

MEET AT THE CENTER OF BUSINESS AND PLEASURE



CATERING MENU



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TABLE OF CONTENTS



BREAKFAST PACKAGES	Page 1
BREAKFAST - PLATED	Page 2
BREAKFAST - BUFFETS	Page 3
BREAKFAST - BUFFET ENHANCEMENTS	Page 4
BREAKS - AL A CARTE	Page 5
BREAK PACKAGES	Page 6
LUNCH - PLATED	Page 7
LUNCH - BUFFETS	Page 8
LUNCH - BOXED LUNCH	Page 10
DAY MEETING PACKAGES	Page 11
DINNER - PLATED ENTRÉES	Page 12
DINNER - BUFFETS	Page 15
CREATE YOUR OWN BUFFET PACKAGE	Page 17
RECEPTION PACKAGES	Page 19
BAR PACKAGES	Page 22

All prices subject to a 22% service charge & applicable taxes.

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BREAKFAST - PACKAGES



GRAB & GO

10pp

- Seasonal Whole Fruit
- Assorted Yogurts
- Assorted Breakfast Pastries
- Selection of Fresh Chilled Juices
- Lumière Blended Coffees & Herbal Teas

CONTINENTAL BREAKFAST

16pp

- Seasonal Fruit Salad with Cinnamon-Spiced Berries
- Hot Steal Oats with Maple & Dried Fruits
- Assorted Flavored Yogurts
- Granola and 2% Milk
- Selection of Breakfast Breads, Bagels & Pastries
- Selection of Chilled Juices
- Lumière Place Blend Coffees & Herbal Teas

ENHANCEMENTS

SELECT FROM THE FOLLOWING ADD-ONS

- Sugar-Glazed Ham on Croissant with Cheddar Cheese 5pp
- Southern Buttermilk Biscuit with Sausage & Egg 5pp
- Skillet Wrap Stuffed with Scrambled Eggs, Tomatoes & Swiss Cheese 5pp
- Congee Rice Porridge served with Traditional Condiments 5pp

All prices subject to a 22% service charge & applicable taxes.

BREAKFAST - PLATED



SECOND STREET

18pp

Fresh Tomato & Spinach Frittata
Roasted Breakfast Potatoes
Turkey Sausage Links
Zucchini Muffins
Selection of Chilled Juices
Lumière Place Blend Coffees & Herbal Teas

ARCH MADNESS

20pp

Honey Cured Ham & Vermont Cheddar Omelet
Applewood-Smoked Bacon
Country Hash Browns
Selected Breakfast Breads
Selection of Chilled Juices
Lumière Place Blend Coffees & Herbal Teas

All prices subject to a 22% service charge & applicable taxes.

BREAKFAST - BUFFETS



THE GREAT START

22pp

Sliced Seasonal Fruits & Berries
Chef's Choice of Yogurt Parfaits
Granola and 2% Milk
Selection of Breakfast Breads, Bagels & Pastries
Fresh Tomato & Mozzarella Frittata
Applewood-Smoked Bacon
Sausage Links (Turkey Option Available)
Roasted Breakfast Potatoes
Selection of Chilled Juices
Lumière Place Blend Coffees & Herbal Teas

THE MID-WESTERN

26pp

Sliced Seasonal Fruits & Berries
Assorted Flavored Yogurts
Granola and 2% Milk
Selection of Breakfast Breads, Bagels & Pastries
Buttermilk Biscuits & Gravy
Farm House Style Scrambled Eggs
Buttermilk Pancakes
Applewood-Smoked Bacon
Breakfast Sausage Patties (Turkey Option Available)
Country Hash Browns
Selection of Chilled Juices
Lumière Place Blend Coffees & Herbal Teas

** \$100 CHARGE FOR LESS THAN 30 GUESTS

All prices subject to a 22% service charge & applicable taxes.

BREAKFAST - BUFFET ENHANCEMENTS



EUROPEAN BREAKFAST STATION

8pp

Smoked Atlantic Salmon with Condiments
Selection of Cured Meats & Cheeses
Assorted Bagels, Croissants & Breakfast Breads
Jellies & Preserves

MAKE IT A BRUNCH

10pp

SELECT ONE OF THE FOLLOWING

Pineapple-Glazed Ham
Herb-Roasted Chicken Breast
Salmon Fillet
Garden Vegetable Quiche

OMELET STATION

10pp

Action Stations Require a Chef Attendant, \$100 Fee per 50 Guests.

CREAT-YOUR-OWN OMELET WITH CHOICE OF WHOLE EGGS,
EGG WHITES OR EGG BEATERS

MEATS

Applewood Bacon
Cured Ham
Ground Turkey
Italian Sausage

CHEESES

Cheddar
Havarti
Mozzarella
Swiss

FRESH VEGETABLES

Baby Spinach
Broccoli
Grape Tomato
Grilled Artichoke
Mixed Peppers
Mushroom
Red Onion
Yellow Onion

All prices subject to a 22% service charge & applicable taxes.

BREAKS - A LA CARTE



ALL DAY BEVERAGE PACKAGES

	Price/Gallon
Lemonade	29
Fruit Punch	32
Lumière Place Blend Coffee - Regular & Decaffeinated	40
Lumière Place Blend Iced Tea	40
Selection of Chilled Juices	24
BOTTLED BEVERAGES	
Fiji Bottled Water	3.50 ea
Fruit-Infused Bottled Water	4.50 ea
Assorted Soft Drinks (Cans)	3.50 ea

SNACKS

	Price/Dozen
Assortment of Donuts	24
Selection of Protein Power Bars	36
Cookies	36
Brownies	36
Cheesecake on a Stick	36
Chocolate-Dipped Strawberries	45
Fresh Fruit Cups	48

DRY SNACKS

EACH BOWL SERVES 25 GUESTS

	Price/Bowl
Pretzels	20
Popcorn	20
Trail Mix	20
Mixed Nuts	24

All prices subject to a 22% service charge & applicable taxes.

BREAK - PACKAGES



ALL BREAK PACKAGES ARE FOR ONE HOUR

THE 7TH INNING STRETCH

10pp

Individual Bags of Chips & Pretzels
Assorted Bags of Popcorn
Assorted Candy Bars
Bottled Water & Soft Drinks
Lumière Place Blend Coffees & Herbal Teas

I NEED CAFFEINE!

12pp

Assorted Protein Power Bars
Assorted Soft Drinks
Red Bull Energy Drink
Fiji Bottled Water
Lumière Place Blend Coffees & Herbal Teas

COOKIES & CREAM

14pp

Chocolate Chip Cookies
Peanut Butter Cookies
Oatmeal Raisin Cookies
Assorted Ice Cream Treats
Bottled Water & Soft Drinks
Lumière Place Blend Coffees & Herbal Teas

HEALTHY BREAK

16pp

Selection of Yogurts
Granolas
Trail Mix
Selection of Whole Fruit
Fiji Bottled Water
Fruit-Infused Bottled Water
Lumière Place Blend Coffees & Herbal Teas
**CUT FRESH FRUIT – ADDITIONAL 2pp

All prices subject to a 22% service charge & applicable taxes.

LUNCH - PLATED



ENTRÉE SELECTION INCLUDES CHOICE OF ONE SALAD AND ONE DESSERT.
ALL PLATED LUNCHES ARE SERVED WITH FRESHLY BAKED ROLLS,
BUTTER, BREWED ICED TEA AND LUMIÈRE PLACE BLEND COFFEE.

ENTRÉES

Oven-Roasted Chicken Breast	27pp
Garlic Mashed Potatoes, Steamed Broccoli and Marsala Wine Reduction	
Grilled Pork Loin topped with Cinnamon Apples	30pp
Herb-Roasted Potatoes and Sautéed Seasonal Vegetables	
Pan-Seared Salmon	32pp
Wild Rice, Baby Vegetables and Lemon Beurre Blanc	
Crispy Seared Red Snapper Filet	32pp
Vegetable Julienne, Peruvian Potatoes and Pesto Oil	
Petit Filet with Herb Butter	36pp
Baked Potato and Vegetable Medley	

SALADS

SELECT ONE OF THE FOLLOWING

Farm Fresh Greens Salad

Mixed Greens with Vine-Ripened Tomatoes, Cucumbers & Red Wine Vinaigrette

Classic Caesar Salad

Romaine Lettuce with Shaved Parmesan, Garlic-Herb Croutons & Caesar Dressing

Baby Spinach Salad

Baby Spinach with Dried Cranberries, Walnuts, Blue Cheese Crumbles & Balsamic Vinaigrette

DESSERTS

SELECT ONE OF THE FOLLOWING

Vanilla Pound Cake Marinated Berries & Lemon Sabayon

Chocolate Cheesecake Caramel Sauce & Roasted Pecans

Colossal Strawberry Cheesecake Vanilla Whipped Cream & Chocolate Curls

Giant Cream Puff Vanilla Ice Cream & Cherry Compote

Flourless Chocolate Cake Coffee Ice Cream

All prices subject to a 22% service charge & applicable taxes.

LUNCH - BUFFETS



ALL LUNCH BUFFETS ARE SERVED WITH BREWED ICED TEA AND LUMIÈRE PLACE BLEND COFFEE

STL DELI

22pp

Macaroni Salad

Red Potato Salad

Cole Slaw

Oven-Roasted Turkey, Deli Ham, Salami & Pepper-Crusted Roast Beef

Provolone, Pepper Jack, Cheddar & Swiss Cheeses

Romaine Lettuce, Sliced Tomatoes, Peppers, Onions & Assorted Pickles

Selection of Artisan Breads, Wraps & Rolls

Assorted Condiments

Assorted Chips & Pretzels

Assorted Desserts

THE FIESTA

25pp

Beef & Chicken Taquitos

Cheese Enchiladas

Mexican Cheese Blend Quesadillas

Cinnamon Churros with Warm Maple Syrup

Taco Bar *(Includes The Following)*

Spicy Ground Beef

Flour & Corn Soft Tortillas

Hard Shell Tacos

Corn Tortilla Chips

Refried Beans

Mexican Rice

Shredded Cheese & Nacho Cheese Sauce

Sour Cream

Shredded Lettuce

Diced Tomatoes

Sliced Olives

Chopped Onions

Jalapenos

Fresh Lime & Cilantro

All prices subject to a 22% service charge & applicable taxes.

LUNCH - BUFFETS

ALL LUNCH BUFFETS ARE SERVED WITH BREWED ICED TEA
AND LUMIÈRE PLACE BLEND COFFEE

THE ITALIAN

29pp

White Bean, Spinach & Pancetta Soup
Caesar Salad - Romaine Lettuce, Shaved Parmesan,
Garlic Croutons & Creamy Caesar Dressing
Antipasto Pasta Salad
Chicken Saltimbocca with Mushroom Ragout
Steak Vesuvius with Peas, Potatoes & Carrots
Roasted Snapper with Artichokes & Lemons
Mini Cheesecakes, Assorted Brownies, Tiramisu

THE SMOKEHOUSE

32pp

Wedge Salad - Tomatoes, Cucumbers, Pickled Onions,
Bacon, Blue Cheese Crumbles and Creamy Ranch Dressing
Caesar Salad - Romaine Lettuce, Shaved Parmesan,
Garlic Croutons & Creamy Caesar Dressing
Smoked Beef Brisket
BBQ Chicken
BBQ Pulled Pork
Baked Beans, Grilled Corn, Cornbread
Coleslaw and Red Potato Salad
Mini Cheesecakes, Assorted Brownies & Cakes

** \$100 CHARGE FOR LESS THAN 30 GUESTS

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LUNCH - BOXED LUNCH



ALL BOXED LUNCHES INCLUDE WHOLE FRUIT,
POTATO CHIPS, COOKIE & FIJI BOTTLED WATER

BOXED LUNCH OPTIONS

22pp

SELECT FROM THE FOLLOWING

Italian Beef & Havarti

Soft Hoagie Roll with Spiced Peppers

Sliced Ham & Cheddar

Wheat Roll with Lettuce & Tomato

Slow Roasted Turkey & Provolone

Ciabatta Bun with Sundried Tomatoes

Corn Beef & Swiss

Rye Bread with Sauerkraut & Pickles

Grilled Mediterranean Vegetables

Sun-Dried Tomato Wrap with Pesto Aioli

EXECUTIVE BOXED LUNCH OPTIONS

27pp

SELECT FROM THE FOLLOWING

Smoked Salmon & Havarti Cheese

Sourdough with Lemon Aioli

Grilled Chicken Salad Wrap

Cheddar Cheese & Olive Tapenade

Classic Italian Grinder

Authentic Italian Meats & Cheeses

Roasted Vegetable Medley with Feta Cheese

Brioche Bun with Whole-Grain Mustard

All prices subject to a 22% service charge & applicable taxes.

DAY MEETING PACKAGE - MINIMUM OF 15 PEOPLE



INCLUDES ROOM RENTAL, SET UP & TEAR DOWN,
DEDICATED STAFF & THE FOLLOWING ITEMS

COMMUNITY BREAK STATION

Separate Area Outside Meeting Space

75pp

MEETING DAY CONTINUOUS BEVERAGE SERVICE

Lumière Place Blend Coffees & Herbal Teas
Brewed Iced Tea
Assorted Soft Drinks
Fiji Bottled Water

Fruit-Infused Bottled Water
(Available for Additional 2pp)

GREAT START BREAKFAST

Assorted Whole Fruit
Assorted Breakfast Pastries
Assorted Spreads & Jellies
Selection of Chilled Juices

MORNING BREAK

Fresh Fruit Cups

WORKING LUNCH

Assorted Deli-Style Sandwiches
Selection of Chips & Pretzels
Cupcakes, Brownies & Cookies

AFTERNOON STRETCH

Assorted Protein Power Bars

AUDIO VISUAL

LCD Projector, Screen
Podium with Microphone

All prices subject to a 22% service charge & applicable taxes.

DINNER - PLATED ENTRÉES



ENTRÉE SELECTION INCLUDES CHOICE OF ONE SOUP, ONE SALAD AND ONE DESSERT. ALL PLATED DINNERS ARE SERVED WITH ARTISAN BREADS, BUTTER, BREWED ICED TEA AND LUMIÈRE PLACE BLEND COFFEES & HERBAL TEAS.

ENTRÉES

SELECT FROM THE FOLLOWING

Pan Roasted Chicken Cheddar Cheese Potato Gratin, Sautéed Baby Vegetables, Caramelized Cipollini Onions	36pp
Chardonnay Roasted Airline Chicken Breast Sautéed Sun-dried Tomatoes & Herbs Couscous with Wild Mushrooms & Steamed Asparagus	38pp
Lump Crab Meat Stuffed Chicken Breast Roasted Sweet-Pepper Rice, Medley of Garden Vegetables	44pp
Broiled Salmon On Wilted Spinach Roasted Red Potatoes, White Wine Dill Sauce	38pp
Pepper Crusted Ahi Tuna Sweet Potato Mash, Lemon-Buttered Baby Carrots Asian BBQ Sauce	48pp
Tomato Crusted Halibut Steak Fennel Mashed Potatoes, Artichoke Tomato Mélange, Lemon-Herb Beurre Blanc	48pp
Blue Crab Crusted Chilean Seabass Medallion Lemon Garlic Mash, Grilled Asparagus, Tomato Fondue	52pp

ENTRÉES CONTINUED ON THE NEXT PAGE

All prices subject to a 22% service charge & applicable taxes.

DINNER - PLATED ENTRÉES



ENTRÉES CONTINUED

Grilled Pork Chop & Caramelized Apples 36pp
Red Potato Hash, Bean and Bacon Medley, Calvados Reduction

Braised Beef Short Rib 42pp
Garlic Whipped Mashed Potatoes
Oven-Roasted Root Vegetables, Natural Jus

Grilled 8oz Beef Tenderloin 48pp
Topped with Fine Herb Butter, Butter-Glazed Asparagus
Thyme-Roasted Red Potatoes

Seared 8oz Ribeye Steak 52pp
Twice-Baked Potato, Seasonal Vegetables
Wild Mushroom Ragout

Surf & Turf 58pp
Beef Tenderloin & Cold Water Lobster Tail
Roasted Fingerling Potatoes, Vegetable Medley
Peppercorn Sauce and Hollandaise Sauce

SOUP, SALAD AND DESSERT OPTIONS
ARE ON THE FOLLOWING PAGE

All prices subject to a 22% service charge & applicable taxes.

DINNER - PLATED ENTRÉES



SOUPS

SELECT ONE OF THE FOLLOWING

- Beer Cheddar Cheese Soup** with Pretzel Croutons
- Lobster Bisque** with Crème Fraîche
- Caramelized Onion Soup** with Gruyère Cheese
- Creamy Tomato Basil Soup** with Seasoned Croutons

SALADS

SELECT ONE OF THE FOLLOWING

- Bistro Salad**
Baby Iceberg Lettuce, Sliced Tomatoes, Pickled Red Onions, Cheddar Biscuit Croutons, Tomato, Ranch Dressing
- Chop Salad**
Farm Greens, Blue Cheese Crumbles, Dried Cranberries, Oven-Cured Tomatoes, Candied Walnuts, Blue Cheese Vinaigrette
- Caesar Salad**
Romaine Lettuce, Garlic Herb Croutons, Shaved Parmesan, Caesar Dressing
- Spinach Salad**
Hard Boiled Egg, Tomatoes & Red Onion, Applewood-Smoked Bacon, Garlic Crostini, White Balsamic Vinaigrette
- Walnut Pear Salad**
Mixed Greens, Red Pears, Walnuts, Blue Cheese Crumbles, Cranberry Vinaigrette

DESSERTS

SELECT ONE OF THE FOLLOWING

- White Chocolate Mousse** in a Chocolate Cup
- Chocolate Mousse Timbale** Glazed in Fudge
- Tiramisu Cream** with Coffee-Soaked Ladyfingers
- Marshmallow Cheesecake** with Cherry Compote & Florentine Cookie
- Key Lime Cheesecake** Macadamia Nut Crusted

All prices subject to a 22% service charge & applicable taxes.

DINNER - BUFFETS



ALL DINNER BUFFETS ARE SERVED WITH BREWED ICED TEA AND LUMIÈRE PLACE BLEND COFFEE

THE AMERICAN

36pp

Roasted Red Potato Salad
Iceberg Lettuce, Tomatoes & Onions
Ranch & House Vinaigrette
Grilled Chicken with Chardonnay Sauce
Roast Pork Loin, Rustic Apple Sauce
Petit NY Strip Steak, Mushrooms & Onions
Chive Mashed Potatoes
Sautéed Green Beans topped with Crispy Onions
Assorted Miniature Pastries, Cookies and Pies

THE ITALIAN DELUXE

42pp

Tomato Mozzarella Caprese, Aged Balsamic Salad
Roasted Artichoke, Tomato & Spinach Salad
Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing
Chicken Piccata, Lemon & Capers
Beef Milanese, Mushroom & Tomato
Pan-Seared Pork Loin, Marsala Jus
Toasted Ravioli, Marinara
Herb-Roasted Potatoes, Sweet Peppers
Baked Summer Squash, Spicy Marinara
Tiramisu, Assorted Miniature Pastries

THE BBQ PIT

44pp

Red Potato Salad	Garlic Mashed Potatoes
Green Cabbage & Carrot Slaw	Brown Sugar Baked Beans
Garden Fresh Salad, Sun-Dried Tomato	Fire-Grilled Corn
Ranch Dressing & House Vinaigrette	Cornbread Muffins
BBQ Pork Steak, Bourbon BBQ Sauce	Assorted Mini Pastries & Cakes
Smoked Beef Brisket, Fried Onion, Natural Jus	
Smoked Chicken Thighs, Sweet Baby Ray's BBQ Sauce	

All prices subject to a 22% service charge & applicable taxes.

DINNER - BUFFETS



ALL DINNER BUFFETS ARE SERVED WITH BREWED ICED TEA AND LUMIÈRE PLACE BLEND COFFEE

THE SISTER CITY

46pp

Roasted Red Potato Salad, Whole-Grain Mustard
Creamy Cole Slaw
Romaine Garden Salad, Ranch & House Vinaigrette
Cornmeal-Crusted Catfish
BBQ Pork Spare Ribs
Smoked Beef Brisket
Jambalaya
Crawfish Étouffée
Fire-Grilled Corn Salsa & Cornbread Muffins
Baked Macaroni and Cheese
Red Beans and Rice
Bacon Braised Green Beans
Assorted Southern Desserts, Beignets & Goopy Butter Cake

THE PRIME RIB

52pp

Mixed Green Salad with Onion, Tomato & Cucumber, Balsamic Vinaigrette
Classic Caesar Salad with Shaved Parmesan & Garlic Herb Croutons
Vine-Ripened Tomatoes, Baby Spinach, Sliced Mozzarella Cheese with Balsamic Vinegar & EVOO
Oven-Roasted Prime Rib with Horseradish Cream & Au Jus (Carving Station)
Grilled Chicken Breast Topped with Wild Mushroom Sauce
Sea Scallops and Shrimp Skewers with Lemon-Garlic Butter
Twice-Baked Potatoes
Steamed Herb Basmati Rice
Butter-Glazed Linguini Pasta
Roasted Squash with Shallots & Thyme
Medley of Baby Vegetables
Sautéed Baby Spinach with Garlic and Onions
Assorted Mini Pastries & Cakes

All prices subject to a 22% service charge & applicable taxes.

CREATE YOUR OWN BUFFET PACKAGE



BUFFET SELECTION INCLUDES CHOICE OF TWO SALADS,
THREE ENTRÉES, THREE SIDE ITEMS AND THREE DESSERTS.
BUFFET PACKAGES ARE SERVED WITH BREWED ICED TEA
AND LUMIÈRE PLACE BLEND COFFEE.

SALADS

48pp

SELECT TWO OF THE FOLLOWING

- Garden Fresh Salad with Ranch Dressing & House Vinaigrette
- Caesar Salad with Hearts of Romaine, Shaved Parmesan
- Caprese Salad with Balsamic Vinaigrette
- Spinach Salad with Artichoke & Tomato
- Red Skin Potato Salad
- Creamy Cole Slaw

ENTRÉES

SELECT THREE OF THE FOLLOWING

- Chicken Piccata, Lemon & Capers
- Beef Milanese, Mushroom & Tomato
- Pan-Seared Pork Loin, Marsala Jus
- Roast Pork Loin, Rustic Apple Sauce
- NY Strip Steak, Mushrooms & Onions
- Cornmeal-Breaded Catfish, Tartar Sauce
- BBQ Pork Steak, Bourbon BBQ Sauce
- Smoked Beef Brisket, Fried Onion, Natural Jus
- Grilled Atlantic Salmon, Green Onions & Mushrooms
- BBQ-Glazed Chicken Thighs

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CREATE YOUR OWN BUFFET PACKAGE



SIDE ITEMS

SELECT THREE OF THE FOLLOWING

Herb-Roasted Red Potatoes

Steamed Garden Vegetable Medley

Butter-Glazed Corn with Sweet Red Peppers

Garlic Mashed Potatoes

Green Beans with Tomatoes, Herb Butter Sauce

DESSERTS

SELECT THREE OF THE FOLLOWING

Strawberry Shortcake

Roasted Apple Tart

Double Fudge Cupcake

Goopy Butter Cake Lollipop Cheesecake

Chocolate Decadence Cake

Fruit Tarts

** \$100 CHARGE FOR LESS THAN 30 GUESTS

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RECEPTION - PACKAGES



ONE HOUR RECEPTION, MINIMUM OF 30 GUESTS

RECEPTION PACKAGE #1

16pp

Selection of Artisan Cheeses, Breads and Crackers
Vegetable Crudités with Ranch Dressing, Seasonal Fruit Tray

RECEPTION PACKAGE #2

16pp

Choose Any Combination of Two Hors D'Oeuvres

RECEPTION PACKAGE #3

20pp

Choose Any Combination of Three Hors D'Oeuvres

RECEPTION PACKAGE #4

22pp

Choose Any Combination of Four Hors D'Oeuvres

HORS D'OEUVRES SELECTIONS

Toasted Ravioli

Miniature Vegetable Quiche

Mild Buffalo Chicken Wings
with Ranch Dressing & Celery

Beef Sate

Honey BBQ Mini Meat Balls

Miniature Crab Cakes

Golden Chicken Fingers

Shrimp Cocktail

Vegetable Spring Rolls

Crabmeat Rangoon

Asian Pot Stickers

Bacon-Wrapped Shrimp

with Sesame Soy Dipping Sauce

Chicken Quesadillas

All prices subject to a 22% service charge & applicable taxes.

RECEPTION



GOURMET FRUIT PLATTER

SELECTION OF SEASONAL FRESH FRUITS INCLUDING BERRIES, GRAPES PINEAPPLE AND MELONS. SERVED WITH CREAMY YOGURT DIP.

Small	25 guests	\$80
Medium	50 guests	\$120
Large	100 guests	\$220

CRUDITÉ VEGETABLE PLATTER

SELECTION OF FRESH VEGETABLES TO INCLUDE CUCUMBER, BABY GRAPE TOMATO, CELERY, CARROT, BROCCOLI, CAULIFLOWER, MUSHROOM AND RADISH. SERVED WITH RANCH DRESSING & CHEDDAR CHEESE DIP.

Small	25 guests	\$75
Medium	50 guests	\$125
Large	100 guests	\$200

CHEESE BOARD

SELECTION OF ARTISAN CHEESES ACCOMPANIED WITH DRIED FRUITS, SPREADS AND SPICED & CANDIED NUTS. SERVED WITH SELECT BREADS & CRACKERS.

Small	25 guests	\$125
Medium	50 guests	\$175
Large	100 guests	\$275

CHARCUTERIE & CHEESE

SELECTION OF ARTISAN MEATS & CHEESES ACCOMPANIED WITH DRIED FRUITS, SPREADS AND SPICED & CANDIED NUTS. SERVED WITH SELECT BREADS & CRACKERS.

Small	25 guests	\$175
Medium	50 guests	\$225
Large	100 guests	\$350

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RECEPTION



LA FIESTA

CHICKEN TAQUITOS, CHEESE QUESADILLAS AND MEXICAN BEEF SLIDERS. NACHO BAR WITH SPICY GROUND BEEF, GUACAMOLE, DICED TOMATO, BLACK OLIVES, CHOPPED ONION, JALAPEÑO AND ASSORTED SALSAS.

Small	25 guests	\$175
Medium	50 guests	\$275
Large	100 guests	\$375

HAND-ROLLED SUSHI PLATTERS

18/Roll

(EIGHT PIECES PER ROLL)

CALIFORNIA ROLL

Snow Crab, Avocado, Cucumber, Masago

SPICY TUNA ROLL

Spicy Tuna, Cucumber

PHILLY ROLL

Salmon, Avocado, Cream Cheese

RAINBOW ROLL

California Roll Topped with Tuna, Salmon, Ebi, Yellow Tail

SPIDER ROLL

Soft-Shell Crab, Avocado, Cucumber, Masago

All prices subject to a 22% service charge & applicable taxes.

BAR PACKAGES



ALL BAR PACKAGES ARE A TWO HOUR MINIMUM.
EXTENDED TIME INCREMENTS FOR BAR PACKAGES
WILL BE CHARGED AT FULL HOURLY RATES.
\$100 BARTENDER FEE PER 100 GUESTS

BEER, WINE & SODA BAR

Domestic Beer *Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite*
Imported Beer *Heineken, Corona*
House Wines *Chardonnay, Pinot Grigio, Merlot, Cabernet, White Zinfandel*
Soft Drinks *Coke, Diet Coke, Sprite, Selection of Mixers*

Two-Hour Bar 17pp | **Three-Hour Bar 24pp** | **Four-Hour Bar 32pp**

CALL PACKAGE BAR (INCLUDES BEER, WINE & SODA)

Smirnoff, Smirnoff Cherry, Beefeater, Dewar's White Label, Jim Beam, Seagram's 7, Bacardi Light, Hornitos, Amaretto

Two-Hour Bar 24pp | **Three-Hour Bar 32pp** | **Four-Hour Bar 38pp**

PREMIUM PACKAGE BAR (INCLUDES BEER, WINE & SODA)

Grey Goose, X Rated Fusion, Tanqueray, Chivas Regal, Jack Daniel's, Crown Royal, Captain Morgan, Patron Silver, Disaronno Amaretto

Two-Hour Bar 28pp | **Three-Hour Bar 36pp** | **Four-Hour Bar 42pp**

HOSTED & CASH BAR PRICING

HOSTED BAR – Host Is Charged For Each Drink Consumed By Guests

CASH BAR – Guests Purchase Their Own Drinks

Per Drink Pricing

Call Package	\$6.50	Imported Beer	\$7.00
Premium Package	\$8.50	Bottled Water	\$3.75
Wines	\$7.00	Soft Drinks	\$3.50
Domestic Beer	\$6.00		

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