



**EMBASSY
SUITES**
by HILTON™

EMBASSY SUITES BY HILTON FORT LAUDERDALE 17TH STREET - CATERING & EVENTS



BUFFETS

All Buffets include Freshly Squeezed Orange and Cranberry Juice, Freshly Brewed Regular Coffee and Decaffeinated Coffee, Selection of Black, Green and Herbal Teas. Minimum 25 People.

OASIS ON 17TH STREET

\$30.00 Per Person

Includes:

- Homemade Freshly Baked Fruit Pastries and Muffins
- Seasonal Sliced Fresh Fruit
- Fresh Scrambled Eggs
- Oven Roasted Potatoes with Rosemary
- Crisp Applewood Bacon or Sausage Links
- Butter, Fruit Preserved and Marmalade
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

MORNING RUN

\$33.00 Per Person

Includes:

- Seasonal Sliced Fresh Fruit
- Low-Fat Muffins, Zucchini and Banana Bread
- Egg White Frittata with Spinach, Tomato and Feta Cheese
- Turkey Bacon or Sausage Links
- Butter, Fruit Preserves and Marmalade
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

WAKE-UP CALL

\$33.00 Per Person

Includes:

- Homemade Freshly Baked Fruit Pastries, Croissants, Muffins and Zucchini Bread
- Seasonal Sliced Fresh Fruits
- Individual Yogurts and Toasted Granola
- Fluffy Waffles Drizzled with Warm Maple Syrup
- Fresh Scrambled Eggs
- Crisp Applewood bacon and Sausage Links
- Butter, Fruit Preserves and Marmalade
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

A service charge of 23% and applicable sales tax will be added to all food and beverage pricing. Service Charges are not gratuities, see definition in your sales agreement. All menus and pricing are subject to change. Actual presentation of menu items may vary. A \$75 supplemental Surcharge will be applied to all Groups under 25 people. Gluten Free and Lactose Free options available.

PLATED BREAKFASTS

All Plated Breakfasts include Freshly Squeezed Orange and Cranberry Juice, Freshly Brewed Regular Coffee and Decaffeinated Coffee, Selection of Black, Green and Herbal Teas. Minimum 17 people.

JUMP START

\$24.00 Per Person

Includes:

- Homemade Freshly Baked Fruit Pastries, Croissants, Muffins and Zucchini Bread
- Seasonal Fresh Fruit Kebob
- Fresh Scrambled Eggs with Cheddar Cheese and Chives
- Crisp Applewood Bacon and Sausage Links
- Oven Roasted Potatoes with Rosemary
- Butter, Fruit Preserves and Marmalade

RISE N' SHINE

\$26.00 Per Person

Includes:

- Homemade Freshly Baked Fruit Pastries, Croissants, Muffins and Zucchini Bread
- Seasonal Fresh Fruit Kebob
- Fluffy Waffles Drizzled with Warm Maple Syrup
- Crisp Applewood Bacon and Sausage Links
- Butter, Fruit Preserves and Marmalade

ATLANTIC SUNRISE

\$28.00 Per Person

Includes:

- Homemade Fresh Baked Fruit Pastries, Croissants, Muffins and Zucchini Bread
- Seasonal Fresh Fruit Kebob
- Vanilla Yogurt, Toasted Granola and Fresh Berries Parfait
- Smoked Salmon Eggs Benedict with a Creamy Hollandaise Sauce
- Butter, Fruit Preserved and Marmalade

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ENHANCEMENTS

SEASONAL FRUIT SMOOTHIES

\$11.00 Per Person

Includes:

- Plain or Vanilla Yogurt

Choice of Three (3) Flavors

- Strawberry, Banana, Orange, Pineapple, Mango, Coconut, Blueberry, Peach

1 Action Station Attendant per 50 Guests.

YOGURT AND CEREAL BAR

\$11.00 Per Person

Includes:

- Strawberry, Blueberry or Peach Yogurt
- Toasted Granola, Sundried Raisins and Cranberries
- Brown Sugar, Cinnamon, Whole Almonds
- Individually Portioned Cherrios and Corn Flakes
- Choice of Skim and 2% Milk

SMOKED SALMON DISPLAY

\$13.00 Per Person

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CREATE YOUR OWN OMELET

\$14.00 Per Person

Includes:

- Selection of Ham, Crumbled Bacon and Sausage, Tomatoes, Mushrooms, Scallions, Broccoli, Spinach, Feta and Cheddar Cheese

1 Action Station Attendant per 50 Guests. \$100 Action Station Facility Charge.

WAFFLES YOUR WAY

\$12.00 Per Person

Includes:

- Fresh Strawberries and Blueberries
- Maple Syrup, Preserves, Marmalades and Whipped Cream

1 Action Station Attendant per 50 Guests.

MORNING

All Specialty Breaks include Freshly Brewed Regular Coffee and Decaffeinated Coffee, Selection of Black, Green and Herbal Teas. Minimum 25 People.

CONTINENTAL

\$16.00 Per Person

Includes:

- Homemade Freshly Baked Fruit Pastries and Muffins
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

EARLY CHECK-IN

\$26.00 Per Person

Includes:

- Freshly Squeezed Orange and Cranberry Juice
- Homemade Freshly Baked Fruit Pastries and Muffins, Croissants and Bagels
- Butter, Fruit Preserves and Cream Cheese
- Sliced Fresh Fruit Display
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

GOOD MORNING

\$18.00 Per Person

Includes:

- Freshly Squeezed Orange and Cranberry Juice
- Homemade Freshly Baked Fruit Pastries and Muffins
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

HEALTHY START

\$26.00 Per Person

Includes:

- Freshly Squeezed Orange and Cranberry Juice
- Low-Fat Muffins, Zucchini Bread and Banana Bread, Whole Wheat Toast
- Vanilla Yogurt, Toasted Granola and Fresh Berries Parfait
- Butter, Fruit Preserves and Marmalade
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

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AFTERNOON

THE SWEET LIFE

\$18.00 Per Person

Includes:

- Freshly Baked Chocolate Chip, Oatmeal Raisin or Peanut Butter Cookies
- Freshly Baked Fudge Brownies or Blondies
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas
- Assorted Soft Drinks and Bottles Water

NUTS ABOUT FLORIDA - MAKE YOUR OWN TRAIL MIX

\$19.00 Per Person

Includes:

- Cashew, Almonds, Peanuts, Pretzels, M&M's, Dried Raisins, Cranberries
- Assorted Soft Drinks and Bottled Water

STADIUM

\$19.00 Per Person

Includes:

- Freshly Popped Popcorn
- Individual Boxes of Cracker Jacks and Mixed Nuts
- Hot Soft Pretzels with Spicy Mustard
- Assorted Soft Drinks and Bottled Water

THE WORKOUT

\$20.00 Per Person

Includes:

- Freshly Baked Pita Bread with Hummus, Grilled Vegetables including Eggplant, Red Peppers, Yellow and Green Squash, Mushrooms
- Iced Tea, V8 Vegetables Juice and Bottled Water

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A LA CARTE ITEMS

ASSORTED CHILLED YOGURT

\$5.00 Each

ASSORTED CHEWY AND HARD GRANOLA & ENERGY

\$6.00 Each

ASSORTED CANDY BARS

\$5.00 Each

HUMMUS AND PITA CHIPS

\$10.00 Per Person

ASSORTED DRY CEREALS WITH SKIM AND 2% MILK

\$9.00 Per Person

INDIVIDUAL MIXED NUTS AND TRAIL MIX

\$7.00 Per Person

SLICED FRESH SEASONAL FRUIT

\$7.00 Per Person

BREAKFAST BURRITO OR SANDWICH

\$8.00 Per Person

INDIVIDUAL VANILLA YOGURT

\$9.00 Per Person

Toasted Granola and Fresh Berries Parfait

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HOMEMADE FRUIT & CHEESE PASTRIES

\$49.00 Per Dozen

Croissants and Muffins

BANANA BREAD AND ZUCCHINI BREAD

\$53.00 Per Dozen

FRESHLY BAKED BAGELS AND FLAVORED CREAM CHEESE

\$53.00 Per Dozen

ASSORTED FRESHLY BAKED COOKIES

\$49.00 Per Dozen

LUNCH BUFFETS

All Lunch Buffets to include Freshly Brewed Iced Tea. Beverage Service of Assorted Sodas \$5 each and Bottled Mineral Water \$6 each.

FARMER'S MARKET

\$36.00 Per Person

Includes:

Choice of One Soup

- Chilled Gazpacho
- Sweet Cream Seafood Bisque
- Lemongrass, Chicken and Vegetables

Salad and Entree

- Romaine and Mixed Baby Greens Lettuce
- Toppings to include Carrots, Tomatoes, Red Onions, Cucumbers, Bell Peppers, Hard Boiled Eggs, Cheddar Cheese, Feta Cheese, Bacon Bits and Herb Ciabatta Croutons
- Marinated and Grilled Sliced Chicken Breast and Roast Beef
- Choice of Two Dressings

Dessert

- Key Lime Pie in a Graham Cracker Crust with Whipped Sweet Cream

Shrimp and Calamari (Priced Per Person)

\$5.00

MAYAN TEMPLE

\$38.00 Per Person

Includes:

- Warm Tri-Colored Tortilla Chips
- Warm Chili Con Queso
- Fresh Tomato Salsa
- Fresh Romaine, Diced Tomatoes, Pepper Jack Cheese, Corn and Black Beans Served with a Chipotle Ranch Dressing

Make Your Own Fajitas

- Seasoned Grilled Chicken and Steak
- Sauteed Onions and Bell Peppers
- Shredded Lettuce, Cheddar and Jack Cheese
- Diced Tomatoes, Black Olives, Fresh Lime Wedges
- Sour Cream and Fresh Pico de Gallo
- Warm Flour Tortillas
- Fiesta Rice and Black Beans

Dessert

- Caramel Flan

INTRACOASTAL

\$40.00 Per Person

THE BROOKLYN DELI

\$37.00 Per Person

Includes:

- California Baby Greens
- Tear Drop Tomatoes, Beet Root and Carrot Ribbons
- Creamy Red Skinned Potato Salad

Freshly Sliced Deli Meats and Cheeses

- Oven Roasted Turkey Breast
- Honey Baked Ham
- Seasoned Roast Beef
- American, Provolone and Swiss Cheese

Freshly Baked Breads

- 7-Grain, White, Rye and Kaiser Rolls

Toppings

- Crispy Leaf Lettuce, Crunchy Dill Pickles, Sliced Red Onions and Ripe Tomato, Spicy Brown Mustard, Mayo and Horseradish Sauce

Dessert

- Lemon Pound Cake with Fresh Berries and Whipped Sweet Cream

ISLE OF VENICE

\$38.00 Per Person

Includes:

Salad

- Caprese Salad: Fresh Mozzarella Cheese Layered with Beefsteak Tomatoes Drizzled with Balsamic Vinaigrette
- Classic Ceasar Salad: Herb Ciabatta Croutons, Fresh Shaved Parmesan Cheese and Traditional Ceasar Dressing

Entree and Side

- Parmesan Crusted Breast of Chicken
- Creamy Champagne Sauce with Rosemary and Roasted Garlic Tortellini in a Pesto Cream Sauce
- Baked Eggplant Parmesan Layered with Mozzarella Cheese in a Pomodoro Garlic Tomato Sauce
- Grilled Tuscan Vegetables with Roasted Garlic

Dessert

- Decadent Chocolate Cake with Berry Coulis

Includes:

Salad

- California Baby Greens, Tear Drop Tomatoes, Beet Root and Carrot Ribbons, Ranch and Balsamic Dressing
- Classic Ceasar Salad, Herb Ciabatta Croutons, Fresh Shaved Parmesan Cheese and Traditional Ceasar Dressing

Entree and Sides

- Lime and Cilantro Marinated Breast of Chicken
- Grilled Salmon with a Sweet Teriyaki Glaze
- Sliced Roast Beef in Natural Pan Au Jus
- Served with Chive Sour Cream Whipped Potatoes
- Fresh Seasonal Vegetables

Dessert

- Key Lime Pie in a Graham Cracker Crust with Whipped Sweet Cream

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PLATED LUNCH

All Plated Lunches to include Freshly Brewed Iced Tea. Beverage Service of Assorted Sodas \$5 each and Bottled Mineral Water \$6 each.

SOUP OR SALAD

Choose 1 option.

California Baby Greens

Tear Drop Tomatoes, Beet Root and Carrot Ribbons, Ranch or Balsamic Dressing

Baby Spinach

Candied Walnuts, Sliced Fresh Strawberries, Crumbled Blue Cheese Tossed in a Strawberry Vinaigrette

Caprese Salad

Fresh Mozzarella Cheese Layered with Beefsteak Tomatoes with Balsamic Vinaigrette

Lemongrass Chicken and Vegetable

Sweet Cream Seafood Bisque

Chilled Gazpacho

DESSERT

Choose 1 option.

Chocolate Cake with Berry Coulis

Lemon Pound Cake with Fresh Berries and Sweet Cream

Key Lime Pie in a Graham Cracker Crust with Whipped

Sweet Cream

HOT LUNCH

(Priced Per Person)

Choose 1 option.

Macadamia Crusted Breast of Chicken

Creamy Champagne Sauce with Rosemary and Roasted Garlic, Grilled Asparagus and Multi Grain Rice
\$34.00

Bone-In Chicken Breast

Lime and Cilantro Marinated Tortellini Pesto and Sauteed Spinach
\$34.00

Jerk Seasoned Toasted Mahi Mahi \$36.00

Sweet Plantains, Seasoned Rice and Black Bean Salsa

Mojo Marinated Flank Steak

Natural Pan Au Jus and Roasted Shallots, Grilled Asparagus and Chive Sour Cream Whipped Potatoes
\$36.00

Lemon-Herb Grilled Salmon

Citrus Beurre Blanc, Fingerling Potatoes and Julienne of Vegetables
\$37.00

CHILLED LUNCH

Choose 1 option.

Chunky Chicken Salad

Chicken Breast with Jicama, Celery, Golden Raisins and Candied Walnuts served over Mixed Field Greens

Cobb Salad

Grilled Chicken Breast, Cucumbers, Diced Tomato, Sliced Avocado and Hard-Boiled Egg with Buttermilk Ranch Dressing

Sliced Seasoned Roast Beef

Over Mixed Field Greens, Shaved Red Onion, Tear Drop Tomatoes, Crumbled Blue Cheese with Creamy Avocado Ranch Dressing

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DINNER BUFFETS

All Dinner Buffets to include Freshly Brewed Iced Tea. Beverage Service of Assorted Sodas \$5 each and Bottled Mineral Water \$6 each.

CAPRI

\$52.00 Per Person

Includes:

Starters

- Classic Ceasar Salad, Herb Ciabatta Croutons, Fresh Shaved Parmesan Cheese and Traditional Ceasar Dressing
- Display of Antipasto, Cured Meats, Cheese, Grilled Vegetables and Olives

Entrees and Sides

- Mahi Mahi Francaise with Lemon Butter and Capers
- Pan Seared Chicken Marsala with Wild Mushrooms
- Tortellini in a Pesto Cream Sauce with Vegetables
- Italian Roasted Red Skinned Potatoes
- Seasoned Vegetables
- Focaccia Bread Sticks Infused with Basil and Garlic

Dessert

- Tiramisu

PIRATES OF THE CARIBBEAN

\$56.00 Per Person

Includes:

Starters

- Island Ceasar Salad: Fresh Romaine Lettuce, Shaved Parmesan Cheese, Banana Bread Croutons in a Mango Ceasar Dressing
- Bahamian Conch Fritters with Spicy Remoulade

Entrees and Sides

- Jerk Rubbed Bone-In Chicken
- Pineapple Salsa
- Pan Seared Tilapia
- Coconut Curry Cream Sauce
- Seasonal Fresh Vegetables
- Jamaican Red Beans and Rice

Dessert

- Rum Cake with Whipped Cream

MIAMI VICE

\$54.00 Per Person

Includes:

Starters

- Warm Tri-Colored Tortilla Chips
- Fire-Roasted Salsa with Avocado, Tomato and Red Onion Ranchero Salad
- Mixed California Baby Greens, Black Beans, Roasted Corn, Red Pepper and Pepper Jack Cheese
- Chipotle Ranch Dressing

Entrees and Sides

- Paella with Chicken, Shelled Seafood and Chorizo
- Lime and Cilantro Marinated Breast of Chicken Topped with Pico de Gallo
- Mojo Pork Loin
- Papaya Mango Salsa
- White Rice and Seasoned Black Beans
- Fried Plantain

Dessert

- Dulce De Leche Cheesecake

LAS OLAS

\$58.00 Per Person

Includes:

Starters

- Spinach and Arugula with Prosciutto and Crumbled Blue Cheese
- Raspberry Vinaigrette
- Marinated Shrimp and Vegetable Pasta Salad

Entrees and Sides

- Sliced Pepperoni Sirloin
- Sauteed Burgundy Mushrooms
- Lemon and Thyme Roasted Breast of Chicken
- Roasted Salmon in a Basil Cream Sauce
- Oven Roasted Yukon Gold Potatoes
- Sauteed French Green Beans with Almond Silvers

Dessert

- Key Lime Pie in a Graham Cracker Crust with Whipped Sweet Cream

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PLATED DINNERS

All Plated Dinners to include Freshly Brewed Iced Tea. Beverage Service of Assorted Sodas \$5 each and Bottled Mineral Water \$6 each.

SOUP OR SALAD

Choose 1 option.

California Baby Greens

Tear Drop Tomatoes, Beet Root and Carrot Ribbons, Ranch or Balsamic

Baby Spinach

Candied Walnuts, Sliced Fresh Strawberries, Crumbled Blue Cheese Tossed in a Strawberry Vinaigrette

Caprese Salad

Fresh Mozzarella Cheese Layered with Beefsteak Tomatoes Drizzled with Balsamic Vinaigrette

Lemongrass Chicken and Vegetables

Sweet Cream Seafood Bisque

Chilled Gazpacho

DESSERT

Choose 1 option.

Flourless Chocolate Cake with Fresh Berries

Crème Brûlée with Fresh Fruit Garnish

Key Lime Pie in a Graham Cracker Crust and Whipped Sweet Cream

ENTREE AND SIDE

(Priced Per Person)

Choose 1 option.

Parmesan Crusted Breast of Chicken

Sauteed Fresh Green Beans with Almond Slivers, Pesto Fettucine \$46.00

Boursin and Sundried Tomato

Breast of Chicken with Tomato Pomodoro Sauce, Red Roasted Potatoes and Fresh Vegetables

\$46.00

Petit Filet Mignon

Drizzled with a Merlot Shallot Reduction, Grilled Asparagus and Chive Sour Cream Whipped Potatoes

\$66.00

Pan Seared Mahi Mahi In a Citrus Beurre Blanc \$50.00

Glazed Baby Carrots and Moroccan Cous Cous

Sliced Marinated Flank Steak Au Jus \$48.00

Roasted Potatoes and Fresh Vegetables

Sliced Roast Pork Loin

Sauteed Sweet Onions, Apples, Long Grain and Wild Rice Cakes

\$48.00

Slow Roasted Prime Rib of Beef

Grilled Asparagus Spears and Oven Roasted Fingerling Potatoes

\$57.00

Miso Crusted Filet of Salmon with Ponzu Sauce \$49.00

Basmati Rice and Asian Inspired Vegetables

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HORS D'OEUVRES

Priced Per 100 Pieces. Minimum Order of 50 Pieces of Each Selection.

BUFFALO CHICKEN SLIDERS

\$380.00 Per 100 Pieces

COCONUT SHRIMP

\$460.00 Per 100 Pieces

BRIE AND RASPBERRY BUNDLES

\$350.00 Per 100 Pieces

CHARRED BABY LAMB CHOPS, MINT JELLY

Market Price

BEEF SLIDERS WITH CHEDDAR CHEESE AND BACON

\$410.00 Per 100 Pieces

CUBAN SLIDER, CREAMY COLESLAW

\$380.00 Per 100 Pieces

GRILLED CHEESE AND TOMATO SOUP SHOOTER

\$350.00 Per 100 Pieces

VEGETABLE SPRING ROLL, SWEET THAI CHILI SAUCE

\$320.00 Per 100 Pieces

CHICKEN WINGS, CHOICE OF 3 SAUCES

\$410.00 Per 100 Pieces

MEDITERRANEAN MEATBALLS

HARD CARVED VEGETABLES, RANCH DIP

\$468.00 Per 100 Pieces

CHILLED GAZPACHO SHOOTER

\$260.00 Per 100 Pieces

AHI TUNA WITH SPICY SOY LETTUCE CUP

\$468.00 Per 100 Pieces

BUTTERFLY SHRIMP AND SCALLOPS, GINGER & CILA

\$468.00 Per 100 Pieces

BABY MOZZARELLA, TOMATO, MUSHROOM BROCHET

\$290.00 Per 100 Pieces

FRESH CEVICHE SHOOTER

\$410.00 Per 100 Pieces

CHIPOTLE CHICKEN SALAD TORTILLA

\$350.00 Per 100 Pieces

SALMON ENDIVE BOATS, CAPERS

\$410.00 Per 100 Pieces

FRESH TOMATO BRUSCHETTA

\$260.00 Per 100 Pieces

BEEF TENDERLOIN CROSTINI BEARNAISE

\$325.00 Per 100 Pieces

FRIED MAC AND CHEESE

\$290.00 Per 100 Pieces

SWEET CRAB BISQUE SHOOTERS

\$325.00 Per 100 Pieces

\$460.00 Per 100 Pieces

BEEF EMPANADAS, BLACK PEPPER AIOLI

\$350.00 Per 100 Pieces

APPLE SMOKED BACON WRAPPED SCALLOPS

\$380.00 Per 100 Pieces

MAPLES BOURBON CHICKEN BITES

\$350.00 Per 100 Pieces

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ACTION STATIONS

Action Stations only available as part of a reception package OR Minimum of 3 Action Stations for a Special Package.

Based on 60 minutes of service and require a minimum of 25 Guests.

FAJITA FIESTA BAR

\$17.00 Per Person

Includes:

- Grilled Chicken and Steak
- Fire Roasted Peppers and Onions
- Toppings: Shredded Lettuce, Cheddar and Jack Cheese, Diced Tomatoes, Black Olives, Fresh Lime Wedges, Sour Cream and Fresh Pico de Gallo

Action Station Attendant Required - \$150

ASIAN

\$18.00 Per Person

Includes:

- Chicken and Beef Stir Fry
- Fried Rice
- Asian Noodles
- Crispy Vegetables
- Crispy Noodles
- Soy Sauce, Sweet and Sour Sauce

Action Station Attendant Required - \$150

Add

Shrimp and Calamari
Per Person
\$7.00

PAELLA

\$19.00 Per Person

Includes:

- Latin Seasoned Rice with Mussels, Shrimp, Clams, Sausage and Chicken

Action Station Attendant Required - \$150

PASTA

\$20.00 Per Person

ARTESIAN CHEESE

\$11.00 Per Person

Includes:

- International and Domestic Cheeses
- Cheddar, Provolone, Swiss, Gouda, Pepper Jack, Brie, Boursin
- Specialty Crackers, Crostini, and Flat Breads

WHEEL OF BRIE EN CROÛTE

\$10.00 Per Person

Includes:

- Brandied Brown Sugar, Warm Cinnamon Apples
- Artisan Crackers, Sourdough Baguettes and Toasted Crostini

SHOOTERS AND SANDWICHES

\$17.00 Per Person

Includes:

- Chilled Gazpacho
- Mini Cuban Sandwiches
- Grilled Cheese
- Tomato Soup

CONY ISLAND

\$17.00 Per Person

Includes:

- Mini Hot Dogs
- Corn Dogs
- Chili Dogs
- Beef Sliders
- Assorted Toppings and Accompaniments

MEDITERRANEAN

\$14.00 Per Person

Includes:

- Roasted Garlic Hummus, Roasted Red Peppers, Eggplant Caviar Style Capers, Sundried Tomato Dip, Artichoke Bruschetta, Fresh

Includes:

- Fettuccini and Tortellini Pastas
- Pomodoro Tomato, Garlic Alfredo Sauce
- Sliced Grilled Chicken, Assorted Seasonal Vegetables
- Shaved and Grated Cheese

Action Station Attendant Required - \$150

Add

Shrimp and Calamari

Per Person

\$7.00

SUSHI

\$6.00 Per Piece

Includes:

- Assorted Fresh Rolled Sushi, Tuna, Salmon and California Rolls

Mozzarella

- Pita Bread, Crostini and Toasted Baguettes

GRILLED VEGETABLES

\$11.00 Per Person

Includes:

- Marinated and Grilled Eggplant, Zucchini, Bell Peppers, Portobello Mushroom, Red Onions, Asparagus, Fresh Mozzarella

FRUIT PLATTER

\$8.00 Per Person

Includes:

- Sliced Seasonal Fresh Fruit
- Pineapple, Cantaloupe, Honeydew, Red and Green Grapes, Strawberries, Watermelon, Kiwi, Blueberries and Raspberries

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CARVING STATIONS

Action Stations only available as part of a reception package.

All Carving Station require a Carving Attendant - \$150.

Based on 60 minutes of service and require a minimum of 25 Guests.

WHOLE ROASTED PORK LOIN

\$220.00

- Baked Applewood Compote with Rosemary and Sage

Serves 25 People

SLOW ROASTED PRIME RIB OF BEEF

\$470.00

- Au Jus, Portobello Demi Glad

Serves 50 People

BEEF TENDERLOIN

\$380.00

- Peppercorn Rubbed, Mushroom Demi Glaze, Hollandaise Sauce

Serves 25 People

SMOKED VIRGINIA HAM

\$322.00

- Bourbon Honey Sauce

Serves 35 People

OVER ROASTED TURKEY BREAST

\$220.00

- With Rosemary and Thyme, Cranberry Relish

Serves 35 People

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VIENNESE TABLE

\$20.00 Per Person

Includes:

- Eclairs
- Cannoli
- Tortes
- Fruit Tarts
- Chocolate Dipped Strawberries
- Served with Specialty Coffees, Whipped Cream, Shaved Chocolate and Cinnamon

THE CANDY STORE

\$17.00 Per Person

Includes:

- M&M's
- Gummy Bears
- Twizzler's
- Skittles
- Whoppers
- Assorted Candy Bars
- Assorted Soft Drinks and Bottled Water

OPEN BAR PACKAGES

Open Bar Packages

All Consumption and Cash Bars require Bartenders and Cashiers for a maximum of Four Hours. Bar Facility Charge \$250. 1 Bartender per every 100 Guests.

HOUSE

Includes:

- Gilbey's Vodka
- Gilbey's Gin
- Castillo Rum
- Giro Tequila
- Grant's Scotch
- Canadian Mist Whiskey
- Jim 8 Bourbon

Priced Per Person

Choose 1 option.

1 Hour \$19.00

2 Hours \$24.00

3 Hours \$29.00

4 Hours \$34.00

NAME

Includes:

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Rum
- Souza Tequila
- Dewar's Scotch
- Canadian Clun Whiskey
- Jim Beam Bourbon

Priced Per Person

Choose 1 option.

1 Hour \$22.00

2 Hours \$27.00

3 Hours \$32.00

4 Hours \$37.00

BEER AND WINE

Priced Per Person

Choose 1 option.

1 Hour \$18.00

2 Hours \$23.00

3 Hours \$28.00

4 Hours \$33.00

PREMIUM

Includes:

- Absolut Vodka
- Tanqueray Gin
- Captain Morgan Rum
- Cuervo 1800 Tequila
- Johnnie Walker Black Scotch
- Crown Royal Whiskey
- Jack Daniels Bourbon

Priced Per Person

Choose 1 option.

1 Hour \$25.00

2 Hours \$30.00

3 Hours \$35.00

4 Hours \$40.00

A service charge of 23% and applicable sales tax will be added to all food and beverage pricing. Service Charges are not gratuities, see definition in your sales agreement. All menus and pricing are subject to change. Actual presentation of menu items may vary. A \$75 supplemental Surcharge will be applied to all Groups under 25 people. Gluten Free and Lactose Free options available.

CONSUMPTION BAR PACKAGES

Hosted Consumption Bar Packages

All Consumption and Cash Bars require Bartenders and Cashiers for a maximum of Four Hours. Bar Facility Charge \$250. 1 Bartender per every 100 Guests.

HOUSE

\$9.00 Per Glass

Includes:

- Gilbey's Vodka
- Gilbey's Gin
- Castillo Rum
- Giro Tequila
- Grant's Scotch
- Canadian Mist Whiskey
- Jim 8 Bourbon

NAME

\$11.00 Per Glass

Includes:

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Rum
- Souza Tequila
- Dewar's Scotch
- Canadian Clun Whiskey
- Jim Beam Bourbon

PREMIUM

\$13.00 Per Glass

Includes:

- Absolut Vodka
- Tanqueray Gin
- Captain Morgan Rum
- Cuervo 1800 Tequila
- Johnnie Walker Black Scotch
- Crown Royal Whiskey
- Jack Daniels Bourbon

CHAMPAGNE

\$9.00 Per Glass

IMPORTED BEER

\$8.00 Per Glass

DOMESTIC BEER

\$7.00 Per Glass

HOUSE WINE

\$10.00 Per Glass

CORDIALS

\$13.00 Per Guest

SOFT DRINK

\$5.00 Per Glass

BOTTLED WATER

\$6.00 Each

A service charge of 23% and applicable sales tax will be added to all food and beverage pricing. Service Charges are not gratuities, see definition in your sales agreement. All menus and pricing are subject to change. Actual presentation of menu items may vary. A \$75 supplemental Surcharge will be applied to all Groups under 25 people. Gluten Free and Lactose Free options available.

SPECIALTY BARS

DAIQUIRI

\$130.00 Per Gallon

PIÑA COLADA

\$120.00 Per Gallon

BLOODY MARY

\$120.00 Per Gallon

MARGARITA

\$120.00 Per Gallon

SCREWDRIVER

\$120.00 Per Gallon

PRE-PAID DRINK TICKETS

\$11.00 Each

CHAMPAGNE TOAST

Choose 1 option.

House \$7.00

Name \$9.00

Premium \$10.00

SIGNATURE DRINK

- Themed Cocktail Available for Your Special Event

WINES

- Seasonal Wine List Available Upon Request

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BEVERAGE STATIONS

FRUIT PUNCH, LEMONADE AND STRAWBERRY LEMONADE

\$47.00 Per Gallon

FRESHLY BREWED ICED TEA

\$47.00 Per Gallon

FRESHLY SQUEEZED ORANGE JUICE

\$47.00 Per Gallon

SELECTION OF BLACK, GREEN AND HERBAL TEAS

\$56.00 Per Gallon

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

\$61.00 Per Gallon

BOTTLES OR PERRIER SPARKLING MINERAL WATER

\$7.00 Each

BOTTLES OF APPLE AND CRANBERRY JUICE

\$6.00 Each

BOTTLES OF MINERAL WATER

\$6.00 Each

ASSORTED SOFT DRINKS

\$5.00 Each

FULL-DAY BEVERAGE PACKAGE

\$25.00 Per Person

Include

- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas
- Assorted Soft Drinks, Still and Sparkling Bottled Water

Full Day Beverage Package is Designed for Eight Hours of Cold Beverages with One AM Coffee Refresh and One PM Coffee Refresh.

HALF-DAY BEVERAGE PACKAGE

\$18.00 Per Person

Include

- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas
- Assorted Soft Drinks, Still and Sparkling Bottled Water

Half Day Beverage Package is Designed for Four Hours of Cold Beverages with One Refresh.

A service charge of 23% and applicable sales tax will be added to all food and beverage pricing. Service Charges are not gratuities, see definition in your sales agreement. All menus and pricing are subject to change. Actual presentation of menu items may vary. A \$75 supplemental Surcharge will be applied to all Groups under 25 people. Gluten Free and Lactose Free options available.