



GOURMET COFFEE STATION

Coffee, served with chocolate spoons, assorted flavored syrups, sugar cubes, whipped cream, cream, ground cinnamon, cinnamon sticks, peppermint sticks, biscotti & assorted flavored teas.

\$10.95 per person -- 100 person minimum

PASTRY DISPLAY

Chocolate fountain with fresh fruit, pretzels, Rice Krispies Treats™, marshmallows, assorted layer cakes, cookies, mini cheesecakes, petit fours, bon-bons & mini pastries.

\$16.95 per person -- 150 person minimum

Attendant Fee: \$50/hour

MINI DESSERT DISPLAY

Small: 50 Pieces -- \$156

Medium: 100 Pieces -- \$260

Large: 200 Pieces -- \$468

CHOCOLATE FOUNTAIN

Strawberry, pineapple, banana, Rice Krispies Treats™, marshmallows & pretzels for dipping.

\$12.95 per person -- 150 person minimum

Attendant Fee: \$50/hour

Please add a 24% service charge and 6% tax to the prices shown.

BUFFET PACKAGES

BASIC BUFFET - \$24.95

Hors D'oeuvres

Domestic Cheeses | Vegetable Crudités

Entrées

Oven Roasted Chicken | Lasagna

Accompaniments

Salad Bar | Garlic Bread | Vegetables | Mashed Potatoes | Chocolate Cake

DELUXE BUFFET - \$40.95

Hors D'oeuvres

Domestic Cheese Display | Vegetables with Dip | Cocktail Egg Rolls with Plum Sauce
Meatballs with Marinara | Hummus with Grilled Pita Wedges

Chef Carved Prime Rib

Carving Fee: \$50/chef per hour

Entrées

Champagne Chicken | Cherry Pecan Pork Loin

Accompaniments

Salad Bar | Specialty Salads | Fruit & Relish Trays | French Bread & Butter
Vegetables | Wild Rice Blend | Yukon Gold Potatoes | Assorted Desserts

CHAMPAGNE GRAND BUFFET - \$58.95

Champagne Toast

Hors D'oeuvres

Teriyaki Beef Tips with Peanut Sauce | Gourmet Pizza | Sushi Display
Imported Cheese with Warm Brie | Seasonal Fruit & Amaretto Dip
Hummus & Tahini with Grilled Pita Wedges
Seasonal Fish Display with Cucumber, Dill, Egg & Onion

Chef Carved Tenderloin of Beef

With Morel Cream Sauce, Stone Ground Mustard & Horseradish

Carving Fee: \$50/chef per hour

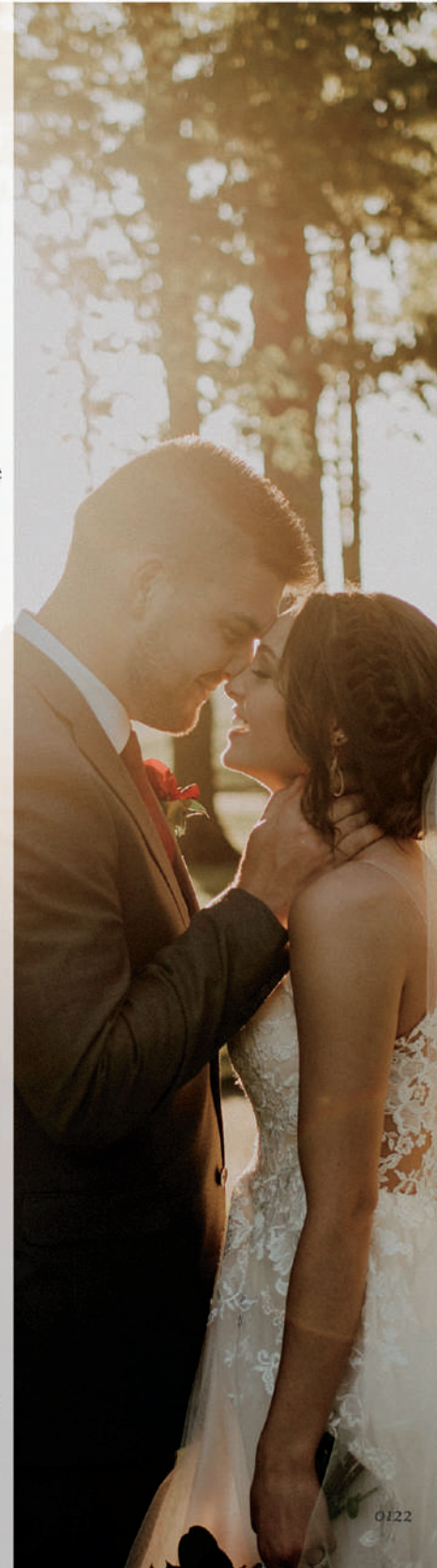
Entrées

Shrimp Scampi over Wild Rice Pilaf | Champagne Chicken

Accompaniments

Deluxe Salad Bar | 2 Specialty Salads | French Bread & Butter | Yukon Gold Potatoes
Steamed Asparagus - Seasonal | Gourmet Coffee Station
Deluxe Pastry Display with Mini Pastries & a Chocolate Fountain

125 person minimum. Please add a 24% service charge and 6% tax to the prices shown.



BUILD YOUR OWN BUFFET

Choice of 2 hot entrées & choice of 2 accompaniments.
Buffet also includes a deluxe salad bar, with 2 specialty
salads, fruit & relish trays, french bread with butter,
& assorted desserts.

\$26.95 per person, minimum of 125 guests

ENTRÉES

Pork Loin with Cherry Pecan Sauce
Lemon Pepper Chicken
Seafood Newberg
Roasted Chicken
Baked Whitefish
Chicken & Dumplings
Strudel - Chicken or Vegetable
Ravioli - 3 Cheese or Sausage
Lasagna - Beef or Vegetable
Champagne Chicken (add \$2)
Jumbo Shrimp Scampi (add \$3)

CHEF CARVED

Carving Fee: \$50/chef per hour

Bourbon Glazed Ham (add \$3)
Top Round (add \$4)
Roasted Turkey (add \$4)
Prime Rib (add \$5)
Tenderloin (add \$8)

ACCOMPANIMENTS

California Blend
Julienne Vegetable Medley
Glazed Carrots
Super Sweet Corn
Green Beans Almondine
Parsley Buttered Yukon Gold Potatoes
Mashed Potatoes & Gravy
Garlic Mashed Yukon Gold Potatoes
Au Gratin Potatoes
Sweet Potatoes with Maple & Pecans
Wild Rice Blend
Sage Stuffing
Cranberry Walnut Stuffing
Cheddar Macaroni & Cheese
Asparagus with Hollandaise Sauce, Seasonal (add \$1)

Please add a 24% service charge and 6% tax to the prices shown.



PLATED DINNERS

SLOW ROASTED PRIME RIB OF BEEF

10oz cut, with au jus, baked potato & vegetables - \$25.95

NEW YORK STRIP STEAK

10oz, char grilled medium, New York strip steak, served with a baked potato & vegetables - \$28.95

FILET MIGNON

8oz filet, char grilled, on a bed of béarnaise sauce with a baked potato & vegetables - \$33.95

CHAMPAGNE CHICKEN

Twin breasts sautéed & topped with rich champagne cream, served with wild rice & vegetables - \$21.95

OVEN ROASTED HALF CHICKEN

Served with yukon gold potatoes & vegetables - \$22.95

CHERRY PECAN PORK LOIN

Slow roasted loin of pork, topped with cherry pecan cream sauce. Served with yukon gold potatoes & vegetables - \$21.95

FILET OF ATLANTIC SALMON

Fresh filet, oven roasted & topped with dill cream. Served on a bed of wild rice, with vegetables & lemon - *Market Price*

SHRIMP SCAMPI

3 jumbo shrimp, sautéed with garlic, onion, lemon & white wine, served on a bed of wild rice with vegetables - \$24.95

SESAME CRUSTED AHI TUNA

Sashimi grade tuna steaks, pan seared medium rare, topped with teriyaki ginger & served on a bed of wild rice with vegetables - *Market Price*

HADDOCK WITH LEMON PEPPER SAUCE

Served with wild rice & vegetables - *Market Price*

GRILLED VEGETABLE PAELLA

Fresh seasonal vegetables, grilled & served atop a bed of saffron rice - \$18.95

VEGETARIAN COUSCOUS

Basil couscous topped with grilled vegetables & a broiled tomato - \$18.95

DUAL ENTRÉE OPTIONS

SURF 'N TURF

6oz char grilled, center cut filet mignon, paired with choice of pan seared scallops or shrimp skewer, served with yukon gold potatoes, vegetables, drawn butter & lemon - \$41.95

MOREL CHICKEN & FILET COMBO

4oz sautéed chicken breast & a 4oz filet, char grilled medium, both topped with morel cream sauce, served with yukon gold potatoes & vegetables - \$32.95

MOREL CHICKEN & SHRIMP SCAMPI

4oz sautéed chicken breast topped with morel cream sauce, paired with 3 jumbo shrimp scampi, with wild rice & vegetables - \$31.95

BEEF & CHICKEN PICCATA

4oz serving of beef & a 4oz serving of chicken breast, served with yukon gold potatoes & vegetables - \$23.95

CHERRY PECAN CHICKEN & PORK LOIN

4oz serving of pork loin & a 4oz serving of chicken breast, topped with cherry pecan cream sauce. Served with yukon gold potatoes & vegetables - \$23.95

All entrées are served with a garden salad, fresh bread & butter.

Please add a 24% service charge and 6% tax to the prices shown.

HORS D'OEUVRES

BASIC PACKAGE - \$7.95/person

Vegetable Crudités, Domestic Cheese & Crackers,
Meatballs with Marinara & Cocktail Egg Rolls with Plum Sauce
(\$11.95/Person without a Purchased Dinner)

DELUXE PACKAGE - \$10.95/person

Vegetables Crudités with Dip, Domestic Cheese & Crackers, Seasonal Fruit & Amaretto Dip,
Meatballs with Marinara, Cocktail Egg Rolls with Plum Sauce & Hummus with Pita Wedges
(\$14.95/Person without a Purchased Dinner)

THE COCKTAIL HOUR PACKAGE - \$25.95/person

Chef Carved Tenderloin of Beef on Tea Buns with Morel Cream Sauce, Stone Ground Mustard & Horseradish,
Domestic Cheese Assortment, Seasonal Fruit Display, Sesame Chicken Strips with Mango Chutney,
Gourmet Pizzas, Hummus with Pita Wedges, Antipasto Display, Seasonal Fish & Sushi Displays
(\$31.95/Person without a Purchased Dinner)
Carving Fee: \$50/chef per hour

Packages will be served for a maximum of 2 hours & prices are based on 5 pieces per person, per hour. 100 person minimum.

ANTIPASTO DISPLAY

Assorted Italian Cold Cuts & Cheeses, Olives, Marinated Vegetables, Breads & Flatbread Crackers
Small - \$225 | Medium - \$325 | Large - \$760

SUSHI DISPLAY PREPARED IN-HOUSE BY OUR CHEFS

Your Choice of up to 4 types of Sushi. Served with Pickled Ginger, Soy Sauce, Teriyaki Sauce, and Wasabi.

California Roll | Calamari Roll | Smoked Salmon Roll | Steak Roll
Crab and Shrimp Roll | Tempura Roll | Shrimp Nigiri | Tuna Roll
50 Pieces - \$200 | 100 Pieces - \$275 | 200 Piece - \$475

SEASONAL FISH DISPLAY

Assortment of Seasonal Fish & Fish Pate, Displayed with Capers, Eggs, Onions & Crackers
Available in Small, Medium & Large - Market Price

Please add a 24% service charge and 6% tax to the prices shown.



HOSTED BAR PACKAGES

PACKAGE ONE

Bud Light Keg Beer
House Wine

**16/Person for up to 4 Hours*

**8/Person for each Additional Hour*

PACKAGE TWO

Bud Light Keg Beer
House Wine
House Liquor

**24/Person for up to 4 Hours*

**8/Person for each Additional Hour*

Unlimited non-alcoholic beverages are available for guests under the age of 21 - **3.50/person*

Banquet Bars offer a complete beverage selection, featuring house liquor, beer, wine, and soft drinks. All mixed drinks are based on a 1.25 oz pour per drink.

All liquor must be accompanied by a mixer; shots and doubles are not permitted.

Maximum of 2 alcoholic beverages per person each time service is requested from the bar.

Maximum of 1 alcoholic beverage per person during last call.

Packages not available to certain groups. Inquire for details and eligibility. 100 Person Minimum.

BY THE GLASS/CASH BAR

House Liquor - **7.00*

Premium Liquor - **8.00*

Super Premium Liquor - **9.00*

Canned Standard Beer - **3.75*

Canned Premium Beer - **4.25*

House Wine - **6.75*

Non-Alcoholic Beverages - **3.00*

**20/Hour Bartender Fee is applied
for all Cash Bars*

CHAMPAGNE TOAST

J. Roget American Champagne - **3.00/glass*

Asti Spumante - **4.00/glass*

Non-Alcoholic Sparkling Wine - **2.00/glass*

50 Person Minimum

PUNCH BOWL OPTIONS

Champagne Punch - **60.00/bowl*

Alcohol Punch: House Brands - **80.00/bowl*

Alcohol Punch: Premium Brands - **120.00/bowl*

Non-Alcoholic Punch - **30.00/bowl*

LIQUOR

HOUSE

Chaska Vodka
 Superior Mohawk Rum
 Canada House Whiskey
 Newport Gin
 Highland Mist Scotch

PREMIUM - \$70

Absolut Vodka
 Bacardi Rum
 Canadian Club
 Captain Morgan
 Jack Daniels
 Jim Beam
 Beefeater
 Seagrams 7
 Southern Comfort
 Tanqueray

SUPER PREMIUM - \$90

Bombay Sapphire
 Crown Royal
 Disaronno
 Glenlivet
 Jameson
 Stolichnaya Vodka
 Grey Goose
 Titos
 Patron
 Maker's Mark

Premium & Super Premium selections available by the bottle.

All alcohol purchased for the event must remain onsite & is non-transferable.

ADDITIONAL SELECTIONS

BEER

DOMESTIC
 Budweiser
 Bud Light
 Michelob Ultra
 Miller Lite
 Coors Light

IMPORTED

Labatt Blue
 Heineken
 Corona

KEG

Bud Light

GARNISH

Cherries
 Lemon
 Lime
 Olives

HOUSE WINE

Moscato
 White Zinfandel
 Pinot Grigio
 Chardonnay
 Merlot
 Cabernet Sauvignon
 Pinot Noir

All house wines supplied by Canyon Road Wines.

MIXERS

Coke Products
 Lemonade
 Orange, Cranberry, Grapefruit,
 Pineapple & Lime Juice
 Bloody Mary Mix
 Sour Mix
 Half & Half
 Lime & Grenadine

Please add a 24% service charge and 6% tax to the prices shown.

