

*Catering
to you*
by
THE HOTEL AT AUBURN UNIVERSITY



Menu



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OVERVIEW

GUEST COUNT

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it may be possible to increase the guest count number with a \$3 increase in price per person for each addition, but it will not be possible to reduce the number below your final guaranteed count. If guests exceed the guarantee the night of, a \$5 charge per person will be incurred. Your Catering or Conference Services manager will work with you closely on the guest count.

SERVICE CHARGE & SALES TAX

A 22% taxable service charge and applicable state sales tax of 9% will be added to all food and beverage charges. Audio visual equipment and function room set-up/rental fees are subject to an additional 13% occupancy tax.

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Conference Services or Catering Manager to schedule. Complimentary tastings are done for banquet events with a \$10,000 food and beverage minimum for up to four guests. Additional guests can be added at menu price.

BANQUET PRICING

All prices are subject to 22% service charge, 9% sales tax. Food and beverage items and prices are subject to change based on availability. All food and A/V can be catered off-site with a 15% surcharge

DIETARY RESTRICTIONS

The Hotel at Auburn University can provide alternative options for those guests requiring dietary restrictions. Your Catering Manager will work with you on providing a selection for your guests.

ALTERNATE PRIVATE DINING

Groups 20 or under may utilize the Ariccia private dining room for their breakfast, lunch or dinner selections. Ariccia offers a daily breakfast buffet and a lunch buffet Monday-Friday. Room rental will apply for the private room, Enoteca.

PARKING

Parking at The Hotel at Auburn University is reserved for hotel and event guests only. Overflow parking is available on campus after 5 on Monday-Friday and on the weekends when parking is full. Downtown Auburn also offers metered parking daily.

CATERING TO YOU & AV2U

If you are interested in having The Hotel at Auburn University provide catering or audio visual services for your event offsite we offer our Catering To You and AV2U services. All full service events with a food and beverage minimum of \$5,000 can be catered offsite. All offsite events are subject to a 15% cater out fee and are subject to 22% service charge, 9% sales tax. Food and beverage items and prices are subject to change based on availability. Drop off catering can be provided without the 15% cater out fee.



FREQUENTLY ASKED QUESTIONS

What's included in my function?

All events onsite include the following; tables, chairs, ivory underlays, white tablecloths, white linen napkins, dedicated banquet staff, silverware, stemware, china, votive candles. We will be happy to work with you on renting linen and decor for your function from our list of preferred vendors.

Will you provide someone to oversee my ceremony?

Your Catering Sales Manager will discuss your details with you and provide this information to our event services through a Banquet Event Order (BEO). We will also ask that you provide a schedule of events to your Catering Sales Manager. These things will allow us to provide the experience that you desire for room setup and food services. You may provide your own wedding coordinator or utilize our on-site Catering Sales Manager for a \$400 service charge.

Are there other menu options available?

We would be happy to provide a custom menu for your event. Our catering team will work closely with you and our chef to provide that perfect menu for you.

Do you offer gluten free items?

Yes, you will see the following icon represented throughout the menu indicating items that are gluten free 

Do you have special menus and packages for children?

Yes, we provide child friendly menus for children age six through 12. Meals for children are charged at 1/2 of the selected adult banquet price. Children five and under are free.



Breakfast





PLATED BREAKFAST

All pricing is per person

The Samford Sunrise | \$19.00

Western Scrambled Eggs (GF)
Applewood Smoked Bacon
Home Style Potatoes with an Oven Dried Tomato (GF)
Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee
Assorted Mighty Leaf Teas
Florida Orange Juice and Water

The "Old Main" | \$21.00

Frittata (GF)
Chicken and Apple Sausage (GF)
Fresh Sliced Local Tomatoes and a Buttermilk Biscuit
Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee
Assorted Mighty Leaf Teas
Florida Orange Juice and Water

BREAKFAST STATION

All pricing is per person

**Denotes \$85 chef attendant fee*

Farm Fresh Egg Omelet Station* | \$11.00

Cheddar & Swiss Cheeses, Diced Ham, Sliced Mushrooms, Sautéed Onions, Bell Peppers, Bacon, Sausage, Spinach Leaves (Egg Beaters Available)

Smoked Salmon Station with Assorted Bagels* | \$7.00

New York Style Bagels with Fat Free, Regular & Sundried Tomato Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Diced Hard Boiled Eggs

Roasted Prime Rib Station* | \$13.00

Horseradish Cream Au Jus, Soft Rolls



BREAKFAST BUFFETS

All pricing is per person and based on one-hour replenishment

Signature Continental | \$14.00

Seasonal Fresh Whole Fruit (GF)
Morning Pastries
Honey Butter & Assorted Fruit Preserves
Freshly Baked Muffins & Morning Breads
Apple & Florida Orange Juices
Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee
Assorted Mighty Leaf Teas & Water

Premium Continental | \$18.00

Sliced Fresh Fruit Platter with Seasonal Berries (GF)
Morning Pastries
Honey Butter & Assorted Fruit Preserves
Individual Yogurt with Pure and Natural Granola
Assorted Breakfast Cereals with Bananas, Whole & Skim Milk
Smokehouse Ham & Swiss Cheese Biscuits
Apple & Florida Orange Juices
Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee
Assorted Mighty Leaf Teas & Water

Complete Breakfast Table | \$23.00

Sliced Fresh Fruit Platter with Seasonal Berries (GF)
Morning Pastries
Honey Butter & Assorted Fruit Preserves
Individual Yogurt with Pure and Natural Granola
Assorted Breakfast Cereals with Bananas, Whole & Skim Milk
Traditional Scrambled Eggs (GF)
Applewood Smoked Bacon, Country Sausage Links (GF)
Home Style Potatoes with Sweet Peppers & Onions
Grits, Shredded Cheddar, Green Onions & Diced Tomatoes (GF)
Southern Style Biscuits with Sausage Gravy
Apple & Florida Orange Juices
Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee,
Assorted Mighty Leaf Teas & Water

BUFFET ENHANCEMENTS

All pricing is per person

Pastries & Danishes | \$3.00

Assorted Pastries with Fruit Compote & Cream Cheese

Muffins | \$3.50

Assorted Breakfast Muffins

Morning Scones | \$3.50

Blueberry or White Chocolate Raspberry

Loaded Croissants | \$4.00

Your Choice of Florentine or Ham & Cheese Folded into Butter Croissants

Loaded Biscuits | \$4.50

Scrambled Eggs, Smoked Bacon or Sausage Patties, American Cheese

Sausage Biscuit | \$3.50

Sausage Patty with or without American Cheese

Ham, Egg & Cheese Croissant | \$5.00

Scrambled Eggs, Smokehouse Ham & Swiss Cheese

Biscuits & Gravy | \$3.50

Home Style Buttered Biscuits, Sausage Gravy

Quiche | \$3.50

Assorted Mini Quiches

Steel-Cut Oatmeal | \$3.00

Brown Sugar, Nuts, Dried Fruit, Sweet Cream Butter & Milk

Fresh Fruit Martinis | \$6.00 (GF)

French Toast | \$6.00

Sweet Cream Butter, Macerated Berries & Warm Maple Syrup

Belgian Waffles | \$6.00

Sweet Cream Butter, Macerated Berries & Warm Maple Syrup

Chicken & Apple Sausage | \$3.00

Turkey Bacon | \$3.00



Breaks





SPECIALTY BREAKS

All pricing is per person

Breaks are designated for 45 minutes of service

The "Plainsman Park" | \$13.00

Individual Bags of Popcorn & Chips (GF)
Mini Corndogs & Warm Pretzels with Pommery Mustards
Cracker Jacks & Honey Roasted Peanuts (GF)
Assorted Soft Drinks, Gatorades & Bottled Waters

Snack Attack | \$13.00

Corn Tortilla Chips, Salsa & Guacamole
Bowls of Potato Chips, Ranch & French Onion Dips
Warm Pretzels with Pommery Mustards
Lemon Bars
Whole Fruit (GF)
Pink Lemonade & Southern Sweet Tea
Assorted Mighty Leaf Hot Teas

Sundae Shoppe* | \$15.00

**Add a chef attendant for \$85*
Create Your Own Banana Split or Ice Cream Sundae (GF)
Bananas, Walnuts, Assorted Candy Bar Pieces,
Whipped Cream, Chocolate & Caramel Sauces
Assorted Soft Drinks
Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee
Assorted Mighty Leaf Teas

Healthier Habits | \$14.00

Trail Mix (GF)
Hummus with Pita Chips
Vegetable Crudités with Blue Cheese & Ranch Dips (GF)
Fresh Fruit Skewers with Honey Yogurt Dip (GF)
Whole Fruit (GF)
Assorted Naked Brand Juices
Mighty Leaf Teas

BEVERAGE BREAK

All pricing is per person

Half Day Break | \$8.00

Full Day Break | \$13.00

Freshly Brewed Caffé Siena Regular & Decaffeinated
Coffee & Assorted Mighty Leaf Teas
Individual Fruit Juices, Assorted Soft Drinks
Bottled Water

A LA CARTE SNACKS

All pricing is per person

Cookies | \$2.50

Assorted varieties of Bakeshop fresh cookies

Assorted Candy Bars | \$2.00

Baked Pretzels | \$2.50

Served with yellow mustard dip

Freshly-Popped Popcorn | \$3.50 (GF)

*The following pricing is per bowl and serves
approximately 20 guests*

Pretzels and Gold Fish | \$19.00

Trail Mix | \$28.00 (GF)

Gourmet Nuts | \$40.00

Zesty Bar Mix | \$34.00



Box & Strolling Lunch

BOX LUNCH ENTRÉE

*All pricing is per person. Box lunches come with chips and a freshly baked cookie.
Groups of 15 or Less Choose One Entrée
Groups of 15 or More Choose Two Entrées*

Smoked Turkey Wrap | \$15.00

Tortilla, Smoked Turkey, Spinach, Marinated Tomatoes, Swiss Cheese, Pesto Aioli

Chicken Caesar | \$15.00

Tortilla, Romaine Hearts, Parmesan, Bacon, Grilled Chicken, Caesar Spread

American Club | \$15.00

Hoagie Bun, Ham, Smoked Turkey, Bacon, American Cheese, Lettuce, Tomato, Basil Mayo

Grilled Portobello | \$15.00

Grilled Portobello mushrooms, Feta, Eggplant, Roasted Red Pepper, Arugula, Onion Roll





Buffet Lunch & Dinner

LUNCH BUFFET

All pricing is per person.

Choose 2 Salads, 2 Vegetables or Starches, 2 Entrees, and 2 Desserts

Accompaniments include: Freshly Baked Bread, Sweet Cream Butter, Sweet Tea, Water and Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee

Two Signature Selections | \$27.00

One Signature Selection, One Premium Selection | \$30.00

Two Premium Selections | \$33.00

DINNER BUFFET

All pricing is per person.

Choose 1 Soup, 2 Salads, 2 Vegetables or Starches, 2 Entrees, and 2 Desserts

Accompaniments include: Freshly Baked Bread, Sweet Cream Butter, Sweet Tea, Water and Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee

Two Signature Selections | \$34.00

One Signature Selection, One Premium Selection | \$37.00

Two Premium Selections | \$40.00



SOUPS

- Creamy Tomato and Basil Bisque** (GF)
- Three Bean Chili** (GF)
- Roasted Pepper and Gouda**
- White Bean and Bacon** (GF)
- Potato and Leek**
- Chicken Tortilla**
- Chicken Noodle**

SALADS

- Crisp Caesar**
Romaine Hearts, Shaved Parmesan, Garlic Croutons, Smoked Bacon, Caesar Dressing
- Baby Spinach** (GF)
Spiced Walnuts, Dried Cranberries, Blue Cheese, Citrus Feta Vinaigrette
- Baby Field Greens Salad** (GF)
Candied Pecans, Strawberries, Cucumber, Creamy Oregano Dressing
- Chopped Cobb** (GF)
Iceberg Lettuce, Chicken, Bacon, Tomatoes, Diced Egg, Blue Cheese, Italian Vinaigrette
- Caprese** (GF)
Fresh Sliced Tomatoes, Fresh Mozzarella, Fresh Garden Basil, Pressed Olive Oil
- Panzanella**
Italian Bread Salad, Cherry Tomatoes, Arugula, Kalamata Olives, Honey Red Wine Vinaigrette
- Mediterranean Orzo**
Diced Red Onion, Bell Peppers, Kalamata Olives, Spinach, Herbed Feta Dressing
- Broccoli Salad** (GF)
Broccoli, Bacon, Red Onion, Cheddar Cheese, Sour Cream
- Chorizo and Roasted Corn Potato Salad**
Honey Cumin Dressing
- Bavarian Potato Salad** (GF)
New Potatoes, Green Onions, Whole Grain Mustard, Bacon, Sour Cream
- Vegetable Bouquet** (GF)
Marinated and Grilled Vegetables

VEGETABLES AND STARCHES

- Southern Green Beans** (GF)
Caramelized Onions and Bacon
- Sweet Corn** (GF)
Stewed Tomatoes and Okra
- Vegetable Casserole**
Yellow, Squash, Broccoli, Onions, Rice
- Braised Collard Greens** (GF)
Apple Cider, Ham Hock
- Garden Vegetable Medley** (GF)
Sautéed with Sage Butter
- Roasted Baby Carrots** (GF)
Honey, Local Pecans, Parsley
- Smothered Cabbage** (GF)
Fresh Cracked Black Pepper, Bacon, Onions
- Green Asparagus** (GF)
Roasted Asparagus, Lemon Zest
- Petite Corn Cobs** (GF)
Roasted Corn on the Cob, Pesto Butter
- Jambalaya Rice** (GF)
Home Made Creole Base, Onions, Peppers, White Rice
- Sweet Potato Hash** (GF)
Bacon, Onions, Honey, Apple Cider
- Au Gratin Potatoes** (GF)
Scalloped Yukon Potatoes, Butter, Cream, Parmesan and Mozzarella Cheeses
- Fingerling Potatoes** (GF)
Veusuvio Style, Garlic, Fresh Herbs, Shallots, Butter
- Spanish Rice** (GF)
Peppers, Tomatoes, Saffron
- Whipped Potatoes** (GF)
Roasted Garlic, Butter Cream
- Red Beans** (GF)
Ham Stock, Sausage, White Rice
- Homes-Style Mac-N-Cheese**
Cheddar, Mozzarella, Swiss, Gouda
- Baked Beans** (GF)
Bacon, Cane Sugar, Mustard Seasoning



ENTRÉES

SIGNATURE SELECTIONS

- Jerk Chicken Thighs** | Black Beans, White Rice (GF)
- Chardonnay Chicken** | Herb Roasted Tomatoes, Sautéed Artichokes (GF)
- Southern Fried Chicken** | Sweet Tea Brined, Hand Battered, Whole Grain Mustard Cream Sauce
- Breaded Catfish** | Hand Battered, Ole Bay Seasoning, Tartar Sauce
- Blackened Mahi** | Fresh Citrus Gastrique, Pineapple, Red Onion, Bell Peppers (GF)
- Shrimp and Chicken Jambalaya** | Peppers, Home Made Creole Base, White Rice (GF)
- Lemony Herb Grilled Bone-In Chicken** | New Potatoes with Fresh Thyme, Charred Lemon Halves (GF)
- Herb Marinated Chicken Breast** | Roasted Mushrooms, Yukon Potatoes, Tomato Cream Sauce (GF)
- Beef Tips** | White Rice, Pearl Onions, Baby Carrots, Red Wine Demi (GF)
- Pasta** | Choice of Pesto Sauce or Tomato Sauce, Assorted Vegetables (GF)

PREMIUM SELECTIONS

- Flounder Roulade** | Seafood Stuffing, Creole Cream Sauce
- Red Snapper** | Lemon and Thyme Beurre Blanc, Roasted Zucchini Medallions (GF)
- Seared Salmon** | Orange and Rosemary Glaze, Saffron Basmati Rice (GF)
- Braised Beef Short Ribs** | Marbled Potatoes and Red Wine Demi
- Roasted Beef Provencal** | Sautéed Onions, Plum Tomatoes, Capers, Kalamata Olives (GF)
- Honey Bourbon Pork Loin** | Caramelized Apples and Onions (GF)
- Garlic Shrimp** | Spanish Rice, Herb Cream Sauce (GF)
- Seafood Piccata** | Shrimp, Bay Scallops, Mini Penne, Lemon-Caper Alfredo (GF)
- Charbroiled Sliced Striploin** | Caramelized Onions and Mushrooms, Roasted Thyme Jus (GF)

DESSERTS

- Classic Apple Pie
- Lemonade Cake with Meyer Lemon
- Tiramisu with Amaretto Cream
- Vanilla Bean Mousse with a Mebla Sauce
- Southern Pecan Pie
- White Chocolate and Blueberry Cheesecake
- Iced Chocolate Cake
- Peaches and Cream Bread Pudding with Bourbon Sauce
- Chocolate Bread Pudding
- Red Velvet Cake with Cream Cheese Frosting
- Fresh Fruit Tart
- Brownies and Blondies
- Carrot Cake



THE HOTEL AT AUBURN UNIVERSITY
AND DIXON CONFERENCE CENTER

Plated Lunch & Dinner





LUNCH ENTRÉES

All pricing is per person. Entrée prices include a choice of one salad or one dessert.

Accompaniments include: Freshly Baked Bread, Sweet Cream Butter, Sweet Tea, Water and Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee

Herb Marinated Chicken Breast | \$24.00 (GF)

Carrot Vichy, Garlic Whipped Potatoes, Sauce Verde

Hand Battered Chicken | \$24.00

Roasted Shallot Mashed Potatoes, Seasonal Vegetables, Creole Mustard Cream

Chicken Marsala | \$25.00 (GF)

New Potatoes, French Beans, Oven Roasted Tomato, Sweet Marsala Mushroom Sauce

Roasted Duroc Pork Chop | \$25.00 (GF)

Garden Carrots, Potato Puree, Pecan Gremolata

Braised Beef Short Ribs | \$29.00

Roasted Garlic Potatoes, Charred Asparagus, Red Wine Demi

Blackened Redfish | \$27.00

Trinity Rice, Tiny Green Beans, Creole Gumbo Sauce

Vegetable Lasagna | \$22.00

Zucchini, Squash, Eggplant, Red Pepper, Ricotta Cheese, Marinara, Parmesan



DINNER ENTRÉES

All pricing is per person. Entrée prices include a choice of one salad and one dessert.

Accompaniments include: Freshly Baked Bread, Sweet Cream Butter, Sweet Tea, Water and Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee

Herb and Pecan Encrusted Chicken Breast | \$37.00

Roasted Corn and Pepper Maque Choux, Potato Dauphinoise

Roasted Duroc Pork Chop | \$39.00 (GF)

Smashed Fingerling Potatoes, Roasted Cipolini Onions, Charred Broccolini, Picante Sauce

Braised Beef Short Ribs | \$40.00

Truffle Whipped Potatoes, Roasted Asparagus, Oven Dried Roma Tomato, Burgundy Demi

NY Strip au Poivre | \$42.00 (GF)

Garlic and Shallot Potato Puree, Baby Carrots and Broccoli Rabe, Cognac Demi

Filet Mignon | \$47.00 (GF)

Roasted Potato Stack, Basil Tomato, Seasonal Vegetables, Hunters Sauce

Orange and Rosemary Glazed Salmon | \$39.00 (GF)

Saffron Basmati Rice, Asparagus, Fresh Fennel and Citrus Slaw

Gulf Grouper | \$42.00 (GF)

Crab Meat Imperial, Zucchini Spears, Marinated Tomatoes, Basil Cream

Red Snapper Roulade | \$44.00

Shrimp Crust, Whipped Potatoes, Grilled Zucchini, Baby Carrots, Ole Bay Beurre Blanc

Vegetable Lasagna | \$32.00

Zucchini, Squash, Eggplant, Red Pepper, Ricotta Cheese, Marinara, Parmesan

ENHANCEMENTS

Enhancement items may be added to all entrées to create a duo entrée

Half Cold Water Lobster Tail | \$15.00 per person (GF)

Jumbo Maryland-Style Crab Cake | \$13.00 per person

White BBQ Gulf Shrimp | \$12.00 per person (GF)



SALADS

Baby Field Greens (GF)

Candied Pecans, Strawberries, Cucumber, Creamy Oregano Dressing

Crisp Caesar

Romaine Hearts, Parmesan, Garlic Croutons, Smoked Bacon, Caesar Dressing

Baby Spinach (GF)

Spiced Walnuts, Dried Cranberries, Blue Cheese, Citrus Feta Vinaigrette

Roasted Beets (GF)

Arugula, Pecorino, Crispy Shallots, Pistachios, Cherry Balsamic Vinaigrette

Panzanella

Heirloom Tomatoes, Red Onion, Sherry Vinegar, Olive Oil, Kalamata Olive, Garlic Croutons

Butter Lettuce (GF)

Shaved Radish, Crushed Hazelnuts, Chives, Preserved Lemon Vinaigrette

Caprese (GF)

Soft Baby Greens, Fresh Tomatoes, Mozzarella Cheese, Basil Vinaigrette

Roasted Vegetable (GF)

Seasonal Squashes, Radicchio, Apple, Fennel, Onion Vinaigrette

Chopped

Fried Chick Peas, Cucumber, Cherry Tomato, Feta, Herb Buttermilk Dressing

Arugula (GF)

Parmesan, Golden Raisins, Bacon, Lemon Truffle Vinaigrette

DESSERTS

Crème Catalana (GF)

White Chocolate and Caramel Apple Pie with Vanilla Bean Ice Cream

Lemonade Cake with Meyer Lemon Curd

Tiramisu with Amaretto Cream

Red Velvet Cake with Cream Cheese Frosting

Key Lime Cheesecake with Melba Sauce

White Chocolate and Blueberry Cheesecake

Bananas Foster Cheesecake with Warm Brulee Bananas

Molten Chocolate Cake with Seasonal Berries

Carrot Cake with Cream Cheese Icing & Fried Carrots



Reception





HORS D'OEUVRES

Priced per 100 pieces

**Indicates items that can be served as a Butler Passed Item*

CHILLED HORS D'OEUVRES

- Traditional Shrimp Cocktail with Cut Lemons and Homemade Cocktail Sauce | \$500 (GF)
- Marinated Caprese Skewers with Balsamic Glaze | \$275 (GF)
- Stuffed Cherry Tomatoes with Herb Enhanced Goat Cheese* | \$265 (GF)
- Sweet and Spicy Jerk Chicken Salad Tartlets* | \$275
- Artichoke Phyllo Cups with Lump Crab and Remoulade | \$420
- Bleu Cheese Mousse in Phyllo with Onion Jam and Toasted Almonds* | \$235
- Pimento Cheese Bites with Bacon & Onion Marmalade on a Crostini* | \$275

HOT HORS D'OEUVRES

- Almond Stuffed Bacon Wrapped Figs* | \$285 (GF)
- Santa Fe Rolls with Southwest Chicken, Black Beans and Chipotle Sauce* | \$275
- Breaded Chicken Tenders with Honey Mustard | \$300
- Duck Quesadilla Pockets with a Sweet Heat Dipping Sauce | \$375
- Twice Baked Fingerling Potatoes* | \$260 (GF)
- Coconut Shrimp with Zesty Orange Marmalade | \$400
- Mini Pizza Bites | \$315
- Chicken Cornucopia | \$325
- Mini Beef Wellington* | \$420
- Wild Mushroom Duxelle Bites with Crème Fraiche and Chives* | \$365
- Roasted Meatballs with Blackberry BBQ Sauce | \$235
- Chicken Wings with Traditional Buffalo Sauce, Ranch and Bleu Cheese | \$285
- Scallops Wrapped in Bacon | \$395
- Spicy Tiger Chicken and Parmesan Bites* | \$285
- Lightly Breaded Shrimp with Tiger Sauce* | \$385
- Maryland Style Crab Cakes with Tartar & Remoulade Sauces* | \$525

SWEET SELECTIONS

- Assorted Mini Desserts* | \$315
- Chocolate Covered Strawberries* | \$225 (GF)
- Lemon Bars* | \$295
- Pecan Squares* | \$335



PIZZAS

Standard serving size is 8 slices

Pepperoni | \$18.00

Pepperoni, Mozzarella, San Marzano Tomato Sauce

Sausage | \$18.00

Spicy Italian Sausage, Sliced Red Onion, Mozzarella, San Marzano Tomato Sauce

Veggie | \$18.00

Onions, Tomatoes, Mushrooms, Black Olives, Broccoli, Artichoke, San Marzano Tomato Sauce

Margherita | \$18.00

Mozzarella, Tomatoes, Garden Basil, Garlic, Olive Oil

Quattro Formaggi | \$18.00

Mozzarella, Provolone, Pecorino, Gorgonzola, Garden Herbs, San Marzano Tomato Sauce

HOUSE MADE DIPS

Priced per 50 guests

Corn Tortilla Chips with Sour Cream, Guacamole and House Salsa | \$50

Cajun Crab Dip with Tortilla Chips | \$225

Spicy Tiger Chicken and Parmesan Dip with Tortilla Chips | \$195

Hummus Trio with Assorted Crackers and Pita Breads | \$150

Spinach and Artichoke Dip with Tortilla Chips | \$180

SLIDERS

Priced per 100 pieces

Cheeseburger with onion & pickle | \$350

Pulled Pork, Slaw & Pickle | \$350

Pork Patty with White BBQ | \$350



RECEPTION TABLES

All pricing is per person.

Artisanal Cheeses | \$11.00

Display of Crisp Garden Vegetables (GF)
Roasted Pepper Hummus and Tapenade (GF)
Chef Selection of American and European Cheeses
Membrillo and Cornichons (GF)
Toasted Crostinis with Artisan Crackers

Crudités | \$8.00

Crisp Garden Vegetable Display (GF)
Buttermilk Ranch and Green Goddess Dips (GF)
Crostinis and Toasted Pita Chips
Served with Roasted Mixed Nuts and Dried Fruits (GF)

Seasonal Fruit Platter | \$6.00

Seasonal Fresh Fruit Platter with Fresh Berries, (GF)
Honey-Thyme Yogurt Dip, Nutella Dip (GF)

Epicurean Antipasta Display | \$13.00

Prosciutto, Salami, Cappicola (GF)
Fresh Mozzarella, Manchego, Gorgonzola, Red Dragon
Marinated and Grilled Vegetables and Mushrooms,
Kalamata Olives, Oven Dried Tomatoes (GF)
Membrillo and Cornichons (GF)
Assorted Mustards and Honey (GF)
Toasted Breads and Crackers

Petite Pastry Corner | \$10.00

Chocolate Dipped Strawberries and Pretzels
Chef's assortment of Bite Sized Desserts
Freshly Brewed Café Siena Regular & Decaffeinated Coffee
Assorted Mighty Leaf Teas

RECEPTION STATIONS

All pricing is per person.

Chop Chop Produce Stand* | \$11.00

Soft Baby Field Greens
Chopped Romaine Hearts
Baby Spinach Leaves
Julienne Carrots, Diced Tomatoes, Shaved Red Onion,
English Cucumbers, Toasted and Spiced Nuts, Parmesan
Cheese, Cheddar Cheese, Bleu Cheese Crumbles, Bacon,
Eggs, Garlic Croutons
Fresh Rolls and Honey Butter
Buttermilk Ranch, Creamy Caesar Dressing and
Tarragon Vinaigrette

Gourmet Mac And Cheese Bar* | \$14.00

Orzo with White Truffle Béchamel Sauce
Orecchiette Pasta with New York Cheddar Sauce
Toppings to Include: Grilled Chicken, Smoke House Ham,
Smoked Bacon, Broccoli, Roasted Mushrooms, Roasted
Red Peppers, Green Onions

Custom Potato Fare* | \$14.00

Roasted Garlic Mash with New Potatoes (GF)
Yukon Potato Puree (GF)
Toppings to Include: Grilled Chicken, Smoke House Ham,
Smoked Bacon, Broccoli, Roasted Mushrooms, Roasted
Red Peppers, Caramelized Onions, Shredded Cheddar
Cheese, Sour Cream and Chives

Taco Bar | \$13.00

Choice of two proteins
Fajita Chicken, Peppers, and Onions
Spiced Ground Beef with Tomatoes
Fajita Steak with Peppers and Onions
Pulled Chicken
Flour Tortillas & Hard Taco Shells
Tortilla Chips
Tomatoes, Lettuce, Red Onions, Jalapenos, Lime, Cilantro,
Cheddar Cheese, Guacamole, Sour Cream, Salsa

**Chef Attendants can be added to any station for an \$85 fee
One attendant per 50 guests*



FROM THE CARVING BLOCK

All carving stations require a Chef Attendant.

One attendant per 100 guests

**\$85 chef attendant fee*

Sweet Tea & Rosemary Brined Turkey* | \$250

Buttermilk Cheese Biscuits, Raspberry-Orange Marmalade

Serves 40 Guests

Slow Roasted Medium-Rare Prime Rib* | \$450 (GF)

Dinner Rolls, Horseradish Cream, Rosemary Au Jus

Serves 50 Guests

Steamship Round of Beef* | \$750 (GF)

Dinner Rolls, Whole Grain Honey Mustard, Horseradish Cream, Rosemary Au Jus

Serves 150 Guests

Herb Marinated Beef Tenderloin* | \$390 (GF)

Dinner Rolls, Horseradish Cream, Rosemary Au Jus

Serves 20 Guests

Honey Bourbon Marinated Pork Loin* | \$250

Buttermilk Biscuits, Whole Grain Mustard Cream

Serves 40 Guests

House Cured Salmon* | \$250

Capers, Red Onion, Cream Cheese, Chives, Mini Bagels, Picante Sauce

Serves 30 Guests

Whole Roasted Pig* | \$475

Cheddar Jalapeno Cornbread Muffins, Blackberry Barbeque Sauce

Serves 60 Guests

Add Roasted Potatoes and Chargrilled Vegetables to any Carving Station at \$10.00 per person



BEVERAGE PRICING

Premium Cocktail Selections	\$8.00
Deluxe Cocktail Selections	\$7.00
Selection of Wines by the Glass	\$6.00
Premium Beer	\$5.00
Deluxe Beer	\$4.00
Assorted Juices	\$3.00
Soft Drinks	\$2.00

All beverage pricing is per person

Liquor **Deluxe Selections**
Svedka, Vodka
Dewers, Scotch
Barcardi, Rum
Jose Cuervo Gold, Tequila
Beefeater, Gin
Jim Beam, Bourbon
Seagrams 7, Whiskey
Christian Brothers, Brandy

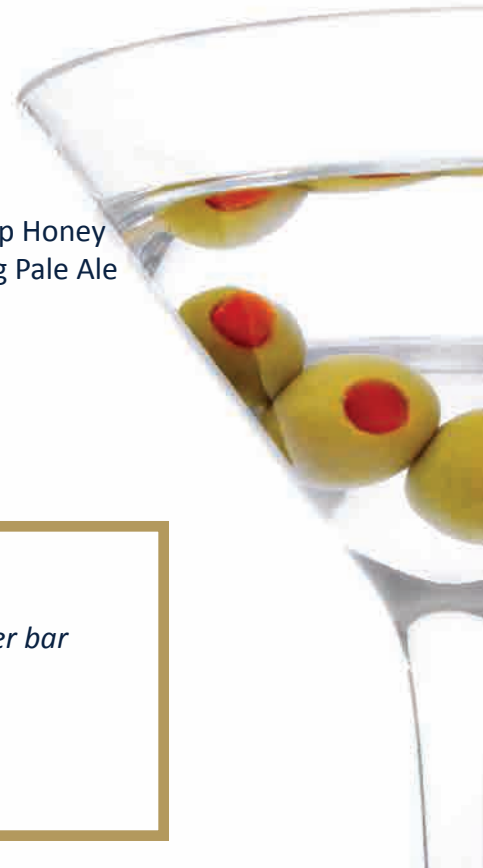
Premium Selections
Stolichnaya, Vodka
Johnnie Walker Red, Scotch
Myer's Dark, Rum
Tanqueray, Gin
Jack Daniel's, Bourbon
Crown Royal, Whiskey
Remy Martin VS, Brandy

Beer **Deluxe Selections**
Bud Light
Miller Lite
Michelob Ultra
Coors Light
Yuengling

Premium Selections
Heineken
Amstel Light
Corona
Corona Light
Back Forty Truck Stop Honey
Back Forty Naked Pig Pale Ale

Wine **White Selections**
White Zinfandel
Pinot Grigio
Chardonnay

Red Selections
Cabernet Sauvignon
Merlot
Pinot Noir



Bartender Fee

\$50.00 per bartender for 3 hours

Bartending fee will be waived if bar sales exceed \$300 per bar

All bars require one bartender per 75 guests

Cashier Fee

\$50.00 per cashier for 3 hours

All cash bars require one cashier per 75 guests