

BREAKS & THEME BREAKS

TRIATHLON BREAK

Chilled Juice Selections, Whole Fresh Fruit, Assorted Granola Bars, Energy Bars, Yogurt Selection, Fruit Kabobs, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, Still and Sparkling Mineral Water

VAHLRONA CHOCOLATE BREAK

Chocolate Dipped Strawberries, Chocolate Fudge Brownies, Chocolate Chip Cookies, Snickers Bars, Oreo Cookies, Kit Kat Candy Bars, White and Chocolate Milk, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

BALL PARK BREAK

Your Choice of Hot Dogs served with Cheddar Cheese, Relish, Onions, Mustard and Ketchup or Jumbo Pretzels with Cheese Sauce, Individual Bags of Potato Chips, Popcorn, Cracker Jacks, Regular and Diet Sodas

ICE CREAM BREAK

Assorted Häagen-Dazs Ice Cream and Yogurt Bars, Served by our own Ice Cream Vendor, accompanied by Chocolate Chip Cookies and White Chocolate Macadamia Nut Cookies, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

BLEU COOKIE BREAK

A Selection of Cookies to include White Chocolate Macadamia Nut, M&M's, Chocolate Chip, Peanut Butter and Raisin Oatmeal, served with Chilled Regular and Chocolate Milk, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

A la CARTE BREAKS

PASTRIES & BREADS

Assorted Jumbo Cookies Fresh Fruit Filled Danish
American Fudge Brownies Golden Croissants
Freshly Baked Muffin Selections
Assorted Tea Cookies
New York-Style Bagels and Cream Cheese

BEVERAGES

Coffee or Decaffeinated Coffee
American Premium Teas and Herbal Teas
Assorted Regular and Diet Sodas Mineral Water-Still or Sparkling
Tropicana Twister Bottle Juices Assorted Chilled Premium Juices
Lemonade Freshly Brewed Iced Tea Gatorade
Icy Cold Fresh Milk-Whole, 2%, Skim and Chocolate

SPECIALTY ITEMS

Sliced Fresh Fruit Whole Fresh Fruit
Chocolate Dipped Strawberries
Individual Yoplait Yogurts Assorted Granola Bars
Individual French Pastries Jumbo Pretzels with Cheese Sauce
Häagen-Dazs Premium Ice Cream and Yogurt Bars
Assorted Nestles Ice Cream Bars Chocolate and Vanilla Biscotti
Assorted Candy Bars Selection of Finger Sandwiches

HEALTHY ADDITIONS

~ High Protein ~

Cottage Cheese Cheese & Crackers
Hard Boiled Eggs Crisp Bacon
Nova Scotia Lox
Guacamole Baked Tortilla Chips

~ Low Fat ~

English Muffins Low-Fat Yogurt
Baked Potato Chips
Chunky Spicy Salsa

~ Sugar Busters ~

Mixed Nuts Low-Fat Cottage Cheese
Whole Wheat English Muffins Pumpernickel Bagels

~ European Coffee Bar ~

Fresh Orange and Lemon Zest, Shaved Dark Chocolate,
Whole Cinnamon Sticks, Rock Candy Stirrers and
Grand Marnier Flavored Whipped Cream,
Featuring Premium Regular, Decaffeinated and Flavored Coffee

MEETING PLANNER 1

CONFERENCE PACKAGE

This Package is designed for groups with a minimum of 15 people and includes a Continental Breakfast, Mid-Morning Break, a Roll-In Lunch and an Afternoon Break

CONTINENTAL BREAKFAST

Chilled Orange and Grapefruit Juice,
Freshly Baked Danish and Muffins, served with Preserves and Dairy Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

MID-MORNING BREAK

Seasonal Fresh Fruit Mirror, Granola Bars, Assorted Breakfast Breads,
Regular and Diet Sodas, Still and Sparkling Bottled Water,
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

BUFFET LUNCH

Potato Salad, Cole Slaw, Sliced Tomato and Onion Vinaigrette,
Cheddar, American and Swiss Cheeses, Sliced Turkey, Shaved Ham
and Sliced Roast Beef, Multi-Grain and Rye Breads, Kaiser Rolls,
Sliced Tomatoes and Onions, Lettuce and Dill Pickles,
Mayonnaise, Dijon Country Mustard,
Bags of Potato Chips and Pretzels, Chef's Dessert Selection,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

AFTERNOON BREAK

Selection of Two of the following: Gourmet Cookies,
Chocolate Chip, M&M Surprise, Peanut Butter,
Oatmeal Raisin, Chocolate Brownies,
Chilled 2% Milk, Assorted Regular and Diet Sodas,
Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

MEETING PLANNER 2

CONFERENCE PACKAGE

This Package is designed for groups with a minimum of 30 people and includes a Continental Breakfast, Mid-Morning Break, a Buffet Lunch and an Afternoon Break

CONTINENTAL BREAKFAST BUFFET

Assorted Fruit Juices, Sliced Fresh Fruit, Baked Danish Pastries, New York-Style Bagels and Cream Cheese, Assorted Bran, Blueberry and Lemon Poppyseed Muffins, Assortment of Preserves and Sweet Butter, Assorted Regular and Diet Sodas, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

MID-MORNING BREAK

Fresh Fruit Skewers, Assorted Regular and Diet Sodas, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

ITALIAN LUNCH BUFFET

~ Salad Selections ~

Marinated Tomato and Red Onion Salad, Chilled Rotini Salad with Sweet Red and Yellow Peppers, Sun-Dried Tomatoes, Basil and Olive Oil, Caesar Salad with Parmesan and Garlic Croutons, Grilled Vegetable Platter, Antipasto Platter with Salami, Pepperoni, Cherry Peppers, Balsamic Grilled Portobello Mushrooms, Black Olives, Sweet Peppers, Mozzarella and Shaved Parmesan

~ Entrées ~

Rigatoni Bolognese with Sweet Italian Sausage, Large Hand Tossed Pizzas (Pepperoni, Italian Sausage, Vegetarian), Mediterranean Chicken seared and topped with Roasted Peppers, Sun-Dried Tomato Pesto, Warm Luncheon Rolls and Italian Breads

~ Desserts ~

Tiramisu, Biscotti, Lemon Essence Cheesecake, Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

AFTERNOON BREAK

Assortment of Freshly Baked Cookies, Assorted Regular and Diet Sodas, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

MEETING PLANNER 3

This Package is designed for groups with a minimum of 40-people and includes a Continental Breakfast, Mid-Morning Break, a Buffet Lunch and an Afternoon Break

CONTINENTAL BREAKFAST BUFFET

Assorted Fruit Juices, Sliced Fresh Fruit, Baked Danish Pastries, New York-Style Bagels and Cream Cheese, Assorted Bran, Blueberry and Lemon Poppyseed Muffins, Assortment of Preserves and Sweet Butter, Assorted Regular and Diet Sodas, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

MID-MORNING BREAK

Assorted Fruit Filled Granola Bars, Diced and Whole Fresh Fruit with Honey-Poppyseed Dip, Assorted Regular and Diet Sodas, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

LUNCH BUFFET

~ Salad Selections ~

Traditional Caesar Salad, Fresh Fruit Salad, Herbed Pasta Salad, Spicy Potato Salad, Marinated Mushroom Salad

~ Entrées ~

Sesame Chicken Teriyaki Glace and Ginger Spiced Oriental Vegetables, Herb Crusted Roast Pork Loin, Rosemary Mustard Glaze, Penne Pasta Primavera - Fresh Vegetables, Olive Oil and Basil and Garlic

~ Buffet Includes ~

Chef's Appropriate Selection of Starch and Vegetable of the Day, Warm Luncheon Rolls and Butter, Chef's Complementing Dessert Selection, Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

AFTERNOON BREAK

Selection of Walnut Fudge Brownies and Blondies, Freshly Baked Cookies, Assorted Regular and Diet Sodas, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

CONTINENTAL BREAKFASTS

THE BLEU MORNING

Selection of Orange Juice, Grapefruit Juice and Tomato Juice,
served with Freshly Baked Danish, Muffins and Bagels,
accompanied by an Assortment of Premium Preserves and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Signature Teas

THE COSMOPOLITAN CONTINENTAL

Variety of Juices including Orange, Grapefruit, Tomato and Apple,
Mirror Display of Sliced Cantaloupe, Honeydew Melon,
Pineapple and Strawberries,
Selected Danish, Bagels and Cream Cheese,
Breakfast Muffins to include Blueberry and Lemon Poppyseed,
Freshly Brewed Coffee, Decaffeinated Coffee and Signature Teas

PLATED BREAKFASTS

THE METROPOLITAN

Your Guests' Choice of Orange or Grapefruit Juice,
Fresh Cantaloupe Wedge with Orange Cream,
Fluffy Scrambled Eggs with Your Choice of Bacon or Breakfast Link Sausage,
Sauteed Breakfast Potatoes, Breakfast Basket of Danish and Muffins
with Premium Preserves and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Signature Teas

THE FRENCH CONNECTION

Your Guests' Choice of Orange or Grapefruit Juice,
Fresh Cantaloupe Wedge with Orange Cream,
Vanilla Infused Cinnamon French Toast served with Maple Syrup, Sausage Links,
accompanied by an Assortment of Breakfast Pastries,
Freshly Brewed Coffee, Decaffeinated Coffee and Signature Teas

THE BLEU PEAK

(Maximum 50 Persons)

Your Selection of Orange or Grapefruit Juice,
Traditional Eggs Benedict - Toasted English Muffin topped with
Sliced Canadian Ham and Poached Eggs, napped in a Rich Hollandaise Sauce,
accompanied by Sauteed Breakfast Potatoes,
Basket of Danish, Croissants and Muffins with Premium Preserves and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Signature Teas

THE BEEFEATER

Choice of Orange or Grapefruit Juice,
Grilled Petite Filet Mignon, Fluffy Scrambled Eggs, Sauteed Home Fries,
Selection of Breakfast Pastries to include Freshly Baked Danish
and Muffins with Premium Preserves and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Signature Teas

BREAKFAST BUFFETS

(Minimum 40 Guests)

THE SIERRA BUFFET

Selection of Chilled Premium Juices
Mirror Display of Seasonal Fresh Fruit
Assortment of Cold Cereals with 2% and Skim Milk
Fluffy Scrambled Eggs Breakfast Sausage Links and Lean Crisp Bacon
Breakfast Home Fries or Home-style Grits
Selection of Fresh Baked Danish and Breakfast Muffins
Freshly Brewed Coffee and Decaffeinated Coffee, Signature Tea Selection

THE TAHOE BUFFET

Selection of Chilled Premium Juices Mirror Display of Seasonal Fresh Fruits
Fluffy Scrambled Eggs Eggs Benedict Vanilla Infused French Toast
Breakfast Sausage Links and Lean Crisp Bacon
Breakfast Potatoes or Home-style Grits
Selection of Freshly Baked Danish and Breakfast Muffins
Freshly Brewed Coffee and Decaffeinated Coffee, Specialty Tea Selection

REGAL CONTINENTAL BUFFET

Selection of Chilled Juices-Orange, Grapefruit and Tomato
Mirror Display of Seasonal Fresh Fruits
Assortment of Cold Cereals with 2% and Skim Milk Yoplait Yogurt Selection
Assorted Danish and Muffins New York Style Bagels and Cream Cheese
Assorted Mineral Waters
Freshly Brewed Coffee and Decaffeinated Coffee, Signature Teas

SEDONA BUFFET

Selection of Chilled Juices Mirror Display of Sliced Seasonal Fresh Fruits
Fluffy Scrambled Eggs with Chorizo Sausage, Warm Flour Tortillas, Spicy
Pico de Gallo, Salsa, Grated Cheddar Cheese, Guacamole and Refried Beans,
Shredded Chicken Hash with Onions, Cilantro and Jalapeño Peppers
Home Fries Cornbread Muffins
Country-Style Biscuits and Sausage Gravy
Freshly Brewed Coffee, Decaffeinated Coffee and Premium Tea Selection

BREAKFAST ON THE RUN

Orange Juice to Go
Pre-Wrapped Thomas English Muffins topped with Canadian Bacon,
Fried Egg and Cheddar Cheese, served with Deep Fried Potato Nuggets,
Your Choice of Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

OMELET STATION

(Minimum 40 Guests)

One of Our Talented Chefs will prepare Your Omelet from the selections below:
Cheddar Cheese Monterey Jack Cheese Bleu Cheese
Diced Bacon, Sausage and Ham Salsa, Avocado Guacamole
Diced Tomatoes, Onions and Scallions Smoked Salmon
Diced Red and Green Peppers, Sliced Mushrooms
(Additional Fee Applies)

BRUNCH

EVERYDAY BUFFET

(Minimum 50 Guests)

Assortment of Chilled Juices

Mirror Display of Fresh Fruits and Berries with Chantilly Crème

Cold Cereal Selection with 2% and Skim Milk

Selection of Muffins, Danish and New York-Style Bagels with Cream Cheese,

Selected Preserves and Dairy Butter

Fluffy Scrambled Eggs and Chives Sautéed Home Fries

Maple Cured Bacon Breakfast Sausage Links

Belgian Waffles with Fresh Fruit Toppings and Whipped Cream

Omelets Made-to-Order from Our Bountiful Omelet Bar

Mixed Field Greens Salad with French, Thousand Island
and Balsamic Vinaigrette Dressing

Traditional Caesar Salad with Toppings to include: Parmesan and Garlic Croutons,
Parmesan Cheese, Anchovies and Caesar Dressing

Grilled Marinated Vegetable Platter

Roma Tomato, Onion Basil Salad Herbed Rotini Salad

~ Please Select Two Entrées ~

Grilled Herb Crusted Breast of Lemon Chicken

Roasted Pork Loin with Sauce Chasseur

Penne Pasta with Spring Vegetables in a Light Alfredo Sauce

Crab Stuffed Fillet of Sole Bonne Femme

Roast Prime Rib of Beef, Expertly Carved by one of our Talented Chefs,

Accompanied by Horseradish Cream and Bordelaise Sauce

(Additional Fee Applies)

Seasonal Fresh Vegetables

Oven Roasted Red Bliss Potatoes

~ Dessert Selection to Include ~

White Chocolate Raspberry Tango Chocolate Mousse Torte

Tiramisu Key Lime Torte

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

MINI LUNCHEON BUFFETS & LUNCHEON ENTRÉE PLATES

SALADS

All Salad and Sandwich Luncheons are served with Coffee,
Decaffeinated Coffee and Hot or Iced Tea

CHICKEN CAESAR SALAD

with Parmesan Croutons, Creamy Caesar Dressing and Shredded Parmesan Cheese,
topped with Grilled Boneless Breast of Chicken
Chocolate Mousse Torte

ASIAN CHICKEN SALAD

Cashews, Chopped Vegetables and Greens, Crispy Wonton
and Ginger Honey Lime Dressing
New York-Style Cheesecake with Raspberry Sauce

SOUTHERN FRIED CHICKEN SALAD

Crisp Field Greens topped with Pico de Gallo, Shredded Monterey Jack
and Cheddar Cheeses, Artichoke Hearts and
Crispy Fried Chicken Tenders
Key Lime Pie

PEPPERCORN CAESAR SALAD

Chilled Sliced Tenderloin of Beef with Peppercorn Crust, topped with Sweet Onion,
Plum Tomatoes, Blistered Asparagus and Maytag Bleu Crumbles,
served with Bleu Cheese Dressing
White Raspberry Torte

SANDWICHES

GRILLED CHICKEN FAJITA WRAP

Char-Broiled Breast of Chicken sliced and layered atop Shredded Lettuce,
Pico de Gallo, Guacamole, Shredded Monterey Jack Cheese and Sour Cream,
accompanied by Spring Greens in Balsamic Dressing
Irish Cream Pie

ROAST TURKEY CLUB

Oven Roasted Breast of Turkey topped with Crisp Bacon, Swiss Cheese,
Lettuce, Tomato and Mayonnaise, served on a Multi-Grain Roll
and accompanied by Potato Chips
Chocolate Decadence Torte with Whipped Cream

GRILLED VEGETARIAN WRAP

Balsamic Marinated Peppers, Zucchini, Asparagus, Yellow Squash and
Portobello Mushrooms with a Bleu Cheese Dressing, wrapped in a
Whole Wheat Tortilla and served with Crisp Field Greens
White Chocolate Mousse Torte with Raspberry Coulis

LUNCHEON ENTRÉE

Please Select One of Our Salad Choices to Accompany your Luncheon Entrée

SALADS

Wedge

Wedge of Iceberg with Tomato Concasse
and Bleu Cheese Dressing

Greek

Romaine Leaves, Roasted Peppers, Tomatoes, Onions, Kalamata Olives
and Feta Cheese and Vinaigrette Dressing

Spinach

Baby Spinach Leaves, Caramelized Onions, Apple Smoked Bacon,
Hard Cooked Eggs and Warm Cider Vinaigrette

Field Greens

Spring Field Greens, with Julienne of Carrots, Cucumbers,
Teardrop Tomatoes and Balsamic Vinaigrette.

Spring Salad

Field Greens with Radicchio and Frisee, Toasted Sunflower Seeds,
Teardrop Tomatoes, Herbed Goat Cheese
and Balsamic Vinaigrette

Caesar Salad

Traditional Caesar Salad with Herbed Croutons, Teardrop Tomatoes
and Maytag Bleu Cheese Crumbles

Michigan

Spring Greens with Caramelized Pecans, Dried Michigan Cherries,
Maytag Bleu Crumbles and Aged Sherry Vinaigrette

ENTRÉES

All Luncheons are served with Assorted Rolls, Lavosh and Flatbreads with Dairy Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Service of Hot or Iced Tea

GRILLED FILLET of SALMON, DIJON CRÉME SAUCE

Fresh Julienne of Vegetables in an Aromatic Broth, Jasmine Rice
White Chocolate Raspberry Torte

BAKED SEA BASS, LEMON CHIVE AIOLI

Fresh Vegetables and Horseradish Mashed Potatoes
Key Lime Pie

ROSEMARY and BLACK PEPPER CRUSTED PORK LOIN

Sliced and served with Apple Calvados, accompanied by
Rosemary Roasted Potatoes and Fresh Selection of Vegetables
White Chocolate Mousse Torte

ENTRÉES (cont.)

CHICKEN ROMANO

Boneless Breast of Chicken lightly breaded with Italian Seasoning and Bread Crumbs, topped with a Light Marinara Sauce and Melted Mozzarella Cheese, accompanied by Penne Pomodoro
Tiramisu Torte with Chocolate Kahlua Sauce

CHICKEN CARDINALE

Boneless Breast of Chicken seasoned with Lemon Pepper Seasoning, Lightly Roasted in Bread Crumbs, pan sauteed and served with a Lemon Butter Sauce, topped with Julienne of Sweet Red and Yellow Peppers
Amaretto Cheesecake with Kahlua Crème

CHICKEN MONTEREY

Lightly Seasoned and sauteed topped with Sliced Avocado, Tomato Concasse and Melted Monterey Jack Cheese, served with a Mustard Cream Sauce
Chocolate Decadence Torte with Chantilly Crème

ROASTED NEW YORK STRIP LOIN

Well Seasoned and thinly sliced, layered and served with a Rich Burgundy Sauce, accompanied by Horseradish Mashed Potatoes and Tomato Gruyere
New York Cheesecake with Raspberry Sauce

PASTA PRIMAVERA

Penne Pasta tossed with Roasted Peppers, Zucchini, Portobello Mushrooms, Diced Roma Tomatoes and topped with Herb Seared Chicken in a Light Parmesan Cream Sauce
Key Lime Pie with Citrus Cream

MINI LUNCHEON BUFFETS

The following Luncheon Buffets are expressly designed for Groups of a minimum of 20 to a maximum 50 people who desire the efficiency and the simplicity of a Buffet for their Group

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

LITTLE ITALY

Crisp Field Green Salad with Italian Vinaigrette Minestrone
Roma Tomato, Sliced Red Onion, Mozzarella and Fresh Basil with Balsamic Vinegar
Tri-Color Tortellini Alfredo Chicken Parmesan Tuscan Vegetables
Hard and Soft Italian Breads and Oils
Tiramisu with Kahlua Cream

WRAP and RUN BUFFET

Tossed Garden Salad Greens with Assorted Dressings German-Style Potato Salad
Grilled Vegetarian Wrap - Balsamic Marinated Peppers, Zucchini, Asparagus,
Yellow Squash and Portobello Mushrooms with a Bleu Cheese Dressing,
wrapped in a Whole Wheat Tortilla and served with Crisp Field Greens
Grilled Sliced Breast of Chicken in a Sun-Dried Tomato Wrap with Pico de Gallo,
Shredded Monterey Jack Cheese, Pesto Mayonnaise and Sour Cream
Ham & Swiss Wrapper-Shaved Lean Ham with Shredded Lettuce,
Diced Tomatoes, Lite Mayonnaise and Swiss Cheese
Individual Bags of Potato Chips and Pretzels Assorted Jumbo Cookies

THE DELI BUFFET

Fresh Field Green Salad with Dressing Selection Herbed Pasta Salad
Potato Salad Cole Slaw Sliced Turkey Sliced Roast Beef and Shaved Ham
Sliced Swiss, American and Cheddar Cheeses White and Rye Breads
Kaiser Rolls Sliced Tomatoes Onions Kosher Pickles Lite Mayonnaise
Assortment of Specialty Mustards to include Dijonnaise, Horseradish and Peppercorn
Individual Bags of Potato Chips Featured Dessert Selection
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

BOXED LUNCHES

THE TRADITIONAL

Roasted Turkey Club Sandwich with Bacon, Swiss Cheese,
Lettuce and Tomato on Multi-Grain Roll
Bag of Potato Chips Crisp Apple Chocolate Chip Cookie
Choice of Soda or Bottled Water

THE FREE RANGE

Grilled Herb Breast of Chicken with Sun-Dried Tomato Pesto
on a Kaiser Roll with Appropriate Condiments
Bag of Potato Chips Chocolate Fudge Brownie
Choice of Soda or Bottled Water

THE BEEFEATER

Shaved Deli Roast Beef on a Baguette with Horseradish, Mayonnaise
and Appropriate Condiments
Bag of Potato Chips M&M Jumbo Cookie
Choice of Soda or Bottled Water

LUNCHEON BUFFETS

CHEESEBURGER in PARADISE

(Minimum 50 People)

~ Salad Selection ~

(Select Four Salads)

Tidewater Cole Slaw Spicy Green Bean Salad with Bacon
Red Bliss Potato Salad with Rosemary-Scented Mayonnaise
Bowtie Pasta with Pesto Orzo and Olive Salad

~ Entrées ~

Basket of Crispy Southern Fried Chicken Quarter-Pound All-Beef Cheeseburgers
Hot Dogs with Coney Island Condiments Grilled Chicken with Barbecue Sauce

~ Includes ~

Appropriate Rolls and Buns
Campsite Baked Beans with Bourbon and Brown Sugar Condiment Bar Supreme
Grilled Sweet Onions, Sautéed Mushrooms, Crumbled Bleu Cheese,
Crisp Virginia Bacon, Assorted Cheese

~ Desserts and Beverages ~

Specialty Mini Desserts Ice Cold Watermelon Wedges
Assorted Sodas and Frosty Lemonade Coffee, Tea, Decaffeinated Coffee, Iced Tea

THE ROCKEFELLER

(Minimum 50 People)

~ Salad Selection ~

Marinated Grilled Vegetable Platter Fresh Fruit Platter Tuna Salad Cole Slaw
Caesar Salad Baby Field Greens with Arugula and Red Oak Potato Salad

~ Butcher Block Featuring ~

Chilled Sliced Tenderloin Roast Herb Infused Breast of Turkey
Balsamic Breast of Chicken Herb Crusted Pork Loin Corned Beef
Sliced Bermuda Onions Beefsteak Tomato

~ Cheese Selections ~

Big Eye Swiss English Sharp Monterey Jack
Cheddar Imported Sharp Provolone

~ Bread Selection ~

(Select Three)

Marble Rye Seven-Grain Wheat Poppyseed Rolls
French Batard Onion Kaiser Rolls

~ Relishes ~

Kalamata Olives Pepperoncinis Whole Kosher Pickles Lite Mayonnaise
Horseradish Mustard Peppercorn Mustard Whole Grain Mustard

~ Desserts and Beverages ~

Double Chocolate Mousse Torte New York Cheesecake
White Raspberry Torte Häagen-Dazs Ice Cream Bars
Freshly Brewed Coffee and Decaffeinated Coffee
Panna and San Pellegrino Waters Assorted Sodas

~ Coffee Condiment Bar Supreme ~

Orange Zest, Lemon Zest, Shaved Chocolate, Cinnamon Sticks, Rock Candy,
Vanilla and Hazelnut Flavored Coffee, Whipped Cream

LUNCHEON BUFFETS

DEL SOUL

(Minimum 50 People)

Chicken Tortilla Soup

Chilled Romaine Lettuce with Pico de Gallo, Grated Monterey Jack and Cheddar Cheeses with Assorted Dressings

Corn Tostada Chips with Spicy Bean Corn Salsa

Chicken and Beef Fajitas, Roasted Red Peppers and Onions, Pico de Gallo, Guacamole, Shredded Monterey and Jack Cheeses, Sour Cream and Flour Tortillas

Three Cheese and Pulled Pork Quesadillas Spanish Rice and Refried Beans

Jalapeño Cornbread

Sopapillas with Honey and Chocolate Sauce Coconut Cream Pie Key Lime Pie

ITALIAN LUNCH BUFFET

(Minimum 50 People)

Marinated Tomato and Red Onion Salad Chilled Rotini Salad

Grilled Vegetable Platter Caesar Salad with Parmesan and Garlic Croutons

Antipasto Platter - Pepperoni, Cherry Peppers, Balsamic Grilled Portobello Mushrooms, Black Olives, Sweet Peppers, Mozzarella and Shaved Parmesan

Rigatoni Bolognese

Large Hand Tossed Pizzas - Pepperoni, Italian Sausage and Vegetarian

Mediterranean Chicken topped with Roasted Peppers and Sun-Dried Tomato Pesto

Tiramisu Biscotti Lemon Essence Cheesecake

Freshly Brewed Coffee, Tea and Decaffeinated Coffee or Iced Tea

LUNCHEON BUFFET

(Minimum 50 People)

~ Salad Selection ~

(Select Four)

Caesar Salad Fresh Fruit Salad Herbed Pasta Salad

Marinated Mushroom Salad Spicy Potato Salad

Fresh Field Greens Salad with Assorted Dressings

Tomato, Cucumber and Red Onion Vinaigrette

~ Entrées ~

(Select Two or Three-Prices Vary)

Chicken Milanese - Seasoned Herb Crusted Chicken with Lemon Cream Sauce

Chicken Marsala with sauteed Wild Mushrooms and Marsala Wine Sauce

Sesame Chicken with Teriyaki Glaze and Ginger Spiced Vegetables

Chicken Romano with Marinara Sauce and Melted Mozzarella

Penne Pasta Primavera

Sliced Roast Strip Sirloin with Red Wine Glaze

Roast Pork Loin with Rosemary Mustard Glaze

Rigatoni with Italian Sausage, Roasted Red Peppers and Grilled Vegetables

Meat Lasagna

Baked Sea Bass with Provencal Sauce

Seared Salmon with Mustard Sauce

Chef's Selection of Fresh Vegetables and Potatoes

Featured Dessert Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

LUNCHEON BUFFETS

WALL STREET

(Minimum 25 People)

Tureen of Chicken Noodle Soup
Fresh Garden Salad with Dressing Selection
Cole Slaw Potato Salad
Albacore Tuna Salad Chicken Salad
Sliced Turkey, Sliced Roast Beef, Shaved Ham and Corned Beef
Sliced Swiss, American and Cheddar Cheeses
Multi-Grain and Rye Breads Specialty Rolls
Sliced Tomatoes, Onions, Kosher Pickles and Black Olives Lite Mayonnaise
Assortment of Specialty Mustards to include Dijonnaise, Horseradish and Peppercorn
Individual Bags of Potato Chips
Featured Dessert Selection
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

THE ORIENT EXPRESS

(Minimum 50 People)

Oriental Green Salad with Bamboo Shoots, Water Chestnuts and
Pea Pods with a Ginger Orange Dressing
Fresh Fruit Salad Bowl with Oranges, Pineapple, Apples, Bananas,
Grapefruit and Mandarins
General Tso's Crispy Chicken with Sweet and Sour Sauce
Chicken Stir-Fry with Teriyaki Glace
Egg Rolls with Hot Mustard and Hos Si Jung Sauce
Pork Fried Rice, Stir-Fry Vegetables Assorted Rolls and Flatbreads
Chocolate and Vanilla Mousse Desserts Fortune Cookies

DINNER ENTRÉES

Please Select One of Our Salad Choices to Accompany your Dinner Entrée

SALADS

Wedge

Wedge of Iceberg with Tomato Concasse
and Bleu Cheese Dressing

Greek

Romaine Leaves, Roasted Peppers, Tomatoes, Onions, Kalamata Olives
and Feta Cheese and Vinaigrette Dressing

Spinach

Baby Spinach Leaves, Caramelized Onions, Apple Smoked Bacon,
Hard Cooked Eggs and Warm Cider Vinaigrette

Field Greens

Spring Field Greens, with Julienne of Carrots, Cucumbers,
Teardrop Tomatoes and Balsamic Vinaigrette.

Spring Salad

Field Greens with Radicchio and Frisee, Toasted Sunflower Seeds,
Teardrop Tomatoes, Herbed Goat Cheese
and Balsamic Vinaigrette

Caesar Salad

Traditional Caesar Salad with Herbed Croutons, Teardrop Tomatoes
and Maytag Bleu Cheese Crumbles

Michigan

Spring Greens with Caramelized Pecans, Dried Michigan Cherries,
Maytag Bleu Crumbles and Aged Sherry Vinaigrette

ENTRÉES

ROAST PRIME RIB of BEEF

Slow Roasted Prime Rib of Beef, Natural Jus with Oven Roasted Rosemary Potatoes
and Aromatic Julienne of Spring Vegetables
Chocolate Mousse Torte

FILET MIGNON

Center Cut Filet Mignon with Merlot Enhanced Demi-Glaze, Blistered Asparagus
and Rosemary Scented Potatoes
Amaretto Cheesecake with Kahlua Crème

NEW YORK STRIP SIRLOIN

New York Strip Sirloin topped with Maitre'd Hotel Butter, Onion Frits,
served with Garlic Mashed Potatoes and Fresh Vegetables
White Chocolate Raspberry Torte

ENTRÉES (cont.)

MEDALLIONS of BEEF TENDERLOIN

Twin Medallions of Beef Tenderloin with Cabernet Roasted Shallot Sauce,
served with English Rosti Potatoes and Julienne of Fresh Vegetables
White Chocolate Mousse Torte

CHILEAN SEA BASS

Chilean Sea Bass with Hazelnut Crust, Frangelica Beurre Blanc,
Julienne of Fresh Vegetables and Roasted Potatoes
Fresh Seasonal Berries with Chantilly Sauce

FILLET of PACIFIC SALMON

Grilled Fillet of Salmon served with a Sun-Dried Tomato Butter Sauce,
Whipped Potatoes with Horseradish and
Fresh Asparagus with Roasted Red Peppers
Irish Mousse Torte

PARMESAN CRUSTED SWORDFISH

Center Cut Swordfish topped with Shaved Reggiano Parmesan Cheese,
Julienne of Fresh Vegetables and Rosti Potatoes
Key Lime Pie with Mint Cream

GRILLED HALIBUT

Grilled Halibut with Sun-Dried Tomato, Black Olive and Artichoke Salsa,
a Light Lemon Sauce, Garlic Mashed Potatoes and Fresh Vegetables
White Chocolate Mousse with Raspberry Sauce

FILET MIGNON and STUFFED SHRIMP

Petite Filet with Crabmeat Roasted Shallot Sauce, Blue Crab Stuffed Shrimp
with a Lemon Beurre Blanc, served with Blistered Asparagus
and Yukon Gold Mashed Potatoes
Chocolate Mousse Torte

FILET MIGNON and CRAB CAKE

Petite Filet with Merlot Demi-Glace, Lump Blue Crab Cake, served with
Rosemary Roasted Potatoes and Fresh Vegetables
White Chocolate Mousse Torte

CHICKEN WELLINGTON

Boneless Breast of Chicken topped with a Mushroom Duxelle, wrapped in
Puff Pastry and baked, served with Asparagus and Rosti Potatoes
New York-Style Cheesecake with Raspberry Sauce

CHICKEN MEDITERRANEAN

Boneless Breast of Chicken, Sun-Dried Tomato Pesto,
Roasted Red and Yellow Peppers, Melted Mozzarella Cheese,
accompanied by Fresh Vegetables and Rosti Potatoes
Tiramisu Dessert with Frangelico Cream

ENTRÉES (cont.)

CHICKEN ROSEMARY

Grilled Breast of Chicken infused with Rosemary and a Red Currant Glace,
served with Roasted Potatoes and Fresh Vegetables
Amaretto Cheesecake

CHICKEN SALTIMBOCCA

Boneless Breast of Chicken topped with Shaved Prosciutto and Fresh Mozzarella Cheese,
served with Roasted Potatoes and Fresh Vegetables
Tiramisu Torte with Chocolate Kahlua Sauce

TUSCAN CHICKEN

Seared Breast of Chicken with Herb Essence, served with Artichokes,
Roasted Peppers, Lemon White Wine Butter Sauce,
Fresh Vegetables and Red Bliss Potatoes
Irish Cream Cake with Baileys Whipped Cream

CHICKEN OSCAR

Seasoned Breast of Chicken topped with Lump Crabmeat, crowned with
Asparagus Spears and topped with Bearnaise Sauce,
served with Rosti Potatoes
Chocolate Decadence Cake with French Whipped Cream

CHICKEN and SALMON

Boneless Breast of Chicken Milanese, seared Salmon Pomery,
served with Garlic Mashed Potatoes and Fresh Vegetables
Amaretto Cheesecake

FILET MIGNON and CHICKEN

Petite Filet, Sauce Bordelaise, Boneless Breast of Chicken Cardinale,
served with Yukon Gold Mashed Potatoes and Fresh Vegetables
White Chocolate Raspberry Torte

ROAST PORK LOIN

Herb and Peppercorn Crusted Pork Loin slow roasted and served with
a Burgundy Demi-Glaze, served with Garlic Mashed Potatoes
and Fresh Julienne Vegetables
Chocolate Mousse Torte

APPETIZER SELECTIONS

Please select as an addendum to your function

JUMBO SHRIMP COCKTAIL	\$14.00
Cocktail Sauce	
LUMP CRABMEAT COCKTAIL	\$13.00
Fresh Lemon	
SEARED AHI TUNA	\$12.00
Wasabi Crème, Ginger Soy	
SEARED FOIE GRAS	\$18.00
Carmel Sauce, Tropical Fruit Salsa	
LUMP CRAB CAKE	\$12.00
Cocktail Sauce and Sauce Remoulade	
CHEESE TORTELLINI BOLOGNESE	\$10.00
Veal, Beef and Pork Sauce, Parmesan Cheese	
BONELESS BRAISED SHORT RIB	\$11.00
Served over Pappardelle, Fresh Horseradish	
WILD MUSHROOM, VOL AU VENT	\$10.00
Herbed Goat Cheese, Fresh Herbs	

DINNER BUFFETS

PRIME RIB BUFFET

(Minimum 50 People)

Rotini Salad with Pesto Mayonnaise
Caesar Salad
Field Greens Salad with Assorted Dressings
Roasted Balsamic Vegetable Platter
Sliced Cucumber, Onion and Tomato Vinaigrette
Chef's Carved Prime Rib of Beef with Horseradish Cream and Bordelaise Sauce

~ Choice of Two Entrées ~

Chicken Monterey Chicken Romano
Chicken Marsala Seared Salmon with Whole Grain Mustard Sauce
Shrimp Provencal Baked Orange Roughy with Lemon Caper Sauce
Tri-Colored Tortellini Penne Primavera
Roasted Herb Encrusted Pork Loin
Fresh Vegetable Medley Potatoes au Gratin Roasted Pepper Rice
Freshly Baked Rolls and Butter
Raspberry Torte Double Chocolate Cake
Carrot Cake Chocolate Mousse Torte
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

AMERICAN BOUNTY BUFFET

(Minimum 50 People)

Herb Rotini Salad with Sun-Dried Tomato Pesto
Red Onion, Cucumber and Tomato Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmesan
Spicy Potato Salad
Fresh Field Greens Salad with Assorted Dressings
~ Choice of Three Entrées ~
Sliced Roast Strip Sirloin with Merlot Demi-Glace
Chicken Cordon Bleu Baked Boston Scrod, Provencal Sauce
Beef Bourguignonne Chicken Piccata
Chicken Rosemary with Red Currant Glaze Southern Fried Chicken
Roast Breast of Turkey with Sage Dressing Tortellini Alfredo
Penne Primavera Pomodoro
Grilled Chicken with Sauteed Mushrooms and Melted Mozzarella
Parisian Potatoes Wild and Long Grain Rice Fresh Vegetable Bouquet
Chocolate Mousse Torte Raspberry Torte
Double Chocolate Cake Carrot Cake
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

DINNER BUFFETS

ITALIAN BUFFET DINNER

(Minimum 50 People)

~ Choice of Four Salads ~

Antipasto Platter Prosciutto and Melon Platter
Chilled Tortellini and Pesto Salad
Fresh Garden Greens Salad with Italian Dressing
Tomato, Red Onion and Mozzarella Platter
Caesar Salad with Garlic Croutons and Shaved Parmesan
Marinated Roasted Vegetable Platter

~ Choice of Three Entrées ~

Mediterranean Stuffed Chicken Chicken Romano
Chicken Saltimbocca Shrimp Scampi with Garlic, Tomatoes, White Wine and Capellini
Penne Primavera Sliced New York Strip Sirloin Pizzaiola
Lasagna Tri-Colored Tortellini Alfredo
Rigatoni with Italian Sausage and Peppers
Baked Red Snapper with Roasted Peppers, Tomatoes and Olives
Fresh Grilled Vegetables Tuscan Basil Potatoes
Fresh Italian Breads
Tiramisu Amaretto Cheesecake Cappuccino Torte
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

TEX-MEX BUFFET

(Minimum 50 People)

Black Bean Soup with Cilantro Cream

~ Choice of Four Salads ~

Marinated Mushroom Salad Cole Slaw Potato Salad
Garden Salad with Lime Vinaigrette Three Bean Salad Tortellini Pasta Salad

~ Choice of Three Entrées ~

Shredded Barbecued Pork Barbecued Pork Ribs
Barbecued Chicken Breast Fried Catfish
Chicken Quesadillas Chicken Fajitas Beef Fajitas
Southern Fried Chicken Cilantro and Lime Glazed Chicken Breast
Corn-on-the- Cob Frijoles Mashed Potatoes and Gravy
Cornbread and Assorted Rolls and Butter
Sliced Watermelon Raspberry Torte
Lone Star Apple Cobbler Double Chocolate Torte
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

MIRRORED DISPLAYS

DISPLAY of ITALIAN ANTIPASTO

Prosciutto, Pepperoni, Genoa Salami, Cappacola, Kalamata Olives,
Artichoke Hearts, Peppercornini and Crusty Italian Bread
(50 Servings)

UNIQUE DISPLAY of FRESH VEGETABLES

Seasonally Cut Fresh Vegetables served with Chef's Selection of Dips
(50 Servings)

DISPLAY of DOMESTIC and INTERNATIONAL CHEESES

Selection of Assorted Cheeses garnished with Fresh Fruit and Grapes,
Assorted Crackers and French Baguettes
(50 Servings)

POTPOURRI of FRESH CUT and WHOLE SEASONAL FRUIT

(50 Servings)

THE CARVERY

WHOLE SIDE of NOVA SCOTIA SMOKED SALMON

Capers, Chopped Onions, Parsley, Chopped Hard Cooked Egg Whites
and Cocktail Bagels
(30 Servings)

WHOLE STEAMSHIP ROUND of BEEF

Horseradish Mayonnaise, Silver Dollar Rolls
(100 Servings)

BAKED SUGAR CURED VIRGINIA HAM

Molasses Citrus Glaze, Vidalia Onion Relish and
served with Silver Dollar Rolls
(50 Servings)

WHOLE ROAST TOM TURKEY

Honey Mustard, Cranberry Pecan Relish and Assorted Rolls
(30 Servings)

CHAR SUI PORK LOIN

Hoisin Sauce and Oriental Scallion Pancakes
(30 Servings)

WHOLE ROAST TENDERLOIN of BEEF

Rolled in Black Peppercorns and Dijon Mustard
(30 Servings)

HORS d'OEUVRES & SNACKS

COLD HORS d'OEUVRES

(Priced Per 50 Pieces)

Pear and Brie with Almond

Assorted Canapés

Plump Shrimp Cocktail

Bruschetta Pomodoro

Alaskan Snow Crab Claws

Belgium Endive with Crab Mousse

Florida Stone Crab Claws (In Season)

Lobster Medallions

European Finger Sandwiches

Oysters on the Half Shell

Artichoke Bottoms- Chicken Salad

Salmon Mousse in Snow Peas

Genoa Salami with Dijon Cream

Smoked Salmon Pinwheels

Fresh Salmon Tartare on Cucumber Discs

HOT HORS d'OEUVRES

(Priced Per 50 Pieces)

Spanakopita

Mini Beef Wellington

Scallops and Bacon

Teriyaki Beef Skewers

Coconut Shrimp

Chicken and Vegetable Kabob

Parmesan Artichoke Hearts

Miniature Crab Cakes

Franks in Puff Pastry

Assorted Dim Sum

Miniature Quiche

Chicken Quesadilla

Miniature Sausage Pizza

Chicken Sate

Thai Spring Roll

Chicken and Pineapple Brochette

Vegetable Spring Roll

Swedish Meatballs

Chicken Tenders with Honey Mustard Sauce

Firecracker Wings with Celery and Bleu Cheese

DRY SNACKS

(Priced Per Person)

- Includes all Three Items -

Potato Chips and French Onion Dip

Tortilla Chips and Spicy Salsa

Mixed Nuts

SPECIALTY HORS D'OEUVRES STATIONS

(Stations are Charged Per Person/Per Hour)

PASTA STATION

Select Three Pastas:

Rigatoni Bolognese Cheese Tortellini Carbonara
Tri-Color Tortellini Primavera Penne Sweet Basil and Prosciutto
Penne Pasta with Shrimp

SANTA FE FAJITA BAR

Chicken and Beef Fajitas and Chicken Quesadillas accompanied by Pico de Gallo, Guacamole, Sour Cream, Monterey Jack and Cheddar Cheeses

SHANGHAI STIR-FRY

(Select Three Items)

Seared Duck with Fresh Ginger, Snow Peas and Cashews
Mongolian Beef with Scallions and Hoisin Jeung
Hunan Pork with Sesame Rosemary Oil
Stir-Fry Chicken with Snow Peas and Pine Nuts
Pork and Vegetable Fried Rice

RECEPTION MENU

(Priced Per Person, Per Hour)

COLD DISPLAY

Domestic and International Cheeses - Selection of Assorted Cheeses garnished with Fresh Fruit and Grapes, Assorted Crackers and French Baguettes

Display of Italian Antipasto - Prosciutto, Pepperoni, Genoa Salami, Cappelletti, Kalamata Olives, Artichoke Hearts, Pepperoncini and Crusty Italian Bread

Potpourri of Fresh Cut and Whole Seasonal Fruit

HOT HORS D'OEUVRES

~White Gloved Butlered Service~

Mini Beef Wellington Chicken Sate, Peanut Sauce
Swedish Meatballs Beef Teriyaki Kabobs
Scallops Wrapped in Bacon Spinach and Feta in Filo

HOST BEVERAGE RECEPTIONS

PREMIUM BRANDS

SKYY Vodka, ABSOLUT, ABSOLUT Flavors, Beefeater Gin, Bacardi Rum, Captain Morgan, Jack Daniel's Bourbon, J&B Scotch, Cuervo Gold Tequila, E&J Gallo Brandy, Canadian Club Whisky, Courvoisier V.S. Cognac, Baileys Irish Cream, Baileys Flavored Kahlua, Di Saronno Amaretto

PREMIUM LIQUORS.....	\$6.50	DOMESTIC BEER	\$5.00
JUICE and SODA	\$3.00	IMPORTED BEER.....	\$6.00
MINERAL WATER	\$3.00	WINE by the GLASS.....	\$6.50

SUPER PREMIUM BRANDS

Ketel One Vodka, Ketel One Citroen, Effen Black Cherry, Tanqueray Gin, Captain Morgan, Bacardi Rum, Maker's Mark Bourbon, Johnnie Walker Red Label Scotch, 1800 Reposado Tequila, E&J Gallo Brandy, Crown Royal Whisky, Remy Martin V.S.O.P. Cognac, Baileys Irish Cream, Kahlua, Di Saronno Amaretto, Grand Marnier

SUPER PREMIUM LIQUORS	\$7.50	DOMESTIC BEER	\$5.00
JUICE and SODA	\$3.00	IMPORTED BEER.....	\$6.00
BOTTLED WATER.....	\$3.00	WINE by the GLASS.....	\$6.50

CASH BAR

PREMIUM BRANDS... \$7.00 Per Drink

SKYY Vodka, ABSOLUT, ABSOLUT Flavors, Beefeater Gin, Bacardi Rum, Captain Morgan, Jack Daniel's Bourbon, J&B Scotch, Cuervo Gold Tequila, E&J Gallo Brandy, Canadian Club Whisky, Courvoisier V.S. Cognac, Baileys Irish Cream, Baileys Flavored Kahlua, Di Saronno Amaretto

SUPER PREMIUM BRANDS... \$8.00 Per Drink

Ketel One Vodka, Ketel One Citroen, Effen Black Cherry, Tanqueray Gin, Captain Morgan, Bacardi Rum, Maker's Mark Bourbon, Johnnie Walker Red Label Scotch, 1800 Reposado Tequila, E&J Gallo Brandy, Crown Royal Whisky, Remy Martin V.S.O.P. Cognac, Baileys Irish Cream, Kahlua, Di Saronno Amaretto, Grand Marnier

DOMESTIC BEER

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

IMPORTED BEER

Heineken, Corona Light, Corona Extra, Amstel Light

WINE by the GLASS.....	\$7.00	DOMESTIC BEER	\$5.00
BOTTLED WATER.....	\$3.00	IMPORTED BEER.....	\$6.00

SODA and JUICE \$3.00

COMPLETE BAR PACKAGE

Unlimited Cocktail Hour Charges are based on a Per Person Basis

SUPER PREMIUM BEVERAGES

\$24.00 per person 1st hour
\$12.00 per person for each additional hour

PREMIUM BEVERAGES

\$21.00 per person 1st hour
\$10.00 per person for each additional hour

TERMS AND CONDITIONS

The Sales Department, as well as the entire staff of the Hotel, will help in every way to make your planned event an outstanding success. Our Menus represent many of the most popular items requested. If you have a special menu in mind, please feel free to ask.

CONFIRMATIONS: Menu Selections must be confirmed thirty (30) days prior to the function. We require a guaranteed confirmation of at least seventy-two (72) hours in advance for meal functions, scheduled on Wednesday through Saturday. Guarantees for meal functions scheduled for Monday and Tuesday are required on the previous Friday. This will be considered your minimum guarantee, for which you will be charged, even if fewer guests attend.

We will, however, be prepared for 5% above the guarantee. Notification on all changes and cancellations must be made with the Sales Office.

All Prices are subject to a Service Charge and Applicable Sales Tax. All prices are subject to change within thirty (30) days.

BILLINGS: Meetings can be billed only if credit has previously been established through our Corporate Accounting Department and your Company. Three to four (3-4) weeks are required for processing. Unless other arrangements have been made, payment must be made prior to function by certified check, credit card or cash.

CANCELLATIONS: Cancellation Policy:

- Between Signing of Contract and 120 days: 15% of Estimated Cost of Event.
- Between 119 and 90 days: 25% of Estimated Cost of Event
- Between 89 and 60 days: 50% of Estimated Cost of Event
- Between 59 and 30 days: 70% of Estimated Cost of Event
- Between 29 and 15 days: 80% of Estimated Cost of Event
- Between 14 to Day of Event: 100% of Estimated Cost of Event

DEPOSITS: ALL DEPOSITS ARE NON-REFUNDABLE

EQUIPMENT: The Hotel has a complete line of audio-visual equipment, and the rental of audio-visual equipment along with any additional labor charges or equipment set-up and operation of the equipment will be charged to your function, including service charges. Your Sales Manager will review pricing with you.

TAX EXEMPT STATUS: If your group is tax-exempt, State Sales Tax Exempt Certificate is required to be on file at our Hotel prior to the Function. Tax Exemption will be honored if payment of the function is made by check or credit card from the appropriate exempt organization. No tax exemption will be honored with a cash transaction or personal check.

GUARANTEES: All meetings and social functions must be guaranteed with a credit card unless previous arrangements have been made with the Sales Department. For groups under 20 persons, a \$45.00 service fee will be added.

SPLIT MENUS: An additional charge of \$5.00 per person will be applied to all meals which have a choice of two entrees.

FUNCTION SPACE RENTAL: Based on our understanding of your program, the Hotel will offer meeting and banquet space at _____ per day. Should the guest room pick-up fall below _____ percentage of the total block on a nightly basis, or should functions decrease _____ percentage or more in numbers or cancel, we will assess meeting room rental up to the projected revenue loss based on actual reduction in covers or guest room tables at the negotiated price of each.

Hotel Representative: _____ Date: _____

Customer Signature: _____ Date: _____

Print Name & Title: _____

CATERING POLICIES

1. If no guarantee is received, the Hotel will prepare and charge for the number of persons estimated from the catering contract.
2. All Banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.
3. All catering prices are subject to service charge and applicable state and local taxes.
4. A deposit is required for all catering functions unless prior credit/payment arrangements have been established with the Hotel.
5. Payment in full is required before all catering functions unless prior credit arrangements have been established with the Hotel.
6. If a change from the original room set-up is requested on the day of the function, a labor charge will be added to the banquet check.
7. Final menu selections will be submitted four (4) weeks prior to the function to ensure the availability of the desired menu items.
8. No food or beverages of any kind will be permitted to be brought into any banquet/meeting room.
9. Outside Audio-Visual Equipment is not permitted without written Hotel approval. Please be advised that for each piece of approved outside equipment, 30% of the assessed retail value will be applied to the Banquet bill and electrical fees may apply.
10. Function guests will be admitted to the banquet room and expected to depart at the time stated on the Catering contract.
11. Due to local and state health ordinances, unused food or beverage cannot be removed from the Hotel.
12. The Hotel may request that the customer obtain and pay for bonded security personnel when merchandise or exhibits are displayed or held overnight in the Hotel.
13. The customer is responsible for arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items arrival at the Hotel.
14. The Hotel is not responsible for damage or loss of any items left in the Hotel prior to or following any function.
15. The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract with prior notification.
16. The customer is responsible and shall reimburse the Hotel for any damage, loss of liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted to provide any service or goods before, during and after the function.
17. Any items to be put on any meeting or lobby walls or any directional signs must be approved by the Hotel.
18. The Hotel shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State and Municipal) regulations of, or restriction upon travel or transportation, non-availability of food, beverage, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which is beyond the reasonable control of the Hotel, preventing or interfering with the Hotel's performance.
19. Where appropriate, the term "Hotel" refers to the Hotel, its Officers, Directors, Agents, employees and Independent Contractor and is not intended necessarily to refer to the particular buildings where the function is held.

BANQUET BILL of FARE

BREAKS & THEME BREAKS

Triathlon Break.....	\$11.95
Vahlrona Chocolate Break.....	\$11.95
Ball Park Break	\$11.95
Ice Cream Break.....	\$11.95
Bleu Cookie Break	\$8.95

A la CARTE BREAKS

Pastries & Breads

Assorted Jumbo Cookies (per dozen).....	\$28.00
American Fudge Brownies (per dozen).....	\$26.00
Fresh Fruit Filled Danish (per dozen)	\$32.00
Golden Croissants (per dozen)	\$32.00
Freshly Baked Muffin Selection (per dozen).....	\$32.00
Assorted Tea Cookies (per dozen).....	\$28.00
New York-Style Bagels and Cream Cheese	\$32.00

Beverages

Coffee or Decaffeinated Coffee (per gallon).....	\$45.00
American Premium Teas and Herbal Teas (each).....	\$3.00
Assorted Regular and Diet Sodas.....	\$3.00
Mineral Water-Still or Sparkling (per bottle)	\$3.00
Tropicana Twister Bottle Juices (per bottle)	\$4.25
Assorted Chilled Premium Juices (per gallon).....	\$58.00
Lemonade (per gallon)	\$54.00
Freshly Brewed Iced Tea (per gallon)	\$38.00
Gatorade (each).....	\$5.00
Icy Cold Fresh Milk (each)	\$3.00

Specialty Items

Sliced Fresh Fruit (per person).....	\$5.50
Whole Fresh Fruit (per person)	\$3.00
Chocolate Dipped Strawberries (per dozen)	\$36.00
Individual Yoplait Yogurts (each).....	\$4.00
Assorted Granola Bars (per dozen).....	\$38.00
Individual French Pastries (per dozen).....	\$38.00
Jumbo Pretzels with Cheese Sauce (each).....	\$38.00
Haagen-Dazs Premium Ice Cream and Yogurt Bars (each).....	\$5.00
Assorted Nestles Ice Cream Bars (each).....	\$4.00
Chocolate and Vanilla Biscotti (per dozen).....	\$28.00
Assorted Candy Bars (per dozen).....	\$32.00
Selection of Finger Sandwiches (per person).....	\$24.00

HEALTHY ADDITIONS

High Protein

Cottage Cheese (per person).....	\$1.75
Cheese & Crackers (per person)	\$2.50
Hard Boiled Eggs (per dozen).....	\$4.75
Crisp Bacon (per person)	\$2.75
Nova Scotia Lox (per person).....	\$8.95
Guacamole (per pound)	\$15.95
Baked Tortilla Chips (per pound).....	\$16.00

Low Fat

English Muffins (per dozen)	\$32.00
Low-Fat Yogurt (each).....	\$4.00
Baked Potato Chips (per individual bag).....	\$2.25
Chunky Spicy Salsa (per quart).....	\$16.00

Sugar Busters

Mixed Nuts (per pound)	\$16.00
Low-Fat Cottage Cheese (per person).....	\$1.75
Whole Wheat English Muffins (per dozen).....	\$32.00
Pumpernickel Bagels (per dozen)	\$32.00

European Coffee Bar (per person)	\$4.50
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CONTINENTAL BREAKFASTS

The Bleu Morning.....	\$11.95
The Cosmopolitan Continental.....	\$13.95

PLATED BREAKFASTS

The Metropolitan.....	\$16.95
The French Connection	\$17.95
The Bleu Peak.....	\$18.95
The Beefeater	\$24.95

BREAKFAST BUFFETS

The Sierra Buffet	\$22.95
The Tahoe Buffet	\$23.95
Regal Continental Buffet	\$17.95
Sedona Buffet	\$23.95
Breakfast on the Run.....	\$9.95
Omelet Station.....	\$6.95

BRUNCH

Everyday Buffet	\$42.00
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BANQUET BILL of FARE

MEETING PLANNERS

Meeting Planner 1.....	\$50.95
Meeting Planner 2.....	\$61.95
Meeting Planner 3.....	\$71.95

LUNCHEON

Salads

Chicken Caesar Salad.....	\$18.95
Asian Chicken Salad.....	\$18.95
Southern Fried Chicken Salad.....	\$18.95
Peppercorn Caesar Salad.....	\$21.50

Sandwiches

Grilled Chicken Fajita Wrap.....	\$19.50
Roast Turkey Club.....	\$19.50
Grilled Vegetarian Wrap.....	\$19.50

Entrées

Grilled Fillet of Salmon, Dijon Crème Sauce.....	\$25.00
Baked Sea Bass, Lemon Chive Aioli.....	\$28.00
Rosemary and Black Pepper Crusted Pork Loin.....	\$23.00
Chicken Romano.....	\$21.95
Chicken Cardinale.....	\$20.95
Chicken Monterey.....	\$21.95
Roasted New York Strip Loin.....	\$28.00
Pasta Primavera.....	\$19.95

MINI LUNCHEON BUFFETS

Little Italy.....	\$23.95
Wrap and Run Buffet.....	\$20.95
The Deli Buffet.....	\$22.00

BOXED LUNCHES

The Traditional.....	\$16.95
The Free Range.....	\$16.95
The Beefeater.....	\$16.95

LUNCHEON BUFFETS

Cheeseburger in Paradise.....	\$28.00
The Rockefeller.....	\$38.00
Del Soul.....	\$24.00
Italian Lunch Buffet.....	\$24.95
Luncheon Buffet with Three Entrées.....	\$28.95
Luncheon Buffet with Two Entrées.....	\$21.95
Wall Street.....	\$24.00
The Orient Express.....	\$24.50

DINNER ENTRÉES

Roast Prime Rib of Beef.....	\$42.00
Filet Mignon.....	\$44.00
New York Strip Sirloin.....	\$42.00
Medallions of Beef Tenderloin.....	\$42.00
Chilean Sea Bass.....	\$38.00
Fillet of Pacific Salmon.....	\$34.00
Parmesan Crusted Swordfish.....	\$38.00
Grilled Halibut.....	\$38.00
Filet Mignon and Stuffed Shrimp.....	\$48.00
Filet Mignon and Crab Cake.....	\$48.00
Chicken Wellington.....	\$29.95
Chicken Mediterranean.....	\$29.95
Chicken Rosemary.....	\$28.00
Chicken Saltimbocca.....	\$32.00
Tuscan Chicken.....	\$29.95
Chicken Oscar.....	\$34.00
Chicken and Salmon.....	\$36.00
Filet Mignon and Chicken.....	\$44.00
Roast Pork Loin.....	\$32.00

DINNER BUFFETS

Prime Rib Buffet.....	\$46.00
American Bounty Buffet.....	\$45.00
Italian Buffet Dinner.....	\$43.00
Tex-Mex Buffet.....	\$39.00

MIRRORED DISPLAYS

(per 50 servings)

Display of Italian Antipasto.....	\$275
Unique Display of Fresh Vegetables.....	\$225
Display of Domestic and International Cheeses.....	\$325
Potpourri of Fresh Cut and Whole Season Fruit.....	\$125

THE CARVERY

Whole Side of Nova Scotia Smoked Salmon (30 servings).....	\$250
Whole Steamship Round of Beef (100 servings).....	\$525
Baked Sugar Cured Virginia Ham (50 servings).....	\$350
Whole Roast Tom Turkey (30 servings).....	\$190
Char Sui Pork Loin (30 servings).....	\$225
Whole Roast Tenderloin of Beef (30 servings).....	\$410

BANQUET BILL of FARE

COLD HORS d'OEUVRES

(per 50 pieces)

Pear and Brie with Almond.....	\$130
Assorted Canapes.....	\$175
Plump Shrimp Cocktail.....	\$230
Bruschetta Pomodoro.....	\$130
Alaskan Snow Crab Claws.....	\$225
Belgium Endive with Crab Mousse.....	\$165
Florida Stone Crab Claws (In-Season).....	Market
Lobster Medallions.....	\$225
European Finger Sandwiches.....	\$150
Oysters on the Half Shell.....	\$200
Artichoke Bottoms-Chicken Salad.....	\$160
Salmon Mousse in Snow Peas.....	\$145
Genoa Salami with Dijon Cream.....	\$120
Smoked Salmon Pinwheels.....	\$175
Fresh Salmon Tartare on Cucumber Discs.....	\$210

HOT HORS d'OEUVRES

(per 50 pieces)

Spanakopita.....	\$250
Mini Beef Wellington.....	\$250
Scallops and Bacon.....	\$210
Teriyaki Beef Skewers.....	\$250
Coconut Shrimp.....	\$225
Chicken and Vegetable Kabob.....	\$210
Parmesan Artichoke Hearts.....	\$150
Miniature Crab Cakes.....	\$195
Franks in Puff Pastry.....	\$100
Assorted Dim Sum.....	\$145
Miniature Quiche.....	\$135
Chicken Quesadilla.....	\$135
Miniature Sausage Pizza.....	\$120
Chicken Sate.....	\$135
Thai Spring Rolls.....	\$135
Chicken and Pineapple Brochette.....	\$160
Vegetable Spring Rolls.....	\$135
Swedish Meatballs.....	\$150
Chicken Tenders with Honey Mustard Sauce.....	\$150
Firecracker Wings with Celery and Bleu Cheese.....	\$150

DRY SNACKS

(priced per person)

Includes all Three Items.....	\$7.75
Potato Chips and French Onion Dip	
Tortilla Chips and Spicy Salsa	
Mixed Nuts	

SPECIALTY HORS d'OEUVRES STATIONS

(priced per person/ per hour)

Pasta Station.....	\$11.95
Santa Fe Fajita Bar.....	\$12.95
Shanghai Stir-Fry.....	\$11.95

RECEPTION MENU

(priced per person/per hour)

Cold Display.....	\$12.50
Hot Hors d'Oeuvres.....	\$17.50