



HOLIDAY INN ORLANDO AIRPORT





Breakfast A La Carte

Orange & Grapefruit Juice	\$48.00 per Gallon
Lemonade & Iced Tea with Lemon	\$32.00 per Gallon
Royal Cup Coffee	\$46.00 per Gallon
Whole, 2%, Nonfat, & Soy Milk Assortment of Soft Drinks	
Mineral & Sparkling Waters	\$4.00 per Bottle
Fruit Smoothies	\$5.00 per Bottle
Assortment of Whole Fruit	\$14.00 per dozen
Individual Yogurts with Housemade Granola	\$6.00 Each
Assortment of Individual Dry Cereals with Milk	\$4.00 Each
Assortment of Freshly Baked Breakfast Pastries	\$38.00 per Dozen
Baked Coffee Cake Squares	\$35.00 per Dozen
Assorted Sweet Breads (Cranberry, Carrot, Banana)	\$35.00 per Dozen
Assorted Bagels with Cream Cheese	\$38.00 per Dozen
Assortment of Freshly Biscotti	\$38.00 per Dozen
Donuts	\$35.00 per Dozen

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Breakfast

Signature Continental Fresh Seasonal Fruits and Berries
Deconstructed Yogurt Parfaits Fresh Bakes Breakfast Pastries
Assorted Chilled Juices Freshly Brewed Royal cup coffee,
Decaffeinated coffee, and herbal teas
\$22.00 per person

Premium Continental Seasonal Fruits and Berries Deconstructed
Yogurt Parfaits Assorted Whole Grain Cereals & Milk Steel Cut
Oatmeal Topped with Chef's Choice Accompaniments Fresh Baked
Breakfast Pastries Assorted Chilled Juices Freshly Brewed Royal
Cup Coffee, Decaffeinated Coffee, and Herbal Teas
\$25.00 per person

All Prices subject to change. All Prices Subject to 22% Service
Charge and 6.5% Sales Tax

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Enhancement Options

Croissant Sandwich: Farm Fresh Scrambled Eggs on a Flaky Croissant with Applewood Smoked Bacon and Aged Cheddar Cheese. \$6.00 per guest

Breakfast Burrito: Farm Fresh Scrambled Eggs, Pepper Jack Cheese and Fresh Herbs wrapped in a warm Sun Dried Tomato Tortilla. Choice of Spinach or Chorizo. (Gluten Free Option Available upon Request) \$6.00 per guest

Bagels and Salmon: Fresh Baked Mini Bagels, Cold Smoked Salmon, Cream Cheese, Diced Red Onions and Capers. \$9.00 per guest

Custom Oatmeal: Steel Cut Oats topped with Chef's Choice of Accompaniments. \$8.00 per guest

Omelet Station: Freshly Prepared Omelets made with Petaluma Eggs or Egg Whites customized with your choice of Meats, Cheeses and Vegetables. \$8.00 per guests

****Requires Attendant:** \$125 per attendant, 1 attendant per 50 guests.

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax

Holiday Inn Orlando Airport 5750 T.G. Lee BLVD Orlando Florida 32822



Custom Breakfast Buffet

(Minimum of 25 guests is required)

Includes Seasonal Fresh Fruit & Berries, Fresh Assorted Pastries and Assorted Breads for Toast

Section 1 (Choose one item):

Yukon Potatoes & Caramelized Shallots
Roasted Fingerling O'Brien
Sweet Potato Hash

Section 2 (Choose one item):

Applewood Smoked Bacon
Chicken Apple Sausage
Grilled Country Ham
Turkey Bacon

Section 3 (Choose one item):

Granola Crusted French toast, Biscuit & Sausage Gravy,
Belgian Waffles with Accompaniments.

Section 4 (Choose one item):

Farm Fresh Scramble
Spanish Chorizo Eggs
Egg Whites & Spring Vegetables

\$30.00 per Person

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Executive Working Lunch Buffet

(Minimum of 10 guests up to 25 guests)

Choice of (2)

Grilled Salmon
Shrimp Scampi
Mesquite Grilled Chicken
Pesto Chicken
Seared Ahi Tuna
Pepper Crusted Trip Tip
Grilled Chili Tofu
Southwest Black Bean Patties

Family Style Salad Bar

Baby Forest Greens, Marinated Grilled Vegetables, Crumbled Blue Cheese, Shredded Cheddar Cheese, Parmesan Cheese, Artisan Olives, Tear Drop Tomatoes, English Cucumbers, Alfalfa Sprouts, Herb Croutons, Petit Home Style Croutons, Hearts of Pal, Artichoke Hearts, Smoked Bacon Crumbles, Broccoli Florets, Tuscan Bean Salad, Shredded Carrots, Avocado and Assorted Dressings.

Chef's Choice of Dessert

Iced Tea

\$29.00

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Lunch Buffets

Minimum of 25 guests required for Luncheon Buffet Services

BRAVO

Minestrone Alla Romagnola
 Romaine Hearts, Gorgonzola, Toasted Walnuts, Balsamic Vinaigrette
 Gremlinni Pasta Grilled Vegetable, Broccoli, Portabella Mushrooms, Shaved Parmesan and EVOO
 Roasted Chicken with Pancetta, Asiago Cheese, and Sweet Basil
 Italian Roasted Vegetables drizzled with Garlic Olive Oil
 Jumbo Shrimp, Artichoke, Crushed Roma Tomatoes and Roasted Garlic White Wine Sauce
 Iced Tea
 Chef's Dessert Table
 \$40.00 per person

STAY FIT

Roasted Tomato & White Bean Soup
 Arugula Salad with Golden Beets, Cranberries, and Feta Cheese Grilled Herb Chicken with Pan Jus
 Seared Salmon with Lemon Gremolata, Lentil & Wild Rice Pilaf
 Broccolini & Roasted Baby Carrots
 Iced Tea
 Chef's Dessert Table
 \$38.00 per person

DELI

Little Gem Salad with English Cucumbers, Toy Box Tomatoes and Herb Croutons
 Summer Pasta Salad
 Baked Potato & Applewood Bacon Salad
 Sliced Roasted Turkey, Rotisserie Roast Beef, Shaved Black Forest Ham, Toscana Salami, Albacore Tuna Salad
 Sharp New York Cheddar, Big Eye Swiss, Monterey Jack Cheese
 Artisan Baked Bread, Kosher Pickles, Lettuce, Beefsteak Tomatoes, Bermuda Onions
 Housemade Potato Chips
 Iced Tea
 Chef's Dessert Table
 \$36.00 per person

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Custom Lunch Buffet

Minimum of 25 guests required for Buffet Service

All Choices include Chef's Choice of Season Vegetable & Dessert

Section 1 (Choose One Item from Soup or Salad)

Manhattan Clam Chowder

Broccoli with Bacon & Cheddar Soup

Spinach with Wild Rice Soup

Roasted Tomato & Chive Soup

Fresh Berry, Baby Spinach, Crumble Feta Cheese, Mandarin Sherry Vinaigrette

Italian Marinated Vegetable Pasta Salad

Spring Mix, English Cucumbers, Cherry Tomatoes, Herb Croutons, Shaved Carrots, Balsamic Vinaigrette

Country Style Potato Salad

Hears of Romaine & Purple Endive, French Radish, Gorgonzola Cheese, Candied Walnuts, Dried Apricots & Champagne Vinaigrette

Section 2 (Choose Two Items from Protein or Vegetables)

Pepper Crusted Tri Tip with Cremini Mushrooms & Caramelized Shallots

Olive Oil Baked Ling Cod with Mango Ginger Salsa

Herb Marinated Grilled Chicken Breast with Brosin Cream Sauce

Grilled Flat Iron Steak with Chimi Churri Sauce

Smoked Pineapple BBQ Pork Ribs

Cilantro Lime Chicken with Fire Roasted Tomato Salsa & Queso Fresco

Pepper Jack Stuffed Anaheim Chilis & Ranchero Sauce

Braised Short Ribs with Chipotle BBQ Sauce

Dijon Brushed Salmon with Lemon Chive Butter

Sesame Chicken with Vegetables Stir Fry & Ponzu

Enchilada Roasted Pork Loin with Monterey Jack

Grilled Mahi with Caper Leek Sauté

Panko Crusted Baked Eggplant Stuffed with Spinach, Asparagus, Roasted Peppers, Portabella Mushroom, Basil Marinara & Fresh Mozzarella

Sliced Top Sirloin with Cabernet Rosemary Demi

Cider Brine Roasted Mesquite Chicken

Section 3 (Choice of One Item from Starch)

White Cheddar Cheese Yukon Mashed Potatoes

Vegetable Quinoa & Brown Rice

Baby Roasted Creamer Potatoes

Pesto Pasta Primavera

Seasoned Yellow Rice

Lemon Grass Scented Jasmine Rice

Herb Goat Cheese Polenta

Stewed Black Beans

Whole Roasted Sweet Potatoes

\$42.00 per person

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Plated Lunches

All Plated Lunch Selections listed below are served with your choice of salad, seasonal vegetables, warm artisan rolls, iced tea, and Chef's Choice of Dessert.

Salads (Choice of One)

Farmers Market Mixed Greens, Granny Smith Apples, Candied Pecans with Red Balsamic Vinaigrette
Baby Iceberg Wedge, Cherry Tomatoes, Applewood Bacon & Chives, May Tag Blue Cheese with Sherry Vinaigrette
Spinach & Arugula Salad with Roasted Pear, Walnuts, Goat Cheese & Pomegranate Vinaigrette

Entrees (Choice of One)

Porcini Crusted Sirloin with a Port Wine Demi & White Cheddar and Chive Mashed Potatoes
\$38.00 per person

Grilled Mahi, Smoked Sea Salt, Bay Shrimp Chervil, Butter Sauce and Basmati Vegetable Rice
\$36.00 per person

Tuscan Style Chicken Breast with Roasted Roma Tomatoes, Garlic. Sweet Pepper Sauce over Baby Spinach Orzo
\$34.00 per person

Roasted Pork Carnitas, Seasoned Rice with Black Beans, Roasted Baby Peppers and a Crispy Tortilla Nest
\$34.00 per person

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Entrée Summer Market Salads

Served with Family Style Desserts and Iced Tea

Farmers Market

Quinoa & Brown Brice, Grilled Vegetables, Fresh Mozzarella, Roma Tomatoes, Marinated Artichokes, Baby Lettuce, Lemon Chive Olive Oil & Brioche Croutons
\$28.00 per person

Pistachio Crusted Salmon

Avocado, Granny Smith Apple, Spring Mix, Watercress & Mango Vinaigrette
\$34.00 per person

Chopped Deli Club

Smoked Turkey, Ham, Molinari Salami, Sharp Cheddar, Big Eye Swiss, Butter Lettuce, Hearts of Romaine, Pepperoncini & Roasted Garlic Vinaigrette
\$32.00 per person

Herb Grilled Chicken

Chicken Breast, Chopped Romaine, Focaccia Croutons, Shaved Parmesan & Caesar Dressing
\$30.00 per person

Mediterranean Garden

Marinated Feta Cheese, Kalamata Olives, Grape Tomatoes, Spring Onions, Pepperoncini, Fresh Oregano, Cucumber, Roasted Baby Peppers & Sherry Vinaigrette
Choice of Chicken or Shrimp
\$30.00 per person

Asian Short Rib

Short Rib, Napa Cabbage & Spring Mix, Pickled Carrots, Roasted Cashews, Mandarin Orange, Sesame Ginger & Fried Wontons
\$32.00 per person

Shrimp Louie

Shrimp, Avocado, Golden Beets, Egg, Chopped Romaine, English Cucumber, Toy Box Tomatoes, Roasted Peppers & Louie Dressing
\$32.00 per person

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Specialty Flatbreads

Three Cheese House, Asiago, Mozzarella, Provolone

Ham & Grilled Pineapple, Roasted Roma Tomato Sauce & Mozzarella Cheese Blend

BBQ Chicken, Sharp Cheddar & Jack Cheese Blend with Slice Jalapenos & Crumbled Bacon

Margarita featuring Red & Yellow Sliced Tomatoes, Fresh Mozzarella, Fresh Basil & EVOO

Wild Mushroom, Prosciutto, Caramelized Shallots & Roasted Tomatoes, Asiago Cheese Blend

Grilled Summer Vegetables, Basil Pesto, Artichokes, Crumbled Goat Cheese

\$16 per Pizza

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Afternoon Breaks

Available for One Hour

Ball Park Stretch

Mini Hot Dogs
 Black Angus Beef Sliders
 Warm Soft Pretzels
 Cracker Jacks & Roasted
 Peanuts
 Assorted Sodas & Sparkling
 Mineral Water

\$16 per person

Sweet Tooth

Assorted Dessert Bars
 Chocolate Dipped Pretzel
 Rods
 Seasonal Fruit Smoothie
 Shooters
 Candy Bar Assortment
 Cold Coffee Drinks &
 Bottled Waters

\$17 per person

The Energy Break

Seasonal Fruit Skewers
 Crisp Vegetable Crudités
 with Cucumber Yogurt Dip
 Protein & Granola Bars
 Sweet & Salty Trail Mix
 Assorted Sodas, Red Bull
 & Flavored Bottled Waters

\$15 per person

Healthy Green Break

Vegetable Terra Chips
 Sundried Tomato Hummus
 Homemade Tropical Fruit
 Trail Mix
 Baby Rainbow Carrots &
 Spinach Dip
 Assorted Naked Juice
 Smoothies

\$16 per person

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Presentation Station

Minimum of 25 people

Garden Vegetable Display

Baby Rainbow Carrots, English Cucumber, Celery Sticks, Colored Cauliflower Florets, Grape Tomatoes, Baby Sweet Peppers, & Sunburst Squash, Green Goddess Dipping Sauce
\$8.00 per person

International & Domestic Cheese Display

Chef's Selection of Assorted Cheese from Around the World, Garnish with Fresh Fruit & Seasonal Berries, Assorted Crackers & Crostini's
\$12.00 per person

Mashed Potato Bar

Roasted Sweet Potato Smash, Yukon Mash Potatoes, Sharp Cheddar Cheese, Chives, Sauté Mushrooms, Broccoli Florets, Whipped Butter, Hickory Smoked Bacon Bites, Sour Cream, Roasted Garlic, & Fried Onions
\$10.00 per person

Create Your Own Pasta Bowl

Pasta: Tri Color Tortellini, Penne, Fusilli. Choice of Sauces: Asiago Cream Sauce, Basil Pesto, roasted Tomato Sauce. Toppings: Parmesan Cheese, Red Pepper Flakes, Tomato and Garlic Bruschetta, Fresh Basil, and Focaccia Breadsticks
Choice of Two:
Sweet Italian Sausage, Grilled Chicken, Italian Style Meatballs, Gulf Shrimp, Grilled Vegetables
\$18.00 per person

Mediterranean Antipasti Display

Marinated Baby Mozzarella & Toy Box Tomatoes, Grilled Summer Vegetables, Balsamic Mushrooms, Roasted Yellow & Red Peppers, Artichoke Hearts, Assorted Olives, Marinated Italian Vegetables, Spanish Manchego, Locally Cured Salami, Thinly Sliced Prosciutto, Focaccia & Assorted Crackers
\$14.00 per person

Sizzling Grill Skewer Station (Skillet Display)

Montreal Seasoned Beef Tender Tips with Peppercorn Bleu Cheese, Old Bay Seasoned Tiger Shrimp with Key Lime Cocktail Sauce, Mesquite BBQ Rubbed Chicken with Mango BBQ Dipping Sauce, Plantain Chip & Tropical Fruit Salsa

\$24.00 per person

Pub Grub

Beer Braised Bratwurst on a Pretzel Bun with Mustard Dipping Sauce Pepper Jack Mac & Cheese Bites, Jumbo Wings with Sriracha Buffalo Sauce, Stack Your Own Potato Skins with Cheddar Cheese, Chopped Bacon, Green Onions, Sour Cream, Balsamic Caramelized Onions

\$26.00 per person

Lettuce Wrap Station

Bibb Lettuce, Cucumbers, Bean Sprouts, Peppers, Tomatoes, Shredded Carrots, Wheat Soba Noodles, Mint, Cilantro, Green Onions, Mandarin Oranges, Shredded Cheese, Cashew Peanuts, Shaved Pickled Radish, Ponzu Sauce, Thai Peanut Sauce, Sriracha, Sweet Chili Sauce
Choice of Two: Bay Shrimp, Grilled Chicken Breast, Herb Crusted Tri Tip

\$28.00 per person

Street Tacos

Grilled Chicken Taquitos, Carne Asada, White Corn Tortillas & Queso Fresca
Build your own Nachos Station with Tri-Color Tortilla Chips, Seasoned Ground Beef, Jalapeno Cheese Sauce, Sour Cream, Green Onions, Black Olives, Limes, Shredded Lettuce, Guacamole, and Assorted Salsas

\$24.00 per person

Market Seafood Display

House Cured Wild Salmon, Pacific Coast Cavier, Spanish Onions & Berry Mignonette, Chive Cream Cheese & Sour Crostini
Grilled Shrimp Cocktail, Meyer Lemon Cocktail Sauce
Ecuadorian Scallop Ceviche in Mini Biodegradable Global Bowl
Lump Crab & Cucumber Mint Salad in Earth Friendly Martini Glass

Market Price

Noodle Bar

Choice of One Noodle: Soba, Ramen, or Rice

Choose Two Seasoned Broths: Beef, Chicken, Fish, or Vegetarian Miso Broth

Sides: Bok Choy, Sebastopol Toy Box Mushrooms, Spring Onions, Nori-Seaweed, Bamboo Shoots, Grilled Tofu, Boiled Egg, Daikon Sprouts, Broccoli Florets, Vegetable Ribbons, Roasted Cashew Peanuts, Baby Corn, Snap Peas, Cilantro, & Fried Wontons

Choose Two: Grilled Chicken Breast, Bay Shrimp, Shaved Tri Tip or Fried Tofu

\$28.00 per person

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



COLDS

HOT

Bruschetta of Roma Tomatoes, Prosciutto, Fresh Basil and Olive Tapenade \$3.00 per person

Baby Rainbow Carrots & Cucumber with Peppercorn Ranch in A Pyramid Cup \$3.00 per person

Antipsdti Skewer with Sundried Tomato, Mozzarella, Kalamata Olive & Artichoke Hearts \$4.00 per person

Mango Shrimp Martini with Lemongrass Cocktail Sauce \$5.00 per person

Pepper Crusted Smoked Salmon, Herb Borsin Cheese on a Bagel Chip \$4.00 per person

Lump Crab Cocktail, Hass Avocado with English Cucumber Slaw \$5.00 per person

Yellow Fin Tuna Tarter, Seaweed Salad, Pickled Ginger, Wasabi \$5.00 per person

Grilled Vegetable Finger Sandwiches, Sundried Tomato Hummus, and Whole Grain Bread \$3.00 per person

Prosciutto & Melon Skewers \$3.00 per person

Mini Tomato & Baby Mozzarella Salad, Global Bowl Presentation \$3.00 per person

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax

Vegetable Spring Roll with Sesame Ponzu Dipping Sauce \$3.00 per person

Wild Toy Box Mushrooms, Sonoma Goat Cheese Baked in a Filo Tart \$3.00 per person

Grilled Gulf Shrimp & Spanish Chorizo \$4.00 per person

Asparagus & Asiago Cheese Wrapped in Phyllo \$4.00 per person

Spinach & Feta Spanakopita with Greek Yogurt Dipping Sauce \$3.00 per person

Diver Scallops Wrapped in Hickory Smoked Bacon \$5.00 per person

Southwestern Chicken Cornucopia with Cilantro Cream \$4.00 per person

Chicken Empanadas with Mango Lime Coulis \$3.00 per person

Lump Crab Cake with Smoked Paprika & Lime Aioli \$5.00 per person

Peppercorn Crusted Lollipop Lamb Chops \$5.00 per person

Montreal Seasoned Beef Tender Tips with PT. Reyes Bleu Cheese \$4.00 per person

Pork Pot Stickers with Thai Chili Dipping Sauce \$3.00 per person

Coconut Shrimp with Tropical Fruit Salsa \$3.00 per person

Island Conch Fritter with Red Pepper Jelly \$3.00 per person

Carolina Pulled BBQ Pork with Brioche Bun & Fried Pickle \$3.00 per person

Grilled Polenta Squares with Smoked Bacon & Sharp Cheddar, Baked Wild Mushrooms Vol Vent \$3.00 per person

Borsin Stuffed Crimini Mushrooms \$3.00 per person

Vegetable Stuffed Samosa Cilantro/Mint Chutnay \$3.00 per person



Dinner Buffet

Beef and Range

Petite Romaine Hearts, Shaved Parmigiano, Focaccia Croutons, Sundried Tomatoes, Classic Caesar Dressing
Spring Mix Feta Cheese, Candied Walnuts, Yellow Currants with Champagne Vinaigrette
Pepper Crusted Beef Tenderloin with Cabernet Wine & Truffle Reduction
Fingerling Potato Lyonnaise with Caramelized Shallots
Grilled Halibut topped with Bay Shrimp and Saffron Butter Sauce
Free Range Chicken Breast with Wild Mushroom and Brandy Cream Sauce
Seasonal Vegetables & Chef's Choice Dessert \$70.00 per person

Premier Executive Buffet

Baby Spinach, Curly Endive, Crispy Pancetta, Toasted Pine Nuts, Golden Currants, Pomegranate Emulsion
Butter Lettuce, Roasted Pears, Point Reyes Bleu Cheese Crumbles, Toasted Pistachios, Tarragon Vinaigrette
Sliced New York Strip Loin, Green Peppercorn, and Roasted Shallot Demi
Crispy Chicken Scaloppini with Lemon Chive Butter Sauce
Smoked Sea Salt Seared Salmon with Olives, Crushed Tomato and Caper Sauce
Yukon Potato, Baby Leeks, Garlic Cream, Gruyere Cheese Gratin
Roasted Cauliflower Trio in Herb Olive Oil
Chef's Choice Dessert \$60.00 per person

Farmers Market Buffet

Baby Lettuce, Grape Tomatoes, English Cucumbers, Brioche Croutons & Sherry Vinaigrette
Organic Arugula, Watercress, Heirloom Beets, Cypress Grove Goat Cheese & Fig Balsamic Glaze
Black Angus Sirloin with Chipotle Bleu Cheese Butter
Hunter Style Braised Chicken
Grilled Gulf Shrimp with Citrus Butter
Orecchiette Pasta & Grilled Vegetable tossed with Sundried Tomato Pesto
Herb Basmati Rice
Chef's Choice Dessert \$50.00 per person

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Plated Dinners

Choose 1 out 4 for Dinner Selection:

Petite Roman Hearts, Shaved Parmigiano, Focaccia Croutons, Sundried Tomato and Classic Caesar Dressing

Spring Mix, Feta Cheese, Candied Walnuts, Yellow Currants with Champagne Vinaigrette

Baby Spinach, Kale and Curly Endive with Crispy Pancetta, Toasted Pine Nuts, Golden Currants and Pomegranate Emulsion

Organic Arugula, Watercress, Heirloom Beets, Cypress Grove Goat Cheese with Fig Balsamic Vinaigrette

Dinner Selection

All Entrees Served with Seasonal Vegetable & Chef's Choice Dessert

ALASKAN HALIBUT

Topped with Lump Crab, Saffron Caper Butter
Sauce and Roasted Pepper Orzo \$65.00

SLICED NEW YORK STRIP

Sauce Bordelaise served with Yukon Smash \$60.00

PISTACHIO DUSTED SALMON

Meyer Over Polenta Cake with Fried Onion Petal
\$50.00

CHIANTI BRAISED SHORT RIBS

Served over a Polenta Cake with Fried Onion
Petal \$50.00

PINE NUT CRUSTED CHICKEN

Sweet Pepper Chive Sauce served with
Parmesan Sage Orzo \$45.00

SEARED PORK MEDALLIONS

Dijon & Tarragon Cream Sauce served with
Whipped Potatoes \$40.00

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax



	<i>Cash Bar</i>	<i>Hosted Bar</i>
❖ Super Premium brand cocktails	\$10.00	\$9.50
❖ Premium Brand Cocktails	\$8.50	\$7.50
❖ Domestic Beer	\$6.00	\$5.50
❖ Imported Beer	\$7.00	\$6.50
❖ House Wine by the Glass	\$7.00	\$6.50
❖ Cordials	\$9.00	\$8.50
❖ Soft Drinks	\$3.75	\$3.50

White/Blush Wines

Listed from Sweetest to least Sweet

❖ Beringer White Zinfandel Special Select (California) 750ml	\$27.00
❖ Chateau Ste. Michelle Riesling (Washington) 750ml	\$32.00
❖ Canyon Road Sauvignon Blanc (California) 750ml	\$27.00
❖ Ecco Domani (Italy) 750ml	\$28.00
❖ Canyon Road Chardonnay (California) 750ml	\$29.00
❖ Dark Horse Chardonnay 750 ml	\$42.00

Red Wines

Listed from milder to stronger

❖ Canyon Road Merlot (California) 750ml	\$27.00
❖ Canyon Road Cabernet Sauvignon (California) 750ml	\$28.00
❖ Cono Sor Pinot Noir 750ml	\$30.00
❖ Deloach Pinot Noir 750ml	\$29.00
❖ Dark Horse Merlot 750ml	\$27.00
❖ Raymond Cabernet 250ml	\$27.00
❖ Raymond Merlot 750 ml	\$38.00

All Prices subject to change. All Prices Subject to 22% Service Charge and 6.5% Sales Tax