



Hilton
Austin Airport

Hilton Austin Airport | 9515 Hotel Drive | Austin TX 78719 | United States
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Banquet Event Menus
2023

BREAKFAST BUFFET SELECTIONS

Includes Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, An Assortment of Hot Teavana Teas and Assorted Chilled Fruit Juices for One Hour. All Pricing is Per Person Unless Otherwise Noted.

CONTINENTAL BREAKFAST BUFFETS

Signature Continental \$25
Sliced Fresh Seasonal Fruits
Assorted Pastries & Muffins,
Breakfast Breads and Coffee Cakes
Creamery Butter and Fruit Preserves

Executive Continental \$28
Sliced Fresh Seasonal Fruits
Assorted Pastries & Muffins,
Breakfast Breads and Coffee Cakes
Fresh Bagels & Cream Cheese
Assorted Individual Yogurts
Creamery Butter and Fruit Preserves

ELITE BREAKFAST BUFFETS

American Breakfast \$36
Sliced Fresh Seasonal Fruits
Assorted Fresh Breakfast Pastries
Farm Fresh Scrambled Eggs
Yukon Gold Breakfast Potatoes
Smoked Bacon and Fennel Sausage
Toast Station with Jellies, Preserves and Creamery Butter

South Park Sunshine \$39
Sliced Fresh Seasonal Fruits
Farm Fresh Scrambled Eggs
Assorted Fresh Breakfast Pastries
Cinnamon Vanilla French Toast with Maple Syrup
Yukon Gold Breakfast Potatoes
Smoked Bacon and Fennel Sausage
Steel Cut Oatmeal with Brown Sugar, Raisins, Pecans
Toast Station with Jellies & Preserves, Creamery Butter Presentation

South Austin Taco Bar \$35
Migas – Eggs Scrambled with Corn Tortilla Strips and Pico de Gallo
Vegetarian Refried Pinto Beans
Yukon Gold Breakfast Potatoes with Grilled Bell Peppers and Onions
Warm Flour Tortillas
Chili Lime Fruit Salad
Shredded Cheddar Jack Cheese, Sliced Jalapenos,
House-made Salsa Rojo and Salsa Verde

Brunch Buffet \$40

Scrambled Eggs
Yukon Gold Breakfast Potatoes
Biscuits & Sausage Gravy
Pasta with Shrimp, Tomato and Basil
Chicken & Apple Waffles with Maple Syrup and Honey
Seasonal Sliced Fruits & Berries
Muffins, Breakfast Breads, Pastries

Salad Bar: Chefs Choice of Seasonal Salad Ingredients

Soup Station: Chicken Tortilla Soup and Broccoli & Cheddar Soup

BREAKFAST BUFFET ENHANCEMENTS

Minimum of 25 Guests Required

Biscuits & Gravy \$7

Fennel Sausage/Bacon \$6

Cheese Tray Assortment \$8

Charcuterie Tray Assortment \$9

English Muffin Breakfast Sandwich with Ham, Egg, & Cheese \$9

Oatmeal Bar \$8

Steel Cut Oats, Brown Sugar, Raisins, Pecans, Preserves

Chef Attended Omelet Station \$15

Mix-Ins include Tomatoes, Mushrooms, Peppers, Onions, Ham,
Bacon Crumbles and Cheddar and Jack Cheeses

**Includes one Attendant per every 50 guests, Maximum
150pp at \$75 Fee per Attendant*

PLATED BREAKFAST SELECTIONS

*Includes Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee,
An Assortment of Hot Teavana Teas and Assorted Chilled Fruit Juices. All Pricing is Per Person Unless Otherwise Noted.*

Traditional Plate \$27

Scrambled Eggs
Yukon Gold Breakfast Potatoes
Biscuits and Sausage Gravy
Choice of: Smoked Bacon, Fennel Sausage or Ham

French Toast Plate \$28

Cinnamon French Toast with Whipped Butter and Maple Syrup
Choice of: Smoked Bacon, Fennel Sausage of Ham

Biscuits & Gravy Plate \$28

Buttermilk Biscuits with Sausage Gravy
Choice of: Smoked Bacon, Fennel Sausage or Ham

Southwest Plate \$36

Fresh Made Migas with Eggs
Grilled Bell Peppers, Onions
Corn Tortillas & Shredded Cheese
Vegetarian Refried Pinto Beans
House made Salsa
Served with Corn Tortillas
Choice of: Smoked Bacon, Fennel Sausage or Ham

THEMED BREAKS

*Includes Service for a Maximum of 30 Minutes, Minimum of 15 Guests Required.
All Pricing is Per Person unless otherwise noted.*

Standard \$25

Cheese Board with Assorted Crackers and Baguettes
Charcuterie Board with Smoked Meats and Giardiniera Mix
Diced Assorted Fruits with Strawberry and Honey Yogurt Dip
Mixed Nuts
Assorted Teas & Bottled Waters

Healthy \$26

Whole Fresh Fruit
Vegetable Crudit  with Ranch Dip
Assorted Granola
Mixed Nuts
Apple and Orange juice

Texas \$22

Corn Tortilla Chips
House Made Ultimate Queso
House-Made Salsa and Pico de Gallo
Sliced Jalapenos
Dr. Pepper Pulled Pork Sliders
Sweet and Unsweet Iced Tea
Bottled Waters

Walking \$36

Walking Strawberry Oreos
Walking Tacos
Walking Banana Pudding
Walking Strawberry Pretzel Salad

Campfire \$38

S'mores on a Stick
Campfire Donuts with Honey Yogurt Dip
Peach Cobbler
Bacon Wrapped Hot Dog Bites with Jalapeno Maple Glaze
Roasted Apples with Butter

Ballpark \$24

Waffle Fry Nachos
Warm Soft Pretzel Bites with Mustard Cracker Jacks
Assorted Candy Bars
Popcorn
Warm Peanuts in the shell
Assorted Soft Drinks
Coffees and Teas

Chocolate Oblivion \$32

Fresh Baked Chocolate Chunk Cookies
Chocolate Covered Marshmallows
Chocolate Fudge Brownies
Chocolate Bon Bons
Chocolate Dipped Potato Chips
Hot Chocolate
Assorted Coke Products
Bottled Waters

BEVERAGES

Starbucks Coffee \$80

**Sold by the Gallon*

House Coffee \$65

**Sold by the Gallon*

Iced Tea \$65

**Sold by the Gallon*

Seasonal Agua Frescas \$40

**Sold by the Gallon*

Choice of Juice \$25

**Sold by the Quart*

Orange, Apple, Cranberry, Grapefruit

Assorted Coke Products \$4

**Sold by the Can*

Red Bull & Monster Energy \$6

**Sold by the Can*

Bottled Water \$5

**Sold by the Bottle*

Hot Taevana Tea \$4

**Sold by the Bag*

Continuous Beverage Service

Half Day (Up to 4 Hours) \$25

Full Day (Up to 6 Hours) \$30

Includes Continuous Service of Freshly Brewed Seattle's Best Coffee, Assorted Hot Teavana Teas, Coke Products and Seasonal Agua Frescas

A LA CARTE BREAK ITEMS

Sold Per Item

Bags of chips or pretzels \$4
Assorted candy bars \$4
Assorted Granola bars \$5
Assorted Dried Cereals and Milks \$7
Assorted Fruit Yogurts \$7
Whole Fresh Fruit \$5

Sold Per Dozen

Assorted Breakfast Breads \$42
Muffins and Danishes \$42
Chocolate Fudge Brownies \$42
Freshly Baked Assorted Cookies \$42
Breakfast Tacos \$50
(Bacon, Sausage, Potato or Bean & Cheese)

Sold Per Person

Homemade Potato Chips with Ranch Dip \$6
Tortilla Chips with Guacamole and Salsa \$9
Popcorn \$6

Sold Per Pound

Mixed Nuts \$41

Buffets require a minimum of 26 Guests. All fees are applicable to 24% service charge and 8.25% sales tax.
Prices are subject to change without notice.

ALL DAY MEETING PACKAGES

*Includes Continuous Beverage Service of Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee and Hot Teavana Tea Selections.
Minimum of 15 Guests Required for All Day Meeting Packages.
All Pricing is Per Person Unless Otherwise Noted.*

THE CONTROLLER \$30

Morning Continental
Assorted Chilled Fruit Juices
Assorted Breakfast Pastries and Muffins
Butter and Fruit Preserves

Mid-Morning Refresh
Assorted Coke Products
Bottled Spring Waters

Afternoon Wrap Up
Assorted Freshly Baked Cookies
Chocolate Fudge Brownies
Assorted Coke Products

THE CAPTAIN \$50

Morning Continental
Assorted Chilled Fruit Juices
Assorted Breakfast Pastries and Muffins
Butter and Fruit Preserves
Assorted Yogurts

Mid-Morning Refresh
Assorted Granola Bars
Assorted Coke Products
Bottled Spring Waters

Afternoon Wrap Up
Crudité of Crisp Garden Vegetables with Ranch Dip
Freshly Popped Popcorn
Bagged Mini Pretzels
Assorted Freshly Baked Cookies
Assorted Coke Products
Niagara Bottled Water

THREE COURSE PLATED LUNCH

Includes Dinner Rolls, One Starter, Entrée, Seasonal Vegetables, Starch Accompaniment, Dessert, Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Iced Tea and Water Service. Additional Entrée will be \$5 Per Person. All Pricing is Per Person Unless Otherwise Noted.

Starters Selections **Choose One*

Chicken Tortilla Soup

Broccoli & Cheddar Soup

Garden Salad

Arcadian Greens with Tomato, Cucumber, Carrot, Mushrooms and Mixed Shredded Cheese

Strawberry Salad

Mixed Greens, Strawberries, Candied Pecans, Mozzarella Pearls and Balsamic Vinaigrette

Cherry Salad

Spinach, Dried Cranberries, Macerated Cherries, Goat Cheese Crumbles, Pecans and a Cherry Vinaigrette

Caesar Salad

Romaine Lettuce, Grated Parmesan and Herb Croutons with Creamy Caesar Dressing

Entrée Starch Selections **Choose One*

Roasted Yukon Gold Potatoes

Scalloped Potatoes with Ham & Cheese

Boursin Whipped Potatoes

Wild Rice Pilaf

Seared Polenta Cakes

Pesto Orzo Pasta

Entrée Vegetable Selections **Choose One*

Sautéed Spinach and Mushrooms

Tri-Colored Glazed Carrots

Southwest Corn

Haricot Verts

Asparagus

Broccolini

Dessert Selections **Choose One*

Tiramisu Cake with Raspberry Sauce, Whipped Cream & Mint

Apple Pie with Whipped Cream, Caramel Sauce & Mint

Fried Cheesecake with Whipped Cream, Strawberries & Mint

Chocolate Mousse with Whipped Cream, Chocolate Sauce, Chocolate Crown & Mint

Chocolate Chip Cookie Ice Cream Sandwich with Chocolate Sauce, Whipped Cream & Mint

Seasonal Crème Brulee with Fresh Berries & Mint (50 people Max)

ENTRÉE

Chicken Marsala \$32

Seared Chicken Breast Lightly Breaded with Market Mushrooms, Garlic and Sweet Marsala Wine

Chicken Asiago \$32

Roasted Chicken Breast Crusted with Asiago and Bread Crumbs with Mornay Sauce

Southwest Chicken \$32

Grilled Chicken Breast with Chipotle Sauce and Southwest Corn Salsa

Pan Seared Blackened Salmon (4oz) \$37

Beurre Blanc Sauce

Hanger Steak (4oz) \$34

Served with Red Wine Shallot Sauce

Pan Seared Beef Top Sirloin \$45

With Cherry Demi-Glace Sauce

Buffets require a minimum of 26 Guests. All fees are applicable to 24% service charge and 8.25% sales tax. Prices are subject to change without notice.

PLATED LUNCHES

*Includes Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Iced Tea, and Water Service.
All Pricing is Per Person Unless Otherwise Noted. Available as a Boxed Lunch for an Additional \$4 per Person.*

SANDWICHES AND WRAPS

Served with Choice of Two Accompaniments and a Cookie.

Hot Ham & Brie \$25

Arcadian Mixed Greens, Honey Mustard Aioli on a Ciabatta

Strawberry Caprese \$25

Sliced Strawberries, Cherry Tomatoes, Mozzarella Pearls, Fresh Basil, Reduced Balsamic, Extra Virgin Olive Oil on a Baguette

Roasted Turkey \$25

Lettuce, Tomato, Pesto Aioli, Smoked Bacon on a Croissant

Antipasto Wrap \$25

Balsamic Marinated & Grilled Zucchini, Red Onion, Roasted Red & Green Pepper, Tri Colored Quinoa, Spinach

Italian Hoagie \$25

Ham, Salami, Provolone, Garnish of Oregano, Olive Oil, Balsamic Vinegar, Lettuce and Tomato on a Fresh Italian Roll

Carnitas Panini \$25

Pork Carnitas, Swiss Cheese, Garlic Butter on a Ciabatta Hoagie

Club Wrap \$25

Grilled Chicken, Smoked Bacon, Red Onion, Fresh Avocado & Italian Dressing

ACCOMPANIMENTS

(Choice of Two)

Assorted Chips

Macaroni Salad

Southern Style Potato Salad

Fruit Salad

SALADS

Accompanied by Dinner Rolls with Creamery Butter and a Cookie.

Grilled Chicken Caesar \$26

Crisp Romaine Leaves, Herbed Crouton Crumble, Parmesan Cheese and Caesar Dressing

Cobb Salad \$28

Chicken, Avocado, Blue Cheese, Bacon, Tomato, Egg, with Mixed Greens and Ranch or Balsamic Dressing

Steak Salad \$30

4oz Hanger Steak on Bed of Mixed Greens, Cherry Tomatoes, Fried Red Onion Rings, Bacon Pieces and Blue Cheese Dressing

Santa Fe Salad \$28

Seared Blackened Chicken, Red Onions, Black Beans, Tomato, Cilantro, Avocado and Grilled Tequila Lime Vinaigrette

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SINGLE COURSE PLATED LUNCHES

*Includes Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Iced Tea, and Water Service.
All Pricing is Per Person Unless Otherwise Noted. Available as a Boxed Lunch for an Additional \$4 per Person.*

Chicken & Broccoli Fettuccini \$35

Chicken
Market Mushrooms
Broccoli & Cream Sauce

Eggplant Parmesan \$28

Lightly Breaded Topped with Marinara & Mozzarella

Beef Skillet Pasta \$35

Olive Oil
Spiral Pasta
Parmesan
Ground Beef
Seasonal Vegetables

Beef Tips \$40

Beef Tips
Seasoned Fries
Broccoli with Herb Butter

Sliced Ratatouille \$28

Roasted Red Peppers
Zucchini, Squash, Egg Plant
Parsley, Tomato
Extra Virgin Olive Oil

LUNCH BUFFETS

*Includes Freshly Brewed, Seattle's Best Regular and Decaffeinated Coffee, Iced Tea and Water Service for One Hour.
All Pricing is Per Person Unless Otherwise Noted.*

Bergstrom Deli Buffet \$38

Pasta Salad with Red Onion, Bell Peppers, Black Olives, Tomatoes
& Red Wine Vinaigrette
Caesar Salad
Smoked Turkey, Smoked Ham, Roast Beef
Swiss Cheese, Cheddar Cheese, Pepper Jack Cheese
Dill Pickle Spears, Sliced Tomatoes, Sliced Red Onion,
Green Leaf Lettuce
Mayonnaise, Yellow Mustard & Dijon Mustard
Assorted Bread & Rolls
Freshly Baked Assorted Cookies

Texas Barbecue Buffet \$38

Fresh Garden Salad, Potato Salad, Coleslaw,
Strawberry Jalapeno Corn Bread Muffins
Dry Rubbed Smoked Chicken Breast
Sliced Smoked Brisket
Smoked Andouille Sausage
Vegetarian Pinto Beans
Buttered Corn with Peppers and Onions
Kosher Dill Pickle Spears, Jalapenos, Sliced Onions
Bourbon BBQ Sauce
Buttermilk Pie
Apple Pie

Taste of Italy Buffet \$45

Italian Sausage Soup with Tortellini
Tri-Color Salad of Spinach
Arcadian Mix & Romaine with Charred Lemon Vinaigrette
Chicken Marsala - Market Mushrooms, Garlic,
Light Sweet Marsala & Fettuccini Pasta
Eggplant Parmesan with Tomato Basil Sauce & Mozzarella Cheese
Roasted Potatoes with Italian Seasoning
Chef's Seasonal Vegetable
Garlic Knots
Tiramisu

Cookout Buffet \$50

Mixed Garden Greens,
Cilantro Ranch & Balsamic Vinaigrette Dressings
Potato Salad
Buttermilk Fried Chicken
Dr. Pepper BBQ Pulled Pork,
Hawaiian Rolls
Macaroni & Cheese with Prosciutto
Cornbread Muffins with Butter
Baked Beans with Burnt Ends,
Brown Sugar & BBQ Sauce
Buttered Corn on the Cob
Fresh Pecan Pie
Assorted Cookies

Southwest Buffet \$50

Chicken Tortilla Soup
Mixed Garden Greens with Jalapeno Ranch
& Balsamic Vinaigrette
Southwest Roasted Corn Salad
Shredded Chicken Marinated in Chipotle
Topped with Pico De Gallo
Tequila, Chili, Lime,
Garlic Marinated Beef Steak (*Carne Asada*)
Warm Flour & Corn Tortillas
Vegetarian Refried Beans
Spanish Rice
Sour Cream,
House Made Salsa
Pico de Gallo
Cinnamon and Sugar Churros
Peach Cobbler

Buffets require a minimum of 26 Guests. All fees are applicable to 24% service charge and 8.25% sales tax.
Prices are subject to change without notice.

THREE COURSE PLATED DINNERS

Includes Dinner Rolls, One Starter, Entrée, Choice of One Vegetable and One Starch, Dessert, Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Iced Tea and Water Service. All Pricing is Per Person Unless Otherwise Noted.

Starters **Choose One*

Chicken Tortilla Soup

Broccoli & Cheese Soup

House Salad

Arcadian Greens with Tomatoes, Cucumbers, Mushrooms, Carrots, Shredded Mixed Cheese with Balsamic Vinaigrette or Cilantro Ranch

Cherry Salad

Spinach, Dried Cranberries, Pecans, Macerated Cherries and Goat Cheese with Cherry Vinaigrette

Strawberry Caprice Salad

Arcadian Greens, Strawberries, Roma Tomato, Mozzarella Pearls, Balsamic Reduction & Extra Virgin Olive Oil

Caesar Salad

Shaved Parmesan and Herb Crouton Crumble with Caesar Dressing

Starter Upgrades

Fried Jalapeno & Cheese Ravioli with Vodka Sauce \$18

Lobster Bisque \$18

Blackened Crusted Ahi Tuna, Pan Seared with wasabi Cream & Balsamic Reduction \$21

Sea Scallops Wrapped in Bacon with a Demi-Glace Sauce \$24

Crab Cake with Creole Beurre Blanc Sauce \$24

Grilled Stuffed Portobello Mushroom, Ratatouille Mix, Four Cheese Blend & Parsley \$17

Custom Specialty Salads or Cheese Courses- *By Quote*

ENTRÉES

Chicken Piccata \$38
Lemon Caper Butter Sauce

Chicken Asiago \$41
Herbed Breadcrumb Crumble, Asiago Cheese & Mornay Sauce

Citrus Cod \$40
Citrus Cream Sauce

Filet of Atlantic Salmon \$44
Beurre Blanc Sauce

Braised Boneless Short Ribs \$62
Pan Jus

8 oz Hanger Steak Bordelaise \$45
Hanger Steak, Red Wine Shallot Sauce

12 Ounce N.Y. Strip Steak \$63
Marinated in Garlic, Thyme and Oil, Grilled and Served with a House Made Steak Sauce

Chicken Asiago & Shrimp \$75
Grilled Chicken Breast topped with Asiago, Herbed Breadcrumb Crumble, Mornay sauce partnered with Seared Shrimp in Shallot & Butter sauce

Prime Rib & Crab Cake \$82
Smoked Prime Rib served with Demi Sauce and a Crab Cake & a Creole Beurre Blanc Sauce

Entrée Starch Selections **Choose One*

Scalloped Potatoes with Ham & Cheese
Roasted Yukon Gold Potatoes
Seared Polenta Cakes

Wild Rice Pilaf
Boursin Whipped Potato
Pesto Orzo Pasta

Entrée Vegetable Selections **Choose One*

Broccolini
Tri-Colored Glazed Carrots
Sautéed Spinach and Mushrooms

Asparagus
Southwest Corn
Haricot Verts

Dessert **Choose One*

Apple Pie with Caramel Sauce, Whipped Cream & Mint
Chocolate Mousse with Whipped Cream, Chocolate Sauce & Mint
Seasonal Crème Brulee with Fresh Berries & Mint (50 people Max)
Molten Chocolate Cake with Chocolate Sauce, Whipped Cream & Mint
Chocolate Chip Cookie Ice Cream Sandwich with Chocolate Sauce, Whipped Cream & Mint

Fried Cheesecake with Raspberry Sauce, Whipped Cream & Mint
Tres Leches with Whipped Cream and Macerated Cherries

Buffets require a minimum of 26 Guests. All fees are applicable to 24% service charge and 8.25% sales tax. Prices are subject to change without notice.

DINNER BUFFETS

*Includes Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Iced Tea and Water Service for One Hour.
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Taste of Italy Buffet \$64

Italian Sausage Soup with Tortellini
Tri-Color Salad of Spinach, Arcadian Mix & Romaine,
Tomatoes, Red Onion, Black Olives, Garlic Croutons,
Grated Parmesan Cheese
Breaded Chicken with Capers and Herbs in
Lemon Butter Sauce
Andouille Sausage and Peppers
Penne Pasta with Chicken, Market Mushrooms
and Herbs in Vodka Sauce
Roasted Potatoes
Broccoli tossed in Herb Butter
Garlic Bread Knots,
Assorted Dinner Rolls and Butter
Tiramisu and Tres Leches Cake

All American Barbecue Buffet \$47

Mixed Garden Greens, Cilantro Ranch Dressing
& Balsamic Vinaigrette
Potato Salad
Baked Beans with Burnt Ends, Brown Sugar & BBQ Sauce
Barbecued Chicken Leg Quarters with BBQ Sauce
St. Louis Style BBQ Ribs Brushed with BBQ Sauce
Smoked Brisket with BBQ Sauce
Smoked Baked Potatoes with Butter, Sour Cream,
Green Onions
Chef's Seasonal Vegetable Grilled
Strawberry Jalapeno Corn Bread Muffins
Apple Pie and Cheesecake

Asian Accents Buffet \$50

Asian Vegetable Salad~ Mix of Baby Corn, Water Chestnuts,
Bamboo Shoots, Snow Peas, Teriyaki Dressing
Mixed Greens Salad – Arcadian Greens, Tomato, Carrot,
Cucumber, Mushroom, Shredded Mixed Cheese
& Champagne Ginger Dressing
Coconut Fried Shrimp with Sweet Chili Sauce
Chicken Satay Skewer with Peanut Sauce
Beef Satay Skewer with Ginger Soy Marinade
Fried Rice
Stir Fried Vegetables - Bok Choy, Carrots, Broccoli,
Baby Corn Napa Cabbage, Snow Peas
Fortune Cookies and Pineapple Cake

Texas Gulf Buffet \$60

Mixed Green Salad with Arcadian Mix, Tomato, Cucumber,
Carrot, Mushroom, Mixed Shredded Cheese,
Ranch Dressing & Balsamic Vinaigrette
Beer-Boiled Peel & Eat Shrimp
Old Bay Potato Chips
Fried Crawfish
Boiled Corn on the Cobb & Yukon Gold Potatoes
Hanger Steak, Haricot Verts
Assorted Dinner Rolls & Butter
Peach Cobbler with Cinnamon Ice Cream

Mexican Fiesta Buffet \$45

Tortilla salad with Arcadian Mix, Pico De Gallo, Shredded
Mixed Cheddar Cheese, Crispy Tortilla Strips
& Chili Lime Vinaigrette
Flour & Corn Tortillas, Chips and Queso with salsa
Tequila Lime Grilled Chicken Breast with Chipotle Sauce
Beef Fajitas with Grilled Peppers and Onions
Chicken Sour Cream Enchiladas
Spanish Rice and Back Beans
Shredded Cheddar Jack cheese, Sour cream and Guacamole
Churros and Tres Leches Cake

Gluten Free Buffet \$73

Mixed Greens Salad, Tomato, Cucumber, Carrot, Mushroom,
Shredded Cheese & Ranch Dressing *GF
Spinach Salad, Dried Cranberries, Pecans, Macerated
Cherries, Goat Cheese, Cherry Vinaigrette *GF
Marinated Vegetable Salad *GF
Orzo with Red Peppers, Toasted Pine Nuts, Olives,
Goat Cheese *GF
Chicken with Artichokes, Roasted Red Peppers,
Capers, Olives *GF
Sliced Beef Top Round, Sautéed Mushrooms, Onions, Merlot
Demi-Glace Reduction *GF
Baked Salmon, Citrus Cream Sauce*GF
Seasonal Fresh Vegetable *GF
Roasted Herbed Yukon Gold Potatoes *GF
Gluten Free Sliced Bread and Butter *GF
Flourless Chocolate torte with Chocolate Sauce,
Whipped Cream and Mint *GF

Buffets require a minimum of 26 Guests. All fees are applicable to 24% service charge and 8.25% sales tax.
Prices are subject to change without notice.

GROUP RECEPTION PACKAGES

*Includes Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Iced Tea and Water Service for a Maximum of One Hour.
Minimum 25 Guests Required. All Pricing is Per Person Unless Otherwise Noted.*

BRONZE \$52

Spanakopita, Tzatziki Sauce
Mushroom Caps filled with Sausage, Blue Cheese, Thyme & Parsley
Vegetable Eggrolls with Sweet Chili Sauce
Imported & Domestic Cheese Platter
Crudit  of Crisp Garden Vegetables,
Ranch Dip
Assorted Trail Mix

SILVER \$62

Charcuterie Board-Smoked & Cured Meats, Dry Sausages, Roasted Sliced Meats,
Whole Grain & Dijon Mustards & Imported and Domestic Cheeses
Nacho Bar- Corn Tortilla Chips, House Queso, Black Olives,
Pickled Jalapenos, Diced onion, Sour Cream, Salsa, Guacamole
Beef Crostini- Beef Tenderloin, Crostini, Creole Beurre Blanc Sauce
Smoked Bacon Wrapped Asparagus
Boiled Peel & Eat Shrimp on Ice w/ Lemons & Cocktail Sauce

GOLD \$75

Baked Brie Cheese- Wrapped in Puff Pastry, Garnished with Raspberry Sauce and Sliced Almonds
Mediterranean- Homemade Roasted Red Pepper Hummus with Crostini & Pita Chips,
Kalamata Olives, Green Olives, Marinated Artichokes & Giardiniera,
Charcuterie of Prosciutto, Assorted Salami
Imported and Domestic Cheese Display, Fresh & Dried Fruit Garnishes, Fruit Chutney,
Assorted Crackers & Crostinis
Sliced Fresh Seasonal Fruits, Berries, Ginger Pear Yogurt Dip
Crab Salad in Pastry Tart Shells
Assorted Miniature Quiche
Beef Crostini - Beef Tenderloin,
Crostini, Creole Beurre Blanc Sauce
Pork Pot stickers with Spicy Soy Sauce
Peeled Gulf Shrimp on Ice with Lemons & Cocktail Sauce

Chilled/Hot Seafood Upgrades:

Iced Peeled Shrimp with Lemons & Cocktail Sauce \$26
Cracked Steamed Crab Legs, Garlic Herb Butter \$28
Crab Cakes with Creole Beurre Blanc Sauce \$32

Texas Beer Boiled Peel & Eat Shrimp \$22
Lobster Tails with Lemon & Clarified Butter \$46

RECEPTION STATIONS

Includes Service for One Hour. Minimum of 25 Guests Required. All Pricing is Per Person Unless Otherwise Noted.

Pasta Station \$55

Orecchiette Pasta with Shrimp,
Garlic & Lemon Butter Cream Sauce
Bowtie Pasta with Roasted Sliced Chicken Breast,
Red Onion & Peas in a Vodka Tomato Sauce
Penne with Asparagus,
Chicken in a Parmesan Cream Sauce
Red Pepper Flakes, Grated Parmesan Cheese
Garlic Bread Knots

Texas Station \$ 60

Julienned Grilled Chicken with Sautéed Peppers and Onions,
Fajita Style Seasoned Taco Beef
Refried Beans
Spanish Rice
Soft Flour Tortillas,
Corn Taco Shell and House Queso
Chips
Taco Soup
Tomato Salsa, Sour Cream and Guacamole
Shredded Lettuce, Tomato, Onion
Shredded Jack Cheese

Variety Salad Station \$20

Chicken Caesar, Romaine Hearts, Grilled Chicken, Herbed Crouton Crumble,
Shaved Parmesan Cheese
Steak Salad, Arcadian Mixed Greens, Grilled Steak, Boiled Egg, Fried Red Onion Rings,
Bleu Cheese Dressing & Bacon Pieces
Greek Salad, Arcadian Mixed Greens, Romaine Hearts, House Marinated Olives,
Gardiniera Mix, Tomatoes & Feta Cheese

Viennese Table \$30

Assorted Truffles, Bon Bons, Assorted Mini Cheese Cakes,
Macaroons, Cream Puffs,
Lemon Squares & Fudge Brownie Squares,
Strawberry & Cream Tartlets,
Seattle's Best Regular Coffee, Decaffeinated Coffee
Assorted Hot Teas.

SPECIALTY CARVING STATIONS

A \$75 Attendant Fee is Required per Station.

ROASTED PRIME RIB \$455

House Seasoning Rubbed, Smoked, Horseradish Cream, Au Jus, Assorted Rolls
(Serves 35 Guests)

ROASTED TOP ROUND BEEF \$455

Served with Assorted Rolls, Whole Grain Mustard, Horseradish Cream, Red Wine Shallot Sauce
(Serves 40 Guests)

ROASTED BREAST OF TURKEY \$330

Served with a Jalapeno Citrus Cranberry Sauce, Assorted Rolls
(Serves 25 Guests)

MAPLE GLAZED HAM \$330

Served with a Maple Honey Glaze, Assorted Rolls
(Serves 30 Guests)

ROASTED OR SMOKED PORK LOIN \$350

House Seasoning Marinated, Slow Roasted, *Dr Pepper BBQ Sauce*, Assorted Rolls
(Serves 30 Guests)

GARLIC AND HERB CRUSTED TENDERLOIN OF BEEF \$455

Served with Red Wine Shallot Sauce, Assorted Rolls
(Serves 22 Guests)

RECEPTIONS HORS D'OEUVRES

COLD HORS D'OEUVRES

Price is per 50 Pieces. Average Serving Size is 3-5 Items per Person.

Smoked Asparagus Spears Wrapped in Bacon	\$160
Smoked Salmon Mousse on a Cucumber with Chives	\$155
Mozzarella & Tomatoes on Skewer with Balsamic Reduction and Extra Virgin Olive Oil	\$125
Smoked Salmon Roulade on a Wonton Chip	\$155
English Cucumber with a Crab Dill Salad	\$175
Roasted Red Pepper Boursin on Rye Crostini	\$120
Tomato and Basil Bruschetta on Crostini	\$135
Artichoke Dip Phyllo Cups	\$125
Goat Cheese on Pepper Crostini	\$140
Southern Deviled Eggs	\$135
Crab Salad Tartlet Shells	\$150

HOT HORS D'OEUVRES

Price is per 50 Pieces. Average Serving Size is 3-5 Items per Person.

Ahi Tuna Poke on Wonton with Balsamic Reduction & Sesame Seeds	\$165
Coconut Shrimp	\$165
Beef Crostini with Red Wine Shallot Sauce	\$195
Miniature Crab Cakes, Creole Beurre Blanc Sauce	\$245
Scallops Wrapped in Bacon with Demi-Glace Sauce	\$250
Spanakopita, Tzatziki Sauce	\$145
Mushroom Caps filled with Sausage, Blue Cheese, Thyme & Parsley	\$185
Vegetable Eggrolls with Sweet Chili Sauce	\$135
Chicken Egg Rolls with Sweet Chili Sauce	\$155
Miniature Assorted Quiche	\$145
Chicken Pot Stickers with Sweet Chili Sauce	\$145
Pork Pot Stickers with Sweet Chili Sauce	\$145
Meatballs with Chimichurri Sauce	\$145

HOT/COLD ITEMS

Baked Brie Cheese Display (Serves 15 – 20 Guests) Wrapped in Puff Pastry, Garnished with Raspberry Sauce and Sliced Almonds	\$175 per wheel
Nacho Bar Display Corn Tortilla Chips, House Queso, Black Olives, Pickled Jalapenos, Diced onion, Sour Cream, Salsa, Guacamole	\$15 per guest
Baked Spinach Artichoke Dip Display Crostinis, Crudité Vegetables	\$17 per guest
Bacon Wrapped Vegetable Display Ranch Dressing	\$15 per guest

CHILLED DISPLAYS

Pricing is per Person Unless Otherwise Noted

Crudite \$15

An assortment of Crisp Garden Vegetables
(Fresh or Grilled) Ranch Dip

Charcuterie Board \$23

Smoked and Cured Meats, Dry Sausages, Imported and Domestic Cheeses,
Grilled Breads & Assorted Crackers
Whole Grain and Dijon Mustard

Antipasto \$19

Smoked Mozzarella, Assorted Salami, Peppadews Peppers, Marinated Artichokes, Sun Dried Tomatoes, House Marinated Olives, Tomato-Basil Bruschetta

Sliced Fresh Seasonal Fruits \$17

Sliced Seasonal Fruits and Berries
Ginger Pear Yogurt Dip

Mediterranean \$31

Homemade Roasted Red Pepper & Regular Hummus with Pita Chips, Nicoise Olives, Kalamata Olives, Green Olives, Marinated Artichokes & Roasted Bell Peppers, Charcuterie of Prosciutto, Hard Salami, & Pepperoni, Imported & Domestic Cheeses, Crackers & Crostinis

Imported & Domestic Cheese Display \$17

Imported and Domestic Cheeses
Fresh & Dried Fruit Garnishes, Fruit Chutney,
Assorted Crackers and Crostinis.

Smoked Salmon Display \$330

(Serves 20 People)

Brunoise Tomato, Capers, Brunoise Red Onions,
Cream Cheese, Lemon Slices,
Rye Bread and Crostinis

Buffets require a minimum of 26 Guests. All fees are applicable to 24% service charge and 8.25% sales tax.
Prices are subject to change without notice.

LIBATIONS

A \$150 Bartender Fee is required for every 100 Guests. Minimum of 26 Guests. All fees are applicable to 24% service charge and 8.25% sales tax.

DOMESTIC BEER \$6

Miller Genuine Draft
 Miller Lite
 Budweiser
 Bud Light
 Coors Light
 Michelob Ultra
 O'Doul's Non-Alcoholic Lager

PREMIUM BEER \$7

Heineken Lager
 Shiner Bock Amber
 Amstel Light
 Dos Equis Lager
 Corona Extra
 Samuel Adams Boston Lager

LOCAL CRAFT BEER \$8

Seasonal

HOUSE WINE \$8

Canyon Road Chardonnay
 Canyon Road Cabernet
 Canyon Road Merlot

CHAMPAGNE (Market Price)

Seasonal

WELL LIQUOR \$8.50

Rum: Myers Platinum
 Gin: New Amsterdam
 Vodka: Smirnoff
 Tequila: Sauza Silver
 Scotch: J&B
 Bourbon: Jim Beam
 Whiskey: Canadian Club

CALL LIQUOR \$9

Rum: Bacardi Superior
 Gin: Hendricks
 Vodka: Titos
 Tequila: 1800 Silver
 Scotch: Dewar's
 Bourbon: Jack Daniel's
 Whiskey: Jameson

PREMIUM LIQUOR \$10

Rum: Malibu
 Gin: Bombay Sapphire
 Vodka: Grey Goose
 Tequila: Patron Anejo
 Scotch: Chivas Regal
 Bourbon: Maker's Mark
 Whiskey: Crown Royal

OPEN BAR PACKAGES

PREMIUM WELL

Includes Premium, Call and Well Brands; Domestic and Imported Beers; House Wines and Coke Products

First Hour: \$20

Each Additional Hour: \$10

CALL WELL

Includes Call and Well Brands; Domestic and Premium Beers; House Wines and Coke Products

First Hour: \$17

Each Additional Hour: \$9

BEER & WINE

Includes Domestic and Premium Beers; House Wines and Coke Products

First Hour: \$16

Each Additional Hour: \$8

~Host Bars also available (measured on consumption) ~

Prices are subject to change without notice.

PACKAGES

Presenter's Package | \$185

Includes a Room Sized Tripod Projection Screen (up to 8'), Skirt, AV Cart, AC Extension Cord, Power Strip. Video Extension cable included upon request.

Ballroom Projector Package | \$615

Includes Cinema Style Projection Screen, Ballroom Laser Projector, AV Cart and Requested Extension Cable, and AC Power Package

Meeting Room Projector Package | \$525

Projection Screen (up to 8'), Meeting Room Projector, AV Cart and Requested Extension Cable, AC Power Package

Audio Reinforcement Package | \$395

Includes 2 Powered Speakers on Stands, 1 Presidential Podium Microphone and 1 Audio Patch for Computer/MP3 and Audio Mixer.

AUDIO

Audio Mixer - Digital | \$195

Audio Mixer - Small Format | \$70

Powered Speaker with Stand | \$95

Wireless Microphone (Handheld or Lavalier) | \$175

VIDEO

Cinema Screen | \$200

Monitor-60" Flat Panel | \$425

HD Video Camera on Tripod | \$225

50' HDMI Cable | \$50

ESSENTIALS

Flipchart with Post-it Pad and Markers | \$80

Presentation Remote Global | \$45

Laptop Computer | \$225

Polycom Soundstation 2 Conference Phone | \$165

SCENIC

Drape - White (per 10' Section) | \$250

Drape - Black (per 10' section) | \$100

LIGHTING

Custom Color LED Up-Lighting | \$60

Stage Wash Lighting (White) | \$95

LABOR RATES

In Room Technician | \$100

Technician Set/Strike | \$85

All equipment is priced per day and subject to service charge and tax. Prices subject to change without notice. Equipment or services cancelled within 24 hours of event and all special request will be charged at full price. 24 - 72 hour cancellation notice hours will be charged at 50%. 72 hour notice required for all technical labor