.95 per person

Antipasto platter, tomato and mozzarella salad, Caesar salad, traditional bolognese lasagna, chicken Marsala, cheese stuffed tortellini with marinara sauce, zucchini and yellow squash served with garlic bread sticks and classic tiramisu

BAJA FIESTA

\$32.95 per person

Tri-color tortilla chips with guacamole and salsa fresca, fresh garden greens with assorted dressings, cilantro chicken salad, black bean and roasted corn salad, build your own chicken and beef fajitas with all the fixings, enchilada casserole, refried beans, Spanish rice and assorted stuffed gourmet churros

OLD WEST BBQ

\$34.95 per person

Fresh garden greens with assorted dressings, red bliss potato salad, seasonal fresh fruit, barbecue chicken, slow cooked beef brisket and Saint Louis style pork ribs with sweet barbecue sauce accompanied with corn on the cob, ranch style beans, apple cobbler, and cornbread

Substitute flat iron steak for additional: \$ 2.00 per person

SUIT YOURSELF

Design your own buffet!

Two entrees \$34.95 per person / Three Entrees \$38.95 per person

Includes rolls, butter and Chef's Choice Dessert

Choice of Salads (2):

Fresh Garden with assorted Dressings, Caesar, Tossed Caprice, Fresh Fruit, Grilled Vegetable, Bowtie Pasta or Red Bliss Potato

Choice of Entrees:

Sliced Roast Beef with Au Jus
Red Snapper Amandine
Chicken Marsala
Roasted Pork Loin
Grilled Atlantic Salmon
Bistro Fillet Medallion
Slow Roasted sliced Beef
Brisket

Choice of Starch (2):

Rice pilaf
Roasted red potatoes
Garlic whipped potatoes
Baked potatoes
Couscous
Basil-pesto penne pasta
Sweet mashed potatoes
Wild rice
Orzo Pasta

Choice of vegetables (2):

Sautéed baby carrots and Sugar snap peas
Sautéed green beans
Steamed broccoli
California medley
Sautéed mixed garden vegetables
Stir fry style vegetables
Sautéed zucchini and yellow squash with cherry tomatoes



RECEPTION AND BUFFET ENHANCEMENTS

THE CARVERY

Includes freshly baked rolls & butter

All carvery items require a uniformed Chef @ \$60.00 per hour (*2 hour minimum)

STEAMSHIP OF BEEF

\$350.00

Impressive choice for large gatherings cooked to medium and accented with herbal mayonnaise, horseradish & chive cream and whole grain mustard sauce
(Serves approximately 75 guests)

BEEF TENDERLOIN WELLINGTON

\$320.00

Seared tenderloin of beef incrustated with a mushroom and shallots duxelle then carefully wrapped in pastry dough served with au-jus and merlot demi
(Serves approximately 30 guests)

GOLDEN ROASTED TURKEY ROULADE

\$325.00

Slow oven roasted Tom turkey filled with chorizo cornbread stuffing rolled up and served with our cranberry aioli and Dijon mustard
(Serves approximately 40 guests)

APPLE STUFFED PORKLOIN

\$295.00

Center cut pork loin stuffed fresh apples and spices served with a warm apple spiced glaze
(Serves approximately 50 guests)

HONEY GLAZED HAM

\$275.00

Slow roasted ham served with honey mustard and pineapple relish
(Serves approximately 50 guests)

PRIME RIB OF BEEF

\$300.00

Slow cooked to perfection, seasoned with fresh herbs to make golden crust and served with au jus and creamy horseradish
(Serves approximately 50 guests)



BANQUET BEVERAGE SERVICE

HOSTED & CASH BAR PRICING

PRICED PER DRINK

Hosted Bar*

<i>Standard Brands</i>	\$4.50
<i>Premium Brands</i>	\$5.50
<i>Domestic Bottled Beer</i>	\$3.50
<i>Imported Bottled Beer</i>	\$4.50
<i>House Wine</i>	\$4.50
<i>Cordials</i>	\$7.50
<i>Soft Drinks</i>	\$2.50
<i>Mineral Water</i>	\$2.50

Cash Bar**

<i>Standard Brands</i>	\$5.00
<i>Premium Brands</i>	\$6.00
<i>Domestic Bottled Beer</i>	\$4.00
<i>Imported Bottled Beer</i>	\$5.00
<i>House Wine</i>	\$5.00
<i>Cordials</i>	\$8.00
<i>Soft Drinks</i>	\$3.00
<i>Mineral Water</i>	\$3.00

*Prices do not include applicable sales tax or staffing charges

** Prices include all applicable sales tax

\$75.00/hour Bartender fee applies to all bars with less than \$500 in sales

*Minimum of two hours

HOUSE WINE BY THE BOTTLE

Cabernet Sauvignon ~ Pinot Noir ~ Chardonnay

\$26.00 per bottle