



Catering & Event Menu

BREAKFAST | Continental

Buffets require a minimum guarantee of 25 people

(There will be an additional \$75 labor charge for functions under 25 guests)
Pricing based on one hour of service

CONTINENTAL | 24

Fresh Sliced Seasonal Fruit
Croissants served with Butter & Preserves
Assorted Freshly Baked Breakfast Pastries and Muffins
Chilled orange, Apple and Cranberry Juice
House-Blend Coffee, Decaffeinated Coffee, and Hot Tea

LUXE CONTINENTAL | 26

Fresh Sliced Seasonal Fruit
Assorted Individual Yogurts
Assorted Freshly Baked Breakfast Pastries and Muffins
Assortment Bagels with Cream Cheese, Butter and Preserves
Chilled Orange, Apple and Cranberry Juice
House-Blend Coffee, Decaffeinated Coffee, and Hot Tea

HEALTHY FIT CONTINENTAL | 32

Hard Boiled Eggs
Fresh Sliced Seasonal Fruit
Assorted Granola Bars and KIND Bars
Fruit Parfait with Greek Yogurt, House-made Granola and Honey
Steel-cut Oats with Dried Fruit, Brown Sugar, Cream and Walnuts
V8® healthy greens juices, Coconut Water, Assorted Naked Juice
House-Blend Coffee, Decaffeinated Coffee, and Hot Tea

CONTINENTAL ENHANCEMENTS

SANDWICHES

English Muffin, Scrambled Eggs, Black Forest Ham, Swiss Cheese	8.50
English Muffin, Scrambled Eggs, Bacon, Cheddar Cheese	8.50
Croissant, Scrambled Eggs, Black Forest Ham, Swiss Cheese	9.00
Croissant, Scrambled Eggs, Bacon, Cheddar Cheese	9.00

Vegetarian Option

English Muffin or Croissant, Plant Based Sausage, Vegan Scrambled Egg, Vegan Cheddar Cheese **10**

BREAKFAST | Buffet

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Pricing based on one hour of service

NORWALK BREAKFAST BUFFET | 30

Soft Scrambled Eggs
Seasoned Breakfast Potatoes with Onions and Bell Peppers
Fresh Sliced Seasonal Fruit
Assorted Freshly Baked Breakfast Pastries and Muffins
Buttermilk Pancakes with Maple Syrup and Butter
Assorted Individual Fruit and Greek Yogurt
Chilled Orange, Apple and Cranberry Juices
House-Blend Coffee, Decaffeinated Coffee, and Hot Tea

Breakfast Protein | Select Two:

Applewood-Smoked Bacon
Pork Sausage Link
Cured Ham | add 1 per person
Turkey Sausage | add 1.50 per person
Turkey Bacon | add 1.50 per person
Chicken Sausage | add 2 per person

OMELETTE STATION | 14

Attendant Required - \$150 per attendant. Maximum of 100 guests

Made-to-Order Eggs, Egg Whites and Egg Beaters
Black Forest Ham, Applewood-Smoked Bacon, Pork Sausage,
Mushrooms, Tomatoes, Onions, Bell Peppers, Baby Spinach, Cheddar, Monterey Jack

UPGRADES

Norwegian Smoked Salmon with Classical Accoutrements and Fresh Bagels | 8 per person
Classic Eggs Benedict | 8 per person
Hawaiian French Toast | 4 per person
Yogurt Parfait with Fresh Berries, House-made Granola and Wild Honey | 5 per person
Steel-Cut Oatmeal with Dried Cranberries, Raisins, Brown Sugar, Whole, Low fat, Skim and Soy Milk | 4 per person

ENHANCEMENTS | A la carte



PASTRIES

Assorted Petit Danishes or Muffins	\$25 per Dozen
Assorted Bagels with Cream Cheese	\$36 per Dozen
Croissants with Butter, Jam and Preserves	\$27 per Dozen
Double Fudge Brownies	\$40 per Dozen
Blondie Bars	\$40 per Dozen
Lemon Bars	\$40 per Dozen
Freshly Baked DoubleTree Cookies	\$40 per Dozen
Warm Jumbo Pretzels with Salted Caramel Sauce and Mustard	\$29 per Dozen

SNACKS

Individual Fruit Cup	\$6 each
Assorted Box Candy	\$4 each
Individual Assorted Bags of Chips	\$3 each
Individual Assorted Bags of Popcorn	\$4 each
Assorted Mixed Nuts (Minimum of 10)	\$6 person
Granola Bars and Nutri-Grain Bars	\$4 each
Whole Fruit (Oranges, Bananas, Apples)	\$3 each
Assortment of HAAGEN DAZS Specialty Ice Cream Bars	\$45 per Dozen

REFRESHMENTS

Starbucks Frappuccino®	\$7 each
Naked® Juices	\$7 each
Bottled Water or Assorted Soft Drinks	\$5 each
Red bull® Regular and Sugar free, Pellegrino Sparkling Water®	\$7 each
Iced Tea, Lemonade, Pink Lemonade or Fruit Punch	\$36 per gallon
Hot Water with a Selection of Assorted Teas	\$40 per gallon
House-Blend Regular Coffee	\$60 per gallon
House-Blend Decaffeinated coffee	\$60 per gallon

gf = gluten free v = vegan veg = vegetarian tn = tree nut

All prices are per person unless otherwise indicated. All prices are subject to 24% service charge and 10.25% sales tax.

Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of foodborne illnesses.

BRUNCH | Buffet



Buffets Require a minimum guarantee of 40 people

(There will be an additional \$150 labor charge for functions under 40 guests)

Pricing based on one hour of service

Fresh Seasonal Sliced Fruit

Individual Yogurt Parfait with Berries, Granola and Wild Honey

Fresh Baked Pastries and Breads: Croissants, Danish, Bagels and Muffins served with Butter, Cream Cheese, Assorted Jams and Preserves

Scrambled Eggs with Chives and Crème Fraiche

Rosemary Roasted Potatoes with Bell Peppers and Onions

Applewood-Smoked Bacon

Pork Sausage Links or Chicken Apple Sausage

French Toast or Cheese Blintz with Butter and Maple Syrup

Spinach, Wild Mushroom and Cheese Quiche

Choice of 2 Salads

Traditional Caesar Salad

Romaine Hearts, Parmesan Cheese, Rustic Croutons

House Salad

Spring Mix, Cherry Tomatoes, Cucumber, Carrots

Pasta Salad

Bowtie Pasta, Artichoke Hearts, Sun Dried Tomatoes, Baby Spinach, Feta Cheese with Pesto Vinaigrette

House made Potato Salad

Russet potatoes, onion, celery, bell peppers, parsley with Citrus Aioli

Roasted Prime Rib of Beef with Herb Au Jus and Creamy Horseradish

Grilled Chicken Breast with Wild Mushrooms in Truffle Cream Sauce

Orange, Apple and Cranberry Juice

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

\$52

Carving Station

New York Strip Loin....add \$9 per person

Roasted Turkey Breast...add \$8 per person

Honey Baked Ham...add \$6 per person

A Toast

Mimosa Station \$10 per person

Bloody Mary Bar \$12 per person

BREAKS | Local Favorites

Requires a minimum guarantee of 10 people

(There will be an additional \$75 labor charge for functions under 10 guests)

Pricing based on 30 minutes service

¡AFTERNOON FIESTA! | 16

House-made Tortilla Chips

Warm Queso Dip, Guacamole, Salsa Fresca

Mint and Tajin Spiced Fruit Salad

Cinnamon and Caramel Churros

Jarritos® flavored soft drinks

YOGURT PARFAIT BAR | 16

Plain Nonfat Greek Yogurt and Vanilla Yogurt

Sliced Seasonal Fruit and Berries

Sweetened Coconut, Dried Cranberries, Raisins

Candied Walnuts, Chocolate Chips, Honey

House-made Granola

MILK AND COOKIES | 16

Fresh Baked DoubleTree Chocolate Cookies

Fudge Brownies and Blondie Bars

Half Pints of Milk: Whole and 2% Low Fat Milk

ENERGY BOOST | 18

Assorted KIND™ Bars

Assorted Cliff Bars

Assorted Granola Bars

Starbucks Frappuccino, Starbucks DoubleShot

Regular and Sugar Free Red Bull

MOVIE NIGHT | 18

House-made Potato Chips with Creamy Onion Dip

Warm Jumbo Soft Pretzel with Salted Caramel Dip, Chocolate and Mustard

House-made Roasted Spiced Mixed Nuts

Assorted Individual Bags of Popcorn

Assorted Individual Chocolate Bars

Assorted Soft Drinks

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LUNCH | Hot Plated

Choice of one starter, bread and butter and choice of one dessert
House-blend coffee, decaffeinated coffee, iced tea and hot tea
A maximum of 2 entrée selections. Group is required to denote entrée selections with meal indicator

STARTERS | SELECT ONE

Traditional Caesar Salad

Romaine Hearts, Parmesan Cheese, House-made Rustic Croutons, Creamy Caesar Dressing

House Salad

Spring Mix, Tomatoes, Cucumber, Carrot, Balsamic Vinaigrette

STARCHES | SELECT ONE

Garlic Mashed Potatoes

Herb Roasted Fingerling Potatoes

Rice Pilaf

DESSERTS | SELECT ONE

Chocolate Ganache Cake

New York Cheesecake with Raspberry Coulis

Tiramisu

ENTREES |

AIR |

Creamy Roasted Garlic Chicken 40

Pan-Seared breast of Chicken with Roasted Garlic Confit Cream Sauce

Porcini Mushroom Chicken 40

Pan-Seared breast of Chicken topped with sautéed Wild Mushrooms in Porcini Mushroom Cream Sauce

Ancho Chipotle Cream Chicken 40

Grilled breast of Chicken topped with Fire Roasted Corn in Ancho Chipotle Cream Sauce

LAND |

Flat Iron Steak Chimichurri 50

Grilled Flat Iron Steak with Argentinian Red Chimichurri

Flat Iron Steak in Wild Mushroom Demi Glace 50

Grilled Flat Iron Steak with Sautéed Wild Mushrooms and Red Wine Demi Glace Sauce

SEA |

Salmon in Yuzu Beurre Blanc 47

Pan Seared Salmon in a rich and creamy Yuzu Beurre Blanc

Honey Mirin Glazed Salmon 47

Pan Seared Salmon glazed with an Asian sweet and Savory Sauce

VEGETARIAN AND VEGAN |

Spinach and Cheese Ravioli in Tomato Basil Pesto Sauce 36

Wild Mushroom Risotto Creamy Risotto with Sautéed Wild Mushrooms topped with Roasted Vegetables 38

LUNCH | Buffet

Buffet requires a minimum guarantee of 25 people

(There will be an additional \$75 labor charge for functions under 25 guests)

Pricing based on one hour service

House-blend coffee, decaffeinated coffee, iced tea and hot tea

THE DELI (Norwalk Style) | 38

House Salad

Spring Mix, Cherry Tomatoes, Cucumber, Carrots

House made Potato Salad

Russet potatoes, onion, celery, bell peppers, parsley with Dijon Aioli

Assorted Artisan Sliced Bread

Roast Beef, Oven Roasted Turkey, Black Forest Ham

Cheddar, Pepper Jack, Provolone and Swiss Cheese

Lettuce, Tomato, Onion and Pickles

Mayonnaise & Mustard

Assorted Kettle Potato Chips

Brownies, Blondies and Double Tree Cookies

SOUTHWEST LUNCH BUFFET | 42

House Salad

Spring Mix, Cherry Tomatoes, Cucumber, Carrots

Southwest Salad

Spring Mix, Corn and Black Bean Salsa, Cherry Tomatoes, Cotija Cheese, Crispy Tortilla Strips with Creamy Chipotle Dressing

House made Chips and Salsa, Guacamole, Sour Cream and Cheddar Cheese

Flour and Corn Tortillas

Spanish Rice

Refried Beans

Three Cheese Enchiladas

Choice of One:

Chicken or Beef Fajitas Citrus Marinated Grilled Chicken or Beef Sautéed with Onions, Bell Peppers and spices

Roasted Chicken Poblano Oven Roasted Breast of Chicken in a Creamy Poblano Sauce

Pork Carnitas

Mint and Tajin Spiced Seasonal Fruit Salad

Traditional Flan

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LUNCH | Buffet

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Pricing based on one hour service

House-blend coffee, decaffeinated coffee, iced tea and hot tea

TASTE OF ITALY LUNCH BUFFET | 44

Traditional Caesar

Romaine Hearts, Parmesan Cheese, Housemade Rustic Croutons with Creamy Caesar Dressing

Caprese Salad

Ciliegine Mozzarella, Cherry Tomatoes, Basil, Olive Oil, Balsamic Glaze

Three Cheese Baked Penne

Penne Pasta, House made Marinara, Mozzarella, Ricotta, Parmesan Cheese

Pesto Chicken

Herb Roasted Chicken Breast with Sauteed Wild Mushrooms in Pesto Cream Sauce

Salmon Piccata

Roasted Salmon, Capers, Parsley, Yuzu Lemon Cream Sauce

Roasted Seasonal Vegetables

Garlic Bread

Tiramisu

Vanilla Bean and Berry Panna Cota

EAST MEETS WEST LUNCH BUFFET | 42

House Salad

Spring Mix, Shredded Carrots, Tomatoes, Cucumber

Chinese Wonton Salad

Spring Mix, Red Cabbage, Shredded Carrots, Cucumber, Green Onion, Cilantro, Bell Pepper, Mandarin Orange Segments, Almonds, Crispy Wonton Strips with Soy Sesame Vinaigrette

Japanese Style Grilled Chicken

Grilled Boneless Chicken Thighs, Chives, Sesame Seeds in Sweet Soy Mirin Glaze

Thai Roasted Lemongrass Fish with Mango Ensalada

Baked White Fish in Thai Ginger Lemongrass Curry Coconut Cream Sauce Topped with Filipino Mango Salsa

Pandan and Lemongrass infused Steamed White Rice

Sauteed Seasonal Vegeables in Sesame Hoisin Glaze

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LUNCH | Boxed

All Boxed Lunches include:

Seasonal Whole Fruit
Potato Chips
DoubleTree Chocolate Chip Cookie
Soft Drink or Bottled Water

A Maximum of 3 Entrée Selections for Groups over 25 people. Group is required to denote Entrée Selections with Meal Indicator

SALADS |

Mediterranean Salad 24

Spring Mix Salad, Pickled Onions, Sundried Tomatoes, Cucumber, Feta Cheese, Olives with a side of Balsamic Dressing

Caesar Salad 23

Hearts of Romaine, Parmesan Cheese, Rustic Croutons with a side of Creamy Caesar Dressing

UPGRADE

ADD CHICKEN \$7

SANDWICHES |

Choice of **Croissant or Ciabatta Bread**

Turkey and Provolone Sandwich 32

Oven Roasted Turkey, Lettuce, Tomato and Provolone Cheese with Yuzu Aioli

Ham and Swiss Sandwich 32

Black Forest Ham, Lettuce, Tomato and Swiss Cheese with Yuzu Aioli

Roast Beef and Cheddar Sandwich 32

Roasted Beef, Lettuce, Tomato and Cheddar Cheese with Chipotle Aioli

Tarragon Chicken Salad 32

Oven-Roasted Chicken, Lettuce, Tomato, Dried Cranberries and Almonds in Tarragon Aioli

Pesto Chicken Salad 32

Oven-Roasted Chicken, Lettuce, Tomatoes and Parmesan in Pesto Aioli

Roasted Vegetables Sandwich 30

Herb Roasted Seasonal Roasted Vegetables, Lettuce, Tomatoes and Provolone with Sundried Tomato Tapenade

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DINNER | Plated



All Entrées Include:

Choice of One Starter, Chef's Selection of Fresh Seasonal Vegetables

Bread and Butter and a Choice of One Dessert

House-blend Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea

A Maximum of 2 Entrée Selections. Group is required to denote Entrée Selections with Meal Indicator

STARTERS | SELECT ONE

Traditional Caesar Salad

Romaine Hearts, Parmesan Cheese, House-made Rustic Croutons, Creamy Caesar Dressing

House Salad

Spring Mix, Tomatoes, Cucumber, Carrot, Balsamic Vinaigrette

Norwalk Salad

Spring Mix, Strawberries, Pecans, Feta Cheese, Citrus Vinaigrette

STARCHES | SELECT ONE

Garlic Mashed Potatoes

Herb Roasted Fingerling Potatoes

Rice Pilaf

DESSERTS | SELECT ONE

Chocolate Ganache Cake

New York Cheesecake with Raspberry Coulis

Tiramisu

Red Velvet Cake

Traditional Carrot Cake

UPGRADE:

Fruit Tart Vanilla Custard topped with Seasonal Fruit and Berries on a buttery shortbread crust | **add 2 per person**

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DINNER | Plated Entrées



A maximum of 3 entrée selections for groups over 25 people. Group is required to denote entrée selections with meal indicator

DUETS | SELECT ONE

Duet Chicken & Short Rib 60

4oz Roasted Chicken Breast with Roasted Garlic Cream, 4oz Short Ribs braised in Marsala Demi Glace served with Garlic Mashed Potatoes

Duet Chicken & Flat Iron Steak 62

4oz Roasted Chicken Breast with Ancho Chipotle Cream Sauce, 4oz Flat Iron Steak with Chimichurri Sauce served with Rice Pilaf

Duet Salmon & Petite Filet 64

4oz Pan Seared Salmon in Yuzu Beurre Blanc, 4oz Petite Filet in Burgundy Demi Glace Sauce served with Garlic Mashed Potatoes

AIR |

Ancho Chipotle Cream with Chimichurri Chicken 44

Roasted breast of Chicken topped with Fire Roasted Corn in Ancho Chipotle Cream Sauce drizzled with Chimichurri Sauce

Creamy Porcini Mushroom with Pesto Chicken 44

Pan-Seared breast of Chicken topped with sautéed Wild Mushrooms in Porcini Mushroom Cream Sauce finished with Pesto Sauce

Creamy Roasted Garlic Chicken with Roasted Red Bell Pepper Coulis 44

Pan-Seared breast of Chicken topped with Roasted Garlic Confit drizzled with Roasted Red Bell Pepper Coulis

LAND |

Flat Iron Steak Chimichurri 56

Grilled Flat Iron Steak with Argentinian Red Chimichurri

Short Rib in Wild Mushroom Demi Glace 54

Slow and Low Oven Roasted Short Rib with Sautéed Wild Mushrooms and Red Wine Demi Glace Sauce

Filet Mignon with Herb Roasted Shallot 62

Pan-Seared Filet Mignon Topped with Herb Roasted Shallot in Burgundy Demi Glace Sauce

SEA |

Salmon in Yuzu Beurre Blanc and Chimichurri 50

Pan Seared Salmon in a rich and creamy French Classic Butter and Wine Sauce sweetened with a Japanese Citrus fruit finished with Chimichurri Sauce

Salmon in Mango Agave Chipotle Cream 52

Pan Seared Salmon in a sweet and spicy light agave and mango Chipotle Cream Sauce

VEGETARIAN AND VEGAN |

Spinach and Cheese Ravioli in Tomato Basil Pesto Sauce 38

Wild Mushroom Risotto Creamy Risotto with Sautéed Wild Mushrooms topped with Roasted Vegetables 40

DINNER | Buffet

Buffets Require a minimum guarantee of 25 people

(There will be an additional \$100 labor charge for functions under 25 guests)

Pricing based on one hour of service

House-blend coffee, decaffeinated coffee, iced tea and hot tea

TASTE OF ITALY | 56

TRADITIONAL CAESAR

Romaine Hearts, Parmesan Cheese, Housemade Rustic Croutons, Creamy Caesar Dressing

CAPRESE SALAD

Ciliegine Mozzarella, Cherry Tomatoes, Basil, Olive Oil, Balsamic Glaze

PESTO SALAD

Farfalle Pasta, Sun Dried Tomatoes, Artichoke Hearts, Baby Spinach, Pesto Vinaigrette

FETTUCINE IN TRUFFLE CREAM

Fettuccine Pasta, Sautéed Wild Mushrooms, Parmesan Cheese, Truffle Cream Sauce

SALMON PICCATA

Roasted Salmon, Blistered Cherry Tomatoes, Capers, Parsley, Yuzu Lemon Cream Sauce

CHICKEN MARSALA

Herb Roasted Chicken Breast, Sautéed Wild Mushrooms, Marsala Wine Sauce

ROASTED SEASONAL VEGETABLES

GARLIC BREAD

TIRAMISU and VANILLA BERRY PANNA COTTA

SOUTHEAST ASIAN | 52

HOUSE SALAD

Spring Mix, Shredded Carrots, Cherry Tomatoes, Cucumber

CHINESE WONTON SALAD

Spring Mix, Red Cabbage, Shredded Carrots, Cucumber, Green Onion, Cilantro, Red Bell Pepper, Mandarin Orange Segments, Crispy Wonton Strips, Almonds, Soy Sesame Vinaigrette

ROASTED SALMON

Thai Coconut Cream Sauce Topped with Filipino Mango Ensalada

JAPANESE STYLE GRILLED CHICKEN

Grilled Chicken Thighs, Chives, Sesame Seeds, Sweet Soy Mirin Glaze

ASIAN SWEET AND SPICY STICKY RIBS

Twice-Cooked Pork Ribs, Chives, Sesame Seeds, Lightly Sweetened Spicy Korean Gochujang Asian Barbecue Sauce

Lemongrass and Pandan infused Steamed White Rice

Sautéed Seasonal Vegetables in Garlic Hoisin Sauce

Mango Tapioca Pudding, Mint and Ginger Infused Fruit Salad, Almond Cookies

DINNER | Buffet

Buffets Require a minimum guarantee of 25 people

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Pricing based on one hour of service

House-blend coffee, decaffeinated coffee, iced tea and hot tea

SOUTHERN BBQ | 58

HOUSE SALAD

Spring Mix, Cherry Tomatoes, Shredded Carrots, Cucumber

HOUSE MADE POTATO SALAD

Russet potatoes, onion, celery, bell peppers, parsley with Dijon Aioli

SHRIMP AND GRITS

Creamy Herbed Grits Topped with Sautéed Blackened Shrimp

MANGO HABANERO BBQ CHICKEN

Grilled Boneless Chicken, Honey, Mango Habanero Barbecue Sauce

HONEY WHISKEY BBQ GLAZED TRI TIP

Oven Roasted Tri Tip Smothered in a Honey Whiskey Barbecue Sauce

GARLIC MASHED POTATOES

ROASTED BUTTERED CORN ON THE COB

HOUSE MADE CORN BREAD and SWEET DINNER ROLLS

PEACH COBBLER , NY CHEESECAKE with BERRIES and SEASONAL FRUIT SALAD

SOUTHWEST | 52

HOUSE SALAD

Spring Mix, Cherry Tomatoes, Cucumber, Carrots

SOUTHWEST SALAD

Spring Mix, Corn and Black Bean Salsa, Cherry Tomatoes, Cotija Cheese, Crispy Tortilla Strips with Creamy Chipotle Dressing

SHRIMP AND FIRE ROASTED CORN SALAD

Roasted Citrus Marinated Shrimp with Black Beans, Flame Roasted Corn, Tomatoes, Onions, Bell peppers, Cilantro in a Cilantro Lime Dressing

GUACAMOLE, SOUR CREAM, HOUSE MADE CHIPS and SALSA

FLOUR and CORN TORTILLAS

SPANISH RICE

REFRIED BEANS

CHEESE ENCHILADAS

CREAMY CHIPOTLE CHICKEN Roasted Chicken in Ancho Chipotle Cream Sauce

BEEF FAJITAS Grilled Citrus Marinated Beef Sautéed with Peppers and Onions

Mint and Tajin Spiced Seasonal Fruit Salad

Traditional Flan and Churros

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RECEPTION | Hors D'Oeuvres



HOT AND COLD

Spanakopita | \$4.00

Layers of Crispy Phyllo with Spinach and Cheese

Ceviche Shots | \$4.50

Shrimp with Mango Cilantro Salsa

Ahi Tostada | \$4.50

Ahi Tuna, Mango Salsa, Sweet Soy and Sriracha Aioli on top of a Crispy Wonton

Honey BBQ Pulled Pork Sliders | \$4.50

Slow Cooked Pulled Pork in Honey Whiskey Barbeque Sauce with House made Slaw on Slider Brioche Buns

Beef Satay Skewers | \$4.50

With Spicy Thai Peanut Dipping Sauce or Sweet Soy Glaze

Chicken Satay Skewers | \$4.50

With Spicy Thai Peanut Dipping Sauce or Sweet Soy Glaze

Crispy Vegetable Spring Rolls | \$4.00

With a Sweet and Spicy Dipping Sauce

Coconut Shrimp | \$4.50

Golden Crispy Coconut Shrimps with Cilantro Lime Mango Chutney

Bruschetta | \$4.00

Cherry Tomatoes with Garlic and Basil in Olive Oil drizzled with Balsamic Glaze

Creamy Jalapeno Poppers | \$4.00

Crispy Golden Jalapenos Stuffed with a Rich Cream Cheese Filling

Bacon Wrapped Scallops | \$4.25

Topped with Balsamic Glaze

Chicken Quesadilla Bites | \$4.00

Filled with Cheese, Peppers, Onions and Jalapeno

Maryland Crabcakes | \$4.50

Served with Chipotle Aioli

Vegetable Falafel | \$4.00

Served with a Refreshing Creamy Yogurt Based Tzatziki Dipping Sauce

Beef Wellington | \$5.00

Oven Baked light and flaky puff pastry stuffed with Tender Beef and Sautéed Mushrooms

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RECEPTION | Displays

Minimum of 25 people. Maximum of 60 minutes of service.

There will be an additional \$100 labor charge for functions under 25 guests

Pricing based on one hour of service

ARTISAN CHEESE DISPLAY | \$150 serves 25 people

An Array of Domestic and Imported Cheeses | garnished with dried fruit and berries | assorted nuts | crackers and baguette

SEASONAL FRUIT DISPLAY | \$125 serves 25 people

Assorted Sliced Fresh Fruits and Berries | served with Mint Honey Yogurt Sauce

MARKET VEGETABLE DISPLAY | \$100 serves 25 people

Seasonal fresh vegetables | assorted olives | house made hummus | buttermilk ranch

ANTIPASTI DISPLAY | \$150 serves 25 people

Slow roasted marinated vegetables | kalamata olive | domestic and imported cheese | prosciutto | capicola | ham | mortadella | crackers and baguette

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RECEPTION | Interactive stations

Minimum of 25 guests

Stations can only be added to Hors D'oeuvres Receptions or Buffets

Based on One Hour Reception

Attendant Required \$150 per Attendant per 100 guests

TACO BAR | 19 per person

Carne Asada , Pollo Asado, Blackened Fish

Assorted Homemade Salsas, Guacamole, Pico de Gallo, Shredded Lettuce, Black bean and Corn Salsa

Corn and Flour Tortillas

SLIDER BAR | 20 per person

Mini Classic Cheese Burgers | House made Relish Sauce | Brioche Buns

Barbeque Pulled Pork | House made Coleslaw | Sweet Hawaiian Buns

Hot and Crispy Fried Chicken | Pepper Jack Cheese | Chipotle Aioli | Brioche Buns

French Fries | Sweet Potato Fries | Onion Rings

Buttermilk Ranch | Mustard | Mayonnaise | Ketchup

CARVED TO ORDER STATION | Includes rolls and butter

STRIP LOIN | 22 per person

Seasoned with Black Pepper and Kosher Salt , Dijon Mustard, Au jus & Horseradish Crème Fraiche

PRIME RIB | 26 per person

With Fresh Herbs, Garlic Cloves, Black Pepper & Kosher Salt , Dijon Mustard, Au Jus & Horseradish Crème Fraiche

BREAST OF TURKEY | 16 per person

Kosher Sea Salt, Ground White Pepper, Served with Traditional Gravy & Cranberry Relish

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BEVERAGE | Bar pricing



	Hosted	Cash Bar
House Selections	\$10	\$12
New Amsterdam Vodka, New Amsterdam Gin, Jim Bean Bourbon, Cruzan Rum, Altos Plata Tequila, Grant's Blended Scotch, E & J Brandy.		
Call "Exceptional"	\$11	\$13
Absolut Vodka, Tanqueray Gin, Jack Daniel's Bourbon, Sauza Hornitos Reposado, Chivas Regal Scotch, E & J Brandy & Bacardi Superior.		
Premium "Extraordinary"	\$13	\$14
Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Patron Silver Tequila, Johnnie Walker Black Scotch, & Hennessy VS Brandy.		
Domestic Beer	\$9	\$8
Budweiser, Bud Light, Coors Light and Miller Light		
Imported & Premium Beer	\$10	\$10
Corona, Modelo Especial, Stella Artois, Dos XX, Pacifico, & Lagunitas IPA.		
Silver Gate House Wines	\$10	\$10
Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, and Cabernet Sauvignon.		
Hosted soft bar per person		
Beer, House Wine & Soft Drinks		
\$20 per hour, for the first 1 Hour & \$16 per additional hour		
House "hosted bar" per person		
22 per hour, for the first 1 Hour		
15 per additional hour		
Call Hosted "Exceptional" per person		
24 per hour, for the first 1 Hour		
16 per additional hour		
\$250.00 will applied for all non-hosted bars. Hotel to set one bar per 100 guests		

All prices are subject to 24% service charge and 10.25% sales tax.