



ing Menu

ty Chef Angie Ragan

**: RAGAN - SEMI-FINALIST ON SEASON ONE
DON RAMSAY'S NEXT LEVEL CHEF FOX**

**FOOD ALLERGY NOTICE : PLEASE BE ADVISED THAT PREPARED FOOD
MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN,
PEANUTS, TREE NUTS, FISH AND SHELLFISH. PLEASE NOTIFY YOUR
SALES MANAGER TO ANY FOOD ALLERGIES. WHILE WE TAKE STEPS
TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT
GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME
FOR PEOPLE WITH PEANUT, TREE NUT, SOY, MILK, EGG OR WHEAT
ALLERGIES**

ALL DAY MEETING PACKAGE

All Day Meeting Packages Include All Day Beverage Service, Breakfast Tacos, Lunch Selection and a PM Breakout Snack

\$90 PER GUEST

DESIGNED FOR A MINIMUM OF 25 GUESTS

ALL DAY BEVERAGE BREAK

Continuous Beverage Service with Freshly Brewed Coffee, Soft Drinks, Bottled Water, and Iced Tea

BREAKFAST

Served with Assortment of Fresh Chilled Juices

Chef's Selection of Breakfast Tacos

- Bean, Spicy Potato, and Cheese
 - Chorizo, Egg, and Cheese
 - Bacon, Egg, Potato, and Cheese
- Served with Homemade Salsa

LUNCH - SELECT ONE

CHOICE #1

Mixed Green Salad
with Raspberry Vinaigrette
Assorted Signature Wraps:
Southwestern Veggie, Chicken Caesar,
Roast Beef and Cheddar
Served with Potato Chips and Individual
Fruit Pies

CHOICE #2

Mixed Green Salad with Roma
Tomatoes, Cucumbers, and
White Balsamic Vinaigrette
Oven Roasted Chicken Breast,
Vegetable Caponata, and Basil
Crusted Cheese Tortellini
Served with Assorted Rolls and Butter
Apple Cobbler

CHOICE #3

Mixed Green Salad with Cucumber, Carrot,
Mini Sweet Bell Peppers, Cherry Tomatoes,
Served with Ranch and Italian Dressing
Skirt Steak with Peppers and Mushrooms
Vegetarian Pasta with Roasted Tomato Cream Sauce,
Parmigianino-Reggiano, Assorted Rolls with Butter
Lemon & Lavender Poppy Seed Pound Cake

PM BREAK

Assorted Cookies and Brownies
Individual Bagged Pretzels and Chips

22% TAXABLE SERVICE FEE AND 8.25% SALES TAX WILL APPLY TO ALL FOOD, BEVERAGE, LABOR, AUDIO/VISUAL, AND ROOM RENTAL.

A \$150 FEE WILL APPLY FOR GROUPS UNDER 25 PEOPLE AND IS SUBJECT TO A SERVICE CHARGE AND ALL APPLICABLE TAXES.

BREAKFAST BUFFETS

All Breakfast Buffets come with Coffee with Cream and Sweeteners, Assorted Hot Tea, Water, and Assorted Chilled Juice.

A \$150 Surcharge will be added for groups with less than 25 attendees

CHEF'S CONTINENTAL

Individual Greek Yogurt and
Homemade Granola
Assorted Bagels with
Chefs Selections of
Cream Cheese and Butter
Assorted Breakfast Breads with
Chefs Selection of Jams

\$30 per guest

TEX MEX BREAKFAST

Spicy Home Potatoes
Chilaquiles Casserole
Made With Scrambled Eggs,
Crispy Corn Tortillas, and Cheese
Served with Salsa and Salsa Verde

\$25 per guest

Add Guacamole for \$3 Per Guest

HEALTHY START

Assorted Bagels, Zucchini
and Banana Tea Breads
Served with Assorted Butter, and Jams
Individual Flavored Greek Yogurt with
Homemade Granola
Egg White Veggie Muffin
with Jack Cheese

\$38 per guest

BROADWAY BREAKFAST

Chef's Selection of Pastries with
Homemade Flavored Butter and Jams
Egg Casserole with Zucchini, Squash,
Onion, Peppers, and Cheese
Egg Casserole with Sausage and Cheese

\$30 per guest

MAIN STREET BREAKFAST

Salted Scrambled Eggs
Bacon and Sausage
Homestyle Potatoes
Biscuits and Gravy

\$30 per guest

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BREAKFAST ENHANCEMENTS

ORDER AS AN ADD ON TO ANY BUFFET OR PICK THREE FOR A LA CARTE OPTION

ASSORTED COLD CEREALS AND MILK

Whole, 2%, and Almond Milk
\$6 per guest

ASSORTED BAGELS

With Chef's Selection of Cream Cheese
\$ 7 per guest

IRISH OATMEAL

Brown Sugar, Golden Raisins, and
Wildflower Honey
\$6 per guest

FRESH SLICED FRUIT

Sliced Fruit with Seasonal Berries
\$12 per guest

YOGURTINI BAR

Create Your Own with Plain and
Flavored Greek Yogurt
with Assorted Dried Fruit, Fresh Fruit,
Berries, and Homemade Granola
\$12 per guest

COTTON COURT BREAKFAST MUFFIN

Scrambled Eggs, Bacon, Roasted
Tomatoes, and Cheddar Cheese on a
Toasted English Muffin
\$11 per guest

AVOCADO TOAST

with Dressed Arugula and Sun-Dried
Tomatoes
\$8 per guest

BREAKFAST BURRITO

Scrambled Eggs, Chorizo, Roasted
Potatoes, Cheese Blend
Homemade Salsa
\$9 per guest

BREAKFAST POTATOES

Choice of Hash Browns, Diced Potatoes,
or Sweet Potato Hash
\$6 per guest

BREAKFAST MEATS

Choice of Two: Smoked Bacon, Country
Sausage Patty, Chicken Apple Sausage,
or Ham Steak
\$9 per guest

ENHANCEMENT STATIONS

Enhancement Stations require a minimum of
25 guests.
One Chef Attendant per 100 or less guests at
\$100

HUEVOS RANCHEROS STATION

Two Eggs Over Easy, Soft Corn Tortilla
with Homemade Enchilada Sauce,
Charro Beans, Pico and Queso Fresco
\$15 per guest
Add guacamole for \$3 Per Guest

OMELET STATION

Made to Order Omelettes with
Condiments to Include Ham, Bacon,
Sausage, Onion, Tomatoes, Peppers,
Mushrooms, Spinach, and Assorted
Cheeses
\$20 per guest

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PLATED BREAKFAST

All Plated Breakfast Entrees Include Chef's Selection of Baked Morning Pastries, Homemade Flavored Butter and Seasonal Jams, Freshly Brewed Coffee, and Assorted Hot Tea

STARTER

Fresh Fruit Parfait

ENTREES - SELECT ONE

BLUE MASA BUTTERMILK WAFFLES

Bacon, Seasonal Berry Compote, Whipped Butter and Warm Maple Syrup

\$30 Per Guest

HUEVOS RANCHEROS

Scrambled Eggs Served on a Soft Tortilla, Chorizo Potatoes, Black Beans, Pico de Gallo, and Homemade Enchilada Sauce

\$34 Per Guest

Add Guacamole for \$3 Per Guest

ALL AMERICAN

Scrambled Eggs, Bacon, Hash Brown Potatoes, Biscuits, and Gravy

\$35 Per Guest

THE CANADIAN BENEDICT

Two Poached Eggs, Canadian Bacon, Spinach, and Tomato on a Toasted English Muffin with Homestyle Hashbrowns and Prosecco Hollandaise Sauce

\$40 Per Guest

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BREAKS

COTTON COURT MORNING BREAK

Buttery Biscuits with Flavored Jams
Savory Herb Spread, Mini Fruit Tarts
Berry Smoothie Shooters
Freshly Brewed Coffee &
Assorted Hot Tea

\$18 per guest

COTTON COURT AFTERNOON BREAK

Salted Caramel and
Fudge Caramel Brownies
Pretzels with Spicy and
Whole Grain Mustards
Whole Fruit
Assorted Soft Drinks and Bottled Water

\$16 per guest

7TH INNING STRETCH

White Chocolate, Caramel, and Cheddar
Cheese Popcorn
Pretzels with Spicy Mustard
Chocolate and Vanilla Ice Cream
Roasted Shell-On Peanuts
Iced Cold Lemonade

\$18 per guest

MEDITERRANEAN SAMPLER

Hummus Trio with Pita Chips, Celery,
Carrots, and Cucumber
Served with Tzatziki Sauce and
Walnut Pistachio Baklava
Green Tea Yogurt Smoothies

\$25 per guest

CHIPS & DIPS

Tortilla Chips, Potato Chips, Root
Vegetable Chips
Homemade Salsa and Queso
Ranch Dip and French Onion Dip

\$18 per guest

Add Guacamole for \$3 per guest

HEALTHY SNACK

Fresh Fruit Skewers, Crudité Cones
Individual Bagged Almonds
and Oatmeal Bars
Cucumber Infused Water

\$18 per guest

COOKIES & MILK

Cream Cheese Bites, Chocolate Chip
Cookies, Madeline Cookies
Ice-Cold Chocolate and Regular Milk,
Almond Milk

\$18 per guest

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BEVERAGE BREAKS

ALL DAY BEVERAGE BREAK

Continuous Beverage Service with Freshly Brewed
Coffee, Soft Drinks, Bottled Water, and Iced Tea
(8 Hour Limit)
\$18 per guest

HALF DAY BEVERAGE BREAK

Continuous Beverage Service with Freshly Brewed Coffee,
Soft Drinks, Bottled Water, and Iced Tea
(4 Hour Limit)
\$12 per guest

BEVERAGES AND JUICES

Freshly Brewed Regular or Decaf Coffee with Assorted Hot Tea - **\$65 per Gallon**
Freshly Brewed Iced Tea **\$20 Per Gallon**
Fresh Squeezed Lemonade - **\$25 per Gallon**
Assorted Chilled Juices - **\$20 per Gallon**
Assorted Bottled Fruit Smoothies - **\$5 Each**
Soft Drinks - **\$5 Each**
Topo Chico - **\$6 Each**
Red Bull and Sugar-Free Red Bull™ - **\$6 Each**
Assorted Bottled Fruit Juices - **\$6 Each**
Flavored Bottled Iced Teas - **\$5 Each**
Starbucks Doubleshots™ and Frappuccinos™ - **\$9 Each**

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A LA CARTE REFRESHMENTS

FRUITS, GRAINS & NUTS

Fresh Sliced Fruit and Seasonal Berries - \$12 Each

Assorted Whole Fruit - \$5 Each

Individually Bagged Potato Chips, Pretzels, and Pop Chips - \$4 Each

Individually Bagged Assorted Popcorn - \$4 Each

Individually Bagged Trail Mix - \$5 Each

Assorted Granola Bars and Energy Bars - \$5 Each

Assorted Vegan and Gluten Free Snacks - \$9 Each

PASTRIES & SWEETS

Assorted Baked Breads - \$38 per dozen

Morning Pastries - \$40 per dozen

Jumbo Cookie Selection - \$30 per dozen

Assorted Brownies - \$38 per dozen

Assorted Crumbled Fruit Bars - \$30 per dozen

Assorted Macaroons - \$50 per dozen

Chocolate Dipped Biscotti - \$30 per dozen

Assorted Cupcakes - \$30 per dozen

Variety Of Candy Bars - \$4 each

Wedding Cookies - \$20 per dozen

Chocolate Dipped Strawberries - \$30 per dozen

Assorted Chocolate Truffles - \$28 per dozen

Assorted Mini Donuts - \$20 per dozen

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LUNCH BUFFETS

All Lunch Buffets come with Coffee with Cream and Sweeteners,
Assorted Hot Tea, Iced Tea, and Water.

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CAPROCK DELI BUFFET

Mixed Green Salad with
Cucumbers, Carrots, Mini Sweet Bell
Peppers, and Tomatoes
Homemade Ranch and Italian Dressing
Deli Meat Tray With Sliced Turkey,
Black Forest Ham,
Roast Beef, and Chicken Salad
Served with Lettuce, Tomato, Onion,
Pickles, Cherry Peppers, Mustard,
Mayonnaise, Horseradish Crème
Provolone, Cheddar, Pepper Jack Cheese
Assorted Artisan Breads, Deli Rolls, and
Potato Chips and Apple Pie

\$33 per guest

ASIAN FUSION BUFFET

Iceberg Lettuce Salad
with Ginger Dressing
Ground Pork Curry
Served with Sautéed Cabbage
Sweet Fried Chicken
Beef and Broccoli Vegetable Stir Fry
Sweet Thai Chili Sauce
Jasmine Rice
Coconut cake

\$42 per guest

SOUP AND SALAD BUFFET

Chicken Tortilla Soup
Mixed Green Salad with
Cucumbers, Carrots, Mini Sweet Bell
Peppers, and Tomatoes
Served with Ranch and Italian Dressing
and Garlic Knots

\$30 per guest

TEX MEX BUFFET

Bibb Lettuce Salad with Jicama,
Carrots, Radishes,
and Cilantro Ranch Dressing
Skirt Steak Beef Fajitas
and Grilled Chicken
Served with Grilled Peppers and Onions
Mexican Rice, Charro Beans,
Corn and Flour Tortillas,
Mixed Cheese, Pico de Gallo,
Cilantro, Crema, Salsa,
Tres Leches Cake

\$42 per guest
Add Guacamole for \$3 per guest

THE ITALIAN BUFFET

Insalata Caprese Salad
Tomato, Basil, Mozzarella, Baby Arugula,
Artichoke Heart, Roasted Red Peppers,
Salami, Kalamata Olives,
Tossed In Basil Pesto Vinaigrette
Chicken Parmesan
Marinara Sauce, Mozzarella Cheese,
Served With Cellentani Noodles
Chocolate Dipped Biscotti and
Italian Cannoli's

\$40 per guest

COTTON COURT SIGNATURE

Baked Potato Bar with Butter, Bacon
Bits, Cheese, Sour Cream, and Chives
Mixed Green Salad with
Cucumbers, Carrots, Mini Sweet Bell
Peppers, and Tomatoes
Served with Ranch and Italian Dressing

\$30 per guest

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GRAB AND GO BOXED LUNCH

Please Choose a Maximum of (3) Choices For Groups 30 or More
For Groups Under 30 - Please Choose a Maximum of (2) Choices

Minimum Order of 5 Per Box

COTTON COURT BOXED LUNCH \$28 EACH

Served with Assorted Potato Chips, a Fresh Baked Cookie, and Bottled Water and Soft Drink Station

Triple Decker - Ham and Smoked Chicken with Provolone and Jack Cheese, Lettuce, Tomato, Bacon, and Avocado with Paprika Aioli on Whole Grain Bread

The Turkey - Roast Turkey and Avocado with Butter Lettuce, Tomato, Onion, Sharp Cheddar, and Cranberry Chutney on a Whole Grain Roll

Cuban Torta - Black Forest Ham, Roast Beef, Avocado, Tomato, Romaine Lettuce, White Cheddar Cheese on Ciabatta Bread

The Veggie - Tomato, Mozzarella, and Basil with Assorted Vegetables, Served on a Pita with Red Bell Pepper Hummus Spread

Italian Torpedo - Capicola, Salami, Mortadella, with Provolone, Arugula, Tomato, Peperoncini on a Hoagie Roll with Garlic Aioli

Portobello Mushroom Wrap - with Pepper, Onions, Radish, Sprouts, and Miso Aioli on a Spinach Tortilla

THE EXECUTIVE BOXED LUNCH \$38 EACH

Served with Cheese, Dried Fruit, and Crackers with Pasta Salad, a Fresh Baked Cookie, Bottled Water, and Soft Drink Station

Grilled Chicken Salad - with Mixed Greens, Cucumbers, Carrots, Sweet Mini Bell Peppers, Cherry Tomato Ranch, and Italian Dressing

Roasted Prime Rib Hoagie - with Roasted Peppers, Grilled Onions, Arugula, Havarti Horseradish Cheese, and Horseradish Aioli, on a Toasted Bun with Tarragon Butter

Grilled Chicken Croissant - Grilled Chicken, Dried Cherries, Walnuts, Romaine, Sprouts, Cucumbers, Bleu Cheese Dressing

Grilled Veggie Wrap - on a Whole Wheat Tortilla, Alfalfa Sprouts, Zucchini, Onions, Sun Dried Tomatoes, Portobello Mushrooms, Hummus

***ADD DELI MEAT TO ANY
VEGGIE SANDWICH
FOR \$2.00 PER BOX UPGRADE***

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PLATED LUNCH - SALADS

All Plated Lunches Include Choice of One Salad Entree and Dessert
Served with Coffee with Cream and Sweeteners, Iced Tea, Water, and
Assorted Rolls and Butter

SALAD ENTREES - SELECT ONE

TEX MEX CHICKEN SALAD

Achiote Marinated Chicken Breast,
Iceberg Lettuce, Queso Fresco, Pico de
Gallo, Cilantro, Black Beans, Avocado
Cilantro Jalapeño Dressing
Served in a Tortilla Shell

\$37 per guest

COTTON COURT COBB SALAD

Iceberg Lettuce, Tomatoes, Green Onion,
Bacon, Olives, Egg,
Grilled Chicken, Diced Avocado,
Blue Cheese, and Ranch Dressing

\$35 per guest

STEAK SALAD

Grilled Steak, Arugula, Roasted
Tomatoes, Grilled Red Onions,
Avocado, Fried Capers, Shaved
Parmigiano Reggiano, Balsamic Syrup,
Blue Cheese, and Ranch Dressing

\$45 per guest

DESSERTS- SELECT ONE

BERRY SHORTCAKE

Toasted Butter Pound Cake with Whip
Cream and Berries

CINNAMON AND BLUEBERRY BREAD PUDDING

With Cream Cheese Glaze

COFFEE CAKE

Coffee Soaked Sponge Cake with Coffee
Butter Cream Icing

BLACK FOREST CAKE

With Cream Cheese Icing

RED VELVET CAKE

With Cream Cheese Icing

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PLATED LUNCH

All Three Course Plated Lunches Include Choice of Soup or Salad, Entrée, and Dessert
Served with Coffee with Cream and Sweeteners, Iced Tea, Water, and
Assorted Rolls and Butter

ENTREES - SELECT ONE

PETITE FILET MIGNON

4oz Filet cooked Med Rare+,
Twice Baked Potato,
Broccolini, Demi-Glace
\$65 per guest

NY STEAK

4oz Sliced New York Strip
cooked Med Rare+, Twice
Cooked Red Potatoes, Haricot
Verts, Chimichurri
\$60 per guest

PENNE PASTA

Grilled Chicken, Vodka Tomato
Sauce, Parmigiano-Reggiano,
Sweet Italian Basil
\$45 per guest

GRILLED SALMON

Orange Cous-Cous, Grilled
Fennel, Baby Spinach,
Citrus Salsa
\$50 per guest

HERB MARINATED FREE RANGE CHICKEN

Served with Vegetable Wild
Rice and a Creamy Dijon Sauce
\$48 per guest

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THREE COURSE PLATED LUNCH

All Three Course Plated Lunches Include Choice of Soup or Salad, Entrée, and Dessert
Served with Coffee with Cream and Sweeteners, Iced Tea, Water, and
Assorted Rolls and Butter

SOUP OR SALAD - SELECT ONE

TOMATO BASIL SOUP

With Parmigiano-Reggiano

CHICKEN TORTILLA SOUP

With Crispy Corn Tortilla Strips and
Queso Fresco

MIXED GREEN SALAD

Cucumber, Carrot, Mini Sweet Bell
Peppers, Cherry Tomato, Ranch, and
Italian Dressings

CITRUS SALAD

Fresh Bibb Lettuce, Watercress,
Radicchio, Fennel, Grapefruit
Sections, Citrus Vinaigrette

HOUSE CAESAR SALAD

Tender Hearts of Romaine, Roasted
Red Peppers, Bread Sticks, House
Caesar Dressing

DESSERTS- SELECT ONE

BLACK FOREST CAKE

With Cream Cheese Icing

CINNAMON AND BLUEBERRY BREAD PUDDING

With Cheese Cheese Glaze

COFFEE CAKE

Coffee Soaked Sponge Cake with
Coffee Butter Cream Icing

BERRY SHORTCAKE

Toasted Buttery Pound Cake with
Whip Cream and Berries

RED VELVET CAKE

With Cream Cheese Icing

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RECEPTION

Hors D'oeuvres Presentation can be Butler Passed or Displayed.
\$100 Attendant Fee (per Attendant) for Butler Passed - 1 Attendant Per 15 Guest

Select 6 for \$50 per guest, excluding items with *
Includes Beverage Station with Iced Tea and Water

COLD HORS D'OEUVRES

Tomato, Mozzarella, and Basil Bruschetta

Antipasta Skewers

Exotic Mushroom and Goat Cheese Bruschetta

Seafood Mango Salad on Cucumber

Chicken Curry Salad on Tomato Tart

Blue Cheese and Roasted Grapes Bites

Smoked Salmon and Dill Cream Cheese Roll

Mixed Berry Shortcake

Chocolate Truffle

*Deviled Egg with Domestic Caviar - \$4

HOT HORS D'OEUVRES

Mini Cordon Bleu Bites

Asian Pork Meatball

Chicken Croquettes

Spring Rolls

*Lamb Meatballs with Tzatziki Sauce \$4

*Tomato Bisque with a Mini Grilled Cheese \$4

*Mini Beef Wellington with Black Truffle \$4

*Duck Fat Confit Smash Fingerlings with Caviar \$4

*Crab Cakes with Homemade Tartar Sauce \$4

*Grilled Shrimp Sauté with Chile Sauce \$5

*Surf and Turf Skewer (Steak and Shrimp) \$8

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CHEF'S RECEPTION DISPLAYS

SUSHI DISPLAY

Choice of (3) Rolls

California

Spicy Tuna

Caterpillar

Vegetable

Crab

Served with Pickled Ginger, Wasabi, Soy Sauce

\$240 - Serves 25 People

SPECIALTY SUSHI ROLL DISPLAY

Choice of (2) Rolls

Shrimp Tempura Roll

Rainbow Roll

Surf and Turf Roll

Crab Avocado Salmon Roll

Lobster and Crab Roll

Served with Pickled Ginger, Wasabi, Soy Sauce

\$265 - Serves 25 People

ICED SHELLFISH DISPLAY

Featuring Homemade Cocktail Sauce and Traditional Mignonettes

Choice of (3)

Jumbo Shrimp

Mussels

Oysters on the Half Shell

Crab Claws or Split Crab Legs

Shellfish Served on Ornamental Seaweed and Crushed Ice

\$400 - Serves 25 People

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CHEF'S RECEPTION DISPLAYS

CRUDITES DISPLAY

Carrot, Celery, Cherry Tomato, Green Onion, Broccoli, Cauliflower, Black Olive, Radish, Fennel, Artichoke Heart, and Bell Pepper
Served with Blue Cheese, Ranch, and Jalapeno Dips

\$225 - Serves 25 People

FIRE ROASTED VEGETABLE DISPLAY

Carrot, Zucchini, Squash, Asparagus, Green Onion, and Cauliflower, Roasted in Garlic, Extra Virgin Olive Oil, and Balsamic Vinegar
Served with Red Pepper Hummus and Miso Vinaigrette

\$225 - Serves 25 People

IMPORTED AND DOMESTIC CHEESE DISPLAY

Chef's Selection of Imported and Domestic Cheeses, Fresh Fruit, Dried Fruit, and Candied Nuts Served with Sliced French Baguette and Lavosh Crackers

\$265 - Serves 25 People

CURED EUROPEAN MEATS AND ASSORTED CHEESES DISPLAY

Chef's Selection of European Meats and Cheeses
Served with Dijon and Grain Mustards, Vegetables Jardiniere, Marinated Olives, and Sliced Baguette

\$375 - Serves 25 People

FRESH FRUIT DISPLAY

Chef's Selection Seasonal Fruits and Berries
Served with Honey Lime Dressing and Marshmallow Cream Dip

\$300 - Serves 25 People

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CHEF'S RECEPTION STATIONS

Select a Minimum of (1) as an Add-On to any Plated or Buffet Meal.
Select a Minimum of (3) as a Stand Alone Option

CAESAR SALAD DISPLAY

Tender Hearts of Romaine, Croutons, Shaved Parmigiano-Reggiano, Caesar Dressing, Parmesan Grissini

\$10 per guest

Add Chicken - \$13 per guest

Add Shrimp - \$15 per guest

BUILD YOUR OWN MARKET SALAD

Mixed Greens and Iceberg Lettuces
with Cucumbers, Cherry Tomatoes, Mini Sweet Baby Bells, Celery, Olives,
Artichoke, Carrots, and Shredded Mozzarella
Served with Blue Cheese, Ranch, Italian, and Cilantro Jalapeno Dressings

\$20 per guest

MASHED POTATO BAR

Mashed Potatoes with Martini Glasses
Green Onion, Bacon Bits, Jalapeno Pepper, Broccoli Florets,
Cheddar Cheese, Chives, Sour Cream, and Truffle Oil

\$20 per guest

ADD SWEET POTATO MASH

with Marshmallows, Cinnamon, Honey Butter

\$30 per guest

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CHEF'S RECEPTION STATIONS

Select at least (1) as an Add-On to any Plated or Buffet Meal.
Select a Minimum of (3) as a Stand Alone Option

MEAT LOVER'S STATION

Marinated Lamb Chop, Grilled Chicken Kabob, Braised Beef Short Rib
Served with Assorted Vegetables and Fingerling Potatoes

\$50 per guest

NOT SO STREET TACO BAR

Choose Two: Carne Asada, Pork Verde, El Pastor, Shrimp
Served with Guacamole, Pico de Gallo, Grilled Green Onions, Jack Cheese, and
Assorted Homemade Salsas with Corn and Flour Tortillas

\$20 per guest

MACARONI AND CHEESE BAR

Roasted Green Chili, Bacon, Parmesan Cheese

\$25 per guest

ELEVATED MACARONI AND CHEESE BAR

Lobster Meat, Rock Shrimp, and Crab Meat
Served with Black Truffle Peelings, Pancetta Bits, Cheese, Wild Mushrooms

\$50 per guest

22% TAXABLE SERVICE FEE AND 8.25% SALES TAX WILL APPLY TO ALL FOOD, BEVERAGE, LABOR,
AUDIO/VISUAL, AND ROOM RENTAL.

A \$150 FEE WILL APPLY FOR GROUPS UNDER 25 PEOPLE AND IS SUBJECT TO A SERVICE CHARGE
AND ALL APPLICABLE TAXES.

SWEET RECEPTIONS

Served with Freshly Brewed Coffee and Hot Tea Selection

Select a Minimum of (1) as an Add-On to any Plated or Buffet Meal.

Select a Minimum of (3) as a Stand Alone Option

CHOCOLATE PLUNGE

Strawberries, Pineapple, Orange Slices,
Marshmallows,
and Brownie Bites
Dipped in Chocolate

Dark Chocolate - \$16 per guest

Milk Chocolate - \$14 per guest

MAKE YOUR OWN SMORES STATION

Make Your Own S'mores Station with
Milk Chocolate, Graham Crackers,
and Marshmallows
Include S'mores Sticks

\$15 per guest

PERFECT PARFAITS

Black Forest Cake
Tiramisu
Lemon Lavender Poppy Seed
Vanilla Cake

Choose 1: \$9 per guest

Choose 2: \$10 per guest

FLAMING FINALE

Bananas Foster with Fresh Sliced
Bananas Sauteed with Butter, Brown
Sugar, and Rum

Served Over Vanilla Ice Cream
Dessert Crepes with Assorted Fruit and
Sweet Fillings, Cherries Jubilee with
Grand Marinere and Assorted Truffles

*Chef Attendant Required
(\$100 per Attendant)

\$35 Per Guest

DECADENT DESSERT DISPLAY

Petit Cakes, Tarts, Dessert Shots, and
Assorted Mini Cupcakes

\$25 per guest

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CARVING STATIONS

Chef Attendant Required at all Carving Stations
\$100 per Chef Attendant for a 2-Hour Serve Time.

BEEF TENDERLOIN

Green Peppercorn Sauce,
Mayonnaise, Dijon Mustard,
Whole Grain Mustard,
Horseradish Crème Fraîche
and Dinner Rolls

\$600
Serves 20

SLOW ROASTED PRIME RIB

Au Jus, Horseradish Crème Fraîche,
Mayonnaise, Dijon Mustard,
Whole Grain Mustard,
Horseradish Crème Fraîche
and Dinner Rolls

\$500
Serves 20

BLACKENED PORK LOIN

Lemon Aioli, Fruit Salsa,
and Dinner Rolls

\$375
Serves 20

PINEAPPLE GLAZED HAM

Fruit Chutney and Dinner Rolls

\$375
Serves 30

ROASTED BARON OF BEEF

Worcestershire Jus,
Mayonnaise, Dijon Mustard,
Whole Grain Mustard,
Horseradish Crème Fraîche
and Dinner Rolls

\$650
Serves 25

LEG OF LAMB

Natural Jus, Mint Pesto,
and Dinner Rolls

\$350
Serves 25

ROASTED TURKEY

Cranberry Chutney, Country Stuffing
and Dinner Rolls

\$375
Serves 25

GRILLED ATLANTIC SALMON

Mediterranean Relish

\$400
Serves 20

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AUDIO/VISUAL, AND ROOM RENTAL.

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AND ALL APPLICABLE TAXES.

FARMERS MARKET PACKAGE

\$85 Per Guest

Minimum of 50 Guests

Served with Coffee with Cream and Sweeteners, Iced Tea, and Water

BUILD YOUR OWN SALAD BAR

Mixed Greens, Arugula, Iceberg Lettuce, Diced Cucumbers, Tomatoes, Red Onions, Celery, Olives, Artichokes, Carrots, Shredded Mozzarella, and Blue Cheese Crumbles

Dressings: Ranch, Raspberry, Avocado, and Basil Balsamic Dressings

GRILL STATION

Lamb Chop and Chicken Kabobs

with Tri-Color Fingerling Potatoes and Grilled Fennel

Marinated Prime Rib Steak with Assorted Homemade Salsas, Guacamole, Pico de Gallo, Grilled Green Onions, Fresh Beans, and Tortillas.

Served Fresh off the Grill with Chef Attendant

DESSERT STATION

Black Forest Cake

Vanilla Cake with Butter Cream Frosting

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A \$150 FEE WILL APPLY FOR GROUPS UNDER 25 PEOPLE AND IS SUBJECT TO A SERVICE CHARGE AND ALL APPLICABLE TAXES.

TAKE ME OUT TO THE BALL GAME PACKAGE

\$85 Per Guest

Minimum of 50 Guests

Served with Coffee with Cream and Sweeteners, Iced Tea, and Water

SLIDER STATION FULL PACKAGE - SELECT 3

Lamb and Wagyu Sliders

Chicken Salad Sliders

Classic Club Sliders

Ham and Cream Cheese Sliders

Roast Beef and Pepper Jack Sliders

BUILD YOUR OWN MARKET SALAD

Mixed Greens, Iceberg Lettuce, Diced Cucumbers, Tomatoes, Red Onions, Celery, Olives, Artichokes, Carrots, Shredded Mozzarella, and Blue Cheese Crumbles
Dressings: Ranch, Raspberry, Avocado, and Basil Balsamic Dressings

MINI DESSERT STATION

Chocolate Chip, Sugar, and Peanut Butter Cookies, Cheesecake Bites, and Chocolate Covered Strawberries

HOT DOGS, GET YOUR HOT DOGS

Andouille Sausage on a Warm French Roll
Served with Sauerkraut and Onions, Shredded White Cheddar Jalapeno, Dijon, and Horseradish Mustards

CHILI STATION

Black Bean Chili con Carne
Served with Jalapeno Corn Bread, Sour Cream, Diced Onion, and Shredded Cheese

ON THE SIDE

Waffle Fries with Paprika
Sweet Potato Waffle Fries
Homemade Ketchup
Individual Bags of Cracker Jacks and Whole Peanuts

BALL PARK GOODIES

Buttered Popcorn with Assorted Toppings to Include: Shredded Cheddar, Parmesan, Curry, Jalapeno, and Lemon Garlic Oils

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A \$150 FEE WILL APPLY FOR GROUPS UNDER 25 PEOPLE AND IS SUBJECT TO A SERVICE CHARGE AND ALL APPLICABLE TAXES.

DINNER BUFFETS

All Dinner Buffets come with Coffee with Cream and Sweeteners,
Assorted Hot Tea, Iced Tea, and Water
A \$150 Surcharge will be added for groups with less than 25 attendees

SLIDER TOWER BUFFET

Chicken Salad Slider

Classic Club Slider

Italian Sub Slider

Ham and Cream Cheese Slider

Roast Beef and Pepper Jack Slider

Served with Waffle Fries, Assorted Condiments and Potato Salad

\$35 per guest
(Select 3 Sliders, Minimum 50 guests)

PASTA BAR BUFFET

Mixed Green Salad with Cucumbers, Tomatoes and Red Bell Peppers
with Italian and Ranch Dressing

Cellentani Noodles, Tri-Color Penne, Bowtie Pasta

Alfredo Sauce, Beef Bolognese, Pesto Sauce

Served with Grilled Chicken and Meatballs

Garlic Knots

Assorted Cookies

\$40 per guest

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AUDIO/VISUAL, AND ROOM RENTAL.

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APPLICABLE TAXES.

DINNER BUFFETS

All Dinner Buffets come with Coffee with Cream and Sweeteners, Assorted Hot Tea, Iced Tea, and Water
A \$150 Surcharge will be added for groups with less than 25 attendees

TACO NIGHT BUFFET

Homemade Chips, Salsa, Pico de Gallo,
Shredded Cheese and Mexican Creme
Charred Soft Flour and Corn Tortillas
Warm Crunchy Taco Shells
Savory Beef Taco Meat
Slow Roasted Pork Verde
Spicy Pulled Chicken Breast
Charro Beans and Lime and Cilantro Slaw
Fried Cinnamon Churros
Vanilla and Chocolate Dipping Sauces
\$48 per guest
Add Guacamole for \$3.00 Per Guest

ITALIAN DINNER BUFFET

Caesar Salad Tossed in Homemade Caesar Dressing with
Parmesan, and Garlic Croutons
Sliced Grilled Chicken Breast on Pesto Pasta,
Topped with Grated Parmesan
Slow Roasted Pork Over Tomato
and Eggplant Confit Pasta
Cold Caprese Pasta Salad with Salami
Lemon-Lavender Poppy Seed Cupcakes with Lemon Zest
Butter Cream Icing
\$48 per guest

SALISBURY STEAK AND CHICKEN BUFFET

Mixed Green Salad with Cucumbers, Match Stick Carrots,
Mini Sweet Bell Peppers, and Cherry Tomatoes,
Served with Homemade Ranch and Italian
Handmade Beef and Chicken Patties,
Smothered in Bell Peppers, Onions, and Golden Gravy
Scalloped Potatoes, Honey Carrots and Peas
Texas Toast
Chocolate Cake with Chocolate Frosting
Vanilla Cake with Vanilla Frosting
\$50 per guest

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AUDIO/VISUAL, AND ROOM RENTAL.
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APPLICABLE TAXES.

DINNER BUFFETS

All Dinner Buffets come with Coffee with Cream and Sweeteners,
Assorted Hot Tea, Iced Tea, and Water
A \$150 Surcharge will be added for groups with less than 25 attendees

MEXICAN FIESTA BUFFET

Homemade Chips and Salsa
Beef Enchiladas with Red Sauce
Chicken Enchiladas with Green Sauce
Pork Verde Crispy Tacos
Served with Charro Beans, Forbidden Mexican Rice, Lime, and Cilantro Slaw
Tres Leches Cake

\$58 per guest
Add Cheese Enchiladas for \$5 per guest
Add Guacamole for \$3.00 per guest

CLASSIC CHICKEN + FISH & CHIPS BUFFET

Creamy West Texas Slaw
Crispy Fried Cod
Crispy Chicken Tenders
Seasoned Waffle Fries
Served with Homemade Ketchup, Tartar Sauce, Prosecco Vinegar
Charred Lemon Wedges
Brulé Banana Pudding with Biscoff Cookie Sand

\$60 per guest

ITALIAN CRAVINGS BUFFET

Dressed Italian Caprese Panzella Salad
Italian Grazing Board with Olives, Cheeses, Cured Meats, and Stuffed Peppers
Spicy Italian Sausage Potato Soup Served with Crispy Kale and Parmesan
Chicken Marsala Served on a Bed of Cellentani Noodles
Cheese Ravioli with Beef Bolognese Sauce
Garlic Knots
Tiramisu
Vanilla Cake with Buttercream Icing

\$65 per guest

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AND ROOM RENTAL.

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APPLICABLE TAXES.

DINNER BUFFETS

All Dinner Buffets come with Coffee with Cream and Sweeteners,
Assorted Hot Tea, Iced Tea, and Water
A \$150 Surcharge will be added for groups with less than 25 attendees

THE TRUE TEXAN BUFFET

Mixed Green Salad with Cucumbers,
Match Stick Carrots, Mini Sweet Bell Peppers, and Cherry Tomatoes
Served with Homemade Ranch and Italian
Crispy Chicken Fried Steak
Grilled Pesto Chicken Breast
Mashed Potatoes
Poblano Cream Gravy
Sauteed French Green Beans
Garlic Knots
Bourbon Peach Bread Pudding with Cream Cheese Drizzle
Apple Cobbler
\$68 per guest

HUB CITY BUFFET

Mixed Green Salad with Cucumbers, Match Stick Carrots,
Mini Sweet Bell Peppers, and Cherry Tomatoes,
Served with Homemade Ranch and Italian
Crispy Chicken Fried Chicken Breast
Herb and Pistachio Crusted Pork Loin
Herb & White Wine Reduction
Gratin Dauphinois Layers of Cheesy Potatoes
Broccoli and Garlic Knots
Cinnamon Roll and Blueberry Bread Pudding
with Cream Cheese Drizzle
Chocolate Cake with Chocolate Frosting
\$65 per guest

CHEF'S SURF & TURF BUFFET

Mixed Green Salad with Cucumbers, Match Stick Carrots,
Mini Sweet Bell Peppers, and Cherry Tomatoes,
Served with Homemade Ranch and Italian
Roasted Red Pepper & Tomato Soup with Garlic Croutons
Sliced Grilled Sirloin with Chimichurri
Butter Sous Vide Cod with Romesco Sauce and Micro Greens
Smashed Twice Cooked Fingerling Potatoes
Broccoli
Red Velvet Cake
Vanilla Cake with Butter Cream Icing
\$75 per guest

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AND ALL APPLICABLE TAXES.

THREE COURSE PLATED DINNER

Celebrity Chef Angie Ragan has Developed the Following Menus to Enhance Your Dining Experience.

All Three Course Plated Dinner Include Choice of

Soup or Salad, One Entrée, and One Dessert

Served with Coffee with Cream and Sweeteners, Iced Tea, Water
and Assorted Rolls and Butter

SELECT ONE

ENTREES- BEEF

BONE IN BEEF RIBEYE STEAK

Mashed Garlic Potatoes, French Green Beans with Blistered Cherry Tomatoes, with a Mushroom Cognac Sauce

\$100 Per Guest

BEEF TENDERLOIN MEDALLIONS

Seasonal Baby Vegetables, Twice Baked Potato, with a Pink Peppercorn Sauce

\$80 per guest

NEW YORK STRIP

6oz Sliced New York Strip Cooked Medium Rare Plus with Smashed Garlic Rosemary Fingerling Potatoes, Broccolini, with a Tarragon Butter

\$75 per guest

ROASTED BEEF TENDERLOIN

4oz Beef Tenderloin Thinly Sliced with Truffled Mashed Potatoes, French Green Beans, Garlic Knot

\$85 per guest

CHICKEN FRIED STEAK

Crispy Tenderized New York Strip, Mashed Potatoes, and Poblano Cream Gravy

\$65 per guest

ENTREES- CHICKEN

FREE RANGE CHICKEN BREAST

Roasted Garlic Mashed Potatoes, Charred Broccoli, with a Herb Butter Sauce

\$55 per guest

CHICKEN FRIED CHICKEN

Mashed Potatoes, French Green Beans, and Portobello Cream Gravy

\$55 per guest

HERB CRUSTED CHICKEN BREAST

Stuffed with Bacon, Kale, and Spinach, Roasted Red Potatoes, and a Mustard Thyme Jus

\$55 per guest

CHICKEN PARMESEAN

Crispy Fried Chicken, Bucatini Noodles Coated in Tomato Sauce, Finished with Mozzarella

\$50 per guest

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THREE COURSE PLATED DINNER

Celebrity Chef Angie Ragan has Developed the Following Menus to Enhance Your Dining Experience.

All Three Course Plated Dinner Include Choice of
Soup or Salad, One Entrée, and One Dessert
Served with Coffee with Cream and Sweeteners, Iced Tea, Water,
and Assorted Rolls and Butter

SELECT ONE

ENTREES- FISH

OVEN ROASTED SALMON

Lemon and Herb Risotto, and
Broccolini

\$55 per guest

SOUS VIDE COD

Sweet Potato Puree, Romesco Sauce,
and Micro Greens

\$55 per guest

CLASSIC FISH AND CHIPS

Homemade Tartar Sauce and Charred
Lemon Wedge

\$50 per guest

FRIED CATFISH

with Cornbread and Sauteed Greens,
Served with Homemade Tartar Sauce
and Charred Lemon Wedge

\$55 per guest

CRUSTED CHILEAN SEA BASS

Mediterranean Relish, Grilled New
Potatoes, Baby Carrots

Market Price

ENTREES- VEGETARIAN

GRILLED VEGETABLE STACK

Portobello Mushroom, Onion, Tomato,
Zucchini, Yellow Squash, and Eggplant
Served Over Chef's Risotto with
Balsamic Reduction

\$40 per guest

PORTOBELLO RAVIOLI

Roma Tomatoes, Thyme Cream Sauce,
Baby Spinach, Parmigiano-Reggiano

\$50 per guest

CAULIFLOWER STEAK (VEGAN)

with Sweet Potato Puree, Charred Kale
and Chimichurri

\$45 per guest

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AND ALL APPLICABLE TAXES.

THREE COURSE PLATED DINNER

Celebrity Chef Angie Ragan has Developed the Following Menus to Enhance Your Dining Experience.

All Three Course Plated Dinner Include Choice of Soup or Salad, Entrée, and Dessert Served with Coffee with Cream and Sweeteners, Iced Tea, Water, and Assorted Rolls and Butter

SELECT ONE

DUAL ENTREES

OVEN ROASTED CHICKEN THIGH AND CRISPY PRAWN

Chefs Risotto and Grilled Vegetables

\$70 per guest

MARINATED CHICKEN AND GRILLED SALMON

Basmati Rice and French Green Beans

\$70 per guest

PETIT FILET MIGNON AND CHICKEN BREAST

Mashed Potatoes, Broccolini, and Mushroom Glaze

\$85 per guest

PETIT FILET AND GRILLED JUMBO SHRIMP

Wild Rice, Seasonal Sauteed Veggies, and a Charred Lemon Wedge

\$90 per guest

SALMON AND MARYLAND CRAB CAKE

Potato Galette, Roasted Garlic, Baby Vegetables, Served with Prosecco Hollandaise, and Charred Lemon Wedge

\$95 per guest

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THREE COURSE PLATED DINNER

Celebrity Chef Angie Ragan has Developed the Following Menus to Enhance Your Dining Experience.

All Three Course Plated Dinner Include Choice of

Soup or Salad, One Entrée, and One Dessert

Served with Coffee with Cream and Sweeteners, Iced Tea, Water,
and Assorted Rolls and Butter

SOUP OR SALAD - SELECT ONE

ZUPPA TOSCANA SOUP

VEGETABLE BEEF SOUP

CREAM ASAPARGUS SOUP

BUTTERNUT SQUASH SOUP

CAPRESE SALAD

Heirloom Tomatoes, Fresh
Mozzarella, Sun Dried Tomato Pesto,
Black Olive Crostini, Basil
Vinaigrette

HARVEST SALAD

Arugula, Roasted Red Beets,
Butternut Squash, Goat Cheese
Crumbles, Pistachio Vinaigrette,
Crispy Shallots

HOUSE CAESAR SALAD

Tender Hearts of Romaine, Shaved
Prosciutto di Parma, Classic Caesar
Dressing

ROASTED ARTICHOKE SALAD

Mixed Greens, Roasted Artichokes,
Garlic, Shallot, and Peppers, Crisp
Pancetta, Shallot Vinaigrette
Dressing

PANZANELLA SALAD

Spinach, Arugula, Caper Berries,
Pancetta, Feta, Cucumber, Sun-
Dried Tomato, Basil Vinaigrette

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AND ALL APPLICABLE TAXES.

THREE COURSE PLATED DINNER

Celebrity Chef Angie Ragan has Developed the Following Menus to Enhance Your Dining Experience.

All Three Course Plated Dinner Include Choice of

Soup or Salad, One Entrée, and One Dessert

Served with Coffee with Cream and Sweeteners, Iced Tea, Water,
and Assorted Rolls and Butter

DESSERTS- SELECT ONE

BLACK FOREST CAKE

With Cream Cheese Icing

DOUBLE FUDGE CAKE

With Caramel Sauce

BUTTERSCOTCH CREME BRULEE

Topped with Caramelized Sugar

RASPBERRY CHOCOLATE ALMOND CAKE

Topped with Fresh Raspberry
and Shaved Almonds

TIRAMISU

With Pistachio Whipped Cream

THREE DAY COCONUT CAKE

Layers of Marinated Coconut Sponge

FRESH FRUIT TART

With Amaretto and Apricot Glaze

FLOURLESS CHOCOLATE TART

With Raspberries

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AUDIO/VISUAL, AND ROOM RENTAL.

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BAR

Finally, a Drink!

NON-ALCOHOLIC BEVERAGE PACKAGE

Including Sodas and Bottled Water
(4 Hour Max)

\$10 per guest

DOMESTIC AND IMPORTED BEER & WINE PACKAGE

Includes Sodas and Bottled Water

\$14 per guest 1st Hour
\$8 per guest Each Additional Hour

HOUSE FULL BAR

Includes Sodas and Bottled Water

\$22 per guest 1st Hour
\$8 per guest Each Additional Hour

PREMIUM FULL BAR

Includes Sodas and Bottled Water

\$26 per guest 1st Hour
\$10 per guest Each Additional Hour

HOUSE CASH BAR **\$100 SETUP FEE**

\$10 House Liquor
\$10 House Wine
\$6 Domestic Beer
\$8 Imported Beer
\$4 Bottled Water or Soda

PREMIUM CASH BAR **\$100 SETUP FEE**

\$12 Premium Liquor
\$12 Premium Wine
\$6 Domestic Beer
\$8 Imported Beer
\$4 Bottled Water or Soda

HOUSE LIQUOR

Jack Daniels
Titos
Tanqueray
Luna Azul Tequila
Crown Royal
Dewar's
Bacardi

PREMIUM LIQUOR

Jameson
Johnnie Walker Black Label
Bombay Sapphire
Espolon
Maker's Mark
Grey Goose
Sailor Jerry

SPECIALTY DRINKS AND CUSTOM COCKTAILS

\$12 Premium Liquor
\$10 House Liquor

WINE SELECTIONS

Ask Your Sales Manager for Current Selections and Pricing

HOUSE CHAMPAGNE TOAST

Add a Drink Wall Display for \$100

\$4 per guest

BARTENDER FEE

A \$100 per 75 People

SECURITY FEE

Required on groups of 75+

\$80 per hour
(4) hour minimum

22% TAXABLE SERVICE FEE AND 8.25% SALES TAX WILL APPLY TO ALL FOOD, BEVERAGE, LABOR, AUDIO/VISUAL, AND ROOM RENTAL.

COTTON COURT REQUIRES THE PRESENCE OF SECURITY OFFICERS AT ALL SOCIAL EVENTS WITH 75 GUESTS OR MORE. THE COST IS \$80 PER HOUR WITH A MINIMUM OF FOUR HOURS.

EVENT PRODUCTION & TECHNOLOGY SERVICES

Please note, for larger or more complex requirements, appropriate set-up, strike, and/or operator labor may apply. Overnight/Holiday Labor will be subject to premium charges. All labor requirements are subject to overtime charges related to the State of TX Labor Code.

If you do not see an Item that is necessary to make your event a success, please call for a professional consultation

PRESENTERS PACKAGE

LCD Projector, Projection Screen with Dress Kit Projection Cart, Wireless Microphone, and Podium, Speakers, and all Necessary Cabling and Taping

\$950 day

PROJECTION PACKAGE

LCD Projector, Projection Screen (Suitable to Meeting Space), Projection Cart, All Necessary Cabling, and Safety Taping
(Does Not Include a Microphone, Podium, or Sound)

\$750 per day

PROJECTION SUPPORT PACKAGE

Required for client-provided projection in our meeting spaces. Screen (Suitable for Meeting Space), Custom Projection Cart, All Necessary Cabling, and Safety Taping (Does Not Include a Projector, Podium, Microphone, or Speakers)

\$400 per day

BOARDROOM LED MONITOR PACKAGE

LED Monitor with Sound, All Necessary Cabling, and Safety Taping

\$250 per day

WIRELESS OR LAPEL MICROPHONE

with Speakers

\$165 per day

**\$65 per additional
Microphone**

SPEAKERS

\$100 per day

STANDARD OR SELF-ADHESIVE FLIPCHART, EASEL AND MARKERS

\$65 per day

POWER STRIPS

with Necessary Cabling and Taping

\$15 per strip

PODIUM

\$100 per day

ON-SITE TECHNICAL LABOR AND SET-UP

**\$60 per hour,
minimum of 4 hours**